

To Margaret April 25, 1994
from
Mom + Dad Wilson

Expression of Appreciation

Our organization, the compilers and sponsors of this cookbook, would like to thank and express our sincere appreciation to the many people in the community who gave so generously of their time and energy in collecting and submitting recipes and assisting with the sale of our cookbooks. Without their help, this book would not have been possible.

The Cookbook Committee

A business started, a man honored, and the history of Linville began. It was in the late seventeenth century (1778) when Mr. Linville settled in a dense forest about one and one-half miles southeast of the old post office in Linville, on an Indian trail leading from Ouachita City, the nearest store. As people moved into the area, Mr. Linville built a trading center and started his own business.

It wasn't until almost ninety years later, in 1867, that the need for education resulted in one term of school near Mary Defee's place and, again two years later, in a log house near Jim Green's place. The next recorded school was in a log residence located at the present C. M. Crow place. Mrs. Cole taught this school.

It wasn't until 1881, that a building was constructed for the specific purpose of education. One term of school was held in the crude log hut built by Bill Kirpatrick, Ike Reppond, and Dick Pilgreen near the W. M. McKinnie place. This was named Oak Grove School. It had no windows, no supplies, and the children stood to write on boards nailed across pegs driven in logs.

In 1885, J. D. Crow and W. M. McKinnie joined the three men mentioned above to construct a one-room frame building with windows with wooden shutters and desks. School was conducted each summer for five years.

In 1890, aided by P. M. Turner, the 1885 building was torn down and moved and a large one was built.

The students now enjoyed windows with glass, blackboards, maps, charts, and crayons.

In 1909, a two-room building was erected on three acres given by J. D. Crow. E. L. Westbook, Sr., R. L. Love, and W. C. Beasley were carpenters. This was the first building on the present site of Linville High School. During the next few years, Oak Grove, China Grove, and Lin Grove were drawn together at Linville School. Chapell R. Reagan was the first teacher.

In the following years, rooms, buildings and more teachers were added to Linville School. Locations of classes changed as buildings were built or torn down. Some teachers' homes were built. Various departments were added or deleted. A hot lunch program was started in 1938. Tax mills were approved and later increased to fund education. Water, electricity, natural gas, and much later, telephones and air conditioning were added to the school. Dirt roads were first graveled and later paved. It is interesting to note that the Little Red Schoolhouse was first built for a Science building in the late 1930's.

Between 1910 and 1923, Linville School was state approved on the elementary, junior high, and high school level. In 1957, the school became a member of the Southern Association. Linville's first graduating class in 1923, included Nazareth Harrell (valedictorian), Vernie Allen (salutatorian), Alvin Harrell, Jack Waldrop, Olivia Roberson, Fannie Mae Haile, and Ovia Love.

In 1948, the community cheered as the girls won the State Championship with Mrs. Willard Taylor as the coach. The following year, they won the runner-up spot.

The progress of Linville High School reflects commitment, dedication, and pride of the people of this community as shown by the following facts.

From 3 acres to 22.10 acres.

From a two-room building to six buildings, including 23 classrooms, a library, a cafeteria, a gym, offices, a home economics living room and kitchen, and other utility rooms.

From one teacher to 22 teachers, including a Director of Student Affairs, a librarian, a Special Education teacher and a coordinating teacher and one secretary.

From one covered wagon to five buses.

From seven grades to 12 grades and kindergarten.

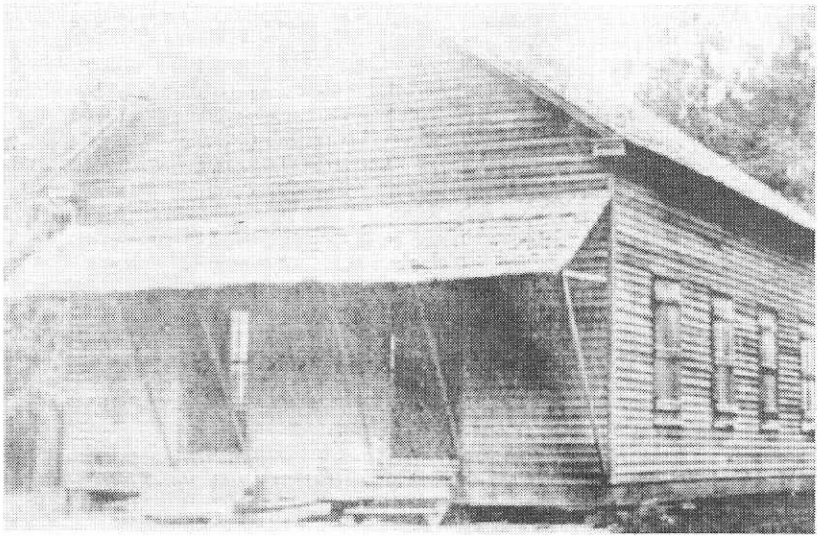
From the first "box supper" in 1907, to buy a bookcase and books to Doc Cooper Day and the Halloween Carnival to buy a computer and other supplies.

From graduates to an average 30 graduates per year.

From summer sessions only to a nine month term.

From one janitor (B. F. Love, 1930) to four janitors.

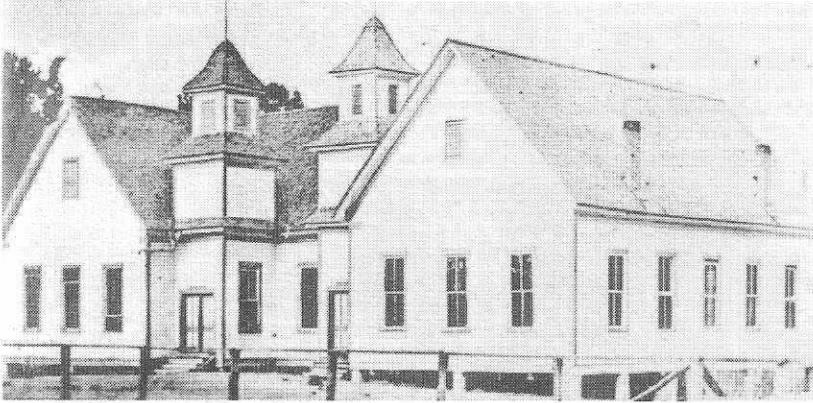
Linville High School is the center, heart and soul, of this area that started in a "dense forest" more than two hundred years ago.



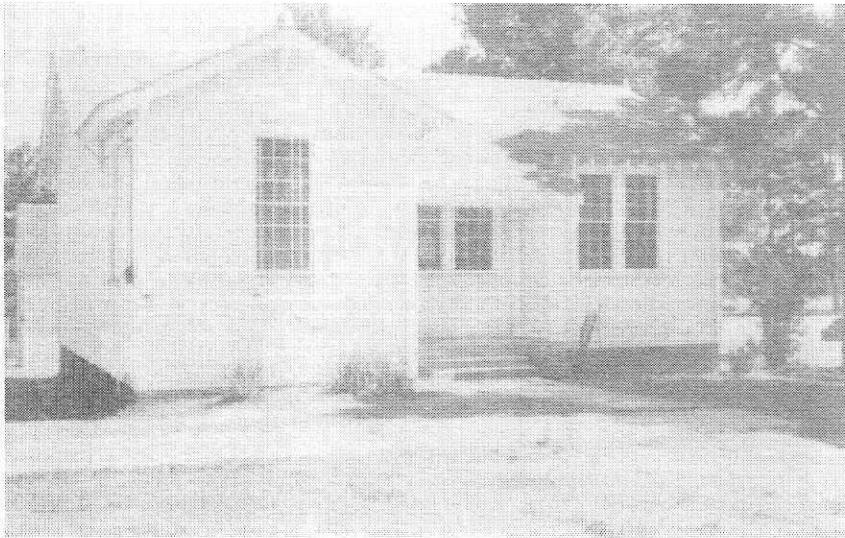
**China Grove School
Early 1900's**



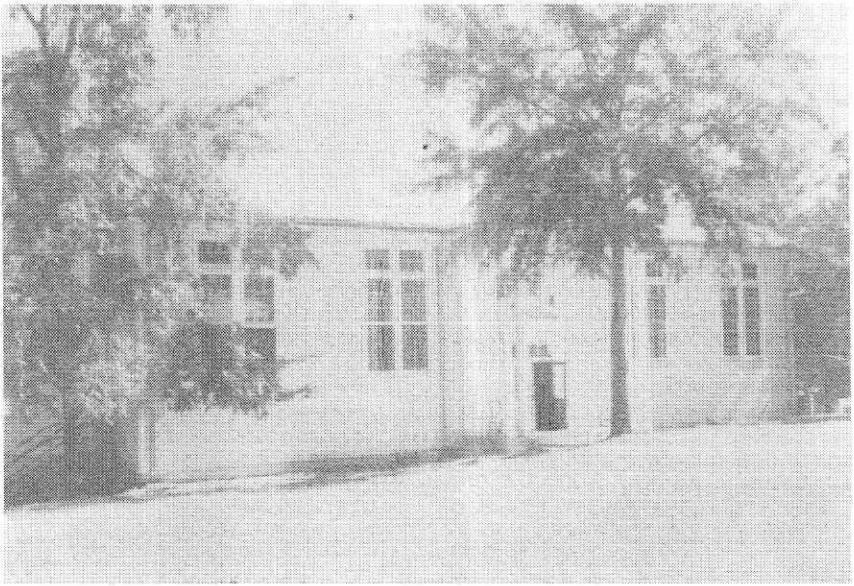
**Linville School
1st Transportation**



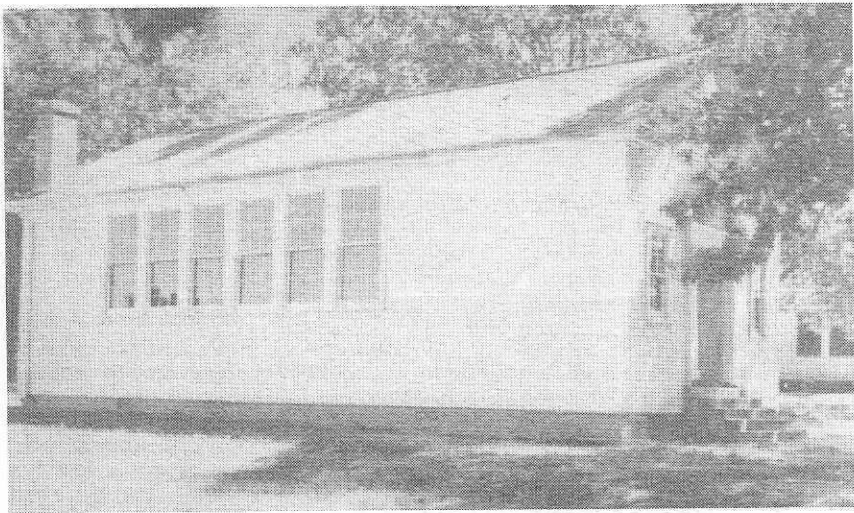
**Linville School
1910 Home Economics Addition**



1930 New Agriculture Building



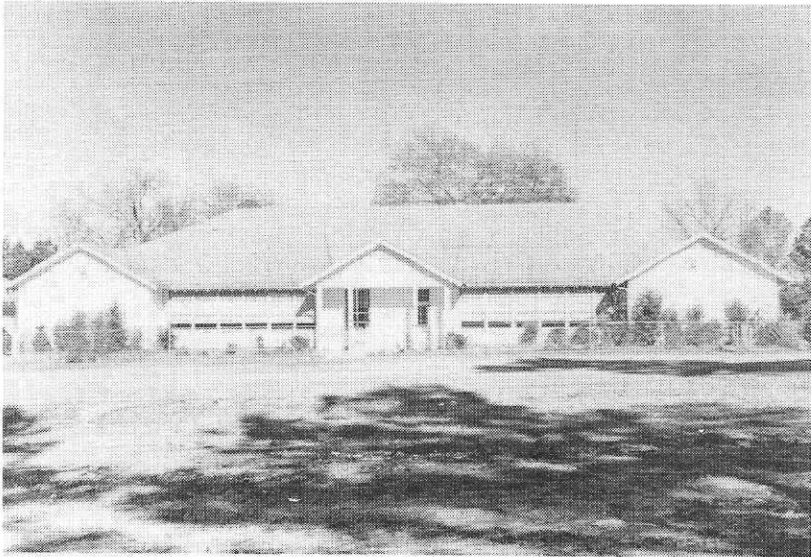
1938 Gym was constructed



**1940 Science Building constructed--
currently Little Red School Building**



1942 Shop



1948 New Administration Building

APPETIZERS, RELISHES & PICKLES

SHRIMP DIP

½ pt. sour cream
8 oz. cream cheese
½ c. celery, chopped fine
salt and pepper to taste

juice of 1 lemon
red pepper to taste
2 small cans shrimp, chopped

Combine sour cream and cream cheese. Add other ingredients (except shrimp and red pepper). Then add shrimp to mixture. Sprinkle with red pepper. Serve dip with crackers. Makes 1 quart.

*Jackie Cooper
Class of 1956*

LIFE'S RECIPE

1 c. good thoughts
1 c. kind deeds
1 c. consideration

3 c. sacrifice for others
3 c. forgiveness
3 c. well beaten faults

Mix thoroughly and add tears of joy, sorrow and sympathy for others. Flavor with gifts of love. Fold in 4 cups of prayer and faith to lighten. Let it rise to the height of happy living. After pouring this into your daily life, bake well with human kindness. Serve with a smile.

Josephine Dean

FRENCH BREAD SPREAD

½ c. mayonnaise
½ c. oleo, softened
4 oz. ripe olives, chopped
2 cloves garlic

1 c. Mozzarella cheese
1 c. Cheddar cheese, grated
½ c. green onions

Use twin loaves of French bread. Mix mayonnaise and softened oleo. Mix olives and garlic and add to mayonnaise mixture. Add remaining ingredients. Cut bread lengthwise and spread. Heat in oven until cheese is melted.

*Jackie Kennedy Mardis
Class of 1971*

HAM AND CHEESE ROLLS

1 pkg. miniature rolls
1 c. chopped ham
Mozzarella cheese
Monterey Jack cheese

1 stick butter
1 ½ tsp. minced onion
1 ½ tsp. poppy seed

Cut dinner rolls lengthwise so you have 2 layers. Put ham and cheese on bottom half. Add top layer of bread. Melt butter and add other ingredients. Pour on top of bread and bake at 400° until rolls are brown and cheese is melted.

Pam Gulley

FRUIT DIP

1 (3 oz.) pkg. cream cheese
1 small pkg. Dream Whip

1 (No. 3) can crushed pineapple,
drained
¼ c. maraschino cherries, chopped

Beat cream cheese, adding enough milk to consistency of mayonnaise. Add Dream Whip by tablespoonful and beat until like mayonnaise. Add pineapple and cherries.

Corrie Lankford

MEXICAN DIP

1 bunch green onions, chopped
3 medium tomatoes, chopped
1 small can chopped black olives
2 cans bean dip (regular or
jalapeno) or refried beans
1 c. mayonnaise
½ c. sour cream

1 pkg. taco seasoning
guacamole dip (this layer is
optional)
1 pkg. grated Cheddar cheese
Tostitos chips
picante sauce

Layer in shallow pan or platter in the following order: Bean dip, guacamole dip, mixture of taco seasoning, mayonnaise and sour cream and mixture of onions, tomatoes and olives. Top with Cheddar cheese. Optional to top each serving with picante sauce. Serve with Tostitos chips.

Pam Gulley

NACHOS

1 lb. ground beef
1 lb. Velveeta cheese
1 medium chopped onion

1 can Ro-Tel
1 large bag Tostitos corn chips

Brown ground beef and onion. Drain. In double boiler or microwave, melt cheese. Add Ro-Tel; cook about 5 minutes. In individual bowls, put chips. Pour meat on top of chips. Then top meat with cheese mix.

*Lisa Ford Conley
Class of 1987*

COCKTAIL MEATBALLS

1 lb. ground beef
½ c. dry bread crumbs
½ c. chopped onion
¼ c. milk
1 egg
1 Tbsp. parsley

1 tsp. salt
¼ tsp. pepper
½ tsp. Worcestershire sauce
1 (12 oz.) jar chili sauce
1 jar grape jelly (10 oz.)

Mix ground beef, bread crumbs, onion, milk, eggs and next four ingredients. Shape into 1-inch balls. Melt shortening in large skillet. Brown meatballs and remove from pan. Pour off shortening. Add chili sauce and jelly to skillet, stirring constantly, until jelly is melted. Add meatballs and stir until well coated. Simmer, uncovered, for 30 minutes. Serve hot. Heat in crock-pot for parties.

Barbara Bowen

MINI PIZZAS

English muffins
Pizza Quick sauce
pepperoni

black olives
Mozzarella cheese
other toppings of choice

Take and separate muffins. Put on baking sheet. Top muffins with pizza sauce, pepperoni, black olives and grated cheese. Bake at 450° until cheese melts.

You may add your own toppings. Quick and easy.

*Tracey Snell Cain
Class of 1978*

PIG IN BLANKETS

Oscar Mayer little Smokies
refrigerated biscuits

Dijon mustard

Separate biscuits. Cut in halves. Wrap biscuit half around sausage. Place on baking sheet with connecting point of wrap on bottom. Cook according to directions on biscuit wrapper. Serve with Dijon mustard.

To prepare in advance, cover, uncooked, with wrap. Keep refrigerated.

Audrey Baker

CHILI DIP

2 (15 oz.) cans chili without beans

1 (8 oz.) pkg. cream cheese

Heat together in saucepan over low heat until cream cheese is melted and well blended. Be sure to stir constantly so it doesn't stick. This is best served hot with chips.

Robin Snell

SAUSAGE BALLS

1 lb. hot sausage
3 ½ c. Bisquick

10 oz. shredded Cheddar cheese

Mix well and roll in small balls. Bake in a 350° oven for 15 or 20 minutes.

Corrie Lankford

SPINACH DIP

1 pkg. Knorr vegetable mix
1 pkg. chopped spinach
1 ½ c. sour cream

1 c. mayonnaise
1 c. water chestnuts, sliced
3 chopped green onions

Drain spinach thoroughly. Mix together. Chill and serve.

*Rhonda Wells George
Class of 1976*

MEXICAN DIP

- | | |
|--------------------------------|--|
| 1 (10 oz.) can Ro-Tel tomatoes | 1 large onion, diced |
| 1 (16 oz.) can stewed tomatoes | jalapeno peppers, diced (optional,
more peppers the hotter) |
| 2 (8 oz.) cans tomato sauce | |

Add all cans together and squeeze real small. Add onion and peppers. Stir well. Chill 3 hours or longer.

Serve with chips, over tacos, over chili or over nachos.

Patricia C. Stinson

JEZEBEL SAUCE

- | | |
|---|-----------------------------|
| 1 (18 oz.) jar apricot preserves | 1 (18 oz.) jar apple jelly |
| 1 (5 oz.) jar horseradish, drained | 1 to 1 1/4 tsp. dry mustard |
| 2 (8 oz.) pkg. softened cream
cheese | |

Spread cream cheese on large plate. Mix remaining ingredients and spread over cream cheese. Serve with Triscuits or any crackers of your choice. Refrigerates well.

Tina Snell

PICKLED PEACHES

- | | |
|--------------|----------------------------|
| 4 c. water | 1 tsp. cloves |
| 4 c. vinegar | 3 sticks cinnamon |
| 8 c. sugar | 1 peck small cling peaches |

Boil first 3 ingredients for 3 minutes. Drop as many peeled peaches into syrup as it will cover and boil until peaches can be pierced easily. Put into jars, cover with hot syrup and seal. Makes about 10 quart jars.

Oceal Ray

DILL PICKLES

- | | |
|---|------------------|
| 1 gal. cucumbers or more, 3 to
4-inches long | 2 qt. water |
| 1 c. plain salt | 3 hot peppers |
| 1 qt. red vinegar | 2 cloves garlic |
| | 1 tsp. dill seed |

In a large pot (stainless steel best), combine salt, water and vinegar; bring to boil. Meantime, have garlic, peppers and dill seed in

APPETIZERS, RELISHES & PICKLES

jars. Put cucumbers on top of vegetables. Bring vinegar back to boil and pour over cucumbers. Seal.

If you have dill plant, put the flower or any part of the plant in the jar. Plant is best. You don't need the seed if you have plant.

Oceal Ray

- ● EXTRA RECIPES ● -

SOUPS, SALADS & SAUCES

TACO SOUP

1 lb. ground beef	2 cans pinto beans
1 pkg. taco seasoning	1 can hominy or whole kernel corn
1 pkg. dry Ranch dressing mix	1 onion
1 can Ro-Tel tomatoes	

Brown beef and drain. Add seasoning and onion. Cook until onion is tender. Put in soup pot with tomatoes, beans and hominy. Simmer 5 to 10 minutes.

Pam Gulley

RANDY'S SOUP

1 onion, chopped	1 can stewed tomatoes
½ stick butter	1 can whole corn
1 can pinto beans with jalapenos	

Melt butter; add onion and saute. Add remaining ingredients. Salt and pepper to taste. Cook 30 to 45 minutes. Can be doubled.

Variations:

Add 1 pound browned ground beef.
Add package of taco seasoning.

Linda Tynes

TACO SOUP

2 lb. ground beef	1 (4 oz.) can chopped green chilies, undrained
1 small onion, chopped	1 ½ c. water
3 (14 ½ oz.) cans stewed tomatoes, undrained	1 (1 ¼ oz.) pkg. taco seasoning
1 (16 oz.) can pinto beans, undrained	1 (0.4 oz.) pkg. Ranch style salad dressing mix
1 (15 ½ oz.) can yellow hominy, drained	¼ tsp. salt
	½ tsp. pepper

Cook ground beef and onion in a Dutch oven until meat is browned; drain. Add stewed tomatoes and remaining ingredients.

SOUPS, SALADS & SAUCES

Cover, reduce heat and simmer 1 hour, stirring occasionally. Yields 13 ½ cups. "Good Good"!

*Deb Frisby Bowen
Class of 1972*

BROCCOLI SOUP

1 onion	3 cans milk
1 stick margarine	1 lb. Mexican Velveeta
3 cans cream of mushroom soup	1 pkg. chopped broccoli

Saute one onion in a stick of margarine until onion is soft. Add 3 cans of cream of mushroom soup, 3 cans of milk, a pound of Mexican Velveeta and a package of chopped broccoli. Heat until hot, stirring constantly.

*Cindy Ray Fitch
Class of 1978*

TURTLE SOUP

6 lb. turtle meat	2 red peppers
2 c. peas	1 bottle hot sauce
2 c. butter beans	1 Tbsp. salt
1 pkg. okra	1 Tbsp. pepper
1 can whole kernel corn	1 onion
1 can Ro-Tel tomatoes	

Use very large saucepan. Boil turtle meat, salt and pepper and onion. Cook until done. Debone turtle meat. Add all other ingredients. Cook to desired consistency.

Deanna D. Reppond

PEPPED-UP POTATO SALAD

1 ½ tsp. mustard seed	5 c. diced cooked potatoes (approximately 5 large potatoes)
1 tsp. celery seed	¾ c. salad dressing or mayo
3 Tbsp. vinegar	2 hard-cooked eggs, chopped
1 ½ tsp. salt	
½ c. finely chopped green onions and tops	

Soak mustard seed and celery seed in vinegar several hours or overnight. Combine seed mixture with salt and green onions. Add

potatoes and mix lightly. Add mayonnaise and chopped eggs. Chill thoroughly.

Note: Cook potatoes with jackets on, then peel. Cool and dice.

Narene M. Miller

JELLO DESSERT

1 small can mandarin oranges
1 small pkg. orange jello

1 small carton Cool Whip
1 small carton cottage cheese

Drain oranges well; cut in small pieces. Combine Cool Whip and cottage cheese. Add oranges and jello. Mix well. Refrigerate six or eight hours before serving. This may be served as a salad also.

Pearl H. Cooper

TACO SOUP

2 lb. ground meat
1 small onion, chopped
1 can Ro-Tel tomatoes with juice
1 can stewed tomatoes
1 can golden hominy

1 can pinto beans
1 can kidney beans
1 pkg. taco seasoning mix
shredded cheese (if desired)

Brown meat with onion. Add other ingredients and simmer 1 to 1 ½ hours. Serve over Tostitos chips. Sprinkle with cheese.

Jeannie Hollis Taylor
Class of 1964

MOM'S OYSTER SOUP

1 pt. oysters
1 qt. milk

2 Tbsp. butter or margarine
salt and pepper

Drain liquid from oysters. Place liquid in saucepan; bring to a boil and skim. Add oysters and simmer until edges begin to curl. In separate pan, heat milk almost to boiling point. Add butter and seasonings to oysters. Add milk to oysters.

Connie Fowler Snell
Class of 1981

CALIFORNIA CHICKEN SALAD

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|--------------------------|--------------------------------------|
| ½ c. butter or oleo | 4 c. shredded cooked chicken breasts |
| 2 c. mayonnaise | 2 c. seedless green grapes (whole) |
| ¼ c. minced parsley | 1 ½ c. toasted slivered almonds |
| ½ tsp. curry powder | lettuce leaves |
| ¼ tsp. minced garlic | paprika |
| salt and pepper to taste | |

Melt butter in saucepan. Cool to room temperature. In a bowl, gently stir the butter in mayonnaise, parsley, curry powder, garlic, salt and pepper. In a large bowl, combine chicken, grapes and almonds. Arrange this mixture on lettuce leaves. Pour the dressing on top and sprinkle with paprika.

