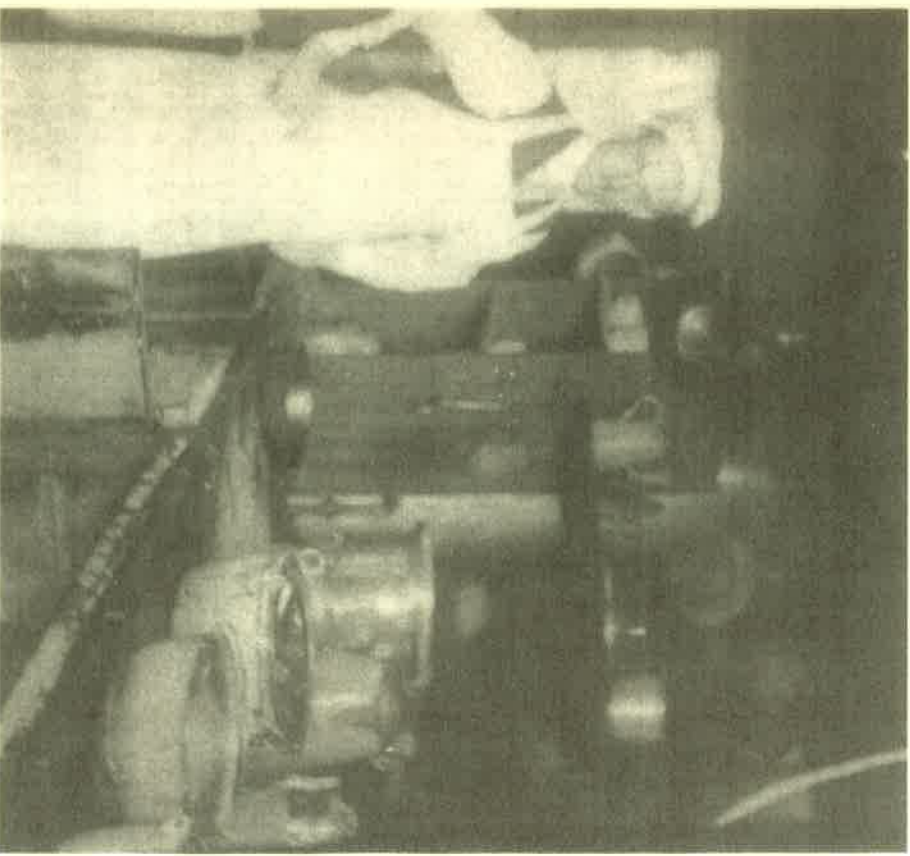
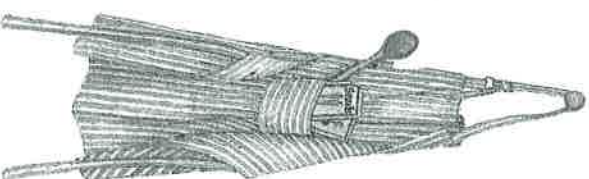


Treasured Favorites  
From  
Our Family Kitchen



Jackson Family Reunion  
2004  
Descendants of John & Elizabeth Cummins Jackson

TREASURED FAVORITES  
FROM  
OUR FAMILY KITCHEN



*"No one who cooks, cooks alone. Even at her most solitary,  
a cook in the kitchen is surrounded by generations of cooks  
past, the advice and menus of cooks present, the wisdom of  
cookbook writers."*

Laurie Colwin

**Cover:** Walter E. Miller was born March 17, 1885 in Cowitz County, Washington. As a child he helped his mother, Mary E. Palmer Miller, who worked as a cook in various logging camps. Later, he and his mother managed and cooked at one of the local hotels in Centralia. He never worked as a cook again after moving to Mae Valley, Washington in his early twenties. However, he passed on his culinary expertise to his young wife and, later, his daughters.

His daughter, Edna, remembers him as a wonderful dad and neighbor. He was an honest man living by the golden rule and truly instilled that lesson to his children. He died August 17, 1943 in Moses Lake.

*Cover photo submitted by Edna Emily Miller Birchill.*

We are fortunate that much has been written about the history of the Jackson's, however it seems to me a great deal of history takes place in the kitchen. I felt it was important to preserve the memories, stories and recipes that are a part of our heritage. I know my family has shared a lot of laughter and love at the dinner table. I have also come to see that cooking is something we have to give -- to our family, our friends and our community. I hope we will continue to pass on our family traditions and recipes to the next generation to honor those that have passed them down to us. My sincerest thanks to all of you who took the time to share your stories and recipes with me. I will treasure them for years to come. It has been a privilege to work on this project, which I couldn't have done without the help of Linda B. Meyers and John M. Jackson.

Aww Fissel~CAIRO, WV



**FAVORITE DISHES**  
 A COLUMBIAN AUTOGRAPH SOUVENIR COOKERY BOOK  
 OVER THREE HUNDRED AUTOGRAPH RECIPES,  
 AND TWENTY-THREE PORTRAITS,  
 CONTRIBUTED SPECIALLY BY THE BOARD OF LADY MANAGERS OF THE  
 WORLD'S COLUMBIAN EXPOSITION  
 Compiled By Carrie V. Shuman, Chicago, 1893

**CS**  
 COLONEL EDWARD JACKSON 1759-1828  
 REVOLUTIONARY SOLDIER  
 History and Genealogy of the Son of Immigrants  
 John and Elizabeth Cummins Jackson  
 His Wives and Families of  
 Mary Hadden and Elizabeth W. Brake  
 Grandparents of General Stonewall Jackson  
 Authors: Nancy Ann Jackson and Linda Brake Meyers.  
 Copyright © 1995

Excerpt from the Service Cook Book compiled by The Cairo Woman's Club,  
 Cairo, W. VA 1928

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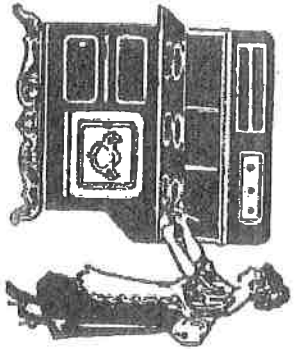
## WEIGHTS AND MEASURES

3 teaspoons (tsp)	1 tablespoon
16 tablespoons (tbsp)	1 cup
4 cups	1 quart
4 quarts (liquid)	1 gallon
8 quarts (dry)	1 peck
4 pecks	1 bushel
16 ounces	1 pound
2 tablespoons butter	1 ounce
2 cups butter or lard	1 pound
2 tablespoons sugar	1 ounce
2 cups granulated sugar	1 pound
2-3 cups powdered sugar	1 pound
2-3 cups brown sugar	1 pound
4 tablespoons flour	1 ounce
4 cups flour	1 pound
5 1/4 cups coffee	1 pound
2 cups chopped meat	1 pound
4 cups cocoa	1 pound
3 cups currants or raisins	1 pound



To assist the housewife in following recipes not given oven temperatures, this table will prove helpful:

A Slow Oven ranges from 250° F. to 350° F., a Medium Oven from 350° F. to 400° F., a Hot Oven from 400° F. to 450° F. and a Very Hot Oven from 450° F. to 550° F.



## PROPORTIONS FOR ENTERTAINMENTS

10 pounds ham	400 sandwiches
1 small loaf bread	20 slices
1 pound coffee, 3 gals. water	30 persons
1 pint oysters	6 cocktails
1 quart oysters	6 persons
5 chickens, 15 pieces celery, serve	50 persons
1 gallon ice cream	20 persons
1 pint lemon ice	6 glasses
1 pint sweet cream	25 to 30 persons
1 layer cake	16 pieces
1/2 bushel potatoes	25 persons
13 to 14 pounds chicken	25 persons
150 sandwiches	100 persons
10 quarts salad	150 persons
6 veal or meat loaves	150 persons
6 pounds butter	150 persons
14 quarts creamed potatoes	150 persons
24 quarts baked beans	100 persons
32 pounds ham	150 persons
10 medium size head of cabbage for cold slaw	100 persons



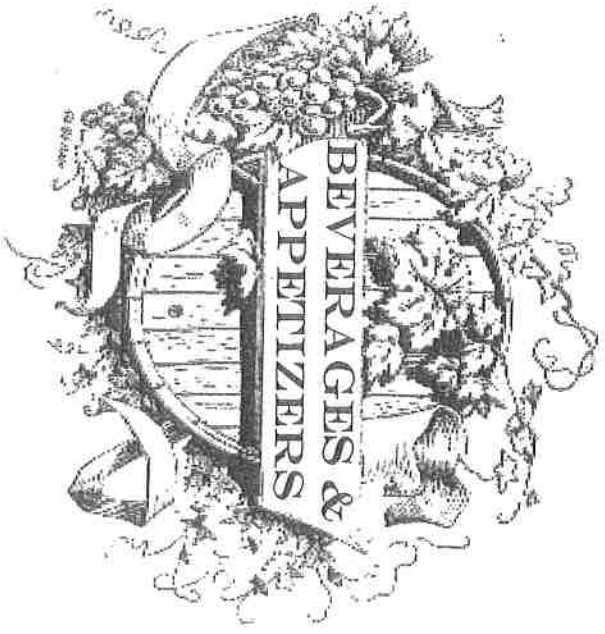
"Cooking is an art and patience a virtue... Careful shopping, fresh ingredients and an unhurried approach are nearly all you need. There is one more thing - love. Love for food and love for those you invite to your table. With a combination of these things you can be an artist - not perhaps in the representational style of a Dutch master, but rather more like Gauguin, the naive, or Van Gogh, the impressionist. Plates or pictures of sunshine taste of happiness and love."  
Keith Floyd, A Feast of Floyd

"I was 32 when I started cooking; up until then, I just ate."  
Julia Child

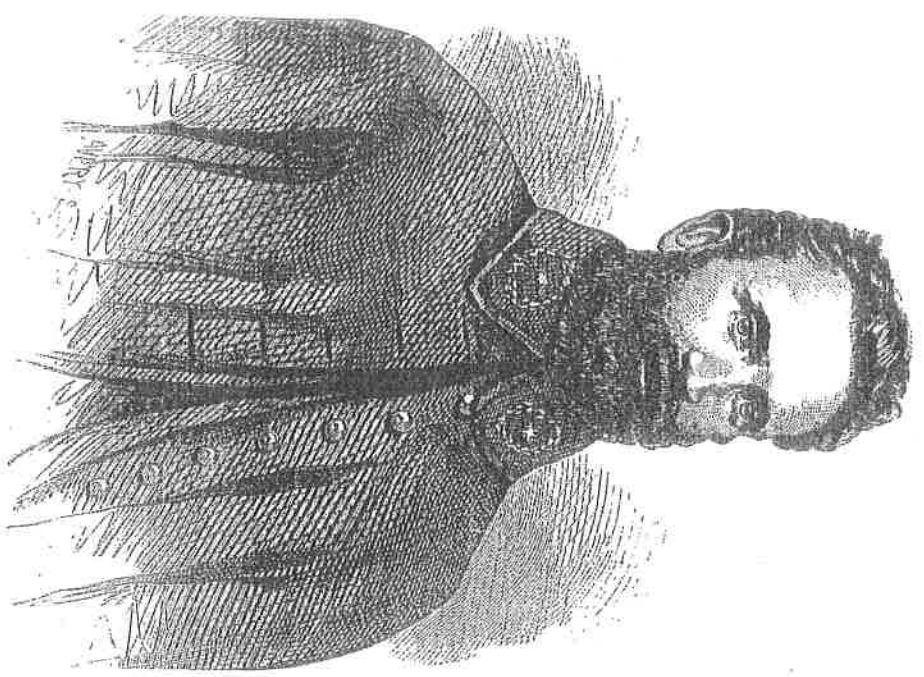


NOTES

TREASURED FAVORITES FROM OUR FAMILY KITCHEN



*"I like liquor - its taste and its effects - and that is just the reason why I never drink it." Stonewall Jackson*



**Thomas Jonathan "Stonewall" Jackson**

*Addey, Markinfield, Life and Military Career of Thomas Jonathan Jackson: Lieutenant-General in the Confederate Army (New York: Charles T. Evans, 1863)*

Given Stonewall's thoughts on liquor, I found it interesting to discover cocktail recipes named for him. We found nothing creditable of why.

**Stonewall**

- 1 oz. Rum
- 1 cup of Apple cider (Warm)

**Instructions:**

Fill a mug with the warm apple cider and spike it with one shot of rum. This drink really hits the spot on a cold winter night.



**Stonewall**

Mix equal parts Bourbon and apple cider. So called because Stonewall Jackson supposedly drank them.

**Ingredients:**

- Bourbon - 1 part - Liquor (Dark)
- Apple Cider - 1 part - Juice



*"Dandelion wine. She woads were summer on the tongue."*

Ray Bradbury

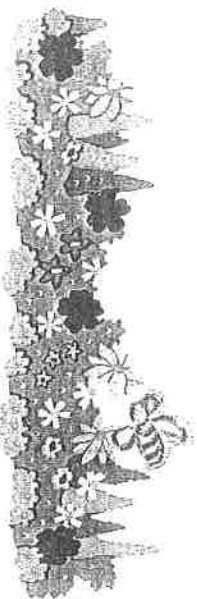
## Dandelion Wine Without Brandy

Nancy Ann Jackson

I believe my mother use to make dandelion wine but I never tasted it that I can remember. I found this recipe from the paper in one of her cookbooks.

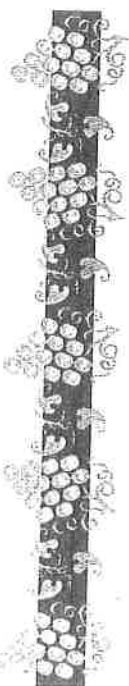
- 4 quarts dandelion flowers
- 4 quarts boiling water
- 1 cake yeast
- 3 lbs. sugar
- 3 oranges, diced
- 3 lemons, diced

Select fresh flowers, being careful to remove all stems. Pour boiling water over flowers and allow to stand for 3 days. Strain, add remaining ingredients and let stand for 3 weeks until fermented. Strain, bottle and seal.



*"The dandelions and butter cups gild all the lawn; the drowsy bee stumbles among the clover tops, and summer sweetens all to me."*

J.R. Lowell



## Berry Wine

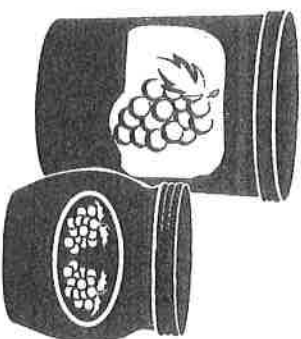
Nancy Ann Jackson

I believe my mother also made berry wine. I found this recipe in her cookbook (newspaper clipping).

Mash in stone jar 20 lbs. of grapes, cherries, blackberries or other fruit. Add 5 quarts of boiling water. Cover the jar. Permit these ingredients to stand for 3 days. Strain the fruit thru a cheesecloth bag. Return the juice to the jar. Add 10 cups of sugar. Cover the jar. Permit these ingredients to stand until fermentation has ceased. Remove the scum. Strain the juice. Bottle it tightly. Seal the bottles with sealing wax.

Note: Recently I have been reading a Chancery case where neighbors in a deposition were questioned about the quality of whiskey my great uncle made. This was in the 1830's.

As a child, I remember my mother making root beer. I don't know how she made it.





### Mason Jar Martinis

Ann Fissel

This recipe originally came from our favorite hotel in Seattle, Washington. Oliver's bar at the Mayflower Park was known for their martinis. They were consistent winners of Seattle's Martini Classic Challenge. After moving to rural west Virginia I soon starting figuring out a way to "make do" regarding many recipes. Although martinis aren't really a necessity, I've found they have helped Dan make the transition to life here--

- 2 1/2 oz. Bombay Sapphire Gin
- 1/4 oz. Cinzano Dry Vermouth (if available--I haven't seen it since moving here)
- 2 large Vermouth Marinated Italian Olives
- 1 buy large olives, drain the liquid and refill with vermouth.

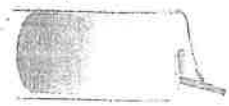
- 1- Start with an empty Martini mixing glass (this is where the Mason jar comes in).
- 2- Pour 1/4 oz. Dry Vermouth in the empty jar.
- 3- Swirl to coat the inside of the Mason jar, with Vermouth; dispose of excess in sink.
- 4- Fill jar with ice. Pour 2 1/2 oz. Gin over ice.
- 5- Cap and shake vigorously. I find chanting something positive helps.
- 6- Let mixture stand approximately 20 seconds.
- 7- Place olives on the edge of an ice-cold glass.
- 8- Strain the mixture into the glass over the olives.

"Be it known that I, John L. Mason...have invented new and useful Improvements in the Necks of Bottles, Jars &c., Especially such as intended to be air and water tight, such as are used for sweetmeats." John L. Mason's patent file



### Bourbon Slush

- 1 1/2 cups bourbon
- 3/4 cups sugar
- 6 oz. frozen concentrate - orange
- 12 oz. frozen concentrate - lemon
- 2 cups iced tea
- 6 cups water or ginger ale (we prefer ginger ale)
- Freeze until slushy. (Yields about 1 1/3 3/4 cups)



I think it tastes like a whiskey sour and everyone who can or does imbibe seems to like it--  
Helen Waterman

"Let us candidly admit that there are shameful blemishes on the American past, of which the worst by far is rum. Nevertheless, we have improved man's lot and enriched his civilization with rye, bourbon and the Martini cocktail. In all history has any other nation done so much?"  
Bernard De Voto (1897-1955)  
American writer and critic.

Love is Blind. Friendship is Clairvoyant.

Scotts Cooler (Named for Sally Scott who gave it to me) Linda B. Meyers

Boil: 7 cups water and 2 cups sugar

Add: 1 large lemonade

1 large orange juice

2 cups vodka

Stir well and freeze in a large container.

When ready to serve, chop and fill tumbler and

add Squirt, Upper 10 or Lemon-Lime.



Bailey's by Berni (Named by Berni Schelkopf who gave me the recipe) Linda B. Meyers

1 can Eagle Sweetened Condensed Milk

1 pt. Half and Half

1 cup Bourbon

1/3 cup white Rum

3 eggs

1 tsp. vanilla

3 Tbls. Hershey Syrup

Blend together well and refrigerate.

Mixture will keep two to three weeks in

refrigerator. Berni also made her own sweetened

milk.

Sweetened Condensed Milk (equals one can)

1 cup plus 2 tbls. instant nonfat dry milk

3/4 cup sugar

1/2 cup very warm water.

Add milk to warm water and mix well.

Add sugar and stir until dissolved.

A JOY SHARED IS A JOY DOUBLED.

My friend, Mona Region gave me the following punch recipes. She has helped with more weddings, showers and community events than anyone I know. Much of the good that has happened in Cairo would not have happened without her! Ann Fissel

### Plain and Simple Punch

2 or 3 pkgs. Black Cherry Kool-Aid

1 gallon cold water

1 cup sugar

1 can Orange Juice Concentrate

1 large 7-Up

In separate container mix Kool-Aid, sugar and water until dissolved. In a large punch bowl add frozen orange juice, Kool-Aid mixture and 7-Up. Note: Any flavor Kool-Aid can be used. Sherbet can also be added.

### Tropical Slush

6 cups water, divided

5 medium, ripe bananas

2 cups sugar

2 cans Frozen Orange Juice (12 oz. each)

1 can unsweetened Pineapple Juice (46 oz.)

3 qts. Lemon-Lime Soda (2 liters)




In blender: blend 1 cup water, bananas and sugar until smooth. In a large container: add banana mixture, frozen concentrate, pineapple juice and remaining water and freeze. 2 hours before serving remove from freezer. Just before serving mash with potato masher and add soda. Makes about 11 quarts.

### Punch

1/2 gallon Raspberry Sherbet

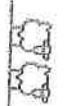
1 large Ginger Ale





When somebody in our family was feeling a bit under the weather, my father would often offer the opinion that all the sufferer needed was a dose of Grandma Lelia Jackson's sheep nanny tea. Given the many times he made this prescription, I came to regard this mysterious substance (which sounded, to my untrained ear like one word: "sheepinannietee") as a magical and mystical cure-all. Finally, after hearing Dad mention it one day, I asked him what this stuff was and why--given its amazing restorative properties--we didn't seem to have any about the house. I was soon sorry I asked, when I learned that this was a tea made from... well... sheep droppings. Whether my father ever actually benefited from--or was victimized by--this concoction, I can't recall, but he did seem to be fairly familiar with it.

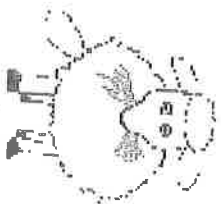
I'd forgotten all about this until Ann started working on this cookbook, and I began a desperate, fruitless search for a culinary tradition among our family. Obviously, I was disappointed to learn that sheep nanny tea seems to be the closest thing our clan has to a beloved family recipe. And unfortunately (or perhaps fortunately), Grandma Lelia's recipe seems to have been lost somewhere in the intervening three generations. It took only about five minutes on the internet to learn something about it, though.

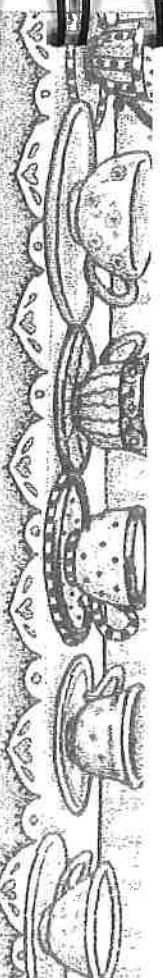


The recipe for sheep nanny tea is fairly simple... providing you have ready access to a sheep. Step 1: Steep sheep manure in water for a time (the ratio of water to the... ummm... other ingredient... is unknown but should be easily determined on a case-by-case basis). Step 2: Strain through cheesecloth. Step 3. Administer to patient.

The recipe was used as a treatment for measles. According to at least one source, the tea was also used for diphtheria and other serious illnesses. Today, modern medicine is just beginning to concede that many traditional home remedies do indeed have actual benefits and a basis in science and chemistry, but I've found no word on whether sheep nanny tea has been investigated and approved for administration. I have no doubt, though, that the threat of such a treatment hastened many a speedy recovery among our ancestors.

And now I hope this little story about sheep nanny tea, which Ann insisted on including, won't put you off trying the many other fine recipes in this book. **John M. Jackson**

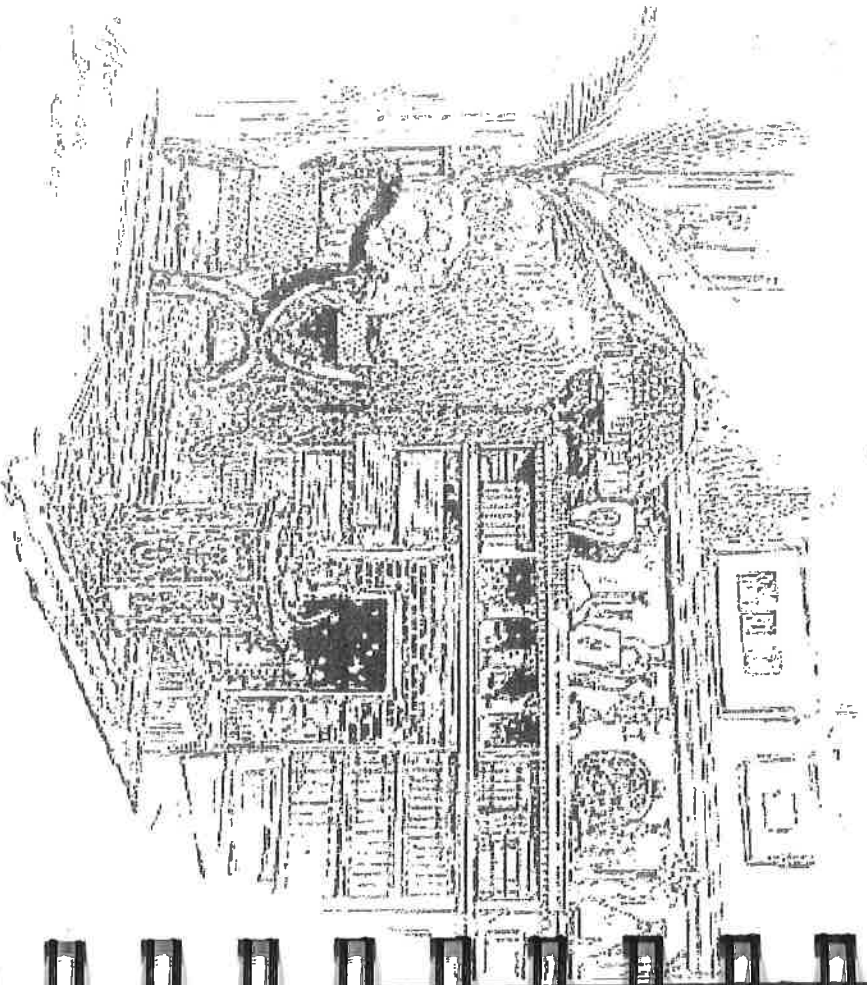




### How to Sweeten Your Coffee

My grandfather Charles Rowland Hall (1885-1962), grandson of Mary Elizabeth (Arnold) Hall, had the odd habit of adding six (6) teaspoons of sugar to his cup of coffee. However, he never stirred his coffee after adding the sugar. I can recall as a child clearing the table at my grandparents' home and seeing the large deposit of sugar in the bottom of Grandpa Hall's empty cup. I never had the courage to ask why he did this.

Submitted by Dan Hyde.



After Dinner Coffee



LET'S SING! LET'S EAT! LET'S JIGGLE OUR FEET!

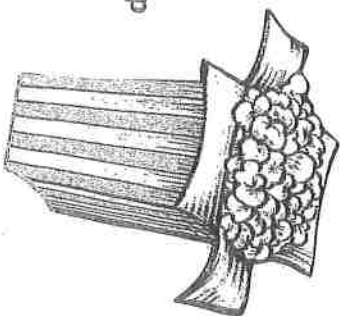
Hot Buttered O's (an old favorite)  
Helen Waterman

- 1/4 cup butter or margarine
- 4 cups Cheerios cereal
- salt (optional)

Melt butter in 10" skillet over low heat. Add cereal. Cook and stir until well coated and hot - 2 to 3 minutes; sprinkle with salt. Serve warm or cool. 4 cups snack.

Caramel Corn  
Ann Fissel

- 1 c. brown sugar
- 1/2 c. margarine
- 1/4 c. white corn syrup
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 6 quarts popped corn



Mix sugar, syrup, margarine and salt in a microwave safe bowl or 1 qt. measuring cup. Microwave on high for 2 minutes. Add baking soda and stir well.

Spray aerosol cooking oil on inside of brown grocery bag. Add pop corn. Pour syrup mixture over corn and shake well. Microwave for 1 1/2 minutes on high. Shake well and microwave for an addition 1 1/2 minutes. Shake and pour out on cookie sheet to cool.

Veggie Bars

Helen Waterman

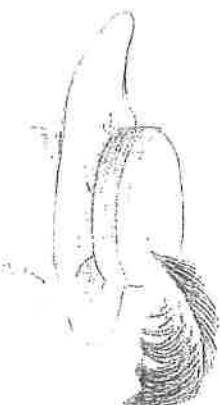
(I believe some call this veggie pizza)

- 2 pkgs. Crescent Rolls
- 1 egg, beaten
- 2 - 8 oz. pkgs cream cheese
- 1 pkg. original recipe Ranch Dressing Mix
- 1 cup Hellmann's mayonnaise
- 1 cup each of chopped tomato, green pepper, cauliflower, broccoli, etc.
- 1 cup shredded mild cheddar cheese (4 ozs.)

Preheat oven to 375 degrees. Roll out crescent dough on a jelly roll pan (15" x 10"). Brush beaten egg over top of dough. Bake for exactly 12 mins. - take out & cool for one hour.

Cream together cream cheese, mayonnaise & dressing. Spread evenly over cooled crust. Chop up veggies & mix. Sprinkle over above. Add cheddar cheese. Cover and refrigerate for 2 hours. Cut into brownie size pieces. (About 54)

REMARK: I love to eat that stuff but seldom make it. It's good party fare. Can be cut in fancy shapes.



Spinach Puffs (6-8 servings)

Linda B. Meyers

- 1 pkg. (12 oz) Stouffer's frozen spinach Soufflé, defrosted
- 3/4 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp onion powder
- 1 egg, lightly beaten
- 3/4 cup (3 oz) shredded Swiss cheese
- 1/4 cup fine dry breadcrumbs
- vegetable oil
- grated Parmesan cheese



Sift flour with baking powder, salt and onion powder. Combine Spinach Soufflé and egg in medium bowl; add flour mixture, stirring well to combine.

Add Swiss cheese and breadcrumbs; stir well to combine. Chill mixture for 30 minutes.

Heat 3 inches vegetable oil in large skillet to 350 degrees. Drop spinach mixture by rounded tablespoons into hot oil; fry for 2 minutes or until golden brown. Drain on paper towels.

Dust lightly with Parmesan cheese; serve hot. Note: defrost Spinach Soufflé in microwave on 50% power for 6-7 minutes.



*"The ultimate aim of civility and good manners is to please: to please one's guest or to please one's host. To this end one uses the rules laid down by tradition: of welcome, generosity, affability, cheerfulness and consideration for others. People entertain warmly and joyously. To persuade a friend to stay for lunch is a triumph and a precious honour. To entertain many together is to honor them all mutually. It is equally an honour to be a guest."*

Claudia Roden, food writer. 'A Book of Middle Eastern Food' (1968)

Shrimp Dip  
Linda B. Meyers



- 1 can cream of shrimp soup
  - 8 oz cream cheese
  - 1 can small shrimp, drained well
  - horseradish, lemon juice and garlic powder
- Cream the cream cheese with a small amount of horseradish, lemon juice and garlic powder. Fold in shrimp, do not over mix.

Crab Canapés

Ann Fissel



- 1/2 cup butter (no substitutions)
- 1 can of crabmeat 6-7 ounces
- 1 jar of Old English Cheese Spread
- 1 1/2 t. mayonnaise
- 1 1/2 t. garlic salt
- 6 English muffins, split

Cream first five ingredients together and spread on English muffin halves. Cut into quarters. Broil briefly before serving.

My friend, Sandy Herndon gave this recipe to me years ago when we were living in Wichita, Kansas. It has become a favorite standby.

*"Small cheer and great welcome makes a merry feast."*  
William Shakespeare (1564-1616)

Still  
 Quazy  
 GIRLFRIENDS  
 FOREVER  
 After all  
 these  
 years

Avocado Shrimp Cocktail  
 Ann Fissel

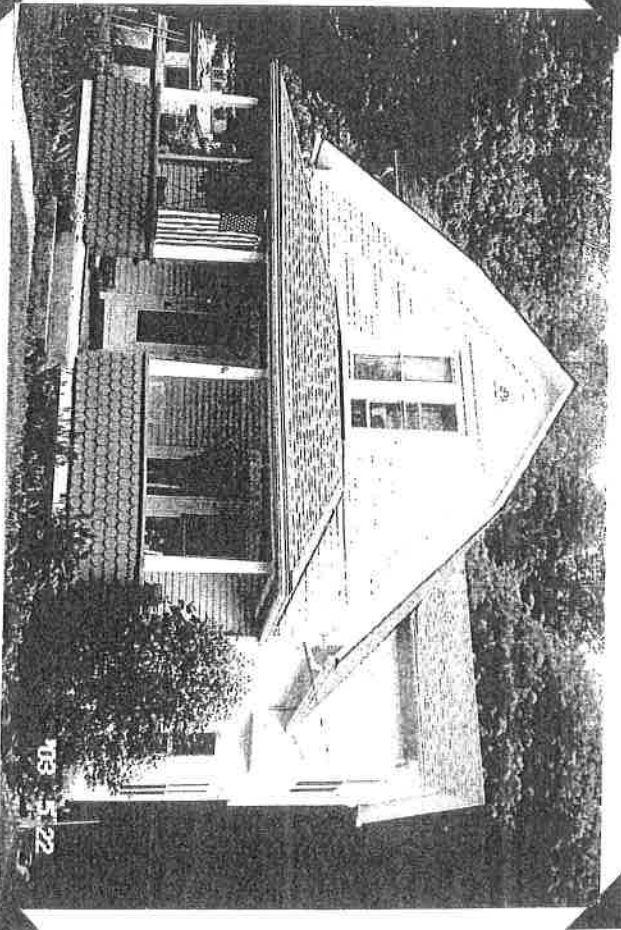
- 1 can spicy tomato juice of Bloody Mary Mix
- 1/3 cup tequila
- 3 Tablespoons lime juice
- 1/3 cup finely chopped onion
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped celery
- 2 to 3 teaspoons minced fresh jalapeno chili
- 2 firm ripe avocados
- 3/4 lb. shelled and cooked shrimp
- Margarita salt
- Lime wedges

In a bowl, stir together tomato juice, tequila, lime juice, onion, cilantro and chopped chilies. Pit and peel avocados; cut into 1/2 in cubes. Add avocados, celery and shrimp to cocktail mixture. Mix gently and add salt to taste.

