

2018 EDITION

Ozark County Cookin'

Favorite local recipes and stories from some of the Ozarks' best cooks

This year's edition features

Polly Huddle

and others behind the tasty dishes at
the monthly Ladies Prayer Brunch

Free

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OZARK COUNTY

Times



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Whether it's a potluck dinner at church, a fire department fundraiser or a family reunion, there's always a lot of good cookin' going on in Ozark County. It's an important part of our culture and our family life.

Over the years, we've invited our readers to share favorite recipes, and this year we've also asked readers to share recipes, photos and anecdotes from great cooks of the past to create the Ozark County Cookin' magazine each year. Some of the recipes shared here have been handed down from generation to generation, and some are relatively new – just like the people they represent.

We know you'll want to add this volume to your cookbook collection so you can re-create these delicious items for many years to come. The Times staff is happy to share with you this heritage collection of recipes representing the best of *Ozark County Cookin'*. Enjoy!

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Polly's fruit pizza

A favorite when Polly's home church, Frontier Baptist, hosts the Ozark County Ladies Prayer Brunches in November. This recipe makes one fruit pizza; Polly usually makes two for the prayer brunches.

One roll of refrigerated sugar cookie dough
1 block cream cheese
1/2 cup sugar
1/2 teaspoon vanilla
Assorted fresh fruit, sliced

Press the roll of sugar cookie dough into a standard-sized pizza pan, covering pan within a half-inch of the edge. Bake at 350 degrees for about 15 minutes, until the crust is a little brown on top. Set aside to cool. (Polly lets the crust stand overnight.)

Mix together the cream cheese, sugar and vanilla, and spread over the cooled cookie crust. Just before serving, arrange sliced fruit over the crust and topping. Polly likes to use sliced strawberries, kiwi and bananas but also adds sliced fresh peaches in season. But any fruit that's "not runny" can be used, she said.

After 10 years, Polly Huddle cherishes ‘sweet, sweet spirit’ in OC Ladies Prayer Brunches

Polly Huddle doesn’t remember exactly when the idea for the Ozark County Ladies Prayer Brunch came to her back in late 2008, but she knows exactly where it came from. “God laid it on my heart,” she said.

Ozark County men had been gathering each month for quite a while for men’s prayer breakfasts, “and I kept thinking that the women should have something like that too,” Polly said.

Polly a long-time hairstylist, quiet and kind and beloved by her clients, friends and family, said she had “never organized anything” before God gave her the idea. It took about three weeks, with the idea swirling through her head and her heart, before she got up her courage and finally mentioned it to someone.

After services one Sunday at Frontier Baptist Church in Pontiac, where she and her husband Charlie attend, “Ronnie Terry, a deacon, and his wife Elaine were standing there after church, and I finally got up the nerve to tell Ronnie, ‘It’s been on my heart now for three weeks to have a women’s prayer brunch, like the men’s prayer breakfasts.’”

Ronnie told Polly, “The men have been praying for the ladies to do that for a long time.”

The first ladies prayer brunch

So Polly, who had “never organized anything,” organized the Ozark County Ladies Prayer Brunch, which has continued monthly, except December, since the first notice appeared in the Jan. 14, 2009, edition of the *Ozark County Times*, announcing the first gathering would be held at 10 a.m. Jan. 17 at Polly’s home church, Frontier Baptist.

The *Times* quoted Polly as saying, “We plan on having a wonderful time sharing the Lord’s blessings. Please join us.”

The men’s prayer breakfasts were held in a different Ozark County church on the second Saturday of each month. The women’s gatherings would be brunch, rather than breakfast, and would be held at 10 a.m. on the third Saturday of each month.

The monthly brunches have continued since then, with the women of the hosting church providing the food and the speaker. “The other women who come don’t have to do anything; they just come and enjoy the food and the fellowship,” she said. “For the church hosting, they only do it once a year, and it’s an easy thing to do. At Frontier, the women cook bacon and eggs and pancakes, and then the rest of the women in the church bring potluck things.”

When Frontier hosts, Polly always brings two large fruit pizzas, “and they usually disappear first,” she said, laughing. (See the recipe, page 4.)

The ‘sweet, sweet spirit’

One of the amazing things about the ladies prayer brunches that everyone notices immediately, Polly said, is “the sweet, sweet spirit” that is felt. “Everyone is so happy and laughing,” Polly said. “No one is thinking, ‘You don’t do that right in this church.’ What this has mainly done is bring together the churches of Ozark County – Catholics, Methodists, Baptists, Church of Christ. All these churches. We know that’s the way God meant for it to be, that we all should be one.”

When Ronnie Terry, running an errand, happened to come to Frontier one Saturday when it was hosting

Continued from page 5

the ladies prayer brunch, he got tears in his eyes, Polly said, as he told her, "All those ladies came in, just smiling and happy. There's a sweet spirit around the whole place."

Women come from outside the area to attend the prayer brunches. "They come from West Plains and Mountain Home and all over. The largest crowd we've had was at the Church of Christ, when we had 139 ladies attend and 33 or 34 churches from all over the area were represented," she said.

The list of participating Ozark County churches follows the same schedule each year: Clear Springs in January, Gainesville Church of Christ in February, Theodosia United Methodist in March, Gainesville First Christian in April, Gainesville First Baptist in May, Mammoth Assembly of God in June, St. William's Catholic in July, Salem General Baptist in September, Lilly Ridge General Baptist in October and Frontier Baptist in November. Liberty Baptist has had to drop out from hosting the August prayer brunch, but Polly's working on finding another church to take that month.

One of the most gratifying things for Polly now is how the prayer brunches have continued even when she hasn't been able to attend lately because of some severe health challenges. She survived a heart attack on July 1 and underwent bypass surgery; since then, two of her three bypasses have failed. Two stints were inserted in the bypasses. "I didn't think I was going to make it," said Polly, who's 70.

She's hoping to be at the ladies prayer brunch at Frontier Baptist at 10 a.m. Nov. 17. She'll enjoy seeing the women, and she'll be reminded, again, of how the ladies prayer brunches started nearly 10 years ago.

"God was in it. I couldn't have done it without him," she said. "It just shows that He doesn't call those who know everything. He calls those who don't know anything – and then He shows them the way."



