



Biscuits made by Glenn's Mother
Sallie Thomason (Grandmother) Vaughn
just can't be beat.



Nancy's Recipes

"It isn't much, but let's eat."

**Family Favorites From The
Kitchen Recipe Filing Box**

***"Just don't
mess up the
kitchen!"***



**Cakes, Pies, Cobbler, Chicken,
Pork, Beef, Jellies, Soups,
Bread, Salads and Vegetables**

Secrets Collected Through The Years



A Message From Nancy

Dear Friends and Family,

I am proud to present this collection of recipes. Gathered over these years, from friends and family members, these are the ones I considered to be especially good. Collected on everything from scraps of paper to index cards, these recipes spent years in a metal filing box kept above the kitchen sink. Children have called from time to time, asking how to make squash casserole for example.

This collection is most meaningful, however, because of those who contributed over the years. I've included everything from my mother's recipe for vegetable soup to Glenn's sister Jeanette's recipe for banana pudding. I hope everyone enjoys and uses this book. Finally, I would like to thank my son Billy for putting this cook book together.

Sincerely,

Nancy Vaughn

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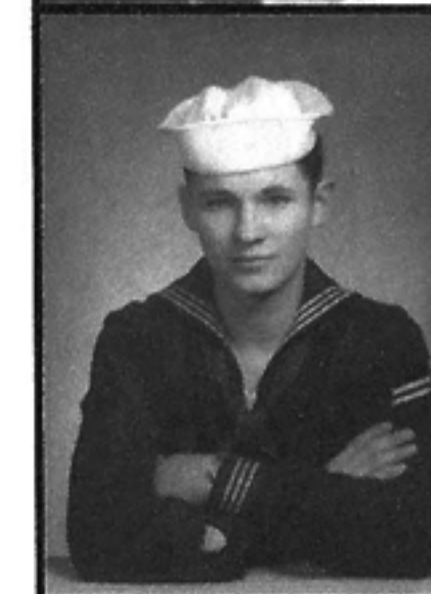
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WEEKS FAMILY

Many of the recipes in this book were contributed by Nancy's Mother, Etta Mae Weeks.

She and Nancy's father, J. Everett Weeks, are pictured in 1997.

The earlier Weeks family photo was taken when Jimmy (in ROTC uniform) was 17, Archie was 14 and Nancy was 19.



Beverages

Fruit Punch Etta Mae Weeks

1 can of red Hawaiian Punch
1 quart-size can of pineapple juice
1 bottle ginger ale
½ gallon vanilla ice cream

Chill all the juices until very cold. Stir in ice cream until well blended. This recipe makes about 2 gallons. Good for receptions and showers.

Holiday Egg Nog Nancy Weeks Vaughn

6 eggs
6 tsp. sugar
2 cups whipping cream
nutmeg
vanilla
1 gal. whole milk

Separate eggs. Beat yolks well. Beat whites until frothing. Add sugar 1 tbsp. at a time until very thick. Whip cream until frothy. Fold egg yolks into whites, then fold in whipping cream. Add nutmeg, vanilla and milk.

Orange Punch

This recipe was used at the 50th Anniversary Celebration for Everett and Etta Mae Weeks.

1 gallon orange Kool-Aid
1 12 oz. can frozen orange juice
1 quart of ginger ale
1 carton orange sherbet

Mix Kool-Aid, orange juice and ginger ale. Add sherbet to serve.

Everett and Etta Mae
celebrate 50th
Wedding Anniversary in
1980



Breads

Grandma Vaughn's Biscuits Sallie Thomason Vaughn

Grandmother Vaughn was always the master biscuit maker, but working the dough to the proper consistency is the key. Grandmother Vaughn always had hot biscuits ready in a moment's notice

3 cups self-rising flour
2 heaping tablespoons shortening
1 cup of buttermilk

Mix shortening thoroughly into flour with fingers, then add buttermilk while working mixture into a ball of soft dough. Work and fold (knead) dough on floured surface for about half a minute. Pinch off golf ball-size wads of dough and roll in palm to shape biscuits. Place them on large flat baking pan and bake in 450-degree oven for 8 to 12 minutes, or until brown.



Glenn is pictured with his sister Margaret and his mother, Sallie Thomason Vaughn

Baking Soda Biscuits

2 cups sifted plain flour
½ tsp. baking soda
½ tsp. Salt
¼ cup solid vegetable shortening
¾ cup buttermilk

Sift together the flour, soda and salt in a large bowl. Cut in shortening with two knives or rub shortening and flour between your hands until it resembles coarse crumbs. Make a well in the center if this mixture, Pour buttermilk in all at one time. Stir to a soft dough. Turn onto floured board, knead very lightly for 30 seconds. Pat with your hands or roll with a rolling pin to ½-inch thickness. Cut with a 2-inch biscuit cutter. Place on ungreased baking sheet and bake for 12 minutes or until lightly browned. Makes about 12 biscuits.



Long-time Vaughn Friend
and Neighbor Kay Wright

Blueberry Banana Bread

Long-time Vaughn Neighbor Kay Wright

- ½ cup oil or ½ cup applesauce
- 1 cup of sugar
- 2 eggs
- 1 cup mashed bananas
- ½ cup uncooked quick oats
- ½ cup fresh blueberries
- ½ cup pecans
- 1 ½ cups plain flour
- ¼ tsp. salt
- 1 tsp. soda

Mix sugar and oil. Add eggs, one at a time. Stir in bananas. Combine dry ingredients and stir in. Add bananas and pecans last, stirring in gently. Bake in loaf pan for 50 minutes at 350 degrees.

Apple Bread

This 2-loaf recipe is from Ellijay Apple House.

- 2 cups sugar
- 1 cup of oil
- 3 eggs
- 3 cups all-purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 2 tsp. vanilla extract
- 2 cups peeled and chopped baking apples
- 1 cup chopped pecans

Spray 2 loaf pans with vegetable cooking spray. In a large bowl, using an electric mixer, beat together sugar, oil and eggs. In a separate bowl, stir together dry ingredients. Add dry mixture to batter and mix until well blended. Stir vanilla, apples and pecans into batter. Pour batter into prepared loaf pans. Bake for 1 hour at 350.

Etta Mae Week's Cornbread

- 3 cups corn meal
- ½ cup self-rising flour
- 1 cup of buttermilk
- 1 small egg
- 1 cup of water

If you don't have buttermilk, put a teaspoon of vinegar in a cup of sweet milk and let it sit a few minutes

Holiday Dressing

Etta Mae Weeks

- 2 cups flour
- 1 cup self-rising corn meal
- 1 egg
- 1 2/3 cups buttermilk
- 2 eggs, slightly beaten
- ¼ cup chopped onion
- ½ cup chopped celery
- 2 ½ cups chicken broth
- sage, salt and pepper

Combine first four ingredients and pour into greased baking dish. Bake at 400 degrees for 30 minutes or until done. Remove from oven. Crumble and let cool. Add remaining ingredients. Let stand 15 minutes. Pour into baking dish, dot with butter and bake at 450 degrees about 45 minutes. Put some sage, pepper, etc. in it.

Mayonnaise Muffins

Etta Mae Weeks

- 2 cups self-rising flour
- 2 heaping tbsp. mayonnaise
- 1 cup milk + a little more
- 1 tsp. sugar

Mix all ingredients together for two minutes. Spoon into muffin tins filling ½ to ¾ the way full. Bake 10 minutes at 450 degrees.

The
Glenn Vaughn, Jr.
Family in 1963





Three Generations of Vaughns were gathered for Christmas 2000 at a cabin in the North Georgia mountains.

World's Best Corn Muffins Vaughn's Columbus Neighbor Louis Kunze

- 1 cup self-rising corn meal
- 2 tbsp self-rising flour
- 1/3-cup cream style corn
- 1 egg
- 1/3-cup buttermilk

Combine cornmeal and flour. Mix well. Beat egg. Put egg, creamed corn and sour cream in cornmeal mix. Stir and add buttermilk. If mix isn't thin enough to pour into muffin cups, add buttermilk until mix is fairly soupy (Add buttermilk very slowly so as not to get too much). Spray muffin tray with Pam or use paper muffin cups. Bake at 44 degrees for 23 or 24 minutes or until brown.

Breakfast

Breakfast Quiche Valorie Vaughn Riley

- (2) 9-inch pie shells
- 12 ounces bulk sausage browned and drained
- 8 ounces mozzarella cheese
- 8 eggs
- 1 1/2 cups milk
- 1 tsp. salt
- 1/2 tsp pepper

Line shells with cooked sausage and cheese. Combine rest of ingredients. Bake at 375 degrees for 30 minutes. Freezes beautifully and can be made in advance. Goes well served with strawberries, peaches or other fruit.