To serve, rub rims of 4 to 6 margarita or martini glasses with lime wedge. Dip into dish filled with margarita salt. Spoon avocado-shrimp cocktail equally into glasses. Garnish with lime wedges and serve with tortilla chips if desired. This recipe is from my best friend from way back, Lori Howard.

*Oh, the comfort the inexpressible comfort of feeling safe with a person - having neither to weigh thoughts nor measure words, but pouring them all right out, just as they are, chaff & grain together; certain that a faithful hand will take & sift them, keep what is worth keeping, & then with the breath of kindness, blow the rest away.*

Dinah Maria Mulock Craik (1866)



The Fissel home. Cairo. WV  
 Jackson Reunion 2004

To live content with small means; to seek elegance rather than luxury, and refinement rather than fashion; to be worthy, not respectable, and wealthy, not, rich; to listen to stars and birds, babes and sages, with open heart; to study hard; to think quietly, act frankly, to talk gently, await occasions, hurry never; in a word, to let the spiritual, unbidden and unconscious, grow up through the common - this is my symphony.

William Ellery Channing





### Spinach Balls - makes 52

Linda B. Meyers

- 2 pkgs cooked drained spinach
- 1 cup grated Parmesan cheese
- 1 large onion, chopped
- 2 cups Pepperidge Herbal Stuffing
- 4 eggs beaten
- 3/4 cup melted butter
- 1/2 tsp garlic salt
- 1/4 tsp pepper

Mix the above ingredients together. Let mixture set for about 30 minutes to soften the stuffing mix. Roll into balls and microwave about 10 on a plate for about 2 minutes on high. These freeze very well and can be reheated for 1 minute on high.

Note: I make them ahead of time and freeze, uncooked, on a cookies sheet. After frozen place in tight container. Will keep at least a month in freezer.



### Poor Man's Pate

Linda B. Meyers

- 1 (8oz) cream cheese
- 1 cup mashed liverwurst (1/2 lb) {they now have spreadable liverwurst}
- 1 tbs Herb mustard
- 1/2 tsp Worcestershire sauce
- 1/2 cup fresh/frozen chopped chives
- 1 tsp dried marjoram



### Green Tomato Salsa

- 3 cloves garlic
- 3 jalapenos
- 1 red onion
- 1/2 cup cilantro
- 1 lb. green tomatoes
- 1 lb. yellow tomatoes
- 1 teaspoon kosher salt
- 1 teaspoon cumin
- 1/2 teaspoon coriander
- 2 teaspoons lime juice

I modified this recipe since I only had green tomatoes and no yellow. I didn't use jalapenos or onion or cilantro.

Ainsley Robey James



### Salami Treats

Ann Fissel

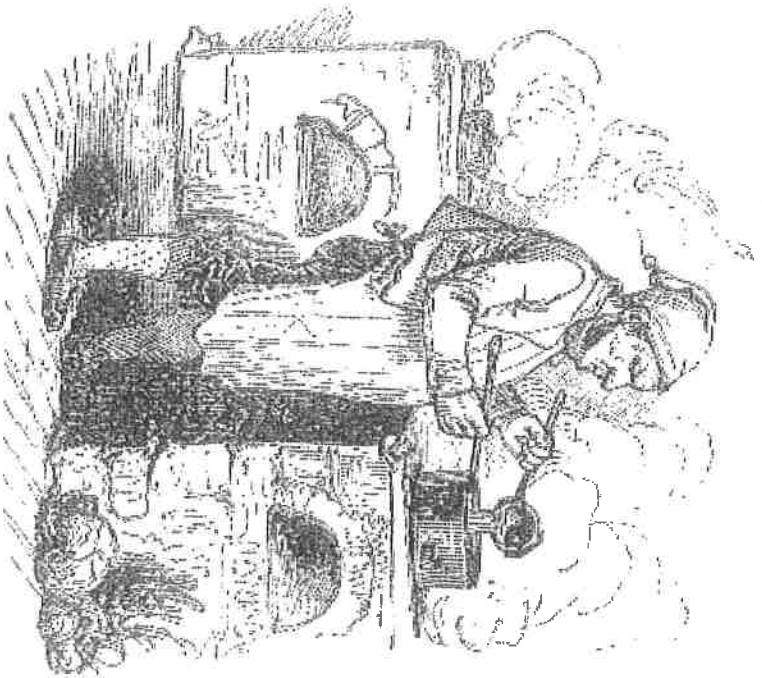
This is a very quick and easy hors d'oeuvre.

- 1/4 lb. Salami, sliced thin
- 6 ounces of cream cheese
- jar of small olives with pimentos

Spoon about 1/2 teaspoon cream cheese into the center of each slice of salami. Roll it up, and secure it with a frilly cocktail toothpick and add an olive to each. Makes 25-30.

NOTES

**SOUP'S ON**





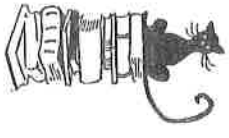
While my mother had few cookbooks and was a wonderful cook, I have about 500 cookbooks and do not like to cook. Perhaps the difference is that she had eight children to feed and I just have my pets to feed. N.J.

**Egg Dumplings**

Nancy Jackson

My mother use to fix the best chicken and dumplings. I found this recipe from a newspaper in her cookbook. I don't know if she used this recipe as she often cooked without a recipe. Feather light dumplings that can be cooked in any boiling soup.

- 3 egg whites
- Milk
- 1 TBS butter
- 1 c. flour
- 1tsp. salt
- 1/4 tsp. nutmeg
- 3 egg yolks



Place egg whites in a measuring cup and add enough milk to make one cup in all. Melt butter in a heavy pan. Add egg whites, milk and flour. Stir constantly and cook until mixture leaves sides of the pan. Cool. Add salt, nutmeg and egg yolks. Mix thoroughly. Drop teaspoonfuls into boiling soup, cover tightly, and cook for 10 minutes. Makes one and one-half dozen small dumplings.



**SOUP FOR INVALIDS**

Take breast and wings of a small chicken, chop in bits so that all the marrow is absorbed in the broth, add 2 table-spoons uncooked barley and boil in a closed vessel until tender. Strain, add 1/2 teaspoon salt and serve with crackers or toasted bread.

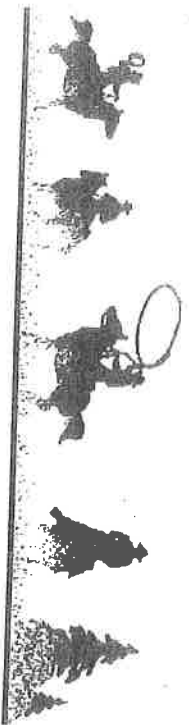
Mrs. Jennie Douglass.



Virginia Marshall Douglass  
(courtesy of Helen Waterman)

*"Only the pure of heart can make good soup"*

Beethoven



## FAMILY RECIPES

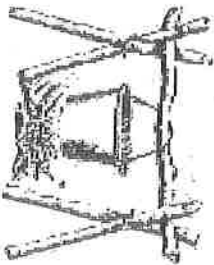
### Comanche Stew

My grandparents, T.H. Jackson, moved to their ranch home near Sipe Springs, Comanche County, Texas around 1915. My mother, Fern Jackson Marecek, remembers that when she was a little girl, on weekends several families would camp out on the ranch and "help out". Early in the morning the men and boys would hunt rabbits, squirrels or birds which they turned over to the ladies, and then they would go about their business of clearing land, building fences, etc. The ladies spent all morning cooking Comanche Stew in huge iron wash tubs over an open fire in the pasture. It was a time for work and socializing.

The original recipe served many people.

### Comanche Stew (large amount)

- 5 lbs. beef
  - 3 lbs. bacon (salt pork)
  - 1 fat young hen
  - 5 #2 cans tomatoes
  - 3 #2 cans corn
  - 3 #2 cans peas
  - 4 small cans oysters
  - 4 large onions
  - 3 or 4 pods of chili peppers
  - 8 lbs potatoes
- Salt, black pepper and cayenne pepper  
Rabbit, squirrel or birds (if desired)



My grandmother, Mamma Julia, scaled the recipe down to serve one family.

- 1 fat hen
- 2 lbs salt pork
- 1 can corn
- 2 cans tomatoes
- 2 cans peas
- 6 medium onions
- 6 medium potatoes
- 1 tbs black pepper
- 6 small chili peppers (seeded)

*Pat Andrews*

Pat Andrews



**Mom's Chili**  
Nancy Ann Jackson

- 1 can red kidney beans
- 1 can tomatoes
- 1 lb. hamburger salt & pepper
- 1 lb. onions

Fry hamburger until brown. Add tomatoes, beans, onions, salt & pepper. Cook until onions are tender. Sprinkle on a little chili powder. ~ "I loved her chili."



### Chicken Tortilla Soup

Ann Fissel

- 6 5- to 6-inch diameter corn tortillas
- 1 Tablespoon olive oil
- 2 14 1/2-ounce cans low-salt chicken broth
- 2 cups water
- 1 bay leaf
- 1 10 oz. can diced tomatoes & green chilies
- 2 garlic cloves, pressed
- 1/4 teaspoon ground cumin
- 1/8 teaspoon dried crushed red pepper
- 12 ounces skinless boneless chicken breast halves, cut into 1/2-inch-wide strips
- 4 green onions, sliced
- 1/4 cup chopped fresh cilantro
- 2 tablespoons fresh lime juice

Preheat oven to 350°F. Brush 1 side of tortillas with oil; cut in half. Stack halves and cut crosswise into 1/4-inch-wide strips. Spread strips on nonstick baking sheet. Bake until light golden, about 15 minutes. Cool on baking sheet.

Combine broth, water, tomatoes with juices, bay leaf, garlic, cumin and red pepper in saucepan; bring to boil. Reduce heat; simmer 5 minutes. Add chicken; simmer until just cooked through, about 5 - 10 minutes. Stir in green onions, cilantro and lime juice. Season with salt and pepper. Ladle soup into bowls. Sprinkle with tortilla strips and serve.

The fresh lime juice really makes the difference in this soup.

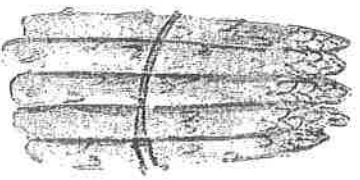


### Asparagus or Broccoli Soup

Edith McCormack

- 1 1/2 cup milk or half and half
- 1 1/2 cups cooked asparagus or broccoli
- 1 chicken bouillon cube
- 1 tsp. worcestershire sauce
- 1 cup water - I use the water left from cooking the asparagus or broccoli adding enough to make one cup.
- 3 Tbls. flour
- 3 Tbls. butter
- 1 tsp. salt

Blend all of the above in blender for one to two minutes. Blend until smooth and creamy. Heat in pan, stir until mixture has thickened. It's ready to eat!



"Eat your vegetables!"  
~Moms~

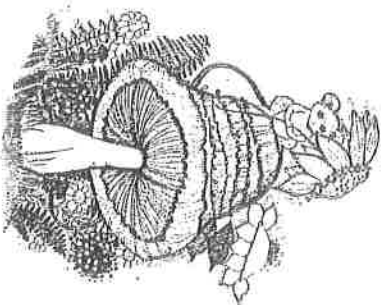


## Meat Ball Oven Stew

June Wilson

- 1 lb. ground beef
- 1 onion chopped
- 1/4 cup cornmeal
- 1 t. salt
- 1 1/2 t. dry mustard
- 1 t. chili powder
- 1/2 cup milk
- 1 egg
- flour
- fat
- tomato juice
- potatoes, carrots, onions

Combine first 8 ingredients and form balls or cakes, flour and brown in oil. Put vegetables in dutch oven and cakes on top. To the fat in skillet add flour and tomato juice cook until thickened. Pour over meat and vegetables and bake 350° minimum 1-1/2 hours. Longer baking thickens sauce. Depending on how many vegetables you use, you will need more or less tomato juice - minimum 2 cups.

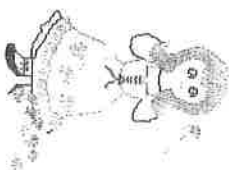
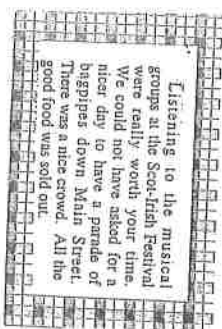


## Potato & Leek Soup

The white and pale green part of 2 large leeks, split lengthwise, washed well, and chopped

- 1 tablespoon unsalted butter
- 1-1/2 cups water
- 1 cup chicken broth
- 1 pound boiling, potatoes
- 2 tablespoons minced fresh parsley leaves

In a large heavy saucepan cook the leeks in the butter with salt and pepper to taste, covered, over moderately low heat, stirring occasionally, for 8 to 10 minutes, or until they are softened but not browned. Add the water, the broth, and the potatoes, peeled and cut into 1/2-inch dice, and simmer the mixture, covered, for 20 minutes, or until the potatoes are tender. In a blender purée 1 cup of the soup, stir the purée into the remaining soup with the parsley, and season the soup with salt and pepper. Makes about 4 cups, serving 2 generously. Can be prepared in 45 minutes or less. Gourmet March 1992



*I made this recipe for the Scottish-Grish Festival Nov 2002, 2001 and 2003. Loved it! Multiple by 1/2 served it with Grish sda bread. Had a great time! Am fissa @ great time!*

# TEXAS

## Slow-Cooker Vegetable Soup

Gayle Stull Robey

- 1 pound boneless round steak, cut into 1/2-inch cubes
- 1 can (14-1/2 ounces) diced tomatoes, untrained
- 3 cups water
- 2 medium potatoes, peeled and cubed
- 2 medium onions, diced
- 3 celery ribs, sliced
- 2 carrots, sliced
- 3 beef bouillon cubes
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt, optional
- 1/4 teaspoon pepper
- 1-1/2 cups frozen mixed vegetables

In a slow cooker, combine the first 12 ingredients. Cover and cook on high for 6 hours. Add vegetables; cover and cook on high 2 hours longer or until the meat and vegetables are tender.

Yield: 8-10 servings (about 2-1/2 quarts).

Note: This tasty dish uses less sugar, salt and fat.



## Bob's Sausage Stew

Saute 1 chopped onion and 1 lb. sausage. (If you have excess fat - remove) Add the following

1 can Rotel tomatoes <sup>no green chilis</sup>  
(if too hot for you - add 1 can diced tomatoes w/ no salt)

1 can black eyed peas

1 can whole kernel corn

pepper to taste

simmer 30 minutes

Freeze well.

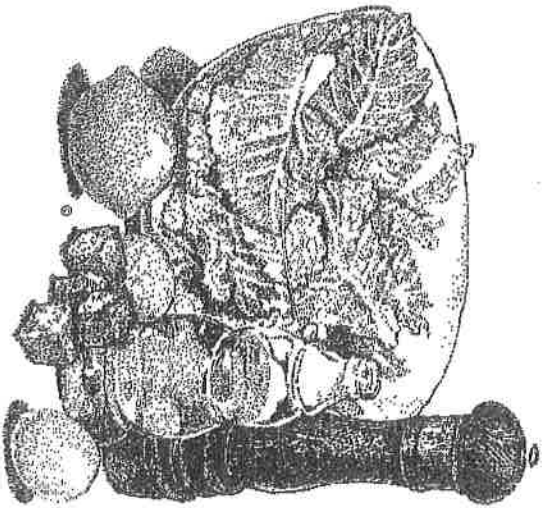
June Wilson



RO\*TEL has been a tradition in the southwest since the early 1940's. That's when Carl Roetele opened a small family canning plant in Elsa, Texas. Starting with flavorful tomatoes, he added chopped green chili peppers and a special blend of spices.

NOTES

SALADS



TREASURED FAVORITES FROM OUR FAMILY KITCHEN



**Helen C. Douglass Waterman**  
(courtesy of Cindy Meyers)

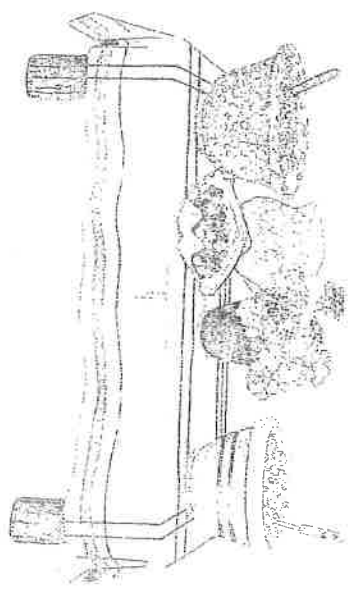


**Potato Salad**      Helen Waterman

- 1 qt. diced, pared, cooked potatoes
- 1 cup celery
- 1/2 cup onion
- 1/2 cup minced parsley
- 1/4 cup French dressing (my favorite was Kraft's Miracle French but I can no longer find it. Have used Wishbone's Sweet & Spicy. It seems like a clear, sweeter one works best).
- 4 hard boiled eggs, chopped.

- Add: 3/4 cup mayonnaise
- 2-1/4 tsp. prepared mustard
- 4-1/2 tsp. lemon juice or vinegar
- 1 tsp. celery seed
- 3/4 tsp. salt
- 1/8 tsp. pepper

Toss & chill the first six ingredients, preferably overnight. Then add the last ingredients which have been combined.





From the Kitchen

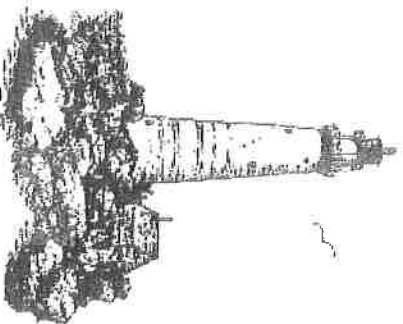


### Sea Foam Salad Dolores Hollandsworth

- 1 large can pears, drained and mashed (reserve juice)
- 1 (3 ounce) package lime flavored gelatin mix
- 1 (8 ounce) package cream cheese, softened
- 2 tablespoons milk
- 1 (8 ounce) container frozen whipped topping, thawed

#### Directions:

- 1- In a small saucepan, heat 1 cup reserved pear juice to boiling. Pour over lime gelatin in a small bowl; stir until dissolved. Set aside.
- 2- In a large bowl, beat cream cheese with milk until smooth. Blend in gelatin mixture. Chill in the refrigerator until partially thickened, about 20 to 30 min.
- 3- In a small bowl, mash pears until smooth. Fold pears and whipped topping into gelatin mixture. Pour into a 9x13 inch dish. Chill until set, about 2 hours.



### Strawberry Romaine Salad

Ann Fissel

- 1 cup vegetable oil
  - 3/4 cup sugar
  - 1/2 cup red wine vinegar
  - 2 cloves minced garlic
  - 1/2 tsp. salt
  - 1/2 tsp. paprika
  - 1/4 tsp. ground white pepper
- Combine in jar and shake well, refrigerate up to one week.

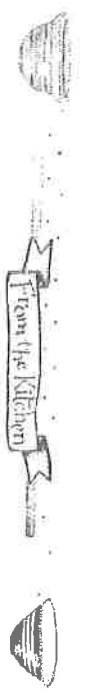
- 1 package Romaine hearts lettuce
  - 1 pint sliced strawberries
  - 1 cup shredded Monterey jack cheese
  - 1/2 cup toasted pecans (250 ° for about 10 minutes)
- Mix in a large bowl, do not add dressing until just before serving.

This is a great summer salad recipe given to me by Sandy Herndon.



*"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."*





Dressing for Fresh Fruit Nancy Jackson

- 2 & 1/2 T lime juice
- 1/2 c mild honey
- 2 eggs
- 1/4 tsp. salt
- 1/4 c. whipping cream

Rinse a small sauce pan with water to moisten the bottom. Pour in lime juice and honey. Beat eggs well and add to mixture along with the salt. Cook over low heat, stirring occasionally until thick. Store in refrigerator until ready to use. Whip cream and fold it in the dressing just before serving.  
Source unknown



French Dressing (at least that's what my Dad called it). Mix mayonnaise with catsup!

Helen Waterman

~ Seems like my Dad called this cocktail sauce for fish sticks!

Ann Fissel



Fruit Salad Sauce Helen Waterman

1/2 Marshmallow Cream and 1/2 cream cheese, mixed. (good on Waldorf salad, mixed fruit, etc.)



Mince-meat Salad

- 2 packages lemon jell-o
- 3 cups boiling water
- 1 cup cranberry juice
- 1 jar Nonesuch (Borden) Mince-meat
- 1 apple-chopped, not peeled, celery and nuts if desired

Make jell-o and add mince-meat while warm. Mix everything together and refrigerate. Ice with 1 package (3 oz) Cream Cheese and 1 recipe (envelope) Dream Whip together. If you want to stretch the recipe, use 1 more pkg. lemon jell-o and 1 & 1/2 cup more cranberry juice. Recipe as given is very full of fruit. Given to me by a friend Libby O'Connell.

I was born in 1932 at a time when we had just ice boxes to keep our food in. Ice was delivered to the house. In later years these iceboxes became collector items and made into liquor cabinets. We never got sick from food being left out for several hours.  
Nancy Jackson



Peter Cooper, inventor and founder of the Cooper Union for the Advancement of Science and Art, obtained the first American patent for the manufacture of gelatin in 1845. In 1895, cough syrup manufacturer Pearl B. Wait purchased the patent and developed a packaged gelatin dessert. Wait's wife, May David Wait named it 'Jell-O.' By the twenties, electric refrigeration and the Jell-O brand made the salads so easy to prepare that cookbooks were filled with recipes for them.



### Broccoli Salad for 6

Edna Miller Birchill

About 10 cups broccoli flowerets (peel the stems and chop them)

1 lb. bacon fried crisp and chopped

1 cup raisins, soaked (a little)

3 or 4 green onions chopped (tops and all)

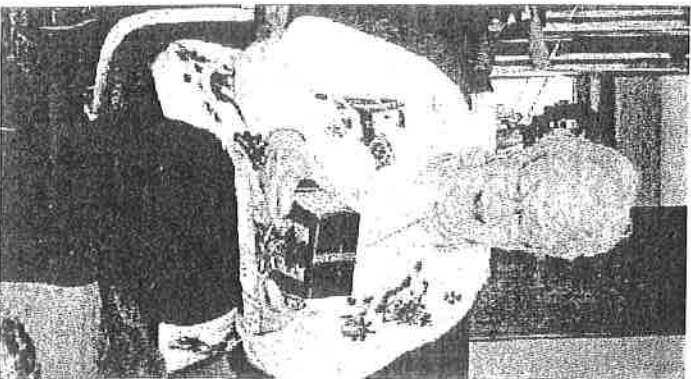
Can use purple onions

#### Dressing-

Make a sweet and sour dressing like your mother used for early leaf lettuce or-

1/2 cup mayonnaise (I use canola)

Add sugar and vinegar to make it to suit your taste.



Edna Emily Miller Birchill



### Copper Pennies Carrot Salad

Linda Brake Meyers

2 lbs fresh carrots cut in 1/4 inch rounds

2 medium onions- sliced thin

1 medium green pepper sliced in think strips

1 10 3/4 can tomato soup

3/4 cup vinegar

2/3 cup sugar

1/2 cup oil

1/2 t. salt

1 t. Worcestershire

1 t. mustard

Cook carrots in salted water for 8 to 10 minutes until crisp-tender.

Combine vegetables.

Combine marinade and pour over vegetables.

Refrigerate over night.

Drain to serve.

Return to marinade to store in refrigerator.

Makes 5 cups.



### Ethel's Salad Dressing

1 cup milk

dab butter

1 T. cornstarch

salt

2 T. sugar

1 T. vinegar and then add to taste

2 T. mustard to taste

This is my grandmother's recipe for potato salad dressing- Linda Brake Meyers



The following always makes a hit especially for holidays (choose appropriate colors) or it slides down easy for families in mourning. It's easy to make but time consuming. Best to choose a day you plan to be home!  
Helen Waterman

Layered Jell-O Salad

- 2 cups milk
- 1 cup sugar
- 2 envelopes unflavored gelatin
- 1/2 c. boiling water
- 1 pt. sour cream
- 4 - 3 oz. pkg. Jell-O, different flavors
- 4 c. boiling water 2 c. cold water

Mix milk and sugar and scald. Dissolve unflavored gelatin in 1/3 cup boiling water. Stir into milk mixture. Cool. Add sour cream and beat until smooth. In individual bowls, add each box Jell-O to 1 cup boiling water. Add 1/2 cup cold water to each. In a 9 x 13" pan, layer 1 flavor Jell-O and 1 - 1/2 cups of the white mixture to make 7 layer salad. Allow 30 to 40 minutes for each layer to set. Best if you allow the whole salad to set several hours or overnight.

NOTE: Lessons learned the hard way. Do not cover with plastic wrap. A level refrigerator sure helps! And sour cream mixture needs to be really cool before adding. If it gets too thick, warm it a little in microwave.



We knew spring had truly arrived when my mother made her wonderful wilted lettuce salad having picked the lettuce from her garden. The following sounds like a recipe she probably used for the dressing:

Lettuce Salad Nancy Ann Jackson

Take the yolks of three hard-boiled eggs, and salt and mustard to taste; mash it fine; make a paste by adding two tablespoons of olive oil or melted butter (use butter always when difficult to get fresh oil); mix thoroughly, and then dilute by adding gradually three-fourths cup of vinegar, and pour over the lettuce. Garnish by slicing another egg and laying over the lettuce. This is sufficient for a moderate-sized dish of lettuce. Source: White House Cookbook  
I believe that sometimes she crumbled pieces of bacon in the salad. I think she also used this dressing with dandelion greens and polk greens.



Maple Dressing Ann Fissel

- 1/4 cup mayonnaise
- 1/4 cup pure maple syrup
- 3 Tbs. white wine vinegar
- 2 teaspoons sugar
- 1/2 cup vegetable oil

Whisk mayonnaise, maple syrup, vinegar, and sugar in medium bowl to blend. Gradually whisk in oil until mixture thickens slightly. Season to taste with salt and pepper. I like using toasted pecans and dried cherries or cranberries in the salad when using this dressing.

### Baked Potato Salad

Dolores Hollandsworth

8 cooked potatoes peeled and cut into cubes  
1 cup mayonnaise  
1 lb. Velveeta cheese, cubed  
1 small jar olives, sliced  
8 slices of bacon, browned and cut into bits. 1  
microwave mine until crisp, then cut into pieces.

Mix together potatoes, mayonnaise and Velveeta. Pour into buttered 9x13 baking dish. Sprinkle top with olives and bacon. Bake at 350° for 30 to 40 minutes.



Louverna and Kenneth Tomer (front), John and Judith Ann Leep, Dolores Hollandsworth (center), Franklin and Joyce Leep

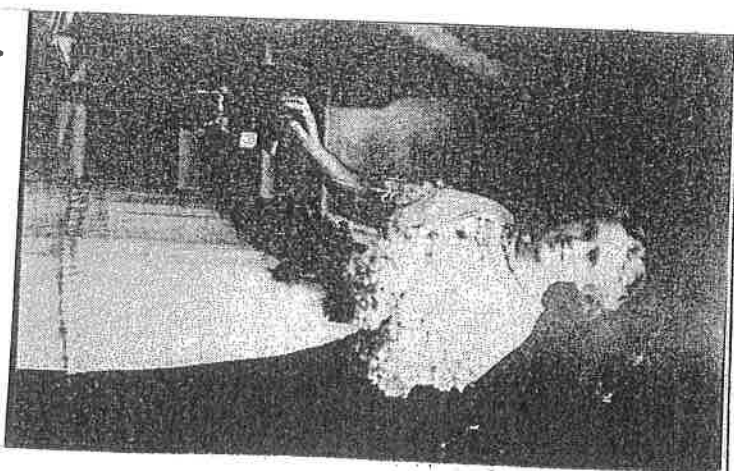
### Eating Customs in My Household

We did sit at the table to eat. If there was a large crowd, the men ate first. I always had to eat the drumstick of the chicken as my brothers usually got the white meat. As a result I do not like the dark part of chicken today. We always had dessert. I can close my eyes and see my mother hang a fresh chicken by its feet on the apple tree by our back porch. She would take a large kitchen knife and cut the head of the chicken. The blood would splatter everywhere and the headless chicken would flap about. Then the chicken was dipped into boiling water and she would pluck the feathers. We usually only had meat on Sunday. I think that was the custom of most of our neighbors. Usually we had meatloaf one week and chicken the next. Sometimes we had ham and sometimes we had salt fish that was stored in a great big barrel packed with ice in the grocery store. We ate a lot of soup beans, potatoes and cornbread. My mother had a garden so we did have fresh vegetables in the spring. We had our rhubarb and sassafras tea in the spring. My mother picked dandelions, poke and other greens in addition to having lettuce out of the garden for salads.

---

We went to the woods and picked blackberries. We had cherry, apple and walnut trees. Also, grapevines. My mother made bread. In the fall she made mincemeat for pies and sauerkraut. Homemade rootbeer was usually made every year. My mother canned fruits and vegetables. I do not recall us buying much food from the grocery store. When groceries were needed, my mother walked almost a mile to the grocery store as we did not have a car. During World War II sugar was rationed but I don't recall any less frequency in desserts. For New Year's Day we always had pork and sauerkraut with a copper penny cooked in it for good luck. However, I never felt we had any good luck. I never felt deprived of food and I now realize that my mother showed love through her cooking. I never remember her telling me she loved me or remember her ever hugging me. It is something I have learned to do in my later life. One of the most important things I learned from her was the need to share when she sent me to a neighbor's house with some soup. She felt they were in need. I do not recall us eating ramps. I have just learned to like ramps in the past ten years.

