HART'S FAVORITE RECIPES

These recipes were furnished by decendants of the late Reuben Shephard Hart, Sr. The book was compiled and edited by Mrs. Franklin Delano Hart (Nancy). 1969.

Appreciation is extended to every one who so cooperatively contributed recipes for this book.

DEDICATION

This book is dedicated to NOVIE SUE POOLE HART, better known to most of us as "Grandma Hart". She is there when we need her and always give her help very cheerfully and willingly. We sincerely appreciate her wise counsel, her constant deligence, her friendly inspiration, her thoughtfulness, her leadership, and her Christian spirit exemplified in daily duties. She has helped guide this group through many battles, many of which have been dark and stormy. But whether the battles were easily won or hard fought and lost, she has proved to be a trustworthy leader upon whom we have depended in the past and shall continue to admire and love in the future.

HISTORY OF REUBEN SHEPHARD HART

Reuben Shephard Hart was born September 5, 1875, about 10 miles north of Oxford, North Carolina, in Granville County and died February 2, 1950. He was the son of the late William Washington Hart and Elizabeth Frances Adcock Hart.

He attended a one room school going through the sixth grade. When he was 21 years old he went to live with his brother, Seymour Hart. When considering marriage he bought a 150 acre farm from Pete Thorpe; the land joined Seymour's. It is said that he sold his gold watch and horse and buggy to make a down payment. This is now called Mt. Creek community.

On October 11, 1899, he married Anne Belle Elliott, daughter of James Buchanan Elliott and Zoa Halliburton Yancey Elliott. They moved into a one room log house which still stands today. In this house was born

Reuben Gaither Hart - September 1, 1900, died May 30, 1954
Edward Jenkins Hart - September 26, 1902
James Garland Hart - February 28, 1905
William Thorton Hart - December 14, 1907, died March 18, 1968

In the year 1908, Reuben S. Hart built a new two story house on this farm, which was in front of the log house but in sight of it. Soon after moving into this house another son was born

David Glenn Hart - October 16, 1908, died April 25, 1966

Then after five sons, they were blessed with a daughter and two more sons

Zoa Fannie Hart - December 28, 1910
Woodrow Wilson Hart - September 15, 1913
Robert Seymour Hart - February 21, 1918

In October, 1918, this home was sadden by the death of Anne Belle Elliott Hart, at age 37 years. She was laid to rest at Mt. Creek Cemetery.

On October 24, 1920, Reuben Shephard Hart was united in marriage to Novie Sue Poole at the Baptist Parsonage, in Oxford, North Carolina, 416 Broad Street. (Edward J. Hart, Jr. now lives there). To this union was born

Annie Sue Hart - November 28, 1922, died December 19, 1922
Reuben Shephard Hart, Jr. - November 22, 1924
Willie Lee Hart - March 21, 1928

In January, 1930, Reuben S. Hart and family moved to Harnett County, two miles south east of Angier, North Carolina. There were blessed with two more children

Dorothy Grey Hart - July 9, 1930
Max Bouldin Hart - August 29, 1932

In this year Jenkins Hart, the oldest son and his family, bought the original Hart farm in Granville and decided to move back to this home; and he began dairy farming.

In 1934 Reuben S. Hart bought a farm in Harnett County. After farming this land for nine years, he stopped farming and moved to Salemburg, North Carolina, (1943) at the age of 68 years. He bought a eight room brick home there in July of that year. He suffered a stroke in the summer of 1948 and passed from this life on February 2, 1950.

Being a very devout Christian, he first belonged to Mt. Creek Baptist Church in Granville County; on moving to Angier he joined the Angier Baptist Church and at the time of death he belonged to the Salemburg Baptist Church.

P O E M

In this book you'll find

Treasures rich from many minds,

With each recipe here given,

Many famous cooks have striven.

Brought it to perfection true,

E're they offer it to you.

Mary R. Hart

RECIPE FOR QUARRLLING

Take one root of sassafras and steep in a pint of water. Put in a bottle and when your husband comes in to quarrel fill your mouth full of it, and hold until he goes away. "A sure cure."..... Mary R. Hart

VEGETABLES

TEEN BEAN BAKE

Mrs. Reuben Hart
(Patty)

Grease 13 X 9 X 2 pan with bacon drippings or other shortening. Combine 1/2 lb. frankfurters (cut in 1/2 inch), 3 1/2 cups (2-16 oz. cans) baked beans, 1/2 cup catsup, 1/2 cut water, 1 T. prepared mustard in greased pan. Sift together 3/4 cup sifted flour, 1 T. sugar, 1 1/2 t. double action baking powder, 1 t. salt in large bowl. Stir in 2/3 cup corn meal. Add 1 egg, slightly beaten, 2/3 cups melted Crisco or salad oil, 1/3 cup minced onion all at once to dry ingredients. Stir just to combine. Spoon over beans in baking pan. Bake in moderately hot oven (400) for 34 to 40 minutes. For mild flavor use one 8 oz. can tomato sauce instead of catsup.

CORN PUDDING

Mrs. Minnetta Hart
Morgan

1 pint frozen corn
1/4 cup butter or margarine (melted)
1 cup sugar
1 egg (beaten)
1/2 teaspoon salt
3/4 teaspoon lemon flavoring

Combine all ingredients in mixing bowl and stir until well blended. Put in a pyrex bowl or pan and cook in oven at 300 to 350 degrees until lightly brown or until fairly firm.

HAM AND POTATO CASSEROLE

Mrs. Julian Hart
(Lois)

3 med. potatoes, thinly sliced
1 small onion, thinly sliced
1 T. flour
1/4 t. salt
dash of pepper
1 1/2 c. leftover ham, chopped
2 c. milk
1 T. butter
1/4 t. poultry seasoning

Place one-third of potatoes in casserole. Sprinkle with one-third of flour mixed with salt and pepper. Place one-third of onion over potatoes; add one-third of ham. Repeat layers until all ingredients are used. Top with a layer of ham. Pour milk in around edge to come almost to the top. Dot top with butter. Cover and bake about 60 minutes, or until potatoes are soft. Uncover last 15 minutes to brown top.

CHEESE CABBAGE

Mrs. Robert Hart
(Clara Belle)

Cook until just tender 1 head cabbage cut in wedges, (I use my pressure cooker) with 1/4 C. water and sprinkle of salt.
In small pan, melt 2 T. butter; add 2 T. flour, 1/8 t. pepper; cook until bubbly. Remove from heat and add 1 c. milk. Return to heat, bring to boil and boil 1 minute.
Grate 1-2 cups cheese (depending on how rich you like it). Blend into cream sauce, stirring until cheese is melted.
Drain cabbage, combine with cheese sauce and serve.

BAKED BEANS

Mrs. Minnetta Hart
Morgan

1 pint size of pork and beans
1 medium size onion chopped fine
1 cup tomato ketsup

Combine all ingredients in mixing bowl and stir until well blended. Place in pyrex bowl and cook in oven for about 45 minutes at about 300 to 350 degrees until beans become fairly firm.

CREAMED CELERY

Mrs. Franklin Hart
(Nancy)

Prepare celery in lengths about 1 inch long. Cover with water and cook until soft, adding salt to suit taste. Cook approximately 30 minutes. Remove from heat and drain. Then add 2 tablespoon butter and 2 tablespoon flour and approximately 1 cup milk. Cook until thick and ready to serve. More milk can be added to make thinner.

SPANISH RICE

Mrs. E. J. Hart, III
(Jeanne)

2 1/2 cup cooked rice
1/4 c. butter
3/4 c. chopped onion
1 c. chopped green pepper
3/4 c. diced celery
2 1/2 c. cooked or canned tomatoes
1 pimento, chopped
1 teaspoon sugar
1 teaspoon salt
1/2 teaspoon chili powder
1/8 teaspoon red pepper

Melt butter, add onion, green peppers, celery and cook until onion is transparent. Add tomatoes and pimento and simmer covered 15 minutes. Add seasonings and rice and heat over low heat or bake covered in 350 oven for 20 to 25 minutes.

HARVEST COLESLAW

Mrs. Terry Roberts
(Barbara Stephens)

1 cup salad dressing
1/4 cup French dressing
1 t. salt
dash ground pepper
4 cups shredded cabbage
1 cup diced unpeeled tomatoes
1/2 cup shopped celery
1/4 cup chopped green onions
1/4 cup sliced radishes
1/4 lb. cubed cheddar cheese

Combine salad dressing, French dressing, salt and pepper; mix until well blended. Add remaining ingredients; toss lightly.

BAKED BEANS

Mrs. Julian Hart
(Lois)

1 lb. can baked beans
1/4 med. onion
2 T. molasses
1 T. brown sugar
1 T. Karo syrup
1/4 c. catsup
Bacon

Combine all ingredients and pour into baking dish. Top with bacon. Bake at 350 degrees until bacon is done.

SQUASH PUDDING

Mrs. E. J. Hart, III
(Jeanne)

2 cups squash cooked and thoroughly mashed.
1 c. sugar (more if you like it sweet)
2 eggs
1 T. corn starch
1 t. vanilla
dash of pepper (black)
1/2 stick butter (soft)
1/2 c. cocoanut (more is better)
pinch of spices

To squash add sugar, eggs, cornstrach, vanilla, stirring after each addition. Add pinch of pepper and soft butter. Stir. Bake in shallow pan in 350 degree oven until golden brown.

SALADS

FROZEN SALAD

Mrs. Charles Hart
(Jean)

1 large can fruit cocktail
1 pkg. miniature marshmallows
8 oz. Borden's Cream cheese
1 cup mayonnaise
1 cup whipped cream (pet)
Cherries

Soften marshmallows in fruit cocktail, add cream cheese, mayonnaise, and whipped cream. Pour in pyrex dish and top with cherries. Put in freezer.

GERMAN POTATO SALAD

Mrs. Franklin Hart
(Nancy)

6 large potatoes
1 medium onion (fresh if you have them)
1 fresh cucumber (peeled and diced)
2 beef bouillon cubes
2 chicken bouillon cubes
about 1/4 cup vegitable oil
about 1/4 cup vinegar
salt and pepper to taste
1/2 to 1 lb. crisp, fried bacon (I use a lb.)

Soak cucumber in salty water for 10 minutes.
Boil potatoes in jackets for 30 minutes. When done, put in cold water just long enough to cool the outside for peeling. The inside needs to be hot for mixing. After peeling, slice and add:
Bouillon cubes and 1/2 cup water (dissolve bouillon cubes in the water and bring to boil). Pour over sliced potatoes. Then add onions and cucumbers. Add oil (not too much to make it greasy). Add vinegar (to taste), salt and pepper. Crumble bacon and mix it in.
While potatoes are cooking get all ingredients ready to add to potatoes while hot. Makes a large bowl full. Can be made the day before and <u>does not</u> have to be refrigerated.

CRANBERRY SALAD

1 pkg. cherry jello
1 cup hot water
1 cup sugar
1 T. lemon juice
1 can cranberry sauce
1 orange grated with peeling
1 cup celery
1/2 cup chopped pecans

Dissolve jello in hot water; add sugar, lemon juice, cranberry sauce (sliced and chopped) and orange. Chill. When it begins to thicken stir in chopped celery and pecans. Keep refrigerated until ready to serve. Place in any desired mold.

FIVE CUP SALAD

Mrs. Reuben Hart
(Patty)

1 cup miniature marshmallows
1 cup cocoanut
1 cup pineapple chunks
1 cup Mandarian oranges
1 cup sour cream

Combine all ingredients. Better if refrigerated several hours or overnight.

POTATOE SALAD

Mrs. Glenn Hart
(Estelle)

1 quart cubed potatoes
5 hard boiled eggs
1 cup chopped celery
1 cup chopped sweet pickles
1/4 teaspoon black pepper
3 Tablespoon mayonnaise

Cover potatoes in water stirring in 1 tablespoon salt. Cook until tender; drain and let get real cool; then add eggs, pickles, celery, pepper and mayonnaise. Mix well.

VEGETABLE SALAD

Mrs. Franklin Hart
(Nancy)

1 can tiny green peas (drained)
1 can French style beans (drained)
1 small onion (chopped)
1 small can diced pimento
4 stalks celery
1 green pepper (chopped)
1 cup sugar
1 cup vinegar
1/2 cup salad oil
1 teaspoon paprika
Salt to taste

Mix and let marinate overnight in refrigerator; drain and serve

FRUIT SALAD

Mrs. Alton Warren
(Billie)

Custard: 1 cup milk; 1 egg. Beat slightly and bring to a boil. Cool to cold. Add juice of lemon, pinch of salt, 1 tsp. dry mustard.

1 can sliced pineapple
1 can Royal Ann cherries
1 small package marshmallows
1 cup chopped pecans
1/2 pt. whipping cream

Drain fruit well. Dice pineapple and drain again. Pit cherries. Pour custard over fruit and add marshmallows and nuts. Add 1/2 pt. whipped cream. Fold lightly. Let stand several hours in refrigerator.

LIME-PINEAPPLE-CHEESE SALAD

Mrs. Garland Hart
(Mary)

1 pkg. lime or lemon jello
1 cup boiling water
1 small can crushed pineapple
1 cup cottage cheese
1 pkg. dessert topping, whipped

Dissolve jello in boiling water; add pineapple and cottage cheese; fold in whipped cream. Chill at least 2 hours.

FROZEN FRUIT MOLD

Mrs. Robert Hart, Jr.
(Clara Belle)

2 1/2 cups mixed fruit (apricots, pears, pineapple, fruit cocktail, maraschino cherries, etc.)
1/2 of 8 oz. package cream cheese (use 4 oz.)
1/2 cup mayonnaise
2 cups whipped cream (or Dream Whip)
Few drops cherry juice for color

Beat cheese until smooth; blend with mayonnaise. Fold in the remaining ingredients. Freeze, topped with cherry in individual cup cake cups.

COKE SALAD

Mrs. Franklin Hart
(Nancy)

1 jar Bing cherries (dark)
1 large can crushed pineapple

Drain juice from above and bring to boil; mix with ...

1 pkg. cherry jello
1 pkg. strawberry jello
1 8 oz. pkg. cream cheese
1 cup chopped nuts
2 small cokes

Chill in refrigerator and serve

RED BEAN SALAD

Mrs. Max Hart
(Gail)

1 can red beans
1/2 cup diced pickles
3 hard boiled eggs
2 tablespoon mayonnaise
2 tablespoon pickle juice
2 tablespoon diced onions

Mix red beans in bowl with pickles. Dice eggs into this and add mayonnaise, onions and pickle juice. Mix well and serve.

SUNSHINE SALAD

Mrs. Clinton Adams
(Bettie)

1 pkg. (3 oz.) orange flavored gelatin
1 cup boiling water
1/4 cup cold water
2 tablespoon vinegar
1 can (9 oz.) crushed pineapple
1 large orange
1 large carrot

Mix gelatin with boiling water until dissolved; add cold water, vinegar and pineapple with syrup from can. Stir and chill in refrigerator until mixture thickens, about 1 hour. Meanwhile cut orange in small pieces, grate carrot to make 1/2 cup. When gelatin mixture has thickened, stir in chopped orange and grated carrot. Spoon into individual molds and chill at least two hours. To serve, top with a dab of mayonnaise or other dressing.

