

Almond Rolls - (Cookies)

$\frac{1}{2}$ lb butter
 2 cups flour
 $\frac{1}{4}$ lb ground almonds
 1 egg yolk -

Pinch salt

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

mix together butter, flour, almonds,
 salt & sugar. mix thoroughly, then add
 egg yolk & vanilla. Shape into crescent
 form - Bake for 25 minutes at 350°
 makes 48.

① Cream $\frac{1}{2}$ cup oil - $\frac{1}{3}$ c. sugar + 1 tsp vanilla
 blend in 1 cup flour. Spread over bottom &
 $1\frac{1}{2}$ inc. up side of spring pan.

② Cream 8 oz pkg cream cheese with 4 tbsp
 sugar - add 1 egg + $\frac{1}{2}$ tsp vanilla.
 Spread over crust

③ Combine $\frac{1}{2}$ cup sugar + $\frac{1}{2}$ tsp cinnamon
 toss apples (4 cups) Spread over cream cheese.
 Sprinkle with nuts - Bake 450° for 10 min.
 Reduce to 400° & bake 25 min longer -

Aunt Louise's Orange Sherbet

4 oranges

2 lemons

1 pint cream

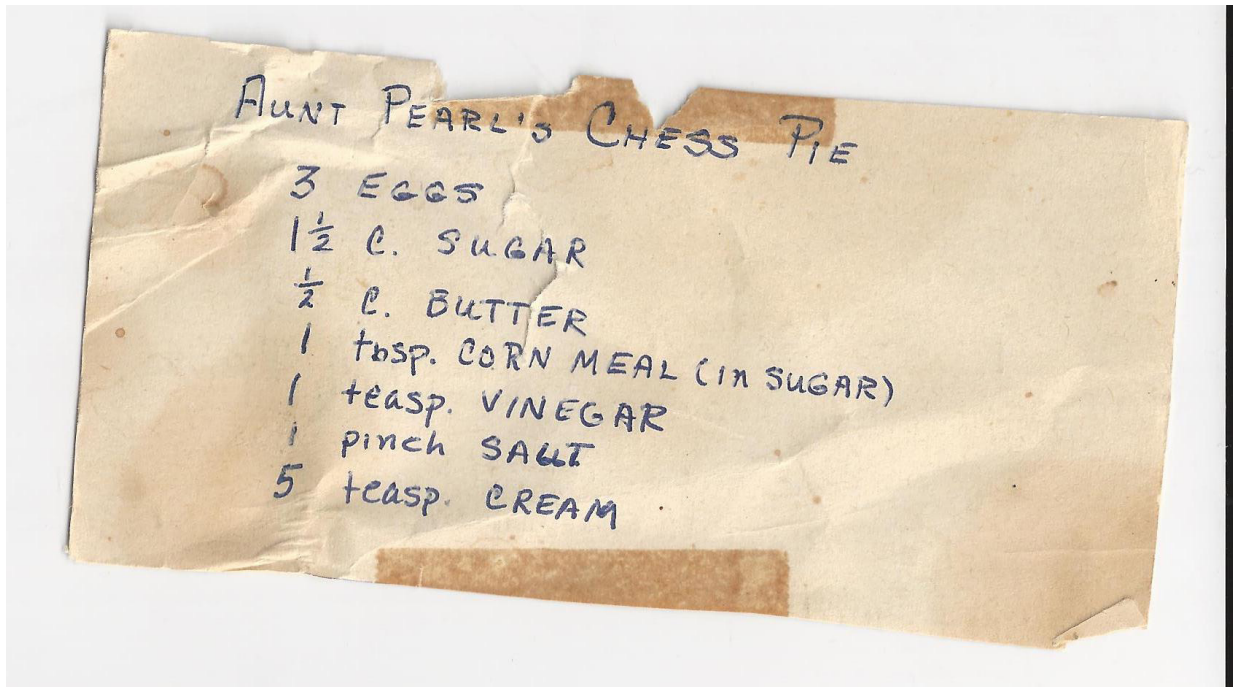
4 cups sugar

2 quarts milk

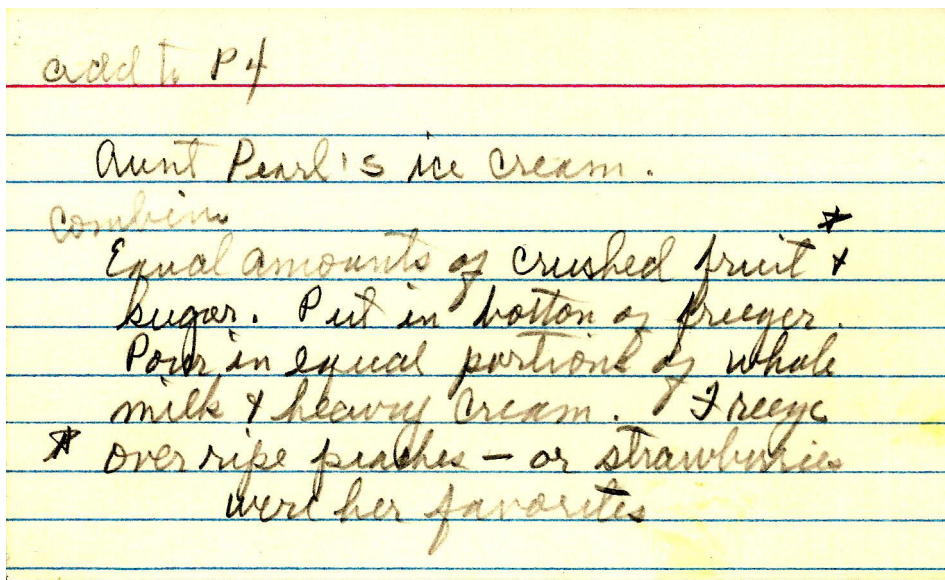
2 tablespoon vanilla

Juice oranges and lemons. Crush rinds and seeds.
 Add sugar to juice and rinds. Let stand 2 hours.
 Stir occasionally.

