

# ♥ JARVIS FAMILY ♥

*All Because Two People Fell in Love*





**GOOD FOOD  
WITH  
FOND MEMORIES**

*Cooking is like love. It should be entered into with abandon or not at all.*

*~ Harriet van Horne*

*This book is dedicated to the Memory of*

***John and Jane Jarvis***

*With a Special Thanks to their granddaughter,*

***Joyce Jarvis Boone***

*Without whose help this book would never have been possible.*

***Memories are pictures***

***Taken through the years...***

***Pictures of a smiling face,***

***A happy time, a favorite place...***

***These treasures time cannot erase,***

***Are kept as souvenirs***

***- unknown -***

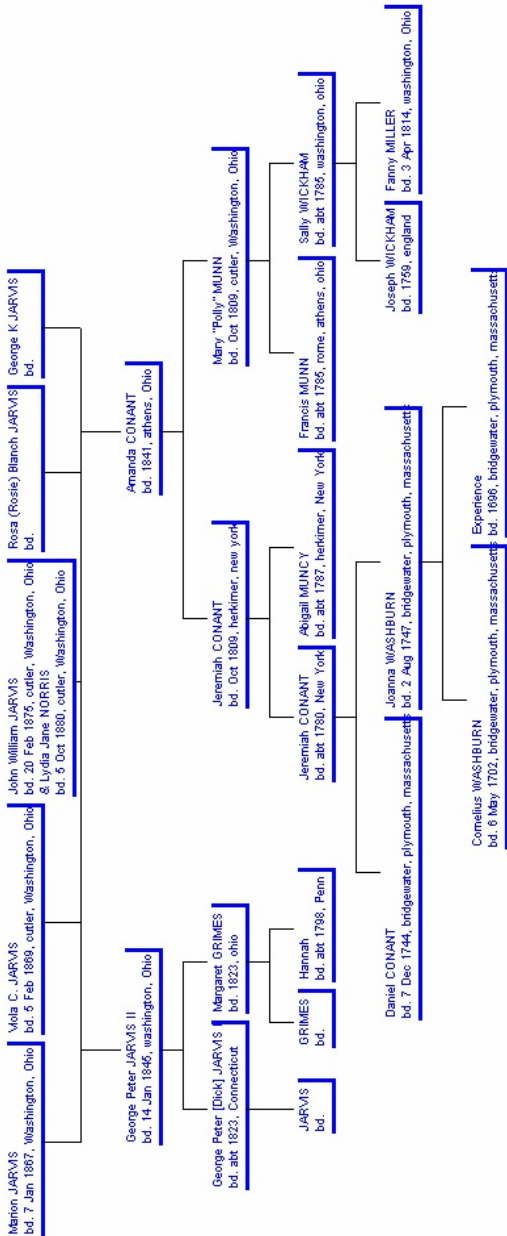
*Please excuse the absence of any information in this book,*

*This is where my research has led me at this time.*

*If any information is wrong or missing please let me know.*

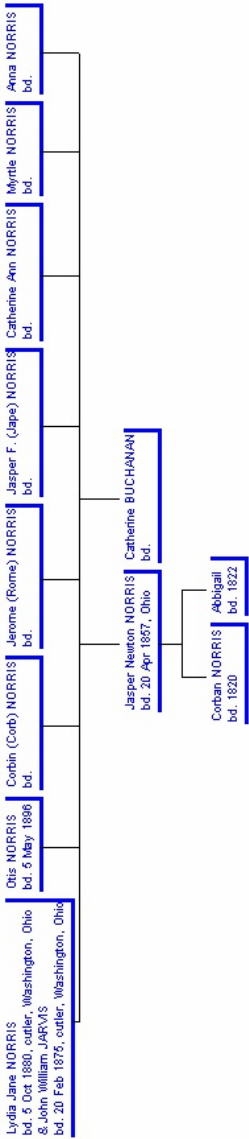
***Thank you to all who helped with this endeavor.***

Ancestors of  
John William Jarvis





Ancestors of Lydia Jane Norris Jarvis



APPETIZERS .....00

JOHN AND JANE JARVIS

- 1-Cheese Ring
- 1-Cheese Ball
- 1-Fruit Dip
- 1-Fluffy Carmel Dip Apple
- 2-Apple Dip
- 2-Carmel Popcorn
- 2-Bacon Stix
- 3-Seasoned Oyster Crackers
- 3-Crunchy Cheese Cookies
- 3-Glazed Bacon
- 4-Glazed Pecans
- 4-Develed Egg Memory
- 4-Balls O Fire
- 5-Pumpkin Dip
- 5-Chocolate Cream Cheese Spread
- 5-Tropical Fruit Dip
- 6-Bacon Roll Ups
- 6-Horseradish Dip
- 6-Pumpkin Whip
- 7- Toasted Pumpkin Seeds
- 7- Egg Rolls
- 8- Stuffed Jalapenos
- 8-Hawaiian Chicken Wings
- 9- Pecan Cheddar Spread
- 9-Pumpkin Pie Wontons
- 9-Shrimp Cocktail Sauce
- 10-Baked Egg Rolls

BEVERAGES .....01

EMMA MAE JARVIS

- 1-Rich Hot Chocolate
- 1-Coffee Shake
- 1-Hot Chocolate Nog
- 2-Beverage Poem
- 2-Cooling Citrus Splash
- 3-Hot Cider for Cold Days
- 3-My Mom
- 3-Re: My Mom
- 4-Lime Punch
- 4-Eggnog
- 4-Chocolate Syrup
- 4-Notes

**SALADS.....02**

**KYLE PETER JARVIS**

- 1-Carmel Apple Salad
- 1-Melon Salad
- 1-Ham Salad
- 2-Ambrosia Fruit Salad
- 2-5 Cup Salad
- 2-Cucumber Salad
- 3- Chinese Coleslaw
- 3-Pea Salad
- 4-Cranberry Relish
- 4-Heavenly Salad
- 4-Blueberry Salad
- 5-Candy Apple Salad
- 5-Endive and Walnut Salad
- 5-Chicken Salad
- 6-Coleslaw
- 6-Three Bean Salad
- 6-Potato Salad
- 6-Frozen Fruit Salad
- 7-Catalina Salad Dressing
- 7-Sauerkraut Salad
- 7-7-up Salad

**REMEMBER ZIN ZINS?**

**SOUPS.....03**

**FRANCIS MARION JARVIS**

- 1-Peppery Pinto Beans
- 1-Bacon Tip
- 1-Taco Soup
- 2-Potato Soup
- 2-Bean Soup on an Open Fire
- 3-Quick Vegetable Soup
- 3-Beef Stew
- 3-Notes

**JAMS, JELLIES, AND BUTTERS .....04**

**HORACE GRIFFIN JARVIS**

- 1-Mom's Cranberry Relish
- 1-Pumpkin Butter
- 2-Apple Butter
- 2-Candy Apple Jelly
- 3-Strawberry Fig Jelly Pancake 3-Pancake Syrup
- 3-Gingered Rhubarb Jam



- 4-Sugarless Orange Marmalade
- 4-Orange Marmalade
- 4-Notes

## BREADS.....05

CONNIE AMANDA JARVIS

- 1-Garden Memories
- 1-Banana French Toast
- 2-Never Fail Rolls
- 2-Polka Dot Bread
- 3-Remembering
- 3-ParmesanRolls;Herbed Butter
- 3-Fairy Gingerbread
- 4-Pumpkin Bread
- 4-Buckskin Bread
- 4-Hobo Bread
- 5-Egg Roll Wrappers
- 5-Banana-Nut Muffins
- 6-Pumpkin-Nut Bread
- 6-Homemade Graham Crackers
- 7-Banana Bread
- 7-Baked Hush Puppies
- 7-Biscuit Memory
- 8-Zucchini Bread #1
- 8-Zucchini Bread #2
- 8-Baking Powder Biscuits
- 9- Whole Wheat Pita Bread
- 9-Cinnamon Chip Crescents
- 10-English Muffins
- 10-Notes

## MAIN DISHES.....06

ANNA MARIE JARVIS

- 1-Taco Bake
- 1-Chicken Stroganoff
- 2-Cheeseburger Pie
- 2-Super Easy Lasagna
- 3-Baked Spaghetti
- 3-Squirrel Potpie
- 4-Chicken and vegetables
- 4-Chili
- 5-Alaskan Gold
- 5-Yankee Red-Flannel Hash
- 6-Humble Pie
- 7-Veggie Pizza
- 7-Chicken Casserole

- 8-Cheaters Lasagna
- 9-20 Min Chicken Parmesan
- 9-Chicken – Crystal Style
- 9-Chicken Bog
- 10-Pork Shoulder and Chips
- 11-Stuffed Peppers
- 11-Notes

**SIDE DISHES.....07**

**MICHAEL EDWARD JARVIS**

- 1-Scalloped Potatoes
- 1-Onion Tip
- 2-Easy Oyster Stuffing
- 2-Tasty Sausage Stuffing
- 2-Sweet Potato Casserole
- 3-Baked Beans
- 3-Mush
- 4-Corn Pudding
- 4-Milk Ruffles
- 4-Cranberry Bake
- 5-Toffee Sweet Potato Delight
- 5-Sweet Potato Balls

**MEATS.....08**

**PAUL BURTON JARVIS**

- 1-Woodchuck In Sauce
- 1-Hotdog Sauce
- 1-Sloppy Jo's
- 2-Eating Crow
- 2-Chicken
- 3-Pepperoni Gravy
- 3-Cajun Meat Loaf
- 4-Mudbugs
- 4- Steamed Crab Legs
- 4-Summer Sausage
- 5-Corn Dogs
- 6-Story Of "Jet" Hoon's Cash
- 7-Farmhouse Chicken
- 7-Crispy Oven-Fried Chicken
- 7-Turkey Joes
- 8-Coon
- 8-Peppery Ham Spread
- 9-Mince Meat Pie
- 9-Frog Legs
- 10-Recycled Meat Pies
- 10- Creamed Pork Chops

- 11-Jerky
- 11-Slow Cooker Pot Roast
- 11-Country Fried Steak

## DESSERTS.....09

CATHERINE ROSE JARVIS

- 1-Candied Orange
- 1-Homestyle Peach Cobbler
- 2-Applesauce Crisp
- 2-Vanilla Cream Sauce
- 2-Lowfat Apple Crisp
- 3-Texas Sheetcake Brownies
- 4-Texas Sheetcake Brownies  
(Microwave)
- 4-Poor Man's Pudding
- 5-Pecan Tassies
- 5-Strawberry Delight
- 6-Come Walk With Me
- 6-Mounds Bars
- 7-Snow Cream
- 8-Apple Biscuits
- 8-Peach Cobbler
- 8- Sour Grapes
- 9-Homemade Chocolate Pudding Mix
- 9-Homemade Vanilla Pudding Mix
- 10-Chocolate Quickie Stickies
- 10-Coconut Cake
- 11-Homemade Marshmallows
- 12-Pecan Squares

## CAKES.....10

GERALD GLEN JARVIS

- 1-Ellen's Pumpkin Roll
- 1-Nutmeg Feather Cake
- 2-Chocolate Bar Cake
- 2-Royal Icing
- 2-Chocolate Cola Cake
- 3-Pink Lemonade Cupcakes
- 3-Kahlua Cake
- 4-Eggnog Cheesecake
- 4-Funnel Cake
- 5-Fairy Godmother Cake
- 5-7 Minute Icing
- 6-Strawberry Cake
- 6-Strawberry Icing
- 6-Pig Lickin' Cake
- 7-Chocolate Turtle Cake
- 7-Rich Chocolate Frosting

- 8-Red Astoria Cake
- 8-Red Astoria Frosting
- 8-Broiled Coconut Topper
- 9-Butter Icing
- 10-Texas Sheet Cake
- 10-Red Velvet Cake
- 11-Mayonnaise Cake
- 11-German Chocolate Cake
- 11-Cola Icing
- 12-Mississippi Mud Cake
- 12-Mississippi Mud Topping
- 12-Snow-Capped Lemon Roll
- 13-Scripture Cake
- 14-Pumpkin Cheesecake
- 14-Peppermint Patty Cake
- 15-Hummingbird Cake
- 15-Dump Cake
- 16-Cream Cheese Pound Cake
- 16-Minister's Delight
- 17-Pineapple Cheesecake
- 17-Gooey Butter Cake
- 17-Lemon Filling
- 18-Pumpkin Cheesecake w/Gingersnap Crust
- 18-Butter cream Icing
- 19-White Chocolate Cake
- 19-White Chocolate Icing
- 20-Fruit Cake Rolls
- 20-Bacardi Rum Cake
- 21-Butter cream Icing
- 21-Gingerbread Cream Pie -  
George Washington
- 22-Cho. Chip Zucchini Cake
- 22-Cake Balls

## CHILDREN ..... 11

JOHN WILLIAM JARVIS

- 1-Snowman Soup
- 1-Dylan's Dumplings
- 1-Resurrection Biscuits
- 2-Animal Cracker Joke
- 2-Popsicles
- 3-Preserving Children
- 3-Games We Played
- 4-Angel Cream - Craft
- 4-Krispies Treats
- 4-Soft Pretzels
- 5-Bubble Gum
- 5-Cinnamon Ornaments
- 5-Snow Cones

- 5-Dad's Donkey Sled
- 6-Games We Played
- 6-Peanut Butter and Banana
- 6-Face Paint
- 7-Toddler Miracle Diet
- 8-Grandma's Chew Bread
- 8-Popcorn Balls
- 8-Bubbles
- 8-Edible Play Dough
- 9-Edible Finger Paint
- 9-Walking Salad
- 9-Monkey Bread

## PIE.....12

CLARENCE JARVIS

- 1-Sweet Potato Pie
- 1-Whoopie Pies
- 1-Shoofly Pie
- 2-Peanutbutter Pie
- 2-Key Lime Chess Pie
- 3-White Christmas Pie
- 3-Pumpkin Pie Memory
- 3-Kool-Aid Pie
- 4-Pie Crust
- 4-Chocolate Chunk Pecan Pie
- 5-Rhubarb Pie
- 5-Maple Butternut Pie
- 5-Notes

## COOKIES.....13

JAMES CLIFFORD JARVIS

- 1-Black Forest Cookie Mix
- 1-Oatmeal Cookies
- 1-Browned Butter Icing
- 2-Soft Butter Cookies
- 2-Scandinavian Cookies
- 2-Wedding Cake Cookies
- 3-Pie Crust Cookies
- 3-Snickers Bars
- 4-Peanut Butter Brownies
- 4-Chocolate Kiss Cookies
- 5-No Bake Cookies
- 6-Butter Pecan Turtle Cookies
- 6-Stained Glass Cookies
- 7-Butterscotch Chewies
- 7-Chewies

- 7-Cowboy Cookies
- 8-Banana Nut Cookies
- 8-No Bakes
- 8-Butter Ball Cookies
- 9-Peanut Butter Pizza
- 9-Thumb Print Cookies
- 10-Thyroid Boosting Cookies
- 11-Notes

**CANDY** .....14

MARY ELLEN JARVIS

- 1-Chewy Caramels
- 1-Cognac Truffles
- 1-Buckeyes
- 2-Heaven's Own Fudge
- 2-Peanut Butter Fudge
- 3-Snickers Bars
- 3-Toffee
- 4-Butter Mints
- 5-Caramels
- 5-Eggnog Fudge
- 6-Five Minute Fudge
- 6-Buttery Peanut Brittle
- 6-Coffee Walnuts
- 6-Notes

**FOOD PRESERVATION** .....15

SARAH JANE JARVIS

- 1-Pepper Salsa
- 1-Hot New Mexican Table Salsa
- 2-A Walking Stick
- 2-Green Tomato Relish
- 2-Peach Rum Jam
- 3-Pepper Butter
- 3-Kraut
- 3-Pickled Beets
- 4-Blackberry Liqueur Sauce
- 4-Fruit Salsa with Cinnamon
- Chips
- 5-Chow-Chow Relish
- 5-Stained Glass Cranberries
- 5-Notes

**THIS AND THAT** .....16

GEORGE AND AMANDA JARVIS

- 1-Grandma's Oatmeal
- 1-Recipe For Christmas Joy
- 2-Lemon Pepper

2-Washing Clothes  
3-Searching For An Ancestor  
3-Garden  
4-How To Plant A Garden  
4-Vanilla Extract  
5-Elephant Stew  
5-Basic White Sauce  
5-Marriage  
6-A Hard Luck Story  
7-Family  
8-Life's Recipe  
8-Dog Biscuits  
9-Wet Wipes  
9-Clay  
9-Note

*Boone, Charles – Charlie's Grandson*  
*Boone, Joyce – Charlie's Daughter*  
*Brookover, Joan – Charlie's Daughter*

*Cope, Melody – Katie's Granddaughter*

*Hall, Crystal – Butch's G-Granddaughter*  
*Hogsett, Charlotte – Charlie's Daughter*  
*Holcomb, Etta – Darb's Daughter-N-Law*

*Jarvis, Bonnie – Glenn's Daughter-N-Law*  
*Jarvis, Pam – Butch's Granddaughter-N-Law*  
*Jarvis, Robert – Kyle's Son*  
*Jordan, Ronnie – Charlie's Grandson*

*Kelley, Freda – Charlie's Daughter*

*Mc Curry, Chasity – Butch's G-Granddaughter*  
*Mc Mullen, Doris – Butch's Daughter*

*Raynes, Dylan – Mike's G-G-Grandson*  
*Raynes, Luann – Mike's Granddaughter*  
*Roof, Ed – Butch's Grandson*  
*Roof, Cathy – Butch's Granddaughter-N-Law*  
*Roof, Paul – Butch's Grandson*  
*Russell, Jane – Annie's Daughter*

*Scherschel, Shirley – Mary's Daughter*  
*Sinclair, Charles – Butch's G-Grandson*  
*Sinclair, Patricia – Butch's Granddaughter*  
*Strausbaugh, Georgia – Butch's Granddaughter*

*Truesdell, Mary Jane – Katie's Daughter*

*Weeks, Robin – Charlie's Granddaughter*  
*Winchell, Doris – Butch's G-Granddaughter*





## JOHN WILLIAM JARVIS

*John William was born 20 Feb 1875 to George Peter and Amanda Conant Jarvis. They lived down the road from the farm he raised his family on. He lived a long life and died at the age of 77 on 15 Jul 1952, near Cutler, Washington, Ohio. He was buried at Mt Liberty Cemetery about a mile past his family farm.*



*John and Jane Jarvis were married in the presence of God and their families near Cutler, Ohio, on 25 Dec 1899. They were the proud parents of fifteen children; Emma Mae, Kyle Peter, Francis Marion, Horace Griffin, Connie Amanda, Anna Marie, Michael Edward, Paul Burton, Catherine Rose, Gerald Glen, John William, Charles Clarence, James Clifford, Mary Ellen, and Sarah Jane. Only one of their fifteen children died in infancy. John was a farmer who, with the help of God and his faithful wife, raised his children on the family farm. Their farm was on Ellis Road near Cutler, Ohio*

*Lydia Jane Norris Jarvis was born on 5 Oct 1880 near the town of Cutler in Washington Co., Ohio. She was the daughter of Jasper Newton and Catherine Buchanan Norris. She died, 28 Sep 1953, and was buried at Mt Liberty Cemetery beside her husband and infant son John.*

*John and Jane are pictured here to the left with their son Horace "Dit".  
They are posing on the kitchen steps of the family home.*



*Here is a picture of the Jarvis Homestead beside the porch. It looks out  
over the driveway and shows the old root cellar and other outbuildings.  
The weather looks cold with all the snow but Sarah Jane doesn't seem to  
mind.*



*Don't you just love the pictures with the old cars?*

*Here is one with John and Jane with Jane's sister Ann and brother-in-law Bill.*





### **REMEMBERING GRANDMA'S APRON**

*The principle use of Grandma's apron was to protect the dress underneath. Along with that it served as a holder for removing hot pans from the oven. It was wonderful for drying children's tears and on occasion even used for cleaning out dirty ears. From the chicken coop the apron was used for carrying eggs, fussy chicks and half-hatched eggs to be finished in the warming oven.*

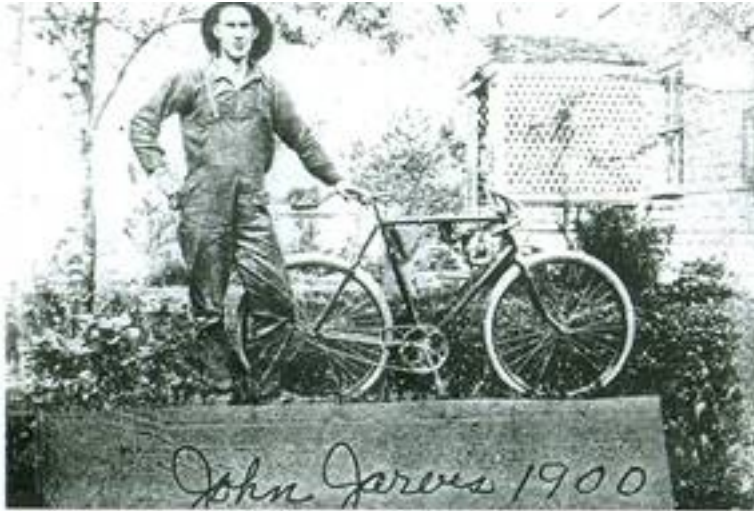
*When company came those old aprons were ideal hiding places for shy kids; and when the weather was cold Grandma wrapped it around her arms. Those big old aprons wiped many a perspiring brow bent over the hot wood stove. Chips and kindling-wood were brought into the kitchen in that apron.*

*From the garden it carried all sorts of vegetables. After the peas were shelled it carried out the hulls. In the fall it was used to bring in the apples that had fallen from the trees. When unexpected company drove up the road, it was surprising how much furniture that old apron could dust in a matter of seconds. When dinner was ready, Grandma walked out on the porch and waved her apron and the men knew it was time to come in from the fields.*

*It will be a long time before anyone invents something that will replace that old-time apron that served so many purposes.*

*-unknown-*

*Sent to me by Mary's daughter Shirley Scherschel.*



*Here is Grandpa John with one of his bicycles.  
There was even a small piece in the paper about John Jarvis finding the  
answer to perpetual motion.*

## APPETIZERS

John and Jane - 1

### CHEESE RING

Pat Sinclair

3 c. grated sharp cheddar cheese  
 ½ tsp. garlic powder  
 1 ½ c. pecans, finely chopped  
 ½ tsp. Tabasco sauce  
 1 med. Onion, grated  
 3 pkg. cream cheese  
 ½ c. mayonnaise

Mix all then roll into a ball and cover with finely chopped pecans, or press into a lightly greased mold and chill. Un-mold onto a glass plate. For the holidays, you may fill the center of the mold with strawberry preserves.

### CHEESE BALL

Pat Sinclair

8 oz. cream cheese  
 1 tbsp. Worchester sauce  
 1tbsp.Mrs. Dash, table blend  
 1 sm. jar Armor dried beef

Cut beef into small cubes. Mix all ingredients in a large mixing bowl. When completely mixed form into a ball. Refrigerate over night. Really good served with Ritz crackers.

## Remember playing “red rover”?

### FRUIT DIP

Pat Sinclair

This dip is really good for summer fresh fruit.

Mix equal parts of Vanilla pudding (white chocolate works great too) and Cool whip.

Add a tsp. of Rum flavoring or add 1 tbsp. of Kahlua or Rum.

### FLUFFY CARMEL DIP

Pat Sinclair

½ c. caramel dip  
 1 pkg. cream cheese, softened  
 ½ c. whipped topping  
 Fruit for dipping

Place caramel dip and cream cheese in bowl; mix until well-blended. Gently fold whipped topping into caramel mixture until blended. Chill until ready to serve.  
 Great as a dip for pear or apple slices.



APPLE DIP

Pat Sinclair

8 oz. cream cheese  
¾ c. brown sugar  
½ c. powdered sugar  
1 tsp. vanilla  
¾ c. toffee chips

Blend cream cheese, sugars and vanilla together until smooth. Add toffee chips, mixing well. Serve with Granny Smith apple slices.

CARMEL POPCORN

Pat Sinclair

3 ¾ quarts popped corn  
¼ c. light corn syrup  
1 c. brown sugar, packed  
½ tsp. salt  
½ c. butter or margarine  
½ tsp. soda

Pre-heat oven to 200°

Divide popped corn between 2 un-greased cookie sheets pans. In saucepan, heat sugar, butter, corn syrup and salt, stirring occasionally, until bubbly around edges. Continue cooking over medium heat 5 minutes.

Remove from heat; stir in soda until foamy. Pour on popped corn, stirring until corn is well coated. Bake 1 hour, stirring every 15 minutes.

*Remember catching lighting bugs in glass jars?*

BACON STIX

Pat Sinclair

6 slices Bacon  
¼ c. Parmesan cheese  
6 Thin bread sticks about 8 inches long.

Dredge one side of each bacon strip in cheese, and then roll it around a bread stick cheese-side in. Place all the sticks on a plate lined with paper towel. Microwave for 4 or 5 1/2 minutes or until bacon begins to brown.

Remove from oven and immediately roll in cheese.

These stay crisp for several hours after microwaving and are great with pasta dishes. I baked them and they were delicious.

SEASONED OYSTER CRACKERS

Pat Sinclair

32 oz. oyster crackers  
1 tsp. dill weed  
1 pkg. dry ranch dressing  
1 tsp. minced garlic

¼ tsp. lemon pepper  
1 c. salad oil

Combine mix and oil, add dill weed, garlic and lemon pepper. Pour over crackers and stir to coat. Place crackers in single layer on a cookie and place in a warm oven for 15 min.

#### CRUNCHY CHEESE COOKIES Pat Sinclair

2 sticks butter, softened  
2 c. rice krispies cereal  
2 c. flour  
1 dash red pepper  
2 c. sharp cheddar cheese, grated

Mix all ingredients together. Form into balls. Flatten slightly with fork. Bake on un-greased cookie sheets at 375° for 10-12 minutes. Batch makes about 50 small cookies.

These are great served with soups or whatever.

*[Fresh lemon juice will remove onion scent from hands.](#)*

#### GLAZED BACON

Pat Sinclair

1 lb. regular bacon  
1 c. light brown sugar

Cut all bacon in half. Put half of sugar in a plastic bag and add a couple of pieces of bacon at a time. Shake bacon to coat then remove to a broiler pan that has been covered with foil and sprayed with a non stick spray. Continue until all bacon is coated. Bake at 350° for about 15 minutes or until done. They need to be brown but not burned. Lay the pieces on wax paper to cool and harden. Make ahead and keep in the refrigerator. Bacon can be warmed in the microwave.

#### GLAZED PECANS

Pat Sinclair

1 egg white  
½ tsp vanilla  
¾ c. light brown sugar  
2 or 3 c. pecans

Beat egg white to soft-peak stage. Add vanilla and brown sugar. Fold in pecans. Place on greased cookie sheet about 1 inch apart. Bake at 250° for 30 minutes. Cool and store in an air tight container. You can add about a tsp. of cinnamon with the sugar to give it a nice autumn taste.

#### DEVILED EGG MEMORY

LuAnn Raynes

*The first year our oldest daughter Tina was married, she offered to make the Deviled Eggs for Easter dinner. I said it was fine by me. She arrived for Easter dinner with the eggs laid out on a beautiful*



*platter, nicely decorated with a touch of paprika sprinkled on top.  
She was so proud!  
Now, all five of our kids love deviled eggs to the point Les and I are  
lucky if we even get one to eat.  
That year we did not have a problem! Tina thought she could save  
time by making the eggs ahead and freezing them! The  
whites were like rubber balls. So much so that the kids took them  
outside to see whose egg could bounce the highest! Never freeze  
eggs!*

#### BALLS O FIRE

Pat Sinclair

1 ½ lbs. Jimmy Dean Hot Sausage  
2 c. biscuit mix  
1 lb. jalapeño cheese, grated

Mix all ingredients thoroughly. Roll into walnut-size balls. Place on cookie sheet and bake at 350 degrees F for 10 minutes. Turn over and bake an additional 10 minutes.

#### PUMPKIN DIP

Pat Sinclair

1 pkg. cream cheese, softened  
2 c. powder sugar  
1 sm. can pumpkin pie filling  
1 tsp. cinnamon  
½ tsp. ginger

Mix cream cheese and sugar until smooth. Add remaining ingredients until blended. Chill 8 hours. Serve with ginger snaps, apple or pear slices.

#### CHOCOLATE CREAM CHEESE SPREAD

8 oz. cream cheese, softened  
¼ c. Chocolate Syrup  
2 tsp. Cocoa  
2 tbsp. mini semi-sweet chocolate chips  
Additional mini semi-sweet chocolate chips  
Bagels or crackers

Beat cream cheese, syrup and cocoa in small bowl until smooth. Stir in small chocolate chips. Pour into serving container. Cover; refrigerate several hours or overnight. Just before serving, sprinkle with additional small chocolate chips, if desired. Serve with bagels or crackers.

*Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.*

### TROPICAL FRUIT DIP

16 oz. sour cream  
8 oz. cream cheese, softened  
1 sm. can Mandarin oranges  
½ c. flaked coconut  
½ c. powdered sugar  
½ c. pecans, chopped  
½ tsp. almond extract

Drain mandarin oranges mash all ingredients together with a potato masher, until you get a good consistency for dipping. Serve with fresh pineapple sticks, strawberries, peach slices, pretzel sticks and shortbread cookies.

### BACON ROLL UPS

1 loaf sandwich bread  
1 pkg cream cheese, softened  
1 tsp. garlic powder  
1 tsp. dried parsley  
1 lb. bacon, cut in half

Preheat oven to 375 degrees F. and grease a baking sheet. Cut the crusts off of the bread slices, then cut each piece of bread into three equal rectangles. In a small bowl, combine cream cheese, garlic powder, and parsley. Spread a layer of the cream cheese mixture on each bread rectangle, and roll it up. Wrap a slice of bacon around each of the bread rolls and secure them with wooden picks. Arrange the roll ups on the prepared baking sheet. Bake until the bacon is crisp, approximately 10 minutes.

## *Remember “wax lips” and “wax fangs”?*

### HORSERADISH DIP

2 apples  
¼ c plain yogurt  
1 tbsp. prepared horseradish  
1 tbsp. lemon juice  
2 tbsp. finely chopped walnuts

Peel, core and grate the apples. Combine all ingredients in a bowl and stir to combine. For a smoother dip, the ingredients can be pureed in an electric blender or food processor. Serve with crackers, potato chips, or raw vegetables. Makes about 1 cup.

### PUMPKIN WHIP

3 oz. pkg. instant butterscotch pudding mix

1 ½ c. cold milk  
 1 c. canned pumpkin  
 1 tsp. pumpkin pie spice  
 1 ½ c. Cool Whip

In a mixing bowl, beat pudding and milk until well blended, about 1 or 2 minutes. Blend in pumpkin and pie spice. Fold in Cool Whip. Spoon into dessert dishes. Chill. Garnish with gingersnaps if desired.

### TOASTED PUMPKIN SEEDS

1 tbsp. egg white  
 1/8 tsp. salt  
 ¼ tsp. salt  
 ¼ tsp. garlic powder  
 2 tsp. soy sauce  
 ¼ c. Parmesan cheese, grated  
 2 c. raw pumpkin seeds, hulled

Preheat oven to 350°. In a small mixing bowl, beat the egg white with a whisk until soft and foamy. Add the rest of the ingredients, except for the pumpkin seeds, and combine thoroughly. Coat pumpkin seeds with the egg-white mixture and spread in an even layer on a parchment-lined baking sheet. Bake 13–15 minutes until the pumpkin seeds pop. Let them cool completely and store in a covered container.

### EGG ROLLS

1 lb. package egg roll skins  
 1 egg beaten  
 enough oil to deep fry  
 1 c. diced roast pork  
 ½ c. cooked and diced shrimp  
 ¼ c. water chestnuts  
 ¼ c. shredded bamboo shoots  
 2 c. chopped bean sprouts  
 2 green onion, finely chopped  
 4 mushrooms, chopped  
 ½ tsp. sugar  
 2 tbsp. soy sauce  
 1 tbsp. sesame oil  
 salt and pepper to taste

Heat the sesame oil in a large skillet. Quickly cook the bean sprouts over high heat stirring constantly. Add mushrooms, water chestnuts, bamboo shoots and cook approximately 2 minutes. Add meat, shrimp, green onion, salt & pepper, soy sauce and sugar. Remove from heat and set aside to cool. Place 2 tablespoons of the mixture in center of egg roll skin. Take the two opposite ends and fold in. Moisten other 2 edges with beaten egg. Roll into a log shape. Pre-heat oil in a wok, deep pot or wide deep skillet. Fry the egg rolls until golden brown turning every so often

to get an even browning. Remove from oil and place on absorbent paper to drain and serve very hot.

*Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer*

#### STUFFED JALAPENOS

18 fresh jalapeños  
1 sm. pkg. cornbread stuffing mix  
5 egg whites  
¼ c. skim milk  
1 sm. onion  
½ c. water  
2 cloves garlic  
Parmesan cheese

Cut jalapeños in half lengthwise and remove seeds. Lay out in rows on cookie sheet(s). Cook one half of egg whites in a non-stick skillet and set aside to cool.

Mince onion and sauté in water until transparent. Set aside. Prepare stuffing according to directions on package. Place in mixing bowl.

Add onion, remaining egg whites, milk and garlic.

Chop cooked eggs and add to mixture. Mix by hand until all ingredients are thoroughly combined. Spoon stuffing mixture into jalapeño halves and top with cheese.

Bake in a 375 degree oven for about 30 minutes or until stuffing tops are browned and jalapeños have become slightly tender. Cool for 10 minutes and serve.

**Remember waiting for the T.V. to warm up!**

#### HAWAIIAN CHICKEN WINGS

2 lbs. vignettes or drumettes  
1 tbsp. sesame oil  
1 c. soy sauce  
2 tbsp. sesame seeds  
½ c. brown sugar  
4 green onions, chopped  
2-3 cloves garlic, minced  
flour  
oil

Flour chicken the night before and store in paper bag in refrigerator. Fry wings in 1- inch oil to light brown. Cool. Mix soy sauce, sugar, garlic, oil, sesame seeds and onions. Dip wings in sauce and place on cookie sheet. Warm in oven to set sauce

and reheat wings.

*To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.*

### PECAN CHEDDAR SPREAD

¼ c. pecan pieces  
4 oz. cream cheese  
2 c. shredded Cheddar cheese  
1 tsp. Tabasco sauce  
½ tsp. garlic powder  
½ tsp. onion powder

In blender, process pecans until finely chopped. Transfer to bowl. In blender, process cream cheese, Cheddar, Tabasco, and garlic and onion powders until smooth. Line decorative mold or bowl with plastic wrap to overhang. Transfer mixture to mold, refrigerate 10 min. Invert mold onto serving platter, remove wrap. Sprinkle and press pecans over surface. Serve immediately with assorted crackers.

### PUMPKIN WONTONS

Look for packaged wonton wrappers in the refrigerated produce section of most large supermarkets.

1 c. canned pumpkin  
2 tbsp. maple syrup  
3 tbsp. light brown sugar  
1 tsp. pumpkin pie spice  
16 ct. pkg. wonton wrappers  
Granulated sugar for dusting  
Ground cinnamon for dusting

Preheat oven to 400F. In medium bowl, mix pumpkin, maple syrup, brown sugar and pumpkin pie spice. Place one wonton wrapper flat on work surface. Spoon 1 Tbs. filling into center. Moisten edges of wonton with water and fold in half to form triangle. Press edges to seal. Repeat with remaining filling and wontons. Arrange filled wontons on un-greased baking sheet. Lightly coat wontons with nonstick cooking spray and sprinkle each with sugar and cinnamon. Bake until golden, about 16 minutes. Turn and bake 2 more minutes. Set baking sheet on wire rack to cool.

### SHRIMP COCKTAIL SAUCE

¾ c. ketchup

1 tbsp. lemon juice  
 1 tbsp. horseradish  
 3 shakes red pepper  
 4 drops Tabasco

Blend all ingredients well.

### BAKED EGG ROLLS

2 tbsp. soy sauce  
 1 tsp. corn starch  
 4 c. finely shredded Napa, Chinese or regular white cabbage  
 1 c. bean sprouts  
 1 med. or large carrot finely grated  
 2 tbsp. finely slice green onions  
 2-4 cloves finely chopped garlic, divided  
 ½ lb. ground turkey or hamburger  
 2 tsp. grated ginger root  
 1 lb. egg roll skins (14-16) found in produce section of grocery store.