Glenda Reynolds

FAITH'S COLE SLAW

- | | |
|---|---------------------|
| 1 (3 oz.) pkg. chicken flavored Ramen noodles | ½ c. sliced almonds |
| 6 c. shredded cabbage | 3 Tbsp. vinegar |
| 4 green onions, chopped | 2 Tbsp. sugar |
| ½ c. sunflower seeds | ½ tsp. salt |
| | ½ tsp. pepper |

Remove seasoning packet from noodles. Set aside. Crush noodles. Combine noodles and next 4 ingredients. Mix next 4 ingredients with whisk. Toss all together gently to coat. Cover and chill.

*Helen Matthews
L.H.S. Cafeteria*

ITALIAN SALAD

- | | |
|---|---|
| 1 (17 oz.) can 3 bean salad, drained | 1 (6 oz.) can black olives, halved |
| 1 (5 oz.) jar stuffed olives, halved | 1 (16 oz.) can artichoke hearts, cut in fourths and drained |
| ½ rib celery, cut in ¾-inch pieces | 1 bell pepper, cut in ¾-inch pieces |
| 1 (4 oz.) can sliced mushrooms, drained | 1 (10 oz.) pkg. cauliflower, cooked until crisp |
| 2 oz. olive oil | 1 (8 oz.) bottle golden Italian salad dressing or to taste |
| 1 Tbsp. apple cider vinegar | |
| 3 Tbsp. vinegar | |

Combine and toss all vegetables together. Mix remaining ingredients. Add to vegetables. Mix well. Will keep several days in refrigerator.

*Mary E. Trout
Class of 1967*

OLD FASHIONED POTATO SALAD

- | | |
|-------------------------------------|----------------------------------|
| 3 medium boiled potatoes | 1/3 c. hot chicken or beef broth |
| 1 Tbsp. chopped chives or parsley | 1/3 c. mayonnaise |
| 1 Tbsp. finely chopped green onions | 1/2 c. Old French dressing |
| 2 slices crisp bacon, chopped fine | 2 Tbsp. wine vinegar |

Steam or boil potatoes until well done. Peel off jackets while slightly warm and cut into thin slices. Place potatoes into mixing bowl. Add chives, onions, bacon, chicken broth, mayonnaise, French dressing and wine vinegar. Mix well and let stand for 30 to 40 minutes. Don't be alarmed if moist, potatoes will absorb moisture and salad will look firm.

Lorice Williamson

SPAGHETTI ZUCCHINI SALAD

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|--------------------------------|---|
| 6 to 8 oz. spaghetti | 2 bunches green onions and tops,
chopped |
| 1 small zucchini, unpeeled | 1 bottle Italian dressing |
| 1 to 2 large tomatoes, chopped | Salad Supreme |
| 1 bell pepper, chopped | |

Cook spaghetti according to directions, then rinse in cold water. Slice zucchini, then cut into match size pieces. Mix tomatoes, bell pepper, green onions, zucchini and spaghetti in large bowl. Pour Italian dressing over mixture and sprinkle with Salad Supreme. Stir all ingredients until evenly coated. Chill for several hours.

Estela Z. Reppond

WATERGATE SALAD

- | | |
|-------------------------------|-------------------|
| 1 large can crushed pineapple | 1 c. chopped nuts |
| 1 small box pistachio pudding | 1 large Cool Whip |
| 1 c. miniature marshmallows | |

Combine the ingredients and chill.

Belinda Roberson

MEXICAN SALAD

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|--|---|
| 1 lb. cheese (Cheddar or Colby),
grated | 2 cans Ranch Style beans, rinsed
and drained |
| 1 large onion, chopped | 1 (4 oz.) jar pimentos |
| 1 head lettuce | 1 large bag Fritos, crushed |
| | 1 bottle Catalina dressing |

SOUPS, SALADS & SAUCES

Mix all ingredients except Fritos and dressing. Mix Fritos and dressing right before serving.

*Diane Franklin
Class of 1966*

MANDARIN ORANGE SALAD

2 small cans mandarin oranges
1 large can chunk pineapple
1 (12 oz.) carton cottage cheese
1 large Cool Whip
1 large pkg. orange jello

Drain fruit and mix with dry jello. Add cottage cheese and Cool Whip. Chill until set. Takes only about 5 minutes to make.

*Tina Snell
(Coach's Mom)*

COLE SLAW

1 cabbage
4 Tbsp. mayonnaise
1 Tbsp. sugar
1 tsp. mustard

Shred cabbage. In small bowl, mix mayonnaise, sugar and mustard. Mix well and let stand until sugar dissolves. Mix again. When ready to serve slaw, add the sauce to the cabbage and stir well. Salt and pepper may be added to your taste.

Lula Hodge

ORANGE SALAD

1 (9 oz.) box Cool Whip
1 small box orange jello
1 c. crushed pineapple
1 c. mandarin oranges, drained
½ c. cottage cheese
½ c. marshmallows

Mix well and refrigerate.

Dixie North

LANCE'S FRUIT SALAD

1 can sliced pineapple
1 can peach pie filling
1 can mandarin oranges
1 pkg. frozen strawberries
3 to 6 bananas, sliced

Drain juice. Mix together and serve cold.

Cheryl Hilton

COCA-COLA SALAD

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|---|---|
| 1 small pkg. cherry jello | 1 small jar maraschino cherries,
chopped |
| 1 small pkg. strawberry jello | 1 c. chopped pecans |
| 1 (16 oz.) can crushed pineapple | 1 (13 oz.) Coke |
| 1 (8 oz.) pkg. cream cheese, cut in
small pieces | |

Drain pineapple and cherries; save juice. Measure juices and add enough water to make 2 cups. Bring to a boil. Dissolve jello in it. Cool; add Coke. Chill and when mixture begins to thicken, add other ingredients, and let jell completely.

P.S. Sugar-free Jell-O, diet Coke and pineapple canned in its own juice may be substituted.

*Deb (Frisby) Bowen
Class of 1972*

TACO SALAD

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|-----------------------------------|--|
| 1 head lettuce, chopped | 1 (10 oz.) pkg. taco chips or corn
chips, crushed |
| 1 can Ranch Style beans, drained | 8 oz. bottle Catalina dressing |
| 1 small jar pimento | 1 bell pepper, chopped (optional) |
| 1 red onion, sliced in thin rings | |
| 1 lb. cheese, grated | |

Mix everything except chips and dressing. Add chips and dressing just before serving.

*Theresa Hollis
Class of 1968*

CHERRY FLUFF SALAD

- | | |
|---------------------------------|------------------------------|
| 1 can cherry pie filling | 1 large Cool Whip |
| 1 can Eagle Brand milk | 2 (8 oz.) cartons sour cream |
| 1 can pineapple chunks, drained | 1 c. miniature marshmallows |

Stir Eagle Brand milk and sour cream together until mixed. Then stir in Cool Whip. Add ingredients. Stir until mixed. Chill.

*Deb (Frisby) Bowen
Class of 1972*

COLE SLAW

1 large cabbage

1 medium onion

Dressing:

2 c. mayonnaise

3 Tbsp. sugar

½ Tbsp. salt

2 Tbsp. black pepper

½ c. white vinegar

Slice cabbage and onion, then mix. Pour dressing in and mix well.

*Rhonda Wells George
Class of 1976*

PISTACHIO SALAD

1 box pistachio instant pudding

1 large can crushed pineapple

1 c. miniature colored
marshmallows

1 large container Cool Whip

Mix pudding and pineapple in bowl. Add marshmallows and Cool Whip. Let set until chilled. Will be soft and creamy.

*Amy Thurston Thomas
Class of 1983*

GULF COAST SHRIMP SALAD

1 can tomato soup

2 Tbsp. plain gelatin

½ c. cold water

1 (8 oz.) pkg. cream cheese,
softened

½ Tbsp. salt

1 bell pepper, chopped fine

3 Tbsp. green onions, chopped fine

2 c. small cooked shrimp

1 c. mayonnaise

Chop all vegetables. Heat soup. Soften gelatin in the cold water. Place softened cream cheese in blender or mixing bowl. Add softened gelatin to the heated soup, mix and pour into cream cheese. Blend well; let cool until mixture begins to thicken. Blend in mayonnaise. Add remaining ingredients, mix well, pour into greased mold and chill until firm.

Clara Hudson

TACO SALAD

- | | |
|---|---|
| 1 small head lettuce | 1 large can Ranch Style beans,
drained |
| 1 large bell pepper, chopped | 1 (8 oz.) pkg. cheese, grated |
| 1 large onion, chopped | |
| 1 large jar pimento, drained and
chopped | |

Mix all ingredients together. Just before serving add:

- | | |
|--|-------------------------|
| 1 (6 oz.) pkg. Fritos (crushed but not
into crumbs) | 1 jar Catalina dressing |
|--|-------------------------|

This makes a very large salad.

*Trinkie Smith Jones
Class of 1972*

MEXICAN SALAD

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|---|--|
| 1 small head lettuce | 1 (8 oz.) pkg. Cheddar cheese,
grated |
| 1 large bell pepper, chopped | 2 small to medium tomatoes |
| 3 Tbsp. green onions, chopped | 1 jar Catalina dressing |
| 1 large can Ranch Style beans,
drained | 1 small to medium pkg. Fritos |

Mix and chop as needed: lettuce, bell pepper, onions and tomatoes. Add Ranch beans. Just before serving, add grated cheese, Fritos and Catalina dressing.

Clara Hudson

STRAWBERRY PRETZEL SALAD

- | | |
|---|------------------------------------|
| 6 oz. pkg. strawberry Jell-O | 2 c. crushed pretzels (8 oz. pkg.) |
| 2 c. boiling water | 1 ½ sticks oleo, melted |
| 1 small can crushed pineapple,
drained | 1 c. plus 3 Tbsp. sugar |
| 20 oz. carton frozen strawberries | 8 oz. pkg. cream cheese |
| | 8 oz. Cool Whip |

Pour water over Jell-O. Stir to dissolve. Add pineapple and strawberries. Chill until mixture thickens.

Combine crushed pretzels, oleo and 3 tablespoons sugar. Mix well. Pat into bottom of ungreased pan. Bake 7 to 10 minutes at 400°. Cool completely.

SOUPS, SALADS & SAUCES

Cream together cream cheese, Cool Whip and 1 cup sugar. Spread over pretzels. Pour Jell-O mixture over cream cheese layer. Refrigerate 4 to 6 hours.

Great to make ahead of time. Will keep about 36 hours before crust begins to get soggy. Use as salad or dessert. Serves 12.

*Jeannie Thurston Browning
Class of 1975*

MOTHER'S PINEAPPLE GLAZE FOR HAM

1 large can pineapple juice
1 small can pineapple chunks
¾ c. sugar

½ c. orange juice
cornstarch to thicken

Mix pineapple juice, pineapple chunks, sugar and orange juice well over low heat, then add 2 tablespoons cornstarch. If needs to be thicker, add more cornstarch until you get the thickness you want. Serve hot over ham.

*Elaine Harper Russell
(Debbie Brantley)*

FRENCH DRESSING

¾ c. white vinegar
1 c. tomato soup
3 tsp. onion juice
½ tsp. black pepper
2 Tbsp. sugar
1 tsp. paprika

1 tsp. dry mustard
2 tsp. Worcestershire sauce
1 ½ c. oil
1 tsp. chili powder
3 cloves garlic
2 tsp. salt

Mix all together. Blender works well. Can use ½ oil and ½ lemon juice.

Vici Flower

MEATS & MAIN DISHES

LOUISIANA MULLIGAN

- | | |
|-----------------------|--------------------------------|
| 2 c. cooking oil | 1 can tomato sauce |
| 4 squirrels | 1 can lima beans |
| 2 c. chopped onions | ¼ c. rice |
| 1 chopped bell pepper | 1 oz. black pepper |
| 4 lb. Irish potatoes | 2 oz. Louisiana red hot pepper |
| 1 can tomatoes | |

Brown onions, bell pepper and squirrels in oil. Add tomatoes and a little water, salt and red and black pepper. Cook until medium-tender. Add potatoes and cook slowly for 10 minutes. Add beans, rice and salt to taste. Cook for 20 minutes. Serve while hot. Makes enough for 8 to 10 people.

*Debra Binford Klick
Class of 1977*

SAUSAGE CASSEROLE

- | | |
|--------------------------------|---------------------------|
| ½ lb. Jimmy Dean sausage (hot) | ¾ c. bell pepper, chopped |
| ½ lb. lean ground beef | 2 jalapeno peppers |
| 1 c. onion, chopped | dash of red pepper |
| 1 c. celery, chopped | |

Saute ingredients until red disappears and then add:

- | | |
|---------------------------|--------------------------------------|
| 1 can mushroom soup | 1 c. uncooked rice (not Minute rice) |
| 1 can Cheddar cheese soup | |

Mix well; bake in covered casserole for 1 hour at 350°.

*Jan Bowen Howse
Class of 1976*

LASAGNA

- | | |
|--------------|---------------|
| 4 qt. water | 1 Tbsp. oil |
| 2 Tbsp. salt | 8 oz. noodles |

Sauce:

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|-----------------------------|------------------------------------|
| 1 lb. ground beef | 1 (1 ¼ oz.) pkg. French's or other |
| 2 (6 oz.) cans tomato sauce | spaghetti sauce mix |
| 4 (6 oz.) cans water | |

MEATS & MAIN DISHES

Bring 4 quarts water to boil. Add 2 tablespoons salt and 1 table-
spoon oil. Add lasagna, a strip at a time, and boil 10 to 12 minutes or
until tender. As it cooks, separate strips with a fork. Drain and rinse
with cold water. If not to be used immediately, let stand in cold
water.

Sauce Mix: In a large skillet or cooker, brown ground beef. Sea-
son with salt and pepper. Stir in tomato paste and water. Add pack-
age of spaghetti sauce mix. Cover and simmer 15 minutes, stirring
occasionally.

Grate 1 pound Cheddar cheese. Lightly grease large Pyrex dish
and spoon in enough meat sauce to cover bottom. Top with strip of
lasagna and then cheese. Repeat layers. Bake at 350° for 30 minutes.
Let set 5 minutes.

*Jason Garris
Class of 1988*

HAMBURGER CASSEROLE

1 lb. hamburger meat
2 onions
1 can mushroom soup
1 (8 oz.) pkg. cream cheese
¾ c. milk

1 can whole grain corn
¼ c. pimento
8 oz. cooked noodles
salt and pepper to taste

Combine and cook at 350° until done.

Katie Taunton

PORK CHOP CASSEROLE

4 pork chops or more
potatoes, sliced
salt

pepper
1 can cream of mushroom soup
½ soup can milk

Lightly brown chops. Alternately put chops and potatoes in lay-
ers in greased pan. Season to taste. Mix soup and milk; pour over top
of chops and potatoes. Bake at 350° for 45 to 50 minutes or until
tender.

Sharon McKinnie

SQUIRREL MULLIGAN

4 to 6 squirrels
2 c. oil
2 c. chopped onion
1 medium bell pepper
4 lb. Irish potatoes

1 can tomato sauce
1 can lima beans or English peas
¼ c. rice, cooked
1 oz. black pepper
2 oz. Louisiana red hot sauce

Boil and debone squirrels. Brown in oil; set to side. In large boiler, put 1 gallon water, bell pepper, potatoes, onion and beans on to cook. As potatoes get tender, add black pepper, tomato sauce, rice, hot sauce and browned meat. Let cook down to the thickness you desire.

*Richard W. Pilgreen
Class of 1971*

CHICKEN CHEESE SPAGHETTI

4 chicken breasts
1 onion, chopped
1 bell pepper, chopped
spaghetti

2 small cans tomato sauce
1 can Ro-Tel tomatoes and chillies
1 lb. American cheese (blue box)
2 sticks butter

Boil chicken breasts until done and debone. Cook spaghetti in chicken broth. Saute chopped onion and bell pepper in 2 sticks of butter. In a large casserole, mix all ingredients well. Heat in oven until cheese is melted.

*Carol K. Johnston
Class of 1964*

MEXICAN CHICKEN CASSEROLE

1 chicken, boiled and deboned
1 can cream of chicken soup
1 can cream of mushroom soup
1 small can chopped green chili peppers (use amount desired)
1 jalapeno pepper, chopped

¼ c. chopped onion
½ c. milk
1 c. chicken broth
1 (6 oz.) bag Doritos
grated Cheddar cheese

Saute onion and jalapeno pepper in small amount of chicken broth. Add soups, chili peppers, milk, remainder of broth and chicken. Line 9 x 13-inch baking dish with Doritos. Pour chicken mixture over Doritos. Top with grated cheese. Bake at 350° for approximately 25 to 30 minutes.

*Kaye McGough Spence
Class of 1967*

LASAGNA

2 Tbsp. oil
½ c. onion, chopped and sauteed
2 cloves garlic
1 lb. ground beef
1 (No. 2) can tomatoes
1 (8 oz.) can tomato sauce

1 tsp. salt
1 tsp. oregano
½ tsp. pepper
1 c. cottage cheese
½ lb. Mozzarella cheese, grated
¼ c. Parmesan cheese

Saute onion and garlic in oil. Add ground beef and brown. Add tomatoes, tomato sauce, salt, pepper and oregano. Cook at least one hour. Cook lasagna noodles. Layer noodles, meat sauce and cheese in baking dish. Top with cheese. Bake 20 to 30 minutes at 350°.

Patricia Kelly

PORK CHOP CASSEROLE

4 pork chops
1 c. raw rice
½ c. chopped onion
¼ tsp. pepper

2 Tbsp. oil
1 can tomatoes
1 can Ro-Tel tomatoes
1 ½ c. water

Brown chops in oil. Add rice to oil. Brown rice. Remove from heat. Add remaining ingredients. Pour in baking dish, placing pork chops on top. Bake, covered, 1 hour at 350°.

Alice McKinnie

MEXICAN CHICKEN SPAGHETTI

1 chicken
1 lb. Velveeta cheese, cubed
1 can Ro-Tel tomatoes
½ bell pepper, chopped

1 medium onion, chopped
salt and pepper to taste
1 small pkg. spaghetti
2 Tbsp. oleo

Boil chicken. Reserve broth. Cool and debone chicken. Cook spaghetti in chicken broth. Pour off some of the broth (not all). Sauté pepper and onion in oleo until transparent. Add bell pepper, onion, chicken, tomatoes and cheese to spaghetti. Mix well (until cheese dissolves). Salt and pepper to taste.

Alice McKinnie

CORN BREAD DRESSING

1 pan corn bread, baked
2 slices white bread
1 chicken
5 to 6 green onions, chopped
1 medium white onion, chopped

1 lb. ground beef
3 eggs, beaten well
3 hard-boiled eggs, chopped
salt and pepper to taste
garlic powder to taste

Place chicken in large boiler and cover with salted water. Bring to boil and simmer until tender. Save broth. Drain, cool and debone chicken. Chop into bite size pieces.

Crumble corn bread in large mixing bowl. Completely cover with broth. Crumble 2 slices white bread over corn bread. Mix until smooth. Add beaten eggs and mix well.

Brown ground beef in small amount of oil, crumbling meat fine. Add chopped onion and enough broth to cover. Cook until onion is tender. Add this to the corn bread mixture. Add salt, pepper and garlic salt to taste. Add chicken and boiled eggs, mixing well. Mixture should be slightly "soupy." If necessary, add more broth.

Pour into greased casserole or oblong baking pan. Top with pats of oleo. Bake in a 350° oven until firm, but not dry. Dressing will absorb moisture after removal from oven.

Lula Hodge

GROUND MEAT CASSEROLE

1 ½ lb. ground beef
1 can cream of mushroom soup
1 small jar pimento

1 can Mexicorn
3 oz. pkg. cream cheese
1 pkg. small flat noodles

Brown and drain ground meat. Salt, pepper and onion to taste. Mix all ingredients together and pour over cooked noodles. Heat thoroughly.

*Gordie Thurston
Retired L.H.S. Cook
27 Years*

STUFFED BELL PEPPERS

3 medium bell peppers
1 lb. ground meat, browned
2 c. cooked rice
8 oz. tomato sauce

1 pkg. onion soup mixture
salt and pepper to taste
Worcestershire sauce to taste
Cheddar cheese, grated

Cut peppers in half; remove seeds. Cook 5 minutes in boiling salted water. Drain and set aside. Combine meat, rice, tomato sauce, soup mixture and seasonings. Place part of meat mixture in oblong casserole baking dish. Place peppers on top and put remaining meat mixture in peppers. Sprinkle cheese over the top. Cook in a 350° oven until cheese is melted.

Lula Hodge

CHICKEN TETRAZZINI

- | | |
|-----------------------------------|-----------------------------------|
| 1 chicken (4 to 5 lb.) | 1 qt. sweet milk |
| ½ lb. uncooked spaghetti | ½ lb. butter |
| 1 onion | ⅔ c. flour |
| 1 can mushrooms with juice | ½ lb. sharp Cheddar cheese |

Cook chicken in salted water until tender. Drain, reserving stock, cool and debone. Cook spaghetti in chicken stock. Combine milk, butter and flour in boiler. Mix well. Bring to a boil; add Cheddar cheese, stirring until melted. Mix chicken, spaghetti, onion, mushrooms and sauce. Place in a baking dish and bake for 30 minutes at 350°.

Patricia Kelly

CRESCENT ROLL LASAGNA

- | | |
|--|--|
| 2 lb. ground meat | 1 c. sour cream |
| 1 jar (qt.) Ragu 100% natural spaghetti sauce | 1 can (8 count) crescent dinner rolls |
| 2 c. grated Mozzarella cheese | Parmesan cheese |

Brown meat and drain. Add Ragu and sour cream. Mix well. Pour in 9 x 13-inch pan. Sprinkle Mozzarella on meat. Lay rolls flat over cheese. Sprinkle with Parmesan cheese. Bake for 35 to 40 minutes, until rolls are done.

*Amy Thomas
Class of 1983*

MEXICAN CASSEROLE

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| 1 ½ lb. hamburger meat, sauteed and drained | 1 can cream of chicken soup |
| 1 large bag Doritos | 1 can cream of mushroom soup |
| 1 can Ro-Tel | 12 oz. Cheddar cheese, grated |
| | 1 soup can water or broth |

Layer ½ of chips in 9 x 13-inch pan. Cover with a layer of grated cheese. Mix hamburger, Ro-Tel, soups and water. Pour mixture over cheese and chips. Top with another layer of chips and cheese. Bake at 375° until bubbly.

Can use chicken instead of hamburger.

Marcey Kelly

MORE CASSEROLE

- | | |
|------------------------------------|---------------------------------------|
| 1 ½ lb. ground meat | 1 (8 oz.) box Velveeta cheese |
| 2 (8 oz.) cans tomato sauce | 1 (10 oz.) pkg. shell macaroni |
| 1 (11 oz.) can Cheddar cheese soup | 2 Tbsp. minced onion |
| 1 (12 oz.) can Mexicorn | salt, pepper and garlic salt to taste |

Brown meat; drain. Add salt, pepper, minced onion and garlic salt. Turn fire down low. Add tomato sauce, Cheddar cheese soup and Velveeta cheese cut in small pieces. Stir until cheese is melted, then add corn. Stir well. Pour over cooked shell macaroni. Stir until well mixed. Serve while hot.

*Jerry Thurston
Linville, LA*

SQUASH DRESSING

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|--|------------------------------------|
| 8 medium squash, chopped fine and cooked | 1 small jar pimentos, chopped fine |
| 1 medium onion, chopped | ½ lb. Velveeta, melted |
| 1 bell pepper, chopped | ¼ c. melted butter |
| 1 can mushroom soup | 1 lb. browned sausage |
| | 1 pkg. Mexican cornbread mix |

Bake Mexican cornbread mix like directions say. Cook and crumble. Mix melted butter and vegetables. Add cornbread and sausage to vegetables. Stir in soup and cheese and mix well. Bake at 350° for 30 minutes in uncovered casserole.

*Jeannie Hollis Taylor
Class of 1964*

RED BEANS AND RICE WITH SAUSAGE

- | | |
|-------------------------|-------------------------|
| 1 lb. pkg. red beans | 1 ½ c. rice |
| 1 c. onions, chopped | ½ c. parsley, minced |
| 2 cloves garlic, minced | 1 Tbsp. Season-All salt |
| 1 c. celery, chopped | 2 links smoked sausage |

Wash beans thoroughly and soak overnight. Place in a large pot; cover with water. Add all ingredients except rice and sausage. Cook slowly 1 ½ to 2 hours or until beans are thoroughly cooked. Add water when necessary. Mash some of the beans to make gravy.

In a skillet, cook sausage in one-inch pieces, starting with water to steam, ending with sausage slightly browned in its own fat. Add to beans. Serve over rice which has been cooked separately.

Pearl H. Cooper

MEXICAN CHICKEN

- | | |
|---|-------------------------|
| 1 fryer, cut up | 1 ½ c. chopped onion |
| ½ c. chopped green peppers | 1 can tomatoes (16 oz.) |
| 2 cloves garlic, crushed | 3 Tbsp. vinegar |
| 1 ½ tsp. salt | 1 Tbsp. chili powder |
| 1 can whole kernel corn, drained (16 oz.) | |

Sprinkle chicken with salt, pepper and flour. Brown in small amount of oil. As each piece browns, put it into a large casserole.

In a small amount of oil left in skillet, saute onion and green peppers. Add all other ingredients to this and pour mixture over chicken. Bake, covered, at 325° for about 1 hour.

