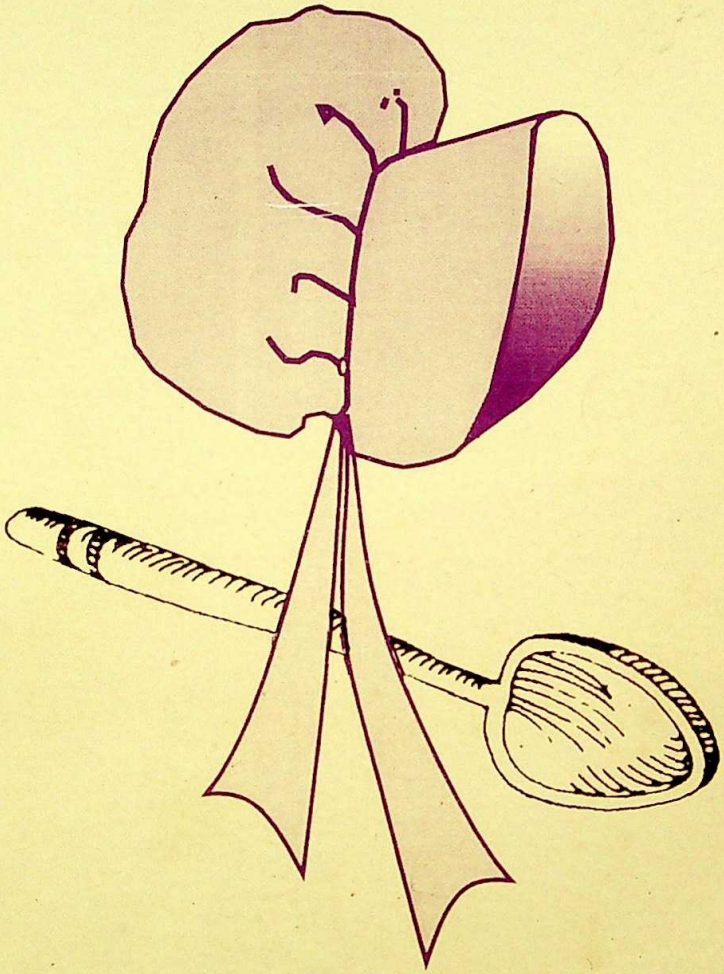
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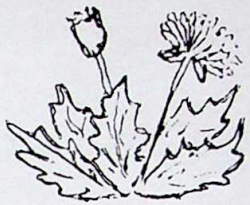
A Book of Recipes and Memories

By

Emma Jean Tunstall

I hope you enjoy the book as much as I enjoyed writing it.

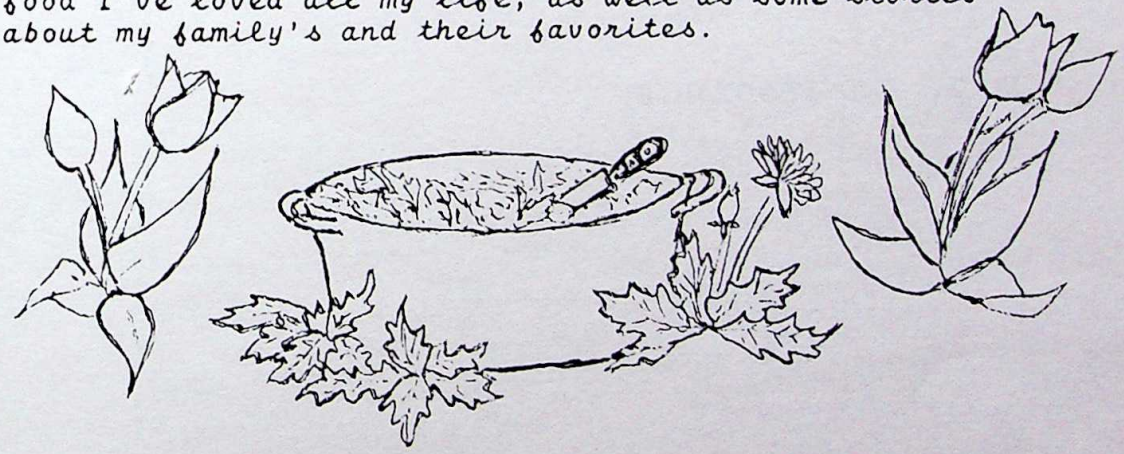
Emma Jean Lundall



I was born on May second, 1931, and I can't remember a birthday that my mother didn't tell me, "The day before you were born was warm and sunny. I spent the afternoon picking a dishpan full of dandelion greens for supper. The day after you were born we had a spring snow so deep Mum and Dad had a hard time getting the old Ford through the snow to come see you. Mum brought some red tulips my little brother Roy had run out and picked in the snow."

I never thought of saying, "I've heard that story dozens of times," any more than I'd think of eating dandelion greens without vinegar and bacon dressing. We Pennsylvania Dutch believe in getting good value from a story, as well as anything else we use.

So. in this book I'm going to share recipes for the food I've loved all my life, as well as some stories about my family's and their favorites.



A Book of Recipes and Memories of Times Gone By

TABLE OF CONTENTS

BREAKFAST SPECIALS ***PAGE***

Grandma's Buckwheat Cakes 7
Grandma's Doughnuts 8
Popovers 8
Aunt Glad's Baked Doughnuts 9
Cornmeal Cakes 9
Fried Cornmeal Mush 11
Egg Hash 12
Cracker Soup 12

BREAD, ROLLS AND MUFFINS

Aunt Glad's Baked Doughnuts 9
Cinnamon Buns 10
Surprise Jelly Muffins 10
Sticky Pecan Rolls 13
Quick Cinnamon Biscuits 13
Blueberry Muffins 14
Date Gems 14
Potato Bread 53
Butterhorn Rolls 53
Baking Powder Biscuits 54
Rich Rolls 54

SOUPS AND VEGETABLES

Soup Stock 37
Basic Potato Soup 38
Rivel Soup 39
Bean Soup 39
Lentil Soup 40
Pea Soup 40
Plain Sauerkraut 41
Fried Green Tomatoes 42
Dad's Butternut Squash 42
Mum's Mashed Potatoes 24
Little New Potatoes 43
My Baked Beans 44
Fresh Vegetable Pizza 51

MAIN DISHES

Homemade Noodles 15
Dumplings 33
Chicken Pot Pie 17
Chicken Pie 18
Oven Fried Chicken 18
Bernice's Pressed Chicken 19
Hot Chicken Salad 20
Beef Roast 21
Meat Sandwich Filling 21
Leftover Beef Pot Pie 22

MAIN DISHES (continued)

Beef with Homemade Noodle 22
Roast Beef Hash 23
Stuffed Peppers 23
Mum's Gravy 24
Slumgullion 25
Hot Deviled Eggs 25
Creamed Dried Beef 27
Beef Stew with Parsnips 28
Salmon Patties 29
Meat Loaf 29
Baked Pork Chops with Stuffing 32
Pork Chops with Sauerkraut and Dumplings 33
Ham and Green Beans 34
Boiled Dinner with Ham 34
Schnitz and Kneep 35
Pickled Pigs Feet 35

PICKLES, RELISHES AND SALADS

Dandelion Salad 2
Chicken and Fruit Salad 20
Pickled Beets and Eggs 46
Piccalilli 46
End of the Garden Pickles 47
Watermelon Pickles 47
Corn Relish 48
Fresh Cucumber Relish 48
My Potato Salad 49
Marinated Carrots 49
Chicken and Turkey Salad 50
Shirley's Sauerkraut Salad 50
Our Favorite Summer Salad 51

CAKES, COOKIES AND CANDY

Soft Sugar Cookies 77
Coconut Macaroons 77
Grandma's Boiled Raisin Cake 81
Rutheda's Apple Cake 82
Mum's One Egg Cake 82
Boston Cream Pie 82
Nellie's Wacky Cake 83
Popcorn Balls 91
Sea Foam 93
Hard Candy 94
Penuche 94
Fudge 95
Buckeyes 69
Spice Apple Cookies 69
Raisin Filled Cookies 70
Quick Lemon Cookies 70
Maple Rice Krispie Cookies 71
Sour Cream Sugar Cookies 71
Meb's Oatmeal Cookies 72
Brownies 72
Orange Delight Cookies 73
Tropical Drop Cookies 73
Raspberry Pinwheels 74
Christmas Nut Balls 74
Sugar Top Molasses Cookies 75
Pretty Strawberry Cookies 75
Lemon Bars 76
Pistachio Pudding Cookies 76

DESSERTS

Grandma's Peach Shortcake 65
Strawberry Shortcake 78
Blackberry Pudding 80
My Favorite Cheesecake 84
Summer Cheesecake 85
Frozen Custard 85
Kate's Angel Food Dessert 86
Peach Ice Cream 67
Shells for Cream Puffs or other filling 60
Filling for Cream Puffs 83
Elderberry Blossom Fritters 86
Jam Strudel 87
Apple Crisp 88
Apple Pudding or Brown Betty 88
Thelma's Two Hour Kolacy 89
Bread Pudding 90

PIES

Raisin Pie 57
Boiling Water Pie Crust 58
Graham Cracker Crust 58
Cream Cheese Pastry 59
Cookie Crust 59
Custard Pie 59
Lemon Pie 61
Blackberry Pie 68
Peanut Butter Pie 68
Fresh Peach Pie 66
Mum's Peach Pie 66
Lemon Pie Cake 64
Caramel Custard Pie 64
Pineapple Pie Cake 63
Lemon Pie from Mix 62

MISCELLANEOUS

Mum's Peach Conserve 67
Fruit Dip 90
Mum's Fudge Sauce 90
Dandelion Wine 2

One of my favorite spring memories is going to pick dandelions. We went to the country to a place I called The Big Field. It was just a farm field bordered by woods and a stream, but a place of high adventure to a little girl eager to be outside after a long winter. Even the car ride was an adventure, since it was during the depression and gas was a luxury not to be wasted.

Mum would put baskets in the car and paring knives to pick with and we'd be off.

When we arrived, I couldn't wait to get out of the car to see all the wonders spring brought. While Dad and Mum picked dandelions, I found pussy willows and violets and green velvet moss, all with the rich wet smell of spring. Dad and Mum were always ready to stop and look at my treasures and explain what they were. Once I found a little mud hat that I thought must belong to a fairy. Till I dragged Dad to the spot and he explained it was the home of a field mouse.

When he saw animal tracks in the mud, he pointed them out and told me what animal made them. Mum showed me how to wrap the stems of my violet bouquet in damp moss so the flowers wouldn't die before I got them home. Dad used his pocket knife to cut pussy willows for me. Sometimes one of them showed me a bird's nest and told me what kind of bird built it and how each kind had its own pattern. I learned a lot about nature on those long ago spring days.

When we got home, Mum cleaned the dandelions. She cut them just below ground, so she got all the leaves. And she was careful to pick only the plants that hadn't started to flower because the buds were bitter. After she washed them several times to get rid of any mud, she made one of the family favorite meals, dandelions with bacon or ham, and boiled potatoes.

WILTED DANDELIONS

Dandelions shrink a lot so to feed four properly you need a dishpan full. Clean and put in a pot to cook with a little water. Fry 6 strips of bacon till crisp. Remove from drippings and crumble.

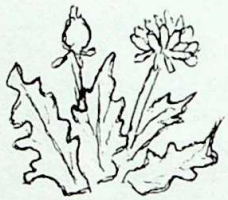
Combine 1/2 C vinegar, 1/2 C sugar and 2 C water. Test a dandelion to see if it's wilted. Drain water and add vinegar-sugar-water mix to bacon drippings. Pour over dandelions and cook till tender. Add bacon bits before serving with plain boiled potatoes.

Since I don't have a source of dandelions now, I often use endive instead. It's good too.

DANDELION SALAD

Large bowl of cleaned dandelions
4 strips bacon, browned and removed from drippings
1/2 C sugar
2 T flour
1/2 t salt
1 beaten egg
1/2 C vinegar
1 C water
3 hardboiled eggs, sliced

Cut up clean dandelions and put in large bowl. Brown bacon and remove from drippings. Combine sugar and flour. Add beaten egg, salt, vinegar, sugar, and water. Mix till smooth. Pour into bacon drippings and stir constantly till mixture thickens. Pour hot over greens and add crumbled bacon and hardboiled eggs. Toss to mix and serve while hot. (This can be used with endive too).



DANDELION WINE

4 quarts dandelion flowers, no stems
4 quarts water.
Boil together for 1/2 hour.

Add 3 lb. sugar and the peels of two oranges and two lemons. (Reserve orange and lemon juice till later)_. Boil strained dandelion juice and peels for 5 minutes. Cool to lukewarm, add 1 pkg. dry yeast. Let stand in crock covered with cloth for two days. Skim off citrus peels and add reserved juice. Put into quart bottles, filling only 3/4 full. DO NOT cork tight at this time. Keep in a cool dry place with loose corks for 4 months. Then bottles may be corked tight.

I have never used them, but the roots can be dried and ground for a coffee like drink. This is said to be good for the kidneys. The common French name for it is pissenlit or piss-in-bed. Some old herb healers used a brew from the roots to treat liver problems.

What we call a weed is really a treasure.

The birthday surprise I remember best came from my Dad. He was a quiet man, and didn't express his love with hugs and kisses the way Mum did. But he was always ready to read me a story, or help me with a project, and he would go without things for himself to make sure the family had what they needed. He seldom showed excitement, so when I came home from school the day before my seventh birthday and found him waiting impatiently for me, saying he wanted to take me for a ride, I knew something unusual was going to happen.

He told me to change into play clothes as fast as I could. He didn't tell me where we were going, and didn't say a lot as we rode out into the country. He parked the car on a side road and took my hand and led me through a stand of trees near a stream. After a few minutes walk, he stopped and turned to me and told me to look straight ahead. He watched my face as I saw what I still remember as one of the most beautiful sights I've ever seen. A big patch of Virginia bluebells in bloom. They looked like a piece of blue sky fallen to earth! I'd never seen bluebells before and was more thrilled than I would have been with an expensive doll.

Dad had been fishing when he found the bluebells, and he cut his fishing short to come home for me because he wanted to share the sight. I don't think anything he ever did for me touched me as much.

I loved bluebells from that moment.

Years later, after Mum died and Dad had a heart attack, he and I decided to buy a little one floor house together. We looked and looked till we found a house we both liked, but with a barren, neglected yard I hated.

Dad spent the first winter in the house designing a garden I could enjoy. One of the first plants I sent for was Virginia bluebells. They grew leaves each spring, but they didn't seem to like the soil or something because they never bloomed. They had been growing but not blooming for ten years in a row before Dad died. The spring after he died, the plants bloomed. It was as if he were saying he was still with me and trying to please me.

Many of the recipes in this book are Grandma Baker's, or adaptations of them that my aunts Opel, Gladys, Zu, Bernice, and my mother Alcye developed over the years.

Grandma's parents came to America from Germany. I've heard of lot of their history from my mother who was the youngest girl in the family. When Great Grandpa Schwab came to visit, it was her job to stay near him and help him because he was blind.

She loved to listen to his stories of the trip from Germany by boat, and how he hid his prize sharp scythe, needed to harvest on the farm, in one of Great Grandmother's haps because he was afraid it'd be considered a weapon and taken away. Haps were what they called the feather comforters they used for bedding. When Great Grandma was a girl in Germany, it was the custom for unmarried girls to chase any feather they saw outside, and save it for the haps that formed part of their dowry. This thrifty behavior showed that they would be good wives.

Great Grandpa and Grandma settled on a small farm in Pennsylvania and worked hard to raise their family. Great Grandma raised flax and spun and wove it into cloth. She also spun yarn from the wool of the few sheep they raised.

Grandpa Schwab tanned hides and made shoes for the family. He found a small vein of coal in a hill on the farm and dug it out on his hands and knees for fuel. Mother said he was very stooped and arthritic when he was old from all the stooping and crawling to dig for coal.

Grant Grandmother Schwab died in childbirth. After her death, he was both father and mother to his children, even learning to knit so he could make stockings and shawls for them.

Grandpa Baker's family were German, Scots, Irish, and Dutch. His mother was still alive when Mom was a girl and she remembered her when she came to visit, as always wearing lavender print aprons and spending most of her time in the kitchen. I'm sure some of these recipes were hers.

Dad's father's people, the Tunstalls, came from England to Canada, and later to Pennsylvania. Dad said he came because he didn't like being taxed to pay for the state church because he was a devoted Methodist. He felt America would have more freedom. Dad's father died when Dad was in his early teens and I don't have any recipes from that side of my family.

Dad's mother's people came from Alsace Lorraine and the German speaking part of Switzerland. They came to America and settled in Pennsylvania and went into the lumbering business, cutting logs and forming them into rafts they floated down the Allegheny River to Pittsburgh to sell. The river had no dams in it at that time and was deeper.

Great Grandmother Scharer got up before dawn and cooked a big breakfast for the family and hired men, and made some start on her supper cooking. Then she harnessed a team of horses and went with the men to the woods to haul cut logs to the river to stack, ready to float down to be sold. Dad said his granddad swore she was better than most of the men with a team.

When they had enough logs to take to market, she rode on the raft with Granddad to sell them. Then they took the train back to Warren, Pennsylvania.

When Dad was young, he spent a lot of time at his grandparents, who had by that time settled down to farming near the river. Granddad's deed to the land had a clause in it that said he had to allow the Indians from the reservation to camp on his land when they came through. Dad remembered playing with some of the Indian children. Now the Kinzua Dam has taken over the reservation they lived on, the river is tamed, and the farm is gone.

I don't have many of Grandmother's recipes in this book because by the time I got interested in cooking she lived alone and did little cooking. She had forgotten many of the things Dad remembered liking as a child or said his grandmother must have made them for him.



Grandma not only fed and cared for a large family, but added to the family income by taking hunters from Pittsburgh in to board during the hunting season. Granddad served as hunting guide and the children all helped as best they could.

Uncle Addie, who didn't drink, made blackberry wine for the hunters who liked it. The girls cooked and cleaned, and the boys helped the hunters clean their catch or skin it so the hides could be tanned for trophies.

Grandma made huge breakfasts of buckwheat pancakes and home-cured meat, crocks of homemade donuts. And she packed lunches that included her special raisin cake.

At night the hungry hunters got a big meal and sat around telling tales of the one they almost shot, or the big bucks they got other years.

