



J.E. Moores

Old Maine Recipes by Mammy Flanders

Compiled with short stories by

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JEMoores.com

Table of Contents

<u>Foreword</u>	8
<u>BREADS & BAKED SNACKS</u>	11
<u>Angel Gingerbread</u>	12
<u>Arlene Wellman's Angel Biscuits</u>	13
<u>Betty's Date & Nut Bread</u>	14
<u>Elephant Ears</u>	15
<u>Graham Muffins</u>	17
<u>Irish Bread</u>	18
<u>Jelly Rolls</u>	19
<u>Sweeter Muffins</u>	20
<u>Broken Bones</u>	22
<u>BROWNIES & FUDGE</u>	24
<u>Becky's Fudge</u>	25
<u>Brownies</u>	26
<u>Divinity Fudge</u>	27
<u>Fudge Brownies</u>	29
<u>Fudge</u>	30
<u>Margaret's Brownies</u>	31
<u>Mrs. Eisenhower's</u>	
<u>Million Dollar Fudge</u>	32
<u>Vampire Dad</u>	33
<u>CANDY</u>	36
<u>Chocolates</u>	37
<u>Cracker Candy</u>	38
<u>English Toffee</u>	39
<u>H-L-D Candy</u>	40
<u>Peanut Butter Candy</u>	41
<u>Pecan Bark</u>	42
<u>CAKES</u>	43

<u>\$100 Dollar Cake</u>	44
<u>Banana Walnut Cake</u>	45
<u>Boiled Frosting</u>	47
<u>Carrot Cake</u>	48
<u>Chocolate Cake</u>	49
<u>Chocolate Pan Cake</u>	50
<u>Clyde Millay's Whiskey Cake</u>	51
<u>Dixie Fruit Cake</u>	53
<u>Loretta Lynn's Caramel Frosting</u>	54
<u>Loretta Lynn's Chocolate Cake</u>	55
<u>Marble Cake</u>	56
<u>Mountain Cup Cakes</u>	57
<u>One Egg Cake</u>	58
<u>Another One Egg Cake</u>	59
<u>Popcorn Cakes</u>	60
<u>Red Velvet Cake</u>	61
<u>Red Velvet Cake Icing</u>	63
<u>Rhubarb Coffee Cake</u>	64
<u>Sunshine Cake</u>	65
<u>Vanilla Cup Cakes</u>	66
<u>Velvet Sponge Cake</u>	67
<u>White Cake</u>	68
<u>White Cake Raisin Filling</u>	69
<u>Anyone Like Cookies?</u>	70
<u>COOKIES</u>	71
<u>Butter Cookies</u>	72
<u>Chocolate Chip Meringue Cookies</u>	73
<u>Chocolate Drop Cookies</u>	74
<u>Chocolate Scotcheroes</u>	75
<u>Christmas Cookies</u>	76
<u>Congo Squares</u>	77
<u>Date Balls</u>	78

<u>Date Squares</u>	79
<u>Emily Jones' Chocolate Chip Cookies</u>	80
<u>Filled Cookies</u>	82
<u>Filled Cookies (dropped)</u>	83
<u>Date Cookie Filling</u>	84
<u>Raisin Cookie Filling</u>	85
<u>Frosted Coffee Cookies</u>	86
<u>Frosted Drop Cookies</u>	88
<u>Fudgy Chocolate Cookie Bars</u>	89
<u>Lumpie's Cookies</u>	91
<u>Molasses Sugar Cookies</u>	93
<u>No-Bake Peanut Cookies</u>	95
<u>Oatmeal Raisin Cookies</u>	96
<u>Over Night Cookies</u>	98
<u>Peanut Blossoms</u>	99
<u>Peanut Butter Balls</u>	101
<u>Peanut Butter Fruit Squares</u>	102
<u>Peanut Butter Krispie Bar</u>	103
<u>Pop Corn Balls</u>	104
<u>Poodle Turds Intro</u>	105
<u>Poodle Turds</u>	107
<u>Pumpkin Chip Cookies Intro</u>	108
<u>Pumpkin Chip Cookies</u>	110
<u>Rice Krispies Squares</u>	112
<u>Rita's No Bake Oatmeal Cookies</u>	113
<u>Ritz Bars</u>	114
<u>Sandy's Cookies</u>	115
<u>Toffee Nut Bars</u>	116
<u>Toll House Cookies</u>	117
<u>JAMS & PUDDING</u>	118
<u>Rhubarb Jam</u>	119
<u>Tapioca Pudding</u>	120

<u>I Bite the Big One</u>	121
<u>PIE</u>	125
<u>Arlene Wellman's Lemon Meringue Pie</u>	126
<u>Coconut Custard Pie</u>	128
<u>Mincemeat</u>	129
<u>Squash Pie</u>	130
<u>Whoopie Pies</u>	131
<u>Whoopie Ries</u>	133
<u>DONUTS & DOUGHNUTS</u>	135
<u>Chocolate Sauce</u>	136
<u>Cream Puffs</u>	137
<u>Cream Puff Filling</u>	138
<u>Doughboys</u>	139
<u>Doughnut Glaze</u>	140
<u>French Donuts</u>	141
<u>Potato Doughnuts</u>	142
<u>Raised Doughnuts</u>	143
<u>Collarbone</u>	144
<u>SUPPER TIME</u>	146
<u>Ann Landers' Meat Loaf</u>	147
<u>Baked Pork Chops</u>	148
<u>Batter for Fish Sticks and Clams</u>	149
<u>Beet Pickles</u>	150
<u>Chicken Noodle Casserole</u>	151
<u>Chinese Chop Suey</u>	152
<u>Clam Scallop</u>	153
<u>Crab Meat – Shrimp Casserole</u>	154
<u>Hamburg Casserole</u>	155
<u>Macaroni Chicken Salad</u>	156
<u>Mac Salad</u>	157
<u>Maine Shrimp Casserole</u>	158
<u>Meat Balls</u>	159

<u>Pickle for Pork</u>	160
<u>Saccharin Pickles</u>	161
<u>Salads</u>	162
<u>Tomato French Dressing</u>	163
<u>Tuna Casserole</u>	164
<u>Vegetable Stir Fry</u>	165

Frying Pan Cookies

$\frac{1}{4}$ cup butter
1 cup sugar
2 eggs
1 tsp vanilla
 $\frac{1}{4}$ tsp salt

1 $\frac{1}{2}$ cup ground dates

Cook all in frying pan for 10 min stirring most of the time

Cool a bit then add 3 cups

Rice Krispies & mix well (over)

make into balls & roll in
shredded coconut.

Old Maine Recipes by Mammy Flanders

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Read all about Mammy Flanders in the book,

Snotgrass by J.E. Moores.

Snotgrass is available in Kindle format or Paperback at Amazon and JEMoores.com



Foreword

Growing up in Maine on a small family farm gave me the early experience of eating fresh food right from the garden. My grandmother, Mammy Flanders, seemed like she was always cooking. The kitchen wafted the air full of delicious offerings and forced me out of bed and down to the breakfast table each day.

Grampy called it People Food. Whenever I visited his farm from Portland, he used to say, “You city folk eat *city food*. We here in the country eat *people food*. What do you like better?”

He looked at me and waited for me to say, “People Food.”

“All right then. That’s my boy,” Grampy chortled.

Many years have passed since we lost Mammy and Grampy. We named our daughter after Mammy’s beautiful Irish name, Celia, although the two never met. The odd thing is, my daughter has many of Mammy’s personal tendencies. They both love to cook and bake yummy snacks. They both are very ladylike and never cuss. They both love to knit, sew, crochet... and my daughter was born

with Mammy's red Irish hair.

This past Christmas we were all gathered around Aunt Faye's dinner table, enjoying our meal, when I asked if she had the recipe for Mammy's *Date Balls*. Aunt Faye made many of Mammy's dishes just as they had always been prepared, but because she did not like dates or raisins, Date Balls were always missing from the cookies and snacks on her counter. I have a fond childhood memory of making Date Balls with Mammy. I wanted to share Mammy's Date Balls with my family.

Aunt Faye reached up inside a cupboard and pulled out Mammy's old recipe box that we all grew up with. All of us kids went "Awwwww!" when we saw it and started to reminisce the many times we had cooked with Mammy.

