

Lowrey Family Cookbook

Donna Clauss

12/25/2025



**Dedicated to all Lowrey descendants,
past, present and future
and to their love of
food, family and celebration.**

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ACKNOWLEDGEMENTS AND COMMENTARY

The idea of a Lowrey Family Cookbook was inspired when my son Jeremy, asked me for his Nana's recipe for pie crust. I told him she didn't have a recipe as she always made it from scratch and by memory. He insisted that he had read one she had written on a recipe card. This comment intrigued me to begin a search through recipe files. Sure enough, there was indeed a recipe from my mother for her pie crust. In search of this recipe, I stumbled across other recipes from memorable family relatives. It occurred to me that it would be nice if their legacy could resonate in the kitchens of all Lowrey descendants. I thought it would also be fun if everyone had a chance to contribute their favorite recipes with opportunities to comment or add memorable comments.

I acknowledge that recipes are not alleged to be original or the sole culinary idea of the contributor, but rather, the sharing of a recipe which is a family favorite. Credit has been given as has been made known. In so many cases, a family favorite may have been submitted by multiple relatives, in which case, I've attempted to source it back to what is believed to be the first person to introduce it.

Cookbooks have been known to include everything but the kitchen sink. With that belief, I've decided to throw in a family musing and artwork of some the youngest descendants.

I have early memories of my grandfather Joe Lowrey, telling me stories about growing up in "E" town and telling me that he came from a family of nine children. My mother also re-iterated to me growing up that there were nine children in her father's family. I could never substantiate or verify that there were nine children in his family until recently. My husband Dave has a cousin in Germany who is a genealogy research expert. Through Federal Census and other published documents, I have verified nine reported children born to Joseph Henry Lowrey the 1st and Elizabeth Moore Lowrey, and thus, have indicated the names and order of birth as cited.

I would also like to clarify that I attempted to solicit recipes from all living aunts, uncle, and cousins and to all who responded, have included their contributions. I, however, did not test all recipes and thus cannot verify accuracy of ingredients or procedures for preparation. I did make a few calls to various aunts to clarify modern day terminology for some of the recitations. I think it would be immensely fun to have a contest to see who could be first to try all recipes with an accompanying review. There it is: a Lowrey challenge.

I did notice that a sweet tooth seems to be very prevalent in the family and has been around for several generations, as witnessed by the extraordinary number of entries for desserts or sweets.

Bon Appetite,
Donna Clauss
2012 - 2025

THE FAMILY OF

JOSEPH HENRY LOWREY 1st and ELIZABETH MOORE LOWREY

CHILDREN:

Maude I- died in infancy
Jane Mathilde Lowrey Bass
Mary Lilian Lowrey Gallagher (Mae)
Bessie O Lowrey
Laura Lowrey (died August 14, 1891)
Annie Frances Lowrey Haddow
Joseph Henry Lowrey II
William Lowrey
Maude Lowrey Neal

RECIPES FROM THE CHILDREN OF

JOSEPH HENRY LOWREY II AND ELIZABETH MOORE LOWREY

Angel Food Cake

Jane Lowrey Bass

1 cup flour
1 ½ cups egg whites
½ cup corn syrup
1 tsp. cream of tartar
1 tsp. vanilla
½ tsp. salt

300° Bake slowly for 1 hour.

Beat egg whites until foamy, then add cream of tartar, whip until stiff but not dry. Beat in syrup.

Sift flour and sugar together three times. Fold these dry ingredients into the egg white mixture, one third at a time.

Preheat angel food cake pan and pour mixture into pan while pan is hot. Bake slowly for one hour. Leave overnight in pan. Use a knife to cut around the circumference of the pan, or pop out if the bottom is a spring form pan.



Good Pancakes

Joseph Henry Lowrey II

1/4 stick butter melted
3 eggs beaten
½ cup buttermilk
½ teaspoon soda
1 cup flour
pinch of salt
pinch of sugar

Mix batter well. Get a grill or pancake pan medium hot. Check for sizzle by splashing a drop of water. When the pan is medium hot, melt a small amount of butter and ladle in one or two pancakes at a time. You'll know to flip em when the little bubbles in the pancake start to dimple.



Devil's Food Cake

Annie Lowrey Haddow

Cook in double boiler until smooth and thick

2 squares of Baker's chocolate
Yolk of one egg
½ cup milk

Cool.

Cream these ingredients:

1 cup sugar
1 stick of butter

Add 2 beaten egg yolks until well mixed. Add to the chocolate custard mixture. Stir in 1 teaspoon baking soda, which has been dissolved in tablespoon boiling water.

Mix the Following:

2 cups cake flour (sifted)
½ teaspoon baking powder
⅔ cup milk
1 teaspoon vanilla

Add the milk, vanilla and flour alternately to chocolate custard mixture.

BEAT

3 egg whites until stiffly beaten

Fold egg whites into cake batter. Bake at 350° for about 35 minutes. Check doneness with toothpick.



Blueberry Surprise

(Jane Lowrey Bass and Nan Lowrey once served this at a bridge party)

2 cups crushed vanilla wafers
1 teaspoon cinnamon
½ cup butter melted
8 ounces cream cheese softened
¼ cup lemon juice
1 can sweetened condensed milk
1 can of blueberry pie filling

CRUST

Combine crushed wafers, cinnamon and butter. Pack into bottom and sides of 9 “spring form pan or 9x9 square pan.

FILLING

Beat the cream cheese, lemon juice and milk until smooth. Pour this mixture into the crust. Top with blueberry pie filling. Refrigerate for six hours or overnight.

RECIPES FROM THE FAMILY OF

**JOSEPH HENRY LOWREY II AND OLGA LUCIA
MUELLER LOWREY**

Filled Cookies

Olga Lowrey

1 cup sugar
½ cup shortening
⅓ cup milk
1 teaspoon salt
1 teaspoon soda
3 ½ cups flour
1 egg
1 teaspoon vanilla

Cream the sugar and shortening well. Add the egg and beat well. Add milk and other ingredients. Roll dough out very thin.

FILLING

½ cup sugar
1 tablespoon flour
pinch of salt
½ cup chopped nuts
1 cup raisins
½ cup

Mix all ingredients together and cook until right consistency. A little lemon juice improves the flavor. You may have to add a little more water.

ASSEMBLY

Cut out cookies with a round or square cookie cutter. Spread filling on each cookie and place another cookie on top. Slit the top cookie in center making a +

Bake 350° approximately 10 minutes or until light brown.

Chewy Brownies

Olga Lowrey

½ cup flour
1 cup sugar
2 eggs
1teaspoon vanilla
2 squares chocolate
½ cup shortening

Melt squares of chocolate over double boiler. Stir in with other ingredients. Mix just until all ingredients are moistened. Do not over mix. Bake at 325° or about 20 minutes. Do not over bake.



Dream Bars

Olga Lowrey

CRUST

½ cup butter
Pinch of salt
½ cup brown sugar
1 cup flour

Mix the above ingredients to a crumbly mass. Put in a 9 X 13 pan and pat down to form a bottom crust. Bake at 375° for 10 minutes, or until lightly browned.

TOPPING

1 cup brown sugar
2 eggs
1 tsp. vanilla
2 Tablespoon flour
½ teaspoon baking powder
¼ teaspoon salt
1 ½ cup coconut
1 cup chopped nuts

Mix together and spread evenly over baked crust. Bake 20 minutes. Cool slightly and cut into bars.

Cheesecake

Olga Lowrey

¼ lb. Butter
24 crushed Graham Crackers
16 oz. cream cheese
1 cup sugar
2 eggs
Pinch of salt
1 tsp. vanilla
1-pint sour cream

Bake: 350° 30 minutes

Melt butter and add to Graham Crackers. Press into pie dish, creating a crust, or into the bottom of a spring form pan.

Beat cheese, sugar, eggs, salt, and vanilla. When smooth, pour over crust and bake for minutes.

When cool, put in refrigerator overnight



German Butterkueken

Olga Lowrey

Large Bowl

¾ cup hot water
½ cup sugar
¼ cup margarine
1 teaspoon salt

Combine and stir until butter is melted. Set aside and cool.

Small Bowl

1 ½ package dry yeast
1 teaspoon sugar
¼ cup lukewarm water.
Dissolve together and let stand 10 minutes.

2 slightly beaten eggs
3 ¼ cup flour
⅓ dry or powdered milk

Add yeast mixture to cooled sugar mixture. Beat in eggs until well blended. Add 1 cup of the flour and dry milk and stir until smooth. Add the remaining flour and beat until smooth. Pour into greased 9 X 13" pan. Cover the pan and allow to rise in a warm area for 45 minutes. Sprinkle on the topping and nuts. Bake for 30 minutes in 375° oven.

Topping

1 cup sugar
½ teaspoon cinnamon
½ cup butter
⅓ cup chopped almonds or pecans

Mix together sugar and cinnamon. Cut in ½ cup butter and mix until crumbly.

Hello Dolly Cookies

Olga Lowrey

(submitted by Trish Sherrill with the following comment:

I remember Grandma Lowrey sending this recipe to my mother. It was almost 1970.

I love the name and the cookies. I make them every Christmas.)

¼ cup butter

1 cup graham cracker crumbs

1 (3½ oz.) canned coconut

6 oz. package chocolate chips

1 cup chopped pecans or walnuts

1- 15 ounce can Eagle Brand milk

Preheat oven to 325°

Melt butter in 3 x13" pan. Mix in crumbs and pat in the bottom of the pan. Layer the coconut, chocolate chips and nuts. Pour Eagle Brand over the entire pan. Bake 30 minutes.

FAMILY GATHERING RECIPES

Cool Whip Dessert

Josephine Lowrey Campodonico (Phine)

1 ½ cups flour
3 tablespoons sugar
¾ cup butter
½ cup nuts
1 – 8 oz. pkg. cream cheese
1 cup Cool Whip + extra for the top of the dessert
1 cup powdered sugar
3 small boxes Instant Chocolate Pudding
Nuts and extra Cool Whip for topping

CRUST

Mix flour, sugar, butter and nuts together until crumbly. Press into a 9 X 13" pan.

Bake at 375° for 12 minutes, or until lightly browned. Cool.

FIRST LAYER

Soften the cream cheese by beating it in the mixer. Add one cup of Cool Whip and powdered sugar. Spread on cooled crust.

SECOND LAYER

Mix the instant Pudding and milk together until thick. Spread on the cool whip mixture.

TOPPING

Top pudding with Cool Whip and sprinkle the top with nuts or chocolate shavings.



Carrot Cake

Bess Lowrey Powell

1 cup oil
4 eggs
2 cups flour
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon soda
3 heaping cups of grated carrot
1 cup chopped nuts

Bake at 300° for 1 hour and 10 minutes.

Cream together: sugar, oil and eggs. Mix flour, salt, cinnamon and soda together and add to creamed mixture. Add carrots and nuts

ICING

$\frac{3}{4}$ stick of butter
3 oz. pkg. cream cheese
1 tsp. vanilla

Soften cream cheese at room temperature and beat it before adding other ingredients.



German Chocolate Cake

Olga Lowrey

1 cup shortening
2 cups sugar
4 egg yolks
1 cup buttermilk
2 ½ cups flour
1 tsp. soda
1 pkg. German Chocolate
4 egg whites stiffly beaten

Cream together: shortening, sugar, egg yolks and buttermilk. Add soda and flour. Mix.

Dissolve German Chocolate in ½ cup very hot water. Add to above mixture and mix well. Fold in the stiffly beaten egg whites. Bake in 3 separate, round, layer pans, which have been floured and greased.

ICING

6 egg yolks beaten
2 cups sugar
1 large can evaporated milk
2 tablespoons butter
1 cup chopped pecans
1 cup flaked coconut

Cook egg yolks, sugar and butter until thick. Remove from heat and add pecans and coconut.



Chocolate Sheath Cake

Marion Lowrey

2 cups flour
2 cups sugar
1 stick butter
3 to 4 Tablespoons cocoa
1 cup water
½ cup shortening
½ cup buttermilk
1 teaspoon soda
2 eggs
1 teaspoon vanilla

Pre-heat oven to 400°. Bake 20 minutes in a sheet cake pan (11 X 15 X 1).

Mix sugar and flour together in mixing bowl. Heat butter, coca, water and shortening in a saucepan until it reaches the boiling point. Pour hot mixture over the dry ingredients and add buttermilk with soda, eggs and vanilla. Mix well. Pour batter into a sheet pan that has been greased and floured.

ICING

1 stick margarine
3 tablespoons cocoa
6 tablespoons milk
1 box powdered sugar (sifted)
1 teaspoon vanilla
½ cup nuts

Put margarine, cocoa and milk in pan and heat until it begins to boil. Remove from stove and add sifted powdered sugar. Blend well and add vanilla and nuts. Pour over hot cake.

Million Dollar Fudge

Olga Lowrey

- 4 ½ cups sugar
- 1 large can evaporated milk
- 2 tablespoons butter
- 1 jar Marshmallow cream
- 2 large bars milk chocolate
- 2 large bars of semi- sweet chocolate
- 2 cups chopped nuts

Bring sugar, milk and butter to a boil and boil for 5 minutes. Remove from heat and beat in marshmallow cream and nuts. Pour into a buttered 9 X 13" pan.



Strawberry Delight Cake

Elise Lowrey Bell

(comment by Donna Bell Clauss: My mother would alternate making this and or her chocolate birthday cake for my birthdays)

1 pkg. White Cake Mix
¼ cup flour
4 eggs
⅔ cup salad oil
½ cup water
1- 3oz. pkg strawberry jello
½ of a (10oz.) pkg. frozen strawberries, thawed

Preheat oven to 375°. Bake 35 to 40 minutes

Combine all ingredients. Beat 2 minutes at medium speed on mixer. Pour into a greased and floured 9 X 13" pan.

ICING

1 box powdered sugar
1 teaspoon vanilla
½ cup margarine
½ of a (10oz) pkg. thawed frozen strawberries (the other half)

Place sugar, vanilla and margarine in mixing bowl. Cream, adding strawberries until frosting is spreadable.