FRENCH BEAN SALAD

Mrs. Ben Hughes
(Sandra)

1 cup sugar
1 can French-cut beans, drained
1 can tiny green peas, drained
1 can whole kernel corn, drained (white)
1 can sliced pimento
1/2 large sweet onion, sliced, separate rings
3/4 cup white vinegar
4 stalks celery, chopped
1/2 green pepper, chopped
1 tablespoon salt
1/2 cup salad oil

Combine all ingredients; marinate in refrigerator for at least four hours or overnight. Yields 16 to 20 servings.

POTATOE SALAD

Mrs. Patty Ark Evans

2 1/2 cups sliced cooked potatoes
1 teaspoon sugar
1 teaspoon vinegar
1/2 cup chopped onions
3/4 cup mayonnaise
Add salt and celery seed to taste or add plain celery.
1 tablespoon mustard
2 hard cooked eggs, sliced

Add all these ingredients together. Chill. Decorate with green pepper and place a cherry in the center.

FRUIT SALAD

Mrs. Glenn Hart
(Estelle)

1 dozen oranges
6 solid apples
6 large bananas
1 No. 2 can crushed pineapple
1 1/2 cup sugar (more or less)

Chop all the fruit. Be sure to get all the white skin off the orange next to the peeling. Mix all ingredients and store in refrigerator until ready to serve.

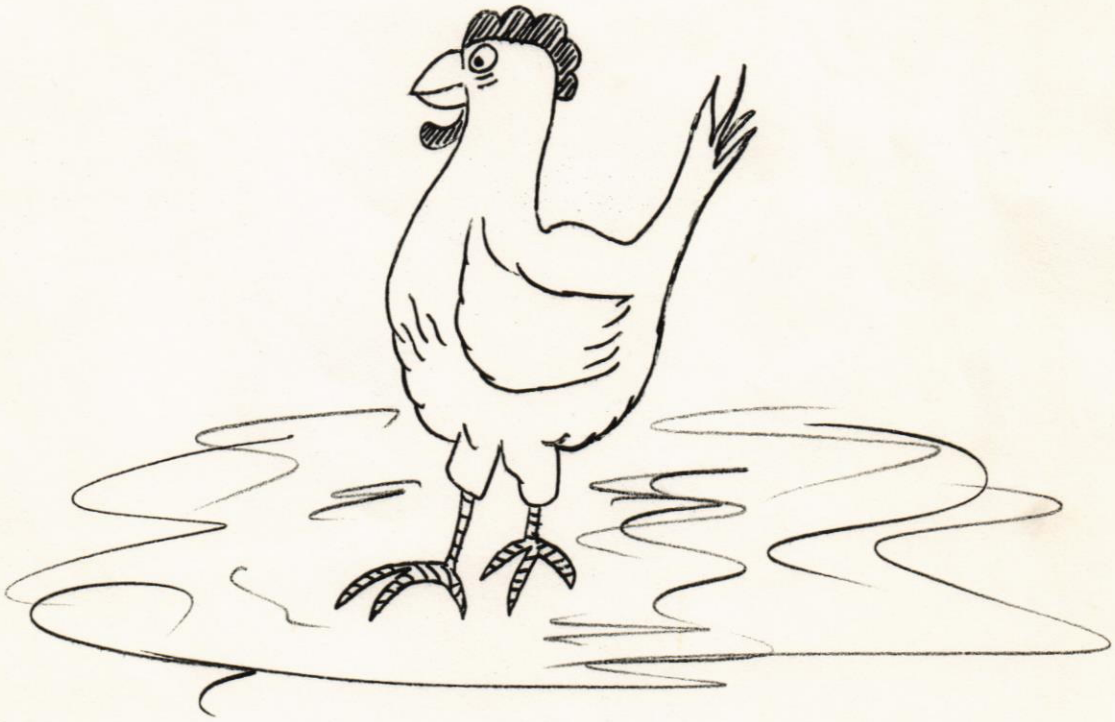
CRANBERRY SALAD

Mrs. Wilson Hart
(Sue)

2 cups fresh cranberries
2 cups sugar
2 cups hot water
2 packages of mixed fruit jello
2 packages of knox gelatin
2 cups diced celery
1 cup pecans
1 cup dried apples
1 cup of sliced oranges
1 large can of crushed pineapple

Cook cranberries in 2 cups sugar with 1/4 cup hot water until the cranberries pop open; use the remainder of the hot water (1 3/4 cup) to dissolve jello and gelatin; add fruits and mix well all other ingredients.

MEATS



SLOPPY JOES

Mrs. Max Hart
(Gail)

2 lb. ground beef
2 tablespoon diced onions
1 tablespoon salt
dash of pepper
1/2 of can of 6 oz. tomato paste
2 tablespoons catsup
2 tablespoon barbeque sauce
1 teaspoon worcestershire sauce (optional)

Brown ground beef well with onions, salt and pepper. Mix tomato paste, catsup, barbeque sauce and worcestershire sauce together and add to ground beef after it is well done and let simmer for about 1/2 hour. Serve on hamburger rolls with cole slaw.

ROUND STEAK ROYALE

Mrs. Ben Hughes
(Sandra)

Cover 1 lb. round steak with flour. Brown in hot fat; sprinkle with salt and pepper. Top with onion rings and a can (4 oz.) mushrooms which have been sauteed in butter. Sprinkle a little worcestershire sauce. Add almost a cup of water; cover and cook for about 2 hours.

CRABCAKES

Mrs. Audra Ark
(Winsome)

1 lb. crabmeat
1 tsp. Old Bay seafood seasoning
1/4 tsp. salt
1 tbsp. mayonnaise
1 tbsp. worcestershire sauce
1 tbsp. chopped parsley
1 tbsp. baking powder
1 egg beaten
2 slices bread with crust removed...break in small pieces

Mix ingredients; shape into cakes. Fry quickly til brown.

BEEF STROGANOFF

Mrs. Patty Ark Evans

1 lb. round steak
1 can golden mushroom soup
1/2 cup sour cream or as much as you want to taste
1 pkg. noddles

Cut steak in strips. Flour. Brown on all sides in 2 tablespoons shortening. After browning add soup and sour cream. Add water if needed. Cook (simmer) for 1 hour. Pour over cooked noodles.

MEATBALL STROGANOFF

Mrs. Ruben Hart
(Patty)

1 lb. ground beef
1/2 cup finely chopped onion
1 egg
1 slice white bread, coarsely crumbled
1/2 t. salt with dash of pepper
1 can Campbell's Cream of Mushroom Soup
1/2 cup sour cream
1/3 cup water
3 cups cooked noodles

Mix beef, onion, egg, bread, salt, pepper; make into 16 meatballs. Brown in skillet; pour off fat. Blend in soup, sour cream, water. Cover; simmer 10 minutes. Stir now and then. Serve over noodles. Makes 3-4 servings.

BAKED PORK CHOPS AND RICE

Mrs. Charles Hart
(Jean)

4 to 6 pork chops
1 cup uncooked rice
2 cups water
salt and butter

Brown pork chops in hot fat. Put in baking dish. Pour rice around chops. Pour 2 cups water in pan where chops were browned and get up scrapings. Pour over chops. Salt and dot with butter. Cook in 350 degree oven for 45 to 50 minutes.

BRUNSWICK STEW

Mrs. R. S. Hart, Sr.
(Nova Sue - Grandmother)

1 fat baking chicken
2 lbs. stew beef
1 qt. fresh tomatoes peeled and sliced
1 qt. tender corn cut and scraped from cob
1 qt. fresh butterbeans
1 pt. tender sliced okra
1 pt. minced onions
1 qt. peeled and cut Irish potatoes

Cut chicken in pieces and put chicken and beef in large kettle, cover with cold water and cook 20 to 30 min. Add all other vegetables and cook until meat falls from bones and beans are well done. Remove bones - add 1/4 lb. butter, salt and pepper to taste. (I also like about 3 tbsp. sugar added). Canned vegetables can be used instead of fresh vegetables.

EASY OVEN STEW BEEF

Mrs. Franklin Hart
(Nancy)

Place 1 1/2 lbs. uncooked stew beef in bottom of pyrex bowl, salt and pepper to taste. Place a layer of sliced carrots, a layer of onions; then put your sliced potatoes on top and salt and pepper them. Pour a can of tomato soup and a can of water mixed together over this. Cover and cook in oven 350 degrees for 3 hours or until thoroughly cooked. A deep mixing bowl is better for this because the soup will not cook away as fast.

RICE AND BEEF HASH

Mrs. Reuben Hart
(Patty)

1/4 c. chopped green peppers
1/4 c. chopped onions
2 T. fat
1/2 pound ground beef
1 1/3 cups canned tomatoes
1/2 cup hot water
2/3 cup Minute Rice
1 t. salt
1/8 t. pepper

Saute chopped green pepper and onion in fat until golden brown, stirring occasionally. Add beef and continue cooking 5 minutes. Add tomatoes, water, Minute Rice, salt and pepper. Mix just until rice is moistened. Cover and simmer slowly 10 minutes. Spoon lightly onto serving plate. Garnish with sprigs of parsley. Serves 4.

STUFFED CHICKEN BREAST

Mrs. Julian Hart
(Lois)

6 whole chicken breasts
1 stick butter, melted
1 pkg. dry onion soup mix
1/4 t. poultry seasoning
1 1/2 c. cooked rice

Brush chicken with part of melted butter. Sprinkle lightly with part of soup mix. Combine remaining butter, soup, and rice. Stuff breasts with mixture, wrap in foil. Bake at 350 degrees for 1 hour. Loosen foil; brown under broiler.

MEAT LOAF

Mrs. R. S. Hart, Jr.
(Edna Earle)

2/3 cups dry bread crumbs
1 cup milk
1 1/2 lb. ground beef
2 beaten eggs
1/4 cup chopped onion
1 teaspoon salt
1/8 teaspoon pepper

Soak bread crumbs in milk, add meat, eggs, onion and seasonings. Mix well, place in a loaf pan and cover with sauce.

Sauce: 3 tablespoons brown sugar, 1/4 cup catsup, 1 teaspoon dry mustard.

SLOPPY JOES

Mrs. Garland Hart
(Mary)

1 lb. ground beef
2 tbsp. flour
1 tbsp. worcestershire sauce
1/2 tsp. chili powder
1 tbsp. shortening
2 tbsp. brown sugar
1 teaspoon salt
1 1/2 cut tomato juice
6 to 8 hamburger buns

Brown meat in shortening in skillet; add remaining ingredients except buns. Simmer for 15 to 20 minutes, adding more tomato juice if necessary. Spoon onto split hamburger bun. Serves 6 to 8.

TEXAS HASH

Mrs. Charles Hart
(Jean)

2 cups chopped onion
3/4 cups chopped green peppers
3 T. fat
1 lb. ground meat
2 1/2 cups canned tomatoes
1/2 cup uncooked rice
1 t. salt
1/2 t. chili powder ... dash red pepper

Cook onion and green pepper slowly in fat until onion is soft and yellow. Add meat and brown. Add remaining ingredients. Pour into greased casserole. Bake at 350 degrees about one hour.

BARBEQUED CHICKEN IN CASSEROLE

Mrs. Julian Hart
(Lois)

Cut chicken up into pieces
1/4 c. butter or margarine
3 cloves of garlic
1 medium onion, minced
1/4 c. vinegar
1/4 c. sugar
1 t. salt
1 c. catsup
1/4 bottle thick meat sauce
1/2 c. Worcestershire sauce
1/4 c. water

Slowly brown chicken until golden brown. Drain and place in a 3-quart casserole. In a saucepan, combine butter and remaining ingredients; bring to a boil. Pour over chicken. Bake at 350 degrees in a covered casserole for 1 hour and 15 minutes. Baste chicken with sauce several times during baking time. Yield: 4-6 servings.

ROLLED STEAK

Mrs. Robert Hart
(Clara Belle)

Use round steak, boned. Pound 1/4 cup flour into steak. Combine 2 cups bread crumbs, little salt, 1/2 teaspoon pepper with 3/4 to 1 cup grated cheese and 1 small onion minced (add 1/2 cup green pepper if desired). Spread over steak, roll and tie, or wrap with aluminum foil. Bake at 325 degrees approximately 45 minutes.

LEG O' LAMB

Mrs. Alton Warren
(Billie)

6 lb. leg of lamb

Salt meat. Place in baking pan. Cook at 300 for 3 hours. Baste with 1/2 cup clear French dressing and 2 or 3 tablespoons worcestershire mixed in cup. After 1 hour baste at 15 minute intervals and turn. SLOW cooking is the secret. You can't overcook it. Serve while hot.

BARBEQUE CHICKEN - GRILLED

Mrs. Thornton Hart
(Vandelia)

Cut chickens in half - place on grill. Mop with melted margarine until tender (about 1 hour). Add the following seasonings to remainder of melted margarine: black pepper, red pepper or texas pete, catsup and salt. Continue mopping until seasoned thoroughly.

MEAT LOAF

Mrs. Minnetta Hart
Morgan

1 lb. ground beef
1 medium onion - chopped fine
1 cup crushed crackers (saltines)
1 pint tomato juice
1 egg - beaten
1 teaspoon salt
1/2 teaspoon pepper

Combine all ingredients in mixing bowl and mix until all ingredients are well mixed. If mixture is too soft, add more crushed crackers and shape into loaf and cook in oven at about 350 degrees until golden brown. Usually about an hour. At about half the cooking time, drain excess grease from loaf.

OVEN FRIED CHICKEN

Mrs. Audra Ark
(Winsome)

Have ready 12 pieces of chicken (breast, legs, thighs)
Dip chicken pieces into melted margarine or butter (1 stick). Roll in corn flake crumbs. Place chicken pieces, skin side up, in shallow baking pan lined with aluminum foil. Bake in 350 degree oven about 1 hour or until tender.

SLOPPY JOES

Mrs. Audra Ark
(Winsome)

1 lb. ground beef
1 small onion
1 medium bottle catsup
Salt, pepper, sugar to suit taste

Brown beef and onion together; add catsup and seasonings. Serve hot over hamburger buns.

"HOT DOGGITIES"

Mrs. Reuben Hart
(Patty)

1 pound frankfurters (hot dogs)
1/2 c. Heinz catsup
1/2 c. Kellogg's corn flake crumbs

Score surface of frankfurters lightly, spiraling from end to end. Insert wood skewers for extra eating fun. Roll each frankfurter in Heinz catsup, then coat generously with Kellogg's corn flake crumbs. Place in foil-lined shallow baking pan. Do not crowd. Bake in moderate oven (350) about 15 minutes. Serve with additional Heinz catsup if desired. Serves 4-5.

CHICKEN CASSEROLE

Mrs. Franklin Hart
(Nancy)

2 cups diced chicken (boiled)
1 cup diced celery
2 teaspoons diced onion
1 can cream of chicken soup
1/2 mayonnaise
3 teaspoon lemon juice
salt and pepper to taste

Mix above together and put in casserole and top with 2 cups chow mein noodles. Bake in 325 degree oven about 30 minutes or till it bubbles.

OVEN BAR-B-QUED PORK CHOPS

Mrs. E. J. Hart, III
(Jeanne)

4 medium sized pork chops
1 medium onion, sliced
1/2 cup catsup
1/4 cup vinegar
1/4 cup water

Place chops in bottom of baking dish and arrange onion slices on top. Combine and stir last three ingredients and pour over chops. Bake about 1 hour to 1 1/2 hours in 350 degrees oven turning chops over at halfway point during baking.

