

Cooking for Generations

sebastian 1739

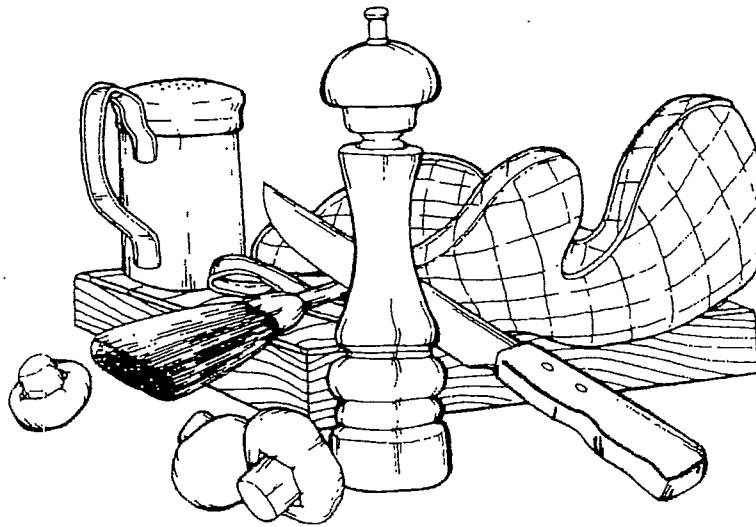
**KLEIN
KLEIN
KLEIN
CULINE**

255 Years In America

Recipes

Compiled By

1994 Reunion Executive Committee
Cline Family
Hickory, NC



THE KLEIN/CLINE FAMILY

The name Klein is from the Teutonic-Gothic tongue and means, just as it does today, small or little. The family was of protestant stock from the time of Martin Luther. They came from the Palatinate or Upper Rhine district of the Teutonic countries. This rich Palatinate district was claimed by both France and Prussia, both Roman Catholic countries. The land was almost constantly a battlefield between the monarchs of both countries; and time after time the people were butchered, the lands laid waste and the property of the good and prosperous Palatinates confiscated.

During the latter part of the seventeenth century, many of these German Protestants became tired of this constant torture and pillage. They determined to seek their fortunes and religious liberty in America. Among these were the Kleins. The Palatinates came to Pennsylvania via Holland, where they settled in Burke, Bucks and Lancaster Counties. After a few years most of the good land was taken up by the first generation of Germans; the English, Scotch-Irish, and the Palatinates began a great migration southward. All along the Shenandoah and the Valley of Virginia, they dropped out and settled until only the hardiest reached Rowan County, North Carolina, their primary destination.

At that time Rowan consisted of thirty current counties of North Carolina. The Palatinates settled in eastern Rowan and from there have branched out into most of the counties of western North Carolina, where they have for almost two hundred years been valued and progressive citizens. An interesting story is told of the Kleins in Rowan County. It seems that an old Teutonic member left Rowan and came to Caldwell County. He had three sons who left home and entered the marts of trade - one calling himself Mr. Little, one, Mr. Small and one, Mr. Cline, showing the diversity of names so common in this section. All three, however, are entitled to the Klein or Kline arms. The Kleins, Klines and Clines are now found in practically every part of western North Carolina, but especially in Rowan, Cabarrus, Mecklenburg, Forsyth, Davidson and Catawba Counties, but all are from the parent Palatinate stock which came from Pennsylvania to North Carolina.

Catawba County was formed in 1842 from Lincoln County. From 1771 to 1782 the Catawba area was part of Burke; prior to that, part of Rowan. The area was annexed to Lincoln in 1782. Lincoln was formed in 1779 from Tyron County.

Born in 1712, Sebastian Cline came along from Germany to America by ship. He landed in Philadelphia, Pennsylvania, September 3, 1739, settling in a section we now know as Reading, Pennsylvania.

ABOUT OUR COOKBOOK

Being of hardy German stock, the Kleins/Clines worked long strenuous days in order to survive. Farming was their way of life. Raising their own meat, they also grew crops of grain, vegetables and fruit to feed their own. They preserved as much as possible initially by smoking, curing, salting, drying and pickling, later by canning, and eventually by freezing.

Providing and preparing good food through the generations has left us a legacy of which we are extremely proud.

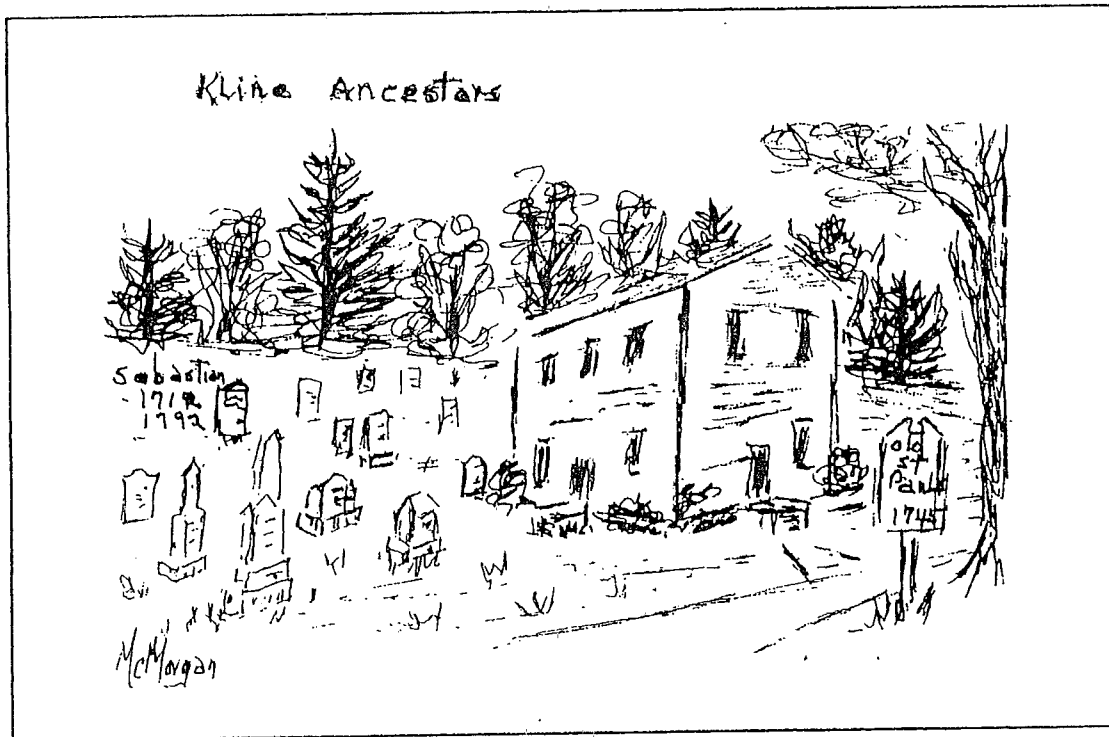
Combining our skills as farmers, cooks and connoisseurs of great food, we have joined our efforts to compile some of our favorite recipes along with those we can recall from our ancestors. We have added some special interest with various comments throughout the book.

We hope this cookbook brings to its users as much joy as it has provided those who have had the pleasure of producing this documentation of our rich heritage.

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Appetizers/Beverages



Sebastian Klein (Cline)

1712 - Born in Germany
September 3, 1739 - Arrived in the United States
First settled in Reading, Pennsylvania
1755 - Became citizen of USA
Bought land northwest of Newton, North Carolina
1762 - added Clark's Creek farm to holdings and lived on this farm
Married: Susan Christine Elizabeth Beaver
1792 - Sebastian died
Believed to be buried at old St. Paul's Lutheran Church in Newton, NC

Ten children (5 boys, 5 girls)

Christopher, 1740
Christina, 1743
Daniel, 1746
Elizabeth, 1749

John, 1752
Mary, 1755

Michael, 1761
Utility, 1763
Jacob, 1765
Catherine, 1768

CHEESE BALL

1 (8 oz.) pkg. cream cheese
1 lb. Cheddar cheese, grated
1 sm. onion, grated
2 tbsp. green pepper, grated
1 tbsp. chopped pimento

Dash of hot pepper sauce
Dash of Worcestershire
Dash of garlic powder
Dash of salt

Mix all ingredients by hand; form into desired shape. Wrap tightly in plastic wrap. Best if refrigerated a day or two to develop flavors. Serve with crackers.

Beverly Noe

CURRIED CHEESE BALL WITH FRESH APPLES AND PEARS

1 (8 oz.) pkg. cream cheese,
softened
2 tbsp. powdered sugar
1/2 tsp. curry powder
1/3 c. flaked coconut

1/2 c. chopped pecans
Maraschino cherry for garnish
3 apples
3 pears

Combine cream cheese, sugar, curry powder, coconut, and half of the pecans. Mix with hands, or in a food processor, process for 15 seconds or until smooth. Shape into a ball and wrap in plastic wrap. Refrigerate until firm. Press remaining pecans on cheese ball and garnish with maraschino cherry.

To serve, core and slice apples and pears into wedges. Use cheese as a spread for wedges. Serve as an appetizer or dessert.

Barbara Cline Ryder

BEAU MONDE DIP

1 c. mayonnaise
1 c. sour cream
2 tbsp. minced onion
2 tbsp. parsley flakes

1 tsp. dill weed
1 tsp. Beau Monde (found in
spice section)

Combine all ingredients and chill before serving. Serve with chips or fresh vegetables. Also good on baked potatoes.

Colleen Blackburn

CUCUMBER SPREAD

1 lg. green cucumber
1 sm. onion, finely chopped

8 oz. cream cheese
Garlic salt to taste

Wash cucumber and cut in half lengthwise. Scoop out seeds and discard. Grate cucumber with peeling, combine with remaining ingredients. Chill. Serve on bread or crackers. Also makes good vegetable dip.

Connie Wright

CURRY DIP FOR VEGETABLES

1 c. mayonnaise
1 tbsp. curry powder
1 tbsp. grated onion

1/4 tsp. garlic salt
1 tbsp. Worcestershire
3 tbsp. catsup

Mix well and chill. Serve with raw vegetables.

Sara Cline

CRAB SPREAD

2 (8 oz.) pkgs. cream cheese (I use light or fat free)
8 oz. imitation crab meat, chopped

1 sm. onion, chopped
1 tbsp. horseradish
1/2 c. ketchup

Mix cream cheese, crab meat and onion. Spread in 8x8 serving dish. Combine ketchup and horseradish. Spread over crab mixture. Cover. Keep refrigerated. Serve with assorted crackers.

Beverly Noe

SALMON WITH DILL SAUCE

1 lb. can salmon
1/3 c. sour cream
1/3 c. non-fat plain yogurt
1/3 c. mayonnaise
1 1/2 tsp. dried dill or 3 tsp. fresh dill
1/8 tsp. garlic salt

1/4 tsp. white pepper
1 tsp. lemon juice
Fresh parsley
Capers
Chopped green onion
Chopped tomatoes

Remove bone and skin from salmon. Pack salmon tightly into a small bowl and chill thoroughly. Mix next 7 ingredients and chill several hours.

To serve invert salmon onto a pretty plate with a bed of parsley around edge of salmon. Pour dill sauce over salmon. Garnish with capers, green onion and tomatoes. Serve with stoned wheat or other plain crackers.

Sara Cline

SAUSAGE BALLS

1 lb. pork sausage
2 c. Bisquick

1 lb. sharp cheese, grated

Mix ingredients by hand being sure sausage is in small pieces. Roll this mixture into small balls and bake at 375 degrees for 10-15 minutes. Stores well for parties later.

Margaret Ritchie

CHRISTMAS PUNCH

2 pkgs. Tropical Punch flavored Ginger ale
 Kool-Aid (no sugar)
1 can unsweetened pineapple
 juice

Combine Kool-Aid with pineapple juice in a gallon container; finish filling container with water. Chill. To serve mix equal parts of punch mix with equal parts ginger ale.

Tammie Miller

GRAPE JUICE WINE

3 (6 oz.) cans frozen grape juice 3 or 4 c. sugar
1 pkg. dry yeast Warm water to fill 1 gal. jug

Mix thoroughly in gallon jug. Put a balloon on top and fasten with rubber band. Balloon will inflate. Pores in balloon allow gas to escape. When balloon is flat, wine is ready.
Beautiful clear wine, and very good.

Colleen Blackburn

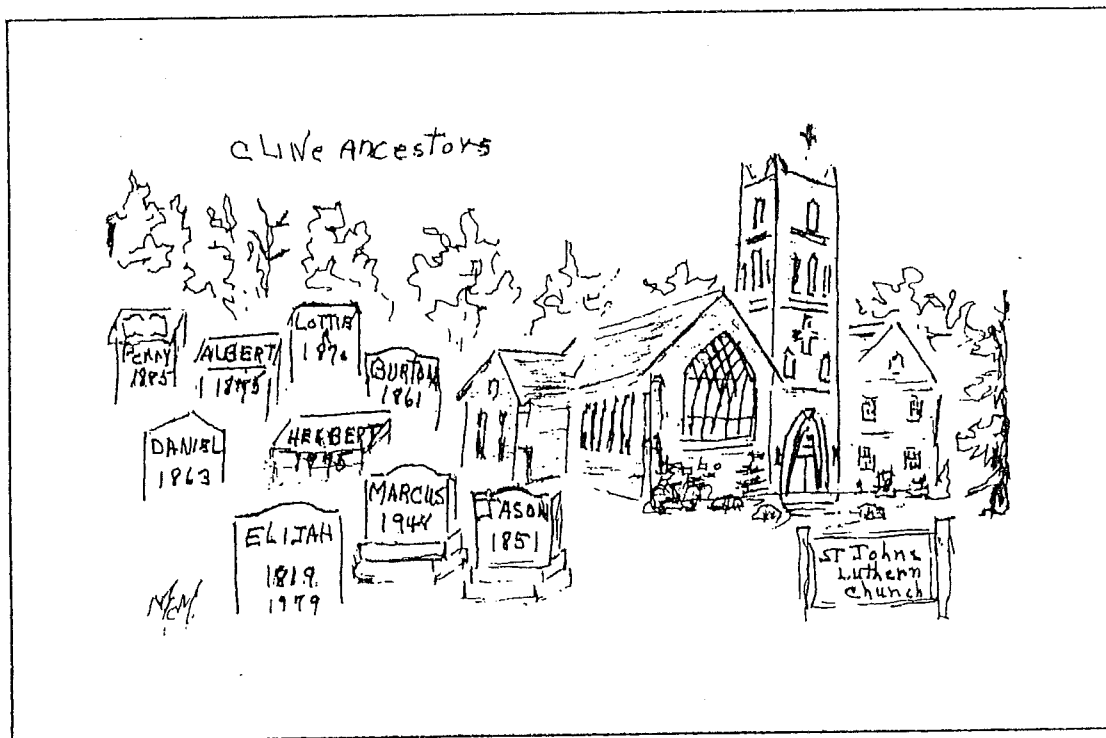
CHRISTMAS RUSSIAN TEA

3 qts. water Juice of: 2 lemons, 3 oranges
1 tsp. cinnamon (can substitute frozen OJ)
1 tsp. ground cloves 1 c. sugar
4 tea bags

Bring water to a boil. Add next 3 ingredients. Steep for 5 minutes then strain. Add remainder of ingredients. Serve.
Note: Keeps in refrigerator well for days to come!