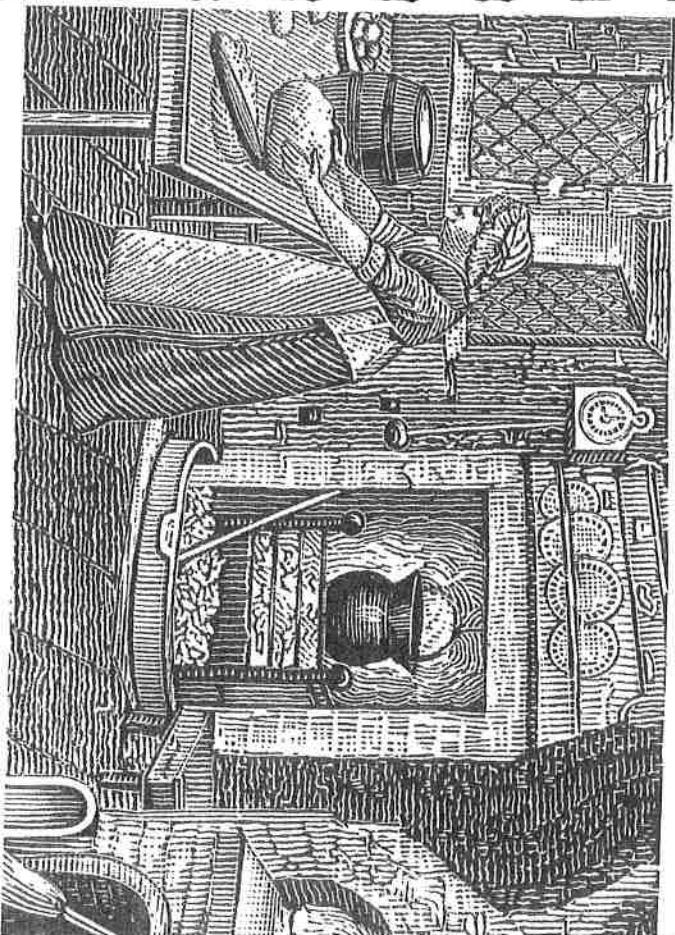
Nancy Ann Jackson



Anna Grace Stalnaker Jackson  
Her Wedding Dress

NOTES

BREADS



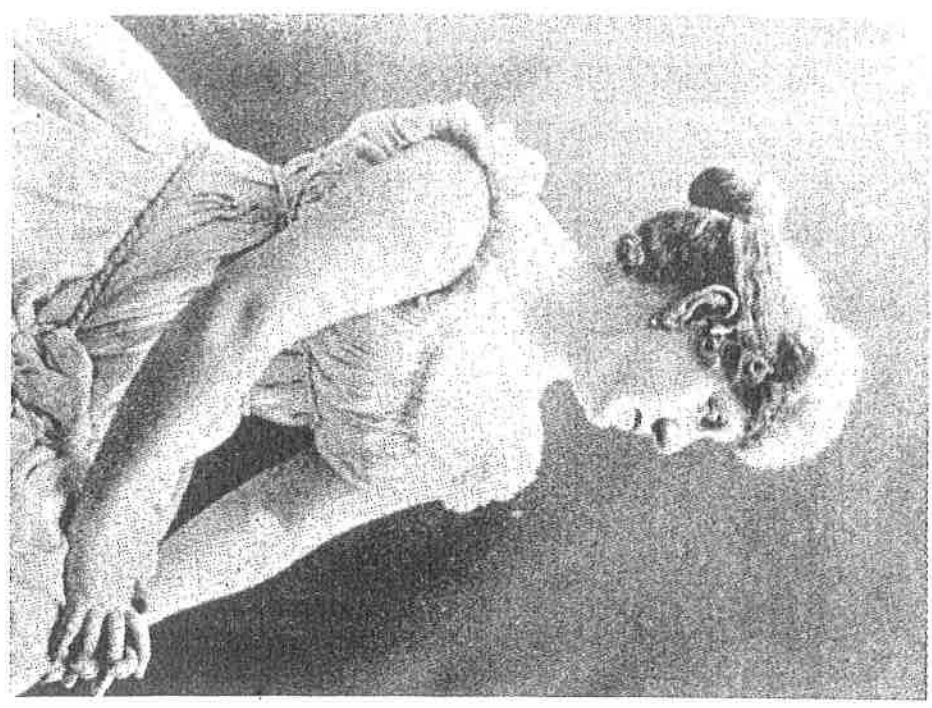


*Welcome to the Fair*  
*World's Columbian Exposition of 1893*

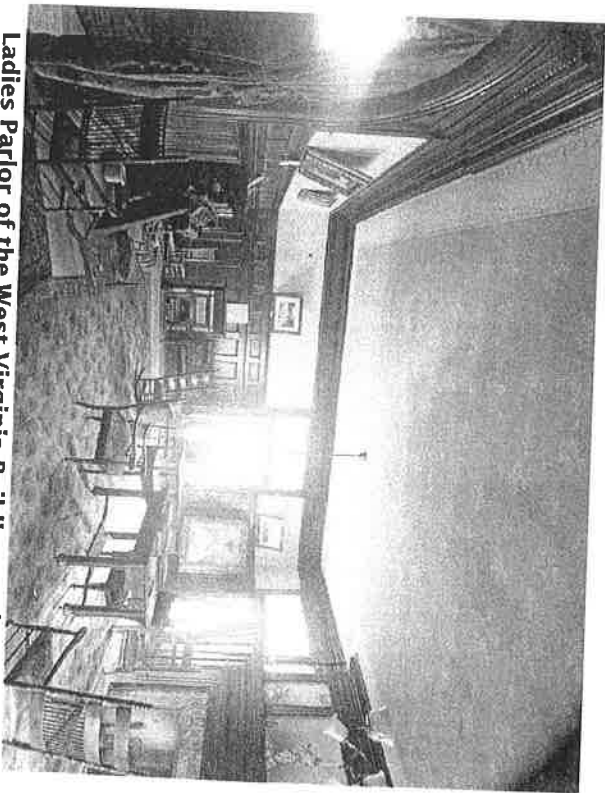
**Corn Griddle Cakes Or Old Virginia Slap Jacks**

From MISS LILY IRENE JACKSON, of West Virginia, Lady Manager.

One or two eggs, whites beaten to a froth;  
one quart of sweet milk;  
pinch of salt;  
meal enough to make a thin batter. Bake very thin  
on hot griddle and serve at once. Meal must not  
be too finely ground or bolted.



*Lily Irene Jackson.*



Ladies Parlor of the West Virginia Building at the World's Columbian Exposition in Chicago, 1893, you can see the portrait of Lily Irene Jackson in the far right corner.



My paternal grandmother was Cora Calhoun Brake, wife of Judson McDonald Brake of the line through Jacob Lorenzo Dow, Rachel Brake, Col. Edward Jackson and John Jackson Sr.

She lived alone on Falling Run Road, Morgantown WV, for 25 years after the death of her husband. Her income was from keeping university students as roomers in her spacious family home. She charged these men \$5 per week rent, laundered their bedding and towels without extra charge, and often fed them a meal when their funds were low! My father, Judson Jr., was born in 1912, her last child and the only one of the six she bore after moving to Morgantown about the turn of the 20th century.

Two of my favorite recollections as a frequent visitor to her home were of her twice weekly baking of white yeast bread (which she called "light bread") and the delicious pies she baked when "company" was about.

Monday and Thursday of every week were bread baking days for as long as she lived, until she was moved from her home in declining years. It was rewarded and "raised" in a large earth ware crock, covered by a damp "tea towel" until it grew out of the top of the bowl, pregnant with wonderful aroma--a tease that anticipated the thick brown crust and divine soft center of the finished loaf.

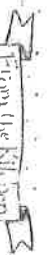
She would turn it out of the dark iron pans onto a huge wooden drain board at the kitchen sink, again covering each loaf with a towel until it was cool enough to wrap and put away. The loaves were stored in a 20-pound lard can that set on its own shelf under the curtained drain board.

If "company" was there or expected, there would be three or four loaves, but only two if she were there alone. On some occasions when the "cousins" were all present, she would bake four small loaves across a loaf pan, break and slather them with butter, not from the oven. After a generous sprinkling with brown cane sugar, they were more delightful than cookies with a cold glass of milk!

Then, the pies! Crusts from "scratch," of course, with fillings of cherry, peach, apple, rhubarb, sweet egg custard or whatever the season offered. The custard--my favorite--was spiced with cinnamon or nutmeg which filled the room with glory! It was so firm that, after it cooled for a short time on the enameled baker's cabinet, a piece could be lifted from the plate and hidden on the hand behind one's back while slipping out the kitchen screen door undetected--or, so this thief believed!

**Judson "Mac" Brake III  
Grand Rapids MI**





**This is my Italian Bread/Pepperoni Roll**  
 Recipe ~Colleen Minardi

- 11-13 ounces of water
- 1 1/2 tsp salt
- 1 1/2 Tablespoons vegetable oil or olive oil
- 4 cups bread flour (can use all purpose flour)
- 1 Tablespoon sugar
- 2 tsp active dry yeast or 1 packet dry yeast

I use the bread machine; but you could soften the yeast in warm water and gradually add the rest of ingredients and knead for 8-10 minutes. If not using bread machine, after mixing, shape dough in a ball and place in an oiled bowl. Let rise in a warm place until doubled. Punch down and place on floured surface, shape into loaf/loaves. Place on greased baking sheet and cover and let rise again. Bake in oven preheated to 400 degrees. Remove and cool on wire racks.

Pepperoni rolls - sliced pepperoni (we prefer Hormel) and stick of mozzarella cheese

For pepperoni rolls, after dough is punched down, divide into 16-24 pieces. I usually flatten mine into a circle and then divide into fourths. I divide each fourth into 4-6 pieces and place 6-7 pieces of sliced pepperoni on each piece of dough. I put a small piece of cheese on top of the pepperoni and then roll the dough up, enclosing the pepperoni and cheese. Place on greased cookie sheet and bake at 400 degrees. Remove and place on paper towels on counter (this absorbs excess fat from the pepperoni!).



**SPOON BREAD**

- |                             |                              |
|-----------------------------|------------------------------|
| 1 cup white corn meal       | 2 egg yolks, slightly beaten |
| 2 1/2 cups boiling water    | 1 1/2 cups buttermilk        |
| 2 tablespoons melted butter | 1 teaspoon soda              |
| 1 teaspoon salt             | 2 egg whites                 |

Add corn meal gradually to boiling water and cook 15 minutes in double boiler. Let stand until cool. Then add butter, salt, egg yolks, and buttermilk mixed with soda. Beat 2 minutes and add egg whites beaten until stiff. Turn into buttered 2-quart pudding dish. Bake 40 minutes in hot oven (425° F.). *Serves 8.*

**With Sweet Milk.** Omit soda and add 2 teaspoons baking powder.  
**With Rice or Hominy.** Add 1/2 to 1 cup cooked rice or hominy.

We had spoon bread often when I was growing up -  
 Linda Brake Meyers



**Onion Rolls** Helen Waterman

- 2 loaves frozen bread dough
- 1 cup finely chopped onion
- 1/4 c. oleo
- 1 Tablespoon parmesan cheese
- 1 Tablespoon sesame seeds
- 1 tsp. garlic salt

Thaw dough & roll into rectangles. Sauté onions in oleo. Combine with rest of ingredients and spread onto each loaf. Roll up jellyroll fashion & slice each 12 times. Lay in greased pan (we preferred muffin pans) & let rise. Brush with melted oleo and add more sesame seeds on top. Bake at 375 degrees 20 minutes.



From the Kitchen



In addition to loaves of bread, including salt rising bread, my mother often made Parkerhouse Rolls. Again, I do not know for sure what recipe she used but I found this one in her Desserts and Salads book.

**Parkerhouse Rolls**

Nancy Ann Jackson

2 c. warm milk, 1 yeast cake, 2 c. sifted flour, 1 tsp. salt, 2 tsp. sugar, 2 TBS melted butter and 1 egg; dissolve the yeast in a little warm milk; sift the flour into a bowl, add sugar and salt, make a hollow in the center and put in the yeast and some of the milk; commence mixing it with the right hand; next add the egg, butter and the remaining milk; set it in a warm place till very light; then work with sufficient sifted flour into a soft dough and let it rise again till very light; then roll it out 1 inch in thickness and cut into rounds with a cake cutter; brush the rounds with melted butter; double them over and set in buttered pans 1 inch apart; let them rise to double their size and bake to a fine golden color; while hot brush them over with melted butter.



*“Good bread is the most fundamentally satisfying of all foods; and good bread with fresh butter, the*

*greatest of feasts.”*

James Beard (1903-1985)



From the Kitchen



**Statler Rum Rolls**

Helen Waterman

1 cup scalded milk or 1/2 evaporated & 1/2 water  
1/2 c. sugar\*  
1/4 c. shortening  
1 1/4 tsp. salt  
1 cake or package yeast  
1 egg beaten  
1 1/2 tsp. rum extract \*  
3 1/2 c. all purpose flour  
2 Tbls. butter or margarine, melted  
1/4 raisins, cut up (or use currants)  
1 c. conf. sugar  
2 Tbls. hot water

Pour milk over 1/4 cup sugar, shortening and salt. Cool to lukewarm and crumble yeast into it. Beat until smooth. Add egg and 1 - 1/2 tsp. rum extract. Add 1/2 the flour and beat until smooth. Cover and let rise until double in bulk (ca. 3 hrs). Roll dough in two strips 12" x 4" and 1/2 " thick. Brush with melted butter. Sprinkle with 1/4 c. sugar mixed with raisins. Roll by long side until 15". Cut in crosswise slices 3/4" thick. Put in 3" greased muffin pans, cover & let rise until doubled (ca. 45 mins.) Bake 400 degrees 15 to 20 mins. As soon as removed brush with icing made of conf. sugar, hot water and 1 tsp. rum extract. Makes 36 rolls.

\* Notice that the sugar and rum extract are divided in recipe.  
NOTE: A daughter improvised with frozen dough and real rum. They turned out very good.



Hot Rolls Mary Love Berryman

Scald 1 cup milk -- combined with 1/2 cup shortening and 1/2 cup sugar until shortening is melted. Set aside to cool completely.

Put 3 eggs into large bowl of mixer -- beat at high speed and add milk mixture plus 1 tsp salt. Dissolve either 1 package or cake of yeast in 1/4 cup lukewarm water. Add to mixture. Reduce mixer speed and blend in 4 1/2 cups flour.

Cover and let rise until doubled for 1 1/2 hours. If need be, rolls may be put in the refrigerator until ready to be cooked. Always dip rolls lightly in melted shortening as you place them in pan. The rolls may be shaped as soon as the dough has doubled and been punched down -- or kept - covered -- in the refrigerator for several days. It is never-fail. Bake 15 minutes at 350 degrees.

Cinnamon Rolls --



Roll out dough on a board or towel that has been sprinkled with flour.

Spread with 1 stick of melted margarine. Cover with sugar and sprinkle with cinnamon.

Raisins may be added if desired. Roll up and cut in 3/4 inch slices. Put on cookie sheet (with sides) and bake at 350 degrees for 15-20 minutes. Mix 1 cup powdered sugar, 1/2 tsp flavoring (vanilla, lemon, almond, etc) and 1 tsp water (more if it is too thick.) Dribble on hot rolls.



SALT RISING BREAD

Early in the evening scald 2 tablespoons corn meal, a pinch of salt, one of sugar and sweet milk enough to make a mush, not too stiff. Set in a warm place until morning. Then scald a teaspoon of sugar, 1 teaspoon salt, 1 level teaspoon soda with pint of boiling water; then add cold water until luke warm, thicken to a stiff batter with flour, add the mush and beat briskly. Put in a covered vessel and set in warm water. When light, mix stiff and add a little shortening. Mold into loaves and bake 30 minutes. Must be kept warmer than yeast bread while rising.

Mrs. Jennie Douglass.



GERMAN NUT LOAF

- 1 cup chopped walnuts
- 1 cup raisins
- 4 cups flour
- 1/2 cup sugar
- 2 cups milk
- 1 tsp. salt
- 6 tsp. baking powder
- 1 egg

Sift flour, baking powder, sugar and salt, add nuts and raisins, the eggs well beaten and the milk. Mix well. Put in buttered pans. Allow loaves to stand 20 minutes before baking. Bake in slow oven for about 50 minutes, or 1 hour. Cut in thin slices and spread with butter makes very good sandwiches.

Mrs. R. C. Marshall.



"If thou tastest a crust of bread, thou tastest all the stars and all the heavens."

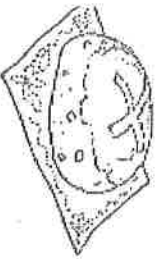
Robert Browning  
(1812-1889) English poet

## ~Baked with Love~

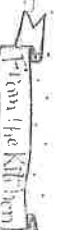
### White Soda Bread Ann Fissel

- 3 1/2 cups all purpose flour
- 1 tablespoons caraway seeds (optional)
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 1/2 cups (about) buttermilk

Preheat oven to 425 degrees. Lightly flour baking sheet. Mix flour, caraway seed, if using, baking soda and salt in large bowl. Mix in enough buttermilk to form moist clumps. Gather dough into ball. Turn out onto lightly floured surface and knead just until dough hold together, about 1 minute. Shape dough into 6- inch diameter by 2- inch high round. Place on prepared baking sheet. Cut a 1 inch deep X across top of bread, extending almost to edges. Bake until bread is golden brown and sounds hollow when trapped on bottom, about 35 minutes. Transfer bread to a rack and cool completely.



*"Breathes there a wife with soul so dread;  
Who to her husband has never said:  
'This is my own real, homemade bread.'"*



### Yeast Bread- Contributed recipe from Central West Virginia Homemakers

- 1 cup of water, lukewarm
- 1 TBS of sugar
- 1 TBS of shortening
- 1 tsp. of salt
- 1 pkg of dry yeast
- 4 c. sifted flour

Put water, sugar, yeast, shortening and salt in a bowl to dissolve. Add flour. If not enough, add additional flour or enough that the dough doesn't stick to the hands when kneaded. Let rise until double in bulk and grease top. Bake in 400 degree oven for 40-50 minutes. Makes one loaf.

Mrs. Ancil Peterson of Horner, submitted this recipe which she obtained in 1922 while associated with 4-H. Source: Newspaper clipping in my Aunt's recipe box that was given to me.  
Nancy Jackson

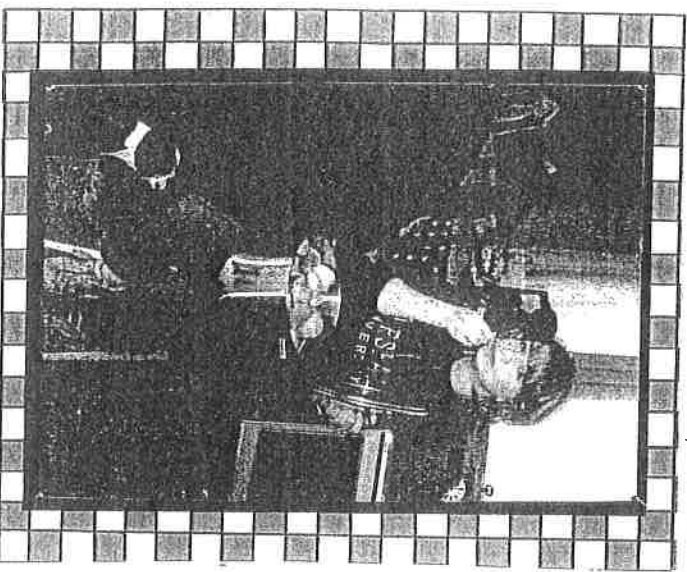


You know we are seeing the Sunbeam girl on bread again and made me think of when I used to visit my grandmother in Ohio. She always made her own bread, of course, but what a treat it was when Granma would let me buy this new, soft, sliced bread from the Sunbeam bread man as he made his rounds in his truck. Of course the Sunbeam girl was painted on the side of the truck. Today we love it when we can have 'homemade' bread.

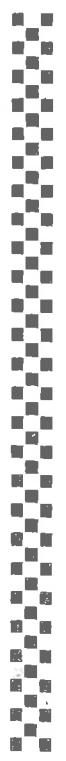
Linda Brake Meyers



I heard of pepperoni rolls for the first time shortly after moving to West Virginia. They are at every local grocery store, and every convenience store. They seem to be a truly local food. Fairmont, West Virginia dubs itself "pepperoni roll capital of the world". There seems to be some discrepancy on exactly when they came to be and several families claim their ancestors invented the pepperoni roll, but such claims are hard to prove. Many people credit Italian immigrants for inspiring the roll. It was a practical lunch for miners that needed something filling that didn't require refrigeration or heating. The first time I ever tried making pepperoni rolls, I used Cindy Myers recipe. She was kind enough to draw diagrams to help a pepperoni roll novice be successful. My family loves her recipe! Ann Fissel




Sister Connie and dog Jasper. Connie can smell Pepperoni rolls cooking from ten miles away!  
(courtesy of Cindy Waterman Myers)



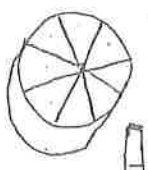
## CINDY'S PEPPERONI ROLLS

Cindy Waterman Meyers

2 bags <sup>(Krogers)</sup> frozen dinner rolls (dough)  
2 Hormel <sup>Pepperoni</sup> Grande pepperoni sticks  
Use ENSO <sup>on your hands</sup> to cover each roll,  
PLACE ON COOKIE SHEETS TO THAW, cover  
WITH plastic wrap.

Cut each pepperoni stick into 5 equal pieces,  
then cut each piece into 8 equal pieces.  
(EACH STICK SHOULD produce 40 pieces) so total  
Take thawed dough and flatten with your hands  
Roll <sup>a piece of pepperoni</sup> with one end of  
dough, roll another one <sup>up the other end</sup>  
(two pieces of pepperoni for each roll) 

PLACE ON COOKIE SHEET, FOLDED SIDE DOWN  
Let rise to double it's size  
COOK 350° until desired  
brown (I like them  
real brown)



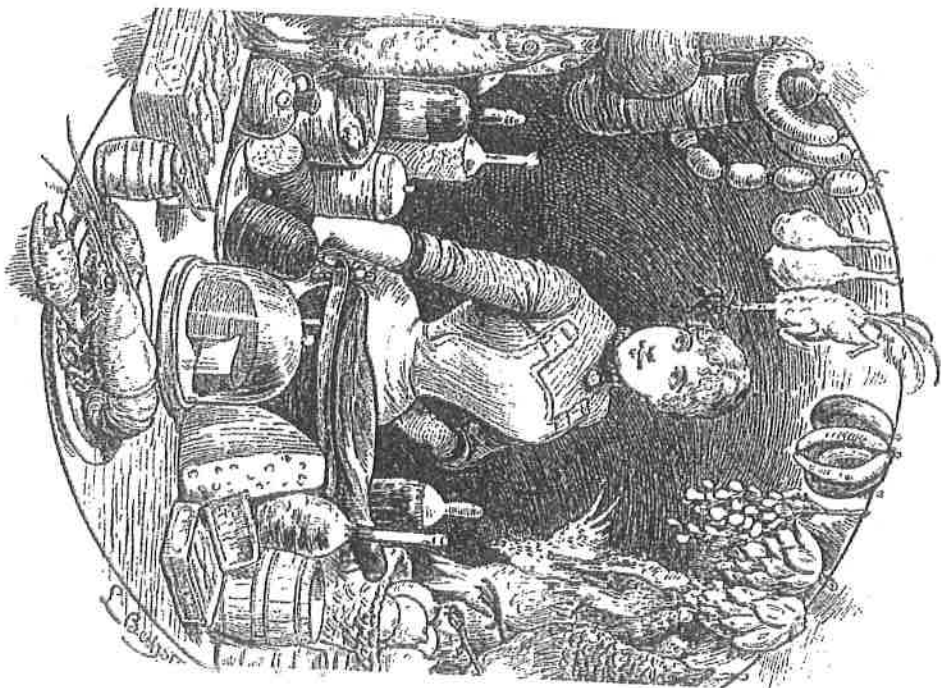
Makes 40 pepperoni rolls



"The discovery of a new dish does more for human happiness than the discovery of a new star."  
Jean-Antheleme Brillat-Savarin (1755-1826),



POULTRY,  
FISH, MEAT & GAME







## Peppers and Chicken

- 6 chicken breasts
- 1 can chicken broth
- 1 large onion
- 3 peppers
- 1 can diced tomatoes, flavored if preferred.
- bottle of Italian Dressing

Put chicken broth in 9 x 13 pan and lay chicken on top, cover with 1/2 bottle of dressing.

Cover with tomatoes. Slice onion and peppers lengthwise turn all face up on top of chicken. Cover with foil and bake at 325° for 1 1/2 hours.

This recipe came from my friend Mille Owens-  
Linda Brake Meyers



*"Some people like to paint pictures, or do gardening, or build a boat in the basement. Other people get a tremendous pleasure out of the kitchen, because cooking is just as creative and imaginative an activity as drawing, or wood carving, or music."*  
Julia Child

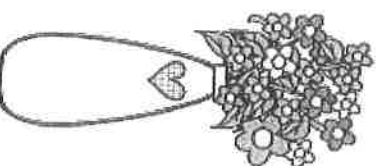
Welcome to my Kitchen

## Company Chicken Curry

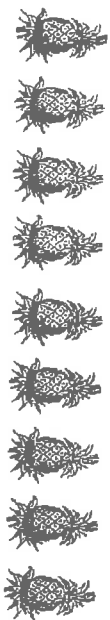
Linda Brake Meyers

- 6 large chicken breasts, cooked
- 2 (10 oz.) pkgs frozen broccoli spears
- 2 (10 oz.) cans cream of chicken soup
- 1 cup mayonnaise
- 3/4 to 1 tsp curry powder
- 3 Tbsp. lemon juice
- 8 oz. cheddar cheese, grated
- bread crumbs

Thaw the broccoli and arrange spears on the bottom of 13 x 9 pan. Arrange chicken breast over the broccoli. Mix together soup, mayo, curry powder and lemon juice and spread on top of chicken. Top with cheese and then bread crumbs. Bake 350 degrees for 45 minutes until hot. This may be made ahead and refrigerated for up to 2 days.



*"He that is of a merry heart hath a continual feast."*  
Proverbs 15:15



Chicken Waikiki Beach Ann Fissel

- 6-8 pieces of chicken
- 1/2 cup flour
- 1/3 cup vegetable oil
- 1 t. salt
- 1/4 t. pepper
- 1 green bell pepper, sliced
- Sauce:
  - 1 can (1 lb. 4oz.) sliced pineapple
  - 1 cup sugar
  - 2 Tablespoons corn starch
  - 3/4 cup cider vinegar
  - 1 Tablespoon soy sauce
  - 1/4 teaspoon ginger
  - 1 chicken bouillon cube



Wash chicken, pat dry. Coat chicken with flour. Heat oil in large skillet. Add chicken a few pieces at a time and brown on all sides. Remove as browned to shallow roasting pan, sprinkle with salt and pepper. Preheat oven to 350 degrees.

Make sauce:  
Drain pineapple add enough water to syrup to make 1 1/4 cups. In a medium saucepan combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cube. Bring to boil, stirring constantly. Boil 2 minutes. Pour sauce over chicken. Bake uncovered for 30 minutes. Add pineapple and green pepper, bake 30 minutes longer. Serve with rice. Serves 4



Crispy Country Chicken

Skip the frying with this delicious "oven fried" chicken- Linda Brake Meyers

- 1/2 cup Miracle Whip
- 1 tsp dried oregano leaves
- 1 broiler-fryer chicken, cut up (approx 3 - 3 1/2 lbs)
- 1 cup crushed Post Toasties Corn Flakes
- 1/4 cup (1 oz.) Kraft 100% Grated Parmesan Cheese
- 1 tsp garlic salt
- 1/4 tsp. pepper

Mix dressing and oregano. Brush chicken with dressing mixture. Mix cereal, cheese, garlic salt and pepper. Coat chicken with cereal mixture. Place in 13 x 9 baking dish.

Bake at 350 degrees for 1 hour or until cooked through. Makes 4 servings.

Variation: Substitute 6 skinless chicken breast halves for the broiler-fryer. Bake at 350 degrees for 30 to 35 minutes.

Tip: For a spicy Southwestern kick, substitute 1 Tbsp chili powder for oregano.



POST TOASTIES  
General Foods 'Post Toasties' cereal (1904) was originally called 'Elijah's Manna.'



**Tater-Dipped Chicken** (this was a favorite when I was little and I use it often)  
Linda Brake Meyers

Cut up frying chicken  
1 egg beaten slightly  
1 tbs. water  
1 cup Pillsbury Mashed Potato Flakes  
1/4 cup butter or margarine  
salt and pepper

Dip chicken in mixture of egg and water. Season to taste. Roll in dry potato flakes.  
Melt butter in shallow baking pan. Place chicken, skin side up. (I remove the skin today)

Bake 1 hour at 400 degrees. Turn once.  
Serve with fluffy mashed potatoes.



*Stuff it and roast it, baste it with care,  
Carefully then some gravy prepare,  
Around your kitchen savory odors will tell,  
Whatever is cooking, is doing well.*



### SESAME CHICKEN

**Ingredients:**  
3 chicken boneless chicken breasts  
2 tablespoons sesame seeds  
3 cups of oil for deep frying

**Marinade:**  
2 tsp soy sauce  
2 tsp flour  
2 tsp cornstarch  
2 tsp water  
1/4 tsp baking powder  
1/4 tsp baking soda  
1 tsp vegetable oil

**Sauce:**  
1/2 cup water  
1 cup chicken broth  
1/3 cup vinegar  
1/4 cup cornstarch  
1 cup sugar  
2 tsp soy sauce  
2 tsp oil  
1 tsp minced garlic

Mix all marinade ingredients together in a large bowl. Cut the chicken breast into 1-inch cubes and put the chicken cubes into the bowl of marinade. Let stand for 20 minutes.

Mix all sauce ingredients together in a medium sized saucepan and bring to a boil. Let boil for several minutes, until sauce thickens. Remove from heat.

In batches, fry the chicken in the oil. After all of the chicken has been fried, place the chicken in the sauce and stir. Sprinkle sesame seeds on the chicken and it's ready to serve over rice. I like making this recipe with my sister, Kathryn. Lauren Fissel

芳蕾恩

*"Friends are an important ingredient in this recipe of life"*

My friend, Martha Vincent can cook and entertain like no one I've ever known. She and David have been known to put on a spread for the entire town, with grace and ease. They have also generously shared their love of cooking, a perfect bottle of wine and inspiring conversation over many lovely dinners at their home—memories I will always treasure. I made this recipe for them and recall a wonderful evening shared with friends.

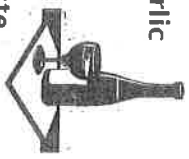
### Shrimp Cocktail Salad

Ann Fissel

- 2 navel oranges
- 1 1/2 pounds medium shrimp, shelled & deveined
- 2 teaspoons extra-virgin olive oil
- 1/4 teaspoon minced and mashed garlic

#### For sauce:

- 1/2 cup mayonnaise
- 3 tablespoons ketchup
- 2 tablespoons Cognac
- 2 teaspoons fresh lime juice, or to taste
- 1/2 teaspoon sugar
- a pinch of cayenne
- 2 firm, ripe California avocados
- 1 can quartered artichoke hearts (in brine) drained



#### Make shrimp:

Cut a slice from top and bottom of each orange, exposing flesh, and arrange with a cut side down on a cutting board. Cutting from top to bottom, remove peel and pith. Working over a bowl, cut orange sections free from membranes, letting sections drop into bowl, and squeeze in excess juice from membranes. Into a large saucepan of boiling salted water plunge shrimp and poach at a bare simmer just until firm, 1 to 2 minutes. Drain shrimp in a colander and transfer to a large bowl. While shrimp are still warm add oil, garlic, and 1 tablespoon juice from orange sections, stirring to coat shrimp. Let shrimp cool to room temperature.

#### Make sauce:

In a small bowl whisk together sauce ingredients until smooth. Sauce may be made 1 day ahead and chilled. To Serve: Quarter avocados lengthwise, removing pit and peel, and cut into 1/2-inch dice. Transfer orange sections with a slotted spoon to shrimp mixture and add artichoke hearts, folding ingredients together gently. Divide among 4 plates and spoon on the sauce. This makes a nice first course or a light lunch.

## Fish

### BAKED FISH

Scale and clean large fish, leave whole, roll in flour, salt and pepper, stuff with dressing, made of toasted bread crumbs, butter, salt, pepper and a dash of warm water. Place fish in roaster with just enough water to cover bottom of pan, cover fish over top with thin white cloth, always basting same through cloth. Bake slow one hour, when just ready to serve, baste, remove cloth and run fish under flame to brown in hot oven just a few minutes.

**Sauce for Fish**—Put one Tbsp. butter and one heaping Tbsp. flour into pan over fire, when mixed, without browning add 1/2 tsp. salt, 1/4 pepper, 1/2 tsp. sugar and 1 cup of hot strained red tomato juice, if too thick add a bit more juice. Serve all very hot on platter garnished with parsley or sliced lemon.

Mrs. Effa D. Adams.



Pan Seared Tuna With Ginger-Shiitake  
Cream Sauce

- 6 6-ounce tuna steaks, each about 1 inch thick
- 2 tablespoons peanut oil
- 3 tablespoons butter
- 1/3 cup thinly sliced green onions
- 1/4 cup chopped cilantro
- 2 tablespoons finely chopped peeled fresh ginger
- 4 garlic cloves, chopped
- 8 ounces fresh shiitake mushrooms, stemmed, caps sliced
- 6 tablespoons soy sauce
- 1 1/2 cups whipping cream
- 3 tablespoons fresh lime juice
- Lime wedges (optional)
- Fresh cilantro sprigs (optional)

Preheat oven to 200°F. Sprinkle 1 side of tuna steaks with pepper. Heat 2 tablespoons oil in heavy large skillet over high heat. Place tuna steaks, pepper side down, in hot oil and sear 2 minutes. Turn tuna over and continue cooking to desired doneness, about 2 minutes for rare. Transfer tuna to rimmed baking sheet; keep warm in oven.

Add butter, sliced green onions, cilantro, ginger and chopped garlic to same skillet and sauté until fragrant, about 30 seconds. Mix in mushrooms and soy sauce and simmer 30 seconds.

