

1915 White Lake Drive
Fredericksburg, VA 22407
August 29, 1996

Dear Classmate,

I hope that the class reunion was as enjoyable for you as it was for me! It was great seeing you, and I hope the next reunion can be as good as this one was!

I am sending you a class picture and some recipes that were requested. Thanks to each of you for bringing a dish, and thanks particularly to the committee for making this reunion so special!

Danny & Brenda and Paul & Dee, a special thanks to you for opening up your lovely homes and catering to us! Also a special thanks to Virginia, Jackie and Myrtle for making phone calls, to Virginia for the bulletin boards and arranging for the t-shirts, to Wink & Danny for picking up the beverages, to Paul for being Chief Chef & to Wayne for assisting Paul in picking up the cooker, charcoal & preparing the meats, to Clinton for being such a wonderful Treasurer, and to the rest of the committee for their input & enthusiasm! An additional thanks to Sandra Glick & Nancy McPhatter for sharing the class photos Ray & Franklin took. It is because of them that we came up with the class photo enclosed! (I've tried to name everyone, but I may have left someone out. If I did omit someone's name, I apologize!) Things went very smoothly, but only because it was a joint effort!

Take care...hope to see you before another five years fly by!

Pat

Randy,
So glad you could come!
Pat

RECIPES

MARY FRANCES GEORGE'S SALSA

1 bunch spring onions, chopped
(stems & all)
2 cans chopped black olives (drained)
2 cans chopped chiles (drained)
1 large chopped tomato
Salt & pepper to taste
2 Tbspns. olive oil
2 Tbspns. vinegar

Refrigerate for a couple of hours. Serve with tortilla chips.

SHEILA ROTHSCHILD'S PINEAPPLE PUDDING

1 16-oz. can of crushed pineapple
w/juice
1 cup of sugar
1 stick of butter
3 eggs
7 slices of white bread

Grease a small casserole dish & preheat oven to 350°. Melt butter & mix with sugar. Add eggs & pineapple with juice. Break bread slices & add to mixture. Pour into casserole dish (leave about 1/2" to allow it to rise). Cover & bake at 350° for 45 minutes.

VIRGINIA TORRICE'S PASTA SALAD

1 box (or pkg.) vegetable pasta
1 cucumber (can peel; remove seeds, if desired)
1 can diced tomatoes, drained
Velveeta Mild Mexican Cheese (cut into chunks)
(can also add green pepper or any other vegetables desired)

Topping

1/2 cup oil
1/2 cup vinegar
1/2 cup sugar

In blender, blend topping ingredients together; sprinkle in approx. 2 tspns. sweet basil while blending.

VALERY SULLIVAN'S CRAB APPETIZER

1 lb. crab meat
2 pkgs. 8-oz cream cheese

Mix together. Mold into ball. Top with cocktail sauce.

BRENDA ELKINS' POTATO SALAD

6-8 potatoes
3 stalks celery (chopped)
1 - 1 1/2 Vidalia onion (chopped)
1/2 jar green olives (quartered)

Peel and cube potatoes. Boil in salted water until firm/tender. Drain & cool. Mix with celery, onion & olives. Pour dressing over all and mix well.

Dressing

1/3 - 1/2 cup mayonnaise
1 tspn. prepared mustard
1 tspn. olive juice

PAT BERRY'S CHOCOLATE ECLAIR DESSERT

1 box Honey graham crackers
2 sm. pkgs. french vanilla instant
pudding
3 cups milk
8 oz. Cool Whip

Break graham crackers in half. Line a 9"x13" buttered dish with graham cracker halves. Mix pudding with 3 cups milk. Fold in 8 oz. Cool Whip. Pour a layer of pudding over graham crackers; add layer of graham crackers; then layer of pudding. Top with layer of graham crackers. Refrigerate.

TOPPING

1/3 cup cocoa
1 cup sugar
1/4 cup butter
1/4 cup milk
1/8 tspn. vanilla
1 tspn. vanilla

Mix cocoa, sugar, 1/4 cup milk & 1/8 tspn. vanilla in saucepan. Bring to boil for one minute. Add butter & 1 tspn. vanilla. Let cool. Beat with mixer until smooth. Spread on top of dessert. Refrigerate until ready to serve. (Better if made night before serving.)

BEV NEWLIN'S CHOCOLATE DELIGHT DESSERT

1 1/2 cups flour
2 oz. - 1/2 cup of chopped pecans
3/4 cup melted butter or margarine.

Mash melted butter, flour & chopped pecans
in bottom of 9"x13" pan. Bake for 15 mts.
at 375°. Refrigerate until cool.

8 oz. softened cream cheese
1 cup powdered sugar
16 oz. Cool Whip

Mix together softened cream cheese and powdered
sugar. Fold in 1 1/2 - 2 cups of Cool Whip.
Spread carefully over cooled crust. Refrigerate.

1 3 oz. pkg. chocolate instant pudding
1 3 oz. pkg. vanilla instant pudding
3 cups milk

Mix puddings with milk until thick. Spread over
cream cheese mixture. Top with remaining Cool Whip.
May top Cool Whip with shaved chocolate or nuts
if desired. Refrigerate until ready to serve.