Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

Tasting Fair Recipes
October 5, 1979

Pilot Club of Diboll Inc.
Diboll, Texas

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

JIFFY CHICKEN CHOW MEIN Ossie Thompson

2 cups diced cooked chicken
1 (1 lb. can) chow mein vegetables, drained
1 (3 lb. can) chow mein noodles
1 can cream of chicken soup
1 can cream of mushroom soup
1 cup milk
1 to 3 tsp. soy sauce

Combine the chicken, vegetables and noodles. Combine remaining ingredients, add to chicken mixture and mix well. Turn into a greased 1 1/2 quart baking dish, bake at 350 degrees for 30 minutes. Serves 6.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CHRISTMAS SALAD

Frances Baker

1 pkg. lime gelatin
1 8 oz. pkg. cream cheese
1 small can crushed pineapple
3 tbls. salad dressing
1 pkg. cherry gelatin

Prepare lime gelatin according to package directions. Set until firm. Mix cream cheese, pineapple and salad dressing. Spread over lime gelatin and chill. Prepare cherry gelatin according to package directions. Spread over cheese and lime mixture and chill until firm. Serves 8-10.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

SEASIDE SALAD — Essie Hankins

1 pkg. Kraft macaroni & cheese dinner
1 10 oz. pkg. frozen peas cooked & drained
1 7 oz can tuna, drained and flaked
1 cup chopped celery
1 cup Miracle Whip salad dressing
1/4 cup drained pickle relish
2 tsp. finely chopped onion
2 tsp. finely chopped pimento
Dash of salt

Prepare dinner as directed on box. Add rest of ingredients. Toss lightly and chill.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

SQUASH SOUFFLE Geneva Ard

2 lbs. yellow or white squash, sliced
1/2 cup finely chopped onion
1/4 cup butter or margarine
Salt and pepper to taste
2 tsp. celery seed
1 2 oz. jar chopped pimento
1 1/2 cups American cheese (shredded)
2 eggs, beaten
1/2 cup fine bread crumbs
1/2 cup American cheese, (shredded)

Cook squash in covered saucepan in 1/2 inch boiling salted water over low heat until tender. Drain and mash. Saute onion in butter and add to the mashed squash. Add salt and pepper, celery seeds, pimento, 1 1/2 cups shredded cheese, and eggs to the squash. Pour into a greased, shallow baking dish, sprinkle bread crumbs and remaining cheese over top. Bake at 350 degrees for 30 minutes.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CHILI - QUICK AND EASY

Kathy Simms

1 pkg. chili-o-mix
1/2 cup water
1 large can whole tomatoes
1 large can ranch style beans
1 onion
1 lb. ground meat

Brown meat and onion, drain. Add chili mix with 1/2 cup water, tomatoes and beans. Bring to boil, lower heat and simmer for 15 minutes.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

HUSHPUPPIES Janice Cook

1 pkg. Korn Kit
1 cup boiling water
1 egg
2 heaping Tbls. flour

Mix Korn Kit and flour unitl well blended. Add enough boiling water to mix well and then add egg. When well mixed, drop by large teaspoons into deep hot oil and cook until brown.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

TATER TOT CASSEROLE

Emily Hickman

1 lb. ground beef
1 pkg. dry onion soup
1 can cream of mushroom soup
1 (16 oz.) pkg. tater tots
1 cup sour cream

Brown beef with dry onion soup mix. Season as desired. Grease 1½ quart casserole and preheat oven to 350 degrees. Layer ingredients as follows:
(1) 1/2 tater tots
(2) 1/2 soup and sour cream mixed together
(3) 1/2 browned hamburger
(4) Repeat layers in same order

Bake uncovered 30 to 45 minutes. May be frozen after cooked.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

GREEN DESSERT — Emily Hickman

Made in layers.

1st layer: 1 stick oleo - melted
1 cup flour
½ cup chopped nuts
Mix and pat over bottom of pan. Bake at 350° for 15 minutes.

2nd layer: Mix together 1 8 oz. pkg. cream cheese
2/3 cup powdered sugar
1/2 cup cool whip
Spread over first layer.

3rd layer: 2 pkgs. pistachio pudding mix (instant)
Mixed with 2½ cups milk.
Spread over 2nd layer.

4th layer: Spread remainder of 9 oz. Cool Whip over top. Refrigerate unitl firm.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

SURPRISE PIE — Edythe Weeks

3 egg whites
2t baking powder
1 cup sugar
11 crushed graham cracker (1 cup crumbs)
½ pt. whipped cream - slightly sweetened
1 tsp. vanilla
1 cup pecans

Beat egg whites until thick. Add baking powder & sugar. Beat until stiff - forms peaks. Fold in crumbs and pecans. Bake in a buttered pie pan 30 min. at 350°. When pie is cool, spread whipped cream over top. Put in refrigerator for 4 hrs. or more.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

APRICOT BALLS — Nancy Miller

2 1/2 cups coconut
8 oz. dry apricots, chopped
3/4 cup Eagle Brand milk
1 cup pecans, chopped

Combine and let stand 2 hrs. in refrigerator.
Make into balls and roll in confectioners sugar.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

PORTLAND'S PINEAPPLE-CARROT CAKE

Geneva Ard

3 cups flour
2 tsp. baking powder
1½ tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 cups sugar
½ cup nuts, chopped (optional)
1 cup salad oil
4 eggs, beaten
2 cups fresh carrots, grated
1 cup crushed pineapple, (do not drain)
½ cup milk

Combine flour, baking powder, soda, salt, cinnamon and sugar. Add nuts and toss with flour mixture. Stir in oil and eggs. Add carrots, pineapple and milk. Pour into a greased 9x13x2 pan. Bake at 350 degrees about 35-45 minutes. Cool, frost.

