

*Walnut Grove
Bed and Breakfast*

Friends and Family Cookbook



By Catherine Daugherty

Thanks to all my family and friends who have been willing to eat my cooking through the years, so I could keep practicing! Thank you for sharing the recipes that fill the air of Walnut Grove with the wonderful aroma of "something loving" coming from the oven"

Catherine

Walnut Grove History

The land on which Walnut Grove stands is part of a Revolutionary War grant given by a grateful government to Robert Smith. In 1817 James Deery bought ten acres of Mr. Smith's grant and built his own home just across what is now Bryant Street.

In 1843 Gideon P. Baskett married one of Mr. Deery's daughters and for the "esteem and affection" that Mr. Deery had for his new son-in-law, he deeded to him three acres of land "from the front gate to the walnut tree." They built the original house here and lived in it until April, 1859. At that time the home was sold to Henry Cooper, a United States Senator, for \$1500. It has been said that a part of the home was used, at Mr. Cooper's invitation, for several years as the residence of the pastor of the Shelbyville Presbyterian Church.

In 1875 the home was sold to the Steele brothers, who kept possession for three years before selling the home to Marion Bryant. The house remained in Mr. Bryant's hands and served as his residence for fifty years. It was purchased from his estate by his son-in-law, Harry Lee Woosley in 1921. He owned the house until the marriage of his son, Bryant, to Lula Lewis of Atlanta. The house was a wedding gift and the deed was transferred September 5, 1936.

In 1936 the house was restored under the supervision of Edwin A. Keeble. This charming antebellum home was surrounded by a white picket fence and stone wall at that time and has since been replaced with a wrought iron fence and the original stone wall is still standing! Black Walnut, Southern Magnolia, and magnificent Oak trees are found throughout the property.

In 1999 the home was sold to Charles and Janice Provance. They began the process of restoration and decorating. They kept many features of the home, including the draperies hung by Mrs. Woosley that are still gracing the windows today. In 2004 the home was purchased by Lee and Catherine Daugherty, who have continued the restoration process and opened the home for the first time as a bed and breakfast. Together as innkeepers, they welcome traveling guests into their home.

This historic landmark house has stood the test of time and been a part of many memories for the citizens of Shelbyville. It is once again, a focal point within the city and the historic district.

In 2007 the house was sold and has been returned to a private residence.



Walnut Grove Bed and Breakfast was named for this magnificent fruit bearing Black Walnut tree that has stood on these grounds before the house was ever built.

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Breakfast and Brunch



Breakfast Parfait

Orange syrup:

1 cup sugar

2 tsp. grated orange rind

½ cup orange juice

1 Tbsp. lemon juice

1 Tbsp. corn syrup

½ tsp. vanilla

2 Tbsp. orange liqueur

Bring first 5 ingredients to a slow boil. Remove from stove once sugar is dissolved and add vanilla and orange liqueur. *Makes 1 ½ cups syrup. Fill parfait glass with plain yogurt, sprinkle with a few mandarin orange segments, top with Walnut Grove Homemade Granola (see next recipe), and drizzle with orange syrup.*

Walnut Grove Homemade Granola

This is wonderful!

Dry ingredients:

5 cups rolled oats
1 ½ cups shelled sunflower seeds
1 ½ cups wheat germ
1 ½ cups shredded coconut
1 ½ cups bran flakes
1 ½ cups pecans, chopped
1 ½ cups walnuts, chopped
1 ½ cups slivered almonds
¾ cup sesame seeds

Syrup:

¾ cup canola oil
¾ cup honey
¾ cup molasses
1 ½ tsp. almond flavoring
1 ½ tsp. vanilla

Mix dry ingredients in a very large bowl and set aside. In a saucepan, bring syrup ingredients to a boil and cook for 4 minutes. Pour slowly over the dry ingredients in the bowl and mix well. Place all ingredients evenly on two sheet pans and place in a 250° oven. Roast for 2-2 ½ hours, stirring ingredients every 15-20 minutes.

☺ *Slow cooking is the secret to the success of this granola. Don't hurry this process. Cool thoroughly and sprinkle with raisins, if desired. Store in an airtight container. Serve with milk and garnish with a favorite fresh fruit.*

Sage Sausage Balls

This is a great compliment to any breakfast entrée. Be sure to make plenty because they disappear fast.

2 lbs. bulk sausage (<i>We use Williams Sausage and think that it's the best</i>)	1 cup Pepperidge Farms stuffing mix
½ cup milk	½ cup onion, chopped or ¼ cup dried onions
1 cup apple, chopped	2 eggs

Mix all ingredients together. Grease 12 muffin cups or 36 mini muffin cups. Fill cups. Bake at 350° for 45 minutes for large muffin tin, and 20 minutes for mini muffin pans.

☺ *Can be doubled or tripled and frozen. Can use ring mold or loaf pan instead of muffin tins. We like to use Williams's Extra Sage Sausage, but this recipe is equally as good with 1 pound country sausage and 1 pound hot sausage.*

Bacon Cups

8 slices bacon, cooked crisp and crumbled	3 oz. Swiss cheese, grated
1 medium tomato, seeded and chopped	½ cup mayonnaise
½ small onion, finely chopped	1 tsp. basil
	1 can flaky biscuits

Mix first 6 ingredients together. Separate flaky biscuits into 3 sections and place one piece into each miniature muffin tin. Put 1 teaspoon of above mixture into each cup. Bake at 375° for 10-12 minutes until golden brown.

☺ *This makes a very nice appetizer or a tasty breakfast/brunch side dish.*

Cheese Grits Casserole

4 cups boiling water	½ cup milk
1 cup grits (not instant)	1 tsp. salt
1 cup grated cheese (garlic cheese, Cheddar, or Monterey Jack)	2 eggs
½ cup pepper jack cheese, grated	½ cup butter

Bring water and salt to boil. Stir in grits slowly and cook for 15-20 minutes, stirring frequently. Remove from heat and stir in butter and cheese, blending thoroughly. Beat eggs and milk, add to grits and cheese mixture. Place in a casserole dish and bake for 35 minutes at 350°.

☺ *We buy our grits freshly ground from Falls Mill, Winchester, Tennessee. If you buy fresh grits, they will have quite a bit more chaff and it is best to soak them in water for 15 minutes and pour off the chaff that rises to the top before using. If you have never had freshly ground grits (other than purchased in a supermarket), it is worth the time and effort to find and purchase them. They are absolutely delicious with much more flavor and “grit”.*

Our Best Scrambled Eggs

8 eggs (depending on how many people you are feeding—we plan 2 eggs per person)	1/4 cup milk or half and half
1 tsp. sour cream for every 2 eggs	4 oz. cream cheese
	1 cup pepper jack cheese
	Salt
	Pepper

Using an electric mixer, beat eggs, sour cream, milk, and cream cheese. Beat until cream cheese is mixed well with eggs. Add the remaining ingredients. Melt butter in a medium heated skillet and pour in egg mixture. Scramble as they cook.

☺ *These scrambled eggs are especially tasty because of the pepper jack cheese. You may add diced ham, cooked and crumbled bacon, chives, tarragon, oregano, parsley or Cheddar cheese to additionally jazz up this fast and easy dish! For that special occasion, bake puffed pastry shells, split each shell in half and fill with the cooked eggs. Sprinkle with paprika and serve to the delight of your guests!*

Puffy Eggs Benedict

Puff pastry shells (available in frozen section of grocery store)	Hollandaise sauce: 2 eggs yolks 1 package (3 oz.) cream cheese, softened
Cooked ham or Canadian bacon, thinly sliced	2 Tbsp. lemon juice
Eggs, poached	¼ tsp. salt
Fresh strawberry or orange slice for garnish	

Prepare shells according to package directions. When slightly cooled, split each shell in half. Place two halves on each plate. Prepare Hollandaise sauce or you can buy Hollandaise in the package and prepare it using a double boiler pan. Fry thin slices of cooked ham or Canadian bacon in butter until light brown. Prepare one poached egg for each half puffed pastry. Place 1 slice Canadian bacon on each half of puff pastry. Top with poached egg. Spoon warm sauce over eggs. Garnish plate with fresh strawberry or orange slice.

Hollandaise sauce: In a small saucepan, blend egg yolks, one at a time, into cream cheese, beating vigorously after each addition. Blend in lemon juice and salt. Cook over low heat, stirring vigorously, until sauce thickens. *Makes $\frac{2}{3}$ cup.*

☺ *This recipe is very easy to make and yet very elegant to serve. We serve with a side of Cheese Grits Casserole.*



Walnut Grove Eggs-traordinaire!

This egg dish has extraordinary flavor and is smooth as silk. It is a favorite among our returning guests!

½ cup butter	1 package (3 oz.) cream cheese, softened
½ cup all-purpose flour	2 cups cottage cheese
6 large eggs, beaten	1 tsp. baking powder
1 cup milk	1 tsp. salt
16 oz. Monterey Jack cheese, shredded	1 tsp. sugar

Preheat oven to 350°. Melt butter in saucepan. Add flour and cook until smooth. In a large bowl, beat eggs. Add cooked mixture and remaining ingredients. Stir until well blended. Pour into a well-greased 9x13-inch pan. Bake uncovered for 45 minutes.