*Deb Frisby Bowen
Class of 1972*

DORITO CHICKEN

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|-------------------------------|-------------------------------|
| 1 bag Doritos | 1 can cream of mushroom soup |
| 1 chicken, boiled and deboned | 1 can cream of chicken soup |
| 1 medium onion, chopped fine | 1 can Ro-Tel tomatoes |
| 1 bell pepper, chopped fine | Cheddar cheese, grated or hot |
| 2 cloves garlic, chopped | Mexican Velveeta |

Butter casserole dish; line bottom with Doritos. Put chicken on top of Doritos. Pour soups, onion, bell pepper, garlic and tomatoes over chicken. Add cheese. Cook at 350° until bubbles. Add more Doritos on top. Bake 5 more minutes.

Mrs. Janet McKinnie

CRAWFISH FETTUCINE

- | | |
|---|--|
| 1 medium onion, chopped | 1 can mushroom soup |
| 1 bell pepper (optional) | 1 c. evaporated milk |
| 1 stalk celery, chopped | Tony's seasoning to taste |
| 1 stick oleo | ½ lb. grated Colby cheese |
| 1 lb. crawfish tails in juice
(packaged in stores) | 1 pkg. fettucine noodles (in dairy case) |

Saute onion, bell pepper, celery and oleo until clear. Add crawfish tails and juice. Simmer 10 to 15 minutes over medium heat. Add soup, milk and Tony's seasoning. Add desired amount of grated cheese until it melts.

Boil fettucine noodles according to package directions. Add whole onion mixture to casserole dish and fettucine noodles. Top with chopped green onion and more cheese. Bake until cheese melts and it is thoroughly heated.

*Michele and Judd Taylor
Class of 1990*

CHICKEN PIE

6 Tbsp. oleo
6 Tbsp. flour
½ tsp. salt
¼ tsp. pepper

1 ¾ c. chicken broth
⅔ c. milk
2 c. cut up chicken
English peas and carrots

Make white sauce with first 6 ingredients. Add chicken and peas and carrots. Pour in baking dish. Top with biscuits and bake.

*Mary E. Trout
Class of 1967*

CREOLE CHICKEN STEW

3 Tbsp. flour
3 Tbsp. cooking oil
2 to 3 lb. frying chicken, cut up
1 or 2 medium onions, chopped

handful of chopped parsley
salt and pepper
1 bay leaf

In heavy Dutch oven, make a roux with flour and cooking oil. Stir constantly until roux is medium to dark brown and smooth. Add chicken and brown well, checking heat so it doesn't burn. Add onions and parsley. Season generously with salt and pepper. Add bay leaf, if desired. Cover tightly and smother 1 ½ hours over low heat. Do not add water yet. In this 1 ½ hours cooking time a deep gravy will form. Then add about 1 cup water. Check for flavor and cook 20 minutes more. Serve over steamed rice.

*Mary E. Trout
Class of 1967*

DIET COCA-COLA CHICKEN

1 fryer, cut into quarters
salt and pepper

¾ c. catsup
1 ½ c. diet Coke

MEATS & MAIN DISHES

Trim all the skin and visible fat off chicken. Sprinkle with salt and pepper. In a big heavy skillet, warm up the catsup. Dump the chicken in; pour Coca-Cola over the whole thing. Cover. Cook slow on top of the stove for ½ hour. Take lid off and simmer another ½ hour.

*Mary E. Trout
Class of 1967*

MEXICAN PORK CHOPS

6 pork chops
1 c. raw rice
1 pkg. taco mix

1 (8 oz.) can tomato sauce
2 cans water
salt and pepper to taste

Salt, pepper and flour and brown 6 pork chops. Arrange in bottom of greased baking dish. Pour 1 cup raw rice between and over pork chops.

Mix 1 package taco mix, 8 ounce can tomato sauce and 2 cans water. Pour over chops and rice. Cover tightly and bake 1 hour at 350°.

Optional: Before serving, sprinkle grated cheese and chopped bell pepper over chops and rice and return to oven, covered, and bake about 10 minutes longer.

*Maurine Armstrong, Class of 1950
Jackie Roberson, Class of 1954*

SHRIMP FETTUCINI

1 ½ c. butter or oleo
3 medium onions, chopped
2 medium bell peppers, chopped
¼ c. all-purpose flour
4 Tbsp. parsley
3 lb. shrimp, deveined
1 pt. half and half

1 lb. Velveeta cheese
2 tsp. jalapeno relish
2 cloves minced garlic
salt to taste
red and black pepper to taste
1 lb. fettucini noodles

Melt butter or oleo. Add onions and bell peppers; cook until tender. Add flour, stirring continuously. Add parsley, shrimp, half and half, cheese, jalapeno, garlic, salt and peppers. Cook on low heat approximately 30 minutes.

Cook noodles. Mix noodles and cooked mixture thoroughly and put in large greased casserole dish. Sprinkle with Parmesan cheese. Serve immediately. Serves 15 people.

Fannie Mae Williamson

CRAZY CRUST MEXICAN DINNER

½ c. sour cream
 ½ tsp. salt
 ½ c. plain flour
 ½ tsp. baking powder
 1 egg
 ¼ c. shortening
 1 lb. ground meat

1 tsp. salt
 ½ tsp. hot pepper sauce
 1 (6 oz.) can tomato paste
 Monterey Jack cheese
 ½ c. chopped onion
 2 tsp. chili powder
 1 (16 oz.) can kidney beans, drained

Mix the first 6 ingredients together for crust. Mix and cook the remaining ingredients until meat is done. Mix crust and press into 9 x 12-inch floured and greased pan. Spread meat mixture on top of uncooked crust. Bake 30 minutes in a 425° oven. Let cool slightly and top with ½ cup grated cheese and shredded lettuce.

Barbara Bowen

EASY CHICKEN

2 fryers or chicken breasts
 celery salt
 garlic salt
 salt and pepper
 Accent

flour
 paprika
 butter
 1 c. boiling water

Cut up fryers and season well on both sides. Pat with flour and sprinkle with paprika. Place in shallow roasting pan. Dot generously with butter and brown in a 450° oven for 20 minutes. Turn chicken and add boiling water. Lower oven temperature to 350° and cook until pieces are tender and browned. During this last cooking period add more butter and boiling water for plenty of good gravy. Baste chicken pieces with gravy several times while cooking. Delicious served with rice or creamed potatoes.

Barbara Bowen

SHRIMP ETOUFFEE

1 ½ lb. uncooked shrimp
 2 sticks butter or margarine
 1 bunch green onions, chopped
 1 small white onion, chopped
 3 cloves garlic, chopped
 2 stalks celery, chopped
 2 chicken bouillon cubes

½ tsp. salt
 1 tsp. black pepper
 1 tsp. red pepper
 1 tsp. paprika
 2 cans cream of chicken or
 mushroom soup

Melt butter. Add vegetables and saute until wilted. Add seasonings. Add $\frac{1}{4}$ cup flour. Cook about 2 minutes. Add raw shrimp and cook about 5 minutes. Add soup, bouillon and 1 can water and cook until shrimp are pink and done. Eat over rice.

*Jackie Roberson
Class of 1954*

STUFFED GREEN PEPPERS

5 to 6 medium green peppers	$\frac{1}{4}$ tsp. dried oregano
$\frac{3}{4}$ c. uncooked brown rice	$\frac{1}{4}$ tsp. dried thyme
1 lb. lean ground beef	$\frac{1}{2}$ tsp. salt
1 medium onion, chopped	pepper to taste
1 (8 oz.) can tomato sauce	$\frac{1}{2}$ tsp. instant beef bouillon
$\frac{1}{4}$ tsp. dried basil	

Remove tops and seeds from peppers. In a large kettle, bring water to a boil; cook peppers for 5 minutes. Remove and drain. Cook rice according to package directions. In skillet, brown beef and onion. Drain. Add tomato sauce, herbs, salt and pepper. Cook 5 minutes. Stir in rice. Bake at 375° for 15 to 20 minutes.

Shea Cooper Wheeler

CHICKEN SPAGHETTI

1 chicken	1 can cream of mushroom soup
1 onion	1 can cream of chicken soup
1 large bell pepper	1 can nacho cheese soup
2 stalks celery	cooked spaghetti
$\frac{1}{2}$ stick butter	

Boil and debone a chicken. Saute onion, bell pepper and celery in butter. Add soups. Blend until smooth over low heat. Add chicken meat. Simmer for a few minutes and mix with cooked spaghetti.

*Cindy Ray Fitch
Class of 1978*

GUMBO

1 hen	1 c. okra, cut up
1 duck	1 small onion, chopped
2 lb. smoked sausage	1 c. celery, chopped
$\frac{1}{2}$ c. shortening	1 small bell pepper, chopped
$\frac{1}{2}$ c. flour	1 can stewed tomatoes
1 small can tomato sauce (if needed)	salt and pepper

In separate boilers, boil duck and hen until done and boil sausage about 10 minutes. (Drain and remove bones.) Make roux. Heat shortening; add flour, baking roux. (May want to add a little more shortening and flour if you think you want more roux.) Stir until brown. Add vegetables and stewed tomatoes; cook until vegetables are soft or wilted. Stir frequently. If mixture is too thick you may want to add a small can of tomato sauce. When done, pour roux into chicken broth (start with about 8 cups). Add meat and cook until meat is tender, 30 minutes. Serve over rice with crackers.

*Janice Haacks
Class of 1973*

CHICKEN AND SAUSAGE JAMBALAYA

1 large chicken, boiled and deboned	4 to 5 green onions
1 pkg. smoked sausage, sliced	2 to 2 ½ c. rice
1 can beef consomme	6 c. chicken broth
1 large onion	salt and pepper to taste

Saute onions in oil; remove. Brown sausage; drain. Place onion, sausage, chicken and rice in a large roaster. Add broth and consomme. Stir until mixed well. Cover and bake 45 minutes to 1 hour at 400° or until rice is done.

Charlie McGraw

DEER TENDERLOIN

deer tenderloin or ham, cut and tenderized	½ tsp. pepper
2 c. sweet milk	1 tsp. Mrs. Dash seasoning
2 c. flour	1 tsp. garlic salt
½ tsp. salt	1 tsp. lemon pepper
	Wesson oil to fry meat

In flour, put seasonings and mix well. Put deer meat in milk about 1 hour before you cook it. Put oil in frying pan and let get hot. Dredge deer in flour and put in pan to cook. Do not fry too fast. Cook and turn as needed. Doesn't need to fry too long. Drain.

*Jasper Snell, Jr.
Class of 1950 (Spencer)*

HOT ROTEL SPAGHETTI

3 to 4 Tbsp. margarine
1 medium onion
½ c. bell pepper

1 can diced Ro-Tel
6 to 8 oz. thin spaghetti, cooked and
drained

Saute onion and pepper in margarine. Add Ro-Tel and heat. Add spaghetti and mix well. Good, but hot!

*Sharon Ray McGraw
Class of 1969*

HAMBURGER PIE

2 lb. hamburger meat
1 onion, chopped
1 bell pepper (optional)
1 (17 oz.) can sweet peas, drained

1 (17 oz.) can whole kernel corn,
drained
2 (8 oz.) cans tomato sauce
10 or 12 servings mashed potatoes
6 or 8 slices cheese

Brown first 3 items, then drain. Add next 3 items. Season to taste. Simmer about 15 minutes.

Heat oven to 350°. In casserole dish, layer meat and potatoes until all is used. Add cheese slices on top. Cook in oven until cheese melts.

*Patricia C. Stinson
Class of 1977*

FRIED TURKEY

4 oz. liquid onion
1 Tbsp. liquid garlic
1 Tbsp. mustard
2 Tbsp. Worcestershire sauce

¼ c. Pamola hot sauce
1 Tbsp. liquid smoke
⅓ c. Tony's Creole seasoning
¼ c. white wine

Blend well in blender. Inject seasoning into turkey with large syringe; use all. Let stand overnight. Baste outside of turkey with 2 tablespoons of mustard and 2 tablespoons Creole seasoning. Fry turkey in peanut oil, enough to cover turkey. Cook 4 minutes per pound at 350°.

*Sidney Stokes
Class of 1953*

FAVORITE SALMON CROQUETTES

2 cans salmon	black pepper
1 ½ to 2 c. Ritz crackers, crushed	Tabasco
2 eggs	seasoned salt
½ c. chopped onion	

Mix well; form into patties. Flour and fry in 1 to 1 ½ cups of oil. Top with a white sauce made from butter, plain flour and milk. Serve with French fries.

*Sharon Ray McGraw
Class of 1969*

SHRIMP CREOLE

1 lb. raw, cleaned shrimp	1 tsp. chili powder
1 (1 lb.) can tomatoes	1 tsp. sugar
1 (6 oz.) can tomato paste	1 Tbsp. Worcestershire sauce
1 green pepper, chopped	1 bay leaf
1 large onion, chopped	1 tsp. gumbo file
½ c. celery, chopped (optional)	salt and pepper to taste
2 cloves garlic, chopped	1 Tbsp. oil
¼ c. parsley, chopped	

Fry onion, celery, garlic, green pepper and parsley in large pot until soft. Add tomato paste, canned tomatoes and 1 cup of water to thin. Add the other ingredients except shrimp and gumbo file; cook slowly for 1 hour. Add shrimp and cook 15 minutes. Then add gumbo file. Serve over cooked rice.

Estela Z. Reppond

SPAGHETTI PIE

6 oz. spaghetti	¼ c. chopped green peppers
2 Tbsp. butter	1 (8 oz.) can tomatoes, cut up
½ c. grated Parmesan cheese	1 (6 oz.) can tomato paste
2 well beaten eggs	1 tsp. sugar
1 c. cottage cheese (8 oz.)	1 tsp. dried oregano, crushed
1 lb. ground beef	½ tsp. garlic salt
½ c. chopped onion	½ c. shredded Mozzarella cheese

Cook the spaghetti according to package directions; drain (should have about 3 cups). Stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate.

MEATS & MAIN DISHES

Spread cottage cheese over bottom of spaghetti crust. In skillet, cook ground beef, onion and green peppers until tender and meat is brown; drain. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt; heat through. Turn meat mixture into spaghetti crust.

Bake, uncovered, at 350° for 20 minutes. Sprinkle Mozzarella cheese on top. Bake 5 minutes longer, until cheese melts. Makes 6 servings.

Lee Ann Bass

HUNTER'S PEPPER STEAK

1 lb. venison steaks, cut in strips
½ c. oil
1 clove garlic or garlic powder to taste (I use garlic salt and omit regular salt)
1 Tbsp. soy sauce

1 c. water
1 tsp. salt
1 c. chopped green peppers
1 c. chopped onion
1 tsp. cornstarch
2 tomatoes

Brown venison in oil; add garlic salt and cook until lightly brown. Add soy sauce and ¼ cup water and cook 30 to 45 minutes or until tender. Add vegetables (except tomatoes) and cook 10 minutes. Stir in cornstarch with 1 cup water. Add tomatoes and cook 5 minutes. Serve over rice.

Jeannie Hollis Taylor
Class of 1964

CHICKEN SPECTACULAR

3 c. cooked deboned chicken
6 oz. Uncle Ben's rice, cooked
1 pkg. Oak Grove jambalaya mix
(cook as directed on pkg.)

1 can celery soup
1 can French-cut green beans
1 medium onion, chopped

Combine ingredients and mix well. Place in casserole dish. Cover with grated cheese and bake at 350° for 30 minutes.

Era Hunter

RECIPE FOR A HAPPY MARRIAGE

1 c. consideration
 2 c. flattery, carefully concealed
 2 c. praise
 1 pinch in-laws
 a generous dash of cooperation
 1 c. contentment
 2 children, at least
 1 c. of blindness to others faults

1 c. courtesy
 2 c. milk of human kindness
 1 gal. of faith in God and each other
 1 reasonable budget
 3 tsp. pure extract of "I am sorry"
 1 c. each confidence and encouragement
 1 c. of several hobbies

Flavor with frequent portions of recreation and a dash of happy memories. Stir well and remove any specks of jealousy, temper, or criticism. Sweeten well with generous portions of love and keep warm with a steady flame of devotion. Never serve with a cold shoulder or hot tongue.

Debbie Brantley

BETTY'S DEER DISH

2 lb. ground deer meat
 2 medium onions, chopped
 1 pkg. taco mix
 ¼ c. picante sauce

Tony's seasoning to taste
 1 (16 oz.) can tomato sauce
 2 c. shredded Cheddar cheese
 1 lb. bag tortilla chips

In skillet, cook deer meat and onions until red is out of meat; drain. Stir in taco sauce, tomato sauce and picante sauce and simmer for 5 minutes.

Place 3 cups tortilla chips in dish. Top with ½ cheese, meat mixture and rest of chips. Top with cheese. Bake at 350° for 15 minutes or until cheese is bubbly. Garnish with spoons of sour cream and olives, if desired.

*Betty Owen Snell
 Class of 1951 (Spencer)*

EASY SHRIMP ETOUFFEE

2 lb. shrimp
 2 onions, chopped
 2 bell peppers, chopped

2 cans golden mushroom soup
 1 can Ro-Tel tomatoes
 1 stick oleo

Saute onions and bell peppers in oleo. Drain off extra oleo. Add shrimp, soup and tomatoes and simmer for 25 minutes. Serve over cooked rice.

Fannie Mae Williamson

HAMBURGER STROGANOFF

- | | |
|------------------------------|---------------------------|
| 1 lb. ground beef | ½ c. finely chopped onion |
| 2 Tbsp. flour | ¼ c. oleo |
| 1 tsp. pepper | 1 tsp. salt |
| 1 can cream of mushroom soup | 1 c. sour cream |

Brown meat; drain. Add onion and oleo. Cook until onion is soft. Add salt, pepper, flour and soup. Cook 5 minutes. Add sour cream. Simmer 15 minutes. Serve over rice.

*Jeannie Thurston Browning
Class of 1975*

SHRIMP BASKETS

- | | |
|---------------------------|--------------------------------|
| 1 large onion, chopped | 1 qt. peeled and veined shrimp |
| 1 c. bell pepper, chopped | 2 large cans biscuits |
| 1 stalk celery, chopped | grated cheese (for topping) |
| 1 stick margarine | dash of Tony's to taste |
| 8 oz. cream cheese | garlic powder to taste |

Saute onion, bell pepper and celery in butter. Add shrimp; cook until pink (not too long). Add cream cheese and cook 5 to 10 minutes, stirring constantly.

Grease muffin pans and line with raw biscuit dough. Spoon mixture into biscuit dough cups and top with grated cheese. Bake until brown, according to biscuit directions.

*Michele and Judd Taylor
Class of 1990*

TEXAS HASH

- | | |
|-------------------------|-------------------------|
| 2 bell peppers, chopped | 2 tsp. chili powder |
| 2 onions, chopped | 1 tsp. salt or to taste |
| 1 lb. ground beef | ½ tsp. pepper |
| 2 c. stewed tomatoes | 1 c. grated cheese |
| 1 c. cooked rice | |

In large skillet, saute peppers and onions until tender. Add ground beef and brown; drain off fat. Stir in tomatoes, rice, salt, chili powder and pepper; heat through. Pour into a 2-quart casserole sprayed with Pam. Sprinkle with cheese and bake, uncovered, for 20 minutes.

Estela Z. Reppond

ENCHILADAS

1 lb. hamburger meat
corn tortillas
2 cans Hormel chili

1 onion, chopped
grated Cheddar cheese
salt and pepper

Amounts of ingredients varies according to how many are fixed. Brown hamburger meat; drain. Season to taste. Heat chili and dip tortillas in chili. Place 1 at a time in long pan. Spoon chili in tortilla, add hamburger meat, onion and cheese. Roll tortillas or fold in half. Do this until you have as many as you need for a meal. Pour remaining chili, onion, meat and cheese over top. Cover pan. Heat, until cheese melts, in a 350° oven.

*Stacey Snell Arredondo
Class of 1976*

DEER BURGERS WITH STIR-FRY

Stir-Fry:

1 pkg. shredded cabbage (red and green)
½ pkg. shredded carrots
1 c. onion, chopped
¼ c. bell pepper

1 can sliced water chestnuts, drained
dash of lemon pepper
dash of Season-All
1 tsp. Tony's seasoning

Burgers:

1 ½ lb. ground deer meat
½ tsp. Tony's seasoning

½ tsp. Nature's Seasons blend

Burgers: Combine meat and seasoning. Make into burgers. Put in electric skillet, with ½ cup Italian dressing, on 350°. Add stir-fry vegetables and stir, as burgers cook. You can add more Italian dressing, if needed.

*Betty Owen Snell
Class of 1951*

BEEF TIPS ON RICE

3 Tbsp. flour
1 tsp. salt
½ tsp. black pepper
½ tsp. paprika
2 lb. sirloin roast, cut in 1-inch cubes

2 Tbsp. vegetable oil
1 large onion, chopped
1 can beef broth
hot cooked rice

MEATS & MAIN DISHES

Combine first 4 ingredients in plastic bag. Shake to mix. Place beef cubes in bag and shake well. Heat oil in Dutch oven. Add beef broth to mixture. Cover, reduce heat and simmer 2 hours, stirring occasionally. Serve over rice.

Kathy Susan Snell
Class of 1970

CROCK-POT BEANS

2 cans pork and beans
1 can butter beans, drained
1 can kidney beans, drained
1 lb. hamburger, browned
¾ lb. bacon, cooked
1 onion, chopped

1 c. catsup
¼ c. brown sugar
3 Tbsp. white vinegar
1 Tbsp. liquid smoke
½ tsp. salt and pepper (each)

Mix all and cook (low) for 4 to 6 hours in crock-pot.

Margaret Trout
Class of 1978

GROUND BEEF DIRTY RICE

1 ¼ lb. ground beef
½ c. margarine
2 c. instant rice
10 oz. can French onion soup

1 can water
4 oz. canned mushrooms
1 Tbsp. Creole seasoning

In a medium frying pan, saute ground beef until brown. While meat is browning in a large skillet, melt butter. Add uncooked rice. Stir until brown, about 6 minutes. When rice is brown, add onion soup, water, mushrooms and seasoning. Drain meat and mix with rice mixture; bring to boil. Turn off heat, cover and let stand 10 minutes.

Margaret Trout
Class of 1978

SUNSHINE'S CHICKEN AND SPAGHETTI

1 chicken
1 pkg. broth (small)

1 can cream of mushroom soup
1 jar Cheez Whiz

Boil and debone 1 chicken. Cook spaghetti in broth. Add 1 can cream of mushroom soup, 1 jar Cheez Whiz and chicken. Mix well and serve.

Dixie North

CHICKEN SPECTACULAR

- | | |
|--|---|
| 3 c. cooked chicken, diced | 2 c. French-style green beans,
drained |
| 1 pkg. wild rice, cooked | 1 c. Hellmann's mayonnaise |
| 1 can cream of celery soup | 1 can water chestnuts, diced |
| 1 medium jar sliced pimentos,
drained | salt and pepper to taste |
| 1 medium onion, chopped | |

Mix all ingredients. Pour into dish and bake at 350° for 25 to 30 minutes.

*Diane Franklin
Class of 1966*

TUNA CASSEROLE

- | | |
|---------------------------------|------------------------------|
| 8 oz. egg noodles, cooked | ½ c. onion, chopped |
| ½ stick margarine | 1 can cream of mushroom soup |
| 1 (12 oz.) can evaporated milk | salt and pepper to taste |
| 1 (6 ½ oz.) can tuna with water | 5 slices American cheese |
| 1 ½ c. crushed potato chips | |

Cook noodles and drain. Add margarine and cheese. Cover and allow to melt. Add remaining ingredients, mixing well. Bake in covered casserole for 30 minutes at 350°. Uncover and top with chips. Bake for 5 to 10 minutes longer.

Robin Snell

CHEESY SQUASH DRESSING

- | | |
|---|--|
| 1 ½ lb. deer sausage or pork
sausage | 1 c. shredded Cheddar cheese |
| 2 pkg. jalapeno cornbread mix | 2 packets Campbell's dry vegetable
soup mix |
| 1 pkg. regular cornbread mix | 1 ½ tsp. poultry seasoning |
| 4 slices wheat bread | ½ tsp. cumin |
| 1 c. onion, chopped | 3 c. cooked squash |
| salt and pepper to taste | 2 cans beef broth |
| 1 can water chestnuts, chopped | |

Cook bread as directed. Cool. Crumble together. Brown sausage and onion together; drain. Add to bread mixture. Add wheat bread, water chestnuts, dry soup mix and squash seasoning. Stir together. Add enough broth to roll together. Sprinkle cheese over top.

MEATS & MAIN DISHES

I use an electric skillet to cook. Heat it just enough to let cheese melt and be bubbly. Cook at 200° about 20 minutes.

*Betty Owen Snell
Class of 1951*

PEAS AND CURED MEAT

peas
cured meat
Accent

salt
sugar

Cook meat until half done. Place peas in pot and cook until they're almost done. Add salt, Accent and sugar to taste. When almost done, take out about half of peas in bowl and mash them up. Put back in boiler and let finish cooking. This makes a thick pot liquor.

*John E. Ellis
LHS Principal*

ENGLISH PEA CASSEROLE

1 or 2 cans English peas
1 can cream of mushroom soup or
cream of chicken soup

1 can cream cheese soup or grated
cheese

Mix all together in a baking dish and top with cheese and bread crumbs. Bake in a 350° oven for about 20 minutes or until cheese is melted.

Lucille Bridges

LASAGNA

1 to 1 ½ lb. ground meat, browned
and drained
1 pkg. spaghetti sauce mix

1 (8 oz.) can tomato sauce
1 can tomatoes
salt and pepper (season with)

Slightly cook lasagna noodles (six or seven). Layer noodles, Mozzarella cheese, cottage cheese and sauce in pan. Top with Parmesan cheese. Bake 30 minutes at 350°.

