

JUDICIOUS
DISHES



PEREGRINUS

the university of texas
law wives club



ABOUT THE COVER

The origin of Peregrinus, also known to its intimates as "Perryganoose", stems from a class in Equity at the University of Texas School of Law, taught by Judge W. S. Simkins in 1901. As Judge Simkins tells it, the class was having great difficulty with the concept of equity, its origin in Rome and its sources in the Roman Empire--many of them had never heard of the Roman Empire and not a few spelled cow with a "K". The good judge explained that with the expansion of the Empire and the increase in commerce among the newly incorporated barbaric tribes came the need for a body of law to govern relations and settle disputes. The Emperor dispatched a Praetor to travel among the tribes and to do justice according to his own conscience. Peregrinating from one nation to another, he was called a Praetor Peregrinus.

The boneheads of the class evidently thought Peregrinus was an internal organ of the body, for they often greeted each other with: "How is your Peregrinus today?" One student went so far as to develop a concrete expression of it on the blackboard and thus the tradition began. The student drew better than he knew for this animal symbolizes both in limb and attitude the maxims in equity that guide the administration of justice. For instance, on one of the front feet as originally drawn was an Irish ditcher's boot--indicating the law's protection to the least of mankind. On the other front foot were naked claws, indicating that the greatest of mankind must fear its power. The arched back in the attitude of springing, indicated that the law was ever ready to protect right or prevent wrong. The sharp beak indicated the power to penetrate the mysteries of the law which the true student must obtain by study. The bushy tail indicated that Equity brushes away the technicalities of the law and does justice to the merits.

FOREWORD

This book reflects the tastes and personalities of wives of the University of Texas law students and of prominent members of the Texas bench and bar. It is our sincere hope that all who scan its pages will find a useful and enjoyable contribution to their culinary repertoire.

The idea for this book grew out of the need to provide increased funds for an annual scholarship which the Law Wives Club donates to deserving law students. Humble in origin, the project rapidly developed into a massive effort that consumed all our time and talent. It would never have been possible without the heart-warming attention given us by the gracious ladies of the Texas legal community. Their response to our requests for recipes was greater than we had ever anticipated. More than that, their frequent letters of encouragement and support truly touched our hearts. We have come to know these fine ladies as our friends and will be honored to be among them after our husbands graduate.

The University of Texas
Law Wives Club

Mrs. Tom Alan Cunningham
Chairman

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APPETIZERS
and
BEVERAGES

RICH AVOCADO DIP

Mix together with fork:

1 peeled avocado
1-2 t. lemon juice
1 3 oz. package cream cheese
1-2 t. worchestershire sauce
Season with garlic salt.

Mrs. Jefferson Brim

DIP

1 c. mayonaise (home made)	1 c. sour cream
1/4 c. parsley (fresh or dry)	2 T. grated onion
1 T. soy sauce	2 t. garlic salt
Salt to taste	1 can water chestnuts, drained

Mrs. Marvin Blackburn

GREEN GODDESS VEGETABLE DIP

So simple: Just mix:

1 bottle Green Goddess salad dressing
8 oz. cream cheese

Can add Worchestershire Sauce or any other seasonings to suit your taste. Use with carrots, celery, cauliflowers, mushrooms, etc.

Mrs. David Meyercord

CHEESE DIP

2 lb. loaf Velveeta
1 medium onion,
finely chopped
8-10 chili peppers
garlic salt

3/4 large can evap-
orated milk
1 small jar pimientos
2 large dill pickles,
finely chopped

Melt cheese and milk in top of double boiler. Add remainder of ingredients. Serve warm.

Mrs. Vernon Harville

CHEESE ROLL

2 small packages cream cheese,
softened
1 lb. grated sharp cheese
Mexene Chili Powder

1 c. ground nuts
(or chopped)
2 garlic cloves,
minced fine

Mix cream cheese and sharp cheese well. Work in ground nuts and garlic. Mix with hands well and shape into 2 logs. Roll in Chili Powder, coating well.

Wrap in foil and refrigerate or freeze. Served after the cheese roll has had a chance to chill.

By doubling the recipe, you can make 6-7 small rolls which freeze well. Handy for company.

Mrs. John W. Camp

CHEESE BALL

- | | |
|---|---|
| 4 - 3 oz. pkgs. Philadelphia Cream Cheese | 2 jars old English (sharp, yellow) cheese |
| 1-1/2 Wedges (small) blue cheese | 1 T. Worcestershire sauce |
| 1 T. Accent | 1/2 c. grated pecans (ground) |
| 1/4 c. parsley (ground) | |

Mix all ingredients except pecans and parsley by hand. Chill slightly. Work together and form a ball. Roll ball in ground nuts and ground parsley. Serve with snack crackers.

This is always a favorite for cocktail parties-- and will keep in the refrigerator for a week.

Mrs. William J. Ehlert

POT CHEESE

- | | |
|---------------------------|-----------------------|
| 1 lb. rat cheese, grated | 1 c. butter, softened |
| 4 T. port wine | cayenne pepper |
| 1 T. Worcestershire sauce | |

Place softened butter and cheese in large mixing bowl and beat until fluffy. Add wine, Worcestershire sauce and dash of cayenne, mixing thoroughly. Keep in a covered crock pot in the refrigerator. Allow to soften at room temperature for 1/2 hour before serving. Serve with crackers or melba toast as an appetizer.

Leftover bits of cheese and wine may be added to this cheese as it is used. Keeps well in the refrigerator.

Mrs. Frank Crain

CHEESE WAFERS

1/2 lb. oleo creamed with:
1/2 lb. Old English cheese.
Add: 1 t. salt, 1 1/2 t. paprika, 1 T. Worcester-
shire, 1 t. Tabasco, 1 t. cayenne (increase
or decrease Tabasco and cayenne according to
taste, if desired.)

Cream or "squash" in by hand: 2 1/2 c. flour,
1 c. chopped pecans.

Roll in waxed paper to about 50¢ piece size in
diameter roll. Freeze.

To Bake: Remove one roll at a time, and while
frozen cut straight down, quickly, with sharp,
thin knife into thin wafers (Do not "saw" to cut.)
Place on cookie sheet. Sprinkle with coarse salt.
Place waxed paper over and roll lightly with rolling
pin to make salt stick. Bake at 350 degrees for
about 12-15 minutes until crisp through. Cool in
pan before removing.

Mrs. Ruel C. Walker

CHEESE BALL

2 pkgs. cream cheese (6 oz.)	1 lb. aged cheddar
1 c. chopped pecans	cheese
1 clove garlic, minced	(1/2 sharp,
1/4 t. red pepper	1/2 extra sharp)
chili powder	

Grate cheese and add softened cream cheese and
blend together. Add garlic and red pepper, mix
well. Last, add pecans. Chill at least one hour--
the longer the better. Roll in chili powder just
before serving.

Mrs. Jack W. Callahan, Jr.

(4)

CHEESE WAFERS

- | | |
|---------------------------------------|--------------|
| 2 sticks butter | 2 c. flour |
| 8 oz. cheddar stick
cheese, grated | 1/2 t. salt |
| 2 c. rice krispies,
added last | 1 t. cayenne |

Drop by 1/2 t. and press flat. Bake 350 for 15 minutes.

Mrs. George Hamilton

HOT CHEESE DIP

- | | |
|---|---|
| 2 jars Old English
cheese | 2 jars garlic cheese |
| 4 scallions, top and
bottoms chopped | 1 clove garlic crushed |
| Dash of Worcestershire | 1/4 green pepper minced |
| | 1 7-oz. can minced clams
& 1/2 the juice |

Combine all ingredients and bake at 325 degrees for 40 minutes. Let stand for about 10 minutes before serving. Makes 2 1/2 - 3 cups.

Mrs. Russell J. Weintraub

CHEESE PUFFS

- | | |
|--------------------------|------------|
| 1 jar Old English cheese | 1 c. flour |
| 1/4 lb. oleo (1 stick) | 1 t. salt |

Blend the above (easier to do if oleo and cheese are at room temperature). Shape into balls to put on cookie sheet. Put in refrigerator overnight (or freeze and then bag for storage). Bake at 350 degrees for 20 minutes. Serve hot. Yummy!

Mrs. George Dix

(5)

FANCY BLUE CHEESE PARTY DIP

1 c. mayonnaise	1 c. sour cream
3-4 T. parsley flakes	3 T. vinegar
2 T lemon juice	1 T. minced onion
1/2 tube anchovy paste	Blue cheese

Mix all ingredients except blue cheese well. Do not use blender. Crumble blue cheese well and add to mixture. Vary amount according to taste. At least 3 oz. Blend well by hand. Let stand covered in refrigerator to enhance flavor (1-2 hrs.) Serve with raw vegetables--celery, cauliflower, carrots.

Mrs. Charles Greef

CHEESE SNAX

2 c. shredded sharp cheese	2 sticks margarine
2 c. flour	2 c. Rice Krispies

Let margarine soften and blend cheese and margarine. Add flour and Rice Krispies. Make into small balls.

Flatten with a fork (as you do for peanut butter cookies). Bake at 375 or 400 for 10 minutes--until browned. Sprinkle Lowry's season salt over each one before baking. Serve warm, if possible.

Mrs. William L. LaFuze

CHEESE SANDWICH APPETIZERS

2 loaves Pepperidge Farm Bread	1 t. onion powder
4 jars soft Old English Cheese	1 1/2 t. Worcestershire sauce
1 lb. soft margarine	Dash cayenne pepper
1 t. tabasco	1 1/2 t. dill weed powder
1 t. beaumont powder	

Mix ingredients. Spread on three slices of bread, layer them, spread on top. Trim edges and slice in thirds. Cook in 300 degree oven about 20 minutes.

Mrs. Charles Greef

COCKTAIL SAUSAGES

2 c. bisquik	1 1/2 c. grated cheese
1 lb. sausage (cook partially to remove some of the grease)	

Roll in little balls. Bake 350 degrees 20 to 25 minutes. Serve in roll warmer at coffees, breakfasts, etc.

Mrs. Jackson B. Smith

SAUCY FRANKS

Simmer 1 lb. of franks cut in 1-inch pieces for 5 minutes in 1 c. Kraft's Catalina dressing, 1 T. mustard, 2 T. sweet pickle relish. Serve with tooth-picks as hors d'oeuvres. Good with drinks before dinner.

Mrs. Charles A. Betts

HOT SNACK HORS D'OEUVRES

Mix together:

2 t. worchestershire sauce	1 c. mayonaise
1 small chopped onion	1 small can slivered almonds
6 slices crisp bacon crumbled	
salt, pepper, & paprika to taste	

Spread on 16 slices very thin Pepperidge Farm Bread and cut into quarters. Bake at 400 degrees 10 minutes, serve hot.

Mrs. Russell J. Weintraub

PRISCILLA'S DIP

1 stick Philadelphia Cream Cheese
1 can drained Rotell Tomatoes
1/4 small onion (chopped well)

Mix well with blender and serve with your favorite chips.

Mrs. Denton N. Thomas

ITALIAN SPINACH BALLS

- | | |
|---|---------------------------------|
| *1 pt. (1 lb.) ricotta cheese | 2 eggs |
| 1 1/2 c. freshly shredded
Parmesan cheese | 1/2 c. fine dry
bread crumbs |
| 3 pkgs. (10 oz. each) frozen
chopped spinach, thawed | 1/2 t. salt |
| Flour | 1/2 t. oregano |
| 3 Italian garlic sausages
(about 12 oz.) | Boiling salted water |
| 1 small onion, finely chopped | 2 T. butter or
margarine |

Place in an electric mixer bowl the ricotta cheese, eggs, 1 c. of the Parmesan cheese, crumbs, salt, and oregano, and beat until smooth. Turn spinach into a wire strainer and press gently to remove the excess liquid. Add spinach to cheese mixture and mix well. Shape into 1 1/4-inch balls and roll in flour. Add spinach balls, a few at a time, to a large kettle of boiling salted water; adjust heat so water boils gently, and cook 10 minutes, by which time the balls will float to the top. Lift out with a slotted spoon to a large heatproof serving dish or individual dishes. Continue to cook remaining spinach balls. Then sprinkle with remaining parmesan cheese and place under broiler till melted.

*dry curd may be used

Mrs. George L. Walker

OYSTER AND SPINACH DIP

1 can chopped oysters (may add more if you like.)	1 pkg. frozen chopped spinach
3/4 T. Lea & Perrins sauce	6 8-oz. pkg. cream cheese
1 big pinch nutmeg	1 t. or more Tabasco sauce

Blend spinach in a blender--being careful not to overheat. Combine all ingredients in large mixing bowl and blend by hand (or slow on mixer) until smooth. Serve with fritos or crackers.

Mrs. Morris Harrell

SALMON SPREAD

2 env. Knox gelatin	1/2 c. cold water
16 oz. can salmon	1 c. chopped onion
1/2 c. mayonnaise	1/2 c. sour cream
2 t. lemon juice	1/2 t. garlic salt
1/4 t. dill weed	1/4 t. pepper
parsley for garnish	

Soften gelatin in cold water, (heat over hot water). Blend all ingredients together in blender. Pour into a fish (or any kind of) mold. When congealed, turn it out on a platter. Serve with crackers.

Mrs. Leonard E. Hoffman

PEPPER PIE

1 can jalapeno or green chili peppers
4 eggs
10 oz. sharp Cracker-barrel type cheese

Put peppers in bottom of 9" pyrex pie pan. Flatten out. Grate cheese. Beat eggs with fork. Combine cheese and eggs and pour over peppers. Bake at 300 degrees (uncovered) until brown.

Betty L. Mitchell

JALAPENO PIE

jalapeno peppers 4 eggs
8-oz. sharp cheddar
cheese

Butter bottom of 8 or 9" square baking dish. Cut peppers into strips and place on bottom of dish (amount of peppers depends on hotness desired--hotness depends on type of peppers used--mild or hot). Grate cheese and press on top of peppers. Beat eggs 'til foamy and pour over cheese. Bake at 350 degrees for 40 minutes. Cut into small pieces.

Mrs. Denton N. Thomas

PINK SHRIMP DIP

1 8-oz. cream cheese 4 T. chili sauce
2 t. grated onion 1/4 t. Worcestershire
1 lb. Fresh cooked shrimp sauce

Blend cream cheese with seasonings and add shrimp.

Mrs. Frank D. Wear (11)

SHRIMP MOLD

1 can tomato soup	3 3-oz. pkg. cream cheese
1 envelope unflavored gelatin	(one of which should be chive)
1/4 c. cold water	2 c. chopped shrimp
1 c. mayonnaise	(fresh cooked or frozen)
1 small onion, grated	1 T. lemon or lime juice
1/2 c. finely chopped celery	
Dash salt, pepper and garlic.	

Heat soup and dissolve cream cheese in it. Soak gelatin in the water and add to soup and cheese mixture. Cool 30 minutes. Add remaining ingredients. Pour in greased 2-qt. mold. Serve with dip crackers or slice and serve as salad on greens.

Mrs. I. D. McMaster

HOT CRAB-LOBSTER CANAPE

1 lb. Swiss cheese	1 lb. Cheddar cheese
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Melt in double boiler and thin with cream.
Season - salt, pepper, paprika, dry mustard.
Add: 1 can lobster and 1 can crab.
Serve in tiny timbals or on cocktail crackers.

Mrs. Tom Sealy

CRAB SWISS BITES

7 1/2 oz. crab meat	1 T. diced onion
4 oz. grated Swiss cheese	1/2 c. mayonnaise
1/4 t. curry powder	1 t. lemon juice
	1 pkg. flaky style refrigerator rolls

Combine all ingredients except rolls.
Separate rolls into three each = 36. Place on
ungreased cookie sheet. Spoon on crab mixture.
Bake in 400 degree oven ten to twenty minutes.

Mrs. Thomas H. Fain

HOT CRAB DIP

1 5-oz. jar sharp process cheese spread	1 7 1/2-oz. can crab meat, flaked
1 8-oz. pkg. cream cheese	2 T. light cream
1/2 t. Worcestershire sauce	1 medium jalapeno pepper chopped fine (optional)

Combine ingredients in top of double boiler. Cook,
stirring occasionally, until mixture is blended and
hot. Serve hot in chafing dish or other heated
casserole with potato chips or crackers.
Makes 2 1/2 cups.

Mrs. Warren P. Cunningham, Jr.

DELICIOUS CRAB

2 T. onion, chopped fine	2 T. butter or oleo
1 med. tomato, chopped fine after peeling	2 T. parsley, chopped <u>very</u> fine
4 T. celery, chopped <u>very</u> fine	1 T. green pepper chopped very fine
1 1/4 c. mayonnaise	2 T. chili sauce
1 lb. fresh crab meat	juice of 1/2 lemon
Salt, pepper to taste	

Saute onion in butter, add other chopped vegetables, add mayonnaise and chili sauce. Heat through, but don't boil. Add crab (diced), lemon juice, salt and pepper to taste. This may be served in shells, from a casserole (over chinese noodles) or as an hors d'oeuvre from chafing dish in small toast squares.

Mrs. Joe Greenhill

CHINESE SHRIMP EGG ROLLS

Ingredients for filling:

3/4 lb. uncooked shrimp	1 c. canned bamboo shoots
1 or 2 cloves garlic	2 c. celery
1/2 lb. fresh bean sprouts	6 dried mushrooms (optional)
or	
1 can bean sprouts	2 t. salt
1/2 t. sugar	1/2 t. MSG
1 t. sherry	1/2 t. cornstarch

*Ingredients for wrappers:

2 c. flour	1/2 t. salt
3/4 c. water	

For frying:

Oil, preferably peanut oil

CHINESE SHRIMP EGG ROLLS (continued)

Preparation:

Of Egg Roll Wrappers:

Add $1/2$ t. salt to 2 c. flour. Sift twice. Mix with $3/4$ c. water. Knead until smooth. Sprinkle flour generously on a breadboard and roll out dough paper thin. Makes about eighteen 9" triangles.

Of filling:

Shell, devein, rinse and drain the shrimp. Cut into $1/4$ " pieces. Mix shrimp in a bowl with 1 t. sherry, $1/2$ t. salt, $1/4$ t. MSG, and $1/2$ t. corn-starch.

If canned bean sprouts are used, drain and rinse in cold water. If fresh bean sprouts are used, rinse and drain.

Soak mushrooms until soft (about $1/2$ hour) and slice into small pieces.

Dice bamboo shoots and celery.

Heat 1 T. oil in a wok or frying pan over high flame and add shrimp. Stir and cook until all shrimp turn pink, (just a few minutes). Place in dish and set aside.

In clean frying pan heat 2 T. oil and add celery and bamboo shoots. Stir rapidly over high flame for 2 minutes.

Add to vegetables in pan $1\ 1/2$ t. salt, $1/2$ t. sugar and $1/4$ t. MSG. Mix well and cook for 5 minutes over medium flame.

Add mushrooms and mix thoroughly.

Add bean sprouts and mix a few times. (Do not over cook or sprouts get too soft.)

Last, add cooked shrimp and after stirring a few times turn into a colander and let all juice drain off. Cool thoroughly before using as filling.

How to wrap egg rolls:

If you have bought ready-made wrappers cut each square across the diagonal to make 2 triangles. Place a triangle on a board, Fig. 1. Place about

CHINESE SHRIMP EGG ROLLS (continued)

1/4 c. cooled filling in center: Fold corners B and C toward center 'til they overlap, Fig. 2. Roll up until you reach corner A. With a little cold water, seal corner A (and sides if necessary) to the roll, Fig. 3.

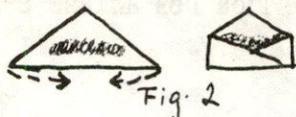
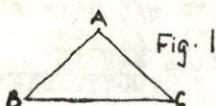
Cooking Procedures:

Heat oil to 375 degrees and deep fry the egg rolls for 3-5 minutes, until each is golden brown. I fry mine three at a time in a basket immersed into deep oil in a saucepan. Drain on paper towels. Serve hot with sweet and sour sauce or duck sauce. Also set out hot mustard: you can make the mustard by just mixing dried mustard with water.

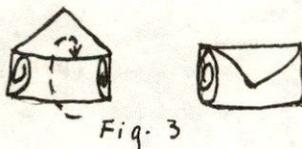
Tips:

Egg rolls can be made in advance. I always do this. Deep fry for 1 minute and drain on paper towels. Deep fry again when ready to use until golden brown, about 3 minutes. This is a very time-consuming dish to make but very delicious. (The egg rolls can be frozen after the 1 minute deep fry but sometimes they are a little cold in the center if you don't defrost them at least a little.)

*I buy my wrappers at Shigeko's Imports at 100 W. North Loop, Austin. I strongly recommend you do same. They are not expensive. I also buy fresh bean sprouts there.



Mrs. M. Michael Sharlot



SPICED TEA

1 pkg. lemonade mix	2 c. Tang
(3 oz. pkg.)	2 c. sugar
3/4 c. instant tea	3/4 t. cloves
1 t. cinnamon	

Mix altogether and store in a jar. Use one T. (more or less) in each cup of boiling water. Since it's made up dry, it keeps indefinitely.

Mrs. David Meyercord

IRISH COFFEE

1 double measure Irish whiskey	1 T. double cream
1 c. strong hot coffee	1 heaped t. sugar (approx.)

Put sugar in warmed stemmed whiskey glass, add hot coffee to dissolve sugar. Stir. Add Irish whiskey to an inch of the brim. Pour cold cream over the curved part of a teaspoon held over the liquid. The cream should not be stirred but should float on top of the hot coffee which is drunk through it.

Mrs. Drew Ranier

CREME DE COCOA FREEZE

6 large round ice cream scoops of vanilla ice cream
6 oz. of creme de cocoa

Whip in blender. Serves 6. (After-dinner drink)

Mrs. Jefferson Brim

OLD VIRGINIA WASSAIL

2 qts. sweet apple cider	2 c. pineapple juice
2 c. of orange juice	1 stick of whole cinnamon
1 c. lemon juice	Sugar or honey to taste
1 t. whole cloves	

Combine ingredients and bring to a simmer (5 min.)
Strain and serve hot. Good for holiday punches.

Mrs. Mark Cannan

GRANDMOTHER'S EGG NOG

1 pt. whipping cream 6 eggs

Beat whites and yolks separately. Into the beaten yolks, beat a rounding tablespoon of sugar for each egg. Continue beating yolks and add slowly 1/2 pint good Bourbon (or to taste) and 2 jiggers of rum. Whip cream until it is stiff and fold into yellow mixture. Fold in beaten egg whites. Serve in cups with spoons. Sprinkle with nutmeg.

Mrs. Emil C. Rassman

SUMMER SANGRIA

1 bottle Burgundy or rose wine	1 large orange
4 lemons	3 T. brandy
1/2 c. sugar	2 peaches peeled and sliced
1/2 c. diced strawberries	
1 7-oz. bottle club soda	

Pour wine into pitcher. Cut peel from orange in one long spiral strip and place in pitcher. Squeeze juice from orange and 3 lemons and add to wine. Slice remaining lemon and add to wine with brandy. Chill several hours. About one hour before serving, stir in sugar until dissolved. Add peaches and strawberries and chill. When ready to serve, add soda and pour into chilled glasses.
10-12 servings.

Mrs. Edward R. Cohen

PERCOLATOR PUNCH

3 c. pineapple juice (can)	3 c. cranberry cocktail
1 1/2 c. water	1/3 brown sugar
1 1/2 t. whole cloves	1 broken-up stick cinnamon
1/8 t. salt	

Cloves, cinnamon, salt in basket and liquids in bottom. Perk as for coffee. Makes 10 cups.

Mrs. Arch Chaney

"CHRISTMAS RECEIPTS"

Christmas odor punch (NOT for consumption):

1 qt. pineapple juice	1 qt water
1 qt. apple cider	4 pieces of ginger
3 3" sticks of cinnamon	16 whole cloves
1 t. allspice	1½ t. pickling spice

Place all ingredients in a large kettle and boil several min. Then turn heat down to simmer. Add water and stir as needed.

To keep Christmas trees fresh:

1 gallon of boiling water
1 oz. gardeniron
1 pint corn syrup
4 T. bleach

Mix together and place tree in large container.
Cover base of tree with mix.

Mrs. Edward Clark

BREADS
EGGS
and
CHEESE

CRACKED WHEAT BREAD

2 c. boiling water	2 cakes yeast
1 1/4 c. cracked wheat	2/3 c. warm water
1/2 c. brown sugar	1 T. sugar, white
1 t. salt	5-6 c. flour sifted
2 T. butter	

Pour boiling water over cracked wheat. Add the brown sugar, salt, and butter. Cool. Dissolve yeast in warm water and add granulated sugar. Combine with cooled cracked wheat mixture. Add the flour and mix thoroughly. Punch down, and let rise 30 min. Turn out on floured board and knead until smooth. Place in buttered bowl, cover and let rise one hour. Punch out and turn on floured board. Shape into 2 loaves. Bake in buttered pan, let rise. Bake 40 min. at 400°, until brown and thumps hollow.

Mrs. Arch Chaney

PUMPKIN BREAD

3 1/3 c. sifted flour	2 tsp. soda
3 c. sugar	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 c. cooking oil	2 c. canned pumpkin
2/3 c. water	

Sift together all the dry ingredients into large mixing bowl. Add remaining ingredients. Mix well until smooth. Bake in three loaf pans which have been well greased and floured for about one hour at 350°. Cool slightly in pan and then turn out to cool.

Mrs. Ardell M. Young

APPLE MOLASSES BREAD

1/2 c. margarine or butter	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. nutmeg
3 eggs	1/4 c. molasses
2 c. sifted flour	1 c. canned apple sauce
1 tsp. baking powder	1 c. raisins or dates
1/2 tsp. baking soda	1/2 c. chopped nuts
1/2 tsp. salt	

Preheat oven to 325°. Cream sugar and margarine. Add eggs, mix thoroughly. Add sifted flour with dry ingredients. Add apple sauce and molasses. Mix well. Add raisins or dates chopped and chopped nuts. Bake in greased and floured loaf pan, one hour and 15 min. at 325°.

Mrs. Jack Pope

CARROT BREAD

Mix 2/3 c. cooking oil, 1 c. sugar, and 2 eggs. Sift together, and add to the above 1 1/2 c. flour, 1 tsp. soda, 1/2 tsp. salt, and 1 tsp. cinnamon. Add 1 c. grated carrot and 2/3 c. pecans. Bake in floured loaf pan at 350° about one hour.

Mrs. John F. Sutton, Jr.

SESAME ROLLS

1 pkg. refrigerator biscuits
Milk
1 1/2 c. crisp rice cereal coarsely crushed
2 T. sesame, caraway, or celery seed
2 tsp. salt

Cut biscuits in half crossways, roll each part into pencil thin stick (about 4 inches). Brush with milk, mix cereal, seed, and salt. Roll sticks in mixture. Bake on greased baking sheet in very hot oven (450°) about 10 min. or until lightly browned.

Mrs. Quentin Keith

EASY WHOLEWHEAT ROLLS

1 c. boiling water	2 eggs beaten
1 c. shortening	2 cakes yeast
3/4 c. sugar	1 c. cold water
1 1/2 tsp. salt	4 c. wholewheat flour
2 c. white flour	

Four boiling water over shortening. Add salt and sugar. Blend and cool. Add eggs. Soften yeast in cold water, add to cooled mixture. Add sifted flour by cupfulls and mix well. Store in large bowl in refrigerator. Make into rolls 1 to 2 hours before baking, and let rise. Bake at 370° for 20 min. All white may be substituted.

Mrs. John A. James, Jr.

EASY REFRIGERATOR ROLLS

2 pkg. yeast	1 egg
2 c. warm water	2 tsp. salt
1/4 c. shortening	6 1/2 to 7 c. flour
1/2 c. sugar	

Dissolve yeast in warm water. Add rest of ingredients and 1/2 of flour. Beat until smooth. Add rest of flour. Place in greased bowl, cover, and

put in refrigerator. Take out 2 hours ahead of baking time and make into rolls. Bake at 400° for 10 to 20 min. till golden brown. For bread: form loaves in pan. Let rise until doubled in bulk. Bake at about 375° to 400° for 30 to 40 min.

Mrs. Jefferson Brim

ANGEL BISCUITS

1 pkg. dry yeast	1 t. salt
5 T. warm water	1/2 t. soda
1/2 t. sugar	4 t. baking powder
5 c. flour	3 T. sugar
1 c. shortening	

Mix together 1st 3 ingredients. Set aside. Sift together dry ingredients and cut in shortening. To yeast mixture add 2 c. buttermilk. Add to flour and shortening mixture and mix into dough. Add more flour if needed. Roll out 1/2 inch thick and cut into biscuits. Refrigerate or use immediately. Rise one hour. Bake at 375° (or higher) till brown.

Mrs. J. Gordon Christy

ONION ROLLS

6 c. sifted all purpose flour	1 T. prepared mustard
2 pkg. dry yeast	1 1/2 t. salt
2 1/4 c. milk	1/4 t. pepper
2 T. sugar	1 egg
2 T. instant minced onion	1/4 c. water
2 T. cooking oil	2 T. instant minced onion

In large bowl combine 2 1/2 c. flour and yeast. In saucepan heat milk, sugar, 2 T. minced onion, oil, salt, pepper, mustard just until warm, stirring occasionally. Add to dry mixture. Add egg. Beat on low speed 1/2 min. Beat on high 3 min. Stir in remaining flour to make moderately stiff dough. Turn out and knead 5 min. Place in greased bowl, cover, rise double 45 to 60 min. Punch down, divide in half. Divide into rolls. Cover and let rest. Flatten into circles. Rise 20 to 30 min. Combine water and remaining onion, let stand 5 min. Combine 1 beaten egg, 2 T. water and brush on rolls, sprinkle with onion mixture. Bake at 375°, 20 to 25 min. Remove from sheet and cool. Makes 18 to 24 good size rolls.

Mrs. Arch Chaney

BEER BISCUITS

1 1/2 c. Bisquick
2 T. sugar
1/2 c. beer

Mix and put in greased muffin tin. Bake 15 to 20 min, at 425°. Makes 6 biscuits.
The biscuits are quite good and very easy to fix.

Mrs. Philip Wilson

TWIN MOUNTAIN MUFFINS

2 c. bread flour	1 c. milk
1/4 c. sugar	1/2 t. salt
1/4 c. melted butter	5 t. baking powder
1 egg well beaten	

Mix and bake in greased muffin tins at 400° for 25 min.

Mrs. Tom Sealy

DATE MUFFINS

1 c. dates cut in pieces	}	(MIX)
1 c. boiling water		
1 tsp. soda		
1 T. shortening		
Add 1 c. sugar and 1 egg beaten.		
1 1/2 c. flour	}	(MIX)
1 c. pecans chopped		
1/2 tsp. baking powder		

Combine dry mixture with the above. Fill muffin liners about half full. Bake in 350° oven until brown and firm, about 10 min. These stay very moist if covered.

Mrs. Thomas J. Stovall, Jr.

CORNBREAD MUFFINS

Sift one c. yellow cornmeal, 1/2 c. flour, 1 tsp. salt, and 3 level tsp. of baking powder together. Beat 1 egg with 1 c. milk (sweet) and mix together. Have oven on at 425°. Put 1 T. oleo in each muffin tin (makes 12 muffins). Put muffin tin in oven until oleo is bubbling hot and add cornbread mix. Bake for 10 to 15 min, or until light golden brown. Serve hot.

Mrs. William J. Ehlert

SPOON BREAD
(for 6)

Mix 1 c. yellow corn meal with 1 c. cold milk. Slowly stir corn meal mixture into 2 c. scalding milk and cook 10 min. stirring frequently. Add 2 T. oleo or butter, 1 tsp. baking powder, 1 tsp. salt, and 3 beaten egg yolks; fold in 3 stiffly beaten egg whites. Bake in a greased 1 1/2 qt. baking dish in 350° oven, one hour or until puffed and browned. Serve immediately with butter or as a main dish with creamed fish, chicken, or eggs.

Mrs. Garth C. Bates

MEXICAN CORNBREAD
(for 6)

3 eggs	1/4 c. chopped
3 c. cornbread Pioneer mix	Jalapeña
1 can creamed corn	1/2 c. onion
1 c. grated cheese	1 1/2 c. sweet milk

Bake at 375° for 30 to 40 min.

Mrs. J. Douglas Wilshusen

CHEESE CORN BREAD
(for 8)

1 c. yellow cornmeal	1 1/2 c. shredded
1 c. sifted all-purpose flour	sharp Cheddar
1/4 c. sugar	cheese
1/2 t. salt	1 egg, 1 c. milk
4 t. baking powder	1/4 c. shortening

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Sift together meal, flour, sugar, salt, and baking powder; add cheese. Add egg, milk, and shortening. Beat with a rotary beater until smooth about 1 min. Do not over-beat. Pour in a greased 8 inch square pan. Bake 30 min. in 375° oven. Cut into squares. Serve hot.

Mrs. Allan Shivers

POPOVER BANANA PANCAKES

3 eggs	4 T. melted butter
2/3 c. flour	1 t. grated lemon peel
1/4 t. salt	banana filling
1 T. sugar	nutmeg
1/2 c. milk	

Pancake:

Beat eggs, add dry ingredients alternately with milk. Stir in 2 T. of the melted butter and lemon peel. Heat two 8 inch pans in 400° oven for 5 min. Remove from oven. Place 1T. of remaining melted butter in bottom of each pan. Divide batter between the two pans; bake at 400° for 18 to 20 min. or until fluffy and golden brown. Remove from oven. Slide pancakes onto plate. Spoon 1/2 of the banana filling down center of each pancake, sprinkle with nutmeg. Then fold over each pancake like an omelet.

Banana filling:

1/3 c. butter, melt in skillet
1/3 c. brown sugar, stir in
1/3 c. orange juice
Heat till sugar dissolves. Then peel and slice 3 bananas, add to sauce, don't boil.

Mrs. Edward R. Cohen

LIGHT CORN PANCAKES

1 egg (beat until frothy)	1 small can creamed
1 c. pancake mix	style corn
1/2 c. milk	1 T. vanilla
1/4 c. sugar	2 T. melted butter

Beat all ingredients except corn with egg beater. Then fold in corn. Add more milk if too thick. Serve with melted butter.

Mrs. Jefferson Brim

FRENCH TOAST

4 slices white bread, each 1/2 inch thick or better	
3 eggs	4 drops vanilla
1 heaping t. sugar	shortening for
1/2 c. cream	frying
powdered sugar	

Cut each slice of bread crosswise and trim. Beat eggs, add cream, vanilla, and soak bread thoroughly therein. Fry in hot shallow shortening on both sides until nicely browned and done. Sprinkle with powdered sugar when serving.

Mrs. Allan Shivers

BRUNCH CASSEROLE

Line bottom of baking dish with deviled eggs. Combine cream of celery soup and cream of mushroom soup. Thin slightly with milk. Pour over eggs using about half of soup mixture. Do same for

next layer—eggs, then soup. Top with Cheddar cheese soup. Warm in oven at 350° until bubbly. May also add chicken or ham slices to casserole.

This casserole has always been a huge success with my guests and family.

Mrs. Tim Kelley

EGGS BENEDICT WITH MORNAY SAUCE

Mornay Sauce

1/4 lb. butter	2 lb. Velveeta Cheese
1 c. flour	1 can beer
4 c. milk	

Melt butter, add flour, and cook until bubbly. Add milk and cook until smooth, boil one minute. Cut cheese in small pieces and add to hot sauce. Use an electric beater, set on medium speed, and beat the mixture for at least 15 min. Longer beating improves the sauce. Add beer a little at a time until desired consistency (I use about 1/2 can), Place thin sliced ham on English muffins, top with poached egg, and place in hot oven (watch that they don't get too hard). Remove to serving plate and generously cover with Mornay sauce. Garnish with paprika or chopped parsley.

The sauce can be frozen and is delicious on broccoli or cauliflower.

Mrs. James E. Wright

GOLDEN SOUTHERN BUCK

Break fine and melt 1/2 lb. Cheddar cheese. When soft, Add 1 c. cream and a pinch of red pepper.