Good friends and good food

Pat Hannaford of Pontiac (right) and life-long friend Sonja Grisham at the October ladies prayer brunch at Lilly Ridge General Baptist Church. Pat will be the speaker at the prayer brunch set for 10 a.m. Saturday, Nov. 17, at Frontier Baptist in Pontiac.



Hot Spinach Artichoke Dip

Submitted by Jerri Sue Crawford, Gainesville

1 stick melted butter
8 ounces cream cheese
16 ounces sour cream
1 1/2 cups grated Parmesan cheese
14 ounces artichoke hearts (drained and well chopped)
10 ounces frozen chopped spinach (thawed and drained--
be sure so squeeze out as much water as possible)
Minced garlic to taste

Mix melted butter and softened cream cheese with sour cream. Add other ingredients and mix well. Put in baking dish or hollowed-out bread bowl and heat in oven at 350° for approximately 20-30 minutes. Enjoy with chips, melba toast or leftover bread removed from the bread bowl.

appetizers and sides

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Texas Caviar

Submitted by Sally Lyons McAlear, Springfield

I obtained this recipe from Carolyn Sanford Lyons. Carolyn and I both have Ozark County roots, having had grandparents from there. Her grandparents were Bert and Hattie (Wolfe) Clark, and my grandparents were Joseph and Edith (Peacock) Edmonds. Carolyn made this delicious dish earlier this year for a family party on their deck. My husband and I liked it so much that I immediately asked her for the recipe and have already taken it to some



gatherings. It's a great addition to any party, potluck or dinner because it can be eaten as an appetizer/dip (with Fritos Scoops) or as a salad. It's always a hit!

1/4 cup cider vinegar

1 tablespoon water

1/2 cup oil

3/4 cup sugar

1 teaspoon salt

1/2 teaspoon pepper

Bring above ingredients to a boil and cool. Pour over ingredients below.

1 15 oz. can Bush's red beans, rinsed and drained

1 15 oz. can Bush's black beans, rinsed and drained

1 15 oz. can Bush's black-eyed peas, rinsed and drained

2 11 oz. cans Green Giant white shoe peg corn, drained

2 4.5 oz. cans El Paso MILD chopped green chiles

1 4 oz. jar diced pimentos, drained

1 cup finely chopped green peppers

1 cup finely chopped celery

1 small red onion, finely chopped (about 3/4 cup)

2 18 oz. bags Fritos Scoops or 4 9 1/4 oz. bags of Fritos Scoops

Mix together the beans, black-eyed peas, corn, chiles, pimentos and vegetables. Pour the liquid over them and stir in. Cover bowl and marinate in refrigerator 24 hours, stirring occasionally. Drain most of the liquid just before serving. Serve with Fritos Scoops. Best served as a dip (with the Fritos Scoops) but also good eaten as a vegetable salad!

appetizers and sides

appetizers

Seven Layer Mexican Dip

Submitted by Doris Sayles, Gainesville

- 1 small can refried beans (15 or 16 oz)
- 1 can Fritos bean dip
- 1 container guacamole dip (I use regular, not spicy, but you can use either.)
- 1 cup sour cream
- 1/2 cup mayonnaise
- 1 package taco seasoning
- Shredded Monterey Jack or cheddar cheese (your preference as to how much)
- 1 can sliced black olives
- 3 small chopped tomatoes
- green onions to your taste and preference

Mix refried beans and Fritos bean dip; spread in bottom of small rectangular baking dish (13 X 9 works fine). Next, spread guacamole dip. Mix sour cream, mayonnaise and taco seasoning; spread. Sprinkle cheese or cheeses to cover the third layer. Sprinkle olives, tomatoes and green onion in that order. DONE!



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Hashbrown Casserole

Submitted by Vanessa Yarber

1 package (1 pound 14 ounces) shredded hashbrowns, thawed
 1/4 cup butter, melted
 1 10-3/4 ounces can condensed cream of mushroom soup
 1 8 ounces container sour cream
 1/2 small onion, chopped (optional)
 2 cups shredded cheddar cheese
 1 teaspoon salt
 1/4 teaspoon black pepper
 1 can French fried onions

Preheat oven to 350°. Combine everything except fried onions. Bake uncovered for 40 minutes. Top with crushed fried onions and bake 7-10 additional minutes.



Sweet Potato Casserole

Submitted by Karen Davis, Udall

3 cups mashed, cooked sweet potatoes
 1 cup white sugar
 2 eggs
 1 stick (1/2 cup) oleo or butter
 1/2 cup milk

Mix ingredients, put in casserole dish. Bake at 350 degrees for 30 minutes.

Topping

3/4 cup sugar
 3/4 stick of oleo (or butter)
 3/4 cup crushed cornflakes
 1/2 cup chopped pecans

Sprinkle on top of sweet potatoes and bake another 10 minutes.

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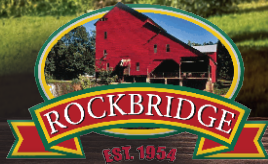
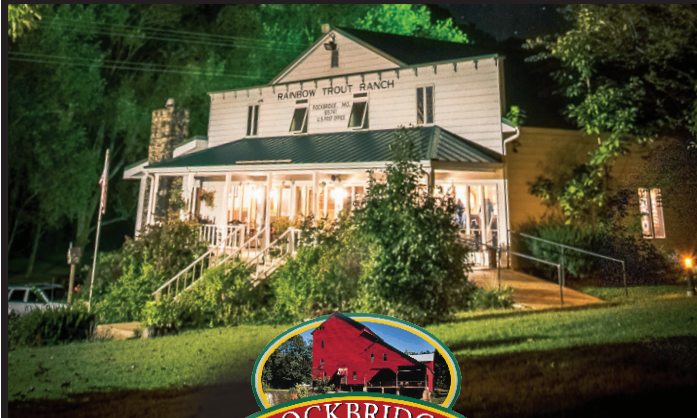
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Beverages

Christmas Eve Creamy Crockpot Hot Chocolate

Submitted by Norene Prosocki, Protem

1 1/2 cups heavy cream
1 can sweetened condensed milk
2 cups milk chocolate chips
6 cups of milk
1 teaspoon vanilla extract

Combine all ingredients in Crockpot. Let cook until well heated and chips are melted.



