

If you make the mistake of reading dieticians' views on life, love and food, you will get the impression that it is a bad thing to express affection through food. That means it is a pretty bad thing to be human, because from the very beginning of our relationships, someone is feeding somebody! All the Sienkewicz and Waterman families, the Liguoris and the Gilchrists, the Smiths, the Novis, the Shores, the Stumps, the Browns, the Celatkos had this in common: You love someone, you feed him. You feed someone, you love him (at least a little!) We are blessed with some of the best recipes and the sweetest memories of the people who made them for us, so many now on the other side of Jordan, no doubt turning milk and honey into some very individual styles of nectar and ambrosia for the rest of the angels and saints.

We hope you enjoy this eclectic collection of recipes we have gathered from family and friends. While we prepared this book especially for our own children, we hope that others we share it with will find the taste of love here, too.

**Anne and Tom Sienkewicz
Christmas 2005**



NOTE:

**These recipes and more are available on the internet at
http://personal.monm.edu/sienkewicz_tom/Recipes/**

JULIA GRAUMANN



Aunt Julia was a very precise cook and her sweets were renowned and requested by all her acquaintance. Her older sister Elise was Gramma Liguori's maid of honor. The Graumann sisters were famously sweet natured. Elise had died before we were married, but any time someone mentioned how wonderful Aunt Julia was (and she was one of the world's most loveable people) someone would add, "You should have known Elise!"

Cream Cheese Rollups

Aunt Julia Graumann made these cookies every Christmas. She got the recipe from a lady's magazine. There is no knowing how many dozens of these cookies Aunt Julia rolled up over the years.

Cream together:

1 cup butter (room temperature)

1/2 lb. cream cheese (room temperature)

Sift together the following ingredients:

2 cups flour

1/4 tsp salt.

Blend the dry and moist ingredients and work together until they make a malleable ball. Chill in the refrigerator for at least 12 hours.

Divide the ball of dough into quarters and roll them out, one at a time, keeping the unused dough refrigerated. Roll to 1/8 inch thickness on board sprinkled generously with confectioner's sugar. A marble rolling pin works best.

Cut into 1 in. x 3 in. strips and roll around candied fruits or nuts. We have used candied cherries, pineapple, dates and almonds.

Space generously on ungreased cookie sheets and bake at 375° for about 10 minutes or until the bottom of the cookies are barely light brown. The dough will puff up nicely in the oven. Cool on racks before storing in air tight cans.

Aunt Julia Graumann's Spritz Cookies

Julia Graumann got this recipe from her German mother, who used to roll and cut them. Aunt Julia used a cookie press and made them into pretzel shaped. We have expanded to camels, stars, and other Christmas shapes.

1 tsp. vanilla
 1 cup butter (room temperature)
 1/2 tsp each cinnamon and nutmeg
 3/4 cup sugar
 2 1/2 cup flour
 1/2 tsp baking powder
 1/8 tsp salt
 1 egg



Cream butter. Add sugar gradually. Add egg.

Sift dry ingredients three times. Add with flavoring to butter

Press onto sheet.

Aunt Julia Graumann's Peanut Butter Spritz Cookies

400°
 10-12 min.

1/2 cup butter
 1 egg
 1 tblsp. hot water
 1/2 cup sugar
 1/2 cup smooth, not crunchy peanut butter
 1 1/2 cup sifted flour
 1/2 cup brown sugar
 1 tsp. baking soda

Cream butter, then sugar, then egg. Add peanut butter. Add soda to hot water and cool slightly. Add half flour, then liquid then rest of flour. Force through cookie press.

Aunt Toni copied the following recipe for Chocolate Spritz Cookies from the box to Aunt Julia's cookie press.

Chocolate Spritz Cookies

½ cup butter
1 cup sugar
1 egg
2 tblsp milk
2 cups flour
2 squares unsweetened melted chocolate

Cream butter. Add sugar gradually. Add egg unbeaten, then milk and chocolate.

Sift flour, measure, add to mixture.

Bake at 400 for 10-12 minutes.

Ribbon Cookies

These cookies are based upon Aunt Julia's Spritz cookie dough (above).

Prepare dough but omit cinnamon and nutmeg.
Add ½ cup finely chopped nuts or coconut flakes.

Divide the dough into thirds.

Leave 1/3 dough plain white.

Tint 1/3 dough with red food coloring until it is a nice deep pink.

Add 2 1/2 to 3 tbs. of cocoa powder to the remaining third and work until it is a nice chocolate color.

Pat out in even layers, one on top of the other, in a large bread pan. (We usually put the white layer in the middle.)

Chill and remove from pan.

Slice with knife into c.1/4 in. slices.

Put on cookie sheet and bake as for spritz cookies.

**Toni and Marie making
Christmas cookies
in Mt. Rainier in 1980**



Somehow, when Anne got this next recipe from Aunt Julia, she forgot to put in the quantity of sugar and made my first loaf with none at all. The amount of sugar here has been what we use for years, but is not 100% certain. Anne can remember Aunt Julia very seriously telling me not to use too large a banana, because a big banana would make the bread “too yummy”--and she did not mean that in a good way! You may feel it is over finicky to cut the berries in half and to avoid over-yumminess by using a small banana, but you have to remember that Aunt Julia was famous for the unfailing success of her baking – each cake and cooky was uniformly excellent, so it is wise to let what she said go, when you can.

Aunt Julia’s Cranberry Fruit Bread

9”x5”x3” loaf pan, greased
50-60 min in 350°

2 cups sifted flour
1/2 tsp. baking soda
1 1/2 cups sugar
1 1/2 tsp baking powder
2 tblsp melted shortening
1tsp salt
1well beaten egg
1/2 cup chopped nuts
1 very small mashed banana
1 1/2 cup halved cranberries
juice and rind of 1 orange

Sift together dry ingredients. Add water to orange juice to make 3/4 cup. Combine juice, rind and shortening. Stir in egg. Pour into dry ingredients, mixing just enough to dampen. Add banana, fold in berries and nuts. In pan make corners and sides higher than center. Bake until a toothpick inserted in the center comes out clean.

Chocolate Fancies

400°
10-12 minutes

1/2 cup butter
1 cup sugar
1 egg
2 tblsp milk
2 cups flour
2 oz. melted chocolate

Cream butter, add sugar gradually. Add unbeaten egg, then milk and chocolate. Sift and measure flour. Add. Force through cookie press and bake.

Here is another recipe Aunt Julia gleaned from a lady's magazine – I think it was *Woman's Day*. I once saw the original magazine in Aunt Julia's walk-up apartment on the top floor of a Garden Street brown stone in Hoboken. The cheesecake was garnished with candied violets, but Aunt Julia did not bother with those. This recipe has been around the globe as "Aunt Julia's" and wherever it goes it makes friends for her memory. Viv Edwards' dear mother used to make it and felt it was improved by baking the cake in a pan of hot water, as one bakes a custard. This also makes a good filling for tartlets.

Aunt Julia Cheesecake

Cake:

Beat 1 lb. cream cheese until fluffy. Then add:

3 large eggs

2/3 cup sugar

1/8 tsp. salt

1/2 tsp almond extract

and beat until thick and lemon-colored.

Pour into 9" buttered glass dish.

Bake at 350 ° for 25 min.

Let cool and shrink for 15 minutes.

Topping:

Mix the following ingredients:

1/2 pint (1 cup) of sour cream

1 1/2 tbs. sugar

1/8 tsp. salt

1/2 tsp. vanilla.

Spread on cooled cake.

Bake at 350 ° for 10 min.



At the Paper Factory in Hoboken. Harriet Smith is in the front row at left. Julia Graumann's sister Elise is in the rear in the middle.



HARRIET SMITH LIGUORI



Cooking for a family of ten children on a tight budget was a challenge for many families in the early 20th century. Grandma Liguori seemed to make this seem easy. She did not have an easy life. Her parents died when she was young and she had to raise her younger brothers on her own. She met Elise Graumann while working in at Owens and Treager, a paper box factory in Hoboken. It was at this shop that she lost the tip of one of her fingers in a sewing machine accident. When Uncle Jerome was in kindergarten, he told his teacher his mother was a “stripper.” The teacher eventually learned that she was a paper stripper at the box factory!