All this was before my time, of course, but one year when my uncles gathered for deer season I did get to go to Grandma's with my Dad. And I got to enjoy the buckwheat pancakes, etc.

I've never been much for a large breakfast, but Grandma's were special. Here are some of her breakfast recipes, and some I've picked up over the years.



GRANDMA'S BUCKWHEAT CAKES

1/2 cake yeast
1 t salt
1 t melted butter
1 T molasses
2 quarts water, lukewarm
1/2 t baking soda
stone ground buckwheat flour

Dissolve yeast in 1/2 C lukewarm water. Then pour into large bowl with the rest of the warm water. Add enough buckwheat flour to make a smooth batter that will run off a spoon. (If you think all buckwheat is too strong, you can use part white flour). Stir in salt. Beat well and let stand overnight. In the morning take out a pint of the mix and set aside. To the remainder add butter, molasses, and soda. Mix and bake on a hot greased griddle.

If you have batter left over, you can add it to the reserved pint. Before you go to bed at night add a pint of warm water, salt and flour to make batter as before. The next day before baking, add 1/2 t baking soda dissolved in a little hot water. Save some batter to start the next batch. This can go on for a week, but then you should start over.

Grandma made stacks of these and served them with syrup or any favorite way, like thin strawberry preserves with whole strawberries in it.

BERNICE'S LIGHT PANCAKES

1 1/2 C flour
1 T baking powder
1 T soda
1/2 T salt
2 T melted butter
1 1/2 C buttermilk
3 eggs, separated
1 T sugar

Sift flour, baking powder, soda, and salt together. Beat the egg yolks with sugar. Add melted butter. Add sifted dry ingredients alternately with buttermilk. beating till smooth each time. Beat egg whites stiff and fold in. Bake on a hot well greased griddle. This is a very light fluffy type pancake.

GRANDMA'S DOUGHNUTS

3 1/2 C flour
1/2 t salt
3 t baking powder
1/2 t soda
3/4 C sugar
1 t grated nutmeg
2 T melted shortening
1/2 t lemon extract
about 1 C milk

Sift dry ingredients together. Beat the egg until light and add melted shortening, lemon, and milk with the egg to form a light dough. Turn out on floured board and roll half an inch thick. Cut with doughnut cutter and drop gently into hot fat. As soon as the doughnuts rise to the top of the pan, turn them over, turning two or three times during cooking. Cook about 3 minutes. Drain on paper and dust with powdered sugar or mixed cinnamon and sugar. I always begged for the little round 'holes'. I liked them best fried crispy and rolled warm in powdered sugar.

POPOVERS

Preheat oven to 400. Put muffin pans in to heat.

1 C sifted flour
1/2 t salt
2 eggs, very well beaten
1 C milk

Sift flour and salt. Add eggs and milk. Beat with electric mixer for 2 minutes. Grease hot muffin pan cups and fill 2/3 full. Bake 25 minutes

AUNT GLAD'S BAKED DOUGHNUTS

1/3 C soft butter and Crisco, mixed
1/2 C sugar
1 egg
1 1/2 C sifted flour
1 1/2 t baking powder
1/2 t salt
1/4 t nutmeg
1/2 C milk

Topping
1/2 stick butter, melted
1/2 C sugar, or more if needed
1 t cinnamon

With electric mixer beat together shortening, sugar, and egg, till light. Sift together flour, baking powder, salt and nutmeg. Mix flour mixture into the egg/shortening mix alternately with milk.

I like to fill greased miniature muffin tins two thirds full. This makes about 2 dozen. Or in regular muffin tins, about 1 dozen.

Bake at 350 for about 20 or 25 minutes. The small ones take less time. They should be light golden color. Remove from tins at once and dip in the melted butter, then in cinnamon sugar mix. Good served at once or can be stored in an airtight container overnight if you want to bake early for breakfast. I like to make them to serve with a fruit tray and coffee.

CORNMEAL CAKES

1 C buttermilk
1 1/2 C cornmeal
1/2 C flour
1 t soda
1 t salt
2 eggs

Beat eggs well. Add buttermilk and soda dissolved in a T of boiling water. Mix in other ingredients and bake on a hot greased griddle.

CINNAMON BUNS

1 package dry yeast
1/4 C warm water
1 C scalded milk
3 T sugar
1/2 t salt
3 1/4 C sifted flour
3 T soft butter
1 C raisins
1/4 C packed brown sugar
1/2 t cinnamon
Extra 4 T brown sugar.

Soften yeast in warm water. Let stand ten minutes. Add sugar and salt to scalded milk. Cook to lukewarm. Add 1 C flour and mix till smooth. Stir in yeast. Add rest of flour, gradually mix well. Knead on floured board till smooth. Put dough in greased bowl and turn to grease top. Cover and let rise in a warm place until double in size. Punch down dough and roll in rectangle about 1/4 inch thick. Brush with soft butter and spread with brown sugar, cinnamon and raisins. Roll up like jelly roll and cut in slices. Line 9 x 13 pan with foil. butter well and put slices cut side down. Cover. Let rise again till doubled. Sprinkle with the extra brown sugar. Bake 375 for 20 to 25 minutes.

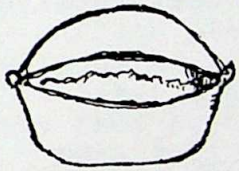
SURPRISE JELLY MUFFINS

1 egg
1/2 C milk
1/4 C oil
1 1/2 C flour
1/2 C sugar
3 t baking powder
1/2 t salt

Beat egg. Stir in milk and oil. Mix in remaining ingredients just until moistened. Batter will be lumpy. Fill paper-lined muffin cups half full. Drop 1 teaspoon jam or jelly into each cup. Add batter to fill 2/3 full. Bake at 350 about 20 minutes, or until done.

GET OUT THE MUSH POT

Most of the family liked mush and milk, or fried mush for breakfast. But mush for supper usually meant the family was hard up. One story told by my grandmother started the saying in the family of, "It's time to get out the mush pot" when visitors had outstayed their welcomes. As she told the story, her family had a neighbor who although she had money did not like to cook, and made a habit of coming to visit at mealtimes. Great-grandma had a big family to feed, but she always tried to cook her best for company and see that they had the best on the table even if it meant she didn't take a helping of meat or had to give her children smaller servings. This went on for weeks until Greatgrandma felt the time had come to put a stop to it. One afternoon as supper time drew near, instead of starting to fry meat or make soup, she said, "Well, it's getting near supper time. I'd better get out the mush pot." The visitor said she had to get on home, she had things to do. After all, she could have mush at home, but not one of Greatgrandma's good meals.



FRIED CORNMEAL MUSH

One of Mum and Dad's favorite breakfast treats was fried mush--a two breakfast meal because Mum made hot cornmeal mush for the first day for everyone with enough left to do fried mush the next day. The first day it was served in bowls with milk and sugar. Mum then poured the extra mush in a greased bread pan and set it in the ice box until the next morning. Then it was turned out and sliced, and the slices fried in hot bacon fat until they were brown and crisp on the outside. These were served with syrup and butter or with honey. The mush recipe used to be on every cornmeal box. It isn't any more so I've put a recipe below. Mum just poured cornmeal into boiling water until it "looked right."

1 pint cold water
1 C yellow corn meal
1 pint boiling water
1/2 t salt

Put cold water in a bowl, stir in the cornmeal and salt. Slowly add this to the boiling water, stirring constantly to keep smooth. Cover and cook slowly, stirring often over very low flame for 45 minutes or longer.

EGG HASH

We called it egg hash, but I've seen it called German Farmers breakfast in books. I often serve it for lunch with sliced tomatoes and toast.

1 C cooked potatoes, diced
2 green onions, tops and all, sliced, or 1/4 C cooking onion, cut fine
3 large eggs, beaten
1 T milk
small amount butter or bacon grease for frying.

Put onion in butter in skillet. Stir and cook until it begins to wilt but not brown. Add potatoes and stir and cook to heat through. Mix eggs and milk, and pour over vegetables in pan. Cook until egg is set. Salt and pepper to taste.

CRACKER SOUP

This isn't a recipe, but it is's one of the things I've always liked for breakfast. It has a family history too. My great grandmother died in childbirth, but the baby lived. Grandmother said her father did his best, but he and the older children couldn't seem to make the baby thrive on cow's milk. Great grandmother's brother lived alone in a nearby cabin. He told Great granddad to give the baby to him to keep for a while and he would make it live. Grandma said her little brother got fat and strong on her uncle's diet of coffee soup.

Break as many soda crackers as you want in a bowl. Sprinkle on as much sugar as you like. Pour a mixture of hot coffee and milk over to soak the crackers well. Stir and enjoy.

STICKY PECAN ROLLS

1 loaf frozen bread dough (I like Rhodes brand)
1/2 lb. brown sugar
1 box butterscotch pudding (NOT instant)
1 T cinnamon or to taste
1 stick butter or margarine, melted
nuts--pecans or walnuts, about a pound, or enough to cover bottom of 9 x13 pan as thickly as you like

Line a 9x 13 pan with foil. Butter the foil. Thaw bread dough enough to cut it into 24 pieces. Mix sugar, dry pudding, and cinnamon in a bowl. Melt butter in a separate bowl. Sprinkle part of the sugar mix over the buttered foil. Sprinkle nuts over the sugar to cover the bottom of the pan. Dip pieces of bread dough into butter, then roll in sugar mix. (You may add more sugar if you don't have enough). Place pieces of dough in the pan on top of nuts. Allow dough to rise overnight in a cool place or until doubled. Bake in 350 oven for about 30 minutes. When done take from oven and at once turn upside down on a tray. Peel foil carefully off. Serve warm.

QUICK CINNAMON BISCUITS

Make one recipe of biscuit dough, using recipe listed in this book or Bisquick. On a floured wax paper, roll or pat out in a rectangle about 1/2 inch thick. Spread with soft butter and sprinkle thickly with brown sugar and cinnamon. Roll up as for jelly roll. Slice in pieces about 1 inch thick. Put cut side down in a buttered baking dish. Bake at 350 for 15 minutes or until done. Take from oven and spread with a little butter. Serve warm.

BLUEBERRY MUFFINS

3 1/2 c flour
1 T salt
2/3 C sugar
4 t baking powder
4 eggs
1 1/2 C milk
1/2 C butter, melted
2 C fresh blueberries

Topping--if you're serving at once. Do not use if freezing.

1/4 C flour
1/4 C butter
1/2 C sugar

Sift together flour, salt, sugar and baking powder. Beat the eggs and stir in melted butter and milk. Add to the flour mix and stir. Do not overmix. Mix the blueberries with two or three tablespoons flour and then fold them into the batter. To make them special rub the topping flour, butter, and sugar together and sprinkle on top.

Bake in paper-lined muffin cups for about 15 minutes at 450. Test with a tooth pick in the center. It should come out dry when they're done. Makes about 3 dozen. Can be frozen and reheated,

DATE GEMS

2 C sifted flour
1/2 t salt
3 t baking powder
3 T sugar
1 C chopped pitted dates
1 well beaten egg
1 C milk
1/3 C melted shortening

Sift dry ingredients. Add dates. Mix to a batter with egg, milk and melted shortening. Bake in well-greased muffin pans in preheated 400 oven for 20 to 25 minutes. Makes about 1 dozen.

The sound of a car chugging up the dirt road toward the house always sent Grandma running to the chicken house. She could catch, kill, pluck, and clean a chicken, and have it in a pot cooking before the company knocked on the door. At least, that's how the family legend ran.

Grandma could stretch a chicken to make a meal to feed a lot of people. She would do by making homemade noodles or potpie or dumplings. She had to be able to make the most of what she cooked because besides feeding her own family of ten children, she added to the family income during the hunting season by boarding hunters from Pittsburgh. They came back year after year because of the good table she set and Grandpa's skill as a guide.

During the school year, when it was their turn to provide the room and board that counted as part of the teacher's salary, Grandma added the teacher to her family.



HOMEMADE NOODLES

3 C flour
4 to 5 eggs

Beat eggs and add to sifted flour. Work with hands and wooden spoon until flour is moistened and will form ball. You may have to add another egg or tablespoon of water. Cover and let rest for 10 to 15 minutes. Roll out on well floured cloth to desired thickness. Cover with another cloth and let dry until dry enough to cut. Cut in strips and boil in broth of chicken or beef until tender. Test one by taking it out and tasting it.

I sat on the stairway of the almost empty house, cold, lonesome, and miserable. Every half hour or so, a stranger came, letting in a blast of cold November air, and took some furniture away.

Several times during the day Dad and my uncle pulled up and left a load of familiar furniture. Each time I hoped it would be the last load and they would stay, but the day wore on, and hunger was added to my cold and misery. When the last load finally arrived, so did Mom, my little sister Jackie, and Aunt Bernice. They brought a big kettle that was soon steaming on the single electric ring we had to cook with until our stove was hooked up the next day.

Mom found the box with dishes and silverware and soon we sat down to the best chicken and potpie squares I ever ate.

That's how I remember moving day when I was a teenager left to make sure our furniture wasn't mixed with that of the former owners who had waited to move out until the day we moved in.

Pennsylvanian Dutch potpie is made in a pot. This gives it its name. We call the kind made with a crust simply chicken pie.

Here are some of my favorite recipes for both kinds of meat pies.



CHICKEN POT PIE

1 3 to 4 pound chicken
1 small onion
2 sticks celery, sliced
2 carrots, sliced
1 potato peeled, quartered, and sliced
1 T parsley leaves
Salt and pepper to taste
1 cup flour
1 T soft butter
1/4 t baking powder
1 egg
2 T water if needed.

Cover chicken with water: cook about 1 hour. Add celery, carrots, potato, and parsley, salt and pepper. Continue cooking over low heat for another 45 minutes.

Meanwhile, combine flour, butter, baking powder, egg, and a dash of salt, and up to 2 T water to form dough. Form into a ball and let stand fifteen minutes. Roll out on floured board and cut into 1 inch squares. Let stand 1/2 hour.

Remove chicken from broth. Remove meat from bones. Add potpie squares to boiling broth. And water if needed to cover. Cook 10 or 15 minutes until done



CHICKEN PIE

1 recipe pie crust
4 pounds chicken or chicken pieces (I like all breasts)
a few celery leaves, water to cover chicken
1/2 C celery, finely cut
3 C cooked sliced potatoes
2 C cooked sliced carrots
1 small onion sliced thin
1 C peas
2 T butter
2 T flour
salt and pepper to taste
2 C chicken broth
1 C milk

Cook chicken with celery leaves until tender. Remove meat from bones. Save broth, butter casserole dish, and layer in vegetables and meat. Melt butter, stir in flour and salt and pepper. Slowly add chicken broth and milk. Pour over the vegetables and chicken in casserole. Roll out pie crust and cover casserole. Cut several slashes in crust. Bake at 350 degrees for about 45 minutes. Turn off heat and allow to stay in closed oven for 15 minutes to rest and blend flavors.

OVEN FRIED CHICKEN

1/2 C butter
1/2 C vegetable oil
1 1/4 C flour
1/2 t salt
1 t black pepper
1/2 t garlic powder
2 t paprika
12 pieces chicken, skinned

Melt oil and butter together. Sift into a bowl the dry ingredients to mix. Wash the chicken and pat dry. One at a time, dip pieces in butter mix. Then roll in flour mix to coat. Place chicken in pan, but don't allow pieces to touch each other. Bake about 60 minutes at 375 until crust is golden and fork will test done. This recipe can be reduced for smaller amounts of chicken, and garlic, pepper, etc. can be adjusted to taste.

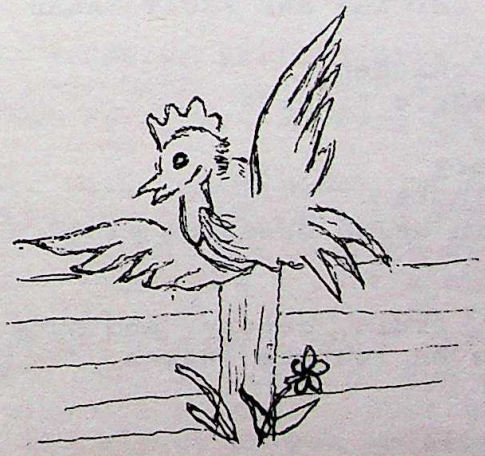
BERNICE'S PRESSED CHICKEN

5 or 6 lb. chicken or meaty chicken pieces
2 carrots, cut in chunks
1 onion, cut in quarters
1 stick celery, cut in chunks
fresh parsley
1 t mixed pickling spice tied in cheese cloth
Water to cover

Bring above to boil, skim surface, reduce to simmer and simmer until chicken is very tender. You may have to check and add a little water. When chicken is tender, remove from broth and cool until you can handle it. Remove skin and bones and place chicken in a buttered glass loaf pan. Cover and chill overnight. Strain broth, discard vegetables and refrigerate overnight. The next day remove any fat from broth. Place broth in pan and bring to a boil uncovered until reduced to 2 cups.

Then take--2 envelopes Knox gelatin
2 T vinegar

Soften gelatin in a little cold water and add to broth. Add vinegar and bring back to a boil. Press chicken together in pan. Pour hot broth over just to cover. Put heavy duty foil over and place quart jar filled with water and sealed, or several cans, on top as weights. Refrigerate for at least eight hours. The loaf will be firm enough to slice when turned out and can be served on lettuce. If you wish, you can cover it with mayonnaise.



HOT CHICKEN SALAD

This is something made by many of my friends. Each of us has our own version. Some add pecans, or water chestnuts, some use pimentos. Some use 2 cups chicken, others use 3. All versions are good. This is mine.

2 or 3 C breast of chicken or turkey, cooked and cooled
1 can cream of chicken soup
1 C mayonnaise
2 hard cooked eggs, chopped
1 C celery, cut fine.
2 or 3 T fine cut red sweet pepper
juice of 1 lemon
package or can of Chinese noodles
crushed potato chips
shredded cheddar cheese

Shred chicken in pieces. Mix with soup, mayonnaise, eggs, celery, sweet pepper, and lemon juice. Chill overnight. Next day spread noodles in bottom of 9 x 13 pan or glass casserole. Spoon chicken mixture over noodles. Sprinkle with potato chips, then cheese. Bake in 350 oven about 15 minutes until hot and cheese is melting. Serve at once. This recipe can be doubled or tripled for a crowd. Great for a ladies lunch.