Put milk and cream into freezer. Pour strained
 juice of oranges and lemons, mixed with vanilla,
 into freezer and freeze.



*It wouldn't surprise me if this was taped inside
 the Joy of Cooking at one time*



*Notice the "add to P4". I think Moma must
 have written this down in 1996 to be sure we
 all had the recipe for Aunt Pearl's ice cream.*

Banana Bread (from first Joy)

2 cups flour - sifted

Resist with: $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp soda - $\frac{1}{4}$ tsp salt

cream until light: $\frac{3}{4}$ c sugar + $\frac{1}{4}$ c. butter

Beat until light + stir in:

1 egg - $\frac{2}{3}$ c. mashed bananas -

stir these ingredients into flour mixture in about 3 parts until blended only.

Alternate with thirds of: 3 tbsp sour

milk or buttermilk. optional - $\frac{1}{2}$ c. nuts

Bake in 8 x 4 greased pan 350° for one hour.

WILD CHERRY
Prunus avium L.

1 Blossom

1 Fruit

400° - 6 min.

Butter Cookies

1 c. Butter
1 $\frac{1}{2}$ c. Powdered sugar
1 egg - vanilla
2 $\frac{1}{2}$ c. Flour
1 tsp cream of tartar 1 tsp soda $\frac{1}{4}$ tsp salt

Cream butter + add sugar - cream until fluffy - add unbeaten egg + vanilla. Beat until. Blend the sifted dry ingredients into creamed mixture. Chill.

Roll - or make balls + press - ungreased cookie sheet - 400° oven - 6 minutes -

Cake mix Fruit Cobbler

2 cans fruit pie mix (Peach, Apple,
Cherry, etc)

Open cans & put in a 9" x 13" Cake pan.
Over the fruit dump one package of
yellow cake mix. Melt a stick of
butter & drizzle over top. Bake 350°
about 40 to 45 minutes. Great
served hot with ice cream.

Cake - George Mardikian

2 c. brown sugar	1 egg beaten
2 c. sifted flour	1 tsp. nutmeg
1/2 c. butter	chopped nuts
1 tsp soda	cardamon
1 c. sour cream	

Mix sugar, flour, butter until crumbly.
Press 1/2 mixture lightly into 8" x 8"
pan. Combine sour cream, soda, egg,
nutmeg. Add to remaining crumbly

mixture. Stir. Pour on top. Sprinkle
top with chopped nuts & cardamon.
Bake at 350° for 40 minutes.

Carrot Cake - Elmo

mix dry	add to dry mixture:
2 C. sugar	1 1/2 cup Wesson oil
2 C. flour	4 eggs (beaten)
2 tsp soda	3 cups. grated carrots
3 tsp Cinnamon	Bake 30 to 35 min
1 tsp salt	at 350°

makes 3 9" layers. line cake pans with
waxed paper (Do not over heat.)
filling on back -

Filling

1 stick oil
1 8oz pkg cream cheese
1 box powdered sugar
1 cup pecans
2 tsp. vanilla

Cheese Cake

8 to 10 servings

3 8oz pkgs Phila cream cheese
1 cup sugar
4 eggs separated - whip whites
1 tsp vanilla pinch salt
mix all ingredients except egg whites.
mix until smooth. Fold in egg whites
Pour into graham cracker crust in 9"
spring form. Bake 1/2 hr. at 350°. Do not
open door. Cool at room temperature 7 ref.
until used. Serve at room temperature

This is a recipe that came from Aunt Susan. We've all used it. The story is that one of Susan's friends put her husband through graduate school selling this cheese cake.

Chese cake - Individual (conchita)

Place 18 vanilla wafers in 18 paper
baking cups in muffin tins.

Cream together 1 8oz. pack cream chese
 $\frac{3}{4}$ c. sugar

add: 2 eggs one at a time. Beat well.

add: 1 Tbsp. lemon juice + 1 Tsp vanilla. Mix
Spoon over wafers. Bake 375° for 20 min.
Cool before removing. Garnish with cool whip
+ preserves or fresh fruit.

Cream Chese Bites - Baton Rouge

$\frac{1}{2}$ lb cream chese

1 cup butter

2 cups sifted flour

Chill over night.

Roll out in 1 cup powdered sugar,
very thin.