CHICKEN SALAD

Mrs. Glenn Hart
(Estelle)

1 3 to 5 lb. chicken
1 cup chopped sweet pickles
1 cup chopped tender celery
2 small or 1 large apple
1/2 teaspoon black pepper
4 tablespoon sugar
4 tablespoon mayonnaise

Cook chicken in salted water until real tender. Take meat from bones using only skin from wings; chop meat when it is cooled and mix with other ingredients. Add mayonnaise. Store in refrigerator until ready to use.

HAMBURGER PIE

Mrs. Terry Roberts
(Barbara Stephens)

1 lb. ground beef
1 medium onion, chopped
3/4 t. salt
dash pepper
1 1-lb. can green beans
1 can condensed tomato soup
5 medium potatoes, cooked
1/2 cup warm milk
1 beaten egg

Lightly brown meat, add onion; cook until just tender. Add seasonings, beans, and soup. Pour into greased 1 1/2 quart casserole. Mash potatoes, add milk and egg. (If desired sprinkle with 1/2 cup shredded cheese.) Bake at 350 degrees for 25-20 minutes. Serves 6.

MEAT LOAF

Mrs. Franklin Hart
(Nancy)

1 1/2 lb. ground beef
1 egg beaten
1 cup bread crumbs
1 medium onion, chopped
1 1/4 teaspoon salt
1/4 teaspoon pepper
1/2 can tomato sauce

Lightly mix ingredients and form a loaf. Place in shallow pan in moderate oven (350). While it's starting to bake, combine the following to make your gravy: 1/2 can tomato sauce, 2 tablespoons vinegar, 2 tablespoon prepared mustard, 1 cup water, 2 tablespoons brown sugar or molasses (I prefer molasses). Pour over meat loaf in oven, continue baking 1 1/2 hours longer, basting occasionally.

CHICKEN CASSEROLE

Mrs. Minnetta Hart Morgan

2 cups chicken (cooked)
1 cup broth or 1 can chicken broth
1 cup celery (chopped)
1/2 teaspoon accent
1/4 teaspoon pepper
1/4 teaspoon salt
6 slices crumbled toast
1/2 can cream of mushroom soup
2 eggs beaten

Mix all together and pour into greased pan. Cook at 325 degrees for about 1 hour. Remove from oven and spread other 1/2 can of mushroom soup over top of casserole and return to oven and cook for another 25 or 30 minutes.

STUFFED GREEN PEPPERS

Mrs. Julian Hart (Lois)

6 large green peppers
1/2 lb. ground beef
1 c. coarse dry bread crumbs
1 t. salt
1/4 t. pepper
1 T. onion, chopped
1 can condensed tomato soup
1/2 soup can of water
1/4 t. poultry seasoning

Remove stem and seeds from green peppers; cook in boiling water for 5 minutes. Drain. Combine beef, bread crumbs, salt, pepper and onion. Add half of soup. Stuff peppers with meat mixture, and stand stuffed peppers upright in small baking dish. Blend remaining soup with water; pour over peppers. Bake covered for 45 minutes at 350 degrees. Uncover and bake 15 minutes longer.

BEEF STEW

Mrs. R. S. Hart, Jr. (Edna Earle)

1 1/2 lb. stew beef
2 tablespoon fat
1 medium-sized onion sliced
1 tablespoon salt
1/2 teaspoon pepper
4 medium potatoes
4 carrots
About 3 cups water

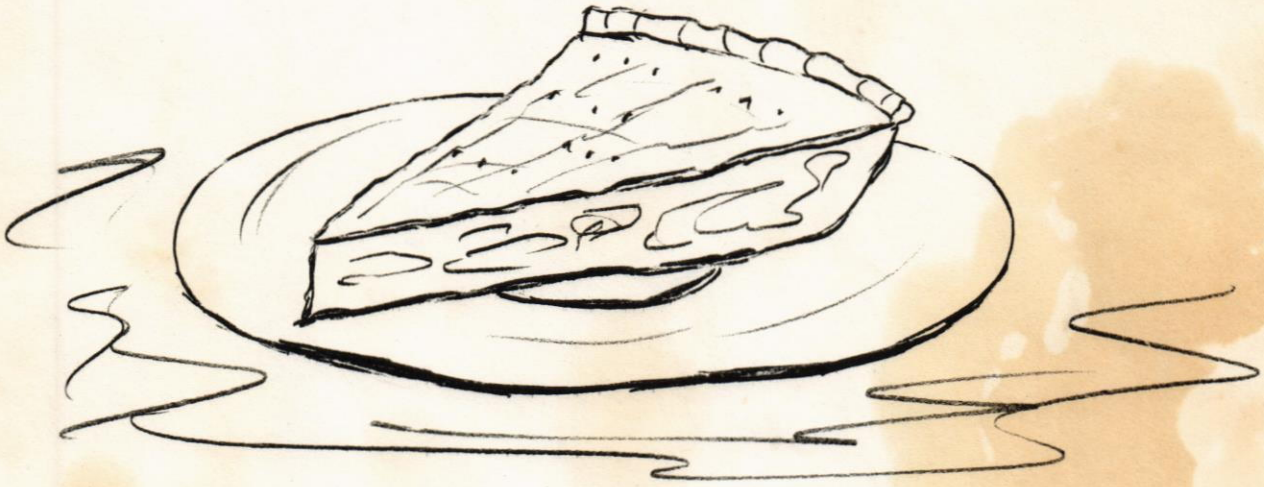
Thoroughly brown meat in hot fat, add onion, then water, salt, and pepper. Simmer until meat is tender, add potatoes and carrots. Cook until done.

HOW TO COOK TURKEY

Mrs. Jenkins Hart
(Hettie)

Rub and salt (mazola oil or margarine). Put in roaster with a quart of water; cover; turn oven to 500 degrees; put in oven and when oven gets to 500 cook 1 hour. Cut off oven and do not open oven door at all. Let stand all night and your turkey (any size) will be nice and brown.

PIES



CRUSTY COCOANUT PIE

Mrs. Alton Warren
(Billie)

1/2 cup milk
1 1/4 cup cocoanut
1/4 cup butter
1 cup sugar
3 eggs
1 tsp. vanilla or lemon
unbaked pie shell

Pour milk over cocoanut and set aside while creaming butter (or margarine) and sugar. Add eggs and beat mixture well, then add milk and cocoanut, and flavoring if desired. Pour into an unbaked pie shell. Bake at 350 degrees about 30 minutes, or until pie is a golden brown and firm.

CRUMBLY TOP APPLE PIE

Mrs. Reuben Hart
(Patty)

Mix: 1/4 cup sugar
3/4 t. cinnamon
1/8 t. salt
4 cup pared, cored thin apple slices

Arrange apple slice mixture in unbaked pie shell.

Blend:
3/4 cup firmly packed brown sugar
3/4 cup flour
Cut in 1/3 c. butter or margarine until crumbly. Sprinkle over apples. Bake in 400 degrees oven for 30 to 35 minutes. Serve with or without cream.

PUMPKIN PIE

Mrs. Julian Hart
(Lois)

2 egg yolks, slightly beaten
3 cups pumpkin
1 cup sugar
1/4 cup flour
1/2 t. cinnamon
1/2 t. ginger
1/2 t. allspice
1/2 t. cloves
1 t. nutmeg
1 t. vanilla flavoring
1 1/2 c. evap. milk
1/2 t. salt
Mix ingredients in order given. Pour into bake pastry shell. Bake at 400 degrees for 35 minutes. Top cooled pie with whipped cream and well drained orange sections or with ice cream, sprinkled with brown sugar.

CHERRY-O-CREAM CHEESE PIE

Mrs. Minnetta Hart Morgan

1 crumb crust or 1 baked pie shell
1 8 oz. pkg. cream cheese
1 15 oz. can Eagle Brand Condensed Milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 can (1 lb. 6 oz.) prepared Cherry Pie Filling or Cherry Glaze

Let cream cheese soften to room temperature, whip until fluffy. Gradually add the milk while continuing to beat until well blended. Add lemon juice and vanilla extract, blend well. Pour into prepared crust. Chill 2 to 3 hours before garnishing top of pie with cherry pie filling. Keep refrigerated.

COCOANUT PIE

Mrs. Garland Hart (Mary)

4 eggs
1 cup milk
3/4 cups sugar
1 tablespoon butter
1 can cocoanut
1 pie crust

Separate 3 egg whites; beat 1 whole egg with 3 egg yolks. Add sugar, then milk, butter and cocoanut and vanilla. Pour into pie crust and bake until done at 325 degrees. Beat egg whites very stiff, adding about 1 tablespoon sugar for each egg white. Spread over pie and bake until brown. If desired save a small amount of cocoanut to sprinkle over meringue before browning.

PECAN PIE

Mrs. Clinton Adams (Bettie)

3 eggs
1 cup sugar
1/2 cup corn syrup
1/4 cup melted margarine
1 cup pecans
1 unbaked pie shell

Turn oven to 375 degrees to preheat. Beat eggs slightly in bowl, stir in sugar, corn syrup and melted margarine. Stir in pecans. Pour into unbaked shell and bake in center of oven 35 to 40 minutes or until filling is slightly firm.

LEMON BUTTERMILK PIE

Mrs. Jenkins Hart
(Hettie)

1 cup buttermilk
1/2 teaspoon soda
1/3 cup butter - melted
3 eggs beaten
1/2 teaspoon salt
1 1/2 cups sugar
2 T. cornstarch
1/4 cup lemon juice

Mix all; pour in uncooked pie shell. Bake 450 degrees for 10 minutes, reduce to 350 degrees for about 30 minutes.

"FOOLIN PIE"

Mrs. Audra Ark
(Winsome)

2 cups water
1 1/4 cups sugar
2 tsp. cream of tartar
2 pie crusts

Boil above three minutes. Drop in 24 Ritz crackers without stirring (Do not break) Pour in pie shell. Dot with butter and cinnamon. Cover with top crust and bake 25 minutes at 425 degrees.

GRANDMOTHER'S LEMON CHIFFON PIE

Mrs. R. S. Hart, Sr.
(Nova Sue - Grandmother)

2 eggs beaten
1 no. 2 can pineapple juice
pinch salt
1 cup sugar
1 1/3 pkg. lemon or lime jello

Mix all ingredients well. Cook in saucepan until it boils up, stirring constantly. Take from heat and add lemon or lime jello (1 1/3 pkg.) Let cool until very cool (3 to 4 hours) outside refrigerator. Chill one large can pet milk. Whip well and fold into jello mixture. Put in vanilla wafer crumb crust. Save some to go on top. Keep in refrigerator.

LEMON CHESS PIE

Mrs. Wayne Lanier
(Margaret Sue)

1 cup sugar
1 tablespoon cornmeal
1/2 tablespoon flour
1/2 teaspoon salt
1 grated lemon rind
2 eggs
1/4 cup melted butter
2 tablespoon milk
1/4 cup lemon juice

(see next page)

Mix sugar, cornmeal, flour, salt and grated lemon rind in that order in large bowl. Add eggs one at a time beating well after each addition. Add butter, milk and lemon juice. Let stand a short time (about 10 minutes). Pour into unbaked pie shell and bake at 375 degrees until done.

CHOCOLATE PIE

Mrs. Thornton Hart
(Vandelia)

1 pint milk - heat
1 cup sugar
3 eggs, separated
4 tbsp. flour
1 tsp. vanilla
3 tbsp. cocoa

Mix sugar, egg yolks, flour, cocoa and hot milk in top of double boiler. Cook until thick, add vanilla. Pour into baked pie crust, cover with meringue made with the egg whites and 1 teasp. vanilla, 2 tbsp. sugar and brown in oven.

CHOCOLATE PIE

Mrs. Audra Ark
(Winsome)

1 1/2 cups sugar
1/2 cup cocoa
2 cups milk
3 tablespoon cornstarch
3 eggs - save whites for meringue
1 teaspoon vanilla

Mix sugar, cocoa, cornstarch; add egg yolks and milk and cook in double boiler until mixture thickens. Remove from heat and add vanilla; pour into baked pie shell; cover with meringue and brown in oven until light brown.

COCOANUT PIE

Mrs. Franklin Hart
(Nancy)

3 eggs
1 1/2 cups sugar
1 1/2 cups milk
3 tablespoon flour
2 tablespoon butter
1 teaspoon vanilla
pinch of salt
1 can cocoanut (about 1 cup)

Mix flour, sugar, salt, add the milk a little at a time. Put in double boiler. Cook until mixture begins to thicken a little, then add the egg yolks mixing constantly and cook until thick. Remove from heat and add vanilla and cocoanut and pour into baked pie shell and top with meringue made from the egg whites and 4 tablespoons sugar.

PECAN PUMPKIN PIE - Makes 1 pie

Mrs. Audra Ark
(Winsome)

3 slightly beaten eggs
1/2 cup granulated sugar
1/2 cup brown sugar
2 tablespoon flour
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon allspice
1 1/2 cups cooked or canned pumpkin
1 1/2 cups light cream, heated
1 tablespoon butter
2 tablespoon brown sugar
3/4 cups pecan halves

Combine eggs, sugar 1/2 cup brown sugar, flour, salt, and spices. Add pumpkin and mix well. Gradually add the cream and mix. Turn into pastry lined pan. Bake in 450 degrees oven for 10 minutes, then 350 degrees for 20 minutes.

Melt butter and 2 tablespoons brown sugar together. Add pecan halves and stir until nuts are thoroughly coated. Remove pie from oven and immediately cover with pecan mixture. Bake in 350 degrees oven for 20 to 30 minutes or until a knife is inserted about halfway between center and edge of filling and it comes out clean.

LEMON MERINGUE PIE

Mrs. Julian Hart
(Lois)

2 cups sugar
1/2 cup cornstarch
2 1/2 cups boiling water
1 t. butter or margarine
1/2 t. salt
4 egg yolks
6 T. lemon juice
2 t. lemon rind, grated
4 egg whites
sugar

Mix the sugar and cornstarch, add water, stiring constantly. Add the butter and salt. Cook, stirring until the mixture is very thick. Beat the egg yolks and add some of the above mixture. Return to the saucepan and cook 2 minutes. Cool. Add the lemon juice and rind, mixing it well, and pour the mixture into a baked crust. Make meringue. Spread on pie and bake until lightly browned.

DUTCH APPLE PIE

Mrs. E. J. Hart III
(Jeanne)

Roll your pie crust and place in pyrex dish, fill with pared tart apples. Add 1 cup white sugar evenly over top. Add 1/2 stick of margarine, sliced in several pats over sugar. Sprinkle 1 teaspoon nutmeg over this. Now crumble 1/2 cup graham crackers and add 2 tablespoon brown sugar and sprinkle over the apples. Cook for 30 minutes at 350 degrees or until crust is browned well.

PEACH PIE

Mrs. Reuben Hart
(Patty)

Combine:
3 egg yolks - slightly beaten
1 cup white sugar
1 stick butter (melted)

Place peach halves in unbaked pie shell. Pour combined ingredients over them. Bake at 350 degrees for 1 hour. Takes about 7 or 8 peach halves.

SWEET POTATOE PIE - Makes two pies

Mrs. Glenn Hart
(Estelle)

3 cups cooked well mashed potatoes
2 1/2 cups sugar
1/4 lb. butter
1 tablespoon flour
2 eggs
1/2 cup milk
1/2 teaspoon lemon flavoring

Combine potatoes, sugar and flour. Mix well and then add butter (melted), beaten eggs, milk. Pour into two uncooked pie shells and bake at 350 until center of pie has set.

