

2019 EDITION

# Ozark County Cookin'

Favorite local recipes and stories from some of the Ozarks' best cooks

Free

*This year's edition features the late*

*June Hicks*

An annual publication from the

OZARK COUNTY  
**Times**





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Cooking is an important part of the Ozark County culture. Nearly every week you'll find a potluck dinner at church, a fire department fundraiser, a family reunion or just a good ol' fashioned family and friends get-together.

We know you'll want to add this volume to your cookbook collection so you can re-create these delicious items for many years to come. The *Times* staff is happy to share with you this 2019 collection of recipes representing the best of *Ozark County Cookin'*. Enjoy!

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# Paying tribute to a great cook . . . and beloved teacher, sister, aunt and wooden-spoon-wielding mom

By Gay Turner Strong

*Editor's note: This tribute to our 2019 "cover cook," the late June Hicks, was written by her sister, Gay Turner Strong. June, who spent 30 years as a beloved elementary schoolteacher in Ozark County, died Feb. 28, 2019, of acute myeloid leukemia. In her honor, June's husband, Steve, and adult children Jordan and Trevor, and Trevor's wife, Kaylee, helped launch a fundraising drive sponsored by the Gainesville PTO to add a colorful new play set to the Gainesville Elementary School playground, replacing an old, wooden, splinter-spiked, wasp-haven play-space boat. The PTO is asking Gainesville alumni to follow the Hicks family's lead and contribute in honor of beloved teachers, present and past. To help, go to [gofundme.com](https://www.gofundme.com) and search for "Gainesville PTO playground equipment."*

What an honor that my baby sister, Melba June Turner Hicks, is featured in this edition of the *Ozark County Times* annual cookbook, *Ozark County Cookin'*! She looked forward to the release of this book every year, and I'm sure there is at least one copy of every edition ever printed in her cookbook collection.

June was a GREAT cook. She was definitely not a fancy, gourmet cook, but instead she preferred to cook down-home comfort food. No one in our family ever complained about that.

She force-fed us all with her practice runs of making cinnamon rolls, yeast dinner rolls and pie crusts over and over until she was satisfied with the result. We were afraid to decline lest she refuse to make the cornbread dressing at Thanksgiving. It was THE BEST.

She shared her home-canned green beans and tomatoes picked from her garden with us every year and always made sure there was homemade macaroni and cheese for the kids at family gatherings.

June made delicious home-cooked meals. But we always knew that whenever or wherever we went out to eat, she was going to order a hamburger – unless it was breakfast, and then she ordered biscuits and gravy. Her last birthday we spent together, she requested that we dine on bologna sandwiches on white bread, and so we did. Another favorite meal for her, and for all of us, really, was a bowl of cornbread and milk.

June's daughter and one of my daughters have a question they ask each other from time to time when discussing different things: "What would Melba say?" Recently they were at a unique restaurant at a "lavender farm," and after dinner, they asked each other that question. Almost simultaneously, they both said, "We should have gone to Taco Bell!"

In looking for some of June's favorite recipes, we have concluded that she either never wrote them down, or she hid them where we would never find them.

June's kitchen was warm, welcoming, bright and cheery. She kept her assortment of bright-colored Fiesta Ware dishes on colorful display in open cabinets and always had a pot of something simmering on the stove plus a stash of leftovers in the refrigerator.

She was addicted to two television shows – *Pioneer Woman* and *Fixer Upper* – and her house mimicked both shows' decorating styles. The photo on the cover shows her in Pioneer Woman Rhee Drummond's kitchen in Pawhuska, Oklahoma, and from there she went to Waco, Texas, to enjoy sampling the bakery goods and Silo shops of Joanna Gaines (of *Fixer Upper* fame).

My sisters, Judy and June, and I were best friends. Looking back, I think growing up on a farm with no close neighbors, we had a choice to either be friends, or have no friends. Thankfully, we chose to be friends, and that never changed for us as adults.

We were always buying little gifts for each other for no special reason. Like our grandmother, Florence Bartlett Turner, June wore an apron when she cooked, so June got lots of aprons as gifts. Also, June and I both loved wooden spoons, and I treasure the ones she bought for me, my favorite being a long-handled wooden tasting spoon.

We both found that those wooden spoons were also handy for disciplining our children. They all knew that we had one close at hand at all times, as did their "second mother," Aunt Judy (who they knew was not going to use it on them). Often,





*June Hicks, right, and her sisters Judy Turner, left, and Gay Strong shared a strong love of cooking and family.*



## *June's Sweet-and-Sour Meatloaf*

*This is Steve's favorite of all June's recipes.*

1-1/2 pounds ground beef  
1 cup dry bread crumbs  
1 teaspoon salt  
1/4 teaspoon pepper  
2 eggs  
1 teaspoon instant minced onion  
1 15-ounce can tomato sauce,

divided  
TOPPING:  
Reserved tomato sauce  
2 tablespoons brown sugar  
2 tablespoons vinegar  
1/2 cup sugar  
2 teaspoons prepared mustard

Mix together beef, bread crumbs, salt, pepper and eggs. Add onion and half the tomato sauce. Form into loaf in 9X5X3-inch pan. Mix together topping ingredients and pour over loaf. Bake at 350°.

## June Hicks, Continued from Page 4

all we had to do was pick one up to get their attention.

This summer, when our kids were all together, they posed for a photo of all five of them wearing T-shirts identifying themselves as a "wooden spoon survivor." One of them, my daughter Pattie, is even holding a wooden spoon.

A friend who saw this photo recently asked me if I thought our wooden-spoon discipline method had any long-term effect on any of the kids. I said of course it did. They too are family who are best friends, they all have jobs, all but one of them loves to cook, none of them are in jail right now, and they all have master's degrees.



The late June Hicks and her sister Gay Strong shared a love of wooden spoons and found them to be useful, not only in the kitchen, but also handy for disciplining their children. The cousins got together over the summer and posed for this photo, wearing shirts recognizing each of them as a "wooden spoon survivor." From left: Jordan Hicks, Sherrie Sturtevant, Pattie Strong, Toby Strong (who got it more than any of the others, according to his mother, Gay) and Trevor Hicks.

## June's Cast Iron Skillet Apple Pie

Melt 1 stick butter and 1 cup brown sugar in iron skillet on top of stove until it bubbles.

Cool. Top with Pillsbury pie crust.

Slice thin 4 pounds of Granny Smith apples and mix with 3/4 cup sugar and 3/4 teaspoon cinnamon. Pour into pie crust.

Add second crust on top, pinch together. Baste top crust with egg white and sprinkle with sugar. Cut vent holes in crust, and bake at 350° for 1 hour and 10 minutes.







# Appetizers and Snacks

## Cinnamon and Sugar Snack Mix

Submitted by Cathy Denton, Bakersfield

1/4 cup butter  
4 cups mini pretzels (preferably twists)  
3 cups cinnamon Chex cereal  
1/2 cup granulated sugar  
2 teaspoons cinnamon  
1 cup M&M candy (plain or peanut)  
16 ounces honey roasted almonds

Preheat the oven to 350°. Melt butter. Add sugar and cinnamon and stir well. In another bowl mix pretzels and Chex cereal. Pour the butter/sugar mixture over the dry items and toss. Put it on a cookie sheet lined with parchment paper and bake for 15 to 20 minutes. Let cool, then mix in M&Ms and almonds. I put mine in a gallon bag and let set overnight.



## Thea's Crackers

Submitted by Debbie Lee, Pontiac

1 cup chopped pecans  
2/3 cup sugar  
2 sticks butter/margarine  
Town House crackers

Bring the butter and sugar to boil until foamy. Line cookie sheet (with sides) with non-stick aluminum foil. Layer crackers in a single layer. Spoon syrup over crackers. Sprinkle with nuts. Bake at 350° for 13 minutes. Do not overbake.



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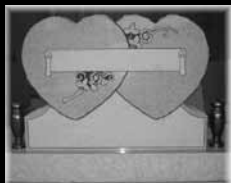
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# Appetizers and Snacks

## Red Cucumber Pickles

Submitted by Sharon Hawkins, Springfield

*These are so good!*

7 pounds large cucumbers  
1 cup pickling lime  
1 cup vinegar  
1 bottle red food color  
1 package red hots candies  
8 cinnamon sticks  
1 tablespoon alum  
2 cups white vinegar  
10 cups sugar

Day 1: Peel cucumbers, remove seeds and slice into rings. Soak in pickling lime and enough water to cover cucumber rings. Soak 24 hours.

Day 2: Pour off pickling lime. Wash cucumbers twice. Soak in ice water for 2 hours. Pour off water and mix 1 cup vinegar, red food coloring, alum and enough water to cover cucumbers. Pour over cucumbers. Bring to a boil. Simmer 2 hours. Pour off liquid down sink. Bring to boil 2 cups vinegar, 2 cups hot water, sugar, cinnamon sticks and red hots. Pour over cucumbers, and let stand 24 hours.

Day 3: Pour off liquid into pan. Boil again and pour over cucumbers. Let stand 24 hours.

Day 4: Heat liquid again. Pack cucumbers into jars. Put 1 cinnamon stick in each jar. Fill with hot liquid. Seal jars. Cold pack to seal.

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## Bread

### Glazed Lemon Zucchini Bread

Submitted by Lotus Jacob, Gainesville

2 cups cake flour  
1/2 teaspoon salt  
2 teaspoons baking powder  
2 eggs  
1/2 cup canola oil  
1 1/3 cups sugar  
2 tablespoons lemon juice  
1/2 cup buttermilk

Zest of 1 lemon  
1 cup grated zucchini

#### Glaze:

1 cup powdered sugar  
2 tablespoons lemon juice  
1 tablespoon milk

Mix flour, salt and baking powder in a medium bowl and set aside.

In a large bowl, beat eggs. Then add oil and sugar until well blended. Add lemon juice, buttermilk and lemon zest to this mixture and blend all together.

Fold in zucchini until it is mixed well. Add dry mixture to the wet mixture and blend all together until well combined.