Pat Morgan

Soups and Salads



Cline Ancestors

Buried at St. John's Lutheran Church
5 miles north of Conover, North Carolina

Elijah Cline
Perry Cline
Albert Cline

Herbert Cline
Daniel Cline
Marcus Cline

Jason Cline
Lottie Cline
Burton Cline

GAZPACHO

In our family, gazpacho and summer go together like "love and marriage" especially when the first fresh tomatoes come off the vine.

1/2 sm. onion, quartered	1 tsp. salt
1/2 green pepper, quartered	1/4 tsp. pepper
3 tomatoes, quartered	2 tbsp. oil
1 sm. cucumber, peeled and sliced	3 tbsp. vinegar
	1/4 c. water

Put all ingredients into a blender and mix for 4 seconds only. Serve chilled, may be topped with croutons.

Metaleen Cline Morgan Thomas

CREAMY ONION SOUP

1 lg. onion, chopped	1 can evaporated milk (diluted with 1/2 c. water)
1 tbsp. margarine	Salt and pepper to taste
2 tbsp. flour	

Saute onions in melted margarine in saucepan until tender. Add milk mixed with flour. Add salt and pepper. Simmer on low heat until slightly thickened.

Carolyn Cline

MORGAN'S VEGETABLE SOUP

1-2 lbs. beef, cubed	2 celery stalks, cubed
1 tbsp. oil, margarine or butter	2 onions, diced
1 clove garlic, diced	Salt and pepper
1 1/2 c. water	1 can tomatoes
4-5 potatoes, cubed	1 can tomato paste
2 carrots, cubed	

In large Dutch oven, brown beef and garlic in oil. Add water, bring to a boil, reduce heat, simmer 40 minutes. Add remainder of ingredients, bring back to a boil, reduce heat, simmer 30 minutes adding more water if necessary. Correct seasoning.

My family grew up eating this soup.

Pat Morgan

BROCCOLI SALAD

3 stalks broccoli, chopped
1 c. diced red onion
1 c. raisins

1/2 lb. bacon, cooked and
crumbled
1 c. sunflower seeds

DRESSING:

1 c. Miracle Whip or mayonnaise 1 tsp. vinegar
1/4 c. sugar

Mix dressing and pour over broccoli, raisins and onions. Refrigerate overnight. Before serving add bacon and sunflower seeds.

Linda Cline Huggins

CARROT AND RAISIN SALAD

This is one of the many ways I discovered for using my mother's All Purpose Salad Dressing (also included in this Cline cookbook).

3 carrots, grated
1/4 c. chopped pecans
1/3 c. raisins

1/2 c. All Purpose Salad
Dressing

Mix all ingredients. Let stand in refrigerator at least 1/2 to 1 hour before serving.

Metaleen Cline Morgan Thomas

EVAN'S COLE SLAW

1 head cabbage, chopped	3 tbsp. mayonnaise
1 onion, chopped	2 tbsp. mustard
1 or 2 carrots, chopped	1 tbsp. catsup
Salt and pepper to taste	1 tbsp. oil
2 tbsp. sweet salad cubes	2 tbsp. dill salad cubes

Mix cabbage, onion and carrots and sprinkle with salt and pepper. Add sweet and dill salad cubes.

Combine mayonnaise, mustard, catsup and oil and pour over vegetables. Toss until evenly coated. Refrigerate until served.

Evan Miller

LAYERED CABBAGE SLAW

1 med. cabbage, shredded	1 c. vinegar
2 med. onions in rings	1 tsp. salt
1 tsp. celery seed	Pepper to taste
1 tsp. dry mustard	1 c. salad oil
1 c. sugar	

Alternate cabbage and onions in a bowl. Combine remaining ingredients, except oil, in saucepan. Bring to a boil; lower heat, add oil. Simmer 5 minutes. Pour over layers of vegetables. Chill 24 hours.

Alison Cline

COTTAGE CHEESE SALAD

1 c. cottage cheese	1/2 tsp. salt
1/4 c. carrots, grated very fine	1/4 tsp. dry basil
1/4 c. chopped celery	1 tbsp. chopped fresh parsley or
1/4 c. chopped onion or fresh	1 tsp. dry parsley
chives or mixed	White or black pepper to taste
1/4 c. chopped green pepper	

Mix all ingredients well. Let chill 3 to 4 hours or overnight to blend flavors. Serve on a bed of lettuce with a thick slice of tomato.

This may be decorated on top with thin wedges of small tomatoes and a bit of green pepper, skin side up in the center for a design.

This also makes a good sandwich.

Pauline Baker Herman

FRESH FRUIT SUPREME

5 bananas, peeled and sliced
3 apples, diced
2 (11 oz.) cans mandarin oranges, drained
2 c. fresh Thompson seedless grapes
1 (1 lb. 4 oz.) can pineapple chunks, drained (save $\frac{3}{4}$ c. of the juice)

BOILED DRESSING:

$\frac{1}{2}$ c. sugar
2 tbsp. cornstarch
Juice and grated rind of 1 orange
Juice and grated rind of 1 lemon
 $\frac{3}{4}$ c. pineapple juice
 $\frac{1}{4}$ c. water
Pinch salt

Mix all the drained fruit together. Cover with warm boiled dressing. Be sure to submerge all fruit in the dressing; cover and allow to chill a day or two before serving. Best if bananas are added just before serving.

Boiled Dressing: Mix sugar with cornstarch. Add juices, rind, water and salt. Cook gently until the dressing becomes clear. Cool until warm and pour over the fruit.

Colleen Blackburn

FROZEN FRUIT SALAD

1 (#2) can fruit cocktail
 $\frac{1}{2}$ c. whipped cream
 $\frac{1}{2}$ c. mayonnaise or salad dressing
1 tbsp. flour

Add flour to fruit juice and cook to thicken. Remove from heat. When cool, add mayonnaise, whipped cream and fruit. Freeze.

Clara Kiser

GREEN PEA SALAD

- | | |
|---|---------------------------------|
| 1 sm. head lettuce | 6 green onions, sliced |
| 1/2 head (med. size) cauliflower | 6 radishes, sliced |
| 1/2 green pepper | 1 c. sour cream blended with: |
| 1 (10 oz.) pkg. frozen green peas,
thawed and cooked 5
minutes and drained well | 1/2 c. mayonnaise |
| 1 c. celery, chopped | 1 c. shredded cheese (optional) |
| | Ranch Original Salad Dressing |

Toss all vegetables together. Sprinkle dry dressing mixture over vegetables and toss together lightly. Cover and refrigerate overnight to blend flavors. Line crystal bowl with fresh lettuce. Pour the pea salad over lettuce.

Season pea mixture with salt and pepper. 1 small cucumber, cubed and a tomato, cubed and seeded is good.

Pauline Baker Herman

JELLO SALAD

- | | |
|--|--------------------------------|
| 2 sm. or 1 lg. box orange Jello | 1/2 c. sugar |
| 1 lg. can pineapple, drain and
save juice | 1/2 c. pineapple juice |
| 1 can mandarin oranges | 2 tbsp. butter |
| 2 lg. bananas | 3 oz. cream cheese |
| 3 c. sm. marshmallows | 1 (12 oz.) container Cool Whip |
| 1 egg | 1/2 c. nuts |

Mix Jello with 2 cups hot water and 1 cup cold. Cool. Put pineapple, oranges and bananas in Jello. Cover with marshmallows. Put in refrigerator until set.

In small saucepan, cook egg, sugar, pineapple juice and butter until thick. Put in cream cheese and let cool. Mix with Cool Whip, spread on top of Jello. Sprinkle with nuts.

Wanda Taylor

ETHINGTON'S TURKEY SALAD

Turkey chunks
Diced celery
Diced pecans

Grapes cut in half, optional
Mayonnaise or salad dressing

Mix all ingredients together.

Pat Morgan

VEGETABLE SALAD

1 qt. jar green beans (or 1 lg. can) 1 onion, chopped
1 can green peas 1/4 c. pimento, chopped
4 stalks celery, diced 1/2 c. pecans, chopped
1 green pepper, diced

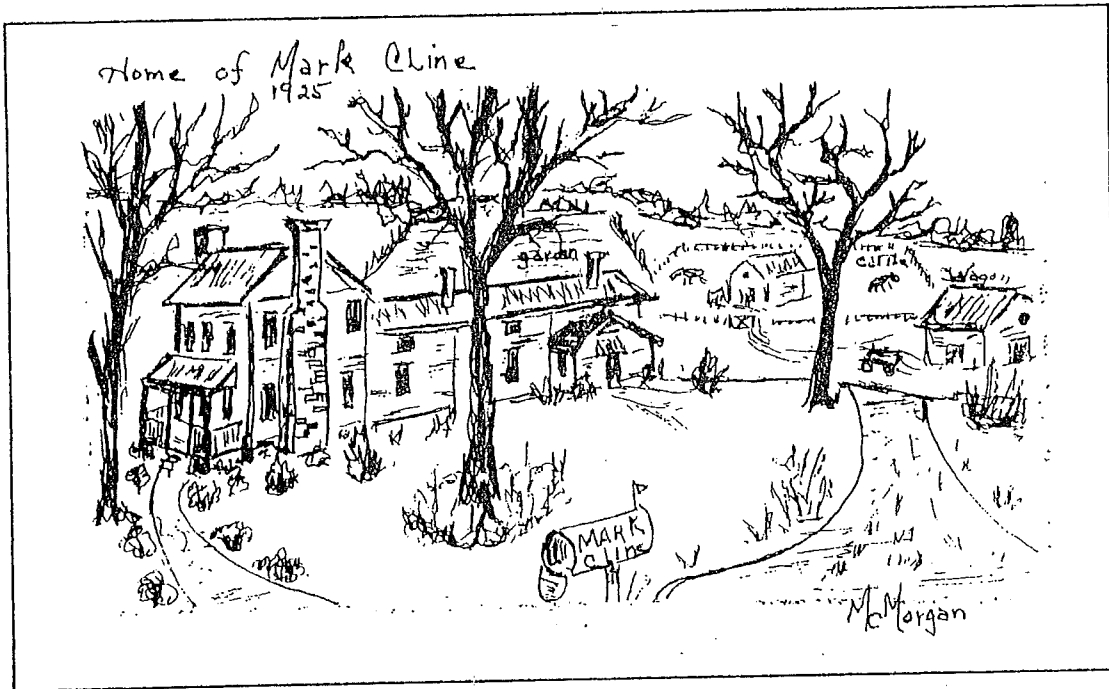
DRESSING:

1 1/2 c. sugar 1 tsp. salt
1 c. vinegar 1/4 tsp. paprika
2 tbsp. salad oil

Combine vegetables. Mix dressing ingredients and pour over salad.
Cover and refrigerate for 24 hours. Drain before serving.
This is very crunchy and colorful.

Beverly Noe

Bread



Home of Marcus (Mark) Cline
married
California Frye

8 children (7 girls, 1 boy)

children.....spouses
Ed.....Carrie Hinkle
Fannie.....Robert Drum
Bessie.....Ed Smith
Ivey.....Noah Deal

children.....spouses
Pearl.....Lee Hunsucker
Vertie.....Cleveland Hunsucker
Mattie.....Herbert Reitzel
Era.....never married

HOPS FOR HOMEMADE BREAD

Hops was used in Catawba County, Clines Township, for yeast bread (light bread). My brothers used it for homebrew. My mother (Zettie Cline Baker) and grandmother (Linnie Barringer Cline) used it for bread making.

Hops is a vine of husky growth. It is covered with a small white bloom in early summer. When it blooms off, it forms a pod about the size of two large cherries. These are what we pick to make yeast. Pick when ripe, wash and boil them about 20 to 25 minutes. Cool and strain. Use the liquid for yeast.

Pauline Baker Herman

POTATO YEAST (VERSION II)

From my mother, Zettie Cline Baker, and my Grandmother, Linnie Barringer Cline.

2 med. sized white potatoes	3/4 tsp. salt
2 c. water	2 tbsp. sugar
1 c. flour	3 c. cornmeal

Peel and chop potatoes and boil in the water. Mash in water and cool to lukewarm. Add remaining ingredients and crumble into small bits, the size of a marble or make into small square cakes. Dry quickly as possible in dry air. Store in cheesecloth bags, paper bags or jars, but do not seal. Use 1 cake yeast, soak in 2 cups lukewarm water until soft to make bread dough in the usual way.

Pauline Baker Herman

SOURDOUGH BREAD (PART II)

**1 pkg. dry yeast
2 c. warm water
12 c. flour
2 tbsp. salt

3 c. starter
1/2 c. cooking oil
1/4 c. sugar

In large bowl dissolve yeast in warm water. When bubbles start to form, add starter, oil, sugar and salt. Mix together and add flour (I use 8 cups bread flour and 4 cups plain flour). Hold out 1 cup flour and add if necessary to make a stiff dough. Mix well.

Coat dough with oil to prevent drying out. Cover bowl with plastic wrap and let set at room temperature until double in bulk. Then work dough on a floured surface about 5 minutes, divide into 6 parts. Form into loaf by flattening out, roll and pinch together. Place in loaf pans seam side down and coat with oil to prevent drying. Cover with plastic wrap.

When loaves have doubled in size, bake in a 375 degree oven about 30 minutes. Bread will sound hollow when thumped when done. Remove from pans, cool and wrap to store.

**The yeast reduces the amount of time for dough to rise. You may omit it for the more traditional recipe, but rising time will be about 12 hours.

Beverly Noe

WHOLE WHEAT REFRIGERATOR ROLLS

2 pkgs. (1/4 oz. each) active dry yeast	3 1/2 to 4 c. all-purpose flour, divided
2 c. warm water (110 to 115 degrees)	1 egg
1/2 c. sugar	1/4 c. vegetable oil
2 tsp. salt	2 c. whole wheat flour

In a mixing bowl, dissolve yeast in water. Let stand 5 minutes. Blend in sugar, salt and 3 cups all-purpose flour at low speed until moistened; beat 2 minutes at medium speed. Beat in egg and oil. By hand, gradually stir in whole wheat flour and enough remaining all-purpose flour to make a soft dough.

Turn out onto a lightly floured surface. Knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled or cover and refrigerate overnight. Punch dough down and form into dinner size rolls. Place on greased baking sheets. Cover and let rise until doubled, about 1 hour for dough prepared the same day or 1-2 hours for refrigerated dough.

Bake at 375 for 10-12 minutes or until light golden brown. Serve warm. If desired, dough may be kept up to 4 days in the refrigerator. Punch down daily. Yield: 2 dozen.

For easy refrigerator rolls, use 5 to 6 cups all-purpose flour and omit whole wheat flour.