STRAWBERRY PIE

Mrs. Reuben Hart
(Patty)

1 cup granulated sugar
1 cup water
2 T. cornstarch

Cook until clear. Add 2 T. strawberry jello. Cool. Arrange uncooked strawberries in baked pie shell. Pour above syrup over berries. Chill. Serve with whipped cream.

FRUIT PIE

Mrs. Terry Roberts
(Barbara Stephens)

3/4 cups flour
3/4 cups milk
3/4 stick margarine
1 cup sugar
1 med. can fruit

(see next page)

Melt 3/4 stick margarine in baking dish. Then mix flour, sugar and milk in separate bowl and beat with rotary beater. Pour mixture over butter. DO NOT STIR. Pour can of fruit over batter. DO NOT STIR. Bake at 325 degrees for 40 to 45 minutes.

LEMON MERINGUE PIE

Mrs. Terry Roberts
(Barbara Stephens)

1 crumb or baked 8" pie shell
1 can Eagle Brand Condensed milk
1/2 cup lemon juice
1 teaspoon grated lemon rind or 1/4 teaspoon lemon extract
2 eggs, separated
1/4 teaspoon cream of tartar
4 tablespoon sugar

Combine lemon juice and grated lemon rind; gradually stir into Eagle Brand condensed milk. Add egg yolks and stir until well blended. Pour into cooled pie shell. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until stiff but not dry. Pile lightly on pie filling. Bake in slow oven (325) until lightly browned, about 15 minutes. Cool and serve.

PECAN PIE

Mrs. Phillip Hart
(Carolyn)

1 cup pecans
1/2 cup sugar
1/4 cup melted butter
1/8 teaspoon salt
1 teaspoon vanilla
3 eggs
1 cup dark corn syrup

Beat the eggs, add sugar and syrup. Then the salt and vanilla and last the melted butter. Place the pecans in the bottom of an unbaked pie crust; add the filling and bake for our hour at 350 degrees.

COCOANUT CREAM PIE

Mrs. Julian Hart
(Lois)

2/3 cups sugar
1/2 teaspoon salt
2 1/2 T. cornstarch
1 T. flour
3 cups milk
3 egg yolks, slightly beaten
1 1/2 t. vanilla
1 T. butter
3/4 cups moist shredded cocoanut

(see next page)

Meringue
3 egg whites, beaten
1/4 t. cream of tartar
6 T. sugar
1/2 t. vanilla

Mix sugar, salt, cornstarch and flour. Stir in milk gradually. Cook over moderate heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Slowly stir half the mixture into egg yolks. Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat and blend in butter, vanilla and cocoanut. Pour into baked pie shell. Cover with meringue and bake until light brown.

CHOCOLATE PIE

Mrs. Franklin Hart
(Nancy)

3 eggs
1 cup sugar
1 1/2 cups milk
3 tablespoon flour
3 tablespoon cocoa
2 tablespoon butter
1 teaspoon vanilla
Pinch of salt

Mix flour, sugar, cocoa, salt, and milk. Cook until it slightly begins to thicken, then add beaten egg yolks. Cook until thick, remove from heat and add vanilla and butter and pour into baked pie shell and top with meringue made from the 3 egg whites and 4 tablespoons sugar. Bake until light brown.

PECAN PIE

Mrs. Reuben S. Hart, Jr.
(Edna Earle)

3 eggs
3/4 cups sugar
1/2 cup syrup (Karo)
3 tablespoon margarine
1 teaspoon vanilla
1 tablespoon flour
1 cup pecans

Beat eggs, add sugar gradually and flour. Add syrup, margarine, and vanilla. Put in unbaked pie shell with pecans and bake in 300 degree oven for 1 hour.

FRESH STRAWBERRY PIE

Mrs. Austell Warren
(Dot)

4 cups fresh strawberries
3/4 cup water
3 tablespoon cornstarch
1 cup sugar
1 teaspoon lemon juice
Sweetened whipped cream

(see next page)

Line baked shell with 3 cups fresh strawberries, using most perfect ones. Simmer 1 cup strawberries and water in saucepan about 4 minutes. Combine cornstarch and sugar and mix well. Add to cooked fruit. Cook until syrup is thick and clear, stirring constantly. Add lemon juice and cook slightly. Pour syrup over berries in pastry shell. Chill thoroughly. Decorate with whipped cream before serving.

CHOCOLATE PIE

Mrs. E. J. Hart, III
(Jeanne)

Cream together 1/2 stick of soft margarine with 1 cup of sugar. Add two egg yolks, two tablespoon cocoa (heaping), two level tablespoon flour and 2/3 cup milk. Stir and add 1 teaspoon vanilla. Pour into unbaked pie shell and bake for about 25 minutes. Take out of oven and prepare meringue.

Meringue - 2 egg whites
dash of salt
4 level tablespoon sugar
1 tablespoon water

Put whites in bowl, add salt and beat until beginning to peak, then add sugar and cold water until it peaks.

PUMPKIN PIE

Mrs. Garland Hart
(Mary)

2/3 cups sugar
2 eggs slightly beaten
1 1/2 cups mashed cooked pumpkin
1 2/3 cups milk
2 teaspoon pumpkin pie spice
1/8 teaspoon salt
1 pie crust

Sift dry ingredients together and stir into eggs. Add milk and pumpkin. Line piepan with pastry and pour in filling. Bake in very hot oven (450) 10 minutes. Reduce temperature to 325 and bake 35 min. longer or until knife inserted in center comes out clean. Cool.

Variation - use 1 teaspoon cinnamon, 1/2 teaspoon nutmeg, and 1/2 teaspoon ginger instead of pumpkin spice.

Note ---- by substituting mashed sweet potatoes that have been cooked instead of pumpkin, it makes a delicious sweet potatoe pie.

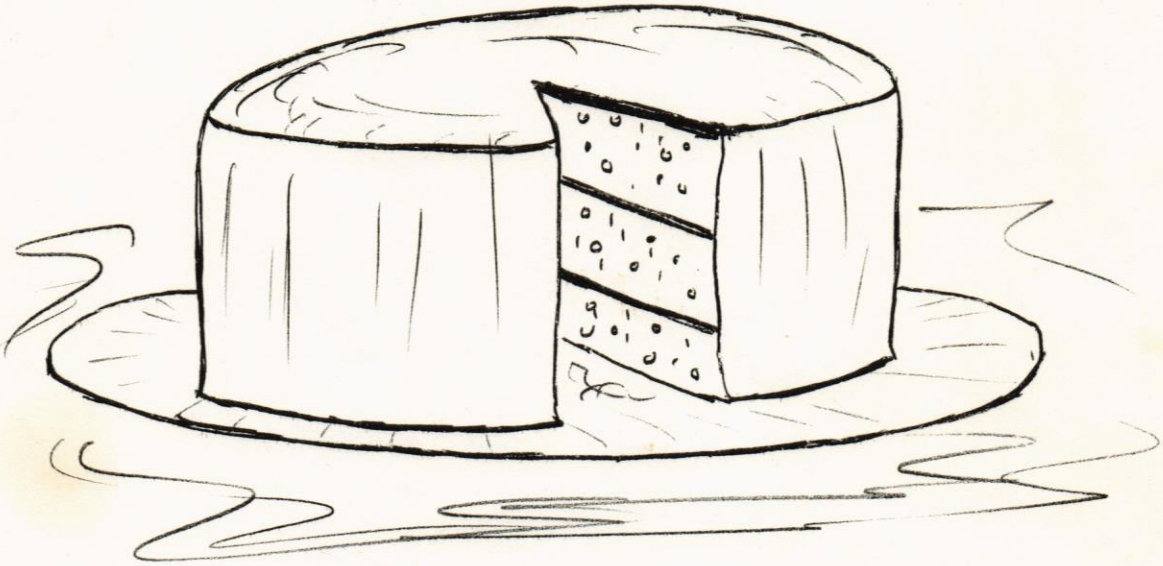
CHESS PIE (2 pies)

Mrs. Jenkins Hart
(Hettie)

1 cup butter
1 T. vanilla
1 T. vinegar
2 teaspoon corn meal
6 eggs

Cream butter and sugar, add eggs and beat until well blended. Add vanilla and vinegar and meal; mix well Start cooking at 300 degrees and after a few minutes turn to 350 degrees. Cook about 35 minutes in all.

CAKES



RAISIN-APPLESAUCE CAKE

Mrs. Julian Hart
(Lois)

2 1/2 cups sifted all purpose flour
1 1/2 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
3/4 cut shortening
1 1/4 cup sugar
2 eggs
1/2 cup light molasses
1 can (17 oz.) thick applesauce
1/2 cup finely chopped nuts
English Walnut halves

Sift flour with soda, salt, and spices. Cream shortening, add sugar gradually, and beat until fluffy. Add eggs one at a time. Add molasses and beat thoroughly. Stir in applesauce and nuts. Gradually blend in sifted dry ingredients. Pour batter in pans and bake in moderate oven 350 degrees for 20 to 25 minutes. Spreak cooled layers with Raisin Penuche Icing and stack. Frost sides. Rim cake with English walnut halves.

RAISIN PENUCHE ICING

Combine 1/3 cup butter, 1/3 cup brown sugar, and 1/3 cup light cream. Bring to a full boil over medium heat. Remove from heat. Gradually stir in 3 to 3 1/2 cups sifted powdered sugar until of a velvety, spreading consistency. Add 1 teaspoon vanilla, 1/4 cup chopped nuts, and 1 cup coarsely cut raisins. Spread on Raisin-Applesauce Cake.

DINETTE CAKE

Mrs. E. J. Hart, III
(Jeanne)

Sift together 1 1/2 cup flour, 1 cup sugar, 2 teaspoon baking powder, 1/2 teaspoon salt.
Add 1/3 cup shortening, 1 teaspoon flavoring; 2/3 cup milk
Beat 2 minutes; add large egg (unbeaten); beat two more minutes
Bake for 30 to 35 minutes at 350 degrees. Make loaf 9 x 9 x 2 or two layers.

CRAZY CAKE

Mrs. Reuben Hart
(Patty)

2 3/4 cups flour
1 1/2 to 2 cups sugar
1 1/2 teaspoon baking powder
1 1/2 teaspoon soda
1 teaspoon salt
2/3 cups cocoa
2 teaspoon vinegar
2 teaspoon vanilla
2 cups water
2/3 cup melted shortening

Mix in order in baking pan. Bake at 375 degrees about 30 minutes. Bake in oblong pan size about 13 X 9 X 2.

BANANA CAKE

Mrs. Garland Hart
(Mary)

1 cup margarine or butter
1 1/2 cup mashed bananas
3 cups flour
7 1/2 tablespoon milk
2 1/4 cups sugar
3 eggs
1 cup nuts
1 1/2 teaspoon soda

Cream sugar with butter; add eggs one at a time, beating after each. Add milk and soda to mashed bananas; add alternately with flour to creamed mixture. Add nuts. Pour into baking pan. Bake at 350 about 30 minutes.

WALDORF ASTORIA CAKE

Mrs. Reuben Hart
(Patty)

Mix in order

1/2 cup shortening
1 1/2 cup sugar
2 eggs
2 oz. red food coloring (4 bottles)
2 level tablespoon cocoa
1 teaspoon salt
1 cup buttermilk
2 1/2 cup flour
1 teaspoon vanilla

Mix and stir in last. DO NOT BEAT

1 tablespoon vinegar
1 teaspoon soda
Makes four layers ....

(see next page)

FROSTING - Waldorf Astoria Cake

Cook until thick and cool: 1 cup milk, 1/4 cup flour
Beat until fluffy with mixer: 1 cup sugar, 1 cup Crisco
Add first mixture and flavoring. Continue beating until spreading consistency .

LEMON POUND CAKE

Mrs. Wilson Hart
(Sue)

1 box Duncan Hines Cake Mix (yellow)
1 box lemon jello pudding
3/4 cups wesson oil
3/4 cup water
1 tablespoon lemon flavoring
5 eggs

Mix all ingredients at once - beat well. Cook in oven at 350 degrees for one hour.

ICING

Mix 1 cup confectionery sugar, juice of 2 lemons and pour over cake while still hot.

CARROT CAKE

Mrs. R. S. Hart, Jr.
(Edna Earle)

3 cups plain flour
2 cups sugar
2 teaspoon cinnamon
2 teaspoon vanilla
1/2 teaspoon salt
2 cups carrots
1 1/2 cups vegetable oil
1 1/2 cups nuts
1 8 1/2 oz. can crushed pineapple
3 eggs
1/2 cup cocoanut

Put all ingredients in mixing bowl and beat thoroughly. Bake in loaf pan in moderate oven 350 degrees for about 60 minutes.

PINEAPPLE UP-SIDE DOWN CAKE

Mrs. Charles Hart
(Jean)

Dissolve 1/2 cup light brown sugar and 1 stick margarine in frying pan. Place pineapple slices on top and a cherry in each ring. Mix and pour the following on the above

3 eggs
1 cup sugar
5 tablespoon pineapple juice
1 cup self-rising flour

Bake at 350 degrees about 20 to 30 minutes. Turn out on large plate.

FAVORITE DEVILS FOOD CAKE

Mrs. Glenn Hart
(Estelle)

1/2 cup butter
2 cups sugar
1 cup buttermilk
1 heaping teaspoon soda
2 1/2 cups flour (self-rising)
2/3 cups cocoa (dissolve in 1/2 cup boiling water)
1/4 teaspoon vanilla
1/4 teaspoon salt

Cream butter and sugar thoroughly, add salt, well beaten eggs and soda dissolved in a little hot water; also cocoa mixed in hot water. Alternately add buttermilk and flour. Mix until batter is smooth; add vanilla. Makes two layers and bake in moderate oven until done.

OATMEAL CAKE

Mrs. Garland Hart
(Mary)

1 cup quick oats, uncooked
1 1/4 cup boiling water
1 stick butter or margarine
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla
1 1/3 cups flour
1 teaspoon soda
1 teaspoon cinnamon

Pour boiling water over the oats and let stand 20 minutes. Cream butter and sugar together, add eggs and beat. Add vanilla and oats mixture. Add sifted dry ingredients. Bake in 9 x 13 inch pan 30 or 35 minutes at 350 degrees.

(see next page)

TOPPING

1 cup brown sugar
1 cup cocoanut
4 tablespoon butter
1/2 cup cream or canned milk

Mix and set aside; when cake is done, spread over cake while still warm, and place under broiler for few minutes, until it bubbles and gets a little brown. (Top may seem a little crisp when first browned, but if covered when cool, it will soften.

STRAWBERRY CAKE

Mrs. Jenkins Hart
(Hettie)

4 eggs
1 box white cake mix
1 small box strawberry jello
1 teaspoon vanilla and lemon flavoring
1 cup wesson oil
1/2 cup water
3/4 cup strawberries (drained)

Mix together until smooth; bake in 3 eight inch pans at 355 degrees for 30 minutes.

FILLING

1 box confectionery sugar, 1 stick margarine, 1/4 to 1/2 cup drained strawberries, beat until fluffy.