Pour batter into greased 9x5 loaf pan. Bake at 350° for 40-45 minutes.

While still warm, make glaze and spoon over the bread. Let the glaze set up before cutting and serving.

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## Bread

### Blueberry Muffins

Submitted by Sharon Davidson, Pontiac

4 cups flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 cup butter or margarine, softened  
2 cups sugar  
4 eggs  
1 cup milk  
2 teaspoons vanilla  
2 cups frozen blueberries, thawed

#### *Topping:*

2 tablespoons sugar  
1/2 teaspoon nutmeg

In a large bowl, combine flour, baking powder and salt. In a mixing bowl, cream butter and sugar. Add eggs, milk and vanilla. Mix well. Stir in the dry ingredients just until moistened. Fold in frozen blueberries. Fill greased or paper-lined muffin cups two-thirds full. Combine sugar and nutmeg and sprinkle over tops. Bake at 375° for 20-25 minutes. Makes 2 dozen.

### Apple Bread

Submitted by Crystal Jones

1 1/2 cups apples, chopped  
1 cup sugar  
2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon allspice  
1 1/2 cups flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup canola oil  
1 egg  
1 cup chopped pecans, optional

Mix chopped apples, sugar, cinnamon, nutmeg and allspice. Let set for one hour. Add oil and egg to mixture. Add baking soda and salt, stir. Then add flour a little at a time. Stir until blended thoroughly. Stir in chopped pecans. You may want to reserve some for the top of the batter once it's in the loaf pan. Pour into a greased loaf pan. Bake at 350° for 50-55 minutes. Test with toothpick or cake tester until it comes out clean. Turn out bread from pan after sitting for 10 minutes.



### Monkey Bread

Submitted by Lotus Jacob, Gainesville

4 cans of cheap biscuits  
1 cup sugar  
2 teaspoons cinnamon  
1 1/2 sticks margarine  
1 1/2 cups brown sugar  
1 teaspoon cinnamon  
1 cup chopped pecans

Cut biscuits into four pieces. Fill small bag with cinnamon and sugar. Shake biscuits a few at a time. Place pieces in bundt pan or angel food cake pan. Melt butter. Add brown sugar and cinnamon then nuts. Pour over biscuits. Bake at 350° for about 30-35 minutes. Let cool in pan till sticky and warm. Flip onto plate. I spray my pan with Pam.

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## Bread

### *Lemon Blueberry Bread*

Submitted by Sharon Davidson, Pontiac

1/3 cup butter or margarine, melted  
 1 cup sugar  
 3 tablespoons lemon juice  
 2 eggs  
 1 1/2 cups all-purpose flour  
 1 teaspoon baking powder  
 1/2 teaspoon salt  
 1/2 cup milk  
 2 tablespoons grated lemon peel  
 1/2 cup chopped nuts  
 1 cup fresh or frozen blueberries

#### Glaze:

2 tablespoons lemon juice  
 1/4 cup sugar

In a mixing bowl, beat butter, sugar, juice and eggs. Combine flour, baking powder and salt. Stir into egg mixture alternately with milk. Fold in peel, nuts and blueberries. Pour into a greased 8-inch x 4-inch x 2-inch loaf pan. Bake at 350° for 60-70 minutes or until bread tests done. Cool in pan for 10 minutes. Meanwhile, combine glaze ingredients. Remove bread from pan and drizzle with glaze. Cool on a wire rack.

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## Bread

### *Mysterious Woman's Blueberry Muffins*



Gloria Standage

**Submitted by Joyce Acklin,  
Gainesville**

*This recipe is from my sister-in-law,  
Gloria Standage, who taught school  
for 30 years.*

1 1/2 cups flour  
3/4 cup and 2 tablespoons sugar  
1/2 teaspoon salt  
2 teaspoons baking powder  
1/3 cup vegetable oil  
1 egg  
1/3 cup milk

1 cup blueberries  
1/2 teaspoon lemon juice  
1/2 cup chopped nuts

Heat oven to 400°. Grease large muffin cups. Combine flour, sugar, salt and baking powder. Place vegetable oil into a 1-cup measuring cup; add egg and enough milk to fill to the 1-cup mark. Mix oil, egg, milk, lemon juice with the flour mixture. Add nuts. Fold in blueberries. Cook 20 minutes or until done.

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## Bread

### Banana Bread

Submitted by Sharon Davidson, Pontiac

- 1/4 pound unsalted butter, room temperature
- 1 cup sugar
- 2 eggs
- 1 1/2 cups unbleached all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup mashed, very ripe bananas
- 1/2 cup sour cream
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts or pecans

Preheat the oven to 350°. Butter a 9x5x3-inch loaf pan or four small loaf pans.

With an electric mixer, cream the butter and sugar until light and fluffy. Add the eggs, beating well.

Sift the dry ingredients together and combine with the butter mixture. Blend well. Add the bananas, sour cream and vanilla. Stir well. Stir in the nuts and pour into the prepared pan.

Bake 1 hour, until a cake tester comes out clean. Turn out onto a rack to cool.

Makes 1 large loaf or 4 small loaves.

### Broccoli Cornbread

Submitted by Betty Ortega, Gainesville

- 5 eggs, beaten
- 1 large onion, chopped
- 10-ounce package frozen chopped broccoli, thawed and drained
- 1 1/2 sticks melted butter
- 2 cups cottage cheese



- 1 cup self-rising yellow cornmeal mix
- 3/4 cup self-rising flour
- 1 cup milk

Mix cornmeal, flour and milk. Blend well. Add the rest of the ingredients. Mix well. Pour into greased 9x12 pan or an 11-inch iron skillet. Bake at 350° for 1 hour or until brown on top.



## Breakfast

### Cheesy Ranch Hash Brown Casserole

Submitted by Cathy Denton, Bakersfield

- 1 package frozen hash browns (thawed and dried with paper towels)
- 1 pound sausage of choice, I use hot
- 2 cups cheddar cheese
- 1 package Ranch dressing mix

- 12 ounces sour cream
- Salt and pepper

Preheat the oven to 350°.

Fry sausage and drain. Mix all ingredients together. Bake in a greased baking dish for 30-45 minutes.



## *Bridget Betian*

Our daughter Bridget is a special needs young lady, age 46. Last year she moved into her first new house. When she comes back home she still loves to help me cook. Her handicaps never stop her from wanting to help. Here are a few of her favorites that she can do with just a little help from Mom. She loves to make these recipes for friends and family at Christmastime or just because we want to bake.

Tammy Betian, Ocie

## *Peanut Buttercup Cookies*

1 package refrigerated peanut butter cookie dough  
1 bag of miniature Reese's cups

Preheat oven to 350°.

Slice the cookie dough into 1-inch thick slices, then into quarters. Place one quarter into each cup of a mini muffin pan. Bake for 9 to 11 minutes.

While the dough is still warm, push a Reese's peanut butter cup into each muffin cup and let cool in the pan. When the cookies are cool, use a spoon to remove them.



## *Chocolate Covered Pretzels*

Melt milk chocolate in the microwave. Cover half of each pretzel with the melted chocolate. Can add crushed nuts or crushed candy. Cool on wax paper lined cookie sheet.



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# Cake

## Eclair Cake

**Submitted by Sally Lyons McAlear, Springfield**

*Sharon Walter's Recipe: A dear friend of mine passed away on October 23, 2019, so to honor her memory, I thought I would submit one of her recipes – a real favorite of ours. She typed this recipe on an index card for me in 1988.*

- 1 box of graham crackers
- 2 (3.4 ounce) packages of instant French vanilla pudding
- 3 1/2 cups milk
- 1 8 ounce container Cool Whip (thawed)

Butter the bottom of a 9x13 cake pan. Line with whole crackers to cover bottom. Mix pudding with 3 1/2 cups of milk, and beat at low speed for two minutes. Blend in

the thawed Cool Whip. Pour half of the mixture over the crackers and cover with another layer of crackers. Add the rest of the pudding mixture and cover with another layer of crackers. Refrigerate for two hours.

### Frosting

- 1/4 cup cocoa
- 2 teaspoons light Karo syrup
- 1 teaspoon vanilla
- 3 tablespoons softened butter or margarine
- 1 1/2 cups powdered sugar
- 3 tablespoons milk

Beat all ingredients together with an electric mixer until mixed. Then spread on cake with a knife. Frosting will be very thick.

Refrigerate at least 24 hours before serving.



## Strawberry Cake

**Submitted by Linda Wilson, Pontiac**

- 1 box white cake mix (Pillsbury's)
- 1 package strawberry Jell-O (regular size)
- 3/4 cup oil
- 1/2 cup strawberries
- 1/2 cup water
- 1 tablespoon flour
- 4 eggs

Mix all at once. Bake at 350° for 35 minutes.

### Top:

- 1 box confectioners sugar
- 1 stick oleo
- 1/2 cup strawberries

## Black Walnut Pound Cake

**Submitted by Martha Butterfield, Wasola**

Drop into mixer in order:

- 2 cups sugar
- 2 sticks butter
- 2 cups flour
- 5 large eggs
- 1/4 teaspoon salt
- 1 cup black walnuts
- 1 teaspoon vanilla

Beat at high speed for 5 minutes. Pour into greased and floured 10-inch tube pan and bake 1 hour, 15 minutes at 350°.





# Cake

## Carrot Cake

Submitted by Sharon Hawkins, Springfield

4 eggs  
2 cups sugar  
1 cup oil  
3 small jars baby food carrots  
2 cups flour  
2 teaspoons soda  
2 teaspoons cinnamon  
1 teaspoon salt  
1 teaspoon vanilla

### Frosting:

3 ounces cream cheese  
1/2 stick margarine  
1 2/3 cup powdered sugar  
1/2 teaspoon vanilla

Mix eggs, sugar, oil and carrots. Add flour, soda, cinnamon, salt and vanilla. Beat until creamy. Bake in a 9x13 pan at 350° for 45 minutes.

Frosting: Mix all ingredients until smooth and creamy. Spread over cooled cake.



