

Edited by: Sherri Walker

South Fork Baptist Cookbook 2022

Celebrating 240 Years
of Connecting People
to Jesus

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“He brought me to the banqueting house, and his banner over me was love.”
Song of Solomon 2:4 (ESV)

“You prepare a table before me in the presence of my enemies; you anoint my head with oil; my cup overflows. Surely goodness and mercy shall follow me all the days of my life, and I shall dwell in the house of the LORD forever.”
Psalm 23:5–6 (ESV)

“And they devoted themselves to the apostles’ teaching and the fellowship, to the breaking of bread and the prayers.”
Acts 2:42 (ESV)

“And the angel said to me, “Write this: Blessed are those who are invited to the marriage supper of the Lamb.” And he said to me, “These are the true words of God.”
Revelation 19:9 (ESV)

Previous church cookbooks (1997 & 2007) available at:
www.southfork.church/cookbooks

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South Fork Baptist Church History

A Brief History of 240+ Years of Connecting People to Jesus!

More at www.southfork.church/history



1949 sanctuary (left) and 1999 sanctuary (right)

As we celebrate and thank God for the 240+ years of our church family, we look forward to the Lord's continued work in the years ahead. We are grateful for our ancestors in the faith who were faithful in serving Christ and looking to Him for guidance. We never want to forget Jesus' saving and sanctifying work in the many generations of our South Fork family.

South Fork Baptist Church is unique in the fact that we were organized as a church before Kentucky became a state. Benjamin Lynn and James Skaggs organized South Fork Baptist Church in what is now LaRue County in the year 1782. The church was constituted under a large oak tree where it met for the first summer. Seven people were approved for baptism and were baptized by Elder Lynn in the South Fork of Nolin River. These were probably some of the first persons to be baptized in Kentucky.

The times were troublesome. Only a short time before, Indians had massacred Elder John Gerrard, pastor of the Severns Valley Church. Armed citizens guarded the candidates for baptism at the water from Indians lurking in the surrounding forest. Brother Lynn, pastor of South Fork for 20 years, was called the "Daniel Boone of the Kentucky Pulpit" or the "Hunting Preacher."

In 1804, the first church building, made of logs, was erected in the back part of the graveyard overlooking South Fork Creek. The first service in the log cabin was held July 24, 1804. Elder Jonathon Paddock was pastor at that time. While Abraham Lincoln's parents, Thomas and Nancy Lincoln, were attending South Fork, it split over the issue of slavery. In the years 1811 and 1812, a great revival swept

Kentucky. South Fork felt the effects and reported 37 members. In 1818, there was another great revival with 19 new members. Elder Paddock resigned as pastor in 1820 and Elder John Hodgen was called.

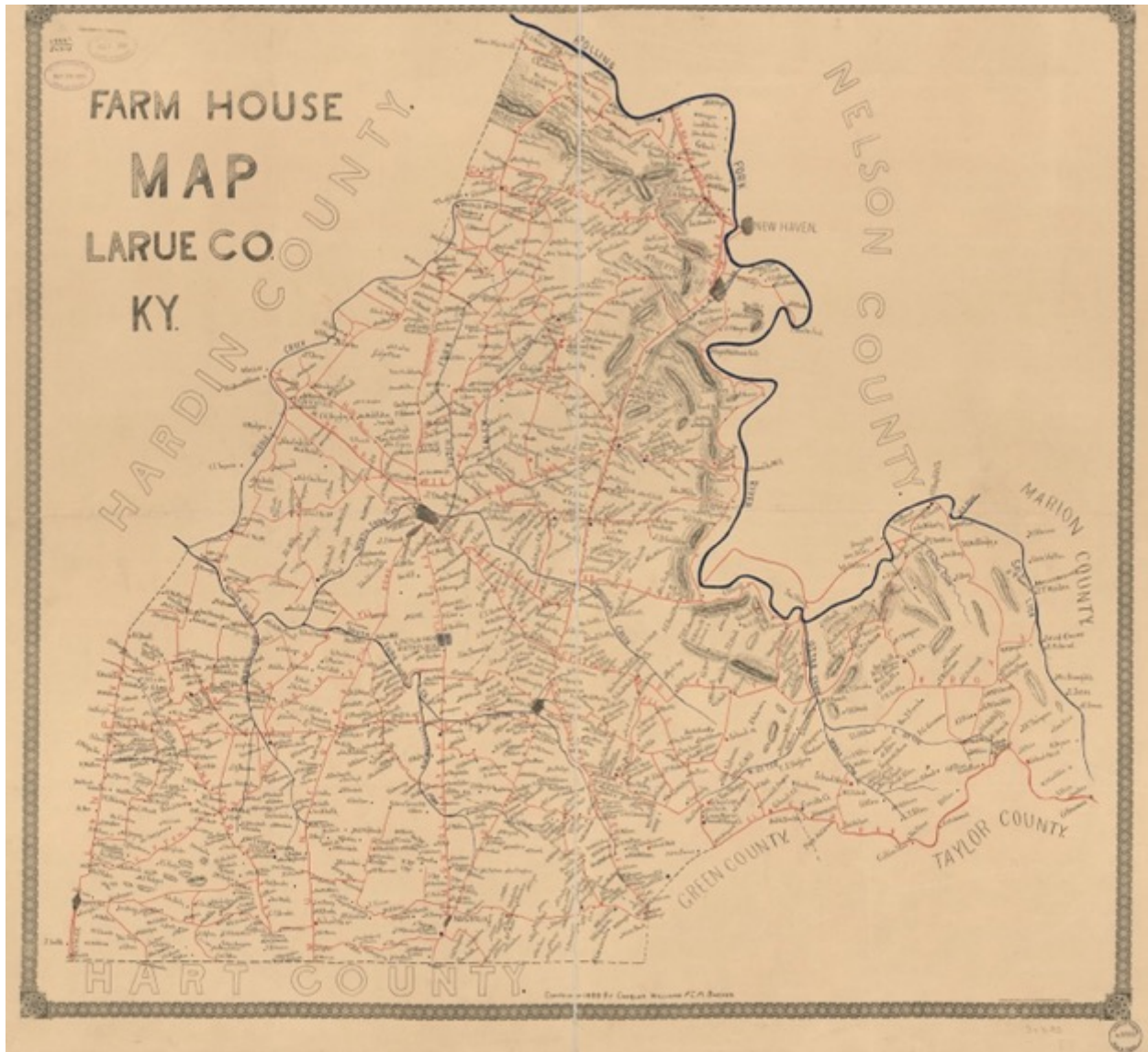
In 1828, Elder W.M. Brown was called as pastor. He served as pastor of South Fork Church continuously from 1829 to 1861, a period of 32 years. It is said that he baptized over 400 converts into the church. By the mid-1840's, the membership had outgrown their little log church. Royal Hankle and his wife sold the church one acre of land for \$1 and they built a new church from October 1848 to March 1849.

The Lynn Association of Baptists was constituted in the South Fork Church on November 8, 1856. Sunday School was organized by J.L. Smith in March 1874. In 1885, they decided to build a new brick church and bought additional ground from E. Abbe Layman. On April 5, 1888, the new brick church was dedicated. In January 1891, Brother W.J. Puckett was called as pastor, serving the church until January 1900.

Later on, the Lord would provide a 4th church building in 1949, a parsonage in 1959, a fellowship hall in 1991, and a 5th church building in 1999. The Women's Missionary Society and Baptist Young People's Union started in 1924 and 1932 respectively, breeding a heart for evangelism and missions within the church. Evangelism and missions giving increased during World War I (1918), increasing until it was greater than the pastor's salary (1921). Eventually 20% of the church budget (2015) and then 25% (2017) were given to evangelistic and missional causes. Short term mission trips began domestically in 1975, eventually spreading to at least 24 states and 8 countries (Russia, Ireland, Haiti, Iraq, Mexico, Ghana, China, and India) with over 100 total mission trips.

God has blessed us in many amazing ways since 1782. May the Lord continue to bless our church with faithfulness to Him in His love and truth until His magnificent return, so that we might be found prepared and ready, as good and faithful servants!

Hebrews 12:1-2 "Therefore, since we are surrounded by so great a cloud of witnesses, let us also lay aside every weight, and sin which clings so closely, and let us run with endurance the race that is set before us, looking to Jesus, the founder and perfecter of our faith, who for the joy that was set before him endured the cross, despising the shame, and is seated at the right hand of the throne of God." (ESV)



A farmhouse map of LaRue County from 1899

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Favorite Verses

Church Member Name: Bonnie L. Miller

Age: 61

Favorite Verse:

Psalm 23

The Lord is my shepherd; I shall not want. He makes me lie down in green pastures. He leads me beside still waters. He restores my soul. He leads me in paths of righteousness for his name's sake. Even though I walk through the valley of the shadow of death, I will fear no evil, for you are with me; your rod and your staff, they comfort me. You prepare a table before me in the presence of my enemies; you anoint my head with oil; my cup overflows. Surely goodness and mercy shall follow me all the days of my life, and I shall dwell in the house of the Lord forever.



John 3:16

For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life.

Romans 10:9

Because, if you confess with your mouth that Jesus is Lord and believe in your heart that God raised him from the dead, you will be saved.

2 Corinthians 9:15

Thanks be to God for his inexpressible gift!

2 Timothy 4:6-8

For I am already being poured out as a drink offering, and the time of my departure has come. I have fought the good fight, I have finished the race, I have kept the faith. Henceforth there is laid up for me the crown of righteousness, which the Lord, the righteous judge, will award to me on that day, and not only to me but also to all who have loved his appearing.

Church Member Name: Adam Rodgers

Age: 48

Favorite Verse:

Ephesians 6:11

Put on the full armor of God, that you may be able to stand against the schemes of the devil.



