



Expanding the Table Cookbook

Serving God and Good Food for 150 Years

Introduction

In honor of the 150th Anniversary of the Sterling United Methodist Church, we have compiled a cookbook of much-loved recipes of our congregation. One of the hallmarks of our church has been our fellowship around good food. Potluck dinners, breakfast fundraisers, chili cookoffs and picnics. Our lives have been blessed with the joy of food and the wonderful hands that make it.

The Bible is filled with references to food. For example, in Exodus 16:12, “I have heard the grumbling of the Israelites. Tell them, ‘At twilight you will eat meat, and in the morning, you will be filled with bread.’ Then you will know that I am the LORD your God.” In John 6:35, “Then Jesus declared, ‘I am the bread of life. Whoever comes to me will never go hungry, and whoever believes in me will never be thirsty.’”

Many thanks to all who have donated their favorite recipes throughout our history. There have been many cookbooks over the years; one in 1976 and another in 1990. The United Methodist Youth Fellowship published a cookbook in 1980.

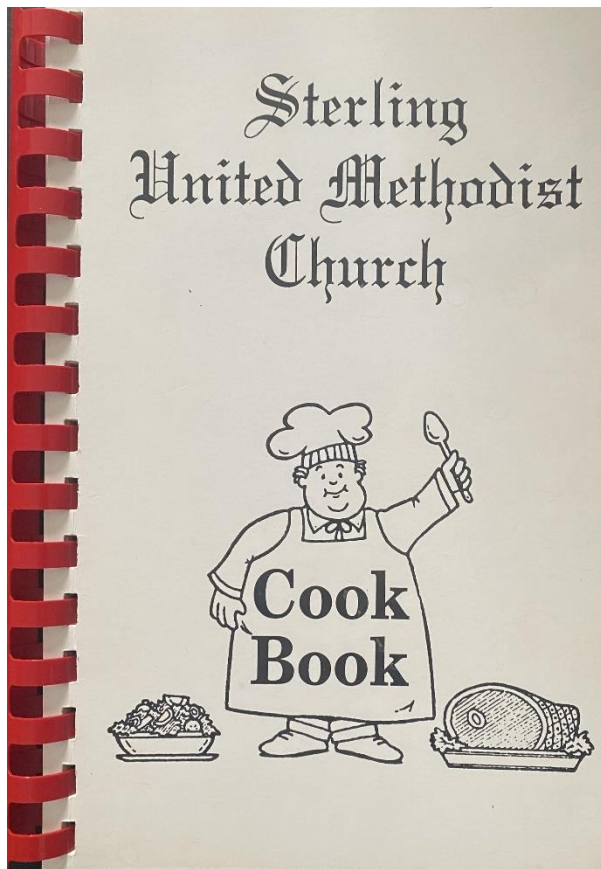
While this cookbook is very similar to previous ones done by the church, this cookbook will be in a digital format and will be found on the SUMC website, SterlingUMC.org.

While we honor the food and fellowship that Sterling United Methodist Church has fostered over the last 150 years, we look forward to continuing these traditions, and forging new roads in the years ahead.

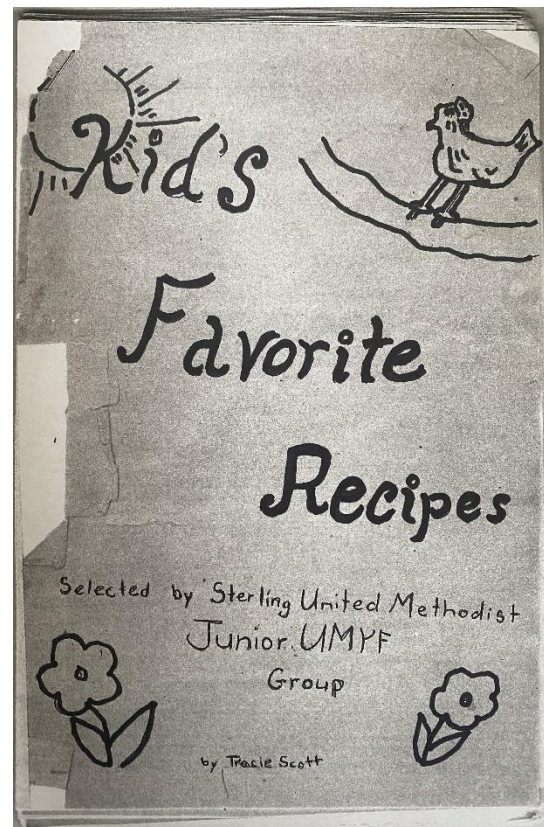
Compiled and edited by the SUMC 150th Anniversary Task Force
Reverend Bert Cloud, Pastor
Jim Talbert, Task Force Leader
Marlene Cavaiola
Donna Meyer
Debbie Myers
Sharon Rosenfeld
Joan Talbert
Faye Vibbert

Sterling United Methodist Church
304 East Church Road
Sterling, VA 20164
703-430-6455
www.sterlingumc.org
October, 2025

Previous SUMC Cookbooks



1990



1980

A Brief History of SUMC

This history is based on one written for the 1990 Cookbook by long-time SUMC member and local historian Margaret "Peggy" Testerman.

The church was established in 1875 as the Methodist Church in Guilford and occupied a one-room building on West Church Road that was also used as a public school. In 1879, the building and one acre of land was purchased for \$200 to be used as a church. In 1890, the name of the community was changed from Guilford to Sterling, thus the name of the church was changed to Sterling Methodist Church. In March 1897, the church burned to the ground and new building was soon erected on the same site. This church served as the sanctuary for the congregation until 1983.

In 1960, increased attendance necessitated remodeling the church and adding Sunday School rooms. Sterling became a station church in 1963 and was assigned a full-time minister. The church continued to grow and in 1968 a new Sunday School Building was dedicated. Because of the restructuring within the entire Methodist Church, the name was changed to the Sterling United Methodist Church. Growth continued, and in the fall of 1983, a new building was erected and the church relocated to 304 East Church Road. However, by 1990 we had outgrown this facility and plans were prepared for a sanctuary and additional education space to be built at this same site.

The Sterling United Methodist Church congregation continues to be active in the Lord's work. The religious activities and the fellowship available to all members of Christ's family are a source of pride to the congregation. The programs are varied and contain something for persons of all ages. Fellowship and educational groups are available for all ages. In addition, there are Bible study programs, prayer groups, and adult music programs. The church welcomes all persons to join us in worshipping the Lord.



Some of our dedicated chefs and contributors to this cookbook.
Maryann Craig, Marlene Cavaiola, Heather Toth, Sarah Korte and Donna Meyer

Table of Contents

Breakfast Dishes	1
Baked Oatmeal Submitted by Debbie Myers	2
Blue Stuff Over French Toast by Darlene Kumler	3
Breakfast Casserole Submitted by Kathryn Byers	4
Crustless Spinach Quiche Submitted by Kathryn Byers	5
Great Grandma Jones' Apple Butter Submitted by Don Meyer	6
Zucchini Quiche Submitted by Marlene Cavaiola	7
Appetizers & Snacks	9
Buckeyes (Peanut Butter Balls) Submitted by Marlene Cavaiola	10
Crazy Crackers by Lucille Berry	11
Zucchini Sticks Submitted by Marlene Cavaiola	12
Deviled Eggs Submitted by Joan Talbert	12
Finger Nut Rolls Submitted by Marlene Cavaiola	13
Little Cheesy Popovers by Sara Edwards.....	14
Tiger Bark by Martha Jones	15
Salads	17
Cranberry Fruit Salad by Kathy Kalteissen	18
Festive Cranberry Salad Submitted by Debbie Myers	19
Pretzel Salad Submitted by Debbie Myers	20
Main Dishes & Casseroles	21
Baked Stuffed Zucchini-Meatless Submitted by Marlene Cavaiola	22
Beef Barbeque Submitted by Debbie Myers	23
Chicken Salad Submitted by Kathryn Byers	23
Chicken Vegetable Soup Submitted by Peggy Fridley	24
Chicken Supreme Submitted by Kathryn Byers	24
Crockpot Pork Tenderloin Submitted by Debbie Myers	25
Easy Tortellini Soup Submitted by Kathryn Byers	26
Golden Chicken Rolls and Velvety Mushroom Sauce Submitted by Debbie Myers	27

Hamburger Barbecue Submitted by Kathryn Byers	28
Happy Holly Glaze Submitted by Debbie Myers	29
Hawaiian Ham & Swiss Slider Submitted by Marlene Cavaiola	30
Meat Stuffed Zucchini Submitted by Marlene Cavaiola	31
Hawaiian Pineapple Ham Dressing Submitted by Debbie Myers	31
Million Dollar Beans Submitted by Debbie Myers	32
Mom's Famous Chicken Salad Submitted by Debbie Myers.....	32
Pork Barbecue Submitted by Kathryn Byers	33
Potato Casserole Submitted by Kathryn Byers	34
Simple Spinach Lasagna Submitted by Kathryn Byers.....	35
Skinny Cream of Mushroom Soup Submitted by Kathryn Byers	36
Spaghetti Casserole Submitted by Kathryn Byers.....	37
Spaghetti Pie Submitted by Debbie Myers.....	38
Sweet Potato Delight Submitted by Beth Meserve	39
Zucchini Casserole Submitted by Marlene Cavaiola	40
Tater Tot Casserole Submitted by Kathryn Byers	40
Triple Corn Bake Submitted by Debbie Myers.....	41
Three Bean and Pineapple Baked Beans Submitted by Kathryn Byers	41
Desserts	43
Shortbread Squares Submitted by Don Meyer	44
Almond Roca Candy Submitted by Becky Goolsby	45
Apple Crisp Submitted by Laurie Morris	45
Bacardi Rum Cake by Ave Holbrook	46
Banana Cherry Salad Recipe (Pink Fluff) submitted by Pam Eddy	47
Baked Pineapple Submitted by Beth Meserve	47
Banana Split Cake Submitted by Becky Goolsby.....	48
Easy Blueberry Cobbler Submitted by Kathryn Byers	48
Best Vegan Chocolate Cake Submitted by Pam Eddy.....	49
Chocolate Syrup Brownies Submitted by Becky Goolsby	50
French Cherry Pie Submitted by Becky Goolsby	51
Dutch Apple Cake Submitted by Maryann Craig.....	51

Franklin Nut Cake Submitted by Verla Dyer	52
Orange Molded Salad Submitted by Su Antonacci	52
Lumps of Coal Submitted by Marlene Cavaiola	53
Pie Crust Submitted by Beth Meserve	53
Quick Fruit Dessert Submitted by Debbie Myers.....	54
Pennies from Heaven (Carrots) Submitted by Donna Meyer	54
Plum Pudding – New England Style Submitted by Su Antonacci	55
Potato Candy Submitted by Becky Goolsby	56
Pumpkin Squares Submitted by Debbie Myers	56
Raspberry Vanilla Jello Salad Submitted by Beth Meserve	57
Seven Up Pound Cake Submitted by Becky Goolsby.....	57
Scripture Cake Submitted by Donna Meyer	58
Seven Up Salad Submitted by Becky Goolsby	59
Sweet Potato Delight Submitted by Beth Meserve	60
S'Mores Treats Submitted by Pam Eddy	60
Yum Um Brownie Muffins Submitted by Kathryn Byers.....	61
Watergate Salad (Green Fluff) Submitted by Pam Eddy	61
Zucchini Bread Submitted by Marlene Cavaiola	62
Recipes for Kids.....	63
Homemade Silly Putty Submitted by Debbie Myers	64
Play Do Submitted by Debbie Myers	64

Breakfast Dishes



1986

Baked Oatmeal Submitted by Debbie Myers

From the Amigo Centre in Sturgis, MI. A wonderful breakfast item for a group.

