



THE CHURCHMOUSE COOKBOOK

A collection of time-honored Southern recipes,
plus a special V.I.P. section with contributions
from celebrities and dignitaries.

ALL SAINTS EPISCOPAL CHURCH
525 Lake Concord Rd. N. E.
Concord, N. C. 28025



THE CHURCHMOUSE COOKBOOK

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Concord, North Carolina
1985

FEATURING
Members and Friends of All Saints'
V.I.P.

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Concord, North Carolina

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The committees sincerely express their appreciation to all those persons who donated their time, talent and treasured recipes to making our cookbook a success!

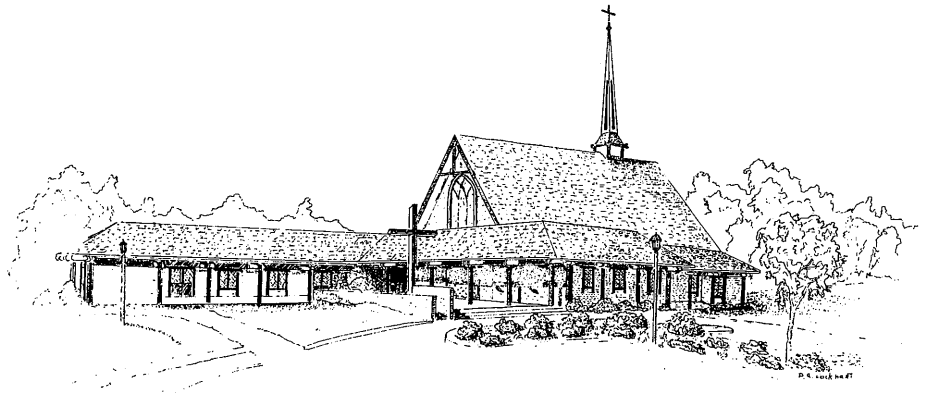
HISTORY

During the 1860's, a small group of Episcopalians in Concord began to gather for worship in local homes. Eventually, they built a tiny, quaint church of hand-made brick near downtown and by 1893, the small congregation was recognized by the Diocese of North Carolina as All Saints' Episcopal Church.

Some fifty years later, during World War II, another small band in Kannapolis formed a mission church which became Saint James Episcopal and later built its own red brick church. The two congregations merged in 1969 and erected the present church on a wooded hillside between the two towns.

Both "parental" histories are cherished by long time parishioners, but all members today are busy writing new history through numerous activities including a comprehensive outreach program.

Currently, All Saints' has grown to four hundred communicants in Cabarrus County. They rejoice in their worship services, outstanding choir, community spirit and involvement in such projects as The Churchmouse Cookbook.



All Saints Episcopal Church

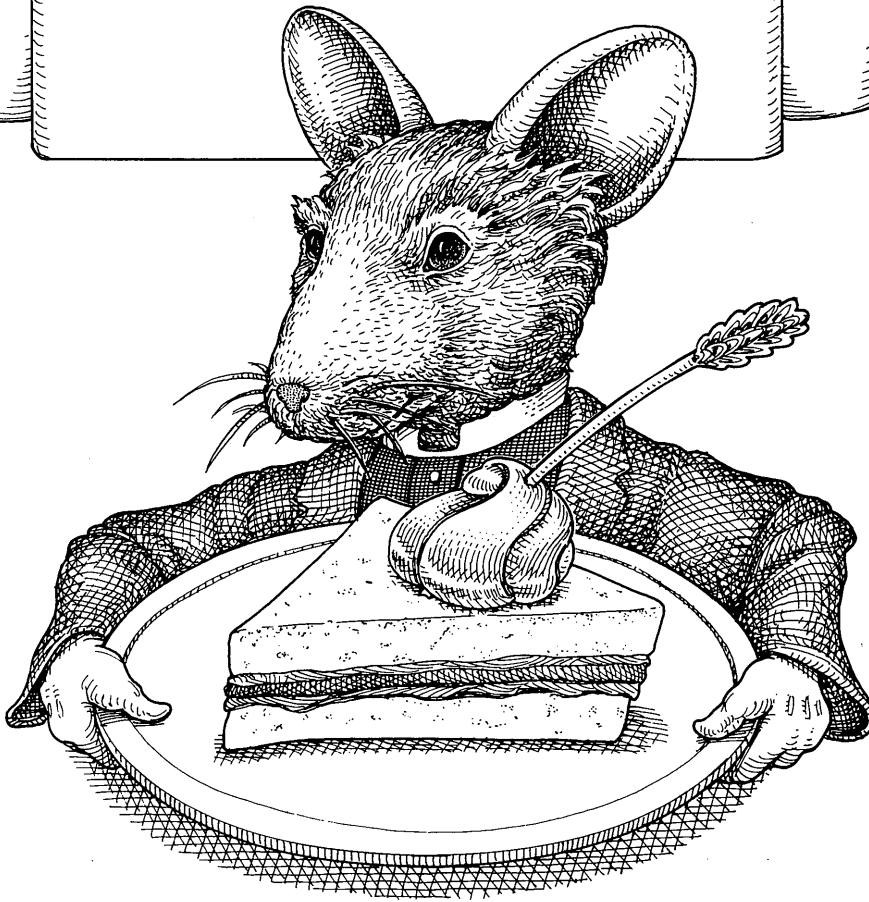
Concord, N.C.

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APPETIZERS & BEVERAGES

"Yum, yum", say churchmice in glee,
"Just taste the treats and you'll agree
These cheeses 'n all are our cup o' tea.
Just add a cocktail", they confess,
"And the evening will be a great success".



APPETIZERS

CREAM CHEESE PINEAPPLE BALL

1 (8¼-ounce) can crushed pineapple, well drained	2 tablespoons onion, chopped fine
1 (8-ounce) package cream cheese, softened	2 tablespoons green pepper, chopped fine

Drain pineapple extremely well; mix with the other ingredients. Shape into a ball and refrigerate for several hours. Yield: 1 (16-ounce) ball

Donna Sessum

CHEESE AND CRAB DIP

1½ pounds processed cheese	1 (6-ounce) package frozen crabmeat
3 cups mayonnaise	1 (1-pound) bag potato chips

Melt cheese and mix with the other ingredients. Dip with potato chips. Yield: 30 servings

Sneedy Seay

DO AHEAD CHEESY POOFS

½ cup butter	¼ teaspoon dry mustard
1 (3-ounce) cream cheese	⅛ teaspoon ground red pepper
4 ounces sharp Cheddar cheese, crumbled	1 loaf white bread, cut into 1-inch cubes
2 egg whites, beaten	

Melt butter and cheese in a double boiler. Fold in the next 3 ingredients. Dip the bread cubes into the mixture. Brown on cookie sheet under the broiler for about 10 minutes.

Note: "Great pick up for the Carolina Cup" Poofs may be frozen prior to broiling.
Yield: 60 servings

A Friend of All Saints'

APPETIZERS

SAUSAGE AND CHEESE ROLLS

½ pound ground sausage	2 teaspoons milk
1½ cups biscuit mix	¼ teaspoon salt
1 cup sharp Cheddar cheese, shredded	⅛ teaspoon black pepper
1 egg	⅛ teaspoon thyme
	⅛ teaspoon ground ginger

Cook sausage; break it up; drain. Combine sausage, biscuit mix and cheese. Add rest of ingredients. Knead and roll into small balls. Bake at 350 degrees for 20 minutes.

Note: "Like eating chips; can't put 'em down"

Yield: 46 balls

A Friend of All Saints'



To prevent moldy cheese, put in a covered container with sugar cubes.

This will also remove mold from cheese.

CHEESE ROUNDS

1 cup butter or margarine	⅛ teaspoon ground red pepper
1 cup sharp Cheddar cheese, shredded	½ teaspoon salt
2 cups all-purpose flour	1 cup pecans

Let butter soften; add next 4 ingredients. Mix well and form into several long rolls (about 2-inches in diameter). Wrap each roll in plastic wrap and chill for at least 3 hours. Slice in ¼-inch slices and place a nut on each round. Bake at 400 degrees for about 9 minutes.

Note: "A Southern delicacy with charm"

Yield: 6 dozen

Amelia Propst

APPETIZERS

HOT CHEESE HORS D'OEUVRES

1 cup mayonnaise
1 cup Parmesan-Romano
cheese, grated

2 cups onions, chopped
Bread toasted on one side
with crusts removed

Mix the mayonnaise, Parmesan-Romano cheese and onions. Spread the mixture on the untoasted side of the bread. Cut into squares.

Lightly brown the squares under the broiler and serve hot.

Dr. N. Georgiade

TUNA CHEESE BALL

1 (8-ounce) package cream
cheese
1 (6¼-ounce) can white tuna

1 tablespoon onion, minced
½ teaspoon Worcestershire
sauce

Mix ingredients together; form into ball; serve. Yield: 1 (14½-ounce) ball

Marilyn Carroll

OLIVE AND CHEESE BALLS

¼ cup butter or margarine
1⅞ cup self-rising flour
8 ounces soft processed cheese

¼ teaspoon ground red pepper
1 (10-ounce) jar stuffed green
olives, drained

Mix butter, flour, pepper and cheese into a dough ball. Pinch off bite-sized pieces; roll in palms; mash flat with hands; wrap dough around each olive. Bake at 350 degrees for 15 minutes.

Note: "A big hit at any party" May make ahead, freeze and bake later.
Yield: 5½ dozen balls

Judy Abernethy

APPETIZERS

CHUTNEY CHEESE BALL

2 cups (½ pound) sharp Cheddar cheese, shredded	1 (8-ounce) bottle chutney, drained
2 (8-ounce) packages cream cheese	2 teaspoons onion, grated
1 tablespoon curry powder	¼ teaspoon dehydrated minced garlic
2 teaspoons Worcestershire sauce	1 cup pecans, chopped

Mix first 7 ingredients together. Make into 3 balls; roll in the chopped nuts.
Yield: 1 (16-ounce) ball

Marilyn Carroll

PINEAPPLE CHEESE BALL

2 (8-ounce) packages cream cheese	1 cup chopped pecans (to cover cheese ball)
1 (8½-ounce) can crushed pineapple, well drained	2 tablespoons onion, grated
1 cup chopped pecans (in recipe)	¼ cup green pepper, finely chopped
	1 teaspoon seasoned salt

Mix all ingredients together. Shape in a ball; roll in pecans. Yield: 30 servings

Gale Goodwin

PARMESAN ROUNDS

Thin sliced bread	Onion, sliced thin
Mayonnaise	Parmesan cheese, grated

Use very thin bread and cut circles with cookie cutter. Spread mayonnaise on one side. Cut sweet onions in paper-thin slices; put 1 slice on each round. Mix equal parts of mayonnaise and grated Parmesan cheese; spread over rounds. Bake on cookie sheet at 350 degrees for 15 minutes. Serve hot.

Note: "Make as much or little as you like"

Yield: Your choice

Lynda Gallagher

APPETIZERS

PARMESAN CHEESE STICKS

1 loaf white bread
1 pound butter

**1 (8-ounce) box Parmesan
cheese**

Cut the crust off of all pieces of the bread. Cut each slice into 4 pieces. Melt butter in a large skillet. Dip each piece of bread until well saturated. Dip bread into the Parmesan cheese. Make sure the slices are evenly and heavily coated. Place on an ungreased cookie sheet and bake at 350 degrees for 10 to 12 minutes until evenly browned.

Note: "Well worth the trouble. Keeps well in a covered tin"

Yield: 40 servings

Rae Smith

CHEESE TIDBITS

½ cup butter or margarine
**½ pound sharp Cheddar
cheese, shredded**

1 teaspoon salt
¼ teaspoon ground red pepper
1½ cup all-purpose flour

Stir butter until soft and creamy; blend in cheese. Add salt, pepper and flour. Roll dough thin on lightly floured board. Cut with small cutter. Place in baking pan. Bake at 300 degrees for 15 to 20 minutes. Yield: 30 to 35 tidbits

Nancy Towery

ROQUEFORT DIABLOTINS

**1 cup Roquefort cheese,
shredded**
½ cup butter, softened

1 cup chopped pecans
**1 loaf French bread, sliced
thinly**

Combine cheese and butter; beat until smooth; add pecans. Toast slices of bread on one side; spread mixture on untoasted side; broil until brown. Serve hot. Yield: 40 servings

Fran Glass

APPETIZERS

HOT CRABMEAT PUFFS

1 (6-ounce) package snow crab **¼ teaspoon garlic powder**
1 (8-ounce) package cream **¼ teaspoon salt**
cheese, softened **½ cup pecans, chopped**
2 teaspoons chives

Blend together snow crab, cream cheese, chives, garlic and salt. Shape mixture into a ball. Roll in pecans. Serve with crackers.

Note: "Delicious for any season"

Yield: 24 servings

Ian Beach

CREAM CHEESE PUFFS

2 (3-ounce) packages cream **½ teaspoon onion, grated**
cheese **1 loaf round bread, sliced and**
1 egg **toasted on one side**

Beat cream cheese with egg until thoroughly blended. Add grated onion and spread mixture on rounds of bread on the untoasted side. Broil about 1 minute until brown and puffy. Serve hot. Yield: 20 servings

Rae Smith

SCOTTISH EGGS

8 eggs, hard boiled **¼ cup prepared mustard**
1 pound ground mild sausage **¼ cup mayonnaise**
1 cup herb seasoned stuffing

Hard boil the eggs. Wrap sausage around each egg. Roll wrapped eggs in dressing crumbs. Bake eggs at 350 degrees for 15 minutes. Combine mustard and mayonnaise. Halve eggs and serve with mustard mixture. May garnish with paprika and parsley. Yield: 16 egg halves

Catherine Willeford

APPETIZERS

REUBEN BISCUITS

1 cup margarine, softened	½ teaspoon horseradish
3 teaspoons prepared mustard	½ medium onion, grated
3 teaspoons poppy seeds	1 pound canned corned beef
1 tablespoon Worcestershire sauce	10 ounces Swiss cheese slices
	72 small packaged dinner rolls

Mix together the first 6 ingredients. Spread both sides of cut dinner rolls. Put corned beef and Swiss cheese in rolls. Bake at 400 degrees for about 10 minutes.

Note: May make ahead. Freeze, defrost and bake.

Yield: 72 biscuits

Elsie Quinn

TIPSY DOGS

1 cup brown sugar	1 cup catsup
1 cup bourbon	1 pound hot dogs, cut up

Combine sugar, bourbon and catsup; bring to a boil. Cut each hot dog into 6 pieces. Add to the sauce. Simmer uncovered for 1 hour. Serve in a chafing dish. Yield: 60 pieces

Martha Stephens

ASPARAGUS ROLL-UPS

1 (1-pound) loaf white bread	1 (14½-ounce) can asparagus,
8 ounces cheese spread or	drained
cheese dip	

Remove crusts from bread; roll slices thin; spread with cheese. Place one spear of asparagus on slice of bread; roll up; secure with toothpick. Place roll-ups on cookie sheet and bake at 400 to 425 degrees for 5 to 10 minutes until bread is slightly toasted. Yield: 40 servings

Donna Davidson

APPETIZERS

CHICKEN PUFFS

¼ cup water	Dash salt
2 tablespoons butter	1 egg
¼ cup all-purpose flour	¼ cup Swiss cheese, shredded

Boil water; add butter. Add flour and salt; stir vigorously; cook and stir until ball forms. Remove and cool slightly. Add egg and beat until smooth. Stir in cheese. Drop on greased baking sheet using 1 level teaspoon for each puff. Bake at 400 degrees for 20 minutes. Cool and split in half.

2 cups chicken, cooked and chopped	2 tablespoons dry white wine
¼ cup celery, finely chopped	¼ cup mayonnaise
2 tablespoons pimento, chopped	

Combine filling ingredients with desired amount of salt and pepper. Put 2 teaspoons into each puff before serving. Yield: 24 puffs

Joan Van Arnam

KRAUT BALLS

8 ounces ground sausage	½ teaspoon black pepper
14 ounces sauerkraut, chopped	1 teaspoon prepared mustard
¼ cup onion, grated	¼ teaspoon garlic salt
2 tablespoons bread crumbs	2 tablespoons parsley, chopped
3 ounces cream cheese	

Cook sausage. Drain. Add other ingredients. Chill for 1 hour. Make into balls.

¼ cup all-purpose flour	¼ cup milk
2 eggs, well beaten	

Roll balls in flour. Then roll them in eggs and milk. Deep fry until brown, drain and serve hot.

Note: May cool completely and freeze. If frozen, warm at 350 degrees for 15 to 20 minutes. Serve with sweet hot mustard.
Yield: 40 servings

Neva Jo Roberts

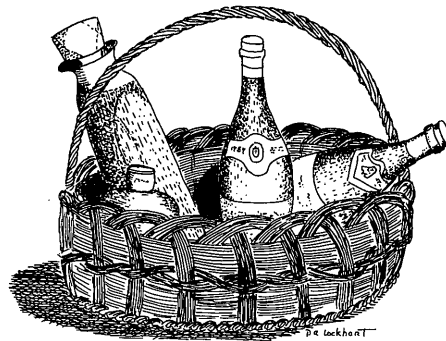
APPETIZERS

BRAUNSCHWEIGER PATE

- | | |
|--|--------------------------------|
| 1 (8-ounce) package cream cheese | ¼ teaspoon garlic powder |
| 1 (8-ounce) package Braunschweiger or liverwurst | 2 slices onion, finely chopped |
| 1 tablespoon Worcestershire sauce | Fresh or dried parsley flakes |

Let cheese and meat soften at room temperature. Mix with Worcestershire sauce, garlic powder and onion. Shape into a ball. Roll in parsley. Chill and serve with crackers. Yield: 16 ounces

Donna Wilson



LIVER PATE

- | | |
|---------------------------------|--------------------------------|
| 1 large onion, chopped | 1 teaspoon salt |
| 1 tablespoon vegetable oil | ⅛ teaspoon black pepper |
| 1 pound chicken livers | ¼ teaspoon dry mustard |
| 2 eggs, hard boiled | ⅛ teaspoon nutmeg or mace |
| 1 medium onion | 2 tablespoons brandy or sherry |
| ¼ cup celery, finely chopped | |
| ½ teaspoon Monosodium Glutamate | |

Coarsely chop large onion and saute with chicken livers in oil until tender. Do not overcook. Put livers, onion and eggs through blender with the medium onion; combine with celery, seasonings, brandy or sherry. Mix well. Chill in mold or heap on a serving plate. Decorate. Yield: 2 cups

Nancy Burkhart

APPETIZERS

COUNTRY PATE

6 strips bacon	2 tablespoons brandy or sherry
½ ounce butter or margarine	4 ounces pork
½ ounce all-purpose flour	4 ounces pigs liver
¼ pint milk	4 ounces sausage
1 clove garlic, minced or ½	1 small onion, minced
teaspoon onion salt	1 bay leaf

Line a 1 pint mold or 1 pound loaf pan with bacon. Make a white sauce by cooking butter, flour and adding milk; add garlic and brandy. Mince the meats and onion twice; add to white sauce. Place mixture in mold or pan and put bay leaf on top. Cover with foil and place container in a larger pan with a small amount of water in the bottom. Bake at 350 degrees for 1 hour 15 minutes. Serve with melba toast or hot, buttered toast. Yield: 30 servings

Jenny Hoadley

TINY BROCCOLI QUICHES

2 (9-inch) prepared pie shells	1 cup cream and milk mixture
2 tablespoons margarine	(half and half)
½ (10-ounce) package frozen	3 eggs
broccoli	1 teaspoon salt
¼ pound Swiss cheese,	
shredded	

Grease and flour 36 muffin pan cups. Roll pie shells ⅛-inch thick and cut with a 3-inch round cutter. Place dough circles in cups and brush lightly with mayonnaise. Refrigerate for 30 minutes. Preheat oven to 400 degrees. Cook and drain broccoli on paper towels. Spoon 1 teaspoon into each cup and top with cheese. Mix eggs and salt in the cream; pour about 1 tablespoon into each cup. Bake at 400 degrees for about 15 minutes or until knife comes out clean. Wrap and freeze or serve hot.

Note: Can be rewarmed from frozen for 25 minutes at 400 degrees.

Yield: 36 quiches

Joan Van Arnam

APPETIZERS

CAVIAR MOUSSE

1 medium onion, chopped	¼ cup water, boiling
6 eggs, hard boiled and chopped	2 (¼-ounce) envelopes unflavored gelatin
½ teaspoon celery salt	1 (3½-ounce) jar red caviar
1 teaspoon white pepper	½ pint whipping cream, whipped
1 cup mayonnaise	
1 chicken bouillon cube	

Mix onion, eggs, celery, salt, pepper and mayonnaise together. Dissolve bouillon cube in boiling water. Add gelatin and let dissolve completely. Add to mayonnaise mixture. Chill 20 to 30 minutes or until partially set; beat well. Add caviar and stir to combine. Fold in whipped cream. Pour into 4 (1-cup) molds. Chill well and serve. Yield: 4 (1-cup) servings.

Rae Smith

SHRIMP MOUSSE MOLD

1 (8-ounce) package cream cheese, softened	¼ teaspoon salt
1 cup mayonnaise	¼ teaspoon pepper
1 cup celery, chopped	1½ teaspoon unflavored gelatin
½ cup onion, chopped	¼ cup cold water
¼ cup green pepper, chopped	1 (10¾-ounce) can tomato soup
2 (4½-ounce) cans shrimp, drained	1 teaspoon Tabasco® sauce
	1 tablespoon lemon juice

Combine cream cheese and mayonnaise; beat well. Add celery, onion, green pepper, shrimp, salt and pepper. Dissolve gelatin in water; add to warm soup; stir until blended. Add Tabasco® and lemon juice. Add to cheese mixture. Oil a large fish mold or a 2 quart mold; fill with mixture; chill.

Note: "Must prepare ahead" You may garnish with an olive for the eye; strips of green pepper for fins and tail.

Yield: 40 servings

Donna Sessum

APPETIZERS

BEEF PICADILLO

½ pound ground beef	1 teaspoon salt
½ pound ground pork	¼ teaspoon pepper
4 tomatoes, peeled and diced	2½ buds garlic, minced
3 green onions, cut finely	1 (6-ounce) can tomato paste
3 medium potatoes, diced	2 jalapenos, chopped
¾ cup pimentos, diced	¾ cup seedless raisins
¾ cup almonds, toasted	¼ teaspoon oregano

Cover meat with water. Add salt and pepper. Simmer, covered for one hour. Add rest of ingredients. Cook covered until potatoes are done. Watch for too much liquid and drain. Serve in a chafing dish with king size corn chips. Yield: 4 servings

Shellie Williams

ZUCCHINI APPETIZERS

3 cups zucchini, thinly sliced	½ teaspoon salt
1 cup biscuit mix	½ teaspoon oregano
½ cup onion, finely chopped	1 clove garlic, minced
½ cup Parmesan cheese, grated	½ cup vegetable oil
2 tablespoons parsley, chopped	4 eggs, beaten

Combine all ingredients in large bowl. Pour into 13 x 9 x 2-inch pan. Bake at 350 degrees for 25 minutes. Check with toothpick to see if ready. Cut into small squares and serve hot. May be frozen and heated later. Yield: 24 servings

Lolly Burbank

COTTAGE CHEESE AND SPRING ONIONS SPREAD

4 to 5 spring onions, chopped	¼ teaspoon salt
1 (12-ounce) carton cottage cheese	⅛ teaspoon black pepper
	1 teaspoon ground paprika

Chop only the white part of onions. Mix with the remaining ingredients. Refrigerate for at least 1 hour. Serve with crackers. Yield: 6 servings

Phyllis Akeroyd

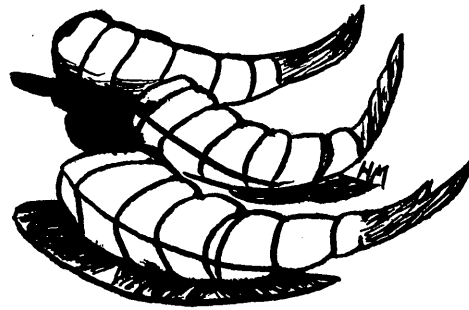
APPETIZERS

SHRIMP DIP

1 (4-ounce) can shrimp, drained	3 ounces cream cheese, softened
1½ tablespoons lemon juice	
½ cup celery, chopped	½ cup onion, chopped
½ cup mayonnaise	

Drain shrimp; pour lemon juice into shrimp; add celery and mayonnaise. Mix well and add cream cheese and onion. If recipe is doubled, do not double the onions. Yield: 20 servings

Donna Sessum



HOT SEAFOOD DIP

1 (6½-ounce) can crabmeat, drained	4 ounces cream cheese
1 (4½-ounce) can shrimp, drained	1 teaspoon salt
1 (6½-ounce) can clams, drained	1 teaspoon garlic salt
1 pint sour cream	1 teaspoon onion, minced
	Juice of ½ lemon
	⅛ teaspoon white pepper
	1 teaspoon sherry

Heat all ingredients together on stove; transfer to chafing dish. Serve on crackers or toast points.

Note: "Rich, yummy, and very enticing"

Yield: 20 servings

Brice Willeford III

APPETIZERS

SPICY PARTY DIP

1 pint mayonnaise	½ tablespoon dry mustard
1 cup small curd cottage cheese	1½ tablespoon Worcestershire sauce
¾ cup onion, finely chopped	1 teaspoon dry sherry
1 teaspoon garlic salt	1 teaspoon chili sauce
½ teaspoon salt	¼ teaspoon Tabasco® sauce
½ teaspoon pepper	
½ teaspoon caraway seeds	
½ teaspoon celery seeds, crushed	

Combine and mix all ingredients. Serve with 1 pound bag of corn chips. Yield: 40 servings

Ellen Williams

HOT CRABMEAT DIP

1 (9-ounce) package cream cheese, softened	⅛ teaspoon onion salt
2 tablespoons cream	1 (6½-ounce) can crabmeat, drained
1 tablespoon Worcestershire sauce	

Blend cheese, cream, Worcestershire sauce and onion salt together. Add crabmeat; blend well. Bake at 350 degrees for 30 minutes. Serve with crackers. Yield: 20 servings

Peggy Moss

HOT BEEFY DIP

1 (8-ounce) cream cheese	2 tablespoons onion, grated
4 ounces sour cream	⅛ teaspoon black pepper
2 tablespoons milk	1½ ounces chipped dried beef
2 tablespoons green pepper, chopped	¼ cup chopped pecans

Blend first 7 ingredients. Put in small baking dish. Top with pecans. Bake at 350 degrees until bubbly. Yield: 40 servings

Ruth Wampler

APPETIZERS

MARINATED SHRIMP

5 pounds shrimp, cooked and drained	3 teaspoons curry powder
3 medium onions, thinly sliced	4 teaspoons Worcestershire sauce
1 quart salad oil	3 cloves garlic, chopped
1 quart vinegar	3 bay leaves
1 cup salt	1 (1-ounce) can dry mustard
1 (14-ounce) bottle catsup	

Alternate layers of shrimp and onions in a gallon jar or large container with a tight fitting lid. Mix remaining ingredients thoroughly and pour over shrimp and onions. Marinate for at least 24 hours, turning container upside down to permeate the layers. Serve chilled with crackers.

Note: Will keep refrigerated for at least a week.

Yield: 30 servings

Betty Sue Lockhart



Soak canned shrimp in iced water 1 hour before serving to improve texture.

BACON AND WATER CHESTNUTS

½ pound maple flavored bacon, cut into 4 parts	½ (16-ounce) box brown sugar
1 can water chestnuts, sliced 2 or 3 times	

Drop water chestnuts into sugar. Roll bacon around water chestnuts. Secure bacon with thin toothpicks. Line cookie sheet with foil. Bake at 400 degrees for 10 minutes. Yield: 20 servings

George Brewer

APPETIZERS

COCKTAIL MEAT BALLS

4 slices dry bread	1 clove garlic, minced
1 pound ground beef	1 teaspoon crushed oregano
½ cup Parmesan cheese	1 teaspoon salt
2 tablespoons parsley, chopped	¼ teaspoon black pepper

Soak bread in enough water to cover for about 2 minutes; squeeze out moisture. Mix all ingredients together; form mixture into balls. Brown in 2 tablespoons olive oil.

Note: These can be cooked, frozen, thawed, heated and placed in a chafing dish for serving.

1 (15-ounce) can tomato sauce

Heat sauce and pour over the meat balls. Yield: 30 meat balls

Donna Sessum

MUSHROOM DELIGHT

1 pound fresh mushrooms, cleaned and capped	½ cup Parmesan cheese, grated
1 (8-ounce) package cream cheese	

Mix cheese and roll into balls; fill mushrooms. Bake at 300 degrees for 15 minutes. Yield: 20 servings

Jane Liles

ZIPPY MUSHROOMS

⅔ cup tarragon vinegar	⅛ teaspoon black pepper
½ cup salad oil	⅛ teaspoon Tabasco® sauce
1 tablespoon sugar	1 medium onion, cut into rings
1½ teaspoons salt	2 (6-ounce) cans mushrooms or
2 tablespoons water	1 pound fresh mushrooms

Combine ingredients; cover; refrigerate for at least 8 hours. Better if sits overnight. Stir occasionally. Drain before serving. Yield: 10 servings

Lynn Mott

APPETIZERS

AZTEC CALENDAR

1 (16-ounce) can refried beans

**1 (1½-ounce) package of taco
seasoning mix**

Mix beans and taco seasoning. Spread in the middle of a large platter to make the first layer of the dip.

**3 ripe avocados, mashed
3 tablespoons sour cream**

**2 tablespoons lemon juice
¼ teaspoon garlic salt**

Mash ingredients together and spread over the bean mixture.

**1 (4-ounce) can chopped green
chilies, drained**

4 green onions, chopped

Sprinkle over the avocado mixture.

**½ pound Cheddar cheese,
shredded**

**½ pound Monterey Jack,
shredded**

Combine cheeses and sprinkle over chilies and onions.

**12 pitted ripe olives, sliced
1 large tomato, seeded and
cubed**

**¼ teaspoon chili powder
1 teaspoon parsley, chopped**

Decorate top with olives and tomatoes. Sprinkle on chili powder and parsley.

1 pound bag of tortilla chips

Spread chips around the outside of the dip.

Note: "Easier than it looks, and is delicious!"

Yield: 10 to 12 servings

Jennie Brewer



Add a bay leaf to flour canister to absorb dampness.

APPETIZERS

ARTICHOKE APPETIZER

2 (6½-ounce) cans artichoke hearts, cut up
2 cups mayonnaise
2 cups Parmesan cheese, freshly grated

Mix together all ingredients. Bake in casserole dish uncovered at 400 degrees for approximately 30 minutes. Serve with your choice of crackers. Yield: 20 servings

Jane Liles

SHRIMP APPETIZERS

½ cup butter (never margarine)
2 cups Cheddar cheese, shredded
1 egg yolk
1 egg white, stiffly beaten
8 slices bread
32 shrimp, uncooked

Cream butter, cheese and egg yolk. Fold in egg white. Cut crust off bread; cut each slice into 4 squares. Put 1 shrimp on each square; top with 1 teaspoon mixture. Bake at 350 degrees for 15 to 18 minutes. Serve hot.

Note: May be made 24 hours ahead, refrigerated and cooked.
Yield: 32 squares

Lynda Gallagher

RINKTUM DITTY

1 tablespoon butter
1 medium onion, finely chopped
2 cups tomatoes, cooked
1 teaspoon salt
¼ teaspoon pepper
2 teaspoons sugar
½ pound Cheddar cheese, shredded
1 egg, beaten
4 bread slices

Melt butter and cook onion until it is soft, but not brown. Add tomatoes, salt, pepper and sugar. Heat mixture thoroughly. Add Cheddar cheese and cook until cheese has melted; stirring constantly. Add egg and cook 1 minute longer. Serve on buttered toast triangles. Yield: 4 servings

Phyllis Akeroyd

APPETIZERS

MUSHROOM PIROSHKI APPETIZERS

½ cup onion, finely chopped	¾ teaspoon salt
¼ cup margarine or butter	¼ teaspoon black pepper
8 ounces fresh mushrooms, finely chopped	1 hard cooked egg yolk, chopped

In a skillet, saute onions in margarine until tender. Add mushrooms and saute for 3 minutes. Stir in salt, pepper, and egg yolk; cool. Heat oven to 400 degrees.

1 (10-ounce) package of 2 pie shells, crumbled	¼ cup sour cream
---	-------------------------

Combine pie shell and sour cream; mix until a dough ball forms. Divide in half; roll half on floured surface to ½-inch thickness. Cut into 3-inch rounds. Spoon 1 teaspoon filling in half of circle. Moisten edges with water. Fold in half and press edges with fork to seal. Repeat with remaining dough. Place on ungreased cookie sheets. Bake at 400 degrees for 12 to 14 minutes. Can be frozen before baking and put in bags. Bake at 400 degrees frozen for 15 to 18 minutes. Yield: 40 appetizers

Joan Van Arnam

CREAMY SPINACH DIP

1 (10-ounce) package frozen chopped spinach	1 (8-ounce) can water chestnuts, chopped
1 cup mayonnaise	1 (1½-ounce) package vegetable soup mix
1 (8-ounce) carton sour cream	
1 medium onion, chopped	

Thaw spinach; place on paper towels; press until moist. Combine all ingredients; mix well. Cover and chill for several hours. Serve with raw vegetables or crackers. Yield: 3 cups

Paulette Brown

DIPPITY DOO

1 (.07-ounce) package Italian dressing mix	4 hard-boiled eggs, minced
	1 (1-pint) carton sour cream

Mix up ingredients and serve with chips. Yield: 1 pint

Catherine Willeford

APPETIZERS

HOT BROCCOLI DIP

½ cup butter or margarine	2 (4-ounce) cans chopped
1 large onion, finely chopped	mushrooms, drained
2 (10½-ounce) cans mushroom	3 (10-ounce) packages frozen
soup	chopped broccoli, cooked
3 (6-ounce) rolls garlic cheese	and drained

Melt butter and saute onion until clear. Stir in soup, cheese and mushrooms. Continue stirring until cheese melts. Add cooked broccoli. Put in a 2-quart chafing dish. Serve hot with crackers.

Note: Can be made ahead of time and frozen.

Yield: 2 quarts

Rae Smith

TAHEENI (LEBANESE COCKTAIL DIP)

1 cup eggplant, cooked	1 teaspoon salt
and mashed	1 tablespoon sesame seeds
3 tablespoons lemon juice	2 tablespoons parsley, finely
3 tablespoons olive oil	chopped

Put first 4 ingredients into blender and cover. Blend on high speed for 1 minute until mixture is creamy. Pour into serving bowl and sprinkle with sesame seeds and parsley. Chill for at least 1 hour and serve with raw vegetables or crackers. Yield: 20 servings

Rae Smith

BOURSIN CHEESE DIP

3 (8-ounce) packages cream	6 garlic cloves, crushed
cheese	6 turns of pepper mill
¾ cup margarine	1 teaspoon parsley flakes
1 (8-ounce) bottle creamy herb	
salad dressing	

Mix ingredients; put in crock; chill.

Note: "Great as a dip, sandwich spread, and tossed with hot vegetables"

Yield: 40 servings

Jeanne Hughes

APPETIZERS

HOT CHOPPED BEEF DIP

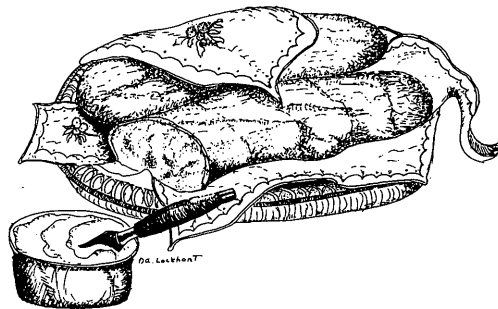
1 (3-ounce) package dried beef	¼ cup green pepper, chopped
1 (8-ounce) cream cheese, softened	1 to 2 tablespoons onion, chopped
½ cup sour cream	⅛ teaspoon garlic salt

Mix ingredients together. Pour into pan.

1 cup pecans, chopped

Saute pecans in butter; sprinkle on top of mixture. Bake at 350 degrees for 20 minutes. Serve with corn chips. Yield: 40 servings

Jenny Hoadley



PROCESSOR PIMENTO CHEESE

1 (12-ounce) Cheddar cheese bar, shredded	3 to 4 tablespoons mayonnaise
1 (4-ounce) jar pimento cheese	¼ teaspoon salt
½ cup cottage cheese	¼ teaspoon pepper
	½ teaspoon hot sauce

Place blade in bottom of processor, and shredder on top. Shred cheese. Take off the shredder and add all ingredients. Mix with the blade until creamy. Add more mayonnaise if needed.

Note: "The easy spread for all the ages" "Also a goody for topping on pineapple, pears, and apples"

Yield: 20 sandwiches
100 dips

Neva Jo Roberts

APPETIZERS

CREME de MENTHE SHAKE

2 cups vanilla ice cream 1 cup cracked ice
¼ cup chocolate syrup
2 ounces white creme de
 menthe

Put all ingredients into blender. Blend into thick shake.

Note: "Great as an after dinner drink!"

Yield: 4 (8-ounce) servings

Bob Beaver

CHAMPAGNE FRUIT COMPOTE

4 oranges, peeled, seeded and ¼ cup sifted powdered sugar
 sectioned 1 teaspoon orange or lemon
1½ cups seedless green grapes, rind, grated
 halved 1 (25.4-ounce) bottle
1 (20-ounce) can pineapple champagne, chilled
 chunks, drained Orange wedges

Combine first 3 ingredients into large bowl. Stir in sugar and orange rind. Chill several hours. Stir in champagne before serving. Serve in stemmed glasses. Garnish with orange wedges. Yield: 8 (4-ounce) servings

Betty Sue Lockhart

SENSUAL SIP DESSERT DRINK

1 cup coffee flavored liqueur 2 teaspoons instant coffee
1 cup whipping cream granules
½ cup amaretto liqueur 10 ice cubes
½ cup creme de cacao liqueur Shaved chocolate
1 teaspoon Galliano® liqueur

Combine first 7 ingredients in electric blender. Process until smooth. Serve in chilled champagne glasses. Garnish with shaved chocolate. Yield: 8 (4-ounce) servings

Tom Logan

APPETIZERS

CHRISTMAS PUNCH

2 quarts apple juice	1 teaspoon whole cloves
3 cups cranberry juice	2½ cups 100-proof vodka
4 (2-inch) sticks cinnamon	Lemon slices

Mix first 4 ingredients in large pot. Bring to a boil. Simmer for 5 minutes. Add vodka. Place a lemon slice with clove in center of each demitasse cup. Fill cup and serve hot.

Note: Should any punch be left over, keep it in a small pan on the stove and bring to a boil twice a day. The fragrance during the holiday season makes your home full of good cheer.

Yield: 26 (4-ounce) servings

Tinky Beaver

BRITTEN'S BUGGY PUNCH

1 (32-ounce) can punch drink, any flavor	Dried Apricots
Raisins	Maraschino cherries
Banana slices	Apple bits
	Strawberries

Select your favorite flavor of canned punch. Invite your friends to invent their own buggy concoction by mixing any of the above fruit into their glass. Invent creepy names for each creation! Yield: 8 (4-ounce) servings

Britten Beaver

OPEN HOUSE PUNCH

1 fifth Southern Comfort® liqueur	3 liters lemon-lime carbonated beverage, chilled
6 ounces lemon juice concentrate	Maraschino cherries
1 (6-ounce) can frozen orange juice	Lemon slices
1 (6-ounce) can lemonade	Orange slices
	1 block of ice

Mix first 4 ingredients in punch bowl. Add carbonated drink just before serving. Add block of ice. Float cherries, lemon and orange slices on top. Yield: 30 (4-ounce) servings

Shirley Neil Andrews

APPETIZERS

HALLOWEEN SPOOK GROG

1 (6-ounce) can frozen orange juice concentrate	½ cup sugar
2 cups milk	1 tablespoon vanilla
	10 ice cubes

Put first 4 ingredients into blender. Add ice cubes a few at a time. Blend until slush. Yield: 8 (4-ounce) servings

Ashley Logan

CHRISTMAS TEA

9 cups unsweetened pineapple juice	1 cup brown sugar
9 cups cranberry juice	4½ teaspoons whole cloves
6 cups water	4 cinnamon sticks, broken
	¼ teaspoon salt

Pour first 3 ingredients into 30 cup coffee maker. Place sugar, cloves, cinnamon and salt into strainer. Brew 30 minutes. Serve hot. Yield: 24 (8-ounce) servings

Barbara Logan

ORANGE PEACH TEA CHILLER

5 cups orange juice	2 quarts ginger ale
2 cups peach juice	Orange slices to garnish
3 cups strong hot tea	

Pour fruit juices and tea over a block of ice in a punch bowl. Add ginger ale before serving. Garnish with orange slices. Yield: 16 (8-ounce) servings

Gail Miller

HOT SPICED CIDER

1 gallon apple cider	1 tablespoon whole cloves
½ cup orange juice	1 teaspoon nutmeg
¼ cup lemon juice	2 teaspoons allspice

Pour first 3 ingredients into 30 cup coffee maker. Place spices into strainer. Brew 20 minutes. Serve hot. Yield: 16 (8-ounce) servings

Topogigo Andrews

APPETIZERS

LOW COUNTRY BLOODY MARY MIX

90 tomatoes (14 quarts)	6 tablespoons salt
14 stalks celery	7 cloves garlic, slashed
14 onions	3 teaspoons oregano
14 green peppers, cored	1½ cups sugar
6 green cayenne peppers	2 teaspoons basil leaves
2 teaspoons herb seasoning	2 teaspoons marjoram
(omit if unavailable)	

Peel and dice tomatoes. Coarsely chop the celery, onions, green and cayenne peppers. Place in large soup pot. Add remaining ingredients; stir well. Cook for 4½ hours. Put through food mill or vegetable press. Pour into 10 to 12 quart jars and process in hot water bath for 45 minutes. Yield: 10 to 12 quarts

Betty Sue Lockhart

FRUIT GLOW PUNCH

1 (6-ounce) frozen lemonade, undiluted	1 quart apple juice, chilled
1 (6-ounce) frozen orange juice, undiluted	2 quarts ginger ale, chilled
	1 pint lemon or orange sherbet

In a large punch bowl, combine first 4 ingredients; stir well. Spoon sherbet into bowl. Serve immediately. Yield: 25 (4-ounce) servings

Joan Van Arnam

DOGWOOD BLOSSOM ICE

1 (6-ounce) can frozen orange juice	2 tablespoons light brown sugar
1 (6-ounce) can frozen limeade	4 cups crushed ice
¾ cup pineapple juice	Orange slices, cherries, pineapple rings and mint leaves to garnish
2 cups light rum	
2 tablespoons grenadine	

Mix first 6 ingredients in blender. Pour over glasses filled with crushed ice. Garnish each glass. Yield: 8 (4-ounce) servings

Rachel Andrews

APPETIZERS

JOAN'S PUNCH

3 cups light rum	1 quart champagne, chilled
3 cups cognac	2 quarts sparkling Burgundy,
3 cups peach brandy	chilled
3 cups sauterne	1 quart club soda, chilled
3 (20-ounce) cans pineapple	Ice
chunks	

Mix rum, cognac, peach brandy and sauterne. Drain pineapple chunks, reserving liquid from 1 can. Add chunks and reserved juice to punch. Marinate overnight in refrigerator. To serve, pour into large punch bowl. Add chilled champagne, Burgundy, club soda and ice. Stir well. Yield: 28 (8-ounce) servings

Nancy Burkhart

FOUR FRUIT PUNCH

2 cups apple juice	1 teaspoon vanilla
1 cup cranberry juice	3 tablespoons sugar or sugar
1 cup orange juice	substitute
2 tablespoons lemon juice	1 cup ginger ale

Mix juices, vanilla and sugar. Chill. Add ginger ale before serving. Yield: 10 (4-ounce) servings

Helen Stroup

SUMMER PUNCH

2 quarts water	1 (46-ounce) can pineapple juice
2 cups sugar	1 quart ginger ale
2 envelopes lime (or cherry)	
unsweetened soft drink mix	

Boil water. Add sugar until dissolved. Add lime drink mix and pineapple juice; stir well. Chill. Before serving add 1 quart ginger ale. Serve over ice. Yield: 16 (8-ounce) servings

Paulette Brown

APPETIZERS

MOCHA PUNCH

2 cups water	4 quarts milk
1¾ cups sugar	½ gallon vanilla ice cream
2 ounces instant coffee	Vanilla or rum flavoring to taste

Boil sugar and water until sugar is dissolved. Turn heat off. Add instant coffee. Let mixture steep with lid on until cool; add milk to cooled mixture. Pour over ice cream which has been broken into pieces in a large punch bowl. Yield: 50 cup servings

Nancy Rutledge



Grate rinds of lemons and oranges before juicing. They can be frozen for later use.

RASPBERRY WINE PUNCH

2 quarts white Rhine wine	1 (20-ounce) package frozen raspberries
1 quart club soda	

Mix all ingredients. Chill and serve. Yield: 24 (4-ounce) servings

Joan Van Arnam

SANGRIA

1 quart red wine	2 oranges, sliced thin
1 cup brandy	2 lemons, sliced thin
1 cup fruit brandy	Sugar (to taste if desired)
1 (12-ounce) bottle club soda	

Mix all ingredients. Chill and serve. Yield: 8 (8-ounce) servings

Nancy Burkhart

APPETIZERS

SANGRIA BLANCO

½ lemon, chilled	¼ cup brandy
½ orange, chilled	1 tablespoon sugar
½ apple, chilled	1 (12-ounce) can carbonated
3 cups dry white wine, chilled	lemon-lime beverage

Thinly slice lemon, orange and apple. Place fruit in a 1 quart container. Add wine, brandy and sugar. Cover. Add lemon-lime carbonated beverage before serving mixture. Serve in tall glasses. Yield: 6 (8-ounce) servings

Joan Van Arnam

COLD DUCK

3 cups sugar	1 quart cranberry juice
½ teaspoon yeast	1 balloon
2 cups warm water	
2 quarts unsweetened grape juice	

Dissolve sugar and yeast in warm water. Add juices and stir well. Pour into a gallon jug. Tightly pull a large balloon over the top of the jug and tie securely around the neck. Let stand 5 weeks. Balloon will inflate soon. When the balloon deflates, the wine is ready. (Should a hole appear in the balloon, replace with a new balloon.) Yield: 1 gallon

Joy Barbee

WHISKEY SOUR

1 (16-ounce) can frozen orange juice	1½ cups bourbon
1 (12-ounce) can frozen lemonade	

Mix all ingredients and chill. Serve over crushed ice into cocktail glass. Yield: 8 (5-ounce) servings

Joy Barbee

APPETIZERS

SAN FRANCISCO COCKTAIL

6 cups white port wine chilled
1 cup light rum
Juice of 4 lemons

**Maraschino cherries (or fresh
strawberries)**

Mix the port wine, rum and lemon juice. Pour in a glass pitcher and chill. To serve, place a cherry (or strawberry) in each glass. Stir wine mixture well and pour. Yield 14 (4-ounce) servings

Phyllis Akeroyd

BOURBON SLUSH

2 cups boiling water
4 (1-ounce) tea bags
1 cup sugar
**1 (12-ounce) can frozen orange
juice**

**1 (6-ounce) can frozen
lemonade**
2 cups bourbon
7 cups water

Steep tea bags in the 2 cups water for 20 minutes. Remove tea bags and add all other ingredients and put in a gallon plastic container in freezer. Leave overnight. Stir and serve. Will not freeze solid. May leave in freezer and scoop a single serving at a time. Enjoy!

Pat Wolf

VODKA SLUSH

1 (6-ounce) can frozen limeade
**1 (6-ounce) can frozen
lemonade**
**1 (6-ounce) can frozen orange
juice**

3½ cups water
2 cups 100-proof vodka
1 cup sugar
**1 quart lemon-lime carbonated
drink**

Mix first 6 ingredients well. Pour into 2 quart container. Freeze for 48 hours. Stir mixture once during the 48 hours. Using ice cream scoop, fill each glass ¾ full. Pour 1 jigger lemon-lime carbonated drink into glass. Yield: 8 (8-ounce) servings

Tinky Beaver

APPETIZERS

COFFEE LIQUEUR MIX

3 cups sugar	1 (750 milliliter or 5th) bottle
2 teaspoons vanilla	of vodka
6 tablespoons instant coffee granules	2½ cups water
2 teaspoons glycerine (bought in pharmacy)	

Dissolve sugar in 2 cups water; cook over low heat to dissolve. Cool. Add vanilla. Mix coffee in ½ cup hot water. Combine with sugar, vodka and glycerine. Yield: 2 (5th) bottles

Najla Nave

COFFEE LIQUEUR MIX

4 cups water	2 vanilla beans, cut up
4 cups sugar	3 cups vodka
½ cup instant coffee granules	

Mix water and sugar. Bring to a boil and simmer 5 minutes. Add coffee and vanilla beans. Let stand for 1 hour. Add Vodka. Pour mixture into ½ gallon glass jug with tight fitting lid. Wait 2 weeks, strain and drink!

Note: "Delicious over ice cream and in coffee"
Yield: ½ gallon

Joy Barbee

INSTANT GOOD MORNING DRINK

1 egg	1 cup milk
3 tablespoons orange juice concentrate	

Mix all ingredients in blender.

Note: "Start your day with a smile!"
Yield: 1 serving

Andrew Logan

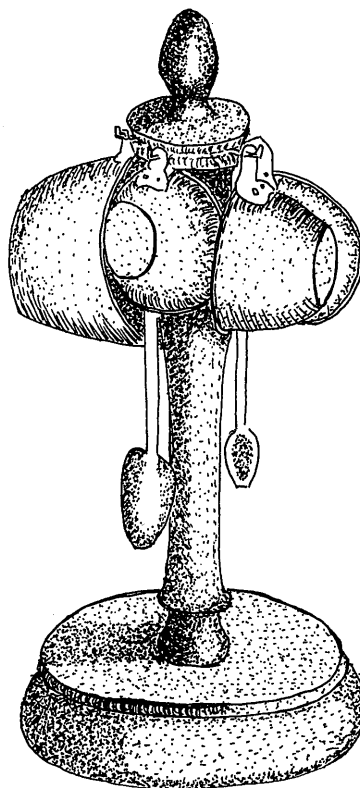
APPETIZERS

INSTANT HOT COCOA MIX

10 $\frac{2}{3}$ cups powdered milk **$\frac{1}{2}$ cup powdered sugar**
6 ounces powdered creamer
1 (2 pound) can powdered
chocolate drink mix

Mix all ingredients. Store in large plastic container with lid. To serve: put $\frac{1}{3}$ cup mix in coffee mug. Add $\frac{3}{4}$ cup hot water. Yield: 45 (8-ounce) servings

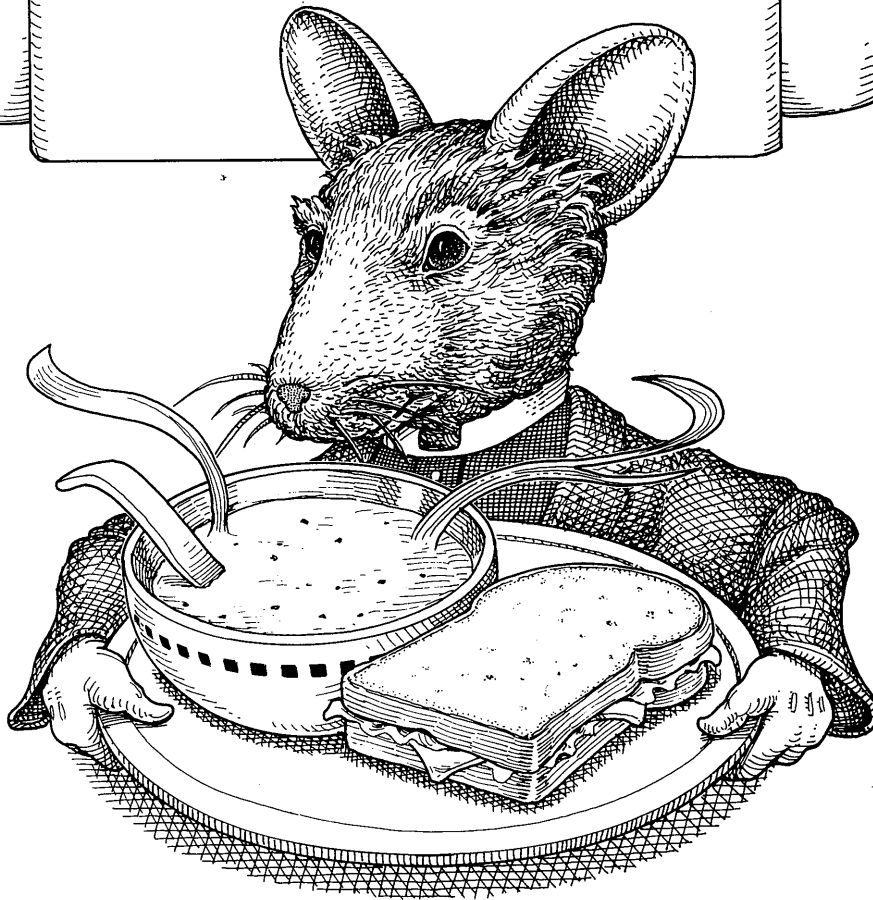
Joan Van Arnam



D. A. Lockhart

SOUPS & SANDWICHES

When the mercury's low and appetites high,
Warm soups tempt churchmouse taste and eye.
They add a super sandwich delight
And can't wait to take that first bite!



SOUPS

GAZPACHO ANDALUZ

12 tomatoes, chopped coarsely	2 cups iced water
3 cucumbers, chopped coarsely	2 slices of bread
3 to 6 pimentos, drained	½ teaspoon salt
2 medium onions, chopped coarsely	¼ teaspoon black pepper
4 garlic cloves	6 tablespoons olive oil
	6 tablespoons vinegar

In a blender, mix the first 7 ingredients until fairly smooth. Stir remaining ingredients into blended mixture. Chill thoroughly.

Garnish with any or all of the following ingredients and serve cold.

1 hard boiled egg, chopped	¼ cup celery, chopped fine
½ cup croutons	¼ cup onion, chopped fine
¼ cup green pepper, chopped fine	

Note: Especially good in summer with good, ripe tomatoes

Yield: 8 servings

Nancy Burkhart

CUCUMBER DILL SOUP

2 small cucumbers, peeled and seeded	2½ teaspoons distilled white vinegar
½ cup chilled buttermilk	1 teaspoon olive oil
½ cup sour cream	1½ teaspoons snipped fresh dill

Puree cucumbers on coarse cycle. Whisk with other ingredients. Chill and serve. Yield: 4 servings

Genie Beard

COLD STRAWBERRY SOUP

1 quart fresh strawberries	1 or 2 tablespoons lemon juice
2 (8-ounce) containers strawberry yogurt	

Wash and hull strawberries and put in blender with yogurt, lemon juice and chill. Chilling thickens soup so you may want to thin with milk, cream or juice. Yield: 6 to 8 servings

Helene Thompson

SOUPS

VOVANOVICH SOUP

1 potato, quartered	1 teaspoon salt
1 onion, quartered	1 cup cream
1 apple, quartered	1 tablespoon melted butter
1 banana, halved	1 rounded teaspoon curry
4 or 5 celery stalks (with leaves)	Pepper and chives to taste
2 cups chicken broth	

In saucepan combine first 7 ingredients. Cook until barely tender. Whirl in blender. Add cream, butter, curry and pepper. Combine thoroughly. Serve chilled, garnished with chives.

Note: Rhymes with "One of Each"

Yield: 4 to 6 servings

Genie Beard

COLD PEACH SOUP

3 cups peaches, (fresh, canned, $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon almond extract
or frozen) sliced
1 cup sour cream or plain
yogurt

If peaches are fresh, peel and slice. Blend all ingredients in blender and chill.

Note: Delicious served with cold chicken.

Yield: 4 servings

Helene Thompson

COLD CUCUMBER SOUP

1 cucumber, peeled	6 dashes Worcestershire sauce
1 onion	6 dashes Tabasco® sauce
1 cup sour cream	$\frac{1}{4}$ teaspoon curry powder
$\frac{2}{3}$ cup cream of chicken soup	$\frac{1}{4}$ teaspoon celery salt

Chop cucumber and onion in food processor or blender. Add the rest of the ingredients and refrigerate at least 2 hours before serving. Yield: 4 servings

Martha Myers

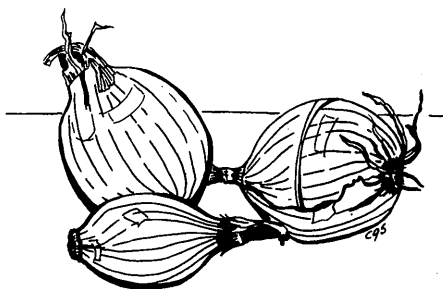
SOUPS

CANTALOUPE SOUP

- | | |
|--|--|
| 1 large cantaloupe-about 3 pounds | 3 tablespoons fresh lemon juice |
| 4½ cups unsweetened orange juice | ¼ teaspoon ground ginger |
| | ¼ teaspoon ground allspice |
| | Fresh mint leaves (optional) |

Cut cantaloupe in half and remove seeds. Peel and cut into small pieces. Combine ½ of cantaloupe pieces and ½ cup orange juice in electric blender and process until mixture is smooth. Repeat processing with remaining cantaloupe and an additional ½ cup orange juice and next 3 ingredients, blending well. Cover and chill thoroughly. It may be frozen and served icy. Garnish with mint leaves if desired. Yield: 6 cups

Corallie Hillman



BORSCHT

- | | |
|-----------------------------------|---|
| 4 medium beets | ½ teaspoon pepper |
| 1 small head cabbage | 2 tablespoons vinegar |
| 1 carrot | 1 tablespoon sugar |
| 1 large onion | 2 bay leaves, dill or parsley sprigs |
| 3 tablespoons tomato puree | 1 quart chicken stock |
| 1½ teaspoons salt | |

Cut root vegetables into "match sticks." Put in large pot and add the stock. If stock has no fat, add 2 tablespoons butter. Simmer 15 minutes. Shred cabbage, add cabbage and all other ingredients except sour cream. Simmer another 20 minutes. Remove bay leaves. Serve in bowls with a dollop of sour cream on top.

Note: I add the beet juice from the can for color. If using fresh beets, grate in 1 beet near end of cooking time.

Yield: 6 servings

Nancy Burkhart

SOUPS

MULLIGATAWNY SOUP

3 pounds chicken	4 quarts chicken stock
¼ cup butter	2 whole cloves
¼ cup carrots, chopped	Pinch of mace
¼ cup green pepper, chopped	1 teaspoon parsley, chopped
2 sour green apples, chopped	1 tablespoon sugar
1 tablespoon all-purpose flour	Pepper and salt to taste
2 teaspoons curry powder	1 cup tomato pulp

Cut chicken in portion-size pieces and brown on all sides in soup kettle in butter. Add carrots, green pepper and sour apples. Cook 5 minutes, stirring until vegetables are brown. Sprinkle with flour mixed with curry and blend well. Slowly add chicken stock. Season with cloves, mace, parsley, sugar, salt and pepper and cook over low heat until chicken is tender. Add tomato pulp and cook 15 minutes longer over low heat. Remove chicken and cut meat into small diced pieces. Strain soup, forcing vegetables through sieve. Return to kettle, add chicken and heat. May be served with rice.

Genie Beard

FRENCH COLONIAL SOUP

2 tablespoons butter	2 egg yolks
1½ teaspoons curry powder or more	½ cup rich milk or cream
1½ tablespoons all-purpose flour	½ cup cooked white meat of chicken, slivered
3 cups chicken stock	Paprika, chives and chutney for garnish

Melt butter. Add curry powder and flour. Stir until well blended. Allow the mixture to bubble but not to brown. Heat the chicken broth and add to butter, flour and curry powder. Bring to a boil and season with paprika. Remove from heat and add egg yolks; beaten with rich milk or cream. Stir over low heat until egg has thickened the soup slightly, but do not boil. Add chicken meat. Serve cold, garnished with chives and chutney. If too thick, thin with milk.

Note: This soup is very rich. A nice accompaniment is boiled shrimp and a green salad.
Yield: 4 servings

Helene Thompson

SOUPS

LAZY CRAB SOUP

1 tablespoon butter	1 (11-ounce) can tomato soup
1 cup celery, chopped	3 cups milk
1 cup onion, chopped	1 pound crabmeat
2 tablespoons butter	2 bay leaves
1 (11-ounce) can pea soup	¼ teaspoon Tabasco® sauce

Saute celery and onion in butter until golden brown. Add soups and milk. Add crabmeat and seasonings. Let simmer about ½ hour. Remove bay leaves before serving. Yield: 6 servings

Rae Smith

CLAM CHOWDER

1 (10¾-ounce) can clam chowder	Salt
1 (6½-ounce) can minced clams	Pepper
1 (10¾-ounce) can cream of potato soup	2 cups cream or milk
	Shrimp or crab may be added

Add all ingredients to a 2 quart pot. Simmer until heated through. Serve with crackers or corn bread. Yield: 4 servings

Hagan Hilbish

ELEGANT CRAB SOUP

¼ cup onion, finely chopped	1 teaspoon salt
¼ cup plus 2 tablespoons butter or margarine, melted	⅛ teaspoon pepper
2 tablespoons all purpose flour	1 quart plus 2 cups milk
2 (12-ounce) packages frozen crabmeat, thawed	1 cup whipping cream
	¼ cup Scotch whiskey
	Chopped parsley

Saute onion in butter until tender. Add flour, and cook 1 minute, stirring constantly. Add crabmeat, salt, pepper and cook over low heat for 15 minutes. Add cream and Scotch and stir well. Sprinkle with parsley just before serving. Yield: 8 cups

Donna Ballard

SOUPS

EASY CRABMEAT SOUP

- | | |
|---|----------------------------------|
| 1 (10¾-ounce) can cream of mushroom soup | ¼ cup sherry |
| 1 (10¾-ounce) can asparagus soup | 1 (6½-ounce) can crabmeat |
| 1 soup can of half and half cream | 1 teaspoon paprika |

Mix soups, half and half cream and crabmeat and simmer for about 10 minutes. Add sherry and simmer about 5 minutes more. Sprinkle each serving with paprika and serve. Yield: 4 servings

Molly T. Moose



Excess salt can be removed from stews by adding a few raw potatoes for 15 minutes. They absorb the salt.

SHE CRAB SOUP II

- | | |
|---|--|
| 2 medium onions, diced | Salt and pepper to taste |
| ½ cup butter | Dash nutmeg |
| 2 (6-ounce) packages crabmeat, juice and all | 1 teaspoon or more of paprika |
| Dash Tabasco® | 3 tablespoons all-purpose flour |
| | 2 or 3 cups half and half cream |

Saute the onion in butter until tender but not brown. Add crabmeat (well picked over) and saute some more. Add Tabasco®, salt and pepper to taste. Add generous dash of nutmeg. Add enough paprika to absorb all the butter. This takes quite a bit. In another bowl, mix 3 tablespoons flour and cream and add to crab. Cook until it begins to simmer (barely bubbling). Be careful not to let it come to a full boil. Check for seasoning. Cool and refrigerate and rewarm before serving. Add more half and half if too thick. Yield: 4 to 6 servings

Cheryl Parnell

SOUPS

FISH CHOWDER

¼ pound fat salt pork, sliced	1 pint milk
2 cups uncooked fish, diced	3 pilot biscuits or oyster
6 small potatoes, sliced	crackers
2 onions, chopped fine	Salt and pepper
3 cups boiling water	

Fry pork and remove pieces of pork. Put in fish, potatoes and onions. Cover with boiling water. Simmer ½ hour. Add milk and cook five minutes longer. Season with salt and pepper and add pilot biscuits.

DOWN EAST CHOWDER:

Use salt cod or haddock for fish. Dice potatoes. Add 1 tablespoon minced parsley and ¼ teaspoon pepper. Thicken with 1 tablespoon flour when milk is added. Could add cup of celery, 3 chicken bouillon cubes and 2 bay leaves. Yield: 6 to 8 servings

Melissa Hilbish

CHICKEN CORN SOUP

1 fryer chicken (2 to 3 pounds)	¼ teaspoon poultry seasoning
1 (47-ounce) can chicken broth	¼ teaspoon pepper
1 medium size onion, chopped	1 (12-ounce) can whole kernel
4 medium size carrots, sliced	corn or 1 (10-ounce) frozen
2 stalks celery, sliced	package
1 bay leaf	2 tablespoons parsley, chopped

In Dutch oven, combine the chicken with chicken broth, including neck, gizzard, and heart, if you wish. Add the onion, carrots, celery, bay leaf, poultry seasoning and pepper. Cover and simmer until the chicken is fully tender (about 45 minutes). Remove chicken and set aside. Discard bay leaf. Pour soup through wire strainer, pressing vegetables through, or whirl part of soup at a time in a blender. Return soup to pan. When cool enough to handle, pull meat off bones in bite size pieces, discarding skin. Add to soup with corn and parsley. Simmer until corn is heated or tender (about 5 minutes). Cook a little longer if frozen.