Cut in small squares

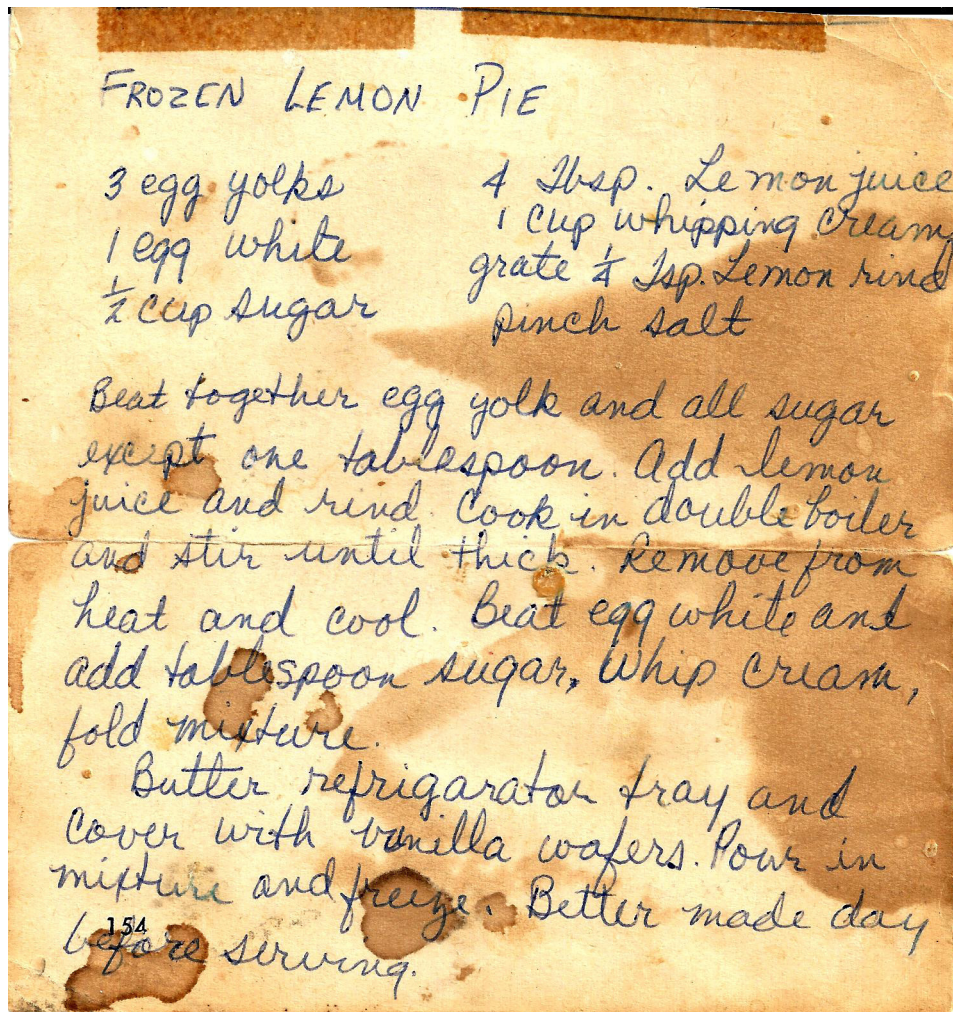
Place nut or date in center + fold
up. Bake 10 min at 370°

Fantasy Fudge

3 cups sugar 1-12 oz pkg choc. chips
 3/4 " margarine 1-7oz jar marsh. Creme
 2/3 cup (5 1/3 fl oz can) 1 cup chopped nuts
 evaporated milk 1 tsp van.
 Combine sugar, choc. & milk in heavy
 pan & stirring constantly bring to a boil.
 Continue boiling 5 min stirring
 constantly (234° on a candy thermo)
 (over)

put remaining ingredients in
 large bowl. Pour boiling syrup
 over to meet & blend well -
 add nuts. Pour into a well greased
 13x9 inch pan to cool - Cut in small
 squares - makes 3 lbs -

The famous Frozen Lemon Pie recipe in her own hand.
Again with those tape marks. This would have been a real
candidate to be taped to a Joy of Cooking



↓ Fruit Pizza

2C. Bisquick plus $\frac{1}{3}$ C sugar.
 $\frac{1}{3}$ C. Vello softened, plus 1 egg.
 Roll into Pizza Pan & shape with hand. Prick & bake, 350° . Cool.
 Mix 8 oz. Cream Cheese, $\frac{1}{2}$ C sugar until Creamy. Spread on cooled crust.
 Place well drained fruit in design.
 Top with 1 tbsp. apple jelly melted.
 any fruits: Strawberry, pineapple, kiwi

This was a standard for Christmas - loved by some, tolerated by others but very important to Moma and Daddy. Daddy liked it for a vehicle for his egg nog.

Mama Grider's Jam Cake

$\frac{3}{4}$ C. butter
 1 C. sugar
 3 eggs separated
 $\frac{1}{2}$ C. buttermilk
 $2\frac{1}{4}$ C. flour
 1 tsp. Cinnamon
 1 tsp. cloves
 1 tsp. nutmeg

(or)

1 tsp. soda
 $\frac{1}{4}$ tsp salt
 1 C. jam

1 cup raisins cut
 night before, soaked
 in Bourbon
 1 C. nuts

Cream butter & sugar & add egg yolks. Add sifted flour with seasonings alternately with buttermilk. Beat egg whites until stiff. Add jam, nuts & raisins. Fold egg whites in last. 2 layer pans 350° about 40 min.

Easy Penucheicing

$\frac{1}{2}$ C. butter
 1 C. brown sugar
 $\frac{1}{4}$ C. milk
 $1\frac{3}{4}$ to 2 cups confectioners sugar
 melt butter. Add brown sugar & boil 2 minutes. Add milk, mix to sugar. Add to confectioners

Someone has always said I made a typo when I put this in the original '96 book. Here it is in her hand and it seems to match what I typed then. And, there are those tape marks again.

