

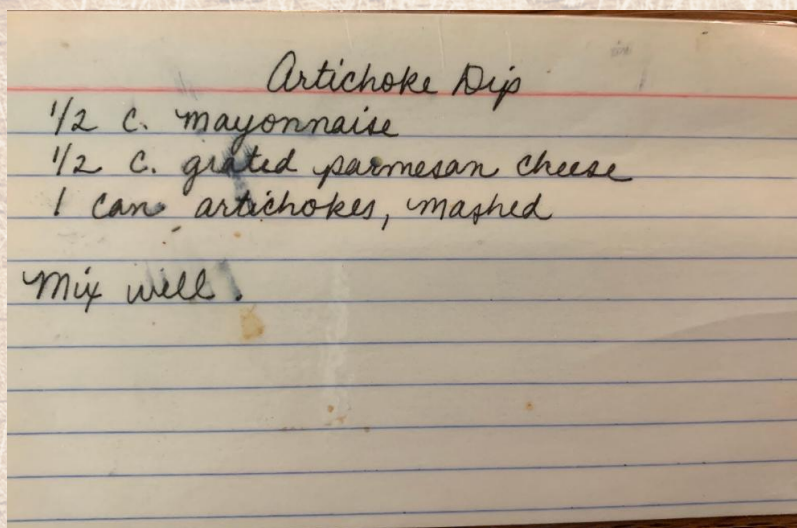
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Appetizers

Artichoke Dip

Makes 6 Servings



1/2 cup mayonnaise
1/2 cup grated parmesan cheese

1 mashed canned artichokes

Mix well and heat in oven or crockpot.

Bacon Stuffed Mushrooms

Makes 12 Servings



35 whole mushrooms
12 slice bacon
2 oz 8 cream cheese softened
1 1/4 cup bread crumbs
1/4 tsp pepper

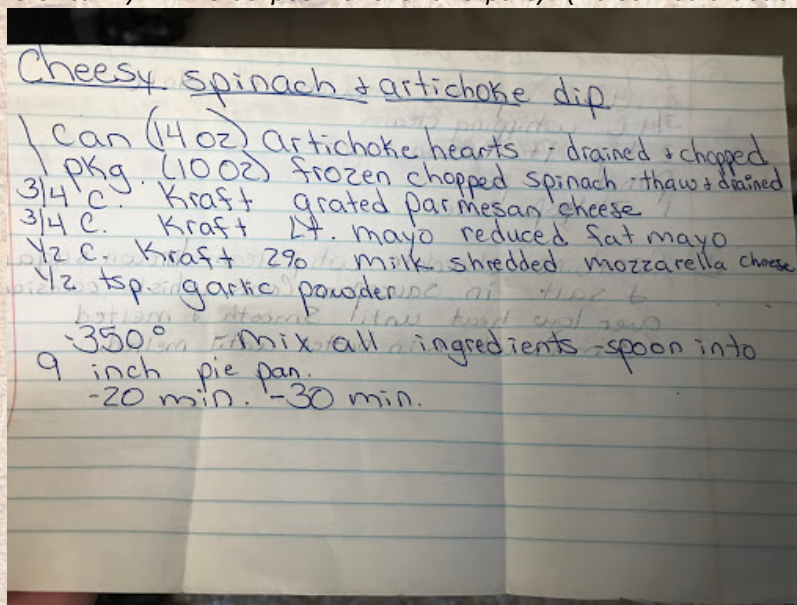
3/4 cup grated parmesan cheese
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp ground cayenne pepper
3 tbs oils

Clean mushrooms by taking off stems.
Combine cream cheese, bacon, 1 cup breadcrumbs, spices, Parmesan cheese.
Cover mushroom caps with oil and put a heaping spoonful in each one, then sprinkle the rest of breadcrumbs on the top of each mushroom.
Place on a greased baking sheet .
Bake at 350* for 35 min.

Cheesy Spinach Artichoke Dip

Makes 10 Servings

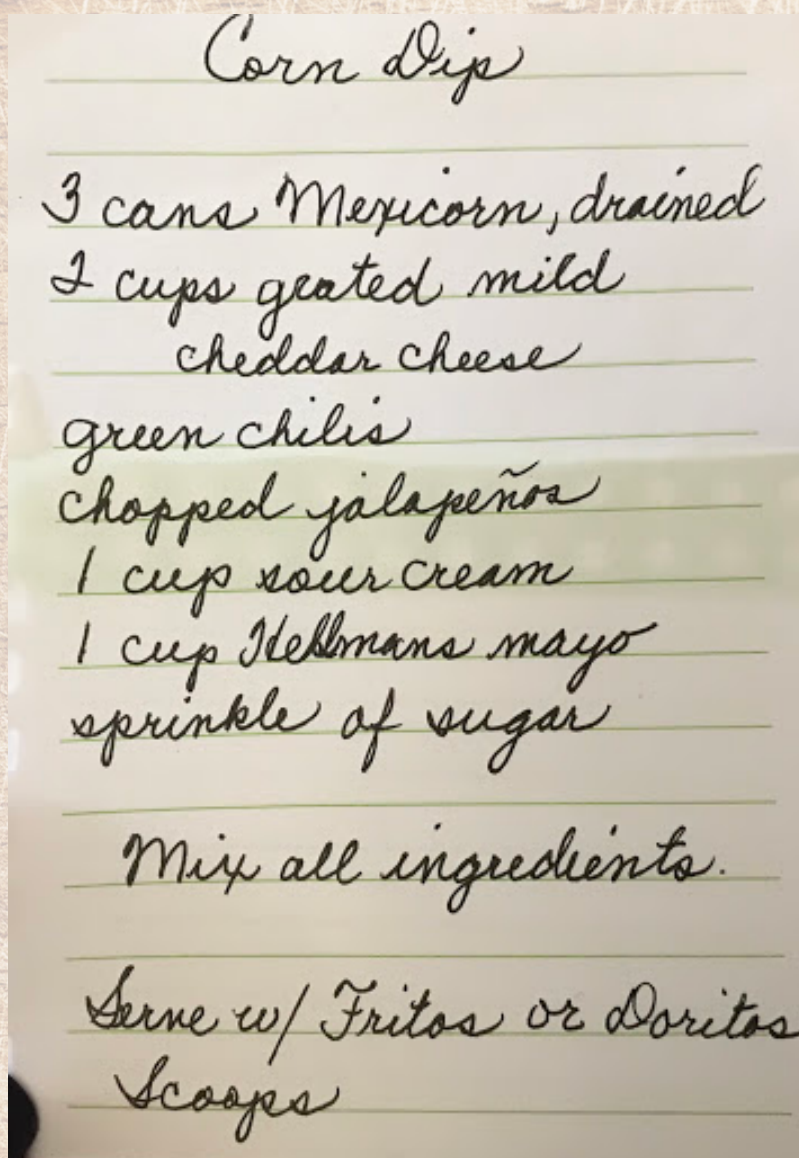
I sometimes will transfer to my mini crockpot if this is for a party. (I also would double it)



1 can artichoke hearts drained and chopped
1 (10-oz) pkg frozen spinach- thawed and drained
3/4 cup Parmesan cheese

3/4 c frozen spinach- thawed and drained
1/2 cup mozzarella cheese
1 tsp garlic powder

Mix all ingredients together and place in 9" pie pan
 Bake. 350* oven for 20-30 minutes
 Serve with Fritos or other corn chips



3 can Mexicorn
2 c Cheddar cheese
green chili
chopped jalapeños

1 cup sour cream
1 cup mayonnaise
Sprinkle of sugar

Drain 2 of the 3 cans of mexicorn.

Mix all ingredients together and heat in oven for 25 minutes at 350*

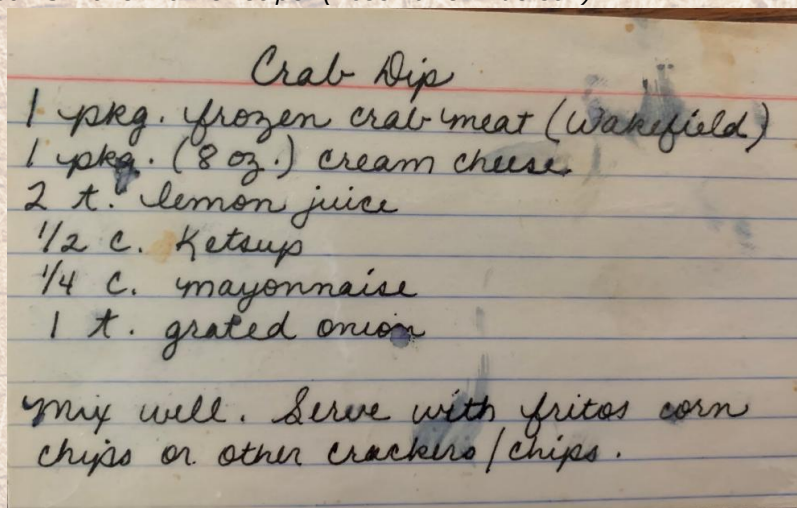
Serve with Fritos or Doritos.

(I leave out the sugar and I also add in 1 block of cream cheese and a few shakes of Tabasco sauce)

Crab Dip

Makes 8 Servings

This is Cathy Anderson Smith's mom's recipe. (Rosemarie Anderson)



1 pkg frozen crab meat
1 (8-oz) pkg cream cheese
2 tsp lemon juice

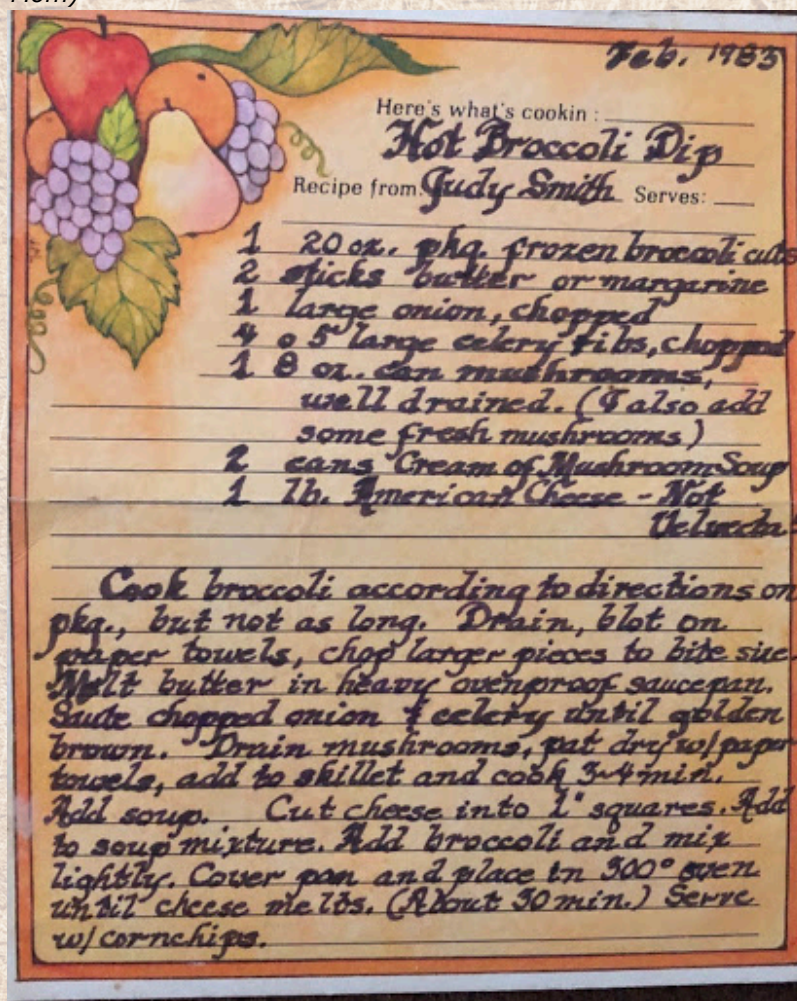
1/4 cup mayonnaise
1/2 cup ketchup
1 tsp grated onion

Mix well. Serve with fritos corn chips or other crackers/chips.

Hot Broccoli Dip

Makes 12 Servings

By: Judy Smith (my Mom)



1 pkg frozen broccoli cuts
2 stick butter
1 onion chopped
4 rib celery chopped

1 can mushrooms well drained
2 can cream of mushroom soup
1 lb American cheese (not Velveta)

Cook broccoli according to directions on pkg., but not as long.

Drain, blot on paper towels.

Melt butter in heavy ovenproof saucepan.

Sauté chopped onion and celery in butter until golden brown.

Drain mushrooms and pat dry with paper towels. Add to onion mixture and cook 3-4 min.

Add in soup.

Cut cheese into 1" squares.

Add to soup pan and place in 300* oven until cheese melts- (25 min. Or so) Do not overcook.

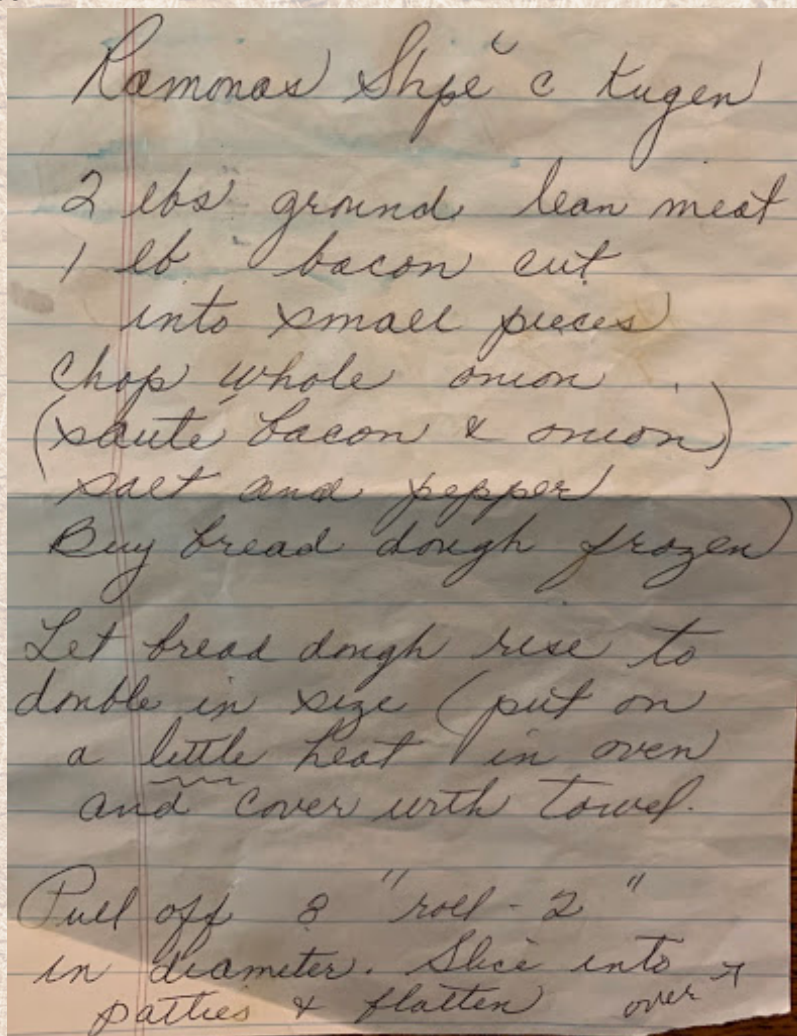
Serve with corn chips.

Note: If dip is too thick , thin with cream, beer or more soup. If too thin, add more cheese.

Ramonas Shpe Kugen

Makes 8 Servings

Old Lithuanian Recipe



2 lb ground beef lean
1 lb bacon- cut into small pieces
1 chopped onions
salt

pepper
1 frozen white bread dough
1 egg
water

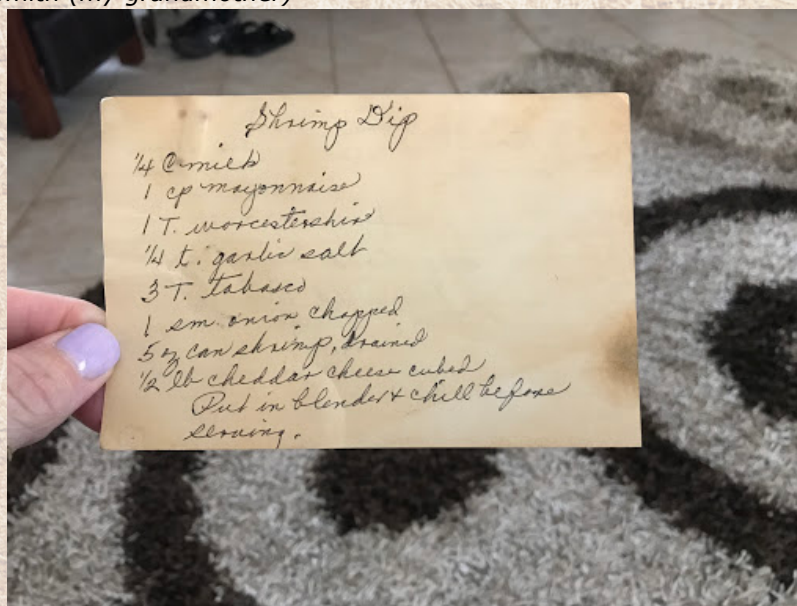
Brown meat. Saute bacon and onion and add to meat with salt and pepper. Let bread dough rise until doubled in size (put on a little heat in oven and cover with towel on pan). Pull off 8" roll - 2" diameter. Slice into patties and flatten. Put a TBSP of meat inside. Close up and pinch ends. Let rise (good hour) and baste it with egg and water mixture. Bake at 350* until golden brown.

Shrimp Dip

Makes 8 Servings

Preparation: :10

Shrimp dip to serve with bread or crackers.
By: Moselle Sibley Smith (my grandmother)



1/4 c milk
1 c mayonnaise
1 tbs Worcestershire sauce
1/4 tsp garlic salt

3 tbs tabasco
onion chopped
1/2 lb Cheddar cheese cubed
1 5 oz can shrimp

Put in blender and chill before serving

Stuffed Peppers

Makes 8 Servings



6 colored peppers
1 block cream cheese

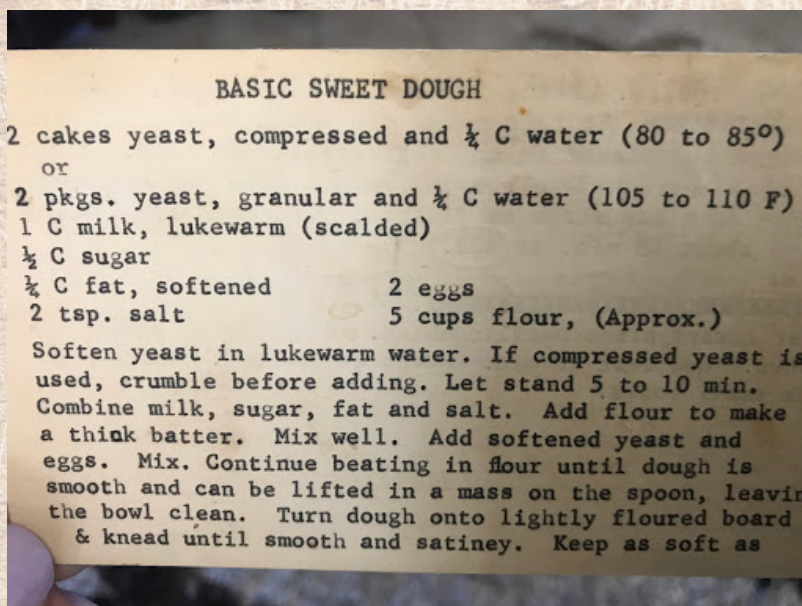
1 lb ground sausage

Brown sausage and add cream cheese -mix well
Wash and cut peppers into 6 pieces each.
Fill each piece of pepper with sausage mixture.
Bake at 375* for 45 minutes.

Breads

Basic Sweet Dough

Makes 12 Servings



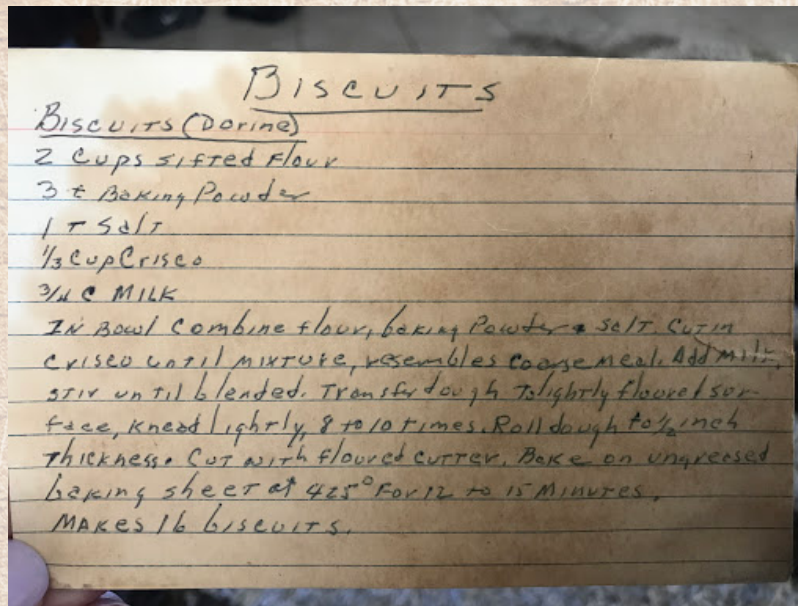
water
2 pkg yeast
1 c scalded warm milk
1/2 c sugar
1/4 c softened fat

2 scalded warm milk
2 tsp softened fat
5 c flour
1/4 cup warm water

Soften yeast in lukewarm water. If compressed yeast is used, crumble before adding. Let stand 5 to 10 min. Combine milk, sugar, fat and salt. Add flour to make a thick batter. Mix well. Add softened yeast and eggs, Mix, Continue beating in flour until dough is smooth and can be lifted in a mass on the spoon, leaving the bowl clean. Turn dough onto lightly floured board & knead until smooth. Keep as soft as can be handled. Place in lightly oiled bowl. COVER. . And placed in the refrigerator to rise. About 2 1/2 -3 hours before removing from refrigerator. Punch down and shape as you want. Let rise until doubled. Bake about 15 minutes at 400* around 11 minutes. Could top with jam or preserves.

Biscuits

Makes 8 Servings



2 c sifted flour
3 tsp baking powder
1 tbs salt

1/3 c crisco solid
3/4 c milk

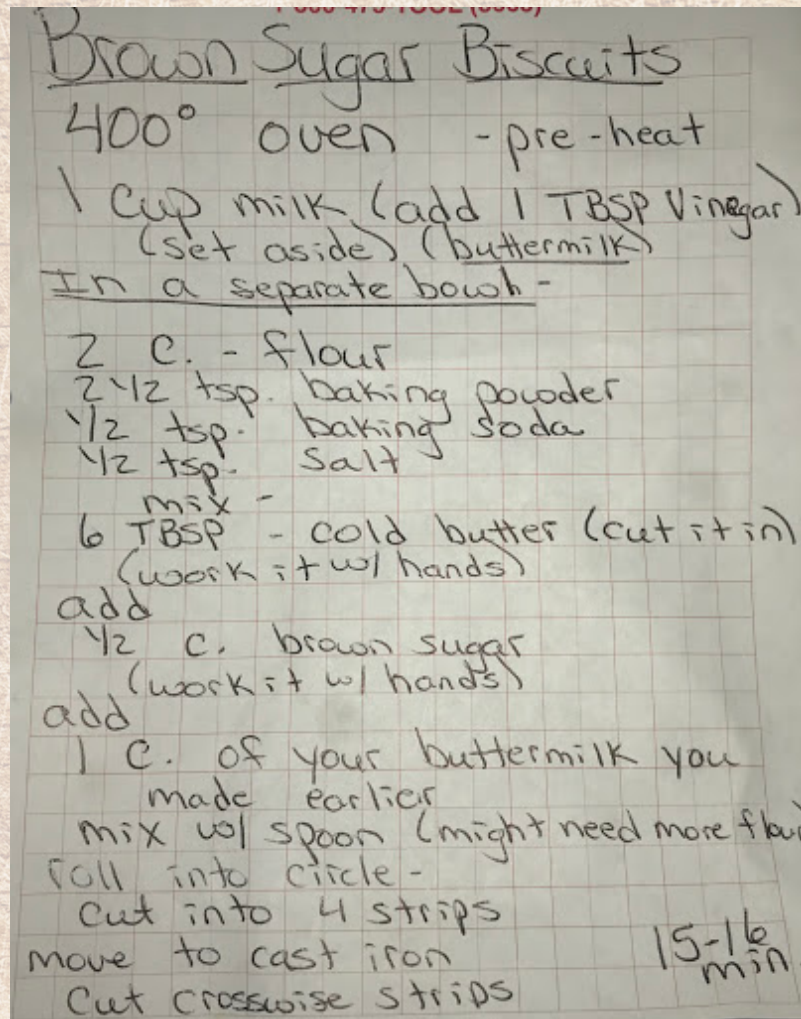
In Bowl combine flour, baking powder and salt. Add in crisco until mixture until resembles coarse meal. Add milk and stir until blended. Transfer dough to lightly floured surface, knead lightly (8-10 times) Roll dough to 1/2" thickness. Cut with floured cutter. Bake on un-greased baking sheet at 425* Bake for 12-15 minutes

Brown Sugar Cinnamon Biscuits

Makes 8 Servings

Yield: 20

This is a combination of three recipes I have found over the years. I tweaked it to my liking. You can leave out cinnamon for just a sweet biscuit.



1 cup of milk
1 tbs vinegar
2 c flour
2 1/2 tsp baking powder
1/2 tsp baking soda

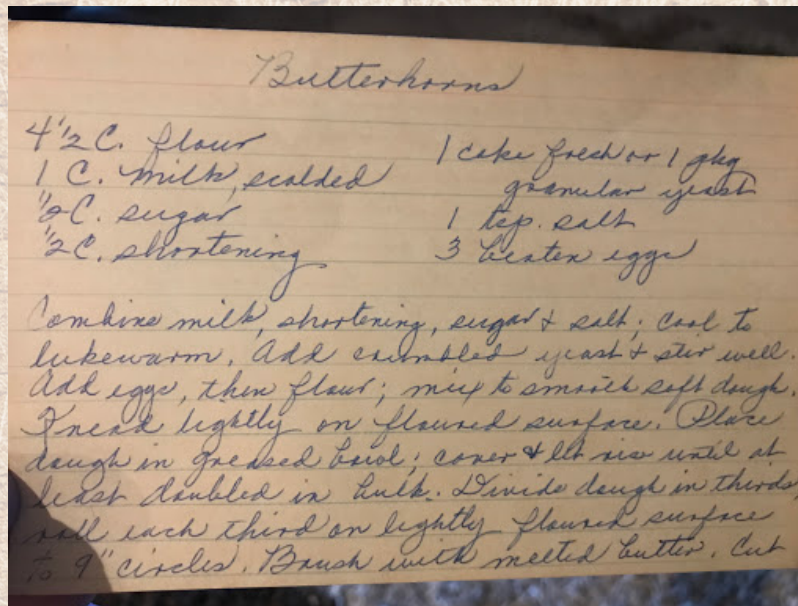
1/2 tsp salt
1/2 tsp cinnamon (optional)
6 tbs cold butter
1/2 cup brown sugar

Preheat oven to 400*. Mix together milk and vinegar and set aside. (This makes your buttermilk) In a large bowl mix together flour, baking powder, baking soda, salt, cinnamon (if desired) Cut in cold butter pieces and mix with hands until mixed in well. Add brown sugar and work into mixture with hands. With a spoon or fork pour in a little at a time, the buttermilk mixture. You might need a little more flour to get to the right consistency. Work in really well-I usually go in with my hands. On a floured work surface, dump out dough and work into a large ball. Roll out or pat out until it is the same size as the skillet (I use cast iron). Now, take a sharp knife and cut into 5 long strips (still leaving it round shaped like your pan) Grease your pan with oil or butter. Place long strips into pan. Take knife and cut into squares. (Yes, this is still your dough) Bake 15-17 minutes.

Butterhorns

Makes 8 Servings

Yield: 3 dozen



4 1/2 c flour
1 c scalded warm milk
1/2 c sugar
1/2 c shortening

1 pkg granulated yeast
1 tsp salt
3 beaten eggs
Melted butter

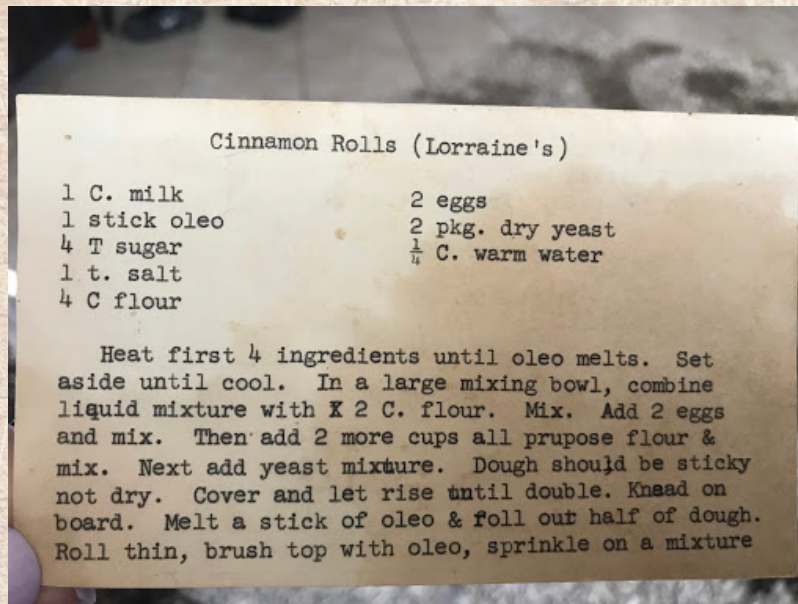
Combine milk, shortening, sugar and salt-cool until lukewarm. Add crumbled yeast and stir well. Add eggs, then flour-mix until smooth soft dough. Knead lightly on floured surface. Place dough in greased bowl-cover and let rise until doubled in size. Divide dough into thirds, roll each third on lightly floured surface to 9" circles. Brush with melted butter.

Cut each circle in 12 to 16 wedges -shape each piece starting with wide End and rolling to a point.

Arrange in a greased baking pan and brush with melted butter. Cover and let rise until very light. Bake in 400* oven for 15 minutes.

Cinnamon Rolls

Makes 8 Servings



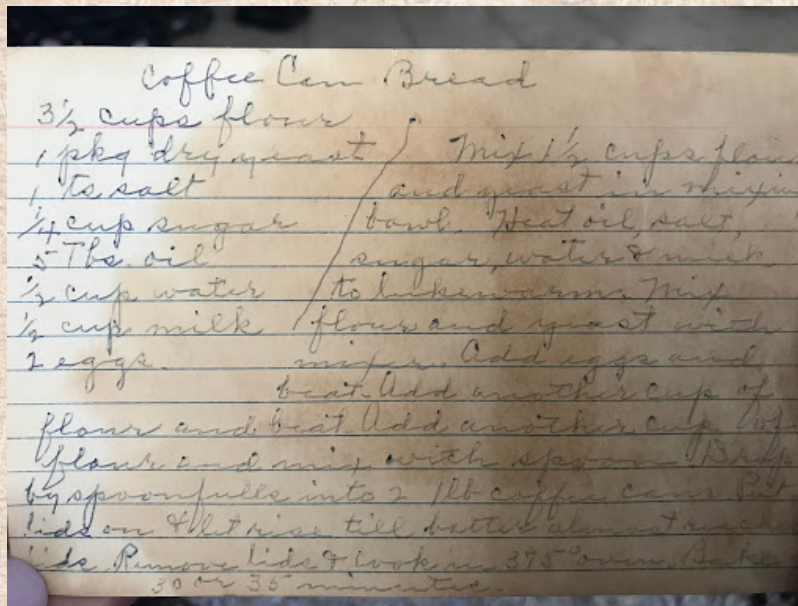
1 c milk
1 stick margarine or oleo
4 tbs sugar
1 tsp salt
4 c flour
2 eggs
2 pkg. dry yeast

1/4 c warm water
cinnamon
sugar
powdered sugar
milk
vanilla extract

Heat first 4 ingredients until oleo melts. Set aside until cool. In a large mixing bowl, combine liquid mixture with 2 C. flour. Mix. Add 2 eggs and mix. Then add 2 more cups all purpose flour & mix. Next add yeast mixture. Dough should be sticky not dry. Cover and let rise until double. Knead on board. Melt a stick of oleo & fold out half of dough. Roll thin, brush top with oleo, sprinkle on a mixture Of sugar and cinnamon. Roll up jelly roll fashion, Cut and put in oiled pan. Let rise for 15 min.,. bake Until browned in 350* oven, frost with a powder sugar Icing. (Powdered sugar, milk, vanilla)

Coffee Can Bread

Makes 10 Servings



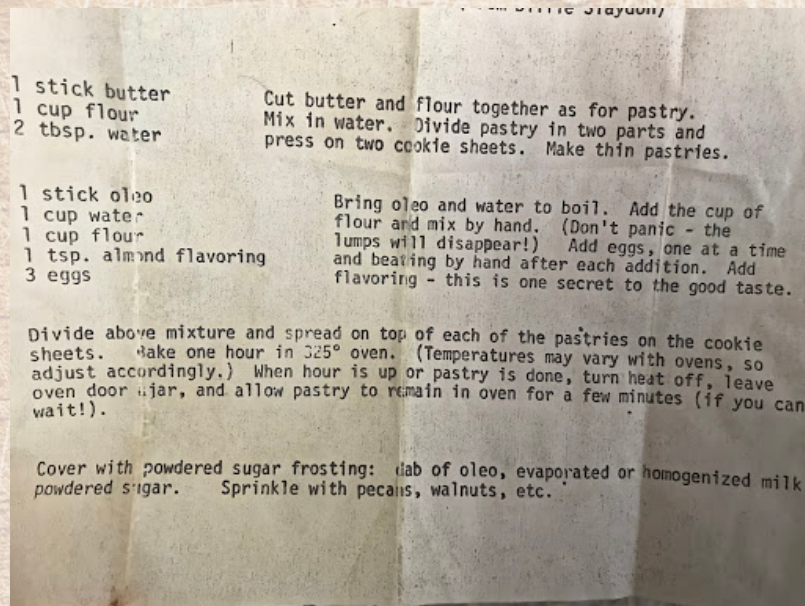
3 1/2 c flour
1 pkg yeast
1 tsp salt
1/4 c sugar

5 tbs oils
1/2 c water
1/2 c milk
2 eggs

Mix 1 1/2 cups flour and yeast in mixing bowl. Heat oil, salt, sugar, water and milk to lukewarm. Mix flour and yeast with mixture. Add eggs and beat. Add another cup of flour and beat in. Add another cup of flour and mix with spoon. Drop by spoonfuls into 2 lb coffee can. Put lid on and let rise until batter almost reaches lid. Remove lid and cook at 375* for 30-35 minutes.

