

Weir's Country Store



35th Anniversary Cookbook



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Dedicated to our mother

BEA WEIR

*who went to be with
the Lord Jesus Christ on
July 15, 1989*

*She loved the Country Store...
and the warm fuzzies
it brought to our customers
and all of our lives.*

*Latey Weir Moore
Daniel Ray Weir*

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.....

OUR FAMILY'S BLESSING

TO GOD BE THE GLORY

J. Ray Weir opened Weir's Furniture on March 19, 1948 — and 15 years later, in 1963, Weir's Country Store was added! In 1967 Weir's Country Store Post Office came into being with Congressman Jim Collins helping us get our permit (Station #17). As some history buffs will recall, Knox St. had a Post Office from the 1920's until around 1955. This Post Office moved to Hillcrest across from S.M.U. and made way for Weir's first expansion. We actually doubled our space... originally 20' x 70'... 1,400 feet and with the Post Office gone it gave us 40' x 70'... 2,800 feet!!! So by adding the Post Office to our Country Store we were able to get that important institution back on Knox Street. That was a dream come true for us and to many people who had missed having it.

Isn't it something how God has orchestrated the growing of Weir's? We could never have done it ourselves. It's His Hand on us that has allowed us to still be here. We give Him the praise and glory for *every good thing* that has happened! He has brought people to us from all over, every age group, all kinds of backgrounds and nationalities. We are totally indebted to the Lord and those He has sent to serve customers by our side.



The Story of WEIR'S COUNTRY STORE

Our parents loved to go to New England every year on their wedding anniversary, leaving Dallas on September 24th heading East. They enjoyed driving so Dad could let the wind blow in his hair, unwind some and talk out ideas and plans for the future!!

Dad was, and still is, a visionary and in our opinion, since he is not editing this, we can say... he is one of the greatest merchants our industry has ever known. With God's blessing he put Weir's together, from scratch.

In September of 1963 Dad and Mother came back from their annual trip very excited about a new plan... to put an "old fashion" Country Store in the back of our furniture store!!! Dad built our first Country Store himself! He found a man tearing off an old weathered shingle roof, and asked if he could have some of the old shingles — "Sure," the man said, "you haul 'em, you can have 'em!" Dad loaded up the trunk of his car and brought them back to Weir's. He then built a porch *inside* our store and shingled it!! Our Dad could do almost anything with his hands. He was a handy man par excellence!! Dad also built the counters and sanded them down so they *looked* worn from years of use! Then he stained them and they were great! He bought a chrome antique coal stove and hooked up the "round" stove pipe just like they used to use with the criss-cross wire supporting it from the ceiling. He put our candles in there for sale, added soaps and milk glassware, the "Three Mountaineers" line of kitchen, den, and bath whatnots and Woodcroftery line of kitchen towel racks, measuring cups and spoons, spice cabinets, etc., and the famous "Perhaps Today" calendar along with other Early American accessories. People swarmed in here to see and buy! Dad and Mother wanted to have unique, special items of good quality at "pin money" prices. Dad said, "Most stores with personality and charm usually have prices high as a cat's back," and he wanted us to give our customers an "old fashion" country-store service-with-a-smile treatment offering *things people want at good values*. He said, "If we continually give our customer more than they expect — they will continually come back to see us." And we've stayed with that philosophy.

We are so grateful to God for planting the idea in Mother's and Dad's heart to create an "old fashion" Country Store inside of Weir's! It's turned out to be a training ground for 5 of our children... and it's been a joy to have customers bring their kinfolks and friends in to see the Country Store all through the years.



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For Starters



*“Each experience God gives us and
every person He puts into our lives
is the perfect preparation for the future
only He can see.”*

— Corrie Ten Boom



*“For our light affliction, which is but for a moment, is working for us
a far more exceeding and eternal weight of glory, while we do not
look at the things which are seen, but at the things which are not
seen. For the things which are seen are temporary, but the things
which are not seen are eternal.”*

II Corinthians 4:17–18

Cheddar Cheese Rolled Sandwiches

1 lb. grated mild cheddar cheese, softened
½ cup finely chopped pecans (toast before chopping)
¼ teaspoon garlic powder
½ cup mayonnaise
1 loaf thinly sliced bread

Mix all ingredients well. Trim the crust off the bread slices. Flatten the bread with a rolling pin. Spread with the cheese mixture and roll into a log. For warm sandwiches, broil sandwich rolls for just a few seconds, then cut into halves or thirds. This makes about two dozen rolls before cutting into halves or thirds.



These sandwiches are great for family gatherings, football game snacks, or showers. They are easy to make because the ingredients are stocked in most kitchens.

Country Store Moms

Rye Bread Pizzas

2 loaves Party Rye Bread
1 2-lb. package of Velveeta cheese
1 lb. regular sausage
1 lb. hot sausage
½ medium onion, minced
1 teaspoon Italian seasoning

Brown sausage and drain. Add onion and seasoning. Melt cheese in the meat mixture. Spoon on bread. You may freeze overnight on cookie sheets lined with wax paper. Before serving, heat pizzas for 10 minutes at 400 degrees.



Cindy Boone is “expected” to serve this delicious treat for every New Year’s celebration. Cindy’s mother-in-law, Jerry Boone, has worked in the Country Store and Gift Shop for many years sharing her keen eye for merchandise and special way with our customers.

Golden Chicken Nuggets

Aunt Ardie's Chicken

4 whole chicken breasts
(skinned, boned, cut in cubes/appetizer, strips/entree)
1 cup bread crumbs
½ cup Parmesan cheese
2 teaspoons thyme leaf
2 teaspoons basil leaf
1 stick margarine, melted

Preheat oven to 375 degrees.

Dip chicken in melted margarine and then bread crumb and cheese mixture. Place chicken on a jelly roll pan to bake. Bake ten minutes or until done.

You may choose to serve this as an appetizer or as a main dish. Just cut the chicken accordingly and adjust the cooking time.



My Aunt Ardis served this at my daughter, Adria's, dedication. It is a family favorite, just like my aunt. You can prepare this the night before and refrigerate until ready to bake. It smells so good while baking that family and guests will open your oven door for a peek. Just an added note, my daughter is now 23 years old!

Mary Lou Walker
Country Store

Avocado Mousse

1 ½ envelopes of gelatin
½ cup of cold water
¾ cup of boiling water
2 teaspoons of lemon juice
1 ¼ teaspoons salt
1 teaspoon grated onion
2-3 drops of hot sauce
4 to 5 mashed medium size avocado
1 cup sour cream
1 cup mayonnaise

Soften gelatin in ½ cup cold water. Add ¾ cup boiling water. Add lemon juice, salt, onion, and hot sauce; mix well. Stir in avocados, sour cream, and mayonnaise. Chill and serve with crackers or tortilla chips.



My mother always serves this at our Christmas Eve buffet, but it is a favorite all year 'round. It is a nice cool treat in the summer!

*Kathryn Bruton
Information Center*

Sausage Balls

Preheat oven to 350 degrees

1 lb. hot or regular sausage – uncooked

3 cups dry biscuit mix

1 cup grated sharp cheese

Allow sausage and grated cheese to reach room temperature so that it can be worked easily. Mix well. Add dry biscuit mix a little at a time mixing after each addition. Shape into small balls. Bake at 350 degrees for 20-25 minutes. Best if you make and freeze overnight before baking. No need to defrost.



The guys in the take-with department love them!

Cathy Culberson

Display

Party Rye's

1 lb. hot sausage
1 lb. hamburger meat
1 lb. Velveeta cheese, cubed
1 teaspoon oregano
1 teaspoon garlic salt
1 teaspoon crushed red pepper, optional
1 teaspoon Worcestershire sauce
Thin Party Rye Bread

Brown sausage and hamburger together. Add seasonings and cheese once the meat is completely cooked. Remove from heat and spread on rye rounds. Place on cookie sheet and freeze. Once frozen, you can place in ziplock bags and return to the freezer until ready to use for family or guests. When ready to use, place on cookie sheet and bake at 400 degrees for 12 minutes.



Karen Miller shares this recipe. All of us in the Country Store know first hand that Karen is a good cook!

Cucumber Sandwiches

1 medium cucumber, peeled and seeded

1 8 ounce package cream cheese

½ cup mayonnaise

Garlic powder to taste, if desired

¼ teaspoon salt

After peeling and removing seeds from cucumber, grate and drain on paper towels. Blend the remaining ingredients in processor or blender. Add the drained cucumber and mix well. This makes enough filling for twelve sandwiches, which you may cut into small finger sandwiches. Cut bread with cookie cutters to make little duck, heart, etc., sandwiches.



This is a delicious sandwich or sandwich spread.

Sausage Balls in Marinade

2 lb. hot, bulk sausage
½ cup catsup
½ cup wine vinegar
½ cup brown sugar
1 tablespoon soy sauce
½ teaspoon ginger

Shape sausage into small balls. Fry in skillet over low heat until well done. Drain on paper towels. Combine remaining ingredients in saucepan and heat through. Add sausage and stir gently until all of the sausage is coated. Refrigerate for at least 24 hours for flavors to meld. Reheat to serve.



My friend, Patsy Siblo, shared this with me many years ago and it has become a family favorite. I served it in a copper chafing dish (borrowed from my mother) for my dad's birthday. It was one of the first appetizers to disappear. When my mom reads this, I'm afraid she will remember that I still have her chafing dish!

Mary Lou Walker
Country Store

Antipasto

1 8-ounce jar mushrooms, drained
1 14-ounce can artichokes, drained
1 5-ounce jar Spanish olives, drained
1 can pitted ripe olives, drained
¼ cup bell pepper
½ cup celery

Mince all vegetables fine. Combine marinade ingredients and bring to a boil. Pour over minced vegetables and chill overnight. Will keep two weeks or longer in refrigerator. Serve on crackers.

Marinade

¾ cup oil (1/2 olive oil and ½ salad oil)
¾ cup white vinegar
¼ cup minced dry onions
2 teaspoons Italian seasonings
1 teaspoon salt
1 teaspoon season salt
1 teaspoon garlic salt
1 teaspoon onion salt
1 teaspoon Accent
1 teaspoon sugar
½ teaspoon seasoned pepper

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*This is so good that guests will be asking for
“just a little” to take home.*

Angela Weir's Really Hot Sauce

1 whole jalapeño
1 whole serrano pepper (use less for less “fire”)
4-5 fresh tomatoes or 2 cans peeled tomato wedges
¼ cup finely chopped onion
¼ teaspoon chili powder
¼ teaspoon fresh pressed garlic
¼ teaspoon fresh cilantro
1 ½ teaspoon salt

Blend peppers with juice from tomatoes in food processor to desired texture. Add tomatoes and all spices. Blend and allow flavors to meld. Grab a bag of your favorite chips and dig in!



