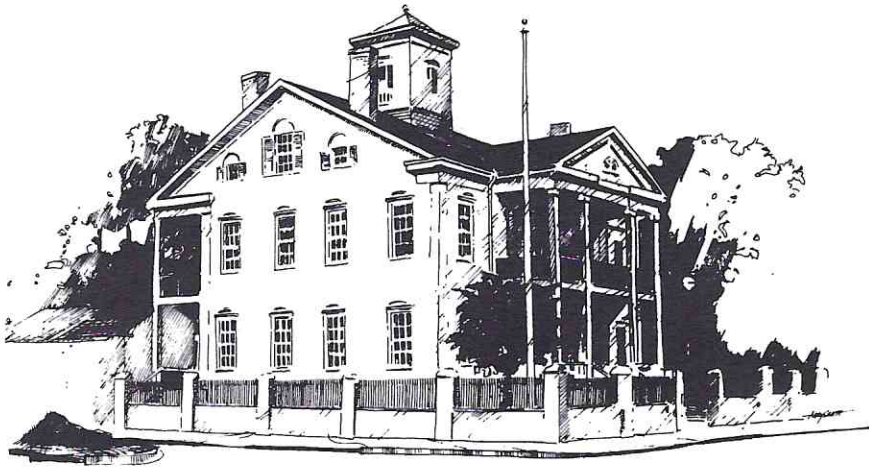


Southern Apple Pecan Cake

SERVES 8

4 cups finely chopped apples
2 cups sugar
2 1/2 cups flour
1/2 tsp. ginger
2 tsp. soda
1 cup cooking oil
1 tsp. salt
1 tsp. cinnamon
2 eggs
1 cup pecans, chopped

Let apples and 2 cups of sugar stand for half an hour or so. Sift dry ingredients together in a large mixing bowl. Beat egg whites until stiff. Beat egg yolks separately. Add cooking oil to dry ingredients, mix well. Add apples and sugar. Add egg whites and yolks. Mix well and put in tube pan. Bake at 350 degrees for 1 hour or until inserted toothpick comes clean. "This is a long time favorite of my family. To make yours truly Southern, substitute apples, nuts, raisins, for whatever fruits are in season. Makes a nice holiday fruitcake".



ST MARTINVILLE

Thelma Domingue
ST. MARTIN PARISH

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One Dish

SERVES 6-8

1 1/2 lbs. grou
1 1/2 lbs. smo
3 cups uncook
1 small head c
1 large onion,
1 medium bell
2 cans Rotel to
2 pods garlic, r
2 cups water
3 tsp. salt
Pepper to taste

Combine all ing
boil over mediu
Once mixture b
simmer for 30
Serve with sala



SULPHUR

Rita D. Prewitt
CALCASIEU PARISH