Stir these until the consistency of thick cream. When blended, break on top 5 eggs. Cover the pan for a minute or two until the eggs have begun to set, and before hard, stir briskly for a minute. Serve on hot buttered English muffins or toast.

Mrs. Charles Greef

QUICHE LORRAINE

Buy one frozen pie shell (if you're lazy). Punch holes in bottom with fork and bake 5 min. at 350°. Place thin sliced ham or cooked bacon in pie shell.

Pour in Electric blender: 2 c. milk that has been heated but not boiled (I use one c. evaporated milk, one c. water).

3 eggs

8 oz. Swiss cheese cut in chunks or shredded
sliced onion optional

Blend for 1/4 minute or 10 seconds.

Pour in pie shell and bake at 350° for 30 min.
Serve immediately.

Mrs. Millard H. Rudd

QUICHE LORRAINE

9 inch unbaked pie shell	1/2 t. salt
8 slices of bacon, diced	Dash of nutmeg
1/2 lb. Swiss cheese, shredded	3 eggs, beaten
1 T. flour	1 3/4 c. milk

Bake pie shell in 450° oven for only 7 minutes. Remove and reduce oven temperature to 325°. Fry bacon till crisp. Drain and crumble. Reserve 2 T. for top. Put bacon in bottom of pie shell.

Add cheese. Combine remaining ingredients and pour over cheese. Sprinkle 2 T. bacon on top. Bake at 325° for 35 to 40 min. till almost set in center. Let cool 10 to 15 min. before slicing. This will make 6 servings as a main course or 12 to 15 for an appetizer.

Mrs. George M. Thurmond

CHEESE SOUFFLE

3 egg yolks	2 T. butter
3 egg whites	2 T. flour
1 c. milk	1 t. salt
1 c. grated cheese (Such as Kraft American)	

Make white sauce of butter, flour, milk, and salt. Cook until thickened, stirring constantly. Add cheese and beaten egg yolks. When cheese has melted, remove from stove and cool slightly. Fold in beaten egg whites. Bake in casserole in pan of hot water in 350° oven for 45 min. to one hour. Serve at once. Serves six people.

Mrs. John F. Sutton, Jr.

CHEESE SOUP

1 stick oleo	1 quart milk
1 c. diced carrots	1 quart chicken stock
1/2 c. diced onion	1/8 t. soda
1 c. diced celery	2 c. shredded Velveeta cheese
1/4 c. flour	salt and pepper to taste
1 1/2 T. cornstarch	2 T. chopped parsley

Melt oleo in large pot, add chopped vegetables and saute until tender. Add flour and cornstarch and

cook until bubbly. Add stock and milk, and bring back to boil, add soda and cheese, stirring constantly until cheese is melted and well blended. Season with salt and pepper to taste. Add the parsley a few minutes before serving.

(I sometimes add chopped chicken if I stew some parts to get the stock. The only trick is to stir constantly, because it sticks and scorches very easily, as you well know how melted cheese will do. This is one of our favorites. It is a rich soup full of flavor, and I do like the added treat of chopped chicken to it.)

Mrs. J.F. Clawson

APPLES AND CHEESE CASSEROLE

Cooking apples, sugar, and Cheddar cheese. Pare apples and slice. Simmer in a very small amount of water until just tender, adding sugar to taste. Place in casserole dish and top with grated cheese. May be prepared well in advance of serving. Just heat apples in moderate oven and top with cheese last few min. until melted.

Serve as a vegetable or meat accompaniment.

Mrs. Fred M. Hooley

GOLDEN CAKE BREAD

1 pkg. dry yeast or 1 cake yeast	2 beaten eggs
1/4 c. warm water	(reserving 1 T)
1 c. hot scalded milk	2 t. vanilla
1/2 c. butter or margarine	1 t. salt
1/2 c. sugar	4-4 1/2 c. sifted flour

(34)

Soften yeast in water. Combine milk, butter, and sugar in large mixing bowl, cool to lukewarm. Stir in eggs, vanilla, salt, and yeast. Gradually add flour, beating well after each addition. Cover and let rise in warm place until light and doubled in size (about 1 hour). Beat down and let rise again until doubled in size (about 45 min.) Turn batter-dough into 2 well-greased 9x5x3 inch pans. Let rise in warm place until light (about 45 min.). Brush with reserved egg. Bake in moderate oven at 350° for 25 to 30 min. until deep golden brown.

Jane Clark

CAKES
COOKIES
and
CANDIES

BAVARIAN CREAM CAKE

1 stick oleo	1 t. soda
½ c. Crisco	2 c. flour
2 c. sugar	1 c. coconut (1 can)
5 egg yolks	1 c. chopped pecans
1 c. buttermilk	5 egg whites beaten stiffly
1 t. vanilla	

Beat egg whites and set aside in another bowl. Then cream oleo, Crisco and sugar well. Add egg yolks one at a time. Sift flour and soda together, add buttermilk and flour alternately, then vanilla. Fold in egg whites, then add coconut and pecans. Bake at 350 degrees oven for about 35 minutes in 3 layers, or in two 8" x 11" loaf pans for a few minutes longer (about 5 minutes).

ICING

1 stick oleo, 1 8 oz. package Philadelphia cream cheese, softened, add 1 t. vanilla and beat in 1 box powdered sugar. Add 1 c. chopped pecans. Spread on cool cake. This cake freezes beautifully.

Mrs. John F. May

OAT MEAL CAKE

1¼ c. boiling water poured over
1 c. Old Fashioned oat meal
1 stick oleo or butter
Let stand 30 minutes
1 c. brown sugar & 1 c. white sugar
2 eggs
1½ c. flour
1 t. soda
1 t. cinnamon

(cont'd)

OAT MEAL CAKE (cont'd)

Pour all ingredients in one bowl and mix. Bake in greased and floured loaf pan. Bake 45 minutes at 350 degrees.

TOPPING FOR OATMEAL CAKE

1 stick oleo or butter	1 c. coconut
3/4 c. condensed milk	1 c. chopped pecans
1 c. brown sugar	
1 t. vanilla	

Mix and spread over hot cake and bake under broiler until golden brown.

Mrs. Clarence D. Cain

22 MINUTE CAKE

2 c. flour	1/2 c. shortening
1 stick of oleo	1 t. soda
1 c. water	1 T. cinnamon
1/2 c. buttermilk	4 T. cocoa
2 eggs	1 t. vanilla
2 c. sugar	

Sift dry ingredients. Bring to a boil the oleo, water, cocoa and shortening. Pour over flour mix. Add soda to buttermilk and mix with flour mixture. Add eggs and vanilla. Bake 20 minutes at 375 degrees.

ICING

1 stick of oleo	4 T. cocoa
6 T. milk	Bring to a boil.

Add: 1 box powdered sugar, 1 c. pecans, 1 t. vanilla.

Spread immediately. It is all made in one pan.

Mrs. William H. Earney (37)

SOCK-IT-TO-ME CAKE

1 Duncan Hines Butter Cake mix (yellow)
1 stick butter
8 oz. sour cream
4 eggs
 $\frac{1}{2}$ c. sugar
 $\frac{3}{4}$ c. Wesson oil
2 T. brown sugar
 $\frac{1}{2}$ c. pecans

Mix together, except for eggs. Add eggs one at a time, beating well after each. Pour into bundt pan and bake from 1 to $1\frac{1}{2}$ hours at 350 degrees. Note different ovens make baking time vary. Bake until toothpick comes out clean. Let cake cool 10 minutes then glaze.

GLAZE

Combine in bowl:

2 T. melted butter
2 T. milk
1 t. vanilla
1 c. powdered sugar

Note: If you do not use the brands named in the above, the cake may not come out the same.

Mrs. Mark L. Greer

BUTTER RUM CAKE

2 c. sifted flour	1 t. vanilla
1- $\frac{3}{4}$ c. sugar	1 t. Butter flavoring
5 eggs	1 t. Jamaica Rum flavor
$\frac{1}{2}$ lb. margarine	

Cream margarine well. Add sugar. Add eggs, one at
(cont'd) (38)

BUTTER RUM CAKE (cont'd)

a time. Add sifted flour gradually. Blend well. Add flavorings. Bake in greased and dusted 10" stem pan. Bake at 325 degrees for 1 hour.

Serve warm with this icing:

1 c. sugar
 $\frac{1}{2}$ c. water
2 t. rum flavor

Bring water and sugar to a boil. Cool and add rum flavor. Use pastry brush and apply to warm cake.

Mrs. J. R. Alamia

RUM CAKE

$\frac{1}{2}$ c. chopped pecans
1 (18 $\frac{1}{2}$ oz.) pkg. Butter Recipe Gold Cake Mix
1 (3-3/4 oz.) pkg. Vanilla Instant Pudding Mix
 $\frac{1}{2}$ c. light Rum
 $\frac{1}{2}$ c. water
 $\frac{1}{2}$ c. vegetable cooking oil
4 eggs

Grease and flour bundt pan or tube pan. Crumble nuts into bottom of pan. Place cake and pudding mixes in large mixing bowl. Add Rum, water, oil and eggs; mix for 2 minutes. Pour batter into cake pan and bake at 325 degrees for 50-60 minutes. Remove cake from oven and immediately pour on Hot Rum Glaze. Hot Glaze will cause cake to settle but don't be alarmed, for the cake will taste Yummy. Cool cake in pan for 30 minutes.

(cont'd)

RUM CAKE (cont'd)

HOT RUM GLAZE

1 c. sugar	1 stick oleo or butter
$\frac{1}{4}$ c. light Rum	$\frac{1}{4}$ c. water

Place ingredients in small sauce pan and boil for 2 or 3 minutes.

Mrs. Myrlin O. Johnson

GRACE'S CHOCOLATE CAKE

2 c. flour	1 c. butter
2 c. sugar	2 eggs
1 stick oleo	$\frac{1}{2}$ c. buttermilk
$\frac{1}{2}$ c. Crisco	1 t. cinnamon
4 T. cocoa	1 t. vanilla

Sift together flour and sugar in a large bowl. Bring to boil 1 stick oleo, Crisco, cocoa and 1 c. butter. Add to flour mixture and beat. Then add 2 eggs, $\frac{1}{2}$ c. buttermilk, 1 t. cinnamon, and 1 t. vanilla. Butter and flour sheet cake pan. Bake at 375 degrees for about 30 minutes.

ICING

Make about 5 minutes before cake is done.

1 stick oleo	6 T. milk
4 heaping T. cocoa	

Boil the above ingredients. Then add,

1 lb. powdered sugar	1 c. pecans
1 t. vanilla	

Pour over hot cake.

Mrs. Garth C. Bates

(40)

GRAN'S DEVILS FOOD CAKE

1 c. butter or margarine	1 t. salt
2 c. sugar	$\frac{1}{2}$ c. cocoa
3 eggs	$\frac{1}{2}$ c. cold coffee
$2\frac{1}{2}$ c. Swan's Down Cake Flour	1 c. buttermilk
$1\frac{1}{2}$ t. soda	1 t. vanilla

Cream butter and sugar until fluffy---add eggs, 1 at a time and beat thoroughly. Measure flour---sift and measure again, add soda and salt and sift again then set aside. Blend coffee and cocoa thoroughly and add to sugar, butter and egg mixture; gradually add about $\frac{1}{3}$ of the flour mixture and beat thoroughly; add $\frac{1}{2}$ of the buttermilk, beat and repeat---adding $\frac{1}{3}$ of the flour alternately with $\frac{1}{3}$ of the milk. Add vanilla. Prepare 2 (two) 8" square cake pans by greasing with butter and sprinkling with flour. Equalize cake batter between two pans. Bake in preheated 350 degrees oven for 25 minutes, cut oven temperature to 325 degrees for 5 minutes. Test with toothpick, cool in pans for 10 minutes. Remove cake from pans and ice with Creamy fudge frosting.

CREAMY FUDGE FROSTING

3 c. powdered sugar	$\frac{1}{2}$ c. butter
$\frac{1}{4}$ c. hot water	4 packets Baker's Redi Blend Chocolate
1 egg	

Mix 3 c. powdered sugar with $\frac{1}{4}$ c. hot water. Beat in one egg and $\frac{1}{2}$ c. butter until smooth; add 4 packets Baker's Redi Blend Chocolate and heat until creamy. This frosts two 8" layers. Let dry thoroughly.

Mrs. Lloyd D. Odle

CHOCOLATE CAKE and ICING (cont'd)

Mix vanilla, almond flavoring, and chopped nuts to the rest of the icing mixture and mix well.

Make icing while cake is baking. Remove cake from oven, place pan on wire rack. Spread icing over hot cake. Cool, cut in squares. You can freeze this cake. Also, if you prefer less icing, use half the icing and store remainder in a jar in the refrigerator, as it will keep for a week or more.

Mrs. Byron Fullerton

CHOCOLATE SHEET CAKE

Sift together:

2 c. sugar, 2 c. flour and set aside

Bring to rapid boil in sauce pan and pour over above:

1 stick oleo ½ c. Crisco

4 T. cocoa 1 c. water

After mixing above well, add:

½ c. buttermilk 2 eggs, slightly beaten

1 t. soda 1 t. vanilla

Bake in greased 11" x 16" pan at 400 degrees for 20 minutes. Ice as soon as cake is removed from oven.

ICING

1 stick oleo

4 T. cocoa

7 T. milk

Bring to boil, remove from heat and add:

1 box confectioners sugar, 1 c. chopped nuts, and 1 t. vanilla.

Mrs. Joe B. Burnett

(43)

MISSISSIPPI MUD CAKE

2 T. cocoa	1 small can coconut
1½ c. flour	1½ c. chopped pecans
2 c. sugar	4 eggs
2 sticks oleo	1 t. vanilla

Mix as for any cake. Bake 45 minutes in 9½" x 13½" pan in 350 degrees oven. While hot, spread with---
1 jar (large size) marshmallow creme.

FROSTING

Let cake cool some. Mix together:

½ c. evaporated milk	1 stick oleo (softened)
1 box powdered sugar	1 t. vanilla
1/3 c. cocoa	

Mrs. E. W. Patteson

CHOCOLATE LAYER CAKE

2 c. sugar	2 eggs
2 c. flour	1 t. vanilla
1 c. boiling water	½ c. buttermilk
2 sticks oleo	1 t. soda
3 T. cocoa	

Mix together in large bowl 2 c. sugar and 2 c. flour. Bring to boil the following: 1 c. boiling water, 2 sticks oleo and 3 T. cocoa. Stir into sugar and flour mixture. Add 2 eggs, 1 t. vanilla, ½ c. buttermilk mixed with 1 t. soda. Mix well, but do not overheat. Bake in greased and floured cake pans (3 layers) at 350 degrees for 15 minutes or until done. Cool.

(cont'd)

CHOCOLATE LAYER CAKE (cont'd)

FILLING

1 can Eagle Brand milk 1 sq. unsweetened chocolate
1 T. water ½ t. vanilla
½ t. salt

Cook over rapidly boiling water, stirring often until thick (approx. 10 minutes). Cool, add vanilla.

FROSTING

1 c. sugar 1 T. white corn syrup
1/3 c. water 1/8 t. salt

Blend. Boil slowly until mixture spins long thread. Beat 2 egg whites well and slowly pour hot syrup in while beating. Add 1 t. vanilla.

Mrs. L. L. Duckett

ITALIAN CREAM CAKE #1

1 stick margarine 1 c. buttermilk
½ c. shortening 1 t. vanilla
2 c. sugar 1 small can coconut
5 egg yolks 1 c. chopped pecans
2 c. flour 5 egg whites, stiffly
1 t. soda beaten

Cream shortening and margarine. Add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine soda and flour and add to creamed mixture alternately with buttermilk. Stir in vanilla. Add coconut and nuts. Fold in stiffly beaten egg whites. Pour batter into three greased and floured 8 or 9 inch cake pans. Bake at 350 degrees for 25 minutes or until cake tests done. Cool and frost.

(cont'd) (45)

ITALIAN CREAM CAKE #1 (cont'd)

CREAM CHEESE FROSTING

1 8-oz. pkg. cream cheese, softened
½ stick margarine
1 box powdered sugar
1 t. vanilla

Beat cream cheese and margarine until smooth. Add sugar and mix well. Add vanilla and beat until smooth. Spread between layers and on top and sides. Sprinkle with nuts. This is a very moist cake; if any is left it will keep very well for several days and remain moist.

Mrs. J. F. Clawson

ITALIAN CREAM CAKE #2

2 c. sugar	1 c. buttermilk
1 stick oleo	1 t. soda
½ c. Crisco	1 c. coconut
5 egg yolks	5 beaten egg whites
2 c. flour	

Cream well sugar, oleo, and Crisco. Add 5 egg yolks, flour, buttermilk, soda, and coconut. Fold in by hand the 5 beaten egg whites. Bake at 350 degrees for 25 minutes in 3 round 9 inch cake pans.

FROSTING

1 8-oz. cream cheese	1 t. vanilla
1 stick oleo	1 c. chopped nuts
1 box powdered sugar	

Frost only tops of layers; Freezes well, but if you do freeze, frost whole cake.

Mrs. E. W. Patteson

(46)

ITALIAN CREME CAKE #3

1 stick oleo	½ t. salt
½ c. shortening	1 c. buttermilk
2 c. sugar	2 t. vanilla
5 eggs separated	1 c. chopped nuts
2 c. flour	2 c. coconut
1 t. soda	

Cream oleo, shortening and sugar. Add egg yolks, one at a time. Add flour, soda, salt, alternately, with buttermilk and vanilla. Fold in egg whites that are well-beaten. Add nuts and coconut. Use 3 nine inch well greased and floured cake pans. Bake at 350 degrees for 25-30 minutes.

FROSTING

1 6-oz. cream cheese	1 box powdered sugar
1 stick oleo	1 t. vanilla

Cream all ingredients to spreading consistency.

Mrs. Leonard E. Hoffman

OLD FASHIONED POUND CAKE #1

3 sticks of butter or hard oleo
3 c. sugar
3 c. flour, sifted
9 eggs
1 t. vanilla
½ t. almond extract
juice of one lemon

Cream butter in a mixer and add sugar gradually. Add eggs, one at a time, beating one minute each. Add flour gradually, then extracts and lemon juice.

(cont'd)

OLD FASHIONED POUND CAKE (cont'd)

Grease and flour lightly a bundt or Angel Food cake pan. Pour cake in pan and cook in pre-heated 350 degree oven for 1 hour or 1 hour and ten minutes. Do not overcook. Test with broom straw. Freezes nicely.

Mrs. Joe Greenhill

POUND CAKE

1-3/4 c. sugar	1 t. vanilla extract
2 c. flour	1/2 t. lemon extract
1 stick oleo	1/4 t. ground mace
1 stick butter	
6 eggs (have oleo, butter, eggs at room temperature)	

Cream oleo, butter and sugar together. Add eggs one at a time alternating with flour. Bake at 325 degrees for about 1 hour in a bundt pan which has been greased.

Mrs. William J. Ehlert

OLD FASHIONED POUND CAKE #2

2 c. sifted flour	1 c. vegetable oil
2 c. sugar	6 eggs unbeaten
1 t. baking powder	2 t. vanilla
1/4 t. salt	

Combine all ingredients. Beat for 10 minutes with electric mixer. Bake at 350 degrees for 1 hour.

Mrs. Bruce Henderson

CHOCOLATE POUND CAKE

1 c. butter or oleo	$\frac{1}{2}$ -1 t. baking powder
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
3 c. sugar	4 T. cocoa (heaping)
5 eggs	1 c. milk
$\frac{3}{4}$ c. flour	1 t. vanilla

Cream together butter and shortening. Add sugar. Add eggs one at a time, beating after each. Add vanilla. Sift flour several times and then sift all dry ingredients together. Add dry ingredients and milk alternately to creamed mixture. Bake in 10" tube pan at 325 degrees for 80 minutes. Serve plain or ice with favorite chocolate icing.

Mrs. James E. Barlow

COFFEE CAKE

$\frac{2}{3}$ c. shortening	1 t. cinnamon
2 c. brown sugar	$\frac{1}{2}$ t. nutmeg
2 c. flour	2 beaten eggs
$\frac{1}{2}$ t. salt	1 c. sour milk
2 t. baking powder	1 t. soda

Combine and mix well: shortening, brown sugar, flour, salt, baking powder, cinnamon, and nutmeg. Set aside $\frac{1}{2}$ c. of the mixture. To remaining mixture add: 2 beaten eggs, 1 c. sour milk to which a t. of soda has been added. Pour into greased 9" x 13" flat pan. Cover top with the $\frac{1}{2}$ cup of dry mixture to which $\frac{1}{2}$ c. of ground nuts and $\frac{1}{2}$ t. cinnamon has been added. Bake 30-40 minutes at 325 degrees.

Mrs. Sam D. Johnson

SOUR CREAM COFFEE CAKE #1

Grease and flour bundt pan. Preheat oven to 325.

1 c. oleo	¼ t. salt
2 c. sugar	1 t. baking powder
2 eggs	4 T. brown sugar
1 c. sour cream	1 t. cinnamon
1 t. vanilla	1 c. chopped pecans
2 c. flour	

Cream together 1 c. oleo, 2 c. sugar and 2 eggs. Add 1 c. sour cream and 1 teaspoon vanilla. Sift and add 2 c. flour, ¼ t. salt, and 1 t. baking powder. For the topping mix together 4 T. brown sugar, 1 t. cinnamon, and 1 c. chopped pecans. In pan, layer mix nad topping, beginning and ending with mix. Bake for 1 hour and 15 minutes.

Mrs. David R. Sorrell

SOUR CREAM COFFEE CAKE #2

½ lb. butter or oleo	2½ c. cake flour
1 c. sugar	1 t. baking soda
3 eggs	2 t. baking powder
1 c. sour cream	
1 t. vanilla	

Cream ½ lb. butter with 1 c. sugar. Beat in 3 eggs, one at a time. Add 1 c. sour cream and 1 t. vanilla. Measure and sift together 2½ c. cake flour with 1 t. baking soda and 2 t. baking powder. Pour into greased angel food or bundt cake pan. Topping: mix together ½ c. chopped pecans, ½ c. sugar, 1 t. cinnamon, and ½ t. cocoa. Pour over top of cake and swirl into batter. Bake until lightly brown, about 45 minutes at 325 degrees.

Mrs. David B. Filvaroff

PEACH CHEESECAKE

Vanilla pudding (small, not instant)
1/3 c. flour
1/2 c. milk
1 1/2 t. baking powder
1/2 t. salt
1 med. can peaches (#303 can)
8 oz. cream cheese
1/2 c. sugar

Mix for 2 minutes the vanilla pudding, 1/3 c. flour, 1/2 c. milk, 1 1/2 t. baking powder, and 1/2 t. salt. Pour into a greased pie plate (9 inches). Drain can of peaches and reserve juice. Place peaches over pudding mix. Mix for 2 minutes 8 oz. cream cheese, 3 T. reserved peach juice and 1/2 c. sugar. Spread within 1/2 inch of batter. Bake at 350 degree for 30-35 minutes.

Mrs. Charles Greef

PRALINE CHEESE CAKE

1 c. graham cracker crumbs
3 T. sugar
3 T. melted margarine
3 8-oz. pkgs. cream cheese
1 1/2 c. dark brown sugar, packed
2 T. flour
3 eggs
1 1/2 t. vanilla
1/2 c. finely chopped pecans
whole pecans
maple syrup

Heat oven to 350 degrees. Combine crumbs, sugar, and margarine. Press into bottom of a 9" spring form pan. Bake at 350 degrees for 10 minutes.

(cont'd) (51)

PRALINE CHEESE CAKE (cont'd)

Combine softened cream cheese, sugar, and flour, mixing at medium speed in electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla and chopped nuts. Pour mixture over crumbs. Bake at 350 degrees, for 50-55 minutes. Loosen cake from rim of pan. Cool before removing rim of pan. Chill in refrigerator. Brush with maple syrup and garnish with pecan halves. Serves 10-12.

Mrs. J. Chrys Dougherty

CHEESE CAKE

3 well-beaten eggs
2 8-oz. pkgs. cream cheese softened
1 c. sugar
 $\frac{1}{4}$ t. salt
2 t. vanilla
 $\frac{1}{2}$ t. almond extract
3 c. dairy sour cream
1 recipe Graham-Nut crust

Combine eggs, cheese, sugar, salt, and extracts; beat until smooth. Blend in sour cream; pour into Graham-Nut crust. Trim with reserved crumbs. Bake in moderate oven (375) for 35 minutes or until just about set. Cool. Chill about 4 or 5 hours. Filling will be soft. Makes about 10 servings.

GRAHAM-NUT CRUST

Combine 1-3/4 c. fine graham cracker crumbs, $\frac{1}{4}$ c. brown sugar, $\frac{1}{4}$ c. finely chopped walnuts, $\frac{1}{2}$ t. cinnamon, & $\frac{1}{2}$ c. melted butter. Reserve 3 T. mixture; press remainder on bottom & 2 $\frac{1}{2}$ " up on sides of 9" spring-form pan.

Mrs. John T. Boyd

MOCK CHEESE CAKE

2-3/4 c. graham crackers
1/2 c. of butter
1/4 c. sugar
3 beaten egg yolks
1 15-oz. can sweetened condensed milk
1 c. apple sauce
3 - 4 T. lemon juice
1 1/2 t. lemon peels
3 stiffly beaten egg whites

Combine 2 c. graham cracker crumbs, butter, and sugar. Mix well. Press on bottom and sides of 8" x 12" baking dish. Combine egg yolks, milk, apple sauce, lemon juice and peel. Mix well. Fold in stiffly beaten egg whites. Pour in crumb crust. Sprinkle with remaining crumbs. Bake in moderate oven, 325 degrees, for 45 minutes. Serves 10.

Mrs. John Sneel, Jr.

LOVERLY CHEESE CAKE

1/2 package zwieback toast (roll fine)
1 T. butter (blend with toast)
Press mixture into Angel Food cake pan

3 8-oz. pkg. cream cheese
4 eggs
1 c. sugar
1 t. vanilla
Beat in electric mixer. Pour into crumb lined pan.
Bake 30 minutes at 325. Take out. Reset oven at 450.

Mix 1 c. sour cream, 1 1/2 t. lemon juice, 1 t. sugar.
Spread on top of cheese cake and return to oven for 5 minutes. Cool and top with Cherry Topping.

(cont'd) (53)

LOVERLY CHEESE CAKE (cont'd)

CHERRY TOPPING

1 can sour pitted cherries (don't drain)
3/4 c. sugar
3 T. cornstarch
Mix and cook until thick.
Add 2 t. almond extract. Cool.

Spread on cake. Chill at least 5 hours.

Mrs. Raymond R. Mormino

COMPANY CHEESE CAKE

1-3/4 c. cracker crumbs
1/4 c. walnuts
1/2 t. cinnamon
1/2 c. melted butter

Press on bottom and sides of 9" spring form pan.

3 well-beaten eggs
2 8-oz. pkg. softened cream cheese
1 c. sugar
1/4 t. salt
2 t. vanilla
1/2 t. almond
3 c. sour cream

Combine the eggs, cream cheese, sugar, salt, vanilla, and almond. Blend in 3 c. sour cream. Pour into crumb crust. Bake at 375 degrees for 35 minutes. Chill for 4-5 hours. Top with Blueberry Topping if desired.

(cont'd)

COMPANY CHEESE CAKE (cont'd)

BLUEBERRY TOPPING

3/4 c. water	1 t. cornstarch
1/4 c. sugar	1 c. drained canned blue-
1 T. lemon juice	berries

Bring water and sugar to a boil, stirring until sugar has dissolved. Add lemon juice. Mix cornstarch with 1 T. water and add to syrup. Cook 1 minute and add blueberries. Cook 1/2 minuter longer. Spread on cooled firm cheesecake.

Mrs. Edward R. Cohen

CHEESE CAKE

Crust:

1-1/3 c. finely ground graham cracker crumbs
3 T. sugar
1/3 c. butter or margarine melted

Combine crumbs and sugar in medium bowl and stir in melted butter until well blended. Pack firmly and evenly in bottom of spring form pan, 9 inches. Set aside.

Filling:

4 egg whites	1 T. lemon peel
1 c. sugar	1 T. lemon juice
2 T. flour	1 c. sour cream
1/4 t. salt	12-oz. soft cream cheese
4 egg yolks	

In large bowl beat egg whites until soft mounds form. Gradually add 1/2 c. sugar, continue beating until stiff peaks form. Set aside. In small bowl combine cream cheese, 1/2 c. sugar, flour, and salt.

(cont'd)

(55)

CHEESE CAKE (cont'd)

Blend well. Add egg yolks, lemon peel and juice, and sour cream. Beat until light and creamy. Fold in egg whites gently but thoroughly. Pour into pan over crust and bake at 325 degrees for 1 hour until lightly browned. Turn off oven and leave for 30 minutes. Cool and then chill completely.

Mrs. Charles Greef

CHOCOLATE CHEESE CAKE

2 c. flour	2 eggs
2 c. sugar	1 t. soda
1 t. salt	2 t. vanilla
2 sticks oleo	1 t. cinnamon
$\frac{1}{4}$ c. cocoa plus 4 T.	6 T. milk
$\frac{1}{2}$ c. Crisco	1 box powdered sugar
$\frac{7}{8}$ c. water	1 c. chopped pecans
$\frac{1}{2}$ c. buttermilk	

Sift together 2 c. flour, 2 c. sugar, and 1 t. salt. Bring to a boil 1 stick oleo, $\frac{1}{4}$ c. cocoa, $\frac{1}{2}$ c. Crisco and $\frac{7}{8}$ c. water. Pour over sugar-flour mixture. Add $\frac{1}{2}$ c. buttermilk, 2 eggs, 1 t. soda, 1 t. vanilla, and 1 t. cinnamon. Pour in greased and floured 16" x 11" pan. Bake 20 minutes in 400 degree oven. Five minutes before done, bring to a boil: 1 stick oleo, 4 T. cocoa, and 6 T. milk. Add 1 box powdered sugar, 1 t. vanilla, and 1 c. chopped pecans. Blend well and pour over done cake.

Mrs. Gib Walton

AMBROSIA CAKE

2 c. sugar	3 c. flour
$\frac{1}{2}$ c. butter	2 t. soda
1 c. buttermilk	$\frac{1}{4}$ c. cocoa
3 eggs	$\frac{1}{2}$ c. boiling water
1 lrg. apple, peeled & finely chopped	1 t. vanilla

Mix cocoa with boiling water. Add soda to buttermilk. Cream butter and sugar until all sugar grains are dissolved. Add eggs one at a time and beat after each addition. Roll chopped apple in $\frac{1}{2}$ c. of the flour. Add flour and milk alternately to batter, beginning and ending with flour. Fold in apple, add cocoa and vanilla. Bake in 3 small or 2 large pans which have been greased and floured. Bake at 350 degrees. Length of time depends on thickness of layers. Test.

FROSTING

3 c. sugar	1 c. milk
1 t. baking powder	$\frac{1}{4}$ lb. butter

Cook over medium heat until it reaches soft ball stage. Remove. Add:

- 1 box coconut
- 1 c. chopped nuts
- 1 large can crushed pineapple,
drained
- 1 c. raisins
- 1 t. vanilla

Beat until spreading consistency. Spread between layers and top of cake. Let stand over night before serving.

Mrs. James E. Wright

HEAVENLY HASH CAKE

- 1 stick of margarine
- 1 c. sugar
- 4 eggs
- 1 1-lb. can Hershey's Syrup
- 1 t. vanilla
- 1 cup flour
- 1 t. baking powder

Cream together margarine and sugar. Add eggs, beating after each. Add syrup and 1 t. vanilla. Combine 1 c. flour and 1 t. baking powder. Gradually add to above mixture. Beat well. Bake in greased and floured 9" x 13" x 3" pan, 30 minutes at 350. Immediately after removing cake from oven, cover top with icing.

ICING

- 1 large pkg. of small marshmallows
- 1 10-oz. pkg. pecan pieces
- 3 squares of unsweetened chocolate
- 2 sticks margarine
- 1 t. vanilla
- 2 eggs
- 3 c. powdered sugar

Cover cake with marshmallows and pecans. Melt chocolate with margarine. Cool. Add vanilla, beat in eggs and powdered sugar. Beat until smooth and dribble over cake.

Mrs. Jack W. Callahan, Jr.

SWEDISH APPLE CAKE

1½ c. granulated sugar	1 t. nutmeg
½ c. shortening	1 t. cinnamon
2 eggs	1 t. baking soda
1 t. vanilla	½ c. nuts
1½ c. flour	3 c. coarsely chopped apples, (or 1 can pie sliced apples)

Blend sugar, shortening, eggs, and vanilla. Sift together flour, salt, soda, cinnamon and nutmeg. Mix and blend. Add 3 c. apples and nut meats. Pour into 9" x 12" lightly greased pan and bake 25 min. at 350 degrees. Remove from oven and pour topping over cake. Return and bake 25 minutes. Serve with ice cream, whipped cream, or plain.

TOPPING

1 cube butter or oleo melted
1½ c. brown sugar

Mrs. Jackson B. Smith

FRESH APPLE CAKE

4 c. fresh apples, peeled & diced	½ t. cinnamon
2 c. sugar	½ t. salt
1 c. nuts	2 t. soda
3 c. flour	1 c. cooking oil
½ t. nutmeg	1 t. vanilla
	2 eggs

Mix apples, sugar and nuts well and let stand for 1 hour. Add dry ingredients to apple mixture. Then add oil, vanilla, and slightly beaten eggs. Bake in greased, floured tube pan at 350 for 1¼ hrs. Let stand few minutes before turning out on wire rack.

Mrs. Earl W. Smith

FRENCH ORANGE CAKE

2 c. sugar	$\frac{1}{2}$ c. shortening
$\frac{1}{2}$ c. orange juice, frozen concentrate	2 eggs, beaten
$\frac{1}{2}$ lb. dates, chopped	1 t. vanilla
1 T. orange rind	$1\frac{1}{2}$ c. flour
1 t. soda	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ c. hot water	$\frac{1}{2}$ c. buttermilk
	1 c. chopped pecans

Combine 1 c. sugar with $\frac{1}{2}$ c. orange juice. Set aside to glaze cake when it is done. Combine $\frac{1}{2}$ lb. chopped dates, 1 T. orange rind, 1 t. soda, and $\frac{1}{2}$ c. hot water. Set aside. Cream 1 c. sugar, $\frac{1}{2}$ c. shortening and then add 2 beaten eggs and 1 t. vanilla. Sift $1\frac{1}{2}$ c. flour and $\frac{1}{2}$ t. salt and add to creamed sugar and shortening, alternating with $\frac{1}{2}$ c. buttermilk. Add to this the date mixture and add 1 c. chopped pecans. Pour into greased, floured 9" x 13" pan. Bake at 350 degrees for 30 minutes, or until done. Spoon glaze on while still hot.

Mrs. Cecil D. Redford

APRICOT CAKE

1 pkg. Duncan Hines Yellow Cake Mix	$\frac{3}{4}$ c. Crisco
1 c. Apricot Nector	$\frac{1}{2}$ c. sugar
	4 eggs (have eggs room temp.)

Mix first four ingredients. Add eggs one at a time, beating at least 3 minutes after each. Add a few drops of red cake coloring if apricot color is desired. Bake in bundt or tube pan at 325 degrees for 1 hour. Cool thoroughly, then ice with 1 c. powdered sugar and $2\frac{1}{2}$ T. lemon juice mixed well. Drizzle over top at will.

Mrs. William N. Blanton, Jr.
(60)

MACARON CAKE

6 eggs	3 c. unsifted flour
1 c. shortening	1 c. milk
1/2 c. margarine	2 cans (3 1/2 oz. size)
3 c. sugar	flaked coconut
1 t. almond flavoring	

Separate eggs, placing whites in large bowl, yolks in large bowl, letting both come to room temperature. Preheat oven to 300° F. Grease a 10-inch tube cake pan. With electric mixer at high speed, beat yolks with shortening and margarine until well blended. Gradually add sugar, beating until light and fluffy. Add almond extract; beat until mixed. At low speed, beat in flour (in fourths) alternately with milk (in thirds), beginning and ending with flour. Add coconut; beat until well blended.

