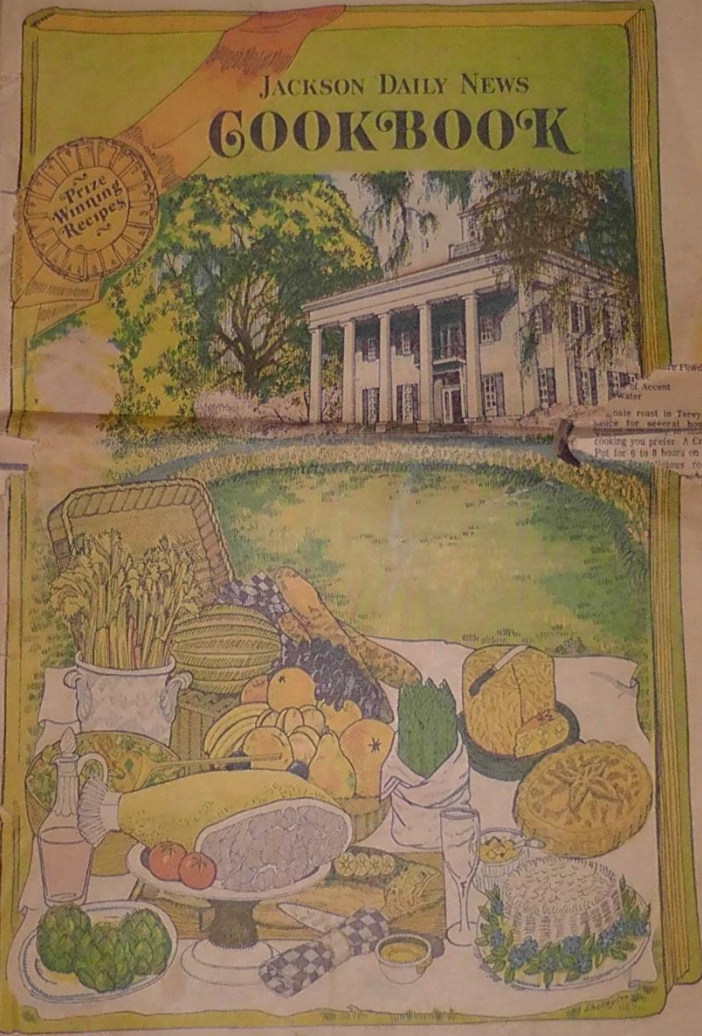


TUESDAY, MAY 13, 1975

# JACKSON DAILY NEWS COOKBOOK

Prize  
Winning  
Recipes



...roast in Teriyaki  
...for several hours  
...cooking you prefer. A Cruck  
...for 6 to 8 hours on low  
...ous roast

## Jackson Daily News Cookbook Insert (1975)

This insert use to come out yearly, it had recipes from contestants from the state of Mississippi vying for prizes.

The competition had 12 different categories listed below.

Category	- Abbr	Page (s)
1. MEAT POULTRY FISH	- MPF	1,2,4,6
2. EGGS CHEESE CASEROLES	- ECC	8,10
3. CAKES ICING	- CI	10,12,14
4. DESSERTS PIES ICECREAM	- DPI	14,16,17
5. COOKIES CANDIES	- CC	17,18,19,20
6. PRESERVES PICKLES RELISHES	- PPR	20,21,24
7. VEGTABLES	- V	25,26,27
8. SALADS SOUPS	- SS	28 ,29,30,31,32
9. BREAD ROLLS MUFFINS WAFFLES	- BRMW	33,34,35,36
10. OUTDOOR COOKING	- OC	36,37,38,39
11. PARTY FOOD	- PF	40,41,42,43
12. DIET FOOD	- DF	44,45

I have managed to keep one copy that my mother gave me about 30 years ago. It's a bit worn but you can still read it.

The paper is to fragile too copy or scan, however I was able to take pictures of the text that can be enlarged to get the recipes.

Enjoy...

Tuesday, May 13, 1974 JACKSON DAILY NEWS

### CHICKEN SQUARES WITH MUSHROOM SAUCE

- 3 C. cooked, diced chicken
- 1 C. cooked rice
- 2 C. soft bread crumbs
- 2 C. chicken broth
- 1/4 C. chopped pimento
- 4 eggs, beaten
- 2 t. salt
- 1/3 C. diced celery

Combine chicken, celery and pimento to beaten eggs. Add salt and broth in a 9x12x2 in. dish. Cook on 325 degrees for 55 minutes. Cut in squares and serve with mushroom sauce.

**MUSHROOM SAUCE.** Combine 1/2 C. milk and 1 can cream of mushroom soup and heat. Serve on chicken squares.

Debbie Gordon  
1070 Buckley Drive  
Jackson, Miss.

### EASY SEAFOOD CASSEROLE

- 1 can shrimp
  - 1 can crabmeat
  - 4 slices bread
  - 2 T. mayonnaise
  - 2 T. minced onion
  - 2 T. lemon juice
- Tear up bread slices into bite-size pieces. Add all the rest ingredients, stir and pour into a sprayed casserole. Bake at 350 degrees for 45 minutes.

Mrs. Jack Patterson  
12 Woodridge Rd.  
Brandon, Miss. 39411

### RUSSIAN KULEBIKA WITH STROGANOFF SAUCE

- BREAD**
- 2 pkgs. hot roll mix (13 1/2 oz.)
- 1 C. lukewarm water
- 4 eggs
- FILLING**
- 2 cans Tuna, drained (7 oz. each)
- 3 C. finely chopped beef
- 4 C. cooked rice (1 1/3 C. raw)
- 1/2 C. chopped chives or scallions
- 1/2 C. chopped parsley
- 4 hard cooked eggs, chopped
- 1 can (10 3/4 oz.) Condensed Cream of Chicken soup, diluted
- 1 egg, well beaten
- SAUCE**
- 1/2 C. butter or margarine
- 1 lb. mushrooms, sliced
- 4 C. flour
- 3 C. milk
- 2 C. (1 pt.) Sour Cream
- salt and pepper

Remove packages of yeast in hot roll mix and pour into a large bowl. Stir in water. Stir in eggs. Stir dough out onto roll mix. Turn dough out onto a floured surface and knead a floured surface or until for 5 minutes or until smooth. Replace in bowl and let rise, covered in a warm place until double in bulk. (About 1 Hr.)

In a large bowl combine all filling ingredients except raw egg. Season to taste with salt and pepper and stir until

well blended. Knead dough again on a floured surface. Cut off a piece the size of a large apple. Roll out remaining dough into a 14 inch square. Place square onto a greased cookie sheet. Pile filling down the center of dough and pat with a spoon until its shape resembles a meat loaf. Fold one side of dough, lengthwise over filling. Brush dough with beaten egg. Fold side of dough over, stretch egg it to cover top and side. Tuck dough flap and ends under loaf to seal, and brush with beaten egg. Roll out reserved ball of dough to 1/4 in. thickness. Cut dough with a sharp knife into 1/2 in. wide strips. Crisscross strips over loaf, tucking ends under loaf, and brush with egg. Let rise for 20 minutes.

Place loaf into a preheated moderate oven (350 degrees) for 25 to 40 minutes or until richly browned. While loaf is baking, prepare sauce. In a saucepan, melt butter and saute mushrooms for 5 minutes. Stir in flour. Gradually stir in milk. Stir over low heat until sauce bubbles and becomes very thick. Stir in sour cream. Season to taste with salt and pepper. Remove loaf from oven and cut into thick slices. Sprig sauce over loaf and serve piping hot.

Mrs. Ed Benton  
1706 Comelia Drive  
Jackson, Miss.

### STEAK EXTRAORDINAIRE

Use 2 Lbs. sirloin steak, about 1 1/2 inches thick from yearling beef. Rub softened, salt melted butter on both sides. Salt and pepper top side only. Cover top every inch or so apart with thin slices of lemon, seeds discarded, then with rings of sweet white onions and lemon and onion completely covering the steak. Pour over one small bottle of tomato catsup and dot the surface with tiny flakes of fat cut from the steak. Bake in moderate oven for 20 minutes or longer, depending on the thickness of the steak. Thirty minutes is right for a steak cut 1 1/2 inches thick. It may be necessary to add little hot water to the pan to prevent it becoming dry. The drippings should be delicious. Add to them 2 T. fresh or sweet butter and pour over steak, which has been lifted out to the hot platter. In removing steak from pan, use care to keep onions and lemon slices in place.

Mrs. Claire Barlow  
711 Pinehurst Drive  
Jackson Clinton, Miss.

### BEEF GUMBO

- 2 T. bacon fat
- 3 T. oil
- 3 T. flour
- 1 8-oz. can tomato sauce
- 1 C. water
- 1 T. salt
- 1/2 lb. black pepper

Crush garlic cloves with fork. Add this with other seasonings, tomatoes, tomato paste and 1 C. water. Cook slowly for one hour at low heat, stirring occasionally until sauce thickens. Chop onions and bell pepper and add to mixture. Cook for another hour, stirring occasionally. Separately, form ground beef into two inch balls and brown in large skillet. Add beef balls with sauce and simmer for 1/2 hour. Serves 4.

David Ehrbridge  
310 Magnolia  
Jackson, Miss. 39203

### STUFFED CRABS

- 3 C. bread crumbs moistened with water

- 2 Lbs. round steak, fat trimmed and cut in 1 in. cubes
- 1 C. coarsely chopped celery
- 1/2 C. coarsely chopped green pepper
- 1/2 C. coarsely chopped onion
- 2 C. fresh or frozen sliced okra
- 2 C. canned tomatoes

In a heavy dutch oven cook fat, oil and flour over medium high heat, stirring constantly until mixture thickens and turns chocolate brown. Dump beef cubes into hot fat mixture. Stir quickly to brown meat on all sides. Add remaining ingredients all at once. Reduce heat to low, blend mixture well and simmer uncovered 2 to 2 1/2 hours. Add water if it becomes too thick. Adjust seasonings to taste. Serve over hot rice. Serves 6.

Mrs. Roy G. Partlow  
Rt. 1 Box 406  
Plantersville, Miss.

### HO BO BURGERS

- 1 button garlic, chopped real fine
- 1 lb. ground beef
- 2 Lbs. ground chuck Salt and pepper sweet mild to make soft patties Cabbage, frozen speckled butter beans, carrots, potatoes, celery

Mix in a pan and boil about 2 minutes and drain. Put about a cupful in an aluminum foil cup. Cut a large piece of onion, slice of tomato. Push up foil around edges and bake about 1 hour.

Mrs. John R. Odum  
4164 Cummaech Drive  
Jackson, Miss.

### CROOK SPAGHETTI SAUCE

- 2 Lbs. ground beef
- 1 can peeled tomatoes (8 oz.)
- 1/2 Onion
- 1/2 bell pepper
- 2 cans mushroom pieces (4 oz.)
- 1 can tomato paste (8 oz.)
- 1 t. Curmin
- 1/2 t. red pepper, crushed
- 1 t. salt
- 1/2 t. Italian seasoning
- 2 Cloves garlic, crushed
- 1/2 t. oregano
- 1/2 t. dill seed

Crush garlic cloves with fork. Add this with other seasonings, tomatoes, tomato paste and 1 C. water. Cook slowly for one hour at low heat, stirring occasionally until sauce thickens. Chop onions and bell pepper and add to mixture. Cook for another hour, stirring occasionally. Separately, form ground beef into two inch balls and brown in large skillet. Add beef balls with sauce and simmer for 1/2 hour. Serves 4.

David Ehrbridge  
310 Magnolia  
Jackson, Miss. 39203

### SPICE "TATER" DIPPED CHICKEN

- 1 C. mashed potato flakes
- 1 pkg. spaghetti sauce mix
- 1/2 t. salt
- 1 fryer, cut up
- 1 egg slightly beaten
- 2 T. water
- 1/2 C. butter, melted

In plastic bag combine flakes, seasoning mix and salt. Dip chicken in mixture of egg and water. Shake in plastic bag. Place in melted butter in 1 1/2 in. pan. Bake

- 1 small onion, ground medium
- 1 small bell pepper, ground medium coarse
- 1 Lb. crab meat - white preferred
- 1/2 C. chopped parsley

Mix all ingredients by tossing lightly as you would do a salad, until well blended. Add salt and pepper to taste. Cook in dutch oven, adding 1/2 C. shortening before ingredients are put in. Cook 15 minutes, stirring lightly so as not to mash. Pack in cleaned crab shells and either bake or fry until brown. May be baked in dish as a dressing too.

Mrs. Carry S. Byrd  
606 Russell Ave.  
Ocean Springs, Miss. 38564

### CREAM CHICKEN

- 1/2 C. chopped celery
- 3 T. butter
- 2/3 C. flour
- 3 1/2 C. chicken broth
- 3 chicken bouillon cubes
- 2/3 C. milk
- 1/2 C. chopped pimientos (2 oz. jar)
- 3 C. diced cooked chicken salt and pepper

On low heat, slowly cook celery in butter for few minutes. Gradually stir in flour and blend thoroughly. Dissolve bouillon cubes in broth, slowly add rest and milk to flour mixture, stirring to make smooth and creamy. Add pimientos, then chicken, season to taste with salt and pepper. Heat thoroughly and serve hot over toasted bread or rice. Serves 4 to 6.

Mrs. Wendell L. Miller  
Rt. 4 Box 1  
Florence, Miss.

### BAKED HAM

Soak the ham in cold water the night before cooking, then wipe it clean and place in a boiler of cold water. Let it be well covered. Simmer until done. It requires one hour to every two pounds of ham. When done, take out of the water and remove the skin. Put grated bread crumbs over the top, along with little bit of butter and garlic. Set into oven to brown. Stick cloves all over the top and garnish with parsley.

Mrs. Mattie L. Goodby  
P. O. Box 4203  
Pearl, Miss. 39088

### SPICE "TATER" DIPPED CHICKEN

- 1 C. mashed potato flakes
- 1 pkg. spaghetti sauce mix
- 1/2 t. salt
- 1 fryer, cut up
- 1 egg slightly beaten
- 2 T. water
- 1/2 C. butter, melted

In plastic bag combine flakes, seasoning mix and salt. Dip chicken in mixture of egg and water. Shake in plastic bag. Place in melted butter in 1 1/2 in. pan. Bake

one hour at 400 degrees. Turn over after 20 minutes.

Mrs. James D. Arnold  
101 Hawkins St.  
Vicksburg, Miss. 39180

### SHRIMP CREOLE

Make brown roux of 4 T. butter and 3 T. flour in heavy pot. Saute in roux, large chopped onion, bell pepper and 2 garlic buds until clear or transparent. Add 1 large can bearded tomato sauce, 1 1/2 or 2 can tomato soup, 1 or 2 bay leaves and hot water if too thick. Stir all well and add 3 Lbs. raw deveined shrimp. Cook gently 15 to 20 minutes of cooking. Serve over hot boiled rice with crusty toasted french bread.

Mrs. Nell McNeils  
1125 Summer Lane  
Jackson, Miss.

### ROLLED CHICKEN WASHINGTON

- 1 3-oz. can chopped mushrooms, drained
- 2 T. butter
- 2 T. plain flour
- 1/2 C. light cream
- 1/2 t. salt
- Dried cayenne pepper
- 1 1/2 C. shredded sharp Cheddar Cheese
- 6 or 7 baked whole chicken breasts
- Plain flour
- 2 slightly beaten eggs
- 1/2 C. fine dry bread crumbs

**CHICKEN POLLS.** Cook mushrooms in butter, let mushrooms drain in liquid, set aside. Add salt and cayenne, cook and stir until mixture becomes very thick. Stir in cheese. Cook over very low heat stirring constantly until cheese is melted. Pour into greased pan. Cover and chill overnight about one hour. Cut the very cheese mixture into 1/2 in. equal portions. Shape them into short sticks.

Remove skin from chicken breasts. To make cream place each piece of chicken, breast side up, between 2 pieces of saran wrap. Overlap meat where breast is split. Working out from the center, press with a wooden mallet to form rolls about 1/2 in. thick. Peel off skin. Sprinkle meat with salt. Place a cheese stick on chicken breast, tucking in sides and tuck in for 200 roll. Press to seal well. Dip the chicken roll with salt. Dip in beaten eggs, then in fine dry bread crumbs. Cover and chill chicken rolls. About an hour before serving About an hour before serving About an hour before serving About an hour before serving About an hour before serving

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Mrs. Nilda Halyfield  
200 Napoleon Ave.  
Pearl, Miss. 39088

Tuesday, May 19, 1936  
6 JACKSON DAILY NEWS

**REEF LOAF WITH  
CHICKEN STUFFING**

- 1 lb. fresh ground chuck
- 1 small onion, finely chopped
- 1 whole egg
- dash garlic salt
- 1 T. Worcestershire sauce
- 1/4 C. canned milk
- 1/2 C. cracker crumbs
- 1/2 C. sliced sheep cheese
- 2 slices thin sliced bacon
- Mix meat, onion, egg, garlic salt, milk and cracker crumbs well. Blend. Divide into 3 separate rolls. Into each roll, place a cube of cheese and roll it in cover. Place loaves ground rolls. Bake at 400 degrees to 25-30 min.

**DELUXE BEEF ROLLS**  
1 lb. round steak, ground  
2 ribs, soaked in water and seasoned  
1 C. beef stock  
1 C. sour cream  
1 T. chopped onion  
2 eggs  
1 T. cooking oil  
1 T. chopped onion  
1 T. flour

2 whole eggs  
1 C. buttermilk  
Molten butter  
1/4 C. cracker crumbs or cracker meal  
Combine cracker meal, eggs and cheese. In separate bowl, mix eggs and buttermilk. Coat chicken joints with meat mixture. Add salt, dip in buttermilk. Roll again in cracker mixture. Place on greased baking pan and bake at 400 degrees for 1 hour.  
Baste during baking with molten butter.  
Mrs. Angeline Allen  
P. O. Box 263  
Monticello, Miss.

4 Chicken breasts  
1 can mushroom soup  
1 small can mushrooms pieces  
Season with salt and pepper  
1/4 lb. baking powder

1 1/2 lb. round steak, ground  
2 ribs, soaked in water and seasoned  
1 C. beef stock  
1 C. sour cream  
1 T. chopped onion  
2 eggs  
1 T. cooking oil  
1 T. chopped onion  
1 T. flour

12 large cabbage leaves  
1 beaten egg  
1 C. water  
3 C. cooked long grain rice  
1/4 C. chopped onion  
1/4 lb. salt  
1/4 lb. pepper  
1/4 lb. dried thyme leaves, crushed.  
1/4 lb. ground beef  
1/2 C. onion sauce  
1 T. brown sugar  
1 T. lemon juice

12 large cabbage leaves  
1 beaten egg  
1 C. water  
3 C. cooked long grain rice  
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1/4 lb. salt  
1/4 lb. pepper  
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Thursday, May 13, 1931



**ASPARAGUS RICE LUNCHEON CASSEROLE**

2 C. cooked rice  
1 Can 1 1/4 ct. Asparagus spears  
4 hard cooked eggs, quartered  
1 C. Good cooked ham  
1/2 pound Processed cheese, sliced  
1 can 10 1/2 oz. mushroom soup  
1 can 10 1/2 oz. cream of chicken soup  
1 C. milk  
Paprika

Place rice in bottom of a greased shallow 2 qt. casserole. Top with layers of asparagus, eggs, ham and cheese. Blend soups and milk. Pour over all. Sprinkle with paprika. Bake at 350 degrees for 35 minutes. Makes 8 servings. Cook hot and bubbly.

**BEEF NOODLE CASSEROLE**

1 small pig. cooked noodles  
1 small onion, chopped  
bacon grease or butter  
1 can Mushroom soup  
1 C. cheese, grated  
1 can corned beef  
1 C. buttered bread crumbs

Cook noodles until tender. Drain. Soak onion in small amount of grease. Add mushroom soup. Spread a layer of noodles in greased dish. Add chunks of corned beef, then the soup mixture. Repeat layers. Top with bread crumbs. Bake in 325 degree oven for 20 minutes. Top with cheese and bake hot 3 more minutes.

Mrs. C. E. Miller  
Box 8  
Hastigh, Miss. 39313

**SAVORY CHICKEN CASSEROLE**

2 oz. salt hot pork sausage  
4 T. butter  
1 1/2 C. plain flour  
1/2 C. milk  
1/2 C. pepper  
1/2 C. chicken broth or 1 can 12 1/2 oz. milk  
2 C. cubed cooked chicken  
1 1/2 oz. pkg. Brown peas, drained

In pan brown sausage. Drain on paper towel. Pour out fat. In same pan, melt butter. Blend in flour, salt and pepper. Stir in broth and milk. Cook and stir till thickened and bubbly. Add chicken, sausage and peas. Simmer 5 min. Pour in 1/2 C. casserole dish. Cover with a saucery jelly. Combine 1/2 C. plain flour, 1 C. milk, 1/2 C. salt, 1/2 C. pepper. Cut in 1/2 C. shortening. Sprinkle with 1 T. cold water mixing with 1 T. cold water. Sprinkle with fork until all flour is incorporated. Press into ball and roll out to about 1/8 in. thick. Cover casserole with dough. Bake at 425 degrees for 30 minutes. Makes 8 servings. Be sure to make sure in dough before cooking.

Mrs. Nilda Holtfield  
208 N. Main  
Frank, Miss.

**BAKED BEANS AND WUNKER CASSEROLE**

Mix in large casserole pan 2 large cans pork and beans, 1 lb. wunkers, 1/2 cup of L.A. sauce, 1 or 2 tablespoons sugar, 1 or 2 tablespoons ketchup, and 1/2 cup onion. Mix all together and pour over wunkers. Bake in hot oven 1 hour.

350 degrees for about 1 hour or until done.

Mary A. Payne  
Box 21  
Oska, Miss. 39375

**CHEESE BALL**

1/2 lb. American Cheese  
1/2 lb. Cheddar Cheese  
1 can pag. Blue cheese  
1/2 C. mayonnaise  
2 T. Worcestershire sauce  
1 T. chopped onion  
1 T. chopped pickle  
1/2 C. chopped nuts  
1/2 C. chopped parsley  
Crackers

Grate cheese and mix with cracker crumbs. Add 1/2 can cream of mushroom soup. Put layer of crumble and cheese in casserole. Layer of asparagus, layer of eggs and layer of nut. The melted butter between layers and on top. Cover with mushroom soup. Repeat until all ingredients are used. Top layer of cheese crumble on top and bake at 350 degrees for about 20 minutes.

Mrs. Joe Emley  
Box 1, Box 14  
Jacksboro, Miss. 39310

**MEAT CASSEROLE**

1 C. rice (unwashed)  
1/2 milk  
1 1/2 C. water, chopped  
1 1/2 C. milk  
1 1/2 C. half pepper, chopped  
1 can chicken broth  
salt and pepper to taste

Will cover, steam and paper to skin. Add rice and broth and pepper. Put in covered casserole dish and bake 1 1/2 hours at 325 degrees.

Mrs. James R. Fall II  
206 N. Main  
Jacksboro, Miss.

