

The
PANTRY SHELF



SILVER ANNIVERSARY EDITION

Published by

THE WOMAN'S SOCIETY OF CHRISTIAN SERVICE

Zebulon Methodist Church
Zebulon, N. C.

Foreword

It has been our pleasure, on behalf of the Woman's Society of Christian Service of the Zebulon Methodist Church, to collect and publish these recipes of Zebulon residents and friends. We are grateful to each one of you who has shared with us a favorite recipe.

This is the second publication of The Pantry Shelf. The first and original was compiled and published 25 years ago, and has been widely praised and used. We hope the second -- silver anniversary edition -- will receive such acclaim and use.

Special thanks go to Mrs. Wayne Davis and Mrs. Lawrence Liles, typists; Mrs. Frank Wall and Mrs. Scotte Brown, Assistant Editors; Miss Martha Wall, who did cover sketch of church; and the host of friends who encouraged the effort.

All receipts from the sale of this book will go to benefit Zebulon Methodist Church.

Scotte Brown, Editor

LSC
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HISTORY OF SOCIETY AND FOUNDER



MRS. IDA LOVE FISHER

Zebulon Methodist Church's Woman's Society of Christian Service is in 1966 a reflection of love and service of its members during the past 50 years.

The organization had its humble beginning as the Ladies' Aid, and was under the leadership of Mrs. G. B. Perry, wife of the first minister to reside in the parsonage adjacent to the church.

The first missionary society, as such, was organized in 1918 under the direction of Mrs. G. W. Fisher, wife of the minister who was serving the charge at that time.

Mrs. Fisher was one of eight children of Mr. and Mrs. James Love of Newton, N. C. Named Ida Love, she was born in 1866. She and the Rev. Mr. Fisher were married in 1889. Her death occurred in 1928.

Mrs. Fisher was the mother of eight children: Marvin, Clyde, Alma, Lillian, Ralph, Henry, an infant who died in infancy, and Edgar.

In 1923 the members of the organization voted to honor their founder and first president by naming the Christian organization the Ida Fisher Missionary Society.

In 1940 the N. C. Methodist Conference bestowed the name Woman's Society of Christian Service on the ladies' missionary organizations of the church.

From ten charter members of 1918, the Society grew until today there are 60 members. There are four Circles: Circle I, Mercer-Sexton, Pearl Massey, and the Silver Anniversary Circle.

Fourteen members have been presented lifetime membership pins to show the love and esteem of their fellow Christians. These persons are: Mrs. W. D. Finch, Mrs. M. J. Sexton, Mrs. S. G. Flowers, Mrs. Garland Richardson, Mrs. R. E. Kitchings, Mrs. A. R. House, Mrs. Whitley Chamblee, Mrs. J. T. Carter, Mrs. Bertha Alford, Mrs. P. O. Farmer, Mrs. Frank Wall, Mrs. Jimmy Spivey, Miss Sarah Eaton and Mrs. H. V. Andrews, Jr.

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Olives in Cheese

1 3oz. pkg. cream cheese
 $\frac{1}{2}$ tsp. Worcestershire
cream
16 large stuffed olives
 $\frac{1}{4}$ lb. salted almonds, chopped

Mix cheese and Worcestershire together with enough cream to make thick, smooth to paste. roll olives in mixture so that each is well coated, then roll in almonds. Makes 16.

Peanut-Onion canapes

Spread round of toast with peanut butter. Put an onion ring on each, and a few drops of ketchup in the middle.

Mystery Bites

Spread one side of light or dark bread thickly with grated horseradish. Sprinkle with sugar. Top with another slice. Cut in small squares or triangles.

Cheese Roll

$\frac{1}{2}$ lb. sharp Cheddar cheese	1 Tbsp. Tabasco sauce
$\frac{1}{2}$ lb. mild Cheddar cheese	1 tsp. powdered garlic
3 3oz. pkgs cream cheese	
1 Tbsp. Worcestershire sauce	

Grate cheese fine, and cream in rest. Shape into roll about the diameter of Ritz cracker. Roll in a mixture of paprika and chili powder. Chill. Slice and serve on crackers.

Mrs. A. S. Hinton

Tip: Why not use a hollowed-out red cabbage to hold one of your dips the next time you give a party. Pretty and festive. And no bowl to wash.

Russian Tea

Make two gallons tea in the usual way. Sweeten to taste. Add the strained juice of 1 dozen oranges and 1 dozen lemons. Tie 1 Tbsp. cinnamon bark in thin cloth, boiling all together five minutes. Serve hot, putting 2 cloves in each cup.

Mrs. R. H. Herring

Fruit Punch

1 qt. tea infusion	1 large gingerale
Juice 4 lemons	1 large orange soda
Juice 4 oranges	1 lb. sugar dissolved in water
1 can pineapple juice	

Mix together. Serve ice cold. Enough for about 25 people.

Mrs. J. F. Coltrane

Easy Fruit Punch

1 large can sweetened orange juice
1 large can pineapple juice
2 large gingerales

Chill and mix in punch bowl when ready to serve. Serves 25.

Beverly Wall

Lime Ice

Mix 3 pkgs. lemon-lime Kool-Aid with 3 quarts tap water. Mix 6 c. sugar with 1 qt. very warm water and stir until melted completely. Combine all ingredients, and then add 1 can unsweetened pineapple juice and 1 bottle of concentrated lemon juice. Add green cake coloring if desired. Freeze until mush then stir. Freeze completely. Add gingerale when ready to serve.

Mrs. Jimmy Spivey

Cranberry Punch

4 c. cranberry juice	1 Tbsp. almond extract
1½ c. sugar	2 qt. gingerale
4 c. pineapple juice	

Combine all of first four ingredients. When ready to serve add gingerale. About 30 servings.

Mrs. A. S. Hinton

Cheese Salad Biscuits

1 lb. grated cheese	1 tsp. salt
½ lb. butter	Red Pepper (to taste)
2 heaping cups plain flour	Salted peanuts

Mix all ingredients except peanuts. Form into rolls about 1 inch in diameter. Wrap in wax paper and chill in refrigerator at least 12 hours before using. When ready to cook, slice and press ½ peanut into each biscuit. Watch carefully when cooking as the cheese burns easily.

Mrs. E. H. Moser

Ice Box Rolls

2 c. scalded milk	6 Tbsp. sugar
1 c. mashed potatoes	1 Tbsp. salt
1 tsp. baking powder	6 c. flour
4 Tbsp. lard	1 cake yeast

Scald milk, add mashed potatoes (strained), sugar, salt and lard. When luke warm add yeast. Then work in lard, baking powder and flour. Let rise until double. Pinch off rolls and let rise again. Will keep several days in refrigerator

Mrs. E. D. Finch

Ice Box Rolls

½ c. mashed potatoes	½ p. yeast in 1/8 c. luke warm water
2 c. scalded sweet milk	1 ts. baking powder; ½ tsp soda
½ c. lard	2 tsp. salt
½ c. sugar	

Sift together and add to first mixture, 2 c. plain flour, baking powder soda, and salt. Let rise about 2 hours or until double its size. Then work in enough flour to make dough the right consistency. Make out rolls and put the remainder in refrigerator immediately. Let rolls rise about 2 or 3 hours before cooking.