Genie Beard

SOUPS

HODGEPODGE SOUP

6 slices bacon	¾ pound ham hock
1 medium onion, sliced	6 cups water
2 (15-ounce) cans garbanzo beans	2 teaspoons salt
1 pound beef shank	3 cups potatoes, diced
	1 clove garlic

Cook bacon until crisp. Drain, reserving 2 tablespoons of drippings. Crumble bacon and set aside. In a Dutch oven, add sliced onion to the 2 tablespoons of drippings and cook until tender but not brown. Add beef shank, ham hock, water and salt. Cover and simmer 1½ hours. Remove meat from shank and ham hock and dice. Discard bones. Carefully skim fat from broth. Return diced meat to soup. Add undrained beans, potatoes and garlic. Cover and simmer for 30 minutes. Add crumbled bacon and simmer for 15 minutes more. Yield: 6 servings

Thora Chilson

PUREE MONGOLE-SHORT VERSION

1 can tomato soup	Curry to taste
1 can pea soup	¼ cup sherry

Combine all ingredients and simmer ½ hour. May be diluted with milk or water. Yield: 4 servings

Monroe Stearns

RED LION INN CREAM OF BROCCOLI SOUP

3 tablespoons butter	⅓ cup celery, chopped
½ cup white wine	3 tablespoons all-purpose flour
1 cup broccoli, diced	3 cups chicken stock
⅓ cup leeks, diced	1 cup light cream
⅓ cup onions, diced	

Melt butter. Add wine and vegetables and saute over low heat for 5 minutes. Blend in flour, then chicken stock and bring to a boil. Add seasonings and let simmer until vegetables are tender. Add cream before serving. Yield: 4 servings

Rae Smith

SOUPS

CABBAGE SOUP

6 cups cabbage, finely chopped	Salt and pepper to taste
1 cup bacon (about 6 ounces) finely diced	1 teaspoon whole caraway seed, crushed
¾ cup onions, finely chopped	1 tablespoon white wine vinegar
¼ cup all-purpose flour	½ teaspoon vinegar
4 cups chicken broth	1½ cups heavy cream
½ cup carrots, finely diced	¼ cup fresh dill, finely chopped
1½ cups potatoes, finely diced	

Bring enough water to boil to cover cabbage. Add and let cook one minute. Drain and remove cabbage. Cook bacon until rendered of fat. Add onions and cook, stirring until wilted. Sprinkle with flour and stir. Add broth, stirring with wire whisk. When mixture simmers add vegetables, salt, pepper and caraway seed; then vinegar. Cook 30 minutes, stirring often. Stir in cream and simmer 5 minutes. Soup may be thinned with milk. Sprinkle each bowl with dill. Yield: 8 servings

Molly T. Moose

BROCCOLI AND HAM SOUP

1 pound fresh broccoli	Pepper to taste
2 (13¾-ounce) cans chicken broth	3 tablespoons butter
1½ cups milk	2 green onions, chopped
½ soup can light cream	2 potatoes, peeled and grated
½ cup or more of cubed ham	1½ cups Swiss cheese, shredded
1 teaspoon salt	1 tablespoon chicken-seasoned stock base

In covered saucepan, cook broccoli with one can of chicken broth until tender. Remove broccoli from broth and chop coarsely. Set aside. Add milk, cream, ham, salt, pepper, and dry mustard to broth. Simmer and stir occasionally until heated through. Saute onions and potatoes in butter. Add the other can of chicken broth and cook until onions and potatoes are soft. Combine all ingredients. Heat just to serving temperature. Yield: 6 servings

Donna Ballard

SOUPS

ZUCCHINI SOUP (I)

6 slices bacon	1 cup water
4 pounds zucchini	2 cans beef bouillon
1 onion	

Fry bacon, drain and chop. Chop onion and zucchini. Simmer bacon, onion and zucchini in a cup of water with the bouillon until tender. Blend one part at a time until smooth. This can be served hot or cold with cheese, croutons or sour cream. This will freeze but don't cook, just warm after thawing. Yield: 4 servings

Mary Parker

EASY SPINACH SOUP

1 (10-ounce) package frozen chopped spinach	1 teaspoon Worcestershire sauce
½ cup water	2 teaspoons white wine
1 chicken bouillon cube	½ teaspoon oregano
1 small onion, chopped	½ teaspoon salt
1 (10¾-ounce) can chicken soup	1 tablespoon sour cream
½ soup can milk	

Cook spinach in ½ cup water with bouillon cube. Drain and place in blender or food processor with onion and blend until smooth. Add remaining ingredients, except sour cream, and blend. Add sour cream before serving. May be served either hot or cold. Yield: 4 servings

Molly T. Moose

AVOCADO SOUP

1 (13¾-ounce) can chicken broth	½ teaspoon salt
2 medium avocados, seeded, peeled and cut into chunks	¼ teaspoon onion powder
2 tablespoons dry sherry	⅛ teaspoon dried dill weed
	¾ cup light cream

In blender, combine chicken broth, avocado, dry sherry, salt, onion and dill weed. Blend until mixture is smooth. Stir in cream. Chill in refrigerator, covered. Top each serving with slices of avocado or drops of sour cream, if desired. Yield: 6 servings

Shellie Williams

SOUPS

ZUCCHINI SOUP (II)

2 tablespoons butter	1¾ cups chicken broth
2 tablespoons onion	½ cup cream
1 clove garlic	Salt to taste
1 teaspoon curry powder	

Saute first 4 ingredients together slowly in a covered pan until tender. Add curry, chicken broth and salt. Simmer together for 5 minutes; then blend with light cream. Serve hot or cold.

Note: Will freeze but just heat after thawing.

Yield: 4 servings

Josephine Schaeffer

COLD BEEF SOUP

1 can jellied beef consomme,	2 tablespoons fresh chives or
very cold	small green onions, chopped
½ pint heavy cream or half and	
half	

Divide consomme into serving glasses (sherbet or cocktail). Pour cream over consomme (use amount desired). Top with chopped chives or green onions. Serve immediately. Yield: 4 servings

Catherine Hanly

PUREE MONGOLE

1 cup split peas	1 onion
5 cups water	2 tablespoons butter
2 cups tomato juice	1 cup cream
Salt and pepper to taste	Croutons

Soak split peas overnight in enough water to cover. Drain. Add the water, tomato juice, salt, and pepper. Saute onion in butter until soft and yellow (10 minutes). Add to mixture and bring to a boil. Simmer 45 minutes or until peas are tender. Strain, add cream; heat and serve with croutons.

Note: This makes a nice meal with crab meat, salmon or tuna.

Yield: 8 servings

Genie Beard

SOUPS

TIFFANY'S BEAN POT SOUP

2 cups dried pinto beans	1 teaspoon salt
1 pound ham, cubed	1 teaspoon bay leaves, crushed
1 quart water	1 teaspoon monosodium glutamate
1 (22-ounce) can tomato juice	1 teaspoon oregano
2 cups chicken stock	1 teaspoon rosemary leaves
3 onions, chopped	1 teaspoon celery seed
3 cloves garlic, minced	1 teaspoon ground thyme
3 tablespoons parsley, minced	1 teaspoon ground marjoram
½ cup green pepper, chopped	1 teaspoon sweet basil
2 tablespoons brown sugar	¼ cup sherry
1 tablespoon chili powder	

Cover beans with water and soak overnight. Add remaining ingredients except sherry. Bring to a boil and simmer for 3 hours or until beans are tender. Add sherry. Serve in generous bowls topped with green onions. Yield: 6 large bowls

Shellie Williams

HARRY GOLDEN'S MOM'S POTATO SOUP

4 tablespoons butter	⅛ teaspoon pepper
2 teaspoons onion, chopped	2 teaspoons parsley, chopped
2 teaspoons celery, chopped	1 teaspoon caraway seeds
3 white potatoes, peeled and diced	2 tablespoons butter
1 quart boiling water	1 or 2 tablespoons all-purpose flour
½ teaspoon salt	

Heat two tablespoons butter, add onion and celery, and saute about 10 minutes. Add potatoes and continue cooking for 2 minutes. Add boiling water, salt, pepper, parsley and caraway seeds. Blend. Melt two tablespoons butter in sauce pan. Add flour and blend until smooth. Add to potato mixture, cooking and stirring until smooth and slightly thickened. Reduce heat, cover and simmer for 1 hour. Yield 4 to 6 servings

Harry Golden

SOUPS

POTATO AND ONION SOUP

**1 large Spanish onion
4 tablespoons butter
1½ pounds potatoes
¾ cups chicken stock**

**¼ cups milk and cream, mixed
2 tablespoons parsley, chopped
Salt and pepper to taste**

Peel and slice the onion thinly. Heat the butter in a large heavy pan and saute the onion slowly, until soft but not browned. Peel and slice the potatoes and add to pan. Pour on stock; stir and simmer gently for about 25 minutes, stirring occasionally, until the vegetables are quite soft. Heat the milk and cream almost to boiling point and stir into soup. Adjust seasonings and remove from heat. Leave for 5 or 10 minutes to allow flavor to develop. Reheat gently and scatter the chopped parsley on top just before serving. Yield: 5 to 6 servings

Donna Ballard

EASY VEGETABLE SOUP

**4 beef bouillon cubes
2 chicken bouillon cubes
3 cups hot water
1 (10¾-ounce) can chicken
broth
3 medium onions, diced
2 medium potatoes, diced**

**3 celery stalks, diced
1 or 2 carrots, diced
1 (10-ounce) package frozen
cut okra
1 (16-ounce) can tomatoes,
chopped fine**

Dissolve bouillon cubes in hot water. Add chicken broth. Add all vegetables. Bring to a boil and simmer 1½ to 2 hours.

Note: This is better the second day.

Yield: 4 to 6 servings

Violet Miller

EGG DROP SOUP

**2 cups chicken stock or
consomme
1 egg
1 tablespoon soy sauce**

**¼ teaspoon salt (don't use salt
if consomme is used)
1 green onion, thinly sliced**

Heat chicken stock or consomme to boiling. Dribble well beaten egg gradually into the stock, stirring constantly. Add the soy sauce and salt. Onion may be floated on soup. Yield: 2 to 3 servings

Ellen Black

SOUPS

EGG LEMON SOUP

2 or 3 pounds chicken pieces	1 small potato, quartered
3 quarts cold water	1 cup rice, uncooked
4 ribs of celery with leaves, chopped	3 eggs, separated
3 carrots, sliced	½ teaspoon cream of tartar
2 onions, sliced	Juice of 2 lemons

Place chicken pieces in water in large kettle. Bring to a boil. Slowly remove any scum that forms. Add celery, carrots, onion and potatoes and cook on medium heat for about two hours. When meat comes loose from bones, remove chicken and vegetable pieces. Save meat for side dish. Put vegetables in blender, blend well and set aside. Remove stock from heat and strain. Return to heat and add rice. While rice cooks to tenderness, beat yolks with juice of one lemon in a large bowl. In a small deep bowl, add cream of tartar to egg whites and beat to stiff peaks. When rice is done add blended vegetables to it. Mix until smooth and remove from heat and let cool for 10 minutes. Take about 2 cups of stock from kettle and spoonful by spoonful, add this stock to yolk mixture. When all stock has been added, return the mixture to the kettle with the rest of stock. Fold in egg whites. Add juice of other lemon. Do not cover or return to heat as soup will curdle. Serve immediately. Soup may be stored in refrigerator, but reheat on low flame. Yield: 10 large servings

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VARSITY CHOWDER

8 slices bacon, crisply cooked and crumbled	1½ teaspoons salt
2 cups boiling water	¼ teaspoon pepper
2 cups potatoes, chopped	¼ cup margarine
½ cup carrots, sliced	¼ cup all-purpose flour
½ cup celery, sliced	2 cups milk
¼ cup onion, chopped	2 cups sharp Cheddar cheese, shredded

Add water to vegetables and seasonings. Cover and simmer 10 minutes. Do not drain. Make a white sauce of margarine, flour, and milk. Add cheese and stir until melted. Add bacon and undrained vegetables. Heat but do not boil. Yield: 6 to 8 servings

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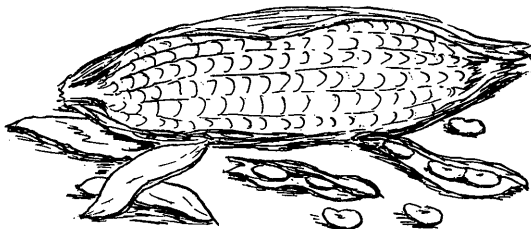
SOUPS

PARMESAN CORN CHOWDER

2 cups water	¼ cup margarine
2 cups potatoes, chopped	¼ cup all-purpose flour
½ cup carrot, sliced	2 cups milk
½ cup celery, sliced	1 cup grated Parmesan cheese
¼ cup onion, chopped	1 (17-ounce) can cream style corn
1½ teaspoon salt	
¼ teaspoon pepper	

Place first seven ingredients in large pot. Cover. Simmer 10 minutes. Do not drain. Make a white sauce in a saucepan with margarine, flour, and milk; add cheese; stir until cheese is melted. Add sauce and corn to vegetables. Heat (do not boil). Serve hot. Yield: 6 to 8 servings

Vera McIntosh



PEANUT SOUP

1 medium onion, finely chopped	1 cup peanut butter, smooth or crunchy
2 ribs celery, finely chopped	2 cups half and half cream
¼ cup butter	Chopped peanuts (optional)
1 tablespoon all-purpose flour	
2 quarts chicken stock or canned chicken broth	

Saute onion and celery in butter until soft but not brown. Stir in flour until well blended. Add chicken broth, stirring constantly and bring to a boil. Remove from heat and rub through strainer if desired. Add peanut butter and cream, stirring to blend thoroughly. Return to low heat but do not boil. Serve and garnish with peanuts. Also good cold. This can be made ahead and warmed in a crock pot. Yield: 8 servings

Corallie Hillman

SOUPS

FRENCH ONION SOUP

2 tablespoons bacon drippings	Pinch of thyme
4 large onions, finely chopped	1 quart chicken stock
2 tablespoons all-purpose flour	¼ cup dry white wine
½ teaspoon salt	4 to 6 slices of French bread
⅛ teaspoon pepper	Grated Parmesan cheese
1 clove garlic, mashed	(about 6 tablespoons)
Sprig of parsley	

Saute onion in bacon drippings until soft. Add flour, salt, pepper and garlic. Cook until mixture is golden brown but not burned. Add rest of ingredients and simmer 45 minutes. Toast French bread slices under broiler until brown on both sides. Sprinkle one side of bread with grated cheese and run under broiler until cheese is bubbly. Pour soup into individual soup bowls and float the toast, cheese side up, on top of soup. Yield: 4 to 6 servings

Judy Abernethy

LIMA MINESTRONE

½ cup onion, chopped	1 (10-ounce) package frozen
1 tablespoon butter	chopped spinach
3 (10¾-ounce) cans chicken	1 (10-ounce) package frozen
broth	baby limas
¼ teaspoon basil	¼ cup uncooked macaroni
½ teaspoon Italian herb	1 (15-ounce) can or 1 pound
seasoning	tomatoes

Saute onion in butter. Add broth, basil, Italian herb seasoning and heat to boiling. Add spinach and limas and heat until vegetables break up. Add macaroni and simmer 10 minutes. Add tomatoes, breaking up larger pieces, and heat through. Yield: 6 servings

Genie Beard



Vegetables added to soup too soon absorb meat flavor.

SOUPS

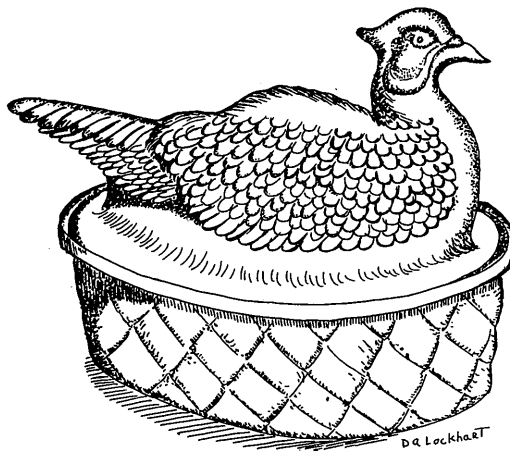
CURRIED AVOCADO SOUP

1 avocado, sliced
2 cups chicken broth
1 cup milk or cream
2 tablespoons light rum
1 teaspoon curry powder
1 teaspoon beau monde
seasoning

Generous dash white pepper
Generous pinch dehydrated
green onions
1 lime for garnish

Mix all ingredients except lime in blender. Serve cold in chilled cream soup bowls with thin slice of lime on each bowl. Yield 6 to 8 servings

Donna Sessum



OXTAIL SOUP

2 pounds well trimmed oxtails,
cut in short sections
2 tablespoons all-purpose flour
Salt and pepper to taste
2 tablespoons oil

2 quarts water
 $\frac{1}{3}$ cup pearl barley
3 large celery ribs, sliced
6 medium carrots, sliced

Coat oxtails with flour seasoned with salt and pepper. Brown on all sides in large saucepan in the hot oil. Add water. Bring to a boil and simmer covered about 2 hours. Add barley, celery, carrots and simmer, covered, until meat pulls from bones, about one hour longer. Skim off fat and add seasonings to taste. Yield: 6 large servings

Helene Thompson

SOUPS

CHEDDAR SOUP

2 cups potatoes, chopped	½ cup carrots, chopped
½ cup celery, chopped	½ green pepper, chopped
¾ cup onion, minced	2½ cups boiling water

Boil the above ingredients 20 minutes.

CHEESE SAUCE:

4 tablespoons butter	2 tablespoons Worcestershire
¾ pounds Cheddar cheese	sauce
4 tablespoons all-purpose flour	2 cups milk
½ teaspoon mustard	

Melt butter. Add flour and cook 2 minutes. Add milk, mustard, Worcestershire sauce. Cook sauce until thick and add to boiled vegetables. Add 1 cup tomatoes and sprinkle with parsley. Yield: 4 servings

Donna Ballard

MICROWAVE CHEESE AND CAULIFLOWER SOUP

1 small cauliflower broken into small flowerets (4 cups)	1 (5-ounce) jar sharp American cheese spread
2 cups water	½ (2½-ounce) jar dried beef, chopped
1 (8-ounce) package cream cheese, cut up	½ cup potato flakes

In 2 quart non-metal casserole, put cauliflower in ½ cup water. Put in microwave oven and cook covered for 8 minutes on high, stirring once. Set aside and do not drain. In 2 quart non-metal casserole, combine cream cheese, cheese spread, beef, potato flakes and remaining water. Cook uncovered for 10 to 12 minutes or until mixture is smooth and cheese is melted, stirring once. Stir until blended. Stir in cauliflower and cook 2 to 3 minutes more. Yield: 4 servings

Rae Smith



1 teaspoon of salt is usual ratio for 1 quart of soup.

SANDWICHES

EGG SANDWICH SPREAD

4 hard-cooked eggs, finely chopped	1 teaspoon mustard
6 ounces chive-flavored cream cheese	½ teaspoon Worcestershire sauce
2 tablespoons mayonnaise	½ teaspoon salt
	½ teaspoon pepper

Mix all ingredients. Chill. Spread on bread or toast. Yield: 8 to 10 servings, or 1½ cups

Mima Tuttle

CHEESE AND EGG SANDWICHES

3 hard-boiled egg yolks	Salt to taste
2 tablespoons salad oil	1 tablespoon vinegar
Mustard to taste	1 cup cheese, shredded
Paprika to taste	

Cream the yolks of the hard-boiled eggs. Add the oil, stirring it in very slowly with a fork, and mix thoroughly with a little mustard, paprika, salt, and the vinegar. Add the shredded cheese and spread between slices of white or brown bread. Yield: 4 servings

Amelia Propst

SESAME-CHEESE ROLLED SANDWICHES

16 slices white bread, crusts removed	3½ tablespoons sesame seed, toasted
1 (6-ounce) jar processed yellow cheese spread	

Use a rolling pin to flatten slices of bread. Spread each with cheese and sprinkle with sesame seed. Roll each slice jellyroll fashion. Brush with melted butter and cover with waxed paper or plastic wrap. Chill several hours. Cut rolls in half crosswise and place on baking sheet, seam-side down. Bake at 425 degrees for 10 minutes, or until lightly browned. Yield: 32 small sandwiches

Friend of All Saints'

SANDWICHES

HOT CHEESE TOAST

8 slices bacon	¼ teaspoon dry mustard
½ cup mayonnaise	½ teaspoon Worcestershire
1 cup sharp Cheddar cheese, shredded	sauce
1 onion, grated	2 dashes Tabasco® sauce
1 egg, lightly beaten	8 slices firm white day-old
½ teaspoon black pepper	bread

Cook bacon on a rack over a shallow pan in a 350 degree oven for 20 minutes, or until crisp. Drain on paper towels and set aside. Combine all ingredients except bread in a bowl. Crumble bacon and add to mixture; set aside. Trim crusts from bread and toast on both sides. Spread cheese mixture on each slice of toast. Cut each slice into 3 long strips. Place on baking sheet, cover with waxed paper and refrigerate. This may be done the day before. Remove from refrigerator 30 minutes before ready to bake. Bake at 350 degrees for 20 minutes, or until light brown and puffy. Serve hot. Yield: 24 strips

Friend of All Saints'

EGG SALAD SANDWICHES

6 hard-boiled eggs	1 tablespoon green onion,
¼ cup plain yogurt or sour	sliced
cream	1 teaspoon curry powder
¼ cup pitted ripe olives, sliced	Dash salt
¼ cup green peppers, chopped	12 slices bread or toast

Mix all ingredients together. Spread on bread or toast. Yield: 6 servings

Catherine Willeford

PEPPER SANDWICH

8 ounces cream cheese, softened	½ cup green pepper, minced
¾ cup mayonnaise	½ cup minced pecans

Blend cream cheese with mayonnaise. Add other ingredients. Spread on crustless bread. Yield: 12 to 16 servings

Mima Tuttle

SANDWICHES

VEGETABLE-GELATIN SANDWICHES

1½ envelopes unflavored gelatin	½ green pepper, chopped
¼ cup cold water	2 small carrots, chopped
1 cup celery, chopped	2 cups mayonnaise
2 small cucumbers, diced	½ teaspoon salt
1 small Vidalia onion, grated	2 loaves bread

Soften gelatin in ¼ cup cold water. Melt over hot water. Add to vegetables and mayonnaise. Cover air-tight and refrigerate overnight, or at least 2 hours. Spread on 2 loaves of thin sandwich, diet or wheat bread. Yield: 24 servings

Mima Tuttle

OLIVE-NUT SANDWICHES

½ cup slivered almonds or pecans	½ teaspoon Worcestershire sauce
1 (4½-ounce) can chopped ripe olives	Salt to taste
Mayonnaise (as needed for spreading consistency)	Lemon juice to taste
	1 loaf whole wheat sandwich bread

Chop almonds until fine; combine with other ingredients. Trim crust from bread. Spread filling onto bread and top with additional slice. Cut into finger sandwiches. Yield: 32 sandwiches

Friend of All Saints'

OPEN CHICKEN SALAD HOT SANDWICHES

6 slices bread	6 slices pineapple
6 teaspoons mayonnaise	6 slices Cheddar cheese
2 cups chicken salad	

Toast the bread lightly and spread with mayonnaise. Layer each piece of toast with chicken salad, a slice of pineapple, and a slice of cheese. Broil for 2 minutes. Yield: 6 servings

Judy Abernethy

SANDWICHES

HOT TURKEY SANDWICHES

4 slices toast	4 tablespoons Parmesan
4 slices baked turkey or chicken	cheese, grated
8 strips bacon, fried crisp	1 cup cream sauce

Place a piece of turkey on each slice of toast, and cover with $\frac{1}{4}$ cup of cream sauce. Place 2 strips of cooked bacon on top, and sprinkle with 1 tablespoon cheese. Place sandwiches in a 13 x 9 x 2-inch pan under the broiler until the cheese melts. Serve at once.

CREAM SAUCE:

2 tablespoons butter	$\frac{1}{8}$ teaspoon red pepper
2 tablespoons all purpose flour	$\frac{1}{4}$ cup American cheese, shredded
1 cup milk	
$\frac{1}{4}$ teaspoon salt	

In a saucepan, melt the butter over low heat. Blend in the flour. Stir in slowly 1 cup milk, salt, and pepper. Simmer and stir until it is thickened and smooth. Blend in the cheese. Yield: 4 servings

Joy Barbee

CURRIED CHICKEN AND FRUIT SANDWICHES

3 cups chicken, cooked and cubed	2 tablespoons mayonnaise
$\frac{1}{3}$ cup walnuts, chopped	$\frac{1}{4}$ cup yogurt
$\frac{1}{3}$ cup grapes, halved	$1\frac{1}{2}$ teaspoons curry powder
3 scallions, sliced	12 slices whole wheat or pumpernickel bread
2 tablespoon fresh parsley, chopped	2 peaches, apples or pears, thinly sliced

Combine the chicken, walnuts, grapes, scallions and parsley in a large bowl. In a cup, combine the mayonnaise, yogurt and curry powder. Mix the dressing into the salad. Spoon the salad onto 6 slices of the bread. Top with the fruit slices and the remaining slices of bread. Yield: 6 servings

Nancy Forgang

SANDWICHES

APRICOT BREAD WITH CREAM CHEESE FILLING

1½ cups dried apricots, diced	1 cup water
1 cup sugar	1 egg, beaten
½ teaspoon cloves	2 cups all-purpose flour,
¼ teaspoon ground nutmeg	measured before sifting
½ teaspoon ground cinnamon	1 teaspoon soda
½ teaspoon salt	1 cup walnuts or pecans,
6 tablespoons butter, melted	chopped

Combine apricots, sugar, spices, butter, salt, and water in a saucepan. Cook 5 minutes and cool thoroughly. Add beaten egg, then flour sifted with soda. Stir in nuts, mix well and turn into greased 9 x 5 x 3-inch loaf pan. Bake at 350 degrees for 1 hour. Freezes well.

Note: Spread with softened cream cheese flavored with honey and lemon juice.
Yield: 16 to 20 servings

Friend of All Saints'

PEANUT BUTTER AND ONION SANDWICHES

1 cup peanut butter	1 small Vidalia onion (or other
¼ cup mayonnaise	mild onion

Beat peanut butter and add mayonnaise. Spread on slices of bread or toast. Slice onion in very thin slices and put a layer of these over mixture on bread. Yield: 4 to 6 servings

Amelia Propst

PEANUT BUTTER AND PICKLE SANDWICHES

½ cup peanut butter	½ cup pickle, chopped
¼ cup cream or hot water	

Cream peanut butter and water (or cream) together and add chopped pickle. Spread between thin slices of bread. Yield: 4 to 6 servings

Amelia Propst

SANDWICHES

BEV'S OPEN FACE SANDWICH DELIGHT

1 can crabmeat or shrimp	½ head lettuce, shredded
4 slices white bread, crusts off	Thousand Island dressing
4 tomato slices	4 slices of bacon (optional)
4 hard boiled eggs, sliced	

Place bread on individual plates. Top with egg, tomato, crab or shrimp, (bacon, if desired). Dice lettuce and garnish around sandwich. Pour dressing over it.

(Note: Excellent for luncheons, bridge or anytime.)

Yield: 4 servings

Beverly Powers

SEAFOOD-CUCUMBER SANDWICHES

2 cups crabmeat or chopped cooked shrimp	½ teaspoon salt
¾ cup peeled cucumber, drained and grated	¼ teaspoon dried dill weed
3 teaspoons chives, minced	½ cup mayonnaise or sour cream
3 teaspoons lemon juice, freshly squeezed	1 loaf fine white bread

Combine all ingredients except bread and chill. Spread on bread slices.

Note: If you make up sandwiches ahead of time, spread bread lightly with soft butter before filling sandwiches. The butter will prevent the filling from seeping in and causing sogginess.

Yield: 3 cups

Friend of All Saints'

CURRIED CRABMEAT SANDWICHES

½ pound crabmeat (fresh or canned, drained)	1 tablespoon fresh parsley, minced
¼ cup mayonnaise	1 teaspoon curry powder
2 tablespoons sour cream	⅛ teaspoon salt
1 tablespoon onion, grated	⅛ teaspoon pepper

Pick over crabmeat, discarding any cartilage. Blend crabmeat with the other ingredients. Taste for seasoning. Spread on thin toast. Yield: 10 servings

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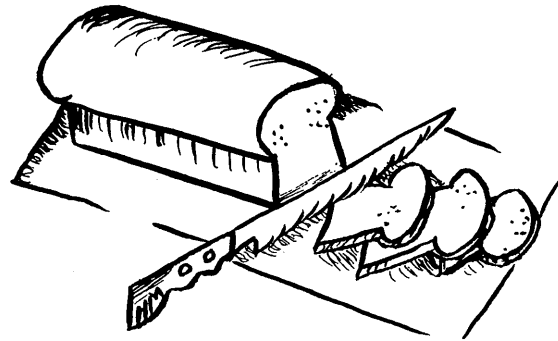
SANDWICHES

TOASTED DEVILED HAMBURGERS

- | | |
|--|---|
| 1 pound lean ground beef | 1 teaspoon onion, minced |
| $\frac{1}{3}$ cup chili sauce | $1\frac{1}{2}$ teaspoons Worcestershire sauce |
| $1\frac{1}{2}$ teaspoons prepared mustard | 1 teaspoon salt |
| $1\frac{1}{2}$ teaspoons bottled horseradish | Dash of pepper |
| | 8 slices white bread |

Combine all of the ingredients except the bread. Trim crusts from the bread. Toast bread on 1 side in broiler oven. Spread untoasted side of each slice with some of the beef mixture. Return to broiler and broil for 6 minutes. Cut in halves or thirds. Yield: 8 servings

Phyllis Akeroyd



SLOPPY JOES

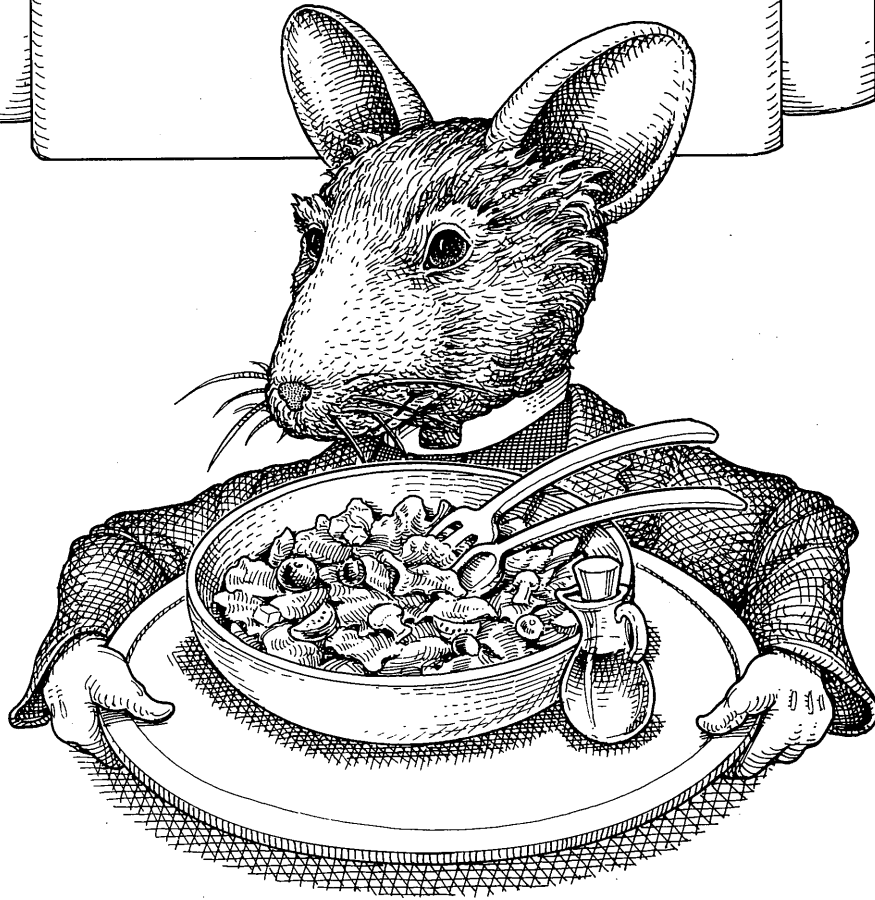
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|--|--|
| 1 tablespoon shortening or oil | 1 tablespoon Worcestershire sauce |
| 2 large onions, chopped | 3 tablespoons chili powder |
| 2 stalks celery, chopped | 2 teaspoons salt |
| 2 pounds ground beef | 2 cups water |
| $\frac{1}{2}$ (32-ounce) bottle catsup | |
| 1 tablespoon dry mustard | |

Saute onion and celery in large pan for 8 to 10 minutes. Add ground beef and brown. Add remaining ingredients, and simmer for 2 hours. Serve on hamburger buns. Yield: 10 servings

Lynda Gallagher

SALADS & SALAD DRESSINGS

Churchmice know value of salads supreme
Which taste like something from a dream.
There's one for every connoisseur;
Here you'll find your salad du jour!



SALADS

BLACK CHERRY ASPIC

- | | |
|---|--|
| 1 (3-ounce) package black
cherry flavored gelatin | 1 (8¼-ounce) sliced pineapple
(reserve juice) |
| 1 cup hot water | ½ can (8-ounces) black cherries |
| 1 (16-ounce) can grapefruit
sections (reserve juice) | |

Dissolve gelatin in hot water. Cool and add ¾ cup of juice from grapefruit and ¼ cup of juice from pineapple. Add grapefruit sections, pineapple, and cherries. Chill. Yield: 6 to 8 servings

Ellen Williams

WATERGATE SALAD

- | | |
|---|---|
| 1 (20-ounce) can crushed
pineapple | ½ cup chopped nuts |
| 1 cup miniature marshmallows | 1 (8-ounce) container frozen
whipped topping, thawed |
| 1 (3½-ounce) package pistachio
instant pudding | |

Pour pineapple and juice into mixing bowl. Mix in the box of pudding, marshmallows, nuts, and whipped topping. Pour into a mold and refrigerate until firm. (Can be placed in square dish instead of mold.) Yield: 6 servings

Thora Chilson

PEAR SALAD DELIGHT

- | | |
|--|----------------------------------|
| 1 package (3-ounces) lime
gelatin | 1½ tablespoons mayonnaise |
| ½ cup chopped nuts | 6 canned pear halves |
| ½ cup Cheddar cheese, grated | Lettuce |

Dissolve gelatin according to directions on package and cool. Pour ½ of dissolved gelatin into a 1 quart mold (cooled) and chill until set. Combine nuts, cheese, and mayonnaise and fill center of each pear half. Place pears, filled side up, on top of chilled gelatin. Pour remainder of gelatin over and around pears, and chill until set. Cut into squares, around each pear. Place on lettuce leaf and serve. Yield: 6 servings

Helene Thompson

SALADS

HOT PINEAPPLE CASSEROLE

1 (20-ounce) can pineapple chunks (undrained)	½ teaspoon salt
3 eggs, well beaten	4 slices white bread, cut into cubes
½ cup sugar	6 tablespoons margarine
2 tablespoons all-purpose flour	

Combine pineapple and eggs. Combine sugar, flour, salt. Mix into pineapple mixture. Put in greased 1 quart casserole. Melt margarine and toss bread cubes in melted margarine. Top casserole with bread cubes. Bake at 350 degrees for 30 to 40 minutes, until casserole bubbles and bread cubes begin to brown. Yield: 4 servings

Joy Barbee

PINEAPPLE CASSEROLE

1 (20-ounce) can pineapple chunks	¼ cup melted butter
½ cup sugar	12 salted, round crackers, crushed
3 tablespoons all purpose flour	
1 cup Cheddar cheese (sharp is good), shredded	

Drain pineapple, reserving 3 tablespoons juice. Combine flour and sugar and stir in reserved pineapple juice. Add cheese and pineapple chunks. Mix well. Spoon mixture into greased 1 quart casserole. Combine melted butter and cracker crumbs, stirring well. Sprinkle over pineapple mixture. Bake at 350 degrees for 20 to 30 minutes, or until crumbs are lightly browned. Yield: 4 servings

Fran Glass

ORANGE AND SOUR CREAM SALAD

2 (3-ounce) packages orange gelatin	8 ounces sour cream
¼ cup sugar	1 (8-ounce) can crushed pine- apple, undrained
2 cups boiling water	12 cherries, cut in half

Dissolve gelatin and sugar in boiling water. Add sour cream to hot mixture. Stir until dissolved. Add pineapple and juice and cherries. Pour into individual molds or a 2 quart baking dish and chill until set. Yield: 6 to 8 servings

Nell Purnell

SALADS

STRAWBERRY NUT SALAD

- | | |
|--|---|
| 2 (3-ounce) packages
strawberry gelatin | 1 (4-ounce) can crushed
pineapple, drained |
| 1 cup boiling water | 3 medium bananas, sliced |
| 2 (10-ounce) packages frozen,
sliced strawberries, thawed | 1 cup chopped nuts |
| | 1 pint sour cream |

Mix gelatin with boiling water and stir until dissolved. Fold in, one at a time, strawberries and juice, drained pineapple, bananas, and nuts. Put $\frac{1}{2}$ of the mixture in a 12 x 8 x 2-inch baking dish as the first layer. Refrigerate until firm. Spread sour cream evenly on top as second layer. Spoon remaining gelatin mixture on top as third layer. Refrigerate. When firm, cut into squares and serve on lettuce. Yield: 8 to 10 servings

Joan Van Arnam

ORANGE SURPRISE SALAD

- | | |
|---|---|
| 1 (3-ounce) package orange
gelatin | 1 (8-ounce) can crushed pine-
apple, drained |
| 2 tablespoons powdered
orange juice | 1 cup Cheddar cheese,
shredded |
| 1$\frac{3}{4}$ cups boiling water | |
| 1 (9-ounce) container frozen
whipped topping, thawed | |

Dissolve gelatin and orange juice powder in boiling water. Chill until slightly thickened. Fold in whipped topping, pineapple, and cheese. Pour into oiled, five cup mold and chill until firm. Yield: 6 to 8 servings

Sandra Biggerstaff

5 $\frac{1}{2}$ CUP SALAD

- | | |
|---|--|
| 1 cup mandarin oranges,
drained | 1 cup miniature marshmallows |
| 1 cup crushed pineapple,
drained | 1 cup flaked coconut |
| | 1 cup sour cream |
| | $\frac{1}{2}$ cup nuts, broken |

Mix all ingredients and chill.

Note: Delightful with chicken and ham.

Yield: 5 $\frac{1}{2}$ cups

Betty Sue Lockhart

SALADS

FROSTED FRUIT SALAD

1 (3-ounce) package lemon gelatin	2 tablespoons lemon juice
1 (3-ounce) package orange gelatin	2 bananas, diced
2 cups hot water	2 cups miniature marshmallows
1½ cups cold water	1 (20-ounce) can crushed pineapple, drained and juice reserved

TOPPING:

2 tablespoons all purpose flour	2 tablespoons butter
½ cup sugar	1 cup whipping cream, whipped
Reserved pineapple juice	½ cup cheese, grated
1 egg, slightly beaten	

Dissolve gelatin in hot water. Add cold water and lemon juice. Chill until partially thickened, then add remaining ingredients. Congeal in 9 x 13-inch pan. Topping: In heavy saucepan, mix flour and sugar. Add pineapple juice and egg. Cook until thick. Add butter and stir until butter is melted. Cool. Fold in whipped cream. Spread on salad, and then sprinkle with cheese. Yield: 10 to 12 servings

Judy Adams

APRICOT SALAD

1 (6-ounce) package apricot gelatin or 2 (3-ounce) packages	1 (8-ounce) container frozen whipped topping, thawed
1 (15¼-ounce) can tropical fruit, drained and juice reserved	Boiling water and reserved juice to make 3 cups

Dissolve gelatin in boiling water. Cool. When it starts to thicken, whip the gelatin. Fold in the whipped topping. Fold in fruit. Place in 7 x 13-inch dish and refrigerate. Yield: 6 to 8 servings

Eleanor John

SALADS

FLUFFY FRUIT AND CHEESE

CRUST:

**1½ cups graham cracker
crumbs**

**¼ cup sugar
6 tablespoons melted butter**

Mix 1¼ cups cracker crumbs (reserve ¼ cup crumbs), sugar and melted butter. Pat mixture into 9 x 13 x 2-inch pan. Bake at 375 degrees for 8 minutes. Cool pan.

FILLING:

**1 can (13-ounce) crushed
pineapple, drained and juice
reserved**

**2 tablespoons lemon juice
8 ounces cream cheese, at room
temperature**

**1 (¼-ounce) envelope
unflavored gelatin**

**3 egg whites plus 3 tablespoons
sugar**

½ cup sugar

1 cup whipping cream

3 egg yolks, beaten

**1 package (3-ounce) lime
gelatin**

1½ cups cottage cheese

Drain pineapple, reserve ½ cup juice. In saucepan combine unflavored gelatin, ½ cup sugar, egg yolks and pineapple juice. Cook over medium heat, stirring until thickened to consistency of egg whites. While this mixture is cooking, boil water (1 cup) for lime gelatin. While pineapple mixture is cooling, stir together lime gelatin and 1 cup boiling water. Let cool. While things are cooling: in one bowl, beat 3 egg whites, adding 3 tablespoons sugar. In another bowl, whip 1 cup whipping cream. In a large bowl, beat together cottage cheese, cream cheese, and lemon juice. Gradually add cooked pineapple juice mixture to cottage cheese mixture, beating slowly. Fold in egg whites, whipped cream, lime gelatin, and crushed pineapple. Turn mixture into crust and refrigerate until set. Sprinkle with ¼ cup reserved graham cracker crumbs.

Note: Very light and cool

Yield: 6 to 8 servings

Alice Smith



Grease jello mold with salad oil for easier release of the salad or dessert.

SALADS

WINTER FRUIT BOWL

4 medium grapefruit	½ cup orange marmalade
1 cup sugar	3 medium bananas
2 cups (½-pound) fresh or frozen cranberries	

Peel, core, and seed grapefruit, reserving juice. Set aside grapefruit. Add enough water to juice to measure 1 cup. Combine liquid with sugar and marmalade. Heat to boiling, stirring to dissolve sugar. Add cranberries. Cook and stir until skins pop (5 to 8 minutes). Remove from heat and cool. Add grapefruit. Cover and chill. Just before serving, slice bananas and stir into grapefruit mixture. Yield: 10 servings

Bede Donnell



FRUIT SALAD WITH COOKED DRESSING

2 eggs	1 (13-ounce) can fruit cocktail, drained
4 tablespoons white vinegar	2 cups miniature marshmallows
4 tablespoons sugar	1 cup chopped pecans
2 tablespoons margarine	
½ pint whipped topping	
1 (13-ounce) can crushed pineapple, drained	

Mix together eggs, vinegar and sugar. Boil until thick, stirring constantly. Add 2 tablespoons margarine and let cool. To the whipped topping add the can of pineapple and the can of fruit cocktail, marshmallows and pecans. Mix all this together with vinegar mixture. Place in covered dish and chill overnight. Good with all meats. Yield: 6 to 8 servings

Ethylen Fleniken

SALADS

FRITO BEAN SALAD

1 large head lettuce	2 tomatoes, diced
1 to 1½ cups Cheddar cheese, grated	½ onion, finely chopped
2 (15-ounce) cans ranch style beans, washed, drained (may use kidney beans)	1 (8-ounce) bottle Catalina® dressing, chilled
	1 bag corn chips, crushed

Combine all ingredients except salad dressing and corn chips. Add these two ingredients just before serving. Yield: 8 to 10 servings

Joan Van Arnam

SPINACH SALAD

1 pound fresh spinach	3 or 4 hard boiled eggs, chopped
1 medium red onion, sliced in rings	¾ cup salad oil
1 (16 ounce) can bean sprouts, drained	⅔ cup sugar
8 slices bacon, fried crisp and crumbled	⅓ cup catsup
	½ cup cider vinegar

Prepare vegetables. Mix together salad oil, sugar, catsup and vinegar. Toss together and serve. Yield: 8 servings

Joan Van Arnam

COLE SLAW GELATIN SALAD

1 package (3-ounces) lime gelatin	1 cup cabbage, chopped
1 cup boiling water	½ cup carrot, shredded
½ cup cold water	⅓ cup celery, chopped
1 tablespoon vinegar	½ cup raisins
½ cup salad dressing (mayonnaise type)	

Dissolve gelatin in water. Stir in cold water and vinegar. Gradually add gelatin to salad dressing, mixing until well blended. Chill until slightly thickened. Fold in cabbage, carrots, celery and raisins. Pour into 1 quart mold and chill until firm. Yield: 6 servings

Sue Belo

SALADS

SPINACH SALAD FLORENTINE

½ pound mushroom caps, sliced	1 tablespoon Parmesan cheese
1 pound spinach leaves, chopped	½ teaspoon salt
6 tablespoons vegetable oil	1 clove garlic, slivered
2 tablespoons lemon juice	2 boiled eggs, whites chopped, yolks sieved
½ teaspoon salt	Rind of ½ lemon, grated

Slice mushrooms and spinach. Chill. Beat together vegetable oil, lemon juice, salt, Parmesan cheese, and garlic. Set aside for three hours. After three hours remove garlic from dressing mixture. Chop egg whites, and sieve egg yolks. Remove mushrooms and spinach from refrigerator. Pour dressing over salad, and sprinkle with yolks, whites, and lemon rind. Toss before serving. Yield: 6 servings

Joan Van Arman

FROZEN CUCUMBER SALAD

7 cups cucumbers, thinly sliced	1 cup white vinegar
3 cups onions, thinly sliced	½ teaspoon celery seed
1 cup green pepper, chopped	1 teaspoon salt
1¾ cups sugar	

Mix all ingredients and place in refrigerator overnight. Then place in freezer bag and freeze. Yield: 15 to 20 servings

Eleanor John

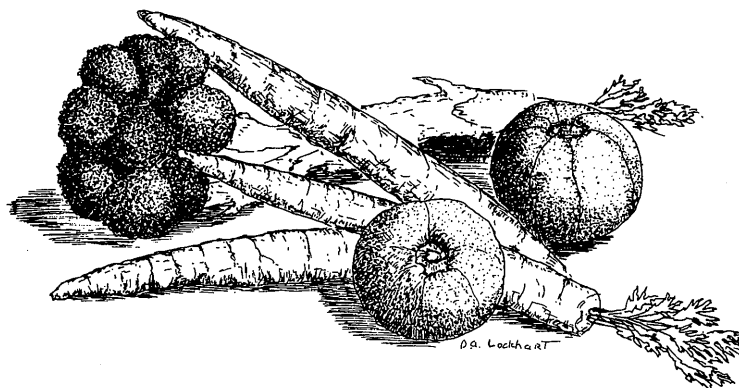
CUCUMBER SALAD

1 package (3-ounces) apple gelatin	1 cup sour cream
1 teaspoon salt	¼ cup mayonnaise
1 cup hot water	1 cup cucumber, chopped and well drained
1 tablespoon vinegar	

Dissolve gelatin and salt in hot water. Add vinegar. When syrupy, beat in sour cream, mayonnaise and cucumber. Pour into molds and chill until set. Yield: 6 to 8 servings

Dot Brandon

SALADS



CABBAGE SLAW

- | | |
|--------------------------------------|------------------------|
| 1 large head of cabbage,
shredded | ½ cup vegetable oil |
| 1 onion, chopped | 1 cup vinegar |
| 1 green pepper, chopped | 1 teaspoon dry mustard |
| ½ cup sugar | 1 teaspoon celery seed |

Prepare cabbage, onion, and green pepper. Combine, and sprinkle with ½ cup sugar. In saucepan combine vegetable oil, vinegar, mustard and celery seed. Bring to a boil. Pour hot mixture over vegetable mixture. Do not mix. Let stand overnight in refrigerator. Keeps for weeks.

Note: May use carrots, celery, or any other vegetable preferred in slaw.

Yield: 10 to 12 servings

Billie Brown

CAULIFLOWER BROCCOLI SALAD

- | | |
|--|--------------------------|
| 1 head cauliflower, separated | ½ cup vegetable oil |
| 1 package chopped broccoli,
drained | ½ cup sugar |
| ½ onion, chopped | 1 cup mayonnaise |
| | 1 tablespoon lemon juice |

Prepare vegetables. Mix together oil, sugar, mayonnaise and lemon juice. Mix together and serve. Yield: 8 servings

Joan Van Arnam

SALADS

STUFFED LETTUCE

1 (3-ounce) package cream cheese	2 tablespoons raw tomato, chopped finely
2 tablespoons Roquefort cheese	1 teaspoon onion juice
2 tablespoons raw carrot, chopped finely	Salt to taste
1 tablespoon green pepper, chopped finely	1 head lettuce

Blend all ingredients, except lettuce. Hollow out the head of lettuce and stuff with blended ingredients. Wrap in plastic wrap and refrigerate until ready to serve. Slice in desired thickness or wedges. Yield: 4 to 6 servings

Amelia Propst

ONION SALAD

2 large sweet onions, sliced	1 cup French dressing
$\frac{2}{3}$ cup sugar	

Slice onions as thinly as possible. Put in saucepan and cover with water. Bring to a boil and boil 1 minute. Drain in colander. Place colander in a bowl of ice water with plenty of ice cubes floating in the bowl. Leave for 15 minutes.

Mix sugar and French dressing by shaking thoroughly. Drain onions and place in a glass dish. Pour dressing mixture over onions and chill at least 2 hours. Serve on lettuce leaves, garnish with cherry tomatoes (optional). May be made the day before serving.

Note: Excellent with ham, wild game, or first course.

Yield: 4 to 6 servings

Phoebe Foster

MARINATED PEA SALAD

2 (16-ounce) cans small green peas	$\frac{1}{2}$ cup onion, diced
2 (16-ounce) cans French style green beans	$\frac{2}{3}$ cup vinegar
2 ounces pimento, chopped	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup celery, diced	$\frac{1}{2}$ cup salad oil
	Pepper to taste

Mix ingredients and store covered in refrigerator. Yield: 20 servings

Joan Van Arnam

SALADS

MACARONI-VEGETABLE SALAD

1 cup elbow macaroni, cooked according to package directions	2 teaspoons prepared mustard (use dry mustard if you like it hot)
1 can mixed vegetables, drained	2 teaspoons vinegar
½ cup celery, chopped	¼ teaspoon Worcestershire sauce
1 small onion, chopped	1 teaspoon salt
2 tablespoons green pepper, chopped	⅛ teaspoon pepper
½ cup mayonnaise	

Mix well mayonnaise, mustard, vinegar, Worcestershire sauce, salt and pepper. Mix macaroni, mixed vegetables, celery, onion, and green pepper. Combine the two mixtures. Chill. Yield: 4 to 6 servings.

Margaret Riley

LAYERED VEGETABLE SALAD

1 (4-ounce) can water chestnuts, drained and sliced	¼ cup green pepper, chopped finely
1 (10-ounce) package frozen green peas, cooked and drained	Grated Romano and Parmesan cheese to taste
1 large head of lettuce, torn into small pieces	Mayonnaise (enough to cover top of dish which vegetables are placed in)
¼ cup onion, chopped finely	

Layer all above vegetables in desired dish. Cover top with mayonnaise, being careful to seal edges. Sprinkle with Romano and Parmesan cheese. Refrigerate overnight.

Before serving, may be garnished with any or all of the following:

2 hard-boiled eggs, sliced	Parsley sprigs
3 slices cooked bacon, crumbled	Pimento strips

Yield: 10 to 12 servings

Amelia Propst

SALADS

CHINESE SALAD

Lettuce	Fresh tomatoes, diced
Fresh mushrooms, sliced	Scallions
Water chestnuts	Bacon, cooked, cooled, and crumbled
Bamboo shoots	
Bean sprouts	

Make a salad of the above ingredients, amounts depending upon the number of people to be served. Serve with Oriental Dressing. (Recipe below)

1 cup mayonnaise	3 tablespoons lemon juice
4 tablespoons soy sauce	Dash of white pepper
Prepared mustard (enough to give the dressing a nice, yellow color, like a lemon)	

Mix these ingredients and serve with salad.

Jennie Brewer



EIGHT LAYER SALAD

1 medium head of lettuce	1 pint salad dressing (mayonnaise type)
1 cup celery, chopped	2 tablespoons sugar
1 cup green pepper, chopped	1 cup sharp cheese, grated
1 cup sweet onion, chopped	½ pound bacon, fried crisp, drained, and crumbled
1 (10-ounce) package frozen green peas, thawed	

Tear lettuce in bite sized pieces, drain, and dry with paper towels. Place in bottom of 3 quart casserole (9 x 13-inch). Add (1) celery, (2) pepper (3) onion, (4) peas, one ingredient at a time, in layers. Spread thin layer of salad dressing over salad, then remainder of salad dressing (for ease in spreading.) Sprinkle with sugar. Top with grated cheese. Sprinkle with crumbled bacon. Cover tightly with plastic wrap, making sure it is sealed. Refrigerate overnight. Yield: 12 servings

Leslie Murphy

SALADS

KRAUT SALAD

1 green pepper, chopped	½ teaspoon celery seed
1 onion, chopped	1½ cups sugar
2 carrots, shredded	½ cup cider vinegar
1 cup celery, chopped	1 can (16-ounces) sauerkraut,
½ cup salad oil	drained and rinsed

Mix all ingredients together and set overnight, covered, in refrigerator. Drain before serving; saving juice to pour back over remaining salad. Yield: 8 to 10 servings

Thora Chilson

SAUERKRAUT SALAD

1 can (16-ounces) sauerkraut	½ cup green pepper, chopped
¼ cup vegetable oil	½ cup celery, chopped
¼ cup vinegar	2 tablespoons red pimento,
¼ cup sugar	chopped
½ cup onion, chopped	

Wash and drain sauerkraut thoroughly. Mix all ingredients together. Refrigerate overnight. Yield: 8 to 10 servings

Nancy Burkhart

GERMAN POTATO SALAD

10 large white potatoes, boiled	2 teaspoons salt
and cooled	3 tablespoons sugar
½ pound bacon, chopped	Pepper to taste
1 medium onion, chopped	1 cup water
3 tablespoons all purpose flour	½ cup vinegar

Brown bacon in frying pan. Add chopped onion and cook til tender. Add flour, salt, pepper, sugar. Add water and vinegar. Cook until thickened.

Peel and slice cooled potatoes. Layer peeled potatoes in 9 x 13 x 2-inch baking dish, covering each layer with sauce. Heat in 350 degree oven to serve warm. (For more moist potato salad, double the sauce recipe.) Yield: 8 servings

Thora Chilson

SALADS

GREEN PEA SALAD

2 cups little green peas **1 cup Spanish peanuts**
1 cup mild Cheddar cheese **1 cup sweet pickle relish**

Mix all above ingredients together and add enough mayonnaise to moisten.
Refrigerate. Yield: 8 to 10 servings

Donna Sessum

RICE SALAD

1 cup uncooked rice **¼ cup parsley, finely chopped**
6 tablespoons olive oil or **¼ cup onion (Bermuda is good),**
salad oil **finely chopped**
3 tablespoons cider vinegar **1 cup frozen green peas, cooked**
1 teaspoon salt **and drained**
Pepper to taste **1 small cucumber**
1 teaspoon dried tarragon
½ cup green or red pepper,
chopped

Cook rice according to package directions, until it is tender (do not overcook).
While rice cooks, combine oil, vinegar, salt, pepper, and tarragon. While rice
is hot, pour dressing over top and cool. Fold in green pepper, parsley, onion,
and peas. Cover and refrigerate four hours. At serving time, peel cucumber,
cut into pieces, and toss with salad. Yield: 4 to 6 servings

Gale Goodwin

ARTICHOKE RICE SALAD

1 (8-ounce) package seasoned **1 (9-ounce) jar marinated**
chicken rice with spices, **artichoke hearts**
cooked as directed **¼ teaspoon curry powder**
½ green pepper, chopped **⅓ cup mayonnaise**
2 spring onions, chopped

Cook rice mixture as directed. Cool. Drain artichoke hearts, reserving liquid.
Chop artichoke hearts. Combine rice, green peppers, onions, and artichokes.
Mix reserved liquid with mayonnaise and curry. Mix all together. Chill over-
night. Variations: Add cooked shrimp, olives, or chicken. Yield: 6 servings

Bessie Yarborough

SALADS

ASPARAGUS SALAD

$\frac{3}{4}$ cup sugar (or less)	1 can (8-ounces) sliced water chestnuts
$\frac{1}{2}$ cup vinegar	1 can (14 $\frac{1}{2}$ -ounces) cut asparagus
1 cup water	1 (2-ounce) jar sliced pimento
$\frac{1}{2}$ teaspoon salt (or less)	1 medium onion, grated
2 envelopes ($\frac{1}{4}$ ounce) plain gelatin	Juice of 1 lemon
$\frac{1}{2}$ cup water	

Bring sugar, vinegar, 1 cup water, and salt to a boil and stir until sugar dissolves. Soak gelatin in $\frac{1}{2}$ cup water. Add to hot sugar-vinegar mixture. Cool. Add pimento, onion, and lemon juice, water chestnuts, and asparagus to gelatin mixture. Pour into mold and chill. Yield: 6 servings

Mimi Boger



Salt water boils faster than fresh water.

SWEET AND SOUR CABBAGE SALAD

$\frac{1}{2}$ to 1 head cabbage, thinly sliced	$\frac{1}{2}$ cucumber (unpeeled), shredded with vegetable peeler
$\frac{1}{2}$ large white onion, thinly sliced	
$\frac{1}{2}$ medium bell pepper, shredded with vegetable peeler	

DRESSING:

$\frac{1}{4}$ cup white vinegar	3 tablespoons sugar
3 tablespoons oil	Salt and pepper to taste

Prepare vegetables and dressing and combine. When using a whole head of cabbage, the recipe for the dressing needs to be doubled. Yield: 8 to 10 servings

Donna Sessum

SALADS

REFRIGERATOR SLAW

1 large head cabbage, shredded	1 large green pepper, cut in thin strips
1 large onion, cut in rings	2 carrots, shredded

MARINADE:

$\frac{3}{4}$ cup sugar	1 teaspoon dry mustard
$\frac{3}{4}$ cup salad oil	1 teaspoon celery seed
1 cup apple cider vinegar	1 tablespoon salt

Place cabbage, pepper, onion, carrot in glass dish. Sprinkle sugar over top of vegetables. Do not stir. Combine salad oil, vinegar, mustard, celery seed, salt, and bring to a boil. Pour over slaw and do not stir. Cover and let set for 1 hour, then stir and refrigerate. This may be stored in a jar and kept for several weeks. Yield: $\frac{1}{2}$ gallon

Brenda Trott

MARINATED SLAW

1 large head cabbage	1 cup vinegar
2 onions	$\frac{3}{4}$ cup salad oil
2 cups sugar	1 teaspoon dry mustard
1 tablespoon plus 1 teaspoon sugar	1 tablespoon salt

Chop cabbage and onion, and mix together. Add 2 cups of sugar. Mix vinegar, oil, celery seed, mustard, salt and spoons of sugar in saucepan. Bring to a full boil. Pour mixture over cabbage placed in a large bowl. Cover tightly. Place in refrigerator and leave, preferably overnight, before serving. Keeps about two weeks. Yield: 10 to 12 servings

Margaret Anne Swink



Crisp onion rings for salads or hamburgers in iced water.

SALADS

SHRIMP MOUSSE MOLD

1 (8-ounce) package cream cheese, softened	2 (4½-ounce) cans shrimp, drained
1 cup mayonnaise	Salt and pepper to taste
1 cup celery, chopped	1½ teaspoons unflavored gelatin
½ cup onion, chopped	¼ cup cold water
¼ cup green pepper, chopped	1 (10¾-ounce) can tomato soup
1 teaspoon hot sauce	

Combine cream cheese and mayonnaise and beat well until blended. Add celery, onion, green pepper, shrimp, salt, and pepper to taste. Add hot sauce and lemon juice. Dissolve gelatin in water; then add to warm soup; stir until well blended. Add to cheese mixture. Oil a large fish mold or a 2-quart mold, fill with mixture, and chill. Garnish with an olive for the eye, strips of green pepper for fins and tail. Yield: 25 to 30 servings

Donna Sessum

SHRIMP SALAD

2 pounds fresh shrimp, cooked, peeled, deveined	Dash white pepper
1 cup celery, chopped	Salt to taste
4 hard boiled eggs, chopped	Black pepper to taste
½ cup onion, chopped	Juice of ½ lemon
	½ cup mayonnaise

Mix all ingredients together and serve in tomato wedges on lettuce leaves.

Note: The secret is in the white pepper.

Yield: 6 servings

Catherine Willeford

TEAROOM SHRIMP SALAD

Spread pretty lettuce around a dinner plate. In center place about ½ cup or more cooked and cleaned shrimp. Garnish with tomatoes, pickles, olives, green onions, carrot sticks, celery sticks, sliced hard boiled eggs. Serve with a sauce on the side.

Note: Add a homemade roll and dessert for a lovely luncheon.

This is the famous Tearoom Salad from Christ Episcopal Church, Mt. Pleasant, South Carolina.

Yield: 1 serving

Jennie Brewer

SALADS

CURRIED SHRIMP SALAD IN MELON

4 pounds shrimp, cooked, shelled and deveined	1½ teaspoons salt
1 cup mayonnaise	½ cup sour cream
1½ tablespoons onion, grated	1 tablespoon curry powder
4 tablespoons lemon juice	2 large honeydew melons, quartered and seeds removed
1½ cups celery, chopped	⅓ cup salad oil

To the prepared shrimp, add the mayonnaise, onion, 2 tablespoons lemon juice, celery, salt, and sour cream blended with the curry. Chill. Scoop melon balls from each section of melon. Combine mixture of 2 tablespoons lemon juice and ⅓ cup salad oil, and chill melon balls in this mixture. Scrape out remaining melon and chill and the boat-shaped shells. To serve, fill the shells with shrimp salad and garnish with the melon balls. Yield: 8 servings

Nancy Forgang

DEVEILED SHRIMP

6 large eggs, hard boiled and diced	1 large cup of cream sauce, sprinkled with cayenne pepper (see below)
1 (4½-ounce) can shrimp with juice	

Mix ingredients, place in casserole and cover with saltine cracker crumbs and dot with butter or margarine. Bake 350 degrees for 30 to 45 minutes, until brown.

CREAM SAUCE:

2 tablespoons margarine	⅓ teaspoon cayenne pepper
2 tablespoons all purpose flour	Salt and pepper
1 cup milk	

In saucepan, melt margarine. Add flour and cook until mixed. Add milk and cook until thick. Add cayenne pepper and salt and pepper to taste. Yield: 4 servings

Lynda Gallagher

SALADS

TUNA FISH SALAD WITH TOMATO ASPIC

1 can (7-ounces) white meat tuna	1 (2-ounce) bottle stuffed olives, sliced
1¼ envelopes plain gelatin	½ cup celery, chopped
2 eggs, hard boiled	½ cup mayonnaise

Soak gelatin in ¼ cup cold water. Add ½ cup boiling water. Mix remaining ingredients and add to gelatin mixture. Place in glass loaf pan and place in refrigerator until congealed.

1¾ envelopes gelatin	2½ cups vegetable juice
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Mix these two ingredients and pour over congealed tuna salad. Return to refrigerator and congeal aspic. Yield: 8 to 9 servings

Mina Sasser

HOT CRAB SALAD

2 pounds crabmeat (I use frozen, king crab and snow crab combined)	1 teaspoon salt
1 cup celery, finely chopped	2½ cups cracker crumbs, coarsely crushed (reserve 1½ cups for top)
1 medium green pepper, chopped finely	1½ teaspoons dry mustard
1 cup green onion, finely chopped	Generous dash of hot sauce
½ cup parsley, chopped	½ cup milk or half and half
	1 cup melted butter

Lightly toss together all ingredients except butter. Place in glass dish or casserole, 13 x 9 x 2 inches. Top with reserved cracker crumbs and pour melted butter over the top. Bake at 350 degrees for 25 to 30 minutes. Serve hot.

Note: Great for luncheons.

Yield: 6 to 8 servings

Cheryl Parnell

SALADS

HOT CHICKEN SALAD

2 cups chicken, cut up	1 cup mayonnaise
2 cups celery, chopped	2 tablespoons lemon juice
½ teaspoon onion, chopped	

Mix all ingredients and top with

½ cup cheese, grated	1 cup corn flakes, crushed
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Bake 450 degrees 10 to 15 minutes. Yield: 4 servings

Gwen Ellington

ORIENTAL CHICKEN SALAD

4 pounds chicken, cooked and diced	1½ cup mayonnaise
2 cups sliced water chestnuts	4 teaspoons curry powder (optional)
½ cup green onion, minced	4 teaspoons soy sauce
¾ cup celery, diced	Slivered almonds, toasted

Mix all the above ingredients. Flavor is best if mixed at least 8 hours ahead of serving time. Serve on lettuce leaf and top with toasted slivered almonds. Yield: 8 servings

Mima Tuttle

CHICKEN SALAD WITH CURRY

2 quarts cooked chicken, coarsely diced	2 cups celery, sliced
1 (8-ounce) can water chestnuts, drained and sliced	3 cups mayonnaise
2 pounds seedless white grapes, halved	1 tablespoon curry powder
2 or 3 cups toasted almonds, slivered	2 tablespoons soy sauce
	2 tablespoons lemon juice
	Lettuce

Combine chicken, chestnuts, celery, grapes, and 1½ cups almonds. Mix together mayonnaise, curry, soy sauce, lemon juice, and add to chicken mixture. Mix. Season to taste. Let stand 2 or 3 hours. Serve on lettuce and garnish with remaining almonds. Yield: 12 servings

Joan Van Arnam

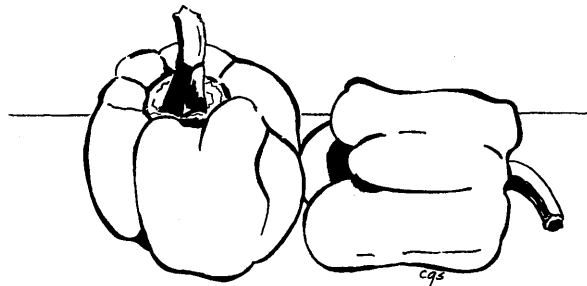
SALADS

CHICKEN SALAD SOUFFLE

2 cups chicken, cooked	6 large slices white bread (crusts cut off)
¼ cup onion, chopped	2 eggs, well beaten
¼ cup green pepper, chopped	1¼ cups milk
¼ cup celery, chopped	1 can mushroom soup
1 (4-ounce) can mushrooms, sliced	½ cup sharp Cheddar cheese, grated
½ cup mayonnaise	

Mix chicken, onion, pepper, celery, mushrooms and mayonnaise together. In 8 x 8-inch pan, cube 2 slices of white bread. Put salad mixture over bread. Put 4 slices of crustless bread over salad mix. Cover with 2 eggs (beaten) and 1¼ cups milk. Let stand covered in refrigerator overnight. Before baking, add 1 can cream of mushroom soup. Bake for 1 hour at 350 degrees. In last 10 to 15 minutes add ½ cup sharp cheese. Yield: 8 servings

Joan Van Arnam



MEXICAN CHEF SALAD

1 pound hamburger, browned and drained	1 can (15-ounces) kidney beans
4 ounces Cheddar cheese, grated	1 head lettuce, shredded
1 avocado	4 medium tomatoes, chopped
1 bag (8-ounces) taco flavored chips, crushed	1 onion, chopped
	1 green pepper, chopped
	1 bottle (16-ounces) Thousand Island dressing

Mix together all ingredients. If desired, add hot sauce and chili powder to taste.

Note: onion and green pepper may be used as salad ingredients or may be cooked with hamburger, depending upon one's preference.

Yield: 4 to 6 servings

Rachel Towell

SALAD DRESSINGS

BRANDIED CRANBERRY SAUCE

4 cups cranberries	½ orange, finely chopped,
2 cups sugar or 1 cup honey	including some rind
½ cup water	¼ cup cognac or brandy
1 stick cinnamon	3 whole cloves

Wash cranberries and take out stems. Bring sugar and water to boil. Boil for 3 minutes. Toss in cloves, cinnamon stick, cranberries and orange. Cook over low flame until cranberries start popping. Stir occasionally. Remove from heat and add the cognac. Chill. Yield: 3½ cups

Nancy Forgang

GREEN GODDESS DRESSING

1 cup mayonnaise	2 tablespoons fresh parsley,
½ cup sour cream	chopped
1 tablespoon anchovy paste	¾ tablespoon salt
2 spring onions, plus green tops	Dash black pepper
1 garlic clove, finely chopped	¾ teaspoon sugar
1 tablespoon lemon juice	
2 tablespoons wine or tarragon vinegar	

Blend the above ingredients until smooth. Makes almost two cups dressing.

Note: This delicious dressing was created in 1915 at the Palace Hotel in San Francisco, honoring actor George Arliss who was in the city appearing in a play, "The Green Goddess." This is good on tossed salads, tuna and chicken salad.