**POTATOES REFRIGERATE**

1 C. whole potatoes, thinly sliced  
2 large onions, thinly sliced  
1 large green bell pepper, sliced in rings  
1/2 C. corn, cooked  
1/2 C. chives, cooked  
Chicken, turkey or veal may be substituted.  
1 T. butter  
1/2 C. milk  
1/2 C. cream of mushroom soup  
1/2 C. cream of chicken soup

Mix of prepared, layer 1/2 of potatoes, onion and layer potatoes, onion and layer bell pepper. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. Tom J. 203  
203 Cambridge Lane  
Clarks, Miss. 39320

**ASPARAGUS CASSEROLE**

1 can cream of mushroom soup  
2 hard boiled eggs, sliced  
1 can cheddar cheese soup  
1/2 C. milk  
1/2 C. half seasoned dry dressing mix  
1 T. butter  
1/2 C. water

Layer broccoli in 1 qt. casserole. Pour sliced eggs over the broccoli. Mix soup over the broccoli. Top with creamed dressing mix and milk. Pour over hot. Top with cracker crumbs and bake at 350 degrees for 30 minutes.

Mrs. Carl P. 203  
203 Cambridge Lane  
Clarks, Miss.

**IRISH POTATO CASSEROLE**

1/2 lb. butter  
1/2 lb. salt  
1/2 lb. pepper  
1/2 lb. onion  
1/2 lb. potato  
1/2 lb. corn  
1/2 lb. peas  
1/2 lb. carrots  
1/2 lb. celery  
1/2 lb. mushrooms  
1/2 lb. mushrooms  
1/2 lb. mushrooms  
1/2 lb. mushrooms

Mix potatoes in food processor and hot water. Add onion and hot water. Put layer of potatoes in casserole. Layer with potatoes, onion and layer bell pepper. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. Carl P. 203  
203 Cambridge Lane  
Clarks, Miss.

**ASPARAGUS & L.A. SAUCE**

1 1/4 C. cooked asparagus  
1 T. flour  
1 T. water  
1 C. milk  
1 C. cream of mushroom soup  
1/2 C. paprika  
1/2 C. milk  
1/2 C. cream of mushroom soup  
1/2 C. cream of chicken soup  
1/2 C. cream of mushroom soup

Blend the butter and milk in sauce. Blend and add salt. Cook for one minute. Sprinkle with paprika. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. T. L. Gault  
208 N. Main  
Frank, Miss.

**MEAT AND POTATO CASSEROLE**

1 1/4 C. potatoes  
1/2 C. onion  
1/2 C. milk  
1/2 C. cream of mushroom soup  
1/2 C. cream of chicken soup  
1/2 C. cream of mushroom soup

Blend the butter and milk in sauce. Blend and add salt. Cook for one minute. Sprinkle with paprika. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. T. L. Gault  
208 N. Main  
Frank, Miss.

**APPLE PEPPER CASSEROLE**

1 1/2 C. apples  
1/2 C. onion  
1/2 C. milk  
1/2 C. cream of mushroom soup  
1/2 C. cream of chicken soup  
1/2 C. cream of mushroom soup

Blend the butter and milk in sauce. Blend and add salt. Cook for one minute. Sprinkle with paprika. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. T. L. Gault  
208 N. Main  
Frank, Miss.

**SQUASH CASSEROLE**

1 C. cooked and creamed squash  
1/2 C. onion  
1/2 C. milk  
1/2 C. cream of mushroom soup  
1/2 C. cream of chicken soup  
1/2 C. cream of mushroom soup

Blend the butter and milk in sauce. Blend and add salt. Cook for one minute. Sprinkle with paprika. Repeat layers with onion and potato. Pour soup and casserole. Cover and bake at 350 degrees for 1 1/2 to 2 hours. Serves 4.

Mrs. T. L. Gault  
208 N. Main  
Frank, Miss.

Tuesday, May 12, 1912 JACKSON DAILY NEWS

**HAMBURGER CASSEROLE**

6 strips crisp fried bacon  
2 lb. ground beef  
2 onions (med.)  
1 bell pepper  
1 clove garlic (fresh)  
1 can spaghetti sauce with mushrooms  
1 can mushrooms (chopped)  
1 can whole kernel corn  
5 or. noodles (large)  
grated cheese

Fry bacon. Brown beef, onion, pepper, garlic. Add spaghetti sauce with mushrooms. 1 can mushrooms. Simmer for 10 minutes. Add corn. Cook noodles until tender. Drain and rinse in cool water. Place 1 layer of sauce, layer noodles and cheese. Bake until cheese melts. Serve with french bread and green salad. Serves 10. A meal in itself.

Mrs. Peggy B. Bishop  
Rt. 1 Box 251 A  
Lexington, Miss. 39095

**CHICKEN OR PORK CASSEROLE**

1 C. rice in casserole. Add 1 package of dry onion soup, then 1 chicken or choice pieces cut up, then 1 can chicken or mushroom soup (cream), then 1 1/2 cans water. Salt and pepper to taste. Cover and cook 1 1/2 hours at 350 degrees.

Mrs. H. Russell Carter  
411 Woodland Avenue  
Jackson, Miss. 39206

**ASPARAGUS CASSEROLE**

1 large can Asparagus, drained  
1 C. Cracker Crumbs  
1 C. cheese, grated  
4 Hard Boiled Eggs  
1 T. Margarine  
1 Can cream of Mushroom Soup  
2 T. chopped pimientos  
1 T. Grated onion (optional)

This soup with asparagus, gold. Put layer of asparagus, gold sliced, cheese and eggs. Sprinkle 1 Cracker crumbs. Repeat spoon pimientos over. Repeat layers. Pour soup mixture over. Bake at 350 degrees for 15 minutes or until bubbly.

Mrs. Christine Pigt  
Rt. 4 Box 71  
Carthage, Miss. 3961

**BAKED BEANS CASSEROLE**

2 cans pork and beans  
1 can baked tomatoes  
1 C. syrup  
2 T. Worcestershire sauce  
1 T. brown sugar  
1 lb. Hamburger meat

Soak hamburger in oil until slightly brown. Mix all other ingredients in casserole and add hamburger. Bake 45 minutes at 350 degrees.

Mrs. Sam Lyman  
256 Mt. Vernon  
Jackson, Miss.

**PIMENTO-BROCCOLI CASSEROLE**

1 lb. or pkg. chopped frozen broccoli  
1 1/2 oz. can or jar pimentos, cut in pieces  
1 T. Margarine  
1 T. cornstarch  
1/4 C. milk  
1/2 C. Mayonnaise  
1 1/2 lemon juice  
1 T. grated onion  
3 eggs, separated  
salt and pepper

Cook broccoli until just tender. Drain. Add pimento pieces to broccoli. Melt margarine in sauce pan. Stir in cornstarch to smooth paste. Add milk, cook over medium heat until thickened, stirring constantly. Add to broccoli and pimento (including pan juices) mayonnaise, lemon juice, grated onion. Blend well and season to taste. Beat egg yolks and add to pimento mixture until stiff, and fold into mixture. Pour into well-buttered 1 1/2 quart casserole. Cover. Bake 45 minutes at 325 degrees. Serves 4.

Bill Gerbier  
119 Woodway Drive, Apt. E  
Jackson, Miss. 39206

**CHEESY CASSEROLE**

1/2 lb. sharp cheddar cheese, grated  
5 slices bread, cut in cubes  
2 T. butter  
2 C. milk  
4 eggs, beaten  
1 T. dry mustard  
1 T. salt  
1 T. pepper  
Dash of Worcestershire

Alternate cheese, bread and butter in a buttered casserole. Mix milk, mustard, salt and pepper with beaten eggs and with Worcestershire. Pour over cheese and bread. Let stand several hours (better overnight). Bake at 350 degrees for 1 hour. Great for breakfast.

Mrs. J. M. Caldwell  
2444 Laurel Lane  
Faulk, Miss. 39026

**HAMBURGER QUICHE**

1 pie shell  
1/2 lb. ground beef  
1/2 C. mayonnaise  
1/2 C. milk  
2 eggs  
1 T. corn starch  
1/2 C. shredded cheese (Cheddar or Swiss)  
1/2 C. sliced green onion  
1/2 C. sliced green onion  
salt and pepper to taste

Brown meat. Drain. Blend mayonnaise, corn starch, milk and eggs. Mix with meat. Add cheese. Bake at 350 degrees for 45 minutes.

Mrs. Ray Wallace  
126 Stanton  
Jackson, Miss. 39211

**TEXAS CABBAGE**

1 head cabbage  
1 T. sugar  
1 T. butter

1 onion, sliced  
1 green pepper sliced  
1 C. canned tomatoes, drained  
salt and pepper to taste  
1/4 C. shredded cheddar cheese

Cut cabbage in 4 slices and cook about 10 minutes or until tender but crisp. Put in buttered 1 1/2 quart casserole dish. Sprinkle sugar, butter and onion, green pepper. Add tomato, 1/4 salt and pepper. Pour in mixture over cabbage and sprinkle with cheese. Bake at 350 degrees until hot all the way through. Yields 8 servings.

Mrs. Charley B. Fisher  
2013 River St.  
Jackson, Miss. 39211

**POTATO CASSEROLE**

6 large potatoes, boiled in milk, then chilled  
1 C. sour cream  
1 C. milk  
2 C. sharp cheddar, grated  
1 cup butter  
2 1/2 C. green onion, tops and all, chopped

Shred potatoes on grater. Melt butter in boiler and add cheese. Stir in milk, sour cream and onion. Add to potatoes. Serve one cheese to potato on 1 1/2 the last 5 minutes of baking. Put in casserole and bake at 350 degrees for 45 minutes. Recipe can be dried or frozen part of it.

Mrs. K. M. Graves, JR.  
Rt. 1 Box 10-A  
Meadville, Miss. 39463

**DESPERATION CASSEROLE**

2 No. 201 cans french style beans, drained  
2 No. 201 cans early english peas, drained  
1 small jar chopped pimentos  
1/2 oz. jar cracked onion, chopped  
2 cans cream of mushroom soup  
2 cans chopped mushrooms  
1/2 can Italian flavored salad dressing

Mix above ingredients into a buttered casserole dish. Cover with grated cheese and bake at 350 degrees for 20 to 30 minutes.

Mrs. Max Andrew  
409 3rd St., South  
Columbus, Miss. 39701

**HAMBURGER AND CHEESE CASSEROLE**

Use large casserole bowl. Spread butter around inside of bowl. Brown 2 lbs. hamburger, onion and slice 1/2 lb. cheddar cheese. Chop up 1 medium onion. Make layers of potatoes, hamburger, cheese, onion, etc. Salt and pepper each layer. Pour milk into casserole to cover all ingredients. Cook at 375 degrees for 45 minutes to 1 hour.

Mrs. Charley B. Fisher  
2013 River St.  
Jackson, Miss. 39211



**3 Cakes Icings**

**COCONUT CAKE**

2 1/4 C. sifted cake flour  
1 1/2 C. sugar  
1/4 C. milk  
2 1/2 C. shortening  
1 t. salt  
2 1/2 t. baking powder  
1/4 C. milk  
3 eggs  
1 t. vanilla

Measure dry mixing bowl. Flour, sugar, 1/4 C. milk, shortening put into bowl. Sprinkle dry mix on top. Mix thoroughly for 2 minutes. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven.

Mrs. D. W. Dwyer  
Rt. 207  
Faulk, Miss. 39027

**EGG CAKE**

2 C. flour  
1/2 C. sugar  
1 T. salt  
1 t. vanilla  
1 egg  
1 C. shortening  
1 t. salt  
1 t. vanilla

Measure dry mixing bowl. Flour, sugar, 1/2 C. milk, shortening put into bowl. Sprinkle dry mix on top. Mix thoroughly for 2 minutes. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven.

Mrs. W. I. Bryant  
Self-Dwelling  
Jackson, Miss. 39211

**BANANA CAKE**

1 C. plain flour  
2 eggs  
1 t. vanilla (flavoring)  
2 bananas, mashed  
1 t. milk  
1 C. sugar  
1 1/2 C. oil  
1 t. salt  
1 t. vanilla

Mix all ingredients together and mix. Cook 1 hour in 350 degree oven. Bake at 350 degrees. Bake at 350 degrees. Bake at 350 degrees. Bake at 350 degrees.

Mrs. M. Barbara Powers  
2848 Magnolia Drive  
Jackson, Miss.

**POUND CAKE**

1 1/2 C. shortening  
2 1/2 C. sugar  
1 t. vanilla  
3 eggs

Mix all ingredients in one bowl. Bake at 350 degrees for 1 hour.

Mrs. John Lyman  
2013 River St.  
Jackson, Miss.

1 t. each Vanilla, lemon and coconut flavoring  
Cream shortening and sugar. Add eggs one at a time, salt flour and flourings. Bake in 1 1/2 hour or until done in 350 degree oven.

Mrs. F. E. Vignos  
288 DeWaters St.  
Baltimore, Miss. 39401

**EGG CAKE**

1 T. cream  
2 1/2 C. shortening  
1 C. sugar  
1 C. plain flour  
1 egg  
1/4 t. baking powder  
1/4 t. salt  
1 C. chopped nuts (optional)  
1 t. vanilla

Mix all ingredients in one bowl. Bake at 350 degrees for 1 hour.

Mrs. D. W. Dwyer  
Rt. 207  
Faulk, Miss. 39027

**EGG CAKE**

1 C. flour  
1/2 C. sugar  
1 T. salt  
1 t. vanilla  
1 egg  
1 C. shortening  
1 t. salt  
1 t. vanilla

Measure dry mixing bowl. Flour, sugar, 1/2 C. milk, shortening put into bowl. Sprinkle dry mix on top. Mix thoroughly for 2 minutes. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven. Bake in moderate oven.

Mrs. W. I. Bryant  
Self-Dwelling  
Jackson, Miss. 39211

**BANANA CAKE**

1 C. plain flour  
2 eggs  
1 t. vanilla (flavoring)  
2 bananas, mashed  
1 t. milk  
1 C. sugar  
1 1/2 C. oil  
1 t. salt  
1 t. vanilla

Mix all ingredients together and mix. Cook 1 hour in 350 degree oven. Bake at 350 degrees. Bake at 350 degrees. Bake at 350 degrees. Bake at 350 degrees.

Mrs. M. Barbara Powers  
2848 Magnolia Drive  
Jackson, Miss.

**POUND CAKE**

1 1/2 C. shortening  
2 1/2 C. sugar  
1 t. vanilla  
3 eggs

Mix all ingredients in one bowl. Bake at 350 degrees for 1 hour.

Mrs. John Lyman  
2013 River St.  
Jackson, Miss.

Tuesday, May 12, 1932 JACKSON DAILY NEWS

**HAMBURGER CASEROLE**

6 strips crisp fried bacon  
1 lb. ground beef  
2 onions (med.)  
1 bell pepper  
1 clove garlic (fresh)  
1 can spaghetti sauce with mushrooms  
1 can mushrooms (chopped)  
1 can whole kernel corn  
5 oz. noodles (large)  
grated cheese

Fry bacon. Brown beef, onions, pepper, garlic. Add spaghetti sauce with mushrooms. 1 can mushrooms. Simmer for 10 minutes. Add corn. Cook noodles until tender. Drain and rinse in cool water. Place 1 layer of sauce, layer noodles and cheese. Repeat until cheese melts. Serve with french bread and green salad. Serves 8 to 10. A meal in itself.

Mrs. Peggy B. Bishop  
Rt. 2 Box 251 A  
Lexington, Miss. 39095

**CHICKEN OR PORK CHOP CASEROLE**

1 C. rice in casserole. Add 1 package of dry onion soup, then 1 chicken or choice pieces cut up, then 1 can chicken or mushroom soup (cream), then 1 1/2 cans water. Salt and pepper to taste. Cover and cook 1 1/2 hours at 350 degrees.

Mrs. H. Russell Carter  
4311 Woodland Avenue  
Jackson, Miss. 39206

**ASPARAGUS CASEROLE**

1 large can Asparagus, drained  
1 C. Cracker Crumbs  
1 C. cheese, grated  
4 Hard Boiled Eggs  
1 T. Margarine  
1 Can cream of Mushroom Soup  
1 T. Grated onion (optional)

This soup with asparagus, add 1st layer of asparagus, add 1st layer of cracker crumbs, sprinkle 1 spoon pimento over. Repeat layers. Pour soup mixture over. Bake at 350 degrees for 15 minutes or until bubbly.

Mrs. Christine Pigg  
Rt. 6 Box 71  
Carthage, Miss. 39061

**BAKED BEANS CASEROLE**

2 cans pork and beans  
1 can baked tomatoes  
1 C. syrup  
2 T. Worcestershire sauce  
2 T. brown sugar  
1 lb. Hamburger meat

Sauté hamburger in oil, skillet until slightly brown. Mix all other ingredients in casserole and add hamburger. Bake 45 minutes at 350 degrees.

Mrs. Sam Lyman  
256 Mt. Vernon  
Jackson, Miss.

**PIMENTO-BROCCOLI CASEROLE**

1 lb. or pkg. chopped frozen broccoli  
1 1/2 oz. can or jar pimento, cut in pieces  
1 T. Margarine  
1 T. cornstarch  
1/4 C. milk  
1/4 C. Mayonnaise  
1 1/2 lemon juice  
1 T. grated onion  
3 eggs, separated  
salt and pepper

Cook broccoli until just tender. Drain. Add pimento pieces to broccoli. Melt margarine in sauce pan. Stir in cornstarch to smooth paste. Add milk, cook over medium heat until thickened, stirring constantly. Add to broccoli and pimento (including pan juices) mayonnaise, lemon juice, grated onion. Blend well and season to taste. Beat egg yolks and add to pimento-Broccoli mix. Beat egg whites until stiff, and fold into mixture. Pour into well-buttered 1 quart casserole. Cover. Bake 45 minutes at 325 degrees. Serves 4.

Bill Gerber  
119 Woodway Drive, Apt. E  
Jackson, Miss. 39206

**CHEESY CASEROLE**

1/2 lb. sharp cheddar cheese, grated  
5 slices bread, cut in cubes  
1 T. butter  
1 C. milk  
4 eggs, beaten  
1 T. dry mustard  
1 T. salt  
1 T. pepper  
Dash of Worcestershire

Alternate cheese, bread and butter in a buttered casserole. Mix milk, mustard, salt and pepper with beaten eggs and with Worcestershire. Pour over cheese and bread. Let stand cheese and bread over several hours better overnight. Bake at 350 degrees for 1 hour. Great for breakfast.

Mrs. J. M. Caldwell  
2444 Laurel Lane  
Pascagoula, Miss. 39280

**HAMBURGER QUICHE**

1 pie shell  
1 lb. ground beef  
1/4 C. mayonnaise  
1/4 C. milk  
2 eggs  
1 T. corn starch  
1 1/4 C. shredded cheese  
(Cheddar or Swiss)  
1 1/2 C. sliced green onion  
salt and pepper to taste

Brown meat, drain, add mayonnaise, corn starch, milk and eggs. Mix with salt and pepper. Bake at 300 degrees for 45 minutes.

Mrs. Ray Wallace  
135 Stanton  
Jackson, Miss. 39211

**TEXAS CABBAGE**

1 head cabbage  
1 T. sugar  
1 T. butter

1 onion, sliced  
1 green pepper sliced  
2 C. canned tomatoes, drained  
salt and pepper to taste  
1/4 C. shredded cheddar cheese

Cut cabbage in 4 slices and cook about 10 minutes or until tender but crisp. Put in buttered 2 quart casserole dish. Sauté sugar, butter and onion green pepper. Add tomato, salt and pepper. Pour mixture over cabbage and sprinkle with cheese. Bake at 350 degrees until hot all the way through. Yields 8 servings.

Mrs. R. S. Winstead  
Rt. 1 Box 219  
Morton, Miss. 39117

**POTATO CASEROLE**

6 large potatoes, boiled in hulls, then chilled  
1 C. sour cream  
1 C. milk  
2 C. sharp cheese, grated  
1 stick butter  
2 1/2 C. green onions, tops and all, chopped

Shred potatoes on grater. Melt butter in boiler and add cheese. Stir in milk, sour cream and onion. Add to potatoes. Serve - nice cheese to sprinkle on. 1 1/2 the last 5 minutes of baking. Put in casserole and bake at 350 degrees for 45 minutes. Recipe can be dried or frozen part of it.

Mrs. K. M. Graves, JR.  
Rt. 1 Box 16 A  
Meadville, Miss. 39443

**DESPERATION CASEROLE**

2 No. 302 cans french style beans, drained  
2 No. 302 cans early english peas, drained  
1 small jar chopped pimento  
1 1/2 oz. jar cracked onion, chopped  
2 cans cream of mushroom soup  
2 cans chopped mushroom soup  
1 can Italian flavored salad dressing

Mix above ingredients into a buttered casserole dish. Cover with grated cheese and bake at 350 degrees for 20 to 30 minutes.

Mrs. Max Andrews  
409 30 St. South  
Columbus, Miss. 39701

**HAMBURGER AND CHEESE CASEROLE**

Use large casserole bowl. Spread butter around inside of bowl. Brown 2 lbs. hamburger, onion and slice 1/2 lb. cheddar cheese. Chop up 1 medium onion. Make layer of potatoes, hamburger, cheese, onion, etc. Salt and pepper each layer. Pour milk into casserole to cover all ingredients. Cook at 375 degrees for 45 minutes to 1 hour.

Mrs. Charley B. Fisher  
2017 River St.  
Jackson, Miss. 39211



**COCONUT CAKE**

1 1/4 C. sifted cake flour  
1 1/2 C. sugar  
1/4 C. milk  
2 1/2 C. shortening  
1 t. salt  
2 1/2 t. baking powder  
1/4 C. milk  
3 eggs  
1 t. vanilla

Measure just mixing bowl. Flour, sugar, 1/4 C. milk, shortening and salt. Beat vigorously for 10 or 15 minutes. Add 1/2 cup of coconut. Beat in baking powder. Add milk, egg and vanilla. Mix thoroughly for 10 minutes. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. W. L. Bryant  
2611 Downing St.  
Jackson, Miss. 39211

**BANANA CAKE**

1 C. plain flour  
2 eggs  
1 t. vanilla flavoring  
2 bananas, mashed  
1 t. salt  
1 C. sugar  
1 1/4 C. oil  
1 t. cinnamon  
1 small tin crushed pineapple

Beat all ingredients together and mix. Bake in 1 hour at 350 degrees. Slice with 1/2 banana. Bake until done. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. M. Barbara Powers  
2648 Magnolia Drive  
Jackson, Miss.

**POUND CAKE**

1 1/2 C. shortening  
2 1/2 C. plain cake flour  
3 eggs

Beat all ingredients together and mix. Bake in 1 hour at 350 degrees. Slice with 1/2 banana. Bake until done. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. M. Barbara Powers  
2648 Magnolia Drive  
Jackson, Miss.

1 t. Vanilla, lemon and coconut flavoring

Cream shortening and sugar. Add eggs one at a time, and flour and flouring. Bake in 1 hour at 350 degrees for 1 1/2 hours or until done in oven.

Mrs. E. R. Vignos  
288 Deacons St.  
Birmingham, Miss. 38401

**EGGNOUSE**

1 T. cream  
2 1/2 C. shortening  
1 C. sugar  
1 C. plain flour  
4 eggs  
1/4 t. baking powder  
1/4 C. milk

Mix all ingredients in mixing or electric mixer until ground and smooth. Bake in 1 hour at 350 degrees for 1 1/2 hours or until done in oven.

Mrs. D. W. Dwyer  
Box 227  
Hart, Miss. 39722

**RED EARTH CAKE**

1 C. flour  
1/2 C. sugar  
1 T. fat  
1 t. vanilla  
1 t. salt  
1 C. cream  
1 C. shortening  
1 C. milk  
1 T. baking powder  
1/4 C. milk

Measure just mixing bowl. Flour, sugar, 1/2 C. milk, shortening and salt. Beat vigorously for 10 or 15 minutes. Add 1/2 cup of coconut. Beat in baking powder. Add milk, egg and vanilla. Mix thoroughly for 10 minutes. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. M. Barbara Powers  
2648 Magnolia Drive  
Jackson, Miss.

