

INDEX

SOUPS AND STEWS

BREADS/BREAKFAST

SALADS

SEAFOOD

MAIN DISHES

VEGETABLES

EGG ROLLS

CAKES, PIES, AND PARTY FOODS

A special thank you to Pat Kuhns who has worked for months putting this book together. Without parents like Pat we could not do all the exciting things we do.

Thanks a million Pat - you are an angel!

Fondly,
Denny
Barbara

ELEPHANT STEW

1 Elephant (med. size) salt & pepper
2 rabbits (optional)

Cut elephant into bite size pieces. This should take about 2 months. Add enough brown gravy to cover. Cook over kerosene fire about 4 weeks at 400 degrees. This will serve 3,800 people. If more are expected, two rabbits may be added, but do this only if necessary, as some people do not like to find hair in their stew.

Holly Schuster

"It's heavy!"

Holly Schuster PASTA E FAGIOLI

1/2 lb. Great Northern Beans	1/2 cup canned plum tomatoes
2 ham hocks, cut in pieces	chopped with juice
2 1/2 tbsp. finely chopped onion	3 cups chicken broth
2 tbsp. finely chopped celery	Salt and freshy ground pepper to taste
2 tbsp. finely chopped carrots	1 cup uncooked maraconi (elbows, shells or bow ties)
	Freshly ground Parmesan cheese

Cover beans with water and soak overnight. Wash and drain in the morning. Put in a saucepan with ham hock pieces and cover with water 1 inch above beans. Bring to a boil and simmer 45 minutes, covered. Drain beans and return to stockpot. (Do not remove ham hocks).

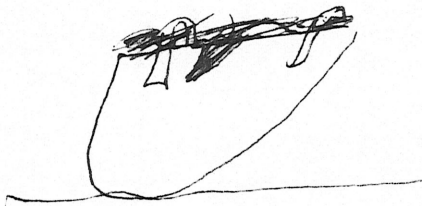
Add vegetables, tomatoes, and chicken broth. Bring to a boil and cook, covered, for 20 to 25 minutes or until beans are tender.

When ham hocks are cooked, remove from pot and cool enough to remove bone and fat. Dice meat and set aside.

Remove 1/2 cup beans from pot and mash. Return to soup. Season to taste with salt and pepper.

Add more chicken broth, if necessary, so soup will not be too thick. Add macaroni and diced ham and cook for 10 minutes. let soup rest for 10 minutes before serving. Serve with Parmesan cheese.

Laura Roop



Laura says it is OK!

7
Laura

MOM'S VEGGIE SOUP

1/2 lb. beef chuck, stew beef or beef shoulder cubed into small pieces.

1 large can Tomatoe Juice

1 large can tomatoe wedges or peeled tomatoes

2-3 beef bouillon cubes

2-3 cups cold water

3 tbsp. ground basil

2-3 tbsp. lemon juice

Dash of black pepper

Dash of soy sauce (if desired)

salt (if desired) to your taste after soup has simmered.

3-4 white peeled and cubed potatoes

4-5 carrots washed, peeled, and sliced.

1 large onion peeled and diced into small pieced.

Add any of your favorite frozen or fresh vegetables.

Directions: In a large stock pot combine tomatoe juice, canned tomatoes with juice, beef bouillon cubes, water, basil, lemon juice, pepper and soy suace. Turn on medium heat and let cook.

In a skillet: Braise the beef until brown (dash of wine does wonders for tenderizing the cheaper cuts of beef). Combine with the tomatoe stock in pot. Combine all the cut vegetables in the stock pot. Turn heat down to simmer and continue simmering until vegetables are very tender, approximately 1 hour to 1 1/2 hours. This can cook slow in a crockpot-cooking time approximately 6 hours.

Sean Quinlan

BRUNSWICK STEW

Dice 4-5 potatoes

cut one large onion

Cook potaotes and onion witha medium size can of tomatoes until potatoes are done. Then add:

2 large cans Castleberry Brunswick Stew

1 Can Castleberry Barbecue Pork

1 can Castleberry Barbecue Beef

1 can whole kernel corn and juice

1 can peas and juice

3/4 cup Barbecue sauce

1 tbsp Worcestershire sauce

2 tsp lemon juice. 1-2 tsp. hot sauce.

Simmer in Crockpot all day. Serves 10-12.

Jackie Guthrie

"It's Good!"

Sean
Quinlan 8

BEEF BARLEY SOUP

2 qts. water
1 3/4 lbs. ground beef stew meat
3-4 small soup bones
6 tsp beef bouillon concentrate
1 1/2 c sliced carrots
1 1/2 cup sliced celery
1 1/2 cup diced onion
1/2 cup chopped parsley (or parsley flakes)
1/2 (small) box fresh mushrooms ***
1/3 cup barley
1/4 tsp salt ***
1/2 tsp. pepper *** (***) Add later with mushrooms)

*"Try it...
you'll like
it!"*

Put beef and bones in soup kettle. Add water. Bring to boil. Skim. Add all ingredients except mushrooms, salt, and pepper. If using fresh parsley add when adding mushrooms.

Simmer - covered for 3 to 3 1/2 hrs. Add mushrooms, salt, pepper, and (fresh) parsley. Simmer til mushrooms are tender.

Yields approximately 6 -8 reg. size bowls.

Kyle Keelan 9 years old Kyle Keelan

CHEESE SOUP

1/2 c finely chopped carrot	1 cup chicken broth
1/2 c. finely chopped onion	1/4 tsp. salt
1/4 c. finely chopped celery	2 c light cream or milk
2 tbsp. butter	1 1/2 c shredded American
1/4 c. All Purpose Flour	Cheese

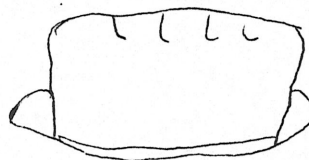
In covered saucepan cook carrot, onion, and celery in butter over low heat till tender. Stir in flour. Add broth and salt. Cook and stir till thickened and bubbly. Stir in cream or milk and cheese till cheese melts and soup is heated thoroughly. Do not boil. Makes 4 to 6 servings

Irene Derouaux

CORN BREAD

1 cup yellow corn meal
1 cup flour
1/4 cup sugar
4 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 egg
1/4 cup shortening or oil

It is good!



Dawn
7

Combine corn meal, flour, sugar, baking powder and salt. Add milk, egg, and shortening. Beat about 1 min. Bake in greased 8 in. baking pan at 425 d. for 20-25 min.

Dawn Paraka

BANANA NUT BREAD

1 cup sugar
1/2 cup butter
1 egg
1 1/2 cups sifted flour
3/4 tsp. baking soda
1/2 tsp. salt
1/2 c. pecans

2 large or 3 small ripe bananas.

Cream butter and sugar until light. Beat in egg. Add dry ingredients and blend. Add mashed bananas.

Pour into a greased and floured loaf pan and bake 350 d. 50 - 60 min.

Jean Stock, President
PTA

CORNBREAD

- 1 1/2 cup Mayonnaise
- 1 (17 oz.) can whole kernel corn, not drained
- 2 eggs
- 1 (12 oz) box Corn Muffin Mix

Mix above ingredients and put in large baking dish (1 1/2 - 2 qt. size) Bake 350 deg. for 35-40 min.

Jackie Guthrie

CHRISTMAS CRANBERRY BREAD

Sift together:

- 2 c. flour
- 1/2 tsp. baking powder

1/2 tsp. soda

Add:

- 1 beaten egg
- 1 c. sugar

3 Tbsp. melted butter
1/2 tsp. salt

Add 1/3 c. orange juice mixed with water to make 3/4 c. liquid. Cut in 1/2 c. cranberries and 2/3 c. nuts. Shake up cranberries and nuts in part of flour so they will not settle to bottom. Put into greased loaf pan. Bake 1 hour at 350 deg.

Danielle Mazzilli

Danielle Mazzilli 11/7

BLUEBERRY MUFFINS

- PREHEAT: Oven to 450 deg. (for dark nonstick pans, preheat oven to 425 deg.)
- GREASE: 6 large or 9 medium muffin cups.
- EMPTY: 1 box of Willie Blueberry Muffin Mix into a bowl; add 1/2 cup milk.
- STIR: Just until blended. (Batter should be slightly lumpy).
- SPOON: Batter into muffin cups, about 2/3 full.
- BAKE: 10 to 12 minutes or until golden brown.

Andrew Mack

They are terrific!

Andy Mack 8



HUSH PUPPIES

Beat together:

3 cups corn meal
2 tsp. baking powder
1 1/2 tsp. salt
1 1/2 cups milk
1/2 cup water

Blend in:

1 egg, if desired
1 onion, finely chopped, (if desired)

With hands, mold mixture into little cakes (about 1 tbsp. each) and fry in about 1 inch deep fat (375 deg), until well browned (1 1/2 min. on each side). Drain on paper. Serve very hot. Amount 2 dozen.

Leighanne Shaffer

Leighanne Shaffer

age "8"

"Goes great
with fried chicken!"

FRENCH TOAST

12 Slices of bread
4 eggs
Scant 1/4 c. sugar
3/4 tsp. salt
1 1/2 cups milk
dash cinnamon

Beat eggs well. Add milk and mix thoroughly. Mix in sugar and salt, etc. Dip bread and lay on greased griddle. Flip over when slightly golden brown.

Mr. Archie Miller, Principal

SAUSAGE AND EGG BREAKFAST

13 x 9 inch pan 350 degrees 1 hour Serves 12

12 slices of bread (without crust) 1 1/2 c. shredded cheese
cut into 9 cubes per slice (recipe calls for part-cheddar
and part-Velveeta) I use
all cheddar.
1 1/2 lbs. ground sausage 3 cups milk
(fry and drain) salt to taste

Just mix all together and put in dish overnight in refrigerator. All you have to do is put it in oven in morning. Great for a holiday breakfast. Delicious served with fruit cup.

Our family loves this, hope you do too!

Mrs. Glenda Wilson

age 7

COLESLAW

- 2 c. grated carrots
- 5 c. grated cabbage
- 1 c. Tastee Salad Dressing



Ben

Just great!

Mix ingredients together, chill, and serve.

Ben Segall

THE JUDDS KRAUT SALAD

- | | |
|-----------------------|---------------------------------------|
| 1 qt. sauerkraut | 1 onion minced |
| 1 green pepper minced | 1 3 ribs celery, minced |
| 2 cups sugar | 1 2 oz. jar chopped pimentos, drained |

Mix all ingredients together and store in a glass jar at least 1 day before serving. Stores up to 3 weeks in the refrigerator.

The Judds

COTTAGE CHEESE SALAD

- 2 C. cottage cheese
- 1 - 3 oz. pkg. orange jellow
- 1 sm. can mandarin oranges (drained)
- 1 sm. can crushed pineapple (drained)
- 1 cup Cool Whip

("It's very good!")