Church Member Name: Amy Rodgers

Age: 48

Favorite Verse:

Philippians 4:13

I can do all things through Christ who strengthens me.

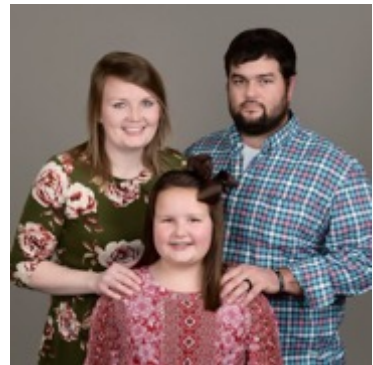
Church Member Name: Cory Skaggs

Age: 34

Favorite Verse:

Proverbs 14:23

In all toil there is profit, but mere talk tends only to poverty.



Revelation 6:8a

And I looked, and behold, a pale horse! And its rider's name was Death, and Hades followed him.

The Kitchen Prayer

Lord of all pots and pans and things
Since I've not time to be
A saint by doing lovely things
Or watching late with Thee
Or dreaming in the dawn light
Or storming heaven's gates
Make me a saint by getting meals
And washing up the plates
Although I must have Martha's hands
I have Mary's mind.
And when I black the boots and shoes
Thy sandals, Lord I find.
I think of how they trod the earth
What time I scrub the floor
Accept this meditation Lord
I haven't time for more.
Warm all the kitchen with Thy love
And light it with Thy peace
Forgive me all my worrying
And make my grumbling cease.
Thou who didst love to give men food
In room or by the sea
Accept this service that I do
I do it unto thee

Dedicated to all mothers now and former mothers of South Fork Baptist Church

Submitted by: Anna Lee Hughes
Inserted from the 1997 SFBC Cookbook

Emergency “Phone Numbers”

When in sorrow, call John 14
When men fail you, call Psalm 27
If you want to be fruitful, call John 15
When you have sinned, call Psalm 51
When you worry, call Matthew 6:19-34
When you are in danger, call Psalm 91
When God seems far away, call Psalm 139
When your faith needs stirring, call Hebrews 11
When you are lonely and fearful, call Psalm 23
When you grow bitter and critical, call 1 Corinthians 13
For Paul's secret to happiness, call Colossians 3 12-17
For idea of Christianity, call 2 Corinthians 5-15-19
When you feel down and out, call Romans &-31-39
When you want peace and rest, call Matthew 11-25-30
When the world seems bigger than God, call Psalm 90
When you want Christian assurance, call Romans 8:1-30
When you leave home for labor or travel, call Psalm 121
When your prayers grow narrow or selfish, call Psalm 67
For a great invention/opportunity, call Isaiah 55
When you want courage for a task, call Joshua
How to get along with fellowmen, call Romans 12
When you think of investments/returns, call Mark 10
If you are depressed, call Psalm 27
If your pocketbook is empty, call Psalm 37
If you are losing your confidence in people, call 1 Corinthians 13
If people seem unkind, call John 15
If discouraged about your Work, call Psalm 126
If you find the world growing small and yourself great, call Psalm 19

Inserted from the 1997 SFBC Cookbook

A Happy Home Recipe

Ingredients:

4 cups of Love
2 cups of Loyalty
3 cups of Forgiveness
1 cup of Friendship
5 Tablespoons of Hope
2 Tablespoons of Tenderness
4 quarts of Faith
1 pound of Laughter

Instructions:

Take Love and Loyalty, mix thoroughly with Faith
Blend with Tenderness, Kindness, and Understanding
Add Friendship and Hope
Sprinkle abundantly with Laughter
Bake with Sunshine and serve generous helpings daily

Inserted from the 1997 SFBC Cookbook

The Plan of Salvation

Watch videos & find hope in Jesus @ www.southfork.church/jesus

God Loves You

For God so loved the world, that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life. -John 3:16

But God commendeth his love towards us, in that, while we were yet sinners, Christ died for us. -Romans 5:8

All Are Sinners

For all have sinned, and come short of the glory of God. -Romans 3:23

As it is written, there is none righteous, no, not one. -Romans 3:10

God's Remedy for Sin

For the wages of sin is death; but the gift of God is eternal life through Jesus Christ our Lord. -Romans 6:23

But as many as received him, to them gave he power to become the sons of God, even to them that believe on his name.

-John 1:12

All May Be Saved Now

Behold, I stand at the door, and knock: if any man hear my voice, and open the door, I will come in to him.

-Revelation 3:20(a)

For whosoever shall call upon the name of the Lord shall be saved.

-Romans 10:13

But these are written, that ye might believe that Jesus is the Christ, the Son of God; and that believe ye might have life through his name,

-John 20:31

My Decision to Receive Christ as My Savior

Confessing to God that I am a sinner, and believe that the Lord Jesus Christ died for my sins on the cross and was raised for my justification, I now receive and confess Him as my personal Savior.

Inserted from 2007 SFBC Cookbook

Cipherin' Grandma's Recipes

A pinch/dash = 1/8 teaspoon

Kitchen spoon = 1 teaspoon

Dessert or soup spoon = 2 teaspoons

1 spoonful = 1 Tablespoon

Lump size of walnut = 2 Tablespoons

Lump size of hen's egg = 3-4 Tablespoons

1 pound flour = 4 cups

1 pound sugar = 2 cups

1 pound eggs = 8 in shell 10 out

By: Julie DeVore

APPETIZERS



Barbecue Meatballs

Ingredients:

1 pound ground beef
1 Tablespoon chopped onion
1/2 cup bread crumble (soft)
1 egg beaten
1 teaspoon salt
1/2 cup milk

Sauce:

1/2 cup catsup
1/2 cup chili sauce
2 Tablespoons onion (chopped)
2 Tablespoons margarine
5 Tablespoons vinegar
3-5 Tablespoons brown sugar

Instructions:

Combine first ingredients
Shape into balls and place in flat baking dish
Mix and cook sauce ingredients for 3 minutes
Pour over meatballs and bake at 375* for about 1 hour

In Memory of Church Member: Norma Jean McDonald
Inserted from 1997 SFBC Cookbook



Cheese Ball

Ingredients:

1 package cream cheese
1 jar dried beef
1/4 cup onion finely chopped
Several dashes Tabasco sauce
2 Tablespoons Mayo
1/2 teaspoon garlic salt

Instructions:

Mix all ingredient together
Blend well and shape into a ball

Church Member Name: David McDowell

Age: 65

Favorite Verse:

1 Corinthians 13:13

So now faith, hope, and love abide, these three; but the greatest of these is love.

Church Member Name: Machel McDowell

Age: 60

Favorite Verse:

Proverbs 3:5-6

Trust in the Lord with all your heart and lean not on your own understanding. In all your ways acknowledge him and he will make straight your paths.



Cheese Pudding

Ingredients:

1 cup soda crackers
1/2 lb grated cheese
4 hard cooked eggs, grated
2 cups medium white sauce
1 (7 oz) can pimento grated
Buttered crumbs

Instructions:

Grease casserole dish

Place a layer of crumbs well moistened with sauce, stir with fork to see that all crumbs are moistened

Add a layer of grated cheese, a layer of grated eggs, a layer of grated pimento

Repeat layers. Again, stir with fork until all crumbs are moistened. (The pudding will be dry if the crumbs aren't moistened.) You may have to add milk to be sure crumbs are moistened.

Top with buttered crumbs

Bake at 350* for about 30 minutes.

Church Member Name: Charles Miller

Age: 86

Favorite Verse:

Joshua 1:9

Have I not commanded you? Be strong and courageous. Do not be frightened or dismayed for the Lord your God is with you wherever you go.

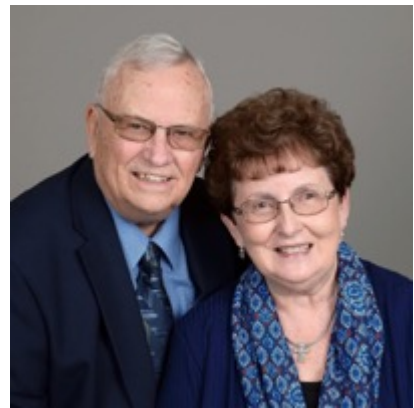
Church Member Name: Brenda Miller

Age: 80

Favorite Verse:

Proverbs 3:5

Trust in the Lord with all your heart and do not lean on your own understanding.



Creamy Cowboy Caviar

Ingredients:

(Optional green onions)
3 cans of Mex Corn
8 ounces shredded cheddar cheese
8 ounces sour cream
3/4 cup mayonnaise
4 oz can of diced chiles

Instructions:

Mix all ingredients together
Cover and refrigerate at least 2 hours
Serve with Tostitos Scoop chips

Church Member Name: Bonnie
Wolford

Age: 45

Favorite Verse:

1 Corinthians 15:58

Therefore, my beloved brothers, be steadfast, immovable, always abounding in the work of the Lord, knowing that in the Lord your labor is not in vain.



Easy Elegant Banana Nut Roll (Croquet)

Ingredients:

2 cups chopped nuts (peanuts or pecans)
1/2 -1 banana per person
1 Tablespoon lemon juice
1/2 cup clear corn syrup
1 1/2 cup Miracle Whip or Hellman's, or Kraft Mayo

Instructions:

I use those plastic boxes with lids so if I have leftovers, I can just put the lid on and put in refrigerator

I use a fork or tong to dip the banana with

In first bowl, mix syrup, lemon juice. And mayonnaise together

In second bowl, place nuts

Dip into the syrup/mayo mixture; drain, then roll in chopped nuts

Note: You can chop the nuts and mix the mayo-syrup mixture ahead of time and just assemble everything right before serving. They will keep in the refrigerator overnight, but you really should make these the same day you are serving. They are not really good the second day. I usually cut the banana into two or three pieces for a picnic or casual. For a sit-down dinner, I drizzle the individual serving plates with chocolate, caramel, raspberry, or strawberry sauce; place the whole banana on the plate, add a little whipped cream, sprinkle with nuts, crushed Butterfingers candy, chocolate chips or sprinkles. If you don't have syrup to drizzle, you can put paper dollies under the banana.