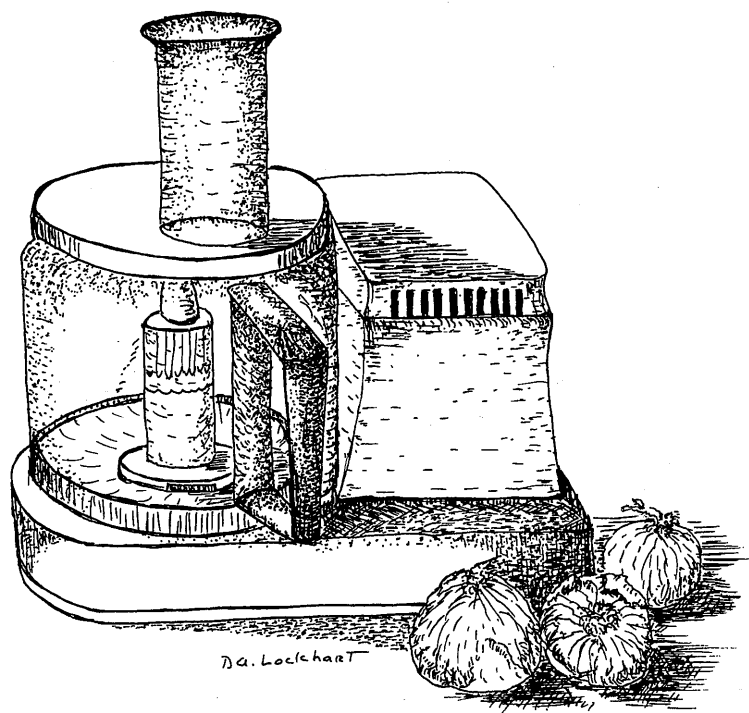
Sneedy Seay

BLUE CHEESE SALAD DRESSING

1 quart mayonnaise	1 pound blue cheese, crumbled
1 quart buttermilk	
2 tablespoons (more if desired) lemon juice	

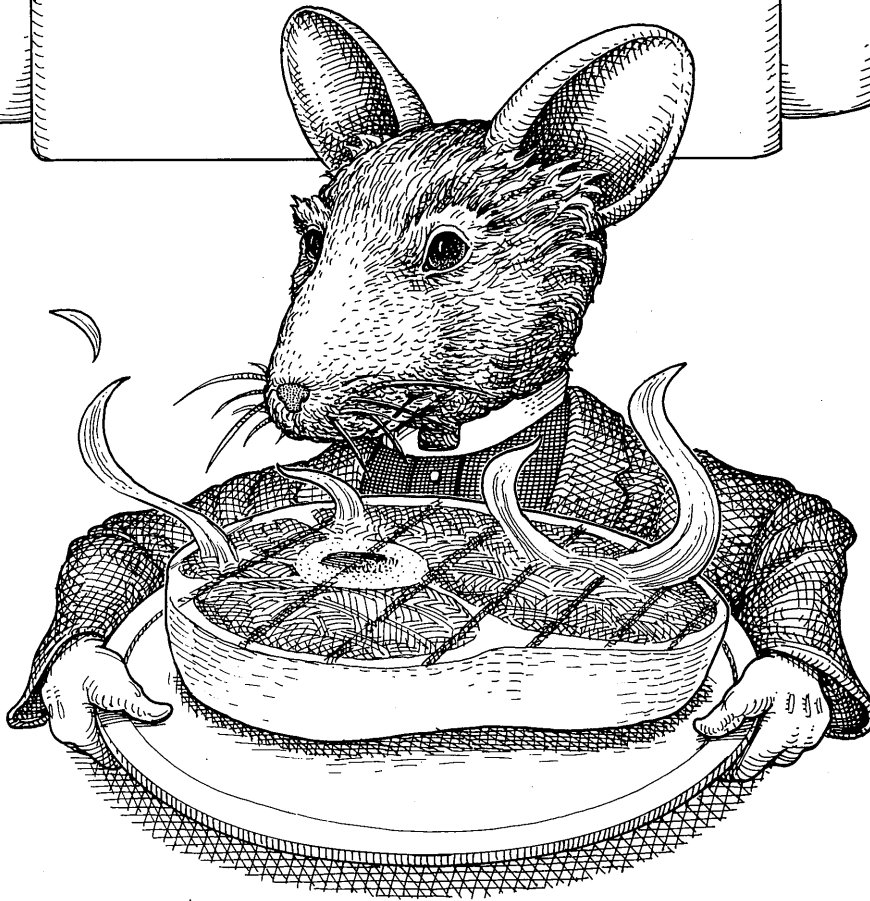
Mix together mayonnaise, buttermilk, lemon juice, then add cheese. Yield: 4 cups

Jane Liles



MEATS & MAIN DISHES

Poppa Churchmouse prefers meat most
Whether serving as guest or host.
For him, these recipes have great appeal.
Try them! He says "they're ideal."



MEATS AND MAIN DISHES

VEAL WITH MUSHROOMS, WHITE WINE SAUCE

5 cloves garlic, finely chopped	1 pound veal, cut Italian style
Sufficient oil (mixture of olive	(very thin)
and safflower oil) to saute	All purpose flour
garlic	Dry white wine
1 pound mushrooms, sliced	

Saute garlic in oil; add mushrooms and lightly brown. Lightly flour veal, add veal to garlic and mushrooms and lightly brown on both sides.

Add wine to cover mushrooms and veal and simmer until sauce begins to thicken.

Serve over cooked rice or green noodles.

N. Georgiaide, M.D.

DAKOTA CUTLETS

1½ pounds veal steak	1 cup fine cracker crumbs
1 egg, slightly beaten	3 tablespoons salad oil
⅓ cup milk	1 cup boiling water or stock
1 teaspoon salt	

Cut veal into 4 pieces. Combine egg, milk, and salt and dip veal in mixture, then into crumbs. Brown veal in hot oil in skillet. Place in casserole, add boiling water or stock and cover. Bake in 350 degree oven for 1 hour. Yield: 4 servings

Rae Smith

WIENER SCHNITZEL

4 (6-ounce) thin veal cutlets,	1 egg, beaten
cubed or pounded	½ cup dried bread crumbs
3 tablespoons lemon juice	2 tablespoons butter
¼ teaspoon salt	1 tablespoon vegetable oil
⅛ teaspoon pepper	4 lettuce leaves
¼ cup all purpose flour	1 lemon, cut into quarters

Marinate veal in lemon juice and seasonings. Dip in flour, then egg, then breadcrumbs. Fry in butter and oil till golden. Serve on lettuce leaves with lemon garnish. Yield: 4 servings

Sandy Fogg

MEATS AND MAIN DISHES

SHISH KEBOB

2 large lemons	4 fresh firm tomatoes
4 cloves garlic	1 teaspoon basil
4 teaspoons salt	½ teaspoon salt
¾ teaspoon pepper	⅛ teaspoon pepper
2 tablespoons olive oil	2 green peppers
2 tablespoons dry red wine	1 pound fresh mushrooms caps
3 pounds leg of lamb, cut into 1½-inch cubes	2 tablespoons butter
¾ pound tiny white onions, peeled	

In a large glass bowl place the juice of the two lemons and rinds, not grated. Peel garlic and crush in small bowl, then mix with next 4 ingredients. Add this to juice and rinds making a marinade. Marinate onions and lamb for 4 hours, turning several times. An hour before char-broiling the kebobs, cut tomatoes into wedges and sprinkle with basil, salt and pepper. Remove seed and membrane from green peppers and cut into eighths. Saute mushroom caps 1 minute in butter. Alternate threading on skewers meat, onion and green pepper and cook on hot grill 10 to 15 minutes. Use separate skewer for tomatoes and mushrooms and cook till just done, not soft, about 5 minutes. Serve with rice and green salad. Yield: 6 to 8 servings

Ruth Wampler

ROAST LEG OF LAMB

1 leg of lamb	1 teaspoon marjoram
1 garlic clove, crushed	1 teaspoon thyme, minced
2 tablespoons olive oil	1 teaspoon rosemary, minced
1 teaspoon salt	2 tablespoons all purpose flour
⅛ teaspoon black pepper, freshly ground	1 cup dry white wine
	1 cup water

Mix garlic with olive oil, salt and pepper and spread on lamb. Sprinkle with marjoram, thyme, rosemary and flour. Pour wine and water in pan with lamb and roast at 325 degrees for 30 minutes per pound, basting frequently till done. Yield: 8 servings or more

Nancy Burkhardt

MEATS AND MAIN DISHES

STUFFED FLANK STEAK BURGUNDY

1 (2-pound) flank steak	1/8 teaspoon pepper
4 cups soft bread crumbs	1/4 cup water
1/2 cup bacon fat, melted	1/2 cup flour
1 small onion, minced	1 cup Burgundy wine
1 teaspoon poultry seasoning	1 (10-ounce) can cream of mushroom soup
1/4 teaspoon salt	

Pound to tenderize steak. Prepare stuffing by mixing next 7 ingredients using 1/2 cup bacon fat. Spread stuffing evenly over steak and roll steak from one wide side to the other. Tuck ends in, fasten with wooden picks and tie with white string. Cut roll in 2 pieces and dust each with seasoned flour. Heat remaining bacon fat in large heavy skillet and brown meat. Add wine, cover and simmer for 1 1/2 hours, turning rolls occasionally. Remove picks and string and place rolls on hot platter. Add soup to drippings, blend well and bring to boil. Serve as gravy for steak rolls. Yield: 6 to 8 servings

Rae Smith

DELUXE BEEF TENDERLOIN ROAST

3 pounds whole beef tenderloin	1 teaspoon seasoned salt
2 tablespoons gravy browning sauce	1 teaspoon lemon pepper

Rub browning sauce over the roast and sprinkle with seasoned salt and pepper. Roast uncovered at 325 degrees for 45 minutes to 1 hour, depending on how well done you like your meat. The meat thermometer will register 150 degrees for medium rare. At this temperature the meat should be brown on the outside and delicately pink inside. Yield: 4 to 6 servings

Phylis Akeroyd

STANDING RIB ROAST

6 pound rib roast

Cover tightly with aluminum foil. Cook for 2 1/2 hours in 350 degree oven. Will be rare in middle. Yield: 12 to 15 servings

Catherine Willeford

MEATS AND MAIN DISHES

CAPE COD POT ROAST

2 tablespoons fat or salad oil	1 cup fresh cranberries
4 to 5 pound beef chuck, boned and rolled	4 cups water
½ cup seasoned all purpose flour	3 tablespoons brown sugar
	¼ teaspoon nutmeg

Heat fat in a large pot. Dredge beef well with flour and brown on all sides in hot fat. Add cranberries and water and bring to boil. Cover and simmer for 3 hours or until beef is tender. Remove roast and keep warm. Strain liquid and measure 2 cups for gravy. Thicken if necessary by blending 4 tablespoons flour in ½ cup cold water. Return liquids to pot and stir until smooth. Add brown sugar and nutmeg. Stir over low heat until sugar dissolves. Season to taste with salt and pepper. Yield: 8 to 10 servings

Rae Smith

BEEF TERIYAKI

2 pounds sirloin steak, ½-inch thick	2 tablespoons sugar
¾ cup soy sauce	1 teaspoon ground ginger
¼ cup dry sherry	1 clove garlic, minced

Cut steak into serving size pieces. Combine next 5 ingredients and marinate steak at room temperature for 30 minutes. Broil 3 inches from heat, 5 to 7 minutes on each side and baste with marinade 2 or 3 times while cooking. Yield: 6 to 8 servings

Lib Jay

HELEN'S TERIYAKI

½ cup soy sauce	½ teaspoon ground ginger
½ cup water	1½ pounds beef (cube, sirloin, etc) cut into bite-sized pieces
2 tablespoons brown sugar	2 tablespoons butter
2 tablespoons red wine (optional)	¼ cup water

Mix first 5 ingredients and marinate meat 2 hours or longer. Remove meat from marinade and saute in butter. Add ¼ cup water to marinade and pour over meat. Simmer 20 minutes. Yield: 4 servings

Joy Barbee

MEATS AND MAIN DISHES

LOIN OF PORK PAPRIKASH

1 4 to 5 pound loin of pork	1 clove garlic, pressed
1/8 teaspoon salt	2 tablespoons paprika
1/8 teaspoon pepper	3 tablespoons flour
3 tablespoons vegetable oil	2 (10-ounce) cans chicken broth
2 onions, chopped	1 soup can water
2 red peppers, coarsely chopped	1/2 cup sour cream

Season the loin of pork with salt and pepper. In a heavy saucepan heat the oil, add the pork and brown on all sides. Remove pork and set aside; add the onions to the pan and saute until lightly browned. Add the peppers and garlic, saute another few minutes; then add the paprika and flour and combine well. Then add the chicken broth and water. Bring to boil and return the pork to pan. Cover and simmer for about 1½ hours. Stir occasionally but do not let boil. Remove pork when it is done, add sour cream and heat through. Serve over sliced pork. Yield: 8 to 10 servings

Bette A. Weaver

SAVORY BAKED PORK CHOPS

6 pork chops	2 cups milk
3 tablespoons butter or margarine	1/4 teaspoon thyme
1 medium onion, sliced	1/4 teaspoon marjoram
2 tablespoons all purpose flour	1/4 teaspoon oregano
	1 teaspoon parsley flakes

Brown chops in skillet on stove.

Remove and place in 2½ quart casserole. Saute onion in skillet with butter till transparent. Add flour, then milk gradually and stir till thickened. Add herbs and pour sauce over chops. Cover and bake at 325 degrees for 1½ hours. Do not allow to dry out. Yield: 6 servings

Ellie Crawford

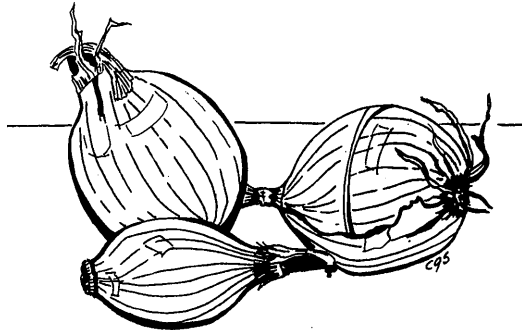
MEATS AND MAIN DISHES

ALSATIAN CASSEROLE OF PORK

6 bacon slices	¼ teaspoon pepper
4 loin pork chops, 1-inch thick	1 teaspoon caraway seed
4 large boiling potatoes, pared and thinly sliced	¾ cup dry white wine
2 medium onions, thinly sliced	2 garlic cloves, crushed
1 teaspoon salt	1 tablespoon parsley, chopped

Fry 2 slices bacon in large skillet until crisp. Crumble and reserve. Trim fat from chops and brown in bacon drippings. Layer ½ of the potatoes in a deep pan or Dutch oven, top with ½ the onions, sprinkle with ½ of the salt and pepper. Put chops over onions, overlapping to form a single layer. Add remaining potatoes, onions, salt and pepper. Crush caraway seed and add to baking dish with wine and garlic. Place remaining bacon on top. Cover with 2 thicknesses of foil, then the lid. Roast in 300 degree oven for 2½ hours. Discard bacon on top when cooked; skim off fat, if necessary. Sprinkle with parsley and reserved bacon, then serve. Yield: 4 servings

Bette Weaver



EASY PORK CHOPS

4 to 6 pork chops	1 slice green pepper per chop
1 slice onion per chop	1 (10-ounce) can tomato soup

Place chops in baking dish with a slice of onion and pepper on each. Top with undiluted soup and cover. Bake in 350 degree oven for 35 to 45 minutes. Serve with rice. Yield: 4 to 6 servings

Martha Stephens



Sear meat before salting to prevent drawing out of juices.

MEATS AND MAIN DISHES

SAUERBRATEN

3 to 3½ pounds beef round or rump roast	2 medium onions, sliced
1 teaspoon salt	1 small carrot, minced
½ teaspoon pepper corns	1 celery stalk, chopped
4 bay leaves	1½ cups red wine vinegar
8 whole cloves	2½ cups water
	¼ cup butter

Thoroughly rub meat with salt and pepper. Place in deep ovenware glass bowl with all the spices and vegetables. Heat the vinegar and water to boiling and pour hot over meat. Let cool, then cover well and refrigerate. Marinate at least 48 hours, turning meat twice a day. When ready to cook, remove meat from marinade and dry with paper towels. Melt butter in Dutch oven and brown all over. Strain marinade and pour over meat. Cover and simmer 2½ to 3 hours until fork tender. Remove to warm platter, slice and keep warm.

GINGERSNAP GRAVY:

2 tablespoons sugar	⅔ cup gingersnap crumbs
1½ cups hot marinade	(8-cookies)
½ cup water	½ cup sour cream (optional)

Melt sugar in skillet, stirring all the while until golden brown. Slowly stir in marinade and water. Add crumbs and simmer, stirring until mixture thickens. If you like, add sour cream. Salt gravy to taste and ladle some over meat and serve remainder in bowl. Yield: 6 to 8 servings

Bertha Bogert

BOEUF BOURGUIGNON

2 pounds beef, cubed (rump, etc.)	1 (8-ounce) can tomato sauce
4 carrots, sliced in large pieces	1 clove garlic, minced
1 cup sliced celery	3 tablespoons minute tapioca
2 medium onions, sliced	1 tablespoon sugar
1 (1-pound) can tomatoes	1 cup Burgundy wine
	1 (8-ounce) can mushrooms

Combine all ingredients in large covered casserole and cook for 5 hours in 250 degree oven. Add mushrooms during last hour. Yield: 6 servings

Ruth Wampler

MEATS AND MAIN DISHES

"CORN YOUR OWN" BEEF BRISKET

5 to 6 pounds beef brisket	1 clove garlic, minced
8 cups water	2 teaspoons mixed pickling
1 cup salt	spices
3 tablespoons sugar	6 peppercorns
1 bayleaf	1 clove garlic, minced
6 peppercorns	

Place first 8 ingredients in large glass bowl in refrigerator for 36 hours, turning once or twice a day. Then discard marinating liquid, wipe meat with damp cloth and place in large pot. Cover with cold water, add 6 peppercorns and one clove garlic. Bring to boil and skim scum that rises. Lower to simmer and cook 5 hours or until tender.

Note: You may add carrots, cabbage, or potatoes the last 1/2 hour.

Yield: 6 to 8 servings

Donna Wilson

STEAK BAKE

1½ pounds round or sirloin	3 tablespoons molasses
steak, cut in strips	3 tablespoons soy sauce
½ cup flour	1 (10-ounce) package frozen
1 teaspoon salt	french cut green beans,
1 teaspoon pepper	thawed and drained, or use
1 green pepper, sliced	canned, drained
1 onion, sliced	1 tablespoon sesame seeds
1 pound-can tomatoes	
1 (4-ounce) can mushrooms,	
stems and pieces, drained	

Place meat in 2½ quart oven proof casserole. Sprinkle with flour, salt and pepper. Toss to coat meat. Bake at 400 degrees 20 minutes or until browned. Saute green pepper and onion until soft. In separate bowl, combine tomatoes, mushrooms, molasses and soy sauce. Add green beans, sesame seed, green pepper and onion. Mix well and pour over steak. Bake at 400 degrees for 30 minutes. Serve with rice and French bread. Yield: 4 to 6 servings

Thora Chilson

MEATS AND MAIN DISHES

ITALIAN MEAT ROLL

2 pounds ground round beef	2 cloves garlic, minced
½ cup tomato juice or sauce	½ teaspoon salt
2 large eggs	¼ teaspoon pepper
½ cup dried bread crumbs	6 slices boiled ham, thinly sliced
⅓ cup Parmesan cheese, grated	1 cup (4-ounces) mozzarella, shredded
¼ cup celery, chopped, including tops	
½ teaspoon dried parsley	

Combine first ten ingredients and mix well. Place on doubled sheet of wax paper and flatten to an 8 x 12-inch rectangle. Arrange ham on top leaving small margin around edges. Sprinkle cheese on ham and roll like a jelly roll starting with long edge. Press to seal well and turn into large roasting pan seam side down. Bake in 350 degree oven 1 to 1¼ hours. Yield: 6 to 8 servings

Lynn Mott

CHILI FROSTED MEAT LOAF

1½ pounds ground beef	1 cup cracker crumbs
1 cup Parmesan cheese, grated	1 egg, slightly beaten
⅓ cup green pepper, finely chopped	¾ cup milk
½ cup onion, finely chopped	1 teaspoon salt
	¾ cup chili sauce

Combine all ingredients except chili sauce, mix lightly. Gently press into a greased 9 x 5 x 3-inch loaf pan. Bake in 350 degree oven for 45 minutes. Drain off excess fat then turn loaf on a baking sheet. Spread chili sauce over sides and top and bake 15 more minutes at same temperature. Yield: 6 servings

Lynn Mott

QUICKIE RUMP ROAST

4 to 5 pounds rump roast	⅓ teaspoon pepper
⅓ teaspoon salt	1 bottle Tabasco Sauce®

Pierce roast all over with cooking fork. Wash and dry meat and rub with salt and pepper. Pour whole bottle sauce over roast and cook uncovered in oven for 1 hour and 15 minutes at 400 degrees. Slice thin and use for sandwiches or main course. Sirloin tip roast may also be used. Yield: 12 to 15 servings

Barbara Jackson

MEATS AND MAIN DISHES

SALAMI

5 pounds of inexpensive hamburger	2½ teaspoons mustard seed
5 rounded teaspoons Morton's Tender Quick Salt®	2½ teaspoons black pepper
	2½ teaspoons garlic salt
	1 teaspoon hickory smoked salt

Mix all ingredients well, cover and refrigerate for 3 days. Once a day for each of the 3 days, mix thoroughly. Keep hands wet by dipping in water, to keep meat from sticking. On 4th day, divide into 5 rolls. Lay on pan and bake for 5 hours at 175 degrees. Keeps in refrigerator and freezes beautifully. Yield: 5 servings

Dean Snipes

MEAT BALLS WITH LEMON SAUCE

1½ pounds ground chuck	¼ teaspoon garlic salt
3 tablespoons parsley, finely chopped	3 tablespoons long grain rice
1 small onion, finely chopped	2 cups beef bouillon
1 teaspoon salt	2 tablespoons all purpose flour
½ teaspoon pepper	2 eggs
	3 tablespoons lemon juice

Mix together the first seven ingredients and ¼ cup of bouillon. Shape into 1½-inch balls and roll in the flour. Heat the remaining bouillon to boiling, add the meat balls, cover, and simmer 35 minutes, or until rice is tender. Beat the eggs until light, then beat in the lemon juice. Gradually pour the broth from meat balls into lemon-egg mixture, and whisk until blended. Return sauce to meat and heat over very low heat for a few minutes, or just until sauce is thickened. Do not let sauce boil. Yield: 4 to 6 servings

Lynn Mott

SHERRIED BEEF

3 pounds stew beef (all fat removed)	½ package dry onion soup (California dip style)
2 cans golden mushroom soup	¾ cup sherry

Mix all ingredients thoroughly in Dutch oven. Cover tightly. Bake at 300 degrees for 3 hours. Do not peek.

Charles E. Holditch, Jr.

MEATS AND MAIN DISHES

SPIEDIS

5 pounds round steak or lean pork cubed into bite-sized pieces	2 teaspoons oregano
$\frac{3}{4}$ cup cooking oil	2 teaspoons basil
$\frac{1}{2}$ cup wine or cider vinegar	2 teaspoons celery salt
$\frac{1}{2}$ cup lemon juice	2 teaspoons salt
2 teaspoons garlic powder	1 teaspoon pepper
	2 teaspoons dried parsley
	1 bayleaf

Mix ingredients in large glass bowl and allow meat to marinate for 24 hours in refrigerator. Skewer meat on shish-kabob skewers and cook over charcoal. Serve meat on slice of Italian bread.

Note: This is a regional dish from the Endicott, New York area originated by the Italian population.

Yield: 6 to 8 servings

Thora Chilson



Lime juice brushed on steak several hours prior to cooking will tenderize.

WINE SAUCED ROUND STEAK

$1\frac{1}{2}$ pounds beef round steak, cut into portions	1 (4-ounce) can mushrooms, undrained
2 tablespoons all purpose flour	$\frac{1}{4}$ cup onions, chopped
$\frac{1}{4}$ teaspoon salt	1 tablespoon parsley, minced
$\frac{1}{8}$ teaspoon pepper	$\frac{1}{4}$ teaspoon salt
2 tablespoons oil	$\frac{1}{4}$ teaspoon basil
$\frac{1}{2}$ cup dry red wine	1 tablespoon cornstarch
$\frac{1}{4}$ cup water	$\frac{1}{4}$ cup water

Combine flour, salt and pepper and dredge meat. Brown meat, drain the fat, and add the next 7 ingredients. Simmer covered $1\frac{1}{4}$ hours or until meat is tender. Remove meat. Measure juices, add water if needed to give $1\frac{1}{4}$ cups liquid, and return to skillet. Blend cornstarch and $\frac{1}{4}$ cup water separately, add to skillet and cook until thickened. Return meat to sauce and heat. Yield: 4 to 5 servings

Joan Van Arnam

MEATS AND MAIN DISHES

PORCUPINES

1 pound ground beef	1 teaspoon salt
1/3 cup uncooked long grain rice	Dash pepper
1/4 cup onion, chopped	1 can tomato soup
1/4 cup water	1/2 teaspoon chili powder
	1/2 cup water

Combine meat, rice, onion, 1/4 cup water, salt and pepper. Shape mixture in 15 one-inch balls. Blend soup and chili; stir in 1/2 cup water and bring to boil. Add meat balls. Cover and simmer gently for 1 hour. Stir occasionally. Yield: 5 servings

Christine Bussy

MEAT LOAF

1 pound ground beef	1 teaspoon salt
3/4 cup stuffing mix	1/2 teaspoon pepper
1/2 cup onion, chopped	1/8 teaspoon garlic salt
1/2 cup green pepper, chopped	1/2 teaspoon oregano
1 egg, beaten	1/2 cup Parmesan cheese, grated
1 (8-ounce) can tomato sauce	

Mix all the ingredients together and shape into loaf in roasting pan. Bake in 350 degree oven for 1 1/2 hours. Yield: 4 servings

Marge Greer

SWISS SOUR LIVER

1 pound beef liver	1/8 teaspoon pepper
1/3 cup flour	1/2 cup dry white wine
6 tablespoons butter	1 small bay leaf, crumbled
1/8 teaspoon salt	1 cup sour cream

Cut liver into strips about 1-inch wide and 2-inches long and roll in the flour. Melt the butter in a skillet and when it's bubbly add the liver and saute quickly. This will take only a minute or so. Salt and pepper the liver strips and remove to a hot platter. Add the wine, crumbled bay leaf and sour cream to pan. Blend thoroughly with pan juices and heat through but do not let boil. Return liver to sauce and reheat for a minute. Serve with rice.

Note: This recipe may also be made using chicken livers.

Yield: 4 servings

Lynn Mott

MEATS AND MAIN DISHES

BEEF WITH SNOW PEAS

- | | |
|--|--|
| 1½ pounds flank steak, sliced diagonally into ¼-inch strips | 1 tablespoon soy sauce |
| 1 (8-ounce) bottle French dressing | 1 tablespoon cornstarch |
| 1 clove garlic, finely chopped | 1 (6-ounce) package snow peas, thawed |
| 1 (8-ounce) can small onions, drained | 2 medium tomatoes, cut in wedges |

Combine meat with dressing and garlic and refrigerate overnight. Drain and save marinade. Brown meat over medium heat in small amount of marinade. Add rest of marinade, onions, and soy sauce. Cook over low heat 5 minutes. Blend cornstarch and water and stir into meat mixture. Cook stirring constantly until sauce is clear and thickened. Add snow peas and tomatoes. Heat thoroughly and serve over rice. Yield: 6 servings

Shellie Williams

MARINATED LONDON BROIL OR KABOBS

- | | |
|-------------------------------|---|
| London Broil | 2 tablespoons Worcestershire sauce |
| ¼ cup soy sauce | 2 tablespoons ground ginger |
| ½ cup catsup | 1 tablespoon dry minced garlic |
| ½ cup red wine vinegar | ½ teaspoon Tabasco® sauce |
| ½ cup olive oil | |

Pierce London Broil with fork. Combine all ingredients, pour over meat, and marinate at least 24 hours. Turn meat once or twice during that time. Use marinade to baste while cooking over charcoal. More tender cuts of meat need only be marinated for a few hours.

Toni Fennell

1-2-3 BEEF STEW

- | | |
|---|--|
| 2 pounds stew beef | 1 (1.25-ounce) package dry onion soup mix |
| 1 (10¾-ounce) can cream of mushroom soup | 1 cup water |

Mix all ingredients well and place in covered casserole. Bake for 3 hours at 300 degrees or 4 hours at 250 degrees. Serve over noodles or rice. Can be fancied up for company with mushrooms or tiny onions. Yield: 4 servings

Betty Sue Lockhart

MEATS AND MAIN DISHES

MOUSSAKA

2 eggplants	3 tablespoons parsley, chopped
Salt	3 tablespoons water
Cooking oil	6 tablespoons dry bread crumbs
3 tablespoons butter	6 tablespoons Parmesan cheese, grated
1½ pound ground lamb (or beef)	3 egg yolks
2 onions, chopped	2 cups Bechamel sauce (see below)
Ground black pepper	
¼ teaspoon ground cinnamon	
4 tomatoes, peeled and chopped	

Peel and slice eggplant. Sprinkle with salt and set aside 15 minutes. Wash off salt and drain. Heat oil in skillet and fry eggplant slices lightly on both sides. Drain on paper towels.

Heat butter in skillet. Cook meat and onions. Season with salt, pepper and cinnamon. Add tomatoes, parsley and water. Simmer 20 minutes. Sprinkle ½ bread crumbs into a buttered baking dish. Add ½ meat mixture and ½ eggplant slices. Sprinkle with ½ of the cheese. Repeat layers of meat, eggplant and ½ of the remaining cheese. Beat egg yolks. Beat in a little hot Bechamel sauce and add to remaining sauce. Pour over dish. Sprinkle with remaining cheese and bread crumbs. Bake at 350 degrees for 45 minutes or until crust is crisp and brown. Serve with yogurt.

BECHAMEL SAUCE:

2 tablespoons butter	½ teaspoon salt
2 tablespoons all purpose flour	Pepper
2 cups milk	

Melt butter. Stir in flour. Cook 1 minute. Add milk gradually with whisk. Season with salt and pepper. Yield: 6 servings

Nancy Burkhart

CORNERD BEEF CASSEROLE

1 cup grated sharp cheese	½ cup onion, chopped
1 (12-ounce) package noodles, cooked	1 (10¾-ounce) can cream of mushroom soup
1 (12-ounce) can cornerd beef	1 cup milk

Combine all ingredients. Bake in a greased casserole dish in a 350 degree oven until bubbly.

Martha Stephens

MEATS AND MAIN DISHES

CORNEB BEEF-CABBAGE-CHEESE-TOMATO SUPREME

1 head of cabbage, shredded	6 to 8 firm medium size
1 can corned beef, thinly sliced	tomatoes, thinly sliced
8 ounces of sharp Cheddar	Salt to taste
cheese, grated	Lots of pepper

Line bottom of 9 x 13½-inch pyrex dish with layer of shredded cabbage. Layer beef, tomatoes and cheese. Repeat once or twice, finishing with cheese. Place tin foil lightly over dish (do not touch cheese). Bake at 350 degrees in center of oven for 30 minutes. Uncover and bake 30 minutes longer.

Slant dish on top of stove to let juices settle on one end of the dish and dip or pour off. The longer this dish stays in the refrigerator the better it gets—up to four days.

John S. (Jack) Chamberlain

BEEF OLE

1 pound ground beef	1½ cups water
1 package taco seasoning mix	1 (11-ounce) package corn chips
1 (6-ounce) can tomato paste	

Crumble and brown beef and drain fat. Add seasoning mix, tomato paste and water, mix well and bring to a boil. Reduce heat and simmer 30 minutes. Serve corn chips with beef mixture on top. Garnish with shredded lettuce, chopped onions, grated cheese, chopped olives and sour cream. Yield: 4 to 6 servings

Shellie Williams

BARBECUE BEEF STEW

2 pounds beef stew meat	½ teaspoon pepper
2 tablespoons oil	2 cups beef stock
1 cup onions, sliced	1 (8-ounce) can tomatoes
½ cup green pepper, diced	1 (4-ounce) can mushrooms
1 large clove garlic, minced	3 tablespoons cornstarch
½ teaspoon salt	¼ cup cold water

Dissolve cornstarch in water, then place all the ingredients in a crock pot or Dutch oven and cook at low heat for 8 to 10 hours. Serve over cooked rice. Yield: 4 to 6 servings

Joan Van Arnam

MEATS AND MAIN DISHES

HAMBURGER CASSEROLE

2 pounds ground beef	2 cups sour cream
2 (8-ounce) cans tomato sauce	2 cups cottage cheese
2 tablespoons all purpose flour	1 (8-ounce) package wide
½ green pepper, finely chopped	noodles
½ onion, finely chopped	

Brown ground beef and drain. Add tomato sauce and flour. Simmer until thick. Blend together green pepper and onion with sour cream and cottage cheese. Cook noodles as directed. Layer noodles, cheese mixture and meat. Bake at 350 degrees for 30 minutes.

Sue Cook

MOROCCAN LAMB STEW

5 pounds boneless lamb, cut into 1-inch cubes	1 teaspoon pepper
2 tablespoons olive or vegetable oil	2 (16-ounce) cans tomatoes, undrained
2¾ cups onions, chopped	2 bay leaves
2 cloves garlic, chopped	4 tablespoons butter or margarine
½ cup parsley, snipped	2 large Bermuda onions, cut into quarters
2 whole cloves	½ cup slivered almonds
1 teaspoon ground ginger	¾ cup seedless raisins
¼ teaspoon crushed saffron	5 eggs, hard-cooked and halved
4½ teaspoons salt	

Brown lamb, ½ at a time, in oil in 5-quart Dutch oven and remove. Cook and stir onions and garlic in meat drippings until brown. Add next 4 ingredients, cook and stir for 2 minutes. Stir in salt, pepper, tomatoes and lamb, add bay leaves and heat to boiling. Reduce heat, cover, and simmer, stirring occasionally about 1½ hours, or until meat is tender. Stew can be prepared to this point in advance. If doing so, cool slightly, cover, and refrigerate no longer than 24 hours. Reheat stew to boiling, reduce heat and simmer 20 to 30 minutes to thicken slightly. Remove bay leaves. Cook onion quarters in 3 tablespoons butter in large skillet until golden brown. Cover and keep warm. Cook and stir almonds in 1 tablespoon butter in a small skillet until golden brown, stir in raisins, then cover and keep warm. To serve, place stew on a large heatproof serving platter. Arrange onions and eggs around edge of platter and sprinkle with almonds and raisins in center of stew.

Note: Good served with flavored rice.

Yield: 8 servings

Bette A. Weaver

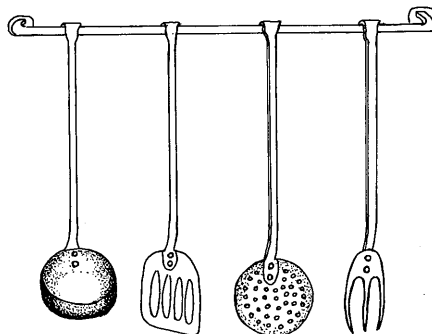
MEATS AND MAIN DISHES

BRUNSWICK STEW I

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|--|---|
| 2½ pounds butt end of pork
shoulder | 1 (10¼-ounce) can cream-style
corn |
| 2 (16-ounce) cans whole
tomatoes, drained | ¼ teaspoon red pepper |
| 1 (10¼-ounce) can early green
peas, drained | 1 teaspoon salt |

Cook meat about 3 hours. Remove and mince. Add tomatoes to broth and cook 20 minutes. Add the rest of the ingredients. (If too thin, add grits.)

Nellie Carroll



BAKED PORK CHOPS AND NOODLES

- | | |
|---------------------------------|-------------------------------------|
| 4 to 6 loin pork chops | 1 bay leaf |
| 2 (1 pound) can tomatoes | ⅛ teaspoon pepper |
| ½ cup onions, chopped | 1 (8-ounce) package noodles |
| 2 teaspoons salt | 4 to 6 onions, thinly sliced |
| 1 teaspoon sugar | 8 to 12 green pepper strips |
| ½ teaspoon marjoram | |

In heavy frying pan, brown chops on both sides and drain. Chop tomatoes and mix with next 6 ingredients in large bowl. Place the dry noodles in a 2 quart baking dish and pour tomato mixture over noodles. Arrange chops on top and garnish each chop with onion slice and 2 green pepper strips. Cover tightly with aluminum foil and bake in 350 degree oven for 1 hour. If using glass baking dish, bake at 325 degrees. Remove cover and bake 10 minutes longer or until chops are tender. Yield: 4 to 6 servings

Ellie Crawford

MEATS AND MAIN DISHES

SKILLET PORK CHOP DINNER

1 tablespoon oil	½ cup catsup
4 pork chops	¼ cup water
2 medium onions, peeled and quartered	¼ cup dry white wine
1 green pepper, cut into strips	1 tablespoon lemon juice
4 carrots, cut into long thin strips	

In medium sized skillet, brown chops over medium heat in oil. Place vegetables on top of meat. Mix catsup, water, wine and lemon juice and pour over meat and vegetables. Cover and cook over low heat 35 to 45 minutes or until tender. Yield: 4 servings

Lynn Mott

SHEPHERD'S PIE

2 tablespoons butter or margarine	⅛ teaspoon pepper
½ cup onion, chopped	⅛ teaspoon garlic salt
½ cup green pepper, chopped	1 cup mashed potatoes
2 pounds ground beef	1 teaspoon paprika
⅛ teaspoon salt	1 (8-ounce) package shredded Cheddar cheese

Saute onion and green pepper in butter or margarine; add ground beef and brown. Season with salt, pepper and garlic salt. Drain excess fat and place in casserole. Cover meat mixture with cooked mashed potatoes and sprinkle with cheese. Bake at 350 degrees for 45 minutes. Yield: 6 servings

Catherine Willeford

HOMEMADE CHILI

1 pound ground beef	1 teaspoon paprika
2 tablespoons vinegar	1 (6-ounce) can tomato paste
2 tablespoons Worcestershire sauce	½ cup catsup
½ teaspoon hot sauce	¼ teaspoon salt
1 teaspoon chili powder	⅛ teaspoon pepper
	½ cup water

Brown hamburger in Dutch oven and drain. Add the rest of the ingredients and simmer for 30 minutes or until thick. Serve on hot dogs. Yield: 4 to 6 servings

Dean Snipes

MEATS AND MAIN DISHES

SPAGHETTI SAUCE

½ cup olive oil	1 teaspoon salt
1½ cups onions, chopped	1 teaspoon sugar
4 cloves garlic, minced	½ teaspoon celery salt
1 pound ground beef	½ teaspoon crushed red pepper
½ pound ground veal	¼ teaspoon chili powder
½ pound hot Italian sausage, cut in small pieces	¼ teaspoon cinnamon
¾ cup green pepper, chopped	¼ teaspoon fennel seed
2 (6-ounce) cans tomato paste	¼ teaspoon oregano
1 (10-ounce) can tomato soup	3 bay leaves
1 (1-pound 13-ounce) can tomatoes	4 whole allspice
2 cups water	½ cup chopped olives
1½ teaspoon Angostura® bitters	1 (4-ounce) can chopped pimentos, drained
1½ teaspoons Worcestershire sauce	½ pound fresh mushrooms

Saute onion and garlic in olive oil until soft. Add meat and cook till brown. In a large heavy pot, combine next 17 ingredients and add meat mixture. Bring to boil and simmer, uncovered, at least 4 hours, stirring occasionally. If necessary, add a little hot water or red wine as sauce thickens. Add mushrooms, pimentos, and olives the last half hour.

Note: Can also be made using 2 pounds of ground beef.

Yield: 8 to 12 servings

Martha Stephens

CRUNCHY CHEESERONI

2 cups uncooked macaroni	1 medium green pepper, diced
1 pound ground beef	2 cups Colby cheese, cubed
1 (10¾-ounce) can tomato soup	1 (3-ounce) can French fried onions
1 (10¾-ounce) can cream of mushroom soup	

Cook macaroni and drain. Brown meat and drain. Add soups, green pepper and cooked macaroni to beef. Mix. Place ½ mixture in greased 2 quart casserole. Sprinkle with ½ cheese and ½ onions. Top with remaining macaroni mixture and cheese. Bake at 350 degrees for 25 minutes. Sprinkle with remaining onions and bake 5 minutes longer. Yield: 6 servings

Phyllis Akeroyd

MEATS AND MAIN DISHES

BEEF SCRAMBLE

2 tablespoons shortening	¼ teaspoon pepper
5 pounds lean ground beef	2 (10¾-ounce) cans tomato soup
2 cups onion, chopped	2 teaspoons Worcestershire
¼ cup all purpose flour	sauce
4 teaspoons salt	1 cup water
2 teaspoons chili powder	

Melt shortening in Dutch oven, then saute beef and onion until meat is crumbly. Add the flour, salt, chili powder and pepper and stir to mix thoroughly. Add the last 3 ingredients and stir to blend. Cover and simmer 20 minutes or until meat is done. Fill 6 pint containers; then seal and freeze. Recipe will keep 3 months in the freezer. Simmer scramble with tomato sauce for a spaghetti dinner or for a main dish casserole, mix with cooked macaroni, top with cheese and bake till bubbly. Yield: 6 pints

Betty Sue Lockhart



HUNGARIAN GOULASH

2 pounds veal, cubed	2 or 3 cloves garlic
3 tablespoons bacon fat	2 cups water
1 large onion, chopped finely	1 (10½-ounce) can chicken
1 teaspoon salt	broth
3 tablespoons all purpose flour	5½-ounces dry white wine
3 teaspoons paprika	½ cup sour cream (optional)

Remove fat and cut veal into 1½-inch cubes. Melt bacon fat in heavy skillet. Add onion and cook until tender and slightly brown. Add meat and brown well on all sides. Add flour and seasonings. Stir until blended, adding quart of liquid slowly to pan. Cover and cook on low heat until very tender, about 1 hour. Add sour cream, if desired, let warm and serve on bed of cooked noodles. Yield: 6 servings

Bette A. Weaver

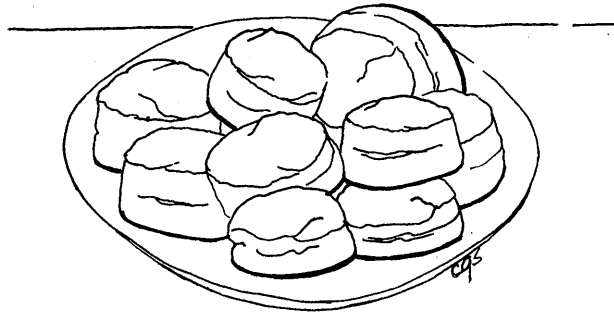
MEATS AND MAIN DISHES

JIFFY BEEF STROGANOFF

2 tablespoons oil	3 cups thin egg noodles
1 pound ground beef	1 (4-ounce) can mushrooms, not drained
1 (1.25-ounce) package dry onion soup mix	3 cups hot water
½ teaspoon ginger	2 tablespoons all purpose flour
⅛ teaspoon pepper	1 cup sour cream

Brown ground beef in oil at medium low in large skillet and drain excess fat. Sprinkle soup mix and seasonings over beef. Arrange noodles evenly over beef. Add mushrooms and water, making sure all the noodles are moistened. Cover and simmer for 25 minutes. Blend flour into sour cream and stir into meat mixture. Cover and cook 3 minutes longer till heated through. Yield: 4 to 6 servings

Lynn Mott



SALISBURY BOURGUIGNON

1 (10½-ounce) can beef or golden mushroom soup	3 slices bacon, cooked and crumbled
1½ pounds ground beef	⅓ cup water
½ cup dry bread crumbs	¼ cup dry red wine
1 egg	1 clove garlic, minced
¼ teaspoon salt	¼ teaspoon marjoram

Mix thoroughly ⅓ cup soup, beef, bread crumbs, egg and salt. Shape into 6 oval patties. In skillet cook bacon until crisp, remove and crumble. Pour off all but 2 tablespoons drippings. Brown patties in bacon fat and stir in remaining soup, water, wine and seasonings. Cover and simmer 20 minutes, stirring occasionally. Serve over cooked noodles and garnish with bacon. Yield: 6 servings

Lynn Mott

MEATS AND MAIN DISHES

STEAK AND KIDNEY PIE

¼ cup all purpose flour	½ pound ox kidney
¼ teaspoon salt	(cow will do)
⅛ teaspoon pepper	1 large onion, chopped
2 pounds stew beef	1 beef bouillon cube

Mix flour, salt and pepper. Cut beef and kidney into small pieces and roll in seasoned flour. Place meat, onion and beef cube in a saucepan, and cover with water. Cook slowly for 1½ to 2 hours.

PASTRY:

8 ounces self rising flour	½ teaspoon salt
4 ounces lard or margarine	

Rub fat into flour, add salt, and mix well with cold water to form stiff dough. When meat mixture is cooked and cold, place in a 13 x 9 x 2-inch baking pan and cover with pastry. Bake in 350 degree oven for 25 to 30 minutes.

Note: This is a genuine English recipe given to me by a friend from England. Hers was delightful and mine wasn't bad. Don't tell your husbands or children about the kidney.
Yield: 6 to 8 servings

Helene Thompson

BEEF BURGUNDY

6 slices bacon, cut in small pieces	1 teaspoon salt
3 to 4 pounds beef, cubed or slivered	1 teaspoon thyme
2 cloves garlic, crushed	⅛ teaspoon pepper
2 bay leaves, crushed	½ cup butter
1 cup mushrooms, sliced	½ cup flour
2 tablespoons parsley, chopped	1½ cups beef consomme
	1 cup Burgundy wine

Saute bacon in large Dutch oven. Remove bacon and saute beef in bacon fat, stirring frequently to brown evenly. Add next seven ingredients plus cooked bacon. Cover and simmer. In another pan, make a roux with the butter and flour. Add soup and wine, stir and cook till thickened. Add wine mixture to meat. Cover and simmer about 1½ hours until meat is tender. Serve over rice. Can be prepared ahead of time and freezes well. Yield: 6 to 8 servings

Martha Stephens

MEATS AND MAIN DISHES

HAM AND BROCCOLI CASSEROLE

2 cups rice, cooked
2 cups cooked ham, chopped
2 (8 or 10-ounce) packages
frozen chopped broccoli,
cooked according to direc-
tions and drained

SAUCE:

1 (10¾-ounce) can of cream of	1 (4-ounce) can mushrooms,
celery soup—undiluted	drained and sliced
10¾ ounces milk	

TOPPING:

1 to 1½ cups bread crumbs	¼ cup Parmesan cheese
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After placing the first 3 ingredients in long, greased casserole dish, cover with sauce. Top with bread crumbs mixed with Parmesan cheese. Bake at 350 degrees for 30 minutes. Can be made ahead of time. Freezes well. Yield: 6 to 8 servings

Ethelyn Fleniken

NOODLES AND TOMATOES

2½ pounds ground beef	1½ teaspoons oregano
2 tablespoons vegetable oil	1 teaspoon pepper
2 large onions, chopped	1 teaspoon garlic powder
3 celery ribs, chopped	3 (8-ounce) boxes of macaroni
3 large carrots, grated	shells
2 (2 pounds, 3 ounces) canned	2 (10-ounce) boxes of frozen
tomatoes	chopped spinach, cooked
1 cup Parmesan cheese, grated	and drained
2 tablespoons salt	

In a large saucepan brown ground beef in oil. Add onions, celery, carrots and cook 5 minutes. Stir in tomatoes, salt, oregano, pepper and garlic powder. Bring to a boil and cook 1 hour. Cook macaroni shells, drain and set aside. Add spinach to the meat ingredients. In a large pan combine noodles with meat mixture. Pour into 2 13 x 9 x 2-inch casseroles. Sprinkle Parmesan cheese on top. Bake at 350 degrees for 45 minutes. Yield: 15 to 18 servings

Gwen Ellington

MEATS AND MAIN DISHES

MACARONI AND BEEF CASSEROLE

1 (8-ounce) box macaroni, cooked	2 small cans tomato sauce
1 to 1½ pounds ground beef	1 pound sharp cheese, grated
1 large green pepper, chopped	Buttered bread crumbs to cover
	¾ cup milk

Cook macaroni in salted water according to directions. Saute beef, onion and pepper. Sprinkle with salt. Drain ground beef mixture. Stack layers of macaroni, meat mixture and 1 can tomato sauce. Top with one-half of the cheese. Repeat layers. Top with buttered bread crumbs and the rest of the cheese. Pour ¾ cup milk over layers. Cook at 350 degrees from ¾ to 1 hour. Yield: 8 to 12 servings

Mima Tuttle

SAVORY POTATO AND SAUSAGE BAKE

1 pound Italian or Polish sausage, sliced	¼ teaspoon salt
1 medium onion, chopped	⅛ teaspoon pepper
2 medium zucchini, sliced	Savory Mashed Potatoes
½ cup chicken broth	(recipe below)
½ teaspoon Italian seasoning	2 ounces mozzarella cheese,
1 (8-ounce) can tomato sauce	shredded
½ teaspoon sugar	Paprika

Brown sausage in skillet. Remove all but 1 to 2 tablespoons of drippings. Saute onion with sausage until tender. Stir in next 5 ingredients, cover, and simmer until slightly thickened and zucchini is tender-crisp. Season to taste with salt and pepper. Pipe a ruffled border of Savory Mashed Potatoes around the edge of a 2-quart casserole. Spoon sausage mixture in center of potatoes, dot with cheese and sprinkle the potatoes with paprika. Bake at 350 degrees for 30 minutes, or until potatoes are lightly browned.

SAVORY MASHED POTATOES:

3 cups hot unseasoned mashed potatoes	1 egg, slightly beaten
2 tablespoons butter or margarine, softened	¾ cup sour cream

Combine mashed potatoes with next 3 ingredients. Season to taste with salt and pepper. Yield: 4 servings

Bette A. Weaver

MEATS AND MAIN DISHES

SAUSAGE MUSHROOM PILAF

1½ pounds sausage links	1 medium onion, chopped
2 cups regular long grain rice	1 teaspoon salt
2 (13¾-ounce) cans chicken broth	3 tablespoons salad oil
1 pound mushrooms, thickly sliced	4 eggs, slightly beaten

In large covered skillet over medium heat, cook sausage in ¼ cup water for 5 minutes. Remove cover and brown sausage well, about 15 minutes. Drain and pour off all but 2 tablespoons fat. Stir in next 5 ingredients and bring to boil. Reduce heat to low, add sausage, cover and cook 15 minutes till rice is tender. In medium skillet, cook eggs until set in hot oil (about 10 minutes) turning once with spatula. Cut eggs in small pieces, add to sausage mixture and toss with fork until fluffy. Yield: 8 servings

Bette A. Weaver

LASAGNE

1 pound ground beef	10 ounce lasagne wide noodles
1 clove garlic, minced	3 cups cream-style cottage cheese
1 tablespoon parsley flakes	2 eggs, beaten
1 tablespoon basil	2 teaspoons salt
1½ teaspoon salt	½ teaspoon pepper
1 (1 pound can) (2 cups) tomatoes	½ cup grated Parmesan cheese
2 (6-ounce) cans (1½ cups) tomato paste	1 pound mozzarella cheese, grated

Brown meat. Spoon off excess fat. Add next 6 ingredients. Simmer uncovered 30 minutes. Stir to blend.

Cook noodles, drain and rinse in cold water. Combine cottage cheese with next 5 ingredients. Place ½ noodles in baking dish. Spread ½ cottage cheese mixture over. Add ½ mozzarella cheese and ½ meat mixture. Repeat. Bake in moderate oven at 375 degrees for about 30 minutes. Freezes very well. Yield: 6 to 8 servings

Addie Schoonmaker

MEATS AND MAIN DISHES

QUICK LAMB CURRY

1 cup onion, chopped	¼ teaspoon pepper
1 large apple, pared, cored and coarsely chopped	1 (13¾-ounce) can beef broth
2 cloves garlic, minced	1 teaspoon lemon rind
½ cup butter or margarine	1 to 2 teaspoons lemon juice
2 tablespoons all purpose flour	3 whole cloves
1 to 1½ tablespoons curry powder	⅓ cup raisins
½ teaspoon salt	2 cups cooked lamb, cut into 1-inch cubes

Saute onion, apple and garlic in butter in large skillet until soft (about 5 minutes). Stir in flour, curry, salt and pepper. Toss to coat, and saute 1 minute longer. Add next 5 ingredients and bring slowly to a boil. Reduce heat, cover, and simmer 20 minutes. Add lamb, simmer covered 10 minutes longer or until heated through. Remove cloves and discard. Serve over cooked rice with condiments of your choice such as cantaloupe balls, green onion fans, chutney, shredded coconut, apple chunks or salted peanuts. Yield: 4 servings

Jenny Hoadley

SWISS BLISS

Heavy duty aluminum wrap, 20 inches long	½ green pepper, sliced
2 pounds chuck steak, 1 inch thick, cut into serving size portions	1 (1-pound) can tomatoes, drained and chopped, reserve juice
½ tablespoon butter or margarine	¼ teaspoon salt
1 (1.25-ounce) package dry onion soup mix	⅓ teaspoon pepper
½ pound mushrooms, sliced	½ cup juice from tomatoes
	1 tablespoon A-1® steak sauce
	1 tablespoon cornstarch
	1 tablespoon parsley, chopped

Spread center of aluminum wrap with butter or margarine. Arrange steak on foil, slightly overlapping each portion. Sprinkle with onion soup mix, mushrooms, green pepper, tomatoes, salt and pepper. Mix juice, steak sauce, cornstarch and pour over meat and vegetables. Bring foil up over and double fold edges to seal tightly. Bake at 350 degrees for 2 hours. Roll back foil and sprinkle with parsley. Yield: 4 to 6 servings

Harry Belo

MEATS AND MAIN DISHES

UPSIDE-DOWN HAMBURGER CASSEROLE

1 (7¼-ounce) package macaroni and cheese mix	¼ teaspoon oregano
½ cup onion, minced	3 eggs
1½ teaspoon garlic, minced	¾ cup milk
1 pound ground beef	1 (15-ounce) can asparagus spears
1 (8-ounce) can tomato sauce	3 tablespoons butter
1 teaspoon pepper	

Cook macaroni and cheese. Saute onion and garlic in 3 tablespoons butter. Brown ground beef and drain. Add tomato sauce, oregano, salt and pepper. Beat 3 eggs and milk. Put meat sauce into bottom of greased 1½ quart casserole. Top with macaroni and cheese (press down). Pour milk and egg mixture over this. Cover and leave in the refrigerator overnight. Take out of the refrigerator 15 minutes before cooking. Two hours before serving, turn oven on to 350 degrees. Bake casserole for 1½ hours. Let stand 15 minutes and unmold. Decorate with asparagus spears.

Robin Michal



Marinate steak in French dressing before broiling.

CHINESE BEEF SKILLET

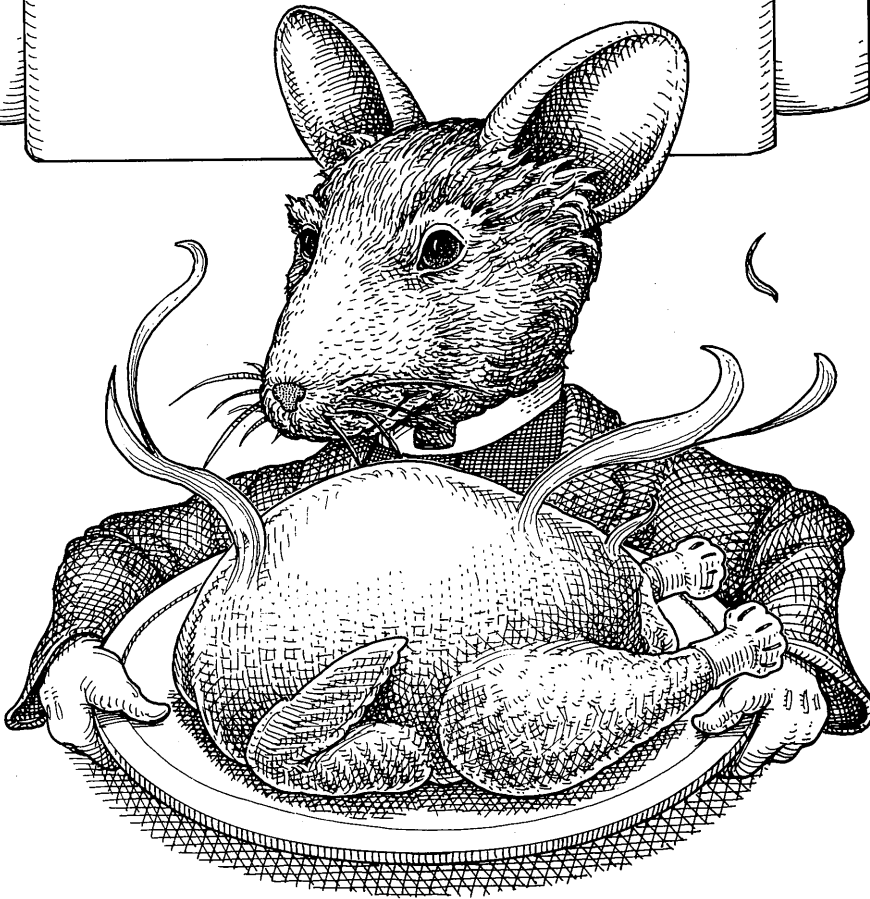
1 pound round steak, cut in thin strips	4 cups cauliflower flowerets
2 tablespoons cooking oil	1 (6-ounce) package frozen pea pods
1 cup water	2 tablespoons cornstarch
¼ cup onion	¾ cup water
1 clove garlic, minced	2 tablespoons soy sauce
1 beef bouillon cube	

Brown meat in hot oil. Add next 4 ingredients and heat until bouillon cube is dissolved. Add cauliflower, pea pods, salt and pepper. Cover and simmer 5 to 8 minutes or until cauliflower is tender. Transfer meat and vegetables to warm dish. Combine last 3 ingredients, place in skillet and cook until thickened. Serve over meat. Yield: 5 to 6 servings

Joan Van Arnam

POULTRY & GAME

Along with meats, though not the same,
One must include poultry and game.
While chicken rates high, without fail,
Remember too, the deer, duck and quail.



POULTRY AND GAME

HOLIDAY ROAST DUCKLING

2 (12-ounce) packages long grain white and wild rice frozen in pouch	¼ cup minced onion
2 (2½-ounce) jars or 1 (4½-ounce) jar whole mushrooms, drained	½ cup herb seasoned stuffing mix
1½ cups celery, chopped	1 teaspoon (1 cube) instant chicken bouillon
⅓ cup green peppers, chopped	½ cup boiling water
	2 tablespoons butter, melted
	2 ducklings

Cook rice according to package directions only until thawed. Combine rice with mushrooms, celery, green pepper, onion and stuffing mix. Dissolve bouillon in boiling water. Stir bouillon and butter into rice mixture to moisten. Makes about 6 to 7 cups stuffing or enough to stuff two ducklings. Bake duckling, 40 minutes per pound at 350 degrees.

CURRENT GLAZE:

1 jar (10-ounce) currant jelly	4 whole cloves
½ cup red wine vinegar	1 (3-inch) stick cinnamon

Combine and mix jelly, vinegar and spices in saucepan. Place over moderate heat; bring to boil and simmer gently 3 minutes. Brush duckling with glaze several times during last 30 minutes of roasting. Yield: 4 servings

Concord Duck Farm

SPRINGTIME ROAST DUCKLING

1 frozen duckling, defrosted	2 cups toasted (½ inch) bread cubes
¾ teaspoon salt	⅓ cup (½ inch) pitted prunes, diced
1 can (1 pound) fruit cocktail	⅓ cup chopped blanched or toasted almonds
⅔ cup celery, diced	
2 tablespoons butter or margarine	

Wash, drain and dry duckling. Sprinkle ½ teaspoon salt evenly over body and neck cavities. Prepare stuffing. Drain fruit cocktail; save ¼ cup syrup. Sauté celery in butter or margarine until tender. Add bread cubes, remaining ¼ teaspoon salt, fruit cocktail, prunes, almonds and reserved fruit cocktail syrup; mix carefully. Fill neck and body cavities loosely with stuffing mixture. Skewer neck skin to back. Cover opening of body cavity with aluminum foil; tie legs together loosely. Place duckling on rack in roasting pan. Bake in slow oven at 350 degrees until drumstick meat is tender, 45 minutes per pound. Yield: 4 servings

Concord Duck Farm

POULTRY AND GAME

DUCKLING HALVES WITH ORANGE RICE

2 frozen ducklings, (4½ to 5 pounds) defrosted and halved	½ cup currant jelly
1 teaspoon salt	½ cup brandy
2 small thick skinned oranges	4 teaspoons cornstarch
1 cup orange juice	4 servings hot seasoned cooked rice

Wash, drain and dry duckling halves. Sprinkle cavity with salt. Place halves, skin side up, on rack in shallow roasting pan. Bake in slow oven 350 degrees until meat on drumstick is tender, about 2 hours. Prepare sauce while duckling is roasting. Peel the orangy part of the rind off of the orange; cut rind in very thin strips—1½ to 2 inches long. Cover with boiling water; simmer 15 minutes. Drain well. Peel and section orange, removing all membrane; set aside. Combine orange juice, current jelly, brandy and cornstarch; blend until free of cornstarch lumps. Cook stirring constantly until thickened. Add orange strips. Brush sauce over duckling several times during last 30 minutes of cooking. Stir orange sections into hot rice. Serve rice with duckling halves and remaining sauce. Yield: 4 servings

Concord Duck Farm

SPIT ROASTED DUCKLING

For open barbecue rotisserie unit, arrange charcoal briquets in a pile along the back wall and hood of unit; thoroughly ignite. Use an aluminum pan 12 x 18 x 2-inch deep or make a pan this size with heavy aluminum foil and place under rotating spit so that the pan catches drippings of duckling, thus avoiding flare-up from briquets.

Wash and prepare duckling. Insert rotisserie spit lengthwise through cavity, balancing duckling on spit; tighten holding prongs. Tie wings against breast. Tie legs together loosely, looping cord around tail. Attach spit to rotisserie. Roast duckling until brown and fork tender, about 30 minutes per pound. While duckling is barbecuing, prepare orange sauce.

ORANGE SAUCE:

¾ cup orange marmalade	1 tablespoon prepared mustard
1 teaspoon grated orange rind	2 teaspoons cornstarch
½ cup orange juice	¼ teaspoon salt
¼ cup vinegar	

Combine ingredients in saucepan; mix well. Bring to boil, stirring constantly, and cook until thickened. Brush duckling with sauce several times during last 30 minutes of roasting. Serve remaining sauce with duck. Yield: 4 servings

Concord Duck Farm

POULTRY AND GAME

CHERRY DUCKLING WITH SPICY ALMOND RICE

- | | |
|--|--|
| 1 duckling, quartered | 1 cup uncooked rice |
| $\frac{3}{4}$ teaspoon salt | $\frac{1}{3}$ cup slivered almonds |
| 1 tablespoon cooking oil | 2 tablespoons butter or |
| 1 can (1 pound) pitted red sour | margarine |
| cherries in water | 1 tablespoon grated orange |
| $\frac{1}{3}$ cup onion, chopped | rind |
| $\frac{1}{4}$ cup sugar | $\frac{1}{2}$ teaspoon allspice |
| 1 tablespoon cornstarch | |

Sprinkle $\frac{1}{2}$ teaspoon salt evenly over duckling quarters. Brown both sides of quarters in oil, turning as needed to brown evenly. Drain cherries; save juice. Pour $\frac{1}{2}$ cup cherry juice and onion over duckling quarters. Cover: Cook slowly until duckling is tender, about $1\frac{1}{4}$ hours. Remove duckling from pan. Drain off excess fat. Blend cherries and remaining juice, sugar and remaining $\frac{1}{4}$ teaspoon salt; add to pan drippings. Cook, stirring constantly until thickened. Cook rice as directed on package. Melt butter or margarine; add almonds and brown lightly. Add cooked rice, orange rind and allspice; mix lightly. Serve duckling on rice and top with sauce. Yield: 4 servings

Concord Duck Farm

KONA DUCKLING QUARTERS WITH RICE & FRUITS

- | | |
|--|--|
| 1 frozen duckling, $4\frac{1}{2}$ to 5 | $\frac{1}{4}$ cup chopped candied or |
| pounds, defrosted and | preserved ginger |
| quartered | $\frac{1}{2}$ teaspoon curry powder |
| $\frac{1}{2}$ teaspoon salt | Fresh fruits on skewers |
| 1 cup long grain rice | (pineapple, orange, melon and |
| $\frac{1}{2}$ cup coarsely chopped | papaya chunks, apricot |
| macadamia nuts, almonds | halves, lime slices and |
| or pecans | strawberries or as desired) |
| 2 tablespoons butter or | |
| margarine | |

Clean, wash and drain duckling. Dry skin gently with paper toweling. Sprinkle bone and meat sides of quarters evenly with salt. Place quarters, skin side up, on rack in shallow roasting pan. Bake in slow oven 350 degrees until meat on drumstick is tender, about 2 hours. Cook rice as directed on package label. Brown nuts lightly in butter or margarine. Stir nuts, candied ginger and curry powder into cooked rice. Serve with duckling quarters and fruits on skewers. Yield: 4 servings

Concord Duck Farm

POULTRY AND GAME

HOLIDAY ROAST DUCKS

- | | |
|---|--|
| 1 (8-ounce) bag seasoned corn bread, crumbled | 1 cup fresh or canned mushrooms, chopped and drained |
| 3 cups dry bread cubes | $\frac{3}{4}$ cup chopped pecans |
| 1 tablespoon salt | $\frac{3}{4}$ cup poultry stock |
| $1\frac{1}{2}$ teaspoons poultry seasoning | $1\frac{1}{4}$ cups fresh cranberries, chopped |
| $\frac{1}{2}$ teaspoon pepper | $\frac{1}{3}$ cup sugar |
| 2 eggs, beaten | 1 (11-ounce) can mandarin orange sections, drained |
| $\frac{1}{2}$ cup butter or margarine, melted | $\frac{1}{2}$ cup orange juice |
| 2 frozen ducklings ($4\frac{1}{2}$ to 5 pounds each) defrosted | |

Combine cornbread, bread cubes and seasonings; add eggs and butter, tossing lightly. Divide dressing in half. Add mushrooms, pecans and stock to one half of dressing; toss lightly. Mix cranberries with sugar; let stand 5 minutes. Combine cranberry mixture, orange sections and orange juice with other half of dressing. Wash, drain and dry ducklings. Rub outsides and cavities of ducks with 1 teaspoon salt, 1 teaspoon pepper and 1 teaspoon monosodium glutamate. Stuff body cavity and neck region of one duck with mushroom-pecan dressing. Stuff the other duck with the cranberry-orange dressing. Roast uncovered on a rack in a shallow baking pan in a preheated slow oven at 350 degrees for 3 to $3\frac{1}{2}$ hours. Bake any remaining dressing in covered casseroles during last 45 minutes of roasting time. Yield: 6 servings

Concord Duck Farm

BARBECUED DUCKLING WITH WILD RICE STUFFING

Covered Barbecuing

For a covered barbecue unit, arrange about 60 charcoal briquets in a pile on one side of unit's base; thoroughly ignite. Use an aluminum pan 12 x 18 x 2-inch deep or make a pan this size with heavy aluminum foil and place in bottom of cooker so that drippings will fall into pan. Cover unit and cook with all drafts open for about 2 hours, or until drumstick meat is fork tender.