Mrs. J. F. Coltrane

Southern Spoon Bread

2½ c. boiling water	1 Tbsp. lard (melted)
2 c. corn meal	1 tsp. soda
2 c. sour milk	2 eggs

Add meal to boiling water and stir. Let cool. Add beaten egg yolks. Add milk, soda, lard. Beat and add beaten egg whites. Bake in greased pan about 40 mins.

Mrs. W. D. Finch

Banana Bran Muffins

1 c. All-Bran	2 tsp. baking powder
$\frac{1}{4}$ c. milk	$\frac{1}{2}$ tsp. salt
1 c. mashed bananas	$\frac{1}{4}$ c. sugar
1 c. sifted flour	1 egg
$\frac{1}{4}$ c. soft shortening	

Combine All-Bran, milk, and bananas in bowl. Sift dry ingredients. Add sugar, egg and shortening. Stir until all ingredients are combined. Bake at 400 F. for approximately 25 min.

Mrs. Wayne L. Davis

Cheese Straws

1 lb. cheese	Red pepper to taste
1 stick butter	Salt to taste
2 c. plain flour	1 tsp. baking powder

Mix ingredients together with hands and roll as you prefer. Cook at 400 F.

Miss Mary Saunders

Flaky Waffles Or Pancakes

$1\frac{1}{3}$ c. self-rising flour	$\frac{1}{2}$ stick melted margarine
3 eggs separated (or 2 or 4)	1 c. sweet milk

Beat egg whites in little mixing bowl until very stiff.

Beat egg yolks in big mixing bowl; add melted butter; beat. Add Milk and beat gently.

Sift dry ingredients into wet mixture. DO NOT BEAT. Spoon fold over only enough to combine ingredients. Small flour spots should be showing throughout batter. Gently fold in beaten egg whites. Flakes of egg white should be showing when ready to bake. Bake in waffle iron or on pancake griddle. (This is a good way to get the children to eat extra eggs in the morning -- when you use 4 eggs in this recipe.)

Mrs. J. R. Fowler, Jr.

Thirty Minutes Rolls

2½ c. flour	1 pkg. yeast
1 tsp. baking powder	1 c. luke warm buttermilk
1 tsp. salt	¼ tsp. soda
3 Tbsp. melted shortening	1 tsp. sugar

Sift dry ingredients. Dissolve yeast in buttermilk and add soda and sugar. Add shortening and buttermilk mixture to flour. Make into dough. Knead until smooth. Roll out. Cut. Dip into melted butter or margarine and fold over into pocketbook shape. Let rise in warm place for 30 minutes. Bake at 450 F.

Mrs. Beulah Finch Harper

Date Muffins

Mix 1 cup graham flour with ¾ cup white flour. Sift these with 2 Tbsp. sugar, 4 tsp. baking powder and 1 tsp. salt. Beat 1 egg. Add 1 cup milk and stir into dry ingredients. Add 4 Tbsp. melted shortening. Then add ½ cup dates cut fine. Bake about 20 minutes at 350 F.

Mrs. Edgar B. Fisher

(HIS) Dessert

1 egg slightly beaten	1 c. drained pineapple tidbits
2 Tbsp. lemon juice	1 11 oz. can Mandarin orange sections
2 Tbsp. sugar	1 c. seedless white grapes
Few grains salt	1 c. sliced banana
½ c. whipping cream	10 maraschino cherries
1 c. miniature marshmallows	¼ c. slivered toasted almonds

Combine egg, lemon juice, sugar and salt in double boiler. Cook until slightly thickened. Cool. Whip cream and fold cream, marshmallows, pineapple, orange sections, grapes and bananas in cooled mixture. Just before serving stir in cherries and almonds.

Mrs. Scottie Brown

Chocolate Pie

1 c. milk	7/8 c. sugar
1 c. boiling water	1/4 tsp. salt
3 eggs	1/2 tsp. vanilla
1 Tbsp. butter	2 squares chocolate
4 Tbsp. flour	

Melt chocolate over hot water. Add sugar that has been thoroughly mixed with flour and salt and blend well. Add the boiling water and milk, cook in double boiler 25 minutes. Pour chocolate mixture gradually over well beaten egg yolks, beating vigorously. Return to boiler and cook two minutes. Add butter and flavoring. Pour into baked pastry shell. Cover with meringue made of egg whites and 4 tablespoons sugar. Brown in slow oven to preferred color.

Mrs. A. S. Hinton

German Shortbread Crust for Fruit Pie

1 stick butter at room temperature
3 Tbsp. sugar
1 c. and 2 Tbsp. plain flour
Pinch of salt

Mix dough. Pat into pie pan. Prick full of holes with fork. Freeze. Cook in 400 F. oven for 10 to 15 minutes or until golden brown. Chill in refrigerator. Fill with: any fresh fruit with sugar to taste. Let stand until sugar melts. Drain juice into saucepan. If not as much as one cup of juice, add water to make a cup. Boil juice until thick using 2 or 3 tablespoons cornstarch. Place fruit in cooked, chilled crust. Pour hot liquid over fruit. Chill in refrigerator. Add whipped cream when ready to serve.

Mrs. Jimmy Spivey

Swiss Cheese Pie

1 envelope unflavored gelatine	1/4 tsp. salt
3/4 c. sugar	1 Tbsp. lemon juice
1 c. milk	2/3 cup heavy cream, whipped
1 Tsp. grated lemon rind	1 9-inch baked pastry shell
2 c. creamed cottage cheese	

Mix together gelatine and sugar in top of double boiler. Stir in milk. Place over boiling water, stirring until gelatine is dissolved. Remove from heat. Add lemon rind. Cool. Beat cottage cheese with electric beater until smooth. Stir in cooled gelatine mixture, salt and lemon juice. Chill, stirring occasionally until mixture mounds slightly when dropped from spoon. Fold in whipped cream. Place in pie shell. Spoon on cherry topping. Chill. Cherry Topping: Mix together 1/3 c. sugar and 2 Tbsp. cornstarch in saucepan. Drain 1 can (20oz.) cherries, gradually stirring in juice of cherry liquid into sugar mixture. Place over heat and cook, stirring until mixture is thick and clear. Remove from heat. Stir in cherries. Use red sour pitted cherries. Pineapple is also good as topping.

Mrs. M. J. Sexton

Butternut Pound Cake

2 c. sugar	dash salt
1 c. Crisco	1 c. milk
4 eggs	1 Tbsp. butternut flavoring
$\frac{1}{2}$ c. self rising flour	

Beat sugar and Crisco for 10 minutes at high speed. Add one egg at time until all are added. Add flour and milk alternately, then add flavoring. Bake in tube pan in moderate oven. Ice with: $\frac{1}{2}$ c. butter, 1 c. firmly packed brown sugar, 2 c. confectioner's sugar, 1 tsp. vanilla, $\frac{1}{4}$ c. milk. Melt butter and add brown sugar and bring to boil. Add milk and let cook two minutes. Remove from heat and add confectioner's sugar a little at a time. Mix until smooth. If too thick add more milk. Spread on cake.

