

# The Upshur Rural Electric Cooperative



Co-Op Cookin'

# Recipe Collection

A collection of recipes from 85 years of Co-Op newsletters.



## Why a Cookbook from an Electric Co-Op?

As explained on the next page, electric cooperatives were founded by, and provided service to rural citizens: country people. In the 1930's rural East Texans were primarily farmers and ranchers who raised their own livestock and grew their own gardens. Many rarely saw a restaurant or cafe unless they made the occasional trip to town for supplies. They raised their own food, preserved what foods they could, and cooked their own meals.

Being a member-owned company, cooperatives started sending our newsletters monthly to all the members. These newsletters would give the members details of where they were building lines next, new areas to be serviced, and important business news, since they collectively owned and were responsible for the business. With many of the farms and ranches getting electricity, the residents were introduced to electric ovens and appliances. In the 1940's co-ops started sharing recipes and tips on how to cook with new electric appliances. The recipes were very popular and most often collected and saved by the cooperative members.

Today we still publish the monthly electric cooperative newsletter each month. It still contains important news and information the members/owners need to know about the business and industry, and on the back page is always a featured recipe. This is a founded tradition still upheld today in the URECC News letter mailed out to members, and also included in the URECC Digital Magazine found on the website.

The recipes within this book have been collected from decades of URECC and other co-op newsletters, articles, and published sources from across the country over the past 85 years. They have not been changed, so many of them will include lard and other ingredients that may not be commonplace in the kitchen cabinets today. We hope you enjoy the recipes and history in this country cooking collection.



*Upshur County ladies learning home canning techniques at URECC in the 1940's. With the introduction of electric appliances, cooking classes were held at the URECC auditorium to teach residents how to cook using the new electric appliances.*

# A Quick History of How Electric Cooperatives Were Formed



As late as the mid-1930s, nine out of 10 rural homes were without electric service. Farmers milked cows by hand in the dim light of a kerosene lantern, and families relied on the wood range and washboard for cooking and cleaning.

The unavailability of electricity in rural areas kept their economies entirely and exclusively dependent on agriculture. Factories and businesses, of course, preferred to locate in cities where electric power was easily acquired. For many years, power companies ignored the rural areas of the nation.

The idea of providing federal assistance to accomplish rural electrification gained ground rapidly when President Roosevelt took office in 1933. On May 11, 1935, Roosevelt signed Executive Order No. 7037 establishing the Rural Electrification Administration (REA). It was not until a year later that the Rural Electrification Act was passed and the lending program that became the REA got underway.

Within months, it became evident to REA officials that established investor-owned utilities were not interested in using federal loan funds to serve sparsely populated rural areas. But loan applications from farmer-based cooperatives poured in, and REA soon realized electric cooperatives would be the entities to make rural electrification a reality.

In 1937, the REA drafted the Electric Cooperative Corporation Act, a model law that states could adopt to enable the formation and operation of not-for-profit, consumer-owned electric cooperatives.

In East Texas, just as in other parts of the U.S., the local investor owned utility company had no interest in bringing electricity to the farmers, ranchers, and country residents. In 1937, Upshur County Agent, W.D. Seals applied to the Rural Electrification Administration for a loan of \$140,000 to construct 105 miles of electric lines into the local rural counties. Upshur Rural Electric Cooperative was born. As East Texans paid their \$5 membership fee, they not only received electricity for the first time, but they also became an owner of the electric cooperative.

Today, being a member of the not-for-profit URECC, as you drive through the 10 county service area you will see over 6,000 miles of overhead lines, hundreds more miles of underground and transmission lines, and 37 substations. As a URECC member, you own those lines and substations; you paid for the construction, you purchase the power to bring to homes in the service area through those lines, and if there are profits, you receive those through capital credits.

Being a cooperative member is never just being a customer. You are an owner of a company with a proud historical background. Together, rural East Texans brought electricity to the farms and country areas when no one else would. Together, we are Upshur Rural Electric Cooperative Corporation.

# HOLIDAY RECIPES

## Holiday Eggnog

5 eggs  
6 cups whole milk ¼ cup sugar  
¼ teaspoon salt  
2 teaspoons vanilla Nutmeg

Beat the whites of the eggs to soft peaks. Add the yolks of the eggs and beat again. Add sugar, milk, and vanilla in that order slowly, and beat well. Sprinkle with nutmeg to taste. Makes about 15 servings.

## Black Eyed Peas Recipe

### Recipe Ingredients:

1 bag (1 lbs) dry black eyed peas	3 pieces of thick bacon
2 tablespoons olive oil	1 tablespoon chopped onion
1/2 teaspoon garlic powder	1/4 teaspoon crushed red pepper
1/4 teaspoon black pepper	

### Cookware and Utensils:

1 large pot or dutch oven  
1 cooking Spoon

### Recipe Instructions:

You can pick up a bag of dry black-eyed peas at your local grocery store. Start with a small bag of peas, about 1 pound. This should produce about 5-6 cups of cooked beans.

Sort through your peas removing any defective peas, dirt or debris that may be present. Place the peas in a colander and rinse several times.

In order to make that perfect dish, you have to soak your peas before cooking. After a good rinsing place peas in a pot and cover with at least 3 inches of water. Place peas in your refrigerator and soak peas overnight.

After the peas have soaked overnight discard the water. Rinse peas one final time. Place peas into a large pot or dutch oven and cover with two inches of freshwater. Bring water to a boil then add other ingredients. Add the lid to your pot and simmer 2 hours until peas are tender. Do not let the water cook out. Add additional seasoning to taste if required.

## Grandma's Soft Gingerbread

1 cup sorghum molasses  
½ cup butter (or shortening)  
½ cup milk (sour)  
2 eggs  
2 cups flour  
1 ½ teaspoon soda  
2 teaspoons ginger  
½ teaspoon salt

Put butter and molasses over medium heat and bring to a boil. Remove and add soda - then beat well. When cool add milk and well beaten eggs. Add dry ingredients sifted together and mix well. Bake in well greased and floured cake pan in 350 degree oven for 40 minutes.



*As electricity moved into the rural areas, the market for new electric appliances surged nation-wide.*

# BREADS

## Corn Bread

2 cups white corn meal  
1 cup flour  
1 tablespoon sugar  
Milk  
4 teaspoons baking powder

Combine-all dry ingredients, then add egg and enough sweet milk lo make thin batter. Pour in hot well-greased bread pans or corn stick pans. Bake until brown in a hot oven.

## Corn Fritters

12 cars sweet corn  
1 teaspoon baking powder  
2 eggs beaten separate 1/2 pint milk  
1 cup flour Salt and pepper

Grate the ears of corn and rub juice through a sieve to rid it of hulls. Combine corn with eggs beaten separately, flour, baking powder, milk, and salt and pepper to taste.

Mix well and drop by spoonful in hot oil.

Turn and brown on both sides, take out and drain.

## Hoecakes

2 cups corn meal  
½ teaspoon salt  
½ teaspoon baking powder  
1 tablespoon melted fat

Combine 2 cups corn meal and ½ teaspoon each of salt and baking powder. Add 1 tablespoon melted fat and stir in water to make a soft dough. Make into small cakes about half an inch thick and bake on a hot greased griddle until brown, and then turn to brown on other side.

