



50th Anniversary

Celebration

Cookbook

December 2010

The Town of Northlake • Celebrating 50 years of incorporation • 1960-2010

1301 FM 407 • PO Box 729 • Northlake, TX 76247 • Phone 940-648-3290 • Fax 940-648-0363 • www.town.northlake.tx.us

**NORTHLAKE'S 50TH ANNIVERSARY CELEBRATION
COOKBOOK**

FAVORITE RECIPES OF FORMER AND CURRENT

RESIDENTS AND FAMILY HISTORIES

Compiled by the Northlake Celebration Committee Members
(Vicki Parsons, Mike Dooley, Hillary Simpson, Nathan Reddin,
Bobby Dowell, Cynthia Dowell, and Shirley Rogers)

2010



*Many 'THANKS' to all who participated in sending in your favorite recipes and family pictures
and histories!*

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DEDICATION

This cookbook is dedicated to the Founding Families. Without them there would be no 'Town of Northlake'. Because of their dedication to preserve their rural heritage, the call for incorporation was a mechanism to keep the City of Irving from turning their way of life into something other than what was natural for them. While incorporation is a long and expensive process, the citizens rallied together and pulled it off within a very short time frame.

The following families listed were part of the process: Jack Faught, G.T. and Willie Mae Seals, Donald Pennington, Dot H. and Thelma Sexton, W.T. and Sallie Yarbrough, W. A. and Faye Lesley, G.C. Gann, A.J. Tolan, Theo and Marsha Tolan, G.M. Dooley, Ralph and Linda Carpenter, N.R. Webster, E.S. and Esther Hatch, Charles Dooley, William Whitfield, E. Johnson, Joe F. Robbins, Homer and Octie Taylor, Howard and Cora Gibbs, Bert H. and Kathryn Gibbs, John and Alice Blair, Jr., John D. and Lucy Faught, Rhea and Freda Markham, Dan H. and Margaret Ashmore, James and Euphemia Elder, Sallie Strader, W.B. and Clara Love, Luther Lee, Luther Joe and Dorothy Lee, Quixie Zuideweg, Homer and Mary Smith, M.K. and Reba Dot McPherson, J.E. Henderson, Frank and Wilma Furche, S.H. and Ruby Downe, Homer and Tillie Gibbs, W. Lee and Eugenia Ustick, Johnnie Brown Faught widow of Wm. Randolph Faught, and Rosabell Gibbs Bryson for Bert Gibbs.

Many thanks to each of these families for their dedication to keeping Northlake alive. May their spirit continue on through future generations.



2010-2011 MAYOR & TOWN COUNCIL



Mayor Peter Dewing



Jean Young
Earl 'Bo' Roberts
Danny Simpson
Roger Sessions
Michael Ganz

Place 1/Mayor Pro Tem
Place 2
Place 3
Place 4
Place 5

2010 TOWN EMPLOYEES

Drew B. Corn	Town Administrator
Nathan Reddin	Development Coordinator
Kate Boatler	Town Accountant/Budget Analyst
Suzanne Fullington	Accounts Payable Clerk
Shirley Rogers	Town Secretary
LeAnn Oliver	Court Administrator
Micheale Lane	Municipal Court Clerk
Misti Hill	Deputy Municipal Court Clerk
Larry Roumell	Public Works Director
Cody Boyle	Public Works
David Henley	Chief of Police
Robert Dowell	Lt. Police
Alex Arnold	Sgt. Police
Lance Pendleton	Patrol Officer
Chris Loftis	Patrol Officer
Kevin Ertle	Patrol Officer
Kris Taylor	Patrol Officer
Jason Schmidt	Patrol Officer



HISTORY OF NORTHLAKE

THEN

In August 1960, an attempt was made by the City of Irving to seize a large area of unincorporated land in Denton County that caused an outrage by the people in the area. Irving City Council had passed an ordinance to annex thirty-eight (38) square miles of land including parts of Argyle, Bartonville, Double Oak, Copper Canyon, parts of Highland Village, Lake Dallas, Mayhill, Cross Timbers, Corinth, Shady Shores and Flower Mound. At this time, there were only seven (7) incorporated towns in Denton County; Denton, Lewisville, Sanger, Pilot Point, Krum, Justin, and Roanoke.

Property owners on the southwestern edge of Argyle had expressed a strong desire to not become part of any town but took note of the actions of Denton toward their neighbors and decided that the only way to be left alone was to incorporate. On December 1st, 1960, a petition signed by twenty-eight citizens was presented to Denton County Commissioners Court calling for an election to incorporate the area of 1.9196 square miles/1228.56 acres). Once the signatures were verified by the County, Denton County Judge W.K. Baldridge called for an election on December 13, 1960. John D. Faught was appointed as the official presiding election officer and the election was to be held in the West Room of the Markham Place on Old Elizabeth Road. Thirty-three (33) votes were cast for incorporation and zero (0) votes cast against incorporation.

The tally sheet showed the following names as having voted: Mrs. Rhea Markham, E.S. Hatch, W.A. Lesley, Rhea Markham, Charley Dooley, Mrs. W.T. Yarbrough, Richard Black, Howard Gibbs, Jess Ashmore, Dot H. Sexton, L.J. Lee, W.T. Yarbrough, J.M. Dooley, Bert H. Gibbs, Mrs. Howard Gibbs, Mrs. Ralph Carpenter, Will Lumpkins, John D. Faught, Mrs. John D. Faught, Mrs. Wilma Furche, Frank C. Furche, M.K. McPherson, Mrs. Dot H. Sexton, Mrs. Richard Black, Mrs. W.A. Lesley, Mrs. W.B. Love, Octie L. Taylor, Homer Taylor, W.B. Love, John Blair Jr., F.L. Schramm, Luther Lee, and Mrs. Luther Lee.

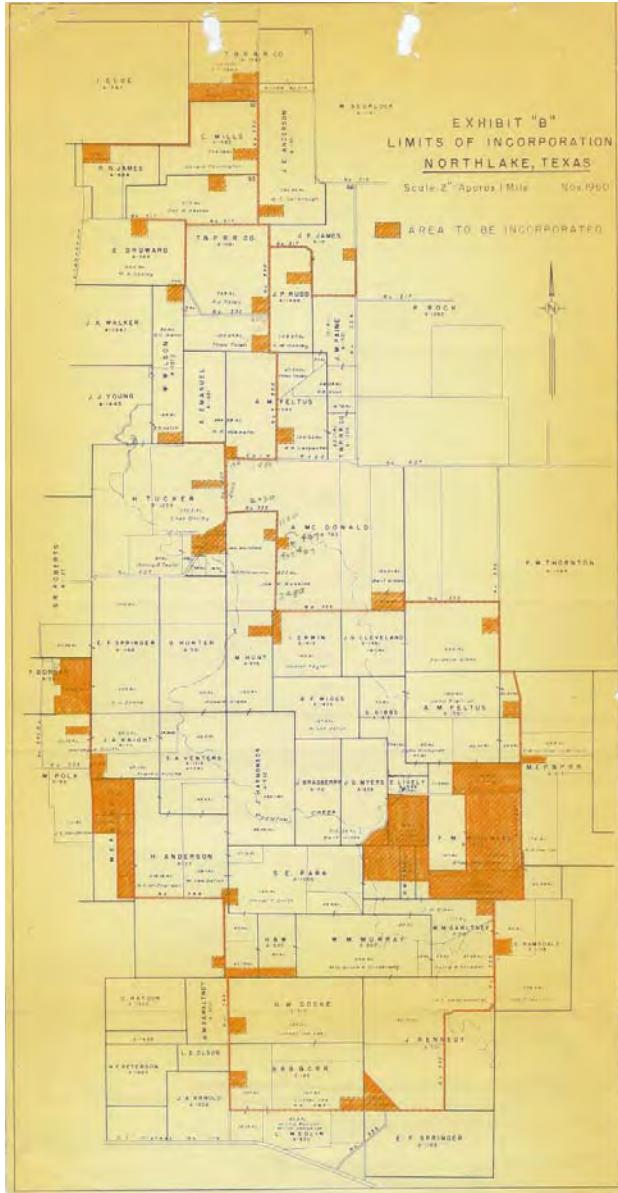
On December 14, 1960, County Judge Baldridge declared the Town of Northlake, with boundaries as shown on the following page, as a duly incorporated municipality under the provisions of Chapter 11, Title 28 Revised Civil Statutes of 1925.

A special election was held on December 28th, 1960 by Order of Commissioners Court of Denton County to elect a Mayor, Marshal and five Aldermen. W.A. Lesley was appointed presiding election officer. The election was held at the West Room of the Markham Place. The returns of the elections: Dan G. Ashmore, Mayor, 22 votes; E.S. Hatch, Alderman, 22 votes; Freda Markham, Alderman, 22 votes; Wilbur Yarbrough, Alderman, 22 votes; Frank Furche, Alderman, 22 votes; Ruth Faught, Alderman, 22 votes; and M.K. McPherson, Town Marshal, 22 votes.

Twenty-two voters in the first election included: E.S. Hatch, Howard Gibbs, G.M. Dooley, W.A. Lesley, John D. Faught, Mrs. Frank Furche, F.C. Furche, Ruth Faught, Frank Faught, Homer Taylor, Mrs. Homer Taylor, M.K. McPherson, Lucy Faught, Jess Ashmore, Mrs. W.T. Yarbrough, W.T. Yarbrough, Rhea Markham, Mrs. Rhea Markham, Mrs. Dot H. Sexton, Dot H. Sexton, Mrs. W.B. Love, W.B. Love.

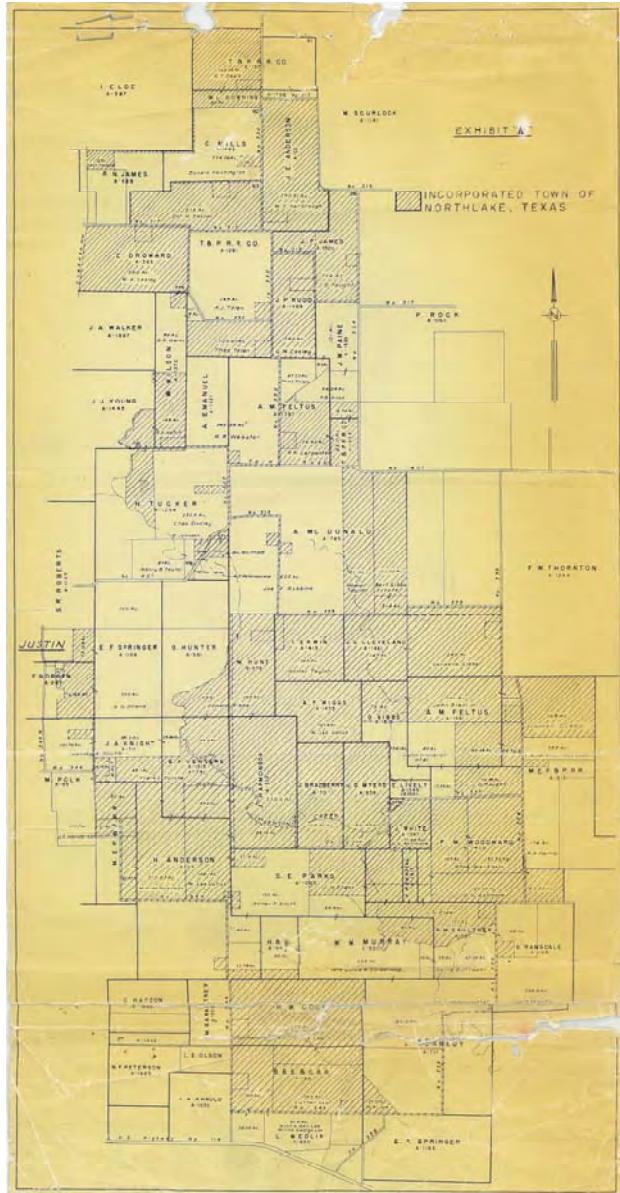
Original Northlake Town Limits at incorporation
in December 1960

Northlake Town Limits at time of incorporation.
Total area of 1,228.56 acres or 1.9196 square miles.



Northlake Town Limits following early
annexations in May 1961

Northlake Town Limits as of May 29, 1961 after approval of annexation Ordinance No. 38. Total area of 7,155.12 acres or 11.18 square miles.



The first meeting of the Board of Alderman was held on the 29th day of December, 1960 at 10:30 am at the Markham Place in the West Room. The Board then appointed Margaret Ashmore as the Town Secretary and Esther Hatch as Assistant Town Secretary. The Board adopted the first corporate seal of the town and voted to schedule the regular meetings of the Board of Alderman for the first Monday of each month at 7:00 pm.

Many properties were annexed into the Town shortly after incorporation. The size of the Town grew rapidly due to these annexations. The previous page shows Northlake's Town limits after annexation Ordinance No. 38 in May 29, 1961. Northlake's boundaries remained fairly stable until 1972 when two additional property owners volunteered to annex their property into the corporate limits of Northlake; Annie E. Faught and James and Delu Stockard.

The name Northlake came from being located north of a planned Corp of Engineers lake to be located just west of the current Lake Grapevine. The Corp of Engineers obtained approximately 15,700 acres of land and placed easements on another 2,200 acres to be flooded by the new reservoir and what is now Lake Grapevine. Records in Town Hall show easements donated by residents of Northlake for the new lake. Because the Lake Grapevine reservoir filled quicker than anticipated, plans for the extension/second lake to the west were abandoned, but Northlake's name remains.

Northlake has several creeks running through the town. Denton Creek was named in honor of Capt. John B. Denton, the namesake of Denton County. He was killed by Indians during a battle and his body was reported buried near the confluence of Oliver Creek and Denton Creek where he was left until 1860. This area is within the boundaries of Northlake east of FM 156 and north of FM 407. Oliver, Harriet, and Henrietta Creeks, tributaries of Denton Creek, were named on behalf of Henry O. Hedgcoxe's children and Trail Creek was named for a family dog. Mr. Hedgcoxe was a agent for the Texas Emigration and Land Company during the 1850's. Elizabeth Creek was named on behalf of one of Capt. John Denton's daughter.

An earlier settlement in Northlake, known as Elizabethtown, was located on the north side of Elizabeth Creek near the southeast corner of IH 35W and SH 114. The first settlers there were members of the Peters Colony arriving around 1850. It was a supply station for cowboys driving their herds north to Kansas. The town's founders, the Harmonsons, built a church, homes, a business and a school. In 1859 it had six saloons, a hotel, post office, and doctor. It was nicknamed Bugtown after bugs swarmed to the lights at a camp meeting one night in such numbers that it was necessary to stop preaching. The 1880 tax roll of Denton County shows the last time it was mentioned. The Texas and Pacific Railway built from Fort Worth through Denton County in 1881 bypassed Elizabethtown by two miles. Many residents moved two miles east to the new town of Roanoke with their businesses, churches, and lodge. There is a cemetery still in use today that remains of what was the first town in southwest Denton County. Several prominent families listed in the cemetery are: Harmonsons, Greens, Colemans, Fosters, Lees, Mayfields, Ottingers, Petersons, Picketts, Smiths, and the Wolffs.

There are several additional cemeteries located in and near Northlake. Prairie Mound Cemetery, established in 1882, is located east of Town Hall off of Prairie Mound Cemetery Road. The six acres of land was deeded to the trustees of the Prairie Mound Methodist Episcopal Church on April 10, 1882. A two acre tract of land was added to the original six acres for the cemetery. The oldest known grave is that of a child who died in 1882. John Wesley Faught bought farmland just west of the cemetery in 1883 and the cemetery was already in use. Mrs. Miller Faught and Mr. and Mrs. John D. Faught deeded an additional two acres in 1973. The Prairie Mound Methodist Church was active until the turn of the century. In 1960, the Prairie Mound Cemetery Association was formed with Miller Faught, Kirk Taylor and J. Wes Hall as trustees. The original church building was sold to Doug Coin for \$350.00 and moved to his dairy farm approximately two miles south (old Litsey community) where it is now used as a hay barn. Mrs. Lark Heath of Roanoke built a Memorial Chapel on the church grounds in memory of her husband and provided the chain link fence and two cattle guards at the entrances. Many pioneer settlers of the Argyle-Northlake-Justin area are buried there such as the Faughts, Dooleys, Gibbs, Holders, Lyles, Penningtons, Stockards, Straders, Taylors, Thompsons, Tolans, Wilkersons, Yarbroughs, and Youngs. A historical marker was dedicated on May 3, 1981.

An abandoned cemetery by the name of Wolff-Foster-Cleveland is located on the Slaughter Ranch on Cleveland-Gibbs Road south of the airport in a gravel pit area. A couple of smaller cemeteries show to be located in the area but have long since been abandoned. These are referred to as King Family #1 and Kelsay.

Justin Cemetery located east of the railroad track off of FM 156 and Harmonson Road shows many former residents of Northlake laid to rest: Downes, Dooleys, Florances, Fosters, Faughts, Harmonsons, Hendersons, McPhersons, Penningtons, Seals, Sextons, Smiths, Taylors, and Wilkersons.

At one time, the area supported two schools by the name of Prairie Mound and Litsey, which were in service during the late 1800's and consolidated with the Argyle School system in the 1930's. Clara Wilkerson Love started her teaching career at the Prairie Mound School, a small classroom located between Old Justin Road and FM 407. Litsey School was located on Cleveland-Gibbs Road east of IH 35W on the Coin property. Most of the children attended school either in Argyle or Justin school districts.

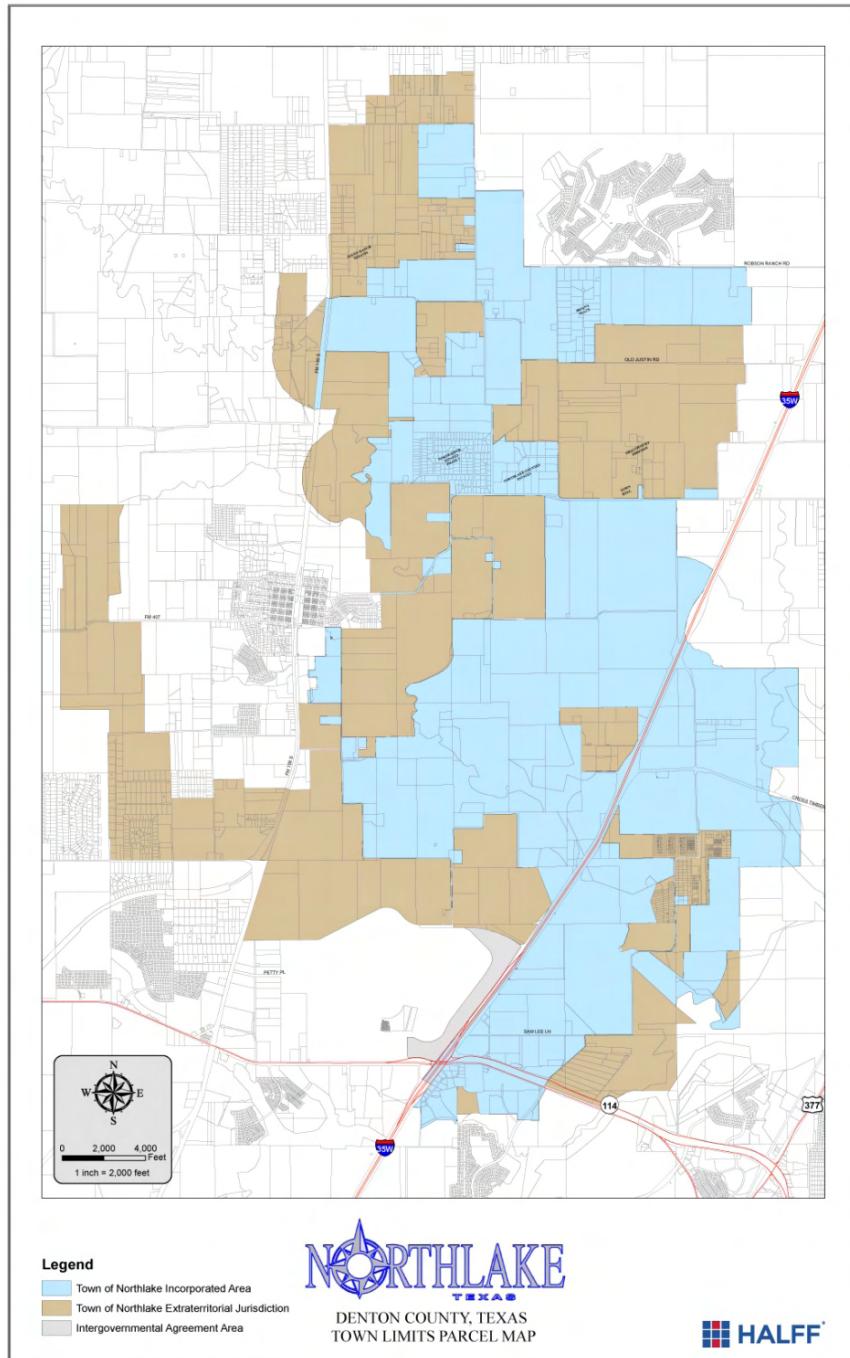
A recently acquired map from Denton County showed many pioneers living in Northlake prior to the 1930's such as: Mrs. Ruby Pearl Chadwick, Mrs. M. Cleveland, Dr. T. S. Clyce, Holloway, W.L. Ustick, R.J. Newton, G. Harmonson, W. Porter, L.F. Julian, T.E. Knowles, Dr. H. Donald, G.W. Frank, E.P. Shephard, S.T. Keim, E.D. Napier, W.H. Foster, Mrs. Gragg, J.W. Hall, D.P. Taylor, J.P. Dooley, Z.H. Parr, J.H. Parr, Lillian Tolan, O.N. Holder, W.H. Pennington, A.C. Wilkerson, B. Gibbs, Seals, Homer Taylor, Blairs, Faughts, and Howard Gibbs.

There are stories of the outlaw Sam Bass and his gang riding through and hiding in Northlake during the turn of the century on the Gibbs property along Denton Creek. According to Mrs. Miller Faught, during the Argyle bank robbery the sleepy populace was awakened by explosions at 1:30 am on February 14, 1912. No one would venture out to confront the robbers as ten explosions were heard through the area, but the desperados made a clean, safe getaway with \$1,700. A day long search failed to produce the bandits, but rumors have it that Jesse James, the Dalton Brothers, the Storys, or the Chadwick Gang might have robbed the bank. No one knew for sure.

NOW

Over the Town's fifty year history, the corporate boundary has grown from two square miles to nearly seventeen square miles containing mostly farm and ranch land and staying true to its heritage. Northlake could eventually grow to more than 32 square miles with the incorporation of all its extraterritorial jurisdiction (ETJ). Current population estimates show Northlake having 2,300 residents, up from 200 resident in 1970. The town is well positioned to move forward towards a future that preserves the highly valued rural character of the town while enhancing the quality of life for residents by planning smartly for further growth.

Map showing Northlake
Town Limits and
Extraterritorial
Jurisdiction as of
December 2010



Since the mid 1990's, many firsts have occurred in Northlake. In 1998, Northlake hired its first full time employee, Shirley Rogers, as Town Secretary. A Police Department was also established with Richard J. Mills being hired as the first Chief of Police. Thomas Hobbs was appointed as Municipal Court Judge and still holds the position today. The Council and staff moved to the current Town Hall location on FM 407 (the former Clara Lee Gragg Davis Farm) in May 1999. Larry Roumell was hired as Public Works Director in 2006, and the Council voted to hire its very first Town Administrator, Drew Corn, in 2007. Currently, the Town of Northlake has a staff of nineteen employees.

Northlake is located within three school districts; Northwest ISD, Ponder ISD and Argyle ISD, and because of its location and size, Northlake is covered by three zip codes: Argyle 76226, Justin 76247, and Roanoke 76262. In December of 2009, the U.S. Postal Service approved allowing Northlake the use of its name as the 'preferred last line' on all mail in Northlake regardless of the zip code. This has been a long time coming in establishing the Town's identity.

The Northwest Independent School District owns property in Northlake, a ten acre tract on the Thompson property near FM 407 and the recently acquired 200-acre property known as the Hillview Farm/Justin Dude Ranch formerly owned by the Howard Gibbs Family and later known as the Texas Lil's Dude Ranch owned by Lynda "Texas Lil" Arnold. This property will be used as an outdoor learning center for children in the district. A Steering Committee has been formed to guide the planning effort for development and use of the property by the district.

In the last ten years, the Council has approved a strategic master plan and an update to this plan known as the vision and comprehensive plan. This plan developed guiding principles to ensure that planning recommendations and strategies reflect and support citizens' core values such as maintaining the rural characteristics of the heart of town with large lots and ranch type uses and preserving the floodplain of Denton Creek as a major open space system, providing vistas, rolling topography, and natural flora and fauna within the heart of the town. Areas located within a mile of IH 35W and north of the Texas Motor Speedway are designated for higher intensity, mixed-use development, and the area of Northlake located east of IH 35W, between FM 1171 and SH 114 is designated for Industrial development with Commercial development along the highway frontage.

Northlake has been privileged with the strong leadership of its mayors and council members, being the guiding force throughout the years and looking forward to the future with much respect for the residents and the land. The next fifty years will bring many exciting changes to this once small community, but with an understanding of the needs of its residents, it will become a great place to live, to work, and to play.

TOWN HALL HISTORY

In December 1960, the Markham Place on Old Elizabeth Road served as the first Town Hall for Northlake. The home was owned by Rhea and Freda Markham who graciously allowed the town to hold regular meetings and elections in the 'West Room' for many years. The home is still in use today and currently owned by Ronnie Frick who purchased it from the Markham's. It is the red brick home located at the corner FM 1171 and IH35W.

A trip through town documents shows town meetings were held at various homes throughout the town. Usually, the Mayor at the time would allow their home to be used for meetings and elections. At one time, meetings were held at the Texas Lil's Dude Ranch while Lynda Arnold was Mayor.



The Markham Home "West Room" was location of first Town Council meetings

In March 1992, under the leadership of Mayor Mike Dooley, a decision was made to purchase three acres located on FM 407 from Clara Lee Gragg Davis in the amount of \$22,500.00 for a Town Hall site. A house and improvements were located on the property but later removed to make room for the current building.

During the late 1990's, Northlake rented a two room office in the City of Justin on Fourth Street across from Henderson's Butane. But since there was no room to conduct meetings, the council moved the actual meetings to the Northwest ISD Administration Building to conduct official business.

Finally, in November 1998, under the leadership of Michael Savoie, then Mayor, the town approved borrowing funds in the amount of \$80,000 to build a 1500 sq. ft building as the 'official permanent' town hall at the FM 407 location. All furniture was donated and put to good use during the lean times.



Northlake Town Hall

The building contains a council chamber room, small kitchen, restrooms and four small offices. At the time, there were only four employees, Town Secretary, Chief of Police and two patrol officers. Council moved to the 'new' Town Hall in May 1999 and began conducting council meetings and elections and started a new tradition of an annual tree lighting event for residents.

Since 1999, the building has been remodeled twice to accommodate the growing staff. The old water tower, home to white owls for many years, was recently repainted to bring new life to it. It is a beacon to all who drive by the area. There is a slab near the front of the property that was part of the original homestead still showing. Future proposed plans include the possibility of a municipal complex to be located within the Belmont Development.



Northlake Municipal Complex from FM 407



The Northlake Lighted Christmas Tree



Public Works Equipment Garage – Completed Spring 2010



Public Safety Annex



Old Water Tower on Municipal Complex grounds



Location of Town offices on Fourth Street in Justin



Founding Families



THE ASHMORE FAMILY

Daniel Garfield Ashmore and Margaret Hoffman Ashmore, formerly of Dallas, owned property in Northlake along what is now the southwest corner of IH 35W at FM 1171. Dan served as the first Mayor of Northlake from December 1960 to May 1971. Margaret served as the first Town Secretary of Northlake from December 1960 to May 1971.

Mrs. Ashmore attended Northlake's 40th anniversary in 2000 told the story of why the residents held an election to incorporate. The City Council of Irving had passed an ordinance in 1960 to annex a large area of unincorporated territory in Denton County. This became known as the Denton County Land War.

As told by Mrs. Ashmore, she personally typed each and every annexation document, including the metes and bounds description to each property and filed the required documents with Denton County along with the documents relating to the election, agendas, and meeting minutes.

Mrs. Ashmore was very much involved in politics both local and state level and was a member of DAR. Daniel G. Ashmore retired from the insurance business. Mr. and Mrs. Ashmore retired to Austin in 1971 where they spent many happy years. Mr. Ashmore passed away in 1990 and Mrs. Ashmore passed away in 2002.



The Ashmore Home on Old Elizabeth Road (now known as FM 1171). Weldon and Jean Young bought the property on the southwest corner of IH 35W and FM 1171 from the Ashmores in 1970.



Dan and Margaret Ashmore. Dan served as Northlake's first Mayor, and Margaret served as the first Town Secretary.

THE BLAIR FAMILY

George Washington Blair was born in Pickens County, Alabama in 1841 and came to Denton County, Texas about 1870. He married Elizabeth McReynolds and settled north of Argyle. Several of his eight children were born in a log cabin. Of the eight children, John Ephraim settled on a farm east of Justin when he returned to Denton County after a few years residence in Denison. Here he remained until his death in 1964.

John Ephraim Blair married Sue Gibbs, daughter of a pioneer couple in Denton County, Mr. And Mrs. Gilbert Gibbs. To this family five children were born and grew up in the Justin community. There were four girls: Frances, Helen, Virginia and Mary Sue, and one son, John Ephraim Blair, Jr., owned the farm after his father's death.

John, Jr. (died March 14, 1980), married Alice Beall (died August 16, 2008), daughter of Augustus Fielder Beall and Mollie Dora Sutton Beall. There were no children born of this marriage.

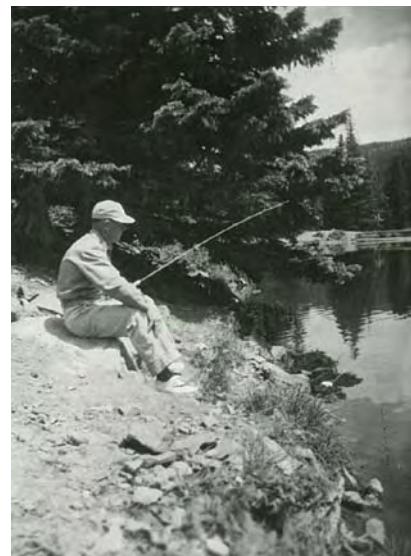
Alice and John Jr.'s niece, Jacqueline Ligon, her husband Lane Ligon, and their two daughters Irene Newsom and Elane McGowan, now own the farm that has been in the Gibbs and Blair families for over 100 years. The Ligons are maintaining the Blair/Ligon acreage as their "family Farm" and state they intend for it to remain in their family for many generations to come.



Nieces with the new baby.



John & Alice Blair



Fisherman Blair



Blair/Ligon family picture.



John & Alice Blair

THE DOOLEY FAMILY

Joshua Price Dooley was born in Richmond Virginia in 1845. He served in the Civil War for the South, came through un-scathed. In 1877, he moved to the Litsey Community in Texas (now Northlake). He worked for the railroad as it came through Justin, splitting rails for fifty cents per day. He spent most of his money buying land for fifty cents per acre. He wound up with 345 acres which he bought from Gilbert Gibbs. He married Bell Zora Meyers and raised eight children on this land. The children, Pearl, William (Rupert), Charles, Mary Emma, Robert Price (Day), Sue, George McHenry (Mack), and Anna Bell (Biddy) went to school at Prairie Mound School where Uncle Alexander Dooley was their teacher. They sometimes rode to school with Eraskine Whitfield Lumpkin in her cart led by a little blind donkey. Miller Faught was their good friend. All the children were born between 1881 to 1892. They later went to school in Justin.

Joshua Price Dooley died in 1930. The land stayed in the family until 1950, when they all had moved away. Three of J.P. Dooley's sons, Mack, Charles and Day bought three farms near the 'Old Home Place.' Charles married Minnie Maud Grisson in 1908. Her mother, three sisters and one brother bought 240 acres adjacent to the Old Home Place in 1903. This is the farm where I currently live today.

Charles Dooley and his only son Robert, owned and farmed this land in 1960, when they and a few neighbors decided to incorporate an area today known as Northlake. They were concerned that the rapidly expanding City of Irving (and/or other) might encroach on the territory and bring higher taxes and fast paced development. Nobody out here wanted that.

Charles Dooley continued to live on or farm the land which is now the only 'Dooley Place' left. His wife, Minnie Maud, died from strep throat November 3, 1913 when she was only 23 years old. My dad Robert was only four years old.

Charles lived on the farm until the 1970's when bad health brought him to town (Justin) to live with my mother and dad (Robert). Charles died in 1978. Robert died in 1980. I moved to the farm and began farming and ranching the place. I have always had a deep love for the place which has now been in my family for over one hundred years. (Written by Mike Dooley, 09-07-10)



Original homestead of Joshua P. Dooley at FM 407 and Florence Road



Joshua P. Dooley and family

George McHenry "G. M." and Nettie "Totsie" Wilkerson Dooley

G. M., Uncle "Mac" and "Totsie" Dooley lived on the place that is now owned by William Brown "Bill" and Evelyn Faught. "Mac" was the uncle of Ruth Lyles Faught, Frank's wife. "Totsie" was Clara Wilkerson Love's sister. They had no children.

Susan Faught Stewart remembers that "Totsie" did some sewing for Ruth. She made matching dresses for Ruth and daughters Brenda and Susan.

Sandra Love Copp, a resident of Justin, is the niece of "Mac" and "Totsie".

THE DOOLEY FARM AND NORTHLAKE

By Mike Dooley, September 7, 2010

In 1960, my grandfather Charles, 72 and my dad Robert, 51 and a few other neighbors decided to incorporate Northlake to save us from the "Big Cities."

