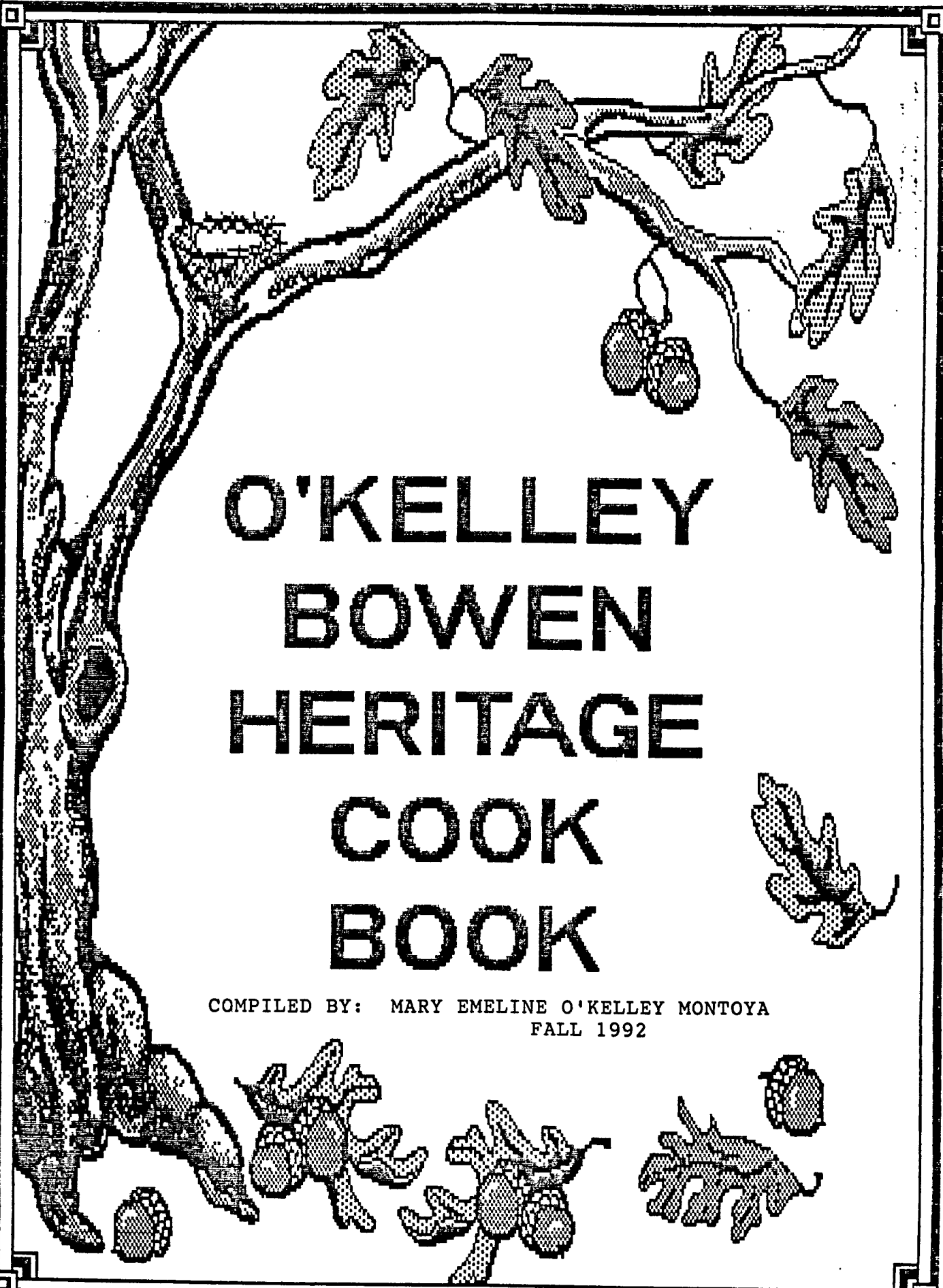




O'KELLEY BOWEN HERITAGE COOK BOOK

COMPILED BY: MARY EMELINE O'KELLEY MONTOYA
FALL 1992

Coat of Arms



O'Kelley

Historigraphy

The O'Kelley Coat of Arms illustrated left was drawn by an heraldic artist from information officially recorded in ancient heraldic archives. Documentation for the O'Kelley Coat of Arms design can be found in Burke's General Armory. Heraldic artists of old developed their own unique language to describe an individual Coat of Arms. In their language, the Arms (shield) is as follows:

"Az. a tower triple-towered supported by two lions ramp. ar. as many chains descending from the battlements betw. the lions' legs or."

When translated the Arms description is:

"Blue: a silver tower topped with three smaller towers and supported by two silver lions; two gold chains fall from the battlements and between the lions' legs."

Above the shield and helmet is the Crest which is described as:

"On a ducal coronet or, an enfield vert. N.B.-this animal is supposed to be composed as follows: the head of a fox, the chest of an elephant, the mane of a horse, the forelegs of an eagle, the body and hind legs of a greyhound, and the tail of a lion."

A translation of the Crest description is:

"On a gold ducal coronet a monster of this description: the head of a fox, the chest of an elephant, mane of a horse, forelegs of an eagle, body and hind legs of a greyhound, and tail of a lion, all green."

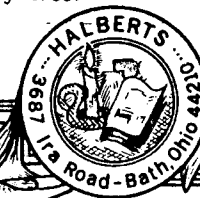
Family mottos are believed to have originated as battle cries in medieval times. The Motto recorded with the O'Kelley Coat of Arms is:

"TURRIS FORTIS MIHI DEUX" (God Is A Strong Tower To Me)

Individual surnames originated for the purpose of more specific identification. The four primary sources for second names were: occupation, location, father's name and personal characteristics. The surname O'Kelley appears to be patronymical in origin, and is believed to be associated with the Irish meaning, "grandson of Caellach (contention)." The supplementary sheet included with this report is designed to give you more information to further your understanding of the origin of names. Different spellings of the same original surname are a common occurrence. Dictionaries of surnames indicate probable spelling variations. The most prominent variations of O'Kelley are O'Kelly, Kelley and Kelly.

Census records available disclose the fact there are approximately 550 heads of households in the United States with the old and distinguished O'Kelley name. The United States Census Bureau estimates there are approximately 3.2 persons per household in America today which yields an approximate total of 1760 people in the United States carrying the O'Kelley name. Although the figure seems relatively low, it does not signify the many important contributions that individuals bearing the O'Kelley name have made to history.

No genealogical representation is intended or implied by this report and it does not represent individual lineage or your family tree.





CHARLES WILLIAM O'KELLEY and MARY INEZ MILLER O'KELLEY

Parents of

Albert Henry O'Kelley

Taken 1910 or 1911

CHARLES WILLIAM O'KELLEY

Charles William O'Kelley was born on July 7, 1848 in Gwinnett County, Georgia to James Stamps O'Kelley (born on July 26, 1824 in Walton County, Georgia) and Lucy Woodruff England (born on May 17, 1827 in Oglethorpe County, Georgia). He was the second child out of ten children. William was a fourth generation Irish-American. The family moved to Crawford County, Arkansas in February 1871.

He was an ordained minister of the Missionary Baptist Church. At one time he was pastor of the Fine Springs Baptist Church west of Dean Springs which is north of Alma. On May 29, 1879 in Crawford County, Arkansas he married Mary Inez Miller (see Mary Inez Miller). They had fifteen children all born in Crawford County, Arkansas.

Helen Lucy O'Kelley (Goerges) born October 12, 1880

James Blair O'Kelley born February 8, 1882

Oma Della O'Kelley (Temple) born November 1, 1883

Charles Harold O'Kelley born January 12, 1886 (also a Baptist Minister)

William Edwin O'Kelley born on September 29, 1887

John Hall O'Kelley born on April 17, 1889

Maude May O'Kelley (Bledsoe, Mullins, Hulse, Blaylock, Milton) born on March 3, 1891

Mary Ray O'Kelley (Gilstrap) born on March 3, 1891

Thomas Milburn O'Kelley born on March 3, 1893

Roy Kyle O'Kelley born on December 6, 1894

Ruth Louisa O'Kelley (Brewer) born on October 11, 1896

Robert Mahon O'Kelley born on January 29, 1899

Albert Henry O'Kelley born on November 20, 1900

Frank Alfred O'Kelley born on July 11, 1903 (he became a Methodist Minister)

Ida Reika O'Kelley born on June 29, 1907

William died on April 16, 1919 in Crawford County, Arkansas and is buried at the Love Cemetery at Dean Springs.

Further information can be found in J. Fred O'Kelly's book entitled "Some Descendants and Ancestral Kin of James Stamps O'Kelley and Lucy Woodruff England" and from a book by Alethea Jane Macon entitled "Four O'Kelley Sons and Some of Their Descendants"

MARY INEZ MILLER

Mary Inez Miller was born on May 26, 1863 in Illinois to Charles B. Miller and Helen B. Carson in 1837. She married Charles William O'Kelley on May 29, 1879 in Crawford County, Arkansas (see Charles William O'Kelley). She was sixteen when she married and William was thirty-one.

Her parents moved to Downey, California and in 1911 she, William, and their family visited them and their son, John who had moved to California years earlier.

She died on February 27, 1941 in Crawford County, Arkansas and is buried at Love Cemetery at Dean Springs.



HELEN B. CARSON MILLER AND CHARLES B. MILLER
Parents of
Mary Inez Miller O'Kelley

Taken August 20, 1906 in Downey, California (Everyday costume)

Retired Ellinwood minister shares lifetime of memories

Sitting in church week after week, and being disturbed by some of the preacher's irritating habits, was the beginning of a new career for an Ellinwood man, now retired.

"He (the preacher) had a large Masonic ring on his finger, which he used to spin around as he preached," the Rev. Frank A. O'Kelley explained. "Then every time he mispronounced a word or coughed, he would always apologize. I found myself saying, 'I could preach better than that!' Then, he went on, 'someone kicked me in the seat of my pants and said 'why aren't you doing it then?'"

This somewhat unconventional call of God turned the young man's life around. A number of years later, O'Kelley became pastor of the First United Methodist Church in Ellinwood, where he and his wife of 61 years still reside.

He was born in 1903 and raised on a farm near Rudy, Ark., the 14th of 18 children. "There were nine boys and six girls in the family," O'Kelley said. His father farmed and was a missionary Baptist preacher, "though I never saw him get a penny for doing it." Their church was a one-room country schoolhouse.

"When I was 7, my father developed bronchitis, and as Mother had relatives in California, they sold the farm and moved there." However, the lower elevation was bad for the older man and in a couple of years they returned to Rudy to the same farm they had left.

O'Kelley told how his folks had traveled from their native Georgia to Arkansas during the Civil War. First they were in trouble with the Confederates because they were going north and then with the Unionists because they were southerners.

Rudy, where they settled, is 20 miles north of Fort Smith in Ozark country where there was fruit, melons and timber to be gathered.

"Mother was the disciplinarian of the family. She kept down the production of preches by the branches she used on us children!" he smiled. She died in 1941.

O'Kelley came to Kansas in 1920. He and two friends walked the 20 miles to Fort Smith and caught a freight train for Wichita, then on to Hutchinson to "make the wheat harvest." At Hutchinson, the Chamber of Commerce rounded up about 100 men from the train and treated them to a steak and eggs breakfast, he remembered.

"We took a cut-off to Mackaville then discovered the train wasn't going to stop there, but was going on to Belpre. But we decided we'd get off anyway. So after we left the

Barton County

Autographs
By Marge Harrington

depot, I kicked the suitcases off and jumped — but the other two didn't!" They went on to Belpre and began the trek back to Mackaville. "After all," O'Kelley said, "I had their suitcase."

The two men, in their hike back to Mackaville, met a man who was a farmer and auctioneer. He was looking for three men to help with his harvest. When harvest was completed he invited O'Kelley to stay and help him prepare the ground for the next harvest.

At age 17, 6 feet, 6 inches tall and about 225 pounds, O'Kelley had never been to high school. The farmer who befriended him persuaded him to enroll. He graduated in three years, having worked all that time as a "general slunky at the Crescent Hotel," he said. The owners took him and let him work for room and board during those years.

At Mackaville High School he learned public speaking, was on the debate team and took part in oratorical contests. As a senior he was on the football squad when it beat the Sterling high team.

The coach at Sterling College was also the high school coach. "He came to see me one day and brought the Sterling Methodist minister with him. I was digging a hole for the hotel when they arrived. They invited me to a dinner at Sterling that evening." It was here he was dubbed "High," a nickname that has been abbreviated to "Hi" now, but that has stayed with him. "As I walked into the room, one fellow looked at my height and said, 'Hello High,' and it stuck." By then O'Kelley was six eight.

For four years, O'Kelley played center on the Sterling College team, graduating in 1928. It was at Sterling that he met his wife, Margaret Swartz, and they were married soon after graduation.

With a major in English and public speaking, he was offered a job at Canbondale High School as English teacher and coach. "I was told I was the only man in the state with both qualifications," O'Kelley stated.

Later he became superintendent at Spivey, returning after some time to Sterling to run the Mobil gas and bulk stations. For eight years he served on the Sterling school board and during that time hired Dan Swartz, later superintendent of USD 428 in Great Bend.

Eventually he sold the stations

and went into the dry cleaning business. It was then that he received the call to the ministry.

After first being licensed as a local preacher, he was surprised six weeks later to receive a visit from the Methodist district superintendent who told him, "I've got a church for you."

The couple sold their house in Sterling and headed for Radium in 1948 at the salary of "\$200 a month!" They moved into the parsonage and then some "wonderful things happened while we were there," O'Kelley recalled.

A good friend from Sterling, Roland Meade, bought a set of hymnals for the church, and put in a new floor furnace and kitchen cabinets and sink in the parsonage.

Then O'Kelley was called to Copeland to a "brand new church and parsonage" — it even had a heated garage! — while attending

Perkins Theological Seminary in Dallas during the summers.

After four years there, they moved to Leoti where they ministered for 10 years. In 1966 they moved to Ellinwood, retiring in 1972.

Since retirement, he has done interim work at the Lyons, Larned and Great Bend Presbyterian churches, the United Church of Christ in Ellinwood, and at Alden and Salem Methodist church south of Bushton. These last three Sundays, he has preached at the Nazarene Church in Holsington. He is proud of the fact that he has preached in every Methodist church in both Rice and Barton counties.

Through the years, "Hi" has seen many changes — from churches no longer in existence to women preachers, and what he called the "change in dress code," which he doesn't really appreciate. "I was always taught to go to school and church, and to go clean and neat and to stay that way!"

The O'Kelleys have one son, Dr. Jarrell O'Kelley, head of the English department at Defiance College in Defiance, Ohio, and there are three grandchildren.



The Rev. Frank A. O'Kelley



Left to Right: Third row - SCRILDA EMELINE CRADDOCK BOWEN
WILLIAM-HENRY BOWEN
JOHN THOMAS WASHINGTON BOWEN

Second row - WILLIAM ANDREW DOW BOWEN
ROSIE MAY BOWEN
MARTIN LAFAYETTE BOWEN

First row - JULIA ELLEN BOWEN O'KELLEY

WILLIAM HENRY BOWEN

William Henry Bowen was born on March 23, 1865 in Crawford County, Arkansas to (William Bowen born on January 15, 1832 and Malinda Catherin Coatney born August 24, 1833). He married Scrilda Emeline Craddock in Crawford County, Arkansas (see Scrilda Emeline Craddock). They had eight children all born in Crawford County, Arkansas:

John Thomas Washington Bowen born September 27, 1889
Mary Melinda Adaline Bowen (Brewer) born April 1, 1893
Joyce Catherine Bowen born November 15, 1896
Martin LaFayette Bowen March 18, 1898
Rosie May Bowen (Gilbert) born May 23, 1900
William Henry Dow Bowen born September 26, 1902
Julia Ellen Bowen born July 11, 1905
Jimmy Bowen born 1907

Scrilda died very young and left him with small children to raise. Julia was nine years old. He was a farmer.

In 1925 he married Fronia Osburn born July 14, 1905 and on April 12, 1926 a daughter, Daisy Marie Bowen. Fronia died in 1929 leaving him with three year old Daisy Marie. The Depression was beginning and times were hard. He and Daisy Marie went to live in the Crawford County Home for poor people. Henry, being 64 years old with a small child knew that he would not be able to provide for her, put Daisy Marie up for adoption. She was adopted by a couple in Little Rock, Arkansas (the family lost contact with her until 1983). Daisy Marie Bowen is now Mary Ellen Ward who lives in Mayflower, Arkansas with her husband, John.

After that Henry moved to Short, Oklahoma and lived there until he died. He used to visit his daughter, Julia and family. He was a small man. He was 5' tall. When he went to visit his daughter he would carry a stick over his shoulder with his clothes in a pillowcase tied to the stick. His sister, Anna Hood lived at Short also. He would catch a ride to Van Buren on Saturday then meet Julia and Albert and go home with them to Rudy.

Henry died on January 29, 1947 at Albert and Julia O'Kelley's home with Double Pneumonia at the age of 81 years. He is buried in Morrison Cemetery near Hobbstown.



Left to right: WILLIAM BOWEN, TROY DILL, AND
MELINDA CATHERIN COATNEY BOWEN

William and Melinda were the parents of William Henry Bowen

SCRILDA EMELINE CRADDUCK

Scrilda Emeline Cradduck was born on March 24, 1873 in Crawford County, Arkansas to (Moses Martin Cradduck born in 1835 and Mary Lucinda Dotson who was born on January 17, 1852 and died on May 24, 1918). Scrilda married William Henry Bowen on November 8, 1888. They had eight children (see William Henry Bowen).

She died on January 20, 1916 in Crawford County, Arkansas at a very young age. She is buried at Morrison Cemetery near Hobbstown.



MARY LUCINDA DOTSON CRADDUCK

Mother of

Scilda Emeline Cradduck Bowen



John Ward and
Mary Ellen Bowen Ward
(Daisy Marie Bowen)

Taken August 1983



L to R: Mary E. Montoya
Mary Ellen Ward
Ellen Grace Armer

Taken August 1983

L to R: John Ward
Mary Ellen Ward
Julia E. O'Kelley

Taken August 1983



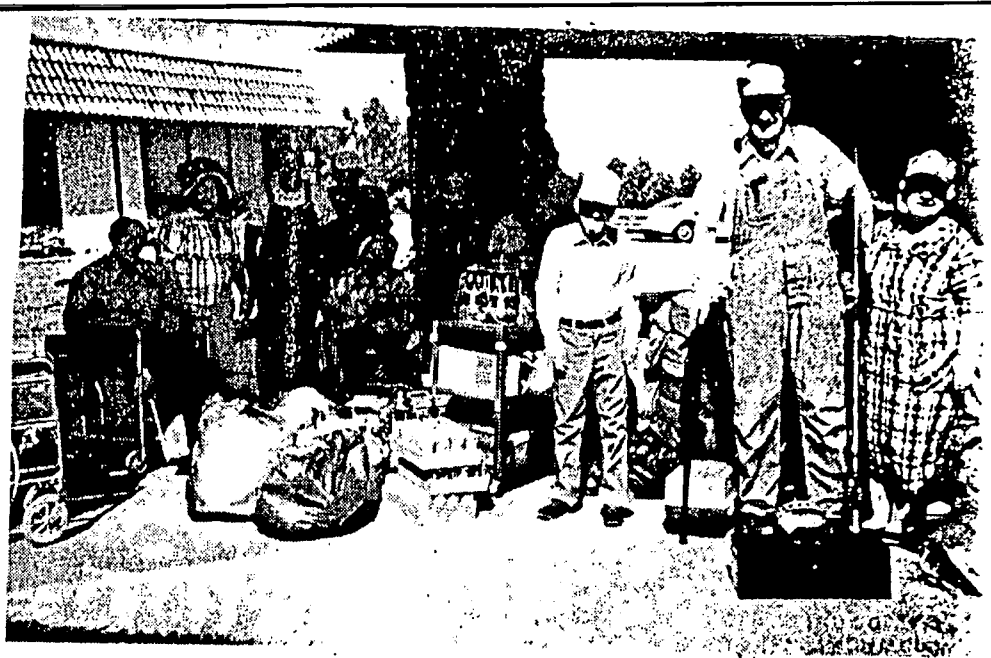
DAISY MARIE BOWEN

I was born Daisy Marie Bowen on April 12, 1926 to William Henry Bowen and Fronie Osburn Bowen. My Mother was the second wife of Henry Bowen who was 63 years old when I was born. He had children by his first wife who were older than my Mother. My Mother was 20 years old when I was born in Rudy, Arkansas. When I was 3 1/2 years old my Mother died from a fever, some say. My Father felt he could not raise me and it was during very hard times and all of the family was having a hard time keeping their families fed so he decided it better for me to be placed in a home where I would be well taken care of.

I was adopted (and renamed Mary Ellen Wilkerson) by Georgia and Sam Wilkerson in Conway, Arkansas, thought later we moved to Little Rock where I was indeed well taken care of and a bit spoiled. I met John Ward while still in high school and we were married in 1944 and May 29, 1945 we had a son, John D. (Dan) Ward, Jr. He is our only child. We lived in North Little Rock until we moved to our weekend home on Lake Conway in 1976. We have only one grandchild, John D. Ward, III and July 11, 1991 our first Great Grandson, John D. (Jay) Ward, IV was born.

I was re-united with my biological family in May 1983. It was a wonderful time for me to find I had a half sister, Julia Bowen O'Kelley still living and I am thankful I got to visit her many times before her death. It was fun to find I had so many 'kin-folks' and meeting them all and to become "Aunt Mary". It solved so many questions for me, I got to see photographs of my Father and Mother and now when I look in the mirror - I really KNOW WHO I AM. And I feel blessed to have found my wonderful family after so many years.

MARY ELLEN WARD



BACK-TO-NATURE--Residents of the Van Buren Nursing Center along with residents from the Paris Retirement Inn are Camp Cahinlo Bound...where they spent Tuesday night with an overnight camp out, complete with fish fry, hay ride and fishing. Approximately 50 people attended the event including Brownie Troop #74 from Fort Smith.

To the O'Kelley
Family

Thank you

Bill Clinton
4/92



GOV. BILL CLINTON takes words of advice from former Crawford County Democratic Committee member Albert O'Kelley at a reception held in Clinton's honor last Friday night by the Crawford County Democratic Women. Mr. O'Kelley, now a resident at a Van Buren Nursing Center, served as committeeman at the Lancaster township for many years. (Courier Photo)



ALBERT H. O'KELLEY AND ARKANSAS GOVERNOR BILL CLINTON

On Friday, September 18, 1992 Mary E. O'Kelley Montoya took this picture (belonging to Ellen Grace O'Kelley Armer) to the University of New Mexico where Governor Clinton was speaking for his candidacy for President of the United States of America. Mary was able to get up close to the ropes blocking the crowd and when Bill came by she showed him the picture and asked him "if he knew who that man was?" He hugged her and said that "Albert was a good friend of his." He took the picture and said that an aid would return it later. When the aid returned the picture she said that Bill told her about how Albert had helped him when he was running for Governor of Arkansas.



Julia O'Kelley of the 88 Community welcomes Gov. Clinton
... to Hills Grocery on U.S. 71 during a campaign stop on Thursday

Taken
1980

Clinton announces loan

Mountainburg received a \$75,000 loan from the state to build a new community medical facility, Gov. Bill Clinton announced to a gathering of about 50 area residents at the city hall on Thursday.

The loan, together with the \$17,500 the community has raised, will go toward building the \$92,972 health care center.

Clinton said he was very proud to "help the community help themselves" with the loan through the Rural Medical Clinic Revolving Loan Fund.

The center will have space available for a full-time physician, a part-time dentist, a home health care nurse and administrative offices.

Crawford County Memorial Hospital has agreed to equip the clinic and provide the initial operating expenses.

The clinic has a service area of more than 3,500 persons and will serve Mountainburg, Chester, Cain, Coker, Fern, Graphic, Turner, Nar-

rows and 88.

Following a presentation of the check to Mountainburg Mayor Ross Devers, Clinton urged area residents to support both the new state constitution and Amendment 59, then answered questions from the public.

Clinton explained in length his position on maintaining a Washington office when teachers salary increases were not raised to the "promised" levels. The question was posed by Crawford County Justice of the Peace Harlan Brammer.

"First the cost of the Washington office is less than 1 percent of the budget for education in the state. Without the Washington office, teachers still would not have gotten the anticipated raises," Clinton said.

Clinton said that last year Arkansas teachers got a higher percentage raise than teachers in any other state. It is because state revenues were \$106 million less

than anticipated that the raises came through, he told the crowd.

All state departments got the same percentage cut from their budgets, he said.

The office was established to insure Arkansas got its fair share of federal assistance, Clinton said.

"It's not a Republican or Democrat issue, because every Republican in the state legislature approved the appropriation. Reagan even thought it was a good idea, because he established an office in Washington for California," Clinton said.

Republican candidate Frank White has made the Washington office an issue in the campaign for the governor's office.

He also made appearances at Chester, Natural Dam, and Uniontown before dedicating the new Cedarville Football field and attending the Crawford County Fair at Mulberry.

ALBERT HENRY O'KELLEY

Albert Henry O'Kelley was born on November 20, 1900 in Crawford County, Arkansas to Charles William O'Kelley and Mary Inez Miller. He was the thirteenth child out of fifteen children. He attended school at 81 Community School through the eight grade. In 1911 the family went to California to visit his Miller grandparents. Brothers John and Roy did not return with the family to Arkansas. Albert was never to see his brother, John again.

On July 5, 1924 he married Julia Ellen Bowen (see Julia Ellen Bowen). They lived in the 81 Community about four miles north of Rudy, Arkansas with Grandma Mary O'Kelley as Albert supported his mother. They lived on the old O'Kelley place (what we know as the Pyle place). On February 11, 1925 their first son was born, Charles William O'Kelley. After Charles was born they moved to Benton County, Arkansas near Hiwasse where Albert worked as a farmer's helper for the Earl Keith Family. While living in Benton County their second and third sons were born, Conley Horton O'Kelley born on September 1, 1927 and Freddy Earl O'Kelley born on June 7, 1929 and their first daughter, Ellen Grace O'Kelley born on April 4, 1931. After that they moved to Winfrey Valley north of Mountainburg where their fourth son, John Cecil O'Kelley was born on May 17, 1933. Then they moved back to the 81 Community on the Poole Place where their fifth son, Quince Edwin O'Kelley was born on March 17, 1935.

Between 1935 and 1939 they bought the place where they lived until they went into the Van Buren Nursing Home in October 1983. This place was called the Pollock Place. It was bought from Uncle Lee Bledsoe (Albert's sister Maude's husband). Albert with the help of Charles and Conley worked for Uncle Lee to pay off the property. The "old" house, as we call it, was where they lived when their second daughter, Mary Emeline O'Kelley was born on September 14, 1939.

This "old" house has three rooms and used to have a basement or cellar and a back porch or deck on the east side of the house. At times there were as many as eleven persons living in this house. Grandpa Bowen would sleep on a cot in the kitchen; Albert, Julia, and Mary Emeline would sleep in a bed in the living room; and Grandma O'Kelley, Ellen Grace, Charles, Conley, Freddy, John Cecil, and Quince would sleep in the bedroom. Ellen Grace slept in the baby bed until her legs stuck out through the bars.

Around 1945 Albert built the "new" house and it has six large rooms with a bathroom and laundry room. Everything to build the new house came from the 30 acres which Albert owned with the exception of the doors, windows, and roofing. The logs were cut from the pine timber on the property then he sawed them at his saw mill (down the hill just southeast of the toilet) to make lumber; and the rock was quarried from the quarry on the southwest side of the property. We had our first meal in the "new" house on April 19, 1946, the night of Ellen Grace's graduation from the eighth grade. Later we moved into the "new" house. On Christmas Eve, December 24, 1947 their sixth son, Curtis Gene Henry O'Kelley was born.

Albert held many jobs during his lifetime. He farmed, both for himself and for other people. He worked for the WPA (Works Progress Administration) for \$1.00 per day. (This program was started by President Franklin D. Roosevelt because of the Depression.) He helped build culverts and bridges on the county roads.

He did some carpentry work and odd jobs. One of his odd jobs was for Mr. Mont Dean (Conley's former neighbor) and in partial payment he took an electric Delco System. The electricity was generated by glass batteries filled with rain water (distilled water) put in the cellar and a windmill that was on top of the "old" house. We were the only people in the neighborhood that had a radio that would pick up the Grand Ole Opry on Saturday nights. Several neighbors would come to our house to listen.

Albert was the neighborhood barber. He would cut hair for the neighbors and their sons. Usually this was done on Saturday and Sundays. Some Sunday mornings there would be as many as three or four men at our house to get a haircut.

He drove a school bus and worked as a mechanic. In the early 1940's he had a panelled truck (what we call a van now) and Charles would drive the van to school on Monday mornings and it stayed there all week until Friday after school then Charles would drive it back home. Albert used this to transport Negroes from Alma Dunbar Elementary School to Fort Smith for them to attend Lincoln High School (a high school for blacks).

Albert worked in a Tire Vulcanizing Store owned by Mr. "Slim" Phillips on Main Street in Van Buren during World War II. The store was located in the first block south of the railroad tracks on the west side of the street.

In 1949, Harry Ward owner of the Wards Ice Plant in Van Buren loaned him enough money to buy a 1949 Chevrolet 1 ton truck so that he could haul ice. He hauled ice for several years until electricity was put in the rural areas. He had three routes and would make each route twice a week.

There was a period when work was hard to find and Albert worked for Wolford Brothers Produce in Alma. He would haul "hands" (people) to work in the "bottoms" (land near the river) to the produce fields. He got paid so much for each person he hauled and also he worked as a "straw boss" in the fields. Julia would go with him. They cut spinach, picked green beans, pulled radishes, pulled kale, and other crops that were raised there.

In about 1955, Steve Bassham (Georgia's brother) started his own carpentry business. So Albert started to work for Steve building houses. Also working with Steve were Dave Bassham (Steve's father), Quince O'Kelley, and later John Cecil O'Kelley. They built houses in Fort Smith. When Steve went out of business Albert went to work for Rouse and Hewitt Home Builders in Fort Smith. Quince and John Cecil O'Kelley also worked for them. He worked for Doyle Hopkins until he retired in 1962 at the age of 62.

Albert was a tall man. He was 6' 4" tall. His brother, Frank is 6' 8". He was called "Slim" or "Lightening" by some of his close friends. He wore blue bibbed overalls most of the time. When he would run he would hold his pockets (this was probably because his pockets were so full of things that he had picked up). He was fairly healthy all of his life. He smoked "roll your own" Country Gentlemen and Velvet Tobacco and Cool Cigarettes for 33 years. However he had "Tick Fever" (about 1937) and Pneumonia. In December 1956 he had a slight heart attack and had to take medication for this the rest of his life. He had a stroke in the fall of 1982 which affected his lower limbs. It was felt that he would never walk again but he did. He had Colon cancer surgery in January 1984 and later it was discovered that he had bladder cancer and he had treatment for this. In 1986 he was diagnosed as having "Congestive Heart Failure" and on April 23, 1987 in the Van Buren Nursing Home he died from a massive heart attack and is buried at the Morrison Cemetery near Hobbstown.

He was very religious. He was raised a Missionary Baptist. He joined a Missionary Baptist church in Hiwasse, Arkansas and remained a member of that church until he died. He would not join 81 Free Will Baptist Church but he attended church there for many years. He was a Sunday School Teacher of the Men's Bible Class at 81 but would get in arguments because he believed "Once in Grace, always in Grace" which is the teaching of the Missionary Baptist but not the Free Will Baptist. He and Julia instilled religion and higher education in their children. He was a smart man. He just completed the eighth grade but he continued to read and study, especially the Bible. He read the Bible through several times. He was an excellent speller. There was a period when he did not go to church but insisted that we kids go to 81. On his lighter side he would say that the only state mentioned in the Bible was Arkansas. "Noah looked out of the Ark and saw".

He was a Democrat. He was very active in the Democratic Party. He was a Presiding Judge at the Lancaster Township. He served on the Crawford County Democratic Committee for many years. Majority of the time he voted straight Democrat on election day, but in the latter years he did vote a split ticket when he voted for Republican John Paul Hammerschmidt for U.S. Congress. He always liked Governor Bill Clinton. He would be enjoying this year's Presidential Election Year if he had lived. Just to see Bill elected President would have been a delight to him.

ALBERT HENRY O'KELLEY

HE IS NOT DEAD

by Nannie Mae Breeden
April 1987

His work in this life is over -
His sorrows and days of strife.
God looked down and in compassion took him
For a part of "His Bouquet of Life."

We know there is nothing we can do.
Death is a debt we all have to pay.

But if we heed God's word and follow him -
We can meet our loved ones again some day.

Oh, what a glorious reunion!