*We all know that if Angela calls it “hot sauce”
it is really hot sauce.*



From the Stock Pot



*There are only two classes of people:
Those who say to God, "Thy will be done,"
And Those to whom God finally says, "Thy will be done."
— C.S. Lewis*



*"Therefore by their fruits you will know them.
Not everyone who says to Me, 'Lord, Lord,' shall enter the kingdom
of heaven, but he who does the will of My Father in heaven."
Matthew 7:20-21*

Vegetable Soup

1 large onion sliced the way you like it
4 stalks celery with leaves, chopped
5 carrots, sliced crosswise
6 new potatoes, peeled and quartered
1 clove garlic, minced
1 small cauliflower in inch buds
4 small radishes, halved
2 teaspoons salt
 $\frac{1}{3}$ head cabbage, shredded in $\frac{1}{2}$ inch pieces
Handful of fresh spinach
1 large can V-8 juice
1 can diced tomatoes

Select the youngest, freshest vegetables, cut to sizes.
Put onion, celery, carrots, potatoes, garlic, radishes, and cauliflower in large soup pot. Cover with water. Add salt. Simmer until tender. Add cabbage, spinach, V-8 juice and tomatoes. Simmer for 30 minutes.

Left over soup can be served with a big chunk of corn bread with melted cheese on top. For a tasty treat with soup, set out a dish of cheeses, pickles, green onions, beets, and sliced green, red, and yellow peppers.

Big chunks of left over roast can also be added.



This recipe belonged to Barbara's grandmother and it was her father that added the V-8 juice. We serve the soup thick with vegetables and steaming hot with corn bread and butter.

*Bob Kuncel
Sales Floor*

Cheese Soup

3 cans cream of potato soup
2 cans chicken broth
1 8-ounce carton sour cream
1 cup shredded Velveeta cheese
3 green onions, chopped
2 carrots, shredded
3 ribs celery, diced
½ stick margarine

Sauté onions, shredded carrots and diced celery in ½ stick margarine. Add chicken broth and simmer 30 minutes. Add potato soup, cheese and sour cream. Mix well with wire whisk. Simmer until heated through. Be careful. It will scorch!

At this point you may add a can of mixed vegetables, rinsed and drained well.



Don't let the cans fool you — this is a great soup. It is always a special request for Super Bowl Afternoon.

*Mary Lou Walker
Country Store*

Jackie's Taco Soup

½ cup chopped onion
1 ½ lbs. ground beef
2 cans 16-ounce whole kernel corn, do not drain
2 cans 16-ounce stewed tomatoes, original, do not drain
1 can Rotel diced chilies
1 can pinto beans with jalapeños, do not drain
1 package Hidden Valley ranch dressing
1 package taco seasoning

Brown beef with chopped onion and drain. In large soup pot combine all ingredients. Do not drain any of the canned ingredients. Heat to boiling. Reduce heat and simmer to meld flavors.



A great cold weather recipe and even better the next day.

*Jackie King
Sales Floor*

Black Bean Soup

1 lb. fresh cooked black beans or 2 8-ounce cans
1 8-ounce can Rotel tomatoes and chilies
1 large bunch green onions coarsely chopped
1 bunch cilantro, remove stems and coarsely chop
Sour cream
Sprigs of Cilantro for garnish

Combine all ingredients in large saucepan. Cover and simmer on medium heat (do not hard boil) for 30 minutes.

Serve in shallow bowl with a teaspoon of sour cream in the center and garnish with a sprig of cilantro.

May also be served over rice.



This soup is fat free!

*Shelley Jones
Sales Floor*

Taco Soup

2 lbs. ground beef or turkey
2 cans corn, do not drain
1 can kidney beans, do not drain
1 can Mexican stewed tomatoes, do not drain
1 can pinto beans, do not drain
2 packages taco seasoning
2 packages Ranch Buttermilk seasoning
1 onion, chopped
1 can jalapeños, optional
1 large bottle hot and spicy V-8 juice

Sauté meat, onion and jalapeños until done. Add beans, corn, tomatoes and seasonings. Simmer for 30 minutes. Serve over tortilla chips and top with mozzarella and cheddar cheese or with corn bread.



This is very filling and delicious winter soup!

*Karen Miller
Country Store*

Martha's Old Fashioned Turkey-Vegetable Soup

12 ounces zucchini, sliced
½ lb. fresh mushrooms, sliced
2 potatoes, cubed
1 lb. ground turkey breast
2 cups chopped carrots
1 tablespoon oil
1 tablespoon cumin
1 tablespoon salt
1 teaspoon pepper
1 ½ cups fresh, snapped green beans
1 16-ounce can stewed tomatoes
1 large onion, chopped
1 clove garlic, minced
5 cups chicken broth

Sauté onion in oil; add garlic and turkey and simmer slowly. Add spices, broth and tomatoes. Bring to a boil. Add carrots, green beans and potatoes. Lower heat to medium and simmer until carrots are cooked (about 30-45 minutes). Add zucchini and mushrooms. Cook over medium for about 1 hour.



When our precious daughter-in law, Angela, was recovering from a life-threatening illness, a friend brought over some of this yummy, nutritious soup. Not only was it good for her body, but we ALL liked the way it tasted. This is now one of our families' favorites!

Martha Weir



Greens & Such



*My strength does not come from the external,
but from the Eternal.*



*“The Lord God has given Me the tongue of the learned,
that I should know how to speak a word in season to him
who is weary. He awakens Me morning by morning,
He awakens My ear to hear as the learned.”*

Isaiah 50:4

Spinach Salad

1 10-ounce package of spinach
½ head of lettuce
½ cup cottage cheese
2 hard boiled eggs
3 tablespoons bacon bits
Fresh mushrooms
Toasted almonds

Dressing

½ cup vinegar
¼ cup sugar
1 teaspoon dry mustard
1 teaspoon salt
1 tablespoon minced onion
½ cup oil

Mix spinach and lettuce and cottage cheese with chopped eggs and bacon bits. Add sliced mushrooms and toasted almonds. Mix dressing in blender adding the oil last. Toss salad and serve.



Barbara Hargrove

Veta's Chicken Salad

4 chicken breasts, boiled, boned, cut into small pieces
1 box chicken flavored rice mix, prepared
½ cup finely chopped green onion
½ cup mayonnaise
1 6-ounce can marinated artichoke hearts, chopped

Boil chicken. Remove skin, bone and cut into small pieces. Place chicken in large bowl. Prepare chicken flavored rice per package directions. Drain and finely chop artichoke hearts. Combine all remaining ingredients. Stir until well blended. Serve with crackers or on bread. This salad is wonderful warm or cold.



Veta Trahan, my best friend's mom, gave this recipe to me. All of her recipes are wonderful. You will never want basic chicken salad again!

*Vicki Cagle
Country Store*

Greek Salad

2 heads Romaine lettuce
1 whole purple onion, chopped
1 can or jar black or Greek olives
10-12 cherry tomatoes
1 package feta cheese crumbled
Dressing
2/3 cup olive oil
1/3 cup red wine vinegar
1 teaspoon salt
¼ teaspoon pepper
1 clove garlic, minced
1 teaspoon oregano

Make dressing first. Mix all ingredients in a jar and let stand in the refrigerator. Mix all salad fixin's together and top with dressing right before you indulge.

Great with a good loaf of your favorite bread.



This recipe is from our precious friend, Shelly, who has brought this salad and her beautiful smile to many “get-togethers”

Brad and Angela Weir

Curried Chicken Salad

1 ½ cups finely chopped cooked chicken
½ cup minced celery
1 hard boiled egg, chopped
1 2-ounce jar chopped pimiento, drained
1 tablespoon minced onion
1 clove garlic, minced
½ teaspoon fresh lemon juice
½ teaspoon curry powder
½ teaspoon salt
Pinch of dry mustard
¾ cup real mayonnaise

In a medium bowl mix chicken, celery, egg, pimiento, onion, garlic, lemon juice, curry powder, salt and dry mustard. Stir in mayonnaise until moistened. Cover and chill. Serve on crackers and top with parsley sprigs or sliced olives.



This is one of Jerry Boone's favorite salads. The recipe comes from son, Derek's wife Cindy.

*Jerry Boone
Country Store*

Ramen Noodle Salad

1 16-ounce bag Angel Hair Cole Slaw
1 cup sun flower seeds
1 cup slivered toasted almonds
1 cup chopped green onions
1 package beef flavored Ramen Noodles

Mix the first four ingredients. Add uncooked noodles (crumbled) and then sprinkle the package of beef flavoring that comes with the noodles over the salad.

Dressing

1 cup vegetable oil
½ cup sugar
1/3 cup white vinegar

Mix well and pour over salad.



Our daughter, Robin, served this last Thanksgiving and it was a big hit!

*Karen Miller
Country Store*

Lara's Spinach Salad

1 10-ounce package fresh baby spinach
2/3 cup sliced, toasted almonds
1 quart strawberries, sliced

Dressing

1/4 cup apple cider vinegar
1/2 cup sugar
1 1/2 teaspoon finely chopped onion
1/4 teaspoon paprika
1/4 teaspoon Worcestershire sauce
1/2 cup vegetable oil

Wash the spinach well. Pull away any tough stems and discard. Put spinach in a large bowl. Combine all the dressing ingredients in a cruet. Shake vigorously until the sugar dissolves. Serve over spinach. Put toasted almonds and sliced strawberries on salad. Toss, serve and enjoy!



*My sweet friend, Lara Wilkes, gave this recipe to me.
We eat this every time we're in Houston regardless of the
entrée. Be careful... you might find your spouse tipping up
the bowl to get that last drop of dressing!*

*Vicki Cagle
Country Store*

Frozen Fruit Salad

1 small can crushed pineapple
1 small package cream cheese
4 tablespoons sugar
1 small bottle maraschino cherries
½ pint whipping cream
½ cup mayonnaise

Pour sugar over crushed pineapple and juice. Add cut up cherries. Mix cream cheese and mayonnaise together until smooth. Add to the pineapple and cherries. Beat whipping cream until it forms stiff peaks. Fold whipping cream in pineapple mixture. Turn into 9x13 Pyrex and freeze. Cut into squares to serve.



This recipe is my traditional contribution to our family Thanksgiving dinner. In my household, that is an accomplishment since my husband, Bruce, is such a wonderful and creative cook by trade.

Note: You can make this recipe using “Lite” substitutions wherever possible, but the texture is not as creamy and it tends to get a little icy. Although the texture changes — the taste does not suffer.

*Judy Morrow
Special Orders*

Blake's Favorite Strawberry Jell-O

1 small package strawberry Jell-O
1 cup boiling water – dissolve Jell-O in water and add:
1 package frozen strawberries (small — sliced)
1 banana, pureed
1 small can crushed pineapple
½ cup chopped nuts

Pour half of this mixture into an 8" square pan. Put in refrigerator until set. When set, spread Jell-O with ½ pint sour cream. Then top with the rest of Jell-O mixture and put back in refrigerator.



Our oldest son, Blake, seldom commented on whether he liked or disliked what Mom fixed. Imagine my surprise and pleasure when he requested this Jell-O!

*Martha Weir
Weir's Christian Book Nook*

Peach Salad

½ cup sugar
¾ cup water
1 6-ounce package peach Jell-O
1 8-ounce cream cheese
2 large #3 jars junior peach baby food
1 small can crushed pineapple
1 12-ounce Cool Whip
1 cup chopped pecans

Combine water, sugar, Jell-O and cream cheese. Bring to a boil. Let cool. Add peach baby food, pineapple, Cool Whip and pecans to the Jell-O mixture. Mix well and chill.



