

COMMON SUBSTITUTIONS

1 cup plain yogurt	=	1 cup buttermilk
1 cup heavy cream	=	3/4 cup milk + 1/3 cup melted butter
1 cup light cream	=	3/4 cup milk + 1/4 cup melted butter
1 cup whole milk	=	1/2 cup evaporated milk + 1/2 cup water
		or
	=	1 cup non-fat milk + 2 tbsp melted butter
1 cup sour cream	=	1/3 cup melted butter + 3/4 cup sour milk
1 cup sour milk	=	2 tbsp lemon juice or vinegar + enough milk to make 1 cup
1 cup sweet milk	=	1 cup sour milk or buttermilk + 1/2 tsp baking powder
1 tsp baking powder	=	1/2 tsp cream of tartar + 1/3 tsp baking soda
1 tbsp flour	=	1 1/2 tsp cornstarch
1 cup dry bread crumbs	=	3/4 cup fine cracker crumbs
1 cup honey	=	1 1/4 cups sugar + 1/4 cup water
1 cup sugar	=	1/4 cup honey & omit 1/4 cup of liquid called for in recipe
3 tbsp cocoa + 1 tbsp butter	=	1 oz or 1 square chocolate
1 tbsp fresh herbs	=	1 tsp dried herbs
1 tsp dry mustard	=	2 1/2 tsp prepared mustard
1 small clove garlic	=	1/8 tsp garlic powder
1/8 tsp cayenne pepper	=	4 drops hot pepper liquid
1 tsp lemon juice	=	1/2 tsp white vinegar

SUBSTITUTIONS for SUGAR

SUGAR	1/4 Cup	1/3 Cup	1/2 Cup	1 Cup
SWEETENER				
Packets	3 pkg	4 pkg	6 pkg	12 pkg
Bulk	1 tsp	1 1/4 tsp	2 tsp	4 tsp
Liquid	1 1/2 tsp	2 tsp	1 tbsp	2 tbsp

WEIGHTS & MEASURES

3 tsp	=	1 tbsp
2 tbsp	=	1/8 cup
3 tbsp	=	1 jigger
4 tbsp	=	1/4 cup
5 1/3 tbsp	=	1/3 cup
8 tbsp	=	1/2 cup
10 2/3 tbsp	=	2/3 cup
12 tbsp	=	3/4 cup
16 tbsp	=	1 cup
1 jigger	=	1 1/2 fluid ounces
1/2 cup	=	4 fluid ounces
1 cup	=	8 fluid ounces
1 cup	=	1/2 pint
2 cups	=	1 pint
1 pint	=	16 fluid ounces
4 cups	=	1 quart
1 quart	=	32 fluid ounces
4 quarts	=	1 gallon
1 gallon	=	128 fluid ounces
8 quarts	=	1 peck
4 pecks	=	1 bushel

CAN SIZES

8 ounce	=	1 cup
Picnic	=	1 1/4 cups
	=	10 1/2-12 ounces
12-ounce Vacuum	=	1 1/2 cups
No. 300	=	1 3/4 cups
	=	14-16 ounces
No. 303	=	2 cups
	=	16-17 ounces
No. 2	=	2 1/2 cups
	=	20 ounces
No. 2 1/2	=	3 1/2 cups
	=	29 ounces
No. 3 Cylinder	=	5 3/4 cups
	=	46 fluid ounces
No. 10	=	12-13 cups
	=	6 1/2-7 pounds,
	=	5 ounces
	=	7 No. 303 cans
	=	5 No. 2 cans