Mystery Bars
 $\frac{1}{2}$ C shortening $1\frac{1}{2}$ C brown sugar (divided)
 1 C. flour + 2 tps 2 eggs
 $\frac{1}{2}$ tsp baking powder $\frac{1}{2}$ C Coconut
 1 C. nuts Vanilla + salt.
 Cream shortening well. add ~~1~~ flour. Add $\frac{1}{2}$ C Brown sugar. Cream well. add 1 C flour. Spread in ungreased pan. Bake at 300° for 25 min.
Tops: Combine 2 tps flour, $\frac{1}{2}$ tsp baking powder, 1 cup nuts, $\frac{1}{2}$ C. Coconut van. + salt. Spread over 1st mixture + bake 30 min at 350° . Cool. Cut in squares.

GRASSHOPPER PIE
 For the crust . . . melt 2 tablespoons of butter, stir into 14 crushed Hydrox cookies. Press into 8 inch pie tin.
 Melt 24 marshmallows in $\frac{1}{2}$ cup of milk, stir in 4 tablespoons of Dekuyper's Creme de Menthe and 2 tablespoons of Dekuyper's white Creme de Cacao. This is the essence of the pie.
 Fold in 1 cup of whipped cream. Pour into pie shell and freeze.
 Sprinkle crumbs from crust on top . . .
 Serve frozen.

Nuremberg Puffs
 $\frac{1}{4}$ lb. butter
 2 tps sugar
 1 C. flour
 1 C ground pecans
 1 tsp. vanilla
 mix. Divide into 36 round balls.
 Bake 10 min at 325° . While still hot, shake in bag containing powdered sugar.



350° about 12 min to 15 min.
325°

Recipe for:

metaway sea cookies

1 cup butter (or oil)
1 cup flour
3/4 cup cornstarch (or 1/3 cup)
3/4 cup Confectioner's sugar

Beat butter; add cornstarch, flour, sugar & beat until creamy. Drop from tip of teaspoon on to greased cookie sheets. Make cookies very small.

Bake at 350 degrees about 12 minutes or until done.

Frost when cool -

Icing: 1 3oz pkg cream cheese (salted)
1 tsp vanilla - or almond extract
1 cup Confectioner's sugar

From the kitchen of:
Marilyn Flower's mother & sister

Serves: _____

Two different versions -

for holidays - divide icing & color
half green & half red - can top with
nut meat or sprinkle with sugar
instead of icing -

Pecan - Cream Cheese Pie
 9 inch crust - Bake 10 min 375°F
 16 oz. cream cheese - room temp.
 1/4 cup sugar
 1 egg - 2 tsp. vanilla
 3 eggs
 3/4 cup light corn syrup
 2 Tbsp sugar - 1 tsp vanilla
 3 oz. pecans, lightly toasted &
 finely chopped

Combine C. cheese, 1/4 c. sugar, egg & 2
 tsp vanilla in bowl & beat until smooth
 another bowl beat eggs, corn syrup,
 sugar & vanilla until well mixed -
 Pour cheese mixture into pie crust. Sprinkle
 with pecans. Stir corn syrup mix again
 & carefully pour through a fork to keep
 pecans from shifting. Bake until set,
 about 40 to 45 min. Serve chilled -

Pineapple Cake

1 tsp soda	20 oz. can crushed pineapple juice
2 cups flour	1 tsp. vanilla
1 1/2 cup sugar	1 cup chopped nuts
2 eggs -	

Mix together & pour into an ungreased 9x13 pan -
 Bake 30-35 min at 350°. Cake should be golden
 brown on top

For frosting 8 oz pkg. cream cheese softened 1 stick
 softened oleo. 1 1/2 cups pow'd sugar, 1 tsp vanilla.
 Blend till smooth. Spread while still warm.
 Refrigerate at least 2 hours. Keep refrigerated left-overs

Here's what's cookin': Rum Cream Pie

Recipe from: Janita Aehn Serves: 16

Rum Cream Pie

2 Crumb pie shells.

6 Egg yolks - beaten - add

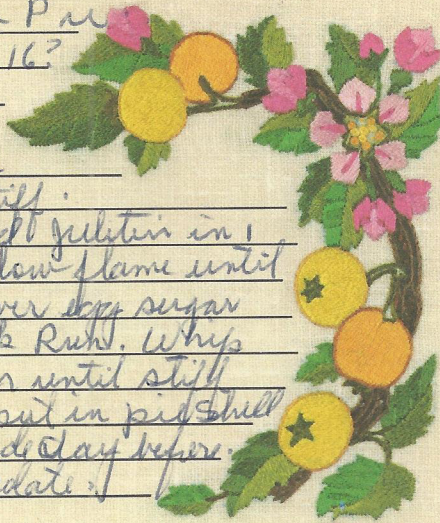
1 cup sugar - beat until stiff.

Soak 1 envelope unflavored gelatin in 1
cup water. Cook over low flame until
comes to a boil. Pour over egg sugar
mix. Add 1/2 cup dark Rum. Whip

1 pint whipping cream until stiff

Fold in egg mixture put in pie shell
& refrigerate. Better mind day before.

Serve with shaved chocolate.



Simply Delicious Cake

Yellow Cake Mix

4 eggs

(1 1/2 packages Instant Vanilla mix)

1 can mandarin oranges with juice

1 cup crushed pineapple with juice

1 pint of whipping cream -

add eggs & can of oranges to mix & blend
according to instructions. Bake 350° - 20 to
30 minutes. (Test at 20). This makes 3

layers or large sheet cake. (over for frosting)

Whip pint of cream - add pudding mix
to pineapple. Fold into whipped
cream. This is more "icing" than

you may think you need. If doing
a sheet cake be generous & do sides
as well as top. Beautiful on a
large tray.