PIE DOUGH RECIPES

Pie Crust

Elise Lowrey Bell

$\frac{3}{4}$ cup flour

$\frac{1}{4}$ teaspoon salt

3 to 4 Tablespoons Lard

3 Tablespoons cold water

Sift flour and salt together and cut the lard in with two knives. When well mixed, mix 2 Tablespoons of the water (save one) in with a fork. Roll the dough out and sprinkle with remaining Tablespoon of water. Fold dough up and roll out again.

Pie Crust

Marion Lowrey

2 cups Flour

$\frac{2}{3}$ cup Crisco shortening

$\frac{1}{2}$ cup ice water

Pinch of salt

Use fingers to blend in the shortening with flour until you have pea size clumps. Sprinkle ice water over mixture and gently pull together to form a disk and cover with plastic wrap. You can roll out or put in refrigerator for later use. Makes two crusts.

Pie Crust

Meghan Oleson Schleyer

4 cups flour

1 $\frac{3}{4}$ cups shortening

1 Tablespoon sugar

2 teaspoons vinegar

1 beaten egg

$\frac{1}{2}$ cup cold water

Mix shortening with flour until blended, forming small clumps. Sprinkle water, egg and vinegar over mixture and bring together to form a ball. Divide into four disks. Cover each with plastic wrap and refrigerate until ready to use.

Deep Dish Pate Brisee

Rokeya Clauss Jaramillo

3 $\frac{3}{4}$ cups flour

1 $\frac{1}{2}$ teaspoons salt

1 $\frac{1}{2}$ teaspoon sugar

3 sticks butter

$\frac{3}{4}$ cup ice water

Place flour, salt, and sugar in a food processor, process to combine. Add butter and process gradually, until mixture resembles coarse meal, about ten seconds. Add $\frac{1}{2}$ to $\frac{3}{4}$ cup ice water in a slow, steady stream through the feed tube with machine running, just until dough holds together. Do not process more than 30 seconds. Test dough; if crumbly, add a bit more water.

Turn dough out onto a piece of plastic wrap. Press into a flat circle and wrap in plastic. Refrigerate at least one hour before using.



By Elise Lowrey

RECIPES FROM THE FAMILY OF
**ELISE BARBARA LOWREY BELL and UEAL
OLEN BELL**

Children:

Donna Bell Clauss

Barbara Bell Oleson

Chocolate Pie

Elise Lowrey Bell

6 oz. chocolate chips
3 tablespoons milk
2 Tablespoons sugar
4 eggs
1 teaspoon vanilla
1 Pie crust of your choosing.

Melt ingredients together and cool. Separate yolks from whites. Beat whites until stiff. Set aside. Add 4 egg yolks, one at a time into chocolate mixture. Fold in egg white and 1 teaspoon vanilla.

Pour into a cooked pie crust.



Chocolate Fudge Birthday Cake

Elise Lowrey Bell

2 ½ cups flour
1 stick butter
3 eggs, yolks and whites separated
1 cup milk
2 Tablespoons baking powder
½ cup chopped nuts
1 teaspoon vanilla
2 squares Baker's unsweetened chocolate
1 ½ cups sugar

350° Oven Bake for about 30 minutes, or until toothpick inserted is clean.

Cream the sugar and butter until creamy. Sift baking powder and flour together. Alternately add in milk and flour to the sugar mixture. Stir in melted chocolate.

Beat egg Whites until soft peaks form. Beat yolks separately. Fold in egg whites and then fold in egg yolks. Pour mixture into greased and floured round cake pans.

ICING

4 one oz. squares of unsweetened chocolate
¼ cup butter
3 cups sifted powdered sugar
½ cup milk
¼ teaspoon salt
1 ½ teaspoon vanilla

Melt the squares of chocolate and butter over a double boiler or by placing a glass bowl on top of a pan with boiling water. Cool Slightly. Add the chocolate mixture to the other ingredients and mix until smooth and spreading consistency.

Thanksgiving Day Scalloped Corn

Elise Lowrey Bell

1 can corn, drained
2 eggs
½ green bell pepper, finely chopped
1/8 red bell pepper, finely chopped
2 Tablespoons flour
½ cup onion
¼ cup breadcrumbs slightly browned in butter
2 cups milk
Salt and pepper to taste
5 tablespoons Butter

Sauté onions and peppers in butter until onions are translucent. In separate saucepan, melt butter and stir in flour. Cook for 1 minute and stir in milk. Cook, stirring continuously until milk thickens. Remove from heat. Pour onion mixture and corn into white sauce. Beat eggs in a bowl and stir into corn milk mixture. Pour into a buttered casserole dish. Sprinkle breadcrumbs on top. Bake in a 350° oven for 45 to 60 minutes (insert a knife and if mixture doesn't stick, it's done)



Chex Party Mix

Elise Bell Lowrey

½ stick butter
1 ¼ teaspoon seasoned salt
4 ½ teaspoon Worcestershire sauce
2 ⅔ cup Corn Chex
2 ⅔ cup Rice Chex
2 ⅔ cup Wheat Chex
1 cup salted mixed nuts
1 cup pretzel sticks

250° Oven

In an open, large roasting pan, melt butter in oven. Remove. Stir seasoned salt, garlic and Worcestershire sauce. Gradually add the cereals, nuts and pretzels. Bake 1 hour, stir mixture every 15 minutes. Pour out on paper towel to cool. This makes great Christmas gifts for the office.



Homemade Rolls

Elise Lowrey Bell

2 cups scalded milk
2 Tablespoons sugar
4 – 8 Tablespoons butter

Cool to Lukewarm. Then add:

2 eggs
1 ½ to 2 teaspoon salt
1 cake of fresh yeast **or** 1½ package of dry yeast, dissolved in 2 Tablespoons lukewarm water.
Beat 3minutes in mixer.

Then add:

7 cups flour

Mix all together and knead for about 10 minutes. Make a big ball and place in a greased bowl. Butter top of ball and cover bowl with a towel. Place in a room that is warm, not cold, for at least 1 ½ hours. Punch down and knead again. Cover and let it rise again. Take out ¼ of dough and roll out on a floured surface, to between ½ and ¾ inch thickness. Cut in triangle shapes and place in a buttered pan. Cover pan with towel and let rise until double in size. Continue rolling, cutting and allowing to rise.

Bake 375° for about 15 minutes or until lightly browned.

Date Loaf Candy

Elise Lowrey Bell

2 ½ cups sugar
1 cup milk
2 Tablespoons butter
1 box chopped dates
1 cup chopped nuts

Cook sugar, milk and butter until it forms a soft ball* Add dates. Cook until it leaves sides of pan and follows a spoon while stirring. Remove from stove. Add nuts. Beat until cool or until it begins to lose the shiny gloss. Wet a clean dish towel and spread mixture on the wet towel. Form a log shape with about a 2-inch diameter and roll up in towel. When cool, slice into wheels about ¼ inch thick and store in a closed container.

*Soft-ball stage refers to a specific temperature range when cooking sugar candies. It occurs at 235-245 degrees. This stage can be determined by dropping a spoonful of hot syrup into a bowl of very cold water. In the water, use your fingers to gather the cooled syrup into a ball. If it has reached soft-ball stage, the syrup easily forms a ball while in the cold water, but flattens once removed from the water.

RECIPES FROM THE FAMILY OF **DONNA BELL CLAUSS and DAVID OTIS CLAUSS**

CHILDREN:

Rokeya Elise Clauss Jaramillo

Shannez Elizabeth Clauss Weare

Joshua David Clauss

Jeremy Francesco Clauss

Jordan Zacharias Clauss

SooJee Annah Clauss

Overnight Layered Green Salad

Donna Bell Clauss

1 medium fat lettuce
½ to ¾ cup of sliced celery
2 - 8-ounce cans sliced, drained, water chestnuts
1 - 10-ounce package baby frozen peas
1 bunch green onions chopped
Mayonnaise
½ to ¾ cup grated Parmesan cheese
1½ teaspoon seasoned salt
½ teaspoon garlic powder
1-pound crisp bacon (Crumble)
4 hard-boiled eggs chopped
2 to 3 sliced wedged tomatoes
2 teaspoons of sugar

In a tall salad glass bowl make a layer of shredded lettuce. Top with a layer each of: green scallions, celery, water chestnuts and frozen peas. Spread evenly with mayo. Sprinkle with sugar, Parmesan cheese, sea salt and garlic. Cover and refrigerate for several hours or overnight. Crumble bacon and sprinkle over salad. Layer with chopped egg and arrange tomato wedges around salad.

One Minute Chocolate Mousse

Donna Bell Clauss.

(I once saw Rachel Ray prepare this recipe and it has since been a family holiday favorite)

$\frac{3}{4}$ cup of milk

1 egg add after choco chips are in blender while it is still going, then add milk

2 tablespoons of sugar

1 pinch of salt

1 cup chocolate chips

Liquor or rum

Whipped cream to garnish

Bring milk to boil and take off stove. Place chocolate chips in a blender. Add sugar and salt and chop up gradually. Pour in milk and put in ramekins, or small chocolate hollow cups. Cover with plastic wrap. And refrigerate.

Chicken in Wine Sauce

Donna Bell Clauss

4 large, skinless, boneless, chicken breasts
4 tablespoons butter melted plus more for casserole
Kosher salt and freshly ground black pepper
6 ounces or about eight slices of Swiss cheese
One 10¾ ounce can of condensed cream of chicken soup
¼ cup white wine
1 cup herb flavored stuffing mix crushed

Preheat the oven to 350°

Add chicken to a buttered casserole dish. Season dish with salt and pepper. Layer the cheese slices on top.

In a medium bowl, add the soup to the wine. Season with salt and pepper and pour over the cheese. Sprinkle stuffing mix on top and drizzled melted butter. Bake for 45 minutes. Remove from the oven and serve.

Basmati rice or buttered noodles are a great side dish.

Christmas Caramels

Donna Bell Clauss

1 cup granulated sugar
½ cup light brown sugar firmly packed
½ cup heavy cream
½ cup light corn syrup
1 cup milk
¼ cup butter or margarine
1 teaspoon vanilla extract

Line a 9x5x3 inch loaf pan with foil. Lightly butter foil or spray foil with butter or oil. In a medium saucepan combine all ingredients except vanilla. Cook, stirring over low heat until sugars are dissolved. Cook uncovered and stirring occasionally to 248 F on candy thermometer or until a little drop in cold water, forms a firm ball. Remove from heat and stir in vanilla. Turn into prepared pan. Let cool. With a sharp knife cut into 36 pieces. Wrap each individually in waxed paper.

Social Worker Cake

Donna Bell Clauss

(Over the years, I was served this cake by many prospective adoptive families during the home study process, hence the name Social Worker Cake)

½ cups of chopped pecans

One 18½ oz. package of yellow cake mix

One 3¾ ounce package of vanilla instant pudding and pie filling mix

½ cup light rum

½ cup water

½ cup salad oil

Four eggs

Grease and flour a 10-inch tube pan or a Bundt pan. Sprinkle chopped pecans over bottom. Combine cake mix, pudding mix, rum, water, salad oil and eggs. Beat exactly 2 minutes at medium speed of an electric mixer.

Pour batter into 10-inch pan and bake at 325° for 50 to 60 minutes. Pour hot rum glaze over hot cake. The glaze will allow the cake to settle. Allow the cake to cool in the pan 30 minutes before turning it out

Hot rum glaze

1 cup sugar

½ cup butter or margarine

¼ cup light rum

¼ cup water

Combine all ingredients. Boil 2 to 3 minutes.



Savory Cheese Pie

Donna Bell Clauss

1 Cup Ritz Crackers
¼ cup butter
6 Slices bacon, ham or sausage
8 oz. Swiss Cheese
1 Teaspoon salt
1 chopped onion
1-pint sour cream
2 slightly beaten eggs
½ cup shredded cheddar cheese
1 teaspoon pepper
½ cup sliced mushroom

CRUST

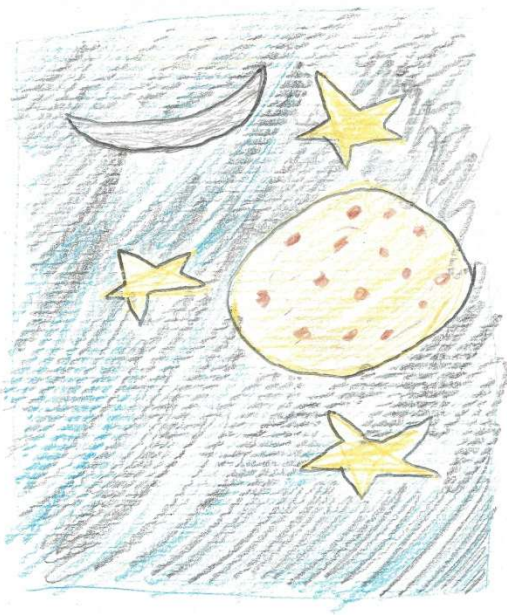
Crush 1 and 1/3 rows of Ritz crackers. Pour ¼ cup melted butter into crackers in a quiche dish or deep-dish pie dish. Form crust sides and bottom.

FILLING

Sauté onions, mushrooms and bacon (or Sausage or ham) together. In a separate bowl, whisk eggs together and then whisk in sour cream. Finely cube and dice the Swiss cheese and then put into egg mixture. When onions have caramelized and the bacon has cooked, pour mixture into pie crust. Top with the sour cream mixture and sprinkle the shredded Cheddar cheese over the top.

Bake at 375° for about 35 minutes. Insert knife into center to check for doneness. Allow to cool before cutting. This is wonderful served with a fresh salad with vinaigrette dressing.





By Isabella Jaramillo

RECIPES FROM THE FAMILY OF
ROKEYA ELISE CLAUSS JARAMILLO and RAYMOND JARAMILLO

CHILDREN

Isabella Elise Jaramillo

Key Lime Pie

Rokeya Clauss Jaramillo

6 regular limes or about 10 Key limes
1 tablespoon of Lime zest (grate the outside of 3 Key Limes or 2 regular limes)
½ cup lime juice
½ inch strips of lime rind
1 can sweetened condensed milk (Eagle Brand)
4 egg yolks

Crust

6 tablespoons melted butter
1 ½ cups ground, or crushed graham crackers
1 ½ Tablespoons sugar

TOPPING

1 pint of whipping cream
2 Tablespoons sugar

Prepare the crust by melting butter. Pour the butter over crushed graham crackers and 1 ½ Tablespoons sugar. Put mixture in either a spring release pan or a pie dish and form crust. Set aside.