In Memory of Church Members: Tom and
Brenda Clopton

Inserted from 2007 SFBC Cookbook



Sausage Balls

Ingredients:

1 lb sausage
1 cup shredded cheddar
2 1/2 cup flour (Bisquik)
1/4 cup milk

Instructions:

Brown and drain sausage
Mix flour and cheese in large bowl then add sausage and milk. Make sure all flour is moist.
Cover and refrigerate overnight
Roll out into balls and bake at 350* for 12 min. or until bottom is just starting to turn brown

Associate Pastor: Brandon Walker

Age: 46

Favorite Verse:

Psalm 23:6

*Surely goodness and mercy shall follow me
all the days of my life, and I shall dwell in
the house of the Lord forever.*



Church Member Name: Sherri Walker

Age: 39

Favorite Verse:

Colossians 2:2

*That their hearts may be encouraged, being knit together in love, to reach all the riches
of full assurance of understanding and the knowledge of God's mystery, which is
Christ.*

Sausage Pinwheels

Ingredients:

2 cups flour
2/3 cup milk
1/4 cup shortening
1 pound sausage, browned and crumbled

Instructions:

In large mixing bowl, pour in flour, make small hole in middle
Put shortening and milk in and mix with flour
Knead, may need to add a small amount of flour on board
Roll out as thin as you can, 12x8x1/2 inch thick
Sprinkle sausage on dough and roll as a jelly roll
Cut in slices 1/4 inch thick
Bake 20 minutes at 350*
Good to serve any time, hot or cold.

In Memory of Church Member Gladys Terry
Inserted from 2007 SFBC Cookbook



Easy Sausage Pinwheels

Ingredients:

2 cans croissant rolls
1 pound sausage

Instructions:

1. Roll out croissant rolls, pinch creases together, you will have 4 rectangles per can
2. Spread uncooked sausage on top of each of the 4 the rolled-out croissant dough
3. Roll each rectangle up and place on parchment paper
4. Put them in the freezer until you are ready to cook them
5. When ready to cook, defrost each roll for about 10 minutes or just until it's soft enough to cut with a knife
6. Slice into about $\frac{1}{4}$ in pieces
7. Place on baking sheet, about 1 inch apart
8. Bake at 350 degrees for 10-12 minutes or until golden brown
9. Then you have yummy delicious sausage pinwheels!!! Enjoy! We like to put a little strawberry jelly on top!

Church Member Names:

Sophia, Lydia, Alia, & Mia Carl

She opens her mouth with wisdom, and the teaching of kindness is on her lips.

Proverbs 31:26. (Sophia's Life Verse) Age 13

For you, O Lord, are my hope, my trust, O Lord, from my youth. Upon you I have leaned from birth; you are he who took me from my mother's womb. My praise is continually for you. Psalms 71:5-6 (Lydia's Life Verse) Age 11

Weeping may tarry for the night, but joy comes in the morning.
Psalms 30:5 (Alia's Life Verse) Age 11

Perhaps you were created for such a time as this?
Esther 4:14 (Mia's Life Verse) Age 15



SALADS



Apricot Jell-O Salad

Ingredients:

6 ounces, apricot Jell-o
1.6 ounce Cool Whip
16 ounces, can fruit cocktail (drained juice)

Instructions:

Mix jell-o with juice and enough boiling water to make 1 cup (add 1 cup of cold water)
Let stand until set
Beat Cool Whip with mixture of jell-o
Add nuts if desired

In Memory of Church Members: Leon and Hannah Clopton



Inserted from 1997 SFBC Cookbook

Brenda's Chicken Salad with Red Grapes

Ingredients:

12.5 oz can chunk chicken breast
1/2 cup mayonnaise (or to your liking)
Lemon pepper seasoning (shake to your liking)
Small bunch or red grapes chopped in half

Instructions:

Drain chicken breast in a medium bowl
Stir chicken breast to loosen
Add mayonnaise and stir
Season with Lemon Pepper
Add grapes
Stir well and enjoy!

Church Member Name: Roger Clemons

Age: 73

Favorite Verse:

Psalm 46:10

Be still and know that I am God. I will be exalted among the nations, I will be exalted in the earth!"

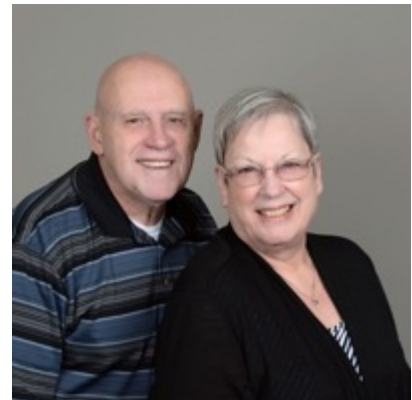
Church Member Name: Brenda Clemons

Age: 73

Favorite Verse:

Philippians 4:13

I can do all things through Christ who strengthens me.



Cauliflower and Broccoli Salad

Ingredient:

1 bunch broccoli
10 ounce fresh or frozen peas
8 ounce can sliced water chestnuts
1 medium head cauliflower
1 medium onion sliced in rings

Dressing:

1 cup salad dressing
1 package garlic and cheese dressing mix
1 cup sour cream

Instructions:

Toss ingredients together
Blend dressing well and pour over vegetables
Mix and refrigerate over night

In Memory of Church Member: Harold and
Ramona McDowell

Inserted from 1997 SFBC Cookbook



Cherry Salad

Ingredients:

1 (8oz) cream cheese softened
1 large raspberry jello (2 cups boiling water to dissolve)
1 can Del-Mante pitted dark cherries
1 cup juice

Instructions:

Mix, chill, and serve! Easy-peasy!

Church Member Name: Julie DeVore



Cranberry Orange Salad

(Bro. Jonathan's mom's recipe and a Carl family favorite)

Ingredients:

1 can whole cranberry sauce
1 can mandarin oranges (drained)
Large box or raspberry Jell-o
1 cup water

Instructions:

First spray a 9-inch square pan with cooking spray and set aside
Second, get out a medium bowl and put the raspberry gelatin inside
Then boil the water. You can boil the water on the stove or in the microwave. I usually do it in the microwave.
Add boiling water to the gelatin and whisk constantly for 2 minutes until Jell-o is completely dissolved
Let gelatin sit in fridge for a bit until it starts to form up a little. If you are in a hurry, you can also do the freezer and check it every 10-15 minutes.
Pull it out and pour into 9x13 pan, add cranberry sauce and oranges
Mix together well
Chill for at least 1 hour then serve

We like it with our turkey and dressing! Yum!

Pastor: Jonathan Carl

Favorite Verse:

Ephesians 6:11

Put on the whole armor of God, that you may be able to stand against the schemes of the devil.

Church Member Name: Brittney Carl

Favorite Verse:

Philippians 1:3-5

I thank my God in all my remembrance of you, always in every prayer of mine for you all making my prayer with joy, because of your partnership in the gospel from the first day until now.



Cornbread Salad

Ingredients:

1 package Hidden Valley Ranch Dressing Mix
1 cup sour cream
1 cup mayonnaise
1 pan cornbread (crumbled)
2 16 oz cans pinto beans (rinsed)
2 16 oz cans whole kernel corn (rinsed)
3 large tomatoes
1/2 cup chopped green peppers
1/2 cup chopped green onions
2 cups (8oz) shredded cheddar cheese
10 slices cooked bacon (crumbled)

Instructions:

Combine ranch dressing mix, sour cream, & mayonnaise and set aside
Combine onions, peppers, & tomatoes
In large bowl mix cornbread, beans, & corn, tomatoes, onions, & peppers, bacon and 1/2 of cheese
Then add ranch, sour cream, and mayonnaise mixture
Mix well and top with remaining cheese
(Keep refrigerated)

*This recipe is best made the day before serving to allow flavors to blend.

Church Member Name: Carolyn Saltsman

Age: 73

Favorite Verse:

2 Timothy 1:12

which is why I suffer as I do. But I am not ashamed, for I know whom I have believed, and I am convinced that he is able to guard until that day what has been entrusted to me.



Corn Salad

Ingredients:

2 cans corn
1 green bell pepper
1/2 red onion
1/2 cup mayo
2 cups shredded cheddar
1 bag Frito chips (BBQ flavor)

Instructions:

Chop onion & bell pepper
Add all ingredients to bowl and mix

*Don't add Fritos until right before serving

Church Member Name: Kyle Meredith

Age: 29

Favorite Verse:

Proverbs 22:7

The rich rule over the poor, and the borrower is the slave of the lender.

Church Member Name: Jamee Meredith

Age: 27

Favorite Verse:

Colossians 3:23

Whatever you do, work heartily, as for the Lord and not for men,



Cream Cheese Salad

Ingredients:

Large can crushed pineapple (do not drain)
2 packages Knox gelatin
1/2 cup sugar
8 oz package cream cheese (softened)
Pint of half & half
Chopped pecans
Maraschino cherries (optional)

Instructions:

Cook first 3 ingredients together until dissolved real good
Let cool some
Add cream cheese- stir until melted (could be some cream cheese still a little lumpy)
Add half & half then pecans and stir
You can add cherries to decorate (no juice)
Refrigerate until firm.

Church Member Name: Townya Staples

Age: 64

Favorite Verse:

Philippians 4:13

I can do all things through Christ who strengthens me.