When in Heaven our loved ones we meet;

There to rejoice forever with those gone on before,
While we worship at Jesus' feet!

May God bless all of you in our prayer.

ANCHOR OF FAITH

by Nannie Mae Breeden

To John at Father's Death

April 23, 1987

Cling to the Savior for comfort and then -
He will ease all your heart aches and cares;
In simple faith just trust in the Lord.

He will wipe away all of your tears.

There is never a sorrow He does not know,

He will help you your burdens to bear;

He is our "anchor" that holds through the Storms of Life.

When you need him - He is always there.

Sorrows often abound like a raging sea,
with dark shadows of every hue;

But no matter how dark the "Anchor" will hold,
For our Savior cares for you!

JULIA ELLEN BOWEN

Julia Ellen Bowen was born on July 11, 1905 in Crawford County, Arkansas to William Henry Bowen and Scilda Emeline Craddock. She was the seventh of eight children. Her mother died when she was nine years old. She lived with her father and two brothers, William and LaFayette until she married Albert Henry O'Kelley on July 5, 1924 (see Albert Henry O'Kelley). They were married by Rev. Ben Pixley at Hobbstown. (Rev. Pixley later married Charles & Patsy and Ellen Grace & Earl). Rev. Pixley's son, Rupert married John Cecil & June, Quince & Georgia, and Sabrina & Roy). His other son, Gilbert married Stacy & Gary and Tim & Lisa).

Julia was raised in the Kenner Chapel and Hobbstown Communities. She was raised in the Methodist Church but later joined the Missionary Baptist Church. As a young woman she loved to square dance. She used to say that "she would rather dance than eat", but she gave that up when she married Albert because he did not believe in dancing. Her brother, John and cousin, Ed Tune used to play at the square dances. She and Albert dated for fourteen months before getting married.

Julia was interested in her children getting an education. She impressed studying hard and perfect attendance in school. Each of her eight children finished the eighth grade at Rudy Elementary School and four went on to finish high school at Alma High School. She liked history. She used to read her children's history books. She completed the eighth grade in school at Hobbstown.

She never held a public job but worked very hard helping Albert to provide for her family. She would work in the fields picking strawberries, green beans, raspberries, and other produce to earn extra money. When Albert was hauling "hands" to the "bottoms" she went with him. She would cut spinach all day and come home with her clothes all muddy and all she had earned was a total of \$3.00 plus but she would be ready to go the next day. During the Depression, the government had programs to help the poor families. One of these programs was making mattresses and comforters, Julia and other ladies in the community made them. Another program was canning fruits and vegetables, she did this also.

She liked going to "town" (Van Buren) every Saturday. They would stay all day. They had friends and relatives who also went to town and they would visit with them. She did not believe in holding grudges or staying mad at anyone very long. One Saturday she was in Van Buren and she saw her cousin, Clayton Bowen coming up the street, Clayton had been mad at her so he crossed the street to avoid meeting her but she saw what he was doing then crossed the street too just to make him speak to her. She really liked to go just about anywhere. Albert used to say that her middle name was "Go".

Julia was religious but she was very quiet about her religion. She would take us kids to 81 to church. In her later years she always sat on the third pew from the front on the right side of the church with her friend, Rena Peters.

She loved to go to funerals. She would go to Ocker's Funeral Home in Van Buren on Saturday to see who had died. She also liked to go to cemeteries. She could wonder around in a cemetery for hours reading the grave markers. She and Albert would go to the various cemeteries in Crawford County to look for long deceased relatives. They made or bought several monuments for relatives so the graves would be marked.

It is stated above that Julia stressed education to her children. This is not meant as derogatory but Julia did not always use the proper words when speaking. She would use the word "minerial" when she meant "mental". Other words were: "degree" instead of "agree"; "attack" instead of "attach" and vice verse; "mishap" instead of "miscarriage". Another example was when Freddy and Kathleen took Albert and Julia to California to visit relatives and just to go to California. They stopped to spend the night in a motel and Julia went into the bathroom then came out and told Freddy that the bathroom was "homogenized" instead of "sanitized". These are sample of words that she misused and I think that is why she was interested in her children getting a better education than she had gotten.

She was not a good housekeeper but she was a good cook. She cooked plain food. When she was younger she believed in good personal hygiene. She used to say that soap and water are cheap and there is no excuse for being dirty and wearing dirty clothes especially underwear. One year Mary Emeline got head lice from school and Julia went to Charles Moss, the supertindent of Alma Consolidated Schools and said that she would help him get rid of the head lice at Rudy School if he would let her wash the dirty kids heads. Later when she got older she let herself go.

Julia was very patriotic and she had two favorite generals, one was General Dwight D. Eisenhower and the other was General Douglas MacArthur, both World War II generals. She used to have a 8 x 10 picture of each one hanging above the door in the "old" house and later in the "new" house. She was a Republican, becuae her "little daddy" was a Republican. The only times that she voted was in 1952 and again in 1956 for Republican Dwight D. Eisenhower for President. Naturally her voted killed Albert's vote because he voted for Democrat Adlai E. Stevenson both times. As we all know Eisenhower won. We kids used to tell people we were "Rip-a-Cats" because Albert was Democrat and Julia was Republican.

Julia was small in stature. She was 4' 11" tall. She could stand under Albert's arm when he held it straight out. When she married she weighed 105 pounds. When she was pregnant with Curtis she gained a lot of weight and weighed more after that. She was rather healthy all her life. On July 6, 1974 (the day before her 50th Wedding Anniversary celebration) she was hit by a car and thrown 10 feet in the air landing on the hood of the car then rolling off onto the street. She was hospitalized with bruises and a separated knee cap. She had surgery. Then in 1977 she started to lose a lot of weight. She was regurgitating her food. It took approximately 18 months and 75 pounds weight loss for the doctors to discover what was causing the problem. She had surgery to cut the valve at the bottom of the esophagus and at the top of the stomach. (This valve normally opens and closes when a person eats. Hers stayed closed all the time but remained open after the surgery.) This surgery took four and one half hours. While in the hospital she had several small strokes which the doctor said would eventually affect her speech. Eventually she got to where she could not speak and for the last three years of her life she was fed by a feeding tube in her stomach and was bedfast.

She died on September 28, 1990 at the age of 85 years at the Van Buren Nursing Home and is buried at the Morrison Cemetery near Hobbs town.

CHARLES WILLIAM O'KELLEY

Charles William O'Kelley was born on February 11, 1925 in the 81 Community four miles north of Rudy, Arkansas. He is the oldest of Albert and Julia O'Kelley's children. He was named for both of his grandfathers and has his grandfather O'Kelley's full name.

He attended school at Rudy Elementary School and graduated from the eighth grade there. He attended Alma High School. On August 13, 1943 he enlisted into the U. S. Navy serving in the Seabees during World War II. He got out of the Navy on April 22, 1946.

When he returned from the war he worked at Radiant Glass Company in Fort Smith. He met Patsy Victorene Hampton born March 6, 1928 in Burbank, Osage County, Oklahoma. They were married on October 19, 1946 at Fort Smith, Arkansas. They had four children:

Albert Preston O'Kelley born July 16, 1947 in Fort Smith, Sebastian County, Arkansas; he lived five days and is buried at Morrison Cemetary near Hobbstown

William Earl O'Kelley born January 14, 1950 in Fort Smith Sebastian County, Arkansas; he was still born and is buried at Morrison Cemetery near Hobbstown

Sharon Elaine O'Kelley (Lauber) born November 13, 1952 in Van Buren, Crawford County, Arkansas

Charles Howard O'Kelley born December 10, 1956 in Van Buren, Crawford County, Arkansas

Charles and Patsy moved to Van Buren and live at 1200 Lincoln Street. Charles then went to work for Harding Glass Company and worked for them for over 30 years. When Harding Glass was on strike he would drive a truck. Harding Glass Company moved out of state then he went to work for the Van Buren Public School System working in maintenance for one year. Later he went to work for Diamond Shamrock for four years and when they moved out of state he went to work for A. E. Staley Company for five and one-half years. He is retired now.

Charles likes to do mechanic work and is the mechanic for a lot of his friends. Charles is active in the local Post of the Veteran's of Foreign Wars. He is serving his second year as Commander of VFW Robert Jack Post 1322 (oldest VFW Post in Arkansas). He is Junior Vice Commander of VFW District 7 and Senior Vice Commander of Burial Detail VFW District 7. He served two years as Chaplain of Post 1322. Patsy is an artist and belongs to the Crawford County Art Association. She has won several prizes for her work. They are members of the First Presbyterian Church in Van Buren. Charles is an Elder in the church.

Their daughter, Sharon Elaine O'Kelley married Mark Floyd Lauber on August 3, 1979 in the First Presbyterian Church in Van Buren, Arkansas. Mark was born on October 18, 1957 in Potts Dam, New York. They have two children:

Tara Jean Lauber born August 28, 1980 in Hidleburg, Germany.

She has dual citizenship.

Craig William Lauber born May 6, 1983 in Lawton, Oklahoma

Mark is a mechanic for heavy equipment and was in the U. S. Army for over fourteen years.

Their son, Charles (Chuckie) Howard O'Kelley married to Debbie Dodd Kerr on October 13, 1984 at White Rock. Debbie was born on October 13, 1957. They have one child:

Charles Nathan O'Kelley born October 31, 1985 in Van Buren, Crawford County, Arkansas

Debbie has a son, Michael Kerr born May 8, 1980 and a daughter, Charhon Kerr born July 7, 1982 by a previous marriage. Chuckie works at Southwestern Glass Company in Fort Smith.

COMMENTS BY CHARLES WILLIAM O'KELLEY

I was born at Rudy, Arkansas on February 11, 1925 on Grandpa O'Kelley's old place, what we call the Pyle Place. Somewhere in 1926 Daddy moved up to Avant, Oklahoma to work in the oil fields but Daddy couldn't pass the physical because he had too fast a heart rate. Then we moved to Benton County on Earl Keith's place working with Uncle Charlie O'Kelley and that was where Conley was born in September 1927.

My first remembrance that I can remember anything about was sometime about the time Freddy was born in 1929. We lived back up there behind Uncle Charlie's on Earl Keith's place and I used to walk over there and Vera O'Kelley, our cousin, had a pump (hydraulic ram) and she would put her hand over the vent pipe and get me to listen and water would squirt in my ears. Then somewhere in 1929 or early 1930 we moved to Rogers. We lived in Rogers, I think we moved to Oak Street first and then moved over on Persimmon Street. While we lived on Oak Street was the first time I remembers seeing Grandpa Bowen. Him and Uncle William Bowen came to visit for a little while then they went back. Anyway Daddy worked and helped Uncle Fred Goerges over at the school system. Uncle Fred was the janitor and maintenance man for Rogers School District. Then when we moved from there, we moved to a place called the Dixon Place, out there close to Centerton. I remember that real well because Freddy slobbered a lot back then and they would take him to the doctor and the doctor told them to not let him eat a lot of things. One day I was supposed to be watching him while Mama went to call Daddy and Grandpa and I looked around and there he set up in the middle of the table with a platter of tomatoes pulled right between his legs and all he had on was a little ole diaper and he was eating them tomatoes and that juice was running down his belly. It liked to scared me to death, 'cause I thought Mama and Daddy would beat me to death when they got in the house, but they didn't. I did get a whipping. That was where we were hauling in the bean hay and the old mule baulked and did not want to go through the gate and Mama whacked him on the tail with a saw and that saw made a big old noise and man through that gate we went on down to the barn. That was a big barn. It had silos built in it for grain besides a big hay loft. Daddy had a lot of wheat in it and squirrels was getting in there and Daddy set some little old steel traps in there so one time Vera O'Kelley and a girl by the name of Urma Poore, cousin of Vera's which is Andy Poore's daughter put her finger in that trap before Vera could say no and it reached up and grabbed her.

Anyway we moved from there to a place called the Bud Warner Place. There was a big spring house that was square and it had a big spring down in it and there was a big catfish in there. The spring was boarded clear down in the water. And years later I asked Daddy why the boards had not roited. He told me that the boards were made out of Cypress. I don't know how long it had been there but it looked old to me. Now I don't know how long we lived there but it couldn't have been but a few months, because we left there and moved over on the Loyd Keith Place and that was where we lived when Ellen Grace was born and that was where I first started to school. A round the road was about four miles to Hiwasee but Daddy blazed a trail through the woods which cut

it down to about two and one half miles and I walked to and from school. I come in telling about a big dog I had found out there. I guess I talked a lot about it because Grandpa Bowen sneaked out ahead and watched and it was a big old Timber Wolf and then he would walk me through the woods and at the edge of the road he would leave me and then he would meet me there on the way back. I guess the wolf got wise after seeing Grandpa because I didn't see him anymore.

After we left there then we moved over to Bella Vista over on Camp Howard's Place and I went to school at a little school called Doug Hill and of all the schools I went to that is the only one still standing. The Hiwasee School is torn down, the one up Winphrey I went to and Conley's first school, then Rudy, and Alma is all gone. We lived on Camp Howard's Place in July 1932. We went to a fire works thing, we had a Robert Tar buggy and a big white horse that pulled it over there to Highway 100 then it is Highway 71 now. It went right through Bella Vista and Doug Hill. Doug Hill is now called Bella Vista Village, a big retirement community. The best I can remember all of Camp Howard's Place is now big houses and golf courses.

When we lived in Benton County, of the relations up there I remember Uncle Fred and Aunt Helen Goerges real well, Freddy and Pearl Goerges, and Uncle Charlie and Aunt Mary O'Kelley lived out there by us when we lived in Hiwasee and then they moved to Bentonville and we would go see them a lot. Aunt Mary had a sister who lived there and she married a guy by the name of Poore, Uncle Andy and Aunt Carrie Poore and we visited with them a lot. The other first uncle on Daddy's side that I remember was Uncle Roy and he come to see us when we lived on Persimmon Street there in Rogers. That had to be late 1929 or early 1930 because he would bounce Freddy on his knee and call him his little 1929 model.

Like I said Grandpa Bowen came to visit us when we lived up there on Oak Street and he brought Uncle William with him and that was the first time I ever saw Uncle William which was Mama's brother. They visited a little while and then Grandpa was with us again, the next time I remembered, when we lived out there at Centerton because he was helping Daddy in the Apple Orchard and stuff the time I let Freddy eat them tomatoes. Then he visited with us again over on the Loyd Keith Place, that was where Ellen Grace was born and while we was there that was the time that Daddy had some corn seed saved up in a sack in the loft and something was eating it and he thought it was a rat or a mouse and then he tied it to a wire up to a rafter and let it hang down but something still got into it and he got to checking on it, it was a flying squirrel. He found the hole where it had come in so told Mama, "you get up there and scare it out and I will get out there with the shotgun". So he got out there and let Mama know he was ready, so she shooed at him and shooed at him to get it going but he just run over by the hole and so she picked up something to throw at him, what it was was an old shingle hatchet, so she pinned him to the wall and that was the end of the flying squirrel.

There are a lot of things that happened back then that probably doesn't mean anything but I like to recall them every once in a while. Like when we did live there on Persimmon Street there was a big grapevine out there and grapes was just starting to get ripe and I got out there and eat some of them and spit out the hull beside the chimney and tried to burn them but of course they didn't burn too well. But Conley snitched on me and I got my pants warmed over it so I did get something warm out of the fire anyway. But it is things like that that is a lot of good memories. I remember the first time we come down when we lived at Winphrey and we come to see Uncle John and Aunt Naomi. Jewel and Leo Bowen were just big old boys.

'Course back up there at Winphrey that was Conley's first school and Franklin Neal was his first teacher. And then we moved up to the old Pyle's Place and Daddy had a bunch of cows and stuff and Uncle Lee owned the place and we were renting off of him. He was always bringing something up there. He brought some billy goats and everytime I would go out of the house one little billy goat would butt me something good and Daddy got me an end gate rod for a wagon and told me now you make that goat leave you alone. So I went out and the goat run at me and I just made a bow tie out of that thing on that goat, well after then him and I were the best of friends. I would make those pin wheels and put on a pencil and run, of course they would turn and the goat would run along beside me and look at it. We had to walk down to the foot of the hill, down to the Jay Gentry branch, to catch the bus. The goat would follow us to catch the bus for school and when we got back there of the evening he would be there waiting on us. Daddy and Lee Donald, Grace Webber's brother, was milking cows and set a feed bucket down, the goat got his horn caught in the bucket and they had to come and get me out of bed to get the bucket off his head.

While we was living there on the Pyle's Place, Uncle Roy came back and seen us and visited for a little while. Then Uncle Bob O'Kelley from Layton, Oklahoma he come down and he brought his three boys, Robert Earle, Billy, and Herbert, with him to visit us. And while we was living there we came to Van Buren and visited Uncle Bill and Aunt Ruth Brewer. He lived on a place between 20th and 24th Street. Grandpa and him called it "Lick Skillet" but now it is called Woodrow Street. They lived there for a while because John Brewer, me and Conley went down to the square and rode around the Courthouse in the little red wagon he had.

After we moved over on the Poole Place Uncle Bill and Aunt Ruth moved down in the Haroldton Bottoms and she got real sick and we went down there to see them and that old yard down there, there wasn't a sprig of grass growing in it. They just had a pipe that pumped river water and that is where they got all the fever and stuff, that is what Daddy and Mama said. Later, Nellie, John, and Uncle Bill came up to visit us.

Then we moved over on the old home place and that was the first time I every remember seeing Grandma O'Kelley. I don't know where she came from or who she had been living with but I am

thinking that she had been living with Aunt Oma Temple. Anyhow she come and she lived with us for off and on two or three years there. Grandma had a quilting frame in the living room and at night Daddy would hoist it up so we could get around. Just what years I don't know. About that time Daddy bought that old place from Uncle Lee. Things kinda got rough for Daddy time back in them days and I had to work and I had to make the payments on that place.

Daddy was a honest, strong, and honorable man and he had funny ideas about things. Now I had to work over there for Uncle Lee and got fifty cents a day for working there to help make them payments on that place for three years when I could be down at Mrs. Kelly's or Uncle Jim Temple's working for \$1.25 a day. But Daddy insisted that I work there and which I did, but when I went into the navy I signed up to get Daddy an allotment and they sent the papers to him but he wouldn't sign it because he would have to say that I helped contribute to the upkeep there and Daddy said that wouldn't be honest so he didn't sign them and it took four or five months but they give me my money back. I would say that Daddy was strong feeling guy about a lot of things and as honest as he could be but he had some strange things. Like I said he would not take that money from the government but now us kids, if he did anything for us he expected pay. When I built my house in 1953 I had to pay him to build it and when I remodeled it in 1964 I had to pay him to do that. And when we moved from Fort Smith to Arkoma I had to pay him to come move us and stuff like that. Over all Daddy was a wonderful Daddy but he sure had some strange ways. Mama was the same way. I think that my dear old Mama and Daddy when the good Lord made them they through the pattern away because I don't know of any more like them and I love them with all my heart. As I say they had some strange ways about how they did things over the years.

We lived up on the Camp Howard and then moved sometime in 1932, we left there and went to Winphrey Valley and Daddy met a guy by the name of Creekmore, I think he was Carl Creekmore's brother. He had a place up there by Winphrey and we moved down there and we lived in an old born north of Winphrey on Walnut Creek while Daddy and Grandpa built a house over on this place over there and we lived there when John Cecil was born. After John Cecil was born then we moved back down, which I think was the winter of 1933 or early part of 1934, there north of Rudy on what was called the Pyle's Place, not to the same house I was born in but within about a hundred yards of where I was born. We lived in the front part of the house and Ralph and Irene Gilstrap lived in the back of it. We lived there for a while then we moved on the Poole Place and that is where Quince was born in 1935. Somewhere in the last part of 1935 or the first part of 1936 we moved over on the old home place where Freddy lives now and where Mary was born and where most of us was raised up.

Going back up there to Winphrey Valley where the first school Conley went to, we were going to school there and we lived in the house where John Cecil was born. Conley and I went to school at Winphrey and Conley chased a little red headed boy home with a died woodpecker. We had to walk about a mile and a half

by an old lumber mill and the road forks and up on the hill some people named Barker lived up there. When John Cecil was being born Grandpa was to take all us kids up there. But Ellen Grace raised heck and said that she did not want to go up there to see "old Bow-Wow". That is one of the memories we had back up there. But also during that time in 1933 in May we had a big flood. And that flood up there on Clear Creek or Frog Bayou, as we called it back then, it come around and it surrounded our house when we lived up there at Winphrey and out in the road it washed out some pot holes, I mean big ones like the size of bathtubs and stuff. I got a bass out of there that weighted two or three pounds. Also that was the flood that went down and washed out the Carney Bridge there at Rudy. It was out the first year or so that we lived down there because we would ride the school bus and the bus would have to go down and ford Frog right at the mouth of Cedar. Sometime it would be too high, which it was a time or two, and old man Carney had to come down there with a team and pull the school bus out. Mr. Dick Philbert drove the school bus at that time. When it was too high we went over and went across Cedar Creek over there and they went up over the hill, there is an old road open there now, it was opened then and then it was closed for a while, and come up and come off Kelly Hill and then cross the bridge at Rudy. Also we went to school there and somewhere in 1936 they re-built that bridge. And then also about then is the time that they was building the water line from Lake Fort Smith and it went across the upper part of Rudy School play yard. I thought, and I am sure some of the other kids thought, that that old ditch digger and stuff was some of the biggest machinery that we had ever saw.

Getting back to when we moved back down there to Rudy there in 1934. It was around Christmas or a little before. We went over to visit Uncle John and Aunt Naomi Bowen. That was the first time I ever remember seeing them. We got there just at dark and it was supper time. Uncle John come out on the porch, flattened his hand across the mouth and he had grease all over it and he had been in there eating spare ribs. We went there and Aunt Naomi, which was one of the best cooks I ever ate from, had a whole bunch of spare ribs and sausage all cooked up, and a bunch of fried potatoes. And I will never forget that, especially with all that grease on Uncle John's face. Of course he come by it naturally liking pork, our Grandpa Bowen, he really loved that pork and of course Mama did too, so he really had a lot of grease on him. But that was way back there when we first moved down in latter part of 1934 or first part of 1935 and that was the first time I ever remembered seeing Uncle John and of course we were around quite a bit after that.

Then Quince was born and we moved over to the old place. Aunt Maude and Uncle Lee Bledsoe had the place where Reeves Dillon has now, Uncle Bill Dillon's old place. Us boys worked over there farming, raising peanuts, planting whooperwill peas, and picking them peas for them. Uncle Lee had a couple of old mules, named Jude and Liz. He had bought them around Mulberry, they got out and was going back to Mulberry. I was going to school and on September 14, 1939 on the school yard, them mules come by and I saw them. I went and got them, put a rope around their necks and started leading them home. They said that they

would not ride but I got up there a ways and decided I would try one of them. I got on it and he rode real good. I rode it for a while and then I rode the other one and it rode good too. I got on home and got them in the pasture over at Aunt Maude and Uncle Lee's. I walked over to the house, when I walked through the door there, Jane Gentry was there and she said "Look here, you have a little baby sister," and there laid Mary there and I went and gave her a kiss and they said that I was the first one to ever kiss her. Anyhow Jane was down there and she was suppose to cook for us and stuff. She dipped snuff and it got the best of Grandpa and he couldn't eat and so it wound up that I stayed home for two weeks and did the cooking. This was the first really doing of any household chores I did other than rocking the kids. I guess I rocked all of them from Ellen Grace on up, I rocked them a million miles or it seemed like that far on them floors. When Mama would be trying to cook supper or something and they would be raising heck. I wound up rocking Ellen Grace, John Cecil, 'course I never did have to rock John Cecil too much. He was a pretty good little ole fellow, now Quince, he taken a lot of rocking, and so did Mary. These are some of the things I remember.

I remember about when we was boys, me riding old Dynamic, going down to the Pedley Place picking cantaloupes, and helping Jim Dillon on his cantaloupes, walking home and us boys going down to the old Pedley Place and the Ranger Hole to go swimming and fishing. Then we had to go hunt up the cows every evening and in the fall of the year we would carry salt shaker in our pockets so that when we went by some place where the neighbors had gathered the tomatoes and we would eat them.

When we went to school at Rudy we played marbles and tops. When the school got electricity they would show us some kind of picture every Friday. Like Tarzan and some sort of Series like that.

We lived at the house where Freddy lives now the rest of our lives. We built the new house. I was gone to the service when most of that was being built. When I got home Daddy had a little of it part finished. He had the boards up on the ceiling and the walls in the northeast bedroom. I set up my bed in there and was the first one to ever sleep in the new house. Then I helped him a few weeks cut logs and pull up there and he made more lumber to finish the house. Freddy and Conley did a lot to help cut logs and lumber to build the house, but I got in on the tail end finish on sawing the trees and dragging them up there to help saw the lumber. Curtis was born in the new house.

I went in the Navy on August 13, 1943, went to Camp Perry, Virginia and took training and went into the Navy Seabees. Then I went to Newport, Rhodes Island and took some training there and they shipped us by train to Camp Schumaker, California out close to Tracy, California right out of Oakland then they took us over to Camp Hueneme and stayed there a little while. I run into Lucille Maxwell, which used to be Lucille Gilstrap, and Margie Gilstrap was there. We had quite a few visits while I was there and then we went over to San Clemente Island and took some training there then we went back to Port Hueneme then we sailed

over to Hiawii for two to three weeks then we went to the Marshall Islands then Carolina Islands and then wound up going on up to Okinawa and Iwo Jima, then on into Yokohama, Japan and then I got enough points, for a while I was frozen, they said I was too essential to let go and when I got enough points I come on home and got discharged April 25, 1946.

I was on Okinawa with the 106th Seabee Battalion, we were the specialist battalion. We moved in Okinawa and set up first communications then we moved to Iwo Jima and set up first communications on that Island. D-Day was April 15, 1945 and on April 16, 1945, the day Ernie Pyle got killed and I was 30 to 50 feet of him when he got killed and that kind of shook us all up. We had had some casualties but it seemed like him being a reporter, unarmed it kind of shook us some and that night I guess that was the roughest time I ever had. That night there was a big air raid and about 5,000 to 6,000 of them that came down on 1,500 of us, now that was the only time that I ever thought that I would never make it through. But with the good Lord's help and strong arm I made it through. I was scared quite a few times. It was really bad. We built air strips out of coral for the cripple planes to set down on. We were the closest Island to Japan. We were 270 nautical miles to Tokyo, Japan. I was there when they dropped the bombs (August 6 & August 9, 1945) and the fallout came there and settle down. Just a few days after that a big Japanese envoy plane which was a version of our B25, they had painted it white and put green on it at the request of the U.S. Government and they sent them guys over to meet MacArthur but they landed on Iwo Jima and we pulled them out of that plane put them in a Navy ambulance and searched the plane and then put them back on and they flew down to Luzon or somewhere there and they got aboard the "Missouri" and with MacArthur, Wainwright, and all of them and they steamed the "Missouri" into Yokohama Harbor and that is where they signed the Peace Treaty. They loaded us all up on LST and they evacuated Iwo Jima and moved us to Okinawa and I was assigned to the 58th Seabee Battalion.

We built two big naval air bases. It was there that the big typhoon come and the night of the typhoon it blew 4 x 8 plywood up in the air like a deck of cards. Then an old boy by the name of Hollingsworth from Michigan and a guy by the name of John Drake from Oklahoma City and me crawled into one of those teptune and that is where we stayed through that. (After talking to Ben Montoya, he was just a few miles off Okinawa in a "tin can" ship when that typhoon hit.) The winds were up to 170 miles an hour. It blew great big ships up on the beach and we had one LST loaded with dump trucks blown on the beach and we spent three weeks digging it out. That was in the latter part of September 1945 and then in October I was patrol Marshall and run the roads to keep check on the roads. They said that there were still Japs dig in the hills because there was a few snipers. I was there until after Christmas then we loaded up on a ship called, U S Seabass and we got nearly to Yokohama and the thing lost its propeller and we set there for three days and then they took us to Yokohama and we stayed there for about a month then I got enough points to go home. They put me on a ship called, U S Clarefield and I came on it to Seattle, Washington and got new uniforms and they loaded us on trains and I was sent to Memphis, Tennessee and that was where I was discharged.

I come home and run around a little bit, then went to work at Raidant Glass. I met Patsy, then we got married in October. I went to work for Harding Glass on December 10, 1946. I worked there, what time I was on strick or lay off then I drove a truck, until they closed the gates on the place on February 27, 1977. I worked for them with seniority for thirty years and five months and I worked every job on the hot end, then I got a job as relief foreman, shift foreman, and then shift supervisor. I was supervisor when they rebuilt them tanks. When they closed down I was off one days work. On March 1, 1977 I went to work at Van Buren School and I worked there a year. Then I got on at Diamond Shamrock in the maintenance and I was with them for four years. Then when they sold out they retired me because I was over fifty-five years of age. When Staley bought Diamond, one of the engineers that worked for Diamond recommended me to Staley, and they hired me and I worked there five and one half years. The guy that hired me wrote me a letter when I retired thanking me for asking for a job back in 1982. I retired on February 29, 1988 - leap year.

After I retired I joined the VFW and was a member for about three months and came up election time. I was put in as Chaplain and served two years as Chaplain. Then they wanted me to become Commander. I served for one year then was re-elected for another year. Also I was elected Junior Vice Commander of District 7. The Post I belong to is the Robert Jack Post 1322, which is the oldest existing VFW Post in Arkansas. It was mustered in on February 5, 1925. So that makes the Post about six days older then I am. I was on the burial detail for District 7 and I worked as assistant Chaplain, I served as Senior Vice Commander and I have had to be in charge of two or three funerals. I have had to help the Chaplain at Greenwood who is 90 years old. He was a Seabees during World War II and we were on Okinowa the same time but didn't know each other. The first District meeting I went to was at Coal Hill and I met him there. This has kept me busy since I retired.

Another thing I am really proud of was when I was working out there at Staley's back in 1985 they had a little fire and they sent some engineers down from Decatur, Illinois to check out the cause of the fire. They had a piece of machinery that the oxygen level was high. The engineer that hired me said that they were going to have to shut it down. I said that they should put a mechanical seal on it. I went up to his office and drew him a diagram. He wanted to know how much it would cost. I said about \$1000, then he wanted to know how soon one could be made. I called a shop and they told me they could have it that afternoon. It was ready about 7:30 P.M. and I went down and installed it. The engineers came from their motel to see if it would work and they said that if it brought the oxygen level down to ten then it would be okay. But the oxygen level came down to three. In

December 1985 I had a heart attach and I was in the hospital when the company officers called and asked Patsy if they could come up the hospital to see me. They came up to the hospital to see and presented me with a bonus check for \$2,500 for inventing the piece for the machinery. They wanted to know when I would be able to go to Decatur, Illinois to the home office to receive a medal. So in February 1986, Pat and I flew up there on the company jet. We got up there and they taken us to the Country Club and Wined and dined us, then we went up there that afternoon to the office of the company president, Bob Powers. He presented me with this achievement medal, it was the fifth the company had given out since the company started back in 1916. The rug in the office was from China, it was about an inch thick. Old Mr. Staley bought six of these rugs back when the office was build. The other five are in vaults. This is one of the highlights of my life.

Grandpa would come and go and about that time he moved over there to Short, Oklahoma by his sister, Aunt Ann Hood. He lived on and off over there until I guess just a few months before he died and then he moved back with Mama and Daddy. Patsy and I was married and she got to meet him. We lived over in Fort Smith and the first year we was married, Daddy, Mama, Grandpa and all come over to Fort Smith for Thanksgiving or Christmas Dinner I don't remember which. They had dinner with us and Harold and Marian Hampton, Patsy's brother and sister-in-law.

Conley and I went up in Benton County about two years ago and I remembered a lot about when we lived there. One of the things was about a spring that come up out of a tree.

CONLEY HORTON O'KELLEY

Conley Horton O'Kelley was born on September 1, 1927 in Benton County, Arkansas. He is the second son of Albert and Julia O'Kelley.

Conley attended Rudy Elementary School and graduated from the eighth grade there then went on to Alma High School graduating from the twelfth grade in 1944. He joined the U. S. Navy and served during World War II.

After the war he attended Body and Fender School in Okmulgee, Oklahoma and later went to work for Fred Jones Ford Motor Company in Okmulgee, Oklahoma. He and Zelma Azana Peters were married on January 15, 1949 at Oliver Springs by Rev. Gene Moore. Azana was born on October 23, 1931 in Crawford County, Arkansas to Neal Peters and Oma Dillon. They have four sons:

Gary Horton O'Kelley born January 1, 1950 in Okmulgee County, Oklahoma

Rickie Dale O'Kelley born May 31, 1952 in Crawford County, Arkansas

Dana Harvey O'Kelley born November 17, 1957 in Crawford County, Arkansas

Coy Lynn O'Kelley born February 2, 1959 in Crawford County, Arkansas

Conley and Azana moved back to Arkansas in 1952. He went to work for Randall Ford Motor Company in Fort Smith. Later Conley opened the Conley O'Kelley and Sons Body Shop northwest of Dean Springs next to their home. He worked in this business until he retired in 1989.