Northlake sat 'idle' with no actions taken except what was necessary to maintain 'city status'. The City Council met at someone's house, had pie and coffee, read the minutes and adjourned. The county did not know we were here so they continued to maintain all the roads. The elections in Northlake usually brought out 10 - 15 voters. If you wanted a position on the council all you had to do was ask.

Time period 1987-88: I could easily write a book about what happens next. Linda Arnold, better known as "Texas Lil" asked and got the job as Mayor of Northlake. Today I can say she is the most extraordinary lady I have ever met. Might I say a very 'large hornet's nest' was over-turned and so was she at the next election. Ms. Arnold annexed several parcels of land for Northlake, which was good for Northlake but the annexations were over-turned later. She wanted to make Aero-Valley Airport a municipal airport. She had development plans for every square foot of Northlake. The citizens were shocked and outraged to say the least. Ms. Arnold contested the election and the following elections.

There was heated debate among the citizens as to whether we really wanted to get in the big business of being a city or to get out. A general consensus agreed that we should stay in business so we can control our destiny, keep out large development, and keep residential housing to a minimum of five acres per lot. I spent many weeks of my time visiting with all the residents of the town and worked in conjunction with an engineering firm to complete the first accurate boundary of Northlake and a one hundred percent accurate list of voters so we could have a legal election and we did. Next election Mike Dooley 96, Linda Arnold 17.

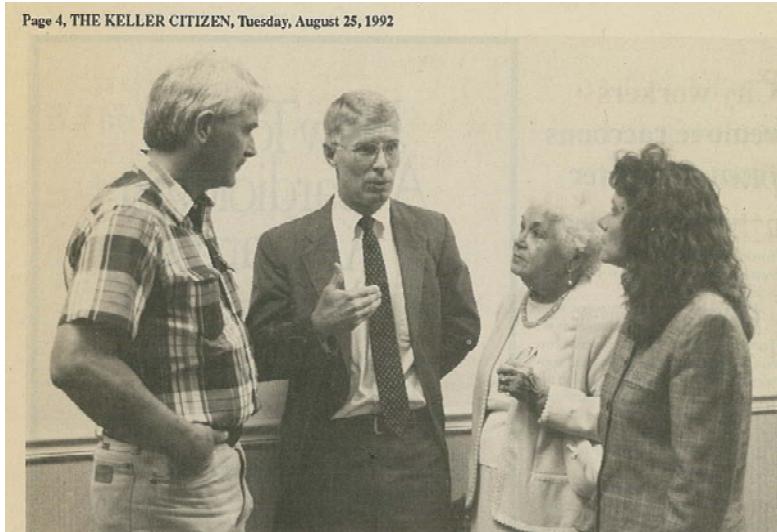
So I began a search for some land to build a city hall. With the help of Bert Gibbs, I made a deal with Clara Lee Davis to buy three acres of land and new water well for \$20,000. Now Northlake was definitely in the big city business. This was all happening about 1988-1990.

On top of all this, one man in Justin noticed a public notice in the Denton Record Chronicle for the request to permit from the TNRCC a 360 acre 12 story tall landfill on the land between Dooley Place and Carter Walsh Horse Ranch. With the driving force of Cathy Walsh, we formed a coalition named C.O.N.T.R.O.L., Citizens Opposed to Northlake Trash Refuse or Landfill.

Now begins a five year battle to try to stop the permit. We spent many weeks in public hearings with the TNRCC. I represented the Town of Northlake. Cathy represented C.O.N.T.R.O.L. with our attorney Roger Sanders from Sherman.

Cathy Walsh rallied support like I can't believe. There were 20-30 people on C.O.N.T.R.O.L. who worked very hard day and night. The people of Justin and Argyle gave their tremendous support. We had annual fund raisers/auctions/BBQ at Carter Walsh Farm. We had county commissioners, state representatives, senators, etc. We made this a very big deal.

In the approximately five year battle, the coalition raised about one million dollars. I could not believe that we raised that much. The Hunt Family spent about \$12 million with five silk suited attorneys trying to get the permit. At the end of the battle, the TNRCC held the final public hearing on the landfill matter in Denton at Texas Women's University Hall at 9:00 am 'to' issue or 'not' the permit for the landfill construction. There were several hundred supporters there. After a few minutes of closing statements by both parties, you could have heard a pin drop. The announcement was to 'DENY' the permit. The screams of cheer could be heard all over Denton County.



Page 4, THE KELLER CITIZEN, Tuesday, August 25, 1992

Dallas attorney Bob Rader (center) discusses the landfill permit hearing with Roger Thompson, Tillie Gibbs, and Gibbs' daughter Diane Nichols. Thompson and Gibbs own property that borders and is down stream from a proposed 352-acre landfill near Northlake. Both property owners opposed the landfill. Public hearings on Sentry Environmental's landfill permit application will continue Tuesday Sept. 22 at 7 p.m. in the Sheraton Denton Hotel and Conference Center in Denton.

Parties involved in Northlake landfill placed in four groups

Texas Water Commission hearing examiner Bill Zukaukus assigned about 30 entities, all seeking party status in opposition to Sentry Environmental's application to operate a landfill near Northlake, to four major groups at a public meeting in Lewisville on Thursday.

Zukaukus attempted to divide those with similar protests into groups to speed the proceedings and eliminate duplicate questions in the hearing process.

All the cities that oppose the landfill – including Northlake, Justin, Haslet, Roanoke, and Trophy Club – were put into one group. Entities such as two volunteer fire departments, two school districts and two cemetery associations were placed in another, along with some individuals who are involved in those groups but requested separate individual party status. Justin VFD and Northwest ISD were included in that group, along with the Justin State Bank and the Denton

County Electric Co-op.

Two environmental groups, Cross Timbers Sierra Club and Groups Aligned to Stop Pollution, were lumped together. The fourth group was comprised of various individuals whose properties could be directly affected by the landfill.

Roger Thompson, who lives adjacent to the landfill site and is a member of the NISD school board, joined forces with Tillie Gibbs and her children, as the only adjacent property owners who live downstream of the landfill. They will be represented by Bob Rader of Dallas.

Other legal counsel on hand were Roger Sanders of Sherman representing CONTROL, an opposition organization; Patrick Atkins of Waco, representing Carter-Walsh Thoroughbred Farm; John Boyle, attorney for the Upper Trinity Regional Water District, a "neutral" party; Rolliff Purrington, representing the applicant, Sentry Environmental of

Dallas; and TWC staff attorneys.

The Justin city attorney, Kenneth Price, will be the contact for the group of citizens.

Zukaukus set the next public meeting for 7 p.m. Tuesday Sept. 22 at the Sheraton Denton Hotel and Conference Center in Denton at which time the public may ask questions about the proposed landfill and review the permit application.

A second hearing is set for 10 a.m. the next day, September 23, at the same place. Persons or groups interested in seeking party status will have a second opportunity to request party status at that time.

After approximately eight years of fighting Texas Lil and then fighting the landfill, I was total exhausted.

The End.

THE DOWNE FAMILY

Samuel Herbert and Ruby Lyon Downe moved to the Justin area in 1943. Herbert grew up and worked on his parent's dairy farm and wanted to continue in the business. He and Ruby purchased the land that is now part of Northlake and were the first of twenty-four families to annex into the town in 1961. Four generations have lived on the land and many are still in the general area.

Children: Ray, James "Bub", Arthur, Beverly, Bobby, and Sue

Grandchildren: Jimmy and D'Ann (children of Bub and Judy), Kevin and Darla (children of Bobby and Linda), Mark (son of Arthur and Darlene) and wife Dawn

Grand Grandchild: Julie and Claire (daughters of Jimmy and Wendy)

Herbert served on the town council for several years beginning in 1975.



Herbert and Ruby Downe's Fiftieth Wedding Anniversary, June 1982.

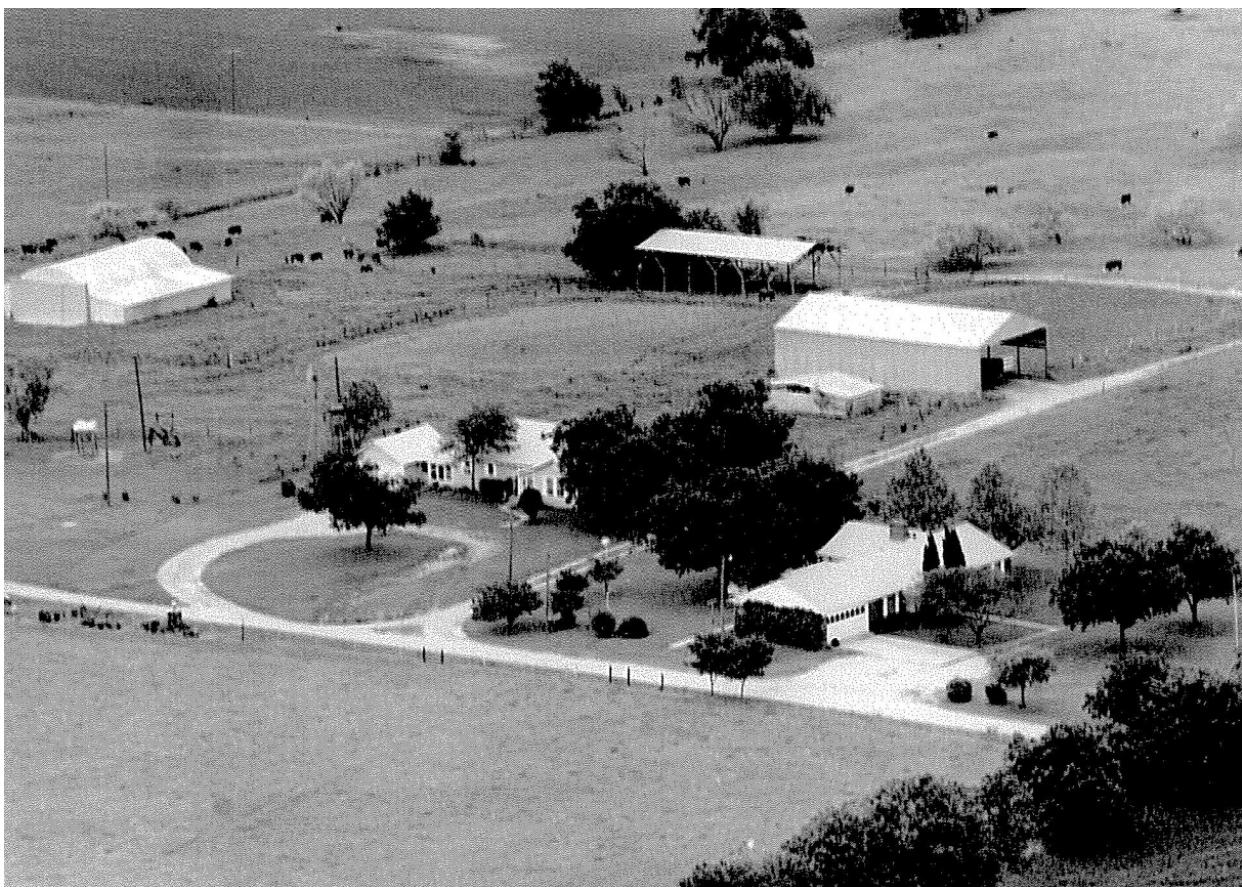
Pictured (left to right) Herbert, Bobby, Ruby, Linda, John Pistone, Beverly Pistone, Ray, Sue M., Judy, James "Bub", Darlene, Arthur, Sue, and Reuben Leslie.



S.H. "Herbert" and Ruby Lyon Downe



Downe's property in the snow



Downe's property in Northlake

THE FAUGHT FAMILY



Street signs identifying Northlake roads named after the Faught Family. Evelyn Lane was named after Evelyn Faught.



The historic Miller Faught homestead is located northwest of FM 407 and IH 35W on property currently owned by the developer of the proposed Belmont subdivision. The developer has plans to have the home renovated and moved off the property or onto another site within the Belmont development.

Randolph & Johnnie B. Faught

Johnnie Brown came to visit her Uncle "Billy" William M. Cannon and Aunt Ida (Mary Ida Faught Cannon) where she met Mr. And Mrs. Cannon's nephew William Randolph Faught. Randolph and Johnnie soon married and made their home on the home place of Randolph's parents, William A. "Daddy Will" and Lou Wilson Faught. Five generations have lived on this farm.

Randolph and Johnnie had two sons, William Brown "Bill", and Randolph Franklin "Frank". In 1924 they built their red brick home on the same home place. That home is now the home of grandson Charles Franklin Faught and his wife Theresa.

Randolph died in 1940 when he fell off a windmill. Johnnie B. lived until the late 1980's. Frank and his wife Ruth lived with Johnnie B. until their family outgrew Johnnie B.'s home.



Randolph and Johnnie B. Faught with son Bill.



Frank and Bill Faught.



Denton, J. S. Jones, Artist. Texas.
Randolph's parents William B. and Lou Faught.

William Brown "Bill" & Evelyn Marshall Faught

William Brown "Bill" Faught is the son of William Randolph and Johnnie Brown Faught, born in April 1916. He and his younger brother Randolph Franklin "Frank," were the fifth generation of Faughts to live in the Northlake area. Both boys grew up in the house on Faught Road where Charles and Theresa Faught live today.

"Bill" married Ruth Evelyn Marshall of McKinney on July 22, 1944. They lived in Fort Worth for a short time, then moved to Justin until 1950, when they moved to Denton. They lived in Denton 14 years.

Following the deaths of "Mac" and "Totsie" Dooley, their farm (the old Wilkerson place) came available for sale. Booker Love, Clara Wilkerson Love's husband, was executor of the wills. When "Bill" and Evelyn became aware of the farm for sale, they decided it was time to move back to the country.

The Faughts lived on the farm for 37 years, until "Bill's" health failed. "Bill" had retired from Lockheed-Martin in Fort Worth, and Evelyn retired from Sears. They left the farm and moved to Justin in 2000. The old farmhouse is vacant now, but the property is still owned by Evelyn, and is leased for agriculture use.

"Bill" and Evelyn have two children. Daughter Jan and her husband Jeff Mason, live in Rockwall, Texas. They have two children, Jay and Jill. Son David continues to live on the farm. He has a daughter, Darby Faught Saville, who lives in Justin. She has one son, Noah.



Bill and Evelyn Faught.



Bill and Evelyn Faught with kids David and Jan.

Randolph Franklin "Frank" & Ruth Lyles Faught

Randolph Franklin "Frank" Faught, a son of Randolph and Johnnie B. Faught, met Ruth Lyles, daughter of Willis E. and Mary Lyles. The Lyles Family had moved from the Decatur area in 1929 to the J. P. Dooley home located east of Justin on FM 407, so that Mary (known as "Mollie") could take care of her father, J. P. Dooley, who was in ill health. Grandpa Dooley passed away in November 1930.

A picture taken 1936 shows Frank Faught and Ruth Lyles sitting on the running board of a car. It was taken in front of the home of Myrtle Holloway, known to Frank's family as "Miss Myrtle". The day the picture was taken, Frank and Ruth were visiting Vera Lee Enlow, who worked for Miss Myrtle as a housekeeper. Ruth's brother, Woodrow, was with them. Woodrow had his eye on Vera.

The car, named "Bright Lights", was a green 1928 Chevrolet and belonged to Frank's parents, Randolph and Johnnie B. Faught. Ruth and her family knew it was Frank coming down the road to see her by the bright lights of the car. She was living on the J.P. Dooley farm east of Justin on FM 407 at the time. Frank was also known as "Speedy" - a name he got from his driving habits.

Frank and Ruth were married on May 17, 1938. They lived with Frank's parents for several years. Frank's father died in 1940, and then Frank's family started to grow, so they moved out of his mother's home, and down the road into their own home on Faught Road. At that time the road was unnamed and it seemed everyone's address was Route 1, Argyle, Tx.

Ruth put her heart into making the house that was moved from Eagle Drive in Denton to Route 1, Argyle, into a home for her husband Frank, and four kids, Charles, Brenda, Susan and Larry, who passed away in 2004. North Texas State University was taking sealed bids on homes to be moved for the university's expansion, and this home was one of them. Frank and Ruth made the necessary repairs so that the new home provided comfort and shelter. Ruth prepared warm and wonderful meals - especially appreciated after a day of milking cows and farm work. She also saw to it that the furniture was arranged so that Frank, who was blind from the age of 18, could "navigate" his new surroundings with ease.

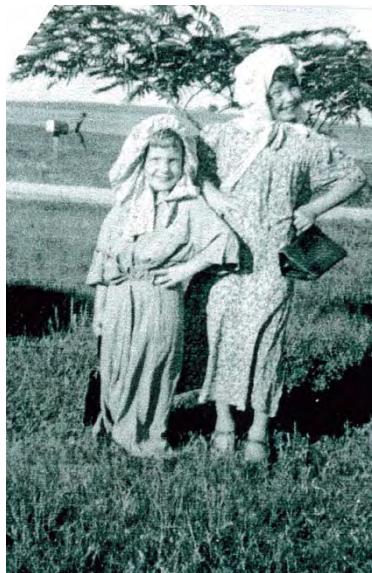


1970 - Picture included in Fort Worth Star Telegram article

Frank and Ruth Faught on their dairy on Faught Road

A friend recently wrote to Susan that when she visited their home as a young girl, she remembers fresh milk on the table, Ruth's beautiful smile, Frank going about his daily chores as if he had 20/20 vision, and a prayer before every meal.

Frank and Ruth were very active in the beginnings of Northlake. They, and area residents, met many evenings to discuss the incorporation of their community. Frank was the first Town Marshal of Northlake and Ruth served on the first city council.



Susan and Brenda Faught all dressed



Frank and Ruth before marriage.



The Faught Family: Charles, Frank, Ruth, Susan, Brenda, and baby Larry.



W.E. and Mary Emma Lyles Family.



W.E. and Mary Emma Lyles.

Charles & Theresa Faught

Charles Faught, the oldest son of Frank and Ruth Faught, married his wife Theresa in April 1981 in the living room of the home his grandparents built in 1923 or 1924. They are living in that home today.

Five generations of their family have lived in the home: William Randolph Faught, Randolph Franklin "Frank" Faught, Charles Franklin Faught; Miles Franklin Faught (son of Charles and Theresa) and Miles' son, Grayson Franklin Faught.

Charles served the Town of Northlake as mayor for a time. Theresa was president and vice president of the Northlake Women's Club.

When asked if there was anything significant about the town's history, Charles and Theresa mentioned the booming growth of the 1990's. Their fondest memory of the area is how wonderfully secluded and quiet it was in the 1980's.



Charles Faught long before his term as Northlake's Mayor.

Addison & Annie Faught

Addison Faught was the son of Turner Brown Faught and Mattie Morgan Jarrel. He married Annie, and they had 6 children:

1. James
2. Edwin
3. T. B.
4. Annaquay
5. Delma
6. Merle

Annie Faught and her son James lived down the road from the Frank Faught Family. Annie's husband, Addison, had passed away in earlier years. Johnnie B. Faught and Annie were great friends.

James, who never married, was always there to help Frank's family when help was needed. Like the time Frank's son Charles threw a stick into the tank and his (Charles') sister Brenda went in to fetch the stick. Charles ran to the house and told his mother that Brenda had drowned. James came to the rescue and found Brenda in the tank stuck in the mud.

And then there was the time when Charles was plowing and turned the tractor over. James and his brother, T. B., saw the incident from their home and came flying down the road. Luckily, Charles rolled off the side of the tractor wheel instead of under it!



Addison and Annie Faught with son James.

John Donald & Lucy Hagan Faught

John Donald Faught and his father Miller Faught owned approximately 225 acres, which they had purchased in 1938 or 1939, in what is now Northlake, Texas. John Donald was married to Lucy Hagan, a home economics teacher at Justin before her marriage to John Donald. John Donald and Lucy raised 3 children on this farm, 2 girls, Isla Sue Faught Rowe and Mary Helen Faught Shannon, both of Fort Worth, and a boy, Donald Hagan Faught, who died in a hunting accident on September 1, 1958.

John Donald was one of the first incorporators of the Town of Northlake. He went to Austin on behalf of Northlake to gain approval from the State of Texas for the incorporation of the town. When the communities of Justin, Rhome, Haslet and Roanoke joined together to form Northwest Independent School District, John Donald was one of the first trustees for the new district. John Donald served on the Board of Directors of Flow Memorial Hospital in Denton. He was also recognized as a National Outstanding Soil Conservation Service Director.

After John Donald's father's death in 1966, John Donald and Lucy sold their farm to someone from Dallas, and moved to the 290 acres that belonged to Miller and Isla Faught, part of which had been inherited from Miller's parents, John Wesley and Etta Faught, and part of which had been purchased from Miller's siblings. This property is adjacent to the northeast of the incorporated area of Northlake. John Donald and Lucy lived with and cared for John's mother. John Donald was killed in an auto accident in 1976. His wife Lucy continued to live on the farm, taking care of John's mother until her death in 1979. Lucy died in 1985. The property remained in the family until 2005.

One of the stories shared by the granddaughters of Miller is that Miller went to school for 2 years to become a pharmacist. After he completed school, his father John Wesley Faught, purchased a pharmacy for Miller to establish himself in the Argyle community. Miller worked in the pharmacy for a few months, then decided he "had" to get back to the farm. So much for being a pharmacist!

Miller Faught was a director of the REA (Rural Electric Association) now known as CoServ.



John Donald Faught.



John Donald & Lucy Faught with children, Isla Sue, Mary Helen & Donnie.



Miller Faught in the pharmacy bought for him in Argyle.



Miller Faught back on the farm after a brief stint as a pharmacist.

THE FLORANCE FAMILY

James L. (born Oct 7, 1842 and died Jan 13, 1925) and wife, Harriett L. Florance (born Jan 16, 1855 and died Dec 7, 1917) moved to the Justin area northeast of town (Northlake) in 1906. They built a homestead at a site which is now the northwest corner of Holder Road and Florance Road. The two story frame home was torn down but the windmill and cellar still remain to this day.

J.L. was a builder and carpenter and helped build the Denton County Courthouse and his homestead in 1906. The Florance's raised six children. One son, Thomas Clay "Jack" married Imogene Collier and lived on the homestead and raised four children (Bob, Tommie Lee, Jimmy and Jo Ann (Lewis). Bob Florance is the only living child of the union and he now resides in Overland Park, Kansas.

Thomas Clay "Jack" and sister Jo Ann were the only children of James and Harriett to remain in the Justin area after moving from the Florance Road homestead in 1947. They bought the Shofner house at Jackson Avenue and Third Street, a beautiful home still standing today.

Florance Road was officially named after the Florance Family in the mid 1930's.



Street sign at Florance Road, named after the Florance family.



Windmill at the old Florance homestead. Part of the cellar is visible at the bottom of the picture.

THE FURCHE FAMILY

Frank and Wilma Furche lived east of Justin across the railroad track on Harmonson Road. They had two daughters and moved here from Orange. Mr. Furche served on the first town council as an Alderman until 1975.

A story ran in the Star Telegram on August 5, 1954 tells a story about how neighbors come together when one of them are down. A tractor overturned on top of Frank Furche, and the truck pulling it out a trench silo of feed, dragged the tractor across Furche as he lay injured underneath. An ambulance came and took the farmer to a Denton Hospital, leaving only his wife, and two young daughters, 5 and 7 to take care of the 190 acres and 54 milk cows. Even before the ambulance arrived, the 37 year old farmer had help starting to pour in. Justin Fire Chief, Glen Henderson gave Furche first aid. Mike Pope arrived and helped telephone neighbors to spread the word around. Thus, friends and neighbors took over the farm.

Neighbor Kelly McPherson and Fred Smith pitched in to help milk the cows, unloaded 14 tons of hay bought earlier by Mr. Furche. Glen and Marvin Henderson stopped by to repair the tractor, oiled and gassed it. Since Furche had been using the tractor to pack down his feed, stored in the trench silo, neighbor Court Zuilderweg took over the job of cutting the hegari, Freddie Smith and Ted Gay volunteered to spread it down in the silo and Buddy Hardeman brought over his tractor to pack it down.



Star-Telegram Photo.
OFFER A HELPING HAND—When Frank Furche, sitting on tractor wheel, was injured on his Justin farm last Friday these and more than a dozen other friends and neighbors took over for him. From left to right are Freddy Smith, Ted Gay, Fred Smith (standing beside Furche), Bobby Joe Black, Kelly McPherson and his 4-year-old son, Doug.

The women folk around Justin started doing their part. Mrs. Jim Henderson, mother of Glen and Marvin sent over food and Marvin's wife took care of the children, Melinda 7, and Ann 5.

Frank Furche did recover from the accident with no broken bones or serious injuries. As quoted in the article, Furche said, "I've never seen anything like it, this is the darnest community I've ever seen. It surely did make me feel good to know such neighbors were still around."

THE GIBBS FAMILY



Howard Gibbs at the site of his new house.



Goodmother Hughes, visitors, Howard and Cora. The shed next to the garage is where the wring-type washer was.



Cora Gibbs in the front yard of their new home.



Cora, Wanda, Vicki, Howard, Debra, and Howard Kirk at the recreation area.



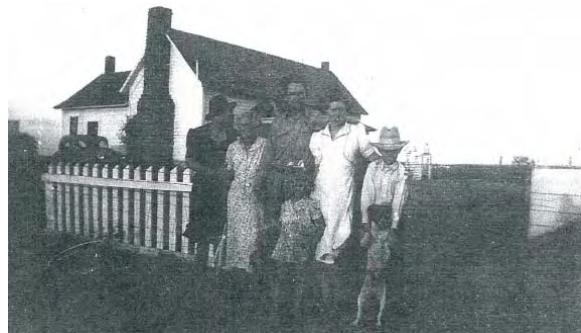
Bert and Trudie Gibbs, Howard's parents and sister Louise with Howard.



Goodmother Hughes and Mrs. Greg gathering vegetables.



Bert and Wanda in front of the Greg house.



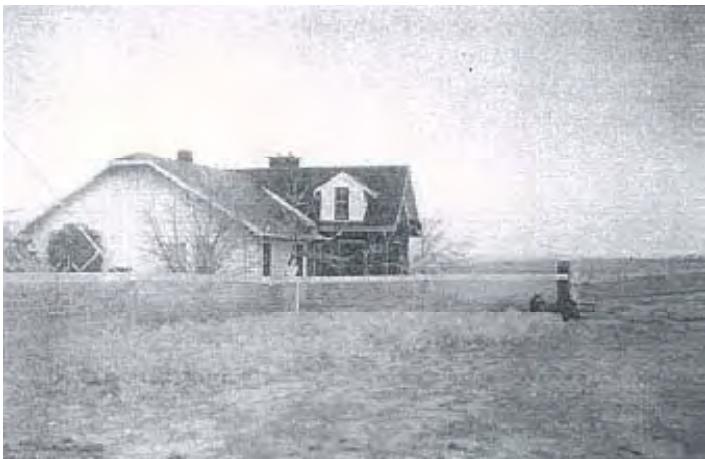
Visitors with Goodmother, Cora, Wanda, and Bert near the Greg house.



Wanda and Bert standing in front of the Greg house, ready for Church.



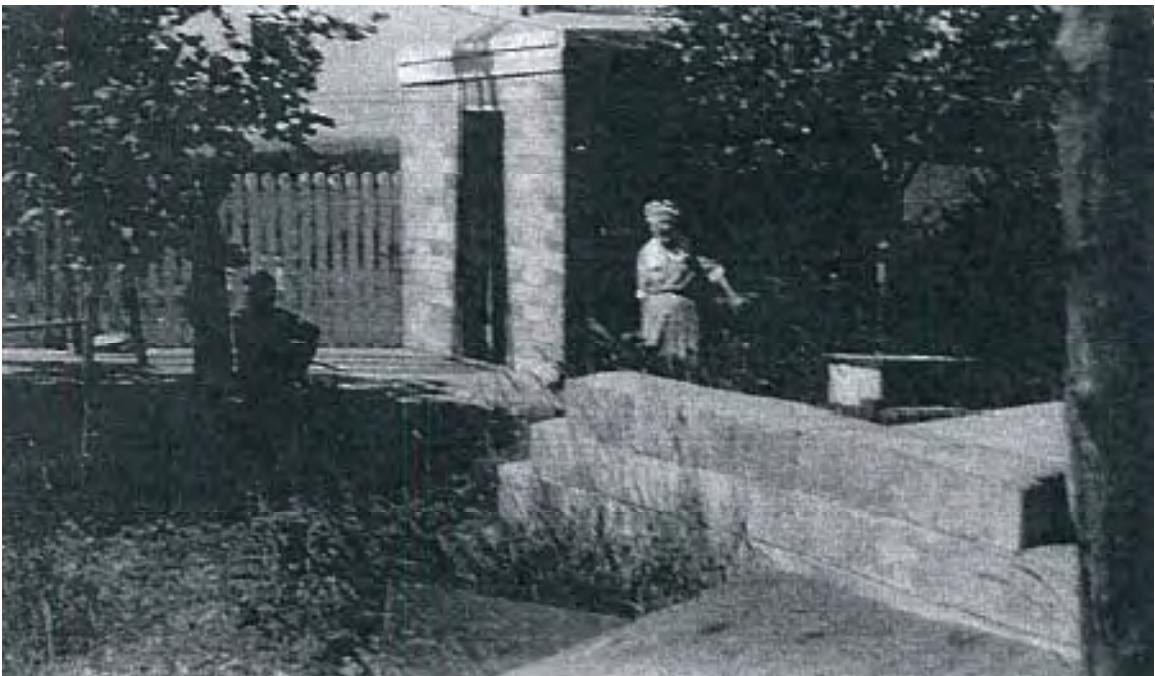
Wanda Gibbs on the side of the Greg house.



Side view of the new Gibbs house on the hill.



The back of the new house with the garage under the house.



The well house where meat was hung to cure.

Howard Gibbs' Story--Northlake

"A Few Memories"

By Wanda Gibbs Finley

The exact place where Northlake City Hall stands is where I had my introduction into this mixed up world. Howard and Cora Gibbs, my dad and mom, rented the farm owned by Mrs. Greg, whom they loved very much. The Gibbs family had always lived in the area. One Sunday morning, my grandmother, Goodmother (as every one in the community called her) stayed home from church with mom, since my mother suspiciously decided she was beginning labor. She sent dad on to church and told him to bring back Dr. Joe Allen after the worship service.

I would not hesitate to say that Dr. Joe brought most of the residents of the Justin community into this world. He took care of everyone and all kinds of sickness. Before he owned a car he would ride a horse to attend the sick or his good wife would hitch up the buggy and horse, as he was getting ready to go. House calls are a thing of the past. He saved many lives such as Bobby Dan Dooley nearly bleeding to death or to mend my cut that resulted in my lip laid back from falling on a sharp, syrup can. I remember John Blair Jr. helped my mom carry me up the dark, spooky stairway to the doctor's office. John promptly fainted as he held me while the doctor stitched me up. I have the scar to prove the ordeal.

After church, dad and Dr. Allen arrived, and I emerged into a new life leaving the security of the warm, safe place, entering unfamiliar territory. With jet black hair (which promptly fell out and returned as blond ringlets) and a rose colored body, I entered the world with hysterical screams of fear or delight....who knows? My four-year-old brother Bert asked, "Who does that red Indian baby belong to?" I don't think he ever forgave me for breaking up his "only child world". Hence forth, I was the completion of the Howard Gibbs family, a boy for mom and a girl for dad.

Dad and Mom were constantly helping neighbors out. Dad would help with crops in all stages, harvesting, taking care of neighbor's animals, dairying for the Miller Faught family (when they went on vacation), etc. Mom helped with sewing, cooking, canning, and caring for the sick in our community. We always had a huge garden and shared our food with everyone. When a neighbor gave birth, mom went everyday for over a week, to take over the chores for the mother, new arrival, and active family during the day. Of course my grandmother was home to take care of Bert and I. Goodmother lived with us all of my life.

At about five, I became a member of the official weed eradicator of the garden. Hoeing was a part of everyone's job. Dad didn't spray for bugs because the spray was dangerous. We had to keep the weeds down and the rows clear so we could avoid any snake that lurked among the vegetables. We did grow certain flowers in the garden that would discourage some vegetable-eating insects. But getting out of hoeing was not an option. Women wore bonnets for protection from the sun

and aprons to carry the vegetables. Often we took a basket or toe-sack for bigger gatherings. We shared and exchanged foods and canned goods with neighbors and friends in town. When it was time to butcher beef or hogs, the animals were taken to someone's house and everyone worked together to preserve the meat, smoking or salting it heavily. It was then hung in a smoke house to cure. That often happened at our new house where we moved when I was eight.

We had a peddler who came from house to house about every week. It was an exciting experience when he came. We had eggs and butter to exchange for his goods. We purchased sewing items, such as needles, thread, yarn and cloth on rare occasions. He always had flour, sugar, corn meal, spices, vanilla, etc. He carried a few medical supplies and of course hard candies, making our mouths water. "We might get a small piece if we had been good," he would say. We didn't always deserve one, I admit, but he gave it to us anyway.

Community meant sharing, working together, caring for one another and enjoying life. More likely, our Loving God was pleased with our acceptance of everyone. We were like a big family depending on God and each other to survive in times of trouble and joy. Everyone that I knew believed in the Heavenly Father and his Son, Jesus. We did not attend the same churches but we were believers and friends....so different than today. Our houses were left unlocked and our keys in the car. Everyone spoke to everyone and usually with a smile or at least a friendly expression on his or her face.