This salad is delicious! This summer, our dear friends, Ken and Ann McAnear, treated our family to this salad while on vacation in Loganville, Georgia.

*Brenda Hazlett
Information Center*

Pink Stuff

1 lb. carton small curd cottage cheese
1 small box Wild Strawberry Jell-O
1 small can crushed pineapple, drained
1 8-ounce Cool Whip
1 cup chopped pecans

In a large mixing bowl all cottage cheese and powdered Jell-O. Mix together. Add crushed pineapple and pecans. Fold in entire carton of Cool Whip. Chill before serving.

Note: You can substitute Pistachio Jell-O for Christmas dessert.



My Aunt Gloria always serves this for Thanksgiving.

*Kay Dosterschill
Country Store*

Sweet Potato Salad

3 lbs. sweet potatoes, peeled and cut into ½ inch cubes
¼ teaspoon salt
1 ½ cups dairy sour cream
⅔ cup mayonnaise
2 tablespoons chopped crystallized ginger
2 teaspoons grated orange peel
1 20-ounce can crushed pineapple, well drained
4 stalks celery, sliced
1 cup walnut halves
1 cup raisins

In a large saucepan, place the sweet potatoes, salt and enough water to cover. Bring the water to boiling; reduce heat and simmer for 10-15 minutes, or until sweet potatoes are tender. Drain and cool.

In a small mixing bowl, stir together the sour cream, mayonnaise, ginger and orange peel. Beat until creamy. In a very large mixing bowl, carefully fold together the cooled potatoes, pineapple, celery, walnuts and raisins.

Gradually add the mayonnaise mixture to the potato mixture, tossing lightly to avoid mashing the potatoes. Cover and chill for 12 to 24 hours. Serve cold.



Jo Hulsey
Sales Floor

5 Cup Salad

1 cup Pineapple Chunks
1 cup Mandarin Oranges
1 cup Coconut
1 cup Mini-Marshmallows
1 cup Sour Cream

Mix fruit, coconut, and mini-marshmallows. Blend in sour cream. Chill for 2 hours before serving.



My mother always took this to Sunday school parties because she could make it ahead of time. Sometimes she added a few cherry halves to add color.

*Kay Dostershill
Country Store*

Rice Salad

1 package chicken flavor Rice-A-Roni
3 green onions, chopped
 $\frac{1}{3}$ cup mayonnaise
1 jar marinated artichoke hearts, drained (reserve juice)
 $\frac{1}{2}$ chopped green pepper
1 small can chopped black olives

Cook packaged rice according to directions. Cool.
Add green peppers, onions, drained artichokes and olives.
Mix reserved artichoke juice and mayonnaise and stir into
rice mixture. Chill overnight.



A wonderful lady at Children's Medical Center gave this to me.

*Mary Wilkerson
Service Center*

Broccoli-Grape Salad

2 bunches broccoli
1 bunch red seedless grapes
Raisins
Walnut pieces
½ lb. bacon, fried crisp
Dressing: ½ cup mayonnaise
3 tablespoons vinegar
3 tablespoons sugar

Wash broccoli and grapes. Break broccoli into little pieces. Grapes may be left whole or sliced. Put ingredients together in bowl and pour dressing over salad. Add bacon right before you are going to serve the salad. Much better made the day before.



People will rave about this salad. Make sure you buy seedless grapes!

*Mike and Denise Clubb
Advertising*

Caesar Salad

½ cup olive oil
2 tablespoons red wine vinegar
2 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon Dijon mustard
1 teaspoon grated lemon juice
1 large garlic clove, minced
2 drops hot pepper sauce
2 heads Romaine lettuce
Croutons
⅔ cup freshly grated Parmesan
Dash of pepper

Wisk first eight ingredients in a small bowl. Combine lettuce, croutons, cheese and pepper in large bowl. Add dressing, toss well and serve immediately.

Garlic Croutons

3 tablespoons butter, softened
3 (¾ inch thick) slices of French bread
¼ teaspoon garlic powder (I sprinkle garlic salt lightly)

Spread butter on both sides of bread slices; sprinkle with garlic powder. Cut slices into ¾ inch cubes. Place on cookie sheet and bake at 350 degrees for 15 minutes or until croutons are crisp and dry. Cool. Store in an airtight container.



Ruth Robbins shared this recipe with us and it is the best Caesar Salad recipe we've found. We know you will enjoy it. Add grilled chicken for a complete meal.

Country Store

Vermicelli Salad

Cook vermicelli al dente. Drain and rinse pasta.
While still hot add oil and lemon juice depending on
amount of pasta cooked.

Cool Vermicelli. Refrigerate.

Add chopped:

Olives

Celery

Green onions

Green bell pepper

Add small amount of mayonnaise to taste.

(Do not use salad dressing)

This salad is better if it can rest in the refrigerator the night
before serving.



*This is my favorite of my mom's salads. My mother is a lady
of great faith and a lady greatly loved. If I never learn to
make this salad as well as my mother, that's okay with me, if I
can just grow to be as gracious.*

*Mary Lou Walker
Country Store*

Chicken Salad

July, 1978 – Southern Living

5 cups cooked chicken, cubed
2 tablespoons salad oil
4 tablespoons orange juice
2 tablespoons white vinegar
1 teaspoon salt
3 cups cooked rice
1 ½ cups white grapes
1 ½ cups celery, chopped
1 can pineapple chunks, drained (15 ½ ounce)
1 can mandarin oranges, drained (11 ounce)
1 cup toasted slivered almonds
1 cup mayonnaise

Combine first five ingredients in large bowl. Let stand 30 minutes to meld flavors. Add remaining ingredients and toss gently.



This is an elegant and delicious salad. If you take this salad to church, school or a family gathering, you will come home with an empty bowl.

Nutty Apple Salad

2 cups tart apples, cubed
2 cups celery, thinly sliced
2 cups seedless grapes, cut in half
1 cup mini marshmallows
 $\frac{1}{3}$ cup cold evaporated milk
 $\frac{1}{2}$ teaspoon sugar
 $\frac{1}{4}$ teaspoon vanilla extract
3 tablespoons mayonnaise
3 tablespoons peanut butter
 $\frac{1}{2}$ cup mixed nuts (optional)

In a large bowl, combine apples, celery, grapes and marshmallows. In a chilled mixing bowl, beat milk until frothy. Add sugar and vanilla. Beat in mayonnaise and peanut butter. Pour apple mixture; stir until coated. Just before serving, stir in nuts if desired.

Serves 12-14



*I use light mayonnaise and peanut butter to reduce the fat.
It doesn't change the taste at all.*

*Mary Ann Douglas
Sales Floor/Interior Design*

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From the Garden

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Problems are NOT optional in life... but misery is! (John 16:33)



*"You will keep him in perfect peace, Whose mind is stayed on You,
because he trusts in You. Trust in the Lord forever,
for in Yahweh, the Lord, is everlasting strength."*

Isaiah 26:3-4

Cabbage Casserole

½ cup grated cheddar cheese
4 cups chopped cabbage
1 can cream of chicken soup
1 small can evaporated milk
½ cup buttered breadcrumbs
Salt and pepper

Cook cabbage in small amount of water until soft. Drain well. Mix soup and milk. Alternate soup mixture, cabbage and cheese in a buttered casserole. Sprinkle top with buttered bread crumbs. Bake at 350 degrees until heated through.



Even if you don't like cabbage, you will like this recipe.

Cindy's Sweet Potatoes

3 cups cooked, mashed sweet potatoes
½ teaspoon salt
4 tablespoons melted butter
1 cup sugar
2 eggs, beaten
½ cup milk
½ teaspoon vanilla

Mix all ingredients and pour into casserole.

Top with:

1 cup brown sugar
1/3 cup flour
1 cup chopped pecans
3 tablespoons melted margarine

Bake at 350 degrees until heated through.



This is absolutely a must for Thanksgiving dinner. My cousin, Cindy, shared this with us ten years ago and we have had it every "Turkey Day" since.

*Mary Lou Walker
Country Store*

Orange Pecan Sweet Potatoes

4 sweet potatoes
Juice of 1 orange
½ teaspoon cinnamon
3 eggs
½ cup brown sugar

Topping

1 stick butter, melted
½ cup sugar
1 cup chopped pecans
1 cup bran cereal

Boil peeled, cubed sweet potatoes until tender, about 25 minutes. Drain the cooked potatoes and mash in a large mixing bowl. Add cinnamon, eggs and brown sugar. Spread potato mixture in 2 quart baking dish. Sprinkle topping evenly over the potatoes.



*This recipe came from our special neighbor, Kelley Maxwell,
and we cook it every Thanksgiving for our immediate family.*
Blake and Laura Weir

Mamaw's Corn & Green Bean Casserole

1 can French cut green beans, drained
1 can white shoepeg corn, drained
1 can cream of mushroom soup
1 cup grated Velveeta cheese
8 ounces sour cream
Ritz crackers
Butter

In a saucepan, combine green beans, corn, soup, sour cream and Velveeta cheese. Heat over medium/low heat until cheese is melted. Pour all ingredients into a Pyrex baking dish. Top with crumbled Ritz crackers. Drizzle melted butter over the top of Ritz crackers. Bake at 350 degrees until bubbling.



I remember having this dish for Thanksgiving dinner at my Mamaw and Papaw's in Sasakwa, Oklahoma. My mom now makes sure we have it every Thanksgiving with our turkey and honey-baked ham. She has to double the recipe, as it has become one of my family's favorites!

*Vicki Cagle
Country Store*

Broccoli-Rice Casserole

1 cup cooked rice
½ lb. Velveeta
2 boxes frozen chopped broccoli, thawed and drained
½ can pet milk
1 can cream of chicken soup
1 onion, chopped
1 stick margarine

Sauté onion in margarine. Add other ingredients except broccoli and rice and continue to cook until cheese is melted. Add broccoli and rice. Pour into a casserole and bake at 350 degrees until heated through.



This has been such a favorite over the years that we “have” to include it in our Christmas and Thanksgiving dinners. The one year that we tried something different, all the guys, including the little ones, wanted to know, “where’s the broccoli and rice?”

*Cleburne and Adair Smith
Sales Floor*

Easy Squash Casserole

Preheat oven to 350 degrees

2 lbs. Yellow squash, sliced
1 medium onion, chopped
 $\frac{1}{3}$ stick margarine
1 egg, beaten
 $\frac{1}{4}$ cup milk
1 cup grated sharp cheddar cheese
Bread crumbs

Cook onion and squash in small amount of water. Drain and mash. Add margarine, egg, milk and cheese to mashed squash and onion. Pour into casserole and top with bread crumbs. Dot with butter. Bake 30 minutes at 350 degrees until crumbs are brown and casserole is bubbly.



A great holiday dish, or just anytime. I didn't get this recipe from the pilgrims, but I am sure they served something similar.

*Carolyn Stevens
Post Office*

Company Potatoes

Preheat oven to 375 degrees

Enough russet potatoes for guests

Wash and peel potatoes

Cut each potato in half

Slice each half in thin slices

(Do not wash the slices or soak — this removes some of the necessary starch to thicken the sauce)

Well butter your oven pot and add minced garlic.

