120 Original 4-H Recipes

Emerald Star Project of Aren Lane, 2008
Introduction

My name is Aren Lane and I am from the Grass Valley Creek 4-H club. This book is my Emerald Star Project for 2008. It is a collection of the above-average recipes from 4-H Favorite Foods Day since 1978. Favorite Foods Day is an annual 4-H County Event that is held the same day as 4-H Achievement Day. Kids bring their favorite foods. The 4-H members are separated into junior, intermediate, and senior categories. Each group is judged by three judges. They judge you on how well you present your food, how appealing your food is to the eye, and how good your food tastes.

Although these recipes are excellent, some of the earlier ones didn’t include all of the ingredients needed to make the complete recipe, so where needed, I listed the missing ingredients in italics. However, overall I am confident that this recipe book is complete and contains both usual and unusual types of food.

So I hope that you enjoy this book, and that you cook some top-notch food.

Aren Lane
Age 14
Douglas City
April 2008
# Table of Contents

- Introduction 1
- Helpful recipes 3
- Appetizers 5
- Beverages 13
- Salads 17
- Soups 19
- Side dishes 24
- Main dishes 30
- Lasagnas 49
- Breads 55
- Desserts 61
- Pies 75
- Cakes 83
- Cheesecakes 93
- Brownies 99
- Cookies 105
Baked Pie Shell

2 and 2/3 cups flour    1 cup salted butter
1 tsp. salt      6 to 8 Tbsp. cold water

In large bowl, mix flour, salt and butter, stir with a fork. Add water a couple of tablespoons at a time until the dough comes together. Try to handle dough as little as possible with hands. Use waxed or freezer paper to roll out dough to pie dish size. Place in dish and put in pre heated oven (425˚) for 15 minutes or until golden brown.

Unbaked Pie Shell

1 and 1/3 cup flour ½ cup salted butter
½ teaspoon salt 3 to 4 tablespoons cold water

In large bowl, mix flour, salt and butter, stir with a fork. Add water a couple of tablespoons at a time until the dough comes together. Try to handle dough as little as possible with hands. Use waxed or freezer paper to roll out dough as large as pan.

Graham Cracker Crust

1 Cup Graham Cracker Crumbs 1 ½ Teaspoons Ground Cinnamon
¼ Cup Melted Butter 2 Tablespoons Brown Sugar

Combine crumbs and sugar in a small bowl; stir in butter. Press mixture onto the bottom and 2 inches up in a 9 inch spring form pan that is greased. Bake at 350 degrees for 8 minutes. When done, cool on a wire rack.

Pastry

2 and 2/3 cups flour 1 cup salted butter
1 tsp. salt 6 to 8 Tbsp. cold water

In large bowl, mix flour, salt and butter, stir with a fork. Add water a couple of tablespoons at a time until the dough comes together.
**Rainbow Frosting**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 cup milk</td>
<td>2 tablespoons flour</td>
</tr>
<tr>
<td>pinch of salt</td>
<td>1 cup granulated sugar</td>
</tr>
<tr>
<td>½ cup butter or margarine room temperature</td>
<td>2 to 3 drops green food coloring</td>
</tr>
<tr>
<td>½ cup vegetable shortening, room temperature</td>
<td>2 to 3 drops yellow food coloring</td>
</tr>
<tr>
<td>¼ teaspoon almond flavoring</td>
<td>2 to 3 drops red food coloring</td>
</tr>
<tr>
<td>¼ teaspoon lemon flavoring</td>
<td>3 tablespoons cocoa</td>
</tr>
<tr>
<td>¼ teaspoon peppermint flavoring</td>
<td></td>
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<tr>
<td>¼ teaspoon vanilla</td>
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In small saucepan, combine milk, flour, and salt. Cook over medium heat for 5-7 minutes, until thickened. Cool. Mix butter or margarine, shortening and sugar in medium bowl. Beat well. Add to cooled milk mixture beating constantly. Beat about 7 minutes, until smooth. Divide mixture evenly into 4 bowls. Mix green food coloring and almond flavoring in one, yellow food coloring and lemon flavoring in another, red food coloring and peppermint flavoring in next, finally cocoa and vanilla in the last.

April Perkins, Mom’s Spumoni Cake

**Basic Cake Mix**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>2 cups flour</td>
<td>1 ½ cups sugar</td>
</tr>
<tr>
<td>Dash of baking powder</td>
<td>¼ teaspoon salt</td>
</tr>
<tr>
<td>¾ cups vegetable shorting</td>
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In large bowl, sift together flour, sugar, baking powder, and salt. Mix well. With a pastry blender, cut in shortening until evenly distributed. Put in a large airtight container.

April Perkins, Mom’s Spumoni Cake
Appetizers
Bread Sticks – Tom Strong 1984
Chimichangas – Matt Wellock 1984
Home Made Sour Cream – Tom Strong 1984
Phoney Baloney Abalone – Shannon Wellock 1987
Chicken Balls – Joshua Larkins – 1988
Guacamole – Jenny Millsap 1990
Salsa Supreme – Aren Lane 2004
Pinwheel Sandwiches – Kelsey Willburn 2007
Bacon & Lettuce Minus the Tomato Sandwich – Ben Cody 2007
Bread Sticks

4 Tablespoons shortening  1 cup scalded milk
1 yeast cake softened in 1/4 cup lukewarm water  1 ½ tablespoons sugar
½ teaspoon salt  1 egg—separated
3 ½ cups sifted flour

Add shortening and sugar to milk. Cool to lukewarm. Add salt, softened yeast, beaten egg white, and flour. Knead and let rise until double in bulk. Shape into sticks about the size of a pencil. Place 1 1/2 inches apart on a baking sheet. Brush with beaten egg yolk and sprinkle with caraway or poppy seeds if desired. Let rise until double in bulk. Place in 400 degree oven and bake for 10 minutes. Reduce heat to 350 degrees and continue baking until sticks become dry and crisp. Makes 48 bread sticks.

By Tom Strong
Hyampom Loggers 4-H Club
1984
Chimichangas

1 pound cubed lean pork  
1 clove minced garlic  
3 Tablespoons diced green chilies  
(8) 8 inch flour tortillas  
2 Tablespoons wine vinegar  
¼ Tablespoon ground cumin  
¼ Tablespoon ground oregano

Sauté pork in skillet until brown, stir frequently. Add 1 cup water, cover and simmer until tender (add more water if needed) for about 60 minutes. Shred meat with a fork, add vinegar, garlic, cumin, oregano, chilies, and salt to taste. Mix well. Cover and simmer for about 15 minutes. Spoon filling onto tortilla, fold in the two sides, then roll up like a burrito. Fry each one in hot oil, turning once. Drain on paper toweling. To serve, top with grated cheese, onion, tomatoes, sour cream, and avocado slices or dip and shredded lettuce.

By Matt Wellock  
Lewiston Lakers 4-H Club  
1984

Home Made Sour Cream

½ cup plain yogurt  
½ cup fresh cows milk

Made from fresh cows milk and yogurt. Mix both ingredients together. Let stand until firm. Separate sour cream from top. Add garlic chips and soy sauce.

Tom Strong  
Hyampom Loggers 4-H Club  
1984
**Phoney Baloney Abalone**

*Three chicken breasts.*
*Clam juice*

Three eggs
*Crushed saltine crackers*

Bone and skin three chicken breasts.  
Pound between 2 layers of saran wrap until thin.  
Soak 2-3 hours in clam juice.  
Dip chicken in 3 eggs beaten with 3 Tablespoons of water  
Roll in crushed saltine crackers. Fry until brown in hot oil.

By Shannon Wellock  
Lewiston Lakers 4-H Club  
1987

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**Chicken Balls**

1 small chicken cooked and cut up  
5 green onions chopped  
1 can cream of chicken soup  
1 8 ounce package of cream cheese  
2 packages of Pillsbury crescent rolls  
Small amount of milk

Mix cut up cooked chicken with cream cheese and chopped green onions. Lay out cres- 
cent rolls in a square shape on a cookie sheet. Spoon a tablespoon of chicken mixture into 
center and then fold up towards the center and form a ball pinching all seams. Bake at 
375° for 10-13 minutes. *Then,* in a sauce pan heat up soup, *and* thin with milk to gravy 
consistency. Pour over cooked chicken balls.

Joshua Larkins  
Lewiston Lakers 4-H Club  
1988
**Guacamole**

2 ripe avocados
2 teaspoons chili powder
2 teaspoons grated onion

1 teaspoon salt
1 tablespoon lemon juice
1 fresh tomato

Peel the avocado. Remove the seed and save it. Mash the avocado pulp until it is smooth. Add lemon juice, onion, chili powder and salt; mix well. Chop the tomato into small pieces. Stir them gently in the avocado mixture. Put the avocado seed in the middle of the bowl of guacamole until you are ready to serve it. This stops the mixture from turning brown right away. When you are ready to serve, just remove the *pit. Serve the guacamole with plenty of corn chips for dipping.

*You can grow an avocado tree from the seed—here’s how:
You’ll need to sprout the seed in a clear glass of water. put four tooth picks around the avocado pit near it’s top. (The pointed side is the top). Space toothpicks so that they can support the pit in a glass of water. check every few days to make sure the pit is in water. once the roots have sprouted and grow a few inches long, you can plant the seed in a pot of soil (*Filled with soil*) keep the pot in a sunny place, water it regularly, and watch it grow. It will probably never flower or grow avocados, but you will get a attractive large plant that can live for many years if properly cared for.

By Jenny Millsap
Southern Trinity 4-H Club
Age 11
1990

**Salsa Supreme**

*Intermediate Silver Medal Winner*

6 pound can of diced tomatoes
1 onion coarsely chopped
½ teaspoon salt
1 sweet bell pepper
1 bunch of cilantro (Leaves only)

4 garlic cloves
2 golden hot chili peppers
2 teaspoons lemon juice
½ teaspoon chipotle pepper sauce
2 cups plain yogurt (optional)

Drain diced tomatoes in a colander and set aside. *Then* in a food processor, process Garlic, onion, and peppers. Then add to mixture; salt, lemon juice, chipotle pepper sauce, and cilantro. Add drained, diced tomatoes to mixture in food processor. Pulse briefly. *Add yogurt and mix for ten seconds.* Serve with chips. Enjoy!

Aren Lane
Grass Valley Creek 4-H Club
Age 11
2004
Pinwheel Sandwiches
Intermediate Gold Medal Winner

1 package of multigrain tortillas
1 container alfalfa sprouts or shredded lettuce
1 package of deli sliced lean turkey or ham
8 ounces of soft cream cheese
2 medium tomatoes, chopped
6 green onions, chopped

Lay tortilla flat on cutting board. Spread a small amount of cream cheese to cover tortilla. Sprinkle sprouts or lettuce and tomato evenly over cream cheese. Sprinkle onion to your desired taste. Cover with slices of meat. Roll the sandwich tightly. (You may need a little more cream cheese to seal the roll). Repeat with remaining ingredients. Cut rolls into 1-inch slices. Arrange on a serving latter. Makes approximately 40 appetizer sandwiches. Pinwheel sandwiches are high in fiber and low in fat. The make a great alternative to high fat party foods.

By Kelsey Willburn
Southern Trinity 4-H Club
Age 12
2007

Bacon-Lettuce-Minus-the-Tomato-Sandwich

2 slices of sourdough bread toasted
3 pieces of bacon cooked crisp
2 slices of tomato (optional)
1 teaspoon mayonnaise
2 leafy lettuce sections

You get two slices of toasted sour dough bread and lay them on a cutting board. Spread the mayonnaise on each side of bread. Then you take a leafy piece of lettuce section and lay one on each slice of bread. Next take the slices of bacon and lay them on the lettuce. Finally you put both pieces of bread together and slice the sandwich in half. You may if you want to, add the slices of tomatoes on it. Or you might make it a double-decker, by doing the same process, but adding one more slice of bread. And double ingredients.

The type of bread varies to your liking.

Benjamin Cody
Grass Valley Creek 4-H Club
Age 14
2007
Beverages
Tropical Milkshake – Nick Howe 1991
Tropical Milk Shake

1 cup milk  
2 ripe kiwi  
2 ripe bananas  
4 scoops of strawberry ice cream

Blend all ingredients in blender, until well mixed then drink and Enjoy!

By Nicholas R. Howe  
Grass Valley Creek 4-H Club  
Age 11  
1991

Sadly, there's only one Beverage.
Salads
Strawberry Salad – Raymond Patton 1980
Fruit Salad – April Perkins 1987
Potato Salad – John Lankford 1991
Glorified Fruit Cocktail – Brittanya Angulo 1994
Strawberry Salad

2 packages strawberry Jello (small) 2 cups hot water
2 packages frozen strawberries 2 diced bananas
1 small can of pineapples 1 package sour cream (small)

Mix Jello and hot water, and put in frozen strawberries. Wait until mixture begins to thicken, then add bananas and pineapple. Divide mixture and put all sour cream in between.