The Melvin Thompson's moved into the large house up in the pasture from our house. Lois loved to grow vegetables as we did, so we shared picking and eating the produce. On occasion we would go places together. Kay was several years younger than me but I often entertained her. One day on our short trip to town or a singing at church, Kay and I were riding alone in the back seat, and Kay bit the fire out of me. Tears rolled down my cheek, but I kept silent. I didn't tell until mom saw the teeth marks and broken skin on my finger after we got home. But through skin, teeth and a little blood, Kay and I have been close friends ever since. Is that called physical bonding or what?

One afternoon, when my folks were in the yard, they saw Bonnie and Clyde fly by the house in their bullet riddled car. They were so excited because they had heard on the radio that they were in the area. Yes sir, they went right down the hill where Northlake City Hall sits. I wonder what the local police would do now days if a celebrity gangster streaked right in front of the police station. I would imagine their tires would be burning rubber and their hearts pounding as they went on the chase. I feel safer now having the police in our community.

In later years, we bought my Granddad's farm and moved about three miles away from where I was born. Dad and mom built a house on the top of a hill overlooking Justin. It was a perfect location. We also planted a huge garden, which meant trouble in my eyes as a child. Mom and Dad were the most giving people that anyone could hope

to know. Every year Dad would have a free fish fry down in the woods near Denton creek. Anyone and everyone was invited (and from all over). We played games, ate all we wanted of fish, and had a blast as we sometimes swam in the creek, clothes and all. That went on for several years until people were coming from Denton, Decatur, Krum, etc.(in droves). Eventually, it just grew too big. The community leaders offered to help Dad but it was just too much to handle.

Dad loved his horses. Mom used to joke and say, "If Dad had to choose between me and his horses, I don't know which one he would choose." That always brought a big laugh to our family. But Dad did love his horses. He named each one and took excellent care of them. He trained many of his horses to do tricks. When Bert was about three, Dad had his favorite horse "Lucas" lay on its back and Bert stood on his belly. Generally all horses would respond very well for Dad but when he would get on my horse, the horse would always pitch him off, which was comical to us. We took our horses to many parades and Dad insisted that I would stand on my horses back. I rode him that way at home sometimes, but I did not want to perform before a crowd, however to please Dad I did it. Bert never did like to ride but I rode like an Indian, bareback mainly. I was Dad's cowgirl who rounded up the livestock.

Dad was always involved in activities in the Justin community, as well as Northlake when it was incorporated. He was a member of the Denton County School Board and was on the County Draft Board. He also served as a member of the Chamber of Commerce. Of course the most important thing in Dad and Mom's life was the church. They attended the services of the Church of Christ faithfully, always taking care of the needy. He had a deal with the local grocer, Virgil Eves, if someone came in and needed food, to give it to them and charge the bill to him. Dad would pay it the next time he came into town. That went on for years. Justin finally got a fire truck after many years and Dad was a big supporter of the fire department. Dad became chief cook of the Chili Suppers and Fish fry to raise money for the fire department until he got too old to stand and cook, so Layne Wilkerson took Dad's place. Mom and Dad still attended and took part as long as their health would allow.

There were many pecan trees in the woods below our house. We would pick up pecans for weeks at a time, and then, at Christmas we would shell them and pass them out as presents to neighbors. My teachers were always shocked and surprised to get a quart of fresh, shelled pecans from me. We also placed a quart in the mailbox for Mr. Howell our mailman. He always placed a huge candy cane about two inches thick in our mailbox. I can just see my mom now, cracking pecans and chipping off a piece of peppermint, in anticipation of devouring the delectable combination. That was something she looked forward to every year. We seldom bought candy or even thought about purchasing, because on every special occasion mom made wonderful candies, which included fudge, divinity, date loaf, pecan pralines, etc. Mom still loved the peppermint candy cane best.

Dad and Mom always loved people. Even when people would do dad wrong, he (mom too) would forgive them and pray for them. Dad loved as the Lord loves. I saw

him go to the bank and borrow money to give to those in need when he did not have the money to spare. The Lord blessed him and saw that he had what he and mom needed to survive. He not only gave of his means, but gave of himself too. Mom did the same. Despite my protesting, they gave their car to a preacher and his family who were going back to Wisconsin. I asked, "What are you and mom going to do for transportation?" Dad said, "We will use the pick-up." I told him mom was not able to get into the pick-up and he told me he would push her in. Mom kept agreeing with it all. A few days later the preacher and family headed for home in a comfortable air-conditioned car. My folks were so happy even though their transportation was "eons" old with no air-conditioning and uncomfortable to ride in. This was just another example of their giving. I could fill a book about what they gave.

One of Dad's dreams was to have an inexpensive place of entertainment for the poor as well as the more affluent families. He liked to see people have a good time. This is when he came up with the idea of a recreation area. Dad was a genius when it came to designing and building things. He built trampolines before you could purchase them in the stores. He built swings, usually out of tires, in which several could ride on at a time. They were balanced and would go in-and-out and around suspended by the trees. He made one ride start from the top of a tree. To access the ride, you would climb stairs onto a ramp, then onto a tire, in which you would sit. The tire would slide down a cable. You would ride about a hundred feet to the ground. Another fun "tire ride" that he designed and built was made out of a single heavy equipment tire used by a big caterpillar. If you have ever observed how gigantic the tires are on some of the road equipment, then you can visualize getting in one of those huge tires, standing up and having someone turn you around and around, spinning you upside down and back up again. The tire was perfectly balanced so that it would take only one person to turn it. Dad built picnic tables, barbecue pits, a softball field, a volleyball court, a basketball goal, etc. We had horses to ride too. Mostly my parents lost money because the cost of feed and the upkeep cost were far more than the money brought in. All in all, if they broke even or lost, they felt they were blessed. Dad built a swimming pool (in which he let many people swim free...to which amounted to another pricey project). Also, Dad had bunkhouses for people to stay in. For a while we furnished the linens and it nearly worked mom and I to death. For \$2.50 a night per person, people were practically staying free. Therefore, after a few weeks mom said that the guests had to bring their own bedding. In addition, no more furnishing bathing suits for those who forgot to bring their own. At fifty cents a person to play at the park, just about any family could come and have a good time. Scouts, churches, and families came by the "bus loads". Dad and Mom ran a clean, safe place where people could come with no drunkards to put up with, no foul mouth talk to hear, or ill-willed people causing trouble. Dad would ask the offending people to leave if he saw any inappropriate actions taking place. If too revealing clothes were worn, Dad would ask that person to put on a tee shirt or cover up. Dad's dream had been realized when he was able to design the recreational area. He could look back and remember the laughter and the smiling faces of the patrons who were filled with joy in a safe environment.

Dad always told the guests about our Lord, Jesus and His blessing that he gave us by being our redeemer. No doubt my parents enjoyed the fruits of their service and love of the Master. Their love for the truth and faithfulness will live forever in my heart. They were blessed to live in such a fine community.

THE HOLDER FAMILY

August Richard Holder and his family came to Texas from North Carolina. A son Oliver N. was born January 10, 1866 at Udora Trading Post in Kansas and died October 3, 1956. Ollie married Alta M. (born April 17, 1873 and died December 20, 1913) on September 25, 1894. He came in later years to Denton County and established a home on Oliver Creek north of Justin. He was active in civic affairs and was one of the founders of the Presbyterian Church. Oliver Holder owned property on Strader Road currently owned by the W.T. Lesley Family. Holder Road is named after this family. Both Oliver and Alta are buried in the Prairie Mound Cemetery.



Street sign at the intersection of Holder Road and Florance Road. Holder Road is believed to be named after the Holder Family.

THE MCPHERSON FAMILY

Kelly and Reba Dot McPherson moved to their farm in 1947 and went into the dairy farm business in 1949. Reba Dot passed away several years ago. They raised six children on the farm:

1. Dwayne
2. Linda, married to Jerry Holland
3. Doug
4. Twin, Jean, married to Barry Reynolds
5. Twin, Jane, married to Willie Campbell
6. Gary

All still live in the Justin area except for Gary, their youngest son, who lives in Commerce. Doug farms leased property in the Northlake area, and Linda's husband Jerry Holland leases and farms the John Blair, Jr. farm. At least 3 generations have lived on the farm over the years.

Kelly said that at the first meeting of the landowners interested in incorporation, Rhea Markham handed him a badge and told him he was the Town Marshal. He was never called on to enforce anything.



Kelly and Reba Dot McPherson



The McPherson family

MCPHERSON FARM PHOTOS



THE MARKHAM FAMILY

Rhea and Freda Markham were citizens of Northlake when incorporation took place in 1960. They were signers on the original petition to Denton County to allow incorporation and allowed the actual election to take place at their home located on Old Elizabeth Road in the West Room. Their property was located on what is now the southeast corner of IH 35W and FM 1171. The house still stands today. The current owner is Ronnie Frick. Freda Markham not only was elected to the first Board of Aldermen but served until 1975 in the position. Her husband, Rhea, was a Deputy Clerk for many of the elections.

The first meeting of the Board of Alderman was held in the West Room of the Markham Place and many considered this to be Northlake's first 'official' Town Hall and was used as the meeting place for many years.



The Markham House served as the first Town Hall for Northlake. Meetings were conducted in the "West Room" which was also the polling location for the initial election on the incorporation of Northlake. The house can still be seen today near the southeast corner of Fm 1171 and IH 35W.

THE SEALS FAMILY

G. T. "Bud" and Willie Mae Seals purchased 225 acres in 1937 from an insurance company and a railroad company. G. T.'s sister, Lula Belle, was married to Lloyd Harmonson, whose family owned property in the area, and for whom Harmonson Road is named. Willie Mae was the daughter of W. R. "Bob" and Lena Pennington, who lived north of Justin at the intersection of Tim Donald Road and Eakin Cemetery Road. "Bud" and Willie Mae raised two sons, George Seals, who still lives on half of the land, and Bobby Seals, who passed away several years ago. The original 225 acres was divided between the two sons in the 1970's, but is still owned by family members. Following Bobby's death, the land passed to his daughter Bobbie Gail Seals North, who lives in Ponder.

The Seals' built their 2-story house in 1948. It is still standing today, but no one lives in the home. Their son George and his wife Nita live on the property facing Florence Road. Bobby had built his home facing Blair Road.

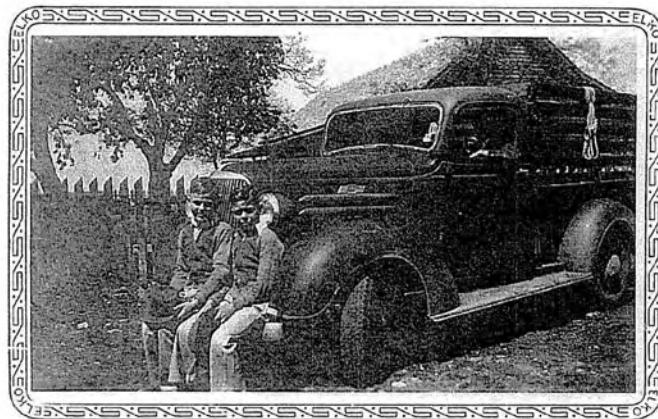
George Seals, the son of "Bud" and Willie Mae, served on the town council for a number of years. He and Nita hosted meetings in their home for a while. Nita served Northlake as mayor for several years.



G.T. "Bud" and Willie Mae Seals



George and Nita Seals, former Alderman and Mayor.



The Seals' boys, Bobby and George, with their roping horses and posing for a picture on the bumper of a 1937 Chevy truck.



Old home on the Seals property that served as the first home for George and Nita prior to building the new home shown on the next page.

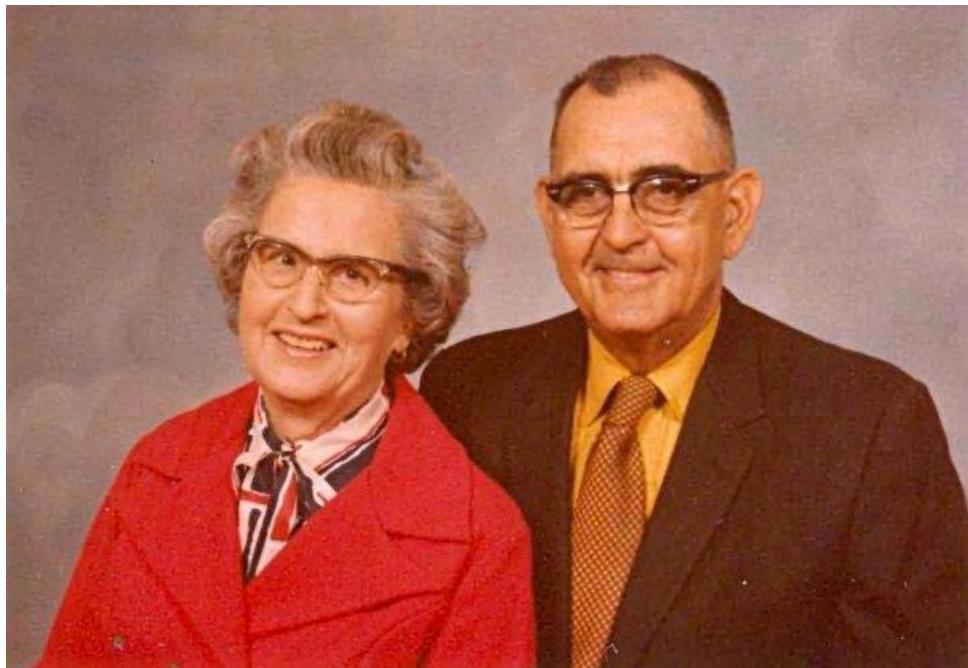


G.T. "Bud" and Willie Mae Seals home on Florance Road.



George and Nita Seals home on Florance Road.

THE STOCKARD FAMILY



James W. and Delu C. Stockard

James and Delu Stockard bought their 210-acre farm with a 1% interest rate in 1961 from Marshall Dabney. They volunteered their property for annexation that same year.

James and Delu had six children:

1. Bill, who resides in Mt. Pleasant
2. Sue, died in 1982
3. Sarah, who resides in Florida
4. Tom, who lives in Justin
5. Elizabeth, who lives in McKinney
6. John, who lives in Paradise

Two generations have lived on and farmed the property until it was sold in 2006. Tom continues to lease and farm the property at this time. Tom also leases the Leslie property.

John Stockard served as a council member for several years. Tom Stockard took over as Town Marshall when Frank Faught decided to "retire." Tom was there for a lot of the happenings in the early days of Northlake. He is a wealth of information!

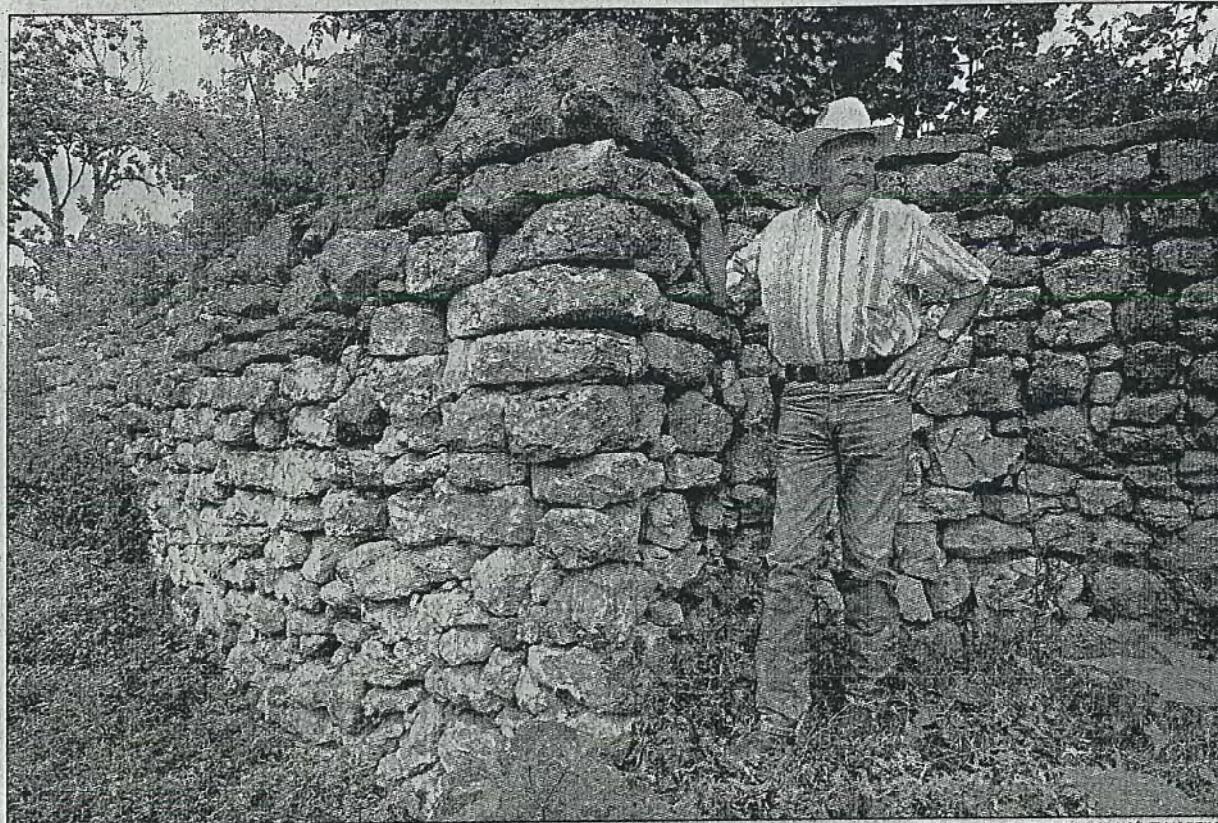


Views of the Stockard home place.

THE WHITFIELD FAMILY

Bill Whitfield was a telegraph operator in Argyle, Justin and finally in Fort Worth in the early part of the twentieth century. Mr. Whitfield was an avid reader who made a detailed study of the world's religions. He built a home on Denton Creek about one mile east of town (Northlake). Around the house he built a rock retaining wall with the help of only a mule. This interesting house had a vacant room in a small cupola which Mr. Whitfield used as a mediation room. On top of this roof was a small bugle which Whitfield said he would return to blow. Most residents of the community knew Mr. Whitfield and those who knew him respected him. The Whitfield home at the top of a green hill overlooking Denton Creek was a beautiful spot in the area until it burned in the 1970's.

Long-standing landmark



SPECIAL TO THE STAR-TELEGRAM/LIZ MARTIN

C.J. Hardeman stands next to a wall, believed to be more than 100 years old, on his property in Northlake that may soon become a historical landmark. Hardeman bought the property in 1968 from the son-in-law of the man who built the structure. The Northlake Town Council is expected to consider the landmark designation next month. STORY ON 2B

WHITFIELD ROCK WALL



Photograph July 2002



Photograph July 2002



Photograph July 2002



Photograph Circa 1917

THE YARBROUGH FAMILY

Wilbur and Sallie Yarbrough bought their land from Booker and Clara Wilkerson Love in 1947. Wilbur and Sallie raised two daughters, Joyce, who married Donald Paul Roach (who by the way, is the grandson of Miller Faught's wife's brother Tim Donald), and Velta Yarbrough, both of whom still live in the area. Don Roach still farms most of the land.

Wilbur served as mayor of Northlake for several years, and was active in the early days of the new town. He, Rhea Markham, Dan Ashmore, "Pat" Lesley, John Donald Faught and others were among the original landowners who talked to attorneys and laid the groundwork to establish the Town of Northlake.

Joyce and Don Roach have two children - a son, Tommy Roach, who lives in Lubbock and works in the agricultural industry, and a daughter, Terri Roach McNutt, who lives in Ponder and teaches at Ponder Elementary School. Tommy has three children and Terri has 3 children.



Wilbur T. and Sallie Yarbrough. Wilbur Yarbrough was an Alderman on the first Town Council and later became Northlake's second Mayor.



Cookbook

Recipes



Appetizers

Korean Chicken Wings

Cherry Batson

6 Tbsp. Sugar

½ cup soy sauce

1 tsp. sesame seed oil

Crushed garlic, MSG seasoning or Accent, green onions, finely chopped, and hot sauce according to your taste.

Mix all ingredients thoroughly.

Fry chicken wings or drumettes and drain well. Dip chicken pieces in the sauce, place on tray and eat!

Memo: I used to put them in the oven, but chicken will become soggy with the soy sauce. Of course this is good cold, too! In a rush, just buy the drumettes already cooked and add flavoring before serving. (Throw a little flour and sprinkle water on your face and pretend you have been frying chicken all afternoon!)

Young Dates

Recipe from Jean Young
Submitted by Robin L-S Young

2 pkgs. (8 oz. each) "Sunsweet" California Pitted Dates

1 lb. Bacon, cut in half for shorter strips

8-inch bamboo skewers

Heat over to 350 degrees. Wrap one Date with half piece of uncooked bacon (put up to 4 on a bamboo skewer, but be sure they are not touching). Place them on a cookie sheet that can catch the drippings from the bacon. Place in oven for 20 minutes or until bacon is crispy.

Comments: Jean Young is always looking for something new and special to try for the holidays. One year she brought these over and I now serve them at every party or event. They are truly the best thing I have ever eaten.

Party Spinach Balls

Recipe from Sandra Pritchard Bauer
Submitted by Jackie Koon

2 pkgs. Frozen spinach, uncooked and well drained

6 eggs, well beaten

½ cup Parmesan cheese

1 ½ tsp. garlic powder

3 cups herb stuffing mix

1 large onion, diced fine

¾ cup margarine, melted

1 Tbsp. black pepper

½ tsp. thyme

Combine all the ingredients and mix well. Form into small balls and bake at 325 degrees for 15 to 20 minutes.

Taco Dip

Recipe from Julie Mahoney Bloom
Submitted by Jackie Koon

1 large can refried beans
2 pkgs. Shredded Cheddar cheese
1 medium jar picante sauce
1 can black olives, sliced or chopped
1 small green pepper, diced

1 small head lettuce, shredded
1 small onion, diced
1 tomato, diced
1 pint sour cream

On a pizza pan, layer refried beans, chopped onions and pepper. Pour picante sauce over all and dot with sour cream. Put layer of cheese, shredded lettuce and spread over top. Spread diced tomato over top of lettuce. Sprinkle cheese over all. Top with chopped black olives. Chill 1 hour. Serve with nacho chips.

Jean's Favorite Appetizer

Jean Young

Take six pieces of bacon and 12 whole dates. Cut each piece of bacon in half and wrap each half around one date. Bake in 300 degree oven until bacon is done and crispy on outside, 20 to 30 minutes.
Surprisingly delicious flavor!

Spicy Bean Salsa

Janell Jordan

1 cup black beans, drained
1 cup black eyed peas, drained
1 cup whole kernel corn, drained
Rinse all three and drain.
1 bottle (8 oz.) Italian Fat Free Salad Dressing, or use 1 pkg. Italian dry salad dressing mix, prepared according to directions on package.

$\frac{1}{2}$ cup chopped red onion
 $\frac{1}{2}$ cup fresh chopped jalapeños
2 cans diced tomatoes, not drained
 $\frac{1}{2}$ tsp. garlic salt

Louisiana Shrimp Dip

Colleen Sanford

Layer these ingredients:

1. Mix together 1 bar (8 oz.) cream cheese, $\frac{1}{4}$ cup mayonnaise and $\frac{1}{2}$ cup sour cream.
2. Thin layer of cocktail sauce (not the whole bottle – too much!)
3. Cooked, thawed, deveined shrimp (make sure they are dry before putting them in your dish.)
4. Fine shredded mozzarella cheese

Serve with Fritos Scoops. Enjoy!

Dill Dip

Alice Blair

1 pint mayonnaise
3 Tbsp. grated onion
1 pint sour cream

3 Tbsp. minced or 1 Tbsp. dried parsley
1 tsp. seasoned salt
3 Tbsp. dill weed

Mix all together and chill overnight. Makes 4 cups.

Sausage Balls

Alice Blair

3 cups Bisquick
1 lb. Ground sausage
10 oz. mild or sharp Cheddar cheese, grated

At room temperature, knead together Bisquick, sausage and cheese. Form one-inch balls. Place ½ inch apart on cookie sheet. Bake at 350 degrees for 20 minutes. Can be put in foil and stored in freezer until ready to use. Heat at 250 degrees for 30 to 40 minutes if frozen.

Green Chili Corn DipMary Faught Shannon, Daughter of
John Donald & Lucy Faught

1 cup mayonnaise
½ cup Parmesan cheese
2 cups Monterey Jack cheese
2 cans Mexicorn, drained

1 can chopped green chilies, drained
4 oz. jar pimento, diced
1 can sliced ripe olives

Mix all ingredients except olives. Pour into baking dish; top with olives. Bake at 325 degrees for 25 minutes, or until hot and bubbly. Serve with tortilla chips.

Sausage Tidbits

Joan Jones

1 lb. Sausage, browned and drained
1 lb. Cheddar cheese, grated
3 cups packaged biscuit mix

1 Tbsp. paprika
1 Tbsp. chili powder
½ tsp. garlic powder

Mix thoroughly and roll into small balls. Bake at 400 degrees for 15 to 20 minutes. Freeze in plastic bag and use as needed. Makes about 50.

Variation: Omit spices, roll in larger balls and serve with scrambled eggs for an interesting breakfast.

Lemon Fruit Dip

Evelyn Faught

2 cups (16 oz.) reduced fat sour cream
1 pkg. (1 oz.) sugar-free instant vanilla pudding mix
 $\frac{1}{4}$ cup fat-free milk
4 tsp. lemon juice
1 tsp. grated lemon peel
Assorted fresh fruit

In a bowl, whisk the sour cream, pudding mix, milk, lemon juice and lemon peel until blended. Serve with fruit. Yield: 2 cups.

Texas Trash

Susan Faught Stewart and Brenda Faught Jones
Daughters of Frank & Ruth Faught

2 cups each of: Cap'n Crunch (regular)
Sugar Frosted Flakes
Rice Krispies
Pretzels
Dry Roasted Peanuts
1 package Almond Bark

Note: Have waxed paper ready to pour mixture on.

Mix the dry ingredients in a big bowl. Melt the Almond Bark in a double-boiler or microwave and pour it over the dry ingredients. Mix well using a big spoon. Spread the mixture onto waxed paper.

Beverages

Wedding Punch

Theresa Faught

4 cups sugar
6 cups water
2 ½ cups orange juice
½ cup lemon juice

5 bananas, mashed
28 oz. Ginger Ale
4 cups pineapple juice

Combine sugar and water. Stir over low heat until dissolved. Add fruit juices and bananas. Mix well. Cool; freeze until firm. Thaw until mushy. Add ginger ale.

Comments: I was delighted to have had this for the first time at my wedding. Delicious and brings special memories.

Fruit Punch

Evelyn Faught

4 small packages Jell-O
4 cups hot water
4 cups cold water
3 cups sugar
1 can (12 oz.) frozen orange juice, diluted

2 cans (6 oz. each) frozen lemonade, diluted
1 can (46 oz.) pineapple juice
1 bottle (8 oz.) concentrated lemon juice
2 quarts ginger ale

Dissolve Jell-O with hot water. Add sugar and cold water. Dilute frozen juices as directed on can. Add to Jell-O mixture. Next, add the lemon juice and pineapple juice. Freeze. Remove from freezer and allow to soften before adding ginger ale. Punch should be slushy. Serves 50.

Golden Punch

Sallie Yarbrough

4 cups sugar
6 cups water
6 oz. can frozen orange juice
46 oz. can pineapple juice

Juice of 3 lemons
5 ripe bananas, mashed fine
2 quarts ginger ale

Boil sugar and water 3 minutes. Add all remaining ingredients, except ginger ale. Mix well. Put in ice cube trays and freeze, or larger containers if prefer. To serve: 3 hours before serving time, set out at room temperature. Put in punch bowl and add ginger ale when ready to serve.

Asbury Punch

Sandra Kirby

1 6-oz. package Jell-O, any flavor
2 cups sugar
2 cans (48 oz. each) pineapple juice

2 liter bottles of ginger ale or Sprite, etc.
6 cups hot water

Combine all ingredients except the ginger ale. Freeze. Set out 1 hour before serving to soften. Pour ginger ale over mush. This recipe can be mixed in half, it is easier to handle. Freeze in bags or plastic containers. Great for shower or holidays. We have it every Christmas. Serves 50.

Perked Punch

Kay Thompson

1 gallon apple cider
1 bottle (2 liter) ginger ale
1 cup red hots

3 cinnamon sticks
14 whole cloves

Place red hots, cinnamon and cloves in basket of large coffee pot. Fill coffee pot with apple cider and ginger ale; perk until done. Serves 12 to 15 people.

Breads

Yeast Bread

From Lucy Hagan Faught, wife of John Donald Faught
(son of Edward Miller Faught)

2 cups milk.
½ cup sugar
6 Tbsp. shortening
1 tsp. salt
5 to 6 cups flour

1 pkg. dry yeast
½ cup warm water
1 tsp. sugar
1 egg

Scald milk. Add ½ cup sugar, shortening, and salt. Cool to lukewarm. In small bowl dissolve yeast, warm water and 1 tsp. sugar; add to milk mixture. Add 1 well-beaten egg and 3 cups sifted flour. Beat until smooth. Add 2 to 3 more cups of flour (approximate), enough to make a stiff dough. Cover, let it rise in warm place until doubled in size. Push down and knead. Dough should be sticky but soft and spongy. Let it rise again, knead. Place in 2 loaf pans. Let rise. Brush with butter. Bake at 350 degrees for about 45 minutes. Brush with more butter when taken from the oven.

Cinnamon Chip Scones

Mary Faught Shannon
Daughter of John Donald Faught

2 cups all-purpose flour
2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
2 Tbsp. sugar, plus additional for dusting scones
1 stick butter

1 cup packaged cinnamon chips
1 egg, separated
1 tsp. vanilla extract
¾ cup buttermilk

Preheat oven to 375 degrees. In large bowl, combine flour, baking powder, baking soda, salt, and sugar. Cut in butter until mixture resembles coarse meal. Stir in the cinnamon chips. In another bowl, combine egg yolk, vanilla and buttermilk. Stir into the dry ingredients until just combined. Turn the dough onto a floured surface. Handling it as gently as possible – do not use a rolling pin – pat into a 10-inch circle that is ½-inch thick; cut into wedges or with a 2-inch cookie cutter. Place scones on ungreased baking sheet. Lightly beat the egg white; brush tops of scones with beaten egg white and then dust with sugar. Bake 18 to 22 minutes, or until golden brown. Remove from pan; cool on a wire rack for 5 minutes, then cover loosely with clean dishtowel until completely cooled. Makes 12 servings.

Irish Soda Bread

Stephanie Rogers Ellis

2 ½ cups Bisquick
1 ½ cups flour
¼ tsp. soda
1 ½ cups milk

Stir all ingredients together with a fork. Pat out on floured board to the size of a 9-inch round cake pan. Cut an "X" in the top just through a little of the dough. Bake at 400 degrees for 30 minutes.

Orange Apricot Nut Bread

Lucy Hagan Faught

Submitted by Mary Faught Shannon, Daughter

½ cup chopped dried apricots
1 egg
¾ cup Karo syrup
2 Tbsp. soft butter
2 cups flour
½ tsp. salt
3 tsp. baking powder

¼ tsp. baking soda
½ cup orange juice
¼ cup water
½ cup chopped pecans
¼ cup sugar

Soak the apricots in water and orange juice for about 1 hour. Combine egg, syrup and sugar. Beat well. Add butter and dry ingredients. Fold in apricot-orange juice and water. Add nuts. Pour into well-greased loaf pan. Bake at 350 degrees for 1 hour.

My mother Lucy made wonderful breads of all kinds. This apricot bread makes delicious tea sandwiches. Also, buttered and toasted makes a great breakfast treat.

Corn Pone

Handed down from Annie "Grandma" Faught

Use 1 quart water, 2 cups corn meal. Cook mush well done. Let stand 30 minutes. Add cold water until you can hold your finger in it. Add: 1 cup flour, 1 cup sugar, salt to taste, and about 2 cups corn meal. Do this at night. Next morning grease large pan, cut brown paper to fit pan. Cook slowly, about 2 ½ hours or until done. Leave in pan until cool.

Banana Bread

Recipe from Elin Berg

Submitted by: Becky Manion

Ingredients:

1 ½ cups sugar
2 cups flour
1 tsp. salt
1 tsp. baking soda
1 cup chopped walnuts (optional)

1 cup bananas, mashed
2 eggs, slightly beaten by hand
¾ cup shortening, melted
4 Tbsp. sour milk (add a few drops of white vinegar to milk to sour)

Mix the following by hand. Do not use a mixer.

Cream sugar, melted shortening and eggs in a large bowl. Add bananas and milk and stir. Add flour, soda and salt; stir. Add nuts, if desired, and stir. Bake in a greased 9x5x4 loaf pan at 375 degrees for 50 to 70 minutes, or until toothpick comes out clean. Best served at room temperature, sliced and smeared with butter or margarine.

Elin Berg was my great-grandmother on my father's side. She arrived in the United States from Sweden in 1902. I was fortunate to have known her for a number of years during my childhood, and remember well the many delicious foods she would prepare. One thing I learned of the Swedish way – food always tastes good with butter!

Tortillas

Recipe from Rosa Paniagua

Submitted by Daughter, Michelle Angle

Michelle is an officer with the Northlake Police Dept.

3 cups all-purpose flour

1/4 cup Crisco shortening

2 tsp. salt

1 1/2 cups warm water

1/2 tsp. baking powder

You will need a dry cast-iron griddle and a rolling pin.

Mix dry ingredients together, then add shortening. Mix until shortening is well blended into the flour. Add warm water a little at a time and mix the dough until it forms a soft pliable ball. If the dough is gooey, add some of the extra flour, a little at a time as you knead the dough. Dough should be easy to handle and satiny smooth. From the dough, make 2-inch balls (about 18). Each ball will be a tortilla. The larger the ball, the larger the tortilla.