Mix soy sauce with corn starch. Set aside Spray non-stick skillet or wok with nonstick cooking spray or heat one tablespoon cooking oil. Over high heat stir-fry 1-2 cloves garlic and ginger for a few seconds. Add cabbage, bean sprouts, carrot and green onions. Stir fry a few minutes until cabbage is wilted. If cooking meat, remove vegetables from pan. Add remaining 1-2 cloves garlic. Add ground turkey or hamburger. Stir fry until no longer pink. Drain off any fat. Add reserved soy sauce/corn starch and the vegetables. Cook 1 minute or so until thickened. Remove from heat and allow cooling a little.

TO MAKE EGG ROLLS: Heat oven to 400 degrees. Spray a cookie sheet with nonstick cooking spray. Turn egg roll skin so it looks like a diamond. Place 1/4 cup filling just below the center. Fold the lower point of the diamond over the filling tucking it under the filling. Fold the left and right corners over that. Tightly roll the egg roll. Moisten the top corner with a bit of water to prevent it from unrolling. VOILA! Repeat till you run out of skins or filling. (Note: Keep the egg roll skins in their wrapper or cover with a moist towel so they don't dry out.) Recipe should make at least 14 egg rolls. Place egg rolls seam side down on the pan. They can be close together but not touching. Lightly spray the egg rolls with the nonstick cooking spray. Bake 15-20 minutes until golden brown.

*Remember the sound of the ice cream truck's jingle!*

## EMMA MAE JARVIS

*Emma Mae was the first born of John William and Lydia Jane Norris Jarvis. She was born on 30 Apr 1900 near Cutler in Washington Co. Ohio.*

*She was a member of Chauncey Christian Church*

*On 6 Sep 1984 in Athens, Ohio she died and was buried on 9 Sep 1984 in the West Union Street Cemetery.*

*She is pictured here with her Uncle; Otis Norris.*



*Emma and her cousin Kempzie did everything together. They worked as waitresses in Athens before moving to Columbus. They also worked at the Julian Kokenge Shoe factory in Columbus.*

*Emma married James H. Dorr and they had a son, James J. She was a family person and stayed close to those she loved.*

*Emma's husband, James Harvey Dorr, was born on 17 Nov 1892 in Athens, Ohio. He was the son of Leander and Mary Dorr of Athens. He died on 20*

*Jan 1979 in Athens, Ohio and was buried in the West Union Street Cemetery.*

*Our lives are like quilts - bits and pieces, joy and sorrow, stitched with love.*



# BEVERAGES

Emma Mae - 4

## RICH HOT CHOCOLATE

LuAnn Raynes

½ gal. milk, heated almost to boiling  
1 c. of chocolate chips stirred into hot milk

Sometimes when we really want to indulge our sweet tooth, we top with whip cream and drizzle on chocolate syrup. There used to be a place at the North Market in Columbus that made hot chocolate this way. Soooooo good & easy! Nothing tastes better after a day of building snowmen.

*Tin coffee cans make excellent freezer containers for cookies.*

## COFFEE SHAKE

Pat Sinclair

1 qt. decaffeinated [coffee](#)  
2 c. [vanilla](#) ice milk, tightly packed

In [blender](#), process coffee and ice milk until fully mixed.  
Serve, icy cold, in tall glasses.

*[Remember having the run of the neighborhood?](#)*

## HOT CHOCOLATE NOG

Pat Sinclair

1 qt. store bought eggnog  
2 c. whole milk  
½ c. chocolate syrup  
1 c. bourbon  
¼ tsp. ground nutmeg, plus more for garnish

Pour the eggnog, milk and chocolate syrup into a medium pan and place over medium heat.  
Stir constantly and bring to just under a boil.  
Look for small bubbles on the sides of the pan.  
Remove from heat and stir in the bourbon and nutmeg.  
Ladle the hot chocolate into 8 mugs. Sprinkle with additional nutmeg on top to garnish and serve hot.  
Note: Leave out the bourbon until after the kids have been served.

*[Tomato juice is the official state beverage of Ohio](#)*

BEVERAGE POEM

Pat Sinclair

The horse and mule live 30 years  
And nothing know of wines and beers.  
The goat and sheep at 20 die  
And never taste of Scotch or Rye.  
The cow drinks water by the ton  
And at 18 is mostly done.  
The dog at 15 cashes in  
Without the aid of rum or gin.  
The cat in milk and water soaks  
And then in 12 short years it croaks.  
The modest, sober, bone-dry hen  
Lays eggs for hogs, then dies at 10.  
All animals are strictly dry:  
They sinless live and swiftly die;  
But sinful, ginful, rum-soaked men  
Survive for three score years and ten.  
And some of them, a very few,  
Stay pickled till they're 92.

- Author Unknown -

COOLING CITRUS SPLASH

6 lemons  
3 limes  
6 oranges  
3 qt. water  
1 ½ c. sugar, or to taste  
Squeeze the juice from 5 of the lemons, 3 of the limes and 5 of the oranges; pour into a gallon container. Thinly slice the remaining orange and lemon and set aside. Add water and sugar to juices; mix well.  
Chill thoroughly and keep in refrigerator. Serve on ice with orange and lemon slices.

*[You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.](#)*

*Remember when milk came in real glass bottles?*

HOT CIDER FOR COLD DAYS

1 gallon Cider  
4 small cinnamon sticks

15 whole cloves

Put all ingredients in the slow cooker; turn on high until hot, then low. Serve directly from the slow cooker all day.

**\*\*MY MOM**

Pat Sinclair

*My favorite thing about my Mother was that she used to sit around for hours reading to us. We didn't have T.V. but she used to read so well that we'd get lost in her stories. When ever she threatened to quit because of her mouth being dry we would beg her to continue while we got her something to drink. She read all the Tarzan books to us. Another favorite of hers were westerns. No children's books for us.*

*Always chill juices or sodas before adding to beverage recipes.*

**\*\*RE: MY MOM**

Ed Roof

*I especially liked the story about Mom reading to us. I have those same very fond memories. It is funny the things that we remember. Do you remember the time that we had to go to bed early, just because it was so cold and we had to try to keep warm? Oddly enough that was a good memory. Now that was togetherness!*

*Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.*

## ***When Life Hands you Lemons, Make Lemonade***

**LIME PUNCH**

½ gal. lime cool-aid

½ gal. lime sherbet

1 gal. ginger ale

1 sm. can

orange juice

1 gal. pineapple juice, unsweetened

Mix all ingredients except sherbet and ginger ale. Freeze in ice trays. Add sherbet and ginger ale just before serving.

**EGGNOG**

1/3 c. sugar

2 egg yolks

¼ tsp. salt  
4 c. milk  
2 egg whites  
3 tbsp. sugar  
1 tsp. vanilla  
brandy or rum flavoring  
½ c. whipping cream, whipped  
ground nutmeg

Beat 1/3 c. sugar into egg yolks. Add salt; stir in milk. Cook over medium heat, stirring constantly, till foamy. Gradually add 3 tablespoons sugar, beating to soft peaks. Add to custard and mix thoroughly. Add vanilla and flavoring. Chill 3 or 4 hours. Pour into punch bowl or cups. Dot with “islands” of whipped cream; dash with nutmeg.

#### CHOCOLATE SYRUP

½ c. sugar  
¼ c. cocoa  
Dash salt  
½ c. water  
1 tsp. vanilla

Mix sugar, cocoa, and salt. Add ½ c. water. Bring to a boil; reduce heat and cook for 1 minute. Remove from heat and add vanilla. Cool. Store in refrigerator. Use in milk shakes or combine 2 tablespoons syrup and 1 c. milk; heat for hot cocoa.

**Remember banana seats and sissy bars on bikes?**

## *KYLE PETER NEWTON JARVIS*

*Kyle Peter was the second child, and first born son, of John William and Lydia Jane Norris Jarvis. Born on Haga Ridge near Cutler on 18 Nov 1901 he was part of the start of a great family. Kyle died in 8 Jan of 1980 and was buried in Uhrichsville, Ohio.*

*Here is a picture of Kyle and four of his sisters*



*From left to right; Annie, Mary, Darb and Emma.*

*Kyle and Alice Minnie(Marie) Wharton were married 20 Jan 1995. They were married at Central M.E. Church in Wheeling, W.Va. and their ceremony was performed by Rev. Charles H. Miller. Alice was born 3 Jan. 1909 and passed away on 15 Oct, 1965; she is buried in Uhrichsville, Ohio. Kyle and Alice became the proud parents of eight children. Russell Frances, Pauline Louise, EdnaMae, Robert Leroy, Roberta Lucille, Richard Wayne, Kyle Peter Jr., and Janet Marie.*

*Russell was born 21 Jan 1928.*

*This picture of Russell and his wife Betty "Timmy" was taken at a family reunion in Chesterhill Ohio. (2003)*



*I only met Betty once and I found her to be a very beautiful person. She passed away recently, November 2006, and I would like to say it was a pleasure to meet her. She will be missed by everyone who knew her.*

*Pauline Louise was born 15 May 1930 and went home to be with the Lord 12 Mar 1933.*

*Edna Mae was born Oct 6, 1931.*

*Robert Leroy was born 2 Sept. 1933 and is married to Joan.*

*Roberta Lucille was born 2 Sept. 1933.*

*Richard Wayne was born 16 Dec 1934.*

*Kyle Peter Jr. was born 18 Feb 1936.*

*Last but certainly not least was Janet Marie. She did not stay with us for long but she was very much loved.*

*Born 7 Sep 1939 she passed away on 24 Nov that very same year.*

## ***SALADS***

Kyle Peter - 1

### CARMEL APPLE SALAD

LuAnn Raynes

- 1- 8 oz. container Frozen whipped topping (thawed)
- 1 pkg. instant butterscotch pudding (dry)
- 1 8 oz. can crushed pineapple (with juice)
- 3 c. diced apples
- 1 c. dry roasted nuts
- 1 c. miniature marshmallows

Mix cool whip, butterscotch pudding and crushed pineapple with juice. Add apples, roasted nuts and marshmallows. Keep in refrigerator until ready to serve!

Great for holiday dinner, I usually make it the day before.

### *REMEMBER CLIMBING TREES?*

### MELON SALAD

- 1 melon.
- ¼ watermelon
- 2 tbsp. olive oil
- juice from 1 lime
- 3 tbsp. paprika
- ¼ tsp. salt
- 1/8 tsp. pepper
- ½ tsp. fresh mint

Split the melon and remove all seeds. Remove all visible seeds from the water melon too. Dig out small melon balls and put them in a bowl. Mix oil, lime juice, paprika, salt, pepper, and mint in another bowl and pour it over the melon balls.

Blend well and serve.

### HAM SALAD

Pat Sinclair

- Left over ham, ground in a meat grinder or a food processor
- celery, chopped
- hard boiled eggs, chopped
- mayonnaise to bind
- onion, chopped

Just mix all ingredients and serve on rye toast or your favorite bread or rolls.

*Blessed are those who hunger and thirst, for they are sticking to their diets.*

AMBROSIA FRUIT SALAD

Doris Winchell

1c. pineapple chunks  
1-1 1oz. can mandarin oranges  
1c. sweetened shredded coconut  
1c. seedless grapes cut in half  
1c. mini marshmallows, colored or plain white  
1c. sour cream

Mix everything together. Best served chilled. Refrigerate for at least 2 hours.

5 CUP SALAD

Mary Jane Truesdell

1 can fruit cocktail, drained  
1 sm. container sour cream  
1 can mandarin oranges, drained  
½ bag coconut  
½ bag colored marshmallows

Combine everything in a large bowl. Refrigerate.

*Welcome to the Church of the Holy Cabbage. Lettuce pray.*

CUCUMBER SALAD

LuAnn Raynes

**I would make this for my step-father, Bernd, he always said it tasted better than meat to him.**

6 cucumbers, thinly sliced  
4 tomatoes, diced  
1 sm. white onion, thinly sliced  
1 c. white vinegar  
½ c. water  
¾ c. white sugar

Toss together the cucumbers, tomatoes and onion in a large bowl. Combine the vinegar, water and sugar in a saucepan over medium-high heat. Bring to a boil, and pour over the cucumber, tomatoes and onions. Cover, and refrigerate until cold. This can also be eaten at room temperature, but be sure to allow the cucumbers to marinate for at least 1 hour.

*Add a drop of food coloring to help tell the cooked eggs apart from the raw ones in your refrigerator.*

CHINESE COLESLAW

Pat Sinclair

Approx 20+ servings (I generally half the recipe unless planning for a big event)  
2 - 16 oz. Bags of prepared slaw mix

Slaw Dressing:-

½ c. salad oil  
¼ c. vinegar



2 tbsp. Soy sauce  
½ c. sugar  
2 Ramen Noodle flavor packs  
Mix above ingredients well.

Nut Mixture:

2 pkg. Oriental flavored ramen noodles (use flavor packets in dressing)  
1 c. almonds  
1 c. sunflower seeds  
½ c. melted butter

In bowl, stir crushed ramen noodles (I crush them before I open the package), sunflower seeds and almonds together. Add melted butter and stir until well coated. Spread onto baking sheet (I put a light coat of "spray" vegetable oil on the baking sheet). Bake at 350° (oven should be pre-heated) for approximately 10 minutes or until mixture is browned.

Just before eating, mix slaw, dressing and nut mixture well.

Enjoy!

**I would like to say thank you to another CCC employee for this recipe. Thanks Richard**

[Perk up soggy lettuce by soaking it in a mixture of lemon juice and cold water.](#)

PEA SALAD

Shirley Scherschel

2 cans peas, drained  
3 - 4 sweet pickles, chopped  
3 - 4 hard boiled eggs, chopped  
½ to 1 c. Miracle Whip

Toss all ingredients in a large bowl until well mixed. Refrigerate. Make the day before for flavors to meld.

CRANBERRY RELISH

Pat Sinclair

***This one is for those who like the canned cranberry sauce. This recipe is another I received at work. Hope you like it. Thanks Jason.***

2 cans whole-berry cranberry sauce  
2 small boxes cherry jello (may use strawberry or cranberry)  
1 med. can mandarin oranges, drain juice  
1 med. can pineapple (tidbit or chunk), save juice  
1 sm. jar maraschino cherries, drain juice  
½ to 1 c. pecans, chopped (I use walnuts)  
½ to ¼ c. water

Empty jello gelatin into sauce pan, add juice from pineapple and enough water to dissolve well. Bring to a boil. Place cranberry sauce in large bowl and mash apart with whisk. Pour boiling (or hot) jello over cranberry sauce and mix. Add pineapple, pecans, and cherries to cranberry sauce and mix again. Carefully fold in mandarin oranges with a spoon as not to break them apart. Pour in a 9x13 dish and refrigerate until congealed. I usually make

the night before.

#### HEAVENLY SALAD

¼ lb. marshmallows  
1 c. walnuts, chopped  
1 c. milk  
1 c. maraschino cherries  
1 c. blanched almonds, chopped  
1 c. cool whip

Dissolve marshmallows in milk using a double boiler. Add nuts and cherries and fold in cool whip. Freeze until mushy and then beat well. Freeze until firm.

#### BLUEBERRY SALAD

1 lg. can crushed pineapple  
1 can cultivated blueberries  
1 lg. pkg. black cherry jello  
8 oz. cream cheese  
1 sm. carton sour cream  
¼ c. sugar  
1 c. nuts, finely chopped

Drain juices from pineapple and blueberries and reserve. Add enough water to fruit juices to make 2 c. Heat liquid and dissolve jello. Add fruit and pour into a large glass dish. Refrigerate. In mixer blend cream cheese, sugar and sour cream until smooth. Stir in nuts. Spread this over jello mixture.

#### CANDY APPLE SALAD

1 red apple, cored, cut in bite sized pieces, not peeled  
1 green apple, cored, cut in bite sized pieces, not peeled  
½ c. sour cream  
¼ c. brown sugar  
dash pumpkin pie spice  
dash salt

Mix all ingredients together, eat. Serves 2, multiplies well, add candied nuts if desired.

*Remember sitting in the Apple tree eating all you  
wanted?*

#### ENDIVE AND WALNUT SALAD

12 to 16 walnut halves, coarsely chopped  
2 to 3 Belgian endives

cut crosswise into ½-inch pieces  
2 to 4 tbsp. walnut oil  
Salt and freshly ground pepper to taste

Heat the walnuts in a sauté pan over medium heat for 1 or 2 minutes, just until they are warm and aromatic. Combine the endive, walnut oil, salt, and pepper in a bowl and toss to coat the endive with the oil. Go easy on the salt and pepper, as they tend to mask the flavor of the walnut oil. Place on individual salad plates, and sprinkle the chopped walnuts on top.

*[Keep strawberries fresh for up to ten days by refrigerating them \(unwashed\) in an airtight container between layers of paper towels.](#)*

#### CHICKEN SALAD

5 chicken breasts, chopped  
1 sm. jar pickle relish  
½ c. mayonnaise, to taste  
2 eggs, hard boiled  
2 stalks celery  
Salt and Pepper to taste

Cook chicken breasts until done. Chop chicken and eggs. Mix together with mayonnaise and relish. Add salt and pepper to taste.

*[When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a new, clean toothbrush.](#)*

#### COLESLAW

1 head cabbage, shredded  
1 green pepper, diced  
2 med onions, chopped  
Toss in a large bowl.  
¾ c. sugar  
1 tsp. dry mustard  
1 tsp. salt  
½ tsp. celery seed  
¾ c. vinegar  
2/3 c. vegetable oil

Mix dressing ingredients in a small saucepan and let it come to a boil over moderate heat, stirring until sugar is dissolved. Pour over cabbage mixture and mix well. Cool to room temperature, then cover and refrigerate.

#### THREE BEAN SALAD

16 oz. green beans, canned  
16 oz. wax beans, canned  
15 oz. kidney beans, canned  
½ c. sugar  
½ c. green pepper, chopped  
2/3 c. vinegar  
1/3 c. salad oil  
1 tsp. salt  
¼ tsp. pepper

Mix all ingredients in a large bowl, cover and chill overnight.

#### POTATO SALAD

6 c. potatoes, diced  
¾ c. celery, chopped  
½ c. onion, chopped  
1 tsp. salt  
¾ c. salad dressing  
1 tbsp. mustard  
1 tbsp. vinegar  
½ c. pickle relish

Peel, dice and cook potatoes until tender when tested with a fork. Drain and cool in a large bowl. Add remainder of ingredients and mix lightly. Chill; add additional salad dressing before serving, if desired. Garnish with deviled eggs and parsley.

#### FROZEN FRUIT SALAD

1 lg. pkg. cream cheese  
2/3 c. sugar  
1 lg. can crushed or chunk pineapple, drained  
1 pkg. frozen strawberries  
½ c. nuts  
2 bananas, sliced  
1 lg. cont. Cool Whip  
Mix all ingredients in order given and freeze. Cut in squares to serve.

#### CATALINA SALAD DRESSING

1 c. salad oil  
2/3 c. catsup  
½ c. vinegar  
1 c. sugar  
juice of 1 lg. lemon  
1 tsp. paprika  
1 tsp. salt  
1 clove garlic, minced  
1 med. onion, minced

Combine all ingredients; mix well. Refrigerate. Shake well before

using.

#### SAUERKRAUT SALAD

1/3 c. salad vinegar  
1 c. sugar  
16 oz. sauerkraut  
1 c. onion, chopped  
1 c. celery, chopped

Combine vinegar and sugar. Pour over remaining ingredients. Marinate in refrigerator, in covered container, for several hours before serving.

#### 7-UP FRUIT SALAD

2 pkgs. Lemon jello,  
2 c. hot water  
2 c. 7-up  
1 c. miniature marshmallows  
2 lg. bananas

Dissolve jello in water. When jello is partially set, add rest of ingredients and pour into 9x12 in. pan.

Topping :

½ c. sugar  
2 tbsp. margarine  
2 tbsp. flour  
1 sm. tub cool whip  
1 c. pineapple juice  
1 egg, beaten

Combine sugar and flour, stir in juice and egg. Cook, stirring constantly. Add margarine and cool. Fold in cool whip and spread over Jello.

**Remember your first road trip!**

## FRANCIS MARION JARVIS

*Francis Marion (Butch) was the third child born into his family. He was born on Sep 12, 1903, and passed away at his home in Trimble on Apr 14, 1987. He was buried beside his first wife Ruthie at Mt. Liberty.*

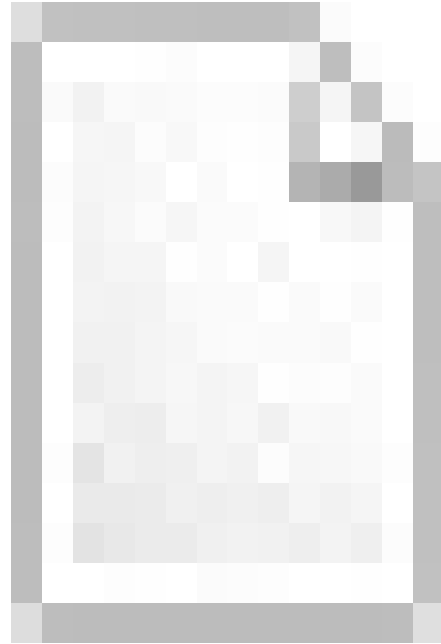


*Francis Marion (Butch) Jarvis was born near Cutler, Washington Co, Ohio. He was the son of John William and Lydia Jane Norris Jarvis.*

*Francis married Mona Ruth Metcalf, daughter of Arthur Hunshell and Ida Jane Dunlevy Metcalf. They had six children, two of whom died as infants; Four daughters; Betty Jean, Maxine Louise, Doris Irene, and Janice Lou; and two sons; Jerry Edward, and Francis William.*

*After the loss of his wife he was married for a second and final time to Nora Faye Slater Bailes and they were together until his death.*

*Butch worked and retired from Columbia Gas of Ohio. He loved animals and had many on his farm and still after he and Norie moved to Trimble to live near Norie's daughters, Betty McAllister and Linda Bailes.*



*Mona Ruth (Ruthie) Metcalf was born on Aug 22 1913 to Arthur Hinshell and Ida Jane Dunlevy Metcalf. She died Jul 5, 1957 and was buried at Mt Liberty beside her beloved babies on Jul 8, 1957. She passed on one year and nine days before the birth of her first grandchild.*

*If God had intended us to follow recipes,  
He wouldn't have given us grandmothers.  
~ Linda Henley*

*Jerry Edward and Betty Geane Jarvis died shortly after their births. They are fondly referred to as 'The Babies'. These Angels did not stay on this earth long but were never forgotten by those they left behind.*  
*MAXINE LOUISE JARVIS*



*Maxine was born on Aug. 23, 1931 and passed away on Sept. 16, 1988.*

*"Death leaves a heartache no one can heal,  
Love leaves a memory no one can steal"*

*She had four children, Larry, Patricia, Paul, and Eddie.*

*Patricia Kay married Jerry and has two sons, Charles  
and Larry Sinclair.*



*This poem was written by Charlie Sinclair Oct 1992 at the  
beginning of first grade. He was 6 1/2 years old. He wrote it for  
his grandma Magazine, (Maxine Louise Roof) who died 16 Sep  
1988. He was 2 when she died.*

**For Someone Sweet  
Dear Grandma  
how is hevin  
is it sweet  
do tweety birds tweet  
is it butuful  
is it grate  
is ther a hevin gate?  
Love, Charlie**





Larry was blessed with four daughters. In order of birth they are Doris and Crystal Smith, and Chasity and Charity Jarvis. He also has four step children Tammy and Timmy Carsey, and James and Karla Owens.

*Doris Irene has three children,*



*Katie and Zach*





*Crystal Lynn has two daughters;  
Ashley and Chelsie and one son;  
Seth Tobias.*



*Chasity Dawn married Bruce McCurry and has a son  
Isaiah Tanner Jarvis McCurry*



*Charity Hope Jarvis has a daughter Madison Hope*



*Goings –*



*f- Madison hope with Mom and Dad, Charity and Chad Goings. b-grandpa and grandma Goings with Uncle and Aunt, Phillip and Heidi Henderson.*



*Paul married Catherine Thompson Watkins and became father to her son David Charles Watkins.*

*David died in an automobile accident at the age of 19. He is remembered and loved by all who knew him.*

*William Edward was Maxine's baby and so far has no children. Ed and his fiancé Lora Hudnell make their home in Ohio.*



*DORIS IRENE JARVIS*



*Doris Irene, the third child born to Butch and Ruthie, was born on Mar 17, 1934. She married Charles Harvey McMullen on Nov. 24, 1954 which was also Thanksgiving Day that year. They were together until separated when Mick went to be with the Lord on Sep 17, 1998.*

*Doris ran a gas station in Canaanville and she and Mick lived behind the store there. Later they moved to the McMullen property beside the Hocking River where she still lives.*

## *FRANCIS WILLIAM JARVIS*

*I am going to jump ahead here and go to Butch and Ruthie's fifth child, Francis William. Frank "Little Boy" was born Aug. 29, 1938 and was the first son born into this small family. He was bat boy for the Ohio University Baseball Team. He was in the Marine's and in the Army. He was stationed in Okinawa Japan, as a Marine, at the time of Ruthie's death and had to be flown home. He was married twice but had no children.*

*At the time of his death, Apr. 1979, he lived in Germany with his second wife Inge.*





## JANICE LOU JARVIS

*Janice was born on Jan 26, 1936  
and passed away Aug. 30, 1974.*

*She married George Peter  
Ashcraft in 1957; and had her  
only child Georgia Ann on  
Jul. 14, 1958. She was a  
loving person who was a roll  
model for me when I was  
growing up. In the short 13  
½ years I was in her life she  
made a difference in my life  
that no one will ever know.  
Aunt Jenny; as long as I live  
you will not be forgotten.*





*Georgia Ann has two children; April Dawn Cunningham and Shane Derek Foughty.*



*April has two children  
Kehrstin Hope Lou-Ann and Keaton Alexander Thomas David  
Lindsey.  
Okay, you can take a breath now, I'm done.*



*Shane Derek with his new family, Jill, Matthi  
and Baby Derrick Ezekiel.*





PEPPERY PINTO BEANS

Paul Roof

5 Pork Necks bones  
 1 bag pinto beans  
 1 onion  
 3 jalapeno peppers  
 1 crushed red pepper  
 1 tsp. ground red pepper  
 1 tbsp. basil leaves  
 1 tsp. celery salt  
 1 tbsp. chili powder  
 1 tbsp. black pepper  
 1 tbsp. garlic, minced  
 1 pkg. country gravy mix

Soak the beans in water for twenty-four hours. Sear the neck bones in a little bit of oil of your choosing, and then put the beans and the bones in a pan cover with water. Add the Onion, and Jalapenos let them cook until they are half done then add every thing else except for the gravy wait until it is done then add the gravy. Number Of Servings: depends on how hungry you are.

*This recipe is one I invented. Try them it if you dare.*

BACON TIP

Pat Sinclair

When you buy bacon and only plan to use 2 or 3 slices at a time, roll them together and fasten with a tooth pick and put in Zip Lock bag in freezer, then you only take out one roll. We don't use a whole lot of bacon, but this is nice when you need 2 or 3 slices to top baked beans or soup.

*Remember pillow fights and jumping on the bed?*

TACO SOUP

1 lb. hamburger  
 1 c. chopped onion  
 1 16 oz. can tomatoes  
 1 16 oz. can corn  
 1 16 oz. can kidney beans  
 1 8 oz. can tomato sauce  
 1 pkg. taco seasoning mix.

Brown hamburger in a large pot, add onion and stir. Add tomatoes, corn, beans, tomato sauce, taco seasoning, Bring to a boil. Cover and simmer 15 minutes. Garnish with cheese, sour

cream, corn chips, or avocado.

It is easy and very tasty. This recipe is not very spicy but you can spice it up if you like real spicy food. You can substitute HOT Salsa for the tomatoes for an added kick.

#### POTATO SOUP

Pat Sinclair

10 lb. potatoes, peeled and cubed  
1 stick butter or margarine  
1 lg. onion, peeled and cubed  
1 can evaporated milk

Salt and Pepper to taste

Add potatoes and onions to pan and fill with water to above potatoes, onion will float at first. Cook on medium heat until potatoes are done.

#### DO NOT DRAIN

Run an old fashioned potato masher down through the soup about 10 times to break up the potatoes only. This helps thicken the soup so you don't need to add any thickeners.

Add the butter, milk, salt, and pepper. Let simmer until it gets as thick as you like. Remember it tastes great the next day if there is any left.

#### BEAN SOUP

Charles Boone

on an open fire

1 gal. plus water  
1 pkg. great northern beans  
1 lg. onion  
2 Tbs. margarine  
\*Smoked sausage, diced  
\*Ham  
\*Bacon  
salt and pepper

Get yourself a nice little wood fire. Block up around fire with something fire proof and put a grate over the fire. Get yourself a nice large cooking pan, one that you don't plan on keeping for indoor use because fire will blacken it. Add water to pan along with beans, onion, and margarine, meat of choice, salt, and pepper to your specifications. Bring to a boil and let it continue to cook until it gravies. You will occasionally have to add water as it cooks and evaporates.

\*Use meat of choice or you can mix some.

*To cut down on odors when cooking cabbage, cauliflower, etc., add a little vinegar to the cooking water.*

### QUICK VEGETABLE SOUP

3 tbsp. olive oil  
3 lg. carrots, chopped  
½ lg. head of green cabbage, thinly sliced  
1 medium onion, chopped  
2-3 stalks celery, chopped  
2 tbsp. chopped fresh rosemary, or 1 tbsp. dried  
4-6 cups chicken, beef, or vegetable stock  
28 oz. canned tomatoes with their liquid  
Salt and freshly ground pepper to taste  
Freshly grated Parmesan cheese

Heat the olive oil in a large pot over moderate heat and sauté the carrots, cabbage, onion, celery, and rosemary until tender, about 10 minutes. Add the stock and the tomatoes with their liquid bring to a boil, reduce the heat and simmer covered for 30 minutes. Serve with Parmesan cheese.

*Memories are moments in time, frozen forever ~*

### BEEF STEW

1 to 1½ lb. Beef stew meat  
1 can cream of Mushroom soup  
1 can French Onion soup  
1 c. Uncle Ben rice, uncooked

Cook everything but rice in Crock pot on low during day. 30 minutes before ready to eat add rice. Cook on high for 30 minutes until rice is done.

## *HORACE GRIFFIN JARVIS*

*Horace Griffin (Dit) (Frank) Jarvis*

*was born on Sep 23, 1905 and passed away in Dec 1957. Hewas the forth child born to John and Jane.*



*Horace married Ruth Archer. When his brother-in-law Paul Archer married Dorothy Powell; Horace was his best man.*



*Paul Lee Jarvis, son of Dit and Ruth. Visiting at the Boone's on the ole homestead.*

**JAMS, JELLIES, AND BUTTERS**

Horace Griffin - 4

Mom's Cranberry Relish

Pat Sinclair

2 bags cranberry's  
 4 apples, cored  
 2 oranges, peeled  
 1 c. sugar, or to taste  
 zest of 1 orange

All ingredients except sugar is ground in an old fashioned grinder. You can use a food processor but it's not the same. Add sugar and stir. Let it rest in the refrigerator overnight. It's great with turkey.

*Mom made this every thanksgiving. For her oranges she put one of them in whole, rind and all. I find the white part of the orange makes it a little bitter fast, so you can't make it ahead of time. It just wasn't thanksgiving with out her cranberry relish and homemade bread.*

Pumpkin Butter

Pat Sinclair

*I found this recipe in 2001 while surfing the web at home. I use a fresh pie pumpkin and make my own but you can use canned pumpkin.*

3 c. mashed, or canned pumpkin	2 c. sugar
½ tsp. ground cinnamon	¼ tsp. ground
cloves	
½ tsp. lemon juice	

Combine all ingredients in a medium sauce pan; stir well. Bring to a boil, reduce heat, and simmer, uncovered 30 minutes or until mixture is smooth and thickened.

Quickly pour mixture into hot jars, filling to 1\4 inch from top. Wipe jar rims clean. Cover at once with metal lids and bands. Process in a boiling water bath for 15 minutes. Yields 4 half pints

*Remember playing "red light, green light"?*

APPLE BUTTER

Pat Sinclair

*Right after Uncle Mick died I started spending every Saturday with Aunt Doris. On one of these Saturdays while the boys were at their dad's Aunt Doris and I went to Albany, Oh and bought apples so she could teach me how to make*

*her homemade apple butter. We peeled, cooked and mashed the apples through a sieve to make our own applesauce.*

*I now substitute unsweetened applesauce. I still like to make it the way she taught me to though. It just tastes better when you have the memories to go with what you're doing.*

2 qt. unsweetened applesauce    4 c. sugar  
 ¼ tsp. ground cloves  
 2 tsp. cinnamon  
 ½ c. red hot candies

Usi

ng an immersion blender mix all ingredients together. I only use 3 c. of sugar in this recipe and it tastes great. Cook slowly till thickened to your liking. Ladle butter into hot canning jars. Seal and give a 10 min. hot water bath.

### CANDY APPLE JELLY

Pat Sinclair

4 c. apple juice

½ c. red hot candies  
 1 pkg. Powdered Sure-Jel

4 ½ c. sugar

Put juice and sure-jel in a large sauce pan. Bring mixture to a full boil over high heat, stirring constantly. Add sugar and candies stirring until dissolved. Return mixture to a full rolling boil and boil hard for 1 minute stirring constantly. Remove from heat and ladle into hot sterilized jars to ½ inch from top. Seal with sterilized lids and rings. Boil in a hot water bath for 10 minutes.

### STRAWBERRY FIG JELLY

Chasity

McCurry

4 c. mashed figs  
 3 c. sugar  
 2 3 oz. boxes strawberry jello

Peel and mash figs-Mix mashed figs with sugar and cook for 15 minutes. Stir continuously to keep from sticking. Add strawberry Jello and cook for another 10 min's. continue stirring to keep from sticking. Pour in hot jars and seal.

*This recipe was given to me by my mother-in-law Amy Price Cantrell. Bruce brought some to dad's birthday party and everyone loved it. Aunt Pat asked him to get the recipe for us. Thanks Amy*

### PANCAKE SYRUP

Pat Sinclair

I remember the first time I ever saw my mom make syrup. I thought that was one thing you had to buy. I mean you can't make syrup, can you? Well my mom could make anything.

Mom was making pancakes one morning when we discovered we were almost out of syrup. I thought that meant we would have water gravy over the pancakes, like we used to. It would be like eating gravy over fried bread. But mom got out a sauce pan and started making the syrup. I didn't think I'd like it but it was the best syrup ever. Now I make it for my kids and, yes, I got the same reaction from them that mom got from me.

- 1 c. water
- 2 c. sugar
- 1 tbsp. flavoring

In a sauce pan mix water and sugar and bring mixture to a boil then simmer till thickened. Add flavoring, *mom usually added Vanilla because that is what we usually had in the cupboard. Some times she would add walnut or maple, whatever was in the house. Enjoy!*

#### GINGERED RHUBARB JAM

- 4 c. fresh rhubarb, diced
- 3 c. sugar
- 3 tbsp. candied ginger, finely sniped
- 2 tbsp. lemon juice
- red food coloring
- 2 ½ oz. powdered fruit pectin

Combine fruits in a large pan; stir in pectin. Cook on high stirring constantly until mixture reaches a hard boil. Immediately stir in sugar. Bring to a full rolling boil and boil for 1 min. stirring constantly. Remove from heat ; stir and skim off foam for 5 min. add to hot jars leaving ½ in headroom add lids and allow to cool.

#### SUGARLESS ORANGE MARMALADE

- 2 cans mandarin orange segments
- 2 c. unsweetened white grape or orange juice
- 1 (4-servings) box sugar-free orange gelatin
- ¼ c. Minute tapioca
- ¼ c. Splenda
- Grated peel of 1 thick-skinned orange

Put all ingredients into a heavy pot; bring to a boil until tapioca is clear. Sterilize jar by filling it with water, then bringing water to a heavy boil (approximately 4 to 5 minutes) in a microwave oven.

When jam is ready, pour water from jar over lid to sterilize; add jam to jar while jar is hot, leaving 1/2-inch headspace. Screw the lid on tightly and allow cooling.

