

# FEED BAG

## **RECIPES and HELPS**

by Pauline Murphy

### **Pumpkin Bread**

15 oz. can of pure pumpkin 4 eggs 2/3 cup oil

2 and 2/3 cups sugar

2/3 cup water

3 1/3 cups flour

2 1/2 tsp. baking powder

2 tsp. baking soda

1/2 tsp. salt

1/2 tsp. cinnamon

1 1/2 tsp. pumpkin pie spice

Mix all ingredients well, place in two well greased large loaf pans or three medium sized loaf pans. Bake 55-60 minutes in 350 D oven. Cool 10 minutes before taking bread out of pans, slice thin.

\_\_\_\_\_

### **Overnight Vegetable Salad**

1 can (16 oz.) tiny green peas, drained

1 can(16 oz.) French-style green beans, drained

1 can (11 oz.) shoe peg white corn, drained

1 medium onion, finely chopped

3/4 cup finely chopped celery

2 tbls. chopped pimientos, optional

3/4 cup sugar

1/2 cup vegetable oil

1/2 cup white wine vinegar

1/2 tsp. salt

1/2 tsp. pepper

In a large bowl, combine peas, beans, corn, onion, celery and pimientos. In a saucepan place sugar, oil, vinegar, salt and pepper, stir well until sugar dissolves.

Next pour liquid over the vegetables. Cover and refrigerate over night or for several hours before serving. This will keep well for several days.

\_\_\_\_\_

#### **Pronto Potato Pancakes**

2 eggs

1 small onion halved

2 medium potatoes, peeled and cut into 1 inch cubes

2-4 tbls. all-purpose flour

1/2 tsp. salt

1/8 tsp. cayenne pepper

4-6 tbls. canola oil

Place in blender eggs and onion cover and process. Add potatoes, cover and process until finely chopped. Transfer into a small bowl and add flour, salt and cayenne.

Heat 2 tablespoons of oil in a non-stick skillet over medium heat. Drop batter by 1/4 cupfuls into oil. Fry in batches until golden brown on both sides, using more oil as needed.

Drain on paper towels. Serve with applesauce if desired.

Yield 8 pancakes.

\_\_\_\_\_

Luke 6:45

A good man out of the good treasure of his heart bringeth forth that which is good;

and an evil man out of the evil treasure of his heart bringeth forth that which is evil: for out of the abundance of the heart his mouth speaketh.

# THE GOLD LADY!!!

### **Needing Extra CASH.**

Do you need cash for back to school expenses or money for gas. Cash in your gold and silver today. Don't miss out!!!

START DIGGING and bring me your broken and unwanted jewelry.

I will weigh and test your gold. If you agree to your amount I will write you a check on the spot. No pressure, No Gimmicks, No extra fees. Just cash for your GOLD.

### IT'S THAT SIMPLE !!!!

With gold being at an all time HIGH. You'll be amazed at how much A little baggy of gold will bring. It really mounts up fast.

# Gold Parties make great

FUNDRAISERS
You make money and I do all the work
Toye's Gold Parties
Ask Me How You Can Make Extra Cash.....

Easy as 1,2,3.

www.thegoldlady.com

The Gold Lady

call for Appointment

423-313-8891

**Check out my** 

web site

Located Near:
Bradley Square Mall

CORE R EQUIPMENT

# **Cleveland Tractor Sales & Service**

**5205 N. Lee Hwy • 478-5400** 



Serious RED Mowing Machines

www.ClevelandTractor.net

- Kawaski Engines
- Floating Deck Sizes from 32" 72"
- Zero Turning-radius
- Cutting speeds to 10mph
- Four point suspension deck
- Easy foot pedal deck height adjustment
- Side discharge, mulch or bag
- High back cushioned seat with padded arm rests
   Heavy districtions
- Heavy duty
- Dealer Financing Available



You n