Apple Sauce
Ingredients:
4 apples (any variety)
2 tablespoons light brown sugar
2 tablespoons unsalted butter
1/4 teaspoon cinnamon
Juice of 1 lemon
1 teaspoon apple brandy (optional) (Apple jack)

Directions: Preheat oven to 225 degrees Fahrenheit. Cut the apples in half, remove core and any seed, and place them cut-side up on a cookie sheet. Melt the butter, add the sugar and cinnamon, and mix until the sugar dissolves. Add the brandy if desired. Spoon the mixture on top of the apples and bake for 1 ½ hours until apples are soft to the touch. If they are not soft, return to oven and test again in 5 to 10 minutes. Let apples cool. Peel. Place cooked apple in blender, blend gently. Add lemon juice to taste.

Chicken Breast with Caramelized Apples (serves 4)
Ingredients:
4 skinless, boneless chicken breasts (5 oz. each)
2 apples, peeled and sliced (any variety)
2 tablespoons sugar
3 tablespoons butter
2 tablespoons Olive oil
Flour for dusting
1 shallot
4 cloves garlic
¼ cup white wine
½ cup chicken stock
2 tablespoon Apple brandy (Apple jack)
½ cup heavy cream
juice of 1 lemon
Salt and black pepper

Directions: Preheat oven to 350 degrees Fahrenheit. Sprinkle flour, salt and black pepper over the chicken breasts. Select a pan which can be put into a 350 degrees Fahrenheit oven. Heat olive oil until just smoking and add chicken breasts and garlic. Watch for a crust to form, and flip the chicken breasts, searing the other side for about 1 ½ minutes. Add apples slices and sugar, then place entire pan into heated oven until chicken springs back when touched, about 6 minutes or until done. Finishing and making the sauce: Drain the excess fat from the pan. Add chopped shallots to the pan and cook shallot over medium heat for about 2 minutes. Add apple brandy, tilt pan to catch flame to flambé
until fire goes out. Remove the breasts and the caramelized apples from the pan, cover with aluminum foil to keep warm. Deglaze the pan with white wine, add chicken stock and reduce by half. Add cream; cook gently until the sauce becomes little bit thicker. Adjust seasoning with lemon jus, salt and black pepper. Place the chicken and apples back in the pan; keep warm until serving.

**Apples Charlotte** (serves 4)
*Ingredients:*
- 4 Apples (any variety)
- 4 teaspoons Nuts
- 3 tablespoons Clarified Butter (melted)
- 1 tablespoon Raisins (optional)
- 4 tablespoons Sugar
- 8 slices White Bread
- ¼ teaspoon Vanilla
- Pinch of Cinnamon
*Apple sauce or vanilla ice cream for serving*

**Directions:** Preheat the oven to 350 degrees Fahrenheit. Peel and seed apples, and then cut them into small dice about one-quarter of an inch. Coat with lemon juice to prevent oxidation. Finely chop the nuts and reserve. Add a little butter to a non-stick pan over heat. Add the apples. Stir to combine, taste, and add some sugar to further sweeten the mixture if necessary. Add the chopped nuts and raisins, and sauté the mixture until the apples are tender. Remove from heat and reserve. Cut the sliced bread with a cookie cutter to the size and shape of the bottom of a ramekin. Cut slices out of the remaining piece of bread to line the edges of the ramekin. In a small container, add a pinch of cinnamon to some sugar and mix to combine. Pour some of the melted clarified butter into a small container; add a small amount of vanilla, and mix to combine. Dip one side of each piece of bread into the melted butter mixture and then into the sugar mixture to lightly coat. Re-line the bottom and sides of the ramekin with the coated bread, sugar side facing out. Tightly pack the lined ramekins with the apple mixture and cover with bread to top. Tightly cover the ramekins with foil, leaving some of the ramekin side exposed so that doneness can be checked throughout baking. Bake for about 25 minutes, or until golden brown. Remove the ramekins from the oven and immediately un-mold, upside down, on a dessert plate. Let the dessert cool slightly. Serve warm with Apple sauce or melted vanilla ice cream as a sauce.