Layer the potatoes in pot alternating with more minced garlic and salt and pepper to taste.

Do not layer too high, it will take too long to cook.

Pour ½ pint of whipping cream over potatoes.

Pour 1 pint of half-and-half over the potatoes.

If needed, add enough milk to well cover the potatoes.

Bake uncovered until tender.



This recipe came from a public television special, Great Chefs from American Cities.

Jalapeño Potatoes

Preheat oven to 350 degrees

4 medium red potatoes
½ stick butter
1 cup milk
½ roll Kraft jalapeno cheese, cubed
½ roll Kraft garlic cheese, cubed
1 small bell pepper, slivered
Salt and pepper to taste
1 tablespoon flour
1 small jar pimientos

Boil potatoes in jackets in salted water until tender. Cool, peel, slice and layer in buttered casserole with slivered bell pepper and pimiento. Salt and pepper after each layer. Melt butter in saucepan. Add flour and stir until blended. Gradually add milk stirring constantly. Add cheeses and cook until melted. Pour over potatoes. Bake at 350 degrees 45 minute to an hour.



I heard this recipe on the radio in the 60's. It is a good compliment to ham.

*Karen Miller
Country Store*

Angela's Best Potato Salad

2 lbs. new potatoes
2 cups green peas, fresh or frozen
½ cup celery, finely chopped
1 cup mayonnaise
1 teaspoon spicy brown mustard
¼ teaspoon salt or salt free seasoning
Pinch thyme

Steam potatoes until just tender - about 25 to 30 minutes. Allow to cool. Do not peel. Cut potatoes into cubes. Add chopped celery and peas. Mix together mayonnaise and mustard and pour over potatoes. Add seasoned salt and thyme. Mix well to combine all ingredients.



Brad and Angela Weir

Creamy Mashed Potatoes

Preheat oven to 350 degrees

3 cups mashed potatoes
1 cup sour cream
¼ cup milk
¼ teaspoon garlic powder
1⅓ cup French's French Fried Onions
1 cup shredded cheddar cheese

Combine mashed potatoes, sour cream, milk, and garlic powder. Spoon half the mixture into a 2 quart casserole. Sprinkle with ⅔ cup French's onions and ½ cup cheddar cheese. Spoon in the remaining mashed potatoes. Bake 30 minutes at 350 degrees or until hot through. Top with remaining onions and cheese. Bake 5 more minutes.



If you have time, use fresh mashed potatoes. Also, when topping with the remaining onions and cheese, place it around the corners of the casserole to give a pretty look to this already delicious dish.

*Mary Ann Douglas
Sales Floor/Interior Design*

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From Our Table

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*“The danger with us is that we want to water down
the things that Jesus says and make them mean something in
accordance with common sense; if it were only common sense,
it was not worthwhile for Him to say it.”*

— Oswald Chambers



*“At the name of Jesus every knee should bow,
of those in heaven, and of those on earth, and of those
under the earth, and that every tongue should confess
that Jesus Christ is Lord, to the glory of God the Father.”*

Philippians 2:10–11 (NKJV)

Chicken Breast Supreme

6 large chicken breast
2 cans chicken broth
½ cup finely chopped celery
½ cup finely chopped onion
1 cup finely chopped carrots
2 teaspoons salt

Sauce:

3 tablespoons butter
3 tablespoons flour
2 cups half-and-half or light cream
½ teaspoon salt
¼ teaspoon powdered savory
¼ cup diced green pepper
2 tablespoons pimienta

Place chicken in large kettle. Add broth, celery, onion, carrots and salt. Cover and simmer one hour and fifteen minutes.

Remove chicken breasts to tray and remove skin and bones. Keep chicken breasts in one piece and cover while making sauce.

Simmer broth until reduced by half. Put broth and vegetable through a food processor or blender to make broth puree. Measure 1½ cups of broth puree and set aside for later use.

Sauté green pepper in butter and blend in flour, puree broth, and light cream cooking and stirring until smooth and thickened. Stir in salt and savory and pimienta.

(continued on next page)

Simmer uncovered for five minutes.

Arrange chicken not overlapping in a 9x13 ovenproof casserole. Cover with sauce. Cover casserole with foil and bake in 350 degree oven for thirty minutes. Stir sauce once during cooking.

If frozen, heat covered for one hour and stir sauce a couple of times. Then remove cover and continue baking for another twenty minutes. Serve over plain rice.



This recipe was my mothers and was used for special dinner parties. I like to keep a casserole in the freezer for special occasions. It brings back special memories of happy times with family and friends.

Barbara Hargrove/Country Store

Ranch Chicken

Preheat oven to 350 degrees

8 chicken tenders
1 package Hidden Valley Ranch Mix
1 Box Ritz crackers
3 eggs
1 stick margarine

Wash chicken tenders. Crush Ritz crackers. Dip chicken in beaten egg, in Ranch Dressing mix, in egg again, and last in crackers. Melt butter in ovenproof dish. Place chicken in baking dish and bake for one hour or until chicken is cooked through.



This recipe was given to me by a very close family friend and is one of only two chicken dishes my husband will eat! The other is his grandmother's fried chicken.

*Diana Dana
Country Store*

Chicken Noodle Casserole

Preheat oven to 350 degrees

4-6 boneless chicken breasts
1 8-ounce package egg noodles
1 stick margarine
1 cup chopped celery
¾ cup chopped bell pepper
½ medium onion, minced
¼ cup flour
2 cups milk
½ cup Velveeta cheese
1 can cream of mushroom soup

Boil chicken breast. Remove chicken and cook egg noodles in the broth. Sauté in margarine the celery, bell pepper and onion. Add flour, milk, Velveeta and cream of mushroom soup. Mix well with drained egg noodles. Cut up chicken in small pieces and mix with noodle mixture. Pour into ovenproof casserole, sprinkle with grated cheese, and bake for 30 minutes at 350 degrees.



This recipe is from my good friend, Nita Lincoln, and now is a favorite of my dad's.

*Penny Johnson
Country Store*

Chicken Casserole

Preheat oven to 350 degrees

6-8 chicken breasts, boiled
1 box Escort crackers
1 can cream of chicken soup
1 can cream of mushroom soup
1 carton sour cream
1 can water chestnuts
2 sticks butter

Crumble $\frac{1}{2}$ crackers in bottom for crust (2 packages). Dot 1 stick of butter over crackers. Lay chicken on crust. Mix soups and sour cream together and pour over chicken. Slice water chestnuts and put on top of chicken. Add remaining crumbled crackers. Dot top of casserole with remaining stick of butter. Bake at 350 degrees until bubbly.



This is a very easy recipe, but very rich. My mom, Jean Williams, makes this for special gatherings.

*Cathy Culberson
Display*

Chicken and Asparagus Casserole

Preheat oven to 350 degrees

6 whole chicken breasts
1 medium onion, chopped
½ cup butter
1 8-ounce can mushrooms
1 can cream of mushroom soup
1 can cream of chicken soup
1 can Pet milk (5⅓ ounce)
½ lb. sharp cheddar cheese, grated
¼ teaspoon Tabasco sauce
2 teaspoons soy sauce
1 teaspoon salt
½ teaspoon pepper
1 teaspoon Accent
2 tablespoons pimiento, chopped
2 cans green tip Asparagus
½ cup slivered almonds

Boil chicken breasts in seasoned water until tender. Cool, bone, and tear into bite size pieces. Set aside. Sauté onion in butter and add remaining ingredients, except asparagus and almonds. Simmer sauce until the cheese melts. To assemble; place a layer of chicken, a layer of asparagus (one can) and a layer of sauce. Repeat layers ending with sauce. Top with almonds. Bake at 350 degrees until bubbly.



This is my daughter, Staci's, recipe. The whole family has passed it around for several years.

*Jerry Boone
Country Store*

Best Ever Chicken Tetrazzini

¼ cup butter
6 tablespoons flour
2 cups milk
¾ lb. Velveeta cheese
½ teaspoon garlic powder
1 medium green pepper, chopped and sautéed
1 can cream of mushroom soup
1 4-ounce can mushrooms
7 ounces cooked thin spaghetti
1 4-ounce jar pimiento
4 cups cooked chicken breasts

Melt butter and blend in flour. Add milk and cook to a medium sauce. Melt cheese in sauce. Add the remaining ingredients and pour into a buttered casserole and bake in 350 degree oven until bubbling. This dish can be made ahead and stored in the freezer for future use.

I cook 5-6 chicken breasts in salted water adding celery tops and 3 teaspoons of Spice Island stock seasoning. Bone and cut up chicken and cook noodles in broth.



This casserole is a wonderful company dish and great to have in your freezer.

*Barbara Hargrove
Country Store*

Braised Provençal Chicken with Butternut Squash and White Beans

6 cups water
1¼ cups dried beans
½ onion cut into quarters
6 large chicken breast, bone in with skin
2 tablespoons olive oil
2 teaspoons minced fresh oregano or ¾ teaspoon dried
2 teaspoons fresh thyme or ¾ teaspoon dried
1 teaspoon minced fresh rosemary or ½ teaspoon dried
½ cup dry white wine
2 ½ teaspoon minced garlic
2 ½ cups peeled butternut squash (1⅓ inch cubes)
1 can diced tomatoes in juice (14 ½ ounce can)
2 tablespoon fresh parsley

Combine 6 cups water, beans and onion in a large pot. Bring to boil. Reduce heat. Partially cover and simmer about one hour, twenty minutes, or until beans are tender. Cool in cooking liquid. Drain bean mixture discarding cooking liquid.

Meanwhile, place chicken in medium bowl. Add 1 tablespoon oil, oregano, thyme and rosemary and toss to coat. Let stand 30 minutes at room temperature.

Heat remaining 1 tablespoon oil in large, deep, heavy skillet over medium high heat. Brown chicken and transfer to plate. Pour off drippings from skillet.

(continued on next page)

Add wine and garlic to skillet and simmer until liquid is reduced by half scraping up browned bits (about two minutes).

Stir in squash, tomatoes in juice, and drained bean mixture. Season with salt and pepper. Add chicken to skillet, cover and simmer until chicken is cooked through and squash is tender, about 40 minutes. Stir in parsley.

Simmer uncovered until sauce thickens slightly, about 3 minutes. Transfer chicken to serving bowl. Spoon bean and vegetable mixture over the chicken.



Brooks and Gretchen Weir

Santa Fe Stew

1 lb. ground beef
1 package taco seasoning
1 package dry ranch dressing mix
2 cans pinto beans with liquid
1 can kidney beans with liquid
1 can corn or hominy with liquid
1 can diced tomatoes with liquid
1 can Rotel and green chilies
¼ - ½ cup chopped cilantro

Brown ground beef and drain. Add taco seasoning and ranch dressing mix. Add beans, corn, tomatoes and cilantro. Cook until very hot (boiling) or cook in crockpot.



My mother first made this recipe during Christmas vacation the year Paul and I were married — I think he ate nearly the whole pot!