Aunt Faye offered to let me bring the entire recipe box home so I could copy Mammy's old Maine recipes. Many of the recipes had only the ingredients, but the baking temperatures and times were in her head, not written on the card. We had to experiment with those recipes to figure out the missing information and do our best to fill it in, but that's part of the fun. Most are complete recipes ready to make and serve.

You may also notice that most of the recipes are yummy snacks. Cookies, bars, cakes, candy, and pies fill up most of the recipe box. It is the snacks that stick in my mind most. Especially the sticky snacks. Helping Mammy as a child, I remember making Date Balls, Doughboys, Rice Krispie squares, and Poodle Turds together. I now enjoy cooking with my daughter. Having these family recipes add to the fun.

When you cook with your children you are creating a lifetime of memories. Date Balls are an easy and fast no bake cookie. Takes about 15 minutes from start to snack. Kids love to roll them up into the coconut. They taste great, too.

I hope these recipes inspire you to make something sweet with someone sweet in your life. I pass my family's recipes on to you, so you can share them for many generations to come.

If you don't already know, I also have a very funny book about my Maine family titled, *Snotgrass*, which has more amusing stories about Mammy and the rest of the family. These are the recipes that made it all happen.

Enjoy your life!

J.E.Moores

BREADS & BAKED SNACKS

Angel Gingerbread

1 egg

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup molasses

1 teaspoon soda

1 cup flour

1 teaspoon ginger (spice)

Beat all together, then add $\frac{1}{2}$ cup boiling water.

Bake 425 degrees for 13 – 15 minutes.

Arlene Wellman's Angel Biscuits

Sprinkle 2 packages of dry yeast over 2 cups warm buttermilk, then add 4 tablespoons sugar, $\frac{1}{2}$ cup shortening.

Then add 4 $\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, mix well and let set for 10 minutes.

Knead 8 – 9 times.

Roll and cut and put in greased pan.

Rise 1 hour in warm place.

Bake 350 degrees for 20 – 25 minutes.

Note: “I use dry buttermilk.”

Betty's Date & Nut Bread

2 cups pitted dates (or large package)

Add 1 ½ cups of boiling water. Let cool.

Add 2 teaspoons soda

1 ½ cups sugar

1 egg

2 ¾ cup flour

½ teaspoon salt

2 tablespoons melted butter

1 tablespoon vanilla

1 cup nuts

Bake at 300 degrees for about an hour.

Makes 2.

Elephant Ears

Drop Cookies

1 cup sugar

½ cup shortening

1 egg

1 cup sour milk

2 ½ cups flour

1 teaspoon baking soda

¾ cup raisins

1 teaspoon cloves

1 teaspoon allspice

1 teaspoon nutmeg

2 teaspoons cinnamon

2 teaspoons ginger

Sift soda, spices, and flour together. Add ingredients in order given.

Bake at 350 degrees about 10 minutes.

Graham Muffins

1 cup white flour

1 cup Graham flour

4 teaspoons baking powder

½ teaspoon salt

2 tablespoons sugar

1 egg

¾ to 1 cup milk

2 tablespoons butter or other fat. Melt before measuring.

Mix just 5 ingredients, then add beaten egg, milk, and fat. Stop stirring when the dry ingredients are first dampened.

Irish Bread

1 quart flour

½ cup sugar

1 teaspoon salt

½ package seedless raisins

4 tablespoons shortening

2 tablespoons baking powder

2 tablespoons caraway seeds

2 cups milk (occater???)

Work shortening into flour. Add other dry ingredients.
Add milk soft.

Bake in two loaf pans.

400 degrees for 45 minutes.

Jelly Rolls

$\frac{3}{4}$ cup flour

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

1 teaspoon vanilla

4 eggs

$\frac{3}{4}$ cup sugar

1 cup jelly

Combine baking powder, salt, and eggs in bowl.

Place bowl in hot water, beat gradually adding sugar until thick and light colored.

Remove bowl and fold in flour and vanilla.

Sweeter Muffins

Half Batch: 12 Muffins

1 egg

½ cup milk

¼ cup oil

1 1/2 cups flour

½ cup sugar

2 rounded teaspoon baking powder

½ teaspoon salt

Large Batch: 24 Muffins

2 eggs

1 cup milk

½ cup oil

3 cups flour

1 cup sugar

4 rounded teaspoon baking powder

1 teaspoon salt

Bake 400 degrees for 20 – 25 minutes.

Broken Bones

Seems I was always breaking something. If it wasn't my collar bone, it was my entire spine or some other terrible injury. These were the times I stayed home from school. Although it was a terrible thing to get hurt, the time spent together with my mom or grandmother created some warm memories.

I must have been six years old. The bigger teenage boys were playing soccer in the field within eyeshot from our yard. I asked and begged Mammy if I could go and play. She told me, "I don't think so. Those are big boys, and you'll get hurt."

I couldn't believe it. I wanted to play so badly. Mammy went back to work in the garden, and I stood watching the game from the side of the field. Suddenly the ball rolled directly at me. There was no one else around. I ran out to kick the ball, but two guys from opposing teams crashed into me full force from both sides. I never got to play, but I had managed to fracture my shoulder. Mammy was right. The second I put my foot on that field I got a broken bone.

I played it off. I didn't want anyone to know I got hurt. It wasn't until the next day at breakfast when Mammy noticed

that I was eating with my left hand and that my right shoulder was hanging down oddly. She confronted me.

“What happened to your shoulder?”

“I don’t know. I got hurt playing with the big boys,” I confided.

Mammy packed me into her car and drove me to the hospital. Sure enough, my shoulder was fractured.

Mammy was upset. “I can’t believe you got hurt and didn’t tell anyone.”

“I didn’t know how hurt I was.” It was true. Kids really don’t know anything.

I wore a dark blue sling.

My buddy, Hamburger Head, used to pull me around in my red wagon. I remember he put a few pillows in there to make me comfortable. I sat there with my arm in that dark blue sling and we went around visiting our friends in the neighborhood.

I know, I know, this seems to have nothing to do with food, but it does. Mammy cooked and made food the whole time this was happening. It brought great comfort to have her there. When someone is nursing you back to health, one amazing cook is better than five clowns and an aardvark. Take it from me. I know.

Food is about life. You cook for those you love. It’s a great act because it is the bridge between life and love. Never underestimate the power of your cook. Be sure to thank them for all that they do.

BROWNIES & FUDGE

Becky's Fudge

3 cups sugar

3 tablespoons cocoa

½ stick oleo or butter

Fill cup half full of can milk. Add regular milk to ¾ cup.

Boil until it makes a soft ball.

Add ½ cup peanut butter and ½ cup marshmallow fluff, vanilla, salt, and nuts.

For brown sugar:

2 cups brown sugar

1 cup white sugar

½ cup fluff

Brownies

½ cup butter

2 cups brown sugar

2 teaspoons baking powder

Salt and vanilla

2 eggs

1 cup flour

1 cup nuts

Cream butter and sugar, add eggs one at a time.

Add flour, salt, vanilla and nuts.

Divinity Fudge

2 cups granulated sugar

½ cup cold water

1 teaspoon vinegar

1 egg white

½ teaspoon vanilla

½ cup chopped nuts

Combine sugar, water, and vinegar in a buttered 4 cup glass measure. Cover with plastic wraps (poke hole in plastic wraps).

Microwave 12 – 17 minutes on medium high until candy forms a firm ball in cold water.

Meanwhile beat egg white in medium mixer bowl until stiff peaks form.

Pour candy syrup in thin stream into egg white beating constantly with mixer.

Add vanilla and beat until mixture is stiff. Fold in nuts.

Drop by teaspoonfuls onto wax paper and cool.

Fudge Brownies

$\frac{1}{4}$ cup butter

1 cup sugar

Cream together.

$\frac{1}{4}$ cup milk

1 teaspoon vanilla

add 1 egg

$\frac{2}{3}$ cup flour

$\frac{1}{4}$ teaspoon salt

3 tablespoons cocoa

$\frac{1}{2}$ cup chopped nuts

Bake at 350 for 25 minutes.

Fudge

3 cups sugar

1 cup milk

2 heaping tablespoons cocoa

Pinch of salt

? tablespoons peanut butter

2 teaspoons vanilla

Margaret's Brownies

2 eggs

1 cup sugar

½ cup Crisco

¼ cup milk

¼ teaspoon salt

2/3 cup flour

1 teaspoon vanilla

3 tablespoons cocoa

2/3 cup nuts

Beat until smooth.