Add whipping cream and simmer until sauce lightly coats back of spoon, about 3 minutes. Stir in lime juice. Spoon sauce onto plates; arrange tuna atop sauce. Garnish with lime wedges and cilantro sprigs, if desired.

Bon Appetit February 1999

This is one of our favorites! I use 3 tablespoons soy sauce and use any combination of fresh mushrooms I have on hand. We like this sauce on grilled salmon, scallops and have even used it on pasta. Ann Fissel

Rosemary Roasted Salmon

Ann Fissel

- 2 large bunches fresh rosemary
- 1 large red onion, thinly sliced
- 1 2-pound center-cut salmon fillet with skin
- 2 large lemons, thinly sliced
- 1/3 cup olive oil

Preheat oven to 500°. Arrange half of rosemary sprigs in single layer in center of heavy baking sheet or cast iron skillet. Layer the sliced red onion on top of the rosemary. Place salmon, skin side down, atop red onion. Sprinkle with salt and pepper. Cover salmon with remaining rosemary sprigs. Arrange lemon slices over rosemary. Drizzle olive oil over. Sprinkle lemon slices with salt. (Can be prepared 8 hours ahead. Cover and refrigerate.) Roast salmon until just cooked through, about 20 minutes. Transfer salmon to plates. Serve with roasted onions and lemon slices.



*"In the hands of an able cook, fish can become an inexhaustible source of perpetual delight."*  
Jean-Anthelme Brillat-Savarin (1755-1826)



### Crab Cakes (Eloise Brake)

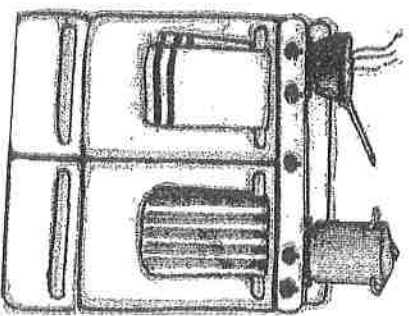
- 1 lb. lump crabmeat
- 2 egg whites, beaten stiff
- 2 Tbsp. Hellmann's mayonnaise
- 1 Tbsp. creamy mustard
- 2 slices white bread, crumbled fine
- 1 tsp Old Bay seasoning

Mix crabmeat gently with Old Bay, mayonnaise, mustard and bread crumbs. Fold egg whites into mixture. Shape into patties and fry in 1/4 inch oil on both sides until brown. Serves 4 to 6.

We lived a block from the Choptank River in Cambridge, Maryland and grew up enjoying fresh steamed crabs from our own kitchen. My youngest brother loved to crab. He was just a little kid when he started crabbing, in grade school. He would high tail it home from school, grab his net and head for the river, where he had permission to crab from the neighbors wharf. Rarely did he return without his bucket full and I can see now, with her big pot out on the back stoop, dumping the crabs in and holding the lid down with a brick until they settled down. She added just a little water and some vinegar and Old Bay seasoning, just enough to enhance the flavor.



Sometimes while they were steaming they tried to crawl out of the pot and she would plop them back in. I don't think she ever got pinched with their sharp claws, although they tried. Once they were steamed they were cooled in the sink until we were able to handle them to pick. Many a night I would come home to find my father and mother at the kitchen table with large dishes of crabmeat. Of course, we ate our share, but also enjoyed crab imperial, crab soup and the special crab cakes only mom could make.

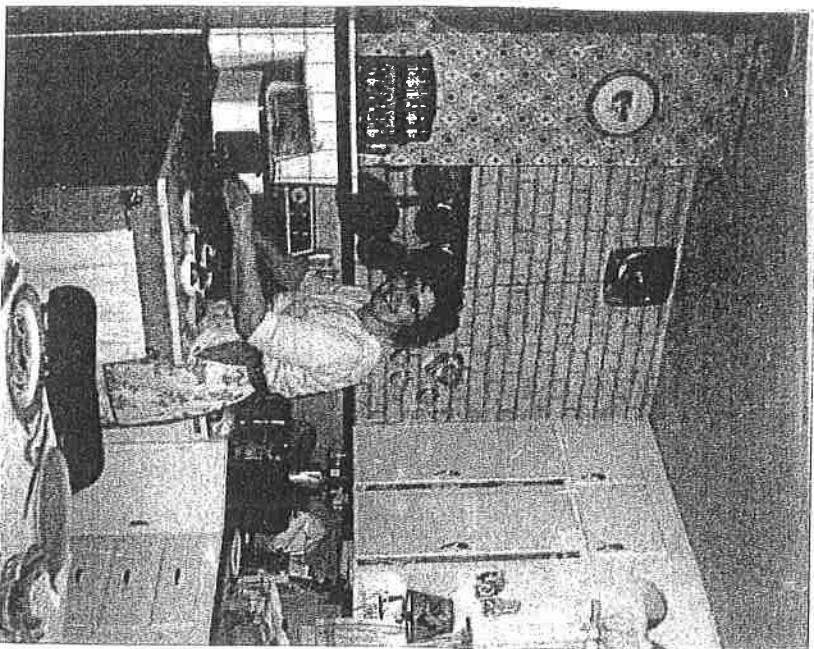


Lee remembers the first time this Midwestern kid saw crabs cooked. He came into the kitchen just as a crab was coming out of the pot on the stove. Mom picked it up, threw it back in and put the lid on with a brick to hold it down. He never has eaten crab. **Linda Brake Meyers**



*"Cooking is at once child's play and adult joy. And cooking done with care is an act of love."*

Craig Claiborne



Eloise Anspach Brake  
(courtesy of Linda Brake Meyers)



**Conch Fritters**  
Cindy Jackson Maxwell

- 6 Tbsp. Flour
  - 1 Tsp. Baking powder
  - 1/2 Tsp. Salt
  - 2 Eggs
  - 2 Tbs. Melted butter
  - 1/4 Cup Chopped plum tomatoes (optional)
  - a little green pepper, finely diced (optional)
  - a little onion, finely diced (optional)
  - a little seafood seasoning (optional)
  - 1 Cup finely Ground Conch (not too fine, want it to be a little chunky)
- (You need to tenderize conch by beating with a mallet before you grind—you can grind in your food processor or cut into small pieces after you have tenderized it.)

Stir flour with baking powder and salt. Add eggs, slightly beaten, and melted butter. Stir into this batter all other ingredients. Drop by spoonfuls into hot oil and fry until golden brown. You don't want oil too hot, as you want it to cook throughout and not burn. It usually takes about two/three minutes per side.

Drain on paper towels and serve with lemon wedges and cocktail sauce.



**Cocktail Sauce**

- 1/2 Cup Ketchup
  - Horseradish Sauce
  - Worcestershire Sauce
- Mix all ingredients to taste.





Meat

Barbecued Brisket

One of our favorites (probably because it's so easy) is barbecued brisket - told me by a local butcher several years ago. Cover a brisket with barbecue sauce, wrap in foil and stick it in the oven. Trouble is the length of time wasn't mentioned and I'm the kind that needs the salt and pepper grains measured. It seems the longer the better - maybe even an hour a pound - should be really tender. I use Kraft's original (believe it's now called "traditional" barbecue sauce for the brisket.

Helen Waterman



Corned Beef and Cabbage Ann Fissel

- 5 pounds corned brisket of beef
- 6 peppercorns, or packaged pickling spices
- 3-4 carrots, peeled and quartered
- 3 onions, peeled and quartered
- 6 medium potatoes, quartered ( I like using 12-14 small red new potatoes, whole
- 1 medium-sized green cabbage, cut in wedges
- Melted butter (about 4 tablespoons)

Place the corned beef in water to cover with the peppercorns or mixed pickling spices (in supermarkets, these often come packaged with the corned beef). Cover the pot or kettle, bring to a boil, reduce heat and simmer 1 hour. Add one bottle of dark beer. Cook another 4-5 hours or until tender, skimming occasionally. During the last 45 minutes, add the carrots, potatoes and onions and cover again. During the last 15 minutes remove the beef, place on rimmed baking sheet and add the cabbage to the kettle. Place the beef in oven at 400 . Baste meat with:

- 3/4 cups brown sugar
- 1/3 cup apple juice or cider
- 1-1/2 Tablespoons mustard
- 1/3 cup bourbon

Bake, basting several times for 20-30 minutes.

Transfer meat and vegetables to a platter and brush the vegetables with the melted butter. (The stock can be saved to add to a pot roast or stew instead of other liquid.)

Serve with Horseradish Sauce:

Whip 1 cup heavy whipping cream with a bit of sugar until soft peaks form. Fold in 1/4 cup horseradish sauce, 1/ 2 cup mayonnaise and 1 Tablespoon Dijon mustard.

## WEST VIRGINIA

Ever hear of "Swiss Steak"?  
Submitted by Nancy Jackson

You can use round steak, sirloin steak, or whatever. But it's an easy way to make cheaper cuts of beef yummy.

I usually buy one round steak, cut it in 6 pieces (trim off the fat). Sometimes I asked my butcher to cut it and "swiss" (tenderize) it. Sometimes I prefer to not swiss it and just tenderize it myself with a meat hammer (has little diamonds on the head) or chop it some in cross-hatches with the blade of my butcher knife.

Peel and slice 1 medium onion. Break the slices apart so that you have pieces of onion. Set aside.

Then, make mixture of 1 c flour, 1 t salt and 1 t pepper like you are going to flour chicken to fry. Dredge steak in flour mixture.

For the next step, I prefer an iron skillet, but other skillets will work. Melt oleo, butter or butter-flavored Crisco in skillet, and then brown the meat on both sides in the skillet.

When brown, transfer meat to electric roasting pan, Dutch oven, or crock pot. In between layers of meat, put some of the onion.

Rinse the remains in the skillet with about a cup of water and pour that "juice" over the meat. Add 1 can of beef broth to the meat.

## WILD AND WONDERFUL!

If you are using roasting pan or Dutch oven, bake at 350 for a couple of hours. Sometimes (like when I want to put it on to cook before going to Sunday School) I bake it at 250 for 3 or 4 hours. Using crock pot, cook it 6 hours or so.

If using roasting pan or Dutch oven:

When done, lift the meat from the pan or Dutch oven. Heat remaining liquid (gravy) on top of stove to boiling. Make mixture of flour and water, and thicken the "gravy."

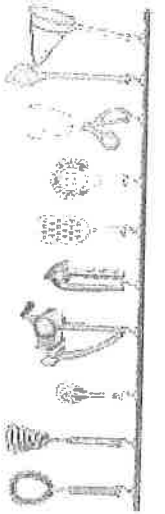
If you use a crock pot, you will need to transfer the liquid to a sauce pan for thickening. Crock pot is too slow for this.

BTW, some people prefer to use mushroom soup in place of broth. If you do this, you probably won't have to thicken the "gravy." The soup will do it for you... but will change the taste a bit.

Serve with mashed potatoes, green beans (cooked with salt pork and an onion cut in chunks for 3 or 4 hours), a little dish of apple sauce, a little dish cottage cheese, and coleslaw, for a "down home" West Virginia meal! Joy Stalnakar



"MOUNTAINEERS ARE ALWAYS FREE"



## Meat Loaf with Cheese

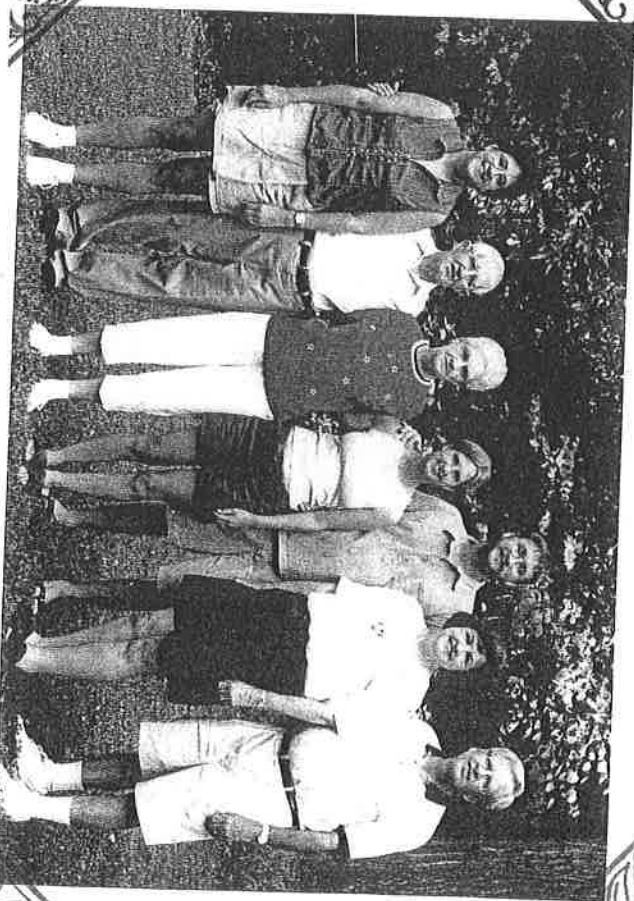
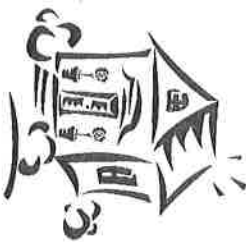
Anna Lee Stull

Preparation time: 10 minutes  
Servings: 6

- 1-1/2 pounds lean ground beef
- 1/2 cup finely chopped onion
- 1 cup quick rolled oats (uncooked)
- 1 cup shredded sharp cheddar cheese
- 1 tsp. salt
- 1 tsp. Dijon style mustard
- 1/4 tsp. pepper
- 1 cup milk
- 1 egg, lightly beaten
- 1/3 cup catsup
- 1 tsp. brown sugar
- 1/2 tsp. prepared mustard

Preheat oven to 350° (If using a glass pan set oven to 325°). Combine meat, onion, oats, cheese, salt, mustard & pepper. Stir in milk and egg. Pack mixture into lightly buttered 9-inch x 5-inch loaf pan. Bake 1 hour. Remove from oven. Combine catsup, brown sugar and 1/2 tsp. mustard. Spread over top of meat loaf. Return to oven and bake 10 minutes longer.

*Family ties are precious  
threads, no matter  
where we roam, they  
draw us close to those  
we love, and pull our  
hearts towards home.*



Allison Robey Sullivan, Warren Stull,  
Anna Lee Jackson Stull, Ainsley Robey James,  
David James, Gale Stull Robey, Roger Robey  
August 2002



### Holiday Rock Salt Roasting

Ann Fissel

It took a few years to find a Christmas dinner to make our own family tradition, but once I tried this technique of roasting prime rib we've had it every year. A butcher gave me the recipe and I was afraid to try it the first time. I just knew I would ruin an expensive cut of beef, but it turns out great every time.

Start with a Prime Rib Roast, Loin Strip Roast or Tenderloin Roast. It should weigh between 4 and 12 pounds. Be sure there is no more than a 1/4 inch layer of fat on roast. Trim as necessary. Season the meat with your choice of herbs and spices. I like using rosemary and freshly ground pepper.

Use a deep metal roasting pan not much larger than the roast. Completely cover bottom of the pan with rock salt 1/2 inch deep. Place roast on top of salt and insert meat thermometer into center of roast. Completely cover roast with additional rock salt.

Place roast in 425° oven and cook 16 to 18 minutes per pound for rare (140° F); 20 to 22 minutes per pound for medium (160° F); and 25 to 30 minutes per pound for well done (170° F). Remove roast when thermometer registers 5° F below desired doneness. Let it stand 5 to 10 minutes in rock salt. Remove roast from rock salt (if salt has hardened, you might need to crack it with a hammer). Brush off all crystals, carve, serve and enjoy!



*"Don't take a butcher's advice on how to cook meat. If he knew, he'd be a chef." Andy Rooney*  
*Guess I got lucky!*



### *Tender - Less Expensive Roast*

*Use a large Dutch oven*

*Buy a less expensive cut of roast, flank, lean in hot oil on all sides and remove meat from pan. Remove excess oil. Put in the pan cream of mushroom soup and water. The number of cans of soup depend on the size of the roast and how well you greet like gravy. They seel and return meat to pan. Cover and bake slow 300° for several hours (3 or 4 hours) stir occasionally and turn meat.*

*Hoppy Eatin'*

June Wilson



### Baked Steak Burritos

*Burritos de Carne al Horno*

- 1/2 cup butter
- 1 pkg. taco seasoning mix
- 1-1/2 lb. boneless beef sirloin tip steak, cut into thin strips
- 1 can refried beans (16-oz), heated
- 12 flour tortillas
- 5 green onions, thinly sliced
- 2 cups shredded cheddar cheese (8 oz)
- 1 can Old El Paso enchilada sauce
- 1 cup shredded Mexican 4-cheese blend (4 oz)

Heat oven to 400°. In a 10 to 12-inch skillet, melt butter over medium heat. Stir in taco seasoning mix. Add beef strips; cook and stir 5 minutes or to desired doneness; drain.

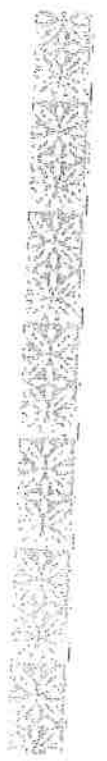
Divide and spread refried beans on each tortilla to within 1/4 inch of edge. Divide and top each with beef, onions and cheddar cheese. Roll up, folding in sides. Place each tortilla, seam side down, in ungreased 13x9-inch glass baking dish. Pour enchilada sauce over burritos. Sprinkle with Mexican cheese blend. Bake 7 to 12 minutes or until hot and cheese is melted.

Note: To make ahead of time, refrigerate after burritos have been made and placed in the baking dish. Before serving, add enchilada sauce and Mexican cheese blend and bake for 15 minutes or until hot and cheese is melted.

My friend, Debbie Haugh gave me this recipe. She just couldn't resist the name of this Mexican dish.



Ann Fissel



### Piccadillo

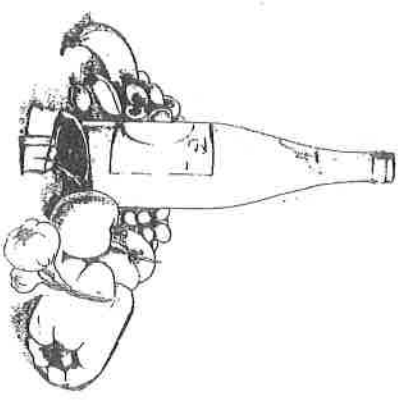
Cindy Jackson Maxwell

This is a Cuban dish and can also be made with ground chicken breast.

- |                 |             |
|-----------------|-------------|
| Ground Sirloin  | 1 Pound     |
| Onions          | 2           |
| Tomatoes        | 1 Can small |
| Garlic          | 1 Clove     |
| Vinegar         | 1 Tbsp.     |
| Green Pepper    | 1           |
| Olives, stuffed | 1/4 Cup     |
| Raisins         | 1/2 Cup     |
| Capers          | 2 Tbsp.     |

Fry onions, pepper and garlic in a little oil until tender, add tomatoes and the meat, and stir with a fork to break up the pieces of meat. (You don't brown the meat.) Add salt and pepper, olives, raisins, capers and vinegar. Cook slowly uncovered until the meat is tender. Usually around 1/2 an hour.

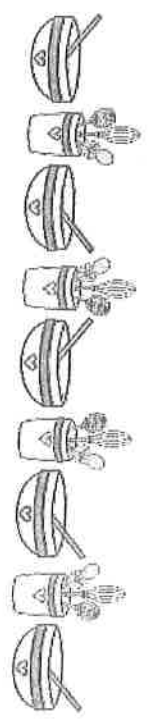
Serve with rice, black beans, and Cuban bread.



  
**Pork Chops  
 With Scalloped  
 Potatoes**

- 3 Tbls. butter or margarine
  - 3 Tbls. all purpose flour
  - 1½ tsp. salt
  - ¼ tsp. pepper
  - 1 can (14½ Ounces) chicken broth
  - 6 rib or loin pork chops (3/4 Inch thick)
  - 2 Tbls. cooking oil
  - Additional salt and pepper, optional
  - 6 c. thinly sliced peeled potatoes
  - 1 medium onion, sliced
  - Paprika and chopped fresh parsley, optional
- In a saucepan, melt butter, stir in flour, salt and pepper. Add chicken broth, cook and stir constantly until mixture boils. Cook for one minute. Remove from heat and set aside. In a skillet, brown pork chops in oil season to taste with additional salt and pepper if desired. In a greased 13 in. x 9 in. x 2 in. baking dish layer potatoes and onion. Pour the broth mixture over. Place pork chops on top. Cover and bake at 350 degrees for one hour. Uncover and bake until potatoes and chops are tender. If desired, sprinkle with paprika and parsley.

Submitted by Edith McCormack



- Pork Chops**
- 4 lean pork chops
- Mustard
- Flour
- Cooking Oil
- Chicken Gumbo Soup

Spread the pork chops with mustard and dip them in flour. Heat small amount of oil in skillet and brown pork chops. Pour off grease and add soup. Cover and simmer until the pork chops are tender.

During World War II Camp Fannuin was located just outside of Tyler, Texas where we lived. My Mother worked at the USO helping wives to find housing when they came to see their husbands. When they really were desperate, Mother would move my brother and me into the same room and rent out the empty bedroom. One of these women gave us this recipe. Wish I could remember her name. Just recently when my daughter Mindy came home from India where she is a missionary, when asked what she would like for me to cook, her response was "pork chops!" and I knew what recipe she meant.

**Mary Love Berryman**



### Baked Steak/Swiss Steak

One of the best things about moving so many times in the last 23 years has been the exposure to different foods. The corn-fed beef in Kansas, the hatch green chilies roasting in every grocery store parking lot in Albuquerque during September, the farmer's market with beautiful produce that I went to almost every Saturday for two years while living in northern California were all wonderful experiences. After moving to Washington State Dan was eager for me to try steamed clams. It took some time to appreciate that experience, but eventually one of my favorite meals was a big bucket of steamed clams, a loaf of crusty bread and a bottle of chardonnay. I had never heard of baked steak until coming to the Jackson reunion in 1998. Soon after moving to West Virginia it quickly became clear that this was "the dish" of West Virginia. I have helped to cook and serve it numerous times for community events. I did a little research trying to find the origins of such a popular dish. The first recipe I was able to find for Swiss steak was in the Larkin Housewives' Cookbook (1915). This was the closest version of how "Baked steak" is prepared today in this region. One source points to Pennsylvania Dutch origins of pounding flour into meat and braising it, although there is no hard evidence of this. Through the 1930's and 40's many recipes appear but most are cooked with tomatoes and a variety of vegetables.

The New York Times published an article on October 11, 1934 titled Experts Give Plan to Cut Food Costs. "The bureau experts suggest making Swiss steak from cheap cuts of meat which can neither be broiled nor made into pot roast."

The consensus of the local cooks I spoke to about why baked steak is so popular, seems to be that it is a meal that can be prepared in advance and it can be held a long time before serving - the longer you hold it in preparation the more tender it becomes (to a point). It is easy to mass-produce and relatively cheap yet it has the appeal of "steak" which means expensive.

It seems funny to me that people will line up to pay \$10.00 a plate for a meal that originally was a way to make an inexpensive cut of meat edible.

### Swiss Steak

Have two pounds of round steak cut one inch thick. Melt two tablespoons of fat (suet will do) in a frying pan, season steak with salt and pepper; dredge with flour, brown quickly on both sides the put into a Larkin Casserole. Brown a scant half cup flour in fat left in pan, add three cups hot water, and pour over the meat. Cook for two hours in a slow oven. If onion is liked, flavor with Larkin Onion Extract, or cook a raw onion in the fat before the meat is browned. The toughest meat will become tender and delicious, cooked in this way.  
Source: Larkin Housewives' Cookbook (1915)

I sure miss those clams! Ann Fissel



### HOT DOG SAUCE

Helen Waterman

(Best I ever ate but this recipe makes a gallon or more- great for a crowd or can be halved, at least)

- 4# hamburger
- 1-1/2 cup chopped onion
- 3-15 oz. cans tomato sauce
- 2 tsps mustard
- 3 Tbs. Worcestershire sauce
- 1 15 oz. can tomato paste
- 2 cans cream of mushroom soup
- 1 14 oz. catsup
- 3 Tbs. brown sugar
- 1/2 cup Barbecue sauce

Brown and drain hamburger, add onions to hamburger before browning. Put in crock pot or large pan. Add all ingredients, let simmer for about 30 or 45 minutes until real hot.

HOT DOG!



### Green Chili

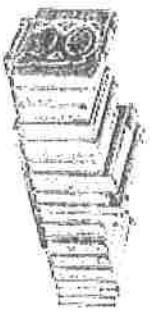
Richard G. McCormack

- 1 -1/2 lbs. diced pork
- 1 - 2 cups flour
- 1/2 cup Crisco (approximately)
- 6 - 8 4 oz. cans diced green chilies
- 1 - 2 cans diced tomatoes
- 1 - 2 medium onions, chopped

Melt Crisco in dutch oven (4-5 quart). Salt and pepper the pork and coat in flour. Add to Crisco and brown. Add flour gradually until all Crisco is adsorbed. Add chilies and tomatoes. Fill pot with water and simmer 3 to 5 hours, being careful not to scorch. Last 30 minutes add onions and teaspoon or so diced jalapeno pepper. Ladle over burritos with choice of fillings. Leftovers will freeze well, but will thicken.



Richard G. McCormack  
1973



Meat Loaf  
Mary Love Berryman

1 lb lean ground beef  
1 egg, beaten  
1/2 cup catsup  
1 tbsp onion flakes  
salt & pepper  
8 crushed crackers

Mix together and make into a loaf. Place in baking dish and add about 1/2 inch of water. Bake at 350 degrees for 1 hour.

This is how my Mother, Mamie Ray Preston Hayley, made meat loaf. Since she never measured what she put in - I had to guess at these measurements because I do it the same way.



*"Americans, more than any other culture on earth, are cookbook cooks; we learn to make our meals not from any oral tradition, but from a text. The just-wed cook brings to the new household no carefully copied collection of the family's cherished recipes, but a spanking new edition of 'Fannie Farmer' or 'The Joy of Cooking'." John Thor*

## How to Acquire Your Deer for Venison Steak

In this true story Mary Elizabeth Arnold explains one way to acquire a deer for venison steak. Mary Elizabeth Arnold was the eldest daughter of Elijah and Prudence (Jackson) Arnold. She was born in Fauquier County, Virginia in 1819. After moving with her parents to Jacksonville, Lewis County, Virginia (now West Virginia) in 1830, Elizabeth or Liz, as she was called, attended school in Clarksburg, Harrison County. In 1844, she married Joseph Hall and lived in Roanoke, Lewis County, Virginia (now West Virginia) where they built the old "Hall Homestead." Some of their descendants lived in the old Hall Homestead in Roanoke until it was dismantled in 1980's to construct Stonewall Jackson Lake.

This story finds Elizabeth at her home in Jacksonville one day before she was married. About the noon hour she crossed the backyard, carrying a large butcher knife in her hand, on her way to inspect the cutting of a big, fat, juicy ham. Just as she reached the center of the yard, a deer jumped the garden fence. She struck at the animal with her knife but only succeeded in wounding it. Not to be outdone, she ran after it. The deer crossed the yard, leaped the fence into the road, and made for the river.

On reaching the other side it attempted to jump a stake and rider fence, but the lofty rider fence was too much and the noble king of the forest was left hanging by his hind feet.

By this time Elizabeth, still holding the knife, arrived on the scene, and promptly "struck the deer."

When once asked by an inquisitive great-niece (writer of the original story) "Why, Aunt Liz, where did you stick it?" Aunt Liz replied, "In the neck, of course." Long after the dinner hour had passed, her brothers returned home from their unsuccessful hunt, to find a huge stag hanging in the backyard. How Elizabeth roasted the venison steaks is lost to history. However, since her brothers were proud and accomplished hunters, we can be sure more than the deer were roasted that day. To the day of her death in 1907, Elizabeth Arnold retained the antlers of "her hunt." She never tired of relating her thrilling experience to her young relations and to one young great-niece in particular. (We think the great-niece is Mary Prudence (McClellan) O'Hara, the original author of the story.)

Submitted by Dan Hyde, great-great grandson of Mary Elizabeth Arnold.

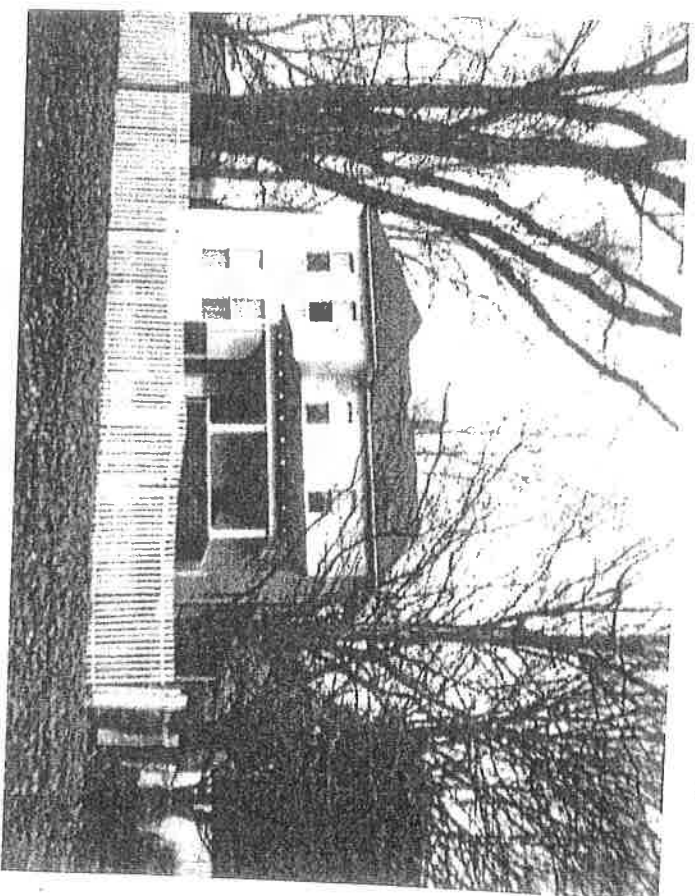
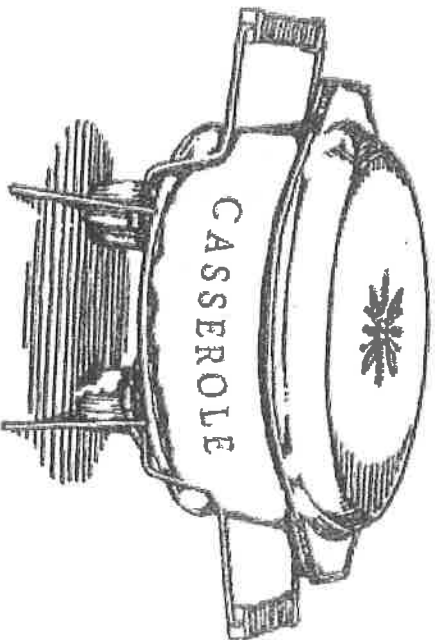
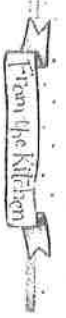


Image of Old Hall Homestead, Roanoke, Lewis County, WV. Built by Joseph and Mary Elizabeth (Arnold) Hall c 1850. Picture taken about 1965. (courtesy of Dan Hyde)

NOTES

TREASURED FAVORITES FROM OUR FAMILY KITCHEN





**Turkey Noodle Casserole**  
Nancy Ann Jackson

My Aunt Ethel Swisher frequently had this for our lunch when I taught at Wesleyan College.

- 1/4 c butter or margarine
- 1 green pepper, chopped
- 1/2 c finely chopped celery
- 1 small onion, chopped
- 3 cups diced cooked turkey
- 1 pkg (16 oz) medium noodles cooked and drained
- 1/2 c. diced pimento
- 2 cans (10 & 1/2 oz. each) condensed cream of mushroom soup, undiluted
- 2/3 c. dry white wine (I am not sure if she included this)
- 1 cup dry bread crumbs
- 1 c. grated sharp cheddar cheese
- 1/3 c. grated Parmesan cheese

In a skillet melt butter; sauté green pepper, celery and onion until tender. Fold in turkey, noodles, pimento, mushroom soup, and wine. Pour mixture into a well-greased 2 & 1/2 quart casserole. Mix bread crumbs, cheddar cheese and Parmesan cheese. Sprinkle over casserole. Bake in a preheated oven (350 degrees) for 35 to 40 minutes or until browned and bubbly. This is a good dish to make and freeze.