Danish Pastry

Makes 10 Servings



1 stick butter
1 c flour
2 tbs water
1 stick margarine
1 c water
1 c flour

1 tsp almond extract
3 eggs
dab of margarine
evaporated milk
powdered sugar
walnuts or pecans

Cut butter and flour together as for pastry. Mix in water. Divide pastry in two parts and press on two cookie sheets. Make thin pastries.

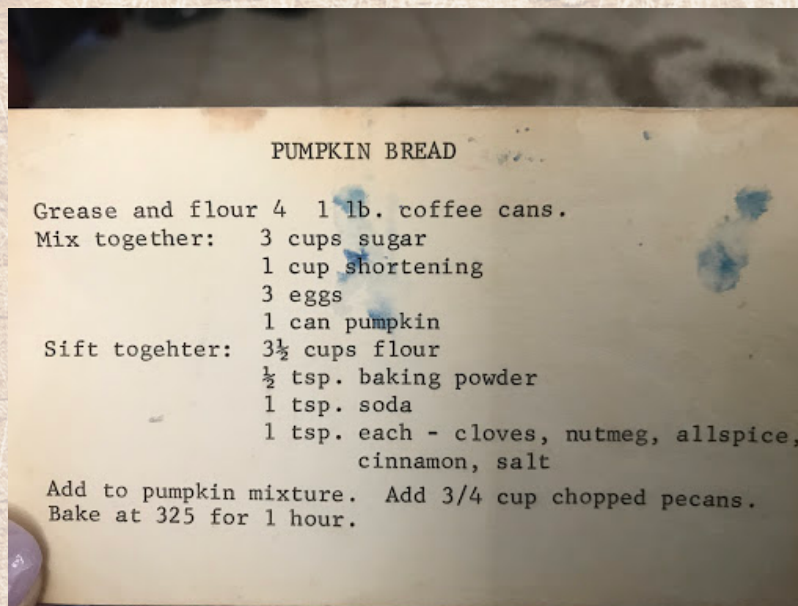
Bring margarine and water to boil. Add the cup of flour and mix by hand. (Don't panic - the lumps will disappear!) Add eggs, one at a time and beating by hand after each addition. Add flavoring - this is one secret to the good taste.

Divide above mixture and spread on top of each of the pastries on the cookie sheets. Bake one hour in 325 oven. (Temperatures may vary with ovens, so adjust accordingly.) When hour is up or pastry is done, turn heat off. leave oven door ajar, and allow pastry to remain in oven for a few minutes if you wait!).

Cover with powdered sugar frosting: dab of oleo, evaporated or homogenized milk. powdered sugar. Sprinkle with pecans, walnuts, etc.

Pumpkin Bread

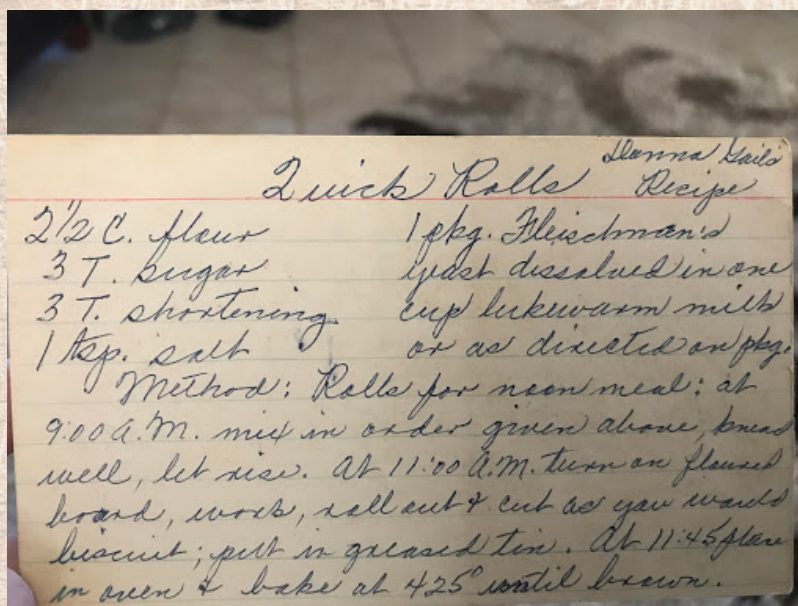
Makes 8 Servings



Grease and flour 4- 1 lb. coffee cans.
Mix together: 3 cups sugar
1 cup shortening
3 eggs
1 can pumpkin
Sift together: 3 1/2 cups flour
tsp. baking powder
1 tsp. soda
1 tsp. each - cloves, nutmeg, allspice,
cinnamon, salt
Add to pumpkin mixture. Add 3/4 cup chopped pecans.
Bake at 325 for 1 hour.

Quick Rolls

Makes 8 Servings



2 1/2 c flour
3 tbs sugar
3 tbs shortening

1 tsp salt
1 pkg yeast dissolve in warm milk
1 c warm milk

Method: Rolls for noon meal-

At 9:00 am mix in order given above, knead well, let rise.

At 11:00 am turn on floured board, work dough, roll out,

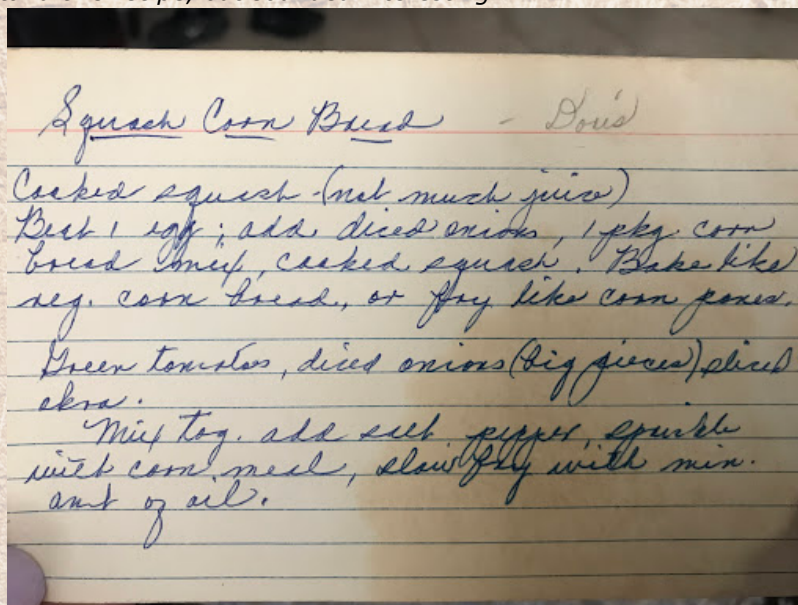
Cut as you would a biscuit, put in greased pan.

At 11:45 am Place in oven and bake at 425* until brown.

Squash Corn Bread

Makes 8 Servings

I don't quite understand this recipe, but sounded interesting.



cooked squash -not much juice
1 eggs beaten
onio diced
1 pkg cornbread mix

green tomatoes cut
1 onion diced
sliced okra

Mix first 4 ingredients together and bake as regular cornbread mix.
 Mix together tomatoes, onion and okra. Sprinkle with salt, pepper and cornmeal.
 Slow fry with minimum amount of oil.

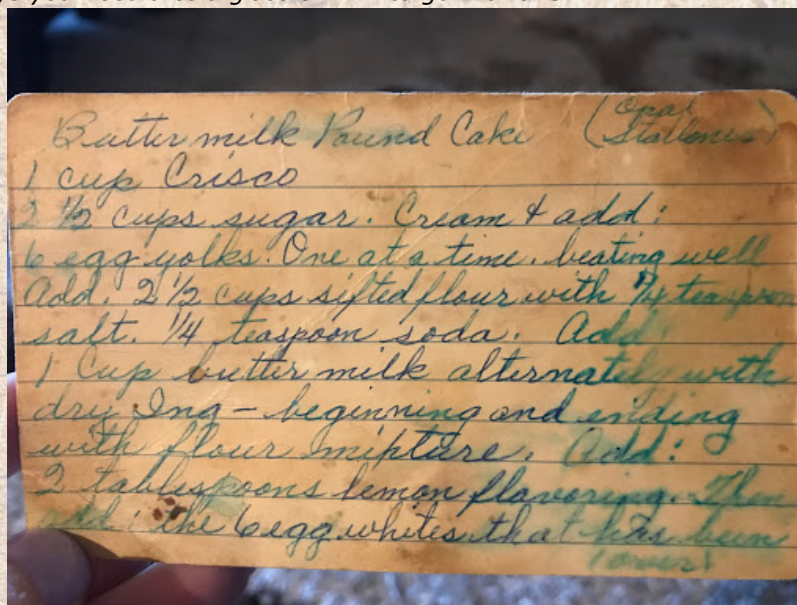
Cakes

Both sides of the Smith family loved their sweets, so you will find numerous recipes in this chapter.

Buttermilk Pound Cake

Makes 8 Servings

My grandmother says you need a cold glass of milk to go with this.



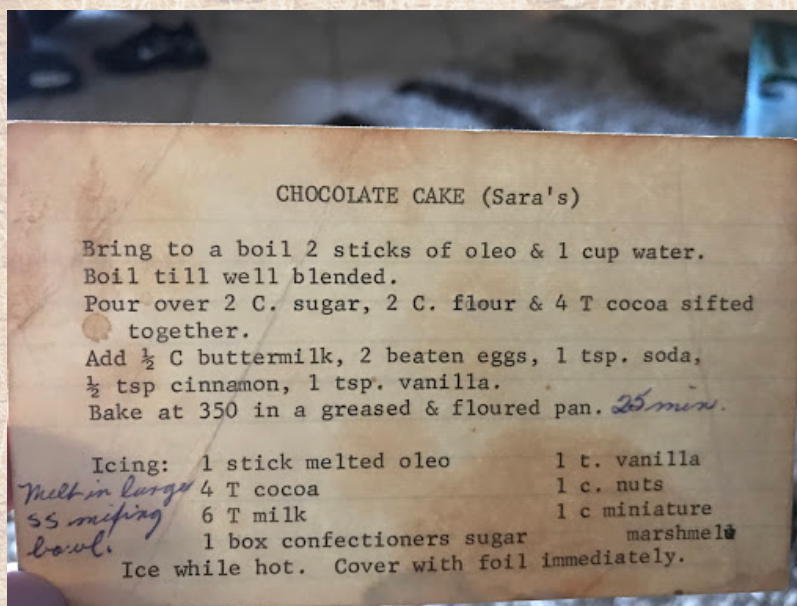
1 c crisco
2 1/2 c sugar
6 egg yolks
2 1/2 c sifted flour
1/4 tsp salt

1 1/5 tsp baking soda
1 c buttermilk
2 tbs lemon flavoring
6 egg whites

Cream and add: 6 egg yolks, one at a time, beating well. Add in flour, salt and soda. Add in 1 cup buttermilk alternating with dry ingredients. Beginning with flour mixture then liquid. Add in lemon flavoring. Then fold in 6 beaten egg whites mixed with 1/2 cup of sugar. Bake 1 hour and 10 min. at 325* (Don't adjust temp or time...it will fall)

Chocolate Cake

Makes 10 Servings



2 stick oleo or butter

1 c water

2 c sugar

2 c flour

4 tbs unsweetened cocoa

1/2 c buttermilk

2 beaten eggs

1 tsp baking soda

1/2 tsp cinnamon

1 tsp vanilla extract

1 stick butter

4 tbs cocoa

6 tbs milk

1 box confectioners sugar

1 tsp vanilla

1 c nuts

1 c mini marshmallows

Bring 2 sticks oleo and 1 cup water to a boil until well blended. Add in 2 cups sugar, 2 cups flour, and 4 T cocoa all sifted together. Add in 1/2 cup buttermilk, 2 beaten eggs, 1 tsp soda, 1/2 tsp cinnamon and 1 tsp vanilla. Bake at 350* in a greased, floured pan. (Bundt pan) Bake 25 minutes.

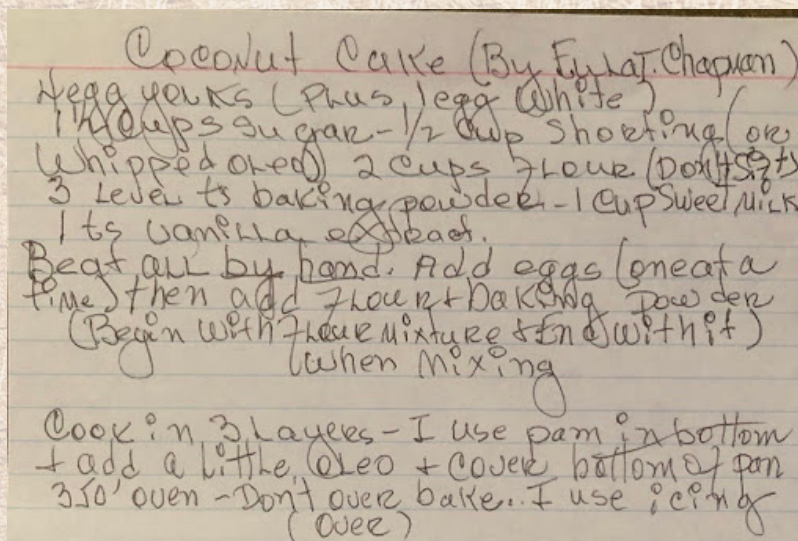
Melt in bowl:

Oleo, cocoa, milk, confectioners sugar, vanilla, nuts, mini marshmallows

Coconut Cake

Makes 10 Servings

This was Dan Dan's (my paternal grandfather) double first cousins recipe from 1930. This was always at Christmas and Thanksgiving dinners over the years. I never like coconut unless it was toasted, so I never ate it.



4 egg yolks plus 1 egg whites
4 c sugar
1/2 cup shortening or whipped oleo
2 c flour -dont sift
3 tsp baking powder
1 cup sweet milk

1 tsp vanilla extract
Icing:
1 1/2 c sugar
1/2 cup water
7 egg whites
coconut

Beat all by hand: Add eggs one at a time. Then flour and baking powder. Mix well. Add in all other ingredients and mix. Bake in 3- 8" baking pans. -Spray each one. Bake at 325* oven for aprox 20-25 min.

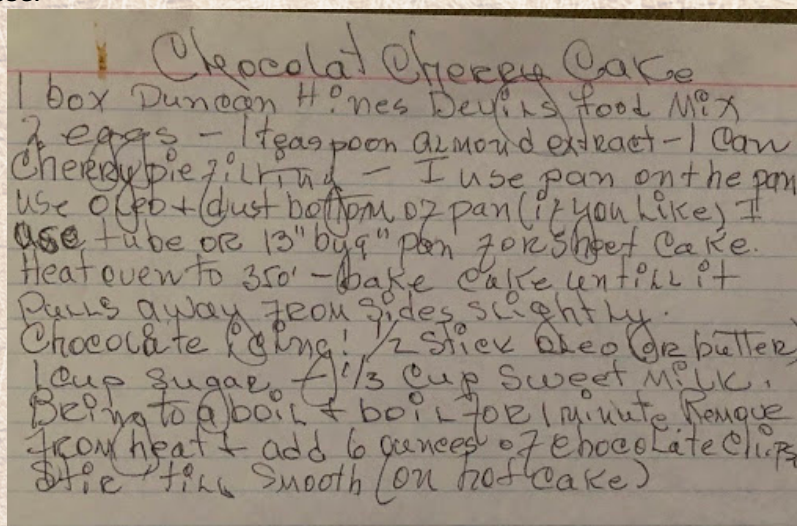
Cake is done when toothpick comes out clean. (Poke toothpick into center of each cake)

ICING: Beat 7 egg whites until stiff. Boil water and sugar together until thread stage. After sugar water has reached thread stage, add in egg whites. Ice in between each layer of cake and sprinkle each layer with coconut. Adding on each layer after the other.

Dad's Favorite Chocolate Cherry Cake

Makes 12 Servings

My Dad loved this cake his mom (Eva Brown Smith) would make for him. Even as an adult he'd get excited if she made it. My Dad loved his chocolate covered cherries at Christmas time and this cake reminded him of those.



1 box Duncan Hines Devils Food cake mix
2 eggs
1 tsp almond extract
1 can cherry pie filling

1/2 margarine
1 cup sugar
1/3 cup sweet milk
6 oz milk chocolate chips

Mix cake mix with eggs, almond extract and cherry pie filling all together.
 Pour into greased tube pan or 9x13 sheet pan.
 Bake in 350* oven until it pulls away slightly from edges.

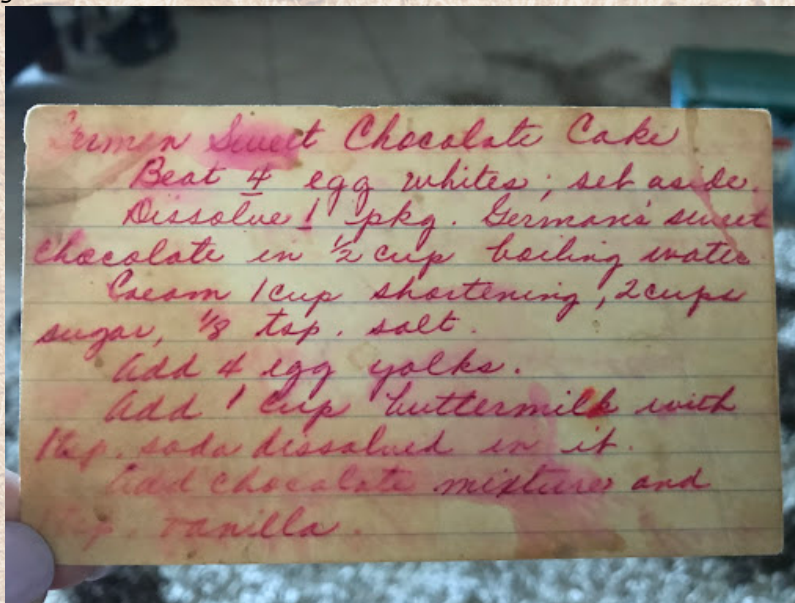
Icing:

In saucepan on stovetop mix: butter, sugar, sweet milk and bring to a boil for one minute. Add in chocolate chips and stir well. Pour over hot cake and let sit. Can chill if you want to speed it up.

German Sweet Chocolate Cake

Makes 10 Servings

This was one of my grandmothers favorites. She loved coconut and nuts.



4 egg whites
1 pkg German sweet chocolate
1/2 c boiling water
1 c shortening
2 c sugar
1/8 tsp salt
4 egg yolks
1 c buttermilk
1 tsp baking soda

1 tsp vanilla extract
2 1/2 c sifted flour

3 egg yolks
1 c canned milk
1 stick butter
1 c sugar
1 c coconut
1 c pecans

Beat 4 egg whites and set aside.

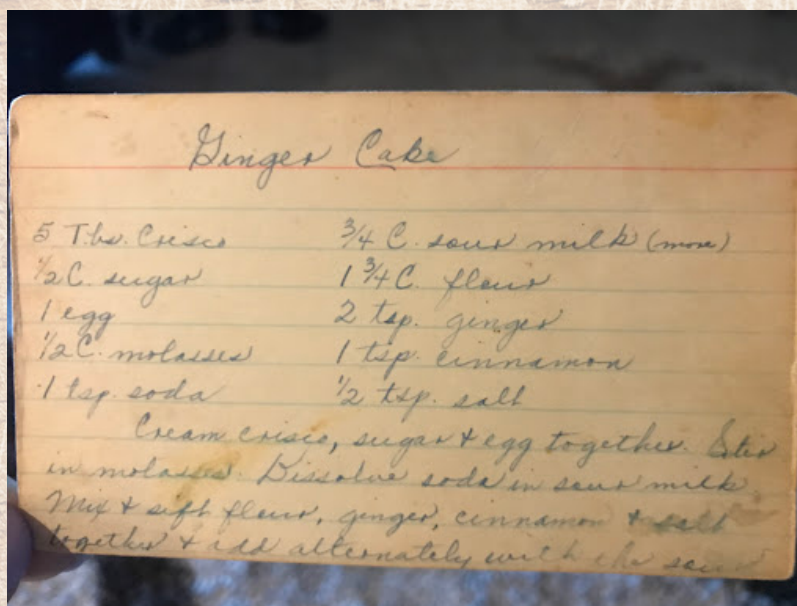
Dissolve 1 pkg German sweet chocolate in 1/2 cup boiling water. Cream shortening, 2 cups sugar and salt together. Add in 4 egg yolks.

Mix 1 cup buttermilk and soda together and add to creamed shortening mixture. Add chocolate mixture and vanilla. Mix well. Add flour and fold in egg whites. Place in pan (Bundt) and bake at 350* for 30-40 minutes.

Icing: In a saucepan on stovetop, mix egg yolks, canned milk, butter and 1 cup sugar. Stir constantly until thickened. Boil 5 minutes, then add coconut and pecans. Spread or pour on top of cake.

Ginger Cake

Makes 8 Servings



5 tbs crisco solid
 3/4 c sour milk
 1/2 c sugar
 1 3/4 c flour
 1 egg

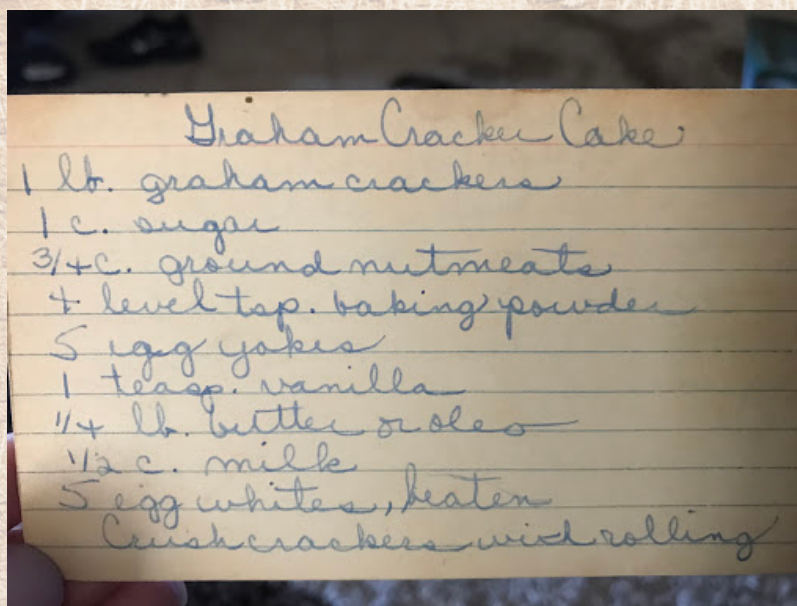
2 tsp ginger
 1/2 c molasses
 1 tsp cinnamon
 1 tsp baking soda
 1/2 tsp salt

Cream Crisco, sugar, egg together. Stir in molasses. Dissolve soda in sour milk. Mix and sift flour sift ginger, cinnamon and salt together & add alternately with the sour milk to the first mixture.

Pour into a greased shallow pan and bake in a 400* oven for 20-30 minutes. Serve hot with whipped cream.

Graham Cracker Cake

Makes 10 Servings



1 lb. graham crackers

1 c sugar

3/4 c ground nut meats (edible part of the nuts)

4 tsp baking powder

5 egg yolks

1 tsp vanilla extract

1/4 lb margarine or oleo

1/2 c milk

5 egg whites beaten

Crush graham crackers with rolling pin.

Mix all ingredients together in order, except for egg whites.

After all ingredients are mixed in then beat egg whites separately and fold into mixture.

Pour into baking pan 10x15x2.

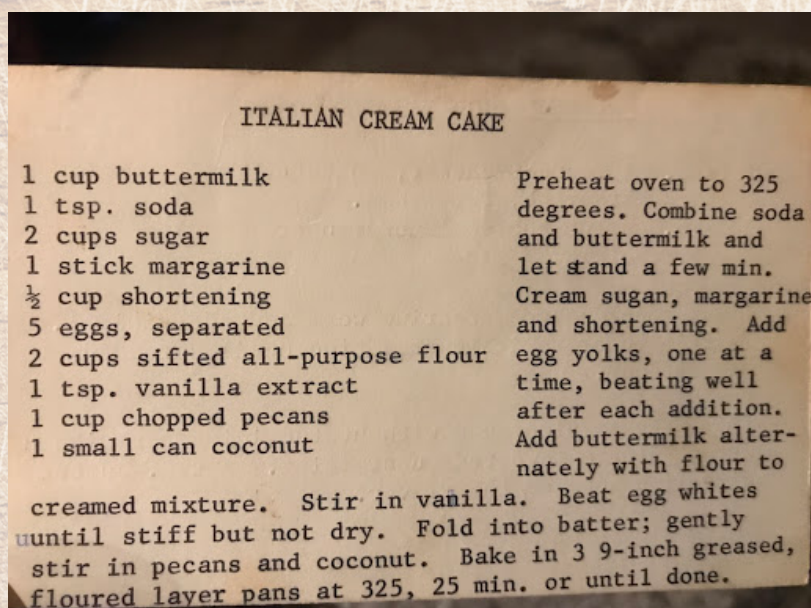
Bake at 350*

30-45 minutes

Cut into small squares.

Italian Cream Cake

Makes 10 Servings



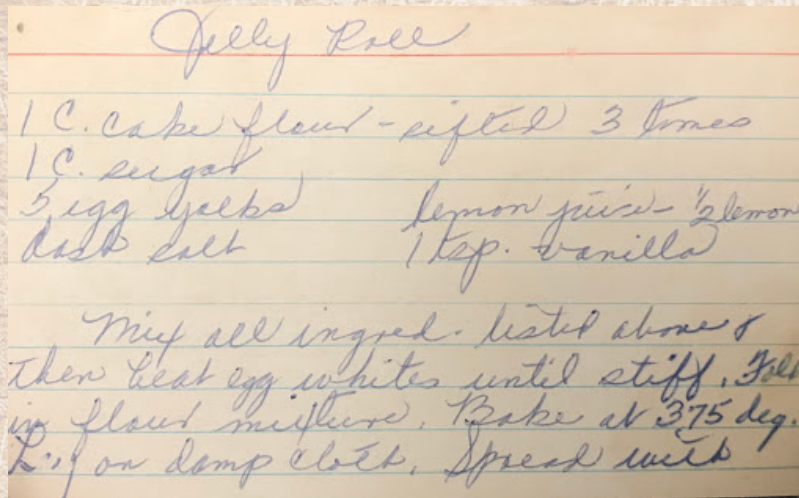
1 c buttermilk
1 tsp baking soda
2 c sugar
1 stick margarine
1/2 c shortening

5 eggs separated
2 c sifted flour
1 tsp vanilla extract
1 c chopped pecans
1 can small coconut

Preheat oven to 325* Combine soda and buttermilk and let sit for 5 min. Cream sugar, margarine and shortening. Add in egg yolks one at a time, beating well after each addition. Add in buttermilk mixture alternating with flour mixture. Stir in vanilla. Beat egg whites until fluffy, then fold into batter. Stir in pecans and coconut. Bake in 3-9" greased floured layer pans. 325* for 25 min. Or until done. (Cream cheese icing)

Jelly Roll

Makes 8 Servings



1 c cake flour sifted three times
1 c sugar
5 egg yolks

Dash of salt
1/2 lemon juice
1 tsp vanilla extract

Mix all ingredients listed above and then beat egg whites until stiff. Fold in egg whites into flour mixture. Bake at 375* for around 15 minutes.

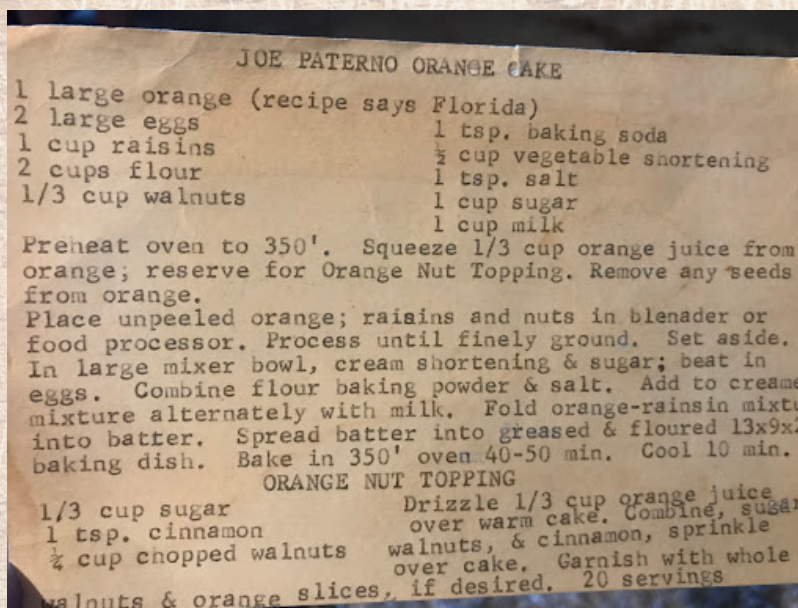
Have a damp cloth or cloth with sprinkled powdered sugar on top of towel when pan comes out of oven ready.

Take pan out of oven and flip onto the cloth and roll it up WITH the towel in between it. Let sit 15-20 min.

Then unroll, and spread on any jam or jelly you like. Roll it back up and sprinkle with powdered sugar. Cover and chill for an hour before slicing.

Orange Cake

Makes 12 Servings



1 lg orange
2 lg eggs
1 c raisins
1 tsp baking soda
2 c flour
1/2 c vegetable shortening
1 tsp salt
1/3 c walnuts

1 c sugar
1 c milk
1/3 c sugar
1 tsp cinnamon
1/4 c walnuts-chopped
Whole walnuts
slice orange

Preheat oven to 350'. Squeeze 1/3 cup orange juice from orange, reserve for Orange Nut Topping.

Remove any seeds from orange. Place unpeeled orange; raisins and nuts in blender or food processor.

Process until finely ground. Set aside. In large mixer bowl, cream shortening & sugar; beat in eggs. Combine flour baking powder & salt. Add to creamed mixture alternately with milk. Fold orange-raisins in mixture

into batter. Spread batter into greased & floured 13x9x2 baking dish. Bake in 350' oven 40-50 min. Cool 10 min.

Orange Nut topping:

Drizzle 1/3 cup orange juice over warm cake. Combine sugar, walnuts and cinnamon-sprinkle over cake.

Garnish with whole walnuts and orange slices if desired.

Melissa's Pumpkin Roll

Makes 10 Servings

My 19 year old son Hayden and his cousin Andy could eat this entire thing in one sitting. I have to hide it from them at Thanksgiving! One Thanksgiving I made a double batch and hid it in the fridge. Later that day, when we went to pull out desserts we noticed half of it was GONE! Then I hear Hayden and Andy cracking up in the other room. They were 17 and 16 at the time. TURKEYS!!



1 pkg cream cheese
1 stick butter softened
1/2 tsp vanilla extract
3 eggs
1 cup granulated sugar
2/3 cup canned pumpkin
3/4 cup flour

1 tsp ground nutmeg
1 tsp allspice
1/2 tsp salt
1 tsp baking powder
2 tsp ground cinnamon
1 cup confectioners' sugar

Preheat the oven to 350*

Grease and flour a jelly roll pan.

With an electric mixer, beat the eggs, granulated sugar, and pumpkin until smooth.

Sift together the flour, nutmeg, salt, baking powder and cinnamon.

Add the sifted ingredients to the egg mixture and blend until fully combined.

Spread the batter in the jellyroll pan.

Bake until a toothpick comes out clean after poking into center- aprox. 14 minutes.

Sprinkle some of the confectioner' sugar on a large tea towel.

Take a butter knife and go around all edges and up underneath cake the best you can.

Flip cake out onto tea towel.

Roll the cake up in the towel lengthwise and cool on counter for about 45 minutes.

With an electric mixer, combine the confectioners' sugar, cream cheese, butter and vanilla and beat until creamy.

Unroll towel, and pull away pumpkin cake.

Spread cream cheese mixture onto cake and roll up (without the towel this time).

Sprinkle with Powdered sugar.