Roll one ball at a time into a 6 to 8-inch flat circle. Add some of the extra flour as needed to roll out. Place on hot, dry griddle for about 1 minute on each side turning often until done. Remove tortilla from griddle and stack cooked tortillas in a bowl or basket. Tortillas can be used in place of bread with many meals. Suggestions: serve with warm refried beans, guisados, fried eggs and potatoes, guacamole, or just rolled with butter.

Comments: This recipe has been passed down from generation to generation in my Mom's family. Mom was born and raised in Dallas, and the tradition of homemade tortillas still lives on in her warm and inviting kitchen.

Ranch Biscuits

Recipe from Bo Roberts

Submitted by Linda Roberts

5 cups flour

4 tsp. baking powder

1/3 tsp. baking soda

2 cups buttermilk

1/2 cup corn oil

1/2 cup warm water

1 tsp. salt

2 pkg. yeast

1/4 cup sugar

Mix all ingredients together. Place in refrigerator to use as needed. Better left overnight before using. The dough will rise while in refrigerator. Dough can be left in refrigerator for several days. Cut into round biscuits with top of glass or biscuit cutter. Place on greased cookie sheet allowing room between each one to rise. Bake in 350 degree oven about 20 minutes. The last 5 minutes put oven on broil. Watch them very close. This helps them to brown on top. Without this they do not get very brown.

Comments: Bo found this recipe in one of my cookbooks and said he wanted to try it. This is now our very favorite biscuit recipe! Bo says these are better than is mother's biscuits.

Picante Corn Bread

Recipe from Joan Jones, Deceased
Daughter of "Jack" and Imogene Florance

1 cup all-purpose flour
1 cup cornmeal
4 tsp. baking powder
2 Tbsp. sugar (optional)
½ tsp. salt

¾ cup milk
¼ cup picante sauce
1 egg
¼ cup cooking oil

Combine dry ingredients; add milk, sauce, egg and oil. Beat until fairly smooth. Bake in greased 8-inch pan 20 to 25 minutes in preheated 425 degree oven.

Corn Sticks

Recipe from Wilma Wynn
Submitted by Linda Roberts

Grease corn stick pan or muffin pan; heat in oven while mixing batter.

Beat 2 eggs in a bowl with beaters. Beat in:

1 ½ cups buttermilk (cannot use regular milk!)
½ tsp. baking soda
1 cup flour
1 cup yellow cornmeal

1 tsp. sugar
1 tsp. salt
1 tsp. baking powder
¼ cup soft shortening

Beat until smooth. Spoon into heated pans. Bake at 450 degrees for about 10 to 15 minutes, or until brown on top. Serve with real butter. These muffins will melt in your mouth.

Comments: Wilma was a close friend of mine for many years. She lived in Arkansas and passed away in 2000. I always double the recipe when I make it, so we can have it for 2 or 3 days. My husband Bo likes to crumble this up and put into milk or buttermilk and eat as a late night snack.

Beer Bread

Recipe from Patsy Leslie Moncrief, Deceased

3 cups biscuit mix
1/3 cup sugar
1 can beer

Just barely mix together ingredients. Drop into muffin tins. Bake at 400 or 450 degrees until brown.

Zucchini Bread

Sandra Kirby

2 cups peeled and grated zucchini squash
3 eggs
2 cups sugar
1 cup oil
3 tsp. vanilla
½ cup nuts

3 cups flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
3 tsp. cinnamon
1 tsp. nutmeg

Add together eggs, sugar, oil and vanilla. Combine dry ingredients and add with remaining ingredients. Pour into 2 floured loaf pans. Bake at 350 degrees for 1 hour. Mmmm good!

Cinnamon Rolls (Bread Machine)

Joyce Roach, daughter of Wilbur & Sallie Yarbrough

¾ cup milk
1 beaten egg
3 cups bread flour
3 Tbsp. sugar
½ tsp. salt
4 Tbsp. butter, cut in pieces

2 tsp. bread machine yeast
½ cup sugar
2 tsp. cinnamon
½ tsp. nutmeg
2/3 cup softened butter

Make dough with milk, egg, bread flour, sugar, salt, butter and yeast, according to bread machine instructions. When dough is finished, flatten dough on floured board for 1 minute. Let rest for 15 minutes. Spread butter to ½ inch of edge. Mix together sugar, cinnamon and nutmeg. Sprinkle this mixture over dough. Roll long side and pinch edges closed. Cut with dental floss (put floss underneath and pull together) into 12 1-inch rolls. Let rise for 30 to 45 minutes. Place in 375 degree oven for 15 to 20 minutes. Cool 5 minutes. Spread icing over rolls.

Icing:

1 cup powdered sugar
1 ½ Tbsp. butter

Small amount of milk
¼ tsp. vanilla

Mix together and spread icing over cinnamon rolls.

Sticky Rolls

Recipe from Janet Buettner
Submitted by Jackie Koon

24 frozen dough rolls
1 pkg. butterscotch pudding (not instant)
1 cup nuts
1 cup brown sugar
1 stick butter
1 ½ tsp. cinnamon

Grease a 9x13-inch pan. Place rolls in a pan. Sprinkle pudding and nuts over top of rolls. Combine brown sugar, butter and cinnamon in a saucepan. Bring to a boil, stirring constantly. Pour over rolls. Let rise overnight. Bake at 350 degrees for 25 to 30 minutes. Let set for a few minutes, then turn out on a serving plate.

Comments: We go on an annual trip and make these rolls on day of departure. This Labor Day will be the 29th year. This recipe is loved by kids and adults! Make it your tradition!

Sweet Potato Biscuits

Recipe from Reva M. Stevens
Submitted by Robin L-S Young

1 lb. Cooked sweet potatoes (steamed or boiled)
1 cup light brown sugar
¼ cup water
2 ¼ cups Bisquick (or any biscuit mix)

Cool and peel sweet potatoes. Mix together sweet potatoes, brown sugar, Bisquick mix and water. Combine ingredients thoroughly. The mixture will be moister than regular biscuits. Flour table. Roll biscuit dough to ½-inch thickness. Cut with a 2 ½ inch cutter. Place on greased sheet pan. Bake in preheated oven at 350 degrees for 16 to 18 minutes. The moist mixture does not allow the biscuits to rise a great deal. A mindful eye should be kept on the biscuits so they do not overcook. Yield 1 ½ dozen.

Comments: My mother made these every Thanksgiving, and when we were well behaved. I later found out the recipe came from my great, great grandmother. Growing up we never could afford candy from the store. Once in a while my dad would buy me a piece of gum at the sale barn. In all honesty, with something as yummy as sweet potato biscuits, who needs candy!

Antipasto Bread

Pampered Chef & Vicki Parsons

1 jar (6 1/2 oz.) marinated artichoke hearts, drained
1/3 cup sliced deli hard salami, chopped
1/3 cup red bell pepper, chopped
1/2 cup pitted ripe olives, sliced
2 garlic cloves, pressed

1/4 cup butter or margarine, melted
4 oz. (about 1 cup) grated Parmesan cheese
2 pkgs. (11.3 oz. each) refrigerated dinner rolls

Preheat oven to 375 degrees. Spray bundt pan (stoneware recommended!) with nonstick cooking spray. Place artichokes on paper towels; pat dry. Chop artichokes, salami and bell pepper; place in 1 quart bowl. Drain olives, and add olives and garlic to artichoke mixture. Mix lightly and set aside. Melt butter in microwave-safe measuring cup or bowl. Place Parmesan cheese in separate bowl. Separate dinner rolls and cut each into quarters using kitchen shears. Dip 16 dough pieces in melted butter, then roll in cheese. Arrange evenly in pan. Sprinkle with 1/2 cup of the artichoke mixture. Repeat twice. Dip remaining 16 dough pieces in melted butter, roll in cheese and arrange over last layer of artichoke mixture. Sprinkle with any remaining cheese. Bake 27 to 30 minutes or until deep golden brown. Cool 5 minutes. Loosen edges of bread from side and center of pan with a rubber spatula. Carefully invert onto plate to remove bread. Cool slightly. Slice with a bread knife. Yield: 16 servings.

Cinnamon Roll Sunday

Mayor of Northlake Pete Dewing

Dough:

1/4 cup warm water
1 pkg. dry yeast
2 Tbsp. sugar
1/2 tsp. vanilla
1/4 cup margarine, melted
1 egg
1/4 cup hot milk
1/2 tsp. salt
3 cups flour

Filling:

1/2 cup soft butter
2/3 cup brown sugar
1/3 cup sugar
2 tsp. cinnamon

Glaze:

2 Tbsp. butter or margarine
1 cup powdered sugar
1/2 tsp. vanilla extract
1 to 2 Tbsp. hot water

Dough:

In a bowl, combine water, yeast and sugar. Stir until dissolved. Set aside. In a large bowl, add vanilla, margarine, eggs, milk and salt. Mix well. Then add yeast mixture. Add 2 cups flour, then gradually add remaining flour until easy to handle; knead about 8 minutes until smooth. Place in a greased bowl. Cover and let rise until doubled. Punch down dough and let rise again. Roll out dough on floured surface to desired thickness, about 1/8 to 1/4 -inch thickness.

Filling:

Spread butter over dough. In a bowl, mix sugars and cinnamon, and then spread over top. Roll up tightly and cut every 1 to 2 inches. Place on lightly greased cookie sheet or baking pan about 2 inches apart. Cover and let rise until double again. Bake at 350 degrees for 15 to 20 minutes. Remove when the rolls start to turn golden. Glaze while still warm.

Glaze:

Mix butter, powdered sugar and vanilla. Add hot water, 1 tablespoonful at a time, until the glaze reaches desired consistency. Set aside.

Cakes

Texas Sheet Cake

Recipe from Diana Horton (rural route carrier 2003)
Submitted by Robin L-S Young

In a large bowl combine:

2 cups flour
2 cups sugar
1 tsp. cinnamon

In a medium saucepan melt:
1 stick oleo
 $\frac{1}{2}$ cup oil
1 cup water
4 Tbsp. cocoa

Pour contents of saucepan over flour mixture and mix well. Then to $\frac{1}{2}$ cup milk, add 1 Tbsp. vinegar and 1 tsp. baking soda and stir. Stir into cake mixture; add 2 eggs and 1 tsp. vanilla. Bake at 375 degrees for about 20 minutes in a sheet cake pan.

Texas Sheet Cake Frosting:

4 Tbsp. cocoa	1 Tbsp. vanilla
6 Tbsp. milk	1 box powdered sugar
1 stick oleo	

Bring to a boil in a medium saucepan the cocoa, milk and oleo. Remove from heat and add vanilla and powdered sugar. Beat with electric mixer and add 1 cup chopped pecans. Pour over Texas Sheet Cake while warm.

Comments: Diana Horton made this recipe for anyone that had a birthday at the Roanoke post office where I worked when I was mayor. She passed this recipe on to me so I could make it for the Northlake officers during the Christmas holidays. If this cake is ever made for you or you make it for someone, you are truly loved "Texas Style"!

Chess Squares

Shirley Rogers

1 yellow cake mix
1 egg
1 stick butter
 $\frac{1}{2}$ cup chopped pecans

8 oz. cream cheese
1 box powder sugar
1 egg

Mix cake mix, 1 egg, oleo and pecans. Crumble into a 9 x 13-inch cake pan. Mix cream cheese, powdered sugar and 1 egg. Pour over the crumbled cake mixture. Bake at 350 degrees for 50 minutes.

Buttermilk Pound Cake

Shirley Rogers

3 cups sugar
4 eggs
1 cup shortening
1 tsp. vanilla

3 cups flour
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
1 cup buttermilk

Combine sugar, eggs, shortening and vanilla in one bowl. Mix dry ingredients and pour into first bowl. Add 1 cup of buttermilk and bake at 350 degrees for 1 hour.

Pistachio Cake

Janell Jordan

1 box white cake mix	4 eggs
1 cup water	1 cup cooking oil
3 small pkgs. Instant pistachio pudding	1 container (10 oz.) Cool Whip

Preheat oven to 275 degrees. Combine cake mix, eggs, water, oil and two packages of pudding; mix well according to cake package instructions. Pour batter into a non-stick or greased cake pan and bake 10 minutes at 275 degrees, another 10 minutes at 300 degrees, then 35 minutes at 325 degrees. The cake will be done when a knife, pushed into the center comes out clean. For topping, gradually add 1 package of pistachio pudding to a 10-oz. container of Cool Whip, spread on the cooled cake, and refrigerate.

Chocolate Sheet Cake

Janell Jordan

Mix together in a bowl: 2 cups sugar
 2 cups flour

Melt together: ½ cup margarine
 1 cup water
 4 Tbsp. cocoa

Bring second mixture to a boil in microwave and add to sugar and flour.

Add: ½ cup buttermilk 2 eggs
 ¼ tsp. cinnamon 1 tsp. vanilla
 ¼ tsp. salt 1 tsp. baking soda

Bake at 350 degrees for 30 minutes in a greased cookie sheet. Top while hot with:

Frosting:

Melt in microwave: 6 Tbsp. milk
 ½ cup margarine
 4 Tbsp. cocoa

Add: 1 box powdered sugar
 1 tsp. vanilla
 1 cup chopped nuts

Fruit Cocktail Cake

Submitted by Sandra Kirby

Cake:

2 cups flour
1 ¾ cup sugar
1 can fruit cocktail
2 eggs
2 tsp. soda

Icing:

½ cup brown sugar
¼ cup canned milk
¼ cup stick butter

Put all cake ingredients in mixing bowl and mix well with electric mixer. Pour into a 2-quart baking pan, or loaf pans, floured. Bake at 325 degrees for 50 minutes. Mix icing together until melted. Pour on hot cake.

Comments: This was one of my favorite cakes my grandmother made. It is so easy and very good!

Red Velvet Cake

Ruth Lyles Faught

½ cup shortening
1 tsp. soda
1 ½ cups sugar
1 tsp. vanilla
2 eggs
1 Tbsp. cocoa

1 oz. red food coloring
¼ tsp. salt
2 ¼ cups flour
1 tsp. vinegar
1 cup buttermilk

Cream shortening, sugar and eggs. Make a paste of cocoa and food coloring. Add to sugar and eggs. Sift salt and flour and add alternately with buttermilk. Add vanilla. Combine soda and vinegar and fold in the very last thing just enough to blend it into mixture. Do not beat. Bake at 350 degrees in 2 or 3 9-inch round cake pans. Let cool and ice with the following:

Icing for Red Velvet Cake:

½ cup flour
1 stick oleo
1 cup milk
1 tsp. vanilla

1 cup sugar
1 can coconut
¼ cup shortening

Cook flour and milk until thick. Cool. Cream sugar, shortening, oleo and vanilla until fluffy. Add cooled flour mixture. Beat until fluffy. Spread on cake and sprinkle with coconut. (I put coconut in icing mixture.)

Mississippi Mud Cake

Susan Faught Stewart

4 eggs	1 tsp. vanilla
2 cups sugar	1 cup coconut (optional)
2 sticks melted margarine	1 to 2 cups nuts (walnuts or pecans)
1 ½ cups sifted flour	1 jar marshmallow crème
1/3 cup cocoa	

Combine eggs and sugar and beat until thick. Combine melted margarine, flour, coconut and nuts. Mix well and add to eggs and sugar. Pour into a greased and floured 9 x 13-inch pan and bake 30 minutes at 350 degrees. When you remove from oven, immediately spread top with marshmallow crème. Let set briefly. While cake is still warm, spread frosting over marshmallow crème.

Frosting for Mississippi Mud Cake:

1 stick melted margarine	1 box powdered sugar
6 Tbsp. milk	1 tsp. vanilla
1/3 cup cocoa	1 to 2 cups nuts

Melt margarine and remove from heat. Add all other ingredients except nuts and beat well. Add nuts.

Banana Split Cake

Susan Faught Stewart

Mix: 2 cups graham crackers, crushed
Press into bottom of 9 x 13-inch pan.

Beat in mixing bowl at low speed for 15 minutes: 1 box powdered sugar
2 sticks oleo
2 eggs
1 tsp. vanilla

Spread over crumb crust. On top of this, place 4 or 5 bananas, split lengthwise. Drain 1 No. 2 can pineapple tidbits, chunks or slices and put in a layer over the bananas. Spread over all one large carton Cool Whip. Sprinkle with 1 cup chopped pecans. Decorate with 1 bottle maraschino cherries (optional). Refrigerate overnight before serving.

Jiffy Devil's Food Cake and Icing

Patsy Lesley Moncrief

1 ½ cups flour	1 tsp. vanilla
1 cup sugar	1 Tbsp. vinegar
3 Tbsp. cocoa	1/3 cup liquid shortening
1 tsp. soda	1 cup water
½ tsp. salt	

Mix first five ingredients and make 3 wells and put next three ingredients in each well. Pour 1 cup water over all and mix with fork. Use oblong pan and bake 20 minutes at 350 degrees.

Icing: 1 cup sugar ¼ cup margarine
 ¼ cup cocoa ¼ cup milk

Bring to boil and boil one minute. Pour icing over cake while warm and still in baking pan. Serve warm with cold milk.

Japanese Fruit Cake

Imogene & Aunt Jo Florance

2 cups sugar

1 cup butter, creamed with sugar

3 cups dark syrup

5 eggs, well beaten

4 cups flour, well sifted with 1 tsp. each
of baking soda and baking powder
added alternately with 1 cup of sour
milk or cream

Then add:

4 Tbsp. cocoa

1 tsp. allspice

1 tsp. nutmeg

1 tsp. cloves

1 tsp. cinnamon

1 tsp. vanilla extract

Then add:

1 pkg. seedless raisins

1 pkg. currants

2 cups chopped nuts

1/4 lb. Candied citron

1/4 lb. Candied cherries

1 fresh coconut, grated

Mix and bake in layers put together with the following filling: Grated rind of 1 orange, also 1 lemon with juice added, 1 1/2 cups sugar, 1/4 cup butter, 1 pkg. shredded coconut, 1 Tbsp. cornstarch, 1/2 cup water. Mix and cook in double boiler until thick and spread between layers. Note: The easiest and most delicious fruit cake baked!

Carrot Cake

Reba Dot McPherson

2 cups flour

2 cups sugar

2 tsp. cinnamon

2 tsp. soda

3 cups grated carrots

1 1/2 cups cooking oil

4 eggs

1 tsp. salt

Sift dry ingredients. Add oil and eggs. Add grated carrots. Bake in 3 (9-inch) round pans or a 9 x 13-inch loaf pan. Bake at 350 degrees.

Icing:

1 box powdered sugar

1 stick margarine

8 oz. cream cheese

2 tsp. vanilla

Cream all ingredients until smooth. Put on cake. You can add 1 cup of pecans if desired.

Mountain Dew Cake

Linda McPherson Holland

1 box lemon cake mix

3/4 cup vegetable oil

1 box (3.4 oz.) lemon flavor instant pudding mix

4 large eggs

1 can (12 oz.) Mountain Dew soda

Lightly grease and flour a 10-cup bundt pan. Combine cake mix and pudding mix. Add soda, oil and eggs. Beat until smooth. Pour into prepared pan and bake 45 to 50 minutes at 325 degrees, or until wooden pick comes out clean. Let cool in pan 10 minutes before removing from pan.

Hot Milk Cake

Recipe from Ada Jeffcoat
Submitted by Linda Roberts

4 large eggs
2 cups sugar
2 ½ cups flour
10 Tbsp. butter, cubed in small pieces

2 ¼ tsp. baking powder
1 tsp. vanilla extract (the real stuff)
1 ¼ cups milk

In a large bowl, beat eggs at high speed until thick, about 5 minutes. Gradually add sugar, beating until mixture is light and fluffy. Combine flour and baking powder, gradually add to batter with vanilla and beat at low speed until smooth. In a small saucepan, heat milk and butter just until butter melts, stirring occasionally. Add to batter beating until combined. Pour into a greased 9 x 13-inch baking dish. Bake at 350 degrees for 30 to 35 minutes or until a toothpick inserted in the center comes out clean. We like to eat it when it is hot. Serves 12 to 16 people. This is a great cake to do a lot of different things with. It is wonderful in the summer to put fresh fruit on top, and then whipping cream on top of the fruit. Eat and enjoy.

My name is Linda Roberts. I am married to Bo Roberts who is a council member for Northlake. We lived about 25 years in the Bedford area before we moved to Northlake in 1996. We live on the corner of Old Justin Road and Faught Road on 5 acres and love Northlake. I have loved to cook since I was a little girl. I learned almost everything I know about cooking from my mother, Ada Jeffcoat of Fort Worth. I grew up in Fort Worth near Lake Worth. My mother was the one that when you went to a church social, her dish was the first one everyone wanted to eat. She never came home with any leftovers. When my mother passed away in 1999, I was the one that just wanted all her wonderful recipes. I would like to share some of these with the wonderful people of Northlake.

Coconut Pound Cake

Linda Burch

1 box yellow cake mix
1 can (any brand) Coconut Pecan Frosting Mix (15 oz.)

Preheat oven and prepare pan as directed on cake box. Prepare cake mix as directed on cake box, then fold in frosting mix (not using mixer); stir well with a large spoon. Bake in Bundt pan at 325 degrees until done (50 to 60 minutes). Cool and turn upside down on serving dish.

I cook mine for 60 minutes or a couple of minutes more. Cool the cake in the pan for 15 to 20 minutes. I loosen the edges and around the hole with a thin knife if not away from the pan after cooling.

Sour Cream Pound Cake

Recipe from Thelma Sexton

Submitted by Jeanette Sexton Hathorn

3 cups sugar
2 sticks margarine (1 cup)
6 eggs, separated
3 cups flour, sifted
1 cup sour cream

1/4 tsp. baking soda
1 tsp. vanilla extract
2 tsp. butter flavoring
1 tsp. lemon extract
1 tsp. almond extract

Preheat oven to 350 degrees. Cream sugar and margarine until very creamy. Add egg yolks, one at a time, beating well after each addition. Sift flour 3 times. Add soda to sour cream; stir well. Add flour and cream alternately to the sugar-margarine mixture. Blend well. Add extracts – vanilla, almond, butter and lemon. Beat egg whites until stiff, then fold into mixture. Pour into well-greased, lightly floured stem pan (or loaf pan). Bake at 350 degrees for about 1 1/2 hours, or until toothpick inserted into center comes out clean.

This is one of my mom's many delicious recipes. I hope your family enjoys it as much as mine did.

Devil's Food Cake

Recipe from Lucy Hagen Faught

1/2 cup butter
1/2 cup Crisco
2 cups sugar
1 cup buttermilk
1/2 cup cocoa dissolved in 1/2 cup boiling water

3 eggs, separated
2 tsp. soda
2 1/2 cups flour
1 tsp. vanilla extract

Cream butter and Crisco; add sugar. Beat until light and fluffy; add egg yolks and beat. Add cocoa mixture. Add flour with soda mixed in alternately with buttermilk. Beat egg whites until stiff; fold into batter. Bake in well greased and floured 9-inch cake pans at 350 degrees for 30 minutes. Frost with favorite white icing.

Dried Apple Fruit Cake

Recipe from Isla Donald Faught
Mother of John Donald Faught

Soak three cupsful of dried apples overnight in cold water, enough to swell them. Chop them in the morning and put them on the fire with 3 cups of molasses. Stew until almost soft. Add a cupful of raisins and stew a few moments. When cold add 3 cups of flour, 1 cup or butter, 3 eggs and 1 teaspoon of soda.

Per granddaughters, Mary Faught Shannon and Sue Faught Rowe, the original recipe did not specify oven temperature or cooking time. This cake should be baked in an angel food pan.

Cherrie Cake

Recipe from Isla Donald Faught
Mother of John Donald Faught

1 lb. (4 cups) pecans
1 lb. Pitted dates

½ lb. Candied cherries
¼ lb. Candied pineapple

Chop all this up together. Sift together:

1 cup flour
1 tsp. K. C. (baking powder)

1 cup sugar
½ tsp. salt

Stir in 4 well-beaten eggs. Cook 1 ½ hours at 250 degrees. Put two oil papers in pan. Place pan of water in bottom of oven during baking.

This typist had to call Mrs. Faught's granddaughter Mary Shannon to find out what "K.C." was. And this cake was baked in an angel food pan.

30-Minute Chocolate Cake

Recipe from Robin Weddle, Sister
Submitted by Tammie Wright

2 cups flour, sifted
2 cups sugar
1 cup water
2 eggs
1 tsp. vanilla

1 stick margarine
½ cup solid shortening
¼ cup cocoa
1 tsp. baking soda
½ cup buttermilk

Preheat oven to 350 degrees. Mix flour and sugar in a large mixing bowl. In saucepan, bring to a boil the water, margarine, shortening and cocoa. Pour over flour mixture. Stir well. Add eggs, one at a time, while mixing. Stir soda, buttermilk and vanilla in a small bowl. Add to batter, mixing well. Pour into a 9 x 13 x 2-inch pan. Bake 25 to 30 minutes.

Icing:

4 Tbsp. milk
½ stick margarine
1 tsp. vanilla

¾ box powdered sugar
2 Tbsp. cocoa
½ cup chopped pecans, walnuts, or almonds

In saucepan, bring milk, margarine and cocoa to a boil. Add powdered sugar and vanilla. Beat until smooth. Pour over hot cake. Add nuts to the top of cake if desired. Cool in pan.

Editorial: There were at least 3 variations of this recipe submitted for this cookbook: Robin Young's Texas Sheet Cake; Tammie Wright's 30-Minute Chocolate Cake, and Dustin Earnhart's Chocolate Sheet Cake. Each was just different enough that all three have been included your enjoyment.

Chocolate Sheet Cake

Dustin Earnhart.

1 stick oleo
½ cup shortening
4 Tbsp. cocoa
1 cup water
2 beaten eggs

2 cups sugar
2 cups flour
½ cup buttermilk
1 tsp. vanilla
1 tsp. baking soda

Icing:

1 stick oleo
6 Tbsp. milk
4 Tbsp. cocoa

1 box (16 oz.) powdered sugar
1 cup nuts

For the cake, combine 1 stick oleo, ½ cup shortening, 4 Tbsp. cocoa and 1 cup water in a small saucepan and bring to a boil, then remove from heat. In a separate bowl, beat eggs, sugar, flour, buttermilk, vanilla and baking soda. Add in liquid mixture and mix together well. Pour in jelly roll pan and bake for 20 minutes at 350 degrees.

For the icing, combine oleo, milk and cocoa in a saucepan and bring to a boil. Remove from heat and add 1 box powdered sugar, vanilla and nuts. Pour over cake while cake is still warm. If desired, the frosting recipe can be cut in half.

This is my mother's sheet cake recipe. It is one of our favorites as it is always very moist and delicious.

Sharon's Rum Cake

Recipe from Sharon (Pritchard) Batenhorst, Aunt
Submitted by Jackie Koon

1 cup crushed pecans or walnuts
1 pkg. yellow cake mix
½ cup cooking oil
4 eggs

½ cup Bacardi dark rum
1 box instant vanilla pudding mix
½ cup water

Preheat oven to 350 degrees. Oil and flour a Bundt pan or an angel food pan. Sprinkle nuts on the bottom. Mix the remaining ingredients together. Pour into pan, and bake about 1 hour. Let cool. Invert onto a plate. Poke holes through the cake. If baking in a jelly roll pan, bake 30 to 35 minutes.

Glaze:

½ cup butter
1 cup sugar

½ cup water
½ cup Bacardi dark rum

Bring the butter, sugar and water to a boil and boil about 5 minutes. Remove from heat and stir in rum. Spoon the glaze over the top and sides of the cake. Continue until glaze is soaked through.

candy

Fudge

Tillie Hall Gibbs

1 stick margarine	3 – 6 oz. pkgs. Chocolate chips
4 cups sugar	1 jar marshmallow cream
1 tall can evaporated milk	2 cups pecans 2 tsp. vanilla

Mix margarine, sugar and milk and boil 6 minutes, stirring constantly. Add chocolate chips and marshmallow cream. When chocolate is melted, add pecans and vanilla. Pour into buttered dish. Cut into squares. Makes 6 pounds of fudge.

Holiday Delight

Tillie Hall Gibbs

3 cups sugar	½ lb. Halved brazil nuts
1 cup white Karo syrup	½ lb. Halved pecans
1 ½ cups light cream	½ lb. Coarsely chopped walnuts
1 ½ tsp. vanilla	½ lb. Candied cherries, halved ½ lb. Candied pineapple, diced

Combine sugar, syrup and cream and cook to soft ball stage. Remove from heat. Beat until starts to thicken. Change of color occurs as it thickens. Then add vanilla and beat again. Add remaining ingredients. Pour into pan lined with wax paper. Chill. Serve after chilled for 24 hours. It is attractive to use red and green cherries and natural colored pineapple.

Fours

Delpha Earnhart

1 cup white sugar	2 cups whipping cream
1 cup brown sugar	1 lb. Chopped pecans
1 cup dark Karo syrup	1 tsp. vanilla
1 cup butter or margarine	

Spray muffin tins with non-stick cooking spray. Combine sugars, Karo syrup, butter and 1 cup cream in a pan and bring to a boil. Make sure that boiling doesn't stop, but cook slowly until candy forms a firm ball in cold water, approximately 236 degrees on a candy thermometer. This is approximately half way between soft ball and hard ball stage on a candy thermometer. Remove from heat. Add pecans and vanilla. Pour mixture into muffin tins and let cool. Wrap in cellophane.

Comments: This was my aunt's recipe. We used to make candy every year a few weeks before Christmas at my grandmother's house when I was younger. It is one of my favorite candy recipes and childhood memories.

Christmas Fudge

Recipe from Blanche Elliott
Submitted by Joan Newcomer

1 12-oz. pkg. semi-sweet chocolate chips
1 lb. Milk chocolate bars, broken in pieces
1 13-oz. marshmallow cream
1 tsp. salt

4 ½ cups sugar
1 13-oz. can evaporated milk
1 tsp. vanilla

Combine first 4 ingredients in a large mixing bowl. In a large cooking pan bring sugar and evaporated milk to a rolling boil. Time exactly 4 ½ minutes of rolling boil. Pour sugar mixture over chocolate mixture and stir well. Add 1 tsp. vanilla. One pound of nuts can be added if desired. Spread out in a 9 x 13-inch cake pan. Makes 5 pounds of fudge.

Comments: Absolutely the best chocolate fudge in the world! The recipe was handed down to me by my grandmother. We always make it at Christmas so the name gradually became Christmas Fudge.

Crazy Corn

Patsy Leslie Moncrief

1 1/3 cups sugar
1 cup oleo
½ cup Karo syrup

1 tsp. vanilla
2 quarts popcorn
Nuts, optional

Boil first 3 ingredients until light caramel color. Take off heat and add vanilla. Pour over popcorn and add nuts if desired. This recipe was given to me by Mrs. M. A. Neely of the Drop Community in 1968.

Date Loaf Candy

Kathryn Gibbs

3 cups sugar
1 cup milk
1 Tbsp. butter
1 cup chopped dates

1 cup chopped marshmallows
1 tsp. vanilla
1 cup chopped nuts

Boil sugar, milk and butter until soft ball forms in cold water. Add chopped dates; boil until hard ball forms in cold water. Remove from fire and add remaining ingredients. Beat until creamy; roll in damp cloth and allow to set until cool, then slice.

cookies

Chocolate Chip Cookies

Stephanie Rogers Ellis

2/3 cup margarine	2 tsp. vanilla
2/3 cup Crisco	3 cups flour
1 cup sugar	1 tsp. soda
1 cup brown sugar	1 tsp. salt
2 eggs	12 oz. chocolate chips

Mix all together and drop by spoonfuls on cookie sheet. Bake 8 to 10 minutes at 375 degrees.

Peanut Butter Cookies

Ellis

Stephanie Rogers

1/4 cup shortening	1 1/4 cups flour
1/4 cup margarine	1/2 tsp. baking powder
1/2 cup peanut butter	3/4 tsp. baking soda
1/2 cup sugar	1/4 tsp. salt
1 egg	

Mix shortening, margarine, peanut butter, sugars and egg thoroughly. Measure flour by sifting. Blend all dry ingredients, stir into shortening mixture. Heat oven to 375 degrees. Roll dough into 1 1/4 inch balls, place 3 inches apart on lightly greased baking sheet. Flatten crisscross with fork dipped in flour. Bake 10 to 12 minutes.

Angel Clouds

Tammie Wright

1 cup shortening	1 tsp. vanilla
2 cups granulated sugar	2 tsp. baking powder
3 eggs	5 cups sifted flour (sift, then measure)
1 cup buttermilk	1 tsp. salt
1 tsp. baking soda	1 cup sifted powdered sugar

Cream shortening and granulated sugar, then add eggs. Mix the buttermilk, baking soda and vanilla together in a small bowl. Combine the baking powder, flour and salt. Slowly add the buttermilk mixture to the shortening and sugar mixture while on low setting of electric mixer. Add the flour mixture and mix well. Drop by spoonfuls into sifted powdered sugar to coat. Place 1" apart on an ungreased cookie sheet. Bake at 375° for 12 to 15 minutes, rotating racks once.