Vanilla Wafer Cake - Ann Mitchell

Blend 2 or $1\frac{1}{2}$ sticks olio.

2 cups sugar

Add: 6 eggs - one at a time. Beat Well.

Add: 14 oz crushed Vanilla wafers
alternate with $\frac{1}{2}$ cup milk.

then 17 oz pkg. Coconut

1 cup chopped pecans

Bake 300° $1\frac{1}{2}$ hrs.

This is David's "must have" Christmas item. Once I make it, the holiday can begin. The original recipe called for a 10 cent box of vanilla wafers.

Meats & Vegetables

Mary's Asparagus Casserole.

Gather wild asparagus along the railroad tracks. Blanch. Boil six eggs (or more)

Butter a casserole. Layer asparagus, sliced eggs + broken crackers. Dot each layer with butter. End with crackers + try to have at least 3 layers. Over the top pour about a cup of rich cream. Bake about 30 min. in a 350° oven.

Over for a realistic version.

Asparagus Casserole - Jiddy's version
Boil about 6 or 8 eggs -

Drain canned asparagus spears. Heat liquid, adding a little butter, salt + pepper. Butter Casserole. Layer asparagus, sliced eggs, crackers (broken). End with crackers. (Try to have three layers.) Pour liquid over layers and bake at 350° 20 to 30 minutes.

Meats & Vegetables

Cunt Isabel's Pork chops.

Pour Corn Flakes onto a piece of waxed paper. Press pork chops into the corn flakes to coat each one on both sides. Bake in flat pan about 20 to 30 minutes.

Chick Pea Salad.

16 oz. can Chick Peas

$\frac{1}{2}$ c. sesame seeds

1 medium onion chopped

2 carrots grated

$\frac{1}{4}$ c. vegetable oil

$\frac{1}{2}$ c. cider vinegar

1 tsp. sugar

1 tsp. salt

~~medium~~ pepper

$\frac{1}{4}$ c. chives

1 tomato

over

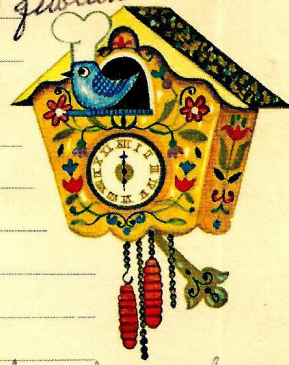
Drain peas + mix in a bowl with all the other ingredients except tomatoes + chives. Cover + chill 2 hours or overnight. Cut tomatoes in small pieces along with chives + add -

Meats & Vegetables

Here's what's cookin' *Glorious Cabbage - (Chou Glorieux)* Serves _____

Recipe from the kitchen of

1 large or 2 small heads Cabbage cut into quarters + cored -
 1/2 cup (1/2 stick) butter or oil
 1 tbsp vegetable oil
 4 celery stalks, chopped
 2 onions, finely, chopped
 1 green pepper, chopped
 1/2 cup chopped green onion
 1/2 lb. cheddar cheese, grated
 3 slices bread, toasted — milk
 1 cup whipping cream 3/4 cup breadcrumbs.
 4 small garlic cloves, minced
 2 tbsp minced fresh parsley - Salt + pepper (over)



Parboil cabbage until tender. Drain well + slice into small pieces.
 melt butter in large saucepan or skillet over medium heat. Add oil, celery, onion, green pepper + gr. onion + saute' until limp. Add cabbage + mix well. Cover + cook over very low heat about 10 min., stirring once or twice. Stir in all but about 1/4 c. cheese + mix well. Let cook a few min - Preheat oven to 350°. Soak toast in milk until soft. Squeeze out milk + add bread to cabbage mixture. Blend in cream, half of breadcrumbs, garlic + parsley. Remove from heat + mix well. Season S + P. Turn into shallow 3-qt Casserole.
 Combine remaining bread crumbs + cheese + sprinkle over top. Bake uncovered 30 minutes -

Meats & Vegetables

Ham with Brown Sugar & Mustard

Take a center slice an inch to an inch & a half from a tenderized ham. Remove skin & excess fat. Mix brown sugar (about a cup) & dry mustard (1 to 2 tbsp) and sprinkle over ham in a baking dish. Pour milk around ham -
Bake 45 min to an hour at 350°.

Kentucky Bourbon Yams

Open 4 cans of no. 2 1/2 yams. Heat potatoes and juice, mash well then add 2 cups sugar, 4 tablespoons butter, 4 tablespoons milk and 8 oz of Bourbon. Beat mixture until light and fluffy. Pour into 1 quart casserole and top with marshmallows.
Bake in 350° oven for 15 minutes.

Recipe of Mrs Emma Bullock - Indiana
Tavern (N. 41 - north of Hopkinsville, Ky.) Featured
in Ford Times along with recipe for Shrimp
Cakes. (Office Cat - Kentucky New Era - Oct. 3rd
1960) "Sounds like to much Bourbon too!" ←
Try this on Mr Saulmon - sounds like he would like it!

Meats & Vegetables

Spiced meat Balls (about 40 balls)

1 lb gr. beef

$\frac{3}{4}$ c. bread crumbs

2 T finely chopped onion

1 T " " shallot

1 T ketchup

few drops Tabasco

Shape into meatballs about $\frac{1}{2}$ to $\frac{3}{4}$ inch in diameter. Brown in butter until done.

