





# *Introduction*

*Purpose*

*How It Came To Be*

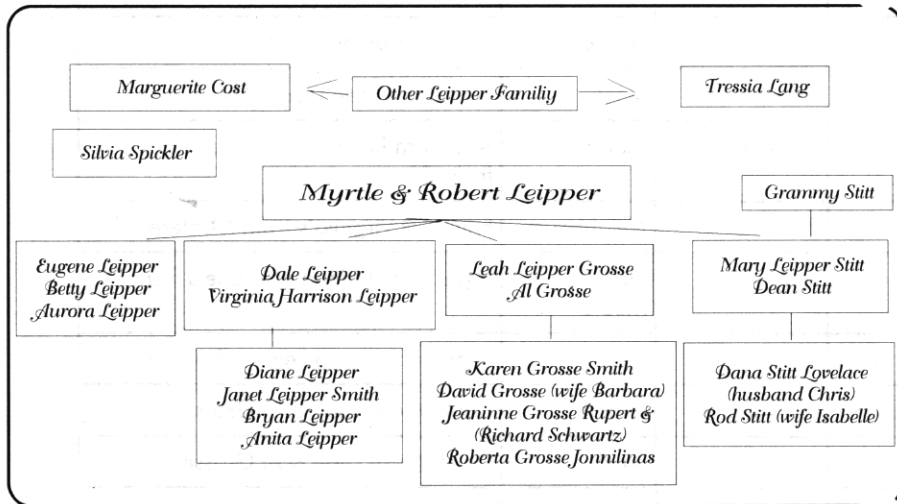
*Background*

*Who's Who*

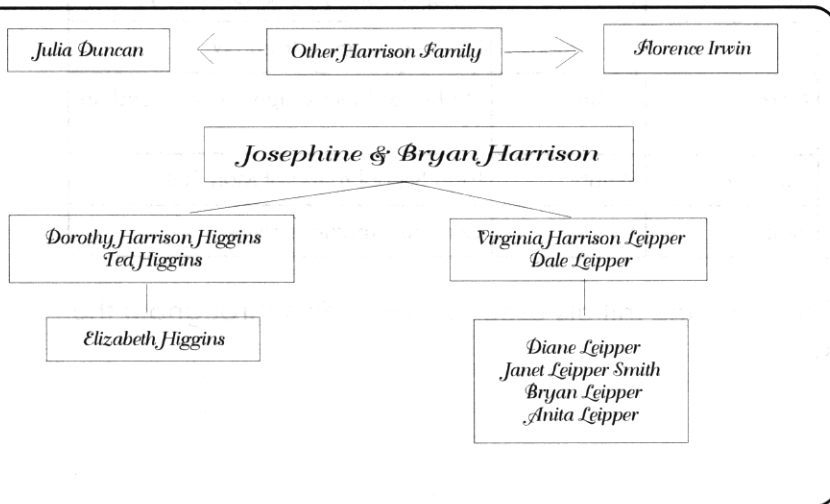


## Family members

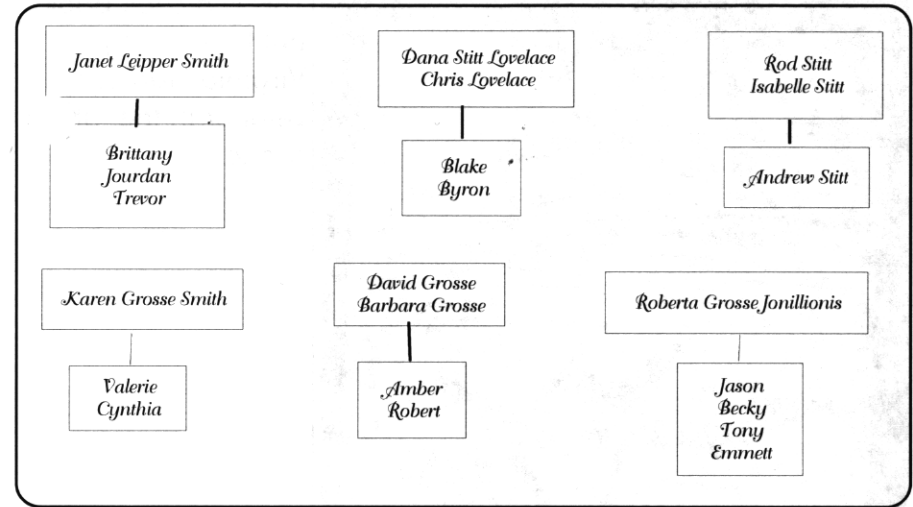
### Leipper Family



### Harrison Family



## The Third Generation



## E-Mail Addresses

<u>First</u>	<u>Last</u>	<u>E-Mail</u>
Bryan	Leipper	leipper@ibm.net
Dale & Virginia	Leipper	dalelr@ibm.net
Diane	Leipper	dianelm@ibm.net
Dana & Chris	Lovelace	DANALVELA@aol.com
Jeannine	Rupert	JKEEPER@aol.com
Karen	Smith	ksmith@adnc.com
Mari	Stitt	maristi@electriciti.com
Roberta & Isabelle	Stitt	rstitt@sdcoe.k12.ca.us

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## Chili 'Cheese Roll-ups

*Diane Leipper*

4 oz. cream cheese, softened	onions
1 cup shredded Cheddar Cheese (4 oz.)	1/2 cup pitted ripe olives, chopped
1 can (4 oz.) Ortega diced green chiles	4 (6 inch) flour tortillas
1/2 cup sliced green	Ortega Garden Style Salsa

In bowl, blend cheeses, chiles, onions, and olives. Slightly warm tortillas in damp paper towel (40 seconds approx in microwave) Spread 1/2 cup cheese mixture on each on each tortilla. Roll up each tortilla jelly roll fashion. Wrap each roll in plastic wrap and chill at least 1 hour.

To serve cut each roll into 12 1/2 inch thick slices. Serve with salsa if desired. Makes about 48 appetizers

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## Cheese Balls

*Marjorie Reid*

1/2 lb. grated sharp cheese	1/2 cup Ritz crackers, crushed
2 Tablespoons minced onion	1/4 cup mayonnaise
2 Tablespoons minced green pepper	1/2 teaspoon salt
3 Tablespoons minced olives	dash of garlic salt
1 Tablespoons pimento	1 cup pecans, finely chopped

Combine all ingredients. Form into balls. Roll in pecans. Wrap in foil and store in refrigerator.

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## Guacamole

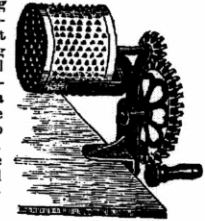
