Recipes

"Hen Party" Luncheon

May 8, 2002

Bristow's Hen House

Preface Page

Welcome to our spring "Hen Party Luncheon." This "Hen Party" idea of mine started several years ago at another congregation. The Ladies Class there enjoyed it so much that I felt the Longview Ladies Bible Class would have fun having one also.

Therefore, weeks ago I began researching, cutting out magazine recipes, and going through my own files, to find new recipes for five food categories. Each lady was asked to select one of those recipes (or submit one from her own sources) and prepare it for the luncheon. I knew the majority would do this, and you did! Thank you so much for your cooperation in this endeavor. I feel certain we all will enjoy tasting new recipes and consuming the food that was prepared for the special occasion.

It has certainly been a challenge to complete the cookbook by the time I was to host our luncheon. I thought I had started in plenty of time, but you know how that goes.

When I first started planning the cookbook, it was to be a simple endeavor. But as time passed, the idea was stimulated, so it grew . . . . and grew. At times, I found myself stirring a pot making dinner, and writing down notes to use in the cookbook, all at the same time. So please excuse any errors you may find. I am very grateful for my husband's help. Without his aid and labor on his computer, this book wouldn't have become a reality. I do hope you will enjoy using it for years to come.

This cookbook actually has two main sections. The first section is a collection of the recipes that were either selected or submitted by some of the members of the 2002 Ladies Bible Class. The last section which is my own personal recipes that I have treasured over the years. Some of these recipes include a personal story or comments. Hope you will find enjoyment reading these in your spare time while resting in your easy chair.

It has been a joy to be one of the teachers in this class, to study with the class, and to eat with the class. You have encouraged me in numerous ways.

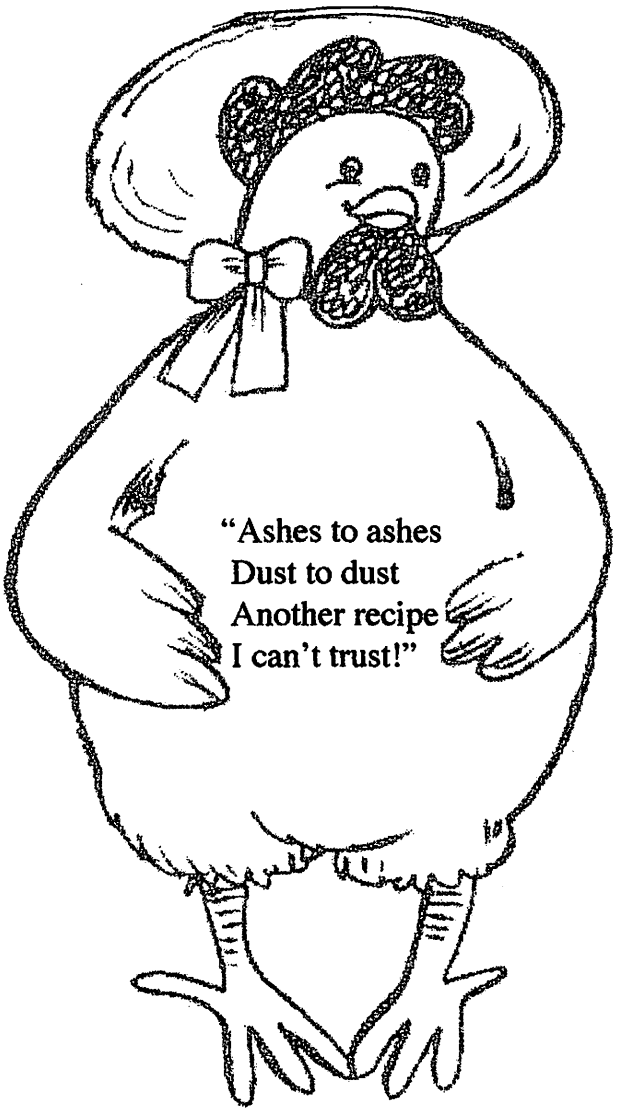
When you use any of these recipes in the future, and your kitchen fills with those great aromas, think of me. Remember all the blessings and joys we have shared together.

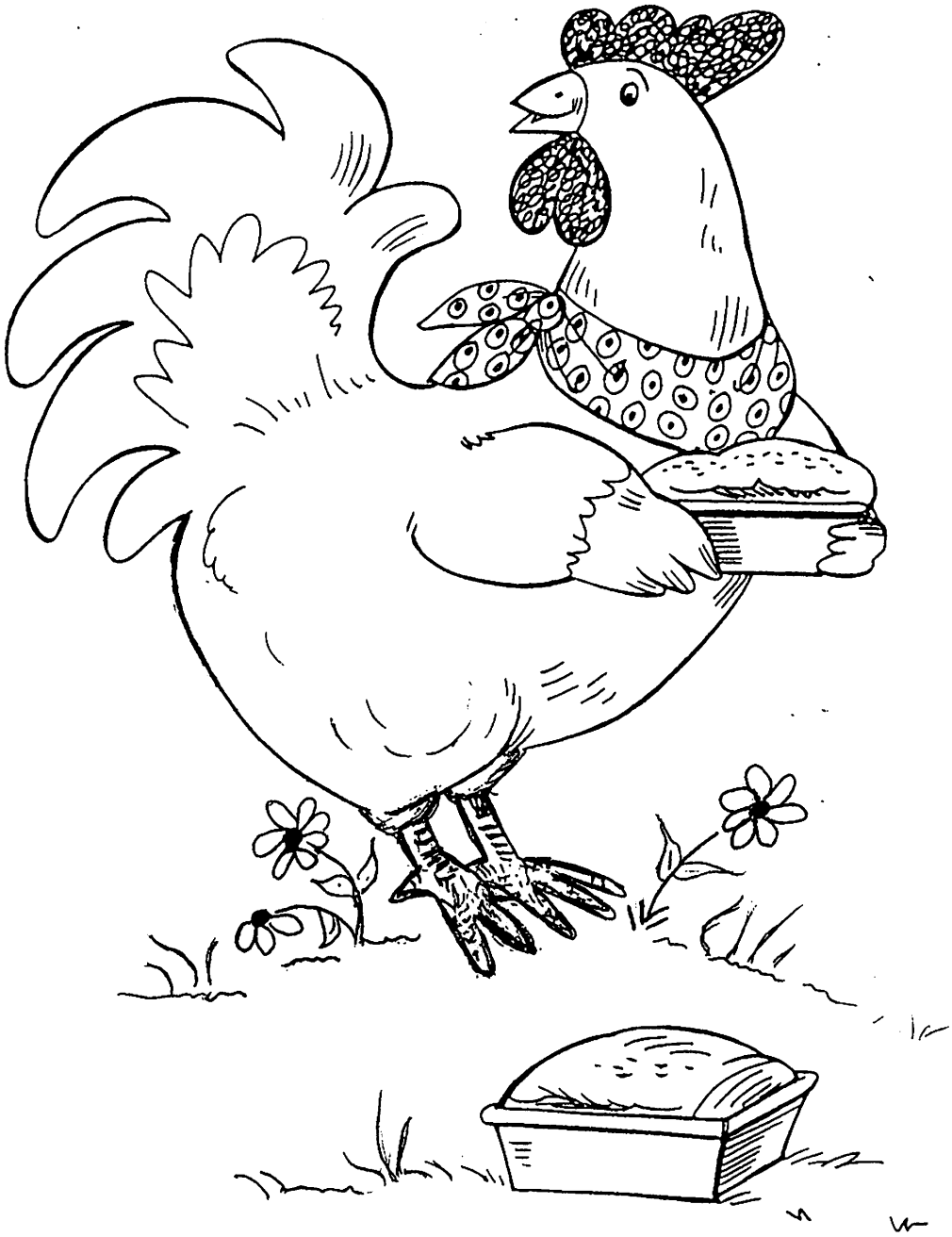
Gwen Bristow
May 8, 2002

Ashes To Ashes

There was a lady who liked to try new recipes. They looked so delicious in the magazines. However, when she tried them, they usually flopped!

She was so embarrassed that she would take the leftovers to her garden before daylight. As she buried it, she would say:





Bread Recipes

Aunt Deia's Easter Bread

1 pkg. active dry yeast
1/2 tsp. sugar
1/2 cup warm water (105° to 115° F)
3 eggs
2/3 cup sugar
1 Tbsp. finely shredded orange peel
1/3 cup orange juice
1/4 cup butter, melted
1/4 cup cooking oil
2 tsp. anise seed
1 tsp. salt
4-1/2 to 5 cups all-purpose flour

Instructions

1. Dissolve yeast and the 1/2 teaspoon sugar in the warm water. Set aside.

2. In a large mixing bowl beat eggs with an electric mixer until frothy; gradually beat in the 2/3 cup sugar. Beat in orange peel, orange juice, melted butter, oil, anise seed, and salt. Beat in 2 cups of the flour and the yeast mixture; beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.

3. Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes).

4. Shape into a ball. Place in a lightly greased bowl, turning once to grease surface.

5. Cover; let rise until double (about 2 hours). Punch dough down; cover and let rest 10 minutes.

6. Press dough evenly into a greased 10-inch tube pan. (Cover; let rise in a warm place until almost double (1-1/2 hours to 1-3/4 hours).

7. Preheat oven too 300° F. Bake bread about 50 minutes or until top and sides are golden brown.

8. Remove from pan; cool on wire rack. Makes 1 loaf (16 slices).

Selected By
–Dorothy Wood

Grilled or Broiled Ranch Bread

Ingredients

1/2 cup softened butter or oleo
1 package (1 oz.) Hidden Valley Original Ranch Dry Salad Dressing Mix
2 loaves French bread

Instructions

1. Combine softened oleo with dry salad dressing mix

2. Slice loaves of bread lengthwise.

3. Spread dressing mix on top of sliced bread.

4. Place bread under broiler (or buttered side down on grill).

5. Broil or grill until crispy and golden brown.

–Selected By
Joyce White


Chicken Recipes
Egg Recipes

Crunchy Chicken Casserole

2 cups stewed, deboned, chopped chicken
1/4 cup chopped onion
1 cup finely diced celery
1 tablespoon butter or oleo
1 - 10-1/2 oz. can cream of mushroom soup
1/3 cup chicken broth
1 to 2 tablespoons soy sauce
Dash of hot pepper sauce
1 can water chestnuts, sliced
1 cup Chow Mein noodles
1/2 cup chopped cashew nuts

Instructions

1. Saute' onion and celery in butter. Add soup and broth, mixing well.

2. Add soy sauce and pepper sauce. Stir in chicken and water chestnuts. Mix well.

3. Pour into greased casserole dish.

4. Bake at 350° for about 20 minutes (or till bubbling). Remove from oven and sprinkle Chow Mein noodles and nuts on top of casserole.

5. Return to oven and bake about 4 - 5 minutes longer. (Watch and don't allow noodles and nuts to get too brown)

Submitted By
-Jean Cherry

Chicken Enchilada Casserole

1 fryer, cooked, deboned and cut into bite sizes
2 cans cream of chicken soup
(or 1 can mushroom soup and 1 can cream of chicken soup)
1 can Ro-tel tomatoes, chopped
1 small can Pet Milk
1 medium onion, chopped
1/2 lb. grated cheddar cheese
1 bag Doritos, crushed

Instructions

1. In a large bowl, mix all ingredients.

2. Spray or grease a large casserole dish.

3. Place all ingredients into dish.

4. Bake at 350° uncovered for 30 - 45 minutes.

Selected By
–Melva Griffin

Poppy Seed Chicken Casserole

2 cups crushed Ritz crackers
2 large canned chicken breasts, drained
2 cans cream of chicken soup
1 - 8oz. sour cream
2 tablespoons poppy seed
1 stick butter or oleo, melted

Instructions

1. Mix butter, crushed crackers, and poppy seeds together. Mix well.

2. Spray casserole dish with Pam. Place 1/2 of the cracker mixture on bottom of dish.

3. In a bowl, mix all other ingredients together. Spoon mixture over cracker crumbs.

4. Sprinkle the remaining cracker crumbs on top of the chicken mixture.

5. Bake at 350° for 30 - 35 minutes or till mixture is bubbling and crumbs lightly browned.

–Submitted By
Helen Williams

Chicken Noodle Poppy Seed Casserole

1 - 8 oz. pk. medium size egg noodles, uncooked
1/2 cup chopped onion
1/4 cup chopped green bell pepper
1/4 cup oleo, melted
3 tablespoons all purpose flour
3 cups milk
1/4 cup grated Parmesan cheese
1 tablespoon poppy seeds
1 teaspoon salt
1/8 teaspoon red pepper
3 cups dried cooked chicken
1 - 4 oz. jar dried pimento, drained
2 tablespoons Parmesan cheese

Instructions

1. Cook noodles according to package directions. Drain well and set aside.

2. Saute' onion and bell pepper in oleo in large skillet or saucepan until tender. Add flour, stirring until smooth. Cook 1 minute stirring **constantly**. Gradually add milk, cook over medium heat, stirring **constantly** until thickened and bubbly. Stir in noodles, 1/4 cup Parmesan cheese, and next 4 ingredients. Add pimento and stir gently.

3. Spoon mixture into a lightly greased 12" x 8" x 2" baking dish. Cover and chill 8 hours. To bake, remove from refrigerator and let stand at room temperature 30 minutes.

4. Bake covered with foil at 350° for 45 minutes. Uncover, add 2 tablespoons Parmesan cheese on top. Bake uncovered an additional 10 minutes.

Selected By
–Madelene Morgan

Chicken (or Turkey) Cheese Pie

1 - 9" deep dish pie crust (prick bottom and sides of crust with a fork).
Bake at 450 degrees for 10 minutes. Set aside
2 cups stewed chicken or turkey, chopped
2 hard boiled eggs, chopped
1 - 2 oz. jar dried pimento
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1/2 cup mayonaise
1/4 cup chicken broth
1 tablespoon lemon juice
1/2 teaspoon salt
1 cup shredded cheddar cheese

Instructions

1. Combine chicken (or turkey), eggs, pimento, celery, green pepper, mayonaise, broth, lemon juice, and salt in medium size bowl. Stir well.