Conley and Azana are members of the 81 Free Will Baptist Church. Conley is a deacon in the church. He is the only one of Albert and Julia's children who still actively attends 81 Church.

Their son, Gary Horton O'Kelley married Pamela Denise Osburn on April 24, 1970. Pamela was born June 27, 1951. They have two children:

Eric Horton O'Kelley born May 7, 1976 in Sebastian County, Arkansas

Courtney Denise born February 16, 1981 in Sebastian County, Arkansas

Gary works for Gerber Baby Food Company in Fort Smith. He and Pam live at Kibler, Arkansas.

Their son, Rickie Dale O'Kelley married Lisa Renee' Plum on September 25, 1972. Renee' was born on January 4, 1956. They have two boys:

Shawn Richard O'Kelley born December 26, 1977 in Washington County, Arkansas

Ryan Neal O'Kelley born September 3, 1979 in Washington County, Arkansas

Rickie served in U. S. Air Force during the 1970's. He works for the Sheriff's Department in Washington County, Arkansas. He and Renee' live in Fayetteville, Arkansas.

Their son, Dana Harvey O'Kelley married Cindy Gayle Loyd on October 1, 1977. Cindy was born on March 22, 1957. They have one daughter:

Jessica Ann O'Kelley born February 17, 1982 in Sebastian County, Arkansas

They were divorced in March 1986.

Dana married Theresa Lynn Williams on December 19, 1987. Theresa was born on December 22, 1958. They have one son:

Neal Conley born November 29, 1991 in Sebastian County, Arkansas

Dana and Theresa live in Alma, Arkansas and he works for Inland Container in Fort Smith.

Their son, Coy Lynn O'Kelley married Darla Jean Gregory on December 18, 1981. Darla was born on January 24, 1956. They have one daughter:

Brittany Nichole O'Kelley born August 23, 1987 in Sebastian County, Arkansas

Coy is a mechanic and has his own garage north of Alma and they live in Mulberry, Arkansas.

COMMENTS BY ZELMA AZANA PETERS O'KELLEY

I remember when I was a kid, we were neighbors to the O'Kelley's. We lived in an old house where the Stockburgers live until I was twelve years old. Me and two of my sisters, Gladys and Norma, would go to their house and play with some of the kids, mainly Ellen Grace and Grandma would play with us. We liked to sit out on, I guess you'd call it a deck, that was built on the back of the little old house. There was a waterfall and a pool of water, that came from a Spring, on the place and Grandma would go swimming with us kids in that pool of water. 'Course when we got through splashing and playing in it, it was a mud hole but we had lots of fun in it. Even if there were snakes around sometimes.

Conley became my first Sweetheart when I was six years old. We sit together on the school bus and when I missed school, he'd send notes home to me by my sisters. We ended up getting married when Conley was twenty-one and I was seventeen. We've been married a long time since 1949.

Our family attended Church at 81 for many years with Grandma & Grandpa O'Kelley. Until they entered a nursing home, there were four generations of O'Kelley's attending 81 Church: Grandpa Albert, Conley, Gary, and Eric O'Kelley.

81 Church was sometimes used as a Community Building (a long time ago). I remember when I was a kid, the women of the Community were making mattresses there and some of us kids was outside playing and we saw this little old man coming up the road, dressed in black with a black hat on and a pack on his back, that really scared us kids, we went running back in telling our Mamas. Back then my Grandpa & Grandma Dillon lived on the creek, with a railroad track close by, and there were lots of Hobos back then, walking the tracks and stopping by wanting something to eat. Ma & Papa Dillon always fed them, but Hobos really scared us kids, so that's what we thought this little man was, but it turned out to be Grandpa Bowen, going to the O'Kelley's.

Our kids always enjoyed the Fourth of July's, spent on the creek with the O'Kelley clan - all the swimming, sunburns, and eating.

I didn't know Grandma could even make a cake, all I had ever eaten at her house came from the grocery store, but she started baking carrot cakes. I remember her carrot cake was so-o-o good.

FREDDY EARL O'KELLEY

Freddy Earl O'Kelley was born on June 7, 1929 in Benton County, Arkansas. He is the third son of Albert and Julia O'Kelley. He was named for Mr. Earl Keith, a man for whom Albert worked. Minnie Goerges (a cousin) gave him the name Freddy. She always called him "her boy".

Freddy attended school at Rudy Elementary School and graduated from the eighth grade. He attended Alma High School. He worked as clerk and in delivery for the Cy Carney General Merchandise Store in Rudy, Arkansas. When he was eighteen he started driving a truck for Dean Brothers Produce Company at Dean Springs. He was in the U.S. Navy Reserve for eight years.

Freddy married Mary Kathleen Smith on June 10, 1950 in Crawford County, Arkansas. Kathleen was born July 22, 1933 at Lancaster, Arkansas to Frank Smith (son of Joseph Robert "Bob" Smith and Dora Pope Johnston) and Velma Brammer (daughter of Lee Brammer and Emma Steward). They have three daughters:

Alecia Dietta O'Kelley born May 28, 1951 in Crawford County, Arkansas

Pamela Dell O'Kelley born November 24, 1953 in Crawford County, Arkansas

Renita Kathleen O'Kelley born May 28, 1956 in Crawford County, Arkansas

Freddy drove a truck for many years for various trucking companies. He retired from Ryder Truck Company of Fort Smith, Arkansas in 1991. He and Kathleen lived in Fort Smith until his retirement and they presently live on the old Albert O'Kelley home place, Route 1, Rudy, Arkansas where they have done much improvements. Kathleen worked as a bookkeeper for different companies over the years. Her latest job was with an accounting firm in Fort Smith. Freddy and Kathleen are members of the 81 Free Will Baptist Church.

Freddy is a 32 degree Mason of the Blue Lodge and Past Master of Van Buren Masonic Lodge #6 where he holds a perpetual membership. He is also a dual perpetual member of Fine Springs Masonic Lodge # 439. Freddy also has a perpetual membership in the Van Buren Royal Arch Chapter #3 and is a member of Scottish Rites 32 degree and a York Rite Mason.

Kathleen is Past Matron of Fidelity Chapter #86 Order of Eastern Star, Van Buren where she and Freddy are both members. She has been doing Family research since 1974 on several of our Crawford County families. She has served on the Board of Directors for the Boys Shelter, Inc. in Fort Smith for six years as Treasurer and is presently on the Advisory Board.

Each year on the last Saturday in September they have a family gathering of O'Kelley-Bowen family and friends at the old home place north of 81 Church.

Their daughter, Alecia Dietta O'Kelley married Dale Sawyer on December 20, 1968. Dale was born April 20, 1951 in Crawford County, Arkansas. They have one son:

Mark Allen Sawyer born April 13, 1973 in Sebastian County, Arkansas - Mark was a student at the University of

Arkansas in Fayetteville, Arkansas. He has been accepted in the I.B.E.W. Electrical Workers Apprenticeship

Training Program and plans to do other college classes at Westark Community College. He is presently employed with

Knitco Electrical Company in Fort Smith.

Dale is in the construction business in Fort Smith, Arkansas and they live in Fort Smith. Alecia is employed by the Fort Smith School District and has a life time membership to the Parent Teachers Association. Dale and Alecia are members of the Baptist Church.

Their daughter, Pamela Dell O'Kelley married William Orval Kimmons, Jr. on August 17, 1974. Billy was born September 20, 1953 in Sebastian County, Arkansas. They have one son:

William Orval "Bo" Kimmons, III born November 4, 1979 in Sebastian County, Arkansas

Billy is in the excavating business and Administrator of Rental Property in Fort Smith, Arkansas and they live in Fort Smith. Pam is very active in the Fort Smith Junior League doing

Charity Work. Both Billy and Bo are active in sports. Billy has been quarterback of his Boys Club football team for six

sponsors, coaches, and plays softball and is an ASA Umpire. Bo years, he also pitches on the baseball team, and plays basketball. Billy and Pam are members of the Baptist Church.

Their daughter, Renita Kathleen O'Kelley married Don Chitwood on May 10, 1975. Don was born October 25, 1953 in Sebastian County, Arkansas. They have three daughters:

Traci Kathleen Chitwood born March 12, 1978 in Sebastian County, Arkansas

Kara Elizabeth Chitwood born April 16, 1979 in Sebastian County, Arkansas

Maggan Renee Chitwood born February 25, 1985 in Sebastian County, Arkansas

Don is supervisor for an optical company in Fort Smith, Arkansas and they live in Fort Smith. Renita works in Home Health Care in Fort Smith. Don and Renita are members of the First Pentecostal Church of God, where Don is a Deacon. They are active in work with the young people. Don plays drums in the Church band and Renita is a member of the Choir. Tracy and Kara are on the Bible Quiz team. They have won in State Bible Quiz and are in second place in the Regional Quiz.

ELLEN GRACE O'KELLEY

Ellen Grace O'Kelley was born on April 4, 1931 in Benton County, Arkansas. She is the fourth child and first daughter of Albert and Julia O'Kelley.

Ellen Grace attended school at Rudy Elementary School and graduated from the eighth grade on April 19, 1946. She attended high school at Alma High School and on May 31, 1984 got her GED from the Department of Education, State of Oklahoma, "Adult Education and Vocational Training Cherokee Nation Diploma.

Ellen Grace married Earl Newt Armer on October 28, 1949 in Crawford County, Arkansas. They were married by Rev. Ben Pixley. Earl was born on June 14, 1926 in Sequoyah County, Oklahoma. They have three children:

Ruth Earlene Armer born August 2, 1950 in Crawford County, Arkansas

Edwin Charles Armer born December 17, 1952 in Crawford County, Arkansas

Earnest Gene Armer born May 29, 1954 in Susanville, California

Ellen Grace and Earl moved to Wichita, Kansas after they were married. They lived in Kansas, California, Nebraska, then moved to Short, Oklahoma in the early 1960's. Ellen Grace has worked as a cook in restaurants, for the Head Start Program, Nursing Homes off and on for fifteen years (Muldrow, Parkview in Fort Smith, and Van Buren Nursing Home at Van Buren) and is presently working at a Senior Citizens Center in Roland, Oklahoma. Earl has worked as a mechanic, truck driver, and a rancher. He retired in the early 1970's due to a heart problem. He still has his cattle to keep him busy (and loves every minute of it).

They are members of the Pentecostal Church and presently live at Short, Oklahoma. Earl and Ellen has a strip of land that holds the world together at downtown Short, Oklahoma, Highway 101.

Their daughter, Ruth Earlene Armer married Robert Spoon on January 7, 1969 in Adair County, Oklahoma. Robert was born on December 24, 1949. They have two children:

Sonia Lynn Spoon born July 22, 1969 in Sequoyah County, Oklahoma

Robert Earl Spoon born October 9, 1972 in Crawford County, Arkansas

Robert is a construction worker and is superintendent on his job. They live at Nicut, Oklahoma. Earlene has worked with the elderly care program.

Their son, Edwin Charles Armer married Diane Matlock on May 12, 1972 in Sequoyah County, Oklahoma. Diane was born on July 15, 1954. They have two children:

Kristie Dawnelle Armer born May 29, 1973 in Sebastian County, Arkansas

Justin Matthew Armer born September 20, 1978 in Sebastian County, Arkansas

Edwin attended Connor State College in Oklahoma. He sold insurance for several years. He has worked at a Grocery Store in South Fort Smith and now works for Pepsi Cola Company "Gotta Have It Pepsi". Diane works as a secretary for an insurance company. They own a home in Roland, Oklahoma but present live in Greenwood, Arkansas.

Their son, Earnest Gene Armer married Linda Langley on July 12, 1974 in Adair County, Oklahoma. Linda was born on October 22, 1956. They have one son:

Rodney Earl Armer born September 29, 1977 in Tahlaquah, Oklahoma

Earnest worked for Whirlpool Corporation for several years, he repossessed cars for a bank in Muldrow for many years, and now he is self-employed. They live in Scratout, Oklahoma north of Muldrow, Oklahoma.

Robert and Earlene Spoon's daughter, Sonia Lynn Spoon married Eddie DeWayne Farmer on April 7, 1990 in Sequoyah County, Oklahoma. Eddie was born on November 29, 1967 in Tulsa, Oklahoma. They have one son:

Blake Edward Farmer born February 24, 1991 in Tahlaquah, Oklahoma

They live at Muldrow, Oklahoma.

Edwin and Diane Armer's daughter, Kristie Dawnelle Armer married David Charles Evans on June 4, 1991 in Fort Smith, Arkansas. David was born on October 9, 1970 in Camden, New Jersey. They have one daughter:

Brittney Elizabeth Evans born February 14, 1992 in Sebastian County, Arkansas

They live in Roland, Oklahoma.

COMMENTS BY ELLEN GRACE O'KELLEY ARMER

As a child growing up, I remember going to Uncle John and Aunt Naomi Bowen's a lot of Sundays for dinner and they came to our house for Sunday dinner. Mother and Daddy would load us kids up and here we would go. Uncle John lived at Hobbstown.

There were times we would go to Bentonville to spend the weekend with Uncle Charlie and Aunt Mary O'Kelley, where they ran the Old Folks Home. And we would visit Uncle Fred and Aunt Helen Goerges at Rogers. And too there were times we would all load up and go to Short, Oklahoma to see our Grandpa Bowen and spend the day.

We lived one-half mile from Church so there wasn't much of an excuse we could have for us not to go to Church. We were told that if we didn't go to Church we would never amount to anything, so I guess that panned out for most of us. We have three brothers that are deacons in their Churches.

I can remember having our family reunion and picnic. That all came to an end when Mother and Daddy were put in the Nursing Home.

Then we met our new Aunt Mary Ellen Ward and that was a joy to know we had a new Aunt and a sweet one, that I am proud to say.

About Mother's recipes, I can remember as a child that Mother made "Molasses Cake", I don't have the recipe but wished I did. As a matter of fact I don't have any real recipes of hers but she sure was a good cook.

Oh, yes, as the years rolled on we began to meet our mate and get married, first Charles & Patsy; then Conley & Azana; and then me & Earl.

I had to slip off to marry the man of my dreams, but it worked -- forty-two and one-half years and three children, five grandchildren in which our three children got married, then came the five grandchildren and our two granddaughters got married and now we are the proud Grandparents of two beautiful great grandchildren, Blake Edward Farmer and Brittney Elizbeth Evans. They are the joy of mine and Earl's life, not speaking about Edwin and Earlene who are two proud grandparents. Every old crow thinks theirs is the sweetest.

I had better get back to the marriages, Freddy & Kathleen got married; and then John Cecil & June. I will never forget the night we gave them a Wedding Shower at the Scout House, Mary and some kids were going to "shivaree" them so the girls took June and put her in the shower but the boys were scared of John Cecil and didn't do anything to him. Then Quince & Georgia were next to get married; then Mary & Gene; then Curtis & Mary Lou, "then Curtis & Mary Mary Jo"; then Mary and the man of her dream, my good & sweet brother-in-law, Ben, whom we all love; and then, guess what, Curtis & Terry. Each one of us started our family so that is what makes up the family of Albert and Julia "Bowen" O'Kelley and I am proud to be a part of it.

Comments about Earl and Ellen's children the way they love and felt about their Grandparents. They didn't get to spend much time around them, as Ellen and Earl moved away when Earlene was seven and one-half (7 1/2) months old to Wichita, Kansas in 1951 and returned in 1964 to Short, Oklahoma. They loved, appreciated, and respected their grandparents.

I can remember Earnest when we first moved back he couldn't talk plain and he would call them "Hampa and Hamma". I can remember Daddy saying one time "I have been called a lot of names but never Ham." And then Edwin said he could remember going to see Grandpa and Grandma, he said "Grandma always had 'cream' and chips to eat." It was never ice cream or potato chips. He said, "she would say I got some cream, do you want a bowl." And of course he did. And Earlene remembers them as good Grandma and Grandpa who came to visit a lot, then Earlene and Robert got married and had their first two great grandchildren. First Sonia and then three (3) years later Robert Earl came along and Grandpa and Grandma had them to brag about. Mother and Daddy thought so much of Robert Earl. Mother called him "her Sugar Boy" because when he got big enough he would give her sugar. He did like to give his Grandma sugar. Then Edwin and Diann had Kristie and that was their third grandchild from us. Then Earnest and Linda had Rodney and Mother called him her little "Indian Boy". Edwin and Diane had Justin Matthew which made five Great Ones and Grandpa and Grandma thought they were great. I know as I set here and think about mine and Earl's two great grandchildren I can see why because they are a joy in your life.

MEMORIES ABOUT GRANDMA AND GRANDPA FROM EARLENE, EDWIN, AND EARNEST.

MAY GOD BLESS ALL OF OUR LOVED ONES. A GOOD MEMORY IS SOMETHING TO BE PROUD OF.

Grandma and Grandpa thought a lot of Robert, Diane, and Linda and they loved them very much too.

JOHN CECIL O'KELLEY

John Cecil O'Kelley was born on May 17, 1933 in Crawford County, Arkansas. He is the fifth child and fourth son of Albert and Julia O'Kelley.

John Cecil attended school at Rudy Elementary School and graduated from the eighth grade from there. He attended high school at Alma High School and graduated in 1951. He served in the U.S. Marine Corp during the Korean War and later belonged to the Arkansas National Guard.

John is a 32nd degree Mason in the Blue Lodge and Past Master of Van Buren Masonic Lodge #6. He has a perpetual membership in Van Buren Masonic Lodge #6, Fine Springs Masonic Lodge #439, and Royal Arch Chapter #3. He holds a Certified Lecture card for the Blue Lodge and was appointed District Deputy Grand Master for District #28. He is Past High Priest of Royal Arch. A member of O Cyrus Council #5 - Fort Smith Knights Temples Scottish Rites 32nd Degree.

He married Theda June Jerden on June 18, 1954 in Crawford County, Arkansas. June was born on November 21, 1933 in Denton County, Texas to Ollie Lee Jerden (born September 8, 1908 in Denton County, Texas son of John Allison Jerden and Effie May Howell) and (married May 10, 1930) Rose Mary Staggs (born April 2, 1914 in Denton County, Texas daughter of George Washington Staggs and Nannie F. Sparkman). John Cecil and June have five children:

- James Randall O'Kelley born September 5, 1955 in Crawford County, Arkansas
- Bing Quincy O'Kelley born March 14, 1957 in Crawford County, Arkansas
- John Julian O'Kelley born August 12, 1962 in Crawford County, Arkansas
- Ferba Lee Rose O'Kelley born September 8, 1967 in Crawford County, Arkansas
- Wilson Colin O'Kelley born June 11, 1971 in Crawford County, Arkansas

John Cecil worked for Steve Bassham building houses. He also worked for Rouse and Hewitt Home Builders in Fort Smith, Arkansas. He presently is self employed as a finish carpenter. June has been a housewife and is working on her family's genealogy. They are members of the Zion Missionary Baptist Church in Bond Special, Arkansas. John Cecil is a deacon in the Church. They live at Bond Special and have a trailer and some land (part of the Albert O'Kelley's place) in the 81 Community.

Their son, James Randall O'Kelley married Robin Ann Owen on July 24, 1975 in Crawford County, Arkansas. Robin was born on July 22, 1957 in Crawford County, Arkansas to Stanley Roosevelt Owen (son of T.R. Owen) and Peggy Lou Bray (daughter of Pearl Haggard and Bray). Randy and Robin were divorced on March 2, 1989 in Sebastian County, Arkansas. They have two daughters:

Amy Ann O'Kelley born March 8, 1976 in Crawford County, Arkansas

Alicia Dawn O'Kelley born April 7, 1978 in Crawford County, Arkansas

Amy and Alicia live at Waldron, Arkansas with their mother, Robin, who married Rod Fuller.

Randy married Betty Gean Harman Lamproe on May 7, 1989 in Sebastian County, Arkansas. Betty was born on November 7, 1959 in Dodge City, Kansas to Jack Porter Harman (born April 11, 1929 in Peanut, Arkansas son of Henry Lafayette Harman and Mary Fernie Dickerson) and Betty Lou Hamilton (born July 1, 1932 in Kansas, died September 30, 1989 daughter of Edward Hamilton and Nellie Rosaline).

Betty's first marriage was to James Lamproe on July 2, 1976 in Crawford County, Arkansas. James was born on September 26, 1954 in Cove City, Arkansas to Raymond Lamproe (son of James B. Lamproe 1884-1953 and Sadie Mae Dill 2901-1981 daughter of George W. Dill and Laura L. Bowen who was the daughter of William Bowen and Melinda Coatney) and Nora Fay Lowery. Betty and James have three children:

Jamie Lynn Lamproe born November 15, 1976 in Sebastian County, Arkansas

Nora Rosealine Porter Lamproe born November 19, 1978 in Sebastian County, Arkansas

Dustin Jacob Lamproe born June 25, 1983 in Sebastian County, Arkansas

Randy and Betty live in Chester, Arkansas and Randy works at Yeager's Hardware in Van Buren. Betty works as a bookkeeper for Budget Oil in Fort Smith.

Their son, Bing Quincy O'Kelley married Carol Ann Wiley on September 20, 1979 in Tulsa County, Oklahoma. Carol was born on November 17, 1959 in Crawford County, Arkansas to Jimmy Don Wiley (born January 4, 1936 son of Guy Wiley Sr. and Flora Bessie Rouw) and (married June 15, 1955) Alice Laverne Revis (born April 23, 1940 daughter of Harvey Revis and Ida Mae Brooks). They have no children.

Bing (Bucky) served in the U.S. Navy and presently works in the computer business. Carol works as a receptionist for an Investment Brokerage Firm. They live in Tulsa, Oklahoma.

Their son, John Julian O'Kelley married Tina Marie Chandler on October 4, 1985, divorced and remarried on August 9, 1990. Tina was born on April 13, 1967 in Crawford County, Arkansas to Ernest Chandler (son of Hoyt Chandler and Florence Edgar) and Doloris Bodine (daughter of Alvin Bodine and Jessie Marie Cradduck who was the daughter of Flora Ida Maxwell and Daniel Boone Cradduck who was the son of Nancy Angeline Woods and Daniel Boone Cradduck who was the son of Moses Marion Cradduck who was the son of Scilda Lamb and Preston Marion Cradduck).

Tina Marie Chandler has been married four times:

- (1) Roger Mason in 1984
- (2) John Julian O'Kelley on October 1985
- (3) Phillip Pixley in 1988
- (4) John Julian O'Kelley on August 9, 1990

Tina has four children (all born in Sebastian County, Arkansas:

Crystal Michelle Mason born July 22, 1984

Jason Moody O'Kelley born April 13, 1986 died December 23 1988 in Crawford County, Arkansas and is buried at Morrison Cemetery near Hobbstown

Sheena Gayle Pixley born March 28, 1989

Zachery Andrew O'Kelley born February 23, 1991

John Julian (Lucky) lives in the Bond Special Community.

Their daughter, Ferba LeeRose O'Kelley is not married. She graduated from Hendrix College in Conway, Arkansas. She is a full-time student at Westark Community College in Fort Smith, Arkansas, and she is employed by Bost Human Development Services. Since she graduated from Hendrix College, she has had two poems published.

Their son, Wilson Colin O'Kelley is scheduled to marry Mariam Michelle Chandler on November 20, 1992. Michelle was born October 6, 1972 to Larry David Chandler and Mary Pauline Wade. Both Wilson and Michelle graduated from Van Buren High School in 1990. Wilson lives at Alma, Arkansas and works at Larry Wilson's Service Center in Fort Smith. Michelle works at Paper Clip Office Supply in Van Buren.

QUINCE EDWIN O'KELLEY

Quince Edwin O'Kelley was born on March 17, 1935 in Crawford County, Arkansas. He is the sixth child and fifth son of Albert and Julia O'Kelley. He was named for Dr. Q. R. Galloway who delivered him.

Quince attended school at Rudy Elementary School and graduated from the eighth grade there. He attended high school at Alma High School and graduated from the twelfth grade in 1953. He was in the U.S. Navy Reserves for eight years. The last year of high school Quince lived in Van Buren with Aunt Maude (Albert's sister). He worked in a grocery store and commuted to school at Alma.

He married Georgia Ruth Bassham on September 24, 1955. They were married by Rev. Rupert Fixley at his home in Fort Smith, Arkansas. Georgia was born on September 30, 1934 in Mountainburg, Arkansas to Dave Bassham and Jessie Young. They have three children:

Stacy Lyna O'Kelley born November 26, 1957 in Crawford County, Arkansas

Timothy Edwin O'Kelley born December 1, 1960 in Crawford County, Arkansas

Sabrina Leigh O'Kelley born April 16, 1962 in Crawford County, Arkansas

Quince worked the first year out of school at the Acme Mattress Company in Fort Smith and then he worked for Steve Bassham (Georgia's brother) building houses. He later went to work for Rouse and Hewitt Home Builders in Fort Smith, Arkansas and then for W. O. Hewitt Home Builders. Presently Quince is self-employed as a finish carpenter.

Georgia graduated from Van Buren High School in 1953. She worked at Sterling's Five and Dime in Van Buren, Arkansas while she was in high school then she went to Beauty School. She worked for Elsie Hays at the Star Beauty Shop on Main Street in Van Buren.

Quince built the home in which they presently live at 1002 North 12th Street in Van Buren, Arkansas. He also built their old house which is across the street at 1001 North 12th Street. He has helped build many homes in Van Buren and Fort Smith. He has built homes for each of their three children.

They are members of the Bethlehem Free Will Baptist Church in Van Buren. Quince is a deacon in the Church.

Their daughter, Stacy Lyna O'Kelley married Gary Don Osborne on August 13, 1976 in Van Buren, Arkansas. They were married by Rev. Gilbert Pixley. Gary was born on December 3, 1956 to Jerry Osborne and Frances Steinsick. They have three children:

Joseph Damon Osborne born February 20, 1979 in Sebastian County, Arkansas

Amber Lyna Osborne born June 15, 1981 in Sebastian County, Arkansas

Lost Twins Boys - Jim and Jay Osborne born February 18, 1984 in Sebastian County, Arkansas (stillborn - premature at four months) buried at Newberry Chapel Cemetery.

Devron Lee Kelley Osborne born June 28, 1985 in Sebastian County, Arkansas.

Stacy graduated from high school at Van Buren High School in 1976 and is presently a student at Westark Community College in Fort Smith, Arkansas where she is majoring in Early Childhood Education. Gary graduated from high school at Alma High School in 1975 and works at USA Trucking Company in Van Buren, Arkansas. They were divorced in July 1992. Stacy lives north of Alma, Arkansas. She is a member of the First Baptist Church in Alma.

Their son, Timothy Edwin O'Kelley married Lisa Gail Crotts on August 15, 1981 in Van Buren, Arkansas. They were married by Rev. Rupert Pixley. Lisa was born on December 6, 1961 in Crawford County, Arkansas to Bill Crotts and Donna. They have two children:

Wendi Marie O'Kelley born September 2, 1984 in Sebastian County, Arkansas

Jake Edwin O'Kelley born October 30, 1986 in Cleveland County, Oklahoma

Tim graduated from high school at Van Buren High School in 1979. He works for Oklahoma Gas and Electric Company out of Oklahoma City, Oklahoma. Lisa graduated from high school at Alma High School in 1980. They live west of Alma near Dyer. They are members of Bethlehem Free Will Baptist Church in Van Buren, Arkansas.

Their daughter, Sabrina Leigh O'Kelley married Roy House on September 24, 1987 at Van Buren, Arkansas. They were married by Rev. Rupert Pixley on Quince and Georgia's 33rd Wedding Anniversary. Roy was born on April 7, 1964. They have no children:

Sabrina graduated from high school at Van Buren High School in 1980. She attended Westark Community College in Fort Smith, Arkansas and has an Associate Degree in Banking from Westark. She is presently employed by Citizens Bank and Trust of Van Buren in the Loan Department. Roy graduated from high school at Alma High School. He works for Border Farms. They live just off the White Rock Road near Mountainburg. Sabrina is a member of Bethlehem Free Will Baptist Church.

COMMENTS BY GEORGIA RUTH BASSHAM O'KELLEY

Grandma O'Kelley taught Sabrina when her birthday was when she was only two before her third birthday. Everytime Grandma saw her she would ask her again - "Brina" never forget.

Grandma was a very loving person. I loved the way she always patted Quince's face. At the last he would do the same for her.

Grandma always said the world wouldn't be anything without children in it.

The last time that Grandpa and Grandma came to our house was Christmas Day in 1986. Tim & Lisa had come home for the holidays from Oklahoma City. Jake was only 26 days old. He was asleep until we had dinner. When he woke up and they brought him out for Grandma and Grandpa to see, I will never forget the look on Grandma's face. It was pure joy. She reached out for him.

The same day Grandpa mentioned something about his hair cutting equipment. Quince got it out and Grandpa told him about each piece, there was brush that some Aunt had given him. Quince took notes.

We went to John Cecil & June's for Christmas that year. Charles & Patsy took Grandpa and Grandma back to the Nursing Home.

I gave Grandma permanents since before Quince and I were married until she went into the Nursing Home and maybe I gave her one more after that.

MARY EMELINE O'KELLEY

Mary Emeline O'Kelley was born on September 14, 1939 in Crawford County, Arkansas. She is the seventh child and the second daughter of Albert and Julia O'Kelley. She was named for both grandmothers. She was a "blue" baby and had to lay on her left side for her first 48 hours of life.

Mary Emeline O'Kelley attended school at Rudy Elementary School and graduated from the eighth grade there. She attended high school at Alma High School and graduated from the twelfth grade in 1957. She attended Westark Junior College in Fort Smith, Arkansas; Richland College in Dallas, Texas; and the University of New Mexico in Albuquerque, New Mexico. She received a Bachelor of Business Administration Degree (with emphasis in Accounting) in December 1988 from the University of New Mexico.

Mary eloped with Wayne Eugene Jamison on December 15, 1956 and was married in LeFlore County, Oklahoma. Gene was born on December 20, 1929 in Crawford County, Arkansas to Roy Lee Jamison (son of Will Jamison and Dona Horn) and Ruth Irene Gatlin. They have one daughter:

Mary Jeanene Jamison born February 21, 1960 in Crawford County, Arkansas

Mary and Gene lived in Van Buren, Arkansas until they divorced on April 5, 1971.

Gene was previously married to Betty Porter of Dyer, Arkansas. They have one daughter:

Carolyn Sue Jamison born May 8, 1951 in Crawford County, Arkansas

Mary married Benjamin Montoya on August 14, 1976 and again on May 27, 1977 in Dallas, Texas. (In Texas, at that time, a person must be divorced for six months in order to legally remarry. Ben was divorced from his first wife on July 15, 1976.) Ben was born on March 17, 1920 in Taos County, New Mexico to Jose' Vidal Montoya (born June 7, 1877, died January 23, 1937 son of Cornelia Aragon and Eulogio Montoya who was a Methodist Minister and the son of Guadalupe ? who came from Spain by way of New Orleans and was called Mama Guerra - Blonde) and Zoraida Celestina Vigil (born May 12, 1883, died January 22, 1949 daughter of Jesucita Martinez who was the daughter of Vicente Martinez de Ferrar and Juanita Montoya and Pedro Advincula Vigil who was the son of Candelaria Martinez and Juan Antonio Vigil who was a Presbyterian Minister and the son of Marianno Vigil). Ben is of Spanish-American descent and has no relatives in Mexico. He learned to speak English when he started to school. Ben and Mary have no children.

Ben was married before to, Rimalda Torres on December 7, 1946 in Taos County, New Mexico. Rimalda was born on August 28, 1924 in Taos County, New Mexico. They were divorced on July 15, 1976. They have four children:

Dorothy Jean Montoya born September 6, 1947 in Bernalillo County, New Mexico
 Benjamin Orlando Montoya born July 14, 1949 in Bernalillo County, New Mexico; was killed in an auto accident on June 19, 1969 south of San Antonio, Texas and is buried in Austin, Texas
 Rita Consuelo Montoya born February 17, 1953 in Bernalillo County, New Mexico
 Ruben Martin Montoya born May 14, 1954 in Bernalillo County, New Mexico

Mary worked for Westark Area Council, Boy Scouts of America in Fort Smith, Arkansas as Secretary, Bookkeeper, and Registrar from October 1957 to July 1966. She worked as Secretary-Bookkeeper for the Child Family Guidance Center in Fort Smith from July 1966 to December 1966. She worked as Fiscal Officer-Secretary for Crawford-Sebastian Community Development Council, Inc. in Van Buren from December 1966 to March 1970. She returned to Westark Area Council, Boy Scouts of America as Office Manager-Bookkeeper from March 1970 to July 1970. She returned to Crawford-Sebastian Community Development Council, Inc. as Director of Family Planning from July 1970 to July 1972. She moved to Grand Prairie, Texas and worked for Contractors Transport in Dallas, Texas as Secretary-Bookkeeper from July 1972 to October 1972. She worked for Centex Corporation in Dallas, Texas as Junior Accountant from October 1972 to September 1973. She moved back to Van Buren and returned once again to Crawford-Sebastian Community Development Council, Inc. as the Executive Director and held that position from September 1973 to August 1976. She moved to Dallas, Texas to marry Ben. She had a parttime job with Victor Costa, Clothing Designer in Dallas as Bookkeeper in the fall of 1976. In November 1977 she went to work as an Accountant's Assistant for Silverman, Dreyer & Dreyer, CPA in Dallas and worked there until she and Ben moved to Albuquerque, New Mexico in October 1982. Mary started school at the University of New Mexico and did not work until she received her Accounting Degree. She started to work in January 1989 for KPMG Peat Marwick, CPA in Albuquerque as Assistant Tax Staff Accountant and has worked there every tax season since (January through April).

