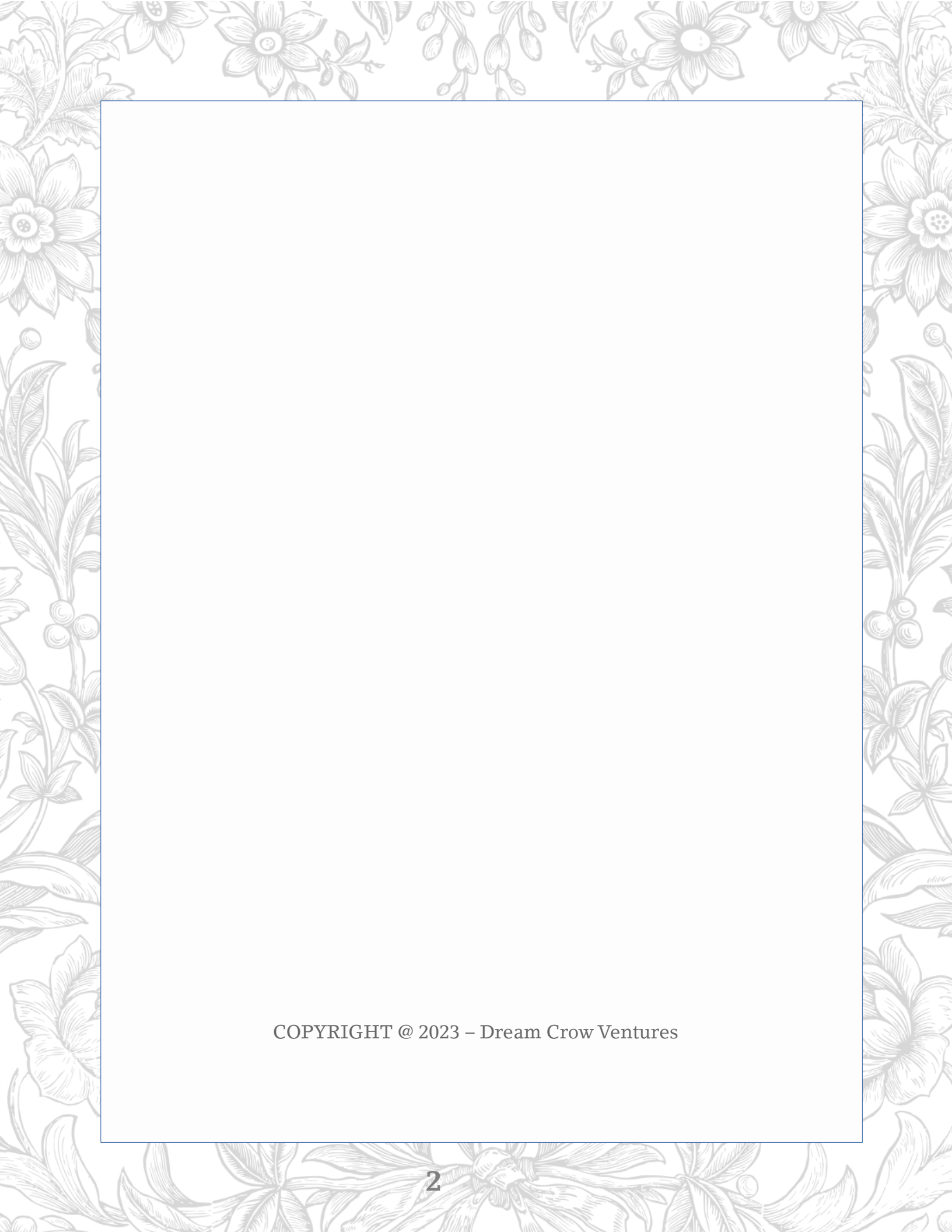




Patty's Family Recipes

A few of Mom's favorite recipes
along with those handed down
from her mother and sister-in-law
showcased throughout.

