

MERRY CHRISTMAS
1978



Forgotten Cookies

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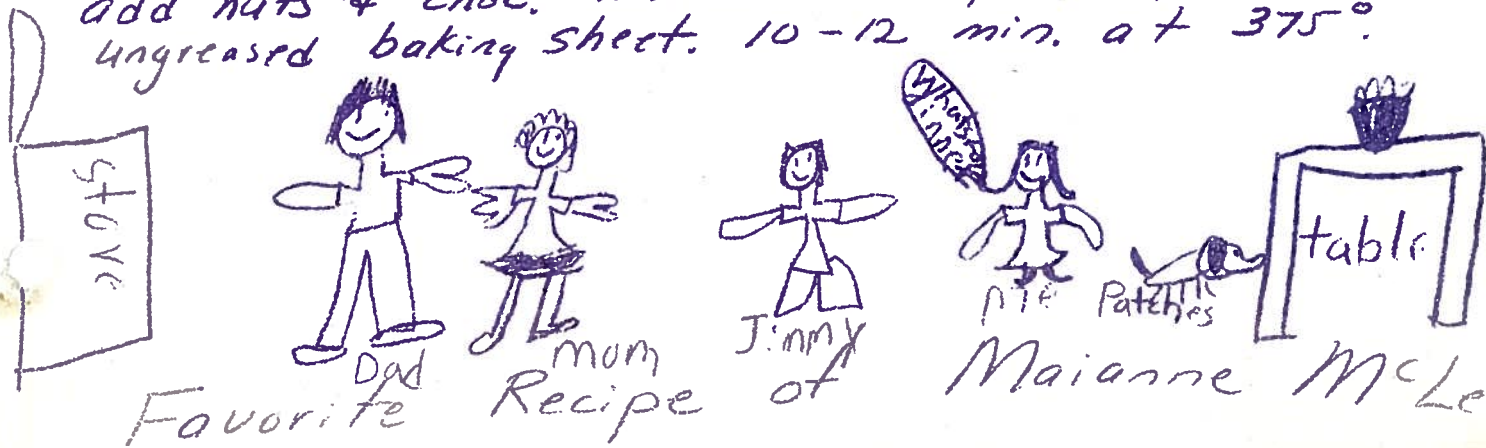
Preheat oven to 300°. Beat 2 egg whites until foamy. Slowly beat in $\frac{2}{3}$ c. sugar and $\frac{1}{8}$ tsp. cream of tartar. Beat until stiff. Add dash of salt and 1 tsp. vanilla (and food coloring if desired.) Beat until firm. Fold in 1 c. chocolate chips. Drop by teaspoons on alum. foil covered cookie sheet. Place in oven and turn oven off, leave at least 3 hours or overnight.



Favorite Recipe of Andreea Perry

Chocolate Chip Cookies

$\frac{1}{2}$ c. butter - 6 Tbsp. sugar - 6 Tbsp. brown sugar
1 egg - $\frac{1}{2}$ tsp. vanilla - $\frac{1}{4}$ tsp. water - 1 cup plus
2 Tbl. sifted flour. $\frac{1}{2}$ tsp. soda - $\frac{1}{2}$ tsp. salt -
 $\frac{1}{2}$ c. nuts - $\frac{1}{2}$ c. choc. chips. Cream butter + sugar
until fluffy. Stir in egg. Add vanilla + water. Sift +
flour, baking soda and salt. Stir into sugar + butter
add nuts + choc. mix well. Drop $\frac{1}{2}$ tsp. full on
ungreased baking sheet. 10-12 min. at 375°.



Favorite Recipe of Maianne McLeod

Carrot Cake

2 c. flour
 1/2 t. soda
 1 t. salt

2 tsp. baking powder
 2 tsp cinnamon

4 eggs
 2 c. grated carrots
 1/2 c. chopped nuts

2 c. sugar
 1/2 c. oil
 Small can crushed pineapple

Sift all dry ingredients. Mix oil, sugar, eggs and blend into dry ingredients, beating after each addition. Add carrots, pineapple and nuts. Bake at 350° for 35-40 minutes. Makes three layers.

Icing 1 Box xxx sugar, sifted - 1 stick oleo - 1 8oz cr. chees
 2 tsp. vanilla - Chopped nuts - Cream all ingredients together and add nuts. You may add pineapple (crushed) if you prefer.