Bake at 350 for 25 – 30 minutes.

Mrs. Eisenhower's Million Dollar Fudge

Put following in sauce pan:

4 ½ cups sugar, 2 tablespoons butter, 1 tall can evaporated milk, pinch of salt.

Boil 6 minutes stirring constantly.

Put following in large bowl:

12 ounce semi-sweet chocolate bits

12 ounce German sweet chocolate (3 bars)

1 pint marshmallow cream

2 cups chopped nuts

Pour boiling syrup over ingredients in bowl.

Beat until chocolate is melted and pour into buttered 9 x 13 pan.

Let stand several hours before cutting. Store in tin box.

Vampire Dad

When I was about four years old Uncle Dicky had his stock car parked in Grampy's barn. Dicky, Uncle Tim, Elwood, and Grampy gathered around and worked on the engine to get it ready for the next big race. Of course I was curious.

"I think it's the alternatah," Uncle Tim said.

"No, sir, it's the timin'," Elwood argued.

I wanted to climb up into the driver's seat and sit behind the wheel. I wanted to bounce up and down while pretending that I was driving the car and go, "Brooooooom! Brooooooom! Brooooooom!"

I never made it. Instead, when doing my best to climb into the vehicle, I leaned on a fire extinguisher that was mounted behind the seat. The safety pin was removed so in case of a crash or fire the driver would have the extinguisher handy in an emergency.

The fire extinguisher blasted chemicals designed to put out gasoline fires, directly into my face. I fell back onto the wood barn floor clutching my head as the chemicals burned

into my eyes.

Luck had it that Mammy was carrying a basin of dishwater out after supper to dump it. She saw the whole thing and poured the dingy soap water directly onto my face. I screamed. The world became a blur. I couldn't see.

My grandparents rushed me into their car and we headed off on the long trip from the small town of Washington, Maine to the city of Augusta. All the way my grandmother sat in the back seat with my head on her lap. She had water and a washcloth and continued to rinse my eyes during the hour long trip to the hospital.

Along the way she asked, "Can you see outside? Can you see the motorcycle at the stop light?"

"No."

The doctors were unsure about how things would turn out. I had burned my corneas and done extensive damage to my eyes. The water my grandmother had applied to my burns was the best luck I had that day. If I was to regain my eyesight, it was due to Mammy being there at the right time with that pan of dirty dish water.

I was blind for days. I saw nothing but blurry movement and contrasting shapes. Everything was white underwater shafts of light. The light hurt my eyes so my family left me to rest in my room with curtains drawn.

Over time I regained my eyesight and needed to be fitted for glasses. Without UV protection from the sun, my lack of corneas made it difficult for me to deal with bright sunlight.

I would get headaches and migraines during the daylight

hours for the rest of my life. Aspirin was my breakfast of choice each day. I discovered Excedrin and then BC Powder as my daily drug of choice.

Here I am forty-six years later and light still kills my eyes. I am nocturnal, a creature of the night. This is my story. This is how I became Vampire Dad.

CANDY

Chocolates

2 medium size potatoes, baked

½ cup heavy cream

3 ½ lbs confectioners sugar

Flavor as you wish.

Cool and form on wax paper.

After cool, dip in unsweetened chocolate.

Makes about 150.

Cracker Candy

36 saltine crackers

1 cup butter

1 cup packed brown sugar

2 cups semi-sweet chocolate chips

1 cup chopped pecans or walnuts

350 degrees F. Cover cookie sheet with foil. Spray foil with cooking oil spray. Crackers.

Heat butter, add brown sugar and stir until caramelized.

Pour over crackers.

Bake 17 – 20 minutes. Sprinkle chocolate chips over hot crackers. Spread after chocolate has softened. Sprinkle on top.

Refrigerate for 1 hour. Break into pieces. Can be frozen.

English Toffee

1 lb butter

1 $\frac{1}{4}$ cup sugar

2 (4 ounce) milk chocolate bars

1 cup walnut bits

Flat pan 15" x 19"

In large sauce pan melt butter. Add sugar and cook over medium heat stirring constantly with wooden spoon until thick and carmel color. (long time)

Pour and smooth out in pan.

Melt candy bar (only 1) and put over top and nuts.

Refrigerate until hard.

Turn over and repeat.

Break into bits.

H-L-D Candy

2 cups white sugar

2 teaspoons corn syrup

2 squares bakers unsweetened chocolate

1 cup half and half (cream)

2 teaspoons sweet butter

1 teaspoon pure vanilla

Pinch of salt

Boil until forms soft ball in cold water, then add the butter, vanilla, and salt.

Peanut Butter Candy

2 cups of sugar

1 cup of milk < boil

2 or 3 tablespoons of peanut butter

add vanilla

Pecan Bark

8 ounces bitter chocolate

½ cup broken pecans

Melt chocolate, pour in pecans.

Cool and break up for eating.

CAKES

\$100 Dollar Cake

1 cup sugar creamed with 1 cup mayonaise

2 cups sifted flour

4 level tablespoons cocoa

1 cup water

2 teaspoons soda

1 teaspoon vanilla

Bake at 350 for ?

Banana Walnut Cake

1/3 cup shortening

1 cup sugar

2 eggs beaten

1 1/3 cups sifted flour

1/2 teaspoon salt

1/4 teaspoon baking soda

3/4 teaspoon baking powder

2/3 cup chopped walnuts

2/3 cup mashed bananas

3 tablespoons sour milk (I add 1 teaspoon vinegar to plain milk).

Cream shortening thoroughly. Add sugar gradually, creaming well. Add beaten eggs and beat well. Sift flour, salt, baking soda, and baking powder, add walnuts.

Combine mashed bananas and sour milk and add alternately with dry ingredients to sugar mixture.

Pour into a greased and floured pan 8 x 8 x 2 and bake in moderate oven at 350 for 45 minutes.

Boiled Frosting

1 cup brown or white sugar

2 tablespoons water for brown or $\frac{1}{2}$ cup for white

Boil and pour on beaten egg white and beat.

Carrot Cake

1 cup sugar

2/3 cup Mazola oil

1 ½ cup flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon cinnamon

¼ teaspoon salt

1 cup grated raw carrots (about 4)

2 eggs

½ cup chopped nuts

Mix sugar and oil, add sifted dry ingredients, add one egg at a time beating well.

Add carrots, then nuts last, blend well.

Bake in a medium size loaf pan at 375 for 55 minutes.

Note: For fruit cake, cook 2 hours.

Chocolate Cake

Mix first in separate bowl:

½ cup cocoa

1 ½ teaspoon baking soda

½ cup water

Cream 2 big tablespoons of shortening with 1 teaspoon salt and 1 ½ cup sugar.

Add 2 eggs and beat until fluffy.

Add alternately 2 ½ cups sifted flour and 1 cup milk with 2 teaspoons vanilla.

Beat good and then add the chocolate mixture beating good again.

Bake at 350 for about 30 minutes.

Chocolate Pan Cake

3 cups flour

2 cups sugar

6 tablespoons cocoa

2 teaspoons soda

1 teaspoon salt

12 tablespoons oil

2 tablespoons vinegar

2 teaspoons vanilla

2 cups cold water

Mix in 9 x 12 pan.

Bake at 350 for 40 minutes.

Clyde Millay's Whiskey Cake

1 package Duncan Hines Butter Cake

1 package instant vanilla pudding

¼ cup Crisco oil

1 cup milk

4 eggs

1 cup chopped nuts or raisins

1 shot whiskey

Mix. Pour into greased 10" tube pan.

Bake at 350 for 50 – 60 minutes.

Ten minutes before cake is done make syrup:

Clyde Millay's Syrup

¼ lb butter

1 cup sugar

½ cup whiskey

Warm in saucepan (original) recipe says sugar will

dissolve, but we know that's a lie.

When cake is finished leave in pan and pour $\frac{1}{2}$ of syrup over cake. Wait 15 – 20 minutes. Remove cake from pan slowly. Pour remaining syrup over cake.

Dixie Fruit Cake

1 cup butter

2 cups sugar

3 cups flour

½ cup milk

4 eggs

2 cups assorted fruit

1 teaspoon vanilla

1 cup nuts

1 dozen Maraschino Cherries drained and chopped

Cream butter and sugar, add eggs one at a time.

Add milk and flour alternately. Add 2 tablespoons cherry juice to milk.

Add fruit and nuts last.