Chocolate Raspberry Thumb Print Cookies

Lisa Macklenar

1 cup butter or margarine (softened)	3 Tbsp. sugar
1 (4 1/2 oz) pkg. instant chocolate pudding	Raspberry preserves
1 egg	3 Tbsp. butter or margarine, melted
2 cups flour	1/2 cup semi-sweet chocolate chips

In large bowl, cream 1 cup of butter/margarine and pudding. Mix until light and fluffy. Beat in egg. Gradually add 2 cups of flour until dough forms. Shape dough into 1-inch balls. Roll the balls in 3 tablespoons of sugar, then place them 2 inches apart on ungreased cookie sheets. Make an imprint in the center of each ball with your thumb. Bake at 325° for 15 to 18 minutes or until firm. Remove from cookie sheet immediately. Cool. Fill each imprint with 1/2 teaspoon of preserves. In a small saucepan, blend 1/2 cup of semi-sweet chocolate chips and 3 tablespoons of butter (melted). Stir over low heat until chocolate melts. Drizzle chocolate over each cookie. Let cool makes approximately 3 dozen cookies.
Substitutions – vanilla pudding; other preserves- apricot, strawberry

Christmas Cutouts (this is a double batch)

Wanda Becker

Sift together:

6 cups flour
2 tsp. soda
1 tsp. salt

Cream together:

1 cup shortening
2 cups sugar
2 eggs
2 tsp. vanilla
1 tsp. nutmeg

Take the Creamed mixture, then alternate the sifted together flour mixture with 1 1/3 cp. buttermilk. On occasion I have had to add a little extra flour but mostly when I'm rolling out the cookies. For best results chill the batter for a while. Then roll out on a floured board and cut out cookies. They rise real nice.

Cook @ 425 degrees for 12 min. (yields approx 100 cookies)

Use your favorite Butter Cream or canned frosting and sprinkles to decorate.

Ice Box Fruit Cake Cookies

Janell Jordan

2 cups shelled walnuts, chopped
2 cups shelled pecans, chopped
1 pound candied cherries, chopped
1 pound candied pineapple, chopped

1 pound dates, chopped
1 small package miniature marshmallows
1 box vanilla wafers
1 small can evaporated milk

Crush vanilla wafers in food processor. Mix nuts, fruits, and vanilla wafers. Melt marshmallows in the milk in the microwave. Be careful not to overcook. Add milk and marshmallow mixture to the fruits, nuts, and wafers. Mix well. Make small round balls and cool in the refrigerator. A cookie sheet is useful to put the cookies on. Cookies can be stored later in a cookie tin but use wax paper between layers. Keep refrigerated.

Oatmeal Crispies

Sandra Kirby

1 cup Crisco
1 cup brown sugar
1 cup granulated sugar
2 well-beaten eggs
1 tsp. vanilla

1 ½ cups sifted flour
1 tsp. salt
1 tsp. soda
3 cups quick-cooking oats
½ cup chopped walnuts or pecans

Thoroughly cream Crisco and sugars; add eggs and vanilla; beat well. Sift dry ingredients and add to creamed mixture. Add oats and nuts. Mix well. Shape in rolls using wax paper, chill thoroughly. Slice 1/4 in. thick. Bake on ungreased cookies sheet @ 350 degrees for 10 minutes. Makes 5 dozen.

Beacon Hill Cookies

Delpha Earnhart

Ingredients:

1 cup semisweet chocolate chips
1 cup white chocolate chips
2 egg whites
1 pinch salt
½ cup white sugar
½ tsp. vanilla extract
½ tsp. distilled white vinegar
¾ cup chopped pecans or walnuts

Directions:

Preheat oven to 350 degrees. Beat egg whites until foamy. Slowly add sugar, one tablespoonful at a time, beating after each addition until the meringues stand in stiff peaks. Stir in vinegar and vanilla. Fold in chocolate chips and chopped nuts. Drop by teaspoonfuls on well greased baking sheets. Bake for 10 minutes. With a spatula, remove immediately and place on a wire rack to cool.
Yield: 3 dozen.

Gingersnaps

Jeanette Overs

1 cup packed brown sugar
¾ cup shortening
¼ cup molasses
1 egg
2 ¼ cups all-purpose flour
2 tsp. baking soda

1 tsp. ground cinnamon
1 tsp. ground ginger
½ tsp. ground cloves
¼ tsp. salt
Granulated sugar

Mix brown sugar, shortening, molasses and egg in large bowl. Stir in flour, baking soda, cinnamon, ginger, cloves and salt. Cover and refrigerate one hour. Heat oven to 350 degrees. Grease cookie sheet lightly. Shape dough by rounded teaspoonfuls into balls; dip tops into granulated sugar. Place balls, sugared sides up, about 3 inches apart on cookie sheet. Bake 10 to 12 minutes or just until set. Remove from cookie sheet. Cool on wire rack. Makes about 4 dozen cookies.

Fennel Pistachio Cookies

Vicki Parsons

1 cup (2 sticks) butter, softened
1½ cups sugar
1 egg
2 Tbsp. amaretto or almond extract
1 Tbsp. lemon zest

1½ tsp. fennel seeds
2 cups all-purpose flour
1 tsp. baking powder
½ tsp. salt
¾ cup pistachio nuts, chopped plus extra for garnish

Preheat oven to 350 degrees. In bowl of electric mixer, beat butter at medium speed until creamy. Gradually add sugar; mix well. Add egg; beat well. Add amaretto, lemon zest and fennel seeds; mix to combine. In a medium bowl, combine flour, baking powder and salt; gradually add to butter mixture; beat well. Stir in pistachio nuts (dough will be stiff).

Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. If desired, flatten balls slightly and sprinkle with additional chopped pistachios. Bake for 10 minutes or until lightly browned. Cool slightly on cookie sheets; remove to wire racks and cool completely. Store in airtight container at room temperature for up to 1 week. Yield: 3 dozen.

Nutty White Chunk Cookies

Donna Walley

2 1/4 cups all-purpose flour	3/4 cup salted butter, softened
1/2 tsp baking soda	2 large eggs
1/4 tsp salt	2 tsp. pure vanilla extract
1 cup light brown sugar, firmly packed	1 cup (4 oz.) pecans, chopped
1/2 cup white sugar	1 1/2 cups (8 oz.) white chocolate bar, coarsely chopped

Preheat oven to 300 degrees. In medium bowl combine flour, soda and salt. Mix well with a wire whisk. Set aside. In large bowl with an electric mixer blend sugars at medium speed. Add butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla, and beat at medium speed until light and fluffy. Add the flour mixture, pecans and white chocolate, and blend at low speed until just combined. Do not overmix. Drop by rounded tablespoons onto ungreased cookie sheets, 2 inches apart. Bake 20-22 minutes or until edges just begin to turn golden brown. Use a spatula to transfer cookies immediately to a cool, flat surface. Donna's note: "I use macadamia nut, not pecans!"

Fudgy Chocolate-Peanutbutter Thumbprints

Janell Jordan

1 box (20 oz) Pillsbury chocolate frosted brownie mix
1/2 cup crunchy peanut butter
2 eggs
1 tsp vanilla
2/3 cup milk chocolate chips

Topping:

Frosting packet from brownie mix
1/3 cup crunchy peanut butter
1/4 cup butter or margarine, softened
2 Tbsp dry-roasted peanuts, finely chopped

Heat oven to 350 degrees. Lightly spray large cookie sheets with cooking spray, or line with cooking parchment paper. Reserve frosting packet from brownie mix. In large bowl, beat brownie mix, 1/2 cup peanut butter, the eggs and vanilla with electric mixer on low speed 20 seconds. Beat on high speed 30 to 40 seconds or until completely mixed. Stir in chocolate chips. Drop 24 heaping tablespoons of dough 2 inches apart onto cookie sheets. Press thumb into center of each cookie to make indentation, but do not press all the way to cookie sheet (if dough sticks to thumb, spray thumb with cooking spray). Bake 9 to 11 minutes or until almost no indentation remains when touched. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 20 minutes. In small bowl, beat contents of reserved frosting packet, 1/3 cup peanut butter and the butter with electric mixer on medium speed until smooth. Fill each thumbprint indentation with 2 teaspoons frosting mixture, spreading slightly; sprinkle with peanuts. Let stand until frosting mixture is set. Store loosely covered in single layer.

Chewy Chocolate Chip Oatmeal Cookies

Sandra Kirby

1 cup butter, softened	1 tsp. baking soda
1 cup packed light brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup white sugar	3 cups quick-cooking oats
2 eggs	1 cup chopped walnuts or pecans
2 tsp vanilla extract	1 cup semi-sweet chocolate chips
1 $\frac{1}{2}$ cups all-purpose flour	

Preheat oven to 335 degrees. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in eggs one at a time, then stir in vanilla. Combine the flour, baking soda and salt; stir into creamed mixture until just blended. Mix in the quick oats, nuts and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets. Bake for 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. Yield: about 42 cookies (3 $\frac{1}{2}$ dozen). Enjoy!

Pizzelles

Wanda Becker

3 eggs	1 $\frac{3}{4}$ cups flour
$\frac{3}{4}$ cup sugar	1 Tbsp vanilla or anise
$\frac{1}{2}$ cup margarine, melted	2 tsp baking powder

Beat eggs, adding margarine and flavoring. Add sugar gradually; beat until smooth. Sift flour and baking powder. Mix with egg mixture until smooth. Dough will be sticky enough to be dropped by spoon. Bake Pizzelles for approximately 90 seconds, checking every 30 seconds until golden brown. Makes approximately 30 pizzelles.

Jubilee Jumbles

Amanda Batson

Mix:	$\frac{1}{2}$ cup shortening	Sift and Stir in:	2 $\frac{3}{4}$ cups flour
	1 cup brown sugar		$\frac{1}{2}$ tsp. soda
	1 cup evaporated milk		1 tsp. salt
	$\frac{1}{2}$ cup sugar		
	2 eggs		
	1 tsp vanilla		

Preheat oven to 375 degrees. Chill dough if soft. Drop by teaspoonfuls onto cookie sheet. You can top with cinnamon and sugar mixture if desired. Bake 10 minutes.

"This is my grandmother's recipe that she's passed on to me."

Christmas Cookies (Brandy Rocks)

Cherry Batson

2/3 cup butter
1 cup sugar
2 eggs
1 tsp soda
1 cup brandy (1/2 pint)

3 cups flour
½ lb. Candied cherries
½ lb. Candied pineapple
1 lb. White raisins
1 lb. pecans

Drop by small teaspoons. Bake at 350 degrees for 12 to 15 minutes.

“The cookies I plan to bring are a family favorite – the only problem is, they never quite come out like my mother-in-law’s.”

Coconut Balls

Tammy Wright

Ingredients:

2 sticks unsalted butter, softened $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ cup confectioner’s sugar, plus more for dusting 2 cups sweetened flaked coconut
2 cups all-purpose flour

Preheat oven to 350 degrees. In the bowl of an electric mixer, cream butter with $\frac{1}{4}$ cup confectioner’s sugar until fluffy. Mix in flour and salt just until they are combined. Stir in coconut. Roll dough into 1-inch balls; place 2 inches apart on a baking sheet. Bake until just starting to turn brown, 15 to 20 minutes. Roll the warm cookies in confectioner’s sugar; let cool completely. Makes 36.

Holiday Snickerdoodles

Jeanette Overs

$\frac{1}{2}$ cup butter or margarine, softened
 $\frac{1}{2}$ cup shortening
1 $\frac{1}{2}$ cups sugar
2 eggs

2 $\frac{3}{4}$ cups all-purpose flour*
2 tsp. cream of tartar
1 tsp. soda
 $\frac{1}{4}$ tsp. salt

2 Tbsp sugar (add a Tbsp red/green sugar)
2 tsp cinnamon

Heat oven to 400 degrees. Mix together butter, shortening, 1 $\frac{1}{2}$ cups sugar and the eggs. Blend in flour, cream of tartar, soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 Tbsp sugar, 2 tsp cinnamon and 1 Tbsp red/green sugar; roll balls in mixture. Place 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes. Makes about 6 dozen cookies.

*If using self-rising flour, omit cream of tartar, soda and salt.

Magical Kiss Cookies

Shannon Puphal

1 cup (2 sticks) butter or margarine, softened
2/3 cup sugar
1 tsp vanilla extract
2 cups all-purpose flour
1/4 cup Hershey's Cocoa
About 48 Hershey's Kisses (regular or mint, unwrapped)
Powdered sugar

Heat oven to 350 degrees F. Beat butter, sugar and vanilla in large bowl until creamy. Stir together flour and cocoa; gradually add to butter mixture, beating until blended. Mold scant tablespoon dough around each Hershey Kiss, covering completely. Shape into balls. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack. Cool completely. Roll in powdered sugar. Roll in sugar again just before serving, if desired. Makes about 4 dozen cookies.

Ginger Snaps

Rhonda Ludbrook

3/4 cup shortening	1/2 tsp. salt
1 cup brown sugar	1 tsp. ginger
1/4 cup molasses	1 tsp. cinnamon
1 egg	1/2 tsp. cloves
2 1/4 cups sifted flour	Fresh ground nutmeg
2 tsp soda	

(I don't measure the nutmeg, I just give a nutmeg a real good microplanning until I smell it.)

Cream together the first 4 ingredients until fluffy. Sift together the dry ingredients. Add it to the wet mixture. Form in balls. Roll in granulated sugar and place 2 inches apart on cookie sheet. Bake in moderate oven (375 degrees) for roughly 10 minutes. Cool slightly and remove from pan. Makes about 5 dozen if making small cookies.

Top of Stove Cookies

Delpha Earnhart

2 cups sugar	1/2 cup milk
3 Tbsp cocoa	1/2 cup peanut butter
1 stick oleo	1 tsp vanilla
3 cups quick oats	

Place sugar, cocoa, oleo, and milk in a saucepan and bring to a full rolling boil. Let boil 1 minute. Remove from heat. Add vanilla and peanut butter. Stir until melted. Add oats. Beat together. Drop on waxed paper. Let cool.

Peppermint Swirls

Debbie O'Connor

1 cup butter or margarine, softened
1/3 cup powdered sugar
1 tsp vanilla
2 cups Gold Medal all-purpose flour

1/4 tsp peppermint extract
1/4 tsp red food color
2 Tbsp granulated sugar

Heat oven to 350 degrees. In large bowl, beat butter, powdered sugar and vanilla with electric mixer on medium speed, or mix with spoon. Stir in flour. Divide dough in half. Stir peppermint extract and food color into one half of dough. Divide each color of dough in half. Shape each piece of dough on generously floured surface into rope, 12 inches long. Place 2 ropes, 1 red and 1 white, side by side. Twist ropes. Repeat with remaining 2 pieces of dough. Cut twisted ropes into 1/2-inch pieces. Shape each into ball. Place about 1 inch apart on ungreased cookie sheet. Flatten to about 1/4-inch thickness with greased bottom of glass dipped in granulated sugar. Bake cookies 7 to 9 minutes or until set. Remove from cookie sheet to wire rack; cool. Yield: 4 dozen cookies.

Apricot Sticks

Evelyn Faught

2/3 cup shortening
1/2 cup sugar
2 eggs, separated
1 tsp. lemon juice
1 tsp. grated lemon rind
1/2 tsp. salt

1/4 tsp. soda
1 cup sifted all-purpose flour
1 jar (12 oz.) apricot preserves
1/4 cup sugar
1/2 cup chopped pecans

Cream shortening and sugar. Add egg yolks, lemon rind and lemon juice, and last add flour, salt and soda. Mix thoroughly. This will be a stiff dough. Spread in a 9 x 13-inch greased pan. Spread jam over dough. If there are large pieces of apricots in preserves, cut them up. Beat egg whites stiff but not dry. Add sugar and nuts and spread over jam. Bake at 350 degrees for 45 minutes. Cool, cut into bars, and sprinkle with powdered sugar if desired.

Santa's Snickers Brand Surprises

Evelyn Faught

2 sticks butter, softened
1 cup creamy peanut butter
1 cup light brown sugar
1 cup sugar
2 eggs

1 tsp. vanilla
3 1/2 cups all-purpose flour, sifted
1 tsp. baking soda
1/2 tsp. salt
1 pkg. (13 oz.) Snickers Brand Miniatures

Combine the butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy. Slowly add eggs and vanilla until thoroughly combined. Then mix in flour, salt and baking soda. Cover and chill dough for 2 to 3 hours. Unwrap all the Snickers miniatures. Remove dough from refrigerator. Divide into 1 tablespoon pieces and flatten. Place a Snickers miniature in the center of each piece of dough. Form the dough into a ball around each candy. Place on a greased cookie sheet and bake at 300 degrees for 10 to 12 minutes. Let cookies cool on baking rack or wax paper. (Holiday hint: spruce up Santa's surprise with powdered sugar and drizzle melted Dove Brand Chocolate Gifts over the top of each cookie!) Makes about 2 dozen cookies.

Snickerdoodles

Velta Yarbrough

1 cup Crisco
1 ½ cups sugar
2 eggs
2 ¾ cups sifted flour
2 tsp. cream of tartar

1 tsp. soda
½ tsp. salt
3 Tbsp. sugar
3 tsp. cinnamon

Cream shortening and 1 ½ cups sugar together. Add eggs and mix well. Sift flour, cream of tartar, soda and salt together and stir into sugar-egg mixture. Chill dough. Roll into small balls. Roll each ball in combination of 3 tablespoons sugar and 3 teaspoons cinnamon. Place on ungreased cookie sheet. Bake 9 minutes at 400 degrees until lightly brown, but still soft. These cookies will puff up at first, then flatten out with crinkled tops.

Frying Pan Cookies

Sallie Yarbrough

2 eggs, beaten
1 stick oleo
¾ cup sugar
Pinch of salt
1 cup chopped dates

1 cup pecans, chopped
1 tsp. vanilla
1 cups Rice Krispies, heated slightly
1 cup shredded coconut

Melt butter in skillet, mix egg with sugar, add to butter. Add salt and chopped dates. Cook until it thickens, stirring constantly, mashing dates with spoon, about 10 to 15 minutes. Remove from heat, stir in pecans, vanilla and add Rice Krispies last. Dip out with teaspoon and roll in coconut.

W. T.'s Oatmeal Cookies

Sallie Yarbrough

2 cups sugar
1 cup butter
2 eggs
1 cup flour

2 cups oats, 3-Minute kind
2 tsp. baking powder
1 tsp. vanilla
Pinch of salt

Combine first 4 ingredients and beat well. Then add baking powder, vanilla, salt and oats. Beat well and drop by teaspoonsful on greased cookie sheet. Cook in moderate oven for about 9 minutes. *Daughter Velta says, "These are the best!"*

Sugar Cookies

Isla Donald Faught

1 cup butter	5 Tbsp. buttermilk
2 cups sugar	5 cups flour
1 tsp. baking soda	1 tsp. salt
1 egg	

Mix together. Chill overnight. Roll very thin on floured board. Cut into desired shapes, sprinkle with sugar. Bake at 350 degrees for 8 to 10 minutes.

Cowboy Cookies

Linda McPherson Holland

2 1/4 cups sugar	1 1/4 tsp. salt
2 1/4 cups brown sugar	4 1/2 cups flour
2 1/2 cups butter	4 1/2 cups oatmeal
5 eggs	1 large bag chocolate chips
2 1/4 tsp. vanilla	1 1/2 cups pecans
2 1/2 tsp. soda	

Mix sugars. Cream with butter, eggs and vanilla. Add dry ingredients. Stir in chocolate chips, nuts and oatmeal. Bake at 375 degrees for 8 minutes.

Easy Party Cookies (M & M Cookies)

Recipe from Vicki Weddle
Submitted by Tammie

Wright

1 cup shortening	2 1/4 cups sifted all-purpose flour
1 cup brown sugar	1 tsp. soda
1/2 cup granulated sugar	1 tsp. salt
2 tsp. vanilla	1 1/2 cups plain M&M candies
2 eggs	

Blend shortening and sugars. Beat in vanilla and eggs. Stir remaining dry ingredients together; add to the sugar and egg mixture. Mix well. Stir in 1/2 cup M&M's. Reserve the remaining candies for decorating. Drop from teaspoon onto ungreased cookie sheet. Bake at 375 degrees for 10 to 12 minutes, until golden brown. Place reserved M&M's on top of each cookie. After baking, some of the candies may be slightly cracked. This adds texture and interest to your cookies – still the same delightful flavor. Makes 6 dozen 2 1/2 inch cookies.

Note: This is the original recipe. There is no need to reserve M&M's. The entire amount can be stirred into the batter.

Gingersnaps

Recipe from Margaret Berg Hanson
Submitted by Becky Hanson Manion

¾ cup shortening
1 cup sugar
¼ cup molasses
1 egg, beaten
2 cups flour

1 tsp. ground cloves
1 tsp. ground cinnamon
1 tsp. ground ginger
2 tsp. baking soda
¼ tsp. salt

Cream shortening and sugar; add molasses and egg. Beat well. Add sifted dry ingredients. Mix well. Roll into balls (about the size of a large gumball). Dip one side into sugar. Place 2 inches apart on a greased cookie sheet. Bake at 375 degrees for 15 minutes.

This is a recipe from my Swedish grandmother. These cookies will be hard after cooling, so the name "Gingershaps" is appropriate. We always eat them with milk, coffee or tea. Good dunkers!

The Best Homemade Brownies in the World

Recipe from Caryl Mahoney
Submitted by Jackie Koon, Granddaughter

1 stick margarine
2 eggs
¾ cup flour

1 tsp. vanilla
1 cup sugar
2 to 3 Tbsp. cocoa

Mix well and bake at 325 degrees for 25 minutes in an 8 x 8-inch pan. Double for a 9 x 13-inch pan.

Frosting:

½ cup butter (1 stick margarine)
3 ½ Tbsp. cocoa
1/3 cup milk

2 cups powdered sugar, approximate amount
1 tsp. vanilla

Bring to a boil the butter, cocoa and milk. Add vanilla. Beat with a mixer while adding approximately 2 cups of powdered sugar (add the powdered sugar until you get the thickness you want).

Fruit Cake Cookies

Kaye

Wheatley

$\frac{3}{4}$ cup margarine, softened
1 $\frac{1}{2}$ cups sugar
3 eggs, beaten
1 $\frac{1}{2}$ tsp. baking soda
1 Tbsp. hot water
3 oz. whiskey
3 $\frac{1}{2}$ cups flour

Dash salt
1 tsp. allspice
1 lb. Chopped dates
 $\frac{1}{2}$ of a 1-lb. Box raisins
6 cups chopped pecans
2 cups chopped orange candy slices

Cream together margarine and sugar. Add eggs, baking soda dissolved in hot water, and whiskey. Mix together dry ingredients. Add dates, raisins, pecans and orange candy. Add flour and fruit to the creamed sugar mixture. Grease cookie sheet and drop by heaping teaspoons onto baking sheet. Bake at 300 degrees for 20 minutes. Cookies should be lightly browned when done.

Variations and helpful hints:

- For the orange candies, you can cut in fourths with kitchen scissors. Two 10-oz. packages equal a little over 2 cups. Slice scissor blades through flour periodically when cutting orange slices to keep candy from sticking to blades.
- Reduce or substitute craisins for raisins.
- Can freeze up to 2 months.

Desserts

Fruit Cobblers

Shirley Rogers

1 stick butter
1 cup sugar
1 cup flour
1 ½ cup fruit with juice

Pinch of salt
2 tsp. baking powder
1 cup milk
½ tsp. nutmeg

Melt butter in baking dish. Combine flour, sugar, salt, baking powder and milk. Pour into dish and add fruit and juices. Sprinkle with nutmeg. Bake at 350 degrees for 40 minutes.

Chocolate Delight

Ruth Lyles Faught

1 ½ cup sifted flour
1 ½ sticks margarine

1 ½ cup chopped pecans

Mix well and put in bottom of 9 x 13-inch pan. Bake at 350 degrees for 20 minutes or until light brown. Let cool.

Mix: 8 oz. cream cheese
1 cup Cool Whip
Spread on to cooled crust.

1 cup powdered sugar

Mix: 3 cups cold milk
1 large pkg. instant chocolate pudding mix

1 large pkg. instant vanilla pudding mix

This will thicken. Then spread on previous layer. Cover this layer with balance of Cool Whip.
Refrigerate for several hours before serving.

Banana Pudding

Ruth Lyles Faught

1 pkg. (6 oz.) vanilla instant pudding mix
1 can Eagle Brand sweetened condensed milk
1 medium carton of Cool Whip

Prepare pudding as directed on box. Chill in refrigerator. Add to the pudding mix the can of milk and Cool Whip. Layer this mixture with vanilla wafers and sliced bananas in a 9 x 13-inch dish or can layer in a bowl.

Heavenly Delight

Submitted by Susan Faught Stewart

2 cups flour

2 sticks margarine

Microwave, or soften, margarine and in a bowl, combine the margarine and flour. Press mixture into a 9 x 13-inch pan. Bake in 350 degree oven for 15 to 20 minutes until it is crust-like. Don't let it brown. Let it cool in the refrigerator.

Fillings:

8 oz. cream cheese (can use reduced fat)

12 oz. Cool Whip, divided

1 cup powdered sugar

1 small boxes instant chocolate pudding mix

3 cups milk

For the first layer, soften cream cheese. Add powdered sugar and 1 cup Cool Whip. Mix together with mixer. Put in refrigerator while crust is cooling. When the crust is cooled, spread cream cheese layer over crust. (This layer could be doubled.) For the second layer, combine the pudding mixes and milk in a bowl. Let mixture set and chill. Spread the pudding mixture over the cream cheese layer. Last, spread the balance of Cool Whip over the chocolate layer.

From Susan Faught Stewart: My brother, Larry, now deceased, used to make this for our Lyles family reunion.

Strawberry Special

Recipe from Joyce Parker Kirby

Submitted by Sandra Bragg Kirby

1 lb. Vanilla wafers

2 tsp. vanilla

4 eggs

1 cup chopped pecans

1 lb. Sifted confectioners' sugar

2 cups whipping cream, whipped

½ cup butter

2 pkgs. (10 oz.) frozen strawberries

Crush wafers; spread half over bottom of pan. Combine in saucepan egg, sugar and butter. Cook over low heat until thick and clear. Cool. Add vanilla. Pour cooked mixture over crumbs in pan. Sprinkle with nuts. Spread half of cream over nuts and top with layer of strawberries. Cover with remaining cream and top with crumbs. Freeze.

This recipe is from my mother-in-law. She was such a good cook, as was her mother. The family lived on a farm just east of Argyle, where my husband, Jerry, grew up. We moved to Northlake in 2007 and have lived in Denton County all of our lives. She made this dessert only on special occasions.

Nannie's Apple Dumplings

6 medium sized tart juicy apples
½ cup sugar
1 ½ tsp. cinnamon
1 tsp. butter
1 Recipe Flaky Pie Crust (recipe follows)

Johnnie Brown Faught
Submitted by Ruth Lyles Faught

Syrup:
1 cup sugar
4 Tbsp. butter
2 cups water
¼ tsp. cinnamon

Place syrup ingredients in a saucepan and boil 3 minutes. Peel and core the apples. Place an apple on each pastry square. Fill cavity of each apple with sugar and cinnamon mixed together. Dot each with butter. Moisten points of pastry squares, bring opposite points up over apple in topping them, seal well. Place apples about 2 inches apart in an 8 x 12-inch pan. Chill thoroughly in refrigerator. Now pour hot syrup around chilled dumplings in baking pan. Bake immediately for 5 to 7 minutes till crust shows slight coloring in a 500 degree oven. Then reduce heat to 350 degrees. Bake about 30 to 35 minutes longer. Top with whipped cream or ice cream if desired. A favorite of all of Nannie's grandchildren.

Flaky Pie Crust

3 cups flour
1 tsp. salt
1 ¼ cup shortening

Johnnie Brown Faught
Submitted by Ruth Lyles Faught

5 Tbsp. cold water
1 egg, beaten
1 Tbsp. vinegar

Blend together flour, salt and shortening. Mix beaten egg, water and vinegar and pour all at once in flour mixture. Proceed as for any other crust. Makes 4 single crusts. May be kept in refrigerator for 10 days.

Do-Not-Stir Cobbler

Amy Donoho

1 stick butter
2 cups sugar
2 cups flour
Dash of salt

4 tsp. baking powder
1 1/3 cups milk
2 cans pie filling

Grease an 8 x 10-inch pan, then add melted butter. Mix next 5 ingredients into a batter. Pour batter over butter, but DO NOT STIR! Pour any flavor fruit filling over batter, but DO NOT STIR! Bake at 375 degrees for 45 minutes. Cobbler is ready when top is golden brown. *Blackberry pie filling needs almost an hour to cook, but peach pie filling needs only 40 to 45 minutes. Watch your cobbler!*

One-Serving Peach Cobbler in a Mug

Jean Young

1 Tbsp. butter	1/8 tsp. baking powder
2 Tbsp. sugar	1/8 tsp. cinnamon
2 Tbsp. flour	Dash salt
1 Tbsp. instant nonfat dry milk	1 snack-sized container (4 oz.) diced peaches, well drained

Microwave butter in mug until melted, about 20 seconds on high. Add sugar, flour, dry milk, baking powder, cinnamon, salt and 2 Tbsp. water to cup. Stir with a fork until well blended, then add peaches on top of batter. Do not stir. Reduce microwave power to 70 percent. Cook for 2 minutes, then let stand in microwave one minute. Remove from oven, let stand until cool enough to eat. *Gluten-free baking mix may be substituted for 2 Tbsp. flour. 1/2 cup cut-up fruit plus 2 tsp. sugar plus 1 tsp. margarine may be substituted for snack-size container of fruit.*

Peach Cobbler

Recipe from Ruby Lyon Downe
Submitted by Sue Downe and Judy Downe

Fruit filling:

1 stick butter
3 cups peaches (approximately), peeled and sliced
1 cup sugar or to taste

Batter:

1 cup flour
1 cup sugar
1 Tbsp. baking powder
1 tsp. salt
3/4 cup milk

Melt butter in a 9 x 13-inch pan or baking dish. Combine dry ingredients and beat in milk until lumps are gone. Pour liquid dough over melted butter. Do no stir. Spoon peaches over the batter. Do not stir. Add about 1/2 cup water and sugar to taste. Bake at 375 degrees for 30 minutes, or until browned.
This recipe was especially delicious during peach season when the peaches came from the trees in the back yard.

Fried Pie Dough

Sallie Yarbrough

2 cups flour
1/2 cup shortening
1/2 tsp. salt

1/2 tsp. soda
1 Tbsp. vinegar
4 Tbsp. water

Mix all ingredients as you would for any piecrust. Divide into 7 or 8 balls. Roll out each ball about the size of a saucer, then add your fruit that has been cooked and sweetened to suit your taste. Put fruit on half the crust and dampen around the edges of the other half. Now fold over the fruit and seal edges and cook.

Trifle, Texas Style

Isla Sue Faught Rowe

1 baked cake – yellow, white, pound or angel food, sliced into $\frac{1}{4}$ inch layers
1 recipe custard (see details below)
4 cups fresh strawberries
Strawberry glaze (see details below)
1 cup whipping cream, whipped with $\frac{1}{4}$ cup powdered sugar and pinch of salt

<u>Custard:</u>	4 cups milk	$\frac{1}{4}$ tsp. salt
	6 eggs	1 tsp. vanilla
	2/3 cup sugar	$\frac{1}{4}$ cup rum or brandy

Beat eggs, sugar and salt until sugar dissolves. Place in saucepan, add milk. Cook until thick, stirring constantly over medium heat. Do not boil. Add vanilla and brandy or rum.

Glaze:

Boil 2/3 cup strawberries in 1 cup water for 2 minutes. Put strawberries through sieve; discard seeds. Add strawberry juice to 1 cup sugar mixed with 1 Tbsp. cornstarch; cook until thick. Cool. Mix strawberry glaze with strawberries. Save a few berries to garnish. Put layer of cake in bowl, top with 1/3 of custard, top with 1/3 of strawberries. Continue layers until all is used. Cover with whipped cream and garnish with strawberries. The cake can be made ahead or buy angel food. The glaze can be made 2 days ahead if necessary. Then assemble the day before. Add whipped cream just before serving. This is our Easter dessert and sometime Mothers' Day.

From Sue Rowe: She who indulges is bound to have bulges.

No-Bake Lemon Cheesecake

Marie Kelly

Crust: 2 cups graham cracker crumbs
 3 Tbsp. powdered sugar
 $\frac{1}{4}$ cup butter, melted

Combine ingredients. Cover bottom of 9 x 12-inch dish with $\frac{1}{2}$ crumb mixture. Save rest for top.

Filling:	1 pkg. (8oz.) cream cheese	1 pkg. lemon gelatin
	1 cup sugar	$\frac{3}{4}$ cup boiling water
	1 tsp. vanilla	2 or 3 ice cubes
	1 can (14 $\frac{1}{2}$ oz.) evaporated milk, chilled	

Stir gelatin into boiling water; add ice cubes and stir until melted. Then refrigerate until it begins to thicken. Cream together cream cheese, sugar and vanilla. Whip milk until soft peaks form. Combine gelatin, whipped milk and cream cheese mixture and whip till blended. Pour on top of crumb crust in dish. Cover with remaining crumbs. Refrigerate. Will keep for several days in refrigerator.

Felma Harker's Ice Cream (REAL!!! Caramel ice cream)

Recipe from Felma Harker
Submitted by Robin L-S Young

4 eggs
2 tsp. vanilla
1 can Milnot
16 pieces of melted caramel
Ice, rock salt and hand crank ice cream maker (No cheating!)

3 to 3 ½ cups milk
¼ cup flour mixed with
2 cups sugar

In a large pot put eggs, vanilla, milnot, flour and sugar. Warm very slowly so that eggs do not become scrambled. Heat caramel in a melting pan but do not cook it. (These days I guess you could nuke it.) Slowly pour all ingredients in ice cream cylinder. Follow your ice cream machine directions from there.

From Robin L-S Young: When I was growing up, the closest grocery store was 2 hours away. We milked our own cow, butchered our own beef, canned our own vegetables and jellies, and raised our own eggs. During the winter my grandpa and his brothers would go out and cut ice off the pond and put it in the cellar. They would put snow between the chunks of ice to keep them from melting into one huge chunk. They went to all this effort for one reason only: to have ice cream in the summer. We were invited to every party around and all we had to do was bring the ice for the ice cream maker. Some people today might think this was from a time long past, but I'm only 37 years old. That's how far we have come as a country. In 2008, I found a company (White Mountain) that still makes hand crank ice cream makers. The power may go out and the world may come to a halt, but there will always be ice cream at the Youngs' house!

