



GLADNEY GRAM



Winter 1995

Volume 17 Number 3

Gladney Reunion in Starkville

If you've never attended a Gladney Reunion, and even if you have, be sure not to miss this one. Our hostess, Allene Springer (pg. 70, GIA), has a wonderful agenda for us. Plans are not finalized, but tentatively include:

- ❖ Hospitality room in the Holiday Inn on Friday evening.
- ❖ A trip to the Evans Memorial Library in Aberdeen where the library staff will narrate a display regarding the extraordinary life of **Richard Strong Gladney**. You may read about the accomplishments of this man on ppg. 144-147 of the Gladneys In America book.
- ❖ Tour of an antebellum home.

And there is more. Allene has a number of other activities in the planning stages. And she has door prizes!

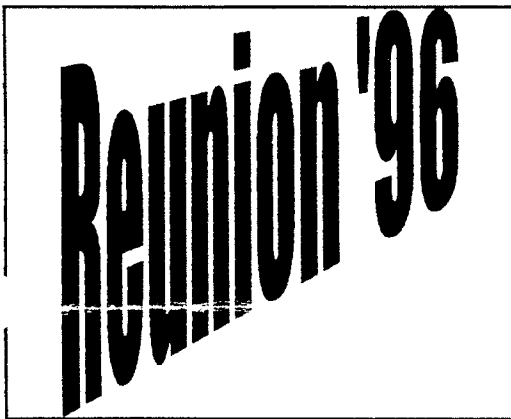
A block of rooms at the Holiday Inn will be set aside at a reduced rate for Gladney

guests.

If you haven't already done so, you can order a FREE travel packet from the Mississippi Travel & Tourism Department, including maps, a travel planner and a calendar of events. Just call 1-800-WARMEST (1-800-927-6378).

Our Spring newsletter will have details.

See You There.



*Reunion 96
Holiday Inn
Starkville, MS
July, 26, 27 & 28*

William C. Gladney
Dec 7, 1995
Survivor - Pearl Harbor

MISSING PERSONS:

Following is a list of persons whose newsletters were returned by post office as undeliverable. If you know the whereabouts of any of the persons listed, please contact the secretary, Julia Glenn, P. O. Box 912, Groves, TX 77619 with correct address.

David Dresbach
Tony Moore
Cynthia Ruth Steele
Nellie Mae Gladney

CHANGE OF ADDRESS??

Please let us know so you won't miss even a single issue of this news letter.

MAILING LABEL CORRECT?

Check for any other changes to make the mail list more accurate.

MID
100
Newspaper
60
Allene

Letter from the V.P.

**Betty Bond,
Vice President
Gladneys In America**

GREETINGS FROM WINNSBORO, SC:

THIS IS THE 5TH TIME GENE AND I HAVE FOUND OURSELVES WINDING DOWN THE ROAD TO THE GLADNEY CEMETERY SINCE JULY. EACH TRIP IS ANTICIPATED WITH SUCH A FEELING OF HUMBLENESS FOR WHAT THEY ALL MUST HAVE FACED. THEIR NEED TO COME SO FAR (FROM IRELAND) TO HAVE THEIR FREEDOM OF WORSHIP AND WORK THEIR LANDS. WE HAVE WALKED OVER THE FIELDS AND TRIED TO IMAGINE THE ACTIVITIES OF SO LONG AGO. BACK AT THE CEMETERY WE ARE THRILLED THAT MR. ED STEVENSON HAD A VISION TO PLACE FOOTER TYPE STONES ON THE GRAVES OF OUR ORIGINAL FOUR EMIGRANTS, SO THAT THE WORDING WILL REMAIN READABLE FOR FUTURE GENERATIONS. OUR THANKS TO THIS VERY SPECIAL MAN AND HIS WIFE, MIT (WHO HASN'T BEEN WELL, BY THE WAY).