Beat egg whites just until stiff peaks form. With wire whisk or rubber spatula, gently fold whites into batter until well combined. Turn into prepared pan. Bake two hours, or until cake tester inserted near cake center comes out clean. Cool in pan on wire rack 15 minutes. Remove from pan; cool thoroughly on wire rack. Wrap in plastic film, then in foil; store in freezer until ready to use. May be stored several weeks. To serve: Preheat oven to 325° F. Remove plastic film; re-wrap in foil; heat until thawed and slightly warm - about 1 hour and 15 minutes. Serve warm. May also just warm foil-wrapped slices.

Mrs. Ruel C. Walker

MIRACLE WHIP CAKE

2 c. flour	1 c. sugar
1 1/2 t. baking powder	1 c. cold water
1 1/2 t. soda	1 c. Miracle Whip
4 T. cocoa	

Put all dry ingredients in bowl; add water and salad dressing in small amounts as you beat the cake. Cook in floured 13 x 9 x 2 pan. Bake in moderate oven 350°.

Icing: 2 c. confectioners sugar, 1/3 c. oleo,
1 unbeatn egg, 1/4 t. salt, 1/2 t. vanilla,
6 T. cocoa

Mrs. J. Henry Wilkinson, Jr.

CINNAMON CAKE

1 yellow cake mix	4 eggs
1 pkg. vanilla instant pudding mix	3/4 c. nuts
3/4 c. oil	1/4 c. sugar
1 t. butter flavoring	2 t. cinnamon
1 t. vanilla	

Mix cake and pudding together. Add 3/4 c. water, oil, butter flavoring, vanilla and eggs. Beat 8 minutes. Mix together remaining ingredients. Spread part of batter in greased bundt pan or tube pan. Sprinkle with half of pecan mixture. Add remaining batter and remaining topping mix. Bake at 350° for 45-50 minutes. Let cool in pan 15 minutes, then on rack another 15 minutes. Drizzle with frosting: Mix 1 c. powdered sugar, 1 1/2 T. flour, 1/2 t. vanilla, 1/2 t. butter flavoring.

Mrs. David Meyercord (62)

POTATO AND SPICE CAKE

1 1/2 c. sugar	1 c. cold mashed potatoes
3/4 c. shortening	1 t. cinnamon
1/2 t. salt	1/2 t. nutmeg
3 eggs	1 t. baking soda
1 c. buttermilk	2 c. sifted flour
3/4 c. chopped nuts	

Cream together sugar, potatoes, shortening, cinnamon, salt, and nutmeg; add eggs. Mix soda with milk, then add alternately with flour to egg mixture. Add nuts. Bake in 2 greased 8" pans at 350°--50 minutes. Frost with any caramel frosting.

Mrs. Hal Sanders

COLA CAKE

1 c. butter or margarine	2 c. flour
1 3/4 c. sugar	1 t. vanilla
3 T. cocoa	2 eggs
1 t. soda	1/2 c. buttermilk
1 1/2 c. small marshmallows	1 c. cola beverage

Have ingredients at room temperature. Combine all ingredients except cola and marshmallows in large bowl. Blend at low speed until well blended. Add cola and blend well by hand. Stir in marshmallows. Pour into greased 13 x 9 1/2 pan and bake at 350° for 40-45 minutes.

ICING: While cake is baking, melt 1/2 c. butter or margarine, 3 T. cocoa, 1/3 c. coke. When cake is finished, to the above mixture blend and beat into it 1 box confectioners sugar. When smooth, spread on warm cake.

Mrs. Charles Greef (63)

COKE CAKE

2 c. sugar	2 c. sifted flour
2 sticks oleo	3 T. cocoa
1 c. coke	3 eggs, beaten
1 T. vanilla flavoring	1 t. soda
1/2 c. buttermilk	2 c. miniature marsh- mallows

Combine sugar and flour. In sauce pan bring to boil oleo, cocoa, and coke. Pour over sugar and flour. Mix well. Add eggs, vanilla flavoring, soda in buttermilk. Stir in 2 c. miniature marshmallows. Pour in sheath pan (9 x 13 x 2). Bake 40 minutes at 350°.

ICING: In sauce pan: 1 stick oleo, 6 T. coke, 3 T. cocoa. Bring this to a boil. Pour over box powdered sugar, sifted. Add more coke if needed. Add 2 t. vanilla, 1 c. nuts. Pour icing over cake while cake is hot.

Mrs. Marvin F. London

LEMON FILLING

- (1) Melt 1/4 c. butter or margarine in double boiler.
- (2) Mix in 1 c. sugar.
- (3) Stir in 3 beaten eggs (or 1 egg and 2 yolks if left over from cake), juice of 1 1/2 lemons and grated rind of 1 lemon.
- (4) Cook, stirring constantly, until thick, 20 to 30 minutes. Chill several hours.

Use between layers of yellow or white cake.

Betty L. Mitchell

PINEAPPLE ICE BOX CAKE

1/4 c. granulated sugar 1/2 c. butter or chiffon
2 T. water 1 c. crushed pineapple
2 eggs 1 t. vanilla
1 c. powdered sugar 24 lady fingers
dash of salt

Dissolve 1/4 c. sugar in 2 T. water and bring to boil. Pour over well beaten egg yolks and crushed pineapple and cook over slow heat in double boiler till it makes a thick custard. Set aside to cool. Cream 1/2 c. chiffon, add powdered sugar. To this add cool custard, dash salt, and, last, the well beaten egg whites and vanilla. Line a melon mold with layer of mixture, then split lady fingers, then layer of mixture, etc. Place in deep freeze for 10 hours, or overnight. Turn out on flat platter and place whipped cream around it.

Mrs. St. John Garwood

APPLE NUT CAKE

4 apples (1 can) 1 c. sugar
3/4 c. nuts 1/2 c. shortening
1 c. flour 1 egg
1/2 t. nutmeg 1 t. baking soda
1/2 t. cinnamon
1 t. salt

Mix all ingredients well. Double this recipe for 13 x 9" pan. Bake at 350° 45 minutes.

Mrs. Robert Werner

STRAWBERRY CAKE

1 Box white cake mix 1/2 c. water 3 eggs
3 T. flour 1/2 c. frozen strawberries
1 box strawberry jello 1 c. Wesson oil

Mix cake mix, flour and jello in bowl. Add other ingredients and beat well. Bake in layers or oblong pan, 25 or 30 minutes at 350°.

ICING: 1 1/2 boxes confectioners sugar
1/2 c. frozen strawberries
1 stick oleo

Mix well with electric mixer at low speed. (Use only half recipe for 13" x 9" cake.)

Mrs. J. Scott Chafin

CARNIVAL CAKE

2 c. flour 1 c. dark brown sugar
1/2 c. sugar 3 t. baking powder
3 eggs 1 1/2 t. vanilla
1 t. salt 1/2 t. soda
1/2 c. shortening 1 1/4 c. milk
1/2 c. chocolate chips 1/2 c. nuts

Chop nuts and chips in blender. Combine all ingredients. Beat three minutes at medium speed. Bake in tube pan greased or bundt pan. Bake at 350° 40-45 minutes.

Mrs. Russell J. Weintraub

ANGEL DREAM CAKE

6 egg yolks, beaten well	1 c. powdered sugar
1 pkg. gelatin	1/4 c. cold water
4 T. whiskey	1 1/2 pt. cream

Cream together egg yolks and powdered sugar. Melt gelatin with 1/4 c. water over hot water. Add to egg mixture. Whip cream and add to egg and gelatin. Flavor with whiskey. Cut Angel Cake in three layers. Fill between layers and cover top with filling. Put in ice box. Best to make day before serving.

Mrs. Angus G. Wynne

BAKED FUDGE

4 eggs, well beaten	1/2 c. flour
1/2 c. cocoa	2 c. sugar
1 c. butter	1 c. chopped pecans
2 t. vanilla extract	

Mix sugar, flour, cocoa. Add to beaten eggs and blend well. Melt butter and add nuts and vanilla to chocolate batter. Bake in 9" x 9" pan, in another pan of hot water. Bake 45 minutes at 300°, or until silver knife comes clean.

Mrs. Hal Sanders

CHOCOLATE FUDGE

2 c. sugar	3-4 T. cocoa
1 c. cream	1 T. corn syrup
3 T. butter	pinch of salt
1 t. vanilla	1 c. pecans, chopped

Mix sugar and cocoa. Stir in cream, mixing well. Place over low heat and bring to a boil, stirring constantly. Add corn syrup, butter and salt. Cook until candy thermometer registers 236° (soft-ball stage). Remove from heat and stir in vanilla. When it begins to cool, stir in pecans and beat 'til it begins to thicken. Pour into greased 8" square pan.

Mrs. Frank Crain

FUDGE SQUARES

Melt together: 1 1/2 sq. unsweetened chocolate
1 stick margarine

Beat 2 eggs, add 1 c. sugar. Add melted chocolate and margarine, 2/3 c. sifted flour, 1 t. vanilla, 1 c. nuts. Bake at 350° 15-20 minutes. After fudge squares are baked, top with fudge frosting made as follows:

Combine 1 c. sifted powdered sugar, 1/8 t. salt, 1 t. vanilla, 2 1/2 T. hot milk. Melt 1 1/2 T. margarine and 1 sq. bitter chocolate. Add to above. Beat hard.

Mrs. Phil Peden

LEMON SPONGE CUPS

1 c. sugar	5 T. lemon juice
2 T. butter	grated rind 1 lemon
3 eggs	4 T. flour
1 1/2 c. milk	pinch of salt

Cream butter, add sugar, flour, salt, lemon juice and rind. Stir in beaten egg yolks, mixed with sweet milk. Fold in stiffly beaten egg whites. Pour into custard cups. Set cups in pan of water. Bake at 350° for 45 minutes. To serve, invert custard cup on dessert plate. Top with whipping cream.

Mrs. Lucius Bunton

EASY FUDGE CUPCAKES

1 stick margarine	2 eggs	1 t. vanilla
2 sq. semi-sweet chocolate	1 c. sugar	
late	3/4 c. flour	

Melt together margarine and chocolate. Beat eggs, sugar, flour together. Add chocolate mixture to flour mixture and 1 t. vanilla. Put in 12 paper cups and break a few pecans on top. Bake 25 minutes at 350°.

Mrs. Donald L. Busby

PECAN SLICES

1 c. flour	1 c. nuts
1/2 c. butter	2 T. flour
2 eggs	1/2 t. salt
1 1/2 c. brown sugar	1 t. vanilla
1/2 c. coconut	

Melt and spread flour and butter in 9" x 12" loaf pan. Cook 12 min. at 350. Combine eggs, brown sugar, coconut, nuts, flour, salt, and vanilla and pour on top of other mixture. Bake until done - about 20 min. at 350.

Ice while hot with: 1 1/2 c. powdered sugar, lemon juice from 1-1 1/2 lemons. Cut in "finger slices". Good party food!

Mrs. Earl W. Smith

APPLE SOUR - CREAM SQUARES

1 1/2 c. sifted flour	1/2 c. sugar
2 t. baking powder	1/2 t. salt
1/2 t. cinnamon	1/2 c. milk
1/4 c. soft butter	1 egg
1 c. diced pared apples	1/2 c. dairy sour cream
1 slightly beaten egg	1/4 c. sugar
1/3 c. chopped pecans	

Sift dry ingredients together. Add milk, butter, and egg. Beat till smooth. Stir in apples. Pour into greased 9" x 9" x 2" pan. Blend sour cream and slightly beaten egg; spread over batter. Sprinkle with mix of sugar and pecans. Bake at 375 for 30 min.

Mrs. Raymond R. Mormino

PINEAPPLE SQUARES

2 eggs
1 3/4 c. flour
1 3/4 c. sugar

1 t. soda
1 (20 oz.) large can
crushed pineapple

Beat eggs well. Sift sugar, flour and soda together. Add to eggs alternately with pineapple (juice and all). Bake in sheet pan 350° for about 30 minutes. Let cool before icing.

ICING: 1 small pkg. Philadelphia Cream Cheese
5 T. oleo
3/4 box powdered sugar (1 1/2 c.)
1 t. vanilla
1 c. pecans

Have cheese and oleo at room temperature. Beat well. Add sugar, vanilla and nuts. Spread over cooled cake. Serves 18. Will freeze.

Mrs. Jack B. Miller

BROWN SUGAR BROWNIES

In a large beater bowl, melt 1 stick margarine. Add 1 lb. brown sugar (light); 2 eggs, beaten; 2 full c. white flour; 2 t. baking powder; 1 t. salt. Add dates or raisins and nuts (all chopped). Bake at 350° for 25 - 35 minutes.

Mrs. Woodfin L. Butte

SNOW CAPS

2 egg whites	Dash salt
1/2 t. peppermint extract	3/4 c. sugar
1/8 t. cream of tartar	1 6-oz. pkg. semi-sweet chocolate pieces

Beat egg whites, peppermint extract, cream of tartar and salt until soft peaks form. Gradually add sugar. Beating until stiff peaks form. Set aside about 30 chocolate pieces for toppers. Carefully fold remaining pieces into egg white mixture. Cover baking sheet with brown paper. Drop cookie mixture by teaspoonfuls onto paper. Top each with a reserved chocolate piece. Bake 325° 20-25 minutes. Remove cookies from paper to cooking rack while slightly warm. Makes about 2 1/2 dozen.

Mrs. Tim Kelley

BROWNIES - fudge type

1/2 c. lard (or shortening)	2 T. evaporated milk
4 sq. baking chocolate	1 1/2 c. sifted flour
2 c. sugar	1/2 t. salt
1 t. vanilla	3/4 c. broken nuts
3 eggs	

Melt lard and chocolate over low heat. Cool a little. Beat in sugar and vanilla. Add eggs, one at a time. Add milk. Mix flour, salt and nuts and add and blend well. Bake in waxpaper-lined 13 x 9 pan, well greased. Bake 30 minutes at 325°. Turn out on towel and remove paper. Right onto rack and cool well before cutting. Makes 48 brownies.

Mrs. Charles Alan Wright

BROWNIES

Melt together 4 T. cocoa and 1 stick oleo and let cool a few minutes. Add: 1 c. sugar, 2 eggs, 3/4 c. flour, 1 t. vanilla, 1 c. nuts, dash of salt.

Bake at 350° for about 30 minutes in floured pan. Do not overcook!

Mrs. J. Henry Wilkinson, Jr.

EASY BROWNIES

Melt: 2 sq. chocolate, and
1/2 c. butter in small pan.

Add: 1 c. sugar 2 eggs 1/2 c. flour
1/4 t. salt 1/2 t. vanilla

Beat by hand 25 strokes. Add 1/4 c. cut maraschino cherries. Bake in a buttered 8 x 8" pan at 350° for 1/2 hour. Cook before cutting in squares. Do not over beat or over bake.

Mrs. John J. Sampson

CHOCOLATE SUGAR COOKIES (Chocolate Snaps)

1 6-oz. pkg. (1 c.) mint	1 3/4 c. sifted flour
semisweet chocolate morsels	2 t. baking soda
2/3 c. shortening	1 t. cinnamon
1/2 c. sugar	1/4 t. salt
1 egg	1/4 c. sugar
1/4 c. corn syrup	

Preheat oven to 350°. Melt chocolate morsels over hot water in double boiler. Remove from heat. Combine shortening, sugar, and egg in bowl and beat until creamy. Blend in melted chocolate, 1/4 c. corn syrup. Sift together flour, baking soda, cinnamon, salt and stir gradually. Shape dough in balls using one level tablespoon for each. Roll in granulated sugar. Place balls 3" apart on ungreased cookie sheets. Bake 350° 15 min. Let stand a few minutes before removing from pan. Makes 3 dozen 3" cookies.

Mrs. Arch Chaney

EASY COOKIES

1/2 c. shortening	1 c. flour
1 c. brown sugar	1/4 t. soda
1 unbeaten egg	1/2 t. salt
1 t. vanilla	1 c. pecan (or 1/2 c. pecans, 1/2 c. chocolate chips.)

Cream together shortening and brown sugar. (Just use spoon--no need to use beaters.) Add egg and vanilla. Sift together flour, soda, salt--add to mixture. Add pecans. Bake at 350° 12-15 minutes on greased sheet.

Mrs. Frank J. Douthitt (74)

SAND TARTS

1 c. butter	1/2 c. powdered sugar
2 1/4 c. sifted flour	1/4 t. salt
1 T. vanilla	3/4 c. finely chopped pecans

Cream together butter and sugar. Add flour and salt and vanilla and mix thoroughly. Add nuts. Bake on ungreased cookie sheet at 400 for about 15 minutes. Roll in powdered sugar. Makes about 60.

Mrs. Edward G. Murr

CONGO BARS

3 c. flour	2/3 c. butter
1 t. baking powder	1 box brown sugar
1/2 t. salt	3 eggs
1/2 t. soda	1 c. pecans
2 t. vanilla	1 pack. choc. drops

Melt butter. Add sugar, eggs, nuts, choco. drops, and vanilla. Stir in mixed dry ingredients. Pat into greased cookie sheet with moistened hands. Bake at 350° for 25 minutes.

Mrs. Donn C. Fullenweider

DATE NUT ROLLS

1 stick oleo	3/4 c. sugar
2 eggs slightly beaten	1 small pkg. dates
1 c. chopped pecans	(chopped fine)
2 c. rice krispies	pinch salt
cocoanut	

Melt oleo in heavy skillet. Add beaten eggs and mix well. Add dates. Cook on very low fire and stir constantly until thick and pulls away from sides of pan. Remove from fire and add rice krispies and salt. When cool enough to handle, roll in small balls, then roll in cocoanut.

Mrs. Edward G. Murr

OATMEAL MACAROONS

1 c. shortening	1 c. brown sugar
1 c. granulated sugar	1/2 t. vanilla
2 eggs, unbeaten	1 1/4 c. sifted flour
1 t. soda	1/2 t. soda
1/2 t. salt	1/2 t. cinnamon
3 c. Quick Quaker Oats (uncooked)	1/2 c. chopped nuts (optional)

Blend thoroughly shortening, sugars, vanilla, and eggs. Sift together flour, soda, salt, cinnamon, and add to sugar mixture. Stir in Oats and nuts. Drop on greased cookie sheet. Bake at 350° 12-15 minutes. Makes 5 1/2 dozen. Cool 2 minutes before removing.

Mrs. Jerry Bain

CHOCOLATE CRINKLES

1/2 c. vegetable oil	4 sq. unsweetened chocolate
2 c. granulated sugar	(4 oz.) melted
4 eggs	2 t. vanilla
2 c. flour	2 t. baking powder
1/2 t. salt	1 c. confectioner's sugar

Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir flour, baking powder and salt into oil mixture. Chill for several hours or overnight. Heat oven to 350° (moderate). Drop teaspoonfuls of dough into confectioner's sugar. Roll in sugar, shape into balls. Place about 2" apart on greased baking sheet. Bake 10 - 12 minutes. Do not overbake. Makes about six dozen cookies.

Mrs. Drew Ranier

DELTA BARS

1 c. sugar	1/2 c. shortening
1 egg	1 egg yolk
1/4 c. flour	1 t. baking powder
1/2 t. salt	1/2 t. vanilla

Mix these ingredients together. Put in 8 x 8 greased pan. Beat 1 egg white, 1 c. brown sugar, 1/2 c. chopped nuts. Mix and spread on top. Bake for 30-40 minutes at 375°. Serves 2 dozen.

Mrs. J. Douglas Wilshusen

OATMEAL ICEBOX COOKIES

1 c. shortening	1 1/2 c. flour sifted
1 c. brown sugar	1 t. salt
1 c. granulated sugar	1 t. soda
2 eggs, beaten	3 c. quick cooking oatmeal
1 t. vanilla extract	1/2 c. chopped pecans

Thoroughly cream shortening, brown sugar, and granulated sugar. Add eggs and vanilla extract and beat well. Add flour sifted with salt and soda. Add quick cooking oatmeals and chopped pecans. Form in long rolls wrapped in wax paper. Chill thoroughly. Slice 1/4 inch thick and bake on ungreased cookie sheet at 350° for 10 minutes. Makes five dozen.

Mrs. John F. Sutton, Jr.

CHOCOLATE MACAROONS

2 egg whites	1/2 c. sugar
1/4 t. salt	1/2 t. vanilla
1 7-oz. pkg. semi-sweet chocolate chips	1 1/2 c. flaked coconut

Beat egg whites until stiff. Add sugar, salt, and vanilla while beating. Fold in chocolate chips that have been melted and cooled. Add coconut. Cover baking sheet with brown paper. Drop cookie mixture by teaspoonfuls onto paper. Bake 325° for 20 minutes. Watch them so they don't overcook.

Mrs. Tim Kelley

RUTH'S GREAT DATE DROPS

Beat 2 egg whites stiff with 1/4 t. salt. Add:
1 c. powdered sugar
1 c. finely chopped dates
1 c. chopped pecans
1/2 t. vanilla.

Drop by spoonfuls on cookie sheet lightly greased with butter. Bake at 250° or 300° until dry on top.

Mrs. Earl Conner

EASY COCONUT MACAROONS

1 1/3 c. Angel Flake	1/3 c. sugar
Coconut	2 T. flour
1/8 t. salt	2 egg whites
1/2 t. almond extract	

Combine coconut, sugar, flour, and salt in bowl. Stir in egg whites and almond extract; mix well. Drop by teaspoonfuls onto lightly greased baking sheets. Bake at 325° for 20 minutes, or until brown around edges. Remove from baking sheets at once. Makes about 1 1/2 dozen cookies.

Mrs. Warren P. Cunningham, Jr.

COOKIES WHILE YOU SLEEP

Beat 2 egg whites stiff. Blend in 2/3 c. sugar, 1/2 t. almond extract, 1 t. vanilla extract. Mix in 1 c. nuts, 1 c. Nestle's chocolate drops. Drop on buttered cookie sheet. Heat oven to 350°, but turn off oven before putting cookies in. Let cookies remain in oven until oven cools.

Mrs. Frank D. Wear

BUNUELOS

2 1/2 c. flour	1/2 t. baking powder
1 t. salt	2 eggs
3/4 c. milk or water	1/4 c. butter

Sift dry ingredients together, add beaten eggs, butter and milk and as much flour as it will absorb. Knead as for tortillas, only make balls the size of walnuts; press thin or roll with rolling pin as thin as possible. Fry on both sides in deep fat until a delicate brown.

Prepare a shallow dish with 1 c. sugar and 2 t. cinnamon. As the bunuelos are taken from the hot oil, dust with cinnamon sugar. Place on large platters to cool. This is a New Year's dessert that is served in Mexico and Spain.

Mrs. J. R. Alamia

OATMEAL COOKIES

Combine in bowl:

3/4 c. shortening	1 c. granulated sugar
1 egg	1/4 c. water
1 t. vanilla	

Stir until blended, then add:

1 c. sifted flour	1 t. salt
3 c. uncooked oats	1 pkg. semi-sweet chocolate chips

Drop onto cookie sheet by teaspoonful. Bake at 350° for 12 to 15 minutes. Yields: 5 dozen

Mrs. Mark L. Greer

CHOCOLATE CANDY

1 c. sugar	1 c. white karo
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Cook to rolling boil. Remove from stove.

Add: 1 c. chocolate morsels, 1 c. chunky peanut butter, pinch of salt, 1 t. vanilla, 4 c. Special K cereal.

Drop by spoon onto wax paper.

Mrs. Bert Tunks

FRUIT CANDY

Grind: apricots, raisons, dates, figs, raw peanuts,
1/4 c. almonds.
Roll in sesame seeds.

Mrs. Russell J. Weintraub

BROWN SUGAR CHEWS

1 egg	1/4 t. salt
1 c. packed brown sugar	1/4 t. soda
1 t. vanilla	1 c. coarsely chopped pecans
1/2 c. sifted flour	

Stir together egg, brown sugar and vanilla. Add sifted flour with salt and soda. Add nuts. Bake 18 to 20 minutes in well-greased 8 in. square pan at 350°. Cut in squares. Cookies should be soft when taken from oven. Makes 25.

Mrs. Charles R. Schulte

PRALINES

2 c. sugar	1/3 t. soda
2 T. white karo	4 T. whiskey
1 small can evaporated milk	1 c. pecans

Cook sugar, karo and milk until soft ball forms (5-8 minutes). Remove from heat and add soda and whiskey and stir constantly. Add pecans and cook until brown (3-5 minutes). Beat a few minutes and spoon on wax paper that has been buttered.

Mrs. Wilbur Claude Davis (82)

PRALINES

Combine 2 c. white sugar with $\frac{3}{4}$ t. soda in a 3 qt. heavy pan. Add 1 c. light cream (half & half). Boil on medium heat to 234 degrees (soft ball stage). The mixture will bubble up high and caramelize slightly. Remove from heat. Add 1 $\frac{1}{2}$ T. margarine. Add 2 c. pecan halves. Beat until thick enough to drop by teaspoonful on to greased cookie sheet.

Mrs. C. L. Ray, Jr.

CREAMY PECAN PRALINES

2 c. sugar	2 T. butter
$\frac{3}{4}$ c. milk	2 c. pecans
$\frac{1}{2}$ t. soda	1 $\frac{1}{2}$ t. vanilla

Cook sugar, milk, soda, and butter over a low heat to a very soft ball stage, stirring occasionally to keep from sticking. Remove from heat, add pecans and vanilla and beat until it loses the "glossy" look. Drop by spoonfuls on wax paper (work fast). Cool and remove to a plate . . . the soda does the trick.

Mrs. Truman Roberts

CHOCOLATE PEANUT SQUARES

$\frac{1}{2}$ c. shortening	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. peanut butter	$\frac{3}{4}$ t. soda
$\frac{1}{2}$ c. sugar (granulated)	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ c. brown sugar (packed)	$\frac{1}{2}$ t. salt
1 egg	2 pkg. (6oz.) chocolate chip Morsels
2 T. water	$\frac{1}{2}$ c. salted peanuts

Mix shortening, peanut butter, sugars and egg. Stir in water, flour, soda; baking powder, salt, and 1 pkg. of Morsels. Spread in pan and bake 20 mins at 375 degrees. Take pan out and sprinkle morsels (the second pkg.); put the pan in the oven again to let morsels melt; take pan out, spread the melted morsels with knife and sprinkle peanuts on top. This is a delicious recipe and very easy to make.

Mrs. Paul A. Seals

WHITE CHRISTMAS CAKE

1 lb. pecans	2 c. sugar
6 eggs	4 c. flour (Pillsbury All- Purpose)
1 t. baking powder	$\frac{1}{2}$ t. salt
$\frac{1}{2}$ lb. candied pineapple	$\frac{1}{2}$ lb. candied cherries
1 lb. butter	3 oz. lemon extract

Cream sugar and butter. Add well beaten eggs, then dry ingredients. Chop nuts, fruit and add in last the extract. Bake in slow oven (275°--2 hrs.). Can put pan of water in oven with cake. Use tube pan 10" or 2 loafs.

Mrs. Guy Jones

DESSERTS

CREME RUSSE

6 egg yolks
1 c. sugar

1/2 pt. whipping cream
kirsch to taste

Beat well together the egg yolks and sugar until almost white in color and very smooth. Whip the cream well, then add to the mixture. Fold together until well incorporated. Add kirsch to taste (about 1 t.) Serve over fresh sliced peaches, strawberries, raspberries, or any fruit mixture desired. Very rich and delicious.

Mrs. Tom Alan Cunningham

HOT CURRIED FRUIT

2 cans fruit for salad
1/2 c. butter
1 1/2 t. curry powder

2 bananas sliced
3/4 c. brown sugar

Drain fruit -- make sauce of butter, sugar and curry powder. Place fruit in casserole 7" x 12". Pour sauce over fruit. Bake 1 hour at 300 degrees. Serves 6 to 8.

Mrs. T. M. Phillips

BLUEBERRY DESSERT

2 c. unsifted flour
1/4 c. water

3/4 c. oil
1 t. vanilla

Mix and press into 9" x 13" pan and add 1 cup chopped pecans and press into dough. Bake 300 - 350 degrees for 35 - 45 min. Cool Beat together 8 oz. cream cheese and 1 box powdered sugar. 2pkg. Dream Whip according to directions on box. Beat into cheese mixture. Spread half of mixture onto cooked crust. Spoon all blueberry pie filling on this and top with rest of cream mixture. Chill overnight.

Mrs. Preston Dial, Jr.

BAVARIAN CREAM CHEESE

Place the following items in the top of double boiler and heat until slightly thickened:

2 T. cornstarch 2/3C. sugar
2 1/2C. milk

Add beaten yolks of 3 eggs and stir until mixture coats back of spoon. Remove from fire and add:

1T butter 2t. vanilla flavoring
1 1/2T Knox Gelatine dissolved in 1/4C water
1 lb. Philadelphia Cream Cheese (room temperature)

Beat mixture with wire whip until smooth. Cool. Whip 1C heavy cream until thick and add to above mixture. Chill until firm and serve with strawberry glaze.

STRAWBERRY GLAZE

2 10oz. boxes of frozen strawberries
3 T cornstarch
3 T sugar

Thaw strawberries and drain juice. Add cornstarch and sugar to juice and heat until slightly thick. Cool and add strawberries and a dash of lemon juice. (The Bavarian Cream Cheese may be molded in individual molds or a large mold with the glaze poured over it. Do not add glaze until ready to serve.)

Mrs. Dee Brown Walker

DESSERT

2 doz. almond macaroons, crushed
1 jar currant jelly 3/4 C. slivered almonds
2pkg. frozen peaches toasted
2qts. ice cream 1 3/4 C light rum
Mix above together -- Top with spoons of ice cream
just before serving. Serves 8.

Mrs. Angus G. Wynne
(87)

FROSTY STRAWBERRY SQUARES

1 c. flour	$\frac{1}{4}$ c. brown sugar
$\frac{1}{2}$ c. pecans, chopped	$\frac{1}{2}$ c. butter, melted
3 egg whites	1 c. sugar
1 c. whipping cream	2 T. lemon juice
2 c. frozen or fresh strawberries	

Sift together flour, brown sugar, pecans and butter into a shallow pan - bake at 325 degrees for 15 - 20 min. Stir frequently, Sprinkle $\frac{2}{3}$ of crumbs in a 13 x 9 x 2 baking pan. Beat egg whites and sugar till stiff. Add strawberries and lemon juice mix well Whip cream and fold into berry mixture. Spoon over crumbs. Top with remaining crumbs. Freeze 6 hours or over night. Cut into 10 or 12 squares. Top with fresh strawberries.

Mrs. B. C. Chapman

CHERRIES JUBILEE

1 can Dark Sweet Pitted Cherries	2 T. sugar
2-3oz. Purple Label Ronrico Rum	Vanilla Ice Cream

Heat cherries and sugar in a sauce pan. Pour into a chafing dish. Add Rum, light a match and stir until flame burns out. Serve over ice cream. A delicious, quick, company dessert.

Mrs. Woodrow Patterson

FRUIT DESSERT

2 cans fruit pie filling (apple, cherry, blueberry)	
1 yellow cake mix	$\frac{1}{2}$ c. melted butter
$\frac{1}{2}$ c. nuts	

Pour fruit into 13 x 9 cake pan. Sprinkle cake mix on top. Pour on butter and nuts. Bake 1 hour at 350 degrees. (To halve recipe, use a Jiffy Cake Mix)

Mrs. David Meyercord (88)

APPLE CRISP

5 or 6 apples quartered, peeled, and sliced into baking dish - a layer of apples, then sprinkle with sugar and cinnamon, then layer of apples, more sugar and cinnamon.
Dot with butter, if desired - if apples are not tart, a little lemon juice may be added.
Sprinkle 2 or 3 big spoons of water over all depending on juiciness of apples.

Toppings:

1 stick ($\frac{1}{2}$ c) butter
 $\frac{1}{2}$ c. brown sugar, firmly packed
1 c. flour
Cream butter and sugar, then mix in flour until crumbly. Spread over apples and bake at 350 - 400 degrees till apples are done.

Apples may be covered with foil and started baking while topping is being prepared. Then remove foil and add topping. This cooks apples quicker and topping is not as likely to get too brown. Total baking time is about 30 to 40 min.

Betty L. Mitchell

BAKED PINEAPPLE

2 eggs
 $\frac{1}{4}$ C sugar
1T. Cornstarch
1 can crushed
pineapple

Beat eggs, add cornstarch, sugar, and pineapple. (blender can be used to mix ingredients) Place in 8" casserole. Sprinkle with cinnamon and butter. Bake at 325 degrees about an hour.

Mrs. William L. LaFuze

PEACH COBBLER

Slice peaches into oblong Pyrex and sprinkle half as much sugar as the peaches measured over the peaches. Dot with butter. Crust for 12 x 8 pan: 1 generous

cup flour
1/3 rounded c. shortening, pinch of salt, 1/3c cold water (more or less) 1 t. baking powder.
Double recipe for 13 x 9 pan. Lay crust on top of peaches and bake 45 minutes to 1 hour at 375 - 400 degrees.

Mrs. Lee Duggan

SPANISH COBBLER

1 c flour
1 stick butter
1 c milk

1 c sugar
pinch salt
3 t baking powder

Melt butter, combine dry ingredients, and add milk, mix well, and add to melted butter. Beat until smooth, add cooked fruit. A can of fruit cocktail drained, is good. Bake in 350 degree oven for 30 min.

Mrs. Frank D. Wear

HOT CURRIED FRUIT

Drain thoroughly and dry on paper towels size 2 1/2 cans of the following: peach halves, pear halves, apricots, pitted Bing cherries and pineapple chunks, Maraschino cherries with stems is also a nice addition.

In a sauce pan mix thoroughly and heat the following: 1/3 c melted butter, 3/4c lt. brown sugar, 1/4t allspice, scant 1/2t curry powder, 1T cider vinegar, 1/2t salt. Place fruit in shallow baking dish and pour mixture over all. Bake at 350 degrees for 30 or 40 min. Serve warm in chafing dish. (Great with ham, chicken or turkey).

Mrs. Earl Conner

APRICOT SOUFFLE

10 egg whites
1 c powdered sugar
1c strained, dried or canned apricots

Beat whites very stiff, add sugar and apricots well cooked and strained. Cook in greased top of large double boiler about an hour on low heat so as to steam it. Turn it out upside down in wide shallow bowl or platter and serve with sauce, hot, poured around it and extra sauce in sauce boat.

Sauce: $\frac{3}{4}$ c. butter, 1c cream, 1c. powdered sugar, $\frac{1}{2}$ c. sherry or brandy.

This soufflé is delicious when prunes are substituted for apricots. Favorite cold weather recipe.

Mrs. St. John Garwood

BRANDIED FRUIT

1 can sliced peaches
1 can pineapple tid-bits
1 can apricots
1 jar maraschino cherries

Drain all fruits. Add above quantities with 2 cups sugar every two weeks.

Betty L. Mitchell

LEMON ICE CREAM

Juice of 4 lemons, strained
1 tall can of Carnation milk
2 lemons sliced paper thin (do not peel)
 $\frac{1}{2}$ gallon milk + enough to fill a gallon freezer.
3c sugar
1 can of Eagle Brand Milk
Mix ingredients in the order given and freeze.

Mrs. James A. Ellis

BUTTERSCOTCH TOFFEE HEAVENLY DELIGHT

1½C whipping cream
½t. vanilla
1 unfrosted angel cake
¾ lb. English Toffee, crushed (put through food grinder, using largest blade)
1 can (5½oz.) butterscotch syrup

Whip cream until it starts to thicken. Add butterscotch syrup and vanilla slowly and continue beating until thick. Cut cake into 3 layers - horizontally. Spread the butterscotch mixture on the layers and sprinkle each generously with crushed toffee. Put cake back together again and frost the top and sides with butterscotch mixture and sprinkle them, too with toffee. Place cake in the refrigerator and chill for a minimum of 6 hours.