- | | |
|------------------------------|-----------------------------|
| 1 frozen duckling, defrosted | $\frac{1}{2}$ teaspoon salt |
|------------------------------|-----------------------------|

Wash, drain and dry duckling. Sprinkle neck and body cavities with salt. Place duckling on grill over drip pan. Cover unit and cook with all drafts open for about 2 hours, or until drumstick meat is fork tender.

Concord Duck Farm

POULTRY AND GAME

CHICKEN STUFFED ZUCCHINI

1 whole chicken breast, halved, boned, skinned and cut in bite sized pieces	¼ cup onion, chopped
2 chicken thighs, boned, skinned and cut in bite sized pieces	3 tablespoons parsley, chopped
4 medium zucchini, halved lengthwise, scooped out, pulp reserved and chopped	2 cloves garlic, minced
	½ teaspoon salt
	⅛ teaspoon pepper
	3 tablespoons olive oil
	1 (8-ounce) can tomato sauce
	8 ounces shredded mozzarella cheese

In large bowl, mix together chicken, reserved zucchini pulp, onion, parsley, garlic, salt and pepper. In frying pan, place oil and heat to medium temperature. Add chicken mixture and cook, stirring about 5 minutes or until chicken is tender and a fork can be inserted in chicken with ease. Blend ½ of the tomato sauce with the chicken. Divide chicken mixture in 8 equal portions; mound into zucchini. Place stuffed zucchini in a single layer in a large shallow baking pan. Spoon the remaining half of tomato sauce over and around stuffed zucchini. Baked uncovered in a 350 degree oven for 20 minutes or longer, or until cheese has melted and squash is fork tender. Yield: 4 servings

Bette A. Weaver

QUAIL IN WINE

Salt and pepper to taste	2 tablespoons bell pepper, chopped
6 to 8 quail, split in half	1 tablespoon all-purpose flour
½ cup butter	1 cup chicken stock
1 carrot, diced	½ cup white wine or sherry
1 small onion, chopped	
½ cup mushrooms, sliced	

Salt and pepper birds. In a skillet, lightly brown birds in butter. Remove to a buttered casserole. In same skillet, saute vegetables for 5 minutes. Stir in flour. Gradually add stock. Simmer 10 minutes. While sauce is simmering, pour wine over birds. Bake at 350 degrees for 10 minutes. Pour sauce over birds. Cover and bake 45 to 60 minutes longer. Yield: 3 to 4 servings

Bette Weaver

CHICKEN CURRY

12 chicken parts (breasts and thighs), salted and peppered	1 small can curry powder
3 tablespoons vegetable oil	$\frac{3}{4}$ package fresh coconut
6 medium onions, diced	$\frac{1}{3}$ cup sweet milk
1 tablespoon instant minced garlic	4 to 5 cups (or until mixture is soupy) coconut juice
	6 hard boiled eggs

Defrost coconut, let coconut soak in water for 15 minutes, then strain. Save coconut flakes for sambals. Cover bottom of deep pan with vegetable oil. Dice onions and saute in oil with garlic added. Add curry powder. This forms a paste. Coat chicken parts with paste; add milk and coconut juice until soupy. Cook over slow heat until chicken is tender and mixture thickens. Cover; add whole hard boiled eggs after mixture cooks for approximately one hour. For best results cook a day before serving. Sambals (side dishes)—Diced pineapple, diced tomatoes, Major Grey's® chutney, coconut flakes and bananas (sufficient to fill individual sambal dishes). To serve: On one dinner plate, place a helping of rice, cover with curry chicken mixture, then with all sambals. Yield: 6 servings

Estelle Storkey

VENISON ITALIANO

Saute venison in tomato sauce and onions. Add oregano, garlic powder and water as needed. Serve over rice or noodles. (Can be left plain and served with vegetables of your choice.)

Julie Daly

CORNISH HEN AND MUSHROOMS

1 Cornish game hen	1 (10½-ounce) can condensed
4 tablespoons butter	cream of chicken soup
6 fresh mushrooms	

Cut hen in half and dry with paper towel. Brown pieces in 3 tablespoons of butter in large skillet. Place in baking dish. Slice mushrooms vertically through caps and stems and brown in remaining 1 tablespoon of butter. Spread on top of hen. Add chicken soup to pan drippings, stirring brown bits into gravy. Pour over game hen and mushrooms. Bake at 350 degrees for 45 minutes or until tender. Yield: 2 servings

P. H. Akeroyd

POULTRY AND GAME

BREAST OF CHICKEN

8 chicken breasts, boned	4 tablespoons all-purpose flour
½ cup all-purpose flour	½ cup sherry
1½ teaspoons salt	3 cups half & half
½ teaspoon paprika	½ cup Gruyere cheese, grated
¾ cup butter	
1½ cup sliced mushrooms	

Mix flour, salt and paprika. Flour chicken and saute 5 minutes on each side in butter. Remove and keep warm. Add mushrooms, cook 1 minute. Add flour and cook 1 minute. Pour in cream and sherry. Use French whip and stir constantly to avoid lumps. Add cheese. Put chicken in casserole. Pour sauce over. Heat oven to 350 degrees. Heat through. Yield: 8 servings

Alice Smith

CHICKEN SUPERB

4 chicken breasts, boned	4 tablespoons butter, melted
4 teaspoons parsley flakes	1 cup Pepperidge Farm®
Garlic salt	stuffing, rolled fine

Sprinkle parsley and garlic salt on chicken breasts. Dip in melted butter, roll in crumbs. Place in greased casserole dish. Put 4 tablespoons water in bottom. Cook for 30 minutes at 350 degrees. Yield: 4 servings

Jane Liles

MEXICAN CHICKEN

8 large chicken breasts	1 (10½-ounce) can tomato soup
1 (8-ounce) package corn or tortilla chips	1 cup milk
1 large onion, chopped	1 (10-ounce) can RO-TEL® tomatoes
1 (10½-ounce) can cream of chicken soup	4 ounces sharp cheese, grated

Poach chicken until tender. Reserve broth. Cut chicken into bite-sized pieces. Put 5 tablespoons of broth in bottom of casserole. Add layer of tortilla chips; layer of chicken; layer of onions. Repeat layers, ending with tortilla chips. Mix soups with milk, then add tomatoes. Pour over casserole and sprinkle grated cheese on top. Cook at 300 degrees for 1 hour.

Note: May be made in advance with chips added at the time of baking.

Yield: 8 to 10 servings

Donna Sessum

POULTRY AND GAME

CHICKEN TORTILLA DELIGHT

4 chicken breasts	1 (10½-ounce) can cream
1 package corn tortillas, cut into 1 inch squares	mushroom soup
1 onion, finely chopped	1 cup milk
1 (4-ounce) can green chili salsa	1 pound Cheddar cheese, grated
1 (10½-ounce) can cream chicken soup	

Wrap chicken breasts in foil and bake 1 hour. De-bone chicken. Mix ingredients (or layer) in casserole dish. Top with grated Cheddar. Refrigerate 24 hours. Bake 1 hour at 350 degrees.

Shellie Williams

CHICKEN PARMESAN

8 chicken breasts	½ teaspoon salt
½ teaspoon pepper	Grated Parmesan cheese
4 tablespoons butter, melted	

Dip chicken in melted butter. Place in foil lined broiling pan. Season with salt and pepper. Shake thick layer of Parmesan cheese on top. Bake at 350 degrees for 50 minutes. Yield: 8 servings

Friend of All Saints'

CHICKEN & MUSHROOMS IN SOUR CREAM

2 whole chicken breasts (4 halves), boned	1 (4-ounce) can sliced mushrooms
3 tablespoons butter	¼ cup water
2 tablespoons scallions, finely chopped	½ cup sour cream
½ teaspoon salt	Rice
1 (10½-ounce) can mushroom soup	

Bone chicken and cut each into 10-12 strips. Melt butter in hot skillet. Add chicken and scallions. Sprinkle with salt and cook 6 minutes. Add undiluted soup, sliced mushrooms with liquid and water. Heat to boiling, stir until mixture is smooth. Reduce heat, blend in sour cream. Serve over cooked rice. Yield: 4 servings

Joan Van Arnam

POULTRY AND GAME

CLASSIC CHICKEN

2 (10-ounce) packages broccoli	½ cup cream
4 chicken breasts	¼ cup Parmesan cheese
¼ cup butter or margarine	1 onion, chopped fine
6½ tablespoons of all-purpose flour	2 stalks celery, chopped fine
3 cups chicken broth	½ teaspoon salt
3 tablespoons dry white wine	dash of pepper

Cook chicken with celery and onions for flavor, reserve stock for the broth. Cook broccoli for about 10 minutes and cool. Melt butter and blend in flour, salt and pepper. Add chicken broth, cook and stir until thickened. Take off the burner and add cream and wine.

Put broccoli in dish and pour half of the sauce over it. Put the chicken on top of the broccoli and pour on the remaining sauce. Add Parmesan cheese. This can be made and put in the freezer. Yield: 4 servings

Eleanor Johnson

CHICKEN RATATOUILLE

¼ cup corn oil	½ pound mushrooms, sliced
2 whole broiler-fryer chickens, skinned, boned and cut in 1 inch pieces	1 can (16-ounce) tomato wedges
2 small zucchini, unpared and thinly sliced	2 teaspoons garlic salt
1 small eggplant, peeled and cut into 1 inch cubes	1 teaspoon monosodium glutamate
1 large onion, thinly sliced	1 teaspoon dried sweet basil
1 medium green pepper, seeded and cut into 1-inch pieces	1 teaspoon dried parsley
	½ teaspoon black pepper

Heat corn oil in large fry pan. Add chicken and saute about 2 minutes on each side. Then add zucchini, eggplant, onion, green pepper and mushrooms. Cook, stirring occasionally, for about 15 minutes or until tender and crisp. Add tomatoes, stirring carefully. Add garlic salt, MSG, basil, parsley and pepper. Simmer about 5 minutes or until fork can be inserted in chicken with ease. Serve chicken on large platter with mound of rice in center. Yield: 4 servings

Bette A. Weaver

POULTRY AND GAME

CHICKEN TETRAZZINI I

1 (4-pound) hen	½ pound very thin spaghetti,
2 (10½-ounce) cans cream of	broken into bite size pieces
mushroom soup (undiluted)	1 cup chopped onion
½ pound New York State	1 cup chopped celery
cheese, shredded	½ cup chopped bell pepper
¼ teaspoon garlic powder	3 teaspoons monosodium
3 shakes Tabasco® sauce	glutamate

Cook chicken, almost covered in water, until tender. Cool. Remove bones and skin and cut into small pieces. Cook onions, celery, peppers and seasoning slowly in 3 cups of broth until tender. Add spaghetti and cook for 10 to 15 minutes. Stir and add more broth if needed. Add chopped chicken and mix well. Place into 2, quart casseroles in layers of mixture and cream of mushroom soup. Sprinkle cheese on top and bake at 350 degrees 45 minutes. Freezes well. Yield: 2 casseroles (8 to 12 servings)

Dean Snipes

CHICKEN TETRAZZINI II

1 (8-ounce) package thin	1 (13-ounce) can evaporated
spaghetti	milk
1 small onion, chopped (¼ cup)	1 (3 to 4 ounce) can mushrooms
2 tablespoons butter	2 pimentos, diced
2 tablespoons all-purpose flour	3 cups chicken, cooked and
1 chicken bouillon cube	diced
1 teaspoon salt	1 cup sharp Cheddar cheese,
1 teaspoon dry mustard	shredded (¼ pound)
½ teaspoon pepper	¼ cup grated Parmesan cheese

Cook spaghetti. Saute onion in butter in large pan. Remove from heat. Blend in flour, bouillon, salt, mustard and pepper. Slowly add evaporated milk, liquid from mushrooms, and water to make 1½ cups. Cook, stirring constantly, until sauce thickens and boil 1 minute. Stir in mushrooms and pimento. Mix 2 cups of sauce with spaghetti in baking dish, making a well in the center to hold chicken mixture. Combine chicken with remaining sauce. Spoon into dish with spaghetti. Sprinkle cheeses on top. Bake at 450 degrees for 20 minutes or until bubbly. Add 15 to 20 minutes if put into oven directly from refrigerator. Yield: 8 servings

Joan Van Arnam

POULTRY AND GAME

CHICKEN ENCHILADAS I

2 small fryers boiled in small amount of water	½ cup chicken broth (scant)
2 (6-ounce) cans enchilada sauce	3 tablespoons chili powder
1 (10½-ounce) can mushroom soup	3 teaspoons Tabasco® sauce
1 teaspoon garlic, minced	½ teaspoon cayenne pepper
1 cup mushrooms	1 cup coffee cream
	1 dozen tortillas
	1 pound cheese, grated

Soften tortillas in hot grease. Bone chicken, layer in casserole beginning and ending with tortillas. Combine next 9 ingredients and add to casserole. Top with cheese. Bake at 325 degrees 30 to 40 minutes. Yield: 8 to 10 servings

Shellie Williams

CHICKEN ENCHILADAS II

2 chicken breasts	1 teaspoon cumin
1 cup chopped onion	½ teaspoon salt
1 clove garlic, minced	½ teaspoon oregano
2 tablespoons butter	½ teaspoon basil
1 (16-ounce) can tomatoes, cut up	12 tortillas
1 (8-ounce) can tomato sauce	2½ (10-ounce) packages Monterey Jack cheese
¼ cup chopped green chilies	¾ cup sour cream
1 teaspoon sugar	

Simmer breasts in water covered 15 to 20 minutes. Remove skin and bones. Salt chicken and cut into 12 strips and set aside. Cook onion and garlic in butter. Add tomatoes, sauce, chilies, sugar, cumin, salt, oregano and basil. Bring to boil and simmer covered 20 minutes. Remove and dip each tortilla in mixture to soften. Place a piece of chicken and 2 tablespoons of cheese in each tortilla, roll up and place in a baking dish. Blend sour cream with remaining sauce. Pour over tortillas. Sprinkle with remaining cheese. Cover. Bake at 350 degrees for 40 minutes. Yield: 6 servings

Joan Van Arnam

POULTRY AND GAME

CHICKEN DIVAN I

2 (10-ounce) packages broccoli,	1 tablespoon lemon juice
cooked and drained (can	½ cup sharp Cheddar cheese
substitute spinach)	½ cup stuffing mix, finely rolled
¼ cup butter	8 chicken breasts (or slices of
2 cans cream of chicken soup	chicken or turkey)
½ cup mayonnaise	

Saute chicken breasts in butter. Place broccoli (or spinach) in large casserole. Mix soup, mayonnaise, lemon juice and grated cheese. Spread half over broccoli. Place chicken breasts on top. Add other half of soup mix. Sprinkle stuffing crumbs on top. Dot with butter and bake at 350 degrees for 30 to 35 minutes. Yield: 8 servings

Jane Liles

CHICKEN DIVAN II

1 (10-ounce) package frozen	1 can cream of mushroom soup
asparagus or broccoli spears,	⅓ cup milk
cooked and drained	½ cup shredded Cheddar
3 to 4 servings cooked chicken,	cheese
sliced	

Arrange asparagus (or broccoli) in 1½ quart shallow baking dish (10 x 6 x 2-inch); top with chicken. Blend soup and milk and pour over all. Sprinkle with cheese. Bake at 450 degrees for 15 minutes. Yield: 3 to 4 servings

Thora Chilson

SAUTEED CHICKEN LIVERS

4 pieces bacon	1 pound chicken livers
2 slices onion	½ cup red wine
Salt and pepper to taste	6 ripe olives

Saute bacon with onion. Add salt, pepper and livers. Cook 6 to 8 minutes. Add ½ cup wine and finely cut olives and cook 2 more minutes. Serve on Holland rusks or toast. Yield: 2 servings

Ellen Williams

POULTRY AND GAME

CHICKEN CHOW CASSEROLE

2 to 3 cups chicken, cook and cut in bite-sized pieces	1 (2-ounce) jar pimento, chopped
1 (10½-ounce) can cream of mushroom soup	1 to 1½ cups celery, chopped
1 (10½-ounce) can cream of chicken soup	½ cup spring onions, chopped
1 cup rich chicken stock	½ to ¾ cup cashews
1 (4-ounce) jar sliced mushrooms	1 (5-ounce) can Chinese noodles
	potato chips-optional
	Cheddar cheese, grated-optional

Mix all together and put in 11½ x 7½-inch glass casserole. Bake covered for 30 to 40 minutes at 350 degrees. Uncover and bake 10 to 15 minutes more. Crushed potato chips or grated cheese may be added when it is uncovered. Yield: 8 to 10 servings

Mima Tuttle

CHICKEN BREASTS LOMBARDY

6 whole chicken breasts, boned, skinned and quartered	¾ cup Marsala wine
½ cup all-purpose flour	½ cup chicken stock
1 cup butter, melted	½ teaspoon salt
salt and pepper	½ cup mozzarella cheese, shredded
1½ cups sliced mushrooms	½ cup grated Parmesan cheese

Flatten chicken between waxed paper. Dredge chicken lightly with flour. Place four pieces at a time in 2 tablespoons melted butter in large skillet. Cook over low heat 3 to 4 minutes on each side or until golden brown. Place chicken in greased 13 x 9 x 2-inch baking dish, overlapping edges; salt and pepper to taste. Repeat procedure with remaining chicken, adding 2 tablespoons butter to skillet each time. Reserve drippings in skillet. Saute mushrooms in ¼ cup melted butter. Sprinkle over chicken. Stir wine and chicken stock into drippings in skillet. Simmer 10 minutes. Stir in ½ teaspoon salt. Spoon about ½ of sauce evenly over chicken, reserving remainder. Sprinkle with cheeses. Bake at 450 degrees for 12 minutes. Broil 2 minutes until brown. Serve with sauce. Yield: 8 servings

Dot Brandon

POULTRY AND GAME

CHICKEN BREASTS WITH SAUCE BEARNAISE

6 whole chicken breasts **½ teaspoon salt**
¼ cup butter, melted **1 teaspoon paprika**

Place chicken breasts, skin side up and not touching, in shallow pan. Brush mixture of ¼ cup butter, salt and paprika over chicken. Bake, uncovered, at 375 degrees one hour or until tender. Serve with Sauce Bearnaise and white and wild rice.

SAUCE BEARNAISE:

2 egg yolks **1 teaspoon lemon juice**
2 teaspoons vinegar **1 tablespoon green onion**
½ cup butter, melted **½ teaspoon tarragon**

In top of small double boiler, beat egg yolks with vinegar until blended. Place over hot, but not boiling, water. Gradually add ½ cup melted butter, stirring constantly. Cook and stir only until mixture thickens. Remove from heat, stir in lemon juice, onions and tarragon. Season to taste with salt and pepper. Serve warm. Yield: 6 servings

Dot Brandon

CHICKEN ITALIAN

1 green pepper, chopped **1 (5-ounce) package egg**
1 medium onion, chopped **noodles**
1 clove garlic, finely chopped **1 (16-ounce) can green peas**
or crushed **1 (8-ounce) can sliced**
2 tablespoons oil or shortening **mushrooms plus liquid**
3 (8-ounce) cans tomato sauce **Salt and pepper**
12 large chicken breasts **2 tablespoons Worcestershire**

Brown pepper, onion and garlic in oil. Add tomato sauce and simmer until tender. Simmer chicken breasts in water until tender. Remove chicken and cut in bite size pieces. Add noodles to chicken stock and cook according to directions on package. Combine noodles, chicken, tomato sauce and seasonings to taste. Add drained green peas and undrained mushrooms and heat thoroughly. Serve piping hot from a chafing dish or topped with cheese if desired. Yield: 8 generous servings

Mima Tuttle

POULTRY AND GAME

CHICKEN SPAGHETTI

1 (4 to 5-pound) hen	1 (2½-ounce) can mushrooms, chopped
1 large can tomatoes	6 to 8 slices bacon
6 to 8 medium onions, chopped	1 (16-ounce) package thin spaghetti
2 (10½-ounce) cans cream of mushroom soup	

Cook hen and cut into small pieces, reserving broth for spaghetti. Fry bacon, remove from pan and reserve. Add onions to bacon grease. Cook until soft and lightly browned; add tomatoes, cook until thickened. Add salt and pepper to taste. Add mushroom soup, crumbled bacon, and chicken to tomato mixture. Cook spaghetti in chicken broth (may need to add boiling water). Drain. You may layer the spaghetti and meat mixture, but I prefer to mix it all together. Put into casserole dish and top with grated cheese. Bake at 350 degrees until heated through and bubbly on top. Yield: 6 to 8 servings

Mima Tuttle

STIR FRY ALMOND TURKEY

2 cups turkey, cooked and cubed	1 (2¾-ounce) package slivered almonds
2 green onions with tops	1 (6-ounce) pack pea pods, thawed
3 tablespoons vegetable oil	

MARINADE:

1 tablespoon soy sauce	1 teaspoon sugar
2 teaspoons cornstarch	

SAUCE:

2 tablespoons soy sauce	⅛ to ¼ teaspoon ground ginger
2 tablespoons dry sherry	¼ teaspoon garlic powder
1 teaspoon cornstarch	Dash hot sauce
1 teaspoon oil	1 teaspoon vinegar
1 teaspoon sugar	

Marinate turkey and set aside. Heat vegetable oil over high heat. Stir fry nuts one minute then remove. Add onions and brown. Add turkey and pea pods. Cook and stir 2 minutes. Add almonds and sauce. Cook until thickened. Serve over rice. Yield: 6 servings

Joan Van Arnam

POULTRY AND GAME

WALNUT CHICKEN HO (TAO CHI TING)

1 cup bamboo shoots	¾ teaspoon salt
1 cup celery	2 tablespoons cornstarch
1 cup onions	3 tablespoons soy sauce
8 water chestnuts	2 tablespoons sherry
3 tablespoons oil	1 teaspoon sugar
½ pound (2 cups) walnut or almond meats	¼ cup soup stock
1 pound uncooked chicken meat	

Cube bamboo shoots, celery, onions and water chestnuts. Saute them slightly in 3 tablespoons oil. Remove from pan. Brown walnut meats or almonds, blanched in deep oil. Remove and drain. Cut chicken meat into cubes and dredge with a mixture of salt, cornstarch, soy sauce, sherry and sugar. Heat pan, add 3 tablespoons of oil and saute chicken. Add soup stock and heat thoroughly.

Note: May be made in advance to this point. Add vegetables and walnuts. Heat thoroughly and serve hot.

Note: To remove the bitter taste of shelled walnuts, cover them with cold water. Bring to a boil and boil for 3 minutes. Drain thoroughly.

I prefer using almonds in this recipe. It is good served over rice. It may sound difficult to prepare, but really is not. I serve it often.

Yield: 4 to 6 servings

Shellie Williams

BRUNSWICK STEW II

1 whole chicken, cut up (about 3 pounds)	1 teaspoon salt
1 onion, quartered	¼ teaspoon pepper
2 ribs celery, diced	⅓ cup catsup
1 (16½-ounce) can shoe peg corn	2 tablespoons vinegar
1 (10-ounce) package frozen small butter beans	1 tablespoon Worcestershire sauce
1 (16-ounce) can tomatoes	1 teaspoon Tabasco® sauce
2 small potatoes, cubed	¼ teaspoon marjoram
	2 tablespoons butter

Cook chicken in water to cover about 45 minutes. Remove from bone and dice. Simmer vegetables in remaining liquid for 2 hours. Add chicken, salt, pepper and remaining ingredients and simmer for 2 more hours. Yield: 6 to 8 servings

Judy Abernethy

POULTRY AND GAME

BARBECUED CHICKEN

8 chicken quarters (breast and leg attached)

MARINADE:

3 cups vinegar	4½ tablespoons catsup
3½ teaspoons salt	9 tablespoons lemon juice
1½ tablespoons prepared mustard	black pepper

BROWNING SAUCE:

6 tablespoons sugar	3½ teaspoons Worcestershire sauce
1½ teaspoons salt	¼ teaspoon black pepper
9 tablespoons margarine	
3½ tablespoons prepared yellow mustard	

Marinate chicken overnight in marinade. Pierce chicken with fork so sauce can penetrate. To cook, place chicken on grill (bony side down) and baste with marinade for first half of cooking time. Then baste with browning sauce for last half of cooking time. Any remaining browning sauce may be served with chicken. If your grill won't hold 8 chicken quarters, prepare four ahead of time and keep them warm in oven, set on low heat. This freezes well. Reheat on low heat, wrapped in foil. Cook until tender. Yield: 8 servings

Brenda Trott

COQ AU VIN

2 three pound fryers cut into serving pieces	1 bay leaf
¼ pound butter	¼ teaspoon tarragon
1 clove of garlic, minced	¼ teaspoon thyme
1 tablespoon parsley, minced	½ cup dry white wine or sherry

Brown chicken in butter. Transfer chicken to baking dish. To the butter left in the skillet, add minced garlic, parsley, whole bay leaf, tarragon and thyme. Gradually add the wine. When hot, pour over the chicken. Bake at 325 degrees about 1½ hours, basting occasionally with another ½ cup of sherry. Delicious with rice. Yield: 6 servings

Lolly Burbank

POULTRY AND GAME

CHICKEN CORDON BLEU I

6 chicken breasts, boned	All-purpose flour
6 slices ham	1 egg, beaten
6 slices Muenster cheese	Herbed seasoned stuffing mix

Place chicken breasts between two pieces of plastic wrap and pound with mallet until they are $\frac{1}{2}$ inch thick. Top each piece of chicken with one slice of ham and one slice of Muenster cheese. Fold chicken over ham and cheese. Dust with flour; then dip in beaten egg; roll in fine, dry bread crumbs. Place in refrigerator to chill at least one hour. Bake at 350 degrees for 45 minutes. Yield: 6 servings

Wendy R. Trott

CHICKEN CORDON BLEU II

4 whole chicken breasts, split, boned and skinned	1 (10½-ounce) can mushroom soup (undiluted)
8 slices cooked ham	1 (8-ounce) carton sour cream
8 slices Swiss cheese	$\frac{1}{3}$ cup dry sherry
1 egg, beaten	1 (4-ounce) can sliced mushrooms, drained
$\frac{1}{2}$ cup bread crumbs	3 tablespoons parsley, minced
$\frac{1}{4}$ cup butter	

Place each chicken breast on a sheet of waxed paper; flatten to $\frac{1}{4}$ inch thickness. Place one slice of ham and one slice of cheese in the center of each chicken piece. Sprinkle evenly with parsley and pepper. Roll up lengthwise and secure with wooden pick. Dip each chicken breast in egg; coat well with breadcrumbs. Melt butter in heavy skillet; brown chicken on all sides. Remove chicken to a 12 x 8 x 2 inch baking dish, reserving drippings in skillet. Add remaining ingredients to reserved drippings and stir well. Pour sauce over chicken; bake, uncovered, at 350 degrees for 40 to 45 minutes. Yield: 8 servings

Dot Brandon

OVEN BAKED CHICKEN

1 fryer, cut up	Flour (self-rising)
2 to 3 tablespoons oil	Salt and pepper to taste

Place shallow pan on top of stove with oil in it. Heat until bubbly. Roll chicken in flour, salt and pepper mixture and place each piece in hot oil. Brown. Turn and brown on the other side. Place pan in oven at 400 degrees. In 15 minutes, turn again. Bake until it forks done. Yield: 4 servings

Lucy Willeford

POULTRY AND GAME

CHICKEN CASSEROLE I

- | | |
|---|---------------------------------|
| 1 chicken, broiled, boned,
unsalted | 2 (14-ounce) cans chicken broth |
| 1 (10½-ounce) can cream of
chicken soup | 2 cups cornbread stuffing mix |
| 1 (10½-ounce) can cream of
mushroom soup | 2 cups herb stuffing mix |
| | 1 small onion, chopped |
| | 1 stick butter, melted |

Mix cornbread, herb mix, onions and melted butter together in bowl. Mix soups and chicken broth together in separate bowl, stir well. Grease pan, put in a layer of chicken, a layer of soup and a layer of crumbs. End with a layer of crumbs. Bake 1 hour at 350 degrees. Yield: 8 servings

Frances Feltham

CHICKEN CASSEROLE II

- | | |
|--|---|
| 1 (8-ounce) package spaghetti | 1 (3-pound plus 1 breast)
chicken, cooked (reserve
broth) |
| 1 bell pepper, chopped | Grated cheese |
| 1 medium onion, chopped | |
| ½ cup celery, chopped | |
| 1 (10½-ounce) can onion soup | |
| 1 (10½-ounce) can cream of
chicken soup | |

Cut chicken into bite size pieces. Cook spaghetti in chicken broth. Cook onion, celery and bell pepper in butter. In casserole alternate layers of spaghetti and chicken mixture. Add grated cheese on top. Bake at 350 degrees for 30 to 40 minutes.

Ajetta Carter

CHICKEN CASSEROLE III

- | | |
|---|--|
| 4 to 6 chicken breasts, boned | 1 (2½-ounce) can sliced button
mushrooms |
| Salt to taste | ½ cup sherry |
| 1 (10½-ounce) can cream of
mushroom soup | ¼ cup apricot brandy or
mashed, canned apricots |
| 1 cup sour cream | |

Mix all of the ingredients and add salted chicken breasts, rolled. Put into a casserole and bake at 350 degrees 1½ hours. Serve over rice. Yield: 4 to 6 servings

Harriet O. Jeffress

POULTRY AND GAME

CHICKEN-ASPARAGUS CASSEROLE

1 cooked chicken or 4 chicken breasts, diced	1 tablespoon lemon juice
6 tablespoons butter	1 (14-ounce) can of asparagus
½ cup all-purpose flour	1 (2½-ounce) can mushrooms, optional
2 cups chicken broth	½ cup sharp Cheddar cheese, grated
1 cup mayonnaise	
½ teaspoon curry powder	

Blend butter and flour in saucepan over low heat; stir in broth gradually. Add mayonnaise, curry, lemon juice. Cook and stir over medium heat until thick. Place in casserole a layer of asparagus. Cover with chicken. Pour over sauce. Garnish with two pieces of asparagus. Bake 30 minutes at 350 degrees. Top with grated cheese and bake another minute or two. Serve with wild rice, flavored rice or over toast points. Yield: 6 servings

Bette A. Weaver

BAKED CHICKEN AND RICE CASSEROLE

1 package dried onion soup	1 (10½-ounce) can condensed chicken broth
1 cup uncooked rice	1 can water
½ cup margarine	salt and pepper, optional
1 frying sized chicken, cut up	

Melt margarine in baking dish; spread rice over bottom. Arrange chicken parts over rice. Sprinkle onion soup over chicken, plus salt and pepper, if desired. Mix water and soup; pour over casserole. Bake covered at 325 degrees for 1¼ to 1½ hours until tender, then brown. Yield: 6 servings

Betty Sue Lockhart

SUPER CHICKEN

1 chicken (cut up fryer)	1 green pepper
2 (8-ounce) cans tomato sauce	1 medium onion
2 (2½-ounce) cans mushrooms	2 tablespoons butter

Chop onion and green pepper and saute in butter. Place all ingredients in oven dish and bake one hour at 325 degrees. Serve over rice. May be cooked in skillet. Simmer 45 minutes until tender. A really easy winner! Yield: 6 servings

Betty Sue Lockhart

POULTRY AND GAME

CHICKEN SPECTACULAR CASSEROLE

- | | |
|-------------------------------|----------------------------|
| 1 medium onion, chopped | Salt and pepper to taste |
| 1 can water chestnuts, sliced | 1 (10½-ounce) can cream of |
| 2 cups French style green | celery soup |
| beans, drained | 1 cup mayonnaise |
| 1 medium jar pimento, sliced | 1 cup(+) Cheddar cheese, |
| 1 box long grain & wild rice, | grated |
| cooked | |
| 3 cups cooked chicken, | |
| chopped | |

Saute onions and water chestnuts in some margarine. Then mix all ingredients except cheese and pour into 2 or 2½ quart casserole. Top with grated cheese. Bake for 25 minutes in 300 degree oven.

Nancy Towery

CHICKEN CRUNCH

- | | |
|-----------------------------|-------------------------|
| 4 cups chicken, diced | 1 (5-ounce) can water |
| 1 cup chicken broth | chestnuts, sliced |
| 2 (10½-ounce) cans mushroom | 1 teaspoon salt |
| soup | 1 (4-ounce) can sliced |
| 1 cup celery, diced | mushrooms |
| ¼ cup onions, diced | 1 (3-ounce) can noodles |
| ½ cup almonds, sliced | (topping) |

Mix all ingredients and bake at 350 degrees for 40 minutes. If freezing, do not add noodles until ready to bake. Yield: 8 to 10 servings

Betty Sue Lockhart

BAKED CHICKEN

- | | |
|---------------------------------|--------------------------|
| Whole chicken | 1 cup of water |
| ½ cup of butter | Salt and pepper to taste |
| 3 tablespoons all-purpose flour | |

Split chicken down back. Put into pan breast up. Salt and pepper to taste. Cut up butter and put all over chicken. Sprinkle flour over chicken and pour one cup of water in bottom of pan. Stir flour into water. Bake at 300 degrees 1½ hours or until well browned and crisp. Yield: 4 servings

Martha Yorke

POULTRY AND GAME

CHEESY BROCCOLI-CHICKEN BAKE

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|--|-----------------------------|
| 1 (10-ounce) package frozen
broccoli, chopped | 1 cup cooked rice |
| 1 (10¾-ounce) can Cheddar
cheese soup | ½ cup sour cream |
| 2 cups chicken, cooked and
diced | ½ cup buttered bread crumbs |

Preheat oven to 350 degrees. Cook broccoli until barely tender. Drain well. Stir soup and sour cream together and add the rest of ingredients. Place in a 1½ quart casserole. Sprinkle with crumbs. Bake 30-35 minutes. Yield: 4 to 6 servings

Margaret Stevens

BAKED CHICKEN WITH DRIED BEEF SAUCE

- | | |
|--|---|
| 1 (4-ounce) package (or small
glass) dried beef | ½ pint sour cream |
| 2 to 4 pieces of chicken
(frying size) | 1 (10¾-ounce) can cream of
mushroom soup |

Tear dried beef into small pieces and layer in bottom of baking dish. Remove skin from chicken pieces and arrange over beef. Mix together sour cream, cream of mushroom soup and cover chicken pieces. Bake in 300 degree oven for 2½ hours, uncovered. Yield: 2 to 4 servings

Amelia Propst

TOBEY CHICKEN

- | | |
|------------------------------------|-----------------------------------|
| 1 chicken, cut in serving pieces | ½ cup catsup |
| 2 large onions, thinly sliced | 2 tablespoons prepared
mustard |
| 2 teaspoons hickory smoked
salt | ¼ cup cider vinegar |
| ¼ teaspoon pepper | ½ cup maple syrup |

Place sliced onions on bottom of a shallow baking dish. Place chicken pieces in a single layer, skin side up, on top of onion slices. Sprinkle with pepper and hickory salt. Mix the remaining ingredients together and pour over the chicken pieces. Bake uncovered, at 350 degrees for about 1 hour, or until done. Pour sauce from pan over the chicken when serving, and garnish with chopped parsley, if desired. Yield: 4 servings

Lorraine Brownell

POULTRY AND GAME

KISMET CHICKEN

3 cups chicken, cooked, cooled and cubed	1 cup slivered almonds, toasted
½ pound seedless white grapes, cut in half	1 cup celery, diagonally sliced
1 (6½-ounce) can water chestnuts, drained and sliced	1 tablespoon soy sauce (or more to taste)
	2 teaspoons hot curry powder
	1 cup mayonnaise

In a serving bowl, combine the chicken, grapes, water chestnuts, almonds and celery. In a small bowl, make a dressing by combining the soy sauce, curry powder and mayonnaise. Taste and adjust seasonings. Toss the dressing with the chicken mixture. Chill. Serve on crisp lettuce leaves. Yield: 6 to 8 servings

Gale Goodwin

CHICKEN MOUSSE

1 (5-pound) hen	1 pint mayonnaise
2 cups celery, chopped	2 cups strong chicken broth
2 cups chopped almonds	1 cup heavy cream, whipped
5 tablespoons Heinz® English Relish	2 tablespoons gelatin

Cook chicken in water containing a piece of celery, a carrot, a bay leaf, a small onion and salt to taste. When done, strain stock and cut chicken in cubes. Dissolve gelatin in small amount of cold stock. Boil remainder of stock and pour gelatin mixture into boiling stock until dissolved. Cool. Add whipped cream, celery, almonds and relish. Pour into molds. Yield: 8 servings

Mima Tuttle

CHICKEN & DRESSING

1 whole fryer or 4 chicken breasts	1 (6-ounce) can of evaporated milk
1 (10½-ounce) can celery soup	1 (8-ounce) package of Pepperidge Farm® dressing
1 (10½-ounce) can cream of chicken soup	

Boil chicken until tender, cool and cut into bite sized pieces. (Save some of the broth.) Mix soup and canned milk undiluted. Pour over chicken. Moisten dressing with broth and place on top of soup mixture. Bake at 350 degrees for 35 minutes until hot and bubbly. Yield: 4 servings

Nell Purnell

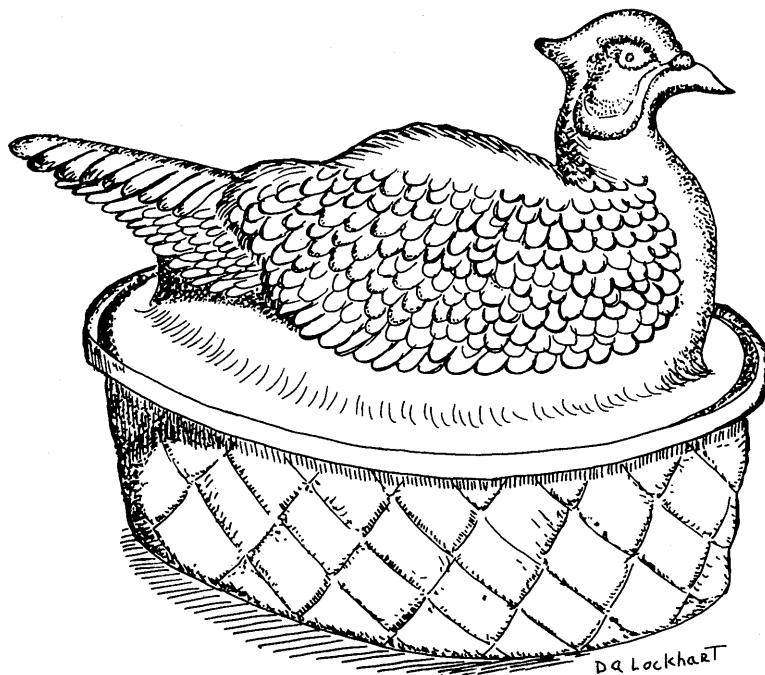
POULTRY AND GAME

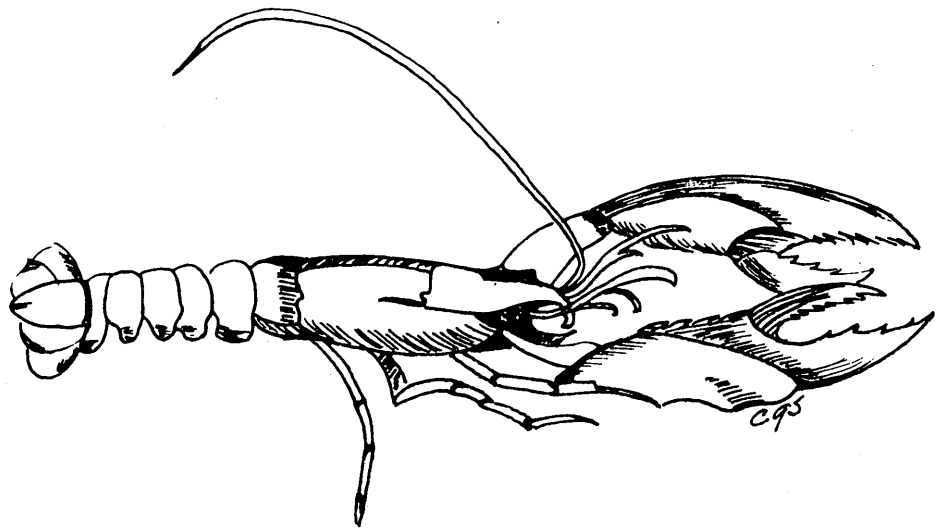
MALAYSIAN CHICKEN

4 tablespoons vegetable oil	1 tablespoon brown sugar
3 medium onions, finely chopped	8 chicken pieces
3 garlic cloves, finely chopped	4 tablespoons soy sauce
2 red or green chili peppers, finely chopped	4 tablespoons wine vinegar
	4 tablespoons water
	1 teaspoon salt

Heat oil in frying pan. Add onions, garlic, chiles and brown sugar. Add chicken and fry, turning frequently until nicely browned. Stir in remaining ingredients. Reduce heat, cover and simmer until chicken is cooked through. Time depends on size of pieces. Serve at once. Approximate preparation time: 1 hour. Yield: 8 servings if chicken pieces are large.

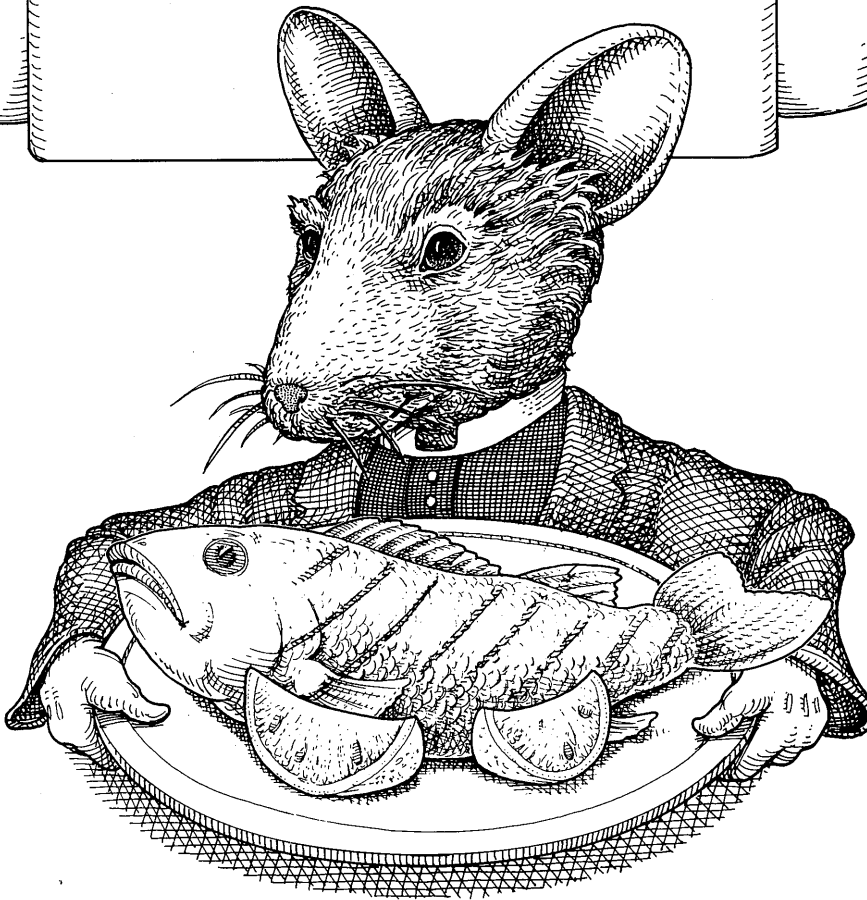
Nancy Burkhart





SEAFOOD

Churchmice have great emotion
Over treasures found in the ocean.
Clams, crabs, lobsters or fish –
Just decide your favorite dish!



SEAFOOD

SHRIMP DE JONGHE

Butter 4 large clam shells or individual casseroles. Set out a medium-size, heavy skillet.

For De Jonghe Butter—Prepare

⅓ cup fine, dry bread crumbs

Mix ⅓ cup of the crumbs, reserving remainder for topping with

½ teaspoon salt

¼ teaspoon pepper

Set mixture aside.

Cream together until butter is softened

½ cup butter

**2 cloves garlic, finely minced
or crushed in a garlic press**

Thoroughly blend in the crumb mixture and add

**1 tablespoon parsley, finely
chopped**

**1½ teaspoons chives, finely
chopped**

**1 teaspoon onion, minced
¼ teaspoon Worcestershire
sauce**

Wrap mixture in waxed paper and put in refrigerator ready to use.

For Shrimp De Jonghe—Prepare

**1 pound fresh shrimp, cooked
and peeled**

Heat in the skillet over low heat

1 tablespoon butter

Add the cooked shrimp and cook over medium heat 1 to 2 minutes, or until shrimp are heated thoroughly and coated with the butter. Turn shrimp occasionally. Remove skillet from heat. Arrange shrimp in prepared shells (about six shrimp in each). Sprinkle over shrimp

¼ cup sherry

Pour drippings from skillet over shrimp. Remove De Jonghe Butter from refrigerator and cut off small pieces about ¼ inch thick. Place on shrimp and spread evenly. Sprinkle with the reserved bread crumbs and paprika. Bake at 400 degrees 20 to 25 minutes, or until crumbs are lightly browned. Serve Shrimp De Jonghe immediately in shells or casseroles. Yield: 4 servings

Philip S. Klaesson

SEAFOOD

SHRIMP SUPREME

1 pound fresh mushrooms	2 (4½-ounce) cans shrimp
2 tablespoons butter	2 cups medium white sauce*
9 deviled eggs	2 cups shredded mild Cheddar
2 pounds fresh green shrimp	cheese

or

Slice mushrooms and saute in butter. Spread mushrooms on bottom of 11 x 7-inch oblong baking dish. Top with halves of deviled eggs. Arrange shrimp on top of eggs. Make medium white sauce and fold in 1 cup of grated cheese. Pour sauce mixture over ingredients and sprinkle with 1 cup grated cheese. Bake at 350 degrees for 30 minutes.

MEDIUM WHITE SAUCE:*

2 tablespoons butter	⅛ teaspoon pepper
2 tablespoons all-purpose flour	1 cup milk
¼ teaspoon salt	

Melt butter over low heat in heavy saucepan. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Bring to a boil, stirring constantly. Boil 1 minute. Yield: 8 to 10 servings

Amelia Propst

SHRIMP BAKE

1 cup green pepper, chopped	2 cups cooked rice
1 cup onion, chopped	¼ cup pimento, chopped
½ cup celery, chopped	2½ cups tomato juice
¼ cup butter or margarine	¾ teaspoon salt
1 (4-ounce) can mushrooms	½ cup melted butter
2 pounds shrimp, cooked	

Cook green pepper, onion and celery in ¼ cup butter for about 10 minutes. Combine these with remaining ingredients. Place in a 2 quart greased casserole. Pour ½ cup melted butter over and bake in 300 degrees oven for 50 to 60 minutes.

Note: Prepared Ahead—Left-over Elegance.

Yield: 6 servings

Joan Van Arnam

SEAFOOD

BEACH BOILED SHRIMP

3 quarts water in large pan	½ lemon, squeezed
1 can beer	3 pounds of fresh, unshelled
1 tablespoon salt	shrimp

Place all ingredients in the large pan, except the shrimp. Bring to a boil and add the shrimp.

Cook 3 minutes or until shrimp turns pink. Best to taste one. Drain and let everyone peel their own. Serve with the sauce that follows:

SHRIMP SAUCE:

¾ cup catsup	¼ lemon, squeezed
2 teaspoons horseradish	2 dashes salt
1½ teaspoons Worcestershire	2 dashes pepper
sauce	1 dash onion salt

Blend all and place in middle of table with hot shrimp.

Note: Salad and beer is all you need.

Yield: Serves 3 to 4

Brice Willeford, III

SHRIMP CASSEROLE

2 pounds raw or frozen shrimp,	Small bay leaf
shelled	3 tablespoons parsley, chopped
½ cup onion, finely chopped	½ teaspoon ground cloves
1 or 2 garlic cloves, minced	½ teaspoon marjoram
2 tablespoons butter	1 teaspoon chili powder
1 cup raw rice	1 tablespoon salt
1 (14½-ounce) can tomatoes	1 teaspoon pepper
2 cups canned beef consomme	

Brown onion and garlic in butter. Put all ingredients in a deep 2-quart casserole. Cover tightly and bake at 350 degrees for at least 1½ hours.

Note: Goes well with green salad and crisp French or Italian bread.

Yield: 6 servings

Helen Stroup

SEAFOOD

SHRIMP HARPIN

2 pounds shrimp, cleaned and cooked	2 tablespoons lemon juice 3 tablespoons salad oil
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Mix and set aside:

¼ cup onion, finely chopped	1 cup heavy cream
¼ cup green pepper, finely chopped	1 cup slivered almonds
2 tablespoons butter	⅓ cup sherry
1 cup rice, cooked	1 teaspoon salt
1 (10¾-ounce) can tomato soup	¼ teaspoon mace
	¼ teaspoon pepper

Sprinkle cooked and cleaned shrimp with lemon juice and salad oil. Set aside. Sauté onion and green pepper in two tablespoons butter while rice is cooking. Add to cooked rice with seasonings. Add tomato soup and cream, almonds and sherry. Add shrimp, stir and place in loaf baking dish. Top with almonds. Bake uncovered 55 minutes in a 350 degree oven or until bubbly and light brown. Yield: 8 servings

Susan Burchfield

SHRIMP AND RICE CASSEROLE

¾ cup rice, uncooked	1 (6-ounce) can mushrooms, sliced
2 pounds shrimp, cooked and split lengthwise	1 cup mayonnaise
½ cup green pepper, finely chopped	½ teaspoon salt
½ cup onion, chopped	1 cup half and half
½ (3-ounce) jar pimento, chopped	1 tablespoon Worcestershire sauce
1 cup celery, finely chopped	Bread crumbs to cover

Cook rice according to directions. Combine next 6 ingredients. Mix mayonnaise, salt, half and half, and Worcestershire sauce. Combine this with rice and shrimp mixture. Place in a greased 13 x 9-inch casserole. Sprinkle with bread crumbs. Bake at 375 degrees for 35 minutes. Yield: 8 servings

Cheryl Parnell

SEAFOOD

SHRIMP AND RICE

1 pound of shrimp, cooked and shelled	1 garlic clove
1 medium onion, chopped	2 tablespoons butter
1 medium green pepper, chopped	1 (3½-ounce) can pimento
1 cup wild rice mix	2 cups water
	2 crushed bay leaves
	1 (4 ounce) can mushrooms

Saute onion, pepper and rice in 2 tablespoons of butter. Add pimento, water and bay leaves. Cook until rice is tender. Add mushrooms and shrimp. Yield: 4 servings

Lib Jay

QUICKIE SHRIMP CREOLE

1 large jar spaghetti and mushroom sauce	1 pound fresh shrimp, peeled, cooked and deveined
2 cups rice, cooked	

Place sauce in large fry pan and simmer; add shrimp. When hot, add to cooked rice. Yield: 4 servings

Catherine Willeford

SHRIMP ORIENTAL

2½ pounds shrimp, cooked	2 tablespoons green pepper, chopped
6 oranges, peeled and seeded	2 tablespoons parsley, snipped
5 medium onions, sliced	4½ teaspoons salt
1½ cups cider vinegar	2 teaspoons mustard seed
1 cup vegetable oil	1 teaspoon celery seed
¾ cup lemon juice	½ teaspoon pepper
½ cup catsup	2 cloves garlic, crushed
¼ cup sugar	

Cut each orange into several thick slices and quarter each slice. In a large bowl, place oranges, onions and shrimp. Combine remaining ingredients and pour over shrimp mixture. Cover and marinate 1 to 2 days, stirring twice daily. Serve as an hors d'oeuvre or on lettuce as a salad or main dish. Yield: 10 to 12 servings

Susan Burchfield

SEAFOOD

SHRIMP PERLOUGH

2 cups raw rice	4 strips bacon, cut in pieces
4 cups water	1 medium onion, chopped
2 quarts shrimp, cut or leave whole	2 small green peppers, chopped
	Salt, pepper, garlic to taste

Fry bacon, onion, green pepper and shrimp together just until shrimp are pink. Have rice boiling, and just before quite done, add the fried mixture. Steam together until desired tenderness. Season with salt, pepper, and garlic.

Jane Aiken

SHRIMP ETOUPHIE

¼ cup margarine	Dash of Worcestershire sauce
1 green pepper, chopped	Juice of ½ lemon
4 stalks celery, chopped	1 (10¾-ounce) can cream of mushroom soup
2 medium onions, chopped	3 pounds of peeled, deveined raw shrimp
1 (10-ounce) can tomatoes and green chilies	

Simmer first 5 ingredients 4 hours. Then add dash of Worcestershire sauce, juice of ½ lemon, mushroom soup and shrimp. Cook about 10 minutes, or until shrimp are done. Serve over rice. Yield: 10 servings

Donna Sessum

RED SNAPPER

2 red snappers	½ cup mustard
½ cup onion, chopped	¼ cup lemon juice
¼ teaspoon garlic powder	½ cup oil to be added last

Butterfly the 2 red snappers and brush inside and out with the remaining above ingredients mixed together. Then sprinkle with little mace or nutmeg. Bake in aluminum foil 10 to 12 minutes in oven set at 450 degrees. Test for tenderness.

Note: Grouper also delicious with the mixture.
Yield: 2 servings

Louise Craig

SEAFOOD

BAKED TROUT WITH CRAB STUFFING

5 small or 3 large trout	1 (6½-ounce) can crab, drained and flaked
½ cup onion, diced	Salt and pepper to taste
1 tablespoon butter	5 crackers, crumbed
1 tablespoon all-purpose flour	1 tablespoon lemon juice
⅛ teaspoon dry mustard	5 lean bacon strips
3 egg yolks	
¼ cup heavy cream	

Saute onion in butter until soft. Add flour and mustard. Cook and stir a few minutes over medium heat. Remove from heat. Beat together egg yolks and cream. Add to onion mixture. Add crab. Return to heat, cooking on medium low, stirring constantly until thickened. Season with salt and pepper. Refrigerate until cool. (May be made a day ahead.) Add cracker crumbs until stuffing has consistency of stiff mashed potatoes. Sprinkle trout with lemon juice inside. Stuff. Place on greased rack in pan. Cover with strips of bacon. Bake at 350 degrees for 30 to 45 minutes until fish flakes. Yield: 5 servings

Donna Wilson

BAKED FISH WITH CORNBREAD STUFFING

1 (16-ounce) package frozen fish fillets (any frozen whitefish)	1 box stuffing mix
1 small onion, chopped	½ cup mayonnaise
1 celery rib, chopped	¼ cup lemon juice
	Salt, pepper, paprika to taste

Thaw fish 10 minutes and cut into 4 portions. Saute onion and celery in 1 tablespoon butter or margarine. Add 1½ cups water and contents of vegetable seasoning package from stuffing mix. Bring to a boil. Reduce heat, cover, and simmer for 5 minutes. Stir in stuffing mix crumbs. Tightly cover; let stand 5 minutes. Stir in ¼ cup mayonnaise.

Spoon dressing into individual ovenproof dishes or shallow 1-quart casserole. Top with fish; spread ½ teaspoon mayonnaise on each piece. Sprinkle with 2 teaspoons lemon juice, ¼ teaspoon salt, dash pepper and paprika. Cover with foil. Bake in 375 degree oven for 20 minutes, or until fish flakes easily. Remove foil; bake 2 to 3 minutes more, until mayonnaise is lightly browned. Garnish with lemon wedge and parsley if desired. Yield: 6 servings

Alene Williams

SEAFOOD

MUSSELS PROVENCALE

4 pounds mussels (reserve juice)	5 medium tomatoes, skinned and diced
3 medium yellow onions, diced	3 tablespoons basil, chopped
6 cloves garlic, crushed	Salt and pepper to taste
½ cup olive oil	
8 ounces mushrooms, thinly sliced	

Scrub mussels and steam open in a large kettle over a low flame. Cook onions and garlic in olive oil in deep skillet over medium heat until onions are tender. Add mushrooms. Cook until tender and excess liquid has evaporated. Add tomatoes and basil. Cook and stir over medium heat until boiling. Let mixture simmer, uncovered, about 10 minutes, or until it is just a little bit thickened.

Add some of the mussel juice to the sauce. Season with salt and pepper. Serve the mussels in their opened shells bathed in the Provencale sauce. Yield: 4 to 6 servings

Nancy Forgang

BROILED OYSTERS

8 slices of bread	Salt and pepper to taste
8 pats of butter	32 oysters
8 slices of bacon	Dressing
8 lemon slices	

Butter toasted bread. Cover each piece of toast with 4 oysters. Salt and pepper to taste. Cut bacon strips in half and cover oysters. Put under flame to broil bacon. Garnish with lemon slices and serve with dressing.

DRESSING:

2 tablespoons vinegar	1 tablespoon Worcestershire sauce
2 tablespoons chili sauce	
2 tablespoons tomato catsup	Hot sauce to taste

Blend ingredients and heat thoroughly. Yield: 8 servings

Lib Jay

SEAFOOD

LOBSTER NEWBURG

2 cups lobster, cooked	1 egg yolk, beaten
3 tablespoons butter	1½ teaspoon sherry
3 tablespoons all-purpose flour	¼ pound sliced mushrooms
¼ teaspoon salt, dash pepper	sauteed
1½ cups milk	2 tablespoons parsley, chopped

In saucepan melt butter over low heat. Add salt, flour, and pepper and stir for one minute until nice and bubbly. Remove from heat and stir in milk. Return to heat until boiling. With fork, combine half of the sauce with the egg yolk. Pour it all back into pan and add lobster, sherry and mushrooms. Sprinkle with parsley. Yield: 4 to 5 servings

Catherine Willeford

LOBSTER THERMIDOR

2 packages frozen lobster tails	2 cans frozen shrimp soup
2 (2-ounce) cans mushrooms, sliced	½ teaspoon dried parsley
	½ cup cooking sherry

Cook lobster according to directions. When cool, cut into bite-size pieces. Add all ingredients in double boiler, excluding the sherry. Cook no longer than 15 minutes and add sherry at the very last.

Note: This is good in timbales, shells, on rice or plain.

Yield: 4 generous servings
20 timbales

Mary Ellen McNeely

LINGUINE IN GREEN PEPPERED WHITE CLAM SAUCE

Linguine, cooked and drained	Italian herbs or seasoning
1 medium onion, chopped	Parmesan cheese as desired
1 green pepper, chopped	
2 (6-ounce) cans minced clams	
with liquid	

Saute pepper and onion in a large amount of butter along with Italian herbs until they start to get soft. Add clams and juice. Cook slowly for 15 minutes. Cook linguine and drain. Add clam sauce and Parmesan cheese. Mix well. Yield: 2 servings

Najla Nave

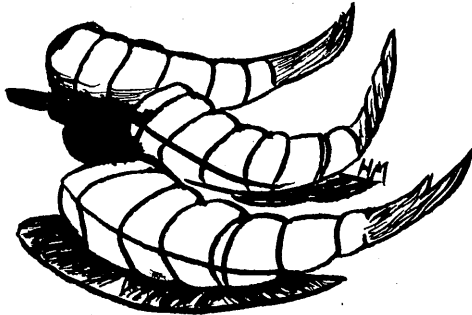
SEAFOOD

SCALLOPS

- | | |
|--|--------------------------------------|
| 1 pound bay scallops | 1 small onion, minced |
| ¾ cup water | 1 tablespoon parsley, chopped |
| 2 tablespoons dry white wine | ¼ cup all-purpose flour |
| ½ teaspoon salt, dash of pepper | ¾ cup bread crumbs |
| 2 tablespoons butter | 2 tablespoons grated Parmesan |
| ½ pound mushrooms, sliced | cheese |

In skillet over high heat, heat to boiling: scallops, ¾ cup water, wine, salt, pepper. Reduce to medium heat, simmer 5 minutes. Drain scallops. Save liquid. Heat over. Grease baking shells. In same skillet, cook mushrooms and onions in butter until tender. Add parsley and flour and blend. Gradually stir in liquid. Cook until thickened. Stir in scallops. Spoon into baking shells. Sprinkle with bread crumbs and cheese. Place shells on cookie sheet. Bake at 400 degrees for 10 minutes. Yield: 6 servings

Phyllis Akeroyd



ESCALLOPED OYSTERS

- | | |
|--------------------------------------|----------------------------------|
| 1 pint oysters | ¾ cup half and half cream |
| 1½ cups salted cracker crumbs | Oyster liquor |
| ½ cup melted butter | ½ teaspoon Worcestershire |
| ½ teaspoon salt | sauce |
| Dash pepper | |

Drain oysters saving liquor. Combine butter, salt and pepper. Pour over cracker crumbs and toss until coated with butter. Spread ⅓ of the crumbs in bottom of medium-sized Pyrex casserole dish. Cover the crumbs with half of the oysters. Take another ⅓ of the crumbs and spread a second layer, cover with remaining oysters. Combine oyster liquor, cream and Worcestershire sauce. Pour over oysters. Top with remaining crumbs. Bake for 40 minutes in 350 degree oven. Yield: 4 servings

Ginny Aberle

SEAFOOD

COQUILLE ST. JACQUES

2 tablespoons butter	1 pound scallops, cooked
2 tablespoons all-purpose flour	Salt and pepper to taste
½ cup milk	2 tablespoons sherry
1 pound mushrooms, sliced	Bread crumbs

Make white sauce by melting butter in top of double boiler. Add flour, stirring until smooth. Add milk, stirring constantly until thick and smooth. Sauté mushrooms in additional butter. Add mushrooms and scallops to white sauce. Add sherry just before placing "Coquille" in individual flat shells or casserole dish. Sprinkle a few bread crumbs on top and dot with butter. Bake at 350 degrees for 10 minutes or until bubbly. Yield: 4 servings

Najla Nave

SALMON LOAF

½ cup mayonnaise	¼ cup green pepper, finely chopped
1 cup celery soup	1 tablespoon lemon juice
2 eggs, beaten	Salt to taste
½ cup onion, chopped	

Mix well and add

2 cups flaked salmon, drained	1 cup fine bread crumbs
1 teaspoon prepared mustard	

Add all ingredients and bake 1 hour at 350 degrees. 8 x 4 x 2½-inch pan.

Note: Ovens being different, bake and check for firmness.

Dot Gates

B.J.'S FRIED OYSTERS

1 quart select raw oysters	Dash garlic salt
1 cup all-purpose flour	3 dashes of Parmesan cheese
Dash onion flakes	4 cups oil
Dash salt and pepper	

Wash oysters. Prepare next 5 ingredients in bowl. Dredge oysters in batter mix. Have oil boiling. Cook until desired texture.

Note: Serve with slaw and hushpuppies. Fit for King Neptune.

Yield: 6 servings

Catherine Willeford

SEAFOOD

FILET OF FLOUNDER DE GEORGE

4 filets of flounder	1 (10¼-ounce) can cream of
1 onion or 3 scallions, chopped	mushroom soup
4 fresh mushrooms, chopped	1 (8-ounce) container of sour
1 teaspoon butter	cream
1 teaspoon lemon juice	Salt and pepper to taste

Brown onions and mushrooms in oven-proof casserole. Mix soup and sour cream with lemon, salt, pepper and butter. Place filets on top. Over this, pour soup and sour cream. Place in oven and bake at 350 degrees for 30 minutes. Yield: 4 servings

George Hilbish

TASTY FLOUNDER

1½ pounds flounder filets	2 tablespoons mayonnaise
3 tablespoons catsup	2 tablespoons soy sauce

Pre-heat broiler. Wash and dry filets and place in greased pan. In sauce pan, mix and heat other ingredients. Pour over fish and broil 3 to 5 inches from heat for 6 to 8 minutes. Yield: 4 to 5 persons

Catherine Willeford

FLOUNDER STUFFED WITH CRABMEAT

1½ pounds flounder fillets	½ teaspoon Worcestershire
½ pound crabmeat (8 ounces)	sauce
1 egg	1 tablespoon mayonnaise
½ green pepper, chopped	Dash oregano
½ teaspoon dry mustard	1 tablespoon mayonnaise

Preheat oven to 375 degrees. Mix crab with pepper, egg, mustard, Worcestershire sauce and mayonnaise. Wash and dry fillets and place equal amounts of stuffing on half of fillets. Put remaining fillets on top and pierce with toothpicks. Place in greased baking dish. Spread thin layer of mayonnaise on each filet. Sprinkle with oregano. Bake 20 minutes at 350 degrees. Yield: 6 servings

Theresa Aiken

SEAFOOD

SEAFOOD BOIL

Corn on the cob (1 ear per person)

Polish Sausage (3-inches per person)

Whole lobster or lobster tails (1 per person)

Crab legs (Optional) (2 per person)

Shrimp ($\frac{1}{3}$ pound per person)
Seafood boil spices

Fill very large pot $\frac{2}{3}$ full with water. Bring to a rapid boil. Add spices, corn and sausage. Wait 10 minutes. Add lobster. Wait 1 minute. Add crab legs. Wait 1 minute. Add shrimp. Wait 3 minutes. Remove from heat and pour off water immediately or the food will overcook. The entire process takes only 15 minutes from the time the first ingredients are added.

Note: Spread plastic garbage bags on table. Cover these with paper towels. Dump food in center of table. Enjoy! Easy clean-up. Just lift papers and toss away! Feeds the Multitudes.

Yield: Your choice

David Abernethy



To boil lobster, plunge into boiling water salted, head first, keep covered, and water boiling. Most will cook in 20 minutes. Immerse in cold water.

