

Fall Ladies Luncheon

Pretty Leaves

*Pretty leaves are falling down,
Green, orange, yellow and brown.
Here comes one colored red,
It landed on my head.*

*Pumpkins in the cornfields
Gold among the brown
Leaves of rust and scarlet
Trembling slowly down
Birds that travel southward
Lovely time to play
Nothing is as pleasant
As an autumn day!*

*No spring nor summer beauty hath such grace
as I have seen in one autumnal face*

Autumn Harvest

*Juicy Apples
Overhead,
Are Turning Now
A Lovely Red
Orange Pumpkins
Hard and Round
Are Lifted Now
From the Ground*



It was a cool day; the smell of fall was in the air. Perfect day for a cup of heated “Holiday Wassail” and an opportunity to renew warm friendships. And that is just what we, Sisters in Christ, enjoyed.

Antioch’s fellowship hall was decorated in all the fall colors, orange, yellow and reds. Tammy Jackson did a fabulous job with the tables. The dining tables where we ate were decked with a seasonal fragrant votive candle placed on mirrored glass candle plates. These were provided as a favored gift for each lady attending. Several center pieces were given as door prizes.

The devotional period was led by Patricia Pruett, entitled “What is Your Life?” James 4:14-17. There was great discussion among the ladies including how little things, like a hug, help make another’s situation more bearable. We discussed how the life struggles of ladies from the past have helped bring us to the life we enjoy today, the freedoms and the opportunities. We also reviewed some ladies of the Bible and their contribution to history, from Eve, the first to sin, to Huldah, the prophetess, to Jezebel, to Vashti, to Mary. Sherry Baxley led the group in a few familiar and some not so familiar hymns.

And we feasted. Thank you sisters for the good food and for sharing your recipe. God has been bountiful to us.

Thank the Lord!

SALADS

APPLE SLAW

Julia Herod Carnahan - Hartsville

| | |
|--------------------------------------|------------------------|
| 3 cups shredded cabbage | 1 cup diced red apples |
| 1/2 cup chopped celery | 1/2 cup chopped pecans |
| 9 oz. can pineapple tidbits, drained | 1/2 cup mayonnaise |
| 1 cup tiny marshmallows | |

Mix, Chill and Serve.

ICEBOX VEGETABLE SALAD

Dianne Martin - Hartsville

| | |
|--|---------------------------|
| 1-16 oz. can French style green beans, drained | 1 cup sugar |
| 1-17 oz. can tiny green peas, drained | 1/2 cup vinegar |
| 1-16 oz. whole kernel corn, drained | 1/2 cup vegetable oil |
| 1-4 oz. jar chopped pimientos, drained | 1 teaspoon salt |
| 1 cup finely chopped celery | 1/2 teaspoon black pepper |
| 1 medium onion, finely chopped | |
| 1 medium green pepper, finely chopped | |

Combine all vegetables in a large bowl. In a saucepan combine remaining ingredients. Bring to a boil; cool slightly and pour over vegetables. Cover and refrigerate over night. Salad may be stored in refrigerator for up to one week. Yields 8-10 servings.

PUMPKIN CHEESE BALL

Sharon Burns - Antioch

| | |
|--|------------------------------------|
| 1-8 oz. cream cheese, softened | 2 cups (8oz.) mild shredded cheese |
| 1-6 oz. carton laughing cow garlic & herbs cream cheese | 2 teaspoons paprika |
| 1 celery rib | 1 teaspoon red ground pepper |

In a small bowl, beat cream cheeses until smooth. Stir in cheddar cheese, paprika and red pepper. Shape in a ball; wrap in plastic. Refrigerate for four hours or until firm. With a knife add vertical lines to the cheese ball to resemble a pumpkin. Insert celery rib for the stem. Serve with assorted crackers and apple slices.

CHEESE DIP

Jessie Pruett - Antioch

| | |
|------------------------------|-----------------------------|
| 1 lb. ground beef | 1-10 oz. can diced tomatoes |
| 1 lb. Velveeta cheese, cubed | with green chilies |

Brown meat (use your favorite seasonings, salt, pepper & garlic) and drain fat. Cut cheese into cubes and place in crockpot. Let cheese melt completely, and then add meat and tomatoes. Let cook on low for 3 hours or until cheese is melted and all is well blended. Stir often.

