



**NOTICE OF MEETING OF THE
COMMISSIONERS COURT OF POLK COUNTY, TEXAS # 3**

Notice is hereby given that a Regular meeting of the above named Commissioners' Court will be held on 23rd day of January, 1995 at 10 00 a m in the County Courthouse, Livingston, Texas, at which time the following subjects will be discussed, to wit

SEE ATTACHED AGENDA

Dated this the 18th day of January, 1995

Commissioners' Court of Polk County, Texas

By *John P. Thompson*
John P. Thompson, County Judge

I, the undersigned County Clerk, do hereby certify that the above Notice of Meeting of Polk County Commissioners Court, is a true and correct copy of said Notice, and that I posted a true and correct copy of said notice in the County Courthouse of Polk County, Texas, at a place readily accessible to the general public at all times on the 18th day of January, 1995, and said notice remained so posted continuously for at least 72 hours preceding the scheduled time of said meeting

FILED FOR RECORD

Dated this the 18th day of January, 1995

Barbara Middleton, County Clerk

By *Barbara Middleton*
69 *DeAnna Hopkins*

95 JAN 18 AM 9:17
CLERK
POLK COUNTY TEXAS

- 12. CONSIDER APPROVAL TO ISSUE TIME WARRANT FOR ROAD & BRIDGE, PCT #3 EQUIPMENT.**
- 13. CONSIDER APPROVAL OF ORDER TO PERMIT AND REGULATE INDEPENDENT TRASH HAULERS IN UNINCORPORATED AREAS OF POLK COUNTY**

CONSENT AGENDA ITEMS

- 14. CONSIDER APPROVAL AND PAYMENT OF BILLS (by Schedule).**
- 15. CONSIDER APPROVAL OF PERSONNEL ACTION FORMS.**

ADJOURN ; next regularly scheduled meeting - February 13, 1995, 10:00 a.m.



COMMISSIONERS COURT
OF
POLK COUNTY, TEXAS

ADDENDUM TO NOTICE OF MEETING # 3

THE FOLLOWING WILL SERVE TO AMEND THE AGENDA OF THE REGULAR MEETING OF THE POLK COUNTY COMMISSIONERS COURT SCHEDULED FOR MONDAY - JANUARY 23, 1995, AT 10 00 A M

- ADD. 16 CONSIDER APPROVAL OF DISTRICT JUDGE'S REQUEST TO ESTABLISH PETTY CASH FUND OF ONE HUNDRED DOLLARS (\$100 00) FOR PAYMENT OF CERTAIN JUROR MEAL EXPENSE

- 17 CONSIDER APPROVAL TO ISSUE PAYMENTS ASSESSED PER JUDGEMENT FOR CHAMPION VS POLK CENTRAL APPRAISAL DISTRICT TAX SUIT

Dated this the 20th day of January, 1995

Commissioners' Court of Polk County, Texas

By John P. Thompson
John P. Thompson, County Judge

I, the undersigned County Clerk, do hereby certify that the above Addendum to the Notice of Meeting of Polk County Commissioners Court, is a true and correct copy of said Addendum, and that I posted a true and correct copy of said Addendum in the County Courthouse of Polk County, Texas, at a place readily accessible to the general public at all times on the 20th day of January, 1995, and said notice remained so posted continuously for seventy-two (72) hours preceding the scheduled time of said meeting

ATTEST,

By Barbara Middleton
Barbara Middleton, County Clerk

FILED FOR RECORD

95 JAN 20 AM 9 29

CLERK
POLK COUNTY, TEXAS

STATE OF TEXAS }
 COUNTY OF POLK }

JANUARY 23, 1995
 REGULAR CALLED MEETING

ALL PRESENT

BE IT REMEMBERED ON THIS THE 23rd OF JANUARY, 1995 THE HONORABLE COMMISSIONERS COURT MET IN A REGULAR CALLED MEETING WITH THE FOLLOWING OFFICERS AND MEMBERS PRESENT, TO WIT: JOHN P. THOMPSON, COUNTY JUDGE, PRESIDING. B.E."SLIM" SPEIGHTS, COMMISSIONER PCT#1, BOBBY SMITH, COMMISSIONER PCT#2, JAMES J."BUDDY" PURVIS, COMMISSIONER PCT#3, R.R. "DICK" HUBERT, COMMISSIONER PCT#4, AND BARBARA MIDDLETON, COUNTY CLERK, WHEN AND WERE AMONG OTHER PROCEEDINGS HAD, CONSIDERED AND PASSED.

