

FOREWORD

The members of The Three Arts Club share with you some of their "favorite" recipes-- not claiming originality--but recommending them for your enjoyment.

ROLL OF MEMBERS--CONTRIBUTORS

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CHEESE ROLL

1/2 lb. strong cheese (New York)
1 pkg. Philadelphia cream cheese
1 garlic bud

Grate cheese with fine grater. Mix well with cream cheese. Grate garlic bud and mix well with cheese. Let stand to room temperature. Make into a large mound or roll into inch-wide rolls. Roll it in paprika, chili powder, or crushed nuts. Wrap in saran wrap and refrigerate. Take out an hour before serving. Serve with cheese straws, or various crackers.

Gaynell Powell

CHILI CON QUESO (WITH TOMATOES)

Melt 1/2 lb. pasteurized processed cheese, (Velveeta), mash slightly one can Old El Paso Tomatoes and green chilies, well drained. Heat, but do not boil. Serve hot with corn chips or crackers.

Joy Airheart

CLAM DIP

Combine one 7 oz. can minced clams (drain off liquid and save) with one 8 oz. pkg. cream cheese, 1/8 cup clam liquid, 2 teaspoons lemon juice, 1 tbsp. A-1 sauce, 1/2 tsp. each garlic salt and horseradish. Blend well. (More clam liquid may be added at serving time).

Bettie Bradford

CURRY DIP FOR RAW CAULIFLOWER

3/4 cup mayonnaise
1½ t. curry powder
1 t. horseradish
Dash Accent
Salt to taste.

Mix well together. This is delicious when used as a dip for raw cauliflowerlets as an hors-d'oeuvre.

Elisabeth Collins

HOT TEXAS DIP

This one starts with a can of Campbell's condensed black bean soup thoroughly blended with two 3-ounce packages of cream cheese. Season Texas style (this means hot) with 3 or 4 drops of Tabasco, one teaspoon of Worcestershire sauce, ½ teaspoon powdered thyme, ½ teaspoon salt and ¼ teaspoon powdered garlic or one clove of garlic. Serve with potato chips, Fritos, Devonshire Melba Rounds or most interestingly with the thin bread sticks.

Bettie Bradford

COCKTAIL PECANS

2 tablespoons butter
½ teaspoon seasoned salt
Generous dash or two of hot pepper sauce
1 pound pecan halves
3 tablespoons Worcestershire sauce

Place butter, seasoned salt and pepper sauce in shallow 8x12-inch baking pan. Heat in 300-degree oven until butter melts; stir in pecans, turning until all are butter-coated. Bake for 20 minutes, stirring occasionally. Sprinkle with Worcestershire sauce, stir well, and continue baking another 15 minutes or until crisp.

Ruth Bradford

BLACKBERRY ACID

1 gallon blackberries
1 pint boiling water
Sugar
2 oz. tartaric acid

Pour boiling water over berries and let stand 48 hours. Drain in jelly bag. For every pint of juice, add 1 pint sugar. Add acid, put in sterilized bottles, cork as for blackberry juice. Let simmer in water bath for 30 minutes.

Blackberry acid is used as a foundation for summer drinks. Put 2-4 teaspoons in a glass, and fill with water and ice.

Sue Hollis

MOCK CHAMPAGNE

- 1 -6 oz. can frozen lemonade (concentrate)
- 1 -6 oz. can frozen pineapple juice (concentrate)
- 2 cups cold water
- 2 -7 oz. bottles gingerale, chilled
- 2 -7 oz. bottles sparkling water
- 1 - large bottle sparkling Catawba grape juice,
(white), chilled.

Make ice ring or cubes containing mint leaves and grapes or Maraschino cherries.

Pour concentrates and water into punch bowl. Float ice ring on top. Carefully pour ginger ale, sparkling water, and grape juice down side of bowl. Serves 11.

Reba Clark

PUNCH

(3 gals. of strong punch, or 5 gals. diluted)

- 12 cups lemon juice (7 or 8 doz.)
- 6 lbs. sugar (12 cups)
- 6 cups of water

Boil together for about 10 minutes.

- 3 large cans of frozen orange juice (use
2 cans of water per can of juice)
- 2 large cans pineapple juice

Ginger ale added before serving as desired.
Serves 100.

Ruth and Bettie Bradford

SNOW PUNCH

10 cups water
3 cups sugar
1 T. nutmeg
1 T. cinnamon
1 T. allspice

Place nutmeg, cinnamon, and allspice in gauze bag, and simmer for 20 minutes in water. Then, remove from heat and add:

1 bottle of cranberry juice
2 cups orange juice
1 cup lemon juice
6 cups water

May be served hot or cold.

Faye Sanders

INSTANT RUSSIAN TEA

2 cups "TANG"
1-3/4 cups sugar
1 cup instant tea
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon nutmeg

Mix ingredients together, shake, and store in tight container. May be used by making a cup at a time by adding boiling water to desired amount for a cup, or may be made up in larger amounts and stored in refrigerator, removed and heated. This improves the flavor. Serve with thin lemon or orange slices.

Mary Kate Barclay

CANNED TOMATO JUICE COCKTAIL

5 cups tomato juice (Stokely's)
1 teaspoon grated onion
2 teaspoons grated celery
1 teaspoon horseradish
3 tablespoons lemon juice
 $\frac{1}{2}$ teaspoon paprika
 $1\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ teaspoon sugar
Dash of Worcestershire or Tabasco

This cocktail is good served hot or chilled. (I prefer chilled). Let stand for several hours and strain. Serves 8.

Annie Louise Gentry

SOUTHERN SPOON BREAD

- 3 cups milk
- 1 $\frac{1}{4}$ cups cornmeal (Use white cornmeal for the true southern bread)
- 3 eggs
- 2 tablespoons butter
- 1- $\frac{3}{4}$ teaspoons baking powder
- 1 teaspoon salt

Stir meal into rapidly boiling milk. Cook until very thick, stirring constantly, to prevent scorching. Remove from fire and allow to cool. The mixture will be cold and very stiff.

Add well beaten egg, salt, baking powder and melted butter. Beat with electric beater for 15 minutes. If hand beating is used break the hardened, cooked meal into the beaten eggs in small amounts until all is well mixed. Then beat thoroughly for 10 minutes using a wooden spoon.

Pour into well greased casserole. Bake for 30 minutes at 350 F. Serve from casserole by spoonfuls.

Elisabeth Collins

SPANISH CORN BREAD

- 1 pkg. Jiffy corn bread mix
- 1 small can cream corn
- 1 egg
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ finely chopped Jalapino (hot) pepper

Bake in 8" square greased pyrex dish or pan for 30 minutes.

Makes hot cornbread.

Joy Airheart

GERMAN PANCAKES

4 eggs	2 oz. butter or $\frac{1}{2}$ bar
4 tbsp. flour	1 lemon, juice only
$1\frac{1}{2}$ tbsp. sugar	$\frac{1}{2}$ c. granulated sugar
$\frac{1}{2}$ c. milk	$\frac{1}{4}$ tsp. cinnamon
1 pinch salt	2 oz. butter or $\frac{1}{2}$ bar
powdered sugar for top	

Heat oven to 425 degrees. Beat eggs, flour, sugar milk, salt. Heat a #9 frying pan with 2 oz. butter, letting it melt but not brown. Add the batter and bake for 7 minutes; reduce heat to 375 degrees and bake for 8 more minutes. The pancake should not be too brown. Dot with remaining butter, dust with sugar and cinnamon and sprinkle with lemon juice. Roll up and transfer to hot platter. Dust with powdered sugar and serve at once. (Serves six)

Sue Hollis

GERMAN COFFEE RING

1 cup scalded milk	4 Tbsp. shortening
4 Tbsp. sugar	1 Tbsp. salt

Combine these and stir them; cool to lukewarm. Meanwhile, add 1 pkg. of granulated yeast to $\frac{1}{2}$ cup lukewarm water and sprinkle 2 tsp. sugar on top and let stand 10 minutes. (continued)

(see next page)

Directions for German Coffee Ring continued--

Add 2 beaten eggs to lukewarm milk mixture. Stir yeast mixture and add to milk mixture. Add 4 cups unsifted flour (stir in 2 cups and beat until smooth. Add remaining cups and beat until blended). Brush with melted shortening, cover, let rise in warm place until doubled. Punch down, turn out on lightly floured board. Roll in two rectangles, 14x6 inches. Brush dough with melted butter, sprinkle with brown sugar, cinnamon, raisins and chopped nuts. Roll up lengthwise and pinch ends together to make circle. Place on cookie sheet.

With scissors or sharp knife, cut through ring almost to center in 2 inch slices. Turn each slice so cut side lies almost flat on cookie sheet. Brush top with butter, cover, let rise in warm place until almost double. Bake in moderately hot oven 15 to 20 minutes. Cool slightly, and then frost with thin confectioners sugar icing.

Ruth Bradford

FREEZER BISCUITS

5 cups unsifted flour	1 t. salt
$\frac{1}{4}$ cup sugar	1 cup shortening
3 t. baking powder	1 pkg yeast
1 t. soda	2 t. warm water

2 cups buttermilk

Sift dry ingredients together. Cut in shortening. Dissolve yeast in warm water and add to buttermilk. Add milk to dry mix and mix well. Turn on lightly floured board, roll and cut. (continued on next page)

(see next page)

Directions for Freezer Biscuits continued--

Freeze on baking sheet. After biscuits are frozen, store in freezer bags. About 30 minutes before baking, take from freezer, dip in melted butter and bake at 400 degrees. This amount of dough makes enough ready to bake for a family of 4 for 6 meals.

Reba Clark

BEBE'S HOMEMADE BREAD

1 cup scalded milk	1/3 cup shortening
1/3 cup sugar	4 teaspoons salt
2 eggs	7 to 7 $\frac{1}{2}$ cups flour
1 cup slightly warm water, into which dissolve	
2 packages of yeast.	