Sprinkle jello on cheese and mix. Add oranges and pineapple and mix with Cool Whip, chill and serve.

Danny D'Andrea Age 8

Danny D'Andrea

STRAWBERRY-SOUR CREAM JELLO

- 2 - 3 oz. pkgs. Strawberry Jello
- 2 C boiling water
- 2 sm. pkgs. frozen Strawberries, undrained
- 1 sm. can crushed pineapple-drained.
- 2 bananas, sliced
- 3 oz. sour cream

Combine jello and water. Stir in fruit, layer half of mixture in pan. Spread on sour cream. Place remaining jello mixture over sour cream.

Diane Lewis

AMBROSIA SALAD

1 cup mixed fruit or canned
fruit cup
1/2 c. mandarin oranges
1/2 c. pineapple tidbits.
1/4 c. crushed pineapple
1/2 c. miniature marshmallows
1/3 cup flaked coconut

3/4 c. dairy sour cream
1/4 c. maraschino
cherries, halved
1/4 c. canned red
seedless grapes

M-M-M great!

Drain fruits well. Combine all ingredients except lettuce and salad dressing, mixing slightly but thoroughly. Chill well. Serve over lettuce with salad dressing if desired.

Pat Kuhns

BROCOLLI SALAD

1 bunch fresh brocolli flowerets
c. raisins
1 small red onion

6-7 strips of bacon 1/2
broke into pieces

Combine in large bowl.

Mix together and add to brocolli mixture: 1 c. mayonnaise
1 1/2 tsp. sugar
2 Tbsp. vinegar

This is an easy, attractive, and delicious salad. Great to serve for company.

Magnificent! Andy

Andrew Sanders

CARROT SALAD

1/3 c heavy cream
3 cups shredded carrots
1/3 cups raisins
1/2 cup pineapple chunks, halved

3 tbsp. sugar
3/4 to 1 tsp. cinnamon
1/3 cup mayonnaise

Whip cream. Set aside. Combine remaining ingredients in a bowl, tossing to blend. Fold in whipped cream. Let chill, covered, in refrigerator for 10 minutes before serving. Refrigerate any unused portion. Yields 4-6 servings.

Terrific (she licked her lips!) Shawn Kuhns

Shawn

PISTACHIO NUT SALAD

1 - 20 oz. can crushed pineapple
1 small pkg. instant pistachio pudding
1 8 oz. tub of Cool Whip

Delicious!

Blend pineapple (including juice) and pudding mix until well dissolved. Fold in Cool Whip. Chill.

Susan Bretting
age 9

Susan Bretting

DELICIOUS SALAD

1 pint shredded pineapple
1 c. sugar
1 pkg. unflavored gelatin

1/2 c. cold water
1 pint whipping cream
1 large pkg. cream
cheese

Bring pineapple and sugar to boil. Boil 5 minutes. Dissolve the gelatin in the cold water. Add this to the pineapple mixture and cool. Whip 1 pint whipping cream and fold in the cream cheese which has been cut into little pieces. Put two mixtures together, cool and serve.

Mary Ann Armey

MICROWAVE FRUIT SALAD

1 can pineapple chunks (20 oz)
1 can sliced peaches (16 oz)

2 cans mandarin oranges
Bananas 1 or 2 sliced

Drain fruit and add enough water to make 3 cups. Add to juice: 1 regular vanilla pudding and 1 small Vanilla Tapioca pudding. Microwave until thick (about 6 - 7 min). Add fruit and chill. Keeps several days.

Lou Tammone

MARY'S 24 HOUR SALAD

Prepare 24 hours ahead.

1 large head lettuce
1 cup chopped celery
1 cup chopped bell pepper
1 cup red onion (diced)

1 small can peas,
drained
Mayonnaise
1 tbsp. sugar
1/2 c. Parmesan cheese

Place all vegetables in large bowl and mix them up very well. Completely cover the top with a very thin layer of mayonnaise. Sprinkle sugar over top, then sprinkle the Parmesan cheese over it all. Seal with aluminum foil and set in a refrigerator overnight. When you serve it the next day, just toss as you would any other salad and add salt and pepper to taste. I usually add a little lime juice, too.

Ruth and Jack Eckerd

SPAGHETTI SALAD

1 cup (5 oz) uncooked reg. spaghetti
3/4 tbsp. veg. oil
3/4 tbsp. vinegar
1 tsp. soy sauce
1/2 tsp. garlic powder
1 1/2 tbsp. mayonnaise
1 tbsp. chopped parsley

1/3 finely diced green
pepper
1/3 cup finely diced
pimiento, drained
2/3 cup. finely cut
cooked ham

Salt and white pepper to taste.

Break spaghetti into 1/2 inch pices. (Measure after breaking to make 1 cup). Cook in boiling, salted water for 10 minutes. Drain, cool. In a 6 cup bowl, mix oil, vinegar, soy sauce, garlic and mayonnaise until well blended. Add spaghetti, parsley, green peppers, pimiento, ham and toss lightly together. Taste and add salt and pepper as needed. Cover and chill for about 6 hours before serving. Yelds 3 1/2 cups.

Scrumptious!

Shawn Kuhns

*Shawn
8*

POPPY SEED SALAD DRESSING

In a blender combine:

1/4 cup honey
1/4 cup cider vinegar
2 Tbsp. mustard
2 Tbsp. poppy seeds
1 tsp. grated onion
pinch of salt (optional)

Slowly pour in 3/4 cup vegetable oil (peanut or safflower)

Liz Scherer

WALNUT SALAD DRESSING

1/2 cup dairy sour cream	1/2 tsp. salt
3/4 cup mayonnaise	1/4 tsp. white pepper
1/2 cup apple cider	1/8 tsp. yellow food coloring (if desired)
1/2 cup sugar	4 tsp. lemon juice
1/8 tsp. Tabasco sauce	3 tbsp. chopped walnuts
2 tsp. apple cider vinegar	

Mix together sour cream and mayonnaise. Slowly add apple cider until blended. Stir in sugar and add remaining ingredients, stirring to blend well. Chill. Refrigerate any unused portion.

Mom loves this!

Laura Roop

FRENCH DRESSING

1 1/4 tsp. dry mustard	1/4 cup apple cider vinegar
3/4 tsp. salt	3/4 tsp. Worcestershire 1/4 cup sugar
3/4 tsp Spanish paprika	sauce
3/4 tsp. lemon juice	2 cups tomatoe catsup
4 tsp. orange juice	1 cup soybean or other vegetable oil

Mix together mustard, salt, sugar, and paprika. Add lemon and orange juice, vinegar, and Worcestershire. Mix well. Blend in catsup. Using an electric mixer, gradually add salad oil, beating at low speed.

Shawn Kuhns

Laura

CRAB IN A BUN

4 English muffins
1 stick softened butter or margarine
1 Jar English Sharp Cheddar cheese (softened)
1/2 tsp. seasoned salt
1/2 tsp. dry mustard
1 can crabmeat drained
Dash of Worcestershire Sauce
2 tbsp. mayonnaise

Mix ingredients, split English muffins and put mix equally on top. Bake at 350 degrees for approx. 15 min. (until hot and bubbly).

Pat King

BLACKENED FISH MIXTURE

1 Tbsp. paprika
2 1/2 tsp. salt
1 tsp. onion powder
1 tsp. ground red pepper (cayenne)
3/4 tsp. white pepper
3/4 tsp. black pepper
1/2 tsp. dried thyme leaves
1/2 tsp. oregano

"Yummy and hot!"

Sprinkle both sides of fish generously with mixture and fry on grill.

This is very spicy and probably too hot for most children. Yields enough for approximately 9-12 pieces of fish.

Kyle Keelan Kyle Keelan

SPECIAL BOILED SHRIMP

2 pounds shrimp
1 cup oil
1 1/2 tsp chili powder mixed with (1) tbsp. vinegar
1/2 tsp. black pepper
3 cloves garlic, minced
1 tsp. salt
1 tbsp. basil
1 tbsp. chopped mint leaves

Wash, shell, and dry the shrimp. Make a marinade of the oil, spices, garlic, salt, and herbs. Mix well, pour over shrimp and leave them marinate over night or at least for 4 hours. Place the shrimp with the marinade in a boiling pan. Under a high flame, boil the shrimp for 6 to 10 minutes (depending on their size). Turn them once while boiling and serve with as much marinade as you prefer. Serves 4.

Delicious!!

Elizabeth Lane

Elizabeth Lane 8

ENCHILADAS

Preheat oven to 350 D. Makes 12/ feeds 4-6

Sauce:

2 -8 oz. cans tomatoe sauce
1 sm. can tomatoe paste
1 can tomatoe soup
2 cups water
1/4 cup. veg. oil
2 Tbs. Chili powder
1/2 tsp. garlic salt
1/4 tsp. salt

Andrew
7

Combine ingredients and simmer.

1 pkg. corn tortillas
1 lb. ground beef.
1 cup chopped black olives
8-9 oz. grated cheddar cheese
1/4 tsp. garlic salt
1/4 tsp. salt

Brown ground beef and onions. Drain fat. Add salts, black olives, and 1 cup of cheese. Dip tortillas in sauce, add a heaping spoonful of filling and roll. Place in pan seam side down. Pour 2/3 of remaining sauce, remaining cheese, and bake until cheese is melted and bubbly. Serve with remaining sauce.

Magnificent!

Andrew Sanders

MAYOR MCGOUGH'S FAVORITE HAMBURGER STROGANOFF

1 lb. hamburger	3 slices bacon (smoked is delicious)
1/2 c. chopped onion	3/4 tsp. salt or garlic salt
1/4 tsp paprika	1 10 1/2 oz. can cond. cream mushroom soup
1 cup dairy sour cream	
Hot buttered poppy seed noodles.	

Brown beef with bacon. Crumble bacon into small pieces. Add onion, cook until tender but not brown. Drain fat. Add seasonings to meat mixutre. Stir in soup. Cook slowly, uncovered 20 minutes, stirring often. Stir in sour cream and heat through. Do not boil. Serve over hot poppy seed noodels. Also good served over warmed chinese noodles. Makes 4 to 6 servings.

Mayer McGough

KEELAN'S CHILI

1 1/2 - 2 lbs. hamburger	1 med. size onion	
2 celery stalks (4, if not using green)	1 green pepper	
Pepper		
2 cans red kidney beans (1 1/2 lb sized)	1 can stewed tomatoes	
1 6 oz. can tomatoe juice	1 can tomatoe soup	
2 Tbsp. chili powder	1 Tbsp. paprika	
1 tsp. cummin seed		1 Tbsp.
oregano leaves		
1 tsp. salt		1 tsp.
pepper		
(Optional: couple of dashes of red pepper)		

Brown burger and drain.