CHICKEN AND FRUIT SALAD

2 C cooked cubed chicken
1 C drained pineapple tidbits
1 C chopped apple
1/2 C sliced celery
1/2 C chopped walnuts
1/2 C Miracle Whip salad dressing mixed with
1/2 C sour cream

Mix chicken, fruit, celery, and nuts. Toss together and chill. Serve on lettuce leaves.

HOW TO STRETCH A BEEF ROAST

If we were lucky enough to have a nice beef roast for Sunday dinner, Mum would often stretch it to make several meals. We liked the extended meals as much as the original. My sister Jackie still loves roast beef hash and I like leftover beef potpie.

BEEF ROAST

Mum slow roasted beef with moist heat. She used a heavy roaster with a lid, but I like to use a heavy piece of foil big enough to wrap the whole roast. Put the foil in the roaster, then put the roast in the middle of it, add a sliced onion, and a cup or so of water, and bring up the edges to seal. I like to use block or rump roast because they have little fat and no bone. When I was old enough to go to the corner store for Mum, the butcher would say, "I know what your mother wants--no fat, no bones, good meat." Mum had dealt with him long enough for him to know her wants. Of course in those days suet was free, and so were bones. So if you wanted bones for extra broth, you only had to ask.

I cook a two pound roast about 4 hours at 350 degrees. Then test with a fork. It should be very tender. If not, reseal and cook longer. Since it's cooked slow and moist, it won't shrink a lot. Sometimes I add a package of onion soup mix dry and a can of beer instead of water. My friend Jean G. taught me to do this. It's great if you want to serve roast with just juice and not gravy.

MEAT SANDWICH FILLING

Mum made this sandwich filling with whatever leftover meat she had--beef, pork, or ham. Dad didn't like lunch meat, but he always enjoyed this.

Grind together cold cooked meat, as much onion as you like, any cheese you might want to add, and sweet pickles or relish. Moisten the mixture with salad dressing, such as Miracle Whip, and a little mustard. You can thin this with a little pickle juice, to your own taste.

I don't always add cheese either. Since I don't know you if you have only an ounce or two of meat or half a pound, I can't give you amounts. Just do as I do--add whatever you have and adjust as you go along. It's never the same twice, but it's always good.

LEFTOVER BEEF POT PIE

If Mum had a good amount of gravy and some beef left, she made this tasty dish.

1 1/2 C cooked beef, diced
1 C cooked carrots, sliced
1/2 C cooked potatoes, diced
1/2 C peas, cooked
2 or 3 C gravy
1 recipe biscuit dough
salt and pepper to taste

Mix meat, vegetables, gravy and seasonings in a deep baking dish. Top with biscuits and bake in 400 degree oven for 15 minutes or until biscuits are done. Like most leftover recipes this is not exact. If you don't have potatoes, or you especially like peas, use more peas and no potatoes. If you only have a cup of beef, that'll do. But you do need at least 2 cups gravy.

I remember lots of meals made with beef or venison that Mum or Grandmother canned when they found a good bargain or someone got a deer. They took the meat out of the broth and browned it in butter, then used the broth to cook potatoes and onions, and added dumplings. With freezers now, I don't think anyone cans meat any more.

BEEF WITH HOMEMADE NOODLES

A family favorite was simply made by putting a piece of meat, often chuck roast, on in a heavy kettle, bringing it to a boil with water to cover, and simmering it until very tender. Then Mum took the meat out and put it aside while she cooked her good homemade noodles in the broth until tender. While they were cooking, she browned the meat in butter and served it with the good noodles.

ROAST BEEF HASH

Mum used an old-fashioned food grinder that fastened to the sink, but a food processor is just as good to grind the beef, onion, and potato for this. I'm using 2 cups as an example, but you can use as much as you like and/or add more onion and potato.

2 C ground roast beef
1 small onion
2 C leftover mashed potatoes or cold baked or boiled potatoes
1 C leftover gravy or meat stock
salt and pepper to taste

Grind meat with onion, add potatoes, seasoning, and some gravy to moisten. Put enough butter to fry it in into a heavy skillet. Put in the mixture and fry slowly until it's brown on the bottom. Turn over and fry on the other side, moistening with the rest of the gravy, adding more butter if needed.

This isn't an exact recipe where you can only so much of each thing. If you use more meat, that's fine. I'm sure when Mum needed to feed more people she added more potatoes. The amount of onion can also vary.

Mum served this with her pickles and a vegetable.

STUFFED PEPPERS

6 sweet green peppers, cut off tops, remove seeds
1 lb. lean hamburger 1 large onion
3 sticks celery with leaves, chopped
3 C hot cooked rice (not Minute Rice)
1 can tomato soup
1 can diced tomatoes, or other canned tomatoes chopped
1 t salt and pepper to taste

Put peppers in boiling water to cover. Cook 5-10 minutes till tender. Saute celery and onion in a little butter. Mix cooked drained rice, raw hamburger, onion and celery, tomato soup, canned tomatoes, salt and pepper. Fill drained peppers. You should have extra filling. Put in glass pie plate or casserole and arrange filled peppers on it. If you don't have extra filling, put a little tomato juice around peppers. Bake at 350 for about 45 minutes. If meat isn't done, cook a bit longer.

My mother was known in the family for her good gravy, both beef and chicken. She went by 'rules' as she called them, rather than by recipes.

Whenever I make thickening for gravy, I can see her standing by me, all four foot eight inches of her, saying, "Remember, always put the flour in the cold water, never the other way around. Or it will be paste."

She used a cup about half full of cold water, and added about a heaping tablespoon of flour for each cup of broth she wanted to thicken. She stirred it really well until no lumps were left.

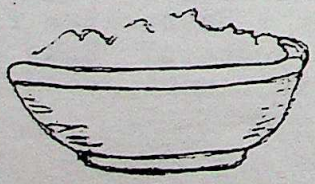
Meanwhile, she brought her broth to a boil. Then she turned it down to a simmer and added the flour-water mix, slowly stirring with a wooden spoon all the time. She allowed it to thicken and cook while she stirred for at least five or six minutes. If it didn't look as if it was going to be as thick as she wanted, she added more mix.

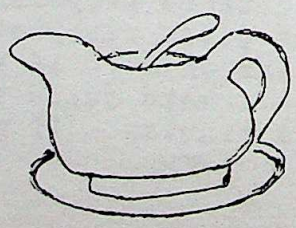
Her chicken and turkey gravy was always extra rich and smooth. She made it with the same water-flour mix, but as soon as all the lumps are gone in the cup, an egg yolk or two is stirred into it. Then it's added to the broth, stirring as you would with beef gravy. This makes a rich yellow gravy that is delicious on fluffy mashed potatoes or homemade biscuits.

To make Mum's mashed potatoes

Peel one or two potatoes per serving. Quarter them and boil in salted water until soft. Drain and add a tablespoon of butter per two potatoes. Start mashing the potatoes and slowly add evaporated milk, a little at a time. Mash until they're fluffy. Season with salt and pepper to taste. Serve with gravy.

If any mashed potatoes are left over, they heat well in the microwave. Or make another treat by forming the cold potatoes into patties and dipping them in seasoned flour. Fry the patties on both sides until they have a crisply brown crust. It's worth making extra potatoes for this.





SLUMGULLION

5 or 6 slices of bacon
1 medium onion, cut fine
3 C cooked rice
1 16 oz. can tomatoes
salt and pepper to taste

Cook bacon till crisp. Remove from fat and set aside. Brown onion in small amount of bacon fat. Mix in tomatoes, rice, onion, and bacon. Cook for 15 minutes, stirring frequently.

HOT DEVILED EGGS

6 hard cooked eggs
1 T prepared mustard
1 C sour cream
pinch of salt
2 T butter
3/4 C red sweet peppers, finely chopped
(or use 1/2 C red, 1/4 C green)
1/4 C green onion, chopped (tops and all)
1 can cream of mushroom soup
1/2 C shredded cheddar cheese

Cut eggs in half, remove yolks and mash together with mustard, salt, and three T sour cream. Fill whites with yolk mixture and set aside. In microwave safe dish with lid put butter, peppers, and onion. Microwave on high for 4 minutes, or until peppers are soft. (You can saute them in a skillet instead of microwave cooking). Cool and add sour cream and mushroom soup. Put half of soup mixture into a shallow baking dish. Arrange deviled eggs on top in a single layer cut side up. Pour rest of soup mixture over top and sprinkle with shredded cheese. Bake at 350 for 20 minutes or till heated through. This can be prepared ahead and refrigerated overnight before baking.

I use it for a brunch dish or for friends who don't eat meat. I've used it as a Christmas breakfast dish. The red and green in the sauce are pretty. This is a dish that can be made with things you have on hand. I freeze red peppers in the fall when they're in the garden or cheaper in the store. Then I have them on hand. This isn't a family recipe, but one I like.

AND THE COW WORE UNDERWEAR

I was grown up and working when Aunt Bernice moved to a large enough place in the country to keep a cow. She built a miniature barn and stocked it with hay and all the cow comforts. Then she bought Daisy, a beautiful brown Jersey cow with big brown eyes and long eyelashes.

It was love at first sight for the both of them. Daisy gave gallons of rich milk that Aunt Bernice turned into homemade butter, all sorts of puddings, and creamy soups.

I didn't get a lot of time to visit Daisy, but my five year old niece Sharon was just the right age to enjoy such visits. And something else.

At the entrance of the barn Aunt Bernice had a shelf where a candy jar sat, That jar was always filled with hard butterscotch drops. Every time she went in the barn she gave Daisy a piece of candy. She let visitors feed her candy, too. In Sharon's case, it was 'One for the cow and one for Sharon."

I found this out one day when I had Sharon at the store with me and told her she could choose a candy treat. When she he said she wanted cow candy, I didn't know what she meant. First I offered her a Black Cow Sucker, but she said no, that wasn't right. Finally she pointed to a bag of butterscotch drops. <u>That</u> was cow candy.

Nine years went by and Daisy reached the age when cows often get sore legs--a kind of cow arthritis. At this stage, a real farmer sells the cow to a butcher, but not Aunt Bernice. She felt sorry for Daisy and wanted to help her.

She called the vet and asked what she could do for her cow. He said all he could suggest was keeping the cow's legs warm.

Aunt Bernice thought and thought. How could she do that? And finally she got an idea. She took two pairs of uncle's old long underwear, cut the legs off, and fitted them on Daisy with elastic.

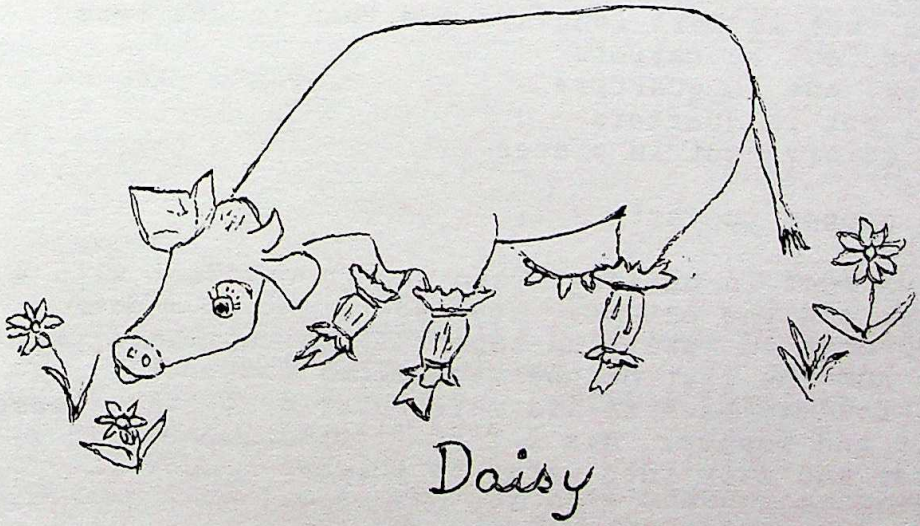
This must have helped. Daisy lived to a ripe old cow age wearing her underwear.

CREAMED DRIED BEEF

During the Depression 'chipped beef,' as Mum called it, was 10 cents for a package of about 1/4 pound. This would serve the whole family so we had it often. It's a lot more expensive now, but it still goes a long way.

4 T butter
1/4 lb. dried beef
1/2 C water
1 T onion, chopped fine, optional
4 T flour
2 1/2 C milk

Heat butter in heavy skillet. Add finely shredded dry beef. Brown slightly. Add water and boil until water evaporates. (Onion can be added with water). Sprinkle flour over beef and brown a little. Slowly add milk and cook over low heat, stirring constantly until smooth and thickened. Serve over baked potatoes, mashed potatoes, biscuits, or toast.



When the children were old enough to go to high school, the school board solved the problem of getting them to town for school by paying an old couple who lived near the school to take them as boarders during the week. The children were expected to help the couple with their work just as they did chores at home.

Mother said she learned to like parsnips when she lived there because it was one of the often served dishes. She also developed her skill with forcing bulbs into winter bloom and learned to enjoy house plants because the boarding house was filled with them.



Mum liked parsnips cooked in pork broth, but I use them in stew.

BEEF STEW WITH PARSNIPS

2 pounds beef, cut in cubes
1 T butter
3 carrots, cut in half longways and then in quarters
3 parsnips, cut as carrots
4 potatoes, cut in quarters
2 onions, cut in quarters
2 sticks celery, cut in pieces
4 C water
salt and pepper to taste

Brown beef in butter. Then put in crockpot with 4 cups water and the onions. Cook overnight on medium heat. Or cook in kettle on top of stove until meat is tender. Add the rest of the vegetables and cook till tender. You may have to add more water or broth. Season with salt and pepper. Mix 2 T of flour in about 1/2 C cold water and stir into water to thicken. Cook 10 minutes.

Mum always tried to keep a can or two of salmon on the shelf as insurance against not having anything to fix if she got unexpected company, or for a quick family meal. Salmon was 25 cents a can then, and it made an inexpensive meal that could be fixed in several ways.

SALMON PATTIES

1 can red salmon, drained and skin removed
4 slices bread, torn in small pieces
1 egg
1 t minced onion (optional).

Drain salmon and remove skin and large bones. Flake. Add water to bread and squeeze dry. Mix salmon, bread, and onion if used. Form into small patties and fry on both sides in butter until light browned.

Mum often served these with mashed potatoes and creamed peas. If we had more guests, the amount of bread increased. But I find this the best amount.

MEAT LOAF

1 lb. ground beef
1 medium onion, minced
1/2 C celery, minced
1 C soft bread crumbs
1 egg, beaten
1/2 C ketchup
2 T milk
1/4 t pepper
1/2 t salt

Mix bread crumbs and milk. Add rest of ingredients and mix well. Form into loaf and place in greased baking pan. Bake at 350 for 1 hour. Leftover meatloaf may be sliced for sandwiches.

During lean times, Mom may have added more bread and vegetables to make the meat feed a few extra.

PRACTICALLY PERFECT PORK

I spent several weeks each summer at Aunt Bernice's, and even during the school year she often called Mother on Friday and asked if could come spend the weekend. She had no children of her own, and I served as a convenient substitute. I think I helped her do some things she hadn't had time to do because she grew up in a big family.

I gave her a good excuse to give tea parties when she could create things like carrot salad in the shape of bunny rabbits, and tiny cookies with colored frosting.

She always had a project of some sort going on at 'The Farm,' as she called her four acre plot. And I served as a willing ally in most of them.

The summer of the search for perfect pork began one weekend in late winter when she served stuffed pork chops for dinner. I thought they were delicious, but Aunt Bernice said they just weren't up to her standards. They were too fat and lacked flavor, despite the sage and onion dressing they'd been cooked with.

Drawing herself up to her full four feet eight, she announced her intention of raising a couple pigs for next winter's meals. If she raised two, she said, she could keep one for herself and sell the meat from the other to members of the family and those friends she deemed worthy of receiving 'Perfect Pork.' Thus she could satisfy her Pennsylvania Dutch thrift.

On my next visit she took me to a fenced-in area behind the chicken coop where a cute little flat-roofed house waited in one corner for the pigs. That afternoon, as a special treat, I got to go to a real farm with her to select the baby pigs destined to grow up into 'perfect pork.' The farmer's sow had twelve little piglets as cute as cute could be, with little pink snouts and curls for tails. After much deliberation, Aunt Bernice chose two white ones with black spots. And they were put in a crate to take home.

On the way home she told me I'd be a big help in raising them. And it would be fun for me. She told the truth. I enjoyed that summer almost as much as she did.

Aunt Bernice always enjoyed seeing anyone eat her food with appreciation. I think she got just as much enjoyment from seeing the pigs eat as she did from eating herself. She took their oinks and grunts as comments on how good her food was.

Summer days at Aunt Bernice's always began with her running the sweeper and me dusting everything in sight. Then I could feed sunflower seeds to the pet parrot and let King and Judy, her Boston Bull dogs, out in the back yard for a run.

Next on the list was feeding the twenty four hens and gathering the eggs. Now an added part of the morning route was feeding the two little pigs.

They ate pig food that she bought at the feed mill, and they got it every day. But Aunt Bernice didn't expect to raise perfect pork on swill. She made a stew of table scraps and milk or broth, and mixed it warm with the prepared food. As soon as they saw us coming, the pigs rushed to the trough, greeting us with oinks and squeals.

After this, we worked in the garden for an hour or so. If we found a tomato that had cracked from the rain, or an ear of corn not full enough to suit Aunt Bernice, I got to go give it to the pigs.

The pigs helped the garden, too. At the far end, well away from the house, Aunt Bernice had a barrel full of her special "push em up," as she called it. This consisted of rain water with pig manure added. It had a lid to keep the smell under control. Aunt Bernice rationed buckets of it to plants she felt needed an extra boost. I didn't help with this. And I was glad to avoid the smell.

After our gardening efforts, it was time to prepare lunch and spend an hour or so baking a treat for supper --a pie, or cake, or cookies. And if dinner was to be something long cooking, like a roast, we started it then.

In the afternoon, if it was a sunny day, we got ready for the second important part of raising perfect pork, at least by Aunt Bernice's rules. This involved <u>clean</u> pigs.

The garden shed held the tools for accomplishing this--a tin pail, an old broom, and soap powder. We filled the pail with soapy water and headed for the pig pen. Aunt Bernice took the pail and I carried the broom.