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Country Sunday Breakfast Casserole

Submitted by Marcia Lyon, Lilly Ridge Church, Gainesville

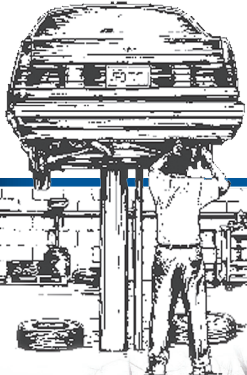
I make this when Lilly Ridge hosts the ladies prayer brunch. It's also a good, comforting dish to take to a family who is having to deal with the death of a loved one.

1 16 ounce package of breakfast sausage
1 green onion, chopped
1 16 ounce package hash brown potatoes
2 cups shredded cheddar cheese
8 eggs, lightly beaten
2 cups milk
2 (2.64 ounce) packages powdered country gravy mix
paprika to sprinkle on top, optional

Preheat oven to 350°. Grease a 9x13 pan or baking dish. Cook and stir sausage until brown and crumbly, about 10 minutes. Drain excess grease. Mix green onion into the sausage. Spread over bottom of baking dish. Spread hash browns over sausage and green onions. Top with cheese. Whisk eggs, gravy mix and milk in bowl until smooth. Pour over casserole and top with paprika. Bake for about an hour until knife inserted comes out clean. Let stand about 10 minutes before serving. This is a great holiday breakfast casserole.




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Breakfast and Brunch

Easy Quiche

Submitted by Doris Sayles, Gainesville

This Easy Quiche recipe starts with a pre-made pie crust, but no one has to know! It's loaded with ham, cheese and spinach or other vegetables, different cheeses or seasonings.



Ingredients

- 1 refrigerated pie crust
- 6 large eggs
- 3/4 Half and Half cream
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup cooked ham chopped
- 1 1/2 cups shredded swiss or cheddar cheese (divided)
- 1 small package frozen spinach thawed (cook and wring out water)

Instructions

Preheat oven to 375 degrees F.

Unroll pie crust and press into a 9" pie plate, crimping the top edges if desired.

In a large bowl, whisk together eggs, milk, salt and pepper.

Sprinkle ham, 1 cup of the cheese and the spinach into the pie crust and pour the egg mixture over top. Sprinkle remaining 1/2 cup cheese on top of egg mixture.

Bake for 35-40 minutes until the center is completely set. Let cool for 5-10 minutes before slicing and serving.

HINT: I place a piece of large-hole macaroni in center of the pie while cooking to insure the whole pie will cook evenly. It works as a stove pipe.



Pumpkin bread with brown butter maple icing

Submitted by Kristin (Crawford) Solomko, Murrieta, California
formerly of Gainesville

1/2 cup butter, softened (I use Land O Lakes)
1 cup dark brown sugar
1 cup canned pumpkin puree (the puree, NOT pumpkin pie filling!)
2 eggs
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups all-purpose flour

FOR GLAZE:

1/2 cup (1 stick) butter
1-2 tablespoons maple syrup
1/4 cup milk, optional if glaze is too thick



Preheat oven to 350 F. Liberally grease a 9" loaf pan with cooking spray and set aside.

Meanwhile, in a bowl combine all of the above bread ingredients and beat at medium speed with a handheld mixer, scraping down the sides of the bowl, until well-mixed.

Pour the bread mixture into the prepared pan. Bake for approx. 40-50 minutes or until a toothpick inserted near the center comes out mostly clean or with a couple moist crumbs (not wet). Cool for about 15 minutes then very gently remove from pan and transfer to a wire rack to cool completely.

While bread cools, make your glaze: in a small saucepan, heat butter over medium-low heat until melted. Continue cooking, watching butter carefully, until it sizzles and begins to turn amber in color, about 4-5 minutes. Do not overcook because it can quickly burn! When butter looks caramel-colored and smells kind of nutty, it's done. Remove butter from heat and cool completely. Then stir in the powdered sugar and maple syrup until a soft glaze has formed.

Pour the glaze generously over the top of the pumpkin loaf and let it set, about 30 minutes. Cut into slices and serve!

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After 22 years as food service director at Gainesville R-V Schools, Debbie Snelson retired in June 2016. She and her husband Gary, who retired from White River Valley Electric Cooperative last year, have been busy working on the house they recently built north of Gainesville. One of Debbie's favorite places in her new home is the large kitchen, where she enjoys cooking for her family and friends.

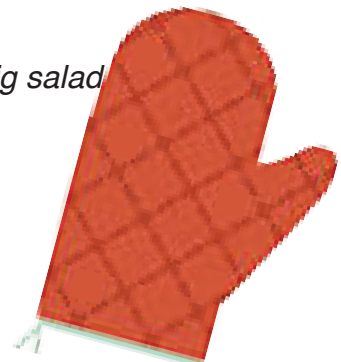
The Snelsons have three grown children – Randi, Dustin and Billy - and eight (soon to be nine) grandchildren, ranging in age from 2 to 19 - Kaleb, Wyatt, Karson, Kaden, Annabell, Liam, Kole and Brea. Baby Wilder is expected to arrive near Christmas.

Debbie is sharing some of her favorite recipes with us in this year's cookbook. Many of the recipes have been given to her by family members and close friends. She's made these dishes countless times for her family, school events, church potlucks and the kids and staff at Piland Youth Camp where she's volunteered for many years.

Macaroni Salad

My sister Ronda Elliott gave me this recipe years ago. It makes a big salad

- 1 pound macaroni, cooked
- 1 can Eagle Brand milk
- 2 cups salad dressing, like Miracle Whip
- 3/4 cup vinegar
- 1 cup sugar
- 1 teaspoon salt
- 1 green pepper, chopped
- 1 onion, chopped



Debbie Snelson's recipes

Cheese Ball

All my grandkids love this cheese ball. I have always made it for the electric co-op guys and coaches and principals and superintendents. It's a great, easy thing to make. Even Karen Eubank started making it after I gave her the recipe! It's delicious.

