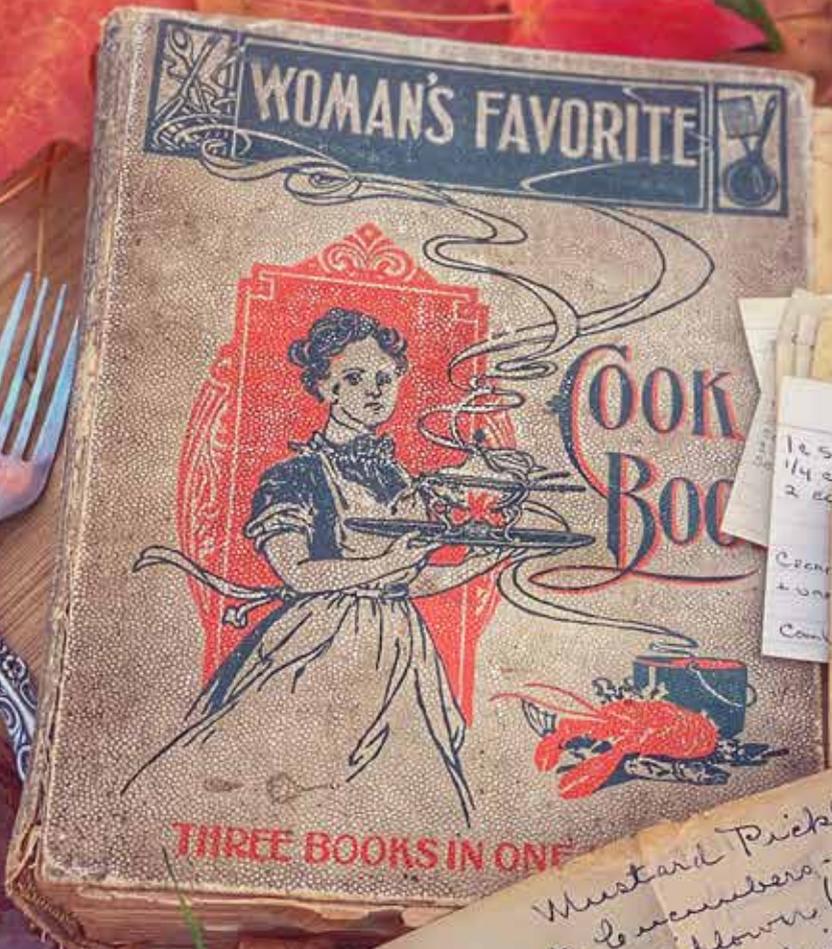


2020 EDITION

Ozark County Cookin'



35-40 minutes at 350 degrees. Five min-
utes before cake is done, mix lemon juice
and powdered sugar.

OATMEAL CRISPS
1 1/2 cups sugar
1/4 c butter
2 eggs
1 1/2 cups flour
1/2 tsp. cinnamon
1/4 tsp. cloves
1 cup raisins
2/3 c

Pumpkin Bread
1 1/3 cups sugar
1/8 cup butter
2 eggs
1 cup canned pumpkin
1/3 cup cold water
1 tsp. soda
3/4 tsp. salt
1 1/2 cups flour
1/2 tsp. cinnamon
1/4 tsp. cloves
1 cup raisins
2/3 c

Mustard Pickles
1 quart c cucumbers - (cut in small cubes)
1 " small white pickling onions (peeled)
1 " small green tomatoes (sliced thin)
6 green Peppers - (cut small).
make a brine of 4 quarts water and
spirit salt. Pour over vegetables and
let stand 24 hours. Then heat through
in same brine water until tender and
drain.
next mix 1 cup flour 2 tablespoons
mustard - 1 tablespoon turmeric
and mix with

An annual publication from the
OZARK COUNTY
Times



Missouri Ozarks Realty Inc.

2017, 2018 & 2019
Best of the
BEST



REALTREE
UNITED COUNTRY
HUNTING PROPERTIES



List it, Sell it and Move on
417-256-1000

REAL ESTATE AGENCY

www.CoveringTheOzarks.com

unitedcountry@coveringtheozarks.com
3498 North Highway 63, West Plains, MO, 65775



A year of covid – and cooking

This has been a year like no other; 2020 was the year of the covid-19 pandemic.

For many of us, taking precautions to avoid the highly contagious virus meant spending lots more time at home – and maybe spending lots more time in the kitchen! This year’s Ozark County Cookin’ is the perfect place for kitchen-bound cooks to find creative new recipes to try – and fascinating old favorites to enjoy–while waiting for the world to get back to normal.

Each year, the *Ozark County Times* staff asks readers to contribute recipes for our annual cookbook. This year, we asked readers to share old, beloved recipes – those butter-stained, batter-dribbled recipe cards, dog-eared cookbook pages and handwritten letters from the past that list, often in pencil, the ingredients and steps for making a little something wonderful to ward off the gloom of the pandemic.

The sharing of old recipes was made easy thanks to modern technology: Many recipe contributors simply snapped a photo of the old family recipe and texted it to us. While most of the photographed recipes were re-keyed and set in type for the cookbook, some of the old recipes’ portraits are included here to show the hints of their ragged, wrinkled history. Also included are photos of some of those who created or served the recipe through the years.

We were thrilled with the response – and we’re sad that we couldn’t fit all of the recipes into this year’s cookbook. Never fear. We’ve saved them for the 2021 edition of *Ozark County Cookin’*.

It’s been fun to read the stories of these time-tested recipes as they came to us. We hope you enjoy this heartwarming collection of yummy treats in the 2020 *Ozark County Cookin’* as much as we have loved putting it together.

Contents

SWEET STUFF

- 5 Cakes
- 16 Cookies
- 22 Pies and Cobblers
- 28 Desserts
- 30 Candy

SAVORY RECIPES

- 33 Main Dishes
- 42 Soups, Salads and Side Dishes
- 47 Snacks, Etc.

THE REST

- 52 Breakfast
- 54 Breads

T OZARK COUNTY
Times

www.ozarkcountytimes.com

Norene Prosocki Owner
 Jennifer Yarger . . Publisher/Advertising Manager
 Sue Ann Luna Jones Editor
 Jessi Dreckman Reporter
 Regina Mozingo . . Circulation Mgr./Graphic Designer

**REAL ESTATE
EXPERT
COMMITTED
INNOVATIVE
PRINCIPLED
EARNEST**

**RECIPE FOR SUCCESS:
LIST IT, SELL IT, MOVE ON**

My husband and I were searching for our dream retirement property in the Ozarks. We had many "must haves" on our list that could prove to be challenging for some. After searching and walking through many acres in the Ozarks looking at multiple listings, we were able to find what we were after! Her hard work and diligence was instrumental and communication was key as we currently live in Northwest Illinois and travel times were sometimes hard to come by. She always has a positive outlook and made the search an adventure in itself. It was like we had been friends for years even though we had only met through our search for property. We truly enjoyed our time spent with her and appreciate all her efforts. We wish her the best of luck and would recommend her to anyone trying to reach their goal of finding the perfect place they belong and want to call home. Thanks in part to her, our retirement will be spent where we truly belong. . .at home in the Ozarks.

Lauri Speak



Debra Schilling Smith

REALTOR® SRES® LandPro

Licensed in Missouri & Arkansas

Able to list on AR MLS and SOMO MLS

Member of Women's Council of REALTORS®

Ozark County Chamber of Commerce

Theodosia Area Wide Chamber of Commerce



RANCHES. FARMS. HUNTING. RESIDENTIAL. COMMERCIAL.

60 Courthouse Square, P.O. Box 265, Gainesville, MO 65655
3498 North Highway 63, West Plains, MO 65755

Cell: (voice/text) 417-251-5081 • 417-256-1000

Email: debra@CoveringTheOzarks.com

www.CoveringTheOzarks.com • www.the-real-ozarks.com

**50+ MARKET
SPECIALIST**



THE SWEET STUFF

Cakes

Butterfinger Cake

Submitted by her
granddaughter,
Makenzie Smith

Becky Smith

I'm sharing my Nanny Becky Smith's recipe for Butterfinger Cake, but I also want to brag on her fried wild turkey breast – although I haven't managed to get that recipe yet.

My favorite thing about coming from a small town is that, come turkey season, I get lots of calls and text messages from friends saying, "Fried turkey at the house tonight. Drop by!" Which, don't get me wrong, I'm so thankful for everyone inviting me to their houses, but my favorite comes from my Nanny.

She seems to always make the best of the best, no matter what she's cooking. Oftentimes, she doesn't seem to put a whole lot of effort into it as it just comes naturally to her.

For example, when I texted her, asking for her wild turkey breast recipe, she said, "I just salt and pepper then roll in flour. Then I fry like you would chicken. I don't deep fry." Which is probably exactly what she does, but I wasn't gifted with the "cooking comes naturally" gene like she is.

I asked, "Nanny, what size pieces? Like bite size or strips? Dip in egg and milk before flour? I need step-by-step so I don't mess it up. I'm going to fix some for guys at work and need it to be perfect."

She responded, "Have you cut it up yet?"

"No, not yet," I texted back.

"You probably need me to."

That's my Nanny. Ask for a recipe, and instead she'll just offer to cook it for me! In this photo, Nanny and I are about to enjoy the perfectly golden brown turkey breast a couple of years ago. I'm forever grateful to her for always cooking for us and never complaining. But I told her, "At some point, Nanny, I'm gonna have to learn it on my own!"



Makenzie Smith and her Nanny Becky Smith

Butterfinger Cake

1 small pkg. (1 sleeve) graham crackers
Crumble and mix with 1 stick melted butter to make
crust

Spread in 9 x 13" pan.

Mix

2 small boxes instant vanilla pudding

1 3/4 cup milk

Add 1 qt. vanilla ice cream, softened (1 qt is 1/2 box of
1/2 gal.)

Mix with above. Pour over crust. Let set. Add Cool
Whip on top then crumble 3 frozen Butterfinger candy
bars on top of the Cool Whip.

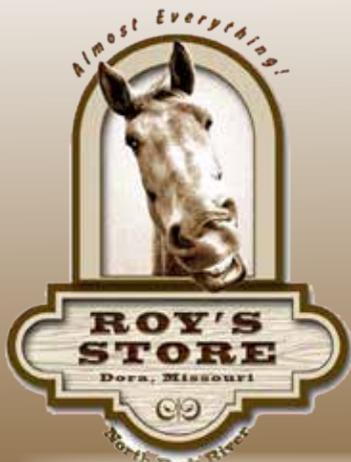
It's Pie Season

Stop by for a slice of Ozark County's best homemade pies!



Roberta "Bertie" Klock

Dine-In or Made to Order!



A family-operated business proudly serving the families of Dora and Ozark County!

Hours

6 a.m.-8 p.m. Sunday-Thursday

6 a.m.-9 p.m. Friday-Saturday

21440 St. Hwy. 181 • Dora, MO

417-261-2810

Lebkuchan ('Honey Cakes')

Submitted by
Marty Cropper Uhlmann

Janice Gentry Smith

Dora correspondent Marty Cropper Uhlmann shared this recipe that Janice Gentry Smith contributed to the "Uhlmann Keepsake Cookbook," which Marty is holding in the photo on page 7. Marty's husband Dale's ancestors were German immigrants who came to Douglas County in the 1880s. His great-grandmother, Emilie Tautenhaun Uhlmann, brought this recipe with her from Germany. She is buried in the Uhlmann/Tautenhaun Cemetery on the Uhlmanns' farm. In sharing the recipe, Janice Gentry Smith wrote, "For years, I have helped my mother, Winifred Uhlmann Gentry, make the traditional German Lebkuchan. . . . Since I don't care for the taste of citron, and the original recipe makes dozens and dozens, I have made revisions and substituted some of the ingredients of our great-grandmother's recipe. Lebkuchan is translated as "honey cakes."

- 3/4 cup (4 ounces) pecans
- 1/3 cup (2 ounces) candied orange peel
- 1/3 cup (2 ounces) candied lemon peel
- 3 cups flour, sifted
- 1/4 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice



Emilie Tautenhaun Uhlmann



**Ozark County Times Dora correspondent
Marty Cropper Uhlmann**

- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 2 eggs
- 1 cup sugar
- 1/2 cup honey

Grease a 15 1/2 x 10 1/2-inch jellyroll-size pan. Finely chop pecans, orange and lemon peel and set aside. Sift together flour, soda, cinnamon, allspice, nutmeg and cloves and set aside. Beat eggs and sugar. Gently fold in dry ingredients in fourths. Mix in the pecans and candied peel. Turn batter into pan, spreading to corners. Bake at 350° for 25 to 30 minutes or until wooden pick is clean when inserted in center. Set pan on rack to cool.

Icing

- Blend together:
- 1/3 cup powdered sugar, sifted
 - 1 teaspoon lemon juice
 - 1 tablespoon water

Spread icing over Lebkuchan when cooled. Cut into 3 x 1 1/2-inch bars.

LET US HELP YOU DESIGN YOUR DREAM KITCHEN

Since 1993



“Custom Crafted to Last a Lifetime”



**Traditional Oak • Classy Cherry
Rustic Hickory • Knotty Pine
Painted Cabinets**



**Specializing in residential
kitchens, bath cabinets,
counter tops and custom
commercial case work.**



**Free Consultation and Estimates
Tim Corbin, Owner • Tecumseh, MO**

417-284-3439

www.tecumseh-cabinet.com

Black Walnut Cake

Submitted by Cinita Brown *Gaila Newton*

Black Walnut Filling:

- 1/3 cup butter
- 1/4 cup whipping cream
- 2/3 cup brown sugar, packed
- 1 cup chopped black walnuts

Combine all ingredients in a saucepan. Cook over medium heat until brown and bubbly, stirring constantly. Cool. Make filling and allow to cool completely before baking cake. Filling can be made the night before.

Cake:

- 3/4 cup margarine
 - 1 1/4 cup brown sugar
 - 1 cup granulated sugar
 - 3 eggs
 - 3 cups flour
 - 1 1/2 teaspoon soda
 - 1 teaspoon salt
 - 1 3/4 cup buttermilk
 - 1 package vanilla instant pudding
 - 1 teaspoon vanilla extract
 - 1/4 teaspoon black walnut flavoring
 - 1 cup chopped black walnuts
- Cream shortening and sugars in bowl until light and fluffy.

Ava resident Cinita Brown discovered Gaila Newton's recipe for Black Walnut Cake in the 2009 edition of Ozark County Cookin', and it quickly became a family favorite and Cinita's "most requested" dessert. In fact, her grandson, Logan, asked if Black Walnut Cake could be served at his wedding when he married Jodie Langston in June. Cinita and Logan made the cake together.

Add eggs one at a time, beating well after each addition. Combine dry ingredients and add alternately with buttermilk, mixing well after each addition. Stir in flavorings. Fold in walnuts. Pour into two greased and floured 9-inch pans or three 8-inch pans. Bake at 350 degrees for 35 minutes. Cool completely. Spread black walnut filling between layers and on the cake. Spread black walnut filling on sides.

Black Walnut Frosting:

- 2 tablespoons flour
- 1/2 cup milk
- 1/4 cup shortening
- 1/4 cup butter, softened
- 2 cups powdered sugar
- 1 tablespoon black walnut flavoring

Beat shortening, butter and powdered sugar together thoroughly. Blend flour and milk in saucepan. Cook over medium heat, stirring constantly until thickened. Cool to lukewarm, add sugar mixture. Beat with mixer until light and fluffy. Add flavoring while mixing. This may take five minutes.



