

Our Cookbook
Bybee Branch
Church of Christ
Autumn Street Fair 2012



THE CHURCH OF CHRIST AT BYBEE BRANCH

(931) 473-2486

Sunday AM Worship – 9:00 am
Sunday Bible Study – 10:15 am
Sunday PM Worship – 6:00 pm
Wednesday Bible Study – 7:00 pm
Monday Morning Bible Class – 9:00 am
(2ND & 4TH Monday of each month)

ELDERS

Steve Boyd
Leonard Clemons
Stanley Graves
Don Griffith
Douglas Hendrixson
Rodney Reynolds
Don Sullivan

Email: elders@bybeebranch.org

DEACONS

W.C. Chilton
Jeff Flatt
Allen Hughes
Ken Martin
Willie Newby
Jim Slatton

Joe Collins
Shannon Griffin
David Keele
Kurt Maynard
Ricky Prince
Jeff Templeton

MINISTERS

Tony Lawrence
Email: preacher@bybeebranch.org

Steve Hillis
Email: steve@bybeebranch.org

MISSIONARY

Robert Garibaldi
Email: robert@bybeebranch.org

HISTORY

OF

*BYBEE BRANCH
CHURCH
OF
CHRIST*

HISTORY OF THE CHURCH OF CHRIST AT BYBEE BRANCH

Christians began meeting in the old Bybee Branch schoolhouse in the early months of 1934, with about 27 people present for the first service. Brother Bill Willis from Manchester, TN held the first gospel meeting. Later a tent was set up in the field of brother Tom Walker and a brother Bailey from Texas preached a series of sermons.

Land and Buildings

On October 8, 1938, the church purchased .5723 acres of land from Mrs. S.E. Boyd for a cost of \$114.46. A decision was made to build a church building on that property. Financed by the contributions of members of the church and other individuals, as well as, many donating their time with construction, the building was soon erected. Brother Everett Fields held the first series of gospel meetings in the new building. On July 24, 1945, the church purchased four lots of the Bybee Branch Heights subdivision from J..R. and Elizabeth Boyd at a cost of \$392.00. On August 30, 1946, the church purchased the 1/2 acre plot that was originally occupied by the Bybee Branch school from Charles L. Weaver at a cost of \$100.00. On May 18, 1948, a quit claim was given to the Elders of the Bybee Branch Church from the Warren County Board of Education on the same property. The church building was remodeled, increasing seating capacity and classroom space in 1954. May 14, 1966 was the day that eleven more lots in the Bybee Branch Subdivision were purchased from Earl M. and Margaret Smith at a cost of \$10,000.00. On May 27, 1966 ground was broken for a new church building. The first worship service was conducted in the building on November 13, 1966 and 329 were present. This building presently stands having been expanded and remodeled in 1981, 1988, and 1997. A new residence for the preacher was built and occupied in October 1977. This home was sold and moved off the property in 2005 to make way for further expansion. In April 2007, the property of sister Nonie

Grizzell was purchased for future growth.

Over the past 75 years there have been numerous men who have served in the leadership of the congregation. There have been a total of 29 men who served as elders and 38 who have served as deacons. The congregation has been blessed to have godly men who have been willing to have the heart of a servant.

Past Elders:

A.A. Allison, Thurman Bennett, Bill Biles, George Cantrell, Thomas E. Cantrell, George Coffman, Lee Flatt, Noel Foster, Peyton Greene, Floyd Harris, Winfrey Hennessee, Buford C. Holt, Carl Newby, Flavil Patton, Cordell Reynolds, L.E. Spain, J.J. Walker, Tom Walker, John Wood, Kenneth Woods, Bob Bonner, and Harold Cook.

Current Elders:

Steve Boyd, Leonard Clemons, Stanley Graves, Don Griffith, Doug Hendrixson, Rodney Reynolds, and Don Sullivan.

Past Deacons:

A.A.Allison, Steve Atnip, Thurman Bennett, Bill Biles, George Bolding, Bob Bonner, Steve Boyd, Cecil Cantrell, Clyde Cantrell, Thomas Cantrell, Leonard Clemons, Harold Cook, W.L. Cooper, Jim Davis, Dwight Davis, Lee Flatt, Grady N. Foster, Dennis Gann, Stanley Graves, Everett Green, Thomas Greene, Don Griffith, Dwaine Johnston, Ken Lee, Marvin McBride, Roy Newby, Jack Newby, Ronnie Prince, Rodney Reynolds, Joe Rigsby, Don Shuster, Jason Smith, David Stiles, Larry Vinson, and Kenneth Woods.

Current Deacons:

W.C. Chilton, Joe Collins, Jeff Flatt, Shannon Griffin, Allen Hughes, David Keele, Ken Martin, Kurt Maynard, Willie Newby, Ricky Prince, Jim Slatton, and Jeff Templeton.

Over the past 75 years there have been 10 men who have preached full-time at this congregation. Below is a list of those who have served as evangelists for the church and the dates of their service.

W.H. Owens - January 1946-June 1950
William (Bill) Lewis - June 1950-September 1952
Joe D. Gray - September 1952-December 1955
Bennie Morton - December 1955-October 1957
Buford C. Holt - October 1957-December 1963
Houston Stiles - January 1964-June 1971
B.J. Jones - June 1971-March 1973
Richard Dale - April 1973-August 1976
Glenn B. Ramsey - September 1976-August 1985
Tony Lawrence - August 1985-present

In addition to those above, the church has also been served by two additional men whose talents included working with the youth and other areas.

Steve Hillis - 2002-2008
Tyler Boyd - 2008-2010
Steve Hillis - 2010-present

Over the years a number of great men have held Gospel Meetings at Bybee Branch. Among those men are:
J.E. Rasberry, Jim Cope, Willie Lemons, D. Ellis Walker, John P. Lewis, Avis Wiggins, Howard Carter, Gus Nichols, Charles Lemmons, Rex Tumer, Paul Hunton, Charles Myers, John Jenkins, Billy Newby, Mack Wayne Craig, John T. Smithson, Flavil Nichols, Joe Sanders, Paul Hunton, Billy Newby, John Jenkins, Houston Stiles, B.J. Jones, William Wilder, E. C. Meadows, Ben Flatt, Charles Myers, Charles Williamson, Roy Deaver, Thomas B. Warren, Thomas Eaves, Andrew Connally, Larry Acuff, Glann Lee, Joe Gray, Daniel Ridinger, Billy Newby, Joe K. Alley, Earl Edwards, David Hester, David Sain, Bobby Liddell, and Jeff Archey.

**DAILY
DEVOTIONAL
THOUGHTS**

15 Rules for Happy Living

1. Count your blessings not your troubles.
2. Learn to live one day at a time.
3. Learn to say “I love you” and “I appreciate you.”
4. Learn to be a giver not a getter.
5. Seek the good in everyone and everything.
6. Pray everyday.
7. Do at least one good deed everyday.
8. Learn to put God first.
9. Let nothing bother you.
10. Practice the “Do it now” habit.
11. Fill your life with God.
12. Learn to laugh and learn to cry.
13. Learn to practice the “happiness” habit.
14. Learn to fear nothing and no one.
15. Learn to let go and let God. (Ps. 23)

A S T R O N G W O M A N

A strong woman works out every day to keep her body in shape —

But a woman of strength looks deep inside to keep her soul in shape.

A strong woman isn't afraid of anything —

But a woman of strength shows courage in the midst of her fear.

A strong woman won't let anyone get the best of her —

But a woman of strength gives the best of herself to everyone.

A strong woman makes mistakes and avoids the same in the future —

But a woman of strength realizes life's mistakes can also be blessings and capitalizes on them.

A strong woman walks sure footedly —

But a woman of strength knows
when to ask for help.

A strong woman wears the look of confidence on her face —
But a woman of strength wears
an aura of grace.

A strong woman has faith that she is strong enough for the
journey —
But a woman of strength has faith
that it is in the journey that she will become strong.

Psa. 62:8 Trust in Him at all times, you people;
Pour out your heart before Him;
God is a refuge for us.

THANK GOD FOR DIRTY DISHES

Thank God for dirty dishes;
They have a tale to tell.
While others may go hungry,
We're eating very well
With home, health, and happiness,
I shouldn't want to fuss;
By the stack of evidence,
God's been very good to us.

GOOD NEIGHBOR RECIPE

1 tongue (that does not slander)
1 mind (full of tolerance)
2 ears (closed to gossip)
2 eyes (overlooking other folk's faults)
1 heart (generous and kind)
2 hands (extended to help others)
1 dash each: wit, smiles, sunny disposition and cheerfulness
Blend together. Serve generous portions daily to everyone
you meet.

LIFE'S RECIPE

1 cup of good thoughts
1 cup of kind deeds
1 cup of consideration for others
2 cups of sacrifice for others
3 cups of forgiveness
3 cups of well-beaten faults

Mix above ingredients thoroughly.

Add tears of joy, sorrow and sympathy for others.

Flavor with little bits of love.

Fold in 4 cups of prayer and faith to lighten other ingredients
and rise temperature to great heights of Christian living.

Pour into daily life and bake well with the heat of human
kindness.

Serve with a smile.

RECIPE FOR HAPPINESS

2 Heaping cups of patience

1 Heart full of love

2 Hands full of generosity

Dash of laughter

1 cup of joyful sharing

1 cup of thoughtful insight

1 Head full of understanding

1 cup of gracious listening

1 cup of sweet forgiveness.

Sprinkle generously with kindness.

Add plenty of faith and mix well.

Toss in smiles and laughter.

Spread over a period of a lifetime

And serve everyone you meet.

Prov. 31:10 Who can find a virtuous wife?

For her worth is far above rubies.

Prov. 31:11 The heart of her husband safely trusts her;

So he will have no lack of gain.
Prov. 31:12 She does him good and not evil
All the days of her life.
Prov. 31:13 She seeks wool and flax,
And willingly works with her hands.
Prov. 31:14 She is like the merchant ships,
She brings her food from afar.
Prov. 31:15 She also rises while it is yet night,
And provides food for her household,
And a portion for her maidservants.
Prov. 31:16 She considers a field and buys it;
From her profits she plants a vineyard.
Prov. 31:17 She girds herself with strength,
And strengthens her arms.
Prov. 31:18 She perceives that her merchandise is good,
And her lamp does not go out by night.
Prov. 31:19 She stretches out her hands to the distaff,
And her hand holds the spindle.
Prov. 31:20 She extends her hand to the poor,
Yes, she reaches out her hands to the needy.
Prov. 31:21 She is not afraid of snow for her household,
For all her household is clothed with scarlet.
Prov. 31:22 She makes tapestry for herself;
Her clothing is fine linen and purple.
Prov. 31:23 Her husband is known in the gates,
When he sits among the elders of the land.
Prov. 31:24 She makes linen garments and sells them,
And supplies sashes for the merchants.
Prov. 31:25 Strength and honor are her clothing;
She shall rejoice in time to come.
Prov. 31:26 She opens her mouth with wisdom,
And on her tongue is the law of kindness.
Prov. 31:27 She watches over the ways of her household,
And does not eat the bread of idleness.
Prov. 31:28 Her children rise up and call her blessed;
Her husband also, and he praises her:
Prov. 31:29 “Many daughters have done well,

But you excel them all.”

Prov. 31:30 Charm is deceitful and beauty is passing,
But a woman who fears the LORD, she shall be praised.

Prov. 31:31 Give her of the fruit of her hands,
And let her own works praise her in the gates.

CHURCH GARDEN

Here are some ideas for your garden:

Plant three rows of peas:

1. Peace of mind
2. Peace of heart
3. Peace of soul

Plant four rows of squash:

1. Squash gossip
2. Squash indifference
3. Squash grumbling
4. Squash selfishness

Plant four rows of lettuce:

1. Let us be faithful
2. Let us be kind
3. Let us be patient
4. Let us really love one another

No garden without turnips:

1. Turn up for meetings
2. Turn up for service
3. Turn up to help one another

To conclude our garden we must have thyme:

1. Time for each other
2. Time for family
3. Time for friends

Water freely with patience and cultivate with love. There is

much fruit in your garden because you reap what you sow.

CHRISTIAN RULES TO LIVE BY UNTIL JESUS RETURNS

I. Wake Up. Decide to have a good day.

- Psalm 118:24 This is the day which the LORD hath made; we will rejoice and be glad in it.

- Romans 13:11, Knowing the time, that now it is high time to awake out of sleep.

II. Dress Up. The best way to dress up is to put on a smile. A smile is an inexpensive way to improve your looks.

- I Samuel 16:7 The Lord does not look at the things man looks at. Man looks at outward appearance; but the Lord looks at the heart.

- 1 Samuel 16:7 But God told Samuel, Looks aren't everything. Don't be impressed with his looks and stature. I've already eliminated him. God judges persons differently than humans do. Men and women look at the face; God looks into the heart.

III. Shut Up. Say nice things and learn to listen.

-Prov. 13:3 He who guards his mouth preserves his life, But he who opens wide his lips shall have destruction.

IV. Stand Up, For what you believe in. Stand for something or you will fall for anything.

- Galatians 6:9-10 Let us not be weary in doing good; for at the proper time, we will reap a harvest if we do not give up. Therefore, as we have opportunity, let us do good.

V. Look Up, To the Lord.

- Philippians 4:13 I can do everything through Christ who strengthens me.

-Luke 21:28 Now when these things begin to happen, look up and lift up your heads, because your redemption draws near.”

VI. Reach Up, For something higher.

-Proverbs 3:5-6 Trust in the Lord with all your heart, and lean not unto your own understanding. In all your ways, acknowledge Him, And He will direct your path.

VII. Lift Up, Your Prayers, do not worry about anything; Instead PRAY ABOUT EVERYTHING. Remember, God answers "knee-mail".

- Phil 4:6 Be careful for nothing; but in every thing by prayer and supplication with thanksgiving let your requests be made known unto God.

SCRIPTURE REFERENCES

Rejoice with new baby or Christian family:

Ps. 122:1,9; 127:3-5

When feeling alone:

Ps. 142:1-5

Encourage survivor of righteous:

Prov. 10:7a

1 Thess. 4:13

When grieving:

Matt. 5:4

2 Cor. 1:3-4

Thankfulness for generosity:

Prov. 11:25

Encourage elderly:

Prov. 16:31

Child's accomplishments (or grandchild's):

Prov. 17:6; 20:11; 23:24-25

Encourage the doubting:

Matt. 8:26

John 7:17

Heb. 11:1-2

Ps. 42:5

Power of prayer:

Ps. 116:1-9; 61:1-2; 34:4, 15, 17-19

Ps. 42

Lk. 11:1-13

1 Jn. 5:14-15

God is near and is our safe place for protection:

Ps. 9:9-10; 18:1-3; 34:7, 18-19; 46:11; 57:1; 139; 146:5

Things to remember most about God during difficult times:

Ps. 77; 139; 147:3-5

Sickness and pain:

Ps. 6:2-4, 6; 27:13-14; Ps. 69:3

Rom. 5:3-5

2 Cor. 12:9-10

1 Pet. 4:12-13, 19

Encourage the fearful:

PS. 111:7-8; 34:4; 91; 18:6

Lk. 8:22-25

2 Tim. 1:7

Heb. 13:5-6

Encourage the anxious and worrying:

Ps. 46:1-3

Matt. 6:19-34

Philip. 4:6

1 Pet. 5:6-7

Encourage the defeated, discouraged, or depressed:

Ps. 34; 40:1-2; 42:6-11; 55:22
Is. 40
Matt. 5:11-12
Rom. 8:31-39
1 Cor. 10:13
2 Cor. 4:8-18
Philip. 4:4-7

Encourage parents to teach next generation:
Deut. 6:5-9
Ps. 78:1-8

Encouragement in crisis:
Ps. 121
Is. 43:1-2
Matt. 6:25-34

When lonely:
Is. 49:14-16; 54:10
Matt. 28:20
Jn. 14:18
Rom. 8:35-39
Heb. 13:1

When feeling far from God because of sin:
Ps. 31:22-24; 51;
Prov. 28:13
Is. 53:5-8
1 Jn. 1:4-9

When sleepless:
Ps. 4:8; 127:2b
Prov. 3:24
Matt. 11:25-30

When tired:
Gal. 6:9-10

1 Cor. 15:58

Encouragement when opposed by evil and temptations:

Ps. 1; 37:1-3; 91; 118:6

Prov. 15:3

1 Cor. 10:12-14

Philip. 4:8

James 4:7

2 Pet. 3:17

When discouraged by failures of friends or leaders:

Ps. 41:9-13; 118:8-9

Is. 49:14-16

Lk. 17:3-4

Rom. 12:14-21

2 Tim. 4:16-18

To encourage enjoyment of each day:

Ps. 31:24; 118:24

Encouragement after forgiveness:

Ps. 32:1-2; 51:10-12; 119:59-60

Avoid temptations:

Prov. 4:14-15

During financial difficulties:

Ps. 37:25

Prov. 15:16-17

To encourage a seeker of God's will:

Ps. 53:2

Prov. 8:17

New job or financial increases:

Ps. 62:10b

Fatherless and widows:
Ps. 68:4-6

Encourage students with teachers without respect for God:
Ps. 119:97-104

Encourage young people to "get wisdom":
Prov. 2:1-9

At points of decision-making or need of counsel
Ps. 32:8
Prov. 3:5-6

Needing peace:
Jn. 14:1-4; 16:33
Rom. 5:1-5
Philip. 4:6-7
1 Jn. 1:4-9

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Miscellaneous



SPICE GUIDE

Keep spices in tightly covered containers, in a cool dry place. After about a year, spices tend to lose flavor so more may be needed for seasonings. Overheating can cause spices to turn bitter. During lengthy cooking, add spices during the last half hour of cooking time. Usually 1 teaspoon of dried herb equals 1 tablespoon of fresh.