By Raymond Patton
Hayfork Timberjacks 4-H Club
1980

Fruit Salad

1 chopped banana ⅓ bottle of maraschino cherries
1 can mandarin oranges ½ package of coconut
1 bag of colored miniature marshmallows 1 container of cool whip
1 can of drained chopped pineapple 1 can of drained fruit cocktail

Make sure the fruit cocktail and pineapple are drained completely. Mix all the fruit beverages together. Add the coconut to the cool whip in a separate bowl, then add the little marshmallows. Add everything together—top the top off with four maraschino cherries in a flower shape. Add one big marshmallow in the center of them. Enjoy! Makes enough to serve 6 to 10 people

By April Perkins
Lewiston Lakers 4-H Club
1987
**Potato Salad**

4 Cups diced boiled potatoes  
3 tablespoons minced green onions  
½ teaspoon pepper  
1 cup diced cucumber  
1 ½ teaspoon salt  
3 hard cooked eggs, diced

**Dressing if wanted:**

1 ½ cups sour cream  
½ cup mayonnaise  
¾ teaspoon dillweed  
¾ teaspoon celery seed  
¼ cup vinegar  
1 teaspoon prepared mustard

Combine dressing ingredients. Add dressing to warm potatoes and mix lightly. Add remaining salad ingredients and mix thoroughly. Refrigerate for several hours to blend flavors.

*By John Lankford  
Grass Valley Creek 4-H Club  
Age 10  
1991*

**Glorified Fruit Cocktail**

1 large can of fruit cocktail, drained  
3 bananas sliced  
Walnuts, if desired  
1 large container of cool whip, thawed  
Flaked coconut, if desired


*By Britanya Angulo  
Hayfork Timberjacks 4-H Club  
Age 9  
1994*
Soups
Paella Valencia – Jenny Millsap 1993
Stone Soup – Seth & Ethan Parker 1995
Crab Soup – Dan Coffin 1998
South of the Border Chili – Rebecca Westerman 1998
Minestrone – Serene Maybe – 1998
Chicken & Vegetable Soup – Emily Lane 2002
**Paella Valenciana**

- 2 ½ -3 pounds chicken (cut up)
- 8 slices onion, one eighth inch
- 1 ½ cups uncooked regular rice
- 2 tablespoons paprika
- ½ teaspoon pepper
- One eighth teaspoon saffron
- 1 pond fish fillets cubed (pike or haddock)
- 1 can artichoke hearts-drained

Add olive oil, chicken broth, salt, pepper, cayenne red pepper, and saffron. Cook and stir for 5 minutes. Stir in rice, broth, and next 5 seasonings. Add chicken. Cover tightly and simmer 20 minutes.


**By Jenny Millsap**
**Southern Trinity 4-H Club**
**Age 14**
**1993**

**Stone Soup**

- 5 whole sliced carrots
- 1-2 sliced Polish Sausages
- 1 medium washed stone from yard
- 2 quarts of water
- ¼ cup olive oil
- 4 medium tomatoes (cut up)
- 3 cups chicken broth
- 2 tablespoons salt
- ¼ teaspoon cayenne red pepper
- 1 cup cleaned shrimp
- 1-10 oz package frozen green peas
- 1 jar (4oz) sliced pimentos-drained

In large pot, boil all ingredients until vegetables are tender. Remove stone, wash and save for reuse. Add salt and pepper to taste. Serve with hot bread.

**By Seth Parker, and Ethan Parker**
**Hoaglin-Zenia 4-H Club**
**Ages 8 and 5**
**1995**
**Crab Soup**

2 cups sliced mushrooms
1 cup corn
2 cans milk
1 tablespoon red wine vinegar
Garlic salt to taste

1 bell pepper
2 cans tomato soup
1 pound crab or processed crab
Salt and pepper to taste

Steam mushrooms and bell pepper and set aside. Warm tomato soup and milk to simmering. Add mushrooms, bell pepper and corn to soup mix. Add a little salt, pepper, and garlic salt. Add red wine vinegar and crab. Stir it all together on low heat. And there’s your dinner, lunch or snack, enjoy it!

_by Dan Coffin_
_Grass Valley Creek 4-H Club_  
_1998_

**South of the Border Chile**

2 pounds boneless chicken breasts, cut into ½ inch cubes
4 medium sweet red peppers, diced
2 large onions, chopped
3 tablespoons chile powder
¼ teaspoon cayenne pepper
2 cans (15 ½ oz. each) chicken broth
2 cans (15 ½ oz. each) kidney beans, rinsed and drained
1/2 teaspoon salt

4 cloves garlic, minced
¼ cup olive oil
2 teaspoons ground cumin
1 28 oz. can diced tomatoes, undrained
10 oz. frozen corn
½ teaspoon pepper

In a 5 quart kettle or Dutch oven over medium heat, sauté chicken, peppers, garlic and onions, in oil until the chicken in no longer pink and vegetables are tender, about 5-7 minutes. Add chili powder, cumin and cayenne pepper; cook and stir for one minute. Add tomatoes and broth, bring to a boil. Reduce heat; cover and simmer for 10 minutes or until the chicken is tender.

_by Rebecca Westerman_
_North Fork Nuggets 4-H Club_  
_1998_
Minestrone

¼ pound beef, browned
2 large carrots, diced
2 stalks celery, diced
6 cups water
1 16 oz. can tomatoes
½ 10 oz. bag fresh spinach coarsely shredded
6 beef flavored bouillon cubes
¼ teaspoon salt
1 16 oz. can red kidney beans

1 large onion sliced
2 medium potatoes, diced
1 can green beans, drained
½ small cabbage, shredded
2 medium zucchini, diced
2 tablespoons flavored stock base
4 mushrooms, diced

In pot, brown beef. Then add onions and mushrooms; stir till cooked throughout. Add tomatoes and water, stir till boiling. Add bouillon cubes and base; stir. Then add the remaining vegetables: potatoes, green beans, cabbage, spinach, zucchini, and kidney beans. Stir continuously until all veggies are cooked. Add salt and stir. Remove from heat. Enjoy.

By Serene Maybee
Southern Trinity 4-H Club
1998

Chicken and Vegetable Soup

1 diced onion
2 tablespoons olive oil
6 cups water
2 cups chopped broccoli
2 cups corn
Dried basil
3/4 cup barley

5-6 diced garlic cloves
3-½ cups soup stock
2 cups chopped carrots
2 ½ cups cooked chicken
¼ cup liquid amino
Dried oregano

Put the olive oil and onion in a large soup pot on medium heat. Add the garlic after 2-3 minutes Sauté garlic and onion until brown. Stir frequently, then add soup stock, barley, and water. Simmer on medium heat for 1 hour. Meanwhile, cut up the carrots and chicken; then add them to the soup. Cook for another 15 minutes, or until the carrots are fully cooked. Then add corn, broccoli and liquid amino. Add dried basil and dried oregano in amount desired. Makes 15 servings.

By Emily Lane
Grass Valley Creek 4-H Club
Age 14
2002
Side Dishes
Swiss Potatoes – Karen Plew – 1978
Stuffed Potatoes – Kory Odell -1984
Sweet & Sour Meatballs – Laurie Cummins 1984
Seventh Heaven Stuffing – Jimmy Morris 1993
Scalloped Potatoes – Devon Wilson 1996
Mashed Potatoes – Emily Lane 1999
Swiss Potatoes

1 ½ big baking potatoes, sliced thin
1 teaspoon minced dried onion
1 ½ cups milk, scalded
1 teaspoon salt
2 beaten eggs
¼ pound swiss or gruyere cheese

Mix all ingredients together in a medium size baking dish. Sprinkle more cheese on top, and bake uncovered at 350° for an hour, or 300° for an hour and 15 minutes.

By Karen Plew
Weaverville 4-H Club
1978

Stuffed Potatoes

1 cup diced mushrooms
1 teaspoon of parsley
1 teaspoon of garlic salt
6-7 potatoes
1/4 teaspoon of black pepper
2 ½ cups of cheddar cheese
¼ cup cooked bacon

You can change the recipe if you want to. Example: 4 cups cheese; ⅔ cup bacon, 2 cups onion; 3 teaspoons garlic salt.

First you take 6-7 potatoes, and cook them at 350° or you can stab them with a fork and put them in the microwave for 13 minutes until done. Then cut the potatoes in half lengthwise and spoon out the insides, and keep potato shells for later use. Mix other ingredients together in a bowl. Place mixture in potato shell and cook at 350° until done.

By Kory Odell
Weaverville Gold Diggers 4-H Club
1984
Sweet and Sour Meatballs

Meatballs
1 pound hamburger ½ onion, minced (optional)
1 egg Dash of garlic, salt and pepper

Mix the hamburger and the above ingredients together. Roll into 1 inch balls and brown in hot skillet. After browned, drain the meatballs and set aside.

Sweet and Sour Sauce
Mix together:
2 tablespoons corn starch ½ cup of water
2 tablespoons soy sauce

Then melt 2 tablespoons of butter in a heavy pan and add:
1 cup chicken broth or bullion cubes 1 can pineapple chunks
3/4 cup sliced bell peppers

Cover and simmer 5 minutes. Add the corn starch paste and add the following:
½ vinegar ¾ cup pineapple juice
½ cup sugar ½ teaspoon salt
¼ teaspoon ginger

Simmer, stirring constantly, until thick. Add the cooked meatballs.

By Laurie Cummins
Lewiston Lakers 4-H Club
1984
Seventh Heaven Stuffing

1 dry loaf of homemade bread 1 quart water
½ pound of bread 1 teaspoon salt
1 small onion chopped ¼ teaspoon pepper
1 cup chopped celery 2 teaspoons dried sage
The heart and liver of a chicken or turkey

Break the dry bread into pieces. Brown the butter, celery, onion, heart and liver in a heavy skillet over medium heat until the celery is clear. Pour water over this, and let it come to a boil. Place the bread crumbs in a large mixing bowl, and add the salt, pepper and sage. Pour the boiled mixture over the bread crumbs, and mix until all the bread is wet. Stuff your bird.

By Jimmy Morris
Hyampom Valley 4-H Club
Age 10
1993

Mashed Potatoes

7 or 8 medium potatoes ½ cup milk
½ cube butter salt and pepper to taste

Peel the potatoes. Make sure that there is no skin left on them, or it will turn the finished product to a light brown. Cut each potato into 4 large pieces. Place the potatoes in a medium sauce pan. Add enough water to cover the potatoes completely. Make sure that are fully covered or else they will not cook right. Cook on high until the water is boiling. Then reduce the heat and simmer until the potatoes can be easily pierced with a fork. Drain the potatoes in a colander, then place in a bowl with the milk and butter. Beat with a hand mixer on medium speed until smooth. Add salt and pepper.

By Emily Lane
Grass Valley Creek 4-H Club
Age 11
1999
Scalloped Potatoes

3 cups pared, thin sliced potatoes  
¼ cup finely chopped onions  
3 tablespoons of butter  
3 tablespoons flour  
1 ½ cup milk  
1 cup grated cheddar cheese  
½ teaspoon salt  
¼ teaspoon pepper  
¼ teaspoon paprika  
½ teaspoon dry mustard

Layer potatoes and onion in baking dish. Melt butter in saucepan. Stir in milk and flour. When sauce is smooth and hot, reduce the heat and stir in cheese. Add seasonings. Stir until cheese is melted. Pour sauce over potatoes. Cover and bake at 350° for 30 minutes. Uncover and bake for about 1 hour more.

By Devon Wilson  
Trinity River 4-H Club  
Age 10  
1996
Main Dishes
Meat Loaf – Todd Derryberry – 1978
Ravioli – Terese Willing -1978
Sweet & Sour Pork – Jennifer Coffin 1989
Bacon, Egg & Rice Casserole – Molly Rourke -1989
English Muffin Pizza – Angela Howe 1991
Italian Chicken with Artichokes – Spencer McCray 1992
Pizza – Kristin Jurin 1992
Vegetarian Enchiladas – Joan Gannon 1992
Soy Sauce Baked Chicken – Dixie Lucero – 1992
Spaghetti with Meatballs – Amanda Taylor 1993
Breakfast Casserole – Rebecca Westerman 1995
Macaroni & Cheese with Ham – Sara Neff 1995
Chili Relleno Casserole – Laura Pickering -1996
Oven Stew – Marjorie Maddox -1996
Teriyaki Chicken Wings – Courtney Eastlick 1999
Chicken Cordon Bleu - 2001
Ham & Pineapple Pizza – Patrick Scholler – 2003
Pigs in a Blanket – Jessica Cody 2003
Al’s Pasta Bake –Al DeAntoni – 2004
Florentine Ravioli – Al DeAntoni 2006
Tasty Turkey Pot Pie – Blue Millsap 2007
Cheese Enchiladas – Cheyanne Noland 2007
True Irish Stew & Soda Bread – Jessica Cody 2007
Mexican Pizza – Alex Jarnaghan -2007
Meat Loaf

1 ½ pounds ground beef
1 egg
2 cups leftover turkey dressing
1 green pepper chopped

½ pound sausage
½ cup milk
1 large onion chopped
salt and pepper

Mix together all above ingredients thoroughly. Put into pan. Bake at 400˚ for 1 hour.

Mix together 1/2 cup catsup and 2 tablespoons raw sugar. Pour over top. Bake 30 minutes more. Drain, slice, and serve with fresh parsley as garnish.

By Todd Derryberry
Weaverville 4-H Club
1978

Bacon Egg and Rice Casserole

3 cups cooked rice-minute rice
3 cups water
½ pound bacon-cooked and crumbled
3 green onions-chopped

½ cup worcestershire sauce
3 scrambled eggs
1 packet Lipton instant onion soup

Boils water with worcestershire sauce and instant soup in microwave for 5 minutes. Then add rice-let set for 5 minutes, then fork out the rice. Scramble eggs in Teflon pan and add to the rice. Chop green onions onto rice. Use a large spoon to mix everything together. Warm casserole in microwave for 2-3 minutes.