Layered Pea Salad

Ingredients:

1 medium head of lettuce (in bite size pieces)
1/4 cup finely chopped celery
1/4 cup chopped green, yellow, or red pepper
1/4 cup finely chopped spring onion
6-8 hard boiled eggs, sliced
1 pint mayo
1 package frozen peas
Generous sprinkle of grated cheese
6-8 slices of crisp bacon crumbled

Instructions:

Layer in a tall clear bowl starting at top of ingredients

Makes an attractive side dish for any occasion.

Church Member Name: Julie DeVore

Favorite Verse:

Romans 8:31

What then shall we say to these things? If God is for us, who can be against us?



Mom's Cranberry Salad

Ingredients:

1 package ground cranberries
6 ounce box lemon jello
1 1/2 cup sugar
2 oranges
1 cup celery finely chopped
1 cup nuts chopped fine (pecans)

Instruction:

Dissolve sugar in Jello water
Let set while grinding cranberries
Put cranberries in jello mixture
Let set while chopping nuts, celery, and oranges
Pour into favorite bowl
Garnish with pecan halves on top

In Memory of Church Member: Harold and Ramona McDowell
Inserted from 1997 SFBC Cookbook



Orange Whip Salad

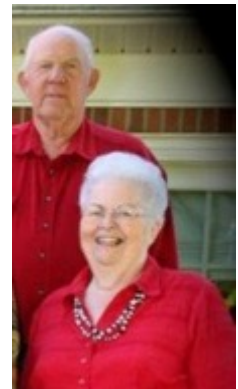
Ingredients:

1 small, can crushed pineapple, drained
1 can mandarin oranges, diced
1 pint cottage cheese
2-3 oz. boxes orange Jell-o (dry)
1 large carton Cool Whip

Instructions:

Mix cottage cheese and Jell-o
Add pineapple and oranges and mix thoroughly
Fold in Cool Whip

In Memory of Church Member: Norma Jean McDonald
Inserted from 1997 SFBC Cookbook



Pasta Salad

Ingredients:

1 box Rotini Pasta
1 chopped green pepper
1 chopped red pepper
1 small chopped onion
1/2 cup white vinegar
3/4 - 1 cup sugar
1 pint Miracle Whip
Small can evaporated milk

Instructions:

Boil Rotini and cool
Add peppers & onion
Mix together
Mix next 4 ingredients & pour over pasta
Mix and refrigerate.

Church Member Name: Gene Staples

Age: 69

Favorite Verse:

John 3:16

For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life.



Ten Cup Salad

Ingredients:

1 cup each of:
Fruit cocktail
Marciano cherries
Peaches
Pears
Mandarin oranges
Diced apples
Diced bananas
Your favorite nuts
Grapes
Sour Cream

Instructions:

Drain fruit
Combine and toss gently in large bowl
Add Sour Cream (or plain yogurt) and blend
Add nuts and mini marshmallows (multi colored to make festive)
Sprinkle coconut over top (optional)
Chill at least 1 hour

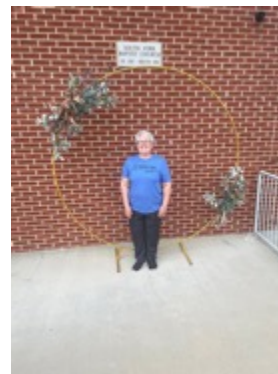
Church Member Name: Julie DeVore

Age: 76

Favorite Verse:

Romans 8:28

And we know that for those who love God all things work together for good.



BREADS



Banana Nut Bread

Ingredients:

2 cups sugar
3 eggs
4-5 mashed bananas
1 cup vegetable oil
3 tsp vanilla
1 cup chopped nuts
1 1/2 tsp cinnamon
3 cups flour

Instructions:

Mix sugar, eggs, banana, oil, and vanilla together
Add nuts, cinnamon, and flour
Mix well
Spray loaf pans with Pam
Pour batter into pans
Bake at 350* for 1 hour

Church Member Name: Winnie Shive

Age: 83

Favorite Verse:

Ecclesiastes 3:1

For everything there is a season, and a time for every matter under heaven:

Psalm 46:10

Be still, and know that I am God, I will be exalted among the nations, I will be exalted in the earth!



Broccoli Corn Bread

Ingredients:

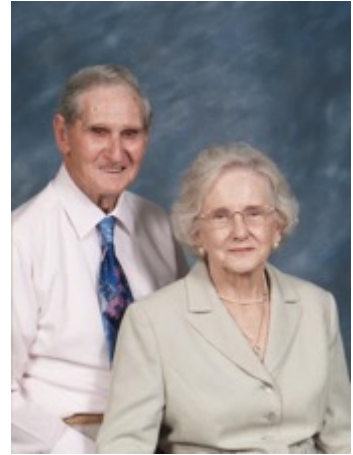
10 oz. pkg, frozen broccoli, cooked, well drained, and finely chopped
1 med. onion, finely chopped
1/2 cup (1 stick) margarine, melted
1 cup cottage cheese or sour cream
3 eggs, beaten
1 box (8 1/2 oz) corn bread mix or 1 cup plus 2 tablespoons self -rising cornmeal
3/4 tsp. salt

Instructions:

Sauté onion in oleo
Add other ingredients
Pour into a greased 9x13 baking dish
Bake at 350* for 45 minutes or until slightly brown. Bread will be soft.

In Memory of Church Members: Omer and Mildred Finn

Inserted from 1997 SFBC Cookbook



Pineapple Zucchini Bread

Ingredients:

3 eggs
1 cup oil
2 cups sugar
2 cups grated zucchini
2 tsp vanilla
1 (8 oz) can crushed pineapple
3 cups self-rising flour
1 1/2 tsp cinnamon
3/4 tsp nutmeg
1 cup raisins

Instructions:

With mixer beat eggs, blend in oil, sugar, and vanilla.
Continue mixing until thick and foamy
Stir in zucchini and pineapple with spoon
Combine flour, nutmeg, and raisins
Stir gently into zucchini pineapple mixture until blended
Divide batter into 2 loaf pans lined with parchment paper
Bake at 350* for 1 to 1 1/4 hours until wooden pick inserted in center comes out clean
Cool 10 minutes and turn out on racks to cool
Can be frozen

Church Member Name: Bobby Williams

Age: 60

Favorite Verse:

Deuteronomy 31:8

It is the Lord who goes before you. He will be with you; he will not leave you or forsake you. Do not fear or be dismayed.

Church Member Name: Lisa Williams

Age: 65

Favorite Verse:

Proverbs 3:5-6

Trust in the Lord with all your heart and do not lean on your own understanding. In all your ways acknowledge him, and he will make straight your paths.



Pumpkin Bread

Ingredients:

3 1/2 cups self-rising flour
1 tsp cinnamon
Sprinkle Nutmeg or pumpkin pie seasoning
4 eggs
2 1/2 cups sugar
1 cup vegetable oil
1 can pumpkin
2/3 cup cold water
1 cup chopped pecans (if desired)

Instructions:

Pour flour, cinnamon, and nutmeg in mixing bowl with lid and shake together
In separate mixing bowl stir together eggs, sugar and oil
Add to flour mixture and mix well
Add pumpkin, water, and nuts
Stir until smooth consistency
Pour into 2 greased loaf pans
Bake at 350* for 45 min to 1 hour

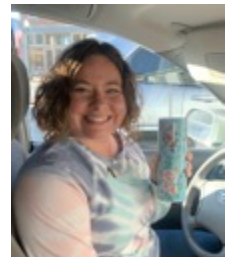
Church Member Name: Sherri Walker

Age: 39

Favorite Verse:

Psalm 121:8

The Lord will keep your going out and your coming in from this time forth and forevermore.



Yeast Rolls

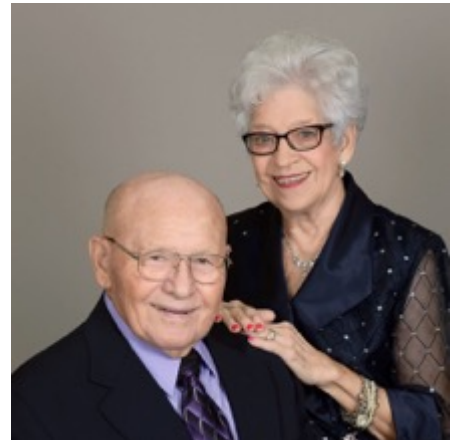
Ingredients:

1 package dry yeast
1 cup water
1 beaten egg
1/3 cup sugar
1/3 cup oil
4 cup flour

Instructions:

Combine ingredients
Put in greased bowl and let rise until double (about an hour)
Put out on floured board, adding more flour if you need to
Roll out about 1/2 inch thick
Cut off pieces about size of marshmallows
Roll in melted margarine
Put in baking pan, leaving space between
Let rise about 1 1/2 hours
Bake 12 minutes in 375* oven

Church Member Name: Yvonne McDowell
Inserted from 2007 SFBC Cookbook



Zucchini Bread

Ingredients:

3 eggs
1 cup brown sugar
1 cup white sugar
1 cup oil
2 cups flour (all-purpose) 2 tsp baking powder
1 tsp salt
1 tsp baking soda
2 cups grated zucchini
2 tbsp cinnamon
2 tsp vanilla
1 cup pecans

Instructions:

Mix flour, baking powder, salt, and baking soda and stir or sift in one bowl
In other bowl mix eggs, both sugars, oil, vanilla, and cinnamon
Add flour to wet mixture then add grated zucchini and nuts
Mix (stir) all ingredients
Put in bread pan and bake at 350* for 45-60 min

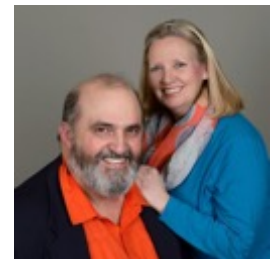
Church Member Name: Machelles Durham

Age: 63

Favorite Verse:

Ephesians 4:5-6

One Lord, one faith, one baptism, one God and Father of all, who is over all and through all and in all.