Favorite Recipe of Jamie Murray

Chocolate Chip Cookies

1 c. oleo - 3/4 c. packed brn. sugar - 3/4 granulated sugar - 2 eggs
 1 tsp. vanilla - 2 1/4 c. all purpose flour - 1 tsp. baking soda - 1/2 t. salt
 2 c. choc. chips.

Cream oleo, sugars, eggs and vanilla until light. Combine flour, baking soda & salt; add to creamed mixture. Stir in choc. chips. Drop by teaspoonful onto greased cookie sheet. Bake at 375° for 8-10. Makes 6 doz. cookies.



Favorite Recipe of Greg Dorris

Spaghetti and Meatballs

1 pkg. spaghetti
1/2 c. cheese

Meatballs

- 2 eggs
- 1/2 c. milk
- 3 slices white bread crumbled
- 2 lb. ground chuck
- 1/2 c. finely chopped onion
- 2 T. chopped parsley
- 1 clove garlic, crushed
- 1 teaspoon salt
- 1/2 teaspoon pepper

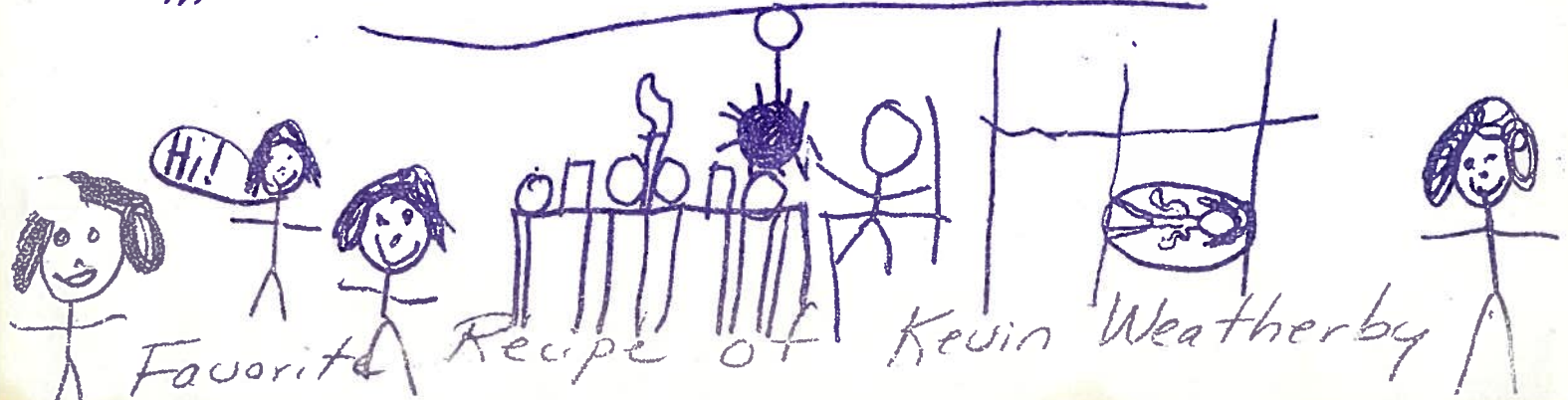
Sauce

③

- 1/4 c. salad oil
- 1/2 c. chopped onion
- 2 cloves garlic, crushed
- 2 Tablespoons sugar
- 1 Tablespoon salt
- 1 1/2 teaspoon dried basil leaves
- 1/2 teaspoon fennel seed
- 1/4 teaspoon pepper
- 1 can (2 lb. 3oz) Italian Style Tomatoes
- 2 cans (6oz) tom. paste

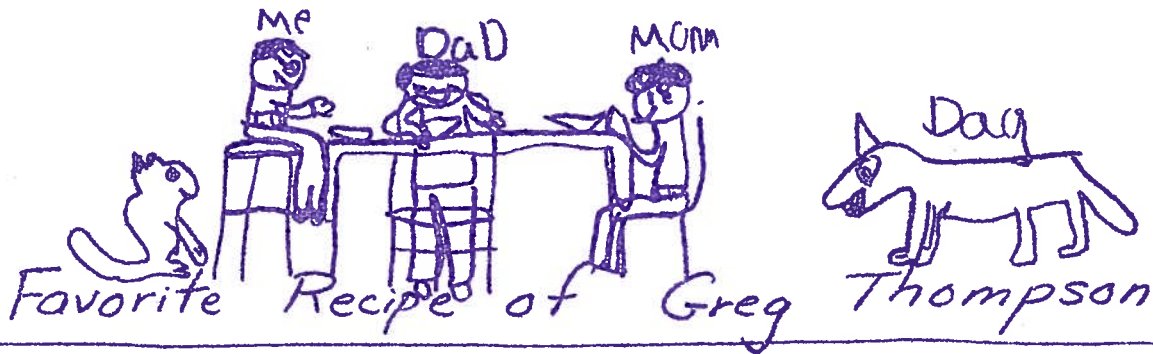
1. Make meatballs: Preheat oven to 450°F. In medium bowl, beat eggs slightly. Add milk + bread; mix well. Let stand 5 min. Add chuck, onion, parsley, garlic, salt and pepper; mix until well blended. Shape into 24 meat balls, 1 1/2 in. in diameter. Place in well greased shallow baking pan.