- ALLSPICE:** *Flavor a blend of cinnamon, cloves and nutmeg.* Meat dishes, egg dishes, fish, gravies, pickles, relishes, tomato sauce, fruit preserves.
- BASIL:** *Pungent, sweet aroma.* Broiled and roasted meats and poultry, fish, egg dishes, soups, vegetables, tomato dishes, pasta, dressings, sauces.
- BAY LEAF:** *Strong flavor.* Stews, soups, vegetables, pickles, gravies, sauces, marinades.
- CAYENNE:** *Red pepper, very hot.* Meats, seafoods, egg and cheese dishes, soups, sauces, dips, spreads, French dressing.
- CHILI POWDER:** *Hot, peppery blend of herbs and spices.* Spanish or Mexican dishes, bean and rice dishes, barbeque and cocktail sauces, spreads, dressings, dips, egg dishes, vegetables.
- CINNAMON:** *Sweet, spicy aroma.* Breads, cookies, cakes, desserts, pastries, beverages, sauces, vegetables.
- CLOVES:** *Strong, spicy-sweet aroma.* Pork and lamb dishes, barbeque sauce, pickles, relishes, fruits, breads, cakes, cookies, desserts.
- CUMIN:** *Strong, slightly bitter, lemon flavor.* Spanish, Mexican and Eastern dishes, stews, pickles, tomato dishes.
- CURRY:** *A blend of many spices; warm and sharp to hot and spicy.* Meat, seafood, egg and cheese dishes, soups, sauces, seafood, salads, dips.
- DILL SEED:** *Mild, slight caraway-like flavor.* Meats, poultry, fish, seafood, stews, soups, salads, sauces, dressings, dips, pickles, breads, egg dishes.
- GINGER:** *Pleasant odor, pungent taste.* Oriental dishes, meats, vegetables, fruits, salad dressings, pickles, jams, marinades, breads, desserts.
- MARJORAM:** *Spicy, sweet aroma.* Roasted meats and poultry, fish and seafood, egg dishes, stews and casseroles, soups, vegetables, salads, gravies.
- MUSTARD:** *Pungent taste.* Pickles, relishes, salad dressings, sauces, dips, egg dishes, marinades, pork and ham, corned beef.
- NUTMEG:** *Warm, sweet, spicy flavor.* Vegetables, egg dishes, beverages, breads, cookies, cakes, desserts, sauces.
- OREGANO:** *Strong and aromatic.* Italian dishes, pizza and pasta, broiled and roasted meats, fish and seafood, stews and casseroles, egg dishes, tomato sauces, soups, vegetables, salads, salad dressings.
- PAPRIKA:** *Varies from mild, slightly sweet to hot; adds colour to many dishes.* Meats, poultry, salad dressings, dips, vegetables, soups and salads.
- PARSLEY:** *Mild flavor.* Brings out the flavor of most non-sweet foods.
- ROSEMARY:** *Sweet, spicy, pine-like fragrance.* Roasted meat and poultry, fish, stews, casseroles, stuffings, salads, breads, egg dishes.
- SAGE:** *Strong, slightly bitter.* Roasted meats and poultry, fish, stuffings, vegetables, cheese dishes, salads, gravies, sauces.
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Corn and Black Bean Salsa

Janie Griffin

15 oz. can black beans, drained, & washed	3 tbsp red wine vinegar
1 can white shoe peg corn, drained	2 tbsp olive oil
1 medium tomato, diced (or one 15 oz can diced tomatoes)	1 bunch cilantro, chopped
1 small red onion, diced	salt, to taste
2 avocados; diced	

Mix all ingredients together except avocado. Top with avocado just before serving. Keep refrigerated.

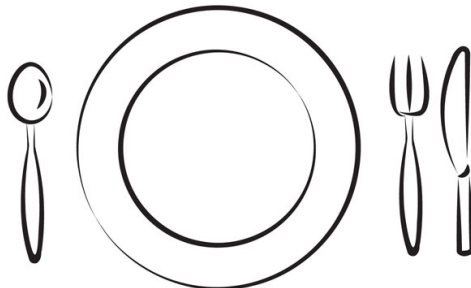
Personal Notes: Psalms 27:1 "The Lord is my light and my salvation; whom shall I fear? The Lord is the strength of my life."

Cranberry Apple Lemonade

Submitted by Maggie Hurst

4 cups cranberry juice	One 12 oz container frozen lemonade concentrate, thawed
2 cups apple juice	One 2-liter bottle ginger-ale, chilled

In a large container, combine cranberry juice, apple juice and lemonade concentrate: chill. Stir in ginger-ale just before serving. Yields 1 gallon.



Miscellaneous

Dressed Eggs

Submitted by Sarah King

1 dozen eggs
½ cup salad dressing
½ cup rich chicken broth
1 Tbsp dill pickle juice

1 cup salty cracker crumbs, crushed fine
Paprika
Olives

Boil and peel eggs; slice lengthwise. Mix salad dressing, egg yolks and broth together; add pickle juice. Mix in cracker crumbs; if you want a richer yellow color, add a little yellow food coloring. Fill egg whites with mixture. Sprinkle with paprika. Garnish with a sliced olive. Refrigerate.

Personal Notes: Isaiah 32:18 "My people will dwell in a peaceful habitation In secure dwellings and in quiet resting places."

Fruit Tea

Submitted by Maggie Hurst

6 Regular Tea Bags
4 cups boiling water
1 ½ cups sugar

One 6 oz can frozen orange juice
One 6 oz can frozen lemonade
10 cups water

Place tea bags in boiling water; let steep 5 minutes. Remove tea bags. Add sugar, stir until dissolved. Add remaining ingredients. Stir until well mixed. Best if allowed to sit in refrigerator overnight.

Personal Notes: Jude 1:2 Mercy, peace, and love be multiplied to you.



Killer Cheese Ball

Maggie Hurst

Two 8 oz blocks cream cheese room temperature
2 tbsp mayonnaise
1 package Hidden Valley Ranch dressing mix (not the dip mix, it is not good)

1 cup shredded sharp cheddar cheese
2 small packages pecans

Mix cream cheese, mayonnaise and dressing mix until well blended. (I use the dough hooks on my electric mixer.) Then mix in the cheddar, mixing as little as possible to get it evenly distributed: pick up and form into a big old ball. Spread the pecans on the wrap you plan to refrigerate it in, pressing them into the sides and roll it around until covered.

Personal Notes: John 3:16 "For God so loved the world that he gave His only begotten son that whoever believeth in Him should not perish but have everlasting life."

Pimento and Cheese Spread

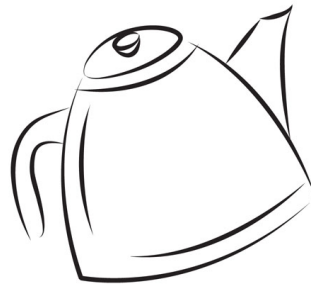
Iona King

1 lb cheese, grated
¼ lb butter
3 well beaten eggs
1 small can pimento

¼ tsp salt
¼ tsp pepper
1 tsp prepared mustard

Melt butter. Add grated cheese and stir until smooth, Add eggs and remove from heat. Add pimento, salt, pepper, and mustard. Mix well. Note: A small can of crushed pineapple, drained may be used instead of pimento.

Personal Notes: Psalm 18:30 "As for God, His way is perfect; The word of the LORD is proven; He is a shield to all who trust in Him."



Miscellaneous

Pimento Cheese Sandwiches

Submitted by Maggie Hurst

Two 8 oz packages sharp cheddar cheese, grated
One 8 oz package Colby cheese, grated
1 ¼ cup mayonnaise

One 7 oz jar diced pimentos, drained
½ tsp ground black pepper
Whole grain white bread

In a medium bowl, combine cheese, mayonnaise, pimentos, and pepper, stirring to combine well. Cover and chill until ready to serve. Spread a thin layer of pimentos cheese on half of bread slices. Top with remaining bread slices. Trim crusts from sandwich and cut into quarters. Makes 64 tea sandwiches.

Personal Notes: John 6:33 "For the bread of God is He who comes down from heaven and gives life to the world."

Spiced Tea Mix

Submitted by Maggie Hurst

2 cups sugar
¾ cups instant tea
2 cups tang
2 tsp cinnamon

½ tsp ground cloves
¼ tsp allspice
One 10-oz package lemonade mix
One 3-oz lemon Jello

Combine all ingredients and put into an airtight container. When ready to use, put 3 teaspoons of mixture into 1 cup really hot water. Yields about 30 cups.

Personal Notes: Philippians 4:13 I can do all things through Christ which strengthens me.



Spinach Turkey Wraps

Submitted by Maggie Hurst

½ cup mayonnaise
½ cup sour cream
1 tbsp dry ranch-style dressing mix
½ tsp ground black pepper

Eight 10 in flour tortillas
1 lb thinly sliced deli smoked turkey
4 cups fresh spinach leaves

In a small bowl, combine mayonnaise, sour cream, dressing mix, and pepper. Evenly spread mayonnaise mixture on tortillas, leaving a ½ in. border. Layer the turkey and spinach on top of the mayonnaise mixture. Tightly roll up tortillas, placing seam side down. Cut into 2 in. slices.

Personal Notes: Proverbs 3:3" Let not mercy and truth forsake you; bind them around your neck, write them on the tablet of your heart,"

Sunshine Punch

Cynthia Duncan

One 6 oz can frozen orange juice thawed
One 6 oz can frozen lemonade thawed
One 12 oz can apricot nectar

One 46 oz can pineapple juice
One 12 oz can sprite or more to taste

Mix and chill. Yields 1 gallon

Personal Notes: John 11:35 " Jesus wept."



Meats



MICROWAVE COOKING HINTS

To speed cooking and promote even heating, use the following techniques:

- Stir food during cooking to bring the heated outside parts to the centre.
 - Turn food over when microwaving small items like hamburgers or chops, or when defrosting.
 - Rearrange foods or individual items during cooking to promote even heating.
 - Allow standing time to complete the cooking of roasts and baked products.
 - Shield wings or legs of poultry with small pieces of aluminum foil to prevent over-cooking of these parts.
 - Cover foods to hold in moisture and speed cooking.
 - Arrange foods in a ring or circular shape to allow maximum exposure to microwave energy. Place tender or thin parts in the centre and thicker pieces toward the outside.
 - Rotate or move food a quarter or half turn during cooking to allow foods which cook quickly to cook evenly.
 - Select foods or pieces of the same size and shape because small items cook faster than large ones.
 - Food at refrigerator temperature takes longer to cook than food at room temperature.
 - Dense foods take more time to heat than light or porous foods.
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Bacon-Wrapped Smokies

Glenda Hughes

1 lb Bacon, cut into thirds
1 lb smokies

1 stick butter
2 cups brown sugar

Preheat oven to 375 degrees. Cut bacon into thirds and wrap each smokie. Place all the wrapped smokies in a single layer in a baking dish. Melt the stick of butter and then 1 cup of brown sugar and stir until mixed well. Pour the butter and brown sugar mixture on the smokies and bacon. Take the other cup of brown sugar and sprinkle evenly over the smokies. Bake them about 15-20 minutes and then turn the heat up to 400 degrees for about 5 minutes or longer until the bacon becomes crispy.

Personal Notes: Ephesians 6:10-11 "Finally, my brethren, be strong in the Lord and in the power of His might. Put on the whole armor of God, that you may be able to stand against the wiles of the devil."

Baked Chicken

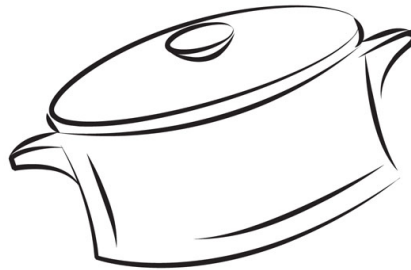
Submitted by Maggie Hurst

1 chicken (4-5 lbs) cut and skinned
¼ tsp salt

¼ tsp black pepper
1 cup low fat buttermilk

Rinse chicken pieces, pat dry. Sprinkle with salt and pepper. In mixing bowl marinate chicken in buttermilk at least 1 hour refrigerated. Place chicken with non-stick cooking spray in dish tightly covered with aluminum foil. Bake at 350 degrees 35 to 45 minutes. Uncover Dish. Bake another 20 minutes or until chicken is cooked through and tender.

Personal Notes: Matt. 5:6 "Blessed are those who hunger and thirst for righteousness, for they shall be filled."



Barbecued Meat Loaf

Vickie Griffith

2 lbs ground beef	¼ tsp black pepper
1 cup dry bread crumbs or cracker crumbs	
1 medium onion, finely chopped	Sauce
1 egg, beaten	8 tbs vinegar
4 tbsp ketchup	8 tbs dark brown sugar
½ cup whole milk	4 cup ketchup
1 tsp salt	½ cup chopped onion

Assemble ingredients and utensils. In a large bowl combine all ingredients thoroughly blending. Shape into one large loaf or 4 individual loaves. Prepare sauce and pour over loaves before baking. Sauce: In a saucepan, combine all ingredients and bring to a boil. Lower heat and simmer for 5 minutes. Pour over top of meat loaf. Bake meat loaf in a 350-degree oven for 50-60 minutes. Reduce cooking time if preparing small loaves.

Personal Notes: Isaiah 40:31 "But those who wait on the Lord Shall renew their strength; They shall mount up with wings like eagles, They shall run and not be weary, They shall walk and not faint."



Brine and Roasted Turkey

Regina Templeton

12-15 lbs Turkey
 Brine (see brine recipe)
 4 tbsp unsalted butter, room temperature
 1 large yellow onion, cut into 8ths
 1 large orange, cut into 8ths
 1 stalk celery, cut into 1-inch. pieces
 1 large carrot, cut into 1-inch pieces
 2 bay leaves

2 sprigs thyme
 1 ½-2 cups chicken or turkey stock, for basting

Brine Recipe:

1 cup salt, 1 cup brown sugar, 2 oranges (quartered), 2 lemons (quartered), 6 sprigs thyme, 4 sprigs rosemary

To make the brining solutions dissolve the salt and sugar in 2 gallons of cold water in a non-reactive container (such as a clean bucket or a large stock pot). Add the oranges, lemons, thyme, and rosemary.

*Note: If you have a bigger turkey and need more brine then add ½ cup brown sugar and ½ cup salt for every extra gallon of water used.

Remove the neck, giblets and liver from the cavity of the turkey and reserve for the gravy. Rinse the turkey inside and out under cold running water. Soak the turkey in the brine, covered and refrigerated 2-24 hours. I have found if you bring the turkey at least 24-48 hours this makes it moist and juicy every time. Brine: Preheat oven to 325 degrees. Remove the turkey from the brine and rinse well under cold running water. Pat dry with paper towels, inside and out. Place breast side down in a large, heavy roasting pan, rub on all sides with butter and cut butter into pieces and place inside the turkey between the turkey and the skin. Season lightly with salt and pepper inside and out. Stuff the turkey with the onion, orange, celery, carrot, bay leaves and thyme. Rub the skin of the turkey with juice from an orange. Loosely tie the drumsticks together with kitchen string. Add the 1½-2 cups chicken or turkey stock to the pan. Roast the turkey, uncovered, breast side down for 1 hour. Remove from oven, turn, and baste with stock and continue roasting, turning and basting every hour for at least 3 more hours. Cook until an instant read meat thermometer registers 165 degrees when inserted into the largest section of the thigh (avoiding the bone). Remove from oven and tent with aluminum foil. Let stand at least 20 minutes before carving. For giblet gravy: Cook neck, giblets, and liver in olive oil until brown. Add chicken broth, any extra turkey pieces that you may have after carving the turkey and cornstarch to your desired thickness and simmer over low heat until warm.