HOW MUCH & HOW MANY

Butter		
2 tbsp	=	1 ounce
1 stick	=	1/2 cup
	=	1/4 pound
Chocolate		
1 square	=	1 ounce
Crumbs		
20 salted crackers	=	1 cup fine
12 graham crackers	=	1 cup fine
22 vanilla wafers	=	1 cup fine
8-9 slices zwieback	=	1 cup fine
4 slices bread	=	1 cup
Pasta Dry		Cooked
Macaroni 4 ounces		
1-1 1/4 cups	=	2 1/4 cups
Noodles 4 ounces		
1 1/2-2 cups	=	2 1/2 cups
Spaghetti 4 ounces		
1-1 1/4 cups	=	2 1/2 cups
Rice 6 1/2-7 ounces		
1 cup	=	3-3 1/2 cups
1 cup pre-cooked	=	2 cups
Fruits & Vegetables		
Juice of 1 lemon	=	3-4 tbsp
Grated peel of 1 lemon	=	1 tsp
Juice of 1 orange	=	6-7 tbsp
Grated peel of 1 orange	=	2 tsp
1 medium apple, chopped	=	1 cup
1 medium onion, chopped	=	1/2 cup
1/4 pound celery 2 stalks, chopped	=	1 cup
Dairy		
1 pound process cheese, shredded	=	4 cups
1/4 pound blue cheese, crumbled	=	3/4-1 cup
12-14 egg yolks	=	1 cup
8-10 egg whites	=	1 cup
1 cup cream, unwhipped	=	2 cups
	=	whipped
Sugar & Flour		
Granulated 1 pound	=	2 cups
Powdered 1 pound	=	3 1/2-4 cups
Brown 1 pound	=	2 1/4 cups
Cake Flour 1 pound	=	4 cups sifted

NUT EQUIVALENTS

ALMONDS

1 lb in shell	=	1 cup shelled
1 cup whole	=	about 5 1/2 oz
1 cup grated	=	about 2 1/2 oz
1 cup chopped	=	about 4 1/2 oz
2 1/2 cups ground	=	about 8 oz
1 cup ground	=	about 4 oz
1 cup blanched	=	about 1 1/3 cups
1 cup blanched, ground	=	about 1 1/3 cups
1 cup blanched	=	about 1 1/3 cups sliced

COCONUT

1 cup dry shredded	=	about 2 oz
1 1/2 cups moist shredded	=	about 4 oz
3 1/2 cups grated	=	about 8 oz

5 cups fresh = about 1 lb

PEANUTS

1 lb in shell = about 1/2 lb shelled
1 cup peanut meats = 1 1/3 cups ground
1 1/2 lb peanut meats = 3 cups chopped

PECANS

1 cup pecan meats = about 4 oz
1 cup pecan meats = 1 cup ground
1 cup pecan meats = 1 2/3 cups grated

WALNUTS

1 lb in shell = 2 cups shelled
1 cup grated = about 3 1/2 oz
1 cup ground = about 6 oz
1 cup chopped = about 4 oz

FOR 40 PEOPLE

1 lb Coffee 10 quarts Water 1 quart Cream 1 lb Sugar

2 gal Soup

1 peck Potatoes 8 quarts potatoes will make enough salad for 40 people.

1 #10 can Peas

1 quart French Dressing

2 doz Lemons 2 lb Sugar 2 gal Water

12 lb Chicken Salad. Allow 1/4 lb Dressed Chicken each person.

35 lb Chicken or Turkey Dressed

3 lb Potato Chips

2 gallons Ice Cream

Myrtle Tague Oak
Submitted by
Faye Oak Hunter

BAKING

	Temp	Time Minutes
Yeast Breads		
Loaves (8 1/2x4 1/2x2 1/2)	375-400°	30-45
Rolls		
Plain	400°	10-20
Sweet	375-400°	10-25
Quick Breads		
Biscuits	450°	10-15
Muffins	375-425°	15-25
Cornbread	425°	12-15
Popovers	475°	15
then	350°	25-30
Nut bread	350°	40-60
Coffeecake	350-375°	25-40
Pastry		
Pastry shell	450°	10-12
Fruit pies	400-425°	35-50
or	450°	10
then	350°	30
Custard Pie	400°	25-30
Pumpkin Pie	400°	50
Meringue	350°	12-15
Cakes		
Cakes with Shortening		
Cupcakes	375°	20
Layers	350-375°	20-35
Squares,		
Oblongs,		
Upside-down	350°	25-40
Loaf	300-350°	45-85
Fruit	275°	Hours
		2 1/2-
		3 1/2
Tube		
Angel	375°	30-40
Chiffon	325°	55
then	350°	10-15
Sponge	325°	55-60
Cookies		
Drop	350-400°	8-15
Rolled	350-375°	5-12
Refrigerator	350-400°	8-15
Filled	350-375°	8-12
Bars	325-375°	10-35