"Stay is a charming word in a friend's vocabulary."  
Louisa May Alcott

*Company Chicken*

- 8-10 Half Chicken Breast
- 1/4 tsp celery salt or salt
- 1 carton 8g Sour Cream
- 3 cups crushed Ritz Crackers
- 1 1/2 sticks margarine
- 2 cans Cream of Chicken Soup
- 1 cup chicken broth

Boil chicken in salt water  
Remove skin & bones, cut chicken into chunks (use broth) mix soup  
Pour cream & chicken broth, pour in 1 can chicken in 13x9 baking dish or pan  
Melt margarine in large skillet & add crackers that crackers will lightly brown then stir spoon over chicken mixture  
Bake at 325° for about 45 min uncovered.

Dolores Jackson Hollandsworth  
Dolores 3-5-2001



• LIFE, LIBBY and the PURSUIT of HAPPINESS •

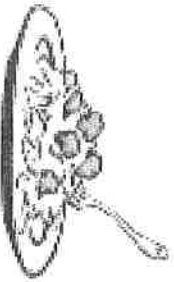
*"Have spaghetti once a year, and make it the day I'm not home."* Oren R. Jackson

Oren didn't feel the same about the following recipe, it was his favorite.

**Spicy Macaroni Casserole**  
Betty Jackson

- 1 lb. ground pork sausage
- 1/2 cup chopped onion
- 3/4 cup chopped celery
- 2 (8 oz.) cans Hunt's Tomato Sauce
- 1/2 tsp. basil
- 2 cups cooked elbow macaroni
- 8 oz. sliced Swiss or mozzarella cheese

Brown sausage in skillet; drain fat, add onion and celery, cook lightly. Add Hunt's sauce, basil and macaroni. Place half in 1 1/2 quart casserole, cover with half the cheese; repeat layers. Bake at 350° 30 minutes. 4 servings.



Oren R. and Betty K. Jackson  
(courtesy of John M. Jackson)



### SPANISH PORK CHOPS

- 1 cup rice
- 1 onion
- 1 sweet green pepper
- 1 can tomatoes
- 4 pork chops

Cook rice 15 minutes and drain. In a greased baking dish place a layer of rice, a layer of sliced onion, a layer of sliced pepper and a layer of tomato, season with salt and pepper to taste. On top place four pork chops seasoned and bake in oven 1 hour about 375 degrees.

Mrs. E. C. Douglass,  
Parkersburg, W. Va.



Let's pour some happy spirit  
In a great big mixing bowl  
Then add a few ingredients  
And Lo! A Casserole!



### ITALIAN SPAGHETTI WITH MUSHROOMS

- 4 slices bacon
- 1 onion
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 can tomatoes, small
- 1 can mushrooms
- 2 Tbsp. butter
- 1/4 lb. spaghetti
- Few grains of cayenne pepper if desired

Cut bacon in small pieces, fry. Add onion cut in thin slices, tomatoes and seasoning, bring to boiling point and let simmer 50 minutes. Boil spaghetti in salted water until tender, rinse in cold water, arrange in baking dish and cover with sauce. Heat in oven 10 minutes, this makes 6 servings.

Mrs. E. C. Douglass,  
Parkersburg, W. Va.



### Meat & Carrot Spaghetti

Mary Love Berryman

Brown 1 lb of ground meat. Add onions, salt and pepper.  
Add: 1 small can tomato sauce  
1 cup cooked carrots

Simmer for 20 minutes on very low heat.  
Add: 4 oz of cooked spaghetti.  
Mix with sauce. Cover with grated cheese. Heat until the cheese melts.  
Stir gently so that the cheese goes all through the casserole.

This recipe was given to me by my friend Sara Hicks when we were stationed at Fort Riley, Kansas, 1953. Still a favorite with our family.

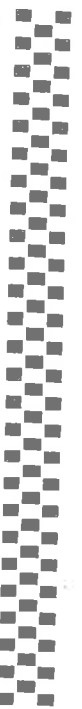
### Chicken Casserole

Mary Love Berryman

- 1 can cream of chicken soup
- 1 cup sour cream
- 2 cups cooked noodles (egg) 4 oz
- 2 cups cooked chicken (Breasts)
- 1/4 cup buttered bread crumbs

Blend soup and sour cream in 1 1/2 quart casserole. Stir in cooked egg noodles and chicken. Spread bread crumbs & cook for 30 minutes at 375 degrees.

I got this recipe from Hoyt's cousin Geri Moon who lives in Franklin Springs, GA. It is definitely a favorite in the Berryman family. It is especially good if the bread crumbs are from left over home made biscuits.



### Chicken Spaghetti

Boil one whole chicken OR four 4 chicken breasts - debone and cut in bite size pieces. Cook a 12 oz pkg of spaghetti according to directions on the package. Mix with chicken and spaghetti- 1 can cream of mushroom soup 1 can LeSuer No 2 can peas 1 small jar of diced pimentos 1 heaping tbsp onion flakes Salt & pepper to taste 1/2 lb Grated cheese - reserve half for top of casserole

Mix together and bake in 350 degrees oven until cheese is melted and bubbly.



Don't know exactly where this recipe came from - I think it just evolved! Whatever, it is a favorite of my family and we eat it quite often.

Mary Love Berryman



### Lasagna Helen Waterman

This recipe makes two 9 x 13 pans.

2# ground chuck, browned  
64 ozs. Ragu spaghetti sauce (original or traditional?) to which you add about 1/2 tsp. basil and 1/2 tsp. oregano & a clove garlic.

Simmer above together for 30 minutes.

1# Ricotta cheese mixed with two eggs  
1#.Mozzarella cheese  
Parmesan cheese  
1# Lasagna noodles, cooked. (If you use the "no cook" noodles you will need more sauce).

Grease pans. Cover bottoms with thin layer of sauce, half the noodles, all the ricotta and 1/2 the mozzarella sliced thin. (I use the shredded.) Sprinkle with Parmesan cheese. Repeat with half the remaining sauce, the rest of the noodles, last of sauce and the rest of the mozzarella. Bake at 375 for 30 minutes or until bubbling. Baked lasagna must stand at room temperature for 20 minutes before cutting. This prevents spreading.

Lasagna may be baked several hours in advance, then reheated at 350 for 30 to 40 minutes. (Takes me about 1-1/2 to 2 hours to make plus baking time.)



### Pork Chop Potato Casserole

Submitted by Linda Brake Meyers

This rich tasting casserole from Norma Shepler of Charlott, Michigan features tender pork chops, hearty hash browns and a golden topping of cheese and french-fried onions.

- 8 pork chops (1/2 inch thick)
- 1 tsp. seasoned salt
- 1 Tbls vegetable oil
- 1 can (10 3/4 oz) condensed cream of celery soup, undiluted.
- 2/3 cup milk
- 1/2 cup sour cream
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 pkg. (26oz) frozen shredded hash brown potatoes
- 1 cup (4oz) shredded cheddar cheese, divided
- 1 can (2.8 oz) french-fried onions, divided

Sprinkle pork chops with seasoned salt. In a skillet, brown chops on both sides in oil. In a large bowl, combine the soup, milk, sour cream, salt and pepper; stir in hash browns, 3/4 cup cheese and half the onions. Spread into a greased 13 x 9 x 2 in baking dish. Arrange pork chops on top. Cover and bake at 350 for 40 minutes. Uncover; sprinkle with the remaining cheese and onions. Bake, uncovered 5-10 minutes longer or until potatoes are tender, cheese is melted and meat juices run clear. Yield: 8 servings.

Enjoy---Great for company and no mess.



### Chicken and Dumpling Casserole

Edith McCormack

- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 2 garlic cloves, minced
- 1/4 cup butter or oleo
- 1/2 cup all purpose flour
- 2 tsp. sugar
- 1 tsp. salt
- 1 tsp. dried basil
- 1/2 tsp. pepper
- 4 cups chicken broth
- 1 pkg. (10 ounces) frozen green peas
- 4 cups cubed cooked chicken

- Dumplings:**
- 2 cups buttermilk
- biscuit mix
- 2 tsp. dried basil
- 2/3 cup milk

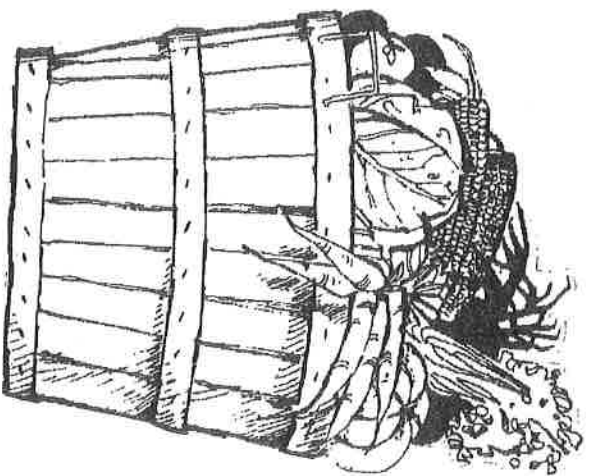
In a large saucepan, sauté onion, celery and garlic in butter until tender. Add flour, sugar, salt, basil, pepper and broth. Cook and stir for 1 minute; reduce heat. Add peas and cook for 5 minutes, stirring constantly. Stir in chicken. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. For dumplings, combine biscuit mix and basil in a bowl. Stir in milk with a fork until moistened. Drop by tablespoons onto casserole (12 dumplings). Bake uncovered, at 350 degrees for 30 minutes. Cover and bake 10 minutes more or until dumplings are done.



Edith McCormack & Dolores Hollands  
8861 Spans Road

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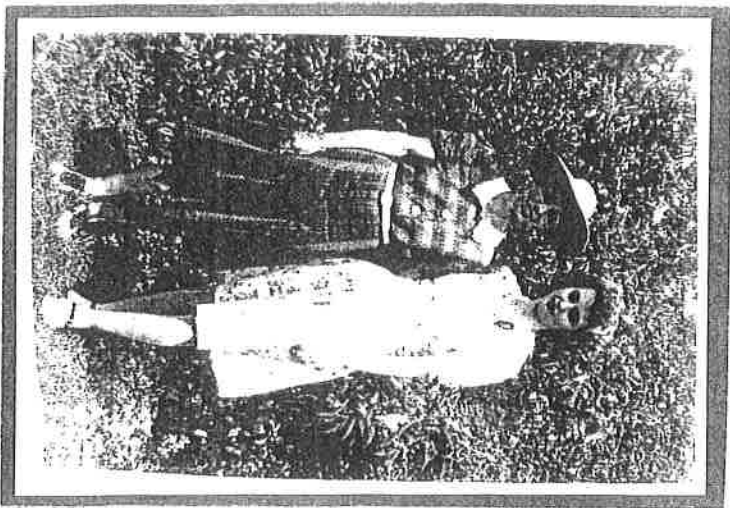
VEGETABLES  
&  
SIDE DISHES



TREASURED FAVORITES FROM OUR FAMILY KITCHEN

Creamed Tomatoes

This was a dish that Mom made using her canned tomatoes. I have not been able to find her recipe. It was like a thick creamed tomato soup. She always kept all of the left over biscuits and bread/bread crusts. These would be broken up in bite sized pieces and put in a dish. She would pour this rich (lots of cream and butter) soup over the pieces of bread and serve. It was so good.



Leslie & Edith Elkins  
1942



**Broccoli Casserole**  
Betty Jackson

- 2 boxes frozen chopped broccoli
- 1 can cream of celery soup
- 1 cup grated sharp cheese
- 2 tablespoons chopped onion
- 2 eggs, beaten

Cook broccoli and drain, add other ingredients. Cover with Ritz cracker crumbs and bake at 350° for 30 minutes.

*“Things taste better  
in small houses.”*  
Queen Victoria

**Santa Fe Corn**  
Submitted by Ann Fissel

- 1 large bag frozen corn (thawed)
- 1 8 oz pkg cream cheese (softened)
- 1 4 oz can diced green chilies
- 1 cup sharp cheddar cheese (grated)
- 2 tsp. red chili powder
- 2 tsp. cumin

Butter 1½ qt. casserole. Mix all ingredients, pour into casserole and bake 30 minutes at 350°. This recipe is from my friend Sue Baca.



In the spring my mother would fix this dish. I think she made her own white sauce and I am not sure if she used herbs. She also would have creamed onions and peas in the spring. I found this recipe on the internet. Nancy Jackson

### Dilled New Potatoes and Peas

#### Ingredients

- 1 8 oz. pkg frozen peas
- 1 pound small red potatoes, quarter cut leave skin on
- 1 tablespoon softened butter or margarine
- 1 can condensed cream of chicken soup
- 1 cup milk
- 2 teaspoons snipped fresh dill or 1 tsp. dill weed
- 2 teaspoons minced chives
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

#### Directions

- Prepare frozen peas according to package directions.
- Place potatoes in saucepan, cover with water
- Bring potatoes to a boil over medium heat
- Reduce heat to low, simmer for 20 minutes, or until tender
- Blend condensed soup and milk in a small bowl
- Drain potatoes
- Add soup mixture to potatoes, simmer and stir until heated through
- Stir in cooked peas
- Add butter, dill, chives, salt and pepper
- Mix gently and serve



**Thin White Sauce**—2 Tbsp. butter, 1 Tbsp. flour to 1 cup milk, 1/4 tsp. salt, dash of pepper. Melt the butter but do not brown, add the flour and seasoning, stir until smooth, add the milk slowly stirring constantly until all is added and is smooth, let it boil up once. This is used for cream soups and scalloped dishes.

**Medium White Sauce**—2 Tbsp. butter, 2 Tbsp. flour to 1 cup milk, 1/4 tsp. salt, dash pepper. Mix the flour with equal quantity of cold water or milk, until smooth, add enough more milk to make it pour easy, heat remainder of milk in double boiler, when hot add the flour mixture, gradually stirring all the time until the mixture thickens, add the butter and seasoning. This method takes longer, about 15 minutes. This is used for creamed vegetables, fish, meat, and creamed toast.

**Thick White Sauce**—2 Tbsp. butter, 4 Tbsp. flour to 1 cup milk, 1/4 tsp. salt, dash pepper. Cream the butter, add the flour and seasoning, stir until all is well mixed, scald the milk, pour slowly over the butter and flour, stirring all the time, cook a few minutes. This is used for binding materials in croquettes.



R. C. Marshall Hardware practiced a Christmas give away that for many years was a central piece of excitement in the small town of Cairo, WV. When the Christmas season began Marshall's would give one ticket for each dollar spent.

In the 1930's and 40's it was a major event, filling the town's street the night of the drawing. Hundreds of people came to town to await the drawing, which were posted throughout the evening, this of course leading to the biggest prize and further sales so as to acquire more tickets and better chances to win. Remember if you will that small town America then was not connected to cities or super stores and most purchases of everything from dolls to vacuum sweepers were made locally. And Marshall's had it all! Add to this the friendly practice of buy now pay later the choice for many miles around was the big Marshall store on Main Street.

Display tables in the store were covered in brightly covered Christmas gift-wrap, toys and china; gadgets and appliances filled the store for the weeks before Christmas. It is difficult today to imagine but the drawings were held for decades on Christmas eve- and still the people came in large numbers. This was before television and the socialization and visiting coupled with the excitement of winning to make a truly festive small town event.

Prizes culminated in the early years with \$100 cash. That was, in the 30's and 40's, a princely sum. Later TV's, recliners and more joined the case offerings. The event seems to have lasted into the 1950's, the exact date of the last Christmas drawings are not known but for hundreds of people and many decades it was one of the defining moments of the holiday season in the friendly manner of small town America.

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### SWEET POTATO CROQUETTES

- 2 cups mashed boiled sweet potatoes
- 2 Tbsp. sugar
- 1 Tbsp. butter
- 2 eggs
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup raisins

Add sugar, salt and pepper to hot potatoes and mix well with butter. Add 1 well beaten egg and stir in raisins. Shape into small croquettes, roll in flour then in egg, dust with bread crumbs. Fry in deep fat. When light brown lift out. Place on paper to drain.

Mrs. R. C. Marshall.

Rolandus Cleveland Marshall (son of Virginia Jackson & Benjamin Porter Marshall) was born on 11 April 1873; he died on 27 June 1950. Sometime in the 30's he bought out the Greer Supply Company and moved his operations into their building. So most Cairo citizens associate this building with the R. C. Marshall name. Willa Ripley was his second wife.



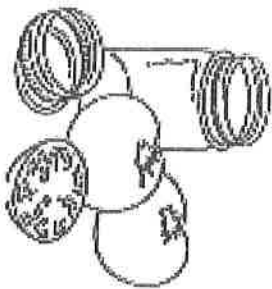
### SCALLOPED TOMATOES

- 1 lb. can peeled tomatoes
- 4 slices toasted bread or unflavored croutons
- 1 Tbls. finely minced onion
- 1/4 C. oleo or butter
- 1 C. grated cheddar cheese
- 1 C. grated mozzarella cheese

Mix together and put into greased Pyrex baking dish. Bake uncovered 375 degrees approximately 20 min. until cheese is melted and it is just beginning to brown.

This recipe was given to me by my good friend, Peggy Cantlay, and I have enjoyed it through the years. It is fast and easy. Makes a nice side dish served with quiche and a green salad.

Submitted by Edith McCormack



When I first asked my mom what she remembered about her mother's cooking, she said her pinto beans and ham hocks were just wonderful. Seems my Aunt June had the same answer. I don't have a lot of memories of Grammy's cooking, so I asked my older brother. He said he always thought about Grammy's ham hocks & beans. I wish I knew what Leslie Cain Elkins' secret was to making such good beans. Couldn't help but remember a letter home asking my mom how to make pinto beans shortly after moving into my first home. My oldest son, Grant moved to Japan in August of 2003. On his first visit home, he asked if I would teach him how to make them and bought 4 pounds of pinto beans to take back to Japan. The love of pinto beans must run in the family. Interesting to think this family tradition has made it from Grayson, County Texas to Ogawa, Japan. **Ann Fissel**



*"Thought I had to move to the Far East  
To try to get ahead  
But the only thing I figured out  
Was that I miss those beans and cornbread."*  
Grant Fissel



Lauren, Kathryn, Grant and Kyle Fissel  
August 2003 - Cairo, West Virginia



### BAKED BEANS

- 1 pound navy beans
- 1/2 pound bacon, sliced
- 1 teaspoon salt
- 1 cup brown sugar
- 1/2 pint tomato catsup

Boil beans in unsalted water until part tender, but not until skins are broken. Place beans in baking dish one layer at a time. Fry bacon and over each layer of beans pour a bit of bacon fat, sprinkle with brown sugar, salt and tomato catsup. Continue in like manner until beans are all in pan, cover over top with same mixture and strips of fried bacon. Cover pan and bake in oven slowly for 3 hours.

Mrs. Effie D. Adams.

### SWEET POTATOES, SOUTHERN STYLE

To 3 cups mashed sweet potatoes, add 1/4 cup milk or cream, 3 Tbsp. butter, 1 tsp. salt, 1/4 tsp. pepper, a dash of cinnamon, 1/4 cup pecan or walnut meats broken in small pieces. Half fill a greased baking dish with potato mixture, cover with a layer of marshmallows cut in halves, cover with balance of potato mixture, put a layer of whole marshmallows on top. Bake in moderate oven 10 minutes, or until heated through thoroughly.

Mrs. R. C. Marshall.

### BAKED CORN

- 1 can crushed corn
- 4 eggs beaten separately
- 1/2 cup sugar
- 1 teaspoon salt
- Butter size of large egg

Place all ingredients in a greased baking dish and bake in a slow oven for 45 minutes. Young green corn can also be used and is very fine.

Mrs. Jennie Douglass.



### Scalloped Potatoes Mary Love Berryman

Peel and thinly slice 4 medium size potatoes. Layer the potatoes in a baking dish, sprinkling a little bit of flour and salt and pepper in each layer. Heat enough milk to cover the potatoes with 1/2 stick of margarine to the boiling point. Pour over potatoes. Cook for 1 hour at 375 degrees or until potatoes are done.

This is the way my Mother made scalloped potatoes and so do I!

### Grilled Corn



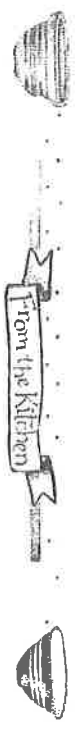
My favorite way to cook corn on the cob.

Peel back the husk of each ear of corn, remove the silk. Spread 1/2 Tablespoon butter over each ear and press 4 to 5 sprigs of fresh marjoram into the butter. Pull the husk back into place to cover the kernels. Pull the husk back piece of the husk and tie it around the end of the ear to keep husk closed.

Grill over hot coals for 10 - 20 minutes, turning occasionally until tender.

Lemon thyme is a good substitution for marjoram.

This is a shortened version of a recipe from one of my favorite cookbooks: The Herbfarm Cookbook, Jerry Traunfeld. Submitted by Ann Fissel



**Fried Green Tomatoes**

**Ann Fissel**

- 6 green tomatoes, sliced 1/4 inch thick
- 1 cup all purpose flour
- 1/2 cup yellow cornmeal
- 3 large eggs, beaten to blend
- 1 cup olive oil



Sprinkle tomato slices with salt and pepper.

Place 1/2 cup flour in shallow bowl. Mix remaining 1/2 cup flour with cornmeal in another shallow bowl to blend. Working with 1 green tomato slice at a time, coat with flour, then egg, then flour-cornmeal mixture. Transfer to baking sheet. Line second baking sheet with paper towels. Heat oil in heavy large skillet over medium-high heat. Working in batches, fry green tomatoes until golden brown, about 2 minutes per side. Using slotted spoon, transfer to prepared baking sheet; sprinkle with salt and pepper. Keep warm in oven.



Some other foods I remember eating are: fried green tomatoes, oyster dressing, scrapple, pigs in the blanket, new potatoes and creamed peas, fried parsnips, stewed cream tomato soup (not out of a can), salt rising bread, homemade ice cream and the best apple dumplings with red hot cinnamon candy sauce. ~Nancy Jackson



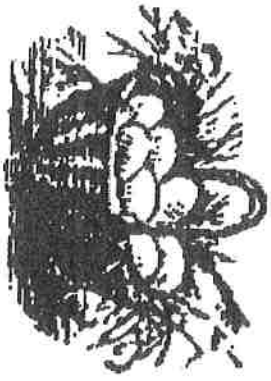
**Irene Jackson's Deviled Eggs**

You don't get a recipe for Irene Jackson's Deviled Eggs without a bit of a yarn. She liked to serve them on a pressed glass egg plate, mostly at family get-togethers and pot lucks but I don't know if she risked them with the threshing crew of neighbors who came to help in harvest. After the first half of a hard day they were big eaters and were likely to just inhale a dozen before the plate passed to the next field hand. John C. Jackson

**Take a dozen (or half dozen) hard boiled eggs and halve them.**

**Remove yolks and sieve or mash. Mix with 1/4 cup mayonnaise, one teaspoon prepared mustard, 1/8 teaspoon salt and a dash of pepper.**

**Fill egg white halves, sprinkle with paprika and chill.**



*"Put all your eggs in one basket and WATCH THAT BASKET."*  
Mark Twain

---

Growing up there was often a bowl of fresh cucumber chips in the kitchen. We always called them QUICK PICKLES. They were cucumbers fresh and sweet peeled or scored with a fork, sliced and floating in apple vinegar with a bit of salt and pepper. Sometimes the vinegar was diluted with a bit of water. My mother told me of this finger food that her father and grandmother used to prepare for meals at the hotel they ran in Centralia, Washington. I can remember my father's parents serving it often as a garnish or as a snack before the meal.

When I started cooking in my own kitchen it became a habit of mine to fix QUICK PICKLES often. Times being like they are and have been since the war and the migration of people and ideas and the world shrinking, I have evolved the recipe to use a more wide variety of ingredients. I have tried many types of vinegar. I am not partial to the sweet and sour rice varieties of the East, but the red wine ones, or most of all the Sherry vinegars of Spain and Portugal. I also favor soy sauce instead of salt. I often like to add a bit of oil. Here is where you are going to taste the oil almost straight and raw on your pallet, it is most important to have the finest oil you can get. A combination of oils is great. Toasted sesame seed oil is a good one to add. I've added a few new bold ingredients that can make the simple pickles a zesty salad in itself, or an excellent dressing for a leafy green salad that if served separately will not cause the greens to wilt.

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### Quick Pickles

James A. Birchill

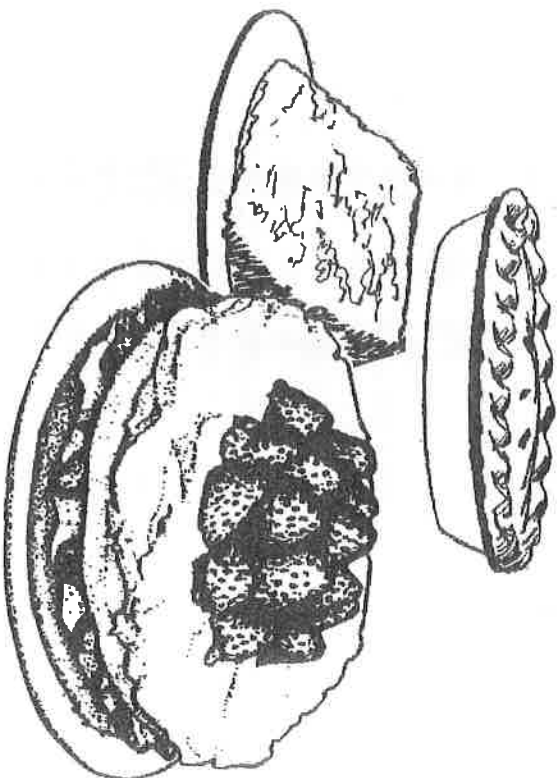
One fresh cucumber scored with a fork or peeled and sliced  
1/4 cup your best vinegar  
1/8 + cup your best oil  
1 clove garlic from your garlic press (not the dry pulp)  
4 green onions plus tops chopped fine. Can use sweet purple or Walla Walla Sweets, chopped fine or use slices.  
1 tomato peeled, seeded and chopped  
Fresh basil or other herb of your choice  
Other additions suggested green or red peppers, olives or capers.

---

*"The vegetable [cucumbers], though apt to disagree with persons of delicate habit, when sauced in the common English mode, with salt, pepper, and vinegar only, may often be eaten by them with impunity when dressed with plenty of oil." Eliza Acton*



DESSERTS





# Old Fashioned Spice Cake

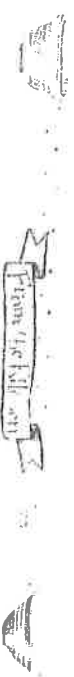
Submitted by The Stonewall Jackson House  
(often served at Jackson House parties in the 1980's)

- 1/2 cup solid vegetable shortening
- 1 cup granulated sugar
- 3 eggs
- 1 1/3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground ginger
- 1 teaspoon crushed cardamon seed
- 1 cup dairy sour cream
- fine dry bread crumbs
- confectioners sugar

Cream shortening. Gradually add sugar, beat well. Add eggs one at a time, beating thoroughly after each. Mix dry ingredients and add alternately with sour cream to first mixture, blending well. Grease well, a 2-quart fluted tube pan, sprinkle with crumbs, and shake out excess. Put batter in pan and bake in a slow oven (325 degrees) about 50 minutes. Let cool in pan on cake rack 10 minutes before turning out. Cool and sprinkle with confectioners' sugar.

Note: Recipe provided by the late Mrs. Ben P. Knight (Jean), who was a beloved volunteer at the Jackson House during and after the restoration of the Jackson House in 1979.

The recipe was published in "Historic Lexington Cooks: Rockbridge Regional Recipes" which was published in 1989 to benefit the Stonewall Jackson House.



# Mrs. Lincoln's Pound Cake

Abraham Lincoln's family recipe. The lady giving it hums Dixie while mixing it for good luck.

- 1/2 lb butter or margarine
- 1 2/3 cup sugar
- 2 cups flour
- 5 eggs
- 1/2 tsp. nutmeg

Cream butter and sugar together thoroughly. Add eggs, one at a time, beating well after each addition. Sift flour with nutmeg added; add gradually to creamed mixture, mixing well. Pour into paper-lined 8 inch tube pan. Bake at 325 degrees for 1 1/2 to 1 3/4 hours.

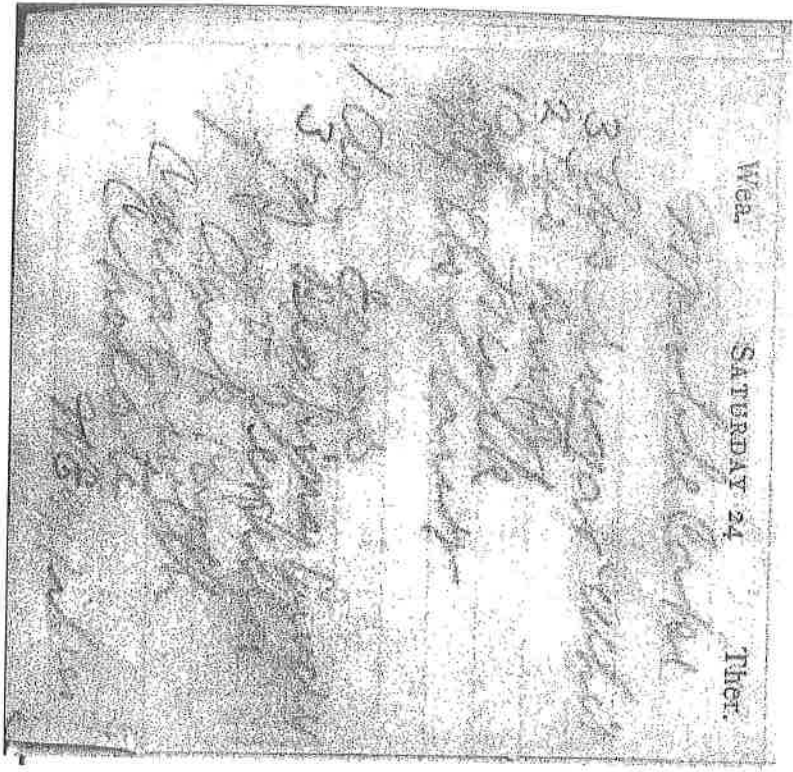
Submitted by- Linda B. Meyers

*O, I wish I was in the land of cotton  
Old times there are not forgotten  
Look away! Look away!  
Look away! Dixie Land.*



Marble Cake

Walter Miller



It would be interesting to know how many Burnt Leather Cakes my Mom made during her lifetime. The cakes were very popular at all of the bake sales and church dinners. I can remember how disappointed some people would be if they didn't get to a bake sale early enough to buy Lessie's Burnt Leather Cake.

Burnt Leather Cake

- 2/3 C. butter
- 1 c. brown sugar
- 2 eggs
- 1 tsp. soda
- 1 tsp. baking powder
- 3 c. flour
- 5 tbs. burnt sugar syrup\*\*

Cream butter and sugar adding eggs. Then add flour, soda, baking powder and burnt sugar syrup.

\*\*Burnt Sugar Syrup-Put 1 1/2 c. brown sugar in heavy frying pan on med-high heat and stir until it is dark brown. It will get very hard. Slowly add 2/3 c. boiling water and stir. Cook until you have a thick syrup. Cool before adding to cake batter. It works out better to make the syrup first and let it cool while mixing up the batter.

Makes large 2 layer cake. Bake 25-35 min. 350 degrees.

Lessie Cain Elkins  
I couldn't find her recipe for the frosting.

Submitted by Edith McCormack



### SPICE CAKE

- 1 1/2 cups sugar
- 1/2 cup butter
- 1 cup sour milk
- 1 cup chopped walnut meats  
or raisins.
- 2 1/4 cups flour
- 1 tsp. soda (rounding)
- 1/2 tsp. cloves
- 1/2 tsp. cinnamon
- 2 egg yolks

Cream butter and sugar, beat in well beaten egg yolks, add alternately the milk and flour which has been sifted with the soda and spices. Add nuts or raisins well floured. Makes two small loaves.

Icing—1 1/2 cups brown sugar, 1/2 cup water, whites of two eggs. Boil sugar and water until syrup spins a thread, pour very slowly over beaten egg whites, beat until right consistency to spread.