BAKED SEAFOOD CASSEROLE

1 pound crabmeat and lobster meat, combined

1 pound shrimp, cooked and drained

1 cup mayonnaise

$\frac{1}{2}$ cup green pepper, chopped

$\frac{1}{4}$ cup onion, minced

$1\frac{1}{2}$ cups celery, finely chopped

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

1 tablespoon Worcestershire sauce

2 cups crushed potato chips

Paprika to taste

Mix first 8 ingredients together as though making a seafood salad. Fill baking pan and completely cover with crushed potato chips. Sprinkle with paprika. Bake 400 degrees for 20 to 25 minutes. Yield: 12 servings

Betty Sue Lockhart

SEAFOOD

SEAFOOD CASSEROLE

2 cups shrimp or crabmeat or 1 cup of each	$\frac{2}{3}$ cup mayonnaise
1 cup celery, finely chopped	$\frac{1}{3}$ cup chili sauce
1 cup green pepper, finely chopped	$\frac{1}{4}$ teaspoon onion juice
1 teaspoon Worcestershire sauce	1 cup crushed cornflakes
	Salt and pepper to taste

In a 1 quart greased casserole, combine first 6 ingredients. Add salt, pepper and onion juice to taste. Top with crushed cornflakes. Sprinkle with paprika and dot with butter. Bake at 350 degrees for 30 minutes. Yield: 4 to 6 servings

Phyllis Akeroyd

TUNA CASSEROLE I

1 (9$\frac{1}{4}$-ounce) can white meat tuna	1 (3-ounce) can water chestnuts
1 cup relish sandwich spread	$\frac{1}{2}$ cup crisp Chinese noodles

Cut up tuna into bite size pieces. Combine sandwich spread with one cup water. Slice or chop water chestnuts and add to spread mixture. Fold in tuna gently. Sprinkle noodles on top. Bake in greased casserole at 325 degrees 20 to 30 minutes or until bubbly hot. Yield: 2 to 3 servings

Phyllis Akeroyd

TUNA CASSEROLE II

1 medium onion, finely chopped	1 (6$\frac{1}{2}$-ounce) can tuna fish
2$\frac{1}{2}$ or 3 cups rice, cooked	1 tablespoon Worcestershire sauce
1 (#2) can mixed vegetables and juice	2 tablespoons pimento, chopped
3 tablespoons butter	1 (15-ounce) can tomatoes
1$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup evaporated milk
dash pepper	

Brown onions in butter on high heat. Add all other ingredients and bring to a boil. Cook for about $\frac{1}{2}$ hour. Yield: 6 servings

Mima Tuttle

SEAFOOD

DEVEILED TUNA WITH CAPERS

5 tablespoons butter	1 teaspoon Worcestershire sauce
$\frac{2}{3}$ cup fine dry bread crumbs	$\frac{1}{2}$ to 1 teaspoon prepared horseradish
3 tablespoons all-purpose flour	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{4}$ cups milk	Dash pepper
2 eggs, slightly beaten	$\frac{1}{3}$ cup sherry (optional)
2 tablespoons capers	2 cans ($6\frac{1}{2}$ to 7-ounce) tuna, drained
1 tablespoon plus 1 teaspoon prepared hot mustard	
1 tablespoon parsley, chopped	

Melt 3 tablespoons butter. Add bread crumbs and toss. Set aside. Melt remaining 2 tablespoons butter in a saucepan. Stir in flour and cook 1 minute. Remove from heat and stir in milk. Return to heat and cook and stir until sauce comes to boil and thickens. Add eggs, stirring constantly, until blended in. Add capers, mustard, parsley, Worcestershire, horseradish, salt and pepper. Add sherry gradually, if used. Add tuna. Spoon mixture into scallop shells and top with bread crumbs. Place under broiler until bubbly and crumbs are browned. Garnish with additional capers, if desired. Yield: 4 servings

Phyllis Akeroyd

TUNA SUPREME

2 cups tuna (two 7-ounce cans)	3 cups medium white sauce*
2 cups cheese crackers, crushed	$\frac{3}{4}$ cup ripe olives, sliced

Arrange in alternate layers in buttered $1\frac{1}{2}$ -quart baking dish. Finish with a sprinkling of the crushed cheese crackers. Bake at 350 degrees for 35 minutes. Serve hot.

MEDIUM WHITE SAUCE:

2 tablespoons butter	$\frac{1}{8}$ teaspoon pepper
2 tablespoons all-purpose flour	1 cup milk
$\frac{1}{4}$ teaspoon salt	

Melt butter over low heat in heavy saucepan. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Bring to boil, stirring constantly. Boil 1 minute. Yield: 6 servings

Amelia Propst

SEAFOOD

SHORT CUT TUNA SUPPER

1 (10¾-ounce) can of condensed mushroom soup **1 (9-ounce) can tuna fish**
½ cup sherry

Combine all ingredients and place in a casserole dish. Top with potato chips. Bake in moderate oven.

Note: A real treat and a quick result!

Yield: 2 servings

Lib Jay

CRABMEAT AND BROCCOLI CASSEROLE

1 package frozen broccoli florets (or 1 bunch fresh broccoli) **¼ cup chili sauce**
½ pound fresh or frozen crabmeat **1 small onion, grated**
½ pint sour cream **1 cup sharp cheese, grated**
 2 tablespoons lemon juice
 1 tablespoon lemon peel, grated
 Salt and pepper to taste

Cook broccoli and break in small pieces. Mix all ingredients together. Bake in sea shells or casserole at 350 degrees for about 20 minutes. Can be made a day in advance.

Note: Nice served with rice and a congealed salad for luncheon.

Yield: 8 servings

Cheryl Parnell

CRAB BROCCOLI CASSEROLE

1 pound crabmeat **1½ tablespoon lemon juice**
3 (10-ounce) packages frozen broccoli, cooked, drained and chopped **1 teaspoon mustard**
½ cup mayonnaise **1 tablespoon onion, grated**
 ¼ cup cheese, grated

Arrange cooked broccoli on oven-proof platter. Cover with crabmeat. Mix mayonnaise, lemon juice, mustard and onion. Spoon over crabmeat and top with grated cheese. Bake at 350 degrees for 20 minutes. Yield: 8 servings

Joan Van Arnam

SEAFOOD

KING CRAB CASSEROLE

4 tablespoons butter	½ teaspoon dried sweet basil
4 tablespoons all-purpose flour	2 tablespoons lemon juice
1½ cup milk	1 can (10-ounce) cream
½ teaspoon curry powder	mushroom soup, undiluted
½ teaspoon dry mustard	¼ teaspoon grated lemon peel
½ teaspoon paprika	3 cups crabmeat
½ teaspoon parsley (or 2	¼ cup buttered bread crumbs
teaspoons fresh)	Salt to taste

Mix butter, flour and milk in saucepan; cook slowly until thick. Add curry, mustard, paprika, parsley, basil, lemon juice, salt and soup. Cook 5 minutes. Sprinkle lemon peel over crabmeat. Place cooked sauce in casserole. Top with crab. Sprinkle bread crumbs on top. Bake 350 degrees for 20 to 30 minutes. Yield: 6 servings

Patricia Walls

MRS. MILLARD TAWES CRAB CASSEROLE

1 pound back fin crabmeat	Salt and pepper
1 dozen hard boiled eggs	3 tablespoon all-purpose flour
2 tablespoons oil	½ pint table cream
2 tablespoons vinegar	½ pint half and half
1 teaspoon dry mustard	½ cup butter

Pick crabmeat. Chop egg whites fine. Devil egg yolks with 2 tablespoons oil, 2 tablespoons vinegar, 1 teaspoon dry mustard, salt and pepper.

Sprinkle over all of above and blend in 1 tablespoon Old Bay® seafood seasoning. Make white sauce using butter, flour, table cream and half and half. Carefully blend in white sauce. Sprinkle bread crumbs over all and dot with ¼ pound butter sliced on top. Bake for 20 minutes at 300 degrees.

Joan Van Arnam

IMPERIAL CRAB

1 pound crabmeat	½ cup sweet milk
2 cups soft bread crumbs	1 teaspoon Worcestershire
4 hard boiled eggs, chopped	sauce
1 cup mayonnaise	Salt and pepper

Mix lightly and bake at 350 degrees until brown.

Blanche Willis

SEAFOOD

CRABMEAT ELEGANCE

3 cups bread crumbs, buttered	¼ teaspoon dry mustard
1 (7-ounce) can crabmeat	½ teaspoon salt
2 (4-ounce) cans mushrooms	1½ cup milk
¼ cup green peppers, diced	Paprika
1 cup cheddar cheese, grated	¼ cup olives, sliced
2 eggs	

Place half of bread crumbs in bottom of greased 8-inch square baking dish. Cover with crab, mushrooms, pepper and ½ cup cheese. Top with remaining crumbs and cheese. Combine egg, mustard, salt and milk. Pour over crumbs. Sprinkle with paprika. Garnish with olives. Bake 350 degrees for 45 minutes or until firm. Yield: 4 servings

Catherine Willeford

CONGEALED CRABMEAT

2 cans white crabmeat	1 tablespoon Worcestershire
½ bottle capers (optional)	sauce
½ cup chopped olives	1 envelope plain gelatin
1 cup mayonnaise	¼ cup cold water
½ cup heated milk	1 cup celery, chopped
1 tablespoon mustard	Lemon juice to taste

Grease mold with salad oil. Dissolve gelatin in ¼ cup cold water; add to mayonnaise, milk, mustard and Worcestershire. Mix all other ingredients into this sauce. Pour into greased mold. Refrigerate until ready to serve.

Note: Excellent as a luncheon dish or hors d'oeuvre.

Yield: 8 servings

Hagan Hilbish

BAKED CRAB

1 stalk celery, chopped	1 pint milk
½ bell pepper, chopped	1 tablespoon all-purpose flour
½ cup butter	1 tablespoon sherry
1 pound crabmeat	

Chop celery and pepper and cook in butter; add crab, milk and flour. Cook until creamy; add sherry. Put in casserole and cover with bread crumbs. Bake at 400 degrees until brown. Yield: 6 servings

Ellen Williams

SEAFOOD

ELEGANT LUNCHEON CRAB QUICHE

1 (6½-ounce) can crabmeat	½ teaspoon salt
1 cup Swiss cheese, shredded	⅛ teaspoon black pepper
5 large eggs	½ cup mushrooms, sliced
1¼ cups milk or half and half	1 (9-inch) unbaked pie shell

Sprinkle cheese into pie shell. Beat eggs. Mix with milk and seasonings. Pour over cheese. Sprinkle crabmeat and mushrooms over pie. Bake 35 minutes until firm and knife when inserted in center comes out clean. Cut in wedges. Yield: 6 servings

Donna Sessum

CRABMEAT PIE

6 tablespoons butter	3 tablespoons white wine
2 tablespoons flour	Cayenne pepper to taste
1½ pints light cream	Potato chips and crackers,
2 cups crabmeat	crushed
2 hard-boiled eggs, diced	Butter

Melt butter and add flour and cream to make a roux. Toss in crab and eggs. Add wine and cayenne. Bring to boil and place in casserole. Top with chips and crackers. Pat with butter. Bake at 350 degrees until brown. Yield: 2 servings

Ellen Williams

BAKED CRAB AND SHRIMP

1 medium green pepper, chopped	1 teaspoon Worcestershire sauce
1 medium onion, chopped	1 (6-ounce) can flaked crabmeat
1 cup celery, chopped	2 (6½-ounce) cans shrimp
½ teaspoon salt	1 cup mayonnaise
½ teaspoon pepper	1 cup buttered bread crumbs

Combine ingredients, except crumbs and place in casserole. Sprinkle with crumbs and bake in moderate oven 350 degrees for 30 minutes.

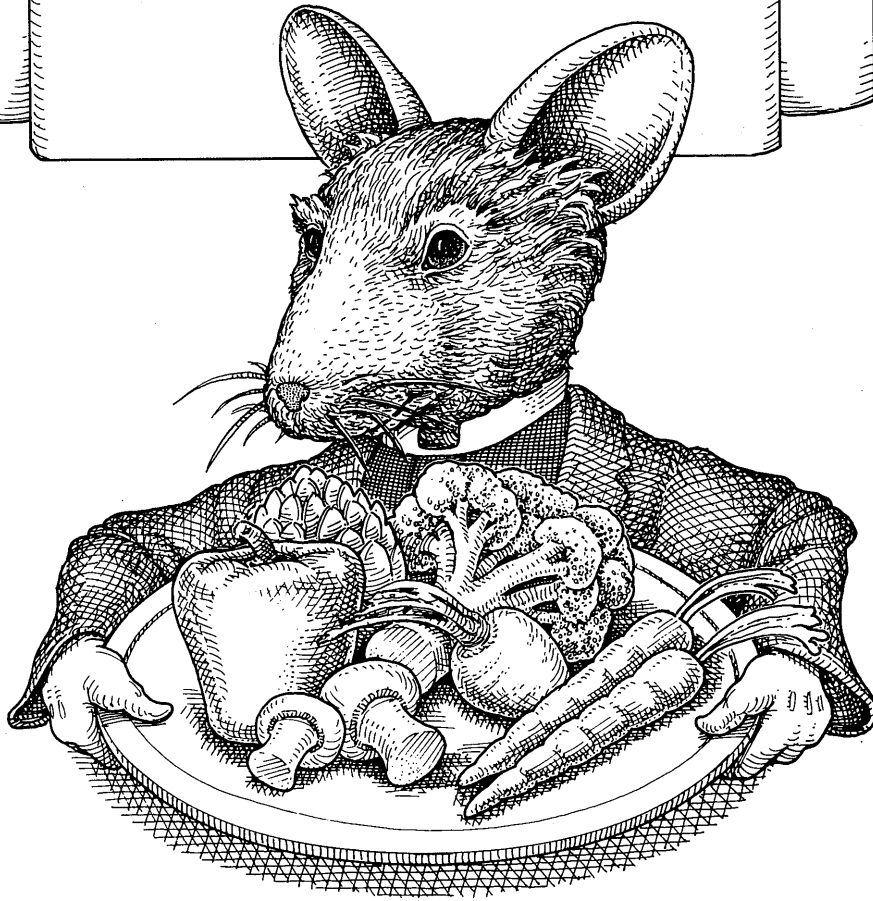
Note: (Hot Appetizer or Main Dish)

Yield: 6 servings

Catherine Willeford

VEGETABLES & SIDE DISHES

"Now place vegetables high on your list,
On this, my children, I'll have to insist!"
Momma Churchmouse tells her brood,
"They form the mainstay of our food."



VEGETABLES AND SIDE DISHES

CORN PUDDING

1 can cream style corn	1 teaspoon salt
2 eggs, well beaten	Dash of pepper
2 tablespoons flour	1¼ cup milk
2 tablespoons sugar	2 tablespoons butter, melted

Mix corn and eggs. Combine remaining ingredients and gradually add to corn mixture. Bake in greased 1½-quart casserole at 350 degrees for about 45 minutes or until fairly firm. Yield: 6 servings

Nell Purnell

BAKED ASPARAGUS

2 cups asparagus, chopped, canned (reserve liquid)	1¼ cups bread crumbs
1 teaspoon salt	1 cup milk
3 eggs, beaten	¼ cup melted butter
1 cup extra sharp Cheddar cheese, grated	1½ teaspoons Worcestershire sauce

Mix eggs, ½ milk and ½ cup asparagus liquid. Combine all ingredients. Bake 20 to 30 minutes at 350 degrees. Yield: 4 servings

Martha Brown

MUSHROOM CASSEROLE

4 tablespoons margarine	1 teaspoon onion, minced
4 tablespoons all purpose flour	1 (16-ounce) can mushrooms, drained and sliced
2 cups whole milk	1 large can asparagus, drained and cut into bite-sized pieces
¾ teaspoon salt	
⅛ teaspoon pepper	

Melt margarine in saucepan. Add flour and blend well. Cook a few minutes. Remove pan from heat and gradually add milk, stirring constantly until thick. Add salt, pepper, and onion. Mix well. Add mushrooms and asparagus. Pour into greased casserole. Bake at 300 degrees for 30 to 40 minutes. May top with bread crumbs and dotted butter before baking, if desired. Yield: 6

Maie Conover

VEGETABLES AND SIDE DISHES

CREOLE BUTTER BEANS

1 (10-ounce) package speckled butter beans	¼ teaspoon mustard
4 slices bacon, cut up	½ teaspoon Worcestershire sauce
¼ cup onion, chopped	1 tablespoon brown sugar
¼ cup green pepper, chopped	1 cup water
1 tablespoon all purpose flour	2⅓ cups tomatoes
Salt and pepper to taste	

Cook beans according to package directions. Saute bacon, onion and green pepper. Blend in flour, seasonings, sugar and water. Add tomatoes. Simmer, uncovered for 10 minutes. Add beans and cook 10 minutes.

Wendy R. Trott

BRUSSEL SPROUTS

½ pound Brussel sprouts	¼ teaspoon sugar
Butter	¼ teaspoon lemon juice
Salt	Curry powder, to taste
Pepper	

Steam sprouts about 12 minutes. Drain. Add butter, salt and pepper to taste, lemon juice, and a good sprinkling of curry powder. Stir gently. May top with Parmesan cheese. Yield: 2 servings

Phyllis Akeroyd

CAULIFLOWER AU GRATIN

1 medium cauliflower head, sectioned in bite sized buds	Salt, to taste
1 cup mayonnaise	Pepper, to taste
3 to 4 tablespoons mustard	1 cup Cheddar cheese, shredded
1 small onion, chopped	

Cook cauliflower on high for 9 to 11 minutes, covered with lid. Drain; place in baking dish; cover with sauce of mayonnaise, mustard, onion, salt, and pepper. Spread Cheddar cheese over sauce and melt in oven. This may be served as a vegetable in casserole or as an hors d'oeuvre with crackers or toast.

Ruth Nicholson

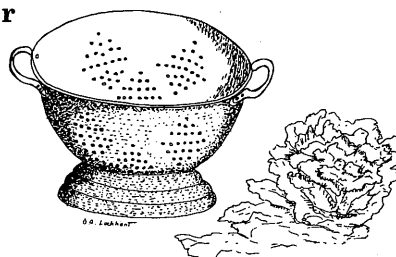
VEGETABLES AND SIDE DISHES

BROCCOLI CASSEROLE II

2 packages frozen broccoli	2 cans (10$\frac{3}{4}$-ounce) cream of mushroom soup
1 medium-large onion, chopped	1 small can of mushrooms, if desired
$\frac{1}{2}$ cup slivered almonds	club crackers, crushed
$\frac{1}{4}$ cup butter	
1$\frac{1}{2}$ tubes garlic cheese	

Cook broccoli and onion together according to directions on broccoli package. *Do not* add salt. Drain *thoroughly* when done. Brown almonds in butter; add cheese and stir until melted. Add mushroom soup and mushrooms, stirring continuously. Heat until bubbly. Combine mixture with broccoli in a casserole dish. Top with finely crushed club crackers. Bake at 375 degrees until bubbly around edges. Freezes very well. Yield: 6 to 8 servings

Addie Schoonmaker



BROCCOLI CASSEROLE III

3 packages of frozen chopped broccoli	2 cups whole milk
$\frac{1}{2}$ cup butter	1$\frac{1}{2}$ tablespoons chicken bouillon
4 tablespoons all purpose flour	

TOPPING:

$\frac{1}{4}$ cup butter	3 cups packaged herb dressing
$\frac{2}{3}$ cup water	$\frac{2}{3}$ cup walnuts

Cook broccoli until thawed. Melt $\frac{1}{2}$ cup butter in sauce pan and add flour. Blend butter and flour and pour in 2 cups of milk and chicken bouillon. Cook until sauce thickens. Drain the broccoli well and fold it into the cream sauce. Pour into a buttered casserole dish.

TOPPING:

Melt butter in a sauce pan. Add water, dressing, and walnuts. Scatter over the casserole. Bake at 350 degrees for 20 to 25 minutes. Yield: 6 to 8 servings

Gwen Ellington

VEGETABLES AND SIDE DISHES

BROCCOLI CASSEROLE IV

1 (10-ounce) package frozen, chopped broccoli	¼ cup milk
1 can (10¾-ounce) cream of mushroom soup	¼ cup mayonnaise
2 ounces American cheese, chopped	1 egg, beaten
	¼ cup dry bread crumbs, buttered

Cook broccoli and drain. Mix all other ingredients with broccoli and place in a greased oblong casserole. Bake 40 minutes at 350 degrees. Yield: 4 servings

Catherine Willeford

MARINATED BROCCOLI I

1 large bunch broccoli, raw	1 tablespoon dill weed
½ cup cider vinegar	½ teaspoon garlic powder
1 tablespoon sugar	½ cup vegetable oil

Cut broccoli into small flowerettes. Mix remaining ingredients and pour over broccoli. Cover and refrigerate overnight. Stir from time to time. Other vegetables may be substituted.

Jac Shinn

MARINATED BROCCOLI II

3 bunches broccoli	1 teaspoon pepper
1 tablespoon sugar	1 teaspoon garlic salt
1 tablespoon dill weed	1½ cup oil
1 tablespoon accent	¾ cup vinegar
1 teaspoon salt	

Cut broccoli into bite sizes. Mix remaining ingredients, pour over broccoli and marinate 24 hours. Can substitute other vegetables and use as a salad, cocktail finger food, or vegetable.

Joan Van Arnam
Betty Daffron

VEGETABLES AND SIDE DISHES

BROCCOLI WITH CHOWDER SAUCE

2 pounds fresh broccoli (or 3 packages frozen)	½ cup sour cream
1 (10-ounce) can New England clam chowder, undiluted	½ teaspoon salt
	¾ cup Cheddar cheese, shredded

Steam broccoli until tender, but still crisp. Drain well. Mix chowder, sour cream, and salt. Spoon over broccoli. Bake at 325 degrees for 20 minutes. Sprinkle with cheese when removed from oven. Return to oven and bake 2 more minutes. Yield: 8 to 10 servings

Joan Van Arnam

FRENCH ONION SCALLOP

6 large onions, diced and steamed	¼ teaspoon pepper
¼ cup margarine, melted	1 teaspoon Worcestershire sauce
¼ cup instant all-purpose flour	6 slices Swiss cheese, pieced
½ teaspoon salt	6 slices French bread, slightly dry, buttered, crumbed
1½ cups milk	

In greased casserole layer onions, sauce of combined margarine, flour, salt, milk, pepper, Worcestershire sauce, and cheese. Top with buttered bread crumbs. Bake at 350 degrees for 30 minutes. Yield: 4 to 6 servings

Sandy Fogg

CINDY'S ONION CASSEROLE

4 large onions, sliced 1 inch thick	¼ cup slivered almonds
1 can mushroom soup	½ cup butter, melted
½ cup sharp cheese, grated	1 cup corn flakes, crumbled

Separate onion rings and simmer in salted water until tender. Drain. Place a layer of onion rings in a buttered casserole dish. Top with half of the soup, cheese, and almonds. Repeat the two layers. Mix butter and corn flakes and scatter on top of layers. Bake at 350 degrees until bubbly. Can be made one day in advance. Vidalia onions are best. Yield: 4 to 6 servings

Cynthia Craig Honey

VEGETABLES AND SIDE DISHES

HOT VEGETABLE SALAD

1 package frozen French style green beans	3 tablespoons lemon juice
1 package frozen peas	2 tablespoons onion, minced
1 package frozen baby limas	1 teaspoon Worcestershire sauce
1 cup mayonnaise	1 teaspoon mustard
2 eggs, hard boiled and chopped	¼ teaspoon garlic salt (optional)
	Dash of hot sauce

Cook vegetables together and drain well. Mix remaining ingredients together and pour over vegetables. Warm and serve. Yield: 10 to 12 servings

Betty Sue Lockhart

SCANDINAVIAN CABBAGE

1 medium cabbage	1 teaspoon salt
1 cup sour cream	¼ teaspoon pepper
1 teaspoon caraway seeds	

Shred cabbage as for cole slaw and cook in small amount of boiling water for 6 to 8 minutes or until tender but slightly crispy. Drain well. Mix with sour cream, caraway seeds, salt and pepper. Place over boiling water and warm 15 to 20 minutes longer. Yield: 6 servings

Helene Thompson

CHEESE-SCALLOPED POTATOES AND CARROTS

5 cups potatoes, pared and thinly sliced	2 tablespoons all purpose flour
1½ cups onion, sliced	1 teaspoon salt
5 medium carrots, diagonally sliced ¼ inch thick	⅛ teaspoon pepper
3 tablespoons butter or margarine	1½ cups milk
	1½ cups sharp Cheddar cheese, grated

Cook vegetables in salted water for 5 minutes; drain. In small sauce pan melt butter; remove from heat and stir in flour, salt, pepper and milk. Blend well. Return to medium heat and bring just to a boil, stirring until thick and smooth. Stir in 1 cup cheese until melted. Place half the vegetables in a greased casserole dish; top with half of the cheese sauce. Repeat. Top with remaining cheese. Bake covered with foil 375 degrees for 30 minutes. May remove foil the last 10 minutes to brown. Yield: 8 servings

Margaret Stevens

VEGETABLES AND SIDE DISHES

MACARONI DISH

2 cups uncooked macaroni	1 tablespoon onion, grated
1 (10¾ ounce can) cream of mushroom soup	1 (2-ounce can) chopped pimento
1 cup mayonnaise	
1 pound sharp cheese, shredded	

Cook macaroni, drain and put in a 13 x 9-inch baking dish. Mix all other ingredients and cover macaroni. Bake at 325 degrees for 45 minutes. Yield: 12 servings

Marilyn Carroll

MACARONI CASSEROLE

1 (8-ounce) box elbow macaroni	¼ cup onions, chopped
1 (10¾ ounce) can cream of mushroom soup	1 pound sharp cheese, shredded
½ cup mayonnaise	3 tablespoons butter
½ ounce can pimento	½ cup ritz crackers, crushed

Cook macaroni. Mix other ingredients. Add macaroni. Place in a 2 quart casserole and top with ritz crackers. Bake 25 minutes at 300 degrees. Yield: 12 servings

Judy Abernethy

NOODLES HIGH

½ cup butter	2 garlic cloves, pressed
2 cups sour cream	½ teaspoon oregano
1 tablespoon all purpose flour	½ teaspoon basil
¾ cup fresh Parmesan cheese, grated	½ marjoram
¼ cup dry vermouth	Salt and white pepper to taste
Juice of 1 lemon	½ pound fettucini or spinach noodles, cooked

In a medium saucepan melt ½ cup butter over moderate heat. Stir in 2 cups sour cream mixed with the flour, cheese, vermouth, lemon juice, and spices. Simmer the sauce for 20 minutes, stirring frequently. Toss ½ pound cooked noodles with the sauce. Yield: 4 to 6 servings

Phyllis Akeroyd

VEGETABLES AND SIDE DISHES

SQUASH CASSEROLE I

2 pounds yellow squash, cooked and mashed	2 tablespoons pimento cheese
1 pound herbed stuffing mix	1 tablespoon onion, minced
¼ cup butter	1 carrot, grated
1 cup cream of chicken soup	1 cup sharp Cheddar cheese, grated
1 cup sour cream	

Mix all ingredients except cheese together and spoon into a greased baking casserole. Sprinkle with the cheese. Bake at 350 degrees for 30 minutes. If no one likes squash, lie about this one. Yield: 6 to 8 servings

Catherine Willeford

SQUASH CASSEROLE II

2½ pounds zucchini or yellow squash (or 2 packages frozen)	1 large carrot, grated
Salt and pepper	1 small onion, grated
½ cup butter, melted	1 (10½-ounce) can cream of chicken soup
8 ounces herb stuffing mix	½ pint sour cream
2 tablespoons pimento, chopped	

Cook squash, drain well, and season with salt and pepper. Combine butter and stuffing mix. Grease 1 large or 2 small casseroles. Layer ½ stuffing mix on bottom. Combine remaining ingredients for middle layer and top this with a layer of the last half of stuffing. Bake at 275 degrees for 25 minutes. Freezes well. Yield: 10 to 12 servings

Joan Van Arnam

SQUASH CASSEROLE

2 cups squash, sliced	½ can cream of mushroom soup
¼ cup butter	¼ cup green pepper, chopped
Salt and pepper to taste	¼ cup onion, chopped
1 egg, beaten	1 cup crackers, crushed
½ cup milk	½ cup sharp cheese, grated

Saute squash in butter, salt and pepper. Cook until tender but still crisp. In a greased casserole dish combine squash and remaining ingredients through onions. Top with mixture of crackers and cheese. Bake at 350 degrees for 30 minutes. Yield: 4 servings

Lib Jay

VEGETABLES AND SIDE DISHES

SQUASH SOUFFLE

2 pounds yellow squash	2 cups white sauce
2 eggs, beaten	Salt, pepper and grated onion
2 pounds sharp cheese, grated	to taste

Cook squash until tender; drain and mash. Add other ingredients and cook in double boiler for 1 hour. Pour in casserole; top with bread crumbs and dot with butter. Bake at 375 degrees until brown and heated through. Yield: 6 to 8 servings

Nancy Rutledge

ZUCCHINI AND YELLOW SQUASH CASSEROLE

1 pound zucchini, sliced	1 cup sour cream
1 pound yellow squash, sliced	½ cup carrot, grated
1 small onion, chopped	1 can condensed chicken soup
Salt and pepper	8 ounces herbed stuffing mix
1 tablespoon butter	1 cup Cheddar cheese, grated

Cook squash and onion until tender; drain. Season with salt and pepper. Add butter, sour cream, carrot, soup, and ½ of stuffing mix. Mix and spoon into a buttered 2-quart casserole. Top with remaining stuffing mix and grated cheese. Bake at 375 degrees for 30 minutes. Freezes well. Yield: 6 to 8 servings

Nancy Towery

ZUCCHINI VEGETABLE CASSEROLE

4 tablespoons margarine	¾ cups fresh tomatoes, diced, unpeeled
1 tablespoon all purpose flour	1 cup fresh corn, removed from cob
½ teaspoon salt	½ cup onion, chopped
½ teaspoon pepper	½ cup green pepper, chopped
1 teaspoon chili powder	
1 tablespoon sugar	
2 cups zucchini squash, diced, unpeeled	

Melt margarine; add flour, salt, pepper, chili powder, and sugar. Stir and pour over thoroughly mixed vegetables. Bake 400 degrees for 20 minutes.

Note: Lo-cal!

Yield: 6 servings

Nell Kirk

VEGETABLES AND SIDE DISHES

ZUCCHINI AND PARMESAN TART

1 (9-inch) pie shell, baked	½ cup Parmesan cheese,
4 cups zucchini, sliced	freshly grated
Salt	½ cup fresh bread crumbs
Pepper	2 tablespoons butter

Steam zucchini 5 minutes, drain and dry. Arrange zucchini slices in pie shell, overlapping slices. Sprinkle with salt and pepper, cheese, bread crumbs. Dot with butter. Bake at 400 degrees for 10 to 15 minutes. Cool 5 minutes before slicing.

Friend of All Saints'

EGGPLANT CASSEROLE

1 large eggplant, peeled and sliced	Pepper
4 tablespoons butter	½ cup fresh bread crumbs
1 onion, minced	2 cups sharp Cheddar cheese, grated
½ cup fresh parsley, chopped	3 eggs, beaten
Salt	

Simmer eggplant in salted, boiling water for 5 minutes. Drain. Saute onion in butter; add parsley, salt, pepper, bread crumbs, cheese, and eggs. Place layer of eggplant in a buttered 1½-quart casserole. Pour half of mixture over eggplant. Make another layer of eggplant and top with remaining mix. Top with cheese. Bake at 350 degrees for 35 minutes. Yield: 6 to 8 servings

Friend of All Saints'

DUTCH EGGPLANT

1 large eggplant, cubed	1 can tomato soup
¼ cup onion, chopped	1 teaspoon salt
3 tablespoons margarine	Dash of pepper
½ cup green pepper, chopped	

Parboil eggplant about 5 minutes. Drain. Saute onion and green pepper in margarine. Combine all ingredients in greased casserole. Bake at 350 degrees for 40 minutes. Yield: 6 servings

Ellie Crawford

VEGETABLES AND SIDE DISHES

VEGETABLE CASSEROLE

1 (16-ounce) can white shoe peg corn	¼ cup green pepper, chopped
½ cup celery, chopped	1 can celery soup
½ cup onion, chopped	½ cup sharp cheese, grated
½ cup sour cream	½ cup butter, melted
Salt and pepper to taste	3 ounces slivered almonds
1 (16-ounce) can French style green beans	3 cups club crackers, crushed

Mix all ingredients except crackers, butter and almonds. Place in greased casserole. Top with crackers, butter and almonds. Bake at 350 degrees for 45 minutes. Yield: 8 to 10 servings

Catherine Folk

MARINATED VEGETABLES I

2 cloves garlic, minced	⅓ cup sugar
1½ cups wine vinegar	2 teaspoons salt
2 teaspoons mustard	1 teaspoon oregano
½ cup vegetable oil	Dash of pepper

Combine and pour over prepared raw vegetables and let stand in refrigerator at least 12 hours. Suggested vegetables: cauliflower, broccoli, carrots, fresh mushrooms, green pepper, celery, yellow or green squash.

Martha Stephens

MARINATED VEGETABLES II

1 cup celery, chopped	1 can peas, drained
1 cup onion, chopped	1 can French style beans, drained
1 large bell pepper, chopped	
1 jar pimentos, drained	1 can shoe peg corn, drained

Combine all the above ingredients.

1 cup sugar	1 teaspoon salt
¾ cup white vinegar	1 teaspoon water

Boil for a few minutes, cool slightly, and pour over the vegetables. Let marinate for several hours in refrigerator. Yield: 6 to 8 servings

Ethelyn Fliniken

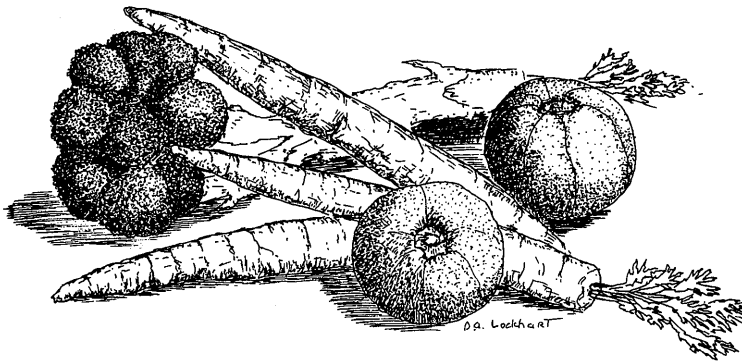
VEGETABLES AND SIDE DISHES

TARRAGON CARROTS

4 medium carrots, thinly sliced **1/8 teaspoon dried tarragon**
1 tablespoon butter, melted **1/8 teaspoon salt**
3/4 teaspoon lime juice **Pepper**

Steam carrots until tender. Drain and add butter, lime juice, tarragon, salt and pepper. Mix well over low heat. Yield: 2 to 3 servings

A Friend of All Saints'



CARROT CASSEROLE

6 medium carrots **Pepper to taste**
1/2 cup water **1/4 teaspoon marjoram**
1/2 teaspoon salt **2 teaspoons butter**

Wash and peel carrots. Cut into match-size strips. Place carrots in 1 quart casserole; add water, salt, pepper, marjoram; dot with butter. Cover and bake at 350 degrees for 30 to 45 minutes or until tender. Yield: 6 servings

Thora Chilson

SAVORY CARROTS

2 cups carrots, thinly sliced **2 tablespoon margarine**
2 teaspoons prepared mustard **1/4 teaspoon onion, grated**

Steam carrots in salted water about 10 minutes or until still a bit crisp. Combine remaining ingredients and add to drained carrots. Serve hot. Those who do not like carrots will often eat them this way. Yield: 4 servings

Helene Thompson

VEGETABLES AND SIDE DISHES

MARINATED CARROTS

5 cups carrots, sliced	1 cup sugar
1 medium sweet onion	$\frac{3}{4}$ cup vinegar
1 small green pepper	1 teaspoon prepared mustard
1 (10½-ounce) condensed tomato soup	1 teaspoon Worcestershire sauce
$\frac{1}{2}$ cup salad oil	1 teaspoon salt

Cook carrots. Drain and cool. Cut onions and green peppers and mix with carrots. Mix all other ingredients together and pour over carrots, onions, and peppers. Cover and marinate 12 hours or more. Drain to serve. Sauce may be saved to marinate meat.

Marilyn Carroll

PICKLED GREEN BEANS

1 can whole green beans	$\frac{1}{2}$ cup sugar
1 small onion, thinly sliced	2 tablespoons salad oil
$\frac{1}{4}$ cup bean liquid	Celery seed
$\frac{1}{2}$ cup vinegar	

Drain liquid from beans. Layer beans and onions in a non-metallic container. Heat bean liquid, vinegar, sugar, and salad oil to a boiling point and pour over beans and onions. Sprinkle with celery seed and let stand overnight.

Gayle Turbenille
Sumter, South Carolina

YUCKY BEANS

2 pounds ground chuck	1 pound Cheddar cheese, shredded
1 large onion, chopped	2 cans lima beans, drained
Salt and pepper to taste	2 cans kidney beans, washed and drained
1 pound bacon, fried and crumbled	1 medium can baked beans
$\frac{1}{2}$ cup brown sugar	
1 cup catsup	

Brown and drain ground chuck and onion. In a large bowl mix together all ingredients. Transfer to any baking container. Heat through at 350 degrees. Yield: 12+

Justine Rosser

VEGETABLES AND SIDE DISHES

SPINACH SUPREME

2 (10-ounce) packages frozen chopped spinach	½ cup butter, melted
1 (8-ounce) package cream cheese	1 cup herb stuffing mix

Cook spinach; drain well. Mix drained spinach, cream cheese, and half of melted butter. Add salt and pepper to taste. Place in a 1 quart casserole. Mix stuffing and remaining butter. Place on top of spinach. Bake 30 minutes at 350 degrees.

Wendy R. Trott

SPINACH CASSEROLE

2 (10-ounce) packages frozen chopped spinach, cooked and drained	½ cup butter, melted
2 cups cottage cheese	3 eggs, beaten
	¼ cup all purpose flour
	1 teaspoon salt

Mix all ingredients and pour into a greased casserole. Cook at 350 degrees 30 minutes or until firm. Do not overcook. Yield: 6 to 8 servings

Justine Rosser

LAYERED SPINACH

2 large onions, chopped	6 slices of bread
4 (10-ounce) packages frozen, chopped spinach	½ cup butter, melted
4 to 6 fresh tomatoes, peeled and sliced	

Saute onions and spread on bottom of a 9 x 13-pan. Cook spinach, drain well, salt and pepper to taste, and spread over the onions. Peel tomatoes and cut into ½ inch slices. Place tomatoes on top of spinach. Toast slices of bread, crumble into melted butter, and sprinkle on top of the tomatoes. Bake at 350 degrees for 20 minutes or until tomatoes are done. Yield: 12 servings

Susan Burchfield

VEGETABLES AND SIDE DISHES

SPINACH-STUFFED TOMATOES

8 medium, unpeeled ripe tomatoes	¼ teaspoon hot sauce
Salt	½ teaspoon salt
8 slices bacon	¼ teaspoon pepper
2 (10-ounce) packages frozen chopped spinach, thawed	Pinch of ground nutmeg
¾ cup soft breadcrumbs	Pinch of garlic powder
2 eggs, beaten	8 onion rings
	¼ cup butter, melted
	Sour cream

Cut top from tomatoes; scoop out center pulp (you won't need this). Sprinkle inside of tomatoes with salt, turn upside down to drain for 1 hour. Cook bacon until crisp; crumble and set aside. Thaw spinach and drain thoroughly—squeeze out moisture. Combine spinach, breadcrumbs, bacon, eggs, hot sauce, and spices. Stuff tomatoes with this mixture. Place in buttered baking dish. Top each with an onion ring. Drizzle small amount of melted butter over tomatoes. All this may be done ahead and refrigerated. Bake uncovered at 350 degrees for 20 minutes or until tomatoes are tender when pricked with a fork. Do not overbake. Tomatoes must hold shape. Prior to serving, top with sour cream. Yield: 8 servings

Brenda Trott



Remove stains from hands with a slice of raw potato.

POTATO CASSEROLE

8 medium potatoes, peeled and thinly sliced	1¼ cups Swiss cheese, shredded
1 teaspoon salt	6 tablespoons butter
¼ teaspoon pepper	1 cup chicken stock

Arrange half of potato slices in a generously buttered 9 x 12-baking dish. Sprinkle with half of the salt, pepper, and cheese. Dot with butter. Repeat the two layers with the remaining ingredients. Pour chicken stock over the casserole and bake at 425 degrees for 30 minutes or until potatoes are tender and crust is golden. Serve immediately. Yield: 6

Phyllis Akeroyd

VEGETABLES AND SIDE DISHES

GRATED SWEET POTATO PUDDING

3 pounds raw sweet potatoes	3 teaspoons all-purpose flour
4 eggs	1 cup brown sugar
2 teaspoons butter	spices to taste (nutmeg or
1 pint milk	cinnamon)

Beat eggs while adding sugar, melted butter and flour.
Add and mix grated potatoes.
Add spices to taste.
Bake in deep casserole dish at 350 degrees until set.
May be served as a dessert or as a vegetable.

Helene Thompson

SWEET POTATO SOUFFLE

3 cups sweet potatoes, cooked	¼ cup margarine
and mashed	3 eggs
½ cup milk	½ teaspoon salt
1 cup sugar	1 tablespoon vanilla

Mix together all of the above and pour into a greased baking dish.

TOPPING:

1 cup light brown sugar	¼ cup margarine
½ cup self-rising flour	1 cup pecans, chopped

Mix and spread over potato mixture. Bake until topping is light brown in a 350 degree oven. Yield: 8 servings

Patricia Walls

INFALLIBLE RICE

1 medium onion, minced	1 cup long-grain raw white rice
2 tablespoons butter	2 cups chicken broth, hot

Saute onions in butter until transparent. Combine onions, rice and hot broth. Bring to a boil on top of range. Cover and place in 325 degree oven for 20 minutes. Serve and listen to the compliments. Yield: 4 hungry or 6 polite people

Ajetta Carter

VEGETABLES AND SIDE DISHES

GREEN RICE

1 egg, beaten	4 tablespoons butter, melted
1 cup milk	1 small onion, finely chopped
¼ cup parsley, finely snipped	2 cups rice, cooked
Garlic powder, dash	Salt to taste
½ cup Parmesan cheese, grated	

Mix thoroughly and place in greased baking dish. Bake at 325 degrees for 30 to 40 minutes or until set. Do not overbake. Yield: 4 servings

Susan Burchfield

BROWN RICE

1 cup raw rice	2½ cups boiling water
1 envelope dry onion soup mix	¼ cup margarine

Place rice in baking pan, sprinkle with onion soup, cover with water, add margarine, and mix. Bake at 325 degrees for 30 minutes. For variety add vegetables—cabbage, beans, tomatoes.

Jeretta Basington

DIRTY RICE

1 pound bulk sausage	1 cup celery, finely chopped
1 clove garlic, minced	2 tablespoons green pepper, finely chopped
2 onions, chopped	1½ cups raw rice
1 can mushrooms	
1 cup parsley, finely chopped	

In a skillet, cook sausage until done. Drain off excess fat. Saute other ingredients, except rice, with the sausage. Cook rice and combine with sausage mix. Preparation time 30 minutes.

Note: A touch of L.S.U.

Yield: 8 servings

Catherine Willeford

VEGETABLES AND SIDE DISHES

BAKED CHERRIES

1 can sour pitted red cherries **Bread crumbs**
½ cup sugar **Butter**
2 tablespoons all purpose flour

Mix sugar and flour; add juice from cherries. Heat and mix until thick. Grease casserole; put cherries into casserole dish and pour thickened juice over them. Cover with bread crumbs and dot with butter. Bake 30 minutes in a 350 degrees oven. I use this with ham or other meats. Yield: 4 servings

Harriet O. Jeffress

HOT FRUIT CASSEROLE

1 can pears **1 jar apple rings**
1 can sliced peaches **1 can apricots**
1 can chunk pineapple **1 small bottle of cherries**

Drain all fruit and place in a 13 x 9-inch casserole in the order given.

½ cup margarine **4 tablespoons all purpose flour**
1 cup sugar **2 cups cream sherry**

In a double boiler, melt margarine. Add sugar, flour, and cream sherry. Cook over medium heat until consistency of thick cream, stirring occasionally. Pour over fruit and let stand overnight or longer. Bake at 350 degrees for 30 minutes. Serve hot. Yield: 6 to 10

Ethylen Fleniken

LUSCIOUS APPLES

8 large apples **1 tablespoon lemon juice**
½ cup margarine **½ cup white wine**
1 cup sugar **½ teaspoon lemon peel, grated**

Peel and core apples, cut in thick slices, and saute in the margarine. Sprinkle with sugar, lemon juice, white wine, and lemon peel. In a skillet, cook slowly over medium heat for 15 minutes or until tender. Serve warm. Yield: 8 servings

Nell Kirk

HINTS



Always have water boiling before vegetables are added.



Lemon wedge cooked with onions or cabbage will get rid of odor.



Boil potato or carrot peelings in your tea kettle for a while to remove lime



Use oil to saute vegetables for chilled soup instead of butter, which solidifies when cold.



To heighten flavor of curry powder, cook it a few minutes in butter before making sauce.



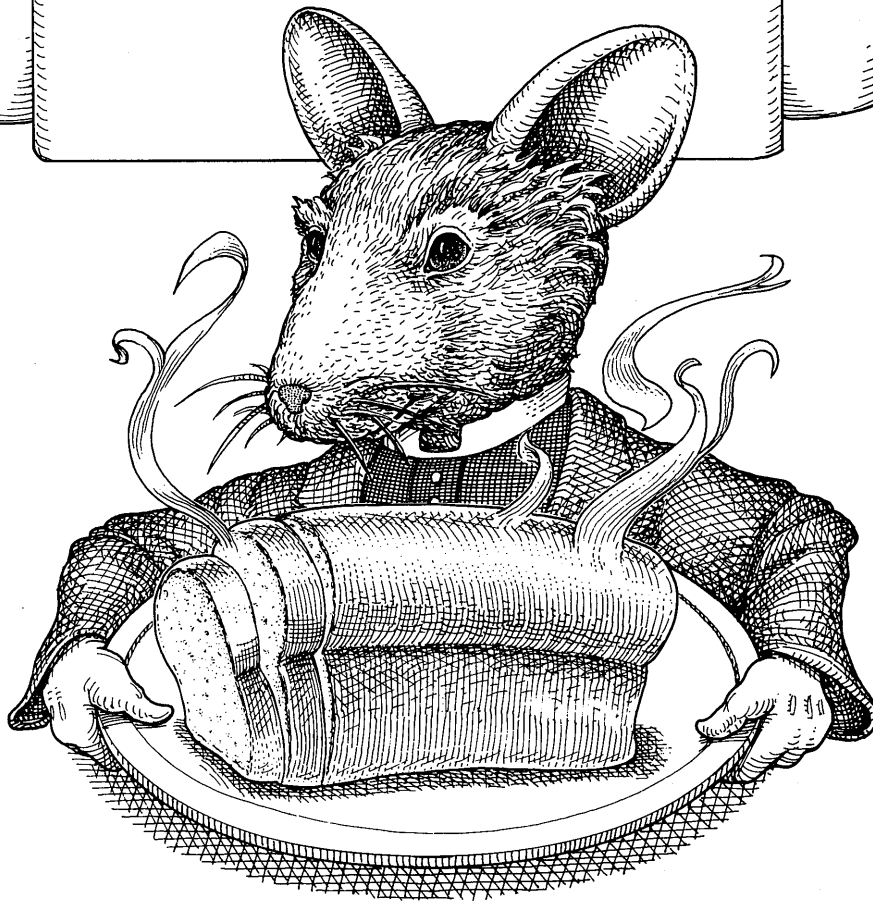
To clean burnt and greasy pans, add 1 tablespoon baking soda and water and bring to a boil.



Refrigerate candles before using if the affair is to be a long one. They will burn slower.

BREADS

We all know that rolls and bread
Round out any festive spread.
The savory aroma drifts through the house
And lifts the spirits of every churchmouse.



BREADS

BASIC WHITE BREAD

5 to 6 cups bread flour
3 tablespoons sugar
2 teaspoons salt

2 packages yeast
2 cups water
¼ cup shortening

Measure 2 cups of flour into large mixing bowl. Add sugar, salt and yeast. Blend thoroughly. Heat water and shortening to 120 to 130 degrees and add to flour mixture. Blend at low speed and then beat at medium speed about 3 minutes. Stir in by hand another 2½ to 3 cups flour until dough forms a ball and cleans side of the bowl.

On a well-floured surface knead in another ½ to 1 cup of flour until dough is smooth and elastic—about 10 minutes.

Put in a greased bowl and cover loosely with plastic wrap and a towel. Let rise in warm place until doubled, an hour or an hour and one-half.

Punch down well to remove bubbles and divide in half. Form each half into a ball and let rest, covered, for about 15 minutes. Roll each ball into a rectangle and roll up into a loaf shape. Grease two loaf pans and place loaves in pans. Cover and let rise in warm place until dough is about 1 inch above tops of pans—about 1 hour.

Bake at 375 degrees for 45 to 55 minutes until loaves sound hollow when tapped with a spoon. Remove from pans and cool on wire racks.

Friend of All Saints'

BEER BREAD

3 cups self-rising flour
1 (12-ounce) can beer at room temperature

3 to 6 tablespoons sugar

Mix together and put into a greased loaf pan. Bake at 350 degrees for 40 minutes. Yield: 1 loaf

Marilyn Carroll

Variations for Beer Bread:

Use 2 tablespoons sugar and bake 50 minutes. Yield: 1 loaf

Judy Abernethy

Use ¼ cup sugar and add 1 egg to recipe. Bake 60 to 70 minutes. Yield: 1 loaf

A Friend of All Saints'

BREADS

CUISINART WHITE BREAD

1 package dry yeast	1 tablespoon sugar
1 cup water (105 degrees to 115 degrees) divided $\frac{1}{4}$ and $\frac{3}{4}$	1½ teaspoon salt
$\frac{3}{8}$ cup hot tap water	5 to 5¾ cups all purpose or bread flour
4 tablespoons butter or margarine cut into 4 pieces	

Dissolve yeast in $\frac{1}{4}$ cup warm water. Pour $\frac{3}{8}$ cup hot water over butter, salt and sugar in a small bowl. Let cool to 115 degrees. Butter need not melt completely.

Insert plastic dough blade in bowl of processor. Add $\frac{3}{4}$ cup warm water, 3 cups of flour and yeast mixture to bowl. Process several times until well mixed. Add one more cup of flour and warm butter mixture. Process briefly. Add enough flour, $\frac{1}{2}$ cup at a time, processing after each addition, until dough is soft but no longer sticky. Processing should take no longer than one minute. Shape into ball and put in oiled bowl and turn to coat all over. Cover with plastic wrap and let rise in a warm place to double in bulk, about 1 hour. Indention made with two fingers should remain. Punch dough down and turn out onto a lightly floured board. Cut dough in half. Flatten into an 11-inch by 8-inch rectangle, pressing out air bubbles. Roll each half tightly to form a loaf. Pinch seam to seal. Press end and fold under. Place in 2 greased, 6 cup loaf pans. Cover and let rise until doubled, about 1 to 1½ hours. Bake on middle rack in preheated oven at 375 degrees for 35 to 40 minutes or until done. Remove from pans and cool on wire rack. Yield: 2 loaves

Joan Van Arnam

WHOLE WHEAT LOAF BREAD

2 cups whole wheat flour	$\frac{1}{2}$ cup brown sugar or honey
1 teaspoon baking powder	$\frac{1}{2}$ cup buttermilk
1 teaspoon baking soda	1 egg
1 teaspoon salt	$\frac{1}{4}$ cup melted margarine

Mix all ingredients and form loaf. Bake in greased 7 by 9 inch pan; for hump, 9 by 5-inch pan. Add raisins or nuts if desired. Bake at 350 degrees for 40 to 50 minutes.

Note: (For the diet conscious)

Helen Stroup

BREADS

WHOLE WHEAT BREAD

2 packages yeast	½ cup boiling water
1½ cups warm water (105 degrees to 115 degrees)	3 tablespoons brown sugar
2 cups bread flour	3 tablespoons shortening
1 tablespoon sugar	3 cups whole wheat flour
1½ teaspoon salt	1 cup bread flour

Dissolve yeast in warm water and let stand for about 5 minutes in large mixing bowl. Add 2 cups bread flour, 1 tablespoon sugar and salt and beat in electric mixer until smooth, about 3 minutes. Cover and let stand in warm place, about 30 minutes. While it is standing, mix boiling water, brown sugar, and shortening and let cool. Add to first mixture and beat well. Add whole wheat flour and beat well with electric mixer, or by hand if your mixer is not powerful enough. Turn out on a well-floured surface and knead in as much of remaining white flour as necessary to make a fairly stiff dough. Knead about 10 minutes until smooth and elastic. Place in a greased bowl, cover and let rise in a warm place until doubled. Form into a loaf and place in a greased 9-inch by 5-inch bread pan. Cover and let rise until doubled. Bake in a 400 degree oven about 45 minutes or until loaf sounds hollow when tapped. Remove from pan and cool on rack.

Phil Klaesson

WHOLE WHEAT ENGLISH MUFFINS

½ cup butter	½ cup warm water
2 teaspoons salt	2 beaten eggs
¼ cup honey	4 cups whole wheat flour
2 cups milk	3 to 4 cups all purpose flour
2 packages yeast	Cornmeal

Scald milk. Add butter, salt and honey and cook to lukewarm. Dissolve yeast in warm water and add to milk mixture. Stir in eggs and mix well. Gradually stir in whole wheat flour, mixing well. Add enough regular flour to make a dough that can be kneaded and is no longer sticky. Let rise until doubled, about 1½ hours. Roll out dough about ⅓ at a time until about ½ inch thick. Cut with 3 inch round cutter and place on a cornmeal-sprinkled cookie sheet. Lightly sprinkle tops with cornmeal. Let rise ½ hour. Cook on ungreased electric griddle set at 275 degrees for 8 to 10 minutes each side, or bake in ungreased frying pan at medium low heat. Fork split around each muffin when cool. Toast and enjoy.

Note: Freezes well.

Donna Wilson

BREADS

WHOLE WHEAT BAGELS

1 package yeast	2 teaspoons salt
2 tablespoons honey	2 to 3 cups all purpose flour
2 cups warm water	Assorted seeds—poppy, sesame,
2 cups whole wheat flour	caraway, etc.

Dissolve yeast in warm water and add honey. Stir in whole wheat flour and salt. Knead in enough regular flour until dough is no longer sticky. Let rise until double, about 1½ hours. Punch down and knead a few times. Divide into 12 or 14 pieces. Roll into cylinders about 6 inches long. Shape into circles, pinching ends to join. Let rise 15 minutes. Boil 3½ quarts of water with 1 teaspoon salt. Boil each bagel for 3 minutes, doing a couple at a time. Sprinkle with seeds and place on ungreased cookie sheet. Bake at 425 degrees for about 20 to 25 minutes until brown.

Variation: Increase honey to 4 tablespoons, add 1 cup raisins and 2 teaspoons cinnamon to the dough for a sweeter breakfast bagel.

Donna Wilson

OATMEAL MOLASSES BREAD

1 cup milk	½ cup molasses (light or dark)
1 cup water	1 teaspoon salt
3 tablespoons butter	5½ to 6 cups unbleached all
1 cup quick cooking oats	purpose flour
1 package dry yeast	
½ cup warm water (105 degrees	
to 115 degrees)	

Grease a large bowl and two 9-inch x 5-inch pans.

Combine milk, water and butter in medium sauce pan and bring to a boil. Transfer to the bowl. Stir in oats and cool to lukewarm. Dissolve yeast in warm water and stir into oat mixture. Add salt and molasses and beat well. Stir in flour, a cup at a time, until mixture no longer sticks to the bowl. Turn out on floured surface and knead 8 to 10 minutes, adding small amounts of flour as necessary. Transfer to greased bowl, turn to coat all surfaces. Cover with plastic wrap and towel, and let rise in a warm, draft-free place until doubled in bulk, about 1½ hours.

Divide dough in half, form into loaves and put in loaf pan. Cover and let rise in warm place until doubled in bulk.

Bake in preheated 350 degree oven until tester inserted in center comes out clean, about 40 to 50 minutes. Remove from pans and cool on racks.

Phyllis Akeroyd

BREADS

HEART OATS 'N WHEAT LOAVES

2 to 2½ cups bread flour	2 eggs (reserve one egg white)
1 cup rolled oats	2 cups whole wheat flour
2 teaspoons salt	1 cup medium rye flour
3 packages dry yeast	1 tablespoon water
1¾ cups water	4 teaspoons sesame seed
½ cup corn syrup	(optional)
½ cup butter or margarine	

Grease two 8-inch x 4-inch or 9-inch x 5-inch pans.

Lightly spoon flour into measuring cup when measuring and level off. In a large bowl combine 1½ cups bread flour, oats, salt and yeast and blend well. In a medium sauce pan heat 1¾ cups water, corn syrup and margarine to 120 degrees to 130 degrees. Add warm liquid and eggs to flour mixture and blend at low speed on mixer until moistened. Blend 3 minutes at medium speed. By hand stir in whole wheat and rye flours to form a soft dough. On a floured surface knead in up to 1 cup bread flour until dough is smooth and elastic, about 10 minutes.

Place dough in greased bowl, cover loosely with plastic wrap and cloth towel and let rise in warm place until doubled, about 1 hour. Punch down, divide into 2 parts, and shape into balls. Allow to rest, covered with bowl, 15 minutes. Shape into two loaves, place in pans, cover and let rise until light and doubled in size, about 1 hour. Combine reserved egg white and one tablespoon water. Brush on loaves and sprinkle with sesame seeds. Bake at 375 degrees for 30 to 40 minutes. Remove from pans and cool on racks.

Joan Van Arnam

ZWEIBACK TOAST

3 eggs	1 cup chopped pecans
3½ cups all purpose flour	1 stick melted butter
2½ teaspoons baking powder	1 cup sugar

Beat eggs with sugar. Add butter, flour, baking powder and nuts. Shape into 2 loaves and bake at 350 degrees for 25 minutes. Cool slightly and cut into ½ inch slices. Return to 350 degree oven until brown on each side.

Robin Michal

BREADS

WALNUT BREAD

1 cup butter or margarine	2 teaspoons baking soda
2 cups sugar	1½ cups chopped walnuts
4 eggs	2 teaspoons vanilla
4 cups all purpose flour	2 cups sour cream
½ teaspoon salt	

Cream butter and sugar until fully blended. Slowly beat in eggs. Sift flour, salt and soda and add to egg mixture. Blend in nuts, vanilla and sour cream. Pour batter into 2 greased and floured 9 x 5-inch loaf pans. Bake at 350 degrees for 45 minutes to 1 hour. Cool in pans 10 minutes and invert onto wire rack. Yield: 2 loaves

Phyllis Akeroyd

SWEDISH RYE BREAD

½ cup margarine or butter	1 cup water
⅓ cup molasses	1 cup milk
⅓ cup light brown sugar	¼ cup warm water (105 degrees to 115 degrees)
1 teaspoon salt	1½ packages yeast
½ teaspoon fennel seed, crushed	1 teaspoon sugar
½ teaspoon anise seed, crushed	1½ cups whole rye flour
1 to 1½ tablespoons orange peel, grated	5 cups all purpose unbleached flour

Heat first 7 ingredients in 1 cup of water until margarine is melted and add cold milk. Mixture should be fairly warm.

Dissolve yeast and sugar in the ¼ cup warm water and let stand until it works, about 5 minutes.

Mix the two flours together and put about half of the mixture in a large bowl. Add the liquid mixture and the yeast mixture and mix well. Cover and let stand in a warm place until it sponges, about 30 minutes. Add enough remaining flour gradually to form a rather soft dough. Turn onto a floured surface and knead until smooth and elastic—adding a little flour if needed—about 8 to 10 minutes. Put in oiled or greased bowl, cover and let rise in a warm place until doubled, about 1 hour. Punch down, divide into 3 parts, and shape each into a round, slightly flattened, loaf. Place on greased baking sheet and let rise 20 to 30 minutes. Bake at 350 degrees about 1 hour or until loaves sound hollow when tapped. Cool on racks after brushing with melted butter or margarine. Yield: 3 loaves

Phil Klaesson

BREADS

DILLY BREAD

1 package yeast	1 tablespoon margarine
¼ cup warm water	2 teaspoons dill seed
1 cup creamed cottage cheese	1 teaspoon salt
2 tablespoons sugar	¼ teaspoon soda
1 tablespoon onion, minced	1 egg at room temperature
2 to 2½ cups all purpose flour	

Dissolve yeast in warm water. Combine all other ingredients, except flour, in a saucepan. Warm this on medium heat, stirring at intervals. When butter has melted and mix is warm, not hot, add the yeast mixture and stir. Measure flour into bowl and add liquid mix to it. Stir until all ingredients are well mixed. This dough will be very sticky. Do not knead. Cover and let rise until doubled in size, about 1 hour. Punch down and use as little flour on hands as possible to make a ball. Place ball in a greased 1½ quart round casserole. Cover and let rise again until dough reaches top of dish, about 1 hour. Bake in preheated oven at 375 degrees for 10 minutes. Turn down to 325 degrees and bake for 20 to 30 minutes, or until done. This bread is dark brown in color when done. Remove from oven and immediately brush top of bread with butter. Remove from dish and cool on rack. Double recipe for 2 loaves.

Note: Great toasted.

Susan Burchfield

DILL BREAD

1 package yeast	1 teaspoon salt
¼ cup warm water	¼ teaspoon baking soda
1 teaspoon sugar	2 tablespoons dill seeds
1 cup cottage cheese	2 tablespoons fresh dill, finely minced
1 egg	2 to 2½ cups all purpose flour
¼ cup cheese, coarsely grated	
1 tablespoon melted butter	

Dissolve the yeast in warm water and sugar.

Warm the cottage cheese to lukewarm and add the yeast sponge. Beat the egg lightly and add it along with all the other ingredients to produce a fairly soft dough when blended. It is okay if it is still just a little bit sticky.

Put dough in a bowl and dribble oil over it. Cover with a damp towel and let rise until double in bulk, about 1 hour. Put on a floured surface and knead a couple of minutes. Put in a loaf pan and let rise again about ½ hour. Bake in a 350 degree oven for up to 50 minutes. The loaf should be a honey brown.

A Friend of All Saints'

BREADS

GLAZED RAISIN BREAD

1 package yeast	½ cup milk or buttermilk,
¼ cup water	scalded
1 cup seedless raisins	3¾ cups sifted all purpose flour
¼ cup soft butter or margarine	2 beaten eggs
¼ cup sugar	1 cup powdered sugar
1½ teaspoons salt	1½ tablespoons milk

Soften yeast in ¼ cup water at 105 degrees to 115 degrees. Combine raisins, soft butter, sugar, salt and milk or buttermilk and cool to lukewarm.

Add 1½ cups of flour, beat well. Add softened yeast and eggs, beat well. Stir in enough of remaining flour to make a soft dough. Turn out on lightly floured surface and knead until smooth and elastic, about 10 to 12 minutes. Place in lightly greased bowl and turn to grease surface. Cover and let rise in warm place until double, about 1½ to 2 hours.

Punch down, round into a ball, and let rest 10 minutes.

Shape into a loaf, place in a greased 9½-inch x 5-inch loaf pan, cover and let rise until almost double, 45 to 60 minutes.

Bake at 375 degrees about 30 minutes or until it sounds hollow when tapped. Cool on rack. Mix 1 cup powdered sugar with 1½ tablespoons milk and glaze cooled loaf.

Lib Jay

FRESH APPLE BREAD

2 cups all purpose flour	1¼ cups sugar
2 teaspoons baking powder	2 eggs
1 teaspoon salt	1½ cups peeled, finely grated
½ teaspoon cinnamon	apple
¼ teaspoon nutmeg	½ cup chopped walnuts or
½ cup butter or shortening	pecans

Preheat oven to 350 degrees.

Sift together first 5 ingredients and set aside. Cream butter and sugar together until light and fluffy. Beat in eggs 1 at a time, beating well after each. Stir in dry ingredients, ½ at a time, beating well after each addition. Stir in apple. Fold in nuts. Pour into well greased and floured 9 x 5 x 3-inch loaf pan. Bake in preheated oven for 1 hour or until done. Cool in pan for 10 minutes and turn out onto wire rack. Cool completely before slicing. Yield: 1 loaf

Phyllis Akeroyd

BREADS

GEORGIA PEACH BREAD

3 cups peaches, sliced	1 teaspoon ground cinnamon
6 tablespoons sugar	1½ cups sugar
2 cups all-purpose flour	½ cup shortening
1 teaspoon baking powder	2 eggs
1 teaspoon baking soda	1 cup finely chopped pecans
¼ teaspoon salt	1 teaspoon vanilla

Place peaches and 6 tablespoons sugar in blender and puree. Should yield about 2¼ cups.

Combine flour, baking powder, soda, salt and cinnamon and set aside. Cream 1½ cups sugar and shortening well. Add eggs and mix well. Add peach puree and dry ingredients, mixing until moistened. Stir in nuts and vanilla.

Spoon into 2 well-greased 9 by 5-inch loaf pans and bake at 325 degrees for 55 to 60 minutes. Freezes well. Yield: 2 loaves

Shellie Williams

CINNAMON BREAD

2 cups sifted all purpose flour	1 cup plus 2 tablespoons sugar
1 teaspoon baking powder	2 large eggs (room temperature)
½ teaspoon baking soda	1 cup buttermilk
½ teaspoon salt	1 teaspoon vanilla
4 tablespoons unsalted butter or softened shortening	1 teaspoon ground cinnamon

Heat oven to 350 degrees.

Sift flour, baking powder, baking soda and salt into small bowl. Beat butter in a medium bowl until smooth. Gradually beat 1 cup of sugar into butter until light and fluffy. Add eggs one at a time, beating well after each addition. Beat flour mixture alternately with buttermilk into butter mixture, beginning and ending with flour mixture. Stir in vanilla.

Pour half the batter into a greased 9 by 5-inch loaf pan. Combine the 2 tablespoons sugar and the cinnamon and sprinkle ¾ of it over the batter in the pan. Add the remaining batter and sprinkle with the rest of the cinnamon mixture.

Bake until wooden pick inserted in center of bread comes out clean, about 90 minutes.

Cool completely in pan or on rack before removing and serving.

Phyllis Akeroyd

BREADS

SUGAR 'N SPICE BUNS

½ cup scalded milk	1 package yeast
1 teaspoon salt	¼ cup warm water
¼ cup soft margarine or shortening	2½ cups all purpose flour, sifted with ½ teaspoon each nutmeg and mace
3 to 4 tablespoons sugar	
1 egg, slightly beaten	

In a large bowl, cool milk to lukewarm and stir in next 4 ingredients. Dissolve yeast in a small bowl and let stand a few minutes to work, then stir into milk mixture. Add about half the flour and beat until smooth. Stir in the rest of the flour to make a stiff batter and beat well. Let rise until double and beat again to reduce volume. Fill greased 3-inch muffin cups about ¾ full. Cover with oiled plastic wrap and let rise in a warm place until slightly above tops of muffin cups.

Bake at 400 degrees until done, about 15 minutes. Remove from pans immediately and dip in about 6 tablespoons of melted butter and then roll in a mixture of ½ cup sugar and 1 teaspoon cinnamon. Serve while warm or cool and reheat about 10 minutes in a 250 degree oven.

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BANANA NUT BREAD

1 cup butter or softened margarine	2½ cups all purpose flour
1½ cups sugar	1 teaspoon baking soda
4 eggs	½ cup buttermilk
1 cup bananas, mashed	½ cup pecans or walnuts

Finely chop nuts.

Cream butter and sugar. Add eggs one at a time, mixing well after each addition. Add bananas and mix well. Sift flour and soda and add alternately with buttermilk and mix well. Fold in nuts and blend well. Pour into 2 greased loaf pans and bake at 350 degrees for 20 to 25 minutes, or until toothpick comes out clean when inserted in center.

OPTIONAL FROSTING:

Mix 1 stick softened butter, one pound powdered sugar, one egg white and ½ cup chopped pecans with enough milk for spreading consistency and spread on cooled cake. Yield: 2 loaves

Friend of All Saints'

BREADS

PINWHEEL ROLLS

DOUGH:

2 cups all purpose flour	½ teaspoon salt
2 teaspoons baking powder	4 tablespoons margarine

Mix together like pie crust and add enough milk to hold together.