Mrs. A. R. House

1-2-3-4 Cake

1 c. butter	1 c. water
2 c. sugar	4 tsp. baking powder
3 c. flour	1 tsp. vanilla
4 eggs	

Cream butter, add sugar and cream together. Add beaten egg yolks. Sift together flour and baking powder and add alternately with the water. Add vanilla and fold in beaten egg whites. Bake in moderate oven (350F) until firm.

Miss Mary Saunders

Brown Sugar Pound Cake

2 sticks butter	3 c. flour
$\frac{1}{2}$ c. Crisco	1 c. milk
1 box light brown sugar	1 Tbsp. vanilla
1 c. white sugar	1 c. black walnuts
5 eggs	$\frac{1}{2}$ tsp. salt

Cream shortening and sugars. Add eggs. Beat well. Add sifted dry ingredients alternately with milk. Add vanilla. Bake at 350F for 1 hour and 15 minutes.

Mrs. Wayne Davis

Frozen Lemon Cake

2 eggs	1 small can evaporated milk
$\frac{1}{2}$ c. sugar	20 vanilla wafers, crushed
3 Tbsp. lemon juice	

Line freezer pan with wax paper and then with one-half of wafer crumbs. Cook egg yolks, sugar and lemon juice until thickened. Cool. Beat egg whites until stiff. Beat evaporated milk until stiff. Fold beaten egg whites into egg mixture. Then fold milk in. Pour into freezer pan. Top with remaining half of wafer crumbs. Freeze until hard.

Mrs. Wayne Davis

Orange Nut Cupcakes

1 c. sugar	1 tsp. soda
$\frac{1}{2}$ c. butter	2 c. flour
2 eggs	Pinch of salt
Grated rind of one orange	1 cup sugar
$\frac{1}{2}$ c. chopped nuts	$\frac{1}{2}$ orange juice ($\frac{1}{2}$ cup)
1 c. chopped dates	
$\frac{2}{3}$ cup buttermilk	

Cream butter and sugar, add 1 Tbsp. orange rind(reserve remainder of peel), add eggs one at a time, then add dry ingredients, which have been sifted, together alternately with milk. Add dates and nuts. Line 24 muffin rings with paper cups, pour in cake mixture. Bake at 350 F. about 20 to 30 minutes. While cake is baking prepare topping: 1 c. sugar, $\frac{1}{2}$ orange juice and remainder of orange peel. Mix together, bring to boil and cook for a few minutes until transparent. Pour over cupcakes slowly as they come from oven.

Mrs. M. H. Monson

Strawberry Shortcake

2 c. plain flour	$\frac{1}{2}$ c. shortening
3 tsp. baking power	6 Tbsp. milk
1 tsp salt	1 egg, beaten
2 Tbsp. sugar	

Sift together flour, baking powder, salt and sugar. Cut in shortening. Combine milk and beaten egg. Add to dry ingredients and mix only until all flour is damp. Knead gently on floured board. Roll dough to $\frac{1}{8}$ inch thick, and cut 12 $\frac{3}{4}$ inch rounds. Brush with melted butter. Place in pairs on a buttered cookie sheet, buttered sides together. Bake at 400 F. for 12 minutes. Remove top halves and place crushed strawberries. Place top half over berries.

Mrs. W. D. Finch

Chocolate Pound Cake

2 sticks butter or margarine	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ c. vegetable shortening	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ c. granulated sugar	$\frac{1}{2}$ c. cocoa
5 eggs, unbeaten	1 c. milk
3 c. sifted cake flour	2 tsp. vanilla

Cream shortening and butter. Add sugar and beat and cream until well blended. Add eggs, one at a time, beating well after each addition. Sift flour and dry ingredients together three times. Add to the mixture alternately with milk to which vanilla has been added. Blend thoroughly. Turn into greased slightly and floured tube pan and bake in 325 F. oven 1 hour and 20 minutes.

Mrs. Cooper Moss

Fresh Coconut Cake

2 sticks oleo	1 coconut grated
$1\frac{3}{4}$ c. sugar	2 c. sugar
4 eggs	$2\frac{1}{2}$ c. sweet milk
$\frac{3}{4}$ c. sweet milk	
$2\frac{1}{4}$ c. self rising flour	
1 tsp. vanilla	

Cream oleo and sugar. Add eggs one at a time and beat well. Add milk and vanilla and flour alternately, beating well. Pour in greased cake pans and cook at 375F. in preheated oven for about 30 minutes. Fill layers with: 1 grated coconut, 2 c. sugar and $2\frac{1}{2}$ c. sweet milk. Bring sugar and milk to boil, then add coconut. Let this mixture come to good boil.

Mrs. M. H. Alford

Apple Sauce Cake

$1\frac{3}{4}$ c. sifted flour	$\frac{1}{2}$ c. butter
1 tsp. soda	1 c. sugar
$\frac{1}{4}$ tsp. salt	1 beaten egg
1 tsp. cinnamon	1 c. nuts
1 tsp. cloves	1 c. raisins
	1 c. hot apple sauce

Add flour, soda, salt, cinnamon, cloves and sift 3 times. Cream butter and sugar, add egg, raisins and nuts. Add flour mixture alternately with apple sauce. Beat until smooth. Bake in a loaf at 350 F degrees, about an hour.

Mrs. Julian Horton

Quick Prune Cake

1 tsp. cinnamon	1 cup chopped nuts
1 tsp. nutmeg	1 cup sugar
1 tsp. allspice	$\frac{1}{2}$ cup buttermilk
2 cups self rising flour	$\frac{1}{2}$ tsp. soda
2 cups sugar	1 Tbsp. white corn syrup
3 eggs	$\frac{1}{4}$ cup butter
1 cup salad oil	$\frac{1}{2}$ tsp. vanilla
1 junior size jar of prunes with tapioca	

Mix first nine ingredients, cinnamon, nutmeg, allspice, flour, sugar, eggs, salad oil, prunes and nuts. Beat at medium speed just until blended. Pour into greased and floured tube pan and cook at 350 F. about 35 or 40 minutes. Ice with Buttermilk Icing: Mix together 1 cup sugar, $\frac{1}{2}$ cup buttermilk, $\frac{1}{2}$ tsp. soda, 1 Tbsp. white corn syrup, $\frac{1}{4}$ cup butter and $\frac{1}{2}$ tsp. vanilla. Bring to boil slowly. Simmer until mixture forms a soft ball. Pour over hot cake without beating.

Mrs. Homer Monson

Seven Minute Icing

1 c. sugar	1 Tbsp. syrup or honey
1 egg white	Few Grains salt
$\frac{1}{4}$ c. water	$\frac{1}{2}$ tsp. vanilla

Put all ingredients except vanilla in double boiler. Cook over boiling water seven to ten minutes, beating all the while with a rotary beater. When ready to remove from stove, the icing will be thick and almost ready to spread. Add vanilla, beat until cool and ready to spread. Double the recipe for all but a small cake.