2. Spoon into **baked** pie crust.

3. Bake at 350° for 15 minutes.

4. Remove from oven and sprinkle cheese on top.

5. Bake an additional 5 minutes. Let stand 10 minutes before slicing.

Selected By
–Ruth Covey

Peach Glazed Chicken

1 fryer, cut up
1 (4 oz.) jar strained baby food peaches
1/3 cup packed brown sugar
1/3 cup ketchup
1/3 cup vinegar
1 tablespoon soy sauce
1/2 teaspoon ground ginger
1 teaspoon salt
1/4 teaspoon garlic powder
1/4 teaspoon black pepper

Instructions

1. Place chicken in a single layer in a greased 13" x 9" x 2" baking dish.

2. Bake, uncovered, at 350° for 20 minutes.

3. Combine remaining ingredients; pour over chicken.

4. Bake uncovered, for an additional 45 minutes or till juice runs clear.

Selected By
–Sue Wilson

Chicken Stuffed Eggs

6 eggs, well boiled
3 slices of crisp bacon
1/2 - 5 oz. canned chicken breast, drained and finely flaked with a fork
1/4 cup plus 2 tablespoons mayonaise
1/2 tablespoon lemon juice
1/4 teaspoon hot pepper sauce
1/4 teaspoon salt.

Instructions

1. Fry bacon brown and crisp.

2. Remove to paper towel to drain.

3. Crumble bacon, set aside.

4. Peel and slice eggs lengthwise in half.

5. Remove yolks and place in medium bowl.

6. Mash yolks with fork.

7. Stir in chicken, mayonaise, lemon juice, hot pepper sauce, and salt.

8. Stir until well blended.

9. Pile egg yolk mixture into egg white centers.

10. Sprinkle bacon on top of eggs.

11. Cover and refrigerate.

Selected By
–Virginia Post

Spicy Herb & Cheese Frittata Wedges

1 cup (4 oz.) shredded white or yellow cheddar cheese
1 cup (4 oz.) shredded Colby cheese
1 cup (4 oz.) crumbled feta cheese
1 can (4 oz.) chopped jalapenos, drained
10 eggs, beaten
1/4 cup finely chopped basil (or 2 tsp. dried)
1/2 tsp. salt

Instructions

1. Preheat oven to 350° F.

2. In a small bowl, mix cheeses together; set aside.

3. Lightly butter a 12- by 8-inch pan or a 10-inch oven-proof skillet. Scatter jalapenos on bottom of pan. Top with cheeses.

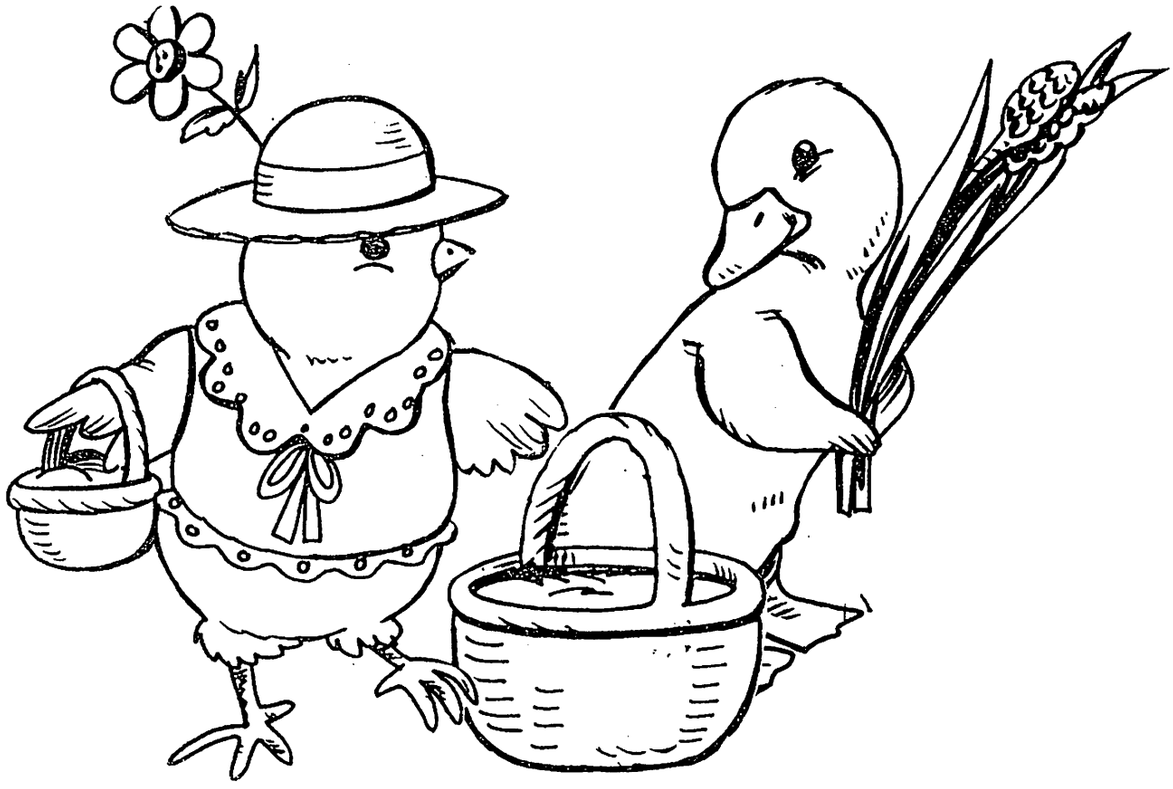
4. In a medium-sized bowl, combine eggs, herbs and salt. Mix on medium speed for four minutes, or until very light and airy.

5. Pour eggs over cheese and bake for 25 to 30 minutes or until set.

6. Let cool 10 minutes. Cut into 12 wedges.

7. If you like, you can make the frittata ahead of time; just keep it refrigerated.

Selected By
–Jo Nell Westbrook



Vegetables Casseroles

Gwen's Favorite

Chicken Recipes

Vegetables Casseroles

Eggplant Casserole

2 large or 3 small eggplants, cooked, drained and mashed
1 large onion, grated
1 bell pepper, chopped
1 small button garlic
3 eggs, beaten
1 can rotel tomatoes
1 can mushroom soup
2 cups grated cheddar cheese
2 cups cracker crumbs
1/2 stick oleo, melted
1 teaspoon Worchestershire sauce
Salt and pepper to taste

Instructions

1. Mix all ingredients, except cheese and crackers, and melted oleo.

2. Layer eggplant mixture, cheese - cracker crumbs.

3. Add oleo to the last layer of cracker crumbs for topping.

4. Bake 50 minutes at 325 ° - 350°.

5. Serves 12 - 14 people.

Selected By
–Vera Moss

Quick Japaleno – Corn Casserole

1 pk. Japaleno cornbread mix
2 cans cream style corn
2 eggs, well beaten
1/2 cup milk
1 medium onion, chopped
Salt and black pepper to taste
3/4 stick oleo, melted

Instructions

1. In bowl, mix all ingredients except oleo.

2. Pour mixture into baking dish, and pour melted oleo on top.

3. Bake at 350° for about 1 hour.

Selected By
–Jan Godwin

Bacon Flavored Squash Casserole

4 slices bacon
4 large squash, sliced
2 green onions, sliced
1 egg, beaten
1/2 cup sour cream
1/2 cup shredded Swiss cheese
3/4 cup shredded cheddar cheese

Instructions

1. Fry bacon in a skillet until crisp. Drain on paper towel. Crumble bacon and set aside.

2. Reserve bacon drippings. Saute' squash and onion in the dripping.

3. Combine egg and sour cream; add to squash mixture.

4. Stir in 1/2 of the bacon. Spoon 1/2 the squash mixture into a greased shallow 2 qt. casserole .

5. Sprinkle Swiss cheese over top. Spoon remaining squash mixture over Swiss cheese.

6. Sprinkle cheddar cheese over surface. Top with remaining bacon.

7. Bake at 350° for 20 minutes.

Selected By
–Edith Adams

Easy Asparagus - Swiss Casserole

1 can asparagus (or 2 cups cooked asparagus)
2 tablespoons chopped pimento
2 tablespoons chopped onions
3 tablespoons melted margarine
2 hard boiled eggs, diced
2/3 cups bread crumbs
1 can cheddar cheese soup

Instructions

1. Combine all ingredients except bread crumbs and butter.

2. Pour into 1 qt. baking dish.

3. Toss bread crumbs with melted margarine, and spread on top of mixture.

4. Bake 20 minutes at 350°.

Selected By
-Jan Godwin

Salad Recipes

Sweet-And-Sour Salad

8 ounces elbow macaroni or mostaccioli
1 medium green or sweet red pepper, coarsely chopped
1/2 medium cucumber, sliced
1 small onion, coarsely chopped
1 cup cider vinegar
3/4 cup sugar
1 tablespoon dried parsley flakes
1 - 1/2 teaspoons salt
1 teaspoon garlic powder
1/4 teaspoon pepper

Instructions

1. Cook pasta according to package directions; drain and rinse with cold water.

2. Place pasta in a bowl; add pepper, cucumber and onion.

3. In a jar with tight-fitting lid, combine remain ingredients; shake until sugar is dissolved.

4. Pour over salad; toss, chill.

5. Yields 6 servings.

Selected By
–Lisa Griffin

Tropical Spinach Salad

5 cups torn fresh spinach
3 cups torn romaine lettuce
3 hard boiled eggs, sliced
1 - 11 oz. can mandarian oranges, drained
1 small purple onion, sliced and separated into rings
1/4 cup sliced toasted almonds

Instructions

1. Place first 5 ingredients in a large salad bowl.
2. Toss lightly.
3. When ready to serve, toss with cooled cooked dressing.
4. Sprinkle toasted almonds on top of salad.

Salad Dressing

1/4 cup sugar
1/4 cup white vinegar
1/4 teaspoon salt
1/4 teaspoon dry mustard
1/4 teaspoon instant minced onions
Dash of paprika
1 egg, slightly beaten
1/4 cup vegetable oil

Instructions

1. Combine first 7 ingredients in small saucepan; bring to a boil.
2. Gradually stir in oil.
3. Chill until ready to serve

Selected By
–Mary Lawler

24 Hour Fruit Salad

3 egg yolks
2 TBLSP. sugar
2 TBLSP. lemon juice
2 TBLSP. pineapple juice (from the reserved drained pineapple tidbits)
1/4 tsp. salt
1 TBLSP. butter
1 c. whipping cream
1/2 c. slivered almonds, toasted
2 c. Queen Anne cherries
2 c. pineapple tidbits, drained (reserve juice)
2 c. mini marshmallows
1 c. mandarin oranges
1 c. maraschino cherries, diced
2 bananas, sliced
Shredded coconut to taste (optional)

Instructions

1. Combine egg yolks, sugar, lemon juice, pineapple juice, salt, and butter in the top of double boiler.

2. Cook over hot water until thick. Cool.

3. Fold into whipped cream. Gently stir in fruit, marshmallows and nuts.

4. Chill 24 hours.

5. Serves 10.

Submitted By:
–Jerri Jeffres

Dessert Recipes

Caramel Apple Oat Squares

Prep time: 30 minutes (Makes 10 to 12 servings)

Total time: 1 hour

1 -3/4 cups unsifted flour
1 cup quick-cooking oats
1/2 cup firmly packed brown sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup cold margarine or butter
1 cup chopped walnuts
20 Eagle Brand Caramels, unwrapped
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
1 (21-ounce) can Comstock Brand Apple Filling or Topping

Instructions

1. Preheat oven to 375°.

2. In large bowl, combine flour, oats, sugar, baking soda and salt; cut in margarine until crumbly.

3. Reserving 1-1/2 cups crumb mixture, press remainder on bottom of 13x9-inch baking pan. Bake 15 minutes. Add nuts to reserved crumb mixture.

4. In heavy saucepan, over low heat, melt caramels with sweetened condensed milk, stirring until smooth.

5. Spoon apple filling over prepared crust; top with caramel mixture then reserved crumb mixture.

6. Bake 20 minutes or until set. Cool.

7. Serve warm with ice cream if desired.

Selected By
–Luvenia King

Chocolate Cream Cheese Brownies

1 package (4 ounces) German sweet chocolate
3 tablespoons butter *or* margarine
2 eggs
3/4 cup sugar
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1/2 cup chopped nuts

FILLING:

2 tablespoons butter *or* margarine
1 package (3 ounces) cream cheese, softened
1/4 cup sugar
1 egg
1 tablespoon all-purpose flour
1/2 teaspoon vanilla extract

Instructions

1. In a saucepan, melt chocolate, and butter over low heat, stirring fequently. Set aside.
2. In a bowl, beat the eggs. Gradually add sugar, beating until thick.
3. Combine flour, baking powder and salt; add to egg mixture.
4. Stir in melted chocolate, extracts and nuts. Pour half of the batter into a greased 8-in. square baking pan; set aside.
5. For filling, beat butter and cream cheese in a mixing bowl until light. Gradually add sugar, beating until fluffy.
6. Blend in egg, flour and vanilla; mix well.
7. Spread over batter in pan. Dollop remaining batter over filling.
8. With a knife, cut through batter to create a marbled effect.
9. Bake at 350° for 35 - 40 minutes or until brownies test done.
10. Cool. Store in the refrigerator. **Yield**: about 2 dozen.