Can be frozen & thawed in sauce -

(See over)

$\frac{1}{2}$ tea horseradish

2 eggs well beaten

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

$\frac{1}{4}$ t black pepper

$\frac{1}{2}$ t Accent

1 T Parmesan cheese

Sauce - Combine & cook about 15 min.

$\frac{1}{2}$ c ketchup

$\frac{1}{4}$ c chili sauce

$\frac{1}{4}$ c cider vinegar

$\frac{1}{2}$ c brown sugar

2 T finely chopped onion

1 T Worcestershire sauce

1 tea. Accent

dash tabasco

$\frac{1}{2}$ tea dry mustard

3 drops A. Bull's

1 tea salt

$\frac{1}{4}$ t. pepper

(meatballs over)

Meats & Vegetables

Paella (chata)

Olive oil

vegetable oil

10 garlic cloves

1 lb. pork meat (cubed)

$\frac{3}{4}$ lb bacon fat

$\frac{3}{4}$ " Mexican sausage

$\frac{3}{4}$ " ham

Chicken pieces

2 lbs large shrimp

1 lb fish

2 lbs medium size clams vegetables

1 large onion chopped

1 bunch parsley

$\frac{1}{2}$ lbs green beans

$\frac{1}{2}$ " " green peas

2 large tomatoes chopped-saffron -
artichokes - red peppers -

*I have the paella pan. Borrow it whenever you want.
Just don't dig a hole in my back yard to cook it.*

Meats & Vegetables

Pork Chops

Place not more than six chops or slices of boneless loin in a baking dish.

Pour over them a can of Chicken Gumbo soup as it comes from the can. Bake 350° about 30 minutes.

Pozole (Carole Ware)

8-10 pork chops

2 medium onions, chopped

1 large can tomatoes

1 can Rotel

2 quarts water

2 medium cans hominy

Cut pork into $\frac{1}{4}$ " squares.

Brown pork + onions in large pot. Add water, tomatoes, Rotel + simmer.

4 or 5 hours. Season with salt + pepper to taste. $\frac{1}{2}$

hour before serving add

drained hominy.

Condiments: 2 avocados,

1 bunch radishes, 2 bunches

green onions, 1 lb Monterey

Jack Cheese - grated.

2 limes cut in wedges.

Serve Pozole in bowls +

pass the Condiments.

Serves 6 to 8.

Meats & Vegetables

4 to 6 servings

2 lbs large shrimp
1/2 C. unsalted butter
3 Tbsp olive oil
2 " chili sauce
1 " Worcestershire
1 " fresh lemon juice
1/2 lemon thinly sliced
2 garlic cloves, minced
1 Tbsp minced fresh parsley
3/4 " ground red pepper
3/4 " liquid smoke
1/2 " paprika
1/2 " dried oregano
1/4 " hot pepper sauce
Salt & freshly ground pepper
Combine & simmer 10 min.

Thyatt

Pour over shrimp - 2 to 3 hrs stirring thoroughly every 30 minutes.

Squash Casserole

3 cups cooked squash, drained & mashed	2 eggs slightly beaten
1/2 Tsp black pepper	1 Tsp salt
1 cup chopped onion	1 cup whole milk
3/4 stick oil melted	1 cup grated cheese
Mix. Put into greased baking dish. Sprinkle top with additional stuffing	1 to 1 1/2 cup herb stuffing
Serves 10.	Bake 40 min 375°

Misc Stuff

Artichoke Soup -

3 (14 oz) cans artichoke hearts
(cut in fourths)

8 chicken bouillon cubes

9 C. water (divided)

1 tsp. oregano

1/4 C. olive oil

Sharon Cheese (opt.)

2 onions, chopped

5 cloves garlic

2 Tbsp. dry parsley

1 tsp. basil leaves

1/2 stick oleo

vermicelli

1 Tbsp. flour

Melt butter & oil in large pot. Sauté onions & garlic; add artichokes. Cook for a few minutes. Dissolve bouillon in 1 cup water; add to artichokes. Add 7 cups water, parsley, basil & oregano. Cover; cook 1 hour on medium heat, mix flour & 1 cup water; add to pot. Cook for 15 minutes. Add just a handful of vermicelli to soup & cook until done. Grated cheese may be added to soup while cooking & also when served.

Blue Cheese Dip

8 oz. Cream Cheese

1 cup Sour Cream

Block of Blue Cheese

Blend all together. Heat

cut top off round loaf & remove center. Heat loaf in oven.

Pour in hot dip.

Cheese Balls

1 lb hot sausage
1 stick Coon Cheese
3 c. bisquick
Grate cheese. Mix all ingredients.
Form into balls. Bake at 350°
for 20-25 minutes

Cucumber Sandwiches

Cream Cheese
Onion

soften cheese & add fine chopped
onion. Spread on thin white bread
with crusts removed. Leave open.
Core cucumbers. Slice very thin.
Add to cheese-spread bread at last
minute before serving. Season with salt,
parsley & pepper.

Dressing for Chicken Salad

1 Tbsp sesame seed oil
2 " salad oil
3 Tbsp soy sauce -

Eggs for lunch

Butter a slice of bread

Top with a second slice which has
a circle cut out with a round cookie cutter

Butter rim of second slice.

Break an egg in circle.

Bake at 350° - ten to 15 minutes.