Ingredients

- 1 cup oil
- 6 cups quick cooking oats (not instant oatmeal)
- 1 tablespoon and 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1 ½ cups granulated sugar
- 4 large eggs
- 1 teaspoon salt
- 2 cups milk

Optional ingredients

- 2 chopped apples, peeled *or* unpeeled
- 1 cup raisins
- 1 cup pecans

1. Mix oil, sugar and eggs with electric mixer until yellow and glossy.
2. Add remaining ingredients and beat on medium speed until blended.
3. Blend in optional ingredients if desired.
4. Pour into a greased 9 inch by 13 inch pan.
5. Bake at 400 degrees for 30 to 40 minutes.
6. Cut into serving pieces.
7. Serve warm with brown sugar, milk, and chopped dates *or* raisins.

Blue Stuff Over French Toast by Darlene Kumler

Here's a recipe shared at a women's gathering at our church by Darlene Kumler. She just called it "Blue Stuff over French toast." Very yummy indeed.

Ingredients

- 12 slices day-old bread, cut into 1-inch cubes
 - 2 cups fresh blueberries
 - 2 cups milk
 - 1/3 cup maple syrup
 - 2 tablespoons cornstarch
 - 2 - 8 ounce packages cream cheese, cut into 1 inch cubes
 - 12 eggs, beaten
 - 1 teaspoon vanilla extract
 - 1 cup white sugar
 - 1 cup water
 - 1 *or* 2 tablespoons butter
1. Lightly grease a 9 inch by 13 inch baking dish.
 2. Arrange half the bread cubes in the dish, and top with cream cheese cubes.
 3. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.
 4. In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.
 5. Remove the bread cube mixture from the refrigerator about 30 minutes before baking.
 6. Preheat the oven to 350 degrees.
 7. Cover, and bake 30 minutes.
 8. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
 9. In a medium saucepan, mix the sugar, cornstarch, and water.
 10. Bring to a boil. Stirring constantly, cook 3 to 4 minutes.
 11. Mix in the remaining 1 cup blueberries.
 12. Reduce heat, and simmer for 10 minutes, until the blueberries burst.
 13. Stir in the butter, and pour over the baked French toast.

Original recipe makes 10 servings.

Breakfast Casserole Submitted by Kathryn Byers

Ingredients

- 2 pounds pork sausage
- 12 eggs
- 1 cup sour cream (light *or* regular)
- ¼ cup milk
- Salt and pepper
- 4 green onions
- ½ green pepper, diced
- ½ red bell pepper, diced
- 2 cups shredded cheddar cheese

1. Preheat oven to 350 degrees.
2. Spray a 9 inch by 13 inch pan with cooking spray.
3. Combine the eggs, sour cream, milk, cheese, salt and pepper in a large bowl. Mix on low speed with electric mixer, just until combined.
4. Heat a large skillet over medium heat. Add sausage and cook until browned, breaking it into small pieces with a wooden spoon as it cooks. Drain most of the grease and add the sausage to the bowl with the egg mixture.
5. Add the bell peppers and onion to the same skillet the sausage was cooked in and sauté for 2 to 3 minutes. Add to the bowl with the eggs and stir everything to combine.
6. Pour mixture into greased pan and bake for 35 to 50 minutes *or* until the edges are set and the center is just barely jiggly.
7. Leftover egg casserole can be stored in the fridge and enjoyed within 3-4 days. Leftovers are delicious reheated in a microwave oven.

Crustless Spinach Quiche Submitted by Kathryn Byers

Ingredients

- 1 cup medium chopped onion
- 1 - 10 ounce package frozen chopped spinach
- 3 cups (12 ounce) shredded Muenster cheese
- 5 eggs
- 1/8 teaspoon black pepper
- Chopped fresh herbs

1. Preheat oven to 350 degrees.
2. Lightly grease a 9 inch pie dish.
3. Prepare frozen chopped spinach; thaw, drain, and squeeze dry.
4. Heat oil in a large skillet over medium high heat.
5. Cook onion, stirring until soft, about 3 minutes.
6. Stir in spinach, cook until excess moisture has evaporated, about 3 minutes. Let cool, slightly.
7. Whisk together eggs, salt, and pepper in a large bowl.
8. Stir in onion mixture and cheese until well combined.
9. Pour into prepared dish.
10. Bake until eggs are set, about 30 minutes.
11. Let cool about 10 minutes before serving.
12. Garnish with fresh herbs.
13. Cut into 6 slices.

Great Grandma Jones' Apple Butter Submitted by Don Meyer

Don's great grandmother was born in Berlin, Germany in 1868 and was over 100 years old when she passed. Don was serving in Viet Nam at the time.

Ingredients

- 5 ½ to 6 pounds of red *or* gold apples
- 1 cup brown sugar
- ¼ cup granulated sugar
- 1 tablespoon ground cinnamon
- ¼ teaspoon salt
- 1/8 teaspoon ground cloves
- 1 ½ teaspoon vanilla extract
- Nutmeg, if desired

1. Wash and core apples. It is not necessary to peel.
2. Chop apples into small ¼ inch pieces.
3. Mix with 1 cup brown sugar, finely packed.
4. Add granulated sugar, cinnamon, salt, ground cloves and vanilla extract.
5. Place in crockpot for overnight cooking. Stir every 2 hours or so.
6. Adjust flavor to taste with nutmeg, *or* cloves. Cinnamon is the main flavor.

Zucchini Quiche Submitted by Marlene Cavaiola

During a year of abundant zucchini crops, I made many dishes, baked goods and gave many to others to enjoy. Then the squash beetles ruined my plants and marched around the garden fence. An older farmer told me I wouldn't be able to raise any plants in that soil for several years. I still enjoy making them, but have to purchase my zucchini from other sources. Enjoy the Zucchini Recipes.

Ingredients

- 4 cups zucchini, unpeeled and sliced thinly
- 6 eggs, beaten well
- ¼ teaspoon each: parsley, basil, oregano, butter, salt and pepper
- ½ cup onion, chopped
- 1/8 cup nonfat dry milk
- Nonstick cooking spray

1. Spray a 10 inch glass pie pan or a small casserole with nonstick cooking spray.
2. Cook zucchini, onion, herbs and spices over medium heat for 10 minutes **or** until tender.
3. Beat eggs with dry milk. Combine with cooked vegetables.
4. Put mixture into pan and bake at 375 degrees for 15 minutes.

Appetizers & Snacks



Reverend Randy Duncan (center), Pastor from 2004 to 2015 enjoys a church picnic.

Buckeyes (Peanut Butter Balls) Submitted by Marlene Cavaiola

A favorite treat with the Cavaiola family. Some have been known to hide them in the freezer so they can enjoy them without sharing.

Ingredients

- 1 ½ pounds powdered sugar
 - 1 - 18 ounce jar peanut butter
 - 1 to 2 pounds melting chocolate
 - 2 teaspoons vanilla
 - ½ pound butter, softened
1. Mix powdered sugar, peanut butter, vanilla and butter together. Use a cookie/candy scoop or just shape each piece into balls about the size of a walnut. If it is too sticky, add more powdered sugar.
 2. Place them on a waxed paper lined cookie sheet.
 3. Place in refrigerator to set up some, or they can be put in refrigerator overnight.
 4. In a double boiler or microwave oven, melt chocolate.
 5. Use a fork under a ball and put into melted chocolate and roll to cover and lift out.
 6. Put on a second waxed paper lined cookie sheet. You can put the cookie sheet on the counter or in the refrigerator to set up. Once set up, you can put the balls into a container and freeze for later.

They keep well in refrigerator and freezer. Makes about 100.

Crazy Crackers by Lucille Berry

A recipe from a former Sommerset Retirement Community resident, Lucille Berry. We visited her and her sister and helped transport them to appointments. She was 92 years old in 2011 and moved away after her 82-year-old sister passed. She gave me permission to share her special recipe. She would give you 1 or 2 baggies of the treat as payment for your help. May she smile from above as we continue making her special treat.

Ingredients

- 1 cup canola oil
- ¼ teaspoon granulated onion
- ½ teaspoon dill weed
- 3 to 5 drops hot sauce
- ¼ teaspoon granulated garlic
- 1 package of Italian salad dressing mix
- ½ teaspoon lemon pepper
- 2 - 10 *or* 12 ounce packages oyster crackers

1. Preheat oven to 300 degrees.
2. Combine spices together and then add crackers.
3. Mix well and place crackers on cookie sheet.
4. You can add or increase any spice you may like for extra flavor. Add more hot sauce if you would like.
5. Bake for 20 minutes, move crackers around gently with a spatula halfway through.
6. Bag and freeze to give as gifts or for occasions.

Deviled Eggs Submitted by Joan Talbert

Ingredients

- One dozen eggs ▪ 2 teaspoons dry yellow mustard ▪ ¼ teaspoon salt
- ½ cup mayonnaise (use more **or** less depending on the desired consistency)
- Smoked paprika, dill or Old Bay Seasoning for garnish

1. Put eggs in pan with lots of water covering them.
2. Set to boil. As soon as water is boiling, cover and set aside for at least 20 minutes.
3. Rinse under cold water.
4. Peel eggs and dry with paper towel.
5. Cut lengthwise, remove yolks and add to bowl.
6. Mix yolks in bowl with mayonnaise, mustard, salt and pepper until there are no lumps.
7. If yolk is too stiff add more mayonnaise.
8. Evenly add teaspoons of the yolk mixture into cooked egg halves.
9. Sprinkle with garnish as listed above.
10. Store in refrigerator until serving.