Selected By
~Joan Hollomon

Frozen Strawberry Pie

2-1/2 cups lightly toasted coconut
1/3 cup butter
1 - 3 oz. cream cheese, softened
1 - 14 oz. Sweetened Condensed milk
2-1/2 cups unsweetened strawberries, mashed
3 tablespoons ReaLemon (or lemon juice concentrated)
1 cup whipping cream, (whipped)

Instructions

1. In large pan, melt butter; stir in toasted coconut. Mix well.

2. Press into bottom and sides of 9 inch pie plate; chill.

3. In large bowl, beat cheese until fluffy; beat in sweetened condensed milk.

4. Stir in strawberries and ReaLemon. Fold in whipped cream.

5. Pour into coconut crust (mixture should mound slightly).

6. Freeze 4 hours or until firm.

7. Before serving, garnish with fresh strawberries.

–Selected By
Ruby Sanders

Mandarin Orange Cake

1 Pkg. yellow cake mix
3/4 cup oil
3 eggs
1 can Mandrain oranges with juice

Instructions

1. Add all ingredients, mix, then beat on medium speed 4 minutes.

2 Grease and flour 2 nine inch cake pans.

3. Bake at 350° for 30 minutes or till done.

4. Let cake layers cool, before frosting.

Frosting

Before starting cake, mix large package of dry instant vanilla pudding mix with large can crushed pineapple with juice. Let stand. Mixture will become thick. Fold in 8 oz. of Cool Whip. Frost cake using a generous amount between layers.

Selected By
-Janet Day

Pecan Torte Dessert

11 large eggs separated
1 whole large egg
1-1/2 c. granulated sugar
5 tbsp pineapple juice
2 c. ground pecans
2/3 fine dry bread crumbs
1 tbsp all-purpose flour
1/4 tsp cream of tartar
3 c. heavy cream
1/4 c. confectioners' sugar
3/4 c. seedless strawberry or raspberry jam
1 c. chopped pecans

Instructions

1. Grease two 10-inch spring form or round pans. Line each with a 10-inch round of wax paper; grease and flour paper.

2. Pre-heat oven 275° F. In large bowl, with electric mixer at high speed, beat egg yolks and whole egg together until thick—about 5 minutes. Gradually add 1 cup granulated sugar, beating until mixture is thick and light. Beat in 3 tablespoons of pineapple juice.

3. Fold in ground pecans, bread crumbs and flour. In another large bowl, beat egg whites and cream of tartar until foamy. Add remaining granulated sugar, 1 tablespoon at a time, beating until stiff peaks form.

4. Stir about one fourth of the whites into nut mixture; gently fold in remaining whites. Pour batter into prepared pans; smooth tops with spatula. Bake on two oven racks 50 minutes, or until top springs back when lightly touched. Cool cakes in pans on racks 30 minutes. Invert layers on cloth-covered rack; peel off waxed paper. Carefully invert again; cool completely.

5. In small bowl, with electric mixer, beat cream and confectioners' sugar until stiff. Gently fold in remaining pineapple juice, refrigerate while cutting torte layers.

6. With long serrated knife, cut each layer horizontally in half. Place one layer, top side down, on serving plate; spread with 1/4 cup jam, then 3/4 cup whipped cream; continue layering torte, jam and cream, ending with torte, cut side down. Place strips of waxed paper around bottom of torte on plate. With half of remaining whipped cream, frost top and side of torte. Evenly coat side of torte with chopped pecans. Place remaining whipped cream in pastry bag fitted with 1/2 inch star tip; decoratively pipe around top edge of torte. Garnish with strawberry slices or raspberries, if desired. Store in refrigerator. Remove waxed-paper strips before serving.

Makes 16 to 20 servings.

Selected By
–Nan Phillips

Gwen's Favorite

Bread Recipes

Glazed Strawberry Bread

Gwen's Comments

When it comes to baking bread, fruit breads are my favorite. In my recipe collection, there are 68 bread recipes, and 35 of these are fruit breads.

It has been about 26 years since I first started making fruit bread, and I still can't resist a recipe. Among my collection, I had a Strawberry Bread recipe, but this particular recipe was even better, more oil and more strawberries, thus, a very moist bread. Thanks to Ellen Sutphen.

Put on the coffee pot, bake a loaf, call someone to come over and enjoy!!

3 cups flour
2 cups sugar
1/2 tsp. salt
1 tsp. baking powder
1 tablespoon cinnamon
4 eggs, beaten
1-1/4 cup vegetable oil
1 - (16 oz.) frozen strawberries, thawed and undrained
(Reserve 1 tablespoon of strawberry syrup)
1-1/4 cups chopped pecans

Instructions

1. Sift together flour, sugar, salt, soda, and cinnamon. Set aside.
2. In large bowl, combine eggs and oil. Mix in gradually, the dry ingredients. Mix thoroughly.
3. Stir in strawberries and pecans. Blend just until mixed. (Do not beat)
4. Pour into two 9 x 5" pans that have been greased and floured.
5. Bake at 325° for about 1 hour. Test with toothpick. **Do not** over bake.
6. Remove from oven and let cool in pan for about 12 -15 minutes.
7. Place loaves on wire rack to cool.
8. While bread is warm, spoon on the glaze. Let glaze harden before storing (I wrap mine in foil for refrigerator or freezer. Then insert into plastic bag to store).

Glaze Recipe

1 cup powdered sugar
2 tablespoons lemon juice
1 tablespoon reserved strawberry juice

Instructions: Combine all ingredients and mix well until glaze is smooth. Pour over warm loaves.

–Gwen Bristow

Banana Coconut Loaf

Gwen's Comments

This bread has an unusual combination of bananas, coconut, and chocolate chips. It is very pretty served on a special tray or sliced for "morning coffee." The first time I baked it was at Longview, Texas for a Ladies Continental Breakfast. Afterwards we all went to the Tyler Texas Quilt Show. It was such a fun day! Great memories!!

2 cups flour
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
2 eggs
3/4 cup sugar
1/2 cup vegetable oil
1/4 cup buttermilk
1 cup mashed bananas
1 teaspoon vanilla
2/3 cup shredded coconut
1/2 cup pecan halves
1/2 cup chocolate chips

Instructions

1. Heat oven at 350°. Coat 9x5x3" loaf pan with baking spray (or use grease and flour).
2. Mix flour, baking powder, cinnamon, soda, and salt in mixing bowl. Set aside.
3. Beat eggs and sugar in a medium size bowl. Beat in oil, buttermilk, bananas, and vanilla.
4. Make a well in the center of the flour mixture. Add egg mixture to the well all at once. With a wooden spoon, stir the egg mixture into the flour mixture until evenly moistened and the batter comes together.
5. Fold in 1/3 of the coconut, the pecan halves, and chocolate chips. Pour batter into prepared pan. Sprinkle top with remaining coconut.
6. Bake at 350° for 1 hour 10 minutes (or till pick comes out clean in center of loaf). Let cool in pan on rack for 10 minutes. Turn loaf out on rack and finish cooling.

–Gwen Bristow

Date Nut Bread

Gwen's Comments

If you like dates, you will enjoy this recipe. It is so nice to have it for the family, but it makes a thoughtful gift to take to shut-ins or neighbors. It looks so pretty and it's fun to wrap the bread in colorful plastic wrap, set it on a white lacy paper doily, and then tie it with ribbon and a bow. (Sometimes I have used miniature silk flowers or pieces of holly with berries tucked under the bow. It makes a cheery presentation).

Marilyn Hubbard, a military wife in Alexandria, Louisiana, baked this recipe and shared it annually. But she used a "neat idea"—the bread was baked in round greased and floured coffee cans or soup cans.

Every Christmas since Marilyn shared the recipe, I have baked her recipe. I hope you will enjoy it as much as the Bristows have. And you don't have to wait until December!

1 lb. chopped dates
2 cups boiling water
2 cups sugar
1/2 cup plus 2 tablespoons Crisco shortening
2 eggs
2 teaspoons baking soda
4 cups flour

Instructions

1. In a small bowl, pour boiling water over dates. Set aside.
2. In a large bowl, cream sugar and shortening. Add eggs and beat well.
3. Mix together flour and soda. Add this mixture into creamed sugar mixture alternately with dates and water. Mix well.
4. Add nuts and vanilla.
5. Pour batter into greased floured tin cans, (or loaf pans). Fill cans slightly over one half full. (Divide dough to fill loaf pans)
6. Set pan of water below cans while baking. This will keep breads from browning too fast.
7. Bake at 325°. Test with a toothpick in the center to see when breads are ready. Time will vary due to different sizes of cans used.

—Gwen Bristow

Gwen's Favorite

Chicken Recipes

Chicken Meatballs And Gravy

Gwen's Comments

In rearing our three children, casseroles were often found on the family menu. I had a particular interest for ideas to use left over turkey or stewed chicken. We **never** threw away any leftover turkey. When Thanksgiving and Christmas was over, every morsel of meat was frozen to be used in soup or a casserole. Everyone who knew me well in the church in Huntsville, Alabama, laughed and said I had 100 ways to prepare turkey. (Well, I didn't have that many, but I did prepare a lot of turkey dishes. And still do).

When I saw this particular recipe, it became obvious that either chicken or turkey would be excellent in it.

Time has erased from where this recipe came, but I'm pretty sure from a magazine. For it has been a long time hobby of mine (when I get a chance) to pour over cooking or home decorating magazines. (My neighbors in the past would save me their old issues instead of throwing them in the garbage).

My children fondly remember this recipe, and that it was served over hot rice. Rice was their favorite!

2-1/2 c. cooked chicken, chopped fine
1 c. herb seasoned stuffing mix
1/3 c. water
2 eggs
1 med. size onion, chopped fine
2 tsp, parsley
3 tablespoons oleo, melted
1 can cream of chicken soup
1 -1 /2 c. chicken broth

Instructions

1. After boiling chicken, remove meat from bones and chop fine. Set aside.
2. Mix stuffing mix with melted oleo. Add chopped onion, parsley, and eggs, mixing thoroughly.
3. Add chopped chicken and shape into small meatballs.
4. Brown in 3 or 4 tablespoons of oleo until golden brown.
5. Remove meatballs from skillet.
6. Into skillet, add cream of chicken soup. Gradually add broth to soup, stirring well.
7. Replace meatballs into soup mixture and cook covered over medium heat for 10 minutes until soup mixture becomes gravy consistency.
8. Serve with rice or potatoes or buttered noodles.
9. Will serve 4-6 people. (Very economical as well as delicious!).

–Gwen Bristow

Turkey Bisque

(A scrumptious cream soup)

Gwen's Comments

Doesn't it make you feel good to see your children accomplish new things? Our daughter, Alesa and her husband Brad, prepared their first beautiful Thanksgiving dinner, and we were invited to be their guests on November 24, 1988. This was my first time to have Turkey Bisque. What a luscious creamy soup! In fact, I think I could have filled up on bisque, but had to leave enough space for all the other good food. (This bisque recipe is also an excellent way to use left-over white turkey meat).

This Thanksgiving dinner in the Edgar's home was a memory which we were most thankful.

1/4 cup oleo
1 large onion, diced
2 carrots, finely diced
2 celery stalks, finely diced
2 cups cooked diced turkey(or chicken)
1/4 cup unsifted all-purpose flour
8 cups chicken broth
4 cups cooked wild rice (1-1/2 cups uncooked)
1/2 tsp. salt; 1/4 tsp. black pepper
2 cups half and half

Instructions

1. In a large saucepan, over medium high heat, melt oleo. Add onions, carrots, celery and turkey; saute 3 minutes or till vegetables have just softened.

2. Stir in flour, a little at a time, until blended. Cook 1 minute.

3. Gradually add broth, stirring until blended. Bring to boiling, then simmer partially covered for 10 minutes or until vegetables are tender.

4. Stir in cooked rice, salt, and black pepper. Add half and half. Over low heat, heat mixture until hot, but not boiling.

–Gwen Bristow

Ole Fashion Chicken Pie (No vegetables)

Gwen's Comments

In the 1960's, our family lived in El Dorado, Arkansas. One of our elder's wives made this fantastic chicken pie. Years later, Benny remembered it and decided to try his hand at making her recipe. It was a huge success!! To this day, I still try to get him into the kitchen to make Fannie Mae Risinger's chicken pie.

1 large fryer
Garlic salt, onion salt, black pepper
1/2 stick oleo
1-1/2 cup chicken broth

Instructions

1. Season fryer with garlic salt, onion salt and black pepper.
2. Using a pressure cooker, place the chicken and 1-1/2 cups of water into the cooker. Cook the chicken for 25 - 30 minutes. Remove cooker from heat and let cool completely.
3. Remove chicken from broth. Add 1/2 stick oleo and more black pepper to broth. Stir well. Set broth aside.
4. De-bone and cut up chicken into bite sizes. Set chicken aside. Make pastry for the pie.

Pastry Biscuits

2 cups all purpose flour
1 teaspoon baking powder
3/4 cup shortening
1/2 cup milk.

Instructions

1. In a mixing bowl, add flour and baking powder. Cut shortening into the flour mixture. Add the milk gradually until dough is the consistency of a soft biscuit dough. (Can add a little more milk if necessary to make dough pliable).
2. On a floured surface, roll dough out to 1/2" thickness. Using a biscuit cutter, cut dough into biscuit shapes. Reserve any left-over dough pieces.
3. Place chicken pieces in the bottom of a large casserole dish.
4. Heat chicken broth to boiling. Cut up the left-over dough into very small pieces. Drop these pieces into the boiling chicken broth. (This will be a thickening agent for the chicken pie).
5. Pour thickened broth over chicken in casserole dish.
6. Cover entire top of the chicken mixture with the cut-out biscuits.
7. Bake at 350° until biscuits are golden brown.

Submitted By
–Gwen Bristow

King Ranch Casserole

Gwen's Comments

Probably many of you have this recipe in your own files. But regardless, I couldn't leave it out of the cookbook. It is still one of the remarkable ways to prepare chicken.

This recipe (along with another recipe in this book) came from Ellen Sutphen who attended church at Richardson, Texas, where she and our daughter, Alesa, became friends.

Ellen was noted as a superb cook and one who practiced "gracious hospitality." Even though she was extremely busy with many church activities (that also required much cooking) she made time to entertain in her home.

Credit is due Ellen for furnishing this recipe as it has been shared with my own friends, past, present, and hopefully even into the future.