**WHITE LAYER CAKE**

2 1/2 C. plain flour  
1 1/2 C. sugar  
1 T. fat  
1 t. vanilla  
1 C. cream  
1 C. shortening  
1 C. milk  
1 T. baking powder  
1/4 C. milk

Combine all ingredients and mix. Bake in 1 hour at 350 degrees. Slice with 1/2 banana. Bake until done. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. M. Barbara Powers  
2648 Magnolia Drive  
Jackson, Miss.

**PLAIN CAKE**

1 1/2 C. shortening  
2 1/2 C. plain cake flour  
3 eggs

Beat all ingredients together and mix. Bake in 1 hour at 350 degrees. Slice with 1/2 banana. Bake until done. Bake in moderate oven. Bake in moderate oven 75 degrees for 20 to 25 minutes or until done. Cool.

Mrs. M. Barbara Powers  
2648 Magnolia Drive  
Jackson, Miss.



Tuesday, May 14, 1935 JACINSON DAILY NEWS

JAM CAKE

4 Egg whites, beaten
6 Egg yolks, beaten
1 C. butter
2 C. sugar
3 C. flour, sifting
1 t. soda
1 C. sour cream
2 C. jam

Cream butter and sugar. Add egg yolks and other ingredients. For filling, combine 1/2 C. brown sugar, 1/4 C. sweet cream in boiler and boil until thick. Add 1 C. chopped nuts and 1 t. vanilla spread on cake.

Mrs. Joe Lau
108 Ginger Drive
Jackson, Miss. 39208

BANANA SPICE CAKE

3 C. ripe banana
1 C. buttermilk
2 1/2 C. flour
1/4 C. butter
3 Eggs
1 t. cloves
1 t. cinnamon
1 t. allspice
1 t. nutmeg
1 t. baking powder
1 C. white sugar
3/4 C. brown sugar

Cream butter, sugars and banana. Mix dry ingredients together 3 times and add with first mixture. Bake at 350 degrees.

Mrs. Annie Mae Walker
Rt. 2 Box 263
Jackson, Miss.

GATEAU BELLE HELENE

1 1/2 sticks butter
1 C. sugar
2 eggs
Grated rind of 1 orange
2 1/4 C. flour
2 t. baking powder

Cream butter and sugar until light and fluffy. Beat in eggs, one at a time, along with one at a time. Beat in flour mixed with baking powder to a smooth batter. Pour into prepared 9x9x2 pan. Bake at 375 degrees for 25 minutes. Remove and cool on rack.

Mrs. Barbara Longstrete
315 Robinson Rd., Apt. C19
Jackson, Miss.

APPLE CRISP-CAKE

Flour 4 cups sliced apples in 8 or 9 in. round pie pan. Combine 1/2 C. sugar and 1/4 C. butter. Sprinkle over apples. Cover lightly with aluminum foil. Bake at 400 degrees for 30 minutes.

Mrs. Dora J. Mann
3115 McEachern Drive
Jackson, Miss. 39211

CHOCOLATE POUND CAKE

1/4 lb. margarine (do not substitute)
1/2 C. shortening
2 C. sugar
5 Eggs
1 C. milk
2 1/2 C. flour
2 1/2 t. baking powder
1/4 C. cocoa

Mix flour, salt, cocoa, baking powder together. Add eggs one at a time. Cream shortening and margarine first. Then add eggs. Beat well after each one. Add sifted dry ingredients and mix well. Pour into tube pan. Bake 1 1/4 hours at 325 degrees.

Mrs. Carolyn Greying
111 Gay St.
Louisville, Miss. 39209

PLUM CAKE

2 C. self rising flour
2 C. sugar
1 t. cinnamon
1 t. cloves
1 C. cooking oil
3 Eggs
1 t. allspice
1 t. nutmeg

Mix all ingredients well in order listed. Bake in loaf pan at 325 degrees for one hour.

Mrs. Charles Covert
Rt. 4 Box 196-2
Jackson, Miss. 39208

SOUR CREAM COFFEY CAKE

1/2 C. butter
2 C. sugar
2 C. flour
2 t. baking soda
2 t. baking powder
1 pt. sour cream
4 eggs
2 t. vanilla

Cream butter and sugar. Mix dry ingredients and add to creamed mixture. Add sour cream, eggs and vanilla cream. Pour into prepared 8x8x2 pan. Mix together 1 C. sugar, 2 C. flour, 1 t. cinnamon, 1/4 C. chopped nuts. Mix 1/2 of this mixture into batter in pan and sprinkle remaining 1/2 cup of cake. Bake 50 to 60 minutes at 350 degrees.

Mrs. Barbara Longstrete
315 Robinson Rd., Apt. C19
Jackson, Miss.

APPLE CRISP-CAKE

Flour 4 cups sliced apples in 8 or 9 in. round pie pan. Combine 1/2 C. sugar and 1/4 C. butter. Sprinkle over apples. Cover lightly with aluminum foil. Bake at 400 degrees for 30 minutes.

Mrs. Dora J. Mann
3115 McEachern Drive
Jackson, Miss. 39211

CHOCOLATE POUND CAKE

Bake 50 to 55 minutes at 60 degrees and golden brown. Serve warm or cold with whipped or plain cream or ice cream. Serves 4 to 8.

Mrs. Jim Coleman
Cuba Ridge Drive
Pikeville, Miss. 39156

GRAHAM CRACKER CAKE

2 C. sifted flour
1 1/4 C. sugar
2 1/2 t. soda
1/4 t. salt
2 Eggs
1 t. vanilla

Put all ingredients in mixing bowl before beating. Beat on well mixed. Batter will be thin. Bake 30 minutes at 325 degrees in a tall pan.

Mrs. Sandra Gardner
62 Waverly Rd.
Brandon, Miss.

WELCH'S WONDER FRUITING

3 egg whites
1 1/2 C. sugar
10 t. cream
1/4 C. syrup

Whisk water, syrup and egg whites, add sugar, cream and whip over. Beat until stiff peaks. Heat egg whites. Continue heating for 3 minutes. 'Never fails.' This frosting may be put on cake while still hot.

Mrs. Shelton Welch
222 Seward St.
Jackson, Miss. 39212

GRAHAM CRACKER CAKE

1 1/2 C. box Graham Crackers
2 t. baking powder
1 C. condensed evaporated milk
2 sticks butter or margarine
2 C. sugar
4 eggs
1 C. chopped pecans
1/2 t. salt, can coconut

Crumble crackers, add baking powder. Mix well, add milk. Set aside. Cream butter and sugar. Add eggs one at a time. Continue with cracker mixture. Beat in ground baking pan. Bake in ground baking pan for 45 minutes or until done.

Mrs. Barbara Longstrete
315 Robinson Rd., Apt. C19
Jackson, Miss.

FILLING (Phonograph)

1 C. sugar, 1/2 lb. or can crushed pineapple, 1/2 cup apple and flour and chopped nuts and cook until thick. Add to mix. Spoon over cake in the pan and top with squares. Make 12 to 15 squares.

Mrs. Theresa
P.O. Box 1
Tupelo, Miss. 39211

COCONUT POUND CAKE

1 C. shortening
1 stick olive
2 1/4 C. sugar
2 Eggs
1 C. sweet milk
1/2 t. salt
1/2 t. coconut flavoring
2 C. cake flour
1 t. baking powder
1 C. coconut (Angel Flake)

All ingredients must be at same temperature. Cream shortening, olive and sugar. Add eggs, one at a time. Beat 5 minutes each. Add milk and flavoring. Mix well. Add dry ingredients which have been sifted together. Beat well. Fold in coconut. Bake 1 1/4 hours at 350 degrees. Use large tube pan which has been lined with brown paper, greased and floured. (This is the best batter for most fruit cakes.)

Mrs. Peggy B. Bishop
P.O. Box 238
Leaksville, Miss. 39208

WALNUT CAKE

2 C. flour
4 C. cocoa
2 C. sugar
1/2 C. cold oil
2 T. sugar
2 t. soda
1 t. salt
2 C. cold water
2 t. vanilla

Mix dry ingredients, beat and add ingredients. Mix well. Bake in ground pan 30 to 35 minutes in 350 degree oven. Frost with chocolate sauce.

Mrs. Wajira
Rt. 3 Box 178
Brookhaven, Miss.

MEMBER CAKE

2 C. plain flour
2 t. baking soda
1 1/2 C. sugar
2 C. packed and drained mushrooms (1 large)
1/2 t. salt
2 salted egg
1 t. vanilla

Mix above ingredients in large bowl for 2 minutes. Pour in 2 1/2 cups of hot water. Mix 1/2 C. butter with 1/2 C. brown sugar. Spread on chopped pieces. Spread top of batter. Bake at 350 degrees for 30 to 35 minutes. Remove from oven, top with hot liquid.

Mrs. Kathryn Sumner
661 Canton Street
Jackson, Miss.

CHEAP WALNUT CAKE

Cream coconut to C. butter or other good shortening with 1 C. sugar. Add 2 1/2 cups of hot water. Mix 1/2 C. butter with 1/2 C. brown sugar. Spread on chopped pieces. Spread top of batter. Bake at 350 degrees for 30 to 35 minutes. Remove from oven, top with hot liquid.

Mrs. Kathryn Sumner
661 Canton Street
Jackson, Miss.

RAISIN BUNNY CAKE

1 box Cherry Suppers (4x4 mix)
1/2 C. coconut
1 t. baking powder
1 C. coconut (Angel Flake)

Blend all ingredients. They heat at medium speed 4 minutes. Bake in ground pan 30 minutes at 350 degrees. Do not glaze if desired.

Mrs. Carry K. Reed
68 Russell Ave.
Ocean Springs, Miss. 39208

RAW APPLE CAKE

2 Eggs
1/4 C. sugar
1 C. oil
1 C. chopped apple
1 C. coconut
1 C. flour
1 t. salt
1 t. soda or baking powder
1 t. cinnamon

Mix above ingredients and bake 45 minutes at 350 degrees. In ground and floured pan (optional).

Mrs. Lela Perkins
15 Long Street
Brandon, Miss.

COCONUT MERLETTA KUP CAKE

1 C. flour
1 C. sugar
1 T. nutmeg
1 t. salt
1 t. soda
1 C. cold water

Mix together dry ingredients. 3 times. Add coconut and nuts. ground and sifted. Mix well. Bake at 325 degrees for 35 minutes. Remove and cool on rack.

Mrs. Lela Perkins
15 Long Street
Brandon, Miss.

SPICE PLUM CAKE

2 C. self rising flour
2 C. sugar
1 C. cream
1 t. salt
2 Eggs
2 t. vanilla

Mix sugar, eggs, cream and flour. Then add nuts, salt and vanilla. Bake in ground pan 30 to 35 minutes.

Mrs. J. A. Reed
10 E. Seward Street
Jackson, Miss. 39211

Tuesday, May 31, 1916 JACKSON DAILY NEWS

BABY FOOD CAKE

- 2 C. Self-rising flour
- 2 C. sugar
- 2 Eggs
- 1/2 C. cooking oil
- 1 small 1/2 pt. Plum baby food
- 1 C. pecans, chopped
- 1/2 C. cinnamon
- 1/2 C. ground ginger

Mix everything together and heat two minutes at medium spread and bake at 350 degrees for about 1 hour. Bake in a cube pan or long loaf pan.

Mrs. Fay Alexander  
P. O. Box 632  
Kosciusko, Miss. 39066

KID'S CAKE

- 2 1/2 C. self rising flour
- 5 T. soda
- 2 Eggs
- 1 C. brown sugar
- 2 T. soft butter
- 1 lb. can fruit cocktail
- 1/2 C. chopped nuts
- 1/2 C. semi sweet chocolate pebbles
- 1/2 C. shredded coconut

Cream and flour in 1 1/2 pt. pan. Combine first six ingredients in a large bowl. Blend with mixer. Pour into prepared pan. Sprinkle with chocolate and coconut over the mixture. Bake at 350 degrees for 40 minutes.

Mrs. J. M. Caldwell  
2441 Laurel Lane  
Pearl, Miss. 39208

GRANDMOTHER'S FIG PRESERVE CAKE

- 2 C. plain flour, not sifted
- 1/2 C. sugar
- 1 t. each, salt, soda, cinnamon, nutmeg, vanilla
- 1 C. cooking oil
- 3 Eggs
- 1 C. buttermilk
- 1/4 C. fig preserves, drained overnight.

Mix in order listed. Bake 1 1/2 hours at 350 degrees. Leave in pan (stem of bread). Pour over the following sauce. Boiling to boil. 1 stick also 1 C. sugar to 1 C. buttermilk, 1 T. corn syrup, 1 t. almond. Flavoring. Flour over pricked cake. This cake freezes well overnight.

Hugh Thompson  
236 St. Mary  
Jackson, Miss.

FUDGE CAKE

- 1 stick also
- 1 C. sugar
- 1/2 C. flour
- 1 t. baking powder
- 4 T. cocoa
- 2 Eggs
- 1 C. pecans
- 1 t. vanilla

Melt also and cocoa. Beat eggs in foamy. Add sugar to flour. Beat. Add rest of four ingredients. No salt. Put into 4 T. butter. 4 t. Confectioner's sugar. 4 T. Cocoa. 2 T. Milk. 4 t. vanilla. Mix together and spread on cake.

Mrs. H. Russell Carter  
2111 Woodland Ave.  
Jackson, Miss. 39206

**Desserts**  
**Pies**  
**Ice Creams**

GERMAN CHOCOLATE PIE

- 1 stick margarine
- 1/2 bar German sweet chocolate (4 oz.)
- 1 Egg
- 1 C. sugar
- 1/4 C. all purpose flour
- 1/2 C. broken pecans
- 1/4 t. vanilla

Melt margarine and chocolate in top of double boiler over simmering water. Beat eggs well, add sugar and flour. Mix well. Combine with melted mixture. Put in pecans and vanilla. Pour into well greased 8 in. pie plate. Bake at 325 degrees for 40 minutes. Center will be soft. Serve warm with whipped topping or ice cream or serve cold. Serves 8.

Mrs. J. Hester Taylor  
4318 Whitwood Cr. B-1  
Jackson, Miss. 39209

BAKED PRUNE WHIP

- Put through colander 5/2 C. cooked prunes. Add and mix together 1/2 C. sugar and 1 t. lemon juice. Fold into cream. Whip 2 egg whites well. Fold together and 1/4 t. salt. Turn into greased baking dish. Put into greased baking dish. Bake in water and bake in the oven at 350 degrees for about 40 minutes until firm. Serve at once with whipped cream or custard sauce.

Mrs. Bernard Van Zant  
241 Sapid Lane  
Greenwood, Mo. 64411

APPLE-BOLY POLY

- 2 C. flour
- 4 t. baking powder
- 1 t. salt
- 2 T. shortening
- 4 or 5 apples
- 1 C. milk
- 1 T. shortening, softened
- 1/2 C. cinnamon
- 1/4 C. sugar

Put together the flour, baking powder and salt. Beat in the shortening with fingers and mix with milk. Turn into a floured bowl and add one or two more apples. Roll out into a rolling strip or roll into a thick. Spread half an inch thick. Spread with the softened shortening, with the apples, packed and

Mrs. H. Russell Carter  
2111 Woodland Ave.  
Jackson, Miss. 39206

and chopped. Sprinkle the cinnamon and sugar over these. Roll up as for jelly roll. Place on a greased baking sheet and bake for 45 minutes in a moderate oven. Serve hot with cream, baked custard or any sweet sauce.

Mrs. Olive Harper  
134 Parkview Drive  
Clanton, Miss. 39024

CREAM PIE

- 1 1/4 C. sugar
- 2 Eggs
- 1 stick also
- 1 T. vinegar
- 1 t. vanilla

Mix well and bake in unbleached pie shell for 1 hour at 350 degrees.

Mrs. E. F. Kemper  
2345 Mulberry St.  
Jackson, Miss.

EGG CUSTARD

- 1 C. sugar
- 1 C. milk
- 2 T. flour
- 2 Eggs

Mix sugar and flour. Add milk. Add eggs one at a time and beat until heavy. Pour into casserole dish and bake at 325 degrees for about 45 minutes or until done. If no individual custard cups are used, bake at the degrees for about 30 minutes. This custard may be poured into a greased pie plate and baked at 325 degrees for 45 minutes or 1 1/2 hours. Serves 10. Serves 10.

Mrs. W. S. Griffin  
3611 Cantor Heights Dr.  
Jackson, Miss. 39211

COCONUT PIE

- 3 egg yolks
- 1 C. sugar
- 2 C. milk
- 2 T. butter
- 2 1/4 T. flour
- 1/2 t. vanilla
- pinch salt
- 1 C. coconut

Cook in double boiler until thickened. Add coconut. Pour into a greased pie shell. Beat egg whites until nearly a peak. Add 4 to 5 T. sugar. Beat 3 minutes. Top pie and bake at 350 degrees until brown.

Mrs. Christine Figg  
Rt. 4, Box 77  
Columbia, Miss. 39411

TASHED TARTS

- 1 egg pie crust cheese
- 1 stick butter or short
- 1 C. flour

Beat olive and cheese until soft. Work together with fingers. Make into 24 round balls. Roll in refrigerator. Press into tart shells. Bake in hot oven for 15 minutes.

Mrs. Bessie Burke  
P. O. Box 217  
Warrenton, Miss. 39211

Mix well, drop by teaspoons into eggs in shallow pan. Bake at 350 degrees for 20 minutes. Pierce well.

Bevile G. Carter  
St. I. Box 49  
Port Gibson, Miss. 39084

BANANA MANNA

- Like pan with cream
- 1/2 cup sugar
- 1/2 cup cream
- 1/2 cup butter
- 1/2 cup flour

Mix well and bake in unbleached pie shell for 1 hour at 350 degrees.

Mrs. Fred L. Beard Jr.  
4128 Woodvale St.  
Jackson, Miss.

JAPANESE FRUIT CAKE PIE

- 4 eggs
- 1 C. cream
- 2 t. vanilla
- 1 C. pecans
- 1 C. cinnamon
- 1 sticks melted also
- 2 C. sugar
- 1/2 t. vinegar

Beat eggs slightly. Add other ingredients. Pour into unbleached pie shell. Bake at 350 degrees for 30 to 40 minutes.

Mrs. Hester Adams  
145 W. 10th St.  
Jackson, Miss. 39204

WORLD'S EARLY COBBLER CUST

- 1 C. plain flour
- 1/2 C. sugar
- 1 t. baking powder
- 1/4 C. water
- 1/2 t. salt

Mix flour and baking dish. Mix other ingredients and stir slightly into melted butter. Pour over and bake in 30 degree oven for about 30 minutes. Can use apples, peaches, strawberries, blueberries, blackberries, raspberries, etc. Bake at 350 degrees for 30 minutes.

Mrs. Joe Lee  
1266 Cottage Dr.  
Jackson, Miss. 39206

FIG PIE

- 2 1/4 C. bread figs
- 1/2 stick butter or margarine
- 1 t. salt
- 1 T. lemon juice

Wash and drain figs and very little water. Cook over medium heat. Stir often. Cook until tender. Season to taste. Add some and brown. Put in 5 T. plain flour. Add water to make a thickening. Stir well. Cook 20 or 30 minutes. Put in enough figs to cover or serve with one cup cream or a whipped topping. Bake at 400 degrees.

Mrs. Bessie Burke  
P. O. Box 217  
Warrenton, Miss. 39211

LEMON PIE BOWL

- 3 beaten egg yolks
- 1/4 C. sugar
- 1/2 t. salt
- 1/2 C. lemon juice
- 1 t. ground lemon rind
- 1/2 t. cream of tartar
- 1/2 C. lemon juice

Beaten butter, cook and thick. Beat egg yolks, sugar, salt, lemon juice and ground lemon rind. Pour in slowly lemon juice, salt and cream of tartar. Cook in custard, separate remaining cream on top and freeze.

Mrs. J. B. Pich  
113 Fors Valley Rd.  
Brentwood, Miss. 39011

NO FAIL PECAN PIE

- 1 C. white sugar
- 1 C. cream
- 1/2 C. pecans
- 1 egg yolk
- 1/2 t. salt

Cream butter and sugar. Add salt and beaten egg yolk. Beat egg yolk with sugar until stiff. Beat at 350 degrees for 30 to 40 minutes.

Mrs. Woodrow Tabor  
Port Gibson, Miss. 39084

OLD FASHIONED MASHED POTATO

- 1 C. milk
- 1/2 C. butter
- 1/2 C. salt
- 1 egg white
- 1/2 C. butter or oil
- 2 T. sugar

Cream sugar, flour, salt and butter. Beat four egg yolks and one egg white and add to dry ingredients. Beat well. Add milk, salt, egg white and butter. Beat until stiff. Beat at 350 degrees for 30 minutes. Beat 2 egg whites, 1/2 sugar. Beat 2 egg whites, 1/2 sugar. Beat at 350 degrees for 30 minutes.

Janet B. Mott  
1266 Cottage Dr.  
Jackson, Miss. 39206

FRESH STRAWBERRY PIE

- 1 C. sugar
- 1 T. cornstarch
- 1 t. T. salt

Beat until thick. Add rest and bake at 350 degrees. Use fresh strawberries and pour over. Bake at 350 degrees.

Mrs. Hester Adams  
145 W. 10th St.  
Jackson, Miss. 39204

STRAWBERRY ICE CREAM

- 1 large 1/2 pint strawberry with 1/2 C. sugar
- 1 C. cream
- 1/2 C. sugar

Mix together and beat until thick. Add rest and beat at 350 degrees. Use fresh strawberries and pour over. Bake at 350 degrees.

BABY FOOD CAKE
2 C Self-rising flour
2 C sugar
2 Eggs
1 C cooking oil
4 small jars Plum baby food
1 C peaches, chopped
1 C cottage cheese
1 C ground apples



GERMAN CHOCOLATE PIE
1 stick margarine
1/2 bar German sweet chocolate (4 oz.)
2 Eggs
1 C sugar
1/2 C all purpose flour
1/2 C broken pecans
1/2 t. vanilla

EGG CUSTARD CAKE PIE
1 C sugar
1 C milk
2 T. flour
2 Eggs
1/2 C vanilla
1/2 C cream

JAPANESE FRUIT CAKE PIE
4 eggs
1 Cream
2 t. vanilla
1 C peaches
1 C raisins
2 sticks melted shortening

LEMON PIE
3 beaten egg whites
1/2 C sugar
1 t. salt
1/2 C lemon juice
1 C grated lemon rind
1 egg yolk, stiffly beaten
1 C whipping cream

KID'S CAKE
2 1/2 C self rising flour
1/2 t. soda
2 Eggs
1 C brown sugar
2 T. soft butter
1 lb. can fruit cocktail
1/2 C chopped nuts
1/2 C shredded coconut

Melt margarine and chocolate in top of double boiler over simmering water. Beat eggs well, add sugar and flour. Mix well. Combine with melted mixture. Stir in pecans and vanilla. Pour into well greased 9 in. pie plate. Bake at 350 degrees for 45 minutes.

Mix sugar and flour. Add milk. Add eggs one at a time and beat until foamy. Pour into casserole dish and bake at 325 degrees for about 45 minutes or until done. If no individual custard cups are used, bake at 350 degrees for about 30 minutes. This custard may be poured into an unheated cup and baked at 350 degrees for 15 minutes.