Personal Notes: 1 Corinthians 10:13 "No temptation has overtaken you except such as is common to man; but God is faithful, who will not allow you to be tempted beyond what you are able, but with the temptation will also make the way of escape, that you may be able to bear it."

Meats

Cheat Steak

Judy Cook

3 lbs boneless beef chuck roast (2 inches thick)
1 can (10 ¾ oz) Condensed Cream of mushroom soup
2 tbsp steak sauce
1 envelope onion soup mix

Line pan with heavy duty aluminum foil (enough to cover roast). Place roast in pan. Spread top evenly with steak sauce. Top that with the soup mix and undiluted soup. Bring edges of foil together. Seal tightly. Bake in 350 degree oven 2 hours for rare to 3 hours for well done. Serve thinly sliced using the pan juice as gravy

Personal Notes: Colossians 3:16, 17 "Let the word of Christ dwell in you richly in all wisdom, teaching and admonishing one another in psalms and hymns and spiritual songs, singing with grace in your hearts to the Lord. And whatever you do in word or deed, do all in the name of the Lord Jesus, giving thanks to God the Father through Him."

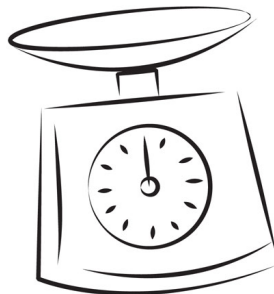
Chicken Parmesan

Ruby Huntley

4 boneless, skinless chicken breast halves (about 1 ½ lbs)
1 egg beaten
¾ cup Italian seasoned dry bread crumbs
1 jar (16 oz) Ragu Chunky Garden Style pasta sauce
1 cup shredded mozzarella cheese (about 4 oz)

Preheat oven to 400 degrees. Dip chicken in egg, then bread crumbs. In a 13x9 baking dish, arrange chicken. Bake uncovered for 20 minutes. Pour Ragu pasta sauce over chicken, top with cheese. Bake an additional 10 minutes or until chicken is no longer pink. Serve with hot cooked pasta.

Personal Notes: John 6:36 "But I said to you that you have seen Me and yet do not believe."



Chicken Ranch Tacos

Kara Hurst

1 box Old El Paso Stand N Stuff Taco Shells
3 cups rotisserie chicken, cut up
1 package taco seasoning mix
½ cup shredded lettuce

1 medium tomato, chopped
1 cup shredded cheddar cheese
¼ cup sliced green onions, if desired
Salsa and additional ranch dressing, if desired

Heat taco shells in oven as directed on box. Meanwhile, place chicken in medium microwavable bowl. Sprinkle with taco seasoning mix, toss gently to coat. Microwave, uncovered, on high 2 to 3 minutes. Stir in ½ cup dressing. Spoon chicken into warm taco shells. Top with lettuce, tomato, cheese and onions. Drizzle with salsa and additional dressing. Refrigerate any leftovers.

Personal Notes: Proverbs 3:5 "Trust in the Lord with all your heart, and lean not on your own understanding."

Creamed Chicken

Donna Newby

1/3 cup butter
½ cup chopped onions
½ cup chopped celery
2 cups chicken broth
¼ tsp Worcestershire sauce
2 cups cooked, chopped chicken

1/3 cup flour
¼ tsp thyme
¾ cup milk
Salt to taste
Dash of Tabasco sauce

Melt butter or margarine over low heat, add onion and celery, cook until light brown. Add flour and seasoning. Blend until smooth. Gradually stir in milk and broth, cook until thick. Add chicken. Allow to cook for 5-10 minutes, stirring as little as possible. Serve with hot cornbread squares or cornbread ring.

Personal Notes: Proverbs 4:23-27 "Keep your heart with all diligence, for out of it spring the issues of life. Put away from you a deceitful mouth, and put perverse lips far from you. Let your eyes look straight ahead, and your eyelids look right before you. Ponder the path of your feet, and let all your ways be established. Do not turn to the right or the left; remove your foot from evil."

Meats

Crockpot Roast

Submitted by Amy Lawrence

1 sirloin or rib-eye roast
1 package dried onion soup mix

2 cans cream of mushroom soup
Water

Place roast in crockpot. Pour dried onion soup mix over roast. Add cream of mushroom soup and enough water to cover roast. Stir to mix soups and water. Cook on low setting all day or all night until roast falls apart. This melts in your mouth. You may add quartered potatoes and baby carrots to crockpot for a complete meal.

Personal Notes: Hebrews 13:15 "Therefore by Him let us continually offer the sacrifice of praise to God, that is, the fruit of our lips giving thanks to His name."

Crunchy Parmesan Chicken

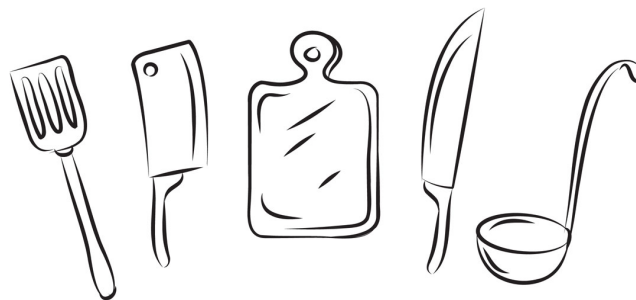
Mary Flatt

One 3 oz can French fried onions
¾ cup Parmesan cheese
¼ cup dry bread crumbs
½ tsp salt
1 egg, beaten

1 tbsp. milk
dash of pepper
¼ cup margarine, melted
6 skinned chicken breasts

Combine bread crumbs, grated Parmesan and crushed fried onions. Add seasonings. Mix well and put in a shallow bowl. Combine egg and milk. Dip chicken in egg mixture, then coat well in crumb mixture. Place in a greased 9x13 in. pan. Drizzle margarine over chicken. Bake at 350 degrees for 1 hour or until browned.

Personal Notes: Proverbs 3:6 "In all your ways acknowledge Him, And He shall direct your paths."



Lasagna

Teresa Lee

2 large jars spaghetti sauce
2 lb ground beef
1 ½ cup Parmesan cheese

3 cups shredded mozzarella cheese
One 8 oz package lasagna noodles
(uncooked)
One 15 or 16 oz container of ricotta or cottage
cheese

Preheat oven to 350 degrees. Prepare sauce. In 13x9 inch baking dish, layer noodles, sauce, cottage cheese, Parmesan and mozzarella cheese. Repeat layering and top with parsley flakes. Cover with aluminum foil: Bake 30 minutes; remove foil continue baking uncovered 15 minutes. Let stand 20 minutes before cutting.

Personal Notes: 1 Timothy 4:8 "For bodily exercise profits a little, but godliness is profitable for all things, having promise of the life that now is and of that which is to come."

Meat Loaf

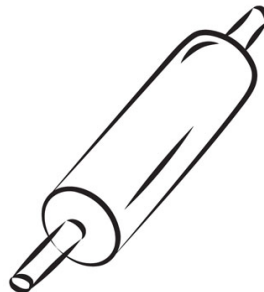
Leonard Crouch

1 ½ lb ground beef
1 egg, beaten
1 cup fresh bread crumbs
1 medium onion chopped

¼ tsp salt
½ tsp pepper
½ can of tomato sauce

Lightly mix ingredients and form a loaf. Place in shallow pan (put in oven at 350 degrees) While it's starting to bake, combine ½ can of tomato sauce, 2tbs vinegar, 2 tbs mustard, 1 cup water, 2 tbsp brown sugar. Pour over meat loaf and continue to bake 1 hour. Note: Put a few holes in it with fork so sauce can go in loaf better.

Personal Notes: Matthew 5:8 "Blessed are the pure in heart, for they shall see God."



Meats

Meat Loaf

Doris Smith

2 lb hamburger meat
1 lb mild sausage
2 cans of tomato puree
6 slices of bread
2 eggs

1 tsp salt
¼ tsp pepper
½ cup celery finely chopped
¾ cup onion
1 cup milk

Mix all with the hamburger meat except 1 can of puree. Preheat oven to 375 degrees. Cook one hour, then pour the can of puree over top, cook ½ hour.

Personal Notes: Revelations 22:21 "The grace of our Lord Jesus Christ be with you all." Amen.

Mexican Cheese Chicken

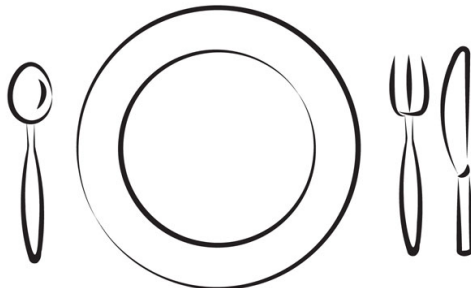
Teresa Lee

1 large chicken
1 can mushroom soup
1 can Rotel tomatoes

2 ½ Velveeta chopped
1 onion chopped
1 package taco flavored Doritos chips crushed

Cook chicken, salt and pepper to taste, debone, layer in greased casserole dish. In saucepan, heat cheese, mushroom soup, onion and then pour ½ the mixture in casserole dish then crushed Doritos. Repeat the layers. Bake at 350 degrees for 20 minutes uncovered.

Personal Notes: Matthew 5:6 "Blessed are those who hunger and thirst for righteousness, for they shall be filled."



Oven Roasted Fall-off-the-bone Ribs

Submitted by Sarah King

2 racks baby back ribs
 ¼ cup of paprika
 1 tbsp salt
 2 tbsp chili powder
 1 tbsp garlic powder

1 tbsp ground cayenne
 4 tbsp brown sugar
 1 tbsp cumin
 1 tbsp ground black pepper
 1 tbsp onion powder

This recipe must be started the day before you intend to serve them. To prepare the ribs start by pulling off the tough layer of tissue on the back side. I use a pair of catfish skinners. Rub the ribs with your favorite spices (see rub recipe above). Pre-heat oven to 450 degrees. Place the ribs on an oven roasting pan with ¼ cup of water in the bottom and I like to add 1 tablespoon of liquid smoke to the water. Use aluminum foil to form a tent over the ribs and try to seal as tight as possible around the sides. Place the ribs in the oven for 55 minutes. Take out and cool to room temperature. At this point you can wrap and freeze for later use or refrigerate overnight. This is a very important step as the cooling helps bring the spice flavors down into the meat. The next Day: Heat up your grill to a medium fire and place the ribs coated with your favorite sauce on the grill. When the ribs start to bubble which is about 10 minutes on each side they are ready to serve and enjoy.

Personal Notes: 2 Corinthians 2:14 "Now thanks be to God who always leads us in triumph in Christ, and through us diffuses the fragrance of His knowledge in every place."

Sausage Balls

Ruby Huntley

1 lb sausage (uncooked)
 2 cups Bisquick

8 oz cheese whiz

Mix all ingredients, roll into balls. Bake at 350 degrees for 15-20 minutes or until golden brown.

Personal Notes: Colossians 3:17 "And whatever you do in word or deed, do all in the name of the Lord Jesus, giving thanks to God the Father through Him."

Sausage Balls in Sauce

Doris Smith

3 lbs sausage	1 cup dry herb stuffing mix
¾ tsp ground sage	¾ cup chili sauce
¾ cup ketchup	5 tbs brown sugar
3 tbs soy sauce	1 ½ cup water
3 tbs vinegar	
3 eggs, slightly beaten	

Combine sausage, eggs, stuffing mix and sage. Mix thoroughly. Shape into balls. In a dry skillet, brown all sides of sausage balls and drain on paper towel. Drain fat from skillet, and add ketchup, chili sauce, soy sauce, brown sugar, vinegar and water. Stir well. Return sausage balls to pan, cover and simmer for 30 minutes. Refrigerate or may be frozen. When ready to serve, just reheat.

Personal Notes: James 1:19 "So then, my beloved brethren, let every man be swift to hear, slow to speak, slow to wrath;

Sesame Pecan Chicken

Nelma Chilton

1 cup buttermilk	¼ cup sesame seeds
1 large egg	6 lbs assorted chicken pieces
1 tbs salt	½ cup corn oil
1 cup all purpose flour	¼ cup finely chopped pecans
1 tbs paprika	1 cup ground pecans
1/8 tsp pepper	

Combine buttermilk and egg in a small bowl, stirring until blended. Combine flour, salt, pepper, paprika, ground pecans and sesame seeds in a small bowl. Dip chicken pieces in buttermilk mixture and dredge in flour mixture. Quickly dip in oil and drain. Place chicken, skin side up in a large roasting pan, sprinkle with chopped pecans. Bake uncovered at 350 degrees for 1 ½ hours. Yields 8 servings.

Personal Notes: Exodus 29:25 "You shall receive them back from their hands and burn them on the altar as a burnt offering, as a sweet aroma before the Lord. It is an offering made by fire to the Lord."

Vegetables



CONVERSION OF PAN AND UTENSIL SIZES

<i>UTENSIL</i>	<i>Measure (Volume)</i>	<i>Measure (cm)</i>	<i>Measure (inches)</i>
<i>Baking or cake pan</i>	2 L	20 cm square	8-inch square
	2.5 L	23 cm square	9-inch square
	3 L	30x20x5	12x8x2
	3.5 L	33x21x5	13x9x2
<i>Cookie sheet</i>		40x30	16x12
<i>Jelly roll pan</i>	2 L	40x25x2	15x10x3/4
<i>Loaf pan</i>			
<i>Round layer cake pan</i>	1.2 L	20x4	8x1-1/2
			9x1-1/2
<i>Pie pan</i>	750 mL	20x3	8x1-1/4
	1 L	23x3	9x1-1/4
<i>Tube pan</i>	2 L	20x7	8x3
	3 L	23x10	9x4
<i>Springform pan</i>	2.5 L	23x6	9x3
	3 L	25x8	10x4
<i>Baking dish</i>	1 L		1 qt.
	1.5 L		1-1/2 qt.
	2 L		2 qt.
	2.5 L		2-1/2 qt.
	3 L		3 qt.
	4 L		4 qt.
<i>Custard cup</i>	200 mL		6 fl. oz.
<i>Muffin pans</i>	40 mL	4x2.5	1.5x1
	75 mL	5x3.5	2x1-1/4
	100 mL	7.5x3.5	3x1-1/2
<i>Mixing bowls</i>	1 L		1 qt.
	2 L		2 qt.
	3 L		3 qt.

Asparagus Mold

Nelma Chilton

1 cup sugar	½ cup chopped pecans
1 cup water	1 cup chopped celery
½ cup white vinegar	One 15 oz can cut asparagus (drained)
½ tsp salt	2 oz pimento, diced
2 packages unflavored gelatin	Onion, chopped

Bring sugar, water, vinegar, and salt to a boil. Mix gelatin in cold water to soften and add to first mixture. When it starts to thicken add asparagus, pecans, celery, pimento and onion. Congeal and serve on lettuce with a tsp of mayonnaise on top.

Personal Notes: Deuteronomy 11:16 "Take heed to yourselves, lest your heart be deceived, and you turn aside and serve other gods and worship them,"

Baked Beans

Bethany Lee

1 lb hamburger meat	½ cup BBQ sauce
½ cup ketchup	1 tsp mustard
2 tbsp vinegar	1 ½ cup brown sugar
1 quart Pork and Beans (2 small cans)	

Brown hamburger meat; drain. Add other ingredients. Bake at 350 degrees until warm and bubbly in a 9x13 dish.

Personal Notes: Romans 12:12 "Rejoicing in hope; patient in tribulation; continuing instant in prayer."

Barbecue Beans

Maggie Hurst

1 large can of pork and beans	½ tsp dry mustard
1 can pork barbecue	½ cup chopped onion (optional)
1/3 cup brown sugar	

Mix ingredients and bake at 350 degrees for 30 minutes.

Personal Notes: Psalm 34:8 "Oh, taste and see that the Lord is good; Blessed is the man who trusts in Him!"

Cajun Style Baked Sweet Potatoes

Denice Rhea

1 ½ tsp paprika
1 tsp brown sugar
¼ tsp black pepper
¼ tsp onion powder
¼ dried thyme

¼ tsp dried rosemary
¼ tsp cayenne pepper
2 large sweet potatoes
1 ½ tsp olive oil

Preheat oven to 375 degrees. In a small bowl, stir together the first 7 ingredients. Slice the sweet potatoes in half lengthwise. Brush each half with olive oil. Rub the seasoning mix over the cut surface of each half. Place sweet potatoes on a baking sheet or in a shallow pan. Bake in oven until tender or about an hour.