Beat together the lime juice, can of sweetened condensed milk, egg yolks, sugar and zest. Reserve the whipped cream and lime strips. Pour mixture over the pie crust. Bake at 325° for about 15 to 17 minutes. Allow to cool.

Whip the cream with 2 Tablespoons sugar until it becomes slightly stiff. Pour the whipped cream over the cooled pie and top with twists of the lime rind strips as a decorative touch.



Surprising Broccolini Salad

Submitted by Raymond Jaramillo

(This is one my favorite recipes that my mother-in-law, Donna Clauss, makes)

3 cups broccoli flowerets or broccolini heads
6 slices of crisp bacon crumbled
1 cup finely chopped onion
½ cup shredded cheese

Dressing

1 cup mayonnaise
2 tablespoons white vinegar
¼ cup sugar

Cut flowerets of broccoli or top parts of broccolini. Discard stocks. Toss together broccoli flowers, bacon, onion and cheese in a small bowl. Combine dressing ingredients and mix well. Pour dressing over salad and toss thoroughly. Cover and refrigerate until ready to serve.

Molten Chocolate Cake

Isabella Jaramillo.

This is my favorite thing to make for my mommy's birthday

4 squares of Baker's Semisweet baking chocolate melted over double boiler
½ cup butter, melted
1 cup powdered sugar
2 eggs, beaten
2 egg yolks, beaten
6 tablespoons of flour

Preheat oven to 425°. Butter, & flour, ¾ cup size ramekins and place on baking sheet.

Pour melted chocolate and butter into powdered sugar and flour mixture. Stir slightly. Add beaten eggs and stir in without over mixing.

Bake 13 to 14 minutes or until sides are firm but centers soft. Remove from oven. Let stand one minute. Carefully run small knife around cakes to loosen. Turn out onto individual dessert plates. You may put whipped cream on top for added presentation.



Isabella's Luna Muna Cookies

Isabella Clauss Jaramillo

(These are my favorite cookies to make every year with my Grammie, Donna Clauss and we always make them at the first harvest moon.)

1 cup of butter
1½ cups sugar
2 large eggs
2¾ cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon of salt
3 tablespoons of sugar
3 tablespoons of cinnamon

Preheat oven to 350°F

Mix butter, 1½ cup sugar and eggs thoroughly in a large bowl. Combine flour and cream of tartar, baking soda and salt in a separate bowl. Blend the dry ingredients into the butter mixture.

Chill dough and a greased cookie sheet for about 10-15 minutes in fridge.

Meanwhile mix 3 tablespoons sugar and 3 teaspoons cinnamon in a small bowl.

Roll cookie dough into 1-inch balls and roll into the sugar and cinnamon mixture. Place on a chilled, ungreased, cookie sheet and bake 10 minutes or until lightly browned at the edges. Remove from pan to cool on a rack immediately.

How to Make Spaghetti

By Isabella Jaramillo

Are you wanting to make an easy, amazingly delicious meal for your friends and family? Well, here it is; a recipe for classic spaghetti which is truly delightful to eat. Just follow these easy steps using these ingredients and voila you have a scrumptious dinner!

Materials & Ingredients

2 pans: 1 large & 1 medium
One Large pot
1 package of ground beef
Bertoli Spaghetti Sauce
Spaghetti noodles
Parsley
Parmesan
Breadcrumbs
Knife
Wooden spoon
Big metal bowl
Cookie sheet or two
Olive oil
Strainer
Dinner bowls
Tongs

Preparation

Get the medium pan and put that on one burner and turn the heat to low. Open the Bertoli Jar and pour the contents into the pan. Stir the Bertoli with a wooden spoon.

Next put the ground beef in the bowl with the parmesan and breadcrumbs. Then chop the parsley and add it to the mixture. Mix the ground beef mixture with your hands but not too much. Count to 15 when you mix it. When you are done mixing it take a little scoop of it in your hand and roll it into a one-inch ball and place the meatball on the cookie sheet. Keep repeating until the beef mixture is gone. Be sure to wash your hands after handling raw meat.

Then drizzle some olive oil in the large pan and turn the burner on high. Place the pan on the burner. Next take each meat ball and gently place them with a little space in the pan. Flip the meatball occasionally until they are fully cooked. When the meatballs are done, put them in the pan with the Bertoli sauce.

Now for the Pasta! Fill the large pot with water and put on one of the burners. Turn the heat to medium and wait till the water is boiling. When the water is boiling, carefully drop the noodles into the boiling water. In about 10 minutes when the noodles are limp and flexible, take the strainer and pour the noodles and water in the strainer. Make sure you don't lose any noodles down the sink. Then get your tongs and put some noodles in one of the dinner bowls along with sauce and meatballs. Now viola you have your excellent meal you have been waiting for! Now you family and friends sit at the dining room table waiting anxiously for their wonderful meal to arrive. Then the aroma of the spaghetti wafts into the room as you carry in the bowl of culinary goodness. Your family and friends stare at the bowl with longing eyes as their mouths start to water. Finally, the moment has arrived when everyone digs into the scrumptious meal and before you know it your spaghetti is gone.

RECIPES FROM THE FAMILY OF

**SHANNEZ ELIZABETH CLAUSS WEARE and Dr.
JOHN WEARE III**

Crock Pot Pulled Pork

Shannez Clauss Weare

5-pound pork butt or shoulder roast
Salt and pepper to taste
1 - 14 ounce can of beef broth
¼ cup of brewed coffee

Cut roast in half. Rub each half with salt and pepper and placed in the slow cooker. Pour beef broth and coffee over the meat.

Turn the slow cooker to low and cover. Cook for 6 to 8 hours or until the roast is fork tender.

This is delicious if served either with BBQ sauce or with a bag of diced slaw/cabbage dressed with rice wine vinegar, salt and pepper, or with a ranch buttermilk dressing.



Honey Mustard Chicken

Shannez Clauss Weare

(When we were growing up, our parents always made us cook one meal for the family each week and this is the one I always made)

½ cup Miracle Whip
1 Tablespoon Honey
2 Tablespoons Dijon Mustard
4 Boneless, skinless chicken breasts

You may grill this on BQ or broil in oven

Stir the salad dressing, mustard, and honey together. Place chicken in a pan with a rack and broil for about 8 minutes, watching carefully. Take out of oven, flip over, and brush more sauce on backside. Return to oven to broil for about 5 more minutes. Remove from oven, and check the temperature of the chicken with a thermometer for an internal temperature of 165°.

Gourmet Pork Chops

Joshua Clauss

(This is the only dish Joshua was willing to cook for the family)

4 to 6 pork chops
1 can of golden mushroom soup
1 cup Marsala wine
Salt
Pepper
1 sliced onion

Bake 350° for about 35 minutes

Salt and pepper pork chops. Sauté pork chops and onion until onion is caramelized. Remove both to a casserole dish. Heat mushroom soup and Marsala wine until well blended. Pour over pork chops and bake for about 35 minutes.

These are delicious served with mashed potatoes.

RECIPES FROM THE FAMILY OF

**JEREMY FRANCESCO CLAUSS AND JEANNIE
CLAUSS**

CHILDREN:

Avrian

Anya Marie

Favorite Peanut Butter Cookies

Jeremy Clauss.

(I learned this recipe from my Nana, Elise Lowrey Bell.

We would make these together on weekends that I went to spend the night with her)

1 cup butter or Crisco
1 cup brown sugar
1 cup white sugar
1 cup peanut butter
Two eggs, beaten
2½ cups flour
2 scant teaspoons baking powder
Salt
Vanilla

Cream the butter, sugar and peanut butter. Add the beaten eggs. Mix the flour with baking powder and salt. Add the vanilla and roll into 1-inch balls. Press with a fork.

Bake in oven at 325° for about 10 minutes.

Ribblies

Jeremy Clauss

(This is my favorite recipe from my Nana, Elise Lowrey Bell, who learned this recipe from her Great Grandmother, Marie Barbara Stöcker)

Prepare one batch of cornbread. You may use your own favorite recipe, one from the box or my personal favorite, (which is listed below). Ribblies are best made for breakfast from day old or leftover cornbread.

Melt ½ stick of butter. Crumble left over corn bread into pan. Stir the mixture until warm and golden. Pour out into plate and sprinkle sugar over the top.

Best Honey Cornbread

- ⅔ cup sugar
- 1/4 cup butter, softened
- 4 eggs
- ½ cup honey
- 1 ⅓ cups milk
- 2 ⅓ cups flour
- 1 ½ Tablespoon baking powder
- ½ cup corn meal
- 1 teaspoon salt

Preheat oven to 400 degrees. Cream the sugar and butter. Add in eggs, honey and milk and mix well.

Mix together flour, baking powder, corn meal and salt. Mix dry ingredients with wet ingredients carefully. Do not over mix. Batter will be lumpy.

Pour batter in greased 11×14-inch baking pan. Bake for 35 minutes or until golden brown.

My Best Salsa

Jeremy Clauss

1 large can of whole tomatoes
3 cloves of minced, or garlic pressed, garlic
¼ bunch Cilantro leafs
2 green scallions, chopped
10 yellow hot chilies
Salt to taste
1 Tablespoon sugar

Coarsely chop Cilantro, scallions and yellow hot chilies. Place in a food processor with garlic, salt, and sugar. Give a few short pulses. Pour large can of tomatoes in and give a few more pulses. Do not pulse too much. This should be a thick salsa. Adjust your salt to taste.

Serve with fresh nachos or corn tortilla chips.

Clauss Kid's Winter Wild Rice Soup

Submitted by Jordan Clauss

(This is my favorite winter soup that my mom, Donna Bell Clauss, made for us in the winter)

6 tablespoons butter
1 tablespoon onion
½ cup flour
3 cups chicken broth
2 cups **cooked** wild rice (cook ahead your brand of choice)
½ cup minced ham
½ cup grated carrots
½ teaspoons salt
1 cup half and half
2 tablespoons chopped parsley
Salt to taste
Four cloves minced garlic
½ cup toasted slivered or sliced almonds (optional)

Melt butter and sauté onion and then add minced garlic. Blend in flour, brown briefly. Add broth. Bring to gentle boil and cook one minute. Stir in rice, ham, carrots, almonds and the salt. Simmer for five minutes. Stir in cream. This soup is best if left to steep to develop flavor.

Heat before serving and garnish with parsley.

Vegetable Casserole

Jordan Clauss

(This was my favorite comfort food growing up and the recipe I made for the family on my day to cook for the family each week)

1 pound ground beef
1 finely chopped onion
1 bag frozen mixed vegetables
1 small jar of can Prego Spaghetti sauce
1 can of biscuits
1 cup shredded Longhorn or cheddar cheese.
Salt
Pepper

Bake at 350° for 30 – 35 minutes.

Sauté the meat and the onion together. Drain any excess oil from meat. Stir in mixed vegetables and Prego. Season the meat to taste with salt and pepper.

Turn out into a 9 x 13” pan or a casserole dish. Top with shredded cheese. Place in oven for 10 minutes. Remove and place the biscuits on top. Bake until biscuits are done (a total baking time of about 30- 35 minutes)

Fail Proof Sugar Cookies

SooJee Clauss

1 pound butter
2 cups powdered sugar
1 egg
1 teaspoon salt
1 teaspoon vanilla
4 cups flour

Cream butter and powdered sugar. Add egg and mix well. Add salt, vanilla and flour. Form a few discs, cover with plastic wrap and refrigerate for at least 30 minutes. Roll dough on floured board to $\frac{1}{4}$ inch thickness. Cut with the cookie cutters of your choice.

Bake at 350 degrees for 8 to 10 minutes until slightly golden. Cool on a rack and decorate as desired.

I love to ice and decorate.

Boston Clam Chowder

Donna Clauss

(This was submitted by SooJee Clauss. This is my favorite family comfort food. My mom always made this along with homemade bread during the cold winter.)

1 large can clams
½ pound bacon
1 chopped yellow onion
1 can of corn, drained
2 shredded carrots
½ lb. sliced mushrooms
3 diced potatoes
1 quart half and half
Salt and Pepper to taste
1 bottle clam juice

Roux

2 Tablespoons butter
3 to 4 tablespoons flour

Sauté the chopped onion, mushrooms and bacon together until the bacon is cooked softly and onions have caramelized. Add grated carrot and cook for an additional 2 minutes. Add clams, half and half, potatoes corn and seasoning. Allow to come to near boil and then turn heat off and cover with a lid. I allow mixture to steep until potatoes have softened. You may need to turn heat back on and gently simmer. Just before serving, I make the roux and then turn the soup back on and add the roux. Cook on medium low until soup is thickened.

Preparing Roux

Melt butter and sprinkle flour over the melted butter. Stir with whisk and allow flour to cook about a minute. Then add to soup mixture.

RECIPES FROM THE FAMILY OF
BARBARA BELL OLESON and GARY OLESON

Children

Meghan Jessica Oleson Schleyer

Benjamin Oleson

Chocolate Chip Cookies

Barbara Bell Oleson

1½ cups sifted flour
¼ teaspoon soda
½ teaspoon salt
½ cup shortening
¼ cup brown sugar
½ cup sugar
1 egg, beaten
1 teaspoon vanilla
1 package chocolate chips (8 oz)
½ cup chopped walnuts

Sift flour, soda, and salt together. Cream the shortening and sugars together. Add egg and vanilla. Blend thoroughly. Add sifted ingredients. Cut in chocolate chips and nuts. Drop from teaspoon onto greased cookie sheet.

Bake at 350° for 10 minutes.