Mrs. R. C. Marshall.

### CAKE SUPREME

- 1/2 cup butter
- 1 cup sugar
- 3/4 cup of egg whites
- 1 1/2 cups cake flour
- 1/2 cup cornstarch
- 2 tsp. baking powder
- 1 1/2 tsp. flavoring, consisting  
of a mixture of lemon, vanilla and orange extracts
- Pinch of salt

Cream the butter, add sugar in 3 parts and cream each time. Add gradually half the unbeaten white and mix with a folding motion, when light add half the flour which has been sifted once, measured and sifted 3 times with the cornstarch and baking powder. Mix until the batter looks smooth, adding the extracts, now add salt to remaining egg whites, beat very stiff and fold into the mixture. Bake in a moderate oven not over 350 degrees.

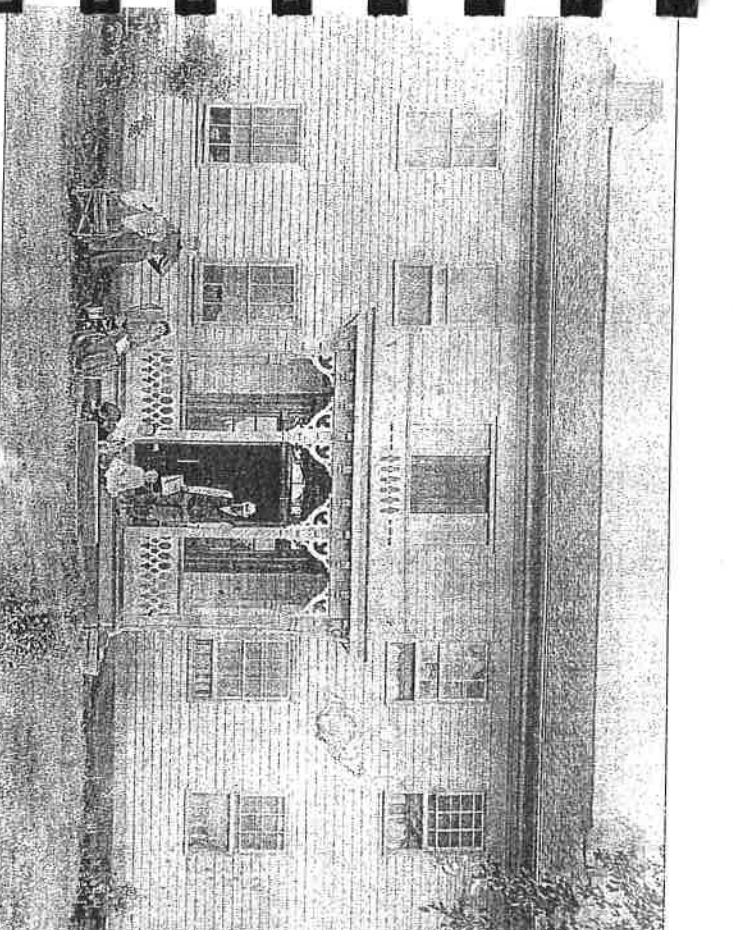
Mrs. Willia Marshall.

### TILDEN CAKE

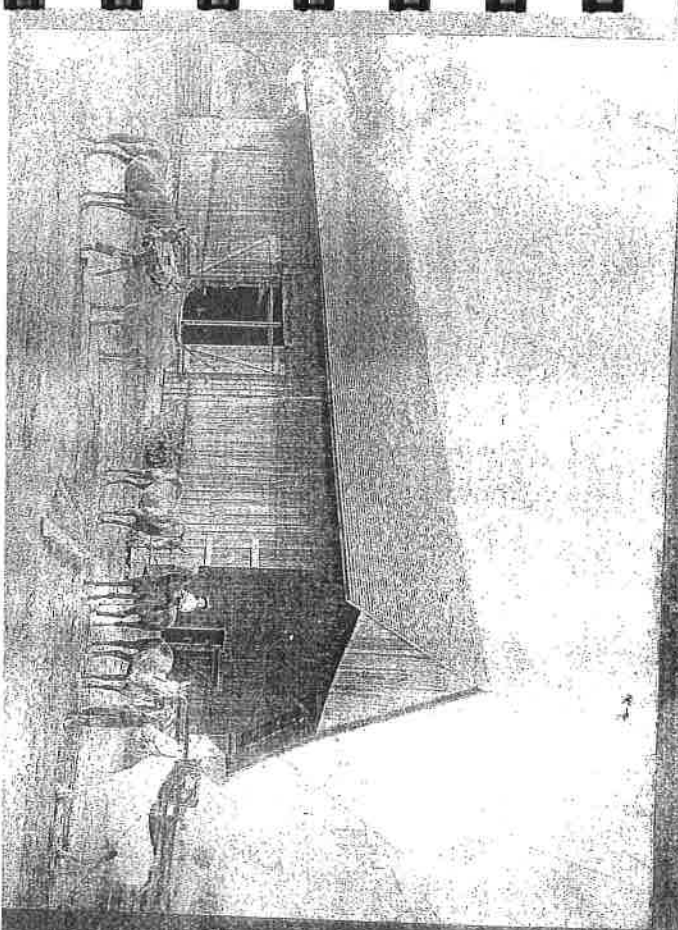
- 1 cup butter
- 2 cups confectioner's sugar
- 1 cup sweet milk
- 3 cups flour
- 1/2 cup cornstarch
- 4 eggs
- 2 tsp. baking powder
- 2 tsp. lemon extract

Cream butter, then add sugar, cream together, add well beaten eggs. Sift dry ingredients together and add alternately with milk and flavoring. Can be baked in loaf or layer as preferred with icing if desired.

Mrs. Jennie Douglass.



Ulysses Jackson home, Cisco, West Virginia  
(courtesy of Dolores Hollandsworth)





### When Great-Grandma was a Girl

Great-Grandma on a winter's day,  
 Milked the cows and fed them hay.  
 Stopped the hogs, saddled the mule;  
 And got the children off to school.  
 Did a washing, mopped the floors,  
 Washed the windows and did the chores.  
 Cooked a dish of home-dried fruit,  
 Pressed her husband's Sunday suit.  
 Swept the parlor, made the beds,  
 And baked a dozen loaves of bread.  
 Split the firewood and lugged it in,  
 Enough to fill the kitchen bin.  
 Cleaned the lamps and put in oil,  
 Stewed some apples she tho't would spoil.  
 Cooked a supper that was delicious  
 And afterward washed up all the dishes.  
 Fed the cat and sprinkled the clothes,  
 Mended a basketful of hose.  
 Then opened the organ and began to play,  
 "When You Come to the End of a Perfect Day."

(This poem was given to me by the late Mable Pribble Geer when I was just a young girl and stayed at her house a few weeks.--Lorraine Cox Trembly)

They Came Here  
 A History of the Families and Communities in the Petroleum-Cisco-Freeport Area, Ritchie and Wirt Counties, West Virginia  
 compiled by Lorraine Cox Metz, 1984



### Sunshine Cake

Etta Jackson Lincoln

- 6 eggs separated
- 1/4 teaspoon salt
- 1 teaspoon cream of tartar
- 1 cup sugar
- 1 cup cake flour
- 1 teaspoon almond extract

Beat egg whites and salt until foamy. Add cream of tartar and beat until stiff but not dry. Then add sugar gradually. Beat egg yolks until thick and add flavoring. Pour beaten egg yolks and fold into egg whites. Sift flour several times and fold in a little at a time into the eggs. Pour into ungreased tube pan and bake in slow oven 55 minutes. Invert pan for one hour or until cold. Remove from pan.



Grandma was big on baking Sunshine Cake and entering it in the Washington County Fair. She never entered again after somebody stole the cake and her plate one year. She had won many prizes with this cake. She submitted the recipe to the Hillsboro Argus for their cookbook in 1939.



Marcia Lincoln Staunton



Oatmeal Cake (from my mother, Mary Lois Jackson) This was a favorite at church get-togethers when I was a child.

- 1 cup quick oats
- 1 1/4 cups boiling water
- 1/2 cup butter or margarine
- 1 cup brown sugar
- 1 cup white sugar
- 1 tsp vanilla
- 1 1/3 cups all purpose flour
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 2 beaten eggs

Preheat oven to 350 degrees.

Pour boiling water over oats and let stand 20 minutes, then add butter, brown and white sugar. Mix well together and add the beaten eggs and vanilla. Sift dry ingredients together and add to the mixture (flour, soda, cinnamon, salt). Bake in a 9 x 13 pan 30-35 minutes. When cake is almost done, prepare topping: Mix together 1 cup coconut, 1 cup brown sugar, 1/2 cup cream or evaporated milk, 4 Tablespoons of butter. After removing the cake from the oven, spread the topping on the cake and then place cake under the broiler until golden brown. Remove and let cool; serve.

Colleen Minardi



Pringle Mountain Orange Cake

- 1 box yellow cake mix
- 3/4 cups oil
- 4 eggs
- 1 can Mountain Orange Juice 11 oz
- Mix together, spray pan in 13x9 pan or dish
- Bake at 350 30-40 min.

Decor

1 large can crushed pineapple & juice 20 oz.

1 2oz can Whips

1 small instant vanilla pudding

~~1/2 cup milk~~  
3 can Pringle & juice together  
add cond whips  
see can's ingredients

Dolores 3-5-01

Dolores Jackson Hollandsworth



Bernman Sweet - Chocolate

- Pound-Cake -

- 2 cups Sugar
- 1 " " Flour
- 4 eggs
- 2 teaspoon vanilla
- 2 " " Butter-Flavoring
- 1 cup buttermilk
- 3 cups flour
- 1/2 teaspoon soda
- 1 " " salt
- 1 Pkg. Bernman Sweet choc.

Cream sugar & shortening  
Add eggs, vanilla &  
butter-flavoring.

Beat well and then  
add buttermilk.  
Mix together flour,  
soda and salt, then  
add to first mixture,  
mix well. Now  
add the chocolate  
which has been  
softened in warm  
oven or double-boiler  
Blend together well.

Bake in 9 inch stem  
pan that has been greased  
and dusted with flour.  
Bake 1 1/2 hrs. at 300 degrees.  
Place cake under cake cover  
while still hot & keep covered.



### Old Fashioned Prune Cake

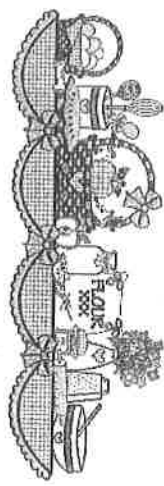
Cindy Meyers

- 1 cup vegetable oil
- 3 eggs
- 1-1/2 cups white sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 cup buttermilk
- 1-1/4 teaspoons vanilla extract
- 1 cup prunes, pitted and chopped
- 1-1/2 cups chopped pecans

- 3/4 cup butter
- 3/4 cup buttermilk
- 1-1/2 teaspoons dark corn syrup
- 1-1/2 cups white sugar
- 2 teaspoons vanilla extract

#### Directions

- 1- Preheat oven to 350 degrees. Grease and flour bundt or tube pan.
- 2- In a medium bowl, mix together flour, soda, salt, allspice, cinnamon and nutmeg. Set aside.
- 3- In a large bowl, combine oil, eggs and 1-1/2 cup sugar. Beat 2 minutes at medium speed.
- 4- Add flour mixture, alternating with 1 cup buttermilk, starting and ending with dry ingredients. Beat well after each addition. Stir in prunes, pecans and 1-1/4 teaspoon vanilla.
- 5- Pour into greased and floured bundt or tube pan and bake at 350° for 1 hour or until a toothpick comes out clean when inserted in the center.



- 6- For the topping: In saucepan, over medium heat, cook butter, 3/4 cup buttermilk, corn syrup and 1-1/2 cup sugar until sugar and butter melt. Remove from heat and add 2 teaspoons vanilla and stir.
- 7- Make large, deep holes in hot cake and pour topping in holes and on top of cake a little at a time, giving it time to soak in.

### Pineapple Nut Cake



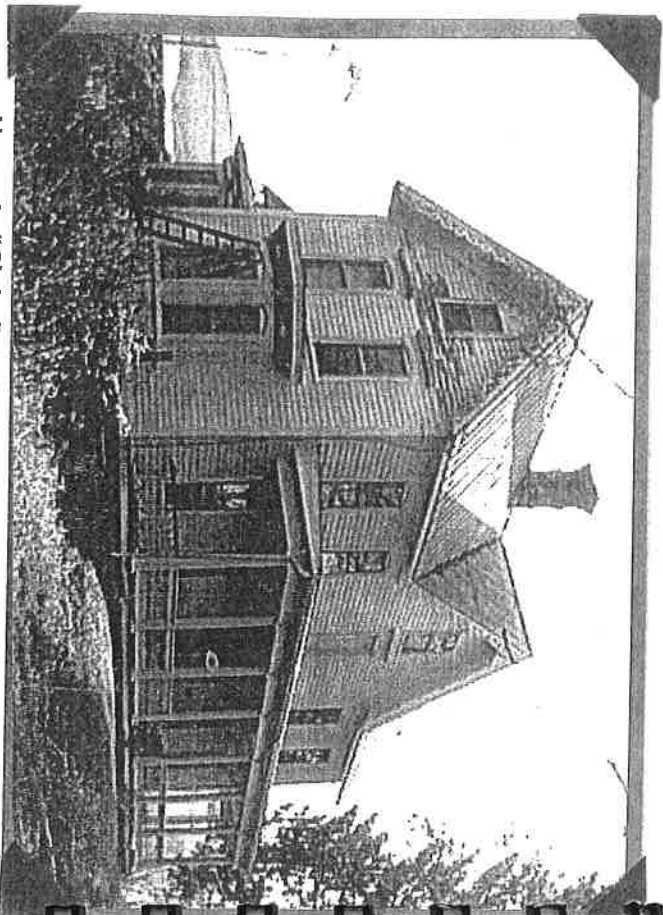
Cindy Meyers

- 2 cups (from can) crushed pineapple (undrained)
- 2 cups sugar
- 2 cups flour
- 2 eggs, beaten
- 2 t. soda
- 1 cup walnuts

Mix well with mixer (before walnuts)  
 Fold in nuts. Put in greased pan (9 x 13). Bake 40 minutes at 350° until pulling away from sides.

#### Topping:

- 1/2 cup (1 stick) butter or margarine
- 8 oz. cream cheese
- 1 t. vanilla
- 1 1/2 - 2 1/2 cups powdered sugar



Henry L. "Cisco" Jackson home, Cisco, West Virginia  
(courtesy Steven and Betty Curfman)

### Dried Apple Cake

Betty Curfman

- 3 cups dried apples
- 3 cups sugar
- 1 cup Crisco
- 1 teaspoon soda
- 1 cup raisins- ½ white and ½ brown
- 1 cup nuts
- 3 cups flour
- 3 eggs
- 2 teaspoons cinnamon

Soak apples until soft, chop into small pieces. Add sugar and cook slowly until clear and soft. Remove from stove add Crisco. Let mixture cool. When mixture is cool add flour, cinnamon, beaten eggs and soda. Fold in nuts and raisins. Pour into angle food cake pan, well greased and floured. Top cake with nuts, cherries, candied fruit and colored sugar. Bake at 350° for 1 hour.

### Five Flavor Cake

Betty Curfman

- 2 sticks pure butter
- 1/2 cup Crisco
- 3 cups sugar
- 5 eggs well beaten each separately
- 3 cups all purpose flour
- 1 cup milk
- 1/2 teaspoon baking powder
- 1 teaspoon each of five flavorings- Vanilla, coconut, rum, lemon and butter.

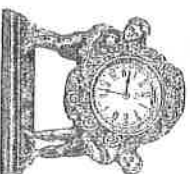
Cream butter. Crisco and sugar until fluffy. Add beaten eggs. Combine flour and baking powder, add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into greased 10 inch tube pan. Bake at 325° about 1-1/2 hours. Add glaze to hot cake and let set until cool before turning out.

Glaze for cake-

- 1 cup sugar
- 1/2 cup water
- 1 tsp each of 5 flavors

Combine all ingredients, bring to boil in heavy sauce pan and bring to boil. Stir until sugar is melted. Pour over hot cake.

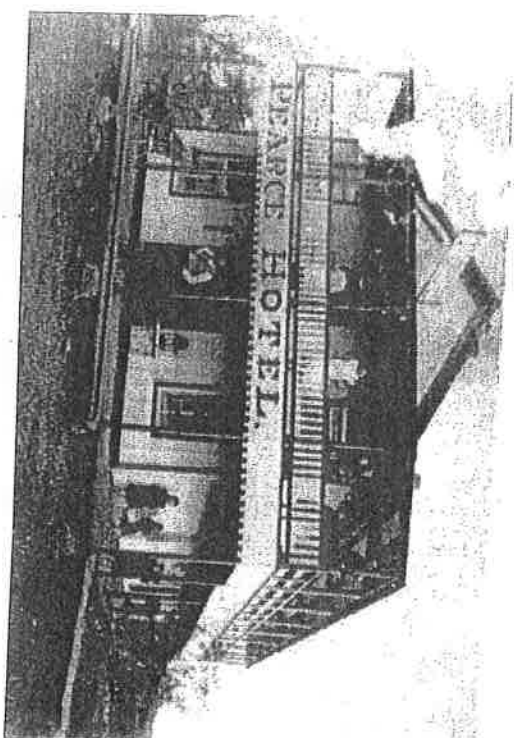
Betty is the current owner of the Cisco Jackson house. She serves this cake for holidays.





*"Those who underestimate the feminine sex where culinary matters are concerned forget their high level of achievement which has earned them the accolade of cordon-bleu. It is impossible to bring more skill and delicacy, more taste and intelligence to the choice and preparation of dishes than women have brought."*

Eugene Briffault Paris a table (1846)

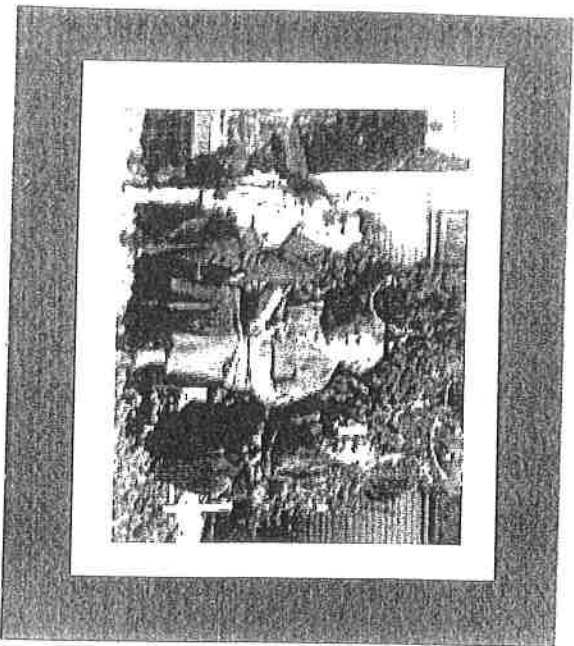
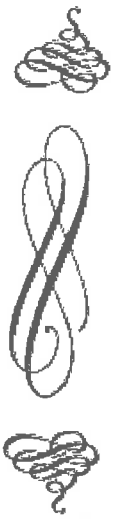


**The Pearce Hotel, Ballinger, Texas**  
(courtesy of Mary Love Berryman)

Henry Davis Pearce and his wife Sarah Elizabeth Pride were the Proprietors of this Hotel in Ballinger, Runnels Co, TX. The Pearce's came to Runnels County before it became Runnels Co and my grandmother Ethel, born 1880, was the first white child born after it became a county. They pitched a tent in Old Runnels where Sarah, being the only woman in town, cooked for the men. When the railroad came into Ballinger - the town of Old Runnels moved to Ballinger and The Pearce Hotel was built. H. D. Pearce is a Jackson Descendant through Sophia.

**Note: to learn more please visit-**

<http://homepages.rootsweb.com/%7Emarilynlove/Pearce/HDPioneer.html>  
This is the story my grandmother wrote about her family and the Pearce Hotel.



Four Generations  
Mary Love Hayley, Holiday Hayley, Ethel Pearce  
Hayley and Sara Elizabeth Pride Pearce  
(courtesy of Mary Love Berryman)

*good*

Note: Sara Elizabeth Pride Pearce was the wife of Henry Davis Pearce, Henry Davis Pearce and the rest of us are all Jackson descendants. MLB



### Strawberry Jell-O Cake

- 1 box white cake mix
- 1 box small strawberry Jell-O
- 4 eggs
- 1/2 cup cooking oil
- 1/2 cup frozen strawberries, thawed
- 1/2 cup water

Mix together in mixer and beat until creamy.  
Bake according to directions on cake mix box.

### Icing

- 1 box powdered sugar
- 1/2 cup frozen strawberries, thawed
- 1 stick margarine

Beat with mixer until fluffy. Spread on cool cake.

On our son Leslie's first birthday, a friend brought this recipe and said we were making it for his birthday. He will be 49 this year and it is his and all the rest of the family's favorite birthday cake

Mary Love Berryman



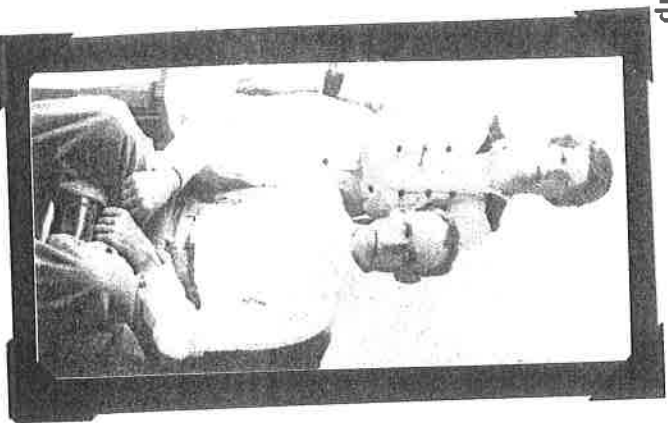
My dad was Walter E. Miller and the grandson of Rachel Jackson Miller. I am his daughter and I have his personal cookbook and keeper of his personal notes.

It is 1902 cloth bound almanac. One is for pound cake and signed "Miller's Get-up". It mostly tells when and where he worked. In one place in the book he wrote his name and then "Looking for a wife". Edna Miller Birchill

### His recipe for Pound Cake

1 lb butter  
1 lb flour  
12 eggs  
1 lb sugar  
1/4 pt milk  
Flavor

"Miller's Get-up"



Walter E. Miller and Emily E. Eccles  
Married February 14, 1914  
(courtesy of Edna Miller Birchill)

My mother was born in 1896 in Liverpool, England near the town of Eccles. When she was a young girl, her father immigrated to the United States and traveled across the country until he found work near Spokane. In 1907, when he had saved \$650, he sent for his wife and their five children. Can you imagine leaving your home, traveling across the Atlantic on a boat and then across the country by train with five young children? My mother and twin brother were the oldest at 11. My parents were married Feb. 14, 1914. He was 29 and she turned 18 that next August.

The Eccles family recipe for Eccles Cakes was lost over the years. My mother, who had been raised on these cookies, missed them and experimented until she came up with this recipe about 75 years ago. For many, many years these, her oatmeal cookies and my father's Dream Cookies were all the cookies we had. This is her version of traditional Eccles cakes.

### Eccles Cakes

Edna Miller Birchill

2 cups sugar  
1/2 cup lard  
2 eggs  
1 cup sour cream mixed with 1 tsp. baking soda  
1 teaspoon vanilla  
Enough flour to make the dough stiff enough to roll out and cut  
Filling:  
1 cup chopped raisins (or currants)  
1/2 cup sugar  
1 tablespoon flour  
1/2 cup warm water

Mix the cookies, roll and cut into circles. Cook the filling until it's thickened a bit. Put a tsp. of filling in half the circles and cover with another circle. Pinch around the edges with fingers or a fork. Bake at about 350° for 20 minutes (start checking at 12 min).





Buttercream Cake Icing Nancy Ann Jackson

Arlene Decker, my cake decorating teacher, gave me this recipe in 1982.

- 1/2 c. butter (margarine)
- 1/2 c. solid shortening (Crisco)
- 1 tsp. vanilla
- 1/8 tsp. salt
- 4 c. confectioners sugar - beat in a little at a time
- 3 Tbs. cooled milk or cream

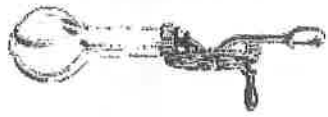
Beat at high speed until light and fluffy. Keep covered with tight lid or damp cloth - store in refrigerator until ready to use.



**PINEAPPLE PIE**

1/2 cup sugar mixed with 2 Tbsp. cornstarch, add 1 cup pineapple juice, cook five minutes, add 1 cup pineapple cut fine, or crushed. 2 well beaten/egg yolks, 1 Tbsp. butter. Cook, pour into shell. Use whites of eggs for meringue.

Mrs. R. C. Marshall.



**Meringue Topping for Pie**

- 3 egg whites
- Pinch Cream Tartar
- 6 T sugar
- beat egg whites, cream tartar and sugar until stiff

- 1 T corn starch
- 1/2 c water
- Mix and cook until thicken; beat into egg whites. Spread on pie and brown in oven

From the files of my Aunt.  
Submitted by Nancy Jackson

## The Pie Crust

Nancy Ann Jackson

Happy memories of mom slaving in the kitchen to prepare mamma for her children. Wonderful odors of pies, cakes and cookies not to mention the food we should eat. Those days taken for granted as if they would never go away. She had such a knack for rolling out the dough and getting the dough onto the plate. One of my last lessons to learn. I only hope I remember.

### Pie Crust

Nancy Ann Jackson

This is really a good pie crust.

- 4 c. flour
- 1 TBSP sugar
- 1 egg beaten
- 1/2 c. water
- 2 c. shortening
- 2 level tsp. salt
- 1 TBSP vinegar



Combine flour, salt, sugar and sift. Blend in shortening until size of pea. blend in egg and liquid and make a soft dough so you can handle it. Source: Old Vienna, WV Cookbook

### BUTTER SCOTCH PIE

- Yolks 2 eggs
- 2 cups dark brown sugar,
- caramelized
- 3 Tbsp. flour
- 2 cups cold water
- 1 tsp. vanilla
- Butter size of walnut

Mix ingredients and cook in top of double boiler until thick, then place in a baked pie crust and cover with meringue made from 2 egg whites, put in oven and let remain until meringue is slightly brown. This is sufficient for two pies.

Mrs. Adams.

Aunt Effa

My pulling butter in with sugar - also had oil beat me cup of water & add to melted sugar.

Effa (Douglass) Adams - made the best darned butterscotch pie and I can't make it to save me. She sure must have used small pans to get two pies out of the ingredients given, though. A two egg meringue barely covers one. -Helen Waterman



In the fall my mother would make a large crock full of mincemeat to have in time for our Thanksgiving dinner. I believe the following is the basic recipe she used as I found the ingredients she used to make a large amount that she canned. Nancy Jackson



Mince Pie

1 lb. finely chopped boiled beef, 1/2 lb. finely chopped suet, 1 lb. well washed and dried currants, 1 alb. stoned raisins, 1 lb. finely cut citron, 1 lb sugar, 1/2 tsp. salt, the juice and a little grated rind of 2 oranges, the juice and grated rind of 1 lemon, 1 pint cider, 1/2 pint brandy, 1/2 pint sherry wine, 1 tsp. ground cloves, 1 tsp cinnamon, 1 tsp. mace, 1 grated nutmeg and 3 lbs. chopped apples; mix all the ingredients well together and use; sufficient for 6 good sized pies. If this mince meat is to be kept for any length of time omit the apples and fill the mince meat into glass jars; close tightly and keep them in a cool place. It will then keep all winter. When wanted to make pies of take 1 jar at a time and mix the mince meat with an equal portion of chopped apples; line 2 pie plates with rich pie crust, fill them with the mince meat, cover with same crust as directed, cut a small opening and serve warm.



Mince pies will keep in a cool place for two weeks, but they should always be put for 10 or 15 minutes in the oven to heat through before serving. For a large quantity of mince meat put 8 lbs. beef off the round in a kettle of boiling water, add 1 TBS salt and boil till tender; when done remove the kettle from the fire and set aside to cool; then take out the meat, remove all skin, fat and hard part and chop the meat as fine as possible; then weigh the chopped meat and take for each lb. The same ingredients as in the above recipe; put it away in well closed jars without the apples.  
Source: Desserts and Salads

List of Ingredients my mother used

- 4 lbs beef
- 2 lbs suet
- 4 lbs. currants
- 4 lbs. raisins
- 1 lb. citron
- 4 lbs. sugar
- 2 tsp. salt
- 8 oranges
- 4 lemons
- 4 pints. cider
- 2 pints brandy
- 2 pints wine
- 4 tsp. cloves
- 4 tsp. cinnamon
- 4 tsp. mace
- 4 grated nutmeg
- 12 lbs chopped apples.



Rhubarb Custard Pie Nancy Ann Jackson

Spring time was the time for rhubarb custard pie. I suspect the following recipe was like the one she used for her rhubarb custard pie:

Stew 2 cups finely cut rhubarb (she grew her own) with 2 cups sugar and 1/2 cup water; when done strain the rhubarb through a sieve and mix it with 2 well beaten eggs; have a deep pie plate lined with rich pie crust, fill in the mixture, lay fine strips of pie crust across the pie (lattice-like), place the pie in a hot oven and bake till the custard is firm and the crust is light brown. (I think you would use about 375 degree oven)



*"The right food always comes at the right time. Reliance on out-of-season foods makes the gastronomic year an endlessly boring repetition."*

Roy Andries DeGroot



Pumpkin pie Nancy Ann Jackson

This was a recipe from my grandmother, Julia Viola Hall (1870-1929).

- 1 pt. pumpkin
  - 1/2 pt. whole milk
  - 3 eggs
  - 4 rounded Tbs. sugar
  - 1/3 tsp. salt and a little grated nutmeg
- Beat eggs, add sugar and salt, then pumpkin. Stir in the milk after heating to almost boiling. Makes two pies.



Pecan pie

- 3 eggs
- 1/2 c. sugar
- 1 c. raw sugar
- 1/4 t. salt
- 1 c. chopped pecans

Beat eggs, add sugar, salt, syrup + pecan mix well. Put a thin layer of coconut in bottom of pie shell. Pour above mixture into shell. Bake - 425° - 5 min. reduce heat 325°. Bake about 40-45 minutes. Hot cool - serve with whipped cream if desired.

For years, on my birthday I would ask my mom (Edith Elkins McCormack) for pecan pie instead of birthday cake. She always obliged, using this recipe. Thanks Mom! ~Ann McCormack Fissel



# FLORIDA

**Key Lime Pie**  
Cindy Jackson Maxwell

One baked pie shell  
4 eggs  
1/3 to 1/2 cup key lime juice  
1 can sweetened condensed milk

Separate eggs, reserving whites for meringue.  
Beat egg yolks with wooden spoon until lemon colored.

Add 1 can of sweetened condensed milk.  
Add between 1/3 to 1/2 key lime juice (to taste).

Pour mixture into baked pie shell.

Top with meringue and bake in 350 oven until top is golden brown.

Meringue



Egg whites—room temperature  
1/4 tsp. cream of tartar  
6 Tbsp. sugar  
a little vanilla

Beat egg whites and cream of tartar until frothy, with an electric mixer. Add sugar one Tbsp. at a time, beating well after each addition, until stiff peaks form, add vanilla. Spoon onto key lime mixture and use back of small spoon to form peaks.

# OREGON

**Reunion Italian Pine Nut Pie**

1 unbaked pie shell - 9 inch (Pillsbury)  
1 cup. chocolate chips  
1 cup pine nuts - lightly toasted  
6 Tbsp. unsalted butter - melted  
1 c. sugar  
1/2 cup flour  
2 eggs, lightly beaten  
1 teas. almond flavoring

Preheat oven to 350°.

Sprinkle chips on crust. Sprinkle nuts on top of chips.

Beat together all the rest of the ingredients.

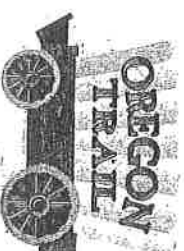
Pour over top of nuts and chips.

Bake at 350° for 55 minutes.

Place on rack to cool.

Serves 8-10. Very rich but good with whipped cream and perhaps drizzle of chocolate sauce. Can be served just barely warm.