Lori D. Dalrymple-Dalpe

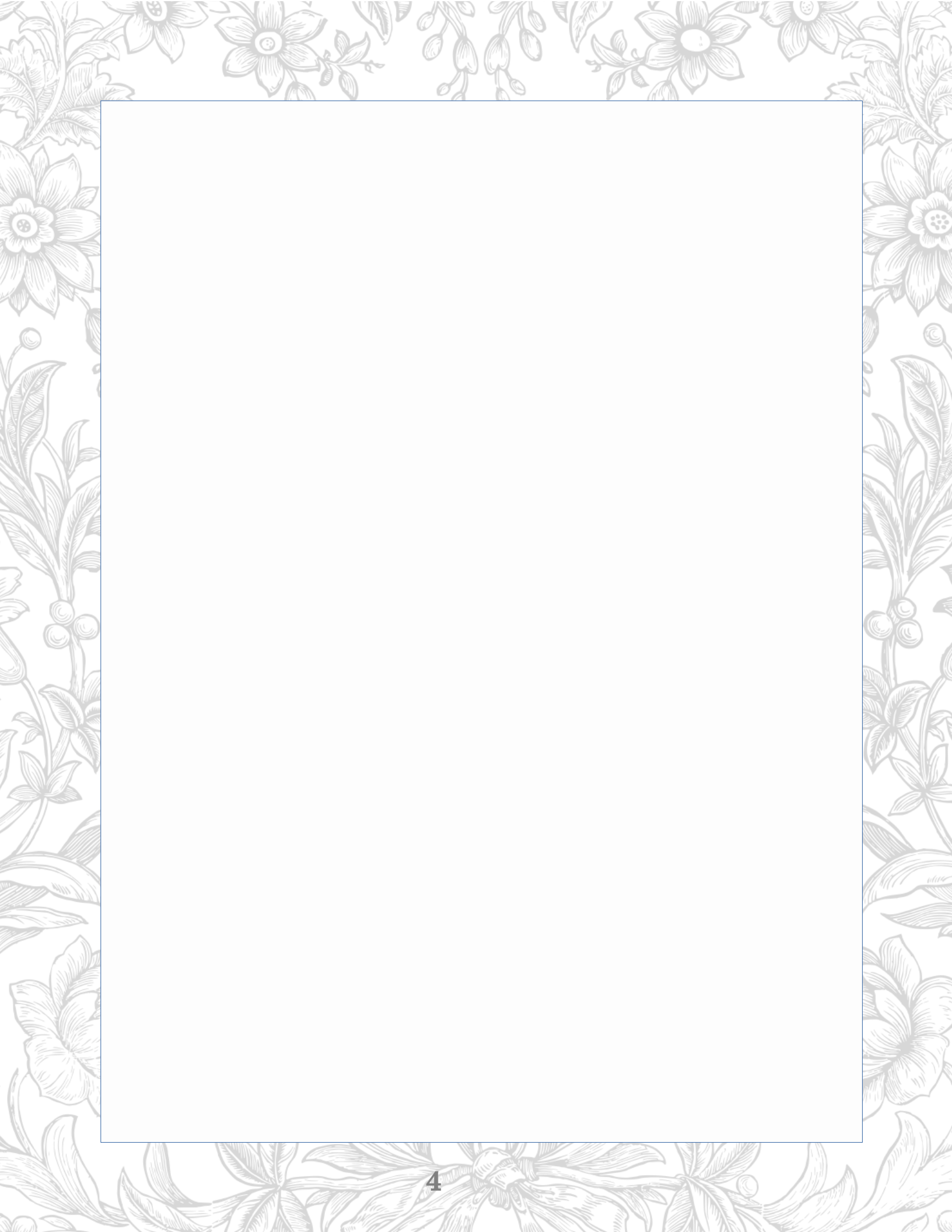


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In Memory of:
MOM

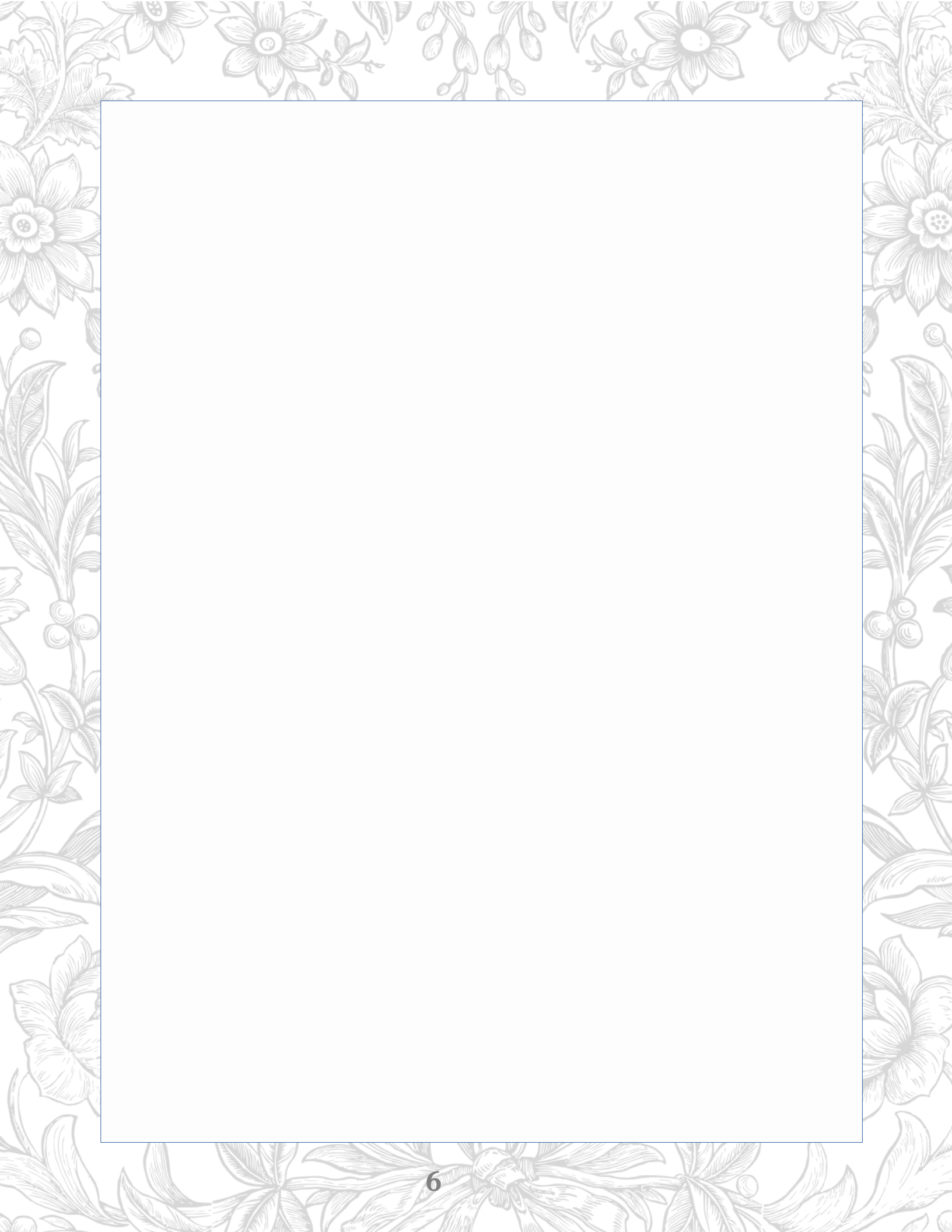
Patricia Ann Becker Dalrymple
B September 20, 1940
D October 14, 2023





CONTENTS

Mom's Notes	7
Measures & Equivalents	8
Coatings, Breads & Pastries	9
Marinades, Dips, & Sauces	15
Soups, Stews & Salads	22
Dinners	27
Side Dishes	41
Desserts	49
Frostings	70
Pickled, Jam and Preserves	73
Notes	75
Obituary	78
Memorial Poem	79





Grandma Pearl And Mom

MOM'S NOTES

HOW TO CHECK IF EGGS ARE GOOD OR BAD

Gently set your egg into a bowl or bucket of water. If the egg sinks, it is fresh. If it tilts upwards or even floats, it is old.

HOW TO CHECK VIABILITY OF BAKING POWDER AND SODA

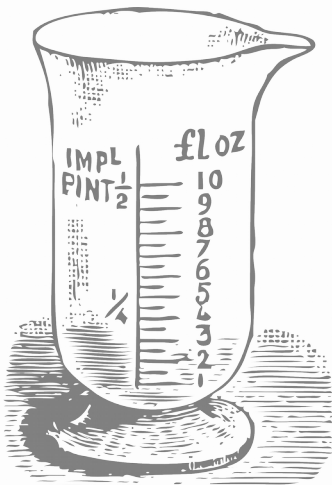
To check Baking powder
mix 1 tsp. b. powder + 1/2 c. hot
water. It should bubble like
ALKA Seltzer.