Beat eggs slightly. Add other ingredients. Pour into well greased pie plate. Bake at 350 degrees for 30 to 45 minutes.

Mix well. Drop by teaspoon into cups in shell pan. Bake at 350 degrees for 20 minutes. Pierce with a toothpick.

GRANDMOTHER'S FIG PRESERVE CAKE
2 C plain flour, not sifted
1 1/2 C sugar
1 t. each, salt, soda, cinnamon, nutmeg, vanilla
1 C cooking oil
2 Eggs
1 C buttermilk
1 1/2 C chopped figs, drained overnight

Mix margarine and chocolate in top of double boiler over simmering water. Beat eggs well, add sugar and flour. Mix well. Combine with melted mixture. Stir in pecans and vanilla. Pour into well greased 9 in. pie plate. Bake at 350 degrees for 45 minutes.

Mix sugar and flour. Add milk. Add eggs one at a time and beat until foamy. Pour into casserole dish and bake at 325 degrees for about 45 minutes or until done. If no individual custard cups are used, bake at 350 degrees for about 30 minutes. This custard may be poured into an unheated cup and baked at 350 degrees for 15 minutes.

Beat eggs slightly. Add other ingredients. Pour into well greased pie plate. Bake at 350 degrees for 30 to 45 minutes.

Mix well. Drop by teaspoon into cups in shell pan. Bake at 350 degrees for 20 minutes. Pierce with a toothpick.

FUDGE CAKE
1 stick shortening
1 C sugar
1/2 C flour
1 t. baking powder
4 T. cocoa
2 Eggs
1 C peaches
1 t. vanilla

Melt shortening and cocoa. Beat eggs well. Add sugar to eggs and beat. Add rest of four flour. Do not stir. Put rising and nuts. No salt. Put rising and 4 T. butter. 1/2 lb. cooking cream sugar. 4 T. Cocoa. 2 T. Milk. 1/2 t. vanilla. Mix together and spread on cake.

Mix sugar and flour. Add milk. Add eggs one at a time and beat until foamy. Pour into casserole dish and bake at 325 degrees for about 45 minutes or until done. If no individual custard cups are used, bake at 350 degrees for about 30 minutes. This custard may be poured into an unheated cup and baked at 350 degrees for 15 minutes.

Beat eggs slightly. Add other ingredients. Pour into well greased pie plate. Bake at 350 degrees for 30 to 45 minutes.

Mix well. Drop by teaspoon into cups in shell pan. Bake at 350 degrees for 20 minutes. Pierce with a toothpick.

APPLE-BOLEY POLY
2 C flour
1 t. baking powder
1 t. salt
2 T. shortening
4 or 5 apples
1 C milk
2 T. shortening, softened
1 C cinnamon
1/2 C sugar

Mix together the flour, baking powder and salt. Rub in the shortening with fingers and mix in milk. Turn and mix in apples and oil until a floured bread and roll of fat has an shining sheen of fat has an shining sheen. Roll out on a floured board and fill with the softened shortening, with the apples, packed and

Mix sugar and flour. Add milk. Add eggs one at a time and beat until foamy. Pour into casserole dish and bake at 325 degrees for about 45 minutes or until done. If no individual custard cups are used, bake at 350 degrees for about 30 minutes. This custard may be poured into an unheated cup and baked at 350 degrees for 15 minutes.

Beat eggs slightly. Add other ingredients. Pour into well greased pie plate. Bake at 350 degrees for 30 to 45 minutes.

Mix well. Drop by teaspoon into cups in shell pan. Bake at 350 degrees for 20 minutes. Pierce with a toothpick.

Mrs. H. Russell Carter
4111 Woodland Ave.
Jackson, Miss. 39208

Mrs. Bernard Van Zandt
261 Sapard Lane
Greensboro, N.C. 27421

Mrs. Christine Pigg
Rt. 4, Box 11
Cuthbert, Miss. 39011

Mrs. Joe Lee
1286 George Dr.
Jackson, Miss. 39208

Mrs. J. B. Fryck
418 Fors Valley Rd.
Brandon, Miss. 39011

Mrs. W. S. Griffin
5611 Centon Heights Dr.
Jackson, Miss. 39211

Mrs. Hester Johnson
124 Walnut St.
Jackson, Miss. 39204

Mrs. W. S. Griffin
5611 Centon Heights Dr.
Jackson, Miss. 39211

Mrs. W. S. Griffin
5611 Centon Heights Dr.
Jackson, Miss. 39211

**Tuesday, May 13, 1970**

**1 1/4 C miniature marshmallows X**  
Combine jello with other ingredients and pour in pan and chill.

**Pineapple Juice**  
1/2 C sugar  
1 bottle egg  
2 T. flour  
1 T. butter

Cook over low heat until thick, then cool. Mix with large package cream cheese and spread over chilled jello mixture. Top with whipped topping and chopped nuts.

**Katherine Slay**  
300 Georgetown St.  
Crystal Springs, Miss. 39009

**RICH MAN PIE**

1 can sweetened condensed milk  
1/2 C lemon juice  
1 small box whipped topping  
1 small can mandarin oranges, cut up  
1 C pecans

Mix all these ingredients together with a spoon. Put in baked pie shell and serve.

**Kater Hollingsworth**  
Rt. 2 Box 611  
Jackson, Miss. 39211

**GLORIFIED BROWNIES**

1/2 sticks butter, room temperature  
1 C sugar  
2 eggs  
1/2 C flour  
3 T. cocoa

1 C nuts

Cream butter and sugar. Add eggs and mix well. Add flour, cocoa and nuts. Bake 25 minutes at 350 degrees. While hot, top with 1/2 C small marshmallows, then top with icing.

**HEINZ**: 1 box powdered sugar, 1 stick soft butter, 3 T. cocoa, 1 t. vanilla. Add milk until spreadable.

**Jessie W. Steach**  
116 Bermuda Circle  
Pearl, Miss. 39088

**PUMPKIN PIE SQUARES**

1 C sifted flour  
1/2 C quick-cooking oats  
1/2 C brown sugar, packed  
1/2 C butter or margarine  
1 can 11 3/4 pumpkin  
1 large can evaporated milk  
2 eggs  
1/2 C sugar  
1 t. cinnamon  
1/4 t. ginger  
1/2 t. ground cloves

Combine flour, oats, brown sugar and butter. Mix till crumbly. Press into greased 8x8x2 pan. Bake at 350 degrees for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt and spices. Beat well. Pour into crust. Bake at 350 degrees for 20 minutes.

**POPPING**: 1/2 C whipped pecans, 1/2 C brown sugar, packed, 3 T. butter or margarine. Combine, topping

**ingredients and sprinkle over pumpkin filling. Bake 20-25 minutes. Cut in squares and top with whipped cream.**

**Mrs. Irma Pavulle**  
Box 764  
Kosciusko, Miss. 39090

**GLAZED PEAR TART**

Drain and slice 1 can (20 oz.) bottled pear halves, reserving pear syrup. Beat 1 egg (beaten), cream, cheese with 3 T. pear syrup, 3 T. powdered sugar and 1/4 t. pure vanilla till smooth. Add 1/2 C whipping cream, beating till fluffy. Spread on bottom of baked 8 inch pastry shell. Top with pear slices. Melt 1/2 C apricot jam and strain. Spread over pears. Chill. Serves 6-8.

**Mrs. Marie Wilcox**  
Rt. 1 Box 141  
Raymond, Miss.

**CHERRY PIE**

1 Egg  
1 stick olive, melted  
1/2 C sugar  
2 t. cinnamon  
1 t. pure meal  
1 t. vanilla

Combine ingredients and beat with electric mixer 1 to 2 minutes. Flour in an 8x8x2 pan crust and bake at 350 degrees for 20-25 minutes.

**Mrs. G. A. Harrell**  
1821 Puckett St.  
Jackson, Miss. 39201

**CHERRY DESSERT**

1 box low sweet cheese  
1/2 box confetti-type sugar  
2 envelopes whipped topping dry powder  
1 box Graham cracker crust  
1 can cherry or blueberry pie filling (24 oz.)  
1 recipe prepared whipped topping

Prepare powdered whipped topping according to directions on package. Set aside. Cream together the cream cheese and confetti-type sugar. Fold this mixture into the whipped topping and spread over graham cracker crust. Spread pie filling over cream cheese mixture. Refrigerate 10-15 thoroughly chilled. 2 hours or longer. Top with serving with a dollop of whipped topping.

**Mrs. M. Jones**  
415 N. Canton Club Cir.  
Jackson, Miss.

**CHERRY CRUNCH**

1 can 1 lb. 5 oz. Cherry Pie filling  
1 t. lemon juice  
1/2 g. white cake mix  
1/2 C chopped nuts  
1/2 C (1 stick) butter or margarine  
1 envelope whip cream or fat cream

Place pie in 8 1/2 x 11 1/2 inch pie pan. Sprinkle with lemon juice, then with white cake mix. Bake at 350 degrees for 20-25 minutes. Sprinkle with nuts and butter. Bake 10-15 minutes. Sprinkle with whip cream or fat cream. Bake 5-10 minutes.

**Mrs. J. W. Harbison**  
Houston, Miss.

**HONEY PEACH PIE**

1/2 C sugar  
1/2 C milk  
1 C King's Thin peaches in juice  
1 C orange juice  
1 t. ground orange rind  
1 t. nutmeg

Place pie in 8 1/2 x 11 1/2 inch pie pan. Sprinkle with lemon juice, then with white cake mix. Bake at 350 degrees for 20-25 minutes. Sprinkle with nuts and butter. Bake 10-15 minutes. Sprinkle with whip cream or fat cream. Bake 5-10 minutes.

**CRAZY CUCUMBER PIE**

1 Egg  
1 C sugar  
3 T. flour  
1 T. margarine  
1 t. vanilla

1 egg, 1 cup sugar, 3 T. flour, 1 T. margarine, 1 t. vanilla. Beat egg and sugar. Add flour and margarine. Bake at 350 degrees for 20-25 minutes.

**MINI PEACH PIE**

1/2 C sugar  
1/2 C milk  
1 C King's Thin peaches in juice  
1 C orange juice  
1 t. ground orange rind  
1 t. nutmeg

Place pie in 8 1/2 x 11 1/2 inch pie pan. Sprinkle with lemon juice, then with white cake mix. Bake at 350 degrees for 20-25 minutes. Sprinkle with nuts and butter. Bake 10-15 minutes. Sprinkle with whip cream or fat cream. Bake 5-10 minutes.

**COOKIES**

**CHOCOLATE CHIP COOKIES**

1 cup sugar  
1/2 cup butter  
1 egg  
1/2 cup flour  
1/4 cup cocoa  
1/2 tsp baking soda  
1/4 tsp salt  
1 cup milk

**PEACH PIE**

1/2 C sugar  
1/2 C milk  
1 C King's Thin peaches in juice  
1 C orange juice  
1 t. ground orange rind  
1 t. nutmeg

**MINI PEACH PIE**

1/2 C sugar  
1/2 C milk  
1 C King's Thin peaches in juice  
1 C orange juice  
1 t. ground orange rind  
1 t. nutmeg

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Decorated Pottery \$2.97  
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Modern Throw Pillows \$1.97

WESTLAND PLAZA  
DOWNTOWN



**SECRET FAVORITE**  
 1/2 cup butter  
 1/2 cup sugar  
 1/2 cup brown sugar  
 1/2 cup milk  
 1/2 cup vanilla  
 1/2 cup nuts  
 1/2 cup raisins  
 1/2 cup currants  
 1/2 cup cherries  
 1/2 cup peaches  
 1/2 cup apricots  
 1/2 cup plums  
 1/2 cup pears  
 1/2 cup apples  
 1/2 cup oranges  
 1/2 cup lemons  
 1/2 cup limes  
 1/2 cup grapefruit  
 1/2 cup pineapples  
 1/2 cup mangoes  
 1/2 cup papayas  
 1/2 cup guavas  
 1/2 cup passion fruits  
 1/2 cup jackfruits  
 1/2 cup breadfruits  
 1/2 cup starfruits  
 1/2 cup carambolas  
 1/2 cup rambutans  
 1/2 cup lychees  
 1/2 cup durians  
 1/2 cup mangosteens  
 1/2 cup jackfruits  
 1/2 cup breadfruits  
 1/2 cup starfruits  
 1/2 cup carambolas  
 1/2 cup rambutans  
 1/2 cup lychees  
 1/2 cup durians  
 1/2 cup mangosteens

**CHERRY FAVORITE**  
 1/2 cup butter  
 1/2 cup sugar  
 1/2 cup brown sugar  
 1/2 cup milk  
 1/2 cup vanilla  
 1/2 cup nuts  
 1/2 cup raisins  
 1/2 cup currants  
 1/2 cup cherries  
 1/2 cup peaches  
 1/2 cup apricots  
 1/2 cup plums  
 1/2 cup pears  
 1/2 cup apples  
 1/2 cup oranges  
 1/2 cup lemons  
 1/2 cup limes  
 1/2 cup grapefruit  
 1/2 cup pineapples  
 1/2 cup mangoes  
 1/2 cup papayas  
 1/2 cup guavas  
 1/2 cup passion fruits  
 1/2 cup jackfruits  
 1/2 cup breadfruits  
 1/2 cup starfruits  
 1/2 cup carambolas  
 1/2 cup rambutans  
 1/2 cup lychees  
 1/2 cup durians  
 1/2 cup mangosteens

**GRAHAM CRACKER CANDY**  
 3 sticks lard  
 1/2 cup butter  
 1/2 cup sugar  
 1/2 cup vanilla  
 1/2 cup nuts  
 1/2 cup raisins  
 1/2 cup currants  
 1/2 cup cherries  
 1/2 cup peaches  
 1/2 cup apricots  
 1/2 cup plums  
 1/2 cup pears  
 1/2 cup apples  
 1/2 cup oranges  
 1/2 cup lemons  
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 1/2 cup mangoes  
 1/2 cup papayas  
 1/2 cup guavas  
 1/2 cup passion fruits  
 1/2 cup jackfruits  
 1/2 cup breadfruits  
 1/2 cup starfruits  
 1/2 cup carambolas  
 1/2 cup rambutans  
 1/2 cup lychees  
 1/2 cup durians  
 1/2 cup mangosteens



**CHURCH WINDOW FUDGE**  
 1/2 cup chocolate chips  
 1 stick lard  
 1/2 cup butter  
 1/2 cup sugar  
 1/2 cup vanilla  
 1/2 cup nuts  
 1/2 cup raisins  
 1/2 cup currants  
 1/2 cup cherries  
 1/2 cup peaches  
 1/2 cup apricots  
 1/2 cup plums  
 1/2 cup pears  
 1/2 cup apples  
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 1/2 cup passion fruits  
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 1/2 cup breadfruits  
 1/2 cup starfruits  
 1/2 cup carambolas  
 1/2 cup rambutans  
 1/2 cup lychees  
 1/2 cup durians  
 1/2 cup mangosteens

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Tuesday, May 11, 1942 JACKSON DAILY NEWS

NINA'S FIG TAHS

- 2 lb. hot plain flour
- 1 lb. butter or oleo
- 1/2 lb. shortening
- 2 egg yolks
- 1 C. vanilla
- 2 T. sugar
- 1 pk. yeast

Add yeast to milk and let set until you cream well like butter shortening and sugar. Add egg yolks, cream again. Add warm milk that has yeast dissolved in. Add oil, double in size, then pinch off small pieces dip in small pieces of pineapple mix in center. Roll and pinch ends. Bake in wax paper-lined pan until slightly brown. Sprinkle with powdered sugar. Pineapple mix 1 lb. pineapple preserves mixed with pecans.

Mrs. Polly Meant  
4875 Strathmore Dr.  
Montgomery, Ala. 36111

CHOCOLATE LOGS

- 1 lb. hot powdered sugar
- 1 C. angel flake coconut
- 1 C. chopped pecans
- 1 C. vanilla extract
- 1 C. graham cracker crumbs
- 1/2 C. crunchy peanut butter
- 1 C. melted butter

Mix sugar, coconut, pecans, vanilla and graham cracker crumbs in with peanut butter. Pour butter over mix-

ture and mix well. Shape into 2 1/2 inch logs. Roll in block paraffin and 6 to 8 chocolate chips in double boiler. Dip logs into chocolate mixture and place on waxed paper to dry.

Ann Bewie  
Box 117  
Wick, Miss. 39772

FANTIES

- 1/2 lb. butter or oleo
- 3 heaping T. sugar
- 1/2 C. flour
- 1/2 C. salt
- 1 T. vanilla

Cream butter. Add sugar and beat well. Add flour. Chill in 1/2 hour. Use one teaspoon butter for each cookie. Make dent in center of cookie and press a tiny bit of jelly (red or green). Bake at 350 degrees until light brown. (Watch carefully.)

Mrs. B. B. Howell  
1412 Packhouse St.  
Jackson, Miss. 39207

CHOCOLATE CANDY BALLS

- 3 C. chopped nuts
- 1 stick butter
- 2 cans Angel Flake Coconut
- 1/2 pk. powdered sugar
- 1 can sweetened condensed milk
- 2 T. vanilla

Melt butter and mix with nuts. Add coconut, sugar and milk and mix well. Add vanilla and shape into balls.

about the size of quarters, about (two-thirds) with 1/2 lb. paraffin. Mix well in double boiler and dip balls in chocolate paraffin mixture. Place on waxed paper to dry.

Mrs. Willie F. Warner  
Rt. 1  
Tobala, Miss. 39369

FRUIT COCKTAIL CAKE

- 2 C. plain flour
- 1/2 C. sugar
- 1/2 C. salt
- 2 eggs
- 1/2 C. corn oil
- 1 1/2 T. fat fruit cocktail

Mix dry ingredients. Beat eggs and pour into dry ingredients. Add fruit cocktail. Pour mixture into greased and floured 8 inch round pan which has been baking spritzed 1/2 hour.

Mrs. J. D. Williams  
24 Ridgeway  
Jackson, Miss. 39208

CHOCOLATE NUT PUFFS

- 1/2 C. salt
- 1/2 C. sugar
- 1/2 C. vanilla
- 1/2 C. vinegar
- 1/2 C. chopped nuts

Melt butter and mix with nuts. Add coconut, sugar and milk and mix well. Add vanilla and shape into balls.

Melt chocolate over warm water. Beat egg whites and add sugar. Gradually pour sugar. Beat until stiff. Add vinegar. Fold in melted chocolate and nuts. Drop by teaspoonful 1 inch apart on greased round tin. Bake at 350 degrees for 15 minutes. Makes 1 dozen.

Marie Whitte  
P.O. Box 147  
Raymond, Miss.

ALMOND BROWN COOKIES

- 1 C. flour
- 2 C. butter
- 2 C. powdered sugar
- 1/2 C. salt
- 2 egg yolks
- 1 T. vanilla
- 1 C. ground or finely chopped nuts or almonds

Combine flour, powdered sugar and salt. Add softened butter and mix as for pastry. Turn in nuts. Add egg yolks and vanilla. Form into small shaped balls and bake on ungreased tin. Bake for 15 minutes at 350 degrees. While still warm, roll in powdered sugar. Yield 40.

Mrs. Katherine Schenker  
210 Oakdale Drive  
Jackson, Miss. 39208

GATEMEAL COOKIES

- 1 C. white sugar
- 1/2 C. brown sugar
- 1/2 C. shortening
- 1/2 C. melted margarine
- 2 eggs
- 1 T. vanilla

Beat nuts and sugar until almost a stiff ball. In small square tin. Bake for 15 minutes at 350 degrees. While still warm, beat with a large to harden. Yield 40.

1 C. quick oats  
1/2 C. flour  
1 T. salt

Cream eggs and shortening. Add 2 beaten eggs and vanilla. Add nuts. Flour, salt and salt and add to mixture. Drop on ungreased pan. Bake at 350 degrees for 15 minutes.

Mrs. Osa Harve  
201 Tanglewood Dr.  
Clanton, Miss. 39624

MINCE BALL COOKIES

- 1 C. butter
- 1/2 C. sugar
- 2 egg yolks
- 1/2 C. salt
- 1 C. all-purpose flour

Cream butter and sugar. Add egg yolks. Shape into balls. Press with thumb center of each. Chill in ice box until firm. Roll in mince. Bake at 350 degrees for 15 minutes. Makes 1 Doz.

Mary Galt  
210 Legate St.  
Lumberton, Miss. 39099

DATE LOAF CANDY

- 2 C. sugar
- 1/2 C. milk
- 1 C. chopped dates
- 1/2 C. chopped pecans

Boil sugar and milk until thick. Add dates and pecans. Pour into waxed paper. Cut into squares. Yield 40.

Mrs. Nell Barber  
Box 72  
Wrentham, Miss. 39384

PHILIP'S PEAS

- 1/2 C. sugar
- 1/2 C. salt
- 1/2 C. shortening
- 1/2 C. butter
- 1/2 C. milk
- 1/2 C. vanilla
- 1/2 C. salt
- 1/2 C. shortening
- 1/2 C. butter
- 1/2 C. milk
- 1/2 C. vanilla
- 1/2 C. salt

Cream butter and sugar. Add egg yolks. Shape into balls. Press with thumb center of each. Chill in ice box until firm. Roll in mince. Bake at 350 degrees for 15 minutes. Makes 1 Doz.

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210 Oakdale Drive  
Jackson, Miss. 39208

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- 1 C. chopped dates
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Boil sugar and milk until thick. Add dates and pecans. Pour into waxed paper. Cut into squares. Yield 40.

Mrs. Nell Barber  
Box 72  
Wrentham, Miss. 39384

PHILIP'S PEAS

- 1/2 C. sugar
- 1/2 C. salt
- 1/2 C. shortening
- 1/2 C. butter
- 1/2 C. milk
- 1/2 C. vanilla
- 1/2 C. salt
- 1/2 C. shortening
- 1/2 C. butter
- 1/2 C. milk
- 1/2 C. vanilla
- 1/2 C. salt

Cream butter and sugar. Add egg yolks. Shape into balls. Press with thumb center of each. Chill in ice box until firm. Roll in mince. Bake at 350 degrees for 15 minutes. Makes 1 Doz.

Mrs. Katherine Schenker  
210 Oakdale Drive  
Jackson, Miss. 39208

DATE LOAF CANDY

- 2 C. sugar
- 1/2 C. milk
- 1 C. chopped dates
- 1/2 C. chopped pecans

Boil sugar and milk until thick. Add dates and pecans. Pour into waxed paper. Cut into squares. Yield 40.



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MAGNOLIA FEDERAL  
SAVINGS AND LOAN

**1 C. pecans, chopped fine**  
 Mix also eggs and  
 flavoring sift in flour, salt  
 and spices. Mix in pecans.  
 Bake in small tins. Bake at  
 325 degrees until light brown.  
 Heat 45 minutes. Roll in  
 confectioners sugar.

**Mrs. E. R. Vines**  
 688 Dearborn St.  
 Hattiesburg, Miss. 39401

**EASY CHOCOLATE  
 FUDGE CANDY**  
 Heat 1 can sweetened  
 condensed milk and 18 oz.  
 double chocolate chips in  
 double boiler until chips are  
 melted. Add vanilla. Pour  
 waxed paper. Let sit on  
 miniature marshmallows  
 may be added.