## Country Biscuits

In a bowl sift the following:  
4 level teaspoons baking powder  
1 cup flour  
1 teaspoon salt  
Add 2 tablespoons of shortening

Mix well, then add 1 cup of milk and enough more flour to make a stiff batter. Pat out on floured board, cut, and bake in very hot oven.

## Mush Biscuits

1 quart hot water	1 cup lard
Corn meal	1 cup sugar
1 cake yeast	1/2 teaspoon salt
1 cup potato water	Flour

Take the hot water and make mush by adding enough corn meal. Then dissolve yeast in warm water. Mix remaining ingredients together. Add salt and stir in enough flour to make a stiff dough. Set to rise in a warm place. When double in size, roll out biscuit, form, and bake at 350 until done.

## Honey Dew Biscuits

1 cup fresh butter  
1 cup sour cream  
1 cup strained honey  
1 teaspoon soda  
2 cups flour  
½ teaspoon salt  
1 cup sugar  
1 egg

Mix all ingredients together well and bake in greased and floured muffin pans at 350 degrees until done.



*Young Frankie Buck King from Pittsburg shows off his prized livestock project.*

## Betty Gay's Hot Rolls

Combine:  
2 packages yeast  
1 teaspoon sugar  
1 cup lukewarm water. Let stand for 10 minutes.

Then Add:  
1 cup warm water  
5 tablespoons sugar  
2 teaspoons salt  
6 tablespoons melted butter  
6 cups flour or enough for a fairly stiff dough

Pour out on a floured dough board and knead well. Place in greased bowl and let rise in warm place until double in size. Then cut out, place on greased pan, and let rise until double in size again. Bake in 400 degree oven until done.

## Pearl's Refrigerator Rolls

2 cakes yeast  
¼ cup lukewarm water  
1 cup milk  
1/4 cup light corn syrup  
1 tablespoon salt  
2 eggs  
1/2 cup melted shortening  
6 cups flour

Soften the yeast in lukewarm water. Scald the milk, add the syrup and salt. Add 2 cups of flour and beat well. Add the yeast. Beat the eggs and add them. Blend well and add the shortening and remaining flour to make a soft dough. Knead until smooth and satiny. Place in a lightly greased bowl. Grease top of dough. Cover and put into refrigerator. When wanted remove dough from refrigerator and punch down.

Mold at once in any desired shape or, if preferred, let the dough stand in a warm room for an hour before molding. Place the rolls in greased pans and let them rise until double in bulk. Bake in moderately hot oven (375) from 15 to 20 minutes.

# ENTREES

## Country Fried Chicken

This recipe is for two chickens, and it can be adjusted to suit the amount. Cut chicken into pieces for frying and wash well.

Roll in a mixture of:

2 cups flour

4 teaspoons salt

¼ teaspoon pepper.

Put skillet on, put in about ½ inch of lard, and get it hot. Place chicken in and fry until brown, turning often. Then reduce heat, cover well and cook about 25 minutes until tender.

## Smothered Chicken - Country Style

Cut up chicken, salt, roll each piece in flour and place in roaster. Lay 4 or 5 slices of bacon, ½ medium onion (sliced), and celery leaves on top. Cover with water and bake three hours.

## Country Fried Steak

To each pound of round steak, use 1 teaspoon salt, ¼ cup flour, 1 tablespoon fat and ½ cup water. Cut steak into pieces, salt and roll in flour, then brown in fat in large skillet

## Meat Loaf

1 pound ground beef

¼ onion-finely chopped

1 ¼ cup cracker crumbs

1 cup milk

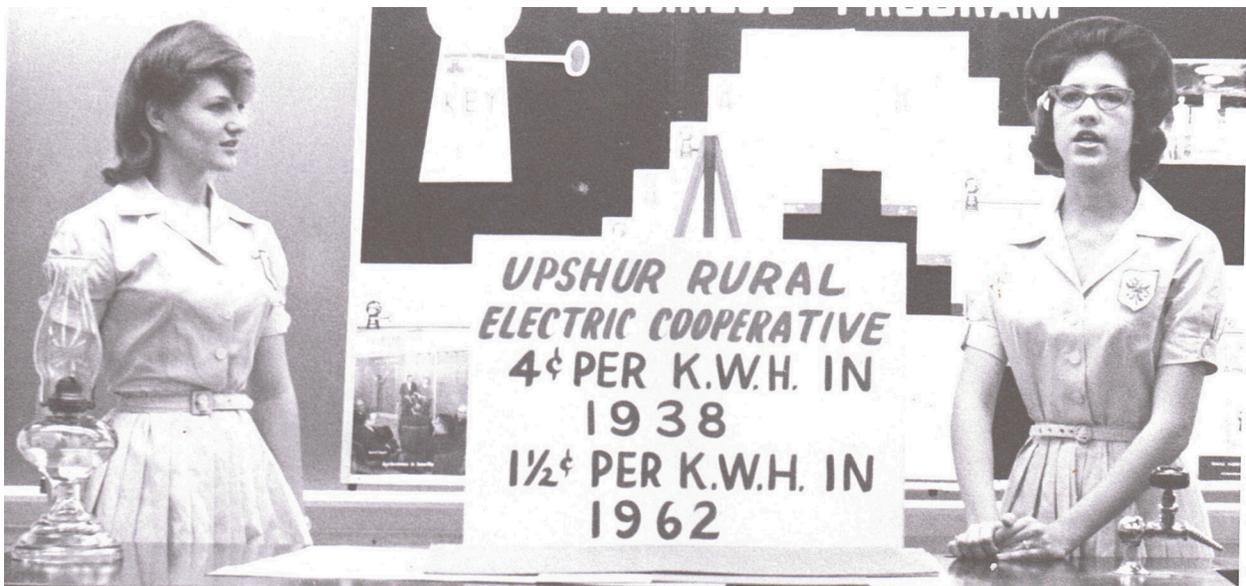
1 tablespoon melted butter

1 egg-slightly beaten

1 teaspoon salt

¼ teaspoon pepper

Mix all ingredients together with the hands. Then again with the hands, form into loaf in pan, add any extra seasonings desired and bake at 360 degrees for about 2 hours till done.



## Beef and Pork Loaf

2 pounds ground beef  
1 pound ground pork  
2 cups breadcrumbs  
½ cup chopped onion  
1 tablespoon salt  
1 egg  
1 cup milk  
¼ Teaspoon pepper  
½ Cup tomato catsup

Mix all ingredients thoroughly in a large bowl.  
Put in loaf pan. Cover with mixture of ½ cup catsup  
and 2 tablespoons brown sugar.

Bake at 350 degrees for one hour

## Venison Roast

(Oven)

Use vinegar water and wash meat very well more than  
once. Salt well and spice with garlic and other spices if  
desired.

Brown roast on top of stove in bacon grease. Place in  
roasting pan and pour about 1 – 1 1/2 cups of water m  
the bottom.

Place some thick slices of pork on top. Add onions if  
desired.

Bake for about 3 hours at 325 degrees.