Valorie
Vaughn Riley

Eggs McFaddon Billy Vaughn

- 6 eggs beaten
- 2 cups milk
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 cup shredded cheddar cheese
- 1 pound browned sausage
- 4 slices cubed white bread

Mix milk, salt, mustard and eggs and gently stir in remaining ingredients. Place in a buttered 9 by 13 casserole dish and refrigerate overnight. Place in a cold oven set at 350 degrees and bake for 45 minutes.

Puffy Breakfast Quiche Penny Vaughn Byrd

- 1 cup Bisquick
- 1/4 cup half and half
- 1/2 pound bacon fried and crumbled
- 1 cup Swiss cheese
- 1/3 cup minced onions
- 4 eggs
- 2 cups half and half
- 3/4 tsp. salt
- 1/4 tsp. sugar
- 1/8 tsp. red pepper

Heat oven to 425. Stir Bisquick with 1/4 cup half and half to make soft dough. Knead 5 times. Roll out and put in deep-dish pie pan. (You can omit this step if you buy deep-dish ready-made piecrust.) Sprinkle bacon on bottom of crust. Sprinkle cheese over bacon, then onion. Beat remaining ingredients until blended and gently pour into the crust. Cover with foil. Bake for 15 minutes. Reduce oven to 300 degrees and bake for an additional 35 minutes. Remove foil and bake for additional 15 minutes. Let stand 10 minutes before slicing.

Glenn and Nancy's Home in Columbus



Desserts

Festive Cakes

Apple Cake Etta Mae Weeks

½ cup salad oil
 2 cups sugar
 ½ stick melted margarine
 3 eggs
 1 tbsp vanilla
 2 ½ cups self-rising flour
 1 cup chopped pecans
 ½ cup raisins boiled in water for one minute and drained on a paper towel
 3 cups apples in chunks

Prepare apples and set aside. Combine oil, sugar, vanilla, eggs and mix on low speed. Sift flour mixture twice. Add other ingredients and mix well. When batter gets stiff, stir in apples, nuts and raisins. Bake in tube pan for 45 minutes to one hour.

Aunt Wenda's Apple Cake

Mrs. Archie W.
Weeks

1 ½ cups oil
 3 eggs
 2 cups sugar
 3 cups plain flour
 1 tsp. salt
 1 tsp. baking soda
 2 tsp. vanilla
 3 large chopped apples
 1 cup pecan bits
For Topping:
 ½ cup brown sugar
 2 tbsps. milk
 1 stick margarine



Children of Nancy,
Jimmy and Archie

Mix together first three ingredients at medium speed for three minutes. Add in mixture containing next 4 ingredients. Fold in apples and pecans. Bake in floured tube pan at 325 degrees for 1 hour, 20 mins. Pour sauce over hot cake before it is removed from the pan.

Georgia Apple Cake Sallie Jeanette Vaughn Knapp *This 20-serving cake won first place at the Ellijay Apple Festival!*



Sallie Jeanette Knapp
in the 1960s

3 cups all-purpose flour
 1 ½ tps. baking soda
 ½ tsp. salt
 2 tps. cinnamon
 2 eggs
 1 ½ cups sugar
 1/3-cup vegetable oil
 1 cup unsweetened applesauce
 2 tps. vanilla
 5 cups peeled and chopped apples
 ½ cup finely chopped pecans, toasted
 vegetable cooking spray

Preheat oven to 350 degrees. Sift together twice the flour, baking soda, salt and cinnamon. In a separate bowl, beat eggs and sugar until creamy with a wire whip. Add oil, applesauce and vanilla. Beat until smooth. Add dry ingredients and mix until a stiff dough forms. Stir in apples and pecans. Pour into a 10-inch tube pan coated with vegetable cooking spray and lightly dusted with flour. Bake for 1 hour, 10 mins. or until brown.

Orange Jell-O Cake Barbara Vaughn Lott

1 package orange cake mix
 1 small package or orange Jell-O
 5 eggs
 ¾ cup Wesson oil
 ¾ cup water
 1 tsp. orange flavoring
 ½ stick butter
 juice from 1 orange
 1 cup powdered sugar

Mix and beat orange cake mix, Jell-O, eggs, Wesson oil, water and orange flavoring. Pour in tube pan and cook in 350-degree oven for 1 hour. Cook butter, orange juice, powdered sugar for just a minute. Pour over cake while both are still hot.



Weeks Reunion 1936

Orange Slice Cake Ancestral Recipe

This recipe is from the John Oliver Family, Cades Cove, Tenn.

- 1 cup butter or margarine
- 2 cups sugar
- 4 eggs
- 1 tsp. soda
- ½ cup buttermilk
- 3 ½ cups all-purpose flour
- 1 pound dates, chopped
- 1 pound candy orange slices, chopped
- 2 cups chopped nuts
- 1 can flaked coconut
- 1 cup fresh orange juice
- 2 cups powdered sugar

Cream butter or margarine and sugar until smooth. Add eggs one at a time and beat well after each. Dissolve soda in buttermilk and add to creamed mixture. Pour flour in a large bowl and add dates, orange slices and nuts. Stir to coat each piece. Add flour mixture and coconut to creamed mixture. This makes a very stiff dough that should be mixed with the hands. Put in a greased and floured 13 x 9 x 3 cake pan. Bake at 250 degrees for 2 ½ to 3 hours. Combine orange juice and powdered sugar and pour over the hot cake. Let stand in pan overnight.

Poppy Seed Cake Nancy's Poll Worker Friend Dot Palmer

- 1 package yellow cake mix
- 1 large box instant vanilla pudding mix
- 4 eggs
- 1 cup sour cream
- ½ cup cooking oil
- ½ cup cooking sherry
- 1 package poppy seeds

Beat 5 minutes all ingredients. Pour into a tube pan and cook at 350 degrees for 45 minutes.

Quick Coffee Cake Valorie Vaughn Riley

- 4 tbsps. shortening
- ½ cup sugar
- 1 egg
- 2/3 cup milk
- 2 cups flour
- 4 tps. baking powder
- ½ tsp. salt
- ½ tsp nutmeg

Cream shortening, sugar and egg and beat well. Add milk and flour with baking powder, salt and nutmeg alternately. Cover top with ¼ cup flour, 1 tbsp butter, ¼ cup sugar, and 1 tsp. cinnamon. Rub flour and butter together, forming soft crumbs. Add sugar and cinnamon. Sprinkle all over the top of the coffee cake and bake in 350-degree oven for 30 minutes.

Glenn and Nancy
celebrate
Nancy's
70th Birthday,
Dec. 21, 2001





Etta Mae Weeks
(Grandma Weeks)
was well for her
cakes, soups,
cornbread,
vegetables and pies.



Pound Cakes

Pound Cake Etta Mae Weeks

1 ¼ cup margarine
2 ¼ cups sugar
3 cups plain flour
1 tbsp. cornstarch
½ tsp. salt
7 large or 8 small eggs (whites and yellows)
2 tsps. lemon extract
½ tsp. salt

Cream margarine and sugar until like light cream. Add eggs, 2 or 3 at a time, beat well. Add lemon extract. Pour into tube pan. Bake at 325 degrees for 1 hour, 10 mins. Do not open oven door for first hour. Use no milk, water, soda or cooking powder. Do not grease the sides of any cake pan. Grease only the bottom and sprinkle lightly with flour. Let this cake cook in the tube pan for at least 10 minutes. Shake pan to see if it's loose. Fit a plate over the top of the pan and turn the cake.

Pound Cake II Etta Mae Weeks

5 eggs
3 cups sugar
3 cups cake flour
3 sticks butter
Lemon or vanilla flavoring
(1) 8 oz. package of cream cheese

Mix cream cheese and margarine. Add soda, then eggs. Add flour and flavoring last. Bake at 350 degrees for 1 hour, 15 mins.

Vera's Pound Cake Mrs. Russell Williams

3 sticks margarine
3 cups sugar
2 tbsps. salt
8 oz. cream
8 large eggs
1 ½ tsp. almond extract

Mix cake into batter in same manner as with all pound cakes. Cook in 350-degree oven for 1-½ hours.

Cream Cheese Pound Cake Etta Mae Weeks

3 sticks margarine
(1) 8 oz. Package cream cheese
3 cups sugar
salt
1 ½ tsp. vanilla or 1 tsp. almond extract
6 large eggs
3 cups sifted cake flour

Cream margarine, cream cheese and sugar until light and fluffy. Add salt and vanilla. Beat well. Add eggs, one at a time, beating after each egg. Stir in flour. Spoon mixture into 10-inch tube pan. Bake at 275 degrees for 1-½ hours.



The
Vaughn House
Winter, 1994

Chocolate Cream Cheese Pound Cake Etta Mae Weeks

1 ½ cups butter
8 ounces cream cheese
3 cups sugar
6 eggs
½ cup cocoa
3 cups flour
1 tsp. vanilla
1 cup finely chopped pecans
chocolate frosting (See recipe for under Dessert: Other)

Cream butter, sugar and cream cheese. Add eggs, one at a time, mixing well after each. Sift cocoa and flour and add slowly to egg mixture. Add vanilla and nuts. Pour into greased tube pan and bake at 325 degrees for 1 ½ hours or until cake is done.