160 LAWN & GARDEN CENTER

417-679-2500




Sales & Service

Lawn Mowers • Chainsaws • Tillers

We repair MOST brands of small engines ~ Robby Walrath

Open 8:30 am - 5 pm • Monday - Friday




POINTER BLACKBURN & BROWN

PROFESSIONAL, EXPERIENCED REPRESENTATION

DAVID B. POINTER • JESSICA P. BLACKBURN • JOSHUA D. BROWN
• C. LEE PIPKINS • HEATH HARDMAN •

Attorneys at Law



Civil Litigation • Real Estate • Estate Planning • Probate
Business Transactions • Criminal Defense • Family Law

Visit our website www.pointerlaw.com

496 3rd Street • Gainesville, MO • 417-679-2203
307 NW 12th Avenue • Ava, MO • 417-683-3400
109 E. Second Street • Mtn. Grove, MO • 417-926-3270

Strawberry Pecan Cake

Jean Herd

Submitted by her daughter,
Paula Herd Rose

Momma made this frequently for potlucks and get-togethers. – Paula Rose (See more about Jean Herd, page 54.)

- 1 box white cake mix
- 1 box strawberry Jell-O
- 1 cup Wesson oil
- 1/2 cup milk
- 4 eggs (one at a time)
- 1 cup pecans (optional)
- 1 cup coconut (optional)
- 1 cup strawberries

Mix cake mix with Jell-O. Add oil, milk, eggs, berries, coconut and pecans. Bake at 350° 35 to 40 minutes.

ICING:

- 1 stick oleo (margarine or butter)
- 1 box powdered sugar
- 1/2 cup strawberries, drained
- 1/2 cup pecans
- 1/2 cup coconut

Cream butter and sugar. Add other ingredients and spread on cake.

Coke Cake

Submitted by her son-in-law, Ozark County Presiding Commissioner John Turner

*Virginia Heriford Gaulding,
mother of the late Phyllis Turner*

Cake:

- Combine in mixing bowl:
- 2 cups flour
 - 2 cups sugar

- Heat in saucepan:
- 2 sticks oleo or butter
 - 3 tablespoons cocoa
 - 1 cup Coke

Bring to a boil, then pour over flour/sugar mixture and mix well. Add 1/2 cup buttermilk, 2 eggs, 1 teaspoon soda, 1 teaspoon vanilla. Beat well, then stir in 1 1/2 cups miniature marshmallows. Pour into 9x13 well-greased pan and bake 25 to 30 minutes at 350°.

ICING:

Combine 1/2 cup oleo or butter, 3 tablespoons butter, 6 tablespoons Coke. Bring to boil. Pour over 1 pound powdered sugar. Beat well. Add 1 teaspoon vanilla and 1 cup chopped pecans (optional). Spread over warm cake.

Gainesville Livestock Auction



**Sale every Monday
at 11:00 am**

Cattle are accepted everyday
Sale barn: 417-679-0030
Jim Donley: 417-989-0025

Gainesville Ag Supply

Buy local! Come on in to see our inventory of
FEED, VET AND PET SUPPLIES

417-679-3333 (FEED)



Both businesses located on Highway 160 west
Jim and Lydia Donley, owners

Christmas Corner & Critters Corner of

House of Angels

Gifts
Treasures
Keepsakes
Collectibles

Visit us on the West Corner of the Square

Doris Sayles
Proprietor

417-499-1708

Lyndell's Zucchini Cake

Submitted by her daughter-in-law, Rhonda Strong

Lyndell Strong

Mix:

- 1/2 cup softened butter
- 1 cup sugar

Add:

- 1 egg
- 2 cups grated zucchini
- 1/4 cup orange juice
- 1/2 cup applesauce

Gradually add the following:

- 2 1/2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 cup chopped walnuts
- 1 cup raisins

Mix well. Bake in greased 9X13 pan at 350° for 45 minutes.



Lyndell Strong

Chocolate Cake

Submitted by Jerri Sue Crawford



This simple Chocolate Cake is one of the handwritten recipes in a cookbook given to my great-grandmother, Gerty Sanders, by Geneva Beach in 1932 (see photo, page 11). The recipe doesn't give baking instructions, but I suggest 30-35 minutes in a 350° oven, or until a toothpick inserted in the center comes out clean. – Jerri Sue Crawford



**Repair & Services for
Tractors • Dozers
All Heavy Equipment
ALL AUTO REPAIR**

Check out our 100,000 miles or 1 year warranties on Transmission rebuilds.

Including: Air Conditioners • Oil Changes • Tires
Small Engine Repair - Lawn Mowers • Weed Eaters • Boat Motors

New & used Parts • Part Locator

Body Shop • Buying Salvaged Vehicles

24-Hour Road Service
Farm • Road • Towing

Lock your keys in your car?
Call us!

5 miles east of Tecumseh

417-293-1819 • 417-284-7092

Good Economical Layers Cake

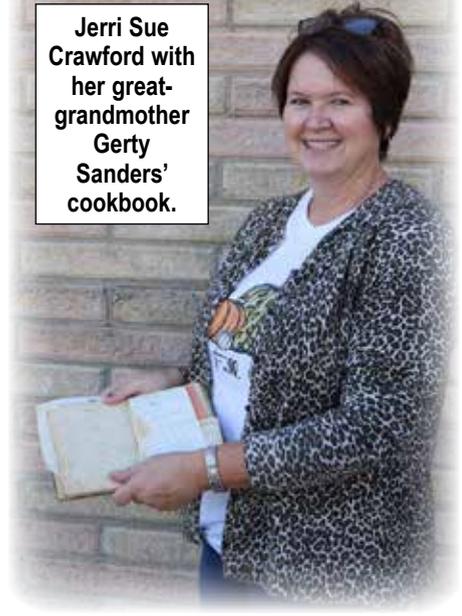
Submitted by her great-granddaughter,
 Jerri Sue Crawford

Gerty Sanders

My great-grandmother, Gerty Sanders, died when I was 3, which makes her cookbook all the more precious to me. Inside its cover is a note saying her friend Geneva Beach gave it to her in 1932. And then there's another signed page that says, "For Jerri Sue from Ma, Granny & Mom, 1990." My mom, Lyndell Strong, wrote that to remind me the cookbook was handed down to me from her and from my Granny, Roxie Farel, and my Great-Grandmother Gerty. The cookbook is mostly a keepsake now, but there's one recipe, in particular, that has been useful.

Back when I was administrator at The Center, there was a time when the budget was tight, and we were trying to save money. I remembered one of the hand-written recipes in the cookbook: Good Economical Layer Cake. I brought it to the cooks, and they baked it. It's denser than most cakes, almost like a sweet cornbread. Some of the senior citizens who ate it said they remembered eating something like it as they were growing up. – Jerri Sue Crawford

Jerri Sue Crawford with her great-grandmother Gerty Sanders' cookbook.



- 1 1/2 cups flour
- 1 cup sugar
- 3 teaspoons baking powder
- 2 eggs
- milk
- 5 tablespoons melted butter

Put flour in mixing bowl with sugar and baking powder. Take measuring cup and break the eggs into it and then fill up the cup with milk and add to the other ingredients. Lastly, add butter and then beat.
 If baked in layers, have a hot oven. (I assume that means 350 degrees and probably baked 30-35 minutes or until a toothpick inserted in the center comes out clean.)



Offering Seven Convenient Locations to Serve You
www.mo-ozarks.org



Gainesville Clinic • 87 Elm St.
 417-679-2775

Hours:
MEDICAL
 8 a.m.-5 p.m.
 Monday-Friday

DENTAL
 8 a.m.-4 p.m. Monday,
 Tuesday, Thursday, Friday

Same day medical appointments available.

**Working together
 to build a stronger,
 healthier community.**

Our mission is to provide quality, affordable and accessible medical, dental and behavioral health services to the communities we serve.

Welcoming New Patients



Ava Clinic
 504 W. Broadway Ave.
 Ava, MO
 417-683-5739



Cabool Clinic
 904 Zimmerman Ave.
 Cabool, MO
 417-962-5422



Licking Clinic
 135 College Ave.
 Licking, MO
 573-674-1089



Houston Clinic
 1340 S. Sam Houston Blvd.
 Houston, MO
 417-967-0772



Mansfield Clinic
 804 N. Highway 5
 Mansfield, MO
 417-924-8809



Mountain Grove Clinic
 1604 C. North Main St.
 Mountain Grove, MO
 417-926-1713

All Missouri Ozarks Community Health locations gladly accept Medicaid, Medicare, private insurance and self-pay. As a Federally Qualified Health Center, we offer a discounted rate (slide program) to those who do not have medical or dental coverage and whose household income meets the income guidelines.

OZARK COUNTY

The REAL Ozarks destination



Theodosia Area Chamber

6151 US Highway 160
Theodosia, Missouri

417-273-4245

theodosiaareachamber.com



Ozark County Chamber

361 Main Street
Gainesville, MO 65655

417-679-4913

www.ozarkcounty.net



OUTDOOR ADVENTURES

Historic Mills
Fishing
Water Sports
Hiking

Mark Twain
National Forest
Canoeing/Kayaking/
Rafting

Visit Ozark County's resorts, restaurants, Historium on the square!

Ozark County's annual events

2/13/21: Taste of New Orleans - Lake Bums Brewco - Pontiac

7/3/21: 4th of July fireworks - Theodosia Marina Resort

9/16/21-9/18/21: Hootin an Hollarin - Gainesville square. *We hope to see you all next year at the 60th annual Hootin an Hollarin festival!*

Check websites for updated event information.

TheodosiaChamber@gmail.com • Info@OzarkCounty.net

Pud's Hershey's Perfectly Chocolate Cake

Lois 'Pud' Lorene Workman

Submitted by her grandson Aaron Workman

Lois Lorene Workman, known as "Pud" by her family (short for Puddin') puts the finishing touches on her Hershey's Perfectly Chocolate Cake. After her death in 2018, her daughter, Kathy Workman, assembled her handwritten recipes into a book of recipes with photos of Pud scattered throughout, a wonderful gift to her family. (See more about Pud and her grandson Aaron Workman, pages 52-53.)



- 2 cups sugar
- 1 3/4 cups all purpose flour
- 3/4 cup Hershey's cocoa
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 tsp. salt
- 2 eggs
- 1 cup milk
- 1/2 cup vegetable oil
- 2 tsp. vanilla
- 1 cup boiling water

Heat oven to 350 degrees.

Grease and flour two round pans. Combine dry ingredients in bowl. Add eggs, milk, oil and vanilla. Beat on medium speed 2 minutes. Stir in boiling water (batter will be thin). Pour into pans. Cook 30 to 35 minutes.

Oatmeal Cake with Peanut Butter Icing

Submitted by
Barbara Luna

Flo Runion

Peanut Butter Icing

Make before cake and set aside.

- 1 cup sugar
- 1/2 cup water
- 3/4 cup peanut butter

Bring sugar and water to boil. Boil 1 minute. Remove from heat and stir in peanut butter.

Oatmeal Cake

- 1 1/2 cups boiling water
- 1 cup quick oats
- 1 stick oleo or butter
- 2 cups sugar
- 2 eggs
- 1 1/4 cups flour
- 1 teaspoon salt
- 1 1/2 teaspoons soda
- 1 teaspoon cinnamon

Pour water over oats. Stir well. Add oleo and sugar. Mix well. Add eggs; beat in well. Add dry ingredients a little at a time. Bake 30 minutes at 350°. Add icing. Return to oven for 10 minutes.

Never-Fail Caramel Icing

Virginia Heriford Goulding.

Submitted by her son-in-law.

John Turner

- 5 tablespoons butter
- 1 cup brown sugar
- 1/4 cup milk

Cook in saucepan, stirring constantly for 3 minutes. Let cool, and add 1/2 teaspoon vanilla. Beat in 1 cup powdered sugar, a little at a time.

Virginia's Pumpkin Roll

Submitted by
Rhonda Strong

Cuma Robbins

This pumpkin roll recipe, one of my family's favorites, was contributed by Cuma Robbins to the Lick Creek Volunteer Fire Department's cookbook, which was published more than 30 years ago. I've never found out who Virginia was. The cookbook was given to me by my current mother-in-law, Lyndell Strong, who wrote inside the cover, "HBD 1986 from Lyndell." (The HBD stood for happy birthday.) Lyndell wasn't my mother-in-law then, however; her son Jack and I weren't married until 89! Many times since then, I've told Cuma Robbins' granddaughter, Kim Uchtman, "I'm making your grandma's pumpkin roll!" – Rhonda Frost Strong

- 3 eggs
- 1 cup sugar
- 1 teaspoon lemon juice
- 2/3 cup pumpkin
- 3/4 flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 cup nuts, chopped

Beat eggs on high speed 5 minutes; gradually beat in sugar. Stir in pumpkin and lemon juice. Add dry ingredients, sifted together. Spread onto greased and floured 12x18 inch baking sheet. Top with nuts. Bake 15 minutes at 350°. Turn out onto towel that has been sprinkled with powdered sugar. Start at narrow end and roll towel and cake together. Cool; unroll and spread filling over cooled cake. Roll and chill.

Filling:

- 1 cup powdered sugar
 - 8 ounces cream cheese
 - 4 tablespoons margarine or butter
 - 1/2 teaspoon vanilla
- Mix until smooth.

Note: One small can pumpkin will make 3 rolls. I make three and freeze the other two.



Rhonda Strong

Fresh Apple Cake

Rhonda Strong

The messiest card in my recipe box is the recipe for Fresh Apple Cake because I've used it so many times since my Aunt Barbara Bozich gave it to me before I married Jack Strong 35 years ago. You don't have to get the mixer out or anything. I've made it so many times over the years. In fact, I just made it the other day.

– Rhonda Strong

- 3 cups diced apples
- 3 cups flour
- 2 cups sugar
- 1 cup oil
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup coconut
- 3 eggs
- 1/2 cup nuts

Do not use mixer. Mix together, and pour into greased bundt pan. Bake 1 hour at 400°.

Cheesecake

Lotus Jacob

This cheesecake has no sugar and no flour; hence it is very low in carbs. A diabetic's dream dessert!

- Lotus Jacob

Filling:

- 16 oz. cream cheese, room temperature
- 3/4 cup sour cream
- 3 tablespoons stevia
- Juice of 1 small lemon
- 1 tablespoon lemon zest

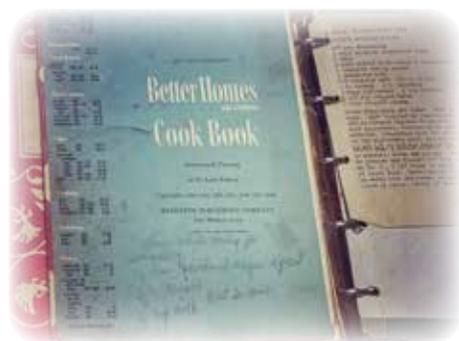
Combine above ingredients at low speed until thoroughly combined. Add 3 eggs, one at a time, until thoroughly combined.

Crust:

- 2 cups finely ground pecans
- 2 tablespoons stevia
- 1/2 teaspoon cinnamon
- 6 tablespoons butter

Hand mix above ingredients and press into 9-inch deep dish pie pan.

Add filling and bake at 325° for 45-50 minutes.



Fern's Lemon Cake

Submitted by her daughter, Sue Ann Jones

Stella Luna

- 4 eggs
 - 1 package lemon Jell-O
 - 3/4 cup water
 - 3/4 cup oil
 - 1 package lemon cake mix
- Mix and bake at 350°.

Icing

- Juice of 2 lemons
- 1 1/2 cups sugar

Boil to make light syrup. Punch holes in cake, and pour over cake while still hot.