ROASTING

	Temp	Time Minutes per lb
Standing roasts		
Beef		
Rare	325°	20-22
Medium	325°	24-27
Well-done	325°	29-32
Veal	325°	35-40
Lamb	325°	30-35
Fresh pork		
Loin or Blade	325°	35-40
Crown	325°	50-55
Rolled roasts (all)		
allow 10 minutes more per lb		

DEEP-FAT FRYING

	Temp	Time Minutes
Croquettes	375°	
Fritters	375°	till golden
French fries	360°	3- 4
then	375°	till golden
Cauliflowerettes	375°	3- 4
Eggplant	375°	2- 5
Onion rings	375°	
Sea foods	375°	till golden
Timbales	375°	till golden
Doughnuts	375°	2
		till golden

CANDY & FROSTING

	Temp
Thread	230-234°
Soft ball	234-238°
Medium ball	238-244°
Firm ball	244-248°
Hard ball	248-254°
Very hard ball	254-265°
Light crack	265-285°
Hard crack	290-300°

OVEN CHART

	Temp
Very slow	250-275°
Slow	300-325°
Moderate	350-375°
Hot	400-425°
Very Hot	450-475°
Extremely Hot	500-525°

**THERMOMETER READINGS
for MEATS**

	Temp	Time Minutes
Beef		
Rare	140°	
Medium	160°	
Well-done	170°	
Ham		
Fully Cooked	130°	
Canned	130°	
Cook-before- eating	160°	
Veal	170°	
Lamb	170-180°	
Fresh pork	185°	

Ham				
Fully cooked				
Half, 6-8 lb	325°	15-17		
Whole, 12-14 lb	325°	12-15		
Round boneless				
half, 8 lb	325°	20		
Round boneless				
whole, 12-14 lb	325°	14-16		
Canned				
Small, 6 lb	325°	20		
Large, 8-13 lb	325°	15		
Cook-before-eating				
Half, 6-8 lb	325°	25		
Whole, 10-12 lb	325°	18-20		
Whole, 12-14 lb	325°	16-18		
Round boneless				
half, 8 lb	325°	30		
Round boneless				
whole, 10 lb	325°	25		
Poultry				
Chicken				
	400°	1 3/4-	2 1/4	
Duckling				
	325°	1 1/2-	2	
Turkey (8-12 lb)				
Open pan	325°	4-4 1/2		
In foil		450° 2 1/4-	3	

Turkey		
Open pan	195°	
In foil	190°	

BROILING

Beef steaks			
1"			
Rare			10-15
Medium		12-20	
1 1/2"			
Rare			15-20
Medium		20-30	
(thin near heat, thick not so close)			
Lamb chops, steaks			
1"			
Medium		10-12	
Well-done		12-16	
1/2"			
Medium		15-18	
Well-done		18-22	
Ham slice			
1"			
Fully cooked			10-15
Cook-before-eating	18-20		
Chicken halves			
(5-7" from heat)			40-45

HELPFUL HINTS (from various cookbooks)

APPETIZERS

- Use frozen dough to make flaky crusts for appetizers. Thaw, cut into desired shapes, fill with any cooked chicken, beef, seafood, or vegetable, brush with butter, bake at 375° for 10-15 minutes.