**Mrs. M. C. Myers**  
 Rt. 4 Box 38  
 Brandon, Miss.

**FRENCH COOKIES**  
 1 C. flour  
 1/2 C. milk  
 3 T. sugar  
 1/2 lb. butter  
 1 C. pecans

**Mrs. Camille Lentz**  
 Rt. 2  
 Palahatchie, Miss. 39145

**PEANUT BUTTER  
 COOKIES**  
 1 C. cooking oil  
 1 C. granulated sugar  
 1 C. brown sugar  
 1 C. sifted plain flour  
 dash of salt  
 1/2 vanilla  
 2 beaten eggs  
 1 C. peanut butter  
 2 T. soda

**Mrs. Betty Duke**  
 224 Markay Drive  
 Madison, Miss. 39119

**PEANUT BUTTER FUDGE**  
 4 C. sugar  
 1/4 C. milk  
 1/2 C. vanilla  
 1 C. sugar  
 1/2 C. crunchy peanut butter

**Mrs. Lay H. Coward**  
 906 W. Lakeside  
 Clarks, Miss. 39044

**PICKLED CABBAGE  
 SLAW**  
 1 Med. size head cabbage  
 sliced  
 1 large onion, thinly sliced  
 1 C. sugar  
 1/2 C. vinegar  
 1 C. sugar  
 1/2 C. salt

**Mrs. Polly Mead**  
 6725 Northaven Lane  
 Montgomery, Ala. 36117



**Mrs. J. W. Harrison**  
 Rt. 2  
 Okolona, Miss.

**MOZZARELLA SPRINGS  
 APPLE BUTTER**  
 18 med. size apples  
 2 lbs. sugar  
 1/2 qt. apple cider  
 1/2 qt. milk  
 1/2 lb. butter  
 1/2 lb. granulated sugar  
 1/2 lb. ground cinnamon  
 1/2 lb. ground allspice  
 1/2 lb. ground cloves

**Mrs. Alice Woods**  
 Crawford, Miss. 39741

**PEPPER JELLY**  
 1/2 C. salt pepper  
 1/2 C. hot pepper oil  
 1/2 C. sugar  
 1/2 C. vinegar  
 1/2 C. water  
 1/2 C. red hot sauce  
 1/2 C. apple cider vinegar  
 Green or red food coloring

**Mrs. Willie F. Warner**  
 Rt. 2  
 Toluca, Miss. 39169

**FRIGY'S YEAR  
 BRAND PEPPER  
 SAUCE**  
 1 gal. prepared oil  
 1/2 gal. prepared oil  
 1/2 gal. prepared oil  
 1/2 gal. prepared oil

**Mrs. Betty Mead**  
 6725 Northaven Lane  
 Montgomery, Ala. 36117

**FUSED PUG**  
 1 lb. light cream sugar for top  
 1 lb. sugar  
 1/2 lb. butter  
 1/2 lb. milk  
 1/2 lb. vanilla  
 1/2 lb. salt  
 1/2 lb. nutmeg  
 1/2 lb. nutmeg  
 1/2 lb. nutmeg

**Mrs. John E. Thompson**  
 Rt. 1  
 Sisco, Miss. 39158

**SHRIMP  
 BUTTER PEAS**  
 1/2 lb. butter  
 1/2 lb. milk  
 1/2 lb. vanilla  
 1/2 lb. salt  
 1/2 lb. nutmeg  
 1/2 lb. nutmeg

**Mrs. Betty Mead**  
 6725 Northaven Lane  
 Montgomery, Ala. 36117

**SHRIMP  
 BUTTER PEAS**  
 1/2 lb. butter  
 1/2 lb. milk  
 1/2 lb. vanilla  
 1/2 lb. salt  
 1/2 lb. nutmeg  
 1/2 lb. nutmeg

**Mrs. Betty Mead**  
 6725 Northaven Lane  
 Montgomery, Ala. 36117

**Mrs. Betty Mead**  
 6725 Northaven Lane  
 Montgomery, Ala. 36117

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**PICKLED FIGS**  
2 lbs. figs  
1 cup vinegar  
1 cup sugar  
1 T. salt  
1 T. pickling spice

Put 4 quarts water in large pot and bring to a boil. Add 1/2 cup vinegar, 1/2 cup sugar, 1 T. salt and 1 T. pickling spice. Remove from heat and drop figs in. Simmer for 10 minutes. Drain figs in colander and put in jar. Pour vinegar mixture over figs. Bring to a boil and simmer 30 minutes. Place in clean jar and seal.

Mrs. John Powell  
Rt. 2 Box 110-A  
Jackson, Miss.

**BAKED ORANGE CLIPS**  
4 oranges  
1/2 cup crushed pineapple  
1/2 cup sugar  
1/2 cup butter  
1 T. vanilla  
1/2 C. chopped pecans  
1 T. butter

Cut oranges in half. Scoop out pulp and leave the shells on pulp and leave the shells on. Cook pulp with apples, pineapple, sugar and butter until thick and tender. This takes 30 to 45 minutes. Add 1/2 cup pecans and put in orange shells and put in orange shells. Bake in shallow pan with a little water at 325 degrees for 30 minutes.

Mrs. John E. Turnipseed  
Rt. 2  
McComb, Miss. 39068

**BREAD AND BUTTER PICKLES**  
1 gal. Cucumbers  
2 small hot peppers  
1/2 C. salt

Shred cucumbers, onions and pepper fine and cover with salt and use for 2 hours. Then drain. Make syrup of the following ingredients:  
2 C. sugar  
1/2 C. vinegar  
1/2 T. clove powder  
1 T. clove powder  
1 T. mustard  
1 T. celery seed  
1 T. white seed

Mrs. Jewel King  
114 Queen Street  
Jackson, Miss.

**PEPPER JELLY**  
1 cup ground bell pepper  
1/2 cup red and 1/2 green

Mix white vinegar, sugar, water and salad oil together (small amount of garlic)

onion may be added for color. Add to above mixture and place in ice box (covered) to marinate at least 6 hrs. or over night. Drain well. Add salt. Pepper to taste. Serves 12.

Mrs. J.K. Tate  
Rt. 1 Box 2 D  
Selaher, Miss. 39052

**CHERRY PEAR RELISH**  
1 lb. cranberries  
4 hard pears  
1 lemon  
1/4 cup honey  
1 cup sugar  
dash salt

Wash cranberries, peel and core pears. Pare with lemon and rind through food chopper, using medium blade. Stir in honey, sugar and salt. Cover and chill. Keeps 1 to 2 weeks in refrigerator.

Mrs. P.O. Williams  
Box 236  
Lumbert, Miss. 39043

**HARVEST RELISH**  
3 cups shredded cabbage  
1 The minced onion  
1/4 cup vinegar  
1/2 tsp. salt  
1 cap chopped raw cranberries  
1/2 cup dried celery  
1/2 cup orange marmalade  
1/4 cup dried peanuts  
coarsely chopped

Mix all ingredients, but not

**PICKLED FIGS**  
2 lbs. figs  
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1 cup sugar  
1 T. salt  
1 T. pickling spice

Put 4 quarts water in large pot and bring to a boil. Add 1/2 cup vinegar, 1/2 cup sugar, 1 T. salt and 1 T. pickling spice. Remove from heat and drop figs in. Simmer for 10 minutes. Drain figs in colander and put in jar. Pour vinegar mixture over figs. Bring to a boil and simmer 30 minutes. Place in clean jar and seal.

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Jackson, Miss.

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Rt. 2  
McComb, Miss. 39068

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114 Queen Street  
Jackson, Miss.

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Rt. 1 Box 2 D  
Selaher, Miss. 39052

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1 lb. cranberries  
4 hard pears  
1 lemon  
1/4 cup honey  
1 cup sugar  
dash salt

Wash cranberries, peel and core pears. Pare with lemon and rind through food chopper, using medium blade. Stir in honey, sugar and salt. Cover and chill. Keeps 1 to 2 weeks in refrigerator.

Mrs. P.O. Williams  
Box 236  
Lumbert, Miss. 39043

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3 cups shredded cabbage  
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1/2 tsp. salt  
1 cap chopped raw cranberries  
1/2 cup dried celery  
1/2 cup orange marmalade  
1/4 cup dried peanuts  
coarsely chopped

Mix all ingredients, but not

**PICKLED FIGS**  
2 lbs. figs  
1 cup vinegar  
1 cup sugar  
1 T. salt  
1 T. pickling spice

Put 4 quarts water in large pot and bring to a boil. Add 1/2 cup vinegar, 1/2 cup sugar, 1 T. salt and 1 T. pickling spice. Remove from heat and drop figs in. Simmer for 10 minutes. Drain figs in colander and put in jar. Pour vinegar mixture over figs. Bring to a boil and simmer 30 minutes. Place in clean jar and seal.

Mrs. John Powell  
Rt. 2 Box 110-A  
Jackson, Miss.

**BAKED ORANGE CLIPS**  
4 oranges  
1/2 cup crushed pineapple  
1/2 cup sugar  
1/2 cup butter  
1 T. vanilla  
1/2 C. chopped pecans  
1 T. butter

Cut oranges in half. Scoop out pulp and leave the shells on pulp and leave the shells on. Cook pulp with apples, pineapple, sugar and butter until thick and tender. This takes 30 to 45 minutes. Add 1/2 cup pecans and put in orange shells and put in orange shells. Bake in shallow pan with a little water at 325 degrees for 30 minutes.

Mrs. John E. Turnipseed  
Rt. 2  
McComb, Miss. 39068

**BREAD AND BUTTER PICKLES**  
1 gal. Cucumbers  
2 small hot peppers  
1/2 C. salt

Shred cucumbers, onions and pepper fine and cover with salt and use for 2 hours. Then drain. Make syrup of the following ingredients:  
2 C. sugar  
1/2 C. vinegar  
1/2 T. clove powder  
1 T. clove powder  
1 T. mustard  
1 T. celery seed  
1 T. white seed

Mrs. Jewel King  
114 Queen Street  
Jackson, Miss.

**PEPPER JELLY**  
1 cup ground bell pepper  
1/2 cup red and 1/2 green

Mix white vinegar, sugar, water and salad oil together (small amount of garlic)

onion may be added for color. Add to above mixture and place in ice box (covered) to marinate at least 6 hrs. or over night. Drain well. Add salt. Pepper to taste. Serves 12.

Mrs. J.K. Tate  
Rt. 1 Box 2 D  
Selaher, Miss. 39052

**CHERRY PEAR RELISH**  
1 lb. cranberries  
4 hard pears  
1 lemon  
1/4 cup honey  
1 cup sugar  
dash salt

Wash cranberries, peel and core pears. Pare with lemon and rind through food chopper, using medium blade. Stir in honey, sugar and salt. Cover and chill. Keeps 1 to 2 weeks in refrigerator.

Mrs. P.O. Williams  
Box 236  
Lumbert, Miss. 39043

**HARVEST RELISH**  
3 cups shredded cabbage  
1 The minced onion  
1/4 cup vinegar  
1/2 tsp. salt  
1 cap chopped raw cranberries  
1/2 cup dried celery  
1/2 cup orange marmalade  
1/4 cup dried peanuts  
coarsely chopped

Mix all ingredients, but not

**Hardwick Gas Ranges**  
With Continuous Cleaning  
Even At Factory  
Truckload Prices!

Now \$279.50  
Plus  
Delivery  
Service, Too

**FREE! FIVE-PIECE BAKE SET**  
Buy one and receive a FREE  
Set of Five Piece Bake Set Free.  
Regular \$14.95 value.

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In Jackson, Memphis at Bank  
Tel. 202-4123

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**SHOP UNTIL 12 MIDNIGHT**

Highway 80 East ..... Pearl  
Highway 80 West ..... Jackson  
I-55 North ..... Jackson  
3111 West Capitol ..... Jackson



**IN JACKSON ... AT 7 Convenient Locations**

# Sunflower gives you both!

## Unbeatable prices Unbeatable stamps



1. Sunflower Colonial Mart      5. Sunflower Southport Mall  
2. Sunflower Maywood Mart    6. Sunflower Jackson Mall  
3. Sunflower Meadowbrook Mart   7. Sunflower Autrey Place  
4. Sunflower McLevin Mart

**Unbeatable meats**

**Unbeatable frozen foods**

**Unbeatable service**

**Unbeatable selections**

**Unbeatable JACKPOT**

**USE THIS COUPON FOR 300 EXTRA S&W Green Stamps**

**300 FREE S&W GREEN STAMPS**

WITH THIS COUPON AND \$15.00 PURCHASE EXCLUDING BEER AND TOBACCO, AND IN ADDITION TO ANY OTHER PURCHASE REQUIREMENTS. LIMIT - 1. EXP. 5-14-75

**Sunflower AND S&W GREEN STAMPS**

**Unbeatable IN JACKSON, MISS.**

**WE GIVE S&W GREEN STAMPS**



**GREEN BEANS**  
1 lb. green beans  
1/2 C. water  
1/2 C. vinegar  
1/2 C. oil  
1/2 C. sugar  
1/2 C. salt  
1/2 C. pepper  
1/2 C. onion  
1/2 C. carrot  
1/2 C. celery  
1/2 C. tomato  
1/2 C. mushroom  
1/2 C. eggplant  
1/2 C. zucchini  
1/2 C. squash  
1/2 C. pumpkin  
1/2 C. sweet potato  
1/2 C. yam  
1/2 C. turnip  
1/2 C. rutabaga  
1/2 C. kohlrabi  
1/2 C. cauliflower  
1/2 C. broccoli  
1/2 C. cabbage  
1/2 C. lettuce  
1/2 C. spinach  
1/2 C. kale  
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1/2 C. marjoram  
1/2 C. fennel  
1/2 C. anise  
1/2 C. caraway  
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1/2 C. purple pepper  
1/2 C. brown pepper  
1/2 C. grey pepper

**MARINATED CARROTS**  
1 lb. carrots  
1/2 C. vinegar  
1/2 C. oil  
1/2 C. sugar  
1/2 C. salt  
1/2 C. pepper  
1/2 C. onion  
1/2 C. carrot  
1/2 C. celery  
1/2 C. tomato  
1/2 C. mushroom  
1/2 C. eggplant  
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**VEGETABLE DELIGHT**  
1 lb. mixed vegetables  
1/2 C. vinegar  
1/2 C. oil  
1/2 C. sugar  
1/2 C. salt  
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FRESH FRUITS AND VEGETABLES DAILY... FROM THE FARM TO YOU.

1-1723 BAILEY AVENUE  
2- BRIGHTS CENTER PERAL  
3- HIGHWAY 49 SOUTH PLAIN  
4- HIGHWAY 10 WEST VEN WINKLE

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1/2 MILE NORTH 1/2 MILE N. OF 143 CROSSING

**856-4191**

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Reg. \$1.75 to \$2.75 sq. yd.

**SALE 10% off**

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**FLINTKOTE "PEEL & STICK" FLOOR TILE**

1 Box covers 45 sq. ft.

**\$14.00**

other Floor Tile \$8.85 to \$9.75 Per Box

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FILON FIBER GLASS PANELS

Wall-corrugated-Ribbed and Flat, many sizes, colors and designs.

AS LOW AS

**8¢ to 18¢**

also Excellent for trailer skirting and fences.

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**3" ROLLED INSULATION**

15" Wide Rolls \$4.75 each  
23" Wide Rolls \$4.85 each

**MANY-MANY OTHER BARGAINS**

**PRASSEL TRADING CO., INC.**

LUMBER DIVISION  
On McRaven Road  
1/2 Mile West of Maddox  
**922-1514**  
Open 8 Days A Week  
8:00 A.M. to 5:00 P.M.

JACKSON DAILY NEWS 27 Tuesday May 13, 1958

**GREEN BEANS**  
1 lb. fresh green beans  
1/2 lb. butter  
1/2 lb. onion  
1/2 lb. carrot  
1/2 lb. celery  
1/2 lb. parsley  
1/2 lb. dill  
1/2 lb. basil  
1/2 lb. oregano  
1/2 lb. thyme  
1/2 lb. rosemary  
1/2 lb. sage  
1/2 lb. marjoram  
1/2 lb. tarragon  
1/2 lb. chervil  
1/2 lb. fennel  
1/2 lb. anise  
1/2 lb. dill seed  
1/2 lb. basil seed  
1/2 lb. oregano seed  
1/2 lb. thyme seed  
1/2 lb. rosemary seed  
1/2 lb. sage seed  
1/2 lb. marjoram seed  
1/2 lb. tarragon seed  
1/2 lb. chervil seed  
1/2 lb. fennel seed  
1/2 lb. anise seed

**Vegetables**

**ELEGANT SPINACH**  
1 lb. fresh spinach  
1/2 lb. butter  
1/2 lb. onion  
1/2 lb. carrot  
1/2 lb. celery  
1/2 lb. parsley  
1/2 lb. dill  
1/2 lb. basil  
1/2 lb. oregano  
1/2 lb. thyme  
1/2 lb. rosemary  
1/2 lb. sage  
1/2 lb. marjoram  
1/2 lb. tarragon  
1/2 lb. chervil  
1/2 lb. fennel  
1/2 lb. anise

**CRACKER CRISPS**  
1/2 lb. butter  
1/2 lb. onion  
1/2 lb. carrot  
1/2 lb. celery  
1/2 lb. parsley  
1/2 lb. dill  
1/2 lb. basil  
1/2 lb. oregano  
1/2 lb. thyme  
1/2 lb. rosemary  
1/2 lb. sage  
1/2 lb. marjoram  
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1/2 lb. chervil  
1/2 lb. fennel  
1/2 lb. anise

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**STAR SUPER MARKETS**

1-1722 BAILEY AVENUE  
2- BRIGHTS CENTER PERAL  
3- HIGHWAY 40 SOUTH PLAIN  
4- HIGHWAY 10 WEST VEN WINKLE

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**NOW OPEN OUR NEW YARD**  
1/2 MILE NORTH-1 MILE EAST OF I-40 CROSSING

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**AS LOW AS 8¢ to 18¢**

also Excellent for trailer skirting and fences.

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**3" ROLLED INSULATION**  
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Open 8 Days A Week  
8:00 A.M. to 5:30 P.M.

and continue to boil in an open pot until squash is tender. Serves 6

**Mrs. Alice R. Wright and Berkeley Drive Jackson, Miss. 39211**

**Mrs. Syd Powell Rt. 4 Box 118-A Jackson, Miss.**

**Mrs. Marie Whitte Rt. 3 Box 248 Baywood, Miss.**

Tuesday, May 14, 1957, JACKSON DAILY NEWS

FRENCH FRY EGGPLANT

1 medium eggplant just as you would do French fried potatoes (4 to 6 1/2 inch strips). Dip in batter and fry in deep hot fat for 2 to 3 minutes. Drain on paper towels. Sprinkle with salt. Serve hot. BATTER: Mix in blender or mixer 1 C sifted all-purpose flour (1/2 C sifted Egg, 1 C milk and 1 T salt oil.

Carol L. King, 17 Dickens Court, Lake Laffee Village, Jackson, Miss. 39206

SPINACH PARMESAN

3 Lbs. spinach, cleaned  
6 T. grated Parmesan cheese  
4 T. minced onion  
4 T. heavy cream  
1 T. prepared mustard  
1 T. melted butter  
1/2 C. cracker crumbs  
Cook spinach until tender. Drain thoroughly. Chop coarsely and add cheese, onion, cream and 4 T. butter. Arrange in shallow baking dish and sprinkle with the crumbs, mixed with 1 T. butter. Bake for 19-15 minutes in 350 degree oven.

Mrs. C.F. Miller, P. O. Box 1, Raleigh, Miss. 39311

CHROME BLACK EYE BEANS

1 1/2 lb. dry blackeye peas  
2 Med. onions, sliced  
1/2 C. salt oil

1/2 Sweet Basil

1/2 cup, chopped  
1/4 cup, Worcestershire Sauce  
1/4 cup, catsup  
1/2 cup, ham hock  
1/2 cup, butter  
1/2 cup, maple syrup  
1/2 cup, vinegar  
1/2 cup, chili sauce  
1/2 cup, small cut tomato paste

In large sauce pan with pork fat for one hour or enough water to cover. Add all seasonings and boil slowly for 3 hours. Serve with hot chili sauce.

Mrs. Jack P. Parkman, Parkfield, Rt. 2, Monticello, Miss. 38641

SWEDISH BAKED BEANS

1 apple  
1/2 C. raisins  
1/2 C. onion  
1/2 C. catsup  
1 T. prepared mustard  
1 C. sweet tish  
1/2 C. brown sugar  
4 C. cooked red beans or pinto beans  
Grind apple, raisins and onion. Mix with rest of ingredients. Bake in bean pot in 225 degree oven for 1 1/2 hours. Serve 8.

Mrs. Irene Russell, Rt. 2 Box 268, Florence, Miss. 39033

CABBAGE DELICIE

1 med. cabbage  
1/2 med. onion, sliced  
2 T. butter  
2 T. flour  
1/2 cup, marinara sauce

1/2 milk

1/2 cup, catsup  
1/4 cup, Worcestershire Sauce  
1/4 cup, catsup  
1/2 cup, ham hock  
1/2 cup, butter  
1/2 cup, maple syrup  
1/2 cup, vinegar  
1/2 cup, chili sauce  
1/2 cup, small cut tomato paste

In large sauce pan with pork fat for one hour or enough water to cover. Add all seasonings and boil slowly for 3 hours. Serve with hot chili sauce.

Mrs. J.D. Arnold, 107 Highway 84, Vicksburg, Miss. 39369

FAVORITE QUICHE AND BACON

4 1/2 T. cream and 1/2 C. pepper in 2 cups double strength 1/2 lb. of double butter. Fry bacon (5 to 6) in oil. Drain off fat and add crisp bacon to spinach mixture.

Mixed Reader

Miss Alta Wade Terrell, Jackson, Miss. 39244

EGGPLANT DELIGHT

1 Med. size eggplant  
1/2 lb. ground beef  
1 T. margarine  
1/2 C. onion, sliced  
1/2 C. chopped green pepper  
1/2 C. mushroom, sliced  
1 T. salt  
1/2 C. pepper

1/2 C. bread crumbs

Prep. eggplant, slice and soak in salted boiling water until tender. Drain and mash. Brown ground beef in margarine, add onion and green pepper. Cook until tender. Fold in eggplant, rest of salt and pepper and place in baking dish. Bake covered in remaining 1/2 C. margarine. Sprinkle over top. Bake in 275 degree oven for about 20 minutes. Makes 4 servings.

Mrs. J. K. Tate, Rt. 1 Box 245, Schlar, Miss. 39322

ESCALLOPED EGG PLANT

1 egg plant, cubed  
1 small onion  
2 T. bacon fat  
Salt and pepper to taste  
Parboil eggplant  
Heat onions  
Roll cubed egg plant until tender. Drain. Cut small onion into halves. Lay and brown. Add egg plant, salt, pepper and parboiled onion. Bake covered in butter in 350 degree oven for 30 minutes. Makes 4 servings.

PEPPERS 'N' ONIONS

1/2 lb. green pepper  
1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

Mrs. Willie F. Walker, Rt. 1, Zulu, Miss. 39367

FRESH EGGPLANT

1/2 lb. green pepper  
1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

1/2 lb. green pepper

1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

Mrs. Olive Burke, Parkshire Drive, Ocean, Miss.

CREAMED BHEMY

Get a large size egg plant, cut in 1/2 inch cubes and boil in salted water until tender. Drain. Cut small onion into halves. Lay and brown. Add egg plant, salt, pepper and parboiled onion. Bake covered in butter in 350 degree oven for 30 minutes. Makes 4 servings.

BEAN FACTORS

Mrs. Willie F. Walker, Rt. 1, Zulu, Miss. 39367

FRUIT'S EGGPLANT

1/2 lb. green pepper  
1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

1/2 lb. green pepper

1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

Mrs. C. A. Higgins, 405 N. Main St., Ocean, Miss.