1 fryer, boiled, deboned (or 6-8 breast halves)
1 dozen corn tortillas, cut in strips
1 onion, chopped
2 - 4 c. grated sharp cheese
1 can cream of mushroom soup
1 can cream of chicken soup
1 can diced Ro-Tel tomatoes
1 can chicken broth
18 oz. sour cream

Instructions

1. Boil onion with chicken. Debone and chop chicken into bite sizes.

2. In large bowl, to make sauce, mix cream of chicken soup, cream of mushroom soup, chicken broth, Ro-Tel tomatoes, sour cream, and 2 cups grated cheese.

3. In 3-4 qt. dish, place chicken and onion. Layer 1/2 of tortilla strips, 1/2 of sauce. Repeat layers and top with cheese.

4. Bake uncovered for one hour at 350°.

—Gwen Bristow

"Cock-A-Doodle Casserole"

Gwen's Comments

This recipe won the "Best Chicken Dish" in South Arkansas Chicken Cooking Contest. It was cooked by a missionary's wife who had spent years in Africa.

Of all chicken recipes, I believe this is probably the best I have ever tried. Preparation time takes longer than most casseroles, but it's worth every minute of it. Watch out for the flood of compliments. It was so funny, my niece told her friends that I was a gourmet cook after she ate this at our house. I'm far from being a connoisseur.

Ingredients For Chicken Mixture

1/4 cup chopped celery
1 tablespoon chopped green pepper
1/4 cup chopped onion
1/4 cup oleo
3 Tablespoons flour
2-3/4 cups chicken broth **divided**
4 cups stewed, deboned chicken, chopped into bite sizes
3/4 cup cubed cooked cubed carrots
3/4 cup cooked green small peas
1/2 teaspoon accent
1 can cream of chicken soup

Instructions

1. Saute celery, onion and green pepper in oleo.

2. Stir in flour and 1-1/2 cups chicken broth. Cook this mixture until thickened.

3. Add chicken, carrots, peas, and accent. Stir mixture well. Pour into a large deep baking dish.

4. In a sauce pan, heat 1 can cream of chicken soup with 1-1/4 cups chicken broth. Mix well and heat to a boil. Pour over chicken mixture in the baking dish. Combine well. Keep the chicken mixture hot.

5. Top with 14 to 16 butter crumb dumplings (*recipe next page)

6. Bake casserole with dumplings, uncovered in 425° oven 20 to 30 minutes. Remove from oven. Prepare sauce topping (*recipe next page).

7. Spoon prepared sauce topping over casserole, when ready to serve.

"Cock-A-Doodle Casserole"
(Continued)

Ingredients For * Butter Crumb Dumplings

2 cups sifted flour
1/2 teaspoon salt
1 teaspoon celery seed
1/4 cup salad oil
4 teaspoons baking powder
1 teaspoon poultry seasoning
1 teaspoon dry onion flakes
1 cup milk
1/4 cup melted oleo
1 cup fine dry bread crumbs

Instructions For Dumplings

1. In a mixing bowl, combine flour, baking powder, salt, poultry seasoning, celery seed, and onion flakes. Stir only until just moistened. Set dumpling dough aside.

2. In a bowl, mix 1/4 cup melted oleo and cup of dry bread crumbs. Mix well.

3. Drop rounded tablespoon of dumpling dough into bread crumb mixture. Roll to coat each dumpling well.

4. Place dumplings into hot chicken mixture in casserole dish.

5. Bake as indicated - 425° oven for 20-30 minutes.

Ingredients For Sauce Topping (This is optional, but good)

1 can condensed cream of chicken soup
1 cup sour cream

Instructions For Sauce Topping

1. In a sauce pan, mix soup and sour cream. (If a thinner sauce is desired, add a little milk).

2. Heat to boiling, stirring constantly.

3. Pour sauce over top of baked casserole.

–Gwen Bristow

Pa-Pa Benny's Chicken Stew

Gwen's Comments

This is Pa-Pa Benny's original stew. He experimented several times with the stew before he came up with this recipe. (He prefers cooking the chicken in a pressure cooker; he says the chicken is always so tender).

There's nothing better than a bowl of hot chicken stew on a cold wintry day.

While Benny's stew is simmering, I bake the cornbread in the old black iron skillet. It makes us a great meal, and there will be leftovers for tomorrow.

1 medium onion, chopped
1 cup diced celery
1-1/2 cups diced baby carrots
2 large potatoes, diced
2 cups broth from pressure cooked chicken
1 can clear chicken broth
1/2 stick oleo
1/4 t. black pepper
1/2 t. lemon pepper
1/2 t. garlic powder
1-1/2 t. salt
1 bay leaf (optional)
1/4 t. poultry seasoning
1 fryer, cooked, deboned, and chopped

Instructions

1. Place all ingredients into a large saucepan except cooked chicken. Cook mixture without chicken for 20 minutes, simmering.

2. Add chopped chicken and simmer 20 minutes more.

3. Remove bay leaf. (Makes stew ahead of time so flavors can set).

4. Serve in large soup bowls.

–Benny B. Bristow

Chicken Spectacular

Gwen's Comments

When a man comes home from a large city-wide dinner meeting and tells his wife that there was one particular casserole he liked, you know it must have made a really good impression. And even to make the suggestion to his wife to call the cook for the recipe, it had to be G-o-o-D! That man was my husband, Benny, and you guessed it, the caller was me.

It just so happened that the food had been furnished by Christian women of local congregations of the Church of Christ, Huntsville, Alabama. Finally, I located the person who was responsible for this Chicken Spectacular recipe.

On October 24, 1993, Margaret Smith of Huntsville, Alabama, mailed me this recipe.

You must know I have cooked it several times for my husband. Even twenty-nine years later, I see that same casserole recipe at church dinners. That says something to me, "People are still enjoying it, and plenty of cooks are still making it." Maybe it will always be one of those "Golden Oldies."

3 cups cooked chicken
1 package white and wild rice cooked (Uncle Ben's)
1 chopped onion (1 cook this with rice)
1 can cream of celery soup
1 medium jar of pimentos chopped
1 can drained French green beans
1/2 cup mayonnaise
1 can water chestnuts, sliced thinly
Salt and pepper to taste

Instructions

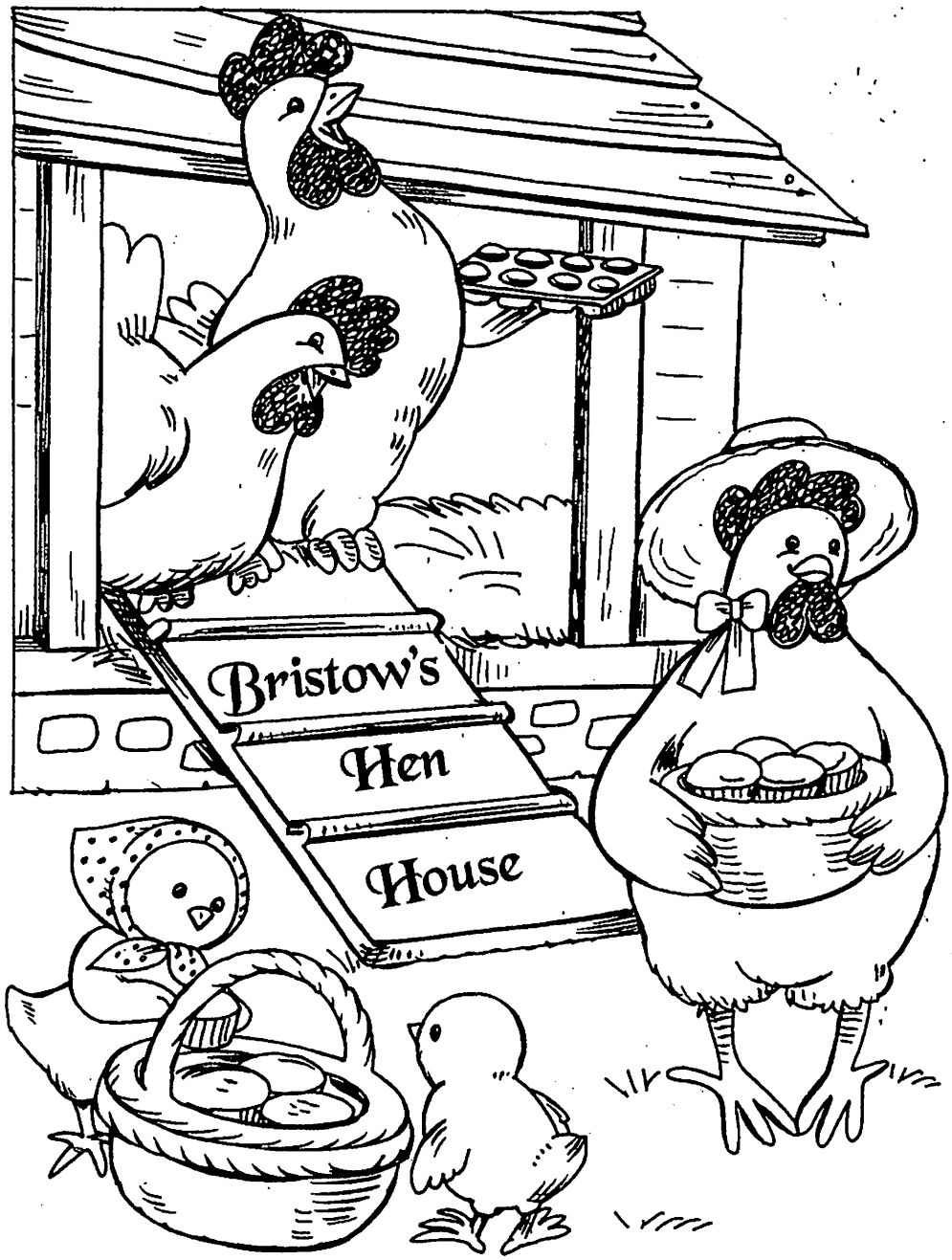
1. Cook rice according to directions on box (with chopped onion) until pretty dry.

2. Mix all other ingredients and pour into a 2-1/2 or 3 qt. casserole dish.

3. Bake 25 to 30 minutes at 350°.

4. Serves 16 (This freezes well and I think that it is better to make the dish the day before so that flavors can blend).

–Gwen Bristow



Gwen's Favorite
Dessert Recipes

Date–Nut Roll Candy

Gwen's Comments

At Christmas time when our children were small, we'd set out in the rain or snow, headed for northeast Arkansas to visit Benny's parents.

Mother Bristow, Benny's mother, usually would have most of her holiday baking completed before we arrived.

But during the trip going there, one of the children would ask, "Do you think Mam-Ma will have her Date Nut Roll ready?" My children loved her sticky, but delicious candy. Even though they are all adults now, they still talk about that memory.

She celebrated her 90th birthday this year. She isn't able anymore to make candy, but she brought a lot of eating pleasure to all of us. I think it would make her happy to know that her Christmas tradition was being shared.

1 lb. chopped dates
24 marshmallows, cut up
18-24 Graham crackers, crushed
1-1/2 cups pecans, chopped
1 can Eagle Brand sweetened condensed milk

Instructions

1. Mix dates, marshmallows and nuts together in a bowl.

2. Add crushed Graham crackers alternately with the milk. Mix well.

3. Shape mixture into a roll (Will be sticky).

4. Wrap in plastic wrap or foil. Store in refrigerator.

5. Slice to serve.

6. Note: (I encourage you to double the recipe as it goes fast).

–Gwen Bristow

Peanut Brittle Candy

Gwen's Comments

All of us have fond memories of our mother. We can recall many things about her as we were growing up. We can remember even the smells of her cooking something special in the kitchen, and remember how good it tasted!

But perhaps, we all may have one thing in common—we don't have their recipes written down on paper that we can duplicate.

My mother, Susie M. Shaw, was a farm girl who worked in the fields and cooked for nine siblings. (Six brothers who required a lot of food). That day by day practice of cooking, must have helped to develop her into an excellent cook.

As a child until I was 18, I remember her making pots of Chicken-N-Dumplings that were light, rolled thin, and full of chicken and rich broth that she took to "church dinners on the ground." She made a stacked rich Devil's Food cake that was frosted with a homemade cooked "Butter Icing" that was so mouth watering! She was well noted in the community congregation for her cooking. As soon as we got the food on the table and a prayer was said, different ones would shout, "Susie, where's those dumplings and cake?"

In 1990 after her death, while going through her things, I hoped I would find those recipes that I remembered as a child. But they were not there—they were gone with her.

But I am thankful there were recipes that my children (her grandchildren) remembered. She always made Peanut Brittle for them until her latter years. (Her recipe never failed).

Maybe someday one of my children will want the original spattered, brown aged card upon which she had written this Peanut Brittle recipe. But until then, it will stay with me in my own treasured collection.

1 cup sugar
1/2 cup water
1/2 cup white Karo syrup
2 cups raw peanuts
1 teaspoon baking soda
pinch of salt

Instructions

1. Using oleo, grease well a 9 x 13 " metal baking pan. Set aside.
2. In a heavy saucepan, stir together sugar, water and syrup, bringing it to a boil.
3. Add peanuts when it begins boiling.
4. Cook the peanuts in the hot syrup until they "pop" vigorously.
5. Remove from heat, and immediately add 1 tsp. of baking soda and pinch of salt. Stir.
6. Quickly, spread mixture as thin as possible into greased pan.
7. Let candy cool in pan.
8. Turn candy out onto waxed paper. Break candy into pieces.

—Gwen Bristow

Butterscotch Brownies

Gwen's Comments

These brownies are just yummy and particularly when they are still warm from the oven.

The recipe came to me from my daughter-in-law, Alicia. It is one of her favorite desserts that she bakes to take to Christian families who have been blessed with a new baby. This has become her very active Christian service as there are plenty of newborn babies born in their congregation in Franklin, Tennessee. She has made the recipe so many times, I think she could stir it up if the lights went off. Why not stir up a batch and share them with someone! It will put a smile on their face.