BREADS

- Water vs Milk - water makes crust crisp and milk produces a soft crust.
- Liquid must be correct temperature; if too hot, it will kill yeast & if too cold, dough will take longer to rise.
- Dough is doubled when 2 fingertips pressed 1/2 inch into it leaves dents that remain. Test each 15 minutes.
- To test yeast, mix some into 1/4 cup lukewarm water enriched with 1/4 tsp sugar. If mixture does not bubble within 5-10 minutes, yeast will not leaven dough or batter.
- When rolling out dough between 2 sheets wax paper, dab some water under bottom sheet to prevent skidding away.
- Bread will keep 3 months in freezer if tightly wrapped & as much air as possible is pressed out.
- Put doughnut dough in refrigerator for at least 1 hour to make it easier to handle.
- A few potato slices in oil will keep doughnuts from burning.

CANDY

- Fudge won't "sugar" if dash cream of tartar is added.

COOKIES

- An easy way to form drop cookies is to drop them & then press with bottom of water glass that has been dipped in sugar.
- Dipping cookie cutter in slightly warm salad oil gives a much cleaner cut.
- Keep cookies fresh in jar by placing slice of bread in jar.

DESSERTS

- Raw spaghetti will hold cake layers in place.
- Powdered sugar sprinkled on top of cake layers before filling or frosting keeps filling from soaking through cake.
- Adding pinch baking powder to powdered sugar icing helps it stay moist & prevents cracking.
- Adding pinch salt to icing helps it from becoming grainy.
- Frosting cake layers with thin coat & then applying second coat makes frosting look more professional.
- Raw spaghetti works well to light candles.
- To preserve creamy texture of frozen cheesecake, thaw in refrigerator for 12 hours.
- To cut pie into 5 equal pieces, first cut "Y" & then cut the 2 large pieces in half.

DRINKS

- Mix equal parts Coke and 7-Up for ginger ale.
- Add 1 raisin to bottle of champagne to put the fizz back in it.
- Use styrofoam egg cartons as trays when extra ice cubes are needed.

EGGS

- If egg in shell rises to surface of cool salted water, it should be thrown away.
- Wet knife between slices to keep egg yolks from crumbling.
- For fluffier omelets, add pinch cornstarch before beating.
- Be sure utensils are clear of any trace of oil before beating egg whites. Any trace of oil will prevent egg whites from becoming fluffy.
- Cream of tartar or sugar added slowly to egg whites will increase stability of foam.
- Beat egg whites at room temperature to prevent them from becoming stiff & dry.

GRAVY & SAUCES

- White Sauce - blend together 1 cup soft butter & 1 cup flour. Spread in ice cube tray, chill, cut into 16 cubes before storing in plastic bag in freezer. Drop 1 cube into 1 cup milk & heat slowly, stirring as it thickens.
- Flour vs Cornstarch - Flour for hot & cornstarch for cold.
- Add flour with pan off heat to prevent lumping.

MEATS, SEAFOOD & POULTRY

- When broiling meats on rack, place a piece or 2 of dry bread in broiler pan. This soaks up dripped fat, eliminates smoking & reduces chance of fat catching on fire.
- For juicier burgers, add 1 stiffly beaten egg white to each pound ground meat.
- For crisp, brown skin, rub chicken with mayonnaise before baking.
- Pointed end of beer can opener is an excellent tool for deveining shrimp.
- To keep raw fish fresh & odorless, rinse with fresh lemon juice & water, dry thoroughly, wrap & refrigerate.
- Bacon will lie flat if pricked thoroughly with fork as it fries.

MISCELLANEOUS

- Cooking for a few hours in cast iron boosts iron intake thirty times.
- Soften "hard as a rock" brown sugar by placing slice soft bread in pkg & closing tightly for a couple hours.
- Keep granulated sugar from lumping by placing a couple salt crackers in container & cover tightly.
- Keep salt from clogging up by putting a few grains rice inside shaker.
- When melting chocolate double boiler style, do not let water boil. It will cause chocolate to thicken or curdle.
- Save cardboard from pizzas & cover with foil for great "throwaway cake plate."
- Dip spoon in hot water before measuring lard, butter, etc. It will slip off spoon easier.
- Keep some flour in salt shaker for dusting cake pans, meat, etc. It is less messy & doesn't waste flour.