MALLEN'S CORN BEAN

1/2 lb. green pepper  
1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

FRUIT'S EGGPLANT

1/2 lb. green pepper  
1/2 lb. onion, sliced  
1 T. salt  
1/2 C. pepper

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1/2 C. pepper

OFFICIAL FOOD STAMP CENTER

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FREE place-setting offer ends May 31.

Bankers Trust Savings & Loan



Bankers Trust Savings & Loan



Thursday, May 11, 1972 30 JACKSON DAILY NEWS



# Salads Soups

## STEW WITH POTATO DUMPLINGS

1 1/2 lbs. beef stew meat  
2 onions, sliced  
2 T. bacon drippings  
1 1/2 oz. can condensed broth  
1 T. vinegar  
3 med. carrots, pared and sliced 1/4 inch thick (1 C.)  
potato dumplings  
1/2 cup sliced parsley  
Combine flour, 1/4 t. salt, and 1/4 t. pepper, coat meat with flour mixture. In Dutch oven, cook beef and onion in bacon drippings till onion is tender and meat is browned. Stir in broth, 1/2 C. water and vinegar; add carrots. Bring

to boil, cover and simmer 1 1/2 hours or till meat is done. Drain potato dumplings into bubbling stew. Cover and simmer 20 minutes more. Serve with Cornish 1 heaping spoonful soft bread crumb egg 1/4 C. All-purpose flour 1 T. low-fat margarine 1/4 t. salt and 1/4 t. pepper. Stir in 2/3 C. finely shredded raw potato. Press form potato mixture into 2 inch balls. Dust before dropping into bubbling stew.

**ORANGE-BLICKET SALAD**

2 1/2 C. orange juice  
1 C. boiling water  
1/4 C. orange sherbet  
1/4 C. cold whip (1/2 lb. or less)  
1 small can mandarin oranges drained

**APRICOT FRUIT SALAD**

1 large hot apricot jelly  
2 C. hot water  
2 C. cold water  
1 1/2 oz. can crushed pineapple (drain and reserve juice)  
1 C. miniature marshmallows  
2 large bananas sliced 1/4 C. pecans

Dissolve jelly in hot water and add cold water. Stir in pineapple, marshmallows, bananas and nuts. Refrigerate to jelly. Top with 1/4 C. sugar. 1/2 C. cream cheese, 1/4 C. cream whip (shaped), juice from crushed pineapple, 1 T. flour. Cook sugar, pineapple juice, flour, egg, until thick. Add

**JANITA'S PRESSURE COOKER VEGETABLE SOUP**

1 med. onion, sliced  
1 med. carrot, sliced  
1 med. celery, sliced  
1 med. green pepper, sliced  
1 med. tomato, sliced  
1 med. mushroom, sliced  
1 med. zucchini, sliced  
1 med. eggplant, sliced  
1 med. cauliflower, sliced  
1 med. broccoli, sliced  
1 med. cabbage, sliced  
1 med. onion, sliced  
1 med. carrot, sliced  
1 med. celery, sliced  
1 med. green pepper, sliced  
1 med. tomato, sliced  
1 med. mushroom, sliced  
1 med. zucchini, sliced  
1 med. eggplant, sliced  
1 med. cauliflower, sliced  
1 med. broccoli, sliced  
1 med. cabbage, sliced

**Mrs. Lois Moore**  
2904 Woodside Dr.  
Jackson, Miss.

**ORANGE-BLICKET SALAD**

2 1/2 C. orange juice  
1 C. boiling water  
1/4 C. orange sherbet  
1/4 C. cold whip (1/2 lb. or less)  
1 small can mandarin oranges drained

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2 C. cold water  
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2 large bananas sliced 1/4 C. pecans

Dissolve jelly in hot water and add cold water. Stir in pineapple, marshmallows, bananas and nuts. Refrigerate to jelly. Top with 1/4 C. sugar. 1/2 C. cream cheese, 1/4 C. cream whip (shaped), juice from crushed pineapple, 1 T. flour. Cook sugar, pineapple juice, flour, egg, until thick. Add

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1 med. onion, sliced  
1 med. carrot, sliced  
1 med. celery, sliced  
1 med. green pepper, sliced  
1 med. tomato, sliced  
1 med. mushroom, sliced  
1 med. zucchini, sliced  
1 med. eggplant, sliced  
1 med. cauliflower, sliced  
1 med. broccoli, sliced  
1 med. cabbage, sliced

very same to this too. Use my family or those market lots of cheap hot sauce. Fry, cook a large soup base (beef or chicken) for 30 minutes in crock pot. Add following ingredients: 1 large can tomatoes, 1 large can whole kernel corn, 1 large can mixed vegetables, 1 large can green beans, 1 large can kidney beans, 1 large can lima beans, 1 large can chickpeas, 1 large can lentils, 1 large can black beans, 1 large can pinto beans, 1 large can navy beans, 1 large can cannellini beans, 1 large can garbanzo beans, 1 large can chickpeas, 1 large can lentils, 1 large can black beans, 1 large can pinto beans, 1 large can navy beans, 1 large can cannellini beans, 1 large can garbanzo beans.

**Mrs. Lois Moore**  
2904 Woodside Dr.  
Jackson, Miss.

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1 med. onion, sliced  
1 med. carrot, sliced  
1 med. celery, sliced  
1 med. green pepper, sliced  
1 med. tomato, sliced  
1 med. mushroom, sliced  
1 med. zucchini, sliced  
1 med. eggplant, sliced  
1 med. cauliflower, sliced  
1 med. broccoli, sliced  
1 med. cabbage, sliced

**Mrs. George Lewis**  
202 Woodside Dr.  
Jackson, Miss.

**ORANGE-BLICKET SALAD**

2 1/2 C. orange juice  
1 C. boiling water  
1/4 C. orange sherbet  
1/4 C. cold whip (1/2 lb. or less)  
1 small can mandarin oranges drained

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1 med. broccoli, sliced  
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202 Woodside Dr.  
Jackson, Miss.

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1 med. eggplant, sliced  
1 med. cauliflower, sliced  
1 med. broccoli, sliced  
1 med. cabbage, sliced

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**new KitchenAid**  
FRANKLIN 1800  
with 1800 and 1800A

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1-359  
2-329

Parade, May 11, 1935

1 pkg. lita jello  
1 bag (small) miniature  
1 No. 2 can crush pineapple  
(drained)

**CRANBERRY SALAD**  
1 pkg. raspberry jello dissolved in 1 C. hot water  
1/4 C. chopped pecans  
1 can whole cranberry sauce  
1/2 T. celery  
1 small can crushed pineapple

Drain pineapple and other ingredients  
Enter Pillsbury  
115 Sharon Rd.  
Jackson

1/2 cup raisins  
1/2 cup walnuts  
1/2 cup almonds  
1/2 cup cashews  
1/2 cup hazelnuts  
1/2 cup pine nuts  
1/2 cup sunflower seeds  
1/2 cup pumpkin seeds  
1/2 cup flax seeds  
1/2 cup chia seeds  
1/2 cup hemp seeds  
1/2 cup quinoa  
1/2 cup buckwheat  
1/2 cup millet  
1/2 cup amaranth  
1/2 cup sorghum  
1/2 cup wild rice  
1/2 cup barley  
1/2 cup farro  
1/2 cup speltz  
1/2 cup emmer  
1/2 cup einkorn  
1/2 cup kamut  
1/2 cup teff  
1/2 cup bulgur  
1/2 cup orzo  
1/2 cup farfalle  
1/2 cup farfalle  
1/2 cup farfalle

May 1 C. raspberry wine-1  
small package cream  
crushed pineapple (juice  
and all) 1/2 pkg. (16 oz.)  
chopped dates, 1 C. chopped  
pecans  
one 8 oz. bottle red cherries  
cream whipped / add 1 T.  
sugar to cream. Freeze  
with raspberries and red  
cherries.

**FROZEN FRUIT SALAD**  
May 1 C. raspberry wine-1  
small package cream  
crushed pineapple (juice  
and all) 1/2 pkg. (16 oz.)  
chopped dates, 1 C. chopped  
pecans  
one 8 oz. bottle red cherries  
cream whipped / add 1 T.  
sugar to cream. Freeze  
with raspberries and red  
cherries.

**WILD RICE CAKES**  
1/2 cup wild rice  
1/2 cup mushrooms  
1/2 cup onions  
1/2 cup carrots  
1/2 cup celery  
1/2 cup green pepper  
1/2 cup tomatoes  
1/2 cup corn  
1/2 cup peas  
1/2 cup beans  
1/2 cup lentils  
1/2 cup chickpeas  
1/2 cup garbanzo beans  
1/2 cup kidney beans  
1/2 cup black beans  
1/2 cup pinto beans  
1/2 cup navy beans  
1/2 cup lima beans  
1/2 cup chickpeas  
1/2 cup garbanzo beans  
1/2 cup kidney beans  
1/2 cup black beans  
1/2 cup pinto beans  
1/2 cup navy beans  
1/2 cup lima beans

**EASY TOMATO ASPIC**  
2 C. V-8 juice  
2 T. minced onion  
2 T. minced celery  
1 envelope gelatin  
1/4 t. salt  
dash lemon juice  
dash Worcestershire

Bring juice, onion and  
seasonings to boil. Let  
simmer for 10 minutes. Add  
dissolved gelatin and pour  
into sprayed molds to pan.

**SEAFOOD SALAD DRESSING**  
1/4 C. wesson oil  
1/2 C. catsup  
1 T. black pepper  
1 T. onion  
1 T. Worcestershire sauce  
1 C. mayonnaise  
2 T. mustard  
1 clove garlic  
2 T. water

**SEASONED SALAD DRESSING**  
1/4 C. wesson oil  
1/2 C. catsup  
1 T. black pepper  
1 T. onion  
1 T. Worcestershire sauce  
1 C. mayonnaise  
2 T. mustard  
1 clove garlic  
2 T. water

**CANTALOUPE FARMER'S STYLE**  
2 cantaloupes  
French dressing  
1 lg. cucumber  
salt  
1/4 C. sour cream  
half a lemon  
hard cooked egg slices

Remove the cantaloupe  
meat and dice. Marinate in French  
dressing for 1/2 hr. in cool  
place. Peel, finely slice  
cucumber and sprinkle with  
salt. Let stand 1 hr. Drain  
cantaloupes and cucumber  
thoroughly and mix well de-  
sired. Arrange on platter.

**FRUIT SALAD**  
1 can chunk pineapple  
1 can mandarin oranges  
1 can coconut  
1 C. pecans  
1 bottle red cherries  
2 T. sugar  
1/2 pt. sour cream

Mix all together in blender  
until smooth.  
Linda Hancock  
411 Winter St.  
Jackson

**VEGETABLE SOUP**  
1/2 cup carrots  
1/2 cup celery  
1/2 cup green pepper  
1/2 cup tomatoes  
1/2 cup corn  
1/2 cup peas  
1/2 cup beans  
1/2 cup lentils  
1/2 cup chickpeas  
1/2 cup garbanzo beans  
1/2 cup kidney beans  
1/2 cup black beans  
1/2 cup pinto beans  
1/2 cup navy beans  
1/2 cup lima beans

**SEAFOOD SALAD**  
1/2 cup wild rice  
1/2 cup mushrooms  
1/2 cup onions  
1/2 cup carrots  
1/2 cup celery  
1/2 cup green pepper  
1/2 cup tomatoes  
1/2 cup corn  
1/2 cup peas  
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**WALDORF SALAD**  
 2 C sliced unpeeled apple  
 about 2 medium  
 1 C diced celery  
 1/2 C coarsely chopped nuts  
 1/2 C mayonnaise or salad  
 dressing  
 Combine apple, celery, nuts  
 and mayonnaise. Pour in  
 desired amount of salad  
 dressing. Toss and garnish with  
 maraschino cherries.

**Apple Cakes**  
 2828 Prosperity St.  
 Jackson

**BUFFET SALAD**  
 2 T (2 envelopes) unflavored  
 gelatin  
 1 C cold water  
 1 C hot water  
 1/2 C lemon juice  
 1/4 salt  
 1 1/2 oz. can tomato sauce  
 1/2 C mayonnaise or salad  
 dressing  
 1/2 C chopped celery  
 2 T chopped green pepper  
 1/2 C sliced green cheese  
 Soften gelatin in cold water.  
 Dissolve in hot water. Add  
 lemon juice, salt, tomato  
 sauce, and mayonnaise  
 if used. Chill until partially  
 set. Fold in remaining  
 ingredients. Pour into oiled  
 ring mold or individual ring  
 molds. Chill until firm.

**Mrs. R. G. McKissack**  
 Belton, Miss. 39011

**ORANGE SALAD**  
 1 pkg. orange jelly

**WALDORF SALAD**  
 2 C sliced unpeeled apple  
 about 2 medium  
 1 C diced celery  
 1/2 C coarsely chopped nuts  
 1/2 C mayonnaise or salad  
 dressing

**Combine apple, celery, nuts  
 and mayonnaise. Pour in  
 desired amount of salad  
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 2828 Prosperity St.  
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 1 C cold water  
 1 C hot water  
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 1/4 salt  
 1 1/2 oz. can tomato sauce  
 1/2 C mayonnaise or salad  
 dressing  
 1/2 C chopped celery  
 2 T chopped green pepper  
 1/2 C sliced green cheese

**Softens gelatin in cold water.  
 Dissolve in hot water. Add  
 lemon juice, salt, tomato  
 sauce, and mayonnaise  
 if used. Chill until partially  
 set. Fold in remaining  
 ingredients. Pour into oiled  
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**Mrs. R. G. McKissack**  
 Belton, Miss. 39011

**ORANGE SALAD**  
 1 pkg. orange jelly

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**NATURALIZER**  
 200¢ \$12.99  
**PARADISE WITTENS**  
 200¢ \$14.99  
 200¢ \$14.99

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 and beat the higher food cost with a **Gibson's**  
**THEY LAST**

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**JEWELER**

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**WALLACE** Royal Rose  
**INTERNATIONAL** Angelique  
**GORHAM** Medical  
**GORHAM** Cause Garden

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 \$12. ASSORTED COLORS

**PIREORE DRESS**  
 ASSORTED COLORS \$15.



Thursday, May 12, 1973 JACKSON DAILY NEWS

Mrs. J. K. Tate Rt. 2, Box 2-D Schlater, Miss. 38952

**CUCUMBERS IN SOUR CREAM**

3 cucumbers, peeled and sliced and placed in ice water  
1/4 t. salt  
1/4 t. garlic salt, paprika  
1 C. sour cream  
2 T. lemon juice

Arrange layers of cucumbers sprinkled with salt in mixing bowl with ice water. Sprinkle with garlic salt and let stand for 30 min. Rinse several times and press out water with paper towel. Add sour cream and lemon juice and mix well. Sprinkle with paprika at serving time.

Mrs. Ann Watson, Jr. Rt. 4, Box 263 Aberdeen, Miss. 38728

**SHE CRAB SOUP**

1 lb. whole crab meat  
1 pint milk  
1 pint cream  
1/4 slice butter  
salt and pepper  
2 T. sherry  
2 pieces lemon peel  
4 blades whole fennel  
1/4 C. cracker crumbs, (finely crushed)

Put milk in top of double boiler with rind and lemon peel. Allow to simmer for a few minutes, then add crab, butter, and cream. Cook for 15 minutes. Thicken with cracker crumbs. Season with salt and pepper. Allow to simmer for a few minutes, add sherry just before serving. This same soup can be made with shrimp, which should be ground.

Debbie Faulkner 5025 Mahattan Road Apt. H-1 Jackson, Miss. 39206

**SPICED GRAPE SALAD**

1 pkg. lemon jello  
1/2 C. can spiced grapes (drained)  
1/4 C. sliced pineapple cut in pieces and drained  
1 small jar stuffed olives sliced  
1 C. diced celery  
1/4 C. chopped pecans (optional)

Add enough water to fruit juices to make 2 C. Heat and add jello. Stir well and chill until thick. Fold in other ingredients. Chill until firm.

Mrs. J. P. Whitson 201 Ridgeway St. Jackson

One 1/2 gallon can be added to the jello if a former salad is desired.  
Mrs. C. A. Watts 2946 Geneva St. Jackson

**GRANGE SALAD**

1 lg. container cold whip cheese  
1 1/2 qt. size container cottage cheese  
1 egg, size orange yolk  
1 can mandarin in orange slices drained  
1 can 1/2 size pineapple crushed drained

Add dry orange jello to cold whip and cottage cheese. Yield in orange slices and pineapple. Chill thoroughly before serving.

Mrs. J. P. Whitson 201 Ridgeway St. Jackson

**PEAR SALAD**

1 qt. coarsely canned chopped pears  
1/4 C. chopped seeded raisins  
1/4 C. mayonnaise  
1/4 C. finely chopped pecans  
1 C. shredded cheese  
1 C. cold whip or whipped cream  
canned cherries  
fresh crisp lettuce  
line individual dessert dishes with lettuce leaves

Mix mayonnaise and cold whip. Divide in 2 parts. Mix 1 part with pears, pecans and raisins. Sprinkle on top of lettuce. Top layer with cherries.

Mrs. Be. Presler 365 Lewis Ave. Hattiesburg, Miss. 39324

**GRANGE SALAD**  
1 lg. container cold whip cheese  
1 1/2 qt. size container cottage cheese  
1 egg, size orange yolk  
1 can mandarin in orange slices drained  
1 can 1/2 size pineapple crushed drained

Add dry orange jello to cold whip and cottage cheese. Yield in orange slices and pineapple. Chill thoroughly before serving.

Mrs. J. W. Loney Rt. 2, Box 25 Kibbick, Miss. 39242

**BACK WATER SALAD**

Pick four or five ripe tomatoes from your back yard garden. Peel, slice, salt and pepper to taste, then put in bowl. Sprinkle with 1/4 of the following on top of each slice:  
1 whole egg 1 t. salt 1 t. sugar  
1/2 t. prepared mustard, dash paprika, 3 T. lemon juice, 1 C. vegetable oil

Beat egg and seasonings in small, deep container, on high speed to mixer. Add oil very slowly, beginning with 1/2 measure. Alternate with 1/2 measure tomatoes. After 1 C. oil has been thoroughly blended, alternate with 1/2 measure lemon juice and 1/2 juice each time until all of juice and oil are added. Cover and store in refrigerator.

Mrs. Be. Presler 365 Lewis Ave. Hattiesburg, Miss. 39324

**MACARONI SALAD**

1 cooked, drained macaroni  
3 hard eggs  
salt and pepper  
1/4 C. diced onion  
1 green pepper sliced  
1 can English peas, drained  
1 can of tuna

Mix all and stir well. Put in glass tureen and serve. When done, allow for one week and stir again.

Mrs. F. P. Taylor 104 N. Capitol Jackson

Mix well and add dressing 1/4 t. mayonnaise or salad dressing 1/2 C. milk, 1 T. 1/2 C. oil.

Carol L. Kay 1216 Barton St. Little Lake Village, Jackson

**LEAF WELLD SALAD**

Mix 1/2 C. can crushed pineapple  
1 T. lemon juice  
1/4 C. mayonnaise  
Shrimp Salad: Pour over 1 lb. shrimp 1/4 t. salt and 1/4 t. pepper. Add 1/4 C. whipped cream, 1/4 C. milk, 1/2 C. shredded cheddar cheese.

Mrs. Carl Pate 121 Pine Lane Circle Jackson

**FROZEN FRUIT SALAD**

1 qt. water  
1/4 C. fruit  
1/2 cup sugar  
1/2 cup cornstarch  
1/4 C. cold water  
1/4 C. cold water  
1/4 C. cold water  
1/4 C. cold water

Mix all and stir well. Put in glass tureen and serve. When done, allow for one week and stir again.

Mrs. F. P. Taylor 104 N. Capitol Jackson

**9**



**Breads Rolls Muffins Waffles**

NEW WHITE BATTER BREAD

1 qt. water  
1/4 C. fruit  
1/2 cup sugar  
1/2 cup cornstarch  
1/4 C. cold water  
1/4 C. cold water  
1/4 C. cold water  
1/4 C. cold water

Mix all and stir well. Put in glass tureen and serve. When done, allow for one week and stir again.

Mrs. F. P. Taylor 104 N. Capitol Jackson

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SMITH'S CITY SHOE SHOP

Thursday, May 12, 1978 JACKSON DAILY NEWS

1 C. hot water, add and steep 2 tea bags 1. Knead potato dissolved in 1/4 C. cold water. Stir well. Cool add 1 can crushed pineapple (small) undrained 1 can water chestnuts, drained and chopped (small) can Grated rind of one orange.

Mix and put in individual rounded with slices of avocado that has been marinated in French dressing several hours and drained. 15 servings.

Mrs. J. K. Tate Rt. 2, Box 2-D Schlater, Miss. 38952

CUCUMBERS IN SOUR CREAM

3 cucumbers, peeled and sliced and placed in ice water 1/4 t. salt 1/4 t. garlic salt, paprika 1 C. sour cream 2 T. lemon juice

Arrange layers of cucumbers sprinkled with salt in mixing bowl with ice water. Sprinkle with garlic salt and let stand for 30 min. Rinse several times and press out water with paper towel. Add sour cream and lemon juice and mix well. Sprinkle with paprika at serving time.

Mrs. Ann Watson, Jr Rt. 4, Box 253 Aberdeen, Miss. 38738

SHE CRAB SOUP

1 lb. whole crab meat 1 pint milk 1/2 stick butter salt and pepper 2 T. sherry 2 pieces lemon peel 4 blades whole mace 1/4 C. cracker crumbs, (finely crushed)

Put milk in top of double boiler with mace and lemon peel. Allow to simmer for a few minutes, then add crab, butter, and cream. Cook for 15 minutes. Thicken with cracker crumbs. Season with salt and pepper. Allow 1/2 sherry just before serving. This same soup can be made with shrimp, which should be ground.

Debbie Faulkner 5455 Debban Road Apt. 11-4 Jackson, Miss. 39206

SPICED GRAPE SALAD

1 pig lemon jello 1/2 C. can spiced grapes (drained) 1/4 can sliced pineapple cut in pieces and drained 1 small jar stuffed olives sliced 1 C. diced celery 1/4 C. chopped pecans (optional)

Add enough water to fruit juices to make 2 C. Heat and add jello. Stir well and chill until thick. Fold in other ingredients. Chill until firm.

One t. gelatin can be added to the jello if a former salad is desired Mrs. C.A. Watts 3918 Geneva St. Jackson

ORANGE SALAD

1 lg. container cool whip cheese 1 egg size container cottage cheese 1 egg size orange jelly 1 can mandarin in orange slices drained 1 can (large) pineapple crushed drained

Add dry orange jelly to cool whip and cottage cheese. Fold in orange slices and pineapple. Chill thoroughly before serving.

Mrs. J.P. Whitson 281 Ridgeway St. Jackson

PEAR SALAD

1 qt. coarsely canned chopped pears 1/4 C. chopped seeded raisins 1/4 C. mayonnaise 1/2 C. finely chopped pecans 1 C. shredded cheese 1 C. cold whip or whipped cream canned cherries fresh crisp lettuce line individual dessert dishes with lettuce leaves

Mix mayonnaise and cold whip. Divide in 2 parts. Mix 1 part with pears, pecans and fruit and other. 1 can English peas, drained, 1 can of peas.