Coconut Pound Cake

Friend and Co-Worker Daisy (Mrs. W.C.) Tucker

1 ½ cups Crisco
2 ½ cups sugar
3 cups plain flour
5 eggs
¼ tsp. salt
1 tsp. baking powder
1 cup milk
2 tsps. coconut extract
1 cup flaked coconut

Beat sugar and shortening on high speed for 10 minutes, adding eggs one at a time. Add dry ingredients alternately with milk. Fold in coconut. Bake in tube pan. Put in cold oven, then turn to 325 degrees and cook for 1 hour, 25 mins.

Cookies

Molasses Cookies

2 tbsps. butter
2 tbsp sugar
¼ cup molasses
1 ¾ cups cake flour
¾ tsp. soda
¼ tsp. salt
3 tbsps. water

Blend butter and sugar until creamy. Beat in molasses. Sift together cake flour, soda and salt. Add the sifted dry ingredients alternately with water. Roll out cookie dough to ¼ inch thickness and cut with biscuit cutter OR drop small amounts directly onto cookie sheet. Cook in 350-degree oven for about 8 mins.

English Sugar Cookies

½ cup butter
1-cup sugar
1 egg
1 tbsp. cream or milk
½ tsp. vanilla
½ tsp. salt
1 tsp. baking powder
1 ½ cups flour

Soften butter and cream with sugar. Add egg. Cream with vanilla. Sift together the flour, baking powder and salt. Add a little at a time to sugar mixture. You may need to add ¼ to ½ cup flour to stiffen dough. Chill one hour or overnight. Roll to ¼ inch and cut with cookie cutter. Bake at 375 degrees about 8 mins., depending on thickness. Optional: Brush cookies with egg whites mixed with food coloring or decorate with red and green sprinkles before baking. Makes 2-3 dozen cookies.



Glenn and
Nancy
Visit Billy
on St. Croix
in 1992



Peanut Butter Cookies

1 cup shortening
 1 cup peanut butter
 1 cup brown sugar
 2 eggs
 1 cup sugar
 3 cups flour
 ½ tsp. salt
 2 tsps. soda
 1 tsp. baking powder
 1 tsp. vanilla

Cream shortening and peanut butter together. Add sugar and continue to beat. Add eggs and vanilla and beat until fluffy. Sift flour. Measure and add salt, soda and baking powder. Sift again. Gradually add sifted dry ingredients to creamed mixture and mix thoroughly. Chill dough in refrigerator for several hours. Shape dough into 1-inch balls. Place balls 2 to 3 inches apart on greased baking sheet. Press flat with a fork. Bake at 375 degrees for 10 to 12 mins. Makes about 7 dozen.

Mama Dunn's Tea Cakes (Nancy's Grandmother)

This is an old, old recipe that has served many generations!

1 cup shortening
 2 cups sugar
 3 eggs
 ½ tsp. lemon extract
 3 cups all-purpose flour
 1 tbsp. baking powder
 ¼ tsp. salt
 6 tbsps. milk

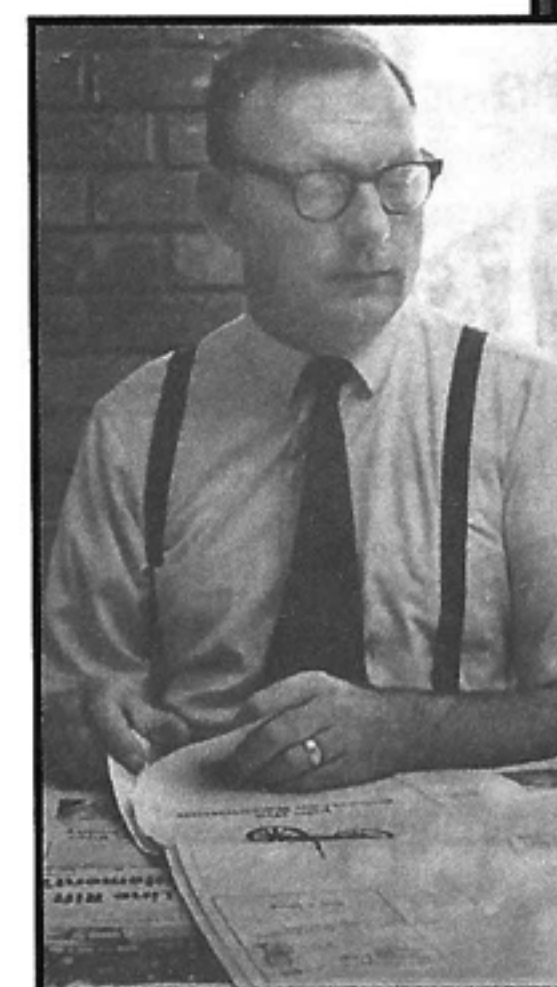
In a mixing bowl, cream shortening and sugar. Add eggs and extract and beat well. Chill for 1 to 2 hours. And then shape into 1 ¼-inch balls. Place 2 ½ inches apart on greased baking sheets. Bake at 375 for 11 to 13 minutes until lightly browned (do not over bake). Cool 1 min. on pan before moving to wire rack.



Glenn and Nancy's Dog
Willie,
 a Pedigreed Yorkie
 at Christmas 2001



Glenn, Nancy and Family





This family produced many outstanding cooks. Pictured left to right are: Dan Vaughn, Margaret Vaughn Ozburn, Tip Vaughn, Sallie Vaughn, Glenn Vaughn Jr., Sallie Jeanette Vaughn Knapp, Barbara Vaughn Lott, Jack Vaughn, Berthalene Vaughn Payne, Charles Vaughn and Shirley Vaughn Watson.

Cobblers

Basic Cobbler Nancy Weeks Vaughn

Fruit of your choosing
sugar
½ cup flour
½ cup milk
½ stick butter
vanilla

Cook fruit (apples, peaches, berries, etc.) with sugar to taste until soft (not mushy). Place this mixture in baking dish. In separate dish, mix sugar, another ½ cup flour, 1 cup milk, butter and vanilla. Add this, stirring gently, into first mixture. Bake at 350 degrees until done, 30 to 45 mins.

Peach Cobbler

2 cups fresh peaches
½ cup sugar
½ pound margarine
¾ cup self-rising flour
¾ cup milk

Mix peaches and the ½ cup of sugar. Set aside. Melt butter in baking dish in 350-degree oven. Mix remaining ingredients except peaches in a bowl. Pour into baking dish. Do not stir. Put peaches over batter. Do not stir. Bake at 350 degrees until light brown.

Crazy Cobbler Nancy Weeks Vaughn

1 stick butter
1 cup self-rising flour
1 cup sugar
1 cup milk
1 can of fruit, seasoned to taste (berries, peaches, apples or cherries)

Put stick of butter in pan. Mix flour, sugar and milk. Pour mixture over batter and then add seasoned fruit. Cook in 350-degree oven until browned.

Pies

Grandma Vaughn's Sweet Potato Pie Sallie Thomason Vaughn

3 cups of sweet potatoes, cooked and mashed
2 egg yolks (saving whites for meringue topping)
1 cup sugar, or maybe a tiny bit more
2 teaspoons vanilla extract
1 cup milk
¼ cup melted butter
No cinnamon, please!

Stir ingredients, adding a bit here and there to suit taste. While the mixture is baking in a pie pan for 60 minutes at 350 degrees, or until a knife or toothpick comes out clean, beat egg whites and sugar (two spoonfuls) into a frothy mixture. Spread the topping over pie and place back into oven just a minute or two to brown.



Long-time housekeeper Margie Jones has helped Nancy plan and cater numerous parties.

Apple Pie Etta Mae Weeks

5 to 7 tart apples
 ¾ cup brown sugar
 2 tbsps. flour
 dash salt
 2 tbsps. butter or margarine
 1 tsp. cinnamon
 ¼ tsp. nutmeg

Pare apples and slice thin. Mix sugar, flour, salt and spices, then add apples. Pour into 9-inch pastry shell and dot with butter. Adjust top crust. Bake in 400-degree oven. If you prefer, make it a deep-dish pie!

Mama's Apple Pie Etta Mae Weeks

3 to 5 medium tart apples
 1 cup sugar
 1/3 stick butter or margarine
 ¼ tsp. cinnamon
 2 eggs
 (1) 9-inch pie shell

Peel and slice apples thin. Put in heavy saucepan. Put 1 or 2 tbsps. water in the apples, cover and steam until crisp (just a jiffy). Watch carefully and don't overcook. Take off heat and pour into cool mixing bowl. Add sugar, margarine, cinnamon and lastly, the eggs, which have been beaten and are foaming in the cup. Stir lightly, but quickly into other ingredients, which are cooled. Pour into unbaked pie shell and bake in a 325-degree oven until done. The pie will have a glaze on top. Serve plain or with whipped cream, Cool Whip or ice cream.