Helpful Hints (from various cookbooks) continued

Miscellaneous (continued)

- When frying, place inverted colander over skillet. It allows steam to escape, decreases cooking time & prevents spattering.
- Paper cups make handy containers for "drippings" in refrigerator. They take up little room & can be thrown away when empty.
- Vinegar brought to boil in new frying pan prevents food from sticking.
- Club soda cleans & polishes kitchen appliances at the same time.
- To remove rust marks in stainless steel sink clean with lighter fluid.
- When drain is clogged with grease, pour 1 cup salt & 1 cup baking soda into drain & follow with a kettle of boiling water.
- Clean copper pots by rubbing Worcestershire sauce or catsup.
- Clean darkened aluminum pans by boiling 2 tsp cream of tartar in 1 quart water for 10 minutes.

SALADS

- Lettuce won't "rust" in refrigerator if wrapped in paper towels.
- While working with salad, keep greens fresh by keeping them under a drape of paper towels wrung out of ice water.
- When unmolding a salad, sprinkle a few drops water on the serving plate to make it easy to position salad correctly.
- For crunchy coleslaw, cut cabbage in half & soak in salted water for an hour and drain well.
- Add small amount beet vinegar to mayonnaise to give it a pretty color for salads.

SOUPS

- Add a raw potato & discard after cooking to absorb excess salt.
- Thicken soups by adding a little oatmeal.

VEGETABLES, GRAINS & FRUIT

- Potatoes bake in 1/2 time if put in boiling water for 15 minutes before baking in very hot oven.
- To give fried potatoes gold taste & appearance, sprinkle lightly with flour before frying.
- To prevent soggy potatoes, do not over cook & sprinkle drained potatoes with dry skim milk before mashing.
- Heat milk before adding to potatoes for mashing to give them a whipped cream look.
- To prevent carrots from becoming limp & dry, remove tops before storing.
- To shed less tears, cut root end of onion off last; or freeze before chopping.
- To keep cut onion fresh longer, rub cut side with butter.
- To ripen green bananas or tomatoes, wrap in wet dish towel & place in paper sack.
- A squirt of lemon in water when cooking cauliflower will keep it from discoloring.
- To keep popcorn fresh & prevent "Old Maids," store in freezer.
- To get corn silk off of corn on the cob, brush downward with paper towel.
- Add 1 tsp lemon juice to each quart of water used to cook rice to keep rice white and separated.

REMOVING STAINS (from washables)

ALCOHOLIC BEVERAGES

Pre-soak or sponge fresh stains immediately with cold water, then with cold water & glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

BLOOD

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tbsp ammonia per gallon water). Rinse. If stain remains, work in detergent, & wash, using bleach safe for fabric.

CANDLE WAX

Use a dull knife to scrape off as much wax as possible. Place fabric between two blotters or facial tissues & press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

CHEWING GUM

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent & hottest water safe for fabric.

CHOCOLATE & COLA

Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide; wash again.

COFFEE

Sponge or soak with cold water as soon as possible. Wash using detergent & bleach safe for fabric. Remove cream grease stain with non-flammable dry cleaning solvent. Wash again.

CRAYON

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent & 1-2 cups of baking soda. **NOTE:** If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

CREAM

See Milk

DEODORANTS

Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

DYE

If dye transfers from a not-colorfast item during washing, immediately bleach discolored items. Repeat as necessary **BEFORE** drying. On whites use color remover. **CAUTION:** Do not use color remover in washer, or around washer & dryer as it may damage the finish.

EGG

Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

FRUIT & FRUIT JUICES

Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent & bleach safe for fabric.

GRASS

Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent. Wash using detergent, hot water, and bleach safe for fabric. On acetate & colored fabrics, use 1 part of alcohol to 2 parts water.