To check Baking Soda
mix 1 tsp. b. soda in 2 Tbs white
vinegar. It should FIZZ & FROTH

MEASUREMENTS & EQUIVALENTS

MEASURES

1 lemon = 2-3 Tbs Juice - 1/2 - 3 Tsp RIND
 Evap milk - 6 oz can = 3/4 c. 14 1/2 oz = 1 2/3 cup
 Potatoes 1 lb = 3 medium = 3 cups slice
 Rice - 1 cup dry = 3-4 c. cooked
 Sugar 1 lb = 2 cups white
 Sugar 1 lb = 2 1/4 cups brown
 Conf. 1 lb = 3 1/2 c. sifted
 Fruit - 1 lb = 2 cups
 Berries - 1 qt = 3 1/2 cups
 Cheese - 1/4 lb = 1 cup grated
 Cheese, Cottage 12 oz = 1 1/2 cups
 Cocoa 4 oz = 1 cup
 Cream, Sweet 12 oz carton = 1 1/2 cups



EQUIVALENTS

3 Tsp = 1 Tbs
 3 Tbs = 1 liquid ounce
 4 Tbs = 1/4 cup
 8 Tbs = 1/2 cup
 16 Tbs = 1 cup
 1 c = 1 pint
 2 c = 1 qt
 4 qts = 1 Gal
 1 cup liquid = 1 lb
 2 cups butter = 1 lb
 2 cups sugar = 1 lb
 4 cups flour = 1 lb.
 1 1/2 c. chocolate 1 oz

4 c. grated cheese = 1 lb
 8 Egg whites = 1 cup
 16 yolks = 1 cup
 1 Lemon = 1-3 Tbs Juice
 1 c. whipping Cream (heavy) = 1-1 1/2 c. whipped

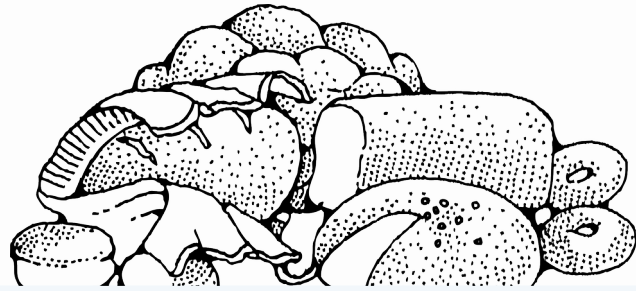
Subs.

Baking Powder 1 Tsp = 1/2 c. of Tartar + 1/4 Tsp B Soda
 Buttermilk (2 cups) = 1 Tbs. lemon Juice or vinegar + milk to make 1 c. let stand 5 min.
 Honey (1 c) = 1 1/4 c. sugar + 1/4 c. water
 Half a half (1 c) = 1 Tbs. butter melted + whole milk to 1 c.
 milk (1 c) = 1/2 c. evap milk + 1/2 c. water

COATINGS, BREADS & PASTRIES



Mom-1954



BISCUITS

$\frac{1}{2}$ cup Crisco
 5-7 cups self rising flour
 1 cup whole buttermilk
 Heat oven to 450°. Grease baking dish. Place 5 cups flour in bowl & make a well. Using your fingers pour buttermilk into hole. With fingers cut short into buttermilk. Grad. Add sides of flour into buttermilk in one direction until ball forms adding more flour as necessary. Make balls & flatten. Break w/ water Bake 12-16 min @ 450°.

BUTTERNUT SQUASH BREAD

2 Eggs beaten	$\frac{1}{2}$ c. Flour
$\frac{1}{2}$ c. Veg oil	1 Teas. b. soda
1 cup sugar	$\frac{1}{2}$ Tsp. Salt
$\frac{1}{4}$ c. water	$\frac{1}{2}$ Tsp. Cinn
$\frac{1}{2}$ Tsp nutmeg	$\frac{1}{2}$ Tsp. cloves
$\frac{1}{2}$ Tsp allspice	$\frac{1}{2}$ Tsp. ginger
1 cup squash puree	$\frac{1}{2}$ c chopped nuts (opt)

Beat eggs, oil, sugar, & water until fluffy. Add rest of ingred & mix. Add squash puree & nuts (if desired). Mix and put in loaf pan. Bake preheated 350 for $1\frac{1}{2}$ hrs. Let cool slightly and remove from pan. Grease pan before batter.

