

***** Holiday Recipes *****

Mother's Yeast Bread
1/2 C shortening mixed in 3 cups warm water, 1 salt, 1/2 C sugar
1 1/2 pkg. yeast in 1/2 C warm water, enough flour to make a very soft dough. Let rise twice, bake, and are very delicious.

Mother's Gum Bread
2 C self-rising meal
1/2 C sugar
dash garlic powder
1 large T salad dressing
1 C cooking oil
1 egg
about 1 1/2 cup sweet milk
Mix and bake at 400 degrees

Blacky Gum
Nana-Campbell Myers Black Cake
1 C self-rising meal
1 C corn
2 C cocoa
2 C brown sugar
1 C butter
1 C molasses
1 C sour cream
2 T soda
1 C cream
4 C flour
Cream sugar and butter, add egg and jam, add cocoa and spices. Mix, add to mixture. Add flour and mix gradually. Add vanilla. Cook in hot oven 1 1/2 to 2 hours.

Min Emma France Flour's Becky Gum
1 qt. milk
4 egg yolks
4 C flour
1 C sugar
Nony, very good.

Leslie Delany's White Choc. Cake
1/2 C Becks Gum
1/2 lb. white choc. (melted)
1 C butter
2 C sugar
4 eggs, separated
1 vanilla
2 1/2 C flour
1 T baking powder
1 C buttermilk
1 C large flaked coconut
Cream butter and sugar, beat in egg yolks, add vanilla and melted chocolate. Add flour and baking powder with buttermilk. Fold in leavening whites. Stir in nuts and cocoa. Bake 325 to 350 degrees using for White Choc. Cake

2 cups sugar
2 sticks butter

1 small can evaporated milk
Let set one hour before baking. Then cook until firms soft ball. Heat and ice cake. "The best."

Fruit Cake
Day 1: mix 1 box raisins
1/4 oz. citron mixed candied nuts
2 1/2 cup milk (spec or English Walnut)
1/2 C cup flaked coconut
1/4 C pineapple juice.
Do not drain!
Day 2: Mix the following and add to above mixture:
3 eggs
1 stick soft margarine or 1/2 cup 1 lb. cup light brown sugar (packed)
1 vanilla
stir in 1 3/4 cups flour, 1/2 1 salt
1/2 nutmeg
1/2 T allspice
Pour into waxed paper lined pan.
Bake for about two hours if in a labeled pan; it may take longer, depending on the oven. Remove from oven when berry cracks are seen in the top of the cake. Use water to pop under the cake while baking.

Mildred Dickman
Caribbe
Fresh Apple Cake
2 C sugar
1/2 C oil
2 tsp vanilla
1/2 lb. butter
1/2 cup beaten egg
juice of 1/2 lemon
1/8 T salt
1/2 C purpose flour
1/2 C melted and chopped apples
1/2 C C. chopped pecans
1 tsp cinnamon
Combine sugar, oil, vanilla, egg, lemon juice and salt. Beat well. Mix together flour, baking soda and nuts. Add flour mixture into other ingredients and beat well. Bake in a 9 in. Add Apples and nuts and mix well. Bake 35 degrees for approximately 1 hour and 10 minutes. Oven will vary.

Mary Carter
Frank Royal, VA
1 lb. 10 oz. cream cheese, with cream
1 C diced unpeeled apples
1/2 to 3 cup chopped nuts
1 C chopped celery
1 C whipped topping
leaves
In a saucepan, combine pineapple and sugar bring to a boil and boil for three minutes. Add gelatin, stir until dissolved. Add cream cheese, stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping. Pour into a 9 in. square baking pan. Chill until firm. Cut into squares and serve on lettuce leaves.

Mary Carter
Frank Royal, VA
Very Good Cheese Leaf
Dorcas Cassell gave this one to Betty Com about 20 years ago and it's very good.
1 lb. grated cheddar cheese
1 C pecans, chopped
1 egg
1/2 cup sugar
1/2 cup vinegar
1 T salt
Chopped olives if wanted
2 C milk
1 can cream of mushroom soup
1 can mushrooms drained
1/2 C milk
Beat eggs, mustard and 1/2 C C milk together. Layer in greased 9x13 inch dish in following order: chicken, cheese, sausage, egg mixture. Cover and refrigerate overnight. Next day mix soup and 1/2 C milk and pour over. Bake at 350 degrees for 1 1/2 hours.

Becky Gum
Caribbe
Christmas Salad
2 boxes orange jello
1 large bottle 7 Up
2 sliced bananas
1 lb. 10 oz. cream
cheese, room temperature
1 large can crushed pineapple well drained. Save juice. 1 C. chopped pecans.

***** Holiday Recipes *****

Rub dish with oil. Remove any excess oil. Dissolve gelatin in hot water. Add softened cream cheese and let completely dissolved. All remaining ingredients and cooled. Easy to make and real good.

Mary Ethel Base Bailey
Hopkinton
Good Christmas Morning Breakfast Sausage Quiche
Stir fry and drain. 2 lbs. of mild sausage. Place layer of chicken or bread cubes in bottom of 9 x 13 inch baking dish (glass). Cover with sausage. Top with 1 1/2 C shredded sharp cheddar cheese combined 4 eggs. Mix and put in refrigerator overnight. Next morning, microwave in 1/2 C milk, 1 can mushroom. Bake one hour in 350 degree oven. Serves 8 generously. Excellent brunch!