**John Drew Clary & Proclamation Stew Crew**

**Brunswick Stew** (10-quart recipe)
*Ingredients:*
- 5½ lbs. de-boned chicken thighs
- 6 oz. ground or chopped white meat (fatback)
- 4 lbs. white potatoes (cut up French fry size is fine)
- 2½ lbs. yellow onions chopped
- 1½ quarts crushed tomatoes
2½ quarts small green butterbeans (limas) drained
1½ quarts white shoe peg corn drained
1 stick butter or margarine
¼ oz. black pepper
¼ oz. red pepper
1½ oz. salt
1½ oz. sugar

Directions: Prepare your potatoes and onions ahead of starting the stew so that you can stir continuously. Continuous stirring is necessary for the thick consistency to call it a stew and not a soup. Put the chicken and white meat in the pot; cover with water; bring to a boil and cook until chicken starts coming apart. Add potatoes, onions and ¼ of seasonings; bring back to a boil and cook until potatoes are soft. Add tomatoes and ¼ seasonings; bring back to boil and cook 5 minutes. Add drained butterbeans and ¼ seasonings; bring back to a boil and cook until butterbeans are soft. Add drained corn, margarine and balance of seasonings. Cook about 10-15 minutes and enjoy.

Senegalese Theibou-Dienne, Stewed Fish with Rice (serves 10-12)
Ingredients:
For the fish:
1 large bunch of parsley, coarsely chopped
1 or 2 large coves of garlic
1 large onion, chopped
2 fish or beef bouillon cubes
2-3 small hot peppers
Salt and pepper to taste
5 lbs. of whole fish (grouper is preferred by many Senegalese cut into thick crosswise slices)

For the stew:
2 or 3 large onions
1 large eggplant
1 head cauliflower
6 large carrots
1 medium cabbage
1 lb. fresh okra
4 large sweet potatoes
1 to 2 cups peanut oil
2, 6-oz. cans of tomato paste
3 quarts of water
1 4-inch piece of dried fish (available at Spanish markets)
5 cups of rice
Salt and pepper to taste
Cayenne or red pepper flakes to taste
Dried and preserved conch (called Yett in Senegal), optional
Directions: Grind together the seasonings, parsley, and onion with a mortar and pestle. Stuff the pieces of fish with the seasoning mixture. Set aside. For the stew, chop all vegetables except one onion and all okra and set aside. Chop the last onion and set aside separately. Heat peanut oil until hot in a large pot (8 to 9-quart capacity). Carefully, to prevent splashing, add tomato paste and single chopped onion. Sauté 10 to 15 minutes. Add chopped vegetables to the pot with 3 quarts of water. Bring to a boil and cook for about 10 minutes. Add okra and cook for another 5 to 7 minutes. Add the piece of dried fish and the stuffed fresh fish pieces and cook for another 35-45 minutes. Take the fish and vegetables out with slotted spoon and keep warm. Wash rice three times and measure liquid in pot to make sure you have 10 cups of liquid to the 5 cups of rice. Add rice and simmer with the lid on until done, about 20 to 25 minutes. To serve, put cooked rice in a large bowl or platter and top with fish and vegetables.

Henry Family Stewed Okra
Elizabeth Henry
Buena Vista, Virginia , circa 1904

Ingredients:
20-30 okra, sliced
1 onion, diced
Garlic, 4-6 cloves crushed
2-4 tomatoes, diced
½ tomato juice
2 tablespoons white vinegar
Oil
Salt
Black pepper
Sugar, dash
Hot pepper flakes, pinch
Chopped parsley and thyme

Directions: Suté onion in medium hot oil until translucent, add tomatoes and garlic and cook until tomatoes soften and give off liquid. Add cut okra and tomato juice and return to a boil, then turn down to a simmer and cook okra until tender. Add vinegar, then sugar, then salt & peppers to taste, simmer until liquid thickens slightly. Add parsley and thyme before serving, or cool and reheat for later.