- 2. Bake, uncovered 30 min.
- 3. Make sauce: In 5 qt. Dutch oven, in hot oil over med heat saute onion + garlic until golden. Add remainder of sauce ingredients + 1/2 c. water, mashing tomatoes with wooden spoon. Bring to boiling. Reduce heat + simmer, covered 1/2 hr. Add meatballs + drippings; simmered covered 1 hr. longer, stirring occasionally.
- 4. Cook spaghetti.
- 5. To serve: Place spaghetti on dish. Top with meatballs + sauce + sprinkle with cheese



Pecan Pie

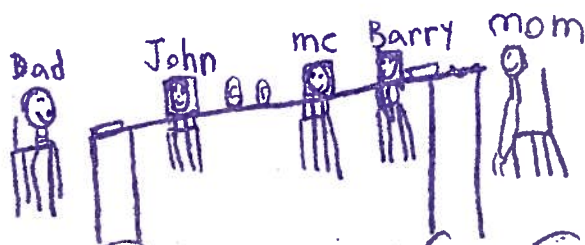
1 cup Karo Syrup - 1 cup sugar - 1 tsp. vanilla (4)
3 eggs - $\frac{1}{4}$ tsp. salt - 2 T. butter - 1 c. pecans
Cook at 400° F. for 15 min. and then
at 325° for 30 minutes.



Favorite Recipe of Greg Thompson

Pumpkin Pie

1 unbaked 9 in. pastry shell - 2 c. canned pump
1 can Eagle Brand sweetened condensed milk -
1 egg - $\frac{1}{2}$ teaspoon salt - $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon ginger - $\frac{3}{4}$ teaspoon cinnamon
In a large bowl blend together all ingred-
ients. Turn into shell. Bake in moderate
375° oven 50 to 55 minutes or until knit.
inserted near center comes out clean.
Cool. Refrigerate at least one hour.