Personal Notes: Philippians 4:6 "Be anxious for nothing, but in everything by prayer and supplication, with thanksgiving, let your requests be made known to God;"

Creamed Corn

Maggie Hurst

1 gallon of cut corn
2 cup boiling water
½ cup sugar
4 tsp salt

Smaller serving:
3 cup cut uncooked corn
½ tsp salt
1 cup cream
1/8 tsp pepper

Boil 10 minutes. Cool and pack for freezing. Smaller serving: Mix ingredients and simmer 10-15 minutes. If desired use milk with 2 tbsp butter instead of cream.

Personal Notes: John 3:16 "For God so loved the world that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life."



Creamy Cabbage Slaw

Nelma Chilton

4 cups finely shredded cabbage	1 cup sour cream
2 ribs celery, chopped	2 tbsp vinegar
$\frac{3}{4}$ cup thinly slice carrots	1 tsp prepared mustard
salt and pepper to taste	$\frac{1}{2}$ tsp sugar
$\frac{1}{3}$ cup finely chopped green onions and tops	$\frac{1}{2}$ cup mayonnaise (the amount of mayonnaise makes it more or less juicy)
Chopped green pepper if desired	

Combine all ingredients. Cover and refrigerate, until ready to serve. If you like tomatoes in it, you can add tomatoes before serving.

Personal Notes: Hebrews 10:26 "For if we sin willfully after we have received the knowledge of the truth, there no longer remains a sacrifice for sins,"

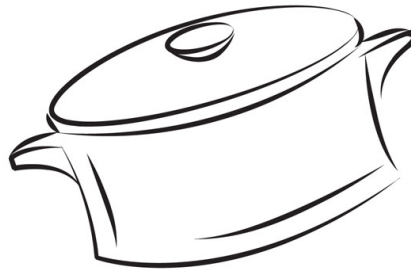
Fried Okra

Maggie Hurst

2 lbs okra	oil
$\frac{3}{4}$ cup corn meal	onion powder
1 egg beaten	

Wash okra and out off stems. Cut into $\frac{1}{4}$ inch slices. Add egg and corn meal. Fry in hot oil until brown. Drain on absorbent paper.

Personal Notes: Isaiah 40:28 "Have you not known? Have you not heard? The everlasting God, the Lord, The Creator of the ends of the earth, Neither faints nor is weary. His understanding is unsearchable."



Vegetables

Lazy Pickles

Submitted by Sarah King

1 gallon of dill pickles
6 cups of sugar

6 oz bottle of hot sauce

Buy 1 gallon of dill pickles, sliced, drain off vinegar and rinse. Put pickles back into gallon jar, then put 6 cups sugar in and a 6 oz bottle of hot sauce. Turn jar upside down every now and then and the sugar will make enough juice. The hot sauce gives it a flavor. It's really different and so easy. If the slices are too thin buy the whole dill pickles and slice the way you want them.

Personal Notes: Hebrews 7:19 "For the law made nothing perfect; on the other hand, there is the bringing in of a better hope, through which we draw near to God."

Macaroni Mushroom Bake

Submitted by Amy Lawrence

8 oz elbow macaroni, cooked

1 cup mayonnaise

2 cups grated cheddar cheese

1 can cream of mushroom soup, undiluted

1 4 oz can sliced mushrooms, drained

¼ cup chopped green pepper

¼ cup chopped onion

1 cup round buttery cracker crumbs

Combine all ingredients except cracker crumbs. Pour into lightly greased 2 qt baking dish. Top with cracker crumbs. Bake covered at 350 degrees for 20 minutes. Uncover and bake for 10 minutes.

Personal Notes: Colossians 3:18 "Wives, submit to your own husbands, as is fitting in the Lord."



Steamed Vegetables with Sausage

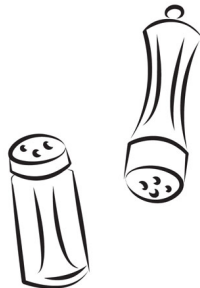
Delanie Sullivan

Potatoes
Carrots
1 Onion

1 Head of Cabbage
Your favorite cooked sausage/bratwurst
(Could use Oscar Mayer Turkey Sausage)
Favorite Seasonings (could use Mrs. Dash)

Cut up potatoes, carrots, and onions and toss together and place in a steamer basket, leaving a spot for the cabbage. Cut cabbage into thin wedges and place in steamer basket in the open space. Slice sausage and place on top of vegetables. Add your favorite seasoning. Cover with any remaining cabbage. Place steamer basket over boiling water and cover. Cook until the vegetables are to desired tenderness. This recipe can be adjusted with the addition/ subtractions of other vegetables, herbs, and seasoning.

Personal Notes: 1 Thessalonians. 4:11-12 "that you also aspire to lead a quiet life, to mind your own business, and to work with your own hands, as we commanded you, that you may walk properly toward those who are outside, and that you may lack nothing."



Soups and stews



EQUIVALENTS AND SUBSTITUTIONS

1 pound shelled walnuts	=	3 cups chopped walnuts
1 pound raisins	=	2-3/4 cups seedless raisins
1 pound dates	=	2-1/2 cups pitted dates
1 tablespoon cornstarch	=	2 tablespoons flour or 4 teaspoons tapioca
1 medium clove of garlic	=	1/8 tsp. garlic powder
1 cup honey	=	1 cup molasses or corn syrup
1 cup ketchup	=	1 cup tomato sauce plus 1/2 cup sugar plus 2 table- spoons vinegar
1 teaspoon dry mustard	=	1 tablespoon prepared mustard
1 small onion	=	1 tablespoon dried onion
1 cup tomato juice	=	1/2 cup tomato sauce plus 1/2 cup water
1 cup self-rising flour	=	1 cup flour plus 1-1/2 tablespoons baking powder plus 1/2 teaspoon salt
1 egg	=	1 teaspoon cornstarch
1 cup liquid honey	=	1-1/4 cups sugar plus 1/4 cup liquid
1 cup corn syrup	=	1 cup sugar plus 1/4 cup liquid
1 cup buttermilk	=	1 cup plain yogurt
1 cup sour cream	=	1 cup plain yogurt
1 cup tomato juice	=	1/2 cup tomato paste plus 1/2 cup water

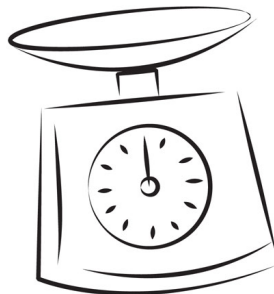
Cheesy Chicken Vegetable Soup

Judy Sullivan

One 3-4 lb chicken, cooked and cut up	2 cups diced carrots
8 cups water	2 cups diced potato
1 tsp. salt	2 cups uncooked quick rice
1 tsp pepper	2 chicken bouillon cubes
1 onion chopped	2 cups water
2 cups diced celery	One 16 oz Velveeta cheese, cubed

Bring first 4 ingredients to a boil in Dutch oven. Cover, reduce heat, simmer 1 hour until chicken is tender. Cut up chicken and return to broth. Add next 6 ingredients. Boil, reduce heat, simmer 1 ½ hours, stirring occasionally. Add cheese, stirring often until cheese melts. Do not boil.

Personal Notes: Isaiah 40:31 "But those who wait on the Lord shall renew their strength; they shall mount up with wings like eagles, they shall run and not be weary, they shall walk and not faint."



Easy Chili Sauce

1 large can diced tomatoes
1 can Rotel Tomatoes
1 cup brown sugar packed
1 cup white vinegar
1 large onion chopped

½ tsp cinnamon
1 tsp ground allspice
1/8 tsp ground ginger
Optional: 2 fresh jalapeño peppers seeded and chopped.

Combine all ingredients and cook, uncovered over low heat. Stirring occasionally with wooden spoon, until dark and thick 1 ½ to 2 hours. Store in jars in refrigerator. This is especially good with hotdogs or burgers.

Personal Notes: Psalms 23 "The Lord is my shepherd; I shall not want. He makes me to lie down in green pastures; He leads me beside the still waters. He restores my soul; He leads me in the paths of righteousness For His name's sake. Yea, though I walk through the valley of the shadow of death, I will fear no evil; For You are with me; Your rod and Your staff, they comfort me. 5 You prepare a table before me in the presence of my enemies; You anoint my head with oil; My cup runs over. Surely goodness and mercy shall follow me all the days of my life; and I will dwell in the house of the Lord forever."

Glyna's Taco Soup

Glyna Lee

1-16 oz can crushed tomatoes
1-16 oz can whole kernel corn w/ liquid
1-16 oz can Hominy w/ liquid
1-16 oz can Kidney beans w/ liquid
1-16 oz can Pinto beans w/ liquid

1-10 oz can of Rotel hot diced tomatoes w/
Chile peppers
2 cloves of garlic
2 lbs cooked ground beef
1 pack original taco seasonings
1 pack Ranch dressing mix

Put all ingredients in crock pot. Best if cooked all day. Serve with corn chips, sour cream and cheese

Personal Notes: Proverbs 8:17 "I love those who love me, and those who seek me diligently will find me."

Granny's Potato Soup

Martha Pepper

12 oz bacon (cut up very small and fried crisp)	1 tsp salt
5 potatoes, peeled and cubed	1 tsp pepper
1 stalk celery, finely chopped	3 Tbsp flour
1 small onion, chopped	2 cups milk
2 carrots, chopped	2 cups shredded cheese (Mild cheddar)
2 small cans chicken broth	

Cut up bacon and start frying until very crisp. Drain and save grease. While that is frying chop vegetables. Start potatoes and carrots cooking in chicken broth (you may have to add some water to cover). Sauté onions and celery in bacon grease (you can sauté in butter if you want instead of grease). Add flour to sautéed vegetables (add slowly while continuously stirring), stir until thick. Put all vegetables, salt and pepper in large pot. Reduce heat and slowly add milk. Let simmer for 15 minutes. Remove from heat and add cheese. You can add all cheese or save some to sprinkle on top. Sprinkle bacon on top and eat.

Personal Notes: Proverbs 3:5-"Trust in the Lord with all your heart, and lean not on your own understanding; in all your ways acknowledge Him, and He shall direct your paths".

Hamburger Bean Pot Soup

Maggie Hurst

½ lb ground beef	1 cup celery
3 cups water	4 potatoes
1 cup diced tomatoes or tomato soup	1 onion
3 carrots	1 Tbsp salt
¼ c instant rice	1 vegetable soup mix
4 bouillon cubes	½ head cabbage
1 cup white beans	

Brown ground beef; drain add other ingredients. Cook for 1-1 ½ hours. Note: To reheat soup; add more bouillon cubes for flavor.

Personal Notes: John 1:1" In the beginning was the Word, and the Word was with God, and the Word was God."

Soups and stews

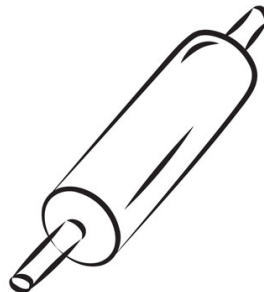
Kyshe's Chili

Clara N. Scott

2 lbs hamburger and one small onion cook until tender and drain
2 packages mild McCormick Chili seasoning
One 6 oz can Hunt's tomato paste
One 14.5 oz can Hunt's petite diced tomatoes
Two 15 oz can Tomato sauce
Two 27 oz can Bush's Mild Chili Beans
One 15 oz can kidney beans, drained
One 16 oz can whole kernel corn, drained
Chili powder & cayenne pepper to taste

Cook in 5 or 6 quart pot. May need to add a little water.

Personal Notes: Proverbs 22:9 "He who has a generous eye will be blessed, for he gives of his bread to the poor."



Old Time Beef Stew

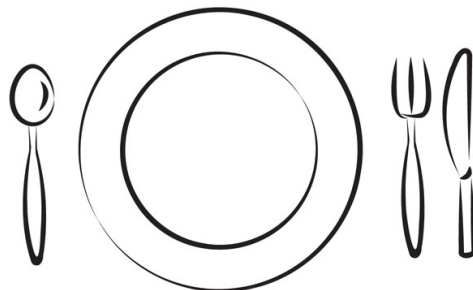
Submitted by Maggie Hurst

1 ½ lb. boneless beef stew meat
2 Tbsp cooking oil
4 cups water
1 large onion, sliced
2 cloves garlic, minced
2 Tbsp Worcestershire sauce
1 Tbsp lemon juice
1 tsp sugar, could use more
½ tsp salt
½ tsp paprika

¼ tsp pepper
1 bay leaf
1/8 tsp ground allspice
6 medium carrots peeled and sliced into ¾
inch slices
1 lb small white onions peeled and halved
4 medium potatoes, cut into 1 inch chunks
½ cup cold water
¼ cup all-purpose flour
snipped parsley (optional)

In large pot cook all of meat at once in hot oil over medium high heat for 15-20 minutes or until brown, stirring occasionally. Drain off excess fat. Add the 4 cups water, slice onion, garlic, Worcestershire sauce, lemon juice, sugar, salt, paprika, pepper, bay leaf and allspice. Bring just to boiling, reduce heat, simmer covered for 2 hours, stirring occasionally. Stir in carrots, halved onions and potatoes. Return to boiling, reduce heat. Simmer covered for 30 minutes or more or until meat and vegetables are tender. Discard bay leaf. Stir together ½ cup cold water and flour til combined. Stir into stew. Cook and stir til thickened and bubbly. Cook 1 minute more. Season stew to taste with salt, pepper, sugar, etc...sprinkle each serving with snipped parsley, if desired.

Personal Notes: 1 John 4: 7-9 "Beloved, let us love one another, for love is of God; and everyone who loves is born of God and knows God. He who does not love does not know God, for God is love. In this the love of God was manifested toward us, that God has sent His only begotten Son into the world that we might live through Him."



Soups and stews

Pokie's Cowboy Stew

Jane Flatt

1 lb. lean ground beef	1 can diced tomatoes
1 med. onion, chopped	2 (8 oz.) cans tomato sauce
2(15 oz.)cans ranch beans	1 can sliced carrots
1(15 oz.) can creamed style corn	Chili powder & Tabasco to taste
1(15 oz.) can sliced or diced potatoes	Salt & pepper to taste

Brown beef and onions. Drain grease, add all other ingredients. Season to taste. Let simmer for 30 minutes.

Personal Notes: Psalm 46:10 Be still, and know that I am God; I will be exalted among the nations, I will be exalted in the earth!



Bread and Muffins



OVEN TEMPERATURE CHART

MISCELLANEOUS	Temp.	Minutes
Custard Cup	300F	20-30
Custard Casserole	300F	45-60
Soufflé	325F	50-60
Timbales	300F	35-45
Rice Pudding	325F	50-60

TABLE FOR DRIED FRUITS

FRUIT	Amount of Sugar or Honey	Cooking Time
Apricots	1/4 c. for each c. fruit	40 min.
Figs	1 tbsp. for each c. fruit	30 min.
Peaches	1/4 c. for each c. fruit	45 min.
Prunes	2 tbsp. for each c. fruit	45 min.

RULES FOR WHIPPING CREAM

- Chill the cream, bowl and beaters in a refrigerator for at least 2 hours. Beat until it is fairly stiff.
- If cream is beaten until it is warmer than 45 degrees, it will turn to butter.
- Should cream start to turn buttery, whip in 2 or 3 more tbsp. of cold milk.
- If you wish the cream to keep stiff for a day or two, add one teaspoon gelatine soaked in one tablespoon cold water. Dissolve the gelatine over hot water; allow to cool to the consistency of egg white before adding to the cream and whipping.
- Use medium speed when whipping cream with an electric beater.
- Cream, when whipped, almost doubles in bulk.

SUBSTITUTES FOR WHIPPING CREAM

1. Use light cream or cereal cream after allowing it to stand undisturbed for 48 hours in the refrigerator. Whip as you would whipping cream.
 2. Prepare cream as given above. Soak 1 tsp. gelatine in 2 tbsp. cold water and dissolve over hot water. Allow to cool; then add to the cream and whip.
 3. Use evaporated milk. Milk prepared with gelatine holds up better and longer, but may be more convenient to chill it on occasion. Chill 12 hours. Use medium speed on the electric beater when whipping.
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Banana Bread

Submitted by Maggie Hurst

1 box Duncan Hines Banana Supreme
Cake Mix (found only at Tietgens Super
Rama in McMinnville) 1 cup mashed ripe bananas (2 bananas)
1 small box vanilla instant pudding mix (1
use sugar free) ¼ cup water
¼ cup oil 4 eggs
½ cup chopped pecans

Mix all ingredients together with mixer. Pour into loaf pans that are sprayed with Pam. Bake 45 minutes to 1 hour @ 350 degrees (depends on your oven). Makes 2 loaves. Or bake approximately 20 minutes @ 350 degrees 12 mini loaves.