☺ *Can be baked in individual ramekins, baked for shorter time, just until egg mixture sets and browns slightly on top.*

☺ *Your favorite pre-cooked meat can be added. Delicious with broccoli or spinach added!*

Bacon-Cheddar Rolled Omelet

½ cup flour	1 cup bacon, cooked and crumbled
1 cup milk	
2 Tbsp. butter, melted	1 ½ cups grated Cheddar cheese
6 eggs	

Preheat oven to 350°. Line jelly roll pan (15x10x1-inch) with aluminum foil. Generously grease foil with cooking spray. Mix together flour, milk, butter and eggs until smooth. Pour carefully into prepared pan. Sprinkle with bacon. Bake until eggs are set (15-18 minutes). Remove from oven and immediately sprinkle with cheese. Starting at narrow end of pan and using foil to lift, roll the omelet. Wrap with foil and return to warm oven for a few minutes. When ready to serve, slice into 1 or 1 ½-inch slices. Serves 3-4.

Overnight Egg, Sausage, and Cheese Casserole

1 lb. pork sausage, cooked and drained	6 slices loaf bread with crust removed, torn in pieces
2 cups milk	2 cups grated Cheddar cheese
4 eggs, beaten	1 tsp. salt
Scant ¼ cup dry onion	1 Tbsp. mustard

Stir ingredients together. Place in greased 8x8-inch pan. Refrigerate overnight. Bake at 350° for 45 minutes. Serves 4-6.

😊 *You can double recipe, but keep sausage at 1 pound. Still very good!*

Broccoli/Cheese Quiche

Pastry for 10-inch single pie crust	4 eggs
1 ½ cups broccoli, chopped	1 ½ cups cream
1 ½ cups grated Cheddar cheese	¼ tsp. salt
	Dash pepper
	Dash nutmeg

Arrange broccoli and cheese in pastry-lined pan. Beat together eggs, cream, and spices in a bowl. Pour the custard mixture over cheese and broccoli. Place in preheated oven at 375° for 35-40 minutes or until top is golden brown and knife inserted 1 inch from edge comes out clean. *Serves: 8 main dish servings.*

☺ *A little cooked bacon or diced ham can be added to suit your taste.*

Cory's Crustless Quiche

4 oz. bacon	½ lb. Gruyere cheese, shredded
½ yellow onion, thinly sliced	½ tsp. salt
6 eggs	¼ tsp. pepper
¾ cup heavy cream	
2 boxes (10 oz. each) frozen broccoli/spinach, thawed, and squeezed dry	

Preheat oven to 350°. Butter a 9-inch deep pie plate. In large skillet, cook bacon, drain on paper towels; coarsely chop. Remove all but 1 tablespoon grease. Add onion and cook 5 minutes, until softened, but not brown. In large bowl, combine eggs, cream, broccoli, cheese, salt and pepper. Stir in bacon and onion. Pour mixture into pan. Bake for 1 hour, 15 minutes (tenting with foil, if necessary, to prevent over-browning) or until knife inserted in center comes out clean. Cool 5 minutes before cutting into wedges.

Lee's Firehouse Buttermilk Biscuits and Gravy

Makes about twenty-four 1 ½-inch biscuits. This recipe, because of the sour milk and soda, has a very tender dough. Preheat oven to 450°.

Biscuits:

2 cups cake flour or 1 ¾ cups
all-purpose flour
1 tsp. salt
2 tsp. double-acting baking
powder
1 tsp. sugar
½ tsp. soda
5 Tbsp. butter
⅔-¾ cup buttermilk

Gravy:

1 lb. favorite sausage (*we use Williams or Jimmy Dean*),
cooked well, crumbled fine
or leave a little lumpy to suit
your own style of gravy!
2-3 Tbsp. flour
1 tsp. Worcestershire sauce
½ tsp. garlic
Salt and pepper to taste
Milk

Preheat oven to 450°.

Biscuits: Sift flour before measuring. Sift together flour, salt, baking powder, sugar, and soda. Cut butter into dry ingredients with a pastry blender or two knives, until the mixture is of the consistency of coarse corn meal. Add buttermilk all at once. Stir cautiously until there is no danger of spilling, and then stir vigorously until the dough is fairly free from the sides of the bowl. Total stirring time is ½ minute. After lightly mixing, turn the dough onto a floured board. Knead it lightly for ½ minute. Pat the dough to the thickness of ¼-inch. Cut with a biscuit cutter. Bake for 10-12 minutes.

Gravy: Add flour to sausage, stirring well to soak up pan drippings. Add Worcestershire sauce, garlic, salt and pepper to taste. Stir well over medium heat, mixing everything together. Start adding milk, a little at a time, stirring as you go. You can add 4-6 cups milk, depending on how much gravy you want to make. Turn heat down and let simmer on low. *We simmer for about 1 hour to meld flavors together.* During this time, add milk as needed to keep gravy consistency.

☺ *Serve over biscuits or try slicing some fresh garden tomatoes and top with gravy. It is just delicious! You can stretch this recipe out by adding more flour and more milk. The end result will be less sausage in the gravy, but the flavor will be there.*

10 *Breakfast and Brunch*

Upside Down Caramel Apple French Toast

Prepare the night before or at least 3 hours in advance.

½ cup butter
1 ¼ cups brown sugar, packed
1 Tbsp. water
3 Granny Smith apples
Cinnamon to taste (*we like lots!*)
½ cup raisins, optional
6 slices of Texas Toast
1 ½ cups milk
6 eggs
1 tsp. vanilla

Crème topping:

½ cup whipping cream (or Cool Whip)
½ cup sour cream
¼ cup sugar
½ tsp. almond extract or orange extract

Combine butter, brown sugar, and water in a saucepan. Heat on medium until bubbling, stirring frequently. Place in a 9x13-inch pan and allow to cool for 20-30 minutes.

Peel, core and slice apples. Place the slices in rows, close together (overlapping) on top of the caramel sauce in the pan. Sprinkle with cinnamon and raisins. Place the slices of bread on top of the apples. Mix together the milk, eggs, and vanilla. Pour over bread. Cover and refrigerate overnight. Bake at 350° for approximately 60 minutes, or until golden brown and crispy on top.

Serve upside-down. Spoon any extra sauce in the pan over the French toast. Serve with Crème topping and garnish with nuts, if desired. *Serves 6.*

Topping: Whip topping ingredients on high until thickened. Place 2 tablespoons of topping on top of each serving of French toast.

☺ *Absolutely delicious and so easy to make!*

Catherine's Stuffed French Toast

Eight 2 ½ x 4 ½-inch slices French bread (each about 1-inch thick)	4 large eggs 1 cup milk 1 tsp. vanilla extract
4 oz. cream cheese at room temperature	¼ tsp. ground cinnamon ⅛ tsp. ground nutmeg, optional
¼ cup marmalade	2 Tbsp. butter for grilling

Stir together cream cheese and marmalade. Preheat oven to 300°. Place baking sheet in oven to warm. Cutting through top crust of each bread slice, make 4-inch long x 2-inch deep pocket. Spoon 1 generous tablespoonful cream cheese mixture into each bread pocket.

Whisk eggs, milk, vanilla, cinnamon, and nutmeg in pie plate. Dip 4 stuffed bread slices into egg mixture, coating completely. Melt 1 tablespoon butter in large nonstick skillet over medium heat. Add dipped bread to skillet. Cook until golden brown, about 2 minutes per side. Transfer French toast to baking sheet in oven. Repeat dipping and cooking with remaining 4 bread slices, egg mixture, and 1 tablespoon butter. *Serve with your favorite syrup. At Walnut Grove, we top with Orange Syrup (see next recipe) and a sprinkling of walnuts! Makes 4 servings.*

Walnut Grove Orange Syrup

¾ cup frozen orange juice concentrate	½ cup (1 stick) butter ½ cup sugar
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Combine all ingredients in small saucepan. Stir over low heat until butter melts and sugar dissolves (do not boil). Remove from heat. Cool slightly. *This can be made 2 days ahead. Keep refrigerated. Rewarm over low heat. Makes 1 ¼ cups.*

Peach Crepes

Crepes:

½ cup all-purpose flour
½ cup skim milk
1 large egg
3 Tbsp. amaretto-flavored
nondairy creamer
⅛ tsp. ground nutmeg
1 tsp. vanilla extract
Cooking spray

Filling:

8 peaches, peeled and thinly
sliced
2 cups orange juice
2 Tbsp. orange liqueur
1 tsp. honey
1 tsp. ground cinnamon
1 tsp. orange zest

Put the flour into a mixing bowl. Make a well in the center of the flour and add the egg. While whisking, pour in the nondairy creamer and then the skim milk. Continue to whisk until the batter is smooth and free of lumps, and then whisk in the nutmeg and vanilla. Cover the batter and set it aside for 30 minutes.

Preheat an 8-inch non-stick crepe pan or a small, heavy nonstick frying pan for about 1 minute over medium-high heat. Spray it twice with the vegetable oil. Spoon just enough batter into the pan to form a thin layer over the bottom, about 3 tablespoons, and tilt the pan to spread the batter evenly.

Cook the crepe for 1-2 minutes, just until the edge is firm and begins to separate from the bottom. Flip the crepe with a spatula and cook for 1-2 minutes more on the other side, until golden brown. Remove the crepe to a sheet of waxed paper. Continue the process, stacking the cooked crepes on the waxed paper, until 8 crepes have been made. For the filling, combine the orange juice, liqueur, peaches, and honey in a medium frying pan. Cook for about 10 minutes until the liquid turns thick and syrupy. To assemble, lay a crepe on an individual serving plate. Mound ⅓ cup of the peach slices on the bottom half of each and flip the top half over. Spoon a tablespoon of the peach syrup over each and dust with cinnamon and orange zest. *Serves 8.*

Olive Nut Finger Sandwiches

8 oz. cream cheese, softened	1 cup pimento stuffed olives, chopped, and well drained
½ cup mayonnaise	Dash pepper
½ cup pecans or walnuts, finely chopped	

Blend the softened cream cheese with mayonnaise until very smooth, no lumps. Stir in chopped pecans, olives, and pepper. Mix well; cover. Place in refrigerator overnight. Set out at room temperature for about an hour until ready to use for little tea-type sandwiches.