FROSTING

1 8 oz. pkg. cream cheese, softened
½ cup butter or margarine, softened
1 tsp. vanilla
1 1 lb. box powdered sugar, sifted

Cream together cream cheese and butter, stir in vanilla, beat in powdered sugar. Frost on cooled cake.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

DIRTY RICE — Aline Stovall

1 lb. ground chuck, salt and pepper to taste
1/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped bellpepper
1 bouillon cube (beef)
1 cup hot water
1 tsp. parsley flakes
1 1/2 cup cooked rice

Slightly brown chuck in oil, dissolve bouillon cube in hot water, add to meat. Add onion, pepper and celery and parsley, simmer 30 minutes. Just before serving, add cooked rice to ground meat mixture. Mix well and simmer five (5) minutes. Serves 8-10. This dish is good and can be made in 45 minutes.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CONTINTENTAL VEGETABLES

Sarah Larson

1 can baby lima beans
1 can French-cut beans
1 can English peas
2 tbsp. butter
3 tbsp. flour
1 3/4 cup milk
2 hard-boiled eggs, grated
1 tsp. prepared mustard
2 tbsp. lemon juice
1 cup mayonnaise
2 tsp. dried onions
1/2 tsp. garlic salt
1 tsp. Worcestershire sauce
Salt and pepper to taste
Buttered bread crumbs

Drain beans and peas. Melt butter in saucepan; stir in flour until smooth. Add milk. Cook, stirring constantly, until sauce is smooth and thickened. Add remaining ingredients except bread crumbs to sauce. Add sauce to vegetable mixture; mix well. Place in baking dish. Top with bread crumbs. Bake at 350 degrees for 15 to 20 minutes. Heat through, but do not overcook. Serves 10-12

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CHICKEN CONFETTI

Edythe Weeks

4 to 5 lb. broiler-fryer chicken, cut up
1 tsp. salt
1/8 tsp. pepper
1/4 cup salad oil
1/2 cup chopped onion
1 clove of garlic (minced)
2 cans - 16 oz. tomatoes
1 can - 8 oz. tomato sauce
1 can - 6 oz. tomato paste
2 tbls. snipped parsley
2 tsp. salt
1 tsp. basil
1/4 tsp. pepper
7 or 8 oz spaghetti, cooked and drained
Grated Parmesan cheese

Wash chicken pieces and pat dry. Season with 1 tsp. salt and 1/8 tsp. pepper. In a large skillet or Dutch oven, brown chicken in oil. Remove chicken, pour off all but 3 tbls. fat. Add onion and garlic. Cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese. Cover tightly; cook chicken slowly 1-1½ hours until tender, stirring occasionally and adding water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with Parmesan cheese.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

TUNA AMANDINE Brenda Russell

3 large baking potatoes, pared and sliced
3 tbls. melted butter
2 cans tuna
1 can cream of chicken soup
1 cup shredded cheddar cheese
2/3 cup milk
2 tbls. lemon juice

Preheat oven to 500 degrees. Arrange potatoes in bottom of buttered, shallow 2 quart baking dish with slices overlapping. Pur butter over top. Bake 15 minutes. Meanwhile drain and flake tuna. Combine soup, cheese, milk and lemon juice. Remove baking dish from oven; lower oven temperature to 350 degrees. Layer tuna over potatoes. Pour soup mixture over all. Return to oven; bake 30 minutes. Serves 6-8

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

PATIO SALAD WITH HAM — Frances Baker

1 pkg. frozen green peas
1/2 tsp. salt
1½ cup boiling water
1 1/3 cup instant rice
3/4 cup salad dressing
1/2 cup chopped dill pickles
1 tsp. grated onion
1/4 tsp. pepper
1 cup cooked ham strips
1 cup Swiss cheese

Add frozen peas and salt to boiling water and cook two (2) minutes. Add rice, stir to moisten. Cover. Remove from heat. Let stand five minutes, stir in salad dressing, pickles, onion and pepper. Mix lightly with fork and chill. Add ham and cheese and mix lightly. Can be served on lettuce leaves or garnish with tomato wedges.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

GREEN BEAN DELIGHT NANCY MILLER

2 Cans French Cut Beans
1 Can Cream Mushroom Soup
1 Can French Fried Onions

Mix beans with soup and put in pyrex bowl, sprinkle with the onions on top - cover and put in oven @ 350 degrees until bubbling hot. Remove lid and brown onion.