By Molly Rourke
Hayfork Timberjacks 4-H Club
1989
Sweet and Sour Pork

Sweet and Sour Sauce

½ cup brown sugar 2 tablespoons cornstarch
½ cup cider vinegar 1 ½ cups pineapple juice
2 tablespoons soy sauce

Marinade

½ cup soy sauce 2 tablespoons sherry
4 teaspoons sugar ¼ teaspoon salt
3 cloves garlic 1 inch piece of ginger root (crushed)

Pork mixture

3 pounds lean pork butt, (or pre-cooked chicken breast) cut into 1 inch cubes
1 cup cold water 6 tablespoons corn starch
Salad oil 1 medium-sized onion minced
1 cup sliced celery 2 thin carrots
1 inch piece ginger root (optional) 1 thin cucumber
1 green pepper, seeded and cut into 1 inch squares 1 can (5 ounces) bamboo shoots
2 tablespoons sesame seeds (lightly toasted)

Sweet and Sour Sauce

Mix brown sugar, cornstarch, cider vinegar pineapple juice and soy sauce. Cook over medium heat until sauce thickens.

Marinade

Combine soy sauce, sherry, sugar, crushed garlic, salt, and ginger root.

Place pork in pan with cold water. Bring to boil and simmer until tender (about 15 minutes), skip if using pre-cooked chicken. Pour marinade over cooled meat, marinade for 30 minutes, 45 minutes if using chicken, then drain off. Dredge in cornstarch. Heat oil in frying pan until very hot. Fry the pork a few cubes at a time and drain on paper towels. Skip if using chicken. Pour off all but 4 tablespoons of oil from pan and reheat. Toss in onion, celery, carrots, and ginger. Stir fry gingerously for 1 minute. Add cucumber and pepper, fry 1 minute. Add bambooshoots, and fry for 1 minute more. Don’t over cook. Return meat to pan and pour in the sweet and sour sauce, stir until hot. Serve at once. Garnish with sesame seeds and parsley.

By Jennifer Coffin
Lewiston Lakers 4-H Club
1989
**English Muffin Pizza**

English muffins
Grated cheese
Sliced pepperoni
Pizza or spaghetti sauce
Sliced olives

Brush sauce onto muffin halves. Sprinkle with grated cheese, olives and pepperoni. Broil until the cheese is bubbly.

*By Angela Howe*
*Grass Valley Creek 4-H Club*
*Age 7*
*1991*

**Italian Chicken (or Rabbit) with Artichokes**

2-6 oz. Jars marinated artichoke hearts
¼ cup flour
6 tomatoes peeled and quartered
1 pound fresh mushrooms, trimmed and sliced
2 tablespoons minced fresh parsley
¾ teaspoon pepper
2 teaspoons dried basil
Parsley sprigs
4 tablespoons olive oil
2 ½ pound chicken (or rabbit) cut into pieces
4 small cloves garlic, minced
1 cup dry sherry
1 ½ teaspoon salt
1 teaspoon dried oregano

Drain the artichokes, saving them for later, and combine ⅓ of their liquid with the oil in a 10-12 inch skillet. In a paper bag place the flour and chicken a few pieces at a time. Shake and coat the chicken well. Brown the chicken on each side in the skillet over medium-high heat for about 5-7 minutes per side. Transfer the chicken to a 3-quart casserole dish. Combine all the other ingredients except the artichokes and parsley sprigs in the browning skillet and simmer over medium-low heat for 10 minutes. Pour the sauce over the chicken and bake uncovered in preheated 350° oven for 50 minutes. Add the artichoke hearts, adjust seasonings if desired, and bake uncovered for 10 more minutes. Serve the chicken on a deep platter with buttered vermicelli noodles in the middle, surrounded by the chicken and sauce. Garnish with parsley sprigs.

*By Spencer McCray*
*Trinity River 4-H Club*
*Age 11*
*1992*
**Pizza**

1 cup water  
1 teaspoon salt  
1 tablespoon shortening  
1 package yeast  
1 teaspoon sugar  
3 cups flour

Mix together water and yeast, let stand for 5 minutes. Then add salt, sugar, shortening, and 1 ½ cup flour and mix well. Then add the rest of flour. Knead until workable. Place in pizza pan and spread out with your fingers to the edges. Add your own sauce and toppings, such as sausage, cheese, onion, pepperoni, bell peppers, olives, etc. *Bake at 450 degrees until cheese is bubbly and crust is light brown.*

By Kristin R. Jurin  
Big Bar Bears 4-H Club  
Age 12  
1992

**Vegetarian Enchiladas**

10 flour tortillas  
1 cup diced tomatoes  
¼ cup diced ortega chilies  
(20) ½ inch by 2 inch strips of monterey jack cheese  
1 quart cottage cheese  
½ cup diced onions  
¼ cup diced black olives

Roll up in each flour tortilla; two strips of cut cheese, four tablespoons of cottage cheese, sprinkled with olive, onions, chilies, and tomatoes to taste. Place rolled up tortillas in baking dish coated with olive oil. Cover with tin foil and bake at 350° for 25-30 minutes. Can be topped with salsa and sour cream before baking.

By Joan Gannon  
Grass Valley Creek 4-H Club  
Age 12  
1992
**Soy Sauce Baked Chicken**

1 frying chicken, cut up and skinned  
2 cups sugar  
1 cup soy sauce  
3 shakes garlic salt

*Boil soy sauce, sugar, and garlic salt, until the garlic dissolves.* Line a baking pan with foil. Place chicken in pan, skinned side up. Pour liquid over chicken. Bake at 350°, uncovered, for one hour, turning once after ½ an hour.

Use sauce after cooking to pour over rice.

By Dixie Lucero  
Grass Valley Creek 4-H Club  
Age 17  
1992

**Spaghetti and Meat Balls**

2 pounds ground beef  
½ cup seasoned bread crumbs  
1 clove garlic, minced  
½ cup tomato sauce  
1 medium minced onion  
1 teaspoon seasoned pepper  
2 eggs

Mix all ingredients thoroughly by hand. Form into 1-1½ inch balls. Place in a single layer in baking pan. Bake at 350° for 45 minutes.

1 large onion, slivered  
½ cup chopped parsley  
1/3 cup olive oil  
1 quart canned tomatoes  
1 cup red wine  
1 teaspoon Italian herb seasoning  
1 bell pepper slivered  
4 cloves garlic, minced  
1 pound can tomato puree  
1 cup water  
1 teaspoon seasoned pepper  
1 teaspoon sugar

Saute onion, bell peppers, parsley, and garlic in olive oil. Add all other ingredients, bring to a simmer. Simmer 1 hour, stirring often. Add meatballs to sauce, heat thoroughly, and serve over cooked spaghetti noodles.

By Amanda Taylor  
Weaverville Prospectors 4-H Club  
Age 13  
1993
Breakfast Casserole
Junior Gold Medal Winner

1 pound link sausage        4-5 slices of sourdough bread cubed
2 cups grated cheddar or jack cheese 10 ¾ oz. can cream of mushroom soup
½ soup can of milk          5 eggs
¾ teaspoon dry mustard      2 ¼ cups milk


By Rebecca Westerman
North Fork Nuggets 4-H Club
Age 9
1995

Macaroni and Cheese With Ham
Junior Silver Medal Winner

7 oz. package macaroni, cooked    1 pound cooked ham, finely diced
12 oz. can low fat evaporated milk, undiluted 1 pound shredded cheddar cheese

Grease a 9 by 13 glass baking dish. In large bowl, mix cooked macaroni, ham, and cheese until well blended. Spoon into baking dish. Evenly pour the evaporated milk over ingredients in the baking dish. Bake in a pre-heated 375˚ oven for 55 to 65 minutes or until top of dish is crispy brown and bubbling. Let for 5 minutes, then serve.

By Sara Neff
Big Bar Bears 4-H Club
Age 11
1995
Chili Relleno Casserole

1 large can (27 oz.) whole green roasted chilies 8 oz. Monterey Jack cheese
6 eggs 1 cup milk
½ cup shredded cheddar cheese 6 tablespoons flour
1 teaspoon baking powder ½ teaspoon salt

Preheat oven to 375°. Cut jack cheese into strips and stuff into chilies. Place stuffed chilies in a greased 9 by 13 inch casserole dish. In a medium bowl, beat eggs with electric mixer on medium speed until foamy. Add milk and beat to combine. Add flour, baking powder, and salt. Beat until smooth. Pour egg mixture over chilies. Sprinkle with cheddar cheese. Bake for 40 minutes. Serve with your favorite salsa.

By Laura Pickering
Trinity River 4-H Club
Age 11
1996

Oven Stew

2 pounds stew meat 3 stalks celery
5-6 carrots cut in 1 inch pieces 2 medium onions, quartered
4 medium potatoes, quartered 1 pound canned tomatoes, with juice
1 pound canned green beans, reserve liquid ½ cup water
½ cup quick cooking tapioca 1 tablespoon salt
1/8 teaspoon pepper 1 tablespoon sugar

Spread meat in bottom of large pan. Sprinkle tapioca over meat. Add carrots, celery, onions, tomatoes, and potatoes. Combine juice from beans with water and seasonings. Pour over vegetables. Cover tightly cover with lid. Bake at 300° for 4-4 ½ hours. Stir in beans when stew is done.

By Margie Maddox
Weaverville Prospectors 4-H Club
Age 15
1996
Teriyaki Chicken Wings

1 cup soy sauce ¼ cup vegetable oil
½ teaspoon crushed garlic ¼ teaspoon crushed red pepper
1 teaspoon lemon juice 3-4 tablespoons sugar

Mix all ingredients in a 2 cup measuring cup. Add water to the 2 cup mark. Stir well. Clean chicken wings and place them in a tupperware type bowl. Shake to coat all wings. Refrigerate overnight to marinate. Bake at 350° for one hour, and then serve hot.

By Courtney Eastlick
Hayfork Timberjacks 4-H Club
Age 12
1999

Chicken Cordon Blue

4 boneless chicken breasts ½ cup onions
4 thin slices swiss cheese 1 cup sliced mushrooms
4 slices of ham ½ cup milk
1 can cream of mushroom soup 2 tablespoons butter

Pound chicken flat. Top with ham and cheese, roll up and stick with toothpick to hold together. In sauce pan put butter, onions and mushrooms; saute. Add soup and milk, bring to a boil. Pour over chicken and bake at 350° for 45 minutes. Serve over rice.

By Preston Sochovka
Southern Trinity 4-H Club
Age 11
2001
**Ham and Pineapple Pizza**

1 cup warm water  
2 ½ - 3 cups unbleached flour  
½ tsp. salt  
Cornmeal for dusting pizza pan  
Mozzarella cheese  
Ham  
1 packet granulated active dry yeast  
2 tbs. olive oil, plus oil for greasing the bowl and pizza pan  
Pizza sauce  
Pineapple

Add water to a mixing bowl, sprinkle with yeast. Mix gently until dissolved. Stir in half the flour, oil and salt. Stir well and gradually add in all the flour. The dough will be sticky, turn it out on floured surface and knead till no longer sticky. Place ball in oiled bowl. Cover the bowl with plastic wrap and let it stand in a warm place for 1 ½ - 2 hours. Uncover the bowl and punch down. Place the dough on floured surface and cut in half. Roll each half into a circle. Place the dough in a pan. Put a thin layer of pizza sauce and add toppings. I added ham, pineapple, and mozzarella cheese.

By Patrick Scholler  
Grass Valley Creek 4-H Club  
Age 13  
2003

**Pigs in a Blanket**

1 lb. Ground pork  
1 lb. Ground ham  
1 cup rice  
2 eggs  
1 lb. Ground beef  
¼ lb. Ground bacon or garlic sausage  
1 onion, diced  
Salt, pepper, paprika, and garlic

Mix all of this together and let set to have flavor go through the meat. Take a head of cabbage, put in a pan of water with a splash of vinegar and tsp. salt. Bring to 100 degrees, take off heat, cover and let set until the leaves are loosened. Also take out the core before putting in water. Remove leaves carefully and fill them with meat mixture. Put a layer of sauerkraut or some of the outside leaves of the cabbage into the bottom of the pan. Then a layer of rolled cabbage rolls. Cook until done. Approx. 2 hours.

By Jessica Cody  
Grass Valley Creek 4-H Club  
Age 13  
2003
Al's Easy Pasta Bake

1 Pound Ground Beef 1 Tablespoon Garlic Powder
1 teaspoon black pepper 3/4 cup parmesan cheese
12 ounces rigatoni (cooked & drained) shredded mozzarella
1 jar marinara sauce (I like Golden Grain)

Preheat oven to 375°. Brown meat in a skillet, drain off fat. Add garlic powder and pepper, mix well. Stir in cooked rigatoni, marinara sauce and 1/2 cup of the parmesan. Spoon into a 13” x 9” baking dish. Top with mozzarella cheese, sprinkle with remaining parmesan cheese. Bake uncovered at 375° for 20 minutes.

By Al DeAntoni
Grass Valley Creek 4-H Club
Age 12
2004

Florentine Ravioli

Ravioli Filling
1 lb. ground beef ½ cup bread crumbs
1 package frozen spinach, thawed ½ cup grated Parmesan cheese
½ teaspoon pepper ½ teaspoon salt
½ cup minced onion

Brown beef with onions, and drain off excess fat. Blend together meat and spinach in a food processor. Then add the remaining ingredients, and blend together until smooth. Cover and chill.

Basic Egg Pasta
4 large eggs 1/2 cup semolina flour
2 ½ cups unbleached all purpose flour 1/8 teaspoon salt

To make the dough in the food processor, put the eggs in the bowl of the processor and process until smooth. In a bowl, mix 2 ½ cups all purpose flour, the semolina flour, and salt together. Add the flour mixture to the eggs a cup at a time and process just until a ball of dough starts to form. Add a little water if the dough seems dry, a little more flour if it seems too wet. The dough should not be so sticky that it clings to your fingers. Turn the dough out onto a floured surface and knead it, adding additional flour as necessary, for about 5 minutes, or until smooth. Cover and let rest for 10 minutes before rolling out and cutting into the desired shape.