Mary Ethel Base Bailey
Good Christmas Morning Sausage and Egg Casserole
2 C unseasoned chicken or herb chicken
2 C grated cheddar cheese
1 lb. cooked, drained, sausage.
4 eggs
3/4 tsp. dry mustard
2 1/2 C milk
1 can cream of mushroom soup
1 can mushrooms drained
1/2 C milk
Beat eggs, mustard and 1/2 C C milk together. Layer in greased 9x13 inch dish in following order: chicken, cheese, sausage, egg mixture. Cover and refrigerate overnight. Next day mix soup and 1/2 C milk and pour over. Bake at 300 degrees for 1 1/2 hours.

Mary Ethel Base Bailey
Hopkinton
Cabbage pie
2 1/2 cup cabbage, cook the cabbage, broiled.
1 C sugar
1/2 C buttermilk
2 tablespoons flour
1 teaspoon soda
1 teaspoon nutmeg
4 eggs
Pour in unshaded pie shell and bake at 350 degrees until a little comes out clean in center of pie. Make egg white and add to the mixture. Slowly add 3/4 cup sugar. Beat egg whites until stiff peaks are formed.

Jo Westfall
Caribbe
Kolopropor Rolls
3/4 cup sugar
3/4 cup shortening (melted)
2 eggs
2 cups yeast
2 1/2 cup warm water
6 to 8 cups self-rising flour
Put melted shortening and sugar in large bowl. Put yeast in the water and add eggs to sugar and shortening. Stir now and stir in water that has yeast in it. Now start using flour. Mix very good. Put in refrigerator overnight. Take out and let set for 1 hour. Roll out and put on greased pan. Bake at 400 degrees 15 to 20 minutes.

Helen Fisher
Hopkinton
Monkey Bread
2 cans 10 count biscuits
Cut or use into quarters
Cover well with the following mixture: 1/2 cup white sugar, 1 teaspoon cinnamon, grease a bundt cake pan with margarine. Sprinkle 1/2 to 1 cup pecans in bottom of pan. Place sugar and cinnamon biscuits evenly on top of nuts.
In saucepan boil 1 to 2 minutes 6 tablespoons margarine
1/2 cup brown sugar
1/2 lb. tin cinnamon. Bake at 350 degrees 10 to 12 minutes.
Roll out biscuits. Turn out on plate. Nuts will be on top.
Helen Fisher
Cynthia
4 Week Bran Muffins
6 C bran
2 C boiling water
1 C melted shortening in oil
3 C sugar
4 eggs, beaten
1 quart buttermilk
5 C flour
1 1/2 cup soda
2 1/2 cup cabbage, water over 2 cups bran and let stand. Mix in shortening. Mix thoroughly four minutes. Remove from heat and stir in plain and buttermilk. Sell flour with soda until dissolved. Add remaining. Fill muffin tin halfway. Bake at 350 degrees for 20 to 25 minutes. Make ahead and use as you like. If not consumed in refrigerator for up to six weeks.
Mary Ethel Base Bailey
Hopkinton

Cherry Cola Salad
1 six ounce cherry jello
1/2 cup cold water
1 can peaches (not filling)
1/2 cup cold water
1 1/2 can crushed pineapple
1/2 cup chopped pecans
1 1/2 can crushed pineapple
1 1/2 can crushed pineapple
Combine water, sugar and cherries. Mix gently four minutes. Remove from heat and stir in plain and buttermilk. Sell flour with soda until dissolved. Add remaining. Do not drain. Add nuts and coke. Pour in muffin tin. Bake in preheated oven. Let cool before putting in refrigerator.
I find this a delicious salad for the holidays and it keeps well.
Dorothy Eals
Cincinnati

Cabbage salad law With An On-

onid salad.

1 1/2 oz pkg. chicken

flavored roman noodles

6 C shredded cabbage

4 green onions, chopped

1/2 C shredded sunflower kernels

1/2 C vegetable oil

3 tsp. vinegar

2 tsp. sugar

Remove seasoning packet from

noodle package. Set aside. Crush

noodles. Combine noodles and

next 4 ingredients in a large bowl.

Combine seasoning packet and

remaining ingredients. Mix with a

wire whisk. Pour dressing over the

cabbage mixture. Toss gently so

cool. Cover and chill. Yield: 6

servings.

Mary Ethel Base Bailey

Hopkinton

The following is not to be eaten,

but will effectively extend your

honeymoon for the holidays.

Christmas Icecream

Chop the peels of 1/2 cup orange

and 1/2 large lemon.

Mix with 1 large stick cinnamon

broken into bits. So whole cloves

and two large bay leaves. Wrap in a

brightly colored square of cloth

or any tin. LABEL. To use, simmer

mixture in 2 cups of water to cre-

ate a spicy scent all through the

house.

PLEASE NOTE: DO NOT EAT.

Mary Ethel Base Bailey

Hopkinton