## Chocolate Icing

Submitted by Colene Rose, Zanoni

5 tablespoons butter or margarine  
1/3 cup milk  
1 cup sugar  
1 cup chocolate chips  
1 tablespoon vanilla

Put first 3 ingredients in a sauce pan. Boil 3 minutes. Add 1 cup chocolate chips and 1 tablespoon vanilla. Beat to spreading stage.

## Oatmeal Wonder Cake

Submitted by Lotus Jacob, Gainesville

1 1/4 cups boiling water  
3/4 cup rolled oats

Pour water on oats. Cover and let stand for 20 minutes.

### Mix in order

1/2 cup butter or margarine  
1 cup white sugar  
1 cup brown sugar  
3 eggs  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/2 teaspoon nutmeg  
1/2 teaspoon salt  
1 teaspoon cinnamon

### Optional

1 cup of walnuts  
1 cup raisins

Add prepared oatmeal. Pour into greased and floured 8x12 pan. Bake at 325° for 30-35 minutes. Ice.

### Frosting:

1/3 cup butter  
2/3 cup brown sugar  
3 tablespoons milk or cream  
1 cup icing sugar

In sauce pan, bring to boiling point sugar and butter over low heat for 2 minutes. Add milk and return to boiling, cool slightly. Add icing sugar.







## Cake

### Punch Bowl Cake

Submitted by Sharon Hawkins, Springfield

- 1 white cake mix
- 1 large vanilla pudding
- Milk
- 1 large can crushed pineapple
- 3 to 4 bananas
- Fresh strawberries
- 1 large Cool Whip
- Nuts (optional)

Bake cake mix according to directions on box. Cool when done and then crumble into pieces. Save for later.

Mix pudding according to directions on box and save for later. In a punch bowl, layer cake, then pudding, then bananas, then pineapple and then Cool Whip. Repeat layers, ending with Cool Whip on top. Put fresh strawberries and nuts on top.



### Chocolate Chip Cake

Submitted by Colene Rose, Zanoni

- 1 yellow cake mix
- 1 small box instant vanilla pudding
- 1 1/2 cups water
- 1/2 cup oil
- 4 eggs
- 1/2 to 3/4 cup chocolate chips

Preheat oven to 350°. Prepare bunt pan. Combine all ingredients except chocolate chips, stirring to mix well. Pour into prepared bunt pan and sprinkle chips on top. Using a table knife, gently swirl chips into batter so none remain on top of batter, moving them more to the center of the batter. Bake 55 minutes.

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## Cake

### *Chocolate Angel Cake*

**Submitted by Sharon Hawkins, Springfield**

- 1 (16-ounce) package of angel food cake mix
- 1/2 cup unsweetened cocoa
- 1 1/2 cup plus 2 tablespoons hot fudge topping, divided
- 2 cups whipped topping, divided
- 1 (21-ounce) can cherry pie filling, divided

Prepare cake mix according to package directions, mixing cocoa with dry ingredients. Spoon batter evenly into an ungreased 10-inch tube pan. Bake in a preheated 350° oven as directed on the package. Let cool as package directs. When cake is completely cooled, carefully remove from pan. Cut horizontally in half. Place one half, cut-side up, on serving plate. Spread with 3/4 cup fudge topping. (Do not heat topping). Cover with 1 cup whipped topping, then half the cherry pie filling. Place the second half of the cake over cherries, cut-side down. Spread with 3/4 cup fudge topping. Cover with remaining 1 cup whipped topping and remaining cherry pie filling. Refrigerate 1 hour. Just before serving, warm remaining 2 tablespoons fudge topping and drizzle over cherry pie filling.



### *Basic Bundt Cake with variations*

**Submitted by Colene Rose, Zandoni**

- 1 package yellow or white cake mix
- 1 box instant vanilla pudding
- 4 eggs
- 3/4 cup oil
- 3/4 cup water

Mix the above ingredients well and add any of the following combinations to create different cakes.

- 1 cup strawberry preserves, 1 teaspoon pumpkin spice, 1 cup chopped nuts
- 1 cup crushed pineapple, drained, 1 cup almonds and pineapple juice as substitute for 3/4 cup water
- 1 cup mincemeat, 1 teaspoon pumpkin pie spice, 1 cup nuts

Grease the bundt pan well, even if you are using a non-stick pan. Bake in a 350° oven for 50-60 minutes. Let sit in pan for 15 minutes before removing. Don't be afraid to try your own variations.







# Cake

## *Cream Puff Cake*

**Submitted by Kathy Fourcault, Pontiac**

Preheat oven to 400 °.

1/2 cup butter  
 1 cup all-purpose flour  
 4 eggs  
 3 (4-serving) boxes instant vanilla pudding  
 1 (8-oz.) package cream cheese, softened  
 4 cups milk  
 1 (8-oz.) container Cool Whip, defrosted  
 Chocolate syrup

Pour 1 cup water in sauce pan, add butter. Bring to a boil. Add flour, turn heat down or even off at this

point; stir until well mixed. Remove from heat. Let cool 2 minutes. Beat in eggs, one at a time, beating well after each addition. Spread mixture into greased 9x13 baking pan. Bake in a preheated 400° oven for 30-35 minutes. Watch carefully, do not over bake. Let cool.

Combine pudding mix, softened cream cheese and milk. Mix thoroughly. Pour mixture into cooled crust. Cover with Cool Whip topping, drizzle with chocolate syrup. Keep refrigerated.

Yield 12 servings.

Substitutions: sugar-free pudding, sugar-free Cool Whip and sugar-free chocolate syrup. Also can use chocolate pudding instead of vanilla.

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## *Mom's Chocolate Cake*

**Submitted by Carol (Hudson) Taylor  
in memory of her mother, Freda Lane**

*Mom had cut this recipe out of a newspaper, taped it on a sheet of paper, and had written at the top, "I've made a lot of chocolate cakes, but this is the best one I've ever made."*

- 1 cup lard or shortening
- 2 cups sugar
- 2 beaten eggs
- 1 cup sour milk
- 1/2 cup cocoa
- 2 1/2 cups flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup boiling water
- 1 teaspoon vanilla

Beat together shortening, sugar and eggs. Sour fresh milk with a few teaspoons of vinegar. Set aside. Sift co-

coa, flour, soda and salt together. Add dry ingredients alternately with milk to the shortening mixture. Mix well. Add, last of all, boiling water and vanilla. Bake at 350° in greased and floured cake pans for about 20-25 minutes. It's very moist if you don't overbake.







# Cake

## Miniature Christmas Fruitcakes

Submitted by Joyce Acklin, Gainesville

Yield about 6 dozen



1/2 cup light molasses  
1/4 cup water  
1 teaspoon vanilla extract  
1 box (15 ounces) raisins  
1 pound candied fruit, chopped  
1/2 cup butter or margarine  
2/3 cup sugar  
3 eggs  
1 cup plus 2 tablespoons all-purpose flour  
1/4 teaspoon baking soda  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg

1/4 teaspoon ground allspice  
1/4 teaspoon ground cloves  
1/4 cup milk  
1 cup chopped nuts

In a saucepan, combine molasses, water and vanilla; add raisins and bring to a boil. Reduce heat and simmer for 5 minutes. Remove from heat and stir in fruit; cool. Meanwhile, in a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Stir together dry ingredients; add to creamed mixture alternately with milk. Stir in fruit mixture, mix well. Fold in nuts, spoon into paper-lined miniature muffin tins, filling almost to the top. Bake at 325° for 22-24 minutes or until cakes test done. Cool on wire racks. Store in airtight containers.

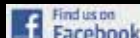
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## Candy

### *Crockpot Chocolate Candy*

**Submitted by Angela Valbracht, Gainesville**

2 pounds (36 oz.) salted dry-roasted peanuts  
 4 ounces (4 squares) German sweet chocolate  
 12 ounce package semisweet chocolate chips  
 2 1/2 pounds white almond bark

Put the peanuts in the bottom of a large crockpot.

Layer the chocolate over the peanuts, beginning with the sweet chocolate, followed by the chocolate chips, and then the almond bark.

Set temperature on low and cook for three hours. Do not stir the mixture.

After 3 hours, stir the mixture with a wooden spoon until smooth. Drop the candy into cupcake liners, using about 2 tablespoons per liner.

Allow to cool completely before removing the cupcake liners. Makes 30 to 40 pieces.

*NOTE: I have added a little peanut butter and rice crispy cereal after cooking.*



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## Candy

### Jackie Hoff's famous Peanut Brittle

Submitted by her daughter, Kim Uchtman



Butter two cookie sheets and place on large counter space ready for the stretching. You also have to have a candy thermometer. Mom uses her heavy-duty, six-quart pressure cooker pot. (A heavy pot keeps you from having to stir the candy too much.)

2 cups sugar

1 cup white syrup

1/2 cup water

Bring to boil. While boiling add 1 stick butter and 1 stick margarine. (If you add two sticks of butter, candy is too fragile and breaks.)

Stir often after 230°. Boil until 280°. At 280°, add 2 cups small, raw peanuts. Cook until 305°, stirring constantly. Remove from heat and add 1 teaspoon of baking soda. Stir

quickly until mixed. Pour candy onto each buttered cookie sheet, evenly divided. Immediately start with two forks, gently pulling edges. When candy cools enough to touch, pick up edges and pull until all candy has been stretched out from center.

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## Jane Elder: a baking heritage

Christmas cookie baking is an annual tradition for Jane Elder, who always has a helping hand from husband Andy. "They are not fancy, frosted things, but they're the ones we always make for Christmas," Jane said. Pictured on the plate that Jane is holding, clockwise from top, are Springerle, Ginger Creams, Lebkuchen and Rocks. Jane is also holding her Springerle board. It belonged to her great-great-grandfather, A.G. Jacobs. "He and his family immigrated to America in the 1860s from Ostfriesland, Germany, where he had been a baker. So the Springerle are a real tradition in my family. I didn't include the recipe for them since it requires the board to make them and is a little complicated. Andy always helps me with them, and I forget exactly how we do it from year to year. Good thing I have a helping hand in the kitchen!"