Continued on next page
**How to Roll out the Pasta with a Pasta Roller**

To roll out the dough, break off a piece of dough about the size of your fist. Run it through the rollers at the first setting. Repeat rolling the dough on the first setting five or six times, folding the dough over each time. When the dough has taken shape, pass it through the rollers once only with the rollers set on the second setting and continue this process until you have reached the desired thickness (setting 9 on our pasta machine). Repeat these steps with all of the dough.

**How to put the Pasta together**

Cut each piece of the finished pasta dough with a small drinking glass or a round ravioli cutter. Then take about half of a tablespoon of the chilled meat filling and place on one edge of the cut dough. Fold the dough over the filling and squeeze the edges together until sealed. Put the Ravioli on a chilled cookie sheet with waxed paper on it. Repeat these steps until the dough is gone. Cook the Raviolis in boiling water until they float to the top of the pot. Cook about a dozen Raviolis in the pot at a time, stirring occasionally, so they don’t stick to the pot.

**Pesto Sauce**

- 1 ½ cups packed fresh basil
- 3 tablespoons grated Parmesan Cheese
- ¼ cup pine nuts
- 3 cloves garlic, peeled
- ½ cup extra-virgin olive oil
- salt and freshly ground black pepper

In a food processor, combine the basil and garlic and process to a coarse puree. Add the cheese and process to blend. With the motor running add the olive oil in a thin steady stream through the feed tube. Add the pine nuts and blend the mixture until smooth. Season with salt and pepper if you wish. To store, transfer to a jar and pour a thin layer of extra-virgin olive oil over the top to preserve the pesto. Refrigerate.

**By Al DeAntoni**

**Grass Valley Creek 4-H Club**

**Age 14**

**2006**
Tasty Turkey Pot Pie

1/2 cup mayonnaise or salad dressing 2 Tbsp. all-purpose flour
1 tsp. chicken or beef bouillon granules 3/4 cup milk
3 cans (6 3/4 ounces each) chunk white turkey, breast of chicken or ham, drained and flaked
1 package (10 ounces) frozen mixed vegetables, thawed and drained
1 sheet refrigerated pie pastry (See Pastry on page 3)

In a 2-qt. saucepan, combine mayonnaise (or salad dressing), flour and bouillon granules; gradually add milk. Cook, stirring constantly, over low heat until thickened. Stir in turkey (or chicken or ham) and vegetables; spoon into 1-1/2 qt. casserole. Place pie crust over casserole, pressing edges to seal. Cut several holes in crust. Bake at 375° for 20-25 minutes or until golden brown. Makes 4-6 servings.

By Blue Millsap
Southern Trinity 4-H Club
Age 12
2007

Cheese Enchiladas

1 (32 ounce) can enchilada sauce 12-15 corn tortillas
1 (16 ounce) package Cheddar-Jack cheese, shredded, divided
1 (16 ounce) can sliced ripe olives Sour Cream for topping

Preheat oven to 350°. Pour enough sauce in pan to cover bottom. Warm tortillas in microwave or in oven. Fill each tortilla with cheese. Roll. Repeat until dish is full. Sprinkle small amount of cheese and chopped olives on top. Bake in preheated oven for 25 to 30 minutes, or until cheese is melted and bubbly.

By Cheyenne Noland
Trinity River 4-H Club
Age 11
2007
True Irish Stew and Soda Bread

**Stew**
12 medium potatoes, peeled
1/2 lb. lean bacon, cut into 1-inch pieces
salt and pepper to taste
1 sprig fresh thyme

4 large onions, sliced
3 lbs. lamb neck, cut into 1-inch pieces
2 cups cold water

Thin-slice potatoes in heavy Dutch oven or stew pot, layer potatoes with onions, bacon and lamb. Season generously with salt and pepper. Add water; cover pot with foil, then with tight-fitting lid. Bake at 350° or simmer 2 1/2 hours or until done. Serve in shallow soup plates with soda bread and butter.

**Soda Bread**
1 tsp. butter
1 tsp. baking soda
1 to 1 1/2 cups buttermilk

4 cups flour
1 tsp. salt

In large bowl, cut butter into flour until consistency of cornmeal. Stir in soda and salt, beating constantly with wooden spoon. Add enough buttermilk to form a firm ball. Knead dough in bowl for several minutes, then form a ball. Place on greased, lightly floured cookie sheet. Flatten dough to a circle 1 to 1-1/2 inches high. Take a floured knife and cut a cross 1/2 inch deep in center. Bake in 425 degree oven for 35 to 40 minutes or until top is brown and loaf sounds hollow. Cool on rack and then serve.

By Jessica Cody
Grass Valley Creek 4-H Club
Age 17
2007

**Mexican Pizza**
2 flour tortillas (per pizza you want to make)
⅝ cup cheddar cheese, shredded
½ cup chopped tomatoes
¼ cup sour cream

1 can refried beans
¾ cup mozzarella cheese, shredded
¼ cup guacamole
¼ cup salsa

Preheat oven to 350°. Pour enough sauce in pan to cover bottom. Warm tortillas in microwave or in oven. Fill each tortilla with cheese. Roll. Repeat until dish is full. Sprinkle small amount of cheese and chopped olives on top. Bake in preheated oven for 25 to 30 minutes, or until cheese is melted. Top with fresh tomatoes, guacamole, sour cream and salsa.

By Alex Jarnaghan
Trinity River 4-H Club
Age 15
2007
Lasagnas
Lasagna – Angela Larson 1980
Lasagna – Bill Klaproth 1984
Lasagna with Meat Sauce – Bryce Wilson 1992
Lasagna Roll-ups – Ben Wellock 1995
Delicious Lasagna – B.J. Coffin 1998
Lasagna – Kelsey Willburn – 2005
South of the Border Lasagna – Riley Young 2006
Lasagne

1 pound Italian sausage
1 tablespoon whole basil
1 one pound (2 cups) tomatoes
10 oz. Lasagna or wide noodles
2 tablespoons parsley flakes
2 beaten eggs
½ teaspoon pepper

1 clove garlic, minced
1 ½ teaspoon salt
2 six ounce cans tomato sauce
3 cups fresh ricotta or creamy cottage cheese
2 teaspoons salt
1 pound mozzarela cheese sliced thin

Preheat oven to 375°. Brown meat slowly; spoon off excess fat. Add next 5 ingredients: Garlic, basil, salt, tomatoes, tomato sauce. Simmer uncovered 30 minutes stirring occasionally. Cook noodles in boiling, salted water until tender; drain, and rinse. Combine remaining ingredients, except mozzarella cheese. Place half the noodles in a 13 by 9 by 2 inch baking dish, spread with half the cottage cheese filling; add half the mozzarella cheese and the meat sauce. Repeat layers. Bake at 375° about 30 minutes. Let stand 10 minutes before cutting into squares, filling will set slightly. Can be assembled early and refrigerated. Be sure to allow 15 minutes longer in the oven.

By Angela Larson
Lewiston Lakers 4-H Club
1980

Lasagna

1 onion
2 tablespoons oil
(2) 5.5 ounce cans tomato paste
Italian seasonings and salt
4 quarts water
1 teaspoon salt
Parmesan cheese

1 clove garlic
1 pound hamburger
2 cans water
1 pound package extra wide lasagna noodles
½ pound mozzarella cheese
½ pound cream cheese

Sauce

In sauce pan, brown one onion and clove of garlic in oil. Add 1 pound of browned hamburger. Add 2 cans tomato paste and 2 cans water. Add Italian seasonings and salt to taste. Simmer for 20 minutes.

Cook

1 package lasagna noodles in 4 quarts salted water for 20 minutes, or as directed on package. Drain and rinse in cold water. Grease a 9 by 13 inch casserole dish or pan and layer lasagna noodles, sauce, sliced mozzarella cheese, and crumbled cream cheese in 3 layers. Top with parmesan cheese. Bake at 350° for ½ hour.

By Bill Klaproth
Lewiston Lakers 4-H Club
1984
Lasagna With Meat Sauce

1 pound ground Italian sausage ½ pound ground beef
2 onions, chopped 1 green pepper, chopped
3 cloves garlic, minced 2 jars canned tomatoes
1 tablespoon Italian seasoning 1 teaspoon oregano
1 teaspoon basil 2 teaspoons salt
½ teaspoon pepper 15 oz. Ricotta cheese
1 egg 1 tablespoon parsley
6 oz. thinly sliced mozzarella cheese ¾ cup grated parmesan cheese
2 six ounce cans tomato paste 12 oz. lasagna noodles


By Bryce Wilson
Trinity River 4-H Club
Age 11
1992

Lasagna Rollups

Intermediate Medalist Winner

¾ pound regular Italian sausage ½ pound hamburger
2 jars Ragu sauce 1 medium tub ricotta cheese
1 medium tub cottage cheese ½ box lasagna noodles
1 medium package mozzarella cheese fresh mushrooms
fresh basil fresh oregano
regular onions-diced green onions

Brown meats, drain. Add ragu sauce, mushrooms, basil, oregano, onion, Italian seasoning, salt and garlic to taste. Cook noodles. Mix cheeses, 1 beaten egg, ½ tablespoon Italian seasonings, ½ tablespoon basil and oregano, 1 tablespoon garlic if wanted. Lay cooked noodles, on square of foil. About one third of the way up the noodle, spoon sauce, add some cheese, fold the noodle over, spoon another helping of sauce and cheese and fold for the last time. Top with cheese. Fold in the foil and bake 350° for 10-12 minutes until cheese has melted. Can be frozen and microwaved if put in plastic.

By Ben Wellock
Grass Valley Creek 4-H Club
Age 13
1995
Delicious Lasagna

- 1 16 oz. package lasagna
- 1 pound pork sausage
- 1 pound lean ground beef
- 2 cloves garlic, minced
- 1 teaspoon oregano
- 2-28 oz. jars spaghetti sauce
- 1 large onion, chopped
- 2 teaspoons basil leaves
- 1 teaspoon pepper
- 1 pound grated mozzarella cheese
- 2-16 oz. cottage cheese
- 1 cup grated parmesan cheese
- 1 egg, beaten

Boil lasagna noodles in salted water until soft. Drain noodles, rinse in cold water and drain. In frying pan cook sausage and ground beef and drain. Add onion and garlic, cooking until onion is tender. Add seasonings and simmer 15 minutes. Blend egg and cottage cheese in small bowl. In large casserole pan spread sauce. Then layer lasagna and cheeses. Repeat layering. Cover. Bake in 375 degree oven for 20 minutes. Uncover and bake 20 minutes longer. Let stand 5 minutes before cutting.

By BJ Coffin
Grass Valley Creek 4-H Club
1998

Lasagna

Junior Gold Winner

- 1-8 ounce Package Lasagna Noodles
- 1 Small Onion, Chopped
- 1 6 Ounce Can Tomato Paste
- 1 Teaspoon Sugar
- 1 Teaspoon Basil Leaves
- 1 16 Ounce Container Ricotta Cheese
- 1 Tablespoon Parsley Flakes
- 2 Cups Grated Mozzarella Cheese
- 1 Pound Italian Sausage
- 2 Cloves Garlic, Crushed
- 1 14 Ounce Can Whole Tomatoes
- 1 Teaspoon Salt
- ¼ Teaspoon Crushed Red Pepper
- 1 Egg, Beaten
- ½ Teaspoon Salt
- ½ Cup Grated Parmesan Cheese

Cook lasagna noodles in a large stockpot in boiling water, add salt. Boil 10 to 12 minutes stirring frequently. Rinse with cold water and drain. In large skillet combine sausage, onion, and garlic. Cook mixture until sausage is no longer pink, stirring occasionally, drain and return to skillet. Stir in the next six ingredients. Bring to a boil. Reduce heat and simmer for about an hour. In a medium bowl combine ricotta cheese, egg, parsley, and salt. Preheat oven at 375 °, spread a thin layer of sauce in 13 x 9 inch baking pan. Layer one third each: lasagna, sauce, ricotta mixture, mozzarella, and parmesan cheese. Repeat layer. Cover with foil and bake at 375 ° for about 45 minutes. Let cool 5 minutes before cutting.

By Kelsey Willburn
Southern Trinity 4-H Club
Age 10
2005
South of the Border Lasagna

1 pound ground turkey
½ red onion
3 cups cheddar cheese
1 pkg. Mexican rice cooked with tomatoes
2 cloves garlic
salt and pepper
10 corn tortillas, ripped & fried
1 can of black beans


By Riley Young
Southern Trinity 4-H Club
Age 11
2006
Breads
French Bread – Kyle Kaiser 1991
Zucchini Nut Loaf – Tecla Beckstead 1991
Pumpkin Chocolate Chip Bread– Laura Medley 1993
Garlic Cheese Rolls – Emily Menard 1997
Toasted Bark Bread – Aren Lane 2001
Rye Rounds – Jeanette Van Vicel 2001
**French Bread**

1 loaf french bread  
1 tablespoon garlic powder  
½ cup cream cheese  
½ cup soft butter

Mix *Garlic powder, cream cheese and butter* together and spread on french bread cut in half. Broil in oven until brown. Serve warm.