Strawberry Ice Cream

Janell Jordan

2 pkgs. (3 oz. each) strawberry gelatin
1 ½ cups boiling water
4 eggs, beaten
3 cups sugar
4 cups milk

2 cups heavy cream
2 tsp. vanilla
2 to 2 ½ cups fresh or frozen (unsweetened) strawberries, mashed

Dissolve gelatin in hot water and set aside to cool. Beat eggs; add sugar and vanilla and mix. Add milk and cream, then gelatin. Add berries last. Freeze in 1-gallon home ice cream freezer. Any gelatin and matching fresh or unsweetened frozen fruit may be used.

Boil Custard

Imogene Florance

1 quart milk	2 tsp. vanilla
2 eggs, beaten well	1/3 cup flour
pinch of salt	2 cups sugar

Beat eggs. Add flour, sugar and salt to beaten eggs. Put milk in double boiler. Let it get real hot, then add egg mixture slowly. Cook until as thick as you like. Let cool before adding vanilla.

Homemade Ice Cream for a 5-Quart Freezer

Ruby Lyon Downe

Submitted by daughter, Beverly Downe Pistone

5 eggs, well beaten	1 can evaporated milk
3 cups sugar	1 tsp. vanilla

Beat all ingredients together thoroughly. After pouring into freezer can, fill with milk. Note: Sometimes I use sweetened Eagle Brand milk (1 can) and 1 can evaporated milk and a little less sugar (about 2 ¾ cup).

From Beverly: Mother didn't really go by a recipe but put this together to give me an idea of how to make her homemade ice cream after I left home. The ice cream was a cold treat we had almost every weekend during the summer while we were growing up. Since my dad was a dairyman, we had plenty of fresh milk and the hens contributed the eggs! Our part was to crank the freezer or sit on it while someone else did the cranking.

Custard Cups

Isla Donald Faught and Lucy Hagen Faught

6 eggs
1 cup sugar
1 quart milk

Beat eggs well. Add sugar and beat again. Stir in milk. Pour into custard cups and set in large deep pan. Pour hot water into pan around custard cups. Bake at 350 degrees for about 25 to 30 minutes.

Wind Pudding and Air Sauce

Recipe from Louis Bratcher
From another branch of the Faught Family

3 cups scalded milk
1 cup sugar mix with 1 Tbsp. flour

1 whole egg, or 3 egg yolks
1 tsp. vanilla

Using a double boiler, heat milk to scalding. Stir in sugar mixed with flour. Cook until thickened. Beat eggs well. You can use 3 egg yolks if you have them, or beat a whole egg well. Add slowly to hot mixture, mixing a small amount of hot mixture into eggs at a time. Cook until thickened. Enjoy. (A little butter would taste good!)

The following note from Mrs. Bratcher probably speaks for everyone of the time period.

This was my favorite dessert and still is. My family likes it, too (that is, my two children), but the in-laws are not very fond of it. We called it Wind Pudding and Air Sauce. I plain cake (any kind) or pound cake is good. We had to use whatever we had. My mother was very good at making do with whatever she had. I think everyone had to be.

Pineapple Pudding

Recipe from Vicki Weddle
Submitted by Tammie Wright

1 can (16 oz.) can crushed pineapple
1 ½ Tbsp. butter, melted
1 tsp. salt
3 eggs

3 Tbsp. flour
2 Tbsp. sugar
2 Tbsp. lemon juice

Preheat oven to 350 degrees. Grease a 1-quart baking dish. Spoon off a little of the pineapple juice, mix this with the flour until smooth. Beat eggs in separate bowl, until light and frothy. Add pineapple, remaining pineapple juice, flour paste, melted butter and remaining ingredients. Pour into baking dish and bake 45 minutes.

Main Dishes

Beef, Chicken, Pork
& Pasta

Hope's Chili Casserole

Cherry Batson

1 lb. Ground meat	3 eggs
1 can whole green chilies	1/4 cup evaporated milk
3/4 lb. Cheddar cheese	8 oz. can tomato sauce
3/4 lb. Monterey Jack cheese	

Spread chilies in bottom of pan. Brown meat and spread over chilies. Grate cheeses and mix together; spread over meat. Beat eggs and milk together and pour over all. Bake 30 minutes at 350 degrees. Pour tomato sauce over top and bake 12 minutes more.

Tortilla Casserole

Shirley Rogers

1 lb. Hamburger	1 can Rotel tomatoes and green chilies
1 large onion, chopped	1 #2 can Ranch Style beans
1 medium package of tortillas	1 1/2 cup shredded cheese
1 can cream of chicken soup	

Preheat oven to 350 degrees. Line bottom of 2-quart casserole with tortillas. Brown onion and hamburger meat together and spread evenly over the tortillas. Sprinkle the cheese evenly over all. Blend together in a separate sauce pan the soup and tomatoes until smooth and pour over the meat mixture. Bake 1 hour. Serves 8 to 10.

Burritos

Vicki Parsons

2 chorizos or 8 oz. fresh pork-sausage meat mixed with:	
1 tsp. chili powder	Bit of mashed garlic
1 can (1 lb.) refried beans	1/4 lb. Grated Cheddar cheese
1/4 lb. Grated Monterey Jack Cheese	Bottled picante sauce (Pace)
Flour tortillas	1 med. Onion, chopped

Remove casing from chorizos; cook, stirring, in heavy skillet until browned and crumbled. Drain off excess fat. Stir in beans and cheese and heat slowly until cheese is melted. Season to taste with picante sauce. Heat flour tortillas on dry hot griddle a few seconds, if necessary, to soften lightly. Place mound of bean filling in center of tortilla and top with onion. Fold in sides like an envelope, then roll to enclose filling. Brown lightly on hot greased griddle or skillet. Makes 6. (*I usually use a small tube of regular sausage instead of the chorizos.*)

Meat Loaf

Marie Kelly

1 ½ lb. Very lean ground beef	½ tsp. oregano
½ can (8 oz.) tomato sauce	½ tsp. black pepper
1 onion, chopped	1 ½ tsp. salt
1 cup fresh bread crumbs	1 egg, slightly beaten

Mix all together. Shape into two small loaves. Place in 9 x 9-inch oven-safe dish. Pour sauce (recipe follows) over meat loaf. Bake at 375 degrees for 1 ½ hours. Baste with sauce several times during baking.

<u>Sauce:</u>	½ can tomato sauce	2 Tbsp. vinegar
	2 Tbsp. prepared yellow mustard	1 cup water
	2 Tbsp. brown sugar	

Beef Casserole

Alice Blair

1 ½ lb. Ground beef	1 can mushroom soup
1 onion, chopped	8 oz. sharp cheddar cheese, grated
1 can tomato soup	1 small pkg. noodles, cooked and drained

Brown beef until it has lost its color. Pour off fat. Add chopped onion and cook until onions are translucent. Lightly salt and pepper the meat. Mix with the soups. In a greased casserole dish, place a layer of noodles, meat mixture and cheese. Repeat layers, ending with cheese. Bake at 350 degrees for about 30 minutes or until all is bubbly.

Stir-Fried Beef and Broccoli

Recipe from Robin Weddle
Submitted by Tammie Wright

1 lb. Round steak, cut *crosswise in very thin slices	1 tsp. ginger
½ cup water, divided	1 tsp. cornstarch
1/3 cup soy sauce	3 Tbsp. oil
2 Tbsp. packed brown sugar	1 bunch broccoli cut in florets (4 cups)
3 Tbsp. sherry	1 large onion, cut in wedges
1 clove garlic, crushed	

Marinate steak in mixture of ¼ cup water, soy sauce, sugar, sherry, garlic, ginger and cornstarch for at least 10 minutes. Heat oil in skillet or wok. Add steak slices. (If necessary, add half of meat at a time to prevent over crowding.) Stir-fry over high heat until browned. Remove from skillet; set aside. Add broccoli and onion to hot skillet; stir-fry for one minute. Add remaining ¼ cup water; cover and steam 3 minutes or until broccoli is crisp-tender. Return meat to skillet with marinade. Stir-fry to heat through. Serve over steamed rice. Serves 4 to 6.

* Partially freeze meat to make slicing easier.

Donkey Pie

Lucy Hagan Faught

1 lb. Hamburger meat
1 cup rice (soak in part of water below)
5 stalks celery, cut or chopped
2 small or 1 medium onion, chopped

1 can mushroom soup
3 cans water (use soup can)
 $\frac{1}{4}$ cup soy sauce

Brown meat, celery and onion. Add soup, water and rice. Cook until thick, about 10 minutes. Add soy sauce. Pour into baking dish. Bake 30 minutes at 325 degrees.

Beef and Mushrooms with Noodles

Linda Grimes

1 can cream of mushroom soup
1 can beef broth
 $\frac{1}{2}$ cup red wine
8 oz. either fresh or canned mushrooms
 $\frac{1}{2}$ envelope dry onion soup mix

1 pkg. beef stew meat
2 Tbsp. flour to thicken sauce at end
Cooked extra-wide egg noodles
Fresh parsley, chopped (optional)

Stir together the first 5 ingredients in a lightly greased 5-quart slow cooker. Stir in meat. Cover and cook on high for 4 to 4 $\frac{1}{2}$ hours, or until beef is tender. When finished dissolve 2 tablespoons of flour in 1/3 cup cold water and add to sauce to thicken. Spoon beef mixture over hot cooked noodles. Sprinkle fresh chopped parsley on top. Serve immediately. Serves 3 to 4 people.

If you do not have a slow cooker or crock-pot, this can be made in a very large saucepan on the stove. Cook on low for 2 to 3 hours or until beef is tender.

Meatloaf (Heart Healthy)

Theresa Faught

1 lb. Lean ground beef (less than 8% fat)
2 cups old-fashioned oatmeal
1 cup Eggbeaters
1 cup shredded carrots
1 to 1 $\frac{1}{2}$ cups sautéed onions, celery, and bell peppers
8 oz. tomato sauce

Sauce:
8 oz. tomato sauce
 $\frac{1}{2}$ cup brown sugar
1 Tbsp. Worcestershire sauce

Sauté onions, celery and peppers in olive oil. Mix all ingredients well in a large bowl. Transfer to a casserole dish that has been sprayed with Pam. Form loaf leaving room on all sides for drippings to collect during baking. Cover with foil. Bake in preheated 350-degree oven for 30 to 45 minutes. Prepare sauce: combine all ingredients in small bowl. After meatloaf is cooked, drain; pour sauce over top and insert butter knife slits scattered over top for sauce to seep into loaf. Bake uncovered another 15 to 20 minutes. Serve.

Although my boys weren't crazy about meatloaf, I could actually get them to eat this one!

MawMaw Downe's Beans and Meat

1 lb. Pinto beans, cooked
1 lb. Hamburger meat browned and drained

Recipe from Ruby Lyon Downe
Submitted by Darlene Downe

1 pkg. dry onion soup mix
6 oz. bottle chili sauce

Combine all ingredients in a skillet and heat for 30 minutes.

Fatboy Chili

James Fee

Step 1: Add ingredients to pot and lightly gray the meat.

2 lb. Coarse ground beef (chili grind)
1 Tbsp. granulated onion

Step 2: Add and cook for 30 minutes.

1 can (8 oz.) tomato sauce
1 can beef broth

Step 3: Add and cook for 1 hour.

1 Tbsp. light chili powder
1 Tbsp. dark chili powder
1 Tbsp. Chipotle chili powder
1 Tbsp. ground cumin
1 tsp. garlic powder
1 tsp. cayenne pepper
1 tsp. chicken granules
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{2}$ tsp. white pepper

Step 4: Add:
1 Tbsp. light chili powder
1 Tbsp. dark chili powder
1 Tbsp. ground cumin
1 tsp. paprika

Add water if needed. Leave covered and simmer for 30 minutes.

Garnish chili with purple onions and shredded cheddar. Serve with fresh cornbread or corn chips.

This chili took 2nd place in the 2007 Northlake Chili Cook-Off, and 1st place in the 2008 Northlake Chili Cook-Off. Enjoy!

Three-Bean Chili

Nathan Reddin

2 lbs. lean ground round beef
3 tsp. chili powder
1 small yellow onion, chopped
1 small green bell pepper, seeded and chopped
2 cans (16 oz. each) dark red kidney beans
2 cans (16 oz. each) pinto beans
2 cans (15 oz. each) black beans

1 can (14.5 oz.) diced tomatoes
1 can (6 oz.) tomato paste
1 $\frac{1}{2}$ tsp. salt
1 tsp. garlic salt
 $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{2}$ tsp. ground cumin
1/3 tsp. ground cinnamon

Brown ground beef in large skillet. Drain excess fat and scrape contents of skillet into slow cooker. Add additional ingredients. Cover and cook on low for 3 to 4 hours. Garnish with sour cream if desired.

This chili took 1st place in the first annual Northlake Town Staff Chili Cook-Off in January 2010.

Mexican Cornbread

Reba Dot McPherson

1 cup yellow cornmeal
2 eggs, well beaten
1 cup milk
 $\frac{1}{2}$ tsp. soda
 $\frac{3}{4}$ tsp. salt
1 can (#303) can cream style corn
 $\frac{1}{4}$ cup bacon drippings

$\frac{1}{2}$ onion, chopped
 $\frac{1}{2}$ lb. Grated cheddar cheese
2 jalapeño peppers (canned), chopped
1 lb. Ground beef

Mix first seven ingredients together and set aside. Prepare next three ingredients and set aside. Sauté ground beef and drain. Grease a large skillet or casserole dish and heat. Pour in $\frac{1}{2}$ batter, sprinkle cheese, onion and pepper mixture, add meat, and remaining batter on top. Bake at 350 degrees for 45 to 50 minutes.

Belgian Meatballs

Sallie Yarbrough

1 lb. Ground beef
2 Tbsp. minced onion
 $\frac{1}{4}$ cup cornmeal
2 Tbsp. green pepper, minced
 $\frac{1}{2}$ tsp. chili powder
1 $\frac{1}{2}$ tsp. dry mustard
1 tsp. salt

$\frac{1}{8}$ tsp. pepper
1 cup milk
1 egg
 $\frac{1}{4}$ cup flour
4 Tbsp. oil
1 $\frac{1}{2}$ cup tomato soup

Mix ingredients and form in 12 balls. Roll in $\frac{1}{4}$ cup flour and brown in 4 tablespoons hot fat. Add rest of flour and tomato soup. Cover and bake 35 to 45 minutes in hot oven. Serves 6.

Note from Sallie: I mix about $\frac{1}{2}$ cup of hot ketchup with the tomato soup. It gives it a better flavor, I think.

Seasoned Brisket

Ruby Lyon Downe

1 tsp. garlic salt
1 tsp. onion salt
1 tsp. celery

2 Tbsp. Worcestershire sauce
2 to 3 pound beef brisket

Place brisket in a crock-pot. Marinate with the above ingredients overnight. Cook 8 hours on low heat. Let stand for 15 minutes before slicing. Serve 6 to 8.

Note: If crock-pot does not have a removable liner to marinate in the refrigerator, use a glass container and place in the crock-pot the next morning.

Sauce for Brisket:

1 can (15 oz.) tomato sauce
 $\frac{1}{4}$ cup brown sugar
2 Tbsp. Worcestershire sauce

1 Tbsp. lemon juice
 $\frac{1}{4}$ to $\frac{1}{2}$ tsp. pepper sauce
 $\frac{1}{2}$ tsp. salt

Simmer sauce 15 to 20 minutes. Pour over sliced brisket or serve as gravy.

Zucchini Beef Casserole

Brenda Faught Jones

1 lb. Ground beef
1/3 cup chopped onion
2 large chopped zucchini
1 clove minced garlic
1/2 cup Monterrey Jack cheese
2 cups stewed tomatoes

1 cup sour cream
3/4 cup uncooked rice
1/2 cup cheddar cheese
2 Tbsp. Worcestershire sauce
Salt and pepper to taste
1 cup shredded cheddar cheese

Brown beef, onion and garlic; drain. Add tomatoes, rice, Worcestershire sauce, salt and pepper. Cook until rice is tender, then add 1 cup cheddar cheese. Cook zucchini in small amount of water for about 7 minutes. In a greased casserole, layer 1/2 the meat, then well-drained zucchini, Monterey Jack cheese, and then remaining meat. Spread sour cream over top and sprinkle 1/2 cup cheddar cheese. Bake at 350 degrees for 30 minutes.

Squash Casserole

Joyce Yarbrough Roach

1 lb. Ground beef
1 cup rice, uncooked
1 chopped green pepper
1 chopped onion
1 can chopped tomatoes

1 can Rotel tomatoes and chilies
1 tsp. salt
4 yellow squash, sliced
Paprika
Grated cheddar cheese

Brown beef, onion and pepper. Drain off grease. Add rice, tomatoes and seasonings. Place squash in casserole dish (9 x 13-inch). Top with meat mixture. Cover and bake at 350 degrees for 30 minutes. Stir once and top with grated cheese and paprika. Return to oven for 20 minutes.

Beef Mexican Lasagna

Kaye Wheatley

1 lb. Ground beef
1 can diced tomatoes, undrained
8 to 12 oz. cheese
1 pkg. taco seasoning
1 can kidney beans, drained

1 can French Fried onions
1 small carton cottage cheese
2 eggs
12 flour tortillas

Grease a 9 x 12-inch pan and heat oven to 375 degrees. Mix cottage cheese, cheese and eggs in a small bowl; set aside. Cook beef and drain. Add taco seasoning, diced tomatoes, beans and 1/2 can of fried onions to meat mixture; heat through. Layer flour tortillas, meat and cheese in two layers. Bake covered for 35 minutes at 375 degrees. Add remaining onion rings and bake uncovered for an additional 10 minutes or so. Make two and freeze one for later. Makes 6 to 8 servings.

Gingered Beef and Veggie Stir-Fry

Kaye Wheatley

3 Tbsp. reduced-sodium soy sauce
1 tsp. minced ginger (can use powdered ginger)
1 Tbsp. sherry
2 tsp. sesame oil, divided
1 ½ tsp. sugar
1 tsp. cornstarch
¼ cup water

1 lb. Sirloin beef cut into thin strips
(can use bottom round or flank steak)
1 large onion, thinly sliced
1 cup carrots, thinly sliced in rounds
½ lb. Fresh or frozen sugar snap peas
2 tsp. minced garlic
3 cups hot cooked Jasmine rice

In a large resealable plastic bag, combine 2 tablespoons soy sauce, sherry and ginger; add the beef. Seal bag and turn to coat; refrigerate at least 30 minutes. In a small bowl, combine the cornstarch and sugar. Stir in the water and remaining soy sauce until smooth; set aside. In a large nonstick skillet or wok, stir-fry beef in remaining oil for 4 to 5 minutes or until no longer pink. Add the onions, carrots and garlic; stir-fry for 2 to 3 minutes. Then add the sugar snap peas and continue to stir-fry until crisp-tender. Stir in soy sauce mixture and add to pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with Jasmine rice. Makes 4 servings.

Variations and helpful hints: Partially freeze beef before cutting into thin strips. Substitute or add more veggies such as water chestnuts, julienned red pepper or whole baby corn. Recipe can be doubled or tripled; freezes well. Great for diabetics or sodium restricted diets.

Mom's Hamburger (or Deer burger) Soup

Recipe from Janet Pritchard Buettner
Submitted by Jackie Koon

1 ½ lb. Hamburger (deer at our house!)
1 cup diced celery
½ cup diced onions
1 tsp. Worcestershire sauce
5 cups water
2 tsp. salt

1 cup diced potatoes
1 cup diced carrots
¼ tsp. pepper
2 cups tomato juice
¼ cup rice (optional)

Brown meat with salt and pepper; drain. Add remaining ingredients and simmer for 1 hour.

King Ranch Chicken

Cherry Batson

1 can cream of mushroom soup
1 can cream of chicken soup
1 can Rotel tomatoes and green chilies
6 chicken breasts, halved

1 pkg. 12 corn tortillas, cut into strips
1 cup chopped green onions
2 cups shredded cheese

Boil chicken 15 to 20 minutes. Remove skin and give to Rags. Tear chicken into bite size pieces. Mix soups and Rotel and 1 cup chicken broth. Butter casserole dish. Layer strips of tortillas, add chicken, onion, soup mixture and cheese with lots of cheese on top. Cover and bake 1 hour at 350 degrees. Remove cover and continue cooking until browned.

Memo: My sister gave me this recipe years ago. At the time, we had a dog named Rags. You will see a reference in the recipe that would make some suspicious unless you know the dog's name!

Green Chili Chicken Enchiladas

Janell Jordan

1 chicken, boiled, boned, cubed
1 small can chopped green chilies
1 can cream of mushroom soup
1 small chopped onion

1 can chicken broth (from cooking the chicken)
1 pkg. tortillas
Grated longhorn cheese

Combine and heat green chilies, soup, chicken broth and onion. Add chicken pieces and salt and pepper to taste. Crease baking dish and line bottom with tortillas. Place layer of soup mixture, top with cheese, and repeat layers. Bake at 350 degrees for 30 minutes or until bubbly. Tortillas may be rolled with mixture inside and the remaining poured on top. Sprinkle with cheese and bake as above.

Chicken or Turkey Casserole

Janell Jordan

2 cups chopped, cooked chicken or turkey (appx.)
1 stick oleo
 $\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup chopped celery
1 small onion, chopped

1 box macaroni or small pkg. shell macaroni
1 small can sliced mushrooms
1 small jar chopped pimentos
1 can cream of mushroom soup
2 cups grated Velveeta cheese

Sauté in oleo the peppers, celery and onions. Add pimentos, mushrooms, cream of mushroom soup and 1 cup of the grated Velveeta cheese. Cook macaroni, drain and add to the above. Add chicken and salt and pepper to taste. One cup chicken stock may be used to moisten if needed. Heat covered with foil until bubbly; top with cheese, and heat uncovered until cheese is melted. Serve hot. Casseroles may be frozen.

Chicken and Rice Casserole

Submitted by Susan Faught Stewart

1 chicken, cut up
1 cup rice, uncooked
1 can cream of mushroom soup

1 can cream of chicken soup
1 can cream of celery soup
1 soup can water

Cover the bottom of a 9 x 13-inch pan with the uncooked rice. Place cut-up chicken on top of rice. Mix together soups and water and pour on top of chicken. Cover with foil and bake in preheated 350-degree oven for about 2 hours.

Susan's Comments: Mother (Ruth Faught) was given this recipe by Ruby Downe years ago, and Mother shared it with me.

Chicken Broccoli

Evelyn Faught

2 pkg. (10 oz. each) frozen chopped broccoli
4 whole chicken breasts, cooked and chopped
1 can (10 ½ oz.) cream of chicken or mushroom
soup, undiluted
½ cup evaporated milk

1 cup shredded cheddar cheese
1 Tbsp. lemon juice
1 ½ tsp. curry powder
1 cup buttered breadcrumbs

Cook broccoli and drain. Put in buttered casserole. Top with chicken. Combine remaining ingredients and spoon over chicken. Top with buttered breadcrumbs. Bake 30 minutes at 350 degrees.

Chicken Enchiladas

Recipe from Vicki Weddle
Submitted by Tammie Wright

Meat from one broiled or stewed chicken
1 medium onion, chopped
1 can cream of chicken soup
1 cup cream of mushroom soup
1 cup chicken broth

1 small can chopped green chilies
2 Tbsp. melted butter
1 pkg. corn tortillas
1 lb. Longhorn or cheddar cheese, grated

Sauté onion in butter. Combine with soups, broth, and green chilies. Add pieces of chicken and stir well. In a large baking dish, place a layer of corn tortillas, layer of chicken mixture and a layer of grated cheese. Repeat until the dish is filled. Bake at 350 degrees for 30 to 40 minutes. Serves 8.

Savory Chicken Scallop

Mary Faught Shannon

4 cups diced cooked chicken
2 cups soft bread crumbs
1 ½ cups cooked rice
1 cup chopped celery
1 cup chopped onion
1/3 cup chopped pimento

¾ tsp. salt
1 ½ cups chicken broth
1 ½ cups milk
4 eggs, slightly beaten
1 recipe Creamy Mushroom Sauce (follows)

Combine all ingredients except sauce. Spoon into 9 x 13-inch baking dish. Bake at 350 degrees for 55 minutes. Cut in squares and serve with sauce. Makes 12 servings.

Creamy Mushroom Sauce:

1 can condensed cream of mushroom soup
½ cup milk
1 cup dairy sour cream

Combine ingredients. Heat and stir until hot.

Mexican Chicken

Linda Burch

1 chicken, cooked, de-boned and cut in bite-size pieces
1 can cream of chicken soup
1 can cream of mushroom soup
1 can evaporated milk

1 medium onion, chopped and sautéed
1 jar (8 oz.) Jalapeno Cheez Whiz
1 small can jalapeno chilies, cut up
1 medium bag Doritos

Line bottom and sides of 9 x 13-inch baking dish with Doritos. Mix other ingredients. Pour over Doritos and bake for 20 minutes at 400 degrees. This can be prepared and stored overnight in refrigerator. Can be prepared and frozen; adjust cooking time as required.

Chicken Tetrazzini

Recipe from Ruby Lyon Downe
Submitted by Sue Downe

1 chicken, cooked
1 pkg. (9 oz.) spaghetti
1 lb. American cheese, grated
1 can mushroom soup
Salt and pepper to taste

1 onion, chopped
1/4 lb. Butter
3/4 cup flour
1 quart milk

Let tender, cooked chicken stand in broth overnight in refrigerator. Remove meat from bones and chop. Make a white sauce of butter, milk and flour. Season with salt and pepper. Cook spaghetti in broth to which has been added chopped onion. Mix together the chicken, sauce, spaghetti and cheese (reserve a small amount of cheese for topping). Bake in a large casserole at 325 degrees for 40 minutes.

Sue's Note: The original recipe came from Violet Kelly, a Justin resident. It was a favorite dish of some of Ruby's grandkids.

Chicken Spaghetti

Linda McPherson Holland

1/2 cup butter
1 large green bell pepper, chopped
1 large onion, chopped
3 cups chopped cooked chicken
2 cans (10 oz.) diced tomatoes with chilies
2 jars (4.5 oz.) sliced mushrooms, drained
1 can English peas, drained

1 can (15 oz.) chicken broth
1 can cream of mushroom soup
1 can (3.8 oz.) sliced ripe olives
1 tsp. salt
1 tsp. pepper
2 pkg. (8 oz. each) shredded cheddar cheese
2 pkg. (7 oz. each) vermicelli spaghetti,
broken into pieces, cooked and drained

Preheat oven to 350 degrees. Lightly grease large baking dish. In a large pan, melt butter. Add bell pepper and onion and cook until tender. Stir in chicken and all other ingredients. Toss gently. Spoon into prepared dish. Bake 30 minutes or until hot and bubbly.

Chicken Spaghetti

Dawn Downe

1 lb. Spaghetti	1/3 cup parsley flakes
2 Tbsp. butter	1 tsp. garlic salt
2 cups milk	2 cans cream of chicken or mushroom soup
6 to 8 oz. grated cheddar cheese	1/4 tsp. pepper
1 chopped onion	1 chicken, boiled and picked off bone
2 tsp. steak sauce	

Cook chicken and set aside. Cook spaghetti in broth. Cook onion in butter about 5 minutes. Mix all ingredients except spaghetti and 1/4 of the cheese. Add spaghetti and mix. Spread in casserole and top with cheese. Bake at 375 degrees for 30 minutes.

Mexican Chicken Casserole

Dawn Downe

1 chicken, boiled and picked off bone	1 chopped onion
1 pkg. thawed tortillas	1 Tbsp. garlic salt
1 can Rotel tomatoes	1 lb. Grated cheddar cheese
2 cans cream of chicken or mushroom soup	1 Tbsp. chili powder

Sauté onion in 1 1/2 cups chicken broth. Add soups, Rotel, chili powder and garlic salt. Dip tortillas in remaining broth until limp. Line bottom of casserole or pan with tortillas, then boned chicken. Cover with soup mixture and sprinkle on cheese. Repeat layers for about 2 or 3 thicknesses, ending with cheese. Bake at 350 degrees until hot and bubbly.

Cranberry Chicken

Joan Florance Jones

1 can (16 oz.) whole berry cranberry sauce	1 chicken (3 to 4 pounds), cut up
1 bottle (8 oz.) French dressing	

Mix cranberry sauce with French dressing. Place single layer of chicken pieces in baking pan. Salt lightly if desired. Pour cranberry and French dressing mixture over chicken pieces. Bake at 350 degrees for 1 to 1 1/4 hours.

Oven-Baked Chicken

Susan Faught Stewart

1 stick butter	1/2 tsp. paprika
1/2 cup flour	1/4 tsp. pepper
1 tsp. salt	6 to 8 chicken parts

Preheat oven to 400 degrees. Place stick of butter in a 9 x 13-inch pan. Melt in oven. Combine flour and seasonings in paper bag. Coat chicken evenly by shaking in bag. Dip both sides of chicken in melted butter in pan. Place chicken in layer, skin down. Bake 30 minutes; turn chicken and bake 25 to 30 minutes longer or until tender.

Chicken and Rice Casserole

Becky Manion

1 to 2 cups cooked chicken, cubed
1 cup celery, diced into small pieces
2 Tbsp. chopped onion
1 cup dry minute rice, cooked
1 can cream of mushroom soup
½ cup mayonnaise

Topping Ingredients:
¼ cup margarine, melted
½ cup slivered almonds
1 cup crushed corn flakes

Mix chicken, celery, onion, cooked rice, soup and mayonnaise in a large bowl. Transfer mixture to a 1 ½ quart casserole dish. Mix topping together and spread over the casserole. Bake at 350 degrees for 40 to 45 minutes, uncovered.

Chicken Mexican Lasagna

Kaye Wheatley

3 to 4 cups stewed and diced chicken
1 cup chicken broth, reserved from cooking chicken
14 corn tortillas
8 to 12 ounces grated Monterey Jack, Cheddar or Colby cheese
6 slices Provolone cheese (or more shredded cheese)
1 medium onion, diced
1 can Rotel tomatoes with green chilies

1 can (4 oz.) green chopped chilies
1 can cream of chicken soup
1 can corn, drained
1 can black beans, drained and rinsed
½ tsp. chili powder
½ tsp. garlic powder
½ tsp. cumin

In a large skillet or Dutch oven, sauté onion in one cup broth until slightly tender. Add remaining ingredients, except chicken, tortillas and cheeses, and simmer until hot. Grease a 9 x 13-inch casserole dish and ladle a thin layer of the sauce mixture into the bottom. Stir diced chicken into the rest of the sauce mixture and continue to heat to hot. Layer corn tortillas (1 ½ across and 3 down), chicken mixture and shredded cheese three times. Bake covered for 40 minutes at 350 degrees. Top with Provolone and bake uncovered 5 minutes. Make two and freeze one for later. Serves 6 to 8.

Broccoli Turkey Supreme

Kaye Wheatley

4 to 6 cups cooked cubed turkey breast
1 can condensed cream of chicken soup, undiluted
1 pkg. (10 oz.) frozen broccoli florets, thawed, drained
1 box Uncle Ben's Wild & Long Grain Rice with seasoning packet
1 1/3 cups milk

1 cup reduced sodium chicken broth
1 ½ cups chopped celery
1 can (8 oz.) sliced water chestnuts, drained
¾ cup reduced fat mayonnaise
1 cup chopped onion

In a large bowl, combine all of the ingredients. Transfer to a greased 9 x 13-inch casserole dish. Cover and bake at 350 degrees for 45 minutes. Uncover and decrease temperature to 325 degrees for 15 to 20 minutes, until rice is tender. You can use chicken or leftover Thanksgiving turkey. Consider using reduced sodium or fat-free soup. Recipe can be doubled or tripled. It freezes well.

Stuffed Chicken

Jackie Koon

1 pkg. fillo dough, defrosted
4 to 6 chicken breasts, tenderized
6 to 8 slices ham
1 cup sliced sautéed mushrooms
½ cup bacon bits (real or imitation)
1 cup caramelized onion
1 cup red, yellow or orange roasted bell pepper, sliced
½ stick melted butter

¾ cup washed cilantro
1 Tbsp. chopped garlic
1 Tbsp. cumin
½ tsp. crushed red pepper
2 cups shredded cheese
1 pkg. (8 oz.) cream cheese, softened
2 pkg. Boursin cheese (or any soft spreadable cheese)

Lay out fillo dough and put wet towel over it. Combine bacon bits, onions, bell pepper, garlic, cumin, red pepper and all cheeses. Partially cook chicken breasts. With basting brush, brush 1 sheet of fillo with butter, lay another sheet on top of that and repeat so you have 5 sheets high. Lay chicken breasts on sheets of dough. Spread mixture on top of chicken. Layer mushrooms, then cilantro, then a slice of ham on top of mixture. Wrap fillo dough around chicken to seal pocket. Brush outside with more butter. Bake at 350 degrees for 25 to 30 minutes. You can wrap each individual breast after assembling and freeze. These can also be made in bite-sized pieces and served as an appetizer.

Sausage, Pepper & Potato Casserole

Shirley Rogers

1 tbsp. vegetable oil
1 lb. Sweet Italian sausage
2 large red or green bell peppers, seeded and sliced into strips
1 lb. Potatoes, peeled and sliced
1 envelope Lipton Recipe Secrets Onion Soup Mix
1 ½ cups water

Heat oil on medium high and brown sausage. Remove sausage and cut into 1-inch chunks. Reserve drippings. Add red peppers to reserved drippings and cook, stirring frequently 2 minutes. Add potatoes and onion soup mix blended with water. Bring to a boil over high heat. Reduce heat and simmer 10 minutes. Return sausage to skillet and simmer covered for an additional 5 minutes or until done and potatoes are tender. Makes about 4 servings.