*Kristi Scully
Paul Scully, Personnel*

Baked Beef Casserole

1 green pepper, chopped
1 medium onion, chopped
1 lb. ground beef
3 tablespoon butter
1 package 3-ounce cream cheese
1 package 4-ounce medium noodles, cooked/drained
1 $\frac{1}{12}$ cup tomato juice
1 can 4-ounce mushroom pieces, drained
1 teaspoon salt
1 teaspoon chili powder
 $\frac{1}{4}$ teaspoon pepper

Cook green pepper, onions and beef in butter for 5-10 minutes. Drain well. Blend cream cheese with hot noodles and add remaining ingredients. Combine meat mixture with noodles and turn into casserole dish. Top with buttered seasoned bread crumbs if desired. Bake for 30 minutes. Can be made a day in advance of baking.



This recipe is a perfect cool weather favorite. In the old New York neighborhood, someone always brought this delicious casserole to our gatherings.

*Jane Betts
Sales Floor*

Lomo Saltillo

1½ lbs. stew meat (trim all fat)
5 garlic cloves
1 teaspoon cayenne pepper
1 large package frozen French-fries
2 large fresh tomatoes
1 large white onion, chopped

Marinate meat in garlic and pepper overnight. Cook meat in large skillet until meat is browned and tender — about thirty minutes. Deep fry French-fries in separate skillet or deep fry. Sauté onion and tomatoes and add to meat. Toss in French-fries right before serving.



This was a common meal for the missionaries in Peru when I lived on the Wycliff Jungle Base in 1967 and 1968.

*Kay Dosterschill
Country Store*

Meat and Cheese Lasagna

Preheat oven to 375 degrees

1 ½ lb. ground beef
1 clove garlic
1 tablespoon basil
1 ½ teaspoon salt
1 28-ounce can peeled, quartered tomatoes
2 6-ounce cans tomato paste
1 10-ounce box lasagna noodles
3 cups ricotta cheese
½ cup fresh grated Parmesan or Romano cheese
2 tablespoons dried parsley
2 beaten eggs
2 teaspoon salt
½ teaspoon pepper
1 lb. mozzarella

Brown meat. Add next five ingredients and simmer for 30 minutes. Boil noodles. In a small bowl combine ricotta, Parmesan, parsley, eggs, salt and pepper. In 9x13 ovenproof baking dish layer noodles, meat sauce, cheese mixture and mozzarella. Repeat. Top with cheese. Bake at 375 degrees for 30 minutes.



*D. Swyhart
Advertising*

Black-Eyed Pea Skillet

1½ lb. ground beef
1 onion, chopped
1 small can green chilies
2 cans diced tomatoes (use 1 regular and 1 can Rotel)
3 cans black-eyed peas
Season to taste
(garlic powder, cumin, basil, salt, pepper, 2 T. sugar)

Brown meat. Add onions and sauté. Add remaining ingredients and season to taste. Simmer for 30 minutes to 1 hour on the stove. Serve with cornbread.



*This is a great dish for New Year's Day!
Really good the next day.*

*Donna Wickham
Accessories*

Chili

1 lb. ground meat
1 #303 can of diced tomatoes
1 #303 can of red kidney beans
2 tablespoons chili powder
1 tablespoon garlic salt

Brown ground meat in large iron skillet. Season to taste with chili powder and garlic salt.

Add can of kidney beans and rinse can with water and add to chili. Add can of tomatoes to chili and rinse can with water and add to chili. Simmer on high for about 30 minutes, then lower heat and continue to cook until ready to serve. Flavor is better if chili is allowed to simmer on low for about 30 minutes.



This is an old German recipe that my grandmother taught to my dad and he passed on to me and I have given to my daughters. For many years, my mother prepared this chili for my dad's crew at Texas International. She completed the meal with a salad of Cottage Cheese and Pineapple and donuts for dessert.

*Kay Dosterschill
Country Store*

Greek Lamb Pie

Preheat oven to 350 degrees

3 lbs. ground lamb (may use ground turkey or beef)

12 ounces feta cheese, crumbled

8 green onions, chopped

6 eggs

1 teaspoon Greek mint

(use 1 teaspoon oregano if not available)

Salt and pepper to taste

10 ounces fresh spinach, chopped fine

10 sheets phyllo pastry

Cooking spray

Brown meat and drain well. In a large mixing bowl beat eggs and add meat, cheese, onions, mint, salt, pepper and spinach. Mix well. Spray 9x13 pan with cooking spray. Place two sheets phyllo pastry in pan. Spray phyllo pastry. Add two more sheets and spray again. Pour in meat mixture. Top with remaining phyllo pastry spraying every two sheets. Tuck edges of pastry in pan. Bake at 350 degrees for 30-40 minutes until golden brown and flaky on top.



Good friends of ours raise “clean” sheep and cattle. We order a lamb every year.

Eric and Nancy Wesson

Fire-Eating Casserole

2 onions, chopped
1 clove garlic, minced
3 tablespoons bacon drippings
2 large cans tomatoes
Salt and Pepper to taste
1 can green chilies (hot or mild, your choice)
1 dozen corn tortillas
1 lb. grated Monterey Jack cheese
1 pint sour cream

Sauté onions and garlic in bacon drippings until clear. Add tomatoes, salt and pepper. Simmer until tomatoes are cooked and sauce begins to thicken. Add chopped peppers. Cut tortillas in fourths and dip in hot fat. Remove immediately and drain on paper towels. Layer in this order: Tortillas, Sauce, and Cheese. Top with sour cream just before serving. Serves four adequately.



My dear friend, Bev Hicks, who died in her 30's, gave it to me... I'm looking forward to seeing her in heaven!

*Pat Cummings
Special Orders*

Oven Baked Fish

Preheat oven to 500 degrees

1 lb. fresh fillets (Scrod or Sole)
¼ cup oil
½ teaspoon salt
2 cloves garlic, minced
¼ Cup Parmesan cheese
¼ cup Italian seasoned bread crumbs
Paprika
1 lemon, cut in wedges

Combine oil, salt and garlic in shallow glass dish. Add fish and let marinade 10 minutes. Turn fish over and marinade another 10 minutes. Roll fish in cheese and then in bread crumbs. Sprinkle with paprika. Place fish on foil lined baking sheet. Bake 12-15 minutes or until fish flakes easily. Serve with lemon wedges.



With good cooks like Cindy and Staci in my family, I am never without good recipes. This is Cindy's fish, always tender and delicious.

*Jerry Boone
Country Store*

Stay-A-Bed-Stew

1 large package frozen vegetables
2 lbs. beef, cubed
1 can golden mushroom soup
1 can French onion soup
¼ cup white wine

Put beef cubes in oven roaster. Add frozen vegetables. Mix liquid ingredients and add to pot. Cover and cook at 200-250 degrees all day. Do not peek! If you like more liquid, double the soup.



Go back to bed! This stew doesn't need your help! Serve it with warm French bread and your favorite salad.

*Mary Boice
Country Store*

New Bride Stew

Preheat oven 275 degrees

2 lbs. lean stew meat
3-4 cans cream of mushroom soup
1 envelope dry onion soup mix
1 cup cooking wine or sherry
1-2 cans sliced mushrooms

Dump it all in a large Dutch oven. Cover tightly and bake for 6 hours at 300 degrees. Serve over noodles or rice.



This recipe was given to me at my wedding shower many, many years ago. It is an “oldie but goodie” for sure. It was taped to the Dutch oven I still use today. I often prepare it during my lunch hour and then am ready to serve my family or guests by six. Your house will smell like you’ve been toiling all day in the kitchen and it only takes one pot.

An Old December Bride

Arroz con Pollo

1 large onion, finely chopped
2 large green peppers, finely chopped
2 large cloves garlic, minced
½ teaspoon threads of saffron, crushed
¼ cup olive oil
1 large tomato, seeded and chopped
1 teaspoon dried whole oregano
1 cup uncooked long grain rice
2 cans chicken broth, undiluted
1 4-ounce jar sliced pimiento, drained
½ teaspoon salt
½ teaspoon pepper
8 chicken breast halves, skinned and boned
⅓ cup pimiento-stuffed olives

Sauté onion, green pepper, garlic, and saffron in olive oil in a large skillet 10 minutes or until vegetables are tender. Add tomato and oregano; sauté 5 minutes. Stir in rice, broth, pimiento, salt, and pepper. Spoon into a 13x9x2 inch baking dish; arrange chicken on top of rice mixture. Bake uncovered at 350 degrees for 55 minutes or until chicken is done, rice is tender and liquid is absorbed. Sprinkle olives over chicken and bake an additional 5 minutes. Cover and let stand 15 minutes before serving. Serves 6-8.



This is really very quick to prepare because the rice and chicken cook in the casserole. The real preparation is shopping – saffron is not one of my “stock” seasonings.

*Mary Lou Walker
Country Store*

Artichoke-Chicken Stroganoff

4 6-ounce jars marinated artichoke hearts
(drain and reserve marinade)
8 chicken breast halves, skinned, boned, cut into strips
1 cup chopped onion
2 cloves garlic, minced
4 chicken-flavored bouillon cubes
1 ½ cups boiling water
¼ cup all-purpose flour
1 teaspoon dry mustard
1 teaspoon dried whole dill weed
1 8-ounce carton sour cream
¼ teaspoon salt
Hot cooked rice or noodles

Drain artichoke hearts, reserving marinade. Set artichoke hearts and marinade aside.

Sauté chicken, onion, and garlic in ¼ cup reserved marinade in a large skillet until chicken is lightly browned and onion is tender. Dissolve bouillon cubes in boiling water; pour over chicken.

Combine flour, dry mustard, and dill weed in a small bowl; stir well. Pour over chicken. Bring mixture to a boil; cover, reduce heat, and simmer 4-5 minutes or until chicken is done. Remove from heat.

Stir in reserved artichoke hearts, sour cream and salt. Serve over rice. Serves 8.



This is a “you made this?” recipe. Wow your family and guests! Capital Connoisseur

*The Lawrence Center Independence House
Schenectady, New York*

Martha's Really Good Barbecue Brisket

24 hours ahead:

5 lb. brisket of beef

1 cup strong coffee

Place brisket in cooking bag or covered roasting pan. Pour coffee over meat and seal or cover with lid. Bake at 200 degrees for approximately 24 hours. Remove from oven, pour off ALL liquid. Remove all fat and slice against the grain of meat so slices will not be stringy. Return meat to pan and pour sauce over meat.

Sauce:

1 small bottle of catsup

4 tablespoons Worcestershire sauce

2 tablespoons mustard

3 tablespoons liquid smoke

1 10-ounce bottle Coke

Dash of Tabasco sauce

Heat thoroughly and serve.



Good for crowds – triple the recipe to serve 30 – 40 guests.

Martha Weir

Chicken Curry

Preheat oven to 325 degrees

1 can cream of chicken soup

½ cup mayonnaise

¼ teaspoon curry powder

Juice of ½ lemon

4 chicken breasts

Cheese

Buttered bread crumbs

1 bag frozen broccoli

Boil chicken and remove meat from bones. Mix together mayonnaise, celery, and lemon juice. In a casserole dish mix chopped chicken, sauce and broccoli. Spread cheese and bread crumbs on top. Cook at 325 degrees until casserole is hot and bubbly, about 30 minutes.