Zucchini Sticks Submitted by Marlene Cavaiola

Ingredients

- 3 medium zucchinis ▪ 2 large eggs
- 1 cup freshly grated parmesan cheese ▪ 1 cup Italian seasoned bread crumbs

1. Preheat oven to 350 degrees.
2. Grease baking sheet and set aside.
3. Cut each washed and unpeeled zucchini in half, then cut each lengthwise into 6 spears.
4. In large, shallow bowl, whisk the eggs.
5. In separate bowl, combine the parmesan cheese and bread crumbs.
6. Dip the spears into the beaten egg, then coat completely in the bread crumb mixture.
7. Place the spears on prepared baking sheet.
8. Bake at 350 degrees for 20 to 25 minutes **or** until golden brown.

Finger Nut Rolls Submitted by Marlene Cavaiola

This recipe is from Czechoslovakia. Every Christmas as long as I remember we had finger nut rolls. The following is the recipe I've used for years.

Dough Ingredients

- 4 cups flour
- ½ pound butter
- 1 cup milk
- ½ package cake yeast (it is best to use cake yeast, but you can use 2 packages regular dry yeast)
- 2 tablespoon white sugar
- 3 eggs
- Powdered Sugar
- 1 teaspoon salt

Nut Filling Ingredients

- 2 pounds ground nuts finely chopped
- 1 ½ cups sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 - 12 ounce can evaporated milk

1. Cream flour, sugar and butter together. Rub between fingers.
2. Dissolve yeast in warm milk and add to flour mixture.
3. Add eggs and salt. Mix well.
4. Cover and refrigerate overnight.
5. Work with small portions and keep the remaining dough chilled.
6. Roll dough in powdered sugar.
7. Cut into small squares.
8. Add filling and roll corner to corner.
9. Place on lightly greased cookie sheets.
10. Bake at 350 degrees until lightly browned.

Yields 8 dozen.

Little Cheesy Popovers by Sara Edwards

Here is a recipe from Sara Edwards that she prepared for a United Methodist Women's function. Sara was very active in our church, especially with the children's ministry. Unfortunately, cancer cut her time with us short. She made these little cheesy popovers for teacher appreciation week in 2014.

Ingredients

- 2 eggs
- 2 ¼ cups milk
- 8 ounces cottage cheese
- Nonstick cooking spray
- 2 cups flour
- ¼ teaspoon salt
- 8 ounces shredded cheese (any kind; cheddar, Mexican blend, etc.).

1. Preheat oven to 400 degrees.
2. Use nonstick cooking spray on 48 cupcake cups (2 pans of 24 mini-cups)
3. Mix the eggs, flour, milk, and salt in a blender or food processor. The batter is thin and will splatter.
4. Mix the two cheeses in a bowl.
5. Make a parting-of-the-Red-Sea dividing line, so you know how much to use for each pan of 24.
6. Pour the batter to fill each cup equally above half; it will probably make the cups about 60% full. Pour from the spouted blender jar, or from a spouted measuring cup, to reduce spills.
7. Pinch a 1-inch (meatball-sized) pinch of cheese mixture and plop in the middle of each cup.
8. Wipe spills between cups with a paper towel, as they will only burn.
9. Bake at 400 degrees for 15 to 20 minutes.

Tiger Bark by Martha Jones

Here's a recipe that a former member, Martha Jones, would make for us every Christmas. In fact, that was usually her gift; a yummy one at that. She is resting in peace and smiling that others are still enjoying her candy.

Ingredients

- 1 ¼ pounds white almond bark
- 1 - 16 *or* 18 ounce jar of crunchy peanut butter
- 12 ounces chocolate bits

1. Melt the white almond bark (usually available at Wal Mart or a grocery store during the holiday).
2. Put the crunchy peanut butter in microwave or hot water until warm and soft.
3. Mix peanut butter and white almond bark together.
4. Place a 2 feet to 3 feet long piece of wax paper on the counter and spread the above mixture to within ¼ to ½ inch of the sides.
5. Put the chocolate bits on top of melted mixture.
6. Wait a minute or so until chocolate begins to melt and use a knife to make waves or a design with the chocolate.
7. Once cooled, cut into small pieces and place in air tight container.

This candy can be frozen and used later.

Salads



Reverend Jim Snow, Pastor from 1993 to 2000 is served soup and salad at a youth supper.

Cranberry Fruit Salad by Kathy Kalteissen

Ingredients

- 1 - 8 ounce can crushed pineapple in unsweetened juice
- 3 ounce package cranberry *or* raspberry gelatin
- 16 ounce can whole cranberry sauce
- ½ cup orange *or* cranberry juice
- 3 tablespoons lemon juice
- ½ cup finely chopped celery
- ½ cup finely chopped walnuts

1. Drain pineapple juice and add lemon and orange *or* cranberry juices.
2. Bring to a boil.
3. Dissolve gelatin in hot juice.
4. Mash cranberry sauce to break up clumps.
5. Add to gelatin mixture.
6. Stir in pineapple, celery and nuts.
7. Pour half into clear glass serving bowl and refrigerate until nearly set. Keep the remaining gelatin at room temperature and stir occasionally to prevent it from setting.
8. Spread sour cream over chilled gelatin, then ladle remaining unset gelatin over and chill until completely set.

Festive Cranberry Salad Submitted by Debbie Myers

Taken from Southern Living 1981 Annual Recipes. It was submitted by Rhonda Matson, from St. Albans, West Virginia. Hard to decide if it is an appetizer, salad, or dessert!! So delicious!

Ingredients

- 3 ½ cups fresh cranberries
- 2 - 16 ounce cans seedless white grapes
- 1 ½ cups cold water
- 1 - 6 ounce package cherry-flavored gelatin
- 1 - 20 ounce can crushed pineapple, drained
- 1 cup water
- 1 cup chopped pecans
- 2 cups miniature marshmallows
- 1 cup sugar
- 1 - 8 ounce tub frozen whipped topping

1. Wash cranberries.
2. Combine berries and 1 cup water in a saucepan.
3. Cook 7 to 10 minutes **or** until all berries pop.
4. Drain berries, saving juice.
5. Measure juice; add hot water, if necessary to measure 1 ½ cups.
6. Combine cranberries, 1 ½ cups hot cranberry liquid, sugar, and gelatin; mix well, stirring to dissolve gelatin.
7. Add cold water, and chill until the consistency of unbeaten egg whites.
8. Combine grapes, pineapple, and pecans; mix well.
9. Fold fruit-nut mixture into gelatin mixture.
10. Pour into a 13 inch by 9 inch by 2 inch baking dish; cover dish, and refrigerate overnight.
11. Thaw frozen whipped topping.
12. Combine whipped topping and cream cheese; mix well.
13. Fold in marshmallows.
14. Cover and chill overnight.
15. Remove topping from refrigerator, and let stand about 15 minutes or until slightly softened. Spread topping over salad.
16. Cut into squares to serve.

Yields about 15 servings.

Pretzel Salad Submitted by Debbie Myers

Taken from Franklin Elementary School's recipe booklet, Franklin Goodies. This is the Elementary School that me and my mom, Marilyn Skinner attended. She worked there later in life as a Teacher's Assistant. This was always a salad that my grandmother made.

Ingredients

- 2 packages strawberry Jello
- 3 tablespoons sugar
- 2 cup pretzels
- 1 - 8 ounce tub frozen whipped topping
- 20 ounces strawberries *or* cherries
- 1 stick margarine
- 8 ounces cream cheese

1. Thaw frozen whipped topping.
2. Mix 2 packages strawberry Jello in 2 cups of boiling water. Add ½ cup cold water. Stir in 20 oz cut strawberries *or* cherries. This will be the topping.
3. Cream 3 tablespoons sugar and 1 stick of margarine.
4. Stir in 2 cups crushed pretzels.
5. Press into a 9 inch by 13 inch pan.
6. Bake at 350 degrees for 10 minutes. Let cool.
7. Mix together 8 ounces softened cream cheese, ¾ cup sugar, and the whipped topping. Spread on the cooled crust.
8. Pour the Jello mixture on top.
9. Refrigerate.

Main Dishes & Casseroles



Baked Stuffed Zucchini-Meatless Submitted by Marlene Cavaiola

Ingredients

- 4 zucchinis cut lengthwise
- 1 tomato peeled and chopped
- ¼ teaspoon crushed garlic
- 1 tablespoon olive oil
- Nonstick cooking spray
- 1 grated/chopped onion
- 5 tablespoons bread crumbs
- Salt and pepper to taste
- Add any other chopped vegetable you like
- 3 tablespoons grated parmesan **or** other cheese

1. Scrape zucchini skins lightly if needed and wash. *Leave skins on.*
2. Cut lengthwise and scrape out fleshy part.
3. Place plenty of water to boil.
4. Add some salt.
5. Put zucchini in water and boil 2 to 3 minutes.
6. Apply Nonstick cooking spray on baking sheet or casserole dish.
7. Drain zucchinis and put on baking sheet or casserole dish.
8. In a pan, heat oil and fry onions and garlic for a minute.
9. Add tomato, scraped zucchini pulp, bread crumbs, salt and pepper.
10. Place mixture in zucchini shells.
11. Sprinkle the remaining crumbs and cheese over the zucchini.
12. Bake at 350 degrees for 10 to 12 minutes.
13. Serve hot with pita or other bread.

Beef Barbeque Submitted by Debbie Myers

This recipe is a favorite from our family gatherings on Christmas Eve before church worship. Recipe from Marilyn Skinner (Debbie Myers' Mom). This recipe was taken from Recipes by Members of Third Street United Methodist Church, Logansport, IN, Homemakers Sunday School Class.

▪ Ingredients

- | | |
|--|--------------------------------------|
| ▪ 4 cups beef roast, cooked | ▪ ¼ cup vinegar |
| ▪ 1 ½ cups water | ▪ ¼ cup sugar |
| ▪ 4 teaspoons dry mustard | ▪ ¼ teaspoon pepper |
| ▪ 1 tablespoon salt | ▪ 2 slices lemon |
| ▪ 2 medium onions, chopped | ▪ 1/2 cup margarine |
| ▪ 1 cup chili sauce (<i>or</i> add more to taste) | ▪ 3 tablespoons Worcestershire sauce |

1. Add all ingredients to cooking pot or slow cooker.
2. Bring to a boil.
3. Simmer until ready to make sandwiches.

Chicken Salad Submitted by Kathryn Byers

Ingredients

- | | |
|--|-------------------------|
| ▪ ¾ cup oil | ▪ 1 package of slaw mix |
| ▪ ½ cup sugar | ▪ 1 cup sunflower seeds |
| ▪ 1 bunch green onions chopped | ▪ 1 cup sliced almonds |
| ▪ 2 Ramen Chicken Noodle Season Packets* | ▪ ¼ cup white vinegar |
| ▪ Chopped pieces of chicken (can use roasted chicken from grocery store) | |

1. Mix all ingredients except the ramen noodles and let set overnight in refrigerator.
2. Before serving crunch the two packages ramen noodles and mix in with other ingredients.
3. **Do not use the seasoning from Ramen Chicken Noodle Season Packets.*

Chicken Supreme Submitted by Kathryn Byers

Ingredients

- 10 ounce can of cream of mushroom soup
- 1 cup uncooked rice
- ½ cup orange juice
- 6 pieces of chicken
- ¼ envelope onion soup mix (from a 1.1 ounce package)
- ½ cup water

1. Combine soup, orange juice, water and rice and pour into ungreased 2-quart casserole.
2. Lay chicken on top
3. Sprinkle with onion soup mix
4. Cover casserole with aluminum foil
5. Bake 2 hours without 350 degrees.