Janice Canaday

Apricot Bread Pudding
Ingredients:
1 loaf English muffin bread
4 large eggs
1½ sticks softened butter
½ cup brown sugar
½ cup honey
2 teaspoons cinnamon
1½ teaspoons nutmeg
½ teaspoon salt
1½ cups sugar
3 cups half and half
1½ teaspoons vanilla extract
1, 8 oz. jar of apricot preserves

**Directions**: Preheat the oven to 350 degrees Fahrenheit. Spread each slice with softened butter. Mix cinnamon, sugar, and nutmeg together and sprinkle over each slice of bread. Drizzle with honey. Make sandwiches out of the bread. Slice each sandwich diagonally creating two triangles. Place in a buttered baking dish. Mix together on a bowl eggs, milk, sugar, vanilla extract, and salt and set aside. Spread apricot preserves over each sandwich triangle. Pour mixture over bread. Bake at 350 degrees Fahrenheit for 25-30 minutes, or until done.

**Twist Pasta Salad**
**Ingredients:**
2 lbs. tri-colored twist or rotelle
1 cup chopped green peppers
1 cup red peppers
1 cup yellow peppers
1 cup sliced black olives
2 cups quartered zucchini
1½ cups diced roma tomatoes
1½ cups quartered cucumbers
2 cups broccoli florets
Garlic powder to taste
Onion powder to taste
½ cup dried chives
Zest Italian dressing
House Italian dressing
2 tablespoons sugar
1 cup feta cheese

**Directions**: Mix all ingredients together, chill, and serve.

**Grandma’s Pound Cake**
**Ingredients:**
3 sticks softened butter
3 cups sugar
1, 8oz packet cream cheese
6 large eggs
½ teaspoon salt
3 cups Swans cake flour
1 teaspoon lemon extract
1½ teaspoons butter nut vanilla extract

**Directions:** Preheat oven to 330 degrees Fahrenheit. In a large bowl, cream together butter, cream cheese, salt, and sugar. Add in one egg at a time until light and fluffy in appearance. Add cake flour. Add extracts. Pour into greased and floured pan. Bake for 1 hour and 30 minutes.

**Buttermilk Cornbread**
Ingredients:
- 2 cups self rising flour
- 2½ tablespoons sugar
- 1¾ cups buttermilk
- 1 large egg
- ¼ cup vegetable oil

**Directions:** Preheat oven to 350 degrees Fahrenheit. Mix all ingredients in a large bowl until no lumps are present. Bake in a greased pan for 20-25 minutes.

**Clevie Wingate**

**No Bake Cookies**
Ingredients:
- 1¼ cups white sugar
- ½ cup milk
- ½ cup butter
- 4 tablespoons unsweetened cocoa powder
- ½ cup peanut butter
- 3 cups quick-cooking oats
- 1 teaspoon vanilla extract

**Directions:** In a medium saucepan, combine sugar, milk, butter, and cocoa. Bring to a full rolling boil, and cook for 1½ minutes. Do not overcook. Remove from heat, and stir in peanut butter, oats, and vanilla. Quickly drop by teaspoonfuls onto wax paper. Let cool until hardened.

**Squash Pickles**
Ingredients:
- 1 cup sugar
- 1 cup water
- 1 cup vinegar
- Sliced squash
- Slice onions
- Pickling spice (mustard seed, coriander seed, black peppercorns, dill seed, and salt)
Directions: In large pot, bring to a boil 1 cup sugar, 1 cup water, 1 cup vinegar. Add the sliced squash and slice onions. Let boil a couple of minutes. Pack squash and onions tightly into hot pint jars. Put ½ teaspoon salt and ½ teaspoon pickling spice into each jar. Pour boiling mixture over each and seal with hot lids. Process for 5 minutes in hot water bath.

Never-Fail Pound Cake
Ingredients:
5 eggs
2 cups sugar
1 cup oil
3 cups plain flour
1 tablespoon baking powder
½ teaspoon salt
1 cup milk
1 or 2 teaspoons lemon
1 or 2 teaspoons vanilla

Directions: Beat eggs, oil, and sugar together. Add dry ingredients with wet and mix thoroughly. Bake at 350 degrees Fahrenheit for 1 hour and 10 minutes.