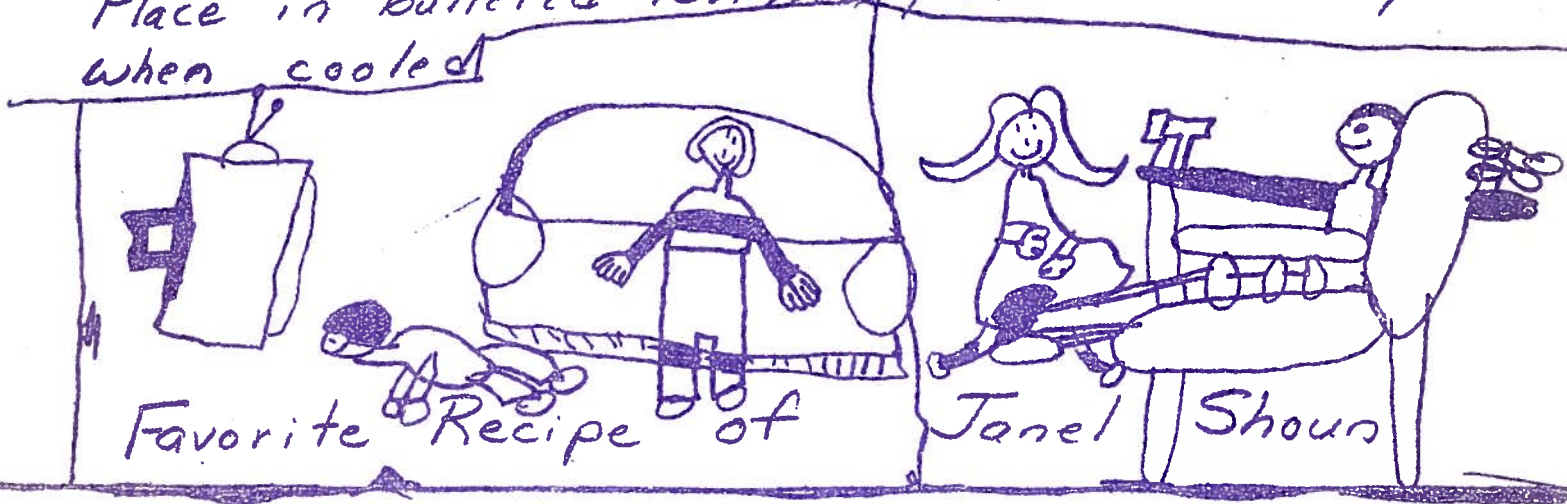


Favorite Recipe of Gregory Downer

Marshmallow Treats

5

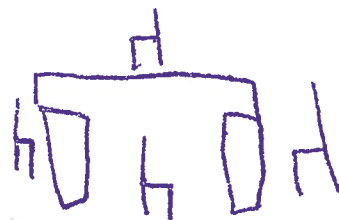
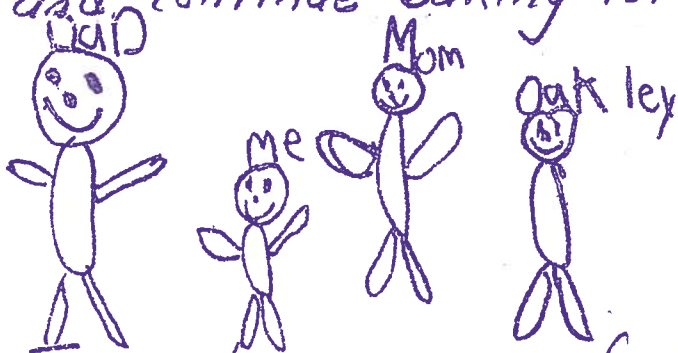
4 c. oleo - 40 reg. or 4 c. miniature marsh. - 5 c. Rice Krispies. Melt oleo over low heat in a saucepan. Add marsh. and stir until completely melted. Cook 3 to 4 minutes longer stirring constantly. Remove from heat and add cereal. Stir until well coated. Place in buttered 13x9x2 pan. Cut into squares when cooled.



Best Ever Chess Pie

1 stick butter - 2 c. sugar - 1 t. vanilla
4 eggs - 1 T. meal - 1/4 c. evap. milk - 1 T. vinegar
1 unbaked 10 in. pie shell.

Heat oven to 425°. Cream softened butter and sugar. Add vanilla. Beat one egg in at a time, with a fork, but do not over beat. Add meal, milk and vinegar. Stir until well mixed. Pour into unbaked pie shell. Bake at 425° for 10 minutes. Reduce heat to 300° and continue baking for 40-45 min. Serves 8.



Favorite recipe of Mary Beth Christian

Peanut Butter Balls

(6)

2 sticks oleo, melted
2 c. crunchy peanut butter
1 1/4 boxes confectioners sugar

Mix together (it will be very stiff) and form into balls. Melt 6 oz. pkg. semi-sweet chocolate morsels with 1/4 lb. (1 bar) paraffin in top of double boiler. Dip balls in chocolate to coat. Let harden on wax paper.



Favorite Recipe of Paul French

Pumpkin Pie

2 eggs (beaten slightly) - 1 can pumpkin - 3/4 c. sugar
1/2 t. salt - 1 t. cinnamon - 1/2 t. ginger - 1/4 t. cloves
1 2/3 c. pet milk - 1 9in. deep pie shell

Mix ingred. in order, pour into pie shell. Bake in 425° oven for 15 min. reduce temp. to 350° and continue cooking for 45 min. or until knife comes out clean. You may have some filling left over - if so put in custard cups, place in pan with about 1 in. of water and bake to make pudding.