MAIN DISH



Buffalo Chicken Pasta

Ingredients:

2 cups penne or bow tie pasta
1pkg. 8 oz cream cheese (room temperature)
3/4 cup ranch dressing
1/2 cup buffalo wing sauce
3/4 cup shredded mozzarella
1/2 cup shredded cheddar jack
2 cups shredded chicken (You can use rotisserie chicken. I use 2 large chicken breasts)

Instructions:

Preheat oven to 375*
Spray 8×9 pan with cooking spray
Cook pasta (as directed on box) drain- you can add a little butter or oil to keep it from sticking together
Mix together cream cheese, ranch, and wing sauce til creamy
Add chicken, 1/2 cup of mozzarella and cooked pasta
Mix all together
Spoon into dish
Add remaining mozzarella and cheddar jack cheese to top
Bake for 20 minutes or till cheese is melted
Serve with ranch or wing sauce.
I prepare garlic bread to go with meal.

Church Member Name: Billy Cottrell

Age: 57

Favorite Verse:

Philippians 4:13

I can do all things through him who strengthens me.

Church Member Name: Paula Cottrell

Age: 56

Favorite Verse:

Psalm 19: 14

*May the words of my mouth and the meditation of my heart
be pleasing unto you O Lord, My Rock and my Redeemer.*



Cajun Chicken

Ingredients:

4 chicken breasts
1 can cream of chicken soup
1/3 cup sour cream or plain yogurt
2 tsp paprika (Makes it a little hot. You can leave it out. I do.)
1/8 tsp red pepper
Sprinkle of Cajan spice

Instructions:

In a skillet brown chicken in a little oil
When chicken is almost done, sprinkle with Cajan spice (sprinkle to taste like with salt)
Remove chicken from pan to drain
Add remaining ingredients to skillet
Bring to a boil, add chicken back to skillet and simmer until chicken is hot again
Serve over rice or egg noodles

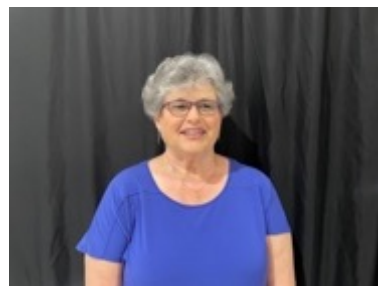
Church Member Name: Kay Bright

Age: 72

Favorite Verse:

John 3:16

*For God so loved the world that he gave his only Son,
that whoever believes in him should not perish but
have eternal life.*



Psalms 23

*The Lord is my shepherd; I shall not want. He makes me lie down in green pastures.
He leads me beside still waters. He restores my soul. He leads me in paths of
righteousness for his name's sake. Even though I walk through the valley of the
shadow of death, I will fear no evil, for you are with me. You prepare a table before me
in the presence of my enemies; you anoint my head with oil; my cup overflows. Surely
goodness and mercy shall follow me all the days of my life, and I shall dwell in the
house of the Lord forever.*

Corn Bread Casserole

Ingredients:

1 pound ground beef
1 Tablespoon cooking oil
1 medium onion, chopped
14 1/2 ounce can diced tomatoes
16 ounce package frozen mixed vegetables
1 cup salsa
1/2 cup shredded cheese

Instructions:

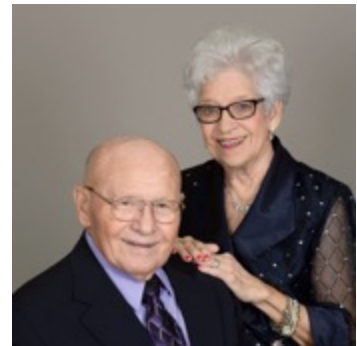
In saucepan, cook mixed vegetables in 1/2 cup water for 10 minutes
In iron skillet, brown ground beef in oil
Remove beef, saute onions until tender
Add tomatoes and simmer a few minutes
Add vegetables and ground beef; mix well
Top with cheese then salsa

Crust:

Mix one package con bread mix according to directions
Add 1/2 cup shredded cheese
Add crust mix to top and bake at 425* 20-25 minutes or until golden brown

In Memory of Church Member: Ray McDowell

Inserted from 2007 SFBC Cookbook



Egg Sandwich

Ingredients:

1-2 eggs
1 slice American cheese
2 slices of bread

Instructions:

Spray or wipe microwave safe bowl with vegetable oil
Crack eggs into bowl
Stir until yellow and smooth
Microwave for 1 minute
Add cheese and microwave for 30 seconds
Place onto bread (easiest done with butter knife)

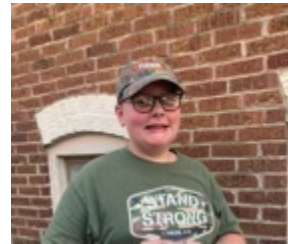
Church Member Name: Landon Walker

Age: 12

Favorite Verse:

Psalm 46:10

Be still and know I am God. I will be exalted among the nations, I will be exalted in the earth!



Goulash

Ingredients:

1 cup macaroni, cooked
1/2 large green pepper
1 medium onion
1 lb ground beef
salt & pepper
1 small can tomato sauce
1 can of water
Cheese to taste (your favorite cheese, any cheese makes it good)

Instructions:

Boil macaroni
Sauté ground beef, green pepper, and onion, add salt and pepper
When ground beef and veggies are browned, add cooked macaroni, tomato sauce, and water. Stir and then cover.
Simmer on low until done. Then place cheese on top. Turn off and put lid on top. When cheese is melted, serve.
Makes 6 or more servings

Church Member Name: Linda Fay Stephens

Age: 82

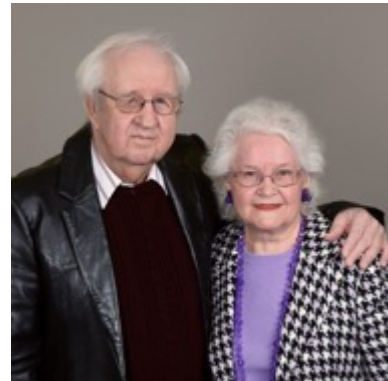
Favorite Verse:

Matthew 11:28

Come to me, all who are weary and burdened, and I will give you rest.

Psalms 30:5

For his anger lasts only a moment, but his favor lasts a lifetime; weeping may stay for the night, but rejoicing comes in the morning.



Ground Beef Casserole

Ingredients:

1 1/2 lbs ground beef cooked and drained
12 oz can whole kernel corn drained
1 cup sour cream
1 package egg noodles cooked and drained
3/4 teaspoon salt
1 Tablespoon dried onion
1/4 teaspoon pepper
3 Tablespoon butter
1 can cream of chicken soup
1 can cream of mushroom soup
bread crumbs or croutons

Instructions:

Brown ground beef and drain
Cook noodles and drain
Mix all ingredients together
Place in 13x9 dish
Top with crouton
Bake at 350* for 30 min covered then uncover for 10 min
Feeds 10-12

Church Member Name: Glenn Howell

Age: 75

Favorite Verse:

John 3:16

*For God so loved the world that he gave his only Son,
that whoever believes in him should not perish but have
eternal life.*

Church Member Name: Melinda Howell

Age: 72

Favorite Verse:

Philippians 4:13

I can do all things through him who strengthens me.



Lasagna

Ingredients:

1/2 cup chopped onion
1 clove garlic, pressed
2 Tablespoon oil
1 lb ground beef
8 oz can tomato sauce
6 oz can tomato paste
1 cup water
1 teaspoon salt
1/2 teaspoon oregano
1/4 teaspoon pepper
8 oz lasagne noodles
2 cups cottage cheese
1/2 cup parmesan cheese
8 oz mozzarella cheese

Instructions:

Sauté onion & garlic in hot oil, add meat; brown
Add tomato sauce & pasta, water and seasonings
Cover and simmer 20 min
Cook noodles according to package. Drain.
Place half of noodles in bottom of 13x9 baking dish
Spread half of cottage cheese and half of parmesan cheese over noodles
Now add half of the mozzarella cheese and half of the meat sauce
Repeat layers
Bake at 350* for 45 min.
Let set for 5 min before cutting

Church Member Name: Kelly Hornback

Favorite Verse:

Philippians 4:6-7

Do not be anxious about anything, but in every situation, by prayer and petition, with thanksgiving, present your requests to God. And the peace of God, which transcends all understanding, will guard your hearts and your minds in Christ Jesus.



Meat Loaf (Janice Bowen's)

Ingredients:

1 1/2-2 lb ground beef
8 oz tomato sauce
1 sleeve Ritz crackers
1 teaspoon each of: salt, mustard, black pepper
Dash Worcestershire sauce
1 egg
1 small chopped onion (optional)

Instructions:

Mix all ingredients with your hands (mixed with love)
Put in 8x11 pan
Bake at 350* for 40 min

Glaze:

3/4 cup Ketchup
3/4 cup brown sugar
Warm on the stove
Pour on top of meatloaf
Cook for another 15 min

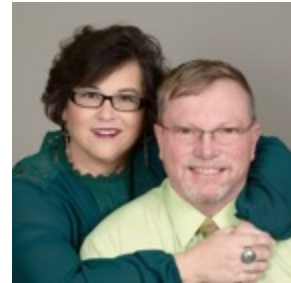
Church Member Name: Jamie Hines

Age: 55

Favorite Verse:

2 Corinthians 12:9

But he said to me, "My grace is sufficient for you, for my power is made perfect in weakness." Therefore I will boast all the more gladly of my weaknesses, so that the power of Christ may rest upon me.