### Rocks

*These cookies come from Andy's mom, Betty Elder. She got the recipe from a neighbor in Kirkwood, Missouri. They are a real favorite with our family.*

1 cup butter  
1 3/4 cups sugar + 3 tablespoons  
3 eggs  
1 lb. package dates, cut up  
1 lb. pecans, chopped  
1 teaspoon cinnamon

1/4 teaspoon cloves  
2 teaspoons vanilla  
1/2 teaspoon salt  
1 teaspoon baking soda, dissolved in 1 teaspoon hot water  
3 1/2 cups flour

Mix ingredients well. Makes a soft dough. Drop on greased baking sheet 2 inches apart. Bake at 375° for 11 minutes. Makes 8 dozen cookies.



### Ginger Creams

*These were my mom, Florence Myers', favorites. She got the recipe from our cook at the camp we went to in the summer.*

1/2 cup shortening  
1 cup sugar  
1 egg beaten  
1 cup molasses  
4 cups flour  
1/2 teaspoon salt  
2 teaspoons ginger  
1 teaspoon each cinnamon, nutmeg, and cloves

2 teaspoons baking soda

Mix all together, then add 1/2 cup boiling water. Chill dough in refrigerator for a half hour. You may need to keep the dough in fridge as you make them as they are very sticky when you roll them out. Roll in teaspoon-sized balls in sugar and place on greased baking sheet. Bake at 400° for 11 minutes.

*Note: These are not what we consider regular molasses cookies. These cookies are soft and really gingery.*



Springerle are traditional German biscuit cookies with embossed designs made by pressing a mold onto rolled dough and allowing the impression to dry before baking them, which preserves the detail of the surface pattern. These Springerle cookies, baked by Jane Elder, were made using a board that belonged to her great-great-grandfather, a German baker who immigrated to the United States in the 1860s.



## Lebkuchen

*These came from Andy's father's family. His dad had a German grandmother and aunts and they loved to cook German dishes for him.*

*Note: These cookies have citron in them. It is hard to find now. I had to shop and shop for it. It is one of the ingredients in fruit cake, but it is not sold separately in stores. I had to order it online. The good thing is that you can keep it from year to year in the fridge.... it lasts forever.*

3 1/2 cups sifted flour  
 1/2 teaspoon baking soda  
 1 teaspoon ground cinnamon  
 1/2 teaspoon cloves  
 1/2 teaspoon nutmeg  
*(Cloves and nutmeg are allspice. If using it instead, measure 1 teaspoon.)*  
 1/2 cup honey  
 1/2 cup molasses  
 3/4 cup dark brown sugar, firmly packed  
 1 egg, slightly beaten  
 1 teaspoon grated lemon peel  
 1 tablespoon lemon juice  
 1/3 cup finely cut citron  
 1/2 cup finely chopped walnuts

Sift flour, soda, cinnamon, cloves and nutmeg. Combine honey and molasses in saucepan..bring to boil. Remove from heat and pour into large bowl...cool. Stir in brown sugar, egg, lemon peel and juice. Add sifted dry ingredients and mix until blended. Stir in citron and nuts. Chill 12 hours or longer. Place a small amount of dough on well-floured board...roll out to 1/4-inch thick. Use holiday cookie cutters to cut out shapes. Place on greased cookie sheet and bake at 375° till lightly browned. Makes 5 1/2 dozen cookies.

*When cookies are still warm top with the following:*

1 1/2 cups confectioner's sugar  
 3 tablespoons hot water  
 1/2 teaspoon vanilla.

Stir water and vanilla into confectioner's sugar and mix until well blended. Brush on warm cookies. Let cool before storing.

*Note: These cookies are better if stored for several weeks in tight containers. (This is a long-running joke in our family. They are always sampled right away. And the cookie eaters always find the cookie box where they are stored and sample again – adults and kids!!!)*



## Cookies

### Poor Man's Cookies

Submitted by Martha Butterfield, Wasola

- 1 cup cooked raisins
- 1/2 cup juice
- 1/2 cup shortening
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cinnamon
- 1 teaspoon salt
- 1 egg
- 1 cup sugar
- 2 cups flour
- 1/2 cup nuts

Mix and bake in moderate oven (350-375°) until brown for cookies, drop on cookie sheet and frost with powdered sugar icing.

### Peanut Butter Cookies

Submitted by Carol Jones, Price Place, Arkansas

- 1 cup shortening
- 1 teaspoon vanilla
- 1 cup white sugar
- 1 cup brown sugar
- 2 beaten eggs
- 1 cup peanut butter
- 3 cups flour
- 1/8 teaspoon salt
- 2 teaspoons baking soda

Cream shortening, vanilla and sugar. Add eggs, beat thoroughly. Stir in peanut butter and then add sifted dry ingredients. Form into balls, place on cookie sheet and press with back of fork to make crisscross. Bake at 350° for 10-12 minutes.

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## Thornfield native, noted international executive, shares favorite recipes

Thornfield native Margo Murray, now splitting her time between Oakland, California, and Hartsburg, Missouri, shared some of the favorite recipes she has tested, adapted and improved over the years.

She and her five siblings, the children of the late Marcus H and Luverna Howerton Murray, grew up in Thornfield. Margo's brother and sister-in-law, Marvin and Arlee Dann Murray, operated the store in Thornfield for many years. She now serves as president and CEO of The Managers' Mentors, Inc., leading an international team of organizational mentors and productivity experts.

Years ago, she started working on what she calls a "menu book" – Margo's Menus – that describes, step by step, how to make gourmet meals. The book's recipes are designed to guide those who find the timing of various dishes daunting.

Margo has taken cooking classes, including Cookery at the Cove, and in Italy with Chef Paolo Monti and on board a Holland America cruise ship with Chef Henry Vortriede.



Margo Murray – as a first-grader in Thornfield and now.



### Margo's Menus: Apple Ginger Chutney

*I adapted this recipe from an OLD Kerr canning book.*  
Makes 9 half-pints

12 tart apples, Pippin or Granny Smith (about 5 # US)  
1 red bell pepper  
2 green bell peppers  
2 cups cider vinegar

1/2 cup lemon juice  
2 tablespoons ginger root, grated (takes about 4" of plump root)  
1 cup brown sugar  
1 cup white sugar  
1 teaspoon salt  
1/2 teaspoon cardamom  
1/2 teaspoon cayenne pepper  
1 tablespoon whole peppercorns

1 stick cinnamon  
1 cup raisins (or craisins)

1. Scrub apples, cut out cores (need not peel), and chop into 1/2-inch chunks.
2. Grate ginger.
3. Wash and take seeds from bell peppers, cut into chunks.
4. Put ingredients into large pot, in order listed.
5. Bring to boil while stirring, then turn heat to simmer.
6. Stir occasionally to prevent sticking and scorching.
7. Simmer until thick (some small apple pieces will have mashed, larger ones still have shape and texture).
8. While mixture is simmering, wash jars in hot water and keep warm.
9. Put jar rings and flats into pan of hot water.
10. When mixture is thick, put into jars.
11. Wipe jar mouth clean.
12. Seal tightly with lids and rings.





## Margo's Menus: Dense Chocolate Torte

6 eggs, large, at room temperature  
 8 oz. chocolate, bittersweet, broken into pieces or chopped  
 8 oz. butter, unsalted  
 3 oz. cocoa powder  
 9 oz. brown sugar, light  
 1/4 teaspoon salt

1. Preheat oven to 325°
2. Butter spring-form pan (mine is 8") or 12 4-oz ramekins. Wrap bottom of pan with foil
3. Whip eggs on high speed until tripled in size and very pale, about 10 minutes, use deep pour bowl
4. Combine butter and chocolate in small pour bowl, or 2-cup measuring cup, set in barely simmering water, melt, stirring occasionally
5. Sift together the cocoa, brown sugar and salt
6. When eggs are ready, add chocolate mixture and cocoa mixture alternately to make a smooth batter

7. Pour batter into the spring-form pan (or ramekins)
8. Place the pan (ramekins) in large baking dish, pour hot water around them (not as deep as the foil wrap)



9. Bake until the cake is firm in the center, and just starting to pull away from the edges, about 35 -45 minutes
10. Remove from the oven and cool to room temperature
11. Turn out onto serving plate
12. Garnish with strawberries drizzled with aged Balsamic vinegar
13. Slice with a knife dipped first into hot water  
*Torte may be frozen for later use.*



## Margo's Menus: Grammy Murray's White Christmas Pie

**Adapted by Margo**

*Our mother, Luvena Elvina Howeron Murray, always made this pie. I tried to recreate it, and for several years, I made it for my sister, Yvonne Murray Clark.*

1 pie crust (your favorite recipe or a store-bought crust), baked and cooled  
 1 envelope unflavored gelatin  
 1/4 cup warm water  
 1 1/2 cups granulated sugar  
 1/4 cup all-purpose flour  
 1/2 teaspoon salt  
 1 3/4 cups whole milk  
 3/4 teaspoon almond extract  
 3/4 teaspoon vanilla extract  
 1/2 cup heavy cream  
 1 cup coconut, sweetened shredded  
 5 tablespoons coconut, tinted green, (4-6 drops green food color) for decorating the top

1. Put ice cubes and 3-4 inches of water in a bowl or sink.
2. Sprinkle gelatin on warm water and allow to dissolve.
3. In a medium saucepan, combine sugar, flour and salt.
4. Whisk in the dissolved gelatin.
5. Gradually whisk in the milk.
6. Place on medium high heat and bring to a boil, stirring constantly. Once the mixture boils, boil it for one minute.
7. Remove from heat and place pan into the ice bath.
8. Stir in the vanilla and almond extracts.
9. Stir from time to time and allow to cool until the mixture mounds slightly when dropped from a spoon.
10. In a stand mixer, or using a hand mixer with a large bowl, beat the heavy cream on high until stiff peaks form.
11. Fold in the coconut.
12. Fold whipped cream into the cooked mixture until completely combined.
13. Spoon into the pie shell.
14. Make a wreath around the edge with tinted coconut, decorate with gum drops.
15. Refrigerate for at least 4 hours, until firm.