Chicken Vegetable Soup Submitted by Peggy Fridley

Ingredients

- 1 ½ pounds skinless chicken breast, cut into bite sized pieces
- 4 to 5 “good sized” white potatoes
- ½ cup fresh green beans
- 1 large can chicken stock
- 5 to 6 large fresh carrots
- 1 bag frozen peas
- 1 large can chicken stock
- 1 bag frozen corn
- 1 bag frozen peas

Add seasonings to taste

- Ground basil
- Oregano
- Worcestershire sauce
- Dried onion bits
- Fresh ground black pepper and salt

1. Combine all ingredients into a large stew pot
2. Set pot over medium heat, stirring occasionally.
3. Once soup is good and hot, reduce heat and let simmer for several hours before serving. Stir occasionally throughout simmer.
4. The potatoes will thicken the broth, add water if a thinner broth is desired.

Crockpot Pork Tenderloin Submitted by Debbie Myers

A family favorite!

Ingredients

- 4 Granny Smith apples
- Cinnamon
- Salt and pepper
- 2 large sweet onions
- Pork tenderloin
- Olive oil

1. Wash and slice the apples.
2. Slice the sweet onions.
3. Oil the crock pot.
4. Place half the apples and onions on the bottom.
5. Sprinkle with cinnamon.
6. Add the pork tenderloin and season.
7. Add the remaining apples and onions around the pork tenderloin.
8. Sprinkle with cinnamon.
9. Cook until pork tenderloin is done (170 degrees).

Easy Tortellini Soup Submitted by Kathryn Byers

Ingredients

- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 6 cups low-sodium chicken broth
- ¼ cup tomato sauce
- 1 - 8 *or* 9 ounce package of tortellini (cheese *or* meat)
- 4 ounces frozen chopped *or* whole leaf spinach
- ¼ teaspoon crushed red pepper
- Salt and pepper
- ¼ cup grated parmesan cheese

1. Prepare spinach; thaw and squeeze dry.
2. Warm oil in a large pot over medium heat.
3. Sauté garlic, stirring frequently about 30 seconds.
4. Stir in broth and tomato sauce.
5. Raise heat to medium high and bring to boil.
6. Add tortellini, spinach and crushed red pepper. Adjust amount red pepper to taste.
7. Reduce heat to medium and cook until tortellini is tender (about 8 minutes).
8. Season with salt and pepper to taste.
9. Serve with parmesan cheese on top.

Golden Chicken Rolls and Velvety Mushroom Sauce Submitted by Debbie Myers

Ingredients – Golden Chicken Rolls

- 6 chicken breasts, skinned, boned, and split
- 12 thin Swiss cheese slices
- 2 1/3 cup soft bread crumbs
- Velvety Mushroom Sauce (see recipe below)
- 12 thin boiled *or* baked ham slices
- ½ cup butter, melted
- ¼ cup grated parmesan cheese

The Day Before:

1. Flatten chicken to about 7 ½ inch by 6 inch pieces using flat side of a meat mallet or rolling pin.
2. Place 1 slice of ham and 1 slice of Swiss cheese on each.
3. Roll up like a jelly roll, folding in ends to hold in ham and cheese.
4. Dip each roll in melted butter, then in combined bread crumbs and parmesan cheese.
5. Cover and refrigerate.

40 Minutes Before Serving:

6. Arrange chicken in 15 ½ inch by 10 ½ inch by 1 inch jellyroll roasting pan.
7. Bake at 350 degrees for 40 minutes *or* until gold brown.
8. Meanwhile, prepare **Velvety Mushroom Sauce**.
9. Serve with rice.
10. Makes 12 servings.

Ingredients – Velvety Mushroom Sauce

- 1 can condensed cream of chicken soup
- 1 4 ounces sliced mushrooms (undrained)
- 2 teaspoons fresh *or* freeze-dried chives
- ½ cup milk
- 1 cup sour cream
- ½ cup fresh parsley, chopped

1. Mix ingredients in saucepan.
2. Cook over medium heat, stirring occasionally until mixture comes to boil.
3. Remove from heat.
4. Stir some of the hot mixture into the sour cream.
5. Then, stir sour cream mixture into the soup mixture.
6. Warm over low heat.
7. Before serving, stir in fresh parsley.
8. Pour sauce over individual chicken rolls.

Hamburger Barbecue Submitted by Kathryn Byers

Ingredients

- 1 pound ground beef
- ½ cup onion
- ½ cup celery
- 1 cup ketchup
- 2 tablespoon brown sugar
- 1 tablespoon mustard
- 1 tablespoon vinegar
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce

1. Chop onion and celery finely.
2. Fry onion and celery until soft
3. Add meat and fry until brown.
4. Drain fat.
5. Mix all other ingredients in saucepan.
6. Heat and simmer 15 minutes

Happy Holly Glaze Submitted by Debbie Myers

Cranberry glaze to serve over a small ham - Great for holidays!

Ingredients

- 1 can whole berry *or* jellied cranberry sauce
- 1 cup brown sugar
- ¼ cup orange juice
- ½ teaspoon ground cloves
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice

1. Prepare ham as directed on package.
2. Meanwhile, combine ingredients.
3. Heat slowly until smooth, stirring with wire whisk.
4. 15 minutes before ham is done, score the surface in diamonds and spoon glaze over the ham.
5. Continue glazing and baking.
6. Serve remaining glaze with the ham.

Hawaiian Ham & Swiss Slider Submitted by Marlene Cavaiola

This recipe is the most requested for SUMC receptions and disappears quickly.

Ingredients

- 12 Hawaiian sweet rolls
- 6 slices of thin Swiss cheese
- 1 ½ tablespoons Dijon mustard
- 1 tablespoon onion powder
- 12 slices thin ham
- 1 tablespoon poppy seeds
- ½ cup melted butter
- ½ teaspoon Worcestershire sauce

1. Cut rolls in half and place half on foil lined cookie sheet or baking dish.
2. Cut ham and cheese in half.
3. Place a slice *or* two of ham and cheese on each roll.
4. Replace the top of rolls and bunch them closely together.
5. In a medium bowl whisk together poppy seeds, Dijon mustard, melted butter, onion powder and Worcestershire sauce.
6. Pour or use a brush to put sauce over the rolls, just covering the tops.
7. Cover with foil and let sit for 15 minutes *or* better overnight in the refrigerator.
8. Bake at 350 degrees for 10 minutes *or* until cheese is melted.
9. Uncover and bake for an additional 2 minutes until the tops are slightly browned and crisp.
10. Serve warm.
11. Freezes well.

Hawaiian Pineapple Ham Dressing Submitted by Debbie Myers

Ingredients

- 18 to 25 slices bread
- 1 cup milk
- 1 stick butter
- 6 eggs
- $\frac{3}{4}$ cup sugar
- 2 - 16 ounce cans crushed pineapple (in juice)

1. Tear bread into small cubes and put into large mixing bowl.
2. Beat eggs with a wire whisk and pour into mixing bowl.
3. Add milk and sugar.
4. Melt butter and pour into mixture.
5. Add the crushed pineapple.
6. Mix all ingredients.
7. Pour into greased 9 inch by 13 inch baking dish.
8. Bake at 350 degrees for 45 minutes to 1 hour.
9. Be sure it is done in the middle.

Meat Stuffed Zucchini Submitted by Marlene Cavaiola

- 2 large *or* 4 small zucchinis
- $\frac{1}{2}$ cup bread crumbs
- 1 egg
- $\frac{1}{2}$ teaspoon garlic powder
- 1 $\frac{1}{2}$ pounds ground meat of choice (beef, sausage, chicken *or* turkey)
- 1 can condensed tomato soup
- $\frac{1}{2}$ soup can water
- 1 tablespoon Italian seasoning
- 1 cup shredded Italian cheese blend

1. Preheat oven to 350 degrees.
2. Line cookie sheet with aluminum foil.
3. Cut zucchini lengthwise and scoop out seeds and flesh.
4. Mix ground meat, tomato soup, water, breadcrumbs, egg, Italian seasoning & garlic powder with zucchini flesh.
5. Spoon into the zucchini shells.
6. Arrange stuffed zucchini onto prepared baking sheet.
7. Bake for 25 minutes. Meat should appear browned.
8. Sprinkle Italian cheese blend over the zucchinis and bake until cheese is melted and bubbly, about 10 minutes more.

Million Dollar Beans Submitted by Debbie Myers

Ingredients

- 2 - 15 ounce cans pork and beans
- 1 ½ pounds hamburger, browned and drained
- 1 cup bacon, fried and crumbled
- 2 tablespoons Worcestershire Sauce
- 1 cup ketchup
- 1 can baby lima beans
- 1 can red kidney beans
- ¾ cup celery, finely diced
- ¾ cup onions, finely diced
- 1 ½ cup brown sugar, packed

1. Mix all ingredients and bake at 350 degrees for 50 minutes.
2. Can be cooked in a crockpot.

Mom's Famous Chicken Salad Submitted by Debbie Myers

This recipe is from Sigma Phi Gamma Style Show Events by Marilyn Skinner. The secret is Cool Whip!!

Ingredients

- Chicken breast, cubed
- Almonds, sliced
- Cool Whip
- White grapes
- Miracle Whip dressing
- Optional: celery, chopped

To serve 25 people use:

10 cups chicken breasts, cubed
3 cups sliced almonds
1 quart Miracle Whip
1 small Cool Whip
Optional: 3 cups celery, chopped

*Note: 2 cups = 6 chicken breasts (serves 8 people)

Pork Barbecue Submitted by Kathryn Byers

Ingredients

- 1 - 5 to 5 ½ pound bone in pork shoulder roast
- 3 cups chopped onion
- 2 large cloves garlic, crushed
- 1 tablespoon Worcestershire sauce
- ½ cup apple cider vinegar
- ½ cup low sodium chicken broth
- 2 tablespoon unsalted butter *or* as needed
- 1 tablespoon chili powder
- 1 tablespoon yellow mustard
- 1 cup barbecue sauce
- 1 ½ teaspoons dried thyme
- 12 hamburger buns, split
- ¼ cup packed light brown sugar

1. Put pork shoulder in slow cooker.
2. Stir together onion, garlic, barbecue sauce, vinegar, broth, brown sugar, chili powder, mustard, Worcestershire sauce and thyme in a bowl.
3. Pour mixture over pork.
4. Cook on High, covered until pork is very tender, about 5 to 6 hours.
5. Transfer pork to cutting board, reserving cooking liquid.
6. Remove and discard bone and excess fat from meat.
7. Shred pork with two forks.
8. Skim fat from surface of cooking liquid.
9. Add shredded meat, stir to coat.
10. Keep warm.
11. Spread cut side of buns with butter.
12. Toast buns, butter side down in a skillet over medium heat until golden brown.
13. Serve ¾ cup pork on each bun.
14. Serve with dill pickles.