Loretta Lynn's Caramel Frosting

Combine 3 tablespoons milk, 3 tablespoons butter flavored Crisco and ½ cup packed brown sugar.

Heat until sugar is dissolved.

Cool to room temperature, then stir in 1 2/3 cups confectioners sugar.

Loretta Lynn's Chocolate Cake

Cream $\frac{1}{2}$ cup Crisco and 2 cups packed brown sugar in a bowl. Add 3 eggs beating well after each egg.

Mix in 1 teaspoon vanilla and 2 ounces (or 2 squares melted cooled unsweetened chocolate).

Combine 2 cups sifted flour, 1 teaspoon baking soda and $\frac{3}{4}$ teaspoon salt. Add dry ingredients alternately with 1 cup buttermilk mixing until blended.

13 x 9 pan at 350 for 40 – 45 minutes.

Marble Cake

1 cup sugar

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup milk

1 $\frac{1}{2}$ cup flour

1 square chocolate

$\frac{1}{2}$ teaspoons soda

1 teaspoon cream of tartar

1 teaspoon vanilla

2 egg whites

Mountain Cup Cakes

½ cup shortening

½ cup milk

1 ½ cup flour

1 cup sugar

1 teaspoon vanilla

2 eggs

1 teaspoon baking powder

Cream sugar and shortening, add eggs one at a time, then milk, flour, vanilla and baking powder.

Bake in 350 oven 30 minutes.

Note: Make a hole in middle and fill with jelly or pudding. Push down or cut out part of cup cake and sprinkle with confectionery sugar.

Very good.

One Egg Cake

Step 1:

1 $\frac{3}{4}$ cup flour

$\frac{1}{3}$ cup shortening

1 cup sugar

1 teaspoon vanilla

$\frac{3}{4}$ teaspoon salt

Combine and beat smooth 2-3 minutes.

Step 2:

2 $\frac{3}{4}$ teaspoons baking powder

$\frac{1}{3}$ cup milk

1 egg

Stir in quickly.

Step 3:

$\frac{1}{2}$ cup milk

Beat for 1 minute. Bake at 350 for 23 minutes.

Another One Egg Cake

¼ cup butter

1 cup sugar

1 egg well beaten

2 cups sifted flour

¼ teaspoon salt

2 teaspoons baking powder

¾ cup milk

1 teaspoon vanilla

Cream butter adding sugar gradually and continue creaming until light and fluffy.

Add egg, sift dry ingredients and add alternatively with milk and vanilla.

Bake at 350 for 40 minutes.

Great with strawberries as topping.

Popcorn Cakes

2 cups unpopped corn

Salt

1 cup walnuts

1 pint molasses

Butter size of walnut (?)

2 or 3 loaf pans, well greased.

Pop the corn, add salt to taste.

Turn into large roasting pan, add nuts, and mix.

Boil molasses until it forms a soft ball.

Add butter. Quickly stir in popcorn covering all kernels.

Pile mixture into loaf pans, pressing down with slightly wet hands. Pack lightly and finish by pounding with a potato masher.

Wrap in waxed paper. Let stand overnight.

Tip out of pan and slice down like a cake.

Red Velvet Cake

½ cup butter or Crisco

1 ½ cups sugar

2 eggs

2 ounces red food coloring

2 tablespoons cocoa

1 teaspoon salt

1 cup buttermilk

2 ¼ cups flour

1 teaspoon vanilla

2 tablespoons vinegar

1 teaspoon soda

Cream shortening, sugar, and eggs. Make a paste with coloring and cocoa, add to mixture.

Add salt, buttermilk, flour, and vanilla, mix well.

Remove from mixer.

Do not beat the following ingredients: Add vinegar and soda.

Bake at 350 for 15 – 25 minutes.

Red Velvet Cake Icing

5 tablespoons flour

1 cup milk

Cook until very thick, let get cold add:

1 cup sugar

1 cup butter

1 teaspoon vanilla

Use red coloring.

Rhubarb Coffee Cake

2 cups flour

3 teaspoons baking powder

2 tablespoons sugar

$\frac{1}{4}$ teaspoon salt

1 or 2 eggs

Cut in $\frac{1}{3}$ cup butter, add 1 cup packed brown sugar.

Beat well – 1 cup milk and 1 teaspoon vanilla.

Add 1 $\frac{1}{2}$ cup Rhubarb cut fine. Sprinkle $\frac{1}{2}$ cup brown sugar over top.

Bake in a 9 x 13 pan at 350 for 30 – 35 minutes.

Sunshine Cake

1 ¼ cup sugar

7 eggs

½ cup water

1 cup pastry flour

Pinch of salt

1 teaspoon cream of tartar

Add water to sugar and boil until it forms a thread.

Beat egg yolks until thick.

Pour over them the hot syrup, stirring all the time.

Beat this mixture until cool. Add flour.

Whip egg whites stiff and dry.

Add pinch of salt, add cream of tartar. Cut them carefully into the cake.

Pour into ungreased paper lined Angel Food Pan.

Bake 1 hour in slow oven.

Vanilla Cup Cakes

1 ½ cup sugar

½ cup shortening

1 cup milk

1 teaspoon vanilla

2 ½ cup cake flour

½ teaspoon soda

1 teaspoon cream of tartar

½ teaspoon salt

3 egg whites

Beat egg whites, add ½ cup sugar and shortening, add rest of sugar.

Add dry ingredients next. Fold in egg whites.

Velvet Sponge Cake

2 eggs beaten light

Beat in 1 cup sugar

½ cup flour

Next beat in another ½ cup flour with 1 teaspoon baking powder.

Lastly add ½ cup boiling water, add very slowly.

Add vanilla.

White Cake

3 cups flour

2 cups sugar

2 teaspoons baking powder

1 cup cold water

4 egg whites

Butter

Sift flour, baking powder, and sugar together twice.

Put the unbeaten egg whites into cup and fill cup with butter. Add to dry ingredients. Add water and beat 10 – 15 minutes.

White Cake Raisin Filling

1 cup sugar

4 tablespoons of hot water

1 cup ground raisins

Boil, then pour on beaten egg white.

Anyone Like Cookies?

My daughter has a friend she grew up with named Griffin. He's a wild and crazy, fast thinking boy with bright blonde hair. A total handful.

Malaya told us about the time when the teacher was getting the kids ready for several hours of testing. It was getting close to snack time, so the kids were restless.

The laptops were all booted up and good to go. "Does everyone have the test on their monitor? Any questions?"

Griffin raised his hand, but it was not empty. It held something brown and round. "Anyone like cookies?" was all it took to turn the pensive nervous atmosphere into complete chaos.

"I do! I do!" was heard throughout the room. The teacher, exasperated at losing control of her quite orderly room so easily, had to give in. It was snack time. The test had to wait.

Never underestimate the power of one cookie.

COOKIES

Butter Cookies

1 cup soft butter

2 cups flour

½ cup sugar

Chocolate Chip Meringue Cookies

3 egg whites

$\frac{3}{4}$ cup sugar, add a few spoons at a time.

Gently fold in chocolate bits.

Cook at 175 for 3 hours.

Chocolate Drop Cookies

½ cup softened butter

1 cup brown sugar

1 egg

2 squares chocolate

1 ¾ cups bread flour

¼ teaspoon soda

½ cup milk

1 teaspoon baking powder

½ teaspoon vanilla

½ cups nut meats

Bake at 375 degrees for 12 minutes.

Chocolate Scotcherones

1 cup sugar

1 cup light corn syrup

1 cup peanut butter

6 cups Rice Krispies

Melt and mix together: 6 ounces chocolate bits and 6 ounces butterscotch bits.

Combine sugar and syrup in pan, cooking until mixture begins to bubble.

Remove from heat. Stir in peanut butter. Mix well.

Add Rice Krispies.

Put in pan and pour the chocolate and butterscotch bits on top.

Christmas Cookies

½ cup softened butter

1 cup sugar

1 beaten egg

1 teaspoon vanilla

1 tablespoon whipping cream

2 cups sifted flour

½ teaspoon salt

1 ½ teaspoon baking powder

Cream butter and sugar. Add eggs, vanilla, cream, and dry ingredients.

Then chill for several hours.

Cut and sprinkle with colored sugar.

Grease baking sheet.

Bake at 375 degrees for 15 minutes.