☺ *This is a perfect little finger sandwich and tasty, too!*

Notes

Appetizers, Snacks and Beverages



Hot Pizza Dip

I can assemble this effortless appetizer in a jiffy. The pizza-flavored dip goes fast, so you may want to make two.

- | | |
|--|------------------------------------|
| 1 package (8 oz.) cream cheese, softened | 1 can (8 oz.) pizza sauce |
| 1 tsp. Italian seasoning | 2 Tbsp. green pepper, chopped |
| 1 cup (4 oz.) shredded mozzarella cheese | 2 Tbsp. green onion, thinly sliced |
| $\frac{3}{4}$ cup grated Parmesan cheese | Breadsticks or tortilla chips |

In a mixing bowl, beat cream cheese and Italian seasoning. Spread in an ungreased 9-inch microwave-safe pie plate. Combine mozzarella and Parmesan cheeses; sprinkle half over the cream cheese. Top with the pizza sauce, remaining cheese mixture, green pepper, and onion. Microwave, uncovered, on high for 3-4 minutes or until cheese is almost melted, rotating a half turn several times. Let stand for 1-2 minutes. Serve with breadsticks or tortilla chips. *Yield: about 3 cups.*

Pepperoni Bread

- | | |
|-----------------------------------|----------------------------------|
| 1 loaf frozen bread dough, thawed | 4 oz. pepperoni, sliced |
| 1 egg | 6 oz. shredded mozzarella cheese |
| $\frac{1}{2}$ cup Parmesan cheese | |

Thaw bread dough. Roll out on greased cookie sheet. Beat eggs and Parmesan; spread over the dough up to $\frac{1}{2}$ -inch from the edges. Layer pepperoni and top with mozzarella. Fold dough in thirds and seal tightly. Turn over with the seam side down; place on greased cookie sheet. Make sure you seal the ends also. Brush with beaten egg. Bake for 20-25 minutes at 350°. Cool slightly and then slice. *Delicious!*

☺ *This is a great bread to serve with a spaghetti dinner or as an appetizer bread.*

Blue Cheese Flan

Crust:

2 package Ritz crackers,
crushed ($\frac{3}{4}$ cup)
4 Tbsp. butter, melted

Topping:

1 cup sour cream
 $\frac{1}{2}$ - $\frac{3}{4}$ cup pecans

Filling:

1 $\frac{1}{2}$ lb. cream cheese
1 lb. blue cheese
2 cups sour cream
2 eggs, beaten
2 garlic cloves, crushed
 $\frac{1}{8}$ tsp. black pepper

Crust: Combine ingredients and press into spring form pan and bake at 350° for 10 minutes.

Filling: Mix ingredients until smooth and creamy and pour into baked crust. Bake at 300° for 45 minutes.

Topping: Mix ingredients and spread on above mixture and bake for 10 minutes longer. Sprinkle with nuts while still hot. Serve at room temperature or chilled with crackers.

Caravans

1 dozen flour tortillas
1 package (8 oz.) cream
cheese
 $\frac{1}{2}$ cup sour cream
1 can (4 oz.) Ortega chilies,
chopped
1 small can olives, chopped
2 green onions

1 small package (6 oz.) Danish
ham, chopped
Garlic salt, lots
Worcestershire sauce
 $\frac{1}{8}$ tsp. horseradish, optional
Few sprouts or lettuce, finely
chopped (use sparingly)

Mix all the ingredients except the tortillas and the sprouts or lettuce. Spread the mixture on the flour tortillas; place the sprouts or lettuce onto mixture. Roll up. Wrap each roll in tight foil and refrigerate **at least overnight**. The flavors need to blend. Before serving, slice into 1-inch pinwheels and serve.



From the crystal chandelier to the grand staircase, this is the heart of the Greek Revival Style home.

Refreshing Fruit Tea

2 large tea bags

4 cups boiling water

½ cup white sugar

3 cups orange juice (or your favorite combination of juice, i.e. banana orange, or pineapple orange)

3 cups pineapple juice

Juice of fresh squeezed lemon

Steep tea bags in boiling water for 10 minutes. Add sugar while tea is still warm. Stir well. Add juices. Mix well. Pour over glass filled with ice. Garnish with orange or lemon slices.

☺ *Sip slowly on the front porch while chatting with friends.*

Aunt Jeanne's Snack Mix

9 cups Crispix	½ cup light corn syrup
2 cups shredded coconut, optional	1 tsp. vanilla extract
1 cup peanuts (<i>I use chopped pecans</i>)	1 tsp. baking soda
1 cup light brown sugar, packed	1 package (12 oz.) Nestlé Tollhouse semi-sweet chocolate morsels
½ cup (1 stick) butter	1 ½ cups raisins

Preheat oven to 250°. Combine cereal, coconut, and nuts in large roasting pan. In small saucepan over medium heat, heat brown sugar, butter, and corn syrup to boiling; stirring. Without stirring, boil 5 minutes. Remove from heat and stir in vanilla and baking soda. Pour over cereal mixture; stir until evenly coated. Bake for 1 hour, stirring every 15 minutes. Cool, stirring frequently. Stir in Tollhouse morsels and raisins. Store in airtight containers. *Makes about 16 cups.*

😊 *This favorite snack will disappear before your eyes as friends and family happily munch away!*

Notes

Soups and Salads



Homemade Cream of Mushroom Soup

4 cups chicken broth, homemade or low-sodium canned	1 medium shallot, thinly sliced
3 Tbsp. unsalted butter	2 Tbsp. all-purpose flour
2 cloves garlic, minced (fresh or from a jar)	½ tsp. dried parsley
4 oz. button mushrooms, chopped	½ tsp. dried thyme
1 leek (white part only), thinly sliced	½ cup heavy cream or half and half
	2 tsp. Madeira wine
	½ tsp. salt
	Freshly ground black pepper

Heat the butter in a large pot over medium-high heat. Add the chopped mushrooms and cook, stirring occasionally, until soft and somewhat dry, about 5 minutes. Add the leek and shallot, and cook, stirring occasionally, until translucent, about 4 minutes. Add parsley and thyme; stir in the flour and cook, stirring, for 2 minutes more. *If mixture is too dry to soak up flour, add a tablespoon of butter prior to adding the flour.*

Slowly add the chicken broth, stirring with a wire whisk to keep from forming clumps. Once the stock is added and well mixed, remove from heat and let cool slightly. Transfer the mixture to a blender and purée until smooth. Return the purée to the pot and reheat over medium heat. Whisk the heavy cream, Madeira, and salt into the soup and season with pepper to taste. Divide among warm soup bowls and serve immediately. *Serves 2-4 side dishes or can be used as a main course.*

Hearty Hash Brown Soup

4 cups water	4 cans cream of chicken soup
2 lb. package Southern Style hash brown <u>diced</u> potatoes*	3 cups milk
4 chicken bouillon cubes	16 oz. sour cream
¼ tsp. pepper (or more, to taste)	Bacon, crumbled, if desired

Combine first 4 ingredients. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Add soup, milk and sour cream. Stir until smooth. Top with grated cheese and crumbled bacon, if desired! **Any diced hash browns will work just fine.*

“My Own French Onion Soup”

6 medium onions, sliced thin (can dice if you prefer)	2 beef bouillon cubes
½ cup butter	Dash pepper
1 Tbsp. flour	¼ tsp. browning or seasoning sauce
2 Tbsp. plus 2 tsp. beef stock base	French bread or rolls, thinly sliced
1 cup Burgundy wine	Grated Gruyere or Swiss cheese
6 cups hot water	

Sauté onions in butter. When brown, add flour; stir until smooth. Add rest of ingredients and simmer all together for at least 30 minutes. Toast bread in 350° oven on a cookie sheet until crisp and slightly browned. Place soup in individual ovenproof bowls. Top soup with bread and a large helping of cheese. Place under the broiler until cheese melts. Serve immediately. *Serves 6-8.*

Grandma Alice's Delicious Broccoli Salad

2 bunches broccoli, diced up
small
¼ cup red onion, diced
4 slices bacon, cooked crisp
and crumbled

Dressing:
2 Tbsp. vinegar
½ cup sugar
1 cup mayonnaise

Mix together broccoli, red onion, and bacon. Mix dressing ingredients together and pour over broccoli and marinate overnight. Stir and enjoy! **Variations:** Use half broccoli, half cauliflower. Add 1 cup raisins. Add 1 cup sunflower seeds.

☺ *For years, I would forget how to make this salad and I have asked mother at least 20 times, usually calling from my cell phone in the grocery store! Finally, I wrote it down and taped it to the inside of my cupboard!*

Elizabeth's Boiled Dressing Potato Salad

6 large potatoes
4 eggs
5 Tbsp. boiling vinegar
1 Tbsp. butter
½ pint heavy cream

2 Tbsp. onion, finely chopped
1 tsp. dry mustard
1 tsp. salt
½ tsp. white pepper
2 Tbsp. parsley, finely chopped

Boil potatoes in the skin. Beat eggs and vinegar in double boiler. Cool until slightly thick; stir in butter. Add cream, onion, and seasonings. Peel and slice potatoes in bowl while still hot. Pour dressing over potatoes and mix. Sprinkle with parsley. Chill.