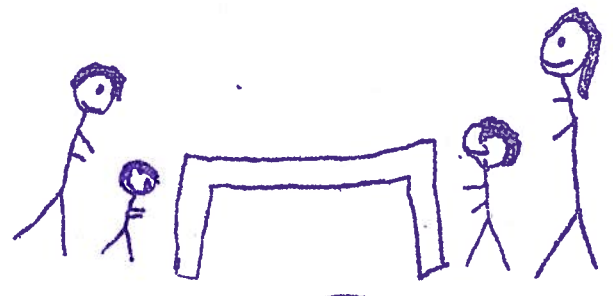


Favorite Recipe of Rachel Vaughan

Chess Cake

7

1 c. butter - 1 box brown sugar - $\frac{1}{2}$ c. white sugar
4 eggs - 2 cups plain flour - 1 tsp. baking powder
1 tsp. vanilla - 1 c. pecans
Heat butter + brown sugar together over low heat.
Remove from heat and add other ingredients in
order given. Bake in greased + floured pan.
300° oven for 40 to 50 minutes. Cut and
serve or may be cut and rolled in
powdered sugar while warm.



Favorite Recipe of Jay Scott

Pound Cake

Bake 1 hour, 20 minutes -
2 sticks butter - $\frac{1}{2}$ t. baking powder - $\frac{1}{3}$ c. Crisco
3 c. sugar - 3 c. flour - 5 eggs - pinch of salt
1 t. vanilla (2 drops almond flavoring, optional)
Cream butter + sugar. Beat eggs to very
fluffy. (don't separate) Add eggs to sugar
and butter. Add flour and milk alternately.
Start and end with flour. Add vanilla,
grease + flour pan.



Favorite Recipe of Fred Collins

Fantasy Fudge

(8)

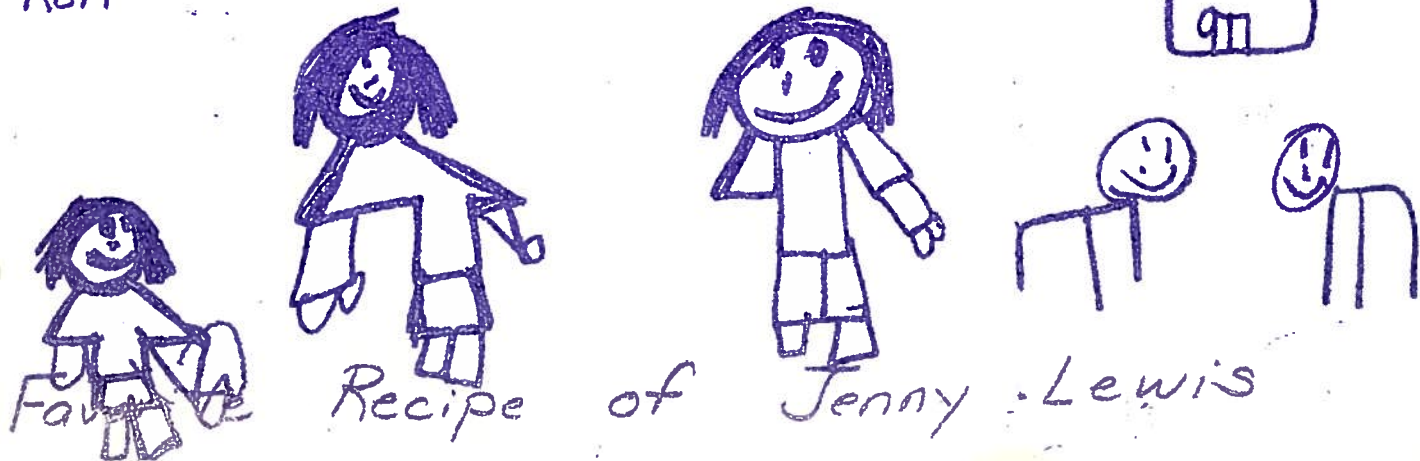
3 c. sugar — $\frac{3}{4}$ c. oleo — $\frac{2}{3}$ c. evaporated milk
1 12 oz. pkg. semi sweet chocolate pieces
2 c. marshmallow creme 1 c. chopped nuts
1 t. vanilla

Combine sugar, margarine and milk in heavy $2\frac{1}{2}$ qt. pan bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme; nuts and vanilla; beat until well blended. Pour into greased 13x9 inch pan. Cool at room temperature; cut into squares. Makes about 3 lbs.