Congo Squares

2 $\frac{3}{4}$ cups flour

2 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{2}{3}$ cup shortening

2 $\frac{1}{4}$ cup brown sugar (1 package)

3 eggs

1 cup nuts

1 package chocolate bits

Mix and sift flour, baking powder, salt.

Melt shortening and add sugar. Allow to cool slightly.

Add eggs one at a time.

Add dry ingredients then nuts and chocolate into a 10 $\frac{1}{2}$ x 15 $\frac{1}{2}$ x $\frac{3}{4}$ inch pan.

Date Balls

¼ cup butter

1 cup sugar

2 eggs

1 teaspoon vanilla

¼ teaspoon salt

1 ½ cup ground dates

Cook all in frying pan for 10 minutes stirring most of the time.

Cool a bit, then add 3 cups Rice Krispies and mix well.

Make into balls and roll in shredded coconut.

Date Squares

1 egg

1 large cup sugar

½ scant cup milk

½ cup shortening

2 ½ cups flour

1 ½ teaspoon baking powder

1 cup raisins, nuts, or dates.

Bake in tin and cut in squares.

Bake at 375 – 400 degrees for about 25 minutes.

Emily Jones' Chocolate Chip Cookies

½ cup butter, softened

1 ½ cups sugar

1 ½ cups brown sugar firmly packed

4 eggs

1 teaspoon vanilla

1 (18 ounce) jar chunky peanut butter

6 cups oatmeal

2 ½ teaspoons baking soda

1 (12 ounce) package semi-sweet chocolate morsels

Cream butter, sugars, eggs, vanilla, and peanut butter together.

Stir in oatmeal and baking soda, mix well. Add chocolate morsels.

Drop rounded tablespoons of dough on baking sheet.

Bake at 350 for 10 – 12 minutes.

Yield: 6 – 8 dozen cookies.

Filled Cookies

1 cup sugar

½ cup shortening

1 egg

½ cup milk

2 cups flour

2 teaspoons cream of tartar

1 teaspoon soda

vanilla

Roll thin.

Filling

1 cup chopped raisins

½ cup sugar

½ cup water

1 tablespoon flour

Filled Cookies (dropped)

1 cup soft shortening

2 cups brown sugar

2 eggs

½ cup water or buttermilk

1 teaspoon vanilla

3 ½ cups sifted flour

½ teaspoon salt

1 teaspoon soda

½ teaspoon cinnamon

Drop on ungreased baking sheet. Wrap wet paper towel over glass and flatten out dough.

Bake at 400 for 10 – 12 minutes.

Now choose raisin or date cookie filling:

Date Cookie Filling

2 cups dates

$\frac{3}{4}$ cup water

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup nuts

Cook stirring constantly until thick. Add nuts last.

Raisin Cookie Filling

2 cups raisins

½ cup cold water

2 tablespoons lemon juice

2 tablespoons corn starch

½ cup sugar

½ teaspoon salt

Dash of cinnamon

2 tablespoons butter

Bring to boil, and boil 2 minutes.

Frosted Coffee Cookies

1 ½ cups shortening creamed

2 cups brown sugar

2 eggs unbeaten

1 teaspoon salt

1 cup hot coffee

3 cups flour

1 teaspoon baking powder

1 teaspoon soda

1 teaspoon cinnamon

1 cup raisins

½ cup nuts

Thin Coffee Frosting

2 cups confectioners sugar

½ teaspoon salt

2 tablespoons butter

1 teaspoon vanilla

Hot coffee spread on hot cookies.

Frosted Drop Cookies

$\frac{3}{4}$ cup butter

1 egg yolk

1 cup confectioners sugar

2 cups flour

$\frac{1}{4}$ cup milk

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon vanilla

1 egg white

Sift together flour and baking powder. Add vanilla and milk.

Cream butter and sugar, add egg yolk. Add flour and milk alternately.

Last add egg white which has been beaten.

Fudgy Chocolate Cookie Bars

1 $\frac{3}{4}$ cup unsifted flour

$\frac{3}{4}$ cup confectioners sugar

$\frac{1}{4}$ cup cocoa

1 cup cold butter

1 (12 ounce) package semi sweet chocolate chips

1 (14 ounce) can sweetened condensed milk

1 teaspoon vanilla

1 cup chopped nuts

In medium bowl combine flour, sugar, and cocoa. Cut in margarine until crumbly (mixture will be dry).

Press firmly on bottom of 13 x 9 inch baking pan.

Bake 15 minutes.

In medium sauce pan over medium heat melt 1 cup chips with sweetened condensed milk and vanilla.

Pour evenly over prepared crust.

Top with nuts and remaining 1 cup chips. Press down firmly.

Bake 20 minutes or until set.

Cut into bars.

Lumpie's Cookies

2 ½ squares unsweetened chocolate

½ cup (1 stick) butter or oleo (room temperature)

1 cup sugar

1 large egg

½ cup milk

½ teaspoon vanilla

1 ½ cups all purpose flour

1 teaspoon baking soda

1 cup chopped nuts

Melt chocolate over low heat or microwave.

Cream butter and sugar, add egg, milk, and vanilla beating until smooth. Sift flour with baking soda gradually add dry ingredients to cream butter mixture beating well.

Stir in melted chocolate and nuts, mixture will be thick. Drop by tablespoon onto greased cookie sheet.

Bake at 350 for 12 – 15 minutes.

Lumpie's Cookie Frosting

2 tablespoons butter

2 cups powdered sugar

2 ½ tablespoons unsweetened cocoa

2 – 3 tablespoons hot strong coffee, 1 tablespoon at a time
to create thick frosting.

Frost Heavy.

Molasses Sugar Cookies

$\frac{3}{4}$ cup vegetable oil

1 cup sugar

$\frac{1}{4}$ cup molasses

1 egg

2 teaspoons baking soda

2 cups flour

$\frac{1}{2}$ teaspoon cloves

$\frac{1}{2}$ teaspoon ginger

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon salt

Combine oil, sugar, molasses, and eggs, and beat well.

Add remaining ingredients together and mix well.

Chill out? Opt?

Form in 1 inch ball. Roll in granulated sugar, and place on cookie sheet two inches apart.

Bake at 375 degrees for 8 – 10 minutes.

No-Bake Peanut Cookies

Combine 1 ½ cups sugar, ¼ teaspoon salt, ½ cup milk, 1 cup white corn syrup in saucepan.

Cook over medium heat, stirring occasionally until syrup dropped into cold water forms a soft ball (236 F).

Remove from heat.

Stir in ½ cup peanut butter, 1 teaspoon vanilla, 2 cups oats (uncooked), ¾ cup coarsely chopped peanuts.

Drop by teaspoons onto wax paper and cool.

Makes 3 ½ dozen cookies.

Oatmeal Raisin Cookies

½ cup butter

¼ cup molasses

1 cup sugar

1 teaspoon ginger (spice)

½ teaspoon cinnamon

½ teaspoon nutmeg

¾ teaspoon cloves (spice)

¼ teaspoon salt

½ teaspoon soda

1 large egg

¾ teaspoon vanilla

1 cup flour

1 ½ cup uncooked rolled oats

¾ cup raisins

Melt butter and stir in rest of ingredients in order listed.

Grease baking sheets.

Drop by teaspoon 2 inches apart.

Bake 12 minutes at 375 degrees for 12 minutes.

Over Night Cookies

2 large eggs set out all day. Use just egg white and beat stiff.

2/3 cup sugar. Whip sugar with egg whites good.

Add $\frac{3}{4}$ cup chocolate mini bits.

Heat oven to 350 degrees, put in cookies and turn off oven.

Let set at least 6 hours or more.

Peanut Blossoms

Makes 3 dozen.

Sift together 1 $\frac{3}{4}$ cups flour

1 teaspoon soda

$\frac{1}{2}$ teaspoon salt

Set aside.

Cream together $\frac{1}{2}$ cup shortening and $\frac{1}{2}$ cup peanut butter. Gradually add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup firmly packed brown sugar. Cream well.

Add 1 unbeaten egg, 2 tablespoons vanilla, beat well.

Blend in the dry ingredients gradually. Mix thoroughly.

Shape by rounded teaspoonfuls into balls.

Roll in sugar, and place on ungreased cookie sheets.

Bake at 375 degrees for 8 minutes.

Remove from oven and place a solid milk chocolate candy on top of each cookie pressing down so that cookie cracks around edge.

Return to oven, bake 2 – 5 minutes longer.