FILLING:

1 small onion, finely chopped	1 pound ground beef
½ green pepper, finely chopped	

Saute onion and pepper in 1 teaspoon margarine until limp. Add ground beef and saute, stirring constantly until broken up and just losing pinkness. Do not overcook.

ASSEMBLY:

Flatten and roll dough into a rectangle ½ inch thick. Spread with meat mixture and roll up like a jelly roll. Cut into 1½ inch pieces and lay flat in a 13-inch by 9-inch pan. Bake at 400 degrees for 15 to 20 minutes. Serve with 1 can of mushroom soup mixed with ½ can of water and heated.

Lynda Gallagher

SAUSAGE BREAD

1 cup dark raisins	3 cups all purpose flour
1 pound pork sausage	1 teaspoon ginger
1½ cups each, brown sugar	1 teaspoon pumpkin pie spice
and white sugar	1 teaspoon baking powder
2 eggs	1 cup cold coffee
1 cup pecans, chopped	1 teaspoon baking soda

Soften raisins by simmering a few minutes in water and drain. Mix sausage with both sugars and blend in eggs. Blend in raisins and nuts. Mix spices, baking powder and flour. Stir baking soda into coffee and blend it and flour mixture with sausage mixture.

Grease and flour a 9-inch tube pan. Pour batter into pan and bake 1½ hours at 350 degrees.

Friend of All Saints'

BREADS

SAUSAGE MUFFINS

1 box spice cake mix **½ to 1 pound cooked sausage**

Mix according to directions on box, but add cooked sausage to batter. Bake according to directions in greased muffin pans.

Joy Barbee

RAISIN BRAN MUFFINS

1 (15-ounce) box raisin bran **2 teaspoons salt**
5 cups all purpose flour **8 ounces unsalted sunflower**
2 cups sugar **seeds**
5 teaspoons baking soda **½ to 1 box raisins**

Mix all ingredients by hand.
Add and continue to mix by hand:

1 quart buttermilk **1 cup melted margarine**
4 eggs, beaten

Let stand a few hours or overnight before baking. Bake in muffin pans at 400 degrees for 15 to 18 minutes, or 10 minutes if tiny bite-sized pans are used.

Note: Keeps 6 weeks in refrigerator.

Susan Burchfield

RICE MUFFINS

2 eggs **2 cups milk**
2 cups rice, cooked and cold **1 teaspoon butter, melted**
2 cups all purpose flour **Pinch of salt**
3 teaspoons baking powder

Mix together well and pour into greased muffin pans. Bake at 425 degrees about 25 minutes. Yield: 24 medium muffins

Nancy Burkhart

BREADS

EASY MUFFINS

2 cups self-rising flour **¼ cup mayonnaise**
1 cup buttermilk **¼ cup sugar**

Combine ingredients and blend. Batter will be slightly lumpy. Fill greased muffin cups $\frac{2}{3}$ full and bake at 375 degrees for 18 minutes, or until light golden brown.

Phyllis Akeroyd

FLOUR TORTILLAS

5 cups all purpose flour or half **1 tablespoon baking powder**
 whole wheat and half all **½ cup butter**
 purpose flour **1½ cups hot water**
½ teaspoon salt

Mix together with hands. Knead until smooth. Cover and let rise from 2 to 14 hours. (They are best if you let the dough sit for a while, so I usually mix them up at night and roll them out sometime the next day.)

Pinch off about a 1-inch ball and roll as thinly as possible on an unfloured board. (Don't worry if they are not perfectly round). Quickly fry in an ungreased skillet, preferably cast iron, set at medium high heat. Fry a minute or two on each side until lightly speckled with brown.

Put in a plastic bag or covered bowl as soon as each is cooked to keep them pliable.

We use them in a variety of Mexican dishes, such as rolled with meat and cheese (Burritos), flat with cheese melted on top (Quesedas), or warmed with butter as a thin bread. Yield: 2 dozen

Donna Wilson

JALAPENO CORNBREAD

1½ cups cornmeal. **1 cup cream style corn with**
2 eggs **liquid**
3 small jalapeno peppers **1 cup sour cream**
¾ cup vegetable oil **1 cup Cheddar cheese, grated**
3 teaspoons baking powder

Mix all ingredients except cheese. Pour half of mixture in greased pan. Spread half of cheese over mixture. Pour in remainder of mixture. Spread remaining cheese on top. Bake at 450 degrees for 30 to 35 minutes. Slice into squares to serve.

Helen Sparrow

BREADS

MEXICAN CORNBREAD

1 cup yellow cornmeal	$\frac{2}{3}$ cup buttermilk or sour cream
$\frac{1}{2}$ teaspoon salt	
$\frac{1}{2}$ teaspoon baking soda	1 cup cheese, shredded
$\frac{1}{3}$ cup shortening, melted	1 small can green peppers, finely chopped
2 eggs, beaten	
1 cup cream style corn	

Combine cornmeal, salt, soda and mix well. Stir in melted shortening, add eggs and mix well. Stir in corn and buttermilk and mix well. Spoon $\frac{1}{2}$ of mixture into a greased 12-inch skillet. Sprinkle cheese and chopped peppers over mixture and cover with other half of corn meal mixture. Bake at 275 degrees for 30 to 40 minutes.

Shellie Williams

SOUR CREAM CORNBREAD

1 small can cream style corn	$\frac{1}{2}$ cup vegetable oil
1 small onion, finely chopped	1 cup sour cream
1 cup self-rising cornmeal	$\frac{1}{2}$ teaspoon salt
2 eggs	

Mix all ingredients together well and bake in a greased pan at 350 degrees until golden brown. Yield: 8 to 10 servings

A Friend of All Saints'

SEASONED CORNBREAD

2 cups enriched cornmeal	$1\frac{1}{2}$ cups onion, chopped
2 cups sifted all purpose flour	$1\frac{1}{2}$ cups celery, chopped
$\frac{1}{4}$ cup sugar (optional)	2 eggs, beaten
2 tablespoons baking powder	2 cups milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup vegetable oil

Sift dry ingredients together into a bowl. Toss onion and celery with dry ingredients. Add milk, eggs and oil. Stir to moisten dry ingredients. Bake in a greased 13 by 9-inch baking pan in a preheated 425 degree oven for 25 to 30 minutes. Cool thoroughly.

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BREADS

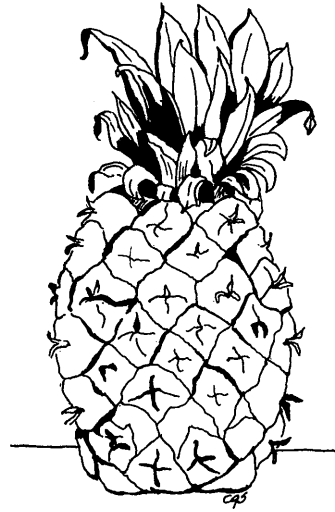
CRACKLIN' BREAD

2 cups cornmeal	1 egg, well beaten
2 teaspoons all purpose flour	1 cup hot water
3 teaspoons baking powder	2 cups cracklings
1 teaspoon salt	

Mix all ingredients well. Then add cracklings mashed into small pieces and presoaked in water. Make into pones and bake in well-greased pan at 425 degrees for 20 minutes, or until brown.

Note: Yankees, attention: This is an old Southern recipe. When served with fried ham, blackeye peas, and snap beans, you can fast the rest of the day.

Helene Thompson



KORNETTES

1 quart milk	6 ounces butter
2 tablespoons sugar	1 teaspoon salt
1 pint or 2 cups white cornmeal	

Put all ingredients except cornmeal in sauce pan. Bring to boil. Gradually add cornmeal—stirring constantly. When all cornmeal is added, mixture should be a thin mush. Remove from heat. Place some of mixture in #4 pastry bag (3/8-inch diameter). Squeeze into mounds about 1 3/4-inch diameter on well greased cookie sheet or pie pan. Place in refrigerator to cool and set. When ready to serve bake at 450 degrees for about 12 minutes or until brown.

San Antonio (Texas) Country Club

BREADS

ICE BOX ROLLS

$\frac{1}{2}$ cup shortening	1 egg, beaten
$\frac{1}{3}$ cup sugar, scant	3 cups all purpose flour
$\frac{1}{2}$ teaspoon salt	
$\frac{1}{2}$ cup boiling water	
1 cake or package yeast, softened in $\frac{1}{2}$ cup lukewarm water	

Mix shortening, salt, sugar and boiling water and let cool. Add yeast and mix well. Add egg and mix well. Sift in flour slowly and mix well.

Cover and put in refrigerator over night. When ready to use, form into rolls and let rise at least 2 hours. Bake 15 minutes at 350 degrees. Yield: 26 rolls

Friend of All Saints'

QUICKY CRESCENTS

1 package yeast	2 $\frac{1}{2}$ cups biscuit mix
$\frac{1}{2}$ teaspoon sugar	$\frac{3}{4}$ cups warm water

Dissolve sugar and yeast in warm water. Add biscuit mix and beat thoroughly.

Knead on floured surface, 25 to 30 times, until smooth. Cover and let stand about 10 minutes and then roll into a 10 or 12-inch circle. Cut into 16 wedges and roll into crescents from the wide end. Curve into crescent shape and place on a greased baking sheet with the point underneath.

Cover with a cloth or oiled plastic and let rise in a warm place about 1 hour or until double.

Bake at 400 degrees for 10 to 15 minutes until golden brown. If desired, brush with melted butter or margarine for softer crust.

Friend of All Saints'



Place a small dish of water in oven with baking bread to keep crust from getting too hard.

BREADS

ROLLS

½ cup sugar
1 tablespoon salt
¾ cup shortening
1 egg

2 packages yeast
6 cups sifted all purpose flour
2 cups warm water
1 cup cold water

Cream sugar, salt and shortening. Add egg and beat well. Dissolve yeast in 2 cups warm water and add to mixture. Add 1 cup cold water and flour. Mix well and place in refrigerator overnight. Take out and form into rolls 2 hours before time to bake. Let rise in warm place and bake at 400 degrees for 30 minutes.

A Friend of All Saints'

MINI ROLLS

½ cup butter
2 cups biscuit mix

1 (8-ounce) carton sour cream

Mix together and drop by spoonful into ungreased miniature muffin tins (1¼ inches across top). Bake in 425 degree oven until brown, about 15 minutes. Freeze beautifully and can warm up a few at a time. No need to butter. Good conversation piece. A show-off bread when you have company and do not want much bread.

Helen Stroup



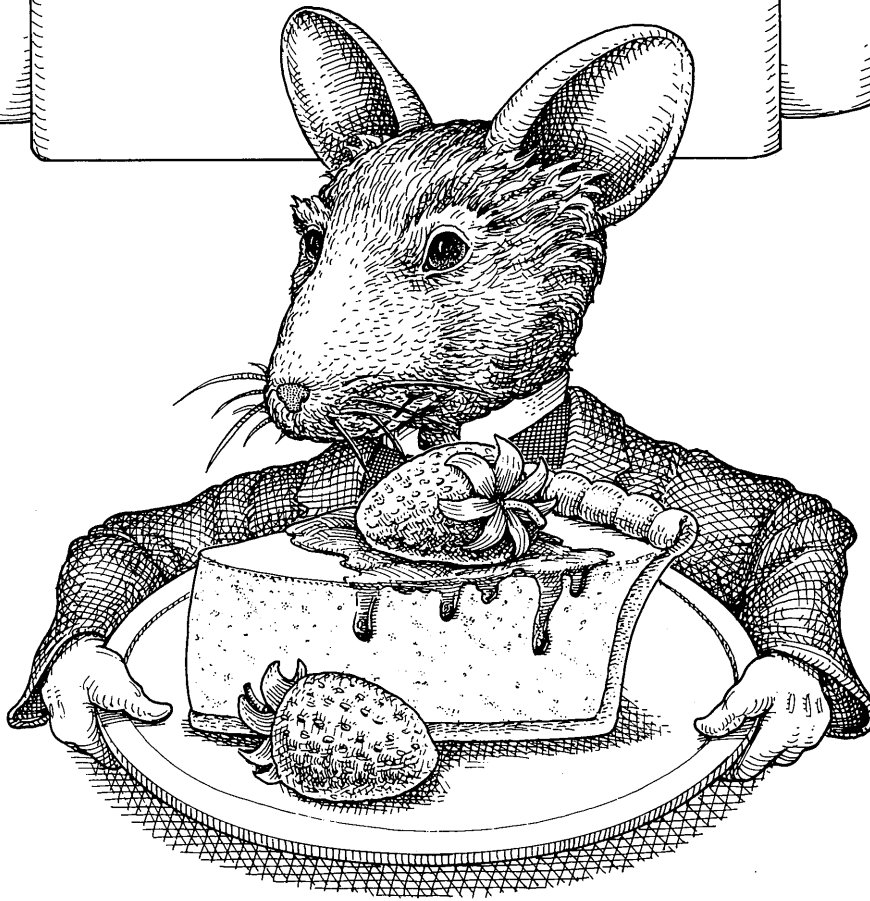
When scalding milk, use a wet pan to prevent sticking.



Pancakes and waffles brown nicely if a bit of sugar is added to batter.

DESSERTS

To little churchmice, the end is the best;
It's just a matter of which tops the rest.
For what meal is ever complete
Without a sweet ending as a treat!



CAKES

BETTER THAN SEX CAKE

1 box yellow cake mix (not pudding cake mix)	1 (9-ounce) carton frozen whipped topping mix, thawed
1 (20-ounce) can crushed pineapple	1 can flaked coconut (frozen may be used)
1 cup white sugar	
1 (6-ounce) package vanilla pudding mix	

Prepare cake according to package directions. Spoon into 9 x 13-inch pan. Bake until cake tests done. Remove and punch holes all over it with toothpick.

FROSTING:

Mix pineapple and sugar and heat until sugar dissolves. Spoon over cake. Mix and cook vanilla pudding mix and when thick, spoon it over cake. Chill. Then spread with thawed topping and sprinkle coconut over it.

Note: Keep refrigerated.

Yield: 8 servings

Tom and Frances Wingate

PINEAPPLE POUND CAKE

½ cup shortening	1 teaspoon baking powder
1 cup butter	¼ cup milk
¾ cup sugar	¾ cup crushed pineapple, drained
6 eggs	1 teaspoon vanilla
3 cups all-purpose flour	

Cream all the ingredients in blender. Bake in tube pan, greased and floured, at 350 degrees for one hour. Test for doneness with broom straw. Cool after removing from oven, then turn onto dessert plate. Glaze when cooled. (See below)

GLAZE:

¼ cup margarine	¼ cup crushed pineapple, drained
1½ cups powdered sugar	

Shellie Williams

CAKES

OVERNIGHT COFFEE CAKE

1 cup all-purpose flour	½ teaspoon cinnamon
¼ cup sugar	¼ teaspoon salt
¼ cup firmly packed brown sugar	½ cup buttermilk
½ teaspoon soda	⅓ cup shortening
½ teaspoon baking powder	1 egg

Grease and flour bottom of 9-inch baking pan. Blend ingredients in mixer at low speed until moist. Beat at medium speed for 3 minutes. Spread in pan.

TOPPING:

¼ cup powdered sugar	½ teaspoon cinnamon
¼ cup chopped nuts	¼ teaspoon nutmeg

Blend topping ingredients and sprinkle over batter. Cover and refrigerate overnight. (If desired can be baked immediately) Heat oven to 350 degrees, uncover and bake 20 to 25 minutes until toothpick comes out clean.

GLAZE:

½ cup powdered sugar	¼ teaspoon vanilla
3 or 4 teaspoons milk	

Blend glaze mixture until smooth and drizzle over coffee cake.

Jennie Brewer

BOILED CAKE

1 cup sugar	¼ box raisins
¼ pound margarine	2 cups all-purpose flour
½ teaspoon salt	1 teaspoon soda
½ teaspoon cinnamon	½ cup applesauce
½ teaspoon nutmeg	½ bottle cherries
¼ teaspoon cloves	½ bottle cherry juice
1½ cup water	1 cup nuts

Mix sugar, margarine, salt, cinnamon, nutmeg, cloves, water and raisins. Boil for 10 minutes and allow to cool. Add and mix flour, soda, applesauce, cherries, cherry juice and nuts. Place in 9 x 13-inch pan. Bake at 350 degrees for 35 to 45 minutes.

Lynda Gallagher

CAKES

RUM CHERRY NUT CAKE

1 package yellow cake mix	¾ cup cooking oil
4 eggs	⅓ cup water
⅓ cup rum	½ cup finely chopped pecans or walnuts
½ cup margarine, melted	½ cup cherries, chopped (optional)
½ cup brown sugar	
1 (¾-ounce) package vanilla instant pudding	

In a large bowl place cake mix, pudding, eggs, oil, rum and water. Beat at medium speed until blended. Pour melted margarine into a 10-inch tube pan. Sprinkle with brown sugar, nuts and cherries. Pour batter over mixture and bake at 325 degrees for 45 to 60 minutes. Carefully remove from pan while hot. Glaze with a mixture of rum and powdered sugar.

Note: If using a cake mix with pudding omit instant pudding. Use 3 eggs instead of 4 and ⅓ cup of oil instead of ½.

Jennie Brewer

SPICE CAKE

½ cup butter	2 teaspoons ground cloves
2 cups brown sugar	¼ teaspoon salt
3 eggs	½ teaspoon baking soda
2 cups all-purpose flour	2 teaspoons baking powder
2 teaspoons cinnamon	1 cup buttermilk or sour milk
2 teaspoons allspice	

Cream butter and sugar. Add eggs one at a time. Sift flour, spices, salt, soda and baking powder. Add milk alternately into mixture.

Bake in 2 9-inch cake pans at 350 degrees for 30 minutes.

7 MINUTE ICING:

1½ cups white sugar	½ teaspoon cream of tartar
2 egg whites	pinch of salt
3 tablespoons water	

Put everything in top of double boiler. Beat, while heating, with a mixer until dripped icing forms a peak. Remove from heat and spread on cake.

Emo McGill

CAKES

SECRET CAKE

2 cups all-purpose flour	½ cup buttermilk
2 cups sugar	2 eggs, unbeaten
½ cup butter	1 teaspoon vanilla
½ cup shortening	1 teaspoon soda
1 cup water	½ teaspoon salt
3½ tablespoons cocoa	

Mix flour and sugar in mixing bowl. Heat butter, shortening, water and cocoa. (Let come to boil and pour over flour and sugar—mix well). Add other ingredients, mix well and pour into a greased jelly roll pan or deep cake pan. Bake at 400 degrees for 20 minutes.

While cake is baking prepare the frosting:

½ cup butter or margarine	1 pound powdered sugar
3½ tablespoons cocoa	1 teaspoon vanilla
½ cup buttermilk	1 cup chopped pecans

Place first three ingredients in sauce pan and boil until slightly thickened, stirring constantly. Remove from heat and add powdered sugar, vanilla and pecans. Pour over cake while hot.

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LAZY DAISY CAKE

2 eggs	1 teaspoon vanilla
1 cup sugar	½ cup milk
1 cup all-purpose flour	1 tablespoon butter
1 teaspoon baking powder	

Warm milk with butter, beaten eggs and vanilla. Add flour and baking powder. Pour into greased and floured 9 x 9-inch pan. Bake at 350 degrees for 25 minutes.

ICING:

7½ tablespoons brown sugar	4 tablespoons soft butter
3 tablespoons cream	1 cup coconut

Mix above and spread on cake as icing. Broil for 5 minutes.

Ann Lawton Eisenhardt

CAKES

DUTCH APPLE CAKE

1¼ cups flour	½ cup butter
½ teaspoon salt	1 egg yolk, slightly beaten
1 tablespoon sugar	2 tablespoons milk
1 teaspoon baking powder	8 Jonathan apples, peeled

Sift flour, salt, baking powder and sugar and combine with butter in pastry blender. Add milk and egg yolk. Line 7½ x 11-inch greased baking dish with dough, spreading with fingers. Cover with apples cut in eighths. Over apples spread the following, mixed together:

¾ cup sugar	2 teaspoons butter
1½ teaspoons flour	¼ teaspoon cinnamon

Bake at 375 degrees until apples are tender, approximately 45 minutes.

Ruth Wampler

MARGIO'S GRAHAM CRACKER CAKE

½ cup butter or margarine	2 teaspoons baking powder
1 cup sugar	1 teaspoon vanilla
3 eggs, separated	½ pound graham crackers,
1 cup milk	crumbled

Cream butter and sugar. Add egg yolks one at a time and beat well. Add vanilla. Mix flour, baking powder and graham crackers, which have been rolled into crumbs with a rolling pin or crushed in a food processor. Add to above mixture alternately with milk. Lastly, fold in egg whites stiffly beaten. Bake in two greased and floured layer cake pans in 325 degree oven for 25 minutes or until done by testing with broom straw. Cool on wire rack. Ice when slightly warm.

BUTTER MOCHA FILLING AND ICING:

2 cups confectioners sugar	3 tablespoons dry cocoa
4 tablespoons butter or	(heaping)
margarine	1 teaspoon vanilla
4 tablespoons strong coffee	

Cream butter and sugar. Add coffee and vanilla. Add cocoa last.

Shellie Williams

CAKES

CHOCOLATE SYRUP POUND CAKE

½ cup margarine	3 cups all-purpose flour
½ cup shortening	1 teaspoon vanilla
3 cups sugar	½ teaspoon baking powder
1 pound can chocolate syrup	1 cup milk
5 eggs	

Cream margarine, shortening and sugar. Add chocolate syrup. Add eggs one at a time. Add vanilla. Sift flour and baking powder. Add to creamed mixture alternately with milk.

Pour into greased and floured tube cake pan. Place in cold oven and bake at 325 degrees for about 1½ hours. Bake until toothpick comes out clean. Hardest part of this cake is telling when it is done. Do not over bake.

Note: Frosting is optional—chocolate fudge is best.

Susan Burchfield

CORNFLAKE-ALMOND CRUST

¾ cup cornflakes, crushed	2 tablespoons brown sugar,
½ cup blanched almonds,	packed
finely chopped	¼ cup margarine, melted

Combine and press mixture into a pie plate. Bake at 375 degrees for 8 minutes. Cool.

Note: A great crust for ice cream pie.

Susan Burchfield

RICH CHOCOLATE RUM CAKE

1 package Devils Food	½ cup cooking oil
cake mix	½ cup of cold coffee
1 (4-ounce) package instant	½ cup dark rum
chocolate pudding	2 cups semi-sweet mini
1 cup sour cream	chocolate chips

Mix first 6 ingredients in blender at medium speed for 2 minutes. Fold in 2 cups semi-sweet mini chocolate chips. Pour into greased and floured tube pan. Bake at 350 degrees for 45 to 50 minutes.

Alice Smith

CAKES

MARTHA'S LEMONADE CAKE

1 package Lemon Supreme cake mix	½ cup butter, melted
1 (3¾-ounce) package lemon instant pudding mix	1 cup plus 2 tablespoons water
4 eggs	1 (6-ounce) can frozen lemonade, thawed
	1 pound box powdered sugar

Mix lemon cake mix, lemon pudding, eggs, water and melted butter. Beat thoroughly. Pour into greased and floured 9 x 13-inch or two 8 x 8-inch pans. Bake at 350 degrees for 35 minutes. Remove from oven and cut into squares.

Prepare topping by mixing lemonade and powdered sugar. Pour topping over cake and return to oven for 5 minutes.

Joy Barbee

COCONUT CAKE

1 box yellow or white cake mix	1 (9-ounce) container frozen whipped cream topping
1 can cream of coconut	½ cup shredded coconut
1 can sweetened condensed milk	

Bake cake mix according to directions. Mix cream of coconut and condensed milk. Make holes in cake with a knife and pour mixture over hot cake. Cool and ice with frozen topping. Sprinkle shredded coconut over icing.

Shellie Williams

FARINA CAKE

5 eggs	1 teaspoon lemon juice
1½ cups margarine	1 cup milk, warmed
1½ cups flour	3 teaspoons baking powder
1½ cups sugar	3 cups sugar
1½ cups farina	

Melt margarine. Beat eggs while adding sugar. Mix flour, baking powder and farina. Add margarine to egg and sugar mixture. Add warm milk. Add and mix flour, baking powder, and farina mixture. Bake in greased pan at 350 degrees for 30 minutes. Boil mixture of sugar and 3 cups of water for 15 to 20 minutes. Pour over cake while hot and cover with hot towel.

Robin Michal

CAKES

CREAM CHEESE POUND CAKE

1½ cups margarine, melted	2 teaspoons vanilla
1 (8-ounce) package cream cheese	¼ teaspoon almond extract
3 cups sugar	3 cups all-purpose flour
1¾ cups eggs	1 teaspoon baking powder
	¼ teaspoon salt

Sift flour and mix salt and baking powder. Add remaining ingredients slowly while beating. Place in buttered tube pan. Bake in preheated oven at 325 degrees for 1½ hours. Cool 30 minutes in pan.

Note: To make chocolate pound cake with above substitute:

1 cup light brown sugar for white sugar	Add ½ cup cocoa
Omit ½ cup all-purpose flour	Add ¼ teaspoon soda

Follow previous instructions.

Agnes Morris

ITALIAN CREAM CAKE

2 cups sugar	2 cups all-purpose flour
½ cup margarine	1 teaspoon soda
½ cup shortening	1 cup shredded coconut
5 egg yolks, well beaten	1 cup nuts
5 egg whites, stiffly beaten	1 teaspoon vanilla

Cream sugar and margarine. Add shortening. Stir in egg yolks. Stir in flour. Fold in beaten egg whites. Bake in 9 x 9-inch pan for 30-35 minutes.

FROSTING:

1 (8-ounce) package cream cheese	1 box powdered sugar
½ cup margarine	1 teaspoon vanilla
	½ cup nuts, chopped

Mix above ingredients to make cake icing.

Ann Lawton Eisenhardt

CAKES

SMALL POUND CAKE

2 cups cake flour	½ teaspoon salt
½ cup margarine, melted	1½ cups sugar
½ cup butter	½ cup milk
4 eggs	1 teaspoon vanilla
1 teaspoon baking powder	

Sift all dry ingredients into a mixing bowl. Add remaining ingredients and beat at medium speed for 20 minutes. Pour into greased tube pan or spring form pan. Bake at 350 degrees for 50 minutes.

Ruth Wampler

CHOCOLATE SHEET CAKE

½ cup margarine	¼ teaspoon salt
1 cup sugar	1 teaspoon vanilla
4 eggs	1 (16-ounce) can chocolate
1 cup all-purpose flour	syrup
1½ teaspoons baking powder	

Cream together margarine and sugar. Add eggs and beat well. Fold in other ingredients. Bake in greased and floured (or non-stick) 9 x 12-inch pan at 350 degrees for about 30 minutes. Do not over bake. Test at 25 minutes. (Cake mixing time is 20 minutes.)

Ice while still warm with the following:

12 tablespoons margarine	1 (12-ounce) package chocolate
1 cup sugar	morsels
1 (5-ounce) can evaporated milk	

Boil margarine, sugar and evaporated milk three minutes, stirring constantly. Take off heat and add chocolate morsels. Stir until melted.

Note: For chocolate lovers. Freezes nicely. Slice into squares and thaw in microwave for 2 seconds. Warm and delicious.

Helen Stroup

CAKES

LEE'S CHEESE CAKE

CRUST:

1½ cups graham cracker crumbs	1 teaspoon cinnamon
2 teaspoons butter, melted	2 teaspoons sugar

CAKE:

4 (8-ounce) packages cream cheese	4 teaspoons vanilla
2½ cups sugar	6 eggs
	1 quart sour cream

Press crust into 9 x 13-inch baking dish. Bake 8 minutes at 375 degrees—let cool.

Cream cheese and add 1½ cups sugar. Beat well. Add 2 teaspoons vanilla and eggs—one at a time. Pour into cool crust. Bake 1 hour at 300 degrees. Allow to cool 10 minutes.

Mix 1 quart sour cream, 1 cup sugar and 2 teaspoons vanilla. Pour over cake. Bake 10 minutes more.

Note: May use fresh fruit or pie filling for topping.

Betty Sue Lockhart

HOT FUDGE SUNDAE CAKE

1 cup all-purpose flour	1 teaspoon vanilla
¾ cup white sugar	2 tablespoons vegetable oil
2 tablespoons cocoa	1 cup brown sugar, packed
2 teaspoons baking soda	1 cup chopped nuts
¼ teaspoon salt	1¾ cups of very hot tap water
½ cup milk	¼ cup cocoa

Place flour, white sugar, baking soda, salt and 2 tablespoons cocoa in ungreased 9 x 9 x 2-inch baking pan. Add vegetable oil, milk and vanilla. Mix well with fork. Stir in nuts. Sprinkle brown sugar and ¼ cup cocoa evenly over mixture. Pour hot tap water over top. **DO NOT STIR.** Bake at 350 degrees for 40 minutes, pudding will form on top. Remove from oven and let stand for 15 minutes. Spoon out of pan into serving dishes with pudding mixture on top. Top with vanilla ice cream.

Martha Stephens

CAKES

CHOCOLATE CHEESE CAKE

2 cups chocolate cookie crumbs	2 teaspoons creme de cacao
6 tablespoons butter, melted	3 eggs
2 tablespoons sugar	6 ounces chocolate bits, melted
24 ounces cream cheese	2 cups sour cream
¾ cup sugar	3 tablespoons sugar
	1 teaspoon vanilla

Combine the chocolate cookie crumbs with melted butter and 2 tablespoons sugar. Press into a crust in a buttered spring form pan. Cool crust. Beat softened cheese. Add sugar and 1 egg at a time while mixing. Add and mix creme de cacao and melted chocolate. Pour into cooled crust. Bake at 350 degrees for 45 minutes. Blend sour cream, 3 tablespoons sugar and vanilla. When cake is removed from oven, spread sour cream gently over the top. Return to oven for 10 minutes. Chill overnight.

Betsy McIver



A small amount of vanilla enhances the flavor of chocolate in recipes.

LOUISE'S CHOCOLATE POUND CAKE

1 cup butter	1 teaspoon baking powder
½ cup shortening	1 cup whole milk
3 cups sugar	1 pinch salt
½ cup cocoa	1 teaspoon vanilla
5 large eggs	1 teaspoon pancake syrup
3 cups all-purpose flour	

Have all ingredients at room temperature. Cream butter and shortening. Add sugar slowly and cream in mixture at high speed until fluffy and light colored. Add eggs one at a time while mixing. Add vanilla, syrup and salt. Blend all together. Sift flour, baking powder and cocoa and add room temperature milk. On low speed, add flour to other mixture. When blended, turn batter into greased and floured 10-inch tube pan. Bake at 350 degrees for 1 hour and 15 minutes. Test with straw. Remove from oven, cool and turn onto dessert plate. Ice as desired.

Louise Craig

CAKES

GRANNY'S COLD OVEN POUND CAKE

Granny Faison was 100 years old on March 22, 1985. She lives in Salisbury, N. C. where she makes this cake almost every week to serve to her guests.

½ cup butter (butter only)	3 cups all-purpose flour
1 cup shortening	1 cup milk
3 cups sugar	1 pinch salt
5 eggs (large)	1 teaspoon vanilla

Cream butter, sugar and shortening until fluffy. Add eggs one at a time, beating well. Add salt to flour. Mix flour and milk, alternately, ending with flour. Add vanilla and stir. Pour into well-greased tube pan.

Put in cold oven. Set oven to 350 degrees and bake 1 hour or until broom straw comes out clean.

Alice Smith

SMALL CHEESE CAKES

2 (8-ounce) packages cream cheese	1 tablespoon lemon juice
¾ cup sugar	1 tablespoon vanilla
2 eggs	2 dozen vanilla wafers

Mix cream cheese and sugar. Add eggs, lemon juice and vanilla. Line muffin tins with paper liners. Place vanilla wafers in bottom of each liner. Add mixture to liners. Bake at 275 degrees for 25 minutes.

Note: Add jam or pie filling if desired. Freezes well.

Yield: 20 to 25 or 3 small muffin pans

Margaret Stevens



When alternately adding flour and liquid to a cake recipe, results will be lighter if you start and end with flour.

CAKES

CHOCOLATE POUND CAKE

1 cup butter or margarine	3 cups all-purpose flour
½ cup shortening	½ teaspoon baking powder
3 cups sugar	½ teaspoon salt
5 eggs	4 tablespoons cocoa
1 teaspoon vanilla	1 cup milk

Cream butter, shortening and sugar. Add eggs one at a time, beating after each addition. Add vanilla. Alternately add combined dry ingredients and milk to creamed mixture. Bake in greased 10-inch tube pan at 325 degrees for 80 minutes.

Note: Delicious, moist, and never fails.

Nancy Anderson

EASTER PINEAPPLE TORTE

1 (8-ounce) package cream cheese, softened	1 (8-ounce) can pineapple tidbits (in its own juice)
1¼ cups sugar	2 envelopes unflavored gelatin
½ teaspoon lemon peel, grated	2¼ cups whipping cream, whipped
1 (15¼-ounce) can crushed pineapple (in its own juice)	

CHOCOLATE CRUMB CRUST:

2¼ cups chocolate wafer crumbs	½ cup butter or margarine, melted
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Prepare crust and press into 9-inch spring form pan (can use 10-inch).

Blend cream cheese with sugar and lemon peel. Drain juice from crushed pineapple and tidbits into a saucepan. Sprinkle gelatin over juice. Place over low heat and stir until gelatin dissolves. Add crushed pineapple to cream cheese mixture. Stir in gelatin. Fold in whipped cream. Pour over crust. Chill at least 5 hours or overnight. Remove sides of spring form pan and garnish with pineapple tidbits, shaved chocolate or fresh mint. Yield: 10 to 12 servings

Joan Van Arnam

CAKES

CANDY CONFETTI TORTE

1½ cups sifted all-purpose flour	1 teaspoon vanilla
¾ cup sugar	1 teaspoon cream of tartar
8 eggs, separated	1 teaspoon salt
¼ cup cold water	¾ cup sugar
1 tablespoon lemon juice	

Sift flour and sugar into a bowl. Make a well in center and add egg yolks, water, lemon juice and vanilla. Beat until smooth. Beat egg whites with cream of tartar and salt until soft peaks form. Add remaining sugar, two tablespoons at a time. Continue beating until stiff meringue forms. Fold first mixture into meringue. Pour batter into tube pan. Carefully cut through batter around the tube 5 or 6 times to break air bubbles. Bake in moderate oven 350 degrees, 50 to 55 minutes or until top springs back when lightly touched. Invert pan 1 hour or until cool. Remove cake and split crossways into 4 equal layers. Put layers together with whipped cream and the following:

ALMOND BRITTLE TOPPING

1½ cups sugar	2 cups heavy cream
¼ cup instant coffee	2 tablespoons sugar
1 cup light corn syrup	2 teaspoons vanilla
¼ cup hot water	blanched almonds, halved and
1 teaspoon sifted soda	toasted

While cake bakes prepare candy brittle part of topping. In saucepan combine 1½ cups sugar, coffee, corn syrup and water. Stir well and cook to hard crack stage (290 degrees). Remove from heat and immediately add soda. Stir vigorously but only until mixture pulls away from sides of pan. Quickly pour foamy mixture into ungreased shallow pan and let stand until cool. Knock out of pan and break into coarse crumbs. Whip cream and fold in sugar and vanilla. Spread half of cream between cake layers and remainder over top and sides. Cover top and sides with candy crumbs. Trim with almond halves.

Pat Stranathan



*When filling a cake pan, pour batter into edges of pan first
and leave center depressed to produce a flatter cake.*

CAKES

GERMAN APPLE TORTE

½ cup raisins	½ cup slivered almonds
¼ cup dark rum	2 to 4 tablespoons sugar
2½ cups all-purpose flour	(depending on apples)
5 tablespoons sugar	juice of 1 lemon
¾ cup butter	½ teaspoon cinnamon
1 egg	powdered sugar
8 apples	

Soak raisins in rum overnight.

To make dough: Mix flour with 5 tablespoons sugar. Cut in butter until dough is consistency of cold oatmeal. Mix in egg and 1 teaspoon of rum from raisins. Form into a ball and chill for at least an hour. Peel, core and slice apples. Moisten with lemon juice, mix with raisins, almonds, sugar and cinnamon. Roll out half the dough and line the bottom and sides of 8-inch spring-form pan. Add the filling. Roll out the remaining dough and place on top of the filling, crimping edges. Cut a few slits for steam to escape. Bake at 350 degrees for 45 minutes. Remove from heat and allow to cool for ½ hour. Remove sides of pan and slide torte onto a platter. Sprinkle with powdered sugar.

Nancy Forgang

LEMON FILLING FOR WHITE OR YELLOW CAKE

¾ cup sugar	½ cup water
3 tablespoons all-purpose flour	2 tablespoons butter
⅛ teaspoon salt	3 egg yolks, beaten
¼ cup lemon juice and grated rind	

Mix sugar, flour, and salt. Add lemon juice, eggs, and butter. Mix well. Place over hot water (not boiling). Stir until thickened (about 15 minutes). Spread between layers of cake. Top icing should be white (coconut, etc.).

Note: May be made day before use and refrigerated.

Daisy Patterson



Substitute potato water for milk in a cake if you don't have milk. The cake will not go stale.

PIES

WHISKEY PIE

1 pie crust, baked and cooled	2 tablespoons Irish whiskey
1 (3 $\frac{3}{8}$ -ounce) box instant vanilla pudding	2 teaspoons instant coffee
2 cups cold milk	1 (3 $\frac{1}{2}$ -ounce) can coconut, toasted

Mix pudding with milk. Dilute coffee with whiskey. Pour coffee mixture into pudding. Fill pie crust and let set until firm. Spread coconut over top before serving.

Jennie Brewer

PUMPKIN PIES

2 unbaked pie shells	$\frac{1}{2}$ cup soft butter
2 cups pumpkin, cooked (may use canned)	$\frac{2}{3}$ cups evaporated milk
1 cup white sugar	1 tablespoon cinnamon
1 cup brown sugar	1 tablespoon allspice
4 eggs	1 tablespoon cloves

Note: 1 tablespoon pumpkin pie spice may be used instead of above spices.

Put all ingredients into blender or processor. Blend well and pour into unbaked pie shells. Bake 45 minutes at 350 degrees. Let cool. Use whipped cream for topping if desired.

Note: Bourbon may be added to pie mix or topping.

Yield: 2 pies

Jennie Brewer

OATMEAL PIE

$\frac{1}{2}$ cup margarine, melted	$\frac{2}{3}$ cup oatmeal
$\frac{2}{3}$ cup sugar	2 eggs
$\frac{2}{3}$ cup dark syrup	1 teaspoon vanilla

Mix ingredients and pour into prepared crust. Bake at 350 degrees for 40 minutes on middle oven rack.

Helen Stroup

PIES

CHOCOLATE FUDGE PIE

3 ounces chocolate squares, unsweetened or	$\frac{3}{4}$ cups all-purpose flour
8 tablespoons cocoa	3 eggs, well beaten
$\frac{3}{4}$ cup butter (do not substitute)	$1\frac{1}{2}$ cups sugar
	1 teaspoon vanilla

Melt butter and chocolate together in double boiler. Cool and add beaten eggs and flour. Add vanilla. Bake 30 to 35 minutes in 9-inch pie pan at 350 degrees.

Note: Top with whipped cream or ice cream when served.

Yield: 6 to 8 servings

Thora Chilson

FUDGE PIE

$\frac{1}{2}$ cup butter or margarine	1 cup sugar
2 squares unsweetened chocolate	1 teaspoon vanilla
3 eggs	$\frac{1}{4}$ cup all-purpose flour

Melt butter and chocolate together. Beat eggs with the sugar, add vanilla. Blend in chocolate mixture and add flour. Pour into buttered 9-inch pie plate and bake for 25 minutes at 325 degrees. Really good served warm with whipped topping or ice cream. Yield: 8 servings

Donna Sessum

BLUEBERRY CREAM PIE

1 pint fresh blueberries	$\frac{1}{4}$ cup lemon juice
1 quart whipped topping	2 graham cracker pie crusts
1 can sweetened condensed milk	

Mix condensed milk and lemon juice. Stir until it begins to thicken. Stir in whipped topping. Fold in blueberries. Pour into pie crusts and chill for 2 hours or longer. Cut and serve.

Ethelyn Fleniken

PIES

COCONUT PIE

5 eggs	1 teaspoon vanilla
2 cups sugar	1 (14-ounce) package frozen
½ cup margarine, melted	coconut, thawed
¾ cup buttermilk	2 unbaked pie shells

Beat eggs, and mix sugar, melted margarine, buttermilk, vanilla and coconut into egg mixture. Pour into 2 pie shells. Bake at 350 degrees for 35 to 40 minutes.

Ajetta Carter

IMPOSSIBLE PIE

4 eggs	2 teaspoons vanilla
½ cup flour	2 cups milk
½ cup butter, softened	¾ cup sugar
½ cup firmly pressed coconut	

Mix all ingredients in blender. Blend for 1 minute. Pour into greased 10-inch pie plate. Bake at 350 degrees for 45 minutes.

Marilyn Carroll

ALMOND MILK CHOCOLATE PIE

6 almond chocolate bars	18 marshmallows
1 square unsweetened chocolate	½ pint cream, whipped
¼ cup milk	Graham or vanilla wafer crust

Melt chocolate bars, unsweetened chocolate, milk and marshmallows in double boiler. Cool and fold in whipped cream. Pour into a graham cracker or vanilla wafer crust. Refrigerate overnight or at least 3 or 4 hours.

Mina Sasser

PIES

IMPOSSIBLE PUMPKIN PIE

¾ cup sugar	2 eggs
½ cup Bisquick® baking mix	1 (16-ounce) can pumpkin
2 tablespoons margarine or butter	2½ teaspoons pumpkin pie spice
1 (13-ounce) can evaporated milk	2 teaspoons vanilla

Put all ingredients in blender. Blend for 1 minute. Pour into greased 10-inch pie plate. Bake at 350 degrees for 55 minutes. Garnish with whipped cream if desired.

Marilyn Carroll

ICE CREAM PIE

2 cups Rice Krispies®	1 quart vanilla (or desired flavor) ice cream
3 squares semi-sweet chocolate	
4 tablespoons butter	

Melt chocolate and butter together. Stir in Rice Krispies.® Spread mixture evenly in a buttered ovenware pan. Chill for at least 1 hour. Spread ice cream evenly over top. Freeze and serve within 2 or 3 days.

Ann Lawton Eisenhardt

LEMONADE PIE

2 (9-inch) graham cracker pie shells	1 can sweetened condensed milk
1 (12-ounce) carton whipped cream topping	1 can cherry pie filling (optional)
1 (6-ounce) can frozen lemonade	

Thaw whipped cream topping and lemonade. Blend lemonade, condensed milk and topping thoroughly. Pour into pie shells. Refrigerate or freeze. May be topped with cherry pie filling.

Brenda Trott

PIES

LEMON PIE

1 (6-ounce) can frozen lemonade	1 can condensed milk
1 (8-ounce) carton whipped topping	1 graham cracker pie crust

Mix lemonade, whipped topping and condensed milk. Pour mixture into pie crust and chill.

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PECAN PIE

3 eggs, well beaten	¼ cup margarine
1 cup sugar	1 cup chopped pecans
½ cup light corn syrup	1½ ounces bourbon or brandy

Beat eggs and add remaining ingredients. Blend well. Pour into unbaked pie shell and bake at 375 degrees for 35 to 40 minutes.

Pegge Sapp Haywood

PECAN TARTS

1 (3-ounce) package cream cheese, softened	1 tablespoon soft butter
½ cup sifted all-purpose flour	⅔ cup broken pecans
1 egg	¾ cup brown sugar
1 teaspoon vanilla	⅛ teaspoon salt

Blend softened cheese and butter. Stir in flour. Shape into 2 dozen balls. Flatten balls and use to line very small greased muffin pans. Mix remaining ingredients. Spoon into tart shells. Bake at 325 degrees for 25 minutes.

Joan Van Arnam

PIES

CURD TART

1 pie crust	1 egg
8 ounces cottage cheese	1½ ounces margarine
2 ounces sugar	pinch of cinnamon
2 ounces raisins	pinch of nutmeg

Melt margarine and mix in all other ingredients. Put in pie crust. Bake at 425 degrees for 15 to 20 minutes.

Celia Drakely

STRAWBERRY PIE I

3 tablespoons cornstarch	2 cups crushed strawberries
½ cup water	2 cups sliced strawberries
1 tablespoon lemon juice	1 baked 9-inch pastry shell
⅛ teaspoon salt	Whipped cream
1 cup sugar	Strawberry halves

Combine cornstarch and water; blend well until smooth. Add lemon juice, salt, sugar and crushed strawberries. Cook, stirring constantly, over low heat until mixture thickens (about 5 minutes); cool. Add sliced strawberries and pour into baked shell. Chill thoroughly. Spread top with whipped cream and garnish with strawberry halves. Yield: 8 servings

Donna Sessum

STRAWBERRY PIE II

CRUST:

1 heaping cup all-purpose flour	3½ tablespoons confectioners
¼ pound margarine	sugar

Cut margarine into flour and sugar. Press into pan. Bake at 350 degrees for 15 minutes.

FILLING:

1 quart strawberries	3 level tablespoons cornstarch
½ cup sugar	

Place ½ quart raw berries on baked pie shell. Cook ½ quart berries, sugar and cornstarch on high heat until clear. Pour into pie shell and cool. Garnish with whipped cream.

Lynda Gallagher

COOKIES AND CANDIES

COOKIE SHEET BROWNIES

¼ pound margarine	1 cup plus 1 tablespoon
1 cup sugar	all-purpose flour
4 eggs	½ teaspoon baking powder
1 teaspoon vanilla	½ cup chopped nuts
1 pound can chocolate syrup	

Grease 10 x 15-inch pan. Beat first three ingredients together, and add remaining ingredients. Pour into pan and bake for 30 minutes at 350 degrees. Frost when cooled.

FROSTING:

3 tablespoons butter	¾ cup sugar
3 tablespoons milk	½ cup chocolate chips

Bring first three ingredients to a rolling boil for 30 seconds. Remove from stove and add chocolate chips. Beat until chips are melted. Spread on brownies while hot. Yield: 32 brownies

Robin Michal

BUSY DAY BARS

1 pound graham crackers	¾ cup chopped nuts
1 cup butter	2 teaspoons vanilla
¾ cup brown sugar	

Line 10 x 15-inch pan with heavy duty foil. Fill pan with layer of graham crackers. Bring butter and brown sugar to boil for 3 minutes. Add nuts and vanilla. Pour mixture over graham crackers. Bake at 350 degrees for 8 minutes. Cool and cut into squares.

Joy Barbee

MOLDY MICE

1 stick butter	1 teaspoon vanilla
1 cup all purpose flour	½ cup pecans, cut fine
1 tablespoon sugar	Powdered sugar

Mix butter, flour, sugar, vanilla and nuts and blend well. Roll into small bars about the size of your thumb. Bake at 425 degrees for about 15 minutes. Roll in sugar while hot. Freezes nicely. Yield: 30 bars

Lib Jay

COOKIES AND CANDIES

CHOCOLATE OAT SQUARES

½ cup butter (or ¼ cup butter and ¼ cup margarine or shortening)	1 egg yolk
¼ cup white sugar	½ cup all-purpose flour, sifted
¼ cup firmly packed brown sugar	½ cup rolled oats
½ teaspoon vanilla	1 (6-ounce) package semi- sweet chocolate bits
	1 teaspoon butter
	½ cup chopped walnuts

Cream shortening and work in sugar. Add vanilla and egg yolk. Beat until light and stir in flour and oats. Spread mixture in square 9 x 9-inch greased pan. Bake at 350 degrees for 20 to 25 minutes or until lightly brown. Remove and cool slightly. While baking, melt chocolate with 1 teaspoon butter. When smooth, spread over baked mixture. Sprinkle with nuts. Cut into squares while warm. Yield: 18 squares

Fran Glass



You can use flat cones filled ¾ full with cake batter baked slowly on a cookie sheet for a different treat for children's parties. Decorate with icing, etc.

CHOCOLATE SUPREME DESSERT

1 cup sifted all-purpose flour	1 (12-ounce) carton whipped topping
½ cup margarine, melted	2 (3¾-ounce) packages instant chocolate pudding mix
½ cup chopped pecans	3 cups milk
1 (8-ounce) package cream cheese, softened	
1 cup powdered sugar	

Mix flour, margarine and pecans. Press into 9 x 13-inch non-stick sprayed pan. Bake at 375 degrees for 15 to 20 minutes. Cool. Mix cream cheese, powdered sugar and 1 cup whipped topping. Spread over crust. Mix for 2 minutes chocolate pudding and milk. Spread over cream cheese layer. Spread remaining whipped topping from carton over pudding. Sprinkle nuts over top layer. Refrigerate 1 or 2 hours. Cut into squares and serve.

Note: This recipe may be made with any flavor instant pudding mix.

Ethelyn Fleniken

COOKIES AND CANDIES

SCOTCH SHORTBREAD

1 cup butter	¼ teaspoon baking powder
¾ cup powdered sugar, sifted	¼ teaspoon salt
2 cups all-purpose flour, sifted	2 tablespoons granulated sugar

Cream butter and sugar. Add next 3 ingredients and blend together. Press the stiff dough into ungreased 9 x 9-inch baking pan. Press edges down. Prick with fork every half-inch. Chill one hour. Sprinkle two tablespoons granulated sugar over top. Bake 35 minutes at 350 degrees. Cut into squares while warm. Should be pale, not brown. Yield: 12 squares

Phyllis Akeroyd

BROWNIES

¾ cup sifted all-purpose flour	2 eggs
¼ teaspoon salt	1 cup sugar
½ teaspoon baking powder	½ cup chopped nuts
½ cup butter or margarine	1 teaspoon vanilla
2 squares unsweetened chocolate	

Sift flour with salt and baking powder. Melt butter and chocolate in top of double boiler. Beat eggs and gradually add sugar, beating well. Add chocolate. Stir in flour mixture and add nuts and vanilla. Bake in greased 8 x 8 x 2-inch pan at 350 degrees for 25 minutes. Yield: 20

Alice Sumner

DOUBLE FUDGE SQUARES

1 cup canned chocolate syrup	8 marshmallows, quartered
1 package chocolate cake mix	1 cup water
½ cup chopped pecans	

Pre-heat oven to 350 degrees. Combine syrup and water. Pour into 8 x 8 x 2-inch baking pan. Sprinkle marshmallows and nuts over top. Prepare cake mix according to directions. Pour half of cake mix over syrup mixture. Bake at 350 degrees for 35 to 45 minutes. Cut into squares and serve warm. May be topped with ice cream. Remaining cake mix may be baked as cupcakes. Yield: 6 to 8 servings

Phyllis Akeroyd

COOKIES AND CANDIES

MOLASSES SUGAR COOKIES

¾ cup shortening	2 cups sifted all-purpose flour
1 cup sugar	½ teaspoon cloves
¼ cup sweet molasses	½ teaspoon ginger
(not black strap)	1 teaspoon cinnamon
1 egg	½ teaspoon salt
2 teaspoons baking soda	

Melt shortening in a 3 to 4 quart saucepan over low heat. Let cool. Add sugar, molasses and egg. Beat well. Sift together flour, soda and spices. Add to molasses mixture. Mix well and chill. Roll into 1-inch balls. Each child should have a bowl of granulated sugar to roll the balls in. Place on greased cookie sheets 2 inches apart. Bake at 375 degrees for 8 to 10 minutes.

Note: "This recipe requires the help of at least one child!"

Alice Smith

SNOWBALL COOKIES

1 cup butter	⅛ teaspoon salt
½ cup powdered sugar	¾ cup nuts, chopped finely
1 teaspoon vanilla	
2¼ cups all-purpose flour	

Cream first three ingredients, then add remaining three. Chill. Bake (1-inch) balls on ungreased sheet at 400 degrees for 10 to 12 minutes. Roll in powdered sugar. Yield: 48 to 70 cookies

Joan Van Arnam

SNICKERDOODLES

1 cup soft shortening	2 teaspoons cream of tartar
1½ cups sugar	½ teaspoon salt
2 eggs	2 tablespoons sugar
2¾ cups all-purpose flour	2 teaspoons cinnamon
1 teaspoon soda	

Mix first three ingredients together. Sift remaining ingredients and add to mixture. Chill dough. Shape into balls the size of small walnuts and roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in 400 degree oven. Should be lightly browned but still soft. Yield: Approximately 3 dozen

Thora Chilson

COOKIES AND CANDIES

WELSH COOKIES

4 cups all-purpose flour	¼ teaspoon nutmeg
3 teaspoons baking powder	1 cup margarine
1 teaspoon salt	2 eggs
2 cups sugar	½ cup milk
1 cup currants or raisins, chopped	

Mix flour, baking powder, salt, sugar and nutmeg in large bowl. Cut margarine into mixture and set aside. Mix raisins or currants with beaten eggs. Add milk. Stir in dry ingredients and mix as for biscuits. Roll ¼ inch thick and cut. Bake on griddle until brown on both sides.

Lynda Gallagher

CHOCOLATE TURTLES

1 cup all-purpose flour	2 eggs
½ cup margarine	¾ cup sugar
2 squares unsweetened chocolate	½ teaspoon salt
	½ teaspoon vanilla

Melt chocolate squares with margarine—let cool. Beat eggs well and add sugar. Add flour, salt and vanilla. Add cooled chocolate mixture and blend well. Heat waffle iron to medium and drop in scant teaspoons of batter. Close waffle iron and bake 1 to 2 minutes until cookies are set. Remove cookies to wire rack with two forks.

Note: Each cookie may be iced and topped with a pecan half.

Susan Burchfield

CHOCOLATE MERINGUE KISSES

2 egg whites	¾ cup sugar
1 teaspoon vanilla	1 (6-ounce) package semisweet chocolate bits
⅛ teaspoon salt	
⅛ teaspoon cream of tartar	

Beat first four ingredients until soft peaks form. Add sugar gradually, beating until soft peaks form. Fold in chocolate pieces. Cover cookie sheet with aluminum foil. Drop mixture by rounded teaspoonfuls. Bake at 300 degrees for 25 minutes. Cool slightly before removing from paper. Yield: 30 Kisses

Kitsie Biggerstaff

COOKIES AND CANDIES

CHOCOLATE FUDGE

3 cups sugar	1 (8-ounce) package
1 cup evaporated milk	butterscotch chips
6 tablespoons butter or	1 cup chopped nuts
margarine	1 (7 or 8-ounce) jar
1 (8-ounce) package chocolate	marshmallow cream
chips	

Stir sugar, milk and butter or margarine over medium heat until it boils. Continue stirring and boil for 5 or 6 minutes to soft ball stage (236 degrees). Remove from heat and add chocolate and butterscotch chips. Stir until chocolate is melted, then add marshmallow cream and swirl through mixture. Pour into 9 x 15-inch greased pan. Cool before cutting. Yield: about 4 pounds

Ajetta Carter

MILKY WAY BARS

1 box German chocolate	1 (15-ounce) package caramels
cake mix	½ cup evaporated milk
½ cup evaporated milk	1 (12-ounce) package chocolate
½ cup butter, melted	chips
2 eggs	

Blend cake mix, ½ cup evaporated milk, butter and eggs. Spread all the batter in greased and floured 13 x 9-inch pan. Bake at 350 degrees for 5 minutes. Melt caramels in pan with ½ cup evaporated milk. Spread over baked crust very gently. Sprinkle chocolate chips over the caramels and spread remaining batter on top. Bake for 20 minutes. Cook and cut into squares. Yield: 30 squares

Anne Eisenhardt

PEANUT BRITTLE

1 block of paraffin	3 cups sugar
½ cup water	4 cups shelled raw peanuts
1 cup white syrup	1 tablespoon soda
1 teaspoon salt	

Cut ½ inch from end of paraffin block. Mix water, syrup and sugar and bring to a boil. Add peanuts and paraffin. Cook at 295 degrees on candy thermometer, stirring occasionally to prevent sticking. Add soda and salt and stir well. Pour onto buttered slab, spread and break into pieces when cool.

Nancy Towery

COOKIES AND CANDIES

PASTEL BON BONS

1 (3-ounce) package cream cheese, softened	⅓ to ½ cup coconut
2½ cups powdered sugar	Dash of salt
¼ teaspoon vanilla	Food coloring as desired

Beat cheese until smooth. Blend sugar in; add vanilla, salt and food coloring. (If more than one color is desired, divide mixture before adding color.) Refrigerate for one hour. Roll into balls and roll in coconut. Flatten tops slightly. Place on waxed paper for several hours. Store in closed container in refrigerator.

Note: May roll in colored nonpareils or chocolate decors, or rainbow decor cookie decorations for variety instead of coconut.

Yield: 3 dozen

Thora Chilson

GRAHAM CRACKER PRALINES

1 pound margarine (or ½ margarine and ½ butter)	1½ cups chopped pecans
1 cup brown sugar	1 box graham crackers

Melt margarine and add brown sugar. Bring to rolling boil. Set aside.

Layer graham crackers (break into individual crackers) in a large flat pan. Sprinkle chopped pecans over crackers. Pour syrup over crackers. Bake at 350 degrees for 8 to 10 minutes. (Watch closely to avoid burning.) Cool on buttered waxed paper or foil. They are very sticky until cool. Yield: 25 pralines

Alene Williams

CHOCOLATE STRAWBERRIES

1 pint fresh strawberries	2 tablespoons light corn syrup
4 ounces semi-sweet chocolate	½ cup whipping cream
2 tablespoons Grand Marnier®	

Wash and drain strawberries. Make sure strawberries are dry and a bit chilled. Combine chocolate, Grand Marnier®, corn syrup and cream in heavy saucepan in double boiler. Cook and stir over low heat until chocolate melts and mixture is creamy. Dip strawberries half-way into chocolate mixture. Cool on wire rack. Serve with sliced kiwi fruit and seedless grapes.

Nancy Forgang

ETC.

DELICIOUS APPLE DESSERT

1 egg	1¼ teaspoons baking powder
¾ cup sugar	¾ cup chopped apples
2 tablespoons all-purpose flour	½ cup chopped nuts
½ teaspoon salt	1 teaspoon vanilla

Blend egg and sugar. Sift in and mix flour, salt and baking powder. Add apples, nuts and vanilla. Place mixture in buttered pie pan. Bake on second shelf of preheated oven at 325 degrees for 35 minutes.

Note: Spread with whipped cream if desired.

Martha Yorke

APPLE CRISP

5 or 6 cooking apples	½ teaspoon salt
1 cup brown sugar	⅛ teaspoon ground nutmeg
1 cup sifted cake flour	½ cup butter

Peel, core and slice apples. Place apples in well greased 9-inch pie pan. Mix sugar, flour, salt, butter and nutmeg in blender at slow speed until consistency of coarse cornmeal. Spread and pat mixture evenly over apples to form top crust. Bake at 350 degrees for 50 to 60 minutes.

Shellie Williams

BLUEBERRY BUCKLE

¾ cup sugar	2 cups all-purpose flour
¼ cup soft shortening	2 teaspoons baking powder
1 egg	½ teaspoon salt
½ cup milk	2 cups blueberries

Mix sugar, shortening and egg and stir in milk. Sift together and stir into mixture; flour, salt and baking powder. Carefully fold in well drained blueberries. (If frozen, do not defrost.) Pour into 6 x 9-inch greased baking pan and sprinkle with the following, which have been mixed until crumbly:

½ cup sugar	½ teaspoon cinnamon
⅓ cup flour	¼ cup butter

Bake at 375 degrees for 40 to 45 minutes. Yield: 8 to 10 servings

Thora Chilson

ETC.

MRS. TRUMAN'S OZARK PUDDING

1 egg	1 teaspoon vanilla
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup chopped nuts
3 tablespoons all-purpose flour	$\frac{1}{2}$ cup apple, peeled and
$\frac{1}{4}$ teaspoons baking powder	chopped
$\frac{1}{8}$ teaspoon salt	whipped cream

Beat egg, adding sugar gradually, beating thoroughly after each addition. Sift flour, baking powder, salt and blend with egg-sugar mixture. Stir in vanilla. Add nuts and apple. Pour into greased 9-inch square shallow pan. Bake at 350 degrees for 20 to 25 minutes. Serve with whipped cream or ice cream topping. Yield: 4 to 5 servings

Phyllis Akeroyd

OZARK PUDDING

1 egg	$\frac{1}{4}$ teaspoons baking powder
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{3}$ cup all-purpose flour	$\frac{1}{2}$ cup apples, chopped
$\frac{1}{8}$ teaspoon salt	1 quart vanilla or coffee ice
1 teaspoon vanilla	cream

Beat egg and add sugar. Sift and add sugar. Sift and add dry ingredients. Blend in apples, nuts and vanilla. Pour in greased, paper lined pie pan. Bake at 325 degrees for 35 minutes. Line a 2 quart pyrex dish with waxed paper. Pack $\frac{1}{2}$ quart of vanilla or coffee ice cream in pan. Break up pudding and sprinkle over ice cream. Cover with remaining ice cream. Put in freezer until ready to serve. Serve with whipped cream or caramel sauce sprinkled with nuts.

Note: Can also be served as a sliced pudding topped with ice cream or served crumpled over ice cream.

Shellie Williams

MACAROON DESSERT

$\frac{1}{2}$ pound marshmallows	1 pint whipping cream
18 macaroons	1 cup nuts
$\frac{1}{2}$ cup bourbon	

Cut marshmallows in 4 pieces. Pour bourbon over marshmallows for one hour. Make crumbs of macaroons and mix with marshmallows and nuts. Fold in whipped cream. Chill and serve in sherbet glasses.

Lee Robinson

ETC.

ORANGE FLUFF

1 (6-ounce) can frozen orange juice	2 (11-ounce) cans mandarin oranges, drained
2 (3$\frac{3}{4}$-ounce) packages orange gelatin	1 large can crushed pineapple, undrained

Mix orange gelatin with 2 cups hot water. Add orange juice, mandarin oranges, and crushed pineapple to gelatin. Pour into appropriate dish and allow to congeal.

TOPPING:

1 package instant lemon pudding	1 large carton whipped topping
1$\frac{1}{2}$ cups milk	Chopped nuts as desired

Dissolve instant lemon pudding mix in milk. Fold in whipped topping. Spread over gelatin mixture and sprinkle with nuts. Yield: 24 servings

A Friend of All Saints'

SOUR GRAPE DESSERT

2 pounds seedless grapes, washed and stemmed	3 tablespoons Cointreau
$\frac{1}{2}$ pint sour cream	brown sugar

Line bottom of bowl with 1 inch of brown sugar. Mix sour cream and Cointreau. Pour cream mixture over brown sugar in bowl. Add layer of grapes, then alternate with layer of cream; ending with cream on top.

Alma Carvajal

LEMON FLAN

1$\frac{1}{4}$ cups graham cracker crumbs	1 can condensed milk
3 tablespoons sugar	$\frac{1}{2}$ pint whipping cream
$\frac{1}{8}$ cup butter, melted	Juice of 4 lemons

Combine cracker crumbs and sugar. Stir in melted butter. Line bottom and sides of 9-inch pie pan with cracker mixture. Chill for at least 1 hour. Mix cream and condensed milk and whip until well blended. Add lemon juice and again whip. Fill flan-pan or 9-inch pie pan and chill for about 6 hours. May be served without chilling.

Ann Hale

ETC.

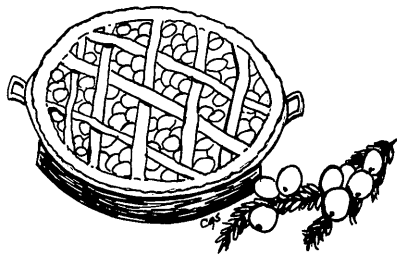
FROZEN LEMON PUDDING

4 eggs	1 cup boiling water
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ pint whipping cream
1 lemon	$\frac{1}{4}$ cup sugar
3 tablespoons lemon gelatin	1 box vanilla wafers

Separate eggs and beat yolks well. Add $\frac{3}{4}$ cup sugar, juice and grated rind of lemon. Cook in double boiler until thick. Dissolve 3 tablespoons lemon gelatin in boiling water. Add to above mixture and cool until almost set. Whip cream and add $\frac{1}{4}$ cup sugar. Add to above mixture. Add stiffly beaten egg whites. Crumble vanilla wafers and line refrigerator tray with half. Pour in liquid mixture and add remaining wafer crumbs. Freeze without stirring. Serve in slices.

Note: This will fill two small trays or one large one.

Frances Feltham



LEMON FLUFF

1 (13-ounce) can evaporated milk	$\frac{1}{2}$ cup cold water
1 (3 $\frac{3}{4}$ -ounce) package lemon gelatin	$\frac{1}{2}$ cup lemon juice
1 cup hot water	1 lemon rind, grated
	1 box vanilla wafers, crumbled
	$\frac{1}{2}$ cup sugar

Freeze evaporated milk in ice cube tray to form crystals. Dissolve gelatin in hot water and add cold water, lemon juice and grated rind. Cool until slightly thickened. Put $\frac{1}{2}$ wafer crumbs in bottom of 9 x 12-inch pan. Whip evaporated milk to consistency of whipped cream. Slowly mix in sugar and jello. Pour into pan over wafer crumbs. Add remaining crumbs to top. Refrigerate until ready to serve.

**St. Marks Lenten Luncheon
San Antonio, Texas**

ETC.

CHOCOLATE SOUFFLE

1 (10-ounce) package semi-sweet chocolate chips	1 teaspoon vanilla
2 envelopes unflavored gelatin	2 cups milk
1 cup sugar	2 cups heavy cream
4 eggs, separated	¼ teaspoon salt

Place milk in medium saucepan and sprinkle in gelatin. Add ½ cup sugar, salt, egg yolks and chocolate. Mix well. Place over low heat and stir constantly until gelatin is dissolved and chocolate melted (6 to 8 minutes). Remove from heat and stir in vanilla. Chill until mixture mounds slightly when dropped from spoon. While chilling, beat egg whites until stiff but not dry. Gradually add remaining sugar and continue beating until very stiff. Fold beaten egg whites into chocolate mixture. Fold in whipped cream. Turn into 1½ or 2 quart souffle dish. Chill until firm. Yield: 12 servings

Susan Burchfield

CHOCOLATE MOUSSE

4 ounces semi-sweet chocolate	2 tablespoons water
4 tablespoons powdered sugar	½ cup butter
1 tablespoon powdered instant coffee	3 eggs
	3 tablespoons brandy or rum

Separate egg yolks. Place chocolate, sugar, water and coffee in double boiler. Melt and mix. Mix egg yolks and butter in blender. Beat until creamy. Add chocolate and beat at high speed for 15 minutes. Add stiffly beaten egg whites and brandy or rum. Beat for 15 minutes. Place in buttered mold and refrigerate for 30 minutes. Turn out on platter and sprinkle with chopped pecans and whipped cream.