Chop celery, onion, and green pepper. brown in butter or margarine for 15 minutes.

Add all ingredients in large pot and cover. Cook slowly for 1 - 1 1/2 hrs. (If chili gets too watery, remove cover 1/2 of the way.) Tastes even better the 2nd day and freezes great! Serves approximately 6-8 reg. size bowls.

HOT!!

Kristan Keelan

*Kristan
7*

GROUND BEEF STEAK

1 1/2 lb. lean ground beef
 1 1/2 tsp. salt
 1/4 ts. pepper
 1 1/2 c. cracker crumbs
 1 1/4 tsp. grated onion
 3/4 c. milk

"Great!"

Combine ingredients. Shape 1 1/2 inch thick in form of serloin steaks (1 large or 3 small). Place under broiler for 10 minutes each side. Also works well on a grill. Serves 4-6.

Susan Bretting

Susan Bretting

age 9

PORCUPINES

1 1/2 lbs. ground meat
1 thick slice bread
1/2 c. uncooked rice

1 egg
1 small onion
salt - pepper

Soak bread in small amount of milk and add to meat. Add other ingredients (chop onion). Make into oval balls and place in baking dish (about the size of small walnuts). Pour on 1 can undiluted tomatoe soup. Bake 1 1/2 hrs. at 375.

Mrs. Susan Barber

SWEEDISH MEAT BALLS ERICKSONS

4 oz. Dry bread crumbs
1/2 tbsp. salt
1/2 tbsp. Allspice
3 oz. onions
3 eggs
3/4 c. water

1/2 tsp. Accent
1/4 tsp. pepper
1/2 ts. garlic

3 lb. ground meat

Saute onions in fat - add to beaten eggs and water. Add spices and crumbs and mix lightly with liquid and meat. Form into small balls and bake on cookie sheet in a little water - 400 d. oven 15 to 20 min. Yields - about 140 meat balls.

"They're good!"

*Adam 8
Zavodny*

Adam Zavodny

LASAGNA

1 lb. lasagna noodles
1 lb. mild Italian sausage Crumb.
1 lb. Moxxarella sliced
6 hard boiled eggs (crumbled)

1 lb. ground chuck or
beef crumbled
1 lb. hot sausage
crumbled
2 C. ricotta cheese
Parmasean cheese

Make your own sauce.

Bake crumbled beef and sausage. Cook noodles as directed on pkg. Large baking dish or pan. Start to layer: Sauce, noodles, beef, sausage, ricotta, repeating ending with sauce and mozzarella. Bake at 350 d. oven for 40 to 60 min. Let stand for about 20 min. Slice and serve. Serves 7 to 10.

Excellent!

Sarah Hamlin

Sarah Hamlin 7

CHICKEN AND DRESSING

4 chicken breasts, cooked, cut up
2 cans cream of chicken soup
1 cup milk
1 pkg. Pepperidge Farm Stuffing Mix
1 cup hot water
1/4 cup butter

Put chicken in bottom of casserole. Mix soup and milk. Pour over chicken. Mix stuffing, water, and butter. Spread evenly over chicken and soup mixture. Bake for 1 hour at 350 degrees.

*"My favorite and
hopefully yours
too!"*

Barbara Root

*Barbara
Root*

CHICKEN DIABLE

1 broiler fryer (about 3 lbs), cut up
4 tbsp. (1/2 stick) butter or oleo
1/2 cup honey
1/4 cup prepared mustard
1 tsp. salt (or less)
1 tsp. curry powder

1. Wash chicken pieces; pat dry; remove skin if you wish.
2. Melt butter in a shallow baking pan; stir in rest of ingredients.

Roll chicken in butter mixture to coat both sides; then arrange meaty side up, in a single layer in same pan.

3. Bake in moderate oven (375 degrees) 1 hour, or until chicken is tender and richly glazed.

Makes 4 servings.

Jim Miles
Largo City Commissioner

CHICKEN

Debone and bake chicken, put 2 cups in a greased skillet, cover chicken with 1/2 cup peppers, onions, tomatoes. Put lid on til tender then put 4 slices of cheese. Put over cooked rice.

M. Starr

SESAME CHICKEN NUGGETS

Serves 4

1/2 cup plus 2 tbps. cornflake crumbs
1/3 cup plus 2 tsp. seasoned dried bread crumbs
2 tsp. sesame seeds
Dash each salt, onion powder, and garlic powder
1 1/4 pounds skinned and boned chicken breasts (cut into 1 in. pieces)
1/2 cup buttermilk
2 tbps. peanut oil or vegetable oil

In a bowl mix cornflake crumbs, bread crumbs, sesame seeds, and seasonings. Dip chicken into buttermilk and then into crumb mixture, turning to coat both sides. In 12 in. skillet heat oil; add chicken and cook, turning once, until browned on both sides, 3 to 4 minutes on each side.

Stephen Shelly 9

Stephen Shelley

*"Better than
Chicken McNuggets"*

CHICKEN CORNDON BLEU

2 whole boneless chicken breasts	6 tbsp. flour
salt and white pepper to taste	2 eggs, beaten
4 slices Swiss Cheese	1 tbps. water
4 slices cooked ham, 1/8 in. thick	6 tbsp. fine dry bread crumbs
	4 tbsp. butter

"I love it!"

Remove skin from chicken breasts and discard. Between 2 pieces of wax paper, flatten breasts with a wooden mallet until quite thin. Cut each into 2 pieces crosswise. Season to taste with salt and pepper. Lay a slice of cheese and slice of ham on each piece of breast and roll.

Mix eggs with water and dip chicken in egg, then in flour, then in egg again and finally in crumbs. Melt butter in a flat baking dish and bake chicken at 350 degrees for 20 min. or until lightly browned.

Heather Beck

Heather Beck 8

MARY'S CHICKEN

4 pieces boneless chicken
1 can of cream of chicken soup
1 can of cheddar cheese soup
1 lb. of brocolli
Bread crumbs

Bake chicken.

Mix cream of chicken and cheddar cheese soup together with 1
1/2 cans of milk.

Cook brocolli until tender.

When chicken is completed, pour brocolli on top. Cover the
brocolli with soups, then sprinkle with bread crumbs. Bake
30 min. Serve over rice. Serves 4

"It's Great!"

Mary Holtzman

HOLIDAY CHICKEN

Mix 1/2 c. lemon juice	1/4 tsp. ground black pepper
1 cup chopped dates	1/4 tsp. ground thyme
2 chicken bouillon cubes	Dash garlic powder
2 c. water	2 tbsp. butter
1/2 tsp. salt	

Place in sauce pan. Bring to boil; cook 5 minutes. Pour
date sauce over. Bake at 350 degrees for 1 hour and 15
minutes, basting occasionally with sauce. Serves 8.

Jean Halvorsen
Largo Commissioner

EASY CHICKEN CORDON BLEU

12 chicken breasts, boned	2 cans cream of celery soup
12 thin slices ham	1 cup buttered bread crumbs
12 chunks Swiss cheese	

Pound breasts until thin. Place slice of ham on each chicken
breast. Put chunt of cheese on top and roll each breast
placing rough side down in a shallow pan. Stir soup and pour
over all. Put buttered crumbs on top. Bake in 325 degree
oven for 1 1/2 hours or until sauce bubbles.

Danielle Mazilli

Danielle Mazilli

THE JUDDS' CORN DOGS

1 egg
1/2 cup milk
1 cup Bisquick baking mix
2 tbsp. cornmeal
1/4 tsp. paprika
1/2 tsp. dried mustard
1/8 tsp. pepper
8-10 frankfurters
Vegetable oil for frying

Mix all ingredients together except wieners and oil. Dip wieners into batter and then fry in skillet in deep hot oil until brown on all sides. Drain. Makes 4 servings

The Judds

KATHY'S EASY DINNER

1 1/2 lb. round steak	salt
2 cans cream of mushroom soup	pepper
1 onion (cut into pieces)	MSG

Cut round steak into cubes. If you use a crock pot, put cubes and onion in the pot and pour mushroom soup over it. This can also be done in a large pot with a lid. Cover and cook on low heat until meat is tender. Serve over rice.

Ruth Eckerd

CHICKEN-BROCOLLI BAKE

1 large bunch brocolli or 2 pkgs. frozen brocolli
Meat from 1 chicken
1 can cream of celery soup
1 can cream of mushroom soup
1 cup mayonaise
1 tsp. curry powder

Stew chicken - remove meat from bones.

combine soup, mayonaise, and curry powder. Layer chicken, brocolli, and sauce in 9 x 12 inch pan. Bake at 325 degrees for 25-30 minutes.

Jason Dahlvik

ENCHILADA CASSEROLE

1 lb. ground beef browned and drained
1-28 oz. can peeled tomatoes, crushed
1 large onion, diced
1 large green pepper diced
1 tsp. butter
2 tsp. garlic powder
1 tsp. cumin
1/4 tsp. ground cayenne pepper
2 tsp. chilli powder
6 oz. Monterey Jack, shredded
6 oz. Cheddar, shredded.
12 corn tortillas

*"It's hot and
I like it!!"*

Saute onions and green pepper in butter until tender. Add tomatoe and spices. Add drained ground beef. In baking dish, alternate layers of tortillas, meat sauce mixutre, and cheese, ending up with cheese on top. Cover casserole with lid or foil. Bake at 350 degrees for 30 minutes.

Holly Shuster

*Holly Shuster
age 9*

HAM LOAF

1 lb. ham loaf mix
2 c corn flakes (crushed)

1 egg
1/2 c. milk

Mix all ingredients, put in pan, (bread pan size). Set this pan in a larger water filled pan. Bake 1 1/2 hours at 350 degrees. At end of this time period glaze ham loaf with recipe that follows and return to oven for 1/2 hour.

Glaze for Ham:

1 Tbsp. brown sugar
1 tsp. vinegar
1 tsp. mustard (sandwich variety)

Denny Wilson

*This recipe was from New Wilmington, Pa
Church dinner! A particular favorite of
my family.*

RUSSIAN FLUFF

1 lb. hamburger
1 large onion, chopped
1 large green pepper, chopped
1 can mushroom soup
1 can tomatoe soup
1 medium size can peas
1 c. or more instant
rice

Brown hamburger, onions and green pepper. Combine all ingredients in casserole and place in oven at 350 degrees for at least 1/2 hour.

Mary Ann Arme y

CHINESE CASSEROLE

Brown slightly in skillet:

1 lb. ground beef
1 large onion chopped
1 cup celery.

Add: 1 can cream of mushroom soup
1 can cream of chicken soup
(both diluted)

1/4 cup Soy Sauce
1/2 cup uncooked rice
1 1/2 cups hot water

Mix together.