Mrs. Allan Shivers

MINETORY'S MIRACLE

1 lb. sweet butter
1 dozen eggs
2C. sugar
4 dozen (10 oz. Amaretti Italian macaroons)
(Do not use American coconut macaroons, the Italian ones are almond flavored and if you can't buy them - make them: New York Times Cookbook pp. 577)
1C bourbon
1t. vanilla
1 C. chopped pecans
1½C. heavy cream, whipped
4 sq. (oz.) unsweet chocolate, melted
2 doz. lady fingers

Cream together butter and sugar till light and fluffy
Beat the yolks until light and beat into cream mixture.
Soak macaroons in the bourbon.
Beat the chocolate into the butter mixture.
Add the vanilla and pecans. Beat the egg whites until stiff but not dry and fold into the chocolate mixture
Line a 10" spring bottom pan around the sides and the bottom with split lady fingers. Alternate layers of

MINETORY'S MIRACLE continued

soaked macaroons and chocolate mixture in the lined pan. Chill overnight. Remove sides of pan. Decorate top and sides with whip cream.

Mrs. Edward R. Cohen

FAIR WILLOW MOUSSE

Blend one teaspoon unflavored gelatin into one tablespoon liquid (water or fruit juice). Dissolve over hot water and gently add one cup sliced strawberries. Combine the following in a pre-chilled bowl:

2 c. whipping cream 1/4 t. salt
1/2 c. sifted confectioner's sugar
1 t. kirsch

Whip until stiff. Carefully fold into the strawberry mixture. Pour into individual molds. Freeze until firm (about 3 or 4 hrs) Six servings (1 qt.) Old-fashioned and sweet.

Mrs. Blake Tartt

FLAN CAFE

3 eggs slightly beaten 1 t. vanilla
6 T. sugar 2 1/4 c. milk scalded
1/4 t. salt 6 T. Kahlua liqueur
3 T. powdered instant coffee Whipped cream

Combine eggs, sugar, salt, coffee and vanilla. Mix thoroughly, gradually adding milk, stirring vigorously. Pour into custard cups. Place in pan of hot water and bake at 375 for 25 minutes or until firm. Chill thoroughly. Serve in baking dishes or unmold. Top each serving with a T. of Kahlua and whipped cream. Serves 6.

Mrs. Truman Roberts

CHOCOLATE SOUFFLE PUDDING

Serves approximately 8 persons (Gourmet recipe from THE GREENBRIER)

1 pt. milk	4 oz. butter
4 oz. flour	5 egg yolks
2T. melted chocolate	5 egg whites
5 oz. granulated sugar	

Boil milk.

Mix and add flour and butter and continue stirring until mixture is stiff; then, remove from fire and add egg yolks - one at a time. After all the egg yolks are in, add melted chocolate and mix thoroughly. Beat egg whites and sugar to meringue and fold into chocolate mixture. Pour mixture into a buttered and sugared dish or mold and bake at 350 degrees for approximately 30 minutes. To prevent burning, place dish or souffle in pan of water while baking. Serve with Sabayon or Vanilla Sauce. Simply super and can be done ahead of time. Might fall a little but still good and can be warmed again.

Mrs. Kraft W. Eidman

SABAYAN SAUCE

Beat over heat in a double boiler, 6 egg yolks with 4 ounces of sugar until fluffy. Add 4 ounces of Curacao or Orange flavored liqueur (Grand Marnier, if you like). Continue beating until sauce thickens. Serve hot.

Note: Always make this sauce at the last minute.

Mrs. Kraft W. Eidman

LEMON ICE WITH MINT

3/4 C sugar	1pt. of water
3 sticks of fresh mint	½C. lemon juice
2 egg whites	pinch of salt

Boil sugar, water and mint for 10 minutes. Strain and cool. Color this a delicate green with food coloring. Add lemon juice. When cool pour into a freezing tray and freeze firmly. Remove to an ice cold bowl and beat until light. Add stiffly beaten egg whites and blend well. Return to tray and freeze. Serves 6 to 8.

Mrs. Leon Green

PLAIN BAKED CUSTARD

4 whole eggs or 8 yolks (4 whole eggs for individual custards or 6 for one large custard)	
1/3 to 1/2C sugar	½t. vanilla extract
½t. orange extract	4C. (1qt.) whole milk

Beat eggs only until mixed. Add sugar, salt and flavorings, stir slightly. Heat milk to scalding point, add to egg mixture, stirring well. Pour into individual molds or 1 large mold. Coconut or nutmeg may be sprinkled lightly over the top. Set custards in shallow pan, add about 1 inch of hot water to the pan and place in moderate oven (325 degrees). Bake individual custards 30 to 40 minutes and large custard 60 to 75 minutes. To test whether done, insert silver knife in center; if done knife will come out clean. Chill and serve plain or with whipped cream.

Mrs. Woodfin L. Butte

RASPBERRY ICE CREAM

Into ice cream freezer bucket pour:

1pkg. frozen raspberries	1 qt. grape juice
2c sugar	$\frac{1}{2}$ c lemon juice
1 pt. half and half	1 small can condensed milk

Finish filling can with Homo Milk. Freeze

Mrs. Roy Bass

HOW TO MAKE $1\frac{1}{2}$ QUARTS BASKIN-ROBBINS ICE CREAM SERVE 8

1 pkg. Lady Fingers (plain) 1 Pkg. Swirl
at least 1 quart -- better $1\frac{1}{2}$ qts. Baskin-Robbins
ice cream.

The flavors used can be your own but for an opening use chocolate Swirl and chocolate mint ice cream. Place $\frac{1}{2}$ of the lady fingers on the bottom of a large pie pan (pie slice fashion). Put the ice cream on this, pressing it down firmly. Refrigerate in freezer while fixing the Swirl. Put the Swirl on top of the ice cream, meringue style. Place remaining lady fingers on top of that and freeze. It is well to cut this when there is time to get a long knife warm under running hot water. After the first piece is loosened up, the rest are much easier to serve.

Mrs. William N. Blanton, Jr.

HOMEMADE ICE CREAM

For 3 qt. freezer:
6 or 8 eggs
Vanilla

$2\frac{1}{2}$ c sugar
1 can Pet milk

Beat the above with mixer then add milk until bowl is full. Pour into freezer container and add more milk until full.

Mrs. Mark L. Greer

(97)

ICE CREAM

Use electric or hand turn freezer.

4pkg. Instant Breakfast (3 vanilla, 1 eggnog)
2 qt. of milk less 1 small carton of whipping cream.
1 c. sugar
1 t. vanilla (Do not cook)

Fruit may be used as desired. Put in blender and deduct from liquid.

Mrs. Myrlin O. Johnson

PEACH ICE CREAM

8 eggs
1 pt. whipping cream
1½ pt. crushed peaches (canned, fresh, or frozen)
2 T. vanilla
1½c sugar
1 pt. half and half

Beat eggs until lemon colored, add sugar, stir until dissolved, add cream, peaches and flavoring. Use in gallon freezer.

Mrs. John T. Boyd

MARGARET'S DESSERT

1 quart coffee ice cream
1½ jiggers creme de cacao
3 jiggers bourbon

Blend; serve at once in champagne glasses.

Mrs. Morris Harrell

GRASSHOPPER ICE CREAM

1 qt. vanilla ice cream
2 jiggers creme de cacao
2 jiggers creme de menthe

Blend in blender; Freeze.

Mrs. George Dix

CHOCOLATE ICE CREAM

Melt 2 sq. baking chocolate in 1 can Eagle Brand milk (dbl. boiler). Beat 2 eggs and add to the eggs $\frac{1}{2}$ c. sugar. Scald 1 pint milk and add egg mixture. Cook while stirring a few minutes (2-3 min.). Then strain this custard into the chocolate mixture and beat smooth with a rotary beater. Pour into a 1 gallon freezer can. Add $1\frac{1}{2}$ c. sugar, 3 t. vanilla extract (or to taste), $\frac{1}{4}$ t. salt (taste to prevent adding too much), 2 qts. milk--enough to fill up to 4" from top if can. Mix, add dasher and freeze

Mrs. John Bradshaw

HEAVENLY RICE DESSERT

Cook enough rice to measure out 3 c. fluffy grains when done. Cool and add 1 303 can crushed pineapple, $\frac{3}{4}$ c. sugar and $\frac{1}{2}$ t. vanilla.

Whip $\frac{1}{2}$ pint whipping cream until it forms peaks. Fold into the rice and pineapple. Chill, do not freeze, in the refrigerator until serving time.

Mrs. Emil C. Rassman

MEATS

THE DISH

- | | |
|---------------------------------|---|
| 1 lb. ground beef | 1 large can sliced ripe olives <u>and</u> juice |
| 2 large onions | 1 lb. grated cheddar cheese |
| 1 green pepper | Salt & pepper |
| 1 #2 can white cream style corn | 1 T. sugar |
| 1 can tomato paste | 1-5 oz. pkg. noodles |
| 2 T. chili powder | |

Saute beef. Steam onions and green peppers in a little water; then, drain off water. Place all ingredients (except noodles and enough cheese for top of casserole) in a large pot. Cook on low heat, stirring frequently, until cheese is melted. Cook noodles and add to sauce. Put in casseroles and top with remaining cheese. Cook at 350° about 45 min. (If you wish to freeze casseroles, do not cook in oven until ready to serve.)

This makes two medium casseroles and freezes well.

Mrs. John C. Vance

HAMBURGER CORN PONE PIE

- | | |
|---------------------------|---------------------------|
| 2 T. oil | 2 t. chili powder |
| 1/3 c. chopped onion | 1 c. canned tomatoes |
| 1 lb. ground beef | 1 c. drained kidney beans |
| 1 t. salt | |
| 2 t. Worcestershire sauce | |
| 1 pkg. corn muffin mix | |

Saute onion and brown meat in oil, add seasonings and tomatoes. Simmer 15 minutes, then add kidney beans. Pour mixture into a 1½ quart casserole. Top with corn mix batter and bake at 425° for 20 minutes. Spices may be increased according

to taste.

Mrs. James E. Wright

CHEESEBURGER LOAF

1½ lbs. ground beef	1½ t. salt
1 c. cracker crumbs	1 c. grated American cheese
1 egg	(Velveeta works best)
½ c. evaporated milk (Pet, Carnation, etc.)	
2 T. chopped onion	1 t. dry mustard
1 T. catsup	

Blend all ingredients except cheese until thoroughly mixed. Line loaf pan with heavy wax paper. Place ½ c. cheese in bottom of pan; spread evenly. Cover with ½ the meat loaf mixture. Repeat with remaining cheese and meat layers. Bake at 350° for 1 hour. Allow loaf to stand about 10 minutes before turning out on platter. Remove wax paper. Slice for serving.

Serves 6-8

Mrs. J. Chrys Dougherty

MOUSSAKA (GREEK)

1 lb. ground meat	½ stick butter
1 small onion, chopped	1 t. salt
1/8 t. cinnamon	¼ t. white pepper
¼ t. oregano	2 c. hot milk
3 T. flour	1 t. parsley
1/8 t. MSG	4 oz. tomato sauce
2 eggs	1 large eggplant (peeled)
½ c. grated parmesan cheese	

Brown well the meat and onion; add tomato sauce, parsley, salt, pepper, cinnamon and oregano. Simmer for 45 minutes. Cut eggplant lengthwise in 1/4" thick slices. Place on paper towels, salt very well, and let drain for about 1 hour. Turn occasionally and re-salt, to extract as much water as possible. Melt butter, add flour slowly, then milk, salt and pepper and MSG stirring well. Beat eggs with a whisk, then add to the butter and flour sauce, stirring vigorously. Cook until thick. Add cheese, then set aside. Butter a 13" x 9" x 2" casserole. Place half the eggplant on bottom, then cover with half the meat, then the rest of the eggplant and then meat. Pour the sauce over and sprinkle with grated cheese. Bake at 350° for one hour or until golden brown.

Mrs. Tom Alan Cunningham

ITALIAN DELIGHT

1 8 oz. can tomato sauce	3 lbs. ground meat
2 cans (26 1/2 oz. each) spaghetti	1 small can broken mushrooms
1 large can chili with beans	1 bottle stuffed olives, sliced
1/2 lb. American cheese, grated	1 can chopped ripe olives

Cook meat until done. Add chile. Season with salt & pepper. Add tomato sauce. Put meat mixture in casserole. Cover with spaghetti. Add mushrooms & olives & cover with grated cheese. Bake at 350 uncovered until hot - about 30 minutes, if just made, and 1 hour if it has been refrigerated & allowed to reach room temperature.

Mrs. Lee Duggan

DRUNKEN MEAT BALLS

3 lb. lean ground beef	¼ c. water
1 large onion, grated	1 - 14 oz. bottle catsup
salt and pepper	1 12 oz. can beer
garlic powder	

Combine meat and seasonings. Form into bite-size balls. Heat water, catsup and beer to boiling and add meat balls. Simmer 1 hour. Serve in sauce in chafing dish. Beer and catsup may be doubled for amount of meat to make a very good spaghetti sauce.

Mrs. E. E. Jordan

BEEF BOURGUIGNONNE

3 pounds choice grade chuck cut in 1" cubes	2 t. Heinz gravy steak sauce
4 T. clarified butter	
¾ pound large fresh mushrooms	2 T. catsup
½ v. dry sherry	1 c. good beef stock
1 (10½-oz.) can golden mushroom soup	1 bay leaf
2 c. red wine (Burgundy type)	½ teaspoon fine herbes 1 (No. 303) can small onions (optional)

To clarify butter: Melt over low heat and continue heating until foam disappears from top and there is a light brown sediment at bottom of pan. When perfectly clear and golden, remove from heat and skim any brown crust from top. Pour off clear butter leaving sediment in pan.

Saute meat cubes in clarified butter. Add mushrooms (leave in fairly large pieces) and sherry and cook 1 minute. Add remaining ingredients

except 1 cup wine and onions. Cook 1½ hours over low heat. Add remaining wine and onions and continue cooking 1 hour on low heat.

Serves 6.

Mrs. J. Curtiss Brown

BEEF BURGUNDY

1 large pkg. stew meat (or chuck roast cut in bite sized pieces)	1 pkg. dried onion soup mix
1 can mushroom soup	1 large can mushrooms (drained)
1 c. red wine (I use Gallo Paisano)	That's right, <u>no salt</u> .

Mix together in casserole and bake uncovered at 300° for 3 hours. Serves 4 hungry people!

Delicious served over rice!

Mrs. Gordon Gray

MANICOTTI WITH CHEESE SAUCE

Manicotti:

6 eggs - room temperature 1 ½ c. water
1 ½ c. unsifted flour ¼ t. salt
Makes 16; can be cut ½ for 8.

With electric mixer, beat until just smooth. Let rest at least ½ hour. Stir. Heat 8 in. skillet. Pour in 3 T. batter, swirl around quickly. Cook until just dry on top, light tan on bottom. DO NOT TURN. Lift out and cool on wire rack. Stack with plastic wrap between if to be stored. Can be kept in refrigerator overnight.

(105)

Fill with favorite meat loaf crumbled with a package of diced Mozzarella cheese. Roll manicotti and place in roasting pan or baking dish with lapped side down.

Cover with White Cheese Sauce and bake at 350° for 30 minutes. Sprinkle generously with Parmesan and broil for a few minutes until browned and bubbly. Can also be stuffed with ricotta cheese or seasoned chopped spinach.

ITALIAN WHITE CHEESE SAUCE

½ stick margarine	½ c. water
4 T. flour	1 envelope chicken broth -
Tall can evaporated	or - ½ c. chicken broth
milk	2 eggs beaten
Dash nutmeg	½ c. parmesan
1 lb. small curd cottage	
cheese (Breakstone's	
Tangy)	

Cook all ingredients except eggs. When smooth and brought to a boil pour part of mixture into beaten eggs, then back into sauce pan. Sauce has a slightly lumpy appearance depending on type of cottage cheese used. I like Breakstone's Tangy Cottage Cheese for flavor and texture.

Pour over manicotti and bake 30 min. at 350°. Place under broiler for a few minutes (after parmesan is added) to make brown and bubbly.

Mrs. George L. Walker

CHILIES RELLENAS BAKE

1 lb. ground beef	2 - 4 oz. cans green
½ c. chopped onion	chilies, drained

(106)

6 oz. sharp cheddar cheese, grated
1 ½ c. milk

4 beaten eggs
¼ c. all purpose flour

Brown beef & onion, drain off fat. Season with salt & pepper as desired. Halve chilies crosswise, remove seeds. Place half the chilies in baking dish, sprinkle with cheese, top with meat mixture, arrange remaining chilies over meat.

Combine remaining ingredients, beat until smooth. Pour over chilies. Bake in moderate oven (350°) for 45 to 50 minutes, till knife inserted comes out clean. Cool 5 minutes before serving.

Mrs. Glenn R. Lewis

BEEF WITH VEGETABLES

2 lbs. flank steak, slivered
2 T. oil
1 garlic clove, crushed
½ t. salt
¼ t. black pepper
¼ t. ground ginger

¼ c. soy sauce
1 t. sugar
2 tomatoes, chopped
2 green peppers, diced
1 can (1 lb) bean sprouts, drained
1 T. cornstarch
¼ c. water

Brown steak in oil in skillet with garlic, salt, pepper, and ginger. Add soy sauce and sugar. Cover. Simmer for 5 minutes. Add tomatoes, green peppers, & bean sprouts. Cover & Simmer for 5 minutes. Add blended cornstarch & water. Cook, stirring, until mixture comes to boil and is thickened and clear. Serves 6 to 8.

Mrs. James G. Denton

ROAST FOR ANY OCCASSION

3 lb. chuck roast ½ diced onion
salt and pepper to taste 1 c. water
bay leaves 1 c. rose' wine
oil

Brown roast in oil. Season with salt and pepper. Brown onions and add to roast. Sprinkle crumbled bay leaves and onions on top of roast. Add wine and water and simmer for 1 hour.

Simply....delicious!

Mrs. B. N. Stokey

MEAT CASSEROLE

½ stock oleo 1 small carton sour cream
1 ½ lb. ground meat 1 medium pkg. noodles
1 can whole peeled tomatoes 1 bunch fresh green
1 small pkg. cream cheese onions
cheese (cheddar or Velveta)

Brown oleo and meat. Add tomatoes and simmer 30 minutes. Add cream cheese and sour cream and mix well. Add cooked noodles to meat mixture. Chop fresh onions on top. Add grated cheese. Cook until hot.

Mrs. Everett J. Grindstaff

CHALUPAS

1 hen - boil with lots of 1 large onion-grated
celery till very tender 1 pod of garlic-grated

Over the grated onion and garlic pour 2 pts. of $\frac{1}{2}$ & $\frac{1}{2}$ (little salt & pepper) and set aside. 1 lb. grated cheese. Tortillas. 1 can Artega peppers cut into thin strips. In each tortilla place strips of chicken & some grated cheese. Roll up tortilla, place in a baking dish (place tortillas side by side). Stir the cream, onions and garlic, pour over tortillas. Place strips of Artega peppers over tortillas & bake in mod. oven 30-40 min. Do not cook till dry.

Mrs. William Scanlan

MEATLOAF

1 $\frac{1}{2}$ lbs. ground round steak	1 egg
$\frac{1}{4}$ lb. pork sausage	$\frac{1}{2}$ c. ketchup
1 large onion, chopped	15 $\frac{1}{2}$ oz. can tomato
salt, pepper, garlic salt	sauce
to taste	mushrooms if desired

Combine meat, onion, ketchup, egg, seasonings. Work with hands until all the meat is moistened and well mixed. Form into a loaf and place in an ungreased loafpan or baking dish. Pour tomato sauce over the loaf. Cook in 400° oven for 45 minutes to 1 hour.

Mrs. Clarence M. Ferguson

BAKED BEEF CUBES

2 lbs. beef cubes, bite size	$\frac{1}{2}$ c. dry red wine (Burgundy ok)
1 can cream of mushroom soup	1 can (8 oz.) sliced mushrooms (with juice)
1 pkg. dry onion soup mix (undiluted Lipton)	

(109)

Mix well and cover. Bake 300° for 3 hours. Serve over rice or noodles. Check for dryness ½ way through, adding more wine if needed. (I use meat from - top of boned rib eye - you can use any good lean beef. BON APPETIT

Mrs. Bert Tunks

HAMBURGER CASSEROLE

1 lb. hamburger meat (or more)	1 - 3 oz. pkg. cream cheese
1 t. salt	½ pint sour cream
1 t. pepper	2 T. butter
garlic salt	1 large chopped onion
1 T. sugar	1 5 oz. pkg. noodles
2 cans (8 oz.) tomato sauce	grated cheese

Brown meat - add salt, pepper, garlic salt, sugar, tomato sauce. Simmer about 10 minutes. Melt butter and saute onion. Add cream cheese and sour cream. Cook noodles as directed on pkg. In buttered casserole dish place ½ noodles. Spread on ½ of sour cream mixture, and ½ of meat mixture. Repeat and spread some grated cheese on top. Cook at 300° for 30-40 minutes.

Mrs. Frank J. Douthitt

QUICK SPAGHETTI CASSEROLE

1 lb. ground meat	¼ lb. grated Longhorn cheese (A small chopped onion may be added to meat)
1 can Franco American Spaghetti	
1 can Ranch Style Beans	

Brown meat until done. Add can of beans, can of spaghetti, mix and pour into a Pyrex dish, cover with grated cheese. Cook into 350° oven until cheese melts, around twenty minutes.

(Can be made ahead and just heated when ready to serve.)

Mrs. Jack Pope

NECTARINE BEEF PIE

2 $\frac{1}{4}$ c. flour	1 or 2 T. butter or
1 $\frac{3}{4}$ t. salt	margarine
2/3 c. mayonnaise	1 can (10 $\frac{1}{2}$ oz.) condensed
2 T. cold milk	beef consomme
3 or 4 fresh nectarines	2 T. vinegar
1 lb. ground beef	2 T. sugar
$\frac{1}{2}$ c. green pepper	$\frac{1}{4}$ c. sliced water chest-
squares	nuts

Mix 2 c. flour and 1 teaspoon salt; cut in mayonnaise with pastry blender until mixture is crumbly and moist. Add milk and mix to form soft dough. Roll $\frac{2}{3}$ dough to fit 9 in. pie pan. (I find it easier to roll under wax paper, and it makes more than a 9 in. pie if rolled thin, as it should be).

Place in pan; flute edge. Roll remaining dough into 10 x 3 rectangle; cut into 3 lengthwise strips. Slice enough nectarines to measure 2 c. Brown beef in butter in large skillet.

Mix in remaining $\frac{1}{4}$ c. flour. Combine consomme, vinegar, sugar and remaining salt; pour into skillet. Cook, stirring, until mixture is thickened and comes to boil; boil 5 minutes.

Mix in nectarines, green pepper and water chestnuts. Turn into pastry shell. Arrange pastry strips in spoke pattern on top and seal ends to fluted edge.

Bake on lowest shelf in 375° oven 20 minutes or until crust is golden brown. Cool 10 minutes before serving. Makes 6 to 8 servings.

This pie is simply unbelievable. It sounds wild but is so good. I make it several times during the nectarine season, and it is always well received.

Mrs. Hugh Gibson

SHISH-KABOB MARINADE

1 large onion chopped	1 c. cooking sherry
2/3 c. crisco oil	1 1/4 t. salt
1/4 t. garlic powder	1/2 t. oregano
1 t. black pepper	1 bay leaf

Mix together, then add 2 1/2 lbs. cubed leg of lamb, closely trimmed of fat (beef stew meat may be used, put unseasoned tenderizer on it first). Marinate 24-48 hrs., stirring every 8 hrs. or so.

String on skewers with parboiled new potatoes, parboiled small onions, strips of green pepper, 1/4" slices of green tomato (pink-ripe will work). Cook over a good bed of charcoal 30-40 min., basting meat and vegetables with marinade.

On each skewer put: 5 chunks of meat, 2 potatoes, 1 onion, 5 strips green pepper, 5 slices green tomato. Allow 2 skewers per person. Extra meat can be cooked on a separate skewer to be served as desired.

Mrs. John Bradshaw

COMPANY BEEF STEW

3 lbs. ground beef	1 t. steak sauce
2 T. shortening	¼ c. green pepper, chopped
1 medium onion, chopped	2 T. dry parsley
2 c. canned tomatoes	1 c. mushroom soup
5-oz. pkg. elbow macaroni (cooked)	salt and pepper to taste
1 c. grated cheese	

Saute onions and pepper in shortening; Brown meat; Add other ingredients to sauce, reserving cheese; Simmer 30 minutes. Add macaroni; Sprinkle cheese on top and add almonds, if desired. Bake for 30 minutes at 350°.

Mrs. Vernon Harville

CHICKEN-FRIED POT ROAST

3 lbs. of chuck roast
Good Seasoning Italian Dressing
Flour
Salt and pepper; seasoning salt
Adolph's meat tenderizer

Slice roast into strips 3/4" thick. Pound into thinner strips, until meat is very tender - using tenderizer and salt and pepper. Place one layer of meat in large bowl, and layer of Italian dressing; layer meat and dressing in this fashion. The amount of dressing depends on the cook - but use enough to entirely coat meat. Put in refrigerator for 45 minutes. Then dip meat in flour & seasoning salt; brown in 2 cups of wesson or crisco oil, then let simmer on low heat for 1½ hours - adding a little water for steam - keep covered.

Serves four to six.

Mrs. Kris King

NOODLE STEW

1 lb. lean ground beef	1 can stewed tomatoes
4 slices bacon	2 cups large noodles,
1 large onion chopped	cooked
6-8 slices Velveta cheese	

In separate pans brown ground beef and fry bacon crisp. Remove bacon from pan and saute' onion in drippings. Add crumbled bacon, cooked noodles, onion, tomatoes, salt and pepper to meat. Top with cheese and serve.

Mrs. Harris Brewster

SPLENDID LEFTOVER

Using leftover meat loaf, crumble with spoon. Pour 1 can (22 oz.) Ranch Style beans on top. Add grated cheddar cheese on top and green onions. Heat 20 minutes at 400°.

*This is great!

Mrs. Donald L. Busby

BEEF CASSEROLE

1 large onion	2 T. butter
3 stalks celery	1 can mushroom soup
1 green pepper	½ c. water
1 lb. to 1½ lb. browned	½ t. salt
ground beef (or leftover roast 2 c.)	
1 can (3 oz.) chow mein noodles	

Oven 350°. Cut onion, celery, green pepper coarsely. Chop meat in small cubes. Cook in 1 T. butter several minutes. Put in med. size casserole. Toss veg. in butter. Cook until limp and stir in soup, water, salt, and mix in with beef. Cover and bake 30 minutes. Sprinkle with noodles and bake 10 minutes longer.

Mrs. Arch Chaney

TORILLA CASSEROLE

1 pkg. corn tortillas	1 lb. ground beef
1 can cr. mush. soup	Monterrey Jack
1 med. onion chopped	cheese, grated

Heat soup with ½ c. milk. Brown meat and onion. Dip tortilla in soup. Put layer on bottom of casserole. Layer meat, cheese and tortillas. Repeat and top with cheese. Bake 350° for 30 minutes.

Mrs. Arch Chaney

CHILI

2 lbs. ground beef	2 T. flour
4 t. chopped garlic	2 t. salt
1 T. shortening	$\frac{1}{4}$ t. pepper
2 t. ground cumin seed	3 c. water
$\frac{1}{4}$ c. chili powder	

Slowly cook beef, garlic, and shortening in covered vessel for about 15 min., stirring frequently. Combine powders and mix with meat; add water and simmer at least an hour.

Mrs. George Hamilton

POT-ROAST IN FOIL OR COOKING BAG

4-lb. beef chuck pot-roast
1 envelope ($1\frac{1}{2}$ oz.) dry onion soup mix
1 can ($10\frac{1}{2}$ oz.) condensed cr. of mushroom soup

If using foil, place large piece of heavy-duty aluminum foil in baking pan; place meat on foil. If using cooking bag, place meat in bag in baking pan. Sprinkle soup mix over top of meat and spread with cream of mushroom soup. Fold foil or close bag over meat and seal securely. Cook in 300° F. over 4 hours. 8 to 10 servings.

Mrs. Ronald Scott

BEEF CRUMBLE

½ c. chopped onion	½ t. salt
2 T. fat	1 pan of cornbread
1 lb. ground beef	1 c. sour cream
2 T. flour	¼ t. pepper
6 T. catsup	
1 T. mustard	

Brown onion in hot fat; add and brown meat. Mix in remaining ingredients, except corn bread. Simmer 5 to 10 minutes. Serve hot on cornbread. 8 servings.

Mrs. Jefferson Brim

PARTY LASAGNA

1 lb. lasagna
¾ to 1 lb. fresh ricotta cheese
2 beaten eggs
5 c. tomato sauce (recipe below)
1 pkg. frozen (thawed) chopped spinach
1 lb. thinly sliced mozzarella cheese
4 T. or more grated Parmesan cheese
salt and pepper to taste

Boil lasagna in 6 qts. salted water--10 min. Add cold water until it can be handled. Do not overcook. No need to drain. Mix eggs and ricotta--season with salt and pepper. Grease a large baking dish, line with lasagna--alternate layers of lasagna, sauce, ricotta, spinach, cheeses, ending with parmesan sprinkled mozzarella cheese. Bake in 350° oven about 30 min.
Tomato Sauce- 1 chopped onion, 1 large can tomatoes, 2 cloves garlic, 2 cans tomato paste, 4t.

olive oil, bay leaf, 1 t. salt, $\frac{1}{4}$ t. Italian seasoning (oregano, thyme, basil mixture), 1 lb. ground beef, one or two fresh tomatoes. Brown onion, meat, garlic in olive oil. Pour off excess grease. Take some meat out with slotted spoon when done. Now add canned tomatoes and tomato paste, and seasonings. Let simmer about 25 min. Now strain and correct seasoning. I like mine rather pungent with garlic and oregano - mildly salty. Add meat back and simmer a bit more until slightly thickened. 10 people.

GOURMET PASTA

1 8 oz. pkg. noodles	3 T. cottage cheese
1 lb. lean ground beef	6 green onions chopped fine
2 8 oz. cans tomato sauce	$\frac{1}{2}$ c. grated cheddar cheese
1 c. sour cream	1 pkg. spaghetti seasoning mix
1 3 oz. pkg. cream cheese	

Cook and drain noodles. Brown meat, break up with a fork, add seasoning mix. Add tomato sauce and simmer over low heat. Mix together softened cream cheese, sour cream and cottage cheese. Add onions and tops. Alternate in casserole layers of noodles, meat sauce and cheese. Top with cheddar cheese. Bake at 350 for 1 hour.

Mrs. Frank Moore

BEEF OLE

1 lb. ground beef
1 t. chili powder
1 pkg. spaghetti sauce mix
1 can tomato sauce (8oz.)
& 1½ c. water OR
1 can tomato paste (8oz.)
& 1½ c. water

Brown ground beef & drain off fat. Add sauce mix & tomato sauce or paste. Stir, bring to boil, reduce heat and simmer 25 min. Serve over Frito Corn Chips. Top with shredded lettuce, chopped tomatoes, grated cheese, chopped onion & sliced ripe olives. Makes 3 c. of meat sauce. Serves 4

Mrs. Jerry Bain

SUPER SPAGETTI SAUCE

shortening
1 lb. ground beef
1 chopped onion
3 cloves crushed garlic
2 8 oz. cans Hunts "special"
tomato sauce
2 8 oz. cans Hunts "herb"
tomato sauce
1 6 oz. can tomato paste
2 T. sugar (more if desired)
1½ t. salt ½ t. pepper
1½ c. water (to start with)
1 3 oz. jar grated Romano cheese
2 t. basil
3 T. parsley flakes
½ t. MSG
2 bay leaves

Use electric skillet or Dutch oven. Brown meat in shortening. Saute onions & garlic with it. Stir in all other ingredients. Bring to boil simmer 3 hrs., stirring occasionally. Add additional water till you reach your desired consistency. Makes enough for 10-12 healthy portions. Or make this

much and freeze in smaller portions.

Mrs. Charles Greef

SWEET AND SOUR MEATLOAF

1 lb. ground beef	Sauce: $\frac{1}{2}$ can tomato
1 beaten egg	sauce
1 - 2 c. bread crumbs	$\frac{3}{4}$ to 1 c. water
$\frac{1}{2}$ can (8 oz.) Hunts tomato	1 T. vinegar
sauce with mushrooms	2 - 3 T. brown sugar
1 med. onion chopped	$1\frac{1}{2}$ t. prepared mustard
1 t. salt, $\frac{1}{4}$ t. pepper	1 T. worchestershire
	sauce

Combine all ingredients in first column and mix with hands. Place in loaf pan. Mix sauce ingredients, pour over meat loaf and around sides. Bake in 375° oven for 1 hr. and 10 min.

Mrs. Jefferson Brim

ZATONI

2 lbs. ground beef cooked in juice from 1 can mushrooms (med. size)
1 box spaghetti, cooked in salt water. To $\frac{1}{4}$ c. cooking oil, heated in Dutch oven, add 2 onions and 2 cloves garlic chopped; cook until tender and add 2 cans tomato soup; 2 cans tomato paste. Season highly (hot sauce, worchestershire, cayenne, salt, and pepper)
1 #2 can whole kernel corn; 1 unpeeled lime sliced thin. Add mushrooms.
 $\frac{1}{2}$ lb. American cheese, grated.

Put in layers in casserole: meat, spaghetti, sauce, and cheese. Cook about 45 min. or until hot through. Serves 10 to 12 people.

This is wonderful for a buffet supper, football gathering or the like, with a salad and garlic bread is a meal in its entirety. It can be made ahead of time and the longer kept the better it tastes. It can also be frozen satisfactorily.

Mrs. Hardy Moore

OLD-TIME BEEF STEW

2 T. cooking oil	6 carrots, sliced
2 lbs. beef chuck, cut in	1 lb. small white
$1\frac{1}{2}$ in. cubes	onions
1 med. onion, sliced	6 med. potatoes, cubed
1 clove garlic	$\frac{1}{4}$ c. cold water
2 c. boiling water	2 T. all-purpose flour
1 T. salt	
1 t. sugar	
1 t. Worcestershire	
$\frac{1}{2}$ t. pepper	
$\frac{1}{2}$ t. paprika	
2 bay leaves	
dash allspice or cloves	

Heat cooking oil in a Dutch oven. Add beef chuck and brown on all sides. This should take about 20 min. Add sliced onion, along with garlic (on a toothpick so you can retrieve it), boiling water, salt, sugar, Worcestershire, pepper, paprika, bay leaves, and allspice or cloves. Cover and simmer $1\frac{1}{2}$ hrs., stirring now and then to prevent sticking. Remove bay leaves and garlic. Add the vegetables. Cover and simmer about 30 min. or till

everything is tender. If desired, thicken liquid for gravy. Combine cold water and flour in a shaker or blend. Remove stew from heat and stir in flour mixture. Cook, stirring constantly till the gravy thickens and boils. Cook gently 5 min. more. Serves 6 - 8 people.

Mrs. John W. Camp

FORTY-FIVE MINUTE SPAGETTI

$\frac{1}{4}$ lb. bacon slices, cut into 1" pieces	$\frac{1}{4}$ c. sliced stuffed or ripe olives
$\frac{3}{4}$ c. sliced onions	8 oz. thin spaghetti
$\frac{1}{2}$ lb. chuck, ground	Grated Parmesan cheese
1 t. salt, $\frac{1}{8}$ t. pepper	
1 clove garlic, minced (optional)	
1 t. Worcestershire	
2 t. sugar	
3 8-oz. cans tomato sauce	

In large skillet, cook bacon until light brown, pouring off excess fat. Add onions, chuck; cook, stirring with fork, until brown. Add salt, pepper, garlic, Worcestershire, sugar, tomato sauce. Simmer, covered, 20 min. Add olives; simmer, covered 15 min. Meanwhile, cook spaghetti as label directs. Pour sauce over spaghetti on platter or on individual plates; sprinkle lightly with cheese. Makes 4 servings

Mrs. Ronald Scott

JALEPINA COULASH

Brown $\frac{1}{2}$ lb. ground meat and one finely chopped onion in bacon drippings. Salt and pepper, and if desired, add chili powder.