COATINGS, BREADS & PASTRIES

ZUCCHINI BREAD

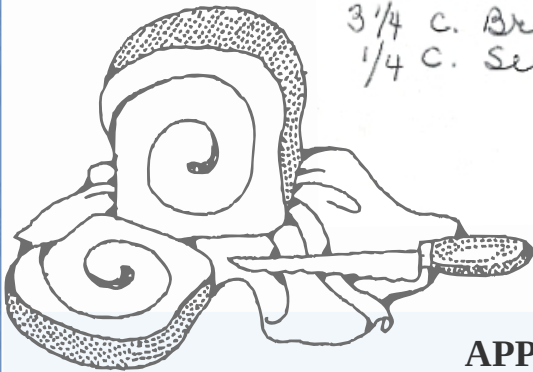
4 Eggs
 2 c Sugar
 1 c. oil
 2 c. grated Zucchini
 1 Tsp Vanilla
 1 c. chopped nuts
 1 c. Raisins
 mix 1st colomⁿ. Then add
 2d. colm. Bake 350° 1 HR.

3 1/2 c. Flour
 1 1/2 Tsp salt
 1 1/2 Tsp. b. Soda
 3/4 Tsp b. powder
 1 Tsp. Cinn



Mom-1965

CINNAMON RAISIN BREAD



1 1/4 c. water
 2 Tbs. butter
 3 1/4 c. Bread Flour
 1/4 c. Sugar

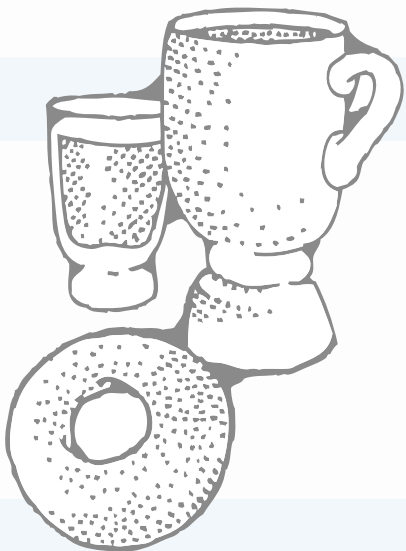
Cinn. Raisin Bread
 1 1/2 Tsp. salt
 1 Tsp. Cinn
 3 1/2 Tsp. yeast
 (bread mark)
 or
 3 Tsp. Reg. yeast

APPLE SPICE BREAD

1 1/4 c. water
 2 Tbs butter
 3 1/4 c. bread flour
 2 Tbs Sugar

Apple Spice Bread
 2 Tbs DRY MILK
 1 1/2 Tsp. Salt
 2 Tsp. apple pie spice
 1 1/2 Tsp. yeast

COATINGS, BREADS & PASTRIES



CRISCO PIE CRUST

$\frac{1}{2}$ C. FLOUR
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ C. CRISCO
 3 Tbs. cold water

DONUTS

1 C. Bisquick
 $\frac{1}{4}$ C. Sugar
 $\frac{1}{3}$ C. milk
 1 tsp. Van.
 1 Egg
 Cinnamon & nutmeg.

Heat oil to 375°
 mix & knead 10
 times. Roll & Cut
 as donuts. Fry 1
 min on each side



Mom-1956

DUMPLINGS

*Mom Loved To Do
 Genealogy She
 Would Travel All
 Over, Finding
 Family Members And
 Connecting With
 Them*

$\frac{1}{2}$ C. flour
 2 tsp. V. powder
 $\frac{3}{4}$ tsp. salt
 $\frac{3}{4}$ C. milk

mix dry ingred. Cut in short. This
 is milk slowly. Deep ends hot
 broth.