D'Ann Moore



From the Bread Box



*I'd rather see a sermon than hear one any day.
I'd rather one should walk with me than merely show the way.
The eye's a better pupil and more willing than the ear.
Fine counsel can be confusing but example is always clear.
For I might not understand you and the high advice you give,
But there is no misunderstanding in how you act and how you live.*

— Anonymous



*“He who loves his life will lose it, and he who hates his life
in this world will keep it for eternal life. If anyone serve Me,
let him follow Me; and where I am, there My servant will be also.
If anyone serves Me, him My Father will honor.”*

John 12:25–26

Delicious Rolls

1 yeast package
½ cup shortening
½ cup sugar
1 cup milk
2 eggs
1 teaspoon salt
4 cups flour
3 tablespoons warm water

Dissolve water with yeast for 5 minutes. Melt shortening in saucepan and then add milk. In large bowl beat eggs. Add to the eggs the sugar, salt, melted shortening and milk. Add two cups of flour and mix well. Then add dissolved yeast and remaining two cups of flour. Knead with hands until dough is manageable. Form into ball, place in bowl and cover for 1 ½ to 2 hours. Pinch down and pinch off roll size sections of dough. Place on pan and allow to rise again for 30 minutes.

Bake at 425 degrees for 10-12 minutes.



Patsy Moore
Kinkadee Gallery

Hush Puppies

1 cup water
1 cup ground white corn meal
1 cup flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
½ teaspoon pepper
1 medium yellow onion, finely chopped
1-2 jalapeño, finely chopped, seeds removed
4 scallions, including tops, finely chopped
1 roasted sweet red pepper, peeled, chopped
1 ½ cups buttermilk
2 eggs
Oil for frying

In a large bowl combine corn meal, flour, baking powder and soda, salt, black pepper, onion, scallions, jalapeño and red pepper. In another bowl, stir together buttermilk and eggs until well mixed. Stir into dry ingredients. Pour ½ inch of oil into large, heavy skillet and heat to almost sizzling. Drop batter into hot oil by tablespoons and cook over moderate heat until browned and puffy. Turn and brown on other side. Remove from oil and drain on paper towels.



I stole borrowed it (without their knowledge) from a man in maintenance at Texas A&M.

*Bobbie Lake
Country Store*

Apricot Bread

Preheat oven to 325 degrees

1 lb. dried apricots
2 cups sugar
2 cups water
 $\frac{3}{4}$ cup margarine
1 teaspoon salt
2 beaten eggs
2 teaspoons baking soda
4 cups flour
 $\frac{3}{4}$ cup chopped pecans

Cut up apricots. Add sugar, water, shortening and salt to apricots. Boil for 5 minutes. Cool and drain apricots, reserve liquid. Add two beaten eggs and soda sifted with flour to cooked liquid. Mix well. Add apricots and $\frac{3}{4}$ cup nuts. Bake in 2 greased loaf pans for one hour at 325 degrees.



Richard and Mickey Rowe
Accounting

Strawberry Bread

3 cups flour
2 cups sugar
3 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda
4 eggs
1 cup oil
2 10-ounce cartons frozen strawberries

Mix together dry ingredients. Add remaining ingredients and pour into 2 greased loaf pans. Bake one hour or until done.



Donna Wickham
Display

Banana Nut Bread

3 cups sugar
1 cup oil
4 eggs
4 cups flour
4 or 5 ripe bananas
1 cup chopped pecans
 $\frac{3}{4}$ cup buttermilk
 with 2 teaspoons baking soda dissolved
2 teaspoons vanilla

Cream sugar and oil. Add eggs one at a time and then mashed bananas. Fold in flour alternately with buttermilk. Fold in nuts. Pour into three 5x9 greased and floured loaf pans. Bake 1 $\frac{1}{2}$ hours.



Barbara Hargrove
Country Store

English Muffin Bread

Preheat oven to 400 degrees

1 cup milk
2 tablespoons sugar
1 teaspoon salt
3 tablespoon margarine
1 cup warm water
1 package dry yeast
5 ½ cups flour
Cornmeal

Scald milk. Stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large bowl. Sprinkle in yeast and stir until dissolved. Add lukewarm milk mixture. Add 3 cups flour. Beat until smooth. Add enough flour to make a soft dough. Turn onto floured board and knead for about 2 minutes or until dough is manageable and can be formed into a ball. Place in greased bowl and cover. Let rise until doubled — approximately one hour. Punch down and divide in half. Shape into loaves. Roll each loaf in cornmeal. Place each in a greased loaf pan. Cover and allow to rise again until doubled — about one hour. Bake at 400 degrees for 25 minutes or until done. Remove from pan and allow to cool on wire rack.



This bread is always good in the fall and winter months. It warms up the kitchen and the smell is heavenly. My children love this bread.

*Catherine Kloster
Sales Floor*

Easy Spoon Bread

Mix together:

- 1 stick melted butter
- 1 8-ounce carton sour cream
- 2 eggs
- 1 box corn muffin mix
- 1 can cream corn

Pour in a 9x13 baking dish. Bake for 30-35 minutes. Spread shredded cheddar cheese on top and bake 2 minutes longer.

Variation: Add a package of frozen spinach, thawed and well drained



A precious friend of ours, Mary Speight, brought this delicious bread to me when Angela was so sick in the hospital. I ate the whole thing that night!

Brad Weir

Sweet Blue Cornbread

1 cup whole wheat pastry flour
4 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup blue corn meal
 $\frac{1}{4}$ cup honey
2 eggs
1 cup milk
 $\frac{1}{4}$ cup oil

Mix all ingredients. Bake at 425 degrees in your favorite iron skillet.



Angela Weir



From the
Cake Tin,
Pie Safe, and
Cookie Jar



We are generally better at seeing our difficulties than our opportunities. We need to see our problems against the backdrop of God's power & eternal perspective.



*"You will show me the path of life;
In Your presence is fullness of joy;
At Your right hand are pleasures forevermore."*

Psalm 16:11

Chocolate Chip Pound Cake

1 box yellow cake mix
1 box instant chocolate pudding mix (small box)
½ cup sugar
¾ cup oil
¾ cup water
4 eggs
1 8-ounce carton sour cream
1 small package chocolate chips
Powdered sugar

Mix cake mix, pudding, and sugar in bowl. Add oil and water and stir. Beat in eggs one at a time by hand. Add sour cream and the chocolate chips.

Bake in greased and floured tube or bundt pan. Bake at 350 degrees for 50-60 minutes. Cool in pan 30-60 minutes before removing. Sprinkle with powdered sugar.



One of my little second grade boys gave me this recipe, which he makes himself quite often. Our family loves it!

*Denise Clubb
Husband Mike in Advertising*

Orange Slice Cake

Preheat oven to 300 degrees

2 sticks butter
2 cups sugar
4 eggs
1 teaspoon soda
3 ½ cups sugar
½ cup buttermilk
2 cups orange slices
2 cups dates
2 cups pecan pieces
1 cup coconut flakes
Topping: ½ cup orange juice
½ box powdered sugar

Cut up orange slices and dates in small pieces. Mix in small amount of flour to keep from sticking.

Mix all dry ingredients – add eggs, buttermilk and butter. Fold in fruit, pecans and coconut.

Bake one hour and 45 minutes in 300 degree oven. While still hot pour topping over cake.



This is my mother's recipe. My job was to cup up the orange slices and dates and coat with flour. This was a cake mother made once a year. This was our family "fruit cake" at Christmas.

*Jerry Boone
Country Store*

Pumpkin Cake

Preheat oven to 300 degrees

4 eggs, beaten
2 cups sugar
1 cup cooking oil
2 cups self rising flour
2 teaspoons baking soda
1 teaspoon baking powder
2 teaspoons ground cinnamon
½ teaspoon salt
1 cup canned pumpkin

Mix well the eggs, oil and sugar. Sift together dry ingredients and add to egg mixture. Beat with electric mixer for 3 minutes. Fold in pumpkin. Pour into two greased and floured 9-inch cake pans. Bake for 40-45 minutes at 300 degrees. Cool and remove from pans. Frost with cream cheese frosting.

Frosting:

1 8-ounce softened cream cheese
½ cup butter softened
1 lb. box powdered sugar

Cream butter and cream cheese. Add vanilla and sugar. Mix until smooth. Add milk if too thick. Add toasted nuts (optional).



We have four fall birthdays in our immediate family and this is our favorite fall birthday cake to make and decorate. I like to decorate this with fall candies or pesticide free flowers.

*Susan Lockhart
Jim Lockhart, Sales Floor*

Holiday Brunch Cake

Preheat oven to 350 degrees

2 cups flour
2 cups sugar
4 eggs, room temperature
3 cups peeled and grated apples
1 cup raisins
½ cup chopped pecans
2 teaspoons vanilla
½ cup corn oil
2 teaspoons cinnamon
½ teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda

Mix all dry ingredients together and the apples. Blend well. Add the oil, eggs and vanilla. Pour batter into greased and floured bundt pan. Bake at 350 degrees for 50 minutes or until toothpick inserted into the center of the cake comes out clean.

The cake should rest overnight to allow flavors to blend. Do not refrigerate, but cover in an airtight container

Frosting:

1 box powdered sugar
1 8-ounce package cream cheese
1 stick butter
2 teaspoon vanilla
1 cup chopped toasted pecans (optional)

(continued on next page)

FROM THE CAKE TIN, PIE SAFE, AND COOKIE JAR

Cream cheese and butter. Add sugar, vanilla and nuts.
Blend well. If necessary, add milk to get correct
consistency to spread. Decorate with maraschino cherries



*I got this recipe from the Kansas City Star, December, 1971.
I have made it every Christmas since!*

*Katherine Kloster
Sales Floor*

Cranberry Spice Cake

Preheat oven to 350 degrees

Sift dry ingredients: 1 $\frac{3}{4}$ cups sifted flour

$\frac{1}{4}$ teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon cinnamon

2 teaspoons cloves

Cream together: $\frac{1}{2}$ cup shortening

1 cup sugar

1 egg

Add dry ingredients to creamed mixture. Then add 1 can of jellied cranberry sauce (dice up) and $\frac{1}{2}$ cup chopped pecans. Grease large loaf pan and line with wax paper. Bake 1 hour and 15 minutes. Bake in two small loaf pans — adjust baking time.



This is my mother's recipe. I have made it in mini loaf pans for Christmas gifts. Be careful pulling off the wax paper so you don't tear the cake!

*Penny Johnson
Country Store*

Ooey Gooley

Chocolate Sheet Cake

Preheat 400 degrees

2 cups sugar
2 cups flour
1 stick butter
½ cup Crisco
4 tablespoons cocoa
1 cup water
½ cup buttermilk
2 eggs
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon vanilla

Mix sugar and flour in bowl – set aside. Melt together in pot on stove butter, Crisco, cocoa, and water. Pour over sugar and flour and mix.

In a separate bowl slightly beat eggs and buttermilk, baking soda, cinnamon and vanilla. Add to other ingredients.

Bake in sheet cake pan for 20-25 minutes. Start making icing five minutes before cake is done.

(continued on next page)

Icing

1 stick butter
4 tablespoons cocoa
6 tablespoons milk
1 lb. box powdered sugar
1 teaspoon vanilla
1 cup chopped pecans

In saucepan melt cook butter, cocoa and milk. Then add powdered sugar, vanilla and pecans. Mix well. Pour over cake while hot, fresh out of the oven.