## *Cookies*

### *Cake Mix Cookies*

**Submitted by Georgia Burford, Price Place, Arkansas**

Cake mix, whatever flavor you like

1 stick butter

1 egg

Mix together.

3 tablespoons sugar

1 teaspoon cinnamon

Mix together in a shallow dish.

Form the dough into balls using a teaspoon to size the balls. Roll them in the sugar and place on cookie sheet lined with parchment paper about an inch apart. With a small glass press bottom onto each cookie dough ball to flatten and cause a divot to be filled before cooking.

Filling for the divot: Fresh fruit (I like peaches), skinned, chipped and sugared or your favorite jam.

Place in preheated 350° oven for 15-20 minutes.

Cool on a rack.



### *High Protein Peanut Butter Oat Bars*

**Submitted by Martha Butterfield, Wasola**

6 tablespoons chunky peanut butter

3 tablespoons oleo, softened

2 tablespoons honey

3/4 cup Splenda

2 eggs

1 1/2 teaspoons vanilla

2 cups old-fashioned oats

1/2 cup nonfat milk powder

1/2 cup all purpose flour

1/4 teaspoon salt

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1 ounce semisweet chocolate

Preheat oven to 350°. Spray a 9x13 pan with nonstick cooking spray.

In a large bowl, beat peanut butter, oleo and honey. Add Splenda, eggs and vanilla. Beat until fluffy (2 to 3 minutes).

Stir in remaining ingredients except chocolate.

Press mixture into baking pan and bake for 12 to 14 minutes. Remove from oven.

In a small bowl, melt chocolate in microwave for 30 to 60 seconds. Stir and drizzle with a fork over pan. Cool, cut and serve bars.







# Cookies

## Best Chocolate Chip Cookies

Submitted by Susie Cannon

2 1/4 cups flour  
 1 teaspoon baking soda  
 1 cup softened butter  
 1/4 cup granulated sugar  
 3/4 cup brown sugar  
 1 teaspoon vanilla  
 1 package instant vanilla pudding  
 2 eggs  
 1 12-ounce package milk chocolate chips

Mix flour with baking soda. In a separate bowl, combine butter, sugars, vanilla, pudding and mix until creamy. Add eggs and mix until creamy. Gradually add flour mixture until well blended. Add chocolate chips, blend. Batter will be stiff. Bake at 375° for 8-10 minutes on an ungreased cookie sheet.



## Brown Sugar Cookies

Submitted by Martha Butterfield, Wasola

1 cup brown sugar  
 1 cup white sugar  
 1 1/2 cup shortening  
 1 cup raisins or nuts  
 2 tablespoons vinegar with 1 teaspoon soda dissolved in it  
 2 eggs  
 2 teaspoons baking powder  
 4 1/2 cups flour

Mix together, roll in balls and press with fork. Bake in moderate oven about 10 to 12 minutes.

## Peanut Crispies

Submitted by Wilma Fish, Vanzant

1/2 cup sugar  
 1/2 cup corn syrup  
 1 cup crunchy peanut butter  
 1 cup chow mein noodles

Stir together sugar and corn syrup and bring to a boil.

Take pan off stove and stir in chow mein noodles and peanut butter.

Drop by spoonfuls onto wax paper. Cool.

Share with a friend.



## Potato Chip Cookies

Submitted by Carol Jones,  
 Price Place, Arkansas

1 cup shortening  
 1 cup white sugar  
 1 cup brown sugar

Cream together above ingredients.

2 eggs  
 1 teaspoon vanilla  
 1 teaspoon soda  
 2 cups flour  
 2 cups crushed potato chips  
 1 regular-size package butter-scotch morsels

Bake on ungreased cookie sheet for 325° for 10 minutes or until brown.



## Love of baking passed from generation to generation

The love of baking started at a young age for Madison Reardon.

When she was just big enough to stand in a chair, she started helping her Great-Grandma Shirley Garrison make desserts. When Vernon and Shirley Garrison of Theodosia babysat for Madison and her sister, Emma, Grandma Shirley and the girls were always baking something. Her family said Grandma Shirley was a great cook and always had something sweet for her family to snack on.

Madison, the daughter of Shawn and Malissa Reardon of Theodosia, is a freshman at Lutie High School and still loves to bake. But she also loves to cook and won the Chili Cook-off at Lutie a couple of years ago, in three categories.

One of her favorite desserts is pumpkin pie. "When Madison would get in from school, Grandma Shirley would ask what she wanted for a snack and she would reply, 'Let's make a pumpkin pie,' and of course they would," said Madison's Grandma Shena Loftis.

When Shirley died in 2014, Madison told her Grandma Shena she wanted to make a pumpkin pie. However, they could not find the recipe she made it from.

"We think she made it from memory and maybe didn't have a recipe," Shena said. "Mom made everything from scratch; she always made her own pie crust, too. We made a few pies, and Madison would say, 'NO. That's not it.' We have used different recipes, but this one comes close to what Madison remembers of Grandma Shirley's pumpkin pie.

"Madison remembers Grandma going to the freezer and getting a bag of pumpkin, so she used fresh pumpkin that she had to puree. The other ingredient that is missing is the love she poured into each pie while baking for her family and friends."

Shena said Madison hopes everyone enjoys her pumpkin pie recipe. Madison doesn't like a lot of the spices so this recipe has just a little cinnamon and pumpkin pie spice. The pie crust is Grandma Shirley's recipe that she always used.



**Madison Reardon shares a love of baking passed down from her great-grandmother Shirley Garrison.**



### Madison's Pumpkin Pie

1 unbaked pie crust	1 tablespoon plain flour
1 16-ounce can pumpkin	1 tablespoon honey
1 can evaporated milk	1 teaspoon cinnamon
2 eggs	1 teaspoon pumpkin pie spice
3/4 cup of brown sugar	
1 tablespoon melted butter	

Preheat oven to 425°, beat eggs lightly in large bowl. Stir in remaining ingredients. Pour in unbaked pie

shell. Bake 15 minutes at 425°, then reduce temperature to 350° for 40 or 50 minutes or until knife inserted near center comes out clean. Cool on wire rack. Makes one 9-inch deep-dish pie.

### Grandma Shirley's Pie Crust

1 1/2 cups plain flour  
1/2 cup Crisco  
1/2 teaspoon salt  
7 tablespoons of milk

Mix ingredients except milk together until mixture looks like cornmeal. Add milk and roll out on floured board. Makes a 9-inch pie.





## *Cookies*

### *Chocolate Peanut Butter Cookies*

Submitted by Martha Butterfield, Wasola

1 package Duncan Hines Moist Deluxe Devil's Food cake mix  
3/4 cup crunchy peanut butter  
2 eggs  
2 tablespoons milk  
1 cup candy-coated peanut butter pieces

Preheat oven to 350°. Grease baking sheet. Combine cake mix, peanut butter, eggs and milk in bowl. Beat at low speed until blended. Stir in peanut butter pieces. Drop dough by slightly rounded tablespoons on baking sheet. Bake 7 to 9 minutes until light brown.

### *Buckeyes*

Submitted by Khristie Jacquin, Pontiac

1 box powdered sugar  
1 1/2 sticks melted butter  
2 cups crunch or plain peanut butter  
2 1/2 to 3 cups rice crisps  
1 12 oz. package semi-sweet chocolate chips  
1/4 bar paraffin wax

Combine first four ingredients, mix well and roll into 1- or 2-inch balls. Refrigerate overnight. Over double boiler melt wax and chocolate chips, dip peanut butter balls in the chocolate to look like buckeyes.



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## Desserts

### Taffy Apple Salad

Submitted by Lotus Jacob, Gainesville

Mix together...

- 1 large can crushed pineapple, drained
- 2 1/2 cups small marshmallows
- 4 large diced apples
- 1 can dry-roasted peanuts
- 16 oz. Cool Whip

Mix together and heat until thick...

- 1/2 cup sugar
- 1 tablespoon flour
- 1 beaten egg
- 1 1/2 tablespoons vinegar

Combine with other ingredients.

### Jell-O Salad

Submitted by Carol Jones, Price Place, Arkansas

- 1 large can fruit cocktail, undrained
- 1 can crushed pineapple, undrained
- 2 small or 1 large package Jell-O
- 1 large carton of Cool Whip
- 1 1/2 cup sour cream
- 1 cup chopped pecans or walnuts, optional

Pour fruit cocktail and pineapple into pan. Bring to a boil. Stir in Jell-O until dissolved. Refrigerate until almost set. Stir in Cool Whip, sour cream and nuts. Refrigerate until set or overnight.



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# The Ozark County Historium is serving up history

Ozark County cooking has been on the table whenever and wherever Ozark County families have gathered. In this undated photo, Alva McDonald presides over the head of the table as he and his wife, Delphia and two of their sons-in-law, Hayden Carter, left, and R. G. Landers, enjoy a meal in the McDonalds' Gainesville home.

After a fire destroyed the previous building, Alva and Delphia in 1929 built the general store building on the west side of the Gainesville square that now serves as the home of the Ozark County Historium. Family members have said that when Alva walked home for lunch, he usually invited whoever happened to be in the store at the time to come along. Delphia never knew how many people she was cooking for, but no one was turned away.

We share that philosophy at the Historium – all are welcome to come and visit. Search for your family's Ozark County history in our genealogical library, pursue more than 100 years of the Ozark County Times archives on our computers, enjoy one of our appealing and frequently changing exhibits or special events, or join our quilting and knitting groups.



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## Desserts

### Frozen Pink Delight

Submitted by Betty Ortega, Gainesville

- 1 8-ounce package cream cheese
- 3/4 cup sugar
- 1 20-ounce can crushed pineapple, drained
- 1 10-ounce package frozen strawberries with juice, no sugar
- 1 8-ounce carton whipped topping
- 1/2 cup mini marshmallows



Soften and blend cream cheese with sugar. Mix together the drained pineapple, strawberries, whipped topping, and marshmallows. Combine cream cheese mixture with fruit mixture. Pour into 10-inch bundt pan or 9-inch by 11-inch baking dish. Cover with foil and freeze at least 24 hours. If using a bundt pan, unmold on a pretty glass plate for nice presentation. If using baking dish, slice and serve.