Mrs. Guy Massey

Old Fashion Pound Cake

$\frac{1}{2}$ lb. butter or oleo
1- $\frac{2}{3}$ c. sugar
5 eggs
2 c. sifted flour

Cream butter or oleo good. Add sugar gradually, beating until light and fluffy. Then drop in one egg at the time, beating good, until all eggs are added. Fold in flour that has been sifted twice. Flavor with your favorite flavoring. I use vanilla. Bake in tube pan 1 hour in 325 F. oven, or until done.

Mrs. M. J. Sexton

Mabel's Apple Cake

1 $\frac{1}{2}$ c. Wesson oil
2 c. sugar
3 eggs

Beat this mixture three minutes on medium speed. Add: 3 c. sifted flour, 1 tsp. salt and 1 tsp. soda. Mix thoroughly. Add: 3 medium sized tart peeled apples cut into finger-sized chunks, 1 cup chopped nuts and 2 tsp. vanilla. Mix thoroughly. Bake at 350 F. for 1 $\frac{1}{2}$ hours in greased tube pan. Let cool in pan. Ice with: 1 stick butter, $\frac{1}{2}$ c. light brown sugar and 2 Tbsp. milk. Bring to boil. Then let cool 20 minutes and pour over cake. Can be served with whipped cream flavored with sherry for party.

Mrs. Howard Beck

Devil's Food Cake

2 c. sugar
1 c. butter

Cream this mixture together. Add: $\frac{1}{2}$ c. buttermilk with 1 tsp. soda in milk, another $\frac{1}{2}$ cup plain milk, $\frac{1}{2}$ c. cocoa, 2 c. flour and 4 eggs. Bake in three 9 inch cake pans in preheated 350 F. oven for 30 minutes or until done.

Filling: 2 c. sugar, 1 c. sweet milk and $\frac{1}{4}$ c. butter. Bring these ingredients to a boil, cook till soft ball stage. Remove from heat and add tsp. vanilla. Beat until it is thick enough to spread on cake.

Mrs. Claud Dunn

Pecan Pie

2/3 c. granulated sugar	1 Tbsp. melted butter
2/3 c. white syrup	1 tsp. vanilla
1 Tbsp. cornmeal	1 cup chopped pecans
2 eggs	

Mix together the first 6 ingredients, then add pecans. Mix well and pour into unbaked pie crust. Bake in a 250 F. oven for 1 hour.

Mrs. Frank Wall

Oatmeal Pie

2 eggs, beaten	2/3 c. uncooked oatmeal
1/2 to 2/3 c. melted oleo	1/4 tsp. salt
2/3 cup granulated sugar	1 tsp. vanilla
2/3 c. white syrup	

Mix all ingredients and pour into uncooked pie shell. Bake at 350F. about 1 hour.

Nancy Wall

Macaroon Pie

3 egg whites	7/8 c. sugar
12 Saltines, rolled fine	1/4 tsp. baking powder
16 dates, chopped fine	dash salt
1/2 c. chopped pecans	1 tsp. almond extract

Beat egg whites until foamy. Gradually beat in sugar until meringue will stand in soft peaks. Mix in crumbs, dates and nuts. Gently fold into meringue along with remaining ingredients. Pour into 9-inch buttered and floured pan. Bake in 350 F. oven 45-50 minutes, or until delicately browned. Cool. Serve with whipped cream and dash of nutmeg.

Mrs. Amos Estes

Sweet Potato or Pumpkin Chiffon Pie

Boil potatoes in skins until done, peel and mash. Prepare pumpkin. Beat 3 egg yolks, add 3/4 c. sugar, 1/2 c. evaporated milk, 1/2 tsp. salt, 1 tsp. cinnamon, 1 tsp. allspice, and 1 Tbsp. vanilla. Mix, then add 1 1/2 c. potato or pumpkin. Heat in double boiler until thick. Add 1 envelope plain gelatin dissolved in 1/4 c. cold water. Cool. Beat egg whites with 6 Tbsp. sugar until stiff. Fold into cooled mixture. Pour into baked pie shell. Chill.

Mrs. Clويد Wade

Sour Cream Pound Cake

2 sticks butter or margarine	3 c. plain flour
3 c. sugar	1/2 pt sour cream
6 eggs	1/4 tsp. salt

Cream Shortening and Sugar. Add eggs, one at a time, beating after each addition. Add flour all at once and cream and salt. Blend well. Favorite flavoring may be used. Pour into tub pan and bake 1 1/2 hours at 325 degrees.

Mrs. Scotte Brown

Chocolate Nut Bars

$\frac{1}{2}$ c. shortening	$\frac{1}{4}$ tsp. soda
1 c. brown sugar	$\frac{1}{4}$ tsp. salt
1 egg	1 c. semi-sweet chocolate bits
1 tsp. vanilla	$\frac{1}{2}$ c. chopped nuts
1 c. sifted all-purpose flour	

Cream shortening and sugar. Add egg and vanilla; beat well. Sift dry ingredients; add to creamed mixture; mix well. Stir in chocolate pieces and nuts. Spread in greased 11 x 7 x 1 $\frac{1}{2}$ inch pan. Bake in 350 F. oven for 20 to 25 minutes. Cut in squares while warm. Makes 2 dozen chewy, crunchy cookies.

Mrs. Douglas Finch

Chocolate Peanut Clusters

Mix in heavy 1 $\frac{1}{2}$ qt. saucepan until well blended: 1 pkg. chocolate pudding mix (not instant) 1 c. sugar, $\frac{1}{2}$ c. Pet milk, 1 Tbsp. butter. Cook and stir to a full all-over boil. Lower heat and keep stirring while mixture boils slowly for 3 mins. Remove from heat. Stir in all at once 1 cup small salted peanuts. Beat until candy starts to thicken. With 2 teaspoons drop mixture quickly onto waxed paper to form clusters. Any kind of nuts may be used, but if they are unsalted, add a dash of salt when you add nuts.

Mrs. Jimmy Spivey

Seafoam Candy

3 c. sugar	$\frac{1}{2}$ c. water
2 egg whites (beaten)	1 tsp. vanilla
$\frac{1}{2}$ c. white syrup	$\frac{1}{2}$ to 1 c. nuts (broken)

Cook sugar syrup and water until it spins about a 6-inch thread. In electric mixer bowl pour $\frac{1}{2}$ syrup over beaten egg whites. Put other half back on stove until this has mixed well (about 30 seconds). Add last half and continue to beat with mixer until it thickens. Add nuts and beat by hand until it will hold peaks, then drop by spoons on waxed paper to harden.

Miss Faye Finch

Creamy Smooth Chocolate Fudge

Mix 2 $\frac{1}{2}$ cups sugar with $\frac{3}{4}$ stick butter and 6 $\frac{1}{2}$ oz. canned milk. Cook over medium heat until mixture comes to a boil. Then cook 2 $\frac{1}{2}$ minutes. Remove from heat and add 1 small pkg. semi-sweet chocolate drops and 1 tsp. vanilla. Beat until hard enough to drop on wax paper. One cup nuts may be added, if desired.