Ben graduated from high school at Taos High School in Taos, New Mexico in 1940. He joined the New Mexico National Guard and started college in fall 1940 at Eastern New Mexico State University in Portales, New Mexico. In January 1941 the National Guard was mobilized into the U.S. Army 200th Coast Artillery Anti-Aircraft and he was sent to Fort Bliss Army Base in El Paso, Texas. He trained there until September 1941 then was sent to Clark Field on the Philippine Islands. The United States became involved in World War II on December 7, 1941 when Japan bombed Pearl Harbor in Hawaii. On December 8, 1941 Japan bombed Clark Field in the Philippines. The United States military forces fought Japan in the Philippines.

On April 9, 1942 Japan captured the U.S. military forces on the Bataan Peninsula near Manila, Philippines and they were ordered to surrender by General King. Ben and his older brother, Horace were taken prisoners on April 9, 1942. They were lucky that they did not have to make the "Bataan Death March" but were loaded into a truck and taken to Camp O'Donnell to build a fence to hold the prisoners of war. Ben and Horace were in prison in Camp O'Donnell and Cabanatuan, both in the Philippines, until September 1943. They worked in the fields and on burial detail at these prison camps. They were taken by Japanese ships to Japan to the Island of Kyushi in Fukouka district to work in a coal mine which was owned by Mitsubishi. There they mined coal twelve hours a day seven days a week on three bowls of rice a day. Ben was injured in a mine cave-in and his right leg was broken in four places (a Japanese overseer was killed in the same cave-in). Ben suffered from malaria and dysentery. He had an appendectomy (There was no antiseptic. It took seven men to hold him.). He was liberated on September 15, 1945 after serving a total of three and one half years as a prisoner of war. He weighed 98 pounds and was on crutches from the mine injury. After returning to the states he was sent to Brauns General Hospital in Santa Fe, New Mexico to recuperate. He was at Brauns until January 1947 when he got out of the Army.

Ben went to work for the Post Office Department in Albuquerque and attended the University of New Mexico getting a Bachelor of Arts Degree in June 1964 majoring in Sociology and minoring in Psychology. He worked for the Post Office until the Fall of 1965 when he moved his family to Austin, Texas and went to work for the Regional Office of the Office of Economic Opportunity (War on Poverty Program) as a Field Representative travelling five states: Arkansas, Oklahoma, Louisiana, New Mexico, and Texas. In January 1971 the office was moved to Dallas, Texas and later the agency was renamed Community Services Administration. He retired on February 29, 1980 after thirty-eight and one half years with the federal government including military time.

Ben and Mary moved to Albuquerque, New Mexico on October 1, 1982. Ben is an active volunteer at the Veterans Administration Medical Center in Albuquerque. He and Mary both are very active in various Veterans Organizations especially the American Ex-Prisoners of War and The Military Order of the Purple Heart. Ben is currently a National Director of the Southwest Region of the American Ex-Prisoners of War. Mary was elected and installed as National Treasurer for the American Ex-Prisoners of War organization for a three year term on September 26, 1992. They are also active members of the Second Presbyterian Church in Albuquerque. Ben is an Elder in the Church.

They both are very strong Democrats and active in the local political system. Ben and Mary will be going to Washington, D.C. on January 16-21, 1993 to attend the inauguration of William Jefferson (Bill) Clinton as the 42nd President of the United States of America.

Mary's daughter, Mary Jeanene Jamison married Tony Lee Benac on September 9, 1977 in Crawford County, Arkansas. Tony was born on May 2, 1959 in Sebastian County, Arkansas. Tony was in the U. S. Marine Corp. They were divorced in 1981. They have one son: Nathan Aaron Benac born June 29, 1979 in Onslow County, North Carolina

Jeanene married Michael Eugene Cottrill, Sr. on November 26, 1982 in Myrtle Beach, South Carolina and again on December 15, 1991 in Sebastian County, Arkansas. Mike was born on December 28, 1959 in Michigan. He was in the U.S. Marine Corp. They have two sons:

Michael Eugene Cottrill, Jr. born on January 23, 1984 in Onslow County, North Carolina

Christopher Brian Cottrill born on June 2, 1987 in Sebastian County, Arkansas

Jeanene graduated from Jacksonville High School in Jacksonville, North Carolina in 1978. Mike and Jeanene live in Van Buren, Arkansas. Mike works as a carpenter.

Ben's daughter, Dorothy Jean Montoya married David Avila on June 16, 1972 in Bernalillo County, New Mexico. David was born on September 16, 1951 in Bernalillo County, New Mexico. They were divorced in 1986. They have two sons:

Jeffrey Benjamin Avila born January 25, 1973 in Bernalillo County, New Mexico.

Christopher Michael Avila born July 19, 1980 in Bernalillo County, New Mexico.

Dorothy married Arthur Sisneros, Jr. on May 2, 1987 in Bernalillo County, New Mexico. Art was born on May 28, 1951 in Colorado. They have no children.

Dorothy has worked for American Telephone and Telegraph for twenty-two years and now has a management position. Dorothy attended San Antonio Junior College, University of Texas, and Southwest Texas State University in San Marcos, Texas. Art is a salesman for Trane Heating and Air Conditioning. Art has a Bachelors Degree from the University of Southern Colorado in Pueblo, Colorado. Art and Dorothy live in Albuquerque, New Mexico.

Ben's daughter, Rita Consuelo Montoya is not married. She graduated from the University of Texas in Austin, Texas with a Bachelors of Arts Degree majoring in Sociology. She is an investigator for the Equal Employment Opportunity Commission (EEOC) in Albuquerque, New Mexico. She lives in Albuquerque.

Ben's son, Ruben Martin Montoya married Patricia Lee Wolfe on April 3, 1982 in Arlington, Texas. Patty was born on September 13, 1961 in West Virginia. They have two children:

Robert Michael Montoya born February 3, 1984 in Houston, Texas

Angela Marie Montoya born March 16, 1988 in Pacific, Missouri

Ruben is Assistant Human Resources Manager for The Tribune Corporation in Chicago, Illinois. He graduated from the University of Houston with a Bachelors Degree in Human Resource Management. Patty graduated from a college in West Virginia. They live in Lombard, Illinois.

Gene's daughter, Carolyn Sue Jamison married Tom Athey in California. They have one son:

Thomas Addison Athey born 1985 in Fresno, California
They live in Fresno, California

COMMENTS BY MARY EMELINE O'KELLEY MONTROYA

Here are some of my memories of Daddy and Momma. If they are not exactly right they are how I remember them or was told them.

Momma always said that she would not be a babysitter for her Grandchildren but if there was sickness then she would help take care of them. Her feelings were that she has raised her children and that we should take care of our own. One time that she did take care of any of the grandchildren was when Kathleen had to have an appendectomy a month after Pamela Dell was born. Kathleen was in the hospital about a week. Alecia and Pamela stayed with Daddy and Momma. Curtis and I were still at home. Alecia slept with me. Pamela slept with Daddy and Momma. She made funny noises when she slept, because she had bronchial problems. Momma got so attached to her and her noises that she missed her a lot when she went home.

Momma had a very good memory. She remembered everyone in the 81 Community's birthday, anniversary, and death. She was very fond of twins. She said that she would have liked to have had a set of twins. She especially liked Junior and Imogene Steward's twin girls, Joyce and Lois.

Daddy would order one hundred baby chickens in the spring. They were ordered from Kansas City and delivered by mail. Then he would feed them for about six weeks and then we would have them to eat. One year Daddy, Momma, and I killed and cut up fifty fryers to put in the freezer on a Saturday morning and then went to "town" in the afternoon. Daddy killed and plucked them, Momma gutted them, and I cut them up. The remaining chickens were kept for laying (eggs) and chicken and dumplings. Momma could really make good dumplings.

We always had a garden behind the house (where the garden is now) and below the garden was a potato patch. Daddy always planted Irish potatoes and he liked to plant on St. Patrick's Day, March 17. He would plant green beans, green peas, and other vegetables on Good Friday.

We had a cow named Betty Mae. She fell off the bluff and was bruised up very bad and had broken ribs. Daddy built her a sling and tied her up to some trees at the bottom of the bluff. Everyday Daddy or one of the boys would go down to feed her and water her. She got well and was able to walk out. She had several calves after that. Daddy eventually sold her.

We had two horses, one was Junior and the other was Prince. Daddy would plow with Junior. We had one saddle, so one day John Cecil saddled and rode Prince and Quince, Ellen Grace, and I rode Junior with only a blanket. We were riding up the road between our house and Jay Gentry's, then John Cecil challenged us to a race. We were going pretty fast and the blanket started slipping and Quince, Ellen Grace, and I all landed on the road. Naturally John Cecil won the race.

One of the highlights of summer was going to High Rock which is located just south of Uncle Denver and Aunt Mary Gilstrap's place. There are some caves and a high rock there. I guess if you went there today you could still see about everyone of us kids initials carved in a cave or on a rock.

The neighborhood used to have what they called "Tacky Parties" on Halloween night. One year Mrs. Pitts had the party at her house. Freddy dressed up in Ellen Grace's dress and shoes with a head scarf over his head. He won the prize for being dressed up as a girl.

Daddy liked to go through trash piles. He would bring stuff home, but sometime he would find something that he could use.

Daddy was not the most generous person that ever lived. I guess that his being tight stemmed from the fact that he had to work and struggle all of his life to make ends meet. I believe that Daddy's beliefs and teaching in that we kids should learn the value of a dollar and how to work and make a living has made each of us the person we are today. Material gifts are not the only gifts that a parent or grandparent can give their children and grandchildren.

I remember going to Bentonville to visit Uncle Charley and Aunt Mary O'Kelley. They ran an "old folks" home. It was two stories. One time when we visited they had an old man locked in one of the rooms on the second floor. Ellen Grace unlocked the door to let him out he had a pair of scissors and started chasing her. Aunt Mary had real long hair. It came to her ankles. She combed and brushed it every Saturday evening and then she washed it. She would wrap it around her on top of her head. Uncle Charley was a Missionary Baptist minister and he would hold church services on Sunday morning in a chapel set up in the home.

Momma had a cousin that she was very fond of. He used to visit them when Momma was a very little girl. She thought that he was dead, but in about 1953 he showed up at the house. His name was Jim Yates. She called him Cousin Jim. He had a cripple foot. He would visit us often after that until he died. He lived in Heavener, Oklahoma.

Speaking of cousins, Momma claimed everyone as her cousin regardless as to how far back the relation went. Therefore, that makes us kin to about everybody in Kenner Chapel, Hobbs town, 88 and 81 communities.

One time Daddy and Momma made a trip to Adair, Oklahoma looking for relatives. Momma got to see the house her Uncle Jim Craddock lived in. It had seven gables. She got a picture of it.

Momma told a story about one time that her Father and Mother took the family by wagon to visit her Mother's brother in Oklahoma. This was in about 1910. They stopped for water and had to pay five cents a dipper for water. This same trip was the first time she ever ate a banana. Also where they stayed there was a wild cherry tree. She and her brothers climbed up the tree and ate cherries. She got very drunk on the cherries.

Momma had wonderful stories about her childhood even though she lost her mother when she was about ten years old. She had two dresses, so she would wear the good one to school and when she got home she would change into the old one then wash the good one for school the next day.

Daddy went to Jenny Lind, Arkansas in 1919 to stay with Aunt Ruth while he was there, there was an epidemic of some sort of fever. Daddy helped the Doctor and many people died, but Daddy did not get the fever.

Daddy represented Beverly Enterprises at the Jerry Lewis Telethon by donating a check for them. He had to go to Little Rock to present the check. Momma did not get to go and while he was gone, she pitched one of her "little fits". The Nursing Home had to call Freddy and Kathleen and Quince and Georgia to come up there to quit her down. She did not want to take anything. She spit a pill across the room. Finally they got her to take a Tylenol, which made her sleepy.

Momma was not much for nicknames. But John Cecil started calling her "Mompsee" and she in turn called him "Johnsee". She told me one time that she missed John Cecil and Ellen Grace the most when they got married then she did any of us kids. She did not like playing cards. She would not let us kids have a deck of cards in the house. But one Christmas Stacy took a deck of Old Maid cards there and she played with her.

The story is that when Quince was born, Freddy had pneumonia. And when Curtis was born, John Cecil, Quince, and I were at the 81 Church practicing for the Christmas Program. Freddy stopped by to tell us we had a baby brother and we all ran the half mile home. John Cecil and Quince ran off and left me. None of us knew that we were going to have a baby brother or sister. John Cecil was 14, Quince 12, and I was 8 years old.

Another story is that Charles dug two holes in the ground and told Freddy that one of the holes was his head and the other was a hole in the ground. Then he asked Freddy, "which one was his head." Freddy pointed to the one that Charles said was his head, but Charles said, "No, silly, they are both holes in ground." Freddy got mad and through a rock at Charles and broke one of his front teeth.

When John Cecil was a baby, Momma was doing the laundry and a cat got up on the bed and was licking the milk from John Cecil's mouth and was sucking his breath. John Cecil was turning blue when Momma discovered the cat was in his bed. Every since then we did not have cats. We were taught not to like them. John Cecil and Quince chased a cat into a rock fence and piled brush on the fence and set it a fire. The cat ran out without any fur and John Cecil trying to catch him got bit on the leg and still has the scare to show for it.

Ellen Grace was called "big sister" and I was called "little sister" when we were all at home.

When I was less than two years old, Momma, Quince, and I went to visit Aunt Bessie Bledsoe (not really an aunt). I was opening a drawer and Quince said, "Momma, little sister is pilfering." The Christmas Eve after I was two years old, Neil Peters (Azana's father) came to the house to get a hair cut. He had bought a new pair of shoes. I sit on his lap and climbed all over him. That night we went to 81 Church for the Christmas Program. Neil played Santa Claus and I was afraid of him. Quince said, "Don't cry little sister that is just Neil Peters, I can tell by his new shoes."

Daddy and Momma went to "town" every Saturday. One Saturday they were gone and John Cecil and Quince were fighting, so one of them locked the other out of the house. In the struggle to get back in the house, one of the glass panes in the front door was broken out. They got a piece of glass and cut it (with a glass cutter Charles had given Daddy) and put the pane back in before Daddy and Momma returned. I guess Daddy never knew that the pane had been broken. Another time a bottle of rubbing alcohol got broken and when Momma walked in the door, she said, "someones been in the alcohol."

Jeanene was always very fond of her Grandpa and Grandma. She was around them a lot when she was small. They would come by my house almost every Saturday when they came to town. Then on Sunday's we would go to their house after Church (when we went to 81 to church). She did not spend the night with them until she was a teenager.

CURTIS GENE HENRY O'KELLEY

Curtis Gene Henry O'Kelley was born on December 24, 1947 in Crawford County, Arkansas. He was the eighth child and the sixth son of Albert and Julia O'Kelley.

He attended school at Rudy Elementary School and graduated from the eighth grade there. He attended Alma High School. He joined the U.S. Marine Corp and served one and one-half years in the Vietnam War. He has an associate degree in electronics.

Curtis married Mary Lou Hauth on August 26, 1966 in Stillwell, Oklahoma. Mary Lou was born on August 1, 1947 in Crawford County, Arkansas. They divorced. They have two children:

Kimberly Susanne O'Kelley born November 7, 1966 in Panama City, Florida

Anthony Curtis O'Kelley born November 9, 1968 in Sebastian County, Arkansas

Curtis married Marijo Colton on February 13, 1975 in Pulaski County, Arkansas. Marijo was born on April 9, 1952 in Pulaski County, Arkansas. They divorced. They have one daughter:

Amanda LaScheille O'Kelley born October 13, 1977 in Pulaski County, Arkansas

Curtis married Terry Lynn Cagle Brown on April 12, 1982 in Tulsa, Oklahoma. Terry was born on November 12, 1958 in Chicago, Illinois. They have one son:

Nicholas Gene Henry O'Kelley born December 23, 1982 in Tulsa, Oklahoma.

Terry has a daughter, Brandee Renee Brown born on May 22, 1976 in Crittenden County, Arkansas.

Curtis works for Simplex (a fire alarm and audio company) as a Senior Electronic Technician in Atlanta, Georgia. Terry works for HCA Medical Center as a Secretary. They live in Douglasville, Georgia.

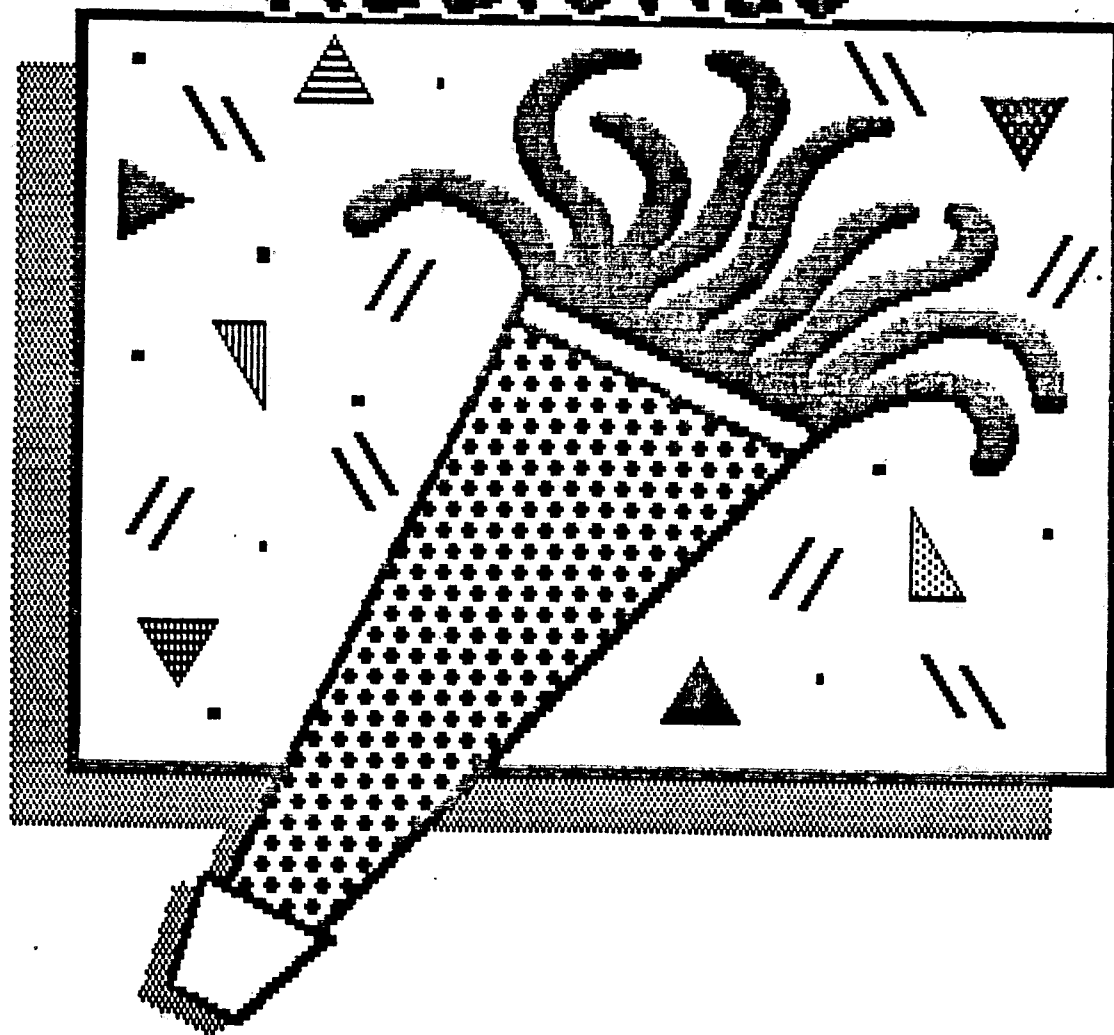
Curtis' daughter, Kimberly Suzanne O'Kelley married David Dooley on February 28, 1986. David was born on August 2, 1963. They have a daughter:

Kayla Dawne Dooley born February 1, 1990.

Davis has a son: Clint Dooley born on September 26, 19 Kim and David live in Fort Smith, Arkansas.

Curtis' son, Anthony Curtis O'Kelley Brewer married Shondell Marie Hatfield on June 24, 1989 in Douglasville, Georgia. Shondell was born on August 24, 1970 in Atlanta, Georgia. They have no children. Tony works for a background music company, as a service technician. Shondell works for Wachovia bank. They live in Douglasville, Georgia.

APPETIZER RELISHES



DIPS

DRINK TO ASSIST WITH DIET

Blend 1 - 46-oz can of Grapefruit Juice with 1 - 4-oz jar of Honey (for 2 minutes). Add 1 cup of White Vinegar. Then refrigerate. Before each meal drink 1 1/2 ounces. You may also drink or sip in between meals.

Mary E. O'Kelley Montoya
(Similar to what Momma
used to drink)

CRANBERRY RELISH

1 can whole Cranberry Sauce	1 cup Pecans
1 can Apple Sauce	1 tsp Almond Extract
1 large box Strawberry Jello	

Mix jello with 1 cup hot tap water until dissolved. Mix in rest of the ingredients.

Georgia Bassham O'Kelley

SPINACH DIP

1 10-oz boxes Spinach, frozen chopped	1 pt Hellmans Mayonnaise 1 med Onion, finely chopped
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Cook and drain Spinach. Combine with mayonnaise and onion. Chill and serve.

NOTE: I love this dip and have added this Spinach recipe since the O'Kelley's are from Crawford County and Alma, Arkansas is the "SPINACH CAPITOL OF THE WORLD".

Pamela O'Kelley Kimmons

PINEAPPLE CHEESE BALL

2 8-oz pkgs Cream Cheese, softened	2 Tbsps chopped Green Onion
1 8-oz can crushed Pineapple, drained	1 Tbsp Seasoned Salt
	1 cup Nuts, chopped fine
	1/4 cup chopped Green Pepper

Combine all ingredients excepts nuts. Chill until firm. Add 1/2 nuts and shape into ball. Roll in remaining nuts.

Mary E. O'Kelley Montoya

CRAB DIP

2 8-oz pkg Cream Cheese, softened	2 cans White Crab Meat, drained.
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Combine - make into ball - chill.
Pour sauce over before serving. Sauce recipe on next page.

Pamela O'Kelley Kimmons

GARLIC DIP

1 pkg (8-oz) Cream Cheese	1/2 cup Parsley, chopped
1/8 cup Milk	1/2 Tbsp Garlic Oil

Combine 1/3 cream cheese with remaining ingredients in a blender. Mix, and gradually add remaining cream cheese until well blended. Serve with chips, crackers, or vegetables.

Mary E. O'Kelley Montoya

COCKTAIL SAUCE

1 small bottle Catsup	1/2 tsp Lemon Juice
1 tsp Horseradish	Worcestershire Sauce to taste

Mix together. Add or subtract ingredients to suit your friends and family.

Pamela O'Kelley Kimmons

HOT DOG RELISH

7 med Cucumbers, peeled & shredded	3 cups Sugar
3 large Onions, shredded or chopped	3 1/2 cups Water
3 large Green Peppers, chopped	1 cup Vinegar
3 large Red Peppers, chopped	1 1/2 tsp Celery Seed
	2 tsp Mustard Seed
	5 Tbsp Salt

Combine vegetables and sale in a large bowl. Cover, let set overnight. Drain, pressing out excell liquid. Rinse and drain again. Add sugar, water, vinegar and seeds, mix well. Heat, pack in jars. Cover at once with lids, process in hot water bath 15 minutes. Makes 6 pints.

Azana Peters O'Kelley

HOT DIP

1 8-oz Cream Cheese	1 small bottle Picante Sauce
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Pour picante sauce over cream cheese. Serve with any crackers - Spread with knife.

Georgia Bassham O'Kelley

HAM ROLL

1 8-oz pkg Cream Cheese 1/4 cup Mayonnaise or Salad Dressing
Mix cream cheese and mayonnaise and heat thoroughly. Add
2 cups ground cooked Ham 2 Tbsp chopped Parsley
1/2 tsp Tabasco Sauce 1/4 tsp dry Mustard
1 tsp minced Onion

Mix altogether and put in blender to make a spread. Chill over night and roll in nuts if you like. Good served on party crackers.

Azana Peters O'Kelley

CHEESE BALL

1 pkg (8-oz) Cream Cheese 5 Green Onion blades - chopped
1/2 jar (4-oz) Dried Beef, 1 tsp Worcestershire Sauce
chopped

Form into a ball and roll in Pecan pieces. Makes a small ball, to make larger ball just double everything.

Stacy O'Kelley Osborne

CRANBERRY RELISH

1 lb frozen cranberries (grind) 2 Apples
1 lg can crushed Pineapple 1 3/4 cups Sugar

Peel and grate apples. Mix all ingredients. Refrigerate.

Mary E. O'Kelley Montoya

YELLOW SQUASH PRESERVE

6 cups ground Squash 1 20-oz can Crushed Pineapple
6 cups Sugar

Boil 15 minutes. Add:
2 3-oz pkg Jello
Stir in and seal in hot jars.

Earlene Armer Spoon

GEORGIA'S PECAN PARLINES

3 cups Sugar	3 cups Pecans
1 cup Evaporated Milk	1 tsp Vanilla
3 Tbsps Butter	

Brown 1 cup sugar in thick skillet. Combine 2 cups sugar, butter, and milk in thick boiler, let boil until it forms a ball when dropped in cold water. Add nuts and vanilla. Beat until creamy. Drop on waxed paper to form patties.

Theda June Jerden O'Kelley

MOCK PEANUT BRITTLE

1/2 cup Sugar	1/2 cup Peanut Butter
1/2 cup Corn Syrup	3 cups Corn Flakes

Combine sugar and Syrup in sauce pan. Bring to a boil. Stir in peanut butter until it melts. Pour over corn flakes until all flakes are coated. Spread on wax paper or cookie sheet and chill. Break into pieces and serve.

Michelle Chandler O'Kelley

CARAMEL POPCORN

1 cup (or 2 sticks) Butter or Margarine	1 tsp Salt
2 cups Brown Sugar, firmly packed	1/2 tsp Baking Soda
1/2 cup Light Corn Syrup	1 tsp Vanilla
	6 qt Popped Popcorn
	1 pt Roasted Peanuts (optional)

Melt butter in large sauce pan, stir in brown sugar, corn syrup, and salt. Bring to boil, stirring constantly. Boil without stirring for 5 minutes. Remove from heat. Stir in baking soda and vanilla. Gradually pour over popped corn and peanuts in 2 large shallow baking or roasting pans, mix well. Bake in 250 degree oven for 1 hour, stirring every 15 minutes. Remove from oven, cool completely. Break apart and store in tightly covered container. Make 5 quarts. Cooks well in 3 (9 x 13) cake pans.

Stacy O'Kelley Osborne

MICHELLE'S FUDGE

3 cups Sugar
1 cup evaporated Milk
3/4 stick Butter

1 cup chopped Nuts
1 to 1 1/2 cups Hip-o-lite
1 pkg (12-oz) Chocolate Chips or
8 semi-sweet squares

Stir the sugar, milk, and butter over a low flame until it becomes a soft ball. Remove from stove and mix in the chocolate and nuts, if you have some. Stir until chocolate is melted then add the hip-o-lite and swirl in through. You now have about 4 pounds of fudge which should be chilled in a sauce pan before slicing.

Michelle Chandler O'Kelley

PEANUT BRITTLE

1 cup Sugar
1/2 cup White Syrup
1/4 cup Water

1 cup raw Peanuts
1 Tbsp Oleo
1 tsp Soda

Boil sugar, water, and syrup until mixture will spin a thread. Add peanuts, cook until peanuts pop. Also look for a nice light caramel color. Remove from heat, add oleo and soda. Pour on a well greased baking sheet, spreading thinly. Break into pieces when cooled.

Stacy O'Kelley Osborne

JOHN'S DATE ROLL CANDY

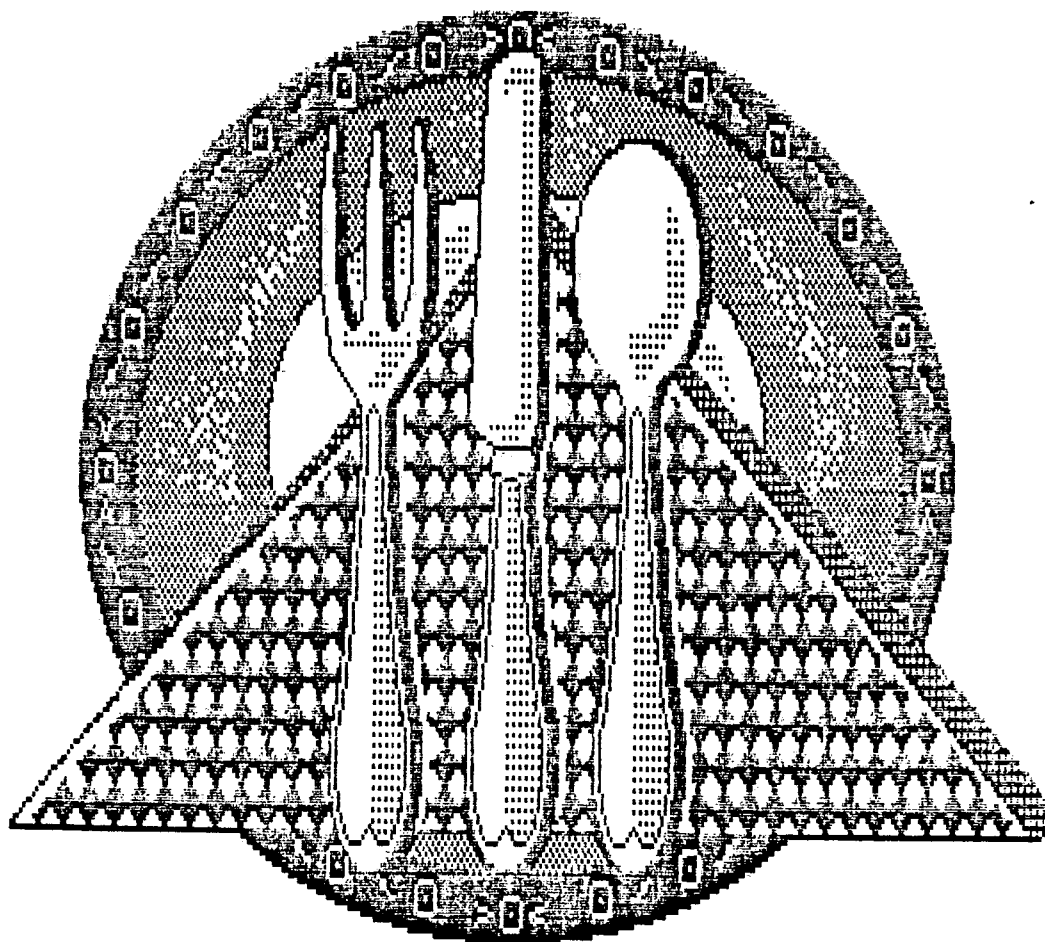
3 cups Sugar
1 cup evaporated Milk
1 cup chopped Dates

1 cup Nuts
Cherries

Boil sugar and milk until soft ball stage (230 to 240 degrees). Mix in dates and nuts. When cool enough, knead with buttered hands. Roll in logs, chill and slice.

Theda June Jerden O'Kelley

MAIN DISH



SOUR CREAM NOODLE CASSEROLE

1 8-oz pkg Noodles	1 cup creamed Cottage Cheese
1 lb Ground Beef	1 cup Sour Cream
1 tsp Salt	1 cup Green Onions, chopped
1/8 tsp Pepper	1 cup Cheddar Cheese (shredded)
1 cup Tomato Purée plus 1/2 cup Water	1/8 tsp Garlic Salt (optional)

Cook noodles in boiling salted water. Rinse and drain.

Brown meat drain excess fat, then add salts, pepper and tomato sauce. Simmer 5 minutes.