#### ORANGE MARMALADE

- 4 med oranges
- 1 med lemon
- ¼ tsp baking soda
- 6 c. sugar
- 3 oz. liquid fruit pectin



1 ½ c. water

Remove fruit peels; scrape off excess white. Cut peels in very fine shreds. Add water and soda; bring to boil; cover and cook slowly for 10 minutes.

Remove white membrane on fruit; section fruit, working over bowl to catch juice. Combine pulp, reserved juice, and peel; cover; cook slowly for 20 minutes.

Measure 3 cups; add sugar. Bring to boil; cook 5 more minutes.

Remove from heat; add fruit pectin. Skim and stir for 5 minutes.

Pour into hot jars leaving ½ inch head space; screw on lid and allow to cool.

## CONNIE AMANDA JARVIS

*Connie Amanda (Mandy) Jarvis*

*was born Aug 1907 the fifth child of John and Jane Jarvis.*

*She died in her home on Jul 11, 1977 in Nelsonville, Ohio. She was buried at Mt. Liberty cemetery, between her mother and baby brother, on Jul 15, 1977.*



*Aunt Connie was married three times her first husband was Marcellus McAtee. Cell was born 15 May 1889, in the town of Veto in Washington Co, Ohio, he was the son of Winchester and Angeline Mayhugh McAtee. He owned one of two stores in Cutler and also retired from the occupation of meat cutter. This marriage ended in divorce and Cell died, 18 Sep 1968 in Parkersburg, West Virginia. He was brought home to rest on, 20 Sep 1968, in Cutler, Washington, Ohio. Her second husband was Mr. McCray. Her final marriage was to Dale A Morris. Uncle Dale was born in Illinois, on, 19 Sep 1910. Aunt Connie took care of him until she was no longer able and he died, 15 Aug 1985, in a nursing home in Ohio.*



*Aunt Connie lived her life to the fullest. She didn't care what anyone thought of her and she did her own thing. She rubbed snuff, drank whiskey, and cussed better than any other woman I ever knew. She made the best bread, and made rugs out of material she cut and rolled into balls before crocheting. She made her outside rugs out of bread wrappers.*

*The picture on the right was taken the year she was hit by a truck. Not only did he hit her but backed over her not knowing he had already ran her over. She had to learn to walk all over again, but to anyone who knew her you know this did not stop her.*

## BREADS&ROLLS

Connie Amanda - 9

### GARDEN MEMORIES

Joyce Boone

Flowers in every yard  
In days of long ago;  
I see them now in memory,  
Their colors all aglow.

Leaves of gold and palest green  
Petals – shades of red;  
They beckon me to daydream,  
With a small nod of their head.

Bringing back fond memories  
Of long past summer days;  
Games we played as kids  
In our carefree childish ways.

Picking Phlox and buttercups  
To fill a wooden pail;  
Snapdragons and Daisies  
Growing wild along the rail.

Seeing the flowers growing now  
All spread in bright arrays;  
Takes me back to summers  
Of a long forgotten day.

Unknown

### BANANA FRENCH TOAST

Doris Winchell

1 banana  
½ c. milk  
1 tsp. vanilla  
¾ tsp. cinnamon  
6 slices bread

Using mixer, blend all ingredients except bread. Pour in bowl, dip bread in mix. Fry in skillet lightly buttered over med heat till browned evenly on each side.

[To make bread crumbs, toast the heels of bread and chop in a blender or food processor.](#)

### NEVER FAIL ROLLS

Pat Sinclair

*Sister Judy Dougherty got this recipe for me from her pastor's wife. She is a member of the Pentecostal Church on Jackson Street in Nelsonville, OH. We worked together in the medical records department at Doctors Hospital Nelsonville. I worked there from 04/17/1990 till the end of 06/2000. I call them Sister Pullin's Never Fail Rolls.*

2 pkgs. Yeast  
 ½ c. melted shortening  
 2 tsp. salt  
 6 c. flour  
 2 c. lukewarm water  
 ½ c. sugar  
 3 eggs

Dissolve yeast in water. Add sugar, salt and 3 c. flour. Beat until smooth. Add shortening and eggs (unbeaten). Beat well. Add remaining ingredients. Place in greased bowl and let rise one hour. Shape into rolls and let rise until doubled in size. Bake at 375 degrees for 25 minutes.

*Dust a bread pan or work surface with flour by filling an empty glass salt shaker with flour.*

#### POLKA DOT BREAD

1 ½ c. seedless raisins  
 1 ½ c. water  
 1 egg, slightly beaten  
 1 c. brown sugar  
 2 tbsp. salad oil  
 peel, grated  
 2 ½ c. all purpose flour, sifted  
 2 tsp. baking powder  
 ½ tsp. soda  
 1 tbsp. orange

Combine raisins and water; bring to boiling. Cool to room temperature.  
 Mix next 4 ingredients. Stir in raisin mixture. Sift together dry ingredients; add, beating well.  
 Pour into greased 8.5 x 4.5 x 2.5 inch loaf pan.  
 Bake at 325 degrees about 60 minutes or till done.

### *Remember swinging on tire swings?*

#### REMEMBERING

Shirley Scherschel

*I can remember a few visits to John and Jane's and waking in the morning to the smell of grandma's baking bread. I remember the snuggly feather beds and warm heavy comforts. I remember visits to Ohio with Mom and Dad, and visiting with Emma, Charlie, Jake and Darb. Charlie's girls telling ghost stories and scaring me to death is another favorite.*

#### PARMESAN ROLLS WITH HERBED BUTTER

16 oz. pkg hot roll mix  
 1/3 c. Parmesan cheese  
 ½ tsp. plus 1/8 tsp. garlic powder  
 1 c. hot water

1 egg  
 8 tbsp. butter  
 1 egg yolk  
 2 tbsp. chopped parsley

Butter 12 cup muffin tin. In bowl, combine hot roll mix, yeast packet, Parmesan, and 1/2 tsp garlic powder. Add hot water, egg, and 2 tbsp. butter; stir until dough pulls away from side of bowl. On floured surface, knead dough until smooth. Cover with plastic wrap, let rest 5 min. Cut dough into 12 equal pieces. Cut each piece into 3 equal pieces. Roll each piece into a ball. Place 3 balls into each muffin cup. Cover, let rise in warm place until doubled in size. Heat oven to 375°. Uncover rolls, combine egg yolk with 1 tsp water, brush over rolls. Sprinkle with 1 tbsp. parsley. Bake 20 min. or until tops are golden. Combine remaining butter, parsley, and garlic powder. Serve rolls with butter mixture.

*When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.*

#### FAIRY GINGERBREAD

1 c. sugar  
 ½ c. butter  
 2 eggs  
 1 c. milk  
 1 c. molasses  
 2 ½ c. flour  
 ½ tsp. soda  
 1 tbsp. ginger

Cream together the sugar and butter. Add eggs, milk and molasses, mixing thoroughly. Sift flour, soda and ginger. Sift again into creamed mixture. Beat well. Pour into a greased shallow pan. Bake 45 minutes.

*Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).*

#### PUMPKIN BREAD

Mary Jane Truesdell

3 c sugar, all white or  
 1 c. oil  
 ½ white and ½ brown  
 4 eggs  
 1 can pumpkin  
 3 ½ c. flour  
 1 tsp. baking powder  
 2 tsp. baking soda  
 1 tsp. cinnamon  
 2 tsp. salt  
 1 tsp. allspice

½ tsp. cloves  
2/3 c. water  
1 tsp. nutmeg

Mix all ingredients together and bake in a 350° oven for about 3 hours.

[\*Remember “camping” in the back yard?\*](#)

#### BUCKSKIN BREAD

2 c. self-rising flour  
1 c. water

Mix. Spread in a greased or sprayed pie pan at 400° for about 20 minutes. One pan serves four servings.

[\*When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.\*](#)

#### HOBO BREAD

Pat Sinclair

2 c. raisins  
2 c. boiling water  
4 tsp. baking soda  
2 c. sugar  
2 tbsp. oil  
4 c. flour

Combine raisins, boiling water and soda in large owl; let stand overnight. Add sugar, oil and flour; mix well. Fill well-greased cans or pans ½ full. Bake in a 350° oven for about 1 hour or until done.

#### EGGROLL WRAPPERS

1 c. flour mix (1/2 c. rice flour, ¼ c. cornstarch and ¼ c. tapioca starch)  
1 tsp. xanthan gum  
½ tsp. salt

2 eggs, beaten  
1 c. water

Mix until smooth, adding water gradually.. Use 9-inch non-stick, greased skillet.

Use a scant 1/3 c. batter for each wrapper. After pouring batter into hot pan, lift off burner and swirl to cover bottom. Set it back on heat, and continue to fry it.

Don't try to brown it or make it crisp, turn it over when one side is set up firmly. When done, slide onto plate to cool. If you make wrappers up ahead of time warm slightly before filling. Wrappers can be kept in the refrigerator until ready to use. Make 8 or 9 wrappers. Fry in hot oil or bake in oven..

*Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.*

### BANANA-NUT MUFFINS

Pat Sinclair

2 c. unbleached flour, sifted  
½ tsp. salt  
1 c. sugar  
1 1/3 c. ripe bananas, mashed (about 3 med.)  
3 tsp. baking powder  
½ c. shortening  
2 large eggs  
1 c. chopped walnuts

Sift together flour, baking powder and salt; set aside.  
Using an electric mixer at medium speed cream together shortening and sugar in bowl until light and fluffy. Beat in eggs, one at a time, blending well after each addition.  
Stir in mashed bananas.  
Add dry ingredients all at once, stirring just enough to moisten.  
Gently mix in chopped nuts.  
Spoon batter into greased 3-inch muffin-pan cups; filling two thirds of the way full.  
Bake at 350° for about 20 minutes or until golden brown.

*Nut breads are better if stored 2 hours before serving.*

### PUMPKIN-NUT BREAD

Pat Sinclair

3 c. sugar  
1 c. vegetable oil  
3 lg. eggs  
16-ounce can pumpkin  
3 c. all purpose flour  
1 tsp. ground cloves  
1 tsp. ground cinnamon  
1 tsp. ground nutmeg  
1 tsp. baking soda  
½ tsp. salt  
½ tsp. baking powder  
1 c. walnuts, chopped

Preheat oven to 350F. Butter and flour two 9x5x3-inch loaf pans.  
Beat sugar and oil in large bowl to blend. Mix in eggs and pumpkin. Sift flour, cloves, cinnamon, nutmeg, baking soda, salt and baking powder into another large bowl. Stir into pumpkin mixture in 2 additions. Mix in walnuts, if desired.  
Divide batter equally between prepared pans. Bake until tester inserted into center comes out clean, about 1 hour 10 minutes. Transfer to racks and cool 10 minutes. Using sharp knife, cut



around edge of loaves. Turn loaves out onto racks and cool completely. *This recipe tastes great with my Pumpkin Butter.*

### HOMEMADE GRAHAM CRACKERS

½ c. all-purpose flour  
 1¾ c. whole-wheat flour  
 ½ cup sugar  
 1 tsp. baking powder  
 ½ tsp. baking soda  
 ½ tsp. salt  
 ¼ tsp. ground cinnamon  
 ½ c. cold butter, cubed  
 2 tbsp. honey  
 2 tbsp. molasses  
 ¼ c. cold water  
 1 tsp. vanilla

In a food processor, mix together the flours, sugar, baking powder, baking soda, salt, and cinnamon. Add the cold butter and process until the mixture resembles coarse meal, about 30 seconds or so. Add the honey, molasses, water, and vanilla. Mix until the dough start to come together in a ball, another 30 seconds. Scrape dough out of the mixer. roll the dough 1/8-inch thick between 2 sheets of waxed or parchment paper. Chill for at least 1 hour, until firm. Preheat oven to 350F. Retrieve dough and roll it a bit more if it is not yet 1/8-inch thick. With a sharp knife or pizza cutter, cut into 2-inch squares. Arrange the crackers on parchment lined baking sheets. With a toothpick, prick several holes in each cracker. Bake for 15 minutes, until lightly browned at the edges. Remove from the oven and let cool on the pan.

### BANANA BREAD

2 c. all purpose flour  
 ½ c. butter, or shortening  
 1 c. sugar  
 ½ tsp. baking soda  
 2 eggs  
 ½ tsp. salt  
 ½ tsp. baking powder  
 3 bananas, mashed  
 ½ c. nuts or raisins

Mix well and turn in well greased loaf pan. Bake in moderate oven 350 f for 45 minutes. Remove from oven, let stand in pan a few minutes and then remove to cool.

### BAKED HUSH PUPPIES

¾ c. Yellow Cornmeal

1/3 c. Flour  
 1 tsp. Baking Powder  
 1/2 tsp. Salt  
 1/2 c. Minced Onion  
 1/3 c. Skim Milk  
 1 tbsp. Vegetable Oil  
 1/8 tsp. Pepper  
 1 Egg Beaten

Combine cornmeal, flour, baking powder & salt in a medium bowl; make a well in the center of mixture.

Combine onion, milk, oil, pepper & egg.

Add to dry ingredients, stirring just until moistened.

Spoon 1 tsp. batter into miniature muffin pans coated with cooking spray. Bake at 450° for 10 minutes or until lightly browned. Remove From Pan Immediately.

### BISCUIT MEMORY

LuAnn Raynes

*When Les and I first looked at the house on Gibson Drive that belonged to Aunt Pat and Uncle Harold, we noticed a circular hole in the kitchen ceiling. Is that where a kitchen light was I asked. Aunt Pat started laughing and said; "No, honey; there use to be a smoke alarm there and one night I was taking biscuits out of the oven and must have been too close to the smoke alarm, it went off and the noise scared me so bad that I threw the pan of biscuits up in the air and they went flying everywhere! We removed the smoke alarm after that."*

### ZUCCHINI BREAD #1

Combine and beat until foamy.

3 eggs, well beaten

1 c. oil

2 c. sugar

1 tsp. vanilla

Stir in:

2 c. shredded zucchini

1 can crushed pineapple.

combine:

3 c. flour

2 tsp. soda

1 tsp. salt

1/2 tsp. baking powder

1 1/2 tsp. cinnamon

3/4 tsp. nutmeg

1 c. chopped nuts (walnuts or Pecans)

Stir gently into zucchini mixture and bake at 350° for 1 hour

Makes 2 loaves. (5x9)

### ZUCCHINI BREAD #2

2 c. peeled seeded shredded zucchini  
3 c. sugar  
3 eggs  
1 c. oil  
3 tsp. vanilla  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. baking powder  
3 tsp. cinnamon  
4 c. flour  
1 ½ c. chopped nuts (optional)

Mix all the dry ingredients together and make a well in the middle. Then mix all the wet ingredients in a separate bowl and gradually add to the dry ingredients. Mixing slowly till all is incorporated and there are no lumps. Add the nuts and stir. Pour into 3 greased and sugared loaf pans (the sugar gives it a crunchier texture). Bake 45-50 minutes at 350°.

### BAKING POWDER BISCUITS

3 c. Flour  
4 tsp. Baking powder  
1 tsp. Salt  
6 tbsp. Shortening  
1 c. Milk

Sift flour, measure, and sift with baking powder and salt.  
Cut in shortening with 2 spatulas then add milk.  
Knead lightly and pat into sheet 1/2 inch thick.  
Cut with a floured cutter.  
Bake at 450° for about 12 minutes.

### WHOLE WHEAT PITA BREAD

3 tsp. Active Dry Yeast  
1 tsp. honey (necessary)  
1 1/8 c. warm water (112 degrees F)  
2 ¼ c. whole wheat flour (fine ground)  
½ c. whole wheat flour (rough ground)  
1 tsp. salt

Add yeast and honey to warm water in a medium-size bowl and let stand until foamy, about 5 minutes. Combine the flours and salt in a large mixing bowl. Pour yeast mixture into center and stir until dough can be gathered into a ball. Knead dough on a floured board until smooth. Place dough in a large, lightly oiled bowl. Cover with a damp towel and place in a dry, draft-free place for 1-2 hours or until dough has doubled in size. Punch down dough; place on lightly floured board. Divide dough into 12 equal pieces. Shape into circles and place on nonstick cookie sheets. Allow to rest, covered with damp towel for 30

minutes. On lightly floured board, roll out each piece of dough to a circle, about 5 inches in diameter. Place on cookie sheets and let stand about 30 minutes. Preheat oven to 500 degrees F, and bake on middle rack for 5 minutes. Remove pitas from cookie sheets and let cool on rack. Store in an airtight container in the refrigerator.

#### CINNAMON CHIP FILLED CRESCENTS

2 cans refrigerated quick crescent dinner rolls  
2 tbsp. butter or margarine, melted  
10 oz. pkg. Cinnamon Chips, divided  
Cinnamon Chip Drizzle (recipe follows)

Heat oven to 375°. Unroll dough; separate into 16 triangles. Then spread melted butter on each triangle. Sprinkle 1 c. cinnamon chips evenly over triangles; gently press chips into dough. Roll from shortest side of triangle to opposite point. Place, point side down, on un-greased cookie sheet; curve into crescent shape. Bake 8 to 10 minutes or until golden brown. Drizzle with Cinnamon Chips Drizzle and serve warm.

Cinnamon Chips Drizzle: Place remaining 2/3 c. chips and 1-1/2 tsp. shortening (do not use butter, margarine, spread or oil) in small microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir until chips are melted and mixture is smooth.

#### ENGLISH MUFFINS

1 pkg. active dry yeast  
1 ½ c. scalded milk  
2 tbsp sugar  
2 tsp. salt  
¼ c. shortening  
5 ¾ to 6 c. all purpose flour, sifted

Soften yeast in ½ c. warm water (110°); set aside.

In a large bowl Combine milk, sugar, salt, and shortening; cool to lukewarm. Stir in 2 c. flour; beat well. Add yeast; mix. Add enough remaining flour to make moderately stiff dough. Turn out on a lightly floured surface; knead till smooth (8 to 10 min.). place in greased bowl, turning once. Cover; let rise till double (1 ¼ hours).

Punch down; cover and let rest for 10 minutes. Roll to slightly less than ½ inch on lightly floured surface. Cut with a 3-inch round cutter. Cover; let rise till very light (1 ¼ hour). Bake on top of stove on medium hot greased griddle; turn frequently till done, about 30 minutes. Cool thoroughly. Split with a fork. This is great toasted with some homemade Jam or Jelly.

*[Remember the smell \(and taste\) of Play Dough?](#)*

## ANNA MARIE JARVIS

*Anna Marie* was the next child born into this family. That made her the sixth in this growing number when she was born on the 16<sup>th</sup> day of Feb 1909. On Jan 19, 1995, at the age of 84, Aunt Annie passed away.

*Here is Aunt Annie peaking out from behind three of her sisters; Mary, Darb, and Emma. Also in the picture is Kyle; one of her many brothers.*



*Below is a picture of her with her brother Jake.*



Aunt Annie had two daughters, Jane and Marion.

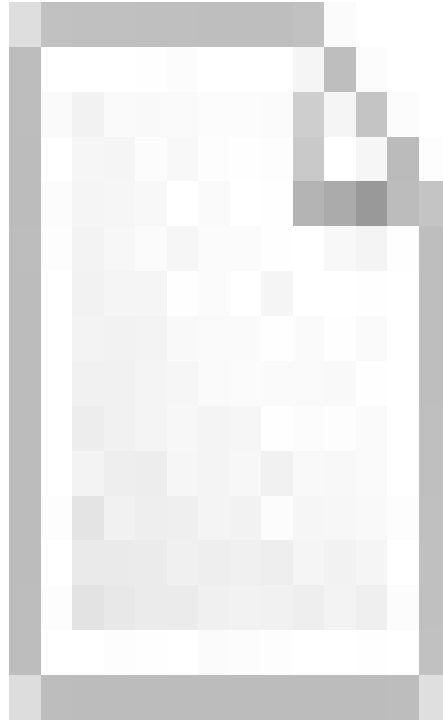
*“Other things may change us, but we start and end with family”*



Four Generations...L to R

*VALERIE, DEB, ANNIE, and JANE*

Aunt Annie's Daughter and son-in-law Arlen and Jane  
Mullen Russell.



## MAIN DISHES

Anna Marie - 4

### TACO BAKE

LuAnn Raynes

3 lb. ground beef  
1 can cream of chicken soup  
1 lg. can diced tomatoes  
1 can enchilada sauce  
1 lg. bag tortilla chips, crushed  
16 oz. mexican cheese, shredded  
sour cream  
black olives  
lettuce  
refried beans

Brown 3 lb. ground beef in microwave, drain and place in large bowl, add 1 can of cream of chicken soup, 1 lg. can diced tomatoes, 1 can enchilada sauce (I use hot, use according to taste) in a 13 x 9 pan, layer 1 bag of crushed tortilla chips on bottom of pan, spoon meat mixture over top of chips, place an 16 oz. bag of shredded Mexican cheese over top and bake @ 350 degrees, uncovered for 30 minutes, serve with sour cream, black olives and lettuce. Serve with a side of refried beans.

*If you like Mexican food, you will love this. It is much easier than preparing tacos. You might want to divide recipe in half and freeze for another meal during a busy day.*

### CHICKEN STROGANOFF

Cathy Roof

1 lb. boneless chicken breast  
16 oz. sour cream  
1 can cream of mushroom soup  
salt and pepper, to taste  
Flour  
water

Season the chicken breasts with salt and pepper and place in a crock-pot. Add the cream of mushroom soup cover and cook on low for 6 to 8 hours. After chicken has finished, take out and keep warm. Add the flour and water and bring crock-pot up to high and whisk the flour with the water and cream of mushroom soup, cook for about 15 minutes until creamy and flour no longer is visible, add the sour cream mix thoroughly cut up chicken and add back to the crock-pot. Pour over hot cooked noodles and enjoy!

*Bless the Cook Who Serves Love and Laughter*

### CHEESEBURGER PIE

Pat Sinclair



1 lb. Ground beef  
 1 c. chopped onion  
 ½ tsp. salt  
 2 eggs  
 ½ c. biscuit mix  
 1 c. Shredded cheddar cheese  
 1 c. milk

Heat oven to 400 degrees and Grease 9" pie plate. Cook beef and onion until beef is brown; drain. Spread in pie plate; sprinkle with salt and cheese. Stir remaining ingredients until blended. Pour into pie plate. Bake 25 min.

### SUPER EASY LASAGNE

LuAnn Raynes

3 lb. Italian Sausage, mild  
 1 lg. cont. cottage cheese  
 2 eggs  
 8 oz. Mozzarella Cheese, sliced  
 2 tbsp. parsley, fresh or dried  
 2 jars Prego Spaghetti Sauce  
 1 lb. Lasagna Noodles, uncooked

Brown sausage in microwave and drain fat, grease a 13 x 9 pan, mix cottage cheese, eggs and parsley together, begin your layers: place uncooked lasagna in pan and top with cottage cheese, egg and parsley mixture, place sausage next and then Prego sauce and finish layer with slices of mozzarella cheese, do all layers this way until used up, cover tightly with foil and bake @ 350 degrees for 35 minutes, remove foil and bake another 10 minutes till cheese is bubbly, serve with crusty bread and salad Number Of Servings:16 servings Preparation Time:1 hour to make and bake. This is really quick and easy lasagna that freezes well and tastes great. Sometimes I replace spinach for the meat, just use a lg. 16 ounce bag of frozen spinach, well drained.

*When baking, follow directions. When cooking, go by your own taste.* ~Laila Bohrs

### BAKED SPAGHETTI

Chasity McCurry

Spaghetti  
 1 lb. hamburger  
 Seasoning salt  
 1 jar spaghetti sauce  
 Mozzarella cheese

Fry 1 lb. of hamburger, adding seasoning salt. After hamburger is done, drain and add spaghetti sauce of your choice. Cook spaghetti to desired tenderness. Drain. You can add seasoning salt to spaghetti while cooking. In baking dish add spaghetti and

sauce. Add mozzarella cheese to top and bake for 30 min. at 350° until cheese is light brown.\_

### *Remember riding bikes with your friends?*

#### SQUIRREL POTPIE

Pat Sinclair

1 squirrel  
flour  
¼ lemon, sliced very thin  
1 tsp. salt  
1 sm. glass sherry  
1 onion minced  
2 tbsp. butter  
1 pkg. biscuits

Cut squirrel into serving pieces; dredge with flour. Cook in small amount of fat in skillet until brown. Place squirrel in kettle; add 1 quart boiling water, lemon, salt and sherry. Cook onion in 1 T. butter until brown; add to squirrel mixture. Bring to a boil; reduce heat. Cover tightly; simmer for q hour. Place biscuits on squirrel mixture; cover tightly. Simmer for 15 minutes. Place squirrel in center of hot platter; arrange dumplings around squirrel. Melt remaining butter in skillet. Add T flour; cook, stirring, until brown. Stir in squirrel broth; cook, stirring, until brown. Pour over squirrel and dumplings.

The large gray and fox squirrels are the best for eating and are only fit to use when young. Their age may be known by their hairs and paws, which should be soft, the edges of the hairs smooth and the paws not worn. Squirrels are best in the fall and early winter. They should be drawn as soon as possible after killing, but should not be skinned until ready to use.

*This recipe was found in a turn-of-the-century cookbook. I have not actually tried it but thought it sounded good. I will probably use chicken though as I have never tried squirrel.*

#### CHICKEN AND VEGETABLES

Fresh vegetables and chicken are gently cooked in a fragrant garlic-ginger broth until just tender. Serve with steamed rice for a complete meal.

1 c. chicken broth  
1 tbsp. soy sauce  
2 cloves garlic, crushed  
1 tsp. minced peeled gingerroot  
¼ tsp. ground black pepper  
1 lb. fresh boneless, skinless chicken breasts, 1/2-inch dice  
3 c. chopped cored cabbage  
1 sm. onions, peeled and thinly sliced

1 lg. carrot, peeled and thinly sliced  
 1 green bell pepper, seeded and julienne  
 1 c. chopped broccoli florets  
 1 c. chopped cauliflower  
 1 stalk celery, thinly sliced  
 ½ c. sliced and trimmed green onion  
 ½ c. sliced and trimmed mushrooms

In a large saucepan or wok, combine chicken broth, soy sauce, garlic, ginger and pepper and bring to a boil. Add chicken and simmer gently until done, about 5 minutes. Remove chicken with a slotted spoon and set aside.

Bring liquid back to a boil. Add cabbage, onions, carrots, bell pepper, broccoli, cauliflower, celery, green onions and mushrooms; simmer, covered, until crisp-tender, about 7 minutes; stirring occasionally.

Add reserved chicken and heat thoroughly, about 3 more minutes. Serve hot.

### CHILI

Pat Sinclair

2 lb hamburger  
 1 tbsp chili powder  
 ½ c. onion, chopped  
 1 jar salsa  
 1 sm can tomato juice  
 salt and pepper to taste  
 1 lg. med can chili beans  
 1 med can dark red kidney beans

Fry hamburger and onions; drain. Add remainder ingredients and simmer for a couple hours so the flavors can marry.

### ALASKAN GOLD

4 slices bread, toasted  
 4 lg. handfuls hash browns  
 ½ to 1 c. onions, chopped  
 4 slices American cheese  
 4 eggs (optional)

First, toast the bread and lay it aside. Then sprinkle the hash browns in four separate piles (one pile for each person) on the grill. Sprinkle equal amounts of chopped onions over potatoes. Salt and pepper to taste. Lay a slice of cheese on top. Do not cover. Cook on hot grill until hash browns are brown on the bottom and cheese begins to melt. Remove and place on top of toast. Eggs are optional.

If you've got somebody in the family, like my husband, whose favorite saying was "It's not breakfast without an egg!" this is what you do: Pre-grill the onions slightly and set aside. Place the

hash browns on the grill and spread thinly, with an indentation in the center. Break egg into indentation and allow the beginning of the cooking process to start. As egg white begins to firm, and yolk begins to cook, sprinkle with salt, pepper. Just before the egg looks done, sprinkle with onions, then place cheese on top and cover until cheese is melted. Lay the whole works on top of toast.

#### YANKEE RED-FLANNEL HASH

1/3 c. onion, finely chopped  
 ¼ c. shortening  
 3 c. boiled potatoes, finely chopped  
 1 ½ c. cooked corn beef, finely chopped  
 1 lb can beets  
 1/3 c. milk  
 ½ tsp salt  
 1 or 2 drops hot sauce

In skillet, cook onion in hot shortening till tender but not brown. Lightly toss in potatoes, beets, corned beef milk, salt, and hot sauce. Spread hash evenly in skillet. Cook over medium heat till bottom is brown and crusty.

#### HUMBLE PIE     *A 19<sup>th</sup> Century English dish*

parts of the deer that rich folk don't want – kidneys, intestines, heart, ect.  
 english autumn fruits – usually apples, pears, raisins  
 sugar  
 salt  
 cloves,  
 nutmeg  
 plenty of suet

Boil the meat until tender and then mix in other ingredients. Add suet and cook on a low flame for about an hour.

*The dish called humble pie was a pie made of the inferior parts of the deer. These inferior parts, or humbles, may have been the kidneys, intestines, heart, or liver. They were boiled until tender, and mixed with suet, apples, currants, sugar, salt, and spices such as mace, cloves, and nutmeg. This delectable was originally eaten by hunters (who were at one time respectable members of society), but later it became a common food of servants. Of course, the higher classes traditionally dined on venison (deer meat). The English brought the dish to America, where venison was plentiful, and recipes for it appear in cookbooks right up to the 19th century. Many dishes used humbles from animals other than deer: "burseu" was made by parboiling pig viscera in wine.*

*The more familiar use of humble pie is 'humility forced on someone, often under embarrassing conditions'. This sense of 'humiliation'*

*first appears in the early 19th century. The expression, eat humble pie means 'to be forced to apologize humbly; suffer humiliation'. These meanings derive from a reference to the lowly pie eaten by the lower classes, and from the adjective humble, which is close in meaning to 'humiliated'.*

## REMEMBER COMING HOME FROM CHURCH TO THE SMELL OF SUNDAY DINNER?

### VEGGIE PIZZA

Melody Cope

Katie's granddaughter

1 pkg. crescent rolls

1 pkg. cream cheese

2 tbsp. dill mix, any kind

1 c. cheddar cheese, shredded

Variety of Veggies, chopped (our family loves broccoli, celery, and cucumber but any veggies work)

Take crescent rolls out, separate and combine to make pizza dough on round pizza pan or stoneware. Bake crescent roll crust as directed on package. Set cream cheese out at room temperature for about 15 to 20 min. Mix dill with cream cheese. Cool pizza/crescent dough. Spread cream cheese mixture over cooled dough. Sprinkle veggies over one at a time or combine all veggies and sprinkle over pizza. Sprinkle cheese over veggies. Cut into small pizza slices. Enjoy!

*\*This is the only way I can get the kids to eat veggies. They*

*absolutely love this.*

### CHICKEN CASSEROLE

Chasity McCurry

Butch's g-granddaughter

3 Boneless chicken breast

2 cups white rice, cooked

1 sm. pkg. Velveeta cheese, grated

1 can Cream of Broccoli soup.

broccoli spears, optional

Top with cracker crumbs or bread crumbs

Boil chicken until done, cook rice, mix with soup. Grate cheese on top, add topping either bread or cracker crumbs and bake at 350° for 30-35 minutes. Serve and enjoy.

### CHEATERS LASANGE

LuAnn Raynes

(Funny version of super easy lasagna)

13 x 9 prepared pan (that means spray it with oil, grease it or if

you're lazy and just don't want a messy pan, line it with foil)  
 Preheat oven to 350 degrees.  
 Place a layer of uncooked lasagna noodles (that's right! Uncooked).  
 Continue to layer with sauce and cheese layers, between noodle layers, cover tightly with foil (Tightly).  
 Bake for 1 hour; remove foil last 10 minutes of baking time.

Sauce layer: Microwave 1 lb. Italian sausage (Do not use Polish) when finished cooking, drain all fat (we don't need it anyway) and finely chop up sausage. Add to this a large jar of Prego or Ragu, I prefer Prego, but you can use any sauce including your mama's or papa's. Add 2 cans of mushrooms, drained (Yes, you can use fresh but we are cheating here and plus it's more work you have to clean and chop and use the little brush and baby them) personally, I don't have time to baby the mushrooms and my husband. It's one or the other!  
 Mix all this together and that's your sauce layer

Cheese layer # 1: 1 lg. container of cottage cheese (you can splurge and buy Ricotta or you can be cheap like me)  
 2 eggs (I use chicken eggs)  
 2 tbsp. parsley (fresh if you can grow things, from a spice bottle if you can't, works just as well, used parsley this way for years).  
 Now mix this all together and you have your cheese layer

Cheese layer #2: Take some mozzarella and slice into thin strips (I use my husband for this slicing job, so you may want to buy extra as the slicer always tends to eat it!)  
 When I really want to cheat I use the shredded bag from the store (not always though because I don't like paying extra for a stranger to shred my cheese when the husband and kids work just as well)

Okay, noodle layer, cheese layer #1, sauce layer, cheese layer #2, repeat until pan is full and top with mozzarella cheese

Remove from oven and let stand for 5 - 10 minutes (something to do with the sauce setting up, I would not know; as my family have never waited]. Enjoy!

## 20-MINUTE CHICKEN PARMESAN

4 skinned and boned chicken breast halves  
 1 lg. egg, lightly beaten  
 ½ c. Italian-seasoned breadcrumbs  
 2 tbsp. butter or margarine, melted  
 1-3/4 c. spaghetti sauce  
 ½ c. (2 ounces) shredded mozzarella cheese  
 1 tbsp. grated Parmesan cheese  
 ¼ c. chopped fresh parsley

Place chicken between two sheets of heavy-duty plastic

wrap; flatten to 1/4-inch thickness, using a meat mallet or rolling pin. Dip chicken in egg, and dredge in breadcrumbs. Cook chicken in butter in a large skillet over medium-high heat until browned on both sides. Spoon spaghetti sauce over chicken; bring to a boil. Cover, reduce heat, and simmer 10 minutes.

Sprinkle with cheeses and parsley; cover and simmer 5 additional minutes or until cheeses melt.

#### CHICKEN – CRYSTAL STYLE

Crystal Hall

1 lb. chicken, cubed  
1 rice boil-n-bag  
1 can mushrooms, drained  
1 sm. tomato, diced  
1 sm. green pepper, diced  
salt and pepper, to taste

Put chicken in a pan, cover with water and boil until done. Season your chicken with seasoning salt and pepper. Add green peppers and mushrooms. When peppers are done add your cooked rice and remove from heat. Let cool for about 5 min. Add fresh diced tomatoes for a yummy flavor. Enjoy.

*Croissants would go great with this recipe with fortune cookies for desert.*

#### CHICKEN BOG

1 fryer  
salt and pepper to taste  
2 c. rice  
1 lb Italian sausage

Boil fryer in six cups water for one hour. Debone, reserving broth. Slice sausage in 1/4 in slices. Place 4 cups chicken broth in pot. Add rice, chicken and sliced sausage. Bring to a boil, stirring once or twice. Turn heat down, cover pot and cook until rice is done, about 30 minutes.

*EVER HAD A "CHIP ON YOUR SHOULDER"? TRY THIS RECIPE. YOU MIGHT JUST LIKE IT.*

#### PORK SHOULDER AND CHIPS Pat Sinclair

Plenty of olive oil  
1 14 oz. can chopped tomatoes  
2 lb. boned shoulder of pork  
Salt and Pepper  
1lb potatoes, peeled and quartered  
2 onions, peeled and quartered  
1/2 lb. turnips peeled and quartered

1 lb. Granny Smith apples, quartered and cored  
 6 garlic cloves  
 4 fresh thyme sprigs

Preheat oven to 350°

Drizzle the olive oil in a large baking pan. Add the chopped tomatoes and their juice. Place the pork on top and season with salt and pepper. Cover tightly and bake about 1 hour.

While the meat is cooking toss together, in a large bowl, the vegetables, apples, salt, and pepper. Scatter the vegetable mixture over the pork after the meat has finished cooking for the first hour. Add thyme on top. Cover and seal the pot. If you do not seal the pot, be sure to check the pork and add 1/4 cup water or more to prevent the vegetables from burning. Bake for another hour in the oven. Serve with chips {fried potatoes}.