1. MEETING WAS CALLED TO ORDER AT 10:00 AM BY JUDGE JOHN THOMPSON.

PUBLIC COMMENTS:

- A. SYLVIA ASHWORTH, COUNTY EXTENSION AGENT, GAVE A REPORT ON THE 4-H FOOD SHOW HELD AT STEPHEN F. AUSTIN COLLEGE IN NACOGDOCHES, TEXAS. SHE SAID A TOTAL OF 7-STUDENT ATTENDED THE SHOW, WITH EACH ONE OF THEM PLACING WITH A RIBBON. SHE PRESENTED EACH MEMBER OF THE COURT WITH RECIPES FROM THE FOOD SHOW
- B. NATTY LeBLANC, AN INDEPENDENT TRASH HAULER, WOULD LIKE MORE INFORMATION ON THE LICENSING PERMIT NEEDED FOR POLK COUNTY. SEE ITEM #13 ON TODAY'S AGENDA.
- C. MR BRODIE JONES, AND HIS ATTORNEY, CAME TO COURT ABOUT A ROAD BEING MAINTAINED ACROSS HIS HAY MEADOW. JUDGE ADVISED THEM HE DIDN'T HAVE A REQUEST ON TODAY'S AGENDA ABOUT IT.

2. INFORMATIONAL REPORTS:
 SEE ITEM #2, AFTER #15 ON TODAY'S AGENDA.

3. MOTIONED BY BOBBY SMITH, SECONDED BY R.R."DICK" HUBERT, TO APPROVE THE MINUTES OF JANUARY 6, 1995
 ALL VOTING YES.

OLD BUSINESS:

4. MOTIONED BY BOBBY SMITH, SECONDED BY R.R."DICK" HUBERT TO APPROVE THE FINAL DRAFT OF THE 1995 BUDGET, AS PRESENTED BY THE COUNTY AUDITOR UNDER THE NEW FINANCIAL SOFTWARE FORMAT.
 ALL VOTING YES. SEE ATTACHED COPY.

NEW BUSINESS.

5. MOTIONED BY JAMES J "BUDDY" PURVIS, SECONDED BY BOBBY SMITH TO APPROVE A RESOLUTION DESIGNATING THE MONTH OF FEBRUARY AS "SCHOOL BOARD RECOGNITION MONTH".
 ALL VOTING YES. SEE ATTACHED COPY.
- 6 MOTIONED BY R.R."DICK" HUBERT, SECONDED BY BOBBY SMITH TO APPROVE A REQUEST OF THE DISTRICT CLERK TO COORDINATE COUNTY JURY WHEEL WITH STATE INFORMATION.
 ALL VOTING YES. SEE ATTACHED COPY.
17. MOTIONED BY BOBBY SMITH, SECONDED BY B.E."SLIM" SPEIGHTS, TO APPROVE PAYMENTS ASSESSED PER JUDGEMENT FOR CHAMPION vs. CENTRAL APPRAISAL DISTRICT TAX SUIT.
 ALL VOTING YES. SEE ATTACHED COPY.