☺ *My sister-in-law makes this potato salad for family gatherings and it is absolutely delicious with lots of flavor and color!*

Liz's Chicken Salad

4 chicken breasts, cooked and chopped	1/2 tsp. basil
2 celery stalks, chopped	1/2 tsp. rosemary
1/2 cup slivered almonds	1/2 tsp. thyme
Mayonnaise, enough to moisten well	1/2 tsp. marjoram
Canola oil, if needed	1/4 tsp. dry mustard

Mix and chill for at least 4-6 hours.

☺ *Serve on croissants, favorite bread, or use to stuff a tomato for a delightfully light lunch.*

Oriental Chicken Salad

1 head lettuce, shredded	Dressing:
2-3 celery stalks, chopped	1/2 cup mayonnaise
3-4 green onions, chopped	1/2 cup milk
1/2 bag frozen peas, partially thawed	2 tsp. sesame oil
2-3 cooked chicken breasts, cut into bite-size pieces	1 Tbsp. soy sauce
1/2-1 can honey roasted peanuts	1 Tbsp. Worcestershire sauce
1/2-1 can Chung King dried noodles	2-3 Tbsp. brown sugar to taste

Add all ingredients except for the peanuts and noodles; toss. Add peanuts and noodles just before serving. Mix dressing ingredients together and serve with oriental salad.

Edna Lee's Grape Salad

3 lbs. red grapes, washed and dry	1/4 cup confectioner's sugar
8 oz. cream cheese	3/4 cup brown sugar
8 oz. sour cream	3/4 cup pecans or walnuts, chopped

Mix grapes, cream cheese, sour cream, and confectioner's sugar together. Place in 9x13-inch pan. Mix together the sugar and nuts. Sprinkle over grape mixture. Cover overnight.

☺ *You can use this as a salad or side dish. Make it once and it will become a favorite again and again!*

Festive Cranberry Salad

This cool, tangy salad always prompts recipe requests. It must be the combination of tart cranberries, sweet pineapple and pecans in a fluffy base. I appreciate how easy it is to prepare.

1 can (14 oz.) sweetened condensed milk	2 cups miniature marshmallows
1/4 cup lemon juice	1/2 cup pecans, chopped
1 can (20 oz.) crushed pineapple, drained	Red food coloring, optional
1 can (16 oz.) whole-berry cranberry sauce	1 carton (8 oz.) frozen whipped topping, thawed

In a bowl, combine milk and lemon juice; mix well. Stir in the pineapple, cranberry sauce, marshmallows, pecans, and food coloring, if desired. Fold in whipped topping. Spoon into a 9x13x2-inch baking dish. Freeze until firm, 4 hours or overnight. Cut into squares. *Yield: 12-16 servings.*

Breads and Rolls



Berry Cream Muffins

4 cups all-purpose flour	4 eggs, lightly beaten
2 cups sugar	2 cups (16 oz.) sour cream
2 tsp. baking powder	1 cup vegetable oil
1 tsp. baking soda	1 tsp. vanilla extract
1 tsp. salt	
3 cups fresh or frozen raspberries or blueberries	

In a large bowl, combine flour, sugar, baking powder, baking soda, and salt; add berries and toss gently. Combine eggs, sour cream, oil and vanilla; mix well. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400° for 20-25 minutes or until muffins test done. *Yields: about 24 standard-size muffins.*

Black Walnut Banana Muffins

3 bananas	1 cup all-purpose flour
½ cup sugar	1 cup wheat flour
½ cup brown sugar	1 ½ tsp. baking soda
2 eggs	3 Tbsp. buttermilk
½ cup margarine, melted	⅔ cup black walnuts, chopped

Preheat oven to 300°. Mash bananas in a medium bowl. Add sugar, brown sugar, and eggs; mix well. Add margarine. Stir in flour and soda. Add buttermilk and black walnuts. Mix until just moistened. Spoon into paper lined muffin tins. Bake for 20 minutes.

☺ *This is a great muffin for black walnut lovers!*

The Best Biscuits Ever!

2 cups self-rising flour

1 $\frac{3}{4}$ cup whipping cream

Mix, and add more flour if necessary to make a nice, soft dough. Roll out on floured surface. Cut with biscuit cutter. Bake at 350° until brown.

☺ *These biscuits are tasty and fluffy and especially EASY!*



The Parlor is the perfect location to show off this antique wedding dress. Complete with the wedding picture from 1952!

Butter Crescents

Start the day on a high note with a cup of tea and these melt-in-your-mouth crescents.

½ cup milk
½ cup (1 stick) butter
⅓ cup granulated sugar
½ tsp. salt
1 package active dry yeast
½ cup warm water (105°-115°)
1 large egg, lightly beaten
3 ½-4 cups all-purpose flour

Glaze:

1 large egg, lightly beaten

In a saucepan, heat milk until bubbles appear around edges of pan. Combine butter, sugar, and salt. Add hot milk; stir well. Cool to lukewarm (95°-100°). In a small bowl, dissolve yeast in warm water. Let stand until foamy, 5-10 minutes. Beat yeast mixture and egg into milk mixture at low speed. Beat in 2 cups of flour at low speed until smooth. Continue beating until thick. Mix in enough remaining flour until dough pulls away from sides of bowl.

On a floured surface, knead dough very gently until smooth and elastic, 2-3 minutes. Place in a large greased bowl, turning to coat. Cover loosely with a damp cloth; let rise in a warm place until doubled, 1 hour. Punch down dough. On a floured surface, divide dough in half. Cover with a damp cloth; let rest for 10 minutes.

Grease 2 baking sheets. Using a floured rolling pin, roll 1 dough half into a 12-inch circle. Cut circle into 6 wedges. Starting at side opposite point, roll up each wedge. Place, point sides down on prepared baking sheets. Curve ends to form crescents. Repeat with remaining dough half. Cover loosely with a damp cloth; let rise in a warm place until almost doubled, 30 minutes. Preheat oven to 400°. Brush crescents with glaze. Bake until golden, 15 minutes. Transfer to a wire rack to cool. *Makes 1 dozen crescents. Baking tips: Knead dough very gently to keep rolls tender.*

Orange Crescents

3 cups flour
1 package dry yeast
 $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup Crisco
1 tsp. salt
1 egg
1 tsp. grated orange peel

Orange glaze:
1 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ tsp. grated orange peel
Orange juice, enough to make
glaze consistency

In mixing bowl, combine 1 $\frac{3}{4}$ cups of the flour and the yeast. In saucepan, heat together milk, water, sugar, Crisco, and salt, just to warm. Stir occasionally to melt Crisco. Add to dry mixture in mixing bowl. Add egg and orange peel. Beat at low speed of electric mixer for $\frac{1}{2}$ minute. Scrape sides of bowl. Beat 3 minutes on high speed. By hand, stir in remaining flour; mix well. Place dough in greased bowl; cover and refrigerate for 12-24 hours. Two hours before serving, set out of refrigerator. Divide in half. Roll each into a 9-inch circle; cut each in 12 wedges. Starting at wide end, roll up each wedge. Place points down on greased baking sheet. Let rise until double. Bake at 375° for 10-12 minutes.

Corn Meal Rolls

$\frac{1}{3}$ cup corn meal
 $\frac{1}{2}$ cup sugar
1 tsp. salt
 $\frac{1}{2}$ cup shortening
2 cups milk

2 eggs, beaten
1 package yeast
 $\frac{1}{4}$ cup warm water
4 cups flour

Place first 5 ingredients in saucepan. Cook until thick, stirring constantly. Cool to lukewarm. Add yeast softened in water. Add eggs and beat thoroughly. Let rise in warm place for 2 hours. Add flour to soft dough. Knead well on lightly floured board. Place in greased bowl. Cover and let rise 1 hour. Punch down. Roll out, cut with biscuit cutter, and fold over. Place on greased cookie sheet. Cover and let rise 1 hour until double in bulk. Bake for 20 minutes at 375°.

Yeast Rolls

1 cup Crisco	2 packages dry yeast
1 Tbsp. salt	2 eggs, beaten
½ cup sugar	7 cups flour
2 cups boiling water	

Put first 3 ingredients in a mixing bowl. Add the boiling water. Let cool to temperature of a baby's bottle. (*No kidding, that's what the recipe calls for!*) Mix yeast with ½ cup warm water. Add to Crisco mixture once it has cooled. Add eggs, and then flour. If mixing with a mixer, you will have to add the last cup of flour by hand. Knead dough until smooth and elastic. The more you beat and knead the better they are! Place dough in a bowl, pour a little oil over dough and cover with wet dish towel. Refrigerate at least 6 hours or overnight.

Roll out and cut. Brush with butter. Let rise again, usually 1-2 hours, depending on the temperature of the kitchen. Bake at 400° until golden brown.

☺ *This is a recipe given to me by my friend, Dorothy. This recipe is so versatile and can be used for dinner rolls, cinnamon rolls, coffee cake, or crescent rolls. It is wonderful because you make it the day before you want to use it and then in the morning you don't have the mess, only just a little time needed to shape and raise the rolls!*

Ice Box Rolls

½ cup butter	¾ cup sugar
1 cup milk, scalded	2 tsp. salt
1 ½ packages yeast in ¼ cup warm water	1 cup mashed potatoes
3 eggs, beaten	5 cups flour

Beat all ingredients except flour with beater. Add flour. Knead well, let rise until double in size. Form into golf ball size rolls and let rise again 45 minutes to an hour. Bake at 375° for 20-25 minutes until nicely browned.