Ellen Williams

CHARLOTTE RUSSE

1 cup sugar	2 envelopes unflavored gelatin
1 pint whipping cream, whipped	2 ounces whiskey (or to taste)
6 or 8 eggs	¼ cup milk

Separate eggs. Soak gelatin in milk. Cream sugar and egg yolks. Add whiskey, whipped cream, beaten egg whites and gelatin to mixture. Line serving dish with lady fingers. Spoon mixture over lady fingers. Chill before serving.

Shellie Williams

ETC.

WADDELL'S DELIGHT

2 (3¾-ounce) boxes instant vanilla pudding	1 package graham crackers
3 cups milk	1 can chocolate frosting
1 (12-ounce) carton whipped topping	

Mix pudding and milk for 2 minutes. Fold in whipped topping. Make layer of graham crackers in bottom of 9 x 13-inch pan. Top with ½ pudding mix. Add another layer of graham crackers. Cover layer with remaining pudding mix. Top with another layer of graham crackers. Frost with chocolate frosting. Chill several hours before serving.

Sandra Biggerstaff

MARY'S FRUIT COCKTAIL PUDDING

1 cup all-purpose flour	¾ cup brown sugar, firmly packed
1 cup sugar	½ cup chopped nuts
1 teaspoon soda	½ teaspoon cinnamon
1 egg	
1 (16-ounce) can fruit cocktail, well drained	

Combine flour, sugar, soda. Add well beaten egg and fruit cocktail. Mix well. Pour into greased 9 x 13-inch pan. Combine brown sugar, nuts and cinnamon and sprinkle over top. Bake at 350 degrees for 45 minutes. Serve warm or cold. Yield: 6 to 8 servings

Jane Liles

BOILED CUSTARD

1 quart milk	¼ teaspoon salt
6 eggs	1 tablespoon vanilla
½ cup sugar	

Separate egg yolks. Beat yolks while gradually adding sugar. Beat until thick and creamy. Bring milk to boil and add salt. Mix part of milk into egg mixture. Stir until mixed. Add mixture to remaining milk and mix thoroughly. Heat until mixture begins to bubble. Remove at once and let cool. Beat egg whites and gradually fold into mixture. Add and mix vanilla flavoring. Yield: 12 servings

Sneedy Seay

ETC.

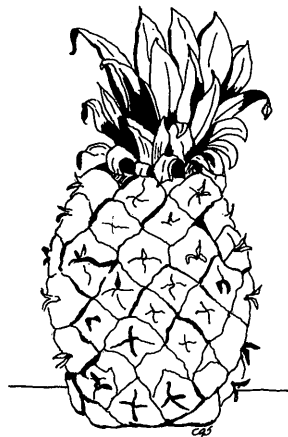
OLD FASHIONED WINE JELLY

2 tablespoons gelatin	$\frac{1}{3}$ cup lemon juice
2 cups sherry or any grape wine	$\frac{1}{2}$ cup cold water
1 cup sugar	1 cup boiling water
$\frac{2}{3}$ cup orange juice	

Soak gelatin in cold water until soft. Dissolve in boiling water; add sugar and other ingredients. Pour into bowl or molds. Serve with whipped cream or custard sauce.

Note: Especially good after a heavy meal.

Sneedy Seay



ORANGE SHERBET MOLD

1 (6-ounce) package orange gelatin	1 cup orange juice (use mandarin orange juice)
2 cups boiling water	1 pint orange sherbet, softened
1 (11-ounce) can mandarin oranges, drained (reserve juice)	

Dissolve gelatin in boiling water. Add 1 cup orange juice. When slightly thickened, add the drained mandarin oranges and fold in softened sherbet. Pour mixture into a 5-cup ring mold. Chill until firm (at least 8 to 10 hours). Yield: 8 servings

Gwen Ellington

ETC.

CRAN-RASPBERRY SHERBET

2 (3-ounce) or 1 (6-ounce)	1 pint raspberry sherbet
package raspberry flavored	1 tablespoon lemon juice
gelatin	1 (16-ounce) can whole
1½ cups boiling water	cranberry sauce

Dissolve raspberry gelatin in boiling water. Stir in sherbet and lemon juice. Chill if necessary until mixture mounds. Mash cranberry sauce slightly with a fork. Fold into gelatin mixture. Turn mixture into a 5-cup ring mold. Chill until firm (at least 8 to 10 hours). Yield: 8 servings

Gwen Ellington

LEMON CREAM SHERBET

1½ cups sugar	1 lemon rind, grated
2 cups whole milk	½ pint heavy cream, beaten
½ cup lemon juice	

Mix sugar, milk, lemon juice and grated rind and pour into freezer tray. Let freeze to a mush. Remove from freezer and beat. Fold in beaten heavy cream. Freeze. Yield: 4 to 5 servings

Thora Chilson

BING CHERRY PARFAIT

1 large can bing cherries	2 dozen almond macaroons
½ cup bourbon	1 cup chopped pecans
½ gallon vanilla ice cream	whipped cream

Cut cherries in half and soak in bourbon 24 hours. Add cherry and bourbon mixture to softened ice cream. Crumble macaroons thoroughly. Put ice cream mixture into parfait glasses and alternate layers of macaroons and pecans with ice cream. Place filled glasses in freezer. Whip cream and add after glasses have frozen. Return to freezer. Ready to serve at a minute's notice.

Donna Sessum

ETC.

CHOCOLATE MINT FREEZE

1½ cups vanilla wafers, finely crushed	3 egg yolks, well beaten
¾ cup butter or margarine, melted	1½ cups powdered sugar
1 quart peppermint stick ice cream	½ cup pecans, chopped
2 ounces unsweetened chocolate	1 teaspoon vanilla
	3 egg whites

Mix wafer crumbs and ¼ cup melted margarine. Reserve ¼ of mixture and press remainder into a 9 x 9 2 inch pan. Spread with softened ice cream and freeze. Melt chocolate and ½ cup margarine over low heat. Gradually stir in egg yolks, powdered sugar, nuts and vanilla. Cool thoroughly. Beat egg whites until stiff peaks are formed. Fold into chocolate mixture and spread on top of frozen ice cream. Freeze. Serve directly from freezer. Yield: 9 servings

Susan Burchfield



*When cooking candy, spill overs can be prevented by greasing the pot
2 inches down from the rim on the inside.*



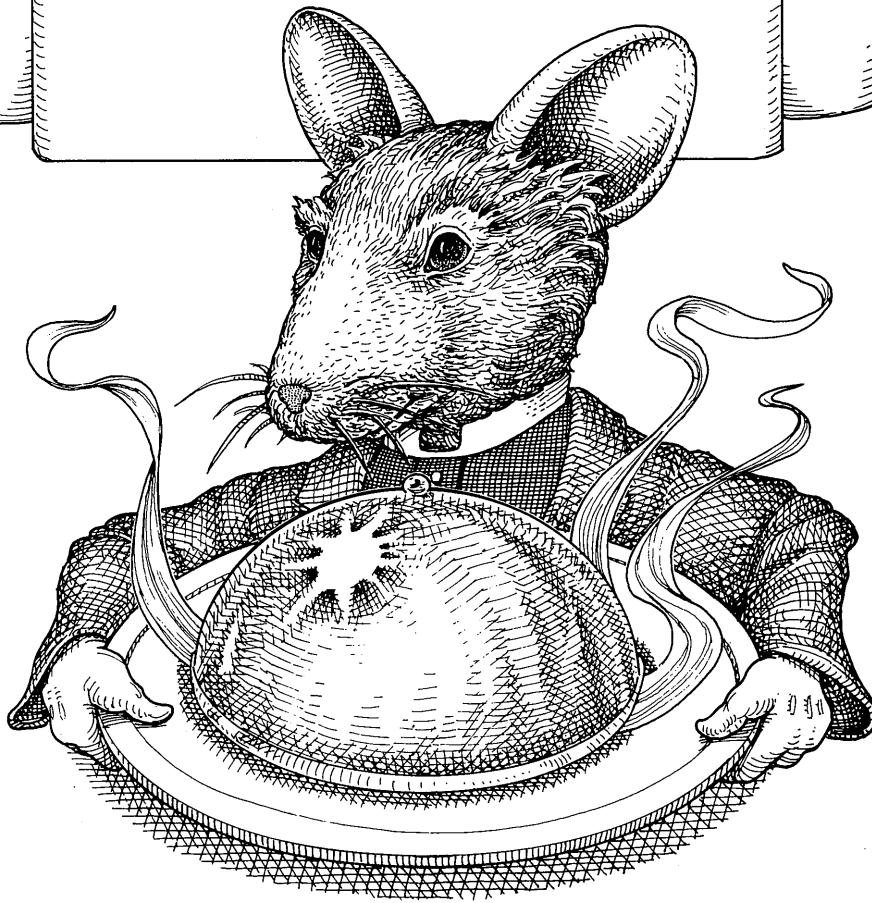
Cut candied fruit with hot scissors.



Cut marshmallows with wet scissors.

V.I.P.

All Saints' has lured persons of renown
To share the best of what they've found.
Recipes from celebrities or a favorite place,
Lend a special elegant grace.



V.I.P.

ARTICHOKE SQUARES

2 (6-ounce) jars marinated artichokes	½ teaspoon pepper
1 small onion, chopped fine	Tabasco® to taste
1 clove garlic, minced	¼ teaspoon oregano
2 eggs	½ pound sharp Cheddar cheese, grated
¼ cup fine bread crumbs	2 tablespoons parsley
½ teaspoon salt	

Drain marinade from 1 jar of artichokes into a frying pan. Chop artichokes. To liquid add onion, garlic and saute. Beat eggs in bowl; add bread crumbs and seasonings. Stir in cheese, parsley, artichokes and sauteed mixture. Turn into greased 7 x 11-inch baking dish and bake at 325 degrees for 30 minutes. Let stand 5 minutes after baking and cut into small squares. May be wrapped in foil and frozen at this point for later use. To serve when frozen, thaw and reheat in foil 15 minutes at 325 degrees.

Jim Hunt
Governor (North Carolina) 1976-1984

ARTICHOKE DIP

1 cup artichoke hearts, chopped	1 cup mayonnaise
	1 cup Parmesan cheese

Combine above ingredients and bake in a 350 degree oven for 20 minutes. Serve with crackers in a chafing dish. Yield: 12 servings

Ernest Hollings
United States Senate,
(South Carolina)

SPINACH DIP

1 (10-ounce) package spinach, chopped and drained	½ cup mayonnaise
1 (8-ounce) carton sour cream	1 package Hidden Valley® original dressing mix

Mix all ingredients together early in the day for the seasonings to blend.

Note: Easy and very good vegetable dip!

Mrs. George Bush
Washington, D.C.

CURRIED CHUTNEY CHEESE SPREAD

4 ounces sharp Cheddar	¼ teaspoon salt
cheese, grated	¼ to ½ teaspoon curry powder
6 ounces cream cheese,	2 ounces chutney, minced
softened	1 tablespoon green onions,
2 tablespoons dry sherry	(including tops), minced

Blend cheeses, sherry and salt and curry powder well. Add chutney. Put in crock and chill. At serving time, top with onions. Yields 1⅔ cups.

Note: Serve with crackers or fresh fruit. I prefer to form oval patties—½ inch high and top with chutney rather than putting chutney in mixture. Then sprinkle onions on top which requires more than 1 tablespoon onion as is stated in recipe.

Curry lovers will use ½ teaspoon curry and savor every bite. Be aware that some curry is too hot!

William Friday
President, University of North Carolina

CHEESE BALL

½ pound sharp Cheddar	3 (3-ounce) packages cream
cheese, shredded	cheese
¼ pound Roquefort (or bleu)	1 cup chopped parsley
cheese, crumbled	1 cup chopped pecans
1 medium onion, chopped	1 tablespoon Worcestershire

Mix Cheddar, Roquefort and onions in food chopper; add cream cheese, Worcestershire, one-half parsley and nuts. Form in ball; roll in parsley and pecans.

Elizabeth Dole
Secretary, U.S. Department of Transportation

CRAB DIP

1 cup crabmeat	1 teaspoon horseradish
1 cup mayonnaise	3½ or 4 tablespoons French
½ cup Cheddar cheese,	dressing
shredded	Juice of 1 lemon

Pick through the crabmeat to remove shell. Mix all ingredients together. Lightly chill before serving on your favorite crackers.

Betty Dorton Thomas
North Carolina General Assembly 1975-1984

V.I.P.

PARMESAN ONION ROUNDS

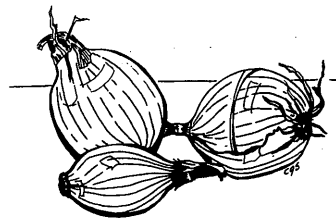
1 loaf thinly sliced rye bread	1 cup very thin white onion
1 cup mayonnaise	slices
¾ cup freshly grated Parmesan cheese	

Preheat oven to 375 degrees. Toast bread on one side only. Blend mayonnaise and Parmesan. Put thin slice onion on untoasted side of bread. Top with a spoonful of mayonnaise and cheese. Bake 10 to 12 minutes or until puffed and golden. Be careful; they burn easily.

(Note: Argentine Parmesan is much less expensive than Italian Parmesan.)

Yield: 48 rounds

William Friday
President, University of North Carolina



BLINI WITH GOLDEN CAVIAR

1 envelope dry granular yeast	6 tablespoons butter, melted
½ cup warm water	3 egg whites
1 cup milk, room temperature	Butter for frying
1½ cups all-purpose flour	½ pound melted butter
3 egg yolks	1 pint sour cream
Pinch of salt	8 ounces golden caviar
Pinch of sugar	

Blini batter should be made in advance. Dissolve the yeast in the warm water. Combine the yeast mixture and milk, flour, egg yolks, salt, sugar and melted butter (can do in blender). Let rest 2 hours at room temperature. Beat the egg whites and fold into the batter. Fry on a greased griddle or heavy fry pan a few at a time. To serve: Place 2 or 3 blini on a serving dish, douse with melted butter, a spoonful of sour cream and top with caviar. Eat at once.

The Greenbriar
Lewisburg, West Virginia

V.I.P.

PEA PODS STUFFED WITH CRABMEAT

Fresh pea pods (not cooked)

CRABMEAT SALAD:

$\frac{1}{2}$ cup crabmeat	2 dashes Worcestershire sauce
$\frac{1}{8}$ cup mayonnaise	Dash Tabasco® sauce
2 teaspoons lemon juice	
1 tablespoon celery, finely chopped	

Add all into crabmeat and mix. Put mixture in pea pods. Yield: 2 servings

Elizabeth Briggs
The Greenbriar
Lewisburg, West Virginia

CRABMEAT-CAVIAR DELIGHT

1 pound lump crabmeat	6 to 8 ounces caviar
$\frac{1}{2}$ cup mayonnaise	Lemon juice
$\frac{1}{2}$ cup chili sauce	Salt
1 avocado, sliced thin	Pepper

Remove cartilage and rinse crabmeat. Toss all ingredients. Serve on toast or fill an avocado half to serve as salad. Yield: Serves 12 as appetizer or 4 as a salad.

Robert W. Estill
Bishop, Episcopal Diocese of North Carolina

"PLAINS SPECIAL" CHEESE RING

1 pound sharp cheese, grated	Black pepper
1 cup finely chopped nuts	Dash cayenne
1 cup mayonnaise	Strawberry preserves (optional)
1 small onion, finely grated	

Mix; mold with hands into desired shape (I mold into a ring); place in refrigerator until chilled. To serve, fill center with strawberry preserves. Can be served as a complement to a main meal or as an hors d'oeuvre with crackers.

Jimmy Carter
President of the United States 1976-1980

V.I.P.

RADJA

¼ cup onions, chopped fine	¼ cup heavy cream
1 tablespoon butter	1 cup turkey, chopped
1 teaspoon curry powder	1 cup ham (salt if preferred),
⅛ cup chutney chopped fine	chopped

Saute onions with butter, add curry powder and chutney; cook for 3 minutes. Add heavy cream. Bring to boil and add turkey and ham. Spread on bread, sprinkle with cheese and paprika.

With this mixture you can stuff mushroom caps, sprinkle with cheese and paprika and bake for 10 to 15 minutes at 350 degrees.

The Greenbriar
Lewisburg, West Virginia

STUFFED EGGS AU GRATIN

6 hard cooked eggs	1 tablespoon anchovy paste
½ teaspoon onion juice	Salt and pepper
2 tablespoons butter	

Cut eggs in half lengthwise, remove yolks and mix with the onion, butter, paste and seasonings. Fill the egg whites with yolk mixture and place in baking dish (fit snugly).

SAUCE:

4 tablespoons butter	2 tablespoons cooking sherry
4 tablespoons all-purpose flour	½ pound mushrooms
1 cup milk	12 medium shrimp, cooked and
½ cup cream (or chicken broth)	shelled

Melt butter in double boiler. Stir in flour. Wisk in milk and cream to make smooth white sauce. Add other ingredients; pour over eggs. Bake at 350 degrees for 20 minutes. Yield: 12 servings

John P. East
United States Senate
(North Carolina)

V.I.P.

SHE-CRAB SOUP

½ cup margarine	1¼ teaspoon salt
¾ cups self-rising flour	1¼ teaspoon black pepper
2 tablespoons chicken base	Pinch of mace
1 quart water	8 to 10 ounces of claw crabmeat
1½ cups evaporated milk	Add 1 tablespoon of she crab
(20-ounces)	eggs, if available
2 tablespoons onions, grated	2½ teaspoons dry sherry
1 yolk of 1 hard-cooked egg,	
grated fine	

Use double boiler for cooking. In top pan add margarine, flour and chicken base. Mix well and cook for 10 minutes. Then add water, milk, onions, egg, salt, black pepper and a pinch of mace. Cook for about 45 minutes, stirring frequently. Add crabmeat and she crab eggs. Cook 10 minutes. Serve hot. Add ¼ teaspoon sherry to each cup before serving. Yield: 8 to 10 cups

The Rice Planters Restaurant
6707 Kings Highway North
Myrtle Beach, South Carolina

CHICKEN-TOMATO BOUILLON

1 quart seasoned homemade	⅛ teaspoon sugar
chicken broth (directions	Grated rind of one orange (do
below)	not include white)
1 beef bouillon cube	½ cup dry vermouth
1 cup tomato juice	Salt and pepper to taste

Cook broth, bouillon cube and tomato juice on high heat for three minutes. Add sugar, orange rind, vermouth, salt and pepper and simmer at least 5 minutes. Serve hot; may reheat and it's still delicious. May congeal in the summer.

Note: Simmer until done, but not falling apart, a large, salted fryer half covered with water to which has been added three stalks celery and leaves, 1 large onion, 1 carrot, 1 beef bouillon cube. The vegetables should be cut into chunks. Strain broth. Chill the broth overnight and remove fat. Then condense to 1 quart for use in the recipe. Chicken broth which has been frozen may also be used. Canned chicken broth may be used, but is a poor substitute for homemade.

William Friday
President, University of North Carolina

V.I.P.

CRAB BISQUE

1 (10½-ounce) can condensed cream of mushroom soup	1 cup light cream
1 (10½-ounce) can condensed cream of asparagus soup	1 (7½-ounce) can (1 cup) crab meat, flaked and cartilage removed
1½ soup cans milk	¼ cup of dry white wine

Blend soups; stir in milk and cream. Heat just to boiling. Add crab; heat through. Stir in wine just before serving. Yield: 6 to 8 servings

Elizabeth Dole
Secretary, U.S. Department of Transportation

SPINACH SOUP

1 (10-ounce) package frozen creamed spinach (frozen chopped spinach, prepared as directed, can also be used)	2 (10-ounce) cans cream of celery soup 1 soup can of milk
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Cook spinach as directed on package. Add to soup and milk, and heat to boiling point. Yield: 4 servings

Jesse Helms
United States Senate
(North Carolina)

MONTE CHRISTO SANDWICH

3 ounces butter	1 ounce sliced ham
2 slices bread	2 eggs (beaten)
3 ounces chicken or turkey	

Butter both sides of bread. Place the ham and turkey between them and dip in beaten eggs. Saute in butter over gentle heat until brown on one side. Turn and brown on the other side. Slice diagonally and serve with watermelon rind pickle or any other spicy condiment.

Richard W. Riley
Governor, South Carolina

TACO SALAD

1 head lettuce, finely chopped	1½ cups Cheddar cheese, grated
½ pound ground sirloin of beef	¾ cup Catalina® dressing
2 large tomatoes, diced	3 tablespoons sour cream

Wash and chop lettuce in advance. Place lettuce in a colander so that all moisture can drip out of the lettuce before preparing the salad. Place colander in the refrigerator. Crumble the ground sirloin and cook over medium heat until just done.

Put the chopped lettuce, diced tomatoes, cooked warm sirloin and ¾ cup of the grated Cheddar cheese in a large mixing bowl. Add dressing and toss well. Divide the salad on six plates. Sprinkle remaining ¾ cup of grated Cheddar cheese evenly on top of each serving. Put 1½ teaspoons sour cream on top of each salad. I like to serve this with toasted tortilla triangles. Yield: 6 servings

Erma Bombeck
Author

MOLDED CRANBERRY SALAD

2 cups cranberries	½ cup celery, chopped
1¼ cups cold water	½ cup chopped nuts
1 cup sugar	½ teaspoon salt
1 (¼-ounce) envelope unflavored gelatin	

Cook cranberries in 1 cup water for twenty minutes. Stir in sugar and cook 5 minutes longer.

Soften gelatin in ¼ cup cold water; add to hot cranberries and stir until dissolved. Set aside to cool. When mixture begins to thicken, add chopped celery, nuts and salt. Turn into mold that has been rinsed with cold water. Chill in refrigerator until firm. Unmold on serving plate. Garnish with salad greens if desired.

Note: This is decorative and delicious for the holidays or whenever you serve chicken or turkey.

Yield: 6 servings

Lady Bird Johnson
Stonewall, Texas

V.I.P.

FROZEN FRUIT SALAD

½ gallon peach ice cream, softened	1 (16-ounce) peeled apricots, drained
1 quart Morzetti® slaw dressing	2 bottles cherries, drained
1 (10-ounce) package midget marshmallows	1 large (20-ounce) can pineapple chunks, drained
2 cups toasted pecans	

Combine all ingredients and freeze in individual molds. Yield: 16 to 18 servings

**Mariam Cannon Hayes
President, Cannon Foundation**

WEST INDIES SALAD

1 large onion, chopped	¾ cup salad oil
4 pounds lump crabmeat	Salt to taste
¾ cup apple cider vinegar	Pepper to taste

Mix chopped onions and crabmeat in a large bowl. Blend together oil and vinegar and pour over crabmeat. Seal with crushed ice and cover with plastic wrap. Refrigerate for 24 hours and drain before serving. Yield: 8 servings

**Gilbert Wright,
Executive Chef,
Marriott's Grand Hotel
Point Clear, Alabama**

RASPBERRY SALAD

2 (3-ounce) packages raspberry jello	2 (6-ounce) packages frozen raspberries, thawed and drained (reserve juice)
½ gallon vanilla ice cream	
1 (16-ounce) can lemonade concentrate	1 cup pecans, chopped

Cook jello according to directions on package. Cut up ice cream and stir into hot jello mixture. Mix raspberry juice with other ingredients and omitting raspberries, refrigerate until beginning to jell. Add berries and pecans. Refrigerate until firm.

**Mariam Cannon Hayes
President, Cannon Foundation**

HOT BACON DRESSING

4 ounces bacon **1 quart French dressing**
1 teaspoon dry mustard

Dice 4 ounces of bacon. Fry in large pan until $\frac{3}{4}$ done. Add 1 teaspoon mustard and 1 quart French dressing. Heat to about 150 degrees (eggs will curdle if temperature is higher.)

Franz Buck
The Cloister
Sea Island, Georgia

FRENCH DRESSING

2 ounces Dijon mustard	4 whole eggs, raw
1 tablespoon crushed black pepper	2 tablespoons Worcestershire sauce
2 ounces salt	$\frac{1}{2}$ gallon salad oil
$\frac{1}{4}$ teaspoon nutmeg	1 quart olive oil
1 tablespoon minced garlic	Lemon juice
1 quart red wine vinegar	Salt

Put first eight ingredients in blender or food processor. Start machine. Add salad oil and olive oil and adjust seasoning with lemon juice and salt. Goes well with artichokes and vinaigrettes; will keep in the refrigerator for months. Yield: 5 quarts

CALIFORNIA DRESSING

Add avocado to basic French dressing.

STEAK HOUSE CHEESE DRESSING

1 pint half and half cream	$\frac{3}{4}$ teaspoon salt
1½ pints mayonnaise	1 pound blue cheese, crumbled
4½ ounces vinegar	$\frac{1}{4}$ teaspoon garlic powder
4½ ounces catsup	

Mix and store in a quart jar in refrigerator.

Courtesy of a Charlotte steak house

V.I.P.

BAKED GRITS

1 cup of grits
½ quart water
½ quart milk

2 eggs, separated
Salt to taste

Boil the grits in the water and milk mixed. Season and when quite dry, take off the stove and let it cool a little. Beat the whites and yolks of eggs separately and when the grits are cool beat in the yolks and blend thoroughly. Then add the whites and beat until very light. Add ½ cup of cream.

Set in oven and bake to a beautiful brown and serve hot.

Note: Cold grits may thus be utilized.

Lady Bird Johnson
Stonewall, Texas

SPINACH PARMESAN

3 pounds of spinach
6 tablespoons Parmesan cheese
6 tablespoons onion, minced

6 tablespoons heavy cream
5 tablespoons melted butter
½ cup cracker crumbs

Cook the cleaned spinach until tender. Drain thoroughly. Chop coarsely and add the cheese, onion, cream and 4 tablespoons of the butter. Arrange in a shallow baking dish and sprinkle with the crumbs mixed with the remaining butter. Bake for 10 to 15 minutes. Yield: 4 servings

Lady Bird Johnson
Stonewall, Texas

PRESIDENT REAGAN'S FAVORITE MACARONI AND CHEESE

½ pound macaroni
1 teaspoon butter
1 egg, beaten
1 teaspoon dry mustard

1 teaspoon salt
1 cup milk
3 cups sharp cheese, grated

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese. Bake at 350 degrees for about 45 minutes or until custard is set and top is crusty.

Ronald Reagan
Washington, D.C.

GARDEN PILAF

10 cups cooked rice	3 teaspoons salt
$\frac{3}{4}$ cup margarine	2 teaspoons dried rosemary
$\frac{1}{2}$ cup blanched almonds	(crushed)
$\frac{1}{2}$ cup instant minced onion	2 medium tomatoes
$\frac{1}{2}$ teaspoon pepper	2 cups cooked peas

About 20 minutes before serving, cook rice. Meanwhile, in $\frac{3}{4}$ cup of margarine in Dutch oven, saute $\frac{1}{2}$ cup blanched almonds until golden. Add hot rice, onion, pepper, salt, and rosemary. Toss.

Cut tomatoes into eighths. Sprinkle with seasoned salt and add 2 cups cooked peas to pilaf. Toss. Yield: 12 servings

May Coleman
President, E.C.W.
Diocese of North Carolina

EASY RICE CASSEROLE

1 cup regular rice (not minute)	2 cans beef bouillon
$\frac{1}{2}$ cup butter	2 cans mushrooms

Brown rice in one stick of margarine. Add beef bouillon (not consomme) and mushrooms. Stir together. Bake in 350 degree oven for 1 hour in a covered casserole dish. Serve with any kind of meat. Yield: 6 servings

Betty Dorton Thomas
North Carolina General Assembly (1975-1984)

BROCCOLI CASSEROLE

1 large bunch fresh broccoli	2 cups Monterey Jack cheese
1 cup mayonnaise	(sharp Cheddar fine also),
1 tablespoon onion, minced	grated
1 (10 $\frac{3}{4}$ -ounce) can cream of mushroom soup	$\frac{1}{2}$ cup stuffing mix, buttered

Cook broccoli according to directions. Combine remaining ingredients, and pour over broccoli which has been cooked, cooled, and placed in baking dish. Mix $\frac{1}{2}$ cup stuffing mix into 6 tablespoons butter. Sprinkle over top and bake at 350 degrees for 25 minutes.

Mickie Krzyzewski
Coach "K"
Duke University

V.I.P.

BAKED LIMA BEANS

2 cups dried lima beans	2 teaspoons salt
4 slices bacon	1 teaspoon mustard
1 medium onion, chopped	2 tablespoons brown sugar
1 green pepper, chopped	
1 cup canned tomatoes, chopped	

Soak beans overnight in cold water. Drain; add 2 quarts water, and boil until tender. Pour beans into buttered casserole. Add other ingredients. Put bacon on top.

Bake covered for 2 hours at 325 degrees. Uncover for last 20 minutes. Add water if necessary.

Jesse Helms
United States Senate
(North Carolina)

CHEESE ONION PIE

2 cups cheese Ritz® crackers, crumbled	2 eggs
½ cup melted butter	1 teaspoon salt
3 large onions, thinly sliced (about 3½ cups)	½ teaspoon pepper
1 tablespoon salad oil	½ cup sharp Cheddar cheese, grated
1 cup milk	Dash of Worcestershire sauce, garlic, dried parsley

Blend crumbs and butter (set aside ½ cup). Press remaining amount into the bottom of a 9-inch or 10-inch pie pan. Saute onions in salad oil (10 minutes) until tender or clear—not brown. Spread sauteed onions on crumb crust. Combine milk, eggs, cheese, salt and pepper in a pan. Add remaining ingredients, and heat very slowly, stirring constantly until cheese melts. Pour mixture over crust and sprinkle remaining crumbs on top. Bake until center sets at 325 degrees for 30 minutes. Let stand 5 minutes. Serve.

Sis East
wife of U.S. Senator John East
(North Carolina)

EASY CHEESE SOUFFLE

12 slices bread (trim crust)	Few drops hot sauce
Butter	4 cups whole milk
8 eggs	8 ounces sharp Cheddar
1 teaspoon salt	cheese, shredded
1 teaspoon powdered mustard	

Remove crust from bread. Butter both sides. Beat eggs and add seasonings and milk. Using 12 x 8-inch glass baking dish, place 6 slices buttered bread in casserole making 2 rows. Sprinkle half of cheese over bread. Top with remaining bread and sprinkle with the rest of cheese. Slowly pour egg and milk mixture over bread. Cover dish and refrigerate overnight. Bake at 300 degrees for 1 hour and 20 minutes.

Marian Quinn
wife of Dwight Quinn,
North Carolina General Assembly

CONSOMME RICE

1 cup uncooked rice	1 small onion, chopped fine
2 cans beef consomme	½ green pepper, chopped fine
½ cup margarine (or butter)	A little red pepper and salt

Cook all in casserole for 1 hour in 375 degree oven. Stir occasionally. Yield: 6 servings

Elizabeth Dole
Secretary, U.S. Department of Transportation

FETTUCINE

1 pound fettucine	6 ounces fresh Parmesan
½ cup butter	cheese, grated
½ pint heavy cream	Cubed ham (2-cups)
Fresh pound pepper	Cup small green peas

Boil fettucine in salted water until tender. Drain and return to pan. Add and toss: butter, cream, pepper, Parmesan cheese, ham, and green peas.

Note: This is a nice main dish. Serve with salad or green vegetable and light dessert—fruit.

Mary Harris
Former President, E.C.W.
Diocese of North Carolina

V.I.P.

BEEF STROGANOFF

1 cup butter (½ pound)	⅓ cup flour (or more, if you like a thicker gravy)
3 pounds of boneless sirloin or round steak, cut 1 inch thick and then sliced in slender strips (3 pounds when all fat is removed)	3 cups chicken broth
4 to 5 medium onions, finely chopped	Salt and freshly ground black pepper
2 cloves garlic, finely chopped	1 pound fresh mushrooms, sliced
	1 pint sour cream

Melt the butter in a large, heavy casserole. When the foam begins to subside, add the strips of beef and coat them all over with the butter. Simmer for 2 to 3 minutes until all the red is gone. Remove the meat to a bowl with a slotted spoon. Add the onions and garlic to the casserole and simmer 10 minutes, stirring occasionally. Add the flour, blend well, and cook 5 to 10 minutes, stirring constantly. Gradually add the chicken broth, stirring, and when blended and smooth, season to taste with salt and pepper.

When the sauce begins to bubble, return the beef strips to the casserole. Add the sliced mushrooms and stir gently but thoroughly. Bring to a boil, turn down the heat, and simmer 30 minutes, or until the beef is tender.

Just before serving, fold in the sour cream and cook just long enough to heat thoroughly. No more than 5 minutes. Serve over noodles. Yield: 10 servings

Kim Hunter
Actress

MARINATED FLANK STEAKS

2 (1 to 1¼ pound) flank steaks	3 tablespoons honey
½ cup vegetable oil	½ teaspoon garlic powder
¼ cup teriyaki sauce	½ teaspoon ground ginger
1 tablespoon onion, minced	

Prick both sides of steaks with fork and place in a large shallow dish. Combine remaining ingredients; pour over steaks. Cover; marinate 24 hours in refrigerator, turning occasionally.

Remove steaks from marinade. Grill over hot coals 4 to 5 minutes on each side or until desired degree of doneness. To serve, slice steaks across grain into thin slices. Yield: 6 to 8 servings

Mickie Krzyzewski
Coach "K"
Duke University

BEEF CASSEROLE

1 pound lean ground beef	1 (6-ounce) package cream
1 teaspoon salt	cheese
1 teaspoon sugar	1 cup sour cream
Pinch of garlic salt	1 onion, chopped
1 (16-ounce) can tomato sauce	½ green pepper, grated
1 (8-ounce) package small	Cheddar cheese for topping
noodles	

Brown the beef and add salt, sugar, garlic salt. Drain well. Add tomato sauce and remove from heat.

Cook noodles.

Mix cream cheese, sour cream, chopped onion and green pepper. In a buttered casserole place a layer of noodles, a layer of cream cheese mixture and a layer of the meat mixture. Repeat layers until all ingredients are used. Top with grated Cheddar cheese.

Bake at 350 degrees for 20 to 25 minutes. Yield: 6 servings

Mrs. Richard W. Riley
Wife of Governor, South Carolina

BAKED PRIME VEAL STEAK "THE CLOISTER"

6 center-cut veal cutlets	2 cups basic white sauce
(¾ inch thick)	(well seasoned)
1 tablespoon butter	18 thin slices of raw tomatoes
1 tablespoon oil	6 large cooked mushroom
3 cups diced cooked chicken	caps
breast (¾ inch thick)	2½ cups Hollandaise sauce
1½ cups diced cooked	
mushrooms (¾ inch thick)	

Season the veal cutlets with salt and pepper; dip in flour and saute both sides for one minute in hot skillet using one tablespoon butter and one tablespoon of oil. Place the cutlets side by side on a baking sheet. Combine the diced chicken, diced mushrooms and white sauce in a bowl and spread the mixture evenly over the cutlets. Place three slices of tomato over the chicken ragout end to end and place one mushroom cap on the center of each cutlet. Cover each cutlet with Hollandaise sauce, sprinkle with a little Parmesan cheese, bread crumbs, and a few drops of drawn butter. Place the baking sheet in a moderately hot oven (375 degrees) and bake until top is golden brown (approximately 15 minutes).

The Cloister
Sea Island, Georgia

V.I.P.

MEAT LOAF I

2 pounds ground round steak	1 teaspoon Accent®
2 eggs, well beaten	½ cup warm water
1½ cups bread crumbs	1 package onion soup mix
¾ cup catsup	1 (8-ounce) can tomato sauce

Mix the first 7 ingredients thoroughly. Put into loaf pan, cover with 2 strips bacon if you like that flavor. Pour tomato sauce over loaf. Bake one hour at 350 degrees. Yield: 6 servings

Ann Landers
Columnist

VEAL MEDALLIONS WITH MOREL SAUCE

8 each—2 ounce veal medallions or veal cutlets	1 cup brown veal stock (available in gourmet shop)
½ cup all-purpose flour	Calvados brandy or good cognac
½ cup clarified butter	½ cup fresh heavy cream
½ cup dry white wine	Fresh parsley, chopped
2 each—peeled shallots, minced	
1 clove garlic, minced	
1 ounce fresh or dry morels (available in gourmet shop) (if using dry morels, soak in lukewarm water for approximately one hour and wash very well to free from any sand or grain)	

Have butcher cut eight veal scallopinis or medallions. Season, dredge in flour and saute in clarified butter over medium heat until almost done. Remove from pan and set on serving platter and keep warm.

Deglaze pan with white wine, strain drippings and put aside. Add a little butter to frying pan, adding shallots and garlic. Saute quickly without letting them brown.

Add morels. Flame with brandy. Reduce and add veal stock plus pan drippings.

Let simmer until desired consistency is achieved. Then finish with cream and whisk in some fresh butter pieces. Adjust seasoning and pour over veal medallions. Sprinkle with fresh chopped parsley.

Accompany the dish with a nice starch and a Chenin Blanc.

Colonial Williamsburg Foundation
Williamsburg, Virginia

V.I.P.

NEWMAN'S OWN MARINATED STEAK

½ cup Newman's Own olive oil and vinegar dressing	Salt and pepper
2 cloves garlic, crushed	1 large sirloin steak, about 1½ inches thick
1 large onion, cut up	

Combine Newman's Own, garlic, onion, dash of salt and pepper in a shallow glass dish. Add steak, turn to coat with marinade. Refrigerate several hours, turning steak occasionally.

Just before serving, preheat broiler or grill. Drain steak, broil or grill. Slice and serve. Yield: 4 servings

Paul Newman
Actor, Director

VEAL SUPREME

6 tablespoons sweet butter	Veal scallops
10 mushroom caps, cut in thin strips	Seasoned all-purpose flour (salt & ground pepper)
1 medium green pepper, cut in thin strips	¾ cup dry vermouth
1 small red onion, peeled and cut into thin strips	⅓ can (10½ ounces) cream of chicken soup
	Wild rice

Melt 2 tablespoons sweet butter in a large skillet until sizzling. Add mushrooms, green pepper and onion. Cook over medium heat, stirring until onion rings are transparent. Lift out mushrooms, green pepper and onion rings and set aside. Add remaining butter to skillet; heat until hot. Add veal scallops that have been dredged in seasoned flour. Brown quickly over high heat on both sides. Remove scallops to a heated platter. Deglaze skillet by adding vermouth and heating over low flame. Add undiluted cream of chicken soup, stirring. Add veal scallops and mushroom mixture. Cover, simmer over low heat, stirring often. Cook about 10 minutes or until veal is tender. Correct seasoning to taste. Serve veal and sauce over cooked wild rice.

Pat Boone
Singer

V.I.P.

LOW COUNTRY CHICKEN AND OYSTER PIE

6 large deboned chicken breasts	1 cup English peas
1 small onion	1 cup baby carrots, cooked
½ cup butter	1 cup dry white wine
3 tablespoons all-purpose flour	36 oysters (6 per serving)
2 chicken bouillon cubes	2 hard cooked eggs, grated
2 cups water	6 thin slices of corn bread

Parboil chicken breasts. Saute onion in butter until brown. In double boiler mix flour, bouillon cubes and water. Add onions, peas, carrots, and wine, and simmer for five minutes.

Dry chicken breasts and place one in each individual casserole dish. Spoon vegetable mixture over chicken, and place 6 oysters around the edge of the casserole. Sprinkle grated egg over casserole. Bake 15 minutes at 375 degrees. Place corn bread on top and serve.

Note: This can be made in one large casserole and served over the corn bread if you wish.

Perditas
Charleston, South Carolina

DON HOLT'S CASSEROLE

2 (6½-ounce) cans boned chicken	1 can mushroom soup (or cream of chicken)
1 (8½-ounce) can green peas	2 hard-cooked eggs, coarsely chopped
1 (8½-ounce) can small whole onions	½ of (19-ounce) box of corn bread mix prepared according to directions
1 (10½-ounce) can chicken a la king	

Preheat oven to 350 degrees. Into 8 x 8 x 2-inch greased pyrex dish place the first 6 ingredients. Spread cornbread mix carefully over the ingredients that have been placed in pyrex dish starting at edges all around and spreading to center.

Bake 40 minutes at 350 degrees until brown on top.

Serve a square of corn bread in center of plate with vegetables and gravy over and around. Garnish with paprika.

Note: The ingredients for this one dish meal can be kept on the shelf for a surprise visit. It can feed 6 hungry people in about 1 hour of preparation and cooking time.
Yield: 6 servings

Don S. Holt
Former President, Cannon Mills Co.

CURRY CHICKEN

8 chicken breasts (or 1 whole chicken cut off bones in chunks)*	1 tablespoon lemon juice
2 (10-ounce) packages frozen broccoli (or 1 large fresh)	½ teaspoon curry powder (medium hot)
2 cans cream of chicken soup	½ cup sharp Cheddar cheese, shredded
1 cup mayonnaise	½ cup soft bread crumbs, buttered

Cook chicken in water until done. Cool. Cook and drain broccoli and put in a greased casserole dish. (Do not overcook). Place chicken on top. Combine soup, mayonnaise, lemon, curry and pour over chicken. Sprinkle on cheese and bread crumbs. Bake at 350 degrees for 25 minutes.

*Note: *Ida Friday prefers to cook whole chicken in water to which one medium onion, 1 stick celery and one beef bouillon cube have been added. Salt chicken. Sometimes I use turkey breasts, sliced after cooking. If chicken is in slices or chunks, the dish can be served buffet style—no knife needed for cutting chicken. Fills rectangle casserole—3 quart size.*

Yield: 6 servings

William Friday
President, University of North Carolina

HEFNER SUPREME

6 to 8 boned chicken breasts	2 tablespoons dark brown sugar
1 whole lemon	1 lemon, thinly sliced
⅓ cup all-purpose flour	1 cup chicken broth
1½ teaspoons salt	Fresh mint
½ teaspoon paprika	
4 tablespoons salad oil	

Pat chicken dry with paper towels. Grate peel from lemon and set aside; cut lemon in half and squeeze the juice over the pieces of chicken, rubbing the juice into each piece of chicken. Shake in a paper bag with the flour, salt and paprika. Brown chicken slowly in the salad oil. Arrange in casserole.

Sprinkle lemon peel over the chicken, add brown sugar and then cover with the thinly sliced lemon. Pour in the broth and place the mint sprigs on top. Cover and bake at 375 degrees about 40 to 45 minutes. Remove mint and serve.

W. G. (Bill) Hefner
United States House of Representatives
(North Carolina)

V.I.P.

CHICKEN DIANE

4 (8-ounce) boneless chicken breasts, dredged in seasoned flour	¼ pound mushrooms, sliced
¼ cup unsalted butter	½ cup heavy cream
3 tablespoons brandy	2 tablespoons Dijon-style mustard
2 teaspoons shallots, minced	2 teaspoons fresh parsley leaves, minced
1 teaspoon garlic, minced	

In a stainless steel or enameled skillet, saute the chicken breasts in the butter over moderately high heat from 3 to 4 minutes on each side, or until they are springy to the touch. Add the brandy, heated; ignite it, shaking the skillet until the flames go out, and transfer the chicken with a slotted spatula to a heated platter. Keep the chicken warm, covered loosely. Add the shallots and the garlic to the skillet and cook them over moderate heat, stirring, for 1 minute. Add the mushrooms and saute the mixture over moderately high heat for 2 to 3 minutes, or until the mushrooms are firm. Add the cream and reduce it until it is thickened slightly. Stir in the mustard, the parsley, and salt and pepper to taste and cover the chicken with the sauce. Yield: 4 servings

Caroline Hunt
Wife Of Former Governor
(North Carolina)

CHICKEN CASSEROLE I

1 package poultry stuffing mix	½ cup mayonnaise
½ cup butter	½ teaspoon salt
1 cup hot water	2 eggs
2½ cups cooked chicken, cut up	1½ cup milk
1 tablespoon onion, minced	1 can undiluted mushroom soup
½ cup celery, chopped	½ cup cheese, grated

Mix together: stuffing mix, butter, hot water. Put half of mixture into 8 x 12-inch pan. Pour over mixture: chicken, onion, celery, mayonnaise, and salt. Top with remaining dressing mixture. Beat together 2 eggs and 1½ cup milk. Pour over dressing mixture. Refrigerate overnight. Remove from refrigerator 1 hour before baking. Top with mushroom soup and bake at 325 degrees uncovered for 40 minutes. Add grated cheese on top. Bake 10 additional minutes. Yield: 8 to 10 servings

Martha H. Melvin
Mayor of Harrisburg, North Carolina

V.I.P.

BAJA CALIFORNIA CHICKEN

8 boned chicken breasts	4 tablespoons olive oil
Seasoning salt and pepper,	4 tablespoons tarragon
to taste	vinegar
2 cloves garlic, crushed	$\frac{2}{3}$ cup dry sherry

Sprinkle chicken with seasoning salt and pepper. Crush garlic into oil and vinegar in a skillet. Saute chicken pieces until golden brown, turning frequently. Remove; place in a baking dish. Pour sherry over pieces and place in 350 degree oven for 10 minutes. Yield: 8 servings

Nancy Reagan
Washington, D.C.

GRANNY'S AMERICAN FRIED CHICKEN

2 to 3 pound fryer, cut up	$2\frac{1}{2}$ teaspoons paprika
$1\frac{1}{2}$ cups all purpose flour,	2 eggs
unsifted	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ teaspoons salt	2 tablespoons lemon juice
$2\frac{1}{2}$ teaspoons thyme leaves	Cooking oil

Wash chicken but do not dry. Combine dry ingredients. Combine eggs, milk and lemon juice. Dip chicken in flour mixture. Dip in milk mixture. Re-dip in flour mixture. Allow to sit for 30 minutes—if moist re-dip in flour mixture. Cook at 375 degrees in frying pan—25 minutes for dark meat and 20 minutes for white meat. Drain on paper.

Ernest Hollings
United States Senate
(South Carolina)

CALIFORNIA PORK CHOPS

6 pork chops	$10\frac{3}{4}$ ounce can condensed
1 teaspoon poultry seasoning	Cheddar cheese soup
1 teaspoon salt	

Brown pork chops. Sprinkle chops with poultry seasoning and salt.

Spoon Cheddar cheese soup, undiluted, evenly over meat.

Bake, covered, 50 to 60 minutes until chops are fork tender at 325 degrees.

Jesse Helms
United States Senate
(North Carolina)

V.I.P.

SOUTH CAROLINA BARBECUE SAUCE FOR CHICKEN

1 pound butter, melted	Juice of 3 lemons
1 quart vinegar	¾ bottle hot sauce
1 cup chicken broth	½ teaspoon red pepper
2 cups water	1 onion, minced
1 bottle Worcestershire sauce	¼ teaspoon black pepper
1 jar mustard	Cornstarch (optional)
2 cups chili sauce	

Melt the butter and add vinegar, chicken broth and water. Once this is combined, add other ingredients and cook until onion is tender. Thicken with cornstarch as needed. Yield: 40 servings

Nancy Thurmond
wife of U.S. Senator Strom Thurmond,
(South Carolina)

CAROLINA COUNTRY HAM

1 whole country ham	2 cups molasses or dark corn
(12 to 20 pounds)	syrup
1 cup vinegar	

Soak ham in water at least 24 hours before cooking.

Change water frequently, using very hot water and 1 cup vinegar for the first time. Allow water to cool before handling.

Scrub ham thoroughly with brush; rinse and drain.

Place ham in a large boiler which will fit on two burners of stove. Cover with cold water and stir in syrup or molasses.

Bring to boil, then simmer for about four hours (20 to 30 minutes per pound).

Leave ham in boiler until it can be handled safely but remove while still warm.

Remove skin, wrap in aluminum foil, and refrigerate.

For serving, ham can be sliced cold as is; or it can be glazed, reheated in 375 degree oven and served whole.

To glaze: Score fat and stud with whole cloves. Brush with a mixture of brown sugar and honey. Baste with fruit juice or apple cider while reheating.

Hugh Q. Alexander
Former U.S. Congressman
(North Carolina)

CHICKEN IMPERIAL

2 cups dry bread crumbs— or cereal	2 teaspoons salt
¾ cup Parmesan or Romano cheese, grated	⅛ teaspoon pepper
¼ cup parsley, chopped	2 broiler-fryer chickens, cut in pieces
1 clove garlic, minced	½ pound butter (1 cup butter, melted)

Combine bread crumbs, cheese, parsley, garlic, salt and pepper in shallow dish. (I use foil to wrap all in—cover and last 20 minutes open, put in broiler to crisp). Dip chicken pieces in melted butter, then in crumb mixture, turning to coat all sides. Sprinkle with remaining butter. Bake in moderate oven (350 degrees). Yield: 6 to 8 servings

Marge Fraser
Wife of Retired Bishop, Episcopal Diocese of North Carolina

TURKEY FILETS WITH PISTACHIOS

1 cup butter	⅔ cup chicken broth
6 turkey filets, cut from breast approximately 6 ounces each	2 egg yolks
Salt and pepper to taste	½ cup heavy cream
4 shallots, finely chopped	⅓ cup chopped pistachios, shelled
4 large mushrooms, sliced	¼ tablespoon dried tarragon
2 tablespoons all-purpose flour	1 tablespoon lemon juice
⅓ cup dry white wine	

Melt ¼ cup of butter in a large skillet. Saute the turkey on both sides until golden. Season with salt and pepper. Remove from pan and set aside. Add shallots to pan and saute for five minutes. Add the mushrooms and cook for another five minutes, adding more butter if needed. Sprinkle in the flour and cook for about 3 minutes. Add the wine and broth, stirring until slightly thickened. Return the filets to the pan and cover and cook for 15 minutes on low heat. Beat the cream and the egg yolks together. Add some of the hot sauce to cream mixture, then stir into the hot sauce. Stir until thickened. Add pistachios, tarragon and lemon juice. Correct seasoning.

Carol Burnett
Actress, Comedienne

V.I.P.

CRABMEAT AND SCALLOPS IN SCALLOP SHELLS

2 cups dry white wine or 1½
cups dry white vermouth
1 teaspoon salt
⅛ teaspoon pepper
1 bay leaf
4 tablespoons green onions or
shallots

1 pound scallops, washed and
dried
1 pound fresh mushrooms
1 pound crabmeat, picked
carefully for shells

Simmer wine and flavorings for five minutes. Add scallops and mushrooms (cleaned and sliced) and enough water barely to cover. Simmer covered for 5 minutes. Remove scallops and mushrooms with a slotted spoon and set aside. Reduce liquid to two cups by boiling rapidly.

SAUCE:

6 tablespoons butter
8 tablespoons all-purpose flour
1⅓ cup milk
4 egg yolks

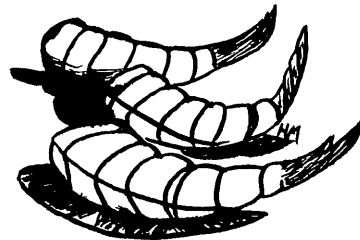
1 cup whipping cream
Salt and pepper
Lemon juice

Cook butter and flour together slowly for two minutes. Remove from heat. Then slowly add liquid from scallops; add milk. Boil 1 minute. Blend egg yolks and cream in bowl, then beat in hot sauce by driplets. Return sauce to pan and boil, stirring, for 1 minute. Thin with more cream if necessary. Season to taste with salt, pepper, and lemon juice.

Add crabmeat, scallops and mushrooms to sauce and spoon into buttered scallop shells. Top with grated cheese and dot with butter. May refrigerate, covered, to broil later or may freeze for few days up to 2 weeks. When ready to serve, run under broiler until bubbly and lightly brown.

(Note: This is good for ladies' luncheons with good avocado grapefruit salad, and most men like it also as a main dish or first course for dinner.)

Mary Harris
Former President, E.C.W.
Diocese of North Carolina



HERRING COPENHAGEN

1 dozen herring fillets in brine	½ teaspoon ground white
1 whole herring in brine water	pepper
1 cup distilled white vinegar	4 bay leaves
½ cup finely granulated sugar	½ cup Bermuda onion, coarsely
¼ teaspoon ground allspice	chopped

Place fillets and whole herring in large enamel or earthenware bowl. Add cold water to cover. Soak herring overnight to remove excess salt, changing water several times. Drain herring. Cut each fillet crosswise into 1-inch pieces. Place pieces in enamel or earthenware bowl. Prepare whole herring in similar manner. Cut crosswise into 1-inch pieces. Place in separate bowl. Place remaining ingredients in saucepan. Bring to boil. Simmer 1 minute. Remove from heat. Cool to room temperature. Pour most of the marinade over fileted pieces. Pour remainder over whole herring pieces. Cover bowls. Let herring marinate in refrigerator 6 hours or longer. Drain, reserve marinade. Serve herring plain, using pieces cut from whole herring for garnish or use in many ways for main dish or salad offerings. Yield: 25 servings

Walter Cronkite
Television Commentator

SAUTE CRABMEAT RANDOLPH

1 pound lump backfin	4 slices of bread, toasted
crabmeat	Dijonnaise sauce
8 ounces sliced Virginia ham	

Saute lump backfin crabmeat. Place 2 ounces sliced Virginia ham on each crouton. Place 4 ounces of crabmeat on ham. Cover crabmeat with Dijonnaise sauce. Place under broiler until slightly brown.

DIJONNAISE SAUCE:

1 pound unsalted butter	Dijon mustard
10 egg yolks	Salt and pepper

Clarify 1 pound unsalted butter. In double boiler, place 10 egg yolks and mix until thickened. Slowly add clarified butter to egg sauce. Add Dijon mustard, salt and pepper to taste. Yield: 4 servings

Colonial Williamsburg Foundation
Williamsburg, Virginia

V.I.P.

OYSTER PIE

1 pound real butter (put one stick of butter in freezer)	2 eggs
1 large onion	2 cups milk
Crushed crackers	Lemon pepper
1 quart oysters (save liquor)	Salt
	Paprika

Butter casserole generously. Put butter in skillet and saute onion. Put layer of crushed crackers in casserole; then a layer of oysters; a thin layer of onion; top with generous dabs of butter. Make another layer of crackers, oysters, onion and butter; then a thin layer of crackers on top. Beat eggs. Add milk and oyster liquor. Add 1 teaspoon lemon pepper and a little salt. Pour over pie, adding more milk to fill to the top layer. Meanwhile, you have a stick of butter in the freezer. Grate it over the top of pie and dust with paprika. Bake until well set at 300 degrees for 50 to 60 minutes.

Marian Quinn
wife of Dwight Quinn
North Carolina General Assembly

BROILED DEVEILED CLAMS

24 hard-shelled clams (small)	2 tablespoons lemon juice
¾ cup butter, softened	Salt and pepper to taste
3 tablespoons Dijon-style mustard	Stale bread crumbs
¼ cup shallots, minced	Rock salt

Clean and shuck clams, discarding the top shell, and release them from the bottom shells. In a bowl combine the butter, mustard, shallots, lemon juice, salt and pepper. Divide the butter mixture among the clams, spreading it evenly over each clam, so clam is completely covered. Cover clams with plastic wrap and chill 30 minutes. Sprinkle two teaspoons of bread crumbs over each clam and arrange the clams on a bed of rock salt in a shallow baking pan. Broil clams 2 inches from flame for 3 to 4 minutes until the crumbs are golden.

Carol Burnett
Actress, Comedienne

BAKED CRABMEAT REMICK

3 pounds white crabmeat	1 teaspoon tarragon vinegar
6 slices bacon, cooked and crumbled	1 teaspoon dry mustard
1¾ cup mayonnaise	½ teaspoon paprika
½ cup chili sauce	¼ teaspoon celery salt
	¼ teaspoon Tabasco®

Drain crabmeat and remove bony tissue. Place in individual baking dishes and sprinkle with bacon. Heat in moderate oven for five minutes while preparing sauce.

Blend mayonnaise, chili sauce, vinegar, mustard, paprika, celery salt and Tabasco® in a small bowl and mix. Spoon over hot crabmeat. Broil close to flame until bubbly hot (3 to 4 minutes). Yield: 6 servings

Perditas Restaurant
Charleston, South Carolina

SHRIMP TOULOUSE

¼ pound butter	3 pounds raw shrimp, peeled and deveined
½ cup green peppers, diced	1 cup white wine
½ cup shallots, chopped	Salt to taste
¼ cup celery, chopped fine	Pepper to taste
¼ cup pimentos, diced	¼ cup parsley, chopped
1 cup mushrooms, sliced	

Melt butter, add green peppers, shallots, celery, pimento, mushrooms and shrimp. Let simmer for 15 minutes, add wine, salt and pepper to taste and simmer 5 minutes. Add parsley and serve over toast or patty shell. Yield: 6 servings

The Court of Two Sisters
New Orleans, Louisiana

FISH FINGERS

8 ounces flounder filets, cut into 1 inch strips	6 ounces lemon pepper
	2 cups cracker meal

Cover bottom of frying pan with cooking oil. Heat over medium heat. Mix lemon pepper and cracker meal together. Dip flounder into batter and fry over medium heat. Yield: 2 servings

Planters Back Porch Restaurant
Murrells Inlet, South Carolina

V.I.P.

DISHWASHER FISH

Fish filets
Salt

Butter
Lemon juice

First, place fish filets on aluminum foil that has been doubled over. Second, season with salt, butter, and lemon juice to taste. Wrap the fish filets tightly in foil and place in the dishwasher. Turn the dishwasher on and let it run through the entire cycle. The heat and steam from the hot water provides for a tasty dinner.

Note: The fish tastes better if the detergent is left out of the recipe.

Howard H. Baker, Jr.
United States Senate
(Tennessee)

TWO LOAVES "HOME-MADE" FLAVOR BREAD

1 package yeast (active dry)
2 cups warm milk (body
temperature to 105 degrees)
2 tablespoons sugar
¼ cup melted butter

1 teaspoon salt
5½ cups all-purpose
unbleached flour
1 egg white, beaten lightly

Yeast goes into ½ cup milk. Add the sugar, stir. Let yeast proof. Put remaining milk, butter and salt in bowl. Stir in flour, 1 cup at a time. After third cup add yeast mixture. At five cups stir until mixture is relatively firm, remove to board or marble slab and add flour, as necessary to keep from sticking. Butter a bowl and put in dough, turning to coat all sides. Cover and allow to rise 1½ to 2 hours (no drafts).

Deflate, knead 5 minutes more.

Let rise until doubled in bulk. Shape to loaves, slash, brush with beaten egg white.

In loaf pans bake at 400 degrees for 45 minutes or until rapping on crust gives hollow sound. Remove from pans and leave in oven for a few minutes. Cool.

Hugh Downs
Television personality

V.I.P.

POTTAWATOMIE* PUMPKIN BREAD

3¼ cups all-purpose flour	1 teaspoon salt
3 cups sugar	4 eggs
1 teaspoon baking powder	1 cup oil
1 teaspoon baking soda	¾ cup water
1 teaspoon cinnamon	2 cups pumpkin (1 20-ounce
1 teaspoon nutmeg	can)

Blend all ingredients, pour into three large or six small loaf pans, and bake at 350 degrees for one hour.

*an Oklahoma County

Ralph Scales
President Emeritus
Wake Forest University

SALLY LUNN

1 cup milk, scalded	¾ cup sugar
½ cup butter	½ teaspoon salt
1 package dry yeast	3 eggs
¼ cup lukewarm water	3½ cups all-purpose flour
½ cup butter	

In a large bowl pour scalded milk over softened butter. Stir until smooth. Then cool for 10 minutes. Add yeast that has been dissolved in ¼ cup tepid water. Stir into butter and milk and stir until smooth. Add sugar, salt, eggs and 2 cups of flour. Beat 3 minutes with electric beater. Add rest of flour and beat in thoroughly. Let rise 1 hour in warm place. (Should about double in bulk. I often place over warm water in slightly warm oven.) Punch down dough and put into a greased tube pan (angel cake pan) and let rise again—about an hour. (I cover dough for each rising with a warm damp cloth.) Cook at 325 degrees for 50 minutes. When done, set pan on rack and allow to completely cool before inverting pan. When cool, remove from pan, cut into 16 slices, butter, re-shape, wrap in foil and refrigerate or freeze until ready to use. Reheat by thawing and then heating (still in foil) at 325 degrees for about 15 minutes. Remove foil.

Melba Wright
Former Episcopal Church Women Altar Guild Chairman
Diocese of North Carolina

V.I.P.

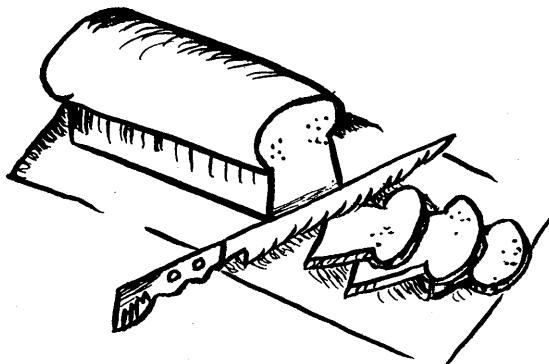
DEVILED BISCUITS

**1 package of 10 refrigerator
biscuits**
¼ cup butter or margarine

4 ounce can deviled ham
¼ cup grated Parmesan cheese

Snip biscuits into quarters, and arrange in two 8-inch round pans. Heat butter and deviled ham in saucepan, stirring until blended. Pour over biscuits, making sure to coat them all. Sprinkle with cheese. Bake at 400 degrees for 15 minutes. Serve hot.

Jesse Helms
United States Senate
(North Carolina)



BANANA BREAD

¼ cup butter
¾ cup sugar
1 egg
2 tablespoons lemon juice
3 large bananas, well mashed

**1½ cups all-purpose flour sifted
with 1 teaspoon baking
powder, ¼ teaspoon salt and
¾ teaspoon soda**
½ cup broken pecans

Cream butter and sugar and add beaten egg, lemon juice and well mashed bananas. Add flour with baking powder, salt and soda, and then the broken nut meats. Turn into a greased loaf pan and bake in moderate oven at 350 degrees.

Slice thin and spread with cream cheese for sandwiches. This is moist and flavorful.

Elizabeth Dole
Secretary, U.S. Department of Transportation

SWEET POTATO PANCAKES

1½ cups all-purpose flour	4 tablespoons melted butter
¼ teaspoon salt	½ cup chopped pecans
1¾ teaspoon baking powder	½ cup dates, chopped
1 cooked sweet potato, mashed	(Optional: 2 teaspoons chopped
1¼ cups milk	candied ginger)
2 eggs	

Mix flour, salt and baking powder. Combine the remaining ingredients. Combine potato mixture with flour mixture. Stir with only a few strokes until completely moistened. Cook on a hot griddle. Turn over once. Serve plain or with butter and maple syrup.

Pity's Sake
Kannapolis, North Carolina

CHOCOLATE ANGEL PIE**For Meringue Shell:**

2 egg whites	½ cup sugar
⅛ teaspoon cream of tartar	½ cup chopped pecans

Beat egg whites and cream of tartar until foamy in large bowl; beat in sugar 1 tablespoon at a time until meringue stands in stiff peaks. Spread over bottom and sides of greased 9-inch pie plate making meringue higher around edge; sprinkle with nuts.

Bake in slow oven 275 degrees about 50 minutes until crisp and lightly browned.

FOR FILLING:

1 cup semisweet chocolate	1 teaspoon vanilla
pieces	1 cup whipping cream
3 tablespoons strong coffee	

Melt 1 cup semisweet chocolate pieces in top of double boiler over hot water (not boiling), stir in 3 tablespoons strong coffee. Cook stirring constantly 5 minutes or until thick, stir in 1 teaspoon vanilla.

Whip 1 cup cream until stiff in large bowl; fold in chocolate mixture; pour into meringue shell; chill 2 or 3 hours until filling is set enough to cut.

Note: Serve in small pieces for this pie is rich.

Elizabeth Dole
Secretary, U.S. Department of Transportation

V.I.P.

PECAN PIE

3 eggs	1 teaspoon vanilla flavoring
1 cup dark brown sugar	1 cup chopped pecans
1 cup light corn syrup	9 inch pastry shell (uncooked)
1/8 teaspoon salt	

Beat eggs until light. Add sugar gradually, then syrup, salt, vanilla and pecans. Pour into pastry shell and cook approximately 60 minutes in preheated oven at 360 degrees. Crust should be light brown.

Strom Thurmond
United States Senate
(South Carolina)

PECAN SQUARES AMERICANA

Pastry Shell:	
1/2 pound (1 cup) butter	finely grated rind of 1 large
1/2 cup sugar	lemon
1 egg	3 cups sifted all-purpose flour
1/4 teaspoon salt	

Adjust rack 1/3 up from bottom of oven and preheat to 375 degrees. Butter a 15 1/2 x 10 1/2 x 1 inch jellyroll pan and place it in the freezer or refrigerator. (It is easier to spread this dough on a cold pan).

In large bowl of electric mixer cream the butter and sugar, just to mix well. Beat in the egg, salt, and lemon rind. Gradually add the flour and beat only until mixture is smooth and holds together.

Place mixture by large spoonful all over the bottom of the cold pan. With floured fingertips press firmly over the bottom and the sides. There must not be any holes or thin spots in the bottom. Prick the bottom at 1/4-inch intervals with a fork. Chill in the freezer or refrigerator for about 10 minutes.

Bake 20 minutes until half baked and lightly colored around the edges. If dough puffs up while baking, reach in to prick it with a fork very slightly and gently. Remove from oven but do not turn off oven. Prepare topping.

1/2 pound (1 cup) butter, cut in	1/4 cup heavy cream
pieces	20 ounces (5 cups) pecan halves
1/2 cup honey	or large pieces
1/4 cup granulated sugar	
1 cup plus 2 tablespoons dark	
brown sugar, firmly packed	

In a heavy 3 quart saucepan over moderately high heat, cook the butter and honey until butter is melted. Add both sugars and stir to dissolve. Bring to a boil and let boil without stirring for exactly 2 minutes. Remove from heat and stir in heavy cream and pecans. Immediately spread the hot mixture evenly over the half-baked crust and spread with the back of a wooden spoon to make as even as possible.

Bake in 375 degree oven with rack in same position for 25 minutes. Remove from oven to cool completely. Cut around sides to release. Cover with a cookie sheet. Invert and remove pan. (If pan doesn't lift off easily, it is because some of the topping has run through to the bottom. If this has happened, bang the inverted pan sharply against the cookie sheet to release.) Cover with a large rack or another cookie sheet and invert again right side up. Slide off onto a cutting board. With a long, heavy knife, cut into small squares, cutting down firmly with the full length of the blade, and wiping the blade frequently with a damp cloth.

William Friday
President, University of North Carolina

ICE CREAM PIE

2 flavors of your favorite ice cream (preferably one light color and one dark)
Chocolate cookie crusts
Syrup and/or fresh fruit for center

Whipped cream (enough for outside of pie)
Pastry bag to flute whipped cream

Soften the darker colored ice cream just enough to be able to spread. Fill the crust about half full and level off. Put in the freezer to harden. Remove from freezer and pour syrup (or spoon fresh fruit) over bottom half. Do not put too much in the center or you will not be able to cut the pie nicely.

Spoon second layer of softened ice cream over the syrup or fruit and mound it to the shape you prefer. Be very generous and make the pie thick. Flute whipped cream around the outside edge of the pie and immediately place in the freezer.

After it is frozen solid, put in carton or freezer bag. Serving: Cut in five wedges to desired size. Cover each piece generously with syrup or fresh fruit. Serve immediately.