Peanut Butter Balls

1 jar chunky peanut butter. You'll use the best part of a 2 lb jar.

1 lb confectionery sugar

2 teaspoon melted butter or oleo

Mix then form into balls and dip in chocolate.

One 12 ounce package chocolate chips and ½ bar paraffin wax melted together.

Dip balls in chocolate and place on aluminum foil to harden.

Best if kept refrigerated.

Peanut Butter Fruit Squares

½ cup creamy or chunky style peanut butter

¼ cup corn oil

1 cup sugar

1 tablespoon lemon juice

1/3 cup milk

¾ cup sifted flour

½ cup chopped nuts

¼ cup chopped candied fruit

1 cup sifted confectioners sugar

2 tablespoons milk

Spread butter evenly in greased 13 x 9 ½ inch loaf pan.

Bake 355 for 30 minutes.

Cool in pan, cut into 24 squares.

Peanut Butter Krispie Bar

½ cup sugar

½ cup dark corn syrup

¾ cup peanut butter

1 teaspoon vanilla

2 cups Rice Krispies

Bring sugar and corn syrup to a boil. Remove and add vanilla and peanut butter.

Put in an 8 inch square pan.

Pop Corn Balls

1 ½ quarts popcorn

½ cup molasses

½ cup sugar

1 tablespoon vinegar

2 tablespoons cold water

1 tablespoon butter

Cook until brittle when tried in cold water. Pour mixture over popcorn slowly. Mix thoroughly, then form into balls.

Poodle Turds Intro

Poodle Turds are a common chocolate no bake oatmeal cookie. I have a disturbing origin story for how this common cookie became named Poodle Turds. One time when making a batch, things got weird at home.

“This looks like poodle turd.”

The room broke into laughter after little Cindy’s remark.

Big brother Ron came home. He looked angry about something.

“I’m so pissed at that house at the bus stop.”

The people who lived near the bus stop had an issue. Their kid picked fights with other kids while the parents got involved and yelled out the windows. The bus stop was a strange hostile environment pretty much every day.

Cindy was good at mischief. “Maybe they’d like some poodle turds,” she cooed as she stirred the warm ingredients.

Ron walked right up, took the wooden spoon and the pot of hot poodle turd batter, and proceeded quickly out of the

house. I did not follow. I did not want any part of either side of whatever was going on out there. I was inside. I was happy. Why mess with that fine balance?

The story was he returned to the bus stop and used the wooden spoon to fling poodle turds at their picture window. It freaked them out. It was there for days.

Of course this escalated the feud.

The next day when we got off the bus, they shouted at Ron, “You spread dog crap on our window!”

During the argument Cindy walked up and ate some of the poodle turd cookie off their window. I still remember her eating the chocolate cookie off their window without using her hands. She just leaned in and bit it with her teeth.

Everyone cringed. Even I did. It was insane.

Later on she told me, “I wanted to prove it’s not dog poo and end the argument.”

Kids are hilarious. All of this, all of this is true, although I wish I had a more suitable story for a cook book. The problem is the people I hang out with won’t give me any decent stories to tell.

Poodle Turds

No bake chocolate oatmeal cookies.

2 cups granulated sugar

1 stick butter or oleo

½ cup low-fat milk

1/3 cup baking cocoa

3 cups rolled oats (quick or old fashioned, uncooked)

In a large saucepan, combine sugar, butter, milk and cocoa. Bring to boil over medium heat, stirring frequently.

Continue boiling 3 minutes, stirring frequently. Remove from heat.

Stir in oats. Note: If using old fashioned oats, cool mixture in saucepan for 5 minutes.

Drop by tablespoonfuls onto waxed paper.

Let stand until firm. Store tightly covered.

Makes about 3 dozen.

Pumpkin Chip Cookies Intro

When I was going through Mammy's recipe box, her handwriting reminded me of the letters she sent me while I was in college. We don't see handwritten letters and recipes anymore. As the family historian I have preserved Mammy's recipes here for us all, but by typing them out we lose the personal touch her recipe cards have. It is the food that is the legacy here. The making, smelling, eating, and enjoying are what it's all about.

Those smells and tastes bring back memories. Every October Mammy posted me a big batch of Pumpkin Chocolate Chip cookies and a sweet handwritten letter catching me up on all the hub bub about the small town of Washington, Maine.

I was a crazy college kid. I ate nothing but those cookies until they were gone. The recipe makes a huge batch. They lasted several days (and that's sharing them with friends). Mammy sent another batch for Thanksgiving, so I got most of my winter nutrition during college from these amazing cookies.

I know my Kindle version of Mammy's recipes are not as cool as her handwritten recipe cards, but if you want to

try an amazing recipe, make a batch of the Pumpkin Chocolate Chip cookies and you'll forget all about your woes. Remember to look up and thank Mammy with a smile as you enjoy them. Oh yeah. They're that good.

Pumpkin Chip Cookies

In large mixing bowl mix:

2 cups sugar

1 cup Crisco oil

2 eggs

2 teaspoons soda

2 teaspoons baking powder

1 teaspoon salt

2 teaspoons cinnamon

2 teaspoons vanilla

2 tablespoons milk

1 can of pie pumpkin

Add 4 cups flour

1 package chocolate chips (large size)

1 cup chopped nuts

Drop on greased baking sheet by dessert spoon.

Bake at 375 for approximately 12-15 minutes.

Rice Krispies Squares

6 cups Rice Krispies

1 package marshmallows

1 stick butter

Melt everything in sauce pan and mix in Rice Krispies.

Rita's No Bake Oatmeal Cookies

2 cups sugar

3 level tablespoons cocoa

1 stick butter or oleo

½ cup milk

Boil 1 minute

½ cup peanut butter

3 cups rolled oats

vanilla

Ritz Bars

3 egg whites beaten stiff

1 cup sugar

1 cup nuts

20 crushed Ritz crackers

1 teaspoon vanilla

1 teaspoon baking powder

Mix sugar and crackers into beaten egg whites. Fold in nuts, vanilla, and baking powder.

Put in 9 x 9 pan.

Bake at 350 degrees for 40 minutes.

Sandy's Cookies

1 cup butter or oleo

2 teaspoons water

2 cups flour

1/3 cup sugar

2 teaspoons vanilla

1 cup chopped nuts

Cream shortening and sugar. Add water and vanilla. Mix well.

Add flour and nuts. Chill 3 – 4 hours.

Shape into walnut size balls. Bake on ungreased cookie sheet at 325 degrees for about 20 minutes.

Cool slightly, roll in confectioners sugar.

Toffee Nut Bars

Mix thoroughly $\frac{1}{2}$ cup soft shortening, $\frac{1}{2}$ cup brown sugar. Stir in 1 cup flour.

Put in 13 x 9 pan and flatten with hand.

Bake at 350 for 10 minutes.

Spread with topping:

Beat well 2 eggs, stir in 1 cup brown sugar, mix and stir in 1 teaspoon vanilla, 2 tablespoons flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt.

Mix in 1 cup coconut, 1 cup nuts.

Bake at 350 degrees for 25 minutes.

Makes 2 $\frac{1}{2}$ dozen.

Toll House Cookies

2 ¼ cup flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter or oleo

¾ cup sugar

¾ cup brown sugar

1 teaspoon vanilla

2 eggs

1 package semi-sweet chocolate morsels

Bake at 375 degrees for 9 – 11 minutes.

JAMS & PUDDING

Rhubarb Jam

5 cups rhubarb cup up

4 cups sugar

1 cup crushed pineapple

Mix all together and let set 1 hour.

Put on stove and bring to slow boil. Boil 12 minutes stirring constantly.

Remove from heat.

Add one 3 ounce strawberry Jello.

Stir until mixed, then pour in jars.

Tapioca Pudding

1 egg

3 tablespoons quick cooking tapioca

1/3 cup sugar

1/8 teaspoon salt

2 ³/₄ cup milk

1 teaspoon vanilla

In a large saucepan, beat egg lightly.

Add tapioca, sugar, salt, and milk. Let stand 5 minutes.

Bring mixture to full boil, stirring constantly.

Remove from heat and add vanilla.

Cool 20 minutes.

Slice and refrigerate.

I Bite the Big One

Maine is large and wooded. We kids all loved to ride motor bikes along the trails during the spring, summer, and fall.