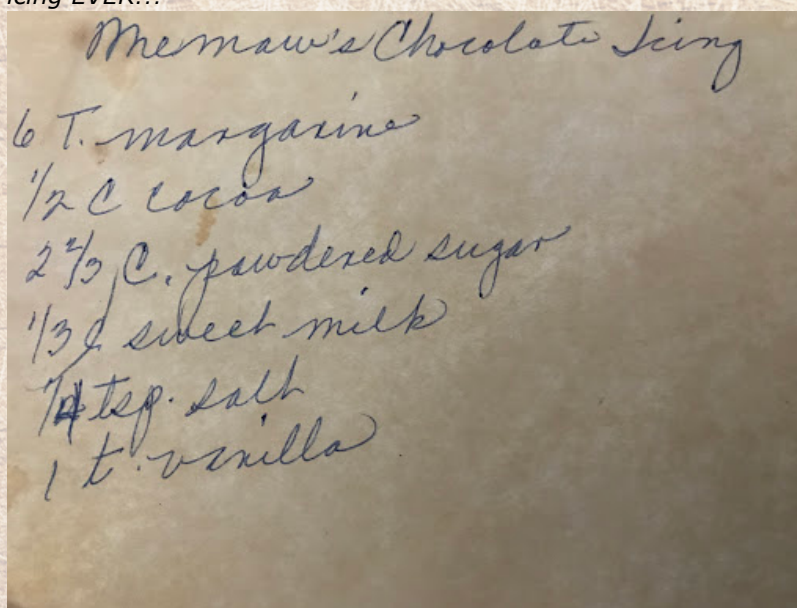
Place on cookie sheet and into fridge for 1 hour.

Take out and slice and place on tray.

Memaw's Golden Cake & Chocolate Icing

Makes 10 Servings

The BEST chocolate icing EVER!!!



6 tbs butter or margarine
1/2 c unsweetened cocoa
2 2/3 c powdered sugar
1/3 c sweet milk
1/4 tsp salt
1 tsp vanilla extract
3/4 cup butter

1 1/4 cup sugar
8 egg yolks
2 1/2 cup cake flour
4 tsp baking powder
1/4 tsp salt
3/4 cup milk
1 tsp vanilla extract

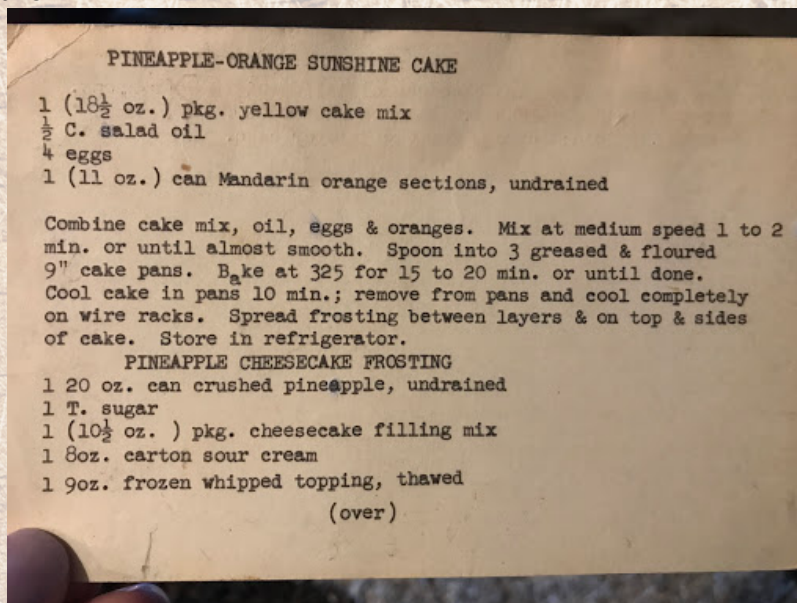
Cake: cream butter until fluffy add in sugar gradually and continue to cream together. Beat egg yolks in separate bowl until thick and yellow colored. Add them to butter mixture. Sift together, the flour, baking powder, and salt until mixed well. Add in milk gradually. Add in vanilla and beat until well mixed. Bake in greased pans (3-8" pans or 2-9" pans) Bake at 350* for 30-35 minutes.

Icing: In saucepan on stove top, mix together on medium heat- 6 Tbsp margarine, 1/2 cup cocoa, 2 2/3 cup powdered sugar, 1/3 cup sweet milk (not sure if this means sweetened condensed or regular whole milk), 1/4 tsp salt and 1 tsp vanilla. Mix well, and pour over cakes as you layer them. Goes in Fridge to firm up.

Pineapple Orange Sunshine Cake

Makes 10 Servings

Makes a 3 layered cake.



1 yellow cake mix

1/2 c salad oil

4 eggs

1 (11-oz) can mandarin orange undrained

1 (20-oz) can crushed pineapple undrained

1 tbs sugar

1 (10-oz) pkg cheesecake filling mix

1 (8-oz) container sour cream

1 (9-oz) pkg frozen whipped topping-thawed

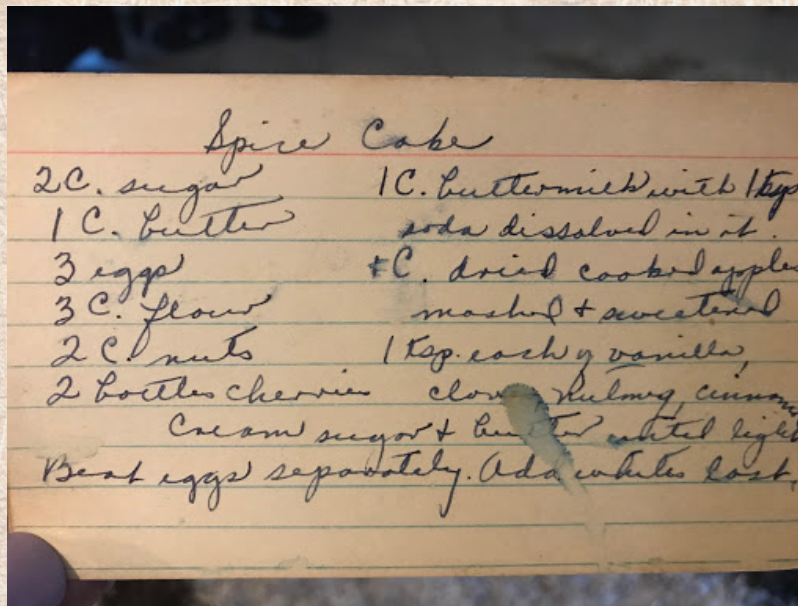
Combine cake mix, oil, eggs & oranges. Mix at medium speed 1 to 2 min. or until almost smooth. Spoon into 3 greased & floured 9" cake pans. Bake at 325 for 15 to 20 min. or until done. Cool cake in pans 10 min.; remove from pans and cool on wire racks. Spread frosting between layers & on top & sides of cake. Store in refrigerator.

Frosting:

Combine pineapple, sugar, cheesecake filling mix and sour cream, stirred until thick. Fold in whipped topping, mixing thoroughly.

Spice Cake

Makes 10 Servings



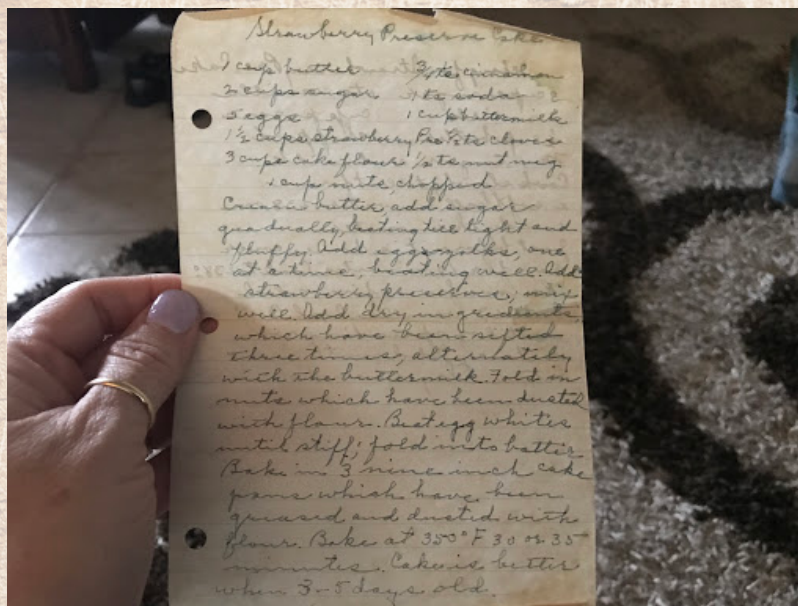
2 c sugar
 1 c butter
 3 eggs
 3 c flour
 2 c nuts
 2 bottle maraschino cherries
 1 c buttermilk

1 tsp baking soda
 1 c cooked apples mashed and sweetened
 1 tsp vanilla extract
 1 tsp ground cloves
 1 tsp nutmeg
 1 tsp cinnamon

Cream sugar and butter until light.
 Beat in egg yolks first, then the whites after.
 Mix in all other ingredients.
 Grease Bundt pan and pour in mixture.
 Bake at 350* for 35 min. Plus.

Strawberry Preserve Cake

Makes 10 Servings



1 c butter

2 c sugar

5 eggs

1 1/2 c strawberry preserves

3 c cake flour

3/4 tsp cinnamon

1 tsp baking soda

1 c buttermilk

1/2 tsp cloves

1/2 tsp nutmeg

1 c nuts- chopped

Icing:

3 c sugar

2 c milk

1/2 c butter

1 tsp vanilla

1 c pecans chopped

Cream cutter, add sugar gradually, beating until light and fluffy.

Add egg yolks, one at a time, beating well.

Add strawberry preserves and mix well.

Add dry ingredients, which have been sifted three times, alternately with the buttermilk.

Fold in nuts which have been dusted with flour.

Beat egg whites until stiff, fold into batter.

Bake in three 9" cake pans, greased and dusted with flour.

Bake at 350* for 30-35 min.

Cake is better when 3-5 days old.

Icing:

Mix sugar and milk.

Cook slowly till it forms a soft ball in water, 238* on candy thermometer.

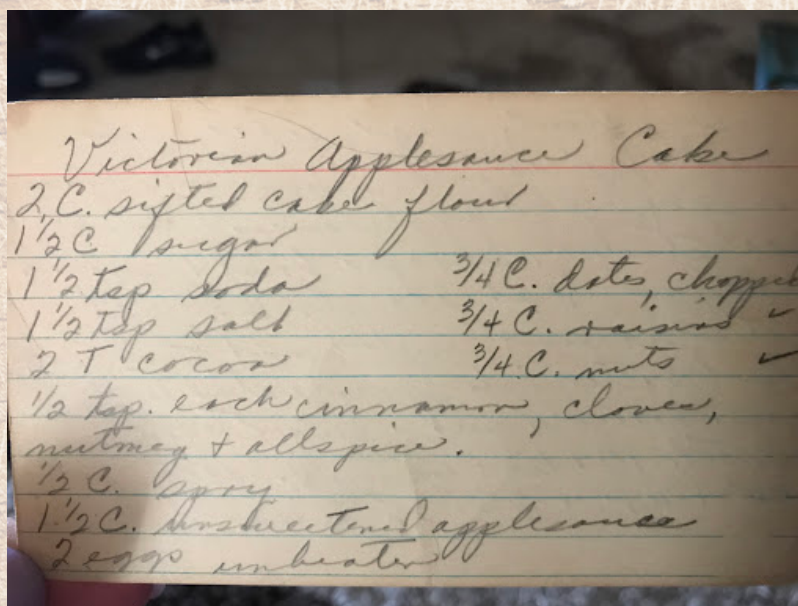
Just before it is done, cover pan for 10 min.

Cook to 238*, Remove from fire, add butter and vanilla. Cool.

Beat until it reaches spreading consistency. Add nuts. Spread between layers and on top.

Victorian Applesauce Cake

Makes 8 Servings



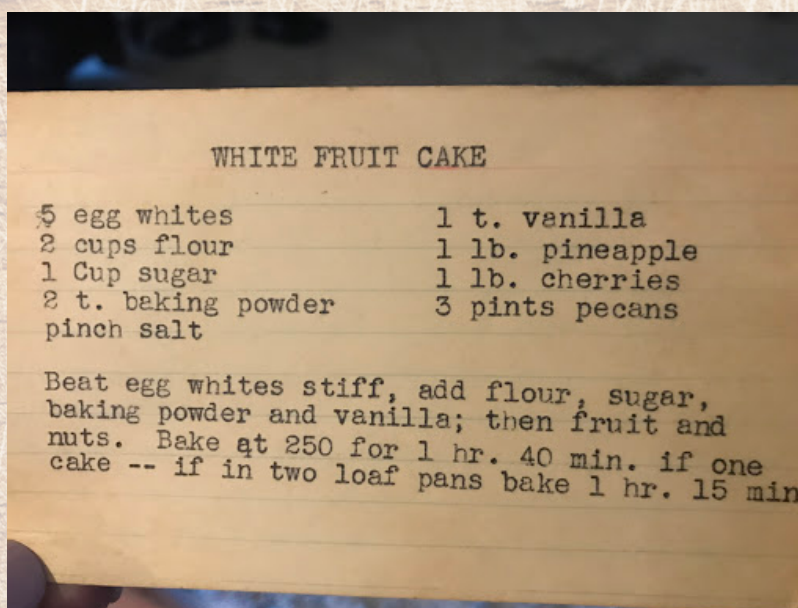
2 c cake flour sifted three times
 1 1/2 c sugar
 1 1/2 tsp baking soda
 1 1/2 tsp salt
 2 tbs unsweetened cocoa
 1/2 tsp cinnamon
 1/2 tsp ground cloves

1/2 tsp nutmeg
 1/2 tsp allspice
 3/4 c dates chopped
 3/4 c raisins
 3/4 c nuts
 2 eggs unbeaten
 1 1/2 c applesauce unsweetened

Sift flour, sugar, soda, salt, cocoa and spices into mixing bowl. Drop in spray (crisco). Add in applesauce and beat 200 strokes. Scrape bowl and spoon. Add in eggs, beat 200 strokes. Add dates, raisins, nuts and mix thoroughly. Pour batter into crisco coated tube pan. Sprinkle nut and sugar topping over batter. Bake in 350* oven for 1 hour and 25 min.

White Fruit Cake

Makes 8 Servings



5 egg whites
2 c flour
1 c sugar
2 tsp baking powder
pinch salt

1 tsp vanilla extract
1 lb pineapple chunks
1 lb maraschino cherry
3 pint pecans

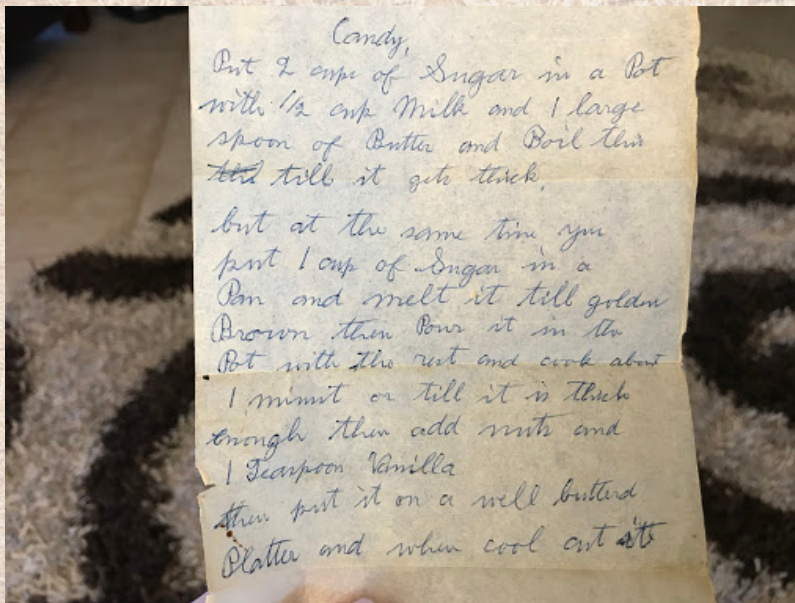
Beat egg whites stiff, add flour, sugar, baking powder and vanilla; then fruit and nuts. Bake at 250 for 1 hr. 40 min. if one cake -- if in two loaf pans bake 1 hr. 15 min.

Candies

Candy

Makes 8 Servings

This was my great grandmothers recipe written on very thin typing paper. I have never made this, but wanted it in my book.



2 c sugar
1/2 c milk
1 large spoonful butter

1 c sugar
1 tsp vanilla extract
nuts

Put 2 cups of sugar in a saucepan on stovetop with milk and 1 large spoonful of butter. Boil this until thick.

At the same time you are doing that, put 1 cup sugar in a pan and melt it until golden brown, then add to first saucepan mixture.

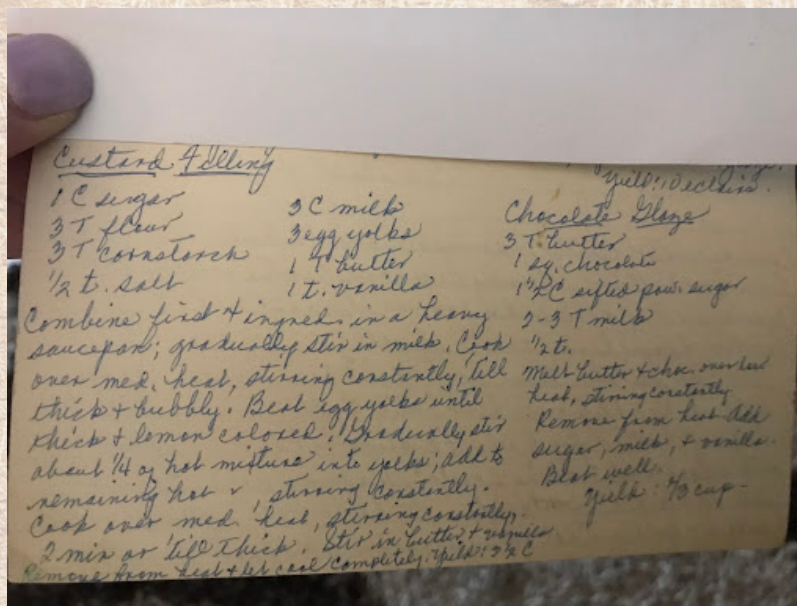
Wait until mixture is thick, then add vanilla and nuts.

Put on a well buttered pan, after it's cool you can cut.

(I dont see why you couldn't just blob it out onto waxed paper)

Eclair Custard and Glaze

Makes 10 Servings



1 c sugar
3 tbs flour
3 tbs cornstarch
1/2 tsp salt
3 c milk
3 egg yolks
1 tbs butter

1 tsp vanilla extract

3 tbs butter
1 sq baking chocolate
1 1/2 c powdered sugar
2 tbs milk
1/2 tsp butter

Custard: combine first 4 ingredients in a heavy saucepan, gradually add in milk. Cook on medium heat stirring constantly until thick and bubbly.

Beat egg yolks until thick, gradually stir in 1/4 of hot mixture into yolks, stir well, then add in remainder of hot mix.

Cook over medium heat, stirring constantly 2 minutes or until thick. Stir in butter and vanilla.

Glaze:

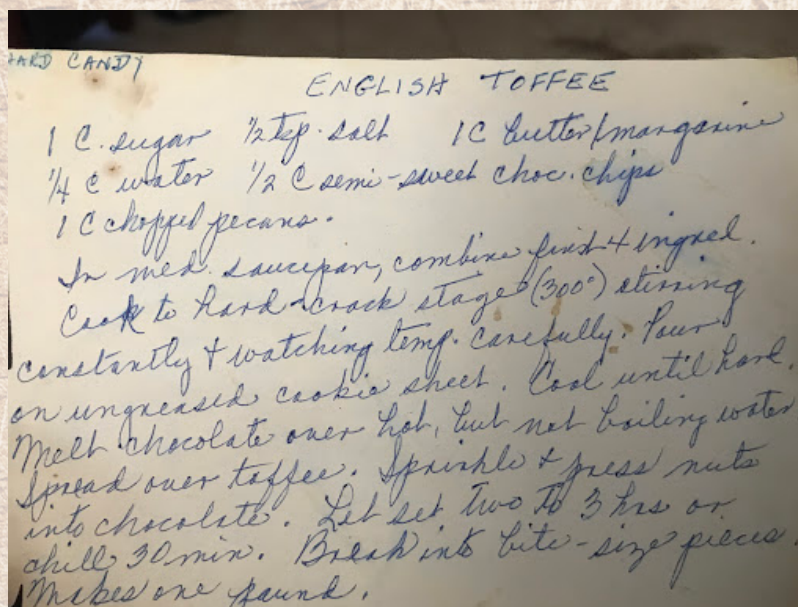
Melt butter and chocolate over low heat, stirring constantly. Remove from heat. Add sugar, milk, and vanilla. Beat well.

Remove from heat and let cool completely.

English Toffee

Makes 8 Servings

Yield: 1 lb



1 c sugar
1/2 tsp salt
1 c butter

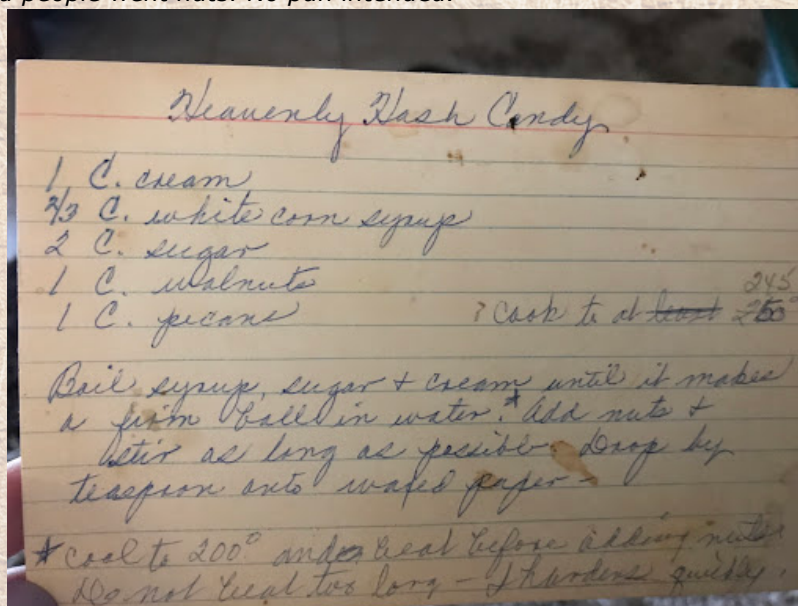
1/4 c water
1/2 c semi-sweet chocolate chips
1 c chopped pecans

In medium saucepan, combine first 4 ingredients and cook until hard crack stage (300*)
 Stirring constantly and watching temp carefully.
 Pour onto ungreased cookie sheet.
 Cool until hard.
 Melt chocolate and spread on top of toffee.
 Sprinkle with nuts.
 Let set for 3 hours or chill 30 min.
 Break into bite size pieces.
 (I always put chocolate chips on toffee while still warm, then when it melts, i spread it)

Heavenly Hash Candy

Makes 12 Servings

This is one of my grandmothers favorite recipes ever. Bring your muscles, it takes a lot of stirring. It is loaded with nuts and a creamy heavenly bite. I have brought this to my own annual cookie/candy exchange before and people went nuts! No pun intended.



1 c cream
2/3 c corn syrup
2 c sugar

1 c walnuts
1 c pecans

Boil syrup, sugar, and cream until it makes a firm ball in water.
 (245* on candy thermometer)

Cool to 200*

Add nuts and stir as long as possible. (But, you don't want it to harden up on you)
 (We usually wait until it gets shiny but thick)

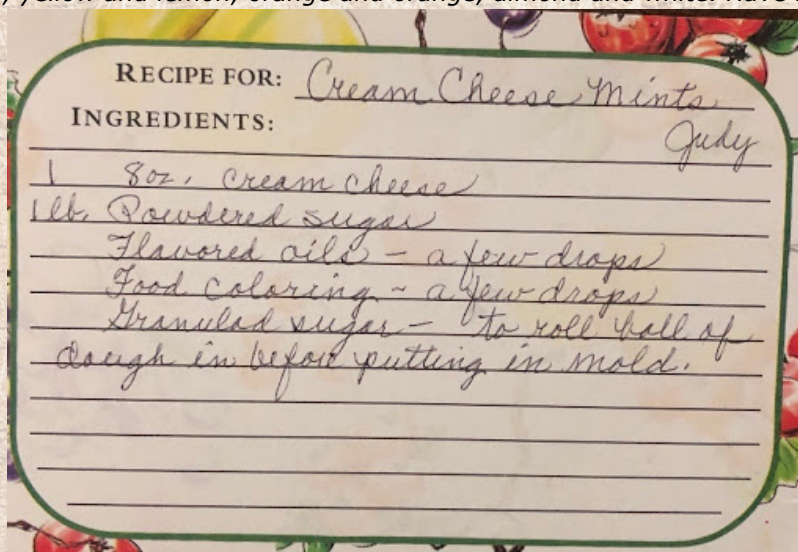
Drop by teaspoonfuls onto waxed paper. (WORK QUICKLY)

(Best if you have two people)

Judy's Cream Cheese Mints

Makes 15 Servings

This was a family event making these while sitting around the kitchen table. Our favorite was when we'd make the light green spearmint ones and a tiny Christmas tree mold. The flavors and shapes are endless- pink and strawberry, yellow and lemon, orange and orange, almond and white. Have fun!



1 oz 8 cream cheese-softened
1 lb powdered sugar
drop almond extract- or any other kind

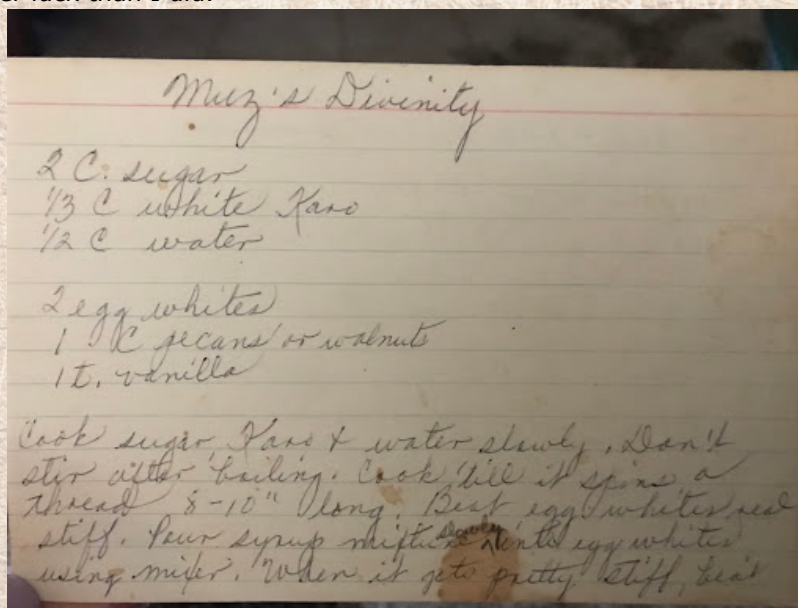
drop food coloring
3/4 cup granulated sugar
rubber candy molds

Mix together cream cheese, powdered sugar, flavoring and food coloring.
 Roll into balls, approx the size of a quarter (but, this also depends on the size of your molds)
 Roll each ball into sugar and press into mold.
 If there is extra mixture hanging over, put back into bowl and re use.
 You want the bottoms of your mints to be flat.
 Let sit for a few minutes to harden up just a bit and then pop them out onto waxed paper to harden more.
 Store in air tight container in fridge.

Muz's Divinity

Makes 12 Servings

"Muz" was my great grandmother who loved her sweets. This is probably where I get it from. This white candy was a family favorite. I have tried and tried, but it never comes out just right. I am not giving up! I hope ya'll have better luck than I did.



2 c sugar
1/3 c white karo
1/2 c water

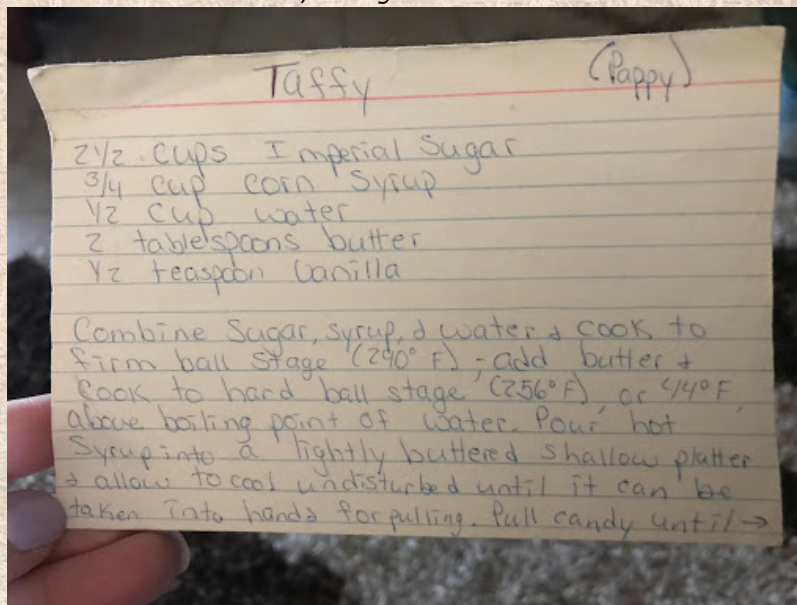
2 egg whites
1 c pecans or walnuts
1 tsp vanilla extract

Cook sugar, karo and water slowly-DO NOT STIR until after it starts to boil.
 Cook until it spins a thread 8-10" long.
 Beat egg whites until stiff.
 Pour syrup mixture slowly into egg whites using mixer.
 When it gets pretty stiff, beat by hand and add pecans and vanilla.
 Drop on waxed paper.

Pappy's Taffy

Makes 12 Servings

I wish I could find a picture of me sitting on my grandfather's kitchen counter pulling taffy with him. This was so much fun. My earliest memory of this was around 4 years of age. (1974). My favorite part was cutting and wrapping it. I'd twist the ends so it looked like "real" candy. My grandfather's name was Lewis Eugene Smith, but we called him Pappy. He absolutely loved children. He served in WW2 and then went on to be in education and ultimately ended up being a principal of Spring High School in Spring, Texas for a number of years. Even after his retirement, he'd go over to the schools and read to the kids.



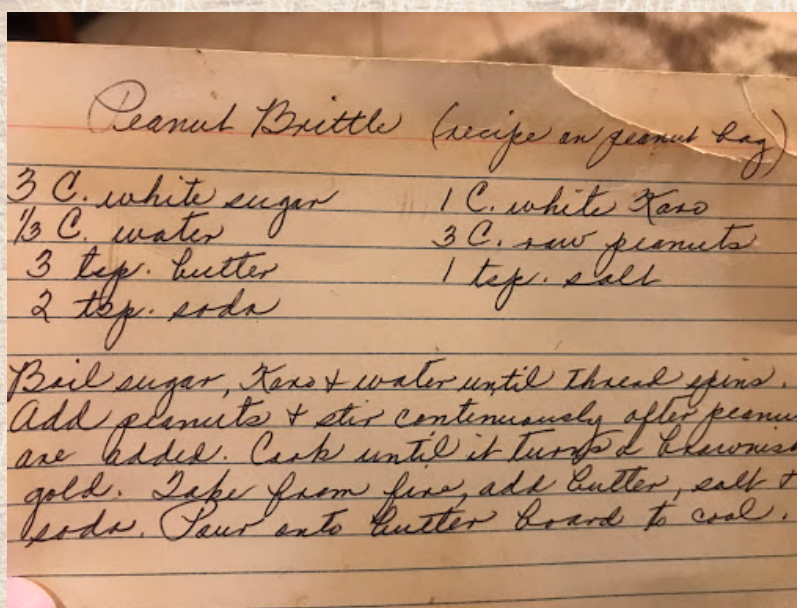
2 1/2 c sugar
3/4 c corn syrup
1/2 c water

2 tbs butter
1/2 tsp vanilla extract
food coloring

Combine sugar, syrup and water —cook until firm ball stage (240*)
 Add in butter-cook to hard ball stage (256*) above boiling point of water.
 Pour hot syrup into a lightly buttered shallow platter or pan and leave
 Undisturbed until it can be taken into your buttered hands for pulling.
 Pull candy until it takes on a satin finish, add flavoring and then pull
 Into a 1/2 inch tube.
 Take kitchen scissors and cut into 1" pieces and wrap in waxed paper.

Peanut Brittle

Makes 10 Servings



3 c white sugar
1/3 c water
3 tsp butter
2 tsp baking soda

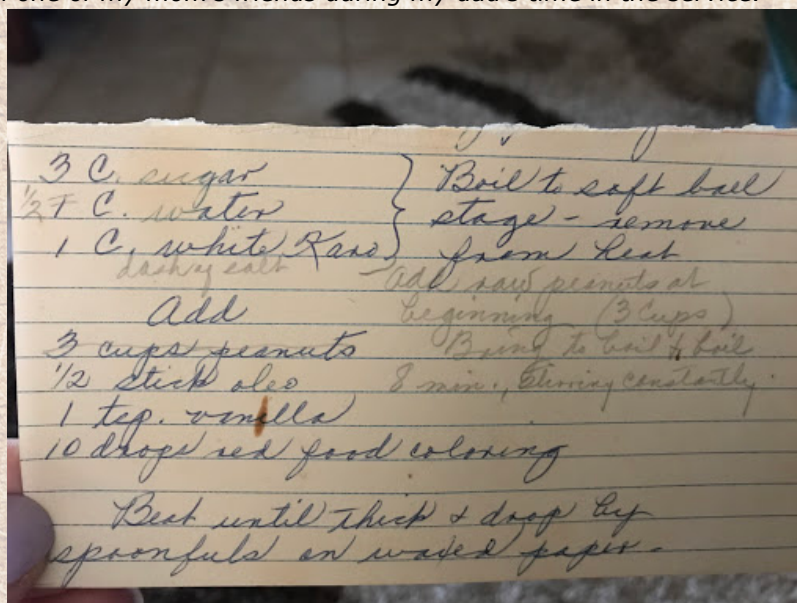
1 c white karo
3 c raw peanuts (I use roasted)
1 tsp salt

Boil sugar, karo, and water until it spins a thread.
 Add peanuts and stir continuously after peanuts are added.
 Cook until it turns a brownish gold.
 Take from fire and add butter, salt and soda. Pour onto butter board to cool.