Using a cement block as a step, Aunt Bernice climbed to the top of the pen, calling, "Pig, pig, pig." Those pigs came as fast as their short little legs would carry them. They stood in front of the pen while Aunt Bernice dipped the broom in the soapy water and scrubbed them down. They loved it.

They wrinkled their pink snouts and closed their bright piggy eyes in bliss as they got scratched all over with brooms full of suds. They were in hog heaven.

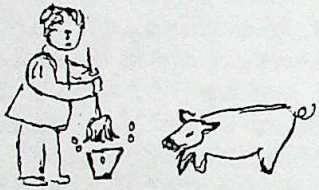
Of course we talked to them while this was going on. And they oinked and grunted in reply. I thought they told me how much they liked a bath. They even got rinsed down with a bucket or so each of clean water.

All of this meant that we spent at lot of time at the pig pen--with unexpected results.

As fall drew closer, so did butchering time--the time of Aunt Bernice's triumph, when she could serve perfect pork--just fat enough, flavored by all the good food, tender from lack of exercise, and certified clean by her own high standards.

She should have been overjoyed with the results of her handiwork, but for some reason she wasn't. And I didn't look forward to pork and parsnips, if it was going to be made from my friends.

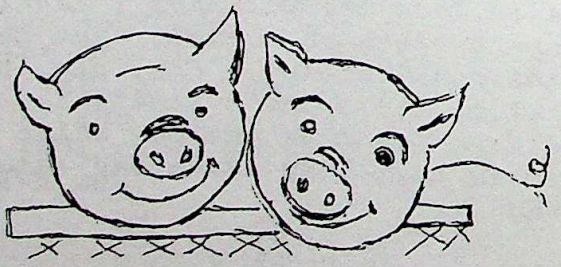
Finally, Aunt Bernice decided to sell both pigs to someone else. She never ate practically perfect pork.



BAKED PORK CHOPS WITH STUFFING

We liked stuffing so well that the little bit that fits in a slit pork chop wasn't enough. So Aunt Bernice did them this way. Place 6 pork chops in the bottom of a baking dish. Bake at 350 for fifteen minutes. Then cover with stuffing (see index) and top with more pork chops pressed down into the stuffing. Top each chop with 2 or 3 tablespoons applesauce, if desired. Cover with lid or foil and bake for another hour or longer, until done.

Aunt Bernice used to do this in her electric roaster and would leave it on low when she was away for an afternoon. She would put big potatoes in to bake at the same time.



PORK CHOPS WITH SAUERKRAUT AND DUMPLINGS

4 thick pork chops (or more if you want)
1 lb. sauerkraut
2 yellow Delicious apples, cored and quartered
1 T cooking oil
Water or chicken broth

Dumplings

1 C flour
2 t baking powder
1/2 t salt
1 T butter
1 large egg, beaten
6 T milk

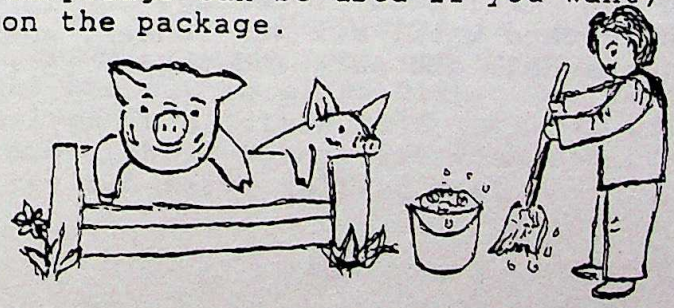
Brown chops in oil. Place in deep heavy kettle with lid. Add sauerkraut and apples, and enough water or broth to cover. Cook over low heat for one hour. Add a little more water if needed before adding dumplings.

Dumplings

In bowl mix flour, baking powder, and salt. Cut in butter till mixture looks like corn meal. Add the milk and beaten egg. Mix but don't beat. Drop by tablespoons full into the simmering sauerkraut. Cover with lid and cook for 20 minutes without peeking.

Serve a chop to each person, along with kraut and dumplings. I like butter on my dumplings.

NOTE: Bisquick dumplings can be used if you want, following directions on the package.



When Mum and her brothers and sisters were growing up, they had no electric refrigerator, just a shed built over the spring to keep things cool. This was called a spring house and had shelves and a tin box that sat in the spring for things that had to be kept extra cool. Meat had to be smoked to keep from spoiling. That's why many of the family favorites are made with ham or bacon.

One of my favorite summer meals is green beans cooked with potatoes and ham. It's more of a method than a recipe.

Take a piece of ham large enough so each person to be served will get about 3 ounces, or use a meaty ham bone. Put in a large pot with enough water to cover. Cook for a half hour or more until the meat is done. Add one or two peeled potatoes, quartered, per person. Cook for twenty minutes. Meanwhile clean and snap enough green beans to give each person a hearty serving. Add to ham and p;potatoes. Cook until done. You may need to add water. My sister Jackie has a delicious version of this. She adds shredded cabbage along with the green beans. And when the soup is almost done, she puts in 'rivels'--made of a cup of flour mixed with two beaten eggs and some salt and dropped into the boiling broth in little bits. These are cooked about 15 minutes more.

A family favorite was a boiled dinner. A meaty ham bone or a piece of ham big enough to feed everyone was boiled for an hour or till tender with water enough to cover. Then potatoes, carrots, some celery if we had it, an onion and small head of cabbage cut in wedges was added and cooked until all was tender, adding more water if it was needed, and salt and pepper to taste.

SCHNITZ AND KNEEP

1 quart dried apples
3 lb. smoked ham
2 T brown sugar
2 C flour
4 t baking powder
1/2 t salt
dash pepper
1 egg, well beaten
3 T melted butter
1/2 C milk

Cover dried apples with water and soak overnight. In large pan place ham and cover with water. Simmer for two hours. Add apples and water they soaked in and simmer for another hour. Check water and add a little if needed. Add brown sugar. Sift flour, baking powder, and salt and pepper. Mix milk, beaten egg, and melted butter. Stir in flour mix just until well blended. Drop into simmering ham and apples. Cover pan and cook for 20 minutes. Serve hot.

MOM'S FAVORITE--PICKLED PIGS FEET

2 pigs feet, scrapped and cleaned well
1 lb. lean pork
1 C vinegar
1 t salt
1 t Knox gelatin
Pepper to taste

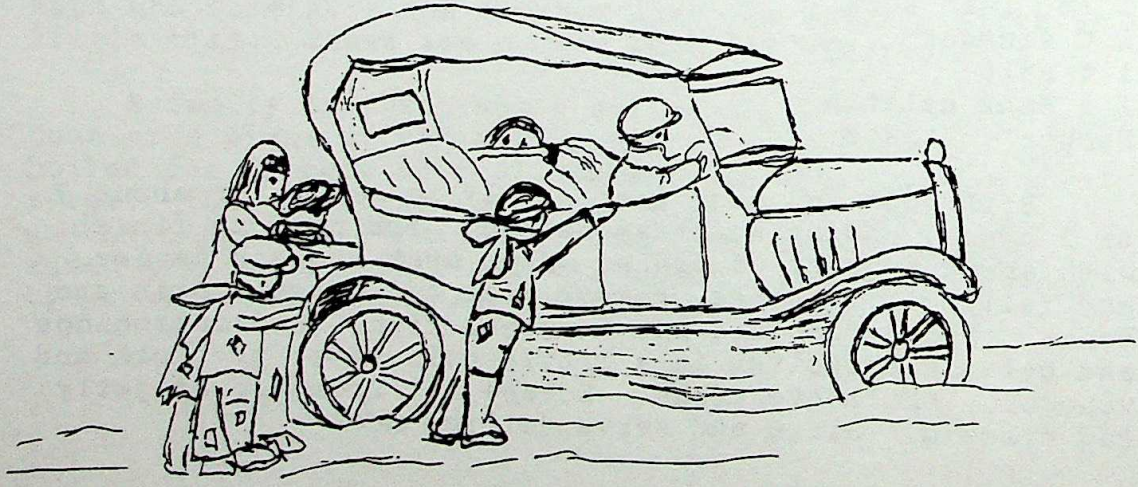
Boil pork and pigs feet slowly in water for about 2 or 3 hours, adding water as needed. You need to finish with about a quart of broth. When meat is very tender, and falling from bones, remove meat and discard skin and bones. Shred meat and put in glass dish. Add seasonings and gelatin dissolved in a little cold water to broth and vinegar. Chill overnight. Scrape fat from top of jelly and discard. Slice and serve jellied meat.

PUSHING RAGS

Keeping a big family in decent clothing was a never-ending job for Grandma. She was a good seamstress and made a lot of the family clothing. She also made over clothes passed down from friends and family, and mended and patched until there was hardly anything left to mend. At this point, clothing was demoted to "pushing rags" and hung in the back hall.

The house on top of the hill could only be reached by a dirt road. That meant that the old Ford Grandpa drove was often stuck--in thick mud after a rain, or in deep winter snow. At those times it took the whole family to push the car out. School clothes had to be kept in good order, so of course they couldn't be worn for this dirty job. Instead, everyone put on their "pushing rags."

The family call to help was simple--"Get your pushing rags on." Even after the family was grown and everyone was far from home, if someone needed help, they used the old family rallying call for people to pitch in and help. Mom also used it when she had a big job to do. She'd say, "Well, I've got to get my pushing rags on and get started."



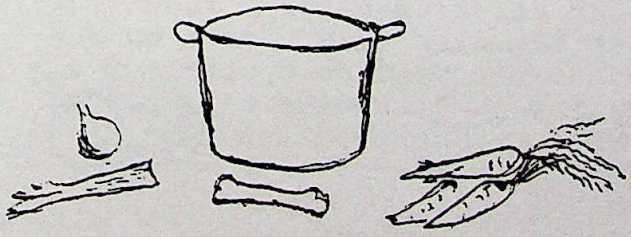
SOUPS

To make a good soup, you need good stock. I save pieces of chicken like backs, wing tips, or pieces I don't want for whatever dish I'm making, in a container in my freezer until I have 3 pounds or so. Then I cook them in water to cover along with a stick of celery, a carrot cut in pieces, and an onion. Bring to a boil and reduce to a simmer. Simmer for at least an hour, adding water as needed. Remove chicken and vegetables. Discard vegetables. If you like, pick bits of lean meat from the bones and add to the broth. Cool and freeze to use as broth for soup.

To make a good beef stock you need bones. I can remember when bones were free. The butcher was glad to give you all you could use, and would even ask if you had a dog that would like a bone. Those times are gone. Now bones cost money.

I buy a large soup bone when I need to make stock, but I also save bones from steak, roast, etc., and freeze them for soup making. Put the bones in a heavy pot or roaster and brown them on top of the stove or in the oven. You need some good soup meat, also well browned. Add water to meat and bones to cover. Add a carrot cut in pieces, a stick of celery, and an onion cut in quarters. Simmer slow for at least two or three hours, adding more water if needed.

When the stock in done, strain out bones and vegetables. Remove fat and freeze broth to use when making soup or gravy. Or use at once for soup. The meat may be cut and used in the soup or frozen for later use.



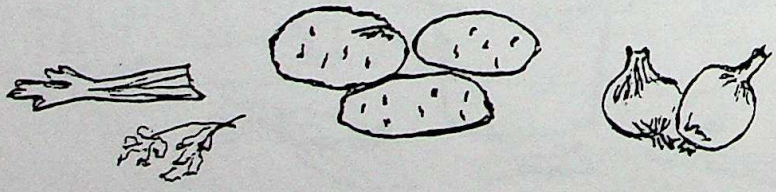
Potato soup was a staple in our family. We had it in all kinds of variations, depending on what was in season or in the cupboard. The simplest was just made with potatoes, onions, water, and butter with salt and pepper, or sometimes celery salt, to flavor. If we had celery, Mum used it in place of most of the onion. In spring the soup was made with green onions and parsley, or sometimes just parsley. Sometimes milk was added to the hot soup before serving, or a carrot might be grated and added for extra flavor. My own favorite was when Mum added 'rivels' to make a real stick-to-the-ribs soup with ham or bacon in it. If Mum had chicken broth, she sometimes used it instead of water.



BASIC POTATO SOUP

4 large potatoes, sliced or cubed
1 large onion, cut fine
    Variation: 1 cup celery OR 1 cup green onions OR
    1/2 C parsley may be used instead of onion
3 T butter
water to cover

If I'm using butter for flavor, I like to put it in a nonstick pan and add the onion or celery and cubed potatoes, and let them cook just a little so the butter flavors them. Do not brown them, just stir for a minute or two. Then add water to cover and cook until vegetables are very tender. Add a little more hot water as it cooks down. Stir often. Add salt and pepper to taste. Milk may be added just before serving. If you like a thick soup, mash some of the potatoes with the spoon as you stir while cooking.



RIVEL SOUP

1 1/2 quarts ham broth with bits of meat
1 or 2 potatoes, diced
1 C flour
1 egg, beaten
1/4 t baking powder
salt to taste

Cook potatoes in broth until tender. Combine flour, baking powder, and beaten egg. If egg doesn't provide enough moisture to make a stiff dough, you may need to add a spoon or more of water. Rub bits of dough into boiling soup. Cook about 10 to 15 minutes until rivels are done.

Note: Some people add crushed corn instead of potatoes. If you use corn, cook it along with the rivels as it won't need to cook as long as potatoes. This can also be made with chicken broth.

BEAN SOUP

1 pound dry soup beans
1 pound butt end of ham or meaty ham bone
8 cups water
2 stalks celery and leaves, chopped
1 large onion, chopped
1 carrot, sliced
a large potato, diced
minced parsley

Cover beans with water and soak overnight. Drain and add fresh water. Cook until beans are tender. Cover ham with water and cook about 2 1/2 hours until meat is tender. Skim fat from broth. Add beans and vegetables except parsley. Cook until vegetables are soft. Add parsley and cut up meat. Stir well and heat.

Sometimes Mum made dumplings and cooked them with this soup, but she also served it with fresh baked bread and coleslaw, or tomatoes, cucumbers, and onions in vinegar.

LENTIL SOUP

ham bone or 1/4 pound unsliced bacon
1 pound lentils
1 onion, chopped
2 carrots, sliced
2 celery stocks with leaves, chopped
2 or 3 potatoes, chopped fine
2 quarts cold water

Put ham or bacon, lentils, onion, and water in a large pot. Bring to boil, cover and simmer for about two hours. Add carrots, celery, and potatoes. Add salt and pepper to taste. Simmer with cover until the vegetables are tender. As with any thick soup, stir often so vegetables don't stick and burn. Add bits of meat to soup, if any are left on bone.

PEA SOUP

1 pound dry split peas
3 quarts water
Ham bone with some meat
1/4 C yellow onion, chopped
1 or 2 carrots, chopped
1 potato, chopped
Salt and pepper to taste.

Wash peas and soak overnight in water to cover. Drain and put peas and vegetables in large pot with water to cover. Cook until peas and vegetables are soft, stirring often to prevent sticking. Remove ham bone. Mash vegetables with potato masher. Pick bits of meat from bone and add to vegetables. Add water to desired consistency. Stir well and add salt and pepper to taste. Heat and serve with bread.

Note: If we didn't have a ham bone, Mum sometimes used bacon or even butter with sliced wieners for flavor. If you make sure you have enough liquid the soup won't burn while you cook them, you can add a recipe of dumplings and make the soup into a whole meal. Mum made dumplings with all kinds of soup;

When I was small, I thought Aunt Glad was the most glamorous of my aunts. She had a job, a fox fur scarf, her own car. And she lived in Cleveland.

When Aunt Glad wanted something, she usually got it. So when she came to our house for dinner one New Year in the middle of the depression and said, "You can't eat a New Year's meal without sauerkraut or we won't have good luck all year," Mom went right down to the cellar and brought up a jar of sauerkraut.

Mom wasn't superstitious, but Aunt Glad was. Mom served the chicken dinner she had been preparing and sauerkraut as well.

I don't remember anyone but Aunt Glad eating a lot of sauerkraut, but I do remember her going to her car to leave and finding she had a flat tire. That cured me of thinking sauerkraut was lucky, but I still like it--fixed one of several ways.

PLAIN SAUERKRAUT

2 T butter
1/2 C chopped onion
1 quart sauerkraut
1 apple, grate
1 t caraway
about 2 C boiling water

Melt butter in a heavy saucepan. Add onion and cook until golden yellow. Stir in sauerkraut and cook and stir for about 5 minutes. Add apple and caraway seed. Stir in water and cook over low flame for 1 hour covered. Check to make sure it doesn't burn, add a little water if needed.

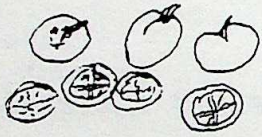
Fried green tomatoes were a favorite meal of my mother and dad. Almost every time Mom served them, she told about the time during World War I when she was a child.

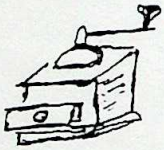
Grandma was alone with the children because Grandpa was an oil driller and his work often took him for weeks at a time to sites away from home. Grandma was resourceful and made do with what she had. Flour was rationed during the war, and the family ration for the month was gone. There were a lot of green tomatoes in the garden that would make a meal for the family, but nothing to flour them with. Then Grandma remembered that she had a bin of coarse grain in the barn to feed the cow.

She went to the barn and got some cow food. Then she ground it in her coffee grinder to a coarse flour. She dipped the tomatoes in it and fried them.

Mom said they all thought those were the best fried tomatoes they ever ate, probably because of the novel idea of sharing the cow's food.

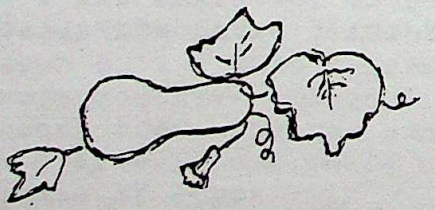






DAD'S FAVORITE BUTTERNUT SQUASH

Cut large butternut squash in pieces and steam. Or cut in several places and microwave till soft. Remove skin and seeds and mash pulp. Season with 2 or 3 T of butter, 3 T brown sugar, and 1 t maple flavoring. Or if you wish, omit brown sugar and flavoring, and substitute 4 T maple syrup. Whip till fluffy and put in baking dish. Bake in 350 oven till hot.



When August afternoons are hot, and the yellow swallow-tailed butterflies go from flower to flower in my garden, I think of one of the special treats of my childhood.