BANANA-NUT CAKE

Mrs. Reuben Hart
(Patty)

Sift together
2 1/2 cups flour
1 2/3 cups sugar
1 1/4 teaspoon double action baking powder
1 1/4 teaspoon soda
1 teaspoon salt

Add
2/3 cup Crisco
1/3 cup buttermilk
1 1/4 cup mashed bananas (3)

Beat vigorously with spoon for two minutes or electric mixer on medium speed for two minutes.

(see next page)

Add:

1/3 cup buttermilk
1/2 cup unbeaten eggs (2 large)

Beat two more minutes .... fold in 2/3 cup chopped nuts. Pour batter into two 9 inch layer pans or one 13 x 9 oblong pan. Bake 30-35 minutes for layers or 45 minutes for oblong pan. Cool and frost.

ORANGE SLICE CAKE

Mrs. R. S. Hart, Sr.
(Nova Sue - Grandmother)

1 cup margarine
2 cups sugar
4 eggs
1/2 cup buttermilk
1 teaspoon soda (in milk)
3 1/2 cups plain flour
1 box dates, cut
1 lb. bag orange slices
1 can cocoanut
2 cups nuts

Cream butter and sugar, add eggs, one at a time. Add flour alternately with milk. Roll nuts, candy and dates in flour - add cocoanut to batter. Place in preheated oven at 250 degrees and bake 2 1/2 hours. When cake is done, mix 1 cup fresh orange juice to 2 cups confectionery sugar and pour over cake in pan and let set overnight. This cake is good frozen and keeps for months like fruit cake.

FRESH APPLE CAKE

Mrs. E. J. Hart, III
(Jeanne)

Cream 1/4 lb. butter with 1 cup of sugar
Add a beaten egg
Sift together 1 cup flour, 1 teaspoon soda, 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg.
Add dry ingredients to creamed mixture and add 1 cup peeled diced applies and 1 cup unpeeled diced apples
Bake in a 7 1/2 x 7 1/2 x 2 pan at 350 degrees for 35 to 40 minutes
Serve warm with a scoop of your favorite ice cream on top

Hint .... the longer the cake stays covered (1 or 2 days) the cake becomes more moist

NUT CAKE

Mrs. Wilson Hart
(Sue)

1 lb. cherries
1 lb. candied pineapple (red and green)
1 lb. nuts (1 quart picked out) pecans
1/2 lb. butter (2 sticks)
2 cups sugar
3 cups plain flour
(Keep 1 cup of flour to roll fruits and nuts in)
1/2 teaspoon salt
6 eggs

Cream butter and sugar and add eggs one at a time. Then put the two cups of flour in batter and mix fruit to the one cup you saved out. (Put in paper bag with fruit and nuts and shake real good). Then add to batter. Cook at 250 degrees for 2 1/2 to 3 hours.

APPLESAUCE CAKE (very old)

Mrs. Jenkins Hart
(Hettie)

2 cups hot apple sauce (prefer dried apples)
1 cup shortening
2 cups sugar
2 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1/2 teaspoon salt
2 teaspoons soda

Dissolve shortening, sugar in hot sauce and add 3 cups flour, cloves cinnamon, nutmeg, salt and soda. Nuts if you like.

1, 2, 3, 4 CAKE

Mrs. Thorton Hart
(Vandelia)

1 cup milk
2 cups sugar
3 cups sifted cake flour
4 eggs, separated
1/2 cup butter or Crisco
1 teaspoon vanilla
3 teaspoon baking powder
1/4 teaspoon salt

Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff and fold into batter. Pour into greased pans and bake in moderate oven (375) about 30 minutes. Makes three 9 inch layers.

PINEAPPLE ICE BOX CAKE

Mrs. Minnetta Hart Morgan

1 large Angel food cake
2 eggs, separated
1 cup sugar
1 pint milk
1 box Lemon jello
1 large can crushed pineapple
1 pint whipping cream or 1 box whipping topping
1 cup cocoanut

Beat egg yolks, mix with sugar and milk. Bring to a boil and then pour mixture over 1 box lemon jello. Cook till mixture sets. (firmer than pudding but not as firm as jello). After mixture sets, add 1 large can pineapple (crushed). Then fold in 2 beaten egg whites, and whipping cream (whipped). Slice 1/2 of angel food cake in small slices and cover bottom of large pan. Cover slices with half of the mixture. Cover with the other half of cake sliced. Then pour over the slices the other half of the mixture. Sprinkle with cocoanut and cover with waxed paper and place in the refrigerator. When cake is to be served, cut in squares.

ORANGE CAKE

Mrs. Reuben Hart (Patty)

3 cups flour
1 1/2 teaspoon soda
1 teaspoon salt
1 8 oz. pkg. dates (chopped)
1 cup nuts
1 cup shortening
1 3/4 cup sugar
3 eggs
1 cup buttermilk
Grated rind of orange
1 teaspoon orange juice

Sift together flour, soda and salt. Use 1 cup of this mixture to flour dates and nuts. Cream shortening with sugar; add eggs one at a time beating well after each addition. Stir in date mixture, orange rind and juice. Add rest of flour mixture alternately with buttermilk; mix well. Turn into well greased tube pan and bake at 350 degrees for 70 minutes.

GLAZE for above ORANGE CAKE

3/4 cup sugar
Grated rind of 1 orange
1 teaspoon orange juice (more if needed)

Pour over cake while hot. Cool in pan before removing.

BLACK WALNUT CAKE

Mrs. Charles Hart
(Jean)

2 1/2 cups sifted all-purpose flour
3 teaspoon baking powder
1/4 teaspoon salt
3/4 cups shortening (part butter)
1 1/2 cups sugar
4 eggs
1 cup milk
1 cup black walnuts
1 teaspoon vanilla

Sift together flour, baking powder, and salt. Cream together until light and fluffy; Add shortening, sugar, and vanilla. Add egg yolks and continue beating. Blend in dry ingredients alternately with milk and beat well after each addition. Stir in walnuts. Fold in egg whites, stiffly beaten. Pour into well greased and floured 9 inch cake pans. Bake in 350 degree oven 30 to 35 minutes.

FROSTING

Combine 1/4 cup sifted all-purpose, 1/4 cup butter, 1 cup sugar, 1 egg. Add 1/2 cup milk. Cook over medium heat, stirring constantly until thickened. Cool slightly. Blend 2 1/2 cups sifted confectionery sugar and 1 teaspoon vanilla. Beat until smooth and of spreading consistency.

POUND CAKE DELIGHT

Mrs. Reuben S. Hart, Jr.
(Edna Earle)

Cream: 2 sticks margarine
2 cups sugar
6 eggs, beat after each egg

Crush: 1 box (12 oz.) vanilla wafers, and add alternately with 1/2 cup milk.

Add: 1 package (7 oz.) flake cocoanut and 1 cup chopped pecans.

Bake: 350 degrees for 75 minutes. (Let stand 2 or 3 days)

GRAHAM CRACKER CAKE

Mrs. Franklin Hart
(Nancy)

1 stick butter
1 lb. box graham crackers
1/2 cup Crisco
2 cups sugar
5 eggs
1 cup milk
1 cup pecans
1 can Angel Flake cocoanut
2 teaspoon baking powder
2 teaspoon vanilla

(see next page)

Cream butter and Crisco - add sugar. Add eggs one at a time. Break crackers into crumbs and mix with baking powder. Add milk and crackers alternately. Chop nuts and add along with the cocoanut and vanilla. Bake at 375 degrees for one half hour in a pan.

ICING

1 can crushed pineapple (drained)
1/4 stick of butter (melted)
1 box confectionery sugar

Blend and cream together and put on cake while its warm.

POUND CAKE

Mrs. R. S. Hart, Jr.
(Edna Earle)

5 eggs
1 3/4 cups sugar
1 cup butter
2 cups flour (Swans Down Cake Flour)
1 teaspoon vanilla (or lemon extract)

Cream shortening and sugar; add eggs. Beat thoroughly; add flavoring and gradually add the flour. Bake in moderate oven (325) about 60 minutes.

FRUIT COCKTAIL CAKE

Mrs. Clinton Adams
(Bettie)

Grease and flour pans - set oven at 350°F.

1 1/3 cups sugar
2 cups plain flour
2 teaspoon baking soda
2 eggs
1 #303 can fruit cocktail and the juice

Sift together flour, sugar, soda and a pinch of salt. Add eggs beaten and fold in the can of fruit cocktail. Bake at 350 until done.

FILLING for above

1 1/2 cup sugar
1 can (small) milk
1 stick margarine or butter
1 can Angel Flake cocoanut
1 cup chopped nuts
1 teaspoon vanilla

Boil sugar, milk and butter for 5 minutes. Let cool, add cocoanut, nuts and vanilla and spread on cake.

CARROT CAKE

Mrs. Alton Warren
(Billie)

2 cups plain flour
4 eggs - whole
2 cups sugar
2 teaspoon cinnamon
1 1/2 cup wesson oil
3 teaspoon soda
3 cups grated carrots
1 teaspoon salt

Mix oil and sugar, then other ingredients. Fold in carrots last. Cook in 3 layers at 350 degrees, in greased or paper lined pans for 20 to 25 minutes until firm. Let cool thoroughly.

ICING

1 8 oz. pkg. cream cheese
1/2 stick oleo or butter
1 box confectionery sugar
1 teaspoon vanilla
1/2 cup finely chopped nuts

QUICK CHOCOLATE CAKE

Mrs. Franklin Hart
(Nancy)

1 pkg. jello chocolate pudding (not instant)
1 devil food cake mix
1/2 cup chocolate semi-sweet morsels
1 cup nuts

Cook pudding as directed with two cups milk. Add dry cake mix and the 1/2 cup morsels and nuts. Bake at 350 degrees until done. Morsels kindly act as a icing.

PINEAPPLE UP-SIDE DOWN CAKE

Mrs. Reuben Hart
(Patty)

1/4 cup shortening
3/4 cup sugar
1 egg
1 1/2 cups flour
1/2 teaspoon salt
1/2 cup milk or pineapple juice
2 teaspoon baking powder

Blend shortening with sugar and eggs until fluffy. Add sifted dry ingredients alternately with milk or fruit juice to shortening mixture. Beat until smooth. Best baked in iron skillet.

TOPPING FOR UP-SIDE DOWN CAKE

4 tablespoon shortening
1 cup brown sugar
1 No. 2 can sliced pineapple

Melt shortening in bottom of pan. Add brown sugar. Blend thoroughly and spread evenly in bottom of pan. Arrange pineapple slices over surface of mixture. Place cherry in center of each slice. Cover with batter and bake in moderate oven (350) about 30 minutes or until done. While hot turn out of pan upside down on serving plate. Serve warm plain or with whipped cream.

WISHING WELL CAKE

Mrs. Austell Warren
(Dot)

1 1/2 cups margarine
3 cups sugar
8 eggs
2 tablespoon vanilla extract
3/4 teaspoon salt
3 cups sifted all purpose flour

Blend sugar and margarine. Add eggs, one at a time. Add extract and salt. Gradually blend flour into creamed mixture. Turn into ungreased tube pan. Bake at 325 degrees for one hour and forty minutes.

QUICK CAKE FILLING

Mrs. R. S. Hart, Jr.
(Edna Earle)

1 cup milk
1 cup sugar
12 marshmallows
1 cup cocoanut
1 can crushed pineapple
nuts if desired

Mix milk, sugar and marshmallows. Cook until marshmallows melt. Add cocoanut, cook until thick. Spread on cake and add pineapple and nuts.

SEVEN-MINUTE ICING

Mrs. Glenn Hart
(Estelle)

2 egg whites
1 1/2 cups sugar
2 tablespoon white corn syrup
5 tablespoon cold water
1 teaspoon vanilla

Place unbeaten egg whites, sugar, syrup and water in top of double boiler and whip with beater until mixture is stiff. Remove from heat and add vanilla and spread on layers.

SOUR CREAM POUND CAKE

Mrs. Franklin Hart
(Nancy)

1/2 lb. butter
3 cups sugar
6 eggs
3 cups plain flour
1/2 teaspoon salt
1/4 teaspoon soda
2 teaspoon vanilla
1/2 pint commerical sour cream

Sift together flour, salt, and soda. Cream butter and sugar. Add two eggs and beat until mixed thoroughly. Add one cup flour. Continue to alternate eggs and flour and beat after each addition. Add vanilla and mix. Fold in sour cream. Put in tube pan greased with butter. Place in cold oven and turn to 325 degrees. Do not open for over one hour. Cook 1 1/2 hours. Let cake cool for a few minutes after you take it out of the oven before removing from pan.

GRANDMOTHER's POUNDCAKE

Mrs. Wayne Lanier
(Margaret Sue)

2 cups flour
1 cup butter (decrease by 1 tablespoon if other shortening is used)
1 2/3 cups sifted sugar
5 eggs
1 teaspoon vanilla

Sift 2 cups all purpose flour; measure and sift again five times. Set aside. Cream butter, add sugar, and beat until no sugar crystals show. Then add one egg and beat until no egg can be seen; then add another and proceed as before. When the last egg has been added, beat long and hard. Add the flour, and beat again and add vanilla. Bake in tube pan at 275 degrees for 50 minutes.

CARMEL-NUT POUND CAKE

Mrs. Franklin Hart
(Nancy)

1/2 pound butter
1/2 cup Crisco
1 box light brown sugar
1 cup white sugar
5 eggs
1 cup milk
3 cups plain flour
1/2 teaspoon salt
1 tablespoon vanilla
1/2 teaspoon baking powder
1 cup nuts, chopped

(see next page)

Cream butter and Crisco, add brown sugar a little at a time; beat well; add white sugar and beat until it is light and fluffy; add eggs one at a time, beating well after each. After all eggs are in, beat three minutes - sift baking powder and salt with flour and add alternately with the milk. Put in vanilla and nuts. Bake in tube pan 1 1/2 hours at 325 degrees.

FRUIT COCKTAIL CAKE — Mrs. Patty Ark Evans

2 cups plain flour (sifted)
2 teaspoon baking soda
1 1/2 cup sugar
1 teaspoon vanilla
2 eggs
1/2 teaspoon salt
2 cups fruit cocktail and juice (1 #303 can)

Mix all ingredients together and beat two minutes. Pour mixture in a square pan, greased and floured. Mix 1/2 cup chopped nuts and 1/4 cup brown sugar and sprinkle over raw batter. Bake at 300 degrees until done (about 1 hour).

TOPPING - Fruit Cocktail Cake

3/4 cup sugar
1/4 cup oleo or butter
1/2 canned milk (or condensed milk)
1 cup cocoanut
1 teaspoon

Mix and cook for two minutes. Pour over hot cake. Cool in pan.

SCRIPTURE CAKE (An Old Scottish Receipe) — Mrs. Franklin Hart (Nancy)

1 cup butter	Judges 5:25
2 cups sugar	Jeremiah 6:20
3 1/2 cups flour	I Kings 4:22
2 cups raisins	I Samuel 30:12
2 cups figs	I Samuel 30:12
1 cup water	Genesis 29:7
2 cups pecans	Genesis 43:11
6 eggs	Isaiah 10:14
2 tablespoon baking soda	Amos 6:14
1 pinch salt	Leviticus 2:13
Spice to taste	I King 10:10

Chop the fruit: Follow Solomon's advice for a good boy proverb 23:14. Bake at 350 degrees.