Grandma always kept her hair in a bun but it was actually very long, reaching down to her knees.

Grandma Liguori’s Rice Pudding Recipe

Aunt Toni wrote this recipe down.

2 qts. milk

½ lb. Rice

Put this on stove and let it cook slowly.

Keep stirring so that it doesn’t stick.

When rice is done put it on the side.

Then take two tablespoons of sugar and three egg yolks mixed together.

Then beat whites of eggs with one tablespoon sugar and mix thoroughly.

No baking. Let it stand aside.

Sprinkle with cinnamon or nutmeg.

This soup was one of her standards at Christmas and Easter. When Anne was learning about what Tom felt was absolutely necessary to special occasions, this traditional Italian soup was one of the first things. It stood at the beginning of meals that seemed to go on all day. It's a whole meal in itself, when you get right down to it!

HOLIDAY SOUP

It's best if you start with a stewing fowl or a roasting hen, but it's not impossible to make it with a broiler fryer, though then you should start with chicken broth so the final soup has more flavor. The size of your chicken and the proportion of vegetables you favor will determine the number of servings you make.

Wash a raw chicken and put it into a large soup pot with one or two large, peeled carrots, an onion, two or three washed ribs of celery and two or three cloves of garlic. Cover the chicken with cold water or broth, add a bayleaf, and bring to the boil. Reduce heat and simmer until the chicken is tender, adding salt to taste in the last half hour of cooking.

Remove the chicken from the broth and cool until you can remove the meat from the bones. Cut the meat into bite size chunks and set aside. Strain the broth. Wash the soup pot. Return the broth to the kettle and add:

One large, peeled, sliced carrot for each serving of soup
1/2 - 1 rib of celery, scrubbed and sliced, for each serving of soup

Boil until the vegetables are tender. If you wish, slice the carrots cooked with the chicken and add them to the broth. Add the chicken and for each six servings of soup, add a 10 ounce package of frozen spinach. Correct the seasoning with salt and pepper.

For each serving of soup, take one large egg and beat them all together with a generous quantity of grated parmesan or Romano cheese, salt and pepper. Add the beaten eggs to the boiling broth. Allow the eggs to cook and set, a very speedy process, then serve immediately.

Glazed Pound Cake

Grandma Liguori made this recipe for years. So did Uncle Jerome.

½ lb. butter

½ lb. cream cheese

Mix with two cups sugar, 6 eggs, 1 tsp vanilla, and ½ teasp nutmeg. Add three cups Presto flour gradually, beating batter while adding flour. Grease and flour a tube pan. Bake at 325 for 1 hour and 15 minutes.

When cool, glaze with crushed strawberries and confectioner's sugar glaze.

Crush one strawberry and add enough confectioner's sugar to get to the right consistency for drizzling. It is not an exact science. It depends upon the size of the strawberry.

Specula

Grandma Liguori used to bake these cookies at Christmas time. More recently they have become known as “**Uncle Eddie's cookies**” because he has been known to bake pounds of them to give away at Christmas.

1 lb butter

1 cup white sugar

1 cup brown sugar (packed)

3 eggs

1 1/2 tsp ground cloves

1 tbs cinnamon

1 tsp. baking soda

1 tsp vanilla

5 cups sifted flour (measure then sift)

1 lb. chopped almonds

Form into five loaves on wax paper.

Freeze at least one hour

Slice

Bake at 375 c. 10 minutes



JEROME LIGOURI



Uncle Jerome has always been at home in the kitchen, too, and has been happiest when he has a table with good food and good drink spread before a crowd of guests. He continued the Liguori tradition of making a variety of pasta dishes, especially homemade manicotti, for which he always kept a supply of good crepe frying pans around. Nieces and nephews of two generations speak enthusiastically of his baked macaroni, his hams, and his

stuffed baked potatoes. In particular he liked to fry vegetables so here is one of his favorites.

Fried Asparagus

Trim fresh asparagus as you normally would for cooking. Shoots of $\frac{1}{4}$ in. or wider diameter are best. Blanche in a frying pan of hot water for one minute and set aside on a clean towel to dry and cool.

Now cover the bottom of a heavy frying pan with a light layer of olive oil and start the oil to heat (but not so hot that it begins to burn).

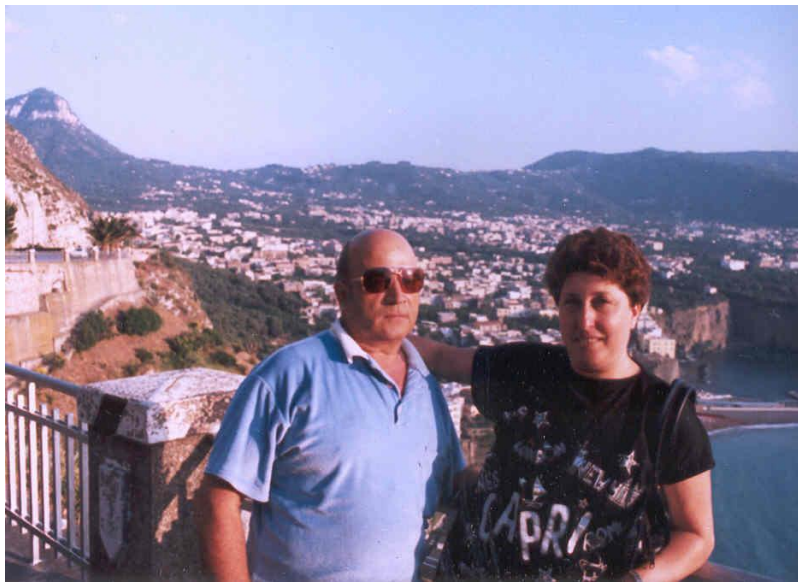
While oil is heating, lay out three pans long enough to hold the asparagus. In one pan put some flour. In the second pan mix some fresh egg with grated parmesan cheese, parsley flakes, salt and pepper to taste. In the third pan put some bread crumbs.

One by one roll the asparagus first in the flour, then the egg mixture and then the bread crumbs. Then put the spears in the hot oil to cook until lightly brown outside.

Lay the fried asparagus on paper towels to dry. Keep warm in the oven until ready to serve. Also good cold as a snack.

You will inevitably have some flour, egg and bread crumbs left. Mix all these together and mold into patties. Fry these like the asparagus. It is a great Liguori tradition to fight over who gets to eat the fried bread crumbs as a snack.

The same recipe can be used to fry baby artichokes, mushrooms or fresh zucchini cut into circles or wedges but there is nothing quite like fried asparagus.



MARIA MAURI

Getting to know our relatives in Italy has been a special treat and we were often fascinated to find that they made recipes very similar to the ones we knew from Hoboken. Maria Mauri is the wife of Vincenzo (the son of Maria Novi, sister of Rossi Liguori). Enzo and Maria were never blessed with children. They should have been because they obviously enjoy large family gatherings. Maria was caring for Enzo's senile mother when we met them on our first trip to Italy in 1974, when Maria showed us how to make this eggplant recipe. As they said good-bye to us at the train station in Napoli they handed us a lunch of grilled artichokes and homemade wine, a feast we shall never forget.

Marinated Eggplant

3/4 pound peeled eggplant, sliced thin and cut in 2"x1" strips
 1/3 cup olive oil
 1/2 cup chopped celery
 1/4 cup sliced stuffed green olives
 1/3 cup wine vinegar
 2 Tblsp. Chopped Italian parsley
 1/4 tsp oregano
 1/2 tsp salt
 dash of pepper



Sauté eggplant in oil in covered skillet until tender (do not brown). Cool slightly. Stir in remaining ingredients until well blended. Chill. Good as is or in mixed salad.



GLORIA LIGOURI

Tom can remember visiting Aunt Gloria at her parents' house near the reservoir in Union City even before she married Uncle George. Her family owned a bread bakery and Tom can still taste their fresh bread and hard rolls.

Aunt Gloria has been famous for these crescent horns for years.

Aunt Gloria Liguori's Crescent Horns

½ lb. Softened butter
2 cups sifted flour

Cut butter into flour.