No Peck Chicken Casserole

Ingredients:

1 cup uncooked rice
10 pieces of chicken (chicken tenders are best)
2 cups cream of chicken soup
1 package onion soup mix

Instructions:

Place chicken tenders on rice
Add cream of chicken and onion soup mix
Cover with foil
Bake at 350* for 45 minutes

Church Member Name: Julie DeVore



Pizza Casserole

Ingredients:

1 pound Italian sausage
12 oz wide noodles, cooked according to package directions
2- 14 ounce jars pizza sauce
2 cups shredded cheese
6 ounce sliced pepperoni

Instructions:

Preheat oven to 350*
Crumble sausage into medium skillet
Cook over medium heat until browned, stirring occasionally
Remove sausage and drain on paper towels
In large, lightly greased casserole dish, layer 1/2 noodles, 1/2 sausage, and half remaining ingredients
Repeat with second layer of noodles, then sausage, and remaining ingredients, reserving several pepperoni slices to garnish top
Bake 35-40 minutes
Serve immediately
Refrigerate leftovers
Serves 6-8

In Memory of Church Member: Ray and
Dorothy Crump
Inserted from 2007 SFBC Cookbook



Pizza Rolls

Ingredients:

Pizza Roll Bag (cheese flavor)

Instructions:

Oven:

Heat oven to 425*

Place rolls on sheet or oven tray

Bake 10-12 min

Let sit for 2 minutes to fully cook

Microwave:

Place rolls in single layer

Microwave on high for 1-1:15 for 6 rolls

Let stand for 2 minutes to complete cooking

Church Member Name: Aaron Wolford

Age: 16

Favorite Verse:

Philippians 4:13

I can do all things through him who strengthens me.



Trisha's (my daughter) One Pan Dinner

Ingredients:

1 package smoked or Keilbasa Sausage
2 medium zucchini
3 medium yellow squash
(Optional- 1 small onion, 3 medium potatoes)
1 pat of butter
1 Tablespoon oil

Instructions:

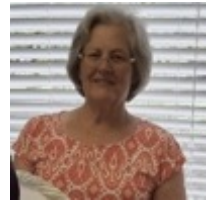
Cut veggies and sausage into bite size pieces
In a large skillet, place butter & oil
Heat to medium low and add veggies (if potatoes are used, add first)
Put lid on and steam cook for 15 minutes stirring occasionally
Raise heat slightly, add sausages, cook for another 15 minutes or until sausage and
veggies are tender and well heated. Liquid will be gone. Stir as needed.
Serve with cornbread.

Church Member Name: Julie Devore

Favorite Verse:

Philippians 4:13

I can do all things through him who strengthens me.



DESSERTS



Banana Sour Cream Cake

Ingredients:

1 package yellow cake mix
1 package instant Banana Cream Pudding
3 eggs beaten
1 cup or 3 ripe bananas mashed
1/4 cup vegetable oil
1 tsp. vanilla
1 cup water

Icing:

1 lb box or 3 cups powdered sugar
1 stick soft butter
1 8 oz package cream cheese soft
1 Tablespoon peanut butter
Small amount of milk

Instructions:

Beat cake mix with pudding mix, eggs, bananas, sour cream, vanilla, water, and oil with mixer on low-speed 'til moistened for 2 min.

Bake at 350* 25-30 min. Or 'til cake is done.

Icing- Beat all ingredients together well.

*Use round cake pans to bake cake in as it's pretty to ice cake sides and top with peanut butter icing. Add crushed peanuts to top and sides.

Church Member Name: Angie Smith

Age: 65

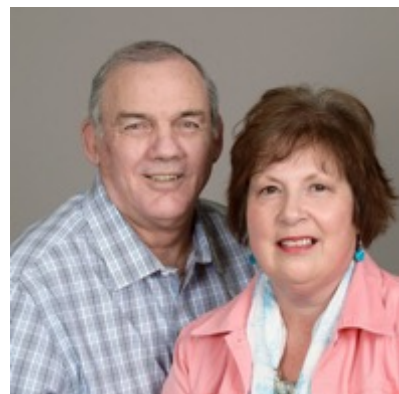
Favorite Verse:

Philippians 4:4

Rejoice in the Lord always; again I will say, rejoice.

1 Thessalonians 5:16-18

Rejoice always, pray without ceasing, give thanks in all circumstances; for this is the will of God in Christ Jesus for you.



Baptist Pie

Ingredients:

1 large egg
1 cup sugar
1 Tablespoon flour
Pinch of salt
1 small can Pet Milk
2 Tablespoons sweet milk
1/3 cup melted butter
1 tsp vanilla
1 uncooked pie shell

Instructions:

Preheat ove to 350*
In mixing bowl beat egg a lot
Mix sugar and flour
Add dry ingredients gradually to egg mixture; beat well
Add a pinch of salt, Pet Milk, sweet milk, butter, and vanilla
Beat and pour into pie shell
Bake about 25 minute or until pie doesn't shake in middle

This is an old recipe. It is good enough for any denomination.

In Memory of Church Member: Harold and Ramona McDowell
Inserted from 1997 SFBC Cookbook



Blue Ribbon Chess Pie

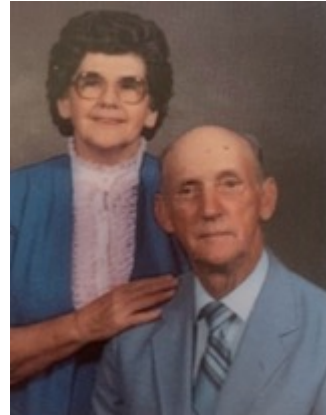
Ingredients:

1/2 cup butter (room temperature)
1 1/4 cup sugar
3 whole eggs
1 tsp vinegar
1 teaspoon vanilla
1 teaspoon corn meal

Instructions:

Mix butter and sugar
Add eggs one at a time beating well after each one
Add remaining ingredients and pour into an unbaked 9-inch pie shell
Bake at 350* for 45 minutes

In Memory of Church Members: Leon and
Hannah Clopton
Inserted from 1997 SFBC Cookbook



Butterfinger Delight

Ingredients:

6 Butterfinger candy bars (crushed)
1 angel food cake
2 cups powdered sugar
1 cup butter
16 oz cool whip
1 cream cheese

Instructions:

Beat together cream cheese & butter
Add in powdered sugar and cool whip
Tear up angel food cake into small pieces
Begin layering starting with angel food cake, then mixture, then candy. Continue layering until all gone.
Enjoy!

Church Member Name: Miranda Lawless

Age: 29

Favorite Verse:

Isaiah 41:10

Fear not, for I am with you; be not dismayed, or I am your God; I will strengthen you, I will help you, I will uphold you with my righteous right hand.



Butter Pecan Cookies

Ingredients:

1 cup butter
3/4 cup sugar
1 teaspoon vanilla
1 cup pecan pieces
3/4 cup brown sugar
2 eggs
2 1/4 cups self-rising flour

Instructions:

Cream butter and sugar 'til light
Beat in eggs & vanilla
Blend flour & stir in nuts
Drop by teaspoon on ungreased cookie sheet
Bake 10 minute in 350* oven

Church Member Name: Julie DeVore



Chocolatetown Special Cake

Ingredients:

1/2 cup Hershey's Cocoa
1/2 cup boiling water
2/3 cup vegetable shortening
1 3/4 cups granulated sugar
1 teaspoon vanilla extract
2 large eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 1/3 cups buttermilk or sour milk*

One-Bowl Butter Cream Frosting:

6 Tablespoons butter or margarine, softened
2 2/3 cups powdered sugar
1/2 cup Hershey's Cocoa
1/3 cup milk
1 tsp vanilla extract

Instructions:

Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
Stir together cocoa and water in small bowl until smooth.
Beat shortening, sugar and vanilla in large bowl until fluffy. Add eggs, beat well.
Stir together flour, baking soda and salt. Add to shortening mixture
Alternate with buttermilk, beating until well blended. Add cocoa mixture; beat well.
Pour batter into prepared pans.
Bake 30 to 35 minute or until wooden pick inserted in center comes out clean. Cool 10 minutes; Remove to racks. Cool completely.
Frost with One-Bowl Butter Cream Frosting.

* To Sour Milk: Use 4 teaspoons white vinegar plus milk to equal 1 1/3 Cups.

Frosting:

1. Beat butter in small bowl. Add powdered sugar & cocoa with milk, Beat to spreading consistency (additional milk may be needed).
2. Stir in vanilla.

Church Member Name: Julie DeVore



Chocolate Pie

Ingredients:

1/2 cup cocoa
1/3 cup self-rising flour
1 cup sugar
1/4 teaspoon salt
2 1/2 cup milk
3 eggs
3/4 teaspoons vanilla

Instructions:

Mix and pour into a baked pie crust
Make meringue to cover top of pie
Beat egg whites and 1/3 cup of sugar
Place on top of pie and place in oven until tips of meringue turn slightly brown in 350* oven

In Memory of Church Member: Vivian

Madriaga

Inserted from 2007 SFBC Cookbook



Dirt Cake

Ingredients:

2 large packages Oreo cookies (crushed)
1/2 cup butter
1 8 oz cream cheese
1 cup powdered sugar
1 large container cool whip
2 1/2 package vanilla instant pudding
3 cups of milk
1 teaspoon vanilla

Instructions:

Spread 1/2 of Oreo cookies in bottom of pan
Cream butter, cream cheese together
Add powdered sugar, then add cool whip
In another bowl mix the pudding, milk, vanilla
Combine both mixtures
Pour mixture over crushed Oreos and sprinkle remainder of crumbs on top

*Refrigerate overnight for better taste.