Gringolada Enchilada's

Barbara Bell Oleson

1 pound ground beef
2 regular cans tomato sauce
1 can of Las Palmas Enchilada Sauce
1 package Italian Spaghetti Sauce Mix (like Lowrys)
1 chopped onion
1 small package corn tortillas
Sliced Velveta cheese or Longhorn Cheese
Salt
Pepper

Cook meat and onions. Drain oil off meat. Salt and pepper the meat to taste. Combine 1 can of tomato sauce with Italian spaghetti mix. Add to meat. Allow to simmer.
Blend together the other can of tomato sauce with the Las Palmas Enchilada sauce. Coat the bottom of a 13 x 9" pan with the combined tomato/enchilada sauce. Heat some oil in a pan. Hold one tortilla at a time with tongs and briefly dunk the tortilla and pull out quickly. Stuff each tortilla with the meat mixture and a slice of cheese and roll up. Line up in the coated pan. When all tortillas have been made, pour remaining tomato for 20-25 minutes.

Christmas Fudge

Meghan Bell Oleson Schleyer

3 cups sugar

$\frac{3}{4}$ cup butter

$\frac{3}{4}$ cup evaporated milk (1 small can)

12 oz package semi-sweet chocolate pieces (high quality chocolate!!)

1- 7 oz jar marshmallow cream

1 teaspoon vanilla

Combine sugar, butter, milk in saucepan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly. Remove from heat. Stir in chocolate pieces. Add marshmallow cream and vanilla. Beat until well blended. Pour into greased 13 x 9" pan. Let cool at room temperature.

Makes ~3lbs.

Medium Saucepan

3 min 50 sec minutes at rolling boil

Meg's Green Chili Stew*

Meghan Jessica Oleson Schleyer

2 lbs. pork chorizo, ground
3 diced potatoes
1-2 chopped onions
1-2 baggies fresh roasted green chili, chopped
1 can diced or crushed tomato (fresh is better)
3-4 cloves garlic, minced
broth/water to cover

Spices to taste:

salt
white pepper
cumin
Mexican oregano

In large pot brown chorizo, sauté onions & garlic, can add green chili here too, esp. if frozen. Once meat is browned, add tomato and potato. Pour in approx. 2 quarts of broth (chicken, veggie, whatever you have/like) & water until all ingredients are covered or pot is filled 2-3 inches from top. You can use all broth or all water, depending on preference. Spice to taste. This makes a lot.

*All ingredients are approximate! Throw in however much looks right. If it's too spicy add more potato, not spicy enough add more chili, too acidic add a little sugar, etc. Enjoy!!

RECIPES FROM THE FAMILY OF

Mary Ann Lowrey Hall (Nan) and Pat Hall

CHILDREN:

Patricia Dawn Hall Sherrill (Trish)

Wendy Hall Chaney

7- Up Pound Cake

Mary Ann Lowrey Hall (Nan)

(Elise, Donna, and Barbara loved this dish, which they were frequently served when visiting)

¼ cup Crisco
2 sticks margarine
3 cups sugar
5 eggs added at one time.
1 teaspoon vanilla extract
1 teaspoon lemon extract
3 cups flour, alternately added with 7-up
10 ounces of 7-Up

Beat well. Bake in greased and floured Bundt pan at 325° for 1¼ hours or until toothpick comes out clean.

Cool 10 minutes before removing from the pan.

We love this served with fresh strawberries and whipped cream.

Mom's Chicken and Rice Casserole

Mary Ann Lowrey Hall (Nan)

(my family considers is this one of their favorite comfort foods.

Trish Sherill)

- 1 package uncle Ben's wild rice mixed and seasoning
- 1 ½ pounds chicken pieces or boneless chicken breast
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 soup can water
- 1 soup can of milk

Mixed together rice mix seasoning mix soup and milk topped with chicken and sprinkle with salt pepper they covered at 275 for 2½ to 3 hours.

Fruit Cake

Mary Ann Lowrey Hall (Nan)

1 Lb. nuts (pecans or walnuts, chopped)
1 lb. brown sugar
1 lb. butter
½ lb candied cherries
½ lb candied pineapple
6 eggs
2 tsp. baking powder
2 oz. lemon extract

Mix all together until blended. Bake at 275° for 2 hours

Preference for some, is to wrap in a gauze which has been soaked in rum or brandy and sealed inside a large plastic zip lock bag.



RECIPES FROM THE FAMILY OF

**PATRICIA HALL SHERRILL and STEPHEN
SHERRILL**

CHILDREN:

Melissa Sherrill Levy

Scott Sherrill

Traci Sherrill Beauchamp

TOFFEE BARS

Trish Hall Sherrill

1 cup milk or margarine softened butter gives a better taste
1 cup package brown sugar
1 egg yolk
1 teaspoon vanilla
2 cups all-purpose flour
¼ teaspoon salt
6 regular size Hershey candy bars
½ cup chopped nuts if desired

Preheat oven to 350°

Spray on Pam or grease a 13"x9" pan.

Mix thoroughly the butter, sugar, eggs, yogurt, and vanilla. Blend in flour and salt.
Press this into the bottom of the pan. Bake 25 to 30 minutes or until very lightly browned.
(crust will be soft to the touch)

Remove from the oven and immediately top with the candy bars. Spread over the crust evenly
Sprinkle with nuts (if using them)

Cut into bars make 24 bars.

Strawberry Pretzel Salad

Trish Hall Sherill

CRUST

2 cups coarsely ground pretzels
¼ cup sugar
1½ sticks margarine, melted

Mix pretzels, ¼ cup sugar, and margarine. Bake 10 minutes at 350° in 9 x13" dish.

TOPPING

1 8-ounce package cream cheese
1 cup sugar
1 ½ cup Cool Whip
6 ounces strawberry Jell-O
1 large (15½ ounce) can crushed pineapple and drained. Save juice
2 (10 ounce) boxes frozen strawberries drained. Save juice

Mix cream cheese, 1 cup sugar and fold in cool whip. Spread over cooled crumbs.

Dissolve Jell-O in pineapple and strawberry juice. Add enough water to make 2 cups of liquid. Heat. Put in refrigerator and chill until thick and syrupy. Add fruit. Spread over top of cream cheese mixture. Chill cut into squares to serve.

Fresh Spinach Salad

Trish Hall Sherrill

4 tablespoons butter
1 Pkg Ramen Noodles, Crushed
1 cup chopped pecans, optional
1 bunch broccoli flowerets, finely chopped
1 bunch green onions, chopped.
1 large bag fresh spinach

Toast butter, noodles and pecans. Put all the other ingredients together in large bowl. Mix in cooled noodles and pecans.

Just before serving, mix and shake in a jar the dressing:

1 cup oil
½ cup sugar
½ cup red wine vinegar
1 teaspoon soy sauce
¼ teaspoon pepper

Pour over salad.

This recipe was given to me by a good friend Beth Huffaker. Whenever I take it to our church, there is never any left.

Crock Pot Steak

Trish Hall Sherrill

2 pounds round steak cut into 1 x 2" pieces dredged in season flour and browned in oil.

1 can beef consommé

1 can sliced mushrooms

½ cup chopped onions

½ cup butter

1 teaspoon Worcestershire sauce

Salt and pepper to taste

Combine in crock pot. Cook on low or medium 6 to 8 hours.

Serve with rice, mashed potatoes, or noodles.

Breakfast Casserole

Trish Hall Sherrill

1 pound package ground sausage browned drained
3 sliced bread cubes
1 teaspoon salt six eggs beaten
1 cup milk
2 cups shredded cheese
Dash or two of Tabasco hot sauce

Mix all together and bake at 350° for 45 minutes in a 9 x13 casserole dish.

Cajun Beans and Rice

Trish Hall Sherrill

1 lb. pinto, kidney or pink beans with water to cover.
¼ lb. salt pork or bacon diced.
1 cup chopped onions
½ cup bell pepper chopped or green chili (I use both)
1 clove garlic crushed
¼ tsp oregano
¼ tsp. thyme
1 tsp. salt
1 can (8 oz) tomato sauce.

Combine ingredients and cook slow until almost done. (In a crock pot, this could be 7 hours on high)

About an hour before beans are done add:

½ lb. well-seasoned crumbled pork sausage,
½ cup green onions sliced with tops.

Cook until beans and sausage are tender.
Add boiling water if beans become dry while cooking.

(Serve beans with mounds of fluffy rice).

RECIPES FROM THE FAMILY OF

MELISSA SHERRILL AND ANDY LEVY

CHILDREN:

Sharon

Meredith

Chelsea



Crescent Roll Cake

Melissa Levy

2 cans Pillsbury crescent rolls
2 - 8oz packages cream cheese
1 cup sugar
1 teaspoon vanilla
1 egg, separated

GLAZE

1 cup powdered sugar
1 tsp vanilla
1 to 2 TBSP milk

Preheat oven to 350 degrees.

Unroll 1 can of rolls into the bottom of a greased 13 x 9 x 2 baking pan. Using a mixer, mix cream cheese, sugar, vanilla and egg yolk until creamy. Spread this over the crescent rolls in the pan. Unroll remaining can of rolls over the top of the cream cheese mixture. Beat egg white until foamy. Brush top of cake with the beaten egg white. Bake at 350 degrees for 30 minutes. In a small bowl, combine the powdered sugar and vanilla. Add 1 TBSP of milk and judge the consistency. If needed, add another TBSP of milk until the glaze is at a desired consistency. Cool the cake slightly and glaze.

Chicken Enchilada Sopa

Melissa Levy

(This is a variation of a recipe given to us by Grandmother Lowrey many years ago)

- 1 - 12 oz. cups of diced chicken
- 3 cups chicken broth (save either the broth that you cook the chicken in or use diluted canned broth)
- 1 can cream of chicken soup
- 12 corn tortillas, cut in fourths
- 1 - 4oz. can green chilies, diced
- 1 small carton (8oz.) sour cream
- 2 cups of grated Monterrey Jack cheese

Combine broth, soup, sour cream and green chilies. Place a layer of tortilla pieces in a greased 9x13 pan. Layer chicken and soup mixture over tortillas. Repeat with another layer and top with the grated cheese.

Bake at 350 degrees for 40 minutes, or until hot.



By Sharon Levy

Chicken Spaghetti

Melissa Levy

1 -12 Oz. package thin spaghetti
4 chicken breasts
2 cups chicken broth
½ onion hopped
1 can cream of mushroom soup
1 cup milk
1 1lb pkg of Velveeta cheese cut in cubes
1 cup cheddar cheese
1 small jar pimientos

Boil the chicken until tender. Sauté the onion in 1 Tablespoon of butter. Add ½ tsp. salt and ¼ tsp. of pepper, combine this with the soup, milk, broth, pimientos, Velveeta and chicken that has been cut in bite size pieces.

Boil spaghetti, drain and add to chicken and soup mixture. Pour into large baking dish and top with grated cheese. Bake at 350 degrees until bubbly.

* This is better if you make it a day before baking. It also freezes well and can be baked after freezing.

Crockpot Roast Sticky Chicken

Melissa Sherrill Levy

- 4 teaspoons salt
- 2 teaspoons paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon thyme
- 1 teaspoon white pepper
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- 1 large roasting chicken
- 1 cup chopped onion

In a small bowl, thoroughly combine all the spices. Remove giblets from chicken. Clean the cavity well and pat the chicken dry with paper towels. Rub the spice mixture all over the chicken; both inside and out, making sure it is evenly distributed down deep into the skin. Place the chicken in a sealed plastic bag. Seal and refrigerate overnight.

When ready to cook the chicken, put the chopped onions into the cavity. Put the chicken into the crock pot and do not add any liquid. As the cooking process goes on, it will produce its own juices. Cook on low for 8 - 10 hours and it will be falling off the bone tender.

Melissa's Monkey Bread

Melissa Sherrill Levy

20 frozen Rhode's dinner rolls
1 cup of white sugar
2 tablespoons of cinnamon
1 cup brown sugar
½ cup chopped to walnuts or pecans
½ cup raisins
½ cup margarine

Grease a 10-inch oven proof bowl, or Bundt cake pan. Place frozen rolls into pan. Mix together sugar, cinnamon, brown sugar, nuts and raisins in a bowl. Sprinkle sugar mixture over the frozen rolls. Pour melted butter over the rolls. Cover the Bundt pan with a clean damp dish towel and leave overnight at room temperature. In the morning, pre-heat oven to 350°F. Bake rolls for 25 minutes until golden brown. Turn rolls onto a serving plate and serve warm.

Crusty Potato Casserole

Scott Sherrill

32-ounce package frozen hash browns
1 can cream of celery soup
1 cup chicken broth
½ cup melted butter
2 teaspoons of minced onions
1 cup grated cheddar cheese

Mix altogether and place in a 9 x13" greased casserole dish.

Top with ¼ cup of crushed Ritz crackers mixed with ¼ cup melted butter.

Bake at 350 for one hour or until hot and bubbly.

Kentucky Derby Pie

Scott Sherrill

4 eggs
1 cup sugar
1 cup Karo Syrup
1 teaspoon vanilla
1 cup pecans
1 cup semi-sweet chocolate chips
3 Tablespoons melted butter
½ jigger Jack Daniels bourbon
Unbaked 9-inch pie shell

Beat eggs with a fork. Combine sugar, syrup, vanilla, Jack Daniels, and butter.
Stir eggs into this mixture. Place pecans and chocolate chips in the bottom of the pie shell.

Pour syrup mixture over the pecans and chips.

Bake at 350° for 50 minutes or until set.
This is a really good served warm with a scoop of vanilla ice cream.

RECIPES FROM THE FAMILY OF

TRACI LYNN SHERRILL BEAUCHAMP and
TONY BEAUCHAMP

CHILDREN:

Wyatt

Grady

Cheesy Crab Tarts

Traci Lynn Sherrill Beauchamp

32 wonton wrappers
8 oz cream cheese (softened. I used light with success)
1 cup grated parmesan cheese
1/2 cup heavy whipping cream
1 egg (slightly beaten)
1 tablespoon Dijon mustard
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce
8 oz crabmeat (lump, shell pieces removed see above note)
1/4 cup green onion (minced)
1/4 cup red bell pepper (minced)

1

Preheat oven to 350 degrees. Lightly spray 32 cups of a mini muffin pan with cooking spray. Place center of wonton wrappers in bottom of mini muffin cups, pressing edges of wrappers against sides of pan to form a cup. Spray edges of wonton wrappers with cooking spray.