Aunt Barbara's Buttermilk Pie Barbara Vaughn Lott

3 or 4 tps. flour
 1 ½ cup sugar
 1 ¼ stick margarine
 3 eggs
 1 tsp. vanilla
 1 ½ cups buttermilk
 piecrust

Mix well and pour into piecrust. Bake in 325-degree oven for 20 to 30 mins.

Buttermilk Custard Pie Columbus Country Club

2 cups buttermilk
 ¼ cup butter, melted
 1 cup sugar
 2 tbsps. flour
 3 eggs, separated
 nutmeg
 uncooked pastry shell

Mix flour, sugar, and nutmeg. Beat egg yolks until light and add sugar mixture, buttermilk and butter. Whip egg whites and fold into egg mixture. Pour into uncooked pastry shell, which has been brushed lightly with egg whites. Bake in moderate oven 30 mins. or until pastry is done and custard is firm and set.

Buttermilk Pie II

½ cup butter
 2/3 cups sugar
 3 eggs, separated
 3 tbsps. flour
 ½ tsp. salt
 grated rind of 1 lemon
 1 tbsp. lemon juice
 2 cups buttermilk
 10-inch baked pie shell

Cream butter and sugar. Add egg yolks, one at a time, beating well after each addition. Add flour, salt, lemon rind and juice. Mix well. Add buttermilk. Beat egg whites stiff, but not dry; fold in carefully. Turn into baked pie shell and bake in moderately hot oven for 45 mins. Cool before serving.

Buttermilk Pie III

1 unbaked 9-inch pie shell
 1 stick butter, softened
 1 ½ cups sugar
 3 tbsps. all-purpose flour
 3 eggs, well beaten
 1 cup buttermilk
 1 tsp. lemon juice
 1 tsp. vanilla extract
 speck of salt
 grated nutmeg

Preheat oven to 350 degrees. Set out pie shell. Place softened butter in large bowl, add sugar and cream well. Add flour, eggs, buttermilk, lemon juice, vanilla and salt. Mix before pouring into pie shell and then sprinkling lightly with nutmeg. Bake for 1 hour or until top is golden brown.

Blueberry Pie Margaret Ozburn

This dish has commonly been served at Thanksgiving, but is wonderful anytime.

1 (8-oz.) package of cream cheese
 at room temperature
 2 envelopes Dream Whip
 ½ cup confections sugar
 2 unbaked graham cracker pie crusts
 1 cup finely chopped roasted pecans
 1 can blueberry pie filling

Mix Dream Whip according to directions but add cream cheese and confectioner's sugar. Line pie crust with roasted pecans. Turn whipped cream mixture onto pie crust until full. Dot each pie in center with ½ can blueberry pie filling. Top with sprinkled pecans if desired.



Aunt Margaret

Nancy has always felt at home in the kitchen.



French Coconut Pie Long-time Vaughn Neighbor Kay Wright

1 ¼ cup coconut flakes
 ½ cup milk
 3 eggs
 ¼ cup sugar
 Dash salt
 1 tsp. vanilla

Mix eggs, sugar, salt and vanilla together well. Add coconut and milk. Bake at 375 degrees for 5 mins. Reduce oven to 350 degrees and bake an additional 40 mins.

Peanut Butter Pie Dr. Sandra Hertzworm

8 oz. cream cheese
 2 cups powdered sugar
 8 oz. dairy whip
 12 oz. peanut butter
 2 tbsps. butter
 2 tbsps. vanilla
 2 baked or graham cracker pie shells
 crushed, salted peanuts
 shredded chocolate (optional)

Whip cream cheese about 10 mins. Add powdered sugar and beat another 10 mins. Add remaining ingredients. Put in piecrust and chill in freezer for 2 hours. Garnish with peanuts, chocolate and/or whipped cream.

Aunt Margaret's Pecan Pie

Margaret Vaughn Ozburn

9-inch pastry shell
 ½ stick butter or margarine
 1 cup dark corn syrup
 ¼ cup sugar
 1 tsp. vanilla extract
 3 eggs
 1 cup pecan halves
 whipped cream

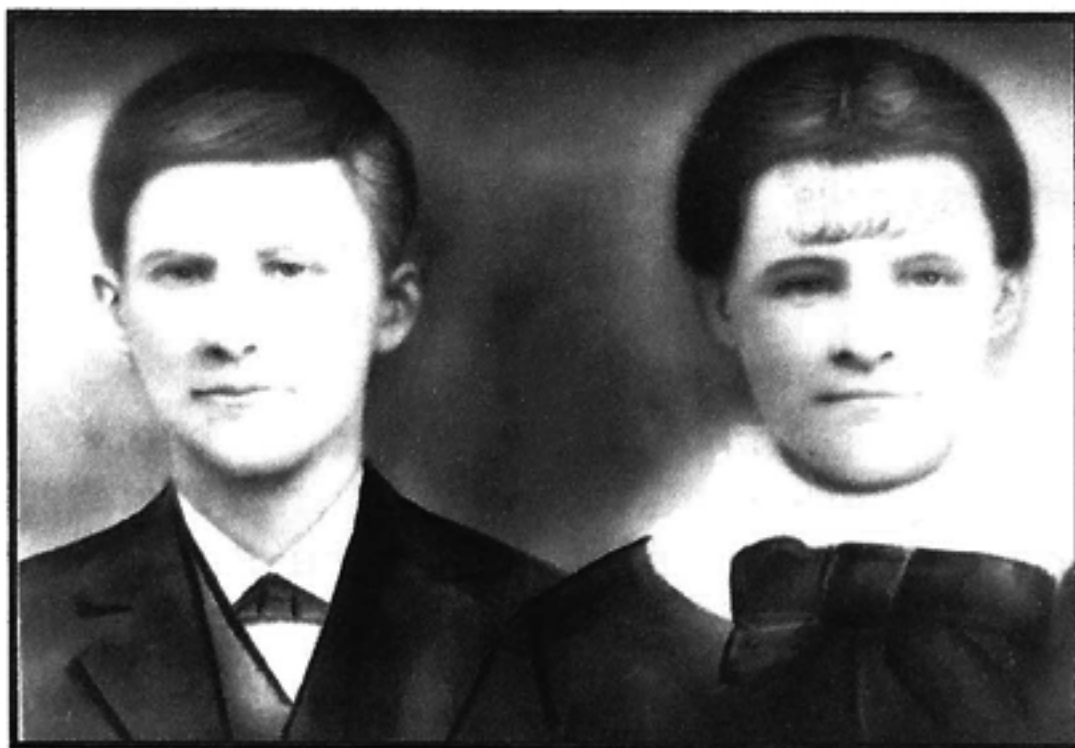
Preheat oven to 350 degrees. In 2-quart saucepan over low heat, melt butter or margarine. Remove saucepan from heat. With wire whisk, beat in corn syrup, sugar, vanilla and eggs until blended. Arrange pecans on bottom of piecrust. Carefully pour egg mixture over pecans. Bake pie 1 hour or until knife inserted 1 inch from edge comes out clean. Cool on wire rack. Garnish with whipped cream.

Pumpkin Pie

Etta Mae Weeks

4 cups pumpkin
 2 eggs
 3 heaping tbsps. flour
 1 cup milk
 1 ½ cups sugar
 1 tsp. cinnamon
 salt and pepper

Mix pumpkin. Sift flour, spice and sugar together. Add pumpkin, eggs and milk. Mix well. Will make 2 thick or 3 thin pies. Cook for 30 mins. in 300-degree oven. Turn oven to 350 degrees and cook 15 mins. longer.



Nancy's
 Grandparents
 Selena and
 Luther Weeks
 on their
 wedding day

Famous Pumpkin Pie

Etta Mae Weeks

4 eggs, slightly beaten
 1 20-oz. Can solid packed pumpkin
 1 ½ cups sugar
 1 tsp. salt
 2 tsps. Ground cinnamon
 1 tsp. ground ginger
 ½ tsp. ground cloves
 2 cans (13 ozs. ea.) evaporated milk **OR** 3 ½ cups half and half
 2 (9-inch) unbaked pie shells with high fluted edge

Preheat oven to 425 degrees. Combine filling ingredients in order given. Divide evenly into pie shells. Bake 15 mins. Reduce temperature to 350 degrees and bake an additional 45 mins. or until knife inserted into center of each pie comes out clean. Cool and, if desired, garnish with whipped topping.

Shoofly Pie

Bobby Vaughn

Bobby had heard this recipe, found in Guideposts Magazine, would help with cold and flu. He asked for it while infirmed.

We don't yet know if it made him feel any better!