Bake in casserole covered, for 30 minutes at 350 degrees. Remove from oven, uncover, and sprinkle on top 1 or 1 1/2 cups Chinese noodles, and 1/2 cup coarsely chopped cashew nuts. Return to oven uncovered and continue cooking for 30 minutes.

Mrs. Susan Barber

MEATLOAF

1 1/2 lb. ground meat
2/3 cup milk
1/2 cup bread crumbs
1/3 cup grated onions
3 tbsp. chili sauce
1 egg

Mix together, put in loaf pan, bake at 350 degrees for one hour.

Katherine Hartung
Volunteer

CHEESEBURGER PIE

Pastry for 9 inch one crust pie, unbaked
1 lb. ground beef
1/2 tsp. ground oregano
1/2 cup crushed soda crackers
1 can (8 oz.) tomatoe sauce
1/4 cup chopped onion
1/4 cup chopped green pepper
3/4 tsp. salt
1/4 tsp. pepper

"Terrific!"

Brown meat, drain, stir in remaining ingredients and pour into pastry shell.

CHEESE TOPPING:

1 egg beaten	1/2 tsp. Worchestershir
1/4 cup milk	sauce
1/2 tsp. salt	2 cups grated Cheddar
1/2 tsp. dry mustard	Cheese

Combine egg and milk. Stir in seasonings and cheese. Spread topping evenly over filling. Cover edge of pie crust with 2-3 inch strip of aluminum foil to prevent excessive browning. Remove foil the last 15 minutes of baking. Bake in 425 degree oven for 30 minutes.

Danielle Mazilli 7

Danielle Mazilli

PIZZA IN A BURGER

1 1/2 lb. ground beef	1 tsp. dried oregano,
1/3 c grated Parmesan cheese	crushed
1/4 cup finely chopped onion	1 6 oz can tomatoe paste
1/4 cup chopped pitted ripe olives	4 slices mozzarella
1 tsp salt	cheese, cut in strips
8 cherry tomatoes, halved	8 slices French bread,
	toasted

Combine first 7 ingredients and dash pepper; shape into 8 oval patties. Broil over medium coals 5 to 6 minutes. Turn; top each with cheese and tomatoes. Broil 5 minutes or to desired doneness. Serve on toasted French bread slices.

Real Good!

Justin Jackson

Justin 6

FETTUCCHINE ALFREDO

1 pound fresh fettuccine
Boiling salted water
1 cup butter, softened
1/3 to 1/2 cup freshly grated
Parmesan cheese

Freshly cracked pepper
Additional grated Parmesan
cheese

Drop fettuccine in boiling water and cook until fettuccine comes to the surface, about 2 minutes. Drain at once and quickly place in a warm bowl in which half the softened butter has been placed. Top with lumps of the remaining butter and cheese. Toss lightly, using a fork and spoon, about 2 minutes, until fettuccine is well coated and a creamy sauce has formed.

Serve sprinkled with freshly cracked pepper and additional grated cheese. Makes 4 servings.

*Maria
9 years old*

Maria Aspergis

"Yummy!"



President Reagan's Favorite Macaroni and Cheese

1/2 lb. macaroni
1 t. butter
1 egg, beaten
1 t. salt

1 t. dry mustard
3 C. grated cheese, sharp
1 C. milk

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese. Bake at 350° for about 45 minutes or until custard is set and top is crusty.

LIVER DUMPLINGS

1 cup raw ground liver
1 cup fine ground herb stuffing mix
2 slightly beaten eggs
1 tsp. parsley.
1 tsp. finely chopped onion

Mix well and refrigerate 2 hours or over night. Make into balls and drop into your favorite vegetable soup or boullion beef stock. Boil 15 min or until done.

B. J. Marien

ROAST BEEF PIE

3 cups leftover roast beef cut into 3/4 in. cubes	1/2 cup dry red wine
3 tbsp. bacon fat	salt - pepper to taste
1 clove garlic, mashed	1 tsp. minced parsley
1 large onion, sliced	1/2 tsp. marjoram
1/4 pound mushrooms, sliced	1 tsp. Worchestershire sauce
3 tbsp. flour	Canned biscuits
2 1/2 cups consomme	2 tbsp. sherry

Cut leftover roast beef in 3/4 inch cubes. Melt bacon fat in heavy skilled and saute garlic, onion, and mushrooms until onion begins to take on color. Stir in meat and saute lightly a few minutes. Sprinkle flour over all and mix well. Pour on consomme and red wine, stirring constantly until sauce is smooth and thickened. Season to taste. Add parsley, marjoram and Worchestershire sauce. Pour into a 2 quart casserole and top with biscuits. Bake at 450 degrees for 10-15 minutes or until biscuits are golden brown. Before serving, pour sherry into the pie through openings between biscuits. Serve with rice.

Danielle Mazilli ⁷ Danielle Mazilli

BAKED CORN

2 cans whole kernel corn (drained)
2 pkgs. Ritz crackers (crushed)
1 cup milk
2/1 c. sugar

Super Good!

Erin >

Mix corn, crackers, sugar. Put in 9 x 9 in. baking dish. Dot with pats of butter. Pour milk over. Bake at 350 degrees for 30 minutes.

Erin Gornes

ESCALLOPED CORN

2 1 lb. cans of whole kernel corn
4 eggs, beaten
1/4 c. granulated sugar
salt and pepper to taste

2 c. liquid (juice off corn plus enough milk to make 2 cups).
1/2 stick margarine

Combine ingredients, and pour in greased casserole. Bake 1 hour at 350 degrees. Knife blade should come out clean when done.

This is my favorite corn dish.

Denny Wilson

SCALLOPED CORN

Preheat oven at 350 Degrees.
2 eggs slightly beaten
1/2 c. of milk
1 tsp. sugar
1 tsp. salt
1/8 tsp. pepper
1/3 cup diced onion
2 slices cubed bread (2 cups)
1 lb. 1 oz. can cream style corn
1 cup rice crispy cereal crushed
3 tbs. margarine

*Yummy!
Heather.S.*

Combine eggs with milk and add remaining ingredients except cereal and margarine. Pour into a 10 x 11 x 2 in. baking dish. Combine cereal and margarine and sprinkle on top. Bake 50 min.

Heather Seabrook

CHEESE POTATOES

3 cans sliced potatoes (or 6 med. potatoes boiled and sliced)
1 8 oz. pkg. cheddar cheese
1/2 c. milk

Erin

Super Good!

Layer potatoes and cheese in 9 x 9 baking dish. Pour milk over. Dot with pats of butter. Bake at 350 degrees for approximately 20 min. or until cheese is melted.

Judy and Lee Gornes

EGG PLANT PARMESAN

2 large egg plant
1 large can tomatoe sauce or your own homamade sauce.
1 1/2 lb. mozzarella cheese
2 eggs
milk
Italian bread crumbs
Parmesan Cheese
Cooking oil



Peel egg plant and slice about 1/4 inch thick. Combine eggs, and milk and beat. Dip eggplant ina egg andmilk mixture then into bread crumbs. Fry in cooking oil to brown. Place on paper towels to absorb grease. In a large baking dish, start to layer 1 layer of sauce, 1 layer of egg plant, 1 layer of mozzarella, and parmesan cheese. Repeat ending with sauce and cheese. Bake bout 350 degrees for about 1/2 to 45 minutes.

Excellent!

Sarah Hamlin

Sarah Hamlin

BUTTERED CRUMB POTATOES

Microwave Power Level: High
Approximate Cooking Time: 8 min.
Yield: 4 servings

4 medium potatoes, peeled (about 4 oz. each)
2 tbsp. butter or margarine, melted
1/2 seasoned dry bread crumbs

1. Roll potatoes in butter, then in bread crumbs.
2. Arrange in baking dish: drizzle with remaining butter. Heat 7 to 8 minutes on HIGH until potatoes are tender. Let stand, covered 3 minutes before serving.

Stephen

Stephen Shelley

*Stephen
likes them
a lot!*

EGGPLANT CASSEROLE

1 large eggplant, cut into pieces
2 c Cheese Whiz
2 eggs
2 cup milk
15 crackers, (broken)
salt and pepper to taste.

Peel eggplant, cover with salted water, boil until tender. Drain and mash. Add cheese whiz stir, well, add eggs, milk, crackers, and pour into greased casserole. Bake one hour at 350 degrees and serve hot. (Grated cheese may be substituted)

Marian Starr

BROCCOLI CASSEROLE

2 pkg. chopped broccoli (thawed, drained)
1 8 oz. jar cheese whiz
1 cup cooked rice
1 can water chestnuts sliced fine

Mix and bake 30 - 45 min. at 350 deg. Top with buttered bread crumbs.

Even non-broccoli lovers like this one! Barbara Root

Kara

BAKED BEANS

1 small onion, finely chopped
1/3 cup molasses
1/2 cup brown sugar
1 cup tomato catsup
2 cans (1 lb. 5 oz. each
New England style baked
beans

Combine onion, molasses, brown sugar and catsup and mix well. Add beans and stir gently to blend. Spoon into a buttered 2 quart casserole. Bake at 350 degrees for 20 min. or until bubbly.

Kara Faulk

MOM'S BEST MASHED POTATOES

Peel, cube and boil potatoes (estimate 1 nice size potatoe per person)

Drain well and place in either mixer or food processor.

Add 3 tsp. butter or margarine
2 dashes of milk
salt and pepper to taste

Blend all these ingredients together until smooth. NOW HERE'S THE SECRET: ADD 1 RAW EGG and blend until fluffy. You may want to adjust the amounts of margarine, milk etc. to meet your needs.

Go for it!

Shawn Kuhns

*Shawn
8*

CABBAGE AU GRATIN

4 T. butter
2 C. milk
of cabbage

4 T flour
1/2 lb. velveeta 1 head
cheese, cubed
3/4 c. buttered crumbs

Make a cream sauce using butter, flour and milk. Add cheese and melt. Cook cabbage 5 min. in salted water. In casserole, put alternate layers of cabbage, cheese sauce. Sprinkle with cracker crumbs. Bake at 350 degrees for 30 minutes.

Eat your vegetables!

Denny Wilson

ZUCCHINE CASSEROLE

3 c. sliced zucchini (1/4 in.)
3 eggs beaten
1/2 tsp. salt
1 c. milk

1 1/2 c. soda crackers
crumbs
1/2 c. butter (melted)
2 c. shredded cheddar
cheese.

Mix all ingredients. Pour into greased 2 qt. casserole and bake uncovered at 300 degrees for 1 hour. This makes tender squash. If you like crispy vegetables, cut baking time by a few minutes.

My grandchildrens favorite.