A LOT OF MILES AND MEMORIES HAVE PILED UP AS WE VISITED WITH SOME OF OUR GLADNEY COUSINS FROM GA, LA, TN, AR AND TX. WHAT GRACIOUS PEOPLE YOU ARE!! IN GEORGIA, VISITING WITH CECIL AND POLLY, ALICE AND NEVA AND ALL THE COUSINS AT THE REUNION IN SEPTEMBER WHERE WONDERFUL FOOD, TALK, TALK, TALK, AND A TRIP TO THE CEMETERY WAS THE ORDER OF THE DAY. IN TENNESSEE, VIRGINIA AND REID TREATED US TO SOME WONDERFUL HOMEMADE SOUP AND CORNBREAD AND GREAT FELLOWSHIP, ONLY REGRET--NOT ENOUGH TIME. WHILE IN TEXAS, I CALLED VELVA GLADNEY SEVERAL TIMES ONLY TO FIND OUT FROM OUR AUNT AND FELLOW CHURCH MEMBER OF VELVA'S THAT SHE WASN'T WELL. WE LEFT WORD OF OUR LOVE AND BEST WISHES. IN LOUISIANA, WHAT CAN WE SAY TO EXPRESS THE GRACIOUSNESS OF DR. JAMES AND MARGARET GLADNEY, SUCH A TOTAL FEELING OF "WELCOME" FROM THE ENTIRE HOMER CLAN.

ARKANSAS WAS QUITE A TREAT, AS WE WERE THERE TO TRY AND RELATE TO THE DESCENDANTS OF JANE GLADNEY GIBSON, RACHEL GLADNEY REAP AND NANCY GLADNEY BLACK (SAMUEL & AGNES GLADNEY'S YOUNGEST MARRIED SON, RICHARD'S DAUGHTERS, WHO TOOK THEIR FAMILIES TO ARKANSAS FROM FAIRFIELD CO., SC) THAT WC HAD SO VERY MANY GREAT COUSINS ALL OVER THIS USA, AND THAT STARKVILLE, MISSISSIPPI IS ONLY ABOUT SIX HOURS FROM THEM.

AFTER NOVEMBER 6, WE WILL BE HOME FOR THE HOLIDAYS--HEALTH TO ALL.

RETTYE BOND, VP GIA."S", (PG. 54, GIA) RICHARD'S DAUGHTER JANE GLADNEY GIBSON.

Mailing List

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ince our last newsletter, we have made several additions to our mailing list. Please welcome our newest subscribers.

Virginia Tomlinson, Rt 2 Box 95, Rogersville, AL 35652. She is descended from immigrant Samuel Gladney through Joseph Gladney (Pg. 21, GIA), whose daughter, Marietta Manora Gladney married James Robert McCrary, whose son Homer Gay McCrary married Oshia Cordelia Lavona Wade, the last being the parents of Virginia.

David R. Gladney, 115 Cedar Lake Drive, Cordele, GA 31015.

Judith L. Westen, 2704 Placita Chueco, Santa Fe, NM 45324. Judith is the daughter of Lynda Galloway, our hostess at the 1994 Gladney Reunion in St. Louis, Missouri.

Jim Rhodes, 3625 Bolivar, No. Highlands, CA 95660, a descendant of immigrant Richard Gladney through Richard Thomas Gladney and Martha Jane Finley (pg. 87, GIA).

Mr. & Mrs. Steve Gladney, 1397 Wispering Pines, Starkville, MS 29759.

Tony Gladney, 2617 S.E. Meadowlark Dr, Hillsboro, OR 97217. Retired from U.S. Navy.

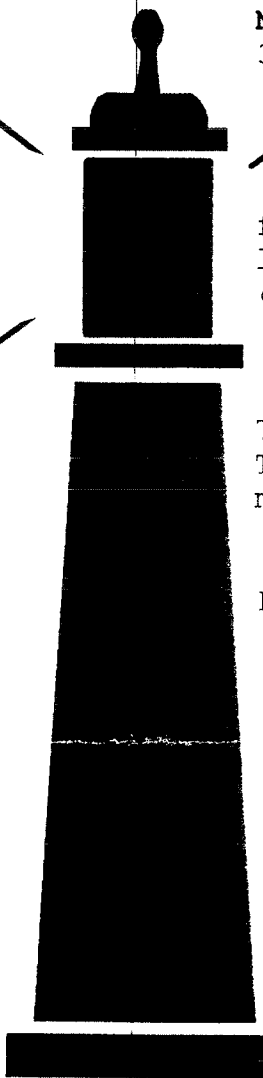
Will Gladney, 4506 N. Kerby Ave, Portland, OR 97217.

Samantha Gladney Slocum, 12425 N.E. Morris, Portland, OR 97230.

The Gladney Center, 2300 Hemphill, Fort Worth, TX 76110, Attn: Kayte Steinert-Threlkeld, Vice President, Public Information. Mrs. Steinert-Threlkerd was kind enough to respond to our request for information about the Edna Gladney home that was moved last year (reported elsewhere in this newsletter) and asked to be added to our mailing list.

