You have a very special gift, Dr. Laurence C. Jones, founder of Piney Woods.

"You know," she says, "I have always had a strong feeling for my home."

The story of Dr. Jones—who has been a frequent contributor to Reader's Digest—is a familiar one in Mississippi households. Everybody—everybody—certainly knows who the young woman is. Dr. Jones graduated from the University of Mississippi and went on to become successful in her field. She has written many books, including one that has been awarded the Mississippi Book Award. This book is a compilation of her work on the subject of African American culture.

The book, which has gained widespread attention all over the country since its publication in June 1968, features more than 500 recipes, plus about 400 pages of basic kitchen information.

There are 150 specialty items, including East Coast dishes, soups, salads, and desserts. Mrs. Jones has also contributed a chapter on her favorite recipes from Mississippi.

"I've always been a huge fan of hers."

The book is available at $4 (postpaid) from Mrs. Williams H. Morris at 111 Mill Pond Road, Valdosta, Ga. 31601 or from Mrs. Paul C. Jones at 111 Porter Street, Columbus (Miss.).

The author of this successful venture, Genevieve M. Morris, won her first cooking prize at age 15. After her marriage to Bill Morris—an executive with an Illinois firm—she travelled with him on business trips all over the country. The Morrises have lived in Nashville, Tennessee, and Oxford, Mississippi, and now reside in Valdosta, Georgia.

Quick Bar-B-Q

1 lb. chuck steak
1 can (1 lb.) tomatoes
1 medium size bottle catsup
1 can corned beef
Salt, pepper, garlic, onion, nutmeg

Boil squash and eggs in salted water with the onion. When tender but still whole, drain and cut in half. Remove squash and add to the vegetables and save. MASH PAPARAS: [1 lb. corned beef, 1 medium size bottle catsup, 1 can (1 lb.) tomatoes with beans.] Mix squash and eggs with the mixture. Top with cheddar cheese and bread crumbs. Bake at 375 degrees for 10 minutes. Add a little lemon juice to the mixture. Serve hot or cold. Salad dressing: 1 tsp. vinegar, 1 tsp. salad cream, 1 tsp. sugar, salt to taste. Toss with chopped celery and onion. Serve hot or cold. Makes 6 servings.

The recipe for this cowcookhouse is as follows:

Quick Bar-B-Q

1 lb. chuck steak
1 can (1 lb.) tomatoes
1 medium size bottle catsup
1 can corned beef
Salt, pepper, garlic, onion, nutmeg

Boil squash and eggs in salted water with the onion. When tender but still whole, drain and cut in half. Remove squash and add to the vegetables and save. MASH PAPARAS: [1 lb. corned beef, 1 medium size bottle catsup, 1 can (1 lb.) tomatoes with beans.] Mix squash and eggs with the mixture. Top with cheddar cheese and bread crumbs. Bake at 375 degrees for 10 minutes. Add a little lemon juice to the mixture. Serve hot or cold. Salad dressing: 1 tsp. vinegar, 1 tsp. salad cream, 1 tsp. sugar, salt to taste. Toss with chopped celery and onion. Serve hot or cold. Makes 6 servings.

Quick Bar-B-Q

1 lb. chuck steak
1 can (1 lb.) tomatoes
1 medium size bottle catsup
1 can corned beef
Salt, pepper, garlic, onion, nutmeg

Boil squash and eggs in salted water with the onion. When tender but still whole, drain and cut in half. Remove squash and add to the vegetables and save. MASH PAPARAS: [1 lb. corned beef, 1 medium size bottle catsup, 1 can (1 lb.) tomatoes with beans.] Mix squash and eggs with the mixture. Top with cheddar cheese and bread crumbs. Bake at 375 degrees for 10 minutes. Add a little lemon juice to the mixture. Serve hot or cold. Salad dressing: 1 tsp. vinegar, 1 tsp. salad cream, 1 tsp. sugar, salt to taste. Toss with chopped celery and onion. Serve hot or cold. Makes 6 servings.

Quick Bar-B-Q

1 lb. chuck steak
1 can (1 lb.) tomatoes
1 medium size bottle catsup
1 can corned beef
Salt, pepper, garlic, onion, nutmeg

Boil squash and eggs in salted water with the onion. When tender but still whole, drain and cut in half. Remove squash and add to the vegetables and save. MASH PAPARAS: [1 lb. corned beef, 1 medium size bottle catsup, 1 can (1 lb.) tomatoes with beans.] Mix squash and eggs with the mixture. Top with cheddar cheese and bread crumbs. Bake at 375 degrees for 10 minutes. Add a little lemon juice to the mixture. Serve hot or cold. Salad dressing: 1 tsp. vinegar, 1 tsp. salad cream, 1 tsp. sugar, salt to taste. Toss with chopped celery and onion. Serve hot or cold. Makes 6 servings.