Personal Notes: Psalm 104:24 "O Lord, how manifold are Your works! In wisdom You have made them all. The earth is full of Your possessions."

Cheese Biscuits

Nelma Chilton

2 cups self-rising flour ¾ cup buttermilk
¼ tsp baking soda ½ cup shredded cheddar cheese
1/3 cup shortening

Sift flour with baking soda. Combine sifted flour with shortening that has been cut in with a pastry blender until mixture resembles coarse meal. Add cheese and buttermilk, stirring until dry ingredients are moistened. Turn dough out on a lightly floured surface or board, and knead lightly 4 or 5 times, adding as little flour as possible. Roll dough to ½ in thickness, cut with a 2 inch biscuit cutter. Place on an un-greased baking sheet. Place biscuits close together. Bake at 425 degrees or 450 degrees (depending on oven) for 10-12 minutes. Makes about 1 dozen. If you use sweet milk, omit baking soda.

Personal Notes: 1 Corinthians 2:9 But as it is written "Eye has not seen, nor ear heard, nor have entered into the heart of man the things which God has prepared for those who love Him."

End of the Rainbow Bread

Amy Lawrence

1 egg, beaten
2 cups flour
1/3 cup sugar
2/3 cup milk
2 tsp vegetable oil

½ cup of Kraft mild cheddar cheese
(shredded)
1 stick butter
1 ½ tsp garlic powder
2 ½ tsp parsley

Preheat oven to 400 degrees. Mix together egg, flour, sugar, milk, and vegetable oil. After mixture is combined, stir in Kraft mild cheddar. Melt the stick of butter and add to it garlic powder and parsley. Brush all of the inside of the muffin pans with this sauce. Fill the muffin pans. Bake 8 minutes. Brush lightly with the sauce. Bake 6 more minutes and brush on more sauce. Brown top of bread 3 or 4 minutes.

Personal Notes: Hebrews 4:15 "For we do not have a High Priest who cannot sympathize with our weaknesses, but was in all points tempted as we are, yet without sin."

Hawaiian Banna Nut Bread

Anonymous

3 cups all-purpose flour
1 tsp soda
1 tsp cinnamon
3 eggs, beaten
2 cups ripe bananas
2 tsp vanilla extract

2 cup sugar
1 tsp salt
1 cup chopped nuts
1 ½ cups vegetable oil
One 8 oz crushed pineapple, drained

Combine dry ingredients; stir in nuts and set aside. Combine remaining ingredients; add to dry ingredients just until batter is moistened. Spoon into two greased and floured 9x5x3 inch loaf pans. Bake at 350 degrees for 1 hour and 5 minutes or until done. Cool ten minutes before removing to wire racks, cool completely. Yields 2 loaves.

Personal Notes: Psalm 75:1 - We give thanks to You, O God we give thanks! For Your wondrous works declare that Your name is near.

Mini Cinnamon Crescents

Angie Caldwell

8-oz can crescent dinner rolls
¼ cup margarine, softened
4 tsp sugar
2 tsp cinnamon

½ cup raisins (optional)
Glaze:
1 cup powdered sugar
2 tbsp apple juice or milk

Preheat oven to 375 degrees. Separate crescent dough into 4 rectangles: firmly press perforations to seal. Spread with margarine. Combine sugar and cinnamon: sprinkle over rectangles. Sprinkle with raisins. Starting at shorter side, roll up each rectangle. Cut each roll into 5 slices. Place cute-side down in un-greased 8 or 9 in. square pan. Bake 17-23 minutes until golden brown. In small bowl, combine glaze ingredients: drizzle over warm rolls. Makes 20 rolls. (To reheat, wrap in foil: heat at 350 degrees for 10-15 minutes.

Personal Notes: Ephesians 5:19-20 "speaking to one another in psalms and hymns and spiritual songs, singing and making melody in your heart to the Lord, giving thanks always for all things to God the Father in the name of our Lord Jesus Christ,"

Pumpkin Chip Muffins

Angie Caldwell

1 egg
2 cups sugar
One 16 oz can pumpkin
3 cups all-purpose flour
1 ½ cups vegetable oil

2 tsp baking soda
2 tsp baking powder
1 tsp salt
1 tsp ground cinnamon
2 cups (12 oz) semisweet chocolate chips

In a large mixing bowl, beat eggs, sugar, pumpkin and oil until smooth. Combine dry ingredients: add to pumpkin mixture and mix well. Fold in chocolate chips. Fill greased or paper lined muffin pan ¾ full. Bake at 375 degrees for 15-20 minutes or until muffins are golden brown. Cool in pan for 10 minutes before removing to a wire rack. Yields about 24 standard size muffins.

Personal Notes: John 3:16 "For God so loved the world that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life."

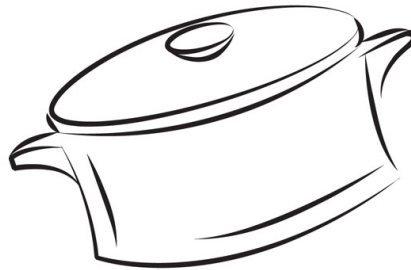
Red Lobster Cheese-Garlic Biscuits

Mary Flatt

2 cups buttermilk baking mix, Bisquick preferred
2/3 cup milk
1/2 cup shredded cheddar cheese
1/4 cup margarine or butter, melted
1/4 tsp garlic powder

In mixing bowl, mix together baking mix, milk and cheese until a soft dough forms, then beat vigorously 30 seconds. Drop from spoon onto un-greased baking sheet and bake at 450 degrees until golden brown, 9-10 minutes. Mix together margarine or butter and garlic powder. Brush over hot biscuits and serve immediately. Makes 10-12.

Personal Notes: Matthew 5:5 "Blessed are the meek, for they shall inherit the earth."



Sour Dough Bread

1 cup starter
 ½ cup Smart Balance oil
 1 tbsp salt

½ cup sugar
 1 ½ cup warm water
 6 cups bread flour

Stir all ingredients together and add flour gradually. Oil another bowl put dough in and turn over. Cover lightly with saran wrap and let rise 8-12 hours or overnight. Do not refrigerate. Punch down and divide into 3 parts, knead each part on a lightly floured board 4 or 5 times. Put in 3 greased loaf pans, brush tops lightly with oil, cover tightly with wax paper and let rise 6 or 7 hours or all day which is better. Bake on very bottom rack for 18 minutes at 380 degrees (all ovens are not the same, so you may need to adjust time and temp to you oven). Remove and brush tops with butter cool completely and wrap and store. Can be frozen, reheated or toasted. When making rolls divide in three parts, knead 3 or 4 times (do not over knead) roll out, cut to size desired, put on pan. Brush lightly with Smart Balance oil and let them rise about 7 hours or over night before baking.

Personal Notes: 1 Peter 1:22: "Since you have purified your souls in obeying the truth through Spirit in sincere love of the brethren, love one another fervently with a pure heart."

Uncle Carl's Spoon Rolls

Susan Pryor

Melt
 1 ½ sticks of butter in 2 cups of warm
 water
 Dissolve:

1 package of dry yeast in ½ cup warm water
 and 2 tbsp sugar
 Mix:
 4 cups of self rising flour and 1/3 cup of sugar

Add and mix well the butter, water and yeast mixture together. Add the liquid into the flour mixture. Stir well. This will be semi-thin. Spray muffin pans with Pam. Fill each about ¼ full with roll mix. Bake @ 375 degrees until golden brown, about 12 minutes.

Personal Notes: Proverbs 24:3-4 "Through wisdom a house is built, And by understanding it is established; by knowledge the rooms are filled with all precious and pleasant riches."

Salads and Dressings



SAUCES

WHITE SAUCE	Liquid	Thickening	Fat	Salt
No.1 thin	1 c. milk	1 tbsp. flour	1 tbsp.	1/2 tsp.
No.2 medium	1 c. milk	2 tbsp. flour	1-1/2 tbsp.	1-1/2 tsp.
No.3	1 c. milk	3 tbsp. flour	2 tbsp.	1 tsp.
No.4 thick	1 c. milk	4 tbsp. flour	2-1/2 tbsp.	1 tsp.

Use No.1 sauce for cream soups. Use No.2 sauce for creamed or scalloped dishes or gravy. Use No.3 sauce for soufflés. Use No.4 sauce for croquettes.

VEGETABLE TIMETABLE - MINUTES

VEGETABLE	Boiled	Steamed	Baked
Asparagus Tips	10-15		
Asparagus, tied in bundles	20-30		
Artichokes, French	40	45-60	
Bean, Lima	20-40	60	
Bean, String	15-35	60	
Beets, young with skins on	30	60	70-90
Beets, old	60-120	60-120	
Broccoli, flowerets	5-10		
Broccoli, stems	20-30		
Brussel Sprouts	20-30		
Cabbage, chopped	10-20	25	
Cauliflower, stem down	20-30		
Cauliflower, flowerets	8-10		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, 1-1/2 inch pieces	20-30	45	
Corn, green, tender	5-10	15	20
Corn on the cob	8-10	15	
Eggplant, whole	30	40	45
Marrow	15-40		
Onions	25-40	60	60
Parsnips	25-40	60	60-75
Peas, green	5-15	5-15	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Potatoes, sweet	40	40	45-60
Scalloped potatoes			60-90
Pumpkin, in cubes	30	45	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	25-40		

24-hour Salad

Becky Maynard

1 box lime jello
1 box lemon jello
1 carton cottage cheese
1 cup mayonnaise

1 can Eagle Brand evaporated milk
1 cup nuts (chopped)
1 large can crushed pineapple

Mix and Chill

Personal Notes: Proverbs 3:5,6 "Trust in the Lord with all your heart, And lean not on your own understanding; in all your ways acknowledge Him, and He shall direct your paths."

Almond Grapes

Stefanie McColloch

1 bunch white seedless grapes
1 bunch red seedless grapes
1 cup brown sugar

1 cup sour cream
½ tsp almond extract
1 cup toasted chopped pecans

Wash and drain grapes, set aside. In a large bowl, mix sugar, sour cream, and almond extract. Add grapes and nuts. Cover and refrigerate-better if overnight.

Personal Notes: James 4:7 "Therefore submit to God. Resist the devil and he will flee from you. Draw near to God and He will draw near to you."

Chicken Salad

Marsha Collins

Salad:
4 cups cooked chicken breast cut up
1 ½ cup chopped celery
small amount of Vidalia or green onion
chopped
1 cup pineapple tidbits (drained)
1 cup white grapes
½ cup apples (peeled and cut up)

½ cup pecan pieces
Dressing:
2/3 cup mayonnaise
1 tbsp spicy brown mustard
2 tbsp sugar
1 tbsp vinegar or pineapple juice

Mix dressing and pour over salad; Chill

Personal Notes: 1 Corinthians 14:40 "Let all things be done decently and in order."

Chicken Salad Sandwiches

Sarah King

3 cups chopped cooked chicken
2 ribs celery, minced
2 tsp dried tarragon leaves
1 tsp salt

½ tsp ground black pepper
½ cup mayonnaise
½ cup sour cream
White sandwich bread

In a small bowl, combine chicken, celery, tarragon, salt, and pepper. Stir in mayonnaise and sour cream. Cover and chill until ready to serve. Spread a thin layer of chicken salad on half of bread slices. Top with remaining bread slices. Trim crusts from sandwich and cut into quarters.

Personal Notes: John 14:1 "Let not your heart be troubled; you believe in God, believe also in Me."

Clara's Kidney Bean Salad

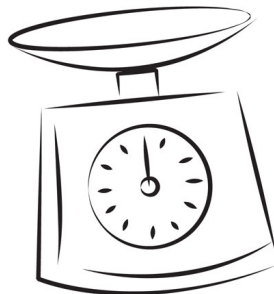
Clara N. Scott

1 small batch green onions (washed, peeled, and cut up, blades and all)
1 medium tomato (washed, peeled, and chopped)

1 medium cucumber (washed, peeled and chopped)
15 oz can dark red kidney beans (drained)

Mix all together in covered dish and refrigerate. When ready to serve add mayonnaise and salt to taste.

Personal Notes: Psalm 23:1 "The Lord is my shepherd; I shall not want."



Cranberry Salad

Judy Sullivan

1 pkg fresh cranberries
2 cups water
3 cups sugar
Large package cherry jello
Large can crushed pineapple

1 cup nuts
1 bag miniature marshmallows
8 oz cream cheese
2 ½ pt. cartons of whipping cream

Boil cranberries and water until cranberries pop. Add sugar, jello, pineapple, and nuts. Chill over night. Place marshmallows in bowl; cut up block of cream cheese and place on top. pour whipping cream over mixture. Chill in refrigerator overnight.

Personal Notes: Philippians 4:13 "I can do all things through Christ who strengthens me."

Five-cup Salad

Doris Smith

1 cup pineapple chunks, drained
1 cup coconut(angle flake)
1 cup mandarin oranges

1 cup small marshmallow
1 8 Oz carton of Cool Whip

Mix ingredients together and chill

Personal Notes: Genesis 8:22 "While the earth remains, seedtime and harvest, cold and heat, winter and summer, and day and night shall not cease."



Garden Chicken Pasta Salad

Cynthia Duncan

3 cups (8 oz) rotini pasta, cooked, drained ½ cup slivered onions
2 cups broccoli florets 1 package (6 oz) OSCAR MEYER Oven
½ cup chopped green pepper roasted chicken breast cuts
½ cup chopped red pepper 1 cup Kraft Three cheese ranch dressing

Toss pasta with vegetables and chicken in large bowl. Add dressing: mix lightly. Cover and refrigerate several hours or until chilled. Kraft Kitchen Tips: -Special Extra Stir in 1 cup Kraft Shredded Cheddar Cheese just before serving -Make-Ahead Salad can be stored in refrigerator up to 2 days before serving. Serve chilled or at room temperature.

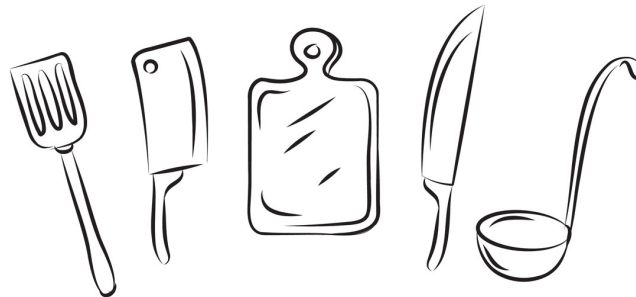
Personal Notes: Isaiah 40:31 'But those who wait on the Lord Shall renew their strength; they shall mount up with wings like eagles, they shall run and not be weary, they shall walk and not faint.'

Pasta Salad

1 lb box seashell pasta (small) ½ lb provolone cheese, diced
1 onion, diced 1 bottle stuffed green olives
1 green pepper, diced 1 can black olives
3 tomatoes, chopped ¾ cup vinegar
½ lb hard salami, diced ½ cup oil
½ lb pepperoni, diced oregano, salt and pepper

Cook and drain pasta. Add all other ingredients and chill.

Personal Notes: Acts 2:38 "Then Peter said to them, "Repent, and let every one of you be baptized in the name of Jesus Christ for the remission of sins; and you shall receive the gift of the Holy Spirit."



Sour Cream Dressing

Submitted by Nelma Chilton

1 cup thick sour cream	2 tbsp white vinegar
1 tbsp onion, minced	¼ tsp sugar
¼ tsp. salt	Dash of black pepper

Combine all ingredients. Serve on green salad or slaw.

Personal Notes: Galatians 1:3-5 "Grace to you and peace from God the Father and our Lord Jesus Christ, who gave Himself for our sins, that He might deliver us from this present evil age, according to the will of our God and Father, to whom be glory forever and ever. Amen."

Squash Dressing

Helen Morgan

2 cups cooked squash	1 tsp sage
2 cups cornbread crumbs	1 can cream of chicken soup
1 large onion chopped	salt and pepper to taste

Mix and bake at 350 degrees about 30 minutes.

Personal Notes: Proverbs 22:1 "A good name is to be chosen rather than great riches, loving favor rather than silver and gold."

Squash Relish

Submitted by Nelma Chilton

5 cups squash (raw) chopped	1 hot pepper (chopped)
2 cups chopped onion	1 red bell pepper (chopped)
3 green bell peppers (chopped)	

Cover with ice water and 1/3 cup salt. Let set for 1 hour, then drain. Add 3 cups sugar, 2 tsp celery seed, 2 tsp mustard seed, 2 cups vinegar. Mix all together and let boil for 15 minutes. Put in jars and seal (I always double the recipe to make 11 oz 12 pint jars)

Personal Notes: Galatians 5:1 "Stand fast therefore in the liberty by which Christ has made us free, and do not be entangled again with a yoke of bondage."