*The expression a chip on (one's) shoulder means 'an antagonistic or quarrelsome disposition'. This expression is connected to the usual word chip 'a small, slender piece, as of wood or stone, separated by chopping, cutting, or breaking'.*

*Seems that in the nineteenth century, a person who was especially eager to get into fights would literally place a chip on his [we'll assume that few women engaged in this practice] shoulder, and dare others to knock it off. A propensity for making such challenges naturally led to the assumption that the challenger had the antagonistic character the phrase now connotes.*

*Chip on (one's) shoulder is first recorded in a Long Island newspaper in 1830.*

### STUFFED PEPPERS

4 med bell peppers  
 1 tbsp ketchup  
 3/4 lb. lean hamburger  
 1/2 tsp. oregano  
 3/4 c. onion, chopped  
 1/2 tsp. salt  
 1 c. rice, cooked  
 1/4 tsp. pepper

Cut bell pepper lengthwise in half; remove seeds. Place cut side down in baking dish. Bake for 15 min. Turn cut side up.

In medium bowl, combine remaining ingredients, mixing lightly but thoroughly. Spoon about 1/2 cup beef mixture into each bell pepper half.

Topping:

14 1/2 can Italian-style tomatoes, diced; do not drain  
 1 tbsp. ketchup  
 1/2 tsp oregano

In small bowl, combine topping ingredients; spoon over bell



pepper halves. Cover dish tightly with foil. Bake at 350° for 40 to 45 minutes or until beef is cooked and pepper is tender.

## MICHAEL EDWARD JARVIS

*Michael Edward (Mike) Jarvis, the [seventh](#) child of John and Jane, was born Mar 15, 1911. He died on Aug 17, 1973 and was buried in Obetz Cemetery on Aug 20, 1973.*



*The picture above is of Mike with his oxen. The Yoke was made by his father John Jarvis.*

*In May 1934 or 35 Mike eloped with Grace A. Koblems to Greenup, Kentucky. Grace was the daughter of Phillip and Anna Schimp Koblems. She was born, 1 Jan 1915 in Columbus, Franklin, Ohio. They enjoy almost forty years of married life before his death in 1973. Mike and Grace had four children; JoAnn, Michael Edward, Patricia Louise, and John Harold. Mike worked as warehouse foreman at the E. J. Thomas Co.*

*Grace died, 22 Dec 1987, in Columbus, Franklin, Ohio, and was buried beside her beloved husband in the Obetz Cemetery, Obetz, Franklin, Ohio.*



*Mike and Grace's descendents*



*JoAnn married William Louis Walters and they had six children, LuAnn, Robina Sue, William Louis, Denise Michelle, Jane Elizabeth, and Sandra Lynn.*





*LuAnn married Leslie Raynes and they had five children, Tina Marie, Daniel, Melissa Ann, Natasha, and Brandie Elizabeth.*



*Tina Marie married James Coleman and has a son James Madison.*



*Daniel has five children, C'iera Marie, Matthew Daniel, Dylan Van, Nicholaus Franklin (Nick), and Nathan Martin (Nate).*

*Melissa Ann married Michael McComas and they have seven children, Michael, Brandon Edward, Haley Ann, Tyler Thomas, Alexis Christine, Chloe Elizabeth, and Emma Grace.*

*Brandie Elizabeth married Bryon Stewart and they have a son Jacob. Their daughter Jillian Rae made her appearance Feb, 12, 2007.*



*Robina Sue married Daniel Julien and they had three children, Heidi Jo, Heather Louise, and Dani Michell.*

*William Louis and Lisa Walters II had three children William Louis III, Jonathon, Amanda.*

*Denise Michelle married Harold Wipfler and had a son, Danny.*

*Jane Elizabeth married Tom McHaffey and they had two daughters, Katrina and Erica Page.*



*Sandra Lynn married Jerry Tomilson.*

*Michael Edward (Bikey) Jr. married Judy Ann Beavers and had two children Pamela and Michael Edward III. Bikey and Judy were married for forty four years before he went to be with the Lord. We lost him on a Sunday, September 24, 2006. He joins those who went on before him and awaits our arrival.*

*Michael Edward III died at the young age of 25 when he wrecked his motorcycle. He is sadly missed by all who knew him.*



*Pamela married William Turpen and had Angelena Maria.*

*Patricia Louise married Harold Dean Tolliver and had three daughters, Teresa Lee (Teri), Patricia Annette (Net), and Deanna.*

*Teri married John Burkholder and had three children, Ami, Paula, and Cori.*

*Ami married Stan Crissinger and had two daughters, Trinity and Deanna Louise.*



*Paula married Tim Grady and they had two daughters, Samantha and Brittney.*

*Net married Allen Bakenhauster and had a son Dustin.*



*Dustin and Jessica Bakenhauser had a son Nathan.*



*Deanna Tolliver was killed by a drunk driver in 1969. She is loved and missed by all who knew her.*

*John Harold (Jack) was born Nov. 8, 1943 and after an extended illness he died Nov. 1995.*



## SIDE DISHES

Michael Edward - 5

### SCALLOPED POTATOES

Pat Sinclair

*While working at Doctors Hospital in Nelsonville, Ohio, a fellow employee brought these to a carry in. I thought they were delicious and asked for her recipe. Thanks Amy you have made many people happy with this one. Thanks Amy.*

8 to 10 Medium Potatoes

2 cans cream of celery soup

1 ½ c. milk

2 c. shredded cheddar cheese

2 c. shredded Colby & Monterey Jack cheese

salt and pepper to taste

Boil unpeeled potatoes till done. let cool, peel and slice in 1/4 in. slices. set aside.

In a separate bowl combine the remaining ingredients.

Alternate layers of potatoes with ingredient mixture in crock pot.

Cook for 1 hr. on high then on low for till ready to eat.

### ONION TIP

Pat Sinclair

If you are only going to use part of an onion, cut off what you want to use from the top stem portion and peel just this part. Leave the skin and root end attached to the piece you want to store. Onion needs to be stored in a zip-lock type bag or glass jar in your refrigerator. This keeps the onion from drying out although you may need to remove a very thin slice from the cut surface before using if it is stored for several days.

*We used to have cook outs with Aunt Jenny and her family during the summers. Aunt Jenny used to mix mustard in with her cut up onions. Every summer I would ask her not to but she kept on doing it. I told her that I liked onions but not mustard and would she please stop doing it. She said no, because the mustard kept the onions from going bad. I asked her to use catsup instead because I liked catsup. She just laughed and continued using mustard. Thanks for the memory Aunt Janice!*

### EASY OYSTER STUFFING

LuAnn Raynes

2 boxes Stove Top Stuffing

3 cans oysters

1 can cream of celery soup

Prepare stuffing mix as directed on box, add 1 can cream of celery soup (undiluted) and 3 cans oysters, juice and all, stir until well mixed. Place into buttered baking dish or pan and bake at 350° for 40 -45 minutes.



*This stuffing is great for any holiday meal and so much easier than moms' or grandmas' way. Oyster stuffing is all we ever have for the holidays ever since I can remember.*

### TASTY SAUSAGE STUFFING

Cathy Roof

1 lb. Hot Sausage, bulk  
 3 tbsp. margarine  
 1 c. onion, diced  
 ½ c. celery, diced  
 ½ c. green pepper, diced  
 1 tsp. salt  
 ¾ tsp. tarragon, I use garlic  
 2 c. chicken broth or bouillon  
 10 oz. croutons, I use seasoned ones

Cook sausage meat in a large skillet, stirring until lightly browned. Remove with slotted spoon; drain, reserve drippings. Melt margarine in sausage dripping. Add onion, celery and green pepper; sauté until tender. Remove from heat. Add meat, croutons, salt and tarragon (or garlic); toss lightly but thoroughly. Gradually add enough broth to moisten lightly but well. Place in baking dish and bake at 350° till browned.

*Paul told his sister about this recipe so I made it for Thanksgiving one year. She loved it so much I had to give her the recipe when she moved away so she could fix it every Thanksgiving too.*

### SWEET POTATO CASSEROLE     Doris Winchell

3 c. mashed sweet potatoes  
 ½ c. brown sugar  
 2 eggs, beaten  
 ¼ tsp. salt  
 ½ stick butter  
 ½ c. milk  
 1 ½ tsp. vanilla  
 1/3 c. flour  
 1 c. raisins

Mix everything together. Well blended. Bake 350 for 35 minutes.

### BAKED BEANS

Paul Roof

1 lb. navy or great northern beans, dry  
 ¼ lb. bacon or salt pork, sliced    1 sm. onion, diced  
 1 bell pepper, diced  
 ½ c. molasses or maple syrup  
 ¼ c. packed brown sugar, packed  
 3 tbsp. mustard  
 ½ tsp. kosher salt  
 ¼ tsp. ground black pepper  
 Pre cook beans till done, drain.

In a large bowl combine cooked beans with remainder of ingredients except bacon. Pour into loaf pan and layer bacon on top. Bake on 350° for about 1 hour.

## MUSH

Pat Sinclair

**This one is for you, Aunt Connie.**

*When I was nine or ten my mom, brothers, and I went to live with my moms Aunt. This was a woman that once you met her you would never forget her. She was a real character; she drank whiskey, rubbed snuff, and made the best bread I had ever tasted. It was in her small kitchen in Nelsonville, Ohio where I tasted Mush for the first time. I had never even heard of it before. I didn't think I'd like it but of course, because she was such a great cook, I tried it. It wasn't "love at first bite" but it was good. After she died I forgot all about it, and then one day, when my boys were small, I saw some of the pre-made stuff at the local grocery store so I bought it. Needless to say it wasn't as good as Aunt Connie's but I wanted the boys to try it. They liked it and we have homemade every so often, not a lot, just enough to keep the memory special. Here's the recipe, hope you like it.*

3¾

c. water  
1 c. cornmeal  
1 tsp. salt  
1 tsp. sugar

Bring 2¾ cup water to a boil. Combine cornmeal, 1 cup water, salt and sugar; gradually add to boiling water, stirring constantly. Cook till thick stirring frequently. Cover, cook over low heat 10 to 15 min. Pour into loaf pan. Cool; chill several hours or overnight. Turn out; cut into slices. Fry slowly on both sides. Serve with butter and syrup.

## CORN PUDDING

LuAnn Raynes

1 can whole corn  
1 can cream corn  
1 c. sour cream  
2 eggs  
1 box jiffy corn bread mix  
1 stick butter

Melt butter, add sour cream and eggs, mix until blended, fold in corn bread and mix in both cans of corn, pour into buttered dish and bake @350 degrees for 45 minutes Number Of Servings: 16 servings Preparation Time: 50 minutes to make and bake.

**This is a great way to serve corn. We always make this at our house for Thanksgiving dinner.**

## MILK RIFLES

Pat Sinclair

1 c. flour  
1 egg  
½ tsp. salt  
2 c. milk

Place flour in small bowl. Add egg and salt; mix with fork until

small flakes form. Pour 2 cups salted water into heavy kettle; bring to a boil. Stir flour mixture into boiling water; cook until transparent and thickened. Add milk; heat through. Serve in bowls. They may be eaten as prepared or with cream or milk and sugar.

In the olden days the cooks scraped their rolling pins and boards after making noodles, pie, biscuits, etc. into a jar. When they had enough they'd make Milk Ruffles. Some people called this Lumps. This recipe was found in an old recipe book and is over 180 years old. I like to make these in chicken broth instead of salt water and serve them over mashed potatoes instead of adding the milk.

### CRANBERRY BAKE

Mix together:

12 oz. fresh cranberries  
lg. apple, unpeeled; chopped  
1 c. sugar

In a separate bowl, mix:

1 cup quick cooking oats  
½ c. flour  
½ c. sugar  
½ c. chopped walnuts  
1 stick of melted butter

Place oat mix on top of cranberry mix and bake at 350 for one hour. I serve this with turkey or ham at the holidays - yum!

### TOFFEE SWEET POTATO DELIGHT

Pat Sinclair

¼ cup orange juice  
3 tbsp. butter  
3 tbsp. light brown sugar, packed  
½ c. Toffee Bits  
4 c. sweet potatoes, cooked and mashed  
¾ tsp. pumpkin pie spice  
¼ tsp. kosher salt  
Pecan pieces (optional)  
Additional Toffee Bits (optional)

Combine orange juice, butter, sugar and toffee bits in heavy medium saucepan. Cook over medium heat, stirring constantly, until toffee bits are melted (about 12 minutes). Add sweet potatoes, pumpkin pie spice and salt. Cook until thoroughly heated, stirring constantly. Garnish with pecan pieces and additional toffee bits, if desired. Serve warm. Makes 12 (1/3 cup) servings.\* Drained canned sweet potatoes can be substituted.

### SWEET POTATO BALLS

4 c. mashed sweet potatoes (about 3 to 4

medium-sized potatoes, peeled, boiled, and mashed)  
1 egg, lightly beaten  
¼ c. brown sugar  
2 bananas, peeled and cut into 1-inch (2.5 cm) pieces  
¼ c. bread crumbs  
8 pineapple rings (canned or fresh)  
Maraschino cherries, halved (optional)

Mix together the mashed sweet potato, beaten egg, and brown sugar. Place about 1/2 cup of the mixture in the palm of your hand, and wrap it around a piece of the banana, forming a ball. Roll the sweet potato balls in the bread crumbs to coat evenly. Place the pineapple rings on a lightly greased baking sheet, and place a sweet potato ball in the center of each ring. Top with a maraschino cherry half if desired. Bake in a preheated 350F oven for 20 minutes.

## PAUL BURTON JARVIS

*Paul Burton Jarvis was born 25 Feb 1913 in Washington Co., Ohio. He was the **eighth** child born to John and Jane Jarvis. He died on 16 Apr 1996 in Marietta, Ohio and was buried in Dale, Ohio on 16 Apr 1996. He was a factory worker in the electric business. With only a 6<sup>th</sup> grade education Paul and his wife raised a fine family.*



*Paul Jarvis and Wilden Bennett were married on Dec. 5, 1934 in Athens, Ohio; Wilden did not have a middle name so she adopted her husband's middle initial. Therefore Wilden Bennett became Wilden B. Bennett Jarvis. Paul and Wilden had four daughters Elaine (Baby Doll), Esther, Violet, and June; and a son David. Elaine's nickname was given to her by her Aunt Darb.*



**CERTIFIED COPY OF MARRIAGE RECORD**

No. 11228 The State of Ohio, Athens County  
 Filed and Recorded December 8, 1928

I do hereby certify, that on Dec. 8, 1928 I solemnized the  
 MARRIAGE of Mr. Paul Jarvis  
 with Mr. Wilden Bennett

E. E. Paul, Minister  
Athens, Ohio P.O. #2

THE STATE OF OHIO  
 ATHENS COUNTY

COURT OF COMMON PLEAS  
 Probate Division

I, the undersigned Judge of the Court of Common Pleas, Probate Division,  
 within and for said County, do hereby certify that the foregoing is a  
 true copy of the certificate of Marriage of the parties therein named, as  
 the same appears on the Record of Marriage Vol. 28 Page 112  
 required by the laws of Ohio law to be kept in said Court. And I further  
 certify that I have carefully compared the foregoing copy with the  
 original record, and that the same is a full and correct transcript  
 thereof.

IN WITNESS WHEREOF, I hereunto set my hand  
 and affix the seal of said Court at Athens,  
 Ohio, this 28th day of Dec, 1928

EDWARD E. BAKER, JUDGE  
Wanda Halpern Deputy Clerk

*The picture below is of Wilden, at her Grandson Mike's home in Chester Hill, Ohio, during a family reunion in 2004.*



*Paul and Wilden's descendents*





*This picture taken at the reunion at Mike's is of Paul's and Wilden's family.*

*Elaine had two children Duane and Marilyn Zumbro.*

*Esther had a son Brian Heaton.*

*Violet had a daughter April.*



*April had two children Jeffrey and Jena*

*June had two sons Richard (Mike) and Harold Mayhugh.*



*Mike married Nacoma and they had three children, Kyle, Garrett, and Shaletha.*

*Shaletha married Michael Riggs. On Oct. 4, 2006 they were blessed with a beautiful daughter. Abigail Grace Riggs joined our growing family and has very proud grandparents.*

*David had a daughter Laura who married Victor Blankenship.*



# MEATS

Paul Burton - 10

## WOODCHUCK IN SAUCE

Pat Sinclair

1 woodchuck, quartered  
salt & black pepper  
½ c. salt  
½ c. vinegar  
4 mint leaves  
2 c. tomato sauce  
¼ c. oil  
pinch of basil  
1 garlic clove, chopped

Remove scent glands from chuck. Soak 8 hours in cold water with salt; boil 15 minutes. Drain and brown with oil and garlic. Salt and pepper both sides. When browned, add ½ cup vinegar. Cover and let simmer 8 minutes. Remove from pan and put into pot. Add 2 cups tomato sauce and pinch of basil; cook over moderate heat 1 ½ hours. If you don't have a woodchuck, try an old shoe – you can't tell the difference.

*Don't partially cook meat or poultry and then chill in the refrigerator as this also causes bacteria to grow. Our make-ahead instructions keep food safety in mind, so follow them exactly.*

## HOTDOG SAUCE

Mary Jane Truesdell

½ lb. ground beef  
¼ c. water  
¼ c. onion, chopped  
¼ tsp. garlic pepper  
1 8oz can tomato sauce  
½ tsp. salt  
½ tsp. chili powder

Brown meat slowly, breaking up with fork into fine pieces. Add remaining ingredients. Simmer uncovered.

## SLOPPY JO'S

Charlotte Hogsett

*This is a great recipe that I used so much when my children were growing up.*

5 lb. hamburger  
diced  
3 cans tomato soup  
dash chili powder  
3 tbsp. mayonnaise  
3 tbsp. mustard  
1 c. brown sugar  
1 med onion,

Fry hamburger and onions until done, then set aside.  
In a separate sauce pan bring to a boil the remainder of ingredients. Mix with hamburger and enjoy.

### EATING CROW

De-bone crows in a similar fashion to a quail or pigeon.  
Soak the crow (only the breast is worth preparing) in water with a tablespoon of salt for 30 minutes to draw out some of the blood.  
Marinate the breast for about half an hour in teriyaki sauce.  
Grill breast for no more than 10 minutes on each side.  
note: overcooking tends to dry the meat out.

*To eat crow means 'to suffer humiliation', and specifically 'to be forced to admit to having made an error, as by retracting an emphatic statement'. An example from the mystery writer "Ellery Queen" in 1930: "I should merely be making an ass of myself if I accused someone and then had to eat crow."*

*Crows are notoriously disagreeable birds, in every respect. Scavengers, they are not suitable for eating. An old joke among outdoorsmen holds that if you get lost in the woods without any food and manage to catch a crow, you should put it in a pot with one of your boots, boil it for a week, and then eat the boot. Eating crow, therefore, is an especially unpleasant and humiliating thing to have to do.*

*The expression to eat crow is surprisingly recent. It is originally and still chiefly an Americanism, first found in the mid nineteenth century. The original form was to eat boiled crow.*

### CHICKEN

Chicken is one of the few foods which are less expensive today than it was many years ago. Today Chicken is an everyday food source but it was not always like that. It was for special occasions like a Sunday dinner or a company meal. Even on those occasions, the chicken was almost sure to be only a hen which had outlived her usefulness as an egg producer. Some of the most popular chicken recipes, such as chicken pot pie and chicken soup, were developed as ways to cook one of those older, tough hens. When made with our tender, plump chickens of today, these recipes are even tastier. In great-grandma's day, fried chicken was even more special because a young chicken was required for this dish – the family knew that she was planning a special dinner when great-grandma killed a fryer.

*[Remember swinging on grape vines?](#)*

*Never, ever make pepperoni gravy! I have this advice from Aunt Pat.*

*She told me when her and Uncle Harold were first married they did not have much money and only pepperoni in the house with some flour and a couple slices of bread. She got the bright ideal to make pepperoni gravy to eat over the bread! She said the taste was so horrible they would have been better off just eating the pepperoni on the bread slices!*

*Keep the lid on while food is cooking; heat and moisture are released every time you take a peek and this adds extra time to cooking. Remember to add 20 to 30 minutes for each time that you lift the lid.*

#### CAJUN MEAT LOAF

Doris Winchell

2 tbsp. butter  
 ½ large onion  
 1 tsp. salt  
 ¾ tsp. cayenne pepper  
 ½ tsp. thyme  
 ½ tsp. pepper  
 ¼ tsp. ground cumin  
 1 lb. hamburger  
 1 large egg  
 ½ c. dried breadcrumbs  
 ½ c. ketchup  
 1 tsp. Worcestershire sauce

Melt butter in skillet. Add onion, salt, cayenne pepper, thyme, pepper & cumin. Let simmer for about 10 minutes. Mix the rest of the ingredients together except the ketchup. Add stove mixture. Mix well. Bake 375°.

*Don't let refrigerated ingredients warm to room temperature before cooking, to prevent bacterial growth. Keep them in separate containers in the refrigerator until you're ready to assemble your recipe.*

#### MUDBUGS

LuAnn Raynes

*My grandsons were here today. They spent the night and wanted to do everything under the sun! They caught some mudbugs in the creek and wanted me to cook them, like the neighbor does, so dumb me, I did. As soon as the water starts boiling, Matt starts screaming; "take them out grandma, take them out!" Of course by then it was too late, so that led to a memorial service in the back yard. Matt was preaching and at the end he came out with, "Can I get an AMEN?" I burst into laughter and told the boy he must be watching too many church shows. After the hardest laugh we have had in awhile we all came in and made muffins.*

*Don't let cooked foods stand at room temperature for more than 2 hours.*

## STEAMED CRAB LEGS

Ed Roof

Butch's grandson

I steam crab legs in the bottom of an oblong roasting pan. Just cover the bottom of the pan with water. Add a teaspoon of salt and a couple of bay leaves. Steam legs for 7-8 minutes if thawed, 10-12 minutes if frozen.

If you like you may drizzle the freshly cooked crab legs with lemon juice.

I enjoy dipping the crab meat in land-o-lakes butter, the real stuff.

## SUMMER SAUSAGE

Pat Sinclair

5 lb. ground meat

¼ c. curing salt (quick cure)

1½ tbsp. garlic salt or powder

1 ½ tbsp. mustard seed

1 tbsp. liquid smoke

1 tbsp. hickory smoke salt

2½ tbsp. Black pepper

Mix, put in plastic/glass bowl covered for 3 days, Mix well every day. On 4<sup>th</sup> day roll. Place on Broiler pan. Bake at 300 degrees for 1 hour 15 min.

*This recipe was given to me by Jane Herron, 30 Jan 1997. We worked together at Doctors Hospital Nelsonville, in Nelsonville, Ohio.*

## CORN DOGS

1 c. milk

2 medium eggs

¼ c. oil

2 tbsp. sugar

1 tsp. salt

2 tsp. baking powder

1 1/3 c. corn meal

2/3 c. flour

1 to 1-1/2 lbs. hot dogs

flour for dusting (about ½ c.)

Hot Fat for Deep Frying

Popsicle sticks

In a large bowl combine the milk, eggs, oil, sugar and salt. Mix it very well. Sprinkle in the baking powder, corn meal and flour.

Stir it all up to make a slightly thick batter.

Dry hotdogs with paper towels. Dust them with flour, coating

them completely. This will help the batter stick to the hotdogs. Push the popsicle sticks into the flour coated hot dogs. Set the hot dogs aside.

Heat oil to about 375°. Allow it to preheat so it is almost smoking by the time you are ready to add the corn dogs.

Fill a jar or cup about 3/4 of the way full of batter. Dip your hot dog into the batter while you hold onto the stick. Swirl the hot dog to coat it evenly. Be careful or the batter will overflow. Raise the wiener above the cup and let any excess batter drip off.

Quickly place the battered dog into the hot fat. The fat will bubble up and cook the outside of the batter, making the corndogs the exact same shape as the ones you buy at the store. Only fry a few corn dogs at a time. If the corn dogs crowd each other they don't fry very well. Turn the corn dogs when the bottom side is well browned. Use tongs to remove the cooked corn dogs from the fat. Allow them to drain on paper towels.

Repeat the process, coating and frying a few at a time, until all of the corn dogs are cooked. Refill the narrow jar or cup with batter from your bowl as necessary. Continue until all the hot dogs are coated or until you no longer have enough batter to coat the hot dogs efficiently.

If you don't want to waste any unused batter, it can be dropped by small spoonfuls into the hot fat, and fried until brown. Serve these along side the corn dogs.

If desired, you can make small corn dogs by cutting hot dogs into thirds, or quarters. Poke a toothpick up into the end of the hot dogs. Coat and fry them as described above.

#### “JET” HOONS CASH

Pat Sinclair

Part of story found in an old newspaper: The Jarvis's here refer to Paul, Wilden and family.

Rumors have been flying in the neighborhood of Chesterhill and Browns Mills recently. Some say the so-called “fortune” of the late “Jet” Hoon has been found.

The Jarvis family now live on the farm and are constantly reminded that they may be sleeping over buried money.

Buried Money?

“They kept telling us there was buried money here.” Mrs. Jarvis said in an interview, this week, “so when my husband got his pay from Mr. Cowan, the timber man he works for, he had some of those old, big bills. He said ‘I’m going to fix those stories’ and he showed the money. The story which went the rounds about Dale and which is in the best tradition of tales of buried fortunes, goes like this. One of the Jarvis children complained that a snake was in the wall of the well. Mr. Jarvis procured a shovel and removed a rock to get at the snake. The rock moved easily and

revealed a Singer sewing machine box in the recess of the wall. Removing the box, Mr. Jarvis broke it open and found a stack of the old large size bills, series of 1914, silver certificates, totaling something between \$3,000 and \$3,500. So the story goes.

I hear that after Uncle Sam got word of the find and that Paul had to admit he didn't really find the money. He was just trying to stop people from looking for the treasure.

To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.

#### FARMHOUSE CHICKEN

Doris Winchell

2 pkg. stuffing, 6oz  
4 c. cooked chicken  
2 cans cream of celery soup  
1c. milk  
1 tsp. minced onion  
¼ tsp. salt  
¼ tsp. pepper

Prep your stuffing & put it to the side.

Place the chicken in a greased baking dish.

Combine the soup, milk, onion, salt & pepper. Blend well, pour over chicken. Top with stuffing.

Bake uncovered on 350 for 30-35 minutes or until bubbling.

#### CRISPY OVEN-FRIED CHICKEN

Doris Winchell

½ c. all-purpose flour  
½ c. dry bread crumbs  
1 tsp. thyme  
1 tsp. basil  
1 tsp. salt  
1 tsp. pepper, or to taste  
¼ c. parmesan cheese  
1 c. butter milk  
½ c. butter  
chicken

Mix flour, bread crumbs, herbs & cheese. Coat inside of pan with butter and pore melted butter in to the baking pan. Dip chicken in butter milk and roll in mixture until completely covered. Place in pan. Repeat until all chicken is covered & ready for baking.

Bake 375 at 1¼ -1½ hours

Don't reheat cooked food in a slow cooker because the temperature won't rise quickly enough to get food out of the bacteria danger zone.

### TURKEY JOES

1 lb. extra-lean ground turkey    1 sm. onion, chopped  
2 cloves garlic, crushed  
½ med green pepper, diced  
1 (8 ounce) can tomato sauce  
2 tbsp. Worcestershire Sauce  
1 tbsp. tomato paste  
6 whole wheat rolls

Coat a large nonstick skillet with cooking spray and place over medium heat. Add onion, bell pepper and garlic and cook for 3 minutes. Crumble turkey into skillet and cook for 3 minutes, stirring occasionally. Add tomato sauce, Worcestershire Sauce, tomato paste, salt and pepper. Simmer uncovered 10-15 minutes or until sauce thickens. Spoon mixture onto rolls.

### COON

Ed Roof

coon - you know like Ricky the raccoon  
onion chopped  
Salt and Pepper to taste  
Potatoes  
Carrots

Skin, clean and boil with onions until the meat is tender, about 45 minutes. remove from boiling water and place in baking dish. salt, pepper, seasoning to taste, bake at 350 degrees for 1 1/2 hours with potatoes, onions, carrots etc., like you would a roast. Also is good fried like chicken. After boiling coon, cut into pieces, flour and season to taste, and fry in oil or butter until golden brown.

*Always place a rack in the bottom of the [roasting pan](#), so the [meat](#) or poultry doesn't sit in its own fat drippings. And be sure to roast at a low temperature, about 350 F, to avoid searing the meat or poultry and sealing in the fat.*

### PEPPERY HAM SPREAD

1½ tsp. freshly ground black peppercorns  
3 tbs. unsalted butter at room temp.  
2 cloves garlic  
½ tsp. ground cinnamon  
1 lb. baked ham, sliced thin - I used ground ham

¼ c. mayonnaise  
 2 tsp. Dijon or spicy brown mustard  
 1 tsp. Cognac or brandy

In blender or food processor, blend peppercorns, blend first 4 ingredients until smooth, about 1 minute. With motor running, add ham and process until minced. Then blend in the mayo, mustard and Cognac. At this point you can transfer to a tightly covered container and freeze up to 3 months or just refrigerate for up to 5 days. Serve at room temp with toasted French Bread, hot biscuits or crackers.

*For basting, use fat-free liquids such as wine, tomato juice or lemon juice.*

*When figuring serving sizes, remember that meat loses about 25 percent of its weight during cooking. For example, 4 ounces of raw meat will be about 3 ounces cooked.*

#### MINCE MEAT PIE

Mary Jane Truesdell

3 lbs. pork roast, ground (some fat)  
 3 lbs. apples  
 1 can red sour cherries  
 2 boxes raisins  
 ½ tsp. allspice  
 1 c. sugar  
 ½ tsp. clove  
 1 c. brown sugar  
 ½ tsp. ginger  
 2 tbsp. vanilla  
 1 tbsp. cinnamon  
 1 tbsp. nutmeg  
 2 tbsp. lemon juice  
 2 c. apple juice

Simmer for hrs. Add lemon juice and apple juice.  
 Bake at 350° for 1 hour..

*Trim all visible fat from meat before cooking.*

#### FROG LEGS

LuAnn Raynes

*Several Jarvis family members love to go gigging for frogs as they love to eat frog legs. I myself have never tried them nor do I intend to. My sister Robin and her husband, Danny, had gone gigging a few nights before I had stopped in to visit. They had gigged a lot of frogs, but did not clean them, just stuck them in the freezer! Robin asked if I would clean them and I told her No Way! She then proceeded to boil a large pot of water and when it was really at a rapid*



*boil, dumped the frozen frogs in! I wish you could have been there to see the look on her face and hear her scream when they started jumping around like they were alive! It was so funny I can't remember if they ate them or not!*

*Make a habit of skinning chickens before cooking and removing all visible fat below the skin.*

#### RECYCLED MEAT PIES

Pat Sinclair

Do you ever have leftover meat? If your family is like mine, they hate to hear that dreaded word, LEFTOVERS. Well, don't say it then. Take those leftover meats; Roast, Ham, Chicken, Pork, Hamburgers, any meat will work, and just chop them up real fine. Add a little mustard, catsup, seasonings, an egg or eggs, a touch of brown sugar, a little onion, pepper and celery that you've chopped up fine, add a little stale bread that you've crumbled up. What ever you think might taste great. Mix it up good like a little meat loaf and set aside.

Next, take some canned biscuits and roll them out just as thin as you can on a floured board. Take a good size spoonful of the meat mixture and place it on one side of the biscuit, add a pinch of your favorite shredded cheese, a spoonful of sour cream, or whatever you want, then fold the other side over and seal the edges good with a fork. Melt a little butter and brush them good with it and bake at 350 for about 18 to 20 minutes or until golden brown. After removing them from the oven, brush a little more butter over them and let them cool slightly before serving. These little meat pies are real tasty and if you don't tell them that they're eating LEFTOVERS, they'll never hear it from me!

#### CREAMED PORK CHOPS

4 pork chops  
1 c. long-grain white rice  
1 4-oz. can mushrooms  
2 tbsp. shortening  
1 can cream of mushroom soup  
1 can milk

In skillet, brown mushrooms with 2 tbsp. shortening. Add pork chops, cook until meat is tender. Prepare rice according to directions for six. In small saucepan prepare mushroom soup with 1 can of milk. When rice is tender, cover pork chops with rice. Cover rice with soup. Simmer over medium heat for 15 minutes.

To remove oils or salty liquids, drain canned salmon, tuna or sardines. Then add water to the can and drain again to rinse.

### JERKY

Ronnie Jordan

5 lb. thin sliced meat (deer, beef, pork)  
 ½ c. soy sauce  
 ½ c. Worcestershire sauce  
 2 tsp. accent  
 2 tsp. meat tenderizer  
 2 tsp. seasoning salt  
 2/3 tsp. garlic powder  
 2 tsp. onion powder  
 2/3 tsp. black pepper

Mix all the spices, pour over meat. Mix well and let soak for 24 hours. Dry meat in oven or dehydrater.

### SLOW COOKER POT ROAST

3-4 lb. rump roast, pot roast  
 1 ½ c. water or beef broth  
 2-3 potatoes  
 ½ tsp. Worcestershire sauce  
 2-3 carrots  
 salt and pepper to taste  
 1 onion

Put vegetables in bottom of slow cooker pot. Salt and pepper meat and then put in pot. Add liquids, cover and cook on low for 10 hours. Remove meat and vegetables with spatula.

### COUNTRY FRIED STEAK

½ tsp. salt  
 4 to 6 pcs. Cubed steak  
 ½ tsp. pepper  
 1 ½ c. self-rising flour  
 1 med onion, chopped  
 1 c. oil  
 3 c. water

Combine salt, pepper and flour in a shallow pan or on a platter. Flour steak on both sides. Set remaining flour aside. Heat oil in a large skillet over medium high heat. Add steak and brown on both sides. Remove steak from skillet; reduce heat and add onion. Sauté onion until tender. Combine remaining flour and water and blend well. Pour flour mixture into skillet and stir slowly until gravy begins to thicken. Return steaks to skillet; cover and simmer over low heat 15 to 20 minutes.

*After you roast meat or poultry, chill the drippings in the refrigerator. Once cooled, the fat will rise to the top and harden; you can remove it easily and save*

*the stock to use in stews, sauces and soups.*

## CATHERINE ROSE JARVIS

*Catherine Rose (Katie) was born ninth into the Jarvis family. She was born on the 13<sup>th</sup> of Feb 1915.*

*Adam Mickey was her first husband. They had a daughter, Ruth.*

*Then on Sep 1, 1934 Katie married Howard W. Ortman. Howard was born Jun 20, 1913 to William and Lillian Mullins Ortman. He died May 4, 1985 and was buried on May 8<sup>th</sup> in Dale Ohio.*



*Siblings Jake, Katie, and Butch*

## Katie and Adam's descendents

To the right is a picture, Christmas 2006, of Melody Cope and her family.



Her children are as follows, son Tyler (18) and daughters Gentry (14) and Madison (8). Melody is the daughter of Ruth Mickey Denmead. Ruth is Katie and Adam Mickey's daughter.

*Katie and Howard had seven children, John, Catherine, Mari, Mary, Nancy, Jona, and Patricia.*



*Howard and Katie in the garden!*

## Katie and Howard's descendents



*Katie's daughter  
Mary Jane Truesdell*

*Mary Jane's daughters*

Ginger Collins with her dog  
and her sister Beverlee Scott  
is on the far right.





## DESSERTS

Catherine Rose - 9

### CANDIED ORANGE

Pat Sinclair

6 navel oranges  
4 ½ c. sugar  
Extra sugar for rolling  
1½ c. water

Cut tops and bottoms off of the orange and cut rind into quarters, cutting down only into the peel and not into the fruit. Peel the orange in large pieces, you can eat the oranges or save for another recipe. Cut the peel into strips about 1/4-inch wide. Put the orange peel in a large saucepan with cold water to cover, bring to a boil over high heat. Drain then Repeat 1 or 2 more times depending on how strong you want your orange peels to be. The more you boil the lighter the taste will be. I recommend around three times. Remove the orange peels from the pan. Mix sugar with 1 1/2 c. water. Bring to a simmer and cook for 8 to 9 minutes. Add the peels and simmer gently, reducing heat to a simmer. Cook until the peels get clear, about 45 minutes. Do not stir or you or sugar crystals will form in the syrup. Drain. Roll the peels in sugar and dry on a rack, for 4 to 5 hours.