Marcia Staunton





### French Apple Crème Pie

~My favorite apple pie!

Nancy Ann Jackson

Makes 9-inch pie  
Sift together:

2 c. sifted Pillsbury's Best All Purpose Flour \*  
and 1 tsp. salt into mixing bowl

Cut in 2/3 shortening until particles are the size of small peas.

Sprinkle 6 to 7 TBS cold water over mixture while tossing and stirring lightly with fork.

Add water to driest particles, pushing lumps to side, until dough is moist enough to hold together.

Divide roll out in half. Form into balls. Flatten to 1/2 inch thickness. one portion on floured surface to a circle 1 & 1/2 inches larger than inverted 9-inch piepan. Fit into pan.

#### Apple Filling:

Combine 3/4 to 1 c. sugar  
2 TBS flour

1/2 tsp. cinnamon

1/2 tsp. nutmeg

1 tsp. grated lemon rine

Add 5 cups pared, sliced apples (about 5 medium); stir to coat. Turn into pastry-lined pan. Dot with 2 TBS Land O'Lakes Butter

Roll out remaining dough. Cut 1 & 1/2 to 2 inch hole in center of pastry. (Sauce will be poured through) Moisten rim of bottom crust,

pressing to seal. Flute. Sprinkle with sugar. Bake at 425 degrees for 10 min., then at 375 degrees for 30 to 35 minutes until apples are tender. Pour Sauce through opening while warm.



\* For use with Pillsbury's Best Self-Rising Flour, omit salt; decrease shortening to 1/2 c.

#### Crème Sauce:

Combine 2 slightly beaten eggs (or 1 egg and 2 egg yolks), 1/2 c. sugar and 1 TBS lemon juice in saucepan. Cook, stirring constantly, until thickened. Add 1/3 c (3-oz. pkg) softened cream cheese and 1/2 c. sour cream.

Source: Pillsbury's 14th Grand National Bake-Off Cookbook

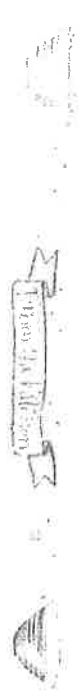


#### West Virginia-

The apple is the official state fruit of West Virginia. The Golden Delicious apple originated in Clay County, West Virginia. It was discovered in 1775 near Wellsburg, West Virginia.



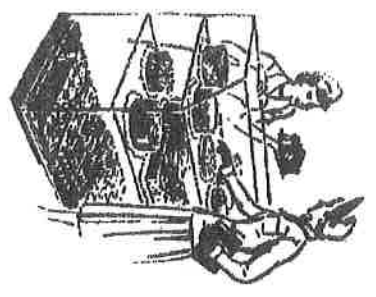




### Lemon Chess Pie Juliann Lumpkin

- 1 unbaked pie shell (8 in.)
- 4 eggs, well beaten
- 2 cups sugar
- 1 Tablespoon flour
- 1 stick butter, melted
- 1/4 cup lemon juice

Mix flour with the sugar, then the sugar mixture with the eggs. Mix well. Add melted butter and mix. Stir lemon juice into the mixture and mix well. Pour into unbaked pie shell and bake 350\* for 30 to 40 minutes or until set.



Juliann's grandmother, Nancy Helen Mansker, was the wife of Joe Prewitt Jackson. Nancy's brother Tom Mansker was married to Myrtle Scruggs, from whom this recipe descends. In the 1950s, Myrtle made these pies in her kitchen and sold them to local convenience stores in Waco. Kaspar Mansker, Nancy's great-great-uncle, was well known in Tennessee for settling the area north of Nashville and was a good friend of President Jackson and the Donaldsons (President Jackson's in-laws).

### Mint Brownie Pie Allison Sullivan

- 6 Tablespoons butter (no substitutions)
- 2 squares (1 ounce each) unsweetened chocolate
- 1 cup sugar
- 2 eggs, beaten
- 1/2 teaspoon vanilla extract
- 1/2 cup all purpose flour



**Filling:**

- 1 package (8 ounces) cream cheese, softened
  - 3/4 cup sugar
  - 1/2 teaspoon peppermint extract
  - Green food coloring, optional
  - 1 carton (8 ounces) Cool Whip
  - 1/2 cup semisweet chocolate chips, melted
- Additional Cool Whip topping and chocolate chips, optional

In a saucepan, melt butter and chocolate. Stir in sugar until well blended. Add eggs and vanilla; mix well. Stir in flour until well blended. Pour into a greased 9-inch spring form pan. Bake at 350° for 18-20 minutes until a toothpick inserted near the center comes out clean. Cool on a wire rack. In a mixing bowl, beat cream cheese and sugar until smooth. Add extract and food coloring if desired; mix well. Fold in whipped topping. Spread evenly over brownie layer. Cover and refrigerate for at least 1 hour. Remove sides of pan just before serving. Melt chocolate chips; drizzle over the top. Garnish with whipped topping and chocolate chips if desired.

**Peanut Butter Pie**

from Melanie Jackson, my sister

- 1 baked pie shell (could also use graham cracker or chocolate pie shell)
- 1 large size vanilla instant pudding
- 2 1/2 cups of milk
- 3 heaping tablespoons of peanut butter

Beat pudding mix and milk until smooth, then beat in peanut butter and spread in crust. Chill.  
Colleen Minardi



**Creamy Rice Pudding**

from my mother, Mary Lois Jackson

- 1 1/2 cups cooked rice (we prefer brown rice)
- 2 cups milk, divided
- 1/3 cup sugar
- 1/4 tsp salt
- 1 egg, beaten
- 2/3 cup raisins
- 1 Tablespoon butter or margarine
- 1/2 tsp vanilla extract

Combine rice, 1 1/2 cups of milk, sugar, salt in heavy saucepan. Cook over medium heat, stirring occasionally, until thick and creamy, 15-20 minutes.  
Blend remaining 1/2 cup milk and beaten egg. Stir into rice mixture. Add raisins. Cook 2 minutes longer, stirring constantly. Add butter and vanilla. Spoon into serving dishes. Sprinkle with nutmeg or cinnamon, if desired.  
Colleen Minardi

**APPLE TAPIOCA PUDDING**

- 3/4 cup Pearl tapioca
- 1 1/2 pints boiling water
- 1/2 tsp. salt

Cook in top of double boiler.  
Pare and core 7 nice apples, place in baking dish, sprinkle with sugar and lemon juice. Pour the tapioca over this and bake until apples are tender. Serve hot or cold with whipped cream. Apricots or peaches can be used instead of apples if desired.

Mrs. Jennie Douglass.

**BAKED BANANAS**

Slice bananas lengthwise and put in a baking dish in layers. Spread a thin coating of brown sugar and lemon juice between each layer. Dot top layer with butter. Bake until the sugar is melted to syrup.

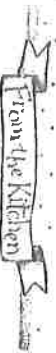
Mrs. Effa D. Adams.



**Prune Pudding**

Heat two and one-half cups of sweet milk to the boiling point, then stir in gradually a little cold milk in which you have rubbed smooth two tablespoonfuls of cornstarch. Add one cup of sugar, three well-beaten eggs, about a teaspoonful of butter and a little grated nutmeg. Let this come to a boil, then pour it in a buttered pudding-dish, first adding a cupful of stewed prunes, with the stones taken out. Bake for from fifteen to twenty minutes according to the state of the oven. Serve with or without sauce. A little cream improves it if poured over it when placed in saucers.

My mother frequently made prune pudding. I am not sure this is the recipe she used.  
Source: White House Cook Book  
Nancy Ann Jackson



"Food, like a loving touch or a glimpse of divine power,  
has that ability to comfort."

Norman Kolpas



As I have said before, I seldom saw a cookbook open when my mother was cooking. In my possession are two old cookbooks: The White House Cookbook with a picture of Florence Kling Harding in it so I assume this revised ed. was published during Harding's administration.

The other book I have is Desserts and Salads By Gesine Lemcke first published in 1892; reprinted in 1896 and 1918.

My Aunt Ethel Stalwaker Swisher told me that she and her siblings always had chores to do. They grew up on a farm where farmhands had to be fed and also men working on the railroad would often eat at the farmhouse. My mother liked to cook and would trade outdoor chores with my Aunt Ethel whenever the latter was assigned to cooking. However, I will say that when I was growing up my mother worked long hours in her flower and vegetable gardens in addition to cooking for the family. I soon learned my comfort foods when I was sick were: toast and poached eggs or bread pudding. Since my mother did not keep a recipe file I can only guess about the recipes she used. I believe the following is how she fixed bread pudding:

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### Plain Bread Pudding (baked)

Put 3 slices of bread (minus crust) into a pudding dish and pour over them 1 quart boiling milk; cover the dish and let it stand until cold; then beat up the bread with a fork; stir 3 eggs with 3 or 4 tablespoonfuls sugar to a cream and mix it with the bread; flavor with lemon (one recipe has 1/2 tsp. essence of lemon); put a few small pieces of butter with a little grated nutmeg on top and bake in the oven till thick; serve with lemon or nutmeg sauce. 1/4 lb raisins or currants may be added if liked. (I think when I make bread pudding I use 350 degree oven) Source: Desserts and Salads

Note: My mother used to get the various essence of oil from the drugstore.



### Custard Sauce

One-half cup of sugar, two beaten eggs, two cups of milk, flavoring to taste.

Heat the milk to boiling; add by degrees the beaten eggs and sugar, put in the flavoring and set within a pan of boiling water. Stir until it begins to thicken; then take it off and stir in the flavoring gradually; set, until wanted, within a pan of boiling water. From my mother's White House Cook Book.

### Lemon Sauce

One cupful of sugar, half a cup of butter, one egg beaten light, one lemon, juice and grated rind, half a cup of boiling water. Cook in a double boiler. White House Cook Book

Submitted by Nancy Jackson



Lessie B. Cain Elkins, Ann and Richard McCormack  
c.1960



*Peach Cobbler.*

- 1 cup sugar
- 1 " flour
- 1 " milk
- 2 tablespoons B. P.
- 1 pinch salt
- 1/2 cup butter
- 1 qt. canned peaches

Put mixed butter in bottom of  
 Pan in peaches  
 Pour the sugar, milk, flour +  
 B. P. and salt.  
 Pour the batter over peaches  
 peaches.  
 Bake 35 to 40 minutes  
 at 350 to 375 degrees

Lessie Cain Elkins  
Submitted by Edith McCormack



"An apple is an excellent thing -- until you have tried a  
 peach." George du Maurier (1834-1896)

*"Had I but a penny in the world, thou shouldst have it for gingerbread."*  
 William Shakespeare (1564-1616)



**Walter E. Miller**  
 (courtesy of Edna Miller Birchill)

Wed. FRI. MAY 23, 1902 Ther.

*Walter E. Miller*

*2 cups Brown Sugar  
 1 cup flour  
 1/2 cup Raisins  
 1/2 cup molasses  
 1/2 cup butter  
 1/2 cup water  
 1/2 cup cornstarch  
 1/2 cup suet  
 1/2 cup salt  
 1/2 cup soda  
 1/2 cup cinnamon  
 1/2 cup nutmeg  
 1/2 cup sugar  
 1 cup boiling water  
 Lump of butter size of an egg  
 Tablespoon cornstarch  
 Rum to taste.  
 Boiling until thick and served warm over  
 Christmas Puddin.  
 The sauce recipe was on a blank sheet inside the  
 Gem Chopper cookbook in my grandmother's hand.*



On Christmas Day one of the things I always looked forward to was the Puddin for dessert. My Grandmother, Etta Jackson Lincoln always made a steamed pudding. My aunt, Wilma Lincoln Merrill, made the rum sauce for it. I know not everybody liked the pudding but I sure did and miss not having it. I have the Gem Chopper Cookbook, copyrighted 1902 that grandma used.

The recipe is H132 Suet & Fruit Pudding aka Christmas Puddin

- 1 cup suet
- 1 cup molasses
- 1 cup raisins
- 2 1/2 cups flour
- 1/2 teas salt
- 1 teas soda
- 1/2 saltspoon cinnamon
- 1/2 saltspoon nutmeg



The suet and raisins were put through the Gem-Chopper and mixed with the flour and spices and salt and soda. The molasses and 1 cup milk were mixed together and then added to the dry ingredients. Placed in a well buttered pudding mold and steamed for 3 hours. Kept warm and then sliced and served with warm sauce.

Sauce for Christmas Pudding

- 1 cup sugar
- 1 cup boiling water
- Lump of butter size of an egg
- Tablespoon cornstarch
- Rum to taste.

Boiling until thick and served warm over Christmas Puddin.

The sauce recipe was on a blank sheet inside the Gem Chopper cookbook in my grandmother's hand. Marcia Lincoln Staunton

## Low Calorie Chocolate Dessert

Mary Love Berryman

1 cup flour  
1 stick margarine melted  
1 cup chopped pecans  
Mix together and pat into a 9" x 13" pan and bake for 14 minutes on 375 degrees

8 oz Neufchatel Cheese

1/2 8 oz carton of Lite Whipped Topping

12 packages Equal

Cream together and spread on top of cooled crust.

3 cups of low-fat milk

2 packages sugar free pudding mix - 1 chocolate and 1 vanilla

Mix and spread over crust-cheese mixture. Spread with remaining topping and refrigerate.

This is not an old recipe but one that I converted so that I could serve it to my diabetic friends.



I do not have any special recipe to contribute but have a strong childhood memory of Thanksgiving dinner at our JACKSON grandparents home in Huntington, WV. There were lots of desserts but a special treat for me was the red jell-o with fruit cocktail, freshly sliced bananas and all of the whipped cream you wanted. It was my favorite and I still like it. Perhaps it was the fellowship with my Dad and Mother, Dad's twin plus three other brothers and his two sisters and all of the families.

Carolyn Walters



## Peaches & Cream Dessert

Betty Jackson

3/4 cup flour  
1 3-1/2 oz. pkg. regular vanilla pudding mix  
1 teaspoon baking powder  
1 egg, beaten  
1/2 cup milk  
3 tablespoons margarine, melted  
1 16 oz. can peach slices  
1 8 oz. pkg. cream cheese  
1/2 cup sugar  
1 tablespoon sugar  
1/2 teaspoon cinnamon

Stir together flour, pudding and baking powder. Combine egg, milk and melted margarine. Add to dry ingredients; mix well. Spread in a greased 8 by 8 by 2-inch pan.

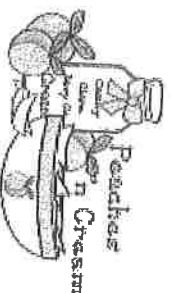
Drain peaches, reserving 1/3 cup liquid.

Chop peaches and sprinkle atop batter.

Beat together the cream cheese, 1/2 cup of sugar and reserved peach liquid. Pour atop peaches.

Combine 1 tablespoon sugar and the cinnamon; sprinkle over all.

Bake at 345° for 45 minutes.  
8 servings.





THE COOKIE JAR



## Jackson Cookies

The recipe for Jackson Cookies was submitted by Lily I. Jackson for *A Columbian Autograph Souvenir Cookery Book*, published in conjunction with the 1893 World's Columbian Exposition. As written by Lily, the recipe reads:

Three eggs, two cups of sugar, one cup of butter, one cup of sweet milk, two teaspoons baking powder mix soft, roll thin, bake in a quick oven.

Learning about Lily's recipe from Nancy Jackson, I was anxious to try it. I determined to call upon all the culinary acumen afforded by a semester of Howe Ec at Cairo Junior High School in 1978, during which time I came close to almost understanding how to use the double boiler.

Lily's recipe seems simple enough at first glance, even for a cooking novice. There's no mention of the "soft ball stage," no exotic, arcane ingredients like agar-agar or confectioner's sugar, and no French terminology such as *eau de toilette* or *strudel*.

The one thing that caught my attention was that the recipe called for a "quick" oven. A little research revealed that a quick oven runs around 400°. Congratulating myself on my astute problem-solving powers, I was prepared to try what appeared to be an extremely simple recipe.

As I began adding the ingredients, though, I had a nagging "isn't there something missing-here?" doubt. Blending the ingredients, I became slightly more concerned. The "dough" had become rather soup-like. In fact, it mightn't be an exaggeration to say that its consistency was rather water-like. When I looked again at the recipe, though, I found I had followed it to the letter. It's difficult to roll a liquid, so I skipped that step, thinking I had perhaps mixed things so well that rolling wasn't necessary. And so, I began dipping (well, pouring) my cookies on to the sheet. It was then that I vaguely recalled from my Howe Ec class

an ingredient known as "flour" that had figured prominently to hold form and bake.

The recipe didn't specify a baking time, but ten minutes seemed appropriate. I put the oozing concoction in the oven, and began anxiously awaiting the outcome. Ten minutes later, I opened the oven door, hoping to see something in many of our recipes but was lacking in this mixture. I reviewed the recipe once more. No flour mentioned, so I decided it must be correct. How the cookies were going to hold their shape was a mystery since they were already spilling into each other, but I hoped the laws of gravity and inertia would somehow be suspended long enough for them miraculously.

What a mess! After the smoke cleared, I found that the middle of the cookie sheet held a yellow, soupy, bubbling glop, surrounded by a border of black, baked-on "stuff." The cookie sheet was subjected to a vigorous soak-soak-repeat treatment for the remainder of the day, and I don't think I ever quite managed to remove all evidence of my "experiment," as my wife good-naturedly called it.

Lily I. Jackson, I concluded, had been too busy socially to be much of a one for the kitchen, but giving her the benefit of the doubt, I traced the recipe back to the source. When I finally located the original version, I found that same one-sentence recipe, with no mention of flour. I began looking for other, similar recipes, which might provide an idea as to how much flour was needed. These recipes, I found, either--like Lily's--didn't mention flour at all, or simply included the notation: "enough flour to roll." Now, what does that mean to somebody like me? Obviously, these things were written at a time when women began learning the domestic arts at the age of 5, while boys were learning about such things as the infield fly rule and how to spit, and these two worlds never overlapped in 1893. And so, I continue to ask: How much flour needs to be added to three eggs, two cups of sugar, one cup of butter, one cup of sweet milk, and two teaspoons of baking powder to make a viable cookie?

John M. Jackson

FAVORITE DISHES  
A COLUMBIAN AUTOGRAPH SOUVENIR COOKERY  
BOOK.

OVER THREE HUNDRED AUTOGRAPH RECIPES,  
AND TWENTY-THREE PORTRAITS,  
CONTRIBUTED SPECIALLY BY THE BOARD OF LADY  
MANAGERS

OF THE WORLD'S COLUMBIAN EXPOSITION  
COMPILED BY CARRIE V. SHUMAN, CHICAGO, 1893

Favorite Dishes is due to the fact that the noble women who have labored far the best interests of mankind and womankind, in the development of the Women's Department of the World's Columbian Exposition, found time to contribute this collection of recipes, as a means of enabling the compiler to open an additional avenue for women to provide the necessary funds to pay the expenses of a visit to the Exposition.

The compiler is most happy to congratulate the Lady Managers and Lady Alternates of every State and Territory of the United States, including Alaska, upon the fact that their prompt responses to the statement of the object of this publication bring them together in this place as the exponents of the Art of Cookery, at this stage of its best development in this country, and as cheerful assistants of women who need the encouragement and blessings of their more fortunate sisters.

It is to be regretted that all of the letters, of commendation cannot be published, but as they would alone constitute a fair sized volume, only a few have been inserted.

JACKSON COOKIES.

From MISS LILY IRENE JACKSON, of West Virginia, Lady Manager.

Three eggs, two cups of sugar, one cup of butter, one cup of sweet milk, two teaspoons baking powder, mix soft, roll thin, bake in a quick oven.



After hearing John's adventure of trying Lily's cookie recipe, I felt the need to solve the mystery of how much flour to add. After all, with having four children, I've baked maybe a billion cookies, so I gave the recipe a try. I did have the advantage of John's trial run, which gave me a head start. The following is an updated version of the recipe which did result in a nice, basic sugar cookie. I can't help but wonder how Lily would feel about the 2004 Jackson reunion serving her cookies 11 years after her recipe was published, and that it took two of us and access to a computer to figure out what I'm sure was a clearly written recipe in 1893.

Jackson Cookies  
Lily Irene Jackson

- 3 eggs
- 2 cups sugar
- 1 cup butter, softened
- 1 cup milk
- 2 teaspoons baking powder
- 5 -1/2 cups flour (or enough to make a soft dough)



Cream butter and sugar together. Add eggs, one at a time. Sift together the baking powder and flour, stir into the creamed mixture alternately with the milk (I used an electric stand mixer). Cover dough, and chill for 30 minutes. Preheat oven to 375°. Lightly grease a cookie sheet or line cookie sheet with parchment paper. On a floured surface roll dough (in batches--this makes a large amount of dough) to about 1/8 inch thick. Cut into desired shapes with cookie cutter. Place cookies on cookie sheet 1 inch apart. Bake for 9-10 minutes. Remove from cookie sheet and cool on wire racks.  
Note: This recipe made about 11 dozen 2-inch cookies.

*So, in answer to John's question, I found it takes 5-1/2 cups of flour (more or less) to make a viable cookie. Ann Fissel*



## Starlight Mint Surprise Cookies

Nancy Jackson

My mother often made these.

Sift together 3 cups sifted Pillsbury's Best

Enriched Flour

1 tsp. baking soda

1/2 tsp. salt

Cream 1 cup butter (half shortening may be used); add gradually

1 cup sugar

1/2 cup firmly packed brown sugar, creaming well

Blend in

2 eggs, unbeaten

2 TBS. water

1 tsp. vanilla; beat well

Add dry ingredients; mix thoroughly. Cover and refrigerate at least 2 hrs.

Open 1 pkg. (9 oz) Rockwood Chocolate Mint Wafers. (May not be able to find these now - need to substitute-perhaps Wilton's Mint wafers). Enclose each wafer in about 1 TBS of chilled dough.

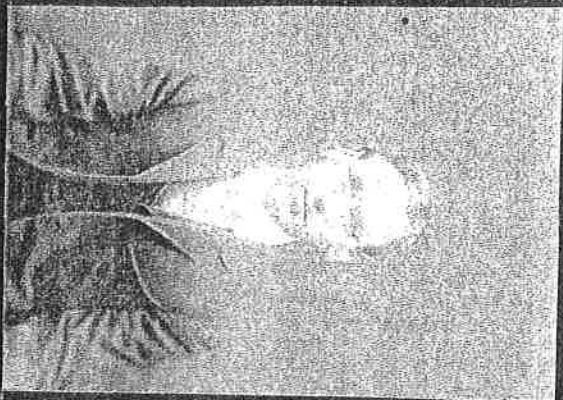
Place on greased baking sheet about 2 inches apart.

Top each cookie with pecan or walnut half bake in moderate oven (375 degrees) 10 to 12 minutes Source: magazine clipping.

*"I am still convinced that a good, simple, homemade cookie is preferable to all the store-bought cookies one can find."*

James Beard

My father rarely used recipes. For years the only recipe I had was Sugar Cookies No. 1. Over the years the recipe was scaled down to family-size proportions and renamed Dream Cookies. About 30 years ago when I was helping my mother move I came across his 1902 diary. On three pages are five of his recipes dating from his days as a logging camp and hotel cook.



Walter M. Miller

(courtesy of Edna Miller Birchill)



Sugar Cookies Number One  
(also called Dream Cookies)

Walter M. Miller

- 1 cup butter (if you want them pure white use Crisco and butter flavoring)
- 2 cups sugar
- 1 cup flaked coconut
- 2 1/2 cups flour
- 2 teaspoons bakers ammonia (get this at the drug store, ask for ammonium carbonate)
- 2 1/2 teaspoons vanilla
- 1 cup walnuts, chopped fine

Cream the shortening and sugar. Add the other ingredients as listed.

You can substitute flavor by adding 1 teaspoon lemon and 1 teaspoon rum or a combination of these.

Roll in balls the size of a small walnut and bake at 250 degrees for 15 to 20 minutes at the top of the oven.

Store in a covered container. This recipe will make about 100 cookies.

Note: Ammonium carbonate is a leavening agent. It makes the cookies a little lighter than regular baking powder, though you can use baking powder if you want to.

Submitted by Edna Miller Birchill

Wed. Sun. May 25, 1902 Ther.

No 1  
Sugar Cookies

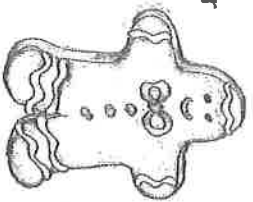
2 cups sugar  
1 cup butter or lard  
1 1/2 cups flour  
2 1/2 tsp ammonia  
2 1/2 tsp vanilla  
1 cup walnuts  
Walter Miller

Wed. Monday 26 Ther.

3 cups sugar  
1 1/2 cups butter  
1 1/2 cups flour  
2 1/2 tsp ammonia  
2 1/2 tsp vanilla  
1 cup walnuts  
Edna Miller Birchill

### Gingerbread Men (Eloise Brake)

- 4 1/4 cups sifted flour
- 1 cup sugar
- 1 Tbls. ginger
- 1 tsp. salt
- 1 cup shortening
- 3/4 cup molasses



Mix and sift dry ingredients. Work shortening in with your hands until it's mealy. Mix in just enough molasses to hold dough together. No More! Roll out very thin on lightly floured board. Bake in oven 350 degrees 10 to 12 minutes. Makes about 2 dozen large gingerbread.

Each year mother baked her mother's traditional gingerbread men about a month before Christmas, frosted the hands and feet with just a dab of green frosting, just enough to add sweetness to the cookie. She hid them away from us four kids so that they could season, as they were better that way. Our mouths watered the whole month thinking about the night she would bring them from their hiding place and we could pick our cookie and eat it with a tall glass of cold milk. Wuuu! Gingerbread and cold milk. You had to chew slowly and savor the flavor. This one year she opened the can to find it empty. My older brother had discovered her hiding place and eaten them all. Boy were the three of us MAD! and we NEVER let him forget it.

I carry this tradition on today and am passing it down to my grandchildren Camille, Katrina, Braden and baby Adam. Linda Brake Meyers

### Sugar Cookies

Nancy Ann Jackson

This was in my Aunt's file and labeled Cookie recipe (Mother) I assume this is the recipe from my grandmother Julia Viola Hall. My mother often made sugar cookies and she would say her mother made good sugar cookies.

- 3 cups sugar (2 brown and 1 white)
  - 1 cup butter
  - 1 cup milk
  - 2 eggs (more or less)
  - 2 tsp. baking powder
  - 1 & 1/2 tsp. vanilla flavoring.
- Flour enough to roll out good. Bake in 375 degree oven until lightly browned.

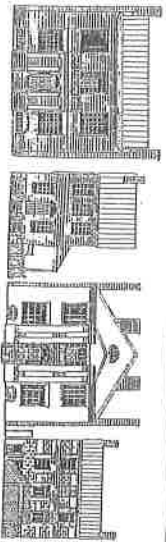
### Lemon Cookies- Ammonia

From the files of either Aunt Mary Waggoner or Aunt Ethel Swisher. My mother loved ammonia cookies. Nancy Ann Jackson

- 2 cups sugar
- 1 cup butter
- 2 eggs
- 1 cup sweet milk
- 1 tsp. oil lemon
- 2 tsp. bakers ammonia

Warm milk a little and dissolve ammonia in it. Mix all together. Add flour to roll out. Prick with fork after putting in pan. No temp. or length of time for baking on the card. Source: Clarksburg Exponent Telegram.





### Forgotten Cookies

An answer for a busy cook with hungry kids.

- 2 egg whites (room temperature)
- 2/3 cup sugar
- 1 (6-ounce) bag chocolate bits
- 1/3 cup chopped pecans

Beat egg whites on high speed of electric mixer. When they begin to thicken, add sugar slowly, continuing to beat. Remove beater, fold in bits and nuts with fork or spoon.

Line cookie sheets with greased aluminum foil. Dip out mixture by small spoonfuls and drop rather far apart, since they spread.

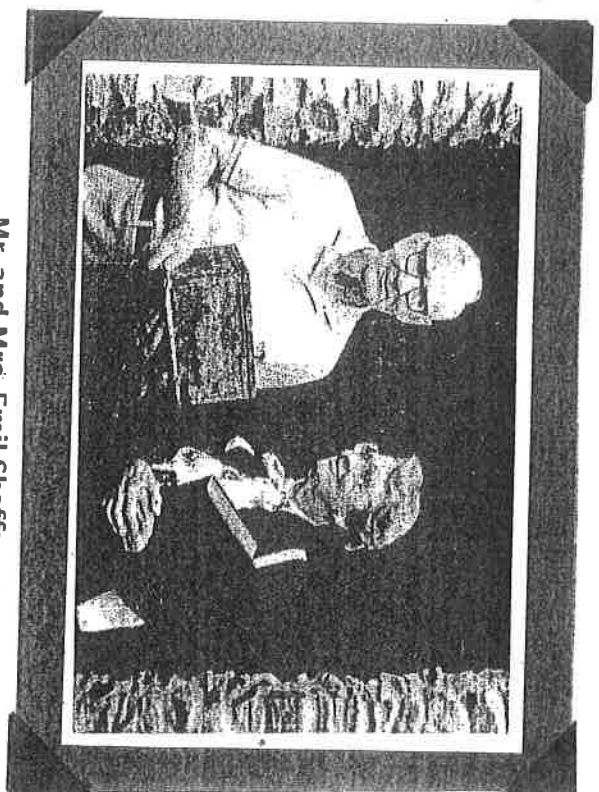
Heat oven to 350 degrees. Place cookie sheets in heated oven. Turn of oven immediately. Leave door closed for 5 hours or overnight. Makes 60 cookies.

Anna Jackson Preston Shaffner  
Great-granddaughter of "Stonewall" Jackson

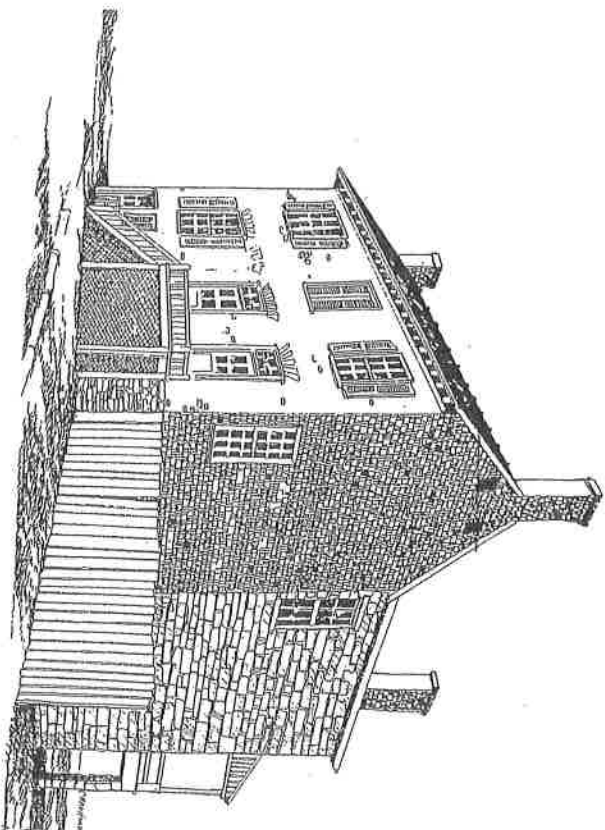


This was my Mother's favorite recipe.

One thing about dining in at The Shaffners was that a "Stonewall" Jackson - type discipline prevailed... Every child was required to have at least three (3) bites of every food that was on his or her plate.  
Henry Shaffner II



Mr. and Mrs. Emil Shaffner  
(courtesy of Henry F. Shaffner II)



Stonewall Jackson House  
Historic Lexington, Virginia

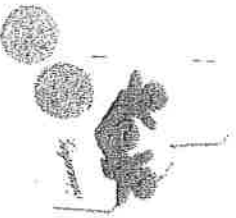


### Old Fashioned Ginger Snaps

Nancy Ann Jackson

From the files of either my Aunt Ethel Swisher or Aunt Mary Waggoner. I am including this because my mother often baked ginger snaps.

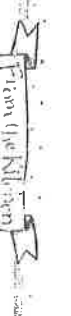
- 1 & 1/2 cups shortening
- 2 cups sugar
- 2 eggs
- 1/2 cup molasses
- 4 cups sifted flour
- 2 tsp. baking soda
- 2 tsp. cinnamon
- 2 tsp. cloves
- 2 tsp. ginger
- 4 tsp. salt



Cream shortening & sugar. Beat in eggs, add molasses and sifted dry ingredients. Roll into one inch balls and dip in sugar. Place on baking sheet 2 inches apart. Bake 350 degrees 15 min. (5 doz.)