Sugar Cookies

1 cup oleo — 2 c. sugar — 1 egg — 1 c. buttermilk
1 teas. soda — 2 teasp. baking powder — 4 c. flour
 $\frac{1}{2}$ t. salt. Cream butter and sugar, add egg, buttermilk, baking powder, soda, salt and flour. Roll and cut. Bake 10 min. @ 375°

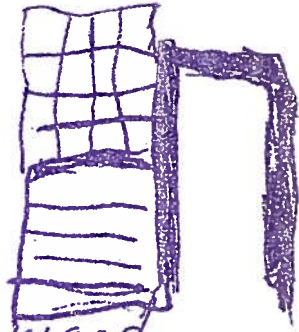


Chocolate Chip Cookies

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1 c. shortening - $\frac{3}{4}$ c. white sugar -
 $\frac{3}{4}$ c. brown sugar - 2 eggs - $2\frac{1}{2}$ c. flour -
1 tsp. soda - 1 tsp. vanilla - 1 c. choc. chips -
 $\frac{1}{4}$ to $\frac{1}{2}$ c. nuts

Spoon out on baking sheet. Bake at
 350° for 10 min.



Favorite Recipe of Andy Underwood

Meat Loaf

2 lbs. ground beef
2 slices bread, crumbled up
 $\frac{1}{2}$ c. milk
2 eggs

McCormick Meat Loaf Seasoning
Combine all ingredients well. Pat into greased
loaf pan and bake at 400° for 1 hour.



Favorite Recipe of

Joby

Farouq

Peanut Brittle

1/2 c. sugar 2 c. raw peanuts 1/2 c. of white Karo syrup
 1/2 c. cold water - Cook it until the peanuts pop, stir and cook until syrup is light brown.
 Add 1/2 teaspoon soda. Pour on large cook sheet to cool.



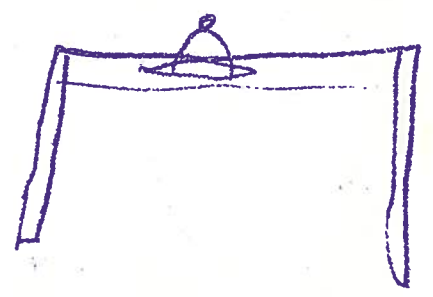
Favorite Recipe of Lisa Drumfield

FRESH ORANGE MUFFINS

2 T. butter, softened - 1/4 c. sugar - 1 egg - 2 T. grated orange rind - 1/4 c. orange juice - 1/4 c. milk - 1 c. all purpose flour - 1 1/2 t. baking powder - 1/4 t. salt.

Cream butter and sugar until light and fluffy. Add egg; beat well. Stir in orange rind, orange juice and milk. Combine flour, baking powder and salt; add to creamed mixture, stirring just enough to moisten dry ingredients.

Fill greased muffin pans two thirds full, and bake at 400° for 20 min. or until lightly brown. Yield 6 muffins



Favorite Recipe of Michael Green

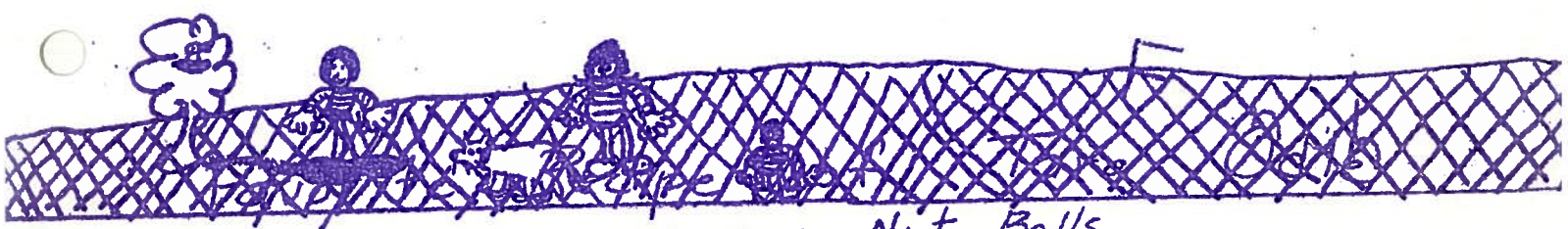
Oh! You take the high branch and I'll take the low branch for this is tree trimming weather - we'll just save a space so the presents have a place, but we'll both trim the the middle together.