COATINGS, BREADS & PASTRIES

MY DUMPLINGS

my Dumplings Exc.
2 cups Bisquick
 $\frac{2}{3}$ c. milk
1 Egg. Drop into hot broth or
liquid 10 min cover Cook 10 min.
more

GRANDMA'S BISCUITS



Mom And Grandma
-1948

mom's Biscuits

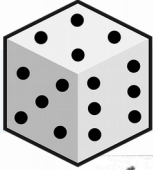
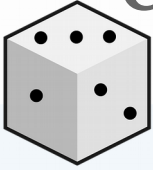
2 c. flour
2 Tsp. b. powder
 $\frac{1}{2}$ Tsp. b. Soda
 $\frac{1}{2}$ Tsp. Salt
 $\frac{1}{4}$ c. short.
 $\frac{3}{4}$ c. buttermilk

Combine Flour, b. powder, b. Soda, &
Salt. Cut in short. until coarse. Stir
in buttermilk. Knead lightly 3-times.
Pat or Roll to $\frac{1}{2}$ - $\frac{3}{4}$ " Thick. Put on
highly greased baking sheets. Bake
 450° 10-15 min.

PUMPERNICKEL BREAD

Pumpenickel Bread.
1 Cup + 2 Tbs water
 $\frac{1}{4}$ c. molasses
1 Tbs butter
2 cups bread flour
 $\frac{1}{4}$ c. Rye flour
2 Tbs Cocoa
2 Tsp. salt
 $3\frac{1}{2}$ Tsp. yeast

COATINGS, BREADS & PASTRIES



*Farkle,
Farkle,
Farkle ...*

PLAIN PASTRY

2 c. flour
2 Tsp. sugar
1 Tsp. salt
2/3 c. short.
5 Tbs. ice water

Sift 1st 3 ingred. Cut fat into flour. Add ice water. Chill 1 HR.

YEAST DONUTS

3 1/2 - 3 3/4 c. flour
1/4 c. sugar
1 Tsp salt
1/2 Tsp nutmeg, Cinn or Van.
1 Tsp yeast
1 Cup milk
1/4 c. marg or butter
1 Egg

Put in breadmaker. Roll & fry doughnuts. Cover & let rise until doubled. Fry in oil for 2 min each side. While warm dip in glaze



Mom -1944

NEVER FAIL PIE CRUST



2 1/2 c. flour
1 c. short
1/2 Tsp. salt
1 Egg
1 Tbs. Vin.
1/4 c. cold water

Blend flour, short, & salt to small pea size. Slightly beat egg & blend in Vin. and water. Combine topped with flour mix & knead until blended.

COATINGS, BREADS & PASTRIES

CAKE DONUTS

Combine: $4\frac{1}{2}$ c. flour
1 c. sugar
3 Tsp. b. powder
1 Tsp. b. soda
1 Tsp. salt
 $\frac{1}{8}$ Tsp. nutmeg
Combine & add to flour mixture
1 c. buttermilk
 $\frac{1}{4}$ c. melted butter or marg. or $\frac{1}{4}$ oil
Heat oil to 360 Roll out dough. Cut with
cutter. Fry 1-2 min each side Drain on
paper Towels Shake with Conf Sng or Cnm
Sngae.



MARINADES, DIPS, & SAUCES



Mom - 1947

BARBECUE SAUCE

1/2 c. Ketchup
1/4 c. Vinegar
1/4 c. water
1/4 c. finely chop onion
1/2 tsp. brown sugar
Heat.

1/2 tsp. mustard
1/2 tsp. Worcestershire
1/4 tsp. salt
1/8 tsp. pepper

MAYONNAISE

2 Egg yolks
2 TBS mustard
salt & pepper
Squeezed lemon juice
1 1/2 c. oil

Put ingredients in bowl & blend slowly. add oil gradually until right consistency.



*The Ultimate Gambler
(and Prankster)*

STEAK MARINADE

1 cup soy sauce
1/4 Red Wine Vin or Cider Vin
1/4 cup olive or veg. oil
4 minced garlic cloves
1 TBS pepper
1 TBS ginger grated
1 TBS Honey

HONEY BUTTER

1/2 lb butter +
2 TBS. Honey

MARINADES, DIPS, & SAUCES

BROOKS BARBECUE SAUCE



$\frac{3}{4}$ c. oil
1 c. vinegar
1 Tbs. salt
1 Tbs. poultry seas
 $\frac{1}{2}$ Tsp. white pepper
1 Egg
marinate ckn 1 hb. Broil in
butter Bake 325° for 40 min. Basting

{OR}

1 c. oil
1 c. vinegar
1 Tsp. pepper
1 Egg
1 Tbs. poultry seas
2 Tbs. salt

SOUTHWESTERN MARINADE

1 c. beer
4 Tsp. lime juice
1 small onion
1 Tbs. minced garlic
3 Tbs. cilantro
1 Tsp. red pepper
1 Tsp. black
 $\frac{1}{4}$ tsp salt