7. MR. CLYDE ARRENDALL, OF THE POLK CO. CENTRAL APPRAISAL DISTRICT, SPOKE TO THE COURT ABOUT A LAWSUIT THAT THEY HAVE SETTLED OUT OF COURT WITH BLUEBONNET SAVINGS, IN THE AMOUNT OF \$26,601.00. MOTIONED BY BOBBY SMITH, SECONDED BY R.R. "DICK" HUBERT TO TABLE ACTION ON PAYMENT APPROVAL UNTIL NEXT COURT DATE.
8. MOTIONED BY BOBBY SMITH, SECONDED BY B.E. "SLIM" SPEIGHTS TO APPROVE SELECTION PROCESS OF COMMISSIONERS COURT SCHOLARSHIP, SPONSORED BY DELINQUENT TAX COLLECTION FIRM. SCHOLARSHIP WILL BE AWARDED TO ALL (5) SCHOOL DISTRICTS, WITH \$400.00 TO BE AWARDED TO EACH SCHOOL, TO BE PRESENTED IN COMMISSIONERS COURT AT A SELECTED TIME & DATE.
ALL VOTING YES
9. CONSIDER ANY NECESSARY ACTION FOR THE FOLLOWING PENDING BIDS:
 - BID#94-27: PURCHASE OF TWO 1995 MODEL/FULL POLICE PACKAGE 4-DOOR SEDANS/WITH TRADE-IN'S NO BIDS WERE RECEIVED. MOTIONED BY BOBBY SMITH, SECONDED BY JAMES J. "BUDDY" PURVIS TO TABLE ACTION UNTIL NEXT MEETING.
ALL VOTING YES.
 - BID#94-28: PURCHASE OF ONE DUMP TRUCK & 1-PUP TRAILER OR/SALE OF ONE USED 1982 MACK TRUCK AND ONE USED 1981 BENSON PUP TRAILER. MOTIONED BY BOBBY SMITH, SECONDED BY R.R. "DICK" TO AWARD BID TO CLEVELAND MACK FOR \$89,783.04 AND AUTHORIZED A 3-YEAR TIME WARRANT FOR THE PURCHASE. AUTHORIZE COMMISSIONER SMITH TO SELL PUP TRAILER TO OVERSTREET DIRT FOR \$2500.00, WITH THE EXCEPTION OF COMMISSIONER SPEIGHTS TO HAVE THE FIRST OPTION TO PURCHASE IT.
ALL VOTING YES.
 - BID#94-29: SALE OF PCT#2 WINCH TRUCK: MOTIONED BY BOBBY SMITH, SECONDED BY JAMES J. "BUDDY" PURVIS TO TAKE NO ACTION ON THIS ITEM.
ALL VOTING YES.
 - BID#95-01: SALE OF SURPLUS HOSPITAL EQUIPMENT: MOTIONED BY BOBBY SMITH, SECONDED BY B.E. "SLIM" SPEIGHTS TO LET THE HOSPITAL HANDLE THE SALE OF ITEMS, AND COMMISSIONER SMITH TO REPORT BACK TO COURT.
ALL VOTING YES.
 - BID#95-02: MOTIONED BY R.R. "DICK" HUBERT, SECONDED BY BOBBY SMITH TO AWARD BID TO JIM PETERS FORD TRACTOR FOR \$34,625.00, WITH THE STIPULATION THAT COMMISSIONER HUBERT RECEIVES IT IN 2-DAYS. COURT AUTHORIZED 4-YEAR TIME WARRANT FOR THE PURCHASE.
ALL VOTING YES. SEE ATTACHED COPIES.
10. MOTIONED BY BOBBY SMITH, SECONDED BY R.R. "DICK" HUBERT TO SET POLICY & PROCEDURES FOR ADVERTISING ANNUALLY RECURRING BIDS: ie, INSURANCE, GAS/OIL/DIESEL, ROAD MATERIALS, TIRES/TUBES, ETC.
ALL VOTING YES.
11. MOTIONED BY BOBBY SMITH, SECONDED BY JAMES J. "BUDDY" PURVIS TO APPROVE PRICE INCREASE OPTION FOR OFFICE LEASE BETWEEN POLK COUNTY AND TEXAS DEPT. OF HEALTH.
ALL VOTING YES.
12. MOTIONED BY JAMES J. "BUDDY" PURVIS, SECONDED BY BOBBY SMITH TO ISSUE A 2-YEAR TIME WARRANT FOR ROAD & BRIDGE, PCT#3 EQUIPMENT TIME WARRANT TO BE GIVEN 2-YEARS.
ALL VOTING YES. SEE ATTACHED COPY.