Mix all together in order:

1/2 cup real butter melted
2 cups light brown sugar (packed)
2 eggs
1-1/2 cups self-rising flour
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 bag chocolate chips or white chocolate chips

Instructions

1. Mix all ingredients together and pour into greased baking pan.

2. Heat oven at 350°. Bake for 12 - 15 minutes or until golden brown.

(Alecia bakes them at 350° for 18 minutes as her family likes them chewy).

3. Cut them into squares while warm.

–Gwen Bristow

French Coconut Cake

Gwen's Comments

My recipe collection has come from many sources and many places. This cake recipe was given to me by a special friend who also happens to be my Longview beautician, Teresa Gravely. Her family lives in this area and quite often they have a family dinner—she brings the desserts. This one is easy—she uses a cake mix. It has only six ingredients and takes just a short time to prepare. Don't be surprised if someone says before the meal, "Let's have dessert first." Here's her recipe:

Ingredients

1 yellow or French yellow cake mix
1 pint sour cream
1 cup sugar
1 pk. **frozen** coconut (do not substitute)
1 can crushed pineapple, drained till dry
1 container of Cool Whip

Instructions

1. Mix cake according to package directions. Grease and flour 2 - 9" cake pans. Pour batter into the cake pans.

2. Bake according to pk. directions. Remove from oven. Let layers **cool** completely. Then cut each layer into half making a total of 4 layers. Set aside.

3. In a bowl, mix sour cream, sugar, coconut, and well drained crush pineapple. Mix well.

4. Spread the coconut—pineapple mixture between each layer as the cake is stacked. Spread it also on the top layer.

5. Refrigerate cake overnight. When ready to serve, frost sides of cake with Cool Whip. (Can also spread Cool Whip on top layer if so desired).

—Gwen Bristow

Strawberry Cake

Gwen's Comments

Every woman who has any experience in the kitchen probably has a story or two of her own about some great achievement or disaster she has made in the art of cooking.

This was the very first cake I attempted to make shortly after Benny and I were married in 1956. I was a young bride of 18 with very little experience in baking, so cake making was a big undertaking.

Benny, age 23, had been hired as the new full time minister for the Winnsboro Church of Christ, Winnsboro, Texas. (This was our very first congregation as a married couple). Many in the congregation were Humble Oil Company employees who lived in housing at Pickton, Texas. Often we used the Humble Oil Company recreational building for our meals and fellowship. Therefore, one Sunday it was announced we would have a "Supper" at that location on the following week-end.

On a sheer whim, the day of the supper, I got out my new "Better Homes and Garden" cookbook, a wedding present. (I still have that cookbook although it has gone through a flood and nine household moves). Thumbing through the dessert section, I noticed a white cake and a strawberry frosting recipe that sounded so good. (Ding-a-ling! Why in this world would I attempt to bake a 3 layer cake with a cooked frosting without ever trying it before?) You probably already have the answer . . . at 18, I thought I could do most anything. And I wanted to impress my new husband and his congregation.

Well, I worked on that cake most of the afternoon—beating that frosting until it almost beat me. (The people who wrote that cookbook didn't tell me it took experience to make perfect Seven-Minute frosting).

Finally, that cake was finished!! I was so pleased with it as it graced itself on another wedding present—a Fostoria cake stand. I looked at it thinking, "My mother would be proud of me." (Even Benny admitted it looked good enough to eat).

It was already dark when we arrived at the Supper (No one in East Texas called it "dinner" in the 1950's). I was hesitant to let Benny carry this "work of art" from the car so I proceeded to take it myself. (Later I wished I had let him!)

Little did I know, as I climbed the steps onto the porch, that I had a little creature following at my heels. Just as I stepped up onto the porch, that little pooch licked my leg. Now I didn't know what this wet thing was that touched my leg. In that few and frightening moments, I must have tilted that cake, because 2 layers, out of the 3, landed on the porch.

You can probably guess the rest of this story. Yes, that pooch gobbled up those 2 layers in a flash and licked every bit of that labored frosting.

I was so embarrassed. It took everything in me not to sit down on the porch and CRY—all that time and labor was now in a dog's stomach!

Everyone there soon heard of the incident. It was funny to everyone . . . except me. But those dear people did try to soothe my feelings and were so kind to eat every bite of that final layer.

Trust me! I have never made that particular cake again. And after 45 years, I still vividly remember that strawberry cake. Who knows — maybe someday I can summons enough courage to try it again.

You will find this recipe on the next page:

White Cake Supreme

3/4 cup shortening
1-1/3 cup sugar
1-1/2 teaspoons vanilla
2-1/2 cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
1 cup skim milk
5 egg whites
1/3 cup sugar

Instructions

1. Stir shortening to soften. Add 1-1/3 cups sugar gradually, and cream together until light and fluffy. Add vanilla.

2. Sift flour, baking powder, and salt together 3 times; add to creamed mixture alternately with milk, a small amount at a time. Beat after each addition until smooth.

3. Beat egg whites until foamy. Add 1/3 cup sugar gradually, beating only until meringue will hold up in soft peaks. Stir meringue into batter.

4. Bake in 2 paper-lined 9x1-1/2-inch round cake pans in a moderate oven (375°) for about 30 minutes. (I chose to bake 3 layers).

Strawberry Frosting

2 egg whites, unbeaten
1 cup sugar
Dash salt
2/3 cup frozen strawberries, thawed and drained

Instructions

1. Combine all ingredients in top of double boiler. Beat 1 minute with electric mixer or rotary beater.

2. Place over boiling water; beat constantly until frosting forms peaks, about 7 minutes.

3. Remove from boiling water. Beat until of spreading consistency, about 2 minutes.

4. Frost top and sides of two 9-inch layer cakes or one 10-inch tube cake.

5. Garnish with whole strawberries.

–Gwen Bristow

Blackberry Jam Cake

1-1/2 cups sugar
1 cup Crisco
4 eggs, slightly beaten
1 cup buttermilk
2 cups cake flour
1 tsp. each: cloves, nutmeg, cinnamon, soda, salt
1 cup seedless blackberry jam
1 cup chopped nuts
1 teaspoon vanilla

Instructions

1. In mixing bowl, cream shortening and sugar until mixture is light and fluffy. Add eggs, beat well.

2. Sift flour and spices in a mixing bowl. Add flour mixture alternately with buttermilk into the creamed sugar mixture. Beat after each addition.

3. Stir in jam, nuts, and vanilla.

4. Pour into 3 - 8" or 9" greased and floured cake pans.

5. Bake at 350° for 25-30 minutes. Remove from oven and cool layers. When cool, frost between layers, sides, and top of cake.

Frosting

1 - 8 oz. cream cheese, softened and blended with 1/2 cup of seedless blackberry jam. Gradually add 1 box powdered sugar. Mix well. Frost cake.

Gwen's Comments

The cake is truly delicious! When it's finished, it is a lovely shade of lavender due to the use of blackberry jam. It makes a "conversation piece" for a special occasion or afternoon tea. Use it as a centerpiece on a tall cake stand. Accent the cake by using fresh roses and ivy around the cake stand.

–State Fair of Texas Winner
Mrs. L. R. Evans

Fresh Apple-Date Cake

Gwen's Comments

There is nothing that smells any better than a fresh apple cake baking. The smell of the apples and spices just remind one of "home." I've eaten apple cake from Texas to Alabama—from nine congregations, so I have a huge collections of recipes. But seemingly, I always come back to a 1981 recipe that I favor. I have added other fruit and other spices to the original recipe. Seemingly, no matter what I do to it, it's always delicious.

For several years, I baked it only in a tube pan, but for the last few years it has been baked in a large sheet pan.

When our children get to come home for the Christmas Holidays, they ask for it with a hot cup of coffee (or cold milk) for breakfast. Why not? It is very nutritional and Oh! So Good!

1 cup chopped pecans
3 cups sifted flour, divided
1-1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. all spice
1 tsp. salt
1 tsp. baking soda
3 cups chopped peeled apples
1 cup chopped dates
1-1/3 cup vegetable oil
2 cups sugar
2 eggs, beaten
1 tsp. vanilla flavoring

Instructions

1. Dredge nuts in 1/2 cup of the flour. Set aside.

2. Sift remaining 2-1/2 cups flour, spices, salt, and baking soda together. Set aside.

3. In a mixing bowl, beat oil and sugar together. Add eggs and vanilla. Mix well.

4. Stir flour mixture into the egg mixture. Mix well.

5. Fold in apples, dates and nuts (including flour that was used to dredge the nuts).

6. Pour batter into greased—floured tube pan (not bundt pan) or large sheet pan.

7. Bake at 300°: Bake for 1 - 1-1/2 hours in tube pan. Bake for 50 - 55 minutes in sheet pan.

—Gwen Bristow

Choc-O-Date Dessert

Gwen's Comments

About the time that Oreo cookies gained its popularity and became a household word, a lady came up with an idea for a dessert using Oreo cookies. Her recipe was featured in a prominent magazine where I discovered the recipe. Through the years, when I wanted to make something really special and definitely delicious, I used this recipe. It has been a long time favorite—served to visiting preachers, their wives, and other dear friends who came to dinner.

12 - 14 oreo cookies, crushed
1 - 8 oz. package pitted dates, cut up
3/4 c. water - 1/4 t. salt
2 c. tiny marshmallows
1/2 c. chopped nuts
1 c. heavy cream
1/2 t. vanilla
nut halves

Instructions

1. Reserve 1/4 c. cookie crumbs; spread remainder in a 10 x 6x 1-1/2 inch baking dish.

2. In saucepan, combine dates, water, and salt; bring to boiling, reduce heat and simmer 3 minutes.

3. Remove from heat, add marshmallows, stir until melted.

4. Stir in chopped nuts

5. Spoon date mixture over cookie crumbs in dish.

6. Combine cream and vanilla - whip, and then spread over dates.

7. Sprinkle with reserved crumbs; top with nut halves.

8. Chill and then cut into squares.

(**Note:** Now I use Cool-Whip instead of heavy cream, whipped. It's so much easier).

–Gwen Bristow

Fig Preserve Cake

Gwen's Comments

Most of my childhood, my mother made fig preserves. They were her favorite! Years later, as an adult, I tried my hand at it and afterwards came up with this Fig Preserve cake recipe. It was entered in a local contest and to my surprise, won 1st place.

1-1/2 cups sugar
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon all spice
1/2 teaspoon cloves
1/2 teaspoon ginger
1 cup buttermilk
1 cup vegetable oil
3 eggs
1 teaspoon vanilla flavoring
1 cup fig preserves, chopped
1/2 cup chopped pecans

Instructions

1. Combine all dry ingredients in large mixing bowl; add oil and beat well.
2. Add eggs, and beat well. Add buttermilk and flavoring. Mix thoroughly.
3. Stir in figs and pecans.
4. Grease and flour 10" tube pan; pour batter into pan. Bake at 350° for 1 hour and 15 minutes. Let cool 10 minutes. Remove from pan. Spoon buttermilk glaze over cake

Buttermilk Glaze

1/4 cups buttermilk
1/2 cup sugar
1/4 teaspoon baking soda
1-1/2 teaspoons cornstarch
1/4 cup oleo or butter
1-1/2 teaspoons vanilla
1/4 - 1/2 cup finely chopped, toasted pecans

1. Combine first 5 ingredients in a saucepan. Bring to a boil.
2. Remove from heat and add oleo. Stir until oleo has melted.
3. Cool slightly and stir in vanilla and pecans.
4. Spoon gradually over warm cake. (Prick top of cake so glaze will go into cake).

–Gwen Bristow

No Bake Pound Fruitcake

Gwen's Comments

In our family, there has been someone who didn't like fruitcake. But ever since Angela Hamill shared this recipe with me, everyone has suddenly decided they "love" fruitcake.

Angela served this fruitcake at her Christmas Open House, December, 1998. Since then, it has been on our holiday food list. I'm sure it only gets better as it sets, but it goes so fast at our house that by the 2nd day, it's all gone. (I think someone is raiding my kitchen in-between meals).

Thanks to Angela for a great moist, chewy fruitcake recipe.

1 lb. chopped marchino cherries, drained (reserve juice)
1 box Graham crackers
1 lb. coconut
1 lb. raisins
1 lb. pecans, chopped
1 lb. walnuts, chopped
1-1/2 cans Eagle Brand milk

Instructions

1. Crush Graham crackers on wax paper and pour into large mixing bowl.

2. Mix all ingredients together in large bowl. (add some cherry juice, 2 teaspoons at a time if batter is stiff) Mix well.

3. Press mixture in oblong pan. Cut after overnight setting in refrigerator.

–Gwen Bristow

Cold Oven Pound Cake

Gwen's Comments

Historically speaking, Pound Cake has been around for many years. Early on, they were favored by country women who baked and served them at home, at church social gatherings, and community affairs.

Our grandmothers worked hard to make a pound cake. She had to gather the fire wood for stove, milk the cow, churn the butter and gather fresh eggs to make this one dessert. Often there were no written down recipes, and when they were, very little accuracy of measurements were given. Often those recipes read, "A handful of this, a spoon of that, and a good dash of that."

Recipes were often handed down by mouth from generation to generation. But in this 21st Century, "Pound Cake" baking like Grandma did, has almost become obsolete. But thanks to the invention of cake mixes and shorter, easier recipes, we can still enjoy this grand ole dessert.

This following recipe was given to me by a precious neighbor and friend, Barbara Land of Ruston, Louisiana in 1993. Barbara made this recipe using 2 smaller sized Bundt cake pans that she accidentally found shopping. One cake she shared with a friend or someone in her religious congregation. The other one she kept for her family. (It was always a thrill when Barbara remembered the Bristows with one of her culinary delights).

This Pound Cake just gets even better after a day or so—but it's hard to keep it that long.