Colleen Minardi recalls that her grandmother, Anna Grace Stalnaker was remembered for her many sayings... "A hard fall makes a high bounce if you're made of the right material."



### Peanut Blossoms

Nancy Ann Jackson

My mother frequently made these cookies. Makes 3 doz.

- Sift together 1 & 3/4 c. sifted Pillsbury's Best All Purpose Flour
- 1 tsp. baking soda
- 1/2 tsp. Morton Salt
- Cream together:
- 1/2 c. Crisco and
- 1/2 c. peanut butter. Gradually add
- 1/2 c. sugar and
- 1/2 c. firmly packed brown sugar, creaming well. Add 1 unbeaten egg and
- 1 tsp. French's Vanilla; beat well
- Blend in the dry ingredients gradually; mix thoroughly.

Shape dough into balls using a rounded teaspoonful for each. Roll balls in sugar and place on greased baking sheets.

Bake in moderate oven (375 degrees) 10 minutes. Remove from oven. Top each cookie with a solid milk chocolate kiss, pressing down firmly so cookie cracks around edge. Return to oven; bake 2 to 5 min. until golden brown.

Note: If you use Pillsbury's Best Self-Rising Flour, omit soda and salt. Source: 9th Pillsbury's Best 9th Grand National Bake-Off

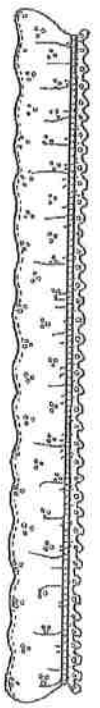




Leslie & June Elkins  
1943



"In the childhood memories of every good cook,  
there's a large kitchen, a warm stove,  
a simmering pot and a mom."  
Barbara Costikyan



Mamma's Sugar Cookies

2 c. sugar

2 c. shortening

1/2 c. milk

2 eggs

4 t. baking powder

1/8 t. salt

dash vanilla

1 t. vanilla

add enough flour as dough is  
stiff enough to roll!

As a child I would slip into the  
dining room which was always  
closed (unless Gyping was arriving  
break cooking out of the creek,  
I don't know they were stored and  
to my heart's content  
No one made or makes them as  
good as my Mother - Jessie  
Dugh Rain Elkins.  
sent in by Anita Jane Elkins Nelson



### Kyle's Camel Cookies

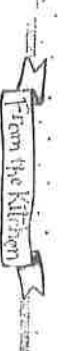
One summer afternoon I walked in the kitchen to my mother baking hundreds of sugar cookies. Apparently my mother was trying to figure out a 111-year-old sugar cookie recipe by Lily Irene Jackson. Well a week or so later, I had an urge for something sweet, I decided to use the leftover cookie dough in the refrigerator. After tasting my mom's cookies I decided I should add some more "Bam" to the original recipe. So I began adding various sweets to different shaped animal cookies. Once the cookies were finished I began tasting and to my surprise the best one was the camel with a chocolate mint in the middle. Thus began Kyle's famous camel cookies.

#### Supplies:

- Lily Irene Jackson's sugar cookie dough
- Camel cookie cutter
- Andes Chocolate Mints

#### Directions:

Using a rolling pin, roll out a section of the cookie dough. Begin cutting out camel shaped cookies and placing on a cookie sheet. Next, place the Andes candies in the middle of the camel and cover with extra dough. Bake at 375° for 9 minutes.  
Kyle J. Fissel



Vinegar Cookies from my mother,  
Mary Lois Jackson Submitted by Colleen Minardi

Cream together 1 1/2 cups shortening, 2 eggs, 2 cups brown sugar

Add: 1 tsp baking soda and 2 Tablespoons of vinegar

Add: 5 cups flour, 2 tsp vanilla. Mix well.

Roll dough into small balls and place on cookie sheet. Press with fork.

Bake at 375 until light golden brown.

Stonewall Jackson's Favorite Peanut Butter Cookies Nancy Ann Jackson

- 1/2 c. shortening
- 1/3 c. peanut butter
- 1 c. sugar
- 1 egg, well beaten
- 1/2 tsp. salt
- 1&1/2 c. cake flour
- 1 tsp. soda
- 1/2 tsp. vanilla

Cream shortening, peanut butter and sugar together. Add egg. Sift dry ingredients and mix well. Form into small balls and place on baking sheet. Flatten with a fork and bake at 350 degrees for 12 min. Makes 3 doz.  
Source: WV Centennial Cook Book.



**27 Doz. Cookies; also called Lone Ranger Cookies** Nancy Ann Jackson--"I love these cookies"

- 2 cups shortening
  - 4 cups brown sugar
  - 2 cups granulated sugar
  - 2 tsp. vanilla
  - 4 well beaten eggs
- Sift together and blend with above:
- 4 cups flour
  - 1 tsp. baking powder
  - 2 tsp. baking soda
  - 1 tsp. salt
- Then add:
- 2 cups 1 min. oatmeal
  - 4 cups rice krispies
  - 1 pound walnuts
  - 1-12 oz. pkg. choc. chips

Bake at 350 degrees 7-8 minutes on greased cookie sheet. Source: unknown



**Walnuts**

There is an old tree in the yard of the old homestead.

A tree which looms over the yard dropping walnuts in the Fall.

The walnut stained hands of a mother dear. Stained in order to enhance the cookies, cakes and waldorf salad for the children

Nancy Ann Jackson



**Hazel Nut Cookies** Eta Jackson Lincoln

- 1 lb. ground nuts
  - 2 3/4 c. brown sugar, sifted
- Whip until stiff 6 egg whites & 1/8 t. salt
- Add sugar gradually, whip constantly. Add 1 tsp. vanilla. Fold in ground nuts. Shape lightly into 1" ball and roll in granulated sugar. Bake on greased and floured sheet in 325° oven.
- Remove from pan immediately.

Submitted by Elaine Lincoln



**Castor Oil Cookies** Eta Jackson Lincoln

- 1 c. sugar
  - 1 c. molasses
  - 1 c. milk
  - 1/2 c. castor oil
  - 1 tsp. soda
  - 2 tsp. ginger
- Flour to make dough  
1/2 tsp. salt



Mix ingredients, using enough sifted flour to make a dough that can be rolled. Roll out and cut, and bake in a quick over.

Submitted by Elaine Lincoln



# THE THRIFT

FABRIC SHOP  
124 North Travis  
Phone 893-2737  
Sherman, Texas 75090

Dolls \_\_\_\_\_ 19\_\_

Address \_\_\_\_\_

QUANTITY	ARTICLES	PRICE	AMOUNT

One of my fondest childhood memories is time spent at my Aunt June and Uncle Bud's fabric shop in Sherman, Texas. Uncle Bud let me help count the cash drawer at the end of day, which I looked forward to, as I was given a dollar bill for my help. I learned to love sewing from my Aunt and her mother-in-law, my Granny Wilson. This recipe was given to me by Granny Wilson when I was a little girl. I loved making them with her. Ann Fissel

Strawberries  
Capitola Clark Wilson



- 2/3 cup Eagle Brand Milk
- 1 cup coconut
- 2 packages strawberry flavored Jell-o (dry)
- 1/2 cup ground nuts (always pecans in Texas)

Mix together. Dip in red sugar. Dip the end in green sugar after molding in the shape of strawberries.



My family visited my grandparents at their ranch during Christmas vacation and at least three weeks during summer vacation. One of my memories is making chocolate fudge in a very large iron skillet. On the back porch my grandmother had a large concrete water cistern about four feet across. This was where we cooled and beat the fudge until our mouths were watering.

## Chocolate Fudge

- 2 cups sugar
- 1 cup milk
- Butter size of walnut
- 2 big teaspoons of cocoa

The secret of its being creamy is not stirring it while it is cooking. Wait until it cools some before beating it. Cook until it forms soft ball in cold water.

Pat Andrews







**Fudge**  
Nancy Jackson

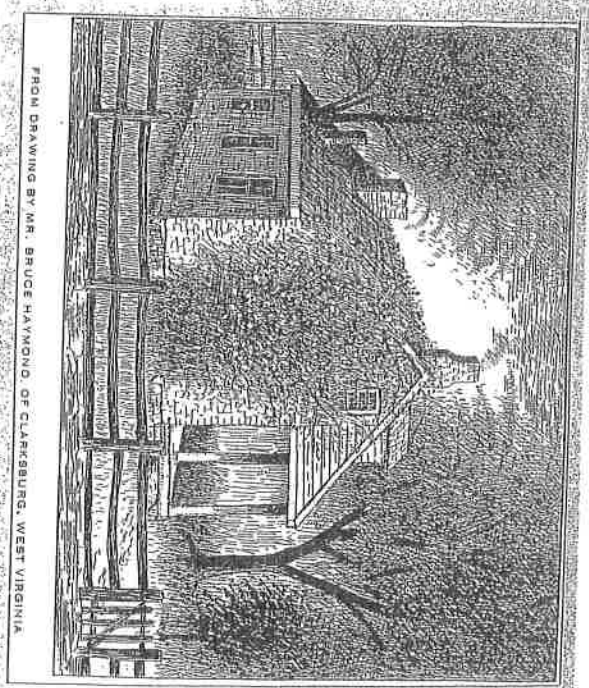
2 lb. bag white chocolate  
2 cans Eagle brand milk  
2 tsp white vanilla  
Bring to shiny stage. Pour in greased pan.

**Coconut Filled Chocolates**  
Nancy Jackson

Mix fine coconut with white karo syrup (just enough karo syrup to hold the coconut together); let set at room temp.

**Make balls**  
Use bon bon candy mold-coat mold with melted chocolate candy (I use Wilton chocolate for candy making).  
Place 1/2 ball turned upside down, pat and coat over with chocolate.

For a mound bar -use mound bar mold-coat mold; fill with coconut and cover with chocolate.  
Note: after last stage put into freezer for a few minutes until chocolate has set.



The BIRTHPLACE OF  
"STONEWALL" JACKSON  
CLARKSBURG, VIRGINIA (now  
West Virginia) JANUARY 21, 1824

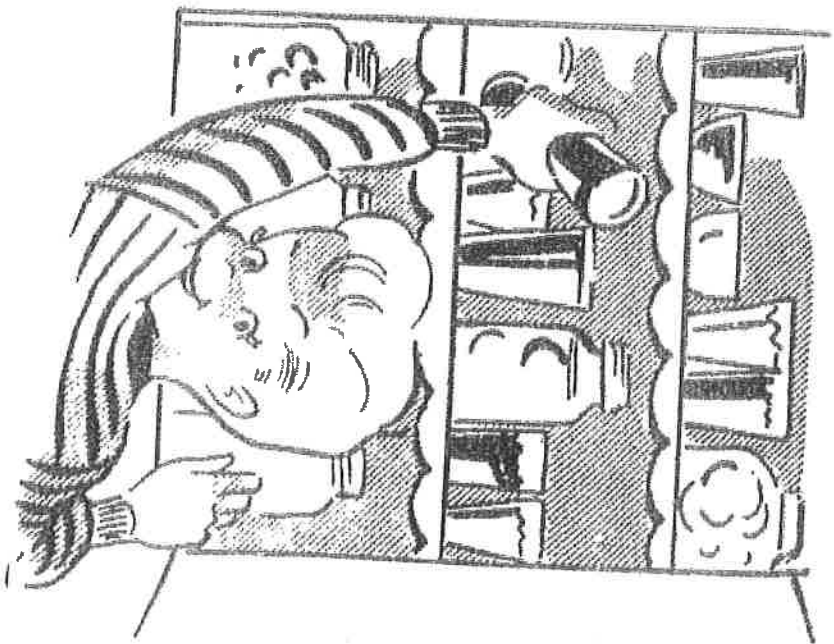
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24	25	26	27	28	29	30	28							28	29	30	31			

**RECIPE FOR A HAPPY YEAR**

Select 12, flavorful months fresh from the repository.  
Slice each into 30 or 31 equal days.  
Into each day pour heaping cups of faith,  
courage, toil, charity and kindness.  
Add about 1 teaspoon of good fellowship,  
a dash of fun and a pinch of folly.  
Sprinkle generously with rest and recreation.  
Fold in a liberal amount of love and tenderness.  
Cook thoroughly.  
Serve on a platter of unselfishness and consideration.  
Garnish with sprigs of joy and smiles of contentment.  
And a happy year is indeed a certainty.

NOTES

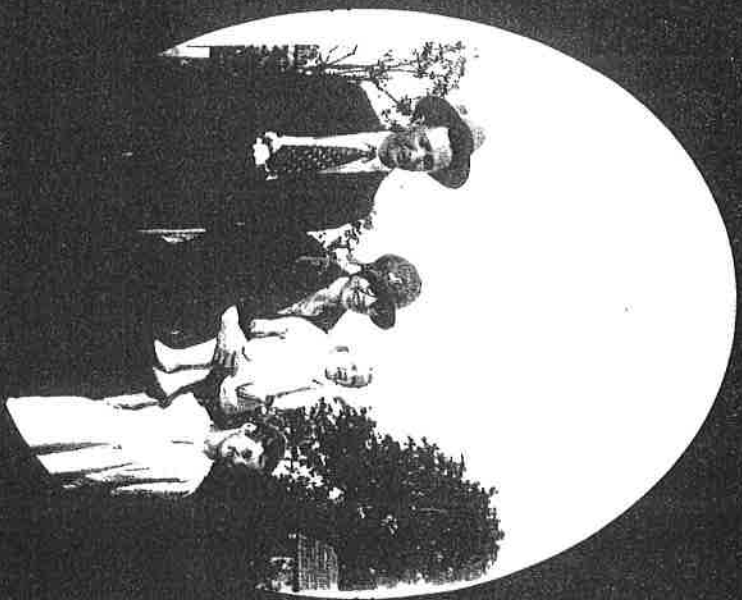
FROM THE PANTRY



TREASURED FAVORITES FROM OUR FAMILY KITCHEN



My Mom canned so many many jars of fruits, vegetables and jelly/jam variations each year. One of the most rewarding canning experiences for her was all of the blue ribbons she would bring home from the County Fair. She won many blue ribbons for her canned peaches and apple jelly. There were many others but those two stand out in my memory. I look back now and marvel at how much she did and did so well without any of the conveniences we have today. **Edith Elkins McCormack**

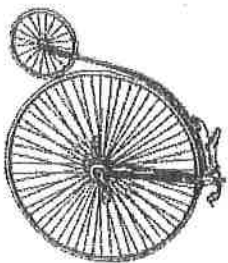


**Fred, Lessie, Edith & June Elkins**  
 May 1, 1932  
 Pecan Grove, Texas



**R.C. Marshall Hardware Co.**  
 Your turn-of-the-century oil-burner, lawn supply company.

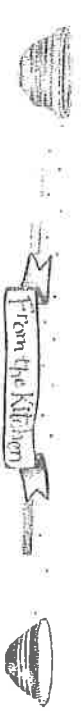
R.C. Marshall Hardware is still an important part of Cairo's history and is a great addition to the town. They re-opened in 1996 after a 13-year vacancy. The history and charm of the circa 1902 oil-boom store remains. Complete with pressed-tin ceiling, rolling ladders and turn of the century supplies. They submitted the following recipe, feeling this is a unique, local food.



### Horseradish Pickles

Cucumbers with the stems left on  
 Salt  
 Alum  
 Vinegar

Wash and drain cucumbers, leaving short (1 to 1-1/2 inch) stems attached. Pack cucumbers in jars. Add 1 tablespoon salt and teaspoon alum to each quart. Fill jar with vinegar. Seal; let stand at least 6 weeks. Open jars and drain cucumbers; make slice in cucumbers long ways leaving attached at stem, and fill with ground horseradish (little for milder, more for stronger). Place cucumbers back in jar. Make a syrup of 1 and 1/2 cups sugar to 1 cup water. Bring to boil; pour over pickles. Let set at least a few days before using.



### Sauerkraut Relish

- 1 green pepper chopped
- 1 onion - chopped
- 1 cup celery diced
- 1/2 cup oil
- 1/2 cup cold water
- 2/3 cup vinegar
- 1 1/2 cup sugar
- 1 can sauerkraut no 2 1/2 can

Mix well together, let stand 24 hours  
She says at the bottom: I add in 1 cup  
chopped apple. (Ethel Anspach)

Found this in the back of an old recipe book  
of my grandmother's. Good way to use up  
sauerkraut. You know you never eat the whole  
can and it ends up being thrown out.

Submitted by Linda Brake Meyers



### To Freeze Corn Etta Jackson Lincoln

- 9 c. corn
- 2 1/4 c. water
- 1 Tablespoon salt
- 1/2 c. sugar



Cut corn from cob. Bring to boil and boil  
about five minutes. Cool quickly and put in  
containers. Submitted by Elaine Lincoln



### Zucchini Freezer Jam

- 1 cup drained pineapple
- 1/2 cup lemon juice
- 6 cups peeled and shredded zucchini (seeds  
removed)
- 6 cups sugar
- 6 oz. box Apricot Jell-O

Cook zucchini 12 to 15 minutes slowly (it  
makes its own juice). Add pineapple, lemon  
juice and sugar and cook 5 minutes. Take off  
stove and stir in Apricot Jell-O. Put into jars  
and freeze. You can use Strawberry, Cherry or  
Orange Jell-O.

This is a good way to use extra zucchini from  
the garden and does it ever taste good on  
toast or biscuits with a cup of steaming  
coffee!

Submitted by Linda Brake Meyers



*Every time a jar is opened,  
for my family's repast,  
I shall serve, quite as an extra,  
memories of the summer past.*

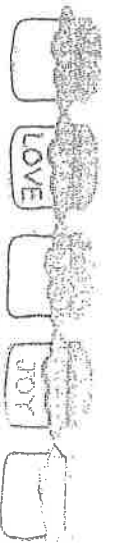
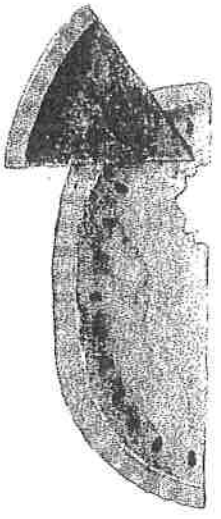


### Crisp Watermelon Rind Preserves

Nancy Jackson

Cut the red portion of melon from the rind and remove the green outer skin. Cut the white rind into 1 in pieces and soak them for 3 hours in lime water made by dissolving 1 T slacked lime in each quart of water needed to cover the rind. Drain and let rind stand in fresh cold water 1 hour, changing the water several times. Drain and cook in fresh water 1 & 1/2 hrs, or until tender. Drain and weigh the rind.

For every 2 lbs watermelon rind, make a syrup of 4 cups sugar, 8 cups water and juice of 1 lemon and bring to a boil. Add the watermelon rind and if desired 4 small pieces of ginger root and boil gently for about 1 hour. Add 1 lemon thinly sliced and continue to cook until rind is transparent and the syrup is as thick as honey. If syrup gets too thick before rind is clear add boiling water 1/2 c at a time. Let stand for several hours to plump, bring again to a boil and pack hot in hot jars. Seal at once. From my Aunt's files but I remember my mother also making watermelon rind preserves.



### TOMATO SAUCE

Chop coarsely 2 gallons ripe tomatoes and grind 1 1/2 pints of onions, add 3/4 cup salt and let stand for 2 hours, drain and cook rapidly for 1 hour, then strain and add 1 pint of vinegar, 2 cups brown sugar, 1/2 teaspoon cayenne pepper, 1 tablespoon mustard, 1/4 tablespoon each of celery seed, whole cloves and broken stick of cinnamon, tie the spices loosely in a bag and boil another hour, stirring well. Remove bag of spices and seal boiling hot.

This sauce may be used with equal parts of thick mayonnaise as a Russian dressing. The juice saved from the tomatoes drained can be cooked and sealed for use in soups and stews.

Mrs. Willa M. Marshall



### PRESERVING A HUSBAND

Be careful of your selection, do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparations for domestic use. Some insist on keeping them in pickle, while other keep them in hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened, and with smiles and flavored with kisses to taste. Then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.



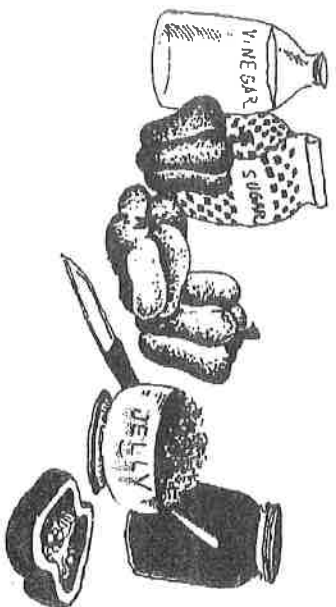
## Green Pepper Jelly

Helen Waterman

- 6 green peppers
- 1 - 1/2 c. cider vinegar
- 1 tsp. red pepper
- 6 c. sugar (name brand)
- 1/2 tsp. salt
- 6 oz. liquid pectin
- green food coloring.

Cut green peppers into small pieces. Put 1/2 of the green peppers and 1/2 the vinegar into blender and liquefy. Repeat. Then combine with red pepper, sugar and salt in large pan. Bring to a boil. Add pectin. Boil until thick, about 20 minutes. Stir in food coloring. Makes eight 8 oz. jars.

We like it on top of crackers with cream cheese but one daughter prefers to mix it with the cheese.



## Icicle Pickles

Mary Love Berryman

- 7 lbs cucumbers (7 quarts cut up)
- 2 gals water 1 cup lime
- Cut cucumber in wheels and let stand in limewater for 24 hours. Drain and soak in clear water for 1 hour.

Syrup: 8 cups sugar 2 qts vinegar 2 T salt  
1/2 cup pickling spices (tie up in cloth)  
1/2 t of green coloring may be added for color  
Cook together with cucumbers for 1 hour in 7-8 quart pan. Pack in jars and seal.

This recipe was given to me when my children were in the nursery at church by a nursery worker. Hoyt raises the cucumbers in his garden and has taken over making the pickles since he retired. The kids still come home for their share of the pickles. Open them up and leave them in the refrigerator overnight and they are sweet and crispy! Yumi Yumi!



*Soory*

*"On a hot day in Virginia, I know nothing more comforting than a fine spiced pickle, brought up trout-like from the sparkling depths of the aromatic jar below the stairs of Aunt Sally's cellar."*  
Thomas Jefferson





The strawberry: "Doubtless God could have made a better berry, but doubtless God never did." Dr William Butler, 17th century English writer



### Nine Minute Strawberry Preserves

Wash and stem 2 quarts berries. Cover with boiling water and let stand 30 minutes. Drain well. Boil 3 min. rapid without sugar. Add 2 cups sugar and boil 3 minutes. Add 3 cups sugar and boil 3 minutes longer. Pour into earthen vessel. Let stand 24 hrs. stirring occasionally. Seal cold in clear jars. From my Aunt's files. Nancy Jackson

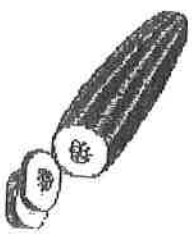


### Carmen's Pickles Submitted by Pat Andrews

As long as I can remember (which is about sixty-five years), my Aunt Carmen (Jackson Lantz) has but are they good! The recipe makes 2 or 3 large bowls so I usually make half a recipe at a time.

- 4 cucumbers
  - 2 peppers (green bell)
  - 2 large onions
  - scant 1/2 c. salt
  - 1 c. sugar
  - 2 c. vinegar (white distilled)
1. Score cucs with fork lengthwise.
  2. Slice thinly.
  3. Put on salt---allow to set about 30 min.
  4. Cut up onions and peppers.
  5. Pour off salt and rinse cucs.
  6. Add onions and peppers, sugar, vinegar to cucs---refrigerate.

- Hints: 1. Lift and stir daily until vinegar goes through
2. Can add---celery, carrots, cauliflower, zucchini squash, green beans





### Hot Pepper Butter Joe Waterman

- 1 peck hot peppers
- 1 quart vinegar
- 1 quart mustard
- 3 tablespoons salt
- 3 pounds brown sugar
- 1 cup plain flour

Wash & drain peppers and seed.  
Mix all together except flour.

Cook 30 minutes.

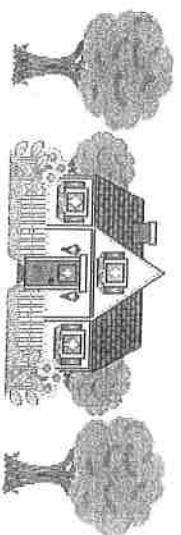
Add flour (with enough water to  
make a thin paste) to the mix.

Cook 5 minutes more.

I like this as a spread on hot dogs!



Four generations -Joe & Jennie Waterman, with  
mother Helen Waterman, Grandmother Gertrude  
Douglass and Great-grandmother Jennie Carrell  
(courtesy of Cindy Waterman Myers)



A roof to keep out the rain.

Four walls to keep out the wind.

Floors to keep out the cold.

Yes, But home is more than that.

It is the laugh of a baby,  
the song of a mother,

the strength of a father.

Warmth of loving hearts,

light from happy eyes,

kindness,

loyalty,

comradeship.

Home is first school and first church for the young ones,

where they learn what is right,

what is good,

and what is kind.

Where they go for comfort when they are hurt or sick.

Where joy is shared and sorrow eased.

Where fathers and mothers are respected and loved.

Where children are wanted.

Where the simplest food is good enough for kings

because it is earned.

Where money is not so important as loving kindness.

Where even the teakettle sings from happiness.

That is home.

God Bless it.

~Ernestine Schuman-Heink



### Play Dough

Nancy Jackson

- 1/2 c water
- 1 c. salt
- 1 TBS vegetable oil
- 2 c. flour
- vegetable coloring

### Super Soap Bubbles

Ann Fissel

- 2/3 c. Joy liquid dish detergent
- 1 T. glycerin
- 1 gallon water

This recipe works better if allowed to sit for a little while before using. Great for giant bubbles, especially on a humid day.

### Bubble Bath

Nancy Jackson

- 5 lbs. Epsom salts
- Reg. Box of Cheer (colored)
- Sachet or Perfume
- Put in zip lock bags and store in a container.



*"The highlight of my childhood was making my brother laugh so hard that food came out his nose."*  
Garrison Kellor

### Preserved Children

Take a large field,

half a dozen children

2 or 3 small dogs,

a pinch of brook and some pebbles.

Mix the children and dogs well together.

Put them on the field, stirring constantly.

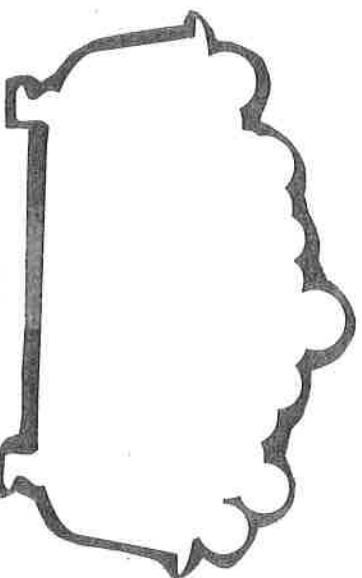
Pour the brook over the pebbles.

Sprinkle the field with flowers.

Spread over all a deep blue sky

Bake in the sun.

When brown, set away to cool in the bath tub.



## LINEAGES OF RECIPE CONTRIBUTORS

*"Families are like fudge... mostly sweet with a few nuts."*

Mrs. Effa Adams:

Effa Douglass<sup>6</sup>, Virginia F. "Jennie" Marshall<sup>5</sup>, Virginia<sup>4</sup>, Henry J.<sup>3</sup>, Henry<sup>2</sup>, John Jackson<sup>1</sup>

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Wife of descendant Judson McDonald Brake:  
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Julia Viola Hall

Julia V.<sup>5</sup>, William Dexter Hall<sup>4</sup>, Margaret<sup>3</sup>, Edward<sup>2</sup>, John Jackson<sup>1</sup>

Dolores Hollandsworth:

Mary Dolores<sup>6</sup>, Cecil<sup>5</sup>, Ulysses<sup>4</sup>, Henry J.<sup>3</sup>, Henry<sup>2</sup>, John Jackson<sup>1</sup>

Dan Hyde:  
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John C. Jackson:  
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Jacob Jay Jr.<sup>6</sup>, Jacob J.<sup>5</sup>, George W.<sup>4</sup>, Jacob J.<sup>3</sup>, John Jr.<sup>2</sup>, John Jackson<sup>1</sup>

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Nancy A. Jackson<sup>7</sup>, Anna Grace Stalnaker<sup>6</sup>, Julia V.<sup>5</sup>, William Dexter Hall<sup>4</sup>, Margaret<sup>3</sup>, Edward<sup>2</sup>, John Jackson<sup>1</sup>

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Edith N.<sup>7</sup>, Fred Elkins<sup>6</sup>, Mary Loretta Dix<sup>5</sup>, Rachel Elizabeth Dix<sup>4</sup>, Mary Hadden Brake<sup>3</sup>, Col. Edward<sup>2</sup>, John Jackson<sup>1</sup>  
Edith N.<sup>7</sup>, Fred Elkins<sup>6</sup>, Mary Loretta Dix<sup>5</sup>, James Dix<sup>4</sup>, Elizabeth Reger<sup>3</sup>, Mary Sarah<sup>2</sup>, John Jackson<sup>1</sup>

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Richard G. McCormack<sup>8</sup>, Edith N.<sup>7</sup>, Fred Elkins<sup>6</sup>, Mary Loretta Dix<sup>5</sup>, Rachel Elizabeth Dix<sup>4</sup>, Mary Hadden Brake<sup>3</sup>, Col. Edward<sup>2</sup>, John Jackson<sup>1</sup>  
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Walter E. Miller:  
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Mary Colleen<sup>7</sup>, Jacob Jay Jr.<sup>6</sup>, Jacob J.<sup>5</sup>, George W.<sup>4</sup>, Jacob J.<sup>3</sup>, John Jr.<sup>2</sup>, John  
Jackson<sup>1</sup>

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Cynthia A. Waterman<sup>8</sup>, Helen C.<sup>7</sup>, Edwin P. Douglass<sup>6</sup>, Virginia F. Marshall<sup>5</sup>,  
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Gayle Stull Robey:

Gayle Stull<sup>8</sup>, Anna Lee<sup>7</sup>, Leslie<sup>6</sup>, Freeman<sup>5</sup>, Ulysses<sup>4</sup>, Henry J.<sup>3</sup>, Henry<sup>2</sup>, John  
Jackson<sup>1</sup>

Anna Jackson Preston Shaffner:

Anna Jackson Preston<sup>7</sup>, Julia Laura Christian<sup>6</sup>, Julia Laura<sup>5</sup>, Thomas J.  
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John Jackson<sup>1</sup>

Carolyn Walters:

Although Carolyn's relationship to our family has not yet been determined,  
she descends from a line of West Virginia Jackson's and is a long-time Jackson  
Brigade member.

Helen Douglass Waterman:

Helen C.<sup>7</sup>, Edwin P. Douglass<sup>6</sup>, Virginia F. Marshall<sup>5</sup>, Virginia<sup>4</sup>, Henry J.<sup>3</sup>,  
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Virginia<sup>4</sup>, Henry J.<sup>3</sup>, Henry<sup>2</sup>, John Jackson<sup>1</sup>

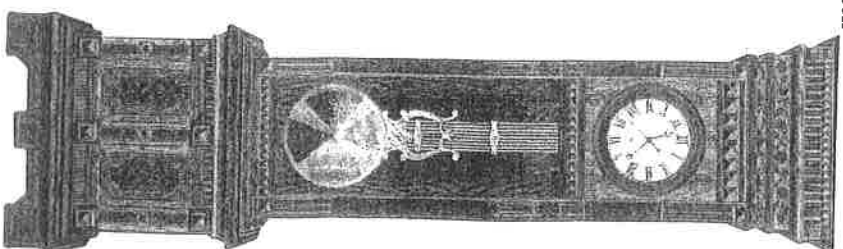
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Mary Sarah<sup>2</sup>, John Jackson<sup>1</sup>



*"Family faces are magic mirrors. Looking at people who  
belong to us, we see the past, present, and future."*

Gail Lunnet Buckley



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