Potato Casserole Submitted by Kathryn Byers

Ingredients

- 1 - 10.5 ounce can cream of chicken *or* cream of mushroom soup
- 2 cups panko bread crumbs, crushed corn flakes *or* potato chips
- 1/3 cup sliced *or* chopped green onions
- Optional: 2 cups shredded cheese
- 1 - 30 ounce package shredded hash brown potatoes
- 2 cups sour cream
- ¼ teaspoon ground pepper
- ¼ cup butter, melted

1. Preheat oven to 350 degrees.
2. Coat 13 inch by 9 inch baking dish with nonstick cooking spray.
3. In a large bowl, whisk together soup, sour cream, salt and pepper.
4. Stir in onion, hash browns (and cheese, if desired).
5. Spoon evenly into baking dish.
6. Pour topping of bread crumbs, corn flakes *or* potato chips evenly over hash brown mixture.
7. Bake, uncovered for 45 to 50 minutes *or* until bubbly.
8. Allow to rest for 5 minutes before serving.
9. Season with additional salt and pepper if desired.

Simple Spinach Lasagna Submitted by Kathryn Byers

Ingredients

- 1 tablespoon extra virgin olive oil
- ½ onion, chopped
- ½ tablespoon dried oregano
- ½ tablespoon dried basil
- 2 cloves, garlic, crushed
- 1 - 32 ounce jar spaghetti sauce
- 1 ½ water
- 2 -10 ounce packages frozen chopped spinach
- 2 cups non-fat cottage cheese
- ¼ cup grated parmesan cheese
- ½ cup chopped fresh parsley
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1 egg
- 8 ounces lasagna noodles
- 1 - 8 ounce package part skim mozzarella cheese, shredded

1. Preheat oven to 350 degrees.
2. In a large pot over medium heat, sauté spinach, onion, oregano, basil and garlic in the olive oil.
3. Add spaghetti sauce and water, simmer 20 minutes.
4. In a large bowl mix cottage cheese, mozzarella cheese, parmesan cheese, parsley, salt, pepper and egg.
5. Place a small amount of sauce in the bottom of a lasagna pan.
6. Place 4 uncooked noodles on top of sauce and top with layer of sauce.
7. Add 4 more noodles and layer with ½ sauce and ½ cheese mixture.
8. Repeat layers of noodles, sauce and cheese until all is layered.
9. Finish with sauce on top.
10. Cover with foil and bake in a preheated oven for 55 minutes.
11. Remove foil and bake another 15 minutes.
12. Let sit 10 minutes before serving.

Skinny Cream of Mushroom Soup Submitted by Kathryn Byers

Ingredients

- 2 slices bacon, chopped
- 1 cup peeled and cubed potatoes
- 1/3 cup chopped onion
- 1 cup chopped assorted mushrooms
- 1 teaspoon garlic powder
- Salt and coarsely ground black pepper
- 1 ½ cups water
- ½ cup milk
- 1 sprig fresh thyme
- 1 ½ tablespoon all-purpose flour
- ½ teaspoon onion powder

1. Fry bacon in a stockpot over medium heat until it is semi-crispy, about 5 minutes.
2. Stir in potatoes and onion and cook until onion is translucent, about 5 minutes.
3. Mix in mushrooms, garlic powder and onion powder; cool and stir until mushrooms have softened, about 5 more minutes.
4. Pour water and milk over mushroom mixture, add thyme and flour and bring to a boil.
5. Boil until potatoes are very soft, adding water as needed, about 20 minutes.
6. Crush some of the potatoes with a masher to reach a creamier consistency
7. Season with salt and pepper to taste.

Spaghetti Casserole Submitted by Kathryn Byers

Ingredients

- 1 - 8 ounce box pasta, such as spaghetti
- 2 cups shredded cheese, such as mozzarella
- 1 - 14.5 ounce can diced tomatoes, drained
- 3 cups cubed cooked chicken, turkey *or* ham
- Optional: 1 - 6 ounce jar sliced mushrooms, drained
- ¼ cup grated parmesan cheese
- 1 - 26 ounce jar marinara sauce
- ¼ cup grated parmesan cheese
- ½ teaspoon grated oregano

1. Preheat oven to 350 degrees.
2. Cook pasta according to package directions and drain.
3. Combine sauce, tomatoes, chicken, half of shredded cheese, mushrooms, parmesan, oregano and pasta.
4. Transfer to 1 ½ quart dish.
5. Sprinkle with remaining cheese.
6. Bake until heated, about 40 minutes.

Spaghetti Pie Submitted by Debbie Myers

This recipe is from Recipes by Members of Third Street United Methodist Church, Logansport, IN, Homemakers Sunday School Class.

Ingredients

- 6 ounces spaghetti noodles (*or* 8 ounces linguini)
- ½ cup parmesan cheese, grated
- 1 pound ground beef
- ¼ cup green pepper, chopped
- 1 - 6 ounce can tomato paste
- 1 teaspoon dried oregano
- ½ cup mozzarella cheese, shredded
- 2 tablespoons butter
- 2 eggs, well-beaten
- ½ cup onion, chopped
- 1 - 8 ounce can diced tomatoes
- 1 teaspoon sugar
- ½ teaspoon garlic salt
- 1 cup cottage cheese

1. Butter a 10 inch pie pan.
2. Cook spaghetti.
3. Stir butter into hot spaghetti.
4. Stir in parmesan cheese and eggs.
5. Form spaghetti mixture into a crust in the pie pan.
6. In a skillet, cook ground beef, onion, and green peppers until meat is thoroughly cooked and vegetables are tender.
7. Drain off fat.
8. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt.
9. Spread cottage cheese over the spaghetti crust.
10. Fill the pie with the tomato-meat mixture.
11. Bake at 350 degrees for 30 minutes.
12. Sprinkle with mozzarella cheese.
13. Bake 5 minutes longer.

Sweet Potato Delight Submitted by Beth Meserve

From Graham Road United Methodist Women Cookbook, 1997 By Lisa George

Ingredients - Sweet Potatoes

- 3 cups cooked sweet potatoes, mashed
- 2 eggs
- ½ cup milk
- 1/3 cup sugar (*or* less)
- 1 teaspoon vanilla
- ½ cup melted margarine *or* butter

1. Beat together all sweet potato ingredients and spoon into a greased casserole dish.

Ingredients - Topping

- 1 cup brown sugar (*or* less)
- 1/3 cup margarine *or* butter
- 1/3 cup flour
- ¾ cup pecans

2. Combine all topping ingredients until crumbly.
3. Sprinkle on sweet potato mixture.
4. Bake at 350 degrees for 30 minutes.

Yields 10 servings.

Tater Tot Casserole Submitted by Kathryn Byers

Ingredients

- 1 - 10.5 ounce can cream of mushroom soup
- 1 ½ cups shredded cheddar cheese
- 1 - 12 ounce bag frozen mixed vegetables
- Nonstick cooking spray
- 1 pound ground beef
- 1/3 cup milk
- 1 - 32 ounce package tater tots

1. Cook the frozen mixed vegetables according to package directions and set aside.
2. Heat oven to 375 degrees.
3. Coat a 2 quart baking dish with nonstick cooking spray.
4. In large frying pan, cook the ground beef over medium heat, breaking up the meat as it cooks.
5. Drain the meat after cooking and remove pan from heat.
6. Add the cream of mushroom soup, milk and cooked vegetables to the beef, stirring to combine.
7. Spread the mixture evenly into the prepared baking dish.
8. Top the casserole with cheddar cheese and a single layer of tots.
9. Bake for 40 minutes **or** until tater tots are golden brown.
10. Cool for 5 minutes before serving.

Zucchini Casserole Submitted by Marlene Cavaola

Ingredients

- 6 zucchinis
- ½ pound sausage **or** ground meat
- 1 large onion
- 6 peeled and chopped tomatoes or 1 quart canned tomatoes
- 4 leaves fresh basil
- Salt and pepper
- ¼ pound cheddar cheese
- ¼ cup Romano cheese, grated

1. Break up and cook sausage **or** meat until browned.
2. Remove meat and cook cut-up onion in fat until soft.
3. Add tomatoes, seasoning and simmer until it forms a thick sauce.
4. Slice and flour zucchini and fry in deep hot fat until brown. Drain on paper towel.
5. Place layers of zucchini, meat, sauce and cheddar cheese in casserole.
6. Top with romano cheese and bake at 350 degrees for 45 minutes

Three Bean and Pineapple Baked Beans Submitted by Kathryn Byers

Ingredients

- ¼ pound bacon
- 1 - 16 ounce can butter lima beans
- 1 - 16 ounce can red kidney beans
- 1 - 16 ounce can baked beans
- 1 - 8 ounce can chunk pineapple
- ½ cup chopped onion
- ¾ cup brown sugar
- 1 tablespoon mustard
- ½ cup ketchup

1. Preheat oven to 350 degrees.
2. Cook bacon and crumble.
3. Drain cans of butter lima beans and red kidney beans. Discard juice.
4. Drain can of pineapple but save juice.
5. Add baked beans with juice.
6. In a large bowl, combine beans, pineapple, bacon, onion, brown sugar, mustard and ketchup.
7. Transfer to 5 quart Dutch oven.
8. Bake for 45 minutes **or** until desired consistency is reached.
9. If beans seem dry add extra pineapple juice