2

In a medium bowl, combine cream cheese, and next 6 ingredients; beat with an electric mixer at low speed until smooth. Fold in crabmeat, green onion, and red bell pepper. Spoon crab mixture evenly into prepared wonton cups. Bake 20-25 minutes, or until center are set and wonton is lightly browned.

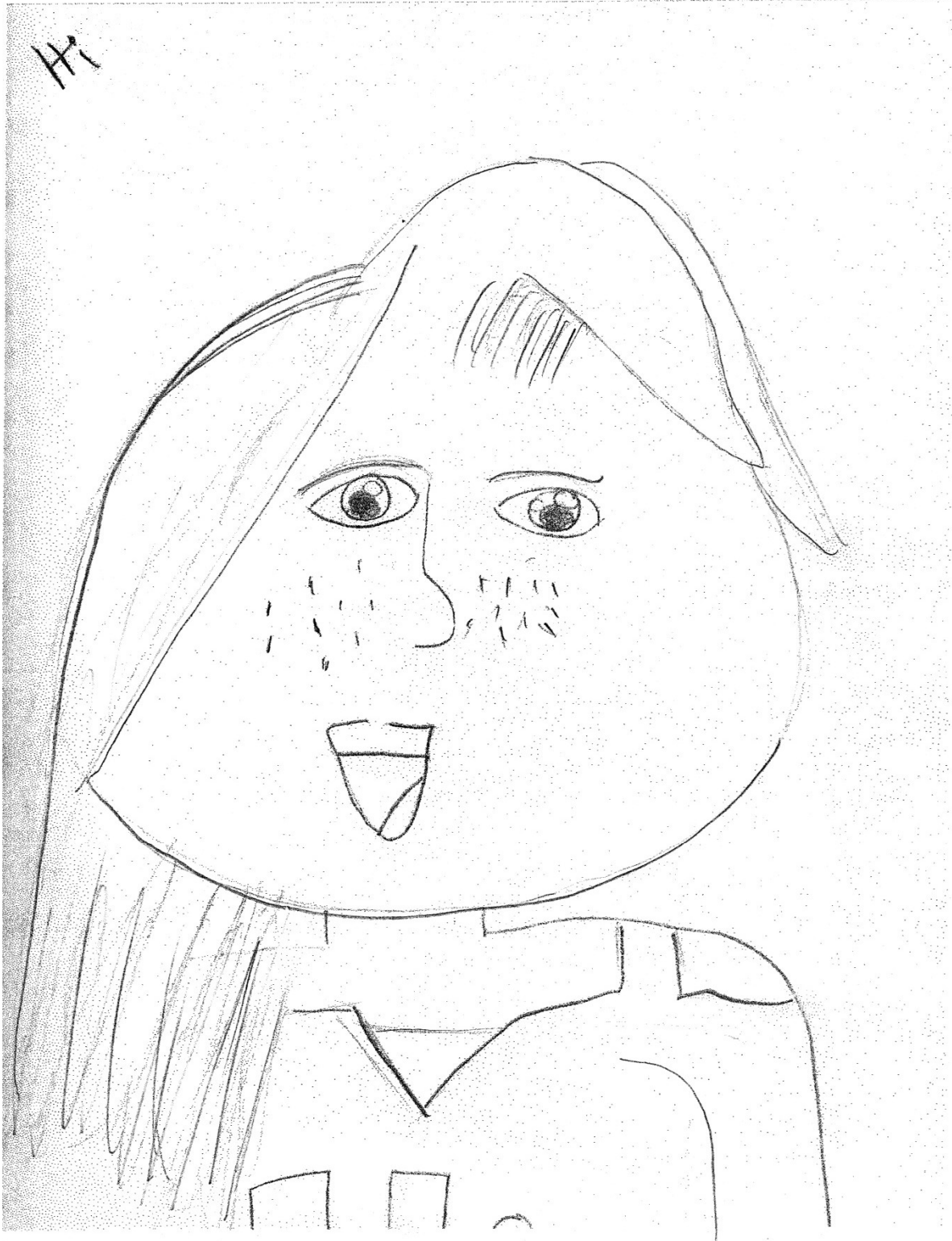
Queso

Traci Lynn Sherrill Beauchamp

2 lb. Velveeta
2 Cans Cream of Chicken
1 Can Evaporated Milk (12 oz)
3 cans chopped green chilies
1 can chopped jalapeños
1 onion finely chopped

Mix together and microwave in two minute intervals until melted.





By Hailey Chaney

RECIPES FROM THE FAMILY OF
WENDY HALL CHANEY and CARL CHANEY

CHILDREN:

Jordan De'Ann Chaney

Hailey Renee Chaney

Cream Cheese Cookies

Wendy Hall Chaney

(I love to bake cookies and one of my favorites is my Mom's cream cheese cookies. She always made them at Christmas time and now I make them for my family. Carl requests them every Christmas.)

1 - 3 oz. package cream cheese
¾ cup butter
1 cup powdered sugar
1 teaspoon vanilla
1 Tablespoon lemon juice and 2 teaspoons lemon rind
2 cups cake flour
1 cup finely chopped pecans

Cream together the cream cheese and butter. Gradually add the powdered sugar and beat thoroughly. Stir in vanilla, lemon juice and rind. Add the cake flour and then stir in the pecans. Chill dough for at least 1 hour. Push small amounts from teaspoon onto ungreased cookie sheet.

Bake at 300 degrees for 20 minutes

While cookies are warm, roll in powdered sugar.

Lasagna

Wendy Hall Chaney

(One of my favorite things to cook is Lasagna. This recipe was given to me by my best friend.)

Brown ½ pound of pork sausage and ½ pound of hamburger.

Add: 1 clove (minced) garlic or more

1 Tablespoon parsley flakes

1 Tablespoon basil leaves

1 teaspoon salt (can omit as this recipe is salty)

16 oz can petite diced tomatoes

3 six-ounce cans tomato paste

Simmer for 20 minutes.

Boil Lasagna noodles until done.

Mix together

2 beaten eggs

3 cups cream style cottage cheese or ricotta cheese

½ teaspoon black pepper

2 Tablespoons parsley flakes

½ cup parmesan cheese

1 teaspoon salt

1½ - 2 pounds shredded or sliced mozzarella cheese.

Layer: noodles, cottage cheese mixture, mozzarella cheese, meat mixture. You will layer this 3 times.

Bake for 25 minutes at 375°. Add layer of cheese, cover with foil and put back in oven for 5 minutes.

Take out and let set for about 10 minutes before cutting. This makes a huge pan of lasagna.



By Jordan Chaney

RECIPES FROM THE FAMILY OF

BESS LOWREY POWELL and BILLY POWELL

CHILDREN

Dennis Powell (Denny)
Joseph William Powell (Joe)
Henry Robert Powell (Hank)

DENNIS AND JACKIE POWELL

CHILDREN:

Mandi Lewelan
Bradie Powell

JOE AND TIFFANY POWELL

CHILDREN:

Hannah Jane Powell
Lauren Elise Powell

HANK POWELL AND DEE ANN LERMA

CHILDREN:

Bailey
Brittany
Nicklas Powell

Salpicon

Bess Lowrey Powell

Beef Flank Steak (skirt steak)

½ onion diced

Boil in salted water until done. After it is cooked, shred meat

Mix

Shredded lettuce

Diced tomato

Diced Mozzarella cheese

Chopped Cilantro

Sprinkle Onion salt, pepper and vinegar to taste.

Combine meat and mix well. Refrigerate so it can be marinated for a couple of hours. Serve cold.

Graham Cracker Pralines

Bess Lowrey Powell

Chop 1½ cups pecans.

Spread on cookie sheet and bake at 350 degrees ten minutes. Remove to a paper towel to cool.

Lightly oil cookie sheet. Separate 24 two-inch graham crackers and lace on the cookie sheet. Set aside.

Mix:

1 cup brown sugar

2 sticks margarine or butter.

Toasted pecans.

Bring to a boil and pour evenly over graham crackers on cookie sheet.

Bake in 350-degree oven 10 minutes. Remove and place on wire rack until cool enough to handle.

When cool remove from cookie sheet and break apart.

Rice and Green Chili Cheese Casserole

Bess Lowrey Powell

1 container (2 cups) chicken broth
1 cup uncooked white rice
1-pint sour cream
1 large can whole green chile peppers (12 count), mild or medium.
1 lb. Monterrey Jack, Cheddar or Pepper Jack cheese.

Boil rice in broth (I usually use some seasoning salt) until tender.

Mix sour cream into rice.

Lightly butter a 1½ qt. covered casserole dish.

Layer some rice mixture, then layer with opened chilies, then layer cubes of cheese.

Repeat until dish is full. I usually put strips of chilies and cheese on top for some color.

Bake at 350° for about 25 minutes until cheese is bubbly.

Spanish Rice

Bess Lowrey Powell

About ¼ cup oil

1 cup uncooked rice.

1 finely diced medium onion

Bell pepper or green chili finely chopped.

1 small can (4 oz) tomato sauce

About ¼ teaspoon cumin.

Salt to taste (take it easy).

About ¼ teaspoon garlic powder.

2 chicken cubes and 1¾ cup water. (You could use chicken base).

Brown the rice in cooking oil. Add onion and bell pepper about mid-way to its browning.

Add rest of ingredients. Steam 30 minutes or until rice is tender.

Rice and Sausage Dressing

Bess Lowrey Powell

Mix

1 lb. sausage
1 cup chopped onion.
1 cup chopped celery
Fry until lightly done.

Add

2 pkgs. Lipton chicken noodle soup.

Mix

1 can cream of mushroom soup.
1 cup raw rice.
1 small can chopped mushrooms
5 cups hot water

Add to the rest of the mixture.

Bake at 350 degrees for 1 hour 15 minutes. Stir occasionally. Makes 15 servings.

Lime Pie

Bess Lowrey Powell

PIE CRUST

1 Carton of crushed Graham crackers for the Crust
½ stick melted butter

Mix butter and Graham Crackers and press into a pie dish.

FILLING

1 medium cool whip
1 medium frozen lime juice
1 can Eagle Brand milk

Beat and put it in crust. Chill for 2 hours.

Lime Salad

Bess Lowrey Powell

1 package lime Jello
1 small can crushed pineapple
1 small can of canned milk
1 small carton cottage cheese
Chopped pecans (optional)

Make Jello using 1 ½ cups water and pour canned milk in while Jello is very hot. Keep stirring. Stir in cottage cheese and pineapple. Pour into flat bowl. While hot, put right in refrigerator. Pecans can be added.



RECIPES FROM THE FAMILY OF

**JOSEPHINE (Phine) LOWREY CAMPODONICO
AND RODOLFO CAMPODONICO**

CHILDREN:

Phyllis Marie Campodonico Bewley

Theresa Jean Campodonico Mirabal (Tess)

Russian Tea Cookies

Josephine Lowrey Campodonico (Phine)

1 cup butter
½ cup powdered sugar
1 teaspoon vanilla
2 ¼ cups flour
¼ teaspoon salt
¾ cup chopped pecans

Mix dough and chill. Roll into ¾" balls and cook 10-12 minutes. Roll in powdered sugar while warm.

Sarah's Drops Cookies

Josephine Lowrey Campodonico (Phine)

COOKIE DOUGH

1 cup shortening
2 cups brown sugar
2 eggs
1 cup cold coffee (add 1 teaspoon baking soda)
1 teaspoon baking powder
1 teaspoon cinnamon
1/8 teaspoon nutmeg
1 package chocolate chips

ICING

1 package cream cheese
1 teaspoon vanilla
¼ cup milk
2 cup powdered sugar

Mix all the ingredients for cookie dough together. Drop one teaspoonful on baking sheet.
Bake 350°, for 12-15 minutes.

Frost when cool.

Beef Salad

Josephine Lowrey Campodonico (Phine)

Eye of Round Roast

1 onion, chopped finely

1 red pepper, chopped finely

1 green pepper, chopped finely

2 tomatoes, chopped

GARNISH

1 extra tomato

1 avocado

Chopped lettuce

DRESSING

3 tablespoons olive oil

1 Tablespoon vinegar of choice

Season to taste

Cook roast in pressure cooker for 25 minutes. Cool meat, slice and chop finely. Add onion, peppers and tomatoes, all of which have been finely chopped. Add dressing and place mixture on a bed of lettuce surrounded by sliced tomatoes and avocado.

Crock Pot Chicken Ole

Josephine Lowrey Campodonico (Phine)

12 corn tortillas

3 cooked chicken breasts, cut up

2 cans cream of chicken or mushroom soup mixed with 1 can of milk (regular milk)

2 cups cheese

Place torn tortillas in bottom of greased crock pot. Add a layer of chicken, followed by a layer of cheese. Pour some of the soup mixture over. Continue layering in same patter until all mixture is used.

Cook on high until all is bubbly, 3-4 hours, or on low, 6 hours.

Polynesian Chicken

Josephine Lowrey Campodonico (Phine)

½ stick Margarine or butter
¼ cup chopped green pepper
¼ cup sliced celery
¼ cup chopped onions
¼ cup brown sugar
2 ½ Tablespoons cornstarch
½ teaspoon salt
2 Tablespoons soy sauce
¼ teaspoon Worcestershire sauce
1 ¼ cans of pineapple chunks in heavy syrup
2 to 3 chicken pieces

Drain pineapple and reserve juice. Add water to make pineapple to make 2 cups. Set aside.

Melt butter and add pepper, celery and onions and sauté for 2 to 3 minutes. Stir in sugar, cornstarch and salt. Remove from heat and add soy sauce, Worcestershire, and reserved pineapple juice. Return to heat and stir constantly until it thickens. Remove from heat and add pineapple. Place chicken pieces in 9 x 13" baking pan. Pour sauce over chicken.

Bake in 375° oven for 1 ½ hrs. Serve over hot rice.