Elna Anne Paulson

BISCUITS

2 c. self-rising flour	2/3 c. milk
1/3 c. shortening	

Combine flour and shortening until crumbly. Stir in milk to form dough. Turn out on waxed paper and knead 6 or 8 times. Roll to 1/4 - 1/2 inch thickness. Cut out with biscuit cutter and bake on ungreased baking sheet at 425 degrees until golden brown (10-15 minutes). Serve hot.

Connie Wright

MEXICAN CORNBREAD

2 c. cornmeal	1 c. oil
1 c. flour	2 c. milk
1 tsp. salt	1 c. creamed corn
1 tsp. soda	2 c. chopped onions
4 eggs	1 c. sharp Cheddar cheese, grated
6 Mexican hot peppers, chopped	

Combine all ingredients. Bake in large pan at 350 degrees for 1 hour.

This makes a lot of cornbread and it freezes well.

Colleen Blackburn

BREAKFAST MUFFINS

1/3 c. shortening	1/4 tsp. nutmeg
1/2 c. sugar	1/2 c. milk
1 egg	3/4 c. sugar
1 1/2 c. flour	1 1/2 tsp. cinnamon
1 1/2 tsp. baking powder	3/4 c. margarine, melted
1/2 tsp. salt	

Grease and flour 12 muffin tins. Cream together shortening and sugar. Add remaining ingredients and spoon into muffin tins. Bake at 350 degrees 18-20 minutes.

Combine 3/4 cup sugar and cinnamon. When muffins are done, dip in melted margarine, then sugar/cinnamon mixture.

Connie Wright

CINNAMON TOAST

1 c. soft brown sugar

2 tsp. cinnamon

Mix sugar and cinnamon. Toast sliced bread on one side only. Remove from oven, butter untoasted side. Spread with a thick layer of sugar and cinnamon. Return to oven about 6 inches below broiler and cook slowly until sugar is melted and bubbling and bread is delicately brown and crisp on edges. Remove from oven. Cut in strips and serve at once.

Variation: Use 1/2 cup honey mixed with 2 tablespoons lemon juice for topping. Trim crusts, and slice diagonally.

Clara Kiser

CRANBERRY BREAD

2 c. whole wheat flour	1/2 c. butter, melted
2 c. all-purpose flour	The rind of 1 whole orange
1 tbsp. baking powder	1 1/2 c. fresh orange juice
1 tsp. baking soda	2 eggs, beaten
1 tsp. salt	2 c. fresh cranberries, cut into
1 1/2 tsp. cinnamon	1/4's
1/2 tsp. nutmeg	1 c. chopped pecans or walnuts
1 c. brown sugar	2/3 c. raisins
1 c. white sugar	

Chop cranberries and nuts, mix with raisins. Grate orange rind and add to orange juice; set aside.

Sift all dry ingredients together. Add butter and mix until mixture resembles a coarse meal. Add eggs to orange juice and then add to dry ingredients. Mix just enough to moisten. Stir in nuts, raisins and cranberries.

After a good mix, turn into 2 greased and floured 9x5 loaf pans. Bake at 350 for at least 1 hour or until tester comes out clean. Cool about 20 minutes then remove from pans and cool thoroughly. Wrap in foil. Store in refrigerator or freezer. Slices better and tastes better after a few days.

Sara Cline

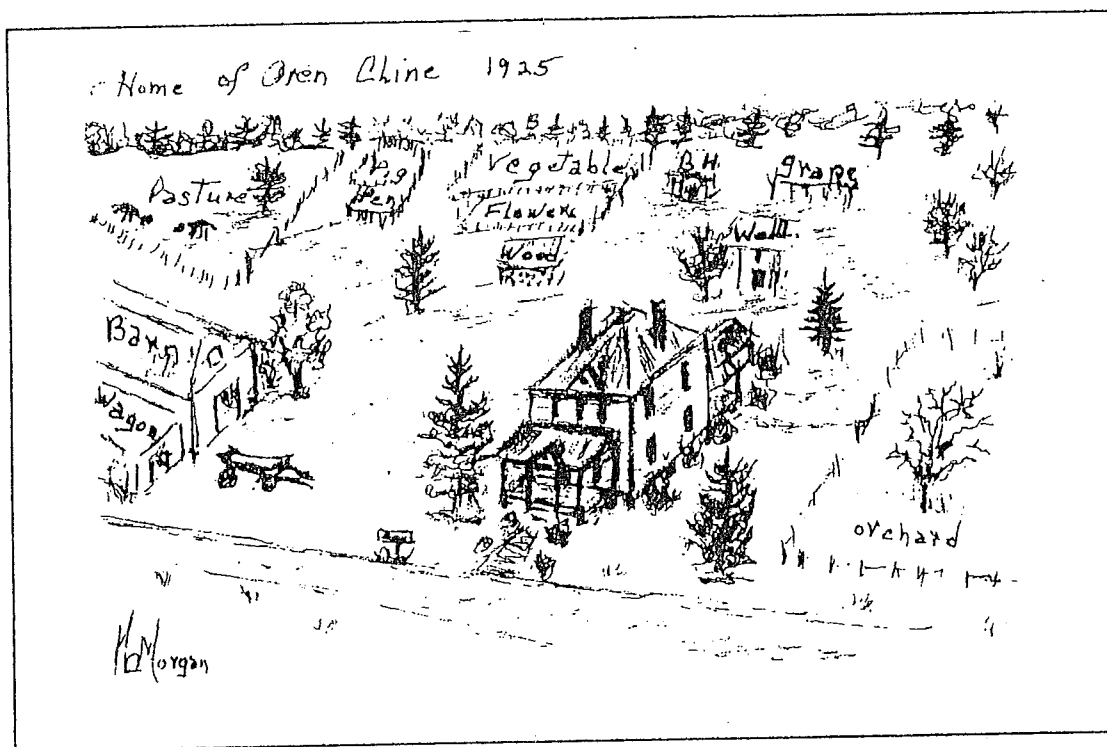
REFRIGERATOR ROLLS

2 packets of yeast (not the rapid rise)	2 beaten eggs
1 1/2 c. lukewarm water	1/2 c. melted shortening (lukewarm)
2 tsp. salt	5 to 6 c. all-purpose flour
1/2 c. sugar	

Dissolve yeast in water. Add salt, sugar, eggs and shortening. Beat well. Add flour, one cup at a time, mixing well after each addition. Remove from bowl and knead on floured board five minutes. Place in a covered bowl and refrigerate overnight. Remove and make into type desired. Bake at 450 until golden brown. (Dough can be refrigerated for one week.)

John Cline

Main Dishes



Oren Cline
 married
 Anna Yount (1st)
 Edith Lail (2nd)

malesspouses
 Allen YountHenrietta Hawn
 Glenn LeroyGlennie Lail
 Oren Lauren.....Martha Deal

femalesspouses
 Geraldine Elizabeth .. Clarence Price
 Laura Lucille.....Julian C. Lail
 Carolyn Imogene (mother was Edith)

JOE'S BEEF STEW

2 lbs. stew beef
4 or 5 carrots, thickly sliced
4 potatoes, quartered
4 med. onions

1/2 tsp. minced garlic
2 tsp. onion flakes
Salt and black pepper to taste

Trim excess fat and cut beef into small uniform pieces. Cover with water and add garlic, onion flakes, salt and pepper. Bring to a rapid boil and keep sides of pot scraped down into water. Cover pot and reduce heat. Simmer for about 2 hours. Add carrots and cook 10 minutes, then add potatoes and whole, peeled onions. Continue cooking 15 or 20 minutes. Makes 4 servings.

Best served with cornbread.

Joe Blackburn

BEEF STROGANOFF

2 lbs. round steak cut in squares
1 can cream of mushroom soup
1 env. dry onion soup mix

1 c. sour cream
2 tbsp. flour

Brown steak in small amount of fat, then cover with water and cook until very little water is left in pan. Add flour and dry soup mixture, then add sour cream and mushroom soup. Cook just a minute and serve over cooked noodles.

Colleen Blackburn

MARINATED FLANK STEAK

1 flank steak, about 1 1/2 lbs.	2 tbsp. fresh rosemary (or 1 tsp. dried)
1/4 c. soy sauce	Lots of black pepper, fresh ground is best
1/4 c. sherry	
1/4 c. olive oil	
2 cloves garlic, chopped fine	

Make shallow diagonal cuts on both sides of steak. Press garlic, rosemary and pepper into both sides of steak. Mix liquids and pour over steak in a glass dish. Cover with plastic wrap. Refrigerate at least 8 hours, turning often. Return to room temperature before grilling.

Grill 12-15 minutes turning every 3 minutes. Brush with marinade if desired. Remove steak to very hot platter and slice into thin diagonal slices. Serve immediately. Serves 4.

Sara Cline

PORCUPINE BALLS

When I was a little girl, I attended second grade in Hopkinsville, KY. This was my favorite food served in their lunchroom. When I had small children of my own, I experimented with many combinations. This was closest to the "Porcupine Balls" served long ago at a little school in Kentucky. My children loved it as much as I did.

1 lb. ground beef	1/2 tsp. Lawry's seasoned pepper
1/3 c. uncooked rice	1 qt. or 2 lg. cans tomatoes
1/4 c. milk	1 c. water
1 egg	1 lg. onion, chopped
1 tsp. Lawry's seasoned salt	1 tsp. chili powder

Combine first six ingredients and shape into balls about 1 1/2 inches in diameter. Brown in skillet on all sides.

While browning meatballs, combine remaining ingredients in Dutch oven or large saucepan. Bring to a boil. Drop browned meatballs into boiling tomato mixture, cover and reduce heat. Cook slowly for 1 1/2 hours.

Colleen Blackburn

TOBY'S BARBECUE CHICKEN

Anytime the Metaleen Cline Morgan family gets together, one meal will always be barbecue chicken, simply because of the delicious sauce that is used. It was created by my brother, Toby, and his family.

1-2 chickens, cut into pieces (or
pork chops)

BARBECUE SAUCE:

1 1/2 c. tomato catsup
1/4 to 1/2 c. Worcestershire
sauce
Garlic powder to taste

1/2 c. brown sugar
1/4 c. vinegar (less to taste)
Chili powder to taste
Salt and pepper to taste

Simmer chicken in water for 30-45 minutes. Drain. Mix remaining ingredients together and brush over chicken while grilling it to a rich brown color over charcoal (about 15 minutes).

Also good on pork chops, meat loaf, baked potato or for dunking with French bread.

Metaleen Cline Morgan Thomas

CHICKEN BREAST SUPREME

Mix together:

2 cans mushroom soup
1 sm. carton sour cream

1 med. can chopped mushrooms

Place 6-8 boneless chicken breasts in dish. Pour above mixture over chicken. Place sliced almonds on top. Bake uncovered 45 minutes to 1 hour at 325.

Linda Cline Huggins

CHICKEN 'N DUMPLINGS

1 lg. broiler or fryer
1 qt. water
1 tsp. minced onion
Salt and pepper to taste

1 tsp. poultry powder
1 bouillon cube can be added if
desired

Boil chicken until well done. Remove from bones and break into small pieces. Add enough water to make a quart of broth.
Drop in dumplings, made up of:

2 c. sifted flour
2/3 c. milk
1 beaten egg

3 tbsp. shortening
Salt and pepper to taste

Sift all dry ingredients. Add egg, melted shortening and milk to make stiff, moist batter. Drop by teaspoon into boiling broth, cover and cook for 20 minutes.

Margaret Ritchie

MAMAL'S CHICKEN DUMPLINS

I used to go to my grandmother's house hoping she had fixed chicken dumplins, my all time favorite from her kitchen. She was the second wife of D. F. Cline.

1 chicken breast
1 c. flour
1 1/2 tsp. baking powder

1/2 tsp. salt
2 tbsp. Crisco
1/4 c. milk

Cook chicken breast in water with a few shakes of salt, pepper and sage if available, about an hour. Debone chicken and return to pot.

Mix flour, baking powder and salt. Cut in Crisco. Add milk and stir with a fork until all sticks together. Knead a little and roll out on a floured board. Cut into 1 inch squares. Drop into chicken broth. Cook covered 15-20 minutes. Check seasonings, add more salt and pepper if needed.

Metaleen Cline Morgan Thomas

CHICKEN POT PIE

This recipe was passed down by my mother, Geraldine Cline Price. It was a favorite at corn shuckings which were major socials through the 1930's and still today at much anticipated "Pot Pie Suppers" held in the fall and winter by many churches in Catawba County. In those days, the dough was made from scratch, however, I use the frozen dough and remove the skin and fat from the hen. My mother learned to make this from her mother, Anna Yount Cline.

1 baking hen

1 pkg. frozen yeast rolls

Cover hen with water and cook until tender, adding salt to taste. Remove meat from bones, reserving broth.

Following package directions, let yeast rolls rise until double. Beginning with chicken, alternate layers of meat and dough around edges of large pot, leaving a well in the center. Bring broth to a boil and pour into well. Cover pot and cook for thirty minutes.

CAUTION: DO NOT open pot while cooking lest the dumplings become sad and heavy.

Serve hot.

Colleen Blackburn

CREAMY BAKED CHICKEN BREAST

8 chicken breast halves (skinned and boned)	1/4 c. water or broth
8 slices Swiss cheese	1 c. herb-seasoned stuffing mix
1 (10 3/4 oz.) can cream of chicken soup	1/4 c. butter or margarine

Arrange chicken in greased 9x13 inch baking dish. Top with cheese slices.

Combine undiluted soup and water or broth and stir well. Spoon evenly over chicken. Sprinkle with stuffing mix, drizzle butter over crumbs.

Bake at 350 for 45 to 55 minutes. Yield: 8 servings.

Lucille Cline Lail

BAKED HAM WITH GLAZES

Bake ham at 325 until tender or use a 4 pound Hostess canned ham. Brush one of the glazes below over ham the last hour of baking.

HONEY-ORANGE GLAZE:

1 c. honey	1/4 tsp. cloves
2 tbsp. orange juice	1/4 tsp. nutmeg

PINEAPPLE GLAZE:

1 1/2 c. brown sugar	1 tbsp. prepared mustard
2 c. crushed pineapple with juice	2 tbsp. cornstarch

Cook until thick and clear. Use as a glaze while baking or serve with baked ham.

MUSTARD SAUCE:

1/2 stick butter or margarine	1/4 c. prepared mustard
1/4 c. brown sugar	2 egg yolks
1/4 c. vinegar	

Mix all ingredients and cook until thick, stirring constantly to keep from scorching. Serve with baked ham.

Pauline Baker Herman

EASY CHICKEN PIE

1 cooked chicken	1/4 tsp. pepper
1 1/4 c. chicken broth	1/2 tsp. salt
1 can mushroom soup	1 tsp. baking powder
1 c. self-rising flour	1/2 stick melted margarine
1 c. milk	

Remove bones and skin from chicken. Cut or tear into small pieces. Combine with broth and soup in saucepan and bring to a boil. Pour into 10x13 pan.

Combine remaining ingredients and pour over chicken. Bake at 425 degrees for 30 minutes.