1/2 package dried beef
8 ounces cream cheese
1 cup cheddar cheese, shredded
3 teaspoons green onions, chopped
3 teaspoons green pepper, chopped
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
Coca-Cola
1 cup pecans, chopped



Chop dried beef in food processor. In mixing bowl, add cream cheese, cheddar cheese, green onion, green pepper, Worcestershire sauce, lemon juice and dried beef. Mix. Add enough Coca-Cola to make the ingredients slightly moist. After it's mixed well, shape into a ball or log and roll in chopped pecans. Serve with crackers.

Chicken Rotel

Barb Pettit gave me this recipe years ago. It's great! Mr. Donley loves it!

3-4 chicken breasts, boiled, deboned and cut in pieces (Reserve broth.)
7 ounces vermicelli pasta, cooked in chicken broth

Saute in 1 stick margarine:
1 onion, chopped
1 cup celery, chopped
1 cup green pepper, chopped

Mix in cooked pasta and chicken and add:
1 can Rotel
1 pound Velveeta
1 cup broth.



Place in casserole dish and bake 25-30 minutes at 350°



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Seven Layer Cookies

My mom, JoAnn Lawrence, makes these every year at Christmas. Simple and delicious.

1 stick margarine or butter
1 cup graham crackers
1 cup coconut
1 6-ounce package chocolate chips
1 6-ounce package butterscotch chips
1 can sweetened condensed milk
1 cup nuts

Melt butter. Add to 9x13 pan, follow list by placing layers on top of each other in order given. Bake at 350° 20-25 minutes. Cool.

Butterhorns

These are delicious!

2 packages yeast
1/4 cup warm water
1/2 cup sugar
Mix and let set 10 minutes.

Add:

3/4 cup milk
1 teaspoon salt
2 eggs
1/3 cup butter
4 to 5 cups flour

Work dough. Cover with damp cloth and let rise about 1 1/2 hours. Punch down. Let rise about 30 minutes. Make rolls, spread with soft butter. Bake at 400° about 12 minutes.

Taco Soup

Mr. P (Ron Pinckney) gave me this recipe years ago.

1 pound hamburger
1/2 onion
1 can ranch beans
1 can kidney beans
1 can Rotel (original)
1 can corn
1 package taco seasoning

1 package Hidden Valley Ranch dip (dry)
2 cans water
1 teaspoon sugar

Bring to boil and simmer for 25 minutes. Stir occasionally.



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Debbie Snelson's recipes

Coke Chocolate Cake

This was my mother-in-law's cake recipe.

Mix these four ingredients in bowl:

1/2 teaspoon salt
2 cups flour
2 cups sugar
1 1/2 cups small marshmallows

Bring to a boil:

2 sticks butter or margarine
2 tablespoons cocoa
1 cup Coke
Pour over first mixture.

Beat together:

2 beaten eggs

1/2 cup buttermilk

1 teaspoon soda

1 teaspoon vanilla

Add to other mixture and mix well. Pour in 9x13 pan. Bake 30-35 minutes at 350°.

FROSTING

Melt together:

1 stick butter or margarine

3 tablespoons cocoa

6 tablespoons Coke

1 teaspoon vanilla

Add 1 box powdered sugar and beat well.

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Cakes and Frosting

Blueberry Delight

Submitted by Wanda Watkins Dora

1 large can blueberry pie mix
1 box white cake mix
Cool Whip

Make cake as directed, but before pouring into pan, mix in blueberries. Bake as usual. Frost with cool whip.

Dump Cake

Submitted by Wanda Watkins Dora

Dump 1 can cherry pie mix in greased 9x13 pan. Then add 1 can pineapple bits on top of cherries and 1/2 cup nuts and 1 cup coconut (optional). Dump dry yellow cake mix on top of everything. Slice 1 stick of butter over dry cake mix. Bake at 350 for 45 minutes or until done. Serve with Cool Whip or ice cream.

Cherry Pie Cake

Submitted by Joyce Acklin, Gainesville

3 large eggs
2 sticks margarine
1 1/2 cups sugar
1 teaspoon vanilla
2 1/4 cups flour
1 can cherry pie filling

Cream the margarine and sugar until fluffy. Add eggs, one at a time, beating after each one. Add vanilla, then flour. Save back 1 cup of batter. Pour the rest of batter into greased and floured 9x13 cake pan. Spread pie filling over batter, then the cup of batter over pie filling. Bake at 350° for 40 minutes.

Chocolate Frosting

Submitted by Colene Rose, Zanoni

5 tablespoons butter
1/3 cup half & half or milk
1 cup sugar

Combine and boil for 3 minutes. Add 1 cup chocolate chips and 1 tablespoon vanilla. Stir until it will spread well on a cake.

Earth Quake Cake

Submitted by Wanda Watkins, Dora

1 cup coconut
1 cup pecans
1 German chocolate cake mix
1 8 ounce cream cheese
1 stick butter or margarine
1 box powdered sugar (1 pound box)

In a 9x13 pan, sprinkle coconut and pecans in bottom of pan. Make cake as directed; pour over coconut and pecans. Melt cream cheese, butter and box of powdered sugar, and spoon over cake. Bake at 350 degrees for 45 minutes.

Waldorf Astoria Red Velvet Cake

During our senior year in high school three of my friends and I – Janet Ebrite Taber, Katherine Sims Coffman and Debbie Landers – would make a red velvet cake for each other's birthday. We would work all day on it – and then sit right down to eat it for that girl's party. I'm not sure where the old purple mimeographed recipe sheet came from, but the legend (myth probably) was that someone had enjoyed the cake at the Waldorf Astoria and after she went home, she wrote to the fancy hotel and asked for the recipe. It came with some outrageous bill – \$100, I think, according to the legend. This photo of us (in our pajamas) was taken in the hotel room the four of us shared during our senior class trip to Washington, D.C., in 1969. From left, Katherine Sims Coffman, Sue Ann Luna Jones (back), Janet Ebrite Taber and Debbie Landers. — Sue Ann Jones



CREAM:

1/2 cup Crisco
1 1/2 cups sugar

1 cup milk
1/4 cup flour
Pinch of salt. Cook until thick. Cool thoroughly until cold.

ADD:

2 eggs
1 tsp. vanilla
2 oz. red food coloring

(Mixture 2)
1 cup sugar
1/2 cup Crisco
1 stick Oleo

Sift together:

2 level Tbls. cocoa
1 tsp. salt
2 cups cake flour
Add all to batter with 1 cup buttermilk.