Church Member Name: Larry Howell

Age: 55

Favorite Verse:

John 3:16

For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life.

Church Member Name: Kay Howell

Age: 51

Favorite Verse:

1 Peter 5:7

Casting all your anxieties on him, because he cares for you.



Eclair Cake

Ingredients:

3 packages instant French vanilla pudding
4 1/2 cups milk
1 can chocolate frosting
1 8 ounce Cool Whip
1 box graham crackers

Instructions:

Mix pudding and milk until thickened

Fold in Cool Whip

In 9x13 inch baking dish or pan, layer the bottom with graham crackers

Spread about 1/3 of pudding mixture over graham crackers

Repeat layers, beginning and ending with graham crackers

Spread chocolate frosting on last layer of graham crackers and refrigerate

In Memory of Church Member: Charles and
Barbara McDowell

Inserted from 1997 SFBC Cookbook



Fresh Peach Pie

Ingredients:

1 10inch unbaked pie shell
2 1/2 cups peaches (peeled and sliced)
3/4 cups butter or oleo
1 1/4 cup sugar
3 Tablespoons flour
1 beaten egg
1 teaspoon vanilla

Instructions:

Layer peaches in bottom of crust
Mix remaining ingredients and pour over peaches
Bake at 425* for 15 minute, reduce heat to 325* and bake 45 minutes

In Memory of Church Members: Omer and Mildred Finn
Inserted from 1997 SFBC Cookbook



Missy's Chocolate Pie

Ingredients:

2 1/2 cups sugar
4-6 tablespoons of corn starch (This is for 2 pies)
5 Tablespoons cocoa
2 cups of milk (per pie)
1 teaspoon vanilla
4 Tablespoons of butter

Instructions:

Mix sugar, cocoa, & corn starch together
Add milk
Cook until thick
Add vanilla and butter
Pour into baked pie shell

Church Member Name: Barry Eads

Age: 70

Favorite Verse:

Matthew 6:33

*But seek first the kingdom of God and his righteousness
and all these things will be added to you.*

Church Member Name: NaRita Eads

Age: 70

Favorite Verse:

Philippians 4:13

I can do all things through him who strengthens me.



No Bakes

Ingredients:

1 stick of butter
1/2 cup cocoa
1 1/4 cup sugar
1/2 cup milk
1/2 cup peanut butter
1 teaspoon vanilla
2 cups quick oatmeal

Instructions:

Melt butter in large pot
Add sugar, cocoa, and milk
Boil 2 min then remove from burner
Add peanut butter and stir until melted
Stir in vanilla and oats (may add more oats if not thick enough)
Spoon out onto foil wrap or parchment paper
Let cool

Church Member Name: Emma Walker

Age: 11

Favorite Verse:

Romans 5:8

But God shows his love for us in that while we were still sinners, Christ died for us.



No Bakes Blondies *Gluten Free*

Ingredients:

1/2 cup butter
1/2 cup milk
2/3 cup peanut butter
1 3/4 cup sugar
1 teaspoon vanilla
3 cup quick oats

Instructions:

Line baking sheet with parchment paper
In 2 1/2-3 quart sauce pan combine butter, sugar, and milk
Heat over medium heat stirring frequently until mixture reaches a full boil
Boil (rolling) for 60 seconds. DO NOT STIR
Remove from heat
Add vanilla, oats, and peanut butter. Stir mix until well incorporated
Scoop with melon baller on parchment
Cool and enjoy!

Church Member Name: Julie DeVore

Favorite Verse:

Jeremiah 29:11

*For I know the plans I have for you, declares the Lord,
plans for welfare and not for evil, to give you a future
and hope.*



Pecan Praline

Ingredients:

1 lb light brown sugar
3/4 cup "Pet" Evaporated milk
1 Tablespoon oleo
1 teaspoon vanilla
1 cup pecans (add a pinch of salt)

Instructions:

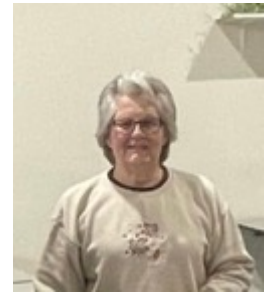
Mix sugar, salt milk, & oleo in pan
Stir over low heat until sugar dissolves then add pecans, cook to soft ball stage
Remove from heat and cool
Beat until thick
Drop small balls on parchment or foil. Enjoy!

Church Member Name: Julie DeVore

Favorite Verse:

Psalm 56:3-4

When I am afraid, I put my trust in you. In God, whose word I praise, in God I trust; I shall not be afraid. What can flesh do to me?



Pineapple Upside Down Cake

Ingredients:

1 yellow cake mix (made according to directions, blended) in a wax paper lined (greased pan, skillet is best)
tsp vanilla
1 cup brown sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup butter softened
Sliced pineapple
Cherries

Instructions:

Combine (in small bowl) vanilla, butter, brown sugar, cinnamon, and nutmeg
place sliced pineapples with cherries in middle
Pour cake batter over
Bake 30-35 minutes until toothpick come out clean
Run knife around edges to loosen
Immediately turn cake out onto serving plate

Church Member Name: Julie DeVore

Peanut Butter Lasagna

Ingredients:

1 package Nutter Butter Cookies 16 oz
1/2 cup melted butter
8 oz cream cheese soft
1 cup peanut butter creamy
1 cup powdered sugar
2 Tablespoons cold milk
16 oz cool whip divided
(2) 3.9 ounce chocolate instant pudding
3 cups cold milk
1 cup mini Reese's cut in half
Optional for topping:
Chocolate Chips
Peanut butter Chips
Chocolate Syrup

Instructions:

Crush cookies in food processor
Stir cookies with melted butter
Layer in 9x13 pan and put in fridge
Mix cream cheese with hand mixer until light & fluffy
Add in peanut butter, 2 Tablespoons milk, and powdered sugar, and mix until well combined
Stir in half of cool whip
Spread over 9x13 pan
Mix in separate bowl chocolate pudding and 3 cups of milk
Spread on top of peanut butter layer
Place in fridge for 15-20 minutes
Spread remaining cool whip over the top
Add toppings and put in freezer for one hour or fridge for four hours

Church Member Name: Whitley Milby

Age: 28

Favorite Verse:

Genesis 50:20

As for you, you meant evil against me, but God meant it for good, to bring it about that many people should be kept alive, as they are today.



Peanut Butter Pie

Ingredients:

Graham Cracker or Oreo Pie Crust
1/2 cup peanut butter
1/2 cup butter (softened)
1/2 cup milk
1 cup powdered sugar
8 ounce cream cheese (softened)
8 oz cool whip

Instructions:

Mix all ingredients
Put in pie shell
Chill 4 hours or overnight

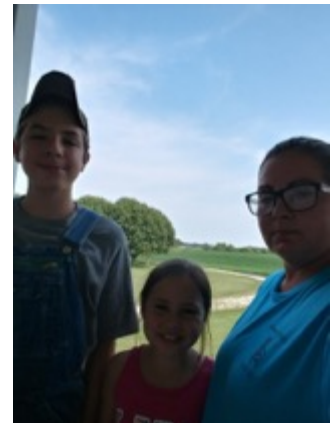
Church Member Name: Anna Cherry

Age: 46

Favorite Verse:

Matthew 11:28-30

Come to me, all who labor and are heavy laden, and I will give you rest. Take my yoke upon you, and learn from me, for I am gentle and lowly in heart, and you will find rest for your souls. For my yoke is easy, and my burden is light.



Southern Pecan Fudge

Ingredients:

1 lb powdered sugar
1/2 cup unsweet cocoa
2 Tablespoons vanilla
1 cup pecans
6 Tablespoon butter
1/4 cup milk
1/4 teaspoon salt

Instructions:

Generously butter a 9x5 loaf pan
In medium sauce pan heat sugar, butter, cocoa, milk, vanilla, and salt over low heat, stirring until smooth
Stir in nuts
Spread quickly in pan
Cool
Cut into squares
Should make 24 squares

Church Member Name: Kay Bright

Age: 72

Favorite Verse:

John 3:16

For God so loved the world, that he gave his only Son, that whoever believes in him should not perish but have eternal life.



Yum Yum Cake

Ingredients:

1 stick of margarine
4 eggs
1 yellow cake mix
1 box confectioners sugar
8 ounces cream cheese

Instructions:

Mix margarine, 1 egg, and cake mix and pat evenly in long baking pan
Mix confectioners sugar, cream cheese, and remaining eggs and pour over batter
Bake at 350* for 35 minutes or until done

In Memory of Church Member: Hazel Wright
Inserted from 1997 SFBC Cookbook



HISTORICAL EVENTS

240+ Years of Connecting People to Jesus!

Here are some of the historical items & events describing God's work at South Fork Baptist Church.

More at www.southfork.church/history



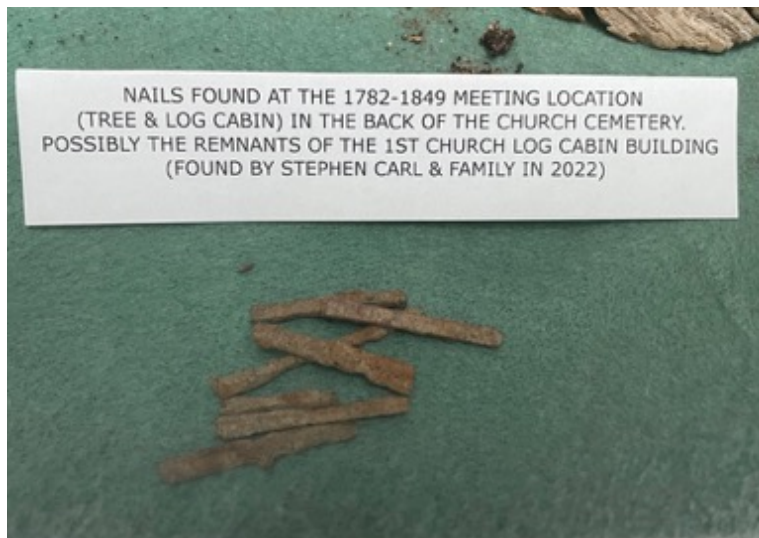
Stump from which the first South Fork Baptist Church services were held



Arrowhead found in the church cemetery where the church began



More Indian artifacts recovered from the church cemetery



A recent find of nails where our church met from 1782-1849 (under a tree and in a log cabin).