Twin Bridges

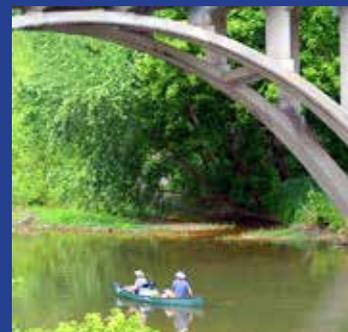
CANOE & CAMPGROUND

417-256-7507

twinbridgescanoe@gmail.com

www.twinbridgescanoe.com

- CANOES
- RAFTS
- KAYAKS
- TUBES
- CABINS
- CAMPING



- HORSEBACK RIDING
- MEALS



TWIN BRIDGES CAFE

- RIBS • BRISKET •
- PULLED PORK •
- BURGERS •
- BREAKFAST •

On Missouri's Famous North Fork River

Cookies

Bessie's Molasses Cookies

Rebecca Herndon Davis

Submitted by her granddaughter, Cinita Davis Brown

A cookie recipe that's been loved for more than a century

Ava resident Cinita Davis Brown's grandmother, Rebecca Herndon Davis (1860-1926), created this recipe for molasses cookies in the late 1880s in the family's home in the Almartha area of Ozark County.

The "advantage of this recipe," said Cinita, "was that it was made without eggs and used lard and molasses. During the fall season, eggs were scarce for the hens laid few eggs during that season, but the hogs had been butchered and fresh lard rendered. The sorghum cane had been cut and new molasses made for the coming year. So two of the main ingredients, lard and molasses, were readily available. A milk cow was always kept to supply milk and butter, so the buttermilk was a household commodity. The flour was probably ground from wheat they had grown. The kids had probably gathered walnuts, hickory nuts and hazelnuts."

Through the years, the cookies that were first known as "Becky's cookies" eventually became "Bessie's cookies" as Rebecca's granddaughter, Bessie Durham Doane, made and served the beloved cookies throughout her life. Cinita, now 89, says she's probably been enjoying the cookies herself for at least 87 years.

Cinita's mother died when she was 12, and she cherishes the memory of spending time with her father, Rebecca's son Coma Davis, baking the cookies "in the oven of a wood cook stove in a kitchen with no running water or electricity."

HIGH QUALITY, LOW PRICES!

For the best deals around, shop at Longdollar

Great selection of home decor



RECLINERS • SOFAS • LOVESEATS



Beautiful Bedroom & Dining Room Furniture!



MATTRESS SETS AND LINENS



"Where Saving Money Matters"

LONGDOLLAR FURNITURE AND APPLIANCE

212 North Jefferson, Ava, Missouri
1 Block north of the square in the Barnes Shopping Center

417-683-3424

Nancy Barnes Owner-Operator

Open: Tues. - Fri • 9 am - 5 pm
Sat. • 9 am - 2 pm
(Closed Sun. & Mon.)





Infant Cinita Davis Brown is shown in this 1932 photo with her parents, Coma and Gertie Day Davis. Her mother died when Cinita was 12, and she has fond memories of baking her grandmother's molasses cookie recipe with her father in their home near Noble.

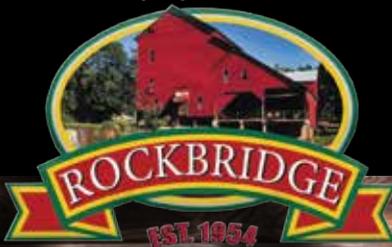
- 5 cups unsifted flour
- 3 tsp. soda
- 1 cup oleo (originally lard was used)
- 1 cup sugar
- 1 cup molasses
- 1 cup buttermilk
- 1 cup chopped nuts (1/2 walnuts and 1/2 pecans is good)

Sift flour and soda together. Cream oleo and gradually add sugar. Beat till fluffy. Add molasses to fluffy mixture and mix well. Add 1/3 flour mixture and mix well. Then add 1/2 of the buttermilk. Mix well and continue to mix till flour and milk are used up. Chill for an hour or so. Put white sugar in a shallow dish. Roll a teaspoon of dough in sugar, place on well-greased cookie sheet and flatten.

Bake at 350 degrees for 12 minutes. Makes 6 dozen.

You can freeze the cookies and warm them in tin foil with a few drops of water on top 5 minutes.

*Trout fishing • Casual fine dining • Hiking • Hunting
First-class lodging • Horseback riding*



Relax. Unwind. Enjoy.

2,000 secluded acres nestled in the Ozark mountains



4297 County Road 142,
Rockbridge, MO 65741

www.rockbridgemo.com
417-679-3619

Got Decay? Don't Delay... Call us Today!



**WE OFFER IMMEDIATE
DENTURES**

Free exam and estimate

Fillings • Crowns • Cleanings

Jen Smith, registered Dental Hygienist

**Same-Day appointments for most emergencies
IN NETWORK provider for most Insurances**

Visa, Mastercard, Checks, Care Credit - Not familiar with Care Credit? Give us a call, we'll be happy to explain!



Find us on
Facebook

Dr. Chris V. Geroff DDS PC



Call for your appointment!

195 Main Street • Gainesville

(417) 679-3509



Check out our website at www.drgeroffdds.com

Raisin Spice Drops

Donna Walker

Note: When using old-fashioned Quaker Oats, uncooked, increase amount to 2 3/4 cups. Makes 4 1/2 dozen cookies.

- 3/4 cup margarine or butter, softened
- 2/3 cup firmly packed brown sugar
- 2/3 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups Quaker Oats (quick or old-fashioned oats, uncooked)
- 1 1/4 cups all-purpose flour
- 1 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt (optional)
- 1/4 teaspoon nutmeg
- 2/3 cup raisins
- 1/2 cup chopped nuts

Heat oven to 350°. Grease cookie sheet. Beat together margarine and sugars until light and fluffy. Blend in eggs and vanilla. Add remaining ingredients; mix well. Drop dough by rounded teaspoonfuls onto prepared cookie sheet. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute on cookie sheet; remove to wire cooling rack. Store in tightly covered container.

Yummy Peanut Butter Bars

Joyce Acklin

- 1 box yellow cake mix
- 1 cup peanut butter
- 1/2 cup brown sugar
- 2 eggs
- 1/4 cup margarine or butter
- 1/2 cup water
- 1 12-ounce package chocolate chips

Grease and flour a 9x13 pan. Blend cake mix with peanut butter and brown sugar. (Will be crumbly.) Reserve 2/3 cup. Blend rest of crumbs, eggs, water and margarine at low speed. Beat 2 minutes

on medium speed. Stir in chips, spread in pan. Sprinkle reserved 2/3 cup crumbs on batter. Bake until set, about 25 minutes, at 350°. Cool and cut into bars.



MLH & SONS Sand & Gravel



SPECIALIZING IN
Topsoil • Fill Dirt • Creek Rock • Sand • Chat • Ponds
Excavating • Site Prep • All Limestone Products

Ballpark Road • Gainesville, MO



417-679-4102

DUSTINS



Auto Body Painting & Repair
Insurance Claims Welcome • Free Estimates

HIGH QUALITY WORK

Uni Cure Paint Booth
Complete Paint Color Matching System
Kansas Jack Magna III Straightening System

DUSTIN WALLACE, Owner

Ph: (417)273-0016 • Cell: (417) 257-4985
HC 2 Box 2748 • Theodosia, MO 65761

Miss Edith's Oatmeal Cookies

Submitted by her daughter, Nancy Goulding Walker

Edith Goulding



3/4 cup Crisco
 1 cup brown sugar, firmly packed
 1/2 cup of sugar
 1 egg
 1/4 cup water
 1 tsp. vanilla
 1 cup flour
 1 tsp. salt
 1/2 tsp soda
 3 cups oats (use quick-cooking)
 Beat Crisco, sugar, egg, water and vanilla until creamy. Sift flour, salt and soda together. Add together and blend well. Stir in oats.
 Drop by spoonfuls onto cookie sheet. Bake 8-10 minutes at 350 degrees.

Every Saturday afternoon, my mom, Edith Goulding, would come to my house and keep our two boys, Curt and Clint, while I went to the grocery store. By the time I got back, the windows were all steamed up because she had oatmeal cookies in the oven. Curt loved them so much he wrote down the recipe when he was around 8 years old.

Mama, who was known as Miss Edith around here, taught school for more than 30 years. Many of those years were spent in one-room schools around Ozark County. Early in her teaching days, she rode her horse Topsy to the Nottinghill schoolhouse – and picked up some of her students on her way, sometimes with one kid in front of her on the horse and two in back. She was the Nottinghill schoolbus!

I went along with Mama to those one-room schools for 10 years – quite a feat when you remember they were for first- through eighth-graders. (But, then, Mom started taking me with her shortly after I turned 2.)

When she taught at Pine View, two boys were assigned to bring a bucket of water each day from Scott Price's spring, and everyone but me drank from it with a dipper. (I had my own cup; Mama was the original anti-germ person.)

Next she taught second grade in Gainesville for many years and then finished up teaching sixth grade in Lutie a few years.

I was blessed with good parents and good memories. And those memories are especially precious to me now that my parents and both of my sons are gone. Seeing Curt's handwriting on this old recipe card and imagining him carefully writing it down, word for word, as his grandma showed him, warms my heart each time I see it.



Christmas Pecan Tassies

Tommy Betion

Tart Shells

- 3 oz. cream cheese
- 1/2 cup butter, soft
- 1 cup flour, sifted

Filling

- 1 egg
- 3/4 cup light brown sugar
- 1 tablespoon butter, soft
- 1 teaspoon vanilla
- 1/2 teaspoon salt

Prepare tart shells by combining cream cheese and butter. Add flour and mix well. Chill 1 hour.

Shape dough into 24 1-inch balls and place in ungreased miniature 1 3/4-inch muffin tins. Press bottom and sides to form tart.

Beat together egg, sugar, butter, vanilla and salt until smooth. Pour egg mix into shells and top with pecans.

Bake at 350° for 25 minutes. Cool and remove.

Summertime Cookies

Submitted by her daughter, Lynn Bentele

Verna Heimark

- 2 cups sugar
 - 1/2 cup milk
 - 1/2 stick margarine
- Combine in pan and cook over heat. Boil 1 minute. Start timing when it starts to bubble on sides. Remove from heat and add:

- 1/2 cup peanut butter
- 3 cups quick oats
- 1 teaspoon vanilla

Stir well. Drop on wax paper. Dry at least half an hour. These cookies are very good, but rich.



Verna Heimark



**PROTECTION FOR
YOUR FARM.
AND YOUR
FARM'S FUTURE.**



You've got big plans for the future and at American Family Insurance, we understand what it takes to make your dream a reality.

Let's talk about the protection your dream deserves.



Dale Sanders, Agent
Dale Sanders Agency Inc
Gainesville, MO 65655
Bus: (417) 679-3000
dsanders@amfam.com



American Family Mutual Insurance Company S.I. and its Operating Companies,
American Family Insurance Company, 6000 American Parkway, Madison Wisconsin 53783
©2019 016630 - 04/19 - 11892039





Viola Jones, 1890-1981

Welsh Cookies *Viola Jones*

Submitted by her granddaughter-in-law, Sue Ann Jones

A Christmastime tradition in our family is making Grandma Jones' Welsh cookies. Viola Jones, my husband's grandmother, was pure Welsh, a coalminer's daughter and wife in Pennsylvania. When I asked her to share the recipe and show me how to make them back in 1977, she began, "Well, you take two fistfuls of lard..." I said, "Wait. Grandma, two fistfuls?" "Yes," she said, unfazed, dipping her hand into the little container of lard I'd bought for the lesson. "Then you rub it into the flour."

Here's the recipe we use each year at Christmastime. The cookies are cooked in a hot, ungreased skillet on top of the stove, kind of like pancakes. They have a dense texture, like scones.

- 2 fistfuls (about 1 cup) lard
- 3 cups sifted flour
- 1 scant cup sugar
- 3 tsp Davis baking powder
- 1/2 tsp salt
- 1 egg
- a little nutmeg (1/2 tsp.)
- milk - just enough to hold dough together.

Rub the dry ingredients into the lard. Mix in the eggs and currants. Then moisten with enough milk to make a thick dough.

Shape into thick, palm-size cookies and cook in an ungreased skillet on top of the stove. (I've often used an electric skillet set at 340-350° - Sue Ann)



Hungry?

Try our many delicious options at our four locations!



Bullseye

On The Mark Convenience

In Gainesville

Theodosia

Caulfield



Champs Chicken

- Chicken tenders
- mac & cheese • potato wedges • burgers

Hot Stuff Pizza

- Personal pizzas
- burgers
- chicken sandwiches



Hot Stuff Pizza

Coopers Chicken



Gourmet Grub

- Burgers
- chicken sandwiches
- waffle fries



Gainesville South #38
Jct. Hwy. 5 & 160 • 679-2459

Gainesville North #36
1st Street • 679-4666

Theodosia #22
Hwy. 160 • 273-5502

Caulfield #24
Hwy. 160 • 284-3340

Pies & Cobblers

Roy's Store Chocolate Pecan Pie *Roberto Shipley Klock*

- Pastry for single-crust pie
- 3 eggs, beaten
- 1/2 cup sugar
- 1 cup light corn syrup
- 1/2 tsp. salt
- 1 tsp. vanilla extract
- 3 tbs. butter
- 1/2 cup semi-sweet chocolate chips
- 1 1/4 cup chopped pecans

Beat eggs. Add sugar, syrup, salt and vanilla. Melt chips and butter in microwave-safe bowl for 30 seconds. Stir until blended together then add to egg mixture. Add pecans. Pour into pie crust. Bake at 350 degrees for 50 to 60 minutes, covering with foil if edges brown too quickly.

Roy's Store Strawberry-Rhubarb Pie *Roberto Shipley Klock*

- 3 cups frozen rhubarb, partly thawed
- 1 cup fresh strawberries, cut into quarter pieces
- 1 1/4 cup sugar
- 3 tbs. sugar
- 1/4 tsp. cinnamon
- dash of salt
- pastry for two crusts
- 2 tbs. butter

Combine sugar, flour, cinnamon and salt. Add the rhubarb and strawberries. Combine well. Pour into pie crust. Dot with butter. Lay on the top crust, sealing the edges. With a fork or knife, cut a few vent holes in the crust. Bake at 375 degrees for 50-60 minutes or until crust has browned.

See Roy's Store ad, page 6



RAY GRISHAM
 Construction and concrete • Gainesville, MO
417-257-4930

All types of concrete work • Flat work & decorative • Backhoe service • Light dozing
 Site prep • Driveways • Low local minimum

Skid Steer w/ tree shear attachment • Clear out fence rows, dig post holes, trim tree limbs!

Blackberry Cobbler Filling

Submitted by her granddaughter,
Jackie Dornell Jones

Faye Stevens

This is my Grandma, Faye Stevens', blackberry cobbler filling recipe. I unfortunately do not have a recipe for the crust. It was my and my sister Jeri Ann's favorite thing she made. I would sometimes call her up just to say, "Grandma, I love your cobbler." I knew that would get me my very own cobbler in the next day or two.

To this day, anytime we eat cobbler, after the first bite Jeri and I say, "It just isn't as good as Grandma's."

I may have teared up thinking of it. I know both of my kids have the same feelings about going to their Meme Jones' house to eat (see pages 27 and 37). She always makes their favorite things, and long after she is gone, they will remember that. I have already tried to start that with my grandson, Ryder. When he comes, I make him animal-shaped pancakes and slip him bites of dessert his parents don't think he should have. Someday, those will be his memories of me. – Jackie Jones



Faye Stevens (1924-2007)
and great-granddaughter
Danielle Dotson

8 cups blackberries
2 1/2 cups sugar
3 tablespoons cornstarch
1 cup water
pinch salt
2-3 dashes cinnamon
Dot with butter
Top with crust
Bake in large cake pan at 375° for 45 minute or until done.

Do Your Kids a Favor...

*Make your funeral, cremation
or cemetery plans in advance.*

We're here to help.

Serving the community since 1915

CLINKINGBEARD FUNERAL HOMES, INC.