3 cups regular sugar (do not use extra fine)
2 sticks oleo
1/2 cup Crisco
5 eggs
3 cups flour (do not sift)
1/2 tsp. baking powder
1/2 tsp. salt
1 cup milk
1/2 tsp. vanilla flavoring
1/2 tsp. lemon flavoring

Instructions

1. In a large mixing bowl, beat sugar, oleo, and Crisco until light and fluffy. Add the 5 eggs and beat well. Set aside.
2. In another bowl, add all dry ingredient together—flour, baking powder, and salt. Set aside.
3. In a small bowl or measuring cup, mix milk and flavourings.
4. Starting first with the dry ingredients, add some dry ingredients into creamed sugar mixture. Alternating with some liquid ingredients. Beat well after each addition until all dry and liquid ingredients have been added.
5. Pour into a greased—floured **tube pan.** (Ordinary Bundt pan is too small).
6. Start cake in a **cold oven**. Then set on 325°. Bake for 1-1/2 hours.

—Gwen Bristow

Cake Mix Pound Cake

Gwen's Comments

In 1998, Kate Morgan who was a member of the Longview Church of Christ then, brought me one of her pound cakes. From taste, I could not tell it was made with a boxed cake mix. It was so light, moist, and rich in flavor. Several times she came knocking on my door with a pound cake in her hand. I miss those cakes, but I miss Kate even more since she has moved away. She will be in our thoughts when we use her recipe.

1 box Duncan Hines yellow butter cake mix
6 eggs, beaten
1/2 cup vegetable oil
1/2 cup sugar
1 stick oleo, softened
1 cup sour cream

Instructions

1. In large mixing bowl, add beaten eggs, oil and sugar. Mix well. Add softened butter and beat mix in sour cream.

2. Gradually add dry cake mix to the mixture. Beat at medium speed for 2 minutes.

3. Pour into greased—floured bundt pan or 2 loaf pan. Bake bundt cake at 350° for 45 minutes.

4. Remove from oven and let cake cool in pan for 10 minutes.

5. Kate says, "Shake that cake in the pan and then turn out onto cake plate." She says that it will never stick after that "little shake."

   * She was right! I've tried that and it works every time.

—Gwen Bristow

Hawaiian Cake

Gwen's Comments

The first time I ate this cake was at the first "Hen Party" Luncheon that I co-hosted for the Ladies Class in Ruston, Louisiana. (I can't remember where I got this recipe, but it surely sounded good when I noted the ingredients). My dear friend, Estelle Harrison, selected this recipe to try for this event. Everyone raved over that cake! She said later that she had some difficulty in stacking the soft, moist layers. (Chilling layers or using toothpicks to hold the layers would have helped the problem).

The following Christmas season, I baked it in a sheet pan with a frosting. But I must admit, it was not as good as the stack cake. Try it! It is a wonderful rich dessert—perfect for a Thanksgiving or Christmas dinner.

1 box (Duncan Hines) white cake mix
1 - 3 oz. pk. orange pineapple Jello
1 cup cooking oil
4 eggs
1 cup crushed pineapple
3 bananas, chopped
1 cup coconut
1 cup pecans, chopped
1/2 cup milk

Instructions

1. Combine ingredients in large mixing bowl. Stir with spoon, not electric mixer, until dry ingredients are moist.
2. Bake in 3 - 9" cake pans well greased and floured. Bake at 350° for 25 - 30 minutes. Cool in pans for 10 minutes.
3. Remove and cool completely before frosting.

Frosting:

1 - 8 oz. cream cheese
1 stick oleo, softened
1 - 1 lb. powdered sugar
1 teaspoon vanilla
1/2 cup crushed pineapple, drained
1/2 cup chopped pecans
1/2 cup coconut

1. Cream oleo and cream cheese. Add sugar and beat well.
2. Add other ingredients into creamed mixture. Blend well.
3. Spread between layers, sides, and top of cake.

—Gwen Bristow

Strawberry-Twinkie Cake Dessert

Gwen's Comments

Laura Hyatt, at Alexandria, Louisiana, prepared this dessert for a Sunday night church dinner. Afterwards, we all wanted the recipe. It's a cool and quick "Summertime dessert."

I have tripled the recipe to serve in a large punch bowl for an "Adult Cook-out." (All of it was eaten).

To make it pretty, add the nuts plus some whole fresh strawberries on top.

10 - 12 Twinkie cakes, split lengthwise
1 - 10 oz. frozen strawberries with juice, thawed
1 small box of instant vanilla pudding
2 large bananas, sliced crosswise
Small container of Cool Whip
1/2 cup chopped toasted pecans, optional

Instructions

1. Start by placing 1/2 of the sliced cakes on bottom of a 10 x 12" dish.

2. Place 1/2 of the bananas on top of cakes

3. Pour 1/2 of the strawberries next.

4. Prepare instant pudding, but use only 1-1/2 cups milk. (Follow directions on pudding box).

5. Pour pudding over strawberries.

6. Repeat each layer. Chill dessert in refrigerator.

7. Spread Cool Whip to cover entire top of dessert, sprinkle nuts. Refrigerate.

–Gwen Bristow

Butter Cookies
(With an English Flair)

Gwen's Comments

In December 1996, the young teen girls at Ruston Church of Christ, Ruston, Louisiana, helped me to host and honor our senior citizen ladies with a "Holiday Victorian Tea Party." I was so proud of their efforts. Katie Crammer and her mom Debbie, made these delicate and delicious buttery cookies for the event. These cookies are not real sweet, but are perfect with a cup of hot spicy tea or coffee. They remind me of a true English cookie.

2 sticks unsalted sweet butter (don't substitute)
1 cup sugar
1 egg, separated
1/2 tsp. almond extract
2 tsp. grated orange rind
1/4 tsp. salt
2 cups flour
3/4 cup sliced almonds

Instructions

1. Preheat oven to 300°.

2. Beat together sugar and butter until light, fluffy.

3. Add egg yolk, extract, orange rind and salt. Beat mixture well.

4. Gradually mix in flour until well blended.

5. Pat dough evenly into a 10 x 15 greased jelly roll pan.

6. Beat egg white until foamy. Brush egg white evenly over dough. Sprinkle almonds on top.

7. Bake 40 minutes or till light golden brown. Cut into 2 inch squares while warm.

~Gwen Bristow

Cinnamon Bars

(A Yummy Cookie)

Gwen's Comments

We met Ruby Duval, of El Dorado, Arkansas, in the 1960's. Of all our many Christian friends, we probably ate in her home more often than anywhere else we have lived. She literally enjoyed cooking and baking as a "hobby." Not only did she cook for us, she took food for years to those sick, shut in, who had a new baby, or who werebereaved. This was Ruby's Christian ministry that she faithfully rendered until she was in her 80's.

Ruby passed away this year, 2002, and she was in her 90's. She had given years of service to the Lord by using her hands and her kitchen. (Just think of the quantity of food she must have given away in her benevolent service during her life).

This recipe has becomes even dearer to me since she passed away. Every time I make it, I will think of her and recall our precious friendship.

3 sticks of whipped oleo or 1/2 lb. butter
1 cup sugar
1 egg, divided
2 cups flour
1 teaspoon cinnamon
1 teaspoon vanilla
1 cup finely chopped pecans

Instructions

1. Cream butter and sugar. Add yolk of egg and vanilla.

2. Gradually add flour and cinnamon. Mix well.

3. On a 10 x 15" unbuttered cookie sheet, spread cookie dough using a spatula or hand.

4. Brush surface of dough with egg white. Drain off excess of egg white. Sprinkle top with nuts.

5. Bake in 300° oven for 50 minutes.

6. Cut in 1 x 2" bars while hot. Then remove from cookie sheet.

–Gwen Bristow

Oatmeal Coconut Raspberry Bars

Gwen's Comments

Finding this cookie recipe was just one of those "happy accidents." I was under a hair dryer at a Longview beauty shop gazing through a Gourmet Magazine, February 2000 issue. The colorful picture and list of ingredients just beckoned me to try this out for my Plano, Texas children and grandchildren. I took all the ingredients to Plano and made it there while visiting. It was so good that our son-in-law, Bradford Edgar, encouraged me to bake it again but double the recipe, and use various other jams—peach, strawberry, blackberry, all in one pan. Well, I haven't tried that yet, but he sure gave me an idea. Perhaps next time!

1-1/2 cups sweetened flaked coconut, divided
1-1/4 cups all-purpose flour
3/4 cup packed light brown sugar
1/4 cup granulated sugar
1/2 teaspoon salt
1-1/2 sticks (3/4 cup) cold unsalted butter, cut into pieces (can use oleo, but omit salt)
1-1/2 cups old-fashioned oats
3/4 cup seedless raspberry jam
1/2 - 3/4 cup pecans, chopped (optional)

Instructions

1. Spread 3/4 cup coconut evenly on a baking sheet and toast in middle of oven, stirring once until golden, then cool.

2. Blend together flour, sugars, and salt. Then add butter or oleo, and blend until dough begins to form. Knead in oats, toasted coconut, and pecans, until combined well.

3. Reserve 3/4 cup dough, then press remainder evenly into bottom of a buttered 13- by 9-inch metal baking pan and spread jam over it. Crumble reserved dough evenly over jam, then sprinkle with remaining 3/4 cup (untoasted) coconut.

4. Bake in middle of oven until golden, 20 to 25 minutes, then cool completely in pan on a rack. Loosen from sides of pan with a sharp knife.

5. Cut into 24 bars. (Note: Bars can be made 3 days ahead and kept in an airtight container at room temperature.

—Gwen Bristow

Peanut-Sitting-Pretties

Gwen's Comments

During the Christmas season, Marilyn Hubbard, the church's secretary at Alexandria, Louisiana, brought to our family a huge tray of assorted goodies,—homemade cookies, breads, and candies. Not only were they beautiful to the eyes, but they were beautiful to taste!

One of the cookies on the tray was a recipe, "Peanut-Sitting-Pretties." The fun thing about this cookie, it has a big colorful chocolate covered peanut sitting right in the middle. (The M & M candy company has these candies in every color now, for every holiday season). Your children and grand-children will really enjoy these any time as that colorful candy coated peanut is tempting.

1 cup soft oleo
1/2 cup packed brown sugar
2 eggs, separated
1 teaspoon vanilla
2 cups all-purpose flour
1/2 teaspoon salt
1-1/2 cups finely chopped pecans or English walnuts
1 (14 oz.) package Peanut M&M chocolate candies

Instructions

1. Blend soft oleo, sugar, and egg yolks in a bowl.
2. Add flour and salt to the mixture. Stir well.
3. Chill one hour in refrigerator.
4. Remove from refrigerator and roll dough into 1 inch balls.
5. Dip each ball into slightly beaten egg whites, then roll into finely chopped pecans or walnuts.
6. Spray or grease cookie sheet. Place 1" apart. Bake 350° oven for 5 minutes. Remove from oven and press thumb into center of each ball leaving an indention. Bake 5 minutes more.
7. Remove from oven. Let cool. Fill indentions with icing and place one M&M peanut candy in the center of icing.

Icing

1 lb. box powdered sugar
1 stick melted oleo
1/4 cup milk (can gradually add more to make it the consistency of cake icing).
1 tsp. vanilla

Beat all ingredients together with mixer.

—Gwen Bristow

Texas Rangers Cookies

Gwen's Comments

If you want a cookie recipe that is crunchy, sweet, and makes a lot at one time, try these. Diane Garner of Hillsboro Church of Christ, El Dorado, Arkansas, shared this recipe back in the 1960's.

Having several "Holiday Open Houses" and "Teas" for the ladies, this recipe is one that I have repeatedly used.

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. Vanilla
2 cups sifted flour
2 cups corn flakes or rice crispies
1 teaspoon baking powder
2 cups quick cooking oatmeal
2 tsp. soda
1/2 tsp. salt
1 cup coconut
1 cup pecans, chopped

Instructions

1. Thoroughly cream shortening and sugar. Add eggs and beat well. Add Vanilla and mix.

2. Combine dry ingredients and add to mixture. Mix well.

3. Fold in remaining ingredients. (Makes a very stiff dough)

4. Drop dough using a teaspoon onto greased cookie sheet.

5. Bake at 325° for about 12-14 minutes.

–Gwen Bristow

White Chocolate Chunk Craisin Cookies

Gwen's Comments

Cookies made with macadamia nuts and dried cranberries! What a delicious cookie combination! Sue Wilson of Longview, Texas made these for our December 1999 Holiday Open House.

These edible delights make any day a reason to celebrate. They are fantastic to bake for your family any time, and to have ready for drop-by guests during the holiday season.

1 roll of white chocolate chunk Pillsbury cookie mix (crumbled)
(**Note:** This will be found in grocery store refrigerated section).
1 cup chopped macadomia nuts
1 teaspoon vanilla flavoring
1 teaspoon orange flavoring
1/2 to 3/4 cup craisins (dried cranberries) chopped

Instructions

1. In a bowl, crumble the cookie mix. Add all ingredients together. Mix well.

2. Drop by teaspoon onto ungreased cookie sheet.

3. Bake at 350° 10 - 12 minutes.

–Gwen Bristow

Congo Squares

Gwen's Comments

Arlinda Vess of Huntsville, Alabama, made this recipe for a church fellowship. She was a new bride and we were all so impressed with her baking endeavors. They are a sweet rich cookie tat is really satisfying, if you have a "sweet tooth."

2/3 cup margarine
1 lb. brown sugar
3 eggs
2-3/4 cups sifted flour
1-1/2 tsp. baking powder
1 tsp. salt
1 - 12 oz. pk. chocolate chips
1 cup chopped pecans
2 tablespoons vanilla

Instructions

1. Cream shortening and add sugar, eggs, one at a time. Mix well.

2. Sift dry ingredients together. Stir into creamed sugar mixture.

3. Add chocolate chips, nuts, and vanilla.

4. Spread onto a greased 15 x 10 x 1" pan.

5. Bake 350° for 30 minutes. Remove from oven.

6. Cut into bars while warm.

–Gwen Bristow

Mexican Wedding Cookies

Gwen's Comments

Just couldn't leave out this recipe. It was the first cookie I made after I became Mrs. Benny Bristow.