Dixie North

QUICK RICE AND BEANS

1 ½ lb. ground beef	salt
1 box Uncle Ben's original recipe rice mix	pepper
1 (23 oz.) can Ranch Style beans	onion

Brown ground beef and drain. Salt, pepper and onion to taste. In 5-quart pot, cook rice mix, 1 tablespoon butter and 2 ½ cups water until boiling. Add beef mixture and beans. Simmer on low fire about 30 to 35 minutes, stirring occasionally.

*Cindy Brantley
Class of 1976*

STEAK CASSEROLE

1 lb. round steak, cubed	1 can cream of chicken soup
¼ c. cooking oil	1 can cream of celery soup
1 medium onion, chopped	2 soup cans water
½ c. bell pepper, chopped	4 Tbsp. soy sauce
¾ c. raw rice	salt and pepper to taste

Brown steak cubes in cooking oil, then transfer to casserole. Saute onion and bell pepper in same skillet. Add to meat in casserole. Add remaining ingredients and mix well. Bake, uncovered, in a 325° oven for 2 hours.

Tracey North

WORKING LADY'S MEAL

4 baking potatoes	salt
4 pork chops	pepper
1 onion	Season-All
1 bell pepper	garlic salt
barbecue sauce	

Wash potatoes, pierce skin and salt and pepper. Wrap individually in tinfoil. Place in bottom of crock-pot. Wash pork chops. Place each chop on a large square of tinfoil. Season and add barbecue sauce to each side. Place slices of onion and bell pepper on each chop. Wrap individually in tinfoil. Place on top of potatoes in crock-pot. Cook on low all day.

*Connie Snell
Class of 1981*

CLORA'S FAMOUS BAKED TURKEY

1 (10 to 12 lb.) turkey
cooking oil
butter
salt
seasoning salt

black pepper
2 stalks celery
1 medium onion
1 medium bell pepper
2 c. water

Wash turkey very good. Dry and place in a deep roaster. Pour cooking oil on the turkey, covering all over. Put butter on all parts of turkey, extra on bones, such as wings and drumsticks. Salt and pepper and season salt to cover the turkey from front to back.

Cut bell pepper, onion and celery and place in and around the turkey. Put 2 cups of water in roaster. Cook to fully cooked; drain and eat.

Ms. Chloristeen Armstrong

DUMPLINGS

2 eggs
½ c. milk
2 Tbsp. shortening (heaping)

1 tsp. salt
cream of chicken soup
flour to roll easily

Add ⅓ can cream of chicken soup to chicken broth.

Robbie Hollis

CHICKEN CASSEROLE

1 chicken or 4 chicken breasts
rice
1 can celery soup
1 jar pimento

1 small onion, chopped
1 can water chestnuts
1 c. Hellmann's mayonnaise
1 can French-style green beans

Boil 1 chicken; use broth to cook 1 package of wild rice. Mix cooked chicken to rice in large bowl with 1 can of celery soup, 1 jar pimento, 1 small onion (chopped), 1 cup Hellmann's mayonnaise and 1 can French-style green beans. Bake at 350° about 25 minutes.

*Gertie Shadic
Retired LHS Cook*

CHICKEN AND BROCCOLI CASSEROLE

2 c. cooked chicken
1 c. chopped, cooked broccoli,
drained
1 (10 ½ oz.) can cream of chicken
soup
¼ c. chopped onion

¼ c. salad dressing or mayonnaise
1 (8 oz.) can refrigerated biscuits
1 ½ tsp. Worcestershire sauce
dash of curry powder
½ c. grated Cheddar cheese

Topping:

¼ c. sour cream
1 egg

1 tsp. celery seed
½ tsp. salt

Preheat oven to 375°. In ungreased 1 ½-quart casserole, combine chicken, broccoli, soup, onion and salad dressing well. Bake at 375° for 20 to 25 minutes, or until hot and bubbly. If desired, sprinkle with cheese.

Separate dough into 10 biscuits; cut each biscuit in half. Arrange biscuit halves, cut side down, around edge of casserole.

Combine topping ingredients; blend well. Spread over biscuits.

*Pendon Washington McKenzie
 LHS Cafeteria*

DIET HAMBURGER CASSEROLE

1 lb. ground turkey
1 bell pepper
1 onion
**1 box Uncle Ben's long grain and
 wild rice**

**1 can Healthy Choice cream of
 mushroom soup**
liquid smoke (1 dash)
**Healthy Choice fat-free grated
 Cheddar cheese (optional)**

Preheat oven to 350°. Chop bell pepper into tiny chunks. Chop onion into tiny chunks. Put turkey into skillet to brown, adding bell pepper and onion. While you are browning the turkey, bell pepper and onion, cook the rice.

Drain turkey, onion and bell pepper. Empty rice, turkey, onion and bell pepper into a casserole dish. Add 1 can Healthy Choice cream of mushroom soup and stir. Season with liquid smoke. Sprinkle cheese on top and cook for 30 minutes.

Tonyae Knott

SOUR CREAM HAMBURGERS

1 lb. ground meat
1 tsp. salt
2 Tbsp. flour
1 Tbsp. prepared mustard

1 chopped onion
¼ tsp. black pepper
6 Tbsp. catsup
1 (8 oz.) carton sour cream

Brown meat and onion in skillet. Drain fat; add remaining ingredients and simmer for about 10 minutes. Serve on toasted buns.

*Gavin Walker
 1st Grade*

MEXICAN CASSEROLE

- | | |
|------------------------------|---------------------------|
| 1 can cream of mushroom soup | 1 small onion, chopped |
| 1 can tomato soup | 1 pkg. Doritos corn chips |
| 1 can Cheddar cheese soup | ½ lb. grated cheese |
| 1 can Ro-Tel tomatoes | ½ bell pepper |
| 1 ½ lb. ground beef | 1 tsp. chili powder |

Mix soups and Ro-Tel tomatoes in a saucepan and heat over low flame. In skillet, brown ground beef, onion, bell pepper, salt, pepper and chili powder. When done, add to soup mixture.

In a large casserole dish, place a layer of Doritos, a layer of meat mixture and cover with grated cheese. Repeat in each order, covering with cheese. Cover with foil and let set 5 to 10 minutes so hot mixture will melt cheese.

Judy Ray

CHICKEN SPAGHETTI

- | | |
|--|------------------------------------|
| 2 fryers or chicken breasts (4 to 5 lb.) | 1 (1 lb.) can tomatoes or Ro-Tel |
| 4 ribs celery, chopped | 1 can cream of mushroom soup |
| 1 green pepper, chopped | salt and pepper |
| 1 onion, chopped | garlic (2 cloves) |
| 1 (4 oz.) can mushroom pieces | paprika |
| 1 pkg. spaghetti, broken | few dashes of Worcestershire sauce |
| | 1 lb. cheese |

Simmer chicken until tender in well seasoned water. Remove chicken and broth. Measure 1 quart of broth and add to the cooking pan. Bone and dice chicken. Set aside. Add to the broth the celery, pepper, onion, garlic and mushrooms. Cook for a few minutes, then add the spaghetti and cook until spaghetti is done. Add tomatoes, soup, salt, pepper and paprika. Add Worcestershire sauce and cheese to the diced chicken and mix. Add this mixture to the cooked spaghetti mixture; mix well. Serves 10 to 12.

Patricia Kelly

CHICKEN STEW

- | | |
|---|--------------------------------------|
| 3 to 5 lb. leg quarters | 1 (10 oz.) can cream of chicken soup |
| 1 (17 oz.) can sweet peas, drained | 1 small jar pimentos |
| 1 (17 oz.) can whole kernel corn, drained | 1 onion, chopped |
| 1 (17 oz.) can sliced carrots, drained | 4 or 5 medium potatoes, diced |
| 1 (10 oz.) can cream of mushroom soup | |

Boil leg quarters. Save liquid. Debone and cut up chicken (put to the side). Add cream of mushroom and cream of chicken soups. Stir real well, then add onion and potatoes. Cook until potatoes are tender (may need extra water). Add remaining things and cook about 20 minutes. Season to taste.

*Patricia C. Stinson
Class of 1977*

"CHICKEN CHEESE SPAGHETTI"

4 chicken breasts	salt
1 onion	pepper
1 bell pepper	1 can Ro-Tel tomatoes
1 stick margarine	1 lb. Velveeta cheese
1 (12 oz.) pkg. spaghetti	1 can cream of celery soup

Boil and debone chicken. Saute 1 chopped onion and 1 bell pepper in margarine. Cook spaghetti in chicken broth. Add chicken, onion, bell pepper, Ro-Tel tomatoes and celery soup together, then add salt and pepper and Velveeta cheese. Heat.

Debbie Brantley

SAUSAGE RICE CASSEROLE

¼ c. chopped onions	2 to 3 c. cooked rice
¼ c. chopped bell pepper	1 can cream of mushroom soup
1 to 1 ½ lb. sausage	salt and pepper to taste

Saute onions and bell pepper. Add sausage and brown. Drain sausage. Combine sausage and rice in casserole dish. Add soup, plus ½ to 1 soup can of water. Add seasonings. Bake at 350° for 10 to 15 minutes.

*Bessie Mae Ray
LHS Cafeteria*

CRABMEAT CASSEROLE

1 large bag egg noodles	1 can mushroom soup
small amount of oleo	1 small can evaporated milk
1 can peas and carrots	½ c. bread crumbs
2 c. crabmeat	salt and pepper to taste
2 c. cheese	1 can mushrooms

MEATS & MAIN DISHES

Boil noodles according to directions. Drain. Add oleo. Add mushrooms, crabmeat and peas and carrots. Mix noodles and crabmeat mixture until noodles are covered.

In casserole dish, layer noodle mixture, bread crumbs and cheese, using $\frac{1}{2}$, then repeat, using other half. Bake at 350° for 30 minutes or until cheese is melted.

*Denise Richard
Class of 1982*

CHICKEN SAUSAGE GUMBO

1 hen, cut up	3 cloves minced garlic
$\frac{1}{2}$ tsp. salt	2 c. hot chicken broth
$\frac{1}{4}$ tsp. black pepper	1 qt. hot water
1 to $1\frac{1}{2}$ lb. smoked sausage, cut in pieces	seasonings to taste (salt and black and red pepper)
$\frac{1}{2}$ c. flour	1 pt. oysters (optional)
2 large chopped onions	$\frac{1}{4}$ c. chopped parsley
1 chopped green pepper	$\frac{1}{4}$ c. chopped green onion tops
3 ribs chopped celery	hot cooked rice

Season chicken with salt and pepper. Brown chicken and sausage in oil in heavy Dutch oven. Remove from pan; reserve. Stir flour into drippings. Reduce heat to low; cook, stirring constantly, until roux turns a caramel color. This takes about 45 minutes.

Add onions, green pepper, celery and garlic to roux. Saute 10 to 15 minutes, stirring occasionally. Add chicken, sausage, hot chicken broth and hot water. Add salt and pepper to taste. Heat to boiling; reduce heat. Simmer $1\frac{1}{2}$ hours or until chicken is tender. Add oysters (if desired), parsley and onion tops. Cover and cook 5 minutes. Remove from heat and let stand 10 minutes. Serve gumbo over rice.

Jeanettes
Daughter
Mari McPherson

CHICKEN TACO CASSEROLE

1 medium onion, chopped	1 regular can evaporated milk
1 stick oleo	1 regular bag Doritos
1 can cream of mushroom soup	1 (10 oz.) pkg. Cheddar cheese, grated
1 can cream of chicken soup	1 c. chicken broth
4 c. chopped chicken, cooked	

Season chicken with Tony's Creole seasoning, salt and pepper. Cook and debone. Saute onion in oleo. Add soups broth and milk.

Crush chips. Put half of chips in 11 x 12-inch dish. Top with half of meat, then half of sauce. Sprinkle with cheese. Repeat layers. Bake at 350° until hot through. Arrange some chips on top before baking.

*Johnny Roberson
Class of 1977*

LOUISIANA CHICKEN

1 boiled and deboned chicken
1 ½ c. uncooked rice
1 lb. bacon
1 onion

1 bell pepper
2 cans tomato soup
Tony's seasoning to taste (season with)

Boil and debone chicken. Cook rice. Fry bacon and set aside. Leave enough bacon drippings in skillet to saute chopped onion and bell pepper. After onion and bell pepper have been sauteed, add tomato soup, 1 can of water, Tony's seasoning and chicken pieces. Simmer about 10 minutes. Serve over rice and sprinkle with crushed bacon.

Jane Blaney

EASY BARBECUE CHICKEN

1 chicken, cut up
1 c. catsup
¾ c. Coca-Cola

all-purpose flour
salt and pepper

Salt and pepper chicken; roll in flour. Place in large shallow pan. Combine catsup and cola; pour over chicken. Cover and bake at 350° for about 1 hour or until tender.

*Jerry Fields
LHS Cafeteria*

CROCK-POT SWISS STEAK

1 ½ to 2 lb. round steak
2 Tbsp. flour
1 tsp. salt
¼ tsp. pepper
2 Tbsp. salad oil

1 (16 oz.) can tomatoes, cut up
1 large onion, sliced
1 stalk celery, thinly sliced
1 Tbsp. thick bottled steak sauce

Cut steak into serving-size pieces. Coat with flour, salt and pepper. In large skillet or slow-cooking pot with browning unit, brown meat in oil. Pour off excess fat.

In slow-cooking pot, combine meat with tomatoes, onion, celery and steak sauce. Cover pot and cook on low for 6 to 8 hours or until tender. Thicken juices with additional flour dissolved in a small amount of water, if desired. Makes 5 to 6 servings.

*Debra Binford Klick
Class of 1977*

SIMPLY GOOD CHICKEN

1 chicken, cut up or 4 or 5 chicken
breasts
1 stick butter

lemon pepper
salt and pepper

Melt butter in large pan (on low). Salt, pepper and lemon pepper each piece of chicken. Put in butter and cook on low, covered, about 20 minutes. Uncover and cook on medium until browned.

Reneta Thomas

SOUTHERN FRIED CHICKEN BREASTS

4 chicken breasts, halved
2 c. all-purpose flour
1 egg, beaten
cooking oil

salt and pepper
1 tsp. red pepper
½ c. milk

Season chicken with salt and pepper. Combine flour and red pepper. Combine egg and milk. Dip chicken in egg mixture, then in flour mixture, coating well.

Heat 1 inch of oil in skillet. Add chicken. Cover and cook over medium heat about 30 minutes or until golden brown. Turn occasionally. Drain on paper towel.

*Mary Lee Wainwright
L.H.S.*

CHICKEN PIE

1 chicken
1 c. Veg-All
1 c. cream of chicken soup
1 c. chicken broth

1 ½ c. biscuit mix
1 ½ c. milk
½ stick butter (melt)

Layer chicken in bottom of dish. Mix soup, Veg-All and broth. Put on chicken. Mix biscuit mix and milk; pour over other. Put butter on top. Bake at 350° until brown.

Kayla Roberson

CHICKEN POT PIE

2 c. cooked chicken (bite size pieces)
1 can cream of chicken soup

1 can chicken broth
1 can mixed vegetables

Crust:

¾ c. melted margarine
1 ½ c. milk

2 Tbsp. baking powder
1 ½ c. self-rising flour

Combine all ingredients (except crust).

Crust: Combine all ingredients and pour over chicken mixture. Do not stir. Bake at 425° for 35 to 40 minutes or until crust is brown.

Marcey Kelly

EASY CRAWFISH ETOUFFEE

½ c. butter
1 c. chopped onions (green)
½ c. chopped bell pepper
garlic to taste
2 tsp. Worcestershire sauce

1 tsp. paprika
3 tsp. cornstarch
1 ½ c. water
1 lb. peeled crawfish tails

Combine butter, onions, bell pepper and garlic. Cook until tender, but not brown. Add paprika, Worcestershire sauce, salt, pepper and crawfish tails.

In small bowl, combine cornstarch and water. Mix well. Add to crawfish mixture. Simmer until crawfish is done. Serve over rice.

Earline Harrell

CHICKEN TETRAZZINI

4 oz. spaghetti, cooked
1 can cream of mushroom soup
½ c. milk
1 c. chicken, cooked and diced
¼ c. bell pepper, minced *

1 Tbsp. onion, minced *
dash of salt (to taste)
dash of black pepper (to taste)
1 c. Cheddar cheese, grated

MEATS & MAIN DISHES

Mix soup and milk until well blended. Add spaghetti, chicken, bell pepper and onion. Mix. Add salt and pepper. Pour into a greased casserole dish. Top with Cheddar cheese. Bake at 400° for 30 minutes.

*Saute bell pepper and onion in 1 tablespoon butter, if desired.

Clara Hudson

SKILLET SUPPER

1 lb. ground beef
1 large onion, chopped
4 or 5 large potatoes, diced

garlic salt
black pepper

Brown ground beef; add salt and pepper to taste. Remove from skillet. Fry potatoes. Just before browned, add onion and beef; mix and serve.

Debra Binford Klick
Class of 1977

QUICK CRESCENT TACO PIE

1 to 1 ¼ lb. ground beef
1 (1 ½ oz.) pkg. taco or chili seasoning mix
½ c. water
⅓ c. sliced stuffed green olives

1 (8 oz.) can quick crescent dinner rolls
1 ½ to 2 c. crushed corn chips
1 c. dairy sour cream
6 slices American cheese or 1 c. shredded Cheddar cheese

In large frypan, brown ground beef; drain. Stir in seasoning mix, water and olives; simmer 5 minutes. Separate crescent dough into 8 triangles. Place triangles in ungreased 9 or 10-inch pie pan, pressing to form crust. Sprinkle 1 cup corn chips over bottom of crust. Spoon meat mixture over crust and corn chips. Spread sour cream over meat mixture; cover with cheese. Sprinkle on remaining corn chips. Bake at 375° for 20 to 25 minutes.

Margaret Trout
Class of 1978

RAMEN NOODLE DISH

1 lb. ground beef
½ onion, chopped
1 can cream of mushroom soup

2 pkg. chicken flavored Ramen noodles

Brown beef with onion; drain. Add cream of mushroom soup and 2 cans of water. Add noodles and boil until soft and add seasoning packets. Let simmer for a few minutes and serve.

Patricia Kelly

CHICKEN STEW

1 chicken	thyme
1 can tomato paste	chili pepper
1 chopped onion	garlic
1 chopped bell pepper	salt
1 stalk celery, chopped	pepper
2 to 3 bay leaves	4 chopped boiled eggs

Boil chicken. Debone chicken and save broth for later use. Combine onion, bell pepper and celery in a boiler. Pour in a small amount of cooking oil (or butter) and cook until vegetables are wilted down. Pour in tomato paste. Stir over low heat until the mixture turns reddish brown. Pour in 2 to 3 cups of chicken broth and stir. Combine chopped chicken, bay leaves and eggs in the mixture. Use seasonings, to season to your own taste. Simmer over low heat for 30 minutes. Serve over rice, mashed potatoes or noodles.

*Dee Baker
Class of 1974*

CRESCENT ROLL DINNER

1 chicken, boiled and deboned	1 can cream of chicken soup
1 can crescent dinner rolls	1 c. shredded cheese
1 can cream of mushroom soup	

Cut chicken in bite size pieces. Place chicken in crescent roll, roll up and place in greased casserole dish, seam down.

In saucepan, mix soups, milk and ½ cup cheese until heated. Pour over crescent rolls and top with remaining cheese. Bake at 350° for 20 minutes or until rolls are done.

Charlotte Brantley

ALMOST CABBAGE CABBAGE ROLLS

1 small head cabbage, chopped	1 ¼ c. water
1 small bell pepper, chopped	1 ½ Tbsp. chili powder
1 small onion, chopped	2 c. cooked rice
1 c. Ro-Tel tomatoes	garlic powder to taste
1 (8 oz.) can tomato sauce	16 oz. pkg. ground turkey

MEATS & MAIN DISHES

Brown turkey. Add all ingredients except rice. Cook, covered, on medium-low heat for 1 hour or until cabbage is tender. Last few minutes of cooking, add rice.

Jerry Thurston

- • EXTRA RECIPES • -

VEGETABLES

FIVE BEAN SUPREME

- | | |
|--|----------------------|
| 1 lb. pan sausage, rolled in small balls and fried | 1 can butter beans |
| 1 lb. smoke sausage, cut in small pieces | 1 can pork and beans |
| 1 c. celery, chopped | 1 can waxed beans |
| 2 c. onion, chopped | 1 can string beans |
| 1 can kidney beans | 1 can tomato soup |
| | 1 c. brown sugar |
| | 1 Tbsp. chili powder |

Mix all ingredients in crock-pot. Cook overnight or 2 ½ hours at 350° in oven.

Robbie Hollis

BARBECUED GREEN BEANS

- | | |
|-------------------------------|--|
| 3 Tbsp. chopped onion | dash of pepper |
| 6 Tbsp. catsup | 1 can French-cut green beans, well drained |
| 1 ½ tsp. Worcestershire sauce | |
| ¼ tsp. salt | |

Saute onion in approximately 3 tablespoons of Wesson oil or bacon grease. Add catsup, Worcestershire sauce, salt and pepper. Mix well. Add green beans. Heat thoroughly. Allow to stand. Re-heat. Serves 3 to 4 people.

Narene M. Miller

JALAPENO POTATOES

- | | |
|-------------------|---------------------------|
| 8 medium potatoes | 1 roll garlic cheese |
| 1 stick butter | 1 lb. Velveeta cheese |
| 3 Tbsp. flour | 1 jalapeno pepper, sliced |
| 2 c. milk | |

Boil potatoes in jackets. Don't overcook. Let cool. Peel and slice in a casserole dish. Salt and pepper to taste.

Melt butter in saucepan. Add flour. Stir in milk slowly. Let thicken. Cube cheeses and let melt. Add pepper. Pour over potatoes. Cover with foil and bake at 350° for 45 minutes.

Lynn Bryant

VEGETABLES

ENGLISH PEA CASSEROLE

2 or 3 cans LeSueur English peas
1 stick butter
2 c. grated Cheddar cheese

1 can cream of mushroom soup
Keebler crackers

Melt butter in large Pyrex dish. Set aside $\frac{1}{3}$ cup of butter for topping. Mix together all ingredients except crackers. Crumble crackers on top. Pour $\frac{1}{3}$ cup of butter you have set aside on top of the crackers. Bake at 350° for 35 minutes.

Barbara Bowen

BARBECUE BEANS

1 lb. hamburger meat
1 large can pork and beans
 $\frac{1}{2}$ c. brown sugar

$\frac{1}{2}$ c. barbecue sauce
 $\frac{1}{2}$ c. catsup
 $\frac{1}{2}$ c. water

Brown hamburger meat in heavy skillet. Salt and pepper to taste. Stir occasionally until brown. Add rest of ingredients. Let simmer up to 30 minutes.

Tracey Snell Cain
Class of 1978

CHEESE AND CARROTS CASSEROLE

1 pkg. carrots, sliced
1 stick oleo
 $\frac{1}{2}$ lb. Velveeta cheese

2 slices bread, crumbled or cubed
 $\frac{1}{2}$ stick oleo

Cook carrots, unsalted, until tender. Drain. Melt 1 stick oleo and cheese together. Mix in carrots. Pour into 1-quart casserole. Mix in bread crumbs and $\frac{1}{2}$ stick oleo. Sprinkle over carrots. Bake at 350° until bubbly. Serves 6.

Jeannie Hollis Taylor
Class of 1964

CROCK-POT BEANS

2 cans pork and beans
1 can lima beans, drained
1 can kidney beans, drained
1 lb. hamburger meat
 $\frac{3}{4}$ lb. bacon
1 onion, chopped

1 c. catsup
 $\frac{1}{4}$ c. brown sugar
3 tsp. white vinegar
2 Tbsp. liquid smoke
 $\frac{1}{2}$ tsp. each salt and pepper

Brown together and drain hamburger meat, bacon and onion. Put in crock-pot; add all other ingredients. Stir until mixed. Cook on low for 4 to 6 hours in crock-pot, stirring occasionally.

*Deb Frisby Bowen
Class of 1972*

SEVEN MINUTE CABBAGE

2 c. milk
2 Tbsp. flour
1 medium onion

salt and pepper
1 Tbsp. butter
2 c. chopped cabbage

Heat the milk, boiling. Add butter and cabbage. Cook 7 minutes. Thicken with flour mixed with cold water.

*Lorice Williamson
Retired LHS Cook*

SWEET POTATO CASSEROLE

3 c. mashed sweet potatoes
½ c. sugar
½ c. butter

2 eggs, beaten
1 tsp. vanilla
⅓ c. milk

Topping:

⅓ c. melted butter
1 c. light brown sugar

½ c. flour
1 c. chopped pecans

Boil potatoes and mash. Mix in sugar, butter, eggs, vanilla and milk. Put in 13 x 9-inch baking dish.

Topping: Melt butter and milk in remaining ingredients. Sprinkle on top of potato mixture. Bake 25 to 30 minutes at 350°.

*Gordie Thurston,
Retired LHS Cook (27 Years)
Norma Brantley*

BAKED CORN

3 eggs
3 Tbsp. flour
½ c. sugar
1 c. milk

2 c. corn (cream-style)
½ tsp. salt
½ stick butter

VEGETABLES

Combine eggs, flour and sugar; beat well. Add milk, corn and salt. Melt butter in baking dish and add corn mixture. Bake at 400° until firm, 45 to 60 minutes. Yields 10 servings.