Pink Peanut Patties

Makes 8 Servings

This is the prettiest candy and yummy too. I make this every Christmas and sometimes other times of the year. It brings back many memories of my Mom and I in the kitchen and we'd keep pushing the bowl back and forth for the other one to stir. You definitely need to bring your muscles for this one. I think this originally came from one of my mom's friends during my dad's time in the service.



3 c sugar
1/2 c water
1 c white karo
dash of salt

3 c peanuts -I use Planters roasted
1/2 stick margarine
1 tsp vanilla extract
10 drop red food coloring

Boil: sugar, water, karo and peanuts until soft ball stage and remove from heat.

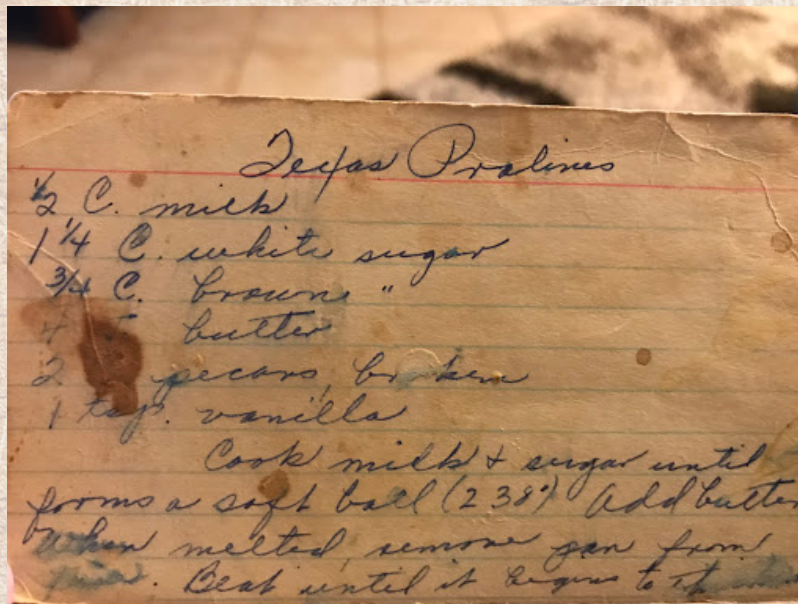
(Boil aprox 8 min)

After it reaches soft ball stage, add in oleo, vanilla and food coloring.

Beat until thick by hand, and drop onto waxed paper. Let cool.

Texas Pralines

Makes 8 Servings



1/2 c milk
 1 1/4 c sugar
 3/4 c brown sugar

4 tbs butter
 2 c pecans
 1 tsp vanilla extract

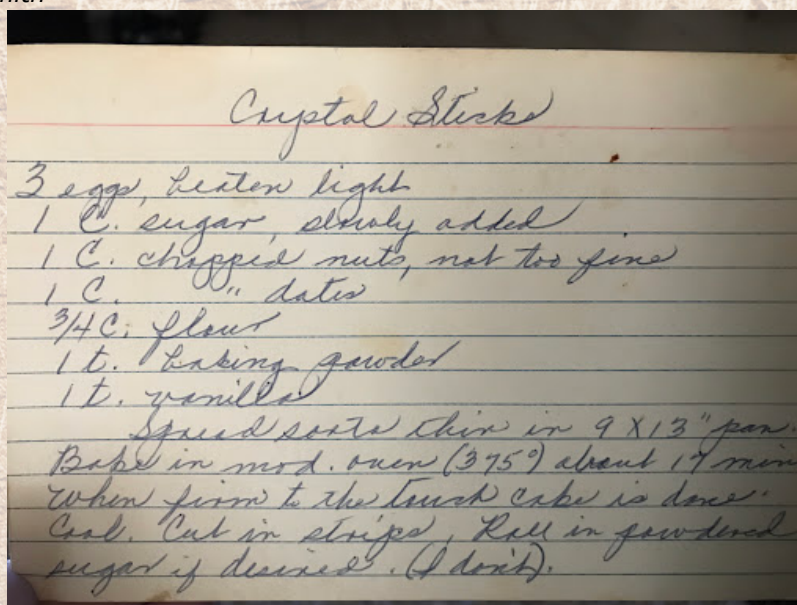
Cook milk and sugar until forms a soft ball stage (238*)
 Add butter when melted, remove pan from fire.
 Add nuts and vanilla.
 Drop on waxed paper.

Cookies and Bars

Crystal Sticks

Makes 8 Servings

By Moselle Sibley smith



3 eggs slightly beaten
1 c sugar
1 c chopped nuts
1 c chopped dates

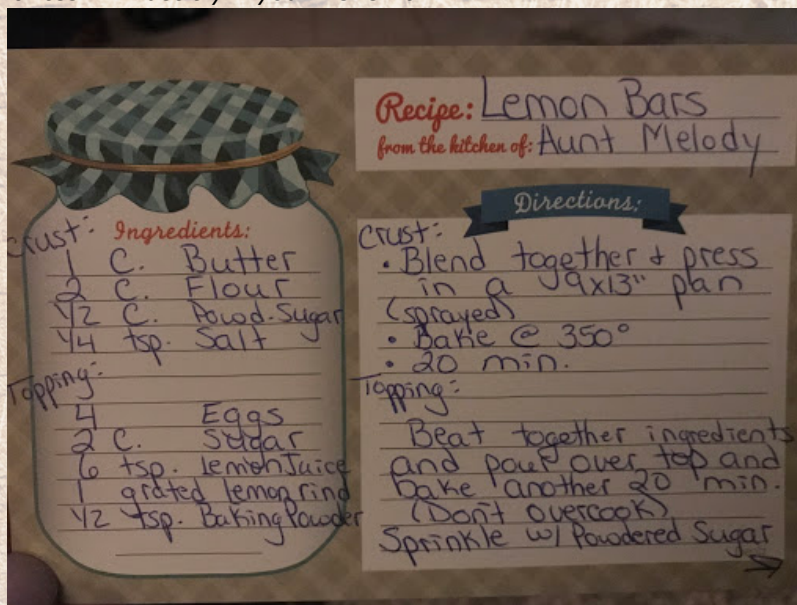
3/4 c flour
1 tsp baking powder
1 tsp vanilla extract

Mix all ingredients above.
 Spread sort of thin into a 9x13" pan.
 Bake at 375* oven for 17 min. Or when firm to touch.
 Cool.
 Cut into sticks and roll into powdered sugar.

Lemon Bars

Makes 10 Servings

This is one of my favorites! A must try if you like lemon.



1 c butter
2 c flour
1/2 c powdered sugar
1/4 tsp salt

4 eggs
2 c sugar
6 tsp lemon juice
1 lime rind
1/2 tsp baking powder

Crust:

Blend together and press into 9x13 pan
Bake at 350*
20 minutes

Topping:

Beat together ingredients and pour over crust and bake another 20 minutes

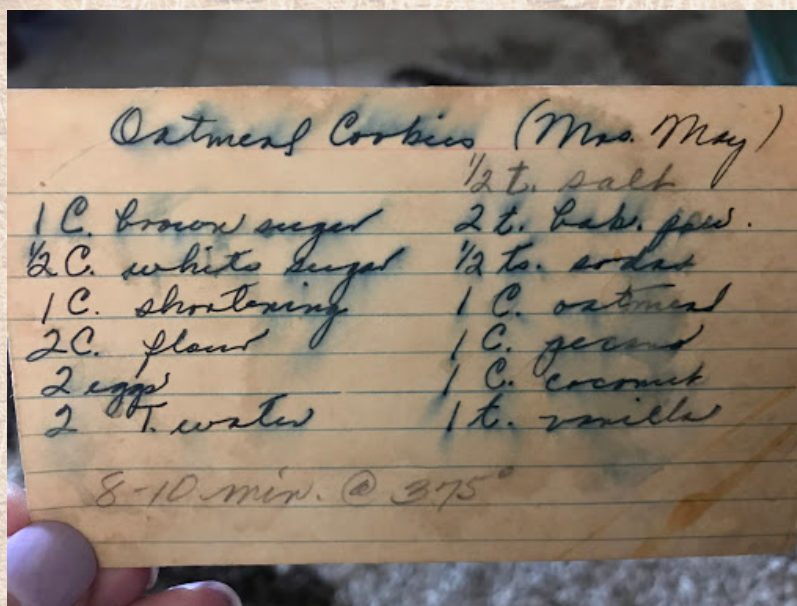
Do not over bake.

Sprinkle with powdered sugar as soon as it comes out of oven.

After it has cooled off enough, place in fridge to chill before cutting.

Oatmeal Cookies

Makes 12 Servings



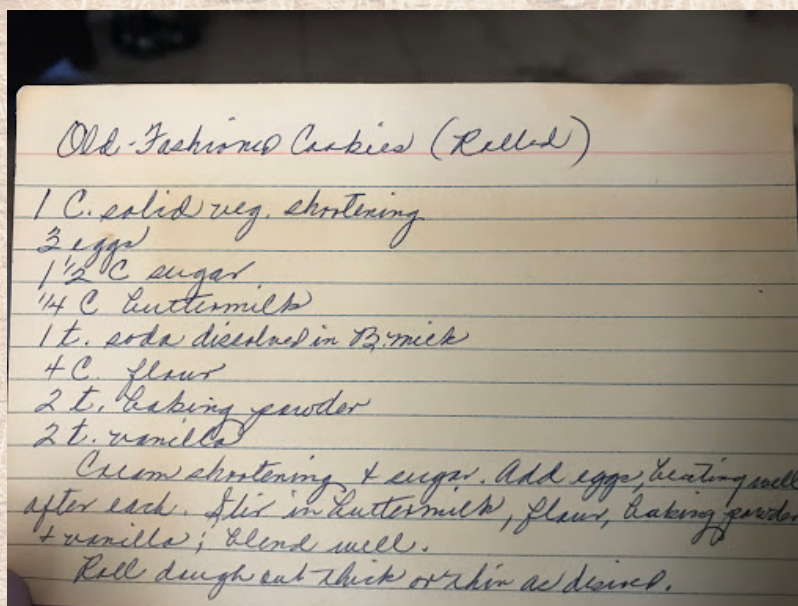
1 c brown sugar
 1/2 c white sugar
 1 c shortening
 2 c flour
 2 eggs
 2 tbs water
 1/2 tsp salt

2 tsp baking powder
 1/2 tsp baking soda
 1 c oatmeal
 1 c pecans
 1 c coconut
 1 tsp vanilla

Mix all ingredients together.
 Place on greased cookie sheet.
 Bake @ 375* for 8-10 min.

Old fashioned Cookies -Rolled

Makes 12 Servings



1 c shortening

3 eggs

1 1/2 c sugar

1 tsp baking soda -dissolve in buttermilk

1/4 c buttermilk

4 c flour

2 tsp baking powder

2 tsp vanilla extract

Cream shortening, and sugar.

Add in eggs, beating after each one.

Stir in buttermilk (with soda dissolved into it), flour, baking powder and vanilla. Blend well.

Roll dough out

Some people like to chill dough first, but I don't.

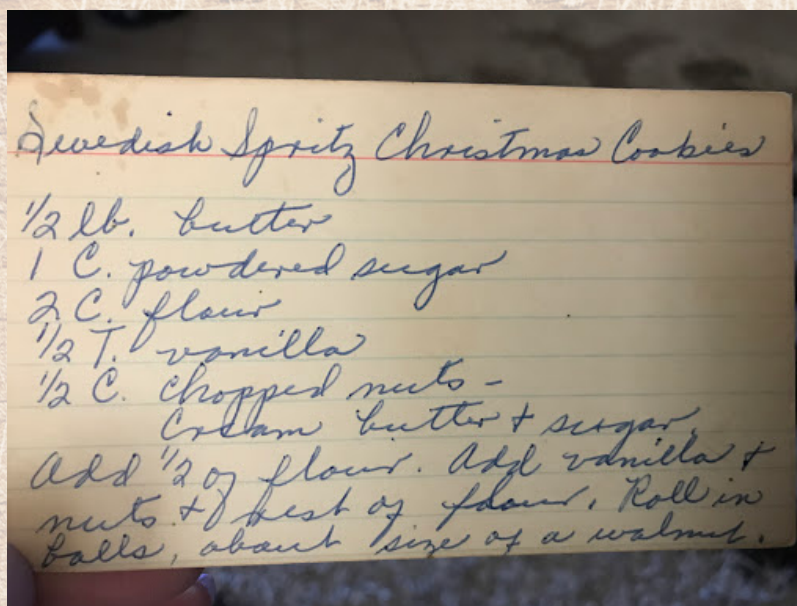
Cut into shapes with cookie cutters or use a glass.

Bake at 350* for 10-15 min. Depending on size and thickness.

Can ice if desired.

Swedish Spritz Cookies

Makes 8 Servings



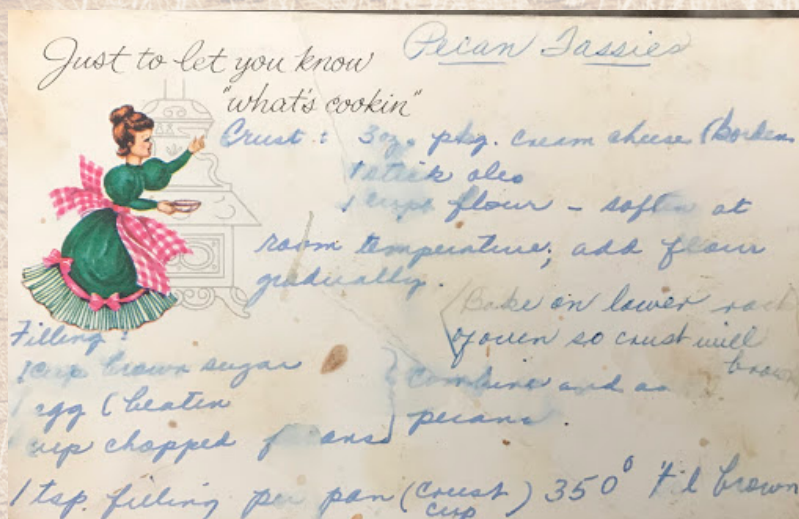
1/2 lb butter
1 c powdered sugar
2 c flour

1/2 tbs vanilla extract
1 c chopped nuts

Cream together butter, sugar and 1/2 of flour.
Add vanilla and nuts and rest of flour.
Roll in balls about the size of a walnut.
Bake in a very low oven — 300* for 1/2 hour.
Roll in powdered sugar.

Pecan Tassies

Makes 10 Servings



1 (3-oz) pkg cream cheese
1 stick butter
1 cup flour

1 cup brown sugar
1 egg slightly beaten
1 cup chopped pecans

Soften cream cheese and butter.

Add in flour until well mixed.

Roll out and cut with cookie cutter in circles. (Or you can use a small glass)

Bake at 350* until brown.

Filling:

Mix brown sugar, egg, chopped pecans.

Add spoonful to each baked cookie crust.

Bake at 350* 10 min or so until bubbly.

Let cool.

Melissa's Sugar Cookie Recipe

Makes 20 Servings

This is Hayden's favorite cookie I make and he asks for them often. Hayden is my son by the way. The cookies in the picture were for my daughter Hannah's college graduation from Texas State in 2019.



food coloring
3 c flour
1/2 tsp salt
1 1/2 tsp almond extract
1 tsp vanilla extract
1 cup butter
1 cup sugar
1 lg egg

3 egg whites beaten
4 c powdered sugar
1/2 tsp almond extract

Add flour and salt together.

Mix butter, sugar, egg, extracts and food coloring together. Then mix dry and wet ingredients together.

Separate into 3's and chill for 30 minutes

Roll out 1/4" thick and cut with cookie cutters

Bake @ 350*

10-12 min (I do 10 min)

Best Chocolate Chip Cookie Recipe

Makes 12 Servings

Cook Time: 12-14 minutes

Chewy on the inside but has crispy edges. These melt in your mouth! We call them elephant cookies because they are super wrinkled looking.

BEST CHOCOLATE CHIP COOKIES:

1 cup bread flour
 3/4 cup all purpose flour
 1 1/2 tsp salt
 1 tsp baking soda
 (Mix or sift)
 1 cup browned butter
 (After browned, pour into glass measuring cup and top off to get back to 1 cup)
 let cool
 In separate bowl:
 1 cup dark brown sugar
 1/2 white sugar
 2 tsp vanilla
 1 tsp espresso powder(I don't use this)
 Add in your "liquid gold butter"
 (Mix)
 Add
 1 egg plus 1 egg yolk
 Add flour 1 cup at a time
 (Mix)
 Chocolate chips
 M&M's
 Nuts
 Toffee
 Miscellaneous add ins

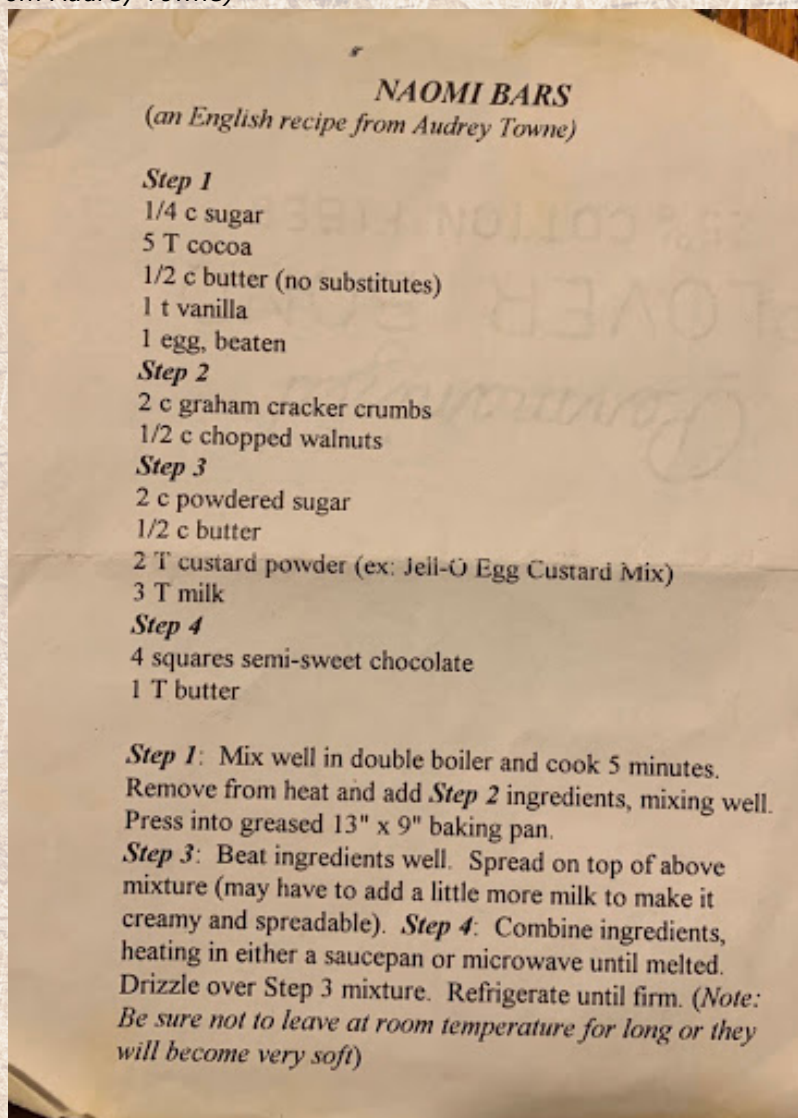
Bake 350*

1 cup bread flour
 3/4 cup all purpose flour
 1 1/2 tsp salt
 1 tsp baking soda
 (Mix or sift)
 1 cup browned butter
 (After browned, pour into glass measuring cup and top off to get back to 1 cup)
 let cool
 In separate bowl:
 1 cup dark brown sugar
 1/2 white sugar
 2 tsp vanilla
 1 tsp espresso powder(I don't use this)
 Add in your "liquid gold butter"
 (Mix)
 Add
 1 egg plus 1 egg yolk
 Add flour 1 cup at a time -Mix well
 Chocolate chips,M&M's,Nuts,Toffee. or other add in's
 Bake 350*

Naomi Bars

Makes 12 Servings

*This is a recipe my sister in laws family loves and I wanted to share.
(an English recipe from Audrey Towne)*



1/4 cup sugar

5 tbsp baking cocoa

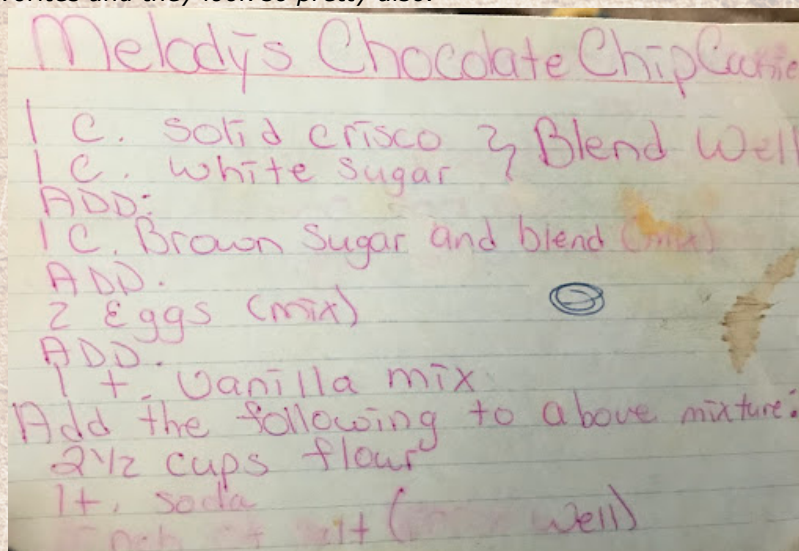
Step 1
1/4 c sugar
5 T cocoa
1/2 c butter (no substitutes)
1t vanilla
1 egg, beaten
Step 2
2 c graham cracker crumbs
1/2 c chopped walnuts
Step 3
2 c powdered sugar
1/2 c butter
2 T custard powder (ex:-Egg Custard Mix)
3 T milk
Step 4
4 squares semi-sweet chocolate
1 T butter
Step 1: Mix well in double boiler and cook 5 minutes.
Remove from heat and add Step 2 ingredients, mixing well.

Press into greased 13" x 9" baking pan.
 Step 3: Beat ingredients well. Spread on top of above mixture (may have to add a little more milk to make it creamy and spreadable). Step 4: Combine ingredients, heating in either a saucepan or microwave until melted. Drizzle over Step 3 mixture. Refrigerate until firm. (Note: Be sure not to leave at room temperature for long or they will become very soft)

Melody's Chocolate Chip Cookie Recipe

Makes 12 Servings

This is one of my favorites and they look so pretty also.



1 cup crisco butter flavored
1 cup sugar
1 cup brown sugar
2 eggs
1 tsp vanilla extract

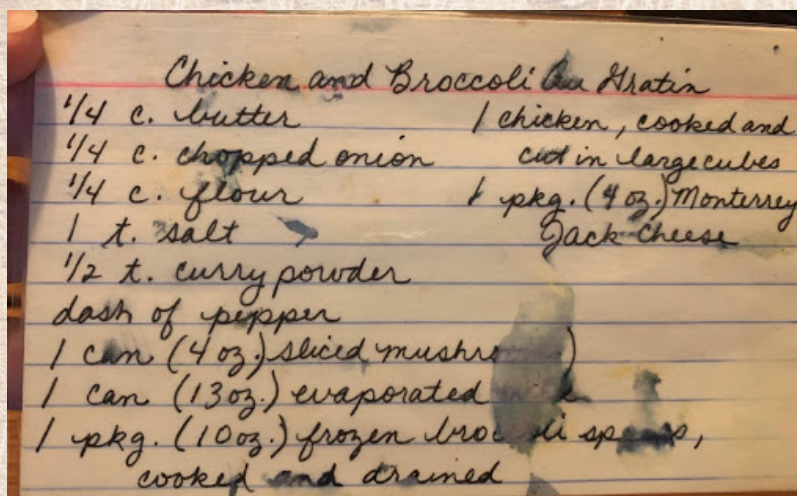
2 1/2 c flour
1 tsp baking soda
Pinch of salt
chocolate

Blend together well- crisco and sugars
 Add in eggs and vanilla and mix well
 Mix in separate bowl - flour, soda and salt.
 Add floured mixture into wet ingredients.
 Mix well.
 Add in chocolate chips or whatever. (2 1/2 cups total)
 Bake at 350* for 10-12 minutes.
 (The trick is to take out when lightly browned and not quite done looking)
 Cool on metal rack.

Main Dishes & Casseroles

Chicken and Broccoli Au Gratin

Makes 6 Servings



1/4 cup butter
 1/4 cup chopped onion
 1/4 cup flour
 1 tsp salt
 1/2 tsp curry powder
 Dash of pepper

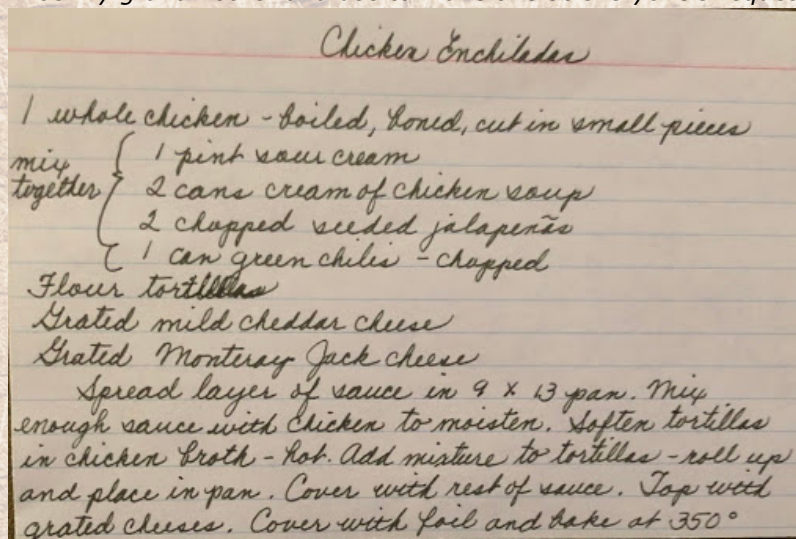
1 can sliced mushrooms
 1 can evaporated milk
 1 pkg frozen broccoli spear
 1 pkg Monterrey Jack cheese
 2 boneless skinless chicken cooked and
 chopped

Melt butter in skillet and saute onions until transparent. Remove from heat, stir in flour, salt, curry powder, and pepper. Drain 4 oz can of mushrooms but reserve liquid. Add water to to reserves mushroom liquid to make 1 cup total. Gradually add flour into mixture in skillet. Blend in evaporated milk until smooth. Add mushrooms and cook over medium heat until sauce begins to thicken. Arrange broccoli and chicken cubes in 9x13 pan and pour sauce over top. Top it off with cheese and bake @ 375* for 20 minutes.

Chicken Enchiladas

Makes 8 Servings

Moselle Sibley Smith was my grandmother and use to make this at everyone's request.



1 whole chicken boiled/deboned/cubed
1 (1-pint) carton sour cream
2 can cream of chicken soup
2 jalapeño peppers

1 5 oz can green chili
12 flour tortillas
multi-cheese shredded cheese
Monterey Jack cheese shredded

Boil chicken, debone and cut into small pieces.

Mix together- sour cream, cream of chicken soup, jalapeños (I use pickled not fresh) and green chilies.

Spray a 9x13 pan and put a thin layer of sauce on bottom.

Mix enough sauce with chicken to coat, but be sure to save enough for topping.

Soften tortillas in chicken broth.

Spoon in chicken mixture into each tortilla and roll up, place in pan seam side down.

Cover with sauce and sprinkle with both cheeses.

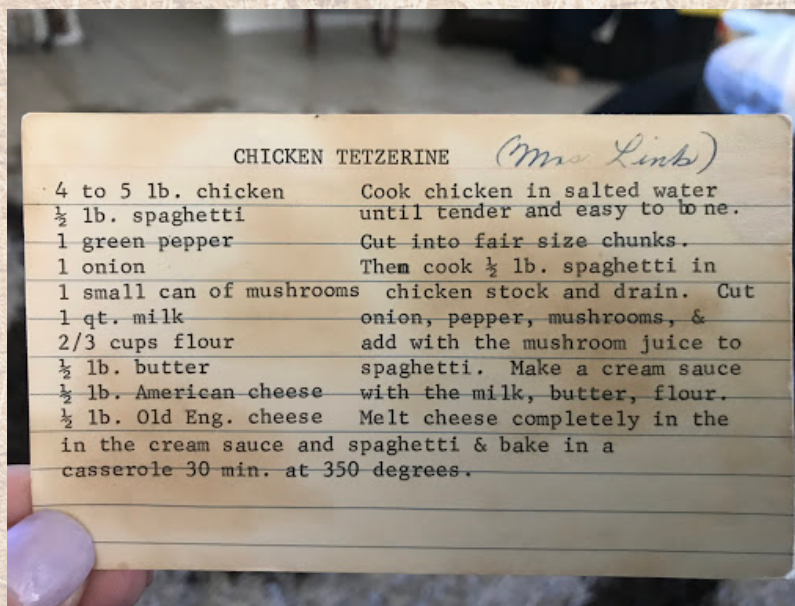
Cover with foil and bake at 350 * for 40 min.

I usually take foil off for the last 10 min.

Chicken Tetrzzini

Makes 8 Servings

This was one of my grandmothers favorites, but the recipe came from a good friend of hers named Mrs. Link.



4 lb chicken cooked and cubed
1/2 lb spaghetti
1 small green onion
1 green pepper
1 lb chicken cooked and cubed

1 qt milk
1 1/5 lb butter
1/2 lb American cheese
1/2 lb Old English jar cheese

Cook chicken in salted water until tender and easy to be

Cut into fair size chunks.

Cook spaghetti in chicken stock and drain.

Cut onion, pepper, mushrooms and mushroom juice —add to spaghetti noodles.

Cream sauce: milk, butter and flour.

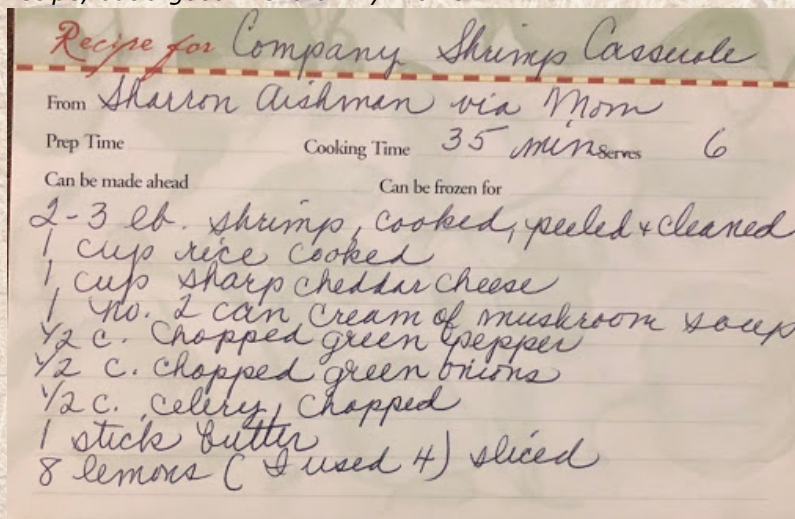
Melt cheese completely in the cream sauce and add spaghetti.

Bake in 350* oven for 30 min.

Company Shrimp Casserole

Makes 6 Servings

This wasn't a family recipe, but a good friend of my moms.



2 lb cooked shrimp- cleaned and peeled
1 cup cooked rice
1 cup sharp shredded cheddar cheese
1 can cream of mushroom soup
1/2 cup chopped green pepper

1/2 cup chopped green onions
1/2 cup chopped celery
1 stick butter
8 lemons

Mix shrimp, rice, cheese and soup.

Sauté green peppers, onion, and celery in butter and add to the shrimp mixture.

Put in a long flat casserole dish, sprayed with oil.

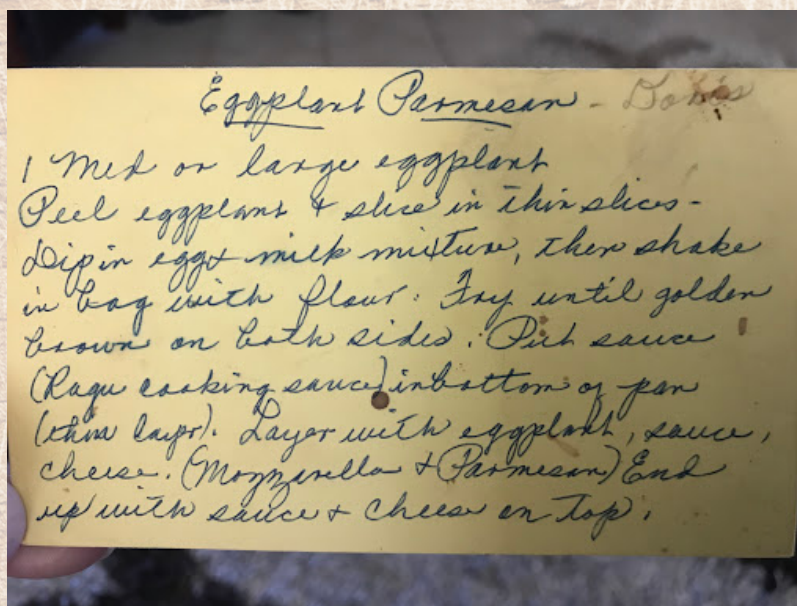
Cover the top of casserole with the sliced lemons.