Mix separately:
1 egg yolk
¾ cup sour cream

Mix cream into flour. Add only enough to make nice dough.
Shape into loaf and refrigerate until firm.

Now mix:
¾ cup sugar
2 tsps cinnamon
¾ cup chopped walnuts.

Cut dough into three pieces.
Roll one piece into circle.
Sprinkle with nut mixture.
Cut into wedges and roll into crescent shape.

Bake on an ungreased cookie sheet at 350 degree oven for 25 minutes.

Mary Beth San Filippo likes these made with chocolate chips instead of chopped walnuts.

MARIA LIGUORI SIENKEWICZ



When she wasn't hanging close out on the line, Grandma Marie was usually in the kitchen cooking, especially when her five children were young. Often one child would be doing homework at the kitchen table while another was in the dining room doing the same and she would be running back and forth between them and stopping at the stove to stir something on the way.

We don't know if grocery peddlers still drive around Hoboken with trucks filled with produce, but this was very common in the 50's and 60's. Grandma Marie always got very excited when she would find broccoli rabe (bitter broccoli) on the peddler's truck in Hoboken. Here is how she prepared it.

Broccoli Rabe

Clean broccoli, remove tips and chop into pieces.

Pour some olive oil into the bottom of a large, heavy pot. Add chopped garlic and sprinkle with salt. When oil is hot but not scalding, add broccoli. Cook until soft. Add hot pepper flakes to taste. Serve with fresh Italian bread.

Grandma Marie generally preferred to cook main dishes rather than desserts, probably because she didn't have much of a sweet tooth. Here is one dessert she did make at Christmastime. She probably got this next recipe from her cousin Tessie Aiello. It is a traditional Italian Christmas dish.

Strufoli

Tom's mother, Maria Liguori Sienkewicz is the only person Anne has ever seen make these traditional Italian pastries, though she have seen them in recipe books from time to time. She taught Anne how to do them, but there is more not written in the recipe than actually set down. Tom's father used to complain that the strufoli were not perfect little balls, as he had seen produced by some other people. They are much more like popcorn -- and the pictures Anne has seen in Italian cookbooks are like that too. The dough is like noodle dough and is not soft enough to blossom into perfect little orbs.



2 cups flour
3 eggs
1/4 teaspoon salt
1/2 teaspoon vanilla

Mix all ingredients and knead well, adding a few drops of water if necessary to work dough. Once the dough is smooth and elastic, let it rest, covered, for twenty minutes or so, then roll out into ropes about 1/2 inch in diameter. Slice across each roll to form little discs about 1/4 inch thick. Fry the dough bits in deep fat until golden, remove with slotted spoon and drain on absorbent paper.

In a deep saucepan boil honey with a small amount of lemon juice until it seems to thicken, then stir in the strufoli until well covered with syrup. Add candied cherries and other fruit and rinds, then turn out onto a decorative plate, mounding the strufoli into a pyramid. Sprinkle with colored sprinkles, more fruit and pine nuts.

Potato Pancakes

The tradition of making potato pancakes in the Sienkewicz family probably comes from Grandma Sienkewicz working as the custodian of a synagogue near Five Corners in Jersey City for many years. The synagogue itself is on Cottage Street and she and Grandpa Sienkewicz were living a little house back behind the synagogue when he died in 1957. While Tom is sure that Grandma Sienkewicz made potato pancakes, he doesn't remember her d. But he does remember the many times Grandma Marie did. Often times she could not make them fast enough for her public who would eat them more quickly than they could come off the skillet. On at least one or two occasions Tom was asked to go to the grocery store in the middle of the frying to buy more potatoes. Aunt Frances could probably smell them being made from across the street because she would often come over to eat some, too.

There is no exact recipe for these pancakes. Grandma Marie used to use an old-fashioned cheese grater to grate the potatoes by hand, but we have long used a moulinex, which does not make as fine a grate but which sure saves scraped fingers.

Potato Pancake Ingredients (per person)

2-3 raw potatoes
1 small raw onion
pepper to taste
1 tbsp. flour
1 egg

Grate the potatoes and the onion together. Add the other ingredients and mix thoroughly by hand. Then spoon the batter onto a griddle hot with a thin layer of olive oil so the batter makes a pancake about three inches wide. Sprinkle each pancake with salt. Let the batter brown on one side and turn over. The pancakes should be crispy brown when done.

Put on a dry paper towel to remove excess oil and keep warm in the oven (if you can) until ready to serve.

Serve with sour cream and/or homemade apple sauce.

If you have any leftovers, you can make a good casserole by layering the pancakes with sour cream. Put dish in refrigerator until ready to cook. Heat in the oven until thoroughly warm and serve hot.

Zucchini Pancakes

A variation of potato pancakes which neither Grandma Marie nor Grandma Rose ever tried, but which we can recommend is the substitution of grated zucchini instead of potato. (Gadzukes are best for this, but be sure to remove the seeds before grating.)



ROSE CELATKO SIENKEWICZ

Gramma Rose Sienkewicz was a fantastic cook with a wide range of special dishes. She tended to cook out of her head and many of the things she made died with her: her poppy seed bread, chrustchiki, Polish doughnuts. Her apple pie was famous and much praised. She liked to make her own kielbasa, buying the casings & meat from a Polish butcher and then doing the seasoning & grinding herself before filling the sausage skins. She even made feather pillows “from scratch”. When Tom & I got married, she promised us pillows and her eyes glowed with enthusiasm as she plunged into the project – buying the ticking and feathers & getting ready to sew the cases and stuff the pillows. “I’m going to make you the biggest pillows I ever made!” she promised. I was aghast, since a major portion of our wedding loot had been bedding, pretty sheets & matching pillowcases, and I had to beg her to make them “normal” size pillows after all. It was real disappointment to her generous heart, which had seen us more or less enveloped in well-cased down.

She always made a point of baking special little cakes for her grandchildren on their birthdays, cakes which they could smash and eat to their hearts’ content. There are many pictures of her with these cakes and their messy aftermaths. This tradition has continued with many of her grandchildren.

The Easter Sunday meal was a special occasion. Besides homemade kielbasa and ham there would be homemade cheese with caraway seeds smothered in honey, a lamb-shaped cake (made with the same cake pan we still use), babka, colored eggs, etc. For many years the table would be laid out with all this food on Holy Saturday and the priest would come and bless the meal. Once or twice we just brought a basket of eggs to St. Anthony’s, the Polish Church in Jersey City, to have them blessed.



This was the recipe she used for fruit cake, but the raisin cake itself was very popular with the family at Christmas time.

Gramma Sienkewicz' Raisin Water Cake

1/2 lb. raisins. Cover with water and boil for 20 minutes. Drain and cool. Keep 1 cup water.

Cream 1/2 cup butter and 2 cups white sugar.
Add two beaten eggs.

Sift together
3 cups flour
2 tsp cinnamon
2 tsp nutmeg
2 tsp soda

Add dry ingredients alternating with raisin water. Fold in the raisins and pour into a greased & floured 10 inch tube cake pan.

Bake at 350° until cake leaves side of pan.

To make fruitcake add preserved fruit and nuts.

Fruitcake glaze:
1/3 cup light corn syrup
1 Tbsp. lemon
1 Tbsp. water. Cool.

Grandma Sienkewicz' Barley Water

Grandma always talked about how the queen of England was very fond of this drink.

1/2 cup pearl barley
2 1/2 qt. boiling water
2 lemons
6 oranges
Brown sugar to taste

Simmer barley with water, covered, for one hour. Squeeze fruit. Strain water from barley and add the rinds of one lemon and three oranges. Add sugar. Cool. Strain off rinds, add juice. Refrigerate.

Babka: Polish Holiday Bread

This sweet yeast bread is a favorite holiday treat in our family. Aunt Frances Liguori was especially fond of this bread.

makes 4 loaves

4 cups evaporated milk, scalded or 3 cups dry milk with boiling water added to make 4 cups liquid

Add 2/3 cup butter to hot milk and cool to lukewarm.

Mix 2 Tablespoons dry yeast (2 packets) into 1/2 cup warm water.