It was always on a afternoon like this that Aunt Bernice said, "Let's see if we can find a mess of new potatoes for supper."

Taking a little basket, we headed for the potato patch. We didn't take a shovel because this was a delicate operation. Each plant was only robbed of one or two potatoes so the rest could grow on to be dug in the fall.

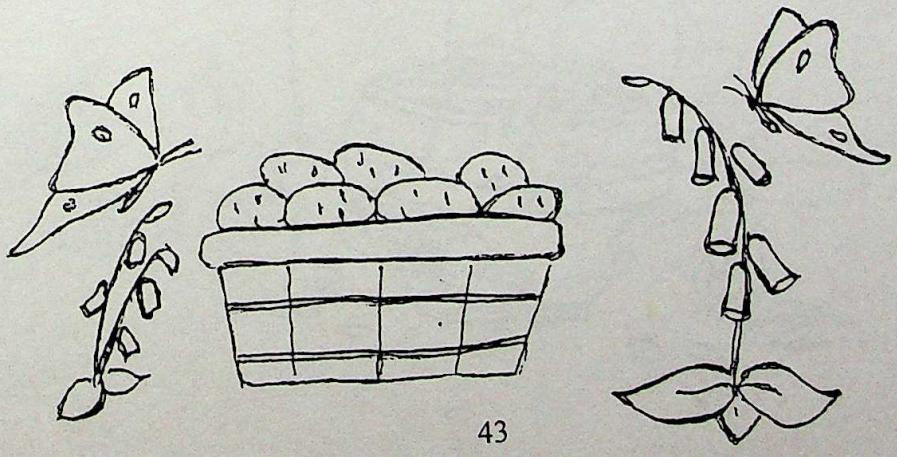
Aunt Bernice's garden soil was loose and sandy so she could poke her fingers, brown with the summer sun, down next to the plant, and feel to find the little quarter sized potatoes. She detached a few, exclaiming how nice they were and, judging by the number of potatoes she felt in the hill, how big the fall crop would be.

It was my job to push the soil back in place before we went to the next plant. We always picked enough for two meals.

On the way back to the house I picked some parsley to go with them. I always picked some extra to chew on because I love the taste.

All the potatoes were washed and put on to boil until the little ones' tender skins started to split and showed they were done. Then half of them would be served with butter and chopped parsley. I always thought nothing could taste so good, at least until the next night when the cold boiled potatoes Aunt Bernice had put aside were browned all over in the big iron skillet with ham or bacon drippings. She turned them constantly so they were just the right shade of golden brown on the outside, but still soft and moist on the inside.

I've never been able to decide which style is better. I love them both.



MY FAVORITE BAKED BEANS

Mom made her baked beans with great northern beans, onion, ketchup, and bacon. Aunt Bernice liked to use lima beans , brown sugar, and bacon. My own version developed when I ran out of great northern and added a can of kidney beans. I liked them so well, next time I added limas, too. This is a favorite at picnics or I use it as a whole meal with a good bread, cole slaw, and a fruit dessert. If you want to feed a crowd, this recipe can be doubled or tripled.

1 can great northern beans, drained
1 can kidney beans, drained
1 can lima (butter) beans, drained
1 large onion, about a cup, chopped
1/2 lb. ham, cut up
3/4 C brown sugar
1 C or more ketchup
2 T yellow mustard
Bacon, depending on size of bean pot.

Chop onion in my blender. Drain beans. Line bottom of bean pot or casserole with several strips of bacon. Mix beans, onion, and ham. Put in pot. Mix ketchup, mustard, and all but 2 T of sugar. Pour over mixture in pot. If it doesn't come to top of beans, add more ketchup. Cover top with strips of bacon. Sprinkle with rest of brown sugar. Bake at 350 about an hour. Don't bake so long it becomes dry. Make sure the pot or casserole is deep enough so it won't boil over.



During the Depression, when I was growing up, we seldom had fresh greens to make salads in the winter.

All summer long Mother and my aunts would pickle and can everything vegetable they could find. Some things like my aunt's peppers stuffed with cabbage weren't even canned, but put down in crocks covered with cheesecloth.

Sunday dinner was often a small amount of meat stretched to feed everyone. It was stretched by adding potatoes and dumplings, fluffy and good to be sure, but a little bland. so Mom would open a jar of her delicious green tomato pickles to add zest to the meal.

On week days we often didn't eat meat at all. But macaroni and cheese tasted good with a jar of 'End of the Garden' pickles.

Pickled beets with eggs, corn relish, and a whole cellar full of other kinds of pickles, added variety to a basic starchy diet.

Because you couldn't eat a huge helping of pickles even if you liked them, a small amount of the jar would be left over, but not enough for another serving for everyone. So the next meal, Mom would open something else, but put the small dish of leftovers out, too. Most of the old Pennsylvania Dutch did the same. And this may have been the start of the 'Seven Sours' story told about their cooking. Unless it was for a large party, no one opened seven kinds at once.



PICKLED BEETS AND EGGS

We always had these at Easter. When I was a child, Mum always boiled a lot of eggs and I colored them. Then came the contest. What egg was the most beautiful? The next runner up? I could choose two or three I liked the best and keep them for my Easter basket. The rest were peeled and used with pickled beets. Mum didn't like the idea of eating eggs left at room temperature for several days, so when I got tired of playing with my Easter eggs they were put out with the bird food.

Pickled beets are often served at any big meal or picnic get-together, no matter the time of year. The whole family loved Mum's.

1 can small beets
1/2 C sugar
1/2 C cider vinegar
1 T mixed pickling spices tied in cheese cloth
salt to taste
6 hard cooked eggs

Drain beet juice into measure and add water to make 1 cup. Put this, sugar, vinegar, and spice into a small pan and bring to boil for a minute or two. Let cool to lukewarm and pour over beets and eggs in a glass bowl or jar. Chill for at least two days.

PICCALILLI

2 C onions, chopped
about 4 pecks green tomatoes, chopped
2/3 C salt
2 T cinnamon
2 T ground cloves
2 T allspice
2 T dry mustard
2 T pepper
5 C packed brown sugar
Cider vinegar to cover--3 quarts or more

Sprinkle salt over tomatoes and let stand overnight. Drain. Mix spices and sugar, and mix with tomatoes and onions and vinegar. Bring to boil and cook for 30 minutes. Pour into sterilized jars and seal. This will make about 20 pints. (This was often served in the winter with a Sunday dinner of beef or pork when Mom didn't have salad greens.)

Mum made dozens of kinds of pickles, but these were my favorites.

END OF THE GARDEN PICKLES

(my Dad's favorite)

2 quarts green beans, cleaned and cut in short pieces
1 large head cauliflower, separated in small flowers
2 C fresh Lima beans
2 C whole kernel corn
2 C carrots, sliced
4 C onions, chopped
3 green peppers, chopped
2 quarts green tomatoes, chopped
1 bunch celery, sliced
3 quarts cider vinegar
4 C sugar
1/2 C salt
2 T celery seed
2 T mustard seed
2 T dry mustard
1 T turmeric

Cook green beans, cauliflower, Lima beans, and corn in boiling water until crisp tender. Drain. Then mix with onions, peppers, and tomatoes in a large kettle. In another kettle bring vinegar, sugar, salt, mustard, dry mustard, and turmeric to boiling. Pour this over the vegetables and cook for 1/2 hour, stirring often. Pack in sterilized jars and seal. This should make about 12 pints.

WATERMELON PICKLES

I was a teenager before I noticed that other people served watermelon in slices with the skin on. Mum always cut it off to make her super watermelon pickles. We liked them even more than the watermelon.

Peel and remove all the green outer skin and pink portions from the rind of a large watermelon. Cut into cubes. Soak overnight in salt water. Drain and put in kettle with a mixture of 4 C sugar, 2 C cider vinegar, and 4 T mixed pickling spice tied in a cheese cloth. Add enough water to cover rind. Cook until rind is tender and clear.

CORN RELISH

4 C corn, fresh cut from cob or frozen
1/2 head cabbage, shredded
5 or 6 ribs celery, cut fine
1 large sweet red pepper, chopped
1/4 C sugar
1 T salt
1 T dry mustard
1/2 C vinegar
1/2 C water

Cook corn till tender. Drain and set aside. Combine cabbage, pepper and celery in a stainless steel kettle. Add 1 cup water, cover and cook 5 minutes. Drain and add the corn. Mix sugar, salt, vinegar, dry mustard and water. Pour over the vegetables. Heat to "boil and cook 15 minutes, stirring often.

This makes about 2 pints and can be poured in prepared jars and sealed or will keep for several days in the ice box.

FRESH CUCUMBER RELISH

1 medium size cucumber
1 sweet onion
1/2 C French's yellow mustard
1/2 C sugar

Wash cucumber and grind it, skin and all. Grind the onion. Mix cucumber and onion, put in colander. Drain for 10 minutes. Mix mustard and sugar. Mix with vegetables. Serve on hot dogs or hamburgers.

Mum always told how she got this recipe when she was a child and had the rare treat of going to the county fair. With a large family like hers, just getting to go and walk around to see the prize animals and exhibits was special. But this time Grandma had also given each child a dime to spend. Mum spent hers on what she said was the best hot dog she ever ate. She hung around the stand and persuaded the old man who ran it to give her the recipe for his special sauce. Every summer she made it for all our picnics and gatherings.

MY POTATO SALAD

8 or 10 new or red skinned potatoes, medium sized
6 hard boiled eggs
6 green onions, tops and bottoms, chopped
1 C celery, fine chopped
1/2 C stuffed olives, chopped
1 C cucumber, chopped

Dressing

Mix 1 1/2 C Miracle Whip salad dressing
1 T yellow prepared mustard
2 T sugar
1 T vinegar
2 or 3 T evaporated milk or sour cream

Taste this, and if you want, add a bit more sugar or a bit of salt. Everyone's taste varies. Some like more or less onion. Suit your family.

Boil potatoes with their skins on. Drain, cool and pare. Chop 5 eggs, saving one for garnish. Chop vegetables and mix everything with dressing. Garnish with reserved egg and extra olives, if you wish. Best made at least two hours before serving so flavors can blend.

MARINATED CARROTS

about 2 lbs. carrots
1 sweet onion, sliced thin
1 sweet pepper, sliced thin
1 C of tomato juice or 1 can tomato soup
1 C sugar
1/2 C salad oil
1 t dry mustard
1 C vinegar
1 t salt
pepper to taste

Slice carrots in about 1/2 inch slices. Steam or cook until just tender, not real soft. Drain and add onion and pepper slices. Stir together all other ingredients until well blended. Pour over vegetables and let marinate overnight before serving. This will keep well in covered container in refrigerator for a week.

CHICKEN OR TURKEY SALAD

4 C cooked white meat of chicken or turkey
4 hard cooked eggs, chopped
1 C celery, chopped fine
1/2 C stuffed olives, chopped
3 or 4 green onions, tops and bottoms, chopped

Cut chicken or turkey in cubes. Chop eggs. Cut celery, onions, and olives fine. Toss all with dressing. See below for dressing recipe. Let chill at least an hour so flavors can blend. Serve on lettuce with a garnish of quartered tomatoes and hard cooked eggs.

NOTE: To make sandwich filling or filling for puff shells, cut chicken fine.

DRESSING

1 1/2 C Miracle Whip Salad Dressing
1 T prepared mustard
2 T sugar
1 T vinegar
2 or 3 T evaporated milk
1 t salt, if desired

As in any dressing, taste and adjust if you want before adding to salad.

SHIRLEY'S SAUERKRAUT SALAD

1 large can sauerkraut, drained
1 C celery, chopped fine
1 C onions, chopped
1/2 C oil
1/2 C vinegar
1 C sugar

Mix all together and chill overnight or longer.

OUR FAVORITE SUMMER SALAD

In the summer when we had a lot of tomatoes and cucumbers, we had this salad more often than any other.

2 C cucumbers, sliced thin
1 C sweet onions, sliced
1 or 2 ripe tomatoes, sliced

Put in bowl and cover with a dressing made by mixing

1/2 C vinegar
1/2 C sugar
1/2 t salt
1 C cold water

Let stand for an hour to let vegetables take in flavor. The dressing can be adjusted to your taste. This will be something you learn to do with all salad dressings. The usual sugar/vinegar ratio for Pennsylvania Dutch is half of each, with water added if it's too sour.

FRESH VEGETABLE PIZZA

This isn't an old family recipe, but my niece Sharon gave it to me, and I've used it as a party snack many times. Everyone seems to like it.

2 packages Pillsbury crescent rolls
2 packages cream cheese, 8 oz.
1 C mayonnaise
1 envelope Hidden Valley Ranch dressing
cauliflower, broccoli, carrots, shredded cheddar cheese, as desired

Spread rolls on cookie sheet to form crust, pinching seams together and patting flat. Bake as directed on package and cool crust. Beat cream cheese, mayo, and dry dressing together. Spread on cooled crust. Sprinkle with a layer of finely cut cauliflower, then a one of finely cut broccoli, then shredded carrots. End with shredded cheddar cheese. Press down into the cream cheese layer to firm. Cover with plastic wrap and chill for an hour. Cut into small squares to serve.

If you could bottle the smell of fresh bread baking, you would have a perfume that would make people turn from more exotic scents to buy it.

I always loved baking days. When I was small, I felt that the loaves starting out as tiny lumps of dough and getting bigger and bigger as they raised was a kind of magic process. Then, when they were popped in the oven and the wonderful aroma went through the house, I could hardly wait for Mom to thump the tops and say they sounded hollow so they were done.

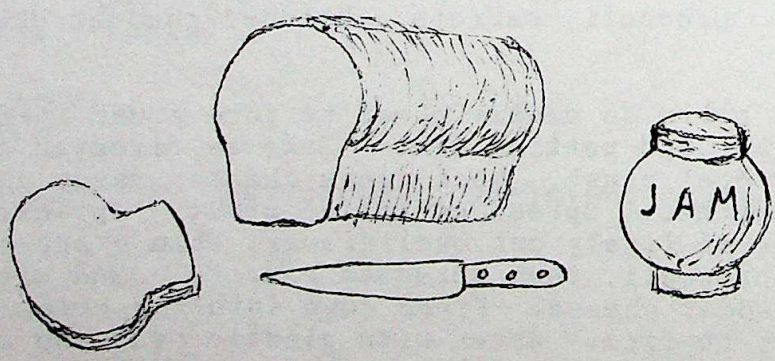
They would be set out to cool, but if I had been especially good, or if Dad was in the kitchen, one loaf would have thick slices cut from the crusty ends, and we enjoyed them hot.

Dad loved fresh bread more than cake. Mom had a respect for white bread because she remembered World War One when the only grocer in town rationed white flour by making customers buy twenty pounds of dark coarse flour in order to get five pounds of white. She didn't like the coarse bread it made.

Dad said his family had been lucky, his Granddad raised enough wheat to be able to take it to a mill to be ground into flour for the family. He paid the miller by allowing him to keep some of the flour.

When I grew up, my first job was in the office of a store near a building called the Market House. In the Market House farmers had stalls. And a bakery took fresh bread from its ovens at eleven o'clock, just in time for lunch.

At least once a week, the five of us in the office would put in a quarter each, and send someone to get a loaf of fresh bread, a quarter pound of country butter, and a jar of homemade jam for a special lunch treat.



POTATO BREAD

1 potato, pared and cut in pieces
2 1/2 C water
1 package dry yeast
2 T shortening
1 T sugar
2 t salt
about six cups sifted flour
pinch of ginger

Cook potato in water until soft. Put 1/4 cup of liquid aside to cool to warm. Mash the potato in the rest of the liquid. That should be 2 1/4 cups. If it isn't, add a little more water. Put the yeast and the pinch of ginger in the 1/4 cup of just warm liquid. Let stand 10 minutes. Add the mashed potato to the shortening, sugar and salt. Stir until smooth. Beat in about 3 cups flour. Stir in the yeast. Add the rest of the flour gradually, beating well. On a floured surface knead the dough until smooth, about 8 minutes. Place dough in greased bowl and grease the top of the dough. Cover with cloth and let stand in a warm place until double. Punch down dough and divide into 2 loaves. Put in greased bread pans. Cover and let rise until doubled. Bake at 375 degrees for about 40 minutes. If done, the bread will sound hollow when tapped. Turn out of pans and cool on a wire rack.

AUNT BERNICE'S BUTTERHORN ROLLS

In 1/2 cup of warm water, dissolve 1 pkg. yeast.
Add 1 T sugar
1 t baking powder

Let this mixture rest for 20 minutes.

Then to 1 C of scalded milk add 1/3 C of butter or oleo, 1/3 C sugar, and pinch of salt. Let cool and add 2 beaten eggs. Combine all and add 4 1/2 C flour. Cover and put in refrigerator over night. The next day, two hours before you want to serve them, roll out. Cut in triangles and roll each into a horn. Bake at 425 for ten minutes.

BAKING POWDER BISCUITS

1 C flour
1/2 t salt
2 t sugar
2 t baking powder
2 T shortening
1/2 C milk

Use fork to mash shortening into dry mix. Stir in milk. Drop on greased baking pan or roll out on floured board and cut into rounds. Bake at 450 for 10 or 12 minutes. We used these as biscuits or sometimes Mom would roll out the dough and sprinkle it with a generous amount of sugar and cinnamon, dot with butter and roll up like a jelly roll and slice. She put them on a greased pan and baked. When they come out of the oven steamy hot, she buttered the tops and sprinkled with a little more sugar. These quick cinnamon rolls were a special breakfast treat or even made a dull winter evening more fun when she thought we would like something to piece on, as she called snacking.

RICH ROLLS

1 C hot milk
1 t salt
3 T sugar
1 package dry yeast
3 1/2 C sifted flour, divided
3 T melted butter
2 eggs, well beaten

Combine hot milk, salt, and sugar. When mixture has cooled, stir in yeast and 1 1/2 cups flour. Set aside and let rise. When light, add melted butter and beaten eggs and remaining flour. Beat well. Fill greased muufin pans half full and let rise again until double. Bake in 350 oven.

DUMPLINGS

Mum served dumplings with a lot of soups and stews. We had them with bean soup, pea soup, and chicken cooked with potatoes, carrots, and onions. She always served them when she cooked rabbit or squirrel, too. She boiled the meat then took it out and browned it in butter. Then she cooked potatoes and onions in the broth and topped them with dumplings. I liked this very much, but I've made such pets of the squirrels that come to my yard that I'll never eat one again. So now I eat my dumplings with other things.