### HOMESTYLE PEACH COBBLER

½ c. butter, melted  
4-5 c. fresh peaches, peeled, pitted, and sliced  
2 tsp. lemon juice  
3 tbsp. white sugar + 1 c. white sugar, separated  
¼ tsp. salt  
1 tsp. baking powder  
1 c. whole wheat flour  
1 tsp. ground cinnamon  
½ c. milk  
1 tsp.. vanilla

Preheat oven to 350F (175C). Pour butter in the bottom of a large casserole or 9x13 inch pan. In a bowl, toss the peaches with lemon juice. Add 3 tablespoons sugar and toss again to coat. Pour into pan. In a mixing bowl, combine remaining ingredients and stir gently. Spoon batter over the peaches. Bake for 45 minutes in the preheated oven, or until the cobbler is bubbly and the top is golden brown. Serve warm or cold.

**STRESSED is just DESSERTS spelled backward.**

### APPLESAUCE CRISP

2 c. applesauce  
lemon juice

1or 2 tsp. fresh



½ c. brown sugar, packed  
 ¼ c. raisins  
 ½ tsp. cinnamon  
 1 c. flour, all-purpose  
 ½ c. granulated sugar  
 ½ c. Butter, chilled  
 ½ c. pecans or walnuts, chopped  
 Vanilla Cream Sauce (recipe-follows)

Combine the applesauce, lemon juice, brown sugar, raisins, and cinnamon. Turn into an un-greased, shallow, 1-quart casserole. Blend the flour, granulated sugar, and butter until crumbly. Add the nuts. Sprinkle this mixture evenly over the applesauce mixture. Bake at 350° for 25 minutes, or until golden brown. Serve with Vanilla Cream Sauce.

#### VANILLA CREAM SAUCE

6 egg yolks  
 2/3 c. sugar  
 2 ½ c. milk  
 1 tsp. vanilla

In a large bowl, beat the egg yolks with 1/3 c. of the sugar. In a heavy saucepan, combine the remaining sugar with milk; heat to boiling. Whisk about 1/2 c. of the boiling mixture into the yolks. Return the yolk mixture to the saucepan and cook over medium heat, whisking, until the custard is thick enough to coat the back of a wooden spoon (about 160°). Turn the heat off and stir for 2 or three minutes. Do not boil or custard will curdle. Add the vanilla and pour through a fine mesh strainer into a serving bowl. Chill the cream sauce in a covered bowl.

#### LOW FAT APPLE CRISP

Pat Sinclair

1 c. orange juice  
 3 tsp. cornstarch  
 1 tsp. Cinnamon  
 3 tsp. honey  
 5 large apples  
 1 ½ c. nonfat granola

Peel, core and slice apples. Combine orange juice honey and cornstarch. Place apples in a baking pan. Pour orange juice mixture over apples and toss until apples are covered. Sprinkle with cinnamon. Cover and bake at 350 degrees until apples are very tender. Sprinkle granola over apple mixture just before serving.

#### TEXAS SHEETCAKE BROWNIES

LuAnn Raynes

If you don't have buttermilk on hand, substitute 2 tsp. vinegar or lemon juice. Mix into 1/2 c. milk or used powdered buttermilk and mix according to the package directions.

For one 17 1/2 x 11 in baking pan of these sheet cake brownies which makes 48 you need:

- 2 c. all purpose flour
- 2 c. granulated sugar
- 1 stick butter
- 1/2 c. of shortening, reg. flavor
- 1 c. brewed coffee or water
- 1/4 c. unsweetened cocoa
- 1/2 c. buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. Vanilla

#### Frosting

- 1 stick butter
  - 2 tbsp. dark cocoa
  - 1/4 c. milk
  - 3 1/2 c. powdered sugar
  - 1 tsp. vanilla
1. In a large mixing bowl, combine the flour and sugar
  2. In a heavy saucepan, combine butter, shortening, coffee or water and cocoa. Stir and heat to boiling.
  3. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla.
  4. Mix well, using a wooden spoon or high speed on an electric mixer
  5. Pour into a well buttered 17 1/2 x 11 inch jellyroll pan or cookie sheet.
  6. Bake at 400 degrees for 20 minutes or until they test done in the center when a knife comes out clean
  7. While cake/brownies are baking, prepare the frosting, in a saucepan; combine the butter, cocoa and milk. Heat to boiling, stirring occasionally.
  8. Mix in the powdered sugar and vanilla until frosting is smooth.
  9. Pour warm frosting over cake/brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

*These are tender, rich and wonderful, even better with a scoop of ice cream.*

#### TEXAS SHEETCAKE BROWNIES

LuAnn Raynes

(microwave)

#### TOO HOT TO BAKE MICROWAVE RECIPE

Same ingredients as Sheetcake Brownies.

1. In a large mixing bowl, combine flour and sugar
2. In a microwave safe dish, combine butter, shortening, coffee or water and cocoa
3. Microwave at HIGH power for 2 minutes or until just boiling
4. Pour boiling mixture over flour mixture, stir to blend, add buttermilk, eggs, baking soda and vanilla. Mix well.
5. Pour mixture into a microwave safe 9 x 11 baking dish.
6. Microwave at MEDIUM HIGH power for 18 minutes, turning dish every 4-5 minutes until the middle tests done. They may still appear soft on the surface
7. Prepare frosting:

- a. In a microwave safe dish combine butter, cocoa and milk
- b. Microwave on HIGH power for 2 minutes stirring once. Add powdered sugar and vanilla, stir well to blend.
- c Pour warm frosting over hot brownies/cake,
- d. let cool. Cut into bars. ENJOY!!!!

### *Remember "Swimming" in the bathtub?*

#### POOR MAN'S PUDDING

Pat Sinclair

- 1 c. flour
- 2 eggs
- 1 c. sugar
- ½ c. milk
- 1 c. raisins
- 1 c. brown sugar, packed
- 2 tsp. baking powder
- 1 lg. tbsp. margarine
- ½ tsp. salt
- 1 c. water

Stir first seven ingredients in large bowl until well mixed. In baking loaf pan mix brown sugar, margarine and water. Bring to a boil. Spoon batter into boiling syrup. Bake in 350 ° oven 25 or 30 minutes. To serve, cut and spoon sauce over top.

#### PECAN TASSIES

Pat Sinclair

##### CRUST:

- 1 stick butter
- 1 c flour
- 3 oz. cream cheese

Cream butter and cheese then mix in flour. Chill for 45 min. to 1 hour. Roll in 1 inch balls then drop in pastry pan. Press dough till rises around sides of pan.

##### FILLING:

- ¾ c. brown sugar
- 1 egg
- 1 ½ c. chopped pecans
- 2 T. melted butter

Beat till blended. Fill c. about ¾ full. Bake at 350 degrees for 18 to 20 min. Cool on rack not in pan.

#### STRAWBERRY DELIGHT

Chasity McCurry

##### 1st layer

- 2 c. of margarine melted
- 1 c. of pecans (optional )
- mix together/spread in pan 9x13 bake at 350 20-30 min.
- let cool.

##### 2nd layer

8oz cream cheese  
2 ½ c. confectioners powder sugar  
8 oz. cool whip  
mix together, spread on top of crust. refrigerate 2 hrs or until chilled

3rd layer

4 c. strawberries  
1 pkg. strawberry glaze  
Mix together and spread on top, chill until ready to serve.

I have made this several times, it is a great dessert. One time I made it for a bbq at church it only lasted about 2 minutes and it was eaten. Hope you enjoy. :-)

COME TAKE A WALK WITH ME

Come take a walk with me,  
Before my life has passed,  
There are beautiful things to see and do,  
So we must not walk to fast.

Come walk along with me,  
We will share so many things,  
There are Paths that need exploring,  
Where our spirits can soar on wings.

The beauty of life is precious,  
A gift to be cherished each day,  
So as you stroll along with me,  
Enjoy the treasures along the way.

If you come and walk with me,  
Through the pages of my mind,  
We will take away nothing but memories,  
And leave only footprints behind.

Unknown 2006

MOUNDS BARS

Pat Sinclair

1 stick margarine  
1 c. flour  
1 ½ c sugar  
1 c. nuts  
3 tbsp. cocoa  
½ tsp. salt  
3 eggs  
1 tsp. vanilla  
1 can sweetened condensed milk  
2 ¼ c. coconut  
5 chocolate bars

Mix all ingredients but milk, chocolate bars, and coconut, pour into greased 9x13-inch pan. Bake 20-25 minutes at 350°. Mix condensed milk and coconut. Spread evenly over warm brownies. Bake 20 minutes or until set. Remove from oven and place chocolate bars on top, spreading out after chocolate melts. Let

cool.

*Swallowing your pride occasionally will never give  
you Indigestion.*

SNOW CREAM

Pat Sinclair

*If you grew up in the north I'm sure you made snow cream. You would never use the first snow. No you had to wait, not because you wanted to but, because your mom said you had to. And do you remember when you finally were allowed to collect the snow; you would get the following warning in a really loud voice, "Don't get any of the yellow snow". I remember the first time mom said this and my brother had to explain to me what she meant. Anyway to get back on track; while we were collecting, and playing in, the snow mom would mix a bowl of milk, sugar, and Vanilla. She never measured anything; she would just put it in then taste it. If it needed more of anything, she would add it then taste it again. When it was just right she would let us add the snow while she stirred. Now you didn't eat this slowly; no way, because it melted real fast. Mom would dish it up and we would all go to the front room and cuddle up under blankets and eat our special 'ice cream'. We didn't always have vanilla, we also had banana and sometimes walnut or orange. What ever flavor mom had in the cupboard at the time was the flavor we had. Here is the recipe; I hope you can create your own special memories.*

½ c. Sugar, or to taste

1 c. Milk or more, depending on how much you can eat at one serving

1 to 2 tsp.. Vanilla, or what ever flavoring you choose, to taste

Enough snow to make a really thick snow cream.

It will take more snow than you think. Remember if you start small you can always make more, as long as there is snow.

APPLE BISCUITS

4 or 5 apples

1 c. granulated sugar

1 c. water

½ c. (1 stick) margarine

Ground cinnamon

1 can biscuits

Peel apples and cut into large pieces. Wrap a biscuit around a piece apple and place in a baking dish.

Mix the sugar, water, and butter together and boil until the sugar is dissolved. Sprinkle the cinnamon on the apples and pour the sugar, water, and butter mixture over the biscuits. Bake at 350 degrees for 20 to 30 minutes.

PEACH COBBLER

Etta Holcomb

**Batter:**

1 stick butter  
 ½ c. sugar  
 ½ c. milk

1 c. flour  
 2 tsp. salt  
 1 tsp. vanilla  
 Peaches, drained

**Topping:**

1 c. sugar  
 ½ c. water

Mix all ingredients of batter and set aside. Line bottom of pan with peaches, spread batter over top. Mix topping in pan and bring to a boil; cool then pour over batter. Bake at 350° for approx. 1hr.

**SOUR GRAPES**

1 lb. seedless green grapes  
 1/2 cup sour cream  
 1/4 cup brown sugar

Mix the grapes and sour cream and chill in refrigerator for at least one hour. Serve in dessert dishes and sprinkle with the brown sugar.

*In a famous fable by Aesop, a fox declared that he didn't care that he could not reach an attractive bunch of grapes because he imagined they were probably sour anyway. You express sour grapes when you put down something you can't get: "winning the lottery is just a big headache anyway." The phrase is misused in all sorts of ways by people who don't know the original story and imagine it means something more general like "bitterness" or "resentment."*

**HOMEMADE CHOCOLATE PUDDING MIX**

LuAnn Raynes

*It's easy to make your own homemade pudding mixes. They cost much less than the commercially made mixes. We freeze this to make homemade fudge pops!*

¾ c. powdered milk  
 7/8 c. cornstarch, 1 c. minus 2 Tbsp.  
 1 ½ c. sugar  
 ¾ c. cocoa powder  
 ¼ tsp. salt, rounded

Combine all the dry ingredients and store in an airtight container. The mix fits in a quart jar.

To prepare: Add 2/3 c. mix to a saucepan. Add 2 c. milk and stir until blended. Bring to a boil, reduce heat and simmer while stirring constantly until thickened. Cool and serve.

HOMEMADE VANILLA PUDDING MIX

LuAnn Raynes

1 ¼ c. powdered milk

1 ¼ c. cornstarch

1 5/8 c. sugar

¼ tsp. ground nutmeg

3/8 tsp. salt

Combine all the dry ingredients and store in an airtight container. The mix fits in a quart jar.

To prepare: Add 1/2 c. mix to a saucepan. Add 2 c. milk and stir until blended. Bring to a boil, reduce heat and simmer while stirring constantly until thickened. Remove from heat and add 1/2 tsp.. of vanilla extract. Cool and serve.

Variations: Leave out the nutmeg and substitute your choice of extract: Almond, Banana, Lemon, Maple or Pineapple or other flavor that you like.

CHOCOLATE QUICKIE STICKIES

8 tbsp. butter or margarine, divided

¾ c. packed light brown sugar

4 tbsp. cocoa, divided

5 tsp. water

1 tsp. vanilla

½ c. nuts, chopped

2 cans crescent rolls

2 tbsp. sugar

Heat oven to 350°F. Melt 6 tablespoons butter in small saucepan over low heat; add brown sugar, 3 tablespoons cocoa and water. Cook over medium heat, stirring constantly, just until mixture comes to boil.

Remove from heat; stir in vanilla. Spoon about 1 teaspoonful chocolate mixture into each of 48 small muffin c. (1-3/4-inches in diameter). Sprinkle 1/2 tsp.. nuts, if desired, into each c.; set aside. Unroll dough; separate into 8 rectangles; firmly press perforations to seal. Melt remaining 2 tablespoons butter; brush over rectangles. Stir together granulated sugar and remaining 1 tablespoon cocoa; sprinkle over all rectangles. Starting at longer side, roll up each rectangle; pinch seams to seal. Cut each roll into 6 equal pieces. Press gently into prepared pans, cut-side down. Bake 11 to 13 minutes or until light brown. Remove from oven; cool 30 seconds.

Invert onto cookie sheet. Let stand 1 minute; remove pans. Serve warm or cool completely. 4 dozen small rolls. NOTE: Rolls can be baked in two 8-inch round baking pans. Heat oven to 350°F.

Cook chocolate mixture as directed; place half in each pan.

Prepare rolls as directed; place 24 pieces, cut-side down, in each pan. Bake 20 to 22 minutes. Cool and remove from pans, as directed above.

COCONUT CAKE

1 box yellow cake mix  
 1 c. sugar  
 12 oz. cool whip  
 1 lg. pkg. coconut  
 16 oz. tub sour cream

Bake cake according to box directions, making 2 layers. Cut each layer in half to make 4 layers. Mix cool whip, sour cream, sugar and coconut in a large bowl. Spread generously on cooled layers. Keep refrigerated.

HOMEMADE MARSHMALLOWS

Makes about 40

Marshmallows were originally made from the root of the marshmallow plant; today, corn syrup and sugar are the main ingredients. Homemade ones can be cut into any shape you like.

2 ½ tbsp. unflavored gelatin  
 1 ½ c. sugar  
 1 c. light corn syrup  
 ¼ tsp. salt  
 2 tbsp. pure vanilla  
 Confectioners' sugar, for dusting

Combine gelatin and 1/2 c. cold water in the bowl of an electric mixer with whisk attachment. Let stand 30 minutes.

Combine granulated sugar, corn syrup, salt, and 1/2 c. water in a small heavy saucepan; place over low heat, and stir until sugar has dissolved. Wash down sides of pan with a wet pastry brush to dissolve sugar crystals.

Clip on a candy thermometer; raise heat to high. Cook syrup without stirring until it reaches 244° (firm-ball stage). Immediately remove pan from heat.

With mixer on low speed, slowly and carefully pour syrup into the softened gelatin. Increase speed to high; beat until mixture is very thick and white and has almost tripled in volume, about 15 minutes. Add vanilla; beat to incorporate.

Generously dust an 8-by-12-inch glass baking pan with confectioners' sugar. Pour marshmallow mixture into pan. Dust top with confectioners' sugar; wet your hands, and pat it to smooth. Dust with confectioners' sugar; let stand overnight, uncovered, to dry out. Turn out onto a board; cut marshmallows with a dry hot knife into 1 1/2-inch squares, and dust with more confectioners' sugar.

PECAN SQUARES

Crust:

1 ¼ lbs. butter, softened  
 ¾ c. granulated sugar  
 3 extra-large eggs



$\frac{3}{4}$  tsp. pure vanilla  
 4½ c. all-purpose flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt

Topping:

1 lb. unsalted butter  
 1 c. good honey  
 3 c. light brown sugar,  
 packed  
 1 tsp. grated lemon zest  
 1 tsp. grated orange zest  
 $\frac{1}{4}$  c. heavy cream  
 2 lb. pecans, chopped

Preheat the oven to 350 degrees F.

For the crust, beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes. Add the eggs and the vanilla and mix well. Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined. Press the dough evenly into an un-greased 18 by 12 by 1-inch baking sheet, making an edge around the outside. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Allow to cool.

For the topping, combine the butter, honey, brown sugar, and zests in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.

*Remember the smell of dust when company came calling*

## GERALD GLEN JARVIS

*Gerald Glen Jarvis was born on the 6<sup>th</sup> of Feb 1917. He died Dec 11, 1976 and his burial was at Obetz Cemetery. He was the tenth child of John and Jane Jarvis.*



*Gerald married Stella Bell. She is shown in this picture with Glen's sister Mary. At the end of her time with us she was laid to rest beside her beloved husband in Obetz Cemetery, Obetz, Ohio.*

*They had three sons Gerald Glenn Jr., Harold, and John Lewis; and two daughters Kristy and Barbara Jean.*

*Their son Gerald Jr. and his wife Bonnie were blessed with three sons; Gerald Glenn III, Keith Allen, and Shawn Lee. At the time of his death he had seven grandchildren. He rests now in Franklin Hills.*

*Gerald Glenn III and Tina Jarvis*

*Keith Allen and Brenda Jarvis*

*Shawn Lee Jarvis and Shonta Cabe*

# CAKES

Gerald Glen - 14

## ELLEN'S PUMPKIN ROLL

Pat Sinclair

1 c. sugar  
3 eggs  
2/3 c. pumpkin  
1 tsp. lemon juice  
3/4 c. flour  
1 tsp. baking powder  
1 tsp. pumpkin pie spice  
1/2 tsp. salt  
1 c. walnuts (optional)  
powder sugar

Beat eggs on high for 5 min. then beat in sugar. Stir in pumpkin, pie spice and lemon juice. Stir in dry ingredients. Put on greased cookie sheet and top with nuts (optional). Bake at 375 for 10 to 15 min. Turn out onto a towel dusted with powdered sugar. Roll. When cool unroll and spread with cream cheese filling and re-roll. Cut in about 2 in. slices.

### Cream cheese filling:

8 oz. cream cheese  
1 c. powdered sugar  
1/2 tsp. vanilla  
1/2 stick butter

Cream together cream cheese and butter then add vanilla and powdered sugar.

*The first time I ever ate Pumpkin Roll it was this recipe. My boss Ellen Robertson brought it to a carry-in while I was working at Doctors Hospital in Nelsonville, OH. At first I didn't think I would like it but I did. This is a favorite Thanksgiving desert and has been made by my youngest son for many years now.*

## NUTMEG FEATHER CAKE

1/4 c. margarine  
1/4 c. shortening  
1 1/2 c. sugar  
1/2 tsp. vanilla  
3 eggs  
2 c. sifted flour, all purpose  
1 tsp. soda  
1 tsp. baking powder  
2 tsp. ground nutmeg  
1/4 tsp. salt  
1 c. buttermilk

Cream together butter and shortening; gradually add sugar, creaming till light. Add vanilla, then eggs one at a time, beating

well after each. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating after each addition. Pour into greased and lightly floured 13x9 inch pan. Bake at 350° for 30 minutes or till done. Cool completely in pan. Top with Broiled Coconut Topper (page 9)

#### CHOCOLATE BAR CAKE

Pat Sinclair

1pkg. chocolate cake mix  
8 oz. cream cheese, softened  
1 c. powdered sugar  
½ c. granulated sugar  
10 cho. Bars with almonds, divided  
1 cont. cool whip, thawed

Prepare cake batter according to pkg. directions. Pour into 2 greased and floured 8" round cake pans. Bake at 325° for 20 to 25 min. Remove from pans and cool completely. Beat cream cheese and sugars with an electric mixer until creamy. Chop 8 candy bars finely (food processor) and add to this mixture. Fold mixture into whipped topping in large bowl. Spread icing between layers and on top and sides of cake. Chop remaining candy bars and sprinkle ½ on top and ½ on bottom edge of cake.

#### ROYAL ICING

2 lb. powdered sugar  
6 tbsp. meringue powder  
12 tbsp. warm water

To make just dump everything into a bowl and mix on low until blended; then med high till fluffy.

#### CHOCOLATE COLA CAKE

Pat Sinclair

1 c. cola  
½ c oil  
1 stick margarine  
3 tbsp. cocoa  
1 tsp. soda  
½ c. buttermilk  
2 eggs  
2 c. sugar  
2 c. all-purpose flour  
1 tsp. vanilla

Bring the cola, oil, margarine, and cocoa to a boil. Put soda in buttermilk and set aside. Beat eggs with sugar until light and fluffy. Add cola mixture alternately with flour and beat well. Add buttermilk mixture and vanilla. Beat. Pour into greased and floured 9x13x2 pan and bake in 350° oven 25 to 30 minutes or until top springs back when touched. Top with cola icing (page 12).

PINK LEMONADE CUPCAKES

1 c. flour  
 ½ tsp. baking powder  
 ¼ tsp. baking soda  
 pinch of salt  
 ½ c. sugar  
 ¼ c. vegetable oil  
 1/3 c. pink lemonade concentrate  
 ¼ c. milk  
 2 egg whites

Pre-heat oven to 350 degrees. Line your cupcake tin. In a bowl combine the first 4 ingredients. In a mixer combine and mix the sugar, vegetable oil, egg whites, and lemonade concentrate. Alternately add the flour and milk to the mixture. Add a teeny bit of red coloring to make pink. Divide into cupcake tin and bake for 20-25 minutes.

Let cool completely.

Best butter cream frosting.

3 c. powdered sugar  
 1 c. butter  
 pinch of salt  
 1 tsp. vanilla

Mix all the ingredients. Frost or pipe onto cooled cupcakes.

*Remember playing in the rain?*KAHLUA CAKE

Pat Sinclair

CAKE:

1 german chocolate cake mix

½ c. kahlua

ICING:

1 stick butter  
 1 c. sugar  
 ¼ c. water  
 ¼ c. kahlua

Mix cake per directions on package substituting kahlua for liquid in cake. Bake at 350° until top springs back at touch.

Mix sugar, butter and water in sauce pan and boil until sugar is dissolved. Add kahlua and pour over hot cake. Let cake set in pan for 30 minutes to cool and absorb icing before taking out.

EGGNOG CHEESECAKE

2 c. graham cracker crumbs  
 32 oz. cream cheese  
 1 c. + 2 tbsp. sugar  
 4 eggs  
 3 egg yolks  
 1 c. heavy cream  
 ½ c. + 2 tbsp. melted butter  
 1/3 c. brandy or rum

¼ c. flour

2 tsp. vanilla  
 1 tsp. nutmeg  
 pecan halves  
 caramel sundae topping

Mix the graham cracker crumbs, 2 T sugar and 2 T melted butter. Press into the bottom of a 9" spring form cheesecake pan. Using a mixer, combine the cream cheese and remainder of the sugar. Add the flour. Add the eggs and yolks one at a time. Add the rest of the ingredients and mix until smooth. Bake at 325F for 1 ½ hours or until the middle is firm. Garnish with pecan halves and caramel topping.

### FUNNEL CAKE

Pat Sinclair

1 c. water  
 1 c. flour  
 ¾ stick butter  
 1 tsp. sugar  
 1 c. eggs, about 4 large and 2 whites  
 1/8 tsp. salt  
 Vegetable oil for frying  
 powdered sugar for topping

Boil water, butter, sugar, and salt together in a sauce pan. Add flour and work it in until it's all incorporated and dough forms a ball. Transfer mixture to the bowl of a standing mixer and let cool for 3 to 4 minutes. With mixer on lowest speed, add eggs, 1 at a time, making sure the first egg is completely incorporated before continuing. After all eggs have been added and mixture is smooth, put part of the dough into oil making a free form lattice pattern; cook until browned, flipping once. Remove cake from oil, drain on paper towels, and top with powdered sugar. Continue until all of the batter is used. Taste great with fresh fruits or your favorite jam also.

### FAIRY GODMOTHER CAKE

4 oz. butter, softened  
 8 oz. almond paste, crumbled\*  
 ¾ c. sugar  
 3 eggs  
 1 tbsp. Grand Marnier  
 ½ tsp. almond extract  
 ½ c. flour  
 ¼ tsp. baking powder

Cream butter and crumbled almond paste together, then blend in sugar until evenly mixed. Mix in eggs, one at a time. Blend in Grand Marnier and almond extract. In another bowl, sift flour and baking powder together, then fold dry ingredients into the wet batter. Spoon cake batter into a 9" greased and floured cake pan. Bake about 35-40 minutes at 350F (cake should be firm on top). Let cake cool in the pan for 10 minutes, and then turn out onto a rack to finish cooling. Dust the cake with powdered sugar,

or served plain with a raspberry sauce underneath. This cake serves anywhere from 8 - 12. The cake freezes very well, either whole or in individually wrapped slices.

\* Crumble into fine pieces in a food processor; it makes the mixing much easier - with no lumps of almond paste.

#### SEVEN MINUTE ICING

Pat Sinclair

2 egg whites  
6 tbsp. cold water  
2 tsp. light corn syrup  
Dash of salt  
1 ½ c. sugar  
1 tsp. vanilla

In top of double boiler, stir together egg whites, cold water, corn syrup, salt and sugar. Beat until well mixed, about 1 minute. Place over boiling water and continue beating 4 or 5 minutes until frosting will hold up in stiff peaks when beater is lifted. Remove from boiling water; add vanilla and continue beating 2 or 3 minutes until thick enough to stand up in peaks.

#### STRAWBERRY CAKE

Chasity McCurry

1 pkg. cake mix, white	3 tbsp. flour
1 pkg. strawberry jello, 3 oz.	4 eggs
1 c. oil	
½ c. water	
¾ pkg. frozen or fresh strawberries	

In a large mixing bowl combine cake mix, flour, and jello. Add eggs, oil and water. Fold in strawberries with a fork. Bake in a 13x9 pan at 350 degree's for 20 min. Allow to cool before icing.

#### STRAWBERRY ICING

Chasity McCurry

1 pkg. strawberry cream cheese, softened  
1 tbsp. butter  
1 tsp. water  
1 sm. box powdered sugar  
1 box strawberries, fresh or frozen

Cream together butter and cream cheese then add water and sugar. Fold in strawberries and frost top of strawberry cake.

#### FIG LICKIN CAKE

Robin Weekley

1 box cake mix, yellow  
½ c. oil  
1 can mandarin oranges  
4 eggs  
Mix all of this with cake mix.



Put in greased pans. Bake at 350° for 25 minutes. Cool.

1 8 oz. tub cool-whip  
 1 sm. pkg. instant pudding  
 1 sm. can crushed pineapple, crushed  
 ½ c. pecans  
 Mix and put on top of cake then sprinkle pecans on top.

### CHOCOLATE TURTLE CAKE

1 box German chocolate cake mix  
 1 c. water  
 3 eggs  
 1 can sweetened condensed milk  
 ½ lb. butter or margarine, softened  
 1 tbsp. pure vanilla extract  
 ½ c. vegetable oil  
 1 lb. caramels  
 1 lb. pecan halves

Mix half of the sweetened condensed milk with the cake mix, vanilla, water, eggs, butter or margarine and oil. Divide mixture in half. Spread half the mixture in a 9 x 13 inch baking pan sprayed with cooking spray. Bake at 325 degrees F for 20 minutes. Place the caramels with the other half of the sweetened condensed milk in a microwave safe bowl and heat for about two minutes until the caramels are melted. Stir well. Spread on the baked cake. Place the pecans on top. Top with remaining cake batter. Bake at 325 degrees F for 35 to 45 minutes. When cool, frost with rich chocolate frosting.

### RICH CHOCOLATE FROSTING

6 tbsp. butter  
 3 c. sifted confectioners sugar  
 1 tsp. pure vanilla extract  
 dash of salt  
 2- ½ inch square of unsweetened baker's chocolate, melted  
 5 tbsp. milk or cream

In a medium bowl, cream butter. Add part of the sugar, blending gradually after each addition until you have used up two cups. Mix in vanilla, salt and melted chocolate. Add remaining cup of sugar a bit at a time, beating after each addition until smooth. Then beat at high speed until frosting is creamy and of spreading consistency.

### RED ASTORIA CAKE

Doris McMullen

½ c. shorting  
 1 ½ c. sugar  
 2 eggs  
 2 oz. red food coloring

1 tsp. vanilla  
 2 tbs. cocoa  
 1 tsp. soda  
 1 tbs. vinegar  
 1 c. buttermilk  
 2 ½ c. cake flour  
 Pinch salt

Cream shortening with sugar, add eggs one at a time and beat. Make a paste with food coloring and cocoa and add to above mixture. Sift salt and flour and add with buttermilk. Last add soda to vinegar and fold into the batter. Bake in two 9 inch layers at 350 degrees about 30 min.

#### RED ASTORIA FROSTING

Doris McMullen

Cream together until fluffy:

1 c. sugar  
 1 c. butter

Cook until thicken:

1 c. Water  
 3 tbs. flour

Be sure to let cool and add:

1 tsp. vanilla

Then add to butter and sugar mixture. Beat until it looks like whipped cream.

Do not beat long or it will separate.

*I sent this recipe my niece Pat Sinclair in a Christmas card, Dec 2004. I hope she liked it as much as we did.*

#### BROILED COCONUT TOPPER

¼ c. butter	1 c. brown sugar
2 tbsp light cream	1 c. flaked coconut

Cream butter and sugar; add cream and mix well. Stir in coconut. Spread over cake. Broil 4 to 5 inches from heat, about 3 to 4 minutes or till golden brown. Serve warm.

#### BUTTER ICING

Pat Sinclair

*Ah butter icing, sounds easy right? Not right, very very wrong, especially if you are a 13 year old girl who had never made it before.*

*We lived in an upstairs apartment in Albany, Ohio, and on this day my mom was sick and was lying down. My brothers and I wanted something sweet but all we had was a boxed cake mix but no icing. Mom said that if I wanted to make the cake she would tell me how to make the icing. She said to mix, by hand because we didn't have a mixer, butter and powdered sugar with just a capful of vanilla. Well, she forgot to tell me to let the butter soften before I tried my hand at making it. Can you guess what happened? Yes, you'd be right, what I ended up with was a bowl of powdered sugar with large clumps of butter in it. No matter what I tried I couldn't get it to mix up right. I told mom that she must have the recipe wrong because it didn't look like icing to me. She said that was the way she always made it and to bring the bowl in to her so she could see. You should have heard her laugh when she saw the mess I'd made. She told me to just let it set till the butter softened and then I was to stir it and add the rest of the sugar. Guess what,*

*she was right and she even felt good enough to try a piece of my cake with her homemade icing.  
Now here is the recipe but remember the butter has to be softened before making it.*

Butter Icing

1 stick butter, (softened)  
1 tsp. vanilla  
2 cups powdered sugar

Cream butter in mixing bowl with a fork, add vanilla. Add powdered sugar  $\frac{1}{4}$  c. at a time till completely mixed.

TEXAS SHEET CAKE

Pat Sinclair

*This cake was first tasted by me in the basement of the Apostolic Lighthouse Christian School lunch room. Our church was having a bring-in and our pastor's wife made this. It was the best cake I had ever tasted.*

Mix with fork and set aside.

2 c. sugar  
2 c. flour

Melt and bring to a boil the following ingredients. Watch carefully because it will burn.

1 stick butter  
4 tbsp. cocoa  
1 c. water

Mix with dry ingredients then mix following ingredients and add to first two steps.

$\frac{1}{2}$  c. buttermilk  
1 tsp. baking soda - make sure soda is mixed well  
2 eggs - beaten  
 $\frac{1}{2}$  t. vanilla

Grease and flour your cookie sheet. Spread with dough. Bake 20 to 25 min. at 350 degrees.

ICING

1 stick butter  
4 tbsp. cocoa  
6 tbsp. milk  
Bring to boil. Add,  
1 lb. powdered sugar  
1 tsp. vanilla  
1 cup chopped nuts

Ice the cake while it is still warm.

RED VELVET CAKE

Pat Sinclair

1 tbsp. vinegar  
1 c. buttermilk  
1 tsp. vanilla flavor or red food coloring  
2 sticks butter  
2 c. sugar  
1 tbsp. cocoa

2 eggs  
 2 c. flour  
 ½ tsp. salt  
 1½ tsp. baking soda

Mix all ingredients until well blended. Bake at 350 Degrees until cake springs back.

### *Remember chopper bikes?*

#### MAYONISE CAKE

Pat Sinclair

1 c. miracle whip  
 2 c. flour  
 1 c. Sugar  
 4 tbsp. Cocoa  
 1 tsp. Vanilla  
 2 tsp. Baking Soda  
 1 c. Hot Water

Mix all ingredients together then pour into a buttered and floured cake pan. Bake at 350 degrees till cake springs back when touched lightly in the middle. Let cool then top with butter icing. For a different taste, substitute peanut butter icing for butter icing.

*We were teenagers when we first tasted this cake. Mom used to buy Miracle Whip by the gallon so we could make it. We lived on Depot Street in Albany, Ohio at the time.*

#### GERMAN CHOCOLATE CAKE

LuAnn Raynes

*Being newly married I wanted to surprise Les with a German Chocolate cake, three layers, made from scratch! I could just picture the delight in his eyes when I presented it to him! I labored away and the cake was beautiful! I presented the first a piece to him after dinner that night and then served myself. I just had my fork to my lips when a strange look came over his face! What is this? He asked! German Chocolate Cake, I told him! What's wrong? Taste it, he told me. I did and that is when I realized it had a very strange flavor. I had added cornmeal instead of flour! I have never made another one from scratch to this day!*

#### COLA ICING

Pat Sinclair

6 tbsp. cola  
 4 tsp. cocoa  
 1 stick margarine  
 1 lb. powdered sugar  
 1 tsp. vanilla

Bring cola, cocoa, and margarine to a boil. Beat in powdered sugar and vanilla until smooth. Spread on Cola Cake. (If desired, add 2 Tbsp. peanut butter or ½ cup chopped nuts.)

#### MISSISSIPPI MUD CAKE

Joan Brookover

2 sticks butter  
1 ½ c. flour

2 c. sugar  
3 tbsp.. cocoa

4 eggs  
1 ½ c. coconut

1 tsp. vanilla  
1 ½ c. nuts                      1 jar marshmallow cream

Cream butter, sugar, cocoa, add eggs, vanilla, mix well. Add flour, coconut, and nuts. Bake in greased and floured 9x13 inch pan at 350° for 30 to 40 minutes. While cake is hot spread marshmallow cream over cake. Let Cool and then add topping.  
MISSISSIPPI MUD TOPPING                      Joan Brookover

Charlie's daughter  
1 lb. powdered sugar  
½ c. carnation cream

1 stick butter  
½ c. cocoa

Beat all ingredients until smooth. Pour over cake.

*Remember playing jacks with your friends?*

#### SNOW-CAPPED LEMON ROLL

4 egg yolks  
2/3 c. sugar  
½ tsp lemon peel, grated  
1 tbsp. lemon juice  
4 egg whites  
2/3 c. sifted cake flour  
¼ tsp. salt  
Lemon filling

Beat egg yolks till thick and lemon-colored. Gradually add 1/3 c sugar, beating constantly. Stir in lemon peel and juice. Beat egg whites till soft peaks form; gradually add remaining 1/3 c sugar and beat till stiff peaks form.

Gently fold yolks into whites. Sift together flour and salt; fold into egg mixture. Spread batter evenly in greased and floured jelly roll pan. Bake at 350° about 15 min. loosen sides; immediately turn out on towel sprinkled with powdered sugar. Starting at narrow end, roll cake and towel together; cool.