Mrs. J.W. Lacey Rt. 2, Box 25 Kishwaukee, Miss. 39202

BACK WATER SALAD

Pick 1/2 lb. or live 1 lb. tomatoes from your back yard garden. Peel, slice, salt and pepper to taste, then put in 1/2 of the following on top of each slice 1 whole egg 1 T. salt 1 T. ketchup 1/2 T. prepared mustard, dash paprika, 3 T. lemon juice, 1 C. vegetable oil

Beat egg and seasonings in small, deep container, on high speed in mixer. Add oil very slowly, beginning with 1/2, and increasing to 1 T. at a time. Alternate with 1/2 mixture. Season. After 1 C. oil has been thoroughly blended, alternate with 1/2 mixture. Season. Add 1/2 juice each time until all of juice and oil are added. Cover and store in refrigerator.

Mrs. Be Presley 360 Lewis Ave. Hattiesburg, Miss. 39302

MACARONI SALAD

1 cooked, drained macaroni 2 boiled eggs 1/2 cup oil and pepper 1/4 C. melted butter 1/2 C. mayonnaise 1/2 C. grated cheese 1 can English peas, drained, 1 can of peas.

Mix all and stir well. Put in clean trays and freeze. When frozen, allow to melt and mix with spoon.

Mix well and add dressing 1/4 C. mayonnaise or salad cream and 1 C. milk. Let sit 1 hr. Chill.

Carol L. Kay 17 Yorkton Ct. Little Lake Village, Jackson

LEMON JELLO SALAD

Mix 1/2 C. cool whipped mayonnaise 1 T. lemon juice 1/4 C. sugar 1/2 C. milk 1/2 C. lemon juice 1/2 C. vegetable oil 1/2 C. mayonnaise 1/2 C. grated cheese 1 can English peas, drained, 1 can of peas.

Mrs. Carl Pate 117 Pine Lane Carter Jackson

FROZEN FRUIT SALAD

1 qt. water 1/4 C. white sugar 1/2 C. lemon juice 1/2 C. milk 1/2 C. vegetable oil 1/2 C. mayonnaise 1/2 C. grated cheese 1 can English peas, drained, 1 can of peas.

Mrs. Pauline 104 N. Capitol Jackson

9 Breads Rolls Muffins Waffles

1 qt. water 1/4 C. white sugar 1/2 C. lemon juice 1/2 C. milk 1/2 C. vegetable oil 1/2 C. mayonnaise 1/2 C. grated cheese 1 can English peas, drained, 1 can of peas.

Various small text columns, likely classified ads or short notices.

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JACKSON DAILY NEWS  
May 11, 1953

1/2 C. sugar  
1/2 C. milk  
1 T. grated lemon peel  
2 eggs dry yeast  
1/2 C. butter  
1 C. hot water (120 to 130 degrees)  
2 eggs of room temperature  
1/2 t. Vanilla  
1/2 C. cold butter  
sugar

In large bowl mix 1 C. flour, 1/2 C. sugar, lemon peel and 2 eggs. Add soft butter. Gradually add water to dry ingredients and beat 2 minutes at medium speed of C. Flour. Beat at high speed 2 minutes. Stir in more flour to let rise until double. Cover and onto flour board. Roll to 1/4 inch thickness. Cut 3 T. butter into small pieces and put on center. Roll dough. Fold 3/4 dough over butter. Place remaining 2 T. of dough. Roll remaining 1/2 of dough over to cover inch strip. Roll on piece to an 18 inch strip. Fold into thirds and then cover with wax paper and refrigerate 20 minutes. Repeat rolling procedure, rolling to 18 inches. Repeat twice. Divide dough into half. Knead shape into balls and place in 2 1/2 inch round pans. Let rise until double. Bake at 350 degrees for 35 to 40 minutes. Cool and sprinkle with sugar.

**Lois Schacher**  
2531 States Drive  
Jackson, Miss.

**CHEESE PAN BISCUITS**  
1 pkg. ready to cook biscuits  
1/2 C. margarine, melted  
1/2 stick  
1/2 t. paprika  
1/2 C. grated cheese, sharp cheddar  
Place biscuits on board and cut each in half. Mix melted margarine with paprika. Dip each half biscuit in the mixture, then dredge in grated cheese. Lightly butter 2 cupcake pans, each containing 6 individual cups. 2 1/2 inches across top. Stand 3 biscuit halves in each cup. Bake in preheated hot oven 445 degrees for 12-15 minutes or till biscuits brown. Makes 12 biscuits.

**Mrs. Marie Wilhite**  
Rt. 1, Box 241  
Raymond, Miss.

**HOMINY SPOON BREAD**  
Combine 2 C. cooked grits with 1 C. light cream. Stir over low heat until hot and free of lumps. Add 1/2 t. salt, 4 T. butter and 3 beaten egg yolks. Mix thoroughly. Let cool. Fold in 2 stiffly beaten egg whites. Pour into baking dish and cook at 300 degrees for 35 to 40 minutes until brown.

**Mrs. Mildred Brasher**  
2233 Alta Woods Terrace  
Jackson, Miss. 29291

**DILLY BREAD**  
1/2 C. warm water  
1/2 C. lukewarm cottage cheese  
2 T. sugar  
1 T. instant minced onion  
1 T. butter  
2 1/2 tsp. yeast  
1 t. salt  
1 t. soda  
1 egg  
2 1/2 to 2 3/4 C. flour  
Butter and salt

Soften yeast in water. Combine all ingredients except flour to make a stiff dough. Stir dough and knead 3 to 10 times. Flatten dough in flattened ball. Roll to 30 inch length with butter and sprinkle with salt.

**Mrs. Harold Jones**  
100 Canterbury Lane  
Clinton, Miss.

**HOT BISCUITS**  
2 C. sifted all-purpose flour  
3 T. baking powder  
1 t. salt  
1/2 C. shortening  
2 1/2 to 3 C. sweet milk  
Heat oven to 400 deg. 450 degrees. Sift together flour, baking powder and salt. Cut into dough and fold into thirds. Roll into half. Knead shape into balls and place in 2 1/2 inch round pans. Let rise until double. Bake at 350 degrees for 35 to 40 minutes. Cool and sprinkle with sugar.

**Mrs. J. W. Harrison**  
Rt. 2  
Meadville, Miss.

**DIET ORANGE MUFFINS**  
2 C. all purpose flour  
2 t. baking powder  
1/2 t. salt  
1 t. liquid sweetener  
1 egg  
1 C. milk  
1 t. Vanilla  
3 T. melted shortening  
Sift flour, measure and stir again with dry ingredients. Beat egg lightly, stir in milk, vanilla and melted shortening along with liquid sweetener. Add dry ingredients. Mix just enough to moisten all ingredients. Bake in greased muffin pans at 425 degrees for 20-25 minutes. Serve hot.

**Mrs. F. L. Bass**  
218 N. 20th Ave.  
Hattiesburg, Miss.

**SAN FRANCISCO DILLY BREAD**  
2 eggs dry yeast  
1/2 C. chopped onion  
2 T. cooking oil  
1 1/2 C. can evaporated milk  
1/2 C. unspiced parsley  
3 T. sugar  
1 t. salt  
1/2 t. dried dillweed  
1 t. ground sage  
1 C. cornmeal  
4 C. wholewheat flour

Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**John Baker**  
201 Parkers Drive  
Clinton, Miss.

**WHITE YEAST BREAD**  
4 1/2 C. milk  
6 T. shortening  
4 T. sugar  
1 t. salt  
1/2 C. yeast  
1 1/4 C. flour  
1 1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**COGN BEAL MUFFINS**  
1 C. white corn meal  
1 C. whole corn  
1 t. salt  
1 C. shortening  
1 egg  
2 T. sugar  
1/2 C. cornmeal  
1/2 C. flour  
1 t. salt  
1/2 C. yeast  
1 1/4 C. flour  
1 1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**WIPENMAGDELLA**  
2 eggs dry yeast  
1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. Irene Russell**  
Rt. 2, Box 366  
Patterson, Miss. 29272

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**Chris Thibault**  
Rt. 1, Box 100  
Terry, Miss. 29233

**GRANDMA'S RAVAL BREAD**  
1/2 C. salt  
1/2 C. sugar  
2 eggs  
1 C. flour  
1 C. shortening  
1/2 C. yeast  
1 1/4 C. flour  
1 1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**YEAKE BREAD**  
1 1/2 C. yeast  
1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**SWEET POTATO BREAD**  
1/2 C. flour  
1/2 t. salt  
1 t. water  
1 C. cream  
1 t. baking powder  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**COGN BEAL MUFFINS**  
1 C. white corn meal  
1 C. whole corn  
1 t. salt  
1 C. shortening  
1 egg  
2 T. sugar  
1/2 C. cornmeal  
1/2 C. flour  
1 t. salt  
1/2 C. yeast  
1 1/4 C. flour  
1 1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**WIPENMAGDELLA**  
2 eggs dry yeast  
1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. Irene Russell**  
Rt. 2, Box 366  
Patterson, Miss. 29272

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**Chris Thibault**  
Rt. 1, Box 100  
Terry, Miss. 29233

**GRANDMA'S RAVAL BREAD**  
1/2 C. salt  
1/2 C. sugar  
2 eggs  
1 C. flour  
1 C. shortening  
1/2 C. yeast  
1 1/4 C. flour  
1 1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**YEAKE BREAD**  
1 1/2 C. yeast  
1/2 C. water  
1/2 C. shortening  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**SWEET POTATO BREAD**  
1/2 C. flour  
1/2 t. salt  
1 t. water  
1 C. cream  
1 t. baking powder  
1/2 C. sugar  
1/2 t. salt  
1/2 C. all-purpose flour  
Soften yeast in 1/2 C. warm water. Cook onion in hot oil. Add butter, cottage cheese, sugar, salt, yeast and sugar. Stir in flour. Beat in remaining flour by soft dough. Knead on board 10 to 15 minutes. Roll face in ground butter. Working one of round loaf. Cover and let rise 1 1/2 hours. Divide in four, roll each into a ball. Place in 2 well greased hot cast iron skillet. Cover and bake at 350 degrees for 30 to 45 minutes. Cover and broil 10 to 15 minutes.

**Mrs. B. B. Jones**  
P. O. Box 20  
Pine Bluff, Miss. 29242

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**A Microwave Oven SAVES!**  
MONEY—Your cooking time can be cut to a fraction. This saves electricity which saves you money!  
TIME—With less cooking time, that gives you more free time to enjoy—plus, there's less to clean up afterward.  
ENERGY—A red energy meter—measures about the same amount of energy as an electric frying pan.  
Mississippi Power & Light  
P.O. Box 100  
Terry, Miss. 29233

**MISSISSIPPI PECAN MUFFINS**  
1/2 C. sugar  
4 T. shortening  
2 eggs  
2 1/2 C. flour  
1 t. salt  
1 t. baking powder  
2 T. cornmeal  
1 C. milk  
1/2 C. finely chopped pecans  
Cream sugar and shortening together. Add egg yolks and flour, mix, baking powder and salt to the first mixture. Stir in pecans.

**joyce**  
A wedge of fashion  
Topped with  
style  
\$25  
Simp's Shoes

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"No Imagination In Buying"  
Hartness Interiors  
JACKSON, MISSISSIPPI

JACKSON DAILY NEWS 27 Tuesday, May 12, 1970

**GRANDMAN BANANA BREAD**

1/2 C. salt sugar  
1/2 C. sugar  
1 Egg  
1 Banana  
1/2 C. flour  
1/2 C. milk

**WHOLE WHEAT BREAD**

Mix 2 C. whole wheat flour with enough water to mix well so it can be rolled with a rolling pin. Get part of mixed flour and roll it with a rolling pin close to 4 or 7 inches in diameter. Bake it in a pan until it is cooked.

**BAKING SUGAR**

1/2 C. margarine  
1/2 C. sugar  
2 1/3 C. flour  
1 1/2 t. salt  
1 t. each cinnamon and ginger  
1/2 t. cloves  
1/2 t. salt  
1 C. dark molasses

**CRUM MARGARINE AND SUGAR**

until blended. Add egg and beat until light. Mix dry ingredients together and stir into molasses and 1 C. hot water together and add with dry ingredients to creamed mixture. Beat well. Pour into greased 9 in. square pan and bake at 350 degrees for 40 minutes.

**Mrs. J. R. Winstead**  
212 Lee St.  
Jackson, Miss.

**HOBO BREAD**

2 C. raisins 2 C. boiling water  
4 t. baking soda 4 C. flour 2 C. sugar 1/2 t. salt 1/4 C. oil

Put raisins in large pot with tight fitting lid. Pour in boiling water to cover. Stir in the baking soda. Cover tightly and let stand overnight. Preheat oven to 350 degrees. Prepare 2 1/2 lb. coffee cans by using them and coating

**GRANDMAN BANANA BREAD**

1/2 C. salt sugar  
1/2 C. sugar  
1 Egg  
1 Banana  
1/2 C. flour  
1/2 C. milk

**WHOLE WHEAT BREAD**

Mix 2 C. whole wheat flour with enough water to mix well so it can be rolled with a rolling pin. Get part of mixed flour and roll it with a rolling pin close to 4 or 7 inches in diameter. Bake it in a pan until it is cooked.

**BAKING SUGAR**

1/2 C. margarine  
1/2 C. sugar  
2 1/3 C. flour  
1 1/2 t. salt  
1 t. each cinnamon and ginger  
1/2 t. cloves  
1/2 t. salt  
1 C. dark molasses

**CRUM MARGARINE AND SUGAR**

until blended. Add egg and beat until light. Mix dry ingredients together and stir into molasses and 1 C. hot water together and add with dry ingredients to creamed mixture. Beat well. Pour into greased 9 in. square pan and bake at 350 degrees for 40 minutes.

**Mrs. J. R. Winstead**  
212 Lee St.  
Jackson, Miss.

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1 Banana  
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**WHOLE WHEAT BREAD**

Mix 2 C. whole wheat flour with enough water to mix well so it can be rolled with a rolling pin. Get part of mixed flour and roll it with a rolling pin close to 4 or 7 inches in diameter. Bake it in a pan until it is cooked.

**BAKING SUGAR**

1/2 C. margarine  
1/2 C. sugar  
2 1/3 C. flour  
1 1/2 t. salt  
1 t. each cinnamon and ginger  
1/2 t. cloves  
1/2 t. salt  
1 C. dark molasses

**CRUM MARGARINE AND SUGAR**

until blended. Add egg and beat until light. Mix dry ingredients together and stir into molasses and 1 C. hot water together and add with dry ingredients to creamed mixture. Beat well. Pour into greased 9 in. square pan and bake at 350 degrees for 40 minutes.

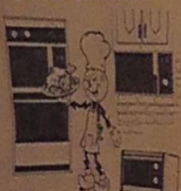
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Jackson, Miss.

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**A Microwave Oven SAVES!**



**MONEY**—Your cooking time can be cut in half. You save electricity which saves you money.

**TIME**—With less cooking time, this gives you more free time to enjoy. There's less to clean up afterward.

**ENERGY**—A microwave oven uses only about one-tenth the amount of energy as an electric range.

**Miss. Power & Light**

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White or Bone with Tan

**A wedge of fashion Topped with style \$25**



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**Hartness Interiors**

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JACKSON, MISS. PHONE 355-3727

...with above sauce as you turn them  
**Mrs. Joe Wayne Price**  
 3105 Suncrest Drive  
 Jackson, Miss.

**MEXICAN CORNBREAD**  
 1 1/2 C. yellow corn meal  
 1 t salt  
 2 T. cooking oil  
 2 C. chopped jalapeno peppers  
 1 C. grated cheddar cheese  
 3 t. baking powder  
 2 eggs  
 1 C. buttermilk  
 1 can cream style corn  
 1 can cream style corn

Mix ingredients in order given except cheese. Pour half of batter into greased baking dish. Top with half of the cheese. Add remaining batter and top with cheese. Bake for about 45 minutes at 350 degrees. Serves approx. 15.

**Mrs. Melvin King**  
 1105 Park St.  
 Vicksburg, Miss. 39180

**TERIYAKI CHICKEN**  
 1 Cut up chicken marinated in the following mixture: 1 C. soy sauce, 1 C. Sauterine C. soy sauce, 1 C. Sauterine C. soy sauce, 1 t clove garlic, minced. Marinate chicken in mixture for 12-18 hours. Then cook on outdoor grill 45-60 minutes. Baste with marinade.

**Mrs. Harry L. Price**  
 1678 Gibraltar Drive  
 Jackson, Miss.



## EVERYONE NEEDS OUTER SPACE

**"REDI-ROOMS" WILL LAST A LIFETIME**

**"1 YEAR GUARANTEE AGAINST DEFECTS IN WORKMANSHIP & MATERIALS"**

**GIBRALTAR HEIGHTS MFG. CO.**

101 South 11th St.  
 P.O. Box 111  
 Jackson, Miss. 39202  
 Phone 259-5291

## KitchenAid REMODEL NOW GET THE BEST FOR LESS!

Save on any KitchenAid dishwasher. It's the freest we can offer. With an Energy Star dishwasher, you'll reduce your energy bills. And, you'll enjoy the convenience of a dishwasher that will work as great as it looks.

**Economy Hdw. & Appliance Co.**  
 120 E. Northside Dr.  
 724-4510

## Gas appliances save energy... and your budget!

COOKING	Average annual energy cost to homeowner (2)	Energy utilization efficiency (3)
Traditional Gas	\$14.88	27%
Electricity	\$57.47	21%
With Gas you could save	\$42.54 every year	Gas is 1.8 times more efficient

1. From Gas Facts, American Gas Association, Arlington, Virginia, and Special Facts '83, Federal Power Commission, Washington, D.C. 2. Efficiency rates determined by Gas Range National Laboratory.

## Be Glad you use Gas... It's the wise way to save energy... and your budget

See your appliance dealer or  
**Mississippi Valley Gas Company**  
 The Clean Energy People

with flour. Combine flour and flour mixture. 1 C. oil

Thursday, May 12, 1955 JACKSON DAILY NEWS

Remove from oven and let knife touch the edge of each...

Mrs. P. O. Williams Box 254 Lumbert, Miss.

A MAN'S ONE, ONE, ONE PANCAKES

1 C. whole flour 1 T. salt

1 T. baking powder 1 T. corn meal

1 T. creamed crispy bacon bits 1 C. milk

1 egg 1 T. cooking oil or melted lard

Beat together the dry and liquid mixtures until almost all lumps disappear...

Paul Hogue 536 N. Jefferson St. Jackson, Miss. 39202

PLUCKIN BREAD

6 C. flour 1 1/2 C. sugar

1 1/2 C. milk 1 pk. dry yeast 2 eggs 10 T. melted butter

Extra sugar (about 3 C.) Cinnamon (about 3 T.) Pecans (1 C.) Butter (about 2 sticks)

Measure flour, 1/3 C. flour add sugar, salt and rest. Scald milk and cool to lukewarm.

Mrs. Kerry Graubman 344 Warwick Jackson, Miss. 39211

YEAST BISCUITS

4 C. flour 1 1/2 C. soda

1 C. shortening 1 yeast cake 4 T. sugar 1 T. salt

Dissolve yeast in warm water. Soft dry ingredients together. Add dissolved yeast...

Mrs. Louis Goodman, Jr. Rt. 1 Box 103 Columbus, Miss. 39711

PINEAPPLE BUTTER MUFFINS

1 1/2 C. flour 1 T. baking powder

1 T. salt 1/2 C. sugar 2 eggs 1 T. vanilla

Sift first three ingredients and set aside. Melt butter over low heat.

Mrs. Rose Foster 202 Old Branch Dr. Pearl, Miss. 39076

Chloe J. Traxler P. O. Box 2064 Clinton, Miss. 39044

BANANA FRITTERS

Using pancake mix, make a batter like making pancakes except a little thicker.

Olene W. Knight 181 Canton Club Circle Jackson, Miss. 39211

POPOVERS

3 eggs 1 C. milk 1 C. sifted plain flour

In blender combine milk, eggs, flour and salt. Beat 30 seconds at medium speed.

Carol K. King No. 17 Duckers Ct. Lake Lusher Village Jackson, Miss. 39206

Waffles

1 C. sifted flour 1/2 T. salt

4 T. baking powder 2 1/2 C. wheat milk 2 beaten egg yolks

Mrs. Claude Blackman Box 513 Terry, Miss.

DOUGH FOR CHICKEN DUMPLINGS

1 egg Shortening size of an egg 1/2 T. salt

Mix egg, shortening, salt and baking powder. Add water and enough plain flour to make a stiff dough.

Mrs. Anne Jones 303 Verona Vista Jackson, Miss. 39204



Outdoor Cooking

BARBECUE SAUCE

1 lb. raw tomatoes 2 C. water

1/2 C. vinegar 1/2 C. ketchup 1/2 C. tomato sauce 1/2 C. onion juice

Mrs. Arthur Jones 303 Verona Vista Jackson, Miss. 39204

Delores Robinson 84 Cleveland Brookhaven, Miss.

GRILLED RED SNAPPER STEAKS

1 lb. red snapper fillets 1/4 C. corn oil

1/4 C. soybean oil 1/4 C. onion juice 1/4 C. lemon juice

Mrs. Fred L. Dent, Jr. 414 Woodville St. Jackson, Miss.

STAL MANAGE

1 lb. beef steaks 1/2 C. Worcestershire sauce

Mrs. Chad Blackman Box 243 Terry, Miss.

BARBECUED RIBS

1 T. vinegar 1 T. onion 1 T. pepper

Mrs. Arthur Jones 303 Verona Vista Jackson, Miss. 39204

BLACK'S BARBECUED CURE

1 T. yellow mustard 1 T. cayenne

1/2 T. black pepper 1/2 T. onion 1/2 T. vinegar

Mr. Arthur Jones 303 Verona Vista Jackson, Miss. 39204

BARBECUED RIBS

1 T. onion 1 T. pepper 1 T. vinegar

Mrs. Arthur Jones 303 Verona Vista Jackson, Miss. 39204

BARBECUED RIBS

1 T. onion 1 T. pepper 1 T. vinegar

Mrs. Arthur Jones 303 Verona Vista Jackson, Miss. 39204

Advertisement for Gibraltar Heights Mfg. Co. featuring 'Redi-Rooms' with a picture of a small house. Text: 'EVERYONE NEEDS OUTER SPACE', 'REDI-ROOMS WILL LAST A LIFETIME', '1 YEAR GUARANTEE AGAINST DEFECTS IN WORKMANSHIP & MATERIALS'.

Advertisement for KitchenAid featuring 'REMDEL NOW GET THE BEST FOR LESS!' and 'Gas appliances save energy... and your budget!'. Includes images of a mixer and a stove.

Tuesday, May 12, 1970 38 JACKSON DAILY NEWS

**with flour.** Combine flour and sugar and salt. Add the oil from the raisins. Stir the batter. Bake 30 minutes. Stand 5 to 10 minutes. Run a knife around the edge of each bun to loosen it and shake out. Makes 2 loaves.

Mrs. P. O. Williams  
2336  
Lambert, Miss.

**A MAN'S OWN ONE-UP PANCAKES**

- 1 C. white flour
- 1 T. baking powder
- 1 T. corn meal
- 1 T. creamed, crispy bacon bits
- 1 C. milk
- 1 egg
- 1 T. cooking oil or melted lard

Beat together the dry and liquid mixtures until almost all lumps disappear. If a thinner batter is desired add 1 T. at a time more milk. If a thicker batter is desired add 1 T. at a time more flour. Bake on greased pancake skillet.