Christmas Fruit Cookies

Josephine Lowrey Campodonico (Phine)

½ cup butter softened
1 cup light brown sugar
2 eggs
1 teaspoon vanilla
Pinch of salt
1 cup flour
2 cups pecans chopped
6 slices candied pineapple, cut-up
½ pound candied red cherries

Preheat Oven to 300°

Cream the butter and sugar well. Add eggs and beat until light and fluffy. Add vanilla and salt. At low speed, beat in flour until well combined.

Grease and flour an 11 x 7 x 2' pans. Sprinkle 1 cup of chopped nuts in each pan. Drop batter over nuts. Spread evenly. Press in candied pineapple and cherries into batter.

Bake 30-40 minutes or until golden. Remove to wire rack. Cut into squares while warm.

Apple Cake

Josephine Lowrey Campodonico (Phine)

3 cups sifted flour
2 cups sugar
3 teaspoons Baking Powder
1 cup vegetable oil
½ teaspoon salt
¼ cup orange, or pineapple juice
2 ½ teaspoons vanilla
4 eggs unbeaten
4 large apple slices (Granny Smith)
2 teaspoons each of Cinnamon & sugar

Sift flour, sugar, baking powder and salt. Add oil, orange juice, and vanilla. Beat until well blended. Add eggs. Pour ½ of batter into a well - greased and floured 10" tube pan. Make layers of ½ fruit and sprinkle ½ of the cinnamon/sugar mixture. Pour remaining batter on top. Repeat fruit and cinnamon/sugar.

Bake at 350° for 1½ hours until done.

Kifli

Josephine Lowrey Campodonico (Phine)

DOUGH

4 cups flour
2 cups margarine
4 egg yolks (slightly beaten)
1 cup sour cream
Confection sugar to roll cookies in

FILLING

1 ¼ walnuts (ground)
1 cup sugar
½ cup milk
1 teaspoon almond extract

1 egg beaten to brush on cookies

Make dough. Place flour in a large bowl. Cut in the margarine. Add egg yolks and sour cream. Stir until well combined. Turn out on lightly floured surface and knead until dough is smooth and can be shaped into a ball. If too sticky, knead in more flour. (Dough can be refrigerated until ready to use.)

FILLING

In a medium bowl, combine ground nuts, sugar, milk and almond extract. Blend well.

SHAPE KIFLI

On lightly floured surface, roll out ¼ of dough at a time to measure 12 x 16" and 1/8 "thick. With a pastry wheel, cut Kifli into 2-inch squares. Place a generous ½ teaspoon filling in the center of each square, then bring 2 opposite corners, overlapping, over filling. Pinch corners to seal.

Place on cookie sheets. Brush lightly with egg. Toothpicks can help to hold together.

Bake 12 minutes or until golden. Remove and roll in confection sugar. Let cool on wire rack.

Chicken-Cheese Broccoli Casserole

Josephine Lowrey Campondonico (Phine)

4 boneless chicken breasts, cooked and cut in chunks
2 cans cream of chicken soup
1 cup mayonnaise
1 teaspoon lemon juice
1 cup sour cream
2 ⅓ cup grated cheese
2 cups cooked rice
2 cups broccoli flowerets
¼ cup parsley
1 teaspoon onion powder
Chili powder to taste

Mix soup, lemon juice, sour cream, mayonnaise, herbs and 2 cups cheese. Add chicken, broccoli and pour in casserole. Top with ⅓ cup of cheese and sprinkle with paprika or chili powder.

Bake at 350° for approximately 30 minutes.

Peanut Butter Blossom Cookies

Josephine Lowrey Campondonico (Phine)

SIFT TOGETHER

1¼ cups flour
1 teaspoon baking soda
½ teaspoon salt

CREAM TOGETHER

½ cup butter
½ cup peanut butter
½ cup sugar
½ cup firmly packed brown sugar
1 egg
1 teaspoon vanilla

TOPPING

1 bag of Hershey chocolate kisses to place on top of each cookie

Blend in the dry ingredients, mix thoroughly. Shape dough into balls, using a teaspoon of dough. Roll balls in sugar and place on ungreased cookie sheet.

Bake at 375° for 8 minutes. Remove cookies from oven and place a milk chocolate kiss on each cookie, pressing firmly down so cookie cracks around edges. Put back in oven and bake 2 -5 minutes.

Monkey Bread

Josephine Lowrey Campondonico (Phine)

16 oz. frozen rolls (uncooked)

¾ cup melted butter, divided

1 – 3 oz package butterscotch instant pudding (cook & serve)

1 ½ cup chopped pecans

PREPARE THE FOLLOWING THE NIGHT BEFORE:

Roll frozen rolls in butter and place in Bundt pan. Sprinkle rolls with brown sugar, pudding and pecans. Pour the rest of the melted butter over rolls. Cover and refrigerate.

Bake in the morning at 350° for 40 minutes.

RECIPES FROM THE FAMILY OF

**PHYLLIS CAMPODONICO BEWLEY and
STEVEN BEWLEY**

CHILDREN:

Joseph Anthony (Joey)

CHILDREN

Faith

Braydon

Skye Angel

Kristen Michelle Bewley

Pecan Pie

Phyliss Campodonico Bewley

1 pie crust (I use the unfrozen prepared ones from the dairy section)
3 eggs beaten
 $\frac{3}{4}$ cups sugar
Dash of salt
 $\frac{1}{2}$ cup dark corn syrup
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{3}$ cup melted butter
2 cups pecan halves

Mix beaten eggs, syrups, sugar salt, and butter together. Add pecan halves. Pour into unbaked pie shell.

Bake at 350° for 50 minutes, or until done. Knife inserted halfway between center and edge should come out clean.



RECIPES FROM THE FAMILY OF

THERESA JEAN CAMPODONICO MIRABEL and
FRANK MIRABEL

CHILDREN:

Exavier Juvenal Viramontes

Analisse Jonet Mirabel

Mac and Cheese

Theresa Campodonico Mirabel (Tess)

16 oz. large elbow macaroni
8 oz. Velveeta cheese
2 oz. mild cheddar cheese (shredded)
2 oz. sharp cheddar cheese (shredded)
2 oz. Mozzarella Cheese (shredded)
2 oz. Monterey Jack Cheese (shredded)
2 cups half and half or milk
2 eggs beaten
4 tablespoons butter
½ tablespoon salt
1 teaspoon seasoned salt

Prepare macaroni, drain and return to pot.

Grease 13 x 9" pan with 1 Tablespoon butter. Heat Milk or half and half, eggs and 2 Tablespoon butter. Put aside a little cheddar cheese for top. Mix in cheeses and slat. Stir until most of the Velveeta is melted. Pour over macaroni. Mix well and pour into the greased pan. Top with the reserved cheese and sprinkle with seasoned salt and dot with remaining butter.

Bake at 350° for 30 minutes, or until it bubbles around the edges.



RECIPES FROM THE FAMILY OF

**JOSEPH HENRY III LOWREY AND
MARION HENRY LOWREY**

CHILDREN

Diana Lowrey Mitchell

CHILDREN

Kimberly
Bradley

Elizabeth Lowrey Jones

CHILDREN

Justin
Katlyn
Luke

Joanna Lowrey Salter

CHILDREN

Giovanna
Nicole
Hunter

Steven Lowrey

CHILDREN

Stevie

Paul Lowrey

Leigh Ann Lowrey Snider

Hash Brown Spuds

Joseph Henry Lowrey III

1 onion, chopped

8 medium size potatoes, peeled and sliced

$\frac{3}{4}$ cup butter

Rinse potatoes in colander after peeling. Sauté the onions in butter, in a flat bottom skillet. Stir frequently. Integrate the potatoes into the sautéing onions. Cover the potatoes with butter and frequently stir. Cover with a lid and cook at 350-375°. Turn at 7 – 10-minute intervals. When the potatoes are crumbly, use a spatula on a flat bottom skillet to create the Hash-Browns. Salt and pepper to taste.

Use a cover on the skillet when cooking potatoes.

Cheese Ball

Marion Lowrey

1 pound grated Cheddar Cheese
12 oz. cream cheese
Chopped pecans
1 – 2 cloves minced garlic

Bring cheese to room temperature. Blend well with cream cheese. Form two good sized balls. Roll in chopped pecans and sprinkle with paprika. Serve with Ritz crackers

Mexican Cornbread

Marion Lowrey

1 ¼ cup cornmeal
½ teaspoon salt
1 egg
1 cup creamed corn
½ teaspoon soda
¾ cup milk
¼ cup salad oil
1 small can chopped green chili
½ lb. grated cheddar cheese

Bake at 400° for 30 minutes

RECIPES FROM THE FAMILY OF

**DIANA LOWREY MITCHELL and
WILLIAM MITCHELL**

CHILDREN:

Kimberly
Bradley

Corn Casserole

Diana Lowrey Mitchell

4 Tablespoons butter
12 oz. softened cream cheese
½ cup milk
4 cans shoestring corn
Chopped green jalapenos or green chili

Mix cream cheese, butter, and milk with mixer. Add chili/jalapenos. Melt in microwave for about 45 seconds.

Add corn to butter, milk mixture.

Bake at 350° for 30 minutes.

Strawberry Surprise

Diana Lowrey Mitchell

¾ cup butter, softened
2 Tablespoons brown sugar
2 ½ cups crushed pretzels
1 - 6 oz package strawberry gelatin
1 – 24oz sliced frozen strawberries
1 – 8 oz package cream cheese, softened
1 cup sugar
2 cups boiling water
1 – 8oz whipping topping

Pre-heat oven to 350°

Cream the butter and brown sugar. Stir in the pretzels. Press into a sprayed 9 x 13" baking dish. Bake for 10 minutes. Cool completely.

Beat cream cheese and sugar until smooth. Fold in whipped topping. Spread over crust and refrigerate. Dissolve gelatin in boiling water. Stir in strawberries. Refrigerate until thickened. Carefully pour gelatin over cream cheese layer and refrigerate until firm.

Apricot Glazed Pork Tenderloin

Diana Lowrey Mitchell

2 pork tenderloins or one 1 ½ lb. tenderloin
10 slices of bacon
Salt
Pepper
1 minced clove of garlic
1 cup apricot preserves

Preheat oven to 350°

Line a baking sheet with Release Foil. If using one tenderloin instead of two small ones, slice the tenderloin in half horizontally so that you end up with 2 portions that are 1" to 1 ½" thick. Salt and pepper both tenderloins. Wrap 5 slices of bacon around both tenderloins and make sure bacon ends are tucked underneath. Place on baking sheet and cook 30-35 minutes.

Remove from oven and spoon ½ cup of preserves down the middle of both tenderloins. Return to oven and cook 15- 20 minutes, or until tenderloins reach an internal temperature of 165°. Remove from oven and let stand several minutes. Transfer to plate or platter and serve with the following sauce.

APRICOT SAUCE

⅔ cup apricot preserves
4 Tablespoons butter
1 teaspoon garlic pepper
2 Tablespoons soy sauce
3 Tablespoons water

Heat in small saucepan until mixture boils. Boil 2 – 3 minutes. Serve with sliced tenderloin.

RECIPES FROM THE FAMILY OF

**ELIZABETH LOWREY JONES and GREG
JONES**

CHILDREN:

Justin Jones

Katlyn Jones

Luke Jones

Depression Barbeque Sauce

Elizabeth Lowrey Jones (Liz)

(This is my husband's grandparent's recipe)

All are approximate measures. You will need to start tasting and adjust to your tastes!

Approx. 3-4 cups Ketchup

2 Tablespoons Worcestershire

2 Tablespoons White Vinegar

2 Teaspoons Garlic powder

2 teaspoons pepper

3 Tablespoons melted butter (I have tried this recipe with and without butter. I prefer it without!)

Add all ingredients to a saucepan. Slowly stir over low heat and bring to warm but not boiling. Taste and adjust as you go.

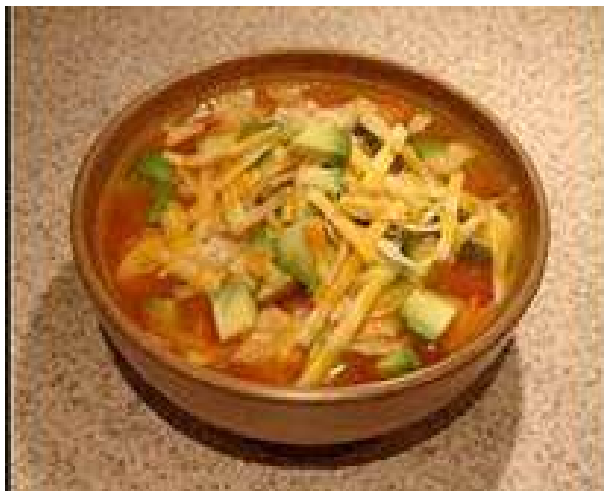
Chicken Tortilla Soup

Elizabeth Lowrey Jones (Liz)

4 medium potatoes (optional)
4 chicken breasts
8 cups chicken Broth
2 ribs celery
1 onion
1 ½ cups green chili- roasted
3 cloves garlic minced
Monterey Jack cheese (grated)
Tortilla Chips

Boil chicken breasts in chicken broth with celery, onion, garlic until chicken is cooked. Reserve broth, remove vegetables and discard. Shred chicken and add back to broth. Peel and cube potatoes – boil until potatoes are done. Now add green chili. Do not add salt as tortilla chips will make it too salty.

To serve, crush tortilla chips in bowl, add soup, and top with grated cheese.



Pumpkin Chocolate Chip Muffins

Elizabeth Lowrey Jones (Liz)

3 cups Sugar
1 cup Salad oil
4 eggs
1 ½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
2 teaspoons soda
¾ cups water
1 can (15oz) pumpkin
3 ½ cups flour
1 small bag chocolate Chips

Bake at 350° for approximately 15-18 minutes

Mix all ingredients together and pour into Muffin/cupcake cups and bake.

