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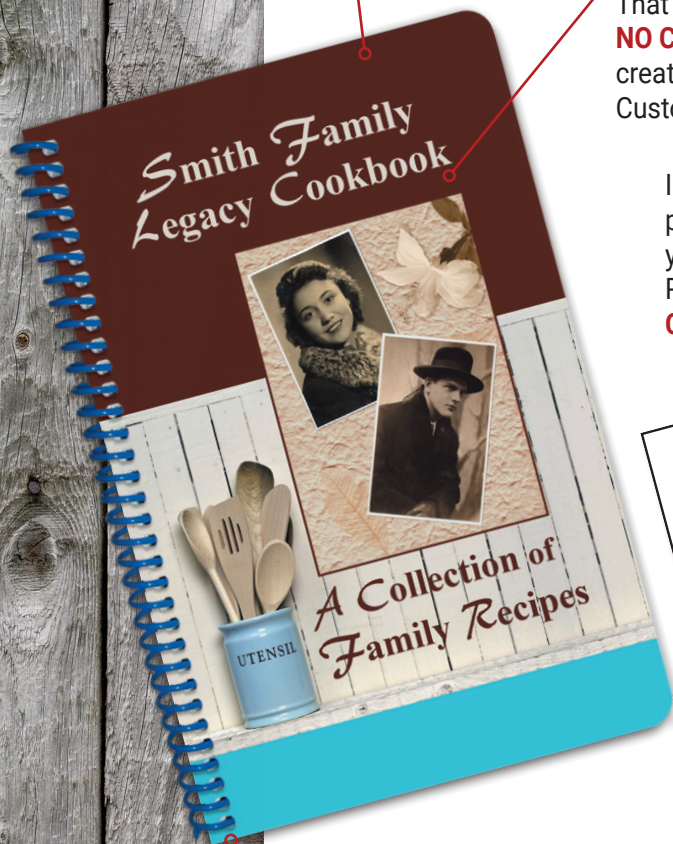
Two **FREE**  
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Welcome to the Smith Family Cookbook!  
Grandma Shirley Smith was the rock of our family in so many ways, but most of all in the kitchen! Not only was her kitchen a place of good smells and great tastes but also a place where we could find a sympathetic ear, a bandage for a cut knee, or balm for a broken heart.  
This cookbook is dedicated to Grandma Shirley. Her treasured recipes are all here, along with photographs and stories of her and Grandpa's life together.  
We hope you enjoy reading through this cookbook. We are sure it will stir up lots of memories from those days when we were all together at the end of 3<sup>rd</sup> Street.

Include color  
photos on  
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Favorite  
Recipes  
- on the  
back of the  
Category  
Index -  
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### My Favorite Recipes

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Category Index  
- at the front of  
the book - **FREE**

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Include your family's name at the bottom

Desserts  
Elaine Elkton

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**LEMON LUSH**

|   |  |
|---|--|
| 2 c. flour  | 8 oz. container Cool Whip,<br>thawed and divided |
| 1/2 lb. (2 sticks) margarine or butter<br>(butter preferable) | 2-3 oz. pkg. instant lemon pudding               |
| 1/4 c. walnuts, chopped                                       | 3 c. milk  |
| 8 oz. cream cheese, softened                                  | Additional nuts for garnish                      |
| 1 c. confectioners' sugar                                     |  |

Blend flour, butter and 1/4 cup nuts; press dough into 9x13 inch pan. Bake at 350 F for 20 minutes, until light brown. Cool.

Mix softened cream cheese and powdered sugar. Fold in 1/2 of the container of Cool Whip. Spread on cooled crust.

Mix the 2 packages of instant pudding mix with milk. Spread over cream cheese mixture. Chill, then cover with remaining Cool Whip and sprinkle with nuts.

\*\* These are a family favorite and disappear quickly.

---

**PUMPKIN PIE** Glenna Davis

|                   |                    |
|-------------------|--------------------|
| 1-1/2 c. pumpkin  | 1/4 tsp. salt      |
| 1/4 tsp. nutmeg   | 3 tbs. flour       |
| 1/4 tsp. ginger   | 2/3 c. brown sugar |
| 1/4 tsp. cinnamon | 3 eggs, beaten     |
| Pinch mace        | 2 c. milk          |

Combine pumpkin, spices, salt, flour and sugar. Add eggs and milk; beat well. Pour into unbaked pie crusts and bake for 20 minutes. Reduce to 350 F and cook until set. Yields: 2 large or 3 small pies.

Friends are flowers in the garden of life.  
— Portuguese proverb

Your Family's Name Here

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Headers – **FREE**  
Include recipe categories at the top of each page

Recipe Notes – Included at **NO CHARGE**

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Alphabetical Index of Recipes – at the back of the book – **FREE!** Grouped according to Categories

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**EQUIVALENTS AND SUBSTITUTIONS**

|                          |   |                                   |
|--------------------------|---|-----------------------------------|
| 1 pound shelled walnuts  | = | 3 cups chopped walnuts            |
| 1 pound raisins          | = | 2-3/4 cups seedless raisins       |
| 1 pound dates            | = | 2-1/2 cups pitted dates           |
| 1 tablespoon cornstarch  | = | 2 tablespoons flour or            |
|                          |   | 4 teaspoons tapioca               |
| 1 medium clove of garlic | = | 1/8 tsp. garlic powder            |
| 1 cup honey              | = | 1 cup molasses or corn syrup      |
| 1 cup ketchup            | = | 1 cup tomato sauce plus           |
|                          |   | 1/2 cup sugar plus 2 table-       |
|                          |   | spoons vinegar                    |
| 1 teaspoon dry mustard   | = | 1 tablespoon prepared mustard     |
| 1 small onion            | = | 1 tablespoon dried onion          |
| 1 cup tomato juice       | = | 1/2 cup tomato sauce plus         |
|                          |   | 1/2 cup water                     |
| 1 cup self-rising flour  | = | 1 cup flour plus 1-1/2 tablespoon |
|                          |   | baking powder plus                |
|                          |   | 1/2 teaspoon salt                 |
| 1 egg                    | = | 1 teaspoon cornstarch             |
| 1 cup liquid honey       | = | 1-1/4 cups sugar plus             |
|                          |   | 1/4 cup liquid                    |
| 1 cup corn syrup         | = | 1 cup sugar plus 1/4 cup liqui    |
| 1 cup buttermilk         | = | 1 cup plain yogurt                |
| 1 cup sour cream         | = | 1 cup plain yogurt                |
| 1 cup tomato juice       | = | 1/2 cup tomato paste plus         |
|                          |   | 1/2 cup water                     |

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