By Kyle Kiser  
**Southern Trinity 4-H Club**  
Age 10  
1991

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**Zucchini Nut Loaf**

1 ½ cups flour  
1 teaspoon cinnamon  
½ teaspoon baking soda  
½ teaspoon salt  
½ teaspoon nutmeg  
¼ teaspoon baking powder  
1 cup sugar  
1 cup shredded unpeeled zucchini  
1 egg  
¼ cup cooking oil  
½ cup chopped walnut

In mixing bowl stir together flour, cinnamon, baking soda, salt, nutmeg, and baking powder. Set aside. In a mixing bowl beat together sugar, shredded zucchini, and egg. Add oil, mix well. Stir flour mixture into zucchini mixture. Gently fold in chopped nuts. Turn batter into a greased 8 by 4 by 2 loaf pan. Bake in oven at 350° for 55 to 60 minutes or until wooden toothpick inserted near the center comes out clean. Cool in pan 10 mintues. Remove form pan. Cool thoroughly on rack. Wrap, and store loaf overnight before slicing. Makes one loaf.

By Teckla Beckstead  
**Big Bar Bears 4-H Club**  
Age 11  
1991
**Pumpkin Chocolate Chip Bread**

3 ½ cups flour 1 cup oil
1 ½ teaspoon salt ¾ cup water
2 teaspoons baking soda 4 eggs
1 teaspoon nutmeg 2 cups pumpkin
1 teaspoon cinnamon 1 cup chocolate chips
3 cups sugar

Sift all dry ingredients into a large bowl. Add remaining ingredients and mix until smooth. Pour into 3 well bread pans. Bake at 350° for 60-70 minutes.

By Laura Medley
Hayfork Timberjacks 4-H Club
Age 9
1993

**Garlic Cheese Rolls**

1 cup water 3 cups all purpose flour
1 ½ teaspoons salt 1 ½ tablespoons butter or margarine
3 tablespoons sugar 2 tablespoons nonfat dry milk powder
½ teaspoon active dry yeast ¼ cup melted butter or margarine
1 clove garlic, crushed 2 tablespoons grated parmesan cheese

Place the flour, water, salt, butter or margarine, sugar, nonfat dry milk powder, and the active dry yeast in a bread machine, select DOUGH setting, and press start. When the dough has risen long enough, the machine will beep. Turn off bread machine, remove bread pan, and turn out dough onto floured countertop or cutting board. Gently roll and stretch into a 24 inch rope. Grease two 8-inch pie pans. With a sharp knife, divide dough into 24 pieces. Shape into balls; place in prepared pie pans. In small bowl, combine butter and garlic. Pour over rolls. Sprinkle with parmesan cheese. Cover, and let rise in warm oven on warm setting for 2 minutes, then turn it off and place covered dough in oven to rise. Remove pan from oven to preheat. Preheat oven to 375°. Bake for 15 minutes. Remove from oven, cut apart, and serve warm.

By Emilie Menard
Southern Trinity 4-H Club
1997
Toasted Bark Bread

2 slices home made whole wheat bread 2 pats of butter
Cinnamon—enough to cover bread

Butter each slice of bread. Sprinkle on cinnamon until each slice of bread is covered. Microwave at high for 30 seconds. Spread butter with knife.

By Aren Lane
Grass Valley Creek 4-H Club
Age 8
2001

Rye Rounds

Senior Gold Medal Winner

¼ teaspoon curry powder 3 tablespoons mayonaise
¼ cup chopped green onions 4-5 oz. chopped olives
Cocktail rye rounds

Mix all ingredients together except rye bread. Spoon 1 tablespoon mixed ingredients on each round. Bake in oven for 15-20 minutes at 350°.

By Jeanette Van Vicel
Hayfork Timberjacks 4-H Club
Age 16
2001
Desserts
Terribly Good Fudge – Stacey Hielcks 1983
Éclairs – Cathy Burton – 1984
Pumpkin Squares – Jenny Cox 1988
See’s Fudge – Raymond Patton 1988
Peanut Butter Balls – Nathan Patton 1988
Mommyoo's Lemon Jello Pudding – Matt Coffin 1988
Crispy Pops – Wesley Scribner – 1989
Caramel Chocolate Squares – Nate Coffin 1989
A is for Applesauce – Raven Williams 1991
Velvet Cup Cakes – Florence Morris – 1992
Snap Doodle – Michelle Medley 1993
Easy Country Cobbler – Dixie Lucero 1993
Creamy Peppermint Patties – Jami Teal 2003
Pistachio Delight – Chloe Edwards – 2003
Berry Medley Cobbler – Al DeAntoni – 2003
Dreamy Cream Puffs – GeorgeAnn DeAntoni 2004
Napoleon Crèmes – Jessica Cody 2005
Heavenly Raspberry Torte – Al DeAntoni 2005
Canned Peaches – Ben Cody 2005
Chewy Granola Bars – Brianna Rolf 2006
Awesome Apple Turnovers – GeorgeAnn DeAntoni 2006
Snow Ball – Ben Cody 2006
Apple Strudel – Jessica Cody 2006
Harvest Baked Apples – Nataleigh Weber 2007
Terribly Good Fudge

4 ½ cups sugar 1 large can evaporated milk
2 teaspoons vanilla 3 packages chocolate chips (6oz.)
2 cubes margarine 2 cups marshmallows (minature)

Boil sugar and evaporated milk for 8 minutes. Mix everything else together except the nuts in mixing bowl. Then pour the hot mixture over this. Mix with a electric mixer until marshmallows are melted. Add chopped nuts to taste and stir by hand. Pour into buttered pie pan. Refrigerate.

By Stacy Kienle
Lewiston Lakers 4-H Club
1983

Éclairs

Crust
½ cup butter 1 cup flour
1 cup boiling water 4 eggs unbeaten
½ teaspoon salt

In sauce pan heat butter with boiling water. Cook on low heat, add salt and flour and stir until mixture leaves sides of pan in a smooth compact ball. Remove from heat, add eggs one at a time, beating after each addition. Drop rounded tablespoonfuls onto ungreased baking sheet, shape into 4 by 1 inch rectangles. Bake at 450° for 15 minutes. Lower heat to 350° for 20 to 25 minutes, or until golden in color. Cool on rack.

Creamy Custard Filling

One third cup granulated sugar ¼ cup scalded milk
2 tablespoon flour 1 teaspoon vanilla
1/8 teaspoon salt ½ cup heavy cream, whipped
1 egg slightly beaten

In double–boiler top: mix sugar, flour, salt. Stir in egg, then milk. Blend thoroughly. Cook over boiling water, stirring constantly for 5 minutes. Continue cooking, stirring occasionally for 5 minutes longer. Remove from heat, then refrigerate until cold. Add vanilla, then fold in whipped cream. Fill éclairs and frost with your favorite chocolate frosting. Decorate if desired.

By Kathy Burton
Lewiston Lakers 4-H Club
1984
Pumpkin Squares

2 ¼ cup flour  
1 cup butter or margarine (soft)  
1/3 cup brown sugar  
1 pound canned pumpkin  
¾ teaspoon salt  
¼ teaspoon cinnamon

1/3 cup granulated sugar  
½ cup chopped nuts  
1 15 oz. can condensed milk  
2 eggs  
½ teaspoon allspice

Bottom
Beat granulated sugar and ¾ cup butter until creamy. Add all but ½ cup flour, mix until crumbly. Press evenly into bottom and up sides of 9 by 13 by 2 inch pan. Bake 10 minutes at 350˚F.

Filling
Beat condensed milk with pumpkin, eggs, allspice, and cinnamon. Pour filling into crust.

Topping
Combine ½ cup flour, ¼ cup butter, nuts, and 1/3 cup brown sugar. Sprinkle over top of filling. Bake 50 minutes at 350˚ or until done in the middle. Cool and chill in pan. Cut into squares. May be served with whipped cream.

By Jenni Cox  
Lewiston Lakers 4-H Club  
1988

Sees Fudge

32 large marshmallows  
2 cubes butter or margarine  
1 large can milk  
2 cups assorted nuts

1 large package chocolate chips  
1 teaspoon vanilla  
4 ½ cups sugar

Put marshmallows, chocolate chips, butter or margarine, and vanilla in large bowl. In heavy sauce pan, put milk and sugar. Boil for 10 to 12 minutes, stirring constantly. Pour over mixture on bowl and stir until blended. Add nuts. Put in glass pan and refrigerate over night. Cut into squares.

By Raymond Patton  
Hayfork Timberjacks 4-H Club  
1988
Peanut Butter Balls

½ cup peanut butter  
¼ cup honey  
1/3 cup dry powdered milk  
1 teaspoon vanilla

Mix together then shape into balls with hands.

By Nathan Coffin  
Lewiston Lakers 4-H Club  
1988

Mommyoo’s Lemon Jello Pudding

1 packages lemon jello  
1 package graham crackers  
1 cube butter, melted  
½ cup sugar  
1 cup hot water  
1 tablespoon sugar  
1 large package cream cheese  
1 tablespoon sugar

Mix jello and hot water, and let it cool. Roll graham crackers with a rolling pin, and mix with 1 tablespoon sugar and melted butter. Line a cake pan with it-reserve 2 tablespoons. Mix cream cheese with sugar. Add cooled jello and some lemon juice and rind if desired. Beat can of refrigerated (very cold) evaporated milk when it is very stiff and add to cream cheese an jello mixture. Pour into cake pan and sprinkle with reserved graham cracker crumbs. Let stand in refrigerator 24 hours before serving.

By Matt Coffin  
Lewiston Lakers 4-H Club  
1988
Crispy Pops

6 cups crispy rice cereal 1 cup candy coated chocolate pieces
¼ cup margarine or butter 10 ½ oz. packages miniature
14 - 5 oz. cold drink cups marshmallows
14 wooden popsicle sticks

In large bowl combine cereal and chocolate pieces. In 2-quart microwave-safe measuring cup or bowl, place margarine and marshmallows. Microwave on high for 1-2 minutes. Stir after one minute. Beat until well blended. Pour marshmallow mixture over cereal mixture, mix gently. Fill each cup with cereal mixture, press lightly, and insert sticks. Let cool completely. Makes 14 pops. To remove, squeeze cup gently and pull on stick.

Enjoy!

By Wesley Scribner
Lewiston Lakers 4-H Club
1989

Caramel-Chocolate Squares

1 package (14 oz.) Kraft caramels 1 can (5 oz.) evaporated milk
1 package Betty Crocker supermoist 1 cup flaked coconut
german chocolate cake mix ¾ cup margarine or butter, melted
1 package (6 oz.) semi-sweet chocolate chips ¾ cup coarsely chopped pecans or walnuts

Heat oven to 350°. Heat caramels and ¼ cup of the milk in sauce pan over medium heat, stirring constantly, until caramels are melted and mixture is smooth. Keep mixture warm over low heat, stirring occasionally. Mix cake mix (dry) margarine, remaining milk and the pecans (or walnuts). Spread half of the dough (1 ½ cups) in ungreased rectangular 13 by 9 by 2 inches. Bake 6 minutes; remove form oven. Sprinkle chocolate chips and coconut over baked layer. Drizzle caramel mixture over chocolate chips and coconut. Drop remaining dough by teaspoonfuls onto caramel layer, spreading evenly. Bake until cake portion is slightly dry to touch, 15-20 minutes longer; cool completely. Refrigerate until firm. Cut into 2 ¼ by 1-inch bars. High elevation directions (3500 to 6500 feet) heat oven to 350°. Decrease margarine to ½ cup. Increase first bake time to 9 minutes and second bake time to about 20 minutes. Loosen sides from pan while warm.

By Nate Coffin
Lewiston Lakers 4-H Club
1989
A is for Apple Sauce

16 medium apples, washed quartered, cored, and peeled
1 cup sugar

Put the apples in kettle and add a little water and simmer slowly until tender. If desired you can add 4 oz. red cinnamon candies for color. Add 1 cup sugar and keep cooking slowly until sugar dissolves. Mash up until smooth. Cool and serve with animal crackers.

By Raven Williams
Southern Trinity 4-H Club
Age 9
1991

Velvet Cup Cakes

1 cup butter or margarine 2 cups sugar
4 eggs 3 cups flour
4 teaspoons baking powder 1 teaspoon salt
1 cup milk 2 teaspoons vanilla


By Florence Morris
Hayfork Timberjacks 4-H Club
Age 11
1992
Snap Doodle

1 egg
½ cup sugar
1 cup milk
2 cups flour
3 teaspoons baking powder
pinch salt
½ cup brown sugar
3 tablespoons butter
3 teaspoons cinnamon

Beat egg, add white sugar and milk. Sift flour, baking powder and salt together and add to egg mixture. Pour into greased 8 by 8 pan. Sprinkle with brown sugar and cinnamon. Dot with butter. Bake at 350° for 30 minutes.

By Michelle Medley
Hayfork Timberjacks 4-H Club
Age 10
1993

E-Z Country Cobbler

1 stick butter or margarine
3 teaspoons baking powder
2 teaspoons vanilla
1 cup sugar
1 cup flour
¼ cup milk
1 # 2½ can fruit

Combine flour, sugar, milk, vanilla, baking powder. Mix well. Melt butter or margarine in baking dish. Pour flour mixture over melted butter or margarine. DO NOT STIR. Pour fruit, undrained, over top of flour mixture. DO NOT STIR. Bake at 350° for 30 to 40 minutes. Crust will rise to the top and brown. This recipe can be doubled.