To the lukewarm milk add
2 1/2 teaspoons salt
7 yolks from large eggs, at room temperature
1 1/3 cup sugar
1 1/2 teaspoon freshly grated orange peel
1 teaspoon freshly grated lemon peel
8 cups bread flour.
yeast & water mixture

Beat until smooth & well blended.

Add 1 1/3 cup golden raisins and enough more flour to make a dough you can knead.

Knead dough until soft and manageable.

Cover & let rise until double -- about 1 1/2 hours.

Punch down. Shape into loaves, place in four greased loaf pans and let rise again until doubled, about 1 1/2 hours.

Preheat oven to 350. Brush tops of loaves with beaten egg yolk.

Bake 40-45 minutes, until nicely browned.



Gramma Sienkewicz' Pumpkin Pie

Prepare a 9 inch unbaked single crust pie shell. Preheat oven to 375 degrees.

In the blender container, combine:

2 cups pumpkin puree (see below)

4 eggs

1 cup milk

1 cup sugar

1/2 teaspoon salt

2 teaspoons cinnamon

1/2 teaspoon each

ginger & nutmeg.

Blend until smooth.

Pour into prepared pie crust and bake until set and crust is golden, about 40-45 minutes.

Serve cooled but not necessarily chilled, with whipped cream.

Gramma Rose used cream or undiluted evaporated milk for the milk, to make a richer pie. We use skim milk.

The real secret to a good pumpkin pie is not using canned pumpkin. It is not difficult to prepare pumpkin puree from a fresh pumpkin. Here is how to do it easily:

Wash the pumpkin skin. Then, with a sharp knife, cut the pumpkin in half. Scoop out the seeds and stringy parts. (You can dry the seeds for eating if you wish.) Then cut the pumpkin, skin and all, into pieces small enough to fit in your pot. (We usually use an 8 - 12 qt. enamel pot. Do not use aluminum for this purpose.) Put some water in the bottom of the pot and cover. Then simmer on the stove until the pumpkin meat is soft. Scoop the meat out and off the skin and put it in the blender with some of the water used to cook the pumpkin. Blend and freeze in pint containers. P.S. You can cook the pumpkin in the microwave but then you will have to add tapwater when making the puree.

ANNE WATERMAN SIENKEWICZ**Pumpkin Chip cookies or bars**

This recipe in its original form came from Work Basket magazine and was meant to be made as drop cookies. Anne almost immediately started making them as bar cookies, usually served as is but sometimes frosted with sprinkles on them. Over the years Anne have learned that it is easiest to double them, because they get eaten at a great rate anyway, and also that using half the original amount of vegetable oil makes no perceptible difference in the results. Kids love them.

375°

12 minutes

greased jelly roll pan, lines with greased waxed paper

Yields: 4 doz. Bars or 5 doz. Cookies

1 cup cooked, puréed pumpkin

1 tsp vanilla

1 cup sugar

1/4 cup oil

1 egg

2 cups flour

2 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 tsp. cinnamon

1/2 tsp ginger

1 cup mini chocolate chips

Combine first five ingredients. Sift and add dry ingredients. Stir in chocolate bits. Cook as drop cookies or as bars in jelly roll pan, well greased.



Raised Pumpkin Rolls

Very soft, sticky dough. Tender rolls with no pronounced pumpkin color or flavor.
350°

15-20 min.

2 dozen

2 pkges yeast dissolved in 1/4 cup water

1 cup mashed pumpkin

2 eggs

1/4 cup sugar

1 tsp. salt

1 tblsp margarine

1 cup scaled milk

4 cups unsifted flour

Soften yeast in water. Beat together pumpkin, egg, sugar, salt, margarine and milk. Cool to lukewarm. Add yeast and flour. Cover and let rise to double. Stir down and spoon into greased muffin cups. Let rise until rounded over cup edge, c. 20 minutes. Bake at 350° until done.

Applesauce Brownies

350°, 25 minutes

9"x13" pan, greased

1 cup flour

1/2 tsp baking powder

1/4 tsp baking soda

1/4 tsp salt

1/2 cup margarine

2 oz. baking chocolate

1 cup sugar

2 eggs

1/2 applesauce

1 tsp vanilla



Stir together first four ingredients. Melt butter and chocolate in largish saucepan over low heat. Remove from heat and beat in sugar, eggs, applesauce and vanilla. This can be done in the melting pan. Add dry ingredients and mix well. Bake at 350°. Cool on rack.

Apple Schmarren

2 breakfast servings (for 3/4 dessert servings use proportions in parentheses)

- 2 (3) eggs
- 2 (2) tsp sugar
- 3/8 (0) tsp salt
- 1/4 (1/3) cup flour
- 2/3 (1) cup milk
- 1 (2) apple peeled, cored and sliced very thin
- 1 1/2 (2) tblsp raisins
- 3 (3) tblsp margarine

Beat batter until smooth. Stir in fruit. Heat margarine over medium heat in heavy skillet. Pour in batter. Cook until bottom is set and well browned. Cut into wedges, turn, brown. Cut into strips, turn and brown. Cut, turn and brown until all sides are crispy. Sprinkle with sugar (granular or confectioner's) and serve.

Pumpkin Bread with Oatmeal

Heavy but nice flavor
350°
greased medium loaf pan

- 1 cup flour
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 tsp of nutmeg
- 1/2 tsp of ginger
- 3/4 cup packed brown sugar
- 1 cup oatmeal
- 1/2 cup raisins
- 1 egg
- 1/4 cup oil
- 1/4 cup milk
- 1 cup canned mashed pumpkin

Stir together the dry ingredients and raisins.
Beat egg with remaining ingredients.
Add dry ingredients, stir just until moistened.
Bake in 350° oven until tests done.
45 min. to one hour.



Main Dish Almond Loaf

350°

40-45 min.

3"x7" loaf pan

Proportions in parentheses are for a double batch.

1 (1 1/2) cup blanched almonds
 2 (3) tsp. baking powder
 1 1/2 (2 1/4) cups dry bread crumbs
 1 cup hot milk
 1/4 (1 1/2) tsp pepper
 1 (2) clove garlic, chopped
 2 (3) eggs

Grind almonds. Mix in baking powder. Pour milk over crumbs, mix in dry ingredients. Beat in eggs. Pour into well-greased pan. Bake until golden & tests done with toothpick.

Serve sliced with cheese sauce (at least two cups).

Favorite Pumpkin Bread

350°

1 1/2 hour

2 loaves or 1 tube

2 1/2 cups sugar
 1/2 cup oil
 4 eggs
 1 pint pumpkin
 2/3 cup pumpkin
 3 1/2 cups sifted flour
 2 tsp baking powder
 2 tsp nutmeg
 2 tsp salt
 1 1/2 tsp cinnamon
 1/2 tsp ground cloves
 1/2 tsp ginger

Cream sugar and oil. Add eggs and 1 pt. pumpkin, mix well. Sift dry ingredients. Add alternately with 2/3 cup pumpkin. Mix well. Pour into well greased and floured pan(s). Bake until it tests done. Let stand 10 minutes before removing to cool.

Oatmeal Bread

2 cups oatmeal (old fashioned or quick oats both okay)
 1 quart scalded milk, or 1 ½ cups dry milk & 1 quart boiling water
 ¼ cup butter
 ½ cup molasses
 1 tbsp. salt.

Mix and let cool to lukewarm.

Add 1 package of dry yeast, proofed in ½ cup of warm water.

Add flour gradually to make firm dough.

Knead. Cover and allow to rise until double in size. Punch down and form into 4 loaves

Bake in greased loaf pans at 350 degrees for 40-50 minutes.

Rice Casserole

1 cup cooked rice
 2 tbsp margarine
 ¾ cup grated cheese or 1 can tuna
 1-3 eggs separated.
 ½ cup milk.
 Beat whites and fold into rest.
 Buttered 1 ½ qt. dish.
 350° for 35 min.



Variations can include adding a 10 ounce package of frozen chopped spinach, a can of tuna, perhaps ground or diced ham.

Sweet and Sour Main Dish

Cut into cubes:

1/2 lb. pork, chicken, turkey, etc.