## Ham Salad

4 ounces cream cheese, at room temperature  
2 scallions, finely chopped  
2 tablespoons finely chopped fresh flat-leaf parsley  
1 tablespoon Creole mustard  
¼ teaspoon cayenne pepper  
¼ teaspoon black pepper  
8 ounces smoked fully cooked ham, finely chopped

Stir together 4 ounces of cream cheese, 2 scallions, 2  
tablespoons of parsley, 1 tablespoon of Creole mustard,  
¼ teaspoon of cayenne pepper, and ¼ teaspoon of black  
pepper in a medium bowl. Fold in 8 ounces of ham.

### MEAT STEW

*This here stew is mighty fillin' an' will raise you a pack  
of healthy young'uns. Fer somethin' diffrunt, try it with hot  
biscuits an' apple sauce.*

1½ pounds boneless beef stew meat	2 cups water
1 teaspoon salt	3 tablespoons catsup
½ teaspoon paprika	6 medium potatoes (peeled)
¼ cup flour	6 medium carrots (peeled)
2 tablespoons fat	4 medium onions

Cut meat into small pieces, roll in seasoned flour and brown  
in the fat in a heavy kettle. Make sure every piece is well  
browned for best flavor. Add 2 cups water and simmer in  
tightly covered kettle till meat is tender (about 2 hours).

Then add vegetables which have been cut into fairly large  
chunks, and continue cooking in covered kettle until vegetables  
are tender. Add 3 tablespoons catsup, salt to taste, and just  
a little flour to thicken if broth is too soupy. (Mix flour in  
cold water before adding.) Serve while steaming hot.

## Chicken Pot Pie

1 chicken (4 to 5 lbs.), disjointed  
1 bay leaf  
2 tsp. Salt  
Few grains pepper  
Dash celery salt  
1 1/2 tsp. Accent  
Boiling water  
1 lb. sm. white onions  
1 bunch carrots, sliced  
6 tbsp. Flour  
6 tbsp. cold water  
1 tbsp. prepared horseradish  
2 1/2 c. biscuit mix

Place chicken in deep kettle; add bay leaf, salt, pepper,  
celery salt, and 1 teaspoon Accent. Add enough boiling  
water to cover. Simmer 2 hours, or until chicken is tender.  
Meanwhile, cook onions and carrots separately, adding  
1/4 teaspoon Accent to each vegetable. Remove chick-  
en and drained vegetables to large, shallow baking dish.  
Strain broth in kettle; measure 3 cups. Add vegetable wa-  
ters to broth, to make 4 cups in all, adding water if neces-  
sary. Add flour, mixed smooth with cold water; cook over  
low heat, stirring until thickened; add remaining Accent  
and horseradish; pour over chicken and vegetables. Make  
biscuit dough as directed on package of mix. Roll 1/2 inch  
thick; cut with chicken shaped cookie cutter. Arrange on  
baking dish. Add bits of raisins for eyes, if desired. Bake in  
hot oven (425 degrees) 25 to 30 minutes, or until biscuits  
are golden brown. Serves 6 to 8.

### Grandmother's Drop Dumplings (With Eggs)

1 cup flour (rounding)	1 egg, well beaten
2 teaspoons baking powder	Lump of butter size of hen egg
½ teaspoon salt, scant	Sweet milk

Rub the butter into the dry flour, add salt, baking powder and  
the egg, well beaten. Stir all together with a fork and add  
enough sweet milk so the mixture will drop from the end of a  
wet tablespoon.

## Chicken Pie

4 c. cooked chicken, bite size  
1 can cream of chicken soup  
1 (10 3/4 oz.) can chicken broth  
1/2 tsp. Salt  
Pepper to taste  
1 can peas and carrots, drained  
1 1/2 c. flour  
2 tsp. baking powder  
1 1/2 c. buttermilk  
1/2 c. melted oleo

Place chicken in greased 9×13 inch pan. Pour next 5 ingredients over this. Mix last 4 ingredients together to make crust. Pour over top. Bake for 1 hour at 350 degrees. Serves 6.

## Chunky Chili

1 pound stew meat  
1 pound boneless chicken breast, cut up  
1 onion, chopped  
1 bell pepper, chopped  
2 cans pinto beans with jalapenos  
2 packages chili seasoning  
2 cans Mexican-style diced tomatoes

Brown meat, chicken, pepper, and onion in a little olive oil until brown. Add chili seasoning, beans, and tomatoes. Simmer for one hour. Serve this with cornbread or tortillas, or pour over Fritos and sprinkle with cheese for a Frito pie. Serves 12.

## Tuna Noodle Casserole

12 oz. wide egg noodles  
1 10.5 oz. can condensed cream of mushroom soup  
1/2 cup 2% milk  
2 5 oz. cans solid white albacore tuna drained  
1/2 cup frozen peas DO NOT THAW BEFORE USING  
1/2 cup yellow onion diced (optional)  
1 tsp. kosher salt  
1 tsp. black pepper  
1/2 cup shredded cheddar cheese  
1/2 cup shredded mozzarella cheese  
1 cup potato chips roughly crushed

1. Preheat the oven to 350 degrees.
2. Lightly spray an 8 x 8 baking dish. If you have doubled the recipe, spray a 9 x 13' baking dish, set aside.
3. If you are adding onion to the dish, dice the onions and lightly sauté them in a non-stick pan with a little bit of olive oil or butter until they are translucent and then set aside.
4. Salt the water and bring it to a boil in a large pot. Prepare the noodles according to the directions on the bag or the box.



## Old Fashion Turkey

1 - 16 - 20 lb turkey  
1 lb of fresh sausage  
1 cup bread crumbs  
1 stalk of celery  
1 medium size red onion  
3 fresh apples, cored and sliced  
1 pkg dried apricots  
1 pkg dried peaches  
1 pkg dried pears  
1 box raisins  
1/2 lb walnuts, chopped  
1/4 lb butter, melted  
chicken or turkey broth  
1/2 gal apple cider (apple juice may be used)  
1/4 lb. butter (this is for the basting sauce)  
Chop onions and celery med. fine, not too large and not too small. Brown sausage then sauté onions and celery in sausage drippings. Cut dried fruit into quarters min. In a very large bowl or pot (I use a canning pot) add one bag of bread cubes with envelope of seasoning (I always add my own seasons such as sage, poultry seasoning, garlic, and etc.). Add some sausage, onion & celery mixture, sliced apples, and each type of dried fruit, raisins, and walnuts. Add the next bag of bread cubes and repeat the layering. Do this until all the dry ingredients are used. Add the melted butter followed by chicken broth or turkey broth and mix the dressing until you obtain the desired texture or moisture you like.

## Venison Parmesan Over Pasta

6 thinly cut steaks of Venison tenderloin  
1 C Italian bread crumbs  
2 LG eggs beaten with 1 tbsp Milk  
Olive oil  
2 C Mozzarella cheese  
1 Jar Spaghetti Sauce or homemade sauce  
1 lb long, thin spaghetti pasta  
1/4 C Parmesan cheese

Place enough oil in the bottom of a frying pan to coat (about 1/4 inch deep). Heat oil on Med-Low setting. Dredge steaks first in bread crumbs, then egg, then bread crumbs again. Place steaks in heated oil and pan-fry until both sides are browned. Then, drain the excess oil from the steaks. Next, coat the bottom of a 9 x 11 baking pan with a thin layer of spaghetti sauce and place steaks on the bottom, then add another layer of sauce over the breaded steaks. Finally, sprinkle Mozzarella and Parmesan cheese liberally on top. Bake in a preheated oven set at 375 until mozzarella cheese is golden brown on top. Serve over long spaghetti.