1 ¼ cups all-purpose flour
 ½ cup sugar
 ½ cup unsalted butter
 1 tsp. ground cinnamon
 ½ tsp. ground nutmeg
 ¼ tsp. salt
 ½ tsp. baking soda
 ¾ cup warm water
 ¾ cup light molasses
 9-inch piecrust



Bobby and his wife Janet

In mixing bowl or food processing bowl, combine flour and sugar. Using pastry cutter or food processor, cut in butter until loose crumbs are formed. Stir in cinnamon, nutmeg and salt. In small bowl, dissolve baking soda in warm water. Stir in molasses. Pour molasses mixture into unbaked pie shell. Reserve 2 tbsps. crumb mixture. Set aside. Spread remaining crumb mixture evenly over molasses mixture. Bake in 425-degree oven for 15 mins. Reduce temperature and bake an additional 25 to 30 mins or until center is firm. Sprinkle with remaining crumb mixture. Bake 10 mins. more. Serve immediately or cool on rack and serve at room temperature.



Glenn's
family at a
Vaughn
Family
Reunion in
the 1970s

Other Desserts

Banana Pudding

Sallie Jeanette Vaughn Knapp

1 large box instant vanilla pudding
9 oz. carton cool whip
8 ounces sour cream
5 large bananas
vanilla wafers

Mix pudding according to directions on box, blend in Cool Whip and sour cream. Arrange layers of wafers, bananas and pudding mixture.

Blueberry Delight

1 cup firmly packed brown sugar
½ cup margarine, softened
1 cup all-purpose flour
1 cup ground pecans
8 oz. cream cheese, softened
¾ cup sugar
1 tsp. vanilla
dash salt
1 small carton frozen whipped topping, thawed
1 can blueberry pie filling

Cream brown sugar and margarine until smooth. Add flour and blend well. Stir in nuts. Press mixture evenly in a 10 by 6 pan or baking dish. Bake at 350 degrees for 20 to 25 mins. or until brown, cool. Cream together cream cheese and sugar, blending until smooth. Add whipped topping and spread over pastry. Chill. Top with blueberry pie filling and chill.

Chocolate Frosting Etta Mae Weeks

1-cup sugar
¼ cup butter
¼ cup cocoa
½ tsp. vanilla
¼ cup milk
½ cup chopped nuts (pecans)

In saucepan, combine all ingredients except pecans. Heat 1 ½ mins. Cool to spreading consistency. If stiff, add small amount of milk. Frost cake and sprinkle top and sides with pecans.

Billy's Fudge

*This is an adaptation of an old Mennonite recipe.
This one takes patience, but is worth the wait.*

2 cups sugar
2 tbsps. corn syrup
¾ cup milk
2 squares semi-sweet
baking chocolate
2 tbsps. butter
1 tsp. vanilla
1 cup chopped nuts

Cook sugar, syrup, milk and chocolate together until it forms a soft ball when dropped in water. Simmer for 30 mins or so, stirring constantly, until fudge becomes thickened. Do not remove too early! Remove from heat and add butter. Cool for 3 mins. and add vanilla. Add nuts, stir and pour into buttered baking dish. Mark into squares and cool



**Billy Vaughn,
St. Croix, USVI**

Baked Apples

Etta Mae Weeks

Wash and core medium apples. (May use green apples if necessary). In core, place 1 tsp. butter and 1 tsp. sugar. Place in 350-degree oven until cooked. This can be used as a side dish with vegetables or as a dessert with whipped cream or ice cream.

Egg Custard

Etta Mae Weeks

This recipe was made for Lelan Byrd, her Grand-Son-In-Law when he and Penny were first married.

4 eggs
 ½ cup sugar
 2 ½ cups milk
 ½ tsp vanilla
 pinch of salt
 9-inch unbaked piecrust

Scald milk. Set aside to cool. Beat eggs well. Add sugar, salt and vanilla. Add 1-cup milk, stir slowly while adding remainder of milk. Pour mixture into pie shell. Cook at 400 degrees for 20 to 40 mins. Overcooking will make the custard watery.

Deep Fried Pie Pastry

Etta Mae Weeks

2 cups plain flour
 ½ tsp. salt
 1 tsp. soda
 ½ cup shortening
 4+ tbsps. water
 1 tbsp. vinegar

Mix all ingredients in order using fork or pastry blender to work in shortening. Refrigerate 2 hours or longer covered or in utensil with top. Roll small amount of pastry at a time. Cut out by saucer. Put fruit on and fold, pressing edges together. Fry in deep, hot fat until brown, approximately 1 minute. Be careful not to get fat too hot. Yield: 8 – 10 pies.

Mama's Fried Apple Pies

Etta Mae Weeks

This was a favorite recipe for Everett Weeks!

2 cups self-rising flour
 ½ cup shortening
 4 tbsps. cold water
 1 tbsp. vinegar
 dried fruits, cooked

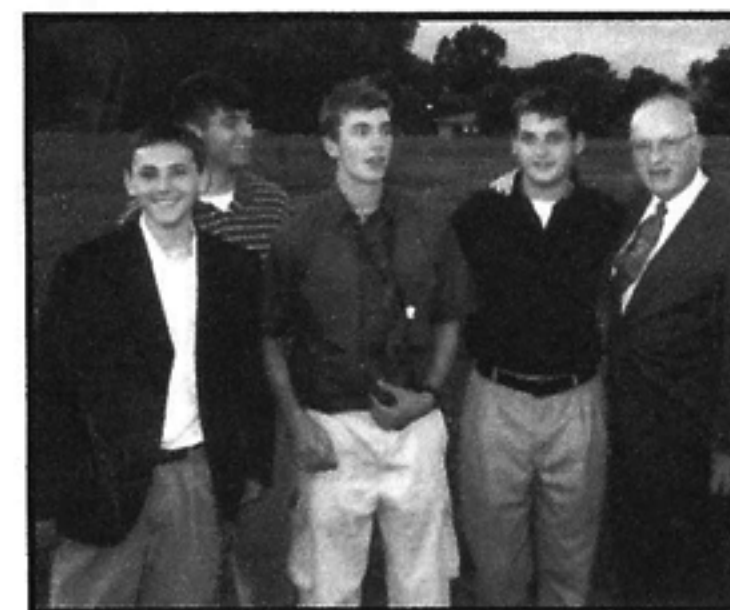
Mix flour and shortening until mealy with fork or pastry blender. (Do not mix with hands!) Add water and vinegar. Mix with fork. Do not kneed. Take small amount of time. Press together with hands. Roll thin. Cut out with 6-inch saucer as a pattern. With fingertips, put water all around edge. Put a heaping tbsp. of fruit half next to you. Carefully, fold the other half and crimp edges. Flatten and prick with fork, being careful not to get too close to fold. Place in heavy iron skillet in hot oil or shortening. Electric fry pan is preferred. Set at 400 degrees. These will burn easily in iron skillet.

Big Eddy Strawberry Basket

Executive Chef Marcel Carlos

7 egg whites
 1 cup flour
 1 ½ cups sugar
 ½ pound of butter, browned

Combine flour and sugar, add butter and mix well, then add egg whites and incorporate until smooth. Preheat oven to 350 degrees. Use a non-stick cookie sheet or a pan lined with paper. Spread batter thinly, about 6 inches in diameter – circle. Put in oven for five minutes and check for brownness. When light brown, quickly pull from oven and mold around something with tapered sides, like a glass upside down. Let cool for 3 mins. and unmold. Fill with ice cream, cut strawberries and whipped cream.



Glenn and his grandsons:
 Left to right: Clayton Byrd,
 Charlie Frank Riley, Clinton
 Byrd and Jacob Riley



Nancy & Glenn's mountain hideaway

Sausage Balls

Nancy Weeks Vaughn

This recipe always a hit with friends and family!

- 3 1/2 cups Bisquick
- 1 pound hot sausage
- 1 cup sharp cheddar cheese, grated

In a skillet over medium heat, brown crumbled sausage, drain. Mix cheese, sausage, Bisquick and roll into 1-inch balls. Place on baking sheet and bake for 20 mins. At 350 degrees. These are good as appetizers and for gatherings.

Date Balls

Athens Friend Charlotte (Mrs. Claude) Williams

- 1/2 cup butter or margarine melted
- 2 cups sugar
- 3 cups chopped dates
- 4 eggs, well beaten
- 2 tsps. vanilla
- 1 cup nuts
- 4 cups rice crispies
- flaked coconut

Combine first 4 ingredients. Cook slowly in fry pan at 350 degrees for about 15 minutes or until thick, stirring constantly. Remove from heat and add vanilla, nuts and rice crispies. Cook slightly. Shape into balls with buttered hands. Roll in coconut. Keep in cool place. Yield: About 50 balls.

Meats

Beef

Beef Stroganoff

- 2 pounds round or chuck steak
- 1/3-cup flour
- 1/4 cup butter
- 3/4 cup water
- 1/2 cup sliced onion (2 medium size)
- 1 can (4 oz.) mushrooms and juice
- 1/2 tbsp. worchestire sauce
- 1-cup sour cream
- 2 tsps. Salt
- 1/4 tsp. pepper

Cut steaks into chunks. Melt butter in heavy skillet. Brown beef on all sides after rolling in flour. Add water, onions, mushrooms, and worchestire sauce. Cover and simmer for 1 hour, stirring occasionally. Before serving, stir in sour cream, salt and pepper. Reheat and serve over rice and noodles.