Batter:

Mix 1 egg
 1 Tblsp sherry
 1 Tblsp soy sauce
 1 Tblsp cornstarch
 3 Tblsp flour

Add meat. Fry until brown, keep warm.

Vegetables:

Slice and blanch in small amount of water one carrot, one green pepper (stalk of celery, med-small onion)

Sauce for Sweet and Sour (see above):

Drain one can pineapple chunks.

To juice add:

1/2 cup sugar

1/4 cup cider vinegar

1/4 cup ketchups

1 Tblsp soy sauce

1 Tblsp sherry

Bring to boil. Add pineapple and vegetables. Boil. Stir in two tsp cornstarch in 2 Tblsp cold water. Cook until thickened. Add meat and serve.

Chicken Paprika

1 broiler fryer

1 tsp of salt and paprika

Rub chicken with salt and paprika. Brown in 2 tbsp hot butter.

Add 1/4 cup chopped onion.

Cook two minutes.

Add 3/4 cup water.

Cover and simmer for 30 minutes.

Add 1/4 tsp salt, 1 tsp paprika, 1/2 cup sour cream and warm briefly.

Also good with pork chops.

Favorite Egg Bread

(Adapted from Betty Crocker)

1 quart scalded milk

1/4 cup honey

1 tbsp. salt

1 stick margarine

Mix and cool briefly.

Add 6 eggs, 1/4 cup wheat germ.

Proof two measures of yeast in 1/2 cup water.

Add to liquid ingredients with c. five lbs. flour.

Knishes

375° for 30 min. on a greased baking sheet

The Dough:

3 cups sifted flour

1 tsp. baking powder

1/2 teaspoon salt

1 cup water

1 egg

1 Tblsp. Oil

Mix well. Knead on lightly floured board for five minutes or until smooth. Rest for 30 minutes.

Potato Filling (for 1/4 dough):

1 cup mashed potatoes (2 medium)

3/4 cup finely chopped onion, sautéed in 2 Tblsp oil, 3/4 tsp salt, 1/8 tsp pepper.

Cheese Filling (for 1/4 dough):

1/2 cup pot cheese or cottage cheese (small curd)

4 oz. Cream cheese.

1 egg yolk

1 tsp sugar

1/4 tsp. salt

1/4 tsp vanilla

Kasha Filling (for 1/4 dough):

1/3 cup kasha. Toast in heavy saucepan.

Add:

1 1/4 cup boiling water

3/4 tsp salt

1/4 tsp. pepper.

Cover and simmer for 10 minutes or until water is absorbed and kasha is tender.

Stir in:

3/4 cup finely chopped onion, sautéed until golden in 2 tblsp. vegetable oil.

The original recipe also had a chicken liver filling, but we don't like chicken liver so we always double cheese or potato filling.

Roll each portion of dough into a think regular rectangle, ideally about 12"x14".

Brush the center with oil and spread the filling down the center, allowing 3/4-1" at ends to seal.

Brush the edges with water and roll up.

Place on a greased coking sheet.

Score into serving size pieces. Brush with a mixture of

1 egg yolk and 1 Tblsp water.

As a main dish, each 1/4 dough = 4 knishes

2 per person is adequate.

Appetizer knishes: halve the 12" square and score at 1" intervals.

Pita

8 breads
 500°
 knead 10 min.
 rise 1 hour, 15 min.
 rise 1 hour.

1 envelope dry yeast
 1 1/2 cups warm water
 1/4 tsp sugar
 1 1/2 tsp salt
 1 1/2 tblsp olive oil
 3 cups flour

Dissolve yeast in water, add other ingredients and mix well. Knead 10 min. Rise 1 hour, 15 minutes. Punch down and divide in 8 equal balls. Pat out on 7" square of foil. Let rise 1 hour. Bake on lower rack in a 500° oven until puffed and lightly browned.

Range-top Chocolate Custard

Anne made this recipe for the first time on October 8, 1978.

4 servings

1 cup milk
 1/3 cup sugar
 2 oz. baking chocolate
 dash of salt
 3 eggs, slightly beaten
 1 teaspoon vanilla
 whipped cream or boiled custard

Heat milk, chocolate, sugar and salt over boiling water until chocolate melts. Beat until smooth. Gradually add part of chocolate to eggs. Then stir into remaining chocolate. Stir in vanilla. Beat well for one minute. Cover and cook over simmering water for 20-25 minutes. Do not uncover during cooking. Serve immediately or also good chilled.

Baltimore Peach Cake

This recipe is based on one printed in the Baltimore Sun, where the basic batter made one 9 inch cake and half a cup of melted butter was poured over the top. Anne never made it the way it was written, but have always used it to make fruit topped cakes more similar to the plum ones Aunt Julia Graumann made.

Grease a 9 x 13" cake pan or two 9" circular layer cake pans.

Dissolve 1 package (scant Tablespoon) active, dry yeast in $\frac{1}{4}$ cup warm water, with a pinch of sugar.

Cream together:

$\frac{1}{2}$ cup butter (you may reduce this to as little as $\frac{1}{4}$ cup & it will be good)

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

Add:

3 large eggs, one at a time, then

2 $\frac{1}{2}$ cups sifted flour and $\frac{1}{2}$ tsp. salt

Alternating with $\frac{1}{4}$ cup milk and the yeast mixture

Beat until blended. Spread in well-greased pans. Arrange fresh peaches, peeled and sliced on top. Let rise until double. Sprinkle with $\frac{1}{2}$ cup brown sugar mixed with 1 tsp. ground cinnamon and bake at 350 degrees until golden and a toothpick inserted into the center comes out clean. Serve warm or cold.

Also very good with quartered plums or sliced apples. Freezes well.

ALICE MAY SHORE STUMP

Gramma Alice May Shore Stump was a famously skilled and frugal cook. While visiting our family in the mid 1960's, she paged through all the cook books Mama had given me and wrote "simmer" (underlined) on all the meat recipes. At some point, Anne received a very fat manila envelope. On the outside was scribbled, "Throw Away". This was scratched out & "Give to Anne" written over it. Inside were clippings from magazines and newspapers, mostly recipes. This cake was one of the clipping recipes and dates to World War II – note how it uses only one egg, no butter and next to no refined sugar. The little sugar it has may be omitted, if you prefer. For Julia's birthday party, one spring in Mount Rainier Anne used this recipe to make a batch of sugar free cup cakes and one little girl from the baby sitting co-op, who had never before been allowed to eat cupcakes, stuffed herself with them. Anne says can still see the wild look in her mother's eyes! She did NOT ask for the recipe!



Molasses Cake

1 egg
 1/2 tsp. salt
 1 cup molasses
 1 Tbsp. sugar
 2 cups flour
 1 cup hot water
 1 tsp. soda

Beat egg. Add salt and shortening, then molasses and sugar. Stir well. Add flour. Stir again. Dissolve soda in water and add. Bake for 20-25 minutes at 325°.

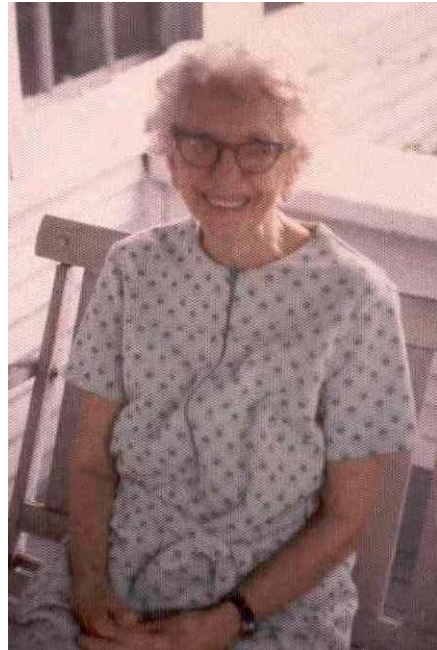
Toppings: plain, with apple sauce, lemon sauce, or cream cheese icing.

Cream cheese icing:
 3 oz cream cheese
 3 Tbsp. butter
 1 Tbsp. milk

Cream these ingredients together. Add grated rind of one lemon and 3-3 1/2 cups sifted confectioner's sugar.