Peanut Butter Blossoms

3 c. flour (self rising)
1 1/2 c. butter
2 c. brown sugar
chocolate kisses

1 c. peanut butter
1 t. vanilla
2 eggs

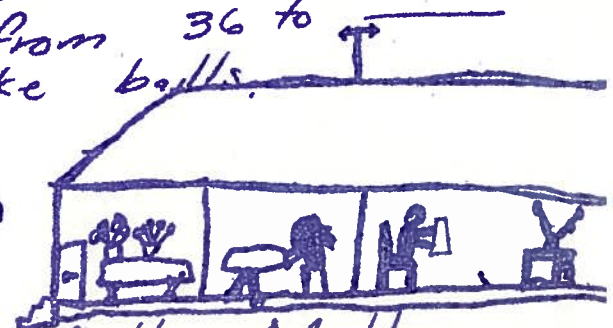
Cream butter and sugar, add peanut butter and eggs. Slowly stir in flour and vanilla. Roll teaspoon of dough into a ball and bake at 375° for 9 to 12 minutes. Push chocolate kiss into the middle of each cookie immediately after removing from oven. Let cool on wire rack. Chocolate centers stay soft to the touch for a long time.



Orange Nut Balls

1 12oz box of vanilla wafers - crushed
1 stick oleo, 1 box confectioners sugar
1 cup of finely chopped pecans
1 sm. can of frozen Orange concentrate (undiluted)

Cream sugar & butter. Add vanilla wafers, nuts and o.j. Mix well with hands. Chill dough until it handles easily. Shape into small balls. Roll in powdered sugar. Will make from 36 to according to size you make balls.



Favorite Recipe of Matt Miller

Divinity

In 2 qt. saucepan, combine 2 c. sugar, 1/2 c. light corn syrup, 1/2 c. hot water and 1/4 t. salt. Cook and stir till mixture comes to boiling. Cook to hard boil stage (250°) without stirring. Wipe crystals from sides of pan now and then with fork wrapped in damp cloth. Remove from heat.

Immediately beat 2 egg whites stiff. Pour hot syrup slowly over beaten whites, beating constantly at high speed on mixer (about 5 min.) Add 1 teaspoon vanilla and beat till mixture forms soft peaks and begins to lose its gloss. Add 1/2 c. chopped nuts, if you wish. Drop divinity from a teaspoon, pushing off with a second spoon. onto a cookie sheet covered with waxed paper. Twirl top and cool.



Favorite Recipe of Celia Muckenfuss

Turkey Dinner, Turkey Dinner
 Turkey Dinner, Turkey Dinner
 Gather roun' Gather roun'
 Who will get the drumstick?
 Yummy, yummy yumstick
 All sit down - all stick down.
 Cornbread muffin, chestnut stuffin
 Puddin pie, One foot high
 All of us were thinner,
 Till we came to dinner
 Me, Oh! My! Me, Oh! My!

Hot Fudge Cake

15

Bake 1 Devils Food cake mix in 13x9 pan.

Fudge Sauce: < 1 c. sugar - 3 Tbsp. flour - 5 Tbsp. Cocoa
1 c. milk

Cook until thickened over medium (heat just before boiling)

1 tsp. vanilla 1 Tbsp. oleo Stir constantly while cooking. Can be reheated 2-3 days. Slice cake - put vanilla Ice Cream in center and pour Choc. Sauce over. Top with whip Cream.



Favorite Recipe of Lance Love

Two Candy Peppermint Bars F

1 c. butter or oleo - 1 c. sugar - 1 egg - $\frac{1}{4}$ t. peppermint extract - 5 drops red food coloring - 2 c. flour - $\frac{1}{4}$ t. salt
1 c. crushed peppermint candy - 10 milk choc. bars ($\frac{5}{8}$ oz. each)
Cream butter and sugar; beat in egg, peppermint extract and food coloring. Sift together flour and salt; stir into butter mixture until blended. Set aside $\frac{1}{2}$ c. of the coarsest candy pieces; stir remainder into batter. Spread in a greased 13x9x2 inch baking pan. Bake at 350° for 25-30 min. While cookies are hot - place chocolate bars over top; let stand several minutes until choc. melts. Spread to make a frosting. Sprinkle remaining $\frac{1}{2}$ c. peppermint candy on top. Cut into bars. Yield 4 doz. bars.

Richie Gann



Favorite Recipe of

Nuts & Bolts

16

1 1/2 stick butter - 4 teaspoons Worchester Sauce - 1 tea. Garlic Sa.
1 teas. salt - 1 c. pecans - 1 c. peanuts - 2 c. Cherrio Cereal -
2 c. Wheat Chex Cereal - 2 c. Rice Chex Cereal - 2 c. Corn Chex cereal -
2 c. pretzels.