Scald milk - let cool to lukewarm. Add melted shortening. Add sugar, salt and beaten eggs. Add the yeast, which has been dissolved in warm water. Stir above ingredients well; add flour, which has been sifted, slowly, beating after each addition. Mixture has enough flour when it pulls away from side of bowl as it is stirred. Let rise in greased bowl until double in bulk. Knead down, let rise again. Shape into 4 loaves and bake at 325 degrees for about one hour.

Frieda Poole

BEBE'S CINNAMON ROLLS

1/2 recipe of Bebe's homemade bread
1/8 cup cinnamon
1 1/2 cups light brown sugar
2 cups chopped pecans
1/2 cup melted butter
Dark Karo syrup

Use one-half recipe of Bebe's Homemade Bread (see previous recipe. Follow directions for the bread, except, instead of shaping the dough into loaves, roll dough on floured wax paper into an oblong shape about 1/4 inch thick. Spread cinnamon over dough. Spread brown sugar over the cinnamon lightly. Sprinkle chopped pecans over the brown sugar and spoon melted butter over the entire surface of the dough. Roll up dough and slice about 1/2 inch thick. Place in well buttered pans, with rolls touching. Let rise until double in bulk. When risen, pour 1 tablespoon of dark Karo over each roll. Bake at 325 degrees for about one half hour. This makes about 3 dozen rolls.

Frieda Poole

ALPINE CAKE

$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup dates(chopped)
$\frac{1}{2}$ cup condensed milk or pure cream	$\frac{1}{2}$ cup nut meats(chopped)
$\frac{1}{2}$ lb. marshmallows	$2\frac{1}{2}$ cups graham crack- er crumbs

Cut marshmallows in bowl and pour water over them. Mix. Add milk,nuts,dates and blend. Add graham cracker crumbs. Knead well. Form into load. Let ripen 12 hours. Serve in slices with whipped cream.

Grace Wales

FRUIT CAKE NO. 2

$1\frac{1}{2}$ cups flour	1 lb. dates,chopped
3 t. baking powder	1 lb.crystallized pineapple, cut in large pieces
1 t. nutmeg	1 lb. crystallized cherries, chopped
$\frac{1}{2}$ t. salt	1 cup sugar
1 lb. chopped nuts	
4 eggs	

Sift dry ingredients together and mix with chopped nuts, dates and fruit. Beat eggs until creamy. Slowly add sugar and beat until light. Mix with fruit mixture. Bake at 325 degrees for one to one and one-half hours.

Helen Sanders

LANE CAKE

7 egg whites	3 tsp. baking powder
1 cup Crisco	3 cups flour
2 cups sugar	1 tsp. vanilla
1 cup milk	$\frac{1}{2}$ tsp. almond extract

Cream sugar and Crisco--add to this, alternately, the milk and dry ingredients (sifted together). Let dry ingredients be the last thing added. Fold in the egg whites, beaten stiffly, with just a dash of salt. Add flavorings and bake at 350 degrees in well-greased and floured pans. Use toothpick to test when done.

Icing

Combine 7 egg yolks, $1\frac{1}{2}$ cups sugar, 1 cup oleo. Cook until stiff and add:

1 cup raisins (cut)	1 cup nut meats (chopped)
1 cup coconut	$\frac{1}{2}$ cup chopped cherries
1 cup cr. pineapple	1 tsp. vanilla

Grace Wales

FAMOUS GERANIUM CAKE

2 cups butter	1 cup milk
2 cups sugar	6 egg whites
3 cups flour	1 tsp. almond flavoring

Wash butter free of salt. Wrap overnight in geranium leaves. Cream butter and sugar. Add flour and milk alternately, beating hard after each addition. Fold in stiffly beaten egg whites. Add flavoring and bake in greased, lined tube pan at 350 degrees F.

Sue Hollis

NO-BAKE CHEESE CAKE

2 envelopes unflavored gelatin
1 cup sugar
 $\frac{1}{2}$ teaspoon salt
2 eggs, separated
1 can (6 oz.) frozen concentrated orange juice,
thawed
3 cups (24 ozs) creamed cottage cheese, sieved
1 cup heavy cream, whipped
2 tablespoons melted butter or margarine
 $\frac{1}{2}$ cup chocolate cookie crumbs

Mix together gelatin, $\frac{3}{4}$ cup of the sugar and salt in top of double boiler. Beat together egg yolks and concentrated orange juice; add to gelatin mixture. Cook over boiling water, stirring constantly until gelatin dissolves and mixture thickens. Remove from heat. Cool. Stir in cottage cheese. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

Beat egg whites until stiff but not dry.

Gradually add remaining $\frac{1}{4}$ sugar and beat until very stiff. Fold into gelatin-cheese mixture with whipped cream. Turn into pan. Combine butter and cookie crumbs; sprinkle over top of cake; chill until firm. Yield: 10 to 12 portions.

Topping may be varied by using crumbs from ginger or vanilla cookies or graham crackers.

This cake may be made a day in advance if desired---flavor becomes more mellow.

Elisabeth Collins

BANANA PRUNE CAKE

2/3 cup shortening	1 tsp. salt
2 1/2 c. sifted cake flour	1 c. mashed fully ripe bananas (2 to 3)
1 1/2 cups sugar	2/3 c. milk
1 tsp. baking powder	1 c. chopped, pitted, cooked prunes
1 tsp. soda	2 eggs
1/2 c. chopped walnuts (California)	

Stir shortening just to soften. Sift in dry ingredients. (If regular flour is used, remove 2 T. from each cup). Add bananas and half of milk; Mix 'til all flour is dampened. Then beat vigorously 2 minutes. Add eggs and remaining milk; beat 2 minutes longer. Fold in prunes and nuts. Pour into paper lined 13x9x2 inch pan. Bake in moderate oven (350) 40 to 45 minutes. Let stand about 10 minutes, and turn out of pan. Frost when cool. For portable pan cake, grease the pan instead of paperlining.

Brown Sugar Frosting

1 egg white	1 tsp. light corn syrup
3/4 c. brown sugar	or 1/8 tsp. cream of tartar
3 T. cold water	1/4 tsp. maple flavoring
	dash of salt

Place all but flavoring in top of double boiler. Beat 1 min. with electric or rotary beater. Then place over boiling water and cook, beating constantly until mixture forms stiff peaks (about 4-5 min.) Remove from water, add flavoring and beat 1 or 2 min. 'til spreading consistency. Frosts top and sides of 13x9x2 cake or top of 2 -8" layers.

Helen Kern

RUM COFFEE CAKE

1 pkg. yellow cake mix (Betty Crocker)
1 pkg. Instant Lemon or Vanilla Pudding

Mix together and add $3/4$ cup water and $3/4$ cup Wesson Oil.

Mix- and add 4 eggs--one at a time--and beat well.
Add-- 2 teaspoons rum extract--- Mix well.
Add-- $3/4$ cup chopped nuts (fine) and stir into mixture

Grease tube pan and flour it. Bake at 325 degrees for 30 to 50 minutes, or until cake gets loose around sides of cake pan.

Take 1 cup of XXXX sugar (sifted) and all a tiny bit of warm water and rum extract ($1/2$ teaspoon) until sugar is melted or dissolved and pour over cake while cake is still hot and still in cake pan. Leave this in pan until cold.

Helen Sanders

BANANA LOAF

1 cup Snowdrift	1 cup sugar
2 eggs	3 bananas(mashed)
2 cups flour	1 tsp. soda
$1/2$ cup pecans, chopped	

Blend together, and add bananas last to mixture. Bake in greased and floured loaf pans. Bake at 375 degrees until done. This makes two (2) small loaves or 1 large loaf.

Ruth Gardner

OLD-FASHIONED JAM CAKE

4 cups flour	2 cups sugar
6 eggs	1 cup butter
1 cup buttermilk	1 teaspoon soda
$\frac{1}{2}$ teaspoon salt	2 Tbsp. cocoa
1 teaspoon cloves	1 teaspoon cinnamon
1 teaspoon allspice	2 cups blackberry jam
1 or 2 cups nuts	1 cup coconut
1 cup raisins	1 cup preserves (peach, pear, or desired)
1 T. vanilla	
$\frac{1}{2}$ cup cherries (maraschino)	

Cream butter and sugar well. Add eggs one at a time, beating after each addition. Mix soda with buttermilk, then add alternately with flour and salt. Add other dry ingredients. It is best to reserve some of flour to coat the raisins, nuts, etc. with before adding them to mixture. Gradually fold in other ingredients, which may be chopped finely, or put through a food grinder if a finer textured cake is desired. Bake either way in a tube pan or in layers (preferably layers if ground in food grinder). Should be baked in 275 to 300 degree oven for 2 hours or until done. Tube cake may be decorated or iced as desired. Layers are especially good iced with your favorite caramel icing. This cake may be stored in tight container and treated as fruit cake.

Mary Kate Barclay

CORN MEAL PIE

3 T. corn meal	$\frac{1}{4}$ lb. butter (melted)
3 eggs beaten	1 t. vanilla
$\frac{1}{2}$ c. white Karo	1 t. lemon flavoring
$\frac{1}{2}$ cup sugar	

Cream all ingredients together. Pour into unbaked pie shell. Bake like an egg custard, 10 minutes in 450 degree oven, then reduce heat to 350 and bake until set. (about 30 minutes),

Ann Livingston

TOASTED COCONUT PIE

3 beaten eggs	$1\frac{1}{2}$ cups sugar
$\frac{1}{2}$ cup butter or margarine, melted	4 teaspoons lemon juice
1 teaspoon vanilla	1 $3\frac{1}{2}$ -oz. can (1 $\frac{1}{3}$ cups) flaked coconut.
1 unbaked 9-inch pastry shell	

Thoroughly combine eggs, sugar, butter or margarine, lemon juice, and vanilla; stir in coconut. Pour filling into unbaked pastry shell. Bake in moderate oven (350) for 40 to 45 minutes, or till knife inserted halfway between center and edge comes out clean. Cool before serving. If desired, garnish with whipped cream or dessert topping and toasted coconut. Makes 6 to 8 servings.