Granny's Butter Rolls

2 cups all-purpose flour	$\frac{3}{4}$ cup butter, softened
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup white sugar
1 cup shortening	2 cups milk
$\frac{1}{2}$ cup water	$\frac{2}{3}$ cup white sugar
	1 teaspoon vanilla extract

Preheat oven to 350°. Lightly grease a 7x11 inch baking pan. In a large bowl, mix together flour and salt. Cut shortening in thoroughly with a pastry blender until mixture resembles breadcrumbs. Stir in water and press dough together with your hands. Roll out pastry into a large rectangle. Spread the butter evenly over the pastry, then sprinkle on $\frac{1}{4}$ cup sugar. Roll up the dough jelly roll style and pinch to seal. Cut into 12 even slices. Place the rolls in the prepared pan.

In a small saucepan, heat milk, $\frac{2}{3}$ cup sugar and vanilla until mixture begins to bubble. Pour milk mixture over rolls. Bake in preheated oven until brown, about 30 to 40 minutes. Yields 12 servings.

© *"If you like butter, you'll love these simple but delicious butter rolls. They're baked in a sweet milk sauce. Just the thing for a cold morning."*

Monkey Bread

4 cans biscuits	Butter, melted
Cinnamon and sugar	Brown sugar
	3-4 Tbsp. cream or milk

Break apart biscuits, cut each biscuit into quarters. Roll each piece in cinnamon/sugar mixture. *(You can roll them in melted butter first, if you want. They peel a little better later if you do.)* Drop into buttered bundt pan or other pan. Mix remaining cinnamon/sugar ($\frac{1}{8}$ cup) with a little brown sugar, a little melted butter and the cream. Spoon over the balls of dough. Cover, refrigerate overnight. Allow to warm and raise about 45 minutes the next morning. Bake at 350° for approximately 20-25 minutes. Invert onto plate immediately; serve.

Vegetables and Side Dishes



The Best Garlic Mashed Potatoes

10 large potatoes, peeled and cut into 1-inch cubes	3 oz. cream cheese
6 cloves garlic (<i>we use minced garlic equivalent</i>)	2 eggs, slightly beaten
8 Tbsp. butter	½ cup chives, minced (fresh or dried)
⅔ cup whipping cream or heavy cream	1 ½ Tbsp. salt
	½ tsp. white pepper

In a large pot, cover potato cubes and garlic with water. Bring to a boil over medium heat, reduce to low, and then simmer until tender and easily pierced with a fork (about 30 minutes). Pour off water or drain well in a colander. Return potatoes and garlic to cooking pot, add remainder of ingredients. Whip with electric mixer until well blended. A few small lumps will remain and that is okay! Serve immediately or store in an ovenproof casserole dish.

☺ *This recipe can be prepared up to a week ahead of time and frozen. If frozen, warm at 350° for 75 minutes (keep covered with foil until last 15 minutes.) If thawed, warm potatoes at 350° for 30 minutes. Sprinkle with a little paprika for a finishing touch. This recipe can easily be reduced by half for a smaller group or doubled for a larger group. Serves 14.*

Catherine's "Award Winning" Potato Casserole

2 lbs. hash brown potatoes (frozen or fresh)	1 cup Cheddar cheese
1 can cream of chicken soup	1 cup shredded pepper jack cheese
1 small container sour cream	½ cup butter or margarine, melted
1 tsp. salt	Topping:
½ tsp. pepper	Crunched up corn flakes
1 medium onion, chopped	

Sauté onion in butter, and then mix with all other ingredients. Place in casserole baking dish. Top with corn flakes and bake at 350° for 45 minutes. *Yum!*

☺ *In the late 1970's, I won a local Cooking Contest with this potato casserole. I won a new purse!*

Calico Beans

½ lb. hamburger	1 tsp. dry mustard
½ lb. bacon, cooked	2 tsp. vinegar
1 cup onion, chopped	½ cup sugar
½ cup ketchup	1 can kidney beans
1 tsp. salt	1 can butter beans
¾ cup brown sugar	1 can lima beans, drained

Brown hamburger and bacon. Add onions and cook slightly; drain off fat. Combine remaining ingredients, and mix with the meat. Bake at 350° for 40 minutes. Serve and enjoy! *This can also be placed in the crock pot on low for slow cooking.*

Broccoli Rice Casserole

- | | |
|--|------------------------------|
| 2 packages frozen broccoli,
cooked | 1 small jar cheese whiz |
| 1 cup white or brown rice,
cooked according to
package directions | 1 can cream of mushroom soup |
| 1 medium onion, chopped and
sautéed in $\frac{1}{2}$ cup butter or
margarine | Salt and pepper to taste |

Stir everything together. Bake for 45 minutes at 350°, uncovered.

☺ *This makes a great side dish with any meal!*

Garlic Grits

- | | |
|--|--------------------------|
| 4 cups water | $\frac{1}{2}$ cup butter |
| 2 garlic cloves, pressed | 2 large eggs |
| 1 tsp. salt | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ tsp. ground red pepper | 1 cup cornflake crumbs |
| 1 cup uncooked quick-cooking
grits | |
| 1 loaf (16 oz.) pasteurized
prepared cheese product,
cubed (Velveeta cheese) | |

Bring first 4 ingredients to a boil in a Dutch oven; gradually stir in grits. Return to a boil; cover, reduce heat, and simmer, stirring occasionally, 5 minutes or until thickened. Add cheese product and butter, stirring until melted. Whisk together eggs and milk; stir into grits mixture. Pour into a lightly greased 9x13-inch baking dish. Sprinkle with crumbs. Bake at 350° for 1 hour or until set.

The Best Macaroni and Cheese You'll Ever Eat!

"Ode To Charlie"

8 Tbsp. butter (1 stick)	4 ½ cups grated sharp white
6 slices white bread, crust removed, torn into ¼-½- inch pieces	Cheddar cheese (about 18 oz.)
5 ½ cups milk	2 cups grated Gruyere cheese (about 8 oz.) or 1 ¼ cups
½ cup all-purpose flour	grated Pecorino Romano cheese (about 5 oz.)
2 tsp. salt	1 lb. elbow macaroni
¼ tsp. nutmeg	
¼ tsp. freshly ground pepper	
¼ tsp. cayenne pepper, or to taste	

Heat oven to 375°. Butter a 3 quart casserole dish; set aside. Place bread in a medium bowl. In a small saucepan over medium heat, melt 2 tablespoons butter. Pour butter into the bowl with bread; toss. Set bread crumbs aside. In a medium saucepan over medium heat, heat milk. Melt remaining 6 tablespoons butter in a high-sided skillet over medium heat. When butter bubbles, add flour. Cook, whisking 1 minute. While whisking, slowly pour in hot milk. Continue cooking, whisking constantly, until the mixture bubbles and becomes thick. Remove pan from heat. Stir in salt, nutmeg, black pepper, cayenne pepper, 3 cups Cheddar cheese and 1 ½ cups Gruyere or 1 cup Pecorino Romano; set cheese sauce aside.

Fill a large saucepan with water; bring to a boil. Add macaroni; cook 2-3 minutes less than manufacturer's directions, until the outside of pasta is cooked and the inside is underdone. (*Different brands of macaroni cook at different rates; be sure to read the instructions.*) Transfer macaroni to a colander, rinse under cold running water, and drain well. Stir macaroni into the reserved cheese sauce. Pour mixture into prepared dish. Sprinkle remaining 1 ½ cups Cheddar cheese, ½ cup Gruyere or ¼ cup Pecorino Romano, and bread crumbs over top. Bake until browned on top, about 30 minutes. Transfer dish to a wire rack to cool 5 minutes; serve hot.

Main Dishes



Creamy Mostaccioli with Bacon and Mushrooms

6-8 slices bacon, cut up	2 tsp. parsley flakes
2 jars (4-5 oz. each) Green Giant whole mushrooms, drained (<i>I use sliced</i>)	½ tsp. salt, if desired
½ lb. Creamette mostaccioli, uncooked	1 small garlic clove, minced
¾ cup half and half	6-8 drops hot pepper sauce
⅓ cup butter or margarine	⅓ cup grated Parmesan cheese
	¼ cup green onions, sliced

In medium skillet, cook bacon until crisp; remove from fat and set aside. Add mushrooms to bacon fat. Cook until golden. Set aside. Prepare Creamette mostaccioli according to package directions; drain. In same saucepan, combine half and half, butter, parsley flakes, salt, garlic, and hot pepper sauce. Heat just until butter melts, stirring frequently. Combine bacon, mushrooms, hot mostaccioli, half and half mixture, and Parmesan cheese; toss to coat. Place on warm serving platter; garnish with green onions. Serve immediately. Refrigerate leftovers. Serves 4. *I cook my bacon in the microwave and I use minced garlic from a jar.*

Swiss Steak

3 lb. ground round or Swiss steak	1 lb. fresh tomatoes, peeled and chopped
½ cup flour	2 large onions, sliced
2 Tbsp. salt	2 green peppers, sliced
1 tsp. pepper	2 ribs celery, sliced
6 Tbsp. vegetable oil	1 cup red wine

Cut meat into serving pieces; trim off fat. Combine flour, salt and pepper. Dredge both sides of meat into flour mixture. Heat oil; brown. Add next 4 ingredients. Heat until boiling. Cover and cook at 350° for 5 hours. Add red wine to vegetables while cooking.