Corn Bread
Ingredients:
Cornmeal mix
1 egg
Milk
Shortening

Directions: Melt 1 tablespoon shortening in cast iron skillet. Mix cornmeal, egg, and milk until batter is thin. Swirl melted shortening around skillet until greased, then pour remaining grease into batter and stir. Pour batter into skillet. Bake at 425 degrees Fahrenheit until brown.

Gravy
Ingredients:
Salt-cured Virginia ham/bacon
½ cup flour
Salt and pepper
4 cups milk

Directions: Brown meat in skillet, then remove it from pan. Brown ½ cup flour in ½ cup drippings. Add salt and pepper and 4 cups milk. Stir continuously until thickened. Serve over biscuits or cornbread.

Wilted Lettuce and Onions
Ingredients:
- Leaf lettuce
- Bacon, diced
- Green onions, diced
- ½ cup cider vinegar
- 3 tablespoons sugar
- ¼ teaspoon salt
- Dash of pepper

**Directions**: Wash and dry lettuce. Cut or tear into pieces. Fry bacon until crisp and then remove from pan. Add vinegar, sugar, salt and pepper; stir until boiling. Add lettuce and onions. Heat until lettuce is wilted. Top with bacon pieces. Good served with corn bread and gravy.

**Salsa**
Ingredients:
- 8 cups Roma tomatoes, peeled, chopped, drained
- 1 cup chopped onion
- 1 cup chopped green peppers
- 2 chopped hot peppers or more
- 3 teaspoons salt
- 1 cup sugar, if desired
- 1½ cup chopped celery
- 1 cup white vinegar

**Directions**: Cook all but vinegar until thick and then add vinegar. Boil 5 minutes longer. Put in hot pint jars, seal, and put in hot water bath 15 minutes. Serve with tortilla chips.

**Meatloaf**
Ingredients:
- 1 lb. ground beef
- 1 pint salsa
- 1 small onion, chopped
- 1 large egg
- About 2 cups bread stuffing mix
- Milk

**Directions**: Mix all ingredients together using enough milk to moisten stuffing mix. Put in square glass baking dish. Top with bacon strips. Bake at 350 degrees Fahrenheit until done (about 1 hour).

**Pickled Cabbage**
Ingredients:
- 3 gallons sliced cabbage
- 4 tablespoon salt
- 1/2 gallon white vinegar
21/2 lbs. sugar
3/4 cup mustard seed

**Directions:** Chop 3 gallons cabbage. Put in pan. Sprinkle 4 tablespoons salt over cabbage; let set overnight. Take 1/2 gallon white vinegar and dilute with 1 pint of water. Add 2 1/2 lbs. sugar. Put on stove and stir until sugar is dissolved. Let come to boiling point but not boil. Add one box mustard seed. Stir and let set over night. Squeeze cabbage as dry as possible and put in pan. Add vinegar mixture, stir and let set for a few hours then put in jars. Will keep for months and doesn't have to be sealed airtight.

**Canned Apple Pie Filling** (makes 6 quarts)
**Ingredients:**
- 4 1/2 cups sugar
- 1 cup cornstarch
- 2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 3 tablespoons lemon juice
- 5 1/2-6 lbs. tart apples

**Directions:** In large saucepan, combine 4 1/2 cups sugar, 1 cup cornstarch, 2 teaspoons cinnamon, 1/4 teaspoons nutmeg and 1 teaspoon salt. Stir in 10 cups of water. Cook and stir until thickened and bubbly. Add 3 tablespoons lemon juice and 2-3 drops yellow food coloring (if desired). Peel, core, and slice 5 1/2-6 lbs. tart apples. Pack apple slices into hot quart jars, leaving 1 inch headspace. Fill with hot syrup, leaving 1/2-inch headspace. Use spatula to remove air pockets and to distribute syrup. Seal. Process for 20 minutes in boiling water bath. To use, prepare pastry for 2-crust pie. Line pie plate with pastry. Add 1 quart pie filling. Adjust top crust and cut slits to allow steam to escape. Seal edges. Bake at 400 degrees Fahrenheit for 50 minutes.