Denny Wilson

CALICO BEANS

Brown in skilled:
1 lb. ground beef
1/2 lb. bacon (cut up)
1 cup diced onions

Scott E

Drain excess fat and mix with the following ingredients in a casserole dish:

1 can red kidney beans (drained)
1 can butter beans (drained)
1 can pork and beans
1/2 cup sugar
1/2 cup brown sugar
1 tsp. dry mustard
1 cup catsup
Dash of salt and pepper

Super Terrific!

Bake in preheated oven at 350 degrees for 40 minutes. Serves 8.

Scott Oso sky

VEGETABLE BARS

1 pkg. crescent rolls (from dairy case)
Separate rolls and pat into rectangle on ungreased cookie sheet. Bake at 350 deg. for 7-8 min. Cool 10 min.

Spread the following on top of rolls after beating together:
1 pkg (8 oz) creamed cheese
1/2 pkg. Hidden Valley Ranch Dressingmix
1/2 c. Yogurt or mayonnaise

Too good to be true!

Top with your choice of the following ingredients, chopped fine: Shredded carrots, green pepper, broccoli, tomatoes, cauliflower, mushrooms, olives, cooked crumpled bacon.

Top with 3/4 c. shredded cheese. Serves 4-6

Scott Oso sky

POLYNESIAN VILLAGE ZUCCHINI

1 lb. young zucchini
2 tbsp. butter
1/2 cup chicken broth
2 tbsp. cornstarch
3/4 tsp salt
1/4 tsp. white pepper

Scrub zucchini. Do not peel. Slice thinly and saute in butter to desired tenderness. Combine chicken broth and cornstarch and add to zuchinni. Add salt and pepper. Simmer on low heat, covered, for 7 minutes.

Shelly Gundry

ZUCCHINI AND CHEESE CASSEROLE

2 to 3 med. zucchini	1 tsp. salt
2 tbsp. olive oil	1/2 c. chopped onion
1 clove garlic, minced	1 (16 oz.) can 1/2 tsp.
dried basil leaves, crushed	tomatoes, undrained
1/2 tsp. dried oregano leaves, crushed	1/4 tsp. pepper
2 eggs	3 tbsp. flour
1 cup grated Parmesan cheese	8 oz (2 cups) shredded
	Mozzarella cheese

Heat oven to 350 deg. Cut unpeeled zucchini into 1/2 in. thick slices; sprinkle with salt. Spread on waxed paper. Let stand 15 minutes; rinse and drain. Heat 2 tbsp. olive oil in skillet. Saute onion and garlic until tender. Add tomatoes and seasonings; cover and simmer. Combine eggs and flour; beat until smooth. Dip zucchini slices into egg mixture; saute in hot oil until browned on both sides. Place in single layer in 10 x 7 inch baking dish. Cover with 1/2 of tomatoe sauce, 1/2 of Parmesan and 1/2 of Mozzarella. Repeat layers. Bake, uncovered, at 350 degrees for 45 to 60 minutes.

Elizabeth Lane

Very Very Good!

Elizabeth Lane

STUFFED MUSHROOMS

1 lb fresh mushrooms
1/4 c salad oil
1/3 c. water
1/2 lb. spicy pork
1 clove crushed garlic
1/2 c bread crumbs
bacon



Clean mushrooms and remove stems from caps. Brush caps with some oil and place in a baking dish (13 by 9 in for standard serving size). In skillet, cook bacon (or sausage) until no longer pink; remove from heat. Drain off all but 2 tbsp. of drippings. Add bread crumbs and chopped stems. Spoon crumb mixture into oiled mushroom cap. Pour waater in bottom of baking dish. Bake 20 minutes.

They are good!

Dawn Paracka

FAVORITE RECIPE OF JOHN KHUU

John 7



Terrific

To Fill and Cook Egg Rolls: Place a packed 1/3 cup filling about 2 inches from one corner of each Dynasty Egg Roll Wrapper. Fold corner over filling. Roll firmly halfway up the wrapper making an elongated roll. Moisten remaining edges with beaten egg. Fold two side corners over filling. Roll all the way up. Heat 1/8 inch oil in skillet. Add egg rolls, a few at a time, and fry over medium heat, turning often for 5 to 7 minutes, or until golden brown. Cut each into 3 or 4 pieces with serrated knife, using a sawing motion, or kitchen shears. Serve with a variety of dipping sauces such as Dynasty Chinese Mustard, Kikkoman Soy Sauce, Dynasty Sweet and Sour Duck sauce or catsup.

Easy-To-Prepare Egg Roll Fillings

Pork Egg Roll Filling

- 1 tablespoon vegetable oil
- 1/4 lb. ground pork or bulk pork sausage
- 2 medium cloves garlic, minced
- 3 cups (packed) mung bean sprouts
- 1-1/2 cups thin celery matchsticks (2 to 3 celery stalks)
- 1 can (8 oz.) Dynasty Water Chestnuts, drained and chopped
- 1/2 cup minced green onion
- 2 or 3 Wei-Pac Shiitake (dried forest mushrooms), soaked in hot water 15 minutes, drained and sliced (optional)
- 2 tablespoons Dynasty Hoisin Sauce
- 1 tablespoon Kikkoman Soy Sauce
- 2 teaspoons grated fresh ginger root
- 1 teaspoon cornstarch

Heat oil in large skillet; add pork and garlic. Sauté over high heat 3 minutes, or until pinkness is gone. Add remaining ingredients and stir-fry over high heat for 3 or 4 minutes or until celery is tender yet crisp. Cool before filling egg roll wrappers.
Makes 9 or 10 egg rolls.

Shrimp Egg Roll Filling

- 2 tablespoons vegetable oil
- 3 cups (packed) mung bean sprouts, chopped
- 1 cup thin celery matchsticks
- 1 can (8 oz.) Dynasty Bamboo Shoots, drained
- 1/4 cup minced green onion
- 1 large clove garlic, minced
- 2 teaspoons grated fresh ginger root
- 1 tablespoon Kikkoman Soy Sauce
- 2 teaspoons cornstarch
- 1/2 lb. small shelled, cooked shrimp
- 1 teaspoon Dynasty Sesame Oil

Heat oil in large skillet. Add bean sprouts, celery, bamboo shoots, green onion, garlic, and ginger. Stir-fry over high heat 3 or 4 minutes or until celery is tender, yet crisp. Mix soy sauce with cornstarch until smooth. Add to bean sprout mixture along with shrimp. Cook over high heat, stirring constantly, until heated through, about 1 or 2 minutes. Stir in sesame oil. Cool before filling egg roll wrappers.
Makes 9 or 10 egg rolls.

Vegetable Egg Roll Filling

- 2 tablespoons vegetable oil, divided
- 3 eggs, beaten
- 1/2 lb. mung bean sprouts, chopped (2 cups)
- 1 can (8 oz.) Dynasty Water Chestnuts, drained and sliced
- 1 can (8 oz.) Dynasty Sliced Bamboo Shoots, drained
- 2 tablespoons Kikkoman Soy Sauce
- 2 tablespoons cornstarch
- 1/2 cup sliced green onions
- 2 tablespoons Dynasty Oyster Flavored Sauce
- 1 teaspoon Dynasty Sesame Oil

Heat 1 tablespoon oil in 10-inch skillet. Add eggs; cook over medium heat 4 to 5 minutes, or until nearly set. Turn over and cook 1 to 2 minutes longer, or until golden; turn out of pan. Heat remaining oil in same skillet. Add bean sprouts, water chestnuts, bamboo shoots and soy sauce; stir-fry over high heat 1 to 2 minutes, or until bean sprouts are slightly softened. Stir in cornstarch, green onions and oyster sauce. Cook 1 minute over high heat, or until cornstarch is cooked, stirring constantly. Remove from heat. Slice egg patty into thin strips; stir into bean sprout mixture along with sesame oil. Cool before filling egg roll wrappers.
Makes 9 or 10 egg rolls.

Distributed by
JFC INTERNATIONAL INC

S. SAN FRANCISCO, CA 94080

COCONUT CHIP BARS

BAKE 375 degrees for 15 to 20 min. 13 x 9 in. pan (greased)

1/2 c butter
2/3 c. sugar
1 egg
1 cup flour
1 tsp. vanilla

1/2 tsp. soda
1/2 tsp. salt
1/2 Cup semi-sweet
chocolate chips
1 cup flaked coconut

Blend butter with sugar and egg. Mix in remaining ingredients. Spread in greased 13 x 9 in. pan.

Bake at 375° for 15 to 20 minutes or until light golden brown.

Jennifer Kern 8

Jennifer Kern "They're good!"

COCONUT CHEWS

3/4 cup. shortening (half
butter or margarine)
1 1/2 cups Gold Medal Flour
2 eggs
1 cup brown sugar
(packed)

2 tbsp. flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped walnuts
1/2 c. flaked coconut
Orange-Lemon Icing
(below)

Heat oven to 350 degrees. Cream shortening and confectioners' sugar. Blend in 1 1/2 cups flour. Press mixture in bottom of ungreased baking pan, 13 x 9 x 2 inches. Bake 12-15 min. Mix remaining ingredients; spread over hot baked layer. Bake 20 minutes longer. While warm, spread with Orange-Lemon Icing. Cool; cut into bars, about 3 x 1 in. 32 bars.

Orange-Lemon Icing: Mix 1 1/2 cups confectioners' sugar, 2 tablespoons butter or margarine, melted, 3 tbsp. orange juice, and 1 tsp. lemon juice until smooth.

Jackie Guthrie

SNICKERDOODLE COOKIES

Mix: 3/4 cup Crisco
1/4 cup butter
1 1/2 cups sugar
2 eggs

Sift Together: 2 3/4 c. flour
1 tsp. soda
2 tsp. cream of tarter
1/4 tsp. salt

Refrigerate overnight. Roll into small ball. Roll ball in mixture of 2 tsp. cinnamon and 2 tbsp. sugar. Place 2 inches apart on ungreased cookie sheet. Bake at 400 degrees 8 to 10 minutes or until lightly browned, but still soft.

Barbara J. Crockett
School Board

CHOCOLATE PIXIES


1/2 c. butter
4 oz. unsweetened chocolate
4 eggs
2 cups sugar
3 cups flour
2 tsp. baking powder

1/2 tsp. salt.
1/2 cups walnuts chopped
Confectioners sugar

In top of double boiler melt butter and chocolate over low heat. In mixing bowl beat eggs and sugar. Dribble in chocolate mixture. Sift flour, salt, Baking powder and add to egg mixture. Stir in walnuts. Chill 15 minutes. Shape into balls, roll in powdered sugar. Bake on greased cookie sheet 15 - 18 min. at 300 degrees.

Adam Zavodny 8

Adam Zavodny

Yummy! 

KLOTCHKY COOKIES

1 c. butter or margarine
3 c. flour
1 pkg. dry yeast

3/4 cup milk
2 egg yolks
3 tbsp. sugar

Dissolve yeast with half of the milk; add sugar to other half of milk; cut in butter/margarine with flour and mix; add yolks and milk; drop batter by tsp. on to cookie sheet; make depression in center, place jam in center - strawberry is best. Dust with powdered sugar after baked and cooled. 350 degrees 10/15 min.