Clinkingbeard Funeral Home, Gainesville

Manager - Gene Britt, Licensed Funeral Director & Pre-Need Agent

434 Main Street

Gainesville, Missouri 65655

Phone: (417) 679-3315

Clinkingbeard Funeral Home, Ava

407 N. Mansfield Road

Ava, Missouri 65608

Phone: (417) 683-4115

www.clinkingbeardfuneralhome.com

THE OZARK COUNTY HISTORIUM



is like a big family dinner
of memories

At the Historium, we serve up a colorful feast of Ozark County history that tells the stories of its people, from the rugged pioneers of the early 1800s to the business folks and community leaders of today. We're on temporary hiatus during the pandemic, but our work continues behind closed doors.

Follow us in the Ozark County Times and on the Ozark County Historium Facebook page. Visit our website to order historical books or to peruse our collection of wonderful old photographs.

Whether you're an Ozark Countian by birth or adoption, or if you have a long-distance affection for the Real Ozarks, we look forward to seeing you again soon.

Home of the Ozark County Genealogical and Historical Society
On the west side of the Gainesville square • P.O. Box 4 • Gainesville, MO 65655

417-679-2400 • ozarkco1@ozarkcountyhistory.org

ozarkcountyhistory.org

Mincemeat Pie

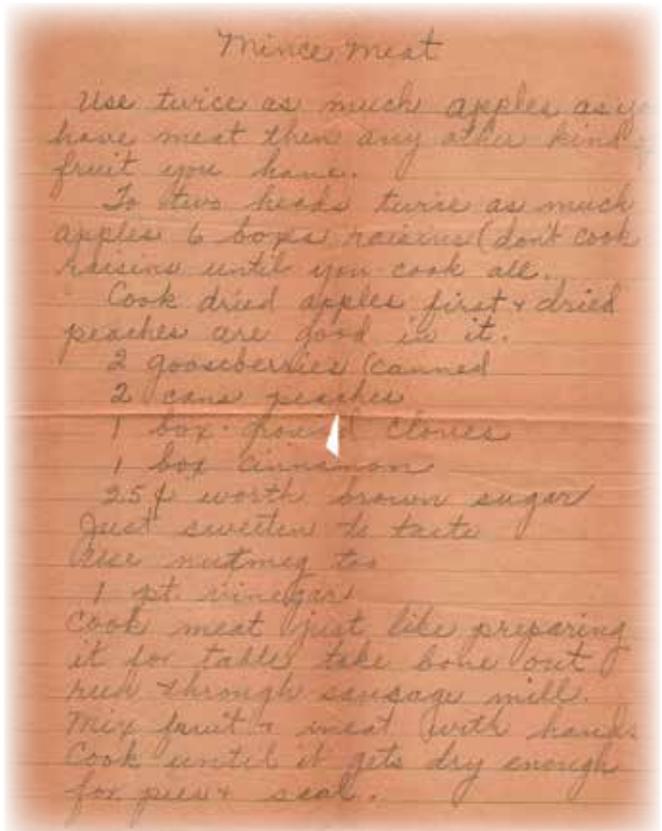
Fay Bushong Ebrite

Submitted by her granddaughter, Janet Taber

I've never made – or eaten – mincemeat, but if I ever decide to give it a try, I'd probably want to use this old recipe. Long ago, I found it in my grandmother, Fay Bushong Ebrite's, 1958 Searchlight cookbook, and I still keep it there. The handwriting is Grandmother's perfect, schoolteacher cursive. She thought good handwriting was so important! She also loved to cook and to try new things. But I expect this is a passed-down recipe from someone in her family, possibly from her mother, Mary Luna Bushong, or her mother-in-law, Mary Adeline Ebrite.

When I read Grandmother's recipe, many questions immediately arise. The first and most prominent one is – two *heads*? What kind of heads? Do I even want to know the answer to this? Two gooseberries? Well, this one is easier because I think she means two *jars* of gooseberries, and of course those would have been my great-grandmother's home-canned ones. Many bushes grew alongside her garden fence. I know because I was forced to pick them when I was only a young sprout. (It is worthwhile to be forced to pick strawberries or something else that one loves, but *gooseberries*? Too tart for me!) Dried apples – my great-grandmother had an apple orchard where Town & Country Supermarket's west-side parking lot is now, and I well remember the dozens of strings of apple slices drying on her closed-in back porch. The smell was divine! What size "box" of ground cloves and cinnamon? A small metal spice container with a shaker top? And just how much brown sugar would 25 cents' worth have been back then? That one would require a truly random guess.

I can't answer all those questions, but it surely does bring back a whole slew of memories from my early childhood. I'd much rather think about eating sweet, juicy strawberries from Great-Granny's garden than think about cooking *two heads* of anything and then having to *take the bone out* and then add fruit and sweetening and spices to it. I believe I'll stick with pumpkin and pecan pies this Thanksgiving. But if anyone else tries Grandmother's mincemeat recipe, please let me know how it turns out. Just don't mention what *heads* you used.



This photo was taken at my grandparents, Leonard and Fay Ebrite's, home in Pasadena, California, in 1956. Our family, Joe and Bonnie Ebrite, my brother Greg and I, drove there for Christmas, taking my great-grandmother, Mary Bushong, with us. Great-Granny suffered from motion sickness, so she had to ride in the front seat of our station wagon the entire way. We drove straight through, with Mom and Dad taking turns driving at night so one could stretch out in the second-row seat and sleep a bit. Greg and I rode in the back of the station wagon the whole way. The couple at right in the picture are unknown to me, but what I do love is that it shows the mural on the dining room wall. Granddad and Grandmother hired someone to paint a typical Ozarks scene to remind them of their home back in the hills. I'd love to know if Grandmother made a mincemeat pie for this Christmas dinner! On the left side of the table are my parents and Great-Granny. My grandmother, Fay Ebrite, stands at the head of the table.



Peach Cobbler

Submitted by Barbara Rackley Luna

Dorcas Rackley

This recipe is published in the Rackley Family Cookbook, a collection of the shared stories and beloved recipes that fed the family of Dorcas and the late Donald Rackley for generations. Their daughter Barbara Rackley Luna put the book together for Dorcas and Don's 50th anniversary in 1997. That was back in the early days of desktop publishing, and when Barb printed out the 250 copies of the 50 double-sided pages in the book, she realized the page numbers were out of order. Lora Luna, her daughter-in-law of only three months, stepped in and printed numbered labels that solved the problem. Kids, grandkids and great-grandkids helped put two of the labels on every page of the 250 copies. "It was definitely a labor of love, and Mom was pleased to distribute them. All 250 copies quickly disappeared as family members grabbed them up," Barb said.

3 cups fruit (1 quart home-canned or 2 large cans)

1/2 cup sugar

1/4 stick butter

1/4 teaspoon salt

Mix together in saucepan. Let boil while mixing batter.

Cream together:

1 cup sugar

1/4 cup butter

1/4 teaspoon salt

1/2 cup milk

1 scant cup flour

1 teaspoon baking powder

Put batter in bottom of loaf pan. Cover with hot fruit. Bake in moderate oven (350°-375°) about 45 minutes.



This photo of Dorcas Rackley and her five children was taken as she celebrated her 90th birthday in December 2019. The previous week, she had celebrated Thanksgiving, Christmas and her birthday with 68 family members attending. Standing behind Dorcas, from left: Peggy Johnson, Patty Donley, Steve Rackley, Kay Young and Barbara Luna.

PONTIAC COVE MARINA & CAMPGROUND • LAKE HARBOUR RESORT



A full-service marina, campground and resort on beautiful Bull Shoals Lake!

The Red Barn Lodge & Loft and Lake Harbour Resort at Pontiac Cove are perfect for family reunions, weddings, group retreats and more. Call today to make a reservation.



info@pontiaccove.com • 417-679-3676 • pontiaccove.com

Grinny's Pie Crust

Submitted by her granddaughter.
Mandy White

Jean Dreckman

- 2 cups flour
- 1 1/2 teaspoons salt
- 1/2 cup oil
- 1/4 cup milk

Mix flour and salt together in bowl. Make a well in center and add oil and milk. Do not stir. Toss with fork until most of flour is moist. On a square of waxed paper, put half of dough. Cover with another square of wax. Roll to size of pie pan. Bake about 10 to 15 minutes for single open-face pie.



Peanut Butter Pie

Submitted by her granddaughter.
Laken Jones Berry.
(See related stories.
pages 23 and 31.)

Ethel Jones

At the top of this handwritten recipe was the note "Laken's favorite pie!"

- 1/3 cup peanut butter
- 1 (3-oz.) pkg. cream cheese
- 1 tbs. vanilla
- 1 cup powdered sugar
- 1 container Cool Whip

Mix peanut butter and cream cheese until it has no lumps. Stir in vanilla, powdered sugar and Cool Whip. Mix well. Pour into graham cracker or chocolate crust and refrigerate. Enjoy!

BOYD GARRISON ENTERPRISE, INC.



TIRE & AUTO SERVICE  **CONVENIENCE STORE & GAS STATION**
417-273-5063 **417-273-4798**

Hwy. 160 • Theodosia, Missouri 65761

COURT SQUARE PHARMACY

If You Have Questions, We Have The Answers.

We Carry a Complete Line of Over-the-Counter & Prescription Medications.

Find the right remedy for your symptoms. From vitamins and supplements to natural remedies, over-the-counter drugs and prescription medications, we have a variety of options to take care of your needs.

Monday - Friday • 9 am - 6 pm
 Saturday • 9 am - 1 pm

Gainesville, MO
417-679-2650

We accept most major third party insurance as well as Medicaid and Medicare Part D.



Desserts

Cocoa Pie Gerty Sanders

Submitted by
Jerri Sue Crawford

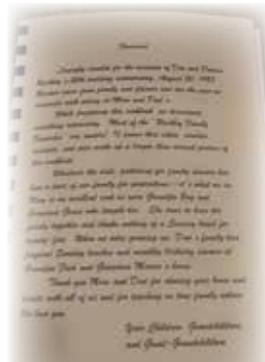
This recipe for
Cocoa Pie was
tucked into my
great-grandmother
Gerty Sanders'
cookbook.

Cocoa Pie,
 1/2 cup cocoa,
 1/2 cup sugar
 1/4 cup corn starch
 1/4 teaspoon salt
 3 eggs
 2 cups milk
 2 teaspoon Vanilla
 mix all except
 egg whites, & cook
 Meringue
 beat egg whites until
 frothy add 1/2 teas. baking
 powder & beat until
 stiff then fold in
 6 tablespoons of
 sugar.

Wanda's Apple Dish Virginia Heriford Gauding, mother of the late Phyllis Turner

Submitted by her son-in-law, John Turner

Melt 1 stick butter in 9x13 dish.
 Mix 1 1/2 cups flour with 1/2 cup
 vegetable shortening. Add 1/3 cup
 milk. Roll out.
 Chop 2 1/2 cups apples. Add some
 cinnamon. Put apples and cinnamon
 on dough. Roll up and cut like cinna-
 mon rolls. Place in melted butter.
 Boil 2 cups sugar and 2 cups water
 together. Pour over rolls. Bake 55 min-
 utes at 350°.



Foreword of the Rackley
Family Cookbook
(see its story, page 26)

Thank you

for your support.
I look forward to
serving you in the
Missouri House of
Representatives.



State Rep.
Travis Smith
155th District

Lemon Delight

Rhonda Strong

During my 42 years of working for Baxter Healthcare Corporation ("the Lab") in Mountain Home, Arkansas, we had potlucks all the time. This is one of the recipes I often took to share.

- Rhonda Strong

First step:

- 1 1/2 cups flour
- 1/2 cup pecans
- 1 1/2 cups oleo, melted

Mix, and spread in bottom of oblong cake pan and bake 15 minutes at 350°.

Second step:

Cream 8 ounces cream cheese, 1 1/2 cups Cool Whip, 1 cup powdered sugar.
Spread over cooled crust.

Third step:

Mix together 3 1/2 cups cold milk and 2 boxes instant lemon pudding. (Any flavor, but lemon is especially good.) Spread over cream cheese mixture. Cover with Cool Whip. Top with nuts and chill. It takes about 2 cartons of Cool Whip.

Cheese Cake

Submitted by
Rhonda Strong

Julie Friend

- 1 small package lemon Jell-O
- 1 cup boiling water
- 1 8-ounce package cream cheese
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1 tall can evaporated milk (chilled)
- 3 cups graham cracker crumbs
- 1/2 cup margarine

Dissolve Jell-O in boiling water and chill until slightly thickened.

Cream together: cream cheese, sugar and vanilla. Add Jell-O and blend well.

Whip evaporated milk until it stands in peaks. Add the cream cheese mixture. Pour into crust and chill.

Top with your favorite topping, or it's good plain.

Carmel Dumplings

Cleta Tevebaugh

Submitted by her
daughter, Vicky Evans

Mix:

- 2 1/2 cups water
 - 2 cups brown sugar
 - 3 tbs. butter
- Boil 10 minutes.

- 1/2 cup sugar
- 1/2 cup milk
- 1 tbs. butter
- 1 tsp. baking powder
- 1 1/2 cup flour

Cream butter, sugar, baking powder into flour and add with milk.

Pour liquid into cake pan and drop mixture by spoonfuls. Usually makes 10-12. Bake 15-20 minutes.

Top with real whipped cream, not the ol' canned stuff.
LOL. - Vicky Evans

Rocky Road Fudge Pops

Joyce Acklin

- 1 package (3.4 ounces) cook-and-serve chocolate pudding mix
- 2 1/2 cups milk
- 1/2 cup chopped peanuts
- 1/2 cup miniature chocolate chips
- 12 small plastic or paper cups (3 ounces)
- 1/2 cup marshmallow cream
- 12 popsicle sticks

1. In a large microwave-safe bowl, combine pudding mix and milk. Microwave, uncovered, on high for 4-6 minutes or until bubbly and slightly thickened, stirring every 2 minutes. Cool for 20 minutes, stirring several times.

2. Meanwhile, combine peanuts and chocolate chips; place about 2 tablespoons in each cup. Stir marshmallow cream into pudding; cover and freeze until firm. Pops may be frozen for up to 2 months. Yield 12 servings.

Candy

Bon Bons

Mary Ruth Landers

Submitted by her daughter, Debbie Landers

My mother, Mary Ruth McDonald Landers, was an excellent cook. Her Bon Bons were very popular with the entire extended family. She mailed them to my siblings Stacy and Mary Gay at Christmastime if they're weren't at home. I didn't care for them but would usually eat a couple each year just to be sure my tastebuds hadn't changed. Before she died in 2016, Mother taught my daughter-in-law, Bonnie Newton, to make them. Bonnie is also an excellent cook, and she adds various flavors to them, such as caramel and mint. Now I love them too!
- Debbie Landers

- 4 cups sugar
- 1 cup white syrup
- 1 or 1 1/2 cups whipping cream

Stir this mixture good before cooking. Cook in heavy saucepan to soft ball. Wipe side of pan to get crystals off. Cool a little. Beat until it looks like dough or you can't beat. Let cool and roll out in small balls and dip in unsweetened chocolate and paraffin wax - about 2/3 chocolate and 1/3 wax. Melt in double boiler and keep hot while you are dipping balls. I use ice pick and put a pecan or nut of your choice over the pick hole. You may add food color to the cooked Bon Bons while you are beating. I like pink. Some add flavoring. I don't.

Updated Dec. 17, 2007. Turned out good.

12 squares (1 oz.) unsweetened baking chocolate

1 bar paraffin wax

Melt over hot water in double-boiler pan. Get NO water in this mixture! Dip Bon Bon ball in this mixture and put a nut on top.