Casseroles



OVEN TEMPERATURE CHART

Low	250-325F
Moderate	325-375F
Moderate Hot	375-425F
Hot	425-450F
Very Hot	450-475F

TEMPERATURES FOR BAKING FLOUR MIXTURES

FOOD	Temp.	Time
Butter Cake, loaf	360-400F	40-60 min.
Butter Cake, layer	380-400F	20-40 min.
Cake, fruit	275-325F	3-4 hrs.
Cookies, thin	380-390F	10-12 min.
Cookies, molasses	350-375F	18-20 min.
Cream Puffs	300-350F	45-60 min.
Meringues	250-300F	40-60 min.
Pie Crust	400-500F	20-40 min.

CAKES	Temp.	Time
Angel	325F	60 min.
Sponge	325F	60 min.
Cup	350F	25 min.
Layer	375F	25-30 min.
Loaf	350F	45-60 min.
Sheet	375F	20-30 min.
Pound	325F	60-90 min.

PIES	Temp.	Time
Pumpkin	400F	35-45 min.
Two-crust	400F	25-40 min.
Shells	450F	10-12 min.
Meringue	300F	10-15 min.

Beef Casserole

Nelma Chilton

2 cups noodles (8 oz package)
1 can whole kernel corn
2 lbs ground beef
1 sweet pepper

1 large onion
Can tomato soup and can of water
1 cup grated cheese
Salt to taste

Cook noodles until tender. Brown meat, onion and pepper. Layer noodles and meat in large, greased baking dish. Pour tomato soup and water, blended together, over layers. Sprinkle cheese on top. Bake at 350 degrees for 45 minutes, covered with aluminum foil. Remove foil and brown 10 minutes. Variation: use can of mixed vegetables instead of corn.

Personal Notes: Matt.6:33-34 "But seek first the kingdom of God and His righteousness, and all these things shall be added to you. Therefore do not worry about tomorrow, for tomorrow will worry about its own things. Sufficient for the day is its own trouble."

Breakfast Casserole

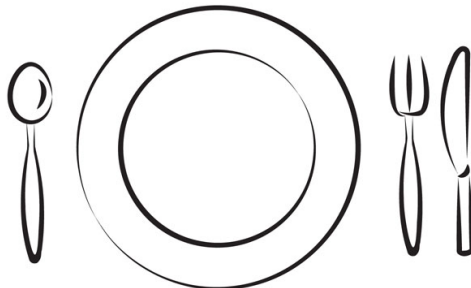
Marsha Collins

1 lb ground sausage
8-10 slices of bread cubed or torn
2 cups shredded sharp cheese (8 oz)
8 large eggs

2 cups milk
1 tsp salt
1 tsp dry mustard (or regular mustard)
¼ tsp Worcestershire sauce

Cook sausage until crumbled and no longer pink. Place bread pieces in lightly greased 9x13 pan. Sprinkle with cheese and sausage. Mix milk with eggs and seasonings. Pour over bread, cheese and sausage. Cover and chill for at least 8 hours. Bake at 350 degrees for 35-45 minutes until set.

Personal Notes: Isaiah 40:31 "But those who wait on the Lord shall renew their strength; they shall mount up with wings like eagles, they shall run and not be weary, they shall walk and not faint."



Casseroles

Broccoli Casserole

Nelma Chilton

2 beaten eggs
1 cup mayonnaise
2 tablespoons minced onion
1 cup grated sharp cheese

1 can cream of celery soup
Salt and pepper to taste
Two 10 oz packages frozen chopped broccoli.

Boil broccoli 5 minutes and drain. Combine and add other ingredients. Pour into buttered 2-quart casserole dish. Cover with buttered party snack cracker crumbs. Bake about 35 minutes at 350 degrees. Serves 8.

Personal Notes: 1 Timothy 1:5 "Now the purpose of the commandment is love from a pure heart, from a good conscience, and from sincere faith,"

Chicken Pot Pie

Katie Lee

4 boneless chicken breast
2 cans cream of chicken soup
One 16 oz package frozen vegetables
1 cup chicken broth

Crust Ingredients:
1 cup self-rising flour
1 cup milk
1 stick margarine melted

Boil chicken breast. Line bottom of 9x13 pan with chopped chicken. Mix vegetables, broth and both soups together. Pour mixture over chicken. Salt and pepper if desired. Crust: To prepare crust, melt margarine, then add flour and milk; mix together. Pour over chicken and soup mixture. Bake 400 degrees or until crust is brown.

Personal Notes: Philippians 4:4 "Rejoice in the Lord always and again I will say rejoice."



Chicken Pot Pie

Linda Fults

2 large cans white chicken
One 14 oz Veg-all with liquid

One 14 oz green peas (drained)
Two 10 oz Cream of Chicken Soup

Preheat oven to 400 degrees. Stir ingredients together in large mixing bowl making sure soup is mixed well with no lumps. Spray baking dish with cooking spray. Make bottom crust with one or two crust depending on size of pan. Fill dish with mixture. Make top crust from one or two more pie crusts. Seal edges well. Place aluminum foil around edges to prevent burning. Bake about 40 minutes until crust is golden brown.

Personal Notes: Matthew 7:21 "Not everyone who says to Me, 'Lord, Lord,' shall enter the kingdom of heaven, but he who does the will of My Father in heaven."

Fix-Ahead Chicken Casserole

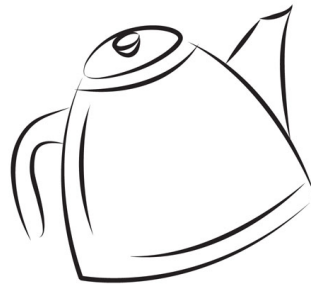
June Crouch

2 cups chicken; cooked
1 ½ cups water
½ lb velveeta cheese
One 8 oz package shell macaroni

One 10 ¾ oz can mushroom soup
4 boiled eggs chopped
One 10 ¾ oz can cream of chicken soup
1 small jar pimento

DO NOT boil macaroni. Mix all ingredients and put in the fridge over night or all day. Bake at 350 degrees for 30 to 35 minutes. The macaroni will taste like dumplings.

Personal Notes: 1 Corinthians. 13:13 "And now abide faith, hope, love, these three; but the greatest of these is love."



Ground Beef Casserole

Nelma Chilton

One 5 oz pkg Rone's medium egg noodles, cooked
1 lb ground beef
1 onion, chopped
2 sticks celery, chopped
1 can tomato soup
1 can mushroom soup
½ lb cheese, grated

Cook meat, onion and celery in small amount of fat. Season with salt, pepper and ½ tsp garlic powder (can use chopped garlic clove instead of garlic powder). Mix soups with ¾ soup can of water (just 1 can. Heat and add to meat mixture). Layer casserole in a 9X13 - inch baking dish in this order: ½ noodles, ½ meat mixture, and 1/3 cheese-repeat. Pour soup mixture over the top. Bake for 30 minutes or until bubbly at 350 degrees. Sprinkle remainder of cheese on top just before taking from oven.

Personal Notes: Ephesians 5:1-2 'Therefore be imitators of God as dear children. And walk in love, as Christ also has loved us and given Himself for us, an offering and a sacrifice to God for a sweet-smelling aroma.'

Loaded Mashed Potato Casserole

Janie Griffin

5 ½ cups mashed potatoes (about 4 lbs)
½ cup milk
1 8 oz package cream cheese
2 tsp parsley flakes
1 tsp garlic salt
¼ tsp ground nutmeg
¾ cup cheddar cheese
½ cup crumbled bacon

Place all ingredients, except cheese and bacon into a large bowl. Beat with an electric mixer until potatoes are fairly smooth and creamy. Spoon mixture into a 13x9 baking dish. Sprinkle with cheese and bacon. Cover and bake @ 350 degrees for 30 minutes. Serves 12.

Personal Notes: Psalms 119:105 'Your word is a lamp to my feet And a light to my path.'

Randy's Beef and Mushroom Casserole

Clara Nell Scott

1 can biscuits (10 count)
2 packages brown gravy mix
1 small can mushrooms, drained
½ cup chopped onion
½ cup chopped bell peppers
3 lb hamburger, browned and drained
1 (12 or 16 oz) Package of mozzarella cheese

Put biscuits in the bottom of a casserole dish. Mix brown gravy according to package directions. Add the drained mushrooms, onions, peppers and hamburger meat. Top with the cheese bake at 350 degrees for 30 minutes.

Personal Notes: Matt. 11:28 "Come to Me, all you who labor and are heavy laden, and I will give you rest."

Sausage Rice Casserole

Mary Lois Cantrell

1 lb sausage
½ cup green pepper
1/3 cup onion
1 ½ cup celery
1 package Ramen Noodle soup mix
2 ¼ cups hot water
½ cup rice (uncooked)
¼ tsp salt
½ cup slivered almonds
1 small can mushrooms

Brown and drain meat. Saute onions, celery and green pepper then add to meat. Cook mixture on medium heat for 20 minutes then add salt, slivered almonds and mushrooms. Cook Ramen noodles and add to mixture. Mix in uncooked rice and bake in 375 degrees for 20 minutes. Sprinkle cheese on last five minutes of baking.

Personal Notes: Matt 6:33 "But seek first the kingdom of God and His righteousness, and all these things shall be added to you."



Casseroles

Snoodles

Amy Lawrence

One 16 oz box elbow macaroni
1 lb ground beef or chuck
1 28-oz jar spaghetti sauce, any style

1 can cream of mushroom soup
3 cups shredded cheddar cheese (or any type preferred)

Combine cooked ground beef, cream of mushroom soup and spaghetti sauce. Layer cooked macaroni, ground beef mixture and cheese until the pan is full, usually 2 layers per pan. Serves approximately 8-10.

Personal Notes: Hebrews 13:8 "Jesus Christ is the same yesterday, today, and forever."

Squash Casserole

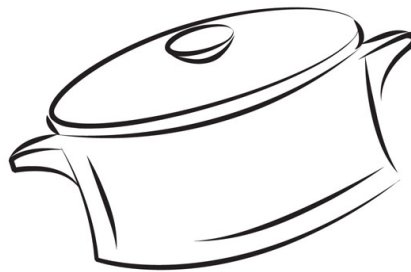
Doris Smith

6 medium yellow squash
1 egg, beaten
1 tbs finely chopped onion

½ stick butter
tsp salt
Pepper

Boil squash until tender. Drain and mash. Add beaten egg, onion, butter, salt and pepper. For variety, Chopped bacon or ¼ cup grated cheese may be added. Place in a greased casserole dish and top with cracker crumbs. Bake at 350 degrees for about 25 minutes or until crumbs brown slightly.

Personal Notes: James 1:4 "But let patience have its perfect work, that you may be perfect and complete, lacking nothing."



Sweet Potato Casserole

Susie Griffith

4 cups cooked sweet potatoes
½ cup brown sugar
1 stick butter
½ tsp. nutmeg
½ cup white sugar
3 eggs, beaten well
1 tbsps vanilla

TOPPING:
½ cup light brown sugar
½ stick butter
½ cup self rising flour
1 cup English walnuts or pecans

Mix above ingredients. Topping Directions: Mix ingredients together and sprinkle on top of potatoes. Bake at 350 degrees for 30 minutes.

Personal Notes: Matt. 6:33 "But seek first the kingdom of God and His righteousness, and all these things shall be added to you."

Vegetable Casserole

Submitted by Nelma Chilton

One 15 oz can Shoe Peg corn
One 15 oz can French green beans
1 can cream of celery soup (undiluted)
¼ cup chopped green pepper

½ cup chopped celery
½ cup chopped onion
½ cup sharp cheddar cheese
1 cup sour cream

Drain the French green beans and the corn. Mix all together. Put in a 9x13 inch Pyrex dish. Melt 1 stick butter or margarine. Crush 1 roll of Ritz crackers. Mix butter and Ritz cracker. Sprinkle over top of casserole and ½ cup chopped almonds, if desired. Bake at 350 degrees for 45 minutes.

Personal Notes: 1 Peter 1:3 'Blessed be the God and Father of our Lord Jesus Christ, who according to His abundant mercy has begotten us again to a living hope through the resurrection of Jesus Christ from the dead,'



Desserts, Pies, Cakes, and
Cookies



TEN COMMANDMENTS FOR GOOD LIVING

1. SPEAK TO PEOPLE · THERE IS NOTHING SO NICE AS A CHEERFUL WORD OF GREETING.
2. SMILE AT PEOPLE · IT TAKES 72 MUSCLES TO FROWN AND ONLY 14 TO SMILE.
3. CALL PEOPLE · THE SWEETEST MUSIC TO ANYONE'S EARS IS THE SOUND OF HIS/HER OWN NAME.
4. BE FRIENDLY AND HELPFUL · IF YOU WOULD HAVE FRIENDS, BE A FRIEND.
5. BE CORDIAL · SPEAK AND ACT AS IF EVERYTHING YOU DO IS A GENUINE PLEASURE.
6. BE GENUINELY INTEREST IN PEOPLE · YOU CAN LIKE ALMOST EVERYBODY IF YOU TRY.
7. BE GENEROUS WITH PRAISE CAUTIOUS WITH CRITICISM.
8. BE CONSIDERATE WITH THE FEELINGS OF OTHERS. THERE ARE USUALLY THREE SIDES TO A CONTROVERSY; YOURS, THE OTHER PERSON'S AND THE RIGHT SIDE.
9. BE ALERT AND GIVE SERVICE · WHAT COUNTS MOST IN LIFE IS WHAT WE DO FOR OTHERS.
10. ADD TO THIS A GOOD SENSE OF HUMOR, A BIG DOSE OF PATIENCE PLUS A DASH OF HUMILITY AND YOU WILL BE REWARDED MANY FOLD.

Apple Dumplings

Amy Lawrence

4 apples
1 cup apple juice
½ cup margarine or butter

1 cup sugar
2 cans crescent rolls
cinnamon

Preheat oven at 350 degrees. Combine butter and sugar in saucepan and bring to a simmer, melting margarine. Peel apples and slice into quarters, 4 slices. Wrap slices with crescent rolls and place into 9x13 pan. Pour sauce over apples evenly and powder tops w/ sugar and cinnamon. Bake for 30 minutes (Best served with vanilla ice-cream).

Personal Notes: Psalms 17: "Keep me as the apple of Your eye; Hide me under the shadow of Your wings,"

Apple Fruit Dip

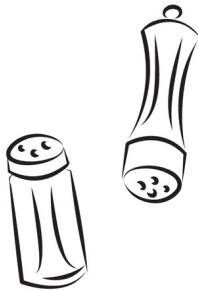
Submitted by Maggie Hurst

8 oz cream cheese (room temperature)
¾ cup dark brown sugar

¼ cup sugar
1 tsp vanilla

Cream together all ingredients until smooth. Serve with slices of Granny Smith apples. When you cut your apples put them in a good salty water bath for 20-30 minutes. Take out of bowl and put on tray and they will not turn brown.

Personal Notes: James 4:10 "Humble yourselves in the sight of the Lord, and He will lift you up."



Banana Pudding

Josh King

1 cup of sugar
6 tbsp flour
dash of salt
4 eggs

2 cups milk
½ tsp vanilla
vanilla wafers
5-6 sliced bananas

Arrange wafers and bananas in a separate bowl. Combine sugar, flour and salt in heavy saucepan. Mix in one whole egg & 3 egg yolks constantly on medium heat. Remove from heat and stir in vanilla. Pour over bananas and wafers.

Personal Notes: Psalm 100:1-2 "Make a joyful shout to the Lord, all you lands! Serve the Lord with gladness; Come before His presence with singing."

Butterfinger Cake

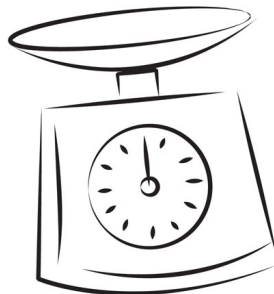
Sonia Vandagriff

1 box German chocolate cake mix
1 small box chocolate instant pudding mix
1 small container cool whip

1 can sweetened condensed milk
24 small Butterfinger candy bars or 6 regular size candy bars

Mix cake mix as directed on box-include pudding mix. Bake as directed on the box in a 9x13 Pyrex dish. Remove cake from oven and use a knife to cut holes in cake. Pour sweetened condensed milk over entire cake. Let cake cool completely. Crush Butterfinger candy and mix ½ of the crushed candy with the cool whip. Spread cool whip/candy mixture over cake. Use the other ½ of crushed candy to embellish the cake. Refrigerator until ready to serve. (Better if you make it and refrigerate several hours before serving)

Personal Notes: Proverbs 25: "A word fitly spoken is like apples of gold In settings of silver."