1 C flour
1 1/2 t baking powder
1/2 t salt
1 T butter
1 large egg, beaten
6 T milk
1 T parsley, finely chopped, if you like

In a bowl mix together flour, baking powder and salt. Cut the butter in as for pie crust. Add the egg, milk, and parsley if you're using it. Blend. Drop in about 6 portions on top of simmering broth. Cook covered for 20 minutes. Don't lift lid until done.



When we went to visit Grandma and Grandpa at Christmas time, I always begged him to tell me a story. He took me on his lap and told me about the Christmas he remembered best from his childhood. He always started the story the same way, by saying, "My brothers and I were worried for fear Santa might not come that year. We knew times were hard on the farm. Spring had been late, the first snow came early. It rained when the crops needed sun, and it was dry as dust when they needed rain. All us boys helped in the fields, and we knew the barn and corn crib weren't as full as they should be."

At this point he would pat my head with his big hand. I can still see hiS hand in my mind's eyes, his big hand with one finger missing. He wanted to me know that everything would turn out right.

"We didn't go hungry," he went on, "but Mom served a lot of mush and milk for supper. When Paw went to town to trade eggs and such for store goods, it was mostly a little salt and oil for the lamp that he brought back, none of the stick candy he brought us when times were good.

"Us boys thought that if times were that hard for us, Santa Claus might not be any better off. 'Course, in those days we didn't expect a whole pile of toys like you get. Mostly we each got one toy. But we played with each others, so it was fun. And we got new warm socks, maybe a new shirt, and stick candy and fudge. But we were afraid Christmas might not come in such a hard year.

"Two days before Christmas, just when we were all feeling pretty low down, Mom said, 'You boys better get your coats on and look for a tree if it's going to be decorated for Christmas.' That perked us up, 'cause if we had tree, maybe Santa would come after all.

"Well, we cut a nice hemlock and set it up in the corner, and decorated it with paper chains and popcorn, and the ornaments Mum had saved from other years. Christmas Eve we sat around the kitchen table while Paw read the Christmas story from the Bible. Then he went out to tend the stock.

"Mum said, 'You boys just wait. I'm sure Santa will come tonight.' We sat and whispered to each other while we waited. We knew that wasn't a time to push or yell, 'cause Santa might hear.

"It wasn't long till we heard the sound of sleigh bells. It came from the pantry. Then the little door to the pass through slid back, and a pair of black mittened hands put a big raisin pie through, and a deep voice said, 'Ho, ho, ho. Merry Christmas.'

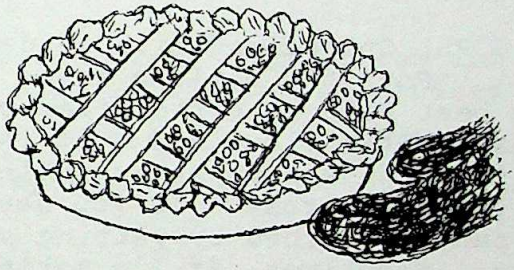
"That raisin pie was the best I ever ate. It was the only thing we got that Christmas, but it was the Christmas I remember best, 'cause we saw Santa, well, at least his hands."

After I heard that story, I was always happy with whatever gifts I got.

I don't have Great Grandma's raisin pie recipe, but I like both of these. The first is a basic nonspiced pie, and the second is almost the same, but spiced, and tastes a bit like mince meat.

RAISIN PIE

pastry for a 9 inch pie
2C seedless raisins
2C water
1/2 C brown sugar
1/2 C granulated sugar
3T cornstarch
1/4 t salt
1T lemon juice
2T butter
1T grated lemon rind



Line pan with one half pastry, roll out the other half and save for top of pie. In a saucepan cook raisins and 1 cup water for 5 minutes. In a small bowl combine the dry ingredients. Stir in the remaining 1C. water. Add this slowly to the raisins in the saucepan and cook, stirring until mixture boils. Add butter, lemon juice, and rind, and stir till butter melts. Take off stove and cool to lukewarm. Heat oven to 400%. Pour raisin filling into pastry lined pan. Top with second crust rolled and slit in several places to allow steam to escape. Bake at 400% for 10 minutes. Reduce heat to 350% and bake 25 minutes more, till crust is brown and done.

Variation--Spiced raisin pie.

Follow directions for first pie, except add 1 t cinnamon, 1/2 t. ground allspice to the raisins when cooking, and use 1T of cider vinegar instead of lemon juice. Use grated orange rind instead of lemon peel.

As a young man, Uncle Addie made his living working as an oil driller and much of the time he had to live in boarding houses near the drilling sites. He had many tales of the cooks he encountered. He swore that in one boarding house the pie crust was so hard the men ate the filling and passed the empty crust back for refills, thinking it was a plate.

Grandma made a flaky crust with lard, but I don't cook with lard. The following crusts are the ones I make.

NEVER FAIL BOILING WATER CRUST

3/4 C Crisco
2 T milk or cream
1/4 C boiling water
2 C flour
1/2 t salt

Put Crisco and milk in deep bowl. Put water on to boil. Pour the boiling water into the Crisco-milk mix and beat with electric mixer until fluffy like whipped cream. Stir flour and salt into Crisco mix with a fork. Roll out on wax paper sprinkled with flour. This is a very tender crust. If you develop a hole in the crust, it can be patched by patting a patch in with your fingers. Sometimes, if I'm making single crust pies, I just pat it out in the pie pans and don't bother rolling it with a rolling pin.

GRAHAM CRACKER CRUST

2 C graham cracker crumbs
1/4 C ground walnuts or pecans
1/4 lb. butter or oleo, melted
1/4 C sugar
1/2 t cinnamon

Mix all of above. Press into bottom and sides of deep 10 inch pie plate. Bake at 350 degrees for 10 minutes. This is also enough crust for a 9 x13 pan, if you're making cheese cake or other desserts. I like cinnamon with most everything, but it can be omitted.

CREAM CHEESE PASTRY

8 oz. pkg. cream cheese, room temperature
1 C butter, room temperature
2 C flour

Beat cheese and butter till fluffy. Stir in flour, mix till blended. Form ball and chill for several hours. Can be used for pie or tart shells. Baking time depends on what you use for filling.

COOKY CRUST

1 c vanilla wafers or chocolate wafers or ginger snaps, crumbs
1/4 C melted butter or oleo

Combine all ingredients and press into bottom and sides of 9 inch pie plate. Bake at 350 for 10 minutes. Cool before filling.

CUSTARD PIE

2 1/2 C milk
1 T butter
4 eggs
1/2 C sugar
1/2 t salt
1 t vanilla
nutmeg to taste
1 9" pie shell

Scald milk and butter. Mix all and bake about 30 minutes at 400 or till knife tests done.

SHELLS FOR CREAM PUFFS OR OTHER FILLINGS

Makes 12 large or 18 small puffs

1 C boiling water
1/4 t salt
1/2 C butter (do not substitute)
1 C sifted flour
4 large eggs

Bring water, salt and butter to boil. Add flour all at once and cook, stirring constantly until mixture leaves the sides of the pan clean. Cool till lukewarm. Add eggs one at a time, beating each in thoroughly before adding the next. Heat oven to 450 degrees. Drop by tablespoons a little distance apart on greased cookie sheets. Bake at 450 for 15 minutes and then reduce heat to 350 and bake 20 or 25 minutes longer. When cold, make a slit in top and remove any soft center. Fill with cream filling (see Boston Cream Pie recipe) or other heavy custard whipped cream, etc. that you like. To be extra fancy you may drizzle filled puffs with a little chocolate frosting.

Variation:

I use these shells filled with chicken salad as a ladies luncheon treat. Or I make teaspoon sized drop on the cookie sheet and serve them filled with chicken salad for party canapes. See Chicken or Turkey Salad Recipe for filling.



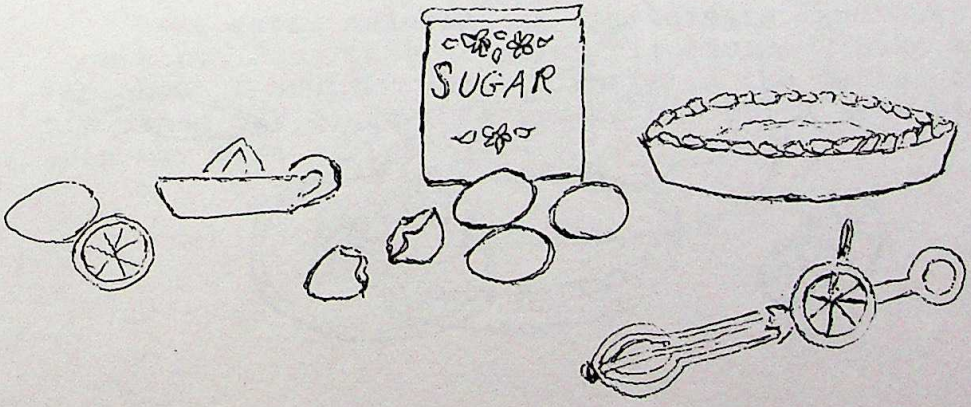
LEMON PIE

1 baked and cooled pie crust
1 C sugar
4 T cornstarch
1 1/2 C cold water
3 egg yolks and 1 whole egg, beaten slightly
grated yellow peel of 1 lemon
juice of 1 lemon
1 T butter

Meringue

3 egg whites at room temperature
4 T sugar

Filling--combine sugar and cornstarch. Add water and stir until smooth. Stir in the yolks and whole egg. Stir constantly over medium heat until mixture comes to a boil and thickens. This will take about 1 minute. Remove from heat, add lemon juice, grated rind, and butter. Stir in. Pour in prepared pie shell. Beat the egg whites in very clean bowl with clean beaters with mixer on high until soft peaks start. Very slowly, a spoon at a time, add sugar, beating until sugar is completely dissolved. and stiff peaks form. Cover filling, making sure it touches crust all around pie. Bake at 350 for about 15 minutes, or until lightly browned.



LEMON PIE WITH MIX THAT TASTES HOMEMADE

1 baked pie crust
1 box Jello lemon cook and serve pie filling

Don't use directions on box. Instead add

3//4 C sugar
4 egg yolks (save whites for meringue)
2 1/4 C water

Mix until smooth in medium saucepan. Stirring constantly over medium heat bring to full boil and cook for one minute. Remove from heat and add--

grated rind of 1 lemon
juice of 1 lemon
1 T butter

Stir in. At this time I take a couple spoonfuls and coat the baked crust, letting it form a skin so the crust won't get soggy. (I do the same with other soft fillings to prevent wet crusts). Let filling cool 5 minutes. Pour filling into crust and cover with meringue made of the egg whites. See directions for Lemon Pie for meringue recipe.



PINEAPPLE PIE CAKE

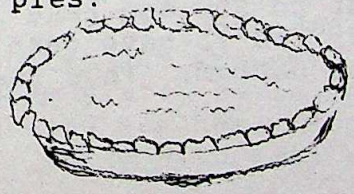
1 C sugar
3 T flour
1/2 t salt
3 eggs, separated
1 C milk
3 T lemon juice
1 T grated lemon rind
1/2 C drained crushed pineapple

Combine sugar, flour, and salt. Add well beaten egg yolks, milk, lemon juice and rind, and pineapple. Mix well. Fold in stiffly beaten egg whites. Pour into pie crust. Bake at 425 for 20 minutes. Reduce heat to 350 and bake until inserted knife comes out clean, about 20 more minutes.

MUM'S PUMPKIN PIE

2 unbaked 9 inch pie crusts (deep dish)
8 eggs
2 1/2 C sugar
2 t allspice
1 1/2 t cinnamon
1/2 t cloves
1 1/2 cans evaporated milk
1 C water
1 can solid pack pumpkin

Beat eggs, add rest of ingredients, and beat together. Pour into prepared pie crusts. Bake at 350 for about 1 hour or until a knife in the center of the pie comes out clean. If you're not using deep pie pans, this may make 3 pies.



CARAMEL CUSTARD PIE

2 C evaporated milk
2 eggs
1 C brown sugar
3 T flour
2 T butter
1 9" pie shell

Beat milk and eggs together until well mixed. Set aside. Combine brown sugar and flour, and cut in butter till mixture is like coarse crumbs. Add milk mixture to brown sugar mixture. Beat till well blended. Pour in pie shell and bake at 400 for 30 minutes or until knife inserted halfway between center and outside edge comes out clean. Cool before cutting. You may serve with whipped cream.

LEMON PIE CAKE

Preheat oven to 425.

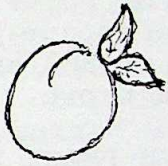
1 nine inch pie shell, unbaked
3 eggs, separated
1 cup sugar
3 T flour
2 T melted butter
1 C milk
1 lemon, grated rind and juice
1/4 t salt

Beat egg whites till stiff, set aside. Beat egg yolks till lemon colored. In bowl, mix flour, sugar, egg yolks, lemon rind, lemon juice, salt. Blend well. Fold in stiff egg whites. Pour into shell and bake at 425 for 10 minutes. Reduce heat to 350 and bake 20 minutes longer. Cut when cold. You'll have cake layer on top, and lemon custard on the bottom. Thus the name--pie cake.

Summer brought peaches to be picked at a farm or bought at a roadside stand. Mom always canned many quarts for winter and made peach conserves and peach jam.

The first peaches of the season were served as peach shortcake--my grandmother's recipe of a rich butter cake with just a hint of spice, topped with peaches and whipped cream.

After the peach short cake started the season, we enjoyed in their turn peach pie and peach dumplings. I still love all of those and have added an uncooked pie of my own devising to this section.



GRANDMA'S PEACH SHORTCAKE

2 C sugar
1 C milk
5 eggs
3 C flour
3/4 C Crisco
1 1/4 t baking powder
1/2 t salt
1 t almond extract
1/2 t nutmeg
peaches

Cream Crisco and sugar well. Add milk. Then add eggs, one by one, beating well between each. Sift flour with baking powder and salt, and add to mixture. Last add almond extract and mix. Bake in two layer cake pans that have been greased and floured. Bake at 350 for about 20 minutes, or till tests done. Take out of pans and spread with butter and sprinkle with a little extra sugar. Put on large plate one layer of shortcake, spread with sliced, sweetened peaches. Top with the other layer and more peaches. Serve with real whipped cream.

MOM'S PEACH PIE

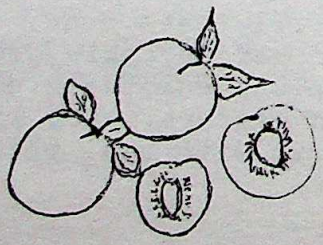
1 pie crust for 2 crust pie
4 or 5 C sliced peaches
1 C sugar
1 T lemon juice
3 T flour
pinch cinnamon
2 T butter

Line pie pan with crust. Slice peaches and mix with lemon juice. Mix in sugar, flour, and cinnamon. Fill crust, and top with bits of butter. Cover with second crust. Slit so steam can escape. Bake for 10 minutes at 400 degrees, reduce heat to 300 and bake about 45 minutes, or till crust is brown.

FRESH PEACH PIE

1 graham cracker-cinnamon crust (see crust recipes)
1 large package peach Jello
4 or 5 peaches, enough to fill shell, size will vary
3/4 C sugar
2 T cornstarch
1 C water

Puree 1 peach and mix with the cup of water. Set aside. In heavy saucepan, mix dry Jello, sugar, and cornstarch. Add peach water and cook, stirring over medium heat until mix boils and becomes clear. Remove from stove and spread a small amount on bottom and sides of crust. This keeps crust from getting soggy. Cool the rest of the mixture to room temperature. Peel, slice, and drain remaining peaches, and stir into mixture. Fill shell. Chill about 2 hours before serving.



PEACH ICE CREAM

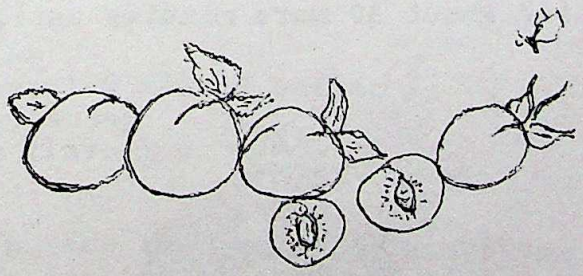
3 eggs
1 C sugar
1 C milk
2 C half and half
1 T vanilla
1/2 t almond flavor
4 large peaches.

Beat eggs till thick and gradually beat in sugar. Set aside. In medium pan combine egg mixture and milk. Cook over low heat, stirring constantly until slightly thickened and mixture will coat a spoon. Stir in half and half, and flavorings. Cool to room temperature. Puree peaches and add to custard mix. Freeze in ice cream freezer.

MUM'S PEACH CONSERVE

14 large peaches
4 oranges
8 C sugar
1/2 lb. walnuts, cut coarse
1 bottle Maraschino cherries

Grate the orange rind, colored part only. Cut up orange fruit. Peel and cut up peaches. Combine fruit, orange rind, cherries with their juice, and sugar. Cook, stirring often, for 30 minutes. Add nuts and cook for 10 minutes more. Skim and seal. May be frozen.



PEANUT BUTTER PIE

My sister Jacque gave me this. It's a favorite with her family.

2 chocolate crusts--made from Oreo cookie crumbs, or a ready-made crust
8 oz. cream cheese
1/2 C sugar
3/4 C peanut butter
large Cool Whip

Beat cheese, sugar, and peanut butter together. Combine with Cool Whip. Fill crusts and chill for several hours. May be decorated with chocolate curls.

BLACKBERRY PIE

pastry for 2 crust pie, 9 inch
4 C blackberries
1 C sugar
2 T flour
2 T butter

Combine all but butter. Sprinkle bottom pie crust with a little flour and fill with fruit mixture. Dot with the butter and cover with top crust. Brush top crust with a little milk. Sprinkle with sugar. Cut steam vents and bake at 450 for 10 minutes. Reduce heat to 350 and bake for about 30 more minutes until done.



BUCKEYES

4 T butter
10 T peanut butter
1/2 C corn syrup
1 t vanilla
4 C powdered sugar
5 T non-fat dry milk powder
12 oz Merkin or Hershey's melting chocolate.