#### SCRIPTURE CAKE

Pat Sinclair

*Every time I would go through my mom's recipe box I would keep finding two recipes which she never made. Every time I would ask "when are you going to make these?" She would always say that she was going to make it "one day", but that day never came for her. She died never making these two recipes, so my "one day" has come. I'm going to make them. This one is for you mom.*

---

1 tsp ea cinnamon & nutmeg

4 ½ c. I Kings 4:22

II Chronicles 9:9

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2 c. Jeremiah 6:20

1 c Judges 5:25

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2 c. Nahum 3:12

2 C. I Samuel 30:12

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---

2 c. Numbers 17:8

6 Jeremiah 17:11

---



---

6 tbsp. I Samuel 12:45

Judges 4:19

1 c.

---



---

Pinch Leviticus 2:13

2 tsp. Amos 4:5

---

Combine Ingredients and beat well. Bake at 350 degrees until tester inserted in center comes out clean.

*I filled in one of the blanks for you. Have fun looking up the remainder and filling them in.*

#### PUMPKIN CHEESECAKE

16 oz. cream cheese - softened

½ cup sugar

½ teaspoon vanilla

2 eggs  
 ½ cup canned pumpkin  
 ½ teaspoon ground cinnamon  
 1 dash ground cloves  
 1 dash nutmeg  
 1 graham cracker crumb crust

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Remove 1-cup batter; stir in pumpkin and spices. Pour remaining plain batter into crust. Top with pumpkin batter. Bake at 350°F for 40 minutes or until center is almost set.  
 Cool. Refrigerate 3 hours or overnight.

#### PEPPERMINT PATTY CHOCOLATE CAKE

##### CAKE

1 devils food cake mix  
 1 c. sour cream  
 2/3 c. oil  
 3 eggs  
 2 tbsp. water  
 1 c. mini chocolate chips

##### FILLING AND FROSTING

6 tbsp. butter  
 2 c. powdered sugar  
 ¼ tsp. peppermint extract  
 2 tub milk chocolate frosting  
 Peppermint patties, quartered

CAKE: Heat oven to 350°. Butter and flour 2 round cake pans. In bowl, beat cake mix with next 4 ingredients until combined. Increase speed and beat until light and fluffy. Stir in chocolate chips. Divide batter between pans. Bake 35 min. or until done.  
 Cool.

FILLING: In bowl, beat butter until fluffy. Add sugar, 2 tbsp. water, and peppermint extract. Beat until fluffy, refrigerate until ready to use.

ASSEMBLY: Place 1 cake layer on serving plate, spread filling over cake, top with remaining cake layer. Spread top and side with frosting. Garnish with peppermint patties.

#### HUMMINGBIRD CAKE

Pam Jarvis

3 c. all-purpose flour  
 2 c. sugar  
 1 tsp. salt  
 1 tsp. baking soda  
 1 tsp. cinnamon

3 eggs, beaten  
1 ½ c. vegetable oil  
1 ½ tsp. vanilla  
8 oz. crushed pineapple,  
Un-drained

2 c. bananas, chopped

2 c. pecans, chopped

Preheat oven to 350°

In large bowl, combine dry ingredients. Add eggs and oil; stir until moistened. Stir in vanilla, pineapple, bananas and 1 cup pecans. Spoon batter into 3 greased and floured 9 inch cake pans. Bake 25 minutes or until toothpick inserted in center removes cleanly. Cool in pans 10 min. remove from pans and place on wire rack to cool completely.

FROSTING:

2 pkg. cream cheese,                      softened

1 c. butter or margarine

2 lb. powdered sugar

2 tsp. vanilla

Dash of salt

In a large bowl beat cream cheese and butter until smooth. Add sugar and beat until light and fluffy. Stir in vanilla and salt. Generously spread frosting between cooled cake layers and on sides and top of cake. Garnish with remaining pecans.

*My daughter Karla makes this for our family get gatherings. It is becoming a wonderful family favorite.*

## DUMP CAKE

1 can cherry pie filling

1 box white cake mix

1 small can crushed pineapple    1 stick butter

## Peanuts

Dump cherry pie filling in a 13-9 inch casserole dish and spread. Spread pineapple on top. Dump dry cake mix on top and spread out. Dot top of cake with butter and peanuts.

Bake at 300° until top of cake is a nice golden brown.

## CREAM CHEESE POUND CAKE

Pat Sinclair

3 sticks butter

3 c. sugar

1 8oz. pkg. cream cheese

6 eggs

3 c. plain flour, sifted

1 tbsp. vanilla

(Measure after sifting)

1 tbsp. lemon

flavoring

1 tbsp. coconut flavoring

Cream together the butter, sugar, and cream cheese until fluffy. Continue beating while adding eggs one at a time. Beat until fluffy and smooth. Add flavorings then fold in flour with a spoon until moist. Beat with mixer for about 2 more minutes. Bake for



about an hour and 15 minutes, in a bunt pan, at 300° or until done.

#### FROSTING

1 8oz. pkg. cream cheese  
1 stick butter  
1 lb. powdered sugar

Blend all together until frosting becomes smooth.

*This cake is worth the time and effort it takes to make it. A friend of mine at work brought it in for a carry-in snack day. It was a recipe her grandmother made and you can tell by the taste it is a grandmother's cake. It is delicious, but you have to cut it in thin slices because it is so rich. Thank you Edora!*

#### MINISTER'S DELIGHT

1 can apple pie filling  
1 yellow cake mix  
½ c. butter or margarine, melted  
1/3 c. chopped walnuts, optional

Place pie filling in crockpot.

Combine dry cake mix and butter (mixture will be crumbly).

Sprinkle over filling. Sprinkle with walnuts if desired.

Cover and cook on LOW for 2 to 3 hours. Serve in bowls.

#### PINEAPPLE CHEESECAKE

2 c. graham cracker crumbs  
1 tbsp. butter  
½ c. powdered sugar  
3 pkgs. cream cheese  
2 eggs  
½ c. sugar  
2 c. crushed pineapple, drained  
½ tsp. cinnamon  
1 pt. sour cream  
3 tbsp. sugar  
1 tsp. vanilla

**Crust:** Combine crumbs, butter and powdered sugar until well blended. Press into bottom of 9 in. spring form pan. Chill for 30 min.

**Filling:** Combine cheese, eggs, sugar, crushed pineapple and cinnamon. Beat until smooth. Pour into prepared crust. Bake at 325 degrees for 1 hour. Cool for 20 min. Mix sour cream, sugar and vanilla. Spread over cheesecake. Bake at 375 degrees for 5 min. Chill overnight.

#### GOOEY BUTTER CAKE

Mary Jane Truesdell

1 stick butter  
1 yellow cake mix  
4 eggs

8 oz. cream cheese  
1 lb. powdered sugar

Melt butter in a 13x9 inch pan then add cake mix and 2 eggs. Mix well and spread evenly.

In a bowl mix cream cheese, powdered sugar and 2 eggs. Beat well then pour over cake mixture and bake at 350° for 30 to 35 min.

#### LEMON FILLING

$\frac{3}{4}$  c. sugar  
2 tbsp cornstarch  
Dash salt  
 $\frac{3}{4}$  c cold water  
2 egg yolks, slightly beaten  
1 tsp lemon peel, grated  
3 tbsp lemon juice  
1 tbsp. margarine

Combine sugar, cornstarch and salt in saucepan; gradually add water. Stir in egg yolks, lemon peel, and juice. Cook and stir over med heat till thickened and bubbly. Boil 1 min; remove from heat. Stir in margarine. Cool to room temperature without stirring.

#### PUMPKIN CHEESECAKE WITH GINGERSNAP CRUST

##### Crust:

1  $\frac{1}{2}$  c. gingersnap cookie crumbs  
 $\frac{1}{2}$  c. sugar  
 $\frac{1}{3}$  cup butter, melted

Cheesecake: 3 pkgs. cream cheese, softened

1 c. sugar  
 $\frac{1}{4}$  c. packed brown sugar  
1  $\frac{3}{4}$  c. solid pack pumpkin  
2 eggs  
 $\frac{2}{3}$  c. evaporated milk  
2 tbsp. cornstarch  
1  $\frac{1}{4}$  tsp. ground cinnamon  
 $\frac{1}{2}$  tsp. nutmeg

##### Topping:

1 c. sour cream, at room temperature  
3 tbsp. sugar  
 $\frac{1}{2}$  tsp. vanilla

For crust: Combine cookie crumbs, sugar and butter in medium bowl. Press into bottom and 1 inch up sides of a 9 inch spring form pan. Bake in a preheated 350\* oven for 6-8 minutes. Do not allow to brown. Remove from oven; cool.

For cheesecake: Beat cream cheese and sugars in large bowl until fluffy. Beat in pumpkin, eggs and evaporated milk. Add cornstarch, cinnamon and nutmeg; beat well. Pour into crust. Bake at 350\* for 55-60 minutes or until edge is set but center still moves slightly.

For topping: Combine sour cream, sugar and vanilla in small bowl. Spread over surface of warm cheesecake. Bake at 350\* for 8 minutes. Cool on a wire rack. Chill several hours or overnight; remove sides or pan.

### BUTTERCREAM ICING

½ c. water  
 ½ tsp. salt  
 ½ tsp. pure vanilla  
 ½ tsp. almond flavoring  
 ½ tsp. butter flavoring  
 2 lbs. powdered sugar  
 2 c. Crisco

Cream water, Crisco and flavorings together then slowly add the sugar

### WHITE CHOCOLATE CAKE

Cake  
 ¼ lb. white chocolate, melted  
 1c. butter  
 1c. sugar  
 4 egg yolks  
 1 tbsp. vanilla  
 2 ½ c. cake flour  
 1 tbsp. baking powder  
 ¼ tsp. salt  
 1 c. buttermilk  
 1 c. pecans; chopped  
 1 c. flaked coconut (optional)  
 4 egg whites  
 1 c. sugar

Melt chocolate over hot, not boiling water. Cool slightly and add vanilla. Cream butter and sugar until light and fluffy. Add chocolate. Add egg yolks, one at a time, mixing after each addition. Sift dry ingredients together and add alternately with buttermilk. Stir in pecans and coconut (optional). Mix only enough to blend. Whip egg whites and sugar to a soft peak. Gently fold whipped egg whites into chocolate mixture. Pour into a 9x13 pan or 2 8" round pans. Bake at 350~ for 40-45 minutes or until done.

WHITE CHOCOLATE ICING

¼ lb White Chocolate melted  
 2 ½ tbsp. Flour  
 1 c. Milk  
 1 c. Butter  
 1 c. Sugar  
 1 ½ tsp. Vanilla

In medium saucepan combine melted chocolate and flour (all-purpose). Blend in milk, cook over medium heat, stirring constantly until thick. Cool completely. In large mixing bowl cream butter, sugar and vanilla. Beat until light and fluffy. Gradually add completely cooled chocolate mixture. Beat until well blend. Do not over-mix or it will become soupy. Spread between layers, on top and on sides of cake. Sprinkle cake with coconut or with anything else that you like. Yield: 30 servings

FRUIT CAKE ROLLS

1 box graham crackers, crushed  
 1 ½ lb. walnuts, chopped  
 1 lb. marshmallows  
 1 can condensed milk  
 4 slices candied pineapple, chopped  
 1 tbsp. vanilla  
 1 lb. red and green cherries, chopped

Melt marshmallows in heavy skillet or in top of double broiler with condensed milk, stirring constantly. Then combine with all other ingredients; mixing well. Roll into rolls on wax paper. Works better to sprinkle finely ground nuts over wax paper, then chill and slice.

BACARDI RUM CAKE

1 c. pecans, chopped  
 1 pkg. yellow cake mix  
 1 pkg. instant vanilla pudding  
 4 eggs  
 ½ c. cold water  
 ½ c. oil  
 ½ c. Bacardi dark rum

Preheat oven to 325 degrees. Grease and flour 10 inch tube pan or 12 cup Bundt cake pan. Sprinkle nuts over bottom of pan. Mix all ingredients together and pour over nuts (pecans or walnuts). Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until all glaze is used.

GLAZE:

¼ lb. butter  
 ¼ c. water  
 1 c. granulated sugar  
 ½ c. Bacardi dark rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in rum. Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless grapes dusted with powdered sugar

#### BUTTERCREAM ICING

1 c. water  
 2 tsp. clear vanilla  
 2 tsp. clear butter  
 3 c. crisco shortening  
 ¼ tsp. popcorn salt  
 2 tbsp. meringue powder  
 4 tbsp. corn starch  
 4 lbs. powdered sugar

Pour flavorings in a cup measure, then add water to equal 1 cup. Stir in salt. Cream the shortening. Slowly add the water & cream together with shortening. Add the meringue powder & corn starch. Cream those together. Add half the sugar & incorporate. Add the remaining sugar. Beat until smooth. Keep covered to avoid crusting.

#### GINGERBREAD CREAM PIE - - GEORGE WASHINGTON

1/3 c. butter  
 1 c. molasses  
 1 egg, unbeaten  
 1 ¼ c. flour  
 ½ tsp. soda  
 1 tsp. baking powder  
 ½ tsp. salt  
 ½ tsp. ginger  
 1 tsp. cinnamon  
 ¼ tsp. cloves  
 ½ c. Milk

#### Filling

1 tbsp. gelatin  
 ¼ c. cold water  
 1 c. milk  
 1 c. sugar  
 dash salt  
 2 tbsp. corn starch  
 1 egg, well beaten  
 ½ tsp. vanilla  
 ½ c. finely chopped apricots

Cream together butter and molasses; add unbeaten egg; blend well; add sifted dry ingredients alternately with milk; beat until smooth. Pour batter into sprayed 9" round cake pan or spring form. Bake at 350F for 40 minutes. When cool, remove from pan; split in half. Put together with the following filling: Soak gelatin in cold water for 10 min. Heat milk to scalding in top of

double boiler. Stir in mixture of sugar, salt & corn starch; cook in top of double boiler until mixture begins to thicken. Add vanilla and apricot to beaten egg, then add to the mixture in the double boiler. When slightly thickened, stir in gelatin until dissolved. Chill until mixture jells. When filling is firm enough, spread between layers of gingerbread. If desired, top with whipped topping.

### CHOCOLATE CHIP ZUCCHINI CAKE

½ c. margarine  
 2 eggs  
 ½ c. oil  
 1 ¾ c. sugar  
 2 ½ c. flour  
 1 tsp. baking soda  
 1 tsp. vanilla  
 ½ tsp. salt  
 ½ c. sour milk  
 4 tbsp. cocoa  
 2 ½ c. grated zucchini  
                     w/skin

Combine margarine, sugar, eggs & oil. Beat until smooth; add vanilla. Add sour milk alternately w/sifted dry ingredients. Stir in zucchini last.

### TOPPING:

mix well and top cake before baking.  
 ½ c. miniature chocolate chips  
 ¼ c. brown sugar  
 ½ c. chopped nuts

Put in greased 9 x 13 pan. Before putting in oven, mix topping and sprinkle on top. Bake at 325 for 45 minutes.

### CAKE BALLS

Pat Sinclair

1 cake mix, your choice  
 ½ c. + 1 tbsp. oil, divided  
 2 eggs  
 1 1/3 c. water  
 ½ tub frosting, your choice  
 1 bag chocolate chips

Prepare cake as directed on package and let cool. Break up into small pieces and mix with ½ tub of frosting. Form into balls and freeze. When hard enough to handle dip into chocolate; melted with 1 tbsp. of oil and then return to freezer. Put into a baggie and store in freezer.

Visit freezer often for a wonderful treat.

My boys like to use a whole tub of frosting. We also just drizzle the chocolate over the balls instead of dipping.



## JOHN WILLIAM JARVIS

*John William, [eleventh](#) child of John and Jane did not get to stay with us but thirteen days. He was born Apr 6 1919 and died Apr 19, 1919. He is buried at Mt Liberty Cemetery near Cutler, Ohio. He is surrounded by those who knew and loved him and he is remembered by all.*

*Beautiful memories are wonderful things*

*They last till the longest day*

*They never get lost  
And can never be given away.*

*To some you may be forgotten*

*To others a part of the past*

*But to those who loved and lost you*

*Your memory will always last.*

*~ Author unknown ~*





*Grandma Doesn't Care*

*I lost my toothbrush,  
dropped a glass,  
But Grandma doesn't care.  
My old jeans have a tear.*

*I tipped the cat dish on the floor,  
My feet are always bare,  
The way I look is a disgrace,  
But, Grandma doesn't care.*

*She's very busy, then she sees,  
The tangles in my hair  
She gets a brush, I make a fuss,  
But, Grandma doesn't care.*

*When I am grown, and on my own,  
When visits become rare,  
I won't forget the love I'd get  
When Grandma didn't care.*

*Grandpa Doesn't Care*

*My ice cream dripped on his good pants,  
but grandpa doesn't care.  
his fishing tackle's tangled up,  
his rod is who knows where?*

*I lost his keys in the garage,  
I've made a mess out there.  
I'm always getting into things,  
but grandpa doesn't care.*

*I help him in the garden 'cause  
we're really quite a pair;  
I pull the plants out with the weeds,  
but grandpa doesn't care.*



*When I am grown and on my own,  
when visits become rare,  
I won't forget the love I'd get when  
grandpa didn't care.*

## CHILDREN

John William - 9

### SNOWMAN SOUP

Pat Sinclair

(Hot chocolate)

Butch's

granddaughter

1 pkg. cocoa mix

3 chocolate kisses

10 mini marshmallows (as desired)

1 candy cane

Mix cocoa as directed on package. Add kisses and marshmallows and stir with a candy cane.

Enjoy!

### DYLAN'S DUMPLINGS

Dylan Raynes

Age 7 years

Mike's gg-grandson

*Dylan makes these every time we have chicken for dinner. It is Grandma Jarvis' recipe and about the only thing I ever believe she made besides frying a hamburger! I have tried to make these with no luck. Dylan makes them and he tells people they are as light as an angel kissing the lips!*

Mix together in bowl:

2 c. flour

2 tbsp. baking powder

1 egg, well beaten

milk

Slowly pour milk into mixture until mixture leaves the side of the bowl. Drop by tablespoons full into hot chicken broth, cover and simmer ten minutes, uncover and cook ten minutes more.

### RESURRECTION BISCUITS

Pat Sinclair

Butch's granddaughter

Large Marshmallows

cinnamon sugar

Canned biscuits

Flatten the uncooked biscuits; wrap a large marshmallow in each one. Pinch the edges tightly together. Roll the dough in the cinnamon sugar. Bake at 375 degrees for about ten minutes. You will get a big surprise when you bite into the treats. They will be hollow and empty, just like the tomb !!!

*My children are in two places -on my nerves and in my heart.*

#### ANIMAL CRACKER joke

Pat Sinclair

Butch's granddaughter

When his mother returned from the grocery store, her son pulled out the box of animal crackers he had begged for. Then he spread the animal-shaped crackers all over the kitchen counter "What are you doing?" his mom asked. "The box says you can't eat them if the seal is broken," the boy explained. "I'm looking for the seal."

#### POPSICLES

Pat Sinclair

Butch's granddaughter

*When I was a kid we use to play outside, all day long, in the summertime. It was hot and we played hard. Some day's mom would make special treats, they were special popsicles, and they were just for us. Other kids had the ones their parents bought at the stores but our mom made ours. It wasn't till I was older that I found out we had these treats because it was cheaper to make them than to buy the ones at the store. But you know what, I think that made them even more special, because mom took the time to make them. Here's the recipe I hope your kids enjoy them as much as we did.*

1 pkg. Powdered drink mix  
1 c. sugar  
Tooth picks

1 qt. water  
plastic wrap  
ice cube tray

Mix drink mix, water, and sugar. You can substitute juice for water but mom always used water. Put mixture in ice cube trays and cover with plastic wrap. Put tooth picks through plastic wrap into mixture. Place trays in freezer till frozen. Remove and enjoy, outside because they melt fast, on those hot summer days. You may also use these as ice cubes in your kool-aid to increase the flavor.

*I don't think a really good pie can be made without a dozen or so children peeking over your shoulder as you stoop to look in at it every little while. ~John Gould*

#### PRESERVING CHILDREN

Pat Sinclair

Butch's granddaughter

*My son brought this recipe home from pre-school. I had to include it because it reminds me of him every time I read it. Not just because he gave it to me but I can still picture him in the yard, playing with the puppy. He always had a pocketful of rocks when I brought him in for his bath.*

1 large field

½ dozen children

2 or 3 small dogs  
some pebbles

pinch of brook  
some flowers

Mix the children and the dogs well together and put them in the field, constantly stirring. Pour in the brook and the pebbles, then sprinkle the field with flowers. Spread all over a deep blue sky and bake in the hot sun. When brown, remove and set away in bath tub to cool.

#### GAMES WE PLAYED

Joyce Boone  
Charlie's daughter

KITES  
STILTS  
WOODEN WHISTLES  
CARDBOARD BOX SLEDS  
TIN CAN TELEPHONES  
SLING SHOTS  
BAMBOO BLOW GUNS  
OAT BOX DOLL CRADLES  
PAPER DOLLS  
PLAYHOUSE  
PLAYSTORE  
PLAY DOCTOR  
PLAYSCHOOL  
SWINGING ON GRAPEVINE  
TIRE SWINGS  
GRAPE VINE HULA HOOPS

*Remember when oly-oly-oxen free made sense?*

*Monday's child is fair of face. Tuesday's child is full of grace. Wednesday's child is full of woe. Thursday's child has far to go. Friday's child is loving and giving. Saturday's child works hard for a living. The child that is born on the Sabbath day is fair and wise and good and gay.*

#### ANGEL CREAM

Pat Sinclair  
Butch's granddaughter

Glittery eye shadow  
hand cream

Add some glittery eye shadow which has been broken up finely to a small amount of hand cream. Add to a small jar and decorate. Add poem. Rub a small amount on the back of a child's hand before going to bed to attract angels to watch over them in the night.

#### Poem

Night is here, and it's time to go to bed.  
But, before you lay down your sleepy head,  
On the back of your hand rub some angel cream  
So angels will watch over you as you dream.

KRISPIE TREATS

Pat Sinclair

Butch's granddaughter

6 cups Rice Krispies  
 1 bag of marshmallows  
 3 tbsp. butter or margarine

Melt the margarine in a non-stick pan and add the entire bag of marshmallows. Stir over medium heat until the marshmallows have completely melted. Add Rice Krispies and mix together well. Pour mixture into a 9" x 13" pan that has been buttered.

SOFT PRETZELS

2 - 16 oz. loaves frozen bread dough  
 1 egg white, slightly beaten  
 1 tsp. water  
 coarse salt

Separate thawed bread into 24 - 1 1/2" balls. Roll each ball into a rope 14 1/2" long. Have children plan and design pretzel shapes (letters or numerals). Put pretzels one inch apart on greased cookie sheet. Let stand for 20 minutes and brush with combined egg white and water. Sprinkle with coarse salt. Place a shallow pan containing 1" of boiling water on bottom rack of oven; bake pretzels at 350 degrees on rack above water for 20 minutes or until golden brown.

BUBBLE GUM

Pat Sinclair

1 c. powdered sugar  
 2 tbsp. chickle gum  
 2 1/3 c. corn syrup  
 1 c. powdered sugar                      1 pkgs. unsweetened Kool-Aid

Put 1 cup powdered sugar on a piece of heavy-duty foil. Sprinkle on chickle and corn syrup. Bake at 300° for 2 to 5 minutes. Mix 1 cup powdered sugar with Kool-Aid. Stirring in and up and down motion add second mixture to the first mixture a tablespoon at a time. Mix and chew.

CINNAMON ORNAMENTS

Pat Sinclair

Butch's granddaughter

3/4 - 1 c. applesauce  
 1 - 4.12 oz. bottle ground cinnamon  
 Ribbon

Mix applesauce with ground cinnamon to form a stiff dough. Roll out to 1/4 inch thickness. Cut with cookie cutters. Make a hole for the ribbon. Carefully put on a rack to dry. Let air dry several days, turning occasionally. When dry, run a ribbon through the hole. Makes 12 ornaments

SNOW CONES

LuAnn Raynes

Mike's granddaughter

1 pkg. unsweetened drink mix  
2 c. sugar  
½ amount of water as called for on cool-aid package  
4 trays of ice cubes crushed in food processor or blender.

Mix first three ingredients together for syrup and pour over crushed ice.

DADS DONKEY SLED

Freda Kelley

Charlie's daughter

*Dad made a home-made sled with a straight back chair hooked on it. The sled was made in order for our donkey Jack to pull Dad on the hill to work in his gardens. Dad had five garden spots. This is how Dad and Mom were able to can 1,000 quarts of vegetables each fall. This was all during our growing up years.*

GAMES WE PLAYED

Joyce Boone

Charlie's daughter

*Fox and Geese*

*Hop Scotch*

*Under Over*

*Hide and Seek*

*Jump Rope*

*Roll Hoop*

*Marbles*

*Red Rover*

*Drop the Hankie*

*Mother May I?*

*Duck, Duck, Goose*

*Pin the tail on the Donkey*

*Mumble Peg*

*Spinning Tops*

*Climbing Trees*

*Cowboys and Indians*

*Red Light, Green Light*

*Crack the Whip*

*School of Hard Rock*

*Tag*

*Leap Frog*

PEANUT BUTTER & BANANNA

Pat Sinclair

Butch's daughter

*These are good snacks for puppy kids as well as human kids! Just remember that our little ones cannot eat real chocolate, just carob!*

1 banana

creamy peanut butter

chocolate chips, melted

(carob chips, for puppies, diabetic chocolate found mainly in

specialty stores.....optional)

Slice banana and spread peanut butter on top. Place on cookie sheet (peanut butter side up). Drizzle with melted "chocolate" if desired. Freeze and enjoy!

## FACE PAINT

***DO NOT EAT***

1 tsp. corn starch  
1/2 tsp. water  
1/2 tsp. cold cream  
Food coloring

Mix all ingredients and place in clean baby food jars until ready to paint. Have Fun!

*Remember baseball cards in bicycle spokes?*

## TODDLER MIRACLE DIET

Pat Sinclair

Butch's granddaughter

Over the years you may have noticed that most 2 year olds are trim. Now, the formula to their success is available to all in this new diet. You may want to consult your doctor before embarking on this diet; otherwise, you may be seeing him afterwards. Good Luck!!!

**DAY ONE :** Breakfast: 1 scrambled egg, 1 piece of toast with grape jelly. Eat 2 bites of egg using your fingers; dump the rest on the floor. Take 1 bite of toast; smear the jelly over your face and clothes.  
Lunch: 4 crayons (any color), a handful of potato chips, 1 glass of milk (3 sips only, spill the rest). Dinner: 1 dry stick, 2 pennies, 1 nickel, 4 sips of flat Sprite.  
Bedtime snack: Throw a piece of toast on the kitchen floor.

**DAY TWO :** Breakfast: Pick up stale toast from kitchen floor and eat it. Drink 1/2 bottle of vanilla extract or 1 vial of vegetable dye.  
Lunch: 1/2 tube of "Pulsating Pink" lipstick and a handful of Purina Dog Chow (any flavor). 1 ice cube, if desired.  
Afternoon Snack: Lick an all-day sucker until sticky, take outside, drop it in dirt. Retrieve and continue slurping until it is clean again. Then bring inside and drop on rug.  
Dinner: A rock or an uncooked bean which should be thrust up your left nostril. Pour grape Kool-Aid over mashed potatoes, eat with a spoon.

**DAY THREE :** Breakfast: 2 pancakes with plenty of syrup eat 1 with fingers, rub in hair. Glass of milk, drink 1/2, stuff other pancake in glass. After breakfast, pick up yesterday's sucker from rug, lick off fuzz, put it on cushion of best chair.  
Lunch: 3 matches, peanut butter & jelly sandwich. Spit several bites onto the floor. Pour glass of milk on table and slurp up.  
Dinner: Dish of ice cream, handful of potato chips, some red punch. Try to laugh some punch through your nose, if possible.

**FINAL DAY :** Breakfast: A quarter tube of toothpaste (any flavor), bit of soap, an olive. Pour a glass of milk over bowl of corn flakes, add 1/2 cup of sugar. Once cereal is soggy, drink milk and feed cereal to dog.  
Lunch: Eat bread crumbs off kitchen floor and dining room carpet. Find that sucker and finish eating it.  
Dinner: 1 glass of spaghetti and chocolate milk. Leave meatball on plate.





2 C. milk  
liquid food coloring  
heavy paper

Finger paints can taste good!

Mix pudding with 2 cups of milk. Divide pudding into small bowls and add food coloring to achieve colors. Spread paper on table and have children finger paints using the pudding.

## WALKING SALAD

apple	
peanut butter	
chocolate chips in a bowl	mini-
marshmallows	

Check with a grown-up before you start this. Core the apple so that the bottom is still there. Put some peanut butter in the apple, add some chocolate chips, then add some mini-marshmallows. Now, you are all set to go for a walk with your Walking Salad.

## MONKEY BREAD

Pat Sinclair

Butch's granddaughter

1 can pre-made biscuit dough    ¼ c. butter  
1 ½ tsp. cinnamon  
½ c. sugar  
pecans, chopped

Be sure to wash your hands and check with a grown-up before you begin. You'll be using an oven for this recipe. Preheat the oven to 350 degrees. Twist the can to open the biscuit dough and pull apart each of the biscuits into 4 pieces. Roll each piece into a little ball. Put ¼ cup of butter into a microwave safe bowl. Cover it loosely with wax paper and melt the butter in the microwave for 30 seconds. Use oven mitts to take the butter out of the microwave. Mix cinnamon and sugar together in a mixing bowl. Take the dough balls and dunk them into the melted butter and then dunk them into the cinnamon and sugar. Put the dough balls into a bundt pan. Place pecans in pan first if you like nuts. Use oven mitts to put the bundt pan into the oven. Bake for 20 minutes. Let your bread cool before you monkey with it.

*Ask not what your Mother can do for you...Ask what you can do for your Mother!*

## CLARENCE JARVIS

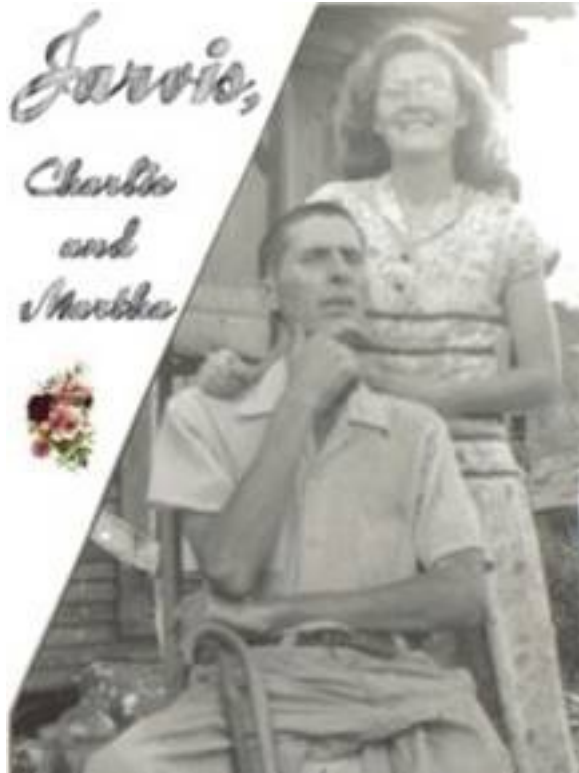


*Charlie, John and Jane's twelfth child, was born on the 31 of May 1920. He passed away on the 19<sup>th</sup> of Mar 1967 in Marietta, Washington, Ohio. He was buried at Mt Liberty Cemetery near the home he loved.*

*On Dec. 18, 1939 in Logan., Ohio Charlie married Martha N. Porter. Martha was born Aug 31, 1923. She and Charlie had five children; four daughters; Joyce, Freda, Joan, Charlotte; and a son Clarence Jr.*



*Martha was a redhead in her younger days and now she has beautiful white hair. I believe every hair on*



*her head holds a memory of her life and they will stay  
with her forever.*



*Martha and Charlie sitting on dining room steps at the home place in 1959.*

*My Kitchen Prayer*

Bless my pretty kitchen, Lord  
And light it with Thy Love.  
Help me plan and cook my meals  
From Thy heavenly home above.

Bless our meals with Thy presence  
And warm them with Thy grace;  
Watch over me as I do my work,  
Washing pots and pans and plates.

The service I am trying to do  
Is to make my family content,  
So bless my eager efforts Lord  
And make them heaven sent.



*Charlie and Martha's descendents*



*Sisters; Joyce Boone, Joan Brookover and Charlotte Hogsett*

*Joyce married Troy Boone and they were blessed with two children, Robin Marie and Charles Delbert.*



*Robin married Lewis Thornberry and had a daughter Michelle. Then she married Ronnie Weekley and had another daughter Veronica.*



*Michelle married and had two children Andrew and Jaidyn seen here with neighbors Emu.*



*Charles Delbert married Rose Wiers. They were blessed with two sons, Lance and Cody.*

*They also have a cute little wiener dog, Bo!*

*Charlotte and her husband Ronald Jordan had four children; Della, Ronnie, Nathan, and Beth were the names of their blessings. She then married Vern Hogsett.*



*Freda married Hollie Kelley and had two children, Tina Marie, and Hollie Lee Jr.*



*Tina married Bill Cummings and had two children Zachary Allen and Vanessa Marie Cummings.*





*Hollie Lee Jr. married Sherry Gay and had a girl Leandra Faith.*



*Katherine Joan married John R. Yancey and had seven children; Johnny Wayne, Richard Lee, Connie Sue, James Scott, Brenda Kay, Robert Len, and Kathryn Renee.*

*Robert Len; October 9, 1975, who did not survive birth, was still a beloved son and brother. He is loved and fondly remembered as a part of our family.*

*Joan then married Garland  
Brookover.*



*Clarence Jr. married Debbie Miller and had three children,, a  
son James; and two daughters Lisa and Stacey.*



*Jr. met Marty Pickenpaugh and had two  
sons, James Leroy and Clarence Jarvis III.*

*James Leroy was born on Oct 13, 1989.  
He passed away after an extended illness  
at the age of five and a half years on July  
2, 1995. He is loved and remembered by  
all who knew him.*





*Pat Sinclair, Charlotte Hogsett, Freda Kisley, Joan Brookover, and Clarence Jarvis*



# PIES

Clarence - 5

## SWEET POTATO PIE

*Chasity McCurry*

1 unbaked pie shell  
2 c. sweet potatoes, mashed  
½ stick margarine  
2 eggs, well beaten  
1 tsp. Vanilla  
½ tsp. Cinnamon  
¾ c. sugar  
1 c. evaporated milk

Cook and mash sweet potatoes, add all other ingredients, mixing well. Pour into pie shell. Bake at 400 degrees for 10 minutes. Then reduce heat to 325 degrees. Cook 1 hour or until knife inserted comes out clean. Makes 10" pie which Serves 6 to 8.

## WHOOPIE PIES

*Cathy Roof*

1 box cake mix, flavor of choice  
1 egg  
½ c. water  
1 can frosting

Preheat oven to 350 degrees

Mix all ingredients, except frosting, until thoroughly combined and drop onto greased cookie sheet by Tablestingyfuls bake 10 to 12 min or until just set. Cool on racks and spread 1 to 2 Tablestingyfuls of canned frosting on 1 half of the cookies top with another cookie and viola' Whoopie Pie! Spice is an excellent choice for this.

*This is another recipe from Cathy Roof. She made these for us using chocolate cake. They were delicious.*

## SHOOFLY PIE

Pat Sinclair

1 tsp. baking soda  
1 ½ c. boiling water  
1 ½ c. molasses  
3 c. flour  
1 c. brown sugar, packed  
½ c. shortening  
1 tsp. salt  
2 unbaked pie crusts, 9 in

Dissolve soda in boiling water; combine with molasses. Combine flour, sugar, shortening and salt until texture of cornmeal. Pour molasses mixture into pie crusts; sprinkle flour mixture over molasses mixture. Bake in preheated 350° oven for 45 minutes.

## PEANUTBUTTER PIE

*Chasity McCurry*

*Butch's g granddaughter*

*Aunt Pat and I would sometimes combine meals and take turns eating at each others homes. Our families had a lot of fun doing this and WE ATE WELL.*

8 oz. Pkg. Cream cheese  
14 oz. can sweetened condensed milk  
 $\frac{3}{4}$  c. peanut butter  
3 tbsp. Lemon juice  
1 tsp. Vanilla  
1 lg. cont. whipped topping  
2 graham cracker crust

Beat cream cheese, mix in milk and peanut butter . Add lemon juice and vanilla. Stir in whipped topping then pour into crust. Freeze until set (2-3 hours).