## Gold Rush Pork Chops

4 pork chops 1 inch thick min.  
2 apples sliced  
2 cups apple cider  
flour  
salt, pepper, cinnamon, nutmeg

Combine the flour, salt, pepper, cinnamon, and nutmeg. Roll pork chops in this mixture and brown the chops. When chops are brown, turn down heat, add flour mixture for the gravy, top chops with sliced apples and add the apple cider until the chops are covered. Simmer until tender, About 1 hour. When done, the chops will be in gravy.



## Chicken and Noodles

1-2 stewing hens, cooked until tender, with broth  
1 (5 1/3 oz.) can (2/3 c.) evaporated milk  
1/2 c. chopped celery  
1/2 c. chopped onion  
1 (4 oz.) jar (1/2 c.) pimento, chopped  
1 tsp. Salt  
1/2 tsp. poultry seasoning  
1/8 tsp. Pepper  
1 recipe homemade noodles  
2 tbsp. Flour  
1/4 c. cold water

Remove chicken from bones, and cut in small pieces. Place it and broth in large Dutch oven. Add evaporated milk. Cook, covered until hot. Add celery, onion, pimento, salt, poultry seasoning, and pepper. Bring to boiling. Add noodles slowly.

## Cherokee Indian Breakfast

15 oz hominy  
chopped yellow onion  
2-3 slices fried crumbled bacon, sausage or ham  
bell pepper (optional)  
dash cayenne pepper (optional)  
5 beaten eggs

Saute in large skillet hominy, a handful of chopped yellow onion, and meat. Optional: Add a small amount of finely chopped bell pepper and a dash of cayenne pepper. After sauteing on medium heat for about 10 to 15 minutes, add 5 beaten eggs. Stir & cook until the eggs are barely done.



## Side Dishes

### Twice Baked Potatoes

Bake potatoes as usual once. Cut open, but do not part halves. Scoop out middle, add butter and milk to it and whip. Before finished whipping, add seasonings desired. Pile it back in shells, place favorite cheese on top, and bake till golden brown. Garnish top as desired and serve.

### Tater Puffs

2 cups mashed potatoes  
2 tablespoons butter  
Salt and pepper  
2 eggs beaten separate  
12 cup cream

Combine and work all ingredients together. Form into balls. Bake in oven until brown or fry in oil.

### Old-Fashioned Sweet Potato Casserole

4 pounds sweet potatoes (about 5 large), peeled and cubed  
1/2 cup packed brown sugar  
1 egg, lightly beaten  
1-1/2 teaspoons vanilla extract  
1/2 teaspoon salt  
18 large marshmallows

1 cup 2% milk  
6 tablespoons butter, softened  
1-1/2 teaspoons ground cinnamon  
3/4 teaspoon ground allspice  
1/4 teaspoon ground nutmeg

Place sweet potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook until tender, 15-20 minutes; drain.

Transfer to a large bowl and mash. Add the milk, brown sugar, butter, egg, cinnamon, vanilla, allspice, salt and nutmeg; beat until smooth.

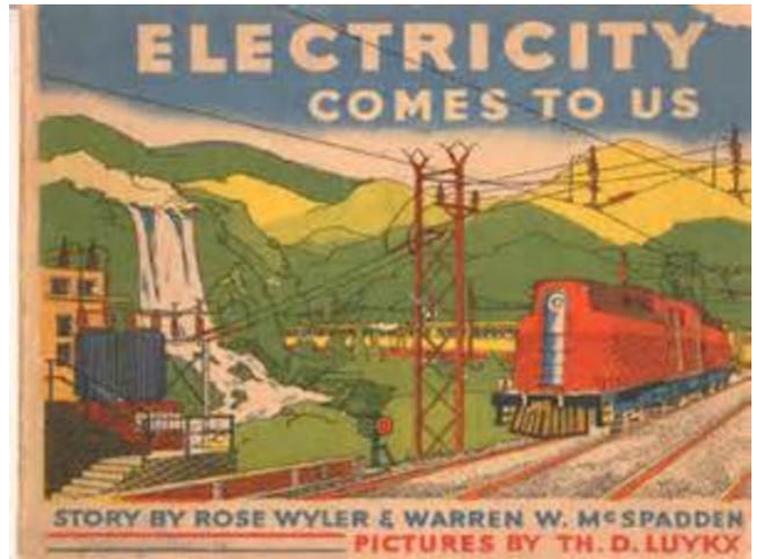
Transfer to a greased shallow 2-1/2-qt. baking dish. Bake, uncovered, at 350° until heated through, 40-45 minutes. Top with marshmallows. Bake just until marshmallows begin to puff and brown, 5-10 minutes longer.

## Baked Candied Yams

5 medium sized yams  
8 tbsp salted butter  
1 tsp ground cinnamon  
1/2 tsp ground nutmeg  
1/4 tsp ground clove  
1/4 tsp ground ginger  
1 cup granulated sugar  
1/4 cup brown sugar  
1 tbsp pure vanilla extract

### Instructions

1. Preheat the oven to 350 F.
2. Wash the yams.
3. Peel, then chop the yams ( make sure that they are about 1/2 inch thick.)
4. Place the yams into a 9x13 bake dish.
5. Place the butter into a medium sized pot, then melt it over medium heat.
6. Once the butter is melted, sprinkle in the white & brown sugar, ground cinnamon, ground nutmeg, ground ginger, and ground clove.
7. Turn the stove off, mix the ingredients, then add in the vanilla extract.
8. Pour the candied mixture over the yams, and try to coat all the yams with the candied mixture.
9. Next, cover the bake dish with foil, then bake the yams in the oven for 30 minutes.
10. Remove the yams from the oven, and baste them with the candied mixture.
11. Cover the yams, and bake them for another 15-20 minutes.



## Potato Soup

Use one dozen potatoes. Peel thinly, slice; and boil until tender to a fork. Add finely-slivered celery tops, parsley and onion (to taste) to the drained potatoes. Add 2 quarts sweet milk and bring to a boil. Season to taste with freshly ground pepper, and some salt.

## Tater Cakes or Tater Balls

1 quart mashed potatoes (hot) 2 heaping teaspoons butter  
1/2 cups hot milk  
1 teaspoon salt  
Whites of 2 eggs  
Yolks of 2 eggs

To 1 quart of hot mashed potatoes. add hot milk. butter, salt and beat well. Beat the egg whites stiff and stir in. Form into patties or balls. roll in the egg yolks and then in cracker crumbs. Fry in deep hot fat.

## Black Walnut Sweet Potatoes

6 large sweet potatoes  
1 cup hot milk  
3 tablespoons butter  
2 tablespoons melted butter  
1/2 Cup sugar  
1/2 Cup black walnuts

Peel sweet potatoes, boil and mash. Add hot milk, sugar, and 3 tablespoons butter. Then add black walnuts and a pinch of salt. Place in greased baking dish, pour 2 tablespoons melted butter over top. Bake 20-30 minutes in moderate oven.