Mrs. Julia Gladney, 913 Brynwood Dr., Chattanooga, TN 37412. Julia Bork married Thomas Harold Gladney, who was the son of Thomas Ellis Gladney and Mary Hines Gladney (Pg. 26, GIA).

Mailing List (Continued)



Mrs. Jo B. Gladney, 655 Amakanata Rd. SE, Calhoun, GA 30701-4621. Many of you will remember Jo, who is the widow of Hoyt Gladney. Welcome back, Jo!

Billy Ray Bozeman, 2002 43rd St., Valley, AL 36854. Billy Ray is a Samuel descendant. He was doing some family research and went to a cemetery in Wedowee, AL looking for Gladney ancestors and found a living cousin. Virginia Ivens' daughter was at the cemetery and directed him to Virginia.

Tim Johnson, 199 Kings Court, Greenville, TX 75401. Tim is a descendant of the immigrant Samuel. Through Bettye Bond he passed on the name of his mother...

...**Mrs. Ruby E. Gladney Johnson**, 253 Willford St., Memphis, TN 38112. Descendant of Samuel, and mother to another of our new subscribers, Tim Johnson.

Charles & Debbie Cohen, 155 Pinecrest Court, Athens, GA 30605-1411. Charles is a descendant of Samuel. Note from Charles is included elsewhere in this newsletter.

Beaufort Gladney Lawson, 7419 Olivetas Ave, LaJolla, CA 92037. A descdenant of the immigrant Richard. More about Ms. Lawson elsewhere in this newsletter.

J. S. Gibson, HC 63 Box 247, Rison, AR 71665. A descendant of the immigrant Samuel and recruited by Bettye Bond, VP GIA.

W. J. Thomasson, 2301 West 40th, Pine Bluff, AR 71601. Another Samuel descendant and recruit of Bettye Bond.

Rodney Bond, 2109 Walnut Corinth, MS 38834. Another Samuel descendant, and Bettye Bond recuit. This time her son.

WELCOME ALL!

Member Contribution

One of our members, Jas. Gladney "Dick" Henderson, sent us a copy of a letter he received earlier this year from The Gladney Center (formerly known as the Edna Gladney Home). Dick states that "They have an excellent reputation for what they are doing and we should be proud and supportive." The following are excerpts from the letter.

Highlights from how your gift helped are as follows:

- ♥ The number of families created through adoption increased to 249. That's up 3 from the previous year.
- ♥ Some 25,000 people learned about the merits of adoption via a Gladney Outreach Education presentation made by a volunteer or staff member. Presentations totaled 1,700.
- ♥ A Little Rock, Arkansas office was opened in the spring. It joins the agency's five existing regional offices in Dallas, Houston, and Midland, Texas; Oklahoma City, Oklahoma; and Charlotte, North Carolina.
- ♥ There were 243 women admitted to the agency's maternity services program. Many received residential care on the Fort Worth campus, while others were served in their home communities throughout the U.S. by a member of Gladney's professional social work staff.
- ♥ On-campus maternity clients had access to job skills training through the Career Development program. Many received their GED, while others completed a Nurses Aide Training curriculum. Career Development teaches self esteem while providing all participants with a bright future.
- ♥ Gladney Yellow Page ads in 160 telephone directories, coupled with the agency's 1-800-GLADNEY toll free crisis pregnancy hot line, enabled more than 1,400 women to inquire about adoption services.
- ♥ Campus improvements included the building of a multi-purpose picnic pavilion for client, staff, and community use. Dormitories were made safer with new alarms, automatic door closure devices, and window screens.
- ♥ The Post Adoption Services department aided nearly 600 clients per month, which represents a huge increase from the previous year. Post Adoption maintains adoption records and its staff serves all members of the adoption triad: adoptees, birth parents and adoptive parents.

Your gift enabled **The Gladney Center** to serve thousands of individuals and families last year. Vital human services were expanded, new programs begun, and many lives changed for the better as a result. **The Gladney Center** - with your help - continues to create bright futures through adoption.

If you would like to make a donation, you may mail a check to **The Gladney Fund**, 2300 Hemphill, Fort Worth, TX 76110.