This will keep for several weeks so you can make extras for those times when you've had a busy day and want your family to enjoy something special.

M. Merz, General Manager
Cabarrus Country Club
Concord, North Carolina

V.I.P.

MRS. ANDREW WYETH'S CHOCOLATE TARTE

½ cup butter	1 teaspoon rum
¾ cup granulated sugar	Sweetened whipped cream
2 whole eggs	Walnuts (optional)
2 squares bitter chocolate, melted	Baked pie shell or tart shells

Combine butter and sugar. Fold in eggs. Beat, beat, beat. Add melted chocolate and rum. Beat, beat, beat. Add walnuts if desired. Place in baked shell and top with whipped cream. Refrigerate overnight.

Andrew Wyeth
Artist

RUM CREAM PIE

1 tablespoon gelatin	1 pint heavy cream
¼ cup cold water	2 tablespoons rum extract
6 egg yolks	2 graham cracker crusts
1 cup sugar	Grated bitter chocolate

Beat egg yolks and sugar together. Dissolve 1 tablespoon gelatin in ¼ cup cold water and bring to a boil over low heat. Pour into egg mixture, beating briskly. Let cool. Beat until stiff 1 pint of heavy cream. Fold into egg mixture and add 2 tablespoons rum extract. Pour into 2 graham cracker crusts. Place in refrigerator to set. May grate some bitter chocolate on top.

Chez Bruchez
Daytona, Florida

CHOCOLATE CHESS PIE

½ cup butter	1 cup sugar
1 block of chocolate	1 teaspoon vanilla
2 eggs, beaten	

Melt butter and block of chocolate. Cool. Add to two beaten eggs, 1 cup sugar and 1 teaspoon vanilla. Pour in uncooked pie crust. Bake 25 to 30 minutes at 350 degrees.

Alice Green
wife of Jimmy Green
Lt. Governor (N.C.) 1976-1984

CAROLINA APPLE CAKE

1½ cups cooking oil	1 teaspoon salt
2 cups sugar	2 teaspoons vanilla
4 eggs, beaten	3 cups apples, diced and peeled
3 cups all-purpose flour	1 cup chopped nuts
1 teaspoon soda	

Mix oil, sugar and eggs together. Sift flour, soda, and salt together and add to egg mixture. Mix thoroughly. Add vanilla, apples and nuts. Pour into greased, floured tube cake pan and bake in 350 degree oven for approximately one hour. Remove cake from pan, cook and top with glaze.

GLAZE:

1 tablespoon butter	¼ cup milk
1 cup brown sugar	Vanilla to taste

Mix ingredients well in saucepan. Boil for about 10 minutes (slow boil). Add vanilla. Cool and pour over cake.

Jim Hunt
Governor, North Carolina (1976-1984)

BEST EVER PIE

2 egg yolks	½ cup raisins
1 cup sugar	1 tablespoon melted butter
1 teaspoon cinnamon	2 egg whites
1 teaspoon cloves	1 tablespoon vinegar
½ cup pecan halves	1 unbaked pie shell

Beat yolks well until light and thick. Add gradually the sugar, sifted with the cinnamon and cloves. Add pecan halves, raisins and melted butter. Beat egg whites until stiff but not dry and fold into sugar mixture. As you fold, add vinegar. Pour into an unbaked pie shell. Cook at 450 degrees for 10 minutes and then at 350 degrees for 25 minutes. The crust on top should be crisp and brown. Cool and serve with unsweetened whipped cream. Yield: 6 servings

Mrs. Jay Gould
relative of Andrew Wyeth

V.I.P.

DENVER CHOCOLATE SHEET CAKE

2½ cups all-purpose flour	4 tablespoons cocoa
2 cups sugar	½ cup buttermilk
1 teaspoon baking soda	2 eggs, beaten
1 cup butter	1 teaspoon vanilla extract
1¼ cups water	

Mix flour, sugar and soda in bowl. Bring butter, water and cocoa to a boil in saucepan. Pour over dry ingredients. Mix thoroughly. Add buttermilk, eggs and vanilla. Beat well. Pour into a greased 9 x 13-inch pan and bake at 350 degrees for 30 minutes or until it tests done.

FROSTING:

½ cup butter	1 pound powdered sugar
4 tablespoons cocoa	½ cup chopped walnuts or pecans
6 tablespoons buttermilk	
1 teaspoon vanilla extract	

To make frosting, heat butter, cocoa and buttermilk to boiling. Remove from heat and mix in vanilla, sugar and nuts.

Note: A delicious, moist, chocolate cake. The frosting will be runny but it hardens as it cools. Cake freezes well.

Gary Hart
United States Senate
(Colorado)

BLONDE BROWNIES

½ cup butter or shortening, melted	1 cup all-purpose flour
1 cup brown sugar	½ teaspoon baking powder
1 egg, slightly beaten	⅛ teaspoon soda
1 teaspoon vanilla	½ cup chopped nuts
	½ package chocolate chips

Cream butter and sugar. Add egg and vanilla. Sift together dry ingredients. Add to sugar and egg mixture gradually. Add nuts. Spread into greased pan and sprinkle chocolate chips over top. Bake at 350 degrees for 25 to 30 minutes. Cool and cut into squares.

Shirley and Pat Boone
Singers

V.I.P.

FRESH APPLE CAKE

1 cup cooking oil	½ teaspoon salt
2 cups sugar (or perhaps 1½ cups)	1 teaspoon soda
2 eggs	3 cups fresh apples, chopped (do not cook)
2 teaspoons vanilla	1 cup chopped nuts
3 cups all-purpose flour	

Combine oil, sugar, well beaten eggs and vanilla. Measure and sift flour, salt and soda. Add to first mixture. Stir in apples and nuts, mix well. (Will be very stiff). Pour in long baking pan (about 13 x 9-inch). Bake.

GLAZE:

½ cup margarine	¼ cup evaporated milk
1 cup brown sugar	1 teaspoon vanilla

Place margarine and sugar in double boiler. Allow to melt. Add milk, bring to full boil. Cool. Add vanilla. Pour over cake.

Ruth Graham
wife of the Rev. Billy Graham, Evangelist

CHOCOLATE ICE BOX DESSERT

Angel food cake	6 tablespoons water
6 eggs	2 teaspoons vanilla
1 (12-ounce) package of chocolate chips	1 teaspoon salt
4 tablespoons sugar	2 cups whipping cream

Line flat 9 x 9-inch cake pan with wax paper. Slice angel food cake and place a layer of cake in cake pan. (I find that angel food cake slices better if frozen). Separate 6 eggs, beat egg yolks. Melt chocolate chips in a double boiler or over water. When melted, add sugar and water. Mix well—be sure sugar melts.

Remove from heat and stir the above hot chocolate mixture gradually into the beaten yolks of eggs, beat until smooth. Cool chocolate mixture. Add vanilla and salt, mix. Beat the 6 egg whites until stiff. Whip cream. Fold egg whites into the cooled chocolate mixture, then the whipping cream. Place a layer of the chocolate mixture on the sliced angel food cake, then another layer of cake, then a layer of chocolate. Place in refrigerator and chill overnight. This may be frozen and used later. Be sure to chill overnight before freezing.

Betty Ford
Palm Springs, Calif.

V.I.P.

FUDGE COOKIES

3 cups minute oatmeal
1 teaspoon vanilla
Pinch of salt

1 cup chopped nuts
½ cup peanut butter

Mix the above ingredients in a large bowl.

2 cups sugar
½ cup margarine

½ cup cocoa
½ cup milk

In a large saucepan, bring these 4 ingredients to a rolling boil. Pour second mixture over first, stir thoroughly and drop by teaspoon on waxed paper. Cookies are ready to eat when cool.

Marge Fraser
wife of Retired Bishop,
Episcopal Diocese of North Carolina

POACHED PEARS WITH LEMON CREAM

2 cups dry white wine
½ cup sugar
1 cup water

1 sliced lemon
4 hard, ripe pears

Bring the wine, sugar and water to a boil. Peel and core 4 hard ripe pears, sliced long ways and place in boiling pot. Cook for 15 minutes or until lightly softened. Cool and store in refrigerator until needed. Place pears (drained) on plate with a spoon of lemon cream.

LEMON CREAM:

3 egg yolks
½ cup sugar
½ cup melted butter

Juice of one lemon
Grated rind of one lemon
½ cup cream, whipped

Beat egg yolks. Add sugar a little at a time until light in color. Add butter, lemon juice and rind. Let cool and fold in whipped cream. Chill.

Pity's Sake
Kannapolis, North Carolina

V.I.P.

SOUTH CAROLINA PEACH DELIGHT

4 tablespoons sugar	2 tablespoons Grand Marnier®
2½ cups fresh South Carolina	(or lemon juice)
peaches, finely chopped	2 egg whites
½ cup hot peach juice	
1 (3-ounce) package orange	
jello	

Sprinkle sugar over chopped peaches. Let stand 15-20 minutes. Drain ½ cup resulting juice from peaches and warm over low heat. Mix jello with hot peach juice and ½ cup hot water. Add Grand Marnier® and allow to cool. As the mixture thickens, fold in peaches. Beat egg whites stiff and fold into jello-peach mixture. Pour into a mold that has been rinsed in ice water or chilled in freezer. Chill in refrigerator until firm. Top with whipped cream, optional. Yield: 6 servings

Martha Derrick
wife of Butler Derrick,
U.S. House of Representatives
(South Carolina)

FONDANT-DIPPED STRAWBERRIES

2 cups sugar	2 tablespoons white corn syrup
½ teaspoon salt	1 quart strawberries

Combine first 3 ingredients and 1¼ cups water in deep 2 quart saucepan. Heat, stirring until sugar dissolves. Bring to boil and lower heat a little. Cover and boil 2 minutes, to steam down sugar crystals. Uncover, add candy thermometer and boil, without stirring, until thermometer reaches 238 degrees, or until small amount of mixture forms a soft ball when dropped in cold water. Pour onto cold wet platter and cool until almost lukewarm. Beat with fork until white and creamy. Then knead on waxed paper or in hands until smooth. Store in covered jar and let ripen overnight (can be kept in refrigerator at least a week). When ready to use, put required amount in top part of double boiler and melt over hot water. Dip washed and drained berries one at a time into fondant to cover about one third of berry. Put on waxed paper and let stand until cool. Serve within a short time.

William Friday
President, University of North Carolina

V.I.P.

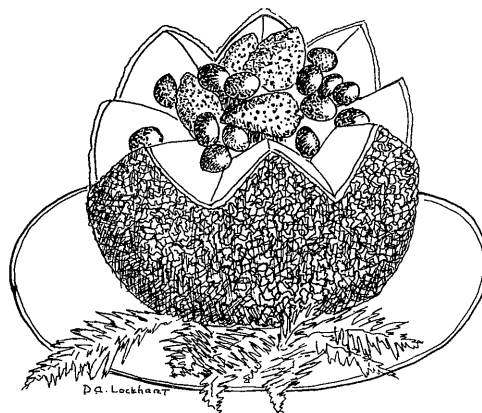
NUTTY FINGER COOKIES

$\frac{1}{2}$ pound butter or margarine	2 cups broken pecans
4 tablespoons powdered sugar (heaping)	1 teaspoon cold water
2 cups all-purpose flour	1 teaspoon vanilla

Mix together; flour hands and roll teaspoonful into shape of a date. Put on greased cookie sheet and crease with knife.

Bake in 250 degrees to 300 degrees oven for 1 hour; roll in powdered sugar while still warm. Yield: 50

Elizabeth Dole
Secretary, U.S. Department of Transportation



ORANGE SUGARED NUTS

$1\frac{1}{2}$ cups sugar	$1\frac{1}{2}$ teaspoon grated orange peel
$\frac{1}{4}$ cup water	$2\frac{1}{2}$ cups walnuts (or mixed nuts)
$\frac{1}{4}$ cup orange juice	

Mix sugar, water, orange juice in a saucepan. Stir over medium heat until sugar melts. Add lid and boil until sugar crystals are washed down. Remove lid and continue cooking to a soft boil stage (236 degrees). Remove from heat and add orange peel. Stir until mixture looks cloudy. Quickly stir in the nuts and pour on a greased marble or pan. The separate with 2 forks.

You do not want to pour the nuts out until the candy adheres to the nuts.

Note: The recipe can be doubled if you care to do so.

William Friday
President, University of North Carolina

V.I.P.

BAKED APPLE SLICES

4 tart apples
1 cup water

$\frac{1}{4}$ cup margarine
Cinnamon to taste

Peel and slice apples in quarters. Place in flat pyrex pan. Boil water and margarine with a little cinnamon for about 2 minutes. Pour over apples. Bake about 1 hour in 350 degree oven.

Elizabeth Dole
Secretary, U.S. Department of Transportation

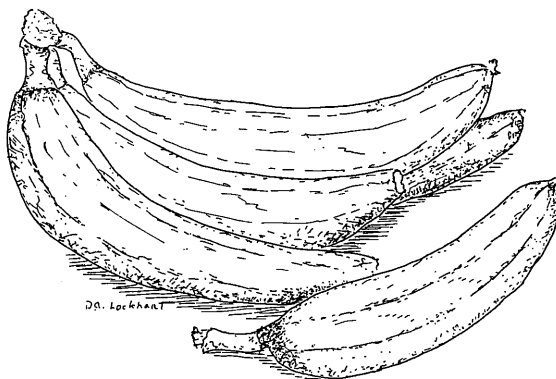
FRUIT COBBLER

$\frac{2}{3}$ cup all-purpose flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{2}{3}$ cup sugar

$\frac{2}{3}$ cup milk
 $\frac{1}{4}$ cup butter or margarine
2 cups sweetened fruit (We use
fresh peaches or blueberries)

Sift flour, baking powder, and salt together. Add sugar. Stir in milk just enough to remove lumps. Melt margarine in pyrex dish. Pour batter into center of dish. Spoon fruit into center of batter. Do not stir. Bake at 350 degrees until cobbler has risen and is lightly browned.

Jesse Helms
United States Senate
(North Carolina)



V.I.P.

BUTTERMILK ICE CREAM

2 cups heavy whipping cream **1¼ cups sugar**
1 quart buttermilk **2 tablespoons vanilla**

Blend ingredients in ice cream maker. Serve plain or with favorite fruit topping.

Note: It has less calories and more protein than regular ice cream.

Pity's Sake
Kannapolis, North Carolina



Heat nuts, fruits, and raisins to prevent them from sinking to bottom in cakes and puddings when added to batter.



One cup of chopped pecans equals one pound of unshelled pecans.



Honey used in cookies and fruit cakes makes them stay moist longer.

PEACH ICE CREAM

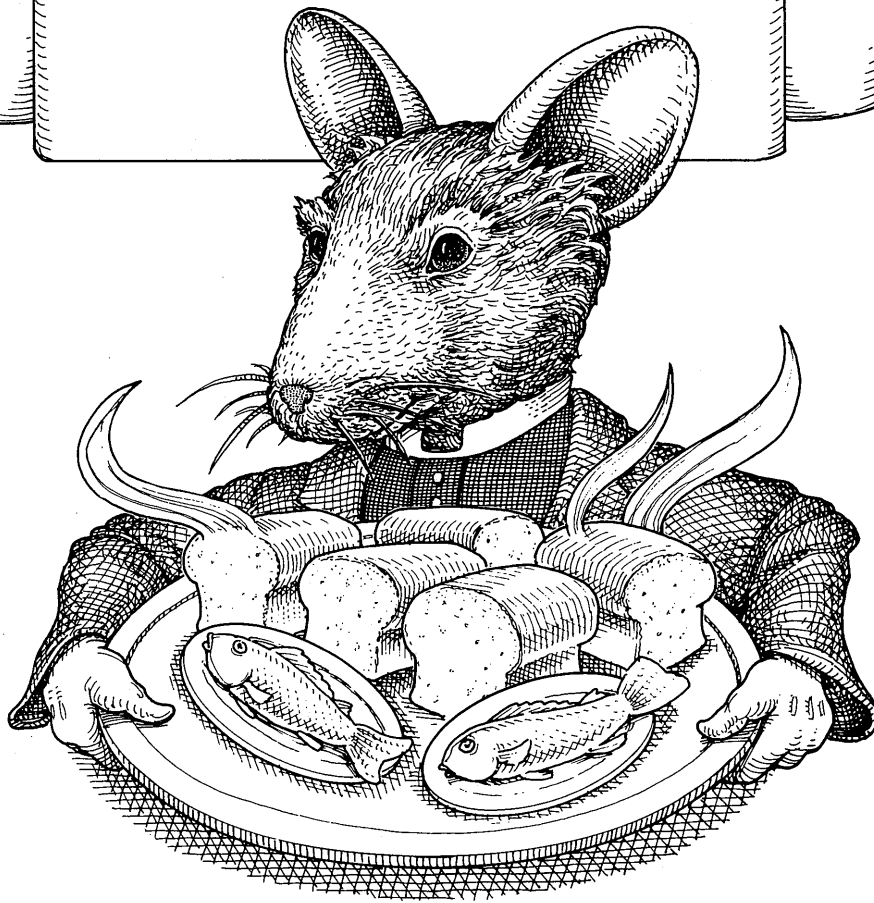
1 quart cream **1 cup sugar**
1 pint milk **½ gallon soft peaches**
3 eggs

Make a boiled custard of cream, milk, eggs and sugar. To this, when cooked, add ½ gallon of soft peaches mashed and well sweetened. This makes one gallon of ice cream which is most delicious.

Lady Bird Johnson
Stonewall, Texas

QUANTITY COOKING

With an impish grin and "know-how" look,
Momma Churchmouse begins to cook.
To feed a crowd is a culinary art;
The results will always warm the heart.



QUANTITY COOKING

WHISKEY SOUR PUNCH

4 (6-ounce) cans of frozen orange juice	8 cups bourbon
4 (6-ounce) cans of frozen lemonade	6 quarts of club soda

Mix all the ingredients together and pour over a mold of ice with cherries and orange slices. Yield: 75 (4-ounce) glasses

Gwen Ellington

CHOCOLATE DELIGHT

1 pound chocolate	¼ teaspoon salt
2 quarts boiling water	8 quarts hot milk
1½ pounds sugar	

Melt chocolate, add boiling water, stir until smooth. Boil ten minutes, add sugar and salt. Add to hot milk, beat until foamy and serve with whipped cream. Yield: 50 servings

A Friend of All Saints'

APPLE, CELERY, AND RAISIN SALAD

3 cups raisins	2 tablespoons sugar
1½ cups salad oil	4 quarts apples, cut into medium cubes
1 teaspoon salt	1½ quarts celery, sliced
1 teaspoon paprika	
½ cup lemon juice	

Stew raisins slowly, **only** until plump. Drain. Reserve some water. Beat together oil, seasonings, lemon, sugar and 6 tablespoons of the raisin water. Cut apples and celery. Put in oil mixture for at least 1 hour. Drain. Toss with mayonnaise before serving. Yield: 50 servings

From the Kitchen of All Saints'

QUANTITY COOKING

PINEAPPLE, CELERY AND PECAN SALAD

2 quarts canned pineapple, diced	4 cups chopped pecans
2 quarts celery, chopped	⅓ cup heavy cream
	3 cups mayonnaise

Mix celery, pineapple and pecans. Whip cream, add mayonnaise and add to other ingredients. Serve on lettuce. Yield: 50 servings

Marilyn Carroll

COLESLAW

6 pounds cabbage	2 tablespoons salt
2 cups vinegar	½ teaspoon pepper
2 cups sugar	1 teaspoon paprika

Cut cabbage into quarters and remove core. Soak in cold water for an hour. Drain, very dry and chop until fine. Mix ingredients just before serving. Yield: 50 servings

CREAM SLAW:

Prepare as for Coleslaw, and let stand in refrigerator for 30 minutes. Drain off most vinegar and fold in 1 quart of cream which has been beaten until stiff. Yield: 50 servings

From the Kitchen of All Saints'

MOCK SHRIMP SALAD

2 pounds macaroni	2 cups green pepper, chopped
2 cups pimento, chopped	1 pint sour pickles, chopped
2 quarts celery, diced	24 hard-cooked eggs, chopped
1 cup onions, chopped	2 tablespoons salt

Cook macaroni in boiling salted water for 30 minutes. Drain and chill. Mix macaroni and pimento together to give color and then add the remaining ingredients. Marinate with French Dressing. Toss with mayonnaise before serving. Yield: 50 servings

From the Kitchen of All Saints'

QUANTITY COOKING

PEA SALAD

6 heads lettuce	1½ lbs sharp cheese, cubed
1 (number-10) can small peas	4 sweet onions, sliced
1½ bunches celery, sliced	5 tablespoons sugar

Tear lettuce, add peas, celery, cheese and onions in layers. Repeat. Sprinkle with sugar. Put in refrigerator for at least 1 hour. Before serving, toss with mayonnaise. Yield: 50 servings

Marilyn Carroll

FRENCH DRESSING

½ tablespoon salt	½ teaspoon pepper
1 teaspoon mustard	1 cup vinegar or lemon juice
1 teaspoon paprika	2 cups olive oil

Rub mixing bowl with onion. Put all ingredients into bowl and beat at high speed for 5 minutes. Serve at once.

ROQUEFORT DRESSING:

Add 12 ounces of Roquefort cheese and ¾ cups heavy cream to French Dressing.

From the Kitchen of All Saints'

QUICK MAYONNAISE

4 teaspoons mustard	4 tablespoons lemon juice
4 teaspoons salt	4 tablespoons vinegar
4 teaspoons sugar	2 cups salad oil
4 egg yolks	Dash cayenne pepper

Put all ingredients into mixing bowl, but do not stir. In a sauce pan, melt 2 tablespoons butter, add ⅔ cup all-purpose flour gradually, stirring until well mixed. Gradually add 2 cups cold water and stir until smooth. Cook until thick, then pour at once into mixing bowl with the other ingredients, and beat until smooth. Yield: 50 servings

From the Kitchen of All Saints'

QUANTITY COOKING

ALL SAINTS' SPECIAL DRESSING

2$\frac{2}{3}$ cups salad oil	5$\frac{1}{3}$ tablespoons sugar
1$\frac{1}{3}$ cup vinegar	$\frac{1}{4}$ teaspoon grated onion
2 tablespoons catsup	$\frac{1}{4}$ teaspoon A-1® sauce
1 teaspoon mustard	$\frac{1}{2}$ tablespoon Worcestershire
2 teaspoons pepper	sauce
1$\frac{1}{2}$ tablespoons salt	

Mix all ingredients and beat thoroughly for 5 minutes. Serve immediately.
Yield: 50 servings

SOUR CREAM DRESSING

1 quart sour cream	6 tablespoons sugar
4 eggs, well beaten	2 tablespoons all-purpose flour
2$\frac{1}{2}$ tablespoons salt	1 cup vinegar
1 teaspoon pepper	2 tablespoons mustard

Mix cream and beaten eggs; mix dry ingredients, add vinegar and mustard, then cream mixture. Cook in double boiler until mixture thickens, stirring constantly. Yield: 50 servings

CRANBERRY SAUCE

6 quarts cranberries	1$\frac{1}{2}$ quarts cold water
3 quarts sugar	

Pick over berries, wash in cold water and put into saucepan. Add sugar and water. Cover, heat slowly without stirring. Boil slowly fifteen minutes or until skins are tender and the juice jellies. Skim if necessary. Serve cold. Yield: 50 servings

A Friend of All Saints'

APPLE SAUCE

16 pounds tart juicy apples	1 teaspoon salt
2 quarts water	6 to 8 cups sugar

Wash, pare and core apples. Add water and cook until soft. Put through puree strainer. Add sugar and salt and serve hot or cold. Yield: 50 servings

A Friend of All Saints'

QUANTITY COOKING

MARINATED NOODLE BAKE

6 pounds ground beef	4 (13-ounce) cans evaporated milk
6 large onions	4 (8-ounce) cream cheese
4 bell peppers	8 tablespoons lemon juice
4 (15-ounce) cans of tomato sauce	6 teaspoons garlic powder
1 (32-ounce) bottle catsup	6 cups mozzarella cheese, grated
4 (8-ounce) packages of wide noodles	

Saute meat, onions, and peppers until vegetables are tender. Add tomato sauce and catsup and simmer 20 minutes.

Cook noodles and drain. Mix cream cheese, milk, lemon juice and garlic powder. Pour over noodles and marinate for 1 hour. Put noodles in six greased 9 x 13-inch pans. Add marinade, then layer of meat sauce. Repeat if necessary. Top with mozzarella cheese. Bake 350 degrees for 30 minutes. Yield: 6 9 x 13-inch casseroles

Joy Barbee

MACARONI AND CHEESE

2 boxes (16-ounce) elbow macaroni	½ teaspoon paprika
1½ cups butter	4 quarts milk
1½ cups all-purpose flour	6 cups Cheddar cheese, shredded
4 teaspoons salt	Buttered bread crumbs

Boil macaroni and drain. Make white sauce of the butter, flour, salt, paprika and milk. Melt grated cheese in sauce. Put macaroni in baking dishes, alternating layers of macaroni and sauce, ending with sauce. Cover with thin layers of bread crumbs. Bake at 350 degrees until crumbs are brown. Yield: 50 servings

From the Kitchen of All Saints'

POTATOES BAKED WITH BACON

Pare potatoes, remove centers with apple corer. Parboil 5 to 10 minutes, then drain. Put a strip of bacon in each cavity. Place potatoes in shallow pans and bake at 350 degrees for 1½ hours or until done, basting occasionally with fat. The centers may be used for mashed potatoes.

Friend of All Saints'

QUANTITY COOKING

CHICKEN TETRAZINI

16 cans (10¾-ounce) cream of mushroom soup	12 large onions, chopped
9 pounds chicken, cooked and cubed (save broth)	1½ large bunches celery, sliced
6 boxes (16-ounce) vermicelli, cooked	60 ounces sharp cheese, shredded

Saute onions and celery until tender, with a little chicken broth if desired. Layer vermicelli, onions, celery, chicken and 4 cans of soup. Repeat. Bake 350 degrees about 2 hours. During the last 15 minutes sprinkle with cheese on top. Yield: 75 servings

From the Kitchen of All Saints'

CORN AND CHEESE SOUFFLE

¾ cup butter	1 tablespoon salt
6 tablespoons green pepper, chopped	1½ quarts canned corn
1½ cups all-purpose flour	1½ quarts cheese, grated
3 quarts milk	24 eggs

Melt butter, and cook pepper in it five minutes over direct heat. Put in double boiler and make a white sauce of the butter, flour, milk, and salt, stirring until thickened. Add grated cheese, cool, add corn and egg yolks beaten until thick. Fold in stiffly beaten egg whites. Bake in 350 degree oven 45 to 50 minutes. Yield: 50 servings

A Friend of All Saints'

CHICKEN SUPREME

116 chicken breasts, boneless	3 (50-ounce) cream of mushroom soup
116 pieces bacon, cut in half	1 cup white wine
116 slices dried beef	
9 cups sour cream	

Roll each chicken breast. Secure with 1 strip of bacon to hold. Wrap 1 slice of dried beef around both. Place in baking dish. Cover with sour cream that has been mixed with soup and wine. Cover with aluminum foil and bake 350 degrees for 2 hours. Yield: 116 servings

Catherine Folk

QUANTITY COOKING

HAMBURGER FOR A GROUP

5 pounds ground beef	5 tablespoons Worcestershire
1 cup applesauce	1 package onion soup mix
1 cup crushed Ritz® crackers	¼ teaspoon garlic salt
5 teaspoons Accent®	Salt and pepper to taste
3 teaspoons Tabasco®	

Mix all ingredients together and shape into patties. May be frozen.

Note: Very moist hamburger patties.

Yield: 50 servings

Marilyn Carroll

SLOPPY JOES

4½ pounds ground beef	3 tablespoons sugar
2 medium onions, chopped	3 cups catsup
8 tablespoons vinegar	1½ teaspoons celery salt
8 tablespoons mustard	Salt and pepper to taste

Sear beef; add all other ingredients and simmer uncovered for 1½ to 2 hours. Serve on hamburger buns. Yield: 36 to 40 servings

Joan Van Arnam

ST PAUL'S HEAVEN (ALL SAINTS' ADAPTATION)

12 pounds bulk sausage	75 ounces water
12 green peppers, chopped	3 jars pimento
12 onions, chopped	8 cups uncooked rice
1 bunch celery, sliced	8 cans mushrooms, sliced
3 (50-ounce) cans chicken noodle soup	3 packages slivered almonds

Cook sausage and drain. Add peppers, onions, celery, soup, water, pimento, rice and mushrooms. Sprinkle top with almonds and bake 350 degrees for 2 hours. Yield: 75-80 servings

QUANTITY COOKING

BAKED PEARS

12 quarts pears
2 quarts sugar

1¾ quarts water
¾ teaspoon cloves

Wash, halve and core pears. Add sugar, water and cloves. Cover and bake at 250 degrees for three to four hours or until tender. Yield: 50 servings

A Friend of All Saints'

STEWED RHUBARB

10 pounds rhubarb
6 to 8 cups sugar

3 cups water

Wash rhubarb, cut off imperfect or tough skin, and cut in one inch pieces. Put in kettle with sugar and water, bring to boiling point, and cook slowly until tender. Yield: 50 servings

A Friend of All Saints'

CREAM PUFFS

2 cups butter
1 quart boiling water

1 quart bread flour
16 eggs

Put butter and water in saucepan over fire. When butter is melted, put flour in all at once, beating vigorously until mixture is thoroughly blended and leaves the sides of the pan. Remove from fire, cool slightly, add eggs one at a time, beating each thoroughly before adding the next egg. When all eggs have been beaten into mixture, drop by spoonful onto buttered cookie sheets, 1½ inches apart. Shape into a circle. Bake 375 degrees for 30 to 40 minutes. Cool. Fill with custard or chocolate pudding. Sprinkle with powdered sugar. Yield: 65 to 70 puffs

From the Kitchen of All Saints'

CORNFLAKE MACAROONS

6 egg whites, beaten stiff
3 cups sugar
3 cups shredded coconut

6 cups corn flakes
3 cups finely chopped pecans
1 tablespoon vanilla

Mix in order given. Drop from tip of spoon on buttered sheet and bake 350 degrees 15 to 20 minutes. Yield: 100 small macaroons

Marilyn Carroll

QUANTITY COOKING

GINGERBREAD

2 cups boiling water	4 teaspoons ginger
4 cups molasses	2 teaspoons cinnamon
2¼ quarts all-purpose flour	2 teaspoons salt
4 teaspoons soda	1 cup melted shortening

Add water to molasses. Mix and sift dry ingredients, combine molasses and water, shortening and beat vigorously. Bake 350 degrees for 40 minutes. Yield: 6—7 x 7-inch pans

From the Kitchen of All Saints'

TWENTY MINUTE COFFEE CAKE

2¼ quarts all-purpose flour	6 eggs, beaten
4 tablespoons baking powder	4½ cups milk
2 tablespoons salt	¾ cups melted shortening
1½ cups sugar	

Mix and sift dry ingredients. Combine beaten eggs with milk. Stir liquid into dry mixture. Add melted shortening. Pour into two well greased jelly roll pans. Sprinkle with sugar, cinnamon, and chopped nuts. Bake 400 degrees for 20 minutes.

Marilyn Carroll

GRAHAM MARSHMALLOW ROLL

54 graham crackers	9 cups chopped pecans
9 cups dates, chopped	4¼ cups cream
2¼ pounds marshmallows	

Crush graham crackers. Reserve ⅓ of crumbs. Add dates, marshmallows that have been cut into small pieces, 4¼ cups thin cream—(enough to hold roll together). Mix thoroughly and form into roll. Cover with reserved crumbs. Roll into waxed paper. Chill 24 hours. Slice and top with whipped cream or cool whip. Yield: 50 servings

Marilyn Carroll

QUANTITY COOKING

PECAN DREAMS

1 cup butter	2 teaspoons vanilla
4 tablespoons powdered sugar	2 cups all-purpose flour
2 teaspoons water	1¾ cups chopped pecans

Mix in order given. Take small portions of dough and roll between hands forming pieces 2 to 3 inches long. Bake 300 degrees for 20 to 25 minutes. When still warm, roll in powdered sugar. Yield: 60 cookies

Marilyn Carroll

SOUR MILK GRIDDLE CAKES

3 quarts all-purpose flour	2¼ quarts sour milk
1 tablespoon salt	6 eggs
4½ teaspoons soda	

Mix and sift soda, salt and flour together. Stir sour milk into well-beaten yolks and add gradually to flour, then fold in beaten whites. If you want it thinner, add a little sweet milk. Cook on hot griddle and serve at once. Yield: 100 cakes—using 1½ tablespoons of batter for each cake.

From the Kitchen of All Saints'

POP-OVERS

1 tablespoon salt	3 quarts milk
3 quarts bread flour	12 eggs

Mix salt with flour, add milk gradually. Add eggs which have been beaten until light. Beat mixture two minutes. Fill hot, well greased muffin pans three-fourths inch full. If not cooked enough, they will not keep their shape and will be soft and moist, instead of dry and crisp. Bake about 30 minutes or until well popped and slightly brown at 425 degrees. Reduce heat to 350 degrees and bake 15 minutes longer. Yield: 6 dozen large popovers

A Friend of All Saints'

QUANTITY COOKING

SWEDISH ROLLS

1½ quarts milk, scalded	¼ cup lukewarm water
¾ cup shortening	4 to 4½-quarts flour
½ cup sugar	1½ cups sugar
3 teaspoons salt	3 teaspoons cinnamon
2 packages yeast	2 cups raisins, chopped

Mix first four ingredients, cool, then add yeast dissolved in lukewarm water and flour to knead as soft as can be handled. Let rise until double in bulk. Roll to one-fourth inch and spread dough with melted butter. Mix sugar, cinnamon, raisins, and spread evenly over dough. Roll up like jelly roll and cut into three-fourth inch pieces. Place pieces close together in greased pan, flat side down. Let rise until double in bulk and bake 350 degrees for forty minutes. Yield: 100 rolls

Marilyn Carroll



For fruit flavored sugar cubes, store with lemon or orange rinds in cannister.

PARKER HOUSE ROLLS

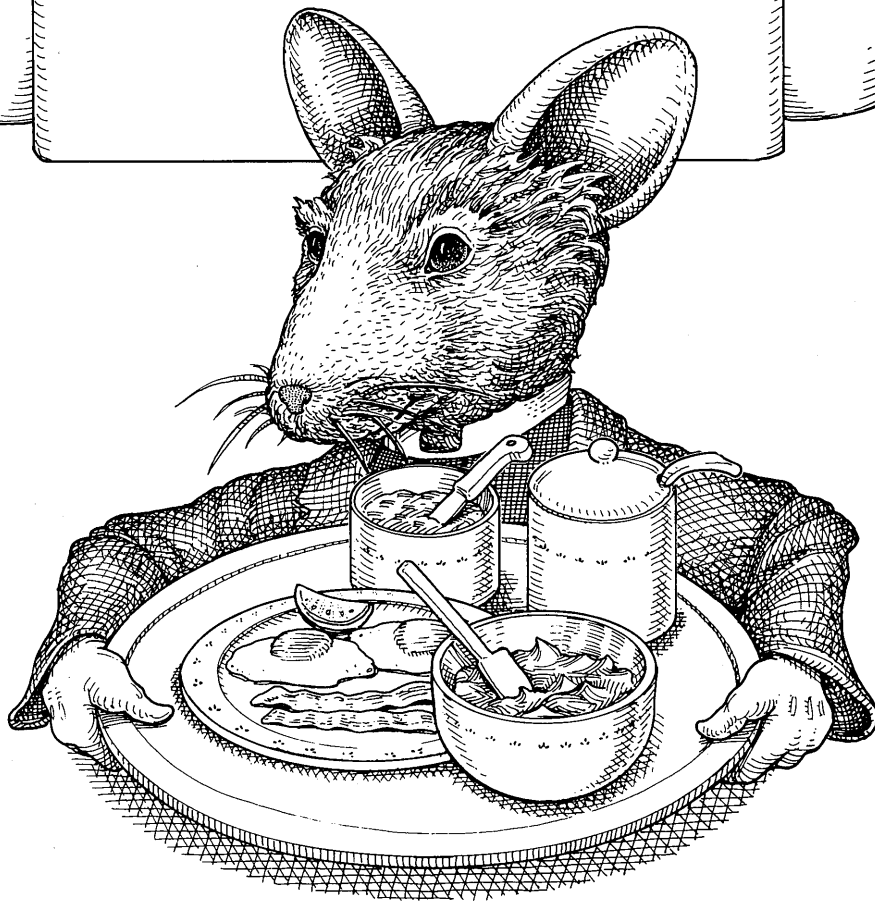
1½ quarts milk, scalded	2 packages yeast
¾ cup shortening	¼ cup warm water
½ cup sugar	4 to 4½-quarts all-purpose flour
1 tablespoon salt	

Add sugar, salt, and shortening to milk. When lukewarm, add yeast which has been dissolved in ¼ cup lukewarm water and flour. Let rise over night. In morning push down and let rise again before shaping into rolls. Roll dough out one-third inch thick. Cut with biscuit cutter that has been dipped in flour. With dinner knife dipped in flour, make a crease through the middle of each roll. Brush one-half with melted butter and fold edges together, pressing them tightly. Place in greased pan one inch apart, let rise until double in bulk. Brush with melted butter and bake at 350 degrees for 40 minutes. Yield: 50

Marilyn Carroll

POTPOURRI

Adding the right touch to any meal
Is a gift that true gourmets feel.
In this chapter you will find
Recipes too good to leave behind.



BREAKFAST AND BRUNCH

SCRAMBLED EGG CASSEROLE

2 tablespoons butter	¼ cup green onions, chopped
2½ tablespoons all-purpose flour	3 tablespoons melted butter
2 cups milk	1 (3 or 4-ounce) can mushrooms, drained
½ teaspoon salt	¼ cup melted butter
⅛ teaspoon pepper	2¼ cups soft bread crumbs
1 cup American or Cheddar cheese, shredded	⅛ teaspoon paprika
1 cup ham (bacon or sausage), cubed	1 dozen eggs, beaten

Combine first 6 ingredients to make cheese sauce by melting 2 tablespoons butter in a heavy pan on low heat. Blend in flour and cook 1 minute. Gradually add the milk. Cook over medium heat adding salt, pepper and cheese stirring until cheese melts and mixture is smooth. Keep warm.

Saute meat and green onion in 3 tablespoons butter in a big skillet until onion is tender. Add eggs and cook over medium high heat, stirring so that big soft curds form.

When eggs are set, stir in mushrooms and cheese sauce, and spoon into greased 9 x 13-inch baking pan.

Combine ¼ cup melted butter and crumbs. Mix and spread on top of egg mixture. Sprinkle with paprika. Cover the casserole. Bake at 350 degrees for 30 minutes. Yield: 10 to 12 servings

Joan Van Arnam

BREAKFAST EGG CASSEROLE

½ pound sharp cheese, shredded	4 eggs
8 slices of sandwich bread (remove crusts of slices and cut into strips)	2 cups milk
	½ teaspoon salt and pepper
	1 tablespoon dry mustard

Butter slices of bread and line casserole. Cover bread with shredded cheese. Blend eggs and milk in a separate bowl and to this add pepper, salt and mustard. Pour this mixture over bread and cheese. Bake in a moderate oven 35 minutes.

Note: Delicious served with fruit. Even better if prepared the night before.
Yield: 6 to 8 servings

Lib Jay

BREAKFAST AND BRUNCH

CHEESY BREAKFAST BAKE

6 slices bacon, cooked but not crisp	½ cup cheese, grated
4 eggs	Salt
	Pepper

Line 4 greased custard cups with bacon. Sprinkle cheese in bottom. Break eggs gently on top of cheese. Sprinkle with salt and pepper. Top with remaining cheese. Bake at 350 degrees for 20 minutes. Serve immediately. Yield: 4 servings

Donna Sessum

CHRISTMAS MORNING SPECIAL

¼ cup butter	1 dozen hard boiled eggs,
¼ cup all-purpose flour	sliced
1 teaspoon salt	1 pound bacon, cooked and
2 cups milk, scalded	crumbled
¼ teaspoon thyme	Buttered bread crumbs
¼ teaspoon basil	Parsley
¼ teaspoon marjoram	Paprika
1 pound sharp cheese,	
grated	

Make a white sauce with the butter, flour, salt, and milk. In a medium saucepan melt the butter, stir in flour smoothly, and very gradually add scalded milk. Cook over medium heat until thickened, stirring often. Add herbs and grated cheese. In a 13 x 9-inch casserole, put a layer of sliced eggs. Sprinkle bacon over eggs and add a layer of cheese sauce. Repeat the layers. Sprinkle buttered bread crumbs on top and bake 30 minutes at 350 degrees. Decorate with a parsley tree, chopped parsley and paprika. Yield: 8 to 12 servings

Jane Liles

EASY BREAKFAST KOLACHES

¼ cup brown sugar	2 tablespoons butter
3 tablespoons all-purpose flour	1 can refrigerated biscuits

Combine first 3 ingredients. Divide biscuits in half. Make a thumb imprint on each piece. Brush with melted butter. Top with apricot preserves. Put mixture of first 3 ingredients on top. Bake according to directions on package.

Joy Barbee

BREAKFAST AND BRUNCH

HOBO EGGS

4 large eggs
¼ cup butter

4 slices white bread
Vegetable oil to cover griddle

Cut biscuit size holes in each slice of bread. Place bread on buttered griddle and when medium hot, put eggs in holes. Cook slowly until slightly bubbly. Remove with spatula.

Note: Serve with country ham.

Charlie Hilditch

EGGS WITH GREEN CHILES

2 eggs, beaten
1 (4-ounce) can chopped green
chiles, drained

⅓ pound sharp Cheddar
cheese, shredded

In a small heavily buttered baking dish, beat 2 eggs until frothy. Add green chiles and cheese. Mix well. Bake at 350 degrees until set, stirring occasionally. Yield: 2 to 4 servings

Shellie Williams

EGGS BENEDICT

4 English muffin halves
toasted and buttered
4 eggs

4 slices country ham, cooked
1 cup hollandaise sauce
Parsley (for garnish)

Toast muffins with dots of butter. Poach 4 eggs. Place ham slices on each muffin and place egg on top. Cover with sauce.

Note: Serve piping hot.

MOCK HOLLANDAISE SAUCE:

¼ pound butter or margarine
3 egg yolks

3 tablespoons lemon juice

About ½ hour before serving, cut butter into small pieces in upper part of double boiler. Add the egg yolks and lemon juice. Let stand at room temperature. Just before serving, stir ingredients together briskly over gently boiling water for 2 to 3 minutes or until thickened. Remove from water and use at once. Yield: 1 cup or enough for four English muffins

Nancy Burkhart

BREAKFAST AND BRUNCH

OMELET

BASIC OMELET RECIPE:

3 eggs	1/8 teaspoon pepper
1/4 teaspoon salt	Butter or butter spray

Beat the eggs, salt and pepper and pour onto a buttered pan or griddle. Cook at high temperature for a few seconds and then reduce heat. Swirl the pan to even egg mixture and when edges of mixture begin to cook, punch holes with fork into middle of egg to cook faster. Fill the omelet with any of the following; fold it over and slide onto a plate.

Crumbled bacon and cheese	Mushrooms
Crab	Broccoli and cheese
Chicken livers and chives	Sausage or ham
Diced tomatoes	

Note: Garnish with sprigs of parsley.

Yield: 2 omelets for small tastes; 1 omelet for large taste

Brice J. Willeford, III

PANCAKE MIX

7½ cups all-purpose flour	½ cup wheat germ
or half whole wheat and	¼ cup sugar
half unbleached	5 tablespoons baking powder
3 cups powdered milk	1 tablespoon salt

Mix all ingredients together and store in tightly covered container in refrigerator. Use like pancake mix.

Judy Abernethy

SUNRISE LODGE FLAPJACKS

2 eggs	1 can evaporated milk
1 teaspoon salt	1 cup water
1 rounded tablespoon	2 cups graham flour
brown sugar	1 tablespoon baking powder
1½ tablespoon melted butter	

Beat eggs well. Add salt, sugar and butter and beat well. Add milk and water and beat well. Mix baking powder with flour and add to liquid mixture. Mix well until moistened. Will be somewhat lumpy. Bake on a greased griddle.

Phil Klaesson

BREAKFAST AND BRUNCH

APPLE PANCAKE

3 eggs	1 medium to large apple
½ cup milk	Butter
1 teaspoon sugar	Sugar and cinnamon
Dash of salt in ½ cup	Lemon juice
all-purpose flour	

Beat eggs fairly well. Add milk, sugar, flour and salt. Beat until smooth. Core and thinly slice apple. Fry apples in a large heavy frying pan in a generous amount of butter until soft. Swish additional butter around pan to coat sides and bottom. Pour in batter. Put in a 500 degrees oven. Watch carefully and when top is nearly cooked, sprinkle generously with a mixture of sugar and cinnamon. When done, remove from oven. Add a little melted butter on top and sprinkle with lemon juice. Serve in wedges.

Phil Klaesson

EXCELLENT BRUNCH

3 pounds bulk sausage	Grated Cheddar cheese
2 medium onions, chopped	8 eggs
1 cup raw rice, cooked	3 (10¾-ounce) cans cream of
6 cups rice krispies	celery soup

Brown sausage and onions. Grease a long pan. Put in layers—1. rice, 2. rice krispies, 3. sausage mixture, and 4. cheese. Repeat once again saving out some cheese and rice krispies for a topping. Whip eggs by hand. Combine eggs with soup and pour over layers. Add toppings. Bake at 325 degrees for 40 to 45 minutes.

Joan Van Arnam

CHEESE FONDUE

1 cup milk, scalded	1 tablespoon butter
1 cup stale bread, cubed	½ teaspoon salt
¼ pound Cheddar cheese,	3 egg yolks
chopped	3 egg whites

Mix milk, bread, cheese, butter and salt. Cook over low heat while stirring until smooth. Beat in egg yolks until mixture is lemon colored. Cut and fold in stiffly beaten egg whites. Pour in baking dish and bake at 350 degrees for 20 minutes (Bake 30 minutes for firmer). Yield: 4 servings

Helen Sparrow

BREAKFAST AND BRUNCH

ITALIAN SPINACH CHEESE PIE

2 (10-ounce) packages frozen spinach, chopped	¼ teaspoon salt
1 (16-ounce) ricotta cheese	¼ teaspoon nutmeg
1 (16-ounce) cottage cheese	½ teaspoon pepper
¾ cup Parmesan cheese, grated	1 deep-dish pie crust, cooked to slightly brown
3 eggs, beaten	

Thaw and drain spinach. In a large bowl, combine all ingredients for filling until well mixed. Put in crust that has been cooked. Bake at 375 degrees for 30 minutes. Yield: 6 servings

Nancy Gettys

PIZZA PIE

1 (9-inch) pie shell	1 cup Cheddar cheese, shredded
1 pound sausage	
¾ cup onion, grated	½ teaspoon oregano
4 eggs	⅛ teaspoon pepper
½ cup milk	

Mix above and bake in pie shell at 375 degrees for 25 minutes. Test for doneness 1-inch from the edge.

Add 1 can pizza sauce and cheese triangles to pizza and return to oven for 5 minutes. Yield: 1 to 8 servings

J. Van Arnam

BLENDER QUICHE

½ pound bacon, fried and crumbled	2 cups milk
1 cup cheese, shredded (your choice)	1 cup biscuit mix
⅓ cup onion, chopped	4 eggs
	Salt and pepper to taste

Preheat oven 400 degrees. Grease 2 (10-inch) pie plates. Sprinkle bacon, cheese, onions on pie plates. Put remaining ingredients in the blender. Blend until smooth. Pour in pie plates. Bake 30 minutes at 400 degrees.

Note: May use vegetables with 1½ cup milk, ¾ cup mix, 3 eggs and cheese.
Yield: 8 servings

Judy Abernethy

BREAKFAST AND BRUNCH

SAUSAGE CASSEROLE

1 pound pork sausage (not highly seasoned)	½ teaspoon Worcestershire sauce
½ green pepper, chopped	1 package narrow, flat noodles, cooked in salted water
1 (28-ounce) can tomatoes mashed (but not drained)	Parmesan cheese (enough to sprinkle over casserole)
6 bay leaves	
Dash paprika	

Crumble sausage and cook slowly until brown. Remove from pan and drain. Saute green pepper in 2 tablespoons butter or small amount of sausage fat until glossy. Add all other ingredients to green pepper and simmer 5 minutes. Stir occasionally. Put all in greased casserole. Add salt and pepper if needed. Shake Parmesan cheese generously over the top. Bake uncovered at 350 degrees for 45 minutes, until hot and cheese is melted. Serve with more Parmesan. Yield: 6 servings

Phyllis Akeroyd

PIGS IN BLANKET

1 can biscuits	Melted butter
1 can Vienna sausages	

Place a sausage in each uncooked biscuit and pinch edges around sausage. Place on cookie sheet and bake at 450 degrees for 7 minutes. Brush with butter.

Note: Good for Scout meetings.

Yield: 10 servings

100 YEAR OLD MUSTARD

¼ pound dry mustard	⅓ cup sugar
¾ cup tarragon vinegar	⅔ cup light cream
1 tablespoon butter	

Mix and cook in double boiler until thick. Yield: 2 cups

Joseph R. Chamberlain

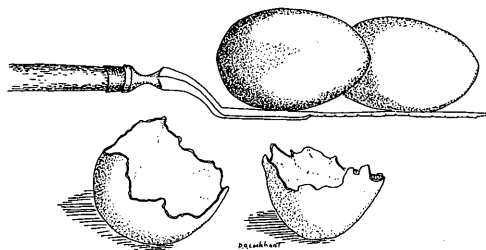
SAUCES

DAVID'S BARBECUE SAUCE

½ cup butter, melted	¼ cup vinegar
1 large onion, chopped	1 tablespoon celery seed
1 clove garlic, minced	2 tablespoons sugar
1 cup catsup	1 cup water
1 teaspoon salt	
3 tablespoons Worcestershire sauce	

Melt butter. Add onion, garlic, celery seed. Cook 5 minutes. Stir in catsup, salt, Worcestershire sauce, vinegar, sugar, and water. Simmer 15 minutes. Yield: 3 cups

Ruth Wampler



BARBECUE SAUCE

4 teaspoons sugar	2 level teaspoons dry
2 scant teaspoons salt	mustard
2 heaping teaspoons	Cayenne to taste
all-purpose flour	

Mix and sift above ingredients together.

2 egg yolks, slightly beaten	⅓ cup vinegar
6 tablespoons butter	¼ cup water
1 cup sweet milk, warmed	

Add egg yolks to mixture of dry ingredients. Then add 6 tablespoons butter. Pour in the warmed milk slowly. Then add the vinegar and water mixed together. Put on stove and cook until thick as cream, stirring all the while.

Note: For pork or lamb

Yield: 2 cups

Martha Yorke

SAUCES

LOLLY'S CHILI SAUCE FOR MEAT

8 quarts ripe tomatoes	2 cinnamon sticks, or
1 pound celery, chopped	2 teaspoons cinnamon
1 quart onions, chopped	2 pounds (scant) brown sugar
3 green peppers, chopped	¼ cup salt
1 tablespoon ground cloves	1 quart cider vinegar
1 tablespoon dry mustard	2 dried red peppers, chopped

Blanch and skin tomatoes. Cook tomatoes for 15 minutes. Add celery, onions, peppers. Cook for 1½ hours. Add cloves, mustard, cinnamon, sugar, salt, vinegar, and red peppers. Simmer another 1½ hours, or a little longer, until the right consistency. Stir often to prevent sticking. Put up in hot sterilized jars while boiling hot.

Note: Delicious with meat patties or any meat.

Yield: 10 quarts

Lolly Burbank

FLANK STEAK MARINADE

1 garlic clove, mashed	½ onion, chopped
2 tablespoons wine vinegar	¼ cup salad oil
1 teaspoon salt	½ teaspoon pepper
⅓ teaspoon basil	¼ teaspoon rosemary

Mix well in blender. Brush both sides of flank steak and place in glass dish. Marinate overnight in refrigerator or several hours at room temperature. Carve diagonally.

Susan Otteni

MUSHROOM SAUCE

1 pound fresh mushrooms	2 tablespoons Worcestershire
1 small onion, diced	sauce or soy sauce
½ cup butter	

In fry pan, saute mushrooms and onion in butter. Add sauce when mushrooms are tender. Simmer for five minutes. Yield: Accompaniment for four steaks

Brice J. Willeford, III

SAUCES

CLAM SAUCE FOR LINGUINE

1 can (6¼-ounces)	1 clove garlic, minced
minced clams	⅓ cup parsley, chopped
½ can water	1 tablespoon dried oregano
2 tablespoons olive oil	Salt and pepper to taste
1 tablespoon vegetable oil	Parmesan cheese

Combine olive oil and vegetable oil in frying pan. Saute garlic. Add clams (with juice), water, parsley, oregano and salt and pepper. Simmer uncovered 10 minutes. Serve over linguine noodles, spinach noodles, or spaghetti noodles. Top with Parmesan cheese. Yield: 2 to 3 servings

Dean Snipes

TURNIP KRAUT

4 large turnips, diced or sliced	Warm water
Canning salt	

Cut up the turnips and place in quart jar. Fill the jar with warm water to which ½ teaspoon salt has been added. Set 30 days. Refill with water and seal.

Note: Good for garnish with any greens.

Carl McNeely

CHOW CHOW

1 quart cabbage	1 quart vinegar
1 quart green pepper	½ cup all-purpose flour
⅓ quart onion	½ bunch of celery
2 hot peppers	1 tablespoon turmeric
2 teaspoons celery seed	½ cup ground mustard
2 cups sugar	

Grind vegetables. Mix and let stand overnight layered in salt. Mix flour, celery seed, mustard, sugar, turmeric and vinegar. Pour over vegetables and cook til thick (about 30 minutes) at 350 degrees.

Mima Tuttle

PICKLES, RELISHES, JELLIES

PHYL'S RAW TOMATO RELISH

$\frac{1}{2}$ peck raw tomatoes (4 quarts) peeled and chopped	1 cup salt
2 onions, chopped	$\frac{1}{4}$ teaspoon, red pepper (or more to taste)
2 green peppers, chopped	

After all ingredients are chopped, place in cheese cloth or similar material bag. Put $\frac{1}{2}$ cup salt over mixture before tying up. Let drain overnight or 12 hours.

2 cups white vinegar	2 teaspoons celery seed
2 cups sugar	2 teaspoons red pepper
2 teaspoons mustard seed	

Mix together and put in pan along with tomato pulp. Do not use juice. Heat until mixture bubbles and thickens (about 15 minutes). Seal in hot jars.

Note: Delicious with meats and sandwiches.

Louise Craig



Lemon juice sprinkled on cut fruits will prevent browning for quite some time.

PEAR RELISH

1 peck washed pears, quartered and cored (unpeeled)	1 teaspoon cloves
2 (15-ounce) boxes raisins	1 teaspoon cinnamon
1 teaspoon allspice	3 pounds sugar
	4 teaspoons salt
	1 pint vinegar

Chop pears in meat grinder. Add remaining ingredients and cook slowly until thick and tender. Seal in 8 to 10-pint jars. Good with meats and on salads. Preparation time about 45 minutes. You can partially cook and set aside to complete later in the day. The vinegar makes it keep well. Refrigerate after opening.

Note: Makes a welcome gift.

Helen Stroup

PICKLES, RELISHES, JELLIES

AUNT JESSIE'S FRESH TOMATO RELISH

2 medium tomatoes, coarsely chopped	2 tablespoons vinegar
1 small onion, chopped	1 teaspoon sugar
½ cup green pepper, chopped	½ teaspoon salt
	Pepper to taste

Combine tomato, onion and green pepper. Stir together vinegar, sugar, salt and pepper. Stir into tomato mixture and chill thoroughly. Drain well before serving. Yield: 2 cups tomato relish.

Edna Moore

PEAR MINCEMEAT

MIX:

5 pounds of pears (1 peck), peeled and ground	5 pounds sugar
--	-----------------------

Let stand for 2 hours. Cook 1 hour, stirring often.

ADD:

1 box seedless raisins	2 lemons (peel and pulp)
4 oranges (peel and pulp)	1 quart pecans

Cook for 1½ hours or until dark brown. Stir often to prevent scorching. Put in jars. Yield: 6 to 8 pints

PEAR MINCEMEAT SANDWICHES:

Spread one slice of bread with pear mincemeat. Spread second slice with mayonnaise. Combine and cut into desired shapes.

Ethelynn Fleniken

HOT PEPPER JELLY

¾ cup bell pepper, chopped (seeds removed)	1½ cups cider vinegar
¼ cup hot pepper, chopped	6 cups sugar
	1 bottle preservative

Grind peppers. Combine all ingredients except preservative and put in large pot. Bring to a boil while stirring. Add preservative and boil 1 minute while stirring. Skim and pour in jars. Yield: 6½ pints

Bessie Yarborough

PICKLES, RELISHES, JELLIES

HORSERADISH MOUSSE

**1½ tablespoons unflavored
gelatin
1 cup sour cream**

**1 cup prepared horseradish
1 tablespoon onion, chopped**

In top part of double boiler, mix gelatin in ¼ cup cold water. Place pan over boiling water until gelatin dissolves. Cool slightly. Add remaining ingredients. Season to taste. Pour into mold and chill several hours until firm.

Note: Very good with roast beef or cold cuts.

Yield: 6 servings

Phyllis Akeroyd



Add lime juice to applesauce to improve taste.

L'IL TOMMY'S SWEET PICKLES

**2 gallons cubed cucumbers
(cube before measuring)
1 pint non-iodized salt
2 tablespoons alum
8 pints sugar plus 3 cups**

**2 quarts vinegar
½ box pickling spice
2 tablespoons mustard seed
1 teaspoon turmeric**

Pour 1 gallon boiling water over cubed cucumbers. Add 1 pint non-iodized salt and let stand one week. Stir gently every day. On the 8th day, drain off all liquid and add another gallon of fresh boiling water and 2 tablespoons alum. Let stand 24 hours, then drain and rinse lightly with cold water. Immediately make syrup of 8 pints sugar, 2 quarts vinegar and ½ box pickling spices tied together in cheese cloth bag. Boil until sugar dissolves. Add 2 tablespoons mustard seed and 1 teaspoon turmeric. Heat syrup and pour over cucumbers every morning for four days, adding one more cup of white sugar the last three days. Bring to boil before pouring over cucumbers. On the fifth day, pack cucumbers in sterilized jars (cold) then heat syrup to boiling and pour over cukes in jars. Seal at once.

Note: First cucumbers of the season work best. I use long green hybrids.

Louise Craig

PICKLES, RELISHES, JELLIES

EASY BREAD AND BUTTER PICKLES

4 to 5 medium cucumbers	1 cup water
3 medium onions	½ teaspoon mustard seed
¼ cup salt	¾ cup sugar
1 cup vinegar	½ teaspoon ginger
½ teaspoon celery seed	¼ teaspoon turmeric

Wash cucumbers and cut in thin slices. Add thinly sliced onions to cucumbers. Sprinkle with salt. Let stand two hours. Drain well.

Heat vinegar, celery seed, water, mustard seed, sugar, ginger and turmeric. When boiling, add cucumbers and onions. Boil slowly until tender—not more than 10 minutes. Cool and store in refrigerator.

Note: Keeps indefinitely.

Dorothy Gates

GREEN TOMATO CRISPS

7 pounds green tomatoes, sliced	3 pints vinegar
2 gallons of water	1 teaspoon each; clove, ginger,
3 cups lime	celery seed, mace, and
5 pounds sugar	cinnamon

Soak tomatoes in water and lime for 24 hours. Drain and soak 4 hours in fresh water, changing water every hour. Drain again.

Make syrup of sugar, vinegar and spices. Bring syrup to a boil and pour over tomatoes. Let stand overnight. Boil for one hour and seal in jars.

Bessie Yarborough

HOMEMADE YOGURT

2 cups milk
1 tablespoon plain yogurt
(natural active culture)

Heat milk to scalding, then cool to 115 degrees. Add yogurt culture. Pour into clean, lidded jars. Place jars in pan of warm water to level of yogurt in jars. Place pan in pre-heated but turned off oven over night. Refrigerate and use as plain yogurt or substitute for sour cream.

Donna Wilson

PICKLES, RELISHES, JELLIES

HOMEMADE YOGURT CHEESE

Line sieve with 2 layers of cheese cloth.
Place yogurt in sieve.
Drain 1 hour.
Tie ends of cheese cloth into bag.
Let drip for 8 to 12 hours.
Chill well and use as cream cheese.

Note: Great mixed with herbs or orange peel as a cracker spread. Use any quantity of chilled homemade yogurt.

Donna Wilson

BANANA MARMALADE

6 cups bananas, mashed (about 3 pounds)	¾ cup maraschino cherries, chopped and drained
½ teaspoon butter	(2 8-ounce size jars)
7 cups sugar (3 pounds)	2 bottles (6-ounce size)
¼ cup lemon juice (about 2 lemons)	liquid fruit pectin

Mash about 20-22 fully ripe bananas to a fine pulp, and squeeze lemons. Measure sugar, prepared bananas, lemon juice, cherries, and butter into a large kettle. Mix well and bring to a full rolling boil over high heat, stirring constantly before and while boiling. Boil hard for one minute. Remove from heat and stir in liquid fruit pectin. Pour quickly into hot jars. Seal at once with melted paraffin. Yield: 16 to 18 medium jelly jars

Lorraine Brownell

SAUTEED MARMALADE STRIPS

2 slices white bread	2 tablespoons butter
2 tablespoons marmalade (any thick jam may be used)	

Remove crust from bread. Make marmalade sandwich, omitting butter. Slowly fry both sides of sandwich in butter until brown. Cut into 3 strips and serve hot. Yield: 1 serving

Phyllis Akeroyd

PICKLES, RELISHES, JELLIES

PINEAPPLE ORANGE MARMALADE

- | | |
|---|---|
| 1 envelope (¼-ounce)
unflavored gelatin | 2 teaspoons grated orange
rind, or grated lemon rind |
| 1 can (6-ounces) frozen orange
juice concentrate, defrosted | Sugar substitute equal to ½ cup
sugar (optional) |
| 1 can (20-ounces) juice-packed
crushed pineapple,
undrained | |

Combine the gelatin with the defrosted orange juice in a saucepan. Wait until the gelatin is softened, then add crushed pineapple with juice and orange rind. Cook and stir for 2 minutes, then stir in the sweetener. Store in jars in the refrigerator.

Note: Good served on crackers with cream cheese. Only 15 calories per tablespoon.

Yield: 3 cups

Friend of all Saints'

SPICED GRAPE JAM

- | | |
|--------------------|--------------------------|
| 1½ cups applesauce | 1 teaspoon ground cloves |
| 2 cups grape juice | 1 teaspoon cinnamon |
| 1 cup vinegar | 7 cups sugar |

Cook all together for 10 minutes, stirring. Add ½ bottle of commercial pectin and pour into jars.

Mima Tuttle

ORANGE TOAST

- | | |
|------------------------------------|----------------------------|
| Juice of 1 orange | 1 cup sugar |
| ½ cup butter
(room temperature) | Rind of 2 oranges (grated) |

Mix above ingredients and spread on very thin bread. Bake at 350 degrees for 20 minutes.

Note: Freezes well and good to pull out for bridge club.

Yield: 24 halves or 48 fourths

Estelle Logan

THE VERY END

HONEY BUTTER

$\frac{1}{2}$ cup honey
 $\frac{1}{4}$ cup butter or margarine

2 teaspoons thawed, frozen
concentrated juice

Mix all ingredients and heat until butter melts. Stir occasionally before serving.

Note: Excellent on grapefruit halves, sausage patties, French toast or plain toast.

Helen Sparrow

ORANGE BUTTER

1 pound butter
 $\frac{1}{2}$ pound powdered sugar
4 tablespoons undiluted frozen
orange juice

grated rind of two oranges

Mix thoroughly and refrigerate. Serve as needed.

Eleanore Sledge

CINNAMON BLINTZES

2 loaves of white bread,
crusts off
2 (8-ounce) packages
cream cheese
2 egg yolks

$\frac{1}{2}$ cup sugar
1 cup butter
1 cup brown sugar
2 to 3 teaspoons cinnamon

Trim bread and roll thin. Cream cheese, egg yolks and white sugar. Spread on bread and roll up bread. Melt butter and in separate bowl, mix brown sugar and cinnamon. Dip rolls in butter and then in sugar mixture. Put on greased cookie sheet and freeze for 5 minutes. Take out and cut in twos. Bake at 350 degrees for 15 to 20 minutes. Yield: 8 dozen

Estelle Logan

THE VERY END

JELLO CUBES

3 tablespoons gelatin
2 packages flavored gelatin dessert
1 cup cold water

2 cups boiling water or
(1 cup boiling water and
10 ice cubes)

- 1) Put 3 tablespoons gelatin in 1 cup cold water mix.
- 2) Put 2 packages flavored gelatin in large bowl. Add 2 cups boiling water or alternative.
- 3) Add plain gelatin and stir well to dissolve.
- 4) Pour into an 8 x 8-inch pan and refrigerate to set (20 minutes).
- 5) Cut into cubes. Gelatin will not melt.

This gelatin is thick enough to pick up in your hand.

Yield: 24 small cubes

Gail McManus

TEA TIME TASSIE TIMBALES

3 ounces cream cheese
¼ cup butter

1 cup all-purpose flour, sifted

Soften cheese and butter; add flour and knead into a ball. Refrigerate for 5 minutes. Make depression in each ball with thumb. Bake at 325 degrees for 25 minutes. Yield: 50 shells

Fillings for tassies:

1. Jams, jellies
2. Lemon curd
3. Pecan pie filling

Catherine Willeford

PLAY DOUGH

1 cup all-purpose flour
½ cup salt
2 teaspoons cream of tartar

1 cup water
2 tablespoons oil

Add all ingredients in sauce pan. Cook (low) about 4 to 5 minutes. Knead well. Add drops of peppermint or lemon flavoring. Add desired coloring.

Lilian Goodman

THE VERY END

BEEF STICK

2 pounds lean ground beef	¼ teaspoon onion salt
½ teaspoon salt	½ teaspoon garlic powder
¼ teaspoon freshly ground pepper	1 tablespoon liquid smoke
	1½ to 2 tablespoons quick salt

Mix all ingredients by hand and shape into 3 to 4 (6-inch) rolls. Wrap in plastic wrap and refrigerate for 24 hours. Unwrap and bake at 300 degrees for 1 hour. Cut into slices. Cool and refrigerate. Can be frozen.

Note: Good for snacks.

Nancy Gettys

WALNUT BOURBON BALLS

2½ cups vanilla wafers, finely crushed	3 tablespoons corn syrup
1 cup powdered sugar	¼ cup bourbon
2 tablespoons cocoa	
1 cup finely chopped walnuts (or walnuts and shredded coconut)	

Mix vanilla wafers, sugar, cocoa, and walnuts. Add syrup and bourbon and mix well. Form into 1 inch balls and roll in powdered sugar. Store in closed container. Yield: 3½ dozen balls

Betty Sue Lockhart



Add a pinch of salt to heighten the sweetness of any dessert.

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