*Gertie Green
LHS Teacher 1946-1969*

CORN SOUFFLE

1 can corn, creamed
2 eggs, beaten
½ c. milk

½ stick butter
salt and pepper to taste
2 Tbsp. flour (self-rising)

Stir all together. Melt butter into dish. Pour in batter and cook at 425° for 30 minutes.

Oceal Ray

CORN CASSEROLE

1 can cream-style corn
1 can whole kernel corn
2 eggs

1 small carton sour cream
1 box Jiffy cornbread mix
2 sticks melted butter

Melt 1 stick oleo in baking dish (2-quart). Melt 2nd stick; beat in eggs and combine all other ingredients. Pour in baking dish and bake at 350° for 30 minutes.

*Jackie Roberson
Class of 1954*

CORN CASSEROLE

1 c. cream-style corn
1 c. whole kernel corn (drain)
½ c. container sour cream
1 pkg. Mexican cornbread mix
1 or 2 small peppers

1 c. grated cheese
1 stick oleo
1 egg
½ c. onion

Mix all together; pour in casserole dish. Bake 45 minutes to 1 hour at 350°.

Debbie Brantley

SQUASH CROQUETTES

6 squash
1 small onion
salt to taste
pepper to taste

1 tsp. sugar
2 eggs
crackers
oil

Cook squash, onion, salt, pepper and sugar until squash is done. Drain water off. Beat up squash. Beat eggs and add to squash. Roll out crackers until crumbled. Add to squash. Add enough to be able to make patties. Then roll squash patties in more cracker crumbs to fry. Fry on both sides until brown in oil.

Lucille Bridges

SQUASH PATTIES

1 c. cooked and mashed squash
2 Tbsp. chopped onions
2 Tbsp. milk
salt and pepper

1 Tbsp. sugar
1 egg
½ c. self-rising flour

Mix together and spoon from tablespoon into grease and brown.

Jeannie Hollis Taylor
Class of 1964

SQUASH CASSEROLE

2 lb. yellow squash
1 medium onion, chopped
1 tsp. salt
1 can cream of chicken soup
1 can sliced carrots

1 c. sour cream
1 jar pimento
1 (8 oz.) pkg. herbed stuffing mix
1 stick oleo

Boil squash and onion 5 minutes in salted water. Drain. Combine soup, sour cream and carrots. Add pimentos. Fold into squash mixture.

Combine stuffing mix with melted oleo. Spread half of stuffing mix in bottom of casserole. Spoon vegetables on top of this. Sprinkle remaining stuffing mix over top. Bake at 350° for 25 to 30 minutes.

Karma Jean Brigman Hall
Class of 1952

SQUASH CASSEROLE

2 c. cooked squash, drained
10 Ritz crackers or bread crumbs
2 eggs, beaten
1 chopped onion

1 can mushroom soup
grated cheese
butter
salt and pepper

VEGETABLES

Mix squash, crushed crackers, beaten eggs, salt, pepper and soup. Put in casserole. Add grated cheese; dab with butter and bake at 100° for 30 minutes.

*Gertie Green
LHS Teacher 1946-1969*

BROCCOLI CASSEROLE

1 stick oleo	1 ½ c. cooked rice
1 onion	1 jar Cheez Whiz
2 ribs celery	salt and pepper to taste
1 pkg. chopped broccoli	dash of Tabasco sauce
1 can cream of chicken soup	

In large skillet, saute onion and celery in oleo. Cook broccoli by directions on box; drain. Mix soup and cheese. Mix all other ingredients. Bake in casserole dish at 350° for about 45 minutes.

Katie Taunton

BROCCOLI-RICE CASSEROLE

½ c. raw rice	salt and pepper to taste
1 pkg. frozen chopped broccoli, thawed (not cooked)	2 to 3 drops Tabasco
butter or oleo	1 can cream of mushroom or cream of chicken soup
½ c. chopped celery	1 small jar Cheez Whiz or 1 c. grated cheese
½ c. onion	

Mix rice, cooked with broccoli. Saute, in butter or oleo, celery and onion. Add salt and pepper to taste and Tabasco. Add cream of mushroom or chicken soup and Cheez Whiz or grated cheese. Mix and bake at 350° for 30 minutes.

Earline Harrell

BROCCOLI AND RICE CASSEROLE

1 pkg. frozen chopped broccoli	1 can cream of mushroom or cream of chicken soup
1 small jar Cheez Whiz	1 c. cooked rice
1 small chopped onion	2 Tbsp. butter

Cook broccoli according to package directions. In a large skillet, saute onion in butter. Add cooked broccoli, rice, Cheez Whiz and

cream of mushroom or cream of chicken soup; mix well. When Cheez Whiz is melted, pour mixture into an oblong casserole dish and bake at 350° for 30 minutes.

*Theresa Bradshaw Pace
Class of 1973*

BROCCOLI AND RICE CASSEROLE

1 c. cooked rice	½ c. sweet milk
1 pkg. frozen broccoli, cooked	1 can cream of chicken soup
1 small jar Cheez Whiz	½ tsp. salt

Cook broccoli and rice separately. Mix and add salt, cheese and soup. Pour into casserole dish. Pour milk over top. Bake at 350° for 40 minutes.

Belinda Roberson

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VEGETABLES

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BREADS, ROLLS & PASTRIES

BANANA NUT BREAD

1 stick butter, softened	2 c. flour
1 c. sugar	½ tsp. baking soda
2 eggs	½ tsp. vanilla extract
3 bananas, mashed	1 c. nuts

Cream butter and sugar together. Add eggs and beat well. Add mashed bananas, flour, soda, vanilla and nuts. Grease and flour 1 large or 2 small loaf pans. Pour dough into pans. Bake for 1 hour or until brown at 300°.

Estela Z. Reppond

LYNN'S HUSH PUPPIES

1 c. white corn meal	1 tsp. salt
1 egg	½ c. flour
2 tsp. baking powder	⅔ c. buttermilk
½ c. chopped green onions	3 Tbsp. sugar

Mix in order given. Drop by tablespoon in hot grease. Can add some chopped jalapenos.

Lynn Bryant

EASY SWEET ROLLS

basic biscuit dough recipe	½ c. sugar
1 stick butter	1 tsp. cinnamon

Icing:

1 c. confectioners sugar	¼ tsp. vanilla
3 Tbsp. milk	

Icing: Combine all ingredients and stir until smooth.

Make basic biscuit dough. Roll biscuit dough into rectangle about ½-inch thick. Brush with melted butter, then sprinkle with mixture of sugar and cinnamon. Roll up dough and slice. Place in greased 9-inch round cake pan. Bake at 425° for 20 minutes. Drizzle with icing, if desired.

*Cheryl Berry
Class of 1975*

MEXICAN CORNBREAD

1 ½ c. yellow cornmeal
1 ½ c. milk
2 eggs
¾ tsp. soda
1 tsp. salt
½ c. oil

1 can cream-style corn
1 lb. ground meat
1 large onion, chopped
½ lb. grated cheese
3 jalapeno peppers, chopped

Saute meat until brown. Remove and drain. Mix eggs, cornmeal, milk, soda, salt, oil and corn together. Mix well.

Heat heavy deep skillet until hot. Place ½ the batter into skillet, then sprinkle browned ground meat, chopped onion, jalapeno peppers and cheese. Add remaining batter on top.

Bake in a 375° oven for about 1 hour. Remove from oven and place on wet towel for 15 minutes to prevent sticking.

*Cheryl Berry
Class of 1975*

HUSH PUPPIES

1 ½ c. yellow cornmeal
½ c. plain flour
2 tsp. baking powder
1 tsp. salt
1 chopped onion

1 egg
1 can cream-style corn
jalapeno pepper to taste
dash of sugar (1 heaping tsp.)

Mix ingredients and drop by rounded teaspoonfuls into hot oil.

*Jackie Roberson
Class of 1954*

BROCCOLI CORN BREAD

10 oz. pkg. frozen chopped broccoli
1 large onion, chopped
8 oz. pkg. cottage cheese
½ c. melted margarine

1 box Jiffy corn muffin mix
5 or 6 dashes hot sauce
4 eggs
1 tsp. salt

Mix all ingredients except muffin mix. Add muffin mix last. Pour into greased 9 x 13-inch pan. Bake 30 minutes at 400°.

Audrey Baker

HOT WATER CORN BREAD

1 c. plain meal
½ c. plain flour
salt to taste

hot water
grease

Mix all together (except hot water and grease), then add enough hot water so you can pat the bread patty in your hand, then put in hot grease. Don't brown too much.

Elsie Mae McGough Brasher

ZUCCHINI BREAD

1 ½ c. flour
½ tsp. soda
¾ tsp. cinnamon
2 eggs
2 tsp. vanilla
½ c. chopped pecans

¼ tsp. salt
1 tsp. baking powder
¾ c. sugar
½ c. oil
1 ½ c. shredded zucchini or yellow squash

Preheat oven to 350°. Grease 9 x 5 x 3-inch loaf pan. Mix dry ingredients, except sugar. Beat eggs until frothy. Add sugar, oil and vanilla. Beat until lemon colored, approximately 3 minutes. Stir in zucchini. Add dry ingredients. Mix just until moistened. Pour into pan. Bake 40 to 45 minutes or until toothpick inserted into center comes out clean. Cool on wire rack for 10 minutes. Freezes well.

Jerry Thurston

BROCCOLI CORN BREAD

1 box Jiffy corn bread mix
½ tsp. salt
1 stick melted butter
4 eggs, well beaten

1 (6 oz.) carton cottage cheese
1 (10 oz.) pkg. frozen chopped broccoli
1 medium onion, chopped

Mix all ingredients together. Pour into greased pan or skillet. Bake at 400° for 30 to 40 minutes or until brown.

Marcey Kelly

GRANDMA'S YEAST BISCUITS

3 c. flour
1 pkg. Fleischmann's yeast
½ tsp. salt

¼ c. sugar
1 ½ c. hot water

BREADS, ROLLS & PASTRIES

Mix flour, yeast, salt and sugar. Then add hot water. Stir until biscuit mix has thickened. Leave in bowl and cover. Let set until rises. Stir the dough, then cover again until they rise. Then roll the dough out into biscuits; place rolled biscuits into a well-greased pan. Rub a little grease on tops of biscuits, then place in stove oven with temperature of 450°. Let cook until done.

Louise U. Newton

MINI MUFFS

2 trays small dinner rolls	1 ½ tsp. onion flakes
2 cans chopped ham, mashed	1 ½ tsp. dry mustard
8 oz. pkg. sliced Swiss cheese	1 tsp. garlic powder
1 ½ to 2 sticks margarine, melted	½ tsp. Worcestershire sauce
1 ½ tsp. poppy seed	

Slice rolls in half; spread ham over bottom layer. Cover with cheese slices. Top with top layer of rolls. Melt margarine. Stir in seasonings and mix well. Pour over rolls in both trays. Bake at 350° until cheese bubbles and melts, 15 to 20 minutes.

*Janice Haacks
Class of 1973*

59 DINER PANCAKES

2 eggs	2 ¼ tsp. baking powder
2 c. buttermilk	1 tsp. baking soda
6 Tbsp. vegetable oil	1 tsp. salt
1 ¾ c. flour	1 Tbsp. sugar

Combine liquid ingredients and dry ingredients separately. Mix until smooth. Let batter rest for 10 minutes. Cook on a preheated, lightly greased griddle for 1 minute. Sprinkle fresh blueberries, pecans, bananas or strawberries on uncooked side. Turn pancakes and finish cooking. Makes about 10 pancakes.

Crystal Jamerson

HUSH PUPPIES

2 c. corn meal	1 egg
1 c. self-rising flour	1 tsp. salt
¾ c. sugar	sweet milk, as needed
1 c. onion, chopped	

Mix flour, meal, sugar, onion and salt. Mix egg with mixture. Add milk until mixture resembles pancake batter (only slightly thicker). Drop by $\frac{1}{2}$ teaspoonful in cooking oil preheated to 350°. Oil should be at least 1 $\frac{1}{2}$ inches deep in heavy skillet. These will rise to the top in 30 to 40 seconds. If oil is deep enough the hush puppies will turn over (without help) when done on the first side. Be careful and do not have the temperature too high or they will burn because of the sugar in the batter.

Lula Hodge

HOT WATER CORNBREAD

10 rounded Tbsp. cornmeal boiling hot water
8 rounded Tbsp. self-rising flour

Mix meal and flour. Add enough hot water to make consistency for forming patties. Fry in deep grease until golden brown.

Lula Hodge

RAISIN BRAN MUFFINS

1 (15 oz.) box Raisin Bran 1 qt. buttermilk
 $\frac{1}{2}$ box raisins 5 c. flour
1 c. corn oil 5 tsp. soda
3 c. sugar 2 tsp. salt
4 eggs, beaten

Mix Raisin Bran, raisins, sugar, flour, soda and salt in large bowl. Add eggs, oil and buttermilk. Mix well.

Preheat oven to 375°. Fill muffin cup $\frac{2}{3}$ full. Bake 15 to 20 minutes.

Batter may be stored in refrigerator up to six weeks.

*Jan Bowen Howse
Class of 1976*

FANCY CORN BREAD

1 c. corn meal milk
1 c. flour 1 can green chilies
 $\frac{1}{4}$ c. sugar 1 c. cream-style corn
4 tsp. baking powder 1 large onion, chopped
1 tsp. salt $\frac{1}{2}$ lb. Longhorn cheese
 $\frac{1}{4}$ c. oil

BREADS, ROLLS & PASTRIES

Mix dry ingredients together. Add enough milk to make medium batter. Add oil. Add chilies, corn, onion and cheese to batter. Mix well. Pour into greased bread pan and cook in a 400° preheated oven approximately 20 minutes and watch (until golden brown on top).

Narene M. Miller

PIZZA BREAD

1 lb. sausage	garlic salt
¾ c. chopped green onions	8 to 10 oz. Mozzarella cheese, shredded
4 oz. can chopped ripe olives	½ c. mayonnaise
1 small jar sliced mushrooms (optional)	2 loaves French bread

Brown sausage and onions in skillet. Garlic salt to taste. Add olives and mushrooms. Cook until sausage is done. Drain fat. Pour sausage into bowl. Add cheese and mayonnaise. Split French bread and spread mixture on bread. Bake at 375° for 10 to 15 minutes.

*Janice Brantley Haacks
Class of 1973*

MEXICAN CORNBREAD

1 c. yellow cornmeal	2 eggs
1 tsp. salt	1 can cream-style corn
1 tsp. soda	1 onion, chopped
½ c. all-purpose flour	½ c. peppers (your choice), chopped
½ c. oil	8 oz. Cheddar cheese, grated
1 lb. pan sausage	
1 c. milk	

Brown sausage and drain. Mix all ingredients, except cheese, together (including sausage).

In deep skillet, heat 2 tablespoons cooking oil. Add 1 tablespoon cornmeal. Brown cornmeal over high heat. Pour ½ of batter into skillet. Turn off heat. Sprinkle with cheese and top with remaining batter. Bake in preheated 400° oven for 1 to 1 ½ hours.

Robin Snell

BANANA NUT BREAD

1 c. sugar	1 ½ c. plain flour (do not substitute)
½ c. oil	1 tsp. baking soda
1 c. sour cream	¼ tsp. salt
2 eggs	½ c. chopped nuts
2 bananas, mashed	

Preheat oven to 350°. Mix first 5 ingredients until blended. Sift flour, soda and salt together. Add to banana mixture; mix well. Add nuts. Pour into greased and floured loaf pan. Bake for 1 to 1½ hours. Test with toothpick.

Robin Snell

BLUEBERRY MUFFINS

1 ½ c. plain flour
2 tsp. baking powder
½ tsp. salt
1 c. sugar

1 egg
½ c. milk
¼ c. cooking oil
1 c. blueberries

Stir all together until well mixed. Cook at 400° for 25 minutes in muffin cups.

May be mixed and left in refrigerator until ready to use or overnight.

*Deb Frisby Bowen
Class of 1972*

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CAKES, COOKIES & DESSERTS

LEMON POUND CAKE

1 Duncan Hines cake mix	1/3 c. oil
1 pkg. vanilla instant pudding	scant of coconut flavoring
4 eggs	scant of almond flavoring
1 c. water	

Preheat oven to 350°. Combine all ingredients. Cook in Bundt cake pan.

Marcey Kelly

VANILLA ICE CREAM

4 eggs	1/2 pt. whipping cream
1 c. sugar	2 cans Eagle Brand milk
vanilla	

Mix all ingredients. Pour into ice cream freezer. Fill with whole milk to fill line.

Belinda Roberson

MILLION DOLLAR POUND CAKE

1 lb. butter	4 c. plain flour
3 c. sugar	3/4 c. milk
6 eggs	2 tsp. lemon extract

Butter needs to be at room temperature. Mix butter, sugar and eggs one at a time. Beat until fluffy. Alternate flour and milk until all is added. Bake in tube pan that has been greased and floured at 300° for 1 1/2 hours.

Belinda Roberson

PECAN PIE CAKE

1 stick melted oleo	1 egg
1 box yellow cake mix, minus 2/3 c.	

Mix together and press into 9 x 12-inch pan. Bake at 350° for 15 to 20 minutes.

1 1/2 c. Karo	2/3 c. cake mix
3 eggs	1 c. chopped pecans
1 tsp. vanilla	

CAKES, COOKIES & DESSERTS

Mix together and pour over crust. Bake 30 to 45 minutes at 350° until firm.

Jan Bowen Howse
Class of 1976

EASY CANDY

1 stick oleo
1 c. sugar

1 can Eagle Brand milk
1 to 2 c. pecans

Melt oleo; add sugar and milk. Bring to boil. Add pecans; simmer 10 minutes. Beat and drop from spoon on wax paper.

Stir constantly

Gertie Green
LHS Teacher 1946-1969

GERMAN COFFEE CAKE

2 tsp. oleo
2 c. sugar
5 eggs (add 1 at a time, beating well after each)

2 c. flour
1 c. chopped pecans
1 tsp. almond extract

Mix in order listed and fold nuts into mixture. Bake 1 hour at 350° in angel food pan.

Maureen Roberson Armstrong
Class of 1950

MEMAW'S GERMAN CHOCOLATE CAKE

1 pkg. Baker's German's sweet chocolate (4 oz.)
2 c. all-purpose flour
½ c. water
1 tsp. baking soda
dash of salt

1 c. margarine, softened
2 c. sugar
4 egg yolks
1 Tbsp. vanilla
1 c. buttermilk
4 egg whites

Melt chocolate and water in microwave. Mix flour, baking soda and salt. Set aside. Beat margarine and sugar until fluffy. Add egg yolks. Mix well. Stir in melted chocolate and vanilla. Add flour mixture alternately with buttermilk, beating until smooth. Beat egg whites until stiff peaks. Gently stir into batter. Pour batter in 3 or 4 round cake pans. Bake 30 minutes or until cake springs back when lightly touched at 350°.

Pecan and Coconut Frosting:

- | | |
|-----------------------------|-----------------|
| 1 ½ c. evaporated milk | 2 Tbsp. vanilla |
| 1 ½ c. sugar | 2 c. coconut |
| 4 slightly beaten egg yolks | 1 ½ c. pecans |
| ¾ c. margarine | |

Mix evaporated milk, sugar, egg yolks, margarine and vanilla in saucepan. Cook over medium heat, stirring constantly, until thickens. Remove from heat. Stir in coconut and pecans. Beat until cool.

*Emily "Day" Harper
Class of 1927*

QUICK COUNTRY PIE

- | | |
|---------------------|-------------------------------|
| 2 sticks margarine | 1 c. pecans, chopped |
| 2 c. sugar | ½ c. chocolate chips |
| 4 eggs | 2 (9-inch) unbaked pie shells |
| 1 c. flaked coconut | |

Melt butter over low heat. Add chocolate chips. Stir until melted. Add other ingredients. Mix and pour into 2 pie shells. Put in a 350° oven; bake 45 minutes. Serve warm or cold with whip cream.

These pies freeze beautifully.

Dixie North

ECLAIR CAKE

- | | |
|--|-------------------------------------|
| graham crackers | 8 oz. Cool Whip |
| 2 (3 oz.) pkg. vanilla instant pudding | 1 can frosting (chocolate or other) |
| 3 c. milk | |

Layer a 13 x 9-inch pan with graham crackers with frosting. Mix pudding with milk; fold in Cool Whip. Pour half of pudding over layer of graham crackers. Add another layer of graham crackers, then pour rest of pudding. Put frosting on graham crackers and put on top. Refrigerate overnight. "M-m-m".

Sandy Brantley

SOUR CREAM COFFEE CAKE

- | | |
|-----------------------|-----------------------------|
| 1 box butter cake mix | 1 (8 oz.) carton sour cream |
| ½ c. sugar | ½ tsp. cinnamon |
| ¾ c. oil (not Wesson) | 1 tsp. brown sugar |
| 4 eggs | ½ c. chopped pecans |

CAKES, COOKIES & DESSERTS

Mix first 5 ingredients well. Pour in greased and floured tube pan. Only use $\frac{3}{4}$ of batter. Mix together cinnamon, brown sugar and pecans. Sprinkle in center of batter all around the cake. Then put $\frac{1}{4}$ cake batter on top of this. Bake at 350° for 55 minutes. Let cool.

Glaze:

1 c. powdered sugar
2 Tbsp. melted butter

2 $\frac{1}{2}$ Tbsp. Pet milk

Drizzle over cake.

YUM YUM BARS

2 sticks butter
1 $\frac{1}{2}$ c. flour (self-rising)
1 box brown sugar

3 beaten eggs
1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ c. pecans

Melt butter in saucepan. Use your saucepan to mix it all together. Let cool! Add brown sugar. Add eggs, one at a time. Then vanilla. Add flour, then pecans. Pour in greased and floured cake pan. Bake at 350° for 45 minutes.

TURTLES (CANDY)

1 stick oleo
1 pkg. caramels
2 c. pecans

12 oz. bag milk chocolate chips
 $\frac{1}{4}$ to $\frac{1}{2}$ bar paraffin wax

Melt in double boiler the butter and caramels. Fold in pecans. Let chill for 10 minutes and drop on greased cookie sheet. Set in freezer while you melt in double boiler the chips and paraffin wax. Dip candy and let cool.

*Ruby Gayle Reynolds
Class of 1959*

CARAMEL SQUARES

2 sticks melted butter
1 box light brown sugar
2 eggs, well beaten
1 $\frac{1}{2}$ c. sifted flour

1 $\frac{1}{2}$ tsp. baking powder
2 c. chopped nuts
2 tsp. vanilla

Mix butter and brown sugar and let cool; add eggs, flour, baking powder, nuts and vanilla. Mix well. Bake in a greased and floured oblong 9 x 13-inch pan, 30 or 35 minutes, at 350°. Cool; cut in squares.

*Debbie Cooper Taylor
Class of 1975*

SUNSHINE CAKE

1 box butter cake mix
1 can mandarin oranges (undrained)

1 c. oil
4 eggs

Icing:

8 oz. nondairy topping
½ c. sugar
1 large vanilla instant pudding

1 medium can crushed pineapple,
drained

Mix all together (except icing) with mixer. Bake at 350° for 18 to 20 minutes.

Icing: Mix sugar, pineapple and pudding mix together. Fold in Cool Whip. Keep refrigerated.

*Theresa S. Hollis
Class of 1968*

YUM YUM CAKE

Cake:

2 eggs
2 c. pineapple

2 c. sugar
2 c. self-rising flour

Icing:

1 stick oleo
1 c. sugar
1 can coconut

1 small can Pet milk
1 c. pecans, chopped

Cake: Mix all together. Bake in a 350° oven in a 9 x 13 x 2-inch pan for 30 to 45 minutes.

Icing: Mix oleo, milk and sugar. Cook 2 minutes. Add coconut and pecans. Spread on cooled cake.

*Becky Brown
Farmerville, LA*

BANANA HAWAIIAN DELIGHT

½ pt. whipping cream
1 c. sour cream
2 Tbsp. confectioners sugar

6 firm bananas, cut into 2-inch long pieces
1 (8 oz.) can flaked coconut

Whip the cream until stiff. Add sour cream and sugar. Whip at low speed until just blended. Dip bananas into cream mixture and coat well. Roll into coconut. Serve on tray with toothpick inserted.

May be prepared several hours in advance. Beautiful for showers, parties and weddings.

*Jeannie Hollis Taylor
Class of 1964*

TURTLE CAKE

1 box German chocolate cake mix
½ c. evaporated milk
1 (14 oz.) pkg. caramels

1 stick oleo
1 c. chopped pecans
1 c. chocolate chips

Mix cake according to package instructions. Pour half of batter into a 13 x 9-inch pan. Bake 15 minutes at 350°. Remove from oven.

Melt caramels, oleo and milk together. Spread on baked cake. Sprinkle nuts and chips over caramel. Pour remaining cake batter over top. Bake 15 to 20 minutes at 350°. Can be iced, if desired.

*Sharon Ray McGraw
Class of 1969*

YUMMY-YUMMY CAKE

1 yellow cake mix
3 eggs
8 oz. cream cheese
1 c. brown sugar
1 c. confectioners sugar

½ c. oleo
1 tsp. vanilla
1 pinch salt
½ c. chopped pecans

Mix cake mix, 1 egg and ½ cup oleo. Press into a greased 9 x 13-inch pan. Set aside. Mix cream cheese, eggs, sugars, salt and vanilla. Spread on cake mixture. Sprinkle with pecans. Bake at 325° for 40 to 45 minutes.

*Danny Platt
Jasper, TX*

SNOWBALLS

- | | |
|-------------------------------|-------------------------------|
| 1 pkg. miniature marshmallows | ½ pt. whipping cream, whipped |
| 1 c. nuts | 2 cans coconut |
| 1 small can drained pineapple | |

Mix all ingredients and set in refrigerator for 30 minutes. Form into balls and roll in coconut. Chill.