Combine cottage cheese, sour cream, onions and noodles.

Alternate layers of noodle mix and meat. Mix in 2 qt. Casserole; beginning with noodles, ending with meat. Top with cheddar cheese. Bake at 350 degree for 30 minutes or until cheese is melted and browned.

Aunt Margaret O'Kelley

WILSON'S CHILI

1 lb Burger Meat	1 medium Onion
1 can Rotel	1/4 cup Jalepeno Juice
1 8-oz can Tomato Sauce	1 package Chili Mix
1 16-oz can Pinto Beans	1/2 cup Water

Brown meat; drain; add onions, water, and jalepeno juice, simmer 10 minutes. Add everything except Chili mix let simmer 10 minutes. Add chili mix and serve.

Wilson O'Kelley

PEDRO'S DELIGHT

1 lb Ground Beef	1 cup Mozzarella Cheese, grated
1 Onion - small, chopped	1 small bag Corn Chips, Crushed
1 4-oz can Green Chili chopped	1 cup Sour Cream
1 Tbsp Vinegar	

Brown ground beef and onions, add green chili. Layer in casserole dish. Heat until warm and cheese is melted in 350 degree oven.

Mary E. O'Kelley Montoya

FERBA BURGERS

Mix 1 lb ground meat with enough evaporated milk to make it easy to spread (1/4 to 1/2 cup). Salt and pepper to taste. Spread a thin layer on each hamburger bun to the extreme edge. Broil until done. Finish as a regular hamburger.

Theda June Jerden O'Kelley

CHICKEN CASSEROLE

1 lb Ground Chicken
1 Tbsp Oil
1 1/2 cups quick cook Rice
(uncooked)

1 10-oz can Cream of Mushroom Soup
1/4 cup chopped Green Onion
1/2 cup Corn Flake - crumbs
2 1/2 cups Chicken Broth

Saute chicken in oil. In mixing bowl combine meat with remaining ingredients and place into 2 qt. casserole. Top with crumbs, bake in preheated 400 degree oven for 25 minutes. Can add Green Chile.

Mary E. O'Kelley Montoya

MEXICAN ROTINI 'OLE

1/2 can (15 oz) Kidney Beans
(undrained)
1 pkg (1 1/4 oz) Taco Seasoning
1/2 cup Green Peppers, diced
1/2 cup Onion, finely chopped
1 cup Cheese, grated
1/2 cup Black Olives, sliced

1 pt Cherry Tomatoes (halved)
1 (8 oz) Rotini
1/2 cup French Dressing
Salt & Pepper to taste
1/2 head Lettuce, shredded
1 pkg (8 oz) Corn Chips

In small mixing bowl combine kidney beans and taco seasoning, mix well. Cover, set aside to marinate. In large mixing bowl combine green peppers, onions, cheese, black olives, and tomatoes. Cook rotini according to pkg directions, rinse with cold water, drain. Add cooked rotine to vegetable mixture, pour on dressing and mix well. Salt and pepper to taste. Chill. Prior to serving, mix in cheese or sprinkle over the top at serving time. Serves 10-12.

Stacy O'Kelley Osborne

SWEET AND SOUR CHICKEN

4 tsp Cornstarch
1/4 cup Sugar
1/4 cup Wine Vinegar
2 Tbsp Soy Sauce

1/2 tsp ground Ginger
1/4 tsp Salt
1/4 cup Chicken Broth

Mix - set aside.

1 3/4 lbs Chicken Breast, skinned,
boned, cut in 1/2 x 2 in strips
1 Onion - cup up

1 Green Pepper - cut up
2 - 3 Tomatoes, 1/8 th cut
3 cups Pineapple Tidbits

Heat Wok to 325 degrees - add 2 Tbsp Oil, add chicken, stir until Opaque (about 4 minutes), remove from Wok, add 1 Tbsp Oil, add onion and green pepper cook about 3 minutes, put chicken back in, add sauce and simmer 1 minute, then add Pineapple and Tomatoes for about 1 minute. Can serve with rice.

Mary E. O'Kelley Montoya

PIZZA MEAT LOAF

1 can Tomato Soup
1/4 cup Water
1/2 tsp. Oregano - crushed
1 tsp. Salt
2 lbs. Ground Beef
2 Slices Cheese

1 cup Small Bread Crumbs
2 tsp. Chopped Parsley
1/4 cup Chopped Onion
1 egg - slightly beaten
1/8 tsp. Pepper

In bowl blend soup, water, oregano, and garlic. In a bowl 1/4 cup of above mix - blend bread crumbs, onion, parsley, egg, salt, and pepper. Mix thoroughly with ground beef. Shape into loaf. Place in shallow pan. Bake at 350 degrees for 1 hour 15 minutes. Spoon off fat. Pour over remaining soup mixture over loaf. Top with cheese - bake until cheese melts.

Georgia Bassham O'Kelley

HQBO JOHN'S

Meat Patty
Green Pepper slices
Salt

Potato slices
Squash slices
Pepper

Onion slices
Carrot slices

Wrap and seal in foil. May be baked in oven, on grill, or in crock pot. Make 1 per person.

Theda June Jerden O'Kelley

BEEF-VEGETABLE STIR FRY

1 Tbsp Cornstarch
1 tsp Ginger
1 tsp Sugar

2 Tbsp Soy Sauce
1/2 cup Beef Broth

Mix together - set aside.

1 lb Lean Beef (cut with grain,
1 1/2 in strips)

1/4 lb Mushrooms - cut up

1 Clove Garlic (chopped) or 1/2 tsp powder

1 Onion - cut in half - sliced

3/4 lb Green Pea Pods - ends
and strings removed

Heat Wok to 300 degrees - add 2 Tbsp Oil.

Add garlic, 1/2 beef, cook, remove from Wok, cook remaining beef, remove. Add 1 Tbsp Oil, put in Onions and Mushrooms cook about 2 minutes, put in pods, return meat to pan add sauce cook for 1 minute. Can be served with rice.

Mary E. O'Kelley Montoya

SHRIMP GUMBO

1 Onion - chopped	2 cans Golden Mushroom Soup
1 cup Bell Pepper - chopped	2 cans Water
1/2 Celery or 1 tsp. Seed	1 can Rotel
6 Tbsp. Butter	10 oz. pkg. Okra
2 Tbsp. Parsley	

Simmer until everything is tender then add:

2 cups Cooked Rice	2 cups cooked Shrimp
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Cook for 5 to 10 minutes more.

Stacy O'Kelley Osborne

CHILE RELLENOS CASSEROLE

1 4-oz can Green Chile	2 cups Milk
1/2 lb Cheddar Cheese	1/2 cup Flour
2 Eggs	1 tsp Salt

In the bottom of a butter 2 qt casserole, arrange the chile peppers, cut into pieces. Cut the cheese into long fingers and place over chile. Beat eggs slightly, then beat in milk, flour, and salt. Pour over cheese. Bake in moderate oven - 350 degrees for about 45 minutes. Serves 8 people.

Mary E. O'Kelley Montoya

WILSON SPECIAL

1 box Macaroni - cook as directed. Drain.
Fry 1 lb. ground beef with half onion chopped. Drain off grease. Add to cooked macaroni. Add 1 can spaghetti sauce. Salt and Pepper to taste.

Theada June Jerden O'Kelley

BAR-B-QUE CHICKEN

1 Fryer - cut up - boil approximately 20 minutes. Add the following:

1 Tbsp Liquid Smoke	1/4 Tsp Black Pepper
1 Tbsp Worcestershire Sauce	1/2 tsp Chili Pepper Powder
1 medium Onion, chopped	1 cup Catsup
1 tsp Paprika	1 dash of Hot Sauce - Louisiana
1 tsp Salt	

Before adding the ingredients for the sauce, you might need to drain some of the chicken broth. Cook over low burner approximately 45 minutes or until chicken is done and sauce has thickened.

Mary E. O'Kelley Montoya

IMPOSSIBLE TACO PIE

1 lb. Ground Beef	3/4 cup Bisquick Baking Mix
1/2 cup Chopped Onions	3 Eggs
1 Envelope Taco Seasoning Mix	2 Tomatoes (sliced)
1 can (4 oz) Chopped Green Chilies	1 cup Shredded Cheese
(drained)	Sour Cream
1 1/4 cups Milk	

Heat oven to 400 degrees. Grease pie plate. Cook and stir beef and onion until brown, drain. Stir in seasoning mix. Spread in plate; top with chilies. Beat milk, baking mix, and eggs until smooth, 15 seconds in blender. Pour into plate. Bake 25 minutes. Top with tomatoes and cheese. Bake until knife inserted between center and edge comes out clean - 8-10 minutes. Top with Sour Cream.

Lisa Crofts O'Kelley

SALMON LOAF

1 15-oz can Salmon	1 cup Bread Crumbs
1 Egg	1 cup Catsup
2 Tbsp minced Onions	1 Tbsp Lemon Juice

Mix all ingredients. Pack in greased loaf pan. Bake at 375 degrees for 1 hour.

Mary E. O'Kelley Montoya

CABBAGE CASSEROLE

1 head Cabbage - shredded	1 large can Tomatoes
1 Bell Pepper - chopped	1 can Rotel
1 Onion - chopped	1 lb. Ground Beef
1 cup rice	1 tbsp. Garlic Powder

Mix together, salt and pepper to taste. Bake for 2 hours at 300 degrees.

Georgia Bassham O'Kelley

OVEN FRIED CHICKEN

1 cut up Fryer - wash & pat pieces dry	Crush Crackers into Crumbs
Melt 1 stick Margarine in Skillet	

Dip Chicken pieces into melted margarine, then roll in Cracker crumbs, place in baking dish after all pieces are placed in dish, pour remaining margarine over Chicken and bake 45 minutes to 1 hour in a 375 degree oven.

Azana Peters O'Kelley

BURT REYNOLDS' BEEF STEW

3 slices bacon, cut in small pieces	1 can Beef Broth
4 Tbsp Flour	1 cup dry Red Wine
1/4 tsp Pepper	1 bay leaf (optional)
2 lbs lean Beef (cut in chunks)	1 pinch thyme
1 large Onion, chopped	4 Carrots, cut up coarsely
2 cloves Garlic, minced	2 stalks Celery, cut up coarsely
1 28-oz can Tomato Sauce	4 large Potatoes, peeled and cut in 4 pieces each
10 - 12 Mushrooms, sliced	

In a large pot or Dutch oven, cook bacon until light brown. Combine the flour and pepper in a bowl, dip the meat in the flour mixture to coat completely. Brown in bacon fat, turning often. Add a little vegetable oil if needed. Add onion and garlic and brown them a little.

Add tomato sauce, broth, wine, bay leaf, and thyme. Cover and cook slowly for about 1 1/2 hours. Add carrots, celery, then potatoes and mushrooms. Cook, covered another 1/2 hour, or until vegetables are tender.

Mary E. O'Kelley Montoya

BEEF STEW

1 lb Stew Meat	1 Onion - cut med size pieces
2 Tbsp Flour	1 cup Carrots - sliced
Salt & Pepper to taste	3 Potatoes - cut med pieces

Spray skillet with cooking spray and brown meat and onion together, add 1 cups of water. Put in slice carrots and cook for 10 to 15 minutes then and potatoes. Let simmer for 30 to 40 minutes. You can add Green Peas to this 5 minutes before you serve. Serve with biscuits and salad.

Pamela D. Osburn O'Kelley

MEXICAN MEAT LOAF

1 1/2 lbs Ground Beef	1 can (4-oz) chopped Green Chilies
1 can (8-oz) Tomato Sauce	1 Egg
3/4 cup Quaker Masa Harina	1 tsp Salt
1 medium Onion, chopped	1 tsp Chili Powder

Combine all ingredients; mix well. Shape to form six to eight oval-shaped meat loaves; place in large shallow baking pan. Bake in preheated moderate oven - 375 degrees - for 20 to 25 minutes. Makes 6 to 8 servings.

Mary E. O'Kelley Montoya

TEXAS HASH

1 lb Ground Beef	1 tsp Chili Powder
1 Onion, chopped	1 1/2 tsp Salt
1 Green Pepper, chopped	1 tsp Worcestershire
2 (14 1/2-oz) cans Whole Tomatoes	3/4 cup regular Rice

Brown beef in skillet. Add onion and green pepper, cook until tender. Drain fat. Add tomatoes and seasonings, bring to a boil. Stir in rice. Cover and simmer 30 to 35 minutes. Makes 4 to 6 servings.

Mary E. O'Kelley Montoya

CHICKEN AND RICE

4 Chicken Pieces - lightly brown	1 can Chicken Broth
1/2 cup Chopped Onion	3/4 cup Rice
1/2 cup Chopped Celery	

Cook chicken is until almost done. Sauté onion and celery in a little vegetable oil. Mix all together, pour in baking dish, place chicken pieces on top, and bake about 45 minutes or until rice is done at 375 degree. Serves 2 to 4 people depending on how hungry you are.

Azana Peters O'Kelley

NACHO CASSEROLE

3/4 cup quick-cooking rice, uncooked	1 pkg (1 1/4-oz) Taco Seasoning Mix
1 lb Ground Turkey or lean Beef	1/2 cup Water
1 can (17-oz) Whole Kernel Corn, drained	1 cup broken tortilla chips
1 can (14 1/2-oz) Mexican Style Stewed Tomatoes	1 1/2 cups shredded Cheddar Cheese

In a lightly greased 2 qt baking dish, spread uncooked rice in bottom. In skillet, brown meat; drain. Stir in corn, tomatoes, taco seasoning mix and water; mix well. Spoon meat mixture over rice. Cover and bake at 350 degrees for 25 minutes. Top with tortilla chips, then cheese. Bake 5 minutes or until cheese is melted. Serves 6.

Mary E. O'Kelley Montoya

BAKED MACARONI AND CHEESE

1 8-oz pkg Elbow Macaroni	1 lb Sharp Cheddar Cheese, grated
1 can Cream of Celery Soup	3/4 cup dry Bread Crumbs
3/4 cup Milk	

Cook macaroni according to package directions. Omit salt. Drain macaroni and place in greased 2 quart casserole. Stir in soup, milk and 1/4 cup cheese. Mix well. Combine remaining cheese and bread crumbs. Spread over top. Bake 350 degree for 40 minutes. Serves 6.

Darla Gregory O'Kelley

LASAGNA

1 8-oz pkg Lasagna Noodles	1/4 tsp Parsley flakes
24-oz tub small curd Cottage Cheese	Salt & Pepper
10-oz Mozzarella Cheese, sliced	1 tsp Garlic Powder
24-oz Tomato Sauce	1 Tbsp Oregano
1 medium Onion, chopped	1/4 cup Parmesan Cheese
1 lb Ground Beef	

Brown onion in a little oil, when transparent, add ground beef and brown. Drain. Add tomato sauce, oregano, garlic powder, salt, and pepper. Simmer 3 hours.

Cook noodles according to package directions.

Put cottage cheese in bowl and add parmesan and sprinkle parsley flakes.

In oblong pan, layer as follows> A little bit of sauce first to get the bottom of the pan wet.

Noodles

1/2 cottage cheese mixture

1/2 mozzarella slices

1/2 meat sauce

REPEAT

Sprinkle with parmesan cheese. Bake at 350 degrees for 45 minutes. Let set about 10 - 15 minutes.

Mary E. O'Kelley Montoya

GOLDEN APRICOT CHICKEN BREASTS

4 boneless, skinned Chicken Breast	3 Tbsps Worcestershire Sauce
1 cup Apricot Preserves	4-oz Mozzarella Cheese
2 tsp dry Mustard	

Using sharp knife, cut pockets in chicken breasts. Stuff cheese in pockets. Top with sauce made from apricot preserves, dry mustard, and worcestershire sauce. Bake uncovered for 60 to 65 minutes at 325 degrees, basting as needed.

Darla Gregory O'Kelley

BAKED CHICKEN

1 Chicken - any size	1/2 cup Onion chopped
2 Carrots - cut into strips	2 Tbsp. Soy Sauce
1/4 cup Green Peppers - chopped	Salt and Garlic Salt to taste

Spray pan with cooking spray. Add chicken, lay carrots around chicken, sprinkle green pepper and onion on top, then soy sauce over chicken. Cover pan with lid or foil and bake. Bake at 400 degrees for 45 minutes or until done.

Pamela D. Osburn O'Kelley

GREEN CHILE CHICKEN LINGUINI

1 lb Chicken Breast, skinless,
boneless, cut in 1 in. cubes
2 Tbsp Flour
Salt & Pepper
2 Tbsp Butter

8-oz Linguini
1 4-oz can chopped Green Chilies
1 cup Sour Cream
1/4 cup Parmesan Cheese

Roll chicken in flour and seasonings. Fry chicken in vegetable oil.
Cook linguini as directed. Drain. Add sour cream, parmesan cheese,
butter, and cooked chicken, if too dry may add milk to make creamy. Simmer
for 5 minutes. Chilies may be added or served on the side.

Mary E. O'Kelley Montoya

GRANDMA'S CASSEROLE

In a Dutch Oven, saute 1 cup chopped Onion and 1 Green Pepper - cup in
strips - in 2 tbsp. margarine for 3 minutes.

Add: 1 1/2 lbs. lean ground Chuck and brown meat - breaking up meat as
it cooks.

Add: 1 tsp. seasoned Salt 1/2 tsp. Pepper
1 Tbsp. Sugar 1 tsp. dried Oregano leaves
1 tsp. dried Basil leaves

Stir: in 1 qt. or 1 can (1 lb. 12 ozs.) of Tomatoes
1 can Tomato Sauce (15 oz)
2 cups Water

Heat: Mixture to boiling, reduce heat and simmer 15 minutes

Into: a 13 x 9 x 2 pan, layer tomato meat mixture and 1 (8 oz.) pkg.
uncooked wide Noodles. Top with 9 (8 oz) pkg. sliced Mozzarella Cheese
(can use American Cheese). Make sure Noodles are well covered by sauce.
Cover with foil and bake in preheated 350 degree oven for 45 minutes. Cut
and serve as you would lasagna. Makes 8 to 10 servings.

Azana Peters O'Kelley

NEW ENGLAND POT ROAST

4 lb Beef Roast (arm or rolled) 3 Tbsp Flour
Salt and Pepper

Brown roast in pan with vegetable oil.

Place roast in large crock pot. In the pan that you browned the roast
in place -

1 cup Cranberry Sauce 1 cup Beef Broth
1/2 stick Cinnamon or 2 cloves
1/4 tsp ground Cinnamon 1/2 cup Horseradish

Mix and bring to boil. Pour over Roast. Cook in Crock Pot 8 to 10
hours on low.

Boil onions, potatoes, and carrots together. Serve with gravy. Also
good with noodles.

Mary E. O'Kelley Montoya

EASY MEXICAN STUFF

2 lb Hamburger
1 pkg Taco Seasoning
1 can diced Rotel

1 can Cream of Mushroom Soup
1 can Pinto or Kidney Beans

Brown hamburger and drain. Add taco seasoning, rotel, cream of mushroom soup, and beans. Cook for 20 to 25 minutes and serve with taco chips and grated cheddar cheese.

Thereasa Williams O'Kelley

SKILLET DISH

1 1/2 to 2 lbs Hamburger Meat
Browned and drain. Add
2 cups Water

1 med. Onion

2 pkg Liptons Beef Noodles or
Liptons Beef Rice

Bring to boil and simmer 7 to 8 minutes. Add

1 can Corn

1 pkg Taco Seasoning or
Chilli Seasoning

1 to 1 1/2 cups Cheddar Cheese,
shredded.

Serve. NOTE: This dish is so easy and it is a lot better than
Hamburger Helper.

Pamela O'Kelley Kimmons

BEEF AND PEPPER RICE SKILLET

1 1/2 lbs Ground Round
1 cup chopped Onion
1 cup Uncle Ben's Converted Rice
10 1/2-oz can Beef Broth

3 Tbsps Soy Sauce
2 Green Peppers, chopped
1 jar 2-oz chopped Pimento, drained
1 sm can chopped Mushrooms

Brown ground round - drain. Stir in onion, rice, beef broth, soy sauce, mushrooms, and 1 soup can of water.

Bring to boil, reduce heat to low, cover and cook until liquid is absorbed, about 25 minutes.

Stir in green peppers and pimento.

Heat for another 5 minutes.

Mary E. O'Kelley Montoya

HAM-POTATO-CHEESE CASSEROLE

2 cups diced Cooked Potatoes
1/4 cup chopped Bell Pepper
(or) pimento
1/4 cup chopped Onion

2 cups Cooked Ham
1/2 cup Milk
5 or 6 slices American Cheese

Heat oven to 350 degrees. Saute onion and pepper. Heat milk and cheese until cheese is melted and sauce is creamy. Remove from heat, stir in remaining ingredients. Pour into ungreased 1 1/2 quart casserole. Cover and bake 45 minutes. Serves 4.

Azana Peters O'Kelley

LASAGNA

2 lb Hamburger	3/4 cup Parmesan Cheese
1 6-oz can Tomato Paste	1 Tbsps Parsley
1 qt. Ragu Sauce, your choice	1 pkg 6-8-oz Lasagna Noodles
1 Basil Leaf	2 pkg Mozzarella Cheese
12-oz tub Cottage Cheese	2 Eggs

Brown hamburger meat and drain. Add salt, pepper. Combine tomato paste and Ragu sauce. Add basil leaf. Simmer 10 minutes. Set aside.

Combine cottage cheese, eggs, parmesan cheese, and parsley. Set aside.

In 8x13 cake pan put in layers as follows:

1st - layer noodles
2nd - cheese mixture
3rd - mozzarella cheese
4th - meat mixture
5th - noodles
6th - cheese mixture
7th - mozzarella cheese
8th - meat mixture
9th - Top with mozzarella cheese

Bake in 350 degree oven for 30 minutes. Let stand 10 minutes before cutting.

Theresa Williams O'Kelley

STROGANOFF

1/2 lb Butter	4 lb Lean Beef
1 chopped White Onion	1 medium Bell Pepper (chopped)
1 medium can Sliced Mushrooms (no juice) or 3 cups fresh Mushrooms, chopped	1 tsp Worcestershire
1/2 cup Heavy Cream	1 tsp Salt
1 Tbsp Red Wine Vinegar	2 cups Sour Cream
Black Pepper to taste	4 or 5 drops Hot Sauce
	Hint of Garlic Powder

Cube beef and brown in the butter (keep moving). Sprinkle meat with black pepper, add garlic powder and 4 or 5 drops Hot Sauce - Drop in Onion, Bell Pepper, Mushrooms (Fresh Mushrooms (chopped) is much better). Shake in Worcestershire, and Salt. Add Heavy Cream, Sour Cream, and Red Wine Vinegar. Blend all the above and bring to rumbling boil and lower heat. Cover and cook 1 to 2 hours or until meat is very tender. Add flour as needed, after cooking, to thicken juice. May be served over cooked noodles or rice.

Mary E. O'Kelley Montoya

7-VEGETABLE CASSEROLE

1 can (16-oz) Veg-All mixed
Vegetables, drained

1 pkg Au Gratin Potatoes
1 cup cooked Ham, Chicken, Turkey,
Beef, or Pork

Prepare Au Gratin potatoes according to package directions. Add the Veg-All and meat and cook following directions on potato package. Serves 6.

Mary E. O'Kelley Montoya

MEAL IN ONE DISH -- CHEESE-TATO-TOPPER

Beef filling ---

1/2 cup evaporated Milk
1 cup soft Bread Crumbs
1 tsp Accent
1 Egg
1 lb Ground Beef

1 tsp Dry Mustard
1/4 tsp Pepper
1/4 tsp Thyme
1/3 cup chopped Onion

Mix milk with bread crumbs, sprinkle with accent. Beat in next 6 ingredients. Mix in ground beef with fork. Turn into 9-inch pie plate. Bake in 350 degree oven for 30 minutes. Remove.

Cheese-Tato-Topping

1/2 cup Instant Mashed Potatoes
or cook and mash your own.

4 slices (4-oz) Sharp American
Cheese, divided

Prepare potatoes according to package directions (if instant). Season. Cover hot meat with 3 slices of Cheese. Swirl potatoes on top; dot with pieces of remaining cheese. Place under broiler to melt cheese. Serves 4 to 6.

Azana Peter's O'Kelley

CHILI TAMALES CASSEROLE

2 cans (15-oz) Tamales
1 can (19-oz) Chili

1/2 cup chopped Onion
1 1/2 cups (6-oz) shredded
Cheddar or Colby Cheese

Unwrap tamales; place in 11 x 7-inch baking dish. Combine chili and onion; spread evenly over tamales. Bake in preheated moderate oven at 350 degrees about 25 minutes. Sprinkle with cheese; continue baking 5 minutes or until cheese is melted. Serve with sour cream, if desired. Serves 4-6.

Variations: Add 1/2 cup finely chopped Green Pepper with onion
Add 1 cup Ripe Olive slices with onion

Mary E. O'Kelley Montoya

STUFFED GREEN PEPPERS

4 medium Green Peppers
2 cups whole kernel corn
1 cup cubed, cooked Ham
1 cup (4-oz) shredded Cheddar
Cheese
1/2 cup Sour Cream
1/4 cup diced Pimiento
1 tsp Mustard
1/4 cup Bread Crumbs
1 Tbsp Margarine or Butter, melted

Heat oven to 350 degrees. Cut tops from peppers; remove membrane and seeds. In large saucepan, cook peppers in boiling water for 5 minutes. Drain; set aside. Cook corn according to package directions; drain. Combine with ham, cheese, sour cream, pimiento and mustard. Spoon mixture into peppers. Place peppers in shallow baking pan with a small amount of water. Combine bread crumbs with margarine; sprinkle over peppers. Bake uncovered at 350 degrees for 30 to 35 minutes or until peppers are tender. 4 servings.

Mary E. O'Kelley Montoya

HAMBURGER MEXICAN CASSEROLE

1 sm box Minute Rice
1 1/2 lbs. Hamburger Meat
1/2 cup Chopped Onions
1 can Stewed Tomatoes with Juice
1 sm can whole kernel corn & juice

Mix --
3 Tbsp Flour
1 tsp Salt
Divide into 4 parts (4 tablespoons)

In 9 x 13 pan, put in rice, pour 3/4 cup boiling water over rice. Sprinkle with 1 Tbsp flour mix. Dot with oil.

Saute meat and onions. Drain and pour over rice. Sprinkle with 1 Tbsp

flour mix. Dot with oil. Add can of diced tomatoes and juice. Add 3/4

tsp Sugar to tomatoes and sprinkle with 1 Tbsp flour mix and dot with

oil. Put can of corn on top (undrained) and sprinkle with 1 Tbsp flour

mix. Dot with oil. Sprinkle a little salt on top. Bake 35 minutes

covered and 10 minutes uncovered at 350 degree. Add grated cheese the last

10 minutes.

Serve with Round Tostitos and Dip (cheese soup with a little salsa paste

mixed in with it).

Pasty Hampton O'Kelley

CHICKEN AND DUMPLINGS

Cut up a large hen or rooster and boil in Water with salt to taste in very large pot until tender and done.

In a bowl, Mix --

1 snuff glass (1 cup) Water
1/2 tsp Salt

2 heaping Tbsps Shortening

Add enough flour to make a soft-stiff dough. Dump on a floured pastry sheet and work in flour until dough resembles pie crust dough. Divide dough into sections and roll out very thin. Cut rolled dough into strips 3 to 4 inches long. When chicken is done, uncover and drop in layer of dough strips, re-cover and let cook while you roll out and cut the next section of dough. Keep doing this until dough is all used.

NOTE: (Keep chicken broth boiling when you are adding dumplings. If you don't they will all stick together.)

After last batch of dumplings are added, cook on low or medium heat till you are sure they are done.

If your chicken is not big enough to make enough broth for dumplings you can add canned broth. I add some butter if I do this. You may also add a little sweet milk after they are done.

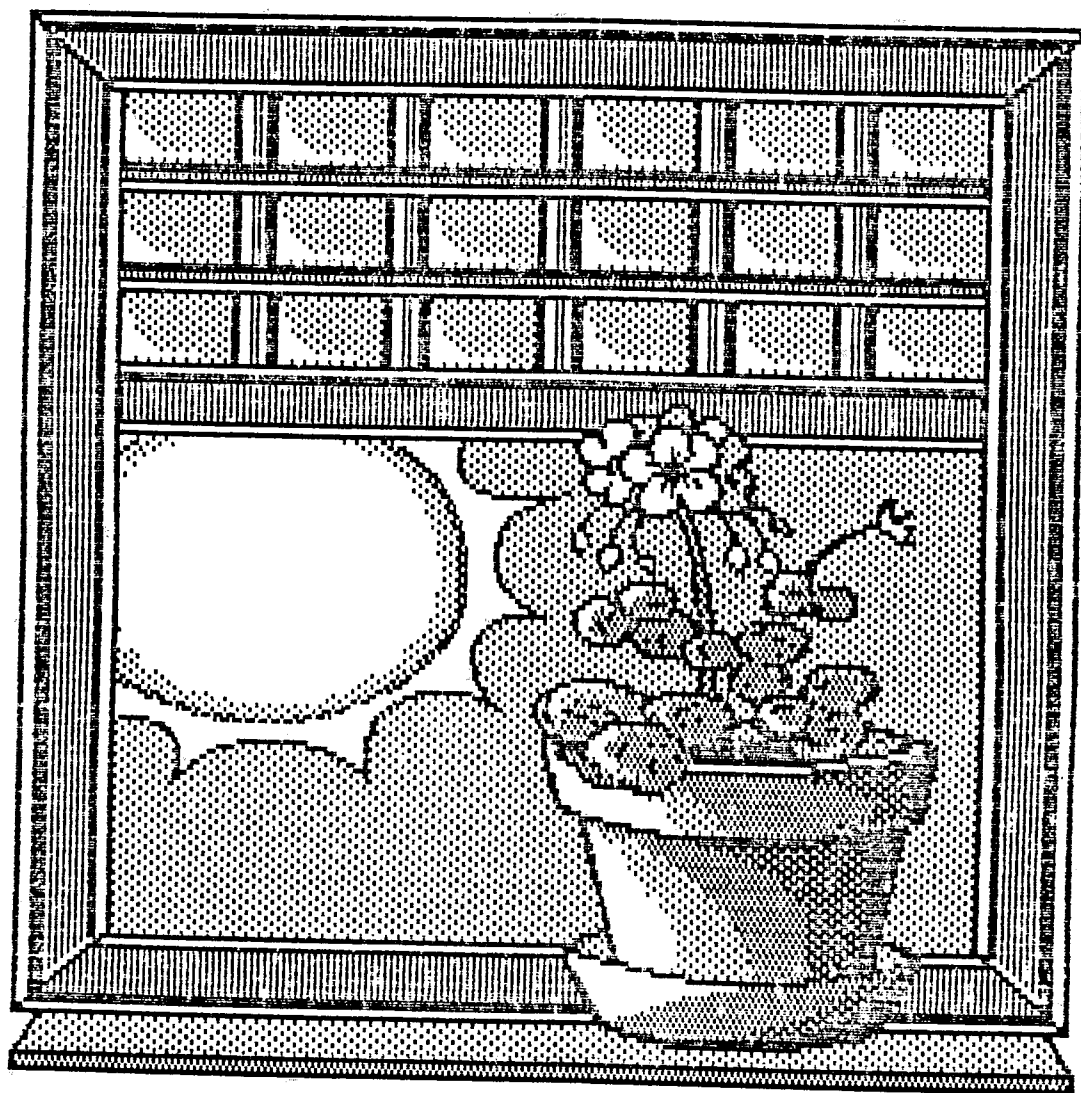
If your pot is not big enough for the chicken and dumplings to boil together you can dip the chicken out before you put the dumplings in to boil and put it back in a short time before you take it from the heat.

Kathleen Smith O'Kelley

JOHNS' SPECIAL BAR-B-QUE

John Cecil O'Kelley

VEGETABLES



ENGLISH PEAS AND NEW POTATOES

3 cups English Peas, fresh
shelled

2 doz new small Irish Potatoes
(about the size of a walnut)

Shell peas and scrap new potatoes. Put peas in about 2 cups water and cook for about 15 minutes. Add whole potatoes. Cook until potatoes are done. Add more water if needed. Take about 3 teaspoons of flour and mix with one cup of milk, stir until flour is dissolved. Strain into peas and potatoes and cook until sauce thickens. Salt and pepper to taste.

Julia Ellen Bowen O'Kelley

SWEET POTATOES CASSEROLE

3 cups mashed cooked Sweet Potatoes - add to
1 cup Sugar
2 Eggs
1 tsp Vanilla

1/2 cup Oleo
1/3 cup Milk
1 cup Coconut

Mix all together - pour into buttered dish - mix topping and crumble over Potatoes - Bake.