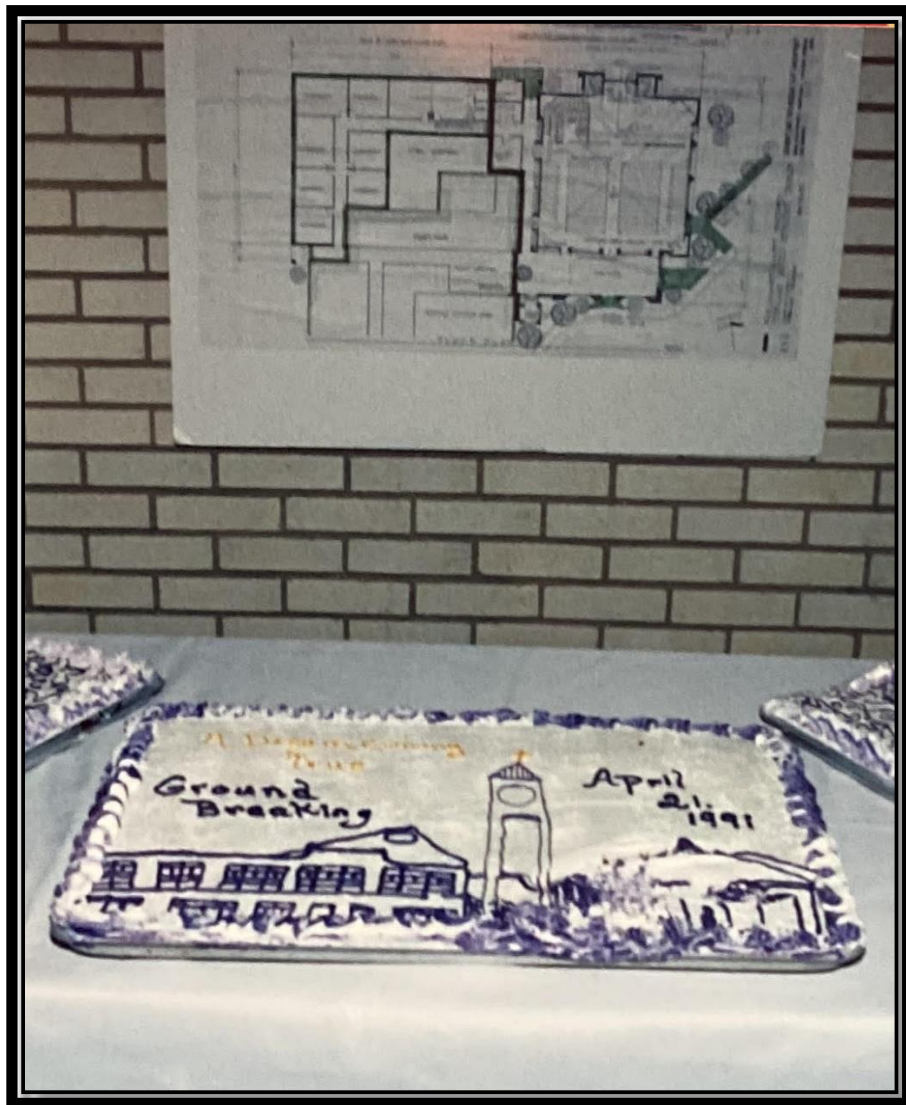
Triple Corn Bake Submitted by Debbie Myers

Ingredients

- ½ cup margarine **or** butter
- 1 cup sour cream
- 1 - 16 ounce can creamed corn
- 2 eggs
- 1 - 16 ounce can whole corn, drained
- 1 box Jiffy Corn Muffin Mix

1. Melt the margarine **or** butter in a large mixing bowl.
2. Beat the eggs and add to the mixing bowl.
3. Add the sour cream.
4. Drain the liquid from the can of whole corn and put corn in the mixing bowl.
5. Add the creamed corn
6. Add the Jiffy Corn Muffin Mix.
7. Mix all the ingredients together.
8. Grease a 9 inch by 13 inch pan.
9. Put ingredients into baking pan and bake at 350 degrees for 35 to 40 minutes.

Desserts



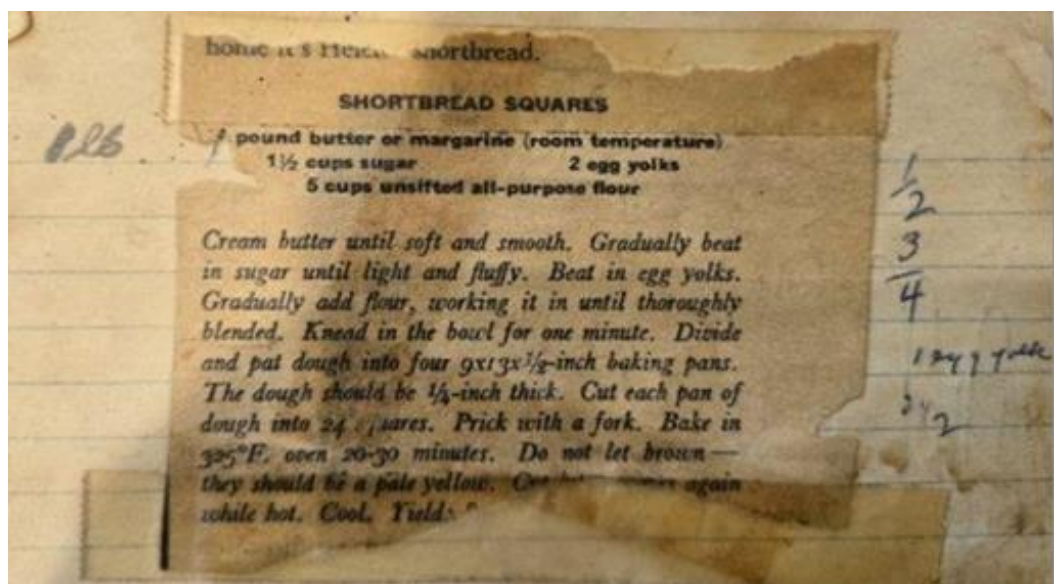
Cake made for the celebration of the groundbreaking of the sanctuary on April 21, 1991. A drawing of the front elevation adorns the cake and a floor plan is posted on the wall.

Shortbread Squares Submitted by Don Meyer

This is the oldest recipe submitted in this cookbook. It is from a distant relative of Don Meyer, who lived in Scotland. The photo shows the recipe which was cut out of a local newspaper. Don's descendants crossed the Atlantic to live in America and brought this recipe with them. It has been made and enjoyed since before our church was founded.

Ingredients

- 1 pound butter **or** margarine
 - 2 egg yolks
 - 1 ½ cups sugar
 - 5 cups unsifted all-purpose flour
1. Cream butter **or** margarine until soft and smooth.
 2. Gradually beat in sugar until light and fluffy.
 3. Beat in egg yolks.
 4. Gradually add flour, working it in until thoroughly blended.
 5. Knead in the bowl for one minute.
 6. Divide and pat dough into four 9 inch by 3 ½ inch baking pans. The dough should be ¼ inch thick.
 7. Cut each pan of dough into 24 pieces.
 8. Prick with a fork.
 9. Bake at 325 degrees for 30 to 35 minutes. Do not let brown – they should be pale yellow.
 10. Cut pieces again while hot. Let cool.



Almond Roca Candy Submitted by Becky Goolsby

Ingredients

- 2 cups granulated sugar
- 1 pound margarine
- 1 - 10 ounce package of chocolate chips
- ½ cup almonds

1. Combine sugar and margarine in sauce pan over medium heat, stirring constantly until it boils.
2. Continue cooking until mixture reaches 310 degrees (use candy thermometer)
3. Remove from heat and immediately pour onto greased cookie sheet or pan and quickly sprinkle chocolate chips on top. Spread evenly with spatula.
4. Sprinkle with chopped nuts.
5. Cool, then break into pieces.

Apple Crisp Submitted by Laurie Morris

Ingredients

- 5 cups sliced pared apples
- 1 cup brown sugar
- ¾ cup flour
- ¾ cup oatmeal
- 1 ½ teaspoon cinnamon
- ½ cup butter

1. Arrange apples in buttered 9-inch pan.
2. Combine brown sugar, flour, oats and cinnamon.
3. Cut butter until crumbly.
4. Press mixture over apples.
5. Bake at 350 degrees for 45 to 50 minutes **or** until top is brown.

Bacardi Rum Cake by Ave Holbrook

Ave was known for her delicious rum cake and she loved to bake it. Although we know how much rum went into the cake, we don't know how much was consumed during the baking process.

Cake Ingredients

- 1 cup chopped pecans *or* walnuts
 - 1 package 2-layer yellow cake mix*
 - 1 package Jello vanilla pudding and pie filling
 - ½ cup Bacardi Dark Rum
 - 3 *or* 4 eggs
 - ½ cup water
 - ¼ cup oil
 - Nonstick cooking spray
- **Or* use yellow cake mix with pudding in it and reduce water to ¼ cup.

Glaze Ingredients

- 1 cup sugar
- ¼ cup water
- ¼ pound butter

1. Grease and flour *or* use nonstick cooking spray on bundt pan and place chopped nuts on bottom.
2. Combine the remaining ingredients and mix with mixer for about 4 minutes.
3. Pour into prepared pan and bake at 350 degrees for 1 hour *or* until sides pull away from pan.
4. Cool in pan for 15 minutes.
5. Prepare glaze while cake is cooling.
6. Invert cake on serving plate and prick with cake tester or toothpick.
7. Carefully pour warm glaze over the warm cake.
8. Combine glaze ingredients in saucepan.
9. Stir till mixture comes to a boil;
10. Boil 5 minutes stirring constantly.
11. Add ½ cup rum and bring to a boil and remove from heat.

Banana Cherry Salad Recipe (Pink Fluff) Submitted by Pam Eddy

Ingredients

- 1 - 21 ounce can cherry pie filling
- 1 - 20 ounce can crushed pineapple drained well
- Optional: 1 cup pecans, chopped roughly
- 2 cups mini marshmallows
- 1 -8 ounce tub frozen whipped topping

1. Thaw frozen whipped topping.
2. Roughly chop the pecans.
3. Drain the pineapple juice from the crushed pineapple.
4. In a large bowl, stir together cherry pie filling, sweetened condensed milk and pineapple.
5. Fold in marshmallows, whipped topping and pecans.
6. Cover with plastic wrap and store in the refrigerator for at least 1 hour before serving. The dish will keep refrigerated for 2-3 days.

Baked Pineapple Submitted by Beth Meserve

Great side dish with ham! This is another family recipe that dates back generations.

Ingredients

- 1 can crushed pineapple
- 1 egg, well beaten
- 5 slices bread, cubed
- 1 heaping tablespoon flour
- ½ cup sugar
- 6 tablespoons butter

1. Preheat oven to 325 degrees, spray a casserole dish with nonstick cooking spray. We used to butter the dish.
2. Mix pineapple, flour, a well beaten egg, and sugar.
3. Pour in the dish
4. Bake at 325 degrees for 30 minutes.
5. While the pineapple is baking, cube 5 slices of bread and brown in a skillet with 6 tablespoons of butter.
6. Place the toasted bread on top of the pineapple and bake for 30 more minutes.

Banana Split Cake Submitted by Becky Goolsby

Ingredients

- 3 bananas
- 1 stick butter melted
- 2 sticks butter softened
- 4 cups confectioner's sugar
- 2 cups graham cracker crumbs
- 2 eggs
- 1 - 8 ounce tub frozen whipped topping
- 1 large can crushed pineapple (drained)
- 1 small jar candied cherries (chopped)

1. Thaw frozen whipped topping.
2. Melt 1 stick of butter, add crumbs and spread in baking dish.
3. In a bowl, combine eggs, sugar and 2 sticks soft butter.
4. Beat until light and fluffy.
5. Pour over crumbs.
6. Place bananas, pineapple and spread whipped topping on top.
7. Sprinkle with nuts and cherries.
8. Chill 1 **or** 2 hours before serving.