In 1956 (or 57), I started making these cookies. The recipe was titled then, "Mexican Wedding Cookies." Many years later, the name was changed to "Pecan Sandies." (They are still Mexican Wedding Cookies to me, and our children still refer to that name). This recipe has a little more sugar than most "Pecan Sandies" recipes. I have seen these cookies served at **many** baby and wedding showers. It must be a favorite for a lot of other people besides myself.

2 cups flour
1 cup oleo, softened
1/2 cup sugar
2 teaspoons vanilla
1/4 teaspoon salt (or dash)
1-1/2 cups chopped pecans
1 lb. box powdered sugar.

Instructions

1. Cream oleo and gradually add sugar and vanilla.

2. Slowly mix in flour, and salt.

3. Stir in chopped pecans.

4. Preheat oven to 325°.

5. Roll dough into 1" balls. Place on cookie sheet about 1" apart. Bake about 15 - 20 minutes.

6. On a sheet of waxed paper, place a layer of powdered sugar. While cookies are warm, roll each into powdered sugar. Repeat process of rolling into powdered sugar when cookies are cooler.

7. When cooled completely, sprinkle powdered sugar in bottom of storage container. Store in a tightly covered container.

8. Makes 5 doz.

—Gwen Bristow

Fresh Coconut Pie

Gwen's Comments

As a child, I spent the greater part of my life living with my grandmother and mother. Christmas was a time that the table was laden with our traditional boiled fresh ham, turkey or hen dressing, candied sweet potatoes, creamed corn, and butter beans that mother had raised in the garden. There was always a "big" bowl of fresh cut-up fruit salad that had a wonderful sweet dressing that mother cooked on the stove (No bottled dressing was ever used. I didn't know there was such until I was much older). There were sweet potato pies, pecan pies, and fruit cake. (I remember my mother wrapping up the fruit cake in a cloth that she kept moistened with fruit juice. She set that cake in a silver metal dish pan and babied that cake long before Christmas arrived).

But it was my mother's sister, Mrs. Hazel Miller White of Minden, Louisiana, who brought the fabulous freshly grated coconut pies or coconut cake, with perfect 7-minute frosting. I thought then, and still do even now, that no one could bake a coconut cake or pie like my Aunt Hazel.

Aunt Hazel is in her 80's now, and we lovingly call her the matriarch of the Miller clan. But due to health reasons, she can no longer make these great desserts. But I am thankful and grateful to her for all the years she made my holidays, as a child, so special.

Coconut Custard Filling:

3 eggs, separated	1 cup fresh grated coconut
1 cup sugar	1/2 stick oleo
2 cups milk	1/2 teaspoon vanilla
2 tablespoons flour	1 baked pie shell

Instructions

1. In a mixing bowl, beat egg yolks and add sugar. Beating well.
2. Stir in milk - mixing well. Gradually add flour, and mix thoroughly.
3. Pour into a saucepan; over medium heat, cook until thick, stirring constantly. When thickened, add oleo and vanilla.
4. Add coconut, stirring into custard filling.
5. Pour filling into one baked pie shell.
6. Make meringue for pie topping

Meringue Topping

3 egg whites	1/4 teaspoon cream of tartar
6 tablespoons sugar	1/2 teaspoon vanilla extract

Instructions

1. Beat egg whites until stiff; add 6 tablespoons of sugar, but add only 2 tablespoons of sugar at a time, beating after each addition.
2. Add cream of tartar and vanilla, stir gently into egg whites.
3. Spread meringue evenly over custard to completely cover all of custard.
4. Bake at 350° for 10 to 12 minutes until meringue is lightly browned. Cool before cutting.

–Gwen Bristow

Fudge Pie

Gwen's Comments

Do you ever get that "Chocolate Craving?" This pie will take care of that! It is one of the quickest and easiest pie recipe because it doesn't require a crust.

Carol Hooks, my next door neighbor in Huntsville, Alabama, shared this recipe.

In about 30 minutes of preparation and baking time, you can have a great chocolate dessert. Cut into wedges and serve with ice cream, everyone will think you spent hours preparing it.

1 cup oleo
1/2 cup unsifted flour
1/2 cup cocoa
2 cups sugar
4 eggs

Instructions

1. Melt oleo. Beat eggs till thick (about 4 minutes). Pour melted oleo slowly into eggs. Mix well.

2. Mix cocoa, flour and sugar. Slowly blend dry mixture into oleo and eggs. Beat 2 minutes.

3. Pour into 2 lightly buttered pie pans, and bake 20 - 25 minutes at 375°.

4. Serve warm with scoop of vanilla ice cream on each wedge.

–Gwen Bristow

Hypocrite Pie

Gwen's Comments

As a young girl growing up in the country, my Granny, Eva Heflin Miller (my mother's mother)would often make a custard type pie using a layer of dried peaches. She called it "Hypocrite Pie."

There was no written down version of that pie—she made it from memory. (With 9 children of her own, it probably took several Hypocrite Pies to satisfy that crew).

This pie was a part of my heritage, and I regret that the recipe has become lost with time. Someone asked me the question, "Where did it get its name?" The only answer I could respond with was, "Maybe it was pretending to be something it wasn't."

Just a few years ago, by sheer accident, I stumbled onto a "Hypocrite Pie" recipe that sounded much like my grandmother's. If you know of any person who makes a similar pie, please let me know. Here's the one and only recipe for "Hypocrite Pie."

Pastry:

1 cup flour	1/2 cup Crisco
1 tsp. salt	4 to 6 tablespoons ice water

Instructions

1. Make pie crust using flour and salt.
2. Cut in shortening. Add water and mix into dough.
3. Roll out dough to make pie crust. Place in pie pan.

Custard Filling

About 8 oz. dried peaches	3 eggs, separated
1 cup sugar	1 cup water
1/3 cup flour	1 tablespoon vanilla
pinch of salt	2 tablespoons butter
1 small can evaporated milk	4 tablespoons sugar (for meringue)

Instructions

1. Cook dried peaches in a small amount of water until tender. (I think I would lightly sweeten the peaches. Granny's cooked peaches weren't tart). Mash peaches. Cool and spread in bottom of pie shell. Set aside.
2. In a saucepan, combine 1 cup sugar, flour, and salt. Add evaporated milk and stir well. Add egg yolks and mix well. Add water, vanilla, and butter. Mix well.
3. Cook this mixture over low heat until it has thickened, stirring constantly while cooking.
4. Remove from heat, and spread custard filling over the peaches in the pie shell.
5. Beat egg whites until stiff. Beat in 4 tablespoons sugar. Spread meringue topping over the custard.
6. Bake in a medium hot oven until meringue is lightly brown.

—Gwen Bristow

Old English Pie

Gwen's Comments

In the early 1970's, Corene Harris of Huntsville, Alabama, invited Benny and me to her Christmas Open House. Corene served so many interesting varieties of wonderful sweets. This Old English Pie recipe came from Corene. It became a Christian tradition at our house for many years. It is really much better than most ole fashion raisin pies.

1/4 lb. oleo
2 eggs (yolks and whites divided)
1 cup sugar
1/2 tsp. cimmamon
1/2 tsp. all spice
1/2 tsp. cloces
1 tsp. vanilla
1 cup raisins
1 cup chopped nuts
1 unbaked 9" pieshell

Instructions

1. Cream oleo and sugar together. Add the 2 egg yolks. Beat well.

2. To this mixture, add spices, vanilla, raisins, and nuts. Mix well.

3. Beat the 2 egg whites and fold them into the mixture.

4. Pour into unbaked pie shell and bake at 300° for 50 minutes.

–Gwen Bristow

Saw Dust Pie

Gwen's Comments

If you want something different to bake, try this "Saw Dust Pie" recipe that came from Kentucky.

In October, 2000, Benny and I visited our son, Lorin and his family at Franklin, Tennessee. Before we arrived, they had already made plans and reservations for us at Patti's, 1880's Settlement Restaurant in Grand Rivers, Kentucky. Our son and his wife had gone there before, so they told us about this noted restaurant. "Pattis" was widely famous for its 2 inch open flame grilled pork chops, plus hot homemade breads baked in crock flower pots, whipped strawberry butter, and huge Homemade Pies of at least 13 varieties. But just hearing about it could in no way really express how good the food was. It was far more than we ever expected. What a Vacation Treat!

If you are vacationing in the State of Kentucky, please do plan to go there. But take my advice...Go empty — Go Hungry!!

7 egg whites, unbeaten
1-1/2 cups sugar
1-1/2 cups graham crackers crumbs
1-1/2 cups pecans
1-1/2 cups coconut
1 - 9" unbaked pie shell

Instructions

1. Mix all ingredients together and **stir by hand.**

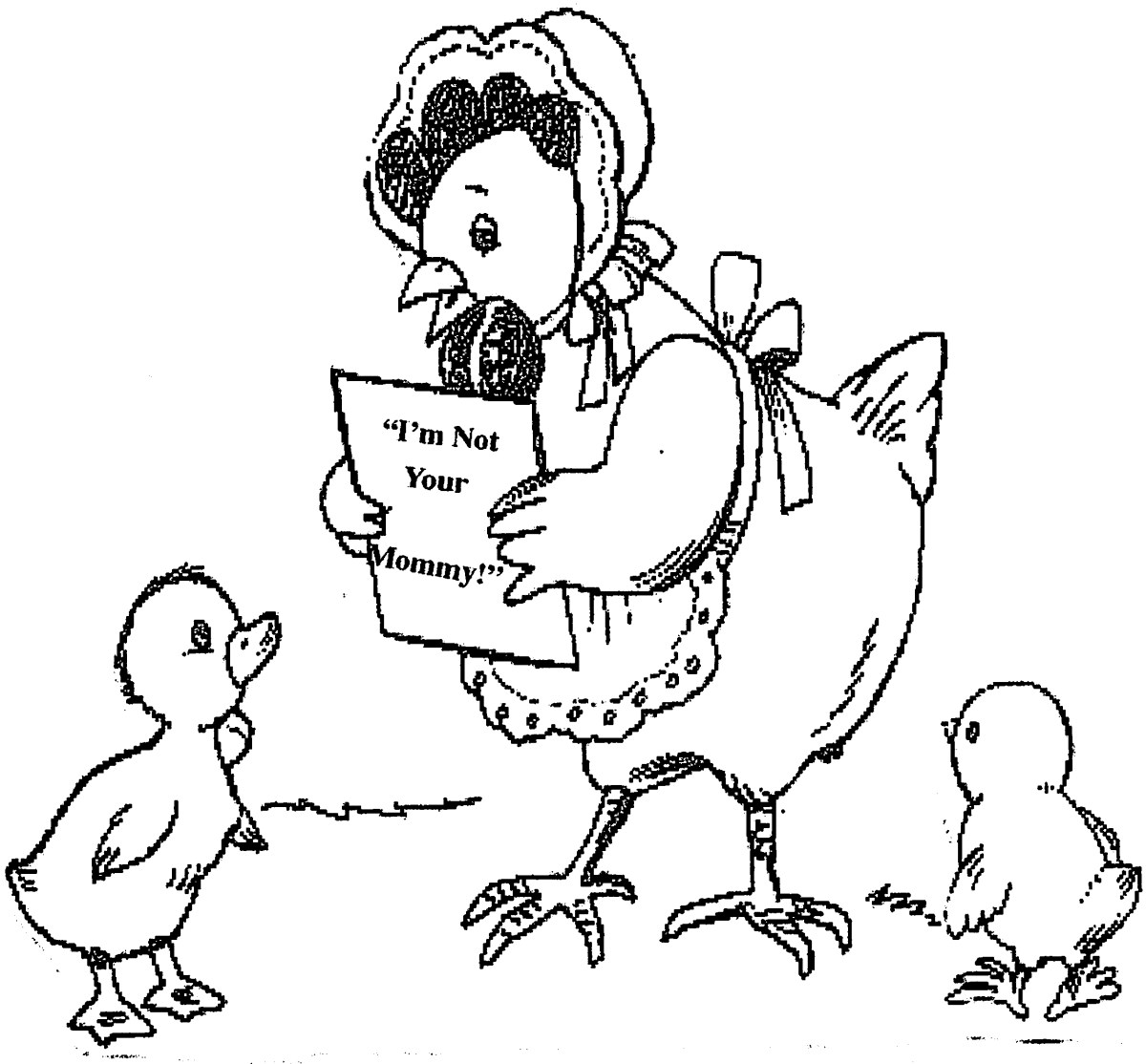
2. Pour mixture into unbaked pie shell.

3. Bake in preheated 350° oven until glossy and set. (about 25-30 minutes). DO NOT OVERBAKE.

4. Serve warm with sliced bananas and whipped cream.

–Gwen Bristow

Gwen's Favorite
Salad Recipes



Buttermilk Salad

Gwen's Comments

When our children were small, they and their Dad would play a silly game. He would say to them, "The first one who can say, "Buttermilk! Buttermilk! three times and not show their teeth will win the game." Well, it was very difficult not to laugh and show their teeth, because he would be making these weird faces. They just couldn't keep from laughing and of course, showing their teeth.

When I came across this Buttermilk Salad recipe in preparing to make this book, the word "buttermilk" triggered my memory of that old child's game. And this is the funny part . . . the recipe had been sent to me from our own daughter, Corretta Lawrence. She was the one who could never keep from showing her teeth.

So many years have passed since she was a little child. Corretta and her husband Tony now have two grown sons, but I'm certain their Pa Pa Benny played that same game with them when they were small.

This Buttermilk Salad Recipe was originally given to Corretta by Mrs. Earlene Ray of McMinnville, Tennessee. The buttermilk, blended with the other sweet ingredients, just gives it a smooth, light tangy flavor. The recipe has simple ingredients, but it is simply delicious!

1 - 6 oz. size orange Jello
1 - 20 oz. crushed pineapple
2 cups buttermilk
1 - 9 oz. Cool Whip

Instructions

1. In a saucepan, heat the Jello and pineapple until Jello is dissolved. Cool this mixture.

2. Add buttermilk to Jello mixture.

3. Fold in Cool Whip until well blended.

4. Pour into an oblong container and refrigerate until well set.

—Gwen Bristow

Cherry Coca-Cola Salad

Gwen's Comments

Years ago, I remember eating this salad somewhere, but never had the recipe. On October 11, 1998, a group of us from Longview attended the Ladies Day at Sunset Drive Church of Christ in Shreveport, Louisiana. They had made this salad to serve for lunch. It was so good that I immediately went to ask for the recipe. They were kind enough to put it in the mail to me.