Mary Ruth Landers, 1924-2015

Bon Bona (Gainesville Mamas)
4 cups sugar Stir this mixture
1 cup white syrup good before cooking.
1 or 1 1/2 cups Whipping cream
Cook in heavy sauce pan, to soft ball
Wipe side of pan to get crystals off. Cool a little
Beat until it looks like dough or you
can't beat. Let cool, & roll out in small
balls & dip with unsweetened choc &
paraffin about 2/3 choc & 1/3 wax. Melt in
double boiler & keep hot in same while
you are dipping balls. Use ice pick &
put a pecan or nut of your choice over
pick hole you may add food color to
the cooked Bon Bona while you are beating
I like pink, some add flavoring I don't.

update 12.17.07 Turned out good
12 squares (1 oz) Unsweetened Baking
chocolate
1 Bar Paraffin wax Double Boiler Pan
Melt over hot water Get no
water in this mixture Dip Bon Bon
Ball in this mixture & put a nut on top

Heavenly Fudge

Submitted by Sharon Hawkins

Mabel Amyx

Below: Sharon Hawkins holds the recipe for Mabel Amyx's Heavenly Fudge that Mabel jotted down for her on Amyx Auto stationery one day decades ago when Sharon and her mother, Ruth Loftis, were visiting Mabel in her home, which stood on Main Street near the current Amyx building.



Mabel Amyx 1908-1997



Sharon Hawkins

- 4 cups sugar
- 1 cup cream
- 3/4 cup white Karo syrup
- 1/4 pound candied cherries
- 1/4 pound candied pineapple
- 2 pounds pecans, chopped
- 1 pound English walnuts, chopped
- 1 pound Brazil nuts, chopped
- 1/2 cup butter
- 2 tablespoons vanilla

Cook first three ingredients to softball stage. Remove from heat and add butter and vanilla. Beat for about 8 minutes. Add fruit and nuts while still hot. Pour into loaf pans. Let set 24 hours.

Crock Pot Candy

Joyce Acklin

- 16 ounce dry salted peanuts
- 16 ounce unsalted peanuts
- 1 box German chocolate
- 12 ounces chocolate chips
- 2 packages white chocolate almond bark

Layer peanuts, almond bark, German chocolate, chocolate chips in Crock Pot. Do not stir! Cook for 3 hours with lid on. Drop by spoonfuls on wax paper.



Brown Sugar Divinity

Submitted by her daughter, Linda Turner Daugherty

Movie Wilson Turner

Brown Sugar Divinity was one of the Christmas candies my mother made each year. Her handwritten recipe card says, "Cook on 50 for about 20 minutes." We think that meant cook it on about medium low so it won't burn. I remember her using the thread method to check and see when it reached the hard ball stage, but you could use a candy thermometer. – Linda Daugherty



Movie Turner (1928-1972)

- 1 cup brown sugar
- 1 cup white sugar
- 1/4 cup white syrup
- 1/2 cup water
- few grains salt

Mix in pan and stir until sugar dissolves. Cook without stirring until it forms a hard ball. Cook on 50 for about 20 minutes.

Add slowly to the syrup 2 egg whites beaten until stiff.

When it begins to thicken, add 1/2 tsp. vanilla and 1 1/2 cup chopped nut meats.

Coconut Brittle Candy

Submitted by her son-in-law, John Turner

Place 2 cups sugar, 1 cup white syrup, 1/4 cup water in 2-quart sauce pan. Heat to 225°. Add 2 cups coconut. Cook to 300°. Remove from heat; add 1 teaspoon vanilla and 3 teaspoons baking soda. Pour into buttered pan. When cold, break into pieces.

*Virginia Heriford Goulding,
mother of the late Phyllis Turner*



Turtles *Joyce Acklin*

1 can Eagle Brand sweetened condensed milk
1 cup white corn syrup
Cook to softball stage on candy thermometer

Put pecans, in groups of three, on greased cookie sheet. Put spoonful of milk/corn syrup mixture on top of each group of pecans. Melt one large Hershey bar. Put spoonful of chocolate on top of each. Makes 48 Turtles.

Freshly baked cinnamon Rolls



SUBWAY *Breakfast Served All Day!*



SUBWAY

Jct. 5 & 160 • GAINESVILLE • 417-679-2527
Hwy. 160 CAULFIELD • 417-284-1434



Try Our Convenient Drive-Thru! Phone Ahead For Faster Service!

Now offering

MAMA DeLuca's
FAST, DELICIOUS PIZZA



SAVORY RECIPES

Main Dishes

Chicken with dried beef luncheon

Submitted by her daughter, Sherrill Harlin Hardcastle

Billye Harlin

Sherrill shared a photo of her mother Billye Harlin's recipe that was typed on Bank of Gainesville stationery, where Billye served as assistant cashier.

- 6 chicken breasts, boned
- 3/4 pound dry chipped beef
- 6 strips lean bacon
- 1 10 1/2 can condensed cream of mushroom soup

Arrange dried beef in bottom of shallow casserole. Wrap a strip of bacon around each chicken breast. Arrange over beef. Spread undiluted soup over chicken. Cover with aluminum foil and bake at 300 degrees for 2 hours; increase heat to 350 degrees and bake for another 20 to 30 minutes, basting several times.

Serves 6.



Billye Harlin, 1915-2003

Oven Porcupines

Jean Herd

Submitted by her daughter, Paula Rose

This recipe is in the Favorite Hometown Recipes book that the Gainesville Homemakers Club published a long time ago. I make these often.— Paula Herd Rose (See more about Jean Herd, page 54.)

- 1 pound ground beef
- 1/2 cup uncooked regular rice
- 1/2 cup water
- 1/3 cup chopped onion
- 1 teaspoon salt
- 1/2 teaspoon celery salt
- 1/8 teaspoon garlic powder
- 1/8 teaspoon pepper
- 1 15-ounce can tomato sauce
- 1 cup water
- 2 teaspoons Worcestershire sauce

Heat oven to 350°. Mix meat, rice, 1/2 cup water, the onion, salts, garlic powder and pepper. Shape mixture by rounded tablespoonful into balls. Place meatballs in ungreased 8x8x2 baking dish. Stir together remaining ingredients; pour over meatballs. Cover with aluminum foil; bake 45 minutes. Uncover and bake 15 minutes longer. Makes 4 to 6 servings.

SKILLET PORCUPINES: Melt 2 tablespoons shortening in large skillet; brown meatballs. Drain off fat. Stir together remaining ingredients; pour over meatballs. Reduce heat; cover and simmer 45 minutes. If necessary, add small amount of water during cooking.

Meatballs

Geraldine Lovan

Submitted by her daughter, Debby Lovan Jeckstadt

We never had a family gathering when my mother didn't make these meatballs, and they were always a hit. Since Mom passed away in May 2016, we have all taken turns trying to recreate her touch, and though they are still tasty, sadly, they are not the same.



Geraldine Lovan (1942-2016) and granddaughter Audrey

- 2 1/2 pounds hamburger
- 1 cup milk
- 2 cups oatmeal
- 2 eggs
- 1 cup chopped onion
- 1/2 teaspoon garlic
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 3/4 teaspoon chili powder

Mix and make into meatballs. Put in pan and bake at 350° for 30 minutes. Take out and put the mixture below on top of meatballs and put back in oven for another 30 minutes.

- 2 cups ketchup
- 1 cup brown sugar
- 1 teaspoon Liquid Hickory Smoke
- 1/2 cup chopped onions
- 1/2 teaspoon chili powder



Specializing in

- farm fresh
- frozen beef, pork, cornish hen, lamb
- bison jerky & summer sausage
- fresh cheese
- glass bottled milk

5566 US Highway 160, Suite D
(417) 712-1037 • www.cfmeatco.com
Follow us on Facebook

Meat & dairy products sourced from our family farm & other local farms

We now carry Boz's Berry Farm honey!

Local, raw honey not heated or pasteurized

Contains natural vitamins, enzymes, powerful antioxidants, other nutrients

- anti-bacterial
- anti-viral
- anti-fungal properties
- promotes digestive health



Lavender Honey • Raw Honey
Strawberry Fields (contains lemon)



5566 US Highway 160
Mike & Gretchen Hatcher, Owners
(417) 273-2295
countryapronbakery@gmail.com
Follow us on Facebook
www.facebook.com/lovebaking

A local bakery specializing in cinnamon rolls and sticky buns

Also have soups, pies, breads, cupcakes & cookies and much more!



Beef Cole Slaw

Gloria Noah

- 2 pounds ground beef
- 1 bag cole slaw
- 4 green onions
- 3 garlic cloves, chopped
- 3 Tbls. soy sauce
- 2 Tbls. sesame oil
- 2 tsp. crushed red pepper
- 2 tsp. ginger
- 1 tsp. sugar



Gloria Noah

Cook ground beef and get rid of fat. Take beef out of pan and set aside. In pan, add sesame oil, soy sauce, green onions, chopped garlic. Fry until tender. Add cole slaw. Add beef to pan.

I add Rotel tomatoes with chili. Cut back on the red pepper if you don't want it hot. – Gloria Noah

Ozark County Cashew Chicken

Submitted by her daughter, Paula Rose *Jean Herd*

I make this a lot, and it always goes over well. It's delicious. – Paula Herd Rose (See also page 54.)

- 1 can chicken broth
- 1 stick margarine or butter
- 2 chicken bouillon cube
- 1 package boneless, skinless chicken breast, cut in bite-size pieces
- Cornstarch
- Green onions
- Cashews

Minute Rice, prepared as instructed on box – or rice of choice

Prepare rice. Combine broth, margarine and bouillon cubes and bring to a boil. Add slurry of cornstarch and water to the mixture to thicken broth. Add right before serving and stir continuously to avoid lumps.

Roll chicken in milk, then flour and fry. Serve with chopped green onions and cashews.



Tina Jones
Broker/Co-Owner
417-293-6602



Heidi Rader
Broker-Sales/Co-Owner
417-274-6816



Teresa Guilliams
REALTOR®
417-257-5478



George Vassaur
REALTOR®
417-257-9263



Tyler Asmussen
REALTOR®
417-204-2515



Rhonda McFarland
REALTOR®
417-293-5172



Clinton Howell
REALTOR®
417-270-0490



Vicky Combs
REALTOR®
417-293-3557



Carrie Brassfield
REALTOR®
417-252-1086

www.MovingToTheOzarks.com

417-255-1500

vantage@movingtotheozarks.com
1713 US Hwy 160W, West Plains, MO

Licensed in Missouri & Arkansas





Gainesville Health Care Center

(417)679-4921

*Hwy. 160 West
Gainesville, MO*

Visit us on Facebook @ Gainesville Healthcare Center



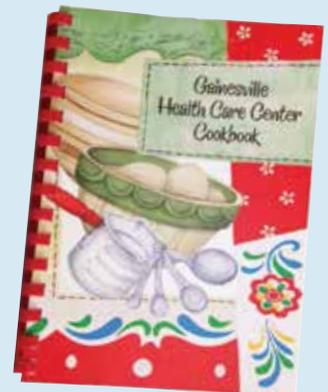
Dorcas Rackley loves roosters so it is only fitting that her jack-o-lantern has a rooster.



Barbara Cowart enjoys a biscuit smothered in homemade apple butter during our own Hootin an Hollarin celebration.

- **Private Suites Available**
- **Post Hospital Recovery**
- **Full Service Therapy Department**
- **Private Rehabilitation Wing**
- **Transportation Available - Monday thru Friday**
- **Lively, Fun Activity Program**
- **Restaurant-style Dining**
- **Beautiful Park**
- **Adult Day Care**
- **Respite and Hospice Care**
- **Bariatric Care**
- **Secure Wing**

***GHCC Cookbooks
are sold at the
Ozark County Times.***



Going to Meme and Papa's house meant going over to eat

By Laken Jones Berry
(See related stories, pages 23 and 27.)

"I haven't been to the store, so I won't have much to fix, but I'll find something." Those are words I hear from my Meme Ethel Jones every time we are going to her house. But the funny part is that when we get there, there is *always* an entire buffet of food on the table. Somehow, Meme had enough ingredients lying around to make everyone's favorite something.

My entire life, going over to my Meme and Papa's house has meant going over to eat. Whether it was breakfast, lunch or dinner, if you are there, you are eating, and you are eating until you can't possibly eat another bite. Even if you don't want seconds or dessert, it's going on your plate (because Meme says so), and anyway, you can't resist eating because it's all too good!

Some of my favorite meals Meme makes are her fried chicken strips, enchiladas, potato soup, peanut butter pie and coconut cream pie.

Deer season, in particular, is always a special time. We go out to hunt in the morning, and when we're done, we go to my grandparents' house, where Meme always has a late breakfast or early lunch waiting. We sit and visit and tell deer stories, if there are any, and then we go back out to hunt in the evening.

Once we're done, we go right back to Papa and Meme's, where Meme will have dinner waiting for all of us. Then we eat and visit some more.

When I think of my Meme, I'll always think of days spent at her house, gathered around the table with all the family, elbow to elbow, trying to find a place to set your plate because the table is so full of food, talking and spending time together. These are and always will be some of my favorite memories.

Meat Balls

Submitted by her
granddaughter,
Laken Jones Berry

Ethel Jones

1 1/2 pounds ground beef
1 cup quick cooking oats
1 small can (5 ounce) condensed milk
1 egg
1 teaspoon salt
1 tablespoon chili powder
1/2 cup chopped onion
1/4 teaspoon garlic powder

Sauce

1 cup ketchup
1 teaspoon liquid smoke
1 teaspoon garlic powder
3/4 cup sugar
1/4 onion

Bake 1 hour at 350°.



Connie, left, and Ethel Jones (holding great-grandson Ryder Berry) with their grandchildren: standing, from left: Ava, Clemmie and Lucie Taylor, Hunter Jones, Laken Jones Berry.

The Best Turkey

Submitted by her sister,
Norene Prosocki

Tammie Loftis

Every Thanksgiving and sometimes on Christmas, my sister Tammie Loftis is in charge of bringing the turkey. She's been making it the same way for at least 30 years. During our teenage years, we lived in Grand Junction, Colorado, and one of our mom's friends, JoAnn Willison, gave Mom this recipe. Mom handed the recipe down to Tammie a long time ago. Since then, we always count on Tammie to bring the bird. It is the best turkey you'll ever eat. So juicy and flavorful. If you try making it this way, you'll always make it this way. – Norene Prosocki

11-15 pound turkey
Salt (lots!)
Crisco or bacon drippings
Broth or water

The night before, cover the entire turkey with salt. Really pack it on, inside and outside. Cover and refrigerate overnight. The next morning, rinse turkey very well, removing all traces of the salt, and dry well with paper towels. Next, cover the whole dried-off turkey with Crisco (or bacon drippings) and place in a roasting pan and bake in a 450° oven for 1 hour. Then take the turkey out, and fill the pan with broth or water up to the wings and tightly cover with tin foil. Put back in the oven at 350° for 1 1/2 hours. Let the turkey rest for around 20 minutes before carving.



Sisters Tammie Loftis, right, and Norene Prosocki pose for a quick photo before their family dives into the Thanksgiving feast at Norene's house a few years ago.



Jean and Bob Dreckman

Chicken Pie

Submitted by her
granddaughter,
Mandy White

Jean Dreckman

1 Tbls. melted butter in 8 x 14" baking dish. Stir in 5 Tbls. flour. Add 5 cups chicken broth and 1 cup milk. Mix well.

In bowl, combine 1 1/2 cups flour, 2 tsp. baking powder and 1/2 tsp. salt.

Mix.

Rub into flour mixture 2 Tbls. shortening.

Beat 2 eggs. Add 1 cup milk. Then add flour-shortening mix.

Mix and stir into a batter.

Put cut-up cooked chicken in baking dish. Pour batter over it.

Bake at 350 degrees for 25 minutes.