GREASE, OIL, TAR

Method 1: Use powder or chalk absorbent to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

Method 2: Rub spot with lard & sponge with a non-flammable dry cleaning solvent. Wash in hottest water & detergent safe for fabric.

ICE CREAM

See Milk

INK--BALL-POINT PEN

Run cold water through stain until no more color will come out. Rub in lemon juice & detergent. Let stand 5 minutes. Wash. If a yellow stain remains, use a commercial rust remover or oxalic acid, as for rust stains. **CAUTION:** HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER & DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water & detergent safe for fabric.

MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent & bleach safe for fabric.

MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice & salt. Dry in sun. Wash, using hottest water, detergent & bleach safe for fabric. **NOTE:** Mildew is very hard to remove; treat promptly.

MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

Removing Stains (from washables) continued

NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

OIL

See Grease

PAINT

Oil Base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat & wash in hot water. For old stains, sponge with banana oil & then with non-flammable dry cleaning solvent. Wash again.
Water Base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain remains, dampen & sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off & wash. For persistent odor, sponge with colorless mouthwash.

RUST

Soak in lemon juice & salt or oxalic solution (3 tbsp oxalic acid to 1 pint warm water). A commercial rust remover may be used. **CAUTION:** HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER & DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

SCORCH

Wash with detergent & bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth & press with hot iron. Rinse well. **CAUTION:** Severe scorching cannot be removed because of fabric damage.

SOFT DRINKS

Sponge immediately with cold water & alcohol. Heat & detergent may set stain.

TAR

See Grease

TEA

Sponge or soak with cold water as soon as possible. Wash using detergent & bleach safe for fabric.

DO COME

Come in, come in, I'm glad you came,
Though I'm in the midst of a mess . . .
The corner is cluttered with discarded
mail,
But you came to see me, I guess!
Do find a chair and sit a spell,
Just throw those clothes in a pile . . .
(I started to mend some summer stuff
And cleaned the closets a while.)
I'll make us a bit of tea, my dear,
If I can find a clean cup . . .
I'm really a neater person than this,
I just seems I can't catch up.
My bones don't move as fast as they did,
My eyes don't see quite the same,
But I surely am glad that you didn't
wait
For perfection before you came.
Ann Landers says one must call
ahead . . .
Well, better you didn't do that!
I'd have rustled around to clean things
up
And become too tired to chat.
So really, don't put off seeing friends
Or stand on etiquette--
A visit does add so much to life,
It's the love we'll never forget.
Marjorie Love Lefler, Midland Michigan

"I REALLY ENJOYED THIS!!!

Faye Oak Hunter

Quotable Quotes

- The recipe that is not shared with others will soon be forgotten, but when it is shared, it will be enjoyed by future generations.
- A neighbor asked a small boy if his family said prayers before the meals. "No," he replied, "We don't have to. My mother is a good cook."
- Happiness is a habit. Cultivate it.
- The greatest trials bring the greatest strength.
- Just about the time you think you can make both ends meet, somebody moves the ends.
- A friend is a present you give yourself.
- Try to fix the mistakes, never the blame.
- A word of advice - do not give it.
- Love thy enemies - it will drive them nuts.
- To share with a friend is to see twice the beauty.
- There is nothing wrong with the younger generations that twenty years will not cure.
- The flower that follows the sun, does so even on cloudy days.
- A loose tongue often gets into a tight place.
- Good judgement comes from experience. Experience comes from bad judgement.
- One should never question his wife's judgement - after all, she married him.
- People who expect the worst, usually find it.
- Even a mosquito does not get a slap on the back until he starts working.
- Always do right - this will gratify some people and astonish the rest.
- Happiness is like potato salad - when you share it with others, it is a picnic.
- Remember when health foods were whatever your mother said to eat - or else.
- Be careful how you live - you may be the only Bible some people read.
- I can keep a secret, but those I tell it to never can.
- Delicious food that melts in your mouth also sticks to your hips.
- Even worse than a storm or a riot is a bunch of kids who are suddenly quiet.