Remember shaking a mason jar of cream  
until you had real butter?

KEY LIME CHESS PIE

*Cathy Roof*

2 - 8oz. pkg Cream cheese  
1 can sweetened condensed milk  
1/3 to  $\frac{1}{2}$  c. key lime juice (I usually use  $\frac{1}{2}$  c.)  
 $\frac{1}{2}$  tsp. grated lime Peel  
Few drops of green food Coloring  
Graham Cracker crust

Beat Cream Cheese and sweetened Condensed milk in a large bowl with an electric mixer on medium speed until well blended. Add Peel, juice, and food coloring; mix well. Pour into crust. Refrigerate at least 8 hours (or if you live in my house with Paul 15 minutes). Serve with cream, if desired.  
P.S. this recipe also works well with lemons as well, just substitute the lime peel and lime juice for lemon peel and lemon juice, same amounts, and use yellow food coloring instead.  
Enjoy!

WHITE CHRISTMAS PIE

Pat Sinclair

$\frac{1}{2}$  c. sugar  
 $\frac{3}{4}$  tsp. vanilla  
 $\frac{1}{4}$  c. flour  
3 egg whites  
1 tbsp. gelatin  
 $\frac{1}{4}$  tsp. cream of tartar  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  c. sugar  
1  $\frac{3}{4}$  c. milk  
 $\frac{1}{2}$  c. whip cream  
 $\frac{1}{2}$  tsp. almond extract  
1 c. coconut

Blend sugar, flour, gelatin and salt gradually to milk. Cook 1 minute. Cool in pan of cold water. Add flavoring. Beat egg whites. Add cream of tartar. Add suar and beat until stiff. Fold in gelatin mixture, then whipped cream. Fold in coconut. Fill baked pie shell and chill 2 hours. Sprinkle cocoanut on top of pie.

#### PUMPKIN PIE MEMORY

LuAnn Raynes

Mike's granddaughter

*My aunt Judy is one of the best cooks in the Jarvis family. That is saying a lot as she was not born a Jarvis but married one, Uncle Bikey! Well one year she made a pumpkin pie, sliced a nice size slice, and then handed it to her brother-in-law. Aunt Judy, always being concerned about her guests, asked him how the pie tasted. He replied, "It would have been better if you had added sugar!" "What?" Judy said, thinking he was kidding. She took a bite and then realized that he was not kidding! She had added a cup of salt instead of a cup of sugar!*

#### KOOL-AID PIE

Pat Sinclair

Butch's granddaughter

1 pkg. unsweetened Kool-Aid, any flavor  
1 c. sweetened condensed milk  
8 oz. frozen whipped topping, thawed  
1 prepared graham cracker crust

In large bowl, mix kool-aid & sweetened condensed milk until thoroughly blended. Fold in whipped topping. Pour into graham cracker crust. Chill until set

#### PIE CRUST

Pat Sinclair

Butch's granddaughter

1 c. flour  
4 tbsp.                      shortening  
1 tsp. cold water  
¼ tsp. salt

Sift flour and salt, cut in the shortening with a knife, then add cold water. Turn out on a lightly floured board and roll quickly with as few strokes as possible into a round abt. 1/8 in. thick. Make sure it is larger than the pie pan you are going to use so that the dough falls over the edge without having to be stretched. Place in a greased pie plate, put a handful of dried beans on top so that the center will not billow up, and bake in a hot oven for 15 minutes. Discard beans after crust is done baking. This shell can be used immediately, or can be kept several days in an airtight container.

*I found this recipe in an old newspaper.*

*Remember having to watch for clotheslines and poles when playing in the backyard?*

CHOCOLATE CHUNK PECAN PIE LuAnn Raynes 1-9 inch deep dish pie shell, unbaked

3 lg. eggs  
1 c. corn syrup  
½ c. sugar  
¼ c. butter, melted  
1 tsp. vanilla  
1 c. pecans, coarsely chopped ¾ cup semi sweet chocolate chunks

Preheat oven to 350 degrees F. In large bowl, add corn syrup, eggs, sugar, butter and vanilla. Stir well. Add pecans. Sprinkle chocolate chunks over bottom of crust. Pour pecan mixture on top. Bake 50-55 minutes or until knife inserted 2 inches from center comes out with little bits of filling attached to it.

*Worth Every Delicious Bite & Pound!!!!!!!!!!*

#### RHUBARB PIE

3 c. rhubarb, diced  
2 pie crusts  
1 ¼ c. sugar  
3 tbsp. flour  
2 tbsp butter or margarine  
1/8 tsp salt  
¼ tsp nutmeg  
1 tsp. milk

Prepare rhubarb by picking tender, young stalks and cutting off leaves and bottoms. Wash thoroughly, but do not peel. Cut into pieces about 1 ½ inches in length.

Mix together rhubarb, sugar, flour and salt. Fill pastry-lined pie pan. Dot with butter and sprinkle on nutmeg. Adjust top crust. Flute edges and prick top of crust. Brush with milk. Bake at 425° for 10 minutes, finish at 350° for 30 minutes.

#### MAPLE BUTTERNUT PIE

2 c. milk  
1 ½ tsp vanilla  
1 c. maple sugar  
¼ tsp salt  
3 tbsp. cornstarch  
1 pie shell  
¼ c. cold milk  
3 eggs yolks, beaten  
¾ c. butternuts, chopped fine

1 tbsp. butter or margarine  
3 tbsp sugar, sifted  
3 egg whites, beaten stiff

Put milk and maple sugar in top of double boiler over boiling water and heat until sugar is dissolved. Mix cornstarch with cold milk. Blend mixture slowly into hot milk, stirring until it thickens. Remove part of this and blend into beaten egg yolks. Then return to mixture, beating until smooth and well blended. Cook 3 minutes more, stirring constantly. Remove from heat. Sprinkle chopped butternuts over surface. Cover with meringue made by blending 3 tbsp sugar into stiffly beaten egg whites. Brown meringue lightly in moderate oven; 350°

*REMEMBER WALKING BAREFOOT DOWN AN OLE DIRT ROAD*

## JAMES CLIFFORD JARVIS

*Jake, was the [thirteenth](#) child to come into this growing family. He was born on Aug 5, 1922.*

*He died on the 18th day of Sep 1990.*

*Jake married Mildred Fairbanks who was born 15 Jan 1929 in Ohio. She died 2 Feb 2002 in Franklin Co., Ohio.*



*They were the proud parents of a daughter Sharon; and two sons, James Clifford and Ernest Ray.*



*The picture to the right is Jake and Midge with his brother and sister Paul and Darb.*

*James Clifford Jr. was born Feb. 13, 1949. He married and had two sons; James C. Jarvis III and William R. Jarvis. He was proud of his granddaughters Amanda and Chelsea. He passed away July 19, 2000 and now rests at [Walnut Hill](#).*



# COOKIES

James Clifford - 10

## BLACK FOREST COOKIE MIX

½ c. dried cherries, chopped  
 ½ c. chocolate chips  
 ½ c. walnuts, chopped  
 ½ c. brown sugar, packed  
 ½ c. sugar  
 ½ c. cocoa  
 1 ½ c. all-purpose flour  
 ½ tsp. baking soda  
 ¼ tsp. salt

Layer the ingredients in a 1-quart jar in the order listed.

Attach a gift card with the following instructions:

Beat 2/3 cup butter in a mixing bowl until light and fluffy.

Stir in the black forest cookie mix, 2 eggs, and 1 tsp cherry or vanilla extract. Drop by tablespoonfuls onto a greased baking sheet and bake in a preheated 325F oven for 14 to 16 minutes. Cool on a wire rack.

## OATMEAL COOKIES

1 stick butter, softened  
 ½ c. Crisco  
 1 ½ c. brown sugar, packed  
 2 eggs  
 ½ c. buttermilk  
 1 ¾ c. all-purpose flour  
 1 tsp. baking soda  
 ½ tsp. salt  
 1 tsp. baking powder  
 1 tsp. ground ginger  
 1 tsp. ground nutmeg  
 1 tsp. cinnamon  
 ¼ tsp. ground cloves  
 ½ tsp. ground allspice  
 2 ½ c. quick-cooking oatmeal  
 1 c. raisins  
 1 ½ c. walnuts, chopped  
 1 tsp. pure vanilla extract

Cream together butter, shortening, and sugar until fluffy. Add eggs and beat until mixture is light in color. Add buttermilk. Sift together flour, baking soda, salt, baking powder, ginger, nutmeg, cinnamon, cloves, and allspice; stir into creamed mixture. Fold in oatmeal, raisins, walnuts, and vanilla. Drop by rounded teaspoons onto cookie sheet. Bake for 12 to 15 minutes at 350°. Top with browned butter icing.

### BROWNED BUTTER ICING

½ c. butter  
3 c. powdered sugar, sifted  
1 tsp. vanilla extract  
3 or 4 tbsp. water

Heat butter over medium heat in small saucepan, until golden brown, stirring occasionally. Remove saucepan from heat; stir in 3 cups sifted powdered sugar and 1 teaspoon vanilla. Stir in enough water to make a thin icing. Drizzle on warm cookies.

*Remember when all the girls had ugly gym uniforms?*

### SOFT BUTTER COOKIES

½ c. butter  
½ c. sugar  
1 egg  
1 tsp. vanilla  
¼ tsp. grated lemon rind  
¾ c. sifted all-purpose flour

Cream together the butter and sugar until light and fluffy. Beat in the egg, vanilla, and lemon rind. Stir in the flour and drop the batter by teaspoonfuls onto a lightly greased and floured baking sheet, about 3 inches apart. Bake in batches in a preheated 375F oven until the edges are brown, about 7 minutes. Remove with a spatula and cool on wire racks. This recipe makes about ½ dozen cookies.

### SCANDINAVIAN COOKIES

Jane Mullen Russell

½ c. butter  
1 c. flour, sifted  
¼ c. brown sugar  
1 c. nuts, chopped  
1 egg, separated  
jam or jelly

Cream Butter until soft. Blend in sugar, add egg yolk, beating until light. Blend in flour. Roll dough into 1" balls, dip into egg white, then roll in chopped nuts. Place on greased cookie sheet and make depression in center. Bake 5 min at 300°. Remove from oven and press down centers again. Continue baking 15 min. longer. Cool slightly and fill centers with Jelly or Jam.

### WEDDING CAKE COOKIES

Georgia Strausbaugh

½ c. real butter	2 tbsp. honey
1 tsp. vanilla	
1 c. flour	
1 c. pecan	
¼ c. powdered sugar	

In mixing bowl put, butter, honey, add all ingredients except sugar. Using hands shape into small balls. Bake for 12 - 14 minutes. Put powdered sugar into bowl and then roll balls in it till covered slightly. cool. Then eat them.

### PIE CRUST COOKIES

3½ c. flour (pre-sifted)  
 1 c. shortening or margarine  
 1 c. brown sugar  
 1 c. sugar  
 ½ c. nuts, chopped  
 ½ c. raisins  
 1 tsp. baking powder  
 3 eggs, well beaten  
 1 tsp. baking soda  
 3 tbsp. warm water

Heat oven to 350F

Dissolve baking soda in warm water. Combine flour, sugars and dry ingredients in large mixing bowl. Make a depression in the middle and add all moist ingredients. Mix like pie dough, cut the shortening and other ingredients into flour. Add raisins and nuts.

Drop by rounded teaspoonfuls onto greased baking sheet. Bake 10 to 12 minutes or until lightly browned. Don't over bake.

*This is a semi-soft cookie. Great dunker for milk or coffee.*

*It's not what you know but WHO you know that matters in life!*

### SNICKER BARS

LuAnn Raynes

¾ c. quick cooking oats  
 ¾ c. flour  
 2/3 c. brown sugar  
 ½ tsp. baking soda  
 pinch salt  
 1 ¼ c. salted peanuts  
 ½ c. butter or margarine, melted  
 12 oz. squeezable bottle caramel ice cream topping  
 1 ¼ c. semisweet chocolate chips

In a large bowl mix oats, flour, brown sugar, baking soda and salt. Stir in melted butter. Press evenly in 9x13 inch pan. Bake at 350 degrees F for 12 minutes or until browned on edges. Sprinkle on peanuts. Drizzle on caramel topping. Sprinkle on chocolate chips. Return pan to oven. Bake until caramel topping is bubbly all over. Allow to cool completely. Run a very sharp knife around the edge of the pan and cut into squares.

## *Remember swimming in the local creek?*

### PEANUT BUTTER BROWNIES

Chasity McCurry

½ c. peanut butter  
1/3 c. margarine, softened  
3 c. sugar  
½ c. brown sugar, packed  
2 eggs  
½ tsp. vanilla  
1 c. all-purpose flour  
1 tsp. baking powder  
¼ tsp. salt

Preheat oven to 350°. Grease a 9x9 inch baking pan.  
In a medium bowl, cream together peanut butter and margarine.  
Gradually blend in the brown sugar, white sugar, eggs, and  
vanilla; mix until fluffy. Combine flour, baking powder, and salt;  
stir into the peanut butter mixture until well blended.  
Bake for 30 to 35 minutes in preheated oven, or until the top  
springs back when touched. Cool, and cut into 16 squares.  
*I have made these before but I added melted chocolate on top, they were pretty  
good. I thought I would pass them your way, try them sometime and let me  
know what you think.*

### CHOCOLATE KISS COOKIES

Pat Sinclair

*This recipe was sent to me, from Alaska, by my niece Jennifer Mantei.*

½ c. sugar  
¼ tsp. salt  
½ c. brown sugar, firmly packed  
2 c. all-purpose flour  
1 c butter, softened  
1 tsp. baking soda  
¼ c. sugar  
48 unwrapped kisses

Heat oven to 375. In large mixer bowl combine 1/2 cup sugar,  
brown sugar and butter. Beat at medium speed until creamy.  
Add egg, vanilla and salt; continue beating until well mixed.  
Reduce speed to low; add flour and baking soda. Beat until well  
mixed.  
Shape dough into 1-inch balls. Roll balls in 1/4 cup sugar.  
Place 2 inches apart on cookie sheets.  
Bake for 8-10 mins or until lightly golden brown. Immediately  
press 1 chocolate kiss in center of each cookie. Remove from  
cookie sheets; cool completely.  
Number Of Servings: 4 dozen cookies.

### NO BAKE COOKIES

Pat Sinclair

*Remember No Bake Cookies? I do, I can still smell them cooking in our small*

kitchen in Albany, Ohio. I remember the first time mom let me and my brother make them. We lived in a two story house beside the railroad tracks. I was twelve and my brother was thirteen. This was a new cookie for us and we loved them. Any way my brother started the cookies. He mixed the sugar and cocoa together then added the milk and butter, just like he was supposed to. AH! But then it came to the salt. We didn't know how much a pinch was and mom was out back hanging up clothes. We didn't have time to ask her because the other ingredients were already starting to cook so my "smart" brother put a whole teaspoonful of salt in the mixture. He brought the mixture to a rolling boil and let it boil for the required two minutes. We timed it and everything; these cookies were going to be perfect. Then we stirred in the vanilla, peanut butter, and oats. After everything was mixed real well we dropped the cookies onto buttered plates.

As soon as they cooled we all got one and took big bites. Boy was that a mistake. I don't know about you but we learned that day that a pinch of salt does not mean a teaspoonful. They were the saltiest things I had ever eaten. We asked mom if we could make another batch, she said we couldn't afford to waste anything so we would have to eat these first. So we ate our mistake, it took us about three weeks because they were so bad, and then we made more. Believe me the second batch was a whole lot better than the first, and we never made that mistake again.

*Here is the recipe, enjoy, and remember a pinch is just that 'a pinch'.*

1 stick butter  
3 c. sugar  
2/3 c. evaporated milk  
2 tbsp. cocoa  
1 pinch salt  
1 tsp. vanilla, not Imation  
1 c. peanut butter  
2 c. quick oats

In a med heavy sauce pan put butter, milk, sugar, cocoa, and salt. Stir to get mixed, try not to get sugar on sides of pan. On med high bring mixture to a "complete rolling" boil, and time for 2 min, do not stir. Rinse spoon under running water so as not to put uncooked sugar back in pan. Take off heat and add vanilla, peanut butter, and oats. Beat well and drop by spoonfuls on buttered foil.

*P.S. Larry reminded me that we kept them in the freezer because they tasted better that way. Not that they tasted good frozen, just better.*

#### BUTTER PECAN TURTLE COOKIES

Pat Sinclair

2 c. flour  
1 c. pecan halves  
1 c. packed brown sugar  
2/3 c. butter  
½ c. butter  
½ c. brown sugar  
1 c. milk chocolate chips

**Crust:** Combine flour, 1 c brown sugar and ½ c. butter with mixer until particles are fine. Spread into a greased 13x9x2 inch pan. Sprinkle 1 c. pecan halves evenly over crust.

Caramel Layer: Combine 2/3 c. butter and ½ c. packed brown sugar in heavy pan and cook over medium heat, stirring constantly until entire surface begins to boil. Boil ½ to 1 minute, stirring constantly. Pour caramel evenly over pecans and crust. Bake in a 350° oven for 18 to 22 minutes or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with 1 cup milk chocolate chips. Allow chips to melt slightly and spread them out. You may substitute 5 Hershey bars for the 1 cup of chips.

### STAINED GLASS COOKIES

These are round and square cookies with yellow see through centers.

3 ½ c. flour  
 ½ tsp. salt  
 ½ tsp baking powder  
 2 sticks butter  
 1 ¼ c. sugar  
 2 eggs  
 1 tbsp. vanilla  
 ½ c. decorative sugar

32 hard butterscotch disc candies

Pre-heat oven to 375°. In bowl, whisk first 3 ingredients. In 2nd bowl, whisk together next 4 ingredients until smooth. Beat in flour mixture until dough forms. Divide dough in half, shape each half into a disk, wrap in plastic, chill 30 min. Line baking sheets with foil coated with cooking spray. In processor, pulse candies until finely ground. Roll out half of dough to 3/8 inch thickness. Use scalloped cutters, rounds and squares, cut out cookies, reroll scraps. Cut out center of cookies with smaller cutters. Transfer cookies to baking sheets. Fill center of cookies with ground candies to level of cookies. Sprinkle dough with decorative sugar, brush off excess. Bake until candies in the panes are melted and cookies are lightly colored around edges. Cool. Repeat with second half of dough. These cookies go great with a glass of cold milk. Makes 6 dozen.

### BUTTERSCOTCH CHEWIES

Doris Winchell

2/3 c. butter  
 2 eggs  
 1 ½ c. packed brown sugar  
 1 tsp. vanilla  
 1 ½ c. all-purpose flour  
 ¼ tsp. baking soda  
 1 pkg. butterscotch chips

In a large bowl cream butter and brown sugar together. Add eggs and vanilla then beat until smooth. In a separate medium bowl mix flour and baking soda then mix into creamy mixture until soft dough forms. Stir in butterscotch chips. Drop tsp. size dough bits 2 inches apart onto greased pan. Bake at 375° for 4-7 minutes

COWBOY COOKIES

Doris Winchell

1 c. butter  
1 c. sugar  
1 c. packed brown sugar  
2 eggs  
1 tsp. vanilla  
2 c. all-purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
½ tsp. salt  
2 c. quick oats  
12 oz. pkg. semi-sweet choc-chips

In large bowl, beat butter and sugar until smooth. Add eggs and vanilla in small bowl. Combine flour, baking powder, baking soda, and salt. Mix dry ingredients into creamy mixture until soft dough forms. Drop teaspoon size pieces of dough onto lightly greased cookie sheet. Bake at 350 for 9 to 11 minutes until done.

Remember when it took five minutes for the TV to warm up?

CHEWIES

Shirley Scherschel

1 lg. Box Special K Cereal  
1 qt. light corn syrup  
1 ½ c. sugar  
40 oz. jar peanut butter

Empty Special K Cereal into large bowl and set aside. Combine light corn syrup and sugar in large pan. Bring just to a boil. Remove from heat and add: peanut butter, and mix until smooth. Pour over cereal and mix well. Drop on wax paper and let cool. Store in an air-tight container (Tupperware), and it will keep for several weeks. Makes around 50 – depending on size.

BANANA NUT COOKIES

Doris Winchell

½ c. butter  
1 c. sugar  
½ c. brown sugar, packed  
1 ½ c. bananas, mashed  
2 eggs  
1 tsp. vanilla  
2 ½ c. all-purpose flour  
2 tsp. baking powder  
1 tsp. cinnamon  
½ tsp. baking soda  
½ tsp. salt  
2 c. walnuts

In large mixing bowl, cream butter& sugar until fluffy. Add bananas, eggs & vanilla. Beat until smooth. In med- mixing bowl, mix flour, baking powder & soda, cinnamon & salt. Add dry ingredients to creamy mix. Stir until smooth. Now that everything is all together, stir in walnuts. Drop teaspoonfuls 3 inches apart on greased pan. Bake 375 for 8-10minutes.

NO BAKES

Chasity McCurry

1 stick butter  
 1 tsp. cocoa  
 2 c. sugar  
 ½ c. milk  
 1 tsp. of vanilla  
 butter  
 2 c. quick oats

1 c. peanut

In heavy sauce pan bring butter, cocoa, sugar, and milk to a rolling boil. Let boil for 3 min. turn off heat and add vanilla peanut butter and oats. Stir well and spoon onto wax paper with a tablespoon.

*I made this recipe one time and ended up with ice cream topping instend of cookies. Still to this day I get reminded of it.*

BUTTER BALL COOKIES

Bonnie Jarvis

½ c. butter  
 ¼ c. conf. sugar  
 ½ tsp. vanilla  
 1 c. nuts  
 1 c. flour

Mix everything together and roll into round balls. Put on cookie sheet close together. Bake until brown at 325° when cookies are done. Roll cookies in powdered sugar.

PEANUT BUTTER PIZZA

Charles Sinclair

½ c. sugar  
 ½ c. peanut butter  
 ½ c. brown sugar  
 ½ c. softened butter  
 ½ tsp. vanilla  
 1 egg  
 1 ½ c. flour  
 2 c. miniature marshmallows  
 6 oz. chocolate chips

Preheat oven to 375 degrees.

In large bowl, combine sugar, peanut butter, brown sugar, butter, vanilla and egg. Blend well. Lightly spoon flour into measuring



cup; level off with spatula. Stir flour into sugar mixture. Press dough evenly on bottom of a greased 12 to 14 inch pizza pan, forming a rim along the edge. Bake 10 minutes. Sprinkle with marshmallows and chocolate chips. Continue baking 5 to 8 minutes or until marshmallows are lightly browned. Let cool. Cut into wedges (it is suggested that you use knife sprayed with non stick vegetable spray). Store in tightly covered container.

#### THUMB PRINT COOKIES

Pat Sinclair

1 c. butter  
 filling of choice  
 ½ c. brown sugar, packed  
 2 egg yolks  
 ½ tsp. salt  
 2 egg whites  
 2 c. flour, all purpose  
 1 tsp. vanilla  
 1 lb. nuts, ground fine

Mix all ingredients, except nuts and egg whites, until you can roll the dough into 1 inch balls.

In separate bowl beat egg whites. Roll balls in egg whites, and then roll in ground nuts. Put one inch apart on an un-greased cookie sheet. Bake five minutes at 375°. Take out of oven and place thumb print in each cookie. Return to oven and bake another 8 to 10 minutes. Fill with your choice of fillings.

Jam, chopped fruit, chocolate, ect.

*Stop telling God how big your storm is:  
 instead tell the storm how big your God is.*

#### THYROID BOOSTING COOKIES

2 ¼ c. multi-bran Chex cereal  
 1 c. old-fashioned oats  
 ¾ c. instant fat-free dry milk  
 2/3 c. toasted wheat germ  
 ¼ c. unprocessed wheat bran  
 2 tbsp. unsweetened cocoa powder  
 1 ½ tsp. baking powder  
 ½ tsp. iodized salt  
 ¼ tsp. ground cinnamon  
 1 lg. banana, mashed  
 4 tbsp. salted butter, at room temperature  
 ½ c. sugar  
 2 lg. eggs  
 7 lg. egg whites  
 1 ½ tsp. pure vanilla extract

In a large bowl, combine ground cereal, oats milk powder, wheat germ and bran, cocoa powder, baking powder, salt and cinnamon. Mix with spoon until thoroughly combined. In a

medium bowl, blend mashed bananas, butter and sugar with electric mixer at medium speed, until smooth. Add eggs, egg whites and vanilla. Blend until evenly combined. Add moist mixture to dry mixture in large bowl; mix with spoon until thoroughly combined. Let batter stand to thicken at least 5 minutes before baking. Divide dough in half, then in half again. Make 6 cookies out of each portion, 24 cookies total. Drop batter for each cookie onto a nonstick or parchment paper lined baking sheets. If desired, flatten each cookie with fingers or glass to give it the cookie shape. (batter does not spread) Bake at 375° for 10 minutes or until springy to the touch. Remove from oven and let cool slightly on baking sheets. Cool completely on rack.

*These cookies are to kick start your metabolism. You eat 3 for breakfast and 3 for lunch. Follow with drinking 8 glasses of water per day. Eat a normal dinner but leave off the potatoes and pastas. If you feel the need to eat sweets make sure it is sugar free. These cookies are packed with energy and make you feel less tired. Enjoy*

## MARYELLEN JARVIS

Mary was fourteenth and was born May 27, 1924. Mary, pictured here in the center, had her picture taken with her sister Darb on the right. Her sister-in-law Grace and niece JoAnne is on the left. Mary married Lincoln Blasdell and had Ginger and Shirley, two beautiful little girls. Here is a picture of Mary's girls with their cousins.



This picture was taken at Paul's grandson Mike's home for a family reunion. Elaine is Paul's daughter, Russell is Kyle's son and Doris is Butch's daughter.

*Here is a lovely picture of most of Ginger Furnish's grandchildren. I hear there was a new addition Dec. 2006.*

*b-Bess holding Nathan, Julie, Lauren holding Jeremy, Clay and Trevor.  
f-Tracy with Morgan, Robin, Melissa and Allison.*



# CANDY

Mary Ellen - 5

## CHEWY CARAMELS

2 c. sugar  
12 tbsp. butter  
2 c. heavy cream  
1 ¾ c. light corn syrup  
1 tsp. vanilla extract

Combine the sugar, butter, cream, and corn syrup in a saucepan and bring to a boil over moderate heat. Boil for 20 minutes, stirring occasionally, until the firm ball stage, 242-248F° on a candy thermometer. Remove from the heat, stir in the vanilla, and beat with an electric mixer until thickened. Pour into a greased 9-inch square pan and cool before cutting into squares. Wrap individually in plastic wrap and store in an airtight container.

## COGNAC TRUFFLES

Pat Sinclair

¼ c. heavy cream  
2 c. chocolate chips  
1 ½ tbsp. cognac  
Cocoa

Heat cream in saucepan until simmering. Add 1 cup chips. Stir over heat until mixture is smooth. Stir in cognac. Refrigerate 2 hours. Line baking sheet with wax paper. Scoop up rounded teaspoonfuls, roll into balls and place on baking sheet. Freeze 2 hours. Melt remaining chips in saucepan stirring until smooth. Cool to room temp. Rest a truffle on fork, lower into melted chocolate to cover. Lift from chocolate, let excess drip off. Return to baking sheet. Repeat with remaining truffles and chocolate. Garnish Truffles by Rolling Them in Nuts or Unsweetened Cocoa Powder. Refrigerate 2 Hours.

## BUCKEYES

Pam Jarvis

12 oz. peanut butter  
1 lb powdered sugar  
2 sticks butter  
12 oz. pkg. chocolate chips  
¼ bar paraffin

Mix together peanut butter, sugar and butter. Form into small balls and chill. Over medium heat in a double boiler, melt chocolate chips and paraffin. Using a toothpick, dip each ball into chocolate, covering three quarters of each ball. Place on wax paper to cool.

*Polish jewelry. Drop two Alka Seltzer tablets into a glass of water and immerse the jewelry for two minutes.*

### HEAVEN'S OWN FUDGE

4 c. sugar  
1 (12-oz) can evaporated milk  
1 stick butter  
1 tsp. vanilla  
pinch of salt  
12 oz. chocolate chips  
5 c. miniature marshmallows

Place sugar, milk, butter, vanilla and salt in a good sized (at least 2 quart) saucepan. Stir constantly over medium-high heat until mixture reaches a full, rolling boil. Lower heat to medium (but maintain boil) and let cook for 10 minutes (once mixture is boiling hard, you no longer have to worry about it sticking). Meanwhile, put marshmallows & chocolate chips in a good sized mixing bowl and lightly grease a large rimmed cookie sheet or jelly roll pan (or two 9x13 inch baking pans, or three 9-inch round cake pans.) Pour hot candy mixture over marshmallows & chocolate and stir until everything is melted. At this point you can stir in, say, a cup of nuts or butterscotch, white chocolate or peanut butter chips, or add a dash of fruit syrup (berry & orange are great), candied ginger, more marshmallows (for that "Rocky Road" effect). Pour into prepared pans and let set (preferably at least overnight). Cut into pieces and store in an airtight container.

### PEANUT BUTTER FUDGE

Joyce Boone

*This is my most favorite candy recipe to give for Christmas. It is Easy to make and is Very Good.*

2 c. sugar  
1 1/3 c. peanut butter, creamy  
½ c. milk  
1 jar marshmallow cream, 7oz

In a sauce pan bring sugar and milk to a boil. Let boil for three minutes. Remove from heat and add peanut butter and marshmallow cream. Mix well. Quickly pour into a buttered 8 inch square pan; chill until set.

*When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.*

### SNICKER BARS

LuAnn Raynes

¾ c. quick cooking oats  
¾ c. flour

2/3 c. brown sugar  
 ½ tsp. baking soda  
 pinch salt  
 1 ¼ c. salted peanuts  
 ½ c. butter or margarine, melted  
 12 oz. squeezable bottle caramel ice cream topping  
 1 ¼ c. semisweet chocolate chips

In a large bowl mix oats, flour, brown sugar, baking soda and salt. Stir in melted butter. Press evenly in 9x13 inch pan. Bake at 350 degrees F for 12 minutes or until browned on edges. Sprinkle on peanuts. Drizzle on caramel topping. Sprinkle on chocolate chips. Return pan to oven. Bake until caramel topping is bubbly all over. Allow to cool completely. Run a very sharp knife around the edge of the pan and cut into squares.

### TOFFEE

Pat Sinclair

*This recipe was given to me by a friend when I worked at Doctors Hospital, in Nelsonville, Ohio. She said her mother just laid chocolate candy bars on the mixture after turning it over and the heat melted the chocolate. Then she just spread it around to make it even.*

1 ¼ c. butter or margarine  
 1 ¼ c. chocolate (bar or chips)  
 1 2/3 c. granulated sugar  
 4 tsp. corn syrup  
 ¼ c. water

In heavy saucepan melt butter, add sugar, corn syrup and water. Cook over medium heat until 300 degrees with a candy thermometer. Immediately remove from heat. Stir in Nuts. Spread in Buttered 15x10 pan. Let cool but you can loosen sides. When firm enough, flip over. Melt chocolate and spread over toffee slab. Sprinkle with ¾ cup finely chopped nuts. When chocolate has hardened, break in pieces.

*Dipping strawberries in chocolate? Stick tooth picks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of Styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.*

### BUTTER MINTS

Pat Sinclair

*As a Child I believe Butter Mints and Peppermint Patties were my favorite candies. But as I got older I developed an allergy to the peppermint flavoring. When the boys want Mints they have to go to my nieces home*

*to make them.*

*In the year 2000 my niece Chasity got married and I wanted to do something special for her. Well, I decided I would make Butter Mints for the reception. I made the mints and instead of rolling and cutting them I bought a play dough toy. My niece Crystal's daughters and my son Charlie used this to make long snakes which were then cut into the mints. We had a lot of fun and laughs and the experience was something I will never forget. Remember the allergy I mentioned earlier? The day after making the mints I couldn't even get out of bed. The migraine was so bad I couldn't even talk. Thankfully my boys were old enough to help me. No matter how much I love my family I'll "NEVER" do that again.*

½ stick margarine - butter will not set up

1 egg white

1 lb. powdered sugar

Flavoring to taste

Food coloring - optional

Mix softened margarine with egg white, small amt of powdered sugar, flavoring and coloring (if using) until blended. Keep adding powdered sugar until mixture forms a firm heavy ball. Depending on the size of egg white used you may need less or more than 1 lb. of powdered sugar. Let mixture rest for 15 to 20 minutes. Take small pieces, roll into logs and cut into small pieces.

## *Remember swimming in the local creek?*

*If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.*

### CARMELS

Pat Sinclair

1 c. sugar

½ c. light brown sugar, packed

½ c. clear corn syrup

1 c. whipping cream

½ tsp. vanilla

¼ c. butter, not oleo

Place sugar, syrup, cream and butter in saucepan. Stir over low heat until sugar dissolves. Add vanilla. Cook to firm ball stage (248°F). Cool slightly. Pour into buttered 8x8 pan. Cool. Cut in squares. Wrap in waxed paper.



Melt slightly over pecans and let cool then dip in chocolate and they make wonderful "Turtles".

## *Everyone has a price - mine is chocolate.*

### EGGNOG FUDGE

Pat Sinclair

1/8 c. butter, chilled  
3 c. sugar  
1 c. eggnog  
6 oz. white chocolate chips  
1 ½ c. mini-marshmallows  
1 c. almonds, chopped  
½ tsp. nutmeg  
½ tsp. cinnamon

Line a 9" x 9" pan with aluminum foil and set aside. Spray the sides of a large saucepan with butter-flavor non-stick spray. Add the eggnog and sugar, and bring to a rolling boil over medium to medium-high heat, stirring constantly. Boil for two full minutes. Fold in the marshmallows, cinnamon, and nutmeg. Bring back to a rolling boil for another 6 minutes, stirring constantly. The mixture will start to turn brown, which is normal, but if you see brown flakes in the mixture then turn down the heat a little. Remove from heat and add the butter, chips, and nuts. Stir until thoroughly mixed or until the mixture starts to lose its glossy appearance. Pour into prepared pan. Cool at room temperature. Remove from pan; remove foil, cut into squares.

### FIVE MINUTE FUDGE

Pam Jarvis

1 ½ c. sugar  
2/3 c. evaporated milk  
1 tbsp. butter  
½ tsp. salt  
1 6oz. bag chocolate chips  
16 lg. marshmallows  
1 tsp. vanilla  
1 c. nuts, optional

Combine sugar, milk, butter and salt in saucepan. Bring to boil and cook for 5 min. stirring constantly. Add chocolate chips and continue to heat until chocolate is melted. Remove from heat and stir in marshmallows, vanilla and nuts. Mix well and pour into shallow 8 in. pan. Cool and cut.

### BUTTERY PEANUT BRITTLE

2 c. sugar

1 c. light corn syrup  
 ½ c. water  
 1 c. butter or margarine  
 2 c. peanuts, chopped  
 1 tsp. soda

Heat and stir sugar, syrup, and water in 3-qt. saucepan till sugar dissolves. When syrup boils, blend in butter. Stir often after 230°; stir constantly to hard crack stage 305°. Remove from heat. Quickly stir in soda, mixing well. Pour onto 2 cookie sheets. Stretch thin by lifting and pulling from edges with forks. Loosen from pans as soon as possible. Break up into pieces.

#### COFFEE WALNUTS

1 c. brown sugar  
 ½ c. sugar  
 ½ c. sour cream  
 coffee powder  
 1 tsp. vanilla  
 3 c. walnut halves  
 1 tbsp. instant

Combine both sugars, sour cream and coffee in saucepan. Cook and stir to soft ball stage 236°. Remove from heat; stir in vanilla. Add 3 walnut halves; stir gently to coat. Separate nuts on buttered cookie sheet.