(2 sticks of Oleo or 1 cup butter instead of 1/2 cup Crisco and 1 stick of Oleo will also do.)

Beat together at high speed until very fluffy.

Mix together:

1 Tbls. vinegar
1 tsp baking soda
Stir in last. Fold in, do not beat.

Mix mixtures 1 and 2.
ADD: 1 tsp. vanilla.
Beat together at high speed until very fluffy.

Bake in two 8" round pans at 350 degrees for 25 to 30 minutes.

After the cakes have cooled, slice them horizontally so that you have four layers. Spread each layer with a thin coating of frosting and then frost the top and sides.

FROSTING

(Mixture 1)

Cakes and Frosting



Strawberry Cake

**Cuma Robbins,
submitted by Linda Hannaford**

When Mom and Dad had the strawberry patch (3+ acres), we had a lot of strawberries, and I used this recipe often. It is Cuma Robbins' recipe and it is delicious. I don't make it as much now, but I will never forget how much the kids loved it back then. I always put the icing on while the cake is hot, so it soaks down into the cake.

1 package cake mix
1 small package strawberry Jell-O
4 eggs
1/2 cup water
1/2 cup crushed strawberries
3/4 cup oil
1 teaspoon vanilla

Mix cake mix and Jell-O; add remaining ingredients. Beat 2-4 minutes. Bake 25-20 minutes at 350° in a 9x13 greased baking dish.

Frosting:

Beat together:

1 pound powdered sugar
1 stick oleo or butter
1/2 cup crushed strawberries



Moist Carrot Cake

**Submitted by Karen Davis,
Udall**

1 1/2 cups oil
1 3/4 cups sugar
3 eggs
2 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
3 teaspoons cinnamon
1 teaspoon ground cloves
2 cups peeled and grated carrots
1 cup chopped walnuts
1 8 oz can crushed pineapple

Preheat oven to 350 degrees.

1. Beat together oil, sugar and eggs until combined.
2. In a bowl, sift together flour, soda, salt, spices.
3. Add to egg and sugar mixture and mix well.
4. Drain pineapple.
5. Add carrots, nuts, pineapple.
6. Pour into 9- or 10-inch greased and floured bunt pan.
7. Bake about 1 hour, or until toothpick comes out clean.
8. Let cake cool on rack. Prepare frosting.
9. Split cake into two layers, frost between layers and assemble. Cover with frosting. Sprinkle with coconut. Refrigerate.

Cream Cheese Frosting
2 packages (8 ounces each)
cream cheese
1 cup powdered sugar
1 teaspoon vanilla

Cream together and blend well.



Best-ever Peanut Butter Cookies

Submitted by Norene Proski, Protem

1 cup butter
1 cup peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 1/2 cups flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder
1/4 teaspoon salt.

Cream together the butter, peanut butter and sugars. Beat in eggs. Combine the flour, baking soda, baking powder and salt. Stir into the peanut butter mixture. Cover and refrigerate dough for at least an hour. Preheat oven to 375 degrees. Make walnut-size balls of dough, flatten with a fork dipped in sugar to form cross-wise pattern. Bake for about 8 minutes, just until set.



White Chocolate Macadamia Nut Cookies III

**Submitted by Sharon
Hawkins, who received the
recipe from her friend Jane
Johnmeyer**

1 cup butter, softened
3/4 cup packed light brown sugar
1/2 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup coarsely chopped macadamia nuts
1 cup coarsely chopped white chocolate

Preheat oven to 350° F. In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla and almond extracts. Combine the flour, baking soda and salt. Gradually stir into the creamed mixture. Mix in the macadamia nuts and white chocolate. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake for 10 minutes in the pre-heated oven, or until golden brown.

Cookies



No-bake Cookies

My mother-in-law Connie Yarger gave me this recipe, and the cookies turn out perfectly every time. Just make sure it's at a good boil before you start your one-minute timer.

Submitted by Jenny Yarger, Protem

Boil exactly one minute in saucepan:	Remove from heat and add:
2 cups sugar	2 tablespoons butter
1/4 cup cocoa (I use a little more than that)	1/2 cup peanut butter
1/2 cup milk	3 cups of oats
1/4 cup butter	1 teaspoon vanilla

Drop by spoonfuls on wax paper



Cookies

Submitted by Colene Rose, Zanoni

1 yellow cake mix
2 eggs, beaten
5 tablespoons melted butter

Thoroughly mix the above ingredients and add about a half bag of chocolate chips. (You can also substitute peanut butter.) Bake in a 350° oven for 10 minutes.

Cookies

Pawpaw Custard

Submitted by Jeffrey Goss Jr., Gainesville

Dry ingredients:

- 1 1/2 cups wheat or oat flour
- 3/4 cups of brown sugar (may be substituted with 1/2 cup of honey or sorghum)
- 1 teaspoon baking soda

Wet ingredients:

- 2 cups pawpaw pulp
- 1 1/2 cups milk
- 3 eggs
- 1/2 cup shortening
- 1/4 teaspoon cinnamon (add to wet ingredients instead of dry)

Mix dry ingredients in a bowl until smooth. Beat the wet ingredients by themselves. Preheat the oven to 350 degrees F. Grease a 12-inch by 9-inch by 2-inch baking dish. Mix all ingredients and pour into the baking dish. Bake for 50 minutes. Check for doneness by inserting a knife. Serve cold. Pour a fruit sauce over it if desired.



Candy Shop Pizza

Submitted by Joyce Acklin, Gainesville

- 1 1/2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 10 tablespoons butter, softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 12-ounce package chocolate chips
- 1/2 cup peanut butter
- M&Ms or other chopped candy bars for decorating

Preheat oven to 375°. In small bowl, combine flour, baking soda and salt: set aside. In large mixing bowl, beat butter, sugar, brown sugar until creamy. Beat in egg and vanilla. Gradually beat in flour mixture. Stir in 1 cup chocolate chips.

Spread batter in lightly greased 12-14 inch pizza pan. Bake 15-20 minutes. Immediately sprinkle remaining chocolate chips over crust. Drop 1/2 cup of peanut butter by spoonfuls onto chocolate chips. Let stand 5 minutes.