Remnant of the 1849 church building



1849 Sanctuary (2nd Building)

Significant Historical Events

1754-1763 - French & Indian War

1772-1786 - Revolutionary War

1773 - Boston Tea Party

1774 - First Kentucky Settlement

1776 - United States of America formed, Declaration of Independence signed

1782 - Benjamin Lynn and James Skaggs constitute No-Lynn Church (now South Fork Baptist)

1782-1783 - First baptisms in Kentucky at South Fork - 7 persons

1787 - U.S. Constitution approved

1787 - South Fork joins South Kentucky Association of Separate Baptists at Tates Creek

1789 - George Washington inaugurated as President of United States
 1789 - Bill of Rights takes effect
 1792 - Kentucky becomes 15th state in Union
 1793 - Cotton gin invented by Eli Whitney
1797 - South Fork becomes member of Green River Association
 1798 - Kentucky and Virginia pass resolutions regarding state's rights
 1800 - Washington, DC designated as Capitol of United States
 1803 - Louisiana Purchase
 1803 - Lewis & Clark expedition begins in Kentucky
1804 - South Fork regularly records its monthly business in its first remaining record book (1804-1840)
1804 - South Fork erects first church building - log structure overlooking creek at cemetery (first meeting July 24)
1804 - South Fork becomes charter member of Russell's Creek Association
 1804-1806 - Lewis & Clark Expedition
 1811-1812 - Great Revival swept Kentucky
1811 - Little Mount Church planted by South Fork by division over slavery, including Abraham Lincoln's family
1812 - Jesse Friend (great uncle to Abraham Lincoln) listed as member of South Fork
 1812 - Battle of 1812 with Great Britain
 1812 - First missionaries sent from America to another country
1813 - South Fork member of Tate's Creek Association (formed by split from South KY Association)
 1819 - Nolynn Association of Separate Baptists constituted at Little Mount
 1826 - First photograph taken
 1833-1834 - Obed Hussy and Cyrus McCormick design similar reaping machines
 1836 - Battle at the Alamo
 1837 - Telegraph invented by the Samuel Morse
 1837 - General Association of Baptists in Kentucky was organized (now Kentucky Baptist Convention)
1838 - First Baptist Church planted by South Fork
 1843 - LaRue County formed from Hardin County (March 1)
 1845 - Southern Baptist Convention organized
 1846-1848 - Mexican American War
 1847 - John Deere invents the first all-steel plow
1849 - South Fork constructs 2nd church building on 1 acre bought for \$1.00, membership at 193
 1851 - I. M. Singer invents sewing machine
1856 - South Fork increases pastor's salary to \$50 per year
1856 - Lynn Association constituted at South Fork
1856 - Mt. Moriah Church planted by South Fork
 1858 - The Southern Baptist Theological Seminary is founded
 1859 - Charles Darwin's *Origin of Species* (evolution) presented
 1861-1865 - Civil War
 1862-1863 - No services recorded at South Fork due to fighting in Kentucky

1863 - Emancipation Proclamation signed
1865 - President Abraham Lincoln is assassinated
1867 - South Fork lists membership of 305
1874 - Sabbath School first organized at South Fork (now “Sunday School”)
1876 - Telephone patented by Alexander Graham Bell
1878 - Buffalo Baptist constituted by South Fork
1879 - Electric lightbulb invented by Thomas Edison
1885 - South Fork constructs brick church in 3 months (3rd church building)
1886 - South Fork ordains its first Deacons (rather than being appointed)
1887 - Lottie Moon encourages contributions for international missions (now an annual Christmas offering)
1891 - South Fork raises pastor salary to \$150 annually (held services on 2 Sundays per month instead of 1 Sunday per month)
1892 - Pulpit Bible purchased
1893 - Annie Armstrong writes letters for donations for American missions (now an annual Easter offering)
1898 - Spanish-American War
1899 - Oneida Baptist Institute - founded by James Anderson Burns in Eastern Kentucky
1903 - First Model-A car manufactured by Ford
1903 - Wright Brothers conduct first airplane flight
1903 - WMU (Women's Mission Union) organized in Kentucky
1907 - Pastor's salary at South Fork raised to \$430 annually
1910 - South Fork meets only 1 Sunday per month again
1912 - South Fork used goats to clean brush from graveyard
1913 - First Annual offering for Kentucky State Missions (now Eliza Broadus offering)
1914 - 1919 - First World War starts in Europe
1914 - Oct. 1914-Feb. 1915 no church services at South Fork due to rain
1918 - Sept. 1918-Feb. 1919, no services conducted at South Fork due to influenza (Spanish Flu pandemic)
1919 - Nov. 1919-March 1920, no services conducted at South Fork due to influenza (Spanish Flu) and rain
1920-1933 - Prohibition (alcohol becomes illegal)
1920 - 19th Amendment passed - Women have the right to vote
1920 - First commercial radio on the air
1924 - Women’s Missionary Society (WMS) organized
1927 - Television invented
1927 - Charles Lindberg completes first non-stop flight across Atlantic Ocean
1928 - Penicillin discovered as an antibiotic
1929 - Stock Market crash - beginning of Depression Era
1932 - Baptist Young People's Union (BYPU) organized at South Fork
1933 - South Fork celebrates 150th anniversary in September
1935 - Social Security begins

1939-1945 World War II
 1941 - December 7 - Japan attacks Pearl Harbor - U.S. enters war
1944 - First (Vacation) Bible School at South Fork
 1945-1991 - Cold War
1949 - Lincoln Memorial Church planted by South Fork
1949 - South Fork builds larger brick sanctuary (4th church building)
 1949 - Billy Graham Crusades begin
 1950-1953 - Korean War
1951 - Dedication and note burning (debt paid off) on fourth sanctuary (April 29th)
1954 - Training Union organized on Sunday nights
 1955 - Polio vaccine developed by Dr. Jonas Salk
 1955 - First McDonald's restaurant opens
 1957 - Sputnik satellite launched by Russians
 1958 - Computers in use by general public
1959 - Pastorium (home/parsonage) for pastor's family is built
 1961-1975 - Vietnam War
1962 - Dedication and note burning for pastorium (September 30th)
 1962 - First American in space
 1962 - Prayer in schools found unconstitutional
 1962 - Cuban missile crisis
 1963 - President John F. Kennedy assassinated in Texas
1965 - Sunday School rooms added to fourth church building (March 14th)
 1966 - Southern Baptist Disaster relief formed
 1967 - Disaster Relief's first response to emergency - Hurricane Beulah
 1968 - Martin Luther King and Bobby Kennedy assassinated
 1969 - U.S. has first man land on moon
1970 - (April 12th) Air conditioning, steeple, and front porch approved for fourth building, steeple installed 7/30/1971
1972 - South Fork celebrates 190th anniversary with homecoming
 1974 - President Richard Nixon resigns
1977 - South Fork has first mission trip to Tellico, Tennessee
1982 - 200th anniversary celebrated at South Fork
1991 - Fellowship hall dedicated
 1991 - Operation Desert Storm
1999 - Construction begins on current (5th) church building
2000 - Hispanic Ministry begins at South Fork
2001 - South Fork begins worship in current (5th) church building
 2001 - 9/11 attack on World Trade Center and Pentagon
 2001 - Operation Enduring Freedom in Afghanistan
 2003 - Operation Iraqi Freedom
 2005 - Hurricane Katrina hits U.S.
2005 - Parking lot paved around South Fork
2006 - South Fork sponsors construction of first church in Ghana, West Africa

2007 - South Fork celebrates 225th anniversary with time capsule in cemetery (coffin next to stone marker by the original location in the rear of the cemetery)
2012 - South Fork celebrates 230th anniversary with digitized records
2015 - 5th Church Dedicated and Note Burned (January 4, commemorated with step from 1885 building as a bench with a plaque), evangelism and missions giving increased to 20%, installs 1885 church building's front step as a memorial bench & plaque
2016 - Building Fund Begins to Save for New Building by 2040 (to replace 1959 parsonage, 1949 sanctuary, and fellowship hall)
2016 - Online streaming begins with goal of helping a mission team still be a "part" of our service from afar, begins digital missions efforts through multiple websites and social media channels
2017 - South Fork begins annual Bible reading focuses, initiates daily text messaging
2017 - Church Evangelism & Missions Giving Increases to 25% of General Offerings
2020-2022 - Outdoor and "Drive In" Church added as a safe way to Worship in person during COVID-19 Pandemic (plaque and digital time capsule emplaced on covered drive)
2022 - South Fork celebrates 240th anniversary with compiled church records in a book and online, 100+ mission trips to 9 countries & 24 states to date



1885 Church Building (3rd)



Original step to the 1885 building



1949 Sanctuary (4th Church Building) and 1959 Parsonage



1999 Church Building (5th)



Copy of the time capsule cover buried to the left of the historical marker in the church cemetery in a casket. To be opened in 2057!



Trustees and Finance Committee Announce that the Church is Debt-Free
(December 14, 2014)