By Dixie Lucero
Grass Valley Creek 4-H Club
Age 18
1993
Creamy Peppermint Patties

1 package (8oz.) cream cheese, softened  1 tsp. peppermint extract
9-cups confectioners’ sugar  ¾ cup milk chocolate chips
¾ cup semisweet chocolate chips  3 tbs. shortening

In a large mixing bowl, beat the cream cheese and extract until smooth. Gradually add confectioners’ sugar, beating well. Shape into 1-inch balls. Place on waxed paper-lined baking sheets. Flatten into patties. Cover and refrigerate for 1 hour or until chilled. In a microwave, melt chips and shortening; stir until smooth. Cool slightly. Dip patties in melted chocolate; place on waxed paper until firm-store in the refrigerator.

By Jamie Teal
Grass Valley Creek 4-H Club
Age 12
2003

Pistachio Delight

Layer 1
1 stick melted margarine  1-cup flour
½ cup chopped pecans

Mix well, pat in bottom of baking dish. Bake at 350˚ for 15 minutes. Let cool.

Layer 2
8 oz. Cream cheese  1-cup powdered sugar
1-cup cool whip

Whip together and spread over layer 1.

Layer 3
3 cups milk
2 packages instant pudding
Whip until thick and spread over other two layers.

Layer 4
Spread the remaining cool whip over dessert and top with chopped nuts, refrigerate for one hour.

By Chloe Edwards
Southern Trinity 4-H Club
Age 11
2003
**Berry Medley Cobbler**

**Dough**

1 ¾ cups sifted flour  
1 tbs. sugar  
4 to 6 tbs. chilled butter or shortening  
½ tsp. salt  
3 tbs. baking powder  
¾ cup milk  

**Fruit ingredients**

6 cups mixed berries (blackberries, strawberries, blueberries, or berries of your choice.)  
2/3 cups sugar  
1 tbs. flour

Sift together in a large bowl the first 4 ingredients. Cut solid shortening into dry ingredients then add milk all at once. Stir until the dough is free from the sides of the bowl. You may have to add more milk if your dough is too dry. Turn the dough onto a lightly floured board and knead gently, making about 8 to 10 folds. Place the dough in a greased 9 by 13 inch pan or casserole. Combine in a saucepan and beat fruit ingredients. Allow the mixture to boil, stirring often. Pour onto dough. Bake at 425˚ for 30 minutes.

*By Al Deantoni*  
Grass Valley Creek 4-H Club  
Age 12  
2003

**Dreamy Cream Puffs**

**Shell**

½ cup Water  
½ cup All-Purpose Flour  
Sweetened Whipped Cream (see below)  
¼ cup Butter  
2 eggs  
Vanilla  
Powdered Sugar

**Sweetened Whipped Cream**

1 cup whipping cream,  
½ teaspoon vanilla  
3 tablespoons powdered sugar

Beat whipping cream, powdered sugar and vanilla with electric mixer until stiff. Set aside. Preheat oven to 400˚. Put water and butter in small saucepan, bring to a rolling boil until butter is melted. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs all at once, continue beating until smooth. Drop dough by rounded tablespoons about 3 inches apart onto ungreased cookie sheet. Bake until puffed and golden, 35 - 40 minutes. Cool away from draft. Cut off tops; pull out any filaments of soft dough. Fill puffs with whipped cream filling. Replace tops, dust with powdered sugar. Refrigerate until served.

*By GeorgeAnn DeAntoni*  
Grass Valley Creek 4-H Club  
Age 11  
2004
Heavenly Raspberry Torte

2 Cups Graham Cracker Crumbs   ½ Cup Butter, Melted
¼ Cup Sugar                   1 Package (16 ounces) Miniature
1 Cup Milk                    Marshmallows
½ Cup Chopped Pecans          2 Cups Fresh or Frozen Raspberries

In a small bowl, combine the graham cracker crumbs, melted butter, and sugar. Set aside ¼ of the mixture for the topping. Press remaining crumb mixture onto the bottom and 1 ½ inches up the sides of a 9 inch spring form pan; set aside. In a large saucepan, combine marshmallows and milk. Cook and whisk over medium-low heat until marshmallows are melted and mixture is smooth. Cool and fold in whipped cream, raspberries and pecans. Pour the mixture into the prepared crust. Top with remaining crumb mixture. Cover and refrigerate overnight. Remove sides of pan.

By Al Deantoni
Grass Valley Creek 4-H Club
Age 13
2005

Napoleon Crèmes

Crumb Mixture
¾ Cup Butter   ¼ Cup Granulated Sugar
¼ Cup Unsweetened Cocoa 1 Teaspoon Vanilla
2 Cups Graham Cracker Crumbs

Filling
2 Cups Powdered Sugar   ½ Cup Butter Softened
1 Package Instant Vanilla Pudding Mix 3 Tablespoons Milk

Frosting
1 Package Semi-sweet Real Chocolate Chips 2 Tablespoons Butter

By Jessica Cody
Grass Valley Creek 4-H Club
Age 15
2005
Canned Peaches

Peaches
Glass Mason Jars
Steamer

Syrup
4 cups water
½ cup sugar

First sterilize the jars and lids. Put the peaches in hot water for 30 seconds, then remove and place in cold water. Next, take a knife and peel the skin off of them. Then, cut the peaches in half and put them in the sterilized jars.

Make syrup by mixing hot water and sugar until dissolved. Add syrup to the jars.

Put the lids on the jars and put them in a steamer to heat up for 10 minutes and then just let them cool.

Do not touch them while cooling or they will blow up.

BOOM !!!!!!!

By Ben Cody
Grass Valley Creek 4-H Club
Age 12
2005

Chewy Granola Bars

1 cup old-fashioned rolled oats
1 egg
¼ cup creamy peanut butter

1/3 cup orange juice
¼ cup honey
1 Tbsp. mini chocolate chips

Preheat oven to 350°F. Spray an 8 x 8-inch square pan with non-stick cooking spray. In a medium bowl, combine the oats, orange juice, egg and honey. Let sit for 10 minutes to soften the oats. Stir in the peanut butter and chocolate chips until blended. Spread in the pan. Bake until the top begins to firm, about 20 minutes. Cool for 10 minutes before cutting.

By Brianna Rolf
Southern Trinity 4-H Club
Age 10
2006
Awesome Apple Turnovers

1/3 cup sugar
1/2 teaspoon ground cinnamon
1 package (two sheets) frozen puff pastry, thawed
1 tablespoon all-purpose flour
6 cups peeled and chopped apples.
(I recommend Pippins)

Topping
3 tablespoons melted butter
2 tablespoons ground cinnamon

In a large bowl, combine the sugar, flour and cinnamon. Add the apples and mix into the coating. On a lightly floured surface roll each pastry sheet into a square. (At least 12 by 12 inches) Cut into 3 inch squares. Spoon a heaping teaspoon of the apple mixture into the center of each square. Fold diagonally in half and press edges to seal (brush water on the edges to help seal if necessary). Place on a greased baking pan. In a small bowl, combine the butter, sugar, and cinnamon. Brush mixture over the pastry. Bake at 400° for 12-16 minutes or until golden brown.

By GorgAnn DeAntoni
Grass Valley Creek 4-H Club
Age 13
2006

Snow Ball

1/2 lb. of butter, room temperature
1/4 cup sugar
1 cup ground nuts
1 tsp. vanilla
2 cups sifted flour
1/4 cup powdered sugar

Cream butter and sugar thoroughly, add a few drops of color, followed by vanilla, flour and nuts. Shape into small balls about the size of walnuts. Place on a cookie sheet and in the oven at 300°. Roll baked cookies in powered sugar upon removal from oven and while still hot. When they have cooled, roll them in sugar and store in a container layered between sheets of waxed paper.

By Ben Cody
Grass Valley Creek 4-H Club
Age 14
2006
Apple Strudel

Dough
2 Cups flour 1 tablespoon lard
Pinch of salt 1 egg
Water

Mix flour, lard, salt together until crumbly. Add 1 egg, mix add enough water until all
flour is gone, not sticky. Knead 5 minutes, let stand for 30 minutes.

Filling
10-14 apples cinnamon
1 cup sugar ¼ pound butter-melted

Roll out dough until 1/8 inch thick. Add filling. Roll up like jelly roll. Place in pan, glaze
with melted butter, bake at 350° for 1 hour.

By Jessic Cody
Grass Valley Creek 4-H Club
Age 16
2006

Harvest Baked Apples

8 medium baking apples 1/2 cup apple or orange juice
1/4 cup packed brown sugar 1/2 tsp. ground cinnamon
1 cup grated 2% sharp cheddar cheese 1/4 cup raisins
1/4 cup chopped pecans, toasted

Preheat oven to 350 degrees. Remove apple core, but don’t poke all the way through,
leave about 1/2 inch at bottom. Place apples in shallow baking pan. Combine juice, sugar
and cinnamon; pour over apples. Bake 30-35 minutes or until tender, basting apples with
juice every now and then. Remove apples from oven; combine cheese, raisins and pec-
cans; spoon evenly onto centers of apples; let stand 1 minute.

By Nataleigh Weber
Southern Trinity 4-H Club
Age 6
2007
Pies
Chocolate Chiffon Pie – Joel Patton 1988
Peach Gem Pie – Deanna Perkins – 1989
Apple Crumb Pie – Nate Coffin – 1989
Red Cherry Pie – John Lankford 1992
Barb’s Apple Pie - Jessica Cody 2004
Very Berry Pie – Emily Lane 2005
Wild Apple Pie – Aren Lane 2007
**Chocolate Chiffon Pie**

(2) 1 oz. squares of unsweetened chocolate  
1 tablespoon (1 package) gelatin  
3 egg yolks  
½ cup sugar  
3 stiffly beaten egg whites  
*Cooked pie shell (See page 3)*

Soften gelatin in ¼ cup cold water. Combine chocolate and ½ cup boiling water; stir over low heat until blended. Remove from heat, add gelatine and stir until dissolved. Beat egg yolks with ½ cup sugar until light, add chocolate mixture, salt and vanilla. Cool at room temperature. Gradually beat ½ cup sugar into beaten whites, fold into chocolate mixture. Pour into cooled pastry shell. Chill until firm.

**Flaky Crust**

1 cup, 2 tablespoons flour  
½ teaspoon salt  
1/3 cup oil  
2 tablespoons water

Mix roll out and bake at 425° for 10 to 12 minutes

By Joel Patton  
Hayfork Timberjacks 4-H Club  
1988

**Peach Gem Pie**

1 package (3 oz.) Jello orange gelatin  
2 cups ice cubes  
2 cups sliced peeled fresh peaches (about 13) or use 1 can (16 oz.) sliced peaches  
1 baked 9 inch baked pie shell (See page 3)

Dissolve gelatin in boiling water. Add ice cubes and stir constantly until jello starts to thicken, 3 to 5 minutes. Remove any un melted ice. Add almond extract and drained peaches. Pour into cool pie shell. Chill until firm-about 3 hours. Garnish with whipped cream, toasted almonds if desired. If you don’t want your peaches to turn brown, then dip them in lemon juice!

By Deanna Perkins  
Lewiston Lakers 4-H Club  
1989
**Apple Crumb Pie**

4 large, tart apples  
1 pastry pie crust  
½ cup sugar  
¾ cup enriched flour  
½ cup sugar  
1/3 cup butter or margarine  
1 teaspoon cinnamon

Perheat oven to 400°. Pare apples; cut in eighths and arrange in a 9 inch pie shell. Mix ½ cup sugar with cinnamon; sprinkle over apples. Sift ½ cup sugar with flour; cut in butter till crumbly. Sprinkle over apples. Bake in 400° hot oven for 40 to 50 minutes.

*By Nate Coffin  
Lewiston Lakers 4-H Club  
1989*

**Red Cherry Pie**

¾ cup cherry juice  
1 cup sugar  
2 tablespoons of quick-cooking tapioca  
10 drops red food coloring  
3 cups canned pitted tart red cherries  
3 to 4 drops of almond extract  
Pastry for 9 inch lattice-top pie *(See page 3) Make double batch for crust, don’t cook.*

Combine first 6 ingredients and dash of salt; let stand for 20 minutes. Line 9 inch pie dish with pastry; fill with cherry mixture. Dot with 1 tablespoon butter. Adjust lattice crust; crimp edge high. Bake in hot oven (400°) for 50 to 55 minutes.

*By John Lankford  
Grass Valley Creek 4-H Club  
Age 11  
1992*
# Barbs Apple Pie

**Filling**
- 6-10 green apples
- ½ cup brown sugar (packed)
- 1 teaspoon vanilla
- 1 ½ tablespoon flour
- ¼ cup butter (melted)
- ¼ cup white sugar
- 2 ½ teaspoon apple pie spice
- Dash of salt
- Water-approx. ¼ cup

**Crust**
- ½ cup flour
- ½ cup Crisco
- Dash of salt
- 4 drops of lemon and salt

**Topping**
- ½ cup flour
- ¼ cup brown sugar
- ½ cup butter

Preheat oven to 400°. Begin by preparing your crust. Mix into small pan: flour, Crisco and salt. Add liquid as needed and roll out into pie pan. Mix together all filling ingredients and put in pie shell. Mix together the topping ingredients and sprinkle on top of filling. Bake in 400° oven for 15 minutes. Reduce heat to 350° and continue cooking for 45 minutes.