Gently spread chocolate and peanut butter over crust. Top with M&Ms or other chopped candies.

Desserts

Entrees

Beef and Green Beans (Slow Cooker)

Submitted by Angela Valbracht, Gainesville

This recipe is good for people who have cancer or need gluten-free meals.

3 pound roast
 1/3 cup rice flour
 1 teaspoon salt
 1/4 teaspoon pepper
 1 large onion, sliced
 2 (14.5 ounce) cans diced tomatoes, with juice
 2 cloves garlic, minced
 2 tablespoons molasses
 16 ounces frozen slender green beans

I have used, in place of the 2 cans of diced tomatoes, 1 can of tomatoes with onion and 1 small can tomato sauce with 1/2 can of water. I also added 1 package of onion soup mix, garlic salt and did not use molasses.

1. Cut the roast into strips about 3/4 inch wide. Trim off most of the fat.
2. Combine the strips of roast, flour, salt and pepper in a greased 6-quart or larger slow cooker. If using a smaller cooker, cut the recipe in half.
3. Add the remaining ingredients and stir to mix together.
4. Cover and cook on low 6 to 8 hours or on high 3 to 4 hours.
5. Serve with rice or pasta.



Chicken Pie

Submitted by Peggy Johnson, Gainesville

2 cans cream of potato soup
 1 16-ounce can Veg-all mixed
 vegetables (drained)
 2 cups cooked chicken
 1/2 cup milk
 1/2 teaspoon thyme
 1/2 teaspoon black pepper
 2 pie crusts



Combine ingredients and spoon into pie crust and cover with second pie crust. Bake at 375° for 40 minutes. Let stand for 10 minutes before eating.

Chicken & Brown Rice (Slow Cooker)

Submitted by Angela Valbracht, Gainesville

This recipe is good for people who have cancer or need gluten-free meals.

1 recipe gluten-free cream of chicken soup (cream of chicken soup recipe below). I have used a can of cream of chicken soup
 2 cups chicken broth (gluten free) You can use regular.
 1 teaspoon poultry seasoning
 1/4 teaspoon pepper
 1 1/2 cups brown rice
 1 small onion, finely chopped (or 1 tablespoon granulated onion)
 3-4 chicken breast halves, 2 1/2–3 pounds (I use boneless and skinless)

1. In medium-sized pot, prepare cream of chicken soup.
2. Remove from heat and whisk in the chicken broth, poultry seasoning and pepper.
3. Grease the inside of slow cooker and add the brown rice and onion.
4. Pour most of the soup mixture over the rice, reserving about 1/2 cup.
5. Place chicken breasts on top of the rice and pour remaining soup over the chicken.
6. Cover and cook on low 6 to 8 hours or ON high 3 to 4 hours.

Cream of Chicken Soup recipe

1 cup cold milk
 3 tablespoons sweet rice flour or white rice flour or 2 tablespoons cornstarch or tapioca starch
 1 tablespoon butter, margarine, or olive oil
 1 teaspoon chicken bouillon granules or 1 bouillon cube (be sure it's gluten free, if need be)
 1/2 teaspoon salt (or to taste, depending on how salty your bouillon is)
 pepper to taste

1. In saucepan, whisk together the milk and flour or starch.
 2. Add the remaining ingredients and heat to a boil while whisking frequently.
 3. Reduce heat and simmer about a minute until thickened.
 4. Use this soup in recipes in place of one can of creamed soup.
- You can also add cooked or canned mushrooms or cooked celery. You can also make this less creamy and more gravy-like by using chicken or mushroom broth in place of milk and omitting the bouillon.

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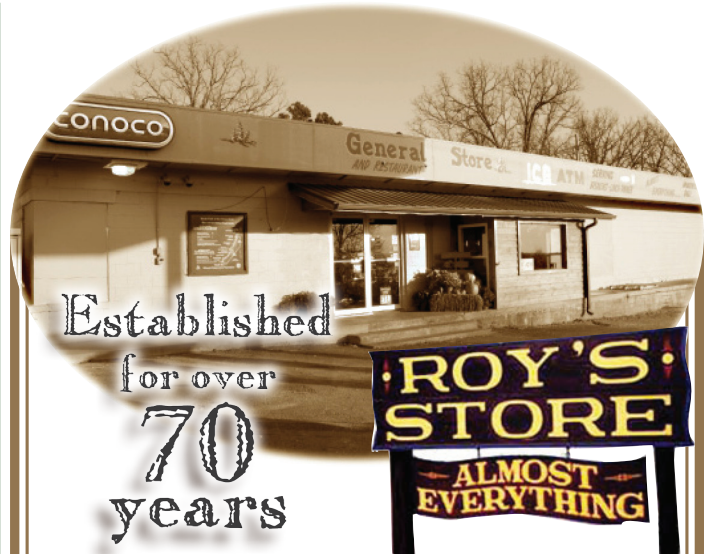


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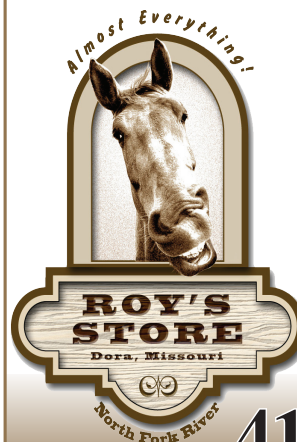


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Tamale Pie

Submitted by Sharon Hawkins, who received this recipe from her friend Jane Johnmeyer

1 pound ground beef
1 medium green pepper
1 medium chopped onion
1 tablespoon chili powder
1 teaspoon garlic salt
2 teaspoons salt
1/4 teaspoon celery salt



Brown above ingredients and drain grease.

Combine in saucepan:

1 can tomato sauce
1 can diced tomatoes
1 can corn (drained)
1/2 cup corn meal
Cook for five minutes.

Mix all ingredients together. Put in a casserole dish. Cover with American cheese. Bake at 350° until cheese melts.