CREAM CHEESE ICING

1 stick butter (soft)
1 package 8 oz. cream cheese (soft)
3 cups powdered sugar
1 teaspoon vanilla

Chicken Spaghetti

Elizabeth Lowrey Jones(Liz)

Serves 6 -8

1 onion, chopped
½ stick butter
4 chicken breasts, boiled and diced
12 oz. angel hair pasta or spaghetti
1 teaspoon garlic pepper
1 10 oz. diced tomatoes and green chilies
1 lb. Velveeta cheese, cubed
2 ½ cups chicken broth 3 -4 cups grated cheese

Boil chicken. Remove from broth and cut into bite size chunks. Reserve the broth. In a Dutch Oven or large saucepan, sauté onion in butter. Add tomatoes and green chilies, pepper, Velveeta, and 2 ½ cups of chicken broth. Heat on low until Velveeta is melted. Add chicken. Boil spaghetti in chicken broth until tender. Drain; add about ¾ of spaghetti to sauce mixture. Let set a few minutes for the spaghetti to absorb the liquid. Slowly add more spaghetti until mixture is slightly soupy. Put in 9 X 13" casserole pan that has been sprayed with cooking spray. Top with cheese. Cover with foil and bake in 350° oven for 25 – 30 minutes or until casserole bubbles and the cheese melts.

Pecan Pie Bars

Elizabeth Lowrey Jones (Liz)

4 eggs
1½ cups Karo Syrup light or dark.
1 ½ cups Sugar
Pecans

COOKIE CRUST

2 ½ cups Flour
½ cup sugar
½ teaspoon salt
3 Tablespoons margarine, melted.
1 ½ teaspoons Vanilla
2 ½ cups pecan halves or coarsely chopped
1 cup margarine, cut into pieces

1. Prepare and bake cookie crust: Preheat oven to 350°. Spray a 15x10x1 inch pan with cooking spray. In a large bowl with mixer at medium speed beat all ingredients until mixture resembles fine crumble; press firmly into prepared pan. Bake 20-23 minutes or until golden brown. Top with filling, finish baking as directed below.
2. In a large bowl beat egg, corn syrup, margarine and vanilla until well blended. Stir in pecans. Immediately pour over hot crust; spread evenly. Bake 25 minutes or until filling is firm around edges and slightly firm in center
3. Cool completely. Cut into 2 x 1 ½ inch bars Yields: 60 squares.

Oreo Truffles

Elizabeth Lowrey Jones (Liz)

1- 8 oz. Package cream cheese, softened
1 teaspoon vanilla'
1- 1 lb. 2 oz. package of Oreos, finely crushed
24 oz. package Vanilla Almond Bark.

Finely crush entire package of Oreos (food processor works great). Mix cream cheese, vanilla and cookie crumbs. Place in freezer for 30 minutes to chill dough. Use a heaping teaspoon of dough, shape into 1-inch balls and place on a cookie sheet. Chill. Melt ½ package of almond bark in a glass measuring cup or glass bowl according to package direction. Using a toothpick, dip Oreo balls into almond bark, letting excess drip from cookies. Place on cookie sheet that has been lined with wax paper or Release foil. Chill.

Hint: If almond bark is too hot, it will not properly coat the dough. Simply allow it to cool for a few minutes. While dipping, remove only a few truffles at a time from the refrigerator. For professional looking truffle, drizzle with melted chocolate chips or chocolate almond bark.

Carrot Cake

Elizabeth Lowrey Jones (Liz)

(This is the best recipe I have ever found, plus you make it in a 13 X 9 inch pan. I have frozen this cake and then served it by just pulling it out of freezer an hour before.)

2 cups all-purpose flour
2 cups sugar
½ teaspoon salt
1 teaspoon baking soda
2 teaspoon ground cinnamon
3 eggs
1 ½ cups vegetable oil
2 cups finely grated carrots
1 teaspoon vanilla extract
1 cup well drained crushed pineapple
1 cup shredded coconut
1 cup chopped nuts, divided

CREAM CHEESE FROSTING

2 packages (3 ounces each) cream cheese, softened
3 cups confectioners' sugar
6 tablespoons butter or margarine, softened
1 teaspoon vanilla extract

In a mixing bowl, combine dry ingredients. Add eggs, oil, carrots and vanilla, beat until combined. Stir in pineapple, coconut and ½ cup nuts. Pour into a greased 13 X 9 x 2 inch baking pan. Bake at 350° for 50-60 minutes or until cake tests done. Cool. Combine frosting ingredients in a small bowl, mix until well blended. Frost cooled cake. Sprinkle with remaining nuts. Store in the refrigerator.

RECIPES FROM THE FAMILY OF

**JOHANNA LOWREY SALTER AND BILLY
SALTER**

CHILDREN:

Giovanna

Nicole

Hunter

Chile & Cornbread

Johanna Lowrey Salter

1-2 lbs. ground turkey

2 big cans diced tomatoes

1 big can pinto beans

2 packets of McCormick chili seasoning

Brown the turkey, adding salt & pepper. Add the tomatoes, beans, and seasoning. Bring to a boil and let simmer until heated through.

Cornbread

1 cup milk

1 cup flour

1 cup yellow cornmeal

½ cup sugar

1 tbsp. baking powder

2 eggs

1/4 to ½ cups vegetable oil

Mix all ingredients except for oil. Pour oil in a cast iron skillet and preheat in a 425° oven for about 8-10 min. Remove skillet from oven. Pour oil into the mix and stir lightly. Pour batter back into skillet.

Bake at 425° for 20 – 25 min. or until top is firm & golden.

Chicken Cutlets

Giovanna Lowrey Giacomo

3-5 lbs. bags of boneless, skinless, chicken breasts
4 eggs
1-2 cups breadcrumbs
½ cups breadcrumbs
½ cup parmesan cheese
1 package fresh mozzarella cheese, sliced
Marinara sauce
Olive oil

Partially thaw chicken breasts. Slice each breast into two, making them thin (2 pieces from 1 breast) Defrost as many as you wish to prepare.

Beat the eggs in a bowl. Mix breadcrumbs and parmesan cheese in another bowl. Heat olive oil in a large frying pan.

Dip each breast in the beaten eggs, and then the bread crumb/cheese mixture. Place in the frying pan when the oil is medium hot.

Allow the breasts to brown on each side, about 6-8 min depending on thickness. Once they have browned, place a piece of sliced mozzarella cheese on top of cutlets.

Bake at 350° until cheese is melted. Remove from oven and top with marinara sauce and serve.

Candy Bar Brownies

Steven Lowrey

¾ cup butter or margarine, melted
2 cups sugar
4 eggs
2 teaspoons vanilla extract
1½ cups all-purpose flour
⅓ cup baking cocoa
½ teaspoon baking powder
¼ teaspoon salt
4 snickers bars (2.07 ounces each), cut into ¼ inches pieces
3 plain milk chocolate candy bars (1.55 ounces each), coarsely chopped

In a bowl, combine butter, sugar, eggs and vanilla. Combine flour, cocoa, baking powder and salt; set aside ¼ cup. Add remaining dry ingredients to the egg mixture; mix well. Toss Snickers pieces with reserved flour mixture; stir into butter. Transfer to a greased 13 X 9 X 2 inch baking pan. Sprinkle with milk chocolate candy bar pieces. Bake at 350° for 30-35 minutes or until a tooth-pick inserted near the center comes out clean. (do not over bake) Cool on a wire rack. Chill before cutting.

Tip: use parchment paper on the bottom of the pan to prevent brownies from sticking to the pan.

RECIPES FROM THE FAMILY OF

**LEIGH ANN LOWREY SNIDER AND
ROBERT SNIDER (Buck)**

CHILDREN:

Jenna

Jordyn

Lauren

Megan

Ranch Dressing

Leigh Ann Lowrey Snider

1 packet Hidden Valley Ranch buttermilk mix
1 cup of Mayonnaise
½ cup sour cream
½ cup milk

Refrigerate

Frosted Cranberry Squares

Leigh Ann Lowrey Snider

Gelatin

2 (3 oz.) packages raspberry flavor gelatin
2 cups boiling water
12 oz. package fresh or frozen cranberries thawed
2 cups sugar
 $\frac{2}{3}$ cup orange juice
20 oz. can crushed pineapple in pineapple juice
1 teaspoon grated orange peel

TOPPING

3 oz. package cream cheese, softened
1 cup whipping cream
1 cup miniature marshmallows
Orange slices or zest of orange peel
Sugared cranberries

In large bowl, dissolve gelatin in boiling water; set aside. In blender, blend cranberries, half at a time, on high speed. Stop blender frequently to scrape sides, until well chopped. (1- 2 min) Stir cranberries and remaining gelatin ingredients into dissolved gelatin mixture. Pour into a 13 x 9" pan. Cover and refrigerate until firm. In mixer, beat cream cheese until light and fluffy (1- 2 min); add whipping cream. Beat at low speed until mixed; then increase speed. Beat until peaks form. By hand, fold in marshmallows. Spread over gelatin. Refrigerate & cut into squares.

Tomato and Butter Sauce

(Salsa Diburro & Pomodoro)

Leigh Ann Snider

This sauce is delicious with all types of fresh pasta and gnocchi

2 cloves garlic, finely chopped
1 large onion, very finely chopped
¼ cup of Butter
2 tablespoon extra-virgin olive oil
3 cups peeled & chopped fresh or canned tomatoes
6 fresh, torn basil leaves
Salt & freshly ground black pepper
14 oz. fresh pasta

Combine the garlic & onion in a skillet with the butter & oil. Sauté over medium heat until the onion is transparent. Add the tomatoes and season with salt & pepper.

Simmer over medium low heat for about 25 minutes. Add the basil fist before removing from heat. Cook the pasta in a large pot of salted, boiling water until al dente. Drain & place in heated serving dish. Pour the sauce over the top & toss gently until well mixed. Serve hot with lots of parmesan for sprinkling over each portion.

RECIPES FROM

VALERIA LOWREY (Leri)

GREEN CHILI CASSEROLE

Valeria Lowrey

8 Green Roasted Jalapeno Chiles (or two cans Ortega Green Chile)

¾ cup shredded Sharp Cheddar Cheese or Monterey Jack

2 Tablespoons Flour

1 Teaspoons Baking Powder

4 eggs

½ tsp. salt

½ tsp. pepper

1 large Tomato diced up

Bake: 350° for 30-40 minutes

Combine eggs, flour, salt and pepper. Butter a casserole dish. Lay chilies to cover bottom of dish. Pour egg mixture over top. Sprinkle cheese over mixture. Top with tomatoes and bake.



SOUFFLE

Submitted by Valeria Lowrey.

(I have fond memories of my mother, Olga Lowrey, making this especially for me, when we lived in Cimarron, when I was home from school sick. I remember how beautiful this looked on our red table)

1 cup grated cheddar cheese
¼ cup melted butter
¼ cup flour
1 cup milk
1 teaspoon salt
1/8 teaspoon pepper
4 egg yolks beaten
¼ teaspoon cream of tartar
4 egg whites

Preheat oven to 375°

Melt butter on medium heat. Stir in flour and cook for 1 minute. Add milk stirring constantly. Add cheese. Gently temper egg yolks and add into the batter. Stir well and remove from heat.

Beat Egg Whites until stiff and add cream of tartar. Fold these gently into egg mixture.

Generously butter a 2-quart casserole dish and pour batter into dish. Bake at 375° for 30 minutes, or until inserted knife comes out clean.



RECIPE FROM

KENNETH LOWREY (Kenny)

HOMEMADE CHILI BEANS

Kenneth Lowrey

(This recipe was demonstrated to me and Barbara while Uncle Kenny lived with us in San Francisco and was our all- time favorite comfort food)

BEANS

Soak $\frac{3}{4}$ lbs. of Pinto Beans overnight

Rinse water the following morning. Cover the beans with fresh water in a crock pot the following morning. There should be a 3-to-4-inch water level over the beans. Add 3 tablespoons of safflower oil and cook on high for 7 – 8 hours.

Test the beans for doneness. Add salt to taste.

CHILI MIXTURE

1 lb. hamburger meat

1 chopped onion

4 cloves minced garlic

1 large can of whole tomatoes

8 chopped Jalapeno green chilies or 1 container of frozen green chili defrosted

1 tablespoon sugar

Brown hamburger and onion together. When browned, add minced garlic. Stir briefly and add green chili. Salt well and add can of tomatoes. Break up tomatoes and stir well. Turn heat to simmer. Check salt and acidity levels of mixture and adjust according to taste.

Separate the beans from cooking broth. Add beans and 1 $\frac{1}{2}$ to 2 cups broth to meat mixture and check again for salt and sugar balance.

Allow mixture to steep for at least 30 minutes to 1 hour. Reheat to serve.

Delicious served with homemade Quesadillas. Recipe follows.

SPECIAL QUESADILLAS

Donna Bell Clauss and Barbara Bell Oleson

(Barb and I formulated this recipe to accompany Uncle Kenny's delicious chili)

1 cup flour
1 cup Bisquick
2 Tablespoons Baking Powder
3-inch-deep Canola oil in a large saucepan (heat the oil to 350-375°)
Sliced mozzarella cheese

Stir flour, bisquick and baking powder together. At the sink, turn faucet on hot. Use your hands to throw in enough hot water, while stirring, to bring the flour to a soft ball.

Flour a rolling surface. Pull off about a 2-inch ball of dough. Quickly roll into a 6-inch diameter about 1/8th inch thick. Place a piece of cheese on half the dough. Fold the other dough over cheese, into a half circle and crimp edges with fork. Place each pie on a paper towel lined plate, and cover them, while continuing to quickly roll until all dough is used.

Heat the oil in a large saucepan to between 350 and 375°. Place one quesadilla at a time in the oil, being careful not to splash. I use a big, wired, oriental nest spoon or a slotted spoon to repeatedly dunk the little pie under the oil. It's best to gently scoot the oil over the top as this helps the pies to puff up like a sopapilla. Be careful not to overcook. Each one takes only a few seconds if oil is right temperature. Remove with a slotted spoon to a lined paper towel plate.