AUNT PET

Aunt Pet – Annie Cecilia Shore Hildebrand – was Gramma Alice Stump’s younger sister. They were very fond of each other. When the Shores moved to San Antonio, Aunt Pet stayed in Kansas City with her older sister, already married to L.C. Stump. Aunt Pet was born prematurely, tiny enough to sit in a tea cup. She was feisty, though, and was well on her way to making up for lost time, when she fell deathly ill with scarlet fever between the ages of one & two years. She recovered, but had to learn to walk & talk all over again. She was always small & slender & gifted with size 4 feet, the size in which sample shoes were made, in those days, so she was always able to buy samples at a sizeable discount when models changed. Her favorite shoes were Old Maine Trotters. Her favorite part of the chicken was the crispy skin! Besides the lemon sherbet, she was famous for making “Spaghetti red”, spaghetti with meat sauce which had been seasoned with hot pepper. She would bring it to family picnics and celebrations.



Aunt Pet’s Sherbet

1 cup sugar
2 cups milk
1/4 cup lemon juice
grated rind
2 tsp gelatin soaked in 1/4 cup water and stirred until dissolved.

Beat all ingredients together. Freeze partially. Beat. Freeze and beat once more then freeze until firm.

DOROTHY STUMP WATERMAN

Like her mother, Gramma Dorothy would always have preferred to read a book than cook. She was especially patient and tolerant with her daughter in the kitchen and Anne is probably a good cook today because her mother was always willing to tolerate a young girl's first attempts, like the time Anne cooked a cherry pie and left the pits in the fruit.



For many years Gramma Dorothy prided herself on making her own bread for her family. This is one of her standard recipes.

Gramma Dorothy's Oatmeal Bread

2 loaves

325° for one hour

2 cups boiling water

1 cup oatmeal

1/3 cup shortening

1/2 cup molasses

4 tsp salt

2 cakes of yeast

2 beaten eggs

5 1/2 cups flour

Gramma usually let this bread rise in the refrigerator overnight. Gramma Kath was very fond of this bread, which is sweeter and more molasses flavored than the other.

Chicken and Dumplings

The festive holiday dish on Main St. in Waldoboro has been chicken and dumplings for many years.

Put a large roasting or stewing hen in a big stew pot filled with water. Add some celery, and peeled carrots (at least one carrot per person). Also some salt and a bay leaf. Let the hen stew until the meat begins to fall off the bones.

Take the hen out of the broth and let it cool. Then pick all the meat off the bones and arrange it nicely on a large platter. Cover the platter with aluminum foil and keep it warm in the oven.

Run the broth through a colander. Thicken stock by adding 1 ½ tablespoons of flour per cup of stock.

Reheat in a large wide pot.

To make the dumplings:

Measure, then sift three times:

1 cup flour

2 teaspoons baking powder

½ teaspoon salt.

Break an egg into a measuring cup and add milk to make ½ cup.

Beat milk and egg well and stir this liquid slowly into the sifted ingredients. Add more milk if necessary but keep the batter as stiff as possible.

Add:

(1/4 cup finely chopped parsley. Fresh is best.)

(1/2 cup grated onion)

Drop tablespoonfuls of batter one by one into the hot, thickened stock. Cover and simmer for five minutes. Then turn the dumplings over and simmer for another five minutes.



KATHLEEN GILCHRIST WATERMAN



Gramma Kath worked for many years as a cook for the Burr family on North Haven. She was an elegant pie maker and Sunday dinner would be incomplete in her house without at least two kinds of dessert. She always cooked on a large oil stove.

AUNT JENNY CAKE

This is a small chocolate cake with a fine texture. The recipe is one Gramma Kath used for many years. She originally found it in an advertisement for "Aunt Jenny" brand shortening, so the name isn't a reference to a real person. The frosting is even better than the cake. Both recipes double well, if you want a larger chocolate cake or if you want to frost another kind of cake.

8 inch square pan, greased and floured
350E 35-45 minutes

2 ounces chocolate, cut up or: 1/2 cup boiling water
6 Tablespoons cocoa
2 Tablespoons shortening
1/2 cup boiling water

Combine water and chocolate or cocoa in mixing bowl and stir until smooth. Cool.

1 cup sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup sifted flour

Sift together and add to chocolate mixture with:

1/4 cup shortening.
Beat 200 strokes. Add:
1/4 cup milk + 1/2 tablespoon vinegar
1 egg, unbeaten
1/2 teaspoon vanilla.

Beat 100 more strokes. Bake in a greased and floured 8 inch square pan, at 350E for 35-45 minutes, or until cake tests done. Cool before frosting.

AUNT JENNY FUDGE FROSTING

1 ounce chocolate or 3 tablespoons cocoa + 1 tablespoon shortening
 1 cup sugar
 1/3 cup milk
 1/4 cup shortening (if using cocoa, simply measure 1/3 cup shortening)
 1 teaspoon vanilla

Bring all ingredients but vanilla to a full boil in a heavy bottomed saucepan, stirring constantly. Boil one full minute (to be absolutely sure, boil 1 1/4 minute, adding another 10 seconds or so if the weather is damp.). Remove from heat. Run cold water into the sink and put the bottom of the pot into cold water. Stir beat until the frosting is lukewarm and add the vanilla. Continue to beat until the frosting is thick enough to spread on cooled cake. Frosts one single layer cake or a dozen cupcakes.

Peanut Butter Chip Chocolate Cookies

Gramma Kath got this recipe from the peanut butter chip bag & passed it along to us. To make mint chocolate chip cookies, use 1 tsp. mint extract in place of vanilla and substitute mint chocolate chips (if available) or 2 tsp. mint extract & regular chips.

350° for 8-10 minutes, un-greased sheet

Cream the following ingredients until light and fluffy:

1 cup margarine
 1 1/2 cups sugar
 2 eggs
 2 tsp vanilla

Combine and add to the moist mixture:

2 cups unsifted flour
 2/3 cups cocoa
 3/4 tsp baking soda
 1/2 tsp salt

Stir in

12 oz. peanut butter chips.

Drop by teaspoonfuls or chill and roll into 1-in. balls. Place on ungreased sheet and flatten with fork. Bake at 350° for 8-10 minutes, until done but not rock hard. Cool one minute before removing to rack, by which time they will be solid enough to move.

5 dozen 2 1/2" cookies.



Gramma Kath was very enthusiastic about this next recipe. We like it too. And it is easy to make and quicker than traditional Indian pudding.

Chocolate Steamed Pudding

Ingredients:

½ cup sugar
1 Tblsp melted shortening
1 heaping tsp of baking powder
1 egg
1 square of chocolate
½ cup milk
1 cup flour



Mix together and steam for one hour.

Sauce:

Cream ½ cup sugar, 2 Tblsps butter, 2 large spoons flour, 1 egg yolk, ½ cup boiling water.

Set over hot water and cook until thick.

While hot fold in white of egg, beaten stiff, add vanilla.

Indian Pudding

Heat 1 qt. of milk in the microwave.

Add:

2 Tblsps. Quick cooking tapioca
2 Tblsps. Corn meal
½ cup sugar
½ cup molasses
1 egg
1 tsp salt
Butter the size of the egg

Bring to just boiling in the microwave, then bake ¾ hr. in oven at 350°.

Best served warm with vanilla ice cream.

Pineapple and Apricot Jam

1 lb. apricots, soaked overnight.

Drain off nearly all water.

Add one large can or two #2 cans crushed pineapple

Cook slowly two hours.

Add 5 cups sugar and cook 20 minutes.

Chocolate Ice-Box Cake

One two layer sponge or small angel cake
 4 eggs, separated
 1 cup confectioner's sugar
 1 envelope plain gelatin
 ½ cup cold water
 ½ cup boiling water
 2 sq. chocolate, melted
 Vanilla

Beat yolks until thick, gradually beat in sugar and chocolate.
 Soften gelatin in cold water. Add boiling water. Then add to chocolate mixture. Add vanilla. Lastly fold in beaten egg whites. Pour ½ mixture into dish, break cake into small pieces. Put on top. Cover with all remaining mixture and chill overnight for at least 12 hours. Serve with whipped cream.