The above receipe was given to me many years ago; sorry to say I've never took the time to sit down and look all this up and bake it. However, I do think it would be interesting.....Nancy

HOT MILK CAKE

Mrs. Garland Hart
(Mary

4 eggs
1 cup milk
1 stick butter or margarine
1 teaspoon vanilla or lemon flavoring
3 level teaspoon baking powder
2 cups sugar
2 cups flour
pinch of salt

Add butter to milk and heat over low burner until butter is melted. (may be very hot) Put eggs in bowl, beat until light, add sugar and beat until well blended. Sift flour, salt, baking powder together; add to egg and sugar mixture. Add hot milk and butter last. Batter will be thin. Bake in loaf or layer pan in 350 degrees until done. "Mary" prefers it baked in tube pan and iced with butterscotch frosting, or one of your choice.

BUTTERSCOTCH FROSTING - for Hot Milk Cake

1 cup brown sugar firmly packed
3 tablespoon shortening
1 1/2 cups sifted confectionery sugar
2 tablespoon butter
1/4 cup milk

Combine brown sugar, shortening, butter and salt in sauce pan and bring to boil, stirring constantly. Add milk and boil three minutes; cook, add confectionery sugar and beat until thick enough to spread.

RAISIN NUT POUND CAKE

Mrs. Glenn Hart
(Estelle)

1/2 lb. butter or margarine
6 large eggs, separated
2 1/2 cups sugar
5 cups flour
1 15 oz. box dark raisins
1 c. chopped nuts
1 t. vanilla

Grease and flour bottom of tube cake pan. Thoroughly mix sugar with melted butter; add well beaten egg yolks to mixture. In another bowl mix raisins and nuts in 1/2 cup of the flour to separate raisins. Beat egg whites stiff. Add vanilla to mixture. Add remaining flour 1 cup at a time. When batter is too stiff to work with spoon use your hand and continue adding all the flour, raisins and nuts; then add egg whites to mixture. Bake at 250 degrees 1 1/2 hours or until done. Do not open door until you think cake is done.

POUND CAKE

Mrs. Alton Warren
(Billie)

Cream 2 sticks of butter with 1/2 cup Crisco and 3 cups sugar.

Add:

3 cups flour
1/4 tsp. baking powder
5 eggs
1 cup milk
1 tbsp. vanilla

Bake at 275 degrees for two hours.

BLACK WALNUT CAKE

Mrs. Julian Hart
(Lois)

1/2 cup shortening
1 cup sugar
1 teaspoon vanilla
2 cups sifted cake flour
2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup milk
4 egg whites
1/3 cup sugar
1 cup minced black walnuts, chopped

Cream shortening well, add 1 cup sugar, beating until light and fluffy. Add vanilla. Then sift in dry ingredients alternately with milk, beating until smooth. Beat egg whites until foamy; add 1/3 cup sugar gradually, continuing to beat until stiff but not dry. Fold into batter. Add 1 cup nuts. Pour into two 8-inch pans. Bake 375 degrees for about 25 minutes. Spread frosting between layers and on top and sides of cake. Sprinkle with chopped nuts. (English walnuts may be substituted.)

CHOCOLATE MOUND CAKE

Mrs. Wilson Hart
(Sue)

1/2 cup cocoa
2 teaspoon soda
1/2 cup hot water
3/4 cup butter
1 3/4 cup sugar
2 eggs
1 teaspoon vanilla
2 1/2 cups sifted cake flour
1/2 teaspoon salt
3/4 cup buttermilk

(see next page)

Mix cocoa and soda together; add hot water, stir until blended; set aside. Cream butter until soft, add sugar gradually, continuing to cream until light and fluffy; add eggs, vanilla; sift flour and salt together. Alternately add in thirds, flour mixture, milk; beat well after each addition. Add cocoa mixture; stir well blended. Pour into layer pans lined with waxed paper. Bake 35-40 minutes at 350.

ICING - Chocolate Mound Cake

10 marshmallows
1 cup sugar
1 cup milk
Pinch of salt

Let above come to a boil. After boiling, add 1 lb. cocoanut. Let simmer for 5 minutes.

Put this on the top of each layer and then put a chocolate icing of your choice around the sides of the cake.

CHOCOLATE POUND CAKE

Mrs. Thorton Hart
(Vandelia)

1/2 lb. butter
1/2 cup Crisco
3 cups sugar
3 cups plain flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 cup milk
5 eggs
5 tablespoon cocoa

Cream butter, crisco and sugar; sift dry ingredients together adding alternately with milk, eggs and flour. Bake 1 1/2 hours at 325 degrees.

APPLESAUCE CAKE

Mrs. Wayne Lanier
(Margaret Sue)

1/2 cup butter
1 1/2 cups sugar
2 eggs
2 1/2 cups flour
1 teaspoon of baking powder
1/4 teaspoon salt
1 teaspoon cinnamon
1 teaspoon allspice
1/2 teaspoon nutmeg
1/2 teaspoon soda
1 cup of applesauce
1 cup pecans (shopped)
1 cup raisins

(see next page)

Cream butter and sugar; add eggs; add soda and applesauce - mix with butter and eggs. Sift flour, add nuts and raisins chopped with spices to butter mixture. Bake at 350 degrees.

Use a fresh cocoanut frosting.

COFFEE CAKE

Mrs. Patty Ark Evans

1/4 cup salad oil or melted shortening
1 beaten egg
1/2 cup milk
1 1/2 cups flour
3/4 cup sugar
2 teaspoon baking powder
1/2 teaspoon salt

Combine oil, egg, and milk. Sift together dry ingredients; add to milk mixture; mix well. Pour into greased 9 x 9 x 2 pan. Cover with topping.

TOPPING - Coffee Cake

1/4 cup brown sugar, 1 tablespoon flour, 1 teaspoon cinnamon, 1 tablespoon melted butter, and 1/2 cup broken nuts; sprinkle over batter. Bake at 375 degrees about 25 minutes, or till done. Serve warm.

TOASTED BUTTER PECAN CAKE

Mrs. Franklin Hart
(Nancy)

2 cups pecans, chopped
1 1/4 cups butter
3 cups sifted all purpose flour
2 teaspoon baking powder
1/2 teaspoon salt
2 cups sugar
4 unbeaten eggs
1 cup milk
2 teaspoon vanilla

Toast pecans in 1/4 cup butter at 350 degrees for 20 to 25 minutes. Stir frequently. Sift flour with baking powder and salt. Cream 1 cup butter, gradually add sugar, creaming well. Add dry ingredients. Blend well after each addition. Stir in vanilla and 1 1/3 cup pecans. Turn into three 8 or 9 inch round layer pans, greased and floured on bottoms. Bake at 350 degrees for 25 to 30 minutes. Cool; spread frosting between layers and on top.

BUTTER PECAN FROSTING - for Toasted Butter Pecan Cake

Cream 1/4 cup butter. Add 1 pound (4 to 4 1/4 cups) sifted powdered sugar, 1 teaspoon vanilla, and 4 to 6 tablespoons evaporated milk or cream until of spreading consistency. Stir in remaining pecans.

CHOCOLATE POUND CAKE

Mrs. Mack McLeod
(Glenda)

1/2 lb. butter
1/2 cup shortening
3 cups sugar
5 eggs
3 cups self-rising flour
1/2 cup cocoa
1 1/4 cup milk
1 teaspoon vanilla

Cream butter, shortening and sugar. Add eggs one at a time, beating after each one. Sift flour before measuring. Sift again with cocoa. Add milk and flour alternately to sugar and butter; then add vanilla. Beat together in large mixing bowl. Bake at 325 degrees for 1 1/2 hours in greased and floured tubed pan.

DESSERTS

COCOANUT QUICKIES

Mrs. Minnetta Hart Morgan

1/3 cup sweetened condensed milk
1/4 oz. package shredded sweetened cocoanut (1 1/2 cups)
1/2 t. vanilla
1/8 t. almond extract (if desired)

Place milk, cocoanut, vanilla and almond extracts in a medium mixing bowl. Mix until blended (on mixer at a low speed). Drop by tablespoonfuls on greased baking sheet. Bake in oven 350 degrees for 8-10 minutes. Remove from oven and let stand 5 minutes before removing from pan.

QUICK FUDGE

Mrs. Reuben Hart (Patty)

12 oz. package chocolate chip (Nestle's)
1 can Eagle Brand Milk
1/2 cup nuts

Melt chocolate chips and remove from heat. Add Eagle Brand milk; add nuts. Pour into buttered pan. Cool and cut.

CHOW MEIN NOODLE CANDY

Mrs. Reuben Hart (Patty)

1 chocolate bits
1 can cashew nuts
2 cans chow mein noodles
1 pkg. butterscotch bits

Melt chocolate bits and butterscotch bits. Add nuts and noodles. Drop by spoonful onto platter and refrigerate.

QUICKIE DESSERT

Mrs. Patty Ark Evans

1 small box prepared cake mix (or 1/2 large box) yellow or white
1 can pie filling (apple and cherries are very good)
1/2 c. nuts
butter or margarine - enough to cover nuts melted

Pour pie filling in the bottom of a cake pan. Spread the powdered cake mix over the filling. Sprinkle nuts over the mix and pour melted butter over the mix. Bake at 325 degrees until you think it is done. Serve ice cream on top.

BUTTERSCOTCH BROWNIES

Mrs. Alton Warren
(Billie)

1 1/2 c. self-rising flour
1 lb. light brown sugar
2 eggs
1 c. nuts
1 tbsp. vanilla
1/2 lb. butter

Melt butter and sugar - let cool. Then add flour, vanilla and nuts and last add eggs one at a time. Bake at 300 degrees for 25-30 minutes.

DIVINITY FUDGE

Mrs. Franklin Hart
(Nancy)

Mix 2 1/2 cups sugar, 1/2 cup light corn syrup and 1/2 cup water; bring to boil slowly (covered). Uncover and boil without stirring to 235 degrees or until syrup spins a long thread when dropped from spoon. Add half the syrup mixture to 2 stiffly beaten egg whites - let stand while remaining syrup cooks to 250 degrees or when a little syrup forms a hard ball in cold water. Add remaining syrup and beat until mixture loses its gloss - add nuts and drop by spoonful on waxed paper. Beat real good and to not drop on paper until it will stand up in a peak real good.

HEAVENLY DELIGHT

Mrs. Franklin Hart
(Nancy)

1 can pineapple chunks - drained
1 jar marchino cherries - drained
1 half pint whipping cream
small marshmallows

Mix together and chill. Cover with cocoanut and almonds when ready to serve.

PEANUT BRITTLE

Mrs. Charles Hart
(Jean)

2 cups peanuts (raw)
1 cup sugar
1/4 cup water
1 t. soda
1/2 cup white Karo syrup

Combine sugar, syrup, water and peanuts. Bring to a boil; reduce heat, cook slowly until syrup is light brown or peanuts pop open. About 20 minutes. Remove from heat, add soda and beat until soda is well mixed. Pour in greased pan. Cool and break into desired pieces.

SNICKERDOODLES

Mrs. Reuben Hart
(Patty)

1 c. shortening
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 t. cream of tartar
1 t. soda
1/2 t. salt
1 t. vanilla

Mix and drop small balls in mixture of: 2 T. sugar, 1 t. cinnamon. Flatten with fork and bake at 400 degrees until brown.

QUICK NUT FUDGE

Mrs. Garland Hart
(Mary)

1 lb. confectionery sugar
1/2 cup cocoa
6 T. butter or margarine
1/4 t. salt
4 T. milk
1 c. nuts
1 T. vanilla

Combine all ingredients except nuts in top of double boiler. Place over hot water and stir until smooth. Add nuts and mix. Spread candy in buttered 9 x 5 pan.

OLD TIMEY TEA CAKES

Mrs. Franklin Hart
(Nancy)

2 eggs
1 cup sugar
1/2 cup butter (not margarine)
1 T. buttermilk
1/2 t. soda
1 t. vanilla
flour - PLAIN

Mix all ingredients with enough flour to make a stiff dough. Roll thin and cout into cookie shapes and bake in hot oven (400) until light brown.

LEMON-ANGEL DESSERT

Mrs. Robert Hart
(Clara Belle)

1 angel food cake(bake or buy)
1 package lemon pudding or pie mix (Not instant)

(see next page)

Prepare lemon pudding according to instructions on package. Beat 2 egg whites into meringue, adding 2 T. sugar for each egg white. Fold into cooked hot pudding. Cut cake into 3 layers. Using pie filling, stack layers of filling and cake; frost with remaining filling. Chill in refrigerator several hours, preferably overnight. Slice and serve. Keep in refrigerator.

COCOANUT-CHOCOLATE CANDY

Mrs. Clinton Adams
(Bettie)

1 large package of Angel Flake Cocoanut
1 can Eagle Brand condensed milk
1 box confectionery sugar
3 cups nuts - can use less

Mix together and form in balls (small). In top of double boiler over boiling water melt together 1 12 oz. package of semi-sweet chocolate morsels and 1/5 lb. household wax. Dip cocoanut balls in chocolate and wax mixture and drain on wax paper until firm.

APPLE CRISP

Mrs. Charles Hart
(Jean)

4 cups sliced apples
1 t. cinnamon
1/2 t. salt
1/4 cup water
3/4 cup flour
1 cup sugar
1 stick margarine

Put apples in bottom of greased baking dish. Mix cinnamon, salt, and water good. Mix flour, sugar, and margarine until crumbly. Put liquid ingredients over apples then last mixture over all. Bake at 350 degrees about 40 minutes.

APPLESAUCE COOKIES

Mrs. Ben Hughes
(Sandra)

3/4 c. soft shortening
1 c. brown sugar
1 egg
1/2 c. applesauce
2 1/4 c. flour
1/2 t. soda
1/2 t. salt
3/4 t. cinnamon
1/4 t. cloves
1 c. seedless raisins
1/2 c. nuts

(see next page)

Heat oven to 375. Mix thoroughly first 3 ingredients. Stir in applesauce. Blend dry ingredients; stir in; add raisins and nuts. Drop by teaspoonfuls. Bake 10 to 12 minutes.

RICE PUDDING

Mrs. Reuben Hart
(Patty)

Combine in a bowl:
2 well beaten eggs
1/3 - 1/2 cup sugar
1/4 t. salt

Gradually add:
2 c. milk; scalded
Stir to blend.
Add:
1 1/4 c. cooked cooled rice
1 c. raisins (optional)
1 t. vanilla
dash of cinnamon
dash of nutmeg

Pour into greased casserole. Set in shallow pan (1" deep) partially filled with hot water. Bake in moderate oven (325 degrees) for about 1 hour, or until dessert seems firm. It will stiffen somewhat in cooling.

EASTER EGG NEST

Mrs. Glenn Hart
(Estelle)

Use shredded cocoanut. Use as many colors as you like, but if you want colors, color the cocoanut desired color before using. To make eggs, roll one scoop of ice cream in cocoanut until well coated. Place on baking sheet in freezer for 40 minutes. Then place in container and continue freezing until ready to use. Remove from freezer 5 to 7 minutes to allow for thawing before using.

HARD CANDY (Scissor Candy)

Mrs. Garland Hart
(Mary)

1 cup water
1/2 cup white syrup
10 drops coloring
2 cups sugar
10 drops flavoring

Mix and bring to boil (280 degrees) using candy thermometer. Pour on platter that has powdered sugar, or a slab of marble

(see next page)

which is best. With scissors cut in narrow strips and cut small pieces from strip letting it fall in powdered sugar. Must work very fast. It is necessary for two to work together to make the full receipe. Suggested flavoring: oil of lemon, oil of peppermint, oil of wintergreen, oil of orange, oil of cherry, oil of anise, oil of cinnamon, or oil of cloves.