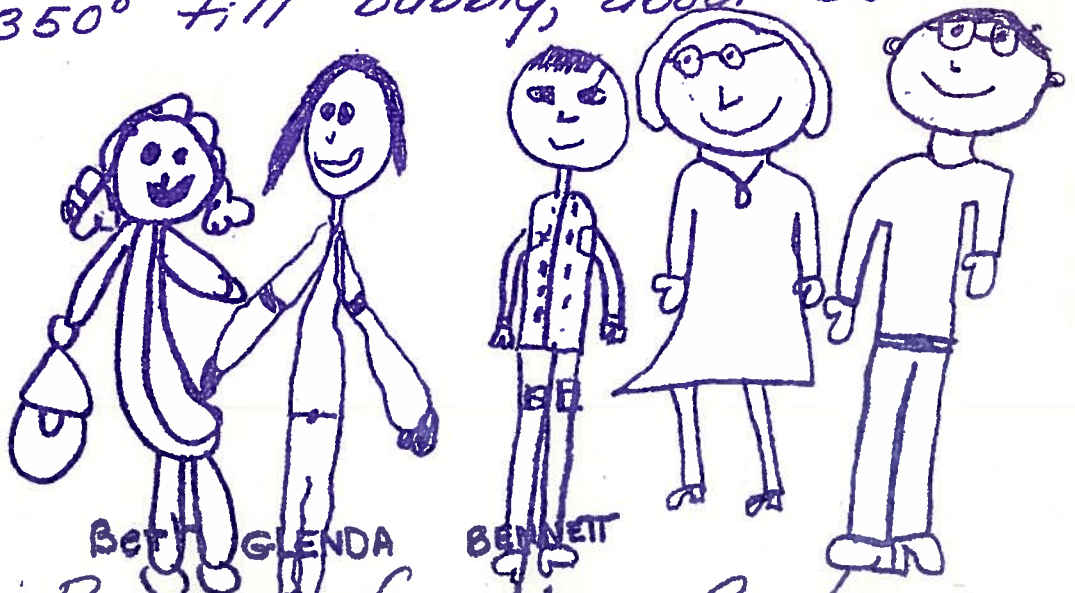
- ① Melt butter, worchester sauce, garlic salt, and salt together, mix.
- ② Pour all dry ingred. together, mix.
- ③ Pour melted ingred. over dry ingred. and mix.
- ④ Place ingred. on a cookie sheet and spread out.
- ⑤ Bake at 250° for 1 hour, stirring every 15 minutes



Favorite Recipe of Brandi Lewis

Hash Brown Potato Casserole

1 32oz. bag frozen hash brown potatoes
2 cans cream of chicken soup - 2 cartons
sour cream - 1 stick of melted butter
8 oz. grated cheese - salt - buttered
bread crumbs on top.
Bake at 350° till bubbly, about 30
minutes.



Favorite Recipe of Mrs. Corley

Chocolate Cake

(17)

1 pkg. choc. cake mix - 1 pkg 12 oz. choc. chips
1 pkg. instant choc. chips - 1 pkg. instant choc. pud.
4 eggs - $\frac{1}{2}$ pt. sour cream - $\frac{1}{2}$ c. Crisco Oil
 $\frac{1}{2}$ warm water

Mix well all ingredients in large bowl.
Pour into greased tube pan. Bake at 350°
for 55 to 60 min. Cool in pan on rack.

me  dad  mom  my brother 
Favorite Recipe of Joey Deeb

We Just Had A Party

(Viva La Company)

We just had a party and get it was great!
Viva La Com-pany! We played and we played and
we ate and we ate, Vi-va La Company!
There's cake on the window and gum on the wall,
Pretzels and peanuts all over the hall.
Oh what a party, The joy of it all!

Vi-va La Com-pan-y

We just had a party and everyone came!

Vi-va La Com-pan-y!

Yes, every-one came, ev-ryone you can name.

Vi-va La Compan-y!

Con-fet-ti and toys make a beautiful mess

Pa-per and par-cels and pack-a-ges, yes

Have to admit it was quite a suc-cess!

Vi-va La Com-pan-y!!

Fudge Pie

1 stick butter melted - 1 c. sugar
 4 T, flour - 4 T, cocoa - 2 eggs -
 1 t. vanilla -

Pour in pie shell bake 30 min.
 at 350°



Salad

1 pkg. lime jello - 1 cup hot water -
 1 cup cool water - Mix well. After
 it cools add 1 cup grated carrot
 1/2 c. pecans. Serve chilled.



Favorite Recipe of Laquita Smith