$\frac{1}{2}$ lb. grated cheese.

Cornmeal mixture:

1 c. yellow corn meal	$\frac{1}{2}$ t. soda
1 c. buttermilk	$\frac{1}{4}$ c. Wesson oil
1 can cream style corn	$\frac{1}{2}$ t. salt
6 jalepina peppers finely chopped	less if desired

Grease skillet or pyrex and sprinkle with cornmeal. Pour $\frac{1}{2}$ cornmeal mixture in skillet and sprinkle ground meat over it. Sprinkle grated cheese over meat. Pour remaining cornmeal mixture over top and bake in 350° oven 40 to 45 min.

Serve with green salad.

Mrs. Clarence D. Cain

BARBECUED BEEF RIBS (SHORT RIBS)

4 lbs. beef ribs	1 crushed clove garlic
2 med. onions, finely chopped	1 t. salt, 1 t. pepper
1 c. catsup	2 T. brown sugar
2 c. water	$\frac{1}{2}$ t. cayenne or a generous dash or two of hot pepper sauce
$\frac{1}{2}$ c. cider vinegar	
1 T. Worcestershire	
1 rounded T. chili powder	

Place ribs in a heavy pot with about $\frac{1}{2}$ in. water; cover and steam over moderate heat until almost tender (about 1 hr). Turn the ribs several times.

Drain, reserving the pan juices. Separate the ribs into serving portions as desired. Skim most of fat from broth. While the ribs are steaming, combine all the remaining ingredients in a heavy saucepan and bring to boil. Cook uncovered about 25 min. stirring frequently. Correct seasoning as desired. When ribs are done, place them in a roasting pan. Pour on the sauce, cover and bake at 325° for 30 min. Uncover, reduce heat to 275° and bake 30 min. longer, basting frequently and adding the reserved broth if more liquid is needed. If the ribs are not very tender by this time, cook 10 to 15 min. longer. The whole process may be done ahead of time, for the ribs are better when reheated. Serves 4 to 6.

Mrs. Ronald Scott

SAUCISSES AU RIZ (BAKED SAUSAGES WITH RICE)

2 unsmoked, fresh, ring sausages, about $\frac{1}{2}$ lb. each	
4 T. butter	1 c. rice
1 c. finely chopped onion	$1\frac{1}{2}$ c. chicken broth
1 clove garlic, finely minced	$\frac{1}{2}$ c. dry white wine
1 bay leaf	1 c. tomato sauce

Preheat oven to 400°. Prick sausages with a two-pronged fork in several places. Place them in a skillet with about $\frac{1}{2}$ in. of water and bring to a boil on top of the stove. Put the skillet in the oven and bake 25 to 30 mins. or until brown and cooked through. Meanwhile, melt 2 T. butter in a small casserole and add half of the onion. Stir until onion is translucent and add the garlic and bay leaf cook about 1 min, then add rice. Cook 3 min, stirring. Add the chicken broth and bring to boil on top of the stove. Cover and place in the oven along with the sausages. Bake exactly 20

min. No longer. Uncover and stir with a fork to make the rice fluffy. When the sausages are done, remove them and pour off the fat from the skillet. Heat the remaining butter in the skillet. Add the remaining onion and cook briefly until onion is translucent. Add the wine and bring to boil, stirring to dissolve the brown particles that cling to skillet. Stir in all but $\frac{1}{2}$ c. of the tomato sauce. When ready to serve, add the reserved half cup tomato sauce to the rice and stir to blend. Spoon equal portions of the rice in the center of 4 plates. Place one serving of sausage in the middle of the rice and serve the tomato sauce on the side. Four large servings

Mrs. Mark L. Cannan

SAUSAGE-WILD RICE CASSEROLE

2 cans #2 solid pack tomatoes (5c)	
$\frac{1}{4}$ c. chopped onion	2 lbs. bulk pork sausage
2 t. salt	1 can sliced mushrooms
1 T. sugar	($3\frac{1}{2}$ oz.)
$\frac{1}{2}$ c. wild rice	$\frac{1}{2}$ c. toasted almonds

Cut up tomatoes into small pieces, combine with onion, salt, sugar; simmer 30 min. Cook wild rice until tender (direction on box). Brown sausage in frying pan until well browned and crumbly; add to cooked rice, along with tomato mixture, mushrooms and nuts. Pour into 3 qt. casserole; bake in 325 oven for 1 hour. This may be prepared early, baked later. Holds well if dinner is late. Take most of the juice off of the tomatoes. Also measure extra on the almonds, mushrooms, and onions. Serves about ten.

Mrs. George L. Walker

BROCCOLI-N-HAM

2 10 oz. pkgs. broccoli, frozen in cheese sauce
6 hard cooked eggs, quartered lengthwise
2 c. diced ham or turkey
1 10½ oz. can cheddar cheese soup
¼ c. milk
¼ c. water
¼ c. butter, melted
2 c. herb seasoned stuffing mix

Cook broccoli according to directions. Spread in bottom of 9x12x1½ bake and serve pan. Place eggs on broccoli. Add meat. Combine soup and milk til smooth. Pour over top of broccoli, eggs, and ham. Bake 15 min. at 400°. Combine melted butter, water, and stuffing mix; sprinkle over casserole. Bake 15 more min.

This is great for a brunch served with a green salad and rolls.

Mrs. Jerry Bain

HAM AND SPINACH SCUFFLE

1 c. ground cooked ham (I use more)
1 can or jar of strained baby spinach!
4 eggs-separate. Beat whites till stiff.
2 T. butter
1 c. milk
salt and pepper
3 T. flour
½ t. marjoram

Make a cream sauce, melting butter, blending the flour and adding milk, marjoram, salt and pepper*. Remove from stove and stir in yolks of eggs. When smooth, add ham and spinach. Fold in stiffly beaten whites and turn into low buttered casserole.

5 minutes and pour over cooked spaghetti, rice or toast.

Mrs. Angus G. Wynne

HAM AND ASPARAGUS CASSEROLE

1 c. raw rice	$\frac{1}{2}$ c. milk
4-6 slices boiled ham	juice of asparagus
1 can asparagus spears	1 c. grated cheese
2 T. flour	
2 T. margarine	

Cook rice according to directions and spread over bottom of lightly oiled baking dish. Roll ham slices around 3 or 4 asparagus spears. Fasten with toothpicks if necessary. Arrange ham rolls on the rice. Prepare white sauce: melt margarine, stir in flour in saucepan. Add asparagus juice, and stir until it thickens. Add milk and continue stirring. Add cheese and stir until it melts. Pour sauce over ham rolls and rice. Heat before serving.

Mrs. C. L. Ray, Jr.

SWEET AND SOUR PORK CHOPS

4 pork chops - $\frac{3}{4}$ " thick	1 medium onion -
2 T. flour	sliced
1 t. salt	2 T. molasses
1 T. vegetable oil	2 t. soy sauce
1 can (3 or 4 oz.) mushrooms	3 c. not cooked rice
2 T. vinegar	
1 medium green pepper-cut in strips	

Dredge chops in flour and salt. Brown in vegetable oil. Drain mushrooms, measure liquid and add enough to make 1 cup. Add liquid, mushrooms, green pepper, and onion to chops. Combine molasses, soy sauce, and vinegar, and add to chops. Cover and cook on low direct heat for 45 min. Serve with cooked rice.

Mrs. William L. LaFuze

PORK CHOPS AND RICE

4 thick loin pork chops
 $\frac{1}{2}$ c. raw rice
4 thick slices Bermuda onion
4 thick slices fresh tomato
4 thick slices green pepper (seeds removed)
 $2\frac{1}{2}$ c. beef bouillon
 $\frac{1}{4}$ t. thyme $\frac{1}{2}$ t. marjoram
salt and pepper (not too much salt)

Saute chops on both sides. Place chops in low buttered casserole and place 2 T. of raw rice on each chop, 1 slice of onion, pepper, and tomato. Pour bouillon over all and sprinkle with herbs, salt and pepper. Cover and simmer in a slow oven 350° about 50 min. Serves 4

Mrs. Wiron A. Love

PORK CHOPS VERACRUZ

$\frac{1}{4}$ c. bacon fat salt and pepper
1 to 2 cloves garlic, finely minced
6 thick pork chops $\frac{3}{4}$ c. dry white wine
2 t. dry mustard $\frac{3}{4}$ c. fresh squeezed

orange juice, preferable sour orange juice.
1½ c. thinly sliced onions
2 green peppers, cored, seeded, and cut in strips

Heat the bacon fat and add the garlic. Cook, stirring, but do not brown. Smear the pork chops with the mustard and sprinkle with salt and pepper. Brown on both sides in the bacon fat and add the wine and orange juice. Cook over low heat until the sauce is slightly reduced. Add the onion slices and green peppers. Cover the pan. Continue cooking over low heat until the chops are tender, one to one ½ hours. If desired, add more salt and pepper to taste. Serve hot, with rice.

Mrs. Ronald Scott

LAMB WITH EGGPLANT (LEBANESE)

3 lb. lamb chunks (or beef)
olive oil or butter
2 onions chopped
1 c. tomato sauce } or use canned tomatoes
1 c. water }
2-3 eggplants
2 cloves garlic

Cook onions in oil, brown meat; add tomato and water. Bring to boil, cover. Simmer for one hour. Peel eggplant, cut in cubes, add with garlic to cooked meat and cook 30 min. longer.

Mrs. Woodfin L. Butte

RAGOUT OF LAMB

2 lb. lamb leg/shoulder in 1 " cubes
3 T. flour
1 t. salt
1½ t. oregano
1 can chicken broth
3 small white turnips, quartered
1 diced garlic clove
4 small carrots, cut
in strips
1 large leek, in cubes
2 cans english peas (8oz. each), drained
¼ c. parsley, chopped

6 T. butter
¼ t. pepper
6 oz. tomato paste
1 t. sugar
8 small white onions,
peeled

Coat lamb with flour, brown in 3T. butter, in a Dutch oven. Add salt, pepper, oregano, tomato paste and broth; simmer covered 45 min. In a skillet heat 3T. butter and sugar. Cook turnips, onions, and garlic over low heat to glaze. Add to the pot, with carrots and leek. Bake at 350 for 1 hour. Twenty minutes before serving add peas and parsley. Serve over buttered broad noodles (cooked).

Mrs. Tom Alan Cunningham

LAMB CHOPS CREOLE

6 shoulder lamb chops, all visible fat removed
1 medium onion, chopped
¼ c. green pepper, chopped
1 t. vegetable oil
2 c. canned tomatoes, well drained
1/8 t. cayenne pepper
¼ t. chili pepper

1 t. salt

Brown lamb chops on both sides and remove to a casserole. Saute onion and green pepper in hot oil, add tomatoes and balance of ingredients; stir well and simmer for 5 min. Pour mixture over lamb chops and bake, covered in a 350 oven for 1 hour. Serves 6; 200 calories per serving.

Mrs. James Farris

MINESTRONE SOUP

1/2 lb. beef shank	1 c. shredded cabbage
1 qt. water	3 carrots, cut up
1/2 c. dried kidney beans	1 lb. can tomatoes
1 T. salt	1 large zucchini
1 t. Accent	10 oz. pkg. frozen peas
2 bay leaves	3/4 to 1 c. small noodles
1 med onion, chopped	Parmesan cheese
1/4 c. chopped parsley	
1/2 c. diced celery	

Combine beef, water, beans, salt, Accent, and bay leaves in deep kettle. Cover and simmer 2 hours. Remove bones from meat and cut meat into bite-size pieces. Add onion, parsley, celery, cabbage, carrots, and tomatoes, and simmer 25 min. Add zucchini, peas and noodles and simmer 15 min. Remove bay leaves and for an authentic Italian touch, sprinkle Parmesan cheese on each serving.

It really gets better each time it's re-heated. Wonderful winter-time dish that could serve an army! Just add hot biscuits and a jello salad for a very satisfying meal. A great clean-out the-refrigerator recipe.

Mrs. David Meyercord

SPAGHETTI SAUCE

Put 3 T. of butter, 1 T. of salt, 2 T. cooking oil, and 1 big chopped onion in pan on low heat until onion is golden brown. Add 2 carrots and 4 celery stalks which have been chopped very fine to the onion and cook on medium or low heat for about 15 mins. In another pan cook ground beef (amount to suit individual needs), and 1/2 lb. chicken livers; let brown lightly. Ad 1 large can tomato paste and mix --let cook for 10 mins. and add 1 can of water. Combine the meat with the vegetables and let cook slowly for 60-90 mins. Sauce is done when oil comes to surface. Add 1 can sliced mushrooms, 1/4 c. fresh chopped parsley, pepper and add salt to taste--cook for about 10 more minutes.

Mrs. Paul A. Seals

TORTILLA SOUP

1 pkg. tortillas	4 T. olive oil
1 med. onion chopped	1 can tomato sauce
grated sharp cheese	sour cream
2 qts. broth, chicken or beef.	

Cut tortillas in this strips and fry in the olive oil until crisp; drain on absorbent paper. Saute onion in remaining oil, add tomato sauce, broth, parsley, chili powder, and just a few of the fried tortilla strips. Cook half an hour or so very slowly, covered. When ready to serve, place in the bottom of each bowl some of the fried tortillas, cubed avocado and cheese; ladle stock over it and serve with a dollop of sour cream on each bowl.

Mrs. Lewis Dickson

MULLIGATAWNY SOUP

Saute over low fire until limp:

3 T. butter

1 med. onion chopped

1 green onion (top and bottom-optional)

1 small clove garlic, crushed

Sprinkle over above:

3 T. flour

1 1/2 - 2 T. curry powder (McCormick Hot Madras)

Stir until blended and slowly add:

1 qt. hot chicken stock

Blend until smooth, stirring often, then add:

1 tart apple, chopped and peeled

1 T. parsley

Bring to simmer, cook about 2 min., then with slotted spoon scoop up the bits of apple and onion and puree in blender. Return to broth and mix, then add:

2 c. milk, cream, half and half depending on how rich you want the soup

salt, pepper, 1/2 t. MSG, 2 T. lemon juice

1/2 - 1 cup chicken bits

1/2 - 1 cup cooked rice

Note: I prefer thick soups, so before adding the milk or cream I use a cornstarch paste of about 2 T. to 1 cup and cook until thick.

Mrs. Lewis Dickson

PIES

BLUEBERRY BANANA PIE

2 pkg. Dream Whip 1 t. vanilla
1 8 oz. pkg. Philadelphia Cream Cheese
bananas (enough to cover bottoms of 2 pie shells)
1 can blueberry pie filling
1 c. sugar
2 9 inch pie shells (baked)

Whip Dream Whip & vanilla as directed on pkg. Set aside. Cream cheese & sugar & add Dream Whip. Slice bananas in bottom of pie shells. Pour cheese & cream mixture over banana slices. Pour $\frac{1}{2}$ blueberry pie filling on top of cheese & cream mixture. Keep chilled until served. (Makes 2 pies)

Mrs. Denton N. Thomas

ICE BOX CHERRY PIE

1 can Eagle Brand milk 3 T. lemon juice
 $\frac{3}{4}$ - 1 c. chopped pecans
1 can dark sweet cherries (pitted and drained)
 $\frac{1}{2}$ pt. whipping cream (whipped)

Beat the milk and lemon juice together. Cut cherries in half and mix with pecans. Add these to the milk and fold until well mixed. Fold in whipped cream and pour into cooled vanilla wafer crust. Make 24 hours ahead. Serves 8.

Vanilla wafer crust:

1 $\frac{1}{3}$ c. vanilla wafer crumbs
 $\frac{1}{4}$ c. sugar $\frac{1}{4}$ c. softened butter

Mix together and press into pie pan. Bake 4 or 5 min. in moderate oven. Cool.

Mrs. Edward G. Murr

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RITZ CRACKER PIE

20 Ritz Crackers rolled fine	1 t. baking powder
3 egg whites beaten stiff	1 c. sugar
1 t. vanilla	$\frac{1}{4}$ t. cream of tartar
$\frac{1}{2}$ c. cut pecans	Whipped cream
German sweet chocolate	

Add baking powder to crackers. Add sugar slowly to egg whites and vanilla; also cream of tartar. Fold cracker meal into eggs and add pecans. Put in well-buttered pyrex pan (8") and cook at 325 for 30 min. Cool and spread with a thin layer of whipped cream (some use Dream Whip). Grate german sweet chocolate over pie and put in frigidaire overnight.

Mrs. William H. Earney

BUTTERMILK PIE

Cream together in large mixing bowl:

1 stick melted oleo	1 $\frac{1}{2}$ c. sugar
$\frac{3}{4}$ T. flour	

Add the following:

3 eggs	1 t. vanilla
1 c. buttermilk	pinch of salt

Bake in unbaked pie shell 1 hour at 350.

Mrs. Vernon Harville

BUTTERMILK PIE

2 c. sugar
 $\frac{1}{2}$ stick melted butter
1 t. vanilla

4 eggs
 $\frac{1}{2}$ c. buttermilk
9" unbaked pie crust

Bake pie shell 5 min. at 400 before adding filling.
Mix ingredients and bake at 350 for 40-50 min. or
until golden brown.

Mrs. Homer E. Stephenson

HEAVENLY DELIGHT PIE

1 small can pink lemonade
1 small carton Cool Whip
1 small can crushed pine-
apple well-drained (optional)

1 can Eagle Brand milk
 $\frac{1}{2}$ c. chopped pecans
(optional)

Mix above ingredients together. Pour into graham
cracker crust. Chill well. Large strawberries can
be put on top to decorate if desired.

Mrs. Philip Wilson

STRAWBERRY MILE-HIGH PIE

10" baked pie crust

In a big bowl beat 15 min.:

2 egg whites	1 c. sugar
1 box partially thawed strawberries	
1 T. lemon juice	pinch salt
1 t. vanilla	

Whip $\frac{1}{2}$ pt. whipping cream (or 1 c. Dream Whip).
Fold into strawberry mixture and pour into pie
shell. Freeze for 5 hours or longer.

Mrs. C. L. Ray, Jr.

STRAWBERRY PIE

1 baked 8" pie crust	1 pt. strawberries
1 c. sugar	3 T. cornstarch
1 c. water	

Cook sugar, cornstarch & water until thick, then
simmer over low heat for 5-10 min. Cool and add 4
or 5 drops of red food coloring. Put half of the
sauce in the bottom of the crust. Add whole or
halved strawberries, then cover with remaining
sauce. Chill and top with whipped cream.

Mrs. James A. Ellis

LEMON PIE

1 can sweetened condensed milk
 $\frac{1}{2}$ c. lemon juice (fresh lemons supplemented with a
little Real Lemon Juice)
1 t. grated lemon peel 2 egg yolks

Just blend together until thickened. Put into
baked pie shell. Put meringue on top and brown.
Refrigerate. Good with a vanilla wafer pie crust.

Mrs. Floyd R. Nation

VERY EASY LEMON PIE

$1\frac{1}{2}$ c. sugar
 $1\frac{1}{8}$ t. salt

3 T. flour

Combine ingredients. Blend in $\frac{1}{3}$ c. butter. Stir
in 4 eggs--well-beaten--and t. of grated lemon rind
if desired. Gradually add $\frac{1}{3}$ c. lemon juice and
 $\frac{1}{3}$ c. water. Pour in unbaked pie shell. Cut
white part from 8 thin slices of lemon. Arrange on
top of pie. Sprinkle lemon slices with sugar.
Bake 350 degrees for 40 min. Cool before cutting.

Mrs. Orrin Wendell Johnson

LEMON FREEZER PIE

1 small carton Cool Whip topping
1 can lemonade (undiluted)
1 can Borden's Condensed Sweetened Milk
Graham cracker pie crust

Mix Cool Whip, lemonade, and milk together until Smooth. Pour into pie crust and freeze.

Mrs. Bruce Henderson

LEMON ICE BOX PIE

1 vanilla waffer crumb pastry shell (9")
1/2 c. lemon juice 3 eggs, separated
1/2 t. salt 6 T. sugar
1 can sweetened condensed milk

Beat egg yolks until lemon-colored; add milk and salt. Mix thoroughly. Add lemon juice, small amount at a time and mix well. Pour into crumb crust. Top with meringue made from the 3 egg whites and sugar. Bake at 350 for 12 min. Place in refrigerator overnight.

Mrs. Donn C. Fullenweider

LEMON PIE

2 pastry or graham cracker crusts
1 can (small) lemonade (frozen)
1 8oz. can of condensed cream
1 large carton of Cool Whip

Mix lemonade, condensed cream and Cool Whip. Stir until blended. Pour into pie shells. Chill & serve.

Mrs. Jack W. Callahan, Jr.

PECAN PIE

1 c. sugar	2 T. butter
$\frac{3}{4}$ c. white Karo	1 c. pecans
$\frac{1}{4}$ c. milk	$\frac{1}{2}$ t. salt
3 eggs	1 t. vanilla
4 T. flour	

Mix sugar, flour, Karo, milk and eggs. Add salt, melted butter, vanilla and pecans. Pour into uncooked pastry and bake until set and pastry is browned. About 50-60 min. at 350.

Mrs. Donn C. Fullenweider

KARO PECAN PIE FILLING

3 eggs, slightly beaten 1 c. dark Karo
1/8 t. salt 1 c. sugar
2/3 c. broken pecan pieces 1 t. vanilla

Mix all ingredients, adding nuts last. Do not use rotary beater. Pour into pastry-lined 9" pie plate. Bake in hot (450) oven for 10 min.; reduce heat to 350 for about $\frac{1}{4}$ hour. Cook just until center of pie is very slightly set--it should move when pan is jiggled but not be "slushy" looking. Mixture will continue to cook after being removed from oven.

Mrs. Walter E. Jordan

PECAN PIE

3 eggs, beaten 1 c. sugar
1 c. pecans dash vanilla
1 c. corn syrup (usually I use light)

Place in unbaked pie crust. Bake at 450 for 3 min. Reduce to 350 for 40-45 min. Recipe doubled makes 3 pies, i.e. by using 3 c. pecans.

Mrs. J. Neil Daniel

PECAN PIE

1 c. White Karo	1 C. pecans
2 eggs, beaten	1 t. vanilla
$\frac{1}{2}$ c. white sugar	$\frac{1}{2}$ stick oleo (melted)
1 unbaked pie shall	

Mix above ingredients, pour into pie shell, bake in slow oven (325) until solid in center.

Mrs. Perry D. Pickett, Sr.

PECAN PIE

$\frac{1}{4}$ c. butter	1 c. brown sugar
3 eggs	$\frac{1}{2}$ t. salt
1 c. of dark karo	1 c. chopped pecans
1 t. vanilla	

Cream butter & brown sugar. Add well-beaten eggs, dark karo, nuts, salt & vanilla. Pour into pie plate (10") lined with unbaked pastry. Bake 10 min. at 450; then reduce to 350 for 30 min.

Mrs. James F. McCarthy

INDIVIDUAL PECAN PIES

Crust: 3 oz. Philadelphia Cream Cheese
1 stick butter
1 c. flour

Mix together cheese and butter. Add flour & mix to form dough. Divide & shape into 24 small balls. Mold into small muffin pans which have been greased & floured.

Filling: 3/4 c. brown sugar
1 T. melted butter 1 t. vanilla
1 egg slightly beaten
1 c. finely chopped pecans

Mix all ingredients together. Put a t. in each shell and bake at 325-350 for 25-30 min. Makes 24.

Mrs. Edward G. Murr

NEW ENGLAND RUM PIE

Crust: 1 1/4 c. graham cracker crumbs
1 stick melted margarine
1/4 c. sugar 1/4 t. cinnamon

Mix & press into large pie plate.

Filling: 4 small pkg. Philadelphia Cream Cheese
1/3 c. sugar 1 T. rum
2 eggs 1 T. sherry
dash salt

Topping: 1 c. sour cream 1 T. sherry
1 T. sugar

Bake filling at 350 for 25-30 min. til set. Top with topping. Bake another 5 min. Chill & serve. (also good warm)

Mrs. Walter Weathers

MARBLE-TOP CHOCOLATE RUM PIE

Meringue folded into the chocolate layers makes them light & airy.

$\frac{1}{2}$ c. sugar	dash salt
1 envelope (1 T.) unflavored gelatin	
1 cup milk	2 beaten egg yolks
1 6 oz. pkg. (1 c.) semisweet chocolate pieces	
$\frac{1}{3}$ c. rum	2 egg whites
$\frac{1}{4}$ c. sugar	1 c. whipping cream
1 t. vanilla	1 baked 9" pastry shell

In heavy saucepan, combine the $\frac{1}{2}$ c. sugar, the gelatin, & salt. Stir in milk and egg yolks. Cook & stir over low heat till slightly thickened. Remove from heat; add chocolate pieces; stir till melted. Add rum. Chill till partially set. Beat egg whites till soft peaks form. Fold into chocolate mixture. Whip cream with vanilla. Layer whipped cream and chocolate mixture in pastry shell, ending with whipped cream. Swirl the top to marble. Chill till firm.

Mrs. George L. Walker

FUDGE PIE

1 c. granulated sugar	$\frac{1}{4}$ c. flour
dash salt	6 T. cocoa
$\frac{1}{2}$ c. butter or margarine, melted	
1 t. vanilla	2 eggs, well-beaten

Combine sugar, flour, salt & cocoa. Combine butter, vanilla & eggs. Stir the liquid into dry ingredients. Pour mixture into a buttered 9" pie plate. Bake at 400 for 20 min. Let cool completely for several hours, as pie will become firm as it cools. Cut into wedges & serve with whipped

cream or ice cream. $\frac{1}{2}$ c. of chopped nuts may be folded into mixture for a variation. This is a quick and easy dessert. (6-8 servings)

Mrs. Mark Cannan

IRIS GEISELMAN'S HOT FUDGE PIE

1 stick of butter or margarine
2 squares bitter chocolate--melt in double boiler,
take off burner
add 1 c. granulated sugar & pinch of salt
stir in 1 or 2 eggs, whipped
add $\frac{1}{2}$ c. flour $\frac{1}{2}$ t. vanilla

Cook in greased pie plate for about 15 min. at 300.
The edges should be cooked solid & the center rather soft. Serve with vanilla ice cream or whipping cream. You might have to cook for 20 min. You might like less chocolate.

Mrs. Emil C. Rassman

FUDGE-ICE CREAM PIE

vanilla wafers 1 c. Pet Milk
 $\frac{1}{2}$ gal. vanilla ice cream (I use ice milk)
1 c. miniature marshmallows
1 6 oz. pkg. semi-sweet chocolate chips
 $\frac{1}{4}$ t. salt

Melt milk, marshmallows, chocolate chips & salt over double boiler. Let sit till at room temperature. Layer wafers, ice cream & fudge mix, and freeze.

Mrs. Harry Hopkins

LUCIOUS CHOCOLATE PIE

3 T. cocoa	3 T. flour
1½ c. sugar	3 egg yolks
½ c. milk	1 T. oleo
1 t. vanilla	

Mix cocoa, flour & sugar. Mix egg yolks & milk. Combine the above mixtures. Cook over low heat until thick. Stir frequently to avoid lumps. Add oleo & vanilla. Put in baked pie shell.

Meringue: 3 egg whites	3 T. ice water
1 t. vanilla	1/8 t. cream of tartar

Beat until stiff. Add to top of filling. Bake in 475 oven until peaks are light brown.

Mrs. Thomas J. Stovall, Jr.

CHOCOLATE ICE BOX PIE (or Jack's favorite dessert)

Add to ½ c. butter already creamed:

1 c. powdered sugar	2 squares melted chocolate
3 slightly beaten egg yolks	1 t. vanilla

Fold in: 3 stiffly beaten egg whites
½ c. finely chopped walnuts

Line buttered 8x8 or 9x9 pan with crushed vanilla wafers. Refrigerate several hours or overnight. Serve with whipped cream. (Keeps several days)

Mrs. John J. Sampson

GRANDMOTHER'S PUMPKIN PIE

2 cans pumpkin (No. 303)	1 t. cinnamon
$3\frac{1}{2}$ c. sugar	1 t. cloves
9 eggs	1 t. nutmeg
2 c. milk & cream	1 t. salt
1 t. allspice	

Mix pumpkin, sugar & eggs thoroughly. Add milk & cream, spices & salt. Pour into 3 9" uncooked pie crusts. Bake at 350 until firm & lightly browned. (about 1 hr.) Makes 3 9" pies.

Mrs. Donn C. Fullenweider

DIFFERENT PUMPKIN PIE

1 c. pumpkin	$\frac{1}{2}$ c. sugar
1 small can evaporated milk	3 egg yolks
$\frac{1}{2}$ t. ginger	$\frac{1}{2}$ t. nutmeg
1 t. cinnamon	$\frac{1}{4}$ t. salt

Mix above together, cooking until thick. Mix & add to this mixture $\frac{1}{4}$ c. cold water & 1 envelope gelatin. Let cool.

Add: 3 egg whites already beaten
 $\frac{1}{4}$ c. sugar

Pour in graham cracker crust to which $\frac{1}{2}$ c. shopped pecans has been added. Top with whipped cream.

Mrs. Joe B. Burnett

PUMPKIN PIE

Slowly add 1/3 c. boiling water to mix consisting of:

1 1/4 t. cinnamon	1 t. ginger
1/8 t. cloves	dash nutmeg

Blend into 2 beaten eggs. Add 2/3 c. sugar, 1 1/2 c. canned pumpkin, 1 tall can evaporated milk. Mix well, pour into unbaked pie shell. Bake at 425 for 15 min., then lower to 350 for 40 min. Take out & cool thoroughly.

Mrs. Clarence M. Ferguson

FRENCH COCONUT PIE

1 stick oleo, melted	1 1/2 c. sugar
3 eggs, beaten	1 can flaked coconut (3 1/2 oz)
1 T. vinegar	1 t. vanilla
unbaked pie crust, 10"	

Mix ingredients, pour into pie shell and bake at 350° for 1 hr.

Mrs. Guy Jones

PEACH DACQUIRI PIE

9" baked pie crust
1 envelope unflavored gelatin
1/4 c. rum
4 eggs, separated
3/4 c. sugar
1 1/2 c. unpeeled fresh peaches, crushed
1/4 t. salt
2 T. lime juice

Soften gelatin in rum. In a pan beat egg yolks slightly. Add 1/2 c. of the sugar, peaches, salt and lime juice. (I crush the peaches in the blender). Stir over medium heat until thickened. Remove from heat. Stir in gelatin until dissolved. Beat egg whites until frothy, gradually beat in 1/4 c. sugar until the mixture is stiff. Fold the peach mixture into the stiffly beaten egg whites and pile into the pastry shell. Chill several hours or even overnight to blend the flavors.

Mrs. Lewis Dickson

ROAST DUCKLING

1 3½ to 4 lb. duckling (larger ones have too much fat)
salt to taste 2 c. diced celery
3 c. Pepperidge Farm stuffing
1 T. grated orange rind (Spice Island)
2/3 c. diced mandarin orange sections
½ t. poultry seasoning dash of pepper
1 egg beaten 1 c. melted butter or oleo
2 t. honey 1 T. orange marmalade
1 t. Kitchen Bouquet

Cut wing tips and first joint from duckling and put inside with salt, bread stuffing and celery, orange peel, orange sections and poultry seasoning. Combine egg and butter and add to bread mix, toss lightly and stuff duckling. Do not prick skin or truss. Skewer opening and lace. Place duckling, breast side up, in a shallow pan which has been sprayed with Pam. Do not add water. Roast uncovered at 350° for 2½ hrs. Mix honey and sauce and orange marmalade with Kitchen Bouquet and brush bird with this mix 30 min. before end of cooking--using all of sauce. Skin of bird will be black and crisp when done.

Mrs. Leon Green

TEAL DUCKS ANNIE

6 Teal ducks salt and pepper
½ c. flour ¼ lb. butter
2 T. sage Apple juice
Pieces of apple, celery, onion

Preheat oven to 400°. Wash ducks and dry well. Mix in a bowl: salt, pepper, sage and flour. Rub on outside of ducks and sprinkle inside. Stuff each duck with pieces of apple, celery and onion. Line a baking pan just large enough to accomodate the duck with aluminum foil (enough to fold it over the top of the
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POULTRY
and
GAME

TURKEY OR CHICKEN TETRAZZINI

- | | |
|-------------------------------------|------------------------|
| 1 4 oz. pkg. med. noodles | |
| 2 c. diced cooked turkey or chicken | |
| 1½ t. salt | 3 T. minced parsley |
| ½ t. celery salt | 6 T. oleo |
| 1 c. heavy cream, scalded | 6 T. flour |
| 1 6oz. can broiled mushrooms | |
| ½ c. grated cheese | ½ t. pepper |
| 2 c. turkey or chicken stock | |
| ½ c. slivered almonds | ½ c. sherry (optional) |

Cook noodles in boiling salted water until tender. Drain. Melt oleo, add flour and blend. Add seasonings and stock. Cook over low heat until thick-stirring constantly. Remove from heat. Stir in cream, sherry, mushrooms, almonds and parsley. Combine with meat and noodles in casserole. Top with cheese and bake at 350° uncovered for about 30 to 45 min. Serves 8.

Mrs. Jack B. Miller

CHICKEN STUFFING SCALLOP

- | | |
|--|------------------------|
| 1 pkg. 7 oz. herb seasoning stuffing (3½ c.) | |
| 3 c. cubed chicken or turkey | |
| ½ c. butter | ½ c. flour |
| ¼ t. salt | dash of pepper |
| 4 c. chicken broth | 6 slightly beaten eggs |

Prepare stuffing and put in a dish. Top with chicken. Melt butter in large sauce pan, blend in flour and seasonings. Add broth, cook and stir until thickened. Stir small amt. of hot mixture into eggs, then add to hot mixture. Remove from stove when thick. Pour over chicken and stuffing. Bake at 325° for 45 min. or until knife comes out clean. Serve with cranberry sauce. Serves 12.

Mrs. Charles R. Schulte

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CHICKEN PILAU

1 baking hen	$\frac{3}{4}$ c. blanched almonds
2 c. rice	4 or 5 hard boiled eggs
2 small onions	1 c. white sauce
$\frac{1}{2}$ c. white raisins	8 pieces bacon

Boil chicken. Reserve stock. Cook rice in usual way and drain. Make white sauce using half stock and half milk with a T. or so of cream. Season well. Toss rice in a frying pan of butter (or olive oil if preferred) and a little finely chopped onion and bacon. Add eggs, raisins and almonds to rice and a little chicken stock which will soon be absorbed. Lay on a large flat dish. Place cut-up and boned chicken on top and cover with white sauce. Garnish as desired.

Mrs. J. Gordon Christy

CHICKEN BREAST CUNNINGHAM

4 whole chicken breasts; skinned, boned and halved; pounded to $\frac{1}{8}$ " thickness	
8 thin slices cooked ham	$\frac{1}{2}$ c. minced white onion
6 T. diced celery	1 t. celery seed
3 T. dry white wine	butter

Heat 6 T. butter until fragrant, then saute lightly the onions and celery. Place a ham slice on each chicken piece. In the center of the ham place a small portion of the hot onion-celery mixture, leaving about a $\frac{1}{2}$ " border around. Roll up the chicken loosely and tuck the ends so it resembles a package, then tie with white thread. Discard any excess onion-celery mixture. Add 4 T. butter to the same pan and gently saute the chicken until golden and tender. Remove and keep warm. Discard thread. Add to the skillet 2-3 T. white wine and deglaze the pan. Add the celery seed, mix and pour the sauce over the chicken. Serves 4.

Mrs. Tom Alan Cunningham

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SHERRIED CHICKEN

6 or more chicken breasts (or thighs)
1 can cream of mushroom or golden mushroom soup
1 can cream of chicken soup (may add 1/3 c. chicken
broth in addition to cream of chicken)
1 can cream of celery soup or thinly sliced celery
1/2 c. cooking sherry or cream sherry (wine may be substituted)
black pepper

Debone and skin chicken pieces, place in bottom of pyrex dish. Cover with soup and celery pieces (if used). Pour on sherry. Add pepper. Bake at 350°, covered, for 1 hr. 45 min. to 2 hrs. Serve over wild rice, or long grain and wild rice mixture. May serve with broccoli and chesse sauce, and spiced peaches.