Dittmer Meat Loaf

2 lbs. hamburger	16 oz. tomato sauce
1 cup soft bread crumbs (take some bread and crumble it in your hands)	½ cup water
1 medium onion, chopped	3 Tbsp. vinegar
1 egg	¼ cup brown sugar
½ tsp. salt	2 Tbsp. mustard
¼ tsp. red cayenne pepper (very important ingredient)	3 tsp. Worcestershire sauce

Combine hamburger, bread crumbs, onion, egg, salt, and cayenne pepper. Shape into 2 round loaves. Place in 9x13-inch baking dish. Combine tomato sauce, water, vinegar, brown sugar, mustard, and Worcestershire sauce. Pour over the round loaves. Bake for 1 ¼ hours at 350°.

☺ *A favorite meatloaf recipe given to us by friends years ago, we always serve with baked potatoes, green beans, and honey wheat bread! Delicious!*

Enchilada Casserole

2 lbs. ground beef	1 can black (ripe) olives, chopped
12 flour tortillas	1 large onion
¾ lb. grated Cheddar cheese	Salt and pepper to taste
¾ lb. Monterey Jack cheese	
1 can tomato sauce	
1 can enchilada sauce (mild or medium)	

Brown meat and onions, remove from heat. Add tomato sauce and grated cheese. Dip tortillas in enchilada sauce. Alternate layers with tortillas and meat and cheese mixture. Top with shredded cheese. Bake at 350° until bubbling. *Works well in the microwave, too!*

Lasagna

½ cup onion, chopped	½ tsp. parsley
2 cloves garlic, finely minced (fresh or from a jar)	1 ½ tsp. salt
2 Tbsp. olive oil	½ tsp. pepper
2 lbs. lean Italian sausage	16 oz. lasagna noodles
2 cans (12 ½ oz. each) tomatoes	2 cups ricotta cheese
1 can (15 oz.) tomato sauce	16 oz. sliced mozzarella cheese or 2 cup shredded
1 ½ tsp. dried oregano	½ cup grated Parmesan cheese
1 tsp. basil	

Chop onions and garlic. Heat oil in skillet; add onions, garlic, and sausage. Mix together, breaking up sausage, and cook until sausage is lightly browned. Pour off excess fat. Add tomatoes, tomato sauce, oregano, salt, and pepper. Simmer for about 45 minutes, stirring occasionally, until some of the liquid has evaporated and mixture is thickened to sauce consistency. (*You may also substitute your favorite brand of already prepared spaghetti sauce, if you prefer. If you use prepared sauce, you will still want to add garlic, oregano, basil, and onions to taste.*) Meanwhile, cook lasagna noodles in boiling, salted water, following package directions. Cook until tender; drain thoroughly and rinse with cold water until cool enough to handle.

In a large baking pan (9x13x2-inch), spread ⅓ of the sauce in the bottom. Cover with a layer of lasagna noodles, using about ½ of them. Spread with half of the ricotta cheese, and then top that with about ⅓ of the mozzarella slices; sprinkle with Parmesan cheese. Repeat with the next layer and then top with remaining ⅓ of sauce. Bake at 350° for 30-45 minutes, or until hot and bubbly. Top with remaining cheese about halfway through baking. Cut in squares to serve.

☺ *We serve with a fresh green salad and pepperoni bread.*



Spinach Stuffed Chicken Breast

- | | |
|---|---|
| 1 package (10 oz.) fresh spinach leaves | 4 skinless, boneless chicken breast halves, pounded to 1/2-inch thick |
| 1/2 cup sour cream | 1 pinch ground black pepper |
| 1/2 cup shredded pepper jack cheese | 1 cup of your favorite flavored croutons |
| 1/2 cup bacon, cooked and crumbled | Butter or margarine |
| 4 cloves garlic, minced | |

Preheat oven to 375°. Place spinach in a large glass bowl and heat in the microwave for 3 minutes, stirring every minute or so until wilted. Stir in sour cream, pepper jack cheese, crumbled bacon, and garlic. Lay the chicken breast out on wax paper or a clean surface, spoon some of the spinach mixture onto each one. Roll up chicken to enclose the spinach. Secure with toothpicks. Place croutons in a plastic bag and smash with a rolling pin until you get breadcrumb-like texture. Roll each chicken breast in crouton crumbs. Arrange in a shallow baking dish. Drizzle small amount of melted butter over each chicken breast. Bake uncovered for 35-45 minutes in the preheated oven, until nicely browned. If they are not quite brown enough, you may place under the oven's broiler for a minute or two. Serve on a bed of wild rice for a really tasty main dish with a nice presentation.

Chicken and Rice Casserole

I make this casserole whenever I can't think of anything else to fix! I take it to friends when they are ill, church potluck dinners, and any place else a quick, easy, and delicious dinner is required!

1 can cream of celery soup	1 medium onion, chopped
1 can cream of chicken soup	1 cup shredded cheese
1 can cream of mushroom soup	Salt and pepper
1 cup uncooked rice (instant, white, or brown)	Skinned chicken breasts or your favorite chicken pieces
2 cans milk	

Mix all of the above ingredients except for the chicken. Place in a 9x13-inch casserole pan. Layer chicken on top of rice mixture. Bake at 375° for 1 ½ hours.

Variations: *Add 1 package chopped broccoli.*

- ☺ *Use leftover chicken chopped up and stirred into mixture.*
- ☺ *Use fresh chicken or turkey, de-boned and cut up in 1-inch pieces mixed into rice mixture.*
- ☺ *Add one can of green chilies.*
- ☺ *Add one can chopped up asparagus.*
- ☺ *Top with buttered bread crumbs or butter crushed cracker crumbs before cooking.*

Hot Chicken Salad Casserole

4 cups cooked chicken or turkey, diced	1 cup mayonnaise
2 cans cream of chicken soup	1 tsp. salt
2 cups celery, chopped	½ tsp. pepper
¼ cup onion, chopped	⅛ cup lemon juice
1 ½-2 cups almonds, sliced (depending on personal taste)	1 cup saltine crackers, crushed
	4 hard boiled eggs, chopped
	½ cup potato chips, crushed

Combine chicken, soup, celery, onion, and almonds together in a large bowl. Set aside. In a smaller bowl mix together mayonnaise, salt, pepper, and lemon juice. Add the mayonnaise mixture to the chicken mixture and blend well. Add saltine crackers, and eggs. Place entire mixture in a greased 9x13-inch pan and refrigerate overnight. Remove pan from refrigerator 1 hour before baking. When ready to bake, preheat oven to 350°, cover pan with foil, and bake for 25 minutes. Uncover and top with crushed potato chips. Bake for an additional 20 minutes uncovered.

☺ *This makes a 9x13-inch pan or two smaller pans. Can freeze for up to 4 weeks. This is an exceptionally delicious chicken casserole. Serve with congealed salad, fresh vegetable and warm bread. Ymmmmmmm!*

Grandma Alice's Barbequed Ham Balls

1 lb. ground ham
1 ½ lbs. ground pork
1 cup cracker crumbs
2 eggs, beaten
1 cup milk

Sauce:
¾ cup brown sugar
½ cup water
½ cup vinegar
1 Tbsp. dry mustard

Mix ham, pork, cracker crumbs, eggs, and milk together. Make into small meat balls. Place side by side in baking dish. Bring sauce ingredients to a boil. Pour over ham balls in a shallow pan. Bake at 325° uncovered for 2 hours. (Over baking dries liquid up fast.) Meat balls can be made up and frozen. When ready to use, just make the sauce and pop it all in the oven!

☺ *When I was growing up, this was our "holiday" meal. Mom added scalloped potatoes, Jell-O salad, and vegetables to the meal. To this day, it is a family favorite.*

Balsamic Pork Chops with Apples

8 boneless pork chops, ½-inch thick	3 Tbsp. vegetable oil
1 tsp. salt	4 large Granny Smith apples, peeled and diced
1 tsp. seasoned pepper	⅔ cup balsamic vinegar
½ cup all-purpose flour	½ cup chicken broth

Sprinkle pork chops evenly with salt and seasoned pepper; dredge in flour. Cook pork in hot oil in large skillet over medium-high heat 3-4 minutes on each side until lightly browned. Remove from skillet; keep warm. Add apples to skillet, and sauté for 5 minutes; add vinegar and broth, and cook, stirring often, 5-7 minutes, or until slightly thickened. Spoon over pork, and serve.

Medallions of Pork with Mushrooms in Wine Sauce

1 ¼ lbs. pork tenderloin	½ lb. mushrooms, thinly sliced
2 tsp. olive oil	⅓ cup Madeira or dry sherry
2 Tbsp. butter, divided	1 cup low-sodium chicken stock
¼ tsp. salt	1 ½ tsp. balsamic or red wine vinegar (<i>we use balsamic at Walnut Grove</i>)
Freshly ground black pepper	
2 Tbsp. shallots, minced	

Remove all visible fat and tough sinew from the pork tenderloin. Season tenderloin with favorite grilling seasonings or with salt, pepper, and garlic. Heat charcoal grill to medium heat and place tenderloin on grill. Turn every 5 minutes, grilling for approximately 15 minutes to brown and crisp up all sides. While grilling, heat oil and 1 tablespoon butter in a large, nonstick skillet. Add shallots to fat in the pan and cook 1 minute. Add mushrooms and cook 1 minute. Add Madeira, chicken stock, and vinegar; bring to a boil and boil rapidly until well heated and mixed. Liquid will begin reducing. Cut remaining tablespoon of the butter into small chunks and stir into sauce. Adjust seasoning to taste with salt and pepper or more vinegar, if desired. Place this mixture in a baking dish. Remove tenderloin from the grill, cut into 1 ½-inch medallions. Place medallions in the baking dish with the shallot and mushrooms mixture. Spoon mixture over medallions, cover with lid or foil. Bake approximately 30 minutes in a 350° oven. Do not over-bake. Pork needs to reach an internal temperature of 160° for medium and 170° is considered well done. Serve pork medallions covered in mushroom sauce.