13. JOHN MCDOWELL JR. CAME BEFORE THE COURT, REQUESTING THE INDEPENDENT TRASH HAULERS OF POLK COUNTY, TO BE ISSUED LICENSING PERMIT OF \$50.00 PER YEAR AND \$500.00 BOND OR LETTER OF CREDIT. SPECIFIC REGULATIONS WILL ALSO APPLY, AND A REVIEW BOARD WILL BE ESTABLISHED TO HEAR GRIEVANCES.
MOTIONED BY BOBBY SMITH, SECONDED BY R.R."DICK"HUBERT TO ADOPT AN ORDER REGULATING AND PERMITTING PRIVATE HAULERS IN POLK COUNTY
ALL VOTING YES. SEE ATTACHED COPIES.
- 16 MOTIONED BY JAMES J."BUDDY" PURVIS, SECONDED BY BOBBY SMITH TO APPROVE THE DISTRICT JUDGES REQUEST, TO ESTABLISH A PETTY CASH FUND OF \$100.00 FOR PAYMENT OF CERTAIN JUROR MEAL EXPENSES.
ALL VOTING YES
14. MOTIONED BY R.R. "DICK" HUBERT, SECONDED BY B.E."SLIM" SPEIGHTS TO APPROVE PAYMENT OF BILLS (BY SCHEDULE).
DATE: AMOUNT: CHECK #'S:
1-9-95 2,217,873.11 105013,105015,105018,
105098,105101,105204,
105025,105333,105336,
105361,105509,105510.
1-10-95 148,323.22 105010
1-11-95 10,357.54 121 & 1001
1-17-95 141,007.97 105770-105809
105812-105820
1-20-95 544,885.01 105834-106067
ALL VOTING YES. SEE ATTACHED COPIES.
15. MOTIONED BY BOBBY SMITH, SECONDED BY B.E."SLIM" SPEIGHTS TO APPROVE PERSONNEL ACTION FORMS.
ALL VOTING YES.
2. INFORMATIONAL REPORTS;
A. MR. RANDY RIEMER, PRESENTED THE INDEPENDENT AUDITORS PROGRESS REPORT. THE 1994 AUDIT IS PROGRESSING NICELY. THEY ARE PLANNING FOR THE COUNTY TO ADOPT A "MODIFIED ACCRUAL" SYSTEM AND SWITCH FROM A CALENDAR YEAR TO A "FISCAL" YEAR, BEGINNING OCT. 1, 1996. HE INTRODUCED ROBERT BELT, THAT IS CURRENTLY CONDUCTING THE AUDIT IN THE COURTHOUSE OFFICES. HE SAID THE AUDIT SHOULD BE FINISHED BY MARCH,1995.
B. JUDGE THOMPSON, REPORTED THAT MORE SPACE IS NEEDED FOR THE ADULT PROBATION DEPT. THEY HAVE INDICATED THAT SIX NEW OFFICES WILL PROJECTED BY THE YEAR, 1997.
SEE ATTACHED COPY.
18. MOTIONED BY R R."DICK" HUBERT, SECONDED BY B.E."SLIM" SPEIGHTS TO ADJOURN COURT THIS 23rd DAY OF JANUARY, 1995 AT 11:17 AM.
ALL VOTING YES.


JOHN THOMPSON, COUNTY JUDGE

ATTEST:


BARBARA MIDDLETON, COUNTY CLERK



Texas Agricultural Extension Service
The Texas A&M University System



Chef's Special

4-H Food Show District 5

January 21, 1995

SFASU

Nacogdoches, Texas



Texas Agricultural Extension Service • Zerle L. Carpenter • The Texas A&M University System • College Station, Texas



Texas Agricultural Extension Service
The Texas A&M University System

Sylvia Ashworth, MEd

County Extension Agent - Family and Consumer
Sciences
Polk County

Highway 59 and Highway 190
Courthouse First Floor
101 Church Street
Livingston Texas 77351
409/327 6828 FAX 409/327-6891