Mrs. Cooper Moss

Pecan Puffs

Beat until soft $\frac{1}{2}$ cup butter or margarine. Add and blend until creamy 2 Tbsp. granulated sugar. Add 1 tsp. vanilla. Sift before measuring 1 cup cake flour. Measure again. Break 1 cup of pecans into small pieces. Stir pecans and flour into batter mixture. Roll dough into small balls. Place on greased baking sheet. Bake at 300 F. for 30 mins. Roll hot puffs in powdered sugar. Cool, then roll again in powdered sugar.

Miss Sarah Eaton

Angel Tips

$1\frac{3}{4}$ sticks butter	1 c. chopped nuts
4 rounding Tbsp. powdered sugar	2 tsp. vanilla
1 Tbsp. warm water	$2\frac{1}{2}$ c. plain flour

Cream butter and sugar. Add water and flour, vanilla and nuts. Roll out one-eighth inch thick and cut in strips. Bake in medium oven. Roll in powdered sugar.

Mrs. M. B. Chamblee

Boiled Cookies

2 c. sugar	$\frac{1}{2}$ c. milk
1 stick butter or margarine	$2\frac{1}{2}$ c. quick cooking oatmeal
3 Tbsp. cocoa	$\frac{1}{2}$ c. nuts
Dash salt	2 tsp. vanilla

Combine sugar, cocoa, butter, milk, and salt. Cook over medium heat until mixture comes to a boil, then cook $1\frac{1}{2}$ mins. Remove from heat. Pour in oatmeal, nuts and vanilla. Beat. Drop by teaspoonfuls on wax paper.

Mrs. Cooper Moss

Oatmeal Cookies

Cream together $\frac{1}{2}$ c. butter, add $\frac{1}{2}$ c. sugar. Sift together 1 c. flour, 1 tsp. soda and 1 tsp. cinnamon. Add 1 c. oatmeal. Beat 1 egg and add to sugar and butter. Combine the two mixtures and add 6 Tbsp. milk. Drop from spoon and bake slowly.

Mrs. J. L. Stell

Rum Balls

3 c. crushed vanilla wafers	1 c. nuts
$\frac{1}{2}$ c. powdered sugar	$1\frac{1}{2}$ Tbsp. cocoa
3 Tbsp. dark Karo syrup	6 Tbsp. brandy, rum, or bourbon

Mix and roll above ingredients into small balls. Roll in powdered sugar.

Miss Mary Saunders

Fool-Proof Chocolate Fudge

1 lb. confectioners sugar	2 tsp. butter
2 sq. chocolate	pinch of salt
1 small can evaporated milk	$\frac{1}{2}$ jar marshmallow cream

Put all ingredients in pan, except marshmallow cream. Cook slowly until dissolved. Turn up heat and boil 4 minutes (do not exceed). Remove from heat and add marshmallow cream. Beat slightly. Add 1 tsp. vanilla. Add $\frac{1}{2}$ cup nuts, if desired. Pour into a buttered platter. Score while still warm.

Mrs. E. G. Cothran

Cowboy Cookies

2 c. sifted flour	1 c. brown sugar
1 tsp. soda	2 eggs
$\frac{1}{2}$ tsp. salt	1 tsp vanilla
$\frac{1}{2}$ tsp. baking powder	2 c. oats
1 c. shortening	1 pkg. chocolate bits
1 c. white sugar	

Sift together and set aside flour, soda, salt and baking powder. Blend together shortening, sugar. Add eggs and beat until light and fluffy. Add vanilla, oats and chocolate bits. Drop by teaspoonsful on greased cookie sheet. Bake 10-15 min. in 350 degree oven.

Brunswick Stew

1 large hen	2 lb. cabbage
4 lb. beef soup bones	1 lb. rice
2 lb. pork roast	½ gal. tomatoes
2 cans corn	2 lb. Irish potatoes
2 cans garden peas	1 box macaroni
2 cans butter beans	1 can soup mixture
2 lb. onions	1 bottle tomato catsup
1 can string beans (optional)	Salt and pepper to taste

In one pot cook all meats together until done. Take meat off bones and chip. In another container cook all other ingredients until done. Then add these to the meat and broth in which it was cooked and simmer until as thick as desired. Makes three gallons.

Mrs. Douglas Finch

Brunswick Stew

1 6 or 7 lb. hen	2 lb. onions
1½ lb. pork	4 small cans tomatoes
1½ lb. beef	1 bottle catsup
1½ lb. dry butter beans	1 bottle Worcestershire sauce
1 can green butter beans	Frank's Hot Sauce to taste
1 can corn	Red pepper pod
10 lb. potatoes	Salt and pepper to taste

Precook all meat and bone. Cook potatoes, onions and beans. Add all other ingredients and cook until stew is thickened.

Mrs. Wayne Davis

Mints

2 c. water
1 c. sugar
2/3 stick margarine
Oil of peppermint

Place sugar and water in heavy saucepan. Stir only until sugar and water are mixed well together. Add margarine when mixture starts to boil, stirring until margarine is dissolved. Do not stir again. Cook until hard crack stage (285 degrees on candy thermometer). Pour on marble slab and let stand until cool enough to handle. Add coloring and peppermint to taste. Pull until mixture loses its gloss

Boeuf Bourguignon

2 lb. lean beef	$\frac{1}{2}$ c. beef bouillon
2 Tbsp. bacon drippings	1 c. dry red wine
10 small or 5 medium onions	$\frac{1}{2}$ lb. fresh mushrooms
$1\frac{1}{2}$ Tbsp. flour	Marjoram, thyme salt, pepper

In heavy skillet, fry the sliced onions in the bacon drippings until brown. Remove them and set aside. Cut the lean meat into 1-inch cubes. Saute them in the same drippings adding more fat if necessary. When brown, sprinkle flour and a generous pinch of salt, pepper, marjoram, and thyme over beef. Then add bouillon and wine (any good American burgundy). Stir well for a moment, then let it simmer as slowly as possible for $3\frac{1}{4}$ hours. It should just barely bubble. The liquid may cook away some, so add a little more bouillon and wine to keep the beef barely covered. After the mixture has cooked the required time, return the browned onions to the skillet add $\frac{1}{2}$ lb. sliced mushrooms. Stir well and let cook for another 45 minutes. Again it may be necessary to add a little more stock and wine. The sauce should be thick and dark brown. With this main dish, serve crusty French bread, tossed green salad and follow it with a light dessert.

Mrs. B. D. Thomas

Chicken Tetrazinni

1 hen cooked and cut up	1 large can tomatoes
1 lb., or less, bacon fried crisp and crumbled	2 cans mushrooms, chopped
3 or 4 onions	1 jar stuffed olives, sliced

Cook onions in bacon grease. Cook tomatoes, mushrooms, and olives until slightly thickened. Add onion, bacon and chicken. Cook a large package of spaghetti in chicken broth. Alternate layers of chicken mixture and spaghetti in casserole. Top with slices of American cheese. Cover and cook in moderate oven about 30 minutes. Take cover off last 10 minutes of cooking. Serves 16.

Mrs. Edgar B. Fisher

Cheese Fondue

Spread 6 slices of bread with prepared mustard and cube. Grate $\frac{1}{2}$ lb. sharp cheese. Alternate layers of bread, cheese, salt, pepper, red pepper and paprika in casserole until it is filled. Beat three eggs well and add 2 cups of milk. Pour milk and egg mixture over bread until just below top layer. Bake at 350 F. for 45 minutes.