Buttermilk Cake

Submitted by Maggie Hurst

1 ½ cups sugar
½ tsp salt
2 ½ cups self-rising flour
3 eggs, beaten

1 tsp baking soda
¾ cup oil
1 tsp vanilla
1 cup buttermilk

Mix dry ingredients first, add buttermilk, oil and eggs. Add vanilla. Pour into greased 9x13 in. pan. Bake at 350 degrees for 30-35 minutes or until done.

Personal Notes: 1 Thessalonians 1:5 "For our gospel did not come to you in word only, but also in power, and in the Holy Spirit and in much assurance, as you know what kind of men we were among you for your sake."

Buttermilk Cake Glaze

Nelma Chilton

1 cup sugar
1 stick butter

½ cup buttermilk
1 tbsp white Karo syrup

Stir all ingredients well in a heavy saucepan until sugar is dissolved. Bring to a rolling boil, take off stove holes in. Pour over cake while warm. Pour fruit over top if desired.

Personal Notes: Act 2:38 "Then Peter said to them, "Repent, and let every one of you be baptized in the name of Jesus Christ for the remission of sins; and you shall receive the gift of the Holy Spirit."



Chess Pie

Brenda Davis

1 cup white sugar
¼ cup milk
1 tsp meal
¼ cup butter, melted
1 tsp vanilla flavoring

½ cup brown sugar
2 eggs
1 tbsp flour
1 tsp vinegar

Mix well. Pour into an unbaked deep pie shell. Bake at 320 degrees for 45 minutes.

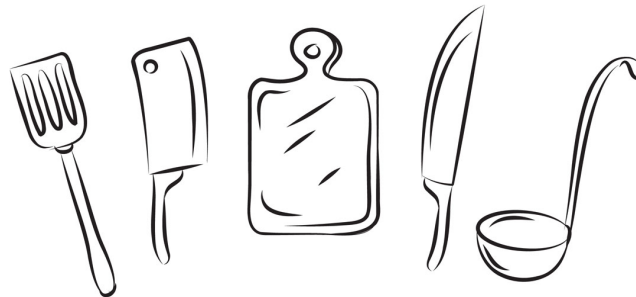
Personal Notes: Hebrews 4:12 "For the word of God is living and powerful and sharper than any two-edged sword, piercing even to the division of soul and spirit and of joints and marrow, and is a discerner of the thought and intents of the heart."

Chocolate Chip Pound Cake

1 package Duncan Hines butter recipe cake mix
1 package instant chocolate pudding mix
½ cup white sugar
¾ cup water
¾ cup Crisco oil
4 eggs
1 cup sour cream
½ cup chocolate chips

Preheat oven to 325 degrees, grease and flour 10 inch bundt pan. Mix all ingredients and bake for 50-60 minutes or when toothpick comes out clean.

Personal Notes: Romans 1:16-17 "For I am not ashamed of the gospel of Christ, for it is the power of God to salvation for everyone who believes, for the Jew first and also for the Greek. For in it the righteousness of God is revealed from faith to faith as it is written, "The just shall live by faith."



Chocolate Crumble Bars

Helen Morgan

½ cup butter or margarine
¾ cup sugar
2 eggs
1 tsp vanilla
¾ cup all-purpose flour
½ cup chopped pecans
2 tsp cocoa

¼ tsp baking powder
¼ tsp salt
2 cups miniature marshmallows
1 cup chocolate chips
1 cup peanut butter
2 cups rice crispy cereal

Cream butter and sugar; beat in eggs and vanilla. Stir together flour, pecans, cocoa, baking powder & salt. Stir into egg mixture. Spread into bottom of a greased & floured 9x13x2 pan. Bake at 350 degrees for 15-20 minutes-or until done. (You could used self rising flour and leave out the baking powder and salt). Remove from oven-sprinkle with marshmallows. Bake 3 more minutes-cool. In a small sauce pan, combine chocolate chips & peanut butter. Cook and stir over low heat until chocolate is melted. Stir in cereal-spread over the top of the cooled bars. Chill and cut into squares. Makes 3 or dozen.

Personal Notes: John 3:16 "For God so loved the world that He gave his only Begotten Son, that whoever believes in Him should not perish but have everlasting life."



Chocolate Oatmeal Cookies

Nelma Chilton

½ cup shortening
1 egg
¼ cup water
1 ½ cup all-purpose flour
1/3 cup cocoa
½ tsp salt

1 tsp vanilla
one 12 oz package chocolate chips
3 cups quick cooking oats
½ cup butter or margarine, softened
½ tsp baking soda

Preheat oven to 350 degrees. Mix together shortening, butter, egg, water and vanilla. Stir in remaining ingredients. Drop by teaspoonfuls 1 inch apart on Pam sprayed baking sheet. Bake 10-12 minutes. Remove immediately and cool on racks. This freezes well also. Makes 4-5 dozen cookies.

Personal Notes: 1 Timothy 1:17 "Now to the King eternal, immortal, invisible, to God who alone is wise,[a] be honor and glory forever and ever." Amen.

Coconut Cream Cheese Frosting

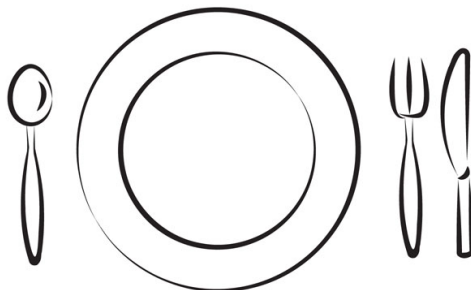
Avie Clemons

4 tbsp margarine
2 tsp milk
2 cups Bakers Angel Flake Coconut

1 box powdered sugar
1 package (8 oz) cream cheese
½ tsp vanilla

Cream margarine with cream cheese. Add milk and sugar alternately, beating well. Add vanilla and 1 ¾ cup of coconut. Spread on top and side of cake layers. Sprinkle top with remaining coconut.

Personal Notes: Mark 16:15 "And He said to them, "Go into all the world and preach the gospel to every creature."



Company Comin' Cookies

Susan Pryor

1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs

1 tsp vanilla
1 ½ cup self rising flour
3 cups quick cooking oats

Cream together butter sugar and brown sugar. Add eggs and vanilla and mix until fluffy. Blend well into mixture flour and oats. Shape dough into two rolls 2 ½ inch diameter and wrap in wax paper. Place in freezer 2 hours. These will keep good in freezer for a long time so when you're having company you have homemade cookies already made. Take dough out of freezer, still frozen and cut dough into ¼ in. slices. Place on ungreased cookie sheets, 2" apart. Bake @ 350 degrees, 12-15 minutes.

Personal Notes: Ecclesiastes 12:13 "Let us hear the conclusion of the whole matter: Fear God and keep His commandments, For this is man's all."

Daughter's Strawberry Cake

Clara N. Scott

16 oz strawberry glaze
1 quart fresh strawberries
cool whip
1 box yellow cake mix

3 eggs
½ cup water
1/3 cup oil
½ cup crushed strawberries

Combine all ingredients. Beat until smooth. Pour into Pam-sprayed 9x13 pans and bake at 350 degrees for 25 minutes. Let cake cool. Chill cake before putting topping on. Topping: Put the rest of strawberries(sliced) and rest of the glaze together and spread on top of chilled cake. Top with cool whip, if desired. Keep cake refrigerated with pan covered.

Personal Notes: In Memory Nelda Sullivan



Debbie's Chocolate Delight

Clara N. Scott

**1st layer: 1 stick margarine, melted
1 cup flour
2/3 cup finely chopped pecans**

**2nd layer: 2 packages of cream cheese
2 cups powdered sugar
2 cups cool whip
3rd layer: 1 large chocolate pudding, fixed as directed**

Layer 1: Bake 15 minutes at 325 degrees Layer 2: Mix Well and spread over cool 1st layer. Layer 3: Spread over 2nd layer and top with cool whip.(can garnish whip topping with shredded chocolate or pecan pieces. Best when chilled all day.

Personal Notes: Psalms 119:105 "Your word is a lamp to my feet And a light to my path."

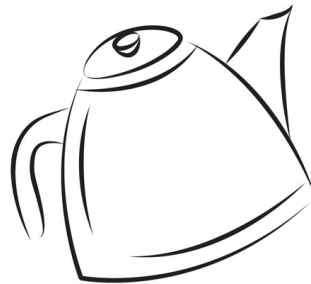
Easy Chocolate Fudge

**1 stick melted margarine
½ cup cocoa
¼ cup water
½ cup nuts**

**1 lb box powdered sugar
¼ cup powdered milk
¼ tsp salt**

Mix all ingredients. Spread in buttered casserole dish. Cut into squares.

Personal Notes: 1 John 1:7 " But if we walk in the light as He is in the light, we have fellowship with one another, and the blood of Jesus Christ His Son cleanses us from all sin."



Fresh Orange Juice Cake

Maggie Hurst

4 eggs
½ cup vegetable oil
1 cup fresh orange juice (6 oranges)
One 2-layer package yellow cake mix
1 package instant coconut pudding mix

Glaze;
1 cup sugar
½ cup butter
½ cup fresh orange juice

Combing the eggs, oil and 1 cup of orange juice in a mixing bowl and mix until smooth. Add the cake mix and pudding mix and beat for 2 minutes at medium speed. Spoon into a greased and floured bundt pan. Bake at 350 degrees for 40 minutes. Glaze: Combine the sugar, butter and ½ cup of orange juice in a saucepan. Bring to a boil. Pour over the hot cake in the pan. Let stand for 5 minutes. Remove to a serving plate to cool completely.

Personal Notes: Philippians 2:14 " Do all things without complaining and disputing,....."

Frozen Fruit Salad

Stefanie McColloch

8 oz cream cheese
¾ cup sugar
8 oz drained crushed pineapple

10 oz frozen strawberries, thawed
8 oz whipped topping
1 cup pecans, chopped

Mix all ingredients and freeze. Let thaw some before serving.

Personal Notes: 1 John 4:7-9 "Beloved, let us love one another, for love is of God; and everyone who loves is born of God and knows God. He who does not love does not know God, for God is love. In this the love of God was manifested toward us, that God has sent His only begotten Son into the world, that we might live through Him."



Fruit Pizza

Sarah King

One 20-oz package Pillsbury refrigerated sugar cookies	2 tbsp cornstarch
One 8-oz package cream cheese, softened	Fruit:
1/3 cup sugar	Pineapple chunks, drained
1/2 tsp vanilla	Mandarin oranges, drained
1/2 cup water	Strawberries
1/2 cup sugar	Kiwi fruit, peeled and sliced
2/3 cup orange juice	
1/8 cup lemon juice	

Heat oven to 350 degrees. Slice cookie dough as directed on package. Arrange slices on pizza pan or 15x 10 x 1 in. baking pan. Using floured fingers, press dough evenly into pan. Bake 12-15 minutes or until brown. Cool before serving.

Personal Notes: John 5:24 "Most assuredly, I say to you, he who hears My word and believes in Him who sent Me has everlasting life, and shall not come into judgment, but has passed from death into life."

Heath Cake

Frankie Hobbs

1 Box of German Chocolate cake mix	1-16oz container of Cool Whip
1 jar of Carmel ice cream	8 oz Heath chips
1 can of Eagle Brand milk	

Mix box of cake mix and bake as directed on package. When cake is done, while cake is still hot, punch holes in it. Mix caramel ice cream topping and can of Eagle Brand milk together and spread over cake after it has cooled. Put cool whip on top and then sprinkle with Heath chips.

Personal Notes: Philippians 4:13 " I can do all things through Christ who strengthens me".



Holy Cow Cake

Maggie Hurst

1 box German chocolate cake mix
1 can sweetened condensed milk
1 jar caramel ice cream topping

1 tub Cool Whip
2 Butterfinger candy bars

Mix cake per package directions. Punch holes in cake while hot. Mix together the condensed milk and ice cream topping. Pour over cake. When cool, spread Cool Whip on top. Garnish by crushing the candy bars and sprinkle on Cool Whip topping.

Personal Notes: Ecclesiastes 3:1-8 "To everything there is a season, a time for every purpose under heaven. A time to be born and a time to die. A time to plant and a time to pluck what is planted. A time to kill and a time to heal. A time to break down and a time to build up. A time to weep and a time to laugh. A time to mourn and a time to dance. A time to cast away stones and a time to gather stones. A time to embrace and a time to refrain from embracing. A time to gain and a time to lose. A time to keep and a time to throw away. A time to tear and a time to sew. A time to keep silence and a time to speak. A time to love and a time to hate. A time of war and a time of peace."

Homemade Strawberry Ice Cream

Teresa Lee

6 eggs
3 cups sugar
1 tbsp vanilla

Two 10-oz frozen strawberries
Red cake Color
2 quarts half and half milk

Mix and freeze in ice cream freezer.

Personal Notes: Acts 16 31-33 So they said, "Believe on the Lord Jesus Christ, and you will be saved, you and your household. Then they spoke the word of the Lord to him and to all who were in his house. And he took them the same hour of the night and washed their stripes. And immediately he and all his family were baptized.

Maple Sugar Pumpkin Pie

Nelma Chilton

One 16 oz can solid pack pumpkin
1 cup sugar
1 cup milk (or cream)
2 tbs maple syrup
2 tbs all-purpose flour
1 tbs butter, softened

½ tsp ground cinnamon
½ tsp ground nutmeg
1 unbaked 9 in. pastry shell
whipped cream (optional)
2 eggs

In a large mixing bowl combine pumpkin, sugar, milk, maple syrup, flour, butter, spices and eggs. Pour into the pie shell. Bake at 400 degrees for 10 minutes, reduce heat to 325 degrees and bake for 45 minutes or until a knife inserted comes out clean. Cool and refrigerate. Garnish with whipped cream if desired. Yields 8 servings.

Personal Notes: Proverbs 22:6 "Train up a child in the way he should go, And when he is old he will not depart from it."

Melon Melody

Amy Lawrence

¼ cup sugar
¼ cup water
½ cup cantaloupe, carved into balls
½ cup honeydew, carved into balls
1 ½ cup watermelon, small cubes

Blueberries for garnish
Strawberries for garnish
½ tsp grated lime peel
1 tbs fresh lime juice
1 tsp chopped crystallized ginger, optional

Combine sugar and water in a small saucepan. Bring to a boil; reduce heat to medium-low and simmer 1 minute. Pour sugar syrup into a 1-cup glass measure; refrigerate 1 hour or until cold. (Can be made ahead up to 2 days. Cover and refrigerate up to 2 days) Arrange fruit in 4 bowls. Stir lime peel and juice into sugar syrup. Drizzle syrup over fruit and then sprinkle with ginger if desired. Makes 4 servings.

Personal Notes: John 3:16 "For God so loved the world that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life."

Missy's Blueberry/Banana Pie

Missy Sprinkles

2 regular graham cracker pie crust 4 bananas
1 can blueberry pie filling 1 cup sugar
One 8-oz cream cheese One 8-oz cool whip

Cut up two bananas in bottom of each crust. Mix sugar and cream cheese/divide and spread over bananas. Divide blueberry filling and spread over each pie. Put in refrigerator to set. Add cool whip. Better if sets a while for flavors to blend. Can set overnight.

Personal Notes: Psalms 18:3 "I will call upon the Lord, who is worthy to be praised: So shall I be saved from my enemies."

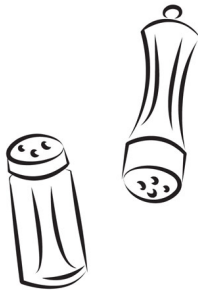
Nanny's Nuggets

Nelma Chilton

1 cup crunchy peanut butter 1 egg
1 cup brown sugar

Preheat oven to 350 degrees. Mix together peanut butter, sugar and egg. Stir until well combined. Drop mixture by the tablespoon onto lightly greased or sprayed with Pam baking sheet. Bake about 5 minutes. Cool and remove from pan. Yields about a dozen.

Personal Notes: Proverbs 22:17-19 "Incline your ear and hear the words of the wise, and apply your heart to my knowledge; for it is a pleasant thing if you keep them within you; let them all be fixed upon your lips, so that your trust may be in the Lord; I have instructed you today, even you."