Cook covered about 35 minutes at 375*

*Mom would buy the frozen shrimp, precooked, deveined and no tails and only thaw out what she needed.

Eggplant Parmesan

Makes 8 Servings



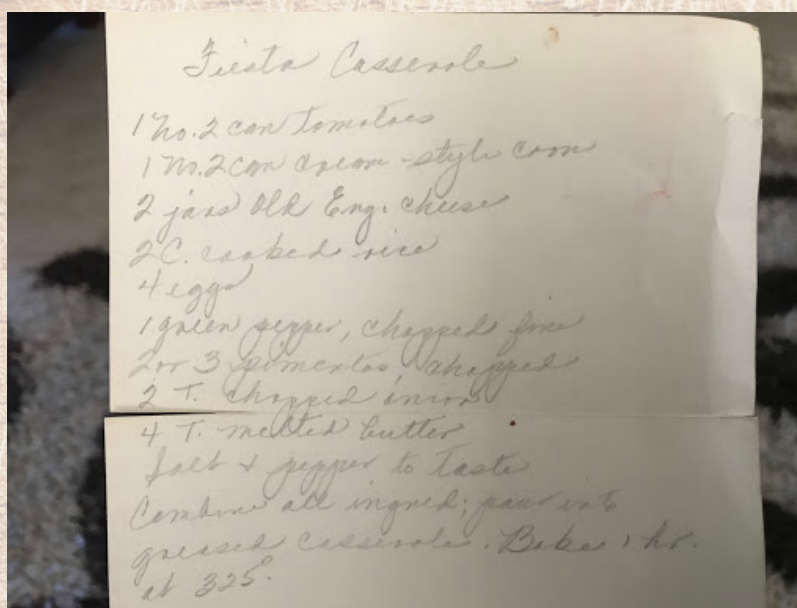
1 medium-large eggplant
2 eggs
1 c milk
flour

ragu sauce
grated parmesan cheese
mozzarella cheese

Peel eggplant and slice into thin slices.
 Dip in egg and milk mixture, then shake in Bag with flour.
 Fry until golden brown on both sides.
 Put thin sauce layer in bottom of pan.
 Layer with eggplant, sauce and cheese.
 End up with sauce and cheese on top.
 Bake at 350* for 30 min until bubbly cheese.

Fiesta Casserole

Makes 8 Servings



1 can tomato
1 can cream style corn
2 jar Old English cheese
2 c cooked rice
4 eggs
1 green pepper chopped

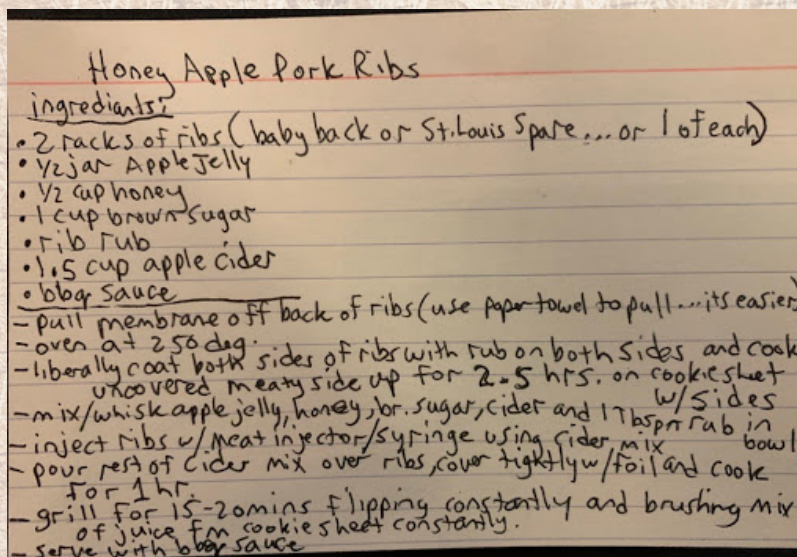
2 jar pimentos
2 tbs small onion-chopped
4 tbs butter melted
salt
pepper

Combine all ingredients together and pour into greased casserole dish.
 Bake 1 hour at 325*

Honey Apple Pork Ribs

Makes 8 Servings

These are a must try!
By: Kyle M. Smith



2 rack pork baby back rib or St Louis Ribs

1/2 jar apple jelly

1/2 cup honey

1 cup brown sugar

1 1/2 c apple cider

BBQ sauce

Pull membrane off back of ribs (use a paper towel to pull...it's easier)

Set oven to 250*

Liberally coat both sides of ribs with rub and cook uncovered (meaty side up for 2 1/2 hours on cookie sheet w/sides)

Inject ribs with meat injector or syringe using cider mix

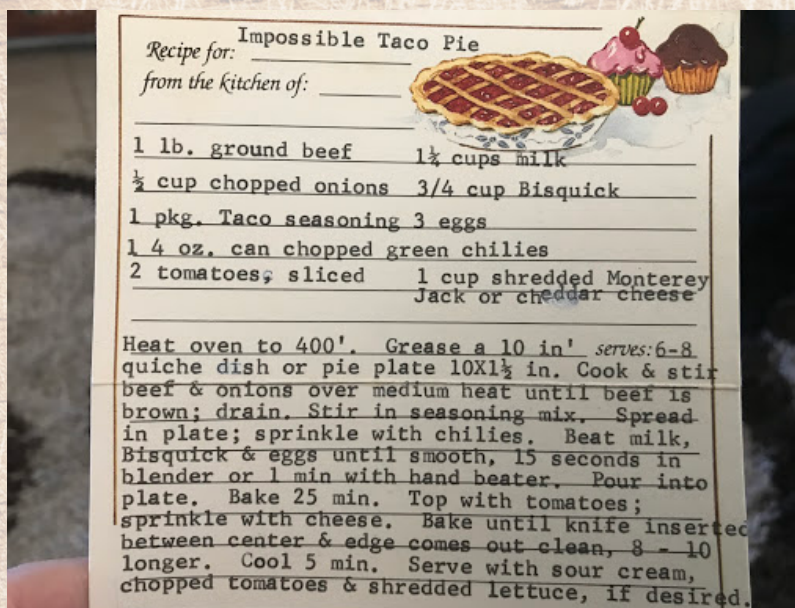
Pour rest of cider mix over ribs, cover tightly with foil and cook for 1 hour

Grill for 15-20 minutes flipping constantly and brushing with mix of juices from the cookie sheet- constantly

Serve with BBQ sauce

Impossible Taco Pie

Makes 8 Servings



1 lb. ground beef

1 1/4 c milk

1/2 c chopped onion

3/4 c Original Bisquick®

1 taco seasoning mix

3 eggs

1 (4-oz) can green chili

2 tomatoes sliced

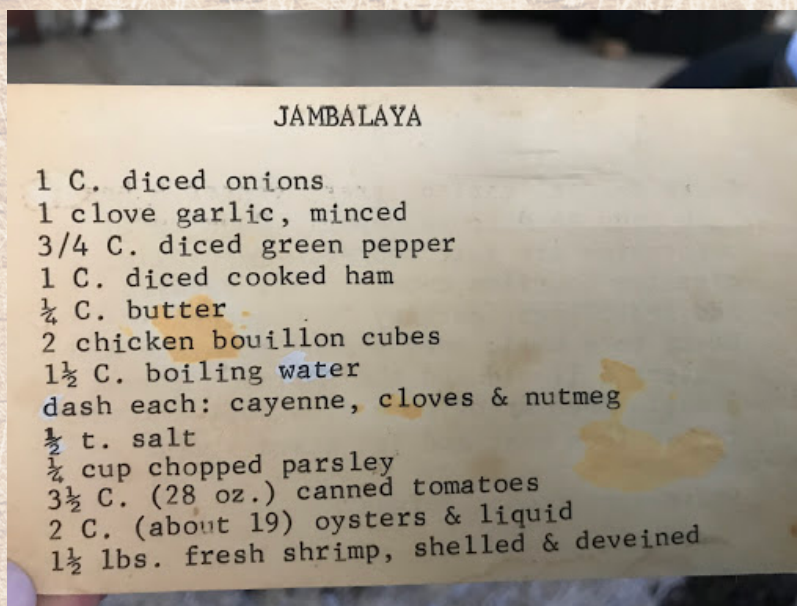
1 c shredded Monterey Jack cheese

Heat oven to 400°. Grease a 10" quiche dish
Cook & stir beef & onions over medium heat until beef is
brown: drain. Stir in seasoning mix, Spread
in plate; sprinkle with chilies.
Beat milk, Bisquick & eggs until smooth, 15 seconds in
blender or 1 min with hand beater Pour into
plate. Bake 25 min.

Top with tomatoes and sprinkle with cheese. Bake until knife inserted
between center & edge comes out clean approx 10 minutes longer.
Cool 5 min. Serve with sour cream,
chopped tomatoes & shredded lettuce, if desired.

Jambalaya

Makes 8 Servings



1 c diced onion

1 clove garlic minced

3/4 c diced green pepper

1 c diced cooked ham

2 c butter

2 cube chicken bouillon

1 1/2 c boiling water

dash each: cayenne cloves & nutmeg

1/2 tsp salt

1/4 c chopped parsley

3 1/2 Cups canned tomatoes

2 c (about 19) oysters & liquid

1 1/2 lbs. fresh shrimp shelled & deveined

2 2/3 c precooked rice

Sauté onions, garlic, green pepper, ham and butter in deep saucepan.

Cook until vegetables are tender.

Meanwhile, dissolve bouillon cubes in hot water.

Add seasonings, parsley and tomatoes.

Bring to a boil, simmer 10 min.

Add oysters with liquid and shrimp.

Simmer 3 minutes, then bring to a slow boil.

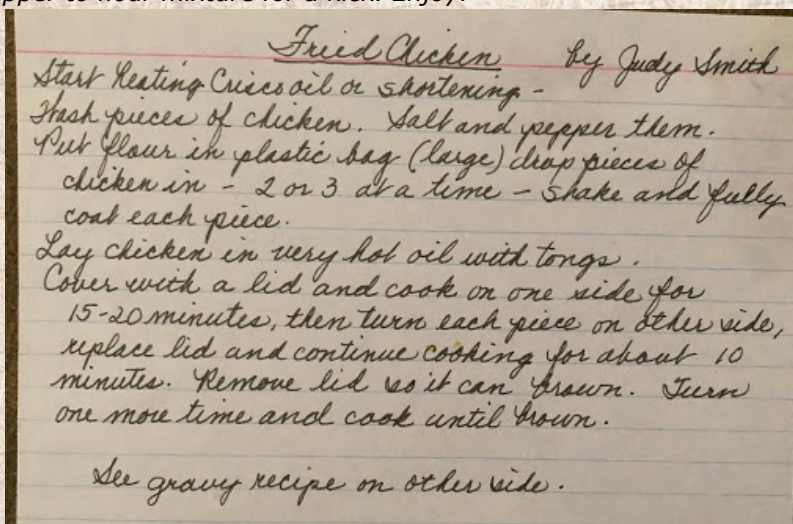
Cover and remove from heat and let stand 5 min.

Serve over rice.

Judy's Fried Chicken & Gravy

Makes 8 Servings

Being in Texas, we like our fried chicken, and this was one of the most simple recipes. You can add a touch of cayenne pepper to flour mixture for a kick. Enjoy!



3-4 c Crisco Oil
12-15 piece chicken pieces
3 c flour
salt
pepper

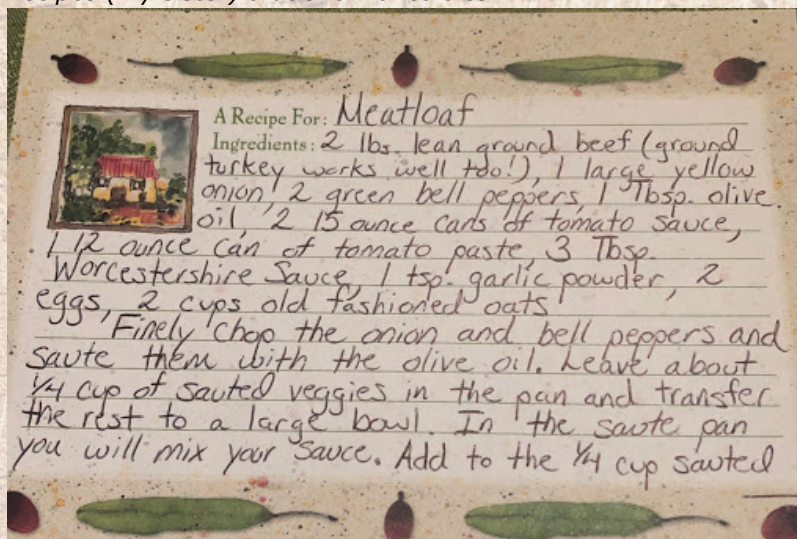
1/2 cup flour
3/4 cup milk
3/4 cup water
salt
pepper

Start heating oil in skillet.
 Rinse chicken with water and shake off excess.
 Salt and pepper each piece.
 Have a large ziplock with flour inside.
 Toss 2-3 pieces of chicken at a time into flour bag and place one at a time into hot oil with tongs. Cover with lid.
 Cook on first side 15-20 minutes, then turn each piece over onto other side with tongs for another 10 minutes and replace lid.
 Then, remove lid and flip back to original side (this will help to get browned). Don't use lid!
 Leave grease and pieces in pan.
 Sprinkle in 1/2 cup flour with whisk, add in 3/4 cup milk and 3/4 cup water... simmer and whisk until thick. Serve with mashed potatoes.

Kara's Meatloaf

Makes 6 Servings

This is one of Kara's recipes (my sister) that she makes often.



2 lbs lean ground beef (ground turkey works well too!)
1 large yellow onion
2 green bell peppers
1 tbs olive oil
2 15.6 ounce can tomato sauce

1 oz can of tomato paste
3 tbs Worcestershire sauce
1 tsp garlic powder
2 c old fashioned oats
2 eggs

Finely chop the onion and bell peppers and saute them with the olive oil.

Leave about 1/4 Cup of sauted veggies in the pan and transfer the rest to a large bowl.

In the saute pan you will mix your sauce.

Add to the 4 cup sauted veggies, tomato sauce, tomato paste, 2 tbsp. Worcestershire sauce and garlic powder.

Let simmer on low.

in a large bowl, add to your veggies the ground beef, 1 tbsp Worcestershire sauce and 2 eggs.

Mix by hand gradually adding in the oats.

Spread a thin layer of sauce into the loaf pan.

Add about 1/2 cup -1 cup of sauce to meat mixture by hand (yes this is messy).

Put meat mixture into the loaf pan and spread a layer of sauce on top.

If there is sauce left, set aside so people can add some to their own portion if they wish.

Bake @ 350* for 1 hour.

Melissa's Chicken Fried Steak

Makes 6 Servings



12 piece tenderized meat
1 stick butter
salt
pepper

flour
3 eggs
milk
vegetable oil

Place flour into large ziplock bag.

Beat eggs with milk in a bowl and set aside.

Take pieces of tenderized steaks and cut if they are too big.

Salt, pepper and garlic powder each steak.

Put oil into skillet about 1" deep and add butter.

Place 1 steak at a time into flour ziplock and shake, then dip into egg mixture, then back in flour mixture and pat it into meat.

Place 3 pieces of floured steaks into pan and cook on medium to high heat until you see blood coming through, then flip to other side for 5 minutes or until browned.

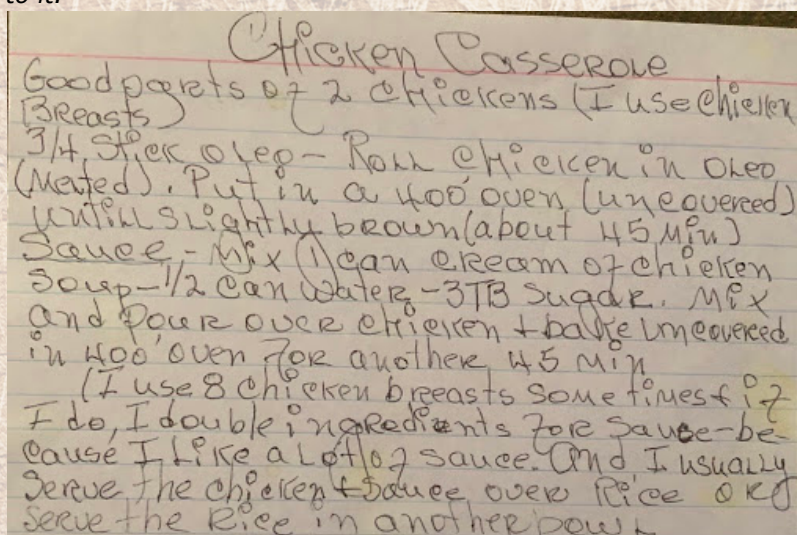
Place on paper towels on pan and keep in microwave (do not heat in there, just place them in there to stay warm as you finish cooking)

Serve with mashed potatoes and cream gravy.

Memaw's Chicken Casserole

Makes 8 Servings

Memaw was my grandmother who lived right next door to us when I was growing up. I loved this recipe as it has a sweet taste to it.



3/4 stick oleo
1-2 can cream of chicken soup
water

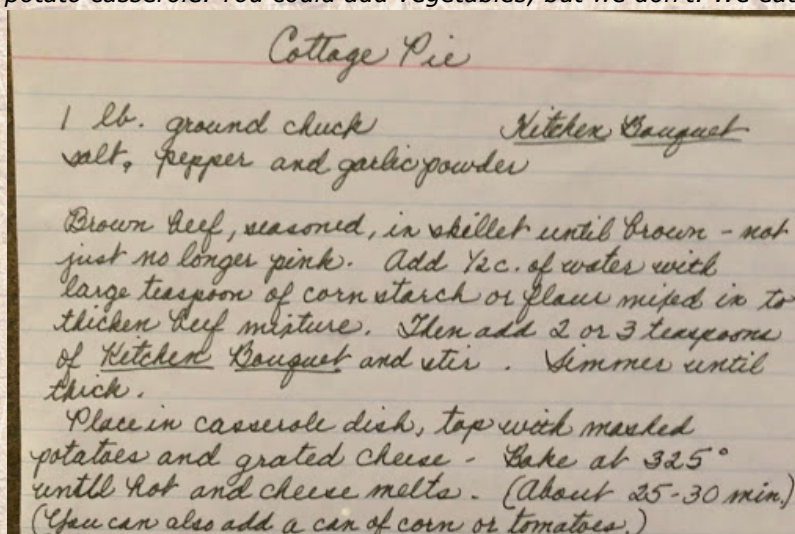
3 tbs sugar
8-10 chicken breasts

Melt butter or oleo and roll each piece of chicken into it, coating well.
 Put chicken into a oven safe dish and bake at 400* for aprox 45 min. (Uncovered)
 Mix soup, water and sugar together and pour over chicken.
 Bake another 45 min (I think this is to long, myself)
 Make rice on the side and serve chicken and sauce on top of rice.

Mom's Version of Cottage Pie

Makes 8 Servings

Good ole' meat and potato casserole. You could add vegetables, but we don't. We eat those on the side.



1-1 1/2 lb ground beef chuck
salt
pepper
2-3 tbs kitchen bouquet

1 tsp cornstarch
multi-cheese shredded cheese
water
mashed potatoes

Brown beef with salt and pepper.

While meat is browning, make your mashed potatoes. (Sometimes I use real and sometimes instant)

In a cup, mix water with cornstarch and pour over meat mixture.

Add in kitchen bouquet (my mom uses tsp, where as I use TBSP)

Stir and simmer until thick.

Layer in sprayed 9x13 pan: All of the meat mixture, mashed potatoes, and cheese.

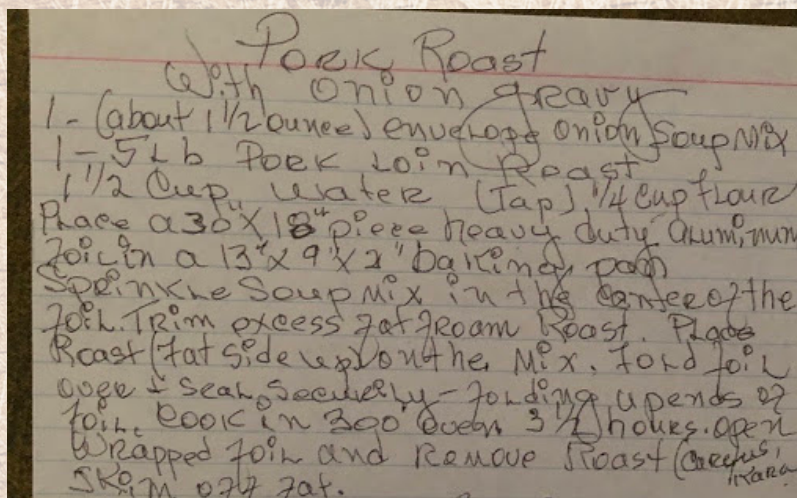
Bake at 325* for 30 min. Uncovered.

(You could add diced tomatoes or corn)

Pork Roast

Makes 6 Servings

By: Eva Brown Smith
My grandmother.



1 envelope onion soup mix
5 lb pork loin roast
1 1/2 c water
1 1/4 c flour

salt
pepper
garlic powder

Line a 9 x 13 pan with heavy duty foil overlapping sides.
 Sprinkle onion soup mix all over bottom of foil lined pan.
 Place pork loin, fat side up into pan.
 Seal up foil tightly and bake at 300* for 3 1/2 hours.
 Open up foil and skim off fat in juice. Pour juice into saucepan on stovetop and add in flour and water.
 Bring to a boil and use as gravy.
 Serve with mashed potatoes.

Quiche

Makes 12 Servings

I grew up only eating quiche for breakfast or lunch, but we recently started having this for dinner with a salad. My family loves it. This recipe came from one of my friends, Annette. I tweaked it to how my family likes it.



2 pie crusts
5 eggs
1 c sour cream
2 c multi-cheese shredded cheese
2 tbs chopped jalapeños
paprika

salt
pepper
1 bag frozen hash brown potato pre cooked
1 pkg ham luncheon meat chopped
2 bag real bacon bits
3 c fresh baby spinach

Brown hash browns in oven or skillet and set aside.
 In a large bowl, mix all ingredients together.
 Place your pie crusts in pie pans and crimp edges or fork edges to make pretty.
 This will make 2 quiche.
 Bake in a 350* oven for 1 hour and 15 min.

Quiche Lorraine

Makes 6 Servings

This is Rosemarie Anderson's recipe. This is delicious breakfast, noon or night. A must try!

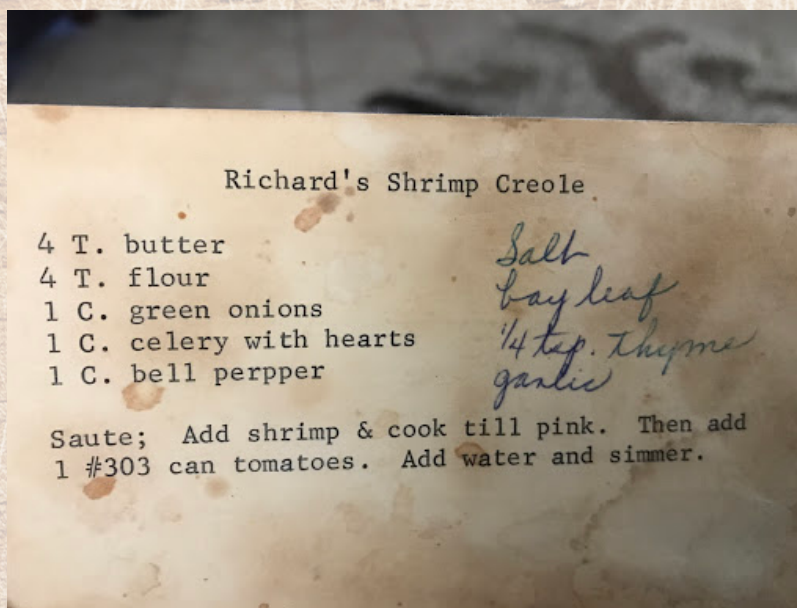
12 slice bacon
12 slice Swiss cheese
4 eggs sightly beaten
2 cup half and half
1/4 tsp salt
1 tbs flour

ground nutmeg
ground cayenne pepper
fresh, ground black pepper
2 tsp chopped onions
1 unbaked pie shells

Cut bacon into small pieces and fry until crisp, drain.
 Cut swiss cheese into squares.
 Overlap bacon and swiss cheese on top of the bottom of crust.
 Combine eggs, beaten thoroughly.
 Pour over bacon and cheese.
 Bake at 400* for 15 min.
 Then, bake at 325* for 30 min more.

Richard's Shrimp Creole

Makes 8 Servings



4 tbs butter

salt

4 tbs flour

bay leaf

1 c green onion chopped

1 c celery with hearts-chopped

1 c bell peppers chopped

garlic

1 can diced tomato

1 lb shrimp

Sauté- butter, salt, flour, bay leaf, green onions, celery. Bell pepper and garlic.
Add shrimp & cook till pink.
Then add tomatoes.
Add water and simmer.

Stuffed Pork Loin

Makes 6 Servings

By: Melissa Smith Rodd



1 pork tenderloin
1 pkg bacon
1 cream cheese

sliced pickled jalapeños
salt
pepper

Usually pork tenderloin comes in two pieces, if it doesn't and it's larger-cut lengthwise in half. Salt and pepper.

Stuff with cream cheese and wrap bacon around pork loin.

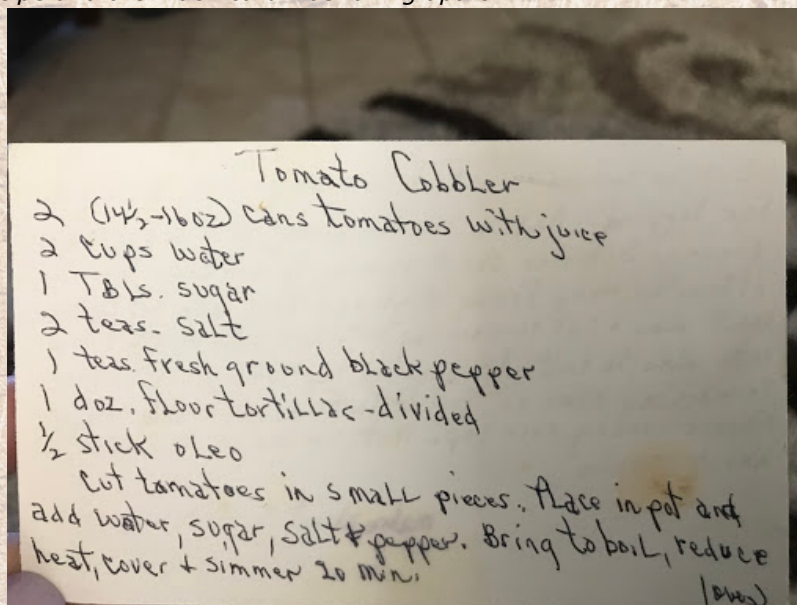
Top with jalapeños.

Bake in 350* oven for 45 minutes to an hour.

Tomato Cobbler

Makes 6 Servings

This is a very old recipe and the index card was falling apart.



2 14.5 ounce can tomatoes with juice
2 c water
1 tbs sugar
2 tsp salt

1 tsp black pepper
1 dozen flour divided
1/2 stick margarine
cheddar cheese shredded

Cut tomatoes in small pieces. Place in pot and add water, sugar, salt & pepper. Bring to boil, reduce heat; lower & simmer 20 mins.

Cut 10 tortillas into bite sized pieces, saving 2 for topping.

Add to the tomatoes, stir to coat all pieces.

Simmer about 15 minutes to soften.

Stir often to keep from sticking.

Pour into 3 qt. Casserole dish.

Melt oleo and cut remaining 2 tortillas in wedges and in into oleo to coat.

Arrange on top to form a crust and pour remaining oleo on top of flour tortillas.

Sprinkle with grated cheese evenly over top.

Melt cheese in 400* oven approx 15 min.

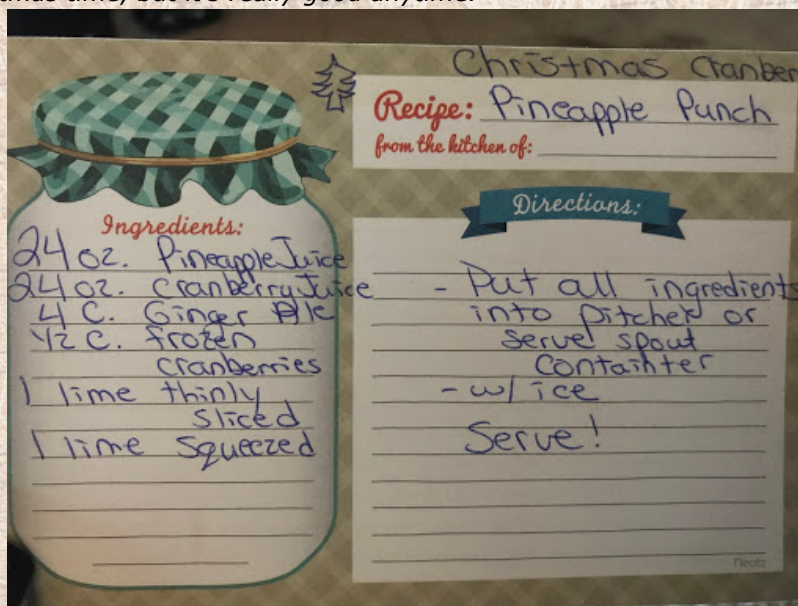
Miscellaneous Finds

Cranberry Pineapple Punch

Makes 15 Servings

Preparation: 5 minutes

I serve this at Christmas time, but it's really good anytime.



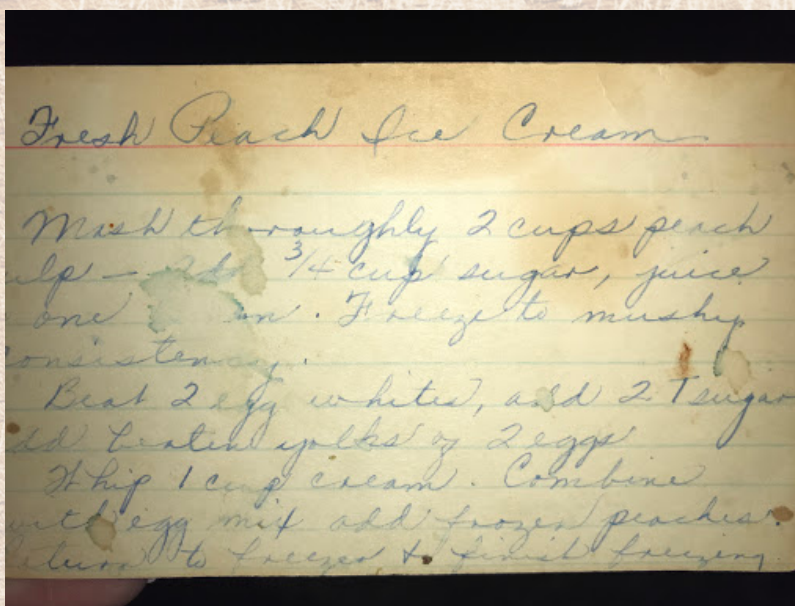
24 oz pineapple juice
24 oz cranberry juice
4 c ginger ale
1/2 c frozen cranberry

1 lime thinly sliced
1 lime juice
vodka

Put all ingredients into punch bowl or serving carafe
 Add more frozen cranberries if it starts to warm up to much
 We usually make just the regular punch, and put a splash or two of vodka if you wish.

Fresh Peach Ice Cream

Makes 8 Servings



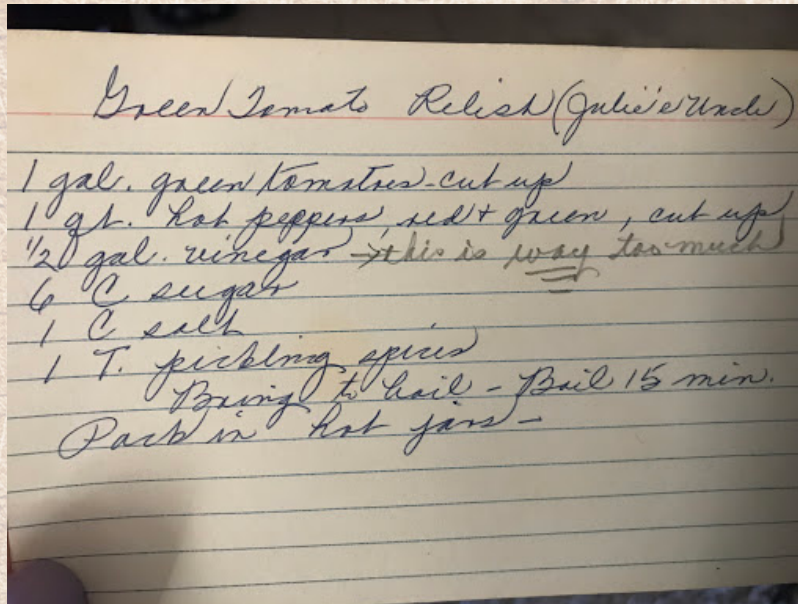
2 c peaches mashed
3/4 c sugar
1 lemon juice
2 egg whites

2 tbs sugar
2 egg yolks
1 c whipping cream

Mix together peach pulp, sugar and lemon juice and freeze until slushy.
 Beat egg whites and sugar, then add in egg yolks. Beat well.
 Whip cream and add to egg mixture.
 Take out peach slush and add in whip cream mixture.
 Return to freezer.