Margaret Derrick

CRACKER NUT PIE

20 double thin saltine crackers
1 $\frac{1}{4}$ tsp. double acting baking powder
4 egg whites at room temperature
1 tsp. vanilla
1- $\frac{1}{3}$ cups sugar
1 cup chopped pecans
1 cup heavy cream, whipped

Preheat oven to 350 degrees. Crush crackers into fine crumbs. Add baking powder, mix well and set aside. Beat egg whites until stiff, but not dry. Gradually beat in sugar a little at a time. When egg whites hold stiff peaks, gently fold in vanilla, pecans and crumbs, mixing well. Pour into well buttered 9-inch pie plate. Bake 30 minutes or until golden brown and firm. Cool in pie plate. Garnish with whipped cream.

Helen Kern

LEMON CHESS PIE

1 $\frac{1}{2}$ cups sugar	$\frac{1}{4}$ cup soft butter
1 Tbsp. flour	$\frac{1}{4}$ cup lemon juice
1 Tbsp. cornmeal	$\frac{1}{4}$ t. salt
4 eggs, beaten	Grated rind of 2 lemons
$\frac{1}{4}$ cup milk	

Combine sugar, flour and meal. Mix well and add beaten eggs. Add other ingredients. Mix well and pour into unbaked pie shell. Bake 30-40 minutes at 325-350 degrees.

Reba Clark

OLD FASHIONED EGG CUSTARD PIE

4 eggs
2 Tbsp. flour
1½ cups milk
1½ cups sugar
¼ cup butter
1 tsp. vanilla

Beat eggs until fluffy, add sugar and beat well. Add flour and beat well. Add melted butter and vanilla. Stir milk into mixture and pour into an unbaked 9-inch pie shell. Sprinkle nutmeg, quite generously over top of pie. Bake for 10 minutes at 400 degree preheated oven, reduce to 300 and bake 30 minutes more. A more fancy pie may be made by adding meringue about 5 min. before pie is done, sprinkling it lightly with nutmeg, returning to oven until a golden brown, if meringue is desired. on this type pie.

Mary Kate Barclay

PINEAPPLE PIE

1½ cups crushed pineapple
1 pkg. lemon gelatin
¾ to 1 cup sugar
1 cup undiluted evaporated milk, chilled
1 T. lemon juice

Bring to boil the crushed pineapple. Stir in the gelatin until dissolved. Mix in sugar. Cool until almost stiff. Combine the chilled milk and lemon juice and whip until stiff. Pour over gelatin mixture and beat in slowly. Pour into pie shell and chill at least one hour before serving. Serves 6.

Faye Sanders

NECTARINE PIE

1 cup sugar 1 cup water
6 teaspoons cornstarch 4 tablespoons peach jello
1 cooked, cooled pie shell
3 cups sliced nectarines

Mix cornstarch and sugar, add water. Cook until thick, stirring constantly. Add peach jello; cool. Put sliced nectarines into cooled pie shell. Pour cooled jello mixture over the nectarines. Chill overnight or at least 3 hours before serving. Just before serving top each slice with whipped cream, if desired.

Frieda Poole

PECAN PIE

4 eggs 1/3 cup butter
1 cup sugar 1 tsp. vanilla
1 cup dark Karo 1 cup pecans
dash salt

Cook sugar and syrup over high heat until it is stiff or forms a heavy thread from spoon. Add this slowly to eggs which have been well beaten, (until fluffy), beating together well. Add salt, butter and vanilla. If chopped nuts are desired, add to mixture before pouring into unbaked pie shell. If desired, nuts may be left in halves and placed on top of mixture in shell, dipping a little mixture over each half. Bake in 400 degree preheated oven for 10 minutes, reduce heat to 300 and bake approximately 30 more minutes.

Mary Kate Barclay

PEANUT BUTTER CHIFFON PIE

1 env. gelatin	1 c. cold water
2 well beaten egg yolks	$\frac{1}{2}$ c. sugar or corn syrup, light
$\frac{1}{2}$ t. salt	$\frac{1}{2}$ c. peanut butter
$\frac{1}{2}$ t. vanilla	1 baked shell or crumb crust

Soften gelatin in $\frac{1}{4}$ c. water. Combine egg yolks, $\frac{1}{2}$ of sugar or syrup, $\frac{1}{4}$ c. water and salt in top of double boiler; blend. Add gelatin. Place over boiling water, beat constantly with rotary beater until thick and fluffy. Cool.

Place peanut butter in a bowl, add remaining water gradually, beat until smooth. Add egg mixture and vanilla; blend with beater. Chill until slightly thickened. Beat egg whites until foamy. Add remaining sugar or syrup gradually, beating until stiff. Fold into peanut butter mixture. Turn into shell. Chill

Stina Bankston

QUICKIE FUDGE PIE

2 eggs, well beaten	1 cup sugar
$\frac{1}{2}$ cup melted butter	$\frac{1}{2}$ cup flour
2 Tbsp. cocoa	pinch of salt
1 t. vanilla	$\frac{3}{4}$ cups nuts, chopped finely

Grease and flour regular pie pan. Combine sugar and butter, add eggs; mix well, and add dry ingredients, plus nuts and vanilla. Bake 30 minutes at 325 degrees. This will puff up and then fall while baking. Very good to cut in wedges, like pie, and serve with ice cream.

Mary Kate Barclay

HUGUENOT TORTE

4 eggs	2 cups chopped tart apples
3 cups sugar	2 cups chopped pecans
8 tablespoons flour	2 teaspoons vanilla
5 teaspoons baking powder	
$\frac{1}{2}$ teaspoon salt	

Beat whole eggs in electric mixer or with rotary beater until very frothy and lemon-colored. Add other ingredients in above order. Pour into two WELL-BUTTERED baking pans about 9x13 inches. Bake in 325 oven about 45 minutes or until crusty and brown. To serve, scoop up with pancake turner (keeping crusty part on top), pile on large plate and cover with whipped cream and a sprinkling of chopped nuts, or make 16 individual servings.

Kaye Browder

CARAMEL CORNFLAKE RING

Stir, melt and cook to the soft ball stage (238 d.):

1 cup brown sugar
 $1\frac{1}{2}$ tablespoons light corn syrup
 $\frac{1}{3}$ cup milk
 $2\frac{1}{2}$ tablespoons butter

Place in a large mixing bowl, buttered:

4 cups cornflakes

Stir in the hot syrup until blended. Pack the flakes in a buttered 8 inch ring mold or into 8 small molds. Invert and serve, with the center filled with:

Sugared or stewed fruit or cream

Very quickly made - crisp and good. A fine emergency dish, as it takes the place of cake. 8 servings.

Vesta Lou Skelton

BAKED BEANS WITH HAMBURGER

Cut in small pieces and brown 2 strips of bacon; add and saute one chopped onion; add 1 pound hamburger and brown; add 2-1 lb. cans pork and beans, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup catsup, $\frac{1}{2}$ teaspoon mustard, salt and Worcestershire sauce. Bake about 45 minutes, covered, and 15 minutes uncovered at 375 degrees.

Bettie Bradford

BARBECUE BEANS

1 lb. ground hamburger	1 can pork & beans
1 med. onion, chopped	1 small green pepper, chopped
salt & pepper to taste	Dash of garlic salt
1 t. Worcestershire sauce	1 cup tomato catsup
$\frac{3}{4}$ cup water	2 T. brown sugar
1 T. vinegar	1 T. prepared mustard
1 T. lemon juice	

Brown meat, onion and green pepper in small amount of fat. Add catsup, water and all other ingredients to meat mixture. Pour in baking dish or bean pot and bake 30 minutes in 350 oven.

Margaret Derrick

EASY BEEF STROGANOFF

1. Cut 1 lb. round steak, $\frac{1}{2}$ inch thick, into 3x1 inch strips. Brown strips in 2 T. hot shortening in skillet.

2. Add $\frac{1}{4}$ cup chopped onion, 1 tsp. salt and $\frac{1}{4}$ tsp. pepper. Blend in 2 T. flour, then $1\frac{1}{2}$ cups tomato juice and 4 oz. can mushrooms, drained. Cover, (see next page)

Continuation of Easy Beef Stroganoff---

cook, over low heat 1 hr. or until meat is tender.

3. Stir in $\frac{1}{2}$ cup Pet milk and 1 T. lemon juice. Heat until steaming but do not boil. Serve over rice or noodles. Makes 4 to 5 servings.

Ruth Gardner

JULIENNE OF BEEF-CONTINENTAL

2 tablespoons shortening
 $1\frac{1}{2}$ lbs. sirloin tip or round steak cut into strips
1 clove garlic
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $1\frac{1}{2}$ tablespoons flour
 $1\frac{1}{2}$ cups water
 $\frac{3}{4}$ cup dry red wine
 $\frac{1}{2}$ cup tomato ketchup
 $\frac{1}{4}$ teaspoon basil leaves
 $\frac{1}{4}$ teaspoon thyme
Saffron Rice

Melt shortening in large skillet; saute meat, onions, and garlic until lightly browned. Sprinkle with salt, pepper and flour; blend well. Stir in water and next 4 ingredients. Cover; simmer 45 minutes or until meat is tender. Serve on Saffron Rice. Serves 4-6.