**By Jessica Cody**  
Grass Valley Creek 4-H Club  
Age 14  
2004
Very Berry Pie

Crust
2 cups flour  \( \frac{2}{3} \) cup and 1 tablespoon butter
1 teaspoon salt  1 tablespoon sugar
\( \frac{1}{4} \) cup ice water

Filling
5 cups Nature’s Three Berries by Radar Farms (available at Costco)*
1 cup fresh or frozen cranberries  2 tablespoons of butter
1 teaspoon cinnamon  \( \frac{2}{3} \) cup flour
1 cup sugar
*alternatively you can use 3 cups blueberries, 1 cup blackberries, and 1 cup raspberries

Crust
Combine flour, salt, and sugar in a large bowl. Mix well with a fork. Add butter (melted or very softened butter works best) and continue mixing with fork until well combined. Add ice water and mix with fork and hands (use hands sparingly) until the dough can be formed into a ball. Spray a pie pan with non-stick cooking spray. Divide your dough into two balls, one slightly larger than the other. Take the larger ball and place it between two large pieces of wax paper. Use rolling pin to flatten dough into a large circle that will completely cover the bottom and sides of your pie pan with a little extra over the sides. Set the other dough ball aside wrapped in wax paper.

Filling
Preheat your oven to 425°. Mix flour, sugar and cinnamon in a medium sized bowl with a fork. Mix all the berries in a separate large bowl. Berries should be slightly frozen, as they are much easier to work with. **Do Not Squash the Berries When Mixing.** Add half the dry ingredients to your berries and gently mix it in. Place a layer of berry filling in your pie pan and then add a layer of the remaining dry ingredients. Continue until all berries and dry ingredients are used. Dot the top of the filling with butter. Roll out the top crust using the same methods as before, then put the crust on top. Trim off excess crust around the edges and use a knife to cut some small slits in the top of the pie. Brush the top with water and sprinkle with sugar. Loosely place a strip of aluminum foil around the edge of the pie. Bake in the preheated oven for approximately 40-45 minutes, or until the top begins to turn brown and the juices are beginning to bubble out the slits. Cool completely and serve.

Troubleshooting
If the pie is very liquid, add more flour to the filling and be more careful not to squash the berries.

By Emily Lane
Grass Valley Creek 4-H Club
Age 17
2005
Wild Apple Pie

Crust
2-2/3 cups flour 1 cup salted butter
1 tsp. salt 6 to 8 Tbsp. cold water

Crumb Topping
1 cup flour ½ cup butter, softened
½ cup brown sugar, packed ¼ tsp. nutmeg or cinnamon
(optional, both if desired)

Filling
½ cup sugar ½ cup brown sugar, packed
¼ cup flour ¼ tsp. nutmeg
tsp. cinnamon dash of salt
14 sliced wild apples

Egg Wash
one egg white dash of salt
pinch of sugar 1 tsp. water

Preheat oven to 425°. In large bowl, mix flour, salt and butter, stir with a fork. Add water a couple of tablespoons at a time until the dough comes together. Try to handle dough as little as possible with hands. Use waxed or freezer paper to roll out dough. Roll relatively thin. You are going to use the leftover dough to make a top shell, so leave some extra dough. Place dough in pie dish, fold edges up, pinch with your fingers to form ripples. You want the pie shell to be deep. Mix the crumb topping ingredients together with a fork until crumbly (not fine) and set aside. Mix the remaining dry ingredients in a large bowl and add apples, mix. Once well coated, put filling in pie shell. Spread crumb topping over top of filling and smash down. Then use remaining dough to cover over the whole pie. If there is any leftover dough, you can use it to decorate the top of your pie. Take egg wash and lightly coat the top of the pie. Cover edge of pie crust with strip of aluminum foil. Cook for 45 minutes. Pie needs to cook completely to set or it may be runny. Let cool 2 hours before serving.

By Aren Lane
Grass Valley Creek 4-H Club
Age 14
2007
Cakes
Fudge Cake – April Tamadoni 1980
Black Midnight Cake – Tammy Novak 1980
Dump Cake – Stephanie Kieke 1983
Nanna’s Pound Cake – Daniel Beck – 1984
Coffee Cake – Nancy Bowers 1987
Honey Nut Apple Cake – Josh Doris 1987
Chocolate Apple Sauce Cake – Lowell Patton 1988
Mom’s Spumoni Cake – April Perkins 1989
German Chocolate Cake – Joel Patton 1990
Wacky Cake – Jimmy Morris 1992
Junior Short Cakes – Katherine Menard 1997
Fruit Cocktail Cake – Carly Jungwirth 2001
Spicy Pumpkin Cake – Aren Lane 2002
Applesauce Spice Cake – Krystin Dionno -2007
Fudge Cake

2 cubes butter 1/3 cup cocoa
1 cups sugar 4 eggs
1 ½ cups nuts 1 ½ cups flour
1 teaspoon vanilla 1 teaspoon baking powder

Melt butter over low heat, add cocoa. Remove from stove, add remaining ingredients. Bake in 13 by 9 by 2 inch pan at 350°. While cake is hot, cover with small marshmallows.

Topping

1 cube margarine 1/3 cup cocoa
½ cup canned milk 1 teaspoon vanilla

Mix together topping ingredients, boil until thick, add 1 pound powdered sugar, stir until smooth. Pour over cake.

By April Tamaddoni
Hayfork Timberjacks 4-H Club
1980

Black Midnight Cake

½ cup soft shortening 1 ½ cups sugar
3 eggs (½ to ⅔ cups) 2 ¼ cups sifted cake flour
⅜ cups cocoa ¼ teaspoon baking powder
1-⅛ teaspoon baking soda 1 teaspoon salt
1-1/3 cup water 1 teaspoon vanilla

Grease and flour two 9 inch layer pans. Cream together the shortening, sugar and eggs until fluffy. Sift together flour, cocoa, baking powder, and salt. Mix in to the creamed sugar mixture. Mix in alternately 1 -1/3 cups water and 1 teaspoon vanilla. Pour into prepared pans. Cook at 350° until cake tests done. Cool.

By Tami Novak
Hayfork Timberjacks 4-H Club
1980
Dump Cake

1 large can crushed pineapple
1 package yellow cake mix
½ to 1 cup chopped walnuts
1 can cherry pie filling
1 cube butter or margarine

Layer ingredients in a 9 by 13 inch pan in order listed. Do not mix. Bake at 350° for one hour.

By Stephanie Kienle,
Lewiston Lakers 4-H Club
1983

Nanna's Pound Cake

2-3/4 cups sugar
6 eggs
½ teaspoons salt
1 tablespoon vanilla
1 teaspoon orange extract
1 cup butter (softened, not melted)
3 cups flour
¼ teaspoon baking soda
1 teaspoon lemon extract
1 cup sour cream

Set ingredients several hours before making. Cream butter and sugar. Beat eggs and add to creamed mixture. Add flour and sour cream. Grease and flour cake pan. Bake at 350° for one hour.

By Daniel Beck
Hyampom Loggers 4-H Club
1984
Coffee Cake

2 ½ cups flour
1 teaspoon baking powder
1 cup brown sugar
1 egg
1 tablespoon vinegar
1 cup sugar
1 ½ teaspoons cinnamon
¼ cup cooking oil
1 cup milk
1 teaspoon baking soda
1 can crushed fruit of your choice or nuts (optional)

Mix together flour, sugar, baking powder, and cinnamon. Then mix in a separate bowl: brown sugar and cooking oil, and add to original mixture. Reserve one cup of batter and save for topping. Combine egg, milk, vinegar, and baking soda and add to the remaining batter. Spread in 11 by 16 inch pan, 1 inch deep. Sprinkle the reserved one cup of batter over the top. If you want you may add fruit and nuts to top. Bake at 350° for about 40 minutes.

By Nancy Bowers
Hayfork Timberjacks 4-H Club
1987

Honey Nut Apple Cake

4 cups peeled diced apples
1 teaspoon nutmeg
1 teaspoon salt
2 teaspoons baking soda
½ cup oil
1 cup honey
2 eggs
1 cup chopped nuts
2 cups whole wheat flour
2 teaspoons cinnamon
Whipped cream

Blend oil, honey and eggs. Mix well. Add apples and remaining dry ingredients. Mix quickly and thoroughly. Place in oiled and floured 9 by 12 pan. Bake at 350° for 40 minutes. Serve with whipped cream

By Josh Dorris
Lewiston Lakers 4-H Club
1987
Mom’s Spumoni Cake

3 –1/3 cups basic cake mix (see Page 4)
½ cup sugar
1 cup butter milk
½ cup cocoa
1 teaspoon baking soda

2 eggs (beaten)
Rainbow frosting (see Page 4)
½ cup boiling water
1 teaspoon vanilla

Prepare rainbow frosting and set aside. Perheat oven to 350°. Grease and flour two 8 inch round pans. Combine first four ingredients mix well. In a separate bowl, mix cocoa, boiling water, baking soda, and vanilla. Mix the two mixtures and beat well. Pour into pans. Bake 10 minutes. Turn up oven to 375° and bake 20 more minutes or until toothpick comes out clean. Cool on racks for 10 minutes. Cut each cake with a serrated knife to make two layers each. Frost each layer with a different color of rainbow frosting. Stack layers. Do not frost sides. Makes one 4 layer cake.

By April Perkins
Lewiston Lakers 4-H Club
1989

Chocolate Applesauce Cake

2 cups flour
1 cup sugar
1 tablespoon cornstarch
3 tablespoons chocolate or cocoa
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt

1 cup walnuts
1 cup raisins
1 ½ cup applesauce
½ cup melted butter or oil.
1 teaspoon nutmeg
2 teaspoons baking soda

Sift all dry ingredients together and add butter and applesauce. Pour into greased pan and bake at 325° for one hour.

By Lowell Patton
Hayfork Timberjacks 4-H Club
1988
**Whacky Cake**

1 ½ cups flour  
3 tablespoons cocoa  
½ teaspoon salt  
1 tablespoon vinegar  
1 cup cold water  

1 cup sugar  
1 teaspoon baking soda  
1 teaspoon vanilla  
6 tablespoons melted shorting

Mix together flour, sugar, cocoa, baking soda, and salt. Put the mixture in a 8 inch pan. Make 3 holes in the flour mixture. In one put vanilla, in the next, put vinegar, in the last, put in shorting. Over all, pour water. Mix well with a fork and bake at 350° for 25 minutes in the same pan that you mixed it in.

By Jimmy Morris  
Hayfork Timberjacks 4-H Club  
1992

**Junior Shortcakes**

½ cup margarine  
1 tablespoon baking powder  
1 egg  
2 tablespoons sugar

2 cups flour  
½ teaspoon salt  
⅓ cup milk

Preheat oven to 450° grease muffin pans. Measure the flour, sugar, baking powder and salt into a large mixing bowl. Add softened margarine, and mix with a pastery blender. Beat egg with a fork in a small bowl. Gently add milk and mix well. Pour the egg-milk mixture in to the dry ingredients, and stir until dry ingredients are wet. Spoon the batter into the muffin cups. Fill half way. Bake 12-15 minutes. Cool 10 minutes.

By Katherine Menard  
Southern Trinity 4-H Club  
1997
**Fruit Cocktail Cake**  
*Junior Silver Medalist*

2 cups flour  
1 medium can fruit cocktail, not drained  
2 eggs  
1 cup brown sugar  
2 teaspoons baking soda  
1 ¼ cup sugar  
pinch of salt  
½ cup chopped nuts

Mix flour, baking soda, fruit cocktail, sugar, eggs, and salt. Pour into 9 by 12 by 1 ½ baking dish. Sprinkle nuts and brown sugar on top. Bake at 350˚ for 35 minutes. Make sauce while cake is baking and pour immediately over cake.

**Sauce**

½ cup condensed milk  
¾ cups sugar  
¾ stick butter

Put ingredients into saucepan and boil for 1 minute.

*By Carly Junwirth*  
*Hayfork Timberjacks 4-H Club*  
*Age 10*  
*2001*

**Spicy Pumpkin Cake**

1 ¾ cups whole wheat flour  
½ teaspoon baking soda  
1 teaspoon nutmeg  
¾ cup chopped dates  
¾ cups plain yogurt  
1 teaspoon vanilla extract  
½ cup brown sugar  
1 ½ teaspoons baking powder  
2 teaspoons cinnamon  
½ teaspoon salt  
2 cups cooked pumpkin puree  
¼ cup canola oil  
2 large eggs  
½ cup maple syrup

Cook 1 small pie-type pumpkin in microwave for 12 minutes. Let cool. Stir together flour, baking powder, baking soda, spices, salt, and dates in large bowl. Then put 2 cups cooked pumpkin, yogurt, oil, vanilla extract, eggs, maple syrup, and brown sugar in a food processor, and blend for 3 minutes. Gently stir together pumpkin mixture and flour mixture. Pour into an 8 by 11 inch greased glass baking dish. Bake at 350˚ for 1 hour until done.

*By Aren Lane*  
*Grass Valley Creek 4-H Club*  
*Age 9*  
*2002*
# Applesauce Spice Cake

| 1/2 cup unbleached white flour | 1/2 cup whole wheat flour |
| 1/2 cup brown sugar | 1 tablespoon cornstarch |
| 1 tsp. baking soda | 1/2 teaspoon ground cinnamon |
| 1/4 tsp. ground cloves | 1/8 teaspoon ground nutmeg |
| 1/8 teaspoon ground allspice | 1/8 teaspoon ground mace |
| 10 oz. (1 -1/2 cups) unsweetened applesauce | pinch nutmeg and allspice |
| 1 tablespoon granulated sugar | 1/8 teaspoon cinnamon |
| 1 apple, peeled, cored, sliced (Gravenstein or Granny Smith are the best) |

Preheat oven to 325°. Line 9-inch round cake pan with parchment paper. Peel, core and slice apple. Place in a bowl. Mix 1 tablespoon sugar with 1/8 teaspoon cinnamon and pinch nutmeg and allspice. Sprinkle over apple slices and toss to mix. Arrange in cake pan in swirl from center. Mix dry ingredients together; add applesauce and stir. Pour into cake pan. Bake for approximately 40 minutes. Baking time will be dependent on altitude, type of oven and type of cake pan. Test for doneness by inserting toothpick into center. If it comes out clean, cake is done. If not, bake for additional 5-10 minutes and test again. Remove cake from oven. Let cool on rack for about 10 minutes. Place a serving plate over cake pan and flip cake onto plate.