Easy Blueberry Cobbler Submitted by Kathryn Byers

Ingredients

- 1 - 14 ounce can sweetened condensed milk
- 1 ¼ cups self-rising flour
- ½ cup whole milk
- 8 tablespoons unsalted butter, melted
- 10 ounces (2 cups) blueberries
- ¼ cup sugar

1. Adjust oven rack to middle position and heat oven to 350 degrees.
2. Grease 13 inch by 9 inch baking dish.
3. Whisk condensed milk, flour, milk and melted butter together in bowl.
4. Pour batter into prepared baking dish and sprinkle blueberries and sugar evenly over the surface.
5. Bake until deep golden brown and toothpick inserted in center comes out clean, about 35 minutes.
6. Transfer cobbler to wire rack. Let cool 10 minutes and serve warm.

Best Vegan Chocolate Cake Submitted by Pam Eddy

Ingredients - Cake

- 1 cup unsweetened soy milk *or* almond milk
- 1 tablespoon apple cider vinegar
- 2 teaspoon baking powder
- ½ cup canola oil *or* melted coconut oil
- 2/3 cup unsweetened applesauce
- 1 tablespoon pure vanilla extract
- 2 cups all-purpose flour
- 1 ¾ cups granulated sugar
- ¾ cup cocoa powder
- 1 ½ teaspoon baking soda
- 1 teaspoon salt
- 1 cup boiling water

Ingredients - Chocolate Buttercream Frosting

- 1 cup unsweetened soy milk *or* almond milk
- 2 teaspoons pure vanilla extract
- 1 ½ cups vegan butter softened baking sticks, not the tub
- 1 cup cocoa powder
- 4-5 cups powdered sugar

Cake

1. Preheat oven to 350 degrees.
2. Grease two 8 inch or 9 inch pans and line with parchment rounds. (8 inch pans will yield taller cake).
3. Combine unsweetened milk and vinegar. Stir slightly and set aside to curdle.
4. In a large bowl, add the flour, sugar, cocoa powder, baking powder, baking soda and salt. Whisk well to combine.
5. Add the oil, applesauce, vanilla and milk/vinegar mixture. Mix on medium speed with a hand mixer, or stand mixer with the paddle attachment, until well combined.
6. Lower the speed and pour in boiling water. Continue to mix into the cake batter until combined. The batter will seem very runny at this point.
7. Divide the batter evenly between your cake pans.
8. Bake at 350 degrees for 30 to 35 minutes.
9. Let cool for 10 minutes.
10. Remove from the pans and let cool completely before frosting.

Chocolate Buttercream Frosting

1. Add the cocoa powder to a large bowl. Whisk well to remove any clumps.
2. Add the softened vegan butter and mix with a hand mixer until creamed and well combined.
3. Add half of the powdered sugar and half of the milk, and mix until combined.
4. Add the rest of the powdered sugar and vanilla extract.
5. Mix until fluffy and combined.
6. Add more milk (a tablespoon at a time) if the frosting seems too dry. If the frosting seems too wet, add more powdered sugar until it thickens up.
7. Frost the cake using a butter knife or spatula.

Chocolate Syrup Brownies Submitted by Becky Goolsby

Ingredients - Brownies

- ½ cup butter
- 1 cup sugar
- 4 eggs
- 1 cup chopped walnuts
- 1 ¼ cups all-purpose flour
- 1 - 16 ounce can chocolate syrup

Ingredients - Frosting

- ½ cup butter
- 3 tablespoons milk
- 2/3 cup sugar
- ½ cup semi-sweet chocolate chips

Brownies

1. Cream butter and sugar.
2. Beat in eggs.
3. Blend in syrup and flour.
4. Stir in nuts.
5. Pour into greased 9 inch by 13 inch pan.
6. Bake at 350 degrees for 30 to 35 minutes.
7. Cool 10 minutes.

Frosting

1. Mix sugar, milk and butter.
2. Bring to boil, and boil 30 seconds.
3. Remove from heat.
4. Stir in chocolate chips until melted. It will be thin.
5. Frost brownies when they are cool.

Dutch Apple Cake Submitted by Maryann Craig

Maryann's mother, Irene Toler and her mother Anna Hietsch were born in Rumania and came to the U.S. through Ellis Island to be with her father in New Castle, PA.

Ingredients

- 2 cups flour
 - 2 tablespoons sugar
 - 2 tablespoons shortening
 - Slightly over ½ cup milk
 - Nutmeg to taste
 - 3 teaspoons baking powder
 - 1 ½ cups sugar
 - ½ teaspoon salt
 - 1 egg
 - Cinnamon to taste
1. Put dry ingredients in a bowl.
 2. Beat egg, add milk, then add to dry mixture. It will look like pizza dough.
 3. Spread on pizza pan or cookie sheet.
 4. Place sliced apples on dough in circular fashion on edge leaving space between slices for dough to rise.
 5. Spread 1 ½ cups sugar over apples.
 6. Mix 2 teaspoons sugar into 8 ounces of sour cream and spread over apples.
 7. Sprinkle nutmeg and cinnamon over sour cream.
 8. Bake at 350 degrees for 35 to 45 minutes.

French Cherry Pie Submitted by Becky Goolsby

Ingredients

- 3 ounces cream cheese
 - ½ cup confectioner's sugar
 - 1 teaspoon vanilla
 - ½ pint whipping cream
 - 1 can cherry pie filling
 - 1 - 9 inch pie crust, baked
1. Combine cream cheese with sugar and vanilla and beat with a mixer 5 minutes until fluffy.
 2. Fold in whipping cream.
 3. Spread on bottom of 9 inch baked pie shell and smooth over.
 4. Spread 1 can of cherry pie filling on top.
 5. Chill several hours **or** overnight before serving.

Franklin Nut Cake Submitted by Verla Dyer

Ingredients

- 1 pound butter
- 2 cups sugar
- 6 eggs
- 4 cups flour
- 1 teaspoon baking powder
- ½ pound candied pineapple
- ½ pound candied cherries
- 1 pound pecans
- 2 teaspoons vanilla

1. Cream butter and sugar.
2. Add beaten eggs
3. Add three cups flour mixed with baking powder and salt.
4. Mix remaining flour with cherries, pineapple and chopped nuts.
5. Stir into batter.
6. Add vanilla.
7. Pour into a tube pan that has been greased and lined with brown paper.
8. Bake at 250 degrees for 3 hours.
9. Remove from pan and cool on rack.

Orange Molded Salad Submitted by Su Antonacci

Ingredients

- 2 small cans crushed pineapple
- 1 package family size orange Jello (dry)
- 1 - 8 ounce tub frozen whipped topping
- 1 pound cottage cheese, small curd
- 1 can mandarin oranges, cut up and drained

1. Thaw frozen whipped topping.
2. Mix pineapple, oranges and cottage cheese.
3. Sprinkle on dry Jello mix and blend well.
4. Fold in whipped topping.
5. Put in refrigerator for at least 1 hour.

Lumps of Coal Submitted by Marlene Cavaiola

At Christmas time, naughty children were told they would get lumps of coal in their stocking instead of gifts. Today those lumps may be worth something as good burning coal is expensive. I know, I kept up with my parents Christmas gift for my older brother of purchasing a ton of coal to warm his house.

Ingredients

- 1 package of Oreo cookies (you will need 3 full cups of crumbled cookies)
 - 5 cups marshmallows
 - 4 tablespoons butter (adjust if needed)
1. Crumble Oreo cookies (you can put cookies in zip lock bag and use rolling pin).
 2. Melt butter and marshmallow slowly in pan until it melts.
 3. Mix melted butter mixture and Oreo crumbs together.
 4. Using buttered hands, either make small balls (to resemble lumps of coal) **or** put them into pan and cut (like Rice Krispy treats).

Pie Crust Submitted by Beth Meserve

This is a family recipe that was passed down for many generations. I always called it fool proof, because you can reroll it and it's still flakey.

Ingredients

- 4 ½ cups of flour
 - 1 tablespoon sugar
 - 2 teaspoons salt
 - 1 ¾ cups Crisco shortening
 - 1 egg
 - ½ cup water
 - 1 teaspoon vinegar
1. Put together the flour, sugar, salt and Crisco. Lumps should be smaller than a pea.
 2. Mix together the egg, water and vinegar.
 3. Pour over flour and fold together.
 4. Dough can then be divided into 4 disks, wrapped and chilled before using.
 5. It can be kept in the refrigerator for 5 days, **or** longer if frozen.

Pennies from Heaven (Carrots) Submitted by Donna Meyer

Ingredients

- 2 pounds round cut carrots
- 1 onion
- 1 green pepper, diced
- 1 cup sugar
- 1 can tomato soup
- $\frac{3}{4}$ cup vinegar
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon dry mustard
- $\frac{1}{4}$ cup corn oil

1. Cut carrots into round slices.
2. Dice onion.
3. Dice green pepper.
4. Place corn oil into medium pot.
5. Add carrots, onion and pepper into pot.
6. Cook vegetables until crunchy.
7. Add sugar.
8. Mix together and cook until sugar dissolves.
9. In a separate bowl, add tomato soup, vinegar, salt, pepper and dry mustard and mix well.
10. Pour over vegetables and stir well.
11. Cover and refrigerate overnight.
12. Great for covered dish or picnics.

Quick Fruit Dessert Submitted by Debbie Myers

Ingredients

- 1 – 20 ounce can fruit cocktail
- 1 – 20 ounce can crushed pineapple
- 1 - 8 ounce tub frozen whipped topping
- 1 box vanilla *or* French vanilla instant Jello pudding
- 1 large mandarin orange
- 1 cup mini marshmallows
- Optional: nuts and maraschino cherries

1. Thaw frozen whipped topping.
2. Drain all fruit well and put into a bowl.
3. Sprinkle pudding powder on top.
4. Fold in marshmallows and whipped topping.
5. Chill well.

Plum Pudding – New England Style Submitted by Su Antonacci

Ingredients - Pudding

- ½ cup butter
- 1 egg unbeaten
- 1 teaspoon baking soda
- 1 ½ teaspoon Cinnamon
- 1 cup dry sifted bread crumbs
- 1 ½ cup raisins
- 1 cup sugar
- 1 cup sifted flour
- ¾ teaspoon cloves
- 1 teaspoon nutmeg
- 1 cup chopped walnuts
- ¾ cup hot water

Ingredients - Sauce

- ½ pint heavy cream
- 2 eggs
- ½ cup sugar
- 2 teaspoon vanilla

1. Cream butter, add sugar gradually. Cream continually.
2. Beat in eggs
3. Sift dry ingredients over bread crumbs, walnuts and raisins. Mix well.
4. Add to first mixture alternately with hot water
5. Turn into greased 2 quart pudding mold and cover tightly.
6. Place on rack in very low oven at 50 degrees and steam over 2 ½ to 3 hours.