Penny, Lelan and their children visit Grandmother Weeks in the hospital before she passed away in 1998

Meat Loaf

Penny Vaughn Byrd

This reliable and tried recipe has proven to be a pleaser time and time again!

1 pound hamburger meat
1 slice bread
1 chopped onion
salt and pepper
small can of tomato sauce
1 tbsp. worchester sauce
1 tsp. prepared mustard
2 tsps. brown sugar

Mix bread, onion, hamburger meat, salt and pepper together with $\frac{1}{4}$ of the can of tomato sauce, set aside. Mix remainder of ingredients together to make sauce, pour over meat and bake 1 hour, 15 mins in 400-degree oven. Let stand 10 mins. before slicing.



Penny Vaughn Byrd



Beefy Bean, Cheese and Bacon Toast

Billy Vaughn

Bobby talks about how good this was.

1 pound ground chuck
1 (15 oz.) can of pork and beans
3 tsps. ketchup
1 small onion, chopped finely
1 cup grated or shredded medium American cheese
4 strips sliced bacon
1 tbsp. brown sugar
4 slices white bread toast

Brown crumbled ground chuck in frypan along with onions. Add pork and beans, ketchup and brown sugar. Simmer until thickened. Divide onto 4 slices of toast, top with crumbled bacon and cheese. Broil until cheese is bubbly and beginning to crisp. Serves 4.

Oven Barbecued Beef

Nancy Weeks Vaughn

3 pounds round steak cut into 10 pieces
2 tsps. oil
 $\frac{1}{2}$ cup chopped onions
 $\frac{3}{4}$ cup ketchup
 $\frac{1}{2}$ cup vinegar
1 tbsp. brown sugar
1 tbsp. mustard
1 tbsp. worchester sauce
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper

Brown steak on both sides in oiled skillet. Arrange steak in baking pan. Sauté onions in pan drippings until brown. Blend in remaining ingredients. Simmer for 5 mins. Pour over steaks. Bake covered at 350 degrees for 2 hours until fork tender.

Chicken & Poultry

Country Captain Chicken

Ralph McGill

2 broiler-fryer chickens
 $\frac{1}{4}$ cup all-purpose flour
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
2 tsps. butter
2 tsps. vegetable oil
1 cup chopped onion
 $\frac{1}{2}$ cup green pepper
1 clove garlic, crushed
1 tbsp. curry powder
1 can (1lb.) whole, peeled tomatoes, drained
 $\frac{1}{2}$ cup dark seedless raisins
4 cups hot, cooked rice

Wash cut chicken pieces and pat dry. Put flour, salt and pepper into large plastic bag and shake to mix seasonings. Shake chicken in mixture a little at a time until all pieces are coated. Put butter and oil into Dutch oven over moderately high heat. Add chicken a few pieces at a time and cook until brown well on all sides. Remove chicken to platter. Add onions, pepper, garlic and curry powder to drippings remaining in Dutch oven. Sauté vegetables until onions are soft. Stir in tomatoes, crushing with a fork. Add raisins and bring to boil. Return chicken to sauce, simmer covered for 50 to 60 mins. until chicken is tender. Arrange chicken on serving platter and spoon some sauce over chicken. Spoon rice around edge of platter and serve with remaining sauce.

Country Captain Chicken II

Here is another version of the famous recipe

- 2 frying chickens
- 4 large red onions
- 4 large red peppers
- 2 carrots
- 1 tsp. curry
- 1 large bud garlic
- 1 tsp. pepper
- 1 tsp. salt
- 1 cup/can consommé
- 1 cup sherry

Disjoint chicken as for southern fried chicken. The pieces are sautéed slowly until tender. The tender brown slices are then removed from the skillet, preferably a heavy iron one, and into the fat are placed 4 large red onions sliced, 4 large red peppers sliced, and 2 carrots sliced. These are sautéed gently and slowly until the onions are a deep golden color. They must not be allowed to crisp. The sautéed pieces of chicken are returned to the skillet and the following items are added: 1 tsp. curry, 1 minced large bud of garlic, 1 tsp. pepper, 1 tsp. salt, consommé. This is simmered over low heat for at least an hour. When ready to serve, the chicken should almost fall from the bones. About 30 mins. before taking off, add 1 cup of sherry. The dish is served with rice and green salad.

Chicken Spectacular

Etta Mae Weeks

- 3 cups cooked chicken
- 1 package wild and white rice
- 1 can celery soup
- 1 chopped medium onion
- 1 jar pimentos
- 2 cups fresh green beans, drained
- 1 cup mayonnaise
- 1 can water chestnuts, sliced

Mix ingredients. Pour into 3-quart casserole dish. Bake for 25 mins. at 350 degrees.



Glenn, Nancy, Clinton, Clay, Jacob, Charlie Frank, Jessica and Sarah

Crunchy Chicken Casserole

- 1 cup chopped celery
- 1 tbsp. butter or margarine
- 2 cups cooked, cubed chicken
- 1 ½ cups cooked rice
- 1 can cream of chicken soup
- ¾ cup mayonnaise
- 1 can of sliced water chestnuts, drained
- ½ cup sliced almonds
- 2 tbsps. chopped onion
- salt and pepper

Topping:

- 1 tbsp. butter or margarine, melted
- ½ cup crushed cornflakes
- sliced almonds

In a skillet, sauté celery in butter until tender. Remove from heat. Add the next 8 ingredients. Spoon into ungreased 2 1/2-quart baking dish. Combine melted butter and cornflakes and sprinkle on top of casserole. Sprinkle with almonds. Bake uncovered for 30 mins. at 350 degrees.

Chicken Livers and Sour Cream

Nancy's Poll Worker Friend Dot Palmer

- 1 clove garlic
- 1 chopped onion
- 2 tbsps. oil
- chicken livers
- chicken bouillon
- ½ cup water
- 1 cup sour cream

Sauté onions and garlic in hot oil. Add livers and cook about 12 mins. Add chicken bouillon and water. Add sour cream. Serve over rice.

Pork**Stuffed Pork Tenderloin**
Billy Vaughn

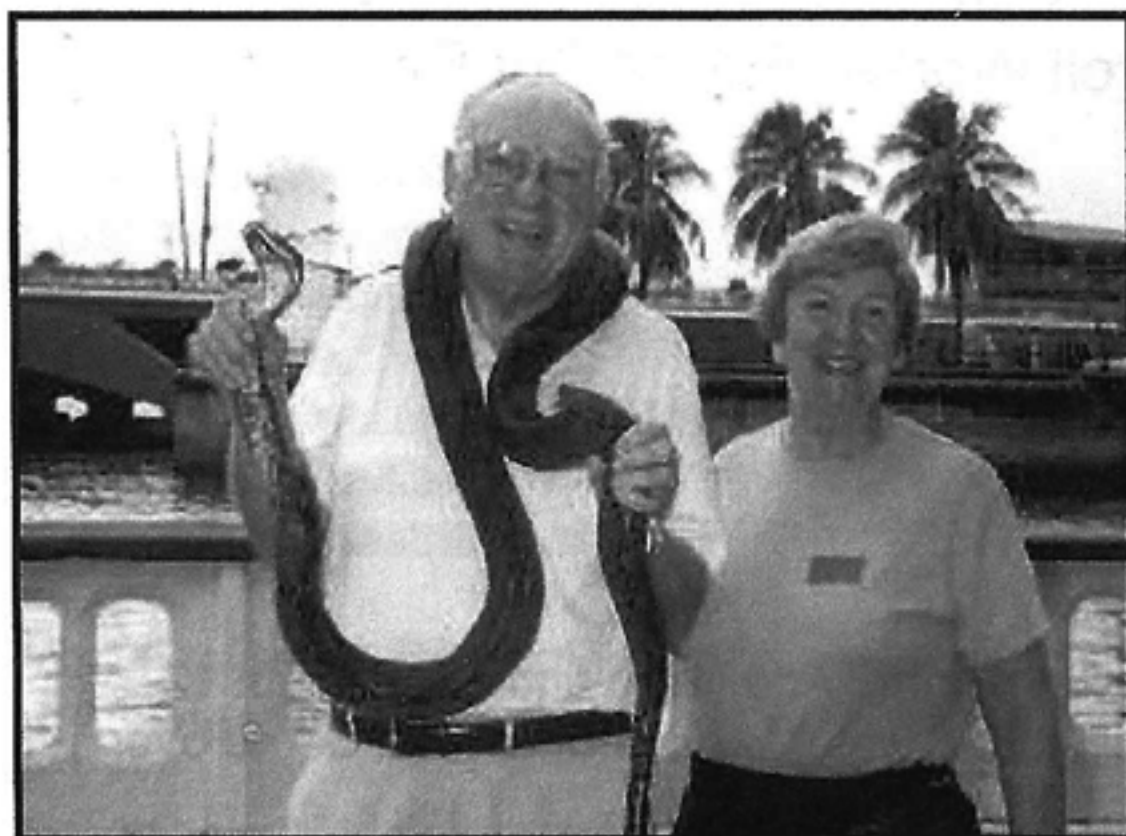
pork tenderloin
 ¼ pound ground pork
 ¼ cup chopped onion
 1 can cream of mushroom soup
 3 slices rye bread
 1 egg
 ¼ tsp. nutmeg
 4 to 6 slices bacon

Brown ground pork with onion, drain. Stir in ½ can of soup, bread, egg and nutmeg. Cut tenderloin in half. Split almost through lengthwise. Stuff meat cavity. Fasten with strings or skewers. Wrap bacon on roast. Cook in 350-degree oven for 40 to 45 mins. per pound. Top with remaining soup.