## Baked Beans

2 cups navy or pea beans  
 1 1/2 tsp salt  
 2 Tbsp brown sugar  
 1/4 cup molasses  
 1 bay leaf  
 1/2 tsp dry mustard  
 1 Tbsp chopped onion  
 1 cup boiling water  
 1/2 pound piece salt pork

Wash beans, discard imperfect beans. Cover with water and soak overnight, or cover with boiling water and soak 4-5 hours. Drain, cover with a large amount of boiling salted water; boil slowly for 1 hour. Drain, combine salt, sugar, molasses, bay leaf, mustard, onion and water and add to beans. Pour into bean pot. Score rind of pork and press into beans, leaving the rind exposed. Cover beans with additional water, (boiling) and bake in 300 deg oven for 4 hours. Remove cover for last 1 1/2 hours cooking.

## Sweet Corn Griddle Cakes

1 pint grated corn  
 1 teaspoon salt  
 1 cup flour  
 1 teaspoon baking powder  
 1 tablespoon melted butter  
 Milk  
 4 eggs

Combine corn, flour, melted butter, eggs, salt, and baking powder with enough milk to make a batter of the right consistency.  
 Cook on hot griddle.

## Stuffed Peppers

6 green peppers  
 2 cups chopped chicken or veal  
 3 tablespoons butter  
 1/2 cup buttered crumbs  
 3 tablespoons flour  
 1/2 teaspoon salt  
 1 1/2 cup milk or cream  
 Onion juice

Cut top from the peppers: remove carefully all the seeds and tongue. Cut thin slices from the bottoms so the peppers will stand. Melt the butter, add the flour and seasoning, then the milk and onion juice; add the meat and fill the peppers with the mixture. Cover with crumbs made by stirring 3/4 cup bread crumbs into 3/4 tablespoon of melted butter. Place the peppers in a baking pan and cover the bottom with boiling water. Bake 300 degrees for 30 minutes.

## Baked Apples

Use any good baking apple. Cut in half and core, but do not peel. Place in deep baking pan or dish. Pour some water around apples. Put on each apple: 2 tablespoons of brown sugar and 1 teaspoon of butter. Bake at 360 degrees until done and tender. Baste once in a while.

## Fried Cucumbers

Pare cucumbers and cut length-wise in very thick slices; wipe them dry with a cloth; sprinkle with salt and pepper, and dredge with flour. Fry in pan greased with about a tablespoon each of lard and butter. Brown both sides and serve warm.

## Crispy Cheese Wafers Recipe

2 cups (8 ounces) freshly grated extra-sharp Cheddar cheese  
 1/2 cup butter, at room temperature  
 1 cup all-purpose flour  
 1/2 teaspoon ground cayenne pepper or to taste  
 1 teaspoon Worcestershire sauce  
 1/2 teaspoon salt  
 1 cup crisp rice cereal

### Step 1

Preheat the oven to 350°.

### Step 2

Mix together cheese, butter, flour, red pepper, Worcestershire and salt in a large bowl until mixture forms a ball that lightly sticks together and pulls in all the flour. (Hands might work best for this).

### Step 3

Gently fold cereal into dough.

### Step 4

Shape mixture into 1-inch balls. Place balls about 1 inch apart on an ungreased baking sheet. Flatten each ball with a fork, making a crisscross pattern.

### Step 5

Bake 15 minutes or until firm. Cool on pan on wire rack. Store in airtight container up to 1 week.



## Old Fashioned Macaroni Salad

2 cups elbow macaroni noodles  
 4 stalks celery chopped  
 3 radishes chopped  
 1 red bell pepper chopped  
 1 small sweet onion diced  
 2 tbsp. minced parsley  
 1/4 c apple cider vinegar  
 1 c light mayo  
 1 tbsp. Dijon mustard  
 1/2 c honey  
 1/2 t. kosher salt  
 1/2 t. fresh ground pepper

In a large pot, fill the pot with water and salt it. Bring the water to a boil. Cook the pasta to the directions on the back of the box. Make sure they are cooked al dente. Do NOT overcook the pasta. Drain the pasta and immediately rinse with cold water to stop the cooking process.



MONTHLY NEWS BULLETIN GILMER, TEXAS SEPTEMBER, 1958

FOR THE EXCHANGE OF IDEAS AMONG MEMBERS



Here are the men of your Upshur Co-op who perform all the duties connected with line construction and planning.

First row, left to right: Herman (Red) Sanders, helper; Frank B. Payne, laborer; Earl Townsend, helper; Aubrey Owen, survey man; Lester M. Ballard, helper; Ophie L. Collier, truck driver; Newman Robertson, warehouseman.

Second row, left to right: Cody Yocom, line foreman; Vernon R. Sanders, lineman; Ebert D. Jones, lineman; A. T. Gillies, helper; Raymond Jones, climbing helper; Riley Irwin, construction engineer; Neil B. Harrison, storekeeper; Bobby G. Gipson, timekeeper.

Top row, left to right: Troy Reavis, C. A. Harris, both laborers; D. G. Maloney, helper; Gerald F. Vick, lineman; Hugh Campbell, line foreman; Aubrey Dyer, lineman; J. L. Johns, acting manager.

## MEET THE PERSONNEL OF YOUR CO-OPERATIVE

In this issue of The Lighter Way, we want to introduce to you the men and women who operate your Co-op. Even though their jobs vary and some have more responsibility, each one has an important part in making your Co-op a success.

First, we will introduce the ladies, and the first two you will meet when you enter the Co-op office will usually be Dottie Davis or Marie Stout, the cashiers. Both are natives of Upshur County. Dottie has been with the Co-op for two years and Marie

Dottie was on vacation at the time the accompanying picture was made.

Next are the ladies who check your meter card readings and prepare over 7,000 bills each month. The billing clerks are Beatrice Young, Loyce Duffey and Brenda Bowden. Beatrice has been with the Co-op nine years. Loyce, who also was on vacation at the time the picture was made, has five years' service with the Co-op. Both are Upshur Countians. Brenda is a native of England. She met her husband during World War II when

the couple married in 1946.

Filing clerk is Sabra Whatley, who has been with the Co-op several months. She also is an Upshur County native.

Myrtis Herring is bookkeeper and Ruth Boyd is assistant bookkeeper. Myrtis has been an employee of the Co-op for 11 years and Ruth for seven years. They, too, are Upshur Countians.