Gramma Kath's Holiday Banana Bread

1 egg
 1 cup sugar
 ½ cup shortening
 3 ripe mashed bananas
 1 tsp vanilla
 2 cups flour
 1 tsp baking soda
 ½ cup chopped dates
 ½ cup chopped maraschino cherries
 ½ cup chopped nuts

In a large bowl beat egg, sugar, shortening, bananas and vanilla until smooth. Sift flour and soda and blend in.

Stir in remaining ingredients.

Pour batter into greased and floured pan (one 9x5x3 or two 7 3/8 x 3 5/8 x 2 1/4 or one fluted 4 c. tube pan and one small loaf pan).

Bake at 350° for one hour and 15 minutes.

Blueberry Pudding

Serves six.

Gramma Kath got this recipe from Mary McNally, a cook the Burrs brought with them to North Haven for many years.

6 slices bread, buttered
Cinnamon
3 cups blueberries
1 cup sugar
½ cup water
½ pt. heavy cream.

Sprinkle bread lightly with cinnamon. Cook berries, sugar and water for 10 minutes.

Layer with bread in a glass dish.

Chill in refrigerator for several hours.

Serve with Whipped cream (flavored with sherry).

Popovers

1 cup flour
¼ tsp. salt
7/8 cup milk
2 eggs
½ tsp melted butter.

Mix salt and flour, add milk gradually. Beat eggs until light and add to mixture. Add butter. Beat two minutes with egg beater. Turn into buttered custard cups or burning hot buttered iron gem pans. Bake 30-35 min., beginning with a hot oven and decreasing gradually to a moderate oven.

Lemon Sponge Pie

Beat together 1 cup sugar, 3 Tblsps butter, yolks of two eggs. Add juice and rind of one lemon, 3 Tblsps flour. Mix together. Add 1 cup milk and stiffly beaten whites. Bake ¾ hour in moderate oven.

Rhubarb Jam

4 cups rhubarb
5 cups sugar
1 medium sized can crushed pineapple, drained.
Boil together to quite thick.
Stir in one package of strawberry jello.

Here is another favorite recipe of Gramma Kath's. There are many similar ones out there. This one is a little unusual, because it is so simple to put together, and also because it uses so little fat, while a lemon pound cake would use two to three times as much.

Lemon Bread

Preheat the oven to 325 degrees. Grease a standard bread loaf pan, and line it with waxed paper. Grease the waxed paper.

1 lemon: Grate the yellow rind onto a sheet of waxed paper or into a bowl. Squeeze the juice, mix it with $\frac{1}{2}$ cup sugar and put it on top of the oven to warm and allow the sugar to melt completely.

6 Tablespoons margarine

1 cup of sugar

2 eggs

Cream together until well mixed.

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

1 teaspoon baking powder

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

Sift and add to the creamed mixture, along with

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

Stir in the lemon rind. Pour into the pan, and level off the top. Bake for one hour at 325 degrees. Test with a tooth pick or light touch to see if it springs back. Cool in the pan for a minute or two, then prick the top of the cake with the tines of a fork, and slowly pour the lemon juice and sugar mixture over the hot cake. Most of the syrup will immediately sink in. Pour any that doesn't off and then back over the top. Loosen the edges of the cake from the side of the pan and use the waxed paper to help lift it out to cool on a metal rack. This is wonderful plain, but it is also a super base for berry shortcakes.

Variations: Add 2 Tablespoons of poppy seeds along with the lemon peel.
 Add $\frac{1}{2}$ cup of finely chopped nuts.

Pear Conserve

8 lbs hard pears
2 lemons
1 orange
¼ lb. ginger
8 lbs sugar

Put pears, peeled and cored, lemons, oranges, ginger through food chopper. Add sugar and mix. Bring to boil slowly to start juices flowing. Cook until clear and thick. Stir often.

Gramma Kath's Sliced Cucumber Pickle Relish

Slice cucumbers twice as thick as for the table. To every two quarts of cucumber add one green pepper sliced (seeds removed), one onion sliced. Salt in layers (by sprinkling) for three hours. Then drain. Then to one quart of vinegar add one cup of brown sugar, 1 tsp turmeric powder and a bag of mixed spices. Put all together and cook until tender

Gramma Kath's Bread and Butter Pickles

4 qts sliced cucumber
3 onions sliced
2 green peppers sliced
1 red pepper sliced
3 cups sugar
3 cups vinegar
4 tsp salt
1 tsp turmeric

Scald but do not boil. Can hot and seal.
Makes 8 pt

LENA GILCHRIST STONE

Gramma Kath's younger sister, Aunt Lena, used this frosting recipe as the base for her famous chocolate and peanut butter fudge. She boiled the syrup for a minute and a half, to make sure it is firm enough to cut into squares when cool. Imagine the courage it takes to assume both batches of frosting/fudge will turn out right & delectable enough to layer one on top of the other for gifts. But Aunt Lena was a resolute woman and a precise cook.



PEANUT BUTTER FUDGE FROSTING

1 cup sugar
1/3 cup milk
1/4 cup shortening
1 teaspoon vanilla
1 cup brown sugar
1/3 cup milk
1/4 cup shortening

Bring to full boil and cook as above. Remove from heat and add a large handful of mini marshmallows to the hot syrup. Stir until they are completely melted, then add a heaping Tablespoon of creamy peanut butter. Place pot in sink full of cold water and continue to stir beat until ready to spread on cooled cake.

JEANNE CASSIE GILCHRIST

Grandmother Jeanne Gilchrist was a famous cook. Whenever we asked her children to tell us about her, the conversation quickly came back to the food she made out of thin air, or nearly so. She always had many mouths to feed & few resources besides her light hands and strong mind. "Stove tatties" involved the meat from a soup bone chopped and cooked with potatoes and onion, evidently an absolute hit. She made two clam chowders, one with the soft bellies for Grandfather Gilchrist, whose teeth were poor and one with the chewy rest of the clams for the fussy kids who would not eat the bellies on a bet. When she baked beans, there would be one pan with large beans and one pan with small beans, because some of the children liked one size & some the other. Perhaps she was indulgent because Grammie Cassie, her step-mother, had not been. There was an old story that Grammie Cassie required children to clean their plates from one meal, before they could be fed at another meal. One piece of pie, for some reason, was not eaten and reappeared at every meal long enough that eventually it molded. Jeanne threw the moldy pie at Grammie Cassie. Maybe that's around the time she left home! In all fairness, Gramma Kath was fond of Grammie Cassie, who was the only grandmother she ever knew. There are lots of pictures of her & she had a sweet face.



Grandmother Jeanne made doughnuts by the dozens to sell weekly to a local Vinalhaven hotel, plain, chocolate and molasses. She never doubled recipes but made each one at a time then started over again. Gramma Kath also made doughnuts for sale to the Yacht Club, a dozen dozens every week over a long period of time. Her first batch of doughnuts was made against the express orders of Great-Grandmother Sylvia & Grampa Oscar, who were afraid she would burn herself, so she waited until they were both out of the house & made them anyway. She maintained she had "lovely luck" with that first batch & they never tried to stop her again.

Great Grandmother Gilchrist's Chocolate Doughnuts

This same dough makes plain doughnuts if you omit the cocoa

1 cup sugar

2 eggs

2 tsp melted butter

1 cup sweet milk

½ cup cocoa

2 tsp cream of tartar

1 tsp baking soda

Vanilla, salt and flour to make soft dough, just stiff enough to roll and cut – too much flour makes the doughnuts tough. Roll about 1/3 inch thick on floured board, patting the scraps together to re-roll until the last few, which you should cut into small rounds with the middle cutter. Children love these “doughnut holes”. Fry in deep fat – traditionally, lard, but vegetable shortening or vegetable oil (NOT olive oil!) are okay too. Test the temperature of the fat by frying one of the middles – if it rises quickly and cooks without scorching, the fat is hot enough but not too hot. If it stays down on the bottom and eventually rises, but sluggishly, the fat is not hot enough. remove with a slotted spoon, drain and cool on brown paper, shake in granulated sugar before serving. Makes about 40 doughnuts and a few doughnut middles.