Sauce

1. Separate eggs and whip whites very stiff.
2. Whip egg yolks and sugar until creamy and thick.
3. Fold together slowly.

Serve plum pudding warm with sauce. (can also be served cold).

Potato Candy Submitted by Becky Goolsby

Ingredients

- 1 small potato
- 1 – 1 pound box of confectioner's sugar
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 tablespoon butter
- ½ cup peanut butter

1. Cook potato with salt. Drain water of potato and mash.
2. Add butter and vanilla.
3. Add sifted confection's sugar until mixture is very stiff.
4. Roll onto sugared dough board until thin.
5. Spread with peanut butter.
6. Roll up like a jelly roll.
7. Cut into 1 inch **or** ½ inch pieces.

Pumpkin Squares Submitted by Debbie Myers

Ingredients

- 1 cup flour
- ½ cups quick rolled oats
- ½ cup brown sugar (packed)
- ½ cup margarine **or** butter
- 2 cups pumpkin
- 2 cups milk
- 2 eggs
- ¾ cup sugar
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- ¼ teaspoon cloves
- ½ cup pecans

1. Combine flour, oats, brown sugar and margarine **or** butter. Mix until crumbly.
2. Press into 9 inch by 13 inch pan.
3. Bake at 350 degrees for 15 minutes.
4. Combine pumpkin, milk, eggs, sugar, salt and spices. Beat well.
5. Pour into baked crust.
6. Bake at 350 degrees for 20 minutes.
7. Sprinkle pecans over the top.
8. Return to the oven and bake 15 to 20 minutes **or** until filling is set.
9. Cool in the pan and cut into squares.

Raspberry Vanilla Jello Salad Submitted by Beth Meserve

I made this for a Mission meal once, and a member of the mission team began calling it "The Church Ladies Salad."

Ingredients

- 1 - 5.1 ounce box instant vanilla pudding
- 1 - 32 ounce container vanilla yogurt
- 1 - 8 ounce tub frozen whipped topping
- 1 package frozen raspberries

1. Thaw frozen whipped topping.
2. Combine the pudding mix and the vanilla yogurt, stirring until well mixed.
3. Fold whipped topping into the mixture.
4. Lastly, fold in the raspberries.

You can thaw the raspberries for about 10 minutes before making the salad, *or* you can put them in frozen; they will thaw very quickly so you can serve the salad right after mixing. If you don't serve the salad immediately, the raspberries will thaw more and the juices will add a raspberry flavor to the entire mixture.

Seven Up Pound Cake Submitted by Becky Goolsby

Ingredients

- 2 sticks of butter
- 5 eggs
- ½ cup oil
- 1 teaspoon lemon
- 3 cups sugar
- 1 teaspoon vanilla
- 3 cups flour (sifted)
- 1 cup Seven Up

1. Cream sugar and shortening.
2. Add eggs and continue beating.
3. Add flour and extracts.
4. Slowly add Seven Up.
5. Pour into 10 inch greased tube pan.
6. Bake at 325 degrees for one hour.

Scripture Cake Submitted by Donna Meyer

Ingredients

- 1 tablespoon honey: Exodus 16:31
- 3 ½ cups flour, divided: 1st Kings 4:22
- 1/8 teaspoon ginger: 1st Kings 10:10
- ½ teaspoon cinnamon: 1st Kings 10:10
- 2 cups golden raisins: 1st Samuel 30:12
- 2 teaspoons baking powder: 1st Corinthians 5:6
- Optional: 1 teaspoon vanilla.
- 2 cups sugar: Jeremiah 6:20
- 6 eggs: Isaiah 10:14
- ½ teaspoon salt: Leviticus 2:13
- ¼ teaspoon cloves: 1st Kings 10:10
- 1 cup water: Exodus 17:6
- 1 cup almonds: Genesis 43:11
- 2 cups dried figs, chopped: 1st Samuel 30:12 (Dates can be substituted for figs)

1. Cream together butter, sugar, and honey.
2. Add eggs one at a time, beating well after each addition.
3. Sift together 3 cups of the flour, baking powder, salt and spices.
4. Add to creamed mixture alternately with water, beginning and ending with the flour.
5. Dredge figs, raisins and almonds in the remaining ½ cup flour.
6. Stir into batter.
7. Spoon batter into greased and floured 9 inch by 5 inch loaf pan.
8. Bake at 325 degrees for 1 ½ hours **or** until toothpick comes out clean.
9. Cool in pan for 10 minutes.
10. Place on wire rack to cool.

Seven Up Salad Submitted by Becky Goolsby

Ingredients

- 2 small boxes of lemon Jello
- 3 medium bananas
- 1 can crushed pineapple (*drain and keep juice)
- 1 cup mini marshmallows
- 1 - 4 ounce package cream cheese
- 1 - package Dream Whip
- 2 cups pineapple juice (*drained from the crushed pineapple)
- 2 cups Seven Up soda
- 2 cups hot water
- 1 egg
- 4 tablespoon butter
- ½ cup coconut
- 2 tablespoon flour

1. Mix Jello and hot water.
2. Add Seven Up and let chill until starts to set but not firm.
3. Add sliced bananas, crushed pineapple and marshmallows.
4. Set until firm.
5. Mix pineapple juice, beaten egg and flour.
6. Cook until thick.
7. Remove from heat.
8. Add butter.
9. Let mixture cool.
10. Beat in cream cheese and chill.
11. Mix Dream Whip according to package, and fold into chilled mixture.
12. Spread over Jello mixture and top with chopped nuts and coconut.

S'Mores Treats Submitted by Pam Eddy

Ingredients

- ¼ cup butter
- 10 ounces marshmallows
- 1 - 11.7 ounce box Golden Grahams cereal
- 2 cups chocolate chips

1. In a large sauce pan, melt butter over medium heat.
2. Add marshmallows and keep stirring until the marshmallows completely melt and you get a marshmallow sauce. Remove from heat.
3. Add Golden Grahams and stir until they are well coated. You can choose to crush some up before adding them if you want smaller pieces.
4. Stir in chocolate pieces.
5. Grease a 9 inch by 13 inch pan and press S'mores mixture down evenly in pan.
6. Let cool.

Sweet Potato Delight Submitted by Beth Meserve

From Graham Road United Methodist Women Cookbook, 1997 By Lisa George

Ingredients - Potatoes

- 3 cups cooked sweet potatoes, mashed
- 2 eggs
- ½ cup milk
- 1/3 cup sugar (*or* less)
- 1 teaspoon vanilla
- ½ cup melted margarine *or* butter

1. Beat together all sweet potato ingredients and spoon into a greased casserole dish.

Ingredients -Topping

- 1 cup brown sugar (*or* less)
- 1/3 cup margarine *or* butter
- 1/3 cup flour
- ¾ cup pecans

2. Combine all topping ingredients until crumbly.
3. Sprinkle on sweet potato mixture.
4. Bake at 350 degrees for 30 minutes.

Yields 10 servings.

Yum Um Brownie Muffins Submitted by Kathryn Byers

Ingredients

- 1 box devil's food cake mix
 - 1 - 15 ounce can pure pumpkin
1. Preheat oven to 400 degrees.
 2. Line a 12-cup muffin pan with foil baking cups **or** spray it with nonstick cooking spray.
 3. In a large bowl, mix cake mix with pumpkin until completely smooth and uniform. Batter will be thick.
 4. Transfer to muffin pan.
 5. Bake until a toothpick inserted into the center of the muffin comes out mostly clean, about 20 minutes.

Watergate Salad (Green Fluff) Submitted by Pam Eddy

Ingredients

- 1 - 6.8 ounce package instant pistachio pudding
 - 1 cup pecans
 - 1 - 16 ounce can crushed pineapple in juice
 - 2 cups mini marshmallows
 - 1 - 8 ounce tub frozen whipped topping
 - 2 tablespoon flour
1. Thaw frozen whipped topping.
 2. Stir together the pudding mix and pineapple in a large bowl.
 3. Add the marshmallows and pecans, stirring until evenly mixed.
 4. Fold in the whipped topping until completely blended.
 5. Refrigerate until ready to use.
 6. Store in the refrigerator either covered tightly with plastic wrap **or** in an airtight container for up to 2 days.

Zucchini Bread Submitted by Marlene Cavaiola

Ingredients

- 1 $\frac{3}{4}$ cup flour
- 2 $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup shortening
- Optional: $\frac{1}{2}$ cup broken nuts
- 1 teaspoon grated lemon rind
- 2 beaten eggs
- 1 cup grated zucchini
- $\frac{2}{3}$ cup sugar

1. Preheat oven to 350 degrees.
2. Stir flour, baking powder and salt.
3. Blend shortening, sugar and lemon rind.
4. Beat eggs into mixture and then zucchini.
5. Add sifted ingredients, then nuts if used.
6. Pour into buttered bread pan.
7. Bake at 350 degrees for 1 hour ***or*** until done.
8. Cool before cutting.
9. Freezes well (wrap with plastic wrap and then place in freezer bag)

Recipes for Kids



Ezra Rosenfeld, Crosby Toth, Richard and Harmoney Hamilton making gingerbread houses.

Homemade Silly Putty Submitted by Debbie Myers

1. Mix well 2 parts Elmer's white glue and 1 part Sta-Flo liquid starch.
2. It needs to dry a bit before it is "workable".
3. It may be necessary to add a touch more glue **or** starch. You will have to experiment.
4. It may not work well on a humid day.
5. Store in an airtight container.

NOTE: Homemade "Silly Putty" has the same nasty characteristics of commercial Silly Putty. Beware of contact with clothes and carpet.

Play Do Submitted by Debbie Myers

(Stove-top recipe)

Ingredients

- | | |
|--------------------------------------|---------------|
| ▪ 1 cup white flour | ▪ ¼ cup salt |
| ▪ 2 tablespoons cream of tartar | ▪ 1 cup water |
| ▪ 2 teaspoon vegetable food coloring | ▪ 1 tbsp oil |

1. In a medium bowl mix the flour, salt and cream of tartar.
2. In a medium pot, combine and add in the water, food coloring and oil.
3. Cook over medium heat and stir (about 3 to 5 minutes). It will look like a "globby" mess and you'll think it is not turning out...but it will.
4. When it forms a ball in the center of the pot, turn out and knead on a lightly floured surface.
5. Store in an airtight container **or** plastic bag.

Don't forget some pieces of equipment for lots of fun; such as cookie cutters, rolling pins (real or play), plastic knives, bottle caps, extra flour, uncooked spaghetti or macaroni, shells, etc.