Notes

Desserts and Confections



Books line the shelves and French Birds Eye Maple furniture adorns this light and airy room. The Birds Eye Maple desks and end tables draw much enthusiasm from antique lovers. Perfect light encapsulates this room, no matter what the weather is doing outside. Peaceful and quiet, a perfect place to read, relax, or just ponder some time away!

Harvey Wallbanger Cake

- | | |
|-----------------------------------|--------------------|
| 1 package yellow cake mix | 4 eggs |
| 1 package instant vanilla pudding | ¼ cup vodka |
| ½ cup cooking oil | ¼ cup Galliano |
| | ¾ cup orange juice |

Mix all together and beat 4 minutes. Pour batter into well greased and lightly floured bundt pan. Bake at 350° for 45-50 minutes. Let cool 10 minutes before taking out of pan.

Snicker Cake

1 box German chocolate cake mix	¼ cup milk
1 package caramels	1 package (6 oz.) chocolate chips
1 stick margarine	½ cup nut meats

Mix cake mix as directed on box. Put half in 9x13-inch pan and bake at 350° for 15-20 minutes. Melt caramels, milk, and margarine in saucepan until fully melted. Spread caramel mixture over baked layer. Sprinkle chocolate chips and nuts over caramel mixture and top with remaining batter. Bake at 250° for 20 minutes, then at 350° for 10 minutes. Frost with any chocolate frosting.

My Favorite Lemon Cake

1 box lemon cake mix	1 cup boiling water
1 small package lemon Jell-O	1 ½ cups powdered sugar
4 eggs	4 Tbsp. lemon juice
½ cup oil	

Grease 9x13-inch pan. Dissolve the Jell-O in boiling water; let cool. Mix cake mix, eggs, oil, and Jell-O; beat for 5 minutes. Bake for 40 minutes at 350°. As soon as the cake comes out of the oven, prick the top with a fork; Mix powdered sugar and lemon juice. Pour into holes in the top of cake.

Sweet Potato Cake

1 cup margarine or butter	½ tsp. allspice
2 cups sugar	3 cups flour
4 eggs	2 Tbsp. baking powder
2 ½ cups mashed sweet potatoes	1 tsp. soda
1 tsp. vanilla	½ cup nuts, chopped
1 tsp. cinnamon	½ cup coconut

Cream margarine and sugar. Beat in 1 egg at a time. Add remaining ingredients. Bake at 325° for 1 hour 15 minutes.

Oatmeal Cake

1 cup quick oatmeal
1 ¼ cups boiling water
1 stick margarine or butter
1 cup brown sugar
2 eggs
1 cup white sugar
1 ⅓ cups flour
1 tsp. soda
½ tsp. cinnamon
1 tsp. nutmeg

Frosting:

½ cup sugar
½ cup coconut
½ cup nuts
½ cup margarine or butter
½ cup boiling water
¼ cup canned milk

Mix oatmeal and boiling water. Let stand for 20 minutes. Add margarine. Beat in mixer. Combine with brown sugar, eggs, and white sugar. Add flour, soda, cinnamon, and nutmeg. Put in 9x13-inch pan and bake at 350° for 45 minutes. Mix frosting ingredients and spread on hot cake and put under broiler.

Southern Comfort Cake

1 Duncan Hines yellow cake mix
1 package instant vanilla pudding
4 eggs
½ cup cold water
½ cup oil
1 cup pecans or walnuts, chopped
½ cup Southern Comfort

Glaze:

2 Tbsp. butter
⅛ cups water
½ cup granulated sugar
¼ cup Southern Comfort

Combine cake ingredients in large bowl. Beat at medium speed for 2 minutes. Pour into greased and floured 10-inch tube or 12-cup bundt pan. Bake at 325° for 1 hour. Set on rack to cool for 10 minutes. Invert on serving plate. Prick top immediately; drizzle and brush half of glaze. After cake has cooled, reheat glaze and brush it evenly over cake.

Glaze: Melt butter in pan. Stir in water and sugar. Boil 3 minutes, stirring constantly. Remove from heat and stir in

Southern Comfort.

Liz's Sour Cream Coconut Cake

1 box Duncan Hines yellow butter cake mix	2 cups white sugar
16 oz. sour cream	2 packages frozen coconut
	8 oz. Cool Whip

Mix cake mix according to directions on package. Pour into 2 round layer cake pans. Bake according to package directions. Split each layer in half, making 4 thin layers of cake. *(I use a long piece of thread, center on the layer of cake, and then pull through from both sides, cleanly slicing the cake layer in half).*

Mix together sour cream, sugar, and coconut. Set aside 1 cup of this mixture. Place bottom cake layer on cake plate. Frost with sour cream mixture, placing between each layer including the top. Fold Cool Whip into the remaining 1 cup sour cream mixture. Frost cake with Cool Whip mixture. Wrap in plastic. Keep cold in refrigerator up to 7 days. ☺ *The longer this cake is in the refrigerator, the better the flavor and moistness. You can make this cake up to 7 days in advance and then serve anytime during the 7 days. It is absolutely wonderful on the 6th and 7th day. I don't know what it would be like on the 8th day, because it gets eaten way before that! My sister-in-law has been making this cake for family holidays for years. It isn't Christmas without it!*

Catherine's Special Dessert Rules

- ☺ *If the dessert is eaten to celebrate a birthday or anniversary, it contains no fat and no calories.*
- ☺ *if you and a good friend both order dessert, the amount you eat has only half the calories and fat it would have had if you'd eaten it alone.*
- ☺ *If you eat a salad or something spicy as your main course, it cancels out the effect of the dessert!*

Walnut Grove Chocolate Extravaganza!

1 Duncan Hines devil's food
cake mix

Filling:

1 large package cream cheese,
softened

$\frac{1}{3}$ cup sugar

1 egg

1 small package semisweet
chocolate chips (*we use
Hershey raspberry
chocolate chips for an extra
kick!*)

$\frac{1}{2}$ cup walnuts or pecans,
chopped

Chocolate sauce:

12 oz. semi-sweet chocolate
chips

$\frac{1}{2}$ cup whipping cream

1 Tbsp. butter or margarine

$\frac{1}{4}$ cup strong brewed coffee

Make cake mix according to package directions. Pour into bundt pan. Mix filling ingredients together and drop on top of cake mix. Cake will bake up around filling. Bake per cake mix directions. Cool completely. Serve with chocolate sauce, a dollop of whip cream and fresh raspberries on the side.

Sauce: Heat chocolate morsels, cream, and butter in a heavy saucepan over low heat until chocolate and butter melt, stirring often. Cook, stirring constantly, 2-3 minutes or until smooth.

Remove from heat, stir in coffee. *Yield: 1 $\frac{1}{4}$ cups.* ☺ *Our good friend and "relief innkeeper", Kathy, made this for our guests at Christmas and we have been making it ever since!*

Catherine's Best Pecan Pie

¼ cup butter	3 eggs, beaten
⅔ cup brown sugar	1 tsp. vanilla
¼ tsp. salt	1 cup pecan halves or pieces
1 cup corn syrup, light or dark	1 pie crust

Cream butter and sugar until fluffy. Add next 4 ingredients. Line pie pan with pastry shell and sprinkle with pecans. Pour filling over pecans. Bake at 450° for 10 minutes, reduce heat in oven to 350° and bake another 35-40 minutes or longer until a knife inserted in the middle comes out clean. Serve warm with whipped cream or ice cream!

Mom's Pie Crust

4 cups flour	½ cup plus 1 Tbsp. water
1 ¾ cups Crisco	1 egg
2 tsp. salt	1 Tbsp. vinegar
1 Tbsp. sugar	

Blend flour, Crisco, salt, and sugar together with pastry blender until fine and crumbly. Mix together water, egg, and vinegar. Add this to flour mixture. Mix well to form a ball of dough. Divide into fourths and roll out ¼ of dough to make one 10-inch crust. Use plenty of flour when rolling out. This recipe will make four 10-inch pie crusts.

☺ *Once dough is rolled out, it can be frozen in a flat circle or placed in a pie plate and frozen. I like to freeze in a flat circle and then thaw when ready to use. Makes great pie dough to use for quiche or your favorite pie!*

Walnut Fudge Pie

Walnut Grove signature dessert!

3 large eggs, lightly beaten
½ cup brown sugar, firmly packed
¼ cup all-purpose flour
¼ cup butter or margarine, melted
1 tsp. vanilla
1 package (12 oz.) semi-sweet chocolate morsels, melted
1 ½ cups walnut halves or pieces
1 pie crust
Vanilla or coffee ice cream

Java chocolate sauce:
1 package (12 oz.) semi-sweet chocolate morsels
½ cup whipping cream
1 Tbsp. butter or margarine
¼ cup strong brewed coffee

Stir together first 5 ingredients until blended; stir in melted chocolate morsels and nuts. Fit piecrust into a 9-inch pie plate, fold edges under, and crimp. Spoon filling into pie crust. Bake at 375° for 30 minutes. Cool completely on a wire rack. Serve with one scoop ice cream and top with Java chocolate sauce.

Java chocolate sauce: Heat chocolate morsels, cream, and butter in a heavy saucepan over low heat until chocolate and butter melt, stirring often. Cook, stirring constantly, 2-3 minutes or until smooth. Remove from heat; stir in coffee. Serve warm.

Yield: 1 ¼ cups.