## SARAH JANE JARVIS

*Sarah Jane, who was know as Darb, was the baby of the family. The fifteenth and final child to be born to this great woman; she was born on Jul 17, 1927 near Cutler, Washington, Ohio.*



*She was recently lost to us, the last of her generation of Jarvis children. She passed away on Jan 25, 2005.*

*Sarah married Paul Ray Holcomb; son of Frank Burdick Holcomb. They had eight children; three daughters; Karen Kay, Penny Lou, and Tammi Jane; and five sons; Paul Bryan, Marion Eugene, John F., Donald Ray, and Gregory Dewayne.*



*Sarah used to tell a story about how surprised she was to discover her real name was Sarah instead of Darb on her first day of school. The surprise of discovering her real name was so strong that it remained with her for the remainder of her life.*

*At the age of 47 Aunt Darb became a LPN.*



*Sarah's birth announcement in The Athens Messenger.*

## *Darb and John's descendants*



*Darb's son John is pictured here making a bow. He has made a few of them and sent a picture of some.*



*Darb's daughter Penny has three children.*

*Penny had daughter Courtney Michelle and then twin sons Trevor James and Johnathan Cole.*



*Trevor, pictured here, lost his battle with cancer at the tender age of 23. He loved to fish so his mother put a bench and memorial plaque beside the pond.*

## FOOD PRESERVATION

Sarah Jane - 5

### PEPPER SALSA

Paul Roof

18 tomatoes, chopped  
 3 Vidalia onions, diced  
 3 bell peppers, seeded and diced  
 2 habanera peppers, diced  
 1 cherry pepper, diced  
 3 jalapeño peppers, seeded, diced  
 5 jalapeño peppers with seeds, diced  
 5 chipotle peppers with seeds, diced  
 3 tbsp. adobo sauce  
 1 bulb garlic crushed and diced  
 1 tsp. kosher salt

Cook tomatoes until liquid reduces by half.  
 While tomatoes are cooking mix together remainder of ingredients in a stainless steel or glass bowl. Add tomatoes and stir. Ladle hot mixture, 1 inch from rim, into sterile hot jars. Put in hot water bath for 10 minutes. Recipe makes 6 pints of Salsa.

*Thaw frozen food before cooking to ensure more accurate cooking times.*

### HOT NEW MEXICAN TABLE SALSA

Doris Winchell

14 oz. can tomatoes, peeled  
 2 tsp. crushed red chiles  
 2 tsp. cider vinegar  
 1½ tsp. ground cumin  
 2 cloves garlic, minced

Combine all ingredients and set aside to rest for at least 10 minutes. This will allow the flavors to blend.

*Chill all foods soon after serving to prevent bacterial growth.*

*Remember collecting pop bottles to exchange for candy?*

*When you get a splinter, reach for the scotch tape before resorting to tweezers or a needle. Simply put the scotch tape over the splinter, and then pull it off. Scotch tape removes most splinters painlessly and easily.*



*A few drops of lemon juice added to simmering rice will keep the grains separated.*

#### A WALKING STICK

*A walking stick, not a cane, is a good walking companion through any age through Meadow, Marsh, Timber, and along a Country Lane. It is sometime picked up at random reroute and then thrown away. But it could be a carefully selected piece that becomes an heirloom.*

*Walking Sticks made of Hickory, Ash, Oak, Maple, Wild Cherry, or Willow can make good walking sticks.*

*Cut-up dried fruit sometimes sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.*

#### GREEN TOMATO RELISH

Mary Jane Truesdell

1 l c. green tomato, chopped  
 4 c. red and green bell peppers, chopped  
 2 c. onions, chopped  
 4 tbsp. salt  
 Let stand for 1 hour.  
 Put into jars and add liquid (recipe below).  
 3 c. white vinegar  
 6 c. sugar  
 1 tbsp. celery seed

Simmer for 20 minutes. Add to jars to ½ inch from rim. Seal and place in hot water bath for 10 minutes.

#### PEACH RUM JAM

3 lb. fully ripe peaches, peeled and finely chopped (4 c. chopped).  
 1 ¾ oz. pkg. powdered fruit pectin  
 5 c. sugar  
 ¼ c. light rum

Combine chopped peaches and fruit pectin in a very large saucepan or dutch oven. Place over high heat and bring to a full rolling boil, stirring constantly. Immediately add all the sugar and stir. Again bring to a full rolling boil and boil hard for 1 minute, stirring constantly.

Remove from heat; stir in rum; skim off foam. Stir and skim for 5 minutes to cool slightly and prevent fruit from floating. Ladle into

hot scalded jars. Seal at once.

*Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion*

PEPPER BUTTER

Pat Sinclair

1 qt. prepared mustard  
1 qt. white vinegar  
6 c. sugar  
36 banana peppers, seeded and chopped  
2-3 hot peppers, seeded and chopped (make as hot as you dare!)

Cook over low heat 1 to 1 1/2 hours. Add enough cornstarch mixed with a little water to thicken if needed. Cook a couple more minutes. Pour into hot sterilized jars to 1/2 inch from top. Wipe top of jars and seal with hot sterilized lids and rings. Process sealed jars for 10 minutes in a hot water bath.

Use as a kicked up mustard.

*This is wonderful!!! Use it on anything that you would use mustard on. My favorite is to dip egg rolls in it!*

*Put a sealed envelope in the freezer for a few hours, and then slide a knife under the flap. The envelope can then be resealed.*

KRAUT

Joyce Boone

Chop Cabbage fine and put in stone jar. A layer of Cabbage, salt to taste, then tamp till juice covers it then keep adding Cabbage and salt then tamp until the jar is full. Put a plate on it to weigh it down. Cover jar with saran wrap to keep flies out. Let set to sour about two weeks. Take out of jar and put in pan. Heat until real hot then put into jars and seal. Can cold pack for 15 minutes to make sure it seals.

*I can remember well when Grandpa John made Kraut.*

PICKLED BEETS

2 cans (16 oz. ea.) sliced beets, drained, reserve liquid  
2 c. sugar  
1 c. vinegar

2 sticks cinnamon

Add enough water to beet liquid to measure 2 cups  
Heat liquid mixture, sugar, vinegar and cinnamon to boiling. Pour over beets. Cover and refrigerate at least 24 hours. About eight ½ cup servings.

*Remember when laundry detergent had free glasses, dishes or towels hidden inside the box?*

#### BLACKBERRY LIQUEUR SAUCE

4 c. blackberries  
1 tbsp lemon zest  
½ c. Chambord  
1 tbsp. lemon juice  
¾ c. sugar  
1 pouch liquid pectin

Wash blackberries; drain. Combine blackberries, Chambord and sugar in a saucepan; let stand 2 hours, stirring occasionally. Add lemon zest and lemon juice. Bring to a boil. Stir in liquid pectin. Return mixture to a rolling boil. Boil hard 1 minute, stirring constantly. Remove from heat. Skim foam if necessary. Ladle hot sauce into hot jars, leaving ¼ inch headspace. Adjust two-piece caps. Processing 10 minutes in a boiling water canner.

#### FRUIT SALSA AND CINNAMON CHIPS

2 Granny Smith Apples  
1 Red Delicious Apple  
1 Mango  
3 Kiwi  
2 Cups of Strawberries  
2 Tbs Brown Sugar  
1/4 cup orange/pineapple/banana combination juice

Peel, clean and cut all fruits. Crush them in a food processor. You will want to have some chunkiness to it. Mix all fruits, sugar and OJ together.

#### CINNAMON CHIPS

1 Stick of butter  
 2 Tbs sugar  
 3 Tbs cinnamon  
 Package of Tortillas

Cut Tortilla's into 8 wedges, like you are cutting a pizza. Melt butter; in a separate bowl mix cinnamon and sugar. Brush butter onto wedges then sprinkle both sides with sugar mixture. Bake at 425 degrees for 5-7 minutes, until they are golden brown.

These make great gifts when chips are packaged in pretty cellophane and ribbon and fruit salsa in a nice glass jar. (Keep Refrigerated)

#### CHOW - CHOW RELISH

4 c. chopped cabbage  
 3 c. chopped cauliflower  
 2 c. chopped onions  
 2 c. chopped green tomatoes  
 2 c. chopped green peppers  
 3 tbsp. Salt  
 2½ c. Vinegar  
 1½ c. Sugar  
 2 tsp. Dry mustard  
 1 tsp. Ground turmeric  
 ½ tsp. Ground ginger  
 2 tsp. Celery seeds  
 1 tsp. Mustard seeds

Combine cabbage, cauliflower, onions, green tomatoes and bell peppers. Sprinkle with salt. Let mixture stand 4 to 6 hours in cool place. Drain well. Combine vinegar, sugar, mustard, turmeric, ginger, celery seeds and mustard seeds in large saucepan. Simmer 10 minutes. Add vegetable mixture and simmer 10 minutes longer. Bring to boil. Pack into hot sterilized jars leaving ¼ - inch head space. Adjust lids and process 10 minutes in boiling water bath. Makes 4 pints

#### STAINED GLASS CRANBERRIES

4 c. fresh cranberries, rinsed, drained-not dry  
 2 c. sugar

4 tbsp. brandy

Spread berries in single layer in 9x13 glass pan. Sprinkle evenly with sugar. Cover with heavy foil and crimp the edges to seal the pan. Bake at 350 degrees 20 minutes. Very carefully move the casserole back and forth to coat the berries. Return to oven and bake ten more minutes. Again gently move the casserole back and forth. Place on cooling rack and cool completely before uncovering. Stir in brandy then spoon into hot sterilized quart jars. Seal and refrigerate. Store up to one month. Serve in cut glass bowl. Very pretty - berries have the look of stained glass beads!

## GEORGE PETER JARVIS



*George Peter Jarvis was the father of our John William. He was born Jan. 14, 1845 to George and Margaret Grimes Jarvis. He started our family with his wife Amanda Conant on Mar 25, 1866. Amanda, daughter of Jeremiah and Mary "Polly" Munn Conant, was born about 1841. Besides John they had another son, Marion and two daughters, Rosa and Viola.*



*George was a Pvt. Co. I, 92 Regiment of OH Vol Infantry Enlisted on 2 Aug 1862 at 18 yrs. of age. Enlisted in Co. I on 9 Sep 1862. George was wounded on 25 Feb 1864 in battle at Rocky Face Ridge, Georgia. He was mustered out on 10 Jun 1865 in Camp Chase, Ohio.*

*He was on the hill plowing when he heard about the war, tied the oxen to the fence and walked to Beebe, Ohio, where he caught a train. His mother didn't know what happened to him until someone came by and told her he had gone. George enlisted for three years. He was eighteen years of age at the time of his enrollment.*

*George died at the age of 63 on Mar. 31, 1908, near Cutler in Washington County Ohio. A couple of years later Amanda went to join him. They rest together on the hill behind their son John's old homestead.*

*This beautiful cabin was built from logs of George and Amanda's home.*

*It was a log home when they lived there and they gave it to their daughter Rosie and her husband. The new owners had lap siding put on over the logs and it stayed that way until recently.*



**May your troubles be less,  
may your blessings be more,  
and may nothing but happiness  
come through your door!**

*Charlotte's boy Ronnie Jordan saw potential in the home and used the logs to make this beautiful cabin.*







*What a wonderful way to keep the memories alive. I 'm sure George and John are smiling down on this "new" cabin their grandson created. Thank you Ronnie and Manu for sharing your pictures with us.*

**I'M GLAD YOU ARE IN MY DASH**

I read of a man who stood to speak  
at the funeral of a friend.  
He referred to the dates on her  
tombstone,  
From the beginning...to the end.

He noted that first came her date of  
birth  
And spoke the following date with  
tears,  
But he said what mattered most of all  
Was the dash between those years.

For that dash represents all the time  
That she spent alive on earth...  
And now only those who loved her,  
Know what that little line is worth.

For it matters not, how much we own;  
the cars...the house... the cash...  
What matters is how we live and love  
and how we spend our dash.

So think about this long and hard...  
Are there things you'd like to change?  
For you never know how much time is  
left,  
That can still be rearranged.

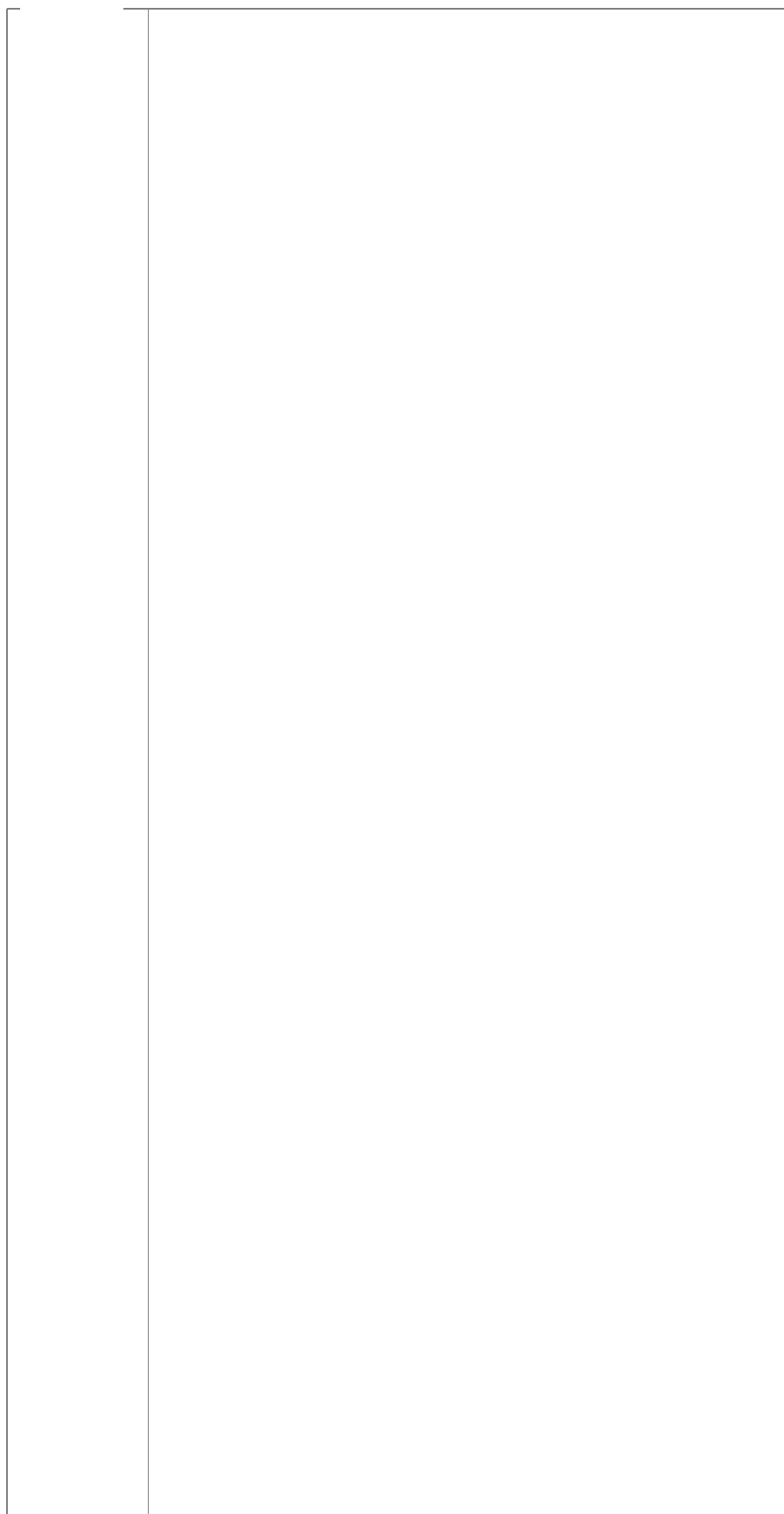
If we could just slow down enough  
To consider what's true and real,  
And always try to understand  
The way other people feel

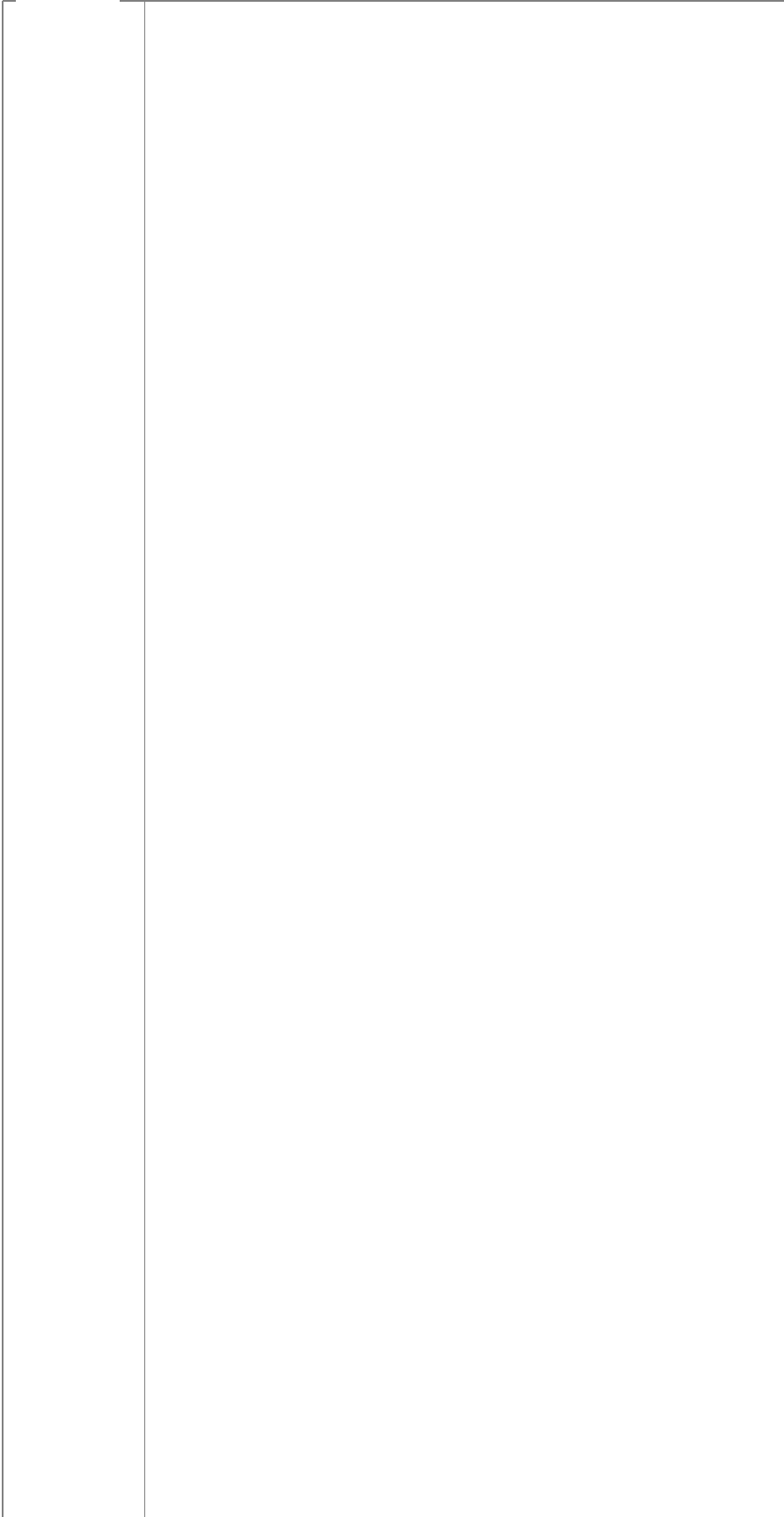
And be less quick to anger,  
And show appreciation more  
And love the people in our lives  
Like we've never loved before.

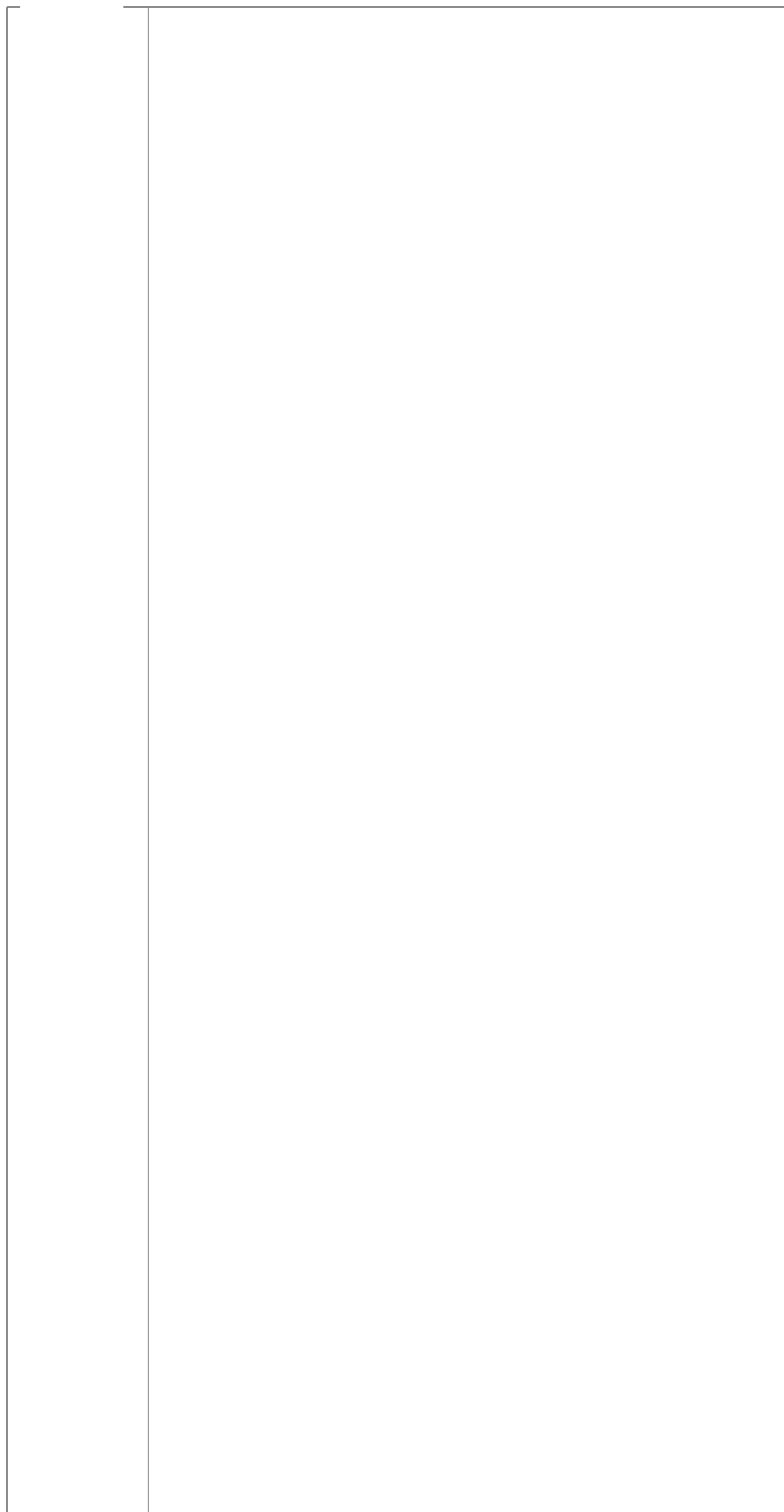
If we treat each other with respect,  
And more often wear a smile...  
Remembering that this special dash  
Might only last a little while.

So, when your eulogy's being read  
With your life's actions to rehash...  
Would you be proud of the things they  
say  
About how you spent your dash?

- Unknown -







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## THIS&THAT

George Peter - 9

### GRANDMA'S OATMEAL

Robert L. Jarvis

*When we visited Grandpa and Grandma Jarvis, Grandma always made a big kettle of oatmeal for breakfast. It was delicious! We asked our mother why the oatmeal she made did not taste as good as what Grandma made. The next time we went to Grandma's she made oatmeal (with her pinches, dashes, handfuls, etc.), our mom had measured each ingredient (teaspoon, tablespoon, cup, etc.). The next time mom made oatmeal, she measured, used the same kind of kettle, and did everything Grandma had done. The oatmeal was good but not as good as Grandma's. Mom said, "It must be the love Grandma has for us that makes it so delicious."*

*Grandma made the best oatmeal.*

Separate stuck-together glasses by filling the inside one with cold water and setting them in hot water.

### RECIPE FOR CHRISTMAS JOY

Pat Sinclair

½ c. Hugs  
4 tsp. Kisses  
¾ c. Smiles  
4 c. Love  
1 c. Special Holiday Cheer  
½ c. of Peace on Earth  
3 tsp. Christmas Spirit  
1 sprig Mistletoe  
2 c. Goodwill Towards Men  
1 med. bag Christmas

#### Snowflakes

Mix Hugs, Kisses, Smiles, and Love until consistent. Blend in Holiday Cheer, Peace on Earth, Christmas Spirit and Goodwill Toward Men. Use the mixture to fill a large, warm heart where it can be stored for a lifetime, for it never goes bad! Serve as desired under Mistletoe, sprinkle liberally with Christmas Snowflakes.

For a spicy aroma, toss dried orange or lemon rinds into the fireplace.

*Knowledge is knowing it...Wisdom is living it!*

### LEMON PEPPER

Pat Sinclair

2 tsp. coarsely cracked peppercorns  
1 lemon

Remove zest from lemon. Mince zest and transfer to a small bowl.  
Add 2 tsp. of coarsely cracked peppercorns.  
Use a sturdy wooden spoon to crush the pepper and zest.  
Spread the lemon pepper mixture on a baking sheet and bake in a 200°F oven until mixture is dry. Grind or mince the mixture finely.

*Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged*

### WASHING CLOTHES

Pat Sinclair

Years ago an Alabama grandmother gave the new bride the following recipe: This is an exact copy as written and found in an old scrapbook, with spelling errors and all.

Build fire in backyard to heat kettle of rain water. Set tubs so smoke wont blow in eyes if wind is pert. Shave one hole cake of lie soap in boilin water. Sort things, make 3 piles 1 pile white, 1 pile colore, 1 pile work britches and rags. To make starch, stir flour in cool water to smooth, then thin down with boiling water. Take whit things, rub dirty spots on board, scrub hard, and boil, then rub colored don't boil just wrench and starch. Take things out of kettle with broom stick handle, then wrench, Hang old rags on fence. Spread tea towels on grass. Pore wrench water in flower bed. Scrub porch with hot soapy water. Turn tubs upside down. Go put on clean dress, smooth hair with hair combs. Brew cup of tea, sit and rock a spell and count your blessings.

*Remove stale odors in the wash by adding baking soda.*

*For a clogged shower head, boil it for 15 minutes in a mixture of 1½ cup vinegar and 1 quart water.*

### SEARCHING FOR AN ANCESTOR

Pat Sinclair

I went searching for an ancestor. I cannot find him still.  
He moved around from place to place and did not leave a will.  
He married where a courthouse burned. He mended all his fences.  
He avoided any man who came to take the US census.

He always kept his luggage packed, this man who had no fame.  
And every 20 years or so, this rascal changed his name.  
His parents came from Europe. They could be upon some list of passengers to the USA, but somehow they got missed.

And no one else in the world is searching for this man



So, I play geneasolitaire to find him if I can.  
I'm told he's buried in a plot, with tombstone he was blessed,  
But the weather took engraving and some vandals took the rest,

He died before the county clerks decided to keep records,  
No family bible has emerged in spite of all my efforts.  
To top it off this ancestor, who caused me many groans.  
Just to give me one more pain, betrothed a girl named JONES.

Author Unknown

*To clean Teflon, combine 1 c. water, 2 tablespoons baking soda and ½ c. liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry, and condition with oil before using the pan again.*

### GARDEN

Take some dirt, add some seeds,  
Pour on water, pull the weeds,  
Rest a minute, work for hours,  
Then wait ... and smell the flowers.

### HOW TO PLANT A GARDEN

LuAnn Raynes

First, you come to the garden alone,  
while the dew is still on the roses....  
For the garden of your daily living, plant three rows of peas:  
1. Peace of mind  
2. Peace of heart  
3. Peace of soul  
Plant four rows of squash:  
1. Squash gossip  
2. Squash indifference  
3. Squash grumbling  
4. Squash selfishness  
Plant four rows of lettuce:  
1. Lettuce be faithful  
2. Lettuce be kind  
3. Lettuce be patient  
4. Lettuce really love one another  
No garden is without turnips:  
1. Turnip for meetings  
2. Turnip for service  
3. Turnip to help one another  
To conclude our garden we must have thyme:  
1. Thyme for each other  
2. Thyme for family  
3. Thyme for friends  
Water freely with patience and cultivate with love. There is much  
fruit in your garden because you reap what you sow.

*A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.*

### VANILLA EXTRACT

Pat Sinclair

2 c. vodka  
5 vanilla beans

Cut vanilla beans into 1 inch pieces.  
Combine vodka and vanilla beans in a jar with a tight-fitting lid.  
Cover the jar and let it stand 6 to 8 weeks.  
(The vodka mixture will turn amber colored after a day or two.)  
After half the vanilla extract is used, add more vodka to cover the beans. The flavor in the beans is gone when the vodka no longer turns to a dark color.

### ELEPHANT STEW

Pat Sinclair

1 elephant  
brown gravy  
salt and pepper, to taste  
(optional)

2 rabbits

Cut elephant into bite-sized pieces. Cover with brown gravy.  
Cook over kerosene fire for about 4 weeks at 465°. Serves 3,800.  
If more are expected, add the rabbits, but this is as a last resort, because most people do not like to find hare in their stew.

### BASIC WHITE SAUCE

Pat Sinclair

Butch's granddaughter  
2 tbsp. butter  
2 tbsp. flour  
1 c. milk  
½ tsp. salt

Melt the butter in sauce pan; stir in flour. Cook until bubbly.  
Remove from heat; stir in milk slowly. Add salt. Return to heat;  
heat slowly, stirring constantly. Boil about 3 minutes, stirring to  
prevent burning. This recipe makes about 1 cup of sauce. Add  
about 6 slices of American cheese, torn up, when sauce is  
thickened for the best cheese sauce you'll ever try.

*For a spicy aroma, toss dried orange or lemon rinds into the fireplace.*

*Add raw rice to the salt shaker to keep the salt free-flowing.*

### MARRIAGE

Pat Sinclair

While attending a marriage seminar on communication, Jim and  
his wife listened to the instructor declare: "It is essential that

husbands and wives know the things that are important to each other." He addressed the men: "For instance, gentlemen, can you name your wife's favorite flower?"

Jim leaned over, touched his wife's arm gently and whispered, "Pillsbury All-Purpose, isn't it?"

*To make self-rising flour, mix 4 c. flour, 2 tsp. salt, and 2 tbsp. baking powder, and store in a tightly covered container.*

### A HARD LUCK STORY

Pat Sinclair

I have little addiction for spinach,  
 Of cabbage I rarely partake;  
 A beet I can munch as a side dish at lunch  
 But I rather would have a thick steak.  
 But I thought that a green grocer diet;  
 Would render me hearty and hale  
 So I've taken good care to subsist on a fare  
 Of turnips and parsley and kale.  
 I also have eaten a number of beans  
 And choked down occasional celery greens.

I often have fish for my breakfast,  
 For I fancy it builds up the brain;  
 Notwithstanding I find that my putative mind  
 Cannot stand very much of a strain.  
 For dessert I take fruit in its season,  
 Or a few nips of raspberry jam  
 But I think all the while with a sad yearning smile  
 Of chops and pot pie and fried ham.  
 But the strong constitution I hoped I might get  
 Has never arrived; I'm an invalid yet.

And now I've received information  
 That causes me infinite grief.  
 Man's paramount need, I am told is to feed  
 Upon pork chops and mutton and beef.  
 He'll develop more zip in his brain cells  
 And have far greater power to toil  
 If he doesn't eat much of the squashes and such  
 Which the farmer procures from the soil.  
 The diet I followed for years proved in vain  
 To build up my body or broaden my brain.

### UNKNOWN

Article found in The Athens Messenger 11 July 1932

*Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.*

## FAMILY

I ran into a stranger as he passed by,  
 "Oh excuse me please" was my reply.  
 He said, "Please excuse me too;  
 I wasn't watching for you."  
 We were very polite, this stranger and I.  
 We went on our way and we said goodbye.  
 But at home a different story is told,  
 How we treat our loved ones, young and old.  
 Later that day, cooking the evening meal,  
 My son stood beside me very still.  
 When I turned, I nearly knocked him down.  
 "Move out of the way," I said with a frown.  
 He walked away, his little heart broken.  
 I didn't realize how harshly I'd spoken.  
 While I lay awake in bed,  
 God's still small voice came to me and said,  
 "While dealing with a stranger,  
 common courtesy you use,  
 but the family you love, you seem to abuse.  
 Go and look on the kitchen floor,  
 You'll find some flowers there by the door.  
 Those are the flowers he brought for you.  
 He picked them himself: pink, yellow and blue.  
 He stood very quietly not to spoil the surprise;  
 you never saw the tears that filled his little eyes."  
 By this time, I felt very small,  
 and now my tears began to fall.  
 I quietly went and knelt by his bed;  
 "Wake up, little one, wake up," I said.  
 "Are these the flowers you picked for me?"  
 He smiled, "I found 'em, out by the tree.  
 I picked 'em because they're pretty like you.  
 I knew you'd like 'em, especially the blue."  
 I said, "Son, I'm very sorry for the way I acted today;  
 I shouldn't have yelled at you that way."  
 He said, "Oh, Mom, that's okay.  
 I love you anyway."  
 I said, "Son, I love you too,  
 and I do like the flowers, especially the blue."  
 -unknown-

### LIFE'S RECIPE

Pat Sinclair

1 c. good thoughts	
1 c. kind deeds	
1 c. consideration for others	2 c. sacrifices for
others	
3 c. forgiveness	2 c. faults, well
beaten	
4 c. prayer and faith	

MIX these thoroughly and add a teaspoon of Joy as well as  
 sorrow and sympathy for others. Flavor with the little gifts of love  
 and kindly service.  
 FOLD in the prayer and faith to lighten the other ingredients and

raise the texture to a great height in Christian living.  
After pouring all this into your daily life, bake well with the heat  
of human kindness. SERVE WITH A SMILE....

-author unknown-

*To refinish antiques or revitalize wood, use equal part of linseed oil, white  
vinegar, and turpentine. Rub into the furniture or wood with a soft cloth and  
lots of elbow grease.*

#### DOG BISCUITS

1 c. whole wheat flour  
1 c. cornmeal  
½ c. wheat germ  
½ c. ground meat - cooked.  
½ c. beef broth  
½ c. vegetable oil  
1 egg slightly beaten

Combine dry ingredients plus cooked meat in a bowl.  
Stir to combine. Add egg, oil, and broth; mix thoroughly to form  
dough. Roll out onto lightly floured surface to about 1/2  
inch thickness. Use cookie cutters, (shapes, rounds) to cut out  
biscuits. Dog bone shape is great. Put cookies onto ungreased  
baking sheet lined with foil. Bake at 350°F: 1" or small cookies  
take about 8 to 15 minutes. 3" or large cookies take about 30  
minutes or so. Transfer to wire rack to cool.  
Store in airtight container and refrigerate.

*Clean a vase. To remove a stain from the bottom of a glass vase  
or cruet, fill with water and drop in two Alka Seltzer tablets.*

*Ice cubes will help sharpen garbage disposal blades.*

#### WET WIPES

Pat Sinclair

1 roll Bounty or Viva paper towels  
1 tbsp. baby oil  
2 tbsp. baby shampoo  
3 c. water

Cut paper towels in half and pull out cardboard roll. Mix together  
in container baby oil, shampoo and water. Add paper towel, pull  
from center of roll.

#### CLAY

Pat Sinclair

1 c. flour  
½ c. salt  
1 tsp. alum

Mix all ingredients and enough water to moisten. Cook over low heat till clear.

*This has always puzzled me, just how much is a pinch?  
These recipes of dear Grandma's surely are no cinch.  
A "snip" of this, a "dab" of that, a "lump" of something else,  
Then "beat it for a little while", or, "stir until it melts."  
I have to be a wizard to decipher what she meant,  
By all these strange proportions in her cookbook worn and bent.  
How much nutmeg in the doughnuts? Grandma wouldn't flinch,  
As she said, with twinkling eyes, "Oh, just about a pinch."  
There must have been in her wise head a measuring device,  
That told her just how much to use of sugar, salt and spice.*

*-unknown-*

*This cookbook is being sold as a fundraiser for grave markers for the descendants of John and Jane Jarvis!*

*In order for stones to be bought we need to sell books!*

*I would like to take this time to thank all who bought, and will buy books, for this purpose.*

*Any questions or comments can be sent to me at the following e-mail. Please mention the Jarvis family in the comment section.*

*Pattykay20@hotmail.com*