Toppine:

1 cup light Brown Sugar
1 cup chopped Pecans

1/3 cup Flour
1/3 cup Butter

Georgia Bassham O'Kelley

SUCCOTASH

1 1/2 cups Baby Lima Beans,
frozen
1 cup sliced Carrots, frozen
Dash Black Pepper

2 cups Whole Kernel Corn, frozen
1/4 tsp Garlic Salt
2 Tbsp Margarine or Butter

Place frozen lima beans and carrots in 1 1/2 cups boiling salted water. Bring quickly to a second boil. Reduce heat; simmer 6 minutes. Stir in frozen corn and simmer 6 minutes longer; drain. Stir in remaining ingredients. Cook until thoroughly heated. Serves 7.

Mary E. O'Kelley Montoya

HIDDEN VALLEY BAKED POTATOES

Wash 3 or 4 potatoes or as many as you want. Do not peel. Cut in to chunks. Put into a large plastic bag. Add 1 tablespoon of salad oil and a package of Hidden Valley Ranch Dressing, pour into bag with potatoes. Shake hard until all potatoes are coated. Pour into a greased pan and bake uncovered.

Bake at 400 degrees for 20 or 30 minutes until tender.

Pamela D. Osburn O'Kelley

GREEN BEAN CARDEN SAUTE

1 cup chopped Onions	1 clove Garlic, minced
1 cup sliced Mushrooms	1 Tbsp Butter or Margarine
1 can Cut Green Beans, drained	1/4 tsp Tarragon

Saute onions, mushrooms, and garlic in butter. Stir in green beans and tarragon; heat through. 4 to 6 servings.

Mary E. O'Kelley Montoya

GRILLED GARLIC

Choose whole heads of fresh Garlic. Peel off outer skin layers of garlic, leaving cloves and head intact. Place all heads on a double thickness of foil. Top with 1/4 cup Butter and 4 sprigs fresh Rosemary or Oregano (or use 2 teaspoons dried Oregano). Fold up foil and seal. Cook over hot coals 40 to 45 minutes, turning occasionally.

Theda June Jerden O'Kelley

CALABASITAS

3 Zucchini Squash	1/2 cup chopped Onions
1 cup Corn, frozen	1/4 cup Cheddar Cheese, chopped
1 4-oz can Green Chilies, chopped	

Fry squash and onions until done. Add corn and chilies. When corn is cooked, top with cheese.

Mary E. O'Kelley Montoya

SPINACH CASSEROLE

2 10-oz Spinach, frozen, chopped	1 8-oz Cream Cheese
1 stick Butter	1 jar marinated Artichoke
	1/2 cup Bread Crumbs

Cook spinach - drain well. Combine 1/2 stick butter, cream cheese, artichokes, and spinach. Blend well.

Melt 1/2 stick butter, add bread crumbs, make paste and spread on top casserole. Bake a 350 degree oven for 30 minutes. Adapts to Microwave.

Pamela O'Kelley Kimmons

EGGPLANT PARMESAN

1 large Eggplant, peeled	1 lb ground Beef
1 large Egg	1 medium Onion
1 pt Spaghetti Sauce	1/2 cup Green Peppers
1/4 cup Parmesan Cheese	1 15-oz Tomatoes, crushed
Salt	1/4 cup Flour

Slice eggplant crosswise. Salt, let it set to remove bitterness. Dip in egg than flour. Fry fast in hot oil to golden brown.

Put spaghetti sauce in baking dish. Place layer of eggplant slices. Put tablespoon of sauce on each piece of eggplant. Sprinkle with parmesan cheese.

Continue and make 3 layers in pan.

Cover pan with foil before baking. Bake at 350 degrees for about 45 minutes.

Cook beef until brown. Add onions and cook until transparent then add green peppers, add crushed tomatoes, simmer. Serve over spaghetti with baked eggplant.

Mary E. O'Kelley Montoya

BAKED GARLIC

Prepare as above, but bake in oven at a low temperature. Baking (roasting or grilling) whole garlic heads slowly at a low temperature makes the garlic pulp inside the papery skins mild and soft. When done the pulp can be squeezed out of each clove and used on breads, meats, or vegetables.

Theda June Jerden O'Kelley

SPANISH RICE

1 cup Rice, uncooked	1/2 cup Onions, chopped
1/4 cup Green Peppers, chopped	1 can (8-oz) Tomato Sauce
1 1/2 tsps Ground Red Peppers	1 1/2 cup Water
Salt & Pepper to taste	1/2 tsp Garlic Powder

In skillet, saute onions and green peppers. Add remaining ingredients. Set burner on med-low, cover skillet and simmer until Rice is down.

Mary E. O'Kelley Montoya

BROCCOLI-CHEESE CASSEROLE

2 Tbsp Oil
1 small Onion chopped
1 pkg frozen Broccoli
1/2 cup of Milk

1 can Cream of Mushroom or
Chicken Soup
1 cup Minute Rice
6 or 8-oz Velveta Cheese or more
(cut in pieces)

Saute' onions in oil until brown, add broccoli and cover (medium heat) until thawed, add cream of mushroom soup, stir, add milk and rice, let come to a boil, reduce heat and add cheese. Stir until cheese is melted. Pour into baking dish, cover and bake for 20-30 minutes at 350 degree.

Sabrina O'Kelley House

MARINATED VEGETABLES

1 head Cauliflower (about 4
cups)
1 bunch Broccoli, cut into
flowerets (about 3 1/2 cups)
3 medium Zucchini, sliced,
(about 3 1/2 cups)
2 Bell Peppers, red or green
1 lb Mushrooms, thickly sliced

1/2 cup Vegetable Oil
1/2 cup fresh Lemon Juice
3 cloves Garlic, minced
2 tsp Sugar
1 tsp Salt
1 tsp Pepper
1 cup White or Wine Vinegar
1 can 6-oz pitted Black Olives,
sliced

Combine vegetables and olives in large bowl. For marinade, combine vinegar and remaining ingredients in jar; cover and shake vigorously. Pour marinade over vegetables; cover and marinate in refrigerator overnight, stirring occasionally. Makes about 13 cups.

Mary E. O'Kelley Montoya

HAWAIIAN BEANS

Pork and Beans
Chopped Onion
Brown Sugar

Crushed Pineapple
Chopped Red or Green Bell Peppers
Diced Baked Ham or Bacon

Choose pork and beans can size according to serving required and add crushed pineapple accordingly (small beans - small pineapple -- large beans - large pineapple). Add onion, peppers, and sugar to taste. Stir in ham or bacon. Simmer in crock pot or bake 45 minutes.

Darla Gregory O'Kelley

KIDNEY BEAN AND VEGETABLE CASSEROLE

- | | |
|---|--|
| 1 15-oz can Kidney Beans,
drained | 1 8-oz can Tomato Sauce |
| 1 12-oz can Whole Kernel Corn,
drained | 1/2 cup Red or Green Pepper,
finely chopped |
| 1 8-oz can small Whole Onions,
drained | 1 cup (4-oz) Cheddar Cheese,
shredded |
| | 4 slices Bacon, crisply, crumbled |

Preheat oven to 350 degrees. In 1 1/2 qt round casserole, combine beans, corn, onions, tomato sauce and red pepper; mix lightly. Bake 40 minutes. Top with cheese and bacon. Continue baking 2 to 3 minutes or until cheese melts. Serves 6.

Mary E. O'Kelley Montoya

FRIED CUCUMBERS

Pare and slice cucumbers length-wise in thin slices, soak in slightly salted cold water about 1 hour. Drain. Dry on towel. Roll cucumbers in fine bread crumbs. Dip in seasoned, slightly beaten Eggs, then roll in bread crumbs again. Fry in deep fat until well brown.

Ellen O'Kelley Armer

MEXICAN RICE

- | | |
|------------------------------|------------------------------|
| 2 tsp Vegetable Oil | 1 large clove Garlic, minced |
| 1 cup Rice, uncooked | 2 tsps ground Cumin |
| 1/2 cup chopped Celery | 2 cups Water |
| 1/4 cup chopped Onion | 3 Chicken Bouillon cubes |
| 1/4 cup chopped Green Pepper | 1/2 cup Tomato Sauce |

Add oil, rice, celery, onion, green pepper, garlic, and cummin to 12-inch skillet. Saute over medium-high heat, stirring constantly, until rice is browned. Remove from heat. Combine water and bouillon in medium saucepan. Bring to a boil. Add to rice mixture; stir in tomato sauce. Heat just until mixture simmers. Cover and continue to simmer 20 minutes. Remove from heat. Let stand covered 10 minutes before serving.

Mary E. O'Kelley Montoya

HASH BROWN CASSEROLE

1 bag (2 lb) frozen shredded Hash Browns	1 pkg (10-oz) shredded Sharp Cheddar Cheese
1 bunch Green Onions	1 carton (8-oz) Sour Cream
1 can Cream of Chicken Soup	1/2 cup Butter
Salt and Pepper	2 cups crushed Corn Flakes

Combine thawed shredded hash browns, chopped onions, soup, salt, pepper, cheese, and sour cream. Place in greased 9 x 12 casserole. Bake at 350 degrees for 30 minutes. Melt butter and add crushed corn flakes. Top casserole with cereal and bake 30 minutes more.

Darla Gregory O'Kelley

7-VEGETABLE MUSHROOM RICE

2 cans (16-oz) Veg-All mixed vegetables	1 cup canned or fresh Mushrooms
2 cups cooked Rice	1/2 cup grated Onion

Mix together Veg-All, rice, mushrooms, and onion. Heat through. Serve hot. Serves 6.

Mary E. O'Kelley Montoya

GREEN BEAN CASSEROLE

2 cans Green Beans, drained	2 Tbsps chopped Red Bell Peppers or Pimiento
1 can Cream of Chicken Soup	1 can French Fried Onions
3/4 cup Milk	
1/8 tsp Black Pepper	

Combine milk, soup, and black pepper in sauce pan, heat, add green beans, red peppers, and 1/2 can onions; mix and pour into 1 1/2 qt casserole. Bake uncovered at 350 degrees for 30 minutes. Top with remaining onions and bake 5 minutes longer. 6 Servings.

Azana Peters O'Kelley

NO COOK TOMATO TOPPING

2 cans (14 1/2-oz) Diced Peeled Tomatoes, drained	3/4 tsp Basil 1/4 tsp Pepper
3 Tbsps Olive Oil	2 tsps Brown Sugar
2 Tbsps chopped Parsley	4 tsps Red Wine Vinegar
1 clove Garlic, crushed	Salt

In bowl, mix tomatoes, oil, parsley, garlic, basil, and pepper. Dissolve sugar in vinegar; stir into tomatoes. Season with salt to taste. Cover and refrigerate at least 2 hours. Serve at room temperature over hot cooked pasta, fish, chicken, grilled meats, or cooked vegetables. Use as a pizza topping, or toss into pasta salad. Makes 2 cups. HELPFUL HINT: Can be made up to 5 days in advance. Keep refrigerated.

Mary E. O'Kelley Montoya

CREOLE STYLE GREEN BEANS

6 slices Bacon, diced	1/2 tsp Salt
3/4 cup chopped Onion	1/4 tsp Pepper
1/2 cup chopped Green Pepper	1/8 tsp Dry Mustard
2 Tbsps Flour	1 can (14 1/2-oz) Whole Peeled Tomatoes
2 Tbsps Brown Sugar	1 can (16 oz) Green Beans, drained
1 Tbs Worcestershire Sauce	

Cook bacon until crisp; remove from skillet. Add onion and green pepper to 3 tablespoons bacon drippings; cook until tender. Blend in flour, sugar, Worcestershire sauce, salt, pepper, and mustard. Add tomatoes. Cook, stirring constantly, until thickened. Add beans; heat through. Top with bacon. 6 to 8 servings.

Mary E. O'Kelley Montoya

SCALLOPED HASH BROWNS

1 2-lb frozen Hash Browns (do not thaw)	1 16-oz carton Sour Cream
1/2 cup melted Margarine	1 cup chopped Onions
1 can Cream of Chicken Soup	1 cup chopped Sweet Pepper
1 can Cream of Celery Soup	1 cup grated Cheddar Cheese

Mix all together and bake in a greased 9 x 13 inch pan for 1 1/2 hours at 350 degrees.

Remove from oven and sprinkle about 1/2 cup of grated cheese on top return to oven about 10 minutes till cheese melts.

Renita O'Kelley Chitwood

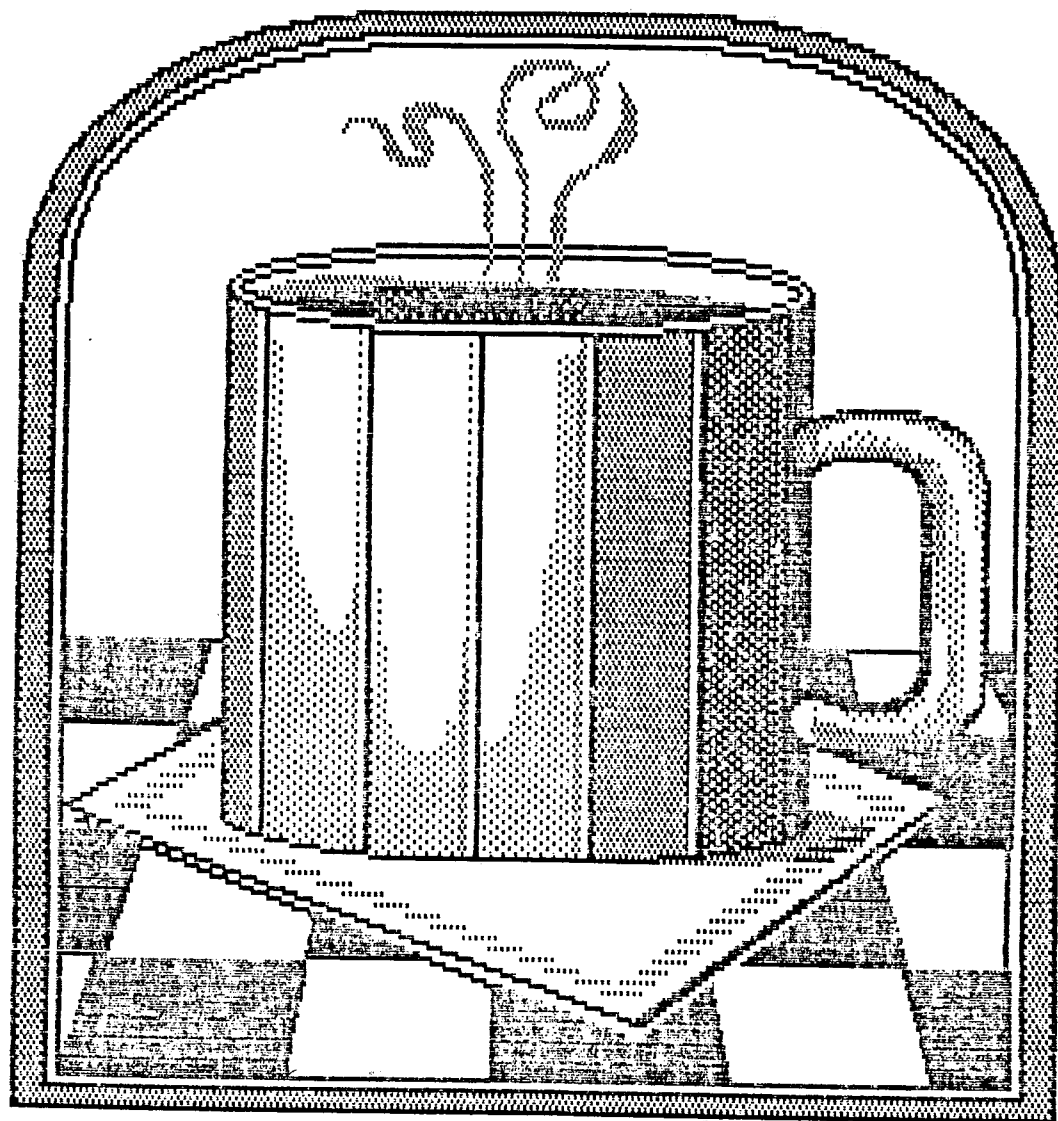
SWEET 'N SOUR GREEN BEANS

3 slices Bacon, diced	1 tsp Vinegar
1/2 cup chopped Onion	1 tsp Cornstarch
1 can (8-oz) Pineapple Tidbits in its own Juice	1 can French Style Green Beans, drained

Cook bacon until crisp; set aside. Drain reserving 1 Tbsp drippings. Add onion; cook until tender. Drain pineapple reserving juice. Combine reserved juice, vinegar, and cornstarch; add to onion. Cook, stirring constantly, until thickened and translucent. Add green beans, pineapple, and bacon; heat through. 4 to 6 servings.

Mary E. O'Kelley Montoya

SALADS



QUICK LETTUCE SALAD

1/2 head Lettuce 2 Tomatoes
3 - 4 Tbsps Miracle Whip

Chop lettuce and tomatoes, add miracle whip. Stir together.

Julia Bowen O'Kelley

QUICK CABBAGE SLAW

1/2 head Cabbage 1 15-oz can Whole Tomatoes
1/4 cup or more Miracle Whip

Chop cabbage. Drain Tomatoes and cup up, add to cabbage, then add miracle whip.

Julia Bowen O'Kelley

7-VEGETABLE ITALIAN SALAD

1 can (16-oz) Veg-All 2 cups cooked Rotini pasta
 mixed vegetables, drained 3 Tbsps Italian Dressing
2 medium, Onion, coarsely chopped

Combine and toss lightly. Serve on lettuce leaf. Serves 4-6.

Mary E. O'Kelley Montoya

SEVEN-LAYER SALAD

1/2 medium head iceberg Lettuce 1 cup Mayonnaise
 shredded 1 Tbsp Sugar
1/2 cup Celery, coarsely 1 1/2 cups Mild Cheddar Cheese
 chopped coarsely shredded
1/2 cups red or green Pepper 4 strips Bacon, crisp-cooked and
 coarsely chopped chopped or 1/4 cup imitation
3/4 cup Spanish Onion Bacon Bits
 coarsely chopped
1/2 pkg (10 ozs) frozen Green Peas, cooked, drained

1. In large salad bowl, arrange lettuce, celery, peppers, onion, and peas in layers.
2. Spread mayonnaise evenly over peas. Sprinkle with sugar, then with Cheddar cheese.
3. Cover and refrigerate at least 4 hours or overnight. Sprinkle with bacon just before serving.

Georgia Bassham O'Kelley

OVERNIGHT SALAD

- | | |
|-------------------------------|-----------------------------|
| 1 head Lettuce . | 1 lb crisply fried Bacon or |
| 1 head Cauliflower (separated | Bacon Bits |
| into flowerettes) | 2 cups Miracle Whip |
| 1 sweet Onion | 1/3 cup Parmesan Cheese |
| | 1/4 cup Sugar |

Layer ingredients as listed above. Put in refrigerator. Let set at least 12 hours before serving. Serves a crowd.

Mary E. O'Kelley Montoya

COLESLAW

- | | |
|------------------------|----------------------------|
| 1 cup shredded Cabbage | 1 cup chopped Green Pepper |
| 1 carrot shredded | 1 cup chopped Onion |

Mix this together. In a sauce pan put:

- | | |
|--------------------|------------|
| 1 1/2 cups Vinegar | 1 tsp Salt |
| 1 1/2 cups Sugar | |

Bring to a boil then pour over dry vegetables, let set in ice box in a covered container for 24 hours before serving. Lasts up a month.

Pamela D. Osburn O'Kelley

FRUIT SALAD

- | | |
|------------------------|------------------------------|
| 1 8-oz Cool Whip | 1 can Pie Cherries |
| 1 can Eagle Brand Milk | 1 large can Pineapple Chunks |
| | (drained) |

Mix together in bowl and refrigerate at least 30 minutes before serving

Mary E. O'Kelley Montoya

MEXICAN CHEF SALAD

- | | |
|------------------------------|-------------------------------|
| 1 Onion | 1 pkg Tortilla Chips, crushed |
| 4 Tomatoes | 1 Avocado, sliced |
| 1 head Lettuce | 1 lb. Ground Beef |
| 4 oz grated Cheddar Cheese | 1 can Kidney Beans, drained |
| 1 8 oz bottle Salad Dressing | Hot sauce to taste |
| (Thousand Island) | |

Chop onion, tomatoes, lettuce; toss with grated cheese. Add the dressing and hot sauce to taste. Add crushed tortilla chips. Mix well. Slice and add the avocado. Brown the ground beef. Add beans to beef and simmer for 10 minutes. Mix into the cold salad ingredients.

Georgia Bassham O'Kelley

DARK CHERRY JELLO SALAD

1 can Dark Cherries, drained, 1/4 scant cup Red Wine
 save juice 1 small Black Cherry Jello

Mix jello as directed, using cherry juice as part of the 1 cup of cold water. Mix in other ingredients. Add nuts. Refrigerate and let jell.

Mary E. O'Kelley Montoya

FERBA'S WATERGATE SALAD

20-oz can of Pineapple 1 pkg Pistachio Pudding
 undrained, crushed 1/2 cup Pecans
 Mix all three together, then add
9-oz Cool Whip 1/2 cup Miniature Marshmallows

Stir and chill.

Theda June Jerden O'Kelley

BLACK OLIVE SALAD

1 16-oz can ripe Olives, 1 4-oz can chopped Green Chilies
 chopped fine 1 Tbsp Vinegar
1 medium Tomato, chopped fine 2 Tbsps Cooking Oil
3 Green Onions, chopped fine

Mix together and chill. Serve as salad or dip.

Mary E. O'Kelley Montoya

FRUIT SALAD

Bananas Pineapple chunks
Grapes Maraschino Cherries
Peaches (fresh or canned) 1 small box instant Lemon Pudding
Pears 1 Tbsp Lemon Juice

Chop fresh fruit and toss with lemon juice. Chop other fruit if using canned, drain everything except pineapple. Add instant pudding mix, if too dry add a little of other juices. You may use any other fruit that you like.

Ellen Grace O'Kelley Armer

THREE BEAN SALAD

1 can (16-oz) Cut Green Beans, drained	1 cup sliced Celery
1 can (16-oz) Cut Golden Waxes Beans, drained	3/4 cup Italian Dressing
1 can (16-oz) Red Kidney Beans, drained	1/4 cup chopped Carrots or Pimiento
	2 Tbsps minced Onion
	Salt and Pepper

Toss beans and celery with dressing, carrots, and onion. Chill several hours or overnight. Before serving, toss lightly; season to taste with salt and pepper. 8 servings.

Mary E. O'Kelley Montoya

COLE SLAW

1 large Cabbage, shredded	1 tsp Salt
1 large Onion, chopped	1 tsp Dry Mustard
3/4 cups Sugar	3/4 cup Vinegar
1 tsp Celery Seed	3/4 cup Salad Oil

Chop cabbage (I use the pre-cut mix from the grocery) and onions. Mix sugar, celery seed, salt, dry mustard, and vinegar. Bring to a boil, turn down heat a little and add salad oil. Heat, BUT DO NOT BOIL. Pour over cabbage. Chill well before serving. Stays crisp for DAYS in the refrigerator.

Mary Ellen Bowen Ward

VEGETABLE SALAD STACK-UP

1 qt shredded Lettuce	2 cups chopped Tomato
1 cup chopped Green Pepper	1 cup Celery Slices
1 can (12-oz) Whole Kernel Corn with Sweet Peppers drained	2 cups Miracle Whip Salad Dressing
1 cup Zucchini quarters	2 cups (8-ozs) Velveeta, shredded
	6 crisply cooked Bacon Slices, crumbled

In 2 1/2-qt serving bowl, layer lettuce, peppers, corn, zucchini, tomatoes, and celery. Spread salad dressing over celery, sealing to edges of bowl; cover. Chill several hours or overnight. Sprinkle with Velveeta and bacon just before serving.

Mary E. O'Kelley Montoya

TACO SALAD

Lettuce
Tomatoes
Green Onions
Jalapeno Pinto Beans

Cheddar Cheese, grated
Doritos nacho flavored, crushed
Creamy Italian Dressing
Ground Beef

Saute' beef and drain. Chop lettuce, tomatoes, onions. Add grated cheese, chips, beef, and toss with dressing. Drain beans and put in another bowl to add as desired. Have an extra bag of chips to eat with salad.

Ellen Grace O'Kelley Armer

MARINATED BLACKEYE PEAS

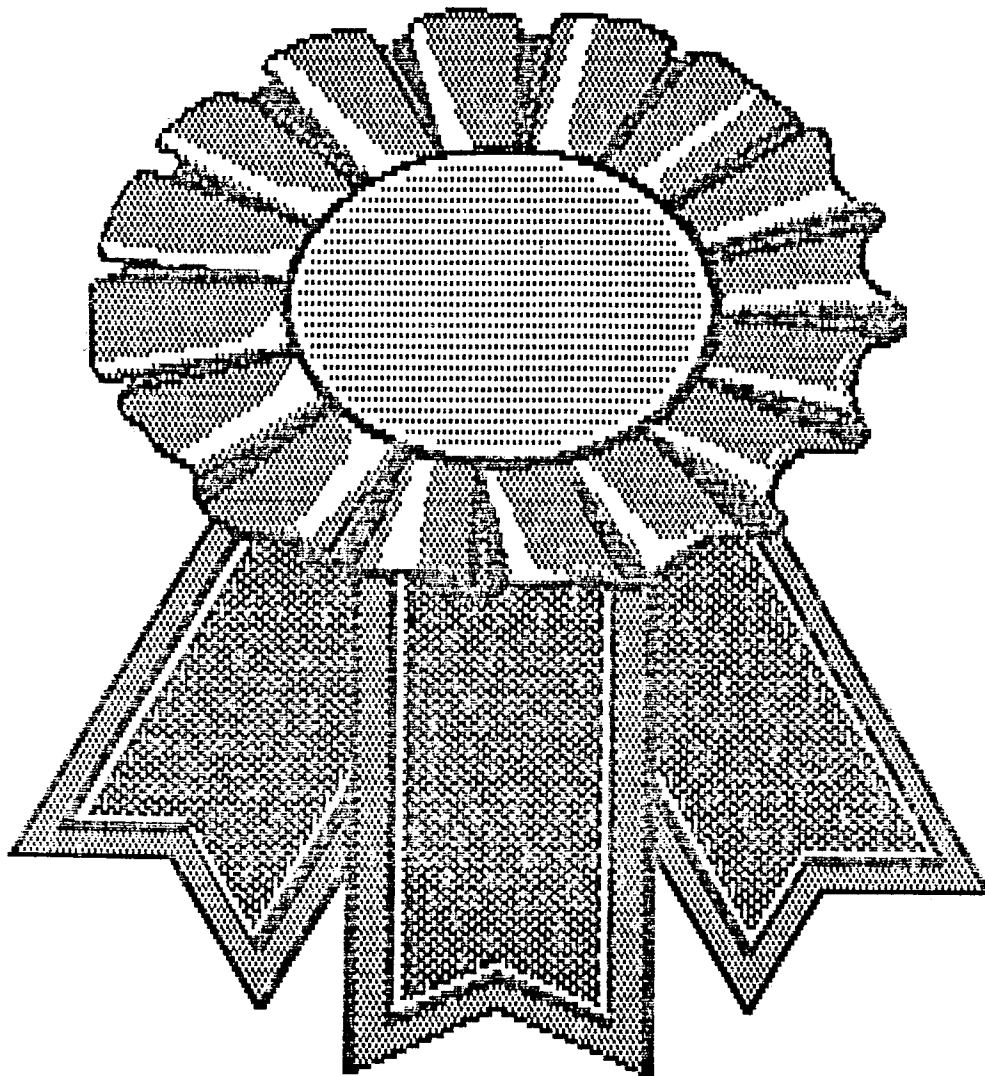
1 can Fresh Blackeye Peas
1 rib Celery, chopped
1 Tbsp finely chopped Onion
1 Tbsp Salad Oil
1 Tbs Vinegar

1 Tbsp Mayonnaise
1/4 tsp Salt
Dash Cayenne Pepper
1 ripe Tomato, diced

Drain peas. Rinse with cold water and drain well. Add chopped celery and onion. Combine oil, vinegar, mayonnaise, salt, and cayenne. Mix well. Pour over peas. Stir gently. Allow to chill in refrigerator several hours or overnight. At serving time, add the diced tomato. Mix carefully. Serve as a relish with meats, or garnish with lettuce and a spoonful of mayonnaise and serve as a salad.

Mary E. O'Kelley Montoya

BREADS



this is my way. for flat rolls, or loaves which
ever you like best.

I wish you could be here when I make mine I would
help you to understand it & make it easier
for you.

I First Sift my flour & Put my salt
& sugar in it & set it on the back end
of my stove. I sift 3 sifflers full
of flour. I use 3 Table spoons salt level
 $\frac{2}{3}$ Cup of sugar & about $\frac{2}{3}$ Cup of
shortening. after I get my flour sifted
& ~~set~~ it on the stove I then Take
about $\frac{2}{3}$ Cup of warm water & Put a teasp^{oon}
of sugar in that & stir the Powdered
yeast in it & stir it up real good & set
it in a warm place, it should be ~~the~~
to the top of the Cup in 10 or 15 minutes
I then put ~~it~~ my yeast & other ingredience
in the flour. & I use 4 cups of warm
water. & I go to it with my hand, ah
yes, my sifter to yours may not be the
same size. I measured mine & it holds
4 cups that would be 12 cups in
the 3 sifflers full. ~~I don't~~ I have
felt a bit good the past 3 days & I cant
do what I want too every time.

This was mailed to Lucille Maxwell from her Mother,
Mary Ray O'Kelley Gilstrap.

IRISH SODA BREAD

2 cups Whole Wheat Flour	2 tps Baking Soda
2 Cups White unbleached Flour	2 cups Buttermilk
1 1/2 tps Salt	2 tps Milk
1 1/2 tps Sugar	

Put whole wheat flour in a large bowl. Sift white flour, salt, sugar, and baking soda together into the bowl and mix well. Make a well in the center and add the buttermilk. Stir well with wooden spoon. Turn out on floured board and knead lightly for 3 to 4 minutes. Place on greased pizza pan and shape into a 9-inch round about 1 inch thick. Cut dough in quarters, almost all the way through, with sharp knife. Brush top with milk. Bake 45 minutes in 425 degree oven.

Mary E. O'Kelley Montoya

IRISH RAISIN BREAD

3 cups sifted white Flour	1 cup Raisins
3 Tbsps Sugar	1 1/3 cups Buttermilk
3 tps Baking Powder	2 Tbsps Sugar for top
1/2 tsp Baking Soda	1 Tbsp Water
1/2 tsp Salt	

Sift flour, 3 tablespoons sugar, baking powder, soda, and salt in a large bowl. Stir in raisins and mix well. Stir in buttermilk until well blended. Turn out on floured board and knead for 5 to 10 minutes. Dough will be sticky. Place on greased pizza pan and shape into 8-inch round; cut cross on top of dough with sharp knife. Bake for 45 minutes at 375 degrees.

Dissolve sugar in boiled water and spread on top of bread. Return to oven and bake 10 more minutes.

Mary E. O'Kelley Montoya

THIRTY MINUTE YEAST BREAD

1 cup + 1 1/2 Tbsps warm Water	2 pkgs Dry Yeast
1/3 cup Oil	1 tsp Salt
1 1/2 Tbsps Honey or	1 Egg
1/4 cup Sugar	3 1/2 - 4 cups Flour

Combine water, oil, honey, and yeast. Let rest 15 minutes. Add salt and egg. Mix well. Stir in Flour. Knead on lightly floured surface until smooth. Shape immediately into rolls. Let rise for about 10 minutes. Bake at 415 degrees for 10 - 15 minutes or until brown.

Earlene Armer Spoon

HOT ROLLS

1/2 cup Sugar	1 cup lukewarm Milk
1 pkg Dry Yeast	1/3 cup soft Shortening
1/4 cup lukewarm Water	1/2 tsp Salt
1 Egg	3 3/4 cups Flour

Mix sugar and yeast in bowl, add water, stir, blend egg, milk, shortening and salt into mixture, add flour - blend well - cover let rise 1 or 2 times - then put in pans - let rise, then bake.
NOTE: start at 8:00 a.m. if wanted for lunch.

Georgia Bassham O'Kelley

BEER BREAD

3 cups self-rising Flour	3 Tbsps Sugar
1 can (12 oz) Beer, warm	

Mix all ingredients together. Put in a greased 9 x 5 x 3 inch loaf pan. Put in a cold oven. Turn oven on to 350 degrees. Bake 1 hour.

Mary E. O'Kelley Montoya

SALAD OIL BISCUITS

2 cups Flour	2/3 cup Milk
3 tsps Baking Powder	1/3 cup Salad Oil
1 tsp Salt	

Mix dry ingredients together in bowl, then in a glass put milk and then the oil, pour together into bowl. Mix well, if to dry add a little more milk. Knead on a piece of foil or whatever with a little flour. Cut out biscuits. Bake at 450 degrees for 10 minutes. Serve hot.