**Apple Crisp**
**Ingredients:**
- 2 cups quick oats
- 1 cup brown sugar
- 1/2 cup all purpose flour
- 1/2 teaspoons salt
- 1/2 cup butter
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg

**Directions:** Mix and spread over 1 can of pie filling. Bake at 350 degrees Fahrenheit degrees for 35-40 minutes. Serve with vanilla ice cream.

**Impossible Coconut Pie**
**Ingredients:**
- 1 stick butter or margarine
4 eggs
2 cups sugar
2 cups milk
½ cup self-rising flour
1 teaspoon vanilla
1 cup sweet flaked coconut

**Directions:** Cut 1 stick of margarine in half and put in 2 pie pans. Put in oven and turn it on to 350 degrees Fahrenheit. Mix together the 4 eggs, beaten, and 2 cups sugar. Gradually add the milk and flour and then add the vanilla and can flaked coconut. Pour evenly into pans and bake for 30 minutes until brown.

*Alternative:* This recipe can be used to make an Impossible Egg Custard by omitting coconut and sprinkling nutmeg on top before baking.

**Biscuits**
**Ingredients:**
Self-rising flour
Shortening
Milk

**Directions:** Mix shortening and flour until texture is grainy. Add milk and blend only until all flour has been picked up into the dough. Do not overwork. Roll out and cut into circles. Place on greased pan and brush with melted butter. Bake at 450 degrees Fahrenheit until brown.

**Bread Pudding** *(A great way to use left over biscuits)*
**Ingredients:**
1 tablespoon butter or margarine
5-6 biscuits
3 eggs
1/3 cup brown sugar
1/3 cup white sugar
Pinch of salt
2½ cups milk
1 teaspoon vanilla
Nutmeg

**Directions:** Put about 1 tablespoon butter or margarine in microwave bowl. Microwave on high a few seconds until melted. Crumble 5-6 biscuits into bowl. In separate bowl, cream 3 eggs, 1/3 cup brown sugar, and 1/3 cup white sugar. Add a pinch of salt and 2½ cups milk and 1 teaspoon vanilla. Mix well and pour over crumbs. Let soak a few minutes. Sprinkle with nutmeg. Microwave 25 minutes at medium speed. Chill.

**Yeast Biscuits**
**Ingredients:**
5 cups self-rising flour
2 cups buttermilk (room temperature)
¾ cup shortening
1 package dry yeast
¼ cup sugar
¼ cup water

**Directions:** Mix yeast, sugar and water until dissolved. Add to flour that has been mixed with shortening/Crisco and buttermilk. Mix to form soft dough. (Dough will keep in refrigerator for several days if tightly covered.) Roll out biscuits. And put on greased baking pan. Let rise. Brush with melted butter and bake at 425 degrees Fahrenheit until brown.

**Prune Cake**
**Ingredients:**
1 cup prunes
1 cup pecans
3 eggs
2 cups sugar
¾ cup canola oil
2 cups all purpose flour
½ teaspoon salt
1 teaspoon soda
2 teaspoons cloves
2 teaspoons cinnamon
2 teaspoons nutmeg
2 teaspoons allspice
1 cup buttermilk
1 cup chopped prunes
1 cup chopped pecans.

**Directions:** Put 1 cup prunes in pan and cover with water. Bring to a boil, remove from heat, and let set until cooled. Chop 1 cup pecans in food processor and set aside. Chop cooled prunes in food processor and set aside. Grease and flour a tube pan or bundt pan. Cream together 3 eggs and 2 cups of sugar. Add ¾ cup canola oil and mix together. To that add 2 cups flour, ½ teaspoon salt, 1 teaspoon soda, 2 teaspoons cloves, 2 teaspoons cinnamon, 2 teaspoons nutmeg, 2 teaspoons allspice, 1 cup buttermilk, 1 cup chopped prunes, 1 cup chopped pecans. Mix well and pour into greased and floured pan. Bake at 350 degrees Fahrenheit for 1 hour and 15 minutes.