Ruth Bradford

JOHNNY MACETTE

1 lb. beef, ground
 $\frac{3}{4}$ lb. grated cheese
1 No. 2 can tomatoes
Small pkg. wide noodles, or macaroni, if you prefer
(see next page)

Continuation of Johnny Macette---

1 onion and 1 pepper, chopped
salt and pepper and any other seasoning to taste.

Brown meat, onions, pepper. Cook and drain noodles. Mix all together with the tomatoes, $\frac{1}{2}$ of the cheese, 1 teaspoon sugar and $\frac{1}{2}$ cup water. Put into casserole and put rest of cheese on top. Bake in 350 F. oven for 30 minutes.

Elisabeth Collins

CHICKEN-ALMOND CASSEROLE

1 8oz. pkg. noodles	2 tbsp. butter
2 tbsp. minced onion	1 cup thin sliced or chopped celery
2 tbsp. flour	$\frac{1}{4}$ tsp. dry mustard
$2\frac{1}{2}$ tsp. salt	$2\frac{1}{2}$ cups milk
$\frac{1}{2}$ tsp. pepper	1 cup grated or shredded Ameri- can cheese
2 tsp. Worcestershire	$\frac{1}{2}$ cup chopped pimiento
$2\frac{1}{2}$ cups diced chicken or turkey	1 cup toasted almonds-chopped
$\frac{1}{4}$ cup chopped green pepper	
$\frac{1}{2}$ cup buttered cereal or crushed bread crumbs	

Cook noodles according to package directions until almost tender. Drain and rinse with cold water. Melt butter in saucepan; add onion and celery and cook and stir until transparent about 5 minutes. Blend flour, mustard salt and pepper. Add milk and Worcestershire sauce, stirring constantly over low heat. Cook until sauce is smooth and thickened. Stir in cheese, chicken, pimiento, green pepper, well-drained noodles and half of almonds. (see next page)

Continuation of Chicken-Almond Casserole----

Turn into 2 quart casserole, top with more grated cheese and crumbs. Heat slowly in hot oven until hot. Serves approximately 15. Advanced preparation in the morning or even the day before makes this possible to store in refrigerator and later pop it into the oven before serving.

Gaynell Powell

CHICKEN SPAGHETTI

1 4-5 lb. hen cooked and removed from the bone and cut into small bite-sized chunks.

1 cup finely chopped celery.

1 cup finely chopped onion.

1 cup finely chopped green pepper.

Salt to taste

Combine the above ingredients, and simmer in chicken broth for 30 minutes or until tender.

Cook 1 10 oz. pkg. Vermicelli spaghetti until well done.

Place cooked spaghetti into large broiler pan and add chicken sauce evenly on top of spaghetti.

Spread one can of mushroom soup over top and sprinkle with $\frac{3}{4}$ lb. grated cheddar cheese.

Add 1 to $1\frac{1}{2}$ cups of chicken broth to prevent drying out. Sprinkle with strips of pimento cheese and top with parmesan cheese.

Heat in oven at 350 degrees for 30 minutes.

Serves 8 to 10.

Vesta Lou Skelton

CHASEN CHILI (Elizabeth Taylor's Favorite)

$\frac{1}{2}$ lb. pinto beans	$\frac{1}{2}$ cup butter
5 cups canned tomatoes	$2\frac{1}{2}$ lbs. ground beef
1 bell pepper, chopped	1 lb. ground lean pork
$1\frac{1}{2}$ T. salad oil	$\frac{1}{3}$ cup chili powder
1 chopped onion	2 T. salt
2 cloves garlic	$1\frac{1}{2}$ t. pepper
chopped parsley (small amt.)	$1\frac{1}{2}$ t. Cumin seed

Wash beans, soak overnight in water 2 inches above beans. Simmer, covered, in same water until tender. Add tomatoes and simmer 5 min. Saute green pepper in salad oil 5 min. Add onion, cook until tender, stirring often. Add garlic, parsley. Melt butter in large skillet and saute meat for 15 min. Add meat to onion mixture, stir in chili powder and cook 10 min. Add this to beans and spices. Simmer, covered for 1 hr. Cook uncovered 30 min. Makes 4 quarts. Freezes well.

Reba Clark

CHILI

2 med. onions	$1\frac{1}{2}$ lb. ground beef, coarsely
1 green pepper	4 cups red kidney beans
1 clove garlic	(2 no. 303 cans)
2 T. bacon fat	2 cans condensed tomato soup
1 tsp. salt	2 T. chili powder

Melt fat in deep heavy pan, add chopped onions, diced pepper, minced garlic and cook over low heat until done but not browned. Then, add ground beef and cook until browned, about 10 minutes. Remove excess fat. Drain liquid from beans into small bowl and save. (see next page)

Continuation of Chili---

Add beans, tomato soup, chili powder and salt to beef in pan. Stir well. Cover pan and let chili cook slowly over heat for about 30 minutes. If chili gets too dry, add desired amount of kidney bean liquid. Can be made ahead of time and reheated. It even tastes better the next day. Serve in bright pottery bowls or deep soup bowls with corn bread, salted crackers, or variety rolls and cole slaw or tossed vegetable salad and finish off with a fruit cup.

Bettie Bradford

CRABMEAT CASSEROLE

COOK: 8 oz. package spaghetti
HEAT: 1 can condensed mushroom soup (stir until smooth)
ADD: 3 tablespoons butter or margarine & 1 cup milk
STIR IN: 2 cups grated sharp cheese
 $\frac{1}{4}$ cup finely minced onion
 2 diced hard cooked eggs
 1 tablespoon chopped pimento, a dash of pepper, and $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups flaked fresh or canned crabmeat

Combine with cooked spaghetti and turn into a 2 quart casserole. Bake in moderate oven 350 F. for 30 minutes.

Elisabeth Collins

HAMBURGER CASSEROLE

4 Tbsp. fat	1 cup macaroni (cooked)
1 lb. ground beef	$\frac{1}{2}$ lb. cheese, cubed
1 med. onion, sliced	1 cup blanched almonds
1 can tomato soup	1 can mushrooms
1 cup water	$\frac{1}{2}$ cup cracker crumbs

salt and pepper

Melt fat in pan, add meat and onion and brown; stir in tomato soup, water and seasoning. When boiling point is reached, add macaroni, cheese, almonds and mushrooms. Pour into a casserole, cover with cracker crumbs and bake in oven 25 minutes at 375.

Ann Livingston

CHICKEN GREEN BEAN CASSEROLE

1 can cream of mushroom soup
 $\frac{1}{2}$ cup milk
1 teaspoon salt
1 can ($14\frac{1}{2}$ oz.) Chinese vegetables
4 or 5 cups cooked chicken, diced
2 pkgs. (9 oz.) frozen green beans
 $\frac{1}{3}$ to $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cups grated cheddar cheese
1 can ($3\frac{1}{2}$ oz.) french fried onion rings.

Blend milk and salt. Drain Chinese vegetables. Fold in all ingredients except french fried onions. Place in $12 \times 7\frac{1}{2} \times 2$ " baking dish. Bake at 350 for 45 minutes. Top with french fried onions and bake 5 to 10 minutes. Serves 6 to 8.

Annie Louise Gentry

HAM AND RAISIN SAUCE

Place center cut fully cooked ham slice (about $1\frac{1}{2}$ in. thick) on rack about three inches from source of heat. Broil about 10 minutes on each side, or until meat is slightly browned. Serve with raisin sauce.

Raisin Sauce

2 tbsp. cider vinegar	$\frac{1}{8}$ tsp. ground ginger
2 tsps. Worcestershire sauce	$\frac{1}{4}$ cup brown sugar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup currant jelly
$\frac{1}{8}$ tsp. black pepper	1 - 7 oz. bottle lemon-lime carbonated beverage
$\frac{1}{8}$ tsp. ground cinnamon	1 tbsp. cornstarch
$\frac{1}{8}$ tsp. ground cloves	$\frac{1}{2}$ cup seedless raisins
$\frac{1}{4}$ cup cold water	

1. Combine all ingredients, except cornstarch and water, in a heavy saucepan. Cook over low heat about 10 min., stirring frequently. 2. Blend cornstarch with the water; gradually add to hot mixture, stirring until mixture boils. Continue cooking and stirring until sauce is thickened, about 5 minutes.

Grace Wales

SPAGHETTI MEAT SAUCE

$\frac{1}{2}$ lb. hamburger	$\frac{1}{2}$ cup water
2 T. fat	$\frac{3}{4}$ tsp. salt
$\frac{3}{4}$ cup chopped onion	1 tsp. Worcestershire sauce
1 clove garlic, minced	$\frac{1}{4}$ tsp. pepper
1 can tomato sauce	Grated cheese
$\frac{1}{2}$ lb. spaghetti, cooked	

(Continued on next page)-----

Continuation of Spaghetti Meat Sauce---

Heat oil, add meat and brown lightly. Add onions, garlic, cook until tender. Add tomato sauce, water and seasonings. Simmer 30-40 minutes. Top hot spaghetti with meat sauce.

Helen Kern

ITALIAN CASSEROLE

1 lb. ground beef	1/3 cup chopped onion
1/4 cup chopped green pepper	1/8 tsp. garlic powder
1/2 tsp. salt	1/2 to 1 tsp. oregano
1/3 cup water	sprinkling thyme
1 cup (4 oz.) shredded process cheese (and a sprinkle of Parmesan)	1 can tomatoe soup
	2 cups cooked wide noodles

In skillet, brown beef with onion; stir to separate meat, pour off most of fat, add seasonings. Combine in casserole (1 1/2 qt.) with soup, water and noodles. Place cheese around edge of casserole after stirring about 1/2 of cheese through. Bake at 350 degrees for 30 minutes. Serves 4.