Pork Chop Dinner

Faye Lesley

2 pork chops, ½ inch thick
Salt to taste
Pepper to taste
1 Tbsp. vegetable oil
¼ cup bell pepper, diced

½ cup uncooked rice
1 can tomatoes
¼ cup diced onion
½ tsp. sugar
½ tsp. mustard

Sprinkle pork chops with salt and pepper. Brown on both sides in oil. Remove chops and drain on paper towel. Reserve drippings in skillet. Add onions and pepper to skillet. Sauté until tender. Stir in rice, tomatoes, sugar and mustard. Add port chops. Bring to a boil. Reduce heat. Cover and simmer about 30 minutes, or until rice and chops are tender.

Pasta con Pesto

Brian and Shannon Puphal

2 cups fresh basil, cut roughly	1/4 cup melted butter
1/4 cup roasted pine nuts	1 1/4 cups grated Parmesan cheese
4 cloves garlic	4 cups cooked angel hair pasta
1/2 cup olive oil	Fresh parsley for garnish

Cook pasta until done. Mix gently with a little olive oil to keep it from sticking together. Pulse basil, pine nuts, garlic, olive oil, butter and 1 cup Parmesan cheese in blender. Heat large skillet on medium heat. Add pasta to skillet, adding a little of the pasta water to moisten the pan. Add pesto into the pasta, using tongs to mix well. Sprinkle 1/4 cup Parmesan over top of pasta and serve warm.

Broccoli-Cheese Stuffed Shells

Tammie Wright

3/4 cup low-fat cottage cheese	1/4 tsp. oregano
1/2 cup shredded mozzarella cheese	1/4 tsp. white pepper
1/4 cup Parmesan cheese	24 cooked jumbo whole-wheat pasta shells (or manicotti)
1 pkg. (10 oz.) frozen chopped broccoli, thawed and drained	Vegetable cooking spray
2 tsp. minced green onions	Medium jar good spaghetti sauce

Combine first seven ingredients in a medium bowl; stir well. Stuff each shell with 1 heaping tablespoon of broccoli mixture. Arrange shells in a shallow baking dish coated with cooking spray. Spoon spaghetti sauce over shells and bake at 350 degrees for 15 minutes or until thoroughly heated. This is low in calories and cholesterol if low-fat cheeses are used. We suggest Paul Newman's Industrial Strength spaghetti sauce.

Fire-Roasted Ziti

Kaye Wheatley

1 pkg. (8 oz.) ziti or small tube pasta	1 medium onion, diced
1 can (28 oz.) fire-roasted tomatoes, undrained	8 oz. ground beef
1 jar (26 oz.) spaghetti sauce (your favorite brand)	2 cups shredded mozzarella cheese, divided
8 oz. Italian sausage, sliced	1 cup (8 oz.) cottage cheese, small curd

Brown onion, Italian sausage and ground beef. Drain and set aside. In a large saucepan or Dutch oven, cook pasta according to package directions; drain and return to pan. Stir in the fire-roasted tomatoes, spaghetti sauce, sausage and ground beef. Stir in 1 cup mozzarella and cottage cheese. Transfer to a 9 x 13-inch pan. Top with remaining mozzarella cheese. Cover and heat in 350-degree oven for 30 minutes. Uncover and top with remaining mozzarella cheese. Heat uncovered 5 to 10 minutes until cheese is melted.

Variations and helpful hints:

1. Add a cup of vegetable(s) such as mushrooms, broccoli or zucchini.
2. Substitute low-fat version on cheeses.
3. For a quicker version, use all smoked, fully cooked sausage for the meat; heat through. Top with Mozzarella, cover pan and heat stovetop for 2 to 5 more minutes or until cheese is melted.
4. Can be doubled or tripled; freezes well. (I almost always make two batches and freeze one for later.

Main Dishes

Eggs and Cheese

Breakfast Casserole

Janell Jordan

6 to 8 slices of bread, crust removed
1 lb. Sausage, browned and drained
½ cup mushrooms, optional, chopped and drained
8 oz. mozzarella cheese, shredded
¾ cup half & half
½ cup milk

5 eggs, slightly beaten
Salt & pepper to taste
1 tsp. mustard
1 tsp. Worcestershire sauce
Cheddar cheese, shredded

Spray a 9 x 13-inch baking dish with Pam. Line the bottom with bread slices. Sprinkle sausage over the bread. Next, layer on the mushrooms and mozzarella cheese. Mix the eggs, milk, half & half and all seasonings together. Pour over casserole and sprinkle with cheddar cheese on top. Bake at 350 degrees for 35 to 40 minutes.

Sour Cream Potato Breakfast Casserole

Janell Jordan

1 bag O'Reida O'Brien hash brown potatoes (frozen)
¼ cup margarine or butter
1 can cream of potato or chicken soup, undiluted
1 cup sour cream
½ tsp. salt

1 cup grated cheddar cheese
1 can chopped green chilies (optional)
½ lb. Chopped bacon, fried and drained
1 cup crushed corn flakes
2 Tbsp. margarine or butter

Dice and fry bacon, drain. Melt ¼ cup margarine in microwave and pour into a glass casserole dish. I usually spray with Pam first. Combine potatoes, soup, sour cream, salt, grated cheese, green chilies, and bacon. Pour into glass casserole. Bake at 350 degrees for approximately 30 minutes, or until hot and bubbly through. Mix crushed corn flakes and 2 Tbsp. melted margarine and spread over top of cooked potato mixture. Continue cooking until corn flakes are brown. Casserole may be made the night before. Cook the next morning. Serve hot and crispy.

Overnight Breakfast Casserole

Tammie Wright

8 slices white bread, cubed or torn
6 eggs
2 cups milk
Salt & pepper to taste

8 oz. cheddar cheese grated
1 pkg. Canadian bacon or ham steak, diced
½ stick butter

Cube or tear bread. Set aside. In blender, mix eggs, milk and salt and pepper. Spray a soufflé dish with non-stick cooking spray. Begin by placing a layer of bread in bottom of dish. Next layer the Canadian bacon and cheese. Final layer should be the bread. Next pour milk and egg mixture over the bread. Cover with foil and chill overnight. Preheat oven to 350 degrees. Remove soufflé dish from refrigerator; set aside. In small saucepan or microwave, melt ½ stick butter and pour over casserole. Bake uncovered for 45 to 50 minutes, or until "set" in the middle and brown on top. Serve with fresh fruit or a salad. Yield: 4 – 5 servings. Options: Add green pepper, onions, mushrooms, etc. for a different flavor.

Cherry Cheese Blintzes or Peach Cheese Blintzes

Linda Roberts

Ingredients:

1 ½ cups milk
3 eggs
2 Tbsp. butter, melted
2/3 cup flour
½ tsp. salt

Filling:

2 cups cottage cheese
2 pkgs. (3 oz. each) cream cheese
½ cup sugar
1 tsp. vanilla extract

Cherry sauce:

1 lb. Fresh or frozen pitted cherries
2/3 cup plus 1 Tbsp. water, divided
¼ cup sugar
1 Tbsp. cornstarch

In a small bowl, combine the milk, eggs and butter. Combine the flour and salt; add to milk mixture and mix well. Cover and refrigerate for 2 hours. Heat a lightly greased 8-inch non-stick skillet; pour 4 Tbsp. batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry then turn over and cook about 10 seconds longer. Remove to a wire rack. Repeat with remaining batter. When cool, stack crepes with waxed paper in between. Wrap in foil and refrigerate. In a blender, process cottage cheese until smooth. Transfer to a small bowl; add cream cheese and beat until smooth. Add sugar and vanilla; mix well. Spread about 1 or 2 tablespoons onto each crepe. Fold opposite sides of crepe over filling, forming a little bundle. Place seam side down in a greased 10 x 15-inch baking dish or pan. Bake uncovered at 350 degrees for 10 minutes or until heated through. Meanwhile in a large saucepan, bring cherries, 2/3 cup water and sugar to a boil over medium heat. Reduce heat; cover and simmer for 5 minutes or until heated through. Combine cornstarch and remaining water until smooth; stir into cherry mixture. Bring to a boil; cook and stir about 2 minutes or until thickened. Serve over crepes.

Comments: Sometimes I use a large can of peaches in heavy syrup heated in a saucepan until hot and pour over cheese blintzes, instead of doing the cherry sauce. I like the peaches best. My grown children like the cherries best. This recipe is worth the little extra time to make. These will keep in the refrigerator for several days. Just heat up and serve with sauce over the top. You will love these!!! These are one of my favorite things to eat for breakfast or brunch. Men like these also.

Breakfast Baked Sausage and Eggs

Faye Lesley

1 lb. Sausage
6 eggs
2 cups milk

1 tsp. mustard
4 slices day-old bread, cubed
1 cup cheddar cheese, grated

Cook sausage; drain and crumble. Slightly beat the eggs. Add milk and mustard. Add this to sausage. Cube the 4 slices of bread and put into bottom of 5 x 7-inch Pyrex dish. Pour sausage mix over bread cubes. Top with cheddar cheese. Let set overnight in the refrigerator. Bake at 350 degrees for 45 minutes. Serves 8. You may serve bowls of fresh fruit or sweet rolls with this.

Easy Quiche

Becky Manion

½ pint heavy cream	1/3 cup milk
2 cups Swiss cheese, shredded	4 eggs

Whatever you would like for additional flavor:

For a ham and cheese quiche, add diced ham and maybe some bacon bits.

For a quiche Florentine, add frozen spinach leaves, thawed.

For a seafood quiche, add crabmeat or baby shrimp with some diced artichoke hearts.

Deep Dish frozen pie shell

Mix all ingredients in a large bowl with a fork. Pour into deep-dish pie shell. Bake at 400 degrees for 15 minutes, then at 325 degrees for 30 to 40 minutes, until center of pie is set.

Breakfast Casserole

Delpha Earnhart

2 ½ cups seasoned croutons	¾ tsp. dry mustard
2 cups grated sharp cheddar cheese	2 ½ cups milk
2 lb. Sausage	1 can (10.5 oz.) mushroom soup
4 eggs, beaten	

Prepare the night before. Use a non-stick cooking spray to grease a 9 x 13-inch casserole dish. Lay croutons on the bottom, spread cheese over the top. Cook and drain the sausage, then spread over top of the cheese. Mix beaten eggs, dry mustard, milk and mushroom soup and pour over sausage. Cover and refrigerate overnight. Bake uncovered at 325 degrees for 1¼ hours.

Comments: We make this recipe for Christmas breakfast. In 2008, we had our very first family Christmas at our home in Northlake, and this has become a Christmas morning tradition.

Pies and Pastries

Syrup Pie

Isla Donald Faught
Submitted by Mary Faught Shannon

1 unbaked 8-inch pie shell
4 eggs
1 ¼ cups sugar
1 tsp. nutmeg

1 cup Karo syrup
¼ cup melted butter
Dash of salt

Beat eggs and add sugar together. Add syrup, butter, nutmeg, vanilla and salt. Mix with sugar-egg mixture. Pour into pie shell. Bake at 350 degrees until light brown on top and filling is set, about 55 minutes.

This is my grandmother's recipe. She always took these pies to "Decoration Day" at Prairie Mound Cemetery. These pies were a favorite dessert each year.

Chess Pie

Joan Jones & Aunt Jo Florance

3 eggs, beaten
1 ½ cups sugar
1 ½ sticks butter (3/4 cup)

1 ½ Tbsp. flour
1 ½ Tbsp. vinegar
1 tsp. vanilla

Cream sugar, butter and flour. Add beaten egg. Mix well. Add vinegar and vanilla, pour into unbaked pie shell. Cook 10 minutes at 350 degrees, then 30 minutes at 325 degrees.

Coconut Chess Pie

Mary Faught Shannon

¾ cup sugar
3 Tbsp. cornstarch
¼ tsp. salt
2 cups milk

2 beaten eggs
1 tsp. vanilla
1 cup coconut

Combine sugar, cornstarch, salt and milk in saucepan. Cook until bubbly. Add eggs and cook 2 minutes more. Add 1 tsp. vanilla and 1 cup coconut. Pour into an 8 or 9-inch unbaked pie shell. Bake at 350 degrees for 45 to 50 minutes.

Peanut Crunch Pie

Marie Kelly

2 Tbsp. butter or oleo, melted	1 tsp. vanilla
$\frac{1}{2}$ cup sugar	1 cup chopped salted peanuts – see note
3 beaten eggs	1 unbaked 9-inch pie shell
1 cup light corn syrup	

Combine butter, sugar, eggs, corn syrup and vanilla. Mix well. Pour into pie shell and sprinkle with peanuts. Bake for 10 minutes in 375 degree oven. Reduce heat to 350 degrees and bake 35 to 40 minutes longer until center is set. Good served warm with vanilla ice cream. For variation, add $\frac{1}{2}$ cup semi-sweet chocolate chips along with the peanuts.

Note: Marie writes: I use raw Spanish peanuts that I roast in a 350 degree oven for 15 to 20 minutes or so with a dash of salt.

Hawaiian Luau Pie

Evelyn Faught

3 eggs	$\frac{1}{4}$ cup shredded coconut
1 cup sugar	Juice of $\frac{1}{2}$ lemon
$\frac{1}{4}$ cup crushed pineapple, drained	$\frac{1}{4}$ cup melted margarine
$\frac{1}{2}$ cup white corn syrup	

Beat eggs slightly. Add all other ingredients and blend well. Pour into a 9-inch unbaked pie shell. Bake at 300 degrees for 45 minutes.

Pecan Pie

Evelyn Faught

1 cup white Karo Syrup	2 Tbsp. flour
1 cup brown sugar, packed	Pinch salt
$\frac{1}{3}$ cup melted shortening	1 tsp. vanilla
2 eggs	1 cup pecans, whole or chopped

Beat eggs, add sugar, flour and salt that have been blended together. Add syrup, melted shortening and vanilla. Add pecans last and after stirring, pour into unbaked pie shell. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake 30 minutes longer.

Paradise Pumpkin Pie

Evelyn Faught

1 pkg. (8 oz.) cream cheese softened
1/4 cup sugar
1/2 tsp. vanilla extract

1 egg
1 unbaked 9-inch pastry shell

Filling:

1 can (16 oz.) solid-pack pumpkin
1 cup evaporated milk
2 eggs, beaten
1/4 cup sugar

1/4 cup packed brown sugar
1 tsp. ground cinnamon
1/4 tsp. salt
1/4 tsp. ground nutmeg

Topping:

2 Tbsp. all-purpose flour
2 Tbsp. brown sugar

1 Tbsp. butter or margarine, softened
1/2 cup chopped pecans

In a mixing bowl, beat cream cheese until smooth. Add sugar and vanilla; mix well. Add egg; beat until smooth. Spread over bottom of pie shell. Chill 30 minutes. In a mixing bowl, beat filling ingredients until smooth. Carefully pour over the cream cheese layer. Cover edge of pie with foil. Bake at 350 degrees for 30 minutes. Remove foil; bake 25 minutes longer. Meanwhile, mix flour, brown sugar and butter until crumbly; stir in pecans. Sprinkle over pie. Bake 10 to 15 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Store in the refrigerator. Yield: 6 to 8 servings.

Aunt Ruth's "Famous" Family Reunion Pecan Pie

Ruth Lyles Faught

1 cup dark, light, or maple syrup
3 eggs, slightly beaten
1 cup sugar
2 Tbsp. butter, melted

1 tsp. vanilla
1/8 tsp. salt
1 cup pecans, chopped
1 unbaked 9-inch pie shell

Mix all ingredients for filling together, adding pecans last. Pour into pastry shell. Bake at 400 degrees (hot) oven for 15 minutes. Reduce heat to 350 degrees and bake 30 to 35 minutes longer. Outer edges of filling should be set, center slightly soft. (Sometime, I add 1/3 of each ingredient to the recipe and it makes two small pies – not deep dish.

Chocolate Pecan Pie

Sallie Yarbrough

1/4 cup margarine, melted
1 cup sugar
3 eggs
1/4 cup flour
1/2 tsp. salt

1/3 cup cocoa
3/4 cup dark corn syrup
1/2 cup chopped pecans
3/4 cup milk
1/2 tsp. vanilla

Combine all ingredients and pour into an unbaked piecrust. Bake for 10 minutes at 425 degrees. Reduce heat to 350 degrees and continue to bake for 40 minutes.

Pecan Delight Pie

Evelyn Faught

3 egg whites	1 tsp. vanilla
1 cup sugar	22 Ritz crackers
1 tsp. baking powder	1 cup pecans

Crush crackers and chop pecans and mix together. Put vanilla in egg whites and beat until stiff, adding sugar and baking powder. Fold in pecan-cracker crumb mixture. Grease 10-inch pie plate well. Bake at 250 to 275 degrees for 25 minutes. Cool and top with $\frac{1}{2}$ pint whipping cream, whipped. Let stand overnight, or at least several hours.

Southern Tennessee Pecan Pie

Recipe from Octivine Rose
Submitted by John and Erline Gunnells

1/3 cup margarine	$\frac{1}{2}$ tsp. vanilla extract
1/3 cup white corn syrup	1 cup whole pecans
1 cup sugar	1 9-inch unbaked pie shell
3 eggs, beaten	

Combine margarine, syrup and sugar in saucepan. Heat, stirring until margarine has melted and the sugar has dissolved. Remove from heat. Stir in eggs and vanilla. Pour into pie shell and bake at 375 degrees for 10 minutes; reduce heat to 300 degrees, and bake for an additional 40 minutes. Serve with whipped cream topping or vanilla ice cream.

This recipe is Earline's great grandmother from Pulaski, Tennessee. This recipe is a Deep South Southern tradition.

Two-Minute Pie

Linda McPherson Holland

1 can crushed pineapple in heavy syrup
1 large box instant vanilla pudding mix
8-oz. sour cream
1 graham cracker crust pie shell
1 container whipped dessert topping

Mix pineapple, pudding and sour cream. Pour into pie shell. Spread whipped topping on top. Chill and serve.

Strawberry Pie

Sandra Kirby

4 cups fresh strawberries
1 large box strawberry gelatin
1 ½ cups cold water

6 tsp. cornstarch
Baked piecrust
Cool Whip

Mix water, gelatin and cornstarch in saucepan. Heat until thickened. Cool slightly. Pour over whole strawberries in piecrust. Refrigerate. Serve and top with Cool Whip. You can use sugar-free and low-fat products. Good summertime treat!

Frozen Fluffy Strawberry Pie

Recipe from Ada Jeffcoat
Submitted by Linda Jeffcoat Roberts

2 ½ cups lightly toasted coconut
1/3 cup butter
2 ½ cups fresh or frozen unsweetened thawed
strawberries (mashed & pureed, about 1 ½ cups)
3 Tbsp. lemon juice

1 cup whipping cream, whipped (1/2 pint)
Extra strawberries, optional
1 pkg. (3 oz.) cream cheese, softened
1 can (14 oz.) Eagle Brand Milk

In a large saucepan, melt butter; stir in toasted coconut. Mix well. Press into bottom and up sides of 9-inch pie plate. Chill. In large bowl beat cream cheese until fluffy; beat in Eagle Brand Milk. Stir in pureed strawberries and lemon juice. Fold in whipped cream. Pour into coconut crust. Mixture should mound slightly. Freeze 4 hours or until firm. Before serving, garnish with additional fresh strawberries if desired. Return leftovers to freezer.

I bring the frozen pie out of the freezer about 10 or 15 minutes before I am ready to serve. Tip: One 9-inch baked pastry shell can be substituted for the coconut crust. This is a great summer dessert. My mother's favorite fruit was strawberries and peaches. Bo Roberts, my husband, loves this pie also since strawberries are his favorite fruit.

Black-Bottom Pecan Cheesecake Pie

Evelyn Faught

½ pkg. (15 oz.) refrigerated piecrusts
1 cup semi-sweet chocolate morsels
3 Tbsp. whipping cream
1 pkg. (8 oz.) cream cheese, softened
4 large eggs
¾ cup sugar, divided

2 tsp. vanilla extract, divided
¼ tsp. salt
1 cup light corn syrup
3 Tbsp. butter or margarine, melted
1 ½ cups pecan halves
Chocolate syrup(optional)

Preheat oven to 350 degrees. Unroll piecrust; fit into a 9-inch pie plate according to package directions. Roll edges under, and crimp. Microwave chocolate morsels and whipping cream in a small glass bowl at MEDIUM (50% power) 1 to 1 ½ minutes, or until morsels begin to melt. Whisk until smooth. Set aside. Beat cream cheese, 1 egg, ½ cup sugar, 1 tsp. vanilla, and salt at medium speed with an electric mixer until smooth. Pour chocolate mixture into piecrust, spreading evenly. Pour cream cheese mixture over chocolate layer. Whisk together corn syrup, melted butter, remaining 3 eggs, remaining ¼ cup sugar, and remaining 1 tsp. vanilla. Stir in pecans; pour over cream cheese layer. Bake at 350 degrees for 55 minutes or until set, shielding pie after about 45 minutes to prevent excessive browning. Cool completely on a wire rack. Drizzle each slice with chocolate syrup, if desired. The pie plate will be very full so carefully transfer it to the oven.

Peanut Butter Pie

Evelyn Faught

Crust:

½ cup oleo
6 oz. chocolate chips
2 ½ cups Rice Krispies

Press into bottom and up sides of a 9-inch pie plate.

Pie:

1 pkg. (8 oz.) cream cheese	3 Tbsp. lemon juice
1 can sweetened condensed milk	1 cup Cool Whip
¾ cup peanut butter	1 or 2 tsp. chocolate syrup
1 tsp. vanilla	

Beat cream cheese; add milk, peanut butter, lemon juice and vanilla. Fold in Cool Whip. Spoon into piecrust. Drizzle chocolate over top.

Nannie's Flaky Pie Crust

Recipe from Johnnie B. Faught

3 cups sifted flour	1 tsp. salt
1 1/4 cups shortening	1 egg, slightly beaten
1 Tbsp. vinegar	5 Tbsp. cold water, or more as needed

Blend together flour, salt and shortening. Mix beaten egg, water and vinegar and pour all at once into flour mixture. Proceed as for any other crust. Makes 4 single crusts. May be kept in refrigerator for 10 days.

From Susan Faught Stewart, daughter of Frank and Ruth Faught: We always loved my grandmother's cooking. We would stand by her as she rolled out the dough for her pies, and as she scraped the excess dough off the side of the pie plate, she would give us a little pinch of raw dough to eat. "Nannie", as we called her, always had plenty of flour and sugar on hand.

Our grandmother grew up in Lynnville, Tennessee. Her Uncle "Billy", William M. Cannon, had moved from Tennessee to Texas and married Mary Ida Faught. They lived between Argyle and Denton, west of Highway 377, and were the aunt and uncle of a young man named Randolph Faught, who lived in the area, and was the son of William A. (known as "Daddy Will") and Lou Wilson Faught. Upon a trip to Texas to visit her Uncle Billy and Aunt Ida, my grandmother, Johnnie Brown, met their nephew, William Randolph Faught. Randolph and Johnnie soon married and made their home on the home place of Randolph's parents. They had two sons, William Brown "Bill", and Randolph Franklin "Frank".

Meringue

Evelyn Faught

2 Tbsp. cornstarch
3/4 cup water
3 egg whites
6 Tbsp. (1/2 cup) sugar

Cook cornstarch and water until thick and clear. Cool to room temperature, about 30 minutes. Beat egg whites until foaming, gradually adding sugar. Beat in cornstarch mixture and add vanilla. Pile on pie. Bake at 400 degrees until brown.

Never Fail Meringue

Evelyn Faught

1 Tbsp. cornstarch	6 Tbsp. sugar
2 Tbsp. cold water	1 tsp. vanilla
1/2 cup boiling water	Pinch salt
2 egg whites	

Blend cornstarch into cold water in saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff. Add salt and vanilla. Reduce mixer speed to low and add cornstarch mixture until mixed. Turn to high speed for 1 minute. Put on pie and bake at 400 degrees for 10 minutes.

Entrée Salads

Oriental Chicken Salad

Janell Jordan

1 head cabbage, chopped fine
1 head Romaine lettuce, chopped fine
2 red peppers, diced
4 green onions, diced

3 Tbsp. margarine
2 pkgs. Chicken Ramen Noodles
1/3 cup sesame seeds
1/2 cup almonds, slivered
2 cups chopped cooked chicken

Dressing:

1 cup vegetable oil
1/2 cup red wine vinegar
1 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. pepper
2/3 cup sugar

Melt margarine. Crumble noodles in margarine and sauté. Add seeds, almonds and seasoning packets (from Ramen Noodles). Cool. Toss with remaining ingredients. Combine dressing and add before serving.

Darlene's Sister's Chicken Slaw

Evelyn Faught

Grill chicken with "Old Bay" seasoning, or use a rotisserie chicken. Toss with:

1 pkg. cole slaw mix
1 pkg. Ramen Noodles, broken up, without seasoning
1 pkg. slivered almonds

Dressing:

1/2 cup oil
3 Tbsp. white vinegar
1/2 tsp. pepper
2 Tbsp. sugar
1/2 tsp. salt

Combine dressing ingredients and pour over slaw and chicken mixture

Chicken Salad

Recipe from Eva Dee Schluter
Submitted by Evelyn Faught

1 large fryer or 4 chicken breasts
1 cup chopped celery
1/2 cup water chestnuts
4 slices bacon, cooked crisp and crumbled
1/2 cup toasted pecans

1 8-oz. container sour cream
1/4 cup mayonnaise
2 tsp. lemon juice
1/2 tsp. salt

Cook chicken; remove skin and bone. Cut into bite-sized pieces. Combine chicken, celery, water chestnuts, bacon and pecans. Mix sour cream, mayonnaise, lemon juice and salt. Pour over chicken mixture. Toss until well coated. Cover and chill 1 to 2 hours before serving.

Tuna Chicken Salad

Mary Faught Shannon

1 can tuna
1 can boned chicken
6 chopped boiled eggs
1 medium onion, chopped
1 cup mayonnaise

1 cup pecans
1 Tbsp. parsley
1 tsp. celery seed
Pepper to taste

Combine all ingredients. Serve chilled.

Spanish Rice Salad

Marie Kelly, our neighbor on Holder Road

2 lbs. ground beef
1 chopped onion
1 can tomato paste
1 tsp. chili powder
1 tsp. salt

1 can tomato sauce
3 cans water
1 tsp. cumin powder
1 tsp. oregano
 $\frac{1}{2}$ to $\frac{3}{4}$ cup Minute Rice

Brown ground beef with onion. Add other ingredients and simmer about 10 minutes. Add Minute Rice. Simmer another few minutes until rice is tender. Put into bowl. Add according to personal taste, a layer of Fritos and cover with meat and rice mixture. Then add shredded Cheddar cheese, cut up lettuce, chopped tomato and olives (optional).

congealed salads

Strawberry Salad

Alice Blair

1 tub Cool Whip
1 can strawberry pie filling
1 can crushed pineapple, drained
1 can Eagle Brand condensed milk

Mix all ingredients together. Pour into serving dish. Refrigerate and serve.

Yum-Yum Salad

Jeanette Sexton Hathorn

1 small box lemon Jell-O	1 cup grated American cheese
$\frac{1}{2}$ cup water	1 cup chopped pecans
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ pint whipping cream, whipped, or
1 small can crushed pineapple with juice	a small container Cool Whip

In small sauce pan, add Jell-O, water, sugar and pineapple. Cook until sugar is dissolved. Pour contents into dish; refrigerate to congeal. (Remember, your dish needs to be big enough for the last 3 ingredients.)

When mixture has started to congeal, add cheese, nuts and fold in whipped cream. Then return to refrigerator until mixture has completely congealed.

Comments: This is my daughter's favorite!

Lemon Jell-O Salad

Marie Kelly

Mix 1 package lemon Jell-O as directed. Chill. When beginning to set, add 2 carrots, grated, 1 8-oz. can crushed pineapple, drained, a few maraschino cherries, and 1 8-oz. package cream cheese that has been mashed with a fork. After mixing these into Jell-O, whip $\frac{1}{2}$ pint whipping cream; fold into Jell-O mixture and allow to set. Nuts may be added if desired.

Fruit Salad

Recipe from Mattie Lou Frazier
Submitted by Evelyn Faught

2 cans chunky fruit
1 large can pineapple chunks or tidbits, drained
3 bananas, chunked
3 Tbsp. Tang powdered drink mix, sprinkled to coat fruit
Add 1 small package of vanilla instant pudding mix. Mix well and let stand in refrigerator for a few hours before serving.

Champagne Frozen Salad

Evelyn Faught

1 8-oz. cream cheese
¾ cup sugar
1 large can crushed pineapple, drained
1 8-oz. frozen strawberries

2 bananas, thinly sliced
1 cup chopped nuts
1 8-oz. container Cool Whip

Mix cream cheese and sugar. Fold in remaining ingredients and pour into pyrex dish or muffin paper cups and freeze.

Comments: This recipe came from my manager at Sears. I have enjoyed it for over 23 years.

Strawberry Pretzel Salad

Evelyn Faught, Janell Jordan

2 cups crushed pretzels
¾ cup (1 ½ sticks) margarine, melted
¼ cup sugar
1 pkg. (8 oz.) cream cheese, softened
1 cup confectioners' sugar

2 cups non-dairy whipped topping
1 pkg. (6 oz.) strawberry gelatin
2 cups boiling water
2 pkgs.(10 oz. each) frozen
strawberries, thawed and sliced

Mix crushed pretzels with melted margarine and ¼ cup sugar. Pat into a greased 9 x 13-inch baking pan. Bake at 350 degrees for 10 minutes; cool. Beat cream cheese and confectioners' sugar until smooth; fold in whipped topping. Spread cream cheese mixture over pretzel crust; chill. Dissolve gelatin in boiling water and let stand until cool; add strawberries and chill until partially set. Pour gelatin mixture over cream cheese layer. Chill until firm. Cut into squares and serve on lettuce leaves. Makes 12 to 15 servings.

Coca Cola Salad

Recipe from Johnnie B. Faught, Evelyn's mother-in-law
Submitted by Evelyn Faught

In a saucepan combine 2 packages Cherry Jell-O dissolved with the juice from a can of pie cherries and the juice from a small can of crushed pineapple and water to measure 2 cups. Heat until dissolved. After this mixture has cooled, pour in one 12-oz. can Coca Cola. Chill to the consistency of egg whites. Add cherries that have been coarsely chopped, pineapple and nuts. Pour into mold, or pyrex dish and cut into squares.

Congealed Lime Salad

Velta Yarbrough

1 large box lime Jell-O
1 (8 oz.) package cream cheese

1 cup crushed pineapple
1 cup chopped pecans

Cream dry Jell-O and the cream cheese together. Add 1 ½ cups hot water; blend well. Add 1 cup cold water and pineapple. Stir in nuts; chill.

Pineapple Mandarin Salad

Recipe from Ruby Lyon Downe
Submitted by Darlene Downe

1 pkg. lemon gelatin
Hot water plus pineapple juice to make 2 cups
2 Tbsp. vinegar
8 large marshmallows
1 large can crushed pineapple, drained (reserve juice)

1 envelope Dream Whip (whipped as directed, or substitute whipped topping)
1 can Mandarin oranges, diced

Dissolve lemon gelatin in 2 cups of hot water/pineapple juice with vinegar. Add marshmallows and stir until dissolved. Let set until almost congealed, then stir/whip mixture. Add whipped topping, pineapple and Mandarin oranges. Refrigerate. This makes a large amount but keeps for days.

Nannie's Congealed Salad

Evelyn Faught

1 (3 oz.) cream cheese
1 small package lime gelatin
1 cup hot water
1 small can crushed pineapple (flat can)

1 (8 oz.) Cool Whip
1 cup chopped pecans
 $\frac{3}{4}$ cup sugar

Place cream cheese, lime gelatin, sugar, hot water and pineapple in sauce pan and cook over low flame until cream cheese melts. Let mixture cool and partially set. Add Cool Whip to mixture. Add pecans and a touch of green food coloring if desired, and pour into a mold.

Grandma's Gelatin Fruit Salad

Evelyn Faught

2 cups boiling water, divided
1 package (3 oz.) lemon gelatin
2 cups ice cubes, divided
1 package (3 oz.) orange gelatin
1 can (20 oz.) crushed pineapple, liquid drained and reserved

2 cups miniature marshmallows
3 large bananas, sliced
 $\frac{1}{2}$ cup shredded cheddar cheese

Cooked Salad Dressing:

1 cup reserved pineapple juice
 $\frac{1}{2}$ cup sugar
1 Tbsp. butter or margarine

1 egg, beaten
2 Tbsp. cornstarch
1 cup whipped topping

In a mixing bowl, combine 1 cup water and lemon gelatin. Add 1 cup ice cubes, stirring until melted. Add pineapple. Pour into a 9 x 13-inch baking dish; refrigerate until set. Repeat with orange gelatin, remaining water and ice. Stir in marshmallows. Pour over lemon layer; refrigerate until set. For dressing, combine pineapple juice, sugar, egg, cornstarch and butter in a saucepan. Cook over medium heat, stirring constantly, until thickened. Cover and refrigerate overnight. The next day, arrange bananas over gelatin. Combine dressing with whipped topping; spread over bananas. Sprinkle with cheese. Yields 12 to 15 servings.