Madge Harlin Brown
1898-1998

Lasagne *Madge Brown*

Submitted by her niece, Sherrill Hardcastle

- 2 No. 2 1/2 cans Italian-style peeled tomatoes
- 5 8-ounce cans tomato sauce (I use Hunt's)
- 2 teaspoons salt
- 3 teaspoons oregano
- 1/2 teaspoon pepper
- 2 teaspoons onion salt
- 2 cups minced onions
- 2 minced garlic cloves (I press those and use 3)
- 1/3 cup salad oil
- 2 pounds ground round steak
- 2 teaspoons monosodium glutamate

- 1 pound lasagna noodles
- 1 1/2 pounds ricotta cheese or cottage cheese
- 1 pound mozzarella cheese
- 1 cup Parmesan cheese

In large pan, combine tomatoes and next five ingredients. Start simmering - uncovered.

In skillet, saute onion and garlic in oil until lightly browned. Add meat and monosodium glutamate.

Cook until meat loses red color then add to tomato sauce and simmer 2 hours.

Cook lasagna noodles as directed on package.

In flat baking dishes, place a layer of sauce, a layer of noodles, ricotta cheese, mozzarella cheese, Parmesan cheese, sauce, noodles, etc.

Bake 50 minutes at 350° oven. Note: If you use cottage cheese instead of ricotta cheese, the small curd is better.

WHIDDON'S

Air & Electrical, LLC



Perry Whiddon • Mechanical contractor

Licensed & Insured

Over 30 years experience • Residential and commercial

We cover a 5 county service area with 2 locations to serve you, Wasola and Houston. Call today, and let our exceptional team take care of your needs.

Our services include:

- **Heating & Air Conditioning**
 - **Electrical**
 - **Light plumbing repairs**
 - **Gas Piping**
 - **Water heaters**
- **Farm Equipment Air Conditioning**
- **Sheet Metal Work**



Your local Rheem Dealer.
"Relax, it's Rheem."

Ava • 417-543-2657

1011 N. Jefferson • Ava

Houston • 417-967-2422

712 S. First St. • Houston

Best Ever Chicken

Submitted by **Martha Brown**
Cinita Davis Brown

Cinita Brown said this recipe was typed on the back of a letter Rockbridge resident Martha Brown wrote to her cousin Effie Brown Hicks on Dec. 21, 1960. Effie lived nearby – just a few miles east of Gainesville, but “a letter was the fastest way they could communicate, for neither of them drove a car or had a telephone,” Cinita said. Martha wrote the Rockbridge items for the Ozark County Times.

Cook one large fat hen (or fat young chicken). Remove meat from bones and chop but do not grind. Make a rich dressing using some of the broth, saving some for the sauce to be poured over the top. In making the dressing, use both white bread, biscuit and cornbread, salt, pepper and sage. In a large greased baking dish, place about an inch layer of the dressing, and over it a layer of the chopped chicken. For the sauce to go over the top, make the following: 1 pint chicken broth, 2 well-beaten eggs, 2 cups milk, 3 tablespoons flour. Cool the broth. Add flour, well-beaten eggs and milk. Cook this mixture about 3 or 4 minutes, stirring constantly. Pour it over the chicken and dressing mixture. Sprinkle with cracker crumbs and dot with butter.

Bake in moderate oven about 30 minutes until it is slightly brown on top.



**Pat and Martha Twitty Cates
Brown of Rockbridge**

FIRST
CHRISTIAN
CHURCH
DISCIPLES OF CHRIST



*invites you
to visit and
worship
with us.*

Sunday School
10 am

Sunday Worship
10:55 am

Handicap Accessible

*Call church office ahead of time
for transportation*



Our members come from many different religious backgrounds to form one large Christian community built around the table where we celebrate unity in diversity. Here at First Christian we encourage you to make this your Christian "home" too.

Hwy. 160 • 1-1/4 Mile East of the Gainesville Square • 417-679-3520



Chicken and Dressing

Submitted by her daughter.
Times correspondent
Colene Rose

Vergie Pitcock

1 fat hen, cut up and cooked until tender (keep chicken covered with water for broth).

Remove meat from bones. Add most of the meat to the broth. You should have about 3 quarts of broth.

Add:

4-5 cups cornbread, crumbled

4-5 cups toasted bread, crumbled

5 eggs, beaten

1 large onion, cut up

Salt and pepper to taste

Add rubbed sage to taste, usually about 2 1/2 to 3 tablespoons.

Stir good and put in large roaster pan. Cook at 350 degrees until top is dark brown. This will probably take 3 hours.



Vergie Pitcock

Beef Stroganoff

Verno Heimark

Submitted by her daughter, Lynn Bentele

Cut 1 1/2 pounds sliced round steak into thin strips; dust with 1/4 cup flour, dash pepper.

In large skillet, brown meat in 1/4 cup butter or margarine. Add 1 can (4-ounces) sliced mushrooms (drained), 1/2 cup chopped onion, 1 small clove garlic (minced). Brown lightly.

Stir in 1 can Campbell's beef broth.

Cover; cook about 1 hour until meat is tender, stirring now and then. Gradually str in 1 cup sour cream. Cook over low heat 5 minutes. Serve over 3 cups cooked noodles.

Custom Homes & Buildings
Metal Buildings
Pole Barns
Roofing
Garages
FREE Estimates



Jonathan Winrod
Nathanael Winrod
417-284-3533
Tecumseh, MO
 Arkansas Licensed
 Residential & Commercial








www.WinrodBrothersConstruction.com

Find us on  Facebook

info@winrodbrothersconstruction.com

Soups, Salads, Sides

Broccoli and Cauliflower Salad

Submitted by *Beverly Anderson*
Rhonda Strong

- 2 cups cauliflower, broken up
 - 2 cups broccoli, broken up
 - 1 large red onion, chopped
 - 1 7-ounce carton sour cream
 - 1 cup mayonnaise
 - 1 package Hidden Valley Ranch seasoning mix
- Mix all the above together and chill.

Dressing

Cleta Tevebaugh

Submitted by her daughter, Vicky Evans

- 1 large pkg. seasoned dressing mix
 - 2 sticks butter
 - onions, chopped fine
 - celery, chopped fine
 - mushrooms, sliced
- Cook onions, celery and mushrooms in butter. Pour over dressing mix with the amount of water it calls for on package. Bake 25 to 30 minutes, uncovered. To make it better, boil your water with 1 chicken bullion cube.



Cleta Tevebaugh,
1928-2011

Mema's Hash Brown Casserole

Cleta Tevebaugh

Submitted by her daughter, Vicky Evans

- 1 pkg (2 lbs.) cubed hashbrowns
 - 1/2 cup butter, melted
 - 1 tsp. salt
 - 1 tsp. pepper
 - 1/4 cup chopped onions
 - 1 can cream of chicken soup
 - 8 oz. sour cream
- Mix together. Put in pan.

Sprinkle 1/4 cup butter with cornflakes over the top. Bake at 350 degree for 45 minutes



**DOUGLAS COUNTY
Livestock Auction, Inc.**

Sale Every Thursday at 11:00 am



BARN:

417-683-3991

Joe Shannon

Res: 417-948-2116
Cell: 417-926-2581

Dave McGill

Res: 417-683-3151
Cell: 417-860-0178

Danny Shannon

Res: 417-926-5383
Cell: 417-926-2033

Derek McGill

Res: Ava Local Call
417-543-3789

MILLER'S ONE



Groceries • Gas

Deli • Pizza

Hand-dipped Ice Cream

Liquor • Beer



Hwy. J & 160
Tecumseh

417-679-4243

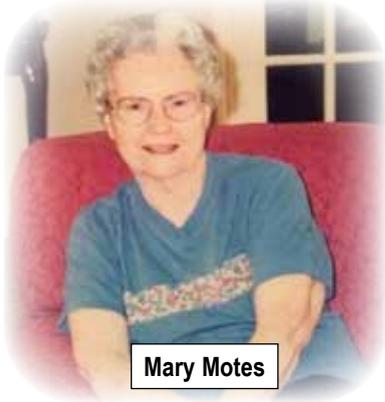
Mon. - Fri. 6 am - 7 pm • Sat. & Sun. 7 am - 7 pm

Squash Casserole

Submitted by her granddaughter,
Rhonda Hardcastle

Mary Lucille Motes
from her friend Mary Falls

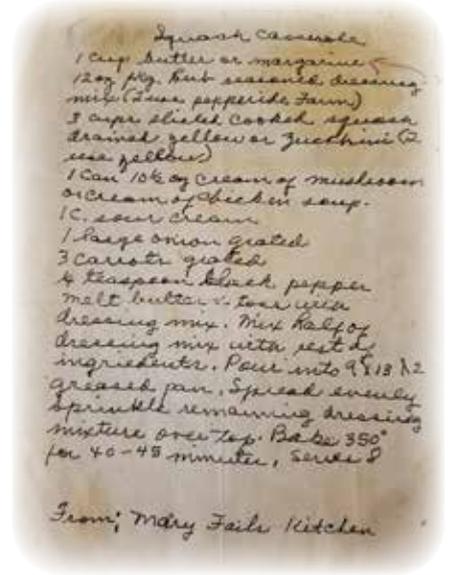
This is my grandmother Mary Lucille Motes' handwritten recipe. She acquired this recipe from her friend Mary Falls. This has been a family favorite since I was a child, especially at the holidays. My boys and their families love it also. So the tradition continues. – Rhonda Hardcastle



Mary Motes

- 1 cup butter or margarine
- 12-ounce package herb-seasoned dressing mix (like Pepperidge Farm)
- 3 cups sliced cooked squash, drained - yellow or zucchini (I use yellow)
- 1 can (10 1/2 ounce) cream of mushroom or cream of chicken soup
- 1 cup sour cream
- 1 large onion grated
- 3 carrots grated
- 1/4 teaspoon black pepper

Melt butter and toss with dressing mix. Mix half of the dressing mix with rest of ingredients. Pour into 9x13x2 greased pan. Spread evenly. Sprinkle remaining dressing mixture over top. Bake 350 degrees for 40-45 minutes. Serves 8.



FRONTIER BAPTIST CHURCH

Sunday School 10 am
 Sunday Morning Service 10:45 am
 Wednesday Night Youth Program
 Dinner 6:30 pm • Service 7 pm
 Wednesday Bible Study 7 pm



BRUCE DEWEESE
PASTOR



Hwy. W to CR 609 • Pontiac, Missouri

H&W

automotive

417-679-0074






Located at the shop building behind Nash & Son's Auto Sales on Hwy. 160, Gainesville, Missouri








Thomas & Douglas

Certified Public Accountants

Kenny Thomas,
CPA

Jennifer Douglas,
CPA

Income Tax Preparation
& Consulting

Accounting & Payroll
Services

Financial Management
& Consulting Services

Financial Statement Audits,
Compilations & Reviews

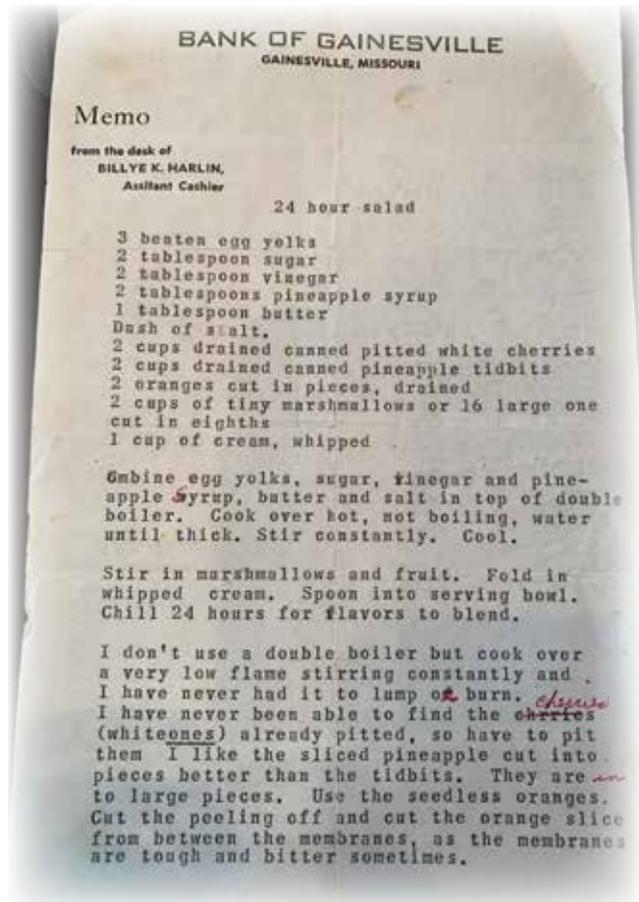
*“Professional, quality services
that you deserve, expect and can
depend on from experienced,
friendly, well-trained professionals.”*

13 Court Square • Gainesville, MO
(417)679-0095

402 Hailey Street • Ava, MO
(417) 683-3091

Billye Harlin's 24-hour salad

Submitted by her daughter Sherrill Harlin Hardcastle



Sherrill Harlin Hardcastle shared this recipe her mother, the late Billye K. Harlin, had typed out on her Bank of Gainesville stationery. Billye, assistant cashier at what is now Century Bank of the Ozarks, was the wife of H. T. Harlin, who was then president of the bank. The Harlins' son (Sherrill's brother) John Harlin later became bank president, and now John and Linda Harlin's son, Chris, is president and CEO of Century Bank.

Cowboy Chili

Ryan McGinnis

- 1 64-ounce can of beans
- 4 12-ounce cans of petite diced tomatoes
- 2 12-ounce cans of nacho cheese
- 1 12-ounce can of jalapeños
- 2-3 packets of chili seasoning
- 3 pounds of lean ground beef
- 2 64-ounce cans of tomato juice or V8

Cook beef until brown. Combine all ingredients into a pot and cook on low heat for an hour.



Noble resident Ryan McGinnis says he's constantly creating recipes to share with his three daughters, Rachyl, Brookland and Sarah, pictured above with her dad. "I'm a single dad... I don't follow recipes. I create them!" he says.

Crock Pot Corn

Submitted by her daughter, Vicky Evans

Cleta Tevebough

- 2 pkgs frozen corn
- 2 tbs. sugar
- 1 stick butter/oleo
- 1 8-oz. pkg cream cheese

Cook four hours in Crock Pot.

Give Thanks



Thanks for the trust you have placed in my agency and Shelter Insurance®. May we continue to serve your needs in the years to come.

Doug Hawkins

Douglas Hawkins Agency LLC
444 3rd St. • Gainesville, MO
417-679-3523



We're your Shield. We're your Shelter.

AUTO • HOME • LIFE

ShelterInsurance.com

Our Holiday Baking Tradition

Each year our family and some friends get together at our house in Wasola for a marathon of holiday baking and candy making. My husband Dave snapped this picture at our 2019 gathering. One of our favorite recipes are Neiman Marcus Bars which I've shared below.

NEIMAN MARCUS BARS

- 1 package butter cake mix
- 3 large eggs, divided
- 1 cup butter, melted and divided
- 1 1-pound pkg. powdered sugar
- 1 8-ounce pkg. cream cheese, softened
- 1/3 cup chopped pecans
- 1/3 cup chocolate chips

Preheat oven to 350°. Beat cake mix, 1 egg and 1/2 cup melted butter at medium speed until blended.

Pour batter into a lightly greased 9x13 pan. Beat remaining 2 eggs, remaining 1/2 cup melted butter, powdered sugar and cream cheese at medium speed in a separate bowl until creamy. Pour over batter. Sprinkle with pecans and chocolate chips.

Bake for 50-55 minutes. Let cool and cut into squares.



Thank you for the honor to serve the 33rd District. I look forward to working hard for my family, friends and neighbors. Enjoy time with your family during this wonderful season.