Breaded Pork Chops

6 pork chops
 ¾ cup fine breadcrumbs
 1 tsp. salt
 1/8 tsp. pepper
 1 egg, beaten
 ¼ cup milk
 ¼ cup boiling water

Add salt and pepper to breadcrumbs. Beat egg and add milk. Dip chops in liquid and roll in crumbs. Put 3 tbsps. of fat in skillet and brown chops. Place chops in a baking dish and add boiling water. Cover and bake at 400 degrees for 50 mins.



Glenn
and Nancy
In Singapore

Seafood**Salmon loaf or patties**
Billy Vaughn

1 drained 14-½ oz. can of salmon
 2 cups soft breadcrumbs
 1/3 cup finely minced onion
 ¼ cup milk
 2 eggs
 2 tbsps. minced parsley
 1 tbsp. lemon juice
 ¼ tsp salt
 ¼ tsp. dill weed
 pepper

Drain salmon. Combine all ingredients for loaf. Bake in greased pan at 350 degrees for 45 mins. For patties, add extra ½ cup breadcrumbs. Spoon onto heated frying pan with 2 tbsps. shortening or oil, forming about 6 patties. Fry for 8 mins. over medium heat for each side, being careful when turning.

Salmon Fritters

2 cups salmon
 1 egg
 2/3 cup milk
 juice of ½ lemon
 1 ½ cups flour
 1 tsp. baking powder
 ¼ tsp. salt
 cayenne pepper

Drain and mince salmon. Add beaten egg, lemon juice and other ingredients sifted together. Beat well and drop by spoonful into hot fat. Serve with tartar sauce.

Salads and Relish**Beet Salad**

Chop pickled beets and arrange on a cup of lettuce. Cover with olives. Cut into good size pieces and dot with mayonnaise and sliced or chopped hard cooked eggs.

Mama Dunn's Sour Kraut

This is a very old recipe from earlier, simpler days.

5 to 6 heads of dry cabbage
salt
canning jars with flats and rings

Pack cabbage into quart canning jars (not too tight). Sprinkle in 2 heaping tbsps. salt. Do not nix. Boil lids, flats and rings. Put on hot flats and hot rings. Place in dark box and leave about 15 days to sour. Do not put any water in the jar.

Fruit Relish

Etta Mae's Fishing Friend Sue Mock

4 cups sugar
10 naval oranges
3 lemons
1 large bottle of cherries
3 large cans of chunked pineapple

Drain pineapples and cherries. Combine all ingredients and boil until thick.

Caesar's Salad

1 large head of romaine lettuce torn
½ cup fresh parmesan cheese, grated
1 cup croutons

Dressing:

2 raw egg yolks
1 tbsp. lemon juice
1 tbsp. white vinegar
1 tsp. chopped anchovy fillet
1 tsp. worchester sauce
½ minced garlic
1 cup vegetable oil

Place all dressing ingredients, except oil, in a blender and process on high speed for one minute. With blender running slowly, add oil. Blend until thickened. Chill until ready to serve. In a salad bowl, toss romaine with Parmesan cheese and ½ cup dressing. Add croutons and toss gently.

Aunt Wenda's Layered Club Salad (Mrs. Archie Weeks)

1 ½ cups mayonnaise
4 cups shredded lettuce
4 tomatoes, chopped
1 package (9 oz.) frozen peas, thawed
1 ½ pound boneless chicken breast, cooked and cubed
8 ounces bacon cooked & crumbled
½ cup sliced green onions

In a large see-through bowl, layer lettuce, tomatoes, peas, chicken, bacon and green onions. Spread mayonnaise on top.

Perfection Salad

Nancy's Friend Edna Kendrick

1 4 oz. box lime Jell-O mixed according to directions
½ small red bell pepper
½ small green bell pepper
celery hearts, chopped
¾ to 1 cup sharp New York cheese, grated
may use 1 tsp. red onion if desired
½ pint whipped cream
pinch of sugar
½ tsp. vanilla



Nancy and Edna
Kendrick in
New Orleans

Combine ingredients. Place in mold (with hole in center) Refrigerate and set. Serve on lettuce dotted with ¼ to ½ tsp. mayonnaise.

Quickie Cranberry Salad Etta Mae Weeks

1 6-oz. package of raspberry Jell-O
½ cup hot water
1 can whole cranberry sauce
(1) 2 ½ oz. can crushed pineapple in heavy syrup
3 large tart apples, diced finely
3 oranges peeled and sliced crosswise
1 cup chopped pecans

Dissolve Jell-O in hot water. Add cranberry sauce and stir until mixture is smooth except for berries. Add crushed pineapples, apples, oranges and nuts. Refrigerate overnight. Makes 15 servings.

Watermelon Rind Pickles

Friend, Neighbor, Cooking Legend Sara Spano

2 quarts cold water
 1 tbsp. slaked lime
 4 pounds watermelon rind
 2 tbsps. whole allspice
 2 tbsps. whole cloves
 10 sticks cinnamon, 2 inches ea.
 1 quart vinegar
 1 quart water
 4 pounds sugar

Peel rind, cut away any pink fruit. Cut into about 1-inch squares. Combine the lime and water and pour over rinds and soak for 1 hour. Drain and cover with fresh water. Simmer for about 1 1/2 hours or until tender. (Stick with a fork.) Drain. Tie allspice, cloves and cinnamon in cheesecloth bag. Combine vinegar, water and sugar and heat until sugar dissolves. Add spice bag and the rinds. Simmer gently for 2 hours.

Soups and Stews

Corn Chowder Etta Mae Weeks

2 cups corn kernels, fresh or frozen
 1/2 cup yellow onions, diced
 1/2 cup celery, diced
 1 tbsp. butter
 1 cup potatoes, peeled and diced
 1 cup strong chicken stock
 1/2 cup roux (melt 1/4 cup butter, stir in 1/4 cup flour. Add 1/4 to stock)
 2 cups milk
 1 cup Half and Half
 Salt and pepper to taste
 2 tbsps. parsley, chopped

Chop half of the corn kernels finely. In a large saucepan, sauté onion and celery in butter until soft. Add chopped and whole corn, potatoes and chicken stock. Simmer 10 mins. Gradually add roux mix and stir. Add milk and Half and Half. Do not boil. Season to taste and garnish with chopped parsley.



Lelan graduates medical school, left. At right, Penny, Lelan and Clinton



Cream of Broccoli Soup

12 ounces broccoli, frozen or fresh
 1/2 stick margarine or butter
 1/4 cup chopped onions
 1/4 tsp. chopped garlic
 3 cups chicken stock
 1/2 cup roux (melt 1/4 cup butter, stir in 1/4 cup flour. Add 1/4 to stock)
 2 bay leaves
 pinch of nutmeg
 2 cups Half and Half
 salt and pepper to taste

Puree the broccoli coarsely in a blender. Melt margarine or butter in a large saucepan. Add onions, garlic and broccoli. Sauté until onions are soft and translucent. Add chicken stock, roux, bay leaves and nutmeg. Simmer for 30 mins. Add Half and Half and heat through. Do not boil. Season to taste.

Soup Recipe Etta Mae Weeks

This recipe served the family hundreds of times over the years and is ideal for freezing

16 ears tender corn
 2 gallons of tomatoes
 1 1/2 cups butter beans
 1 1/2 cups cut okra
 6 small onions, chopped
 2 hot peppers, chopped
 1/2 cup salt
 1 cup sugar
 1 cup vinegar

Cut off 16 ears of tender corn. Mix with 2 gallons peeled and cored tomatoes, but not too ripe. Add butter beans. Cook until tender before adding okra, chopped onions, chopped peppers, vinegar, salt and sugar. Cook together for about 30 mins.