Combine butter and peanut butter in top of double boiler over boiling water. Stir till butter melts. Add syrup and vanilla. Mix. Combine sugar and dry milk powder and stir into the hot mixture gradually. Stir until smooth. This takes 5 or 6 minutes. Take top of double boiler from heat and let cool enough to handle. Take a teaspoon of dough and roll between greased palms to form balls. Place on wax paper lined trays and set aside. Melt chocolate by placing in heatproof bowl in oven that has been heated to 300 degrees and then shut off. It will take about 15 minutes. Dip balls of dough in chocolate, leaving some dough showing for the eye. Chill till firm. Makes about 50. Recipe may be cut in half.

SPICE APPLE COOKIES

1/2 C butter
1 C packed brown sugar
1/2 t salt
1 t cinnamon
1/4 t nutmeg
1/4 t cloves
2 cups flour
1 large egg
1 t soda
1/4 C milk
2 C chopped, peeled apples (Golden Delicious)

Frosting
Stir together 1 T melted butter
2 C powdered sugar
1/2 t maple flavoring
3 T milk

Cream butter and sugar. Add spices, salt and egg blend. Stir in flour, soda, and milk. Blend well. Add apples and stir. Drop by teaspoonful on ungreased cookie sheets. Bake at 400 degrees for 10 to 12 minutes. Cookies should be firm when touched. Frost while warm.

RAISIN FILLED COOKIES

Mix together well
- 1/2 C soft shortening
- 1 C sugar
- 2 eggs

Stir in
- 2 T thick cream
- 1 t vanilla

Sift together and stir in
- 2 1/2 C sifted flour
- 1/2 t soda
- 1/2 t salt
- 1/4 t nutmeg

Chill dough overnight. Roll out thin and cut in rounds. Place half of the rounds on greased cookie sheet. Put filling in each. Cover with another round and pinch edges together. Bake at 400 about 10 minutes till delicately brown.

FILLING

- 1 1/2 C raisins
- 1/2 C sugar
- 1/2 C water
- 2 T lemon juice

Mix in saucepan and cook slowly, stirring constantly until thick, about 5 minutes. Cool and use in cookies.

QUICK LEMON COOKIES

- 1 C butter, creamed with 1/2 C sugar till light.
- 1 egg, well beaten
- grated yellow rind of 1 lemon
- 1 C sifted flour
- 1/3 t salt
- 1 t baking powder

Add egg and lemon to creamed mixture. Then add sifted dry ingredients. Drop from spoon on to greased cookie sheet and bake 350 for about 10 minutes. Makes about 1 and 1/2 dozen.

MAPLE RICE KRISPIE COOKIES

2/3 C shortening
2/3 C packed brown sugar
1 egg
1/4 C milk
1/2 t maple flavoring
1 3/4 C sifted flour
1/4 t salt
1/2 t soda
2 C Rice Krispies

Cream shortening and sugar. Beat in egg. Add milk and maple flavor. Mix flour, salt and soda. add to creamed mixture. Beat well. Stir in Rice Krispies. Place on greased cookie sheets by large teaspoons full, about two inches apart. Moisten bottom of water glass with milk. Dip in sugar and flatten each cookie. (Dip in sugar each time). Bake at 350 about 10 minutes. Do not overbake.

SOUR CREAM SUGAR COOKIES

1 C sugar
1 C butter or margarine
2 eggs
1 C sour cream
3 3/4 C flour
1/8 t nutmeg
2 t baking powder
1 t baking soda
1 t vanilla
(you can use lemon extract instead)

Cream sugar and shortening well. Add eggs and beat well. Add sour cream, sifted dry ingredients, and flavoring. Mix well. Drop by teaspoons on a greased cookie sheet. Sprinkle with a little sugar. Bake at 350 for about 10 minutes.

MEB'S OATMEAL COOKIES

1 C raisins
1 C sugar
1 C shortening
2 Eggs, beaten
1 t vanilla
2 C flour
1 t soda
1/2 t salt
1 t cinnamon
2 C quick cooking oats

Makes about 4 dozen cookies

Put raisins and water to cover in saucepan. Bring to a boil and drain, saving a T. liquid. Cream shortening and sugar till fluffy. Add the reserved raisin liquid and eggs, vanilla. Mix well. Sift in flour, soda, salt, cinnamon. Mix well. Stir in raisins and oats. Drop by teaspoonfuls on greased cookie sheets. Bake at 350 degrees for about 15 minutes or till brown.

BROWNIES

3 C semisweet chocolate bits
1/2 C butter or good margarine
3 eggs
1/2 t soda
1 C sugar
1 1/2 C flour
1 t vanilla

Melt 1 C bits with butter in heavy sauce pan, stirring till melted and smooth. Remove from stove and add eggs. Mix well. Add flour, sugar and soda, and vanilla. Mix well. Stir in the rest of the bits. Bake in greased 9 x13 pan for 25 to 30 minutes till an inserted toothpick is just a little sticky. Cool before cutting.

I know these are rich, but I like to spread them with a little cream cheese frosting for taste contrast.

3 oz. cream cheese, softened
1 C powdered sugar
dash salt

Mix and add a little milk to spreading consistency. Spread on cooled brownies.

ORANGE DELIGHT COOKIES

3 C flour
3 t baking powder
1/2 t salt
3/4 C shortening
1 1/4 C sugar
2 beaten eggs
2/3 C orange juice
3 T grated orange peel

Frosting
1 T melted butter
2 C powdered sugar
enough orange juice to make spreading easy

Sift flour, baking powder and salt. Cream shortening, sugar and eggs. Stir in dry ingredients. Add orange juice and peel. Mix well. Drop batter by spoonfuls on greased cookie sheet. Bake at 375 for about 10 minutes. Cool and frost by mixing butter, powdered sugar and stirring in orange juice a little at a time till spreadable. Frost cool cookies. Makes about 5 dozen.

TROPICAL DROP COOKIES

2 C flour
2 t. baking powder
1/2 t salt
2/3 C shortening
1 1/4 C sugar
1 t vanilla
1/2 t almond extract
1 egg
3/4 C crushed, well-drained pineapple
1/2 C shredded coconut

Sift together flour, baking powder and salt. Cream well shortening, flavorings and sugar. Blend in drained pineapple and dry mixture. Drop by teaspoons on un-greased cookie sheets, 2 o3 3 inches apart. Sprinkle with coconut. Bake at 35 for about 18 minutes. These are good and will keep several days.

RASPBERRY PINWHEELS

1 C soft butter
8 Oz. Cream cheese, softened
1/2 C sugar
2 T vanilla
2 3/4 C flour
1/2 C red raspberry preserves
1/2 C finely chopped walnuts.

In large bowl beat with mixer, butter,and cream cheese until light and fluffy. Beat in sugar and vanilla. At low speed beat in flour until mixture forms a ball. Divide in two portions. Wrap in wax paper and chill for an hour.

Preheat oven to 350. Roll out on lightly floured board to 1/4 inch thick rectangles. Spread each with 1/4 cup preserves. Sprinkle with 1/4 cup nuts. Roll as for a jelly roll, starting with long side. Repeat with second part of dough. With sharp knife cut in 1/2 inch slices. Dip one side of slices in sugar. Place on greased baking sheet, sugar side up. Bake 25 minutes or until golden brown. When cool, store in airtight container.

CHRISTMAS NUT BALLS

1 C butter
3/4 C powdered sugar
2 C flour
1 t vanilla
1 C chopped pecans

Mix all ingredients. Roll into small balls. Place on cookie sheet. Bake at 325 for 30 minutes. While warm, roll in more powdered sugar. Roll again when cool. These keep well if stored airtight.



SUGAR TOP MOLASSES COOKIES

2 C sifted flour
2 t soda
2 t cinnamon
1 1/2 t ginger
1 t ground cloves
1 t salt
1/2 C Crisco
1/4 C unsalted butter
1 C packed light brown sugar
1 egg
1/4 C dark molasses

ice water and sugar for dipping

Bake in preheated oven at 350 on lightly grease cookie sheets. Sift dry ingredients into bowl. With electric mixer beat shortening, butter, and brown sugar in a large bowl until fluffy. Add egg and molasses and beat until blended. Mix in the dry ingredients. Chill for an hour or longer. Then form dough into about 1 inch balls. Dip quickly into ice water then into sugar. Bake 2 inches apart on greased pans. Bake about ten minutes until cookies are cracked on top but still soft to the touch. Cool, store airtight.

PRETTY STRAWBERRY COOKIES

1 C sweetened condensed milk
1 lb. ground coconut
1 T sugar
1/4 lb. ground almonds
2 packages strawberry Jello, plus 1 for rolling.

Combine all but extra package of Jello. Shape into strawberries. Roll in the extra Jello. Use green frosting to make top leaves. This is not a family recipe, but they look pretty on cookie or candy trays.

LEMON BARS

1 C soft butter
1 C powdered sugar
2 C flour

Blend flour, sugar and butter together. Pat evenly into greased 9 x 13 pan. Bake at 350 for 15 minutes.

Meanwhile, make filling-

4 eggs
1/3 C flour
grated rind and juice of 2 lemons
2 C granulated sugar
1 t. baking powder

Beat eggs, add lemon juice and rind. Sift together sugar, flour and baking powder. Add to egg, lemon mix. Spread over baked crust and bake for about 35 minutes. dust with a little powdered sugar while warm. Cut in squares.

PISTACHIO PUDDING QUICKIES

3/4 C Bisquick
1 package Pistachio instant pudding
1/4 C cooking oil
1 egg

Combine all ingredients and roll into small balls. (If you want to be fancy, top each ball with a half pistachio nut). Bake at 350 for 10 to 15 minutes. Other flavors of pudding may also be used. Frost with a dab of frosting colored to match cookies, if you like.

SOFT SUGAR COOKIES

1/2 C shortening (Crisco)
1/4 t salt
1 C granulated sugar
3 C flour
1 t baking power + 1/2 t soda
1 egg
1 t vanilla
1/2 C sour milk

Cream together Crisco, sugar, and salt. Add egg and vanilla. Sift dry ingredients together. Add dry mixture alternately with milk to creamed mixture. Sprinkle flour on wax paper. Using 1/3 of dough at a time, roll in the flour so it doesn't stick to hands. Pat dough gently to about 1/4 inch thickness. Cut with cookie cutter and place on lightly greased cookie sheet. Repeat with rest of dough. Bake at 375 for about 8 to 10 minutes. Sprinkle with sugar before baking if you want. Cookies will stay white.

GOLDEN COCONUT MACAROONS

1 C egg whites
2 C sugar
5 C shredded coconut

Beat egg whites until stiff, adding sugar gradually. Fold in coconut. Drop by tablespoons on cookie sheets covered with parchment paper. Bake at 350 until golden.



In our family, enjoying the fruits of the season started in the spring with strawberry shortcake. It was a rich treat, and the focal point of the meal, not just dessert.

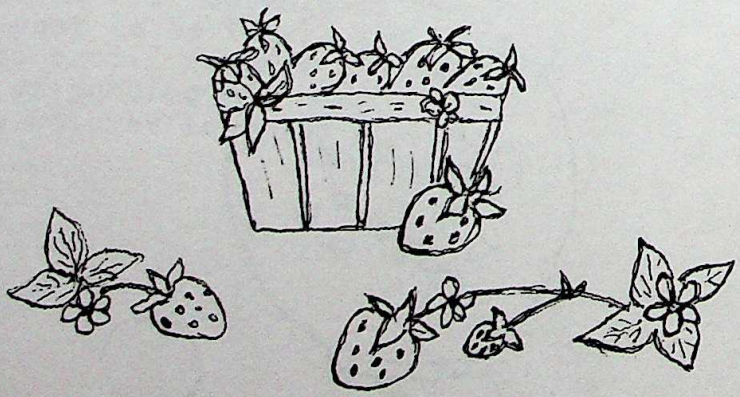
Sometimes the treat started with a trip to the country to buy the strawberries from a farm. Or a farmer would drive his old truck to our neighborhood and go from door to door selling berries for 10 cents a quart.

Mom always told Dad she knew this was a high price, but they looked so good she just had to have them. And Dad always said if she wanted them, it was okay. Then he would go on to tell about the strawberry patch his folks had on the farm when he was young. He told how his mother always sent the boys to pick wild berries for shortcake because she thought they tasted better than the tame ones they raised. She used the tame ones for jam or to can.

Supper on shortcake day was something like a simple soup or other light food, so that wouldn't be too full to enjoy the shortcake.

In those days shortcake wasn't a slice of cake or the little tasteless round things sold in packages today. It was a rich biscuit taken hot from the oven, spread over with butter, sprinkled with sugar, and put in soup bowls. Over this Mom poured the berries that she had cleaned and mashed using the bottom of a water glass. A little sugar was added to taste and they were chilled in the ice box before being served over the hot biscuits.

The perfume of the mashed berries was made even more intense by the heat of the biscuits. When everyone had their bowl of shortcake, Mom passed a pitcher of light cream to pour over all. Then we dipped our spoons into the treat of the season.



In late summer, when the blackberry season began, we always went to the country to pick them. It was a treat I looked forward to. I loved any day I could spend outdoors in the fields.

Usually we went to the farm of a friend of Dad's, who no longer farmed much and had let a lot of his fields go back to the wild. Blackberries grew there along with pink and white hardack, goldenrod and queen of the meadow.

Mum would pack a simple lunch, not a real picnic, just sandwiches, cookies, and big jugs of lemonade. Sometimes it was a family affair, Uncle Joe and Aunt Lottie going with us, or sometimes Aunt Bernice would join us.

We each took a pail and had a kind of contest to see who could find the best bushes to pick. Some of the berries would be small, and not too juicy. If I picked any of them, Uncle Joe would tease me and say they were 'road dusters'--the poor kind of berries that grow along country roads.

Some bushes grew where they had a little shade, and were loaded with lush sweet berries. If I found one of these bushes, it was one for me and one for the pail. I can still taste those sun-warmed berries and see the wild flowers with orange Monarch butterflies going from flower to flower, and hear the buzz of the bees in the background.

When we stopped for lunch, talk always went back to when they were young and went berry picking. Mum told about the many quarts of berries Grandma had them pick to can for winter. Uncle Joe joked about helping Uncle Addie who didn't drink, pick berries to make wine for when the hunters came to board during hunting season. The money they gave him often went for books because he loved to read.

If Aunt Bernice was with us, she always told how she traded berries at the general store for cloth to make school dresses. The rate was ten cents for a ten quart pail.

Dad and his brother Roy had been cowherds for their Granddad, and took his cows to the then unfenced meadows and often picked berries while they watched cows. His fondest memory of that time was of a pet chipmunk he tamed who ate berries out of his hand.

Of course there would be jokes and laughter and teasing as the day were on. I remember once I drank so much lemonade I got a slight stomach ache, and Uncle Joe convinced me I'd swallowed a seed and a tree was growing in my stomach.

When all the containers we had were full of berries, we headed home. Most of the berries would be canned for winter but Mom used some to make the treat of the season, blackberry pudding.





BLACKBERRY PUDDING

1 quart or more of blackberries
2 T flour
1/4 C sugar, or more to taste
1 recipe One Egg Cake (see index).

Mix berries, sugar, and flour. Pour into a deep, well buttered pan. Pour prepared cake batter over berries. (You may use half a yellow cake mix if you like). Bake at 350 degrees until cake tests done with pick. Serve warm or cold with light cream.

This was always the first thing we made with a new crop of berries.



GRANDMA'S BOILED RAISIN CAKE

This is my favorite cake. Grandma always put big slices in the men's lunches when they went hunting. We like it better than fruit cake. It's moist and rich and keeps well or freezes.

In a large saucepan put

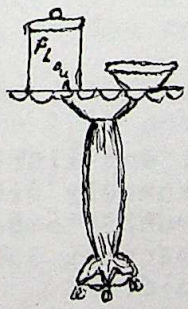
2 C seedless raisins
2 C sugar
1 C Crisco
2 C water
1/2 t cinnamon
1 t cloves

Boil 2 minutes and then cool.

Add 2 t soda
Add 2 C flour and stir in 1 C walnuts mixed with a little flour. (The flour keeps them from sinking to the bottom of the cake.)

Note: If you like dates, add 1/2 C cut up to the raisins.

Grandma poured this into a greased loaf pan and baked at 350 degrees for 45 minutes to an hour until it is golden brown on top. It can also be made in 9 x 13 or other cake pans and baking times will vary by size.







RUTHEDA'S APPLE CAKE

3/4 C shortening
2 C sugar
2 eggs
1/2 t salt
2 t soda
3 C sifted flour (scant)
1 t cinnamon
1 t nutmeg
1 t vanilla
1 C chopped nuts
1 C golden raisins
4 C cooking apples, diced

Mix in the order listed. Bake at 350 for 1 hour in a well greased pan, 9 x 13. Do not add any more liquid. Batter will be stiff, but that's the way it's supposed to be. The apples will add moisture as they cook.

MOM'S ONE EGG CAKE

Mom used this often because it was cheap and quick, and could be served a lot of ways. Sometimes she frosted it with chocolate icing. Sometimes she put slices in bowls and poured canned fruit over them. But her favorite way to use it was as Boston cream pie.

1/4 C butter
1 C sugar
1 egg, well beaten
2 C flour sifted
1/4 t salt
2 t. baking powder
3/4 C milk
1 t vanilla

Cream butter and sugar until very light and fluffy. Add egg. Sift dry ingredients and add alternately with milk and vanilla one third at a time. Beat until smooth. Bake in two greased and floured layer cake pans at 350 for about 25 minutes. Frost or fill when cold.

CREAM FILLING FOR BOSTON CREAM PIE OR CREAM PUFFS

2/3 c sugar
1/2 c flour
1/2 T salt
2 C scalded milk
2 eggs, beaten
1 t vanilla

Combine sugar, flour, and salt in top of double boiler. Gradually add scalded milk, stirring constantly. Cook for 10 minutes. Add eggs and cook 2 or 3 minutes longer. Cool and add vanilla.

Put between layers of One Egg Cake and sprinkle top with powdered sugar. For Boston Cream Pie, I like to bake the cake in a large drop dish pie pan. I use this same filling to fill cream puffs.

NELLIE'S WACKY CAKE

3 C flour
2 C sugar
1 t salt
2 t soda
6 T cocoa
2/3 C salad oil
2 t vanilla
6 T vinegar
2 C cold water

Mix all in the order given. Bake in ungreased 9 x 13 pan at 350 for 35 to 40 minutes.