Now for the men who help keep the Co-op in operation. First we have the line department supervisor, Riley

## Cheese Grits

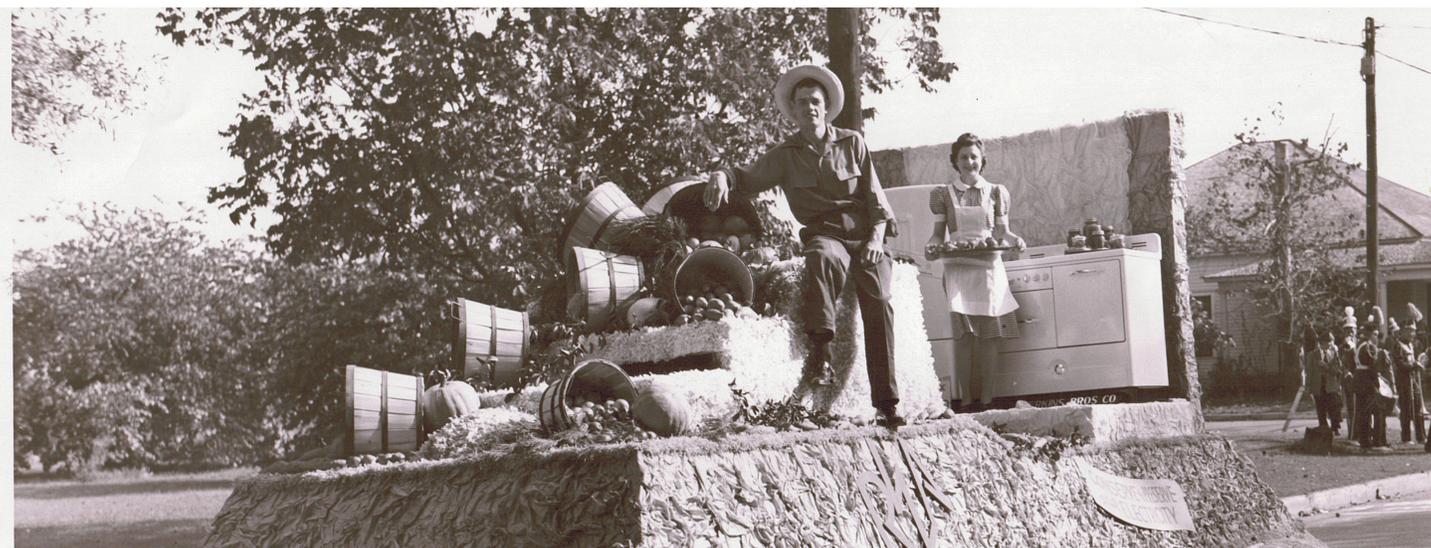
Mix 1 1/2 cups grits and 6 cups water and cook until thick. While on stove add 1 pound cheese, 1 1/2 sticks of margarine, 1 teaspoon salt, 1/2 teaspoon pepper. Beat 3 eggs and add this to mixture. Put in buttered baking dish. Cook one hour at 300 degree oven.

## Bean Soup

1 lb. white beans  
 6 cups cold water (1st amount)  
 1 ham bone with the meat on it  
 2 tsp salt  
 1 small onion  
 1 bay leaf  
 1/2 tsp dry mustard  
 4 cups water (2nd amount)  
 1 cup tomatoes  
 3 cups water (3rd amount)

In your soup pot, soak the beans in the 6 cups of water overnight in a cool place.

In the morning, add the ham bone, salt, onion, bay leaf, mustard and 4 cups water. Cook slowly, covered for 3 hours. You should stir the soup 2 or 3 times during this period. Remove from heat and take out the ham bone and bay leaf, slip the meat from the bone and return meat to the soup. Add tomatoes and remaining 3 cups of water and simmer 1/2 hour. Soup is ready to serve.



## Desserts

### Blackberry Pudding

2 cups sugar  
 1 teaspoon salt  
 2 cups flour, sifted  
 2 teaspoons baking powder  
 ½ cup butter  
 1 cup milk  
 2 cups boiling water  
 2 cups blackberries

Cream 1 cup sugar and the butter together. Add the flour, baking powder, salt, milk and mix well. Then pour blackberries on top, and then pour 1 cup sugar and the 2 cups of boiling water. Bake in oven :350 degrees, until top is golden brown. Will take about 50 minutes.

### Persimmon Pudding

1 pint buttermilk ½ teaspoon baking powder  
 1 pint (heaping) ripe ½ teaspoon baking soda  
 persimmons ¼ teaspoon cloves  
 1 cup sugar ½ teaspoon allspice  
 1 egg 1 teaspoon cinnamon  
 1 tablespoon butter Flour

Mix buttermilk with ripe persimmons. Press through sieve or colander. Then add sugar, egg, butter, baking powder, baking soda, cloves, allspice, and cinnamon. Add enough flour to make stiff but not as stiff as cake dough. Bake in a moderate oven (350 degrees) until done. If the pudding falls a little, this is so much the better, and if it seems soggy-that also makes it better. When you are ready to serve cut in squares and top with whipped cream or sugar and cream.

### Brown Sugar Candy

2 cups brown sugar  
 1/2 cup milk or cream  
 butter (size of a walnut)  
 walnuts  
 vanilla

Boil until it forms a soft lump when dropped into cold water, remove from fire. Beat until it begins to thicken, then add 1 cup chopped walnuts and vanilla. Pour into buttered dish.

### Frankie's Ice Box Date Cookies

Dough:  
 1 lb brown sugar  
 1 cup butter  
 3 eggs  
 4 cups of flour  
 ½ teaspoon salt  
 ½ teaspoon baking soda

Filling:  
 1 cup water  
 1 cup sugar  
 2 ½ cups chopped dates  
 1 cup chopped nuts  
 Cook water, sugar, and dates about 5 minutes until thick. Add

Mix dough and separate into 4 portions. Roll a portion into a thin layer about 12" long rectangle on a floured surface. Spread thin layer filling over the dough. Roll the dough into a loaf about 3" in diameter. Repeat with other 3 dough portions. Wrap each roll and refrigerate. To serve, remove roll from refrigerator. Slice into ¼" thick slices and lay on greased cookie sheet. Cook in oven preheated to 350 degrees until edges begin to brown. Remove and cool on a plate or rack before eating.

## Pea Picking Cake

1 box store-bought white cake mix  
1/3 cup vegetable oil  
4 egg whites  
2/3 cup water  
1-15 ounce can of mandarin oranges undrained, divided  
2/3 cup juice from the mandarin oranges can  
1-5.1- ounce Vanilla Pudding mix (Instant)  
1-20 ounce can of crushed pineapples undrained  
1 16- ounce container Whipped topping

1. Prepare 2 round cake pans with grease and flour.
2. Preheat the oven to 350 degrees.
3. Add the cake mix, vegetable oil, water, mandarin oranges juice and egg whites in a mixing bowl and beat on medium until it is combined.
4. Add in 1 ¼ cup of oranges and beat on medium high for 1 minute. The oranges will break up during the mixing process.
5. Divide the cake batter between the 2 cake pans and bake according to the directions on the cake box. To test to see if the cake is done, use a toothpick or a cake tester and stick it in the middle of the cake. If the tester comes out clean, the cake is done. If it comes out with batter still on it, put it back into the oven and check at 5 minute increments.
6. Let the cakes cool completely.
7. Meanwhile, while the cakes are cooling, mix half of the whipped topping together with the pudding.
8. Fold in the rest of the whipped topping along with the pineapple.
9. Add some of the frosting in between the layers of cake and use the rest to frost the outside of the cake.



## Pecan Pie

3 eggs  
1 tsp. melted butter  
3 tsp. Flour  
1/4 tsp. Vanilla  
1/8 tsp. Salt  
1/2 c. sugar  
1 1/2 c. syrup  
2/3 c. chopped pecans  
1 unbaked pie shell

Beat eggs; blend in butter, flour, vanilla, salt, sugar and syrup. Add pecans; pour into pie shell. Bake in preheated 425 oven for 10 minutes. Reduce oven temperature to 325 and bake 40-45 minutes longer.

