

MILENE MAZEROSKI

BAKED  
SQUIRREL

Soak cleaned whole squirrel in cold vinegar or salt water approximately 1 hour or longer.  
Drain - wipe with paper towel - brown squirrel on all sides in salad oil. Sprinkle with salt, pepper, and paprika and put in roaster.  
Cook in fat for 10 minutes - 1 sliced onion, 1 sliced clove garlic. Add 1 cup stock and 1 cup dry wine. Pour over squirrel. Cover. Bake approximately one hour or until tender. During last ten minutes, you may add 1 cup sliced mushrooms.



Milene and Bill Mazeroski with children Darren and David.

*Bill Mazeroski*

KAREN BLASS

AUNT CRYSTAL'S  
MARINATED  
FLANK STEAK

Flank steak (1-1/2 pounds)  
Marinate:  
2 cloves of garlic or garlic salt  
1/2 cup soy sauce  
1/4 cup brown sugar  
2 tablespoons olive oil  
1/4 tsp. cracked pepper  
2 small pieces of ginger root

Combine all and cover with foil, basting occasionally (about 30 minutes before serving).

Preheat broiler.

With sharp knife score both sides of steak. Broil 5 minutes on each side for rare and 1 or 2 minutes more on second side for medium (well done steak is not recommended).

To serve:

Using sharp knife and meat fork, cut steak into very thin slices on the diagonal.

Arrange mushroom slices and broiled halved tomatoes around steak. Serve.

*Steve Blass*



Karen and Steve Blass

KATIE MURTAUGH

OLD-FASHIONED  
BEEF STEW

1 lb. beef chuck cut into 1-1/2 inch cubes  
3 tablespoons fat  
3 cups boiling water  
2 cups sliced onions  
1-1/2 cups cubed raw potatoes (3 potatoes)  
1-1/2 cups diced raw carrots (3 carrots)  
1-1/2 teaspoons salt  
1/8 teaspoon pepper

Brown meat in melted fat over low heat. Add two cups of the boiling water. Cover, and simmer over very low heat for two hours or until meat is tender.

Add vegetables, seasonings and remaining cup of boiling water. Turn heat up to medium. Cover and cook 25 to 30 minutes more.

*Danny Murtaugh*



Danny Murtaugh



Katie Murtaugh

VERA CLEMENTE

ARROZ Y HABICHUELAS  
(BEANS)

1 teaspoon olive oil  
1 medium onion - minced  
1/2 green pepper - minced  
1 8 oz. can tomato sauce  
1 clove garlic - minced  
1/4 lb. ham - diced fine  
1 teaspoon stuffed olives and capers  
1/4 teaspoon salt  
2 17 oz. cans red kidney beans  
1/2 cup water

Place oil in sauce pan and slowly saute onion, ham, garlic, green pepper and salt. Add the olives and capers and tomato sauce. Let simmer for 5 minutes over low heat. Add beans with 1/2 cup of water. Cover and let cook 8-10 minutes until it becomes thick. Serve over rice.

*Vera and Roberto Clemente*



Vera and Roberto Clemente

GINGER BRILES

- 1 can pie cherries
- 1 cup chopped nuts
- 1/2 pint whipped cream or 1 package Dream Whip
- 1 can Eagle Brand milk
- 1/3 cup lemon juice
- 1 package vanilla wafers

CHERRY NUT  
ICE BOX PIE

Drain cherries. Make crust from vanilla wafers, finely crushing them with rolling pin or blender. Add approximately 2 tablespoons melted butter to wafer crumbs and mold into pie pan. Set crust aside. Mix cherries with whipped cream. Fold chopped nuts in with cream and cherry mixture. Mix lemon juice with Eagle Brand milk. Fold nut, cream and cherry mixture into Eagle Brand milk mixture. Pour into crust and allow to set in refrigerator for at least two hours.

*Nellie Briles*



Ginger and Nelson Briles with children Kelly, David and Christy

DOLORES STARGELL

- 1 lb. beef stew chunks or 1 lb. ground steak
- cut steak into chunks
- 1/2 cup flour
- salt, pepper, garlic salt
- 1 small onion
- 2 green onions
- 1 envelope Lipton's Beef Flavor Gravy Soup
- 1/2 cup cooking oil
- 1/2 small bell pepper
- 1-1/2 cups water

BEEF STEW

Flour and season meat with spices, then brown meat with cooking oil at medium high heat in skillet. Pour off almost all oil and add dry soup and water. Add chopped onions and bell pepper. Simmer until meat is tender about 1-1/2 hours. Serve over rice or noodles.

*Willie Stargell*



Dolores Stargell



Willie Stargell

- 1 cup pear juice
- 1 package lime jello
- 2 packages cream cheese (3 oz.)
- 2 tablespoons cream
- 1 large can pears
- 1 cup cream whipped

SEA FOAM  
SALAD

Heat pear juice. Add to jello. While hot, pour into cream cheese mashed with cream. When cool, add pears which have been mashed with a fork. Add a cup of cream whipped. Place in refrigerator until set. Serves 6-8.

*Bob Prince*



Betty Prince



Bob Prince