Vegetables

Baked Beans Southern Style Sara Spano

1 pound dried navy beans
6 cups water
2 minced garlic cloves
2 large onions, sliced
1 small dried hot red pepper
1 bay leaf
¾ pound salt pork or 4 strips bacon
3 tbsps. molasses
¼ cup ketchup
1 tsp. dry mustard
½ tsp. ground ginger
1-½ tps. worchester sauce
½ tsp. salt
¼ cup brown sugar, firmly packed

Cover beans with water and bring to a boil. Boiling for 2 mins. Cover and let stand 1 hour. Drain, replace water. Add the next 5 ingredients and cook until beans are tender. Drain, save liquid. Add remaining ingredients, except sugar to 2 cups of liquid. Place beans in shallow 2-quart baking dish. Arrange slices of pork on top and add liquid. Bake at 400 degrees for 1 hour.

Baked Onion Nancy Weeks Vaughn

This recipe is good when served with red meats!

1 onion per person
butter
bullion cubes

Peel onions. In center of top of onion, place 1 tsp. butter and ½ bullion cube. Wrap in foil. Bake until firm, but tender in 350-degree oven (about 20 to 25 mins).



Penny Vaughn Byrd,
at 6 months,
showed a knack for
cooking at an early age

Valorie,
Jake and the
kids at
Dinglewood
Pharmacy



Corn Pudding Nancy Weeks Vaughn

2 cans creamed corn
1 cup milk
3 large or 4 small eggs, beaten
2 tbsps. sugar
½ stick butter or margarine, melted
1 tbsp. flour mixed with 2 oz. water.
salt and pepper

Combine ingredients. Bake in casserole dish in pan of water.

Asparagus Casserole Nancy Weeks Vaughn

This one's easy and always a hit at the dinner table!

2 cans chopped asparagus
2 cans cream of mushroom soup
1 thinly sliced medium onion, ½ sleeve saltine crackers
¼ cup butter
salt and pepper to taste

Drain asparagus and mix gently with onions and mushroom soup. Pour into buttered casserole dish. Top with ¾ cup crumbled crackers and dot with butter. Bake uncovered at 350 degrees for 30 mins. or until crackers are browned and casserole is bubbly.

Hashed Brown Casserole

serves 12

- 1 (2-pound) package of frozen hashed brown potatoes
- 1 cup diced onion
- 1 can cream of chicken soup
- 1 large carton sour cream
- 1 stick melted margarine
- 8 oz. grated, sharp cheddar cheese
- 1 can onion rings

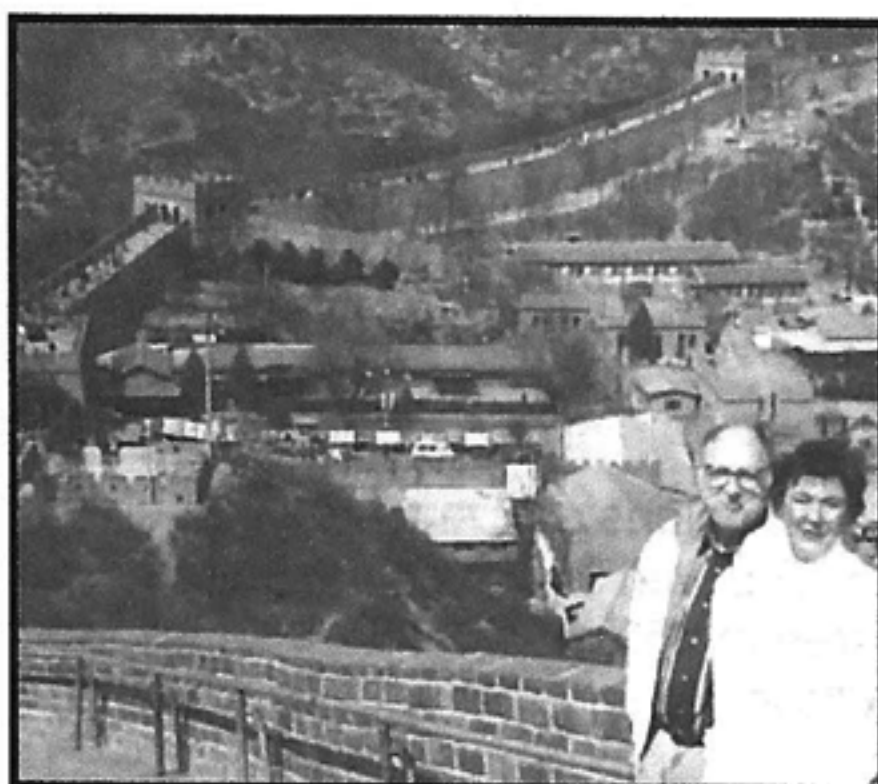
Combine first 6 ingredients in bowl, mixing well. Place in buttered 9 by 13 baking dish and bake at 350 degrees for 45 mins. Top with onion rings and bake 15 mins. longer.

Nancy's Famous Squash Casserole

Nancy Weeks Vaughn

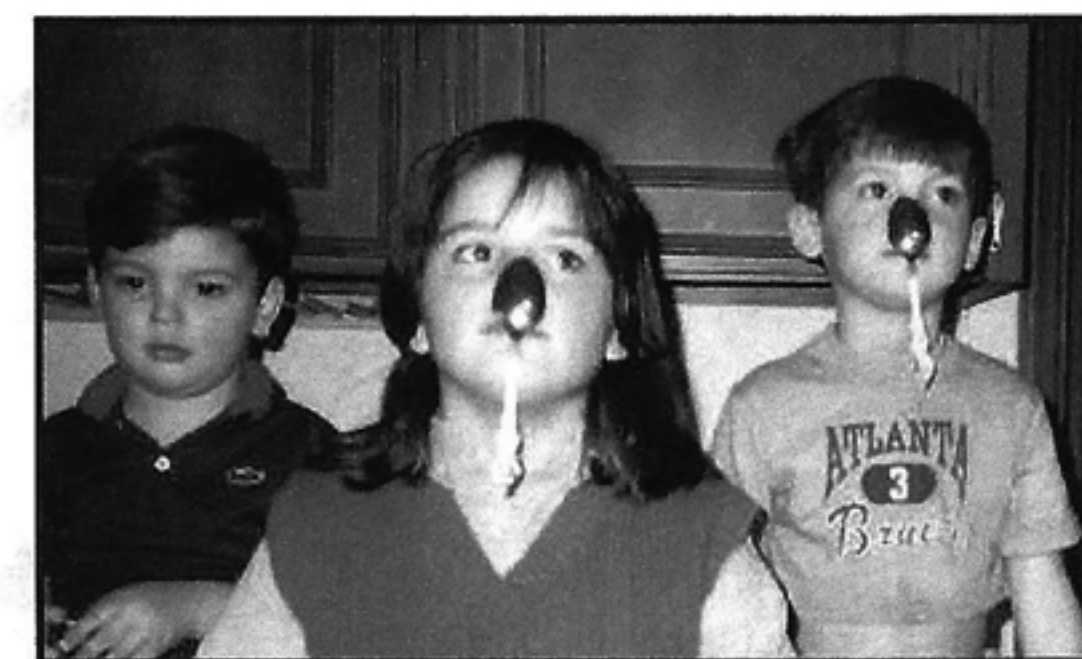
- 1 8 oz. package of herb stuffing
- ½ cup butter or margarine
- 6 yellow squash
- 2 carrots, shredded
- 1 medium onion, sliced
- 1 cup sour cream
- 1 cup cream of chicken soup
- salt to taste
- 1 (4 oz.) can of sliced water chestnuts (optional)

Layer a buttered casserole dish with ½ package of stuffing. Dot with ½ of the butter. In saucepan, cook squash and onions until tender, drain. Add sour cream and soup and carrots to squash mixture. Pour over stuffing in casserole dish. Top with remaining stuffing. Dot with butter. Bake at 350 degrees for 30 mins.



Glenn and Nancy
at the
Great Wall of China

Charlie Frank,
Jessica and Jacob
Riley demonstrate
culinary skills



Spinach Casserole

Serves 12

- 4 (10-oz.) packages frozen, chopped spinach, cooked and drained
- 2 (8-oz.) packages cream cheese
- ¼ pound butter
- 1 ½ tsps. sage
- 1 tsp. onion flakes
- salt and pepper
- bread or cracker crumbs

While spinach is warm, add cream cheese and butter, stirring until well blended. Add sage, onion flakes, salt and pepper to spinach. Place spinach in 3-quart casserole dish and top with buttered bread or cracker crumbs. Bake at 350 degrees for 25 to 30 mins. This dish should be made early and refrigerated so as to blend flavors together.

Aunt Fannie's Sweet Potato Soufflé

Glenn's Aunt Fannie George

- 3 cups sweet potatoes
- 1 cup sugar
- ½ stick melted butter or margarine
- 2 eggs well beaten

Mix well. Prepare **Topping:**

- ½ cup brown sugar
- ¼ cup flour
- 2 ½ tbsps. melted margarine or butter
- ½ cup chopped pecans

Mix well and spread on potatoes. Bake until firm and brown at 350 degrees

Nancy
and
Glenn's
Family