Mrs. Foster D. Finch

Chili

½ lb. ground beef
¼ c. chopped green pepper
½ c. chopped onions
2 Tbsp. fat
½ c. boiling water
1 c. tomatoes

Make a paste of:
1½ Tbsp chili powder (or to taste)
½ tsp. salt
1 tsp. sugar
1½ tsp. garlic cloves
2 Tbsp. water

Cook onions and green pepper in fat until tender. Brown beef. Add water and tomatoes. Make a paste of above ingredients. Add to other ingredients. Cover and simmer one hour. Uncover and simmer one-half hour longer. Add hot water if mixture thickens too much.

Mrs. Wayne Davis

Pepper Cup

3 Tbsp. Crisco
2 Tbsp. finely chopped onion
1½ c. ground meat (veal, chicken
or ham)
1 c. boiled rice

½ c. tomato juice
6-8 medium peppers
½ c. fine bread crumbs
1 Tbsp. Crisco (additional)

Select medium-size peppers, thick-fleshed and bright green. Remove stem, seeds and inner membrane. Cover with hot water and simmer 10 minutes. Drain and cool. While peppers are cooling prepare filling. Melt Crisco in skillet. Add onion and cook until delicately browned. Remove from stove and combine this with rice, meat and tomato juice. Sprinkle inside of peppers with salt. Stuff peppers. Sprinkle tops with bread crumbs mixed with additional melted Crisco. Put just enough water in baking dish to cover bottom. Place peppers upright in pan and bake in hot oven (400 F.) for 10 to 15 minutes. These can be prepared in the morning and baked just before mealtime.

Miss Mary Saunders

Barbecue Chicken Sauce

1 pt. vinegar
1 pt. water
1½ Tbsp. prepared mustard
3 Tbsp sugar
2 Tbsp. Worcestershire sauce

1 stick butter
Red pepper to taste
Salt to taste
Paprika

Mix together water, vinegar mustard, sugar and Worcestershire. Pour in roaster. Then put chickens in roaster. Pour melted butter over chickens, then sprinkle red pepper on top of that. Place uncovered roaster in 350 F. oven and let cook for ½ hour. After that baste every 10 or 15 minutes with pastry brush until tender. Sprinkle with paprika a few minutes before removing from oven. Thicken gravy and serve over chicken.

Mrs. Foster D. Finch

Pressed Chicken

1 hen cooked and diced	1 c. chicken broth
1 c. canned English peas	4 boiled eggs (diced)
2 c. diced celery	5 tsp. tomato catsup
1 c. chopped almonds	1 pkg. plain gelatin dissolved
1 c. mayonnaise	in $\frac{1}{2}$ c. broth

Mix dry ingredients, add mayonnaise, then add gelatine. Put into molds and serve on lettuce ice cold. Mrs. Donald Stallings

Oyster Stew

1 pt. oysters	2 Tbsp. butter
1 pt. milk	Salt and pepper to taste

Drain liquid from oysters, then scald the liquid in a sauce pan. Next skim the liquid and add oysters. Cook until edges of oysters begin to curl and add butter and seasonings. Then heat milk to boiling point and add it to oysters. Serve piping hot.

Mrs. J. F. Coltrane

Meat Loaf

1 lb. ground beef	3 medium onions, chopped
1 tsp. salt	3 Tbsp. shortening
$\frac{1}{4}$ tsp. black pepper	4 slices loaf bread softened in
3 Tbsp. tomato catsup	$\frac{1}{2}$ c. sweet milk
1 Tbsp. A-1 Sauce	3 eggs
	1 can Campbell vegetable soup

Mix all ingredients together. Put into a well-greased casserole. Cover with water. Cook at 400 F. for 1 or $1\frac{1}{2}$ hours.

Mrs. W. D. Finch

Spicy Meat Loaf

$1\frac{1}{2}$ lb. ground chuck beef	1 egg
2 Tbsp. minced onion	3 Tbsp. catsup
$1\frac{1}{2}$ Tbsp. green pepper	1 Tbsp. prepared horseradish
$1\frac{1}{3}$ c. cubed soft bread	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ c. milk

Mix all ingredients together and blend well. Shape into 6 small loaves. Pour one can condensed tomato soup over loaves. Bake $1\frac{1}{4}$ hours at 375 F. until done. Miss Mary Saunders

Chicken Casserole

2½ c. diced chicken
1½ c. diced celery

1 can cream mushroom soup
1 can onions

Mix all ingredients together. Dot with butter on top. Place in 350 F. oven for 45 minutes. Serve over noodles or rice. Serves 6 or 7.

Mrs. S. G. Flowers

Ham and Chicken Casserole

½ lb. cooked ham
2 Tbsp. chopped onion
½ c. milk
1 Tbsp. sugar
1 can cream chicken soup

2 Tbsp. butter
1 Tbsp. chopped pimento
1 c. cooked chicken
1 c. diced American cheese
3 c. soft bread crumbs

Cut ham into small cubes. Combine soup and milk. Heat until blended. Add sugar, cheese and chicken. Place 1 cup of bread crumbs in bottom of one and one-half quart casserole. Add layer of ham and onion. Cover with one cup bread crumbs. Pour chicken mixture over bread crumbs. Top with bread crumbs and pimento. Dribble butter over all. Bake at 350 F. for 30 mins. Makes 6 to 8 servings.

Mrs. Carsey Tippett

Chicken Casserole

4 c. diced cooked chicken
1 can cream chicken soup
1 small can pimento

2 c. Pepperidge Farm dressing
2 Tbsp. grated onion

Dice cooked chicken, add soup, pimento and onions. Any amount of seasoning you desire may be used. Put a layer of crumbs in baking dish and alternate with chicken mixture. Bake in moderate oven until well-blended.

Mrs. C. S. Foshee

Swiss Steak

2 lbs. round steak
¼ c. flour

1 medium onion

Salt steak and beat flour well into it. Brown quickly on both sides in hot fat. Add water, cover tightly and steam until very tender. More water may be added if necessary. When about half done add chopped onion. Tomato may be substituted for onion or both may be used.

Mrs. W. C. Campen

Pork Chop Casserole

Put 4 to 6 chops in casserole or pan. Cut up slices of onion and place one large slice on each chop. Pour tomato soup over chops (1 can); and add ½ cup water for each can soup. Put aluminum foil over pan and bake in oven at 500 F. for 45 min.; remove foil and bake 15 min. to brown chops.

Miss Faye Finch

Five Can Casserole

1 can French style string beans 1 can French fried onion rings
1 can bean sprouts 1 can condensed mushroom soup
1 can water chestnuts, sliced

Drain beans, bean sprouts and water chestnuts well and add to mushroom soup. Pour mixture into baking dish. Dot with butter and bake at 350 F. about $\frac{1}{2}$ hour. Spread onion rings on top and bake another 10 min.