### Popcorn Balls Submitted by Tammy Betian, Ocie

- 1 cup light corn syrup
- 1/2 cup sugar
- 1 package (3 oz.) any Jell-O
- 9 cups popped corn

Bring syrup and sugar to a boil. Remove from heat and add Jell-O, stirring until dissolved. Pour over popcorn, mix well. Quickly form into balls. Peanuts can also be added.



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## Desserts

### *Peach Dessert*

**Submitted by Sharon Hawkins**

#### *Crust:*

2 cups flour  
1 cup pecans  
1 cup butter

Mix crust ingredients. Bake for 15 minutes at 375 degrees. Cool.

#### *First layer:*

1 (8 ounces) cream cheese  
1 cup Cool Whip  
1 cup powdered sugar

Mix cream cheese, Cool Whip and powdered sugar. Spread on cooled crust.

#### *Second layer:*

2 small boxes instant vanilla pudding  
3 cups milk  
1 teaspoon almond flavoring

Mix pudding, milk and almond flavoring. Spread on cheese mixture. Top with Cool Whip and arrange sliced fresh peaches on top.



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## *Class of 1979 reunion recipes*

When the Gainesville High School class of 1979 held its 40-year reunion on Aug. 31, 30 classmates, along with several former teachers, family members and friends, met at the high school to enjoy a catered fried-chicken lunch highlighted by cinnamon rolls and blonde brownies for dessert. The desserts were made from the 40-year-old recipes of their old school favorites.

Paula Herd Rose, who helped organize the reunion, said the recipes came from Melinda Hannaford Abraham, who had adapted the cinnamon roll recipe handed down to her from her grandmother, Edna Hannaford, who had worked in the kitchen at Gainesville Schools for many years. Denise Crisp shared her adapted recipe for blonde brownies that was also popular during the class members' high school days. The recipes are shared here.

Classmates enjoyed other reunion activities as well. **Above:** Those who attended were, from left, (front) Anna Cotton Emerson, Barbara Lund Lewis, Elaine Silvey Burnett, Sandi Chrietberg Richards, Annette Frunzi Pendergrass, Janet Hambelton Johnson, Angela Ellison, Lean Collins Dixon, Rebecca Dillsaver Torres; (second row) Kathy Frazier, Kris Pitcock Luebbert, Debbie Frye Eslinger, Paula Herd Rose, Karla Dean Hathcock, Marta Rackley Haden, Sherry Anderson Patterson, Lisa Blake, Doug Johnson, Bobby Simpson, Marketa Crisp Hambelton, Mark Evans; (third row) Monty Crisp, Mike Poe, Mike Haden, David Taylor, Brent Miller, Rocky Sullivan, Tim Campbell, Eric Johnson and Danny Dotson. Former teachers Mike Harlin, Craig Ross, Sid Smith, Barbara Teeeters and David Bandler also attended.



### *School Brownies (aka Blonde Brownies)*

**Submitted by Denise Crisp**

2 cups brown sugar  
2/3 cup melted shortening  
2 eggs  
2 teaspoons vanilla

2 cups flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1 cup mini chocolate chips

Mix shortening and brown sugar well. Add eggs and vanilla, and mix well. Add flour mixture, and mix well. Spread in a 9 X 13 pan. Sprinkle 1 cup mini chocolate chips on top. Bake 350° oven for 25-30 minutes.

*I usually grease only the bottom of the pan, and I use real butter for the shortening ...  
The recipe calls for 1/4 cup nuts, optional.*



# Gainesville Schoolhouse Cinnamon Rolls

**Submitted by Melinda Hannaford Abraham**

*This recipe was modified for home use by my grandma, Edna Hannaford, who worked as a cook in the Gainesville Schools for many years. She passed the recipe down to me. I have made a couple of changes to it over the years. The recipe makes around 45-60 rolls, depending on how thin you roll the dough and how small you cut the rolls. You can freeze the rolls after they have baked and before you ice them. After they are frozen, you can heat them up in the oven and then ice them, and they taste like fresh cinnamon rolls.*

2 cups of milk, scalded  
1 cup warm water  
3 packages of rapid-rise yeast  
3/4 cup of white sugar  
1/2 cup vegetable oil  
3 eggs, beaten  
1 tablespoon salt  
5-7 cups all-purpose flour

In a small bowl, add yeast to warm water, dissolve, add 1/4 cup of sugar. Set aside and let proof. It will bubble up and expand to at least triple in volume. In a large mixing bowl add vegetable oil and 1/2 cup of sugar, beating well. Add milk and beat. Slowly add eggs and salt. Add flour, 1/2 a cup at a time, to cool the mixture. Add approximately 3-4 cups of flour. Add yeast mixture and continue adding the rest of the flour. You will need to change out your beater for a dough hook on your mixer. The dough should start pulling away from the side, and you should be able to touch the dough with a floured finger and not stick.

Put out dough on a generously floured surface and knead until smooth, approximately 10 minutes. Put the dough in a large oiled pan



**Edna Hannaford**

and cover. Let rise until at least double in size.

Mix together the following for the filling:  
6 sticks of butter, softened but not melted  
1/2 cup ground cinnamon  
2 cups of white sugar

Flour surface, punch down dough, grab small amounts of dough and roll in a rectangle until very thin. Spread with filling mixture. Roll up and cut into 1"-2" slices. Place in greased pan and cover and let rise until double. Bake 20 minutes at 350°, until nicely browned.

*Icing:*  
3/4 bag powdered sugar  
1 teaspoon cinnamon  
Milk

Mix all the ingredients together until smooth and thin. Immediately after you remove the rolls from the oven, spread the icing over them.



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## Desserts

### Rocky Road Fudge Bars

Submitted by Mary Villnow, Pontiac

#### Batter:

- 1/2 cup butter
- 1 oz. unsweetened chocolate
- 1 cup sugar
- 1 cup flour
- 1/2 cup to 1 cup nuts
- 1 teaspoon baking powder
- 1 teaspoon vanilla

Melt butter and chocolate. Remove from heat; add remaining batter ingredients. Blend well. Spread into greased 9x13 pan.

#### Filling:

- 8 oz. cream cheese (reserve 2 oz. for frosting)
- 1/2 cup sugar
- 2 tablespoons flour
- 1/4 cup butter
- 1 egg
- 1/2 teaspoon vanilla
- 1/4 cup chopped nuts
- 1 cup chocolate chips

Combine 6 oz. softened cream cheese with sugar, flour, butter, egg and vanilla. Blend until smooth. Stir in nuts. Spread over chocolate layer. Sprinkle with chocolate chips. Bake at 350° for 25-35 minutes. Remove from oven; sprinkle with marshmallows. Return to oven and bake for 2 minutes.

#### Frosting:

- 2 cups miniature marshmallows
- 1/4 cup butter
- 1 oz. unsweetened chocolate
- 2 oz. cream cheese
- 1/4 cup milk
- 3 1/2 cups powdered sugar
- 1 teaspoon vanilla

Melt butter, chocolate, cream cheese and milk. Stir in powder sugar and vanilla. Beat well. Pour over marshmallows and swirl. Store in refrigerator.

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## Desserts

### Rhubarb Crunch

Submitted by Michele Hoffa, Pontiac

*Mix until crumbly:*

- 1 cup sifted flour
- 3/4 cup uncooked oatmeal
- 1 cup brown sugar
- 1/2 cup melted butter

Press half of crumbs into greased 9-inch pan. Cover with 4 cups diced rhubarb

*Combine:*

- 1 1/2 cups sugar
- 3 cups water
- 3 tablespoons cornstarch
- 1 teaspoon vanilla

Cook until thick and clear.

Pour over rhubarb. Top with remaining crumbs. Bake one hour at 350°.



### Banana Pudding

Submitted by Kay Duffin,  
Price Place, Arkansas

- 1 box vanilla wafers
- 4 bananas
- 2 1/2 cups milk
- 1 large box vanilla instant pudding
- 1 can Eagle Brand condensed milk
- 12 oz. container of Cool Whip, thawed

Make pudding using only 2 1/2 cups of milk. Pour in the Eagle Brand milk. Add the Cool Whip. Blend on low with mixer. Layer this with the vanilla wafers and sliced bananas.

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## Main Dishes

### *Sonora Chicken*

**Submitted by Sharon Hawkins, Springfield**

- 4 chicken breasts
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can chili without beans
- 1 can (4 ounces) chili salsa or taco sauce (1/2 cup)
- 1/2 cup milk
- 12 corn tortillas
- 1 small onion, chopped
- 1/2 pound shredded Cheddar cheese
- 1/2 pound shredded Monterey Jack cheese

Boil chicken until tender. Debone chicken and tear into bite-sized pieces. Mix all other ingredients except chicken, cheese and tortillas. Tear tortillas into pieces. In a 9x13x2-inch casserole pan, layer half of the tortillas, half of the chicken, half of the sauce and half of the shredded cheese; then repeat layers. Bake for 1 1/2 hour at 350° or until completely heated.



### *Hamburger Casserole*

**Submitted by Carol Jones, Price Place, Arkansas**

- 2 pounds hamburger
- 6 large potatoes, partially boiled
- 8 slices of American cheese
- 1 can golden mushroom soup
- 1 onion, diced, optional

Season hamburger and pat in the bottom of a 9x13-inch pan. Sprinkle with onions. Slice potatoes in medium slices and place on hamburger and onions. Place cheese slices over all and cover this with mushroom soup. Bake covered for 1 hour at 400° and then uncovered for 1/2 hour.

### *Unstuffed Cabbage Roll Skillet*

**Submitted by Colene Rose**

- 2 pounds ground beef
- 1 large onion, chopped
- 1 small head cabbage, chopped
- 2 (14.5 ounce) cans diced tomatoes
- 1 cup water
- 2 cloves peeled garlic, minced
- 2 teaspoons salt
- 1 teaspoon ground black pepper

Heat Dutch oven (or large sauce pan) over medium-high heat. Add beef and onion; cook, stirring constantly until beef loses its color (5-7 minutes) breaking into crumbles as it cooks. Drain; discard grease.