Try not to overcook egg.

Eggs for Lunch.

Oil bottom of muffin tin.

Line side with strip of bacon.

Break egg into bacon lined tin.

Bake at 350° oven until egg

and bacon are done -

Gnocchi a la Romaine --- Grits

This is a Frenchified Italian name for a recipe practiced at the Cordon Blue.

The main ingredient of this dish is plain American grits.

1 1/2 qt. milk
1 1/2 cp plus 1/3 cp. butter 1/2 cp
1 cp. hominy grits (not quick cooking)
1 tsp salt
1/8 tsp. pepper
1 cp. grated Gruyere cheese
1/3 cp grated Parmesan cheese

Bring the milk to a boil. Add 1/2 cp. butter, cut into pieces so it will melt faster. Then gradually stir in grits. Be sure not to use the quick cooking sort. Resume the boil and continue stirring all the while, until the mixture takes on the appearance of cooked farina. Remove from the heat, season with salt and pepper and then beat hard with an elec. mixer for 5 min., until the grits take on a creamy appearance. Pour into a 13 x 9 x 2 casserole and allow to set. Cut into rows of rectangular pieces. Place them one over another like rows of fallen dominoes, in a buttered shallow casserole which may be brought to the table. Over these, pour 1/3 cp. melted butter and sprinkle with grated cheese. At serving time heat through in a hot oven - 400 degrees for about 30 = 40 min. and then, if you like, under the broiler just long enough to obtain a light brown crust.

Misc Stuff

Ham biscuits

Take half of dough & roll out thin.
Put on cookie sheet. Top each with
a piece of ham. With remaining
dough, roll thin, cut & put on top
of each piece of dough & ham.

Bake 10 to 12 minutes in 400° oven.

Can be made several days before
serving & baked 8 min. or so &
frozen on cookie sheet, covered.

Do not thaw in microwave.

Heat oven & thaw & finish cooking
before serving time -

Ky Society Punch

1/5 whiskey

2 qts Wink

1 cup real lemon -

Serves 20 people

Bummer Hts
Members + Chapmen
100 years since

Misc Stuff

Hot water pie crust
 $\frac{1}{2}$ c. lard
 $\frac{1}{4}$ c. boiling water
Beat until creamy & cold. Chill, if time.
Sift before measuring:
 $1\frac{1}{2}$ c. cake flour
Resift with

$\frac{1}{2}$ teasp. baking powder
 $\frac{1}{2}$ teasp. salt
Combine & stir until they form
smooth ball. Chill until firm.

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Mexican Quiche

- 1 10 in. pie shell (or 2 8 in.)
- 4 cups sliced mushrooms
- 1 small green bell pepper Chopped
- 1/2 red " " "
- 1/4 c. black olives, chopped
- 5 eggs
- 1/2 cup mayo
- 1 tbsp all-purpose flour
- 1/4 c milk
- 1/2 c picante sauce
- 1/2 c grated mozzarella cheese
- 1/2 c " Swiss "
- 1/2 c " Cheddar "

Preheat oven to 350°. Combine mushrooms, bell peppers & olives. In separate bowl, beat eggs. Add mayo, flour, milk & picante sauce. Stir vegetables into egg mixture. In a separate bowl combine cheeses. Layer 1/2 the vegetable & egg mixture. Sprinkle with cheese.
over

Top with remaining vegetable & egg mixture.

Quiche may be garnished with additional cheese

Bake 40 to 50 minutes until firm & lightly browned

Serves 6 to 8.

Misc Stuff

Serves 8 to 10

MEXICAN SPOON BREAD

1 CAN (1 lb.) cream style corn
3/4 cup milk
1/3 cup salad oil or melted shortening
2 eggs, slightly beaten
1 cup corn meal
1/2 tsp. soda
1 tsp. salt
1 can (4 oz.) green chiles, seeded and chopped
1 1/2 cups shredded cheddar cheese
Mix all ingredients except chiles and cheese in order given above (wet ingredients first, then dry ones)
Pour half of batter into greased 9 by 9 inch square baking pan; sprinkle with green chiles & half of cheese.
Spread remaining batter on top & sprinkle with remaining cheese. Bake 45 min. in 400 degrees. Cool enough to set.

Mushrooms - (Helen Thurmond)

3 cans button mushrooms
2 eight-ounce pkg Cream Cheese
1 egg yolk
grated onion or garlic powder
Hollywood bread

Cut 5 rounds from each slice of bread.
Toast one side. Turn & butter before
toasting other side.

Cream Cheese with mixer. Add egg yolk &

onion. Spread small amount on each
piece of bread. Place mushroom on bread
round & cover with cream cheese mixture.

Run under broiler just before serving
until golden brown. Serve hot.

Misc Stuff

Oyster Cracker Snack

- 2 pkgs oyster Crs
- Heck's Valley dry salad dressing mix
- 1 tbsp dill w seed
- 1 " lemon pepper
- 1 1/2 Tbsp garlic salt
- 1 cup vegetable oil

Put crackers in large baking pan. Combine other ingredients + pour over crackers. Bake in slow oven about 1/2 hours turning frequently.

Party Cheese Cake (Dottie Roukema)

- 1 C. sour cream
- 2 J. green pepper cut fine
- 2 T " onion " "
- 2 T " olives " "
- 2 T Celery " "
- 1 tsp lemon juice
- 1 tsp. Worcester sauce
- 2/3 cup Cheese Cracker crumbs (one)

Line Cool Whip container with saran wrap.

alternate thin layer crumbs
" " mixture

Ending with crumbs.