## Butterscotch Pie

1/2 c. butter or Oleo  
1 c. water  
2 egg yolks  
1 c. brown sugar  
2 1/2 tbsp. Cornstarch  
1/2 c. milk

Brown butter in pan. Then add sugar and cook together, stirring constantly, until sugar is melted. Add water; stir slowly and cook until sugar is again dissolved. Combine cornstarch, egg yolks and milk, and add to sugar mixture. Cook until thickened.

## Pinwheel Peach Cobbler

1 1/2 c. self-rising flour  
1/2 c. shortening  
1/3 to 1/2 c. milk  
1 tsp. Cinnamon  
1 stick oleo  
2 (16 oz.) cans sliced peaches, sliced thinner  
1 1/2 c. sugar  
2 c. liquid (juice and water)

Cut shortening into flour, add milk, roll into a rectangle approximately 20-inches wide. Drain juice from peaches, if juice isn't 2 cups, add water to make 2 cups. Pour into saucepan, add sugar, heat until sugar is dissolved. (Sugar Syrup) Slice peaches thin and spread over dough, sprinkle with cinnamon. Melt oleo in 9x13 inch pan at 350 degrees. Roll peaches and dough into jelly roll. Slice into 1-inch sections about 20 slices (pinwheels). Place pinwheels into oleo, pour sugar-syrup over pinwheels carefully. Bake at 350 degrees for approximately 55 minutes.

## Sweet Potato Pie

3 c. cooked mashed sweet potatoes (if canned, drain well)  
1/2 c. margarine  
2 c. sugar  
1 tbsp. vanilla extract  
1/4 tsp. Salt

Combine all ingredients together. Whip until smooth. Pour into cooked pie shell. Cover top with chopped pecans or walnuts. Good served warm or cold.



## Blackberry Dumplings

Part 1: 1 cup sugar  
 3 pints ripe blackberries  
 ¾ cup water  
 1 ½ tablespoons butter  
 Combine in pan  
 2 cups flour  
 3 tablespoons sugar  
 1 teaspoon salt  
 and let set while fixing part 2.  
 1 egg  
 3½ teaspoons baking powder  
 Milk

Sift the flour, sugar, salt, and baking powder into mixing bowl. Add egg, mix well, and then add enough milk to make stiff batter.

Now lace part 1 on stove and bring to a boil, and drop the dumpling batter, a spoonful at a time into the boiling mixture.

Cover with lid and cook for about 15 or 20 minutes. Can be served with cream, ice cream, or whipped cream. Can be changed by using other berries.

## Peanut Butter Pie

For the pie filling  
 1 ( 8 oz.) package cream cheese, softened  
 1 cup creamy peanut butter  
 1 cup powdered sugar  
 1 ( 8 oz.) container whipped topping, thawed  
 For the peanut butter crumbs on top (optional)  
 2 tablespoons powdered sugar

1 tablespoon peanut butter In a medium bowl beat the cream cheese and the peanut butter until well blended and smooth. Add the powdered sugar and beat until well blended. Gently fold in 1 ½ cups of the whipped topping just until combined.

Pour into the crust and spread evenly. Spread the remaining whipped topping over the top. Sprinkle with the peanut butter crumbs.

Chill for a minimum of 2 hours or overnight.

For the peanut butter crumbs on top (optional)

In a small bowl, using a fork, cut the peanut butter into the powdered sugar until crumbs are formed.

## Vanilla Crumb Pie

1 c. brown sugar  
 1 c. maple syrup  
 2 c. water  
 2 tbsp. Flour

Boil together 1 minute and set aside.

*In a large bowl, beat:*

1 egg  
 1 tsp. Vanilla  
 1/2 tsp. cream of tartar  
 1 tsp. soda

*Add to the above syrup mixture. Then divide equally in 3 unbaked pie shells. Top with crumbs made of:*

2 c. pastry flour  
 1/2 c. lard  
 1/2 tsp. Soda  
 1 c. brown sugar  
 1 tsp. cream of tartar

Bake 45 minutes in 350 to 375 degree oven.



## Fried Apple Pies

Make a nice rich pastry dough. Cut in 5 or 6 inch squares.

Place a large spoon full of apple pie filling in and fold over. Moisten edges to make them stick together. Fry in deep fat at about 370 degrees until done. They will be puffed and brown when done.

Drain on paper towels to get rid of grease.

## Mince Meat Pie

1 ¼ pounds round steak, cut into small pieces  
1 cup apple cider  
4 Granny Smith apples - peeled, cored and finely diced  
1 ½ cups white sugar  
2 ½ cups dried currants  
2 ½ cups raisins  
½ pound chopped candied mixed fruit peel  
½ cup butter  
1 (16 ounce) jar sour cherry preserves  
1 teaspoon ground ginger  
½ teaspoon ground cloves  
½ teaspoon ground nutmeg  
½ teaspoon ground cinnamon  
½ teaspoon salt  
1 (16 ounce) can pitted sour cherries, drain liquid reserve  
1 recipe pastry for a 9 inch double crust pie  
2 tablespoons heavy cream

In a Dutch oven, combine beef and apple cider. Bring to a boil, then reduce heat to a simmer. Cover and cook for about 20 minutes, or until meat is tender. Remove meat and coarsely chop, then return it to the pot.

Stir in chopped apples, sugar, currants, raisins, citrus peel, butter and cherry preserves. Add ginger, cloves, nutmeg, cinnamon and salt. Let simmer, uncovered, over low heat until mixture is very thick, about 90 minutes. Stir in cherries and remove from heat.

Refrigerate tightly covered for at least a week before using.

Preheat oven to 350 degrees F (175 degrees C). Put filling in unbaked pie shell and place pastry on top. Crimp edges and poke several holes in top pastry. Brush top with cream and sprinkle with sugar.

Bake in preheated oven for 40 minutes, or until golden brown.

## Chocolate Banana Bread Pudding

4 eggs  
2 cups milk  
1 cup white sugar  
1 tablespoon vanilla extract  
4 cups cubed French bread  
2 bananas, sliced  
1 cup semisweet chocolate chips

### Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan.

In a large mixing bowl, mix eggs, milk, sugar, and vanilla until smooth. Stir in bread, bananas, and chocolate chips, and let rest 5 minutes for bread to soak. Pour into prepared pan.

Line a roasting pan with a damp kitchen towel. Place loaf pan on towel inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with water to reach halfway up the sides of the loaf pan. Bake in preheated oven for 1 hour, or until a knife inserted in the center comes out clean.

## Pumpkin Pie

1 (9 inch) unbaked deep-dish pie crust  
¾ cup white sugar  
1 teaspoon ground cinnamon  
½ teaspoon salt  
½ teaspoon ground ginger  
¼ teaspoon ground cloves  
2 large eggs  
1 (15 ounce) can 100% Pure Pumpkin  
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk

### Directions

Preheat the oven to 425 degrees F.

Combine sugar, cinnamon, salt, ginger, and cloves in small bowl. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk. Pour into pie shell.