I've served this at our family Christmas dinner and a Valentine's Day luncheon. It is one of those salads that people come back for "seconds."

3/4 cup water
3/4 cup sugar
1 can cherry pie filling
6 oz. size cherry Jello
15 oz. crushed pineapple and juice
1 tablespoon lemon juice
1 cup Coca-Cola beverage
1/2 cup chopped pecans

Instructions

1. In bowl, pour dry Jello. Set aside.

2. In a sauce pan, combine water and sugar. Bring to a boil. Add pie filling. Return to boil again.

3. Pour boiling mixture over dry Jello. Stir to dissolve Jello.

4. When cooled, add crushed pineapple and juice, lemon juice, Coke, and nuts.

5. Pour into a 9 x 13" dish. Chill. Cut into squares to serve.

6. (Serve this with a dollop of Cool Whip on each square. Sometimes I add a maraschino cherry or pecan half on top. It will look pretty on the plate).

–Gwen Bristow

Cucumber Cheese Ring Salad

Gwen's Comments

You can prepare this salad anytime during the year, but it's even better during the season when there are fresh cucumbers and tender green onions.

In the 1970's, Rose Patton, a member of the East Huntsvillecongregation, Huntsville, Alabama, invited Benny and me for dinner in their home. The minute I tasted the salad, I knew I wanted her recipe.

It is so great prepared to accompany cooked fresh vegetables or served with grilled Bar-B-Que meats.

It's Benny's favorite summertime salad.(I think it's because he enjoys raising the cucumbers and onions that go in the salad).

1 - 3 oz. pk. lime Jello
1 cup boiling water
1 - 3 oz. cream cheese, softened
1 cup mayonnaise
1 tsp. horse radish (optional)
1/4 tsp. salt
2 tablespoons lemon juice
3/4 cup drained shredded (or ground) un-peeled cucumbers
1/4 cup finely chopped green onions
4 teaspoons chopped pimento (optional - but I like the color and taste)

Instructions

1. Dissolve Jello in boiling water. Add cream Cheese, mayonnaise, horse radish, salt, and lemon.

2. Beat mixture with electric mixer until cream cheese is well mixed.

3. Chill mixture until partially set.

4. Stir in cucumber and sliced onions.

5. Chill in 3-1/3 cup ring mold or oblong dish till firm. (Making it the night before gives time for cucumbers and onions to blend flavors).

6. Makes 5 - 6 servings.

Note: I entered this salad in Rapides Parish, Louisiana Contest. It placed 2nd in the Salad Catagory.

—Gwen Bristow

Chicken Salad

Gwen's Comments

Weddings have so many memories! Especially memories that are connected with special people.

Sally Bell was one of those special people. She and our daughter Alesa, were friends and office secretaries for Ross Perot, Dallas, Texas. Behind the scenes, Sally played, an important role on Alesa's wedding day.

It has been my privilege to bake and decorate the wedding cake for both of our daughter's wedding receptions. There's always that fear that something will happen to the cake before serving time. But one of the most difficult task is transporting large cakes. Just one shift in a tiered cake can mean disaster. (Things like road bumps, railroad crossings, traffic maniacs, and weather can contribute to delivery problems).

That's where Sally Bell came into the picture. On the morning of Alesa's wedding, her friend Sally came to chauffeur me and the cake in her big Utility Vehicle to downtown Dallas, Texas. Now dodging Dallas traffic is a feat. (My heart skipped a couple of beats a couple of times). But parking was another task. Have you ever tried carrying a cake through a parking garage? And then, taking an elevator with it to the top floor of a high rise building? Well, that was a memory! What a relief it was to see that cake in its place on the reception table.

But Sally wasn't through delivering. The bride's dress had to be delivered across town for the awaiting bride at the SMU church chapel. At this point, time wise, we were doing okay, but that drastically changed when we reached the SMU campus, the streets had been barricaded. It was SMU's Home Coming Day, and the streets to the campus was closed to normal traffic.

What did we do? Sally jumped out of her vehicle and personally removed the barricades, drove through, and put them back into their places. (I was thinking all the time, we are going to get a big traffic ticket). We even encountered several campus security guards, and told them our plight, "We have got to get to the church on time." By this time, there was a tearful and anxious bride. But thanks to Sally, the bride got her dress. Of course, the story turned out well. The bride was beautiful!

Whenever we use this recipe, we will remember Sally and recall her friendship on that special day in our family's life.

3 lbs. stewed, deboned, cubed chicken breasts
2 cups chopped celery
1/2 cup chopped onion
1 can chopped water chestnuts
2 (#2) cans pineapple chunks, drained
1 can Blue Diamond almonds, slivered (or pecans)
4 T. raisins (or grapes)
8 T. Mayor Grey Chutney
6 T. lemon juice
Salt to taste

Instructions

Dressing:

1. In separate bowl, mix: Stir well
1/4 cup mayonnaise
1/4 cup sour cream
1/2 t. curry powder

2. Mix together the chicken mixture and dressing.

3. Serve on croissants.

–Gwen Bristow

ld

er.

r.

Festive Cranberry Salad

Gwen's Comments

My mother-in-law, Coy Bristow, received a Rural Electric Magazine in the mail for many years. Inside each issue were recipes sent in by rural women from all over the State of Arkansas.

In 1994, this recipe caught my attention because it sounded so good to go with Thanksgiving turkey and dressing. It was good, and I have continued to make it. The whole cranberries make it more fruity.

1 - 16 oz. size can whole berry cranberry sauce
2 ripe bananas, mashed
1 - 10 oz. frozen strawberries, slightly frozen
1 - (5 oz.) pk. cherry Jello
1 cup boiling water
Cool Whip, optional

Instructions

1. Pour boiling water over Jello. Stir until dissolved.

2. When mixture has cooled, add remaining ingredients, except Cool Whip. Mix thoroughly.

3. Pour into mold or rectangle dish. Refrigerate until firm.

Note: I usually cut this into squares, serve with a dollop of Cool Whip, with a pecan half on top. Or, after the salad has set, cover the salad with a Cool Whip topping, and a sprinkling of pecans.

–Gwen Bristow

Louisiana Poppy-Seed Fruit Salad

Gwen's Comments

This salad is so pretty served on a bed of lettuce for a "Ladies Luncheon." The Gilmer, Texas Church of Christ ladies prepared this for their guests at Ladies Day, October 28, 2000. One of their ladies was kind enough to give me the recipe during the luncheon hour.

1 cup orange juice
1 tsp. poppy seed
1 small (3.4 oz.)box instant vanilla pudding mix
1 can pineapple chunks, drained
1 can peaches, chopped, drained
2 cans mandarin oranges, drained
1 - 10 oz. pk. frozen strawberries
2 or 3 bananas, sliced (dipped in Fruit Fresh to prevent darkening)

Instructions

1. In a small bowl, mix together orange juice, poppy seed, and pudding. Mix well. Set aside.

2. In a large bowl, mix together all the fruits. Pour dressing over the fruit and stir gently.

3. Chill until ready to serve.

–Gwen Bristow

Sawdust Salad

Gwen's Comments

It is odd that 2 recipes in this book have"Sawdust" in their title . . . "Sawdust Pie" and this one, "Sawdust Salad." This salad recipe has shredded cheddar cheese on top—perhaps that is where it derived its name.

Corretta, our daughter, has been a minister's wife for 24 years. She, like myself, has eaten some great food prepared by Christian sisters. This layered salad recipe came to her from Susie Griffith of McMinnville, Tennessee. Those Tennessee women know how to make good "eats!"

Ingredients and Instructions

First Layer

1 - 3 oz. orange Jello; 1 - 3 oz. lemon Jello
Mix these with 1-1/2 cups boiling water. Dissolve Jello and add 1-1/2 cups cold water. Chill mixture until begins to thicken. Add 1 layer can crushed pineapple, **drained**. Next add 1 package miniature marshmallows. Pour mixture into oblong serving dish. Chill till firm.

Second Layer

In a saucepan, combine the following: 1 cup pineapple juice, 1 egg beaten, 1 cup sugar, and 1 tablespoon cornstarch. Cook this mixture until thickened like a sauce. **Cool thoroughly**. Spread over first layer. Chill well in refrigerator.

Third Layer

3 oz. cream cheese, softened
1 cup powdered sugar
2 cups Cool Whip (or package of Dream Whip Topping prepared to package directions).

Instructions

1. Cream the cream cheese and sugar together.
2. Fold in Cool Whip (or Dream Whip, whipped).
3. Spread mixture on top of second layer. Sprinkle 1 package of shredded cheddar on top.
4.Chill till serving time.

—Gwen Bristow

Salt Box Hot Chicken Salad

(Luncheon Special)

Gwen's Comments

How did "Salt Box" chicken casserole get its name? Answer: The recipe was originally "printed" on the back of a box of salt. Therefore, to remember where the recipe came, it's title stuck.

Ellen Sutphen of Dallas, Texas, invited me, and my daughter Alesa, to lunch and she prepared this casserole, hot right from the oven. Usually the first time we eat a new food in someone's home, it is so delightful to the taste buds. Well, this chicken casserole certainly was!

Through the years I have prepared the recipe; it's good, but never seems to me that it is as good as I remember Ellen's. (Perhaps you may feel that way; other people's cooking just tastes better). Thanks to Ellen, who now lives in Houston, Texas, for the long remembered lunch and recipe.

3 cups diced cooked chicken breast
1 cup chopped celery
1/2 cup chopped or slivered almonds
2 t. chopped fine onion
1 (1 0-3/4 oz.) can cream of chicken soup
1 T. lemon juice
1 cup Ritz crackers, crushed, optional
1/2 t. salt
1/2 t. pepper
1 (2 oz.) jar mushrooms, chopped
1/4 cup or more black olives
3/4 cup mayonnaise

Topping: 2 cups crushed potato chips
3/4 cup shredded cheddar cheese

Instructions

1. Combine all ingredients; toss gently and spoon into greased casserole dish. Cover and refrigerate 8 hours or overnight.

2. Bake at 400° for approximately 20 minutes or until thoroughly heated. Then sprinkle with the topping.

3. Bake an additional 5 - 10 minutes. Yields 8 servings.

–Gwen Bristow

Lime Dream Salad

Gwen's Comments

There were very few holidays, when we went home to my mother's that she didn't prepare this salad. My children knew that salad would be on her table. It was her favorite and became ours.

But as mother's health began to fail in later years, she couldn't spend much time preparing food. But she still managed to make that Dream Salad. It was the one thing she took to every church social or dinner.

Because of that, I could not close this salad category without including this recipe that has been around for many years. It will always be remembered by our family.

1 cup pineapple juice
1/2 cup sugar
1 - 3 oz. lime Jello
1 cup miniature marshmallows
1 - 3 oz. cream cheese
1 small can crushed pineapple
1 package Dream Whip (or Cool Whip)
1/2 cup chopped pecans

Instructions

1. In a saucepan, add pineapple juice, sugar and Jello. Bring to a boil. Remove from heat.
2. Add marshmallows and stir until melted. Add cream cheese, stirring until cream cheese is melted into small pieces. Add crushed pineapple and nuts. Mix well.
3. Cool thoroughly in refrigerator; remove from refrigerator when it begins to set.
4. Mix and whip Dream Whip according to package directions. Fold whipped Dream Whip into salad mixture.
5. Pour salad into a rectangle dish and chill overnight. Cut into squares when ready to serve.

–Gwen Bristow

Little Bit of Chicken Humor

- **Why did the Roman chicken cross the road?** Because she was afraid someone would Caesar.
- **What dance will a chicken not do?** The fox trot.
- **How can you spot a rich chicken?** It's the one with the scratch.
- **What do you call a crazy chicken?** A Cuckoo Cluck
- **What did the chick say when he saw his mom on an orange?** Look what mama-laid
- **Why did the farm wife sell half of her chickens?** Because the coop runneth over.
- **What do you call a fickle chicken?** A foul-weather friend.
- **Why is it easy for chickens to talk?** Because talk is cheep.
- **How did the chick disappoint his mother?** He wasn't what he was cracked up to be.
- **What do you get when you cross a chicken with a duck?** A bird that lays "down."
- **Why do chickens make good percussionists?** Because they're natural with drumsticks.
- **Is chicken good for your health?** Not if you are a chicken.

How To Tell A Spring Chicken

They wear braces on their hen's teeth.
She thinks her parhents are bird brains.
She worries about her cornplexion.
She's farm fresh and cute.
He wears cheep-cheep cologne.
She scrambles for a date.
She cackles at the silliest yolks.
They flock to the mall to chick out what they can perches.

Chicken Language

If you were a chicken and had to trace your chickenology, what would you do?

1. Eggspect to find some shelletons in your closet.
2. Pluck tidbits from old newspaper clippings.
3. See if you had henecestors on the Mayflocker.
4. Comb through family photo albums and certificocks.
5. Look for family membirds on the Internet.
6. Share your hard-boiled work with the whole flock.

1 pound dates
24 marshmellows
18 - 24 Graham crackers
1 cup (or more) nuts
1 eagle Bran Milk 1 Can

Chop marshmellows, Dates + nuts together
crush Gramham Crackers add alternately with
milk shape into loaf and Chill. ~~[illegible]~~
shape into loaf and Chill. Slice to serve
good with whip Cream.

* you dont Cook this Keep in ice Box
Carretta wants this receip Gwen

Date Candy Recipe
*This was written by your 89 yr. old Grandmother.
I am sending it on just as she wrote it for you!

I remember
this as being
sticky at her house.
She wrapped the
roll in wax paper.
I think after its
chilled - then wrap
it.
Wish I could help
you eat it! Mama

I will be
thinking of
you on
Christmas.

Wish we could
be together.