HOT WING DIP

Patricia Pruett - Antioch

| | |
|-------------------------------------|-------------------------------------|
| 12 to 16 oz. cream cheese, softened | 1 1/2 cup grated cheddar cheese |
| 2 cups chopped grilled chicken | 1 cup ranch or blue cheese dressing |
| 3 green onions chopped | hot wing sauce |

Spread cream cheese in bottom of 9 x 13 inch baking dish. Layer chicken, onions, cheese, dressing and sauce. Bake in a 350 degree oven for 10 to 15 minutes, until hot and bubbly. Serve with tortilla chips.

SLOPPY JOE PIZZA

Sherry Baxley

| | |
|--|---|
| 3/4 lb. ground beef | 1 Italian bread shell (12"), or can crescent roll |
| 1 can (10 3/4 oz.) condensed tomato soup | 1 1/2 cups shredded cheese-cheddar or mozzarella |

In medium skillet over medium high heat, cook beef until browned. Drain fat; add soup. Heat through. Place shell on cookie sheet or pizza pan. I used crescent rolls pressed together. Spread beef mixture over shell to within 1/4" of edge. Top with cheese. I used a mixture of cheddar and mozzarella. Bake at 450 degrees for 12 minutes or until cheese is melted.

CASSEROLES

SAUSAGE EGG CASSEROLE

Neale Armstrong - Antioch

1 lb. sausage
6 slices bread
4 eggs, beaten

dash salt & pepper
2 cups milk
6 oz. cheddar cheese

Cook sausage until done. Place in baking dish, 9 x 13 inch. Layer with remaining ingredients-bread, well beaten eggs, milk and cheese. Cover with foil and let set overnight. Bake 30 minutes at 350 degrees. Uncover and bake 15 minutes at 325 degrees.

EASY CHICKEN POT PIE

Tammy Jackson – Antioch

1 chicken cooked and deboned
1 can veg-all drained
1 can cream of chicken soup

2 cups chicken broth
salt and pepper to taste

Place chicken in bottom of baking dish. Mix remaining ingredients together and pour over chicken.

1 stick butter, melted

1 cup milk

1 cup flour

Mix together in bowl; pour over casserole. Bake in a 350 degree oven for 45 minutes or until golden brown.

All the fine praise, all the good wishes will never replace – help with the dishes.

DESSERTS

PUMPKIN CAKE

Linda Beasley – Hartsville

| | |
|--------------------------|-----------------------|
| 2 cups self-rising flour | 1/2 teaspoon soda |
| 2 cups sugar | 4 eggs |
| 1/2 teaspoon salt | 1 cup oil |
| 2 teaspoon cinnamon | 2 cups canned pumpkin |

Mix together dry ingredients. Add oil, eggs and pumpkin. Mix until blended. Pour in a buttered and floured 9 x 13 inch pan. Bake at 325 degrees for 30-35 minutes. Ice with cream cheese icing.

CREAM CHEESE ICING

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|------------------------------|----------------------------|
| 8 oz. cream cheese, softened | 1 box confectioners' sugar |
| 1 stick margarine, softened | 1 – 2 cups pecans, chopped |
| 1 teaspoon vanilla flavoring | |

Cream cheese, margarine and vanilla. Gradually add confectioners' sugar. Nuts may be added to icing or sprinkled on top after the cake is frosted.

PUMPKIN CRISP

Thena Haynes – Hartsville

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|---|--|
| 1 – 15 oz. can pumpkin (not pumpkin pie mix) | 1 teaspoon vanilla extract |
| 1 cup evaporated milk (note: this is 1 cup, not can) | 1/2 teaspoon ground cinnamon |
| 1 cup sugar | 1-18.25 oz. package butter flavor cake mix |
| | 1 cup chopped pecans |
| | 1 cup butter, melted |

Mix together the first five ingredients. Pour into a lightly greased 9 x 13 inch baking dish. Sprinkle cake mix evenly over pumpkin mixture; sprinkle with pecans. Drizzle melted butter evenly over the cake mix and pecans. Bake at 350 degrees for 45-60 minutes or until lightly browned. Excellent served warm with vanilla ice cream.

Note: My neighbor makes this and uses only 3/4 cup sugar and a little less butter, and it is just as good. She also leaves off the pecans and it's still good.