Pictured, from left, Morgan Loftin, Chelsey Gilmore, Katy Chapman, Karla Eslinger, Roxann Wallace and Janis Ray.

KARLA ESLINGER • MISSOURI SENATE • 33RD DISTRICT

Snacks, Etc.

Jalapeno Popper Spread *Tammy Betion*

- 2 (8-oz. each) packages cream cheese, softened
- 1 cup mayonnaise
- 1 (4-oz.) can chopped green chilies
- 2 oz. diced jalapeños (about one heaping tablespoon)
- 1/2 cup grated Parmesan cheese

Stir ingredients together. Pour into microwave dish. Sprinkle with Parmesan cheese. Microwave on high until hot - about 3 minutes.

Bess Cropper's Popcorn Balls

Submitted by her daughter. Times Dora correspondent. Marty Cropper Uhlmann

Marty Uhlmann's mother, Bess Cropper, operated a general store in Dora for many years. She enjoyed collecting recipes and pasted them into a heavy-duty album that was originally a McCormick farm implement book used by customers who ordered parts for farm machinery. Another family member ended up with that book of recipes. Here, Marty shares her mother's recipe for popcorn balls, which is included in another family cookbook. (See also pages 6-7.)

Pop the corn and remove hard grains.

Cook to hard ball stage:

- 1 3/4 cups sugar
- 1/4 cup molasses
- 1/2 cup water (I like 3/4 cup)
- 1 tablespoon vinegar

Add 1/4 cup oleo or butter, scant teaspoon soda. Stir to mix. Pour over popped corn. Stir and make into balls.

A.P. EXCAVATION & EARTH MOVING



NO JOB TOO SMALL

- Land & fence row clearing ▪ Septics ▪
- Basements ▪ Cleaning ponds ▪

WE ARE HERE FOR ALL YOUR NEEDS!

<p>AUSTIN POTTS 417-761-0890 A.potts32@yahoo.com</p>	<p>DAVID POTTS 417-894-5267 potts.david72@yahoo.com</p>
---	--




WE OFFER ALIGNMENTS!

Oil Changes
Tires • Brakes
State Inspections

We repair all types of front end work

MONDAY - FRIDAY
8 am - 5 pm

SATURDAY
8 am - noon



166 First Street • Gainesville, MO
417-679-3312

Swedish Nuts

Mona Forrest

- Submitted by
her daughter, Melonie DeWeese
- 1/2 pound (1 1/2 cups) blanched almonds
 - 1/2 pound (2 cups) walnuts or pecans
 - 1 cup sugar
 - Dash of salt
 - 2 stiffly beaten egg whites
 - 1/2 cup butter



Mona Forrest

Toast almonds and pecans in oven slowly (325°) until light brown. Fold sugar and salt into stiff egg whites. Beat until stiff peaks form. Fold nuts into the meringue. Melt butter in large cookie sheet with edges. Spread nut mixture over butter. Bake 30 minutes at 325°, stirring every 10 minutes until nuts are coated with a brown covering and no butter remains in the pan. Cool. Makes about four cups.

Garlic Veg and Chip Dip

Jean Dreckman

Submitted by her granddaughter,
Mandy White

- 8 to 12 oz. cream cheese
 - 1/2 cup or so of mayonnaise
 - 1 pkg. Italian or garlic powdered dressing
 - 1 to 2 Tlbs. Lemon juice
 - 1/4 cup milk (*Jean put a question mark here, maybe indicating the amount of milk might need to be adjusted*)
- Blend early in the day to serve in the evening.

Tuna Appetizers

Tommy Betion

- Ritz crackers
 - 1 can tuna, drained
 - 1 small can tomato sauce
 - 1 small chopped onion
 - 1 teaspoon mayonnaise
- Mix all together. Spread on crackers. Bake at 350° until done.

Count on us, two generations of the Wallace family, born and raised in Ozark County, to handle all your insurance needs.



LIFE. AUTO. FARM. HOME. COMMERCIAL.

Jarrett Wallace, Licensed Agent/Owner
Marlin Wallace, Agent

On the corner of Elm & First St. • Gainesville, MO
(across from the Post Office)

Office Hours

Mon-Fri 8 am - 4:30 pm



For a free quote stop by or call
Office: 417-679-4918 or 417-679-4919
Cell: 417-335-0239

RAJ Construction

"We do the job right the first time."

- New Construction**
- Remodeling • Tile**
- Hardwood, Laminate or Linoleum Flooring**
- Plumbing • Electrical**
- Sheetrock Repair**
- Wall & Ceiling Texture**
- Painting**
- Interior & Exterior Trim**
- Finish Work**
- Windows • Doors**

Roger Jeckstadt - Owner/Contractor

190 Jeckstadt Drive
Gainesville, Missouri 65655

E-mail: rjeckstadtcarpentry@yahoo.com

Phone: (417) 679-4808

Cell: (417) 255-4279



THE REST

Pickles, Remedies, Beverages and other Oddities

Unnamed Recipe

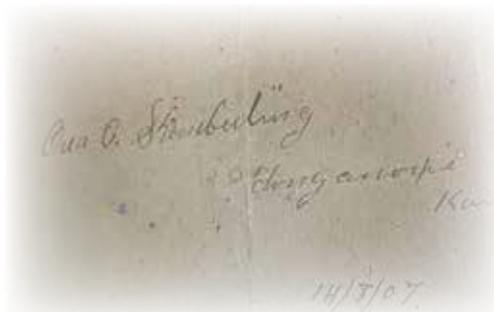
Sonja Grisham

Sonja Grisham doesn't know how this old "Woman's Favorite Cookbook" came to be among the kitchen possessions left by her mother-in-law, the late Alaska Grisham, but she finds it interesting and likes having it displayed in her own kitchen. The cookbook bears the handwritten note, "Orea A. Shimberling, Tonganoxie, Kan. 14/8/07." The name isn't familiar to Sonja or her husband, Larry, so they don't know if the book was given to Alaska or if she may have bought it at an auction or yard sale somewhere. Among the handwritten entries is this unnamed recipe for what sounds like a relish or chutney.

Peck of green tomatoes, sliced and drained
 Peck of apples, sliced
 1 1/2 cup suet
 1 1/2 cup vinegar
 4 pounds brown sugar
 2 tablespoons salt, cinnamon
 1 tablespoon dark cloves, allspice
 2 lbs. raisins
 1 lb. currants
 1/2 lb. lemon and orange peel and citron
 Cook all about 2 hours. Seal in jars.
 Without apples, 1/2 spice used.



Sonja Grisham



Russian Tea

Submitted by her daughter,
Mary Ruth Luna Sparks

Stella Luna

Bring to a boil 1 qt. water and 2 cups of sugar.

Add to syrup:

- 12 whole cloves
- 12 whole allspice
- 2 sticks cinnamon
- 2 lemons sliced
- 2 oranges sliced.

Simmer 30 minutes.

Make 1 qt tea.

Add 1 small can of grapefruit juice and 1 large can of pineapple juice.

Strain syrup mixtures and add tea and juice.

Serve hot.

Notes about the recipe: You can't buy a small can of grapefruit juice any more, so I buy bottled grapefruit juice and use about half the bottle in one batch and have some left over for the next. I just dip the spices and fruit out of the syrup with a strainer. Sometimes I substitute Splenda for half of the sugar.

I think my mother, Stella Martin Luna, got this recipe while she was in college during the 1930s at what used to be SMS in Springfield. During a visit to my house decades ago, she wrote it inside my old Better Homes & Gardens cookbook (shown below). It's a recipe my children and grandchildren have especially loved. The spicy syrup makes the whole house smell good, especially on a cold wintry day. My kids used to eat the candied fruit that came out of the syrup mixture.

My three grandsons, all of whom are in their 20s and 30s now, have the recipe memorized so they can make it for themselves and their family and friends. My two granddaughters have made it several times with me.

I feel certain Mom frequently served this when she had guests, especially during the winter. I remember her making it and taking it to Joe Luna's house after his wife, Helen Marie, died on Feb. 25, 1971. Helen's brother, Rex Ebrite, told us when the "pot" got low, they added some orange juice to it, and it was still delicious. – Mary Ruth Sparks



Stella Luna



BUMPER TO BUMPER **BUMPER TO BUMPER, LLC**
Auto Parts Specialist

For Whatever You Need For Your Car, Truck or Farm Equipment, Call Us!

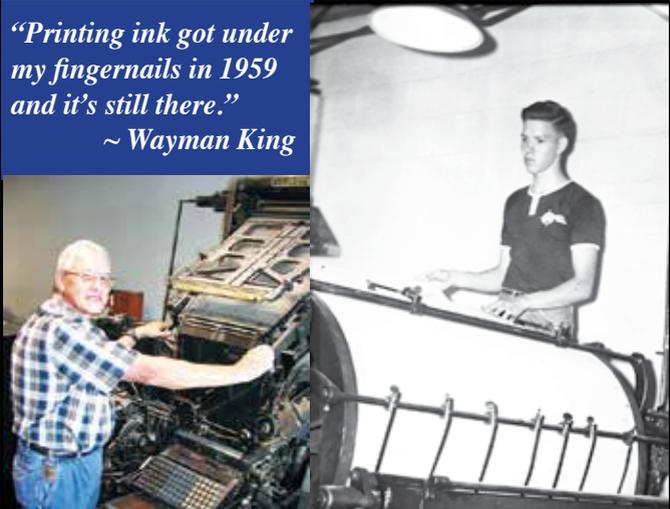
**Large Selection of In-Stock Parts
Special Orders Welcome**

Helpful, Knowledgeable People Who Can Answer Your Car Repair Questions.

BUMPER TO BUMPER **YOUR AUTO PARTS SPECIALIST**

D.E. Pleasant, owner **16 Court Square**
(417) 679-4527 **South Side of Square**
in Gainesville

"Printing ink got under my fingernails in 1959 and it's still there."
~ Wayman King



61 years experience meeting all your printing needs.

KingCo Printing

- Flyers
- Envelopes
- Receipt Books
- Business Cards

Office: 417-679-2444
Cell (best): 417-257-8113 • Res: 417-679-4717
P.O. Box 281 • Gainesville, MO 65655
e-mail: kingcoprinting@centurytel.net

Located on US Hwy. 160

JUST ADD DIRT

It's a nearly-scientific fact that you can solve most any problem by putting dirt on it. Scraped knee? Dirt. Embarrassing bald spot? Dirt. Nagging mother-in-law? Dirt. Lots of it. Juuust kidding. The point is, when people need a little more excitement in life, they probably just need to add a little dirt. And that's where KIOTI tractors come in. Intuitively designed to dominate the dirt, these machines make it an easy decision for anyone also inclined to favor the filthy.



WE DIG DIRT

*Hydraulic dump bed is an optional feature. See dealer for details. © 2018 KIOTI Tractor a Division of Daedong USA, Inc.



www.lynchequipment.com

3711 N. Hwy. 63 • West Plains, MO • 417-256-1905

Float Trip Casserole

Submitted by his mother-in-law, Norene Prososki

Aaron Workman

Breakfast



Aaron Workman

Lots of people tell me how lucky we are to have Aaron Workman as a son-in-law. First of all, he's a good man and a great father to my grandkids Isabelle and Bonnie. Mostly though, people comment on how lucky we are to have such a great cook in the family. It's true; our entire family is a little spoiled by having him as our personal chef.

Recently, we went on a family vacation to Colorado. While we were there, he made his famous pizza, using his secret pizza dough recipe. Seriously, he makes the best pizza crust I've ever had. I'm not sure what the secret is, but I honestly think there might be magic involved. It's crispy on the outside but soft and a little chewy on the inside. So good!

He also made the delicious breakfast casserole (see page 53) from a recipe he got from his sister, Missy Harlin, also an excellent cook. Together, the brother-sister duo ran the popular Old Harlin House Cafe in Gainesville for several years after the Harlins renovated the century-old house in town.

Now, Missy runs her Splendid Graze business there, designing gorgeous boards full of delectable cheeses, meats and all kinds of goodies.

Aaron comes from a long line of really good cooks and has wonderful memories of cooking with "Pud" – short for Puddin', the nickname for his

THEODOSIA HARDWARE

- HARDWARE • PAINT
- LAWN & GARDEN
- CONCRETE & CEMENT BLOCKS
- STIHL PRODUCTS • RV SUPPLIES
- ELECTRICAL & PLUMBING
- AUTOMOTIVE SUPPLIES
- HUNTING & FIREARMS • FFL DEALER



Like us on facebook

6317 US HWY 160
Theodosia, MO

417-273-4821

Nadine's famous carrot cake and an amazing lake view!

Just two reasons to eat at Cookie's!

But do you really need more?

COOKIE'S
A PLACE TO EAT

THEODOSIA MARINA-RESORT

ON BULL SHOALS LAKE
Lake Road 160-25, P.O. Box 390 • Theodosia, MO 65761
417-273-4444

CASH SAVER
Diner

grandmother, Lois Lorene Workman. Pud died two years ago, at the age of 96, and left behind her family's favorite recipes, all carefully written by hand. Aaron's mom Kathy Workman put together a wonderful book of the recipes with photos of Pud scattered throughout. (See page 13 for Pud's Hershey's Perfectly Chocolate Cake.)

- 1 16 oz. package ground pork breakfast sausage
- 1 12 oz. package English muffins, split and buttered
- 1 10 oz. block sharp cheddar cheese, shredded
- 1 8 oz. block mozzarella cheese, shredded
- 8 large eggs
- 1 1/2 cups sour cream
- 1 4 oz. can chopped green chiles, drained

Cook sausage in a skillet, stirring until it crumbles and is no longer pink; drain on paper towels, and set aside.

Cut muffin halves into quarters and arrange in an even later in a lightly greased 13x9 inch baking dish.

Sprinkle half each of sausage, Cheddar and mozzarella cheeses evenly over muffins

Whisk together eggs, sour cream, and chiles in a large bowl; pour evenly over sausage and cheeses. Top with remaining sausage and cheeses. Cover and chill 8 hours or overnight.

Bake at 350° uncovered for 40 minutes. Let stand 10 minutes before serving. Makes 8 servings

Gingerbread Waffles

Roberta Shipley Klock

- 1 cup all-purpose flour
- 1 1/2 tsp. baking powder
- 1 tsp. ground ginger
- 3/4 tsp. cinnamon
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/8 tsp. ground cloves
- 1/3 cup packed brown sugar
- 1 egg, separated
- 3/4 cup buttermilk
- 1/4 cup molasses
- 3 tbs. butter, melted
- 1/8 tsp. cream of tartar

In a large bowl, combine first seven ingredients. In a small bowl, beat brown sugar and egg yolk until fluffy; add buttermilk, molasses and butter. Stir into dry ingredients just until combined. In another small bowl, beat the egg white and cream of tartar until stiff peaks form. Gently fold into batter. Spoon into preheated waffle iron. Bake until golden brown. Sprinkle with powdered sugar, if desired.

Freezer option: Cool waffles on wire rack then freeze them. To use, reheat waffles in a toaster on medium setting.