Turkey Tetrazzini

Submitted by Joyce Acklin, Gainesville

1 10 1/2-ounce can cream of mushroom soup
1 10 1/2-ounce can cream of chicken soup
1 can turkey broth
2 cups grated processed cheese (Velveeta)
6 cups cooked spaghetti (12 ounces uncooked)
4 cups boned turkey, diced
1/2 cup mushrooms
1/2 cup grated Parmesan cheese
dash of paprika

Blend soups and broth (part milk can be used). Stir in processed cheese. Mix with spaghetti, turkey and mushrooms. Pour into 9x13 greased shallow baking dish. Sprinkle top with Parmesan cheese and paprika. Bake in a 350° oven until bubbly and brown for 30 minutes. Serves 8 to 10 people.

Entrees

Entrees

Poppy Seed Chicken

Submitted by Connie Yarger, Protem

3 large chicken breasts, cut into bite-size pieces (you can use 1 whole chicken, cooked)
 1 can cream of chicken soup
 1 can cream of celery soup
 1 8-ounce carton sour cream
 1 stick of butter
 1 tube Ritz crackers
 poppy seeds

Mix together soups and sour cream; fold in chicken. Pour into 9x13 pan. Melt 1 stick of butter. Crush 1 tube of Ritz crackers. Mix crackers with melted butter and sprinkle on top of chicken mixture. Sprinkle with poppy seeds (as much as you like). Bake 35 minutes in a 350 oven.



Puffing crab

Submitted by Jessi Dreckman, a recipe from my great-grandmother, Lorraine Long

My great-grandmother and several other family members are from Maryland, where crab is king. This was a favorite of hers.

2 tablespoons butter
 1 cup hot milk
 1/2 cup mayonnaise
 salt and pepper to taste
 3 egg whites
 2 tablespoons flour
 3 egg yolks
 1 pound of crab meat
 2 dashes cayenne pepper
 1 teaspoon Old Bay seasoning
 1 teaspoon paprika
 several tablespoons of dry or prepared mustard

Make a thick cream sauce by melting

the butter and adding the flour. Gradually stir in the milk and bring to a boil. Cook 3 or 4 minutes. Cool this mixture. Beat in the egg yolks, fold in the mayonnaise and add the flakes of crab meat. Season to taste, then add cayenne pepper and Old Bay seasoning.

Beat the egg whites until stiff. Fold them into the crab meat mixture and place in a buttered casserole. Dust with paprika. Bake in a 400 degree oven until brown and puffed - about a half hour. Serves 3 to 4.

Coconut Cream Pie

Submitted by Jasmine Herd of Pontiac on behalf of her grandmother, Hope Smith.

"I remember my grandma making this pie. It was our family's favorite. We always looked forward to it. She was the sweetest, most loving woman ever, and you could tell how much she loved everyone by the way she cooked." -Jasmine Herd



**Jasmine with
grandma Hope Smith**

Scald:
1 1/2 cups of milk

Add:
3/4 cups sugar
2 1/2 tablespoons corn starch
Mix together well.

Add:
1/4 cup milk
2 egg yolks
Put in scalded milk. Cook until thick,
remove from fire.

Stir in:
1 cup coconut
1 teaspoon vanilla
Cool some before pouring into
the pie shell.

Meringue:
2 egg whites
1/4 teaspoon cream of tartar
Beat until fluffy.

Add 6 tablespoons of sugar, a spoonful
at a time, while beating. Spread on
pie and bake at 400 degrees.



Crock Pot Cobbler

Submitted by Angela Valbracht, Gainesville

2 cans pie filling
1 box yellow cake mix
1 stick butter

Pour two cans of pie filling on bottom of Crock Pot. (I have used strawberry and peach; both are delicious.)

Spread the cake mix evenly on top of filling. (You can use any flavor cake mix you prefer.)

Cut the butter into thin slices and lay on top of the cake mix.

Cook on high 4 hours.

Pies, cobblers, tarts

Pies, cobblers, tarts

Peach Cobbler

Submitted by Mitzi Fry in honor of her mother, Barbara Cowart

My mother, Barbara Cowart, has made this peach cobbler dessert more times than I can remember. I have also made it for many occasions, and everyone is always surprised how easy it is to make. Mom got the recipe from an old cookbook she has, and I'm not sure how old it is, but from the measurements of the ingredients, it's the oldest recipe I have. Probably our younger cooks have never used these measurements.



Barbara Cowart

Simmer:

3 cups peaches

1 cup water

1/2 cup sugar

butter, the size of a walnut

1/4 teaspoon salt

1/2 teaspoon salt

1/2 cup milk

scant cup of flour

1 teaspoon baking powder

Mix together in bowl. Pour batter in bottom of buttered pan. Pour peaches on top. Do not stir. Bake at 350° for 30 minutes.

Batter:

1 cup sugar

butter, the size of an egg

I have used all kinds of fruit for this cobbler - cherries, blackberries, etc.



Out of This World Pie

Submitted by Sharon Hawkins

1 can cherry pie filling

3/4 cup sugar

1 large can crushed pineapple with juice

1 box (3 ounce) cherry Jell-O

1 tablespoon cornstarch

1 teaspoon red food coloring

4 bananas, sliced

1 carton Cool Whip

pecans (optional)

In saucepan, combine cherry pie filling with sugar, pineapple and juice, cornstarch, red food coloring. Cook until thick. Remove from heat, add Jell-O. Cool, add bananas and pecans. Pour into two baked pie shells. Keep in refrigerator until ready to serve. Top with Cool Whip and serve.



Red Hot Candy Pear Pie

Submitted by Marcia Lyon, Lilly Ridge Church, Gainesville

Judges' choice purple ribbon winner of the 2015 Hootin an Hollarin pie contest

My dear friend from church, Linnie Ingram, always gave me her pears. I also sold pears for her at the farmer's market. They were wonderful Keifer pears, very firm.

1 1/2 - 2 pounds of fresh, firm pears (3-4 cups)
1/2 cup water
1 cup sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 small bag of Red Hot cinnamon candies

Peel and slice the pears - not too skinny, but chunky. Add water and boil until shiny, but not mushy. Add mixture of sugar, cornstarch and salt and only cook until bubbly and thick. During the very last couple minutes, add the bag of Red Hot candies and boil until melted.

Pour into your favorite pie crust, top with 2 tablespoons of butter and then top with crust. Cut slits and sprinkle sugar on the top crust for a little extra sweetness. Bake at 350° for about an hour until crust is brown and filling bubbles through slits in top crust.