Misc Stuff

Peanut Soup with Tom-Tom

1 lb chicken (cut in pieces)

1/2 cup salted beef

1 tsp tomato paste or 2 tomatoes

1/2 small onion

1 small stalk Celery

1 tsp oil

1 " butter

1/4 tsp salt

3 cups water

For tom-tom:

4 green bananas

with salt

water

Lightly salt pieces of chicken + let stand half hour. Heat the oil, melt butter in it, and brown pieces of chicken in hot fat. Fry minced onion + tomatoes with the cooked chicken for a few minutes, + add 2 tbsp water. Cover + allow chicken to steam until partly soft. Wash salted beef well + squeeze out part of the salt. Keep aside the Celery-leaves, + cook

the salted beef with celery stalk in the water until nearly soft. Place the cooked chicken in the cooking bouillon. Soften the peanut butter with a small amount of water + add it to the soup, + cook over the low fire until the soup thickens. Add the fine chopped Celery leaves, also a pepper, if desired + cook a little longer. Salt to taste.

Tom-Tom: Put the green bananas, cut them in two + cook in lightly salted water until half done. Mash or crush them when almost cold. Adding water until a cohesive mass is formed. Make the balls out of this + place on a moist plate.

Note - a few pieces of tom-tom can be cooked in the soup to thicken faster.

What is this doing in her recipe box. I wish I could ask her. Can you imagine Howdo eating this - complete with "Tom Tom"?

Pearlie's Biscuits - Teddy's version .

In sifter mix

2 cups all-purpose flour

1 teaspoon salt

2 teaspoons double acting baking powder

Sift into bowl.

with fingers mix into this until mealy.

4 lumps shortening the size of a walnut.

With a fork swirl until a hole in middle of mixture. Pour into hole

$\frac{2}{3}$ cup milk. Blend with fork.

Flour surface & dump dough & knead until smooth. Roll out & cut.

Bake 10 to 12 min. in 400° oven.

Misc Stuff

Russian Tea

1 cup Tang
1/2 cup instant tea
1/2 cup sugar
1 tsp. cinnamon
1 tsp. cloves
1/2 pkg lemonade mix

2 tsp per cup hot water .

Sweet Pepper Relish - Mrs W. T. Porter - Gracely, 1944

12 Red sweet peppers

12 Green sweet peppers

12 small onions

3 Tbsp. salt

1 Pint vinegar

2 cups sugar

Remove seeds from peppers

Chop peppers + onions. Add salt, vinegar + sugar. Mix well and bring to a boil. Simmer 10 min. Seal in sterilized pint jars.

This is Aunt Elizabeth's handwriting and the relish is one of Moma's favorite childhood foods. She spread it on buttered-bread and ate it like a sandwich.

Misc Stuff

Wedding Punch

block frozen punch base 64 oz.
 6 oz. can frozen lemonade 12 oz.
 can pineapple juice 16 oz.
 Collins mix 64 oz

538-4253

2/700

Wedding Punch - a great ending since this was put
 together as a shower gift for Max and Niki. And how
 appropriate that a list of the contents the of corner
 cupboard was kept in the recipe box. Most of these items
 were wedding gifts.

Corner Cupboard

July 1983

Turkey platter - Trojan by Lebring 1930
 1 small pitcher to match above

Round platter 5217 Charn by Lebring 1930

Noritake - Warrington 6872 Warrington 1

1 large platter

1 small "

12 dinner plates

12 soup bowls

12 breakfast plates

18 bread & butter plates

12 dessert bowls

20 Saucers

18 Teacups

2 Vegetable bowls - 1 gravy bowl

1 covered vegetable

Reynix chip dish (cream or Gold)

Johnson Bros "Oregon plate"

Wedgewood - Stratford plate

small antique plate - no mark - cracked

4 china soup spoons
 bone china sugar & cream - Canada
 1 sour cream & spoon

ice bucket & 6 original glasses
 purchased at Meyers 1956.

2 Vegetable bowl R° n° 292 393 31

1 small platter small vase

1 Vegetable bowl - gold band

1 plate oriental design

platter pressed - Roman Rosette

1 Crystal bowl

Footed bowl - American - Ice Cream 9

1 ? Ladel - stainless steel

egg plate 1939

plated gravy bowl

10 highball glasses with silver rim

5 plain Compote 6 small wines

4 engraved " 6 medium "

6 Liqueurs - slim 5 " wines

6 Champagne 8 tall 1

Niki -

This book was created with the help of Moma in 1996. The core is the same as it was in '96 but I've expanded it to welcome you, a new cook, to our family.

Long before folks looked up recipes on-line or kept them in their computer, most cooks kept a box of recipes in the kitchen. These were generally their "go to" recipes or things they'd been served by a friend and really liked. Sometimes, they were just their culinary aspirations. In all the crates from 202, I dug out Moma's recipe box. It wasn't large because most of her everyday cooking was done from memory or her much loved Joy of Cooking. At the back of this book, I've added some of those recipes from her box. The whole box was not copied but those in her handwriting and others of interest are added as an addendum, complete with grease marks.

You're joining a long line of cooks and eaters. Food has always brought our family together and I'm sure it will continue to do so for decades to come. You'll add your own favorites and "go to" recipes to your culinary skills but I hope this will serve as a reminder of Moma and serve as one of the building blocks of your cooking adventures.

Aunt Chita, August 2013