Pamela D. Osburn O'Kelley

SOPAIPILLAS

4 cups Flour	1 Tbsp Shortening
3 tsps Salt	2 Tbsps Evaporated Milk
1 tsp Baking Powder	1 1/4 cups Warm Water
1 Tbsp Sugar (optional)	Oil

Sift flour, salt, baking powder and sugar together. Cut in shortening. Add milk and water. Work into a dough. Roll out on floured board to 1/4 inch thickness - or thinner if preferred. Cut into squares or triangles. Deep fry in 400 degree oil until lightly brown. Drain on paper toweling. Makes 8 dozen.

Mary E. O'Kelley Montoya

YEAST BREAD

1 pkg dry yeast	2/3 cup hot Water
Dissolve yeast in hot water - add -	
1/4 cup Sugar	1 tsp Soda
1 tsp Salt	2 cups Buttermilk
3 tps Baking Powder	4 1/2 cups Flour
1/2 cup Corn Oil	

Can be kept in refrigerator for one week.

Georgia Bassham O'Kelley

TORTILLAS

4 cups Flour	1 tsp Salt
3 tps Baking Powder	2 - 3 tps Shortening

Mix flour, salt, and baking powder together. Cut in shortening. Add HOT water to pie dough consistency. Form into golf ball size balls. Roll out as thin as possible. Place on hot griddle until lightly brown turn over until other side is light brown.

Mary E. O'Kelley Montoya

BATTER ROLLS

1 pkg Yeast	3/4 cup Shortening, melted,
2 cups warm Water	cooled
4 cups Flour	1 Egg
1/4 cup Sugar	dash Salt

Dissolve yeast in warm water add remaining ingredients. Bake at 450 degrees for 20 minutes. Keep covered in refrigerator for a week.

Georgia Bassham O'Kelley

ANGEL FLAKE BISQUIT

1 pkg Yeast	5 Tbsps warm Water
Mix and set aside.	
5 cups Flour	3 tsp Sugar
5 tsp Baking Powder	1 cup Shortening
1/2 tsp Salt	

Blend in -
2 cups Buttermilk and yeast and knead.

Makes about 2 dozen. Make up the bisquits you want. Store rest of dough in air tight container in refrigerator for a week.

Kathleen Smith O'Kelley

WHOLE WHEAT BISCUITS

1 cup all purpose Flour	1/4 cup instant nonfat dry Milk
1 cup Whole Wheat Flour	2/3 cup cold Water
2 1/2 tsps Baking Powder	1/3 cup Vegetable Oil
1/2 tsp Salt	

Preheat oven to 450 degrees. Mix fours, baking powder, salt, and nonfat dry milk in medium bowl. Make a well in the middle. Measure water and add vegetable oil. Pour all at once into the center of the dry ingredients. Mix with a fork until dough pulls away from the sides of the bowl. Turn dough out onto a lightly floured surface and knead gently 15 to 18 times. Pat or roll to a thickness of 1/2 inch and cut with a 2 inch floured biscuit cutter. Place on ungreased baking sheet and bake for 12 minutes or until golden brown on top. Tops may be brushed lightly with skim milk. Approximately 125 calories per biscuit.

Mary E. O'Kelley Montoya

NO KNEAD REFRIGERATOR ROLLS

2 Tbsp Shortening, heaping	1/4 cup warm Water
1/3 cup Sugar	1 pkg Yeast
1 tsp Salt	1 Tbsp Sugar
1 cup boiling Water	1 1/2 cups sifted Flour
1 Egg, beaten	1 1/2 cups Flour, unsifted

Melt shortening, sugar, and salt in boiling water. When mixture is cool add beaten egg and yeast dissolved in warm water and sugar. Add unsifted flour and beat well. Add sifted flour and stir until well mixed. Place in refrigerator and pinch off amount of dough need to make into rolls. Let rise and bake at 375 degrees for 30 minutes.

Azana Peters O'Kelley

BISQUITS

I don't have a bisquit recipe, but it has been requested by several neices, nephews, and grandchildren that I put one in this cook book. So her goes.

Use a mixing bowl about the size of a 2 lb oleo bowl. Sift flour about 2" deap in the bowl - which will be 1 1/2 to 2 cups - add about 1/2 tsp of Salt and 1 heaping tablespoon of Calumet Baking Powder. (I don't use the measuring spoon - just the regular tablespoon). Stir to mix add 1 heaping tablespoon of Crisco. Stir with the back of the spoon against the side of the bown to crumble the shortening. Add enough milk (a little at a time) to make a stiff dough. Turn onto a floured surface and turn over a few times to keep dough from being sticky. Have your baking pan ready with the bottom greased from bacon grease. Pinch off small pieces of dough, put the pinched side in the flour then role a few times in your palms to shape. Put the smooth side of the bisquit down in the pan and then turn the bisquit over. Do this till you run out of dough. Bake in hot oven about 450 degrees till golden brown.

FROMBLES WITH BISQUITS!

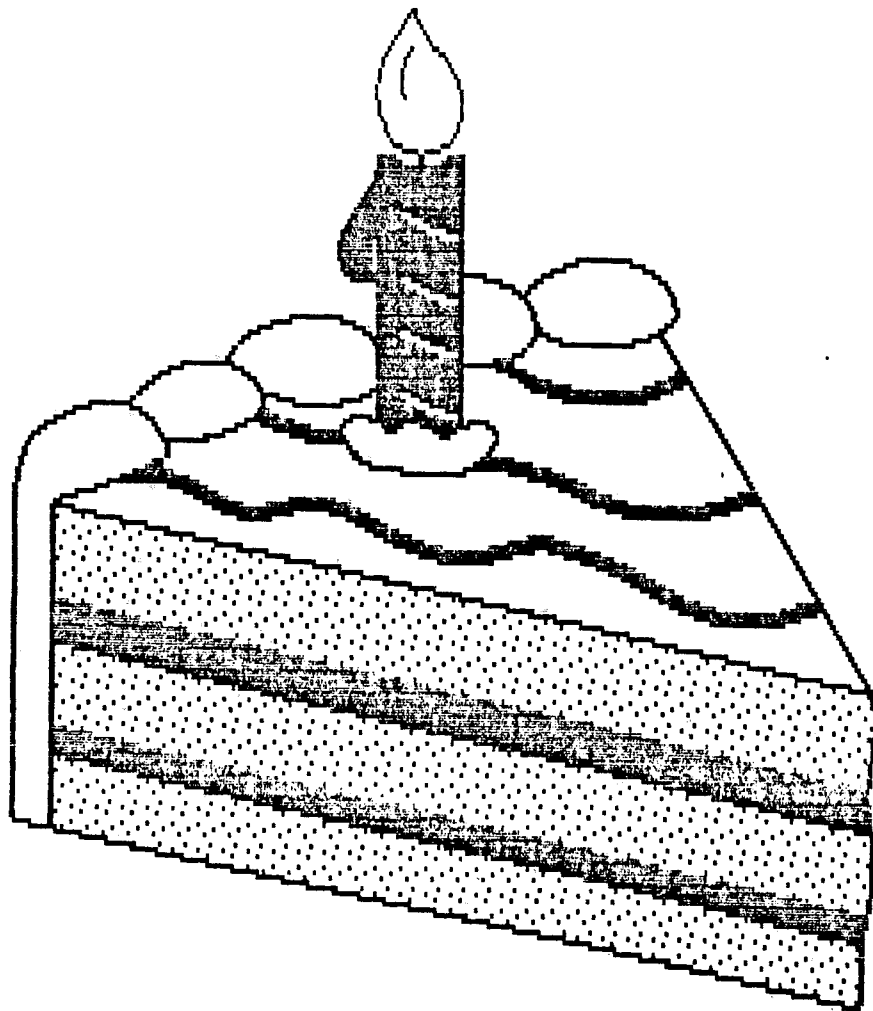
TOUGH & HARD --- You worked the dough too much. Bisquits don't require the kneeding of yeast bread. They should be made up fast after you add the milk.

CRUMBLY --- Won't hold together - too much shortening.

HEAVY --- too much flour or not enough baking powder.

Kathleen Smith O'Kelley

DESSERTS



CARROT CAKE

3 cups Flour	1 cup Crushed Pineapple
2 cups Sugar	1 cup coarsely chopped Apples
1 tsp Soda	2 cups grated Carrots
1 tsp Salt	1 1/2 cups Cooking Oil
2 Eggs	3/4 cup chopped Pecans

Mix and bake in big pan at 350 degrees

ICING

1 cup Sugar	1/2 cup Butter
1 cup canned Milk	2 Egg Yolks

Cook in double boiler until thick and add:

1 cup Coconut	1/4 cup Nuts
1 tsp Vanilla	

Spread over cake in pan.

Julia Bowen O'Kelley

BON BON'S CANDY

2 1/4 lbs Powdered Sugar - (1/4 lb = 1 1/2 cups)	1 cup Nuts
1 can Eagle Brand Milk	21 oz Coconut Flakes
1 1/2 sticks Oleo	1/4 lb Wax
1 tsp Vanilla	12 oz Chocolate Chips or Butterscotch

Melt butter and blend with milk and vanilla - add powdered sugar, coconut and nuts. Roll into balls let stand at least 8 hours or over night. Melt wax and chips in double boiler over hot water and dip balls in mixture. Fan until dry.

Azana Peters O'Kelley

PUMPKIN BREAD

2 cups Pumpkin	3 cups Sugar
4 Eggs	1 cup Cooking Oil
3 1/2 cups Flour	1 1/2 tsps Salt
2/3 cup Water	2 tsps Soda
1 1/2 tsps Cinnamon	1/2 tsp Ginger
1 tsp Nutmeg	1 cup chopped Nuts

Mix all together in this fashion: Beat eggs, add pumpkin and sugar, beat well. Add oil and water to pumpkin mixture. Sift all dry ingredients together and add to pumpkin mixture gradually. Stir in nuts last. Bake in 2 loaf pans - greased - 1 hour at 350 degrees. Allow to cool 10 minutes before removing from pans. This can be frozen.

Mary E. O'Kelley Montoya

LUCKY COBBLER

1 cup self-rising Flour	1/2 tsp Cinnamon
1/2 cup Sugar	3 Tbsps Butter
1/2 cup Milk	

Mix 5 ingredients and pour into a buttered baking dish.
1 large can of favorite fruit with juice poured on top.
Bake until top is brown.

Theda June Jerden O'Kelley

HAWAIIAN COFFEE CAKE

2 large Eggs	1/2 tsp Baking Soda
2/3 cup unsweetened Pineapple Juice	2 tps Baking Powder
1/4 cup Butter, softened	1 cup crushed Pineapple, well drained
2 cups unbleached white Flour	1 cup flaked Coconut

In a mixing bowl beat together eggs, pineapple juice, and butter. Add flour, baking soda, and baking powder; beat well. Stir in 1 cup crushed pineapple and flaked coconut. Spoon into an oiled and floured 9" round pan. Spread batter evenly.

Topping:

1/2 tsp Cinnamon	1/2 cup crushed Pineapple, well drained
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Toss topping ingredients together and sprinkle over batter.
Bake at 350 degrees for 20 to 25 minutes or until firm to the touch. Cool on wire rack. Serves 6.

Mary E. O'Kelley Montoya

CRAZY CAKE

1 1/2 cups Flour	1 cup Sugar
3 Tbsps Cocoa	1 tsp Soda
1/2 tsp Salt	6 Tbsps Wesson Oil
1 Tbsp Vinegar	1 cup cold Water
1 tsp Vanilla	

Sift flour, sugar, cocoa, soda and salt. Make 3 wells into dry mixture, into one pour oil, second one pour vinegar, and third one vanilla, pour w/ cup of water over whole thing. Mix well with fork (do not beat) bake at 350 degrees for 30 minutes.

ICING

1 cup Sugar	4 Tbsps Cocoa
1/2 stick Butter	1/4 cup Milk

Bring to boil for 1 minute, add vanilla stir well and pour over cake as soon as you take from oven.

Georgia Bassham O'Kelley

SPONGE CAKE (SUGAR FREE)

7 Eggs	1/2 tsp Vanilla
1/2 cup Orange Juice, unsweetened	2 Tbsps Lemon Juice
1 Tbsp Orange Rind	1 1/2 cups sifted Flour
3 tps Liquid Sweetener	1/4 tsp Salt
	3/4 tsp Cream of Tartar

Separate eggs and beat yolks until light and lemon-colored. Mix together orange juice, orange rind, artificial sweetener, vanilla, and lemon juice. Add to egg yolks and beat until fluffy - approximately ten minutes. Combine flour and salt; gently sprinkle flour mixture over egg yolks, folding in a little at a time.

Beat egg whites until foamy. Add cream of tartar and beat until stiff. Fold egg mixture gently into egg whites. When thoroughly blended, pour into 9-inch ungreased tub pan. Bake at 325 degrees for one hour and five minutes. Invert to cool. Serves 12. Calories 104 per serving.

Mary E. O'Kelley Montoya

POWDERED SUGAR

1 cup Granulated Sugar	1 1/2 tps Cornstarch
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Put in food processor and process until the sugar is finely powdered. Store in a tightly covered container, the cornstarch helps prevent the sugar from caking and helps give it a nice powdery texture.

Ellen O'Kelley Armer

BANANA-OATMEAL COOKIES

1 cup Sugar	1 tsp Baking Powder
1 cup Crisco	1/4 tsp Baking Soda
1 cup Bananas, mashed	3/4 tsp Salt
2 Eggs	1/2 tsp Nutmeg
2 1/4 cups Flour	2 cups Oats

Mix all together adding oats last. Drop on ungreased cooking sheet. Bake at 400 degrees until done.

Mary E. O'Kelley Montoya

OATMEAL DROP COOKIES

1/2 cup Shortening	1/2 cup Milk
1 cup Sugar	1/2 tsp Soda dissolved in 1 Tbsp Water
1 Egg (beaten)	1 1/2 cups fine Oatmeal
1 3/4 cups sifted Flour	1/2 cup chopped Nuts
1/2 tsp Salt	1 cup Raisins
2 tsps Cinnamon	

Cream shortening and sugar, add egg, sift together the dry ingredients, except the oatmeal, and add with milk to the first mixture. Add the soda and water, then the oatmeal, nuts, and raisins, mix well. Drop by spoonful on greased baking sheet. Bake in 375 degree oven for about 12 to 15 minutes.

This is an old recipe, the shortening was called lard, and I used shortening instead. I've made a many of these for 4 growing boys. They make good after school snacks.

Azana Peters O'Kelley

MOLASSES COOKIES

1 cup Sugar	1 cup boiling Water with a tsp Baking Soda
1 cup Molasses	1/2 or 3/4 tsp Ginger
1 cup Crisco	Flour (to make a soft dough)
a little Salt	

Cream sugar and crisco, add molasses, ginger, and salt. Add boiling water and soda, let cool; then make soft dough. Bake at 375 degrees for 8 to 10 minutes.

Mary E. O'Kelley Montoya
(Ben's Mother's Recipe)

CHOCOLATE FUDGE

READ BEFORE PREPARING ---

In a large bowl cut sixteen (16) regular marshmallows into four pieces each. Add 1 1/2 cups of chocolate chips, 1 teaspoon of vanilla and 1 cup of nuts.

In a sauce pan put 1 2/3 cups of sugar, 2/3 cup canned milk, 1/2 teaspoon of salt, and 1 tablespoon of butter. Boil for five minutes (no longer!). Pour over ingredients in bowl and beat well. Pour into a well buttered square pan. Cool; cut into squares.

Pamela D. Osburn O'Kelley

BISCOCHITOS

1 cup Shortening	1 tsp Anise
2 Eggs	3/4 cup Milk
1 cup Sugar	2 tsp Baking Soda
1 tsp Vanilla	3 1/2 to 4 cups Flour

Cream together shortening, sugar, and eggs. Add remaining ingredients except flour; then gradually add flour. Work into a soft dough (may have to add more flour). Roll out on lightly floured surface, cut any shape. Dip into a sugar and cinnamon mixture. Bake at 375 degrees for 8 to 10 minutes.

Mary E. O'Kelley Montoya
(Mexican Cookie)

PEANUT BUTTER PUDDING

7 oz Marshmallow Cream	1/4 cup Milk
1/2 cup Peanut Butter	8 oz plain Yogurt

Melt marshmallow cream with milk over low heat, stirring until smooth. Add peanut butter and stir until smooth. Remove from heat. Cool. Fold in yogurt. Pour into dessert bowls. Chill. Makes four 1/2 cup servings

Theda June Jerden O'Kelley

RAISIN BARS

3/4 cup Margarine, softened	1/2 tsp Baking Soda
1 cup Sugar	1/2 tsp ground Cinnamon
2 Eggs	1/4 tsp ground Ginger
1/4 cup Molasses	1/4 tsp Salt
1 tsp Vanilla	1 cup Raisins
3 3/4 cups unsifted Flour	

Preheat oven to 350 degrees. Grease a 10 x 15 x 1-inch jelly roll pan.

In large bowl with electric mixer at medium-high speed, beat together margarine and sugar until fluffy.

Add eggs and beat thoroughly. mix in molasses and vanilla

Stir in flour, soda, cinnamon, ginger, salt and raisins.

Spread dough evenly in prepared pan. Bake for 12 to 15 minutes.

Topping:

1 cup Confectioners' Sugar	2 Tbsps Hot Water
1/2 tsp Vanilla	

In small bowl, combine confectioner's sugar, hot water, and vanilla until smooth. Spread or brush on warm cookies. Allow cookies to cool, then cut into bars.

Mary E. O'Kelley Montoya

SEVEN LAYER COOKIES

1 stick Olea - melted	1 cup Pecans
2 cups Graham Crackers	1 cup Coconut
1 pkg Semi-sweet Chocolate	1 can Eagle Brand Milk
1 pkg Butterscotch Morsels	

Layer in 9 x 13 x 2 pan, bake at 350 degrees for 30 minutes.

Georgia Bassham O'Kelley

PRUNE CAKE

1 cup Cooking Oil	1 1/2 cups Sugar
3 Eggs	2 cups Flour
1 tsp Soda	1 tsp Salt
1 cup Buttermilk	1 tsp Cinnamon
1 tsp Vanilla	1 tsp Cloves
1 cup cooked, mashed Prunes	1 tsp Nutmeg

Blend sugar and oil. Add eggs, beating in one at a time. Add mashed prunes and vanilla. Add dry ingredients alternately with milk. Pour into greased tub pan and bake at 350 degrees for 1 hour or maybe a little longer.

Mary E. O'Kelley Montoya

CRUSTY COBBLER

3 cups of Fresh Blueberries	3/4 cup Sugar
2 tsps Lemon Juice	1/2 tsp Cinnamon
1/2 tsp Vanilla	1/4 tsp ground Nutmeg
1 1/2 cups Biscuit Mix	1/4 cup Butter

Preheat oven to 350 degrees. Toss blueberries with lemon juice and vanilla, spoon in buttered 8 inch square baking pan. In medium bowl, combine biscuit mix, sugar, cinnamon, and nutmeg, sprinkle over fruit. Dot with butter. Bake 45 - 50 minutes. Serve with whipped cream or Ice cream, if desired. Makes 6 servings.

Ellen O'Kelley Armer

ONE-STEP POUND CAKE

2 1/4 cups all-purpose Flour	1 tsp Vanilla
2 cups Sugar	1 cup Margarine, softened
1/2 tsp Salt	1 cup dairy Sour Cream
1/2 tsp Soda	3 Eggs
1/4 tsp Almond or Lemon extract	

Mix together. Pour into bundt pan, bake at 325 degree for 60 to 70 minutes.

Mary E. O'Kelley Montoya

RAISIN PIE

1 cup Raisins

3 cups Water

Cook for 30 minutes, if water cooks out add more. Mix
1 cup Sugar 4 to 5 Tbsps Corn Starch
together with just enough water to make a past thin enough to
pour. Add to boiling raisins while stirring. Cook until thick,
add:

lump of Butter

dash Salt

1 tsp Vanilla

1 Tbsp Lemon Juice

Pour into unbaked pie shell and top with another with slits cut
in the top one and sprinkle sugar on top and bake at about 375
degrees until crust is brown.

Azana Peters O'Kelley

FRESH APPLE CAKE

3 Eggs

1 tsp Vanilla

1/4 tsp Salt

3 Cups sifted Flour

1 tsp Soda

1 1/4 cups Crisco Oil

1 cup Pecans

1/4 cup Orange Juice

2 cups Sugar

1 cup Coconut

1 tsp Cinnamon

1 cup Apples (chopped)

Mix well and bake in well greased tub pan for 1 1/2 hours at 325
degrees.

Glaze:

1 stick Oleo

1 cup Sugar

1 tsp Soda

1/2 cup Buttermilk

Melt oleo in boiler and stir in other ingredients. Bring to a
rolling boil and pour over hot cake. Let stand 45 minutes before
cutting.

Mary E. O'Kelley Montoya

GERMAN CHOCOLATE CAKE

1 pkg (4 oz) German Chocolate 1/2 cup boiling Water

Melt chocolate in boiling water.

1 cup Butter or Margarine	1/2 tsp Salt
2 cups of Sugar	1 tsp Baking Soda
4 Egg Yolks unbeaten (save the whites)	1 tsp Vanilla
2 1/2 Cups Flour	1 cup Buttermilk or 1 cup Milk plus 2 Tbsps Vinegar
4 Egg Whites stiffly beaten	

Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each yolk. Add melted chocolate and vanilla. Mix well.

Sift together flour, salt, and soda. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites.

Pour into three 8 inch or two 9 inch well greased and floured pans. Bake at 350 degrees for 30 to 40 minutes. Cool. Frost tops only.

Pamela D. Osburn O'Kelley
(Gary's favorite!!)

COCONUT-PECAN FROSTING

1 cup Evaporated Milk	3 Egg Yolks
1 cup Sugar	1/2 cup Butter or Margarine
1 tsp Vanilla	

Combine - cook and stir over medium heat until thickened - about 12 minutes. Add:

1 1/3 cups Coconut	1 cup Pecans
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Beat until thick enough to spread. Makes 2 1/2 cups.

Pamela D. Osburn O'Kelley

PINEAPPLE CAKE

2 cups Sugar	1 can (No. 2) crushed Pineapple
2 cups Flour	2 Eggs
2 tsp Soda	1 tsp Salt

Mix well, bake at 350 degrees until test done.

Icing:

1 pkg (8 oz) Cream Cheese	3/4 box Powdered Sugar
1/2 stick Margarine	

Soften cheese and margarine, mix with sugar until smooth. Spread on cool cake.

Mary E. O'Kelley Montoya

FRUIT COBBLER

Melt 1/3 cup butter in pan to be used for baking. Mix together:

1 cup Flour	1 cup Sugar
1 cup Sweet Milk	2 tsps Baking Powder
Pour mixture in buttered pan. Add:	
2 cups fruit (#3 can)	1 cup white Karo Syrup
Bake at 350 degrees for 1 hour.	

Theda June Jerden O'Kelley

DELICIOUS FRUIT PIE

2 Tbsps Flour	1 can sour Cherries
1 1/2 cups Sugar	1 can Pineapple - crushed
1 cup Water	

Mix in sauce pan, cook till thick add 1 box Strawberry Jello. Let cool till room temperature - add 6 medium Bananas and 1 cup Pecans. Pour into cooled cooked Pie Shells. Makes 2 pies.

Georgia Bassham O'Kelley

QUICK AND EASY COCONUT CAKE

Bake white Cake Mix as directed on box. When done remove from oven, while still hop poke holes in cake. Pour over cake:

1 can of Eagle Brand Milk	1 can of Cream of Coconut
Let cool spread top with Cool Whip and sprinkle with coconut.	
"mum mum good"!	

Ellen O'Kelley Armer

COCONUT ICING

1 cup Sugar	1/2 cup Nuts
1 cup Coconut	1/2 cup Butter
2/3 cup Pet Milk	

Bring ingredients to a boil. Boil for 2 minutes. Pour on cake while hot.

Theda June Jerden O'Kelley

CHERRY BARS

1 box White Cake Mix	1/2 cup soft Margarine
1 1/4 cups Rolled Oats	1 Egg
21 oz can Cherry Pie Filling	1/4 cup Brown Sugar
1/2 cup Nuts	

Heat oven to 350 degrees. Grease 13 x 9" pan

In large bowl, combine cake mix, 6 tablespoons margarine, 1 cup oats - mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs add 1 egg; mix until well blended, press into prepared pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs add 1/4 cup oats, 2 tablespoons margarine, nuts, and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350 degrees for 30 or 40 minutes or golden brown. Cool completely. Makes 12 servings.

Renee' Plum O'Kelley

YUM YUM CAKE

1 Yellow Cake Mix	1 Egg
1 stick Butter	

Mix in pan with fork.

1 8 oz Creamed Cheese	1 box Powdered Sugar
2 Eggs	

Mix with mixer and pour on top of Cake Mix. Bake 350 degrees for 35 minutes.

Stacy O'Kelley Osborne

CREAM CHEESE ICING

1/2 stick Butter	1 8-oz Cream Cheese
1/2 box powdered Sugar	1 tsp Vanilla

Mix and spread on cooled cake. Sprinkle with crushed nuts.

Theda June Jerden O'Kelley

ICE CREAM

4 Eggs	1 can Eagle Brand Milk
1 1/2 cups Sugar	1 can Milnot
1 1/2 Tbsps Flour	2 Tbsps Vanilla
pinch Salt	

Beat eggs well - mix flour and sugar together - add to eggs along with salt - beat for awhile until sugar is dissolved. Add Eagle brand and Milnot and vanilla. Pour into 1 gallon freezer and fill with milk - Freeze. You can add Peaches or Bananas (1 - 3 cups mashed).

Georgia Bassham O'Kelley

MISSISSIPPI MUD CAKE

1 cup Crisco	1 cup Nuts
4 Eggs	1/4 tsp Salt
1 1/2 cups plain Flour	3 tsps Vanilla
1/3 cup Cocoa	3 cups Miniature Marshmallows
2 cups Sugar	

Cream shortening and sugar, add eggs, and beat. Sift flower, cocoa, and salt together, add vanilla and nuts to mixture. Pour in pan which can be served in and bake at 350 degrees for 30 minutes or until cake is done. When removed from oven, cover with miniature marshmallows while hot.

Ellen O'Kelley Armer

MISSISSIPPI MUD CAKE ICING

1 stick Margarine	1/2 cup Milk
1/3 cup Cocoa	1 tsp Vanilla
1 box Confectioner Sugar	1 cup chopped Nuts

Melt margarine. Sift sugar and cocoa, and add to margarine. Add milk, vanilla, and nuts. Boil until all is dissolved then beat until thick enough to spread on cake. Serve.

Ellen O'Kelley Armer

CHOCOLATE CREAM PIE

1 9-inch baked pie Crust	3 cups Milk
2/3 cup Sugar	2 Egg Yolks
5 Tbsps Cornstarch	2 Tbsps Margarine
2 1/2 Tbsps Cocoa	1 Tbsp Vanilla
1/2 tsp Salt	

Mix sugar, cocoa, cornstarch, and salt together. Add about 1/4 cup of the milk, enough to make a good paste then stir in the egg yolks real well and add a little more milk to make kinda thin - while doing this heat the rest of the milk and after it gets hot pour the egg-sugar mixture in, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in margarine and vanilla. Pour into pie crust, let cool completely and top with Cool Whip or Whipped Cream.

Azana Peters O'Kelley
(Conley's favorite)

PISTACHIO ICING

2 pkgs Dream Whip 1 1/2 cups Cold Milk
1 box Pistachio Pudding Mix

Beat dream whip and milk then add pudding mix. Ice cool cake and refrigerate.

Theda June Jerden O'Kelley

CHERRY ICE CREAM

4 Eggs 2 Cups Sugar
 Beat together - Add
1 can Eagle Brand Milk 1 jar Maraschino Cherries & Juice
1 Tbsp Vanilla blended
 Add enough Milk to fill 1 gallon can - Freeze.

Georgia Bassham O'Kelley

SKILLET PIE

1 cup Flour (unsifted) 2 tsps Baking Powder
1 cup Milk 1/2 stick Margarine
7/8 cup Sugar 1 can of Pie filling your choice

Melt margarine in deep Iron Skillet. Mix flour, sugar, milk, baking powder together, blending well. Pour into center of skillet (do not mix). Pour over one can of any kind of pie filling in center of the first mixture (do not spread). Bake at 375 degrees for 45 minutes to 1 hour. Serve warm.

Ellen O'Kelley Armer

AMY'S DELIGHT

1 Angel Food Cake pulled into bite size pieces
1 large Cool Whip

Mix the 2 ingredients into large bowl. Add:

1 can of Pie Cherries poured over the top.

Theda June Jerden O'Kelley

CHRISTMAS STRAWBERRIES

1/2 can Eagle Brand Milk	1 cup fine Coconut
2 boxes (3 oz) Strawberry Jello	1/4 tsp Vanilla
	1 cup Pecans (chopped fine)

Mix together and chill 1 hour - shape into Strawberries (teaspoon each). Roll in red sugar crystals then chill. Go all out and dip the big end in green crystals to look like leaves. Make in food processor or blender. NOTE - 1 can Eagle Brand Milk will be enough to double this recipe.

Georgia Bassham O'Kelley

ALISIA'S APPLE CRUNCH

1 can Apple Sauce	1/2 tsp Cinnamon
1/2 cup Sugar	

Mix. Put into buttered baking dish.

Topping:

2 cups Flour	1 tsp Cinnamon
1/2 cup Sugar	

Mix. Cut in 1/2 stick Oleo. Put on top of apple mixture. Bake until brown.

Theda June Jerden O'Kelley

LOW-CAL CHOCOLATE PIE

Crust:

1/2 cup Graham Cracker crumbs	1/2 cup Powdered Sugar
1/2 cup Peanut Butter crunchy	

Mix and press in pie plate, bake at 350 degrees for 8 minutes

Filling:

2 boxes Jello - Weight Watchers Chocolate Fudge Pudding
3 cups of Milk

Mix - put in cooled shell - put Cool Whip on it.

Georgia Bassham O'Kelley

STRAWBETTY PIE

1 cup Sugar	1 Tbsps Cornstarch
1 (3 oz) box Strawberry Jello	1 1/2 cups Water
pinch Salt	1 qt fresh Strawberries, sliced

Cook sugar, water, salt, and cornstarch slowly until thick. Add jello and mix until dissolved. Cool, pour over strawberries and let set in refrigerator until slightly thickened and pour in cool cooked pie shell, put cool whip on top, if desired.

Mary E. O'Kelley Montoya

BANANA CAKE

1 stick Oleo	1 cup white Sugar
2 Eggs	1 cup brown Sugar
3 very ripe bananas	2 cups self-rising Flour
1 tsp Vanilla	1 cup Pecans

Melt oleo, add mashed bananas, vanilla, eggs, sugar, flour, and pecans. Bake at 350 degrees for 35 minutes.

Georgia Bassham O'Kelley

STRAWBERRY BREAD

3 cups Flour	2 cups Sugar
1 tsp Salt	1 tsp Soda
3 tsps Cinamon	1/4 cup Oil
4 Eggs, well beaten	2 (10 oz) frozen Strawberries, (thawed)

Mix dry ingredients, make hole in center and pour in all liquid ingredients. Mix thoroughly by hand. Pour into 2 greased and floured loaf pans. Bake at 325 degrees for 1 hour.

Mary E. O'Kelley Montoya

PEANUT BUTTER CAKE

1 1/4 cups Flour	1/4 cup Butter
1 1/4 tsps Baking Powder	1 1/4 cups Sugar
1 1/4 tsps Soda	2 Eggs
1/2 tsp Salt	1 1/2 tsps Vanilla
1/2 cup Peanut Butter	1 1/4 cups Buttermilk

Mix all ingredients well and pour into a greased and floured Bundt Cake Pan. Cook at 350 degrees for approximately 30 to 40 minutes or till tests done.

FROSTING

1/2 cup Peanut Butter	3 cups Powdered Sugar
1/4 cup Butter	3 tsps Vanilla
1/2 cup Milk	

Add milk slowly to make desired consistency.

Georgia Bassham O'Kelley

APPLE, CINNAMON, RAISIN MINI-MUFFINS

1 cup Flour	1 large Egg
1 cup quick-cooling Oats	1/2 cup Apple Juice
3 Tbsps Brown Sugar, firmly packed	3 Tbsps Salad Oil
2 tsps Baking Powder	1 medium tart Apple, peeled, cored, and shredded
1/2 tsp Cinnamon	1/2 cup Raisins

In small bowl, stir together flour, oats, sugar, baking powder, and cinnamon. In another bowl, beat to blend egg, juice, oil, apple, and raisins. Add dry ingredients; stir just until moistened.