Bettie Bradford

PEPPER STEAK

2 bell peppers	1 lb. beef, sirloin or round
2 T. shortening	1/4 cup soy sauce
1 1/2 cups water	2 medium onions
2 T. cornstarch	Fluffy rice
(see next page)	

Continuation of Pepper Steak---

Cut steak into small cubes. Brown in shortening about 10 min. or until tender. Add soy sauce and water; simmer for 10 min. Add onions which have been cut in strips lengthwise. Simmer for 5 min. Add bell peppers cut in strips lengthwise. Cook until tender, thicken with cornstarch and serve over rice. If desired, fresh mushrooms or bean sprouts may be added.

Stina Bankston

STEAK DIANE

In a heavy skillet melt 2 tablespoons butter and in it saute gently 1 tablespoon chopped shallot until the shallot is golden. Put in the skilled 2 portions of sirloin steak, and sear them on both sides. Add 1 tablespoon each of chopped chives and parsley, Worcestershire sauce, and A-1 sauce, and 1 more tablespoon butter and mix well over the heat. Sprinkle the steaks with salt and pepper and continue to saute them until done to taste. Serves 2.

Kaye Browder

IRISH ITALIAN SPAGHETTI

1 onion chopped	2 T. salad or olive oil
3 T. green pepper	1 lb. ground beef (lean)
3/4 t. salt	1/4 t. black pepper
Dash red pepper	1/2 t. chili powder
1 t. Tabasco sauce	1-10 1/2 oz. can condensed
1/2 cup Parmesan cheese	cream of mushroom soup
1-10 1/2 oz. can of cream of tomato soup	4 oz. long, very thin spaghetti
	(see next page) Chopped olives

Continuation of Irish Italian Spaghetti---

Brown onion in hot oil; add meat to seasonings; brown lightly. Cover, skimmer 10 minutes. Pour off excess fat. Add soups, cover and simmer one hour. Cook spaghetti in boiling water until tender. Drain. Pour $\frac{1}{2}$ spaghetti on hot platter and mix remaining half with sauce and pour on platter. Sprinkle with cheese and olives. Serves 4.

Bettie Bradford

PORK TENDERLOIN WITH ORANGE SAUCE

2 lb. pork tenderloin, boneless	2 Tbsp. margarine
$\frac{1}{2}$ cup chopped onion	1 t. grated orange peel
$\frac{1}{3}$ cup dry sherry	$\frac{2}{3}$ cup orange juice
2 t. salt	2 Tbsp. sugar
1 bay leaf	dash pepper
1 cup cold water	1 Tbsp. cornstarch

Brown meat on all sides in margarine. Remove meat. In same skillet, cook onion 'til tender. Add orange peel and juice, sherry, sugar, salt, pepper and bay leaf. Return meat, cover, simmer 1 hour or till tender, turning occasionally. Remove meat to hot platter; slice. Combine cornstarch and water, stir into hot orange mixture; bring to a boil. Cook and stir for 1 or 2 min. Drizzle some sauce over meat; pass remainder. Serves 6 or 8.

Vesta Lou Skelton

ITALIAN MEAT STICK

2 lbs. ground lean beef or chuck
2 med. Irish potatoes, ground
1 large onion, ground
salt, pepper, and pinch oregano
Pastry for two-crust pie
Tomato sauce (recipe follows)

Grind potatoes and onions in food chopper. Add to meat along with salt, pepper and oregano. Mix well. Shape into a long roll. Roll pastry into a rectangular shape. Encase meat roll in pastry, folding up ends and seal. Place in greased oblong pan (with sides). Bake at 400 for about 1 hour. Pour "Tomato Sauce" over meat stick just before serving.

Tomato Sauce

1 small can tomato sauce 1 small can water
2 tbsps. cornstarch 2 tbsps. butter
Salt, pepper, garlic salt to taste
Melt butter. Add cornstarch and stir until smooth. Add tomatoe sauce, water, salt, pepper and garlic salt. Let come to a slow boil, stirring constantly. Remove from heat and serve hot over meat stick.

Bettie Bradford

RICE CASSEROLE

10 cups packaged pre-cooked
rice (Uncle Ben's quick)
2- 8 oz. cans sliced mushrooms
4 cans condensed onion soup
5 $\frac{1}{4}$ cups mushroom liquid (plus water)
 $\frac{1}{2}$ cup butter

(see next page)

Continuation of Rice Casserole---

Drain mushrooms, reserve liquid. Saute mushrooms and rice in butter in shallow roasting pan until rice is slightly browned. Meanwhile, add enough water to mushroom liquid to make $5\frac{1}{4}$ cups. Combine liquid and soup in a saucepan. Bring to boil and pour over sauted rice and mushrooms. Mix to moisten. Cover and bake at 450 for 15-20 min. or 375 for 1 hour, or until rice is tender. Serve immediately. Serves 30.

Stina Bankston

LUAU PORK AMBROSIA

1 (5-6 lb.) roast	4 jars strained apricots
$\frac{1}{3}$ cup honey	$\frac{1}{4}$ cup fresh lemon juice
$\frac{1}{4}$ c. soy sauce	$\frac{1}{2}$ clove garlic, minced
1 small onion, minced	1 cup gingerale
$\frac{1}{8}$ tsp. ginger	$\frac{1}{8}$ tsp. pepper
1 can (1 lb. 13 oz.)	1 tbsp. lemon rind, grated
whole unpeeled apricots	$\frac{1}{4}$ cup coconut, freshly grated

Place pork roast in marinating dish. Combine two jars strained apricots, honey, lemon juice, soy sauce, garlic, onion, gingerale, ginger, and pepper; pour over pork. Marinate for 4-5 hours, turning occasionally.

Line grill with foil and let coals burn down until covered with gray ashes. Can be baked in 350 d. oven, also.

Remove pork from marinade; reserve marinade. Place roast on spit and cook over low coals for approximately $3\frac{1}{2}$ hours. (If using oven, wrap roast and marinade in heavy foil and roast for same time). During the last half-hour, baste frequently with marinade. During the last five minutes, spread one jar strained apricots over roast. (see next page)

Continuation of Luau Pork Ambrosia----

Heat marinade with one jar strained apricots. Serve as a sauce over the meat. Heat whole apricots with lemon rind together.

Remove roast to hot serving platter; garnish with whole apricots, sprinkled with coconut and parsley sprigs.

Sue Hollis

TUNA FISH DELIGHT

3 cups noodles
1 medium size can tuna
2 cups cooked peas or asparagus
1 small green pepper, finely cut
1 cup grated cheese
 $\frac{1}{2}$ teaspoon salt
1 can mushroom soup
 $\frac{1}{3}$ cup milk

Boil noodles 3 or 4 minutes in 4 cups cold water. Let stand 5 minutes. Mix all ingredients. Reserve enough cheese to sprinkle on top. Pour in casserole, sprinkle remaining cheese on top. Bake at 325 for 15-20 minutes.

Margaret Derrick

TUNA BAKE WITH CHEESE

3 tablespoons chopped onion
 $\frac{1}{3}$ cup chopped green pepper
3 tablespoons fat
1 teaspoon salt
(see next page)

Continuation of Tuna Bake With Cheese---(ingredients)

6 tablespoons flour
1-10 $\frac{1}{2}$ or 11 ounce can condensed chicken soup
1 $\frac{1}{2}$ cups milk
1-7 oz. can tuna
1 tablespoon lemon juice

Brown onion and pepper in hot fat; add salt and flour; blend. Add soup and milk; cook until sauce is thick and smooth. Add flaked tuna and lemon juice. Pour into greased baking dish and cover with grated cheese. Bake in hot oven (450) 15 minutes; reduce heat to 425 for 15 minutes. Serves 6.

Helen Sanders

TUNA NUT CASSEROLE

1 can noodles (prepared)
1 can tuna
1 can mushroom soup
1 cup chopped celery
3/4 cup chopped onion
1/4 cup cashew nuts chopped
1/4 cup water
1 tablespoon Soy sauce

Mix all ingredients except noodles. Grease baking dish. Put a layer of noodles and a layer of mixture. Sprinkle some nuts on top. Bake at 325 for 40 to 45 minutes.

Margaret Derrick

APRICOT-CHEESE DELIGHT

1 can(29 oz.) apricot, 1 can(29 oz.) crushed pine-
drained and finely cut apple, drained
2 pkgs. orange-flavored 2 cups hot water
gelatin 3/4 cup miniature marshmallows
1 cup combined apricot
& pineapple juice

Drain and chill the fruits. Reserve juice. Dissolve gelatin in boiling water. Add 1 cup fruit juice (reserve remaining juice for topping). Chill until slightly congealed. Fold in fruit and marshmallows. Pour into cold-water-rinsed 11x7x2 baking dish. Chill until firm. Spread with Fruit-Cheese topping.

Fruit Cheese Topping

1/2 cup sugar 3 tbsp. flour
1 egg beaten 1 cup reserved juice
2 tbsp. butter 1 cup whipping cream, whipped
3/4 cup grated Cheddar cheese

Combine sugar and flour and blend in beaten egg. Gradually stir in juices. Cook over low heat until thickened, stirring constantly. Remove from heat and stir in butter. Cool. Fold in whipped cream and spread over chilled gelatin layer. Sprinkle top with grated cheese.

Margaret Derrick

ASPIC FOR 8

3 1/4 cups V-8 juice 2 T. lemon juice
2 envelopes gelatin salt & pepper to taste
Dash of Worcestershire Optional-chopped celery or
sauce shrimp
Small jar stuffed olives,
sliced

(see next page)

Continuation of Aspice For 8----

Dissolve gelatin in small amount of cold juice. Bring balance of juice and seasoning to boil. Add gelatin mixture and pour into molds over sliced olives.