Note: I leave some pineapple juice, not draining completely, as I like the flavor of the pineapple thoroughly soaked through the marshmallows. These are especially nice at Christmastime.

Narene M. Miller

SUGAR COOKIES

- | | |
|----------------------------|------------------------|
| 1 ½ c. confectioners sugar | 1 tsp. cream of tartar |
| 1 c. oleo | 1 tsp. soda |
| 1 tsp. vanilla | 1 egg |
| 2 ½ c. all-purpose flour | |

Mix together. Bake at 375° for 10 to 12 minutes.

You can roll and cut with cookie cutters or roll in little ball and press with fork (dip in flour).

*Joan Lewis
Ross and Julie Bass*

STRAWBERRY FLUFF

- | | |
|-------------------------------|------------------------------|
| 1 medium box Cool Whip | 1 small bag marshmallows |
| 1 small can crushed pineapple | 1 can Eagle Brand milk |
| 1 c. pecans | 1 can strawberry pie filling |

Mix together, chill and serve.

*Rhonda Wells George
Class of 1976*

RICH PECAN BALLS

- | | |
|-------------------|--------------------------|
| 1 stick butter | 1 c. chopped pecans |
| 1 stick margarine | 2 c. all-purpose flour |
| ½ c. sugar | 1 c. confectioners sugar |
| 1 tsp. vanilla | |

CAKES, COOKIES & DESSERTS

Preheat oven to 350°. Cream butter and margarine with sugar until fluffy. Blend in vanilla and chopped pecans. Stir in flour. Shape into 1-inch balls. Bake on ungreased cookie sheet for 20 to 22 minutes or until very lightly browned. Do not overbake. Remove from cookie sheet while hot and roll in 1 cup sifted confectioners sugar.

*Debra Binford Klick
Class of 1977*

PRALINE COOKIES

20 to 24 graham crackers
1 stick oleo

1 c. brown sugar
1 c. chopped pecans

Line a 15 x 10-inch cookie sheet (with side) with whole graham crackers. Bring oleo and sugar to a boil and cook for 2 minutes (no more), stirring constantly. Remove from heat. When bubbling stops, add pecans. Spoon and spread over whole graham crackers. Bake at 350° for 10 minutes (no longer). Cool and separate into squares. Takes little time. Real good for family or party.

Joan A. Lewis

PUNCH BOWL CAKE

1 pound cake (butter flavor)
1 can crushed pineapple
1 can cherry pie or strawberry pie
filling
coconut

1 pkg. pecan pieces
1 large whipped topping
3 or 4 bananas
1 pkg. vanilla pudding mix, cooked
according to directions

You will need a small punch bowl.

Break cake into chunks. Layer ingredients in punch bowl: Hot cake, pudding, pineapple, cherries, coconut and bananas (sliced). Put layer of whipped topping between each layer. Top with whipped topping. Sprinkle with pecan pieces. Refrigerate until serving.

Ida Callendar

EARTHQUAKE CAKE

1 box German chocolate cake mix
(mix as directed on box)
1 c. coconut
1 c. cut pecans

1 stick oleo
8 oz. cream cheese
1 box powdered sugar

Mix cake as directed on box. Spray 9 x 13-inch cake pan. In bottom of pan, spread pecans and the coconut. Pour cake batter over this. Mix oleo and cream cheese. Add powdered sugar; mix well and pour over top of cake. Cook 45 minutes at 350°.

*Trinky Smith Jones,
Class of 1972
Belinda Roberson*

ITALIAN CREAM CAKE

1 stick butter
1 stick margarine
2 c. sugar
5 egg yolks
2 c. flour
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla extract

1 small can Angel Flake coconut
1 c. chopped pecans
5 egg whites, stiffly beaten
8 oz. pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 tsp. vanilla
chopped pecans

Cream butter and 1 stick margarine; add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda and add to creamed mixture alternately with buttermilk. Stir in 1 teaspoon vanilla extract. Add coconut and 1 cup pecans. Fold in egg whites. Pour batter into 2 greased and floured 8-inch cake pans. Bake at 350° for 25 minutes or until well done.

Prepare the following frosting: Beat cream cheese and ½ stick margarine until smooth. Add powdered sugar and mix well. Add 1 teaspoon vanilla extract and beat until smooth. Spread on cake, then sprinkle top with pecans.

Judy Andrews

PEANUT BUTTER BARS

½ c. peanut butter
½ c. margarine
1 ½ c. sugar

2 eggs
1 tsp. vanilla
1 c. self-rising flour

Heat oven to 350°. Grease and flour a 9 x 13 x 2-inch pan. Melt margarine and peanut butter, then add remaining ingredients. Stir together until well blended. Pour into pan and bake 25 to 30 minutes. Cool and cut into squares. Yields about 2 dozen.

Debbie Brantley

OATMEAL CANDY

1 c. sugar
2 Tbsp. cocoa
½ c. Pet milk
½ stick oleo

1 Tbsp. vanilla
4 Tbsp. peanut butter
1 c. quick cooking oats

Mix in boiler the sugar, cocoa, milk and oleo. Boil 2 minutes. Remove from heat and add vanilla and peanut butter. Stir until melted. Add 1 cup oats. Stir well. Pour solid in pan or drop by spoonfuls on wax paper.

*Amy Thomas
Class of 1983*

OLD FASHIONED EGG CUSTARD

½ stick butter or margarine
1 c. sugar
2 Tbsp. flour (heaping)

2 ½ c. milk
1 tsp. vanilla

In mixing bowl, cream butter, sugar and flour together until smooth. Slowly add milk and beat for 3 minutes. Add vanilla flavoring last to mixture. Bake in pie crust at 350° for 35 to 45 minutes, depending on oven.

*John E. Ellis
LHS Principal*

PEANUT BRITTLE

2 c. sugar
¼ c. water
¾ c. white Karo
2 Tbsp. butter

1 Tbsp. salt
2 c. raw peanuts
2 Tbsp. soda

Put all ingredients in saucepan and cook on high heat to hard crack stage. Add soda, stirring well and pour onto waxed paper or greased platter. Break into pieces when cool.

*Theresa Hollis
Class of 1968*

DELICIOUS PINEAPPLE QUICK CAKE

1 box Duncan Hines butter yellow
cake mix
1 small can crushed pineapple (in
its own juice)

½ stick butter
2 heaping Tbsp. flour
1 c. sugar

Make and bake cake as directed on box. Butter browns well and makes a richer taste.

Icing: In saucepan, put sugar and flour. Add pineapple and heat slowly. Put butter in and cook until it gets thick. Ice warm cake. Two 9-inch layers are good.

Trudell Fields

DOUBLE DECKER FUDGE

1st Layer:

½ c. peanut butter
¾ c. evaporated milk
2 c. sugar

¼ c. butter (margarine)
1 ½ c. mini marshmallows

2nd Layer:

½ c. butter (margarine)
⅓ c. cocoa
¾ c. evaporated milk

2 c. sugar
1 ½ c. mini marshmallows
½ c. chopped pecans (optional)

1st Layer: Cook peanut butter, milk and sugar until mixture comes to a rolling boil. Stir constantly. Boil rapidly 3 to 5 minutes, until mixture reaches soft ball stage. Remove from heat. Add butter and marshmallows. Stir until melted. Beat until thick (about 10 minutes). Pour into a buttered 9-inch square pan.

2nd Layer: Melt ¼ cup butter. Add cocoa. Mix until smooth. Add milk and sugar. Boil rapidly for 3 to 5 minutes, until mixture reaches soft ball stage. Remove from heat. Stir in remaining ¼ cup butter and marshmallows. Stir until melted. Beat until thick. Add nuts. Pour over 1st layer. Allow to cool before cutting.

Robin Snell

BUTTERNUT POUND CAKE

3 c. sugar
2 sticks oleo
½ c. shortening
⅔ c. Pet milk
⅓ c. water

3 ¼ c. plain flour
5 eggs
2 Tbsp. butternut flavoring
¼ tsp. salt

Start in cold oven. Bake at 325° for 1 hour and 40 minutes. Cream oleo, shortening and sugar. Add eggs, one at a time. Add dry

ingredients alternating with milk and water. Add flavoring. Bake in greased and floured tube pan.

*Deb Frisby Bowen
Class of 1972*

BANANA PUDDING

(Light)

vanilla wafers	1 (8 oz.) light Cool Whip
3 bananas	2 c. skim milk
1 large sugar-free vanilla instant pudding	

Line bottom of bowl with vanilla wafers. Slice layer of bananas over this. In a large bowl, separately mix pudding, skim milk and Cool Whip. Add $\frac{1}{2}$ of mixture over bananas. Repeat steps, ending with pudding mixture. Stand wafers around edges against bowl and sprinkle wafer crumbs over pudding for garnish. Good for diabetics.

Chad Johnson

OLD-FASHIONED BANANA PUDDING

$\frac{1}{3}$ c. cornstarch	$\frac{1}{4}$ c. butter
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla flavoring
$\frac{3}{4}$ c. sugar	3 doz. vanilla wafers
4 c. milk	4 or 5 bananas, sliced

Mix cornstarch, salt and sugar with 1 cup milk. Scald remaining milk and add to cornstarch. Stir over medium heat until it boils and thickens. Reduce to low heat; cook for 10 minutes, stirring occasionally. Remove from heat. Add butter and vanilla; cool.

Alternate layers of wafers, bananas and pudding in long, shallow dish. Chill before serving. May be topped with egg white, if desired. Yields 6 servings.

Brenda Kilcrease McPherson

CARAMEL BROWNIES

1 pkg. caramels	1 pkg. semi-sweet morsels
$\frac{1}{3}$ c. milk	$\frac{2}{3}$ c. milk
1 box Duncan Hines German chocolate cake mix	2 c. pecan pieces

Melt caramels and milk in a double boiler or in microwave. Mix cake mix and $\frac{2}{3}$ cup milk. In an oblong pan, put half of the cake mix in greased pan and cook for 6 to 8 minutes; remove from oven. Put melted caramels, chocolate morsels and pecan pieces on top. Then add remaining mixture and cook in a 350° oven for 15 minutes.

Katrina Fuller

CHOCOLATE STREUSEL BARS

1 $\frac{3}{4}$ c. unsifted flour	1 (14 oz.) can Eagle Brand sweetened condensed milk
1 $\frac{1}{2}$ c. confectioners sugar	1 egg
$\frac{1}{2}$ c. unsweetened cocoa	2 tsp. vanilla extract
1 c. cold margarine or butter	$\frac{1}{2}$ c. chopped walnuts or pecans
1 (8 oz.) pkg. cream cheese, softened	

Preheat oven to 350°. In large bowl, combine flour, sugar and cocoa. Cut in margarine until crumbly (mixture will be dry). Reserving 2 cups of crumb mixture, press remainder on bottom of 13 x 9-inch baking pan. Bake 15 minutes.

In large mixer bowl, beat cream cheese until fluffy. Gradually beat in Eagle Brand milk until smooth. Add egg and vanilla; mix well. Pour over prepared crust.

Combine nuts with reserved crumb mixture; sprinkle evenly over cheese mixture. Bake 25 minutes or until bubbly. Cool. Chill. Cut into bars. Store, covered, in refrigerator.

*Dusty Ludwig
LHS Teacher 2nd Grade*

CHOCOLATE PIZZA

1 (12 oz.) pkg. semi-sweet chocolate chips	1 (6 oz.) jar red maraschino cherries, drained and cut in half
1 (1 lb.) pkg. white almond bark, divided	3 Tbsp. green maraschino cherries, cut in quarters
2 c. mini marshmallows	$\frac{1}{2}$ c. flaked coconut
1 c. crisp rice cereal	1 tsp. oil
1 c. peanuts	

Melt chocolate chips with 14 ounces of almond bark, stirring until smooth. Stir in marshmallows, cereal and peanuts. Pour into greased 12-inch pizza pan. Top with cherries; sprinkle with coconut. Melt remaining 2 ounces of almond bark; drizzle over pizza.

*Helen Matthews
LHS Cafeteria*

"GRAHAM CRACKER COOKIE"

1 c. sugar
1 ½ sticks margarine
1 egg

½ c. graham cracker crumbs
½ box graham crackers

Icing:

½ stick margarine
2 Tbsp. milk

1 ½ c. powdered sugar
½ tsp. vanilla

Mix together the sugar, margarine, egg and graham cracker crumbs. Cook over low heat. Bring to boil. Set aside. Then mix icing ingredients together. Heat.

Place graham crackers in bottom of pan, then pour graham cracker ingredients over crackers, then top with more crackers, then pour icing on top. Let cool, then cut into squares.

Debbie Brantley

MARTHA WASHINGTON CANDY

2 boxes powdered sugar
1 stick oleo
1 can condensed milk
1 tsp. vanilla

4 c. pecans
1 (½ lb.) pkg. chocolate squares
1 block paraffin wax

Cream powdered sugar, oleo, milk and vanilla, then add pecans. Roll into balls about the size of a walnut. Use powdered sugar to dip hand in to make rolling easier.

Melt chocolate and paraffin wax together over low heat. Dip balls in while heated.

Elaine Harper Russell

QUICK P-NUT BUTTER CHEWIES

1 c. white Karo
1 c. sugar

1 c. peanut butter
6 c. cornflakes

Bring sugar and Karo to rolling boil. Take off heat and stir in 1 cup peanut butter. Pour mixture over 6 cups cornflakes. Stir until well coated and make into small balls and set on wax paper to cool.

Jeannie Hollis Taylor
Class of 1964

RUM CAKE

2 sticks margarine
 ½ c. shortening
 3 c. sugar
 5 eggs
 1 Tbsp. rum extract

1 Tbsp. coconut extract
 3 c. plain flour
 ½ tsp. salt
 ½ tsp. baking powder
 1 c. milk

Cream margarine, shortening and sugar. Add eggs, one at a time, beating after each. Add extracts. Mix dry ingredients together and add, alternating, with milk. Bake at 325° for 1 ½ hours.

Audrey Baker

FRUIT CAKE

2 cans sweetened condensed milk
 2 cans coconut
 2 (1 lb.) pkg. dates
 ½ lb. candied cherries

½ lb. candied pineapple
 1 lb. walnuts or pecans
 1 lb. pecans
 ½ tsp. salt

Mix and bake 1 hour at 250° in a tube pan.

Audrey Baker

RALEIGH HOUSE CHEESECAKE

Cheesecake:

9-inch graham cracker crust
 12 oz. cream cheese
 ½ c. sugar

½ tsp. vanilla
 2 eggs

Topping:

1 ½ c. sour cream
 2 Tbsp. sugar

½ tsp. vanilla

Have cheesecake ingredients at room temperature. Beat at a moderate speed until smooth. Pour into graham cracker crust and bake at 325° for 20 minutes. Let cool 15 minutes.

Mix topping ingredients together well with rubber spatula. Spread over cheesecake. Return to the oven for 5 minutes. Let cool and put in refrigerator.

Mari McPherson

BANANA CAKE

2 ½ c. smashed bananas	1 tsp. baking powder
2 c. all-purpose flour	1 tsp. cinnamon
2 c. sugar	4 eggs
2 tsp. soda	1 ¼ c. Crisco oil
½ tsp. salt	1 tsp. vanilla extract

Frosting:

8 oz. cream cheese	1 tsp. vanilla
6 Tbsp. margarine	1 c. pecans (optional)
1 box powdered sugar	

Mix cake ingredients and cook at 350° for 20 to 30 minutes.

Frosting: Mix cream cheese and oleo. Add powdered sugar and vanilla. Toast chopped pecans in 1 teaspoon of butter for topping.

*Trinky Smith Jones
Class of 1972*

CHOCOLATE SHEATH CAKE

2 sticks oleo	½ c. buttermilk
1 c. water	1 tsp. soda
2 c. sugar	2 whole eggs, beaten
2 c. flour	1 tsp. vanilla
3 to 4 Tbsp. cocoa	¼ tsp. salt

Let oleo and water come to boil. Pour, while hot, stirring constantly until smooth, over sugar, flour and cocoa. Add in buttermilk, in which soda has been dissolved, eggs, vanilla and salt. Pour in greased and floured pan. Bake at 400° for 25 minutes. While cake bakes, prepare icing.

Icing:

1 stick oleo	1 box powdered sugar
6 Tbsp. milk	nuts and/or coconut
2 Tbsp. cocoa	

Let oleo, milk and cocoa come to boil. Add in powdered sugar and beat until smooth. Add nuts and/or coconut and spread over hot cake.

From D'Arbonne Cookbook by Mrs. E.L. Mitchell.

*Sandra Weaver
LHS Teacher*

PEANUT BUTTER COOKIES

- | | |
|------------------|-----------------------|
| 1 c. shortening | 1 c. granulated sugar |
| 1 c. brown sugar | 2 eggs |
| 1 tsp. vanilla | 1 c. peanut butter |
| 2 tsp. soda | 3 c. plain flour |
| 1 tsp. salt | |

Cream shortening, sugar, eggs and vanilla. Stir in peanut butter and dry ingredients. Roll in small balls and place on ungreased cookie sheet. Press with back of fork. Bake at 350° for 10 minutes. Makes 5 dozen cookies.

Barbara Bowen

PECAN PIE CAKE

Crust:

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|--|-------|
| 1 stick oleo, melted | 1 egg |
| 1 box yellow cake mix (reserve $\frac{2}{3}$ c.) | |

Filling:

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|-------------------------------|----------------------------------|
| 3 eggs, well beaten | 1 tsp. vanilla |
| 1 $\frac{1}{2}$ c. white Karo | $\frac{2}{3}$ c. yellow cake mix |
| $\frac{1}{2}$ c. brown sugar | 1 c. crushed pecans |

Crust: Mix and press in oblong pan. Bake 20 minutes in a 350° oven.

Filling: Mix well and pour over crust. Bake 45 minutes or until firm. Bake in a 350° oven.

Corrie Lankford

MARIE ANTOINETTE CHEESECAKE

- | | |
|---------------------------------|--|
| $\frac{1}{4}$ c. butter or oleo | 1 (16 oz.) carton Cool Whip |
| 1 (7 oz.) pkg. flaked coconut | 1 (12 oz.) jar caramel ice cream topping |
| $\frac{1}{2}$ c. chopped pecans | 2 (9-inch) pie shells, baked |
| 1 can condensed milk | |
| 1 (8 oz.) pkg. cream cheese | |

Melt butter in large skillet; add coconut and pecans and cook until golden. This takes about 10 minutes.

In a mixing bowl, combine cream cheese (softened) and condensed milk; beat until smooth. Fold in Cool Whip.

CAKES, COOKIES & DESSERTS

Layer $\frac{1}{4}$ of cream cheese mixture in each pie shell. Drizzle $\frac{1}{2}$ of caramel topping ($\frac{1}{4}$ in each pie), getting topping on all parts of mixture. Sprinkle $\frac{1}{4}$ of skillet mixture on each pie. Repeat layering process. Put some coconut on top.

Cover with Saran Wrap and freeze. Take from freezer about 5 minutes prior to serving. (Refreeze any remaining pie.)

*Glenda Reynolds
L.H.S. Teacher*

CHOCOLATE POUND CAKE

3 c. sugar
 $\frac{1}{2}$ c. shortening
2 sticks oleo
 $\frac{1}{2}$ c. cocoa
5 eggs

3 c. plain flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
1 $\frac{1}{4}$ c. milk
2 tsp. vanilla

Glaze:

confectioners sugar

milk

Glaze: Cream confectioners sugar with small amount of milk to make glaze.

Cream sugar, shortening and oleo. Add eggs, one at a time, mixing well. Sift dry ingredients into sugar mixture. Add vanilla. Bake in tube pan at 350° for 1 hour and 30 minutes. Remove from pan and place glaze on top.

*Cheryl Hilton
Class of 1968*

CORN FLAKE CANDY

1 c. sugar
1 c. Karo

1 c. peanut butter
6 c. corn flakes

Put sugar and Karo in pan; bring to a boil. Boil 2 to 3 minutes. Add peanut butter; mix well. Add corn flakes; mix well. Spoon out on cookie sheets or wax paper.

Sharon McKinnie

CHEWY CAKE

3 eggs
1 box light brown sugar
2 c. self-rising flour

2 sticks oleo
1 tsp. vanilla
1 $\frac{1}{2}$ c. chopped nuts

Beat eggs with spoon and mix well all other ingredients. Pour into greased 9-inch square pan. Bake at 350° for 30 minutes. Cut while warm.

*Janice Haacks
Class of 1973*

LEMONADE PIE

- | | |
|--|--------------------------------|
| 1 (6 oz.) can lemonade (pink or regular) | 8 to 10 oz. Cool Whip |
| 1 can condensed milk | 1 (9 oz.) graham cracker crust |

Thaw lemonade. Mix well with condensed milk. Spoon in Cool Whip (mixture will be thick). Mix well. Pour into graham cracker crust. Refrigerate at least 2 to 3 hours or overnight.

*Janice Haacks
Class of 1973*

HELLO DOLLIES

- | | |
|----------------------------|----------------------|
| 1 stick butter | 1 c. chopped pecans |
| 1 c. graham cracker crumbs | 1 c. chocolate chips |
| 1 c. coconut | 1 can condensed milk |

Melt butter in an 8 x 8-inch pan. Sprinkle 1 cup graham cracker crumbs evenly in melted butter. Sprinkle coconut over this. Next, sprinkle chopped pecans. Sprinkle chocolate chips last. Dabble condensed milk over all ingredients. Bake at 350° for 30 minutes. Chill until firm.

*Janet Smith
Class of 1973*

GERMAN BEER COFFEE CAKE

- | | |
|--------------------|------------------------------------|
| 3 c. flour | 1 c. chopped walnuts |
| 2 tsp. baking soda | 1 c. butter or margarine, softened |
| 1 tsp. cinnamon | 2 c. packed dark brown sugar |
| ½ tsp. allspice | 2 eggs |
| ½ tsp. cloves | 2 c. beer |
| 2 c. chopped dates | confectioners sugar |

Mix flour, baking soda, cinnamon, allspice and cloves; set aside. Combine dates and nuts; stir in small amount of flour mixture to coat. Set aside.

CAKES, COOKIES & DESSERTS

In large bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add flour mixture alternately with beer, blending well after each addition. Stir in dates and nuts. Pour into well-greased and floured 12-cup fluted tube pan.

Bake in preheated 350° oven for 1 hour and 15 minutes or until pick inserted in center of cake comes out clean. Cool in pan on rack 10 minutes, then turn out on rack to cool completely. Wrap in foil; let stand 24 hours before serving. Sprinkle with confectioners sugar stirred through a strainer.

*Debra Binford Klick
Class of 1977*

FUDGE BROWNIES

Small:

1 c. oleo	½ c. cocoa
2 c. sugar	1 c. flour
1 tsp. vanilla	4 eggs

Large:

1 ½ c. oleo	¾ c. cocoa
3 c. sugar	1 ½ c. flour
1 ½ tsp. vanilla	6 eggs

Grease and flour pan. Mix ingredients, either for small or large batch. Pour in 9 x 13-inch pan and bake at 350° for 30 minutes for small, 40 to 45 minutes for large.

*Tracey Snell Cain
Class of 1978*

COOKIE CAKE

1 box yellow cake mix	1 (8 oz.) Philadelphia cream cheese
1 stick melted butter	1 box confectioners sugar
1 egg	2 eggs

Mix cake mix, butter and 1 egg. Pat in 9 x 13-inch pan. Mix confectioners sugar, cream cheese and 2 eggs. Spread over cake mixture. Bake at 325° for 30 minutes.

Sharon McKinnie

FAT MAN'S DESSERT

1 chocolate cake mix
1 can Eagle Brand milk
1 jar caramel syrup

3 large Butterfinger candy bars,
crushed
12 oz. Cool Whip

Bake cake according to package directions. Poke holes in cake with fork and pour milk over cake while hot. Sprinkle candy on cake after cooled. Pour syrup over cake. Top with Cool Whip. Sprinkle top with remaining candy. Refrigerate.

*Amy Thurston Thomas
Class of 1983*

FUDGE CAKE

1 stick margarine
1 c. vegetable oil
pinch of salt
2 c. flour
2 c. sugar
4 Tbsp. cocoa

1 c. water
½ c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 eggs

Put on to boil the cocoa and water; boil and pour over mixture of first 5 ingredients. Add buttermilk, soda, vanilla and eggs. Mix well. Pour on greased cookie sheet (with sides). Bake at 350° for 20 minutes.

Icing:

1 stick margarine
4 tsp. cocoa
6 Tbsp. milk

1 box powdered sugar
1 tsp. vanilla

Boil margarine, cocoa and milk; add powdered sugar and vanilla. Mix and spread on warm cake.

Tracey North

GRANNY CROW TEA CAKES

2 c. sugar
2 eggs
2 sticks margarine (room
temperature)

½ c. milk
2 tsp. baking powder
1 tsp. vanilla
dash of salt

CAKES, COOKIES & DESSERTS

Mix well. Add all-purpose flour until real stiff (may have to use hands). Roll out, cut and bake at 350° until lightly brown on edges.

*Cindy Thurston Brantley
Class of 1976*

COOKIES

1 box butter cake mix (yellow)	1 egg
1 small box butter pecan instant pudding mix	1 c. pecans, chopped fine
	1 c. cooking oil

Mix all ingredients. Roll in small balls the size of a marble. Bake at 350° on cookie sheet, not greased.