Notes

A Note from one of our newest members, **Charles Cohen**, 155 Pinecrest Ct., Athens, GA 30605:
 "We are new members who just moved from California. We would like to make contact with any descendants of **Joseph Patrick Gladney** [pg. 14, **GIA**], who moved from Tennessee to Rusk Co., Texas in the 1850s."

Joseph Patrick Gladney, about whom he inquires, is on page 14 of the Gladneys In America book. He was born in Fairfield Co., SC, moved to Tennessee where he married twice before migrating to Rusk Co., Texas and had a total of 16 children. The odds must be very good of finding other descendants. Good Luck, Charles!

B **EAUFORT GLADNEY LAWSON**, granddaughter of Mrs. John Bailey (pg. 66, **GIA**), is teaching first grade in La Jolla, CA, while persuing her masters degree. It is her desire to work with disadvantaged children. She is the descendant of **Richard Strong Gladney** (to be featured at next reunion), who was instrumental in the establishment of the state supported Columbia Female Academy in South Carolina and a director of the Aberdeen Female College in Aberdeen, Mississippi. You may read in more detail about this extraordinary Gladney beginning on page 144 of the Gladneys in America.

Thanks to **Betty June Gladney** for introducing our organization to three new subscribers. She recently attended an American Business Women's National Convention in Portland, Oregon. While there she looked in the telephone directory and found three Gladneys. Being the good ambassador that she is, she called each of them! They all expressed an interest in receiving our newsletter. She also expressed her regrets that she and Wayne were not able to attend our last reunion. Hope to see you in Starkville.

Dr. **James F. Gladney** spoke with **Ed Stevenson** the week after Thansgiving. Ed informed him that **Mitty** is home from the hospital and is up and about with a walker. We pray that she may enjoy good health.

Ed **Stevenson** reports that the granite grave markers are all in place and look very nice. These new stones are for the five original immigrants, the widow and four sons. Ed had handled every aspect of this project, including paying for the stones. We owe him a large debt, one of love and honor. Thank you, Ed.



More Notes



Dr. Will Gladney of Baton Rouge, LA reports that he has recently returned from Scotland where he looked for and found the village of Glaidney. This village is located near the town of Ceres and is believed to be the area in Scotland where our Gladneys lived before leaving for Ireland. Dr. Gladney tells us that he has a film of this village which he will bring to the next reunion and show.

Velva Gladney of Livingston, Texas has recently been released from the hospital in Houston, Texas where she had surgery to relieve the blockage of two arteries. Her son, **Clifton** told us that she is home and recovering nicely. We all wish her a speedy recovery and look forward to seeing her at our next reunion.

Deletions from the Mailing List



Those **MISSING PERSONS** named on page 1 will be deleted from our mail list unless we receive a better address by the next edition. Can you help? There have been other deletions for various reasons, which are as follows:

Roy W. Gladney, deceased 9 April 1994.

Helen Willard - A note from her sister, **Frances Fuller** states that Helen has Alzheimers disease and no longer reads them, though she did enjoy them as long as she was able.

Mrs. Mildred Gladney Horton, deceased 7 August 1991.

Mrs. Beatrice Gladney Gilley, deceased 7 July 1994.

Virginia Bennett Ware. Her daughter sent a note saying that Mrs. Ware is living in a nursing home in Selma, AL, having been diagnosed with Alzheimers Disease, which has reached advanced stages.

Eloise Whitmire, deceased 7 November 1995. Though she never made the published mail list, she was a recent subscriber and looked forward with anticipation to attending her first Gladney reunion next year. She perished in an automobile accident in Louisville, MS.

The following is an article sent to us by Eleanor Richardson, about the early settlers of Newton County, Georgia. Eleanor is descended from immigrant Richard through David & Jane Gladney Chestnut (ppg. 59 & 80, GIA), who were among the settlers described in this article. Their story is told in more detail on page 143 of the Gladneys in America book.

This article appeared in The Covington News on 20 July 1995.



Newton County Chronicle

By Rev. Conrad Cheatham
Newton County Historical Society

The early settler entered Newton County from different areas. Some migrated in from nearby areas. Others came from a distance. One group from a distance was a group of settlers who came from the northern part of South Carolina. These people settled in the Snapping Shoals area of Newton and Henry Counties.

These folks arrived in our county in the mid-1820s. Some of the ancestors had migrated to the New World in the early 1770s. These people were originally from Scotland, but they had migrated to Ireland seeking a better place to worship God than they had found in their native land.