This cake is so good your husband will volunteer to go to the store in his pajamas to retrieve whatever ingredient you are missing to make it, and to make it right then!

*Craig and Angela Kilgore
Sales and Bedding*

Daddy's Favorite Blueberry Buckle

¾ cup sugar
¼ cup shortening
1 egg
½ cup whole milk
2 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
2 cups well drained blueberries

Topping

¼ cup brown sugar
½ cup sugar
1/3 cup sifted flour
1 ½ teaspoon cinnamon
¼ cup soft butter

Mix first three ingredients; stir in milk. Sift together flour, baking powder and salt and mix all. Carefully fold in the blueberries. Spread batter in a greased and floured 9 inch square pan. Sprinkle with topping. Bake 45-50 minutes at 375 degrees or until toothpick inserted in center comes out clean. Serve warm with a good cup of coffee!



My daddy loved this and anytime I went to visit him I'd bring it warm. Believe it or not, this is one of the first recipes I learned to make.

*Mimi Hathaway
Sales Floor*

Heavenly Hash Cake

Preheat oven to 350 degrees

2 cups sugar
2 sticks margarine
1½ cups flour
4 eggs
4 tablespoons cocoa
1 cup chopped nuts
Pinch salt
Miniature marshmallows

Cream margarine and sugar. Add eggs. Blend in dry ingredients and nuts. Bake in a greased oblong baking dish, 9x13. Bake at 350 degrees for 35 minutes. Place layer of marshmallows while cake is still hot.

Icing

Melt 1 stick of margarine in saucepan
Add 1 lb. powdered sugar
4 tablespoons cocoa
8 tablespoons Pet milk
1 teaspoon vanilla

Mix well and pour on cake while hot.



This is a quick and easy chocolate cake and always a favorite with chocolate lovers.

*Barbara Hargrove
Country Store*

Sugarless Raisin Apple Cake

2 cups whole wheat flour
2 teaspoons ground cinnamon
¼ teaspoon ground nutmeg
⅔ cup apple juice concentrate, thawed
2 teaspoons baking soda
½ teaspoon salt
2 eggs
½ cup butter
4 cups chopped or grated peeled apples
1 cup chopped walnuts
1 cup raisins
2 teaspoons vanilla

Stir together the flour, baking soda, cinnamon, salt and nutmeg. In a mixer bowl, beat together the eggs, apple juice concentrate, butter and vanilla.

Stir the dry ingredients into the egg mixture. Stir in the chopped apples and raisins. Spread the mixture in an ungreased 9x13 baking pan. Sprinkle the nuts on the top.

Bake in a 350 degree oven for 35-40 minutes. Cool in pan on wire rack. Cut into bars.



This apple cake is a favorite among ladies who like to watch what they eat. You can have two pieces of the cake because there is no white sugar.

*Brenda Hazlett
Information Center*

Sour Cream Cake

Preheat oven to 350 degrees

Sift dry ingredients:

2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon salt

Blend:

1 cup white sugar
¼ lb. margarine
2 eggs
½ pint sour cream
1 teaspoon vanilla

Combine:

½ cup brown sugar
½ cup chopped walnuts or pecans
1 teaspoon cinnamon

Using a mixer, slowly add the sifted dry ingredients into the sour cream mixture until well blended. Pour ½ batter into ungreased tube pan. Sprinkle ½ nut mixture on batter. Repeat sprinkling last of nut mixture evenly over the batter. Bake 35-40 minutes until toothpick tester comes out clean.



A family favorite dessert with sherbet, but our Christmas morning tradition coffee cake!

*Jane Betts
Sales Floor*

Orange Mold Cake

1 box yellow cake mix

4 eggs

1 small box of orange Jell-O

½ cup hot water

½ cup orange juice

¾ cup oil

1 tablespoon vanilla

Mix Jell-O in hot water. Add water and juice and cake mix. Beat in eggs, one at a time. Add oil and vanilla. Bake 350 degrees in bundt pan.



Todd and Kristin Moore

Aunt Correen's Buttermilk Pound Cake

3 cups flour
3 cups sugar
1 cup Crisco
1 cup buttermilk
6 eggs, separated
½ teaspoon salt
¼ teaspoon baking soda
2 teaspoons lemon or orange extract

Blend sugar and shortening; add yolks one at a time and blend after each addition. Add extract. Sift dry ingredients and add alternately with milk. Always begin with dry ingredients and end with dry ingredients. Beat the egg whites until stiff and carefully fold into mixture. Pour batter into 10 inch greased and floured tube pan. Bake in 350 degree oven for about 1 hour and 10 minutes. Be sure cake top is firm.



Patsy Moore
Kinkade Gallery

Symphony Pie

½ lb. Symphony Candy Bar
1 8-ounce Cool Whip
Chocolate Oreo Crust, Ready Made

Melt candy bar in microwave for 1 ½ minutes. Let stand for one minute. Then blend in thawed Cool Whip and mix thoroughly. Pour into pie shell. Freeze overnight. Remainder of pie may be refrozen.



This recipe is quick and easy and the taste is great. Your guests will think you spent more time and trouble preparing. Great recipe to share!

*Mary Ann Douglas
Sales/Interior Design*

Apple Pie

Preheat oven to 450 degrees

Use pie sticks for crust (Much better than frozen)

Filling

6-8 apples, peeled and sliced

½ cup white sugar

½ brown sugar

½ teaspoon cinnamon

Dash of nutmeg

Dash of salt

2 tablespoons flour

1 teaspoon lemon juice

Margarine or butter

The “secret” to this pie is in selecting the apples. I use a mixture of Macintosh and Rome, fresh and firm, not mushy. After rolling out the bottom crust, mix apples with flour and place on crust. In another bowl mix sugar and spices and then sprinkle all over apples. Cover apple mixture with butter shavings. Drizzle lemon juice evenly over all. Top with remaining crust. Gently rub top crust with butter and sprinkle with a dash of sugar on top. Bake at 450 degrees for 15 minutes with foil crimped around the fluted edges (to keep crust from over browning before pie is done). Remove foil and bake for 35–45 minutes at 350 degrees.



Growing up in western Illinois, I have fond memories of hayrides and harvests in the apple orchards in autumn. My grandmother taught me to make apple pie when I was a young girl and my family and friends still enjoy them today!

*Melinda Arvesen
Sales/Clearance Center*

The Best Brownies

2 cups flour
1 teaspoon baking powder
 $\frac{2}{3}$ cup butter or margarine
2 cups brown sugar, firmly packed
2 eggs, beaten
 $2\frac{1}{2}$ cups chocolate chips
 $\frac{1}{3}$ cup chopped nuts
 $\frac{1}{4}$ teaspoon baking soda
1 teaspoon salt
2 teaspoons vanilla

Mix flour, soda, baking powder and salt. In a saucepan melt butter, sugar, and 1 cup of chocolate chips. Blend in eggs and vanilla. Add flour mixture and mix well. Add 1 cup chocolate chips. Spread in 9x13 pan and sprinkle with remaining chips and nuts. Bake at 350 degrees for 30 minutes. Cool in pan.



These really are the best! I always take them when asked to bring a covered dish.

*Davida Pfuhl
Country Store*

Toasted Coconut Pie

Preheat oven to 350 degrees

3 eggs, beaten
1½ cups sugar
½ cup margarine, melted
4 teaspoons fresh lemon juice
1 teaspoon vanilla
1 can flaked coconut, 3 ½ ounce can
1 unbaked 9 inch pie shell

Thoroughly combine eggs, sugar, margarine, lemon juice and vanilla. Stir in coconut. Pour filling into unbaked pie shell. Bake 40-45 minutes or until knife inserted in middle of pie comes out clean.



This was my mother's favorite dessert and I always made it when she came to visit. I wish I could still make it for her, but she passed away in 1984. Now I make it for my children and grandchildren.

*Carolyn Stevens
Country Store/Post Office*

Sour Cream Apple Pie

1 9-inch deep dish pie shell
1 cup sour cream
1 large egg, lightly beaten
2 teaspoons pure vanilla extract
 $\frac{3}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup all purpose flour
2 lbs. Granny smith apples, cored, peeled and sliced

Topping:

$\frac{1}{3}$ cup all-purpose flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup firmly packed light brown sugar
2 $\frac{1}{2}$ teaspoons ground cinnamon
 $\frac{3}{4}$ cup chopped walnuts
6 tablespoons unsalted butter
 chilled and cut into pieces

Prepare pastry shell and set aside. In a large bowl, combine sour cream, egg, vanilla, sugar, salt and flour, stirring until well blended. Stir in apples. Pour into unbaked pastry shell. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake an additional 30 minutes.

Combine all topping ingredients blending until mixture resembles coarse meal. Spoon topping over pie and bake at 350 degrees for an additional 15-20 minutes or until filling is bubbly.

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Shelley Jones
Sales Floor

Osgood Pie

Preheat oven to 400 degrees

2 eggs
½ cup butter
1 cup sugar
1 scant teaspoon cinnamon
1 scant teaspoon allspice
1 tablespoon vinegar
1 cup toasted pecans
1 cup raisins
1 teaspoon vanilla

Cream butter and sugar. Add beaten egg yolks and other ingredients. Add beaten egg whites last. Bake 30-40 minutes. Bake at 400 degrees for the first ten minutes and at 350 degrees for the remainder of baking time.



Patsy Moore
Kinkadee Gallery

Meme's Gumdrops Cookies

½ cup shortening
½ cup brown sugar
½ cup sugar
1 teaspoon vanilla
1 cup flour
½ teaspoon baking powder
¼ teaspoon salt
1 egg
½ cup pecans
1 cup quick oatmeal
½ cup gumdrops, cut in half

Cream shortening and sugars. Beat in egg and add vanilla. Sift together all dry ingredients. Sprinkle ¼ cup of dry ingredients over gumdrops to keep them from sticking. Add the remaining flour to shortening and sugar mixture. Then add oatmeal and gumdrops. Roll cookie dough into 1 inch balls. Place on a greased cookie sheet; flatten with spoon. Bake at 350 degrees for 10 minutes.



This was my MeMe's recipe. Making these cookies at Christmas is like getting a big hug from her.

*Amy Fullerton
Kinkade Gallery*

Donny's Chocolate Cookies

Preheat oven to 375 degrees

12 ounce package chocolate chips
1 can Eagle Brand, sweetened, condensed, milk
½ stick Parkay margarine
1 cup sifted flour
1 teaspoon vanilla
½ cup chopped pecans

Melt chocolate chips in double boiler with milk and butter.
After melted, remove from heat and add flour. Mix well.
Add vanilla and nuts and stir again.

Place by spoonfuls on a greased cookie sheet. Cookies will
not change in size. Place on cookie sheet so that they all fit.

Bake 8-10 minutes. Be careful because they will scorch.
Bake only until bottom of cookie is set.