*Jo Harrison*

1 tomato	1/4 teaspoon pepper
1/2 onion, minced	3 avocados, all mashed
1 clove garlic, mashed	1 Tablespoon vinegar
1/4 teaspoon salt	pinch of chili

Mix all ingredients and serve as dip or salad

*I have used lemon juice instead of vinegar. You can also add some cilantro and/or cumin. -DLL*

REVOLVING GRATER.—This is a labor-saving grater, for grating horse-radish, cocoanut, pumpkin, and such other articles as need treatment on a coarse grater. It is fastened to a strong frame which is screwed to a table, and as will be readily seen, does its work with great rapidity. When much work of this kind is done in a family, it pays for itself in a few months in the saving of time, and yet it is so simple and so well constructed that it will last a life-time. This is as great an improvement in its way as the modern egg-beater is over a spoon. The "world moves," and even in the kitchen labor is lightened by the ingenuity of modern invention.



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## Ruby's Dip

*Ruby Gaines*

1 can Ro-tel tomatoes & Chilies	1 8 oz. pkg cream cheese
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Combine can of Ro-tel and cream cheese in saucepan on the stove. Heat medium high stirring often, until cream cheese has melted (lumps are OK), but don't boil. When ingredients are mixed let cool to stiffen and serve.

Best served with Fritos corn chips as dippers.

*Ice is one of the greatest of summer luxuries, and indeed is almost a necessity. Ice should be taken from still places in running streams, or from clear ponds. It may be cut with half an old cross-cut saw.*

### Creamy garlic-cheese dip

8 oz pkg cream cheese    1 tbsp salad-dressing  
 $\frac{1}{4}$  c milk                      mix - garlic, cheese  
1 tbsp parmesan cheese    garlic, onion

Cream cheese, add milk and seasonings and mix. Add Parmesan cheese, beat until smooth and blended.