By Krystin Dionno  
Hayfork Timberjacks 4-H Club  
Age 15  
2007
Cheese Cakes
Cheese Pie – Justin Brown 1984
Cheesecake Supreme – Emily Lane 2001
Cherry Cheesecake – Jason Lankford 1995
Bugs Bunny Cheesecake Delight – GeorgeAnn DeAntoni 2005
Cheese Pie

Pre-made Graham Cracker Crust (See page 3) 2 eggs
½ cup sugar 12 oz. Cream cheese
1 teaspoon vanilla Squirt of lemon juice
1 cup sour cream 2 tablespoons sugar
1 teaspoon vanilla

Bake Graham Cracker crust at 350˚ for 7-8 minutes. Whip together eggs, and sugar, mash in cream cheese, and then vanilla and lemon juice. Pour into crust and bake at 350˚ for 20 minutes. Cool for 15 minutes, then mix together sour cream, sugar, and vanilla, then pour mixture on top of pie and bake 5-10 minutes at 350˚. Cool in refrigerator at least 2 hours before serving.

By Justin Brown
Hyampom Woodchucks 4-H Club
1984

Raspberry Cheese Pie

8 oz. cream cheese ¼ cup sugar
8 oz. Kool Whip 2 tablespoons milk
½ cup sugar 1 basket fresh raspberries
¼ cup Redisol (thickener) Baked pie shell (See Page 3)

Soften cream cheese and beat with milk to make smooth. Add Kool Whip and ¼ cup sugar. Put mixture into baked 8 inch or 9 inch pie shell. Sprinkle ½ basket of raspberries onto pie. Mix together ½ cup sugar and ¼ cup Redisol (thickener), then add ½ cup water and ½ basket of fresh raspberries. Spread the mixture on top of berries. Serve with whipped cream.

By Shannon Wellock
Lewiston Lakers 4-H Club
1989
Cheese Cake Supreme

1 ¾ cups finely crushed graham crackers ¼ cups finely chopped walnuts
½ teaspoon ground cinnamon ½ cup melted butter
(3) 8 oz. packages cream cheese, softened 1 cup sugar
2 tablespoons all purpose flour 1 teaspoon vanilla
½ teaspoon finely shredded lemon peel 3 eggs
¼ cup milk

For crust: combine graham crackers, walnuts, and cinnamon. Stir in melted butter. If desired, reserve ¼ cup of the crust mixture to sprinkle on as the topping. Press the crust mixture onto the bottom and sides of a 8 or 9 inch springform pan. For filling: in a large mixing bowl beat cream cheese, sugar, flour, vanilla, and lemon peel with an electric mixer until combined. Add eggs all at the same time, beating on low speed. Stir in milk. Pour filling into crust lined pan. If desired, sprinkle top with the reserved crust mixture. Bake at 375° for 45 to 50 minutes for the 9 inch pan and 35 to 40 minutes for the 8 inch pan or until center appears nearly set when shaken. Cool in pan on wire rack for 15 minutes. Loosen crust from sides of pan with knife and cool for 30 minutes more. Cover and chill at least 4 hours before serving.

Blackberry Topping

3 cups fresh or frozen blackberries ½ cup honey
Combine blackberries and honey in medium sauce pan heat on low heat with the lid off. Simmer for ½ hour. Then take it off the stove and wait for it to cool before spreading. The cake should be cooled as well. You can also refrigerate the topping until right before serving.

By Emily Lane
Grass Valley Creek 4-H Club
Age 13
2001
Cherry Cheese Cake

Junior Silver Medalist

2 large cream cheese logs ½ tablespoon sugar
1 tablespoon vanilla ½ pint pour cream
2 tablespoons sugar ½ tablespoon vanilla
1 graham cracker crust (See page 3) 1 can cherry pie filling

Mix cream cheese, sugar, and vanilla. Whip with beater until smooth. Pour into graham cracker crust. Bake at 375° for 5 minutes, then at 350° for 15 minutes. Mix ½ pint sour cream, 2 tablespoons sugar, and ½ tablespoon vanilla together and spread on top of pie. Spread cherry pie filling on top.

By Jason Lankford
Grass Valley Creek 4-H
Age 11
1995

Bugs Bunny Cheese Cake Delight

<table>
<thead>
<tr>
<th>Topping</th>
<th>Crust</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 Cups Graham Cracker Crumbs</td>
<td>1 Cup Graham Cracker Crumbs</td>
</tr>
<tr>
<td>¼ Cup Sugar</td>
<td>¼ Cup Melted Butter</td>
</tr>
<tr>
<td>1/3 Cup Melted Butter</td>
<td>2 Tablespoons Brown Sugar</td>
</tr>
<tr>
<td>Filling</td>
<td>1 ½ Teaspoons Ground Cinnamon</td>
</tr>
<tr>
<td>(3) 8 Ounce Packages Cream Cheese, Softened</td>
<td>1 ¼ Cups Sugar</td>
</tr>
<tr>
<td>2 Tablespoons Brown Sugar</td>
<td>3 Lightly Beaten Eggs</td>
</tr>
<tr>
<td>¼ Cup Heavy Whipping Cream</td>
<td>2 Tablespoons Cornstarch</td>
</tr>
<tr>
<td>1 Tablespoon Sour Cream</td>
<td>1 ½ Teaspoons Vanilla Extract</td>
</tr>
<tr>
<td>1 Teaspoon Ground Cinnamon</td>
<td>2 Carrots, Cooked, and Pureed</td>
</tr>
</tbody>
</table>

Combine crumbs and sugar in a small bowl; stir in butter. Press mixture onto the bottom and 2 inches up in a 9 inch spring form pan that is greased. Put on a baking sheet. Bake at 350 degrees for 8 minutes. When done, cool on a wire rack. Beat cream cheese and sugars until smooth in a large mixing bowl. Add the eggs and beat on slow speed just until they are combined. Stir in the whipping cream, cornstarch, sour cream, lemon juice, vanilla, and cinnamon. Fold in the carrots. Pour mixture into crust. Place the pan on a double thickness of heavy-duty foil, about 16 inches square. Securely wrap foil around the pan. Add 1 inch of hot water to larger pan and bake at 350 degrees for 60 minutes, just until center is set. Combine the topping ingredients and sprinkle them over the filling. Bake 10 minutes longer. Remove the pan from the water bath and cool on a wire rack for 10 minutes. Then carefully run a knife around the edge of the pan to loosen it. Cool for one hour and then refrigerate overnight. Remove the sides of the pan and enjoy.

By GeorgeAnn DeAntoni
Grass Valley Creek 4-H Club
Age 12
2005
Brownies
Perfect Brownies – Tom Van Alstyne -1980
Chocolate Cherry Brownies – Barbara Jean Harris 1987
The Best Brownies- Justin T. Neff – 1992
Buttermilk Brownies – Ben Wellock -1992
**Perfect Brownies (Moist and Chewy)**

- 2 oz. Squares unsweetened chocolate
- ½ cup butter or margarine
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ cup flour—Sifted
- ½ cup chopped California walnuts (if desired)

Melt chocolate over hot water. Thoroughly cream butter and sugar; add eggs and beat well. Blend in melted chocolate, vanilla and flour. Mix nuts into batter or sprinkle them over the top after batter is poured into pan. Bake in slow oven at 325° for 35 minutes. Frost with a fudge frosting if desired.

*By Tom Van Alstyne*

*Hayfork Timberjacks 4-H Club*

*1980*

**Chocolate Cherry Brownies**

- 1-16 oz. jar maraschino cherries
- ⅔ cup margarine
- 1 cup semi-sweet chocolate pieces
- 1 cup sugar
- 2 eggs, beaten
- 1 ¼ cups all purpose flour
- ¼ cups “Quaker” oats (quick or old fashioned)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup chopped nuts (optional)
- 2 tablespoons vegetable shortening

Heat oven to 350°. Drain cherries; reserve 12 and chop the remainder. In large saucepan, melt margarine and ½ cup chocolate pieces over low heat; stir until melted. Remove from heat; cool slightly. Add sugar, vanilla and eggs. Stir in combined dry ingredients, chopped cherries and nuts. Spread into greased 13 by 9 inch pan. Bake about 25 minutes, or until brownies pull away from sides of pan. Cool completely. Halve reserved cherries; place on top of brownies. In a heavy saucepan over low heat, melt remaining ½ cup chocolate pieces and shortening; stir until mixture is melted and smooth. Drizzle over brownies; cut into 2 ½ inch squares. Store in an airtight container. Makes 2 dozen.

*By Barbara Jean Harris*

*Lewiston Lakers 4-H Club*

*1987*
“The Best” Brownies

½ cups vegetable oil or melted butter 1 cup sugar
1 teaspoon vanilla 2 eggs
½ cup unsifted all purpose flour 1/3 cup Hershey’s cocoa
¼ teaspoon baking powder. ¼ teaspoon salt
½ cups chopped nuts (optional)

Blend oil, sugar, and vanilla in bowl. Add eggs; beat well with spoon. Combine flour, cocoa, baking powder, and salt. Gradually add to egg mixture until well blended. Stir in nuts. Spread in greased 9 inch pan. Bake at 350° for 20 to 25 minutes or until brownie begins to pull away from pan. Cut into squares. Top with creamy brownie frosting.

Creamy Brownie Frosting

3 tablespoons butter 3 tablespoons Hershey’s cocoa
1 tablespoon light corn syrup or honey ½ teaspoon vanilla
1 cup confectioner’s sugar 1 to 2 tablespoons milk

Cream butter, cocoa, corn syrup, and vanilla in small bowl. Add confectioner’s sugar and milk, beat to spreading consistency.

By Justin Neff
Big Bar Bears 4-H Club
Age 10
1992
Buttermilk Brownies

2 cups flour  
2 cups sugar  
1 teaspoon baking soda  
4 teaspoons cocoa  
2 cubes butter  
1 cup water  
2 eggs  
1 teaspoon vanilla  
1/3 cup buttermilk  
1 cup walnuts  
5 tablespoons buttermilk  
1 cube butter  
4 tablespoons cocoa  
1 box powdered sugar  
chopped nuts

Mix together flour, sugar and baking soda. Mix cocoa, 2 cubes butter, and water and bring to a boil, and add to dry ingredients. Then add eggs, buttermilk, vanilla, and walnuts. Bake at 400° for 12 minutes. For frosting mix and bring to a boil; 1 cube butter, 5 tablespoons buttermilk, and 4 tablespoons cocoa. Add one box powdered sugar. Frost immediately. Top with chopped nuts.

By Ben Wellock  
Grass Valley Creek 4-H Club  
Age 10  
1992
Cookies
Chocolate Chip Cookies – Gabrielle Boyer 1994
Mint Chocolate Chip Cookies – Britanya Angulo 1996
Snickerdoodles - Darin Jarnaghan Jr. 2007
**Chocolate Chip Cookies**

- ½ cup shortening (butter flavored)
- 1 ¼ cup packed brown sugar
- 2 tablespoons milk
- 1 tablespoon vanilla
- 1 egg
- 1 ¾ cups flour
- 1 teaspoon salt
- 1 cup chocolate chips
- ¾ teaspoon baking soda
- 1 cup chopped walnuts or pecans (optional)

Heat oven to 375°. Combine shortening, brown sugar, milk and vanilla in mixer. Beat in egg. Add salt, baking soda and flour while beating on low. Stir in chocolate chips and nuts by hand. Drop by tablespoons onto ungreased cookie sheets - 3 inches apart. Bake 10 minutes and cool before removing. Eat and Smile!

By Gabrielle Boyer  
Southern Trinity 4-H Club  
Age 10  
1994

**Mint Chocolate Chip Cookies**

- 2¼ cups of flour  
- 1 teaspoon baking soda  
- 1 teaspoon salt  
- ¾ cups sugar  
- ¾ cup firmly packed brown sugar  
- 1 teaspoon vanilla extract  
- 2 eggs  
- 1-12 oz. package (2) cups semi sweet chocolate chip morsels  
- 1-12 oz. package (2 )cups mint chocolate chip morsels  
- 1 cups chopped nuts


By Britanya Angulo  
Weaverville Prospectors 4-H Club  
Age 11  
1996
Snickerdoodles

½ cup butter, softened          1 cup sugar
1/4 tsp. baking soda            1/4 tsp. cream of tartar
1 egg                         ½ tsp. vanilla
1 ½ cups all-purpose flour      2 Tbsp. sugar
1 tsp. ground cinnamon

Preheat oven to 375˚.

In a medium bowl, beat butter with spoon until soft. Add 1 cup sugar, baking soda and cream of tartar. Beat until combined, scraping sides of bowl. Beat in egg and vanilla until combined. Mix in as much flour as you can until soft dough is formed. Cover and chill one hour until dough is easy to handle.

Combine 2 Tablespoons sugar and 1 teaspoon cinnamon. Shape dough into 1-inch balls. Roll dough balls in the sugar-cinnamon mix. Place on a cookie sheet. Bake at 375˚ for 10 to 11 minutes or until edges are golden brown. Transfer cookies to wire rack and let cool. Makes approximately 36 cookies.

Darin Jarnaghan Jr.
Trinity River 4-H Club
Age 10
2007