Add remaining ingredients to beef-onion mixture; reduce heat; simmer until cabbage is tender. (Don't overcook).



### *New Year's Meal*

**Submitted by Tammy Betian, Ocie**

- 1 package hot sausage, cut into pieces
- 1 can Hoppin John
- 1 can black-eyed peas
- 1 can mixed greens
- 2 carrots, diced
- 1 extra large can of vegetable juice, like V8
- 1 cup water
- leftover corn if handy

Put into a Crockpot and cook all day on low. Serve over egg noodles.







## Main Dishes

### Jambalaya

Submitted by Tammy Betian, Ocie

1 pound hot sausage  
 1 pound cooked shrimp, thawed  
 1 chopped onion  
 1 chopped green pepper  
 1 cup chopped celery  
 1 to 1 1/2 cups cut okra  
 1 can diced tomatoes  
 1 can of water  
 1 can Rotel, mild  
 1 teaspoon chicken base  
 1 teaspoon garlic  
 1/2 teaspoon black pepper  
 1 pinch of cayenne

1/2 teaspoon thyme leaves  
 1 bay leaf  
 About 2 cups of cooked rice

Cut uncooked sausage into pieces. Put in Crockpot. Add other ingredients, except shrimp and rice. Stir. Cook in Crockpot on low about 6 to 7 hours. The last 15 minutes remove bay leaf and add shrimp. Cook rice. Put rice into individual bowls and top with jambalaya.



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## Main Dishes

### Upside-Down Pizza

Submitted by Angela Valbracht, Gainesville

- 1 pound ground beef
- 1 medium onion
- 14-ounce jar of spaghetti sauce
- 2 cups shredded mozzarella cheese
- 1 cup milk
- 2 eggs
- 1 teaspoon vegetable oil
- 1 cup all purpose flour
- 1/2 teaspoon salt

Cook beef and onion in skillet then drain. Add spaghetti sauce then cover and simmer. Pour into a greased 13x9x2 baking dish. Sprinkle with cheese.

In a blender, combine milk, eggs, oil, flour and salt; cover and process until smooth. Pour over cheese. Bake uncovered at 400° for 25-30 minutes or until golden brown. Serves 12



### Company Casserole

Submitted by Joyce Acklin, Gainesville

*When Mom got where she couldn't cook anymore, and Dad, Ray Standage, found out he could make this, he was always proud. It was so good.*

- 1 pound hamburger
- 1 medium onion, sliced
- 6 medium potatoes, sliced
- Salt and pepper, to taste
- 1 can cream of mushroom soup
- 1/2 cup undiluted evaporated milk

Arrange hamburger, onion and potatoes in casserole dish in layers, seasoning to taste. Add soup and milk. Cover. Bake at 375° for 45 minutes to 1 hour or until done.

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## Main Dishes

### Tamale Pie

Submitted by Georgia Burford, Price Place, Arkansas

#### Shell:

Make a corn mush crust by cooking corn meal with milk until blended and fairly stiff. 2 cups cornmeal should be enough for a 9-inch pie pan. Add the milk a little at a time. Do not add so much that it gets runny. Allow to cool until just warm. Press into a buttered pie dish, making sure to get it up the sides as well. Sprinkle grated cheddar cheese on the bottom and place in a preheated 350° oven. Bake for 10-12 minutes.

#### Filling:

Cook six boned chicken breasts and grind them up with 2 large cans of chili peppers, 2 onions, cumin and chili powder to taste. It takes quite a bit of chili powder. Mix in 3 large eggs. Pour into pie shell. Spread grated cheese on top. Place back into 350° oven for 30-40 minutes.

Serve with sour cream and salsa.



### Swiss Steak

Submitted by Lotus Jacob, Gainesville

1 pound lean sirloin steak or cook's choice, cut up into 3x2 pieces

1/2 cup flour

salt and pepper to taste

1/2 pound mushrooms, sliced

1 medium onion, diced small

1 cup water

Dip steak pieces in flour, then brown in olive oil or other quality oil. Lay aside.

Dip onion and mushrooms in flour and brown in the same pan. Add water, salt and pepper to the pan. Add back the meat.

Cover and place in a 350° oven for approximately 2 hours or until tender. Add additional water if needed. Serve with mashed potatoes.

Serves 4.



### Hamburger Pie

Submitted by Lotus Jacob, Gainesville

10-ounce can French-style green beans, whole kernel corn, peas or mixed vegetables

1 pound ground beef, pork or lamb

1/2 cup chopped onion

1 can condensed tomato or cheddar cheese soup

1 teaspoon Worcestershire sauce

1/4 teaspoon dried thyme, crushed

Enough mashed potatoes for four servings

Run cold water over frozen vegetables to separate. In a large skillet, cook meat and onion until meat is brown. Drain. Stir vegetables and 1/4 cup water into skillet. Cook, covered, 5-10 minutes or until tender. Stir in soup, Worcestershire sauce, thyme and 1/4 teaspoon pepper. Transfer to a 1 1/2-quart casserole. Prepare potatoes according to package directions. Drop in mounds atop hot mixture. If desired, sprinkle with paprika. Bake in a 375° oven for 25-30 minutes or until hot. Serves 4.



## Pies

### Grandma Rena's Apple Pie

**Submitted by Carol Taylor  
in memory of her grandmother, Rena Loftis,  
formerly of Romance**

*This woman was the definition of strength. She walked 3 miles to work at the old Romance store while raising six children. She cooked on a wood stove for most of her younger years, and always had a table full of food on Sundays. I remember her mashed potatoes, hot rolls and her apple pies. Nobody has made a better apple pie! Love and miss her dearly!*

Pastry for 9-inch, 2-crust pie  
3/4 cup sugar  
1/2 cup flour  
3/4 teaspoon nutmeg  
1 tablespoon cinnamon  
6 cups thinly sliced, pared apples  
4 tablespoons margarine or butter

Stir together sugar, flour, nutmeg, cinnamon and salt. Mix with apples. Turn into pastry-lined pan; dot with butter. Cover with top crust; seal and flute. Cut slits in top crust. Cover edge with 2 to 3 inch strip of foil last 15 minutes of baking. Bake 40 to 50 minutes at 425°. Bake until crust is brown and juice begins to bubble through slits in crust.



**Carol Taylor and Grandma Rena Loftis**

### Oatmeal Pie

**Submitted by Lotus Jacob, Gainesville**

3/4 cup sugar  
3/4 cup dark syrup (I use Karo waffle syrup)  
3/4 cup oatmeal (quick)  
1/2 cup pecans  
1 stick oleo, melted  
2 eggs, beaten  
1 teaspoon vanilla

Pour into unbaked pie shell. Bake at 350° for 35 to 40 minutes.



### Peach Cobbler

**Submitted by Khristie Jacquin, Pontiac**

2 cans peaches in heavy syrup  
1 box peach Jell-O  
1 box yellow cake mix  
1 to 1 1/2 sticks butter

Pour peaches and syrup in a pam-sprayed cake pan. Sprinkle Jell-O over the peaches, then sprinkle cake mix over the peaches. Place small cubes or drizzle melted butter over the cake mix. Bake at 350° until golden brown.





## Pies

### *Bourbon-Pecan Pie*

**Submitted by Georgia Burford,  
Price Place, Arkansas**

*Mix together:*

- 3 eggs, lightly beaten
- 1 cup granulated sugar
- 1/2 cup light corn syrup
- 1/2 cup dark corn syrup
- 1/3 cup unsalted butter, melted
- 2 tablespoons bourbon or to taste
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 unbaked 9-inch pie shell
- 1 1/4 cups coarsely chopped pecans

*Basic pie dough:*

- 1 1/2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon granulated sugar
- 1 stick unsalted butter cut into 8 pieces and frozen for 10 minutes
- 2 tablespoons lard, cut into 2 pieces and frozen for 10 minutes
- 4-6 tablespoons ice water

Mix flour, salt and sugar with your fingers. Cut the butter and lard into flour with a pastry cutter until it looks like coarse meal. Working quickly, gather the mixture into a mound and gently add water. If dough gets too sticky put in refrigerator for a while. Roll out on a floured board to 9-inch round.

*The Pie:*

Preheat oven to 375°.

Prick sides of pie shell and the bottom. Spread the filling in the shell. Bake for 30-40 minutes until just set but slightly loose in the center. It will finish cooking as it cools. Place on cooling rack. I find it sets real well if put in the refrigerator when fully cooled.

### *Pineapple Pie*

**Submitted by Michelle Hoffa, Pontiac**

Pan size: 9-inch; to do a deep-dish pie double the recipe

This is a two-crust pie.

1 large 20-oz. can of pineapple, drain and reserve juice

Combine reserved juice (1 cup), 1/2 cup of sugar and a dash of salt. Bring to a boil.

Combine 3 tablespoons of cornstarch and 1/2 cup water, stir until smooth. Add gradually to boiling mixture. Cook on medium heat, stirring constantly, until thick and clear. Remove from heat.

Fold 1/4 teaspoon of lemon juice and pineapple into thickened mixture. Pour mixture into unbaked pie shell. Cover with top crust, seal edges.

Bake 30-35 minutes or until lightly brown at 425°.



### *Dreamside Pie*

**Submitted by John Wilshire,  
Price Place, Arkansas**

12-inch graham cracker pie crust, in pan

Orange Jell-O

2 orange yogurts

8 oz. soft Cool Whip, let thaw if frozen

1 can Mandarin oranges

Dissolve Jell-O with 1/4 cup boiling water, stirring to dissolve. Then immediately add yogurt and cool whip. Blend together then fold in some of the Mandarin oranges, saving some for the garnish. Scoop or pour into pie crust, garnish and refrigerate at least 1 hour.