Connie Wright

PARMESAN BAKED CHICKEN

2-3 lbs. chicken pieces	1/4 tsp. thyme
3/4 c. old fashion oatmeal	1/2 tsp. black pepper
1/3 c. grated Parmesan cheese	1/4 to 1/2 c. butter, melted
1/3 c. almonds, sliced	1 lg. clove garlic, finely chopped
1 tsp. salt	

Rinse chicken pieces in cold water and pat dry. Put next six ingredients in a blender and blend just until mixed and oatmeal and almonds are chopped some. Put this mixture in a shallow bowl.

Microwave butter with garlic until melted. Using pastry brush put butter on chicken pieces and roll in dry mixture. Place chicken in lightly oiled baking dish. Bake at 375 about 1 hour until done but not dry. This is a good recipe for skinned chicken.

Shelley Cline

SOUTHERN FRIED CHICKEN

1 (3-4 lb.) frying chicken, cut up	Salt
Flour	Pepper (I use a lot)

Heat oil in a large heavy skillet until hot. Dredge chicken well in flour, salt and pepper. Carefully place skin side down in hot oil, don't crowd too much. Reduce heat to medium hot. Do not pierce chicken with fork. When good and brown, turn and brown on other side. Test for doneness. Remove from pan, drain on paper towels.

If I'm fixing a lot of chicken, to save time, I will lightly brown chicken, more brown on top than bottom, then put it on a baking pan and oven cook it about 45 minutes or an hour, depending on how much I have in oven.

GRAVY:

Drain most of oil out of frying pan, add a couple of tablespoons of flour, brown flour lightly, at same time scraping "crunchies" loose from pan. (This is what makes good gravy.) Slowly add milk to pan, stirring constantly until you get amount and consistency you want. Salt and pepper to taste.

*Variation: If I'm also fixing potatoes, I use the hot potato broth instead of milk, but don't add salt. Season with pepper to taste.

Beverly Noe

TURKEY DRESSING

This recipe goes all the way back to my great grandmother, Anna Yount Cline. She died at age 42 long before my grandmother, Geraldine Cline Price, ever married. Wonderful even before it's baked.

1 lg. loaf white bread, toasted and torn into sm. pieces	1 cooked turkey neck with broth
4 lg. potatoes	4 eggs, beaten
4 ribs celery, chopped	Salt
2 lg. onions, chopped	Black pepper
3 hard cooked eggs, chopped	1 tbsp. poultry seasoning
	1 tbsp. sage

Remove meat from turkey neck bones and chop. Cube potatoes and boil in salted water until tender. Remove from heat and mash finely to make a thick broth.

Combine toasted bread, celery, onions, chopped eggs, potato broth, turkey and broth (reserve half if making gravy), beaten eggs, poultry seasoning, sage and salt and pepper to taste. Texture should be moist. Stuff turkey; spread remaining dressing in greased baking pan. Bake at 350 degrees until brown. Be sure to keep refrigerated until ready to bake.

Connie Wright

SMITHFIELD HAM AND CHICKEN

This is my family's favorite Christmas entree.

12 chicken breast halves, skinless, boneless	1 sm. can sliced mushrooms
12 slices Smithfield Country Ham	6 tbsp. nonfat yogurt
1 can cream of chicken soup	1/2 tsp. thyme
1 can cream of mushroom soup	1/4 tsp. garlic powder
	Cover with fresh ground pepper

Wrap chicken breasts with ham slices and place in baking dish. Combine the next six ingredients and pour over the wrapped chicken. Cover with ground pepper. Bake at 350. Loosely cover for the first 30 minutes and continue baking uncovered about 30 minutes or until done. 12 servings.

Better the next day.

Sara Cline

BAKED HAM

Select medium size ham. Place in pan with rack to hold it off bottom of pan. Put skin side down and place in hot oven for 15 to 20 minutes with heat hot enough to sear outside. Reduce heat to 275 and bake 20 minutes to the pound.

Never cover, have an open pan. When done, cool sufficiently to handle and remove skin. Rub with a bit of mustard (dry or mixed), and then rub all over with brown sugar as much as will soak in. Cover skin side with bread crumbs and brown in quick oven.

Sweet spiced vinegar is sometimes used with mustard. Pineapple slices baked on top of ham also add to flavor.

Clara Kiser

QUICHE LORRAINE

1/2 c. mayonnaise
1/2 c. canned milk
2 eggs
1 tbsp. cornstarch
1/2 lb. extra sharp Cheddar
cheese

1/3 c. onion
1/2 lb. ham bits or Canadian
bacon

Combine all ingredients. Pour into a baked pie shell. Bake at 350 for 40 minutes.

Metaleen Cline Morgan

SAUSAGE AND RICE CASSEROLE

1 lb. sausage
1 c. rice
6 green onions
1 c. chopped celery
2 sm. cans mushrooms

2 pkgs. dry noodle soup
(Liptons)
1 pkg. sliced almonds (4 oz. or
more)

Boil soup mix and mushroom juice in 1 quart of water. Brown sausage and rice. Add onions, celery and mushrooms. Add soup and 1/2 of the almonds. Put in casserole and bake 1 hour at 350. About 15 minutes before it is done, sprinkle the remaining almonds over the top of the casserole.

Elna Anne Paulson

LIVER MUSH

I learned to make this from my grandmother, Geraldine Cline Price, when I was about 12 years old.

1 hog liver	Cornmeal
1 hog heart	Flour
Hog light (lungs)	Salt
Hog head	Black pepper
Scraps of pork trimmed from other parts of animal	

Cook meat in large pot of salted water until tender (when it falls off bone). Grind meat and return to broth. Add black pepper to taste. Bring to a boil.

Combine 3 parts cornmeal with 1 part flour and sift through fingers into boiling broth and meat mixture, stirring constantly to prevent any lumps. Continue until mixture becomes too thick to stir. Immediately pour into greased pans and let cool at room temperature. Cover and keep refrigerated.

This is good eaten while warm or chilled and sliced to eat on crackers. Mostly it is sliced and fried until golden brown and served at breakfast with eggs.

For a special treat to be eaten at dinner or supper, some of the ground meat would be set aside and slowly browned in a skillet with chopped onions. This was called hash.

Beverly Noe

Vegetables



Jason Jerome Cline
 married
 Candice C. Miller

femalesspouses
 CordieCharles Hefner
 Jennie.....Perry Hefner
 Anna.....Marion Hunsucker
 Luella.....Herman Cline

malesspouses
 Albert.....Effie Barringer
 David Festus ...Metta S.E. Stine
 Herbert.....Olive Jinkenson
 Wilburn.....Stella Stagg
 Russell.....Daisy Deaton

BAKED BEANS

4 slices bacon
1/2 c. chopped onion
2 (16 oz.) cans pork and beans

2 tbsp. brown sugar
1 tbsp. Worcestershire sauce
1 tsp. dry mustard

Cook bacon, reserve 2 tablespoons of drippings in fry pan. Crumble bacon. Saute onion in bacon drippings. Do not brown. Add with bacon to remaining ingredients. Bake in 1 1/2 quart bean pot or casserole dish at 350 degrees for 45 minutes to 1 hour.

Naomi Cline Brown

BAKED BEANS

3 cans pork-n-beans
1/2 lb. ground beef
Chopped green peppers

Chopped onion
Barbecue sauce
Brown sugar

Brown beef, drain fat. Add remaining ingredients to taste. Cook in slow cooker 3-5 hours. Can be doubled easily.

Tammie Miller

BROCCOLI CASSEROLE

2 eggs
1 stick butter or margarine
(melted)
1 chopped onion

1 can cream of mushroom soup
1/2 c. mayonnaise
1 c. grated Cheddar cheese
2 pkgs. frozen chopped broccoli

Mix all ingredients while broccoli cooks according to package directions. Drain broccoli. Place broccoli in buttered two quart casserole baking dish. Pour mixture over top, then crumble Ritz crackers over top to cover. Bake at 350 degrees for 30 to 40 minutes until brown. Serves 6 people.

Naomi Cline Brown

GRANDMA'S HOT SLAW

My grandmother, Vertie Cline Hunsucker, always served hot slaw every time I visited her. This was her favorite way of cooking cabbage.

1 tbsp. butter	Salt to taste
1/2 tbsp. bacon drippings	3/4 c. sweet cream
5-6 c. shredded cabbage (fresh and green is best)	1 tbsp. vinegar or less if desired
1/2 c. hot water	Dash black pepper

In 3 quart saucepan, melt butter and bacon grease over moderate heat. Add cabbage, water, and salt. Stir to coat shreds. Cover and simmer, stirring a few times, until tender crisp, about 5 minutes or longer until water has evaporated. Add sweet cream. Bring to a quick boil. Remove from heat immediately. Gently add vinegar. Pour in serving dish. Sprinkle with a dash of black pepper. Serve while hot. Makes 4-6 servings.

Sarah Hawes

HOT SLAW

This recipe was my mother's, Mattie Cline Reitzel. I used to be able to eat this, when I didn't feel good and nothing else had a taste. Mattie Cline was the daughter of Marcus Cline.

1 lg. head cabbage	2 tbsp. vinegar
1/2 c. Crisco	Salt
1/3 - 1/2 c. water	Pepper
1/2 c. sour cream	

Chop entire head of cabbage. Put into large pot with Crisco and water. Cook cabbage until done, stirring frequently until all water is cooked out. You can add a little more water, if cabbage is not done.

When cabbage is done, take off burner. Mix sour cream and vinegar together (you can add a tablespoon of water, if you like). Pour mixture into cabbage and mix with salt. Take out of pot and sprinkle pepper on top. It is ready to serve.

Margaret Reitzel Robinson

FRESH GREEN BEANS

My mother-in-law, Glennie Cline, cooks the tastiest green beans!! This is my attempt to imitate her method.

Break young, tender green beans into about 3 inch pieces. Wash. Half-fill your favorite pot. (Mine is an 8 quart Dutch oven.) Add water to a depth of about 1 inch, salt to taste, and about 2 tablespoons of vegetable oil or other fat. Cook on medium high heat until water is almost all gone. If necessary add more hot water a little at a time. Heat can be reduced to medium. The secret is fast cooking with little or no stirring and reducing water until the pot sizzles. Careful attention is required to prevent burning!

Sara Cline

BEER-FRIED ONION RINGS

1 1/2 c. flour
1 1/2 c. beer, fresh or flat

3 or 4 lg. onions
Oil or shortening, for deep frying

Combine flour and beer; blend thoroughly. Cover and let sit at room temperature 3 hours or more. Peel onions and cut into 1/4 - 1/2 inch thick slices; separate into rings. Melt shortening in deep skillet or fryer. Frying liquid should be at least 2 inches deep. Heat to 375 degrees. Dip onion rings into batter; place in hot fat. Fry, turning once or twice, until golden and even in color. Salt to taste, transfer to paper lined tray and keep warm in preheated oven until remaining onion rings are fried. Makes about 4 servings.

Joe Blackburn

NEW POTATOES

Scrub new potatoes. Cover with water and boil until tender. Pour off hot water and cover with cold water to cool. When cool enough to handle, remove skin. Depending on size, leave whole or cut in half. Brown on all sides in hot oil. Salt and pepper while frying.

This is the way great-grandmama, Edith Cline, always fixed potatoes for family gatherings. Of course she would use bacon grease or lard, but I use vegetable oil. Whenever I think about the reunions we had at great-granddaddy's (Oren Cline), I always think of these potatoes which were everyone's favorite. I fix these in spring and summer for my family. In fact, potatoes are planted for this purpose only (a fact my husband has learned to accept).

Beverly Noe

PAN ROASTED POTATOES

Sm. red potatoes, par boiled
1/4 c. butter

1/4 c. oil
Parsley, chopped

Melt butter and oil in saucepan. Put par boiled potatoes and the butter oil mixture into a roasting pan. Coat potatoes with the butter and oil. Bake covered in a 350 degree oven for 20 minutes. Stir. Add chopped parsley. Cover and roast for another 10-20 minutes. Uncover for another 10 minutes.

Roasting time will depend on the amount of potatoes used. The potatoes should be crispy on the outside and moist on the inside.

Alison Cline

SPINACH SOUFFLE

1 c. cottage cheese	3/4 tsp. salt
1 (3 oz.) pkg. cream cheese (light)	1/8 tsp. nutmeg and pepper
2 eggs or substitute	1 (16 oz.) pkg. spinach, thawed and drained
3 tbsp. flour	
2 tbsp. melted butter	

Place all ingredients except spinach in blender. Blend well. Combine spinach with cheese mixture and pour into buttered quart dish. Set dish in pan of water. Bake at 350 about 70 minutes until set in center.

Metaleen Cline Morgan

SQUASH CASSEROLE

1 pkg. Pepperidge Farm Herb Seasoned Stuffing Mix	2 carrots, grated
1 stick butter or margarine	1 can cream of chicken soup
2-3 c. cooked squash	1/2 c. sour cream
1 sm. jar pimento	1/2 c. plain non-fat yogurt
	2 tbsp. chopped onion

Mix stuffing mix and butter and place a generous layer in baking dish. Save some of stuffing for top. Mix remaining ingredients and pour over the stuffing. Sprinkle top with reserved stuffing mix. Bake at 350 until hot and bubbling, about 40 minutes.

Sara Cline

CLARA'S SQUASH CASSEROLE

2 c. yellow squash	3 tsp. powdered milk
1 med. onion	3 or 4 slices cheese
1/2 bell pepper	2 tbsp. mayonnaise
1 egg, boiled	Dash of garlic
1 stalk celery, chopped	

Cook first three ingredients in very little water until done. Mash. Add all of remaining ingredients while squash is hot. Stir. Pour in baking dish and put a pat of margarine on top. Bake at 350 about 20 to 25 minutes.

Roberta Efird

BEN'S FAVORITE TOMOKRA (OKRA AND TOMATOES)

1 pkg. (10 oz.) frozen sliced okra (or fresh)	1 can tomatoes (or fresh)
1 med. onion, sliced	1/2 tsp. basil
1 tbsp. butter, if desired	Salt and pepper to taste

Saute onions in butter (or water to eliminate fat) until transparent. Add the rest of the ingredients, cutting tomatoes into bite size pieces, if needed. Simmer 10 minutes or until vegetables are done.