**Oatmeal Cake**
**Ingredients:**
1 cup oats
1 cup white sugar
1 cup brown sugar
½ cup oil
1½ cup all purpose flour
Directions: Pour 1 cup oats into boiling water. Let stand for 20 minutes. Combine the white sugar, brown sugar, oil, flour, baking soda, salt, vanilla, cinnamon, and lastly the 2 eggs beaten. Add this to oatmeal and bake in greased and floured 9 x 13-inch pan at 350 degrees Fahrenheit for 30-35 minutes. For the icing, mix together all the ingredients in a saucepan and cook until bubbly. Spread on cake. Broil until icing bubbles.

Sourdough Bread
Ingredients:
½ cup lager beer
1 teaspoon yeast
Instant potato flakes
Sugar
Bread flour
Salt and sugar

Directions: For the starter: ½ cup beer, 1 teaspoon yeast, 3 tablespoons instant potato flakes, 1 cup warm water, 2/3 cups sugar. In the morning, feed the starter every three or four days with ¾ cup sugar, 3 tablespoons potato flakes, and 1 cup warm water. Let set 8 hours outside refrigerator. At night, make a stiff batter of 6 cups bread flour, 1 tablespoon sugar, 1 tablespoon salt, ½ cup cooking oil, 1 cup starter, and 1½ cup warm water. Let rise eight hours. In the morning punch down the dough and knead 8-10 times. Turn out on floured surface and knead 8-10 times. Divide and put in greased loaf pans. Let rise another eight hours. That night, bake until brown at 350 degrees Fahrenheit, about 35-45 minutes.


Chopped Barbeque
Ingredients:
3 lbs. pork roast or tenderloin, cooked and chopped
2 cups of broth
1 onion chopped fine
2 tablespoons cider vinegar
¼ cup bottled lemon juice or 1 tablespoon pure juice
2 tablespoons brown sugar  
1 cup ketchup  
3 tablespoons Worcestershire sauce  
Salt to taste  
Tabasco to taste

**Directions:** Cook and chop 3 lbs. pork roast or tenderloin. Add broth, one finely chopped onion, vinegar, lemon juice, brown sugar, ketchup, Worcestershire sauce, and salt and Tabasco to taste. Cook 1½ hour. If more juice is needed, add broth or water. May cook in crock pot on low for several hours.

**Sweet Potato Casserole**

**Ingredients:**
- 3 cups sweet potatoes, cooked and mashed  
- 1 cup sugar  
- ½ cup butter or margarine melted  
- 2 eggs beaten  
- 1 teaspoon butter  
- 1/3 cup milk  

**Topping:**
- 1 cup brown sugar  
- 1 cup coconut  
- 1 cup pecans, chopped  
- ½ cup flour  
- 1/3 cup melted butter or margarine

**Directions:** Mix all casserole ingredients together well and place in baking dish. Mix topping ingredients and sprinkle on top of sweet potato mixture. Bake at 350 degrees Fahrenheit for 25 minutes uncovered.

**Peanut Butter Brownies**

**Ingredients:**
- 1 cup smooth or chunky peanut butter  
- 2/3 cup butter or margarine  
- 1 1/3 cups sugar  
- 1 cup packed brown sugar  
- 2 cups all purpose flour  
- 2 teaspoons baking powder  
- ½ teaspoon salt  
- 4 eggs  
- 1 teaspoon vanilla extract

**Directions:** Combine peanut butter and margarine and blend well. Add sugars and blend until fluffy. Add eggs beating well. Stir in vanilla. Combine flour, baking powder,

**Amanda Cottrell**

**Amanda Cardwell Neville’s Sticky Gingerbread**

**Ingredients:**
- 4 oz. black treacle or molasses
- 4 oz. golden syrup or golden corn syrup
- ½ lb. butter—2 sticks, 4 oz. each, cut up
- ½ lb. soft brown sugar (approx. 1 cup)
- 12 oz. all purpose flour
- 1 teaspoon
- 2 level tablespoons ground ginger
- 3 level teaspoons ground cinnamon
- 2 large eggs
- ½ pint of milk (1 1/5 cups)
- 2 level teaspoons bicarbonate of soda or baking soda
- Cooking oil
- Greaseproof or non-stick paper—parchment paper