Mrs. Kris King and
Mrs. Jerry Houston

CHICKEN STEW

1 3/4 to 4 lb. chicken, cut in pieces
4 c. water
1 bay leaf
1-2 garlic buds
1 onion
2 ribs celery
1 t. salt

Boil above ingredients gently until barely tender. Remove chicken and cool. Cut from bones in good sized pieces. Strain broth and return to pot and add:

1 chopped onion
1 #303 can stewed tomatoes
1 #303 can creamed style corn
1 #303 can peas
1 t. cumin powder
3 ribs celery, diced
2-3 T. chili powder
3-4 chili pequins

Simmer covered about 30 min. Taste for salt. Add

chicken pieces and simmer 10 min. more. This may be thickened by mixing 4 T. butter and 4 T. flour and adding to stew. Serve in bowls with cornbread, for 6-8.

Mrs. Frank Crain

CHICKEN FRICASSEE

8 pieces of chicken (washed and dried)
1 can of Campbell's cream of mushroom soup
1 can of Campbell's cream of celery soup
1 t. Spice Islands Fines Herbes

Mix soups and herbs (do not dilute) and pour over chicken pieces which have been placed skin side up in a shallow pan. cook uncovered in 325° oven until tender. (1-1½ hrs.) Serves 6-8.

Mrs. Preston Shirley

CHICKEN CASSEROLE

1 stick margarine	1 pkg. onion soup
fryer, cut-up	1 can celery soup
1 c. rice	1 can water
1 can mushroom soup	

Roll chicken pieces in melted butter. Add rice, soup, and liquids. Bake in 350° oven for 1½ hrs. This is a remarkably delicious recipe for so little work.

Mrs. J. Gordon Christy

GOLDEN BAKED CHICKEN BREASTS

4 chicken breasts 1½ c. fine bread crumbs
¾ c. grated Romano cheese
lemon juice melted butter
2 T. parsley flakes

Melt butter. Combine parsley, bread crumbs and cheese, in separate bowl. Dip breasts in butter, roll in crumb mixture. Place in baking pan. Sprinkle each with 1 T. lemon juice and a little more butter. Bake at 325° for 1½ hrs.

Mrs. Charles Greef

CREAM CHICKEN TACOS

1 can green chili, chopped
2 c. cream 3 T. butter
2 c. tomato juice 1 boiled hen, boned
1 large onion chopped 2 c. grated cheese
2 T. flour 12 tortillas

Saute chili and onion in butter, add flour, then tomato juice. Simmer a few minutes, then cool. Melt cheese in double boiler with cream. Add boned chicken to first mixture then gradually add second mixture. Fry tortillas slightly and drain. Layer tortillas and entire mixture in casserole. Bake at 300° for 1 hr. Serves 8.

Mrs. Lucius D. Bunton

CURRY-ITALIAN DRESSING SKILLET CHICKEN

2 chicken breasts, split or whole chicken, cut up
1 T. margarine 3 T. flour
1 1/2 c. water 1/4 c. Italian dressing
1/2 t. salt 1/2 t. dried basil
1/2 t. curry (or as much as you like-I pour it in)

In skillet melt margarine, brown chicken until golden, then remove. Into drippings blend flour-- then water, Italian dressing, salt, curry, and basil. Bring to boil while stirring until smooth. Add chicken and simmer, covered, 50 min. or until tender. Serve over rice.

Mrs. Walter Weathers

OVEN BARBEQUED CHICKEN

Split broilers or fryers down the back and place in a slightly greased roaster. Pour over them the following sauce and cook in a covered pan in a medium oven. When tender, remove top and brown. Allow about 1 1/4 hrs. for cooking.

Sauce for two chickens:

1/4 lb. butter 6 T. catsup
5 T. worchestershire sauce
2 T. lemon juice or vinegar
2 T. sugar 1/4 t. paprika
2 T. A-1 sauce red pepper to taste

Mrs. Tom Sealy

MEXICAN CHICKEN

Stew 2½ lb. fryer until tender. Debone. Save 1 c. liquid. Saute 1 large chopped onion in 1/4 lb. oleo. Add 3 cans cream of chicken soup, diluted only with 1 c. chicken broth. Add 1 small can mashed green chilis and 1 dz. tortillas torn into bite-size pieces. Add 3 T. pimientos and 1 can water chestnuts. Add chicken. Place ½ mixture in bottom of large casserole. Sprinkle grated cheese, then another layer of chicken mixture. Top with cheese. Bake covered at 350° for 25 min.

Mrs. Tom Sealy

ANNIVERSARY CHICKEN

12 chicken breasts (peppered)
2 cans mushroom soup and 1 c. sherry
6 oz. mushroom crowns with liquid
2 cartons sour cream
1 c. artichoke bottoms
paprika

Skin, bone, and cut in half lengthwise the chicken breasts. Place in buttered casserole. Cut artichoke bottoms in quarters. Put in with chicken. Mix all remaining ingredients, except paprika. Pour over chicken. Sprinkle with paprika. Bake at 350° for 1 hr. covered, then bake uncovered 20 more min.

Mrs. Floyd Nation

CHICKEN NAVOES

Spread bottom of 4 qt. casserole or 10 x 14 x 3 pan with contents of 2-6 oz. jars of tamales, sliced crosswise. Add 2 large cans mushrooms, 1 small can tomato sauce, a thick layer of sliced chicken (2 small hens or a turkey). Layer of cooked rice (1 cup rice in 2 cups of water--I cook the rice in 2 cups of the chicken broth leftover from cooking the chickens). Next layer--2 bunches of green onions chopped and another can of tomato sauce. Pour 3 cans cream of chicken soup over all, inserting knife so it will mix well. Top with $\frac{1}{2}$ lb. grated sharp cheese and bread crumbs. Dot with butter. Bake 30 min. at 350°. Will freeze. Tastes better if made day before or made ahead and frozen. Sometimes I cook this longer--just depends on when we are ready to eat. Will serve 16 generously. Given to me via Mrs. Fletcher Croom of Houston via Mrs. Lucile Garrett of Houston.

Mrs. William H. Earney

CHICKEN VIVIAN

1 chicken broiler cut-up	1 T. Worcestershire sauce
1 lemon (juiced)	2 t. grated lemon rind (dry)
1 T. Lowry's seasoned salt	
garlic powder	2 T. mayonnaise (or Miracle Whip)

Line biscuit pan with aluminum foil, leaving enough at ends to return to wrap top. Put chicken in pan in one layer. Sprinkle with remaining ingredients, finishing with dollops of mayonnaise over all, and close up foil over all. Bake at 350° for one hr., open back and if not brown enough bake a little longer. This is a fine way to take chicken to a covered dish supper. It stays hot a long time and is already wrapped.

Mrs. Hugh Gibson

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CHICKEN SPAGHETTI #1

Put on to cook in Dutch oven (or large pot):

3½ lb. hen, disjointed	water to cover
salt and pepper to taste	1 celery rib
1 quartered onion	3 sprigs parsley
1 T. comino seed	1 small bay leaf (in bag)

Cover and simmer slowly until tender (2-3 hrs.). Cool and if possible place pot and all in the refrigerator until next day. Next day skim off fat and heat--remove chicken from bones, cut in large chunks and keep in refrigerator until needed. Strain and measure stock (need 2 qts.) if necessary add water. Chill until spaghetti cooking time.

Sauce: Place in large skillet and saute until vegetables are tender the following:

½ c. chicken fat	1 c. chopped onion
2 cloves minced garlic	1 ¼ c. chopped celery
½ c. chopped bell pepper	1/4 c. chopped carrots
4 oz. can mushrooms- drain	(with 1 T. sugar)
and save juice (best- stems and pieces)	

Add:

# 303 can tomatoes	1 can tomato paste
2 cans water (tomato paste cans)	
mushroom liquid	2 t. salt
black and red pepper to taste	

Cover and simmer slowly--1 to 1½ hrs.-- the longer the better--until it is the consistency of catsup. Now in original Dutch oven put 2 qts. of boiling chicken stock, ¾ to 1 lb. long spaghetti. Separating with fork, cook 7 to 10 min. Lastly add cooked diced chicken, tomato sauce mixture and spaghetti, plus stock in pan. Serve with grated parmesan cheese. Serves 8-15.

Mrs. John Snell, Jr.

CHICKEN SPAGHETTI #2

2 fryers boiled and diced
1/2 pkg. (not box) spaghetti, cooked in chicken broth
1 small jar pimientos
1 lb. American cheese (cut in small bits)
1 c. ripe olives 4 hard boiled eggs
1 onion diced 1 can of cream of mushroom soup
1 small green pepper, diced

Cook onion and pepper in broth with the spaghetti.
Add other ingredients, cheese and eggs last.
Spaghetti is ready to serve (10-12 portions)

Mrs. Esco Walter

ORIENTAL CHICKEN CASSEROLE

2 T. butter or oleo 2 T. flour
1 1/2 c. milk 1 t. soy sauce
1 (8 oz.) pkg. cheddar cheese, shredded
1/4 t. pepper

Make cheese sauce--heat until cheese is melted.

2 c. cooked rice (cook in chicken broth)
2 c. cooked diced chicken
1 8oz. can water chestnuts, sliced
1 3oz. can chow mein noodles

Combine all of above ingredients. Alternate layers of rice-chicken mixture and sauce in a 2 qt. casserole. Arrange noodles around edge of casserole. Bake at 350° for 25 min. Serves 6-8.

Mrs. Jackson B. Smith

SPANISH CHICKEN

2 small onions, cut fine	1½ c. water
2 small cloves garlic, cut fine	
1 T. green pepper, diced	½ t. sugar
1 sprig parsley	small pinch thyme
2 T. oleo	small pinch marjoram
2 t. flour	1 stalk celery, cut fine
1 T. white wine	2 chickens, about 1½ lbs.

Split chickens in half, salt and pepper well, place in roaster with seasonings. Bake for 1½ hr. in 350° oven. Strain gravy. Baste often; when tender take lid off and brown.

Mrs. John J. Mead, Jr.

LEMON-BROILED CHICKEN

¾ c. salad oil	¼ c. fresh lemon juice
1 T. grated fresh onion	½ t. salt
½ t. paprika	¼ t. pepper
dash of powdered thyme	dash of poultry seasoning
1 3 lb. frying chicken	

Blend oil, lemon juice, onion, salt, paprika, pepper, thyme, and poultry seasoning. Pour over chicken in a plastic bag. Close bag, seal securely. Marinate chicken several hrs. or overnight. Remove chicken from marinade, reserve marinade. Using highest position of grill rack, brown chicken 30-45 min., turning and basting often. Garnish with lemon slices.

Mrs. Edward R. Cohen

CHICKEN OF THE GODS

1 2½-3 lb. chicken, boned	¼ cube soft butter
1 egg beaten	½ c. flour
¼ t. salt	2 T. cornstarch
3 t. sherry	1 c. cream
1 t. soy sauce	salt and pepper to taste
dash white pepper	½ c. sliced mushrooms
½ lb. chestnut flour	2 t. browned sesame seeds
4 c. chicken stock	

Marinate chicken in salt, egg, sherry and soy sauce for 15 to 20 min. Cut up marinated chicken into large pieces and dip in flour. Brown in oil and cook until done. Melt butter over med. heat and blend in cornstarch. Bring stock to boil and stir rapidly while adding butter and cornstarch mixture. Reduce heat and add cream, seasonings and mushrooms. Cut up cooked chicken into smaller strips. Cover with cream sauce and sprinkle sesame seeds on top for garnish. Serves 4-6. Chicken is very rich and is usually served on a thin bed of finely shredded lettuce instead of rice. Ingredients not available in supermarkets can be purchased in Chinese markets.

Mrs. George L. Walker

MARINATED BROILED CHICKEN

2 lb. cut-up chicken	3 T. vinegar
¾ c. cooking oil	¼ t. dry mustard
¼ t. salt	¼ t. paprika
¼ clove garlic, minced	

Put chicken in pan. Combine other ingredients to make marinade. Pour on chicken. Let stand in refrigerator at least 1 hr. Turn chicken once. Remove from marinade and place (skin down) on broiler pan.. Place 4" from broiler. Broil 12 min, basting with marinade. Turn, broil 15 min. more, baste again. Serves 4.

Mrs. Charles Greef (166)

turning occasionally. Drain chicken and reserve marinade. Broil in oven or charcoal grill. Baste frequently with marinade. Top each piece with lemon slice for last few min. of cooking. Serve with rice or buttered noodles to which mandarin orange segments have been added.

Mrs Hal Sanders

CHICKEN AND DUMPLINGS

Stew 1 cut-up fryer for 1 1/4 hrs. Remove from broth and bone chicken. Add to broth 1 can commercial chicken broth. Season as desired.

Dumplings:

1 1/2 c. sifted flour 1 1/2 t. salt

3 t. baking powder.

Mix together, then cut in 3 T. shortening. Add 2/3 c. sweet milk. Mix, roll out and cut. Drop in boiling broth. Cook about 20 min. Add boned chicken. Serves 6.

Mrs. Harris Brewster

HOT CHICKEN SALAD

8 chicken breasts, cooked and diced
3 cans undiluted cream of chicken soup
2 1/2 c. coarsely chopped celery
2 small onions, chopped
1 can (or pkg.) blanched and slivered almonds
1 1/2 c. mayonnaise
1 med. bag potato chips, crumbled

Mix all above--save 1/2 of chips for topping. Bake at 350° for 30 min.

Mrs. Harry Hopkins

chicken consomme and sherry. Cook 5 min. and then arrange artichokes between chicken. Pour mushroom-sherry sauce over them, cover and bake at 375° for 40 min. This can be fixed a day ahead and heated before serving. Serves 6.

Mrs. Allen E. Smith

SWEET AND SOUR CHICKEN

1 8 oz. bottle Wishbone Russian Dressing
1 envelope dry onion soup mix
1 10 oz. jar apricot preserves
4 whole chicken breasts, split into halves

Combine dressing, soup mix and preserves. Place chicken breasts in well buttered shallow baking dish. Pour sauce over chicken and bakd at 350° for 1½ hrs. Baste twice. Delicious served over rice, with a mandarin orange salad. Serves 4. To double or triple recipe it is best to have the chicken boned, otherwise the amount of baking pans is greatly increased. When I triple this decipe I double the amount of sauce.

Mrs. George Schatzki

LEMON-GRILLED CHICKEN

3/4 c. salad oil	½ c. lemon juice
1 T. grated onion	½ t. salt
½ t. paprika	1/4 t. pepper
dash powdered thyme	dash poultry seasoning
1 fryer, quartered	lemon slices

Blend all ingredients except chicken and lemon slices. Place chicken in shallow pan and pour mixture over. Refridgerate, covered, several hrs., or overnight,

platter, Use your favorite garnish. In the center of the ring, place a bowl of light mayonnaise.

Mrs. Cecil D. Redford

CHICKEN SOPA

Boil a small hen and bone it. Mix:

1 can mushroom soup 1 can water
1 can cream of chicken soup
1 sm. can green chilies, chopped
1/4 c. minced onion

Bring this combination to a boil. Grease a casserole dish well. Layer the bottom of the casserole with corn chips. Top with a layer of shredded sharp cheddar cheese. Then add a layer of cubed, cooked chicken and pour half of the soup mixture over the layers. Continue with layers until all the ingredients are used. Sprinkle sheese on top. Bake at 300° for 20 min.

Mrs. Howard Davison

CHICKEN-ARTICHOKE CASSEROLE

3 lb. fryer, cut-up 1½ t. salt
½ t. paprika 1/4 t. pepper
6 T. butter 1/4 lb. mushrooms
12-15 oz. can of artichokes
2 T. flour 3 T. sherry
2/3 c. consomme or bouillon

Sprinkle chicken with the seasonings and brown in 4 T. butter, put in a casserole. Saute mushrooms 5 min. in 2 T. butter. Sprinkle flour over them and stir in

BAKED CHICKEN OVER RICE

In a greased baking dish (square) sprinkle in this order:

- 1 c. uncooked Uncle Ben's Converted Rice
- 4 diced small green onions
- parsley, diced bellpepper and celery
- $\frac{1}{2}$ envelope lipton's dry onion soup

Place pieces of salted and peppered chicken (as many as fits-about 5- or as desired). Combine 1 can of mushroom soup and 1 can of sater. Pour mixture over chicken making sure mixture gets under the pieces of chicken. Cover with foil. Bake at 375° for $1\frac{1}{2}$ to 2 hrs. Serves 2 generously; can be made the night before and kept in the refrigerator. Good served with cantelope and baked beans.

Mrs. Donald J. Dombrowski

CRANBERRY-TOPPED CHICKEN RING

Soften $2\frac{1}{2}$ T. gelatin in $\frac{3}{4}$ c. water. Add 3 c. boiling bouillon. Then add:

- | | |
|--------------------------------|-------------------------------|
| $\frac{1}{2}$ lemon (juice of) | $1\frac{1}{2}$ t. salt |
| 2 T. horseradish | $\frac{1}{2}$ t. grated onion |
| $\frac{1}{2}$ c. sour cream | $\frac{1}{2}$ c. mayonnaise |

Let cool, then add:

- 6 c. chopped cooked chicken breasts
- 2 c. chopped celery
- $\frac{1}{2}$ c. chopped green peppers
- 1 can (2 oz.) chopped pimientos

Meanwhile, dissolve 1 pkg. raspberry jello in $1\frac{1}{2}$ c. hot water. Add 1 pkg. frozen cranberry-orange relish and $\frac{1}{2}$ c. chopped pecans. Pour cranberry-orange relish mixture in large ring mold. When almost set, spoon chicken mixture over it. Refrigerate until ready to serve. Unmold on lettuce leaves on a large serving

CHICKEN AND RICE WITH MUSHROOM GRAVY

Melt $\frac{1}{2}$ stick corn oil oleo in 9x13x2 pan. Salt and pepper thighs and chicken breasts, roll once in the melted oleo and place skin side up. Place in 350° oven, bake approx. 1 hr., turning the chicken over after about 30 min. When the hour is almost over, turn the chicken over again to skin side up, pour a can of cream of mushroom soup, that has been diluted with 1 can of water, over the browned chicken and let bake a while longer until gravy bubbles and thickens.

Mrs. Homer Stephenson

CHICKEN-GREEN NOODLE CASSEROLE

2 fryers
2 5oz. pkgs. spinach noodles
1 med. onion grated
1 can cream of mushroom soup
 $\frac{1}{4}$ c. sherry
celery, salt and garlic
 $\frac{1}{2}$ lb. sharp cheese grated

Cook chicken in water seasoned with celery, salt, and garlic; then bone. Cook noodles in 2 qts. chicken broth. In 3-qt. casserole layer noodles, chicken, grated onion and grated cheese. Repeat until all of ingredients are used. Dilute mushroom soup with sherry and pour over top of casserole. Bake at 350° for 40 min.

Mrs. Quentin Keith

BROCCOLI AND CHICKEN CASSEROLE

2 c. cooked, diced chicken or 3 breasts taken off bone
2 10 oz. pkgs. of chopped frozen broccoli cooked
2 cans cream of chicken soup
3/4 c mayonnaise 1 t. lemon juice
1 t. curry powder 1/2 c. grated cheese
1/2 c. bread crumbs

Put cooked broccoli in bottom of a casserole dish and add a layer of chicken. After mixing other ingredients, pour them over the chicken and broccoli. Top with the cheese and bread crumbs. Bake at 350° for 30 min. Serves 6.

Mrs. John W. Camp

5-CAN CASSEROLE

1 can boned chicken (substitute a cooked he if desired)
1 can chicken and rice soup
1 can cream mushroom soup
1 can evaporated milk (large)
1 can chow mein noodles

Dice chicken. Mix all ingredients together. Top with crushed potato chips. Bake at 350° for 30 min., or until bubbly. Serves 6-8.

Mrs. Woodrow Patterson

POTATO CHIP CHICKEN

1 4 oz. pkg. potato chips
1/4 t. garlic salt
dash of pepper
4 to 8 chicken pieces or liver
1/2 c. melted butter

Crush potato chips before opening; mix chips with garlic salt and pepper on waxed paper. Dip chicken in melted butter; roll in potato chip crumbs. Place pieces on pan, meat-side up (I skin chicken), so it does not touch. Pour remaining butter and crumbs over chicken. Bake at 375° for 1 hr. Do not turn chicken.

Mrs. Guy Jones

CHICKEN A LA KING

3 1/2 lbs. chicken	approx. 12 mushrooms, sliced
1 large green pepper, diced	
1 pimento, diced	2 c. chicken stock
1 can peas	1/2 c. flour
1/2 c. butter or oleo	1/2 c. cream
salt, pepper & paprika	2 egg yolks

Stew chicken, cut into small pieces. Saute mushrooms in additional butter. Drain peas, reserving liquid. Melt the 1/2 c. of butter, add flour and heat until mixture bubbles, then add chicken stock. Cook just until thick, being careful not to overcook. Add chicken and cream, stir until smooth. Add peppers, peas, pimento, mushrooms and the butter in which the mushrooms were sauted. Just before serving, add the two egg yolks, dissolved in a little sauce. Use liquid from peas to thin if necessary.

Mrs. Richard B. Arnold

CHICKEN AND RICE

1/4 c. flour	paprika
1 1/2 t. salt	1/4 t. pepper
3 lbs. cut-up chicken	1/4 c. margarine
1 sliced chicken	3/4 c. uncooked rice (white or brown)

Mix flour, paprika, 1 t. salt, and pepper. Dip chicken in mixture and saute in electric skillet in margarine until browned. Pour off fat. Add 2 c. water, remaining salt, onion and rice. Stir with fork. Bring to boil, cover; simmer 30 min. or till tender and liquid is absorbed. Serves 4.

Mrs. Charles Greef

CHICKEN BREASTS GOURMET

4 chicken breasts--roll in flour that has been seasoned with 2 T. salt, 1/2 t. thyme, 1/2 t. marjoram, 1/2 t. paprika.
Fry in fat until golden brown.

Sauce: (cook separately)

2 c. pineapple juice	1/4 c. lemon juice
2 T. cornstarch	2 T. sugar
1/2 t. curry powder	sliced almonds

Arrange chicken in roaster, cover with sauce. Allow about 1 hr. or until tender (baste 2 or 3 times to glaze). Arrange chicken on toast, pour sauce over and sprinkle almonds on top. Split whole breasts in half lengthwise).

Mrs. Allan Shivers

E. C. deMONTEL'S VENISON ROAST

This recipe is for a large venison roast. Be sure to peel off the outer transparent skin from the roast. Put the roast into a big kettle. Add:

1 large onion, quartered	2-3 rutabagas, quartered
1 bunch celery leaves	1 small bunch parsley
2 cans consomme and 2 cans water	
1 lemon, sliced	pepper to taste

Simmer in this liquid 2 or 3 hrs., on top of the stove. Drain, dredge with flour, salt and pepper to taste. Place roast in open oven roaster, cover with 3 or 4 strips of bacon, roast in open pan until brown. Baste from time to time with liquid it was simmered in.

Mrs. Emil C. Rassman

BAKED VENISON

Backstrap, tenders, round steak or chops may be used. Slice venison $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. Marinate in dry red wine and soy sauce for at least two hours. Remove from marinade and coat with flour. Quickly brown both sides in hot fat. Place in shallow baking pan and dash soy sauce over all. Cover tightly with foil and bake at 325° for one hr. Even people who do not like venison like this!

Mrs. Charles D. Mathews

SALADS
DRESSINGS
and
RELISHES

TEXAS STAR SALAD

- 1 can undiluted tomato soup
- 3 pkgs. Philadelphia cream cheese
- 2 envelopes gelatine, dissolved in $\frac{1}{2}$ c. water
- $1\frac{1}{2}$ c. mayonnaise
- $1\frac{1}{2}$ c. of chopped celery, green pepper & onion (combined)
- 1 pkg. cooked frozen shrimp, cut up, or 1 lb. fresh shrimp, cut up.

Heat soup, add cheese and blend well. Pour over gelatine mixture in large bowl. Stir. Add mayonnaise, chopped celery, etc., and shrimp. Pour into mold that has been rinsed with cold water. Congeal. Can make the day before. (Used at Governor's Mansion 1957-1963) We used a mold in the shape of a Texas Star and served the salad on a tray garnished with tomatoes, avocado slices, olives, celery and carrot curls, artichokes and radishes.

Mrs. Price Daniel

ED'S APPETIZER SALAD

- 1 can mandarin oranges, drained
 - 1 c. small shrimp, cooked
 - 1 lg. avocado...pit, slice, brush with lemon juice
 - 1 red onion, chopped
 - Combine:
 - $\frac{1}{4}$ t. garlic
 - $\frac{1}{4}$ t. poultry seasoning
 - $1/8$ t. black pepper
 - Dash red pepper
 - 1 T. salt
 - 1 T. cider vinegar
 - 1 T. olive oil
- Shake well and pour over salad ingredients; mix well and serve in goblets.

Mrs. Edward R. Cohen
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SHRIMP SALAD

1 lb. cooked and cleaned shrimp
2 eggs - hard boiled - chopped
celery - chopped
onion- chopped
salt to taste
1 jar thousand island dressing

Mix shrimp, eggs, celery and onion together. Last minute mix with thousand island dressing.

Mrs. John J. Mead, Jr.

HAM SALAD

2 c. diced cooked ham $\frac{1}{2}$ c. French dressing
1 can(16oz.) bean spouts 2 t. soy sauce
(rinsed and drained)

Mix above ingredients and chill in refrigerator for 30 mins. Then add 2 T. each:

Chopped green onion
Green pepper
Chopped celery

$\frac{1}{2}$ c. chopped sweet pickle
dash pepper and $\frac{3}{4}$ c. mayonaise

Toss and serve on lettuce with crackers. Increase vegetables to suit individual taste.

Mrs. R.C. Vaughn

HOT CHICKEN SALAD

3 c. cubed chicken	1 $\frac{1}{4}$ c. Hellman's Mayonnaise
3/4 c. slivered toasted almonds	3 c. diced celery
3/4 t. salt	3/4 c. grated American Cheese
3/4 t. Accent	1 $\frac{1}{4}$ c. crushed potato chips
3 T. lemon juice	
3 t. grated onion	

Mix together and put in a long flat casserole. Put part of grated cheese in mixture. Put in over for short time to get warm, then add remaining cheese on top and just melt. Do not let come to a simmer or boil.

Mrs. Zollie Steakley

BACKED CHICKEN SALAD

2 c. chicken, cubed	1 T. onion juice
2 c. celery	2 t. lemon juice
3/4 c. slivered almonds, toasted	3/4 c. potato chips
1 c. Kraft's mayonnaise	salt, pepper to taste

Crumble potato chips over top of other ingredients in a baking dish. Bake at 325 just till hot.

Mrs. B.C. Chapman

CHICKEN SALAD SOUFFLE

Cube 2 slices white bread and place in bottom of greased 9 x 9 x 2 pan. Spread the following salad mixture over bread cubes; 2 c. diced cooked chicken, $\frac{1}{4}$ c. chopped onion, $\frac{1}{4}$ c. chopped green pepper, $\frac{1}{2}$ c. chopped celery, $\frac{1}{2}$ c. mayonnaise, 3/4 t. salt, dash of pepper.

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Place 4 slices of bread over salad mixture and cover with 2 well beaten eggs and $1\frac{1}{2}$ c. milk. Let stand overnight. Before baking, cover with 1 can cream of mushroom soup. Bake at 325-350 for 1 hr. Spread $\frac{1}{2}$ c. shredded sharp cheese over top the last 10 mins. Serves 6.

Mrs. Charles Greef

TUNA SALAD

2 cans white meat of tuna solid $\frac{1}{2}$ c. chopped pecans
1 c. chopped red apple (skin on) $\frac{1}{2}$ c. mayonnaise
1 c. chopped celery

Mix above ingredients together; peel and slice 2 avocados and place around salad. Use poppy seed dressing with salad.

Mrs. Charles O. Betts

TACO SALAD

1 lb. ground chuck	$\frac{1}{2}$ lb. American cheese
1 can drained kidney beans	(grated)
2 firm tomatoes, diced	1 small head lettuce
$\frac{1}{2}$ c. Italian dressing	1 lg. pkg. tortilla
$\frac{1}{4}$ c. French dressing	chips, crushed (more
	or less to taste)
	1 lg. or 2 small avo-
	cados.

Fry beef in skillet until all pink has disappeared. Drain meat on paper towel. Let it cook, place in large bowl, add other ingredients, and toss well. Serve with fresh fruit salad (apples, bananas, and cantalope) with poppyseed dressing. For dessert

serve flan: Use packaged egg custard mix. Line a serving dish with a thin layer of brown sugar, and custard mix prepared according to package instructions. After it has set, turn out on plate. Serves 6

Suzan Stratton

PINEAPPLE AND PEACH SALAD WITH FILLING

4 egg yolks	12 marshmallows
2 T. vinegar	Pecans (as many as you like, more the better)
2 T. sugar	1 c. whipped cream

Cook egg yolks, vinegar and sugar until thick; add marshmallows while former is hot, and whip; add whipped cream and pecans, and let stand in refrigerator several hours until it can be cut with knife. Place slice pineapple on lettuce leaf, put square of above mixture on top, then half peach round side up, and cover with mayonnaise mixed with half whipped cream.

Mrs. Allan Shivers

STRAWBERRY-SOUR CREAM SALAD

2 pkg. strawberry flavored gelatin
2 c. boiling water
2 10 oz. pkgs. frozen strawberries
1½ c. crushed pineapple
2 bananas
1 c. sour cream

Dissolve gelatin in water, add strawberries, pineapple and bananas. Pour half of mixture into 8 x 8 x 2 inch pan. Chill until firm. Spoon sour cream over

gelatin; spread evenly. Cover with remaining gelatin. Chill and cut in squares - garnish with dab of sour cream and a whole strawberry per piece. Serves 6 to 8

Mrs. Gib Walton

STRAWBERRY SALAD

2 packages of strawberry Jell-0 2 c. water
1 small can crushed pineapple 1 pkg. frozen straw-
1 c. bananas, mashed (about 2 ripe) berries

Dissolve Jell-0 in 2 cups boiling water, then put frozen berries in and melt. Add to pineapple and mashed bananas which have been mashed together in pyrex pan; stir and refrigerate.

Mrs. David R. Sorrell

FRUIT SALAD

Drain 6-8 cans of fruit - fruit cocktail, pears, peaches, pineapple, whatever you like. Set aside. Dressing: 1 pt. of $\frac{1}{2}$ & $\frac{1}{2}$, juice of lemon, $\frac{3}{4}$ c. sugar. Mix till sugar dissolves. Add dressing to fruit; add pecans if desired. Chill.

Mrs. J. Douglas Wilshusen

RASPBERRY SALAD MOLD

1 10oz. pkg. frozen strawberries (partly thawed)
1 3oz. pkg. raspberry jello
1 $\frac{1}{4}$ c. very hot water
1 9oz. can crushed pineapple
1 large banana, peeled and sliced crosswise
 $\frac{1}{2}$ c. chopped pecans

Add hot water to jello and stir until dissolved. Add partially thawed strawberries and stir until separated. Chill until of the consistency of egg whites. Stir in pineapple (not drained), banana, and nuts. Pour into oild mold and chill overnight. Serves 6 to 8 people.

Mrs. Charles O. Betts

CHERRY SALAD

1 can sour red pitted cherries
2 $\frac{2}{3}$ c. sugar
Boil till syrupy (10-15 mins.)
1 large pkg. cherry jello
2 c. boiling water
Dissolve jello in water and add:
1 #2 can crushed pineapple
 $\frac{1}{2}$ c. nuts
Juice of 1 lemon
Pour in molds.

Mrs. Esco Walter

7UP SALAD
(May use Sprite or Fresca)

Large pkg. lime Jello	1 c. hot water
Large pkg. Philadelphia cream cheese	1 T. sugar
Small can crushed pineapple	Bottle of 7Up, Fresca, or Sprite
1 T. vanilla extract	
Pecans(optional)	

Cream cheese and jello, add hot water, vanilla and sugar then beat until smooth. Add pineapple, nuts and drink. Pour in mold and place in refrigerator to gel. "My family likes this salad as a dessert. Both of these recipes are easy to prepare and don't last long because they are delicious.

Mrs. R.C. Vaughn

MANDARIN ORANGE SALAD

1 large pkg. orange jello	1 pt. orange sherbert
1 c. hot water	Juice from 1 large can Mandarin oranges

Dissolve jello in hot water. Add mandarin orange juice and sherbert. Mix. Add oranges and pour into mold and chill 3 - 4 hours. Serves 4.

Mrs. George Schatzki

ORANGE SHERBERT SALAD

1 pkg. orange jello 1 pt. orange sherbert
1 c. minature marshmallows 1 small pkg. Dream Whip
2 cans mandarin oranges

Drain juice from oranges and add to water to make 1 cup. Bring to boil and pour over jello. Stir well. Add cold cherbert and stir. Cool in refrigerator until it starts to jell. Add marshmallows and oranges. Fix Dream whip according to driections and fold in. Chill at least 1 hr. or overnight.

Mrs. Lee Duggan

LIME SALAD

1 pkg. lime jello 1 can (9oz.) crushed pine-
1 c. boiling water apple
2 c. tiny marshmallows 1 c. cottage cheese
Dash of salt (drained)
1 c. whipped cream ¼ c. chopped nuts.

Dissolve jello in water. Add marshmallows and let melt. Stir in salt and pineapple. Set aside until slightly thickened. Fold in whipped cream, cottage cheese and nuts. Makes large pyrex dish. Note: I don't add all water at once..enough to dissolve jello and partially melt marshmallows...reheat rest of water and add.

Mrs. John C. Vance

CRANBERRY SALAD

1 can jellied cranberry sauce $\frac{1}{2}$ c. chopped pecans
1 3 oz. pkg. cherry jello 2 - 3 oz. pkg. cream cheese
1 c. boiling water
1 small can pineapple, (crushed) drained (some juice)

Place cranberry sauce in bowl and heat until thin. Mix jello with hot water until dissolved and add to cranberry sauce. Add pineapple and nuts. Mix well and pour into buttered 2 qt. oblong baking dish. Set in refrigerator until jellid. Soften cream cheese at room temperature. Thin with pineapple juice until it reaches spreading consistency. Spread over cranberry mixture. Cut in squares and serve on lettuce. Serves 9 - 12. Serve with turkey or chicken and good with ham too!

Mrs. Allen E. Smith

ORANGE SALAD

1 large pkg. orange jello 1 can frozen orange juice
1 c. hot water 1 large can pineapple tid-
2 cans mandarin oranges bits or crushed pineapple

Dissolve jello in boiling water. Add other ingredients. Congeal in refrigerator.

Mrs. Jack B. Miller

MANGO SALAD

3 pkgs. lemon Jello 1 large pkg. (8oz.) cream
3 c. boiling water cheese
1 large can of mangos (2½ size can) Sour Cream

Dissolve jello in boiling water in large bowl. Drain liquid from mangos, add water if necessary to make 1 cup of liquid. Combine mangos, cream cheese and mango juice in a blender until very smooth and stir in jello. Chill in ring mold, Serve with sour cream dressing sweetened with honey and brown sugar. (Note divide, more or less, ingredients in blender as it is too much to do at one time.)

Mrs. Louis LeLaurin

TWENTY-FOUR HOUR SALAD

Cook together:

2 eggs beaten

2 T. vinegar

2 T. sugar

Stir constantly, cook until thick on medium heat.

Add 2 T. butter, set aside.

Mix:

1 can Queen Ann Cherries #2

2 c. pineapple cubes

1 c. mandarin oranges

5 bananas sliced

1 c. small marshmallows

1 med. bottle Marachino
cherries

1 c. or can seedless
grapes

Drain all fruit. Pour cooked dressing over fruit. Whip ½ pt. cream (2 T. sugar). Fold in salad and refrigerate 24 hrs. Add nuts if desired.