# Pies

## Cream Pie

Submitted by Betty Ortega, Gainesville

*My Granny, Celestia Luna Hathcock, always made this pie for get-togethers or if she thought someone might stop by. She insisted on you eating it anytime you visited. She is dearly missed. "Thank you, Granny." People tell me I am like Granny. What a compliment!*

- 1/2 cup flour
- 1/2 cup sugar
- 3 eggs
- 1 cup Milnot
- 1 cup water
- 1 teaspoon vanilla

Cook until thick on stove top, then add vanilla. Pour into a pre-baked pie shell. Top with meringue.

*For chocolate cream pie version: use only 1 egg and add 2 table-spoons cocoa.*

### Meringue Topping

- 3 or 4 egg whites
- 1 pinch baking powder

Beat until foamy. Add 1/4 to 1/2 cup sugar. Then beat until peaks form. Spread onto pie filling and brown in the oven.



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## Side Dishes

### Layered Salad

Submitted by Michele Hoffa, Pontiac

Cut into bite-size pieces: lettuce, tomatoes, green onions, radishes, cucumbers, green peppers, carrots. Hard-boiled eggs can also be added. Make the salad to your taste.

Fry 1 pound of bacon (more if you are making a large salad) and crumble it. Shred 1 pound of cheddar cheese (more if making a large salad), mild, medium or sharp, depending on your preference.

Put a layer of salad in the bottom of the bowl. Top with a layer of mayonnaise (not Miracle Whip).

Put a layer of shredded cheese on top and cover mayonnaise. Put a layer of crumbled bacon on top of the cheese. Use lots. Repeat the layers ending, without the bacon on top.

No other dressing is needed. Insert salad tongs and enjoy!



### Blue Bird Slaw

Submitted by Linda Wilson, Pontiac

4 heads of white cabbage (10 pounds)

3 jars yellow mustard (24 oz.)

1 pint water

3 or 4 tablespoons salt

2 or 3 tablespoons white pepper

4 chopped medium green and red peppers

Use wooden block to cut up cabbage. Cut out the core. Use criss-cross cut, to cut up cabbage to size of peas.

Mix all ingredients with hands. Put in jars and refrigerate until ready to use. Will keep 3 to 4 months.

Good on pulled pork, hamburgers and hot dogs.

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## Side Dishes

### Southwest Tortellini Pasta Salad

Submitted by Crystal Jones

20-oz. package three-cheese refrigerated tortellini  
 1 cup corn from 1 ear of cooked corn or canned or frozen corn  
 15-oz. can black beans, drained and rinsed  
 1 red bell pepper, chopped  
 1 avocado, chopped  
 1 1/2 cups cherry tomatoes, halved  
 1/4 cup red onion, chopped  
 1/4 cup fresh cilantro, chopped

*Dressing:*

3 tablespoons olive oil  
 2 tablespoons rice vinegar

1 teaspoon granulated sugar  
 1 teaspoon ground cumin  
 Juice from 2 limes  
 1 clove garlic, minced  
 1 teaspoon chili powder  
 salt and pepper to taste

Cook the tortellini according to the package instructions. Drain and rinse with cold water. Add tortellini to a large bowl. Add cooked corn, black beans, bell pepper, avocado, cherry tomatoes, onion and cilantro. Combine all the dressing ingredients in a resealable jar. Shake until combined. Pour desired amount of dressing (you may not want to use it all) over the pasta and toss to coat.

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## Side Dishes

### Vegetable Tian

**Submitted by John Wilshire,  
Price Place, Arkansas**

*(thinly sliced veggies topped with cheese and then roasted)*

1 tablespoon olive oil  
1 medium yellow onion  
1 teaspoon minced garlic  
1 medium zucchini  
1 medium yellow squash  
1 medium potato  
1 medium tomato  
1 teaspoon dried thyme  
salt and pepper, to taste  
1 cup shredded Italian cheese

Preheat the oven to 400°. Finely dice the onion and mince the garlic. Saute both in a skillet with olive oil until softened, about five minutes.

While the onion and garlic are sautéing, thinly slice the rest of the vegetables.

Spray the inside of an 8x8 square or round baking dish with non-stick spray. Spread the softened onion and garlic in the bottom of the dish. Place the thinly sliced vegetables in the baking dish vertically, in an alternating pattern. Sprinkle generously with salt, pepper and thyme. Cover the dish with foil and bake for 30 minutes. Remove the foil, top with cheese and bake for another 15-20 minutes or until the cheese is golden brown.



### Slaw

**Submitted by John Wilshire,  
Price Place, Arkansas**

1 medium head cabbage, shredded  
1 medium onion, diced  
1 medium green pepper, diced  
1 medium red pepper, diced  
2 carrots, sliced thin

Place all into bowl. Mix. Top with 3/4 cup sugar.

Bring to a boil:

3/4 cup vinegar  
3/4 cup salad oil  
2 tablespoons sugar  
1 tablespoon salt  
1 teaspoon celery seed  
1 teaspoon ground mustard

Pour boiling mixture over cabbage mixtures, do not stir, cover and place in refrigerator 4-6 hours. Stir well.

Can be kept in refrigerator for two weeks; can also be frozen and thawed.

Mix before serving.



### Bubble and Squeak

**Submitted by Michele Hoffa, Pontiac**

Boil 3-5 pounds of potatoes until tender, drain and set aside.

Fry 2 pounds of bacon until crisp, remove from pan.

Shred or cut up large head of cabbage and saute in bacon grease, add potatoes and bacon.

Serve when heated.



## Side Dishes

### Potato Casserole Cheesy Potatoes

Submitted by Lotus Jacob, Gainesville

- 1 package O'Brien frozen hash browns
- 1 10 3/4 oz.-can cream of chicken soup
- 8 oz. sour cream
- 12 oz. grated cheddar cheese
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 to 2 sticks margarine, melted
- 2 cups corn flakes, crushed

Mix potatoes, soup, sour cream, salt, pepper and one stick of melted margarine. Put into a 9x13 baking dish. Coat cornflakes with the remaining stick of melted margarine and sprinkle over casserole. Bake at 350° oven for 1 hour or until bubbly.

### Sweet Pasta Salad

Submitted by Khristie Jacquin, Pontiac

- 1 head of broccoli
- 1 head of cauliflower
- 1 or 2 pounds of bacon
- 1 red onion
- 1 bag of mozzarella cheese
- 2 bags of rotini pasta (I use rainbow rotini)
- 3 tablespoons vinegar
- 2 cups Hellman's mayonnaise
- 1 1/2 cups sugar

Chop vegetables, boil noodles, fry bacon. Mix all ingredients. Refrigerate for a couple of hours.



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## Soup

### Ham Bone Soup

Submitted by Tammy Betian, Ocie

1 ham bone or leftover ham pieces  
 1 onion, diced  
 1 can diced tomatoes  
 1 can kidney beans  
 3 potatoes, cubed  
 1 to 2 carrots, cubed  
 1/2 green pepper, diced  
 1 celery, diced  
 3 teaspoons chicken base  
 6 cups water  
 1 teaspoon garlic  
 Cook in Crockpot all day.



### Baked Potato Soup

Submitted by Mary Vellnow, Pontiac

4 baking potatoes (about 2 1/2 pounds)  
 2/3 cup all-purpose flour  
 6 cups 2% reduced-fat milk  
 1 cup (4 ounces) reduced fat shredded extra-sharp cheddar cheese, divided  
 1 teaspoon salt  
 1/2 teaspoon black pepper  
 1 cup reduced-fat sour cream  
 3/4 cup chopped green onions, divided  
 6 bacon slices, cooked and crumbled

Preheat oven to 400°. Pierce potatoes with a fork; bake at 400° for 1 hour or until tender. Cool. Peel potatoes; coarsely mash. Discard skins. Lightly spoon flour into a dry measuring cup; level with a knife. Place flour in a large pan; gradually add milk, stirring with a whisk until blended. Cook over medium heat until thick and bubbly (about 8 minutes). Add mashed potatoes, 3/4 cup cheese, salt and pepper, stirring until cheese melts. Remove from heat. Stir in sour cream and 1/2 cup onions. Cook over low heat 10 minutes or until thoroughly heated (do not boil). Sprinkle each serving with cheese, onions and bacon.



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## Soups

### Taco Soup

Submitted by Crystal Jones

- 1 lb. ground beef
- 2 cans Rotel tomatoes
- 1 package taco seasoning mix
- 1 can corn
- 1 can chili beans
- 1 package ranch seasoning mix
- 1 can black beans
- 1 can cannelloni beans
- 1 can red kidney beans

In a skillet, brown ground beef and drain grease. Add your favorite taco seasoning mix and follow the directions on that packet. Set aside.

In a pot, pour in the beans and the cans of Rotel. Do not drain any of those. Add the can of corn, drained. Bring to a boil and combine the taco meat. Bring back to a boil, then add the ranch seasoning packet and stir thoroughly.

You can top your soup in your bowl with shredded cheese, sour cream, black olives or hot sauce. Crumble in corn chips or tortilla chips for a crunch or use them as a scoop. This recipe can easily be doubled or more for a larger crowd. Add or omit your favorite beans to your liking.

### New England Clam Chowder

Submitted by Tammy Betian, Ocie

- 4 cans chopped clams (drain and save juice)
- 1 bottle clam juice
- 1 cup diced carrots
- 1 cup diced celery
- 1 cup diced onions
- 3 cups small cubed potatoes
- 2 pinches thyme leaves
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon Old Bay seasoning
- 1/2 teaspoon onion powder
- 1/2 teaspoon white pepper
- 3/4 cup melted butter
- 3/4 cup plain flour
- 1 quart half and half
- Red wine vinegar, if desired
- Bacon crumbles, if desired

Cut carrots, celery and onion. Put into Dutch oven and cover with water. Heat and start cooking. Cook about 10 minutes. Cut potatoes. Add to pot. Add reserved clam juice and bottled clam juice and spices. Finish covering with water. Cook until tender.

In a saucepan, melt butter. Add flour and whisk until smooth. Add half and half, whisking constantly until thick and smooth. Add to pot. Heat until hot but do not boil. Stir in clams just before serving. Can add red wine vinegar and bacon if desired.



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