LASAGNA

- 16 ounce box of lasagna noodles
- 4 (8 ounce) cans tomato sauce
- 2 large cloves garlic, chopped fine
- 1 pound lean ground beef
- 1 pound pan sausage
- 1 teaspoon oregano
- 2 pounds of low fat cottage cheese
- 1 egg, beaten
- 1 teaspoon parsley flakes
- Salt and pepper to taste
- 2 (8 ounce) package Mozzarella cheese
- 1 cup Parmesan cheese
- 2 (8 ounce) package cheddar cheese

Preheat oven at 375 F Cook sausage, ground beef until brown, drain and set aside Cook lasagna strips according to package direction, lay in single layers on sheet of wax paper

To make sauce In saucepan add beef, sausage, tomato sauce, garlic, minced onion, and oregano simmer 30 minutes, stirring occasionally

To make filling In bowl combine cottage cheese, beaten egg, Mozzarella, Parmesan, cheddar and parsley flakes

To assemble Lasagna--pour 1-1/3 cups sauce in bottom of a 9" x 13" baking dish, then layer of Lasagna strips, 1/2 of the filling another layer of lasagna strips repeat layers until all mixture is gone, final layer sauce sprinkled with parmesan cheese

Bake, cover with aluminum foil, in 375 F oven for 30 minutes Remove foil and continue to bake for 15 more minutes Let stand for 10 minutes before serving Serves 6-10

James Hunter
Polk County - Senior
Main Dish

QUICK CHEESEBURGER BAKE

- 1 pound ground beef
- 3/4 cup chopped onion
- 1 can (10 3/4 ounces) condensed cheddar cheese soup
- 1 cup frozen mixed vegetables, if desired
- 1/4 cup milk
- 2 cups original or reduced fat baking mix
- 3/4 cup water
- 1 cup shredded cheddar cheese

Heat oven to 400°F Generously grease 13x9x2 inch baking dish Cook beef and onion in 10 inch skillet until beef is brown, drain Stir in soup, vegetables and milk Stir baking mix and water in baking dish until moistened, spread evenly Spread beef mixture over batter, sprinkle with cheese Bake for 30 minutes Makes 8 to 10 servings

Tamesha Christan
Gregg County - Senior
Main Dish

BOSTON BAKED BEANS

Really "Indian" Baked Beans, as they were originated by the Indians 3 centuries ago baked in earthen pots as we bake them today In early New England, they were traditional Saturday night fare

Soak overnight in cold water
2 cups navy or pea beans

Simmer in same water until tender (1 or 2 hours)
Drain, save liquor Place in 2-quart bean pot in layers
the drained cooked beans
1/2 pound salt pork (scalded, rind scraped)
1 slice onion

Combine
4 Tablespoons molasses
2 Teaspoons salt
Dash of pepper
1/4 Teaspoon dry mustard
2 Tablespoon brown sugar

Pour over beans Add just enough bean liquor to cover beans Cover Bake Remove cover last half of baking, add a little boiling water if beans seem dry Serve hot with hot steamed Brown Bread

Temperature 300 (slow oven)
Time Bake 8 hours
Amount 6 servings

Note Instead of 2 cups dry beans you can substitute 3 cans Ranch Style cooked navy beans Bake 4 hours

Leala Kennedy
Polk County - Senior
Fruit & Vegetable

PINK FRUIT SALAD

- 8 ounces of cream cheese
- 8 ounces of non-dairy whipped topping
- 2 cups small marshmallows
- 1 cup of pecans
- 1 can sweetened condensed milk
- 1 can crushed pineapple (do not drain)
- 1 can cherry pie filling

Soften cream cheese and beat with mixer Add milk and beat Fold in non-dairy whipped topping Add marshmallows, pecans and pineapple and mix well Fold in cherry pie filling until mixed Pour into a two quart bowl and cover Put into refrigerator and chill for 24 hours Makes 10 to 12 servings