Mrs. Edgar B. Fisher

String Bean Casserole

2 pkgs. frozen French style beans 1 can French fried onions
sliced almonds 1 can cream mushroom soup
cheese

Cook beans according to directions. Toast almonds in small amount of butter. Alternate layers of beans almonds, and grated cheese in casserole dish. Dilute soup with one-half cup milk. Pour over beans and bake at 350 F. until hot and bubbly. Just before serving top with onions and return to oven for 2 or 3 minutes.

Mrs. George Tucker

Corn Pudding

1 c. milk 2 Tbsp. butter, melted
2 Tbsp. flour 1 tsp. salt
2 Tbsp. sugar 2 c. corn (or 1 can)
2 eggs

Blend sugar, flour, salt and butter. Then add milk. To this mixture add well-beaten eggs and corn. Place in greased baking dish and cook until firm.

Mrs. S. W. Harris

Baked Beans

1 (1 lb. 15 oz.) can baked beans $\frac{1}{2}$ c. catsup
2 Tbsp. Worcestershire sauce 1 medium onion chopped
1 Tbsp. brown sugar 1 green pepper chopped
2 Tbsp. syrup 6 slices raw bacon

Thoroughly mix all ingredients except bacon. Pour into baking dish. Top with bacon slices. Bake at 350 F. for about 1 hour or until pepper and onion are tender. Yields 6 to 8 servings.

Mrs. Frank Wall

Parsley Rice

1 c. rice (cook as directed)	1 tsp. parsley
1 c an cream chicken soup	1 c. grated cheese
½ can water	1 Tbsp. onion grated

After rice is well done, combine with other ingredients, reserving enough cheese to garnish the top of the casserole. Bake in medium oven until thoroughly hot and the cheese is melted.

Mrs. William K. Quick

Scalloped Corn and Oysters

2½ c. bread crumbs	½ c. melted butter
1 pt. oysters	½ c. milk or light cream
1 small can whole kernel corn drained	salt and pepper to taste

Place ingredients in casserole dish in layers starting with buttered crumbs, then corn, and oysters. Top with bread crumbs. Bake at 350 F. for 30 to 35 mins.

Mrs. Fred Harper

Cornbread Hot Dog Casserole

1 Tbsp. Bacon fat	1 large. can tomatoes (2½ c.)
1 medium-sized onion diced	Pinch thyme
1 lb. frankfurters cut in pieces	Pinch oregano
½ c. celery, diced	Salt
½ green pepper, diced	1 pkg. corn bread mix

Melt bacon fat and add onion, celery, green pepper. Cook slowly until vegetables are tender. Add frankfurters and tomatoes. Season to taste with thyme, oregano and salt. Simmer 10 minutes. Pour into large casserole. Set oven at 425. Prepare corn bread batter according to directions on the package and spread over the casserole. Bake until the corn bread is brown and crusty about 25 minutes. Serves 6.

Scotte Brown

Dumpling For Chicken

1 c. unsifted plain flour
Shortening (preferably lard) size of walnut
½ c. Boiling water
2 eggs

Nest shortening in flour. Pour rolling boiling water over lard. When shortening is dissolved bread in eggs and work all ingredients together until pie dough consistency. Roll out dough until paper thin. Let dry. Season broth in which a hen has been tendered with ¼ tsp. black pepper, ½ tsp. sage, and salt to taste. bring broth to rolling boil and drop in pastry, piece by piece. Be sure each piece of pastry is submerged before adding another or it will stick together. Cover pot and let simmer slowly 15 minutes. Pastry will float when done. (Cut Pastry into strips)

Cranberry-Apple Relish

4 c. cranberries
2 apples, pared and cored
2 oranges

1 lemon
2½ c. sugar

Put apples and cranberries through food chopper. Quarter oranges and lemon. Remove seeds. Put through food chopper. Add sugar and blend. Chill in refrigerator before serving. Makes 1½ quarts. Will keep in refrigerator for several weeks.

Mrs. Bernice Bunn

Shrimp Salad

Mix 1 can shrimp, 1 cup diced celery, ¼ cup diced pickles, 2 boiled eggs, juice 1 lemon, add enough mayonnaise to moisten.

Mrs. Irby Gill

Pineapple and Carrot Salad

1 pkg lemon jello
1 Tbsp. vinegar
1 large can crushed pineapple
Equal amount of grated carrots

Dissolve jello in one cup of hot water then add 1 cup of pineapple juice. When cool add pineapple and carrots. When congealed serve on lettuce with mayonnasie.

Mrs. J. F. Coltrane

Frozen Fruit Salad

Melt 1 Tbsp. butter in double boiler. Beat eggs (2) and mix with 2 Tbsp. sugar and 3 Tbsp. vinegar. Add to butter and cook until thick. Chop ¼ lb. marshmallows and melt in this mixture. When cool add ½ pt. diced pineapple, 1 c. chopped nuts, 2 bottles chopped red cherries, and ½ pt. cream, whipped. Freeze, stirring once.

Mrs. Foster Finch

Frozen Eggnog Salad

1 lge can fruit cocktail
½ c. maraschino cherries
2 3 oz. pkg. cream cheese
1/8 tsp. salt.

1 tsp. vanilla
2 c. miniature marshmallows
1 c. commercial eggnog
½ pt. cream, whipped

Drain cocktail, chopped cherries. Blend and soften cheese. Add salt, vanilla and eggnog. Stir until smooth. Add cherries and marshmallows and then fold in whipped cream. Pour into molds and freeze about 8 hours. Makes 10 large or 12 small molds. No dressing required.

Mrs L. E. Long

Jellied Slaw

1 pkg. lemon jello	$\frac{1}{2}$ c. celery
$\frac{1}{2}$ envelope plain gellatin	$\frac{1}{2}$ c. shredded carrots
1 c. hot water	2 c. shredded cabbage
1 small onion, minced	3 Tspb. wine vinegar
1 cup crushed pineapple with juice	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ green pepper, minced	$\frac{1}{8}$ tsp. salt

Dissolve jello and gelatin in cup of hot water. Stir other ingredients in the dissolved jello and gelatin. Pour into mold. Chill until set. Serve on lettuce with favorite dressing.

Mrs. E. C. Daniel

Avocado Sherry Salad

Split avocado in half and remove pit. Fill with chopped chilled mixed fruits. Use favorite French dressing with 2 Tbsp. sherry added. Avocado may be diced and tossed with fruits and served on bed of lettuce with dressing. Brush avocados in lemon juice to prevent darkening. Fruits which may be used are oranges, grapes, peaches, pineapple, apricots or cherries.

Mrs. Clويد Wade

Cream Cheese Salad

2 3oz. pkgs cream cheese	$\frac{1}{2}$ c. pecans, chopped
2 pkgs lemon or lime jello	1 c. celery, chopped
3 c. boiling water	1 c. whipped cream
$\frac{1}{2}$ Tbsp. lemon juice	

Cream the cheese and gelatin. Add water and lemon juice. Cool until mixture is consistency of egg whites. Fold in pecans and celery. Chill until thick. Fold in whipped cream. Serves 8-10.

Mrs. R. H. Bridgers

Pear and Cream Salad

1 pkg. lime jello	$\frac{1}{4}$ tsp. salt
1 c. hot water	$\frac{1}{2}$ tsp. ground ginger
1 cup pear juice	2 small pkgs. cream cheese
1 tsp. vinegar	

Mix jello, water and pear juice. Chill until syrupy. Beat until fluffy. Add the cream cheese which has been mashed with vinegar, salt and ginger. Add one large can of drained and diced pears.