MARINATING SAUCE

1 c. soy
1 can crushed pineapple
 $\frac{1}{2}$ cup oil
2 cloves garlic
 $\frac{1}{4}$ c. b. sugar

HERB AND GARLIC MARINADE

1 med. onion
 $\frac{2}{3}$ c. red wine vin
6 cloves chopped garlic
2 Tbs. Italian seas.
1 Tsp salt
1 tsp pepper
 $\frac{2}{3}$ c. olive oil



Lori, Mom, And
Nicole - 1968

MARINADES, DIPS, & SAUCES

EASY MARINARA SAUCE

1 - onion finely chopped	3 cans crushed Tom.
4 - cloves garlic minced	5 Tsp basil
2 Tbs balsamic vinegar	2 Tsp oregano
1/2 tsp. red pepper flakes	Kosher salt & pepper
Simmer 20 min.	

DRESSING FOR COLESLAW

1 C. Sugar
1 tsp. dijon mustard
1 C. Vinegar
1 Tsp. salt
3/4 C. oil
1 tsp celery seed
Toss over Cabbage



Grandpa, Mom,
Grandma - 1941

SAUCE FOR MAC & CHEESE



1/4 C. butter
6 Tbs Flour
2 1/2 C. milk
1 Tsp. salt
1/4 C. monterey Jack cheese
1/4 C. cheddar.
Melt butter with flour - add
milk & salt. stir. Add. cheeses & stir
till smooth

MARINADES, DIPS, & SAUCES

MY 2ND FAVORITE SPAGHETTI SAUCE



Mom - 1991

1 lb. Sweet sausage
 1 onion
 1 pepper
 2 cans Crushed Tomatoes
 2 tsp sugar
 Salt & pepper
 2 cans Tomato sauce
 1 can beef broth
 1 small can pasta
 2 cloves garlic
 2 tsp each of basil, oregano, & parsley
 Brown sausage, onion, & garlic
 & pepper. Add tomatoes, ~~sauce~~ & broth. add
 sauce, broth, sauce, garlic & spices. Simmer
 abt 2 hrs.

DILL DIP

3 Tbs onion flakes
 1 cup mayo (Hellman)
 1 cup Sour Cream
 1 Tbs + 1 Tsp parsley
 1-2 Tbs Seasoning salt (howry's)
 1/2 tsp dill seed
 Paprika
 mix + chill



RYE BREAD DIP

1/2 c. mayo	1 Tbs Dill weed.
1/2 c. Sour cream	1 Tbs Parsley
2 Tbs. minced onion	1 pkg. chipped beef

MARINADES, DIPS, & SAUCES

PAT'S DILL DIP

3 Tbs. onion flakes (dried)
 1 cup mayo
 1 cup. SOUR cream
 1 Tbs plus 1 Tsp. Parsley
 1-2 Tbs. seasoning salt
 1 1/2 tsp. Dill seed or weed
 paprika
 mix + chill



TOMATO IN VINEGAR

Recipe I

3 Tbs vinegar
 3 Tbs oil
 1 Tsp. Seaw. Salt (green onions)
 Add 9 Tomatoes (marinate)

salt
 pepper

Rec. II

1 onion sliced
 1/2 c. vinegar
 1/4 c. Sugar
 8 c. or 3 lbs. Tomatoes

Soak onions in 4 c. cold water 1 Tsp. Seaw. - then
 Drain. Add onions + Tomatoes to Vinegar.

MY SWEET CHILI SAUCE



- 2 qts Tomatoes peeled & chopped
 1 qt. TART apples peeled & chopped
 1 cup. chopped onion
 1 cup. chopped celery
 2 chopped green peppers
 2 chopped Red Peppers
 1 1/4 cups sugar
 1 1/2 cups vinegar
 1 Tbs salt

Bring all to a boil & cook
 until thick. abt 2-3 hrs Process
 25 min

MARINADES, DIPS, & SAUCES



MY SPAGHETTI SAUCE

In a Dutch oven put olive oil. Add 2 cloves garlic. Add 1 piece of chorizo & sausage & brown. Add 1 small can tomato paste & mix until grease is absorbed. Add 1 large can crushed tomatoes & 1 large can tomato puree & mix. Add 2 Tsp. oregano, 2 Tsp. parsley, & 2 Tsp. basil. Stir. Add meat balls. Add 1 cup water. Bring to a boil & cook about 1 hr. Remove top & simmer til thick.