Lauren Ward
Polk County - Junior I
Fruits & Vegetable

POTATO-CHEESE CASSEROLE

- 1/2 cup onion, chopped
- 1/2 stick margarine, melted
- 6 red potatoes, boiled, peeled
grated
- 2 cups cheddar cheese, grated
- 1/2 cup sour cream
- 1/2 cup yogurt
- 2 tablespoons chives,
chopped (optional)
- 1 teaspoon salt
- Pepper to taste
- Paprika

Saute onion in margarine in skillet for 5 minutes or until soft Add to potatoes with half the cheese and remaining ingredients except paprika, mixing well Spread in greased 1 1/2 quart baking dish Sprinkle remaining cheese over the top Dust with paprika Bake at 350 degrees for 20 to 25 minutes Yields 6 servings

Lindsay Dawson
Shelby County - Junior I
Fruit & Vegetable

CREAM CHEESE BRAIDS

1/2 cup of sour cream, scalded
 1/4 cup sugar
 1/4 cup butter or oleo, melted
 1/2 teaspoon salt
 1 package of dry yeast

1/4 cup warm water
 (105 to 115 degrees)
 1 egg beaten
 2 cups all purpose flour

Filling (recipe follows)
 Glaze (recipe follows)

Combine scalded sour cream, sugar, butter, and salt, mix well, and let cool to lukewarm. Dissolve yeast in warm water in large mixing bowl, stir in sour cream mixture and egg. Gradually stir in flour (dough will be soft). Cover tightly and chill overnight or 2 hours.

Divide dough into 2 equal portions. Turn each portion out onto a heavily floured surface, and knead 4 or 5 times. Roll each into a 12x8 - inch rectangle. Spread one-half of filling over each rectangle, leaving a 1/2 - inch margin around edges. Carefully roll up jellyroll fashion, beginning at long side. Firmly pinch edge and ends to seal. Carefully place rolls seam side down, on greased baking sheets. Make 6 equally spaced x-shaped cuts across top of each loaf. Cover and let rise in a warm place (85 degrees) free from drafts, for 1 hour or until doubled in bulk. Bake at 375 degrees for 15 to 20 minutes. Spread loaves with glaze while warm. Yields Two 12 - inch loaves.

Filling

1 8 ounce package of cream cheese, softened
 1/3 cup sugar
 1 egg, beaten
 1/8 teaspoon salt
 1 teaspoon vanilla extract

Combine all ingredients. Process in food processor or electric mixer until well blended.

Glaze:

1 cup sifted powdered sugar
 1/8 cup milk
 1 teaspoon vanilla extract

Combine all ingredients, mixing well.

Catherine Lawless
 Polk County - Junior II
 Bread & Cereal

ONE HOUR YEAST ROLLS

- | | |
|--------------------------|-----------------|
| 3 tablespoons dry yeast | 1 egg |
| 2 tablespoons shortening | 1 teaspoon salt |
| 2 tablespoons sugar | 4 cups flour |
| 1 1/2 cup warm milk | |

In a large mixing bowl add yeast, shortening, and sugar to milk, stir well. Add egg, salt, and flour and mix well. Let rise 15 minutes. Work down with a spoon and let rise another 15 minutes. Shape into rolls and place in greased pan or muffin tins. Let rise 15 minutes. Bake in 400 degree oven for 15 minutes or until done. Makes 24 rolls.

Sarah Hopkins
Shelby County - Senior
Bread & Cereal

CHEESE BREAD

- | | |
|-----------------------------------|----------------------------------|
| 3 1/2 to 4 cups all purpose flour | 1/3 cup milk |
| 1/8 cup sugar | 1 cup water |
| 1 1/2 teaspoons salt | 1 1/2 cups shredded sharp cheese |
| 1 package active dry yeast | Melted margarine |

In a large bowl thoroughly mix 1-1/4 cups flour, sugar, salt and undissolved yeast. Combine water and milk in a saucepan. Heat over low heat until liquids are very warm (120 to 130 degrees). Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add cheese and 1/4 cup of flour. Beat at high speed 2 minutes scraping bowl occasionally. Stir in enough additional flour to make a stiff dough. Turn out onto lightly floured board, knead until smooth and elastic about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place, free from draft, until doubled in bulk about 1 hour.