Stina Bankston

TOMATO ASPIC

2½ tbsp. plain gelatin	1 No.2 can tomato juice (2½ cups)
½ cup cold water	¼ cup lemon juice
2 T. horseradish	1 T. grated onion
½ cup catsup	1 teaspoon salt
1½ teaspoons sugar	

Soften gelatin in cold water. Heat tomato juice to boiling. Add gelatin. Stir until well dissolved. Cool and add remaining ingredients. Makes 9 individual ring molds. Fill with cottage cheese, chicken salad, or tuna salad.

Annie Louise Gentry

AVOCADO DELIGHT SALAD

1 pkg. lime Jell-O	1 small can crushed pineapple
½ cup warm water	½ teaspoon salt
2 tbsps. lemon juice	¾ cup whipped cream
½ cup mayonnaise	½ cup mashed avocado

Dissolve jell-o in warm water; strain ½ cup pineapple juice, add to jell-o mixture, cool and allow to partially thicken. Add crushed pineapple and salt, and lemon juice. Fold in whipped cream. Add mayonnaise and avocado. Chill. Serve garnished if desired.

Mary Kate Barclay

CHICKEN BUFFET MOLD

1 envelope gelation	$\frac{1}{2}$ cup cold chicken stock
1 cup mayonnaise	$1\frac{1}{2}$ cups diced cooked chicken
$\frac{1}{2}$ cup cucumber	$\frac{1}{3}$ cup diced celery
3 tbsp. chopped stuffed olives	3 tbsp. chopped onion
2 tbsp. lemon juice	1 tbsp. diced pimento
$\frac{1}{4}$ teaspoon paprika	$\frac{1}{2}$ teaspoon salt
	1 cup heavy whipped cream

Soften gelatin in cold chicken stock; dissolve over hot water and stir into the mayonnaise. Add remaining ingredients except cream and stir well. When well mixed, add whipped cream. Serves 9.

Annie Louise Gentry

CORNED BEEF SALAD

2 pkgs. lemon jello	2 T. lemon juice or vinegar
$3\frac{1}{4}$ cups water	bell pepper to taste
2 cups chopped celery	3 hard-boiled eggs, Sliced
1 cup frozen peas, cooked	2 cups mayonnaise
1 cup corned beef, cut fine	

Mix according to instructions for congealed salad. Put in large square dish and cut in squares. Stir to keep from going to bottom. Serves 16 (or 12 large).

Joy Airheart

BING CHERRY SALAD

2 pkgs. (3oz.) cherry jello
1 cup pitted Bing cherries (dark red), drained
1 (No. 2) can crushed pineapple, drained
2 pkgs. (3 oz.) cream cheese
(see next page)

Continuation of Bing Cherry Salad ---

$\frac{1}{2}$ pint whipping cream (1 cup)

1 can (small) English walnuts

Dissolve 1 pkg. jello with 2 scant cups hot liquid cherry juice and water. When cool, add cherries, and set in refrigerator to jell. Dissolve other pkg. jello in $1\frac{1}{2}$ cups hot water. When cold add pineapple, and place in refrigerator to partially jell. Mix whipping cream in cream cheese (which has been softened) and whip as you would whip cream. Add nuts. Spread cream nut mixture over first layer of jello and cherries which has already set. Then add second mixture of jello and pineapple which has cooled and partially set.

Helen Kern

CONGEALED CRANBERRY SALAD

2 cups cranberries(ground)

1 cup sugar

1 cup celery, chopped

1 cup pecans, chopped

1 box cherry jello

Dissolve jello in 2 cups water, then add other ingredients. Congeal. Makes 12 servings.

Ruth Gardner

CRANBERRY SALAD

2 cups raw cranberries

1 cup sugar

juice of 1 lemon

1 Tbs. (to $1\frac{1}{2}$) plain
gelatin

2 oranges(peeled& cut in
small pieces)

1 pkg. lemon jello

$\frac{1}{4}$ cup water

(see next page)

Continuation of Cranberry Salad----

1 cup boiling water & pineapple juice	1 cup chopped celery 1 cup crushed pineapple red food coloring
$\frac{1}{2}$ cup chopped pecans	

Grind cranberries, add diced oranges and 1 cup sugar. Let stand for 24 hours. Dissolve lemon jello and plain gelatin (dissolved in $\frac{1}{4}$ cup water) in the 1 cup of boiling water and pineapple juice (1 cup liquid in all). Add lemon juice and food coloring. Cool until gelatin mixture becomes thickened and add to other ingredients. Makes 9 individual molds.

Annie Louise Gentry

CRANBERRY CHRISTMAS WREATH

1 quart bottle cranberry juice cocktail
2 packages lemon-flavored gelatin
 $\frac{1}{4}$ teaspoon salt
1 ripe avocado
1 cup finely diced unpared tart apple
1 cup finely diced celery
 $\frac{1}{4}$ cup chopped walnuts

Heat 2 cups of the cranberry juice; dissolve gelatin in hot juice. Add remaining juice and salt. Spoon a thin layer of gelatin mixture into $6\frac{1}{2}$ cup ring mold; chill till partially set. Halve and peel avocado; slice lengthwise. Arrange slices, rounded side out, along sides of mold, pushing end of each into gelatin. Chill. Meanwhile, chill remaining gelatin till partially set. Add remaining ingredients; spoon over gelatin layer. Chill till set. Unmold. Makes 8 to 10 servings. Pass SNOWY DRESSING: Combine 1 cup dairy sour cream, 1 tablespoon prepared horseradish and $\frac{1}{2}$ teaspoon salt.

Kaye Browder

CRANBERRY SALAD (for 4)

1 envelope gelatin	1 3/4 cup sugar
1 3/4 cups cranberry juice, divided	1/2 cup chopped celery
2 tbsps. lemon juice	1 pkg. (3 oz.) cream cheese
1 cup chopped unpeeled apple	1/2 cup (approx.) finely chopped nuts

Mix gelatin and sugar in a saucepan. Stir in 3/4 cup of the cranberry juice cocktail. Place over low heat; stir constantly until gelatin dissolves. Remove from heat; stir in remaining one cup cranberry juice and lemon juice. Chill until slightly thicker than consistency of unbeaten egg white. Add chopped apple and celery. Cube cream cheese into 1/2 in. squares, roll in finely chopped pecans. Fold gently into gelatin mixture. Turn into a 3-cup mold or bowl. Chill until firm. Serve with apple dressing. This may be doubled, if desired.

Apple Dressing

Blend together:

1/2 cup applesauce
1/2 cup sour cream
1/2 cup salad dressing
1 tsp. celery seed.

Chill before serving.

Sue Hollis

FROZEN HOLIDAY SALAD

- 1 pkg. (8oz.) cream cheese, at room temperature
- $\frac{1}{2}$ cup sifted confectioners sugar
- $\frac{1}{4}$ cup lemon juice
- 1 cup dairy sour cream
- 2 cups miniature marshmallows
- 1 cup pecan halves
- 1 cup glace red cherries
- $\frac{2}{3}$ cup thinly sliced candied pineapple
- Red food coloring, if desired

Beat together cream cheese, sugar and lemon juice. Stir in sour cream. Fold in remaining ingredients. Spoon into aluminum foil-lined pan ($8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ inches) and freeze. To serve, cut into slices and arrange on crisp salad greens. Make 8 to 10 servings.

Bettie Bradford

FROZEN PARTY SALAD

- 1 cup Miracle Whip salad dressing
- 1-8oz. pkg. Philadelphia Cream cheese
- 1 cup ($13\frac{1}{2}$ oz. can) drained pineapple tidbits
- 1 cup (1 lb. can) chopped, drained apricots
- $\frac{1}{2}$ cup chopped maraschino cherries
- 2 tbsps. confectioners sugar
- Few drops red coloring
- 2 cups miniature marshmallows
- 1 cup heavy cream, whipped

Gradually add salad dressing to cream cheese; mix till well blended. Stir in fruit, sugar and food coloring. Fold in marshmallows and whipped cream. Pour into 9x5 loaf pan; freeze. Unmold on platter, slice. Serve on lettuce. 10-12 servings.

Vesta Lou Skelton

FROZEN FRUIT SALAD

1 large can (2½) sliced pineapple
½ pint whipping cream

2 cups miniature marshmallows
1 cup chopped pecans

Cooked Dressing

2 eggs
2 T. vinegar
Pinch of salt

2 T. water
Juice of two lemons

Chunk pineapple, add marshmallows, and chopped pecans. Whip cream, then fold in fruits, etc. Combine with cooked dressing and freeze in ice trays, stir occasionally. Serves 10.

Ruth Gardner

MCM BENSON'S FRUIT SALAD (CONGEALED)

1 can fruit cocktail (average)
½ cup boiling water
1 can (#2) crushed pineapple

1 cup small marshmallows
1 cup sour cream
1 pkg. orange Jello (small)

Mix drained fruit cocktail, marshmallows, and cream and store covered in refrigerator several hours; then dissolve Jello in ½ cup boiling water, add slightly drained pineapple and chill until "syrupy". Mix well with other ingredients (the chilled mixture) and refrigerate several hours. Serve with mayonnaise or blue cheese dressing, if desired.

Bettie Bradford

24-HOUR FRUIT SALAD

To: 2 eggs, beaten in saucepan
Add: 4 tbsp. vinegar
4 tbsp. sugar

Heat & beat:

Until thick and smooth

Add: 2 tbsp. butter

Cool-- When cold, mix in:

1 cup cream whipped
2 cups white cherries, halved
2 oranges, diced
1 cup nuts, chopped (almonds)
2 cups pineapple, diced
2 cups marshmallows, cut

Chill in refrigerator for 24 hours.

Helen Sanders

MANDARIN SALAD

2 pkgs. orange gelatin 2 cans mandarin oranges
1½ cups hot water (well drained)
1 pint orange sherbert 1 cup cottage cheese

Dissolve gelatin in hot water. Cool. As soon as gelatin mixture begins to thicken, fold in softened sherbert, mandarin orange slices and cottage cheese. Pour into large mold and chill until firm. Serves 10-12.