Metaleen Cline Morgan Thomas

VEGETABLE LASAGNA

2 c. (8 oz.) sliced mushrooms, precooked	1/2 c. parsley, chopped
2 c. sliced zucchini	1/4 c. Parmesan cheese
1 egg substitute, beaten	1 jar (15 3/4 oz.) prepared reduced sodium spaghetti sauce
1 1/2 c. (12 oz.) low-fat cottage cheese	7 oz. lasagna noodles
1 1/2 c. (6 oz.) low-fat shredded Mozzarella cheese	

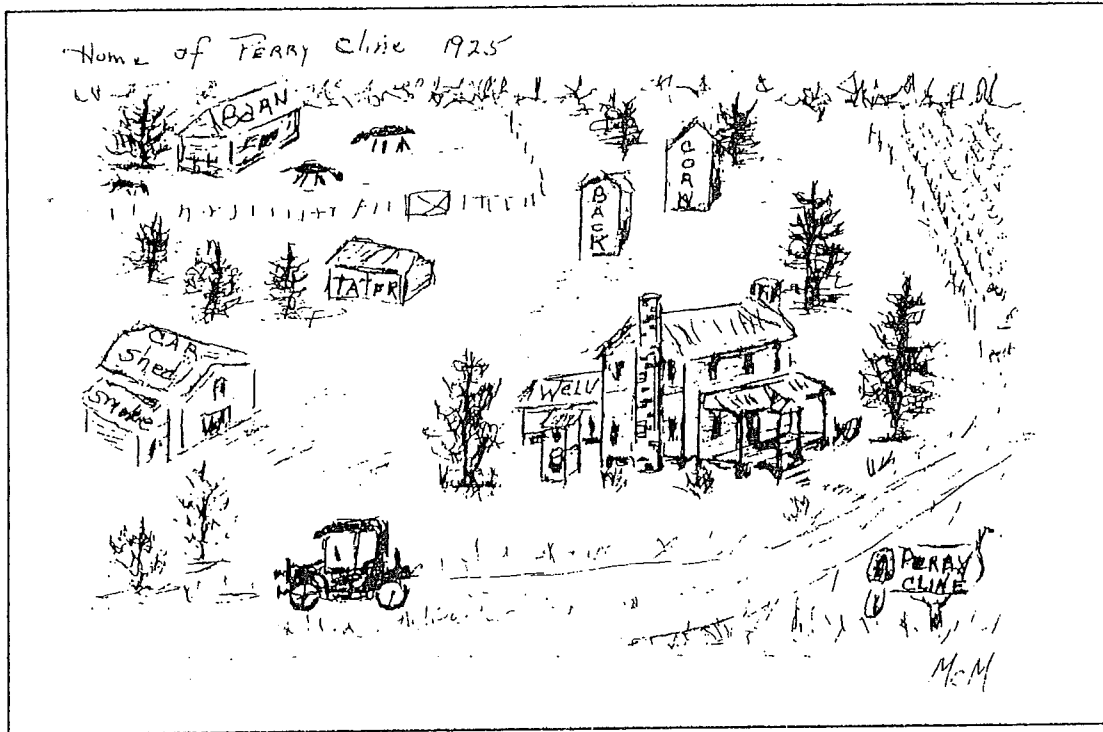
Combine mushrooms and zucchini in 1 quart microwaveable dish. Cover and microwave on high for 5 to 6 minutes or until tender. Drain and set aside.

Combine egg and cottage cheese. Layer cheese mixture and 1 cup spaghetti sauce in bottom of baking dish. Place half of lasagna noodles on sauce. Layer half vegetables and half cottage cheese mixture. Spoon 3/4 cup spaghetti sauce over cheese mixture. Repeat layers (lasagna - vegetable - cottage cheese mixture, ending with spaghetti sauce).

Cover with plastic wrap and microwave on high 15 to 25 minutes or until center is heated, rotating dish once. Sprinkle with remaining 1/2 cup cheese. Let stand 10 minutes before serving.

Metaleen Cline Morgan

Desserts



Home of Perry Leander Cline, 1863-1953

married

Laura Bumgarner (1st)

Carmilla R. (2nd)

4 children with Laura, all boys

children.....spouses

Oren Leroy.....#1 Anna Elizabeth Yount

#2 Edith Lail

Marshall Eugene...Claudia Alice Yount

Cletus Lamar#1 Carrie Smyre

#2 Edna Davis

Ausburn Vernon....Ada Beard

APPLE DUMPLINGS

When in Kalamazoo, Michigan I was served this dessert. Never had I tasted an apple dish so good. I brought it back home to North Carolina and have made it every spring when the white mountain apples are in.

4-6 apples
Butter

Cinnamon
Brown sugar

PIE CRUST:

2 1/4 c. flour
3/4 tsp. salt

3/4 c. shortening
1/3 c. (or less) ice water

SYRUP:

1 c. brown sugar
1/4 tsp. cinnamon

4 tbsp. butter
2 c. water

Mix flour and salt. Cut in shortening. Stir in ice water with a fork until flour leaves sides of bowl. Chill 5 minutes. Divide into parts equal to the number of apples. Roll out each part 1/8 to 1/4 inch thick.

Peel and core the apples. Place each in the center of one part of the dough. Dot with butter, a dash of cinnamon, and 1 1/2 teaspoons brown sugar. Seal dough around the apple (air vents OK). Place all apples in a glass baking dish.

Mix syrup ingredients in a 2 quart saucepan. Boil 3 minutes. Pour over apple dumplings. Bake 10 minutes at 450 degrees F. Turn oven down to 350 degrees F. and bake 20-25 minutes or until brown and apples are tender when pierced with a toothpick.

Metaleen Cline Morgan Thomas

BANANA PUDDING

3 sm. pkgs. instant vanilla
pudding
5 c. milk
8 oz. sour cream

9 oz. carton Cool Whip
7 bananas, sliced
1 box vanilla wafers

Blend together pudding and milk; fold in sour cream and Cool Whip. Make alternate layers of vanilla wafers, bananas and pudding mixture until all pudding is used. Chill overnight.

Tammie Miller

BANANA SPLIT DESSERT

3 c. graham cracker crumbs

1 1/2 sticks butter, melted

Combine and spread over bottom of 9x13 pan.

2 eggs
2 sticks butter

2 c. confectioners' sugar
1 tsp. vanilla

Combine these four ingredients in large bowl. Beat for 20 minutes. Spread this filling over graham cracker mixture.

Slice 7 bananas, layer on top of filling. Crown bananas with 2 large cans well drained, crushed pineapple. Spread 1 large carton Cool Whip on top. Garnish with chopped nuts and maraschino cherries. Chill in refrigerator 4 to 6 hours before serving.

Joan Seagle Hall

BREAD PUDDING

The earliest recollection I have of this recipe was early 1930's. It has been varied slightly from my mother's version.

Approx. 3 slices bread
1/2 stick butter, melted
2 eggs
1/2 c. sugar

1 tsp. vanilla
2 c. milk, scalded
Cinnamon

Spray baking dish. Cut or tear bread into small pieces. Pour melted butter over. Combine eggs, sugar and vanilla and beat slightly. Add scalded milk to egg mixture very slowly, stirring constantly. Pour over bread. Dust lightly with cinnamon. Bake at 350 for 30 minutes or until firm.

To scald milk: Pour into saucepan. Place over medium heat. Heat to boiling; remove. Watch carefully! Will boil over rather quickly once it reaches boiling point.

Martha Cline

CHERRY TORTE

1 graham cracker crust
8 oz. cream cheese
1 pkg. instant vanilla pudding

1 3/4 c. milk
1 can cherry pie filling

Blend cream cheese with 1/2 cup milk. Beat in remaining milk and vanilla pudding until smooth. Pour into pie shell and chill. Spread cherry pie filling over cheese mixture. Chill again.

Tammie Miller

EASY CHOCOLATE LAYERED DESSERT

CRUST:

1 c. flour
2 tbsp. sugar

1/2 c. margarine
1/2 c. nuts

Mix above ingredients together. Press in 9x13 inch glass dish.
Bake at 350 for 15 minutes. Cool; blend together.

FILLING:

1 pkg. (8 oz.) cream cheese,
softened
1 c. powdered sugar
12 oz. pkg. Cool Whip (save 1/2
for topping)

1 pkg. (5 1/2 oz.) instant
chocolate pudding mix
2 1/2 c. cold milk

TOPPING:

Cool Whip saved from filling

GARNISH:

Chopped nuts and/or slivered
Hershey bars

Chill before serving.

Elna Anne Paulson

GINGERBREAD

1/2 c. butter	1 tsp. cinnamon
1/2 c. shortening	1 tsp. cloves
1 1/2 c. brown sugar, packed	1 tsp. ginger
3/4 c. Sorghum molasses	1 c. hot water
2 eggs	1 tsp. soda
2 1/2 c. flour	

Combine shortening and brown sugar. Beat well. Add molasses and continue beating. Add eggs, one at a time, beating well after each addition. Sift together flour and spices. Add to sugar and egg mixture. Then add hot water and soda and mix well.

Bake in a greased and floured 9x13 inch pan at 350 degrees for 20 to 30 minutes or until cake tests done.

LEMON SAUCE FOR GINGERBREAD:

2 1/2 c. sugar	1 tsp. lemon extract
8 tbsp. flour	Dash of salt
Cold water	3 tbsp. butter
1 c. boiling water	

Combine sugar and flour. Add enough cold water to make a heavy paste. Pour one cup boiling water over the sugar-flour paste in a saucepan. Cook until thick. Add 1 generous teaspoon lemon extract and a dash of salt. Serve warm over gingerbread.

Barbara Cline Ryder

INDIAN PUDDING

4 c. milk
4 tbsp. butter
1/2 c. cornmeal
1/2 c. molasses
1/4 c. sugar
1 c. apples, chopped

1/2 c. raisins
1/2 tsp. cinnamon
1 1/2 tsp. ginger
1/2 tsp. salt
1 egg

Combine 3 1/2 cups milk with butter and scald. Combine 1/2 cup milk and cornmeal; add to scalded milk and butter. Cook 20 minutes stirring slowly so mixture does not burn. Add molasses, sugar, apples and raisins. Stir in cinnamon, ginger, salt and eggs. Cook 5 minutes. Pour into lightly greased baking dish. Bake until pudding sets in preheated 325 degree oven. Serve with whipped cream.

This was an old-timey favorite of my Grandmother Sline.

Metaleen Cline Morgan

PEACH CUP UPSIDE-DOWN PUDDING

6 peach halves
2 eggs
3/4 c. sugar

1/2 tsp. cinnamon
2 c. soft bread crumbs
2 tbsp. melted butter

Put fresh or canned peach halves, cut side up in buttered custard cups or baking dish. Beat eggs until light, add sugar and beat thoroughly. Add 1/2 teaspoon cinnamon, bread crumbs and melted butter. Pour mixture over the peach halves. Bake in a hot oven (400) 25 minutes or until a toothpick comes out clean when stuck in the center. Serve with fruit sauce.

FRUIT SAUCE:

Mix:

2 tbsp. cornstarch
1/4 c. sugar

1/4 tsp. cinnamon

Add:

1 c. peach syrup or juice

2 tbsp. butter

Stir until blended. Heat to boiling and cook until mixture thickens. Pour over pudding.

Thelma B. Sigmon

PERSIMMON PUDDING

4 c. persimmon pulp
1 1/2 c. flour
1/2 tsp. salt
1/4 tsp. soda
1 tbsp. vanilla
3/4 stick margarine

2 eggs
1 3/4 c. sugar
3/4 tsp. baking powder
1/2 tsp. cinnamon
1 c. milk

Sift dry ingredients. Beat eggs, add to persimmon and milk. Add dry ingredients. Melt margarine and grease pan with it. Pour remaining margarine into mixture, add vanilla. Bake in slow oven (325 degrees) 1 hour. Half hour before done, pour mixture of 3 tablespoons sugar and 1/2 cup water over it. Continue baking additional 30 minutes.

Tammie Miller

PERSIMMON PUDDING

2 c. persimmon pulp
3 eggs
1 3/4 c. milk
2 c. sifted flour
1/2 tsp. soda

1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 c. sugar
4 tbsp. melted margarine

Mix the persimmon, beaten eggs and milk. Sift dry ingredients together and pour the liquid mixture into them. Stir in melted margarine and pour into a 9x13 inch baking dish that has been greased. Bake for 1 hour at 325-350 degrees. Cut into squares when cold and serve with whipped cream or Cool Whip.

Naomi Cline Brown

CREAMY RICE PUDDING

1 1/2 c. cooked rice
2 c. milk, divided
1/3 c. sugar
1/2 tsp. salt
1 egg, beaten

2/3 c. raisins
1 tbsp. butter or margarine
1/2 tsp. vanilla
Dash of nutmeg

Combine rice, 1 1/2 cups milk, sugar and salt in heavy saucepan. Cook over medium heat, stirring until creamy (15 to 20 minutes). Blend remaining 1/2 cup milk and egg into rice mixture. Add raisins, cook 2 minutes longer, stirring constantly. Add butter and vanilla. Spoon into serving dishes. Sprinkle with nutmeg.

Clara Kiser

RITZ CRACKER SALAD

40 Ritz crackers, crushed
3 egg whites
1/2 tsp. baking powder
1/2 c. sugar
2 pkgs. Dream Whip, prepared

3 oz. cream cheese, softened
1 can crushed pineapple, drained
1 can fruit cocktail, drained
1 c. chopped pecans or walnuts

Combine cracker crumbs, egg whites, baking powder and sugar. Lightly press into bottom of 13x9 baking dish. Bake at 250 degrees for 15-20 minutes.

Combine prepared Dream Whip and cream cheese; fold in remaining ingredients and spread over baked Ritz cracker crust. Chill before serving.

Colleen Blackburn

STRAWBERRY COBBLER

1 stick margarine, melted
1 c. sugar
1 c. self-rising flour

1 c. milk
1 qt. strawberries

Combine margarine, sugar, flour and milk. Pour into casserole dish. Add berries. Do not stir. Bake at 350 until brown, about 45 minutes.

Ann Cline

AMANDA'S FAMOUS APPLE PIE

This recipe was created by my step daughter, Amanda Ethington. It was her first attempt and is now a MUST in our house!

Pared and diced apples	1/4 tsp. salt
1 1/2 c. brown sugar	1/2 c. butter, melted
1 c. flour	1/4 c. chopped pecans
2 tbsp. lemon juice	2 (9 inch) prepared pie crusts

Pare apples and dice. Mix together brown sugar and flour. Add remaining ingredients then mix with apples and pour in 9 inch pastry lined pie pan.

Remove crust from another 9 inch prepared pie crust, roll it out and place on top. Bake approximately 50 minutes at 400 degrees. Watch to see if crust is turning brown. If so cover with tin foil and continue baking. Serve with vanilla ice cream.

Pat Morgan

SOUR CREAM APPLE PIE

3/4 c. sugar	1/2 tsp. vanilla
2 tbsp. plain flour	Dash salt
1 c. sour cream	2 c. peeled, chopped apples
1 egg, beaten	1 unbaked 9 inch pie shell

TOPPING:

1/3 c. plain flour	1 tsp. cinnamon
1/3 c. firmly packed brown sugar	
1/4 c. melted butter or margarine	

Combine above ingredients.

Combine first 6 ingredients; stir well, add apples and spoon into pie shell. Bake 30 minutes at 375 degrees. Sprinkle topping over pie; continue baking at 325 degrees for 15 minutes.