This is a very beautiful pie with a cinnamon taste. The color is exquisite. Note: You can take any extra cinnamon sauce, if you have some left over, and save it to pour over the pie when served. Great and pretty!

I also make this pie with apples instead of pears. I just did this for the ladies prayer brunch at Lilly Ridge in October.

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Salads and dressings

Fresh Spinach Salad

Submitted by Jerri Sue Crawford

Layer in large salad bowl in order listed:

- 1 package fresh spinach (1 or 1 1/2 pounds)
- 1 cup bean sprouts
- 1 small red onion (sliced into rings)
- 1 cup water chestnuts (sliced and drained)
- 3 or 4 (or more) slices of crisp cooked bacon
- 2 hard-boiled eggs (peeled and sliced)

Dressing:

- 1/2 cup sugar
- 1/2 cup oil (olive, canola or vegetable)
- 1/4 cup catsup
- 1/4 cup salad vinegar
- Salt to taste

Mix dressing ingredients in a fruit jar and store in refrigerator until ready to serve. Shake well, pour over salad and toss..... and ENJOY!



Lime Jell-O Cheddar Cheese Salad

Submitted by Sharon Hawkins

Combine 1/2 cup sugar with 1 flat can crushed pineapple. Bring to boil. Dissolve 1 package lime Jell-O in 1 cup cold water. Add Jell-O to pineapple mixture and chill until partially set. Stir in 1 package shredded cheddar cheese, 1 carton Cool Whip, 1/2 cup chopped pecans. Set until firm. Enjoy.



Slaw Dressing

Submitted by Colene Rose, Zanoni

- 1 egg
- 4-5 tablespoons vinegar
- 1 cup sugar

Mix the above ingredients and boil 5 minutes. Remove from heat and cool. Add 2/3 cup half & half, milk or cream. Stir and pour over sliced cabbage.

Raspberry Cranberry Salad

Submitted by Doris Sayles

Ingredients:

1 15- or 16-oz can sliced peaches, drained & cut up small. Save the juice

1 can crushed pineapple drained (same size can as peaches or a 20 oz. can will work too). Save the juice

2 .3-oz packages raspberry sugar-free Jell-o or (some type of red Jell-o).
You can also use regular jello, it is the smaller boxes.

2 regular-size peeled apples, chopped fine, whatever kind you like. I use gala

1 can whole-berry cranberry sauce

3/4 cup chopped celery cooked 3 minutes in microwave. (I prefer it with crunch; if you do too, only cook for 2 minutes.)

1 cup chopped walnut or pecan pieces (e.g., 1 pecan half broken into 4 pieces)

Instructions:

Drain pineapple and peaches, reserving juice. Add enough water to juice measuring 2 1/2 cups (I drained mine into a measuring jar.)

Pour into saucepan, and bring to boil.

Mix gelatin until dissolved and bring to a hard boil again, then remove from heat.

Stir pineapple, cranberry sauce, celery, nuts, sliced peaches and chopped apple with liquid and mix well with spatula or spoon

Pour mixture into a bowl or 13 X 9 pan or whatever you want it to set or jell in. Then refrigerate.

This makes a large bowl of salad. I prepare it way ahead of time because it takes awhile to chill.

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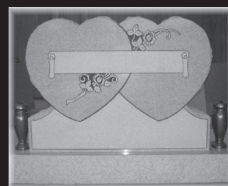
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2 X 4 Soup

Submitted by Peggy Johnson, Gainesville, daughter of Don and Dorcas Rackley

Daddy used to tell Mom to make "That Sawmill Soup" (rather than 2X4 Soup.) It's a quick and easy soup. My family has always loved it.

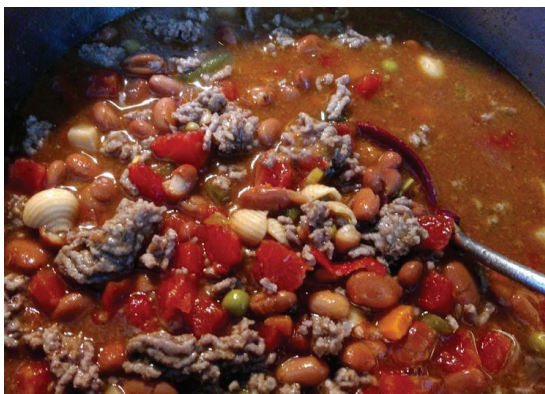
2 pounds hamburger (fried and drained)

2 cans minestrone soup

2 cans beans (Your choice, I use light kidney beans and navy beans.)

2 cans Rotel (I just use one can because I don't like it real spicy.)

Fry hamburger and add all soups. Rinse each can with water, usually about half a can of water; you can add more water if you prefer. Cook until hot.



Easy Bean Soup

Submitted by Karen Davis, Udall

1/2 pound ground beef

1/2 pound bacon, chopped

1 cup chopped onion

1/3 cup brown sugar

1/2 cup catsup

1 can lima beans

1 can kidney beans

1 can butter beans

2 cans pork and beans

Brown beef, bacon and onions. Put all ingredients

in Crockpot, heating on low for 1 hour to blend flavors.

If too thick, add water. Add

1 can of mixed vegetables if desired.

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The Ozark County Historium is serving up history

Ozark County cooking has been on the table whenever and wherever Ozark County families have gathered. In this undated photo, Alva McDonald presides over the head of the table as he and his wife, Delphia and two of their sons-in-law, Hayden Carter, left, and R. G. Landers, enjoy a meal in the McDonalds' Gainesville home.

After a fire destroyed the previous building, Alva and Delphia in 1929 built the general store building on the west side of the Gainesville square that now serves as the home of the Ozark County Historium. Family members have said that when Alva walked home for lunch, he usually invited whoever happened to be in the store at the time to come along. Delphia never knew how many people she was cooking for, but no one was turned away.

We share that philosophy at the Historium – all are welcome to come and visit. Search for your family's Ozark County history in our genealogical library, pursue more than 100 years of the Ozark County Times archives on our computers, enjoy one of our appealing and frequently changing exhibits or special events, or join our quilting and knitting groups.



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