There was considerable upheaval in the Church of Scotland in the early 1700s. The "powers" in London wanted the Church of Scotland to conform to their dictates. This didn't suit many Scotchmen, who refused to submit to any earthly ruler in spiritual matters.

Some of these people seceded from the London dominated Church of Scotland and formed new Presbyterian denominations. A number of these "seceders" migrated to Ireland and then later to the American colonies.

A sizeable group of these folks landed at Charleston in October 1772. They headed to Chester and Fairfield Districts in the South Carolina colony where they joined other Scotch-Irish who had arrived earlier - some via Charleston and others from Penn-

sylvania along the so-called Scotch-Irish road. They settled in the area and joined in the war with Great Britain which started in 1776. Then in the 1820s some of their descendants, along with descendants of other settlers headed to Georgia to the newly developing county of Newton.

In Georgia they chose to settle in the southwestern part of Newton, in the general vicinity of Snapping Shoals. Here they built their homes and farms near the South River and Snapping Shoals and Wildcat Creeks.

Until a church was organized these settlers met in each other's home on Sundays to worship God together and to teach their children the Christian faith. From time to time a traveling minister would come by and conduct public worship services, often under oaks near George McDill's home. These services included preaching, administering the sacraments, memorial services for the deceased, marriages, etc.

Finally a church was organized on July 25, 1830. George McDill donated a couple of acres of land for the church's building. Many of the 33 charter members were immigrants from South Carolina. They gave the new church the name Hopewell in honor of the church home of many of the members back in Chester, S.C. Hopewell was also the name of one of the ships which brought the settlers to Charleston in 1772.

Eleanor Richardson has compiled a book regarding the history of the Hopewell ARP Church formed by those settlers of Newton Co., GA, as reported in the column **Early Settlers Fled From Religious Oppression** that is printed elsewhere in this newsletter. A description follows:

Hopewell Associate Reformed Presbyterian Church, Newton County, Georgia, Records of the Session.

Compiled by Eleanor Richardson. This publication contains the church records from its organization in late 1820s to 1917. It includes membership rolls, baptism records, and some death records. The charter members came to Newton County from Chester and Fairfield Counties, SC, among whom were **Jane Gladney** and husband, **David Chesnut**. Other family names include **Stewart, Cowan, Bell, Wilson, McClelland, McDill, Boyd**, and more. Order from Eleanor Richardson at 3205 Linda's Circle, Conyers, GA 30208. Cost is \$12.50. Make checks payable to **Hopewell ARP Church.**"

MEMORIES

From Mrs. John Bailey: (pg. 66, GIA)

Tradition... Each Christmas, our family gathers around the Christmas tree for the distribution of gifts. We have a vest that we bring out only once a year, for this occasion, that we call the **Christmas vest**. The senior man at this gathering dons the Santa Claus vest, takes his place of honor nearest the Christmas tree and distributes the gifts to the family members.

From Mrs. V. A. Bussa:

Best Christmas... last year. My three children, three grandchildren and three great-grandchildren all spent Christmas with me. They came from San Antonio and Converse, Texas. **Past Christmases...** We would cut the top out of a cedar tree and decorate it with red and green paper chains that we made, and popcorn we had strung. My mother, who was a wonderful seamstress, made stuffed dolls and clothes for the girls.

From Alene Springer: (pg. 70, GIA)

Most Special Christmas... with our first child. She was born in December. We named her **Carol**. Christmas Carol!

From E. G. Kerr:

Most Memorable Christmas... because it was the first Christmas tree I remember. My father and I went into the woods and cut down a cedar tree that was about 10-12 ft. high. It reached all the way to the ceiling. I was about six or seven at the time. The decorations I remember most were the shiny tin foil icicles and the raisins. These raisins were still on the vine when purchased (not in boxes like today) and were attached to the tree with ribbons. Such a grand tree!

From Clifton Gladney:

Most Wondrous Christmas... I remember one Christmas when I was about six years old and had been letting it be known that I wanted a bicycle for months. We went to bed after opening gifts from each other on Christmas eve, in anticipation of what Santa might bring on the morrow. When I awoke the next morning and walked into the room, there was a brand new bike under the tree! Though it was six months before I learned how to ride, I will never forget the feeling of joy when I first saw the bike.

From Julia Glenn:

Tradition... Each Christmas my sister, Linda, and I exchange Christmas ornaments. This tradition began when our children were small because most of our budgeted money was spent on the children's gifts. What began as a cost conscious effort for the benefit of our children has become a tradition that has given us some of our most cherished treasures.