☺ *This chocolate sauce can be used as a wonderful topping for many desserts including our Chocolate Extravaganza Filled Cake or as a warm topping on ice cream by itself!*

Pinto Bean Pie

1 cup sour cream	1/4 tsp. salt
1 cup sugar	1/4 cup nuts
3 eggs, beaten	3/4 cup pinto beans, cooked and mashed
1 tsp. cinnamon	1 pie crust

Combine sour cream, sugar, eggs, cinnamon, and salt. Add nuts. Put in pie shell. Bake at 425° for 10 minutes. Reduce heat to 350° for 35-40 minutes.

☺ *My grandmother baked often and this was her recipe. She always enjoyed telling people it was made with “pinto beans” after they were raving about how delicious it was! You’ve got to try it to believe it, it really is delicious.*

Brownie Pudding

1 cup flour	1/2 cup milk
2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	3/4-1 cup walnuts, chopped
3/4 cup granulated sugar	2 Tbsp. shortening, melted
1/4 cup plus 2 Tbsp. cocoa, divided	3/4 cup brown sugar
	1 3/4 cups hot water

Sift together flour, baking powder, salt, sugar, and 2 tablespoons cocoa. Add milk, vanilla, and shortening; mix until smooth. Add nuts. Pour into greased 8-inch square cake pan. Mix brown sugar and 1/4 cup cocoa. Sprinkle over batter. Pour hot water over entire batter. Bake at 350° for 40-45 minutes.

Gram's Sour Cream Sugar Cookies

5 cups flour	1 tsp. vanilla
1 ½ tsp. salt	1 tsp. lemon extract
1 cup margarine	1 cup sour cream
2 cups sugar	1 tsp. soda
2 eggs, beaten	

Cream margarine, sugar, and eggs together. Add rest of ingredients. Mix and chill for 2 hours. Roll and cut out cookies. Sprinkle with sugar. Bake at 375° until brown.

Cowboy Cookies

1 cup shortening	½ tsp. salt
1 cup white sugar	1 tsp. baking powder
1 cup brown sugar	2 cups rolled oats
2 eggs	6 oz. chocolate chips
2 cups flour	½ cup nuts
1 tsp. soda	

Mix all ingredients together. Bake at 350° for 15 minutes.

Scotcheroos

1 cup sugar	6 cups Rice Krispies
1 cup light corn syrup	1 cup butterscotch chips
1 cup crunchy or smooth peanut butter	1 cup chocolate chips

Melt first 3 ingredients; do not over-cook. Add cereal and mix well. Pour into a greased 9x13-inch pan. Melt chips and pour on the top. Let set up and then cut into squares. *These will disappear quickly!*

😊 *Aunt Jeanne and Uncle John always bring these goodies when we have a family get-together. They are a favorite!*

Twilla's Christmas Candy Balls

3 cups nuts, chopped	1 tsp. vanilla
1 stick margarine or butter, melted	2 small packages or 1 large package chocolate chips
2 cans angel flake coconut	$\frac{1}{2}$ - $\frac{3}{4}$ block paraffin
1 can Eagle brand milk at room temperature	

Pour melted butter over nuts. Mix together coconut, milk, and vanilla. Combine with nut and butter mixture; chill. Form into balls the size of walnuts. Chill overnight or longer—do not freeze. Melt chocolate chips and paraffin in pan above a double boiler. Keep on lowest flame. Dip the candy balls in the chocolate. Place on wax paper until chocolate cools.

☺ *One of the best things about making friends throughout the country is sharing recipes like this one. These candy balls are a Missouri family tradition in our friend Twilla's family.*

Pecan Pralines

2 cups sugar	1/8 tsp. salt
1 tsp. soda	2 Tbsp. butter
1 cup buttermilk	3 cups pecan halves

In a large saucepan, combine sugar, soda, buttermilk, and salt. Cook over high heat for 5 minutes, stirring frequently and scraping the bottom of pan. Add butter and pecans. Continue cooking, stirring constantly, scraping bottom and sides of pan until candy reaches soft ball stage. Remove from heat and cool slightly. Beat until thick and creamy. Drop from a tablespoon onto a waxed paper; cool. *Makes eighteen 2-inch patties.*

Peanut Butter Fudge

1 cup evaporated milk	Topping:
2 cups sugar	1/2 cup brown sugar
1/4 cup margarine or butter	1/2 cup white Karo syrup
1 tsp. salt	6 Tbsp. margarine or butter
12 oz. peanut morsels	2 cups powdered sugar
	1 cup nuts

Combine milk, sugar, margarine, and salt. Boil for 8 minutes, stirring constantly. Add peanut morsels. Stir until melted. Put in foil lined 9-inch pan. Chill for 1/2 hour.

Topping: Bring brown sugar, Karo, and margarine to a boil. Remove from heat; add powdered sugar and nuts. Spread over first layer.

Fast Chocolate Pecan Fudge

1/2 cup butter or margarine	1 tsp. vanilla extract
3/4 cup Hershey's cocoa	1/2 cup evaporated milk
4 cups confectioner's sugar	1 cup pecan pieces

Line 8x8x2-inch square pan with aluminum foil; set aside. In medium saucepan, melt butter. Remove from heat; stir in cocoa. Stir in confectioner's sugar and vanilla. Add evaporated milk. Stir constantly over low heat until warm and smooth. Add pecan pieces. Pour into prepared pan. Cover and chill until firm. Cut into squares. Store, covered, in refrigerator. *Makes 4 dozen squares.*

This and That

Cottage cheese will remain fresher longer if you store it upside down in the refrigerator. This slows the effects of oxidation.

To keep milk past its expiration date, add salt. A pinch of salt in a gallon will do it. The salt slows the rate of bacteria growth.

Brown sugar will not harden if stored in the freezer.

If you freeze wild rice it will last 3-4 months compared to a week in the refrigerator.

When you go away on vacation, place a baggie with a few ice cubes in the freezer. If a power failure occurs while you are gone, and the food thaws and then refreezes, you will know about it when you get home.

Ice cream container sealed in a plastic bag will stop ice crystals from forming when it is in the freezer.

Potato chip bag has been opened and they're all stale and yucky? Pop them in the microwave for 30-60 seconds, let stand for 2 minutes, and they'll be crispy again.

To keep pesky insects away from your plants, combine one bulb garlic, one small onion and 1 tablespoon cayenne pepper in the blender. Mix with one quart water and let stand for 1 hour. Then add one tablespoon Ivory liquid and mist your plants!

Club soda removes stains and cleans sinks.

Poison ivy all over the place.....how do you get rid of it? Mix 3 pounds of salt with a gallon of soapy water; spray the solution on the plants' leaves and stems.

Tomato paste: Sometimes a whole can of tomato paste is too much for some recipes. Suggestion: Take a piece of waxed paper, putting it on a cookie sheet and putting teaspoonfuls of the leftover paste on the paper. Put another sheet on top and freeze

this. When frozen, just peel them off and put them in a baggie and when you need a teaspoon or tablespoon of paste, you have it without opening a whole can and there is no waste. Or, put small amounts in an ice tray and then just pop them out when you need them.

Quick whipping: A teaspoonful of cold water added to the white of an egg causes it to whip more quickly while increasing the quantity.

Moldy Fruit: What should you do with fruit with mold? Throw it away rather than simply cutting off the mold since mold on fruit goes much deeper than what appears on the fruit.

Broccoli stalks: Don't discard the tough ends of broccoli stalks. Use them for making soups.

Measuring honey: Measuring honey with a spoon is easy but getting it all off the spoon is another matter, so first rub the spoon with margarine.

Dropping cookie dough: To get cookie dough to drop without sticking, dip the spoon in milk first.

Leftover pie dough: Extra pie dough? Cover it with some Parmesan and Gruyere cheese and you'll bake a delicious appetizer at the very same meal with your pie as dessert.

Easy shelling: Pecans are easy to shell if they are first soaked in boiling water for 10 minutes or so. Or microwave 2 cups of pecans or Brazil nuts in 1 cup of water for 5-6 minutes on high.

Storing cake: If you store half an apple in the container in which you are storing a cake, the cake will retain its freshness.

Cheesy Apple Pie: Don't just serve cheese with apple pie, bake it right in. Spread grated sharp Cheddar on the bottom of the crust before adding the apple pie filling.

Sticking cake layers: Cake layers sticking to the bottom of the pans? Put them back in a warm oven for a short time. The layers will then come out without a problem. Or, try lining the bottom of your pans with waxed paper.

Outdoor cooking: Fast starter—stuff a crumbled sheet of newspaper under your coals, then roll another sheet of newspaper into a cone and poke it through the coals to the paper to form a chimney. Ignite the paper. It will carry the fire into your charcoal.

Make cleaning easier: To make cookout cleanups easier, take a preventative step and spray the cooking grill with nonstick spray before placing the grid over the coals. Food won't stick nearly as much as it does on an untreated grid.

Juicy news: Always use tongs when turning meat on the grill. This way, you'll avoid piercing the meat, which causes it to lose its natural juices.

Gardening tips: The worm turns—plant dill around your tomato bed. It's a great way to keep tomato horn worms from getting the better of your plants.

When to pick: The best time to harvest fruits and vegetables for maximum flavor is in the morning.

Save that leaky hose: Don't throw that leaking hose away. Simply add more holes and you'll have a sprinkler for your lawn.

An easy way to clean the ceiling fan is to cover your hands in a pair of old socks, and dip them in warm sudsy water and run your hand over top and bottom of each blade.

Next time you clean the blades of your ceiling fan, apply a thin coat of floor wax to them. It will keep future dust from clinging to them.

Wipe mini blinds with a damp fabric softener sheet to eliminate static that collects dust.



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