Pauline Baker Herman

COCONUT PIE

1 c. sugar
1/4 tsp. baking powder
3 eggs, separated
1 c. milk
1/2 c. coconut

1 baked 9 inch pie shell
1/4 c. flour
Pinch salt
1 tsp. coconut flavoring
3 tbsp. margarine

Blend dry ingredients in top of double boiler. Add egg yolks, milk and margarine. Cook over medium heat until thick, stirring frequently. Stir in flavoring and coconut and pour into baked pie shell. Cover with meringue (recipe follows) and sprinkle with coconut. Bake at 400 degrees until brown (approximately 10 minutes). Refrigerate.

MERINGUE:

Beat 3 egg whites with 1/4 teaspoon cream of tartar. Add 3 tablespoons sugar gradually and beat until stiff peaks form.

Colleen Blackburn

FRIED PEACH PIES OR APPLE PIES

This was used by my mother, Zettie Cline Baker, and grandmother, Linnie Barringer Cline.

Make pie pastry that is not very rich or use biscuit dough. (Canned biscuits are good.) Roll a small piece of pastry into a round, about 5 inches in diameter.

Use sweetened cooked dried fruit with some flour to thicken the juice. Modern version is stir in tapioca instead of flour. Vanilla is good with apples. Cinnamon may be added for flavor. Place about 2-3 tablespoons fruit onto one side of rolled pastry. Spread evenly.

Use fingers dipped in water, spread around outer edge of pastry. Fold half pastry over fruit. Press edges together to seal. Press pastry together with fork tines is a good sealing process.

Fry in hot deep oil until golden brown on one side, turn and fry the other side. Remove with slotted spatula onto paper towels to take up part of the oil.

Use plain or sprinkled with powdered sugar. May be dipped while hot into glaze of XXX sugar and water. Drain and dry on paper towels.

Pauline Baker Herman

JEFF DAVIS PIE

1 stick butter, melted	1 tsp. vanilla
1 c. sugar	1 tsp. grated orange rind
3 egg yolks	1/2 c. chopped dates
1 tbsp. flour or cornmeal	1/2 c. plumped raisins
1/2 c. cream or whole milk (1 c. milk is better)	1/2 c. chopped pecans

Make your favorite pie pastry. Line pie plate. Mix all above ingredients. Pour into pie shell. Bake at 325 degrees for 55 minutes.

Beat 3 egg whites until stiff. Gradually beat in 6 tablespoons sugar. Spread over top of pie. Bake at 425 degrees 4-5 minutes or until brown. Cool away from draft.

Pauline Baker Herman

PECAN PIE

1 c. light brown sugar	1 tsp. vanilla
2 tbsp. flour	1 tsp. black walnut extract
1 tsp. salt	1 tsp. coconut flavoring
1 c. light Karo syrup	2 c. chopped pecans
3 eggs, beaten	2 unbaked 9 inch pastry shells
2 tbsp. butter or margarine	

In large bowl stir together first 9 ingredients until well blended. Stir in nuts. Pour into pastry shell. Add pecan halves to top. Bake in 400 degree oven for 15 minutes, then lower temperature to 375 for 30 minutes or until knife inserted halfway between center and edge comes out clean. Cool.

Ann Cline

PECAN PIE

1 (9 inch) unbaked pie shell	1/2 c. Karo syrup
3 eggs	1/2 c. melted butter
1 c. sugar	1 c. pecan pieces

Beat eggs by hand and add sugar, syrup and butter. Stir in pecans and pour into pie shell. Place on baking sheet (it will run over). Bake 35-40 minutes at 350 degrees until firm in center.

Linda Little

MY MOTHER'S APPLESAUCE CAKE

1/2 c. butter or shortening	1 c. sugar
2 eggs	1 3/4 c. flour
1/4 tsp. salt	1 tsp. soda
1 tsp. cinnamon	1/2 tsp. cloves
1 c. thick sweetened applesauce	1 c. raisins
1 c. chopped pecans	

Sprinkle 2 tablespoons flour over raisins and pecans. Cream shortening and eggs and sugar. Beat well. Gradually add dry ingredients alternately with applesauce, raisins and nuts. Bake in 9 inch greased and floured tube pan at 325 degrees for 1 hour or at 350 degrees for 25-30 minutes for two 9 inch layers.

Ice with caramel or plain frosting.

Pauline Baker Herman

BANANA CAKE

2 c. flour	3/4 tsp. salt
1 tsp. soda	1/2 c. shortening
1 1/3 c. sugar	1 tsp. vanilla
1/2 c. buttermilk	2 eggs, unbeaten
1 c. mashed bananas	1 lg. carton Cool Whip
1/2 c. chopped nuts	4-5 bananas
1 tsp. baking powder	

Stir shortening to soften. Add dry ingredients, milk and mashed bananas alternately, beat 2 minutes. Add eggs, nuts, beat 1 minute. Bake in two 9 inch greased and floured pans 25 minutes at 375 degrees. Remove from pans and cool.

Slice bananas and sprinkle with "Fruit Fresh" or lemon juice to prevent darkening. Arrange bananas and Cool Whip between layers; place bananas on top of cake and spread Cool Whip on top and sides. Chill.

Connie Wright

BLUE RIBBON CARROT CAKE

2 c. flour
2 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
3 eggs, well beaten
3/4 c. vegetable oil
3/4 c. buttermilk
2 c. sugar

1 (8 oz.) can crushed pineapple,
drained
2 c. grated carrots
1 (3 1/2 oz.) can flaked coconut
1 c. chopped walnuts or pecans
Buttermilk Glaze
Orange-Cream Cheese Frosting

Combine flour, soda, salt and cinnamon; set aside. Combine eggs, oil, buttermilk, sugar and vanilla; beat until smooth. Stir in flour mixture, pineapple, carrots, coconut and pecans. Pour batter into 3 greased and floured 9 inch cake pans. Bake 350 degrees 35-40 minutes or until wooden pick inserted in center comes out clean. Immediately spread buttermilk glaze evenly over layers. Cool in pan 15 minutes; remove from pans. Let cool completely. Spread orange-cream cheese frosting between layers and on top and sides of cake.

BUTTERMILK GLAZE:

1 c. sugar
1/2 tsp. soda
1/2 c. buttermilk

1/2 c. butter
1 tbsp. light corn syrup
1 tsp. vanilla extract

Combine sugar, soda, buttermilk, butter and corn syrup in heavy pot. Bring to a boil; cook 4 minutes, stirring often. Remove from heat, and stir in vanilla. Spread over cake while hot. Let stand a short time and ice with orange-cream cheese frosting.

ORANGE-CREAM FROSTING:

1/2 c. butter, softened
1 (8 oz.) pkg. cream cheese,
softened
1 tsp. vanilla extract

2 c. powdered sugar or 1 box
1 tsp. grated orange rind
1 tsp. orange juice

Combine butter and cream cheese, beating until light and fluffy. Add vanilla, powdered sugar, rind and juice, beating until light and smooth. Spread between layers and outside cake.

Pauline Baker Herman

14 CARAT CAKE (Best)

I decided to marry my husband when he baked me my first carrot cake. This delicious (and nutritious) dessert has been a favorite of my family ever since!

2 c. reg. flour	4 eggs (or substitute)
2 tsp. baking powder	2 c. shredded carrots (about 4)
1 1/2 tsp. baking soda	1 can (8 oz.) crushed pineapple, drained
1 1/2 tsp. salt	1/2 c. chopped pecans
2 tsp. cinnamon	3 1/2 oz. can coconut (1 - 1 1/2 c.)
2 c. sugar	
1 1/2 c. oil	

CREAM CHEESE FROSTING:

1/2 c. butter (1 stick)	1 tsp. vanilla
1 pkg. (8 oz.) cream cheese, softened	1 box (1 lb.) confectioners' sugar Milk

Into a mixing bowl sift together the flour, baking powder, baking soda, salt and cinnamon. Add the sugar, oil and eggs. Mix at medium speed 1 minute. Stir in the carrots, pineapple, pecans and coconut. Pour into 3 greased, floured and papered 9 inch pans. Bake 40 minutes at 350 degrees F. (preheated). Cool after removing from pans.

Cream Cheese Frosting: Cream butter, cream cheese, and vanilla together in a small mixing bowl. Add confectioners' sugar. Add a little milk if too dry to spread. Ice between layers and over entire cake. Garnish the cake with a handful of crushed pecans.

Metaleen Cline Morgan Thomas

Combine flour, sugar, salt and water in a heavy saucepan, mix well. Stir in fruit juices and rinds. Cook over medium heat, stirring constantly, until mixture boils and thickens. Gradually stir about 1/4 of the mixture into the beaten egg yolks; add to remaining hot mixture in the pot, stirring constantly. Return to boiling 1-2 minutes, stirring well. Remove from heat and let cool slightly. Spread between cake layers. Use plenty. If this is too thick, add about 1/4 cup water and boil again.

PART 3: LUSCIOUS WHITE FROSTING:

1 1/2 c. sugar	4 egg whites
1/2 tsp. cream of tartar	1/2 tsp. almond extract
1/8 tsp. salt	1/2 tsp. coconut extract
1/2 c. hot water	

Combine sugar, cream of tartar, salt and water in a heavy saucepan. Cook over medium heat, stirring constantly, until clear. Cook without stirring until candy thermometer registers 240 degrees (soft ball stage). Beat egg whites until soft peaks form. Continue to beat, slowly adding syrup mixtures. Add flavorings, continue beating until stiff peaks form and frosting is thick enough to spread. Spread over the cake and sprinkle heavily with coconut.

Pauline Baker Herman

MOLASSES CAKE

This is an old recipe from my Aunt Laura Edith Thomason Cobble, daughter of George F. and Laura Cline Thomason.

2 eggs	1 tsp. baking powder
1 c. buttermilk	1/2 c. melted butter
1 tsp. soda	Cinnamon and nutmeg to taste
1 c. sugar	Flour to make not too stiff batter
1 c. molasses	

Mix soda and buttermilk. Beat and add eggs, add sugar and molasses. Add flour to which baking powder has been added. Flavor. Add butter. Beat.

Clara Kiser

PINEAPPLE CHIFFON CAKE

This cake was my grandmother's (Geraldine Cline Price) specialty. She always decorated the top with pineapple slices and maraschino cherries and took it to family reunions, etc. When she inverted the cake pan for cooling, she used a Pepsi bottle. Occasionally the cake would fall out of the pan before it was cooled (due to some slight error in preparation). We always loved for that to happen because we got an early treat - it may have been a little imperfect but you could never convince us that there was anything wrong with it.

2 c. cake flour
1 1/2 c. sugar
3 tsp. baking powder
1 tsp. salt
1/2 c. corn oil
7 egg yolks

3/4 c. cold water
2 tsp. lemon flavoring
Grated rind of 1 lemon or orange
1 c. egg whites
1/2 tsp. cream of tartar

Sift flour, sugar, baking powder and salt. Make a well in mixture. Add oil, egg yolks, water, flavor and rind. Beat until smooth. Beat egg whites with cream of tartar until stiff peaks form. Gradually add yolk mixture to egg white. Gently fold--DO NOT STIR. Pour immediately into ungreased tube pan. Bake 325 degrees for 55 minutes. Invert pan on funnel until cool.

ICING FOR PINEAPPLE CHIFFON CAKE:

6 tsp. shortening
1 stick butter
1/4 tsp. salt

3 c. sifted powdered sugar
1/2 c. crushed pineapple, drained

Blend. If too thin, add a little more sugar. If too thick, add a little of the pineapple juice. Spread on cool cake.

Tammie Miller

MY MOTHER'S RAISIN CAKE

1 lb. seeded raisins 2 c. water

Boil 15 minutes and add 1 cup cold water.

4 c. plain flour 2 tsp. cinnamon
2 c. sugar 1 tsp. cloves
1/2 c. Crisco 1 tsp. salt
2 tbsp. soda

Cream sugar and Crisco. Add raisins and remaining ingredients. Mix all together. Bake in tube pan at 350 until done.

Henrietta Cline

EASY AMARETTO CAKE

1 1/2 c. finely chopped almonds, 4 eggs*
 toasted and divided 1/2 c. vegetable oil
18.5 oz. yellow cake mix 1/2 c. water
 (without pudding) 1/2 c. Amaretto
3.5 oz. pkg. vanilla instant 1 tsp. almond extract
 pudding mix

Sprinkle 1 cup almonds into bottom of well greased and floured 10 inch tube or bundt pan. Set aside.

Combine cake mix, pudding mix, eggs, oil, water, Amaretto and almond extract. Beat on low speed until dry ingredients are moistened. Increase speed to medium, and beat 4 minutes. Stir in remaining 1/2 cup almonds.

Pour batter in prepared pan. Bake at 325 for 1 hour or until wooden pick comes out clean. Cool cake in pan 10 to 15 minutes; remove from pan and cool completely and then glaze.

GLAZE:

Combine 1/2 cup sugar, 1/4 cup water and 2 tablespoons butter in small saucepan; bring to a boil. Reduce heat to medium, and gently boil 4 to 5 minutes, stirring occasionally, until sugar melts. Remove from heat; cool 15 minutes. Stir in 1/4 cup Amaretto and 1/2 teaspoon almond extract. Punch holes in top of cake with a wooden pick; slowly spoon glaze on top of cake allowing glaze to absorb into cake.

*In place of 4 eggs, I use 2 eggs and the equivalent of 2 of egg substitute such as Egg Beaters.

Elaine Efird Stephens

COCONUT POUND CAKE

2 sticks butter
2/3 c. Crisco
5 eggs
2 tsp. coconut flavoring
3 c. sugar

3 1/2 oz. can coconut
3 c. all-purpose flour
1 tsp. baking powder
1 c. milk

Grease and lightly flour tube pan or 2 loaf pans. Cream first 5 ingredients using mixer. After this step do not use mixer. Stir in coconut. Sift together flour and baking powder. Add alternately with milk. Bake at 325 for 1 1/2 hours in tube pan or a little less time in loaf pans.

Sara Cline

HALF POUND CAKE

1/2 lb. soft butter (do not
substitute)
2 c. sugar
4 eggs, separated
3/4 c. milk

2 1/2 c. plain flour
1 tsp. baking powder
2 tbsp. lemon or orange
flavoring

Preheat oven to 350 degrees. Beat egg whites until stiff. In large mixing bowl, beat together butter and sugar. Add egg yolks, milk, flour, baking powder and flavoring. Fold in egg whites. Pour in greased and floured tube pan. Bake 45-50 minutes.