Jenny Crawford

"They're yummy!"

Jenny Crawford 8

PEANUT BUTTER COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
1 cup peanut butter
1 tsp. vanilla

*They
are the
best!*

3 eggs, well beaten
3 cups flour
2 tsp. soda
1/2 tsp. salt

*Date
2/6/7*

Cream shortening. Add sugars gradually, then beaten eggs and peanut butter. Add flour and other dry ingredients. Mix well. Shape into small balls and flatten with fork on ungreased cookie sheet.

Bake at 375 to 400 degree oven until lightly brown.

Note: If desired, add chocolate chips to batter, or, put Hershey's Kisses or Miniature Reese Cups on top of each cookie, immediately after removing from oven. Delicious treat for the kids.

Dale Hedrick

DO DO COOKIES (peanutbutter)

1 cup crunchy peanut butter
1 egg

1 cup sugar
1 tsp. vanilla

Mix well with a fork. Mixture will not be smooth. Roll into small balls and flatten slightly. Place on ungreased cookie sheet and bake at 325 degrees for 13 minutes. When cool enough to handle, remove from cookie sheet. Makes approximately 2 1/2 doz. cookies

Irene Derouaux

CHOCOLATE CHIP COOKIES

1/2 cup shortening
1 tsp. vanilla
1/2 cup sugar
1/4 cup brown sugar
1 well beaten egg
1 1/2 cups flour
1/2 tsp. salt
1/2 tsp. soda
1 8 oz. pkg. semi-sweet chocolate chips
1/2 c. shopped walnuts

Cream shortening, vanilla, and sugars. Add egg, beat. Add sifted dry ingredients. Stir in chocolate and nuts. Drop from teaspoon onto greased cookie sheet. Bake at 375 degrees about 10-12 minutes. Makes 5 dozen cookies.

Robert L. Moore, Pinellas
County School Board

PEANUT BUTTER MELTIES

3/4 cup butter or margarine
3/4 cup creamy peanut butter
1 cup sugar
1 egg
2 cups all purpose flour

*Delicious!
Roseann
Age 8*

Cream butter, peanut butter, and sugar together until smooth. Beat in the egg. Stir in flour to make a stiff cookie dough. Shape into balls, the size of large marbles. Place on lightly greased cookie sheets. Press cookies flat with fingers and put 3 M&Ms on each cookie and bake at regular temp and time. Bake at 350 degrees for 8 - 10 minutes or just until lightly browned and set.

Roseann Gurney

MARSHMALLOW COOKIES

4 cups min. marshmallows
1 egg
1 cup powdered sugar
1 cup chocolate chips melted with 2 tbsp. butter
1 cup nuts
1 tsp. vanilla

Wonderful!

Mix altogether and roll in graham cracker crumbs. Shape in log and cover with foil. Put in refrigerator and chill. Slice when firm.

Holly Schuster

Holly age 9

BROWNIES

3/4 Cup flour
1 cup sugar
1/4 cup cocoa
2 eggs
1/4 tsp. salt

1/2 c melted butter or
margarine
1 cups nuts
1/4 tsp. vanilla
1/4 tsp. baking powder

Mix together in medium size mixing bowl, when well mixed, pour in well greased pan. Cook for 20 to 22 min. in a 350 degree oven.

Erin Conklin

*Erin Conklin
age 8*

*They are
tasty.*

PEANUT BUTTER COOKIES

1/2 cup butter
1/2 cup peanut butter
1/2 cup white sugar

1/2 cup brown sugar
1 egg
1/2 tsp. vanilla
1/2 tsp. salt
1/2 tsp. baking soda
1 cup flour

Cream butter, beat in sugar, add other ingredients. Add enough more flour (1/2 cup) to make mixture stiff enough for drop cookies. Drop cookie dough from a spoon onto greased cookie sheet and press flat with floured fork. Bake in 350 degree oven until done.

Erin Conklin
age 8

Erin Conklin

BOILED OATMEAL COOKIES LIKE GRANNY USED TO MAKE

2 cups sugar
1/2 c. milk
1/2 c. butter (1 stick)

Put into pan and bring to a boil. Then boil for 1 hour. Remove from heat and quickly beat in:

3 cups quick cooking oats
1/2 c. peanut butter (we prefer the chunky kind)
1 tsp. vanilla
1/2 to 1 cup nuts (we don't sue them if we use the chunky peanut butter). Drop from tsp. onto wax paper and let stand for 30 minutes or until cool.

Erin Conklin
age 8

Erin Conklin

COCONUT CHEWS (COOKIES)

2 Sticks margarine
1 cup brown sugar (packed)
1 cup granulated sugar
1 tsp. vanilla
2 eggs

Cream all the above ingredients:

1 tsp. soda
2 1/2 cups flour
1 tsp. baking powder
1 tsp. salt
1 cup coconut
1 cups nuts (chopped-I use peanuts)
2 cups oatmeal (1 minute Quick Quaker Oats)
1 pkg. chocolate chips (6 oz. bag)

Mix well. Drop on ungreased cookie sheet by tsp. Bake at 325 degrees until light brown.

Joanne Touchton age
8 years old

Joanne Touchton

*They're
good, chewy
and full of
coconuts!*

GALLERY OATMEAL COOKIES

MIX TOGETHER:

1 cup flour
1 1/2 sticks Quick Oatmeal

2 stick butter or margarine
1/2 cup sugar
1 tsp. vanilla

Cream butter, sugar, and vanilla. Add flour and oatmeal mixture. Form into balls about the size of a walnut. Flatten on cookie sheet with bottom of floured glass. Bake at 350 degrees for 12 minutes. Sprinkle with powdered sugar while hot. Makes 36 cookies.

These are called Galley Oatmeal Cookies because they can be baked in a boat's galley and still remain crisp inspite of high humidity at sea.

Nancy Ewing

PINEAPPLE CHEESE CAKE

Combine 1 1/4 c. graham cracker crumbs, 1/3 cups sugar, 1/3 cup melted butter. Reserve 1/4 of mixture for topping. Press remaining crumb mixture into bottom of a 9 in. pie pan. Let stand at room temperature until soft. With 8 oz. cream cheese, blend in 2 tbsp. butter, 1/2 cup sugar, 1 egg. Mix thoroughly, then bled in order listed: 2 tbsp. flour, 2/3 cup milk, 1 can (9 oz.) crushed pineapple including juice. Pour into prepared pan and top with reserved crumb mixture. Bake at 350 deg. for 35 min. Chill before serving.

Exquisite!

Shawn Kuhns

Shawn was thinking of adjectives and said - "Mrs. Wilson, what does exquisite mean."

SOUR CREAM CAKE

3 C. flour
3 cups of sugar
2 sticks of butter
8 oz. of sour cream
1/4 tsp. baking soda
1 tsp. of vanilla extract
1 tsp. Lemon extract
6 eggs

Great!

Anthony Age 8

Cream butter and sugar. Mix flour and baking soda together. Add egg then flour, beat well. Then add extract and beat well. Add sour cream and beat well. Pour into greased and floured 10 in. tube pan and bake 350 degrees for 1 hr. 15 min.

Anthony Perry

FROZEN PUMPKIN DESSERT

1 11 or 11 3/4 oz. pkg. no bake cheesecake mix
1/4 c. margarine or butter, melted
1 quart butter pecan or vanilla ice cream, softened
3/4 cup milk
3/4 cup canned pumpkin

Wonderful!

In 4 cup bowl, combine graham cracker crumbs from cheesecake mix and margarine. Press crumb mixture into bottom of Rectangular container. Spread softened ice cream over crust. Apply cover, freeze while preparing pumpkin-cheesecake mixture. In small mixing bowl combine cheesecake filling, mix, and milk. Beat at low speed till blended; add pumpkin. Beat at medium speed 3 minutes. Spread cheesecake mixture over ice cream layer. Apply seal; freeze several hours until firm.

Before serving let stand 10-15 minutes. Sprinkle pumpkin pie spice and broken pecans over dessert, if desired. Place warm moist cloth on the bottom of the container and cut with a table knife by applying light pressure. Makes 8 servings.

Amber Smith age 7

Amber Smith

CHOCOLATE CHEESECAKE

1/3 c. melted butter
1 1/2 cups graham crackers
1/4 cup sugar
3 8oz. pkgs cream cheese
1 12oz. melted chocolate chips
4 eggs
2 tsp. vanilla
1 can condensed milk

It's real good!

Combine first 3 ingredients for crust. Spread in spring pan (9 1/2 in.). Beat cream cheese until smooth, add milk. Beat in eggs and vanilla. Add chocolate. Pour into spring pan. Bake at 300 degrees for 65 minutes.

Dawn Paraka

CHOCOLATE CHERRY CAKE

- 1 Pkg. chocolate cake mix
- 1 can cherry pie filling
- 1 tsp. almond extract (optional)
- 2 Eggs

I'd say very great!
Bart Agey

Mix by hand. Bake 350 deg. 30 min. 9 x 13 pan. Frost with Cool Whip.

Bart Anderson

MEXICAN FRUIT CAKE

- 1 20 oz. can crushed pineapple - undrained
- 2 c. flour
- 1 c. pecans
- 2 tsp. soda
- 2 c. sugar
- 2 eggs

Put everything together in a bowl. Stir by hand. Bake in greased 13 x 9 in. pan at 350 deg. for 45 min.

- Combine:
- 1- 8oz. pkg cream cheese
 - 2 c confectioners sugar
 - 1 stick melted margarine
 - 1 tsp. vanilla

Frost.

Diane Lewis

WALDORF ASTORIA CAKE

- | | |
|-------------------------|-------------------------|
| 1 1/4 c. shortening | 2 tsp. sifted cocoa |
| 2 1/2 c. sugar | 1 c. buttermilk |
| 2 eggs | 2 tbsp.+ 2 tsp. vanilla |
| 2 oz. red food coloring | 1 tsp. soda |
| 2 3/4 c. flour | 1 Tbsp. vinegar |
| 1 tsp. salt | 1 cup milk |

Cream 1/2 c. shortening and 1 1/2 c. sugar together. Add 2 eggs. Mix on medium speed. Then add food coloring. Sift together 2 1/2 cups flour, salt, cocoa. Add alternately with buttermilk, beating well after each addition. Add 2 tbsp. vanilla. Stir in (fold without beating) soda and vinegar. Bake at 350 deg. for 30 min. in 2 deep roundpans. May also be baked in a 9 x 12 x 15 in. pan. For frosting, blend milk, 1/4 c. flour well. Cook until thick. Cool. Beat 1 cup sugar, 3/4 c. shortening and 2 tsp. vanilla until fluffy. Add to flour mixture and beat 10 minutes. Frost and serve.