TUNA DIP

1-8oz. cream cheese
 1-6oz. can Tuna
 2 Tbs parsley
 2 Tbs minced onion
 2 Tbs. chili sauce
 1 Box Snodt Cracker

Beat Cream cheese until soft. Add drained tuna, onion, chili sauce & parsley. mix til creamy. Chill



PAT DALRYMPLE'S CHILI SAUCE

4 Cts - Chopped Tomatoes
 1 C - " Red peppers
 1 Small hot Red pepper
 1/2 C. Sugar
 1 Tsp - cinn
 2 1/2 C. - vinegar
 1 C. Chopped onion
 1 C - " Green pepper
 3 Tbs - Salt
 1 Tbs. white must. seed
 1 Tsp. allspice

Combine vegs, salt, & sugar. Cook until it begins to thicken. Add vinegar & whole spices in a bag. Cook till thick. Remove bag of spices & can sauce.

MARINADES, DIPS, & SAUCES

SPAGHETTI SAUCE

Sauce:

Sweet link sausage

1 onion chopped

1 green pepper chopped

2 cans Tomatoes drained

2 cans Tomato SAUCE

1 can beef broth (14 1/2oz)

1 can Tomato paste

2 cloves garlic

2 Tsp. basil

2 Tsp. oregano

2 Tsp. parsley

2 Tsp. sugar

salt

pepper

Cook Sausage, onion, & green pepper in 1 Tsp. olive oil until tender. Drain. Add drained Tomatoes, sauce, broth, paste, garlic & seasonings. Add meat balls. STIR. Simmer 3 hrs

STEAK MARINADE



3 Tbs minced green onions

1 1/2 Tbs Soy sauce

2 Tbs. Salad oil

1/2 Tsp. Thyme

1/2 lemon, Juiced

1 pinch of pepper

marinate steak overnight

TARTER SAUCE

1 cup mayo

1 Tsp garlic onion

2 Tbs minced dill pickle

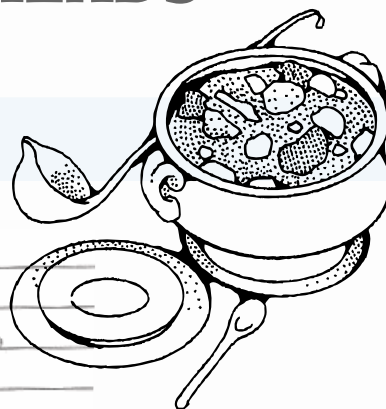
1 Tbs minced parsley

2 Tsp. pimento cut up

} blend

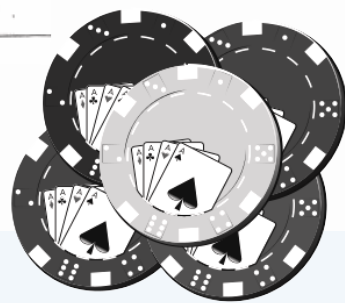
SOUPS, STEWS & SALADS

3 BEAN SALAD



1 can drained green beans
 1 can drained yellow beans
 1 can Red Kidney Beans drained
 1 cup apple or Cranberry jelly
 1 Tsp salt
 1/3 cup vinegar
 4 Tsp Cornstarch
 2 cups sliced celery
 1/2 c sliced green onions
 Combine Jelly, vinegar, Cornstarch
 & salt COOK until thick & clear.
 Toss with Beans Add celery & onions
 Refrigerate over-night

*Mom Always Had The
 Greatest Lucky Streak
 Her Favorite Pastime Was
 Going To The Casino*



1941 Mom And Her Sister Doris

POTATO SOUP CROCKPOT

6 potatoes cubed
 2 leeks - cubed
 2 chopped onions
 1 sliced carrot
 1 stalk celery sliced
 pepper
 1 can Evap. milk
 (BOUILLON)
 4 ckn. bouil. cube
 1 Tbs parsley
 4 cups water
 1/2 Tsp. salt
 2 Tbs butter
 Chopped Chives
 Put all ingredients in crockpot except
 Chives and milk