**Directions:** Grease a 7½ x 11½-inch baking pan well. Cut parchment paper to fit the base of the baking pan, and grease the paper. In a heavy saucepan, stir together the black treacle or molasses, golden syrup or golden corn syrup, butter, and brown sugar. Melt slowly over medium heat, stirring all the time. Remove the saucepan from the heat. Sift the flour, ginger, cinnamon, and salt into the mix in the saucepan. Beat the eggs and stir them slowly into the mix. Heat the milk and whisk in the baking soda. Stir the milk and soda until the soda dissolves. Add them to the saucepan and fold all ingredients together. Pour the folded mix into the baking pan. Cook for one hour at 300 degrees Fahrenheit.

**Frances Davis**

**Homemade Peach Cobbler**

**Ingredients:**
- ¼ lb. melted butter
- 1 tablespoon baking powder
- 1 cup white flour
- 1 cup milk
- 1 tablespoon cinnamon
- 10 medium peaches (sliced in 1/8ths)

**Directions:** Combine flour, sugar, baking powder into mixing bowl. Mix dry ingredients with wire whip. All 1 cup milk and mix thoroughly. Pour melted butter in 2 1/2 inch pan. Pour batter in the same pan. Layer sliced peaches covering entire batter. Sprinkle
cinnamon on top of the cobbler. Bake at 350 degrees Fahrenheit for 1 hour or until golden brown.

Dried Apple Cake
Ingredients:
3 cups flour
1¼ cup Wesson oil
2 cups sugar
3 eggs
1 cup coconut (optional)
¼ cup orange juice
1 cup walnuts (optional)
½ teaspoon salt
1 tablespoon vanilla
1 teaspoon cinnamon
1 teaspoon baking soda
3 cups cooked dried apples

For glaze:
1 stick butter
½ cup milk
½ cup sugar
½ teaspoon soda

**Direction:** Mix sugar, oil, eggs, orange juice, and vanilla together. Add flour cinnamon, baking soda, and salt. Stir in apples, nuts, and coconut. Bake 1½ hours in a tube pan at 325 degrees Fahrenheit. In a pan melt glaze ingredients and reduce until clear. Spoon over cake and serve.

Old Fashioned Layer Cake
Ingredients:
4 sticks butter
3 cups sugar
7 eggs
4 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
3 teaspoons butter nut flavoring
1 cup milk

**Directions:** Cream butter and sugar. Add eggs and beat well. Stir in flour, baking powder, and salt. Add flavoring and milk. Bake for 45 minutes at 350 degrees Fahrenheit.

Homemade Buttermilk Biscuits
Ingredients:
2 cups sifted flour (bread flour is best)
3 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon sugar
1/3 cup Crisco
1 cup buttermilk

**Directions:** Stir together the dry ingredients. Cut in the shortening with a fork or pastry blender, it will be course crumbs. Add the buttermilk all at once and stir until the dough follows the folk around the bowl. Turn out and knead only 5 to 6 times. (Too much handling makes them tough.) Roll to about ½-inch thick. Cut with round cookie cutter or glass (cup) dipped in flour. Place in greased pan. Brush gently with melted butter. Bake at 375 degrees Fahrenheit for 25 minutes.

**Fried Green Tomatoes**
**Ingredients:**
Green tomatoes
Seasoned flour
Vegetable or peanut oil

**Directions:** Slice green tomatoes, set aside on towels. Combine all purpose flour, salt, sugar and pepper. Heat a skillet medium high heat with enough oil to fry tomatoes, approximately ¼-inch deep. Dredge tomato slices, both sides in seasoned flour and fry on both sides until golden, drain.

**Southern Fried Chicken**
**Ingredients:**
1 chicken cut-up, marinated the night before in buttermilk or milk
Seasoned flour (salt, pepper, a pinch of cayenne)
Vegetable or peanut oil for frying

**Directions:** Heat oil in a skillet until hot, 350-375 degrees Fahrenheit. Drain chicken from milk. Dredge chicken in flour until well coated, and put into hot oil, do not crowd the pan too much. Turn a couple of time until chicken is well browned on both sides and cook until chicken juices run clear and thoroughly cooked. Drain.