Spoon batter equally into 24 greased tiny muffin pans (about 1 1/2" diameter). Bake in a 400 degree oven until well browned, 20-25 minutes. Remove from pans; serve warm or cool. If made ahead, package cool muffins airtight and hold at room temperature up until next day; freeze to store longer. Makes 24 muffins.

Mary E. O'Kelley Montoya

ORANGE JUICE PIE

Mix in sauce pan...

1 cup Sugar

3 1/2 Tbsps Corn Starch

Stir in gradually...

1 1/3 cups Orange Juice, frozen and diluted according to instructions on can

Cook over moderate heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat.

Beat a little of the hot mixture into 2 large Egg Yolks, slightly beaten. Return to heat and boil 1 minute, stirring constantly. Remove from heat. Blend in 2 tablespoons Butter.

Pour into baked pie shell, cover with meringue and bake 8 to 10 minutes or until meringue is brown.

Mary Ellen Bowen Ward
(Dan's favorite pie as a child)

HOMEMADE ICE CREAM

5 Eggs - Beat

1/4 tsp Salt

1 cans Eagle Brand Milk

2 cups Sugar

1 Tbsp Vanilla

Mix with mixer until sugar is well dissolved. Pour in freezer can fill with milk. Follow freezer directions.

Pamela O'Kelley Kimmons

FRUIT TOPPING FOR ICE CREAM

1 large can Peack Pie Fillin	2 small cans Chunk Pineapple
1 qt Strawberries	1 small cans Mandrian Oranges,
2 Bananas	drained

Combine. Best to do night before. Keep cold.

Pamela O'Kelley Kimmons

LUCKY'S PUMPKIN BREAD

3 cups Flour	4 beaten Eggs
2 cups Sugar	1 tsp Salt
2 cups Pumpkin	1 tsp Baking Soda
1/4 cup Oil	3 tsps Cinnamon
Nuts - optional	

Mix together. Bake in 3 - 1 lb coffee cans, greased and floured, at 300 degrees for 1 hour.

Theda June Jerden O'Kelley

RICH LEMON BARS

1 1/2 cups plus 3 Tbsps Flour unsifted	1 1/2 cups granulated Sugar
1/2 cup Confectioners' Sugar	1 tsp Baking Powder
3/4 cup cold Margarine or Butter	1/2 cup ReaLemon
4 Eggs, slightly beaten	Additional Confectioners' Sugar

Preheat oven to 350 degree. In medium bowl, combine 1 1/2 cups flour and 1/2 cup confectioneers' sugar; cut in margarine until crumbly. Press onto bottom of lightly buttered 13 x 9 inch baking pan, bake 15 minutes. Meanwhile, in large bowl, combine eggs, granulated sugar, baking powder, ReaLemon brand, and remaining 3 tablespoons flour. Mix well. Pour over baked crust; bake 20 to 25 minutes or until lightly browned. Cool. Cut into bars. Sprinkle with additional confectioners' sugar. Store covered in refrigerator.

These are like the bars I loved at a Little Rock bakery and would pay over \$1.00 for one bar!

Mary Ellen Bowen Ward

MILLION DOLLAR PIE

1 large (9-oz) Cool Whip	1 cup chopped Pecans
1 large can crushed Pineapple	2 Tbsps Real Lemon Juice
1 can Eagle Brand Milk	

Mix all ingredients together. Put into 2 9-inch Graham Cracker Pie Crusts. Chill over night.

Ellen O'Kelley Armer

SUGAR COOKIES

1 cup powdered Sugar	1 cup Butter (or 3/4 cup)
1 cup White Sugar	2 Eggs
1 cup Shortening	4 cups unsifted Flour
1/2 tsp Salt	1 tsp Soda
1 tsp Cream of Tarter	1 tsp Vanilla

Mix as any cookie. Make into balls about the size of a walnut, place on greased pan about 1 1/2 inches apart. Will flatten as they bake or dip a patterned glass bottom into sugar and flatten each cookie.

I used a fork because I couldn't find a pretty glass.

Georgia Bassham O'Kelley

APRICOT CRISP

1 32-oz can Apricot halves, drained.

Topping:

3/4 cup Brown Sugar	3/4 tsp Cinnamon
1/2 cup Flour	3/4 tsp Nutmeg
1/2 cup Oats	1/3 cup Butter or Margarine, softened.

Heat oven to 375 degrees. Arrange apricot halves in a buttered oblong pan. Mix remaining ingredients. Sprinkle over apricots. Bake 30 minutes or until golden brown.

Ellen O'Kelley Armer

BUTTER PECAN ICE CREAM

6 Eggs	2 Tbsps Vanilla
2 qt Half & Half Cream	1 cup chopped Pecans, toasted for 5 minutes in 4 Tbsps of Butter allow nuts to cool
3 cups Brown Sugar	
1/4 tsp Salt	

Mix all ingredients as for any regular ice cream in a freezer. Add nuts to ice cream after 10 minutes of turning in freezer.

Georgia Bassham O'Kelley

YUM-YUM CAKE

2 cups Flour	2 Eggs
2 cups Sugar	2 tsp Soda
2 cups crushed Pineapple	

Combine ingredients and bake 325 degree for 50-60 minutes in 12 x 9 inch oblong pan.

Icing for Yum-Yum Cake

1 cup Sugar	2 Tbsps Orange Peel, grated
2 Tbsps Oleo	1 tsp Lemon Juice
1 cup Orange Juice	1/4 cup Corn Starch
1/2 tsp Salt	

Cook until thick.

Ellen O'Kelley Armer

JASON'S PUMPKIN COOKIES

1 cup Brown Sugar (can use white sugar)	1/2 cup Oil
1 cup Pumpkin	1 Egg
Mix well.	
2 cups Flour	1/2 tsp Cinnamon
1 tsp Soda	1/2 tsp Nutmeg
1 tsp Baking Powder	1/2 tsp Ginger
1/2 tsp Salt	

Mix dry ingredients. Add to 1st mixture, add 1 cup Raisins 1/2 cup Nuts
Drop on cookie sheet to bake. Bake 12 - 15 minutes at 350 degrees.
Makes a soft cookie.

Theda June Jerden O'Kelley

MILE HIGH RAISIN MERINGUE PIE

3 Egg Yolks	1 cup Sour Cream
1 cup Dark Raisins	3/4 cup Sugar
1/2 cup Milk	1/4 tsp Salt
1/4 tsp Cinnamon	

Beat yolks lightly; blend in raisins, milk, sour cream, sugar, salt, and cinnamon. Turn into unbaked pie crust with high edge. Bake in 425 degree oven for 15 minutes. Reduce heat to 325 degree, bake for another 25 minutes. Remove from oven. Swirl meringue over top. Bake until lightly browned. Cool before cutting. Makes 1 9-in pie.

Meringue

Beat 3 eggs whites with 1/2 tsp Cream of Tarter, add 6 tbsps Sugar, one at a time, beating well after each.

Ellen O'Kelley Armer

7-MINUTE FROSTING (No Cook)

1/4 tsp Salt
2 Egg whites
1 1/4 tsp Vanilla

1/4 cup Sugar
3/4 cup Corn Syrup

Whip egg whites and salt to form a peak. Add sugar slowly, and add syrup slowly. Beat until peaks are firm.

Michelle Chandler O'Kelley

NO-BAKE BANANA PUDDING

2 pks (3 1/2-oz) Vanilla
Instant Pudding Mix
1 can (14-oz) Sweetened
Condensed Milk

1 8-oz Cool Whip
6 large Bananas
1 box (11-oz) Vanilla Wafers

Prepare pudding following package directions. Let stand until slightly thickened, 3 minutes. Mix in condensed milk and cool whip. Slice bananas into 1/2-inch rounds. Layer wafers, bananas, and filling in clear glass bowl or 13 x 9 x 1-inch glass dish. Serve immediately or refrigerate.

Ellen O'Kelley Armer

ROMPY'S MILLION DOLLAR PIE

1 large Cool Whip
1 can Eagle Brand Milk
1 Tbsp Lemon Juice

1 Tbsp Vanilla
1 cup chopped Nuts
1 can (#2) crushed Pineapples,
drained

Mix all above together, put into Graham Cracker Crust.

Michelle Chandler O'Kelley

SORGHUM MOLASSES CAKE

1 Egg
3/4 cup Molasses
1/4 cup Sugar
1 tsp Soda

1 cup hot but not boiling Water
1 1/2 cups Self-rising Flour
1/4 cup Butter, melted
1 tsp Vanilla extract

Grease well and lightly dust with flour a 9 x 13-inch pan. Preheat oven to 350 degrees. Beat egg until frothy; blend in molasses and sugar. Set aside.

Put soda in bottom of measuring cup; fill to 1 cup measure with hot water. Stir well (water will bubble up as it mixes); add to egg mixture. Blend. Add flour and beat well to eliminate lumps. Beat in melted butter. Bake at 350 degrees for 30 minutes. Turn out on brown paper. Makes one 9 x 13-inch cake.

Ellen O'Kelley Armer

LEMON PINEAPPLE ANGELFOOD CAKE

1 pkg Lemon Jello	1 3/4 cups Milk
1 1/2 cups hot Water	1 can crushed Pineapple
1 Tbsp Lemon Juice	1 pkg Dream Whip
1 pkg Vanilla Pudding	1 Angelfood Cake

Dissolve jello in hot water, add lemon juice and chill till it begins to thicken. Make pudding with milk and set aside to cool. Make Dream Whip as directed. Fold pudding, pineapple, and Dream Whip into jello. Pour over broken pieces of cake. Let sit in refrigerator several hours or overnight.

Mary E. O'Kelley Montoya

ROBIN COOKIES

2 cup Sugar	1 tsp Vanilla
1/3 cup Cocoa	2 cups Oats
1/2 cup Milk	1/4 cup Peanut Butter
1/2 cup Margarine	

Combine sugar, cocoa, milk, margarine, and vanilla in a large pan. Bring to boil for one minute. Remove from heat. Add peanut butter, stir until melted then add oats, stir until well coated then drop by teaspoon onto waxed paper and let cool.

Michelle Chandler O'Kelley

SOFT MOLASSES CAKE

1/2 cup Shortening	1/2 tsp Salt
1/2 cup Brown Sugar	1/4 tsp Soda
1 Egg	1/2 tsp Allspice
1/2 cup Molasses	1 tsp Cinnamon
2 cups Flour	1/2 cup Milk
3 tsps Baking Powder	

Cream shortening. Add sugar slowly, beating continually. Add beaten egg and molasses; set aside.

Sift together the flour, baking powder, salt, soda, and spices. Add half the sifted dry ingredients to creamed mixture. Add milk then remainder of dry ingredients, mixing well. Bake in greased shallow pan at 350 degrees for about 40 minutes. Serve hot.

Ellen O'Kelley Armer

EAGLE BRAND FRUIT CAKE

2 cans Eagle Brand Milk
3 cups Pecans
2 boxes Dates

2 boxes Candied Cherries
1 box Coconut

Mix all ingredients together and bake as low as oven will go for two hours.

Michelle Chandler O'Kelley

COCONUT PIE

1 cup Sugar
3/4 cup Flour
3 cups Milk
5 Eggs
1/2 cup Margarine
1 tsp Vanilla

Pinch of Salt
1 1/2 cups Coconut
1/2 tsp Cream of Tartar
5 tsps Water
5 tsps Sugar

Combine sugar and flour. Add milk. Separate eggs - white and yolk. Add yolks, margarine and salt. Cook in double boiler over medium heat until thickened. Add vanilla and coconut. Pour into cooked crust. Mix egg whites, cream of tartar and water. Beat until whites hold a peak. Slowly add sugar and continue beating until whites hold a peak. Top filling and bake at 300 degrees until lightly browned.

Ellen O'Kelley Armer

CRANBERRY DESSERT

1 lb fresh Cranberries
2 cups Sugar
1/4 tsp Salt
2 pks Cherry Gelatin
1 cup boiling Water

1 cup cold Water
1 cup chopped Celery
1 cup chopped Nuts
1 cup crushed Pineapple, drained

Chop berries. Add salt let set 2 hours. Mix gelatin in boiling water until syrup like. Add remaining ingredients. Put in refrigerator.

Theda June Jerden O'Kelley

ICE CREAM CAKE

1 pkg Duncan Hines Butter
Fudge cake mix

Chocolate Chip Ice Cream
Cool Whip

Bake cake according to directions on box. Cool. Split layers in half. Cut ice cream into squares and alter flavors with cake. Cover with Cool Whip and top with Maraschino Cherries and chocolate springles. Freeze until ready to serve. Take out and let thaw about 10-15 minutes to serve. May use favorite cake and ice cream.

Ellen O'Kelley Armer

EARTHQUAKE CAKE

Grease and flour oblong cake pan, put
1/2 lbs Coconut in pan 1 cup Pecans over Coconut
Mix German Chocolate Cake mix according to package directions.
Pour cake mix over coconut and pecans. Melt together -
1 stick Butter 1 8-oz pkg Cream Cheese
Mix 1 lb box Powdered Sugar with butter and cream cheese. Pour
over cake mix. Bake 350 degrees for 50 minutes.

Alecia O'Kelley Sawyer

JEWELLED FRUITCAKE

Vegetable Cooking Spray	
3/4 cup All-Purpose Flour	1 1/2 cups chopped Pecans
1/2 cup Sugar	1 cup Maraschino Cherries
1/2 tsp Baking Powder	1 cup Pineapple Tidbits
3/4 cup Egg Substitute	1 pkg (8-oz) Pitted Dates, diced
1 tsp Orange Rind, grated	1 pkg (8-oz) dried Peaches, diced
1 1/2 tsp Vanilla extract	

Line a 9 x 5 x 3-inch loafpan with aluminum foil; coat with cooking spray, and set loafpan aside.

Combine flour and next 5 ingredients in a large bowl; stir well. Add pecans and remaining ingredients; stir well. Spoon batter into prepared pan. Bake at 300 degrees for 1 hour and 45 minutes or until a wooden pick inserted in center comes out clean. Shield cake the last 30 minutes to prevent overbrowning, if necessary. Remove from oven; let cool 10 minutes on a wire rack. Remove cake from pan; peel aluminum foil from cake, and cool completely on a wire rack. Wrap cake, and store in refrigerator. Yield: 24 servings.

Ellen O'Kelley Armer

NO BAKE CHOCOLATE OATMEAL COOKIES

2 cups Sugar	4 Tbsps Butter
1/4 cup Cocoa	1/2 cup Peanut Butter
1/2 cup Milk	3 cups Oatmeal (Old Fashioned or Quick Oats)

Stir together: sugar, cocoa, and milk. Bring to a good boil, then add butter and peanut butter, let it melt then remove from heat. Add oatmeal, stir until oatmeal is well coated. Then drop by the spoonful on a sheet of waxpaper or foil.

Sabrina O'Kelley House

PIE CRUST

6 cups All-Purpose Flour
2 cups Crisco
2 Egg Yolks
1 cup Ice Water
1 tsp Vinegar
Pinch of Salt

Cut Crisco and flour until well blended. Add egg yolks, water, salt, and vinegar. Divide into 6 equal balls, roll to fit pie plate. These may be folded in wax paper and frozen until ready to use. Take out of freezer and thaw at room temperature. Bake at 350 degrees until lightly browned.

Ellen O'Kelley Armer

NEW ORLEANS CHOCOLATE CAKE

Bring to boil in sauce pan ---
1 stick Oleo
1/2 cup Wesson Oil
Add to above mixture in large mixing bowl --- Mix together
2 cups Flour
Mix well then add ---
2 Eggs
1 tsp Soda
1 tsp Vanilla
I cook on a cookie sheet at 350 degree for 25 minutes.

Icing

1 stick Oleo
6 Tbsps Milk
4 Tbsps Cocoa
1 tsp Vanilla
1 lb Powdered Sugar (put in one cup at a time until it works right)
1 cup chopped Pecans

Boil oleo, cocoa, and milk, stir in remaining ingredients and beat until smooth. Add nuts and pour over cake when removed from oven.

Stacy O'Kelley Osborne
(Our favorite family birthday cake)

EASY PEACH COBBLER

1/4 cup Margarine
4 cups peeled and sliced Peaches, Nectarines or Apples
1/2 cup Sugar
1/2 tsp Cinnamon, ground
2 Tbsps Brown Sugar, firmly packed
2 Tbsps Milk
1 Tbsp plus 2/3 cup variety Baking Mix

In 1-qt shallow casserole, combine peaches, sugar, 1 tablespoon baking mix, and cinnamon. In medium bowl, mix remaining 2/3 cup baking mix with brown sugar. Cut in margarine until mixture is size of small peas. Stir in milk until moistened; drop by spoonfuls onto peaches. Bake at 400 degrees for 30 minutes or until toothpick inserted into crust comes out clean. Let stand 5 minutes. Makes about 6 servings.

Mary E. O'Kelley Montoya

EASY ITALIAN CREAM CAKE

1 box White Cake Mix	1 cup 7 Up
3 Eggs	1/2 cup Pecans, chopped
3/4 cup Vegetable Oil	1/2 cup Coconut

Mix all ingredients and pour into 3 - 8-inch round cake pans that have been greased and dusted with flour. Bake at 325 degrees for 40 minutes or until done. Cool and frost with Cream Cheese Frosting.

Cream Cheese Frosting

1 pkg (8-oz) Cream Cheese	1 box Powdered Sugar
1/2 stick Oleo, softened	1 tsp Vanilla

Mix till smooth. Frost cake and sprinkle top with nuts.

Azana Peters O'Kelley

ORANGE SLICE CAKE

1 cup Crisco or Butter	1/2 cup Buttermilk
2 cups Sugar	1 bag Orange Slices, cut up
4 Eggs	2 cups Pecans, chopped
3 1/4 cups Flour	1/2 to 1 lb Dates (chopped)
1 tsp Salt	1 cup Coconut
1 tsp Soda	

Mix Crisco and sugar, add 1 egg at a time, sift flour, soda, and salt together. Add buttermilk to egg and flour, mix until smooth. Mix in orange slices, pecans, dates, and coconut. Pour into tube pan, bake at 350 degrees for 1 1/2 hours.

Icing

Mix orange juice and sugar spread on Cake while still hot, leave in pan until cool.

Ellen O'Kelley Armer

CREAM CHEESE FROSTING

3 1/2 cups Confectioners' Sugar	6 Tbsps rich Cream
6 Tbsps Butter, softened	6-oz Cream Cheese
1 tsp Orange extract	

Beat all ingredients until fluffy; if too thick to spread easily, add a bit more cream cheese and cream. Orange food coloring may be added if desired.

Ellen O'Kelley Armer

DATE NUT CAKE

3 cups Pecans	3/4 cup Sugar
1 lb pitted Dates, chopped	1/2 tsp Baking Powder
1 cup Maraschino Cherries, drained & chopped	1/2 tsp Salt
3/4 cup All-Purpose Flour, sifted	3 Eggs
	1 tsp Vanilla

Put pecans, dates, and cherries in a large bowl. Sift flour, sugar, baking powder, and salt over nut and fruit mixture. Mix with hands until nuts and fruits are coated. Beat eggs until foamy. Add Vanilla. Stir into nut and fruit mixture until well mixed. Pour into greased and waxed-paper lined loaf pan. Spread evenly in pan. Bake in slow 300 degree oven for 1 hour and 45 minutes. Cool cake before slicing.

Theresa Williams O'Kelley

COY'S PEPPERMINT CAKE

2 cups All-Purpose Flour	1/2 cup Shortening
1 1/2 cups Sugar	1 cup Milk
3 1/2 tsp Baking Powder	1 tsp Vanilla
1 tsp Salt	3 Eggs

Grease and flour baking pan 13 x 9 x 2 inch or 2 round layer pans 8 or 9 inch. Measure all ingredients into large mixer bowl. Blend 1/2 minutes on low speed, scraping bowl often. Beat 3 minutes on high speed, scraping bowl occasionally. Pour into pans. Bake oblong 40 to 45 minutes; Layers 30 to 35 minutes. Turn out on rack and cool. Frost.

Vanilla Frosting with Peppermint

1/3 cup soft Margarine or Shortening	1 1/2 tsp Vanilla
3 cups Powdered Sugar	about 2 Tbsps Milk

Blend margarine and sugar. Stir in vanilla and milk, beat until frosting is smooth and spreads easy. Frost Cake - crush peppermint candy and sprinkle on top of Cake.

If you prefer the easy way, get a box of yellow or white cake mix and a can of vanilla frosting.

Coy O'Kelley

APPLE PINWHEEL COBBLER

2 cups Sugar
2 cups Water
1/3 cup Milk
1 tsp Vanilla
1/2 tsp Lemon Juice
Brown Sugar

1/4 cup Shortening
3/4 cup Butter (divided)
1 1/4 cup Self-rising Flour
fresh chopped Apples
Apple Pie Spice

Combine sugar and water in sauce pan. Stir well. Cook over medium heat, stirring until sugar has dissolved. Stir in vanilla and lemon juice. Set aside.

Cut shortening and 1/4 cup butter into the flour, add milk and stir just until the dry ingredients are moistened. Place dough on lightly floured surface, knead 4 or 5 times, roll dough into a 12 x 9 rectangle. Spread apples evenly over dough. Sprinkle some brown sugar and apple pie spice over apples. Roll dough length wise in jelly roll fashion.

Melt the remaining butter in a 13 x 9 x 2-inch glass like dish. Cut the dough in 12 even slices. Place each slice down in butter, sprinkle more chopped apples in between slices and pour sugar mixture over the slices. The mixture will thicken and be absorbed during baking. Bake in preheated oven at 350 degrees for 55 to 60 minutes or until golden brown. Good served plain or warm with ice cream.

Azana Peters O'Kelley

CARROT COCONUT CAKE

2 cups Flour
2 1/2 tsps Baking Soda
1 tsps Cinnamon
1 tsp Salt
1 cup Oil
2 cups Sugar

3 Eggs
1 1/2 cups grated Carrots
1 can (8-oz) crushed Pineapple,
undrained
2 cups Baker's Angel Flakes
Coconut

Mix together, pour into 13 x 9-inch pan, and bake at 350 degrees for 50 minutes.

Coconut Cream Cheese Frosting

Beat until fluffy ---
1/3 cup Butter or Margarine
2/1 tsp vanilla

2 pkgs (3-oz) Cream Cheese

Beat in until smooth ---
4 cups Confectioners' Sugar

4 tsps Milk

Frost cake and sprinkle top with 2/3 cup Coconut.

Ellen O'Kelley Armér

CARROT CAKE

4 Eggs	3/4 cup Raisins
2 cups Sugar	2 cups grated Carrots
1 1/2 cups Oil	2 1/2 cups Flour
1 small can crushed Pineapple with juice	2 tsp Cinnamon
1 cup chopped Pecans	1/2 tsp Salt
	1 tsp Soda

Beat eggs, sugar, and oil together. Add pineapple, pecans, raisins, and carrots. Sift flour, cinnamon, salt, and soda, then add all ingredients together. Bake 350 degrees for 35-45 minutes or until done. Frost with Cream Cheese Frosting.

Darla Gregory O'Kelley

PUMPKIN CAKE ROLL

Beat 3 Eggs for 5 minutes on high speed gradually adding 1 cup Sugar.

Stir in ---

2/3 cup Pumpkin

1 tsp Lemon Juice

Stir together ---

3/4 cup Flour

1 tsp Baking Powder

2 tsp Cinnamon

1 tsp Ginger

1/2 tsp Nutmeg

1/2 tsp Salt

Fold into pumpkin mixture.

Spread into greased and floured cooking sheet pan (15 x 10 x 1). Top with 1 cup chopped Nuts. Bake at 375 degrees for 15 minutes. Turn out on towel sprinkle with powdered sugar. Starting at narrow end, roll towel and cake together. Cool and unroll.

Filling

Combine ---

1 cup Powdered Sugar

2 pkgs (3-oz) Cream Cheese

4 Tbsps Butter

1/2 tsp Vanilla

Beat till smooth. Spread over cake, roll and chill.

Cindy Loyd O'Kelley

CHOCOLATE PECAN PIE

3 Eggs, slightly beaten	2 Tbsps Butter
1 cup Karo Syrup, light or dark	1 tsp Vanilla
1/2 cup Sugar	1 1/2 cups Pecan halves
1/2 cup Semisweet Chocolate Chips	1 unbaked (9-inch) Pie Shell

In large bowl stir eggs, corn syrup, sugar, chocolate chips, butter, and vanilla until well blended. Stir in pecans. Pour into pie shell. Bake 350 degrees for 50 to 60 minutes (or until knife inserted halfway between edge and center comes out clean).

Darla Gregory O'Kelley

QUICK EASY DESSERT

2 pkgs (small) Red Jello

1 can (large) Evaporated Milk

Make jello, let set until like egg white consistency. Beat jello and add milk slowly. Refrigerate until jells.

Mary E. O'Kelley Montoya

QUICK BROWN SUGAR SQUARES

1 Egg

1/4 tsp Salt

1 cup Brown Sugar

1 tsp Vanilla

1/2 cup sifted Flour

1 cup coarsely chopped Pecans

1/4 tsp Soda

Blend egg, brown sugar, and vanilla. (Do Not Beat), quickly stir in flour, soda, and salt. Add nuts and spread into buttered 8-inch square pan. Bake at 350 degrees for 18 to 20 minutes. Cut in squares.

Azana Peters O'Kelley

JAMAICAN JUNGLE BREAD

1 1/2 cups All-Purpose Flour

1/2 cup flaked Coconut

1 cup quick Oats

1/2 cup chopped Nuts

1/2 cup granulated Sugar

1 cup mashed Bananas (about 3 med)

1 tsp Baking Powder

1 can (8-oz) crushed Pineapple,
undrained

1 tsp Baking Soda

1/4 cup Vegetable Oil

1 tsp Cinnamon

2 Eggs

1/2 tsp Salt

In large bowl, stir together first nine ingredients. In medium bowl, mix bananas, pineapple, oil, and eggs; add all at once to oat mixture. Stir just till liquid is absorbed and mixture is thoroughly moistened (do not overmix). Pour into greased 9 x 5 x 3-inch loaf pan. Bake in a 350 degree oven for 50-55 minutes, or till wooden pick inserted in center comes out clean. Cool in pan for 5 minutes. Loosen edges with knife; turn out onto cooling rack. Cool completely. Glaze, if desired. Makes 1 loaf.

Glaze

In small bowl, mix together ---

1/2 cup Powdered Sugar

1 Tbsp softened Butter or Maragine

1/2 tsp Coconut or Vanilla

1-2 tsps Milk

Extract

Drizzle over Jamaican Jungle Bread.

Mary E. O'Kelley Montoya

TOASTED OATMEAL CAKE

In a large bowl chop up ---
1 stick Butter
Add ---
1 cup quick cooking Oats
Pour ---
1 1/2 cups boiling Water over oats and butter. Let stand 20 minutes. Add ---
1 cup Brown Sugar
1 cup White Sugar
2 Eggs, unbeaten
Mix well. Sift together ---
1 1/2 cups Flour
1 tsp Soda
1 tsp Nutmeg
1 tsp Cinnamon
1/4 tsp Salt
Add to above ingredients. Mix well. Add ---
1 tsp Vanilla
Mix. Pour into oblong cake pan. Bake at 350 degree for 30 minutes.

Icing

Melt ---
1 stick Butter
Add ---
3 Tbsps light Cream or Milk
1 cup Brown Sugar
1 cup Coconut
1 Egg, unbeaten
1 cup chopped Pecans
Mix together. Put on Hot cake. Return to oven for 15 minutes.

Alecia O'Kelley Sawyer
(Got recipe from Aunt Eula
Faye Smith 18 or 19 years
ago.)

POPPY SEED CAKE

Blend until smooth in large mixing bowl ---
2 cups Sugar
1 1/2 cups Oil
4 Eggs
Add to liquid ingredients ---
3 cups Flour (sifted)
1 1/2 tsp Salt
2-oz Poppy Seeds
1 can evaporated Milk
1 tsp Vanilla
1 cup chopped Walnuts
Mix all ingredients until smooth, with electric mixer. Bake at 350 degrees for 1 hour and 20 minutes in ungreased bundt pan. When cool, remove from pan and sprinkle with powdered sugar.

Mary E. O'Kelley Montoya
(Given to me by friend,
Ann Lucero)

LEMON CAKE

Mix together -

1 Lemon Cake Mix	3/4 cup Oil
1 box Lemon Instant Pudding	4 Eggs
3/4 cup Water	

Pour in Greased and floured tube or bundt pan. Bake 1 hour at 350 degrees.

While cake is baking mix together -

1 large can (12 oz) Lemonade concentrate	3/4 cup Sugar
--	---------------

let set 1 hour while cake is cooking.

When cake is done, pour lemonade over cake while still in pan. Let set 1 hour then remove from pan. I don't use Ising on this cake. If you like lemon it is great. Will also freeze well.

Kathleen Smith O'Kelley

GERMAN CHOCOLATE CARAMEL BARS

1 box German Chocolate Cake mix	1/3 cup Evaporated Milk
1 1/3 sticks Oleo or Butter	

Mix together until crumbly. Spread 1/2 in bottom of greased 9 x 13 pan. Bake at 350 degrees for six minutes. Remove and set aside.

FILING

14 oz pkg Carmel Squares (Kraft)	1/3 cup Evaporated Milk
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Melt in double boiler, when melted, beat slightly.

Sprinkle -

6 oz Chocolate Chips over baked cake. Pour Carmel over Chips, add rest of cake over Carmel. Bake 15 minutes. When cool cut in squares.

Renita O'Kelley Chitwood

GINGERBREAD

1/2 cup Butter	1 tsp Cloves
1/2 cup Sugar	1 tsp Ginger
1 Egg, beaten	1 tsp Cinnamon
1 cup Molasses	1 1/2 tsp Soda
2 1/2 cups Flour	1 cup Hot Water
1/4 tsp Salt	

Cream butter and Sugar, add egg and molasses. Sift together dry ingredients and add to butter mixture. Add hot water and beat well. Pour in greased 9 x 13 greased and floured pan. Bake 30 - 35 minutes at 350 degrees.

Kathleen Smith O'Kelley

YUM-YUM COOKIES

1 box Yellow Cake Mix	1 stick Oleo
1 Egg	1 cup Coconut
2 Eggs	1 box Powdered Sugar
1 8-oz pkg Cream Cheese	1 cup Pecans
1 6-oz pkg Chocolate Chips	

Mix cake mix, oleo and egg together in mixer and put into a lightly greased pan 13 x 9 inch. Mix cream cheese, 2 eggs and powdered sugar in mixer until well mixed. Add chocolate chips, pecans, and coconut. Put this mixture on top of first layer and bake 35 minutes at 350 degrees. Should be soft to touch.

Patsy Hampton O'Kelley

CRAZY PIE CRUST

1 1/3 cup sifted Flour	1/3 cup Wesson Oil
1 tsp Salt	3 Tbsps Milk

Mix all ingredients in pie plate. When completely blended, press/shape evenly into pie plate with fingers to form pie crust. Bake at 350 degrees until golden brown or fill and bake as directed.

Renita O'Kelley Chitwood

HOLLY CANDY

1 stick Oleo	2 tsp or more Green Cake Coloring
3 1/2 cups large Marshmallows	4 1/2 cups Corn Flakes
1 tsp Vanilla	Red Hots (candy)

Melt oleo in double boiler. Add vanilla, coloring, and marshmallows and stir till melted. Add corn flakes. (Will be sticky). Drop by teaspoonfuls on waxed paper. Place 3 or 4 red hots in center while warm for berries.

Patsy Hampton O'Kelley

YOU HAVE IT ROUGH?

"Today's women, along with modern men and children, sometimes think they have it mighty rough. Could be, but not when one pauses to consider the comforts and gadgets which the modern home boasts that were unknown only a comparatively short time ago. Most of these home improvements are actually taken for granted now.

Some food for thought on the subject goes like this: Years ago when my mother was a bride, my grandmother gave her "recept" for washing clothes. This treasured bit of writing now hangs over my greaming automatic washer:

1. Bild fire in back yard to her kittle of rain water.
2. Set tubs so smoke won't blow in eyes if wind is peart.
3. Shave 1 hole cake lie sope in bilin water.
4. Sort things. Make 3 piles. 1 pile white. 1 pile cullord. 1 pile work
5. Stur flour in cold water to smooth then thin down with biling water.
6. Rub dirty spots on board, scrub hard, then bile. Rub cullord but don't bile, just rench and starch.
7. Take white things out of kettle with broom handle then rench.
8. Spread tee towels on grass.
9. Hang old rags on fence.
10. Pore rench water on flower beds.
11. Scrub porch with hot sopy water.
12. Turn tubs upside down.
13. Go put on cleen dress - smooth hair with side combs, brew a cup of tee - set and rest and rock a spell and count blessins." (copied)