Shea Cooper Wheeler

BUTTER CAKE

½ c. shortening	1 c. sweet milk
2 sticks butter	¼ tsp. salt
3 c. sugar	6 eggs
3 c. plain flour	3 tsp. vanilla flavoring

Preheat oven to 325°. Grease a 10-inch tube pan and dust with flour. Cream shortening and butter together; add sugar and salt, gradually. Add 6 eggs, one at a time, beating after each addition. Add vanilla to milk and add alternately with the flour. Place in greased and floured pan. Bake for 1 ½ hours.

Hazel Dean

CAKE

1 yellow cake mix	8 oz. cream cheese
½ c. butter or margarine	3 eggs
1 egg	1 box powdered sugar

Mix first 3 ingredients and press into 9 x 13-inch pan. Mix next 3 ingredients and beat until creamy. Pour over cake mix and cook for 40 minutes at 325°.

Mrs. Martha Till

CHOCOLATE FUDGE

- | | |
|------------------------------------|--------------------------|
| 4 ½ c. granulated sugar | ½ c. butter or margarine |
| 12 oz. can evaporated milk | 1 tsp. vanilla |
| 3 (6 oz.) pkg. chocolate chips | 2 c. chopped nuts |
| 10 oz. pkg. miniature marshmallows | |

Mix sugar and milk in a large saucepan. Bring to a rolling boil. Boil for 8 minutes. Remove saucepan from heat. Add butter, chocolate chips and marshmallows. Mix only until chocolate chips and marshmallows are melted. Next, add vanilla and nuts and blend. Spread mixture in a large ungreased pan and let cool. Then cut into bite size pieces.

Heloise Hollis

LOISEY'S FRESH APPLE CAKE

- | | |
|--------------------|-----------------------------|
| 1 ½ c. cooking oil | 3 c. self-rising flour |
| 2 c. sugar | 3 c. chopped, peeled apples |
| 3 eggs | 1 c. pecans |
| 1 tsp. cinnamon | ½ c. raisins |
| 1 tsp. nutmeg | 1 tsp. vanilla |

Preheat oven to 350°. Beat sugar, oil and eggs in mixer until blended well. Add cinnamon, nutmeg and vanilla. Fold in pecans and raisins. Add flour and apples. Bake in a greased Bundt pan until done.

*Judy Kennedy Pilgreen
Class of 1971*

NEIMAN-MARCUS BROWNIES

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|--|-----------------------|
| 1 Swiss chocolate or yellow cake mix (dry) | 1 stick melted butter |
| 2 c. chopped pecans | 1 egg |

Topping:

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|------------------------------|---------------------|
| 8 oz. cream cheese, softened | 3 eggs, well beaten |
| 1 box powdered sugar | |

Cake: Mix well the cake mix, pecans, butter and egg. Press in well-greased 9 x 13-inch pan. Top with topping.

Topping: Mix well and pour on top of cake mixture. Bake at 350° for 45 minutes or until topping is light brown.

*Amy Thurston Thomas
Class of 1983*

JO'S PINK CAKE

1 c. frozen strawberries	½ c. water
1 box white cake mix	4 eggs
1 box strawberry Jell-O	3 Tbsp. flour
½ c. salad oil	

Frosting:

½ box strawberries	1 stick oleo
1 box confectioners sugar	

Cake: In electric mixer, combine cake mix, Jell-O, flour, water and oil. Add eggs, one at a time.

Frosting: Cream sugar and oleo; add berries and blend well. Frost cake.

Robbie Snell

LAYERED MINT CHOCOLATE FUDGE

2 c. (12 oz.) semi-sweet chocolate chips	6 oz. Eagle Brand vanilla flavored candy coating
1 (14 oz.) can Eagle Brand condensed milk	1 Tbsp. peppermint extract
2 tsp. vanilla extract	green or red food coloring (optional)

In heavy saucepan, melt chips with 1 cup sweetened condensed milk; add vanilla. Spread half the mixture into waxed paper lined 8 or 9-inch square pan. Chill 10 minutes or until firm. Hold remaining chocolate mixture at room temperature.

In heavy saucepan, over low heat, melt candy coating with remaining sweetened condensed milk (mixture will be thick). Add peppermint extract and food coloring, if desired. Spread on chilled chocolate layer. Chill 10 minutes or until firm.

Spread reserved chocolate mixture on mint layer. Chill 2 hours or until firm. Turn onto cutting board, peel off paper and cut into squares.

Jackie Binford

FUDGE

- | | |
|--|----------------|
| 1 (12 oz.) pkg. semi-sweet chocolate morsels | 1 ¼ c. walnuts |
| 1 (14 oz.) can Eagle Brand milk | 1 tsp. vanilla |

Combine, over hot water, morsels and Eagle Brand milk, stirring until melted and mixture is smooth. Stir in nuts and vanilla. Spread in greased pan or roll into balls, then roll in finely chopped nuts.

Ocel Ray

CREAMY BAKED CHEESECAKE

- | | |
|---|--|
| 1 ¼ c. graham cracker crumbs | 3 eggs |
| ¼ c. sugar | ¼ c. ReaLemon juice |
| ⅓ c. oleo or butter, melted | 1 (8 oz.) container sour cream |
| 2 (8 oz.) pkg. cream cheese, softened | 1 (21 oz.) can cherry pie filling, chilled |
| 1 (14 oz.) can Eagle Brand condensed milk | |

Preheat oven to 300°. Combine crumbs, sugar and margarine; spread on bottom of 9-inch pan.

In large bowl, beat cream cheese until fluffy. Gradually beat in condensed milk; add eggs and ReaLemon. Mix well. Pour into prepared pan. Bake 50 to 55 minutes or until center is set.

Top with sour cream. Bake five minutes longer. Cool. Chill. Top with pie filling.

Heloise Hollis

CHEWY CHOCOLATE BARS

- | | |
|---------------------------------------|---------------------------------|
| ½ c. plus 3 Tbsp. butter or margarine | ¼ c. unsifted all-purpose flour |
| ½ c. unsweetened cocoa | ½ tsp. baking powder |
| 1 ½ c. sugar | ½ tsp. salt |
| 2 eggs | 1 tsp. vanilla |
| 1 c. quick-cooking oats | 1 c. coarsely chopped walnuts |

Melt butter or margarine in small saucepan over low heat; stir in cocoa. Pour mixture into small mixer bowl; gradually beat in sugar. Add eggs; beat well.

CAKES, COOKIES & DESSERTS

Combine oats, flour, baking powder and salt; add chocolate mixture, blending well. Stir in vanilla and walnuts. Spread in greased 9-inch square pan.

Bake at 350° for 30 to 35 minutes or until cookie begins to pull away from edges of pan. Cool slightly; cut into bars. Cool completely. Makes about 3 dozen bars.

Crystal Jamerson

TEXAS PIE

1 can cherry pie filling
1 can crushed pineapple
1 pkg. dry cake mix (yellow)

1 can coconut
1 c. pecans
1 ½ sticks oleo or butter

Spread cherry pie filling on bottom of 9 x 13-inch pan. Spread pineapple over pie filling. Then add dry cake mix. Top with coconut and pecans. Melt oleo or butter and pour over mixture. Start in cold oven. Bake at 300° for about 1 hour. Watch and don't let brown too much.

Robbie Hollis

FOOLPROOF DARK CHOCOLATE FUDGE

3 c. (18 oz.) semi-sweet chocolate chips
1 (14 oz.) can Eagle Brand sweetened milk

dash of salt
½ to 1 c. chopped nuts
1 ½ tsp. vanilla extract

In heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat. Stir in nuts and vanilla. Spread evenly into wax paper lined 8 or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board, peel off paper and cut into squares. Store, loosely covered, at room temperature.

Jackie Binford

CHOCOLATE PIE

2 ½ c. sugar
3 to 5 Tbsp. flour
dash of salt
⅓ c. cocoa
3 egg yolks

cold water
3 c. milk
1 stick oleo
1 tsp. vanilla
1 pie shell

Mix dry ingredients. Add egg yolks and cold water, enough to wet ingredients, and milk. Cook until thick. After cooked, add oleo and vanilla. Stir well. Pour into pie shell.

Norma Brantley

QUICK NUT FUDGE

1 lb. powdered sugar
1/3 c. cocoa
6 Tbsp. butter
4 Tbsp. milk

1 tsp. vanilla flavoring
1 c. chopped nuts (whatever nut you prefer)

Combine sugar and cocoa. Melt butter. Add sugar, cocoa and milk into butter. Cook over a low heat until smooth. (This takes only a couple of minutes.) Stir constantly. Remove from heat. Add nuts and vanilla. Pour into a lightly buttered dish. It gets firm quickly.

*Janet Brantley Smith
Class of 1973*

SNOW PUDDING

1 pkg. marshmallows
1 c. milk
1 small can crushed pineapple

1 c. cream
crushed graham crackers

Melt marshmallows in milk in double boiler, then cool slightly. To this add pineapple. Chill until almost firm. Whip cream; fold into mixture. Pour into pan that has been lined with crushed graham crackers; sprinkle top also. Chill in refrigerator until ready to serve.

Vici Fowler

BANANA SPLIT CAKE

1 box Twinkies
1 large pkg. instant vanilla pudding
1 large can crushed pineapple, well drained

1 large carton Cool Whip
1/2 c. nuts
maraschino cherries (optional)

Make pudding according to directions on box; cool. Slash Twinkies lengthwise. Lay in 11 x 13-inch pan with cream side up. Spread pineapple over Twinkies. Slice bananas on top of pineapple

(adding lemon juice to keep them from turning brown). After pudding is cool, spread on top of bananas. Cover with Cool Whip. Sprinkle with nuts and add cherries.

*Connie Snell
Class of 1981*

SUGARED PECANS

1 lb. pecan halves	1 tsp. cinnamon
1 egg white	1 tsp. salt
1 tsp. vanilla	½ c. sugar

Beat egg white and vanilla in large bowl. Mix dry ingredients in another large bowl. Coat pecans in egg mixture, then stir coated pecans in sugar and spice mixture. Spread pecans in buttered shallow pan. Bake at 200° for 40 minutes to one hour, stirring every 10 minutes.

*Connie Snell
Class of 1981*

HEAVENLY HASH CANDY

30 large marshmallows, cut up	1 c. nuts
2 small pkg. chocolate chips	1 can condensed milk

Cut marshmallows and place in a buttered pan. Melt chocolate chips over hot water. Remove from heat and add condensed milk and nuts. Pour over marshmallows. Let set several hours or overnight before cutting.

Audrey Baker

CARROT CAKE

2 c. sugar	1 tsp. salt
1 ½ c. Wesson oil	2 tsp. cinnamon
4 eggs	3 c. grated carrots
2 c. flour	2 c. walnuts
2 tsp. soda	

Mix first 3 items. Mix flour, soda, salt and cinnamon. Add carrots and walnuts to flour mixture, then gradually add to first mixture. Bake in greased and floured Bundt pan for approximately 70 minutes at 300°. Sprinkle top of cake with powdered sugar.

Fannie Mae Williamson

CHOCOLATE POUND CAKE

- | | |
|---|---|
| 1 box yellow cake mix | 8 oz. sour cream |
| 1 box (large) chocolate instant pudding | 6 oz. chocolate chips (can use 12 oz. size) |
| $\frac{3}{4}$ c. vegetable oil | 3 eggs |
| $\frac{3}{4}$ c. water | |

Mix cake mix, pudding, oil, water and sour cream together well. Add eggs, one at a time, beating one minute after each one. Fold in chocolate chips last. Bake in Bundt or tube pan 1 hour at 300°.

*Jackie Roberson
Peggy Defee*

BANANA SPLIT PIE

- | | |
|--|------------------------------------|
| 3 sticks butter | 1 large carton Cool Whip |
| 2 c. powdered sugar | 1 jar maraschino cherries, drained |
| 2 c. graham cracker crumbs | 3 or 4 bananas |
| 1 large can crushed pineapple (No. 2), drained | 2 eggs |

Mix crumbs and 1 stick of melted butter to make crust. Beat powdered sugar, eggs and remaining butter for 15 minutes. Pour over crust. Layer with sliced bananas. Layer this with pineapple (drained). Then add Cool Whip and top with drained cherries. Sprinkle chopped pecans over this. Chill overnight.

*Janet Brantley Smith
Class of 1973*

DATE LOAF CANDY

- | | |
|--------------------------|--------------------------|
| 4 c. sugar | 4 Tbsp. white Karo syrup |
| 1 c. Pei milk | 1 qt. pecans |
| 8 oz. box dates, chopped | |

Boil sugar, Karo and milk to soft ball stage. Add chopped dates and boil to firm ball stage. Remove from heat. Add pecans and beat well. Pour on wax pepper and roll in wet towel. Let cool and cut.

*Jackie Roberson
Dora White
Class of 1953*

POUND CAKE

3 c. sugar	1 tsp. coconut
2 sticks margarine	1 tsp. rum flavoring
½ c. Crisco shortening	3 c. plain flour
5 eggs	1 tsp. baking powder
1 c. milk	

Cream sugar and margarine. Add Crisco shortening and cream together. Add eggs, one at a time, beating one minute after each egg. Add milk (½ cup at a time); beat 1 minute after each ½ cup. Add coconut and rum flavoring. Add 2 cups plain flour, beating well. Add 1 cup plain flour plus baking powder, beating well. Bake in tube pan at 325° for 1 ½ hours. Do not use Bundt pan.

Glaze:

1 c. sugar	1 Tbsp. almond flavoring
½ c. water	

Boil sugar, water and almond flavoring 1 minute and pour over cooked cake as soon as cake is done.

*Jackie Roberson
Yvonne Stokes*

CHOCOLATE CHIP COOKIES

1 c. shortening	2 ½ c. unsifted all-purpose flour
1 c. packed light brown sugar	1 tsp. baking soda
½ c. sugar	1 tsp. salt
1 tsp. vanilla	2 c. chocolate chips
2 eggs	1 c. chopped nuts (optional)

Cream shortening, brown sugar, sugar and vanilla until fluffy. Add eggs and beat well. Combine flour, baking soda and salt; add to creamed mixture. Stir in chips and nuts. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes, until done, light brown. Cool slightly before removing from cookie sheet. Makes about 6 dozen 2 ½-inch cookies.

Linda Garris

NUT POUND CAKE

1 pkg. Duncan Hines Deluxe white cake mix	½ c. cooking oil
1 pkg. vanilla instant pudding mix (4 serving size)	1 c. water
½ c. finely chopped nuts	3 whole eggs
	1 tsp. vanilla

Preheat oven to 350°. Generously grease and then flour pan. Blend all ingredients in a large bowl; beat at medium speed for 2 minutes. Bake at 350°. Cake is done when toothpick inserted in center comes out clean. (Do not test layers for doneness by touching with finger. Crust will be darker than regular layer cake.) Bake in 10-inch tube or fluted pan for 54 to 64 minutes. Cool tube pan 25 minutes, others 15 to 20 minutes, then remove from pan and cool top side up. Frost when fully cool.

Glaze:

1 to 2 c. powdered sugar milk

Pour enough milk into powdered sugar to make glaze as thin as you want it (1 to 2 teaspoons milk). Drizzle over cake.

*Janice Brantley Haacks
Class of 1973*

RANGER COOKIES

1 c. shortening	1 c. sugar
1 c. brown sugar	2 eggs
1 tsp. vanilla	1 tsp. baking powder
½ tsp. salt	½ can coconut
2 c. cornflakes	2 c. oatmeal
2 c. flour	2 tsp. soda
½ c. pecans, chopped	

Mix shortening, sugars, eggs and vanilla. Stir well. Mix and add to the first mixture, cornflakes, oatmeal, flour, soda, baking powder, salt, coconut and pecans.

You may drop by spoon or make the size of a walnut with hands. Bake on ungreased cookie sheet in a 375° oven for 10 to 12 minutes or until light brown. Makes about 6 dozen.

Jerry Thurston

CREAM OF COCONUT CHOCOLATE CAKE

1 box German chocolate cake mix	1 can cream of coconut
1 can condensed milk	

Icing:

1 can flaked coconut	3 c. (approximately) powdered sugar
1 (8 oz.) pkg. cream cheese	
1 small tub Cool Whip	

CAKES, COOKIES & DESSERTS

Cake: Prepare cake mix according to directions, then add ½ can condensed milk to the mixture. Bake in a 9 x 13-inch sheet pan for 30 to 35 minutes. Remove cake and punch holes in it. Mix cream of coconut and the remaining condensed milk; pour over warm cake. Let cool.

Icing: Blend cream cheese, Cool Whip and powdered sugar (use amount of powdered sugar needed for desired consistency). Add coconut, then ice cake. Keep refrigerated.

*Kaye McGough Spence
Class of 1967*

CHOCOLATE CAKE

1 ½ c. sugar	1 ½ c. flour
1 ½ tsp. salt	1 ½ c. sour milk *
1 Tbsp. baking soda	1 egg
½ c. Hershey's cocoa (powder)	1 stick margarine

*Sour milk may be made by adding 1 or 2 tablespoons vinegar to milk and letting set a few minutes.

Mix ingredients together. Pour into Pyrex cake pans that have been greased. Fill no more than ½ full. This will usually make 2 (8-inch) round cakes or 2 loaf size. Bake at 350° for 30 to 45 minutes. Test for doneness by poking with toothpick. Icing should be started about 5 minutes before taking cake out of oven.

Icing:

¼ c. melted margarine	¼ c. milk
1 c. sugar	1 tsp. vanilla
¼ c. cocoa	

In saucepan, cook margarine, sugar, cocoa and milk. Simmer 7 minutes. Add vanilla. Pour over hot cake.

Note: Don't let icing sit and cool before pouring over cake as it will become hard quickly.

Narene M. Miller

NO BAKE BANANA SPLIT CAKE

3 sticks margarine	2 eggs
2 c. crushed vanilla wafers	8 oz. Cool Whip
1 small jar maraschino cherries	1 can crushed pineapple, drained
3 medium bananas	2 c. powdered sugar

Mix 1 stick margarine with wafers. Spread in 9 x 13-inch pan. Mix eggs, sugar and 2 sticks margarine together. Beat until smooth. (Do not put in blender.) Spread mixture over wafers. Layer sliced bananas and pineapple. Cover with Cool Whip. Sprinkle with chopped nuts and garnish with cherries. Refrigerate.

Note: To prevent bananas from turning brown, place in bowl of lemon juice and gently coat before adding to cake.

*Amy Thurston Thomas
Class of 1983*

BUTTER BALLS

1 c. butter	2 c. flour
4 Tbsp. powdered sugar	1 c. nuts
1 tsp. vanilla	

Mix together. Roll in balls. Bake at 350° for 15 to 18 minutes. Then roll in powdered sugar while still hot.

Joan Lewis

BROWNIES

2 c. sugar	2 tsp. vanilla
1 ½ c. flour	2 sticks oleo, melted
2 to 3 Tbsp. cocoa	4 Hershey bars
4 eggs, beaten	

Combine all dry ingredients. Add eggs and vanilla. Then add melted oleo. Put in greased and floured 9 x 13-inch pan, cooking 25 minutes at 350°. Remove from oven and place Hershey bar squares on top. Pop back into oven for about 1 minute or until Hershey bars melt. Remove from oven and spread.

Marcey Kelly

MY MOTHER'S BEST CHOCOLATE CAKE

(Irene Albritton)

2 c. flour	1 c. water
2 c. sugar	½ c. buttermilk
4 Tbsp. cocoa	1 tsp. soda
1 stick oleo	2 eggs
1 c. oil	1 tsp. vanilla

CAKES, COOKIES & DESSERTS

Mix flour and sugar and set aside. Bring to boil the cocoa, oleo, oil and water. Now, pour over flour mixture and mix well. Add buttermilk, soda, eggs and vanilla. Bake in long pan for 20 minutes at 400°. Leave in oven while making icing.

Icing:

1 stick oleo	1 tsp. vanilla
4 Tbsp. cocoa	1 box confectioners sugar
6 Tbsp. milk	1 c. chopped pecans

Bring to a boil the oleo, cocoa, milk, vanilla, confectioners sugar and pecans. Pour over hot cake.

Joan A. Lewis

BANANA FRITTERS

3 bananas	¼ tsp. salt
1 c. flour	3 Tbsp. milk
2 tsp. baking powder	1 tsp. lemon juice
1 ½ Tbsp. sugar	1 egg, beaten

Heat oil. Mash bananas. Combine flour, baking powder, sugar and salt; add to bananas, alternating with milk. Stir in lemon juice. Add beaten egg. Drop by tablespoon into deep hot oil and fry until golden brown. Drain in basket. Repeat until all batter is fried. Sprinkle with powdered sugar.

Joan Lewis

CHOCOLATE CHIP CHEESECAKE

1 ½ c. finely crushed creme-filled chocolate sandwich cookies (about 18 cookies)	1 (14 oz.) can Eagle Brand condensed milk
2 to 3 Tbsp. margarine or butter, melted	3 eggs
3 (8 oz.) pkg. cream cheese, softened	2 tsp. vanilla extract
	1 c. mini chocolate chips
	1 tsp. flour

Preheat oven to 300°. Combine crumbs and margarine; press firmly on bottom of 9-inch spring-form pan or 13 x 9-inch baking pan.

In large mixer bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well.

In small bowl, toss $\frac{1}{2}$ cup chips with flour to coat. Stir into cheese mixture. Pour into prepared pan. Sprinkle remaining $\frac{1}{2}$ cup chips evenly over top.

Bake 1 hour or until center springs back when lightly touched. Turn oven off and allow cheesecake to cool in oven. Chill. Garnish, if desired.

Jackie Binford

GRAHAM CRACKER COOKIES

1 $\frac{1}{2}$ sticks margarine
1 c. sugar
1 egg
 $\frac{1}{2}$ c. milk
1 tsp. vanilla
1 $\frac{1}{2}$ c. graham cracker crumbs
1 c. coconut

1 c. pecans
whole graham crackers
 $\frac{1}{2}$ stick margarine
2 Tbsp. milk
1 $\frac{1}{2}$ c. powdered sugar
 $\frac{1}{2}$ tsp. vanilla

Mix and boil 2 minutes 1 $\frac{1}{2}$ sticks margarine, 1 cup sugar, egg and $\frac{1}{2}$ cup milk. Remove from heat and add 1 teaspoon vanilla, graham cracker crumbs, coconut and pecans.

Cover bottom of 9 x 13-inch pan with whole graham crackers. Cover with filling and another layer of whole crackers. Top with mixture of $\frac{1}{2}$ stick margarine, 2 tablespoons milk, powdered sugar and $\frac{1}{2}$ teaspoon vanilla. Cover with foil and refrigerate. Cut in squares when cold.

*Gordie Thurston
Retired LHS Cook (27 Years)*

DIVINITY

3 c. sugar
 $\frac{1}{2}$ c. water
1 tsp. vanilla

$\frac{1}{2}$ c. light corn syrup
2 egg whites
1 c. chopped pecans

Place sugar, syrup and water in saucepan and cook over low heat. Stir only until sugar is dissolved. Cook until soft ball forms when dropped in a cup of water. Beat egg whites until stiff and add half of hot sugar mixture. Beat until smooth and add other half of mixture. Continue to beat until mixture loses some of its gloss. Add pecans and spoon on wax paper.

Joan A. Lewis

PEANUT CLUSTERS

1 pkg. almond bark

2 or 2 ½ c. parched peanuts

Melt almond bark in microwave like it says on package. After melted, add about 2 or 2 ½ cups of parched peanuts and stir. Drop onto wax paper. Let cool.

*Maurine Oliver
L.H.S. Teacher's Aide 1970-1986*

OLIVER'S PEANUT PATTY

3 c. sugar

9 Tbsp. light corn syrup

9 Tbsp. heavy cream (Pet milk)

¾ c. water

1 stick butter

¾ tsp. salt

3 tsp. vanilla

2 ½ c. raw Spanish peanuts

red food coloring

Mix first 4 ingredients real well. Cook, stirring until it is very hard ball stage (260°). (Add Spanish peanuts when it begins to boil.) Remove from heat. Mix butter, salt and vanilla. Beat well for a few minutes. Add a few drops of red food coloring. Spread on a greased (buttered) cookie sheet.

*Maurine Oliver
L.H.S. Teacher's Aide 1970-1986*

HONEY BUN CAKE

1 box yellow cake mix

¾ c. oil

½ c. sugar

4 eggs

1 carton sour cream

1 c. brown sugar

4 tsp. cinnamon

Glaze:

½ box powdered sugar

½ stick oleo

warm water

Cake: Mix oil, sugar and eggs thoroughly. Then add sour cream. Mix brown sugar and cinnamon. Pour onto unbaked cake (swirl). Use 9 x 13-inch pan. Bake at 350° for 35 minutes. After done, pour glaze on top.

When making glaze, add enough water to make a paste.

*Rhonda Wells George
Class of 1976*

HOMEMADE ICE CREAM

4 eggs
1 c. sugar
2 Tbsp. vanilla

½ pt. whipping cream
2 cans condensed milk
1 ½ qt. sweet milk

Combine eggs, sugar, vanilla and whipping cream. Mix well. Add condensed milk and sweet milk. Mix well and freeze.

Dixie North

LAYER DESSERT

1 c. flour
1 stick margarine, melted

½ c. nuts

Mix all together and press in bottom of dish. Bake at 375° for 15 minutes. Let cool.

8 oz. cream cheese
1 c. powdered sugar

1 c. Cool Whip

Mix. Spread over cool crust.

1 box instant chocolate pudding
1 box instant vanilla pudding

Cool Whip
chocolate chips (Hershey bar)

Mix chocolate pudding. Put over cream mix. Mix vanilla pudding; put over chocolate. Put layer of Cool Whip on top. Put chocolate chips on top (Hershey bar, grate it).

