SILVER MEDAL.

VENISON RAGOUT
2 to 3 lbs venison, cut into 1 inch pieces
3/4 lb mushrooms
1 onion
1 can cream of chicken soup
1 envelope of whole, mixed vegetable
1 envelope of onion soup mix
1 envelope of mixed herbs
1 envelope of instant brown gravy
Salt and pepper to taste

Cut up venison and add to large, heavy skillet. Brown venison in hot olive oil in deep skillet. Add small amounts of water after venison is brown to prevent burning. Stir in 1 envelope of instant brown gravy and add enough water to cover venison. Stir until gravy thickens and covers venison. Bring to a boil and simmer until tender, about 1 hour. Add mushrooms and 1 envelope of onion soup mix. Stir until mushrooms are tender and gravy is thick. Serve over hot buttered noodles or rice. Garnish with fresh mushrooms or sour cream.

MARGARET RUFFIN
Lafayette

BARBECUE VENISON ROAST
11/2 lbs. venison
1/2 cup vegetable oil
1 envelope of barbecue sauce
1 envelope of onion soup mix
1 envelope of beef bouillon or beef stock
Salt and pepper to taste

Cut venison into one (1) inch cubes. Brown venison in hot vegetable oil in deep skillet. Place marinade in saucepan and heat to low, let margarine dissolve. Place marinade on top of venison cubes. Grate 2 cloves of garlic and add to venison. Add 1 envelope of beef bouillon or beef stock and bring to a boil. Reduce heat to low and let roast simmer for 2 hours.

BARON L. LEBlANC (Grandson of the late DUDLEY L. LEBlANC "Comin' Out"

BARBECUE VENISON RAGOUT
2 lbs venison
1 onion
4 celery
1 envelope of instant brown gravy
Salt and pepper to taste

BARBECUE VENISON RAGOUT
2 to 3 lbs. venison
1 can cream of chicken soup
1 envelope of onion soup mix
1 envelope of beef bouillon or beef stock
Salt and pepper to taste

Cut up venison and add to large, heavy skillet. Brown venison in hot vegetable oil in deep skillet. Add small amounts of water after venison is brown to prevent burning. Stir in 1 envelope of onion soup mix and some water to cover venison. Stir until gravy thickens and covers venison. Bring to a boil and simmer until tender, about 1 hour. Add mushrooms and 1 envelope of instant brown gravy. Stir until mushrooms are tender and gravy is thick. Serve over hot buttered noodles or rice. Garnish with fresh mushrooms or sour cream.

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Salt and pepper to taste

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Salt and pepper to taste

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1 onion
4 celery
1 envelope of instant brown gravy
Salt and pepper to taste

BARBECUE VENISON RAGOUT
2 to 3 lbs. venison
1 can cream of chicken soup
1 envelope of onion soup mix
1 envelope of beef bouill...
CHICKEN SALAD SUPREME

1 1/2 cups mayonnaise
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon paprika
1/4 teaspoon dried dillweed
1/4 teaspoon sugar
1/4 teaspoon curry powder
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped red bell pepper
1/4 cup chopped parsley
1 tablespoon soy sauce
1 clove garlic, minced

For Salad Dressing:
1/2 cup mayonnaise
1 1/2 tablespoons chopped onion
1/2 teaspoon salt
1/4 teaspoon sugar
1/8 teaspoon pepper
1/4 teaspoon dry mustard
1/4 teaspoon paprika
1/4 teaspoon dry thyme
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
6 green onions, sliced
2 hard-cooked eggs, chopped

Preparation:
Combine salad dressing ingredients in a large bowl and chill well. Sauté onion and celery in butter in a large skillet. Add remaining salad ingredients except lettuce. Mix well and chill well. Just before serving, layer lettuce on plates and top with salad mixture and dressing. Serve immediately. 4 to 6 servings.

CHICKEN SALAD PIANNO

1 cup chopped chicken
1/2 cup chopped celery
1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup mayonnaise
4 tablespoons chopped celery
4 tablespoons chopped green pepper
4 tablespoons chopped onion
4 tablespoons chopped chicken
4 tablespoons mayonnaise

Combine chicken, celery, green pepper, onion, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD ORANGE

1/2 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD BEST

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD PRINCESS

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD PEACHY KEEN

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD PREMIUM

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD FIT

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RANCH

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RUIDO

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIO GRANDE

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIVERBEND

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIVERVIEW

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIVERSIDE

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIVIERA

1 cup chopped chicken
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup mayonnaise
1 tablespoon chopped parsley
1 tablespoon chopped onion
1 tablespoon chopped celery

Combine chicken, celery, onion, green pepper, and mayonnaise and chill. Use as a sandwich filling or as a salad dressing.

CHICKEN SALAD RIVERVIEW

1 cup chopped chicken
1/2 cup chopped celery
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PHOTO OF THE MONTH was taken in Sandy Pond, New York. Ms. Carson is shown left as a black and white shot by Dean Carson. Shown right is a color photo of her at Blue Mountain Beach, Florida. Without the aid of a flash, she recorded the colors and value of her subjects. She used a Leica III.

THank you for your illude; it's been a joy to read your stories.
**TOASTY PECAN PUFF COBBLER**

**Ingredients**
- 1 cup softened butter
- 1 egg
- 1/2 cup sugar
- 1/3 cup sugar
- 1 cup flour
- 1/2 cup packed brown sugar
- 1/4 cup flaked coconut
- 2 teaspoons lemon water
- 1 teaspoon grated lemon peel
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon nutmeg
- 1/2 tablespoon grated orange zest
- 1/4 cup chopped pecans
- 1/4 cup chopped walnuts
- 1/2 cup chopped dates
- 1/2 cup chopped nuts

**Instructions**
1. Preheat oven to 350°F.
2. Melt 1/2 stick of butter in bottom of 9" square Pyrex dish.
3. Add 1/2 cup sugar, 1/4 cup flour, and 1/4 cup packed brown sugar. Stir together.
4. Add in remaining ingredients and mix well.
5. Pour peach mixture into preheated pan and bake for 1 hour at 350 degrees or until brown on top. Sprinkle extra sugar over crust and bake for an additional 5-10 minutes.

**Variation**
For a nut-free version, omit the nuts and add an additional 1/2 cup flour and 1/2 cup sugar. Reduce baking time to 40-45 minutes.

**Cream Cheese Frosting**

**Ingredients**
- 1/3 cup sugar
- 1/2 cup butter
- 1 cup heavy cream
- 2 tablespoons vanilla extract

**Instructions**
1. In a large mixing bowl, beat the butter and sugar until creamy. Add the cream and vanilla extract.
2. Beat until smooth. Add the cream cheese and beat until creamy.
3. Frost the baked cobbler with the cream cheese frosting.

**Notes**
- If you prefer a less sweet cobbler, you can reduce the sugar by half.
- This cobbler is best when served hot or warm with a scoop of ice cream.