*When my brother, Donny, and my cousin, Danny, were in
Vietnam, we did a lot of praying and baking. These were a
favorite cookie of the guys and their friends because they still
looked like cookies when they finally reached them. We still
make these cookies and they always remind me of God's
blessing returning my brother and cousin home safely.*

*Mary Lou Walker
Country Store*

Lemon Crisp Cookies

Preheat oven to 350 degrees

1 package lemon cake mix

(You may substitute other flavors of cake mix)

1 cup Rice Krispie cereal

½ cup butter or margarine, melted

1 egg, beaten

1 teaspoon grated lemon zest (optional)

Mix all ingredients together. Roll into small balls and bake on ungreased cookie sheet for 10 minutes at 350 degrees.



This was one of the many goodies brought to share on inventory day. It may be noted that we counted everything that day but calories!

*Penny Johnson
Country Store/Post Office*

Butter Crumb Parfait

½ cup butter

¾ cup fine bread crumbs

2 tablespoons brown sugar

½ cup chopped nuts

½ gallon vanilla ice cream

½ to ¾ of a 18-ounce jar caramel sauce

Melt butter. Blend in bread crumb, sugar and nuts. Cook stirring until golden brown. Watch and do not let it burn. Spread crumb mixture on cookie sheet to cool.

To serve layer in parfait glasses:

Ice cream

Caramel sauce

Crumb mixture

Repeat — cover with foil and freeze



This was handed down from generation to generation in my family. It is fun to make family recipes and this is especially yummy in that good old summertime.

*Laurie Eisaman
Country Store*

Chocolate Revel Bars

Preheat oven to 350 degrees

1 cup butter or margarine, melted
2 cups packed brown sugar
2 eggs
2 teaspoons vanilla
3 cups quick cooking rolled oats
2 ½ cups all-purpose flour
1 teaspoon baking soda
1 14-ounce can sweetened condensed milk
1 12-ounce package semi-sweet chocolate chips
2 teaspoons butter
1 cup chopped nuts
2 teaspoons vanilla
Salt

In a large bowl, cream together butter and brown sugar until fluffy. Beat in eggs and vanilla.

Stir together oats, flour, soda and ½ teaspoon salt. Stir into creamed mixture until blended.

In a heavy saucepan, stir milk, chocolate chips, 2 tablespoons butter and ½ teaspoon salt over low heat until smooth. Remove from heat, stir in nuts and 2 teaspoons vanilla.

Pat $\frac{2}{3}$ of oat mixture into ungreased 15x10x1 baking pan. (Works best if your hands are moist) Spread chocolate mixture over oat layer; sprinkle with remaining oat mixture.

(continued on next page)

FROM THE CAKE TIN, PIE SAFE, AND COOKIE JAR

Bake at 350 degrees for 25-30 minutes. Do not overcook.
Cool and cut into bars.



This has been a staple at Christmas-time in our family for many years. The night before Christmas, we can always find Mom in the kitchen making our favorites: fudge and these famous revel bars. Christmas day, you can find just about all of us in the kitchen eating them!

*Vicki Cagle
Country Store*

Christmas Wreath Cookies

1 stick margarine
30 marshmallows, big ones
¼ teaspoon food coloring
or more if needed to make dark green
4 cups corn flakes
1 teaspoon vanilla
1 small package red hot candies

Melt butter and marshmallows together in pan. Add coloring and vanilla. Add cornflakes one cup at a time and stir. Take pan off burner and put in a little butter on your fingertips. Form cornflake batter into flat balls and lay on wax paper to harden. Then decorate with red hots to resemble berries on wreaths.

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Our family has made these every Christmas since the boys were little (several batches). The boys still request their wreath cookies.

Mike & Denise Clubb

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Cranberry Delight

½ gallon vanilla ice cream
4 teaspoons lemon juice
1 tablespoon almond extract
1 ½ cups toasted nuts
graham cracker crust
1 16-ounce can whole cranberry sauce
1 tablespoon corn starch

Stir ice cream to soften. Stir in lemon juice, almond extract and nuts.

Prepare graham cracker crust and press into spring form pan. Spoon ice cream mixture into pan and freeze until firm. Blend cornstarch into cranberry sauce, bring to boil and cook 2 minutes. Cool. Spread over ice cream and return to freezer.

Let stand at room temperature for about 20 minutes before serving.



A friend gave this recipe to me. I passed it on to my daughter, Staci. Now it is a special treat Staci prepares, especially on my birthday. Better than a cake!

*Jerry Boone
Country Store*



Early Morning



*Parenting is teaching a child how to live in God's eternal Kingdom,
not in the world. It's better to build children than to repair men.*



*“You shall love the Lord your God with all your heart, with all your soul,
and with all your strength. And these words which I command you today
shall be in your heart. You shall teach them diligently to your children,
and shall talk of them when you sit in your house, when you walk by the
way, when you lie down, and when you rise up.”*

Deuteronomy 6:5–7

Family Omelet

Preheat oven 325 degrees

¼ cup butter
18 eggs
1 cup sour cream
1 cup milk
2 teaspoon salt
½ cup chopped green onion
½ cup chopped turkey ham
½ shredded cheddar cheese

Melt butter in 9x13 Pyrex or serving dish. Pour in blended eggs, sour cream, milk and salt. Sprinkle on onion, ham and then cheese. Bake 35 minutes at 325 degrees.



Thanks mom for a Christmas morning “warm fuzzy”!

Brad and Angela Weir

Kolaches

Preheat oven to 350 degrees

10 count Hungry Jack Biscuits (green can)

¼ cup sugar

3 tablespoons flour

2 tablespoons softened butter

Pastry or pie filling

Half each biscuit and dip in butter. Lay out on baking sheet and make a thumb print in the center of each half. Fill indentation with pie filling. Cut butter into flour and sugar to a crumb mixture. Sprinkle topping generously on each fruit topped half biscuit. Bake until golden brown, 10-15 minutes.



*Aunt Dora shared this with David and me many years ago.
Great shortcut with delicious results.*

*Karen Miller
Country Store*

Christmas Breakfast Casserole

Preheat oven to 325 degrees

1 box seasoned croutons
1 teaspoon minced dried onions
¼ teaspoon lemon pepper
6 ounces sliced Swiss cheese
6 ounces sliced cheddar cheese
8 eggs
1 pint half and half
½ cup milk
¼ teaspoon salt
½ teaspoon dry mustard
6 to 8 ounces ham or turkey ham cut in bite size pieces

Grease a 9x13 pan. Cover bottom of pan with croutons. Sprinkle with onion and lemon pepper. Cover with layers of Swiss Cheese, cheddar cheese and ham. Beat eggs, half-and-half, milk, salt and dry mustard. Pour over top. Bake 55 minutes.



This recipe has been a tradition for Christmas brunch at our house for about 16 years. We love having all of the family members that are in town come to our house for this recipe. Served with fresh fruit and my husband's homemade blueberry, raspberry and chocolate chip muffins, it's a tradition we all look forward to enjoying.

*Vicki Nielsen
Dan's secretary*

Baking Powder Biscuits

Preheat oven to 425 degrees

Pat some butter on cookie sheet and melt in oven –

Watch it or it will burn!

2 cups flour

3 teaspoons baking powder

1 teaspoon salt

5 tablespoons Crisco or butter

$\frac{3}{4}$ cup milk

Sift dry ingredients together twice then cut in Crisco or butter with pastry blender or fork until mixture resembles coarse corn meal. Add milk all at once mixing until dough leaves the sides of the bowl. Dough should be as soft as can be handled. Turn out onto a lightly floured board and knead about 20 times or until dough is just smooth. Shape into a ball and then, with fingertips, pat into a sheet $\frac{1}{2}$ " to $\frac{3}{4}$ " thickness. Cut with round biscuit cutter. Place on prepared cookie sheet turning each over so that top and bottom has a touch of butter. Do not place too close together if you like crusty sides (and that's the way we like them!!) Bake at 425 degrees for 12-15 minutes. This will make about 16 two-inch biscuits.



Nonie (Helen Wicker), my mother, was an incredible cook and wonderful hostess. These biscuits were always a treat at her house and now even our 10 grandchildren enjoy them!

Martha Weir

Blueberry Coffeecake

Preheat oven to 375 degrees

2 cups flour
1 $\frac{1}{3}$ cups sugar
3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup Crisco
2 eggs
1 cup milk
3 cups canned blueberries, mostly drained

Topping

1 cup sugar
1 cup flour
 $\frac{1}{2}$ stick butter
 $\frac{1}{2}$ cup nuts

Mix and sift flour, sugar, baking powder and salt. Cut in Crisco with pastry blender. Combine eggs and milk. Stir into dry ingredients. Fold in blueberries. Put in greased pans and sprinkle with topping. Bake at 375 degrees for 25-30 minutes or until done.

To prepare topping, cut butter into sugar and flour making a consistency of peas. Add nuts.

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My mom used to serve this recipe as a special treat on Christmas morning. But, now that I have grown up, I enjoy this “treat” much more often! I can’t just eat it one day a year.

Mike and Denise Clubb

Mamaw's Sausage Gravy

½ – 1 lb. sausage

2 heaping tablespoons all-purpose flour

3 – 4 cups milk

Salt to taste

Brown the sausage. Add flour to sausage and hot grease and stir. Add milk, stirring constantly until thickened. Vary the amount of ingredients depending on the number being served.



My grandmother had to laugh when I asked her for this recipe! She has been making this for as long as I can remember, and she never read a recipe to do it. NO ONE makes it like she does. (Sorry, Mom!) She is one of God's greatest gifts to me, and I never have to wonder what we're having for breakfast if Mamaw is in the house!

*Vicki Cagle
Country Store*

Sausage and Egg Casserole

Preheat oven to 300 degrees

2½ cups herbed croutons
2 lbs. Sausage, 1 medium, 1 mild
1 can sliced mushrooms, drained
2 cups grated mild cheddar cheese
2 ½ cups milk
4 eggs, beaten
¾ teaspoon mustard
1 can cream of mushroom soup

Combine eggs, mustard, soup and mushrooms. Set aside.
Fry sausage and drain well. Crumble sausage. In a greased
8 ½ x 11 casserole dish layer croutons, spread cheese,
spread sausage mixture, pour egg mixture over other
ingredients. Refrigerate overnight before cooking or
freezing. If frozen, thaw before cooking. Cook uncovered 1
hour and 15 minutes in 300 degree oven. Serve hot.



Our family enjoys this on Christmas morning.

Barbara Hargrove

Overnight Breakfast Casserole

Preheat oven to 323 degrees

8 eggs or 2 cups egg substitute
3 cups frozen hash brown potatoes
8 ounces grated cheddar cheese
1 cup cottage cheese
1 cup milk
2 green onions, chopped (optional)
½ teaspoon salt
½ teaspoon pepper
8 drops hot pepper sauce (optional)
1 lb. cooked, drained, sausage
1 cup corn flake crumbs

In a large bowl beat eggs until frothy. Stir in all ingredients except corn flake crumbs. Spray lasagna pan with Pam. Pour mixture into pan and sprinkle with corn flake crumbs. Cover and refrigerate overnight. Bake for 50 minutes or until knife come out clean.

Note: This can be made with egg substitute, 8 ounces of lean ham instead of sausage, skim milk and lowfat cheese.



This is my mom's recipe... it is hard to mess up and is great for church brunches.

Cindy Schielke