Green Tomato Relish

Makes 8 Servings



1 gal green tomatoes cut
1 qt hot pepper
1/2 gal vinegar

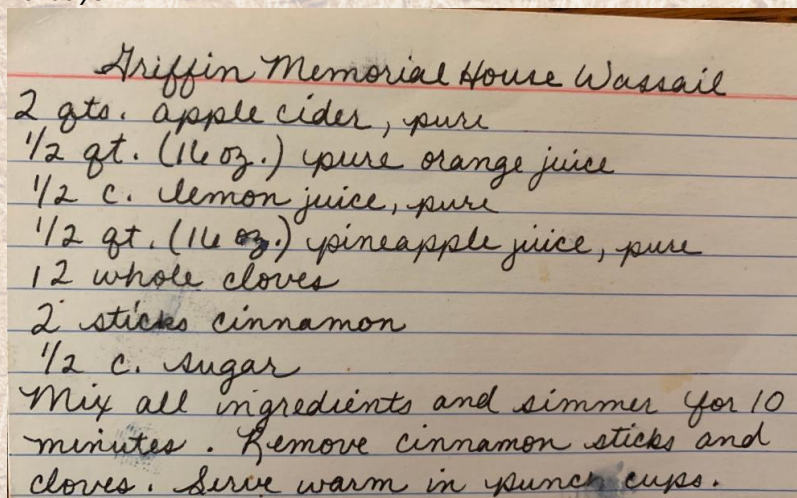
6 c sugar
1 c salt
1 tbs pickling spice

Bring to a boil.
 Boil 15 minutes
 Pack in hot jars with liquid.

Griffin Memorial House Wassail

Makes 12 Servings

WONDERFUL at the Holidays!



2 qt apple cider
1 (16-oz) container orange juice
1/2 cup lemon juice
1 (16-oz) container pineapple juice

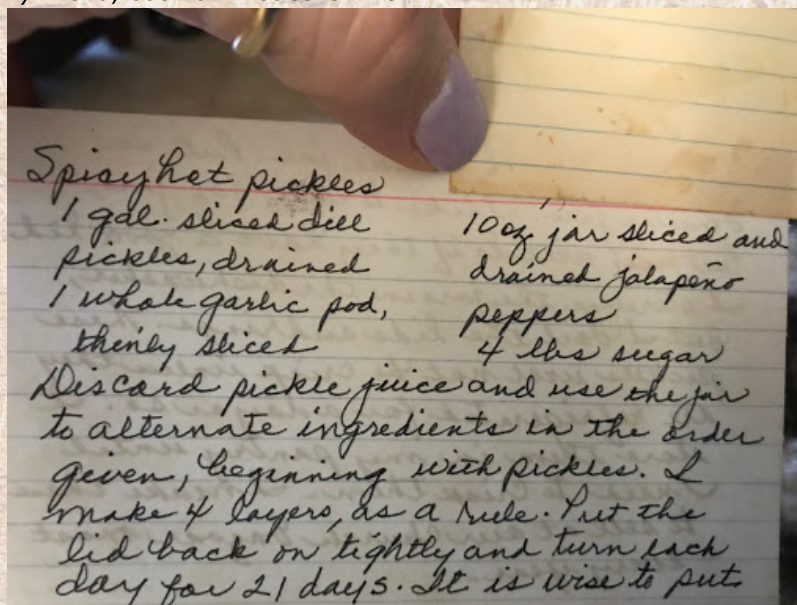
12 cloves
2 stick cinnamon
1/2 cup sugar

Mix all ingredients and simmer for 10 minutes.
 Remove cinnamon sticks and cloves.
 Serve warm in punch cups.

Hot and Spicy Pickles

Makes 8 Servings

This was from a family friend, but I am not sure who.



1 gal sliced dill pickles sliced and drained
1 whole garlic clove
10 oz jar jalapenos sliced and drained jar

jalapeño- sliced and drained
4 lb sugar

Discard pickle juice and use the jar to alternate ingredients in the order given, beginning with pickles. Make 4 layers, put lid back on tight and once each day for 21 days. Write the finish date on top so you dont get confused.

I use 8 oz jars with wide mouth.

I sterilize the jars in the dishwasher.

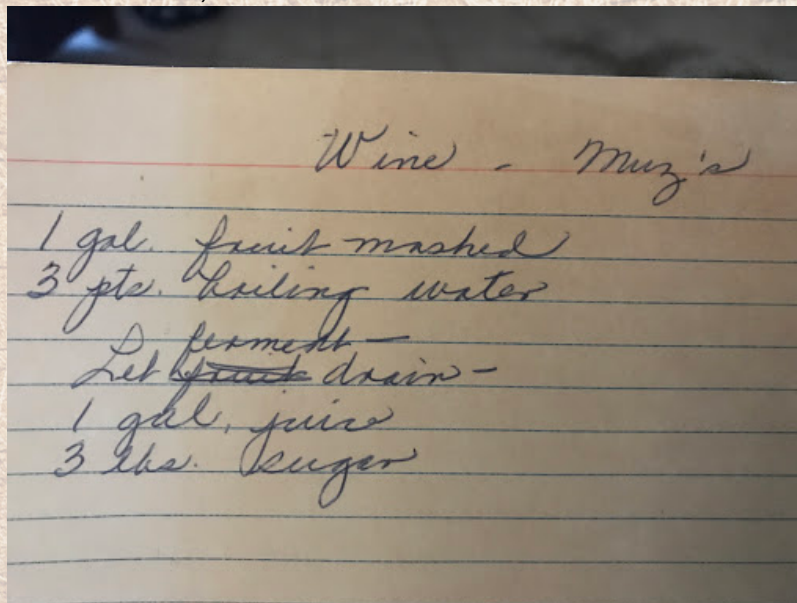
The pickles will not be crisp unless the refrigerated for a day or so.

Store in pantry.

Muz's Homemade Wine

Makes 6 Servings

Well, I am shocked, but my great grandmother use to make wine. We called her Gammy. I have made wine with grapes on our land as well, and it's a lot of fun.



1 gal fruit. Mashed
3 qt boiling water

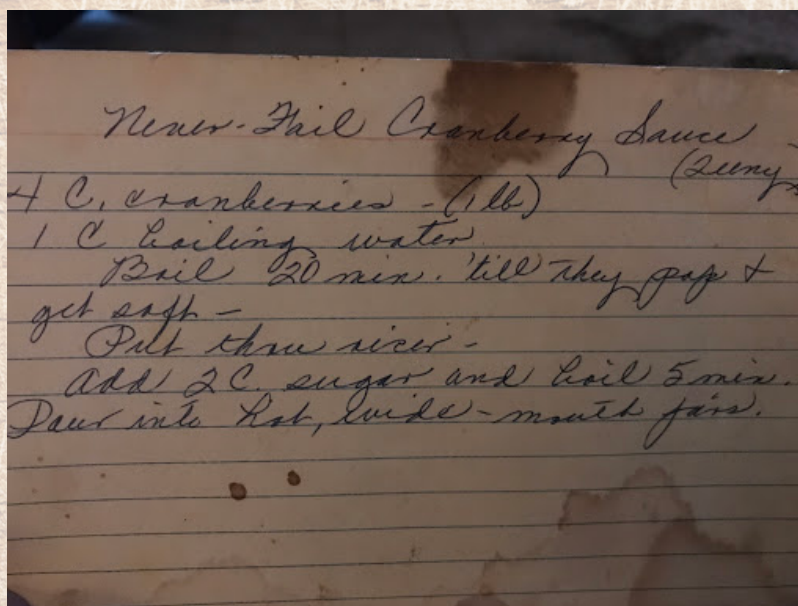
3 lb sugar

You start off with the mashed fruit and boiling water and let ferment. It does not tell you how long on here, but my guess would be 2 months. Skim off any floating things in liquid, You'll be able to smell the alcohol. If it doesn't seem strong, you can let ferment longer. Once it is done fermenting, you drain off all juice (only) Mix with 3 lbs sugar.

*** I know this isn't much of a recipe, but I wanted it in my book.

Never Fail Cranberry Sauce

Makes 6 Servings



4 c cranberries
1 c boiling water

2 c sugar

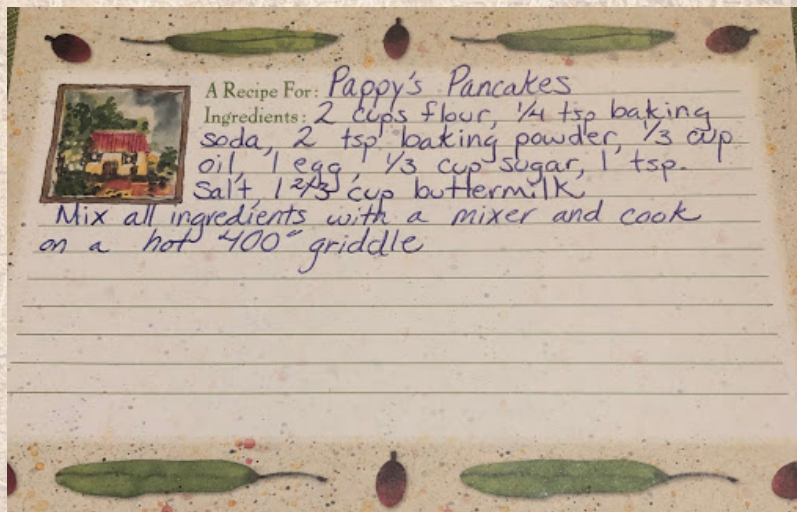
Boil cranberries and water for 20 minutes or until they pop and get soft.
Put through ricer.

Add sugar and boil 5 minutes.
Pour into hot, wide mouthed jars.

Pappy's Pancakes

Makes 8 Servings

My grandfather was a great cook, he could make anything taste delicious. He also was a great gardener. He grew eggplants, tomatoes, okra, potatoes, squash, collard greens and green beans (just to name a few). I remember my brother and I getting to help "Pappy", AKA Lewis Eugene Smith pick vegetables in the garden. One of my favorite memories was getting to snap the green beans. I remember snapping the ends off then snapping the bean in half. Of course, this wasn't for pancakes, but I wanted to share the story.



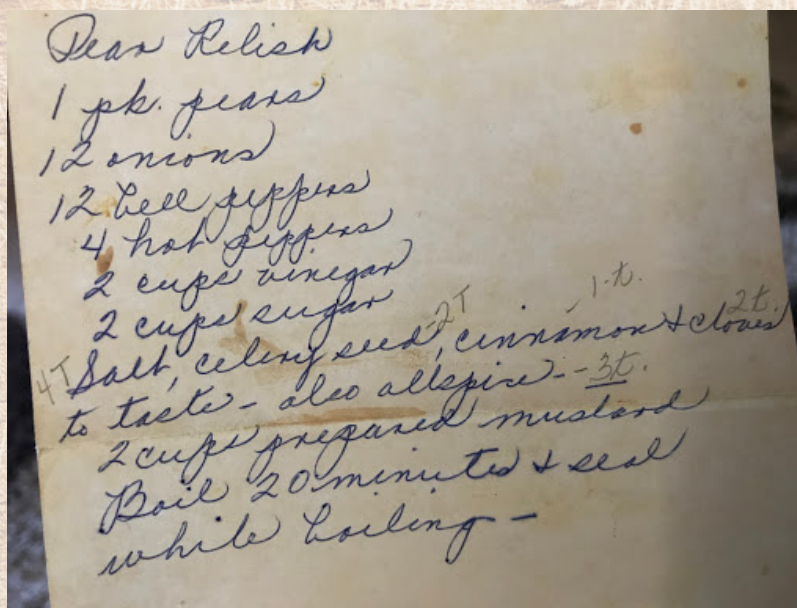
2 c flour
1/4 tsp baking soda
2 tsp baking powder
1/3 cup oil

1 egg
1/3 cup sugar
1 tsp salt
1 2/3 cup buttermilk

Mix all ingredients together with mixer and cook on a 400* griddle.

Pear Relish

Makes 8 Servings



1 pkg pear (not sure how many this is)
 12 onion chopped
 12 bell peppers chopped
 4 hot peppers
 2 c vinegar
 2 c sugar

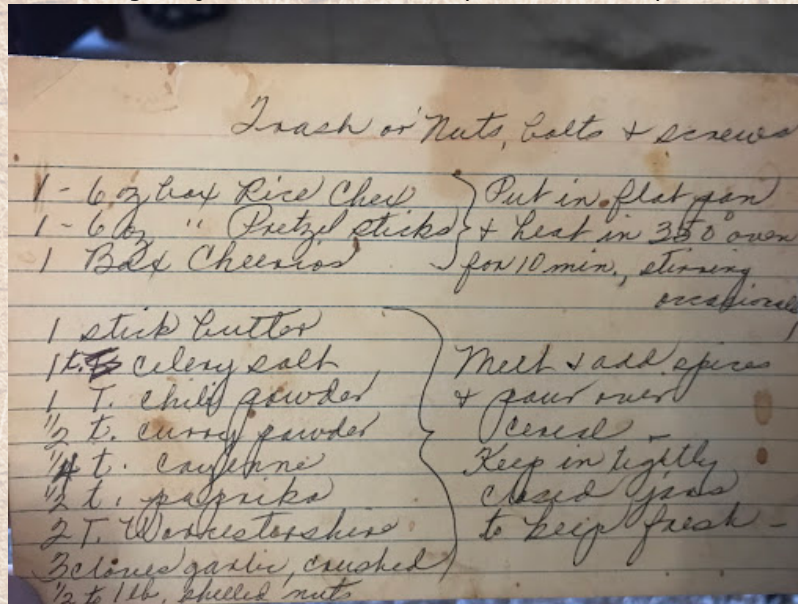
4 tsp salt
 2 tsp celery seed
 1 tsp cinnamon
 2 tsp cloves
 2 tsp allspice
 2 c mustard

Boil for 20 min or so, then can it while hot.

Texas Trash or Nuts & Bolts

Makes 12 Servings

Great for a party, place it in a glass jar with lid and a scoop. Have little cups next to it.



1 6 oz box chex cereal
1 (6-oz) bag pretzel stick
1 box cheerios
1 stick butter
1 tsp celery salt
1 tbs chili powder

1/2 tsp curry powder
4 tsp cayenne pepper
2 tsp paprika
2 tbs Worcestershire sauce
3 cloves of garlic crushed
1/2 lb shelled nuts chopped

Mix first three ingredients and place on pan.
 Bake at 350* for 10 minutes,

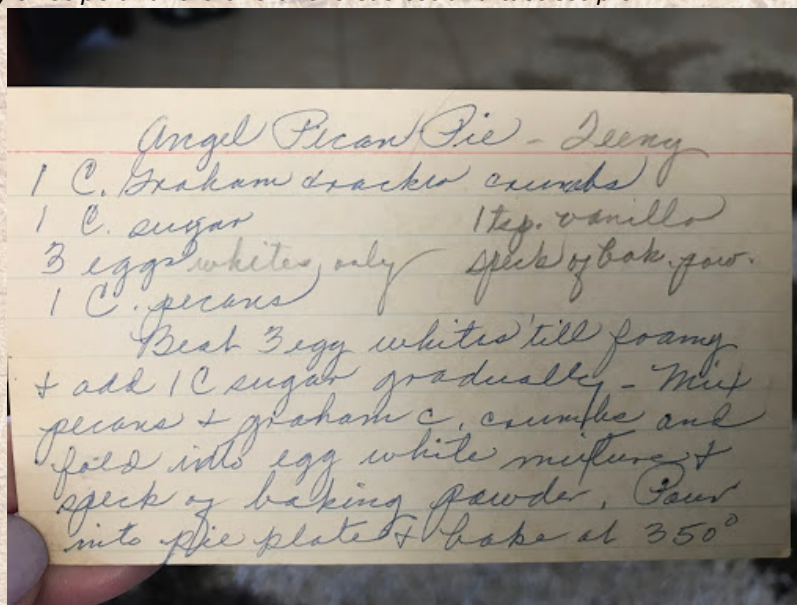
Take the rest of the ingredients and place into saucepan on stovetop.
 Simmer as all flavors melt together. (10 minutes)
 Pour over cereal mixture, toss and let dry some.
 Place in airtight container to keep fresh.

Pies & Puddings

Angel Pecan Pie

Makes 8 Servings

This was Aunt Teeny's recipe and it is one of the easiest and tastiest pie.



1 c graham cracker crumbs
1 c sugar
3 egg whites
1 c pecans
1 tsp vanilla extract

Speck of baking powder
1/2 pint whipping cream
2 tbs sugar
1 tsp vanilla extract
1/2 tsp almond extract

Beat egg whites until foamy and add 1 cup sugar gradually.

Mix pecans and graham cracker crumbs together, then fold into egg white mixture, with a speck of baking powder,

Pour into pie plate and bake at 350* 25-30 min.

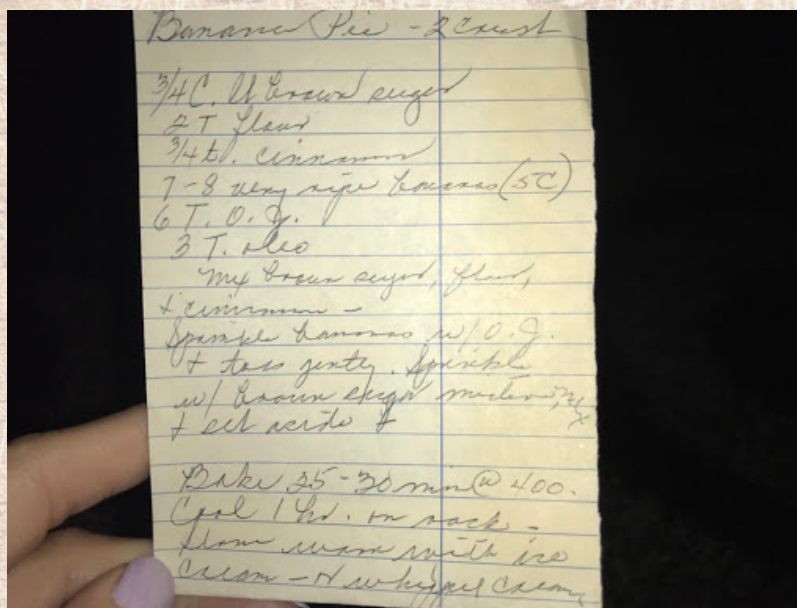
Cool and chill

Beat whipping cream, sugar vanilla and almond flavoring together.

Put on top of pie and chill more.

Banana Pie

Makes 8 Servings



3/4 c light brown sugar
2 tbs flour
3/4 tsp cinnamon
5 c ripe bananas

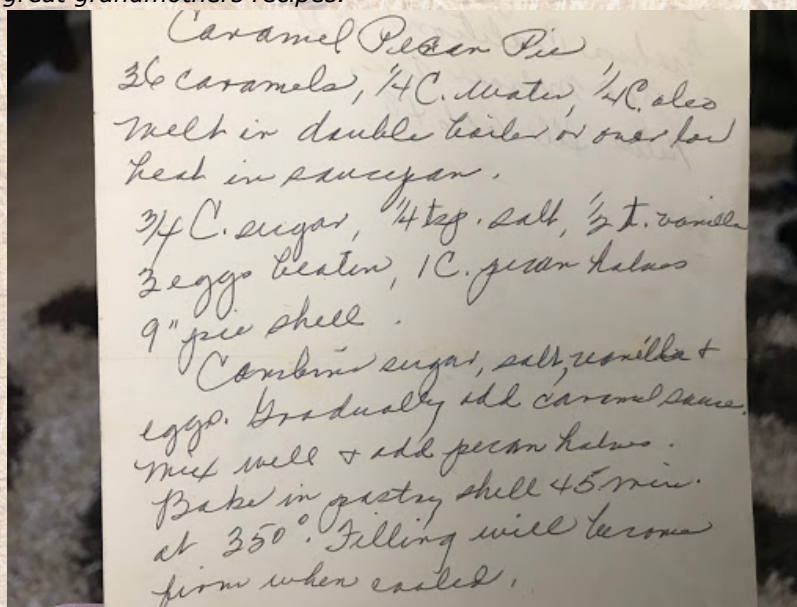
6 tbs orange juice
3 tbs margarine or oleo
2 pie crusts

Mix brown sugar, flour and cinnamon.
 Sprinkle bananas with orange juice and toss gently.
 Sprinkle with brown sugar mixture.
 Bake @ 400* for 25-30 min.
 Cool one hour on rack.
 Serve with ice cream or whipped cream

Caramel Pecan Pie

Makes 8 Servings

This was one of my great grandmothers recipes.



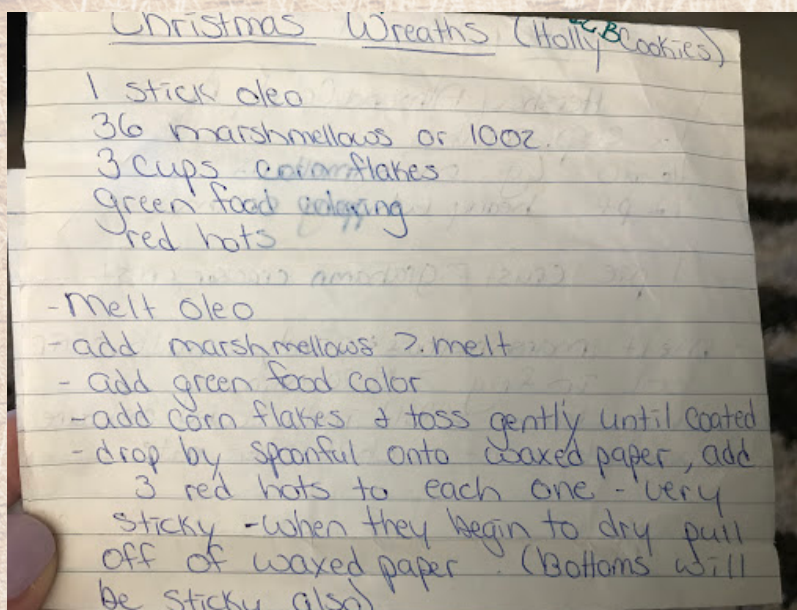
36 caramels
 $\frac{1}{4}$ c water
 $\frac{1}{4}$ c oleo or margarine
 $\frac{3}{4}$ c sugar
 $\frac{1}{4}$ tsp salt

$\frac{1}{2}$ tsp vanilla extract
3 eggs slightly beaten
1 c pecan halves
9 cubic inch

Melt in double boiler on low heat in saucepan Caramels, water and oleo
 Set aside.
 Next- combine sugar, salt, vanilla and eggs.
 Gradually add in caramel sauce
 Mix well and add pecan halves.
 Bake in pastry shell 45 min at 350*
 Filling will become firm when it has cooled.

Christmas Wreaths

Makes 10 Servings



1 stick margarine
36 (10.5-oz) pkg marshmallows
3 cup cornflakes

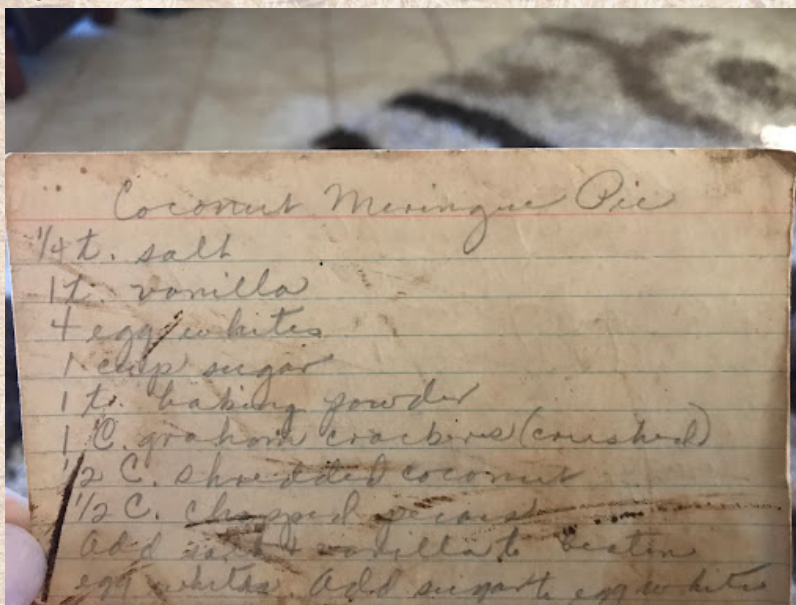
green food coloring
red hots

-Melt oleo
 - add marshmallows . melt in Pyrex dish
 - add green food coloring
 - add corn flakes a toss gently until coated
 - drop by spoonful onto waxed paper
 add 3 red hots to each one
 very sticky - when they begin to dry pull
 off of waxed paper (Bottoms will
 be sticky also) Store in air tight container with waxed paper between layers

Coconut Meringue Pie

Makes 8 Servings

By: Moselle Sibley Smith



1/4 tsp salt
1 tsp vanilla extract
4 egg whites
1 c sugar

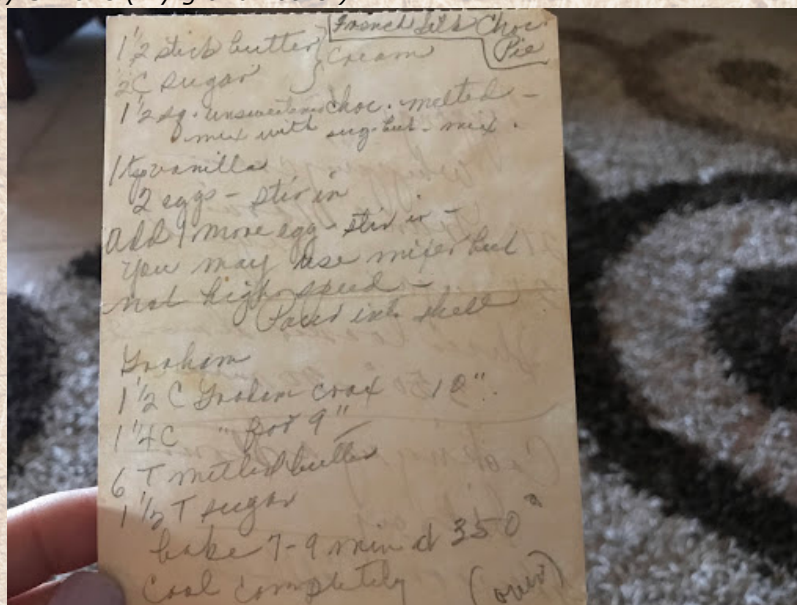
1 tsp baking powder
1 c graham crackers crushed
1/2 c shredded coconut
1/2 c chopped pecans

Add salt, vanilla and egg whites—beat together.
 Add sugar to egg whites 2 T at a time.
 Then add other ingredients and sprinkle baking powder over there.
 Fold this mixture into egg mixture.
 Spread in well greased and floured pie pan.
 Bake at 350* for 30 min.

French Silk Chocolate Pie

Makes 8 Servings

One of Moselle Sibley Smith's (my grandmother)



Filling:

1 1/2 stick butter
 2 c sugar
 1 1/2 sq unsweetened baking chocolate melted
 1 tsp vanilla extract
 3 eggs

1 1/2 c graham cracker crumbs
 6 tbs butter melted
 1 1/2 tbs sugar

whipping cream
 2 tbs grand marnier
 2 tbs sugar
 slightly toasted almond slivers

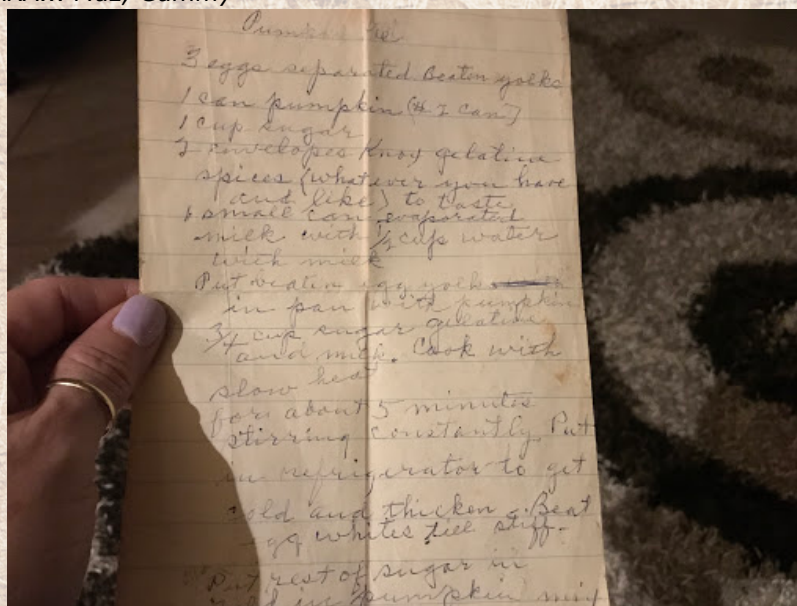
Cream together butter and sugar.
 Melt chocolate and add to sugar mix.
 Add in eggs and vanilla, mix with hand mixer on low speed.
 Set aside.
 Mix up crust And bake at 350* for 7-9 minutes
 Cool completely
 Pour in chocolate filling into crust.
 Mix topping and spread on top.
 Chill for 4 hours, before cutting.

Gammy's Pumpkin Pie

Makes 8 Servings

This was my great grandmothers recipe from the early 1900's.

By: Mattie Meador AKA... Muz, Gammy



3 egg yolk beaten
1 can pumpkin
1 c sugar
2 envelope gelatin klox

clove cinnamon
1 can evaporated milk
1/2 c milk

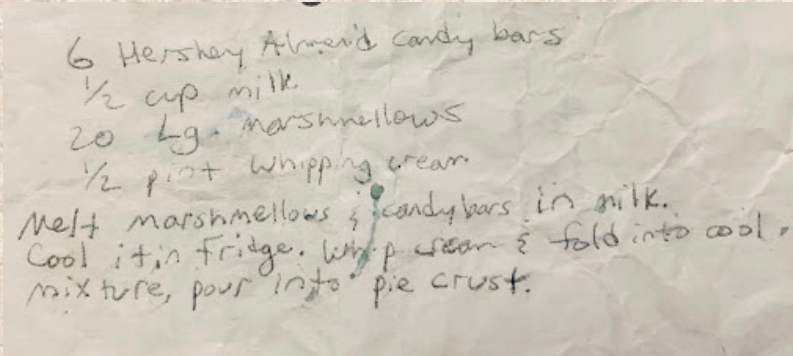
Mix milk and water together in saucepan on stovetop.
 Add beaten egg yolk to mixture. (Low heat)
 Mix pumpkin, 3/4 cup sugar, gelatin and to milk mixture on low heat for about 5 minutes.
 Stirring constantly and place into refrigerator to get cold and thicken up.
 Beat egg whites until stiff.
 Put in rest of sugar to pumpkin mix and fold in egg whites.
 Place in pie crust.

Bake @ 350*
 50 min. Until set up.

Hershey Bar Pie

Makes 8 Servings

This was a recipe of my Mom's but she turned it over to my brother Kyle. Everyone always asks him to make it. I think he's quite sick of it by now. It is very good but very rich. Cut smaller pieces.



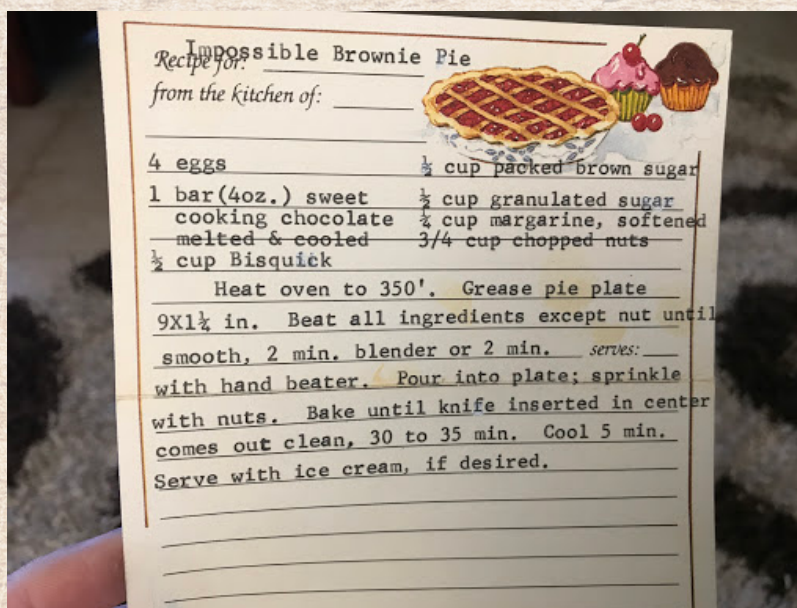
6 bar hershey almond bars
1/2 cup milk
20 large marshmallows

1/2 pint whipping cream
1 graham cracker pie crust

Melt marshmallows & candy bars in milk.
 Cool in fridge.
 Whip the cream and fold into cooled mixture.
 Pour into graham cracker crust and chill.