My buddy JP had a pair of Honda three-wheel all-terrain vehicles. They were red with white stripes and details. They had gigantic balloon tires with big *knobbies*. They were awesome.

I had a Kawasaki 100. It was bright green with darker green stripes and white accents. I had a matching helmet. It was awesome.

We got on the power line trails and cruised for miles. We visited each other's house, went to a local gas station and to several party spots.

When we weren't out trail riding, I created a nice course around the grounds of my folks' place. My mom and dad's house was up on top of a hill with a little stream gushing around. We had an amazing jump in our home race course which went straight up the side of the hill.

JP wanted to ride my Kawasaki, so he let me ride his

Honda three-wheeler. I should have known better when the first thing I did was run over both my feet and rack my nads on the seat.

I started off with my feet on the ground, so when I took off, the gigantic knobby wheels immediately began to conveniently grind my feet into the rubble for me. Yay! Just what I wanted!

I released the gas and struggled against the machine's weight to get my feet out. It was crazy. I was the added weight that was trapping my own feet under the vehicle. My legs stretched out and forced my crotch painfully down into the seat. I had to forcibly grab each leg with my hands and pull them out like road kill. I scraped my legs into the dirt to get each foot out.

I think they should detain violent criminals this way. It was so hard to escape. The back of my leg and ankle were all scraped up and raw from the wheel grinding me to a nub. The front were all scraped up from grinding them into the gravel and rocks.

I got on the race track trail and started on the jump at the top of the hill. The three-wheeler sailed in the air, but the three-wheeler was way different from a two-wheel dirt bike. Once in the air, my weight spun everything upside down and I landed with the full weight of the machine on my neck.

Tangled and mangled, the Honda and I began to roll backwards down the long slope that is the side of my mom and dad's driveway. Each roll mashed and broke more of my body.

I landed in the river at the bottom of the hill. The handlebars broke my helmet. I felt the broken halves fall away as I took it off. I was wet. Blood was everywhere pouring off my head and face. I had no idea where it was coming from. Being wet made it seem like blood was everywhere, clouding up the stream.

My friends thought I was dead long before I stopped rolling backward down the hill. They ran to get my mom, who came out in time to see me sitting in the river with my face covered in blood.

I don't remember much at this point, but I do remember the nurse. I looked up and there she was. It was Bernadette Peters in a nurse uniform. Thank goodness I'm old enough to get hurt when nurses still wore nurse uniforms. There must have been a circular examination light directly behind her, because her blonde curly hair glowed like a halo around her cute little nurse cap.

I awoke to her beautiful angelic nurse voice. "Don't worry. We're going to take care of you."

I remember this moment more vividly than yesterday. It was slow motion and magical, and it had a beautiful nurse angel. I liked it there, but the ticket was too much.

Turns out, I had broken my nose. When the handlebars hit my face, the helmet cracked and it only broke my nose. The helmet saved my life. Otherwise it would have cracked my skull.

I injured my neck and spine in a few places. I dislocated the muscle in my right arm so that I could not extend it. I walked around flapping like a pet pterodactyl. I wore a back

brace for nearly a year and had chiropractic therapy everyday for three years. My back still gives me trouble if I'm not careful. I stopped jumping monster vehicles.

Later the three-wheel vehicles were replaced by four-wheel quads because the injury rate had been too high. I should have stuck with the two wheels under me at the time. Ah, the folly of youth.

Once again, another story without any food, but I really bit the big one.

PIE

Arlene Wellman's Lemon Meringue Pie

1 ½ cups sugar

3 tablespoons corn starch

3 tablespoons flour

Dash salt

1 ½ cups hot water

3 slightly beaten egg yolks

2 tablespoons butter

½ teaspoon grated lemon peel

1/3 cup lemon juice

1 – 9” baked pastry shell (cooled)

Meringue -

3 egg whites

½ teaspoon vanilla

¼ teaspoon cream of tartar

6 tablespoons sugar

Coconut Custard Pie

4 eggs slightly beaten

½ cup sugar

½ teaspoon salt

2 ½ cups milk

1 teaspoon vanilla

1 cup coconut

Beat eggs slightly, add sugar and salt.

Add milk and vanilla.

Add coconut and sprinkle with nutmeg.

Mincemeat

Save juice meat cooked in 1 quart?

1 of meat

2 of apples

1 cup suet

1 cup molasses

1 lb brown sugar

white if not sweet enough

2 tablespoons of vinegar

1 lb raisins

1 lb currants

1 tablespoon cloves

1 tablespoon cinnamon

1 tablespoon nutmeg

1 tablespoon allspice

1 teaspoon salt

Squash Pie

1 cup squash

$\frac{3}{4}$ cup sugar

1 tablespoon flour

1 egg

2 cups milk

Salt to flavoring

Sift squash, add sugar, flour, salt, egg and flavoring (I use cinnamon).

Beat all until light and full of bubbles.

Then add hot milk.

Bake in moderate oven.

Whoopie Pies

½ cup Crisco

1 cup sugar

2 egg yolks

5 tablespoons cocoa

1 teaspoon baking powder

1 teaspoon soda

½ teaspoon salt

1 cup milk

2 cups flour

1 teaspoon vanilla

Bake at 375 for 15 minutes.

Whoopie Pie Filling

½ cup Crisco

2 cups confectioners sugar

2 egg whites beaten stiff

½ teaspoon vanilla, dash of salt. Beat egg whites, add Crisco, 1 cup sugar, and beat.

Add salt, rest of sugar, and vanilla.

Beat until fluffy.

Whoopie Ries

6 tablespoons Crisco

1 cup sugar

1 egg

2 cups flour

1 $\frac{1}{4}$ teaspoon soda

1 teaspoon salt

5 tablespoons cocoa

1 cup milk

Vanilla

Cooked? Cooled? Huh? Cream Filling?

$\frac{1}{2}$ cup milk

2 $\frac{1}{2}$ tablespoon flour

Cook until thick.

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup sugar

salt

vanilla

$\frac{3}{4}$ cups Crisco

6 lbs? 6 bags? marshmallow fluff

1 cup confectioners sugar

1 teaspoon vanilla

DONUTS & DOUGHNUTS

Chocolate Sauce

½ cup cocoa

1 cup sugar

1 cup light corn syrup

½ cup light cream

3 tablespoons butter

pinch of salt

1 teaspoon vanilla

Place all ingredients except vanilla in small sauce pan.
Place over medium heat and bring to a boil.

Boil exactly 3 minutes.

Remove from heat and stir in vanilla.

Cream Puffs

1 cup hot water

1/3 cup Crisco (or ½ cup butter?)

1 cup flour

½ teaspoon salt

Stir flour and salt into boiling water and stir until it comes away from pan.

Stir in 3 eggs, one at a time.

Drop on ungreased baking sheet.

Bake 20 minutes at 450, reduce heat and bake 25 minutes longer.

Cream Puff Filling

1 cup milk

½ cup sugar

1 egg

3 tablespoons flour

Doughboys

Quick Raised Rolls aka: Doughboys!

1 cup lukewarm milk

1 tablespoon butter

Sift in flour, 2 teaspoons sugar, pinch of salt, and 2 packages of yeast.

Mix well, cover and let stand 15 minutes.

Knead, roll out, and cut with Biscuit Cutter.

Smear each with melted butter and fold over.

Let rise 30 minutes.

Bake at 400 degrees.

Doughnut Glaze

1/3 cup boiling water to 1 cup confectioners sugar.

Dip warm doughnuts into warm glaze.

French Donuts

Mix in given order:

1/3 cup shortening (not oil)

1/2 cup sugar

1 egg

1/2 cup milk

1 1/2 teaspoon baking powder

1/2 teaspoon salt + 1/4 teaspoon nutmeg

1 1/2 cups flour

Bake in greased muffin tins filled 2/3 full at 350 for 20 – 25 minutes.

After baking, roll in 1 stick melted butter or oleo, then roll in mixture of 3/4 cup sugar and 1/2 teaspoon cinnamon.

Makes 2 dozen little ones or 1 dozen big ones.

Potato Doughnuts

2 eggs

1 cup sugar

1 cup mashed potatoes

4 teaspoons baking powder

1 teaspoon nutmeg

½ cup sweet milk

vanilla

3 cups flour

2 teaspoons salt

Raised Doughnuts

¼ cup warm water

1 package yeast

¾ cup warm milk (scalded, then cooled)

¼ cup sugar

1 teaspoon salt

1 egg

¼ cup soft shortening

3 ½ to 3 ¾ cups flour

In mixing bowl dissolve yeast in warm water.