EARLY SETTLERS

We wanted to find something that was traditional during the time of our Gladney immigrants. We found the following from a Book titled Early Christmas, by Bobbie Kalman, Crabtree Publishing Co., 1981.

A Pudding Filled with Christmas Spirit

Christmas dinner was not Christmas dinner without plum pudding! In almost every Christmas issue of newspapers and magazines of the time there was at least one picture of the family either preparing, serving or enjoying their Christmas pudding. The Christmas pudding was the symbol of Christmas for the early settler. It was a tie to the past. The ingredients of the pudding were not as important as the spirit which went into preparing and serving it to the family and friends.

Plum pudding started out as a kind of porridge called "frumenty". Frumenty was eaten during the fast before Christmas. Many Christians fasted each year before the birthday of Jesus Christ. This period of fasting is called Advent. The Advent porridge was later mixed with sausages called "hackin". This mixture of frumenty and hackin was the birth of the plum pudding. The first plum puddings contained meat, eggs, porridge, currants or raisins and other fruit. Later there was more of the fruit and nuts and less meat.

The stirred meat was kept in a big pot for five weeks. It was steamed in a cloth or mold on Christmas Day and served with a rum or brandy sauce. Everyone looked forward to the moment that mother would walk into the room with the pudding all in flames. The warm rum or brandy, which had been poured over the pudding and lit, danced in flames to the tune of the leaping hearts of those about to do justice to every tasty morsel.

A Traditional Christmas Treat

At the time our Gladney ancestors came to America, this traditional "Christmas Pudding" took five weeks to prepare. It was usually begun November. We went looking for a recipe for Plum Pudding and found this contemporary recipe in a book titled **IRISH COOKING** by Ruth Bauder Kershner. We found several Plum Pudding recipes and was surprised to find that only one contained plums!

PLUM PUDDING



1/2 cup golden raisins	1/4 tsp salt
1/2 cup chopped citron	1/2 tsp ground allspice
1/2 cup currants	1/4 tsp ground nutmeg
1/2 cup seedless raisins	1/2 tsp ground ginger
3/4 cup Irish whiskey	1 1/4 cups milk
1 cup brown sugar	1 tsp grated orange rind
1/2 cup chopped beef suet or butter	1 tsp grated lemon rind
2 eggs	1/2 cup chopped almonds
1 1/2 cups bread crumbs	Boiling water
1/2 cup flour	3 tablespoons Irish whiskey
1/2 tsp baking soda	

Combine dried fruits in small bowl. Add whiskey; mix well. Allow to stand 12 hours, stirring occasionally.

Cream sugar and suet until soft. Add eggs; mix well.

Combine bread crumbs, flour, soda, salt, and spices; add alternately with milk, mixing well after each addition. Add grated peels, soaked fruits, and nuts; stir well. Place in well-greased mold. Place mold on trivet in deep kettle. Cover top of mold with lid or 2 layers of cheesecloth tied to cover mold, topped with aluminum foil. Add boiling water 2/3 up side of mold; bring rapidly to boil. Reduce heat to low; boil 5 hours, adding more water as necessary. Cool; recover. Store in refrigerator until ready to serve. Steam for an hour before serving to heat through. Unmold.

To serve, warm 3 tablespoons whiskey; ignite. Pour over pudding. Garnish with sprig of holly; serve immediately. Serve with Hard Sauce. Makes 12 servings.

Hard Sauce

Hard Sauce is best prepared several days in advance and refrigerated until needed.

1/2 cup butter	1 tsp vanilla
1 cup powdered sugar	2 tablespoons cream
1/8 tsp salt	2 tablespoons Irish whiskey

Cream butter until light. Beat in sugar, salt, vanilla, and cream, mixing well. Refrigerate until needed. Just before serving, beat in whiskey.

(This recipe will not work with anything other than Irish Whiskey!)

Books for Sale!

GLADNEYS IN AMERICA (GIA)

The following is an excerpt from the second edition of the Gladneygram, written by William C. Gladney, President.

"I think often about how fortunate we are to have Gladneys In America - our family genealogy - a wonderful heritage - family integrity and values - those things which I anticipate will instill a desire in our children and remote descendants to live up to family expectations. I will tell you this...most of the people, rich and poor, that I dealt with for so many years as a policeman probably lacked such things! Let us all cherish what we have. Next to God, the family becomes most important."