COUSIN JOEY SCOTT

Cousin Joey Scott was Gramma Kath's first cousin. Her mother was a twin sister to the famous "Aunt Jemima" who kept up the family correspondence after Grandmother Gilchrist died. Aunt Jemima never married but earned her living by keeping a small general store. It was not a profitable business, because she gave away a great deal to families she knew were hard up. In particular, she was known for making gifts of soap to children she thought were not clean enough. At one point during World War II, there was an air raid and bombs fell near her shop. There was no time to get to a shelter, so she hid under her counter. She lived into her nineties. When Aunt Jemima died, Cousin Joey took over from her. She too never married but was a professional nanny, and her delicious baking was much appreciated by her family and the adults she had raised. Cousin Joey welcomed us to the "Broch" (Fraserburgh, Aberdeenshire) in 1982 and 1988 and visited us in the U.S. in 1983.



BUTTERSCOTCH TARTS

350E 2 dozen when baked in muffin tins

Crust:

Sift: 8 ounces of flour
1 Tablespoon sugar
pinch of salt

Cut in: 5 ounces (10 Tablespoons) margarine

The recipe for crust from the Butterscotch tarts is usable for any baked in the crust tart recipe and is particularly good for mini cheesecakes using Aunt Julia's Cheesecake as filling and for the "German bun" recipe which the American Gilchrists have used for years.

Beat: 1 egg yolk. Toss into the flour mixture with enough water to form a ball. Divide the dough into 24 even balls, about the size of a walnut, and pat each ball into the bottom and up the sides of a muffin tin cup in an even layer. Fill and bake.

Filling:

Mix well:

2 ounces (4 Tablespoons) soft butter
1 cup brown sugar
1 teaspoon syrup
1 teaspoon vanilla
1 egg 1 handful each of sultana raisins and walnuts.

Divide the filling evenly among 24 muffin cups, lined with the pastry given above and bake at 350E until brown and set.

BEULAH GILCHRIST MCELROY

Aunt Be was the matriarch of the Gilchrist clan on North Haven in the 1970's and 80's. In her youth she almost married a Swedish anarchist named Gus but he was deported and she did not want to leave the United States with him. Later in life she married Mac, the widower of her aunt. They lived in the Worcester area for many years. After his death she moved back to North Haven. David Waterman now lives in her house on the Island.

Aunt Be used to make German buns a lot, and the recipe may have originally come from Great grandmother Jeanne Gilchrist.

GERMAN BUNS

Cream together:

1 cup sugar
butter the size of a walnut
2 tablespoons flour
2 or 3 eggs
1/4 cup milk
1 teaspoons vanilla
1 small package coconut



GLADYS DYER

Gladys was Richard and Dorothy Waterman's housekeeper for many years. She was especially proud of this recipe but only she could make it come out just right, soft and fluffy!

Gladys' BLUEBERRY CAKE

1/2 cup margarine

3/4 cup sugar plus another 1/4 cup sugar

4 medium eggs (3 large, 2 jumbo), separated

1 teaspoon vanilla

1 1/2 cups flour

1 1/2 teaspoons baking powder

1/3 cup milk

1 1/2 cups blueberries (fresh or frozen -- do not thaw first)

2 Tablespoons sugar mixed with 1 teaspoon cinnamon

Grease and flour a 9X9 inch square pan. Preheat oven to 350 degrees.

Sift together flour and baking powder and take 1/2 cup to shake through the blueberries until they are coated with flour (this helps keep them from sinking in the batter).

Use a wooden spoon to cream together the margarine and 3/4 cup sugar. Add the egg yolks and beat them in well, one by one. Add the vanilla.

Alternate adding flour and milk.

Beat the egg whites until fluffy. Add the reserved 1/4 cup sugar and beat until stiff peaks form. Fold whites gently into the batter. When they are about half mixed in, add the blueberries and fold until mixed. Pour into prepared pan and sprinkle with cinnamon sugar. Bake for about 50 minutes or until the cake springs back when touched or a toothpick comes out clean.

ALICE DEGROFF

Mrs. DeGroff was the mother of Debbie, Anne's best friend in high school. Mrs. DeGroff was a vivacious woman, a classically trained soprano of Bohemian ancestry who somehow wound up milking cows and making butter in Washington, Maine. She claimed to perceive "auras" and be able to tell fortunes. She also took up belly dancing at one point in middle age.

Anise Plätzchen

We were given this recipe by Alice DeGroff in 1972. These cookies are two layered, hard and white on top and soft and yellow underneath. This recipe works best with a mixer on a stand, since the eggs must be beaten for such a long period of time.

3 large eggs (room temperature).

Beat the eggs in an electric mixer at medium speed until fluffy. Gradually add one cup plus 2 tbsp. sugar. Beat constantly while adding sugar. Continue to beat at medium speed for 20 minutes.

Reduce the speed of the mixer and add 1/1/2 cup flour, 1/2 tsp baking powder, 1/2 tsp salt, sifted together.

Beat another three minutes. Add three tsp. anise seeds or 1 tsp anise extract. Seeds may be bruised.

Put batter in small balls, about 3/4 in. in diameter, of batter on a greased sheet. (It helps to use two teaspoons as tools.) Space the balls generously on the cookie sheet, because they will spread.

Let the cookie sheets stand overnight at room temperature.. Bake at 325° for about 10 minutes or until cookies are set and a creamy golden color, not brown , on the bottom. The two layers will separate as they bake. Store in airtight tins. Yield about 90 (1 1/2 in.) tiny cookies.

Tom created a variant of this recipe of which we are very fond:

Mint Chocolate Plätzchen

Substitute 1/4 cup cocoa for 1/4 cup of the flour.
Substitute mint extract for the anise extract.

MRS. HET EDWARDS

Viv Edward's mother, Het (Mrs Tom) of Ferndale in the Rhondda, South Wales, was an extremely organized cook with a repertoire of fantastic recipes. She did all Viv and Chris' baking for years and their life did not seem complete without at least one Dundee Cake tucked in the freezer for security. Anne has seen DundeEs made with butter and DundeEs made with whole wheat flour, depending on what their food fixation of the moment is, but this is the recipe she gave to me in 1974, when Tom and Anne spent Christmas with them and she ate so much she got the only migraine of her life.



DUNDEE CAKE

8 ounces sugar
 8 ounces margarine
 8 ounces flour
 4 eggs
 8 ounces sultana raisins
 8 ounces currants
 8 ounces candied cherries
 2 ounces ground blanched almonds
 2 ounces (about), blanched, split almonds

Mix currants and raisins. Halve cherries. Cover them with boiling water, stir and drain. Pat dry. Shake ground almonds over the cherries and then mix together with other fruit.

Cream sugar and margarine until pale. Add eggs one at a time and beat well between each addition. Add fruit. Fold in sifted flour. Grease a deep, round cake tin and line it with waxed paper. Fill tin with batter and cover top entirely with split almonds. Bake for 3 hours at 300E, until golden. Cool for 10 minutes in tin before turning out on a rack to cool.

There is no leavening of any kind in this recipe. It can be doubled and tripled without problems. The best tin for it is a 9 inch springform pan, because it is deeper than normal cake pans. I have made six cakes from a quadruple batch, but this is the limit because I could not fit any more batter into my very largest mixing bowl.

Mrs. Edwards was proudly Welsh and well versed in the traditional recipes of Cymru. Before her back troubles she made many thousands of these little griddle cakes. This is the recipe she gave Anne in 1973.

Mrs. Edwards' Welsh Cakes

1/2 pound regular margarine

8 ounces sugar (about 1 1/2 cups)

2 large eggs

1 pound self-rising flour, or all-purpose sifted together with 6 teaspoons baking powder (about 4 cups)

6 ounces dried currants (1 1/2 cups)

Rub together with your hands flour, sugar and margarine until they are like coarse meal, somewhat finer than pie crust. Mix in currants. Make a well in the middle and add the eggs. Mix thoroughly, adding a few drops of milk until you have a soft dough which can easily be rolled out. Roll on a floured board to a thickness of about 1/4 inch. Cut in 2 inch rounds. Cook on a heavy skillet or griddle over very low heat until golden on the first side, then turn gently and brown the second side. Cool on racks.