My mother's best friend from her old one room school sent me this one. She's in her eighties now. Her nickname for my mother was Griz. She said in school Mom always stood up for her little brothers and fought like a grizzly bear when anyone picked on them.

MY FAVORITE CHEESECAKE

Make crust according to Graham Cracker Crust recipe. Press into 10 inch pie pan sprayed with Pam.

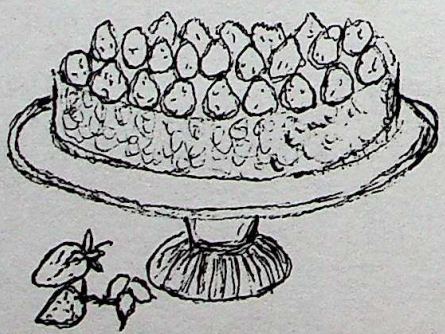
2 8 oz. pkgs. cream cheese
2 large eggs
2 t vanilla
3/4 C sugar plus 4 t
1/2 pint sour cream

Beat cream cheese, 3/4 C sugar, 1 t vanilla, and the eggs until smooth. Pour into baked graham cracker crust. Bake at 350 for 30 minutes. Remove from oven and cool 10 minutes. Mix together sour cream, 4 t sugar, and 1 t vanilla. Spread gently over pie and return to 350 oven for 10 more minutes. Cool and chill for 4 hours. This can be served plain, but I top it with fresh strawberries dipped one at a time in the following glaze and placed carefully on the top. Refrigerate one hour or longer.

1 3 oz. package strawberry jello
1 C sugar
1 C water
2 T corn starch

Mix jello, sugar, and cornstarch in pan. Stir to dissolve corn starch. Put on to boil, stirring constantly until thick and clear (about 10 minutes). Cool to room temperature. Dip strawberries one at a time to cover and place on cheese cake. I've even used whole frozen ones, half thawed, and carefully dipped, and people thought they were fresh.

(This can also be used as a glaze over fresh strawberries to make strawberry pie.)



SUMMER CHEESE CAKE

Make Graham Cracker Crust, using nuts and cinnamon as in Graham Cracker Crust recipe. This can be made in 9 x 13 pan.

8 oz. cream cheese
1 C confectioner's sugar
1 envelope Dream Whip
1 can cherry or blueberry pie filling

Beat cream cheese in bowl. Add confectioner's sugar and beat. Prepare Dream Whip as directed on package, except I use evaporated milk well chilled instead of plain milk. Spread evenly over crust and chill for 1 hour. Then top with pie filling and chill 12 hours. I call this Summer Cheese Cake because you don't have to bake it a long time and heat up your kitchen.

AUNT GLAD'S FROZEN CUSTARD

3/4 C sugar
2 T cornstarch
1 C milk, scalded
2 egg yolks
1 pint coffee cream
2 egg whites
pinch of salt
2 t vanilla

Mix sugar and cornstarch. Gradually add scalded milk, stirring constantly. Cook in top of double boiler for 45 minutes, stirring often. Stir a little into well beaten egg yolks and return egg mixture to the rest in double boiler. Stir well. Cook 5 minutes longer or until thick, stirring constantly. Cool, add salt and cream. Strain and pour into freezing trays. When frozen, remove to bowl, add vanilla, and whip with electric beater until mixture is light and creamy. Then carefully stir in stiffly beaten egg whites. Return at once to freezer and allow to finish freezing.

KATE'S ANGEL FOOD DESSERT

Into top of double boiler put

6 egg yolks, beaten
3/4 C sugar
grated rind of 1 lemon
juice of 2 lemons with enough water to make 3/4 C.

Cook until custard coats spoon. Dissolve

1 envelope Knox gelatin in
1/4 C cold water. Add to custard and cool.

Beat egg whites stiff. Add sugar. Fold into cold custard.

Break large angel food cake into pieces the size of an egg. Starting with cake, put alternate layers of cake and custard into an angel cake pan. Refrigerate at least 24 hours. Turn out when ready to serve and frost with whipped cream.

ELDERBERRY BLOSSOM FRITTERS

A neighbor of ours used to invite us over when he made these. When I was small, I thought they were fairy food. Who else ate flowers?

1 C flour
1/2 t baking powder
2 eggs, beaten
milk enough to make a thin batter.

Mix all to a thin batter. Rinse fresh elderberry blossoms, leaving them on stems. Let dry. Dip them in the batter, holding by the stems. Fry in deep very hot fat until golden brown. Drain on paper towels. Dust with powdered sugar and cinnamon.

JAM STRUDEL

1/2 lb. butter or good margarine, softened
2 C flour
1/2 pint sour cream
1 jar orange marmalade
1/2 jar apricot jam
3/4 C dry bread crumbs
2 T lemon juice
1 C fine chopped nuts
1/2 t cinnamon

Mix butter, flour, and sour cream with your hands. This makes a sticky dough. Refrigerate over night. Divide chilled dough into 4 parts. Flour a piece of foil well and roll out each piece thin. Mix jams together and spread 1/4 on each piece of dough. Mix bread crumbs, lemon, sugar, nuts, and cinnamon. Sprinkle over jam. Roll up as you would a jelly roll. Place on greased cookie sheet and slice <u>almost</u> through in places about an inch apart. Bake at 375 for 45 minutes. Sprinkle with confectioner's sugar. Separate at cut marks.

CHURCH SUPPER FRUIT SALAD

I like this for covered dish dinners and meetings because it's made a day ahead and can wait to be served without wilting. This recipe serves a crowd, but can be cut in half. To extend it, add an extra cup of fruit such as cantaloupe.

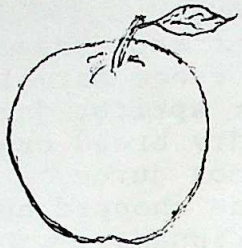
2 cups seedless green grapes
1 16 ox. can pineapple tidbits, drained, reserve juice
2 cups oranges, diced and drained
1 jar maraschino cherries, drained and cut in half
2 cups miniature marshmallows

Dressing

In saucepan combine 3 beaten eggs, 4 tablespoons pineapple juice, 2 tablespoons vinegar. Stir in 1/3 cup sugar and 1/4 teaspoon salt. Cook over low heat, stirring constantly until thickened. Stir in 2 tablespoons butter. Cool and fold in 2 cups sour cream. Combine all and let chill overnight.

NOTE: a banana or two can be cut up and folded in just before serving.

APPLE CRISP



5 or 6 C sliced apples
1 C brown sugar
3/4 C flour
3/4 C rolled oats
1/2 C orange juice
1 t cinnamon
1//4 t salt
1/2 C butter or oleo

Arrange apples in a buttered baking dish. Pour fresh orange juice over them. Combine sugar, flour, oats, and cinnamon. Cut in butter until crumbly. Sprinkle on top of apples and bake at 350 about 30 minutes or till apples are tender. Time varies with the type of apples. I like Yellow Delicious best.

APPLE PUDDING OR BROWN BETTY

6 cooking apples, pared and sliced thin
6 or 8 slices bread, torn into small bits
1/2 to 1 C sugar
nutmeg to taste
1 large can evaporated milk
1/2 stick butter

Butter deep baking dish well. Starting with apples, layer apples, then bread dotted with butter, sprinkle with sugar and nutmeg (you can add a little cinnamon, if you like). Repeat layers, ending with apples, butter, and sugar. Add milk and cover. Bake at 350 for about half an hour. Remove cover and bake until apples are done. Serve warm with light cream.

The amounts for this recipe are not necessarily exact. You can use extra apples if you have them, and more bread if you want. If you don't have evaporated milk, you can use regular milk with an egg beaten in. A lunch room where I often ate when I first worked served this pudding.

THELMA'S TWO HOUR KOLACY

6 C flour
1/2 lb. (two sticks) butter or oleo
1 T salt

Mix butter and salt as for pie dough.

Then add

3 T sugar
3 beaten eggs
1 C sour cream

In small bowl, dissolve

2 pkgs. dry yeast in
1/2 C warm water add
1 pinch ginger
1 T sugar

Let stand for five minutes. Put together and knead till smooth. Separate into 4 balls. Roll each ball to 1/4 inch thickness and spread with filling. Roll like jelly rolls with seam side down on cookie sheets. IMPORTANT. Chill one hour before baking at 350 for 35 to 45 minutes.

Nut Filling

Mix together

2 lbs. nuts, ground fine
2 cups, sugar
1 stick butter or oleo, melted
1 C warm milk

BREAD PUDDING

In a deep baking dish, put

5 C bread, torn in small pieces
4 C milk, scalded with
1 stick butter or oleo
1 1/2 C sugar
5 beaten eggs
dash of salt
1 C raisins
1 t cinnamon
1/2 t nutmeg

Place baking dish in large pan with about 1 inch water around it. Bake at 350 for about 45 minutes or till a knife inserted in center comes out clean. Serve warm.

FRUIT DIP

3 or 4 oz. cream cheese, low fat or regular
1 or 1 1/2 C powdered sugar
1 t vanilla
1 t orange rind, grated
Enough fresh orange juice to make the thickness you wish. Add a little at a time as you beat with electric mixer.

This is good with strawberries, peaches, melon, or other fruits. Can be doubled if you're doing a large fruit tray.

MOM'S FUDGE SAUCE

In heavy saucepan, mix

1 1/2 C sugar
6 T cocoa
1/4 t salt
1 16 oz. can evaporated milk
4 T butter

Boil about 5 minutes until thick. Remove from heat and add 2 t vanilla. Serve hot over ice cream or plain cake.

When I was small, Halloween treats were all homemade. We were only allowed to go to near neighbors or family friends, so no one got the crowds of strangers some neighborhoods get today.

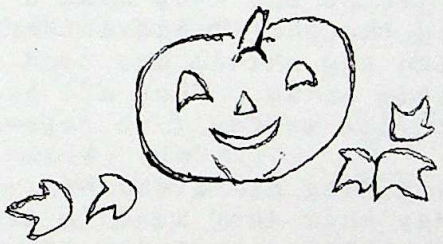
Our specialty was big ginger cookies. My best friend Annabelle's mother made popcorn balls.

We planned our costumes for weeks, all homemade of old grownup clothing or crepe paper. It was a lot of fun to have grown ups guess who we were and admire our costumes.

That fun is gone now. Kids come from far and wide and pause only long enough to get an expensive commercial treat that may be wasted because their parents are worried about poisons or needles in the candy.

Children today have more material things than we did, but they miss out on the fun.

If you want to make some homemade treats, you may try these recipes.



OLD FASHIONED POPCORN BALLS

2 C sugar
2/3 C water
1 1/2 t salt
2/3 C light corn syrup
1/2 C butter
1/2 t vanilla
4 quarts warm popped corn

Combine sugar, water, salt, corn syrup and butter in a heavy two quart saucepan. Bring to a boil, stirring till sugar is dissolved. Turn heat down and cook without stirring at a slow boil until mixture reaches hard ball stage (268 degrees on candy thermometer). Add vanilla.

Pour hot syrup over popped corn that you have kept warm in a low oven. Mix well. Wet hands and shape into balls. Wrap in waxed paper to store.

Having one model T Ford and a family of ten meant that the children had to take turns going to town with their parents. The ones left at home could get into some sticky situations and one of the stickiest happened when Glad, Bernice, and Alyce were left at home with their little brother Joe. The girls felt they deserved a great to make up for the missed trip, so they decided to make sea foam candy.

At thirteen, Gladys was the oldest, so she was to be the chief candy maker. All the girls knew how to cook plain every day food, but they had never made candy by themselves. Sugar was 'store bought,' not something they could grow in the garden, so it wasn't to be wasted. They had watched Mom often and felt it wouldn't be too hard. Just make sugar syrup and beat it with egg whites. They could do that.

As Mom used to tell the story she went to the hen house to get eggs, Bernice got the pan that Grandma used to make candy in, and Glad got out the precious sugar. They didn't have a recipe but they made a syrup of the sugar, and when they thought it had boiled enough, they poured it over beaten egg whites and beat and beat, waiting for it to form candy. They all helped beat and stir but somehow it just wouldn't go beyond the foamy stage.

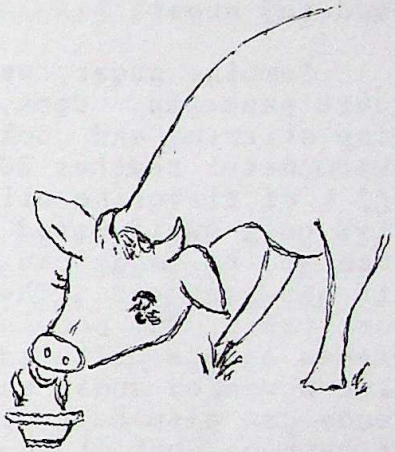
It was then that they heard the old model T chugging up the hill, and they knew they were in big trouble. They had to get rid of the mess before Grandma saw it, but not wasting food was such a habit that they just couldn't throw it out.

Bernice ran to the cow shed and put the mess in Bossie's' trough while the others quickly cleaned up the kitchen.

One advantage of living at the top of a long hill was that you had fifteen or twenty minutes from the time a car was sighted until it reached the yard so with furious haste they managed to clean up most of the mess. They might even have gotten away with it if Bossie Cow had 't betrayed them. She came out of her stall and over to the fence with foam dripping from her mouth. Grandma let out a shriek when she saw her beloved bossy foaming at the mouth. Did she have hydrophobia or some strange cow disease! Whatever was wrong?

The girls had to confess and take their punishment. When they grew up, the would tell the story and share a laugh about Bossy the mad cow whenever anyone mentioned sea foam.

When they married and moved away, each developed a speciality in the way of sweets. These they shared at Christmas get togethers or sent to the rest of the family when they couldn't be together. Mom made sea foam, Aunt Opel made hard candy, Bernice made molasses cookies, and when I got old enough, I made fudge.



SEA FOAM

3 C lightly packed brown sugar
1 C hot water
1 T vinegar
2 large egg whites
1 t vanilla (or maple) flavoring
1 C chopped nuts (optional)

Combine sugar, water, and vinegar in heavy saucepan. Cook, stirring until sugar is dissolved. Stop stirring and cook over medium heat until candy thermometer reads 240 degrees F. While you wait for it to cook, beat egg whites in large bowl until stiff. Pour sugar syrup over the stiff egg whites, beating while pouring. Continue heating until mixture becomes creamy. Add flavoring and beat until candy holds its shape. Stir in nut meats, if using them. Drop from tip of spoon onto wax paper.

When Mum and the aunts made candy that failed, they didn't have a measuring cup, electric beater, or candy thermometer. All of these help to make perfect candy.

HARD CANDY

2 C sugar
1 C water
3/4 C light corn syrup
food coloring
oil flavoring--
cinnamon, cloves, mint, or fruit. Most drug stores carry them. 1/2 t of the flavor you want.
powdered sugar

Combine sugar, water, and corn syrup in a heavy 2 quart saucepan. Cook, stirring until sugar is dissolved. Stop stirring and cook over lower heat until candy thermometer reaches 300 degrees. Remove from heat, add 1/2 t of flavoring oil, and a few drops of coloring. Stir only until mixed. Pour into well buttered pan. As soon as the candy can be touched, cut it into strips with kitchen scissors. Then cut strips into pieces. You must work fast. Two people working together is best. Drop pieces onto a buttered tray. When candy is cool, dust with powdered sugar and store in covered container. Candy can also be cooled and broken into pieces, instead of cutting, but it doesn't look as nice.

PENUCHE

2 C brown sugar
2 T butter
3/4 C evaporated milk
1 C chopped walnuts.

Combine sugar, butter, and milk in heavy saucepan. Cook, stirring until sugar dissolves and a little dropped into cool water forms a soft ball (238 degrees F on candy thermometer). Remove from stove and cool to lukewarm. Beat until mixture begins to hold its shape. Stir in the nuts and turn into greased pan (8 inch). Chill until firm.

FUDGE

4 1/2 C sugar
3/4 stick butter
1 can evaporated milk (12 Oz.)
1/2 t salt

Bring to boil and cook, stirring, for 9 minutes. Test a little in cold water. It should form a soft ball. Remove from fire and add

12 oz. chocolate chips,
1 jar marshmallow cream (8 oz.)
and 1 t vanilla.

Beat with electric mixer until chips melt and a little dropped from the mixer will harden. Pour into 9 x 13 lightly buttered pan. Chill until set. Makes about 4 pounds.

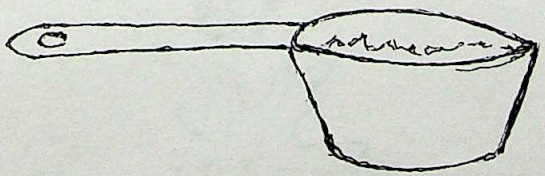
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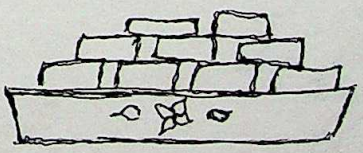
For peanut butter, use peanut butter chips and stir in 1/2 C peanut butter.

Butterscotch chips.

White chocolate chips

Nuts may be added, or peppermint instead of vanilla.





In the fall we went to the country to gather hazel and hickory nuts. This was the last food gathering trip to the country before winter. I loved the colored leaves, and I hunted for woolly bear caterpillars so I could try to tell if it would be a hard winter or not by the amount of orange and black on them. Black meant bare ground. Orange meant snow.

If the day was one of the warm sunny ones we sometimes get in September, a few Monarch butterflies would still be lingering on their way south. And Dad would explain that they fly hundreds of miles with their fragile wings before finding their warm winter homes.

Nut gathering always made Dad remember his boyhood, when he and his brother gathered chestnuts on his Grand-dad's farm. He told of the terrible chestnut blight that had killed all the American chestnut trees.

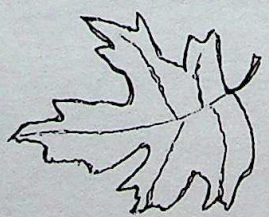
Most children today resent having an older person tell a story more than once. But when I was small, I took it for granted that some holidays or activities meant that members of the family would tell the same stories about their own childhoods. Those repeated stories lent a certain continuity to my life, a sense of belonging to the chain of life. That's one of the reasons I've written this book. I have no children to pass my childhood memories on to, so I'm telling them to you.

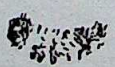
I hope you have enjoyed this book
Remember what makes any food delicious
no matter how simple,
is that you stir it with love!

Emma Jean









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