Impossible Brownie Pie

Makes 8 Servings



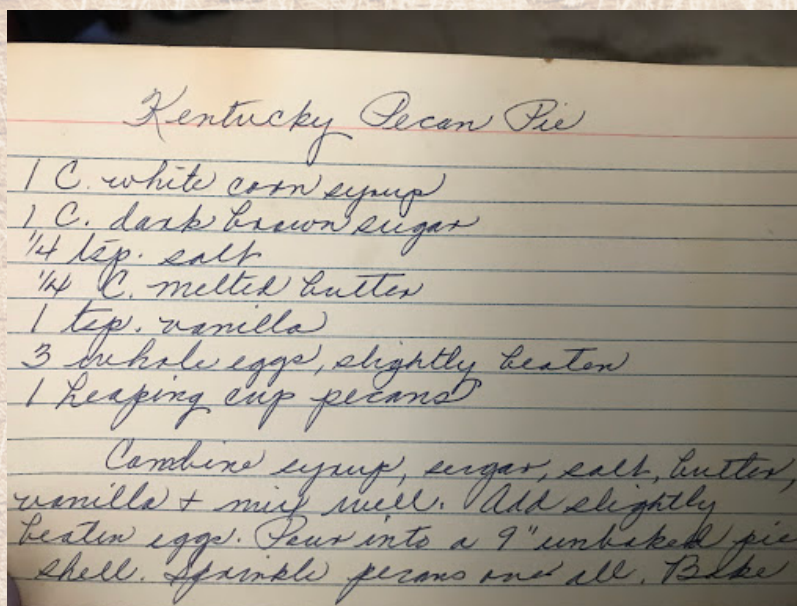
4 eggs
1 (4-oz) bar cooking chocolate melted and cooled
1/2 c Original Bisquick®

1/2 c brown sugar
1/2 c sugar
1/4 c margarine
3/4 c nuts- chopped

Heat oven to 350*
 Grease pie pan.
 Beat all ingredients except nuts until smooth with hand mixer or blender.
 Pour into pie plate, sprinkle with nuts.
 Bake until knife inserted in center comes out clean. (30-35 min)
 Cool 5 minutes and serve with ice cream on top.

Kentucky Pecan Pie

Makes 8 Servings



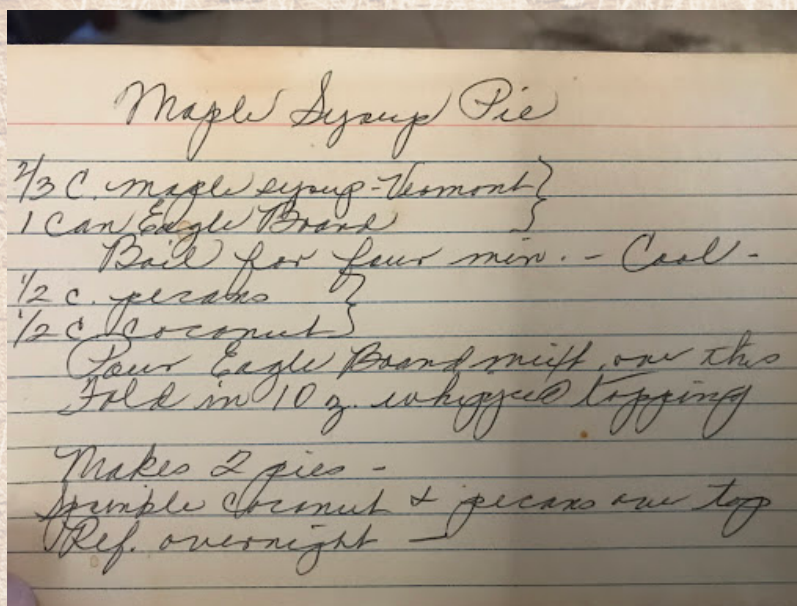
1 c corn syrup
1 c brown sugar
1/4 tsp salt
1/4 c butter

1 tsp vanilla extract
3 eggs slightly beaten
1 c pecans

Combine syrup, sugar, butter, vanilla and mix well.
 Add slightly beaten eggs,
 Pour into a 9" unbaked pie shell.
 Sprinkle pecans over top. Bake in preheated 350* oven for approx 45 min.
 When cool you may top with whipped cream or ice cream.

Maple Syrup Pie

Makes 8 Servings



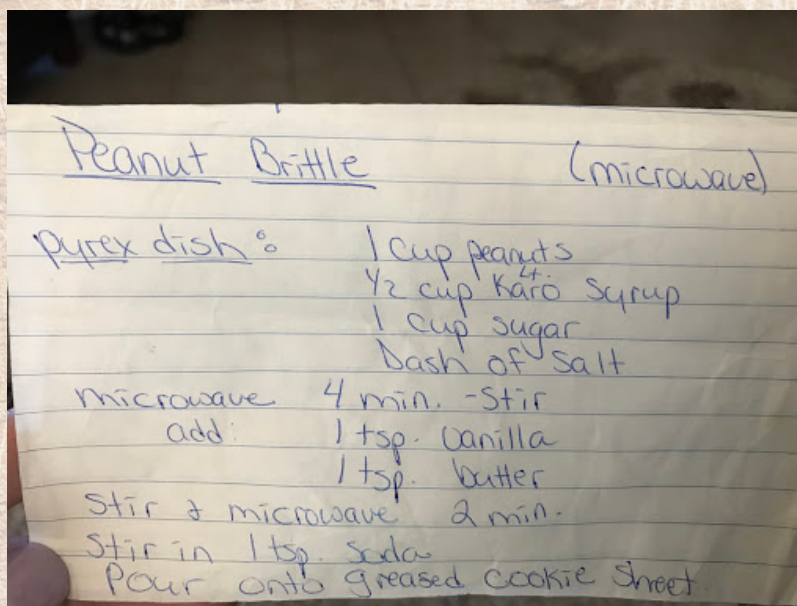
2/3 c maple syrup-Vermont
1 can eagle brand milk
1/2 c pecans

1/2 c coconut
10 oz whipped topping
2 graham cracker pie crust

Boil syrup and eagle brand milk for 4 minutes-let cool
 Pour milk mixture over pecans and coconut
 Fold in 10 oz whipped topping
 Pour into graham cracker crusts
 Top with coconut and pecans
 Refrigerate overnight

Microwave Peanut Brittle

Makes 8 Servings



1 c peanuts
1/2 c white karo
1 c sugar
Dash of salt

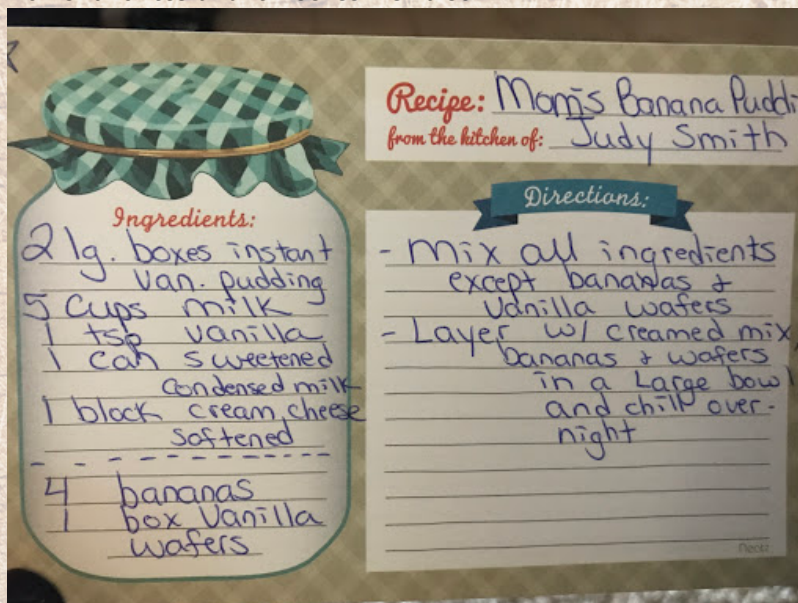
1 tsp vanilla extract
1 tsp butter
1 tsp baking soda

Mix in a Pyrex dish:
 Peanuts, karo syrup, 1 cup sugar, sash of salt
 Stir
 Next, microwave 4 min. -Stir
 add:
 Vanilla and butter
 Next, stir & microwave 2 min.
 Stir in 1 tsp. Soda (it will foam up)
 Pour onto greased cookie sheet
 Let cool and break apart.
 (Some people use raw peanuts, but I prefer roasted)

Mom's Banana Pudding

Makes 10 Servings

This was one of my moms favorites and it freezes well also.



2 box instant vanilla pudding
5 c milk
1 tsp vanilla extract
1 can sweetened condensed milk

1 block cream cheese
4 bananas
1 box vanilla wafer

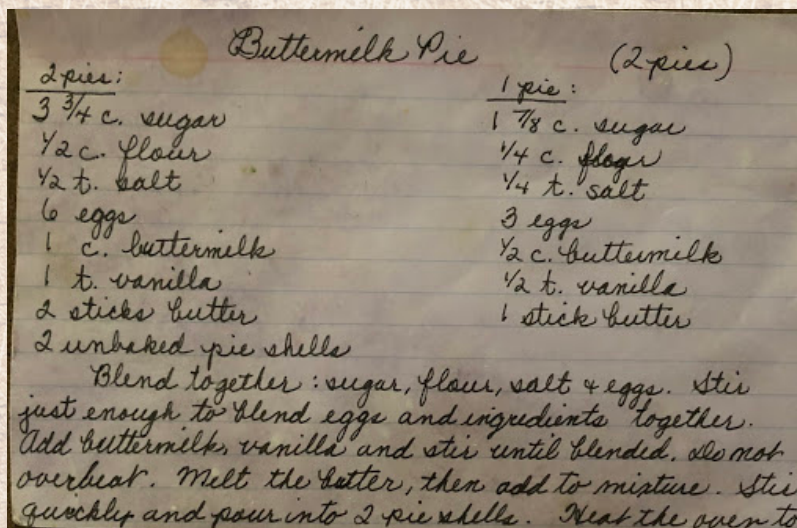
- Mix all ingredients together except bananas and vanilla wafers
- Layer w/ creamed mix bananas & vanilla wafers in a trifle bowl
- I always top with more vanilla wafers.
- You can put whipped cream of top of mixture if you'd like.

Mom's Buttermilk Pies

Makes 12 Servings

Preparation: 20 minutes , Cook Time: 1 hour

If you only cook one thing out of this cookbook, this is the one! Melt in your mouth buttery sweetness will be asked for over and over again. Recipe makes 2 pies, freezes great if sealed right. MAKE THE DAY BEFORE!!



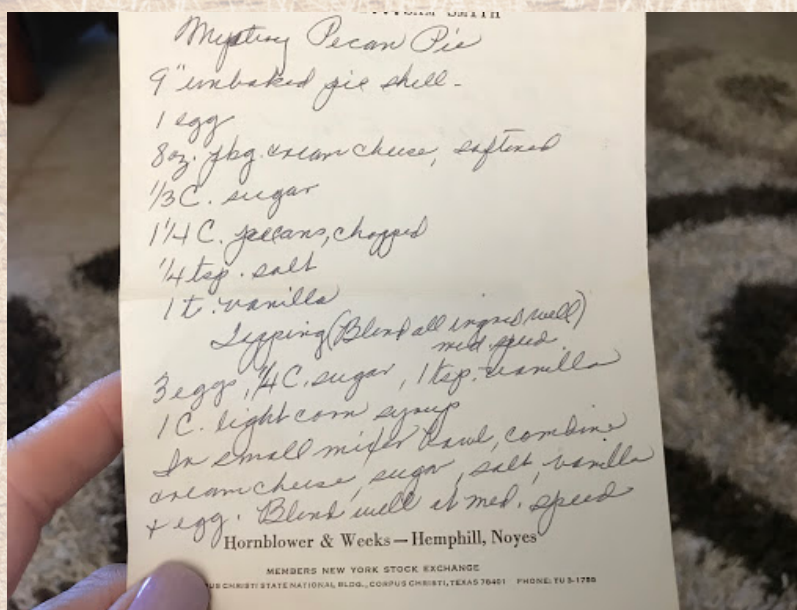
3 3/4 cup sugar
1/2 cup flour
1/2 tsp salt
6 eggs

1 cup buttermilk
1 tsp vanilla extract
2 stick butter
2 unbaked pie shells

Gently blend together: sugar, flour, salt and eggs.
 Stir just enough to blend eggs and ingredients together.
 Add in buttermilk, vanilla and stir until blended.
 Do not overbeat.
 Melt the butter and add into mixture.
 Stir quickly and pour into 2 pie shells.
 Place into 350* oven for 55 minutes or until center of custard is set.
 Bake the day before!!! Trust me!

Mystery Pecan Pie

Makes 8 Servings

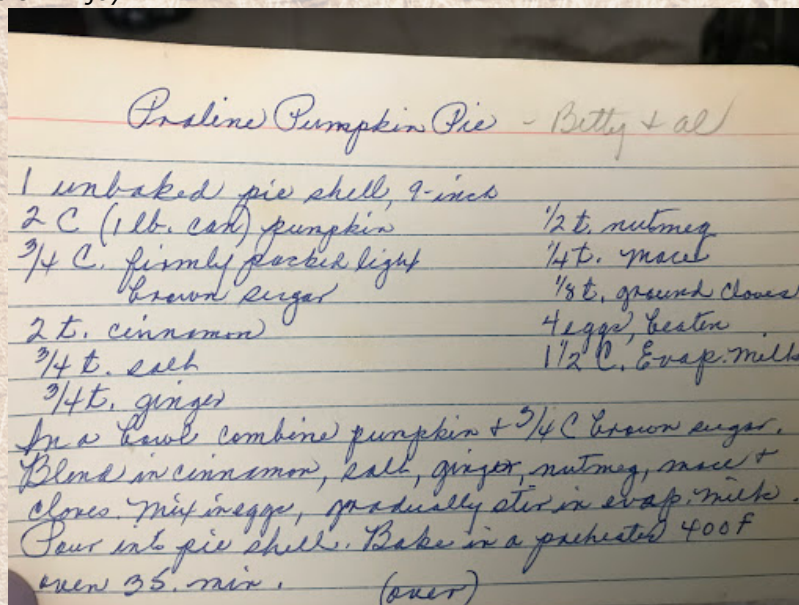
**9 pie shells****1 egg****1 cream cheese softened****1/3 c sugar****1 1/4 c pecans chopped****1/4 tsp salt****1 tsp vanilla extract****3 eggs****1/4 c sugar****1 tsp vanilla extract****1 c corn syrup**

In a small mixing bowl, combine cream cheese, sugar, salt, vanilla and egg. Blend well at medium speed. Spread in bottom of pie shell. Sprinkle with pecans. Mix topping together and pour over pecans. Bake @ 375* for 40-45 minutes until center is firm to touch.

Praline Pumpkin Pie

Makes 8 Servings

This is an amazing pie!! Enjoy!



1 9" uncooked pie shell
 2 c canned pumpkin
 3/4 c light brown sugar
 1/2 tsp nutmeg
 1/4 tsp mace
 1/8 tsp ground cloves
 4 eggs beaten
 1 1/2 c evaporated milk

2 tsp cinnamon
 3/4 tsp salt
 3/4 tsp ginger
Topping:
 2 tbs butter
 1/3 c light brown sugar
 1/3 c chopped pecans

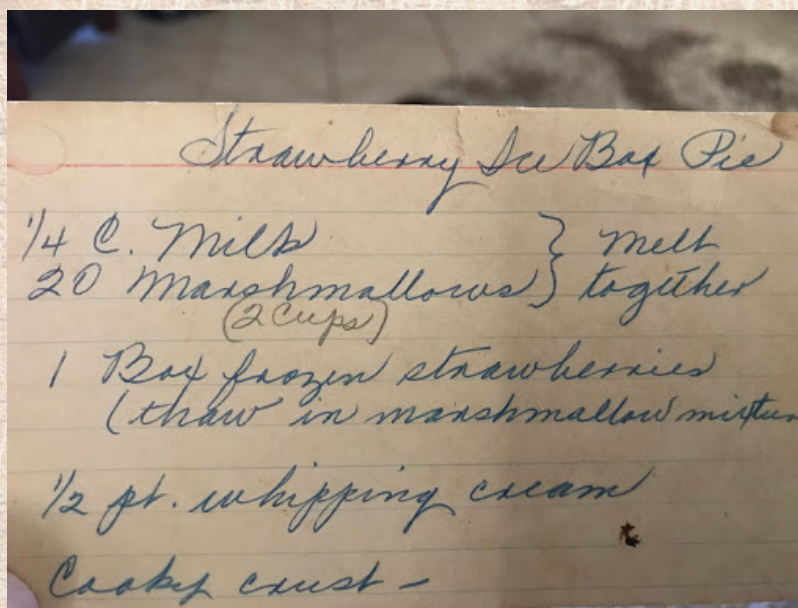
In a bowl, combine pumpkin and brown sugar.
 Blend in cinnamon, salt, ginger, nutmeg, mace and cloves.
 Mix in eggs, gradually stir in evaporated milk.
 Pour into pie shell.
 Bake in a preheated 400* oven for 35 min.

Topping:

In a small saucepan, melt butter, stir in sugar and pecans.
 Cook over low heat, stirring constantly until sugar is dissolved.
 Spoon topping around edge of pie.
 Return to oven and bake 5-10 min or until knife comes out clean.
 Cool on wire rack.

Strawberry Ice Box Pie

Makes 8 Servings



1/4 c milk
20 marshmallows

1 box frozen strawberries-thawed
1/2 pint whipping cream

Melt together milk and marshmallows.
 Add in partially thawed strawberries.
 Whip the cream and fold into mixture.
 Add into a cooked crust or graham cracker crust.
 Put into fridge and chill for 4 plus hours.

Sides at the Table

Bacon Wrapped stuffed jalapeños

Makes 10 Servings

One of my (Melissa Smith Rodd) family favorites.



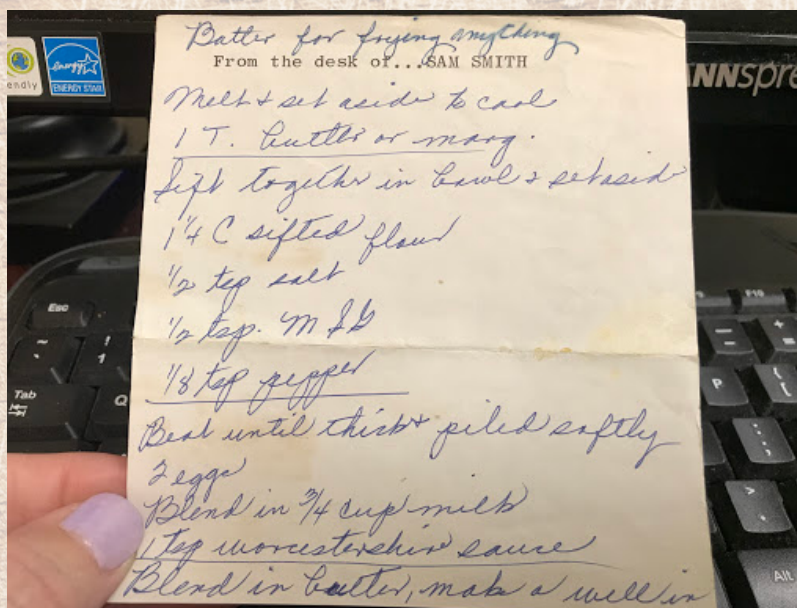
18 jalapeño peppers clean and take out seeds

**2 block cream cheese
2 pkg bacon**

Take jalapeños and cut in 1/2, lengthwise, take out all seeds.
Put cream cheese into each half and then wrap with one slice of bacon per half.
Place on a cookie sheet with sides, lined with parchment paper.
Bake at 400* for 1 hour 15 min.

Batter For Frying Anything

Makes 8 Servings



1 tbs butter
1 1/4 c sifted flour
1/2 tsp salt
1/2 tsp msg

1/8 tsp pepper
2 eggs
3/4 c milk
1 tsp Worcestershire sauce

Melt butter and set aside.

Sift flour, salt, msg and pepper.

Beat until thick: eggs, milk and Worcestershire.

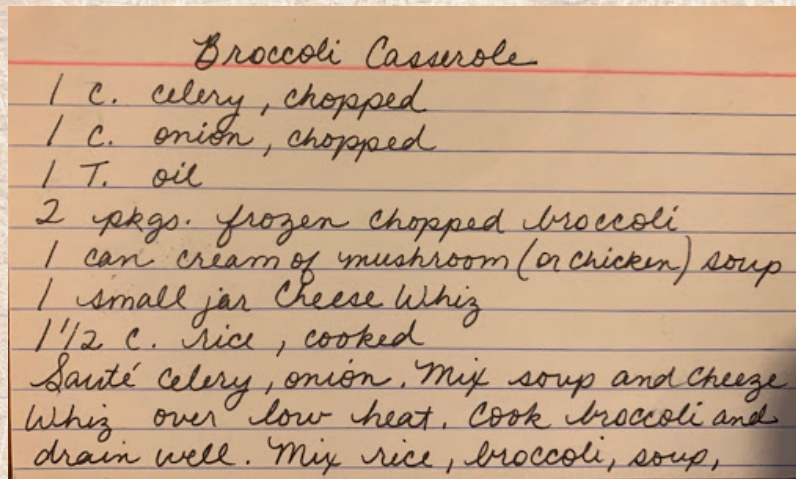
Blend in melted butter to egg mixture.

Make a well in center of dry ingredients and add liquid all at one time.

Blend until smooth.

Broccoli Casserole

Makes 6 Servings



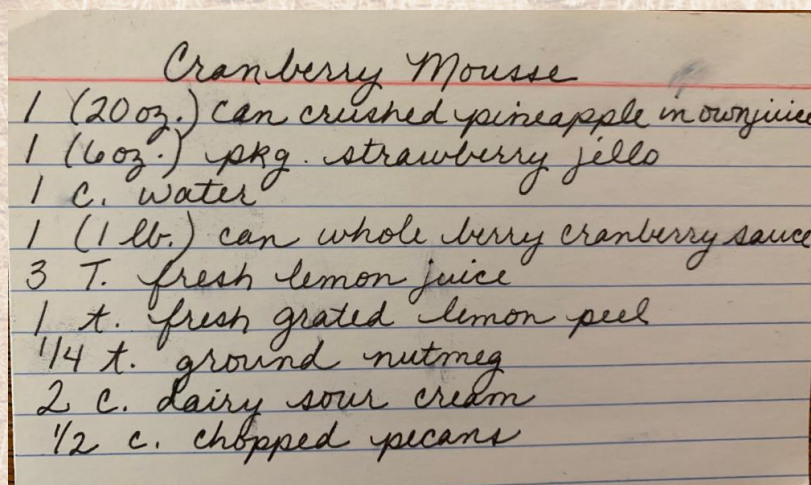
1 cup celery chopped
1 cup onion chopped
1 tbs oil
2 pkgs. frozen chopped broccoli

1 can cream of mushroom soup
1 jar small cheese whiz
1/2 cup cooked rice

Saute celery and onion, Mix soup and cheese whiz over low heat. Cook broccoli and drain well. Mix rice, broccoli, soup, cheese whiz, onion and celery together. Put in casserole dish and sprinkle with paprika. Bake at 350* for 20 minutes or more.

Cranberry Mousse

Makes 8 Servings

**1 (20-oz) can crushed pineapple****1 (6-oz) pkg strawberry jello****1 cup water****1 lb canned, whole berry cranberry sauce****3 tbs fresh lemon juice****1 tsp grated lemon peel****1/4 tsp ground nutmeg****1/2 cup chopped pecans****2 cup sour cream**

Drain pineapple, save juice (use paper towels to fully dry pineapple).

Add juice to jello in a 2 qt. saucepan.

Stir in water.

Heat to boiling, stirring to dissolve jello.

Remove from heat.

Blend in cranberry sauce.

Add lemon juice, peel and nutmeg.

Chill until mixture thickens slightly.

Blend sour cream into jello mixture.

Fold in pineapple and pecans.

Pour into a 2 qt mold.

Chill until firm.

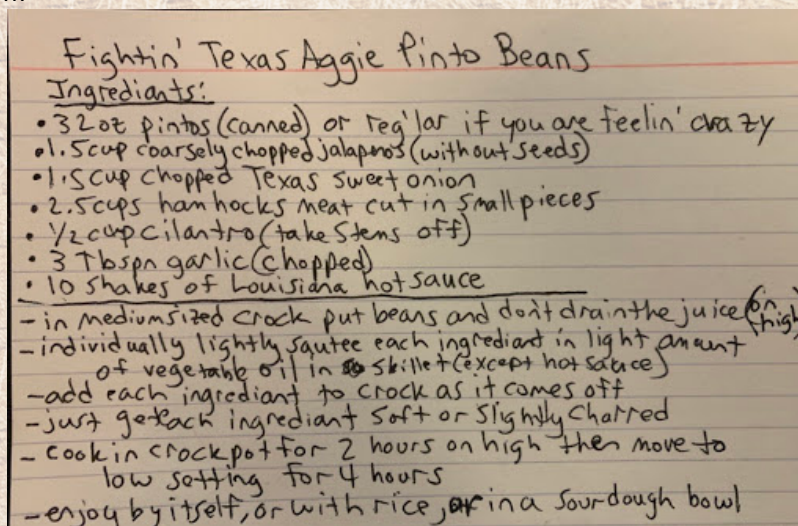
Unmold onto serving plate.

Fightin' Texas Aggie Pinto Beans

Makes 10 Servings

Preparation: 30 min. , Cook Time: 6 hours

This recipe comes from my brother, Kyle M. Smith. He is obviously an Texas Aggie! He loves to cook and is great at it. Gig' Em!



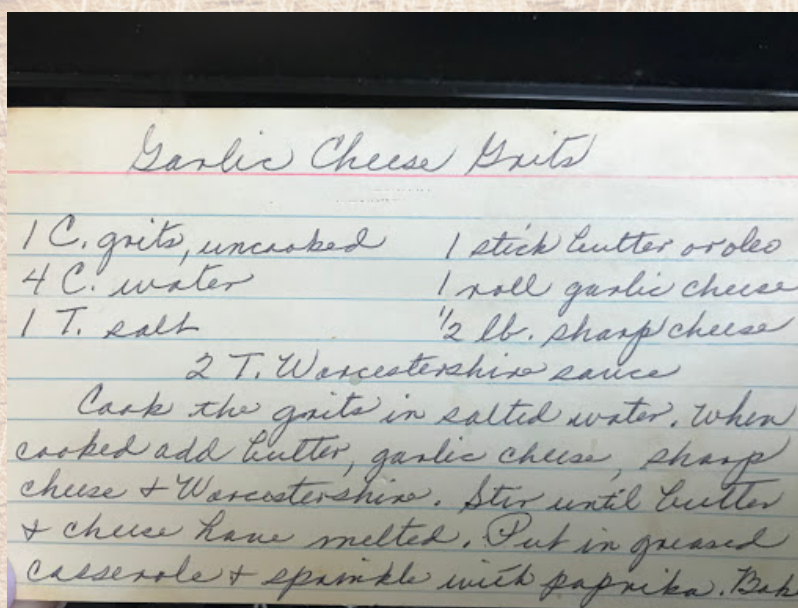
32 oz pinto beans canned
1 1/2 c coarsely chopped jalapeños no seeds
1 1/2 c chopped Texas sweet onions
2 1/2 c ham hock cut into small pieces

1/2 cup cilantro -no stems
3 tbs Chopped garlic
10 shakes of Louisiana hot sauce

In medium sized crock pot, put beans with juice on high.
 Individually lightly saute each ingredient in light amount of vegetable oil in skillet -except for hot sauce.
 Get each ingredient soft or lightly charred.
 Add each ingredient to crock pot as it comes off stovetop.
 Cook in crockpot for 2 hours on high, then move to low setting for 4 hours.
 Enjoy it by itself, with rice or in a sourdough bowl.

Garlic Cheese Grits

Makes 10 Servings



1 c quick cooking grits
1 stick margarine or oleo
4 c water
1 roll garlic cheese

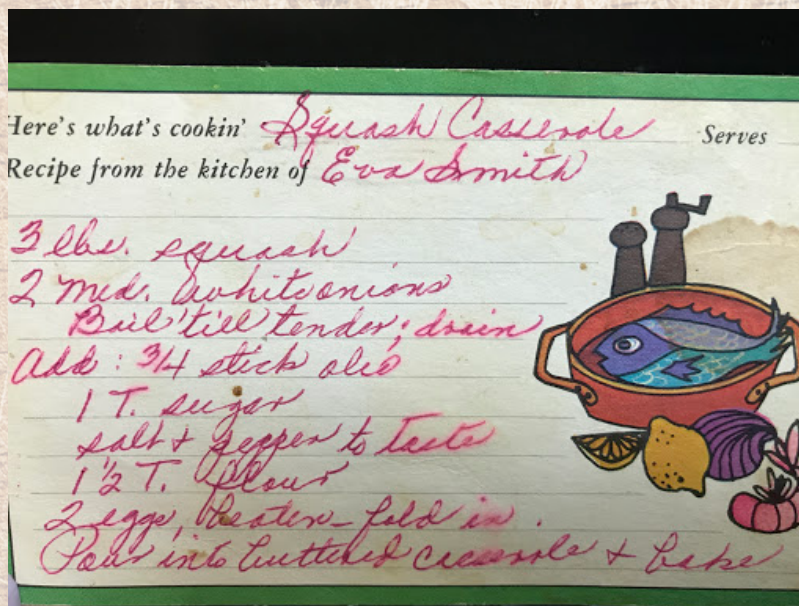
1 tbs salt
1/2 lb sharp cheese
2 tbs Worcestershire sauce

Cook the grits in salted water. When cooked add in butter, garlic cheese, Sharp cheese and Worcestershire sauce. Stir until butter and cheese have melted. Put into a greased casserole dish and sprinkle with paprika. Bake at 350* oven for 15-20 minutes.

Memaw's Squash Casserole

Makes 10 Servings

This was an absolute favorite of mine and my brothers growing up. We'd have this at Thanksgiving and Christmas.



3 lb squash
2 medium white onion chopped
3/4 stick margarine
1 tbs sugar

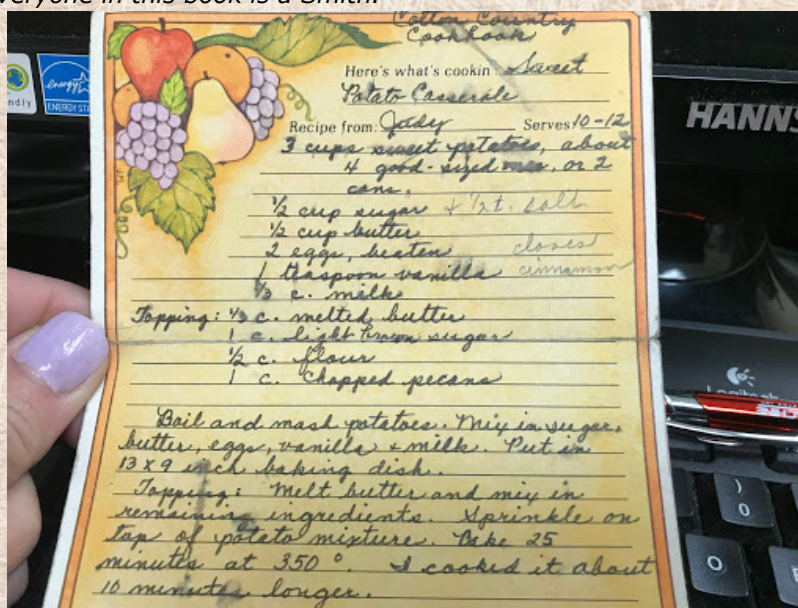
salt
pepper
1 1/2 tbs flour
2 eggs slightly beaten

Boil squash and white onion until tender, then drain.
 Add in oleo, sugar, salt, pepper, flour.
 Fold in 2 beaten eggs.
 Pour into buttered casserole dish and bake at 350*
 For 45 minutes.
 (You can top with a little more oleo on top)

Mom's Sweet Potato Casserole

Makes 12 Servings

My Mom, Judy Smith Smith use to make this every year and since she left us in 2010, Melissa has kind of taken over the making of this. The story behind the Smith Smith... My mom was a Smith and married a Smith, that's why everyone in this book is a Smith.



3 can sweet potatoes or 2 lg sweet potatoes
yams (we use the cans)
 1/2 c butter
 2 eggs beaten
 1 tsp vanilla extract
 1/3 c milk
 1/2 tsp salt

1 tsp cinnamon
 1/2 tsp cloves
 1/3 c butter melted
 1 c light brown sugar
 1/2 c flour
 1 c chopped pecans

Boil and mash potatoes.
 Mix in sugar, butter, eggs, vanilla, milk, salt, cinnamon and cloves.
 Put in 9x13" baking dish.

Mix up topping:
 Melt butter and brown sugar, flour and pecans until
 It makes a crumble. Then crumble on top of potato mixture.
 Bake at 350* for 35 min.

Quick Jalapeño Cheese Rice

Makes 8 Servings

Melissa needed a quick side one night and through this all together. It's so good!