Mrs. Henry E. Fisher

Molded Combination Salad

1 pkg. lemon jello	1 c. grated carrot
1 c. boiling water	$\frac{1}{2}$ c. shredded cabbage
1 c. cold water	1 c. chopped peeled apple
$\frac{1}{2}$ c. marshmallows cut finely	$\frac{1}{4}$ c. chopped nut meats

Mix jello with hot water, cool. Add cold water. Chill until it begins to thicken. Add other ingredients. Serve on lettuce with favorite dressing.

Miss Sarah Eaton

Cherry Salad

1 can sour pitted cherries
1 c. sugar
1 pkg. cherry jello
1 c. chopped nuts

Mix cherries and sugar and bring to a boil. Remove from heat and add jello. Stir thoroughly and let cool for a short time. Add nuts and place in refrigerator until congealed. Serve on lettuce with favorite dressing or serve as a dessert with whipped cream.

Mrs. Lawrence Liles

Apricot Delight Salad

1 17oz. can apricots, drained
1 large can crushed pineapple, drained
2 pkgs orange jello
2 c. hot water
1 c. apricot juice
1 c. miniature marshmallows

Drain fruit, keeping juices separately. Chill fruit. Dissolve fruit jello in hot water. Add apricot juice. Fold in fruit and marshmallows. Chill until firm and add topping. Topping: $\frac{1}{2}$ c. sugar, 1 tbsp. flour, 1 egg slightly beaten, 2 Tbsp. butter, 1 c. pineapple juice, 1 c. whipped cream, $\frac{1}{4}$ c. grated Cheddar cheese. Combine sugar, flour, egg. Add pineapple and cook over low heat until thick, stirring constantly. Let cool thoroughly. Fold in whipped cream. Spread over salad. Sprinkle with cheese. Chill and cut into squares. About 15 servings.

Mrs. A. S. Hinton

Vegetable Relish

1 can small peas	1 diced green pepper
1 can shoe peg corn	1 cup diced red onions
1 can small green beans	1 cup finely chopped celery
1 diced red pimento	

Drain all vegetables. Mix all ingredients and marinate in mixture of $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ cup oil, 1 tsp salt, 1 tsp, pepper, $\frac{1}{4}$ cup vinegar.

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Artichoke Pickles

3 pkg. artichokes	1 box tumeric
2 gal. vinegar	1 large box powdered mustard
1 box mixed pickling spice	3 Tbsp. dry horseradish
10 lb. brown sugar	Salt and red pepper to taste
4 lb. onions	

Wash and clean artichokes. Pack in jars with one onion per pint. Combine other ingredients and bring to boil and pour over packed artichokes. Seal.

Miss Mary Saunders

Crisp Cucumber Pickle

Soak 7 pounds sliced cucumbers in lime solution (5 Tbsp. lime to enough cold water to cover) for 12 to 14 hours. Rinse off and soak in salt solution (salt and cover with cold water again) for 4 to 6 hours. Rinse off and put in alum solution (3 Tbsp. alum and cover with water. Bring to a boil drain cucumbers, and rinse well. Place cucumbers in boiling syrup make with 5 lb. sugar, $\frac{1}{2}$ gallon vinegar, $\frac{1}{2}$ box pickling spices (fixed in cloth or bag). Boil 15 minutes and pack into hot jars.

Mrs. C. R. Perry

Aunt Lucy's Bread and Butter Pickle

1 gal. cucumbers, sliced paper thin
2 shredded green sweet peppers
8 small onions sliced thin
 $\frac{1}{2}$ cup salt
1 qt. crushed ice

Place cucumbers, peppers, and onions in pot and cover with salt and ice. Let it stand for three hours. Drain well.

Make a syrup of:

5 cups vinegar	3 tsp. celery seed
5 cups sugar	$\frac{1}{2}$ tsp. oil of cloves
2 Tbsp. mustard seed	1 $\frac{1}{2}$ Tbsp. tumeric

Melt all ingredients and pour over pickle. Let come to boiling point but do not boil. Put in jars and seal. (Oil of cloves may be purchased at most drug stores.)

Mrs. Wayne Davis

Watermelon Rind Pickle

10 lbs. rind	2 Tbsp. cloves
8 $\frac{1}{2}$ lbs. sugar	2 Tbsp. allspice
3 $\frac{1}{2}$ pints vinegar	3 sticks cinnamon

Soak over night in lime water (about jelly glass lime) in dish pan. Next morning wash in four waters. Boil 20 minutes in strong salt water. Rinse in cold water 3 times. Boil 20 minutes in clear water, drain water off and boil 1 to 1 $\frac{1}{2}$ hours in syrup which has been dissolved. Put spices in cheese cloth.

Pepper Relish

15 onions	1 pt. vinegar
12 green peppers	3 tsp. salt
3 cups brown sugar	3 tsp. celery seed

Put onions and pepper through meat chopper, cover with boiling water, let stand 10 minutes. Drain, cover with one part vinegar and two parts water. Let stand 15 minutes. Drain, add vinegar, sugar, salt, and celery seed. Cook 20 minutes. Put in jars and seal.

Mrs. J. K. Barrow

Cucumber Pickle

8 lbs. cucumbers	2 gal. water
2 cups lime	9 cups sugar
24 qts. white vinegar	1 Tbsp. whole allspice
4 Tbsp. salt	1 Tbsp. celery seed
1 Tbsp. cloves	

Slice cucumbers thinly and weigh after being sliced. Soak cucumbers in lime water for 24 hours. Drain off lime water and wash cucumbers until water is clear. Make a pickling solution of vinegar, sugar and salt. Tie spices in a bag and soak cucumbers in this solution for 3 hours. Cook this same solution and cucumbers for 30 minutes or until transparent. Let bag of spices remain during cooking. Sterilize jars, place pickles in jars and seal.

Mrs. E. G. Cothran

Sweet Cucumber Pickle

Cover whole cucumbers, without washing, with a solution of 1 cup salt to 1 gallon water. Soak for 1 week. Remove from brine and wash thoroughly. Cut into rings and soak in lime solution (1 cup lime to 1 gallon water) for 2 or 3 hours. Remove and wash thoroughly again. Soak in syrup overnight using 1 cup sugar to 1 cup vinegar and $\frac{1}{2}$ box of mixed pickling spice. Next morning pour off syrup and cook it 15 minutes. Then add cucumbers and cook 15 minutes. Pack into jars and seal.

Mrs. Fred Page

Sweet Peach Pickle

6 lbs. peaches	1 qt. vinegar
3 pts. sugar	

Make syrup and drop peaches in and cook until tender. Drain syrup off and cook 15 minutes for three mornings. Add spices last morning.

Mrs. J. D. Finch

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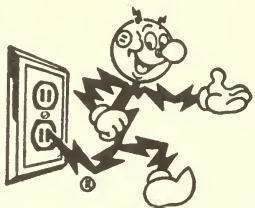
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