PUMPKIN BARS

Gwen Allen – Hartsville

| | |
|---------------------------|----------------------------------|
| 4 eggs | 1 2/3 cups sugar |
| 1 cup vegetable oil | 1 -15 oz. can solid pack pumpkin |
| 2 cups all-purpose flour | 2 teaspoons ground cinnamon |
| 2 teaspoons baking powder | 1 teaspoon baking soda |
| 1 teaspoon salt | |

Icing:

| | |
|--------------------------------------|-----------------------------|
| 3 oz. package cream cheese, softened | 2 cups confectioners' sugar |
| 1/4 cup butter, softened | 1 teaspoon vanilla extract |
| 1 to 2 tablespoons milk | |

In a mixing bowl, beat eggs, sugar, oil and pumpkin. Combine flour, cinnamon, baking powder, baking soda and salt; gradually add to the pumpkin mixture and mix well. Pour into an ungreased 15 x 10 inch baking pan. Bake at 350 degrees for 25 to 30 minutes. Cool completely. For icing, beat cream cheese, sugar, butter and vanilla in a small mixing bowl. Add enough milk to achieve desired spreading consistency. Spread over bars. Yield 2 dozen.

GINGERBREAD

Patricia Pruett - Antioch

This is a fall must have. Cool weather and fresh molasses call for Gingerbread and caramel sauce.

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|-----------------------------------|-----------------------|
| 1 1/2 cups self-rising flour | 1/2 teaspoon soda |
| 3/4 teaspoon ginger | 3/4 teaspoon cinnamon |
| 1/2 cup shortening | 1/2 teaspoon allspice |
| 1/2 cup firmly packed brown sugar | 1/2 cup boiling water |
| 1 egg, slightly beaten | 1/2 cup molasses |

Grease the bottom and sides of a 9 x 6 biscuit pan, then dust with flour. Sift the flour and spices together. Combine shortening and boiling water. Blend in brown sugar, molasses, and egg. Add dry ingredients gradually; mix thoroughly. Pour batter into pan. Bake in a 350 degree oven, 30 minutes, or until gingerbread springs back when lightly touched in center. Serve with CAMEL SAUCE or LEMON SAUCE.

CAMEL SAUCE

| | |
|----------------------|------------------------------|
| 1 1/2 cups sugar | 1/2 cup light corn syrup |
| 6 tablespoons butter | 1 cup light cream |
| 1/4 teaspoon salt | 1/2 teaspoon vanilla extract |

Combine sugar, corn syrup, 3 tablespoons butter and 1/2 cup cream. Bring to a boil. Gradually add remaining butter and cream. Cook over medium heat, stirring occasionally, just to soft ball stage (230° F). Remove from heat; add salt and vanilla extract. Serve warm.

Note: Using half white sugar and half brown sugar, gives a nice flavor and a darker color. If sauce becomes too thick, heat with 1 tablespoon of cream, stirring until well blended. Add cream as needed.

HONEY PUMPKIN PIE

Bettye Richardson – Hartsville

| | |
|-----------------------------|-----------------------------|
| 15 oz. can pumpkin | 1/4 teaspoon nutmeg, ground |
| 3/4 cup honey | 3 eggs |
| 1/2 teaspoon salt | 2/3 cup evaporated milk |
| 1 teaspoon cinnamon | 1/2 cup milk |
| 1/2 teaspoon ginger, ground | 9 inch piecrust (deep) |
| 1/4 teaspoon cloves, ground | |

Stir together pumpkin, honey, salt and spices in large mixing bowl. Add eggs, mix well; stir in milks. Place pie crust in pie plate. Place pie crust on oven rack; pour in filling. Bake at 325 degrees for 55 minutes or until lightly brown and set. Let cool before serving. Makes 6 to 8 servings.

PUMPKIN CHIFFON PIE

Sharon Burns – Antioch

| | |
|--------------------------------------|----------------------------|
| 2 1/2 cups cold milk | 1/2 teaspoon ground ginger |
| 2 pkg. (1.5 oz.) vanilla pudding mix | 1/4 teaspoon ground cloves |
| 1 – 15 oz. can pumpkin | 1 graham cracker crust |
| 1 teaspoon ground cinnamon | |

In a large mixing bowl, combine milk and pudding. Beat for one minute. Add pumpkin and spices; beat one minute longer. Pour into pie crust. Cover and refrigerate for 2 hours until firm. If desired garnish with whipped topping and sprinkle with cinnamon.

IMPOSSIBLE COCONUT PIE

Linda Adcock – Hartsville

(My late mother-in-law, Madeline Adcock, shared this recipe with me 25 years ago.
She got it from her home demonstration club.)

| | |
|-----------------------------------|------------------------------|
| 2 eggs, well beaten | 1 cup coconut |
| 1 cup sugar (less 3/4 tablespoon) | 1/4 stick melted butter |
| 1/4 cup self-rising flour | 1/4 teaspoon vanilla extract |
| 1 cup milk | |

Beat eggs, blend in rest of ingredients. Pour into 9 inch pie pan, greased. Bake 30 minutes at 350.