Punch dough down, turn out onto floured board. Cover, let rest 15 minutes. Roll dough into a 14 x 9 inch rectangle. Shape into a loaf. Place in greased 9 x 5 x 3 inch loaf pan. Cover, let rise in warm place, free from draft until doubled in bulk about 1 hour. Bake on lowest rack position at 375 degrees for about 40 minutes, or until done. Remove from pan and cool on wire rack. Brush top with margarine. Yields 1 loaf of cheese bread.

Elissa Lawless
Polk County - Senior
Bread & Cereal

GINGERBREAD CAKE

- | | |
|---------------------------|--------------------------|
| 1 cup shortening | 1 teaspoon cinnamon |
| 1 cup sugar | 1 teaspoon nutmeg |
| 1 cup dark corn syrup | 1 teaspoon salt |
| 2 eggs | 1 teaspoon baking powder |
| 3 cups flour | 1 cup strong, hot coffee |
| 1 teaspoon or more ginger | 1 teaspoon soda |

Cream shortening, sugar, syrup, eggs in a medium size bowl. In another medium size bowl, mix these dry ingredients flour, ginger, cinnamon, nutmeg, salt, and baking powder. Add the bowl with the dry ingredients with the other bowl and mix. Take the already hot coffee and place the soda in the coffee. (The coffee will fizz.) Add the coffee with the other mixed ingredients, and stir. Pour these ingredients into two lightly greased and floured 13x9x2 inch pans (Rectangle pan). Bake at 350°F for 35 to 40 minutes or until middle is firm. Let cool before adding toppings. Yield 24 to 30 squares

Monica Heath
Harrison County - Junior II
Nutritious Snacks & Desserts

CHOCOLATE CANDY WITH NUTS

- | | |
|-----------------------|-------------------------|
| 1 cup brown sugar | 1 cup can milk |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 cup dark Karo syrup | 1 pound pecan halves |
| 2 sticks butter | * Chocolate almond bark |
| | * White almond bark |

Mix sugars, Karo and butter. Bring to boil stirring constantly. Add milk slowly so you don't stop the boil. Cook and stir until soft ball stage on candy thermometer (about 20 minutes). Add vanilla and pecan halves. Pour into buttered 13 x 9 pan. Let stand overnight in refrigerator. Cut into squares and dip into melted bark. Place on waxed paper until bark hardens.

* You May use either flavor or both. Follow directions on package for melting on top of stove or microwave. I chose the microwave as there appears to be less sticking to pans.

Makes about 70 1 inch pieces. Two make 2 serving. 35 servings.

Leslie Bennett
Polk County - Junior II
Nutritious Snacks & Desserts

CHERRY CHEESE CAKELETS

- 1 one pound can cherries
- 1/2 cup butter or margarine
- 1 1/3 cup sifted flour
- 5 tablespoons sugar
- 1 egg
- 1 tablespoon cornstarch
- 1 teaspoon lemon juice
- Cream cheese filling

Drain cherries, reserving 2/3 cups syrup. Cut butter into flour which has been mixed with 1 tablespoon sugar. Stir in egg until dough forms a ball. Divide into 12 portions and press each into a greased 2 inch muffin sheet. Spoon in cream cheese filling and bake at 350 degrees for 20 to 25 minutes. Cool in muffin tins. Carefully spoon cherries over cheese filling. Combine remaining 4 tablespoons sugar and cornstarch, stir in cherry syrup and lemon juice and cook until thickened. Cool slightly and spoon over cherries. Chill. To serve, remove from muffin tins. Makes 12 2 - inch cheese cakes.

Cream Cheese Filling

- 2 - 3 ounce package cream cheese, softened
- 1 egg
- 2 tablespoons half and half
- 1/4 cup sugar
- 1/2 tablespoon vanilla

Combine cheese, egg, half and half, sugar and vanilla and beat until smooth.

Yousef Jefferson
 Polk County - Senior
 Nutritious Snacks & Desserts