2 bag minute rice
4-6 lb Velveeta or American cheese
1/4 cup diced jalapeños

4 tbs butter
salt
pepper

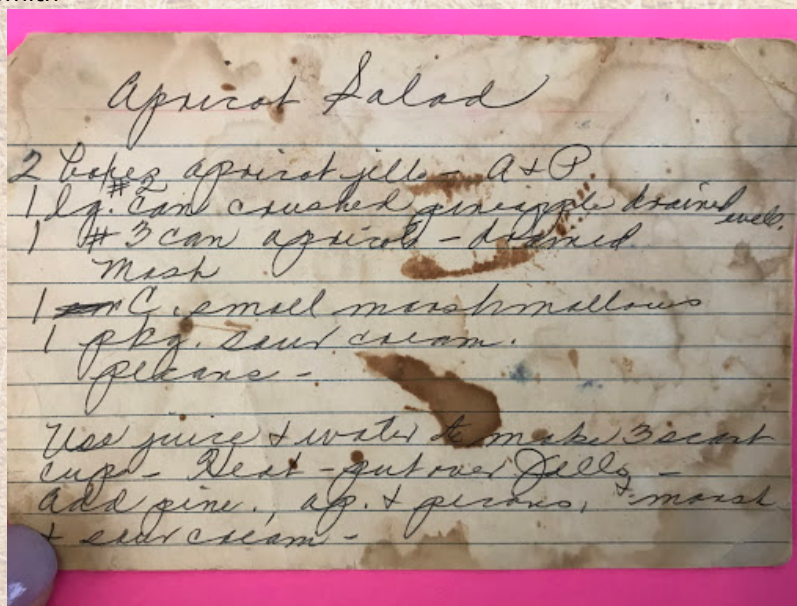
Cook 2 minute rice bags in water in microwave for 10 min.
Take out, drain water, cut open bags and pour in rice.
Add in jalapeños, salt, pepper, butter and cubed up cheese. Stir well.
Bake at 350* for 30 min covered.

Soups and Salads

Apricot Salad

Makes 8 Servings

My grandmother loved loved loved apricots. Anytime she wanted something sweet, she'd go grab a few dried apricots to nibble on.
By: Moselle Sibley Smith



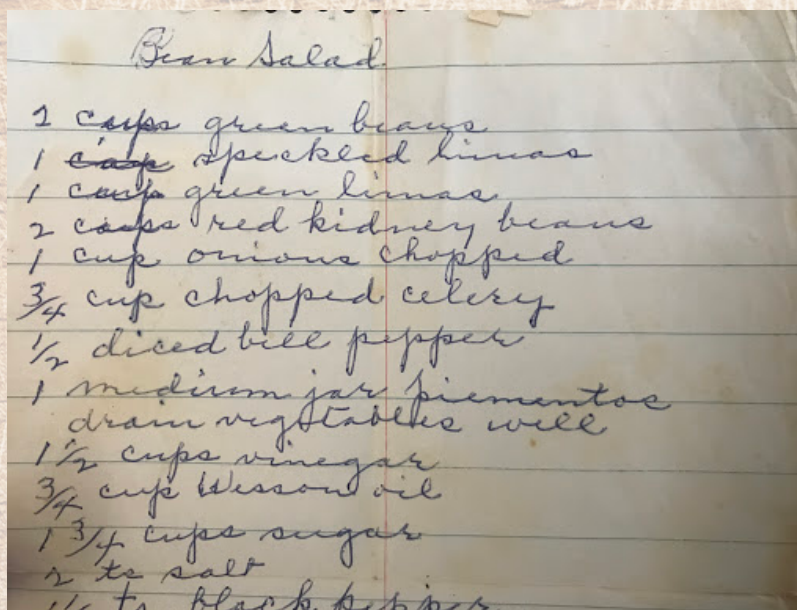
2 box apricot jello
1 can drained crushed pineapple
1 can apricots drained and mashed (save juice)

1 c small marshmallows
1 pkg. sour cream
Chopped pecans

Use juice and water to make up 3 cups—heat and mix with jello.
 Stir well.
 Add in pineapple, apricots, pecans, marshmallows and sour cream.
 Chill and serve.

Bean Salad

Makes 10 Servings



1 c green beans drained
 1 c speckled lima beans drained
 1 c green lima beans drained
 2 c red kidney beans drained
 1 c small onion-chopped
 3/4 c medium pimentos
 1/2 bell pepper diced

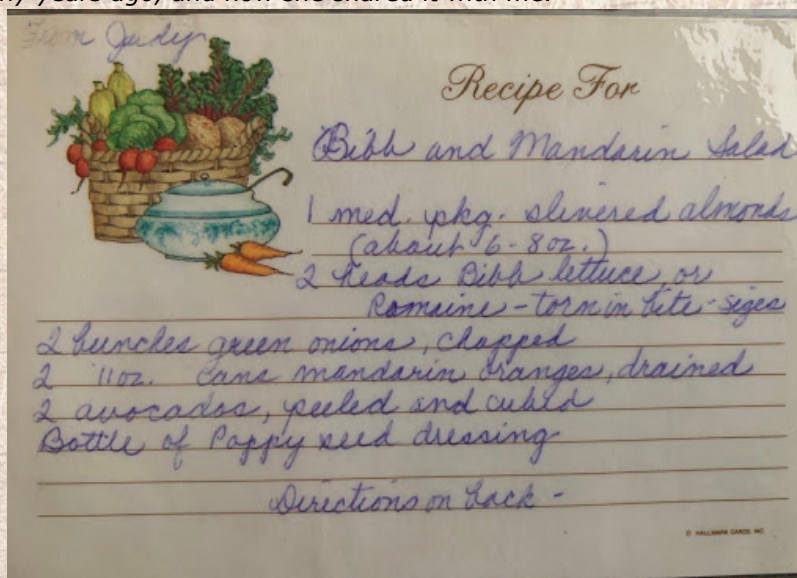
1 jar medium pimentos
 1 1/2 c vinegar
 3/4 c Wesson oil
 1 3/4 c sugar
 2 tsp salt
 1 1/2 tsp black pepper

Mix all ingredients together and chill in fridge overnight.

Bibb and Mandarin Salad

Makes 12 Servings

This was one of my Mom's recipes that I do not remember, but she shared it with my sister in law, Cathy Anderson Smith many years ago, and now she shared it with me.



1 pkg slivered almonds
2 head Bibb lettuce (or romaine) cut into bite sized pieces
2 bunch green onion chopped

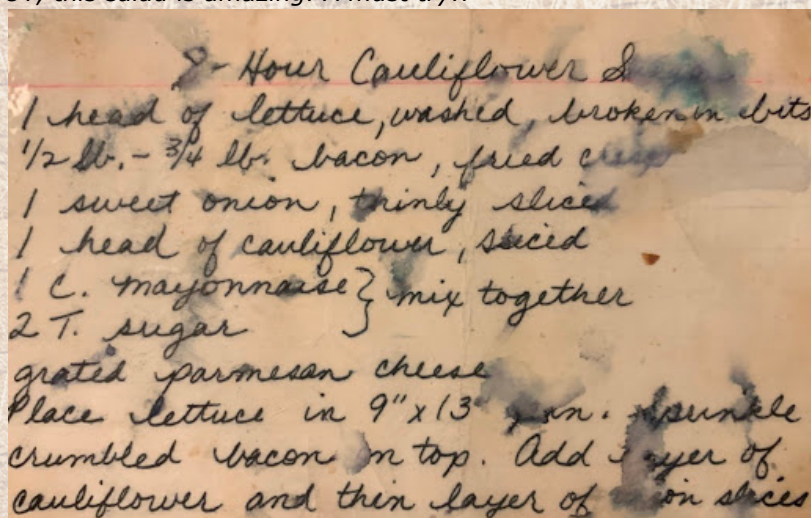
2 Cane mandarin oranges drained
2 avocados -peeled and cubed
Bottle of poppy seed dressing
green onion chopped

In a medium frying pan toast almonds over medium heat, stirring frequently. You can use butter too.
In a large bowl, toss lettuce, green onion, oranges, avocados and almonds. Just before serving, add just enough poppy seed dressing to coat salad.

Eight Hour Cauliflower Salad

Makes 8 Servings

This recipe comes from Cathleen Anderson Smith, my sister in law. I will be the first to tell you, I am not a fan of raw onions. BUT, this salad is amazing! A must try!!



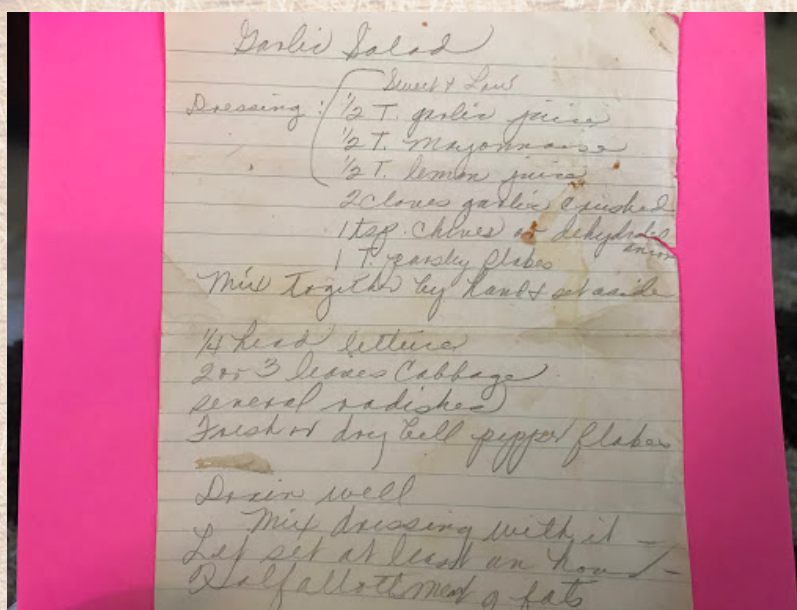
1 head of lettuce
1/2 lb bacon
1 sweet onion
1 head of cauliflower

1 cup mayonnaise
2 tbs sugar
grated parmesan cheese

Wash lettuce and tear into bits and place in a 9x13 pan. Fry up crispy bacon and crumble on top of lettuce. Sliced cauliflower and thinly slice onion and layer on top of bacon. Combine mayo and sugar and spread on top. Generously cover top with Parmesan cheese. Cover top with Saran Wrap and refrigerate for 8 hours.

Garlic Salad

Makes 8 Servings



1/2 tbs garlic juice
1/2 tbs mayonnaise
1/2 tbs lemon juice
2 clove crushed garlic
1 tsp chives

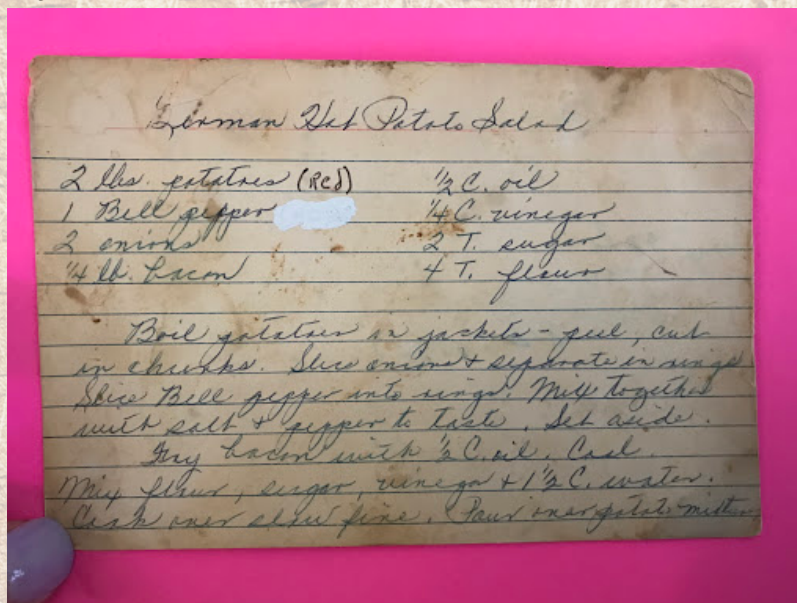
1 parsley flakes
1/4 crushed garlic
1 cabbage
2 radishes
red pepper flakes

Mix together the first 6 ingredients and set aside.
 Rinse and drain all vegetables and place into a bowl.
 Pour dressing over vegetables and toss.
 Chill in fridge at least an hour.
 (My grandmother use to add some sweet n low to the dressing mix)

German Hot Potato Salad

Makes 8 Servings

By: Moselle Sibley Smith



2 lb red potatoes
1 bell pepper
2 onions
1/4 lb bacon

1/2 c oil
1/4 c vinegar
2 tbs sugar
4 tbs flour

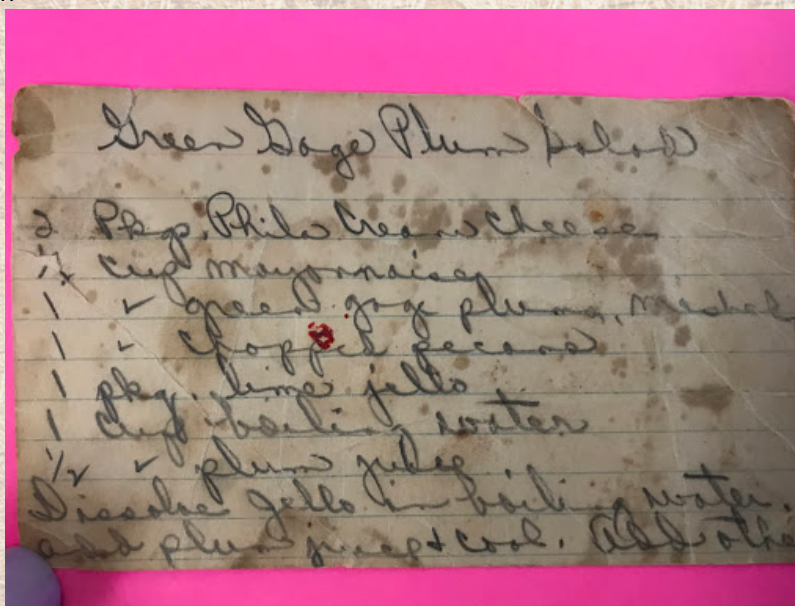
Boil potatoes in jackets- peel and cut into chunks.
 Slice onions and separate in rings.
 Slice bell pepper into rings.
 Mix together with salt and pepper to taste.
 Mix together.

Fry bacon with 1/2 cup oil, cool.
 Mix flour, sugar, vinegar and 1 1/2 cups water. -Cook over low heat.
 Pour over potato mixture and serve.

Green Gage Plum Salad

Makes 8 Servings

*My grandmother use to have copper molds she used often for these jelled salads.
By: Eva Brown Smith*



2 pkg cream cheese
1/2 c mayonnaise
1 c green gage plum-mashed

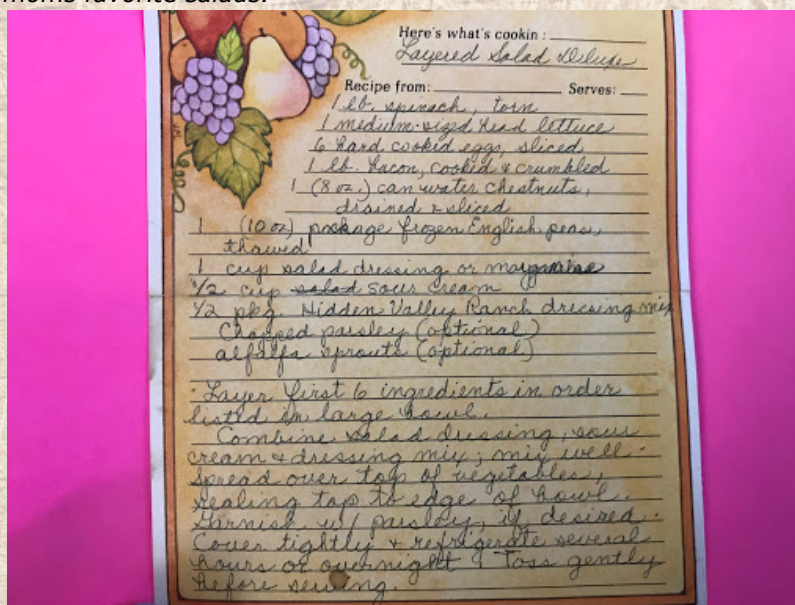
1 c chopped pecans
1 pkg lime jello
1 c boiling water

Dissolve jello in boiling water.
Add plum juice and cool.
Add in other ingredients.,
Pour into wet molds. (Or bowl)
Chill until set.

Layered Salad Deluxe

Makes 12 Servings

This was one of my moms favorite salads.



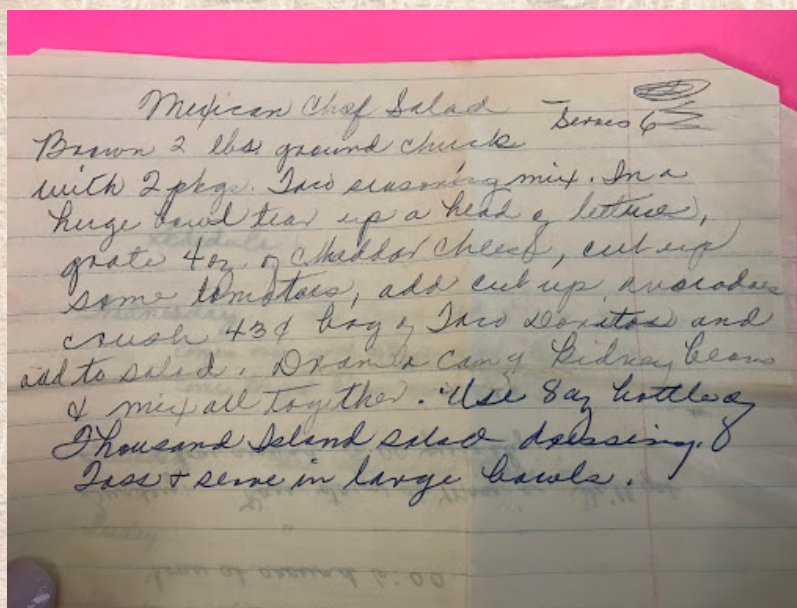
1 lb spinach torn
1 head lettuce
6 bacon cooked and crumbled
1 lb bacon cooked and crumbled
1 oz water chestnuts drained and sliced
10 oz frozen english peas- thawed

1 c salad dressing
1/2 c frozen english peas- thawed
1/2 Hidden Valley Ranch Mix
parsley chopped
alfalfa sprouts

Layer first 6 ingredients in order listed in large bowl,
 Combine salad dressing, your cream & dressing mix; mix well.
 Spread over top of vegetables, top to edge of bowl.
 Garnish with parsley.
 Cover tightly & refrigerate several hours or overnight.
 Toss gently before serving.

Mexican Chef Salad

Makes 8 Servings



2 lb browned ground chuck
2 pkg taco seasoning mix
1 head of lettuce
4 oz shredded lettuce
2 tomatoes chopped

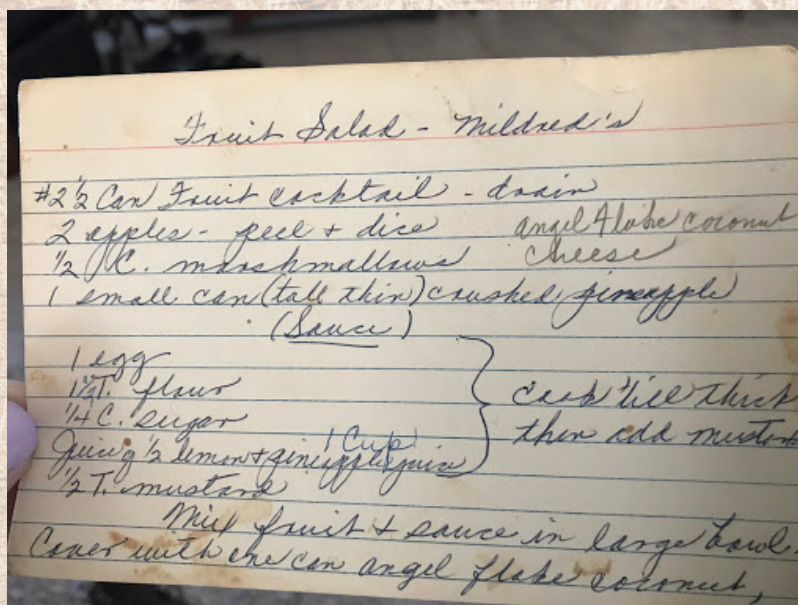
1 avocado diced
2 personnel size doritos chip bags
1 can kidney beans
8 oz thousand island salad dressing
personnel size doritos chip bags

Brown and drain meat, add in taco seasoning and 1 cup water. Simmer until good and flavored. (15 min)
 Tear up lettuce into a large bowl and add in seasoned drained meat.
 Add in cheese, tomatoes, avocado and chips.
 Rinse and drain beans and add into salad.
 Pour on top the dressing.
 Toss and serve,

Mildred's Fruit Salad

Makes 10 Servings

Preparation: :30 , Cook Time: :15

**2 1/2 Cans fruit cocktail-drained****2 apples diced****1/2 c marshmallows****1 can crushed pineapple drained-save juice****1 egg****1 1/2 tbs flour****1/4 c sugar****Juice from 1/2 lemon****cheddar cheese shredded****1/2 cup pineapple juice****coconut Angel Flake****1/4 lb cheddar cheese shredded**

Place in bowl, fruit cocktail, peeled apples, marshmallows and crushed pineapple.

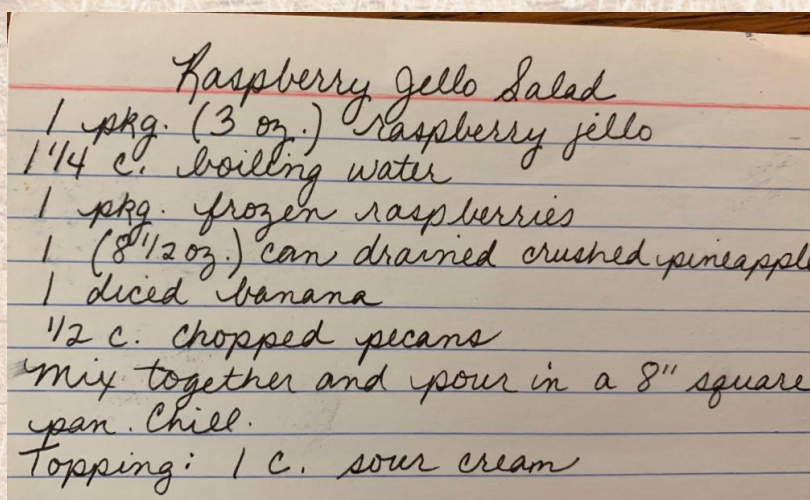
On stovetop-cook until thick- egg, flour, sugar, lemon juice and pineapple juice.

Then add in mustard to cooked mixture.

Mix fruit and sauce in large bowl. Cover with one can flaked coconut and grated cheese. Cover top and chill.

Raspberry Jello Salad

Makes 8 Servings



- | | |
|---|---|
| 1 3.75-oz pkg raspberry jello | 1/2 cup pecans |
| 1 1/4 cup boiling water | 1 cup sour cream |
| 1 pkg frozen raspberries | 1 1/2 cup miniature marshmallows |
| 1 (8 1/2-oz) can drained crushed pineapple | 2 tbs sugar |
| 1 banana | 3 tbs lemon juice |

Mix together- raspberry jello, water, frozen raspberries, crushed pineapple, banana, pecans.
 Place in an 8" pan and chill.

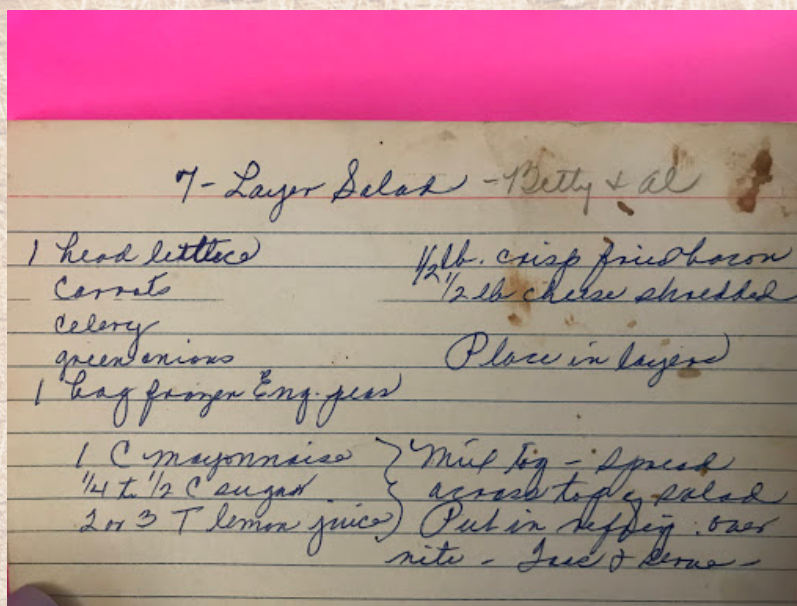
Topping:

Mix sour cream, mini marshmallows, sugar and lemon juice. Beat until smooth and pour over firm gelatin mixture.

Chill

Seven Layer Salad

Makes 8 Servings



1 head of lettuce sliced
 3 carrots shredded
 4 stalk celery chopped
 green onions
 1 bag frozen english peas- thawed

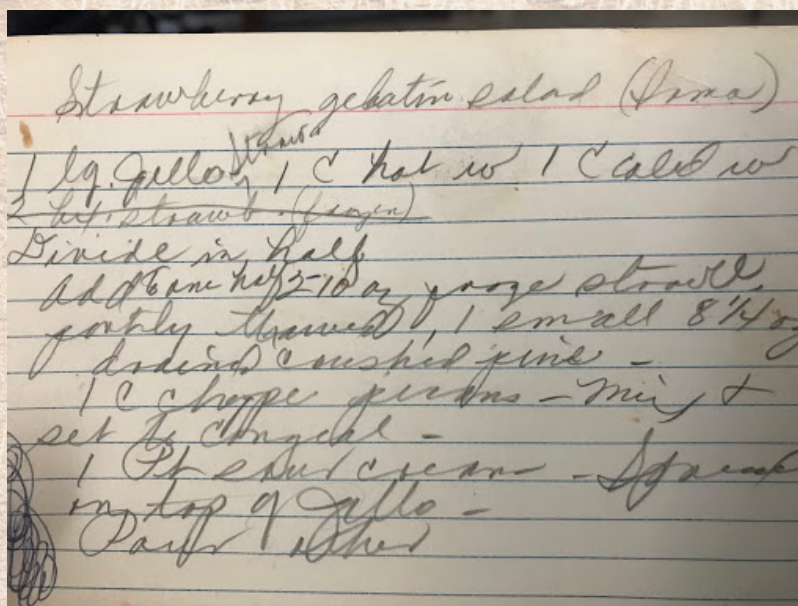
1/2 lb bacon fried crispy
 1/2 lb cheddar cheese shredded
 1 c mayonnaise
 1/4 c sugar
 2 tbs lemon juice

Layer all vegetables in a trifle bowl.

Mix together, mayonnaise, sugar and lemon juice. Spread mixture on top of vegetables.
 Refrigerate over night and toss before serving.

Strawberry Gelatin Salad

Makes 8 Servings



1 lg strawberry jello

1 (10-oz) pkg frozen strawberries thawed

8 oz drained crushed pineapple

1 c chopped pecans

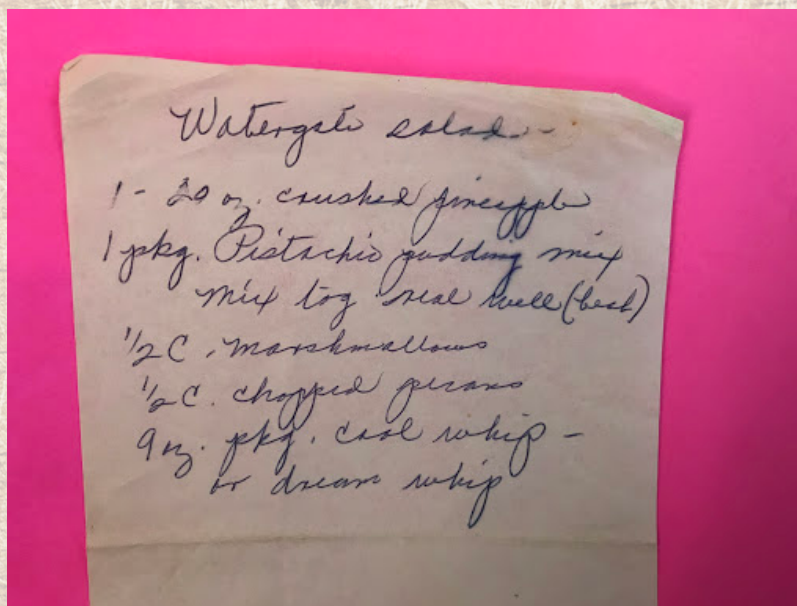
1 pint sour cream

Mix pkg of jello with 1 cup hot water until dissolved and add in 1 cup cold water and stir. (Divide in half)
 Add to 1/2 the jello mixture-thawed strawberries and pineapple. Stir and put in fridge until congealed.
 Once the first batch has congealed, mix pecans and sour cream and spread on top.
 Then pour second half of strawberry jello on top of that mixture and place in fridge until congealed.

Watergate Salad

Makes 8 Servings

This has been a family favorite since I was a child in the early 1970's. My family still requests this at the Holiday's mainly.



1 oz crushed pineapple
1 pkg pistachio pudding instant
1/2 c mini marshmallows

1/2 c chopped pecans
8 oz Cool whip

Mix together crushed pineapple with juice in with the pudding mix.
Add marshmallows, pecans and cool whip.
Chill for 2 hours and serve.

Stories of the Smiths

Florence M. Burkhead

This is my great grandmother named Florence M. Burkhead, born in 1886 in Kansas, who we called Mamaw.



Kara and Kids

This is my sister with her son Luke, her daughter Layla and her stepson Gib on Galveston, Texas beach the summer of 2017. (In the picture it is Gib, Luke, Kara and Layla)



Kara Smith Ficke

Kara Smith Ficke is the youngest child of Toy and Judy Smith and is also my sister. She lives in West, Texas and teaches music in Robinson, Texas.



Kyle M. Smith

Kyle M. Smith is the oldest son of Toy and Judy Smith and is also my brother. Kyle is married to Cathleen Anderson and they have an 18 year old son named Andy.



Little Mama

This is Mattie J. Barron Meador , who was my great- great-grandmother. She was born in 1862 in Sumter County, Alabama. She was a young girl in this photo. She was later called Little Mama.



Meador/Smith Family in 1915

This picture was a Meador Family reunion I believe in Willis, Texas. My great-great grandmother (Mattie J. Barron) is the one sitting in a chair with the small child leaning on her on the right. She was born in 1862. My great-great grandfather (Samuel N. Meador) is the one on the left sitting in the chair. He was born in 1850. My great grandmother (Mattie Eva Meador) is to the right holding a baby. She was born in 1888. My grandfather (Lewis Eugene Smith) is on the front row in a black jacket, third child in row. He was born in 1911. I am guessing this picture was around 1915. Smith Elementary is named after Lewis Eugene Smith who served in the district as a business teacher and principal of Spring High from 1939-1942 and 1946-1968. Mr. Smith was an assistant superintendent until his retirement in 1971. Smith Elementary opened its doors in 1986.



Melissa Smith Rodd

My name is Melissa Smith Rodd and I am the middle child of Toy and Judy Smith. I am married to Michael Rodd and we have two children together, my daughter Hannah is 22 and my son Hayden is 19. I love to craft, bake and decorate. I have also enjoyed researching family history over the years. When I came across these hand written recipes. I just knew I had to write a cookbook with the pictures to go with them. I hope you enjoy it!



Moselle and L.E. Smith

These are my grandparents, Moselle Sibley Smith and Lewis Eugene Smith back in the 1970's. When my grandfather was Principal of Spring High School, my grandmother was the school secretary. They lived in Old Town Spring for many many years. My grandfather loved to garden and spend time with all of his grandchildren. (Kyle, Melissa and Kara) My grandmother loved to sew and bake. She taught me my love for baking and tried to teach me to sew, but that didn't go so well. She was truly one of my best friends. (Moselle was born in 1919 and LEwis was born in 1911)



Muz Smith recalls 100 years

Mattie Eva Meador Smith (Muz) or as we great grandkids called her "Gammy", remembers 100 years of country living. She is front and center in the striped looking dress, standing in between her parents. This picture is from aprox 1895 with her family. This was my great grandmother who taught Sunday School until she was 95 years old and passed away at the age of 102. (Mattie was born in 1888 in Texas)



The Ficke Family

This is my sisters family, her husband, Brian, his son Gib, my sister Kara and her daughter Layla and their new dog Louise.



The Kyle Smith Family

This is Kyle M. Smith, his wife Cathleen Anderson Smith and their son Andy.



The Rodd Family

This is my family: Michael, Melissa, Hayden and Hannah



Toy and Judith Smith

These are my parents, Toy and Judith Smith in the early 1960's. They started dating in high school around the age of 15, in 1958. Toy played football and basketball #50 and Judith was Spring High Schools first drum major. From what I've heard, she could really twirl that baton. When they married in 1963 she then became Judith Smith Smith, as her maiden name was Smith and married a Smith. They later had 4 children, Kyle, Melissa, Trent and Kara. Trent was 25 days old when he lost his life due to heart defects. They later were blessed with 5 grandchildren named, Hannah, Hayden, Andy, Luke and Layla. We later through marriage were blessed to have Gib in our family. Judy lost her life suddenly in 2010 to a heart attack/stroke. Toy lost his battle with cancer in 2017. Yes, you are reading that correctly, his name is Toy Mack Smith. His father was Toy Smith and was a twin to Troy. My dad always got asked about his name his entire life. I hope they'd be proud of this book and family history to go with it.



Toy Smith and Eva Brown Smith

These are my grandparents (paternal side) named Toy Smith and Eva Brown Smith. My grandfather loved to be outside and at one time raised cattle in Timpson, Texas. My grandmother loved to garden, bake and kept a very neat house. She and I would always play "school" and I got to be the teacher. You could talk to her about anything and never felt awkward. She held a very special place in my heart. (Toy and Eva were both born in 1909, Toy was born in Timpson, Texas and Eva was born in Angelina county, Texas)



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