Gladneys in America are your family and your heritage.

GLADNEYS IN AMERICA (GIA), the book is a record of the Gladneys in America.

You may still obtain a copy of this handsome book by contacting Julia Kerr Glenn, P. O. Box 912, Groves, TX 77619. The price of the book is \$25.00, plus postage and packaging. Postage rate varies from \$2.25 for book mail (7-10 days delivery) to First Class rate of \$4.00 (2-3 days delivery).

RECIPE

This is the first of several Holiday recipes submitted by your Gladney cousins for your Christmas enjoyment.

VIRGINIA'S CHRISTMAS CAKE aka Florida White Fruit Cake

Cream until light and fluffy:

1/2 lbs butter (2 sticks)

1 Cup sugar

Add 5 eggs, one at a time and beating well after each.

Add:

1 T pure lemon extract

1 T pure vanilla extract

Sift together:

1 3/4 Cups plain flour (not cake flour)

1/2 tsp baking powder

Combine in large bowl:

1 lbs candied cherries (you can mix red & green)

1 lbs candied pineapple, cut in small pieces

4 cups broken pecans



Thoroughly blend sifted flour and baking powder with fruits and nuts. Pour over egg and sugar mixture (this will have a curdled appearance, but is okay).

When both mixtures are thoroughly mixed together, spoon into a tube pan or loaf pans that have been greased and lined with brown paper or wax paper. Place in cold oven, turn to 250 deg. and bake 2 1/2 hrs.

Put nut halves and red & green candied fruit on top of cake for decorations. I do this 15 minutes before cake is done. That way they will stick to cake. When done, cool and store in cool place.

Submitted by: Virginia Ivens
Maryville, TN

RECIPES

SHRIMP AND CRABMEAT CASSEROLE

1 lb raw, peeled & deveined med. shrimp
 1 lb crabmeat (or scallops, if preferred)
 2 sm. cans sliced water chestnuts
 8 oz. eggless seashell pasta, cooked
 3/4 c. chopped mild onion
 pepper to taste

Cook pasta shells til almost done and drain well. Mix seafoods with undiluted soup, then add to pasta shells and onion, folding in. Top with grated sharp cheddar cheese and breadcrumbs. Bake 20 minutes at 350 deg. til bubbly.

Submitted by: Terri Henderson Neal
 Dick Henderson's daughter

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UGLY CAKE

It may not be pretty, but is wonderfully delicious!

2 c. sugar 1-1/3 c. salad oil
 3 c. flour 2 eggs
 2 t. salt 2 t. vanilla
 2 t. cinnamon 4 c. fresh apples
 1/2 c. raisins

Nuts or crushed pineapple may be added. Mix all ingredients together, pour into floured & greased angel food cake pan. Bake 325 deg. for one hour.

Submitted by: Mrs. Gladney (Laura) Kerr
 Fowlerton, TX



RUSSIAN CREAM

This dessert can be prepared the night before needed. At Christmas it looks festive with holly leaves and a cherry arranged on top of each serving.

3/4 C sugar 1-1/2 C sour cream
 1 pkg unflavored gelatin
 1 C whipping cream 1 tsp vanilla
 fruit or garnish

In a small pan, dissolve gelatin and sugar with 1/2 C water. Let stand 5 minutes. Bring to a rapid boil. Remove from heat. Pour in whipping cream. In another pan, mix together sour cream and vanilla. Gradually beat into sugar mixture. Pour into individual serving dishes and chill 4 hours or overnight. Top with fruit of choice (blueberries or strawberries are good) or garnish to match occasion.

Submitted by: Julia Kerr Glenn
 Groves, TX

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SPICED CRANBERRY ORANGE MOLD

1-1/2 cup boiling water
 1 Tblsp lemon juice
 1 pkg (8 oz.) JELL-O
 Raspberry
 1/4 tsp ground cinnamon
 1 can (16 oz.) whole berry



1/8 tsp ground cloves
 cranberry sauce
 1/2 can mandarin oranges
 1 cup cold water
 1/2 cup chopped walnuts (optional)

Stir boiling water into gelatin until completely dissolved. Stir in cranberry sauce, cold water, lemon juice, cinnamon & cloves. Refrigerate about 1-1/2 hrs or until thickened. Stir in oranges and walnuts. Spoon into 5 cup ring mold. Refrigerate until firm.

Submitted by: Eleanor Richardson
 Conyers, GA