Beverly Noe

POUND CAKE

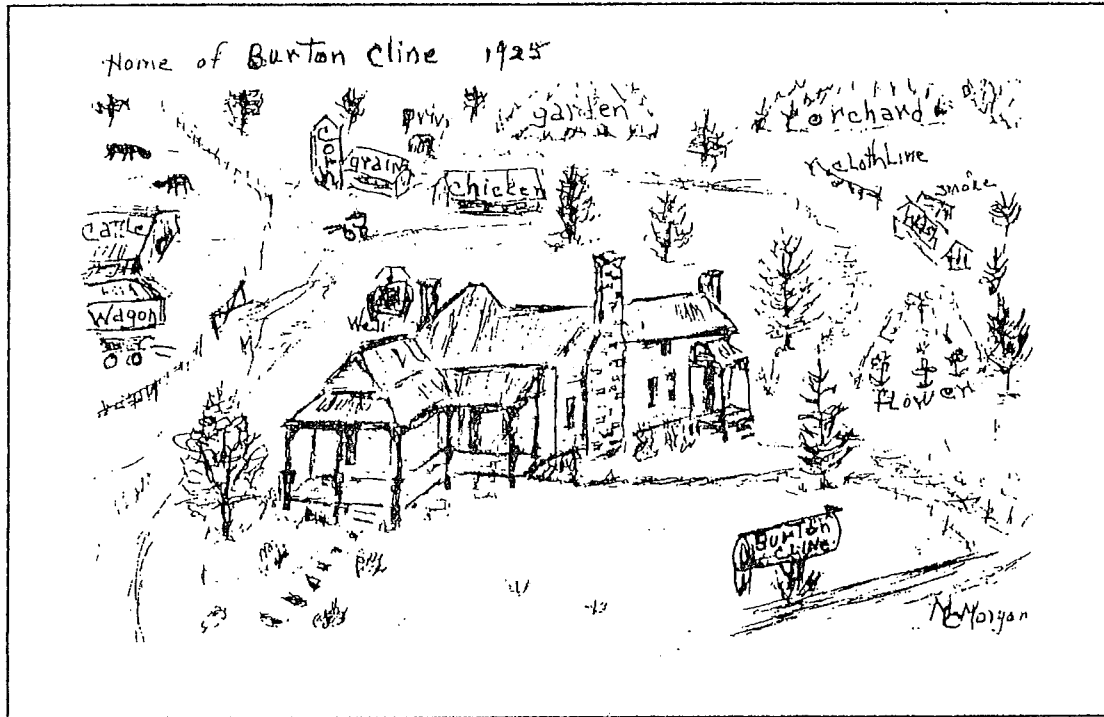
1 c. butter
1 c. granulated sugar
1 c. confectioners' sugar
4 eggs, separated
3 c. sifted cake flour

2 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 tsp. vanilla or almond extract

Cream butter and sugar until light and fluffy. Add egg yolks and extract and beat well. Add sifted dry ingredients alternately in thirds with milk, beating until smooth after each addition. Fold in stiffly beaten egg whites. Spread mixture in lightly greased 10 inch tube pan. Bake at 350 degrees for an hour and 15 minutes.

Barbara Cline Ryder

Cookies and Candy



Home of Burton Cline married Linnie Barringer

femalesspouses
 ZettieEugene Baker
 LelaRobert Drum
 LottieWill Rogers
 MarionEula Davis
 RosaEdger Witherspoon

malesspouses
 HenryCorrilla Winkler
 RolandLetha Honeycutt
 LeeVida Keistler
 Dewey (died at 3¹/₂ years of age)
 Wade (died at 2 years of age)
 Paul EugeneDolly Pope

ANISE STICKS OR PALLILOS

This recipe is from a favorite cookbook (Royal Baking Powder Co. Anyone Can Bake. 1928) of my Aunt Edith (Laura Edith Thomason Cobble, 1893-1983, daughter of George F. and Laura Cline Thomason.)

2 c. flour	4 tbsp. shortening
1 tsp. Royal Baking Powder	2 eggs
1/2 tsp. salt	1 or 2 drops anise oil
3/4 c. sugar	

Mix and sift dry ingredients. Add shortening and mix in lightly. Add well beaten eggs and flavoring. Knead lightly on floured board and roll to 1/2 inch thick. Cut into bars, 4 x 1/2 inch. Place side by side on greased pan; brush tops with melted butter and bake at 325 F. for 15 minutes. Makes 3 dozen.

Clara Kiser

CHEWEY BREAD

1 stick butter	1 tbsp. vanilla
1 box light brown sugar	1 c. chopped nuts, slightly toasted
4 eggs	
2 c. self-rising flour	

Cream butter and brown sugar. Add eggs one at a time. Add flour. Stir in vanilla and nuts. Pour into greased and floured 13x9 pan. Bake 30 minutes at 350. Tastes like a "blond" brownie.

Margaret Ritchie

FRUITCAKE COOKIES

1 lb. candied cherries
1/2 lb. candied pineapple
1 lb. pecan halves
1 box seedless raisins
1/2 c. bourbon
1/4 c. soft margarine
2 eggs

1 1/2 c. flour
1 1/2 tsp. soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 c. light brown sugar

Soak fruits and nuts in bourbon at least 1 hour (overnight is not too long). Cream margarine, add sugar and eggs, beat until fluffy. Add dry ingredients, stir in fruit mixture. Batter is very stiff and will not appear to be enough. Drop by teaspoonfuls onto greased cookie sheets. Bake 15 minutes at 325 degrees.

Tammie Miller

LEMON BARS

CRUST:

2 c. flour
1/2 c. powdered sugar

1 c. butter

Mix flour and sugar. Cut in butter until mixture clings together. Press into 13x9 pan. Bake at 350, 15 minutes or until lightly brown.

FILLING:

4 eggs
2 c. sugar
1/3 c. fresh lemon juice

1/4 c. flour
1/2 tsp. baking powder

Beat above ingredients together well. Pour over baked crust. Bake 25 minutes at 350. Sprinkle with powdered sugar. Cool. Cut into squares.

Shelley Cline

OATMEAL DROP COOKIES

2/3 c. margarine
1 c. sugar
2 eggs
1 c. chopped pecans
2 c. rolled oats
1/2 c. buttermilk
1 tsp. vanilla

2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. cloves
3/4 tsp. salt
1 c. raisins

Cream margarine and sugar; add well beaten eggs, pecans, vanilla and oatmeal. Mix dry ingredients and add alternately with milk. Add raisins that have been plumped (do this by covering with water and bringing to a boil, then drain well and cool). Drop by teaspoonfuls onto greased cookie sheets and bake 10-12 minutes at 400 degrees.

Colleen Blackburn

OLD-FASHIONED MOLASSES COOKIES

You may frost cookies with your favorite icing recipe. My mother (Vertie Cline Hunsucker, daughter of Marcus L. Cline) never iced hers. We liked them plain as an after-school snack.

1 1/2 c. sugar
1 c. shortening
2 eggs
1/2 c. molasses
3 tsp. baking soda
1/2 c. water

5 1/2 c. all-purpose flour
1 1/2 tsp. ground cinnamon
1 tsp. ground ginger
1 tsp. ground cloves
1 tsp. salt

Mix sugar, shortening, eggs and molasses. Dissolve baking soda in water; stir into molasses mixture. Stir in remaining ingredients. Cover and refrigerate at least 2 hours.

Heat oven to 375. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut with floured 2 3/4 inch round cookie cutter or other favorite cutter. Place about 2 inches apart on lightly greased cookie sheet. Bake until light brown, 8 to 10 minutes. Cool. Let stand 2 to 3 hours before storing. Makes about 6 dozen cookies.

Frances H. Gibson

CHINESE CANDY

My children, Peggy, Belinda and Candance, loved this as growing up they helped to drop by spoonful and press the noodles together.

1 pkg. butterscotch morsels
1 can Spanish peanuts

1 can Chinese noodles

Melt butterscotch morsels in double boiler. Add nuts and Chinese noodles. Stir together. Drop by spoonful on waxed paper. Press lightly together. If butterscotch begins to harden too rapidly turn heat on warm to soften so mixture will stick together. Will keep crisp for a long time.

Margaret Cline Ritchie

EASY CHEESY FUDGE

1 lb. unsalted butter
1 lb. Velveeta cheese
4 boxes confectioners' sugar
1 tbsp. vanilla

1 c. cocoa (or) 18 oz. peanut
butter
Chopped pecans (optional)

Cube butter and cheese and melt together in microwave oven. Add sugar, one box at a time, vanilla, cocoa or peanut butter, and pecans if desired. Mixture will be very stiff. Pour into oblong greased pan. Cool. Cut in squares.

Connie Wright

EASY MICROWAVE CHOCOLATE FUDGE

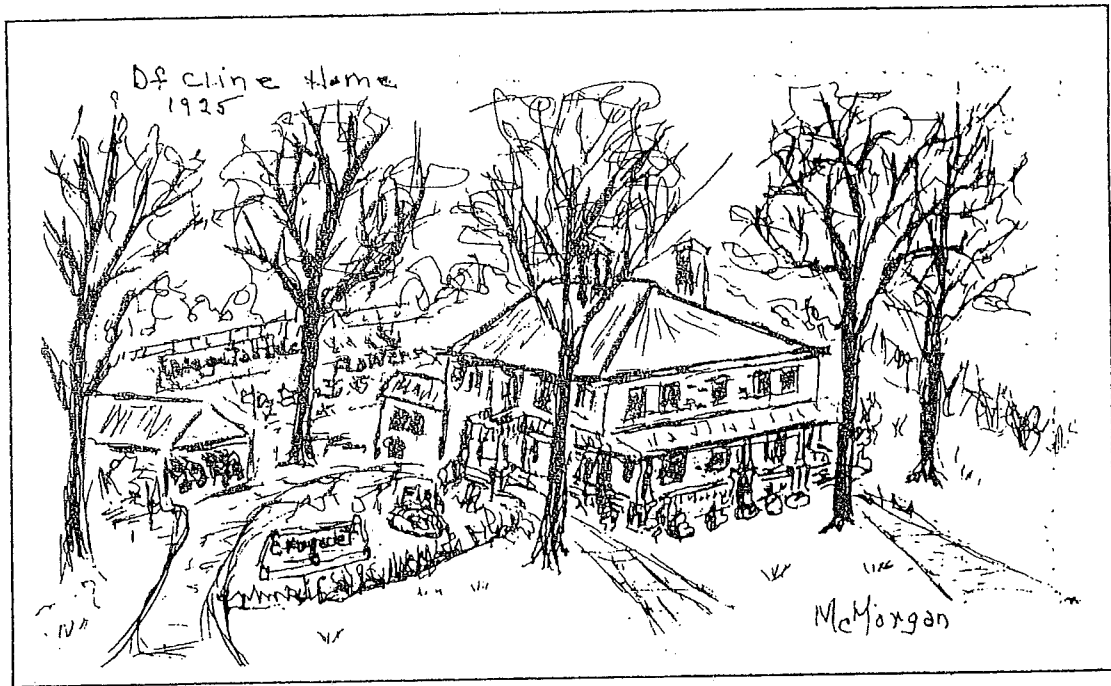
6 tbsp. butter
4 c. powdered sugar, sifted
1/4 c. unsweetened cocoa powder

1/4 c. milk
1 c. chopped nuts
1 tsp. vanilla

In mixing bowl, melt butter on HIGH 45 seconds. Blend in sugar, cocoa powder and milk. Microwave at MEDIUM 2 1/2 minutes. Stir in nuts and vanilla. Spread in 8x8 inch baking dish. Chill 15-20 minutes or until set. Makes about 36 pieces.

Joan Seagle Hall

Miscellaneous



Home of David Festus Cline
married

Metta Susan Esta Stine (1st)

Retta Little (2nd)

4 children with Metta

children.....spouses

Everette Stine (died at 16 years of age)

Metaleen Elizabeth Neil Montell Morgan

Margaret Camilla Hal Woodrow Ritchie

Sara Kate Andrew Jackson Mashaw

DRIED APPLES AND PEACHES

This was done by my mother, Zettie Cline Baker and grandmother, Linnie Barringer Cline.

The first thing we need is a flat surface or drying boards to dry the fruit on. Nail boards together about 2 feet wide and 3 1/2 - 4 feet long. Build a side 1 1/2 - 2 inches deep to keep fruits from falling off. Place drying boards on bucks in full sun.

Peel and slice apples or peaches very thin. Place on boards, spread thin for air circulation and sun to hit well. Stir once or twice daily until dry. When sun dried, place them in a baking pan, then into a slow oven (about 200-300 degrees) for one to two hours to insure complete dryness, stirring often. This also kills any germs and prevents any worms or bugs to develop in the fruit. Store in cheesecloth sacks in a dry place until ready to cook. Wash them well, place in large pot with plenty of water and sugar to taste. May be used in many ways, such as pies, cakes or plain cooked. The favorite way is to make it into fried pies.

Pauline Baker Herman

DRIED GREEN BEANS

This was the way my grandmother Cline (Linnie Barringer Cline) stored green beans for winter use.

Pick fresh green beans, string and break them. Wash and drain well. Pour boiling water over the beans to cover well. Stir several times. Let set until very hot through. This kills spoilage enzymes, for safe storage. Drain well. Spread thinly on drying boards in hot sun. Stir occasionally. When very dry, they may be stored in cheesecloth bags.

To prepare for eating, they need to be washed, then soaked in tepid water until plumped. Drain. Cook like fresh beans and season in the usual way. Very good.

Pauline Baker Herman

HOT PEPPER JELLY

3 lg. bell peppers
15 to 20 sm. hot peppers
1/2 c. water

3 c. white vinegar
5 lbs. sugar
2 bottles Certo

Wash peppers and grind in blender. Combine peppers, water, vinegar and sugar. Bring to boil and boil for 5 minutes. Remove from heat and stir in Certo and red or green food coloring. Put back on stove and heat for 1 minute (see Certo instructions). Pour into sterilized hot jars. Let cool. Cover with paraffin. Makes 8 or 9 pints.

It is important to wear rubber gloves when working with hot peppers. Also use a metal spoon to stir this jelly as it distributes the pepper more evenly.

Linda Little

ONION JAM

1/4 c. (1/2 stick) butter or
margarine
3 lbs. Vidalia or Spanish onions,
thinly sliced

1 c. sugar
2 c. Madeira wine

In large saucepan, over medium-high heat, melt butter. Saute onions 5 minutes. Add sugar; reduce heat; simmer uncovered and stirring occasionally for 10 minutes. Add Madeira; simmer uncovered until most of Madeira has evaporated - about 15 minutes. Add salt and pepper. Spoon into airtight containers. Excellent with fish, pork or chicken. A good homemade condiment for Christmas giving.

Margaret Ritchie

SWEET DILL PICKLES

1 gal. vinegar mix consisting of following:

1 1/2 qts. vinegar	2 c. sugar
2 1/2 qts. water	4 tsp. alum
2/3 c. canning salt or plain (not iodized) salt)	1 - 1 1/2 tsp. turmeric

Approx. 1 peck cucumbers

Pour boiling water over cucumbers to cover. Let stand 5 minutes. Drain well. Pack into jars with 2 dill heads, 2 cloves garlic and hot pepper to taste (1/2 pod). Bring vinegar to a hard rolling boil. Pour into jars over cucumbers until full. Wash around top of jar and place hot lids on and tighten. Turn upside down to assure a good seal.