Add milk, sugar, salt, egg, shortening and half the flour.

Mix with spoon until smooth.

Add rest of flour and knead on floured board.

Let rise 1 ½ hours until double. Punch down and raise again 30 minutes. Cut 1/3" thick and rise 30 – 45 minutes uncovered.

Collarbone

I was late for the school bus. I heard the diesel engine off in the distance. I thought, if I ran I might make it to the end of my mother's long hillside driveway.

Have you ever gotten to the point when you lose control while running, and you're going faster because you're trying to catch up with yourself but you can't so you end up ramming your body full force into the ground instead? Well, that's what I did. It was as if my head was trying to outrun my legs, and no matter how fast my legs ran, they could not catch up to my head. My head won and I proceeded to drive my head and shoulder full force into the gravel driveway as the school bus full of amused lookers rolled on by.

Defeated and injured, I got up, turned, and walked up the sloping driveway.

My mom was sipping tea. "Missed the bus, huh?"

She looked at me. I was covered in dirt and bleeding from small scratches. My right shoulder hung low.

"What's wrong with your shoulder?" she asked.

I was in shock. I didn't know. "What do you mean?"

(Notice the pattern here, people. Kids have no idea when they are broken).

Mom brought me to the hospital and I had a broken collarbone. They told me interesting facts like, that it only takes eleven pounds of pressure to break a collarbone.

I found that a little difficult to believe. I thought, I must have bumped into something more than eleven pounds before now... seems like it took my entire body at full force to break that collarbone, if you ask me...

My shoulder required a spongy brace to hold everything in place so that my collarbone would heal properly.

SUPPER TIME

Ann Landers' Meat Loaf

2 lbs hamburger

2 eggs

1 ½ cups bread crumbs

¾ cup ketchup

1 teaspoon Accent

½ cup warm water

1 package onion soup mix

Beat thoroughly. Put into loaf pan. Cover with 2 strips bacon if you like that flavor.

Pour over all one 8 ounce can tomato sauce.

Bake 1 hour at 350 degrees. Serves 6.

Baked Pork Chops

Have thick pork chops. Wipe with damp cloth. Salt and pepper both sides and place in shallow baking pan.

Spread tops with ½ teaspoon dry mustard.

Pour milk in pan to depths of chops but not to cover them.

Bake at 350 degrees for 1 ½ hours.

Batter for Fish Sticks and Clams

2 eggs

1 teaspoon salt

½ teaspoon pepper

1 cup flour

¾ cup milk

1 heaping teaspoon baking powder

Beat all together and dip fish in batter.

Fry in deep fat.

Beet Pickles

1 quart water

2 quarts vinegar

3 cups brown sugar

Boil and pour over skinned cooked beats.

Chicken Noodle Casserole

Stew a chicken or can use left over turkey (baked) and make a gravy. Pick meat from bones.

1 lb package egg noodles or according to size casserole use 8 ounce (small).

Cooked vegetables: green beans, or peas, carrots, celery and onions.

Put in casserole by layers. Put shredded cheddar on top. Bake at 350 until brown.

1 noodles

2 chicken or turkey pieces

3 vegetables

4 gravy

Chinese Chop Suey

6 medium onions

1 cup celery

1 breast of chicken

2 pork chops

1 can tomato soup

1 teaspoon sugar

1 tablespoon Worcestershire sauce

1 ? soy sauce

With 1 can of drained bean sprouts or with noodles.

Clam Scallop

Combine one can minced clams including liquid, one egg slightly beaten, 20 soda crackers crushed with rolling pin, 1 teaspoon minced onions, 2 cups heated milk with butter (size of a walnut).

Bake in casserole dish until knife comes out clean.

Can add celery or mushroom soups.

1 can

2 cups milk

2 eggs beaten

20 crackers crumbled

1 teaspoon onion

Set in pan of water. (?)

Bake at 350 degrees for 40 – 45 minutes.

Serves 6.

Crab Meat – Shrimp Casserole

2 cans cream of mushroom soup

small onion, sliced

1 soup can evaporated milk

1 soup can water

Beat the above together and pour $\frac{1}{2}$ mixture into large casserole dish.

Add 1 cup minute rice, 1 cup crab meat, and 1 cup shrimp. Cover with remaining mixture.

Top with sliced cheese.

Bake 400 degrees for 30 minutes.

Hamburg Casserole

Fry one lb hamburg in fry pan till done.

Put in 1 can tomato soup and 1 can mushroom soup.

Put this in bottom of casserole dish add one large can peas and carrots mixed.

Add mashed potatoes.

Macaroni Chicken Salad

1 box pasta

4 eggs boiled

1 chicken breast

1 cucumber

½ onion

Mix mayonnaise with a teaspoon of mustard and relish and milk to make a thin paste and turn over mixture.

Mac Salad

1 cup of macaroni

2 boiled eggs

2 tablespoons of mayonnaise

Mix, cool, and serve.

Maine Shrimp Casserole

8 slices bread cubed

½ stick butter or oleo

1 cup sharp cheese

2 cups shrimp

3 eggs well beaten

2 ½ cups milk

½ teaspoon salt

Alternate layers of contents in buttered casserole.

Mix milk and eggs and pour over all.

Bake 1 hour at 325 degrees.

Meat Balls

1 ½ hamburger

1 egg

1 cup rice

1 tablespoon onion

Dill

Pepper

Roll into balls and cook in 2 cups tomato juice and 4 cups water.

Pickle for Pork

For 100 lbs.

4 lbs rock salt

2 ounces salt peter

$\frac{1}{2}$ lb sugar

Canner $\frac{3}{4}$ full water

Boil and skim.

Saccharin Pickles

Soak cukes in hot water over night, drain.

1 gallon vinegar

1 cup salt

1 cup mustard

32 ½ grams saccharin (about 1 teaspoon saccharin tablets crushed)

1 teaspoon alum

Small amount of pickling spice

Mix all together.

Pack in jars and fill with vinegar mixture over cucumbers.

These are ready in 3 weeks. Do not heat.

Salads

Cabbage – Carrot – Pineapple

Cabbage – Cucumber – Tomato – Onion

Cabbage – Onion – Green Peas

Fig – Grapefruit – Orange – Apple – Nuts

Banana – Orange – Coconut

Tomato French Dressing

1 teaspoon salt

1 teaspoon dry mustard

1 teaspoon paprika

1 tablespoon sugar

1 tablespoon Worcestershire sauce

1 cup vinegar

1 can condensed tomato soup

1 cup salad oil

1 clove garlic

Optional:

1 small onion, minced

1 minced green pepper

Shake well. Combine all in quart jar, store in refrigerator.

Tuna Casserole

2 – 6 ½ ounce cans tuna fish

1 – 10 ounce package frozen peas (cooked)

3 cups rice, cooked

1 ½ tablespoons onion soup mix

1 ¼ cups boiling water

1 can cheddar cheese soup

In a large bowl combine tuna fish, peas, and rice. Mix well.

In another bowl combine onion soup and water. Mix well.

Blend in cheddar cheese soup with onion soup. Mix well.

Place soup mixture in bowl with tuna fish mixture. Mix well.

Place mixture in a greased casserole.

Bake 400 degrees for 20 minutes.

Vegetable Stir Fry

2 medium carrots cut in thirds

2 cups green beans bias sliced into 1" length

2 cups sliced cauliflower

2 tablespoons cold water

1 ½ teaspoon corn starch

2 tablespoons soy sauce

1 tablespoon dry sherry

2 tablespoon sugar

Dash of pepper

2 tablespoons cooking oil

1 medium onion cut in thin wedges

1 cup sliced zucchini

Cut carrots into thin sticks. In covered saucepan cook carrots and green beans in boiling water 3 minutes. Add cauliflower, cover and cook 2 minutes more, drain well.

In small bowl blend water into corn starch, stir in soy sauce, dry sherry, sugar, and pepper. Set aside.

Preheat a wok or large skillet over high heat, add cooking oil. Stir fry onion in hot oil 1 minute.

Add carrots, beans, cauliflower and zucchini, stir fry 2 minutes until veggies are crisp and tender.

Stir soy mixture, stir into vegetables. Cook and stir 3 – 4 minutes or until thickened and bubbly. Serve at once.

Can use any combination of vegetables.