Cooks rapidly - watch onions to prevent burning when lid is removed.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

TAHITIAN DELIGHT Sarah Larson

1 Package (3 oz.) Line Gelatin
1 cup boiling water
1 can (8-3/4 oz.) Crushed pineapple
1 medium banana
1/2 cup chopped pecans

Dissolve Jell-O in boiling water. Drain pineapple, measuring syrup. Add water to make one cup, add to gelatin. Chill until thick. Then fold in fruits and nuts.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

BEEF STEW — Katherina Trout

2 lbs. beef stew meat - Cut 1" cubes
2 tbls. oil
1 large onion chopped
1 small bay leaf
2 tsp. salt
1/8 tsp. garlic powder
1 tsp. lemon juice
1 tsp. Worcestershire sauce
6 carrots quartered
3 large potatoes cut into eighths
1 can 8 oz. small onions, drained (reserve liq.)

In Dutch oven, brown meat in oil with chopped onion and carrots. Sprinkle seasoning on meat. Add enough water and reserved liquid to measure 4 cups. Heat to boiling. Reduce heat, simmer 1 1/2 hours, add small amount of water if necessary. Add potatoes and water to cover. Increase heat and cook 15 minutes, add onions and simmer 5 minutes.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CHEF'S SALAD — Peggy Albritton

1/2 cup cooked meat (beef or ham)
1/2 cup cooked chicken
1/2 cup swiss cheese
1 med. head lettuce, torn in bite size pieces
1/2 cut chopped green onions
1 small bunch spinach, torn in bite size pieces
1/2 cut sliced celery
2 or 3 hard cooked eggs
2 tomatoes, chopped
1/2 cup bacon bits
ripe olives
2 grated carrots

Toss all ingredients together and garnish with tomato wedges, olives, and eggs.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

BRANDIED CARROTS — Brenda Jones

1¼ lbs. fresh carrots
¼ cup margarine or butter - melted
¼ cup brandy or pineapple juice
1 teaspoon sugar
1 teaspoon salt

Prepare carrots, cut into 2½ x ¼ inch strips. Place carrots in ungreased square pan, 8X8X2 inches. Mix remaining ingredients; poor over carrots. Cover and cook in 375° oven until carrots are tender, about 40 minutes.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CORN CASSEROLE — Aline Stovall

1 Can Cream Style Corn
1 Can Whole Kernel Corn
2 eggs beaten
1 Cup milk
½ stick oleo melted
½ cup chopped onions
½ cup bell pepper chopped (optional)
1 small jar pimentos
½ cut bread crumbs (or Pepperidge Farm Stuffing)

Mix well and pour in casserole (set casserole in pan of warm water) Bake at 325 to 350° for 1 hr or until set.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

MARINATED VEGETABLE SALAD

Essie Hankins

3/4 cup wine vinegar
1/2 cup salad oil
1 cup sugar
1 tsp. pepper
1 cup bell pepper, chopped
1 cup celery, chopped
2 bunches green onions, chopped
1 small jar pimentos, chopped
1 can French style green beans, drained and chopped
1 can shoe-peg corn, drained
1 can small English peas, drained

Mix first 5 ingredients and bring to boil. Cool. Pour cooled liquid over mixed vegetables and refrigerate 12 hours.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

MUSHROOM MEATBALLS — Katherina Trount

1 lb. ground beef
1 egg
1/2 cup dry bread crumbs
1/4 cup of milk
2 tbls. onion salt
1/8 tsp. pepper
1 pkg. mushroom gravy mix

Mix all but gravy mix. Shape mixture in one inch balls. Bake 8 to 10 minutes at 400 degrees. Prepare gravy mix as directed, drain meatballs on paper towels, place in mushroom gravy. Good as a snack served with crackers.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

MASHED POTATOES — Brenda Jones

2 lbs. potatoes
1/3 to 1/2 cup milk
1/4 cup margarine or butter, softened
1/2 tsp. salt
Dash of pepper

Prepare and boil pared potatoes. Shake pan gently over low heat to dry potatoes. Mash potatoes until no lumps remain. Beat in milk in small amounts. Add margarine, salt and pepper; beat vigorously until potatoes are light and fluffy. Dot with margarine and sprinkle with paprika.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

CHEESE RING — Maron Parr

1/2 lb. of grated cheese
1 small can asparagus
1 small jar chopped pimento
1 small jar stuffed olives
2 envelopes of Knox gelatin (unflavored)
1/2 cup salad dressing
1 small carton whipped cream
Dash cayene pepper
Dash of salt

Line mold with asparagus and stuffed olives. Mix all other ingredients together and fold in whipped cream last. Let set in mold at least one hour.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com

QUICK AND EASY CHICKEN PIE Ossie Thompson

1 pkg. frozen mixed vegetables
1 can boned chicken
1 small can chicken broth
1 can refrigerator biscuits

Combine the mixed vegetables, chicken and broth in a large, shallow dish and top with biscuits. Bake at 350 degrees for 30 minutes or until biscuits are golden brown. Serves 6.

Copied from an original at The History Center 2024:024 www.thehistorycenteronline.com