RECIPES FROM THE FAMILY OF

**WANDA LOWREY SHEEHAN AND
DAN SHEEHAN**

CHILDREN

Rebecca Sheehan

Christina Sheehan

POTATO SALAD

Wanda Lowrey Sheehan

5 lbs. Red Potatoes, sliced very thin
½ cup Wesson oil
1 Onion, finely chopped
Season Salt
Celery seed
4 hard- boiled eggs
¾ cup mayonnaise
½cup sour cream
Paprika
Salt
2 Tablespoons finely chopped parsley
Sliced red or green bell pepper

Boil Potatoes until soft. You may peel or leave them unpeeled according to preference.
Add Wesson oil to potatoes.

Mix the sour cream and mayonnaise together. Add to potatoes along with the onion and seasoning. Cut up three of the eggs and blend into potatoes along with the celery seed and season salt. Slice the fourth egg to garnish the top along with paprika, sliced bell pepper and some finely chopped parsley.

Refrigerate over- night.

EASY DECADENT CHOCOLATE CAKES

By Rebecca Sheehan

(I used to make these cakes for myself when I was living alone in Philadelphia because they're easy to just make a single serving of in a ramekin. I made them once when I was home for Christmas and my aunt Leri has been raving about them ever since! This one is for her.)

4 Tablespoons Butter (unsalted and softened)

⅓ cup sugar

⅓ cup flour

3 eggs

8 oz. bitter chocolate, melted

pinch of salt

In medium bowl, cream together butter and sugar, then add eggs. Add flour and pinch of salt. Grease 6 ramekins or a muffin tin with butter. Melt chocolate over low heat. Let it cool slightly before adding to the bowl (otherwise, you'll have scrambled eggs!). Mix everything together and pour into ramekins. Bake at 400 degrees for 8-10 minutes until the tops of cakes don't jiggle when shaken. Don't overcook! The insides should be deliciously molten!

MEXICANIFIED STUFFED PEPPERS

By Rebecca Sheehan

(My mother, Wanda Lowrey Sheehan, cooked stuffed bell peppers for us when we were growing up and it was one of my favorite meals. The dish is typical of Eastern European and German cuisine and likely came from her mother, Olga. When I moved to the east coast and found myself deprived of Mexican food, I decided to convert her recipe to something spicier. I replaced bell peppers with poblanos, which are the easiest peppers to come by in a Boston grocery store, and I added canned chipotle peppers to the tomato-based sauce. The dish goes especially well with a glass of New Mexican Gruet.)

5-6 Poblano peppers, stems and seeds removed
1 -1.5 lb. lean ground beef
1 ½ cups cooked white rice
1 chopped yellow onion (large)
¾ teaspoon cinnamon
½ teaspoon salt
2 cloves ground garlic
1 teaspoon oregano
½ teaspoon cumin
½ Cayenne pepper or Paprika
1 lb. shredded cheese (cheddar or any combination of Mexican cheeses)

Sauce:

24 oz can crushed tomatoes or plum tomatoes (plus small can if you like a lot of sauce)
1 small can chipotle peppers, chopped (don't touch with bare hands)
1 medium yellow onion, chopped. Salt and pepper to taste

Sauté the onion in a medium pan, with olive oil. Add ingredients for sauce. If you're using plum tomatoes, cut tomatoes up with scissors or hand mixer. Bring to a slight boil and then let simmer on low. Remove stems and seeds of peppers while leaving the rest of the peppers intact.** In large pot, parboil peppers until they are slightly tender (but still fairly firm), about 15 minutes. While the peppers parboil, combine ground beef and cooked rice in bowl with spices and onion. Knead with hands to achieve even distribution of ingredients. Drain peppers and run cold water over them (gently so as not to break them open). Once peppers are cool, stuff them with the meat mixture finishing each pepper with cheese at the opening. Place them side-by-side in large roasting pan and pour sauce evenly over peppers. Sprinkle with cheese. Put aluminum foil over pan and bake for about 45 minutes at 375 degrees. Serve by cutting peppers open and spooning sauce and cheese on the insides (or you can just serve them whole).

**Try not to touch the insides of the peppers, or you can wear gloves – otherwise, your hands will burn!!

MUSINGS

GROWING UP IN CIMARRON

By Bess Lowrey Powell in collaboration with Josephine Lowrey Campodonico

I was born in Cimarron on November 1, 1932, the third child born to Olga and Joe Lowrey. Elise was born in 1927, Nan in 1930, myself, Phine in 1934, Joe in 1935, Valeria, Kenny in 1938 and Wanda in 1941.

Cimarron was a small town of approximately 1000 residents, many of whom worked at sawmills, businesses in the town, and the WS, CS and the Philmont Scout Ranches. Everyone knew everyone and any one new to the area. We had a small hospital, hotel, school, three grocery stores, a bowling alley, Post Office, two cafes, two bars and night clubs. Lise, Nan and I went all through school in Cimarron, and Phine and the rest of the siblings finished school in Albuquerque.

We grew up in a house with a living and dining room, three bedrooms, a large kitchen and one bathroom. We had a nice front porch and enclosed back porch and a large basement that held coal on one side, apples and vegetables in hay, and many shelves with canned fruits and vegetables. I remember mother asking us to "Please go down and get me a quart of green beans, apple sauce, etc.," and we would pull up the cellar door, hook it and run down the stairs into the basement. We had a huge barn in back of the house that we called the "garage" because the car and bikes were kept there. There was also a two-holer there for use when the bathroom in the house was busy. The house bordered on the alley, and I remember sitting there and hearing people walking down the alley on their way home from town.

By today's standards our house was relatively small for the number of us, but since we all grew up there, we never thought anything about sleeping three in a bed with Gram's bed in the same bedroom. In fact, we looked forward to going to bed to tell stories or listen to Gram telling us about her life in Switzerland. I remember her saying many times, "I don't know why we ever came to the United States because we have had nothing but sorrow since coming here." She reminded us that our grandfather Karl died six months after coming to the United States, our Aunt Annalie and her unborn child died in the terrible flu epidemic in the 1930's, leaving our Uncle Sam and our cousins Stuart and Isabel. Sam and the children later moved to Riverside, California and eventually Sam married a nice English lady called Lou, who helped raise our cousins. Mom's family was considered middle class in Switzerland. They owned a bakery and a boarding house that was always full. Gram told us what a wonderful pastry chef Karl was and how Uncle Otto and Uncle Charlie used to take pastries to the hotels up in the mountains of Zurich, Switzerland by dog sled. Uncle Charlie and Uncle Otto had read a lot of American westerns, and they wanted to come to the United States to chase wild horses, which eventually Uncle Charlie did. Grandfather Karl wanted the children to grow up in America and that is why they sold everything and came to the United States. Incidentally, they came first class, not steerage to this country.

The Mueller family went first to Illinois and then came west to Las Vegas, New Mexico where they again bought a boarding house that was run by Aunt Annalie and Gram. Aunt Annalie was an accomplished seamstress and designer - she could make anything without a pattern and

had dressed the society ladies of Las Vegas, namely the Maloofs. Uncle Charlie went to Colorado to chase his wild horses and Uncle Otto went to Elizabethtown, NM which was booming since gold was discovered there. He eventually became the mail stagecoach driver between Elizabethtown and Cimarron, New Mexico. When Grandfather Karl died, Uncle Otto persuaded Gram to move to E-town (as it was called); so they moved to Elizabethtown and opened a boarding house there. All the time Gram lived with us she was legally blind, but that didn't keep her from participating in the daily routine of the family.

On the Lowrey side of the family, my dad and his family were born in Elizabethtown, NM. Grandfather Lowrey was born in Troy, New York, ran away from home and fought in the Civil War; then came west looking for gold. My grandfather met and married Elizabeth Moore, daughter of John Moore who discovered the gold at Elizabethtown, and thus the town was named after his first-born child. Elizabeth was only 18 when she and Joseph Lowrey got married, and he was 40. They went on to have several children: Jane, May, Annie, Bessie, Maude, Joseph and William. My grandfather was a gold miner and a gambler, who built a big house in Elizabethtown for the family, and when the boys grew old enough to manage the claims, my grandfather would leave in the winter and go to St. Louis, Missouri to gamble. The family wished for nothing as my grandfather provided for them very well, sending the girls away to college in Trinidad and dad to St. Vincent's in Santa Fe (where he wouldn't stay, but ran away to Arizona to work in the copper mines, then having to beg Teenie grandma to send money so he could come home).

Dad told me many stories about growing up in Elizabethtown and about how he and Uncle Willie took care of things when their dad was gone. On one occasion, they had planned to take the gold they had panned to Trinidad to the assayers' office and had it all ready to go when they decided to break for lunch. They left the gold guarded by their dog Rover, and lo and behold on the way back from lunch, they heard Rover barking, so they rushed up to the claim where they found a so-called "good friend" lying on the ground with Rover standing over him. The friend was a neighbor who tried to jump the claim and steal the gold. He was caught hands down and told my dad and uncle, "I should have known better, but since Rover knew me, I figured I could take the gold and get by with it." In those days, you could trust no one. My dad told me they used to get the gold to Trinidad by sewing it in the hems of Aunt Annie's and Aunt May's skirts and coats, as they could get through in their buckboard without being robbed along the way. When stopped, they claimed to be "going back to school in Trinidad, or shopping in Trinidad" and they were never caught. When the gold ran out, or when it became too hard to access, too deep, the town gradually dried up. My dad moved to Cimarron and worked for the State Highway Dept. for almost 20 years until his health got bad and necessitated that he move to a lower elevation and better climate. Thus, they moved to Albuquerque.

Life was very slow and peaceful in Cimarron. We didn't have television yet, and I remember us sitting around the radio in the living room listening to the Hillbilly Hit Parade on Thursday nights, the prize fights - Joe Lewis, Jack Dempsey, Joe Walcott, Max Schmelling to name a few. We always went to bed at 9 o'clock on school nights after our homework was done during. In the autumn and spring, we were allowed to play outside until nine o'clock. We had so much good clean fun! The kids of the whole town would turn out under one of the streetlights and would choose sides to play "Run Sheep Run". It was good clean healthy fun and provided fodder for gossip at school the next day - who was hiding with who, etcetera. We had movies

on Wednesday night and Saturday night. The film usually broke down at least once during the night. Our activities were mainly those evolving around the school. We all participated in sports, baseball, basketball and volleyball. I played the snare drums in the band and sang in the choir. We had several plays every year in which the whole school participated. We always had dances to make money for various trips or projects; and always a dance after the high school basketball games, hosting the visiting teams, and we got to know a lot of kids from the nearby schools, Dawson, Maxwell, Springer and Raton. The fourth of July was the highlight of the summer. We had a big rodeo where all of the cowboys from the nearby ranches participated. The food was good, the music good and everybody always had a good time. On weekends, Dad would take us up the Cimarron Canyon on a picnic. Dad would fish and us kids would wade in the river and try to swim. Sometimes we would climb mountains. Our picnic lunches were really good. Also, during the summer on weekends sometimes we would go to Idlewild where Aunt May Gallagher and Uncle Charlie lived. There we would ride horses. I remember the big family picnics there as we always had fried chicken, homemade ice cream, pies, etcetera. Mother and the aunts were fabulous cooks.

Growing up, many times my friends and I would go "up on the hill" to spend the night. I remember one time after we put our fire out and settled down under the blankets, telling each other ghost stories we made up, we heard coyotes that seemed to be coming closer and closer, and we grabbed our blankets and ran home in the middle of the night.

At home all of us had our duties that had to be done before we could rest or play. Lise would make up a list for every Saturday with our assignments to include scrubbing the kitchen and bathroom floors, ironing, dusting and waxing the furniture, weeding the garden and anything else that needed to be done. During school days we always came home for lunch which was about half a mile from school. I remember going to school and passing by Dunn's house where the boys would be waiting with snowballs. We would run like mad all the way to school. We wore those ugly brown stockings, and they would be wet and take hours to dry.

By today's standards, our family would be considered poor inasmuch as Dad was the sole moneymaker and had the whole family to support. However, mother was an excellent manager, and we always had what we needed, and always considered ourselves middle class because our bills got paid and if there was anything left it was saved for a rainy day. There weren't the temptations to spend money as there are today. We didn't have to have name brand clothes and shoes to be happy. Our family was very close, and we had dinner together every night and went over the events of the day. We had one of the five telephones in the town inasmuch as Dad worked for the State Highway Dept. and had to be able to be reached at all times. I was always embarrassed when I was a sophomore, junior and senior when Billy would call me from wherever he was riding, New Orleans, Texas, Arkansas, etcetera and you could hear a fly drop in that dining room. The family was all listening and all I could say was "really", "yeah" and "okay". We had one telephone operator in town, a lady called Vera Besore, and if I got a long-distance call believe me Aunt Jane heard about it immediately. Aunt Jane being a doctor's wife, had a phone and she knew all of the gossip of the town.

All of us were happy to take whatever jobs came our way as we were growing up. Almost every summer we all had jobs. Lise and Nan worked at the drugstore, Phine worked in a cafe, I during the school year went to Philmont Scout Ranch on Saturdays and took dictation for the

director, George Bullock, which was really good experience for me; then I also worked for Minette Burke who owned Cimaroncita Girls Camp doing the same kind of secretarial work I did at Philmont. Then in the summertime when I was 14 and 15, I went to Eagle Nest to help Aunt Annie Haddow in the Post office. That was fun and Eagle Nest had open gambling then and the town was booming. There were about four nightclubs on one street with slot machines, poker, and on Saturday nights there would be dancing to live bands. Aunt Annie and Uncle John would go to the clubs on Saturday nights to dance, visit and listen to the music. I was just getting interested in dancing, etc., but when the "rowdy boys" from down in the valley (the Daboviches, Vuiciches - very good-looking boys and good dancers) would come in - their truck always backfired and when Aunt Annie heard that she would get up and tell Uncle John it was time to go home.

We had baby-sitting jobs year-round also, which enabled us to pay our way when the Pep Squad went out of town for basketball games or to pay for uniforms.

When I think back of my growing up years in Cimarron, it is always with fond memories. I feel I was very lucky to grow up when I did in a small community where life was peaceful and we were not under the stresses kids are under today. Of course, I could go on and on about the pranks we pulled, but all in the name of good clean fun.