Mary Ann Armeay

DEVILS FOOD MEXICANO KAKE

Bake chocolate (dark) cake in 9 x 13 pan, cool, and cut into 1 inch squares.

Mix 2 packages of jello instant pudding. Make as directed for pudding.

6 or 8 Heath Bars - freezing for one hour before pounding into little bits.

1 Giant cool whip.
1/4 Cup Kaluah

Put half pudding into large Trifle bowl. Layer cake pieces on top of pudding, pour 1/8 cup Kaluah on top of cake then half of the mashed Heath bars, then half of cool whip, then start another layer of pudding, cake, Kaluah, then cool whip and top off with Heath bars.

Lena Bruce

BANANA NUT CAKE

Cream together: 3 eggs
3 cups sugar
1 cup shortening

Add 1 1/2 cups very ripe mashed bananas
1 tsp. baking soda dissolved in 4 tbsp. water
4 cups all purpose flour
1 cup chopped walnuts
1 cup raisins

Bake 1 1/2 hrs at 300 deg. in a greased and floured 9 x 13" pan.

Irene Derouaux

COFFEE CAKE

Beat together for 5 min:
1 Box yellow cake mix
1 pkg. 3 oz. Instant vanilla pudding
1/2 c. oil
4 eggs
1/2 pt. sour cream

Filling: 1 cup chopped nuts
1/3 c. sugar
1 tsp. cinnamon

Put 1/2 batter in greased 9 x 13 in. pan. Add 1/2 filling. Put rest of batter in pan. Top with rest of filling. Cut with knife for marble effect. Bake 350 degrees for 50 min. Freezes well.

Lou Tammone

RICH CHOCOLATE CAKE

2 cups flour
2 cups sugar
1/2 tsp. salt
1 Cup water
6 tbsp. coca

2 sticks butter
1/2 C. oil
1/2 c. Buttermilk
2 Eggs
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar, and salt, and set aside. Mix water, coca, butter and oil in a small sauce pan and bring to a boil. Pour hot mix over flour mix. Add buttermilk, beaten eggs, soda, and vanilla. Bake in a greased and flooured 11 x 16 in. pan at 350 degrees for 30 minutes.

Icing:

1 stick butter
6 Tbsp. milk
1 cup nuts

3 Tbsp. cocoa
1 box powdered sugar

Bring butter, cocoa, and milk to a boil. Add sugar, vanilla, and nuts. Prick cake with a fork, so icing will go into cake. Spread icing over the hot cake.

Mrs. Susan Barber

SOUR CREAM POUND CAKE

3 cups sugar
1 cup Crisco
3 Cups plain flour
1/4 tsp. salt
1/4 tsp. baking soda
1 cup sour cream
6 eggs
1 tbsp. almond flavoring

Cream sugar and Crisco well. Mix soda, salt, and flour. Add flour mixture and sour cream, blending well. Add eggs, one at a time. Add flavoring. Grease tube pan well and flour. Bake at 350 degrees for 1 1/2 hrs.

Ron Walker
Pin. County School Board

BLUEBERRY CHEESE CAKE

1 1/2 C. Graham crackers	1 can blueberry pie filling or 2 cans cherry pie filling
1/4 c. melted butter or oleo	2 (8 oz.) pkgs. cream cheese
1 tsp. vanilla	2 eggs
1 1/2 c. sugar	

Mix crushed graham crackers, oleo, and 1/2 c. sugar to make crust. For filling, beat eggs, and beat in cream cheese. Add 1 cup sugar and vanilla, blending well. Spread on crust in 9 x 13 in. pan and bake at 375 degrees for 15 min. Cool.

Mary Ann Armev

COCONUT CREAM CHEESE FROSTING

1/3 c. butter
6 oz. cream cheese
1 box powdered sugar
4 tsp. milk
1 tsp. vanilla
Bakers coconut

Cream 1/3 c. butter (softened) blend in 6 oz. cream cheese. Add 1 box powdered sugar, alternately with 4 tsp. milk. Beating well after each addition. Add 1 tsp. vanilla. Spread frosting on top and sides of cooled cake. Sprinkle with Bakers Coconut. This makes alot of frosting, you can make 1/2 receipe.

Danny D'Andrea

Danny D'Andrea

FLUFFY FROSTING

1 cup granulated sugar
2/3 cup corn syrup
1/2 cup water
1/4 tsp. cream of tarter

*It's wonderful!
Mitch*

Combine above ingredients and stir over low head until sugar is dissolved. Cook until mixture forms a ball. In cold water, without stirring, beat with electric mixer 1/2 cup egg whites and beat until stiff but not dry. Then add heated syrup to egg whites, gradually, beating all the time.

Mitch Wacome

CORNBREAD PUDDING

1 Jiffy Cornbread Mix
3 eggs
1/2 cup oil
Pinch soda

pinch salt
1 can cream corn
2 Tbsp. sugar
8 oz. sour cream

*I don't
like it!
Chris 8*

Mix all ingredients together. Lightly grease a 9 x 9 in. pan. Bake at 45 minutes or until top is light brown at 350 degrees.

Chris Cushman

PECAN PUDDING DELIGHT

Mix: 1 cup flour, 1 stick of margarine, 1 cup chopped pecans. Line bottom of 13 x 9 in. baking dish and bake at 20 minutes at 350 degrees. Let cool.

Mix: 1 cup sugar, 1 (8 oz) pkg. Philadelphia Cream Cheese, 1 cup Cool Whi (use 9 oz. size). Spread on baked mixture.

Mix: 1 pkg. Instant Chocolate Pudding (small), 1 pkg. of Instant Vanilla Pudding with 3 cups milk. Beat until thickened and spread on cheese layer. Top with remaining Cool Whip. Sprinkle top with nuts. Yields 12. Excellent!

Ellie Whittier

CHOCOLATE MOUSSE

5 oz. semi-sweet chocolate,
melted
2 egg yolks, slightly beaten
1/4 cup cream

1 tsp. Vanilla extract
3 egg whites
1/4 cup sugar

Melt chocolate over hot water. Remove. Combine egg yolks and cream. Gradually add to chocolate, stirring rapidly. Add vanilla. Beat egg whites with sugar until stiff peaks form. Gently fold into chocolate mixture. Chill until firm.

Kara Faulk

I think it's good!

*7yrs
Kara*

CARROT SOUFFLE

1/3 cup mayonnaise	1/2 c. well-drained crushed pineapple
2 tsp cinnamon	1 pkg. (4 servings) lemon flavored gelatin
1/3 cup sugar	3/4 cup boiling water
2 cups (8 oz.) shredded raw carrots	3/4 cup heavy cream, whipped
1/3 cup raisins	

Combine mayonnaise, cinnamon, and sugar in a large bowl. Stir in carrots, raisins, and pineapple.

Dissolve gelatin in boiling water. Add gelatin to carrot mixture. Fold in whipped cream. Pour into 1 qt. mold or 6 individual 4-oz. molds. Chill until firm.

Bobbie Sue Johnson

PAPEETE BAY RICE PUDDING

1 cup water	2 tbsp. coconut cream
1 tbsp. butter	1/2 cup crushed, canned pineapple, drained
1/4 tsp salt	1 egg yolk
2/3 cup uncooked rice	1/3 cup sugar
1 1/4 cup half and half	
1 1/4 cups milk	

Bring water, butter and salt to a boil in saucepan. Add rice and simmer, uncovered, until water is absorbed. Heat half and half and milk. Stir into rice and simmer until creamy. Add coconut cream, and simmer 1 minute. In a bowl, combine pineapple, egg yolk, and sugar. Pour part of the hot rice into the pineapple mixture and mix well. Return to rice in pan, mixing well. Cool. Refrigerate until ready to serve.

Joshua Yoakam

Josh 7

Very good!

STRAWBERRY GLAZED BANANAS

1 pkg (10 oz.) frozen sliced strawberries, thawed	2 1/2 tbsp. cornstarch
2 tbsp. sugar	1/8 tsp. red food coloring
2/3 cup water, divided	1 tbsp. lemon juice
	1 1/2 pounds bananas

Combine strawberries, sugar and 1/3 cup of the water in a saucepan. Heat until boiling. Stir in cornstarch that has been dissolved in the remaining 1/3 cup water. Cook and stir until mixture boils. Reduce heat and simmer 3 minutes, stirring. Remove from heat; add food coloring and lemon juice. Peel and slice bananas. Add to sauce and gently stir to coat bananas. Serve at room temperature.

Laura Ciociola

Laura Ciociola

Age 8

MARSHMALLOW FUDGE
RIBBON FANTASY FUDGE

3 cups sugar
3/4 cup margarine
2/3 cups (5-1/3 fl. oz. can) evaporated milk
6 oz pkg. Semi-Sweet Chocolate pieces
13 oz. jar Marshmallow Creme
1 tsp. vanilla
1/2 cup peanut butter (smooth or crunchy)

Combine: 1 1/2 cups sugar, 6 tbsp. margarine and 1/3 cup milk in heavy 1 1/2 quart saucepan; bring to full rolling boil, stirring constantly.

Continue boiling 4 min. over medium heat, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add 1/2 jar of marshmallow and 1/2 tsp. vanilla; blend in well. Pour into greased 13 x 9 in. pan.

Repeat with remaining ingredients, substituting peanut butter for chocolate pieces. Spread over chocolate layer, cool at room temperature; cut into squares (may wish to refrig. before cutting). Makes 3 lbs.

Monica Oehler

Monica
8

NUTTY CHOCOLATE CANDY

1 pkg. (11 1/2 oz or 2 cups) chocolate morsels.
1 cup Kellogg's Honey-Nut Corn Flakes Cereal.
1 cup chopped nuts.

Melt chocolate morsels in medium sized pan. Add flakes and nuts. Drop by rounded teaspoonsful into candy cups or n to waxed paper. Chill until set. About 2 dozen.

Shanna Saben

This is grandmas!

Terrific.

Shanna

HAYSTACKS

1 12 oz. pkg. chocolate chips
1 cup miniature marshmallows
1 can show mein noodles
1 cup peanuts.

Melt chocolate chips in double boiler. Mix together all ingredients and drop by spoonfuls on cookie sheet. Chill and eat.

Jason Dahlvik

Jason Dahlvik 9 years old

BAKED CARAMEL CORN

1/2 cup butter	1/4 tsp. baking soda
3/4 cup brown sugar	1/2 tsp. vanilla
1/4 cup corn syrup	3 quarts popped corn
1/2 tsp. salt	

Melt butter, then add the next 3 ingredients. Bring to boil, stirring constantly. Turn down to medium heat and boil without stirring for 5 minutes. Remove from heat; stir in soda and vanilla. Gradually pour hot syrup over popped corn and mix well. Pour into buttered cookie sheet. Bake uncovered, 300 degree oven for 30 minutes; stirring the popcorn after 15 minutes. Remove from oven; cool in pan completely. Loosen popcorn with a spatula and break into pieces. Store in a tightly covered container.