Pauline Baker Herman

REFRIGERATOR PICKLES

Cucumbers and onions to fill gal. jar	1/3 c. salt
4 c. vinegar	2 tsp. celery seed
4 c. sugar	2 tsp. mustard seed
	1/3 tsp. turmeric

Slice cucumbers and onions into gallon jar. Combine remaining ingredients and bring to a boil. Pour over cucumbers. Put on lid and store in refrigerator. Let stand 5 to 8 days before opening.

Colleen Blackburn

METALEEN'S FAMOUS CRANBERRY RELISH

Every Thanksgiving since I was a little girl, Mother (Metaleen Cline Morgan) would fix this relish. It is always a hit. One Thanksgiving she did not fix it, and the whole family never let her live it down! Every year we remind her to bring "her relish".

1 pkg. fresh cranberries	1 c. sugar (or equivalent Equal)
2 hard apples (cored, do not peel)	1/2 tsp. nutmeg
2 oranges (cored, remove seeds, do not peel)	1/2 tsp. allspice
	1/2 tsp. cinnamon

Grind together. (We use a meat grinder which seems to work best, although a food processor will also work.) Note: Cranberries grind better if frozen ahead of time.

Pat Morgan

CRANBERRY CASSEROLE

2 c. fresh cranberries	1 stick margarine, melted
3 c. chopped apples	1 c. oatmeal, uncooked
1 c. sugar	1/2 c. chopped nuts

Mix cranberries, apples and sugar together and place in buttered casserole dish. Mix margarine, oatmeal and nuts and sprinkle on top of the fruit and sugar mixture. Bake at 350 for 45 minutes. Serve with turkey or chicken.

Joy Cline

TOMATO RELISH

This was made by my mother, Zettie Cline Baker, and my grandmother, Linnie Barringer Cline, and also by my paternal grandmother, Mrs. John Philip Baker.

2 c. fresh tomatoes, peeled, chopped and drained	1 tsp. salt
1 c. chopped green pepper	2 tbsp. sugar
1 c. chopped onion	3 1/2 tbsp. vinegar

Mix ingredients. Let marinate several hours or overnight. Add hot pepper if desired.

Pauline Baker Herman

EGG NOODLES

1 c. flour (plain)
1/2 tsp. salt

2 eggs, beaten

Sift flour and salt together; make a well in center and add eggs. Blend thoroughly. Knead dough on floured surface, cover and let stand 30 minutes. Roll to about 1/8 inch thickness. Turn dough over and continue rolling until paper thin. Allow dough to partially dry, about 1 hour. Cut dough into lengthwise strips, 2 1/2 inches wide, and stack on top of each other. Slice into short strips desired width. Separate noodles and allow to air dry thoroughly. (Noodles can be refrigerated in tightly covered container if not cooked immediately.) Drop into boiling chicken or beef stock and cook until tender, 10-12 minutes.

Colleen Blackburn

FROZEN BANANA SNACKS

When our children were small, this was a favorite summer time snack. For a really special treat, dip frozen banana in melted chocolate and sprinkle with chopped nuts.

Peel firm, ripe bananas and cut in half. Place on cookie sheet and freeze until firm. Store frozen bananas in a plastic bag or container. Popsicle sticks may be inserted into the cut end of the banana before freezing or just use a piece of wax paper for holding the frozen banana.

Sara Cline

JUST BASIC GRITS

1 c. grits, not quick cooking
4 c. water, cold

1 tsp. salt

Stir together in a 3 quart saucepan. Begin cooking on medium high heat. Continue stirring until boiling. Reduce heat to low. Cover and cook at least 20 minutes, stirring often. Add hot water as necessary to make the thickness you desire.

Sara Cline

HOMEMADE CRACKER JACKS

For years this has been a favorite with my family especially on "snow days" in the winter or for special treats in the summer. We like to take it camping. It is much better than the commercial bread.

5 qts. plain popcorn, popped (no salt or butter)	2 tbsp. molasses
1 c. butter (or 1 stick butter and 1 stick margarine)	1/2 tsp. salt (use less salt if using salted peanuts)
1 lb. brown sugar (or 2-3 c.)	1 tsp. vanilla
1/2 c. dark corn syrup	1 c. shelled roasted peanuts

Boil butter, brown sugar, corn syrup, molasses and salt five minutes stirring constantly. Add vanilla. Pour over popcorn and peanuts in a large roasting pan and mix. Bake 45 minutes at 250 degrees F. stirring every few minutes. Pour out on freezer wrap (or waxed paper) and stir as it cools to prevent large lumps from forming. Store in airtight container. ENJOY!

Metaleen Cline Morgan Thomas

MARSHMALLOWS

Take two ounces of powdered gum arabic and pour over it 8 tablespoonfuls of water, and let it soak for an hour; then heat slowly over boiling water until gum is dissolved. Strain through cheesecloth, add about seven ounces of confectioners' sugar, and stir over the fire until white and quite stiff. This should take at least three-quarters of an hour. Remove from the range, beat quickly for say two minutes, and add a teaspoonful of vanilla. Pour into a tin pan previously dusted with cornstarch, and set aside to cool. Cut into squares when cold, and roll each square in cornstarch, and put away in tin boxes.

Clara Kiser

PIMENTO-CHEESE SPREAD

- | | |
|---|---|
| 1 (8 oz.) pkg. Monterey Jack
Cheese with Jalapeno
Peppers | 3 drops Tabasco sauce or a little
more of Texas Pete |
| 2 (12 oz.) pkgs. New York Sharp
cheese | 1/4 tsp. garlic powder |
| 1 (8 oz.) carton cottage cheese | 1/2 tsp. salt |
| 2 (4 oz.) jars chopped pimento
(drained slightly) | 1/2 c. mayonnaise |
| | Milk to thin |

This recipe is very easy to make in a food processor, but can be made with a mixer. Grate cheeses, add rest of ingredients and process until thoroughly mixed. Check to see if it is of spreading consistency, if too stiff, add more mayonnaise and milk. This recipe makes a large amount and you might want to make only half. It keeps well in the refrigerator for several weeks.

Naomi Cline Brown

POPPY SEED DRESSING

- | | |
|--------------------|----------------------|
| 1 1/2 c. sugar | 3 tbsp. grated onion |
| 2 tsp. dry mustard | 2 c. salad oil |
| 2 tsp. salt | 3 tbsp. poppy seeds |
| 2/3 c. vinegar | |

Mix well. Excellent over fruit salad.

Margaret Cline Ritchie

THE WATERMELON SOLUTION

What to do with all that watermelon!!! When our children were young they loved it frozen and we still do. Cut it into large chunks, preferably without seeds. Place on a cookie sheet and freeze until solid. Store frozen chunks in a plastic container. It makes a wonderful "pop-sicle".

Sara Cline

MY RECIPE FOR LOVE

One rounded cup of true love; one heaping cup of trust and confidence; a pinch of unselfishness; a sprinkle of interest in all he does. Add the secret ingredient of laughing at yourself now and then. Mix ingredients together with a pint of sympathy; flavor with a hug and a kiss. Bake well, all of your life, and pass the recipe on to your daughter.

This is a recipe I have given to my three daughters; Peggy, Belinda and Candance. (Candance is named after my Dad's mother.) They are all grown now and have children of their own.

Margaret Ritchie

Contributors

Blackburn, Colleen 2 3 6 7 15 27 28 35
37 42 43 46 54 54 68 80 81 85 86
88 108 109 116 117 121
Blackburn, Joe 35 59
Brown, Naomi Cline 4 48 55 55 62 70 76
79 92 122 125
Broyles, Pearl Hunsucker 96
Cline, Alison 4 4 13 18 52 56 61 84
Cline, Ann 81 84 86 87 96 106 116
Cline, Buddy 78
Cline, Carolyn 9 112 116
Cline, Henrietta 56 99
Cline, Ira 70
Cline, John 28 33
Cline, Joy 2 119
Cline, Martha 71 110
Cline, Rick and Myrna 32
Cline, Sara 2 3 5 30 31 37 48 49 50 58
59 62 63 94 101 106 121 121 127
Cline, Shelley 47 52 107 112
Drum, Mary N. 36
Efird, Roberta 28 63
Efird, Roberta D. 56
Feurer, Patricia Ferguson 50
Gibson, Frances H. 109 126
Hall, Joan Seagle 10 38 69 111
Hawes, Sarah 57
Herman, Pauline Baker 13 17 21 21 22 24
45 64 74 83 85 87 88 89 91 95 98
113 113 114 117 119 120 126 126
Huggins, Linda Cline 11 16 39 42 88
Jackson, Gail Cline 90
Jolly, Kathleen 102
Kiser, Clara 14 15 18 29 51 76 81 82 95
105 123 124
Lail, Lucille Cline 43
Little, Linda 14 87 115
Mashaw, Sara Cline 80 108
Miller, Evan 13
Miller, Hannah 78
Miller, Tammie 7 55 69 71 79 84 97 107
110
Morgan, Metaleen Cline 6 51 60 63 65 77
80
Morgan, Pat 7 9 19 83 119
Noe, Beverly 1 5 18 19 22 23 32 47 53
61 101 114 118
Paulson, Elna Anne 25 26 51 73
Ritchie, Margaret 5 12 26 40 41 46 68
105 114 115 118 122 127
Ritchie, Margaret Cline 111 125
Robinson, Margaret Reitzel 38 44 57 100
Ryder, Barbara Cline 1 75 98 103
Sigmon, Thelma B. 77 100
Sigmon, Thelma Baker 36 120
Stephens, Elaine Efird 99
Taylor, Donna 16
Taylor, Wanda 17 40 64
Thomas, Metaleen Cline Morgan 8 9 10 11
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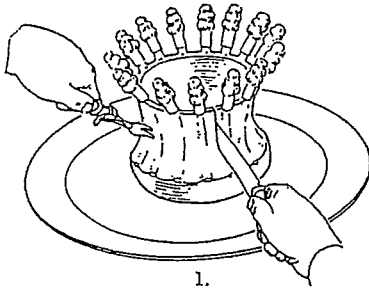
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SUGGESTIONS FOR MEAT COOKERY

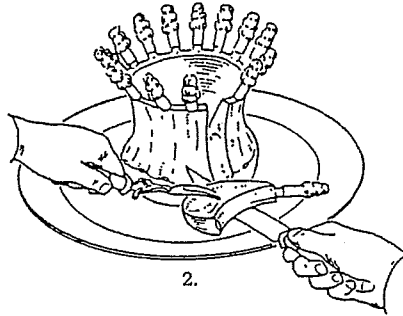
II. Miscellaneous Cuts for Small Families (meat taken from refrigerator just before cooking)

Kind of Meat	Cuts to Buy	How to Cook	How Long to Cook (minutes per side)	Appropriate Vegetables		Sauce or Relish
				Potatoes or Equivalent	Other Vegetables	
J. Veal, calf, beef lamb, or pig	Liver	(1) Pan-fry (2) Braise	5 min. per side Brown, then 15 to 30 min.	Creamed potatoes Baked potatoes Pan-fried sweet potatoes	Spinach or other greens Creamed onions Scalloped tomatoes with corn or okra	Broiled bacon
K. Calf	Heart	(1) ¼ to ½ inch slices broil (2) Stuff and bake	10-15 min. Pan-fry 15 min., bake in casserole 2 hours	Lyonnaise potatoes Potato puff	Baked tomatoes Creamed cabbage Creamed turnip Pan-fried parsnips	
L. Calf	Sweetbreads	(1) Simmer then reheat (2) En brochette	Simmer 20 min. 12-15 min.	Parsley potatoes Croustade cases Potato balls	French artichoke Asparagus Baked stuffed tomatoes Green peas	
M. Calf or lamb	Tongue	(1) Stew (2) Stew, then jelly	1½-2 hours	Parsley potatoes Potato salad	Mushrooms Spinach Lima beans	Horseradish sauce Raisin sauce

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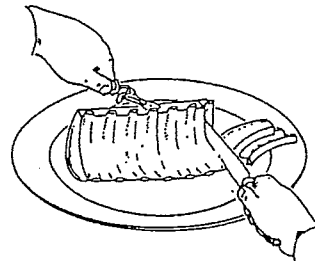
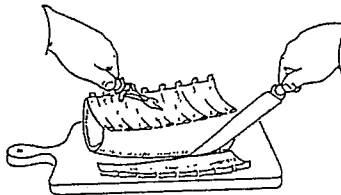
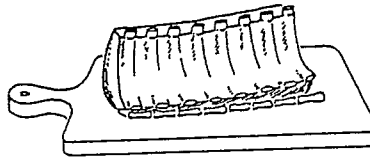
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CARVING A CROWN ROAST OF LAMB

The roast is ready for the carver. Cut between the ribs. Remove individual chops to serving plates.

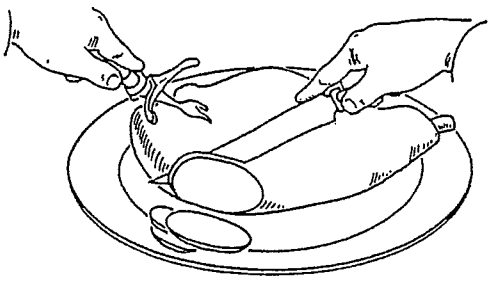
CARVING A LOIN ROAST OF PORK

1. Ask the butcher to loosen the backbone by sawing across the ribs close to the joining with the backbone.
2. Cut the backbone away from the cooked roast in the kitchen ready for the carver.
3. Cut the slices close to the ribs; for each slice that has a rib bone, there should be a boneless slice from the space between the ribs.



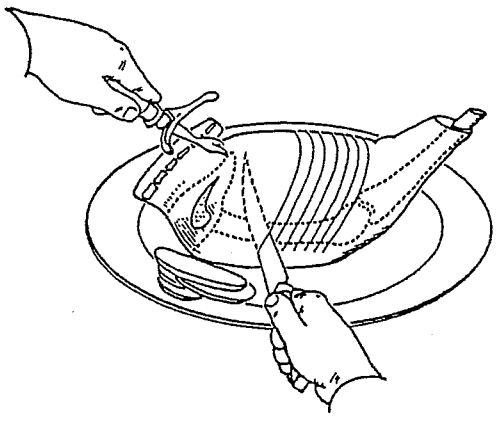
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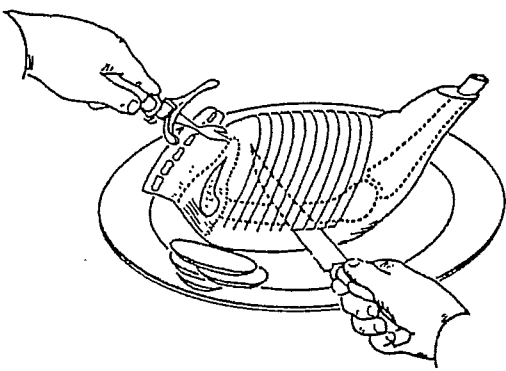


CARVING A LEG OF LAMB

1. Place roast before carver with shank bone at right and the thick, meaty portion on the far side of the platter. Cut a few slices from the near thin side.



2. Turn the roast to rest on the flat cut surface; starting at the shank end, slice down to the bone.



3. Cut parallel to bone to release the slices.