*Gertie Shadic
Retired L.H.S. Cook*

MILLIONAIRE POUND CAKE

1 lb. butter
3 c. sugar
¾ c. milk
6 eggs
4 c. flour

2 tsp. vanilla extract
1 tsp. lemon extract
1 tsp. rum extract
1 tsp. coconut extract

Cream butter; add sugar and cream well. Add eggs, one at a time, beating well after each. Add extracts. Then add milk and flour. Bake for 1 ½ hours at 325° in a greased and floured cake pan.

Alice McKinnie

ITALIAN CREAM CAKE

2 sticks oleo
2 c. sugar
5 egg yolks
2 c. flour
1 tsp. soda

1 c. buttermilk
1 tsp. vanilla
1 small can coconut
1 c. chopped pecans
5 egg whites, stiffly beaten

Cream oleo; add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda and add to creamed mixture alternately with buttermilk. Stir in vanilla. Add coconut and pecans. Fold in egg whites. Pour batter into 3 greased and floured 8-inch cake pans. Bake at 350° for 25 minutes or until well done.

Frosting:

1 (8 oz.) pkg. cream cheese
½ c. oleo
1 tsp. vanilla

1 box powdered sugar
chopped pecans

Beat cream cheese and oleo until smooth. Add powdered sugar and mix well. Add vanilla and pecans.

Ruby Gayle Reynolds

HUMMINGBIRD CAKE

2 c. sugar
1 ½ c. oil
3 eggs
2 c. mashed bananas
1 (8 oz.) can crushed pineapple,
undrained

1 ½ tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
3 c. flour
½ c. nuts

Add together soda, cinnamon, salt, flour and nuts. Mix all ingredients together in large bowl with a spoon. Pour into tube pan and bake at 325° for 1 ½ hours. Cool in pan 1 hour. Or bake in 3 (9-inch) pans at 350° for 30 minutes. Ice when cool. Makes a big cake.

Cream Cheese Icing:

8 oz. cream cheese, softened
1 tsp. vanilla

1 stick butter
1 lb. sugar

Cream the cream cheese and butter. Add sugar and vanilla. Beat until creamy and smooth.

Barbara Bowen

MEXICAN FRUITCAKE

(Do not use mixer.)

2 c. flour (sifted 2 times)
2 c. sugar
2 tsp. soda

1 c. chopped pecans
1 (20 oz.) can crushed pineapple
and juice

Icing:

1 (8 oz.) carton sour cream
1 stick oleo, softened

2 c. powdered sugar, sifted
1 tsp. vanilla

Cake: Mix real good with spoon. Bake in a greased and floured 9 x 13-inch cake pan in a 350° oven for 30 minutes or until done.

Icing: Mix real good and pour over cake while warm.

*Donna Platt
Jasper, TX*

MOUND CAKE

Cake:

1 box German chocolate cake mix
4 eggs
½ c. oil

½ c. sugar
1 c. water

Filling:

½ c. sugar
1 lb. coconut

1 c. milk
23 large marshmallows

Mix cake ingredients and bake in 3 layers at 350°. Put filling between layers.

Filling: Boil milk and sugar 1 minute. Add marshmallows and coconut. Spread between layers and on top layer, too, if desired.

Frosting:

2 c. sugar
3 Tbsp. cocoa
1 stick oleo

½ c. milk
3 Tbsp. Karo syrup

Boil exactly 2 minutes. Let cool and heat. Spread over filled cake. Serves 20 to 25.

*In Loving Memory of Corrie Parker
Home Economics Teacher
Linville High School*

PECAN PIE CAKE

1 stick melted butter
1 box yellow cake mix, minus $\frac{2}{3}$ c. 1 egg

Mix together and press into 9 x 12-inch pan. Bake at 350° for 15 to 20 minutes.

$\frac{1}{2}$ c. Karo
3 eggs
1 tsp. vanilla
 $\frac{2}{3}$ c. cake mix
1 c. chopped pecans

Mix and pour over crust. Bake 30 to 45 minutes at 350° until firm.

*Jan Bowen Howse
Class of 1976*

ONE BOWL PIE CRUST

1 $\frac{1}{2}$ c. flour
1 $\frac{1}{2}$ tsp. sugar
1 tsp. salt
 $\frac{1}{2}$ c. cooking oil
2 Tbsp. sweet milk

Mix in pie plate. Flute edges. Prick with fork. Bake at 350°. If using unbaked pie crust, do not prick with fork.

*Mildred Brasher Owen
Class of 1931*

PECAN PIE

1 c. sugar
 $\frac{1}{4}$ c. white Karo
 $\frac{1}{4}$ c. dark Karo
3 eggs, well beaten
 $\frac{1}{4}$ c. melted butter
1 c. pecans

Combine sugar, syrup and melted butter. Add eggs and pecans. Pour in a prepared pie shell. Bake at 375° for 40 to 45 minutes or until golden brown.

DOUGH FOR TARTS

2 c. flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. shortening
 $\frac{1}{2}$ c. milk

Roll and cut around a saucer. Seal edges by moistening with water. Fry in about 1 inch of shortening. Use your favorite filling.

Lois Brasher Spillers

STRAWBERRY PIE

1 ½ c. sugar
5 Tbsp. flour
2 ½ c. water

1 large pkg. strawberry Jell-O
2 pkg. strawberries
2 pie crusts, baked

Combine sugar, flour and water. Bring to a boil. Boil until thick. Remove from fire. Add Jell-O and strawberries. Mix well. Pour into baked pie crust. Refrigerate. Top with Cool Whip before serving.

Alice McKinnie

PERFECT PECAN PIE

3 Tbsp. soft oleo
5 egg yolks
1 c. white sugar
1 c. white Karo

1 c. pecans
5 egg whites, beaten stiff
1 tsp. vanilla

Cream oleo, sugar and egg yolks. Add syrup, vanilla and pecans. Fold in egg whites. Pour in unbaked pie shell. Bake slowly at 325° for 1 hour or until a custard like consistency.

Betty Owens Snell
Class of 1951

SURPRISE PEACH COBLER

1 c. sugar
1 c. flour
2 tsp. baking powder
1 c. milk
1 large can sliced peaches and juice

½ c. sugar
1 stick butter
1 tsp. vanilla
cinnamon and sugar

Combine 1 cup sugar, flour, baking powder and milk. Pour into 9 x 13-inch baking dish. Bring to a boil the peaches, ½ cup sugar, butter and vanilla. Pour over flour mixture. Bake at 350° for 30 to 40 minutes, until done. The last 10 minutes of baking, sprinkle with cinnamon and sugar. The dough mixture will rise to the top during cooking.

Cindy Thurston Brantley
Class of 1976

CLASSIC PECAN PIE

3 eggs, slightly beaten	1 tsp. vanilla
1 c. Karo syrup	1 ½ c. pecans
1 c. sugar	1 unbaked 9-inch pastry shell
2 Tbsp. margarine or butter, melted	

In large bowl, stir together first 5 ingredients until well blended. Stir in pecans. Pour into pastry shell. Bake in a 350° oven for 50 to 55 minutes or until toothpick inserted halfway between center and edge comes out clean. Cool. Serves 8.

Mary Lou Scarborough

RITZ CRACKER PIE

3 egg whites, beaten stiff	1 c. pecans
1 c. sugar	1 Tbsp. vanilla
20 crushed Ritz crackers	

Mix together. Bake 30 minutes at 350°. Let cool and top with Cool Whip.

Ruby Gayle Reynolds

PEACH COBLER

½ c. flour (plain)	½ stick butter
½ c. sugar	1 large can peaches or fresh peaches
½ c. Pet milk	
1 tsp. baking powder	

Grease pan. Mix all but milk together to make pastry, then put milk in mix. Add peaches on top of pastry. Cook at 350° until brown.

Brenda M. Harrell

LEMON ICEBOX PIE

1 can Eagle Brand sweetened condensed milk	3 eggs
½ c. lemon juice	9-inch vanilla wafer pie crust

Meringue:

3 egg whites	¼ c. sugar
¼ tsp. cream of tartar	

In medium bowl, combine sweetened condensed milk and lemon juice. Blend in egg yolks. Pour into pie crust.

Meringue: In small bowl, beat egg whites with cream of tartar until soft peaks form. Gradually beat in sugar until stiff peaks form when beater is raised. Spread over filling.

Bake in slow oven (325°) until golden brown (12 to 15 minutes).

*Willie L. Roberson
Class of 1945*

MIRACLE PEACH COBLER

1 ½ c. sugar
1 c. flour
1 c. milk
1 tsp. salt

3 Tbsp. baking soda
1 large can sliced peaches
½ c. butter

Combine 1 cup sugar and 1 cup flour together with salt and baking soda. Add milk and set aside.

Melt ½ cup butter in baking dish. Pour fruit and juices in batter. Pour in baking dish. Sprinkle ½ cup sugar over top. Bake at 350° for one hour.

*Lisa Ford Conley
Class of 1987*

EASY POTATO PIE

3 to 4 large potatoes
½ c. butter
2 c. sugar
4 eggs
1 tsp. cinnamon

½ tsp. salt
½ tsp. nutmeg
1 can evaporated milk
2 pie crusts

Boil potatoes until done. Drain. In large bowl, mix with mixer until smooth. Stir in butter and sugar. Beat in eggs, one at a time. Mix in spices, salt and milk. Pour in pie shells and bake in center of oven for 70 minutes.

*Denise Richard
Class of 1982*

SOUTHERN PECAN PIE

1 c. sugar
½ c. light corn syrup
¼ c. butter, melted

3 eggs, well beaten
1 c. pecans
1 unbaked 9-inch pie shell

Combine sugar, syrup and melted butter. Add beaten eggs and pecans to syrup mixture, mixing thoroughly. Pour filling into pie shell. Bake at 375° for 40 to 45 minutes.

Tracey North

BLUEBERRY DELIGHT

2 ½ c. blueberries
2 c. sugar
6 Tbsp. flour
¼ c. cornstarch
¼ c. water

1 ½ c. chopped pecans
1 c. margarine, melted
8 oz. cream cheese, softened
16 oz. whipped topping

Combine blueberries, 1 cup sugar and water in saucepan; simmer for 15 minutes. Combine cornstarch with 3 tablespoons water; stir and add to blueberries after they have simmered for 10 minutes. Set aside to cool.

Combine flour, margarine and pecans; press in ungreased 9 x 13-inch pan. Bake at 350° for 10 minutes or until brown.

Combine cream cheese and 1 cup sugar and mix well. Fold in ½ of whipped topping. Spread over cooled crust. Pour berry mixture over and top with remaining whipped topping. Keep refrigerated.

Kiola Ellis

PEACH COBLER

1 stick melted oleo
1 c. flour
1 c. sugar
2 tsp. baking powder

1 c. milk
1 tsp. vanilla
1 can peaches

Mix first 6 ingredients together, then pour into baking dish, then add peaches. Bake for 45 minutes to 1 hour.

Debbie Brantley

FRESH STRAWBERRY PIE

1 can sweetened condensed milk
juice of 3 lemons
1 container Cool Whip

1 pt. strawberries
1 baked pie shell

Mix milk, lemon juice and Cool Whip together. Dice strawberries and add to mixture. Pour into baked pie shell. Place a few sliced strawberries on top.

*Cheryl Oliver Hilton
Class of 1968*

CLEAR RAISIN PIE

2 c. raisins	3 Tbsp. lemon juice
1 c. sugar	4 Tbsp. cornstarch
2 c. water	2 Tbsp. oleo
½ tsp. salt	1 unbaked pie shell

Cook raisins, sugar, water, salt and oleo for 5 minutes. Dissolve cornstarch in 3 tablespoons cold water. Add to raisin mixture and cook 5 minutes. Remove from fire; add lemon juice. Pour into unbaked pie shell; stripe top. Bake 30 minutes at 350° or until bubbly.

*Mildred Brasher Owen
Class of 1931*

ANNE'S STRAWBERRY PIE

juice of 2 lemons	2 egg whites, beaten stiff
1 can condensed milk	1 pt. fresh strawberries, sliced
2 egg yolks	1 baked 10-inch shell
1 tsp. vanilla	½ pt. cream, whipped

Stir condensed milk into lemon juice. Add egg yolks and vanilla. Fold in stiffly beaten egg whites and berries. Pour into the baked shell and bake for 10 to 15 minutes in a 275° oven. Chill. Top with whipped cream.

Jessica Fuller

FUDGE BROWNIE PIE

1 (9-inch) unbaked pastry shell	½ c. biscuit baking mix
1 c. (6 oz.) semi-sweet chocolate chips	2 eggs
¼ c. butter	1 tsp. vanilla extract
1 (14 oz.) can Eagle Brand condensed milk	1 c. chopped nuts

CAKES, COOKIES & DESSERTS

Preheat oven to 375°. Bake pastry shell 10 minutes; remove from oven. Reduce oven temperature to 325°.

In saucepan, over low heat, melt chips with butter. In large mixer bowl, beat chocolate mixture with remaining ingredients, except nuts, until smooth. Add nuts. Pour into prepared pastry shell. Bake 35 to 45 minutes or until center is set. Cool.

Serve warm or at room temperature with ice cream, if desired.

Jackie Binford

EGG PIE

3 eggs	½ tsp. salt
1 c. sugar	1 Tbsp. margarine, melted
1 Tbsp. cornstarch	1 c. Carnation milk
½ tsp. nutmeg	1 c. sweet milk, scalded, not boiled

Preheat oven to 450°. Sift together sugar, cornstarch, nutmeg and salt. Beat eggs; add dry ingredients and beat. Add melted margarine; beat. Now, add Carnation milk. Last, add scalded milk and mix well. Pour into 9-inch unbaked pie shell. (A Pyrex plate is best to bake pie in.)

Bake 10 or 12 minutes, until pie is slightly brown. Reduce heat to 325° and bake 25 minutes, or until pie is firm. Cool on rack.

Baking too long causes pie to be watery.

Lula N. Wilson

APPLE COBBLER

½ c. butter	⅓ c. milk
2 c. sugar	1 Tbsp. flour
2 c. apple juice	2 c. finely chopped apples
1 ½ c. sifted self-rising flour	1 tsp. cinnamon
½ c. shortening	

Heat oven to 350°. Melt butter in a 13 x 9 x 2-inch baking dish.

In a saucepan, stir 1 tablespoon flour, 2 cups sugar and apple juice together. Cook until sugar melts and begins to thicken. Set aside.

Cut shortening into flour until particles are like fine crumbs. Add milk and stir with forks only until dough leaves the sides of the bowl. Turn out onto lightly floured board or pastry cloth. (Cloth will

help you roll out into jelly roll fashion.) Knead until just smooth. Roll dough into a large rectangle about ¼-inch thick.

Sprinkle cinnamon over apples and spread apples evenly over the dough. Roll up dough like a jelly roll. Dampen the edge of dough with a little water and seal.

Slice dough about 16 times about ¼-inch deep or less. Place in pan with melted butter. Pour sugar mixture carefully around roll. (This will look like too much liquid, but the crust will absorb it.) Bake 55 or 60 minutes.

Nonnie Norman

CHOCOLATE PIE

2 eggs (separate eggs)
1 c. sugar
3 Tbsp. cornstarch
1 c. sweet milk
1 c. Pet milk

1 tsp. vanilla
½ tsp. salt
2 Tbsp. oleo
2 Tbsp. cocoa

Sift flour, cornstarch and cocoa together. Scald milk. Mix small amount with sugar mixture. Add small amount of milk to well beaten egg yolks. Then mix with sugar mixture. Cook until thick. Remove from fire. Add oleo and vanilla. Pour into 8-inch baked pie shell. Add meringue. Bake until brown.

Hazel Dean

COCONUT CREAM PIE

3 egg yolks
dash of salt
¾ c. sugar
3 c. milk
2 Tbsp. margarine

cornstarch
1 c. coconut
½ tsp. vanilla
1 pie shell
vanilla

In double boiler, over low heat fire, stirring constantly and boiling, mix first 5 ingredients. Mix ½ cup cornstarch in bowl with enough water to make a thick liquid. Put spoon of mixture (hot) in and stir. Pour slowly into hot mixture, adding 1 cup coconut and ½ teaspoon vanilla. Stir well and pour in baked pie shell. Top with meringue and garnish with coconut.

*Cindy Thurston Brantley
Class of 1976*

QUICK PEACH COBBLER

$\frac{3}{4}$ stick margarine	1 c. milk
1 c. sugar	1 can peaches
1 c. self-rising flour	

Mix together (except peaches). Pour into Pyrex dish and add 1 can peaches into center of batter. Sprinkle with sugar. Bake at 350° about 1 hour.

Vicki Fowler

FRUIT COBBLER

$\frac{3}{4}$ c. flour	1 stick margarine
1 c. sugar	fruit
1 tsp. baking powder	dash of salt
milk (enough to make a thin batter)	

Combine flour, sugar, baking powder, milk and salt. Melt margarine in baking dish. Then pour in batter. Add fruit with plenty of liquid. This will bake in 1 hour at 350°, but can be baked slower and longer if time allows for better results.

Narene M. Miller

LEMONADE PIE

1 (8 oz.) carton Cool Whip	$\frac{1}{2}$ c. Grape-Nuts (optional)
1 small carton sour cream	$\frac{1}{2}$ c. lemonade crystals
1 c. sweetened condensed milk	

Mix all ingredients together. Put into cookie crust. Chill. This makes a big pie.

Josephine Dean

LEMON PIE

1 c. sugar	$\frac{1}{4}$ c. lemon juice
3 Tbsp. Argo cornstarch	1 Tbsp. oleo
1 $\frac{1}{2}$ c. cold water	1 baked 9-inch pie crust
3 egg yolks, slightly beaten	3 egg whites
grated lemon rind (1 lemon)	$\frac{1}{3}$ c. sugar

Mix 1 cup sugar and cornstarch. Gradually add water and egg yolks. Mix well. Stirring constantly, bring to a boil and boil 1

minute. Remove from heat. Stir in next 3 ingredients. Cool. Pour into pastry shell.

Beat egg whites until stiff and gradually add $\frac{1}{3}$ cup sugar. Spread on pie and bake at 350° for 15 or 20 minutes.

*Jan Bowen House
Class of 1976*

PINK LEMONADE PIE

1 graham cracker crust
1 can Eagle Brand milk

1 small frozen pink lemonade
1 small carton Cool Whip

Combine all ingredients. Pour into pie shell. Cool before serving.

Alice McKinnie

APPLE DUMPLINGS

2 c. sugar
2 c. water
4 apples, peeled
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ c. butter

1 tsp. salt
2 tsp. baking powder
2 c. flour (sift)
shortening
milk

Sift flour and baking powder. Cut in $\frac{3}{4}$ cup shortening and add $\frac{1}{2}$ cup milk all at one time. Halve dough and roll out thin. Cut in squares about 4-inches and place apples in center of each square. Place in long baking pan and pour mixture over them and bake at 375° for 35 minutes.

*Shirley Hunter Moore
Class of 1958*

COCONUT PIE

2 c. milk
 $\frac{1}{2}$ c. self-rising flour
 $\frac{1}{4}$ c. butter or margarine
 $\frac{3}{4}$ c. sugar

4 eggs
 $1 \frac{1}{2}$ tsp. vanilla
1 c. coconut

Combine all ingredients in blender. Cover and blend on low speed for 3 minutes. Pour in greased pan. Let stand for 5 minutes, then sprinkle with coconut. Bake for 40 minutes. Makes own crust.

Heloise Hollis

STRAWBERRY PIE

1 pt. sliced strawberries
1 baked pie shell
1 ½ c. water
¾ c. sugar

2 Tbsp. cornstarch
1 small pkg. strawberry Jell-O
8 oz. Cool Whip

Put sliced strawberries in cooled baked pie shell. Put in refrigerator while preparing rest of ingredients. Boil water, sugar and cornstarch until thick and clear. Take off stove and add Jell-O. Pour this mixture in cooled pie crust over strawberries. Top with Cool Whip.

Jackie Roberson

AUTHENTIC AMISH BROWN SUGAR PIE

1 unbaked pie crust
1 c. brown sugar, packed
3 Tbsp. flour
dash of salt

2 ½ tsp. butter
cinnamon
1 can evaporated milk

Sprinkle sugar, flour and salt into crust in layers. Pour milk over sugar and flour, don't mix. Dot butter over top. Sprinkle with cinnamon. Bake 1 hour at 350° until center is done.

*Sharon Ray McGraw
Class of 1969*

HEAVENLY PIE

3 egg whites
2 tsp. vinegar
1 ½ c. sugar
3 egg yolks

2 Tbsp. flour
1 c. sweet milk
2 tsp. whiskey
½ pt. cream

Beat egg whites until stiff; add vinegar and continue beating. Add 1 cup sugar. Continue beating until thick and glazed.

Grease and flour pan (1 large or small pie plate). Put meringue into pie plate and pull well up on sides of pan. Place in cold oven and turn control to 250°. Cook 1 hour. Turn off oven and let meringue cool in oven.

Liz Reppond

BEVERAGES, MICROWAVE & MISCELLANEOUS

INTERNATIONAL COFFEES

Swiss:

¼ c. Cremora
⅓ c. sugar

¼ c. instant coffee
2 Tbsp. cocoa

Cafe Viennese:

¼ c. Cremora
⅓ c. sugar

¼ c. instant coffee
½ tsp. cinnamon

For each coffee, mix ahead and store in airtight jars.

*Margaret Cook
Kindergarten Teacher*

INTERNATIONAL COFFEES

Cafe Cappuccino:

⅓ c. Cremora
⅓ c. sugar

¼ c. instant coffee
1 orange candy

Cafe Bavarian Mint:

¼ c. Cremora
⅓ c. sugar
¼ c. instant coffee

2 Tbsp. cocoa
2 peppermint candies

For each coffee, mix ahead and store in airtight jars.

*Margaret Cook
Kindergarten Teacher*

MOCHA MIX

2 c. coffee creamer
2 c. powdered milk
2 c. sugar

1 c. cocoa
¼ c. instant coffee

Blend all ingredients. Store in airtight jar. To use, place 2 rounded teaspoonfuls in a cup of boiling water.

*Margaret Cook
Kindergarten Teacher*

COCOA

1 (2 lb.) box Quik
1 box powdered sugar

1 (8 qt.) box powdered milk
1 jar Coffee-mate (11 oz.)

Mix well. Store in airtight container. Use 2 tablespoons per cup of hot water.

Dixie North

JAM SHAKE

2 Tbsp. strawberry jam
1 c. milk

dash of cinnamon

Blend.

Ross Bass, Age 8

COCOA FOR A CROWD

1 ½ c. sugar
1 ¼ c. unsweetened cocoa
½ tsp. salt

¾ c. hot water
1 gal. milk
1 Tbsp. vanilla

Combine sugar, cocoa and salt in 6-quart saucepan; gradually add hot water. Cook over medium heat, stirring constantly, until mixture boils; boil and stir for 2 minutes. Add milk; heat to serving temperature, stirring occasionally (do not boil). Remove from heat; add vanilla. Serve immediately.

Crystal Jamerson

MICROWAVE NO BAKE COOKIES

1 pkg. cream drops
3 Tbsp. peanut butter

1 c. oatmeal

Melt cream drops in microwave. Add peanut butter and oatmeal; mix well. Spoon out on pan.

Sharon McKinnie

MICROWAVE PRALINES

2 c. sugar
⅓ tsp. salt
¾ c. buttermilk

2 c. pecans
2 Tbsp. butter
1 tsp. baking soda

Combine sugar, salt, buttermilk, pecans and butter in large mixing bowl. Cook on High for 12 minutes, stirring every 4 minutes. After 12 minutes, add 1 teaspoon baking soda. Cook 2 ½ minutes longer on High. Beat well. Drop on wax paper by spoonfuls.

Alice McKinnie

DIVINITY (Microwave Method)

2 c. sugar
¼ tsp. salt
½ c. light corn syrup
⅓ c. water

2 egg whites
1 tsp. vanilla
1 ½ c. pecans, chopped

Combine sugar, salt, corn syrup and water in 8-cup measure bowl. Microwave on High, uncovered, for 8 to 10 minutes (about 260° or until a small amount dropped in cold water forms a hard ball).

Meanwhile, beat egg whites. While beating at high speed, add vanilla. Continue beating until mixture holds its shape and starts to lose its gloss (about 5 minutes). Fold in pecans. Spoon onto waxed paper.

Ruby Gayle Reynolds

PEAR JELLY

pear cores
5 lb. sugar

3 pkg. Sure-Jell

Cover pear cores with water and boil until they turn yellow. Strain juice. Let 18 cups of juice and sugar come to a boil. Add Sure-Jell. Let cook until jelled. Usually gets 9 to 10 pints of jelly.

Mary Lee Wainwright
L.H.S. Custodian

CARAMEL POPCORN

1 c. sugar
1 c. brown sugar
2 sticks butter
½ c. corn syrup
6 qt. popcorn, popped

1 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 c. nuts (optional)

Boil first 4 ingredients for 5 minutes; remove from heat. Add soda and flavoring; pour over popcorn. Spread on cookie sheet; bake for 1 hour on low temperature. Stir every 15 minutes. Remove from oven and let stand 15 minutes. Store in covered container.

Julie Garris

SOAP BUBBLES

1 Tbsp. sugar

2 c. warm water

1 Tbsp. dishwashing liquid

Combine and store in plastic container with ring to blow bubbles. And have lots of fun!

*Julie Bass
1st Grade*

- ● EXTRA RECIPES ● -

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