Congealed Salad

Annie Faught

Submitted by Anna Quay Faught Sandstrum

1 small pkg. cream cheese
1 package (3 oz.) lime gelatin
1 cup water
1 can (15.25 oz.) crushed pineapple with juice

1 cup whipping cream, whipped
 $\frac{3}{4}$ cup sugar
1 cup chopped pecans

Mix gelatin and 1 cup hot water, then put in the cream cheese and pineapple. Let boil to melt cream cheese. Let cool. Add whipped cream, sugar and pecans. Put in covered dish in refrigerator for a few hours to gel. May be made the day before serving. Very tasty.

Frozen Salad

Brenda Faught Jones

1 package (3 oz.) cream cheese
3 bananas, sliced
 $\frac{1}{2}$ cup sugar

1 large container Cool Whip
1 package (10 oz.) strawberries
1 small can pineapple with juice

Mix cream cheese, sugar and Cool Whip and blend. Add remaining ingredients and stir. Pour into long baking dish and freeze. May be served frozen or partially thawed.

Lemon Jell-O TreatRecipe from Patsy Hunter Bragg
Submitted by Sandra Kirby

1 small package lemon gelatin
3 bananas, sliced
1 tall can crushed pineapple, drained, reserve juice
2 cups small marshmallows
Grated cheese

1 cup pineapple juice
 $\frac{1}{2}$ cup sugar
1 egg, well-beaten
Cool Whip

Mix gelatin by package directions, add bananas and drained pineapple. Add marshmallows and pour into a 2-quart pan to set. Cook pineapple juice, sugar and egg until thick. Let cool. Mix Cool Whip (2 to 2 $\frac{1}{2}$ cups) into sauce. Spread sauce over set gelatin. Sprinkle with cheese (optional). Let chill.

Comments: My mother made this at the holidays.

Cherry Salad

Sandra Kirby

1 can cherry pie filling
1 large can crushed pineapple, drained
1 can Eagle Brand sweetened condensed milk

8 oz. Cool Whip
1 cup chopped pecans

Mix and refrigerate.

Cranberry Dessert

Ruth Lyles Faught

1 can (16 oz.) crushed pineapple, drained

1 can cranberry sauce, cut in small pieces, or mashed with a fork

1 can sweetened condensed milk – can use fat free

1 large Cool Whip

A few drops red food coloring

Combine all ingredients, stir well, and add a few drops of red food coloring to make it pink. Refrigerate before serving.

Comments: This is a favorite that Mother and I like to make together. Susan Faught Stewart

Easy Orange Jell-O Dessert

Susan Faught Stewart

1 large container of small curd cottage cheese, drained (can use fat free)

1 large Cool Whip – can use fat free or light

1 small box of orange Jell-O gelatin – can use sugar free

1 large can mandarin oranges, drained

Mix Jell-O, cottage cheese, and mandarin oranges together until well blended. Add Cool Whip and refrigerate.

Fruit & vegetable salads

Laura Bea Ridlon's Broccoli Salad

Vicki Simmons Parsons

2 bunches broccoli, finely chopped
½ pound crisp-cooked bacon, crumbled
Dressing – recipe follows

1 small red onion, chopped
½ cup golden raisins

Do not cook broccoli; chop only the tender stems, discard the tough stalks. Mix broccoli, onion, bacon, and raisins in salad bowl. Toss with dressing just before serving.

Dressing:

1 cup mayonnaise
2 tablespoons vinegar

½ cup granulated sugar

Combine ingredients with mixer, blender, or wire whisk. Allow sugar to dissolve, then stir well before adding to broccoli mixture. Refrigerate until serving time.

Chinese Cole Slaw

Vicki Simmons Parsons

Salad:

2 packages shredded broccoli or cabbage
2 packages Ramen Noodles – Oriental flavor
½ cup sliced almonds
1 Tbsp. butter
1 Tbsp. vegetable oil
1 Tbsp. sesame seeds
6 green onions, sliced

Dressing:

1 Tbsp. soy sauce
6 Tbsp. white vinegar
½ cup vegetable oil
½ cup sugar or Splenda
2 seasoning packets from Oriental
flavored Ramen Noodles

Melt butter and 1 Tbsp. oil in pan. Brown broken noodles, almonds and sesame seeds. Cool to room temperature. To make dressing, mix soy sauce, vinegar, ½ cup vegetable oil, sugar and seasoning packets. Immediately before serving, mix cabbage or broccoli and browned noodle mixture. Top with dressing. Yield: 8 servings.

Strawberry Spinach Salad

Salad:

$\frac{1}{4}$ cup sliced natural almonds, toasted
8 ounces (1 $\frac{1}{2}$ cups) strawberries, hulled and sliced
 $\frac{1}{2}$ medium cucumber, sliced and cut in half
 $\frac{1}{4}$ small red onion, sliced into thin wedges
4 oz. Feta cheese

Vicki Simmons Parsons

Dressing:

1 lemon
2 Tbsp. white wine vinegar
 $\frac{1}{3}$ cup sugar (or Splenda)
1 Tbsp. vegetable oil
1 tsp. poppy seeds

1. For dressing, zest lemon to measure $\frac{1}{2}$ teaspoon zest. Juice lemon to measure 2 tablespoons lemon juice. Combine zest, juice, vinegar, sugar, oil and poppy seeds. Whisk together until well blended. Cover. Refrigerate until ready to use.
2. Prepare strawberries. Half cucumber lengthwise. Remove seeds and slice crosswise. Slice onion into thin wedges.
3. Place spinach in large serving bowl; add strawberries, cucumber and onion. Whisk dressing; pour over salad, gently tossing to coat. Sprinkle with toasted almonds. Serve immediately. Yield: 10 servings.

Cornbread Salad

Janell Jordan

1 8.5-oz. package cornbread mix
1 envelope ranch-style dressing mix
1 cup sour cream
1 cup mayonnaise
 $\frac{1}{2}$ cup green pepper, chopped
 $\frac{1}{2}$ cup sweet red pepper, chopped

$\frac{1}{2}$ cup onion, chopped
3 large tomatoes, chopped
1 16-oz. can pinto beans, drained
2 cups fresh, or frozen, corn
2 cups Cheddar cheese, shredded
10 slices cooked bacon, crumbled

Bake cornbread mix according to package directions and crumble. Combine ranch-style dressing mix, sour cream and mayonnaise in a small bowl. In another bowl, mix together peppers, onion, tomatoes, pinto beans and corn. In a 3 quart salad bowl, layer $\frac{1}{2}$ of the cornbread, $\frac{1}{2}$ of the vegetables, $\frac{1}{2}$ of the cheese, $\frac{1}{2}$ of the bacon and $\frac{1}{2}$ of the dressing. Repeat layers with remaining ingredients. Cover and store in refrigerator until ready to serve.

Pea Salad

Janell Jordan

Cauliflower – 1 head for large salad
Frozen sweet peas – 16 oz. for large salad
Celery as desired
Green onion as desired
Smoke House Almonds – 12-oz. for large salad
Hidden Valley Ranch Dressing

Section cauliflower florets. Add chopped celery, green onion, frozen peas and almonds. Toss to desired consistency with dressing. Chill.

Salad

Janell Jordan

1 head Romaine lettuce
Fresh broccoli, 1 or 2 bunches
3 green onions, chopped
Fresh cherry tomatoes

4 Tbsp. butter
1 cup walnuts
1 pkg. Ramin noodles (no seasoning)

Combine all of the above, and pour salad dressing over and toss.

Dressing:

$\frac{3}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup red wine vinegar

1 cup sugar
1 Tbsp. soy sauce

Sweet and Sour Cold Slaw

Salad:

1 small head cabbage, shredded
1 small onion, chopped
 $\frac{1}{2}$ to 1 cup toasted sliced almonds
 $\frac{1}{4}$ cup toasted sesame seed
1 can chow mien noodles

Isla Sue Faught Rowe
Daughter of John Donald & Lucy Faught

Sweet and Sour Dressing:

1 cup salad oil
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{2}$ cup sugar
1 tsp. salt
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. paprika
1 Tbsp. onion
1 small clove garlic

Mix cabbage and onion. Just before serving, add seeds, nuts and noodles. Dress and toss. I serve this on picnics.

For the dressing, put garlic, onion, seasonings in blender and blend. Add sugar and vinegar. Blend a few seconds. Add oil slowly. This dressing is good on many tossed salads. Adjust seasonings to your taste.

Frito Corn Chip Salad

Evelyn Faught

$\frac{1}{2}$ cup chopped purple onion
 $\frac{1}{2}$ cup chopped green bell pepper
 $\frac{1}{2}$ cup chopped red bell pepper
 $\frac{1}{2}$ cup chopped celery
1 10-oz. bag Chili Cheese Fritos

2 cans whole kernel corn, drained
1 $\frac{1}{2}$ cups Cheddar cheese, grated
 $\frac{1}{2}$ cup Miracle Whip
3 Tbsp. ranch dressing

Combine vegetables and cheese. Let stand several hours or over night. Combine Miracle Whip and ranch dressing. Add the dressing. When ready to serve, add Fritos.

My Mother's Northern Italian Artichoke Salad

Karen Melloan

½ clove garlic, minced fresh garlic
2 cans artichoke hearts, drained and sliced
1 can sliced water chestnuts
8 to 10 fresh mushrooms, sliced
6 chopped green onions

Dressing:
6 Tbsp. olive oil
3 Tbsp. salad vinegar
1 ½ tsp. salt
½ cup mayonnaise

Mix all ingredients well. Pour and mix dressing over all. Chill at least 1 ½ hours. Serves 6 to 8 people.

Fresh Broccoli Salad

Mary Faught Shannon, Daughter of
John Donald and Lucy Faught

4 cups raw broccoli flowerets
10 slices bacon, cooked crisp and crumbled
¾ cup raisins
¾ cup sunflower seeds

1 cup mayonnaise
1 Tbsp. vinegar
3 Tbsp. sugar

Toss together salad ingredients. Mix mayonnaise, vinegar and sugar for the dressing. Add to salad and toss.

Easy Black Bean Salad

Recipe from Sandra Pritchard Bauer
Submitted by Jackie Koon, her daughter

1 15-oz. can black beans, rinsed and drained
1 16-oz. can summer corn, rinsed and drained
1 7-oz. can chopped green chilies with liquid
1 red bell pepper, diced small
1 small purple onion, diced small
3 Tbsp. cilantro, chopped fine
Juice of 1 lime
1 tsp. chili powder
1 tsp. garlic powder

Combine all ingredients and serve cold. Makes 8 to 10 servings.

Comments: This is also great as a dip with tortilla chips or served over fish. Try adding chopped mango.

Sauerkraut Salad

Kathryn Gibbs

½ cup vinegar
1 ½ cups sugar
1 tsp. salt
1 can (#2 ½) sauerkraut, drained (reserve juice)

1 cup green pepper, diced
1 cup red pepper, diced
1 cup celery, diced

Boil vinegar, sugar, salt and sauerkraut juice for 9 minutes. Pour over remaining ingredients and mix.
Cool and refrigerate. Serves 8.

Marilyn's Hot Baked Fruit Salad

Yvonne A. Jenkins, Argyle

1 can pineapple chunks
1 can pears
1 can sliced peaches

1 jar apple rings (optional)
1 jar Bing cherries

Drain all fruits. Pat dry on paper towels. Arrange in a large baking dish.

Sauce: ½ cup butter 2 Tbsp. flour
 ½ cup sugar 1 cup sherry

Combine all sauce ingredients. Cook over low heat, stirring until thick. Pour over fruit and refrigerate overnight. Bake 30 minutes at 350 degrees. Serve hot.

Banana Medley

Kathryn Gibbs

¾ cup granulated sugar
1 banana, mashed
2 cups dairy sour cream
1 can (16 oz.) sliced cling peaches, drained
1 can (20 oz.) crushed pineapple, with juice

½ cup coarsely chopped pecans
¾ cup halved maraschino cherries
¼ cup cherry juice

Mix all ingredients until thoroughly blended. Pour mixture into an 8-cup oiled mold and freeze at least 3 hours or until firm. Unmold and let stand about 20 minutes at room temperature before serving. Decorate with whipped cream and more well drained cling peaches.

Soups and Stews

Hamburger Soup

Shirley Rogers

1 lb. Hamburger, cooked and drained
1 can Rotel tomatoes and green chilies
1 can Ranch Style beans

1 can minestrone soup
1 can Swanson beef broth
½ cup water

Combine and let simmer for 15 minutes.

Jean's Stew

Recipe from Jean Young
Submitted by Robin L-S Young

1 roast
3 small potatoes, peeled and cut
1 can sweet peas
1 can (28 oz.) diced tomatoes

4 big carrots, cut
2 large celery stalks, cut
1 can V-8 Juice
1 can green beans

Season with salt, pepper, garlic salt, onion salt, or basil to desired taste. Put it all in a pot and cook it on low heat for at least 2 hours.

Comments: Back when I was Mayor of Northlake, on Tuesdays I would be up at the town hall from early morning till dark. Jean would make a pot of stew and let it slow cook all day so when I got home, Jack and I would have a warm supper waiting. It's amazing what a warm cup of soup can do.

Robin's Oven Beef Stew/Crock Pot Stew

Recipe from Robin Weddle
Submitted by Tammie Wright

2 lb. Beef stew meat, cut in cubes
1 can (16 oz.) tomatoes, undrained, cut up
1 can (14 oz.) beef broth
1 cup red wine
5 to 6 potatoes, peeled and cubed
1 cup chopped onion
1 cup chopped celery

4 carrots, cut in small pieces
1 Tbsp. Worcestershire Sauce
1 tsp. salt
1 tsp. marjoram
½ tsp. garlic powder
½ tsp. pepper
2 Tbsp. flour

Crock Pot Stew Directions:

Place vegetables in bottom of pot. Add remaining ingredients, **except** flour. Cook all day on low heat. About ½ hour before serving, make a paste with the flour and broth from stew. Stir into the stew. Cook until smooth.

Oven Stew Directions:

Place all ingredients in a pan. Cook at 250 degrees for 5 hours or until meat and vegetables are tender.

Smoked Sausage and Bean Soup

Amy Donoho

1 tsp. minced onion
1 tsp. bottled minced garlic
2 Tbsp. butter or margarine
6 cups water
2 cups chopped potatoes
1 lb. Fully cooked smoked sausage

1 can (15 oz.) red kidney beans
1 tsp. or 1 cube beef bullion
2 cups chopped cabbage
 $\frac{1}{4}$ cup ketchup
3 Tbsp. vinegar

Rinse and drain red kidney beans. Add first 8 ingredients to a crock-pot and cook on low for 6 to 8 hours. One hour prior to serving, add cabbage, ketchup and vinegar. Increase to heat to high. Enjoy!

Spanish Collard/Bean Soup

Star Montague

Olive oil
1 medium onion
3 or 4 cloves garlic
4 links of Italian sausages (cut in bite-sized pieces)
2 or 3 cups diced ham
4 cans northern beans or navy beans
2 cans collard greens

1 can tomato sauce
 $\frac{1}{2}$ tsp. oregano
2 or 3 bay leaves
3 to 4 diced potatoes
Water (about 2 cups)
Salt & pepper to taste

In a large pot, pour olive oil enough to cover bottom of pot. Add cut up onion, garlic, sausages, ham and diced potatoes. Sauté until onions and meat are almost brown. Pour in the rest of the ingredients and cook on low to medium for an hour, or until soup thickens. Serve over rice.

“Great Soup”

Velta Yarbrough

2 lb. Lean hamburger, browned and drained
3 can Progresso Minestrone soup
1 can Ranch Style Beans

1 can diced Rotel tomatoes
1 medium jar mild picante sauce
1/3 cup dry macaroni

Brown meat; drain well and set aside. Empty the soup, beans, tomatoes and picante sauce in crock-pot. Stir in meat. Add salt and pepper to taste. Heat on high until thoroughly hot. Serve with cornbread.

Brunswick Stew

Recipe from Julia Mae Gunnells
Submitted by John & Earline Gunnells

4 to 5 chicken breasts, cooked tender and shredded
2 lb. Hamburger, browned
2 to 3 onions, chopped
2 cans (8 oz. each) chopped tomatoes
1 can (16 oz.) cream corn

2 can (8 oz. each) shoe peg corn
½ cup Worcestershire sauce
1 bottle (14 oz.) Heinz Ketchup
1 tsp. salt
1 tsp. pepper

Combine all ingredients. Cook in crock-pot on low for 4 to 6 hours, or simmer in a large pot on stovetop for 1 hour. Add water as necessary. Freezes well. Serve with your favorite cornbread or rolls.

Comments: This recipe is John's Grandmother's from Anniston, Alabama. This recipe is a Southern tradition to have a hearty soup served in the fall and winter.

Pasta Fagioli Soup

Kaye Wheatley

¾ lb. Italian sausage links, casings removed, crumbled
1 medium onion, chopped
1 garlic clove, minced
3 cups water
1 can (15 ½ oz.) great northern beans, drained and rinsed
1 can (14 ½ oz.) diced tomatoes, undrained
1 can (14 ½ oz.) reduced sodium chicken broth
1 cup cooked elbow macaroni
¼ tsp. pepper
1 ½ cups fresh spinach leaves, cut into strips
Shredded Parmesan cheese

In a large saucepan, cook sausage over medium heat until no longer pink; drain and set aside. In the same pan, sauté onion in oil until tender. Add garlic; sauté 1 minute longer. Add the water, beans, tomatoes, broth, macaroni and pepper; bring to a boil. Cook, uncovered, for 8 to 10 minutes or until macaroni is tender. Reduce heat to low; stir in sausage and spinach. Cook 2 to 3 minutes or until spinach is wilted. Garnish with Parmesan cheese. 4 to 6 servings.

Vicki's Potato Soup

Vicki Parsons

6 medium to large red potatoes, cut in $\frac{1}{2}$ inch cubes
1 tsp. salt
1 large onion, chopped
12 to 16 ounces Velveta, sliced
1 cup milk

1 lb. Smoked sausage, preferably
Nemecek brand from West
2 Tbsp. butter
Garlic pepper

Cover cubed potatoes with water in a large saucepan. Add salt and cook until tender. Melt 2 tablespoons butter in a small skillet; add chopped onion and cook until just clear. Do not overcook. Microwave sausage, or boil in water to reduce fat; slice into bite-sized pieces. Drain off about 2/3 of the potato water. Add onion and smoked sausage to potatoes. Stir in Velveta slices until melted. Add 1 cup milk and garlic pepper to taste. Serve with crackers or bread.

Pasta Fagioli Soup – Quick Version

Kaye Wheatley

1 lb. Ground beef
1 large onion, diced
2 carrots, diced
Celery salt, garlic powder, and pepper to taste
2 can Ranch-Style beans, drained

2 cans Veg-All, drained
2 can Minestrone soup, any brand
1 can Rotel Tomatoes w/green chilies
1 can diced tomatoes
8 oz. cooked elbow macaroni

In a large Dutch oven, brown hamburger and onion; drain. Add carrot and cook 2 to 3 minutes. Season with celery salt, garlic powder and pepper to taste. Add remaining ingredients, except cheese. Stir together and simmer until hot.

Variations and helpful hints:

Use all Rotels or all diced tomatoes to add or decrease spice, your choice.

Add some tomato juice or beef broth to make it souper.

vegetables

Pantry Shelf Baked Beans

Susan Faught Stewart

2 regular cans pork and beans

1 cup catsup

1 medium onion, chopped

¾ cup brown sugar

1 cup Coca Cola, Dr. Pepper or Mr. Pibb

Combine above ingredients and bake uncovered in 300-degree oven for about 1 ½ hours.

Razorback Beans

Tammie Wright

1 pkg. (16 oz.) dried pinto beans

1 tsp. salt

1 lb. Ground beef

1 tsp. chili powder

1 medium onion, chopped

½ tsp. cumin seeds

1 can (16 oz.) whole tomatoes with juice

½ tsp. dried whole oregano

1 can (4 oz.) chopped green chilies, drained

½ tsp. garlic salt

1 can (4 oz.) taco sauce

½ tsp. pepper

Sort and wash beans. Place in a large Dutch oven. Cover with water 2 inches above beans and bring to a boil. Cook 2 minutes. Remove beans from heat. Cover and let soak 1 hour. Drain beans; cover with water. Bring to a boil; cover, reduce heat, and simmer 1 hour or until beans are tender. Drain and save 2 cups liquid from beans; discard remaining liquid. Combine ground beef and onion in a skillet; cook until beef is browned, stirring to crumble. Add beef mixture and remaining ingredients to beans. Bring to a boil; cover and reduce heat. Simmer 1 hour and 15 minutes. Add additional water if needed.

Serves 8 to 10. *This recipe is great in a crock-pot.*

Broccoli Rice Casserole

Tammie Wright

1 stick margarine

1 can cream of chicken soup

1 cup diced celery

1 small jar Cheez Whiz

1 cup diced onion

1 pkg. chopped broccoli, thawed

1 can cream of mushroom soup

2 cups pre-cooked minute rice

Combine first 3 ingredients in a large skillet. Sauté until tender. Stir in the remaining ingredients. Stir until creamy. Pour into a baking dish. Bake at 325 degrees for approximately 45 minutes or until hot and bubbly.

Broccoli Cornbread

Terri Roach McNutt

2 boxes Jiffy cornbread mix

3 eggs

1 small carton cottage cheese

1 large onion

1 pkg. chopped frozen broccoli

1 ½ sticks oleo

Mix and pour in a 9 x 13-inch dish. Pour melted oleo over top. Bake at 350 degrees for 1 hour.

Corn Casserole

Tillie Hall Gibbs

1 stick butter
¾ cup chopped green pepper
1/3 cup chopped onion
3 eggs

17 oz. can whole kernel corn, undrained
17 oz. can cream style corn
1 box Jiffy 8 ½ oz. corn muffin mix

Microwave butter, green pepper and onion until soft. Beat 3 eggs. Add corn and corn muffin mix. Mix all together and put in buttered casserole. Top with 1 cup grated Cheddar cheese. Bake at 350 degrees for 55 to 60 minutes.

Corn Casserole

Recipe from Joyce Parker Kirby
Submitted by Sandra Bragg Kirby

1 can whole kernel corn
1 can cream-style corn
2 tsp. garlic salt
2 eggs, beaten
½ cup sugar

¾ cup cornmeal
6 Tbsp. corn oil
3 jalapeño peppers, chopped
2 cups shredded cheddar cheese

Mix all together, except cheese. Pour half mixture in dish, sprinkle with 1 cup cheese. Pour other half of batter and sprinkle with remainder of cheese. Bake at 350 degrees for 1 hour.

This was always good at the holidays or anytime you had to take a dish somewhere. A bib family favorite!

Green Chili Corn

Janell Jordan

Stir together: 1 stick butter, melted
1 pkg. (8 oz.) cream cheese
Add: 1 bag (16 oz.) frozen whole kernel corn
1 can chopped green chilies
Simmer until corn is cooked. Serve hot.

Green Chili Corn

Evelyn Faught

1 pkg. (8 oz.) cream cheese
2 Tbsp. oleo
2 cans whole kernel corn, drained
1 can (4 oz.) chopped green chilies

¼ tsp. salt
¼ tsp. garlic salt
¼ cup milk

Soften cream cheese and oleo and blend. Add other ingredients and pour into a greased pyrex casserole. Bake 25 minutes at 350 degrees.

Eggplant Casserole (Wyatt's Cafeteria)

Ruth Lyles Faught

1 lb. Eggplant	½ tsp. pepper
2 eggs, slightly beaten	¼ cup chopped celery
4 slices breadcrumbs	¼ tsp. sage
1 Tbsp. pimento	¼ cup chopped onion
1 cup evaporated milk	1 ½ cup cheddar cheese
1 tsp. salt	¼ cup green pepper, chopped
¼ cup whole milk	½ stick butter or oleo

Soak breadcrumbs in milk. Sauté green pepper, celery and onion in butter until tender. Peel and boil eggplant until nearly tender. Drain well and cut up. Mix breadcrumbs, eggplant and sautéed vegetables. Add eggs, pimentos and seasonings. Blend well. Place in greased 9 x 13-inch casserole. Top with grated cheese. Bake at 350 degrees until lightly browned.

Green Bean Casserole

Tillie Hall Gibbs

3 cans whole green beans	1 cup milk
1 can cream of mushroom soup	American cheese grated
4 Tbsp. flour	Corn Flakes
4 Tbsp. butter	Garlic salt
1 Tbsp. chili powder	

Cook green beans with garlic salt for 20 minutes. Drain. Pour into casserole. Cover with sauce made from all other ingredients. Top with crushed corn flakes. Bake in 350-degree oven for 30 minutes.

Hominy Casserole

Janell Jordan

2 cans (15.5 oz. each) yellow or white hominy, drained
1 can (4 oz.) green chilies
½ cup grated onion
8 oz. low-fat sour cream
1 ½ cups grated sharp cheddar cheese
6 strips bacon, cooked crisp and crumbled
Salt and pepper to taste

Preheat oven to 350 degrees. Combine all ingredients, except cheese, and spoon into a lightly greased 8 x 8-inch casserole dish. Sprinkle with cheese evenly over the top. Cover with foil and bake for 20 minutes. Remove foil and bake an additional 10 minutes, until golden and bubbly.

Note: This hearty dish can be made lower in fat by using half the suggested amount of cheese, using non-fat sour cream, and eliminating the bacon.

Hominy Grits

Aunt Jo Florance

4 cups boiling water
2 tsp. salt

1 cup hominy grits
2 Tbsp. butter

Stir hominy grits slowly into 4 cups boiling salted water and cook until thickened, stirring constantly. Pour into greased casserole, dot with butter and bake in moderate oven, 325 degrees, for 45 minutes. Serve hot with butter or gravy as desired.

Potato/Spinach Casserole

Evelyn Faught

6 to 8 large potatoes, peeled, cooked and mashed
1 cup (8 oz.) sour cream
2 tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 Tbsp. chopped chives or green onion tops

$\frac{1}{4}$ cup butter or margarine
1 pkg. (10 oz.) frozen chopped spinach,
thawed and well drained
1 cup (4 oz.) shredded cheddar cheese

In a large bowl, combine all ingredients except cheese. Spoon into a greased 2-quart casserole. Bake, uncovered, at 400 degrees for 15 minutes. Top with cheese and bake 5 minutes longer. Serves 6 to 8.

Tater Tot Casserole

Terri Roach McNutt

2 $\frac{1}{2}$ cups frozen tater tots
1 $\frac{1}{2}$ pounds ground meat, browned and drained
1 cup chopped onion, sautéed in butter
1 can cream of chicken soup

1 can water
1 jar (8 oz.) mild Mexican Cheez Whiz
Salt
Pepper

Put tater tots in a large baking dish. Pour meat and onion over tater tots. Heat soup, water and cheese. Pour over meat and onions. Bake 30 minutes at 350 degrees until bubbly.

Sweet Potato Casserole

Evelyn Faught

3 cups cooked mashed sweet potatoes
 $\frac{3}{4}$ stick margarine
1 $\frac{1}{2}$ cups evaporated milk
 $\frac{3}{4}$ cup white sugar

2 eggs
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon

Mix and bake 15 minutes at 400 degrees. Mix topping ingredients and sprinkle over casserole. Bake another 15 minutes.

Topping: 1 cup crushed corn flakes
 $\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ cup chopped pecans
 $\frac{3}{4}$ stick margarine, melted

Sweet Potato Soufflé

Recipe from Joyce Parker Kirby
Submitted by Sandra Kirby

3 cups sweet potatoes, mashed
1 cup sugar
 $\frac{1}{2}$ tsp. salt
1/3 stick butter, melted

2 eggs, beaten
 $\frac{1}{2}$ cup evaporated milk
1 tsp. vanilla

Mix all ingredients together. Pour into casserole dish. Mix topping ingredients together and sprinkle over top of sweet potatoes. Bake at 350 degrees for 30 to 35 minutes.

Topping: 1/3 stick butter, melted
 1 cup brown sugar
 1 cup nuts, chopped

Squash Casserole

Janell Jordan

3 cups zucchini or yellow squash, sliced
 $\frac{1}{4}$ cup onion, chopped
4 Tbsp. margarine
2 eggs, beaten
 $\frac{1}{4}$ cup milk

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 cup sharp cheese, grated
1 cup Ritz cracker crumbs

Preheat oven to 350 degrees. Sauté squash and onions with the margarine until tender. Drain. Add remaining ingredients, except cheese and crackers. Spoon into a 9 x 13-inch casserole dish and top with cheese and crackers. Bake for 20 minutes.

Squash Casserole

Evelyn Faught

1 cup oleo
1 large pkg. Pepperidge Farm Herb Stuffing Mix
3 cups mashed cooked yellow squash
1 can cream of chicken soup
1 cup sour cream

1 large onion, grated
3 large carrots, grated fine
1 cup grated hard cheese (American)
Salt and pepper to taste

Melt oleo in skillet and pour in the stuffing mix, stirring until all is coated. Mix all other ingredients and add $\frac{1}{2}$ of the stuffing mix to this, reserving the other half for topping. Pour into a 9 x 13-inch greased Pyrex casserole. Put on topping and bake at 350 degrees for 45 to 55 minutes.

Fried Green Tomatoes

Wanda Gibbs Finley

3 large green tomatoes, cored
¾ cup unsifted self-rising flour
1 tsp. salt

¼ tsp. pepper
Vegetable oil
1 Tbsp. bacon grease

Cut tomatoes in 3/8-inch slices. On wax paper, mix flour and salt and pepper. Coat tomatoes and let set 15 minutes. In a cast iron skillet, heat bacon grease over medium-high heat. Lightly recoat tomatoes with flour mixture. Brown both sides 3 minutes in oil. Serve hot. Serves 6

Mama's Onion Rings

Yvonne A. Jenkins, Argyle

1 large onion
2 egg yolks
½ cup milk

¾ cup flour
½ tsp. salt

Beat the egg yolks until light. Add milk, flour and salt, beating the ingredients together with an eggbeater. Take the large onion and cut it into slices through the rings, so that each slice will be made up of large number of whole rings. Break the slices up into separate rings. Drop these into a thin batter. Dip out and fry them as you would fry "French-fried Potatoes". Use a frying basket. Each ring looks like a little doughnut. Messy, but well worth the effort.

Susie's Sunflower Potatoes

Patsy Lesley Moncrief

4 potatoes, baked and cooled
1 pinch sea salt
1 pinch cayenne

2 cups mild Cheddar cheese, grated
2 cups cashews
1 cup sunflower seeds

Cut potatoes into 1-inch cubes and place in baking dish. Sprinkle with salt and pepper. Cover with cheese and sprinkle nuts and seeds on top. Bake at 350 degrees until cheese bubbles, about 10 minutes. Then broil for 2 minutes. Serves 4.

Miscellaneous

A Recipe for the Good Life

A heaping cup of Kindness
Two cups of Love and Caring
One cup of Understanding
One cup of Joyful Sharing
A level cup of Patience
One cup of Thoughtful Insight
One cup of Gracious Listening
One cup of Sweet Forgiveness
Mix ingredients together
Toss in Smiles and Laughter
Serve to everyone you know
With Love forever after.

Dill Pickles

Susan Faught Stewart

Boil: 3 quarts water
1 quart vinegar
1 cup salt

Pour mixture over pickles and seal. Allow to stand six weeks.

Pack pickles in jar and add:
1 tsp. dill
1 clove garlic or pinch of garlic salt

Beet Pickles

Recipe from Ruby Lyon Downe
Submitted by Darlene Downe

2 cups sugar
2 cups vinegar
Water plus beet juice to make 2 cups total

1 tsp. allspice
1 Tbsp. cinnamon
1 tsp. cloves

Cook beets. Peel and slice and put into jars. Boil all other ingredients until the sugar is dissolved. Pour over beets in jars and seal or refrigerate.

Pickled Beets

Reba Dot McPherson

Brine: 2 cups water to 1 cup vinegar
1 cup sugar
Pickling spices

Clean and wash beets. Trim green tops leaving 2 to 3 inches. Cover with water and boil until tender. Cool and clean skin and tops off beets. Place beets in a large pot and add enough brine to almost cover beets. Heat thoroughly. Place beets in hot glass jars and cover with brine. Clean tops of jars and place on hot caps and rings.

Sweet and Sour Pickles

Reba Dot McPherson

6 cups cucumbers, sliced	1 ½ cups sugar
1 cup green bell peppers	1 cup white vinegar
1 cup red bell peppers	1 Tbsp. salt
1 cup sliced onions	1 Tbsp. celery seed

Heat vinegar, sugar, salt and celery seed. Pour over mixed vegetables and keep in refrigerator.

Hot Tomato Pickles

Lois Thompson

6 cups sugar	1 gallon chopped onions
¼ lb. Chopped hot peppers	½ gallon vinegar
2 gallons chopped green tomatoes	

Mix all ingredients in large pan and bring to a good boil. Place in sterile jars and seal. Serve with fried fish.

Bread and Milk – one of Frank Faught's favorites

Susan Faught Stewart

1 tall glass of cold milk
2 slices white bread
1 spoon

Many times our dad enjoyed a tall glass of cold milk – always fresh since we had a dairy – with two slices of white bread crumbled up in it. Sometimes he crumbled in cornbread instead. He also loved buttermilk and clabber.

Family Pie

One handful of forgiveness,
One heaping cupful of love,
One full pound of unselfishness.
Mix together smoothly,
With complete faith in God.
Add two tablespoons of wisdom,
Add one teaspoon of Good Nature for flavor.
Then sprinkle generously with thoughtfulness.
This makes a wonderful family pie.
One complete pie will serve any size family.

From Susan Faught Stewart: I found this “recipe” in a box of pictures and letters from my grandmother, Johnnie Brown Faught. This recipe was given to “Nannie” by her sister, Allie Mae Tipton, from Tennessee.

NORTHLAKE 50TH ANNIVERSARY CELEBRATION COOKBOOK



The Town of Northlake • Celebrating 50 years of incorporation • 1960-2010

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