Ann Livingston

PICKLED GREEN BEANS AND ONIONS

2 cans Blue Lake green beans, drained
4 medium size onions sliced thin and put in
cold water 15 minutes
1 $\frac{1}{3}$ cups sugar
1 $\frac{1}{3}$ cups cider vinegar
1 cup salad oil
2 tsp. salt
 $\frac{1}{2}$ teaspoon black pepper
2 tsp. celery seed

Combine spices, sugar, vinegar and salad oil.
Put alternate layers of green beans and onion slices
in casserole with cover. Pour liquid mixture over
beans and refrigerate over night or longer.

Joy Airheart

SENSATIONAL SLAW

3 cups shredded red cabbage
3 cups shredded green cabbage
1 cup seedless green grapes--chilled
 $\frac{3}{4}$ c. Good Seasons onion dressing (make with
2 tablespoons sour cream instead of water)
 $\frac{1}{4}$ cup mayonnaise

Place cabbage in salad bowl. Add $\frac{1}{2}$ cup onion
dressing and mix. Chill thoroughly. Meanwhile com-
bine mayonnaise and remaining $\frac{1}{4}$ c. onion dressing.
Sprinkle green grapes over salad and toss with
mayonnaise mixture. 4-6 servings.

Kaye Browder

CURRIED SHRIMP SALAD

1 lb. cooked and cleaned shrimp	2 teaspoons salt
2 bay leaves	Juice of $\frac{1}{2}$ lemon
1 cup mayonnaise	2 or 3 peppercorns or black pepper
2 teaspoons soy sauce	2 teaspoons curry powder
Cherry tomatoes	3 teaspoons minced onion
	$\frac{1}{2}$ cup minced celery
	whole black olives

Cook shrimp, adding salt, lemon juice, bay leaves and pepper. Drain and cool. Mix mayonnaise, curry powder and soy sauce. When ready to serve, combine shrimp, green onion and celery. Add mayonnaise mixture and toss. Garnish with tomatoes and olives.

Ruth M. Bradford

SNOWCAP CHEESE MOLDS

1-12oz. carton cream style cottage cheese
1-8 oz. cream cheese
1 teaspoon unflavored gelatin
 $\frac{1}{4}$ cup cold water
 $\frac{1}{4}$ teaspoon salt
1 cup seedless green grapes
 $\frac{1}{2}$ cup broken pecans
1 cup heavy cream

Mash cheeses together until well blended. Soften gelatin in cold water, dissolve over boiling water; add salt. Stir gelatin mixture into cheese mixture. Add grapes, nuts. Fold in whipped cream. Chill 4 to 6 hours. Unmold on pineapple rings and peach slices. Arrange on lettuce. Offer shredded coconut. Top with honey dressing.

Margaret Derrick

TUNA LUNCHEON MOLD

1-9 oz. can crushed pineapple	$\frac{1}{2}$ cup celery (chopped)
1 pkg. lime jello	$\frac{1}{4}$ cup green pepper (chopped)
2 tablespoons lemon juice	$\frac{1}{2}$ cup chopped almonds
1-6 $\frac{1}{2}$ oz. can tuna (drained and flaked)	1 cup mayonnaise

Drain pineapple; add water to syrup to make $\frac{1}{2}$ cup liquid. Dissolve jello in one cup very hot water; stir in pineapple liquid and lemon juice. Stirring constantly, gradually add to mayonnaise. Chill until mixture begins to jell. Mix in pineapple, tuna, celery, green pepper and almonds.

Grace Wales

UNDER-THE-SEA SALAD

1 pkg. lime gelatin	1 $\frac{1}{2}$ cups boiling water
$\frac{1}{2}$ cup canned pear juice	1 teaspoon vinegar
2 pkgs. cream cheese (3 oz. pkg.)	$\frac{1}{8}$ teaspoon ginger
	2 cups diced canned pears

Dissolve the gelatin in the boiling water, add pear juice and vinegar. Pour one-half of this mixture in a loaf pan, and chill until firm. Chill the remaining mixture until syrupy, then place in a bowl with cracked ice and whip with rotary beater until fluffy and thick-like whipped cream. Cream the cheese with ginger and fold in whipped gelatin. Next, fold in the pears and pour the mixture into the loaf pan on top of the plain layer of gelatin. Chill well. Serves 10.

Annie Louise Gentry

ZIPPY SPRING MOLD

- | | |
|---------------------------------|--|
| 1 envelope unflavored gelatin | 2 tablespoons lemon juice |
| $\frac{1}{4}$ cup cold water | $\frac{1}{4}$ cup sugar |
| $\frac{1}{4}$ cup boiling water | 1 teaspoon salt |
| $\frac{1}{4}$ cup vinegar | 1 cup shredded white cabbage |
| $\frac{1}{2}$ cup diced celery | 1 cup drained crushed pineapple |
| 1 cup cooked peas, drained | $\frac{1}{4}$ cup pimiento, cut in thin slices |

Soften gelatin in cold water and dissolve in boiling water. Cool. Stir in vinegar, lemon juice, sugar, and salt. Chill until partially congealed. Blend in remaining ingredients. Chill until firm. Serve on crisp lettuce with mayonnaise.

Grace Wales

CONGEALED VEGETABLE SALAD

- 1 envelope plain gelatin (I use $1\frac{1}{2}$)
- $\frac{1}{4}$ cup cold water
- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{4}$ cup heavy cream, whipped
- 1 cup diced meat (chicken, tuna, or shrimp)
- 2 T. chopped green pepper
- 2 T. fine chopped onion (grated if wish)
- $\frac{3}{4}$ cup diced tomatoes
- $\frac{3}{4}$ cup diced celery
- 2 T. lemon juice
- Salt to taste and dash red pepper
- Olives (optional)

Soften gelatin in cold water and dissolve over hot water. Cool and mix with mayonnaise. Fold in whipped cream and remaining ingredients. (continued)
(see next page)

Continuation of Congealed Vegetable Salad----

Chill. Serves 6. (Can top with additional mayonnaise and a "fat" shrimp or for extra wrinkle).

Annie Louise Gentry

ZETA SALAD

1 -(9 oz) can crushed pineapple
1 package lemon-flavored gelatine
1 small can pimientos, finely chopped
 $\frac{1}{2}$ cup chopped celery
 $\frac{2}{3}$ cup chopped shrimp (fresh or canned) ---
Tuna or chicken can be used instead.
 $\frac{1}{8}$ teaspoon salt
1- (3oz.) package cream cheese
1 cup heavy cream, whipped

Drain juice from pineapple and add water to make 1 cup liquid; heat to boiling and dissolve gelatine in this; chill. When mixture is slightly thickened, fold in pimientos, celery, shrimp, and salt. Mash cheese in a bowl, add gelatine mixture, and blend well. Fold in whipped cream. Pour into mold and chill until firm. Unmold on crisp salad greens and serve with mayonnaise. Serves 6.

Elisabeth Collins

BLUE CHEESE DRESSING
OR DIP

$\frac{1}{4}$ lb. Blue Cheese
Juice of $\frac{1}{2}$ lemon
1 tsp. celery salt
1 tblsp. sugar (optional)
(see next page)

Continuation of Blue Cheese Dressing--

Leave the above covered at room temperature several hours if possible before beating together and adding the following:

2 cups mayonnaise

1 small can evaporated milk

Whip with electric mixer (will be runny) and refrigerate to firm.

This is good on tossed green salad, fruit salad, or as a dip.

Bettie Bradford

HONEY DRESSING

$\frac{1}{2}$ to $\frac{2}{3}$ cup sugar

1 tsp. paprika

$\frac{1}{4}$ tsp. salt

$\frac{1}{3}$ cup vinegar

1 tsp. grated onion

1 tsp. dry mustard

1 tsp. celery seed

$\frac{1}{3}$ cup honey

1 tablespoon lemon juice

1 cup salad oil

Mix together sugar, mustard, paprika, celery seed and salt. Add honey, vinegar, lemon juice, and onion. Pour oil into mixture very slowly, beating constantly with electric beater.

Margaret Derrick

CREAMY BLUE CHEESE SALAD DRESSING OR DIP

$\frac{1}{4}$ lb. blue cheese

$\frac{1}{4}$ cup vinegar

1 clove garlic, minced

(or less)

2 cups mayonnaise

$\frac{1}{2}$ cup sour cream

Crumble cheese (you should have 1 cup). Set aside a few tablespoons for garnish. In mixing bowl combine remaining ingredients. Beat with electric beater until fluffy. Sprinkle with reserved cheese. Makes $3\frac{1}{2}$ cups.

BAKED BEANS

1 large can pork & beans 3 tsp. mustard (dry)
 $\frac{1}{4}$ T. bacon fat $1\frac{1}{2}$ T. brown sugar
 $\frac{1}{2}$ onion chopped
 $\frac{1}{2}$ cup catsup

Brown onions in bacon fat. Add to beans. Add catsup, mustard and brown sugar. Mix. Bake in moderate oven-350 about one hour.

Helen Kern

BAKED MINTED CARROTS

2 qts. carrots, sliced 1 t. salt
 $\frac{1}{2}$ cup brown sugar 6 T. butter
 $\frac{1}{4}$ cup chopped fresh mint

Place carrots in casserole. Sprinkle with salt and brown sugar; dot with butter. Sprinkle with mint. Cover. Bake at 350 d. F. for one hour. 8 portions.

Stina Bankston

LIMA BEANS/MUSHROOMS & CELERY

2 pkgs. Frozen Limas, Cook as directed
2# mushrooms, drained-sliced
1 medium onion- minced
1 cup celery- finely chopped

Saute onions and celery in $\frac{1}{2}$ # butter until tender and golden. Add mushrooms and cook until tender. Sprinkle in 2 tablespoons of flour with $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of nutmeg, $\frac{1}{8}$ teaspoon of pepper.