Nelda's Sock-It-To-Me Cake

Clara N. Scott

2/3 cup Wesson oil
Small carton sour cream (8 oz)

4 eggs (beat one at a time)
Box butter Golden Duncan Hines Cake mix

Mix all above together well. Mix 2 tbsp brown sugar and 1 tbsp cinnamon. Pour ½ of batter in greased/floured bundt pan and sprinkle brown sugar mixture over it and add rest of batter on top. Bake at 350 degrees for 38 minutes or until toothpick comes out clean. In memory of Nelda Sullivan

Personal Notes: John 11:35 "Jesus wept."

No Bake Fruit Cake

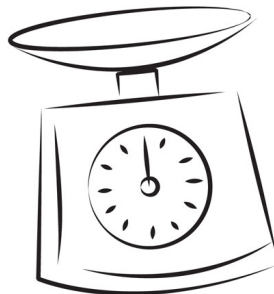
Patsy Lee

1 box vanilla wafers (crushed)
1 lb pecans (crushed in small pieces)
1 lb English walnuts (crushed in small pieces)

16 oz pineapple candid (cut into small pieces)
16 oz maraschino cherries candid (cut into small pieces)

Mix all ingredients and pack in loaf pan or bundt pan. Also, you can put in small individual loaf pans. After packing put in refrigerator. When ready to eat put on cake or loaf platter. This is also good to freeze for later day. (original recipe said you can take big jar of maraschino cherries and 1 cup sugar and cook down and 1 large can pineapple 1 ½ cups of sugar and cook down.)

Personal Notes: Hebrews 13:16 "But do not forget to do good and to share, for with such sacrifices God is well pleased."



O'Charley's Caramel Pie

Avie Clemons

1 large graham cracker pie crust
2 cans sweetened condensed milk
1 package Nestle's mini chocolate chips

1 small container Cool Whip
1 small package chopped pecans

Peel paper from cans of Eagle Brand milk. Place cans on their sides in a large pot and cover completely in cold water. Slowly bring pot to rolling boil and boil for 3 hours, making sure to turn cans every 30 minutes or so. This can be very dangerous, so be sure you never leave cans boiling on the stove without checking them!! At the end of 3 hours, allow cans to cool for 1 hour (this part is VERY important). Open cans of milk and spread into pie pan. Cover with cool Whip. Sprinkle nuts and chocolate chips all over the top. Refrigerate for 8 hours.

Personal Notes: Joshua 24:15 "And if it seems evil to you to serve the LORD, choose for yourselves this day whom you will serve, whether the gods which your fathers served that were on the other side of the River, or the gods of the Amorites, in whose land you dwell. But as for me and my house, we will serve the LORD."

Old Fashioned Chess Pie

Patsy Lee

3 cups sugar
2 tbsp plus 2 tsp cornmeal
1 cup butter, melted
2 unbaked 9-in pie shell

1 tsp vanilla
7 eggs, beaten
2 tbsp vinegar (apple cider)

Combine sugar, cornmeal, butter, vinegar and vanilla mix well. Then add beaten eggs and mix well. Pour into pie shell. Bake at 350 degrees for 50–55 minutes.

Personal Notes: 1 Corinthians 13:4-8 "Love suffers long and is kind; love does not envy; love does not parade itself, is not puffed up; does not behave rudely, does not seek its own, is not provoked, thinks no evil; does not rejoice in iniquity, but rejoices in the truth; bears all things, believes all things, hopes all things, endures all things. Love never fails."

Peach Pie

Patsy Lee

Two 15-oz cans peaches
1 stick margarine, melted
1 cup milk

1 ½ cup sugar
1 ½ cups flour

Preheat oven to 350 degrees. Spray 9x13 dish. Pour melted butter and peaches in dish. Cut peaches in thirds. In a bowl mix flour, sugar, and milk mixing well. Pour batter over peaches. Do not stir. Bake 50-60 minutes until browned.

Personal Notes: Ephesians 4:26 "Be angry and do not sin: do not let the sun go down on your wrath."

Pecan Peanut Butter Pie

Andy Lee

1 carton(thawed)Cool whip
½ cup peanut butter

1 cup cold milk
1 graham cracker crust

Mix all ingredients then add pecans to your liken. Pour pie crust. Refrigerate.

Personal Notes: Ephesians 4:31 "Let all bitterness, wrath, anger, clamor, and evil speaking be put away from you, with all malice."

Pecan Pie

Wanda Hendrixson

3 eggs
1 cup sugar
½ cup corn syrup

¼ cup melted margarine
1 cup pecans
1 pie crust(uncooked)

Preheat oven to 375 degrees, beat eggs slightly in large bowl. Stir in sugar, corn syrup, margarine and pecans. Pour into unbaked pie crust. Bake in center of oven 35-40 minutes or until filling is slightly firm. Center of pie may look soft when pie is gently shaken but will become firm when cool.

Personal Notes: Proverbs 22: "A good name is to be chosen rather than great riches, loving favor rather than silver and gold."

Quick Chocolate Cola Cake

Submitted by Sarah King

One 18.25 oz Devils Food Cake Mix
One 3.9 oz package chocolate instant
pudding
One 10 oz cola or 1 ¼ cups

½ cup butter (1 stick)
3 tbsp chopped pecans toasted
½ cup cola
One 16 oz powdered sugar; sifted
1 tsp vanilla

Icing:

Preheat oven to 350 degrees. Beat first 4 ingredients on low speed. Gradually add cola. Increase to medium. Beat 2 minutes. Grease and flour 9x13 pan. Bake for 30 minutes, maybe a little longer, test with toothpick. Cool for 10 minutes. You can punch holes in cake before frosting if desired. Icing: Combine first three ingredients in sauce pan. Cook on medium heat stirring constantly until butter melts. (do not boil) Remove from heat; put in powdered sugar and vanilla; add pecans. Spread frosting onto warm cake. Let frosting cool a little before serving. Icing Combine first 3 ingredients in sauce pan. Cook on medium heat stirring constantly until butter melts. (Do not boil.) Remove from heat put in powdered sugar and vanilla add pecans. Spread frosting on to warm cake. Let frosting cool a little.

Personal Notes: Proverbs 21:2 "Every way of a man is right in his own eyes, but the Lord weighs the hearts."

Slow Cooker Candy

Nelma Chilton

Two -16 oz packages dry roasted peanuts
1 package white almond bark

Two- 12 oz packages milk chocolate chips
Two -4 oz Bakers German chocolate

Put nuts in cooker first then 2 bags of chips. Lay almond bark on top then German chocolate. Crock pot on low 2 ½ hours. Stir and dip by tsp on wax paper or cookie sheets. Make a lot.



Strawberry Soup

Susie Griffith

1 package frozen strawberries (32 oz) ½ cup orange juice
1 cup sugar ½ cup sour cream

Put all ingredients in blender and mix together.

Personal Notes: Deuteronomy 31:8 "And the Lord, He is the One who goes before you He will be with you. He will not leave you nor forsake you do not fear nor be dismayed.'

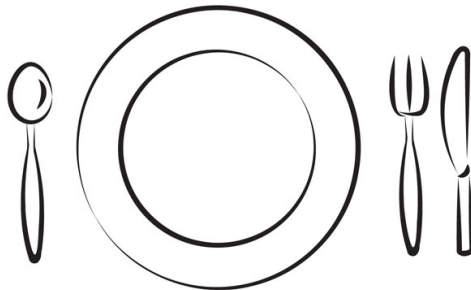
Sunday Cookies

Steve Boyd

2 cups sugar 3 cups of uncooked oatmeal
3 tbsp cocoa ½ cup of crunchy peanut butter
1 stick butter 1 tsp vanilla
½ cup milk

Mix sugar, cocoa , butter and milk. Boil it for ½ to 1 minute. Add the oatmeal, peanut butter and vanilla. Spoon out onto wax paper-let dry if you really want to. Lick bowl and spoon. As kids we made these on Sunday afternoon so they were called "Sunday Cookies".

Personal Notes: Ecclesiastes 2:24-25 "Nothing is better for a man than that he should eat and drink, and that his soul should enjoy good in his labor. This also, I saw, was from the hand of God. For who can eat, or who can have enjoyment, more than I?"



Swiss Chocolate Cake

Mildred Glenn

Cake:

1 box of Swiss Chocolate cake mix
1 small box of vanilla instant pudding
3 eggs
1 cup oil
1 ½ cups buttermilk

One 8 Oz pkg. softened cream cheese

½ cup sugar
1 cup powdered sugar
One 16 oz container of whipped topping
4 chocolate candy bars, grated
1 chocolate truffle for top of cake

Frosting:

Combine all ingredients for cake. Pour into 3x9 in round cake pans. Bake at 350 degrees for 25-30 minutes. Frosting: Beat cream cheese then add all other ingredients and mix well. Spread generous amounts between baked cake layer, Then finish frosting sides and top of cake. Store in refrigerator.

Personal Notes: Proverbs 22:1 "A good name is to be chosen rather than great riches, loving favor rather than silver and gold."

Yoohoo Cake

Sonia Vandagriff

1 box chocolate cake mix
1 small box chocolate instant pudding mix
One 12 oz can yoohoo drink

3 eggs
¾ cup oil

Mix ingredients well with mixer. Bake in bundt cake pan for time directed on cake mix box. May cover with chocolate icing or chocolate glaze.

Personal Notes: Proverbs 22:6 "Train up a child in the way he should go, and when he is old he will not depart from it."



Youth Recipes



How to Convert to Metric System

	When you know	You can find	If you Multiply by
Length	inches	millimeters	25
	feet	centimeters	30
	yards	meters	0.9
	miles	kilometers	1.6
Area	square inches	square centimeters	6.5
	square feet	square meters	0.09
	square yards	square meters	0.8
	square miles	square kilometers	2.6
Mass	ounces	grams	28
	pounds	kilograms	0.45
Liquid Volume	ounces	milliliters	30
	pints	liters	0.47
	quarts	liters	0.95
	gallons	liters	3.8
Temp:	degrees Fahrenheit	degrees Celsius	5/9 - after subtracting 32

Metric Weights and Measures go up and down by tens.
Here are some examples:

kilo means a thousand.
Example: a kilometer is a thousand meters.

centi means a hundredth.
Example: a centimeter is a hundredth of a meter.

milli means a thousandth.
Example: a millimeter is a thousandth of a meter.

meter
for length

liter
for liquids

kilogram
for weighing

°C
for temperature

Almond Joy Brownies

Ashley Vandagriff Age 11

1 Box Fudge Brownie Mix
All ingredients indicated on brownie box

24 Almond Joy candy bars(snack size)

Mix brownie mix as indicated on package. In a 9x13 Pyrex dish, pour ½ butter in dish. Lay candy bars on batter side by side. Cover candy bars with other ½ of batter. Bake as directed on package.

Personal Notes: Proverbs 22:6 "Train up a child in the way he should go, and when he is old he will not depart from it."

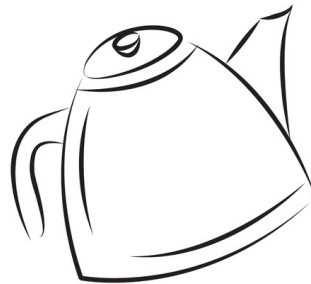
Cheese Quesadilla

Gracie King Age 6

2 soft tortillas (whatever size you want) **shredded cheese (any kind)**
spreadable butter

Put the butter in the skillet and melt. Lay one of the tortillas in the skillet and then add however much cheese you like. Spread butter over other tortilla and place on top. After cheese is melted a little and the other side is golden brown, flip and cook the other side. Cook until lightly brown on both sides and eat.

Personal Notes: Matthew 10:38 "And he who does not take his cross and follow after Me is not worthy of Me."



Chocolate Delight

Jessi Templeton Age 16

1 Devil's Food Cake Mix
1 large Instant chocolate pudding mix
1 large tub Cool Whip

Chocolate Syrup
Chocolate Chips

Prepare the cake mix according to the directions on the box. Bake in a 13x9 inch pan. Let cool thoroughly, then crumble cake with fingers and put into a 13x9 inch pan. Prepare the pudding according to package directions. To Assemble: In the 13x9 inch pan with the crumbled cake, spread the pudding over the cake. Spread the Cool Whip over the pudding, and squirt the chocolate syrup and sprinkle the chocolate chips over the top. This can also be put into a trifle bowl by alternating layers of cake, pudding, cool whip and ending with the chocolate syrup and chocolate chips on the top. In memory of Patsy Reynolds.

Personal Notes: James 1: "But let him ask in faith, with no doubting, for he who doubts is like a wave of the sea driven and tossed by the wind."

Ice Cream Sandwich Cake

Caleb King Age 4

2 boxes mini ice cream Sandwiches
8 oz Cool Whip
1 small container of caramel syrup

1 small container of chocolate or fudge syrup
1 cup crushed peanuts

Unwrap sandwiches and place 1 layer in bottom of 9x13 inch pan. Spread Cool Whip on top. Drizzle with caramel, chocolate, then nuts. Repeat. Let freeze for 1 hour.

Personal Notes: James 1:2-3 " My brethren, count it all joy when you fall into various trials, knowing that the testing of your faith produces patience."



Jim and Nicks Cheese Biscuits

Kevin Flatt

1 ½ cup flour	1 egg, beaten well
1 cup sugar	4 tbsp butter, softened
1 cup shredded cheddar cheese	1 ½ tsp baking powder
¾ cup milk (2% works best)	¼ tsp vanilla

Mix all ingredients together. Pour into greased muffin pan and bake at 400 degrees for 15-20 minutes. Yields 12 muffins

Personal Notes: Matthew 19:14 "But Jesus said, "Let the little children come to Me, and do not forbid them; for of such is the kingdom of heaven."

Marshmallow Fruit Dip

Lauren Hurst Age 4

One 8-oz package of cream cheese, softened	1 jar (7 oz) marshmallow crème
¾ cup cherry yogurt	Assorted fresh fruit
1 carton (8 oz) frozen whipped topping, thawed	

In a large bowl, beat cream cheese and yogurt until blended. Fold in whipped topping and marshmallow crème. Served with fruit. Makes 5 cups.

Personal Notes: Psalms 68:3 "But let the righteous be glad. Let them rejoice before God; Yes let them rejoice exceedingly."



Peanut Butter Balls

Josh Templeton Age 12

1 ½ boxes powdered sugar
1 pad margarine
2 cups plain peanut butter

One 12 oz bag chocolate chips
½ block paraffin

Melt margarine, add peanut butter and powdered sugar. Blend well, you may need to add more powdered sugar to get the right consistency for the peanut butter balls. Roll into small balls. Heat paraffin and chocolate chips. When melted, dip balls in chocolate mixture. Lay on waxed paper to cool. In memory of Hollie and Dora Wilcher

Personal Notes: Proverbs 3:5-6 "Trust in the Lord with all your heart, And lean not on your own understanding; in all your ways acknowledge Him, and He shall direct your paths."

Pigs in a Blanket

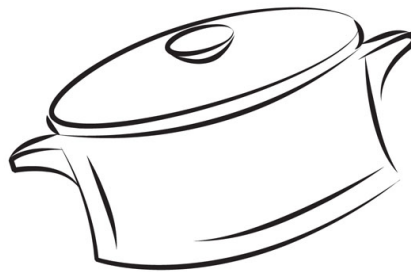
Levi Jones

1 package of little smokies

1 can of biscuits

Preheat oven @ 350 degrees. Flatten each biscuit & cut into thirds. Roll biscuits around wieners & secure with toothpicks. Place on cookie sheet & bake for 10 minutes or until biscuits are brown. When cooled, eat!

Personal Notes: Matthew 4:19 Then He said to them, "Follow Me, and I will make you fishers of men."



Rice Krispy Squares

Leah Jones

3 tablespoons of butter or margarine
4 cups miniature marshmallows

6 cups Rice Krispies cereal

In microwave-safe bowl, heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Add Rice Krispies cereal. Stir until well coated. Press mixture into 13x9x2-inch pan coated with cooking spray. Cool. Cut & eat? They're YUMMY!!

Personal Notes: Proverbs 17: "Excellent speech is not becoming to a fool, much less lying lips to a prince."

Sloppy Joe Nachos

Conner Nunley Age 7

1 pound ground beef
1 can sloppy joe sauce
1 package tortilla chips

¾ cup shredded cheddar cheese
¼ cup sliced ripe olives, optional

In a large skillet, cook beef over medium heat until no longer pink; drain. Add sloppy joe sauce; cook uncovered for 5 minutes or until heated through. Arrange tortilla chips on a serving plate. Top with meat mixture, cheese and olives if desired.

Personal Notes: Romans 1:16 "For I am not ashamed of the gospel of Christ, for it is the power of God to salvation for everyone who believes, for the Jew first and also for the Greek."



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