### Snappy crab dip

$6\frac{1}{2}$  Oz can crab meat    1 tsp lemon juice  
 $\frac{1}{2}$  c sour cream             $\frac{1}{4}$  tsp horseradish  
 $\frac{1}{2}$  tsp tobasco               $\frac{1}{2}$  tsp salt

Mix with fork till well blended, refrigerate till served. Makes about 1 cup.

### Italian dip

1 pt sour cream            1 tbsp instant minced onion  
one  $1\frac{1}{2}$  oz pkg spaghetti sauce mix    onion

Mix well, refrigerate until served, makes about 2 cups

### Layered Bean Dip

1 31-ounce can (or 2 16-ounce cans) OLD EL PASO® Refried Beans  
1 can (4 ounces) OLD EL PASO® Chopped Green Chilies, drained  
1 envelope (1-1/4 ounces) OLD EL PASO® Taco Seasoning Mix  
2 ripe avocados, peeled and pitted  
2 tablespoons lemon juice  
1 jar (16 ounces) OLD EL PASO® Taco Sauce; mild, medium or hot, divided usage  
1-1/2 cups sour cream  
3 cups shredded lettuce  
1-1/2 cups (6 ounces) shredded Cheddar cheese  
black olive slices  
OLD EL PASO NACHIPS® Tortilla Chips

In a medium bowl, mix together refried beans, green chilies and taco seasoning mix. Spread on a 12-inch round serving platter. Blend avocados, lemon juice and 1/2 cup taco sauce until smooth. Spread on top of bean mixture. Spread sour cream on top of avocado mixture. Top with shredded lettuce, cheese, taco sauce and olive slices. Serve with NACHIPS. Serves 10 to 12.