Mrs. Joe B. Burnett

SPICED PEACH SALAD

1 jar spiced peaches (1 #14 oz.) 1 T. lemon juice
1 3 oz. pkg. cream cheese 1/3 c. chopped pecans
1/4 c. sugar 1 c. miniature marsh-
1/3 c. evaporated milk mallowes.
1/2 c. liquid from spiced peaches
2/3 c. evaporated milk, partially frozen

Drain peaches, saving 1/2 c. liquid. Discard peach stones, chop peaches coarsely. Blend cream cheese and sugar until smoothly mixed. Slowly beat in 1/3 c. evaporated milk and peach syrup. Stir in peaches, marshmallows, and pecans. Whip frozen evaporated milk until very stiff. Beat in lemon juice to blend thoroughly. Fold into cheese mixture. Turn into 2 - 1qt. ice cube trays and freeze til firm. 10-12 servings.

Mrs. Jerry Bain

COTTAGE CHEESE DELIGHT (SALAD)

1 carton large curd cottage cheese
1 can pineapple tidbits 1 c. small marshmallows
1/2 c. chopped cherries(red) 1/2 c. sugar
1/2 c. chopped pecans 1 carton whipping cream
(whipped)

Drain cottage cheese and fruit, mix all ingredients together and chill.

Mrs. George Hamilton

CONGEALED FRUIT SALAD

1 large pkg. lemon jello
3 c. boiling water (dissolved)
Add $1\frac{1}{2}$ c. miniature marshmallows, stirring until melted. Chill until consistency of egg white. Gently fold in 1 can fruit cocktail, well drained. (I chill fruit cocktail before using.) Fold in 1 small carton whipping cream - whipped until holds shape. Pour into salad mold and chill until firm.

Mrs. L.L. Duckett

MRS. E.C. DEMONTEL'S GREEN GRAPE SALAD

1 can seedless grapes (not spiced)
1 brick cream cheese
1 small can crushed pineapple

Put cheese in a bowl and cream with a fork, adding enough pineapple juice to make it soft and smooth. Thoroughly drain the grapes and pineapple and add to cheese mixture. Cool in refrigerator until set.

Mrs. Emil C. Rassman

FROZEN CRANBERRY SALAD

1 can whole cranberry sauce 1 c. sour cream
1 c. crushed pineapple, drained $\frac{1}{2}$ c. powdered sugar

Mix well and freeze overnight in disposable aluminum foil muffin tins. Makes 12 servings. Very good - very easy.

Mrs. Grainger McIlhany

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STRAWBERRY-PINEAPPLE SALAD

1 pkg. frozen strawberries 1/3 c. cold water
1 small box strawberry gelatin 1 carton sour cream
1 c. boiling water 1 small can crushed
1 small box lemon gelatin pineapple drained
1 c. boiling water

Pour boiling water over strawberry gelatin. Dissolve, add cold water and strawberries. Pour into a serving bowl (a glass one is best as it shows the different layers of the salad.) Chill until well set. Spread sour cream on top and if bowl is large, more cream should be used. Make a thick layer. Chill til firm. Dissolve lemon gelatin in boiling water. Cool. Add drained pineapple and let it chill. Pour over cream just before it starts to set. Refrigerate until well set.

Mrs. James E. Wright

YUM YUM PINEAPPLE SALAD

Heat 2 cups crushed pineapple, add juice of one lemon and 1 c. sugar. Stir until sugar is dissolved. Soak 2 T. of gelatin in $\frac{1}{2}$ c. cold water for 10 mins. Add to hot mixture. When cool and beginning to set, add 1 c. grated American cheese, $\frac{1}{2}$ pt. whipped cream, 2 T. each chopped green pepper and pimento. Mix thoroughly, put into molds and leave in refrigerator until firm. Serves 8 to 10.

Mrs. James F. McCarthy

HOT DILL POTATO SALAD

3 - 4 Irish potatoes, boiled in jackets, drained and diced.
3/4 c. chopped dill pickles
Bacon - (6-8) slices, cooked, drained and crumbled
1 c. chopped onions
1/4 t. pepper
seasoned salt
garlic salt (or oregano)

Boil the onion in bacon fat and the dill juice, with the seasonings for 3-5 minutes. Add the diced potatoes, bacon and dill pickles to the above and cook over low flame on top of stove for about 10 mins. This is an easy dish to fix just before you go to a "Pot Luck Supper."

Mrs. J.F. Clawson

OLD-FASHIONED POTATO SALAD

3 or 4 potatoes - cooked and cut up
1 onion sliced and each slice separated into rings
1 layer mayonnaise
1 carton cottage cheese
3 tomatoes cut in wedges (may use more)
Chives (cut up)
Prepare early and layer ingredients in a bowl as listed. Season with salt and pepper when ready to serve. Do not stir until ready to serve. Then toss all together.

Mrs. Morris Harrell

GREEN LAYERED SALAD

1 head lettuce
1 large onion
1 large green pepper

1 can (303) Le Seuer green
peas
1 pt. Kraft mayonnaise

Break lettuce in bottom of bowl. Chop onion - spread on top lettuce. Chop pepper - spread on top onion. Drain peas - pour over peppers. Spread mayonnaise on top of peas. Sprinkle 2 T. sugar on top mayonnaise. Cover all this heavily with Parmesan cheese. Set overnight. Do not stir. Ready to stir.

Mrs. Everett J. Grindstaff

WAIT-A-DAY-SALAD

1 can French style green beans, drained
1 small can peas, drained
4 stalks celery, sliced and diced
1 small can pimento, chopped
Combine in large bowl the following:
1 c. sugar
 $\frac{1}{2}$ c. vinegar

1 t. salt
 $\frac{1}{4}$ c. Wesson oil

Combine all ingredients and toss lightly. Let stand overnight. Cover and keep refrigerated. Great for planning your menu a day ahead so hostess may enjoy company too.

Mrs. Tim Kelley

MIXED VEGETABLE SALAD

1 pkg. (20oz.) frozen mixed	vegetables
1 green pepper, diced	1 c. sugar
1 large onion, diced	2 T. flour
1 c. thinly sliced celery	2 t. salt
$\frac{1}{2}$ c. water	1 c. water
2 t. prepared mustard	$\frac{1}{2}$ c. vinegar

Combine the vegetables in a saucepan, add $\frac{1}{2}$ c. water, cover and boil until the vegetables are just tender, about 20 mins. While the vegetables cook, combine the remaining ingredients; cool, add sauce and refrigerate 24 hrs. 10 servings - approx. 135 calories per serving.

Mrs. Charles J. Murray

TOMATO SOUP SALAD

Heat:

1 can tomato soup (do not dilute)

Add:

1 pkg. lemon gelatin 1 t. salt

1 T. sugar

Mix well until gelatin melts. Cool. Then add:

1 small cottage cheese

$\frac{1}{3}$ c. celery, chopped 1 c. onion, chopped

1 c. green pepper, chopped $\frac{1}{2}$ c. salad dressing

Chill and serve.

Mrs. J. Neil Daniel

SPINACH-BACON SALAD

6 (yes, 6) cloves garlic, quartered
3/4 c. French Dressing 1 lb. (2 qt.) crisp young
3 eggs, boiled spinach, well washed or
8 bacon slices half spinach and half
lettuce

About 2 hrs. ahead; add garlic to French Dressing. Hard cook eggs; shell them. Fry bacon over low heat till crisp. Drain. Refrigerate all. In salad bowl, tear spinach and/or lettuce into pieces. Refrigerate. At serving time: Chop eggs; crumble bacon, sprinkle both over spinach. Remove garlic from French Dressing; then pour over salad; toss and serve at once. This is a good salad for a party because it can be prepared ahead of time.

Mrs. George M. Thurmond

SWEET AND SOUR CARROT SALAD

3 cans or 2 lbs. of fresh cooked carrots.
In sauce pan cook 1 bell pepper, 1 can tomato soup, 1/2 c. salad oil, 1 c. sugar, 3/4 c. vinegar, 1 t. prepared mustard, 1 t. worcestershire sauce and 1 small onion cut up fine. Cook until onion and pepper are tender. Pour over carrots and heat about 5 minutes. Good hot or cold.

Mrs. Glenn R. Lewis

MARINATED VEGETABLE SALAD

2 c. celery	1 bell pepper
1 can French beans	2 t. salt
1 can peas	1/3 c. vegetable oil
1 small jar pimentos	3/4 c. sugar
1 medium red onion	1/2 t. paprika
1 can sliced mushroom	1 c. tarragon vinegar

Mix well. Marinate for 12 hrs. or more. This will keep 2 to 3 weeks in the refrigerator

Mrs. Vernon Harville

TOMATO ASPIC SUPREME

1 can tomato soup	3/4 c. chopped bell pepper
1 12 oz. can v-8 juice	3/4 c. chopped celery
1 8oz. pkg. cream cheese	1/4 c. chopped green onion tops
3 T. gelatin(plain)	1 avocado-mashed or chopped
1/2 c. water	
1 c. mayonnaise(Hellman's)	
1 small onion (chopped)	

Heat soup and juice with cream cheese. Melt and heat lumps out. Dissolve gelatin in 1/2 c. water and add to soup mixture. Add salt and Tabasco to taste. Stir in rest of ingredients and chill. Serves 12. Cooked crab meat or shrimp may be added for a main dish.

Mrs. Madison Rayburn

LOW CALORIE SALAD

1 large or 2 small purple onions
4 or 5 small zucchinis Dash of garlic salt
 $\frac{1}{2}$ jar India relish Dash of dried basil

Slice onions and zucchinis very thin. Mix all ingredients together and refrigerate about $\frac{1}{2}$ hr. before serving.

Mrs. Morris Harrell

MARINATED SALAD

$\frac{2}{3}$ c. salad oil (1) $\frac{1}{2}$ t. dry mustard (4)
 $\frac{1}{4}$ c. lemon juice (2) dash cayenne (5)
 $1\frac{1}{4}$ t. salt (3) 1 small head cauliflower
1 med. sweet onion sliced in bite size pieces
1 lb. mushrooms sliced $18\frac{1}{2}$ oz. can green peas
 $\frac{1}{4}$ c. bacon bits drained

About 3 hrs. before serving in a large bowl with a wire brush blend first 5 ingredients. Add next four toss gently to coat, cover and refrigerate at least $2\frac{1}{2}$ hrs. Stirring occasionally. Add bacon and mix well.

Mrs. Russell J. Weintraub

ZIPPY TOMATO ASPIC

1 32oz. can V-8 juice 4 envelopes gelatin
1 t. onion juice Tabasco

Dissolve gelatin in a pt. of juice. Heat rest of juice to boiling, but do not boil. Add onion juice, and few drops of Tabasco, Add gelatin mixture and
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stir until dissolved. Check and correct seasonings.

Mrs. Quentin Keith

ASPIC RINA

8oz. pkg. cream cheese
1 pt. cottage cheese
Mayonaise

Small bunch green onions,
minced

Cream the cream cheese with small amount of mayonaise until smooth. Drain cottage cheese until dry as possible and combine with the cream cheese. Add onion, using as much as you like, and add enough mayonaise to hold ingredients together. Do not let it get runny. Combine ingredients for Zippy Tomato Aspic. Pour half of recipe in bottom of ring mold and allow to set in refrigerator. Keep other half over very low heat. When set, cover first half with the cheese mixture. Pour rest of aspic in mold and chill until set. This makes one large mold (11 cups) or two small. Very pretty as a salad course with centers filled with artichoke hearts, asparagus or something else of your choice.

Mrs. Quentin Keith

24-HOUR COLESLAW

4 c. shredded cabbage 3 med. carrots, grated
1 large green pepper, chopped fine
Mix and put into large jar or bowl with cover.
Pour over: 1 c. vinegar, 3/4 c. sugar, 1 t. salt, 1 t. celery seed, 1/2 t. mustard seed. Refrigerate 24 hrs. or longer. Stir occasionally or invert container. Serves 8 to 10. Will keep crisp in refrigerator for a week or longer.

Mrs. Charles D. Mathews
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MY STANDBY SALAD

First you have to have a wife willing to do the shopping. If she is real willing she'll find a place where she can procure Romaine hearts, nicely trimmed with no outside tough leaves. She will then purchase firm, crisp Iceburg lettuce, a couple of bunches of fresh green onions, some garlic, salad oil, cider vinegar, Parmesan cheese, Roquefort cheese and, if you don't have any, a box of salt. You shouldn't count on serving this salad too often. If you will just let your wife get sufficiently hungry for it, you will find that she will wash and crisp the Romaine and lettuce, chop the green onions and place them in a tight jar in the refrigerator, cut up about 8 cloves of garlic which she will put to stand in a nice jar containing about 2 inches of salad oil. This system saves a lot of trouble for menfolk. With all the ingredients ready you need only inspiration so I recommend you sit down and have a couple of martinis to get in the mood. When you have reached the creative state, get out the salad bowl and break Romaine and Iceburg lettuce into it (about equal portions) and mix it up. Next crumble Roquefort cheese over the green liberally with chopped green onions (tops included), salt (don't be afraid to use it) pour the garlic oil over all and get ready to apply the vinegar. If your finger is the same size as mine you can stick it in the end of the vinegar bottle, shake the bottle over the salad for about twenty glugs, being sure to disperse your shots, and you have the proper proportions. If not, you might try using about $1/3$ as much vinegar as oil. That is it! You can now let your wife toss and serve the concoction while you take your bows gracefully.

Judge George L. Walker

LESHER'S SEASONED SALT

$\frac{1}{2}$ c. salt	2 T. paprika
2 t. pepper	$\frac{1}{4}$ t. powdered mustard
$\frac{1}{4}$ c. Accent	$\frac{1}{2}$ t. celery salt
$\frac{1}{2}$ t. garlic powder	$\frac{1}{2}$ t. sugar
1 t. onion salt	

Place all ingredients in pint jar with tight fitting lid; shake to mix thoroughly. Keep part of it in shaker for handier use with your favorite recipes. Substitute it for salt and pepper to enhance flavor of soup, salad, sauces, meats, seafood and vegetables. Add it to oil and vinegar to make tangy salad dressing. Makes approx. 6 oz.

Mrs. Arthur Lesher

ORANGE GELATIN

2 small pkg. orange-flavored gelatin
2 c. boiling liquid (water, orange juice, or gingerale)
1 pt. orange sherbert
1 lloz. can mandarine oranges - drained
 $\frac{1}{2}$ c. chopped pecans

Dissolve gelatin in liquid, add sherbert. Stir. Add oranges and nuts. Mold.

Mrs. Jane Clark

FAVORITE MARINARIA SAUCE

3 c. chopped onion	3 c. water
4 cloves garlic, chopped	1 bay leaf
5 T. olive oil	1 t. salt
6 c. canned plum tomatoes, undrained.	$\frac{1}{2}$ t. pepper
3 small cans tomato paste	1 t. oregano

Saute onion and garlic in olive oil till brown, stirring often. Add tomatoes, tomato paste, water, bay leaf, salt and pepper. Simmer uncovered, stirring occasionally, about 2 hrs. Add more water as necessary. Add the oregano and cook 15 mins. more. Remove bay leaf - serve over spaghetti.

Mrs. Edward R. Cohen

JALAPENO JELLY

6 canned or fresh jalapenos	6 c. (3 lbs.) sugar
3 bell peppers	1 bottle Certo
$\frac{1}{2}$ c. vinegar	

Wash and clean peppers and jalapenos of seeds; grind or blend. Add vinegar, sugar and certo. Bring to a boil and BOIL FOR 1 MINUTE, STIRRING ALL THE TIME. Skim off foam and put jelly into jars. Cover with wax when cool. This jelly is excellent with meat - for those who can afford such luxury.

Mrs. J. Henry Wilkinson, Jr.

MANDARIN COCONUT BOWL

Combine one 1 lb. $4\frac{1}{4}$ oz. can pineapple tidbits, drained, one 11 oz. can mandarin oranges, drained, 1 c. seedless green grapes, 1 c. miniature marshmallows, and 1 c. flaked coconut. Fold in 1 c. dairy sour cream. Chill several hours or overnight. Serve in lettuce cups. Makes 8 servings.

Mrs. Paul A. Seals

7-UP CREAM CHEESE SALAD

1 large pkg. Philadelphia cream cheese
1 small can crushed pineapple
1 t. vanilla
1 small pkg. lime jello
 $\frac{1}{2}$ c. boiling water

1 small bottle 7-UP
 $\frac{1}{2}$ c. chopped pecans
(optional)

Dissolve jello in hot water, pour over cheese that is room temperature, blend. Add other ingredients. Add 7-UP and pour into molds.

Mrs. Guy Jones

MAYONNAISE

Put in a bowl: 2 egg yolks or one whole egg, 1 t. powdered mustard, 1 t. salt, 2 T. lemon juice, 4 T. salad oil, $\frac{1}{4}$ t. cayenne pepper, $\frac{1}{4}$ t. paprika. Beat together well, in mixer on medium speed. Then add $\frac{1}{3}$ c. oil three times, blending well between each addition. If you want the mayonnaise extra thick add a 4th $\frac{1}{3}$ c. oil. This operation takes all of five mins., and it never fails if the eggs, oil and lemon juice are the same temperature. That's why I keep them all in the refrigerator. Extra note: If the impossible happens and mayonnaise curdles start over with a clean bowl into which you have put 1 T. water, and with clean beaters put them in the water and turn the machine to medium again. Then use your curdled mayonnaise as oil and dribble it, slowly, into the beating water. For some magic reason it turns into good mayonnaise and it holds as long as it takes to use the mayonnaise up.

Mrs. Hardy Moore

COME BACK SAUCE FOR SALADS

2 cloves garlic finely chopped	Dash of Tabasco
1 c. mayonnaise	Dash paprika
$\frac{1}{4}$ c. chili sauce	Juice of 1 small onion,
$\frac{1}{4}$ c. catsup	grated
1 T. prepared mustard	$\frac{3}{4}$ T. water
1 T. black pepper	$\frac{1}{2}$ c. oil
	1 T. worchestershire sauce

Mix all ingredients in blender.

Mrs. Arch Chaney

CRANBERRY WALNUT RELISH

4 c. fresh cranberries	1 c. orange marmalade
2½ c. sugar	juice of 1 lemon or
1 c. walnuts, toasted	lime.

Preheat oven to 350 degrees F. Combine cranberries with sugar in shallow pan. Cover tightly with aluminum foil. Bake at 350 degrees. for 1 hr. Stir coarsely broken walnuts, marmalade and lime juice into baked cranberries. Chill. Serve with meats or poultry. *Toasted Walnuts: Drop walnut kernels into rapidly boiling water and boil 3 mins. Drain well, then spread evenly in shallow pan and bake at 350 degrees for 15 to 20 mins. stirring often.

Mrs. James A. Ellis

SPLICED PINEAPPLE RELISH

2½ c. (one 1 lb. 4½ oz. can)	dash salt
pineapple chunks	6-8 whole cloves
2/3 c. cider vinegar	1 cinnamon stick
1 c. sugar	

Drain pineapple reserving syrup. Bring 2/3 c. pineapple syrup and remaining ingredients to boil and simmer 10 mins. Add pineapple and bring to boil. Cool and store in refrigerator. Makes 4-6 servings.

Mrs. Arch Chaney

SEAFOODS

SIMPLE SUNSHINE SNAPPER

6 deboned fillets of red snapper
seasoned bread crumbs
3/4 c. butter
1/2 t. onion juice
juice of three freshly squeezed lemons
one cup butter-browned slivered almonds

Wash and dry the snapper. Dip in seasoned bread crumbs. Heat butter, lemon and onion juice in a small double boiler and set aside. Place fillets on a foil lined cookie sheet, skin side down. Sprinkle with salt, pepper and paprika. Lace fillets with butter sauce. Bake in a moderate oven (350°) 35 min. When snapper is tender (it will take about 20 min.) baste with more butter sauce. Five min. before removing fillets from the oven, cover each piece of fish with butter-browned almonds. Remove when almonds are crisp and garnish with lemon slices and parsley. Serve at once and watch for smiles!

Mrs. Blake Tartt

RED SNAPPER VERACRUZANA

(Excellent for dinner parties - Serves 6)

½ stick oleo	2 T. lemon juice
1 onion, chopped	½ t. thyme
1 green pepper, chopped	½ t. pepper
1 clove garlic, minced	½ t. salt
1 tomato, chopped	3 T. chili sauce
1 T. beef extract	6-8 drops Tabasco

Saute vegetables in oleo. Add remaining ingredients and simmer 5 minutes. Add:

1 T. chopped parsley
½ c. sliced mushrooms (sauteed in oleo)
½ c. small cooked shrimp
¼ c. white wine

Spoon over:

6 red snapper fillets

Bake at 400° F. for 15 minutes, or until the flesh separates easily when pierced with a fork.

Mrs. I. D. McMaster

MY SHRIMP CREOLE

Make day before serving:

7 T. bacon fat
1 clove garlic - saute - remove
3 onions chopped
1 green pepper chopped
1 c. celery chopped

Saute until limp. Add:

1 small can tomatoes
1 small can tomatoe sauce
1 small can tomatoe paste
3 small cans water
1 T. salt
1 t. sugar
pepper
1½ t. oregano
1½ T. sweet basil
¾ t. allspice
few shakes of tabasco sauce
3 Bay leaves

Simmer until thick and blended. Add 4 lbs. shrimp,
cooked 7 minutes and cleaned.

Serves 8.

Mrs. Leroy Jeffers

EASY SHRIMP AH - LA - NEUBERG

1 recipe of white sauce (Blender recipe)
Add 1 T. lemon juice.
Add 1 T. Worcestershire sauce.
2/3 c. mild flavored grated cheese
Salt and pepper to taste
Add fresh boiled shrimp. Serve over rice. Sprinkle
grated cheese on top.

Serves 6.

Mrs. Jack H. Holland

CHAFING DISH SHRIMP

2 or 3 lb. cooked shrimp
Sauce:
Juice of 2 lg. lemons
1 T. tarragan vinegar
1 T. Worcestershire sauce
2 T. Soy sauce
7-8 dashes of tabasco sauce
1 t. salt
1/2 lb. butter (or margarine)

Melt butter and put in seasonings. Heat - do not
boil. Add shrimp.
Can be used over rice for a meal but makes a good
chafing dish for a buffet or with drinks.

Mrs. Phil Peden

DEVILLED CRAB

1/2 c. butter
6 T. flour
1 T. salt
1 t. pepper
2 T. catsup
2 c. milk
1 1/3 c. combined onion and green pepper chopped
1 1/2 c. chopped celery
1 c. chopped tomatoes
3 cloves garlic minced
1 t. Worcestershire sauce
1 lb. crab meat
4 hard cooked eggs, chopped
cracker crumbs
butter

Melt butter in large pan. Smooth in flour, salt and pepper and catsup. Gradually mix in milk. Cook, stirring constantly until thick. Add onion, green pepper, celery, tomatoes and garlic. Cook over low flame while stirring for 15 minutes. Stir in Worcestershire sauce. Combine eggs and crab meat and stir into sauce. Pile lightly in greased crab shells or baking dish. Sprinkle with crumbs and dot with butter. Bake at 400° for 20 minutes, or until crumbs are brown.

Serves 12.

Mrs. Rex E. Sullivan, Jr.

SHRIMP & MUSHROOM CASSEROLE

- 1 lg. can whole mushrooms
- 3 cans of mushroom stems and pieces
- 1 lb. raw shrimp - (cooked and deveined)
- 8 devilled eggs
- 2 cans mushroom soup
- $\frac{1}{4}$ c. flour
- $\frac{1}{2}$ can liquid (I use juice from mushrooms)
- $1\frac{1}{2}$ c. grated American cheese and mild Cheddar
(combined)
- 1 t. Worcestershire sauce and dash of tabasco & pepper
- $\frac{1}{2}$ c. toasted buttered bread crumbs

Cover bottom of 2 qt. casserole with mushrooms (bits and pieces). Top with devilled eggs and slightly cooked shrimp. Heat mushroom soup. Add cheese until melted (1 cup.) Pour over mushrooms and shrimp. Cover with $\frac{1}{2}$ c. grated cheese and $\frac{1}{2}$ c. toasted buttered bread crumbs. Bake at 350° for 30 minutes. Serve on Holland Rusk or rice or Chinese noodles. May be served with pickled carrots or tomato aspic salad - dessert and coffee.

Makes 12 generous servings.

Mrs. Madison Rayburn

SHRIMP IN SOUR CREAM

1 lb. cleaned, cooked shrimp
1 can sliced mushrooms, drained
 $\frac{1}{2}$ c. chopped green onion
2 T. butter or margarine
1 T. flour (optional)
1 can cream of shrimp soup
1 c. sour cream
Dash of pepper and paprika
Dry white wine (optional)

Saute onions and mushrooms in butter until just limp. I add a little wine and let this simmer a minute or two. Add pepper and paprika. Blend in flour if thick sauce is desired. Fold in shrimp and add a little more wine if desired. Add soup and blend, then sour cream and heat but do not boil. May be served over toast points, in patty shells or over rice. I use rice.

Makes about 4 servings.

Mrs. Edward G. Murr

MARINATED SHRIMP

3 lb. fresh shrimp (shelled and boiled)
Marinate for 2 hours in:
2 T. vinegar
4 T. olive oil
1 T. prepared mustard
2 green onions with tops, minced
1 quarter of a stalk of celery, minced
salt and pepper to taste

Serve on slice of tomato, and surround with lettuce.

Mrs. Raymond R. Mormino (210)

CURRY & SHRIMP CASSEROLE

1/2 lb. boiled, cleaned shrimp	1/8 t. pepper
1 t. curry powder	1 c. milk
2 T. butter	1 pkg. herb noodles
2 T. flour	mushrooms, fresh or
1/2 t. salt	canned

Saute - curry powder in butter for 1 minute. Do not burn. Add flour and seasonings; cook until bubbly. Add milk and stir til thickened. Cook herb noodles til tender; drain. Combine noodles, shrimp, cream sauce and mushrooms (sauteed if fresh) in casserole and heat through in oven set at 350°.

Mrs. J. Gordon Christy

SHRIMP NEWBURG

1 lb. frozen shrimp
1 can cream of shrimp soup
1/2 c. milk
1/4 t. ground nutmeg
1/2 t. salt
2 egg yolks
1/4 c. dry white wine
Hot cooked rice

Cook shrimp following directions on package. Combine soup, milk, salt and nutmeg. Boil. Beat egg yolks with wine slightly in a bowl. Blend in 1/2 cup hot shrimp sauce. Slowly stir back into remaining mixture in saucepan. Cook over low heat 1 minute or until slightly thickened. Add drained shrimp. Serve with or over rice.

Serves 4.

Mrs. John W. Camp

(211)

HOT SHRIMP

2 lb. med. or small shrimp
½ c. cooking oil
1 onion
3 garlic cloves
1 bell pepper
½ c. fresh parsley
1-15 oz. can tomatoe sauce
1-4 oz. jar pimientos
½ c. catsup
1 T. vinegar
1 bay leaf
1½ t. salt
1 t. Accent
1 t. whole black peppers (ground)
1 t. Worcestershire sauce
Tabasco sauce to taste

Clean and wash shrimp (or use frozen deveined). Fry them in hot oil. When they are pink, add the finely chopped onion, garlic, and bell pepper and saute all together 5 min. Add parsley, pimientos with their liquid, tomato sauce, catsup, bay leaf, salt vinegar, Accent, ground pepper, Worcestershire and tabasco. Cook over low heat for app. 30 min. or until sauce is medium thick.

Mrs. David W. Sorrell

SHRIMP NEWBURG

6 T. butter	2 c. cleaned cooked shrimp (baby)
2 T. flour	3 T dry white wine
1½ Half & Half	2 t. lemon juice
3 beaten egg yolks	½ t. salt

Melt butter in skillet; blend in flour. Add half & Half all at once. Cook, stirring constantly, til sauce thickens and bubbles. Stir small amount of hot mixture into egg yolks; return to hot mixture; cook, stirring constantly, til thickened. Add shrimp; heat through. Add wine, lemon juice and salt. Sprinkle with paprika. Serve over toast or muffins.

Mrs. Jefferson Brim

BARBECUE SHRIMP

Melt ½ lb. oleo and mix with the following:

½ c. olive oil	¾ t. salt
1 T. parsley flakes	1 T. black pepper
¾ t. Oregano	1 t. lemon juice
¾ t. garlic powder	3 lb. shrimp

Marinate shrimp in sauce one half hour or more. Bake in oven for 10 min. at 450° (preheated oven). Then place under broiler for 5 min.

Note: Before cooking, it is not necessary to peel shrimp - remove heads only.

Serve with hot French bread, using bread to dip in sauce.

Mrs. George Hamilton

SHRIMP & CRABMEAT CASSEROLE

- 1 med. green pepper chopped
- 1 med. onion chopped
- 1 stalk celery chopped
- 1 can crab flakes (Geisha)
- $\frac{1}{2}$ lb. fresh shrimp (cooked)
- $\frac{1}{2}$ t. salt
- $\frac{1}{8}$ t. pepper
- 1 T. Worcestershire sauce
- 1 c. mayonnaise
- 1 c. bread crumbs

Mix all ingredients except bread crumbs and put in buttered casserole dish and bake at 350° for 45 minutes to one hour. Put bread crumbs on top. Serves 6 to 8.

Mrs. James F. McCarthy

SHRIMP THERMIDOR

- $\frac{1}{2}$ c. chopped onion
- 2 T. chopped green pepper
- 2 T. butter
- 1 can frozen cream of potato soup
- $\frac{3}{4}$ c. light cream
- $\frac{1}{2}$ c. shredded sharp Am. Cheese
- 2 t. lemon juice
- 1- $\frac{1}{2}$ cup cooked shrimp

Puff pastry shells. Cook onion and green pepper in butter until tender, but not brown. Add soup and cream. Heat slowly, stirring constantly until blended. Bring just to boiling, add cheese, stir to melt. Add lemon juice and shrimp. Heat thoroughly. Serve in pastry shells. Serves 4. Takes approximately 40 min. to fix.

Mrs. Jerry Bain

(214)

CRAB OR SHRIMP LOUIS

Mix:

- 1 c. Hellman's Mayonnaise
- ½ c. heavy cream
- ½ c. chili sauce
- 1 t. Worcestershire sauce
- ½ c. minced green pepper
- ½ c. grated onion
- 2 T. fresh lemon juice

Salt to taste and refrigerate. When ready to serve, place lump crabmeat, fresh, frozen or canned, on bed of lettuce and spoon dressing over each serving. Sprinkle whisper of paprika over all.
(Shrimp Louis is prepared the same way.)

Mrs. Earl Conner

SHRIMP - CRAB - ARTICHOKE

- 1½ lb. cooked shrimp
- 1 lb. crab meat
- 2 boxes of frozen artichokes
- 2 c. homemade bread crumbs
- 1 c. grated sharp cheese
- 1 T. lemon juice
- 1 t. salt
- A little pepper & paprika

Make white sauce, add cheese, stir until melted. Butter 2-quart casserole dish, add some shrimp, crab, artichokes, bread crumbs in layers - ending with bread crumbs. Pour sauce over mixture. Bake 35 to 45 minutes in 300° to 325° oven. Never let sauce bubble while cooking.

Mrs. Lloyd P. Lochridge

CRAB MEAT CASSEROLE

1/2 c. chopped green pepper
3 T. butter
2 T. flour
1 can mushroom soup
1 c. milk
Dash of pepper
1 c. canned (or frozed) crab meat
1-3/4 c. cheddar cheese
buttered bread crumbs
1/2 c. grated cheddar cheese
Paprika

Cook green pepper in butter until tender; stir in flour. Combine soup, milk and pepper; gradually stir into flour mixture. Cook until smooth and thickened (stirring constantly.) Add crab meat and cheese. Blend and pour into buttered 1-quart casserole. Top with bread crumbs and remaining 1/2 c. cheese; sprinkle with paprika. Bake in a moderate oven 30 min. Serves 6.

Mrs. John C. Vance

CRABMEAT TECHE

1 lg. bell pepper, chopped
2 lg. white onions, chopped
6 stalks celery, chopped
1 lg. can mushrooms (stems & pieces)
3 cloves garlic, crushed
4 T. bacon drippings
6 slices dry toast
2 cans chicken broth
1 T. Worcestershire sauce
1 t. salt
½ t. celery salt
1 t. oregano
dash hot sauce
¾ c. chopped parsley
1 lb. lump crabmeat
¾ c. cracker crumbs
3 T. butter
dash paprika

Saute onions, bell pepper, celery, mushrooms, and garlic in bacon drippings until tender. Add crumbled toast which has been soaked in half of the chicken broth. Add seasonings and simmer in skillet until well blended. Add parsley and second half of the chicken broth. Add the crabmeat, blend thoroughly and turn into buttered casserole. Cover with cracker crumbs, dot with butter, and sprinkle with p paprika.

Bake in 350° oven for 20 minutes. Note: If made ahead and refrigerated, bake 40 minutes to 1 hour. Freezes well. Serves 8.

Mrs. Cecil D. Redford

CRAB CASSEROLE
(Serves 6+)

2 c. crabmeat (or 1 lb.)
1 c. cubed white meat chicken
2 cans mushroom soup
1 c. diced celery
½ c. minced onion
1 302 can Chinese noodles
top with shaved almonds
salt & pepper to taste
(Optional - ¼ t. red pepper)

Combine all except almonds and place in buttered
casserole and bake until brown around the edges.
(325°).

This is ~~one~~ of those one pan casseroles that I just
love and can be prepared ahead - like for example a
day. In fact it is better done ahead of time.

Mrs. Earl B. Stever

TUNA CHOW MEIN

1 can tuna	1/2 chopped med. onion
1/2-1 can cashew nuts	1 c. chopped celery
1 can mushroom or cream of chicken soup	1/4 c. soy sauce
1/4 can water	

Cook celery and onions in butter til transparent. Combine all ingredients and cook covered 30 min. at 350°. Serve over chow mein noodles. This is great for a luncheon as it can be fixed the night before. Serve with salad (green) and sesame seed bread sticks.

Mrs. Donald L. Busby

SEAFOOD GUMBO

1/4 lb. bacon	2 c. beef or chicken bouil- lion
1/4 c. chopped onion	
1/4 c. diced green pepper	1 c. shrimp
1 c. diced celery	1 can flaked crabmeat
2 c. canned tomatoes	1 pkg. frozen cut okra
	1 c. uncooked rice

Dice and cook bacon in pot you plan to make soup. Add onion, green pepper and celery. Saute until yellow. Add tomatoe, bouillion, okra, and rice. When vegetables and rice are soft, add shrimp and crabmeat. Salt and pepper to taste. (Vary to suit your taste as to soupiness with more broth or less rice.)

Mrs. Roy Bass

CHEESE * TUNA SOUFFLE

3 T. oleo	1 can tuna
2 T. cornstarch	dash of cayenne
1 c. milk	4 stiffly beaten egg whites
4 egg yolks, well beaten	can add left-over English
2 c. grated cheese	peas, string beans, celery, onion, shrimp or crab.

Melt oleo in saucepan; blend in cornstarch. Remove from heat and slowly stir in milk; cook stirring, over medium heat until thickened. Stir in egg yolks, cheese, tuna, and cayenne. Lastly, stir in egg whites. Bake in greased casserole (2qt.) 1½ hrs. at 350°. To reheat just reheat.

Mrs. Clarence M. Ferguson

TUNA - IN - A - SHELL

1-7 oz. can tuna flaked	1 t. Worcestershire sauce
1 T. butter	4 T. grated cheese
1 T. flour	1 c. milk
salt & pepper	Bay leaf
½ c. bread crumbs	paprika
3 T. lemon juice	2 minced hard-cooked eggs

Melt butter, blend in flour, add milk, bay leaf, seasonings. Cook til thickened while stirring. Remove leaf. Add tuna, crumbs, eggs, lemon juice, and Worcestershire sauce. Fill 4 baking shells with mixture and sprinkle with more crumbs and cheese. Bake at 350° for 30 min. (Serves 4)

Mrs. Charles Greef

BAKED FISH FILLETS

1 lb. fillets	1/3 c. olive oil
1 c. garlic	1 large onion sliced
1 can tomatoe sauce	2 tomatoes cut up
1/4 t. pepper	1 t. salt
1/2 c. tart dry wine	1/2 ts. marjoram

Heat oil, garlic and onion, cook until soft. Add remaining ingredients except fish. Cook 20 minutes, Med. heat add fish and cook 10 minutes. Remove fish to platter, stir sauce and serve on top of fillets.