BROWNIES

Mrs. Austell Warren
(Dot)

1/2 cup margarine
2 oz. chocolate
3/4 cup sifted flour
1/2 t. baking powder
3/4 t. salt
2 eggs
1 cup sugar
1 t. vanilla
1 c. nuts

Melt margarine and chocolate together over hot water. Cool. Sift flour with baking powder and salt. Beat eggs light, and sugar, then chocolate mixture and blend. Add flour, vanilla, nuts and mix. Bake in greased pan in moderate oven, 350 degrees (30 to 35 minutes). Cool, cut in squares. For a more chewy brownie add 2 T. corn syrup to eggs, sugar and chocolate mixture.

SUGAR COOKIES

Mrs. Wayne Lanier
(Margaret Sue)

2/3 cups butter
2/3 cups sugar
2 eggs, well beaten
1 t. vanilla
2 cups sifted all purpose flour
1 1/2 t. baking powder
1/2 t. salt

Cream butter until soft. Add sugar gradually, continuing to cream until light and fluffy. Add eggs, vanilla; beat well. Sift flour, baking powder, salt together; add in 2 additions; beat well after each addition. Wrap dough in aluminum foil; chill several hours or overnight. Roll out to 1/8 inch thickness on lightly floured board. Cut into desired shapes with floured cutters. Place on ungreased cooky sheet. Brush tops with slightly beaten egg whites. Put any kind of frosting on top preferably chocolate after baking for 8 to 10 minutes in moderate 375 degrees. Yields 4 1/2 dozen cookies.

HARD CHRISTMAS CANDY Mrs. Lyn Ark

2 cups sugar
1/2 c. light corn syrup
1/2 cup water
dash of salt
few drops red or green food coloring
oil of wintergreen or oil of cinnamon

Combine sugar, syrup, water and salt. Bring to boil. Cook to hard crack stage (290°). Add food coloring a few drops of flavoring to taste. (Cinnamon extract or wintergreen extract may be used for flavoring in place of oil). Gently swirl mixture to blend. Pour into 8 x 8 x 12 inch metal pan. Let stand for a few minutes until film forms over top. Mark candy in little puffs about 3/4 inch square. Start marking outside and work towards center using a broad spatula or pancake turner. Press a line across pan 3/4 inch from edge being careful not to break through the film or surface. Repeat around 3 sides of pan intersecting lines at corners to form squares. Continue marking lines to center while waiting for center to cool enough. Retrace first lines pressing spatula deeper but not breaking film when spatula goes to bottom of pan. Cool. Turn out and break into pieces.

APPLE FRITTERS Mrs. Lyn Ark

1 1/4 cups sifted flour
1/2 t. salt
2 t. baking powder
4 T. sugar
1 egg
1/2 cup milk
2 T. melted table fat
4 medium apples
Shortening for deep fat frying the apples

Sift 1 cup of the flour, salt, baking powder, and sugar together. Beat egg until thick; add milk and fat, stirring. Add egg mixture gradually to flour mixture; beat batter 20 to 25 strokes.
Use enough shortening to fill a deep heavy pan 1/2 to 2/3 full when melted; cook at 370 degrees. Slice pared, cored apples into 1/4 inch rings; turn them in remaining 1/4 c. flour and then dip into the batter. Cook a few pieces at a time for 3 to 4 minutes, turning once. If desired, sprinkle with sugar while frying. Drain on absorbent paper.

PEANUT BUTTER COOKIES

Mrs. Reuben Hart
(Patty

1 c. white sugar
1 c. brown sugar
3/4 c. shortening
2 eggs (well beaten)
1 t. baking powder
1 c. peanut butter
3 c. flour
2 t. soda (dissolved in 2 T. boiling water)

Mix in order given. Makes very stiff dough but roll between the palm of hands. Make dough the size of a large pecan. Put on cookie sheet and press out to size of cookie with a fork. Bake in moderate oven 10 minutes.

EASY FUDGE

Mrs. Audra Ark
(Winsome)

2 cups sugar
6 T. cocoa
1 small can evap. milk
1 t. vanilla
1 t. butter

Mix cocoa, sugar, salt and milk. Cook, stirring until mixture comes to a boil. Continue cooking on medium heat for 5 minutes. Remove from heat, add vanilla and butter, beat for 2 minutes. Pour into buttered tray. Cut in squares when set.

Variation: Peanut Butter Fudge - add 1/4 cup peanut butter along with the butter and vanilla

Christmas Fudge - add 1/2 cup mixed cut-up candid fruits and 1/2 cup nuts along with the butter and vanilla.

Cocoanut and marshmallows can be used also.

BANANA BREAD

Mrs. Lyn Ark

Cream 1 cup sugar and 1/4 cup butter, pinch of salt, and 2 slightly beaten eggs. Mash with fork 2 very ripe bananas or 1 full cup. Add bananas and 2 cups Bisquick or 2 cups Jiffy Biscuit mix. Pour into well greased pan and bake at 350 degrees for 1 hour or until done.

"GOOK" Christmas Treat or Party Mix

Mrs. Garland Hart
(Mary)

1 lb. butter
1 or 2 T. accent
1 small box Wheat Chix
1 small box Rice Chix
1 cup nuts
2 T. garlic salt
1 1/2 T. Worcestershire sauce
1 small box pretzels (slim sticks broken)
1 small box Cherrios(oats round)
1 T. celery salt

Combine Wheat Chix, Rice Chix, pretzels, Cherrios, and nuts. In a large oblong baking pan and mix thoroughly. Heat butter until melted; stir into butter, worcestershire sauce, garlic salt, accent, and celery salt. Pour over cereals and mix well, stirring from under, and tossing lightly. Bake in slow oven 250 degrees for about 1 hour. Stirring about every 10 minutes. Store in air tight container. Makes a large amount.

BROWNIES

Mrs. Ben Hughes
(Sandra)

2 sqs. unsweetened chocolate or 6 T. cocoa
plus 2 T. fat
1/3 c. shortening
1 cup sugar
2 eggs
3/4 c. flour
1/2 t. baking powder
1/2 t. salt
1/2 c. chopped nuts

Heat oven to 350. Place in pan over boiling water chocolate and shortening until melted. Meanwhile mix dry ingredients. Beat into the chocolate mixture the sugar and eggs. Stir the dry ingredients into the chocolate mixture; add nuts. Spread into 8 x 8 square pan. Bake 30 minutes. Cut into squares after they have cooled.

BOILED COOKIES
(Children love to make and eat these)

Mrs. R. S. Hart, Sr.
(Nova Sue - Grandmother)

2 cup sugar
1/2 c. milk
1/4 lb. margarine
2 tbsp. cocoa
2 1/2 c. quick-cooking oats
1/4 c. chopped nuts
2 tsp. vanilla
1/2 c. peanut butter

(see next page)

Cook sugar, milk, margarine and cocoa for 1 1/2 minutes. Start counting when mixture has reached a full rolling boil. Remove from heat and add oats, nuts and vanilla and peanut butter is desired. Beat well until blended, and spoon onto waxed paper.

STRAWBERRY COCOANUT NESTS

Mrs. Clinton Adams
(Bettie)

1 8 oz. package cream cheese
1/2 c. sugar
2 t. milk
1 t. vanilla
2 packages shortcake dessert cups (8)
1 can flaked cocoanut
1 qt. fresh strawberries sweetened

Combine cream cheese, sugar, milk and vanilla; beat until smooth. Frost cups with cream cheese mixture; sprinkle with cocoanut. At serving time spoon strawberries into centers.

SUGAR COOKIES

Mrs. Reuben Hart
(Patty)

2 c. sugar
1 c. Crisco
1 c. sour milk
1 t. soda
1 t. baking powder
2 or 3 eggs (2 large or 3 small)
flour

Cream sugar and Crisco. Add eggs. Add sour milk, soda and baking powder. Add flour to make soft but not sticky dough. Approximately 3 1/2 cups. Bake at 375 for 10 to 15 minutes. Too much flour or too much mixing will make cookie hard.

DATE ROLL

Mrs. Jenkins Hart
(Hettie)

Combine in saucepan:
2 cups sugar
1 cup milk
1/4 cup butter or margarine

Cook until syrup forms soft ball in cold water. Add 1 package dates. Cook stirring frequently until candy becomes very thick. The bubbles will pop with a hissing sound and mixture will follow the spoon around the pan. Take from heat and add 1 cup chopped nuts, 1 cup shredded cocoanut. Stir until mixture has consistency of a soft cookie dough. Turn candy out on cloth which has been dipped in cold water. Wrap in cloth, forming long roll about 1 1/2 inches in diameter. Cool until firm and cut into 1/2 inch slices.

"This is very old, but a good one (40 years or so)" - Hettie

VERY QUICK PEACH COBBLER

Mrs. Franklin Hart
(Nancy)

1 cup flour
1 cup sugar
1 cup milk
2 T. margarine
1 qt. of peaches

Mix margarine with sugar; add flour and milk. Mix well and blend in peaches (or other fruit). Bake in 350 degree oven until done.

PEANUT BUTTER COOKIES

Mrs. Ben Hughes
(Sandra)

1/2 c. soft shortening
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg
1 1/4 c. flour
1/2 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt

Mix shortening, peanut butter, sugars and egg thoroughly. Blend dry ingredients; stir in. Chill for an hour. Roll small pieces of the dough into finger like pieces. Bake until golden in a 375 degree oven.

350 5-6 min

BISCUIT PUDDING

Mrs. Franklin Hart
(Nancy)

12 leftover biscuits
1 1/2 cup sugar
3 T. cocoa
milk
1 t. flavoring - vanilla
little flour

Add enough milk over crumbled biscuits to make it very mushy. Mix sugar and cocoa together and then add to milk and biscuits. Add a little flour and 1 teaspoon vanilla flavoring. Bake approximately 40 minutes on 350 degrees or until pudding like form.
You can store leftover biscuits in refrigerator until you have accumlated enough.

CHERRY-NUT PUDDING

Mrs. Thorton Hart
(Vandelia)

1 cup nuts
1 cup drained cherries - keep juice for sauce
1 1/4 cups sugar
2 tbsp. butter
1 cup flour
1 teas. cinnamon
1/2 teas. salt
1 egg

Bake 35 minutes in 350 degree oven in greased 8 x 10 pan

Spread with sauce:
cherry juice
1/4 cup sugar
2 tbsp. cornstarch
2 tbsp. melted butter
Bring to boil

Top with whipped cream

HEAVENLY PUDDING

Mrs. Garland Hart
(Mary)

Combine 1 lb. quartered marshmallows with 1 can of No. 2 pineapple (crushed). Let stand overnight. Just before serving add 1 cup nut meats and fold in 1 pint of whipping cream. Maraschino cherries may be added for color. Dice 4 or 5 and add when nuts are added.

LADY FINGERS - Cookie

Mrs. Franklin Hart
(Nancy)

1 1/4 stick margarine
3 T. brown sugar
2 T. white sugar
1 cup chopped nuts
2 cups flour
3 tablespoon ice water
1 tablespoon vanilla

Cream butter with sugars; then add all the other ingredients and mix well. Roll in small log forms no larger than your small finger. Bake at 350 until light brown. Remove from oven and roll in confectionery sugar.

QUICK DO-NUTS

Mrs. Franklin Hart
(Nancy)

1 pkg. canned biscuits (10)
1 cup powdered sugar
cinnamon to taste

Flattened each biscuit out by hand and cut the center out to make it look like a do-nut; also use centers separately. Drop the biscuit in 2 to 3 inches of hot Crisco oil or any shortening; brown on one side and then the other - takes only a few seconds. Remove from oil and drop in paper bag of the powdered sugar mixed with cinnamon to taste. These are most delicious but should be served hot.

CHOCOLATE FUDGE

Mrs. Phillip Hart
(Carolyn)

2/3 cups cocoa
3 cups sugar
1/8 teaspoon salt
1 1/2 cups milk
1/4 cup butter
1 teaspoon vanilla

Mix cocoa and sugar together with salt. Add milk. Cook on medium heat stirring constantly. Cool until a drop forms a soft ball when dropped into a glass of water. Add butter, vanilla and nuts and beat until it starts hardening. Pour into a buttered dish.

EGG CUSTARD

Mrs. Jenkins Hart
(Hettie)

3 eggs beaten
3/4 cups sugar
1 tablespoon cornstarch
1 teaspoon vanilla
1 1/2 cups milk

Cook at 450 degrees for 5 minutes; reduce heat to 300 for about 30 minutes.

CHERRY - YUM - YUM

Mrs. Franklin Hart
(Nancy)

3 cups graham cracker crumbs
1 1/2 stick margarine (melted)

Mix together the above and divide in half and set aside

2 packages of dream whip
1 cup milk
3/4 cups sugar
8 oz. package cream cheese

(see next page)

Whip the above four items together and it will be used in half also.

Use about a 9 x 13 pan and place in layers, first using half of the graham cracker and margarine mixture; then make a layer of half the dream whip and cheese mixture. On top of this place two cans of cherry pie filling and then on top of the filling add the other half of the dream whip and cheese mixture and finally the other half of the graham cracker mixture and refrigerate until well chilled. It can be made several days ahead of time if necessary.

PECAN SANDWICH COOKIES

Mrs. R. S. Hart, Jr.
(Edna Earle)

1 stick margarine or butter
1 t. vanilla
1 1/4 cups cake flour
2 heaping tablespoons powder sugar
1 cup nuts, chopped

Cream butter, add sugar, vanilla, flour gradually, and nuts. This makes stiff dough, shape into two rolls in wax paper. Let chill in refrigerator. Slice and cook slow about 200 degrees until slightly brown.

CHOCOLATE CRINKLES - Cookies

Mrs. Patty Ark Evans

1/2 cup shortening
1 2/3 cups granulated sugar
2 t. vanilla
2 eggs
2 1 oz. squares unsweetened chocolate - melted
2 c. flour
2 t. baking powder
1/2 t. salt
1/3 cup milk
1/2 c. chopped walnuts
sifted confectionery sugar

Cream shortening, sugar and vanilla. Beat in eggs, then chocolate. Sift together dry ingredients; blend in alternately with milk. Add nuts. Chill 3 hours. Form in 1 inch balls. Roll in confectionery sugar. Bake in oven at 350 degrees about 15 minutes on greased cooky sheet.

CHOCOLATE PECAN CRINKLES

Mrs. Mack McLeod
(Glenda)

1/4 cup butter
3/4 cup packed light brown sugar
1/2 cup semisweet chocolate pieces, or
3 squares semisweet chocolate
1 cup pecans, finely ground
1 egg
1 t. vanilla

In a heavy saucepan, melt butter and sugar and stir until sugar dissolves and mixture begins to boil around the edges. Add the chocolate and heat gently until chocolate is melted and blended stirring constantly. Remove from heat and stir in pecans. Add egg and vanilla and beat to form a thick paste. You can whip the whole batter in a blender until thoroughly smooth or use the batter as is. Lightly butter a sheet of foil fitted over a cookie sheet. Drop the batter by teaspoonfuls onto the foil, leaving 2 inches between each cookie because they spread when baking. Bake in moderate oven (350) 10 to 12 minutes. Chill as soon as removed from oven. When cold, remove at once from foil and store air tight.

NUT FINGERS

Mrs. Alton Warren
(Billie)

1 c. shortening
1/2 c. brown sugar
1 t. vanilla
1 T. water
2 c. sifted flour
1/2 t. salt
2 c. pecans ground coarsely
1/4 c. powdered sugar

Cream shortening and brown sugar. Add vanilla and water; then add flour, salt and ground nuts. Chill about 1 hour in refrigerator. Form into small balls about the size of a finger. Bake on greased cookie sheet at 250 degrees for 30 minutes or until golden brown. Roll in powdered sugar while still warm.

COCOANUT CHIFFON CUP CAKES

Mrs. Patty Ark Evans

2 1/4 cups sifted cake flour
1 1/2 cups sugar
3 t. baking powder
1 t. salt
1/3 cup salad oil
1 cup milk
1 1/2 t. vanilla
2 eggs, separated
1 can flaked cocoanut (3 1/2 oz.)

(see next page)

Sift together flour, 1 cup sugar, baking powder and salt into mixing bowl; make a well in dry ingredients. Add salad oil, half the milk, and the vanilla; blend. Beat 1 minute at medium speed with mixer. Add remaining milk and the egg yolks; beat one minute. Beat whites til soft peaksform; gradually add 1/2 cup sugar; beat til very stiff; fold into batter. Fill paper cups in muffin pans 1/2 full. Top with cocoanut. Bake at 400 degrees about 12 to 15 minutes or til done.

OATMEAL COOKIES

Mrs. Wilson Hart
(Sue)

"This is one of my family's favorite, quick desserts. In a matter of minutes, these cookies can be fixed and can prove to be one of the most delicious cookies ever eaten". - Sue

2 cups sugar
1/2 cup milk
1 stick margarine - melted
4 T. cocoa

Mix all well and put on range and boil 1 minute or until it forms a soft ball in water. Remove and add: 2 1/2 cups oatmeal, 2 t. vanilla, and nuts if desired. Drop onto wax paper.

PECAN BALLS

1 cup ground pecans
1 cup flour
5 or 6 T. sugar
1 t. vanilla
1/2 cup butter or margarine (1 stick)

Mix together. Place on ungreased pan and cook 10 to 12 minutes at 375 degrees. Roll in confectionery sugar while hot.

FUDGE COOKIES

In a bowl mix:

3 cups minute oatmeal
1 t. vanilla
1 cup chopped pecans or cocoanut

In a saucepan, bring to a rolling boil:

2 cups sugar
1/2 cup cocoa
1/2 cup milk
1 stick margarine

Pour second mixture of first, stir thoroughly and drop by teaspoonfuls on wax paper. Cookies are ready to eat when cool.

MISCELLANEOUS

ANGEL BISCUITS

Mrs. Alton Warren
(Billie)

5 c. unsifted flour (plain)
1/4 c. sugar
3 t. baking powder
1 t. salt
1 c. shortening
1 pkg. dry yeast
2 T. warm water
2 c. buttermilk

Sift together dry ingredients. Add the shortening. Dissolve the yeast in warm water. Add buttermilk to flour mixture. Mix well. Add additional flour to make soft dough if necessary. Bake at 400 degrees for around 15 minutes or less. Dough doesn't have to rise before baking, but if you desire, you can make out biscuits an hour or so before baking.

INSTANT RUSSIAN TEA

Mrs. Franklin Hart
(Nancy)

1 1/2 cup Tang
1 pkg. Twist Instant Lemonade
3/4 cup sugar (omit if sweetened tea is used)
3/4 c. instant tea
1/2 t. ground cinnamon
1/4 t. ground cloves

Combine all these ingredients together. To serve use two teaspoons of the mixture to 1 cup boiling water.

EGG NOG

Mrs. E. J. Hart, III
(Jeanne)

2 t. sugar
1/8 t. salt
2/3 cup milk
1 egg
1/4 t. vanilla
nutmeg (optional)

Add sugar, salt, egg and beat. Add milk and flavoring and beat only until blended. Serve with light sprinkling of nutmeg on top.

QUICK PUNCH

Mrs. Glenn Hart
(Estelle)

1 6 oz. can frozen concentrated lemonade
1 6 oz. can frozen pineapple juice
1 bottle ginger ale
ice cubes or crushed ice

With mixer on speed 1 or 2 blend together frozen lemonade concentrate and pineapple juice; add ice cubes and ginger ale.

PEPPER RELISH

Mrs. R. S. Hart, Jr.
(Edna Earle)

18 red peppers
18 green peppers
1 pint onions (ground)
1 bunch celery (finely chopped)
1 T. mustard seed
2 T. salt
4 cups sugar
3 cups vinegar

Grind pepper and onions; chop celery fine and mix. Sprinkle the salt over the mixture. Cover with boiling water. Let stand 10 minutes. Drain. Mix with other ingredients and boil 15 minutes. Pack in jars.

RUSSIAN TEA

Mrs. Franklin Hart
(Nancy)

1 gallon water
Add 5 tea bags after water comes to a boil
Add 1 can frozen orange juice, 1 can frozen lemon juice, 2 cups sugar, 1 t. whole cloves. Boil for 2 or 3 minutes; then take out cloves and tea bags.

SCHOOL GIRL PICKLE

Mrs. Wilson Hart
(Sue)

Soak cucumbers in brine for 4 weeks. Make brine to float an egg. Remove from brine and soak in clear water 24 hours. Slice and soak in alum about 6 hours. To 6 lbs. of cucumbers, add 7 teaspoons of alum. Remove from alum and place in stone jar. Cover with boiling vinegar - let stand 24 hours. Drain off vinegar. Add sugar and spices. Put a layer of cucumbers, then a layer of sugar and spice. Use 6 to 8 lbs. sugar to 12 lbs. of cucumbers.

PEPPER RELISH

Mrs. Wayne Lanier
(Margaret Sue)

12 red peppers
12 green peppers
12 onions
2 cups sugar
2 cups vinegar
3 T. salt

Chop peppers and onions. Cover with boiling water and let stand for 5 minutes and drain. Add vinegar, sugar and salt and boil mixture 5 minutes. Put into clean, hot jars and seal.

FRENCH DRESSING

Mrs. Franklin Hart
(Nancy)

1 t. salt
2 t. sugar
1/2 t. black pepper
1/4 t. ground cloves
1 c. wesson oil
1 c. vinegar
1/2 of a can of Campbell's tomato soup

Combine all ingredients and shake until well blended.

CHILI FOR HOT DOGS

Mrs. Garland Hart
(Mary)

1 lb. hamburger
1 small onion
1 can tomato paste
1 q. tomato juice
1 tsp. hot pepper seed
1 tsp. chili powder
1 tsp. black pepper
1/2 tsp. salt

Place hamburger into saucepan or skillet and cook slowly until meat is cooked. Add rest of ingredients and cook slowly until thick.

CREAM CHEESE PASTRY

Mrs. Robert Hart
(Clara Belle)

1 c. soft butter
6 oz. cream cheese
2 c. flour

Blend well. Shape into tart pans; using hands, place small ball of pastry in pan and press to shape. May be used with any desired filling, but is especially good for pecan tarts.

BARBEQUE SAUCE - good for pork or chicken

Mrs. Ben Hughes
(Sandra)

Mix in saucepan 2 T. brown sugar, 1 t. salt, 1 t. dry mustard, 1/4 t. chili powder, dash of pepper, 2 to 3 tablespoons worcestershire sauce, 1/4 cup vinegar, 1 c. tomato juice, 1/2 c. water, 1/4 c. tomato catsup, 1/2 stick margarine. Simmer about 15 minutes; pour over meat and baste every now and then.

SWEETBREAD CORNPONE

Mrs. Garland Hart
(Mary)

Mix 4 cups cornmeal (yellow), 1/2 cup sugar, 1 t. salt, 4 cups boiling water. Stir until smooth and let stand over night in tightly covered container.

The following morning add:
1/2 c. molasses, 1 egg, 1 1/2 cup flour, 1 1/2 t. soda, 2 t. baking powder and 1 cup buttermilk. Mix in bowl until smooth; bake at 450 degrees for 45 minutes. Reduce heat to 350 degrees bake 45 minutes or until done. Makes large serving. If baked in loaf pan will keep several days.

QUATRE - QUARTS

Mrs. Lyn Ark

4 large eggs
1 1/2 cup sugar (12 oz.)
3 sticks butter, softened (12 oz.)
1 T. lemon juice
12 oz. flour
2 oz. finely chopped almonds

Separate egg yolks from whites. Beat the yolks slightly and add sugar and butter, beating constantly until the mixture is smooth. Add lemon juice and flour and continue stirring until well blended. Fold in stiffly beaten egg whites. Pour into large, round, buttered cake tin, filling it only half full because the cake will rise very high. Bake 1 hour in 350 degree oven. If desired, blanch 2 oz. of almonds by dropping them into boiling water and then removing the skins; chop finely, and sprinkle over the cake before baking.

Quatre - Quarts is a French receipe. It gets the name Quatre - Quarts (four quarters) because all of the main ingredients are measured in multiples of four.

SOUR MILK

Mrs. Reuben Hart
(Patty)

Combine:
1 c. milk
2 T. lemon juice or 1 T. vinegar

BARBEQUE SAUCE

Mrs. E. J. Hart, III
(Jeanne)

3 T. margarine
1/4 c. minced onions
1 t. salt
1/4 t. paprika
1/2 t. chili powder
1/4 c. tomato paste or ketsup
3 T. worcestershire sauce
3 T. vinegar
1/2 c. to 3/4 c. water

Melt butter in saucepan, add onion and cook until transparent, stirring frequently. Add seasonings and water. Simmer for 5 minutes. Use to baste poultry, pork, beef or any kind of meats.

ICE BOX ROLLS

Mrs. Alton Warren
(Billie)

1 qt. sweet milk
1 c. lard
1/2 c. sugar
yeast

Mix in pan and let come to a boil, stirring constantly. Set off to cool; add yeast which has been dissolved in lukewarm water.

Add four cups flour and let stand 2 hours in warm place; then add: 1 tbsp. salt, 1 tbsp. baking powder, 1 t. soda and 6 cups flour or thereabout. Let rise and make out into rolls.

REUBEN'S EGGNOG

Mrs. Reuben Hart
(Patty)

1 1/4 c. sugar
4 eggs
1 3/4 qts. milk
pinch of salt
1/2 t. vanilla
1/2 pt. whipping cream + 2 T. sugar

Combine eggs and sugar. Add milk, vanilla and salt. Stir and cook until mixture reaches boiling point. Remove from heat. Continue stirring until mixture has cooled some. Let stand until cool. Add whipped cream. Makes 2 qts.

PUMPKIN BREAD

Mrs. Austell Warren
(Dot)

3 cups flour (all purpose)
1 t. cinnamon
1 t. allspice
1 t. cloves
1 t. nutmeg
1 t. baking powder
1 t. soda
1 t. salt

Sift above together, add 1 cup nuts if desired.

Combine: 1 cup oil
3 cups sugar
3 well beaten eggs
1 t. vanilla
2 c. pumpkin

Combine with flour mixture. Pour into 3 well greased 1 lb. coffee cans and filling each half full. Bake 2 1/2 hours at 250 degrees. (freezes well) also good baked in cupcake baking cups, or any loaf pan. "We enjoy this just anytime: dessert, between meal snack, etc. Good to make dainty party sandwiches with cream cheese between. And does it smell good when baking! Yummy!! - Dot

PUNCH

Mrs. Reuben Hart
(Patty)

1 large can Hawaiian Punch
1 small can Sunkissed Raspberry-Lemon Punch
1 small can Lemonade
1 small can orange
1 small can pink lemonade
1 pint frozen strawberries (optional)

Yields approximately 5 1/2 quarts

SPREADS FOR OPEN-FACED SANDWICHES

Mrs. Audra Ark
(Winsome)

Relish-Butter Spread
3/4 cup drained pickle relish
6 T. softened butter or margarine

Tuna-Fish Salad
1-7 1/4 ounce can grated tunafish
1/3 cup minced onion
1/3 cup mayonnaise
Combine all and mix well

Egg Salad Spred
4 hard cooked eggs, chopped
1/3 cup mayonnaise
1 t. dry mustard
Combine all ingredients, mixing well

CHILDREN

CHILDREN'S SPECIALS

AFTER SCHOOL SNACK

Little Miss Kim Hart

6 Ritz crackers
6 marshmallows
peanut butter

Spread peanut butter on each cracker; place a marshmallow on top and place in 350 degree oven and bake until marshmallow is light brown.

MIX FOR POPSICLES

1 pkg. jello
1 pkg. kool-aid (unsweetened)
1 cup sugar
4 cups water

Dissolve jello in a cup of hot water first. Add other ingredients and mix well; put in popsicles containers and freeze.

FUDGY PUDDING POPS

Little Miss Kim Hart

1 pkg. instant chocolate pudding
2 cups milk

Beat pudding mix and milk until smooth, about one minute with mixer; place in popsicles containers and freeze. If you don't have the containers you can use the small size paper cups and insert a wooden stick in the center of the pudding. Place in freezer. To eat just tear off the paper cup!

FIG NEWTONS

Cut each fig newton in 3 slices and roll in confectionery sugar. Very nice for a party.

S'MORES - for picnic or cookouts

4 graham crackers
1 plain Hershey bar
2 roasted marshmallow

Place 1/2 of a Hershey bar on a graham cracker; then place a hot roasted marshmallow on top of candy and then top with other graham cracker making it into a sandwich. Press together. Very nice for desserts for cook-outs. Makes 2.

CINNAMON TOAST

Little Miss Kim Hart

4 slices hot buttered toast
1 t. cinnamon (teaspoon)
2 Tablespoon sugar

Mix the cinnamon and sugar in a small dish. Sprinkle over the toast and serve while it is still warm. "I can fix my own breakfast" - Kim

LEPRECHAUN PIE

16 oz. can Stew Beef
1 can mushrooms
1 pkg. refrigerated biscuits

Mix the beef stew and mushrooms together in a casserole dish. Place the biscuits on top so their sides touch. Bake in a 350 degree oven for about 20 minutes until the biscuits are nicely browned.

QUICK N EASY PIZZA

Little Miss Kim Hart

4 English muffins
shredded cheese
1 can spaghetti sauce with meat (can use your Mother's left over sauce)

Separate into half and toast the English muffins. Spread the spaghetti sauce on the muffins and top with the cheese. Broil for a few minutes until cheese melts and is gooey.

CHOCOLATE ANIMAL CRACKERS

1 Box Animal Crackers
1 pkg. semi-sweet chocolate bits
1 tablespoon vegetable shortening (do not use butter or margarine)

Melt chocolate bits and shortening in a saucepan over low heat. Stir until smooth. Dip animal crackers into chocolate and lift out with a fork. Place on waxed paper to harden.

SHAGGY DOGS

1 can sweet condensed milk (Eagle Brand)
5 or 6 slices white bread
3/4 c. shredded cocoanut

Trim crust off the bread and cut into 1-inch squares. Pour condensed milk in one bowl and cocoanut in another. Dip the bread squares first in the milk and then in the cocoanut. Place on cookie sheet and broil 4 inches from the heat. Watch carefully so they don't burn. When golden brown remove to a platter to cool.