**OLD EL PASO**  
TACO SAUCE  
CHOPPED GREEN CHILIES  
TACO SEASONING MIX  
REFRIED BEANS  
NACHIPS

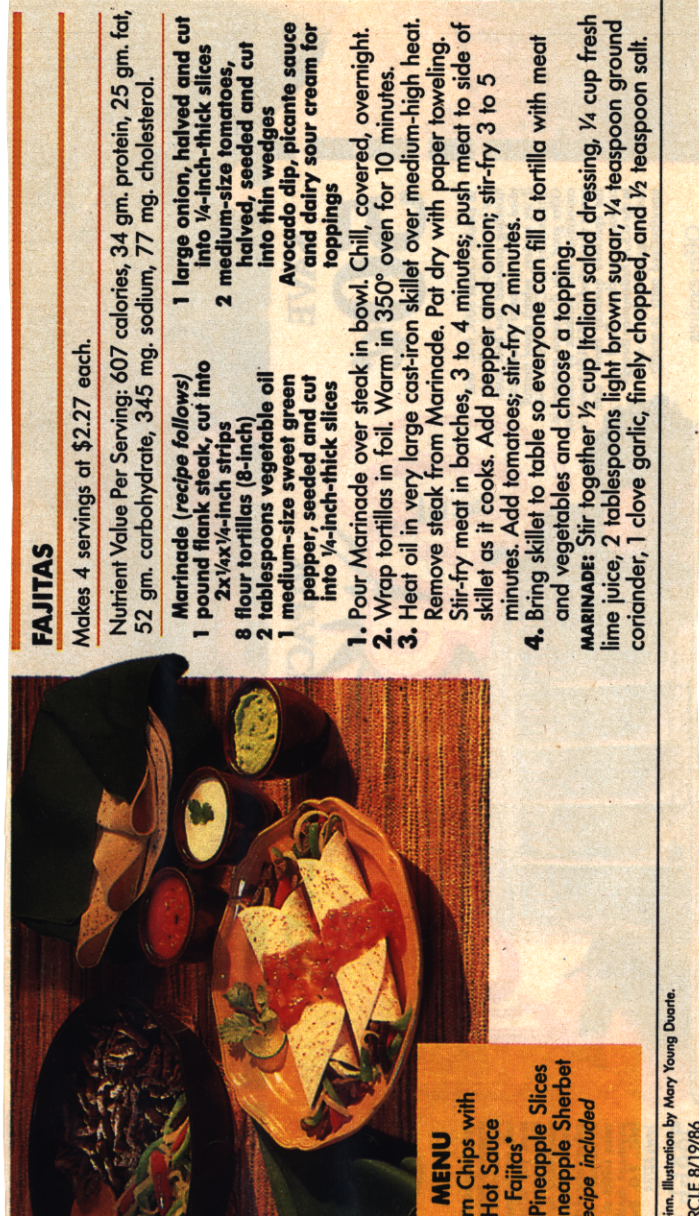
# Chili Wow

Jo Harrison

- |   |  |
|---|--|
| 2 pkgs (12 oz.) corn bread mix            | 1-1/3 cups sliced olives (pitted black)      |
| 1 envelope (11/4 oz.) chili seasoning mix | 1/2 cup minced onion                         |
| 2 cups water                              | 2 cans (9 oz.) pineapple crushed and drained |
| 2 eggs                                    | 1 cup grated cheddar cheese                  |
| 4 cans chili con carne                    |  |

Preheat oven to 400 degrees. Combine corn bread mix and chili seasoning in a bowl. Mix lightly, add water and eggs. Mix until well blended and smooth. Spoon into a well greased 21/2 qt. ring mold. Bake for 30 minutes, or until done. Cool slightly. Combine chili, olives, onion and pineapple in a large saucepan.

Cook stirring occasionally until thoroughly heated. Turn out corn bread onto hot platter. Fill center with the chili mixture. Sprinkle with cheese. Makes 10 to 12 servings.



## FAJITAS

Makes 4 servings at \$2.27 each.

Nutrient Value Per Serving: 607 calories, 34 gm. protein, 25 gm. fat, 52 gm. carbohydrate, 345 mg. sodium, 77 mg. cholesterol.

- Marinade (recipe follows)**
- 1 pound flank steak, cut into 2x1/4x1/4-inch strips
  - 8 flour tortillas (8-inch)
  - 2 tablespoons vegetable oil
  - 1 medium-size sweet green pepper, seeded and cut into 1/4-inch-thick slices
  - 1 large onion, halved and cut into 1/4-inch-thick slices
  - 2 medium-size tomatoes, halved, seeded and cut into thin wedges
- Avocado dip, picante sauce and dairy sour cream for toppings

1. Pour Marinade over steak in bowl. Chill, covered, overnight.
2. Wrap tortillas in foil. Warm in 350° oven for 10 minutes.
3. Heat oil in very large cast-iron skillet over medium-high heat. Remove steak from Marinade. Pat dry with paper toweling. Stir-fry meat in batches, 3 to 4 minutes; push meat to side of skillet as it cooks. Add pepper and onion; stir-fry 3 to 5 minutes. Add tomatoes; stir-fry 2 minutes.
4. Bring skillet to table so everyone can fill a tortilla with meat and vegetables and choose a topping.

**MARINADE:** Stir together 1/2 cup Italian salad dressing, 1/4 cup fresh lime juice, 2 tablespoons light brown sugar, 1/4 teaspoon ground coriander, 1 clove garlic, finely chopped, and 1/2 teaspoon salt.

**MENU**  
 Corn Chips with  
 Hot Sauce  
 Fajitas  
 Pineapple Slices  
 Pineapple Sherbet  
 Recipe included

Illustration by Mary Young Duarte.  
 CUCLE 8/19/86



auntie jeans chocolate cake

1 c self rising flour (or 3 1/2 cups)

1 c sugar

1/2 c milk

2 eggs

3 tbs melted butter

3 tbs cocoa

Use 8" tin greased and lined

Beat all ingredients together  
till well mixed

Bake at 180° C for 35 mins  
chocolate icing



HERE'S SOME NEWS  
TO A MEWS YOU

Pancakes - aurora

1 sm. pkg cottage cheese

3 eggs

3 t oil (1/4 c oil)

1/4 c flour.

run through mixer  
till blended - will freeze