Mrs. Orrin Wendell Johnson

TUNA CASHEW CASSEROLE

1-3 oz. can Chinese Noodles
1 can mushroom soup
1/4 c. water
1-7 oz. can tuna
1 c. diced celery
1/4 c. minced onion
1/4 lb. cashew nuts

Heat oven to 350°. Mix all of the above - save 1/2 of the noodles for topping.
Bake 25 minutes.

Mrs. Harry Hopkins

TUNA ITALIAN

- 1/2 c. chopped onion
- 1 can mushroom soup
- 1 6 oz. can evaporated milk (2/3 cup)
- 1/3 c. grated Parmesan cheese
- 1 large can tuna drained
- 1 3 oz. can mushrooms drained
- 1/2 c. chopped ripe olives
- 2 T. minced parsley
- 2 t. lemon juice
- 6 oz. (3 cups) noodles cooked & drained

Cook onion until tender. Add soup, milk, and cheese. Heat and stir. Break tuna in chunks, add with remaining ingredients. Pour into greased 2-qt. casserole. Sprinkle with additional cheese and paprika. Bake at 375° for 20 to 25 minutes. Top with minced parsley, chive slices. ~~Serve~~ lemon wedges to squirt over.

Makes 6 servings.

Mrs. Arch Chaney

VEGETABLES
RICE
and
NOODLES

BAKED ASPARAGUS

2 cans asparagus tips, drained 1 can milk
2 or 3 sliced boiled eggs 1 can mushroom soup

Place asparagus in baking dish. Layer sliced eggs on top. Combine mushroom soup and milk and pour on top. Topping: 1 cup crushed crackers and 1 cup grated cheddar cheese. Bake in 350 oven for 30 min.

Mrs. Donald L. Busby

VIRGINIA'S BURGUNDY BEANS

10 cans washed and drained Ranch Style dark red kidney beans
8 cans tomato wedges well drained
1 can Rotel tomatoes and green chilies
2 cans tomato paste
3 c. Burgundy wine
3 T. cornstarch dissolved in 1 cup of the wine
2-3 T. chili powder
1 T. oregano
Garlic powder to taste

Strain tomato juice from tomato wedges. Add next 7 ingredients and simmer, stirring until thickened. Cool and pour over beans. Add tomato wedges. In large skillet cook 8 slices bacon until crisp. Crumble bacon and set aside. In same skillet saute just barely tender-crisp:

4 large green peppers cut in $\frac{1}{2}$ inch squares
4 large onions cut in large slivers
Equal amount of diagonally-cut celery

Add all, with crumbled bacon, to beans and tomatoes. May be served immediately, but best when done ahead, so flavors have time to blend. Good hot or at room temperature, but don't cook the crunch out of the vegetables or mush the beans. Serves 25

Mrs. Ruel C. Walker (223)

BROCCOLI CASSEROLE

2 pkg. chopped broccoli (cooked in salted water)
1 c. cooked Minute Rice 1 c. water chestnuts
1 c. cream of chicken soup 1 jar (med) Cheez Whiz

Mix broccoli, rice, water chestnuts (cut in slivers), cream of chicken soup. Stir in Cheez Whiz. Bake at 300 until bubbly hot. Add crumbs and bake a few minutes longer. Butter crackers and toast...roll into large crumbs to top casserole.

Mrs. John C. Vance

ANNA'S BROCCOLI & CHEESE CASSEROLE

2 pkgs. frozen broccoli 4 med. onions, sliced
1/2 lb. Cheddar cheese, grated

Cook broccoli by package directions and drain thoroughly. Cook onions until tender and drain thoroughly. Make cream sauce using:

2 c. milk 6 T. margerine
6 T. flour 1 t. salt

Add grated cheese to cream sauce and cook until cheese is melted. Place broccoli and onions in greased casserole, onions at bottom. Pour cheese mixture on top. Sprinkle with paprika. Cook in 350 oven until mixture bubbles. Serves 6

Mrs. Marvin Blackburn

BROCCOLI & RICE CASSEROLE

- 1 c. minute rice, raw
- 2 pkg. chopped broccoli, cooked according to pkg. direction and drained.
- 2 T. butter 1 can cream of chicken soup, undiluted
- $\frac{1}{2}$ c. cheese whiz spread 1 sm. onion chopped
- $\frac{1}{2}$ c. milk

Mix all ingredients together. Bake uncovered in a greased casserole for 35 min. at 350.

Mrs. Bruce Henderson

RICE - BROCCOLI CASSEROLE

- 2 cups cooked rice (rinsed) and very dry
- 1 pkg. frozen chopped broccoli, defrosted and all water pressed out
- 1 jar cheese whiz, 8 oz. size
- 1 can cream of chicken soup
- 1 can water chestnuts - cut fine
- 3 T. oleo $\frac{1}{4}$ c. chopped onion
- $\frac{1}{2}$ c. chopped celery $\frac{1}{2}$ c. milk

Saute onion and celery in oleo. Add chicken soup and $\frac{1}{2}$ c. milk, $\frac{1}{3}$ jar cheese whiz and water chestnuts. Mix. Then add chopped broccoli and rice. Mix together. Pour into greased casserole and cover with remaining $\frac{2}{3}$ jar cheese whiz which has been warmed in hot water--spread over. Bake at 350 degrees 30-40 min. Can be made the day before - take out of refrigerator to room temperature. Will serve six.

Mrs. Angus G. Wynne

BROCCOLI CASSEROLE

2 pkg. frozen chopped broccoli	4 T. oleo
2 T. flour	3 green chopped onion
1 c. liquid from broccoli	1 sm. jar Cheez Whiz
3 eggs slightly beaten	salt

Cook broccoli according to directions, drain, & reserve liquid. Melt butter, put in onions and saute a few min. Add flour and stir. Add liquid from broccoli (or plain water). Add cheese. Stir in cooked broccoli and add eggs. Put in casserole. Bake at 350 for about 45 min. Put some cracker crumbs on top!

Mrs. Floyd R. Nation

CORN CASSEROLE

Combine and mix well:

2 c. (16 oz.) yellow cream style corn	
1 c. (7 oz.) whole kernel corn	
3/4 c. biscuit mix	
1 beaten egg	2 T. salad oil
1/2 c. milk	1 c. green chopped chili
6 oz. pkg. sliced Monterey Jack cheese	(drained)

Spread half of mixture in large greased casserole dish. Cover with cheese slices. Spread remaining mixture over cheese. Bake in hot oven (400) for 30 min. or until browned.

This is good to freeze for later use. Cover and freeze before baking. When ready to cook , remove from freezer and thaw for 1 hour, then bake at 375 for 45 min. Serves 8

Mrs. Glenn R. Lewis

Cook bacon until crisp; remove from skillet. Combine 2 T. bacon fat with $\frac{1}{4}$ c. cracker crumbs; set aside. Cook onion in remaining bacon drippings until tender. Add remaining crumbs; mix and brown slightly. Combine onion-crumbs mixture with eggs, corn, pimientos, milk, cheese, bacon, salt and pepper. Pour into greased shallow 1 $\frac{1}{2}$ -qt. casserole. Top with reserved crumbs. Bake in moderate oven 350 about 45 min. Serves 6.

Mrs. Warren P. Cunningham, Jr.

MARINATED CARROTS

5 c. cooked carrots- cooled	1 t. Worchestershire sauce
1 med. onion, chopped	1 t. salt
1 green pepper, chopped	1 t. pepper
$\frac{1}{2}$ c. oil	1 t. prepared mustard
$\frac{3}{4}$ c. vinegar	1 c. sugar
1 c. cream of Tomato Soup	

Mix all together and marinate at least 10 hours. This will keep stored in the refrigerator up to 5 weeks.

Mrs. Charles E. Erwin

CARROT LOAF

2 lbs. carrots (cooked and mashed)
 2 eggs
 2 T. dehy. onion
 2 T. parsley
 2 T. butter
 2 T. nuts (finely chopped)
 1 $\frac{1}{4}$ c. heavy white sauce
 $\frac{1}{2}$ cup fine bread crumbs

Mix all above. Bake in loaf casserole at 350 for 30 min.

Mrs. Leonard E. Hoffman

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MARINATED CARROTS

2 pkg. fresh carrots
1 small bell pepper
1 medium onion
1 can tomato soup
 $\frac{1}{2}$ c. Wesson Oil
1 c. sugar
 $\frac{3}{4}$ c. vinegar
1 t. prepared mustard
1 t. Worcestershire sauce
salt & pepper to taste

Slice & boil carrots in salt water until fork tender (don't overcook). Drain. When cool, alternate layers of carrots, bell papper rings & onion slices. Beat remaining ingredients & pour mixture over vegetables. Cover & refrigerate. Can be prepared a week in advance of serving. Serves 20.
Delicious!

Mrs. Gib Walton

SWEET & SOUR CARROTS

2 lb. carrots, peeled
1 large onion, sliced in thin rings
1 large green pepper, sliced in thin rings
1 can tomato soup 1 c. sugar
1 t. dry mustard 1 c. oil
1 t. salt 3/4 c. vinegar
1/2 t. pepper

Cook carrots in salted, boiling water until barely done (12-15 min.). Drain, cook & slice. Place in large bowl with onion & pepper rings. Combine remaining ingredients in blender or with mixer. Toss lightly with vegetables & marinate overnight. Serves 8.

Mrs. David Meyercord

ESCALLOPED EGG PLANT

Peel & cube 2 lb. egg plant & cook until tender. Drain & mash. Add:

2 eggs	5 T. butter
1/2 c. minced onions	little garlic
1 c. cracker meal	1 c. grated American cheese
1/2 c. milk	salt & pepper to taste

Pour into oiled baking dish, top with cheese (1 c.) & bake at 350 for 30 min.

Mrs. Allan Shivers

EGGPLANT CASSEROLE

Mix pulp from 1 medium eggplant boiled until tender with 1 grated onion, $\frac{1}{2}$ c. evaporated milk or rich cream, 1 egg, 3 slices bread crumbled fine, 3 T. melted butter, 1 t. salt, 1 green pepper finely minced. Mix very well & pour into buttered baking dish. Bake at 400 until puffy light & thoroughly heated. If desired, place layer of cheese on top before baking. 30 min. baking time.

Mrs. Jefferson Brim

EGGPLANT CASSEROLE

1 large eggplant, peeled & cubed
1 onion, chopped ($\frac{1}{2}$ c.) 2 cloves garlic, crushed
3 tomatoes, peeled & chopped
1 can tomato puree (6 oz.)
1 t. salt 1 can mushrooms drained
dash pepper $\frac{1}{2}$ c. parmesan cheese
2 c. soft white bread crumbs
 $\frac{1}{2}$ lb. mozzarella, thinly sliced
5 T. vegetable oil

Saute eggplant in 2 T. oil till tender. Remove & reserve. Saute onion & garlic in remainder of oil until tender. Add tomatoes, paste, salt & pepper & simmer for 10 min. Stir in mushrooms, Parmesan cheese & breadcrumbs. Add eggplant & heat through. Heat over to 375. Spoon $\frac{1}{4}$ of mixture into casserole dish. Top with $\frac{1}{4}$ mozzarella cheese. Continue placing mixture & cheese in layers, finishing with layer of cheese on top. Bake 15-20 min. Serves 4.

Mrs. Drew Ranier

EGGPLANT PARMIGIANA

1 large eggplant (1 lb.) 3 T. flour
1 egg, beaten with 2 T. water
 $\frac{1}{2}$ c. dry bread crumbs 3 T. olive oil
1 quart tomato sauce
 $\frac{1}{2}$ lb. mozzarella cheese, sliced
 $\frac{1}{3}$ c. Parmesan cheese, grated

Wash eggplant. Cut off & discard a thin slice from stem end, then cut into crosswise slices about $\frac{1}{4}$ inch thick. Dredge eggplant slices in flour. Dip in egg, then coat with bread crumbs. Refrigerate at least $\frac{1}{2}$ hour. Heat oil in a large, heavy skillet. Add eggplant, a few slices at a time, & cook over moderate heat until browned on both sides. Add more oil if necessary. Pour about 1 c. tomato sauce into a $2\frac{1}{2}$ - 3 quart shallow baking dish or casserole. Arrange a layer of eggplant on sauce. Cover with more sauce, then a layer of mozzarella slices & Parmesan cheese. Repeat with rest of eggplant, sauce & cheeses. Bake uncovered in a preheated moderate oven (350 degrees) 1 hr. 4-6 servings.

Mrs. Mark Cannan

EGGPLANT, TOMATOES AND PEPPERS

2 eggplants, quartered & sliced
1 onion, sliced--or 1 bunch scallions
 $\frac{1}{4}$ c. olive oil 1 red pepper
1 green pepper, seeded & sliced
4 tomatoes, skinned & sliced thick, or 1 large can tomatoes
salt & pepper oregano

Sprinkle the eggplant slices with salt & drain at least 20 min. Then squeeze, wash & dry them. Saute the onion in the oil, add the eggplant & pep-
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pers, & continue about 10 min. Add the tomatoes & continue to cook--at simmer--for about 30 min., until liquid is greatly reduced, & the vegetables done.

Variations: Various summer squashes, as well as other vegetables; string or wax beans or carrots may be incorporated into this melange.

Serve hot or cold, plain or accompanied by yogurt which has been seasoned with minced garlic.

Deena Meesky

EGGPLANT CASSEROLE

1 large eggplant 3 c. cornbread
2 c. chopped onion (or less to taste)
1 lb. sausage (slightly cooked)
1 beaten egg pepper to taste
1 can tomatoes

Peel & cube eggplant; boil in salted water until tender; drain (can be frozen until ready for use). Mix with other ingredients & place in casserole. Cover with fine cracker crumbs; dot with butter. Bake at 350 (preheated oven) approximately 45 min. (keep covered for first 25 min.)
Note: This recipe "hides" eggplant deliciously.

Mrs. John C. Vance

GREEN BEANS PARMESAN

2 cans whole green beans, drained	1 t. salt
1/4 c. finely chopped onion	1 t. pepper
1/2 c. Wesson oil	1/4 c. grated Parmesan cheese
1/4 c. white wine vinegar	

Mix all ingredients and pour over beans in a shallow glass dish or pyrex baker. Let stand 4 hours or overnight in refrigerator. Serves 8.

Mrs. Preston Shirley

GREEN BEANS IN CASSEROLE

2 cans whole green beans	2 T. bacon fat
1 1/4 t. dill seed	

Mix these ingredients and let come to a good boil, then cut off switch, leave in juice overnight.

Cream Sauce

6 T. butter	1 c. juice drained from beans
6 T. flour	1 1/4 c. milk
1 t. cracked pepper	2 1/2 t. mai-yen seasoning
Tabasco (optional)	3 t. grated onion

Make up sauce, stirring on medium heat until it thickens. Make layers of beans and sauce. Top with cracker crumbs. Bake 20 minutes at 400 degrees.

Mrs. Quentin Keith

FRENCH BEAN CASSEROLE

1 can Del Monte seasoned green beans
1/2 c. almonds
1 can mushroom soup
1 c. water chestnuts

Put drained green beans in boiler. Slice chestnuts over top of beans, add soup undiluted. Let heat until bubbly. Stir, add blanched, sliced almonds.

Mrs. Joe B. Burnett

GREEN BEAN CASSEROLE

2 cans your favorite green beans, large cans
1 c. water chestnuts, sliced
1 can drained bean sprouts
1/2 lb. fresh mushrooms (we use canned)
2 c. medium thick white sauce, seasoned, and with a bit of soy sauce added
salt and pepper to taste
1/2 lb. grated cheddar cheese
1 c. French fried onions, crumbled

In a 2-qt. casserole, place 1/2 of all, repeat layers (except onions), and bake at 400 degrees about 30 min., or until hot and bubbly. The last 10 minutes, top with rest of onions. Serves 6 to 8.

Mrs. Roy Bass

MARINATED GREEN BEANS

Marinate in French dressing (olive oil, vinegar, fresh onions, garlic, salt and pepper) for at least three hours one can of long green beans, whole. Prepare sauce: 1 cup, or a little more, of sour cream; 1/2 c. mayonnaise; 2 T. prepared horseradish; 1 T. onion juice; salt. Mix and refrigerate until ready to serve.

Place beans on platter and pour sauce over them. Serve as a cold vegetable or as a salad.

Wine: Chablis.

Mrs. Woodfin L. Butte

FLOWER DRUM GREEN BEANS

2 pkgs. frozen French Style Green Beans
1 c. water chestnuts (sliced)
1 can bean sprouts (drained)
1/2 lb. fresh mushrooms, or 1 large can
2-1/2 c. medium cream sauce (4 T. butter, 4 T.
flour, 1-3/4 c. milk)

Salt

1/2 lb. grated cheddar cheese
1 can French fried onions
2 medium size onions, chopped fine

In two quart casserole put layer of beans with half of chestnuts, bean sprouts, mushrooms and chopped onions. Cover with 1/2 of the cream sauce. Sprinkle with salt and cheese. Then repeat layers. Bake at 400 degrees for 30 min. Top with French fried onions last 10 minutes of baking.

Mrs. Angus G. Wynne

GREEN BEANS DELICIOUS STYLE

2 cans of whole or sliced green beans	1 T. mustard
1 can of new potatoes	1 T. A-1 or worcester- shire sauce
1 t. bacon grease	1 small can tomato sauce
1 small onion, diced	

Preheat oven to 375 degrees. Blend all ingredients well and place in oven and bake for 45 minutes or until sauce is fairly thick.

Mrs. B. N. Stokey

GREEN BEANS WITH SUNFLOWER SEEDS

Wash and remove ends from 1 lb. fresh green beans. Cut beans and place in saucepan with $\frac{1}{4}$ c. water, $\frac{1}{2}$ small onion (chopped), $\frac{1}{2}$ clove garlic (chopped) and cook until crisp-tender. Add 1-2 T. butter, pinches of marjoram, basil, chervil, chopped parsley, savory, and thyme, and $\frac{1}{8}$ c. sunflower seed kernels. Stir to coat beans; toss. Serves 3-4.

Mrs. Arch Chaney

GREEN BEAN CASSEROLE

2 cans sliced (french) green beans	2 buttons of garlic (or powder)
1 small can mushrooms	1/2 c. blanched almonds
1/2 lb. Velveeta cheese	cracker crumbs
Parmesan cheese	paprika

Simmer beans, 1 T. salt and garlic for 20 min. and drain. Make sauce of 2 T. butter, 3 T. flour, 1 t. chili powder, 1 t. salt and 2 c. milk. Cook until thick. Grease casserole, put layer beans, sauce, sprinkle with mushrooms and almonds, Velveeta cheese, repeat. Top with cracker crumbs, parmesan cheese and paprika. Bake at 350 degrees for 45 minutes. Serves 8 to 12.

Mrs. Wayne Fisher

MARINATED VEGETABLES

1 (303) can French style green beans	1 med. purple onion, chopped
1 (303) can English peas	1 c. sugar
4 stalks celery, diced	1 c. vinegar
1 large green pepper, chopped	1/2 c. oil
2 small pimientos, chopped	1 t. salt
	1 t. paprika

Marinate at least overnight.

These will keep several days in the refrigerator; in fact, the flavor is much better.

Mrs. J. F. Clawson

GREEN BEAN CASSEROLE

- 1 pkg. each frozen (or canned) green beans, lima beans and green peas
- 1 carton sour cream
- 1 c. mayonnaise
- 1 jar Parmesan cheese

Cook separately the beans and peas, then drain. Combine the rest and pour this mixture over the vegetables in a casserole. Heat 30 min. at 325 degrees.

This can be made ahead but does not freeze well.

Mrs. Terry L. Jacks

CHEESE GRITS #1

Cook 1 cup of grits using instructions on package. Stir in 1 pkg. (8 oz.) of Kraft bacon-flavored cheese and 1/2 stick butter. Beat 2 eggs in measuring cup and add milk to make 3/4 c. liquid. Add. Bake at 350 degrees in greased casserole for 30-40 minutes. Serves 4-6.

Mrs. Denton N. Thomas

CHEESE GRITS #2

3 c. boiling water
1/2 t. salt
3/4 c. hominy grits

Boil until thick. While hot add:

6 oz. chopped Velveeta or Old English cheese
3/4 stick oleo
two well-beaten eggs
1 T. (or to taste) Tabasco sauce

Bake 30 min. at 350 degrees in Pyrex casserole
greased with 1/4 stick margarine. Serves 6 to 8.

Recipe may be doubled.

Mrs. Grainger McIlhany

HOMINY

2 T. butter	salt and pepper
1 T. cornstarch	dash cayenne
1 c. milk or cream	1/2 lb. pkg. Old English cheese
1 c. ripe olive juice	9 oz. can ripe olives
1 t. Worcestershire	2 #2-1/2 cans hominy
5 drops Tabasco	

Melt, butter, blend in cornstarch. Add milk and cook, stirring constantly until thick. Mix in olive juice, seasonings and grated cheese. Pit and chop olives, and stir into sauce together with drained hominy. Place in greased casserole and bake at 375 degrees for 45 minutes. Serves 8-10.

Mrs. Jack H. Holland

SOUR CREAM NOODLE BAKE CASSEROLE

8 oz. pkg. medium size noodles	1 t. salt
2 T. butter	1/8 t. pepper
1 lb. ground beef	1/4 t. garlic salt
1 c. dairy sour cream	1/2 c. chopped
8 oz. can tomato sauce	green onions
1 c. creamed cottage cheese	
3/4 c. sharp cheddar cheese (shredded)	

Cook noodles in boiling salted water according to directions. Rinse and drain. Brown meat in butter in a skillet. Add salt, pepper and garlic salt. Then add tomato sauce. Simmer 5 mins. Combine cottage cheese and sour cream, chopped onions and noodles. Alternate layers of noodle mixture and meat mixture in 2 qt. casserole dish beginning with noodles and ending with meat. Top with shredded cheese. Bake in 350 degree oven (preheat) for 25 to 30 minutes, or until cheese is melted.

Mrs. J. Scott Chafin

NOODLES ROMANOFF

4 oz. flat, fine noodles (cooked and drained)	1 t. Worcestershire
1 c. cottage cheese	3 drops Tabasco
1-1/2 c. sour cream	Salt
1/2 clove garlic, pressed	White pepper
1/3 c. chopped onion	

Combine and pour into greased casserole. Sprinkle with parmesan cheese. Bake 30 minutes at 325 degrees. Serves 6.

Can freeze or prepare ahead.

Mrs. Walter Weathers

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HOMINY CASSEROLE

1 can mushroom soup	1 t. salt
1/2 c. coffee cream	1/2 c. toasted, slivered almonds
1/4 t. Worchestershire sauce	1 lg. can hominy
1/2 t. pepper	1/2 c. buttered bread crumbs

Mix soup, cream, Worchestershire, pepper and salt. Cook slowly short time. Add almonds and pour over hominy. Top with bread crumbs. Bake 30-40 minutes at 350 degrees.

Mrs. Angus G. Wynne

STUFFED MUSHROOMS

1 lb. medium mushrooms	1/4 t. salt
2 T. butter	1/4 t. pepper
1 c. chopped shallots	1 T. chopped parsley
1 clove garlic, chopped	

Wash mushrooms. Take off stems. Select 10-12 best caps for stuffing. Chop remaining mushrooms and stems. Brown these in butter along with shallots, parsley, garlic, salt, pepper. Put aside. Brown caps on both sides (about 2 min.). Stuff caps with mixture and broil for 5 min. or until brown.

Mrs. Charles Greef

VERMICELLI

Stirring constantly, brown well 1 pkg. vermicelli in 3 T. bacon drippings. Add hot water to cover and cook 5 min. Add 1 medium onion, chopped, and cook 15 min. Add 1 can Ro-tel tomatoes and peppers. Cook slowly until vermicelli is done and all the water is cooked out.

This is a good accompaniment to most any meat; or chop up left-over chicken or shrimp or roast into the vermicelli and it makes a good one-dish meal.

Mrs. George Hamilton

SUNDAY NIGHT ONE-DISH

1/4 pkg. macaroni shells, cooked and drained	4 eggs 1/4 c. milk
1/2 medium onion, chopped	Salt
1 can English peas, drained	Pepper

Saute onion in 2 T. olive oil. Add peas. Beat eggs with milk, salt, and pepper. Combine all and cook until eggs are soft scrambled.

Mrs. Raymond R. Mermino

GRANDMOTHER'S NOODLE GRAVY

Melt 1 T. butter. Add 1 T. flour, 1 small onion, chopped fine, 1/4 c. vinegar and 1/2 c. water. Season with salt and pepper. Let it come to a boil and boil a few minutes. When ready to use, add 1 whipped egg, 1/2 c. milk, 1/2 c. milk. Let boil, but not too long as it will curdle.

Mrs. Emil C. Rassman

NOODLE BAKE

6 oz. fine noodles	1 T. Worcestershire
1 c. cottage cheese	sauce
1 c. sour cream	Dash Tabasco
1/4 c. finely chopped	1 T. poppy seed
onion	1/2 t. salt
1 clove garlic, minced	Dash pepper

Cook noodles in boiling water until tender; drain. Combine noodles with remaining ingredients. Bake in greased 10x6x1-1/2" dish in 350 oven for 25 to 30 minutes. Sprinkle with paprika. Serve with Parmesan cheese.

To vary for main dish: In a 9x13 pan, either

- 1) Brown 1 lb. hamburger. Drain well and add to casserole before baking.
- 2) Add one 9-1/4 oz. tuna, flaked and drained well. (Pour boiling water over tuna to remove traces of oil.)

Mrs. George Schatzki

ANNIE LOU'S OLD SOUTHERN OKRA GUMBO

1. Wash okra and slice into 1/4" pieces cross-wise.
2. Dice onion and banana pepper.
3. Fry the okra, onion, and pepper in bacon fat with salt and pepper. Fry on a low flame for 10 minutes or more.
4. Add either a can of tomatoes or fresh tomatoes. Dice the fresh tomatoes and try to save as much juice as you can to add to the skillet.
5. Let it cook slowly for at least 25-30 minutes.

This freezes very well. It is delicious over rice or served by itself.

Mrs. Bob E. Shannon

BREAD AND BUTTER PICKLES

4 qts. sliced, unpeeled cucumbers (about 12 medium)	5 c. sugar
6 medium white onions, sliced	1/2 t. turmeric
2 green peppers, chopped	1-1/2 t. celery seed
3 cloves of garlic	3 T. mustard seed
1/3 c. salt	3 c. white vinegar

Slice cucumbers thin, add onions, peppers, and garlic cloves (whole). Add salt, cover with crushed ice; mix thoroughly. Let stand 3 hrs; drain; combine remaining ingredients; pour over cucumber mixture. Heat just to boiling. Seal in hot sterilized jars. Makes about 6 pints.

Mrs. Terry L. Jacks

CHAMP (Traditional Irish Potato Dish)

2-1/2 c. freshly cooked, hot mashed potatoes
4 T. melted butter (approx.)
salt and pepper to taste
10 spring onions or 2 leeks cooked in 1/2 c. milk

Cook the chopped spring onions, green part as well as white, in the milk; drain but reserve the milk. Add the onions to the mashed potatoes, season with salt and pepper. Beat well, adding milk sufficient to make the dish creamy and smooth. Put into a deep warmed dish, make a well in the center, and pour the hot melted butter into it. Serve piping hot.

Mrs. Drew Ranier

POTATO CASSEROLE

4 lg. potatoes, peeled and thinly sliced	1/2 t. pepper
1 onion, chopped fine	3 T. butter or margarine
4 T. flour	1-1/2 c. scalded milk
1 t. salt	

Heat oven to 375 degrees. Arrange layer of potatoes in greased 2 qt. casserole dish. Top with some of the onion, flour, salt and pepper. Dot with some butter or margarine. Repeat layers topping with butter or margarine. Pour milk onto layers. Cover. Bake 45 mins. Uncover and bake further 15 mins. until potatoes are tender. Serves 4.

Mrs. Drew Ranier

GLORIFIED RICE

1 c. cooked rice, cold 1/2 lb. bite-size
1 c. sugar marshmallows
1 small can crushed 1/2 pt. whipped cream
 pineapple

Cook rice until tender; rinse in cold water. Drain syrup from pineapple. Mix rice, sugar, pineapple and marshmallows. Gently fold in whipped cream to first mixture. Refrigerate for several hours.

Mrs. Jerry Bain

RICE AND CHILI PEPPERS

1/2 lb. Monterey Jack cheese
3 c. sour cream
2 cans peeled green chili peppers, chopped
6 c. cooked rice with salt added
1/2 c. grated cheddar cheese

Cut Jack cheese in strips, thoroughly mix cream and chili peppers. Butter 1-1/2 qt. casserole well. Season rice. Layer rice, sour cream mixture, and cheese strips in that order until you finish with rice on top. Bake at 350 degrees about 1/2 hour. During the last few minutes, sprinkle cheddar cheese over rice and allow to melt.

Mrs. Frank Moore

GREEN CHILE RICE CASSEROLE

- 1 c. instant rice, cooked
- 1 can green chile, chopped (small can)
- 2 c. sour cream
- 1/2 lb. Jack cheese (cut 3/4 of cheese in cubes and grate rest)

Mix all ingredients in a casserole. Sprinkle with the grated cheese. Bake 35 minutes at 350 degrees. Serves 4 generous servings.

Mrs. Edwin F. Berliner

CHINESE FRIED RICE

- | | |
|----------------------------|--------------------------------------|
| 4 c. cooked rice | 4 pieces celery, diced |
| 1 lb. cooked ham, diced | 2 cans bean sprouts,
well drained |
| 1 lb. cooked shrimp | 2 T. soy sauce |
| 6 eggs, beaten | 4 T. cooking oil |
| 1 bunch scallions, chopped | |

In large skillet, heat cooking oil until hot, scramble eggs until done. Chop into small pieces. Remove. Saute scallions, celery until soft. Add the rest of ingredients and mix thoroughly until well heated. Salt and pepper to taste. Serves 8.

Mrs. Louis LeLaurin

SPANISH RICE

Bacon (as much as you desire)
6 c. minute rice
2 cans Rotel tomatoes with hot peppers
2 (#2) cans tomato sauce (I use one can with herbs
and one with tomato bits)
1 lg. onion, chopped
Garlic powder, salt, and thyme to taste

Fry bacon crisp, drain, and crumble. Then saute onions in 2-3 T. bacon drippings. Add tomatoes, tomato sauce and seasonings and simmer for 30 mins. Prepare rice as directed, then add wet ingredients. Place in dish, adding bacon bits. Top with grated cheese and heat in oven. Serve with salad and rolls.

Experiment with amounts of ingredients to find your family's preference. The recipe is fool-proof, allowing you to find your own desire and your individual touch.

Mrs. R. C. Vaughn

BAKED RICE

6 T. margarine	1 can boullion (beef broth)
1 c. raw rice	1 can mushrooms
1 onion, chopped	1 c. water
1 small jar chopped pimiento	

Saute rice and onion in margarine. Combine all ingredients in large baking dish. Cover and bake at 350 degrees for 1 hour.

Mrs. Jack B. Miller

SOUR CREAMED SQUASH

Cook yellow crooked neck squash until done. Drain very well. Season as desired with butter, salt, pepper and a pinch of sugar. Mash somewhat, then add dairy sour cream to taste (start with 4 T. per 1 c. cooked, seasoned squash). Put into a buttered baking dish and cover with toasted, buttered cracker crumbs, or just plain Escort crackers crumbled. This can be set aside, or refrigerated until ready to serve. If cold, allow a little longer for heating. At serving time, heat in 350 degree oven for 30 minutes or so.

It really does not taste like squash.

Mrs. William N. Blanton, Jr.

SQUASH CASSEROLE

1 lb. fresh squash	2 T. butter
1 can cheese soup	Salt and pepper to taste
1 egg, beaten	Grated American cheese
8 crackers, crushed	

Wash and cut squash into cubes. Parboil in salted water until just tender. Drain well. Add undiluted soup, egg, seasoning, butter, and 1/2 of the crackers. Pour into buttered casserole. Top with remainder of the crackers and the grated cheese. Bake at 350 degrees about 45 minutes to 1 hr.

Mrs. John A. James, Jr.

SPINACH SOUP

2 T. butter	1-1/2 c. cooked chopped
3 T. onion, diced	spinach, drained
1 T. flour	1 c. milk or cream
2 c. chicken broth	Madeira or Sherry

Heat butter in saucepan, add onion and brown slightly. Stir in flour. Place onion mixture, spinach, and broth in blender and beat until smooth. Empty blender into a saucepan, add milk or cream, and bring to a boil over low heat, stirring constantly. Season to taste with salt, pepper, cayenne and either Madeira or Sherry. Serve hot or very cold.

Mrs. Frank Moore

BAKED SPINACH-TOPPED TOMATOES

1/2 c. butter	1 c. dried bread crumbs
1 medium onion, chopped	2 eggs, beaten
1 clove garlic	2 t. salt
2 10-oz. pkgs. frozen chopped spinach	4 large tomatoes, each cut in half

Melt butter over medium heat in 10" skillet. Add onion and garlic and cook until tender (about 5 min.). Take garlic out. Add spinach and cook about 8 minutes, separating spinach with spoon and stirring to keep from sticking. Remove from heat; stir in bread crumbs, eggs and salt and set aside. Place tomatoes cut side up in 13x9" baking dish. Mound scant 1/2 c. spinach mixture on top of each tomato. Cover and refrigerate. Bake at 350 degrees for about 30 minutes. Serve hot.

Mrs. Morris Harrell

TOMATO PUDDING

- 1 10-oz. can tomato puree
- 1/2 stick butter, melted
- 1/2 c. medium brown sugar
- 1/4 t. salt
- 1/4 c. boiling water
- 2-1/2 slices white bread without crust, cut into small squares

Combine puree, water, salt and sugar. Boil slowly for 15 minutes. Put bread in greased baking dish. Add butter to mixture and pour over bread. Bake 30 minutes at 370 degrees. Cover whole time while baking. Serves 4.

Mrs. Angus G. Wynne

GREEN BEAN CASSEROLE SUPREME

- 2 cans green beans (frozen or fresh)
- 1 c. milk (fresh, powdered or evaporated, diluted)
- 1 med. onion, chopped fine (or dehydrated flakes)
- 1 T. worchestershire sauce
- 1 can cream mushroom soup
- 1/2 stick butter or margarine
- 1/2 lb. yellow cheese, grated
- 1/2 c. pecans (or almonds)
- 1 c. cracker crumbs, rolled (Cheese Ritz are good)

Simmer onion, butter, and milk until onion is tender. Add mushroom soup, worchestershire sauce, half of the grated cheese and drained green beans. Put in baking dish. Top with cracker crumbs, chopped pecans and grated cheese. Bake at 350 for 30-40 mins, until bubbly and cheese is melted.

Mrs. Woodrow Patterson

HUMMUS BI TAHINA

1 large can chick peas, drained
juice of 1 - 2 lemons
2 - 3 cloves garlic
salt - to - taste
1/4 c. tahina paste (available at Centennial Food
Store, Austin)

Press the chick peas through a sieve or pound in a mortar, or if a blender is available, put lemon juice and a little of the liquid from the chick peas into the container first, then reduce peas to a puree, gradually adding other ingredients.

Garnish:

1 - 2 T. olive oil
1 t. paprika
1 T. finely chopped fresh parsley

Pour the hummus - which should have the consistency of thick mayonnaise - into a serving dish. Dribble over it the olive oil blended with the paprika, then sprinkle with the parsley. Surround with a variety of cut raw vegetables - squash, turnips, as well as the other usual accompaniments are quite good.

Mrs. Roy M. Mersky

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