DONE RIGHT

HEAT & AIR

HEATING • AIR CONDITIONING
REFRIGERATION • ELECTRICAL



RELY ON
RUUD.™



Financing available

Serving YOUR area for over 20 years.
Quality and satisfaction **GUARANTEED!**
Now accepting credit cards



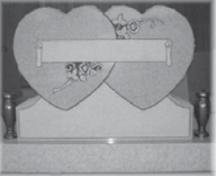
Mike Scarff • 417-785-4781 • C: 847-975-0836

CHANNEY



MONUMENT WORKS, LLC

chaneymonuments.com



D&D SIGNS

Vinyl Letters • Truck Lettering
Windows & Magnetic Signs

417-679-3720 • 417-989-0317

chamon@ozbb.net



Gainesville, MO

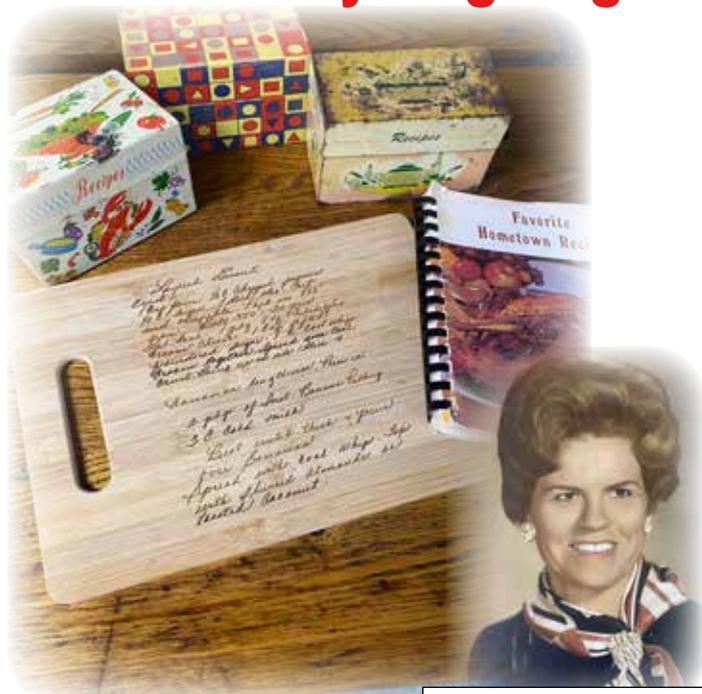
We
Accept




Breads

'What are you going to fix us, Miss Jean?'

By Paula Herd Rose



Jean Herd, 1935-1999

Jean Herd's Angel Flake Biscuits recipe card, stained and worn, is one of many written in her beautiful handwriting that are stored in the old recipe boxes pictured here. Jean's granddaughter, Tyne Burns, permanently preserved her grandmother's lovely handwriting by having one of Jean's most popular recipes, "Layered Dessert," embossed on a cutting board as a gift for her mother (Jean's daughter) Paula Rose. One of Jean's favorite cookbooks was the Favorite Hometown Recipes published long ago by the Gainesville Homemakers Club, in which Jean was a member.

Angel Flake Biscuits

Submitted by her daughter, Paula Rose

Jean Herd

1 package yeast, dissolved in
 1/2 cup warm water
 2 cups buttermilk
 2 tablespoons sugar
 1/2 cup Crisco or 3/4 cup oil
 1 teaspoon soda
 5 cups self-rising flour
 Mix well. Keep in refrigerator in a tightly covered bowl. Take out and pinch off or roll out biscuits as needed. Bake at 375° until brown as desired.



I think Momma was hyperactive before they had a diagnosis for that. She said she got in trouble as a child all the time for being too active. She carried that on as adult; every morning, she 'hit the ground running,' as my dad would say. She'd break dishes because she was washing them so fast. She'd try to teach me how to cook or something and say, "Get out of the way, I could've done it 10 times by now." Momma was one of those people who never sat down, even to watch a 30-minute TV show. She never even sat down to eat. I thought that's what all moms did.

I can remember her staying up all night, and when I'd get up there would be 12 dozen cookies or half a dozen pies. There was just the three of us, and of course, we didn't need that much food. But she loved food and she loved people, so she shared a lot. When she made pie, she didn't make just one; she'd make six. She wouldn't make one cake; she'd make three. She liked to share what she made at school or with a neighbor. She loved cooking and that was her way to show love. Needless to say, I felt very well loved! I've noticed that's how I show my love for my kids, so I guess it kind of got passed down.

Momma was really smart, and while she was in elementary school in a one-room school, she got to skip two grades. So she graduated when she was 16 and went to college. Back then, you could go to college for one year and start teaching right away. In the summers, she went back to college and finished getting her degree. She started her teaching career at age 17 at Longrun, a one-room school that was close to her house.

She also taught at Pontiac, Barren Fork, Nottinghill and other one-room schools during the first 10 years of her career. Momma told me that, back then, if the weather got real bad, she'd go spend the night with her students instead of going all the way home. Often, the moms would say, "I'm going to go do chores. You fix supper." She'd just go into these random people's houses and have to pull a whole meal together for the family. So she got a lot of cooking experience doing things like that.

She taught at Gainesville Elementary School for the last 20 years of her 30-year teaching career. Any time there was a potluck at school, people would ask me, "What did your mom bring?" because everyone knew she was such a good cook.

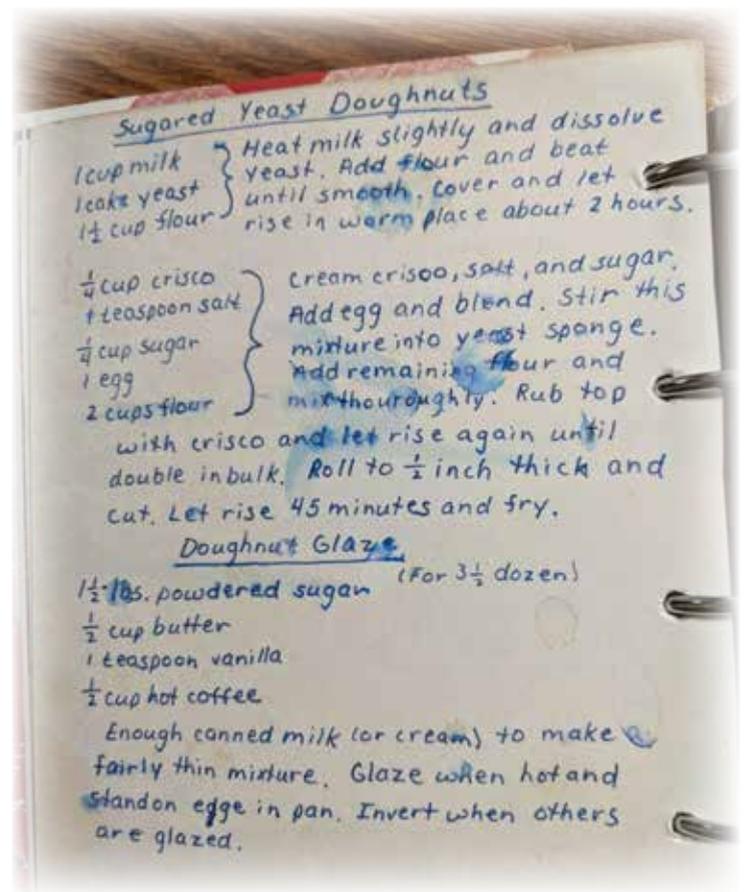
Daddy never had trouble getting hay hands or people to come help work cattle because they knew what he didn't pay them, she would more than make up for it with what she fed them. Momma loved fixing meals for those young boys. She liked to watch them eat, and they loved to come to her house. They always looked forward to what she was going to make. "What are you going to fix us, Miss Jean?" they'd say.

Sugared Yeast Doughnuts

Movie Wilson Turner

Submitted by her daughter, Linda Turner Dougherty

My mom, Movie Wilson Turner, was born Dec. 17, 1928, and lived in Thornfield all her married life. She married Leslie Turner in 1949, and they had six children. Mom died in 1972 at the age of 44. We kids have discussed when she made doughnuts and are not sure. If she made them in the winter, she would have put them behind the wood stove to rise. In the spring or fall, she would have set them near a window so the sun would have helped them rise.



THEODOSIA FAMILY MEDICAL CLINIC & SPA

welcomes Dr. Aaron Newton, MD
Now Accepting New Patients



MEDICARE & MEDICAID ACCEPTED
 Cox & Blue Cross • Anthem
 United Healthcare
 TriCare • Humana • Coventry
 Coventry One & Other
 Private Insurances Welcome
SLIDING FEE SCALE AVAILABLE

Dr. Masa, MD • Dr. Aaron Newton, MD
Dr. Steve Troeger, DC - Chiropractor, Diet & Nutritionist
Lisa Braden ~ Owner • Licensed Medical Aesthetician

Massage • Facials • Chemical Peels
Microdermabrasion

417-273-2300

Mon. - Fri. 9 am - 5 pm
 Hwy. 160 • Theodosia, MO

Grandma Edna's Cinnamon Rolls

Edna Hannaford

Submitted by John and Melinda Hannaford Abraham



Above: The second page of Grandma Edna's recipe. **Below:** Edna Hannaford, right, adapted the cinnamon roll recipe that was beloved by Gainesville School students for many years when she and fellow school cooks (from left) Neva James, Mary Ruth Landers and Lura Hambelton served them – usually on Fridays, with chili.



John: Although the butter-soaked and cinnamon-stained written recipe shown here is only around 20-plus years old, it has actually been around much longer. Whenever the subject of school lunches comes up with our kids, Melinda tells the story of how she grew up with freshly cooked-from-scratch school lunches prepared by a group of moms and grandmas, including her Grandma Edna Hannaford. I understand that the standard Friday meal in the Gainesville Schools was chili and cinnamon rolls.

When Melinda started cooking for her own family, this was one of the recipes she wanted to learn so she could pass on the warm memories to her family as well. So she went to the source, Grandma Edna, and they came up with this scaled-down version.

The smell memory for these rolls is still active in many members of the community, as witnessed by their popularity at church potlucks and fundraisers plus other requests and comments.

As far as I know, Melinda, and now our daughter Alyssa, are the only cooks keeping this taste of the past alive. So maybe publishing the details will help to keep it going.

Warning: These ain't no whoop! cinnamon rolls. Plan to set aside a full day for the effort. And you'll need lots of butter. We buy it by the case!

Melinda: I always remember Grandma Edna cooking and baking, but when she worked at the school I was especially proud that my grandma was a cook there. Everyone loved when they made their special cinnamon rolls, and of course they were always served with chili. When John and I moved back home in 1996, I would visit Grandma and watch her make the famous cinnamon rolls. I worked on making them quite some time until she deemed I had "done good!" I have continued to make them off that recipe and over time did a little tweaking of my own.

I always think of Grandma when I make a batch. Alyssa has successfully made them by herself in her own home now. Our son Dylan, 12, has started helping me make them but has decided it takes too long; he would rather just eat the hot fresh ones. He is always asking me to make them so he can sell them around town. He has great ideas – that usually require a lot of work from me!

2 cups milk
1 cup warm water
3 packages Rapid Rise yeast
3/4 cup sugar
1/2 cup vegetable oil
3 eggs, beaten
1 tablespoon salt
5-7 cups all-purpose flour

In small bowl, add yeast to warm water. Dissolve, add 1/4 cup of the sugar. Set aside. Scald milk.

In mixing bowl, add 1/2 cup sugar and vegetable oil and beat. Add milk, beat. Add eggs and salt, beat. Add 3 to 4 cups flour, 1/2 cup at a time, to cool mixture. Add yeast mixture.

Continue adding rest of flour until batter pulls away from the sides. (Hint: you should be able to touch dough with floured fingers and not stick.)

Put dough on generously floured surface and knead until smooth. Let rise in warm place until doubled in a large oiled bowl.

Meanwhile, mix together the inside filling:

7 sticks butter
1/2 cup cinnamon
2 1/4 cups sugar

Flour surface. Grab small amount of dough. Roll out until thin – around 1/4 inch. Spread with butter mixture. Roll up and cut into 1" slices. Place in greased pans and let rise until double. Bake 15-20 minutes until golden brown.

Icing:
3/4 box powdered sugar
1 teaspoon vanilla
Milk

Mix together and pour over hot rolls. Enjoy!

Raised Doughnuts

Submitted by Barbara Rackley Luna

When my twin sisters Patty and Peggy Rackley (now Patty Donley and Peggy Johnson) were 2 or 3 years old, Grandpa J. L. "Bug" Farel found them sitting on the cabinet putting the unbaked doughnuts on their arms like bracelets. Grandpa Bug owned a cafe in Gainesville and was a great cook. Of course, it didn't upset him a bit to see the girls wearing the doughnuts as jewelry. After that, he always had to save some of the raw dough from doughnuts and cinnamon rolls for them to eat. One day, they ate so much raw dough their stomachs began to swell. – Barbara Luna

- 1/4 cup lukewarm water
- 1/2 cup sugar
- 2 teaspoons salt
- 2 eggs, well beaten
- 2 packages or 2 cakes yeast
- 1/4 cup softened shortening
- 1 cup milk, scalded
- 5 1/4 cups sifted flour

Place water in measuring cup. Sprinkle yeast into water. Stir gently until yeast is dissolved. Combine sugar, shortening, salt and milk in large bowl. Mix well. (Temperature of milk should be the same as water.) Stir yeast mixture well and add

Rackley Family Cookbook

to milk mixture. Blend. Add eggs and blend. Add 3 cups flour and beat until smooth. Reserve 1/4 cup of the remaining flour for kneading. Gradually add remaining flour to dough mixture, blending first with spoon and then by hand. Remove to floured board. Cover and let stand 10 minutes.

Remove cover and knead 10 minutes. Form into round ball. Place in well-oiled bowl. Brush surface of dough with melted shortening. Cover and let rise 2 1/2 hours or until double in bulk. Punch down in bowl. Remove to board and form into two balls. Cover and let rest 10 minutes. Roll dough 1/3 inch thick. Cut with doughnut cutter and place 2 inches apart on floured board. Cover and let rise until double in bulk. (1 1/2 hours). Cook in hot oil until lightly browned. Ice with powdered sugar glaze. Makes 42.



**Grandpa J. L.
'Bug' Farel,
1897-1984**

Come shop at our newly remodeled store!

Deli Platters - Made To Order

**5 for \$25
Fresh Meat Specials**

Fresh Fruits & Vegetables

Fresh Quality Meats

Bakery Bread & Dessert Items

Smoked Meats



**OPEN 7 DAYS
A WEEK**

**Gainesville, MO * 417-679-4584
Store Hours: 6:30 a.m.-9 p.m.**

Mon-Sat 7am to 7pm
789 Worley Cr.
West Plains, MO
417-256-3749

HIRSCH

FEED & FARM
SUPPLY INC.

Mon-Sat 7:30 am to 5:30 pm
Old Hwy. 63 S.
Thayer, MO
417-264-7616



WOMEN'S

MEN'S



Proud to be a locally owned independent business



EQUIPMENT RENTAL AVAILABLE AT OUR WEST PLAINS LOCATION

Call to reserve:
(417) 256-3749

- AVAILABLE TODAY:**
- SKID STEERS
 - WALK-BEHIND TRENCHERS
 - SCISSOR LIFTS
 - WELDERS
 - CONCRETE SAWS
 - POLE SAWS
 - SPECIALTY EQUIPMENT
 - ...AND MORE

FLEXIBLE RENTALS: RENT FOR A DAY, A WEEKEND, A WEEK, OR MORE



**GREAT FOOD.
GREAT TIMES.**

**THE
ANTLER**

Come join Antler's Famous Karaoke Contest!

Every Saturday starting Nov. 14th at 8 p.m. except the weekends of Thanksgiving and Christmas. Two weekly winners will receive \$25 each! All weekly winners compete in the final Karaoke on New Years Eve where \$1,000 will be split between 1st, 2nd, and 3rd place winners!
Also giving away hundreds of dollars in gift certificates, T-shirts, ball caps.

417-679-4598 • Junction of Highway 5 North and U • Gainesville



Our recipe for Hometown Banking since 1894.

CENTURY  **BANK**
of the Ozarks

Member FDIC  www.cbozarks.com  Since 1894

24 Hour Bank-By-Phone 679-4955 or 1-800-632-3301 / 24 Hour ATM available at our four locations

- Gainesville, MO** 417-679-3321
- Theodosia, MO** 417-273-4245
- 1-800-248-5281
- Bakersfield, MO** 417-284-3006
- Ava, MO** 417-683-4182