*The URECC auditorium/ kitchen was used in the 1940's to give classes and instructions of how to use modern electric ovens and appliances.*



## Snickerdoodles

1/2 cup unsalted butter 1 stick (softened - room temperature)  
 1 1/2 cup white granulated sugar  
 2 3/4 cup all-purpose flour scoop and leveled with a knife  
 2 teaspoons cream of tartar  
 1 teaspoon baking soda  
 1/4 teaspoon kosher or sea salt  
 2 large eggs  
 1 teaspoon pure vanilla extract

### Topping:

1/3 cup white granulated sugar  
 2 teaspoons ground cinnamon

1. In a small mixing bowl, make the topping by adding the 1/3 cup of white sugar and the 2 teaspoons of ground cinnamon together and whisking the ingredients together until they are thoroughly combined.
2. In a medium mixing bowl, whisk together the flour, cream of tartar, baking soda, and salt and set aside.
3. Then in a large mixing bowl, cream together the butter and sugar until it's light and fluffy. This will take about two minutes. Next add in the eggs and vanilla extract and mix until everything is thoroughly mixed together.
4. Next, slowly incorporate the dry ingredients into the batter. Once the dough is ready, cover and place in the fridge and let it chill for 1 to 2 hours.
5. After the dough has chilled, remove it from the fridge.
6. Preheat your oven to 350 degrees.
7. Prepare your baking sheets and set aside.
8. Take a spoon and spread out some of the cinnamon sugar mixture onto a plate. Then using a 1 1/2 inch cookie scoop, scoop out some dough. Roll the dough into a ball then roll it into the sugar mixture and place on the baking sheet. Then press the ball down gently with the palm of your hand.
9. Bake one sheet at a time, on the middle oven rack for 10 to 12 minutes.
10. Once the cookies are starting to turn light golden brown and crack on the top, remove from the oven.
11. Let the cookies remain on the cookie sheet for a few minutes. Then remove them from the cookie sheet and place on a wire rack to let them finish cooling.

## Sorghum Molasses Crumb Pie

### CRUMBS:

Combine 3/4 cup flour  
 2 tablespoons butter  
 1/2 teaspoon cinnamon,  
 1/4 teaspoon each of: nutmeg, ginger, cloves,  
 1/2 cup sugar.

*Work together.*

### LIQUID: Beat together

1/2 cup molasses  
 1 egg yolk  
 1/2 teaspoon baking soda dissolved in 3/4 cup boiling water  
 pinch of salt.

Line pan with rich pastry and make alternate layers of crumbs and liquid. Top with crumbs. Bake in oven at 300 degrees.

## Green Apple Pie

4 cups green apples (peeled and sliced)  
 1 cup sugar                      1/2 teaspoon cinnamon  
 1/4 teaspoon nutmeg        Lemon juice - few drops  
 Butter

Place peeled and sliced green apples in unbaked pie shell.

Add sugar, nutmeg, a few drops of lemon juice, and a few dabs of butter. Place unbaked top crust on and bake in oven at 350.





## Concord Grape Jelly

6 pounds Concord grapes\*  
 3/4 cup water  
 3 3/4 cups sugar

\* use about two-thirds fully ripe grapes and about a third firm yet ripe grapes

Wash and stem grapes. Crush grapes in a 6 or 8-quart Dutch oven or kettle. Add the water. Bring to boiling over high heat; reduce heat. Cover and simmer about 10 minutes or till grapes are very soft.

Using a jelly bag or a colander lined with several thicknesses of 100% cotton cheesecloth, strain the mixture. (This will take about 4 1/2 hours.)

Chill the juice for 12 to 14 hours. Strain again through jelly bag or 100% cotton cheesecloth.

Place juice in Dutch oven or kettle. Add sugar; stir to dissolve.

Bring to a full rolling boil. Boil hard, uncovered, till syrup sheets off a metal spoon or reaches 220 degrees F on a jelly thermometer. This will take about 20 minutes. Remove from heat. Quickly skim off foam with a metal spoon.

Immediately ladle jelly into hot, sterilized half-pint canning jars, leaving 1/4" headspace. Wipe jar rims and adjust lids. Process jars in a boiling water canner for 5 minutes (start timing when water begins to boil). Remove jars from canner; cool on racks.

## Grandma's Tea Cakes

1 3/4 cups white sugar	1 cup butter
2 large eggs	1 teaspoon vanilla extract
3 cups all-purpose flour	1/2 teaspoon baking soda
1/2 teaspoon salt	1/4 teaspoon ground nutmeg

Beat sugar and butter together in a large bowl with an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla extract. Combine flour, baking soda, salt, and nutmeg; stir into creamed mixture.

Knead dough for a few turns on a floured board until smooth. Cover and refrigerate until firm, about 30 minutes.

Preheat the oven to 325 degrees F. On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake in the preheated oven until edges are golden, about 8 to 10 minutes. Cool on the cookie sheets briefly before removing to a wire rack to cool completely.

## Sticky Buns

2 (.25 ounce) packages active dry yeast  
 1/2 cup warm water (110 degrees F/45 degrees C)  
 1 1/4 cups buttermilk, room temperature  
 2 eggs  
 5 1/2 cups unbleached all-purpose flour, divided  
 1/4 cup butter, softened  
 1/4 cup white sugar  
 2 teaspoons baking powder  
 2 teaspoons salt  
 2 tablespoons butter, softened  
 1/2 cup white sugar  
 2 teaspoons ground cinnamon  
 1/2 cup butter, melted  
 1/2 cup packed brown sugar  
 1/3 cup raisins  
 2/3 cup chopped pecans

-In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

-Combine the yeast mixture with the buttermilk, eggs, 2 1/2 cups flour, 1/4 cup softened butter, 1/4 cup sugar, baking powder and salt; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. Dough should remain soft and slightly sticky. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

-Divide dough in half and roll each half into a 12x7 inch rectangle. Spread each half with 1 tablespoon softened butter and sprinkle with 1/4 cup sugar and 1 teaspoon cinnamon. Roll up halves, beginning at wide side. Seal well by pinching the seams. Cut each roll into 12 slices.

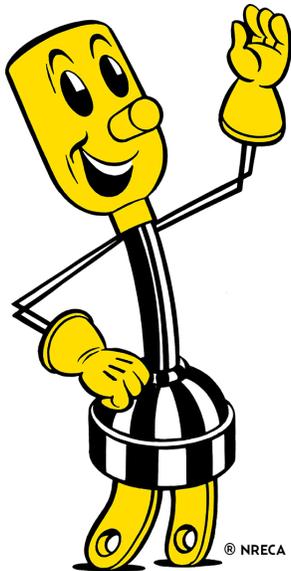
-Coat two 9 inch round cake pans each with 1/4 cup melted butter, 1/4 cup brown sugar, 2 tablespoons raisins and 1/2 cup chopped pecans. Place 12 dough slices in each pan, leaving a small space between slices. Cover and let rise until doubled.

Preheat the oven to 375 degrees F.

Bake in a preheated oven for about 30 minutes. Invert pans onto plates and serve.

Upshur Rural Electric Cooperative, Incorporated has been serving East Texans for over 85 years.

We would like to say, “Thank you!” to our members. We work daily for you, following the 7 cooperative principles, the URECC Mission Statement, and the URECC list of Core Values.



## The Seven Cooperative Principles

1. Voluntary and Open Membership
2. Democratic Member Control
3. Members' Economic Participation
4. Autonomy and Independence.
5. Education, Training, and Information
6. Cooperation Among Cooperatives
7. Concern for Community

To learn more about the history of URECC and our values as an electric cooperative, please visit [urecc.coop/about-urecc](http://urecc.coop/about-urecc).



**Proudly serving East Texans for 85 years.**