Paul Hogue  
826 N. Jefferson St.  
Jackson, Miss. 39202

**PLUCKIN' BREAD**

- 6 C. flour
- 1 C. sugar
- 1 t. salt
- 2 C. milk
- 1 pkg. dry yeast
- 2 eggs
- 10 t. melted butter

Extra sugar (about 2 C.)  
Cinnamon (about 2 T.)  
Peas (1 C.)  
Butter (about 2 sticks)

Measure flour. To 3 C. flour add sugar, salt and yeast. Seal milk and cool to lukewarm. Measure 1/2 C. milk and stir in yeast. Stir slightly beaten eggs and melted butter into remaining milk. Combine this with flour, sugar and yeast mixture. Stir well (looks like thick syrup). Cover with towel and let rise 1 1/2 hours. Stir in remaining flour and refrigerate overnight.

Grease large tub pan. Turn dough on floured board and form into balls smaller than ping pong balls. Dip each ball in melted butter and then cinnamon-sugar mixture. (It is easier to form all balls first. Be generous with butter, cinnamon and sugar. It also helps to work with small amounts and add in as needed. Use 1 T. cinnamon per C. of sugar.)

Mrs. Kerry Grantman  
464 Warwick  
Jackson, Miss. 39211

**YEAST BISCUITS**

- 4 C. flour
- 1 t. soda
- 2 T. baking powder
- 2 C. hot milk
- 2 T. warm water

- 1 C. shortening
  - 1 yeast cake
  - 1 T. sugar
  - 1 t. salt
- Dissolve yeast in warm water. Mix dry ingredients together. Add dissolved yeast dry ingredients, mixing as brush with melted butter. Bake at 400 degrees until brown. Dough can be kept covered in refrigerator for several days. Ideal for instant-on cook.

Mrs. Louis Goodman, Jr.  
Rt. 1, Box 102  
Columbus, Miss. 39701

**PINKY PEANUT BUTTER MUFFINS**

- 1 1/2 C. flour
- 1 t. baking powder
- 1/4 t. salt
- 1 stick butter or margarine
- 1/4 C. peanut butter
- 2 C. brown sugar
- 2 eggs
- 1 1/2 C. milk
- 1 t. vanilla
- 1 1/2 C. oats

Sift first three ingredients and set aside. Stir in peanut butter. Add water and vanilla to peanut butter mixture. Mix egg, shortening, salt and baking powder. Add water and enough plain flour to make a stiff dough. Chop whole raisins or nuts and mix into dough. Roll into balls and bake in 1 1/2 paper lined muffin tins. Bake at 350 degrees for 20 minutes or until toothpick inserted into centers comes out clean or with fine crumbs.

Mrs. Bazel Threl  
2520 Oak Branch Rd.  
Fleet, Miss. 39206

Claire J. Trawick  
P. O. Box 1019  
Clinton, Miss. 39024

**BANANA FRITTERS**

Using pancake mix, make a batter like making pancakes except a little thicker. Slice bananas lengthwise (make about six to each pancake). Dip in batter and drop in hot fat. Cook until brown serve hot.

Oliver W. Knight  
101 Canton Club Circle  
Jackson, Miss. 39211

**POPOVERS**

- 2 eggs
- 1 C. milk
- 1 C. sifted plain flour
- 1 t. salt
- 1 T. solid oil

In blender combine milk, eggs, flour and salt. Beat 30 seconds at medium speed. Add oil and beat at high speed 15 seconds. Fill 8 well greased muffin cups 2/3 full. Bake 13 minutes at 450 degrees, then reduce heat to 200 degrees for 20 minutes or until brown. Before removing, prick with fork to release steam. Makes 8 large popovers.

Card K. King  
No. 11 Dukes O.  
Lake Laffar Village  
Jackson, Miss. 39266

**WAFFLES**

- 1 C. sifted flour
- 1 t. salt
- 4 t. baking powder
- 2 C. sweet milk
- 2 beaten egg yolks
- 2 egg whites, softly beaten
- 4 T. melted butter

The basic waffle recipe is to mix dry ingredients together. Add dissolved yeast dry ingredients, mixing as brush with melted butter. Bake at 400 degrees until brown. Dough can be kept covered in refrigerator for several days. Ideal for instant-on cook.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

**DOUGH FOR CHICKEN DUMPLINGS**

- 1 egg
- Shortening (size of an egg)
- 1/4 t. salt
- 1 1/2 C. cold water
- Flour

Mix egg, shortening, salt and baking powder. Add water and enough plain flour to make a stiff dough. Chop whole raisins or nuts and mix into dough. Roll into balls and bake in 1 1/2 paper lined muffin tins. Bake at 350 degrees for 20 minutes or until toothpick inserted into centers comes out clean or with fine crumbs.

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Card K. King  
No. 11 Dukes O.  
Lake Laffar Village  
Jackson, Miss. 39266

30

Outdoor Cooking

- 1 lb. corn bacon
- 2 C. water
- 1 1/2 C. instant rice
- 1 1/2 C. cold water
- 1 egg
- 1/4 t. salt
- 1 1/2 C. cold water
- Flour

**EVERYONE NEEDS OUTER SPACE**

"REDI-ROOMS"  
WILL LAST A LIFETIME

"Redi-Room" buildings are quality constructed and inspected to assure that they will last many times longer than any department store building. They are completely installed on your lot by complete insured workmen. These buildings can be moved when you move at reasonable cost; we have buildings in stock and ready for delivery, or will build to your specifications.

**"1 YEAR GUARANTEE AGAINST DEFECTS IN WORKMANSHIP & MATERIALS"**  
**GIBRALTAR HEIGHTS MFG. CO.**

1616 Gibraltar Heights Dr.  
off Hwy. 20 W. end road of Highway 104  
Phone 237-1242

**GRILLED RED SNAPPER STEALS**

- 1 lb. red snapper fillets
- 1/4 C. oil
- 1/4 C. vinegar
- 1/4 C. orange juice
- 1/4 C. lemon juice
- 1 t. salt

Mix oil and vinegar. Rub on fish. Pour remaining ingredients over fish. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

**STEAR MARINADE**

- 1/4 C. hot water
- 1/4 C. Worcestershire sauce
- 1/4 C. vinegar
- 1/4 C. lemon juice
- 2 T. sugar
- 1/4 C. soy sauce

Combine all ingredients in heavy bowl. Marinate meat 1 hour. Turn on broiler. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Arthur Jones  
5011 Yorkman Court  
Jackson, Miss. 39206

**BLACK & WHITE TRUSS**

- 1/4 C. butter
- 1/4 C. oil
- 1/4 C. vinegar
- 1/4 C. orange juice
- 1/4 C. lemon juice
- 1 t. salt

Mix oil and vinegar. Rub on fish. Pour remaining ingredients over fish. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

**BARKED BIRD**

- 1 T. oil
- 1/4 C. vinegar
- 1/4 C. orange juice
- 1/4 C. lemon juice
- 1 t. salt

Mix oil and vinegar. Rub on fish. Pour remaining ingredients over fish. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

**GRILLED PINEAPPLE**

- 1 C. pineapple
- 1/4 C. oil
- 1/4 C. vinegar
- 1/4 C. orange juice
- 1/4 C. lemon juice
- 1 t. salt

Mix oil and vinegar. Rub on fish. Pour remaining ingredients over fish. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

**GRILLED BEEF**

- 1 lb. beef
- 1/4 C. oil
- 1/4 C. vinegar
- 1/4 C. orange juice
- 1/4 C. lemon juice
- 1 t. salt

Mix oil and vinegar. Rub on fish. Pour remaining ingredients over fish. Broil 10 minutes. Turn and broil 10 minutes more. Serves 4.

Mrs. Claude Blackman  
Box 212  
Terry, Miss.

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REMODEL NOW  
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Save on any KitchenAid product! Our new 10% off sale is the best! On every major product, including our famous mixer, you'll get a 10% discount. A savings that's as big as the product it's built to be in! This is your chance to get the best for less!

**Gas appliances save energy... and your budget!**

**Be Glad you use Gas...**  
It's the most way to save energy... and your budget!

Economy Hdw. & Appliance Co.  
139 E. Northside Dr.  
324-4519

Tuesday, May 13, 1968 40 JACKSON DAILY NEWS

BARBECUE SAUCE

- 1 lb. meat
- 1 small bottle Worcestershire Sauce
- 1 small jar mustard
- 1 white vinegar
- 1 lemon (squeezed)
- 1 T. Tabasco Sauce
- 1 red pepper
- 1 T. black pepper

Mix all ingredients in a sauce pan and heat until steam rises. Delicately sauté chicken pork chops or pork ribs. Makes enough sauce for 5 chickens plus pork chops.

Mrs. Grady E. Wallace 306 McFee St. Clinton, Miss. 39066

BARBECUE SAUCE FOR CHICKEN OR PORK CHOPS

- 1/2 C. butter
- 4 T. ketchup
- 1 T. soy sauce
- 1 T. Worcestershire sauce
- Extreme Pepper

Heat all ingredients together. Spread sauce on chicken or pork chops grill on outside grill or broil in oven. Turn when done and repeat on other side of meat.

Mrs. Dora J. Mann 5417 Marblehead Drive Jackson, Miss. 39211

BARBECUE SAUCE

- 2 or 3 cloves garlic
- 2 med. onions, quartered
- 1 onion, cut into rings
- 1 T. prepared mustard

Place ingredients in a blender and blend well. All ingredients are chopped fine with 2 C. liquid. 1 C. oil. 1 hour. Bottle lickers flavored together for an hour. stirring occasionally. Makes 3 1/2 cups.

Mrs. J. Reals Tucker 4111 Whitwood Ct. Bl. 1 Jackson, Miss. 39209

- 2 T. Horseradish
- 3 or 4 sprigs parsley
- 1/2 black pepper
- 1/2 chili powder
- 1/2 sugar
- 1/2 C. ketchup
- 1/2 salt
- 1/2 Tabasco
- 1/2 C. water

Mix ingredients in a blender and blend well. All ingredients are chopped fine with 2 C. liquid. 1 C. oil. 1 hour. Bottle lickers flavored together for an hour. stirring occasionally. Makes 3 1/2 cups.

Mrs. J. Reals Tucker 4111 Whitwood Ct. Bl. 1 Jackson, Miss. 39209

BARBECUE SAUCE FOR CHICKEN OR PORK CHOPS

- 1/2 C. butter
- 4 T. ketchup
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- 1 T. Worcestershire sauce
- Extreme Pepper

Heat all ingredients together. Spread sauce on chicken or pork chops grill on outside grill or broil in oven. Turn when done and repeat on other side of meat.

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Mrs. J. Reals Tucker 4111 Whitwood Ct. Bl. 1 Jackson, Miss. 39209

- 2 T. raw cream
- 1/2 salt
- 1/2 Tabasco
- 1/2 C. ketchup
- 1/2 salt
- 1/2 Tabasco
- 1/2 C. water

Mix ingredients in a blender and blend well. All ingredients are chopped fine with 2 C. liquid. 1 C. oil. 1 hour. Bottle lickers flavored together for an hour. stirring occasionally. Makes 3 1/2 cups.

Mrs. J. Reals Tucker 4111 Whitwood Ct. Bl. 1 Jackson, Miss. 39209

BARBECUE SAUCE FOR CHICKEN OR PORK CHOPS

- 1/2 C. butter
- 4 T. ketchup
- 1 T. soy sauce
- 1 T. Worcestershire sauce
- Extreme Pepper

Heat all ingredients together. Spread sauce on chicken or pork chops grill on outside grill or broil in oven. Turn when done and repeat on other side of meat.

Mrs. Dora J. Mann 5417 Marblehead Drive Jackson, Miss. 39211

BARBECUE SAUCE

- 2 or 3 cloves garlic
- 2 med. onions, quartered
- 1 onion, cut into rings
- 1 T. prepared mustard

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**Now invest those dollars in nature's gifts**

When you add green, growing beauty to your surroundings—a tree, shrubs, plants, whatever—you make an investment that keeps paying off big dividends for years to come.

You add to the actual value of your property (studies have shown that smart landscaping adds something like 10% if the house is sold). But you do so much more. Put trees in the right places and you make your hot days cooler, cold seasons warmer. That's good for you, and it helps save cooling or heating energy at the same time—and that saves money.

Whatever of nature's green gifts you add to your outdoor living, you help clean the air, muffle noise, restore beauty that we need for our peace of mind. It's all a part of survival in a contaminated world. Green Survival. And it depends on you.

**PLENTY FREE PARKING**

**Brent's nursery and landscape company**

50 RAYMOND ROAD 372-8464

**Carter JEWELERS**  
Diamond, Watches, Silver, Gold



**Royal Doulton Stoneware**

Real tabletop excitement... fabulously styled for today... dishwasher proof, freezer proof, oven proof... and guaranteed replacement if it chips, cracks or crazes in two years normal use!

A whole new concept for your tabletop with the timeless, traditional Royal Doulton quality gives a new look that's delightfully different, with outstanding color and design. Not only beautiful but guaranteed to last. See your Royal Doulton Stoneware collection.

48 Piece Set (50% Savings Over Open Stock) \$119.99

**Carter JEWELERS**  
Diamond, Watches, Silver, Gold

**Shainberg's**


3 1/2 Qt. Rival Crock Pot



Count All The Ways The Rival Crock Pot... The Rival Crock Pot... 14.88

**THE WALKING VACATION SHOE BY OLDMAINE TROTTERS**

Comfort comes alive in these lovely walkery with a soft crew sole.



**THE VILLAGE SHOES**



BARBECUE SAUCE

1/2 cup ketchup  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup mustard  
1/2 cup Worcestershire sauce  
1/2 cup tomato paste  
1/2 cup onion juice  
1/2 cup garlic juice  
1/2 cup black pepper  
1/2 cup salt

BARBECUE CHICKEN

2 lbs. chicken  
1/2 cup barbecue sauce  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup mustard  
1/2 cup Worcestershire sauce  
1/2 cup tomato paste  
1/2 cup onion juice  
1/2 cup garlic juice  
1/2 cup black pepper  
1/2 cup salt

SHRIMP KEBABS

1 lb. shrimp  
1/2 cup barbecue sauce  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup mustard  
1/2 cup Worcestershire sauce  
1/2 cup tomato paste  
1/2 cup onion juice  
1/2 cup garlic juice  
1/2 cup black pepper  
1/2 cup salt

MUSH KARBIDS

1/2 cup mushrooms  
1/2 cup barbecue sauce  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup mustard  
1/2 cup Worcestershire sauce  
1/2 cup tomato paste  
1/2 cup onion juice  
1/2 cup garlic juice  
1/2 cup black pepper  
1/2 cup salt

COFFEE MARINADE FOR OUTDOOR MEATS

1/2 cup coffee  
1/2 cup barbecue sauce  
1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup mustard  
1/2 cup Worcestershire sauce  
1/2 cup tomato paste  
1/2 cup onion juice  
1/2 cup garlic juice  
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MARINADE

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PLenty FREE PARKING

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nursery and landscape company

Carter Jewellers

Royal Doulton Stoneware

Real dishwasher safe... fabulously styled for today... dishwasher proof, freezer proof, oven proof... and guaranteed replacement if it chips, cracks or crazes in two years normal use!

Carter Jewellers

118 N. Main St. Jackson, Miss. 39201

Shainberg's

3 1/2 Qt. Rival Crock Pot

the original electric slow cooker... 14.88

COOKS AS FAST AS THE ORIGINAL... 10-12 HOURS FOR AN ENTIRE MEAL... 10-12 HOURS FOR AN ENTIRE MEAL... 10-12 HOURS FOR AN ENTIRE MEAL...

THE WALKING VACATION SHOE BY OLDMAINE TROTTERS

Comfort comes alive in these lovely walkers with a soft crepe sole.

WALKING LADY

COLORS: Bone Leather, Camel Leather

THE VILLAGE BOOTERY

126 Highland Blvd. Wilson, Miss. 39391

JACKSON DAILY TRIBUNE, 41 Tuesday, May 12, 1963

minutes. Brush with marinade again just before serving.

Mrs. C. E. Eiland, Jr.  
Rt. 3 Box 384  
Kosciusko, Miss. 39090

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Tuesday, May 12, 1975 42 JACKSON DAILY NEWS



CHUMBLY CHEESE COOKIES
2 sticks soft oleo
2 C flour
2 C grated sharp cheddar cheese
2 C Rice Krispies
2 C pepper

Mix and form balls. Flatten slightly with fork. Bake at 375 degrees for 10-12 minutes.

Mrs. Bob Farrar
13 Windy Ridge Cove
Jackson, Miss. 39211

GINNY BEE'S STUFFED SANDWICHES
1 loaf French or Rye bread
1 Can 12 oz. corned beef or smoked spam or 8 slices left over ham
1 C. shredded sharp cheddar cheese
1/2 C. Mayonnaise or salad dressing
1/2 C sliced celery
1/2 C. sweet pickle relish
2 T prepared mustard
2 T. Horseradish (optional)

Cut bread in half lengthwise. Remove and reserve center of each half to within 1/2 inch from crust. Put meat, cheese, celery relish through food chopper and combine with mayonnaise, mustard, horseradish and bread centers or put all ingredients in blender and chop fine, then mix with bread centers. Fill bottom of bread shell with meat mixture, rounding it up in center so it will fill top shell. Press top shell in place over filling. Wrap lightly in foil and chill 3 hours or overnight. Slice 1/2 inch by 1 inch thick. Makes about 20 sandwiches.

Mrs. J. Reuben Tucker
4118 Wildwood Ct., Rt. 1
Jackson, Miss. 39209

COCONUT BALLS
1 C. sugar
2 beaten eggs
4 t. lard
5 oz. hot chopped dates
1 t. vanilla
2 C. chopped nuts
2 C. rice crispies

Mix sugar, eggs, lard and

defat together and cook for 7 minutes. Add vanilla, nuts and rice crispies. Better teaspoon and roll into balls. (1 small can moist coconut). Coconut may be colored.

Mrs. Letha Jones
Rt. 2 Box 106
Florence, Miss. 39071

CHEESE DIP
1 1/2 lb. box Velveta Cheese
1 10-oz. can tomatoes and green chilies
1 7 1/2-oz. can tomatoes and jalapeno peppers

Melt cheese in double boiler. Add tomatoes and green chilies and jalapeno and jalapeno peppers to cheese and mix until melted well. Serve hot with tortilla chips or your favorite chips or crackers. This can be stored in refrigerator. Just re-heat and serve.

Mrs. Sybil Powell
Rt. 8 Box 113-A
Jackson, Miss.

ALoha SWEET-SOUR MEATBALLS
1 lb. lbs. ground round
1 C. prepared bread crumbs
1/2 C. sweet relish
2 eggs
2 T. grated onion
1/2 C. ketchup
2 T. brown sugar
1/2 C. milk

In electric mixer, mix all the above ingredients. Shape into walnut-size balls and brown in 1 to 2 T. cooking oil. Simmer 10-20 minutes in the following sweet-sour sauce:
Mix together 2 C. catsup, 1/2 C. brown sugar, 1/2 C. water, 2 t. food sauce, 2 t. Worcestershire sauce, 1 t. garlic powder. Combine with meatballs in a chafing dish. Serve on cocktail sticks.

Mrs. Sharon H. King
129 Queen Anne Lane
Jackson, Miss. 39209

OYSTERS ARCHIE
3 doz. raw oysters, drained on half shell. Sprinkle with lemon pepper, garlic salt with dried parsley and 1/2 t. dried powdered mustard. Top with 1 slice bacon (uncooked) and Italian bread crumbs. (Bread crumbs optional). Bake at 400 degrees until oysters start to curl and puff up. Do not over cook. Use flat, shallow pan.

C. King Garner
385 Woodover Lane
Jackson, Miss. 39208

CHYNCH
5 Lbs. fillet of tenderloin or sole
2 C. lime or lemon juice
1 T. olive oil
3 chopped onions
2 hot yellow peppers

Chop fillet into bite size pieces. Put in a deep glass or china dish. Mixture: Do not

use metal dish or reuse. Add the chopped onions, lime or lemon juice, olive oil and salt. Stir this constantly. Add mustard, hot peppers, lime and lard. The mixture should be covered with and place in refrigerator. Can be made 1 or 2 days in advance. Put in a chafing or other chafing dish. Small groups, not recipe in

Mrs. Alice R. Wright
2663 Berkley Drive
Jackson, Miss. 39211

APRICOT SALAD
2 pkg. orange juice
2 C. boiling water
1 can apricots and juice
1 1/2 cup. 1947 mustard
1 C. whipped topping

Mix juice and water. Put in refrigerator and let set, then beat with electric blender. Add apricots which have been washed or put in blender and mash thoroughly. Fold in whipped topping.

Mrs. T. G. Payne
2663 Oak
Vicksburg, Miss. 39180

CHICKEN BITS
2 sticks pierrot mix
2 eggs
1/2 c. light cream
1/4 c. fat can chicken spread
1/2 or shredded mild cheddar cheese

Preheat oven according to

pkg. directions. Roll dough thin and cut into 2 1/2 inch and 1 1/2 inch squares. Put each round in two and one half cup with 1/4 chicken spread, 1/4 c. cream, and 1/4 t. salt. Bake at 350 degrees for 10-12 minutes.

Mrs. J. M. Caldwell
244 Laurel Lane
Frost, Miss. 39066

CHEESE BALLS
1 1/2 cup. cream cheese
1 1/2 cup. melted dressing
1/2 cup. Worcestershire sauce
1 tsp. chopped onion
1/2 c. minced dried bread crumbs
3/4 very thin pretzel sticks

Blend first four ingredients. Shape into 3/4 cup each ball. Roll in chopped bread. Just before serving moist pretzel sticks in each ball.

Mrs. Inez C. Smith
401 1/2 Ragney, North Hill
Jackson, Miss. 39206

ROCK-AD PUNCH
6 pkg. tonic water
4 cups sugar
2 cans frozen lemon juice or lemonade

Mix tonic water and sugar. Add lemon juice and lemonade. Stir well. Add 2 cups of ice. Add 1/2 cup of rock.

Mrs. K. J. ...

to read which 2 large ...

Market Wares
261 Waddy Avenue
Jackson, Miss.

TROPICAL ICE
3 cups crushed bananas
4 cups sugar
1 1/2 cup. juice
1 1/2 cup. cream

Mix everything in blender. Pour into 1/2 cup each cup. Freeze 1 hour. Then remove to refrigerator and let melt. Stir well. Freeze again for 1 hour.

Mrs. Rhonda Lane
123 Mahover Place
Jackson, Miss.

PARTY FRUIT FINGERBREAD
1 cup flour
1/2 cup brown sugar
1/2 cup butter
1/2 cup milk
1/2 cup oil
1/2 cup nuts

Mix flour, sugar, butter and milk. Add nuts. Bake at 350 degrees for 10-12 minutes.

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Mrs. ...

Ann's CHILDREN'S SHOP
"home of little folks fashions"
EVERYTHING FOR THE BABY
TODDLERS - SIZES 1 TO 4
BOY'S - SIZES 2 TO 7
GIRL'S - SIZES 2 TO 14
COMPLETE LINE OF JR. PETITES
BANKAMERICARD
MASTER CHARGE
Ann's CHILDREN'S SHOP
Only in WESTLAND PLAZA 333-4124

Barfield HARDWARE
Come In And Browse In Our HOUSEWARES DEPARTMENT
The Boomerang Pressure Cooker-Canners
Need An Addition?
Call the People With Everything You Need
KITCHEN REMODELING • ADD-A-ROOM
BUILDER'S LUMBER & SUPPLY
363-4481



Party Food
1 lb. Sugar
1 lb. Butter
1 lb. Cocoa
1 lb. Vanilla
1 lb. Eggs

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