(see next page, continued)

Continuation of Lima Beans/Mushrooms & Celery-----

Toss until well blended. Reduce heat and stir in $\frac{1}{2}$ cup of cream. Add to cooked beans. A little sherry just before serving is good. Garnish with paprika.

Ruth M. Bradford

CORN CASSEROLE

1 medium onion	1 green pepper chopped
1 stick oleo	3 T. flour
2 cups cooked rice (minute rice)	2 cups canned tomatoes(mashed)
2 hard-boiled eggs, chopped	2 cups whole kernel corn
$1\frac{1}{2}$ tsp. salt	1 tsp. Worcestershire sauce
	$\frac{1}{2}$ tsp. tabasco sauce
	black pepper to taste

Brown onion and pepper in oleo. Add all other ingredients and mix well. Pour into greased casserole. Cover top with grated cheese. Bake in 375 oven until cheese melts.

Joy Airheart

EGGPLANT SOUFFLE

1 medium eggplant	1 cup milk
2 tablespoons butter	1 cup grated cheddar cheese
2 tablespoons flour	$\frac{3}{4}$ cup soft bread crumbs
1 tsp. grated onion	2 eggs, separated
1 tsp. salt	Dash of pepper

Pare eggplant; cut in small pieces. Cook in boiling salt water until tender; drain, mash. Melt butter, add
(see next page)

Continuation of Eggplant Souffle-----

flour, milk; add cheese. When thick, add eggplant, bread crumbs, and seasonings. Beat egg whites until stiff. Beat yolks. Stir yolks into mixture. Fold in whites. Turn into baking dish (8" square) Bake 45 minutes in 375 oven until firm.

Grace Wales

GREEN BEAN CASSEROLE

2-#1 Cans French green Beans	3/4 cup chopped cheddar cheese
2-4oz. cans mushrooms	2 tsp. soy sauce
1 medium onion	1 tsp. Tabasco Sauce
1/2 stick butter	1 tsp. Accent
1/4 cup flour	1-5oz. Can Water Chesnuts
2 cups milk	1 C. toasted slivered almonds
1 cup light cream	Salt and pepper to taste

Saute onions and mushrooms in butter. Add flour and milk. Cook until smooth. Add next five ingredients and simmer until cheese melts. Drain beans and mix with sauce. Add drained sliced water chesnuts. Pour into Casserole, sprinkle with almonds. Cook for 20 minutes at 375 degrees.

Ann Livingston

SQUASH PATTIES
1 packed cup grated yellow squash
1 tsp. sugar
1/8 tsp. salt
Dash pepper
3 T. flour
Mix above and add one beaten egg and one tsp. salad oil to other ingredients. Fry immediately. Drop by spoonful into hot salad oil.

GREEN LIMA BEANS DELUXE

2 cups tiny, cooked, well drained, green lima beans
 $\frac{1}{2}$ cup pimento
 $\frac{3}{4}$ cup grated cheese
1 $\frac{3}{4}$ cups thick white sauce
2 tablespoons ketchup
1 teaspoon salt

Use standard thick white sauce recipe. Make sauce, add other ingredients to sauce. Mix lightly. Top with bread crumbs mixed with melted butter. Bake at 300 degrees for 20-30 minutes.

Frieda Poole

CASSEROLE OF PEAS

1 can English peas (med. size peas)	1 cup diced celery
2 strips bacon	$\frac{1}{2}$ cup diced bell pepper
1 can tomatoes	$\frac{1}{2}$ cup diced onion
2 hard cooked eggs	1 cup heavy cream sauce
	Bread crumbs

Cut or dice bacon, put in skillet and brown. Add celery, pepper and onion. Cook until celery is tender, pour in tomatoes, simmer for 5 minutes, then, add heavy cream sauce. Remove from fire and add drained peas. Fill casserole by alternating layers of mixture and eggs sliced (hard boiled). Top with crumbs. Before serving heat in 350 oven for 15 to 20 minutes.

Faye Sanders

SCALLOPED POTATOES SUPREME

8 med. sized potatoes, or $\frac{1}{4}$ cup chopped green pepper
2 quarts, sliced $\frac{1}{4}$ cup minced onion
2 teaspoons salt $\frac{1}{8}$ teaspoon pepper
1 -10 $\frac{1}{2}$ or 11 oz. can 1 cup milk
condensed cream of
mushroom soup

Alternate layers of potatoes, green pepper, and onion in greased baking dish; season each layer with salt and pepper. Mix mushroom soup and milk; pour over potatoes. Cover and bake in moderate oven (350) 1 $\frac{1}{2}$ hours. Serves 8.

Helen Sanders

SQUASH CASSEROLE

1 lb. squash salt and pepper to taste
1 t. sugar $\frac{1}{2}$ c. chopped nuts
1 egg $\frac{1}{2}$ stick butter
Minced onion to taste Bread or cracker crumbs
 $\frac{1}{2}$ c. mayonnaise $\frac{1}{2}$ c. cheese, grated
Pecan halves, (optional)

Cook squash until tender; drain. Add butter and mash. Mix sugar, egg, onion, mayonnaise, nuts, salt, pepper and $\frac{1}{2}$ cup cheese; add to squash. Pour mixture into buttered casserole. Top with crumbs. Grated cheese may be used. Dot with butter. Decorate with pecan halves if desired. Bake at 350 degrees for 30-40 minutes or until brown. Serves 8.

Kay Browder

FESTIVE RICE CASSEROLE

1 can sliced mushrooms (6 oz.)	2 teaspoons minced onion
1 $\frac{1}{4}$ cups uncooked rice	1/3 cup chopped almonds
1/8 teaspoon pepper	1 cup shredded Cheddar cheese
3 beef boullion cubes	Water
2 tablespoons chopped parsley	4 teaspoons soy sauce
	2 tablespoons chopped pimento
	Seasoning salt to taste

Drain mushrooms; reserve the liquid. In a greased 2-quart casserole, combine mushrooms, onion, almonds, cheese, rice and pepper. Add enough water to reserved mushroom liquid to make 3 $\frac{1}{4}$ cups. Heat to simmer. Add boullion cubes and stir until dissolved. Add soy sauce. Pour over rice mixture. Cover. Bake at 375 F. for 45 to 55 minutes or until all the liquid has been absorbed. Before serving, stir in parsley, pimento and seasoning salt to taste. Yield: 6 to 8 portions.

Elisabeth Collins

BAKED RICE

1/4 cup chopped celery
1/4 cup chopped onion
1 small can chopped mushrooms
1 cup rice (uncooked)
1 teaspoon salt
2 cups consomme

Melt butter, add celery, onions, mushrooms, rice, salt, and consomme. Mix well. Cover and bake in 350 oven for one hour.

Gaynell Powell

VEGETABLE CASSEROLE

Lima Bean Onion Casserole.

Wash and peel: 2 cups small onions.

Saute until they are translucent in 4 tbsps. butter

Stir in:

1 tablespoon flour

1 cup water or stock

Simmer until blended, and add:

2 cups fresh lima beans

Continue cooking covered over low heat, shaking occasionally, until beans are almost tender. Then add:

1 tbsps. chopped celery leaves 1 tbsps. chopped parsley leaves
1/8 teaspoon dried thyme

1/2 teaspoon salt

Cover and continue cooking until beans are tender.

Vesta Lou Skelton

BAKED ZUCCHINI

2 1/2 lbs. zucchini

2 cloves of garlic

2 large onions

1 large bell pepper

Bread crumbs

2 cans stewed tomatoes

Parmesan cheese

Steam the zucchini in water until "just tender".
Dran and set aside. Chop onions, pepper and garlic, cook in 1/4 cup of oil until soft. Add tomatoes and salt and pepper to taste. Cook until slightly thickened. Grease a 2 1/2 quart casserole and place a layer of zucchini, the tomato mixture, the bread crumbs and cheese. Repeat topping with cheese. Use the crumbs and parmesan cheese generously. Sprinkle the top with paprika and bake 45 minutes at 350.

Annie Louise Gentry

BUTTERSCOTCH CRUNCH

2 pkgs. Butterscotch Dainties
1 can Chow Mein Noodles
1 can cashew nuts

Melt caramels in top of double boiler. Remove from heat and stir in noodles and nuts. Drop from teaspoon on wax paper.

Ruth Gardner

SINFUL PRUNES

Soak one pound of prunes overnight in equal amounts of red wine and water to cover; add $\frac{1}{2}$ cup of sugar and simmer gently until soft (about 20 min.) Remove the prunes to a glass or bowl and reduce the cooking liquid to a thick syrup. Pour over prunes and chill. May serve with whipped cream.

Bettie Bradford

BARBECUE SAUCE

1 cup vinegar	2 cups catsup
$\frac{1}{2}$ lb. butter	2 T. prepared mustar
1 T. Worcestershire sauce	2 T. brown sugar

Melt butter, stir in all other ingredients.
Let simmer for 20 minutes.

Faye Sanders

IRON SKILLET CANDY

2 Cups sugar	2 cups nuts
$\frac{1}{2}$ cup undiluted Pet milk	$\frac{1}{3}$ cup Karo
1 tbsp. butter	1 tsp. vanilla
2 sqs. or 2 level tbsp. cocoa	Pinch salt

Let come to a boil and boil fast for 2 minutes.
Set aside to cool. Put in vanilla and nuts. For
peanut butter fudge, add:

Peanut butter, and leave off cocoa

Be sure to use iron skillet.

Vesta Lou Skelton

HONEY BALLS

1 cup honey
1 cup peanut butter
2 cups dry milk solid
1 cup crushed corn flakes

Cream honey and peanut butter. Mix with milk
solid. Shape into balls. Roll in crushed corn
flakes.

Faye Sanders

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