Jason Dahlvik

TRADITIONAL CHEX PARTY MIX

1/2 C. (1 stick butter or margarine)
1 1/4 tsp. salt
4 1/2 tsp. Worcestershire sauce
2 2/3 cup Corn Chex Cereal
2 2/3 cup Rice Chex Cereal
2 2/3 cup Wheat Chex Cereal

1 cup salted mixed nuts.

Combine all ingredients and mix.

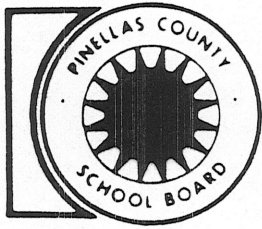
Bart Anderson

I think
it is
excellent!
Bart Age 7

SCHOOL BOARD OF PINELLAS COUNTY, FLORIDA

1960 E. Druid Road P.O. Box 4688 Clearwater, FL 34618-4688

Telephone: (813) 442-1171



Scott N. Rose, Ed.D.
Superintendent

Frank X. Pesuth, Ed.D.
Chairman
Robert L. Moore, Ed.D.,
Vice-Chairman
Albert G. Blomquist, D. Min.
Barbara J. Crockett
John R. Espey
Calvin A. Hunsinger
Ron Walker

January 29, 1988

Miss Sarah Hamlin, Student
Largo Central Elementary School
250 First Avenue NE
Largo, FL 34640

Dear Sarah:

Thank you for your letter of January 25 requesting my favorite recipe for your class cookbook.

My favorite pie is called chess pie. The recipe includes:

3 eggs
1-1/2 cups white sugar
5 tablespoons of cream or half-n-half
1 tablespoon of cornmeal
1 teaspoon of vinegar
1 teaspoon of vanilla
1 stick of melted butter

Beat or whip with a fork.

Pour into unbaked pie shell

Bake at 300° until done (approximately 1 hour)

If you or your classmates make such a pie, let me know because I would like to come down and see if yours comes out as well as my wife's.

Sincerely,

John R. Espey
Member
School Board of Pinellas County, Florida

cb(sb002+)



Governor's Mansion

700 NORTH ADAMS STREET
TALLAHASSEE 32303

FLORIDA ORANGE COCONUT MERINGUE PIE

- 1 Cup Orange Juice
- 1 Cup Orange sections, cut in pieces
- 2 Tablespoons grated, Orange rind
- 1 Cup sugar
- 5 Tablespoons cornstarch
- 3 Egg yolks, beaten
- 2 Tablespoons butter or margerine
- 2 Tablespoons lemon juice
- Enough coconut to sprinkle lightly over meringue

Combine orange juice, sections, grated rind, sugar and cornstarch. Cook on low heat until clear. Add a little hot mixture to beaten egg yolks. Cook about 5 minutes longer. Remove from heat. Blend in lemon juice, butter or margerine. Pour into baked pie shell. Be sure filling and shell are both hot or both cold. Cover filling with meringue. Sprinkle with coconut. Bake in 350° oven until lightly browned.

Governor Martin

MAYOR GARVEY'S
MOM'S PUMPKIN PIE
(A Family Tradition)

1 can (15 oz.) pumpkin
3 eggs
1 cup sugar
1/2 tsp. salt
1-1/2 cup milk
1 tsp. cinnamon
1/4 tsp. cloves, nutmeg and ginger

Blend together and pour into two 9" pie crusts.
Bake 50 minutes at 350 degrees or until knife comes out clean.

*Rita Garvey was a super parent when I
taught at Palmetto. I appreciate this recipe!*

BANA PEANUT BUTTER CREAM PIE

1 envelope unflavored
gelatin
1/4 cup cold water
1 tbsp. cornstarch
1 cup milk
3 tbsp. sugar
1/2 tbsp. butter
2 eggs, slightly beaten

1/3 cup creamy peanut butter
1/2 cup whipped topping (or
heavy cream, whipped)
1 9-in. graham cracker pie
shell
2 small bananas, sliced into
1/8 in. thick slices

Soak gelatin in cold water, set aside.

In saucepan, dissolve cornstarch in 1/4 cup cold milk. Stir in remaining milk, sugar and butter. Simmer 2 minutes, stirring constantly. Gradually add hot mixture to eggs, stirring well. Return egg mixture to saucepan; cook and stir until thickened (do not boil).

Remove from heat, add gelatin, stirring until dissolved. Blend in peanut butter. Chill until mixture begins to thicken. Fold in whipped topping. Pour half of the filling into pie shell. Add bananas and top with remaining filling. Garnish with additional whipped topping rosettes, if desired.

We love it!

Shawn Kuhns



Pumpkin Pecan Pie

4 slightly beaten eggs
2 cups canned or mashed cooked pumpkin
1 cup sugar
1/2 cup dark corn syrup
1 teaspoon vanilla

1/2 teaspoon cinnamon
1/4 teaspoon salt
1 unbaked 9-inch pie shell
1 cup chopped pecans

Combine ingredients except pecans. Pour into pie shell—top with pecans. Bake at 350 degrees for 40 minutes, or until set.

With best wishes,

Waucy Reagan

CHICKEN & RICE CASSEROLE

1 chicken - cut up and seasoned

1/2 stick butter

1 4oz. can mushrooms, drained (save liquid)

4 lg. onions

2 chicken bouillon cubes

1 cu. uncooked rice (do not use Minute Rice)

Melt butter in casserole. Place chicken in layers with onions and mushrooms.

Cook, covered, for 1 1/2 hrs. at 350°

Remove chicken, add enough boiling water to mushroom liquid to make 4 1/2 cu. of broth in casserole. Dissolve bouillon cubes in broth. Add rice, replace chicken and cook for 1 hr.

Rosalynn Carter

Pres. Jimmy Carter

HELPFUL HINTS

To soften brick hard brown sugar, take the "brick" out of the package. Put it in a pan and then into a 250 D. oven for about 10 minutes. When soft, store in a glass jar, tightly lid.

Irene Derauax

Mary's Cheese-Cherry Tarts makes 2 dozen

- 1 box vanilla wafers
- 2 8 oz cream cheese
- 3/4 cup sugar
- 2 eggs
- 1 tablesp. lemon juice
- 1 teasp. vanilla
- 1 can cherries

Jamie Hamlin

"They're good!"

Put 1 wafer in each muffin tin. Cream cheese, add sugars, eggs, lemon, vanilla
Bake 350° - 20 min. / Cool, top with cherries.

Jamie
Hamlin
"q"

STRAWBERRY CAKE

1 package yellow or white CAKE mix
1 3 ounce package STRAWBERRY jello
3/4 cup COOKING oil
1 cup Chopped nuts
4 Eggs
2 tablespoons Flour
1 10 ounce package FROZEN strawberries
or 1 pint fresh strawberries with 1/2
cup sugar.

Mix all ingredients and beat well;
pour into angel food CAKE pan and
BAKE at 350° for 45 minutes or
until done. SERVE plain or with
whipped cream.

The
Carters

"Plains Special" CHEESE Ring

1 pound grated CHEESE
1 cup chopped nuts
1 cup mayonnaise
1 small onion grated
black pepper to taste
dash of cayenne

Mix; mold with hands into desired
SHAPE. (I mold into ring.) PLACE in
REFRIGERATOR until chilled. When ready
to SERVE. Fill CENTER with STRAWBERRY
PRESERVES. Good also as CHEESE spread
with out PRESERVES.

Rosalynn CARTER
Pres. Jimmy Carter

REFRIGERATOR MASHED POTATOES

5 lbs. potatoes, pared and quartered
(9 large)
2 (3 oz.) pkgs. cream cheese
1 c. dairy sour cream
2 tsp. onion salt
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 tblsp. butter or regular margarine

Cook potatoes in boiling salted water in Dutch oven until tender.
Drain well.

Mash until smooth with potato masher. Add cream cheese, sour cream, onion salt, salt, pepper and butter. Beat with whisk or potato masher until smooth and fluffy. Place in refrigerator container. Cool and cover. Recommended storage time: 2 weeks.

TO SERVE: Place desired amount of potatoes in greased **casserole**. Dot with butter and bake in 350 oven 30 minutes or until heated through. If you use full amount, heat in 2-qt. casserole.
Makes 8 cups.

Mary Holtzman

GRANDMA MARY'S CHILI

Brown Groundbeef (enough to feed your family)
Drain grease.

Add chili powder
Add beans with liquid, add little water.
Add salt and pepper to taste.

Simmer for 3 hours.

Angela Kennedy

CHICKEN SOUP

Boil chicken in pan with water. Skim off fat. and cook until chicken is done. Add celery and onions, garlic, tomatoes, and salt to taste. Simmer until done.

Boil rice, drain, and add to soup when ready.

Angela Kennedy

ORANGE DROP COOKIES

3/4 cup sugar	1/2 tsp. baking powder
2/3 cup shortening	1/2 tsp baking soda
2 tbsp. grated orange peel	1/2 tsp. salt
1/2 cup orange juice	
1 egg	
2 cups all-purpose flour *	

Heat oven to 400 deg. Mix sugar, shortening, orange peel, orange juice, and egg. Stir in remaining ingredients. Drop by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until edges are light brown, 8 to 9 minutes; cool. Frost with Orange Frosting (below) if desired. About 3 1/2 doz.

*If you are using self-rising flour, omit baking powder, baking soda, and salt.

ORANGE FROSTING

Mix 2 cups powdered sugar and 2 tbsp. margarine or butter, softened. Beat in 1 tablespoon grated orange peel and about 2 tbsp. orange juice until well mixed and of spreading consistency.

ORANGE - NUT DROPS: Stir in 1/2 cup chopped nuts.

ORANGE - RAISIN DROPS: Stir in 1/2 cup raisins.

JAMIE HAMLIN

FRENCH LACE CRISPS

2/3 cup packed brown sugar	* Do not use self-rising flour in this recipe
1/2 cup light corn syrup	
1/2 cup shortening	
1 cup all purpose flour *	
1 cup finely chopped nuts	

Heat oven to 375 deg. Heat brown sugar, corn syrup, and shortening to boiling over medium heat, stirring constantly, remove from heat. Stir in flour and nuts gradually. Keep batter warm over hot water. Drop by teaspoonfuls, about 3 in. apart onto lightly greased cookie sheet. Bake only 8 or 9 cookies at a time. Bake until set, about 5 minutes. Let stand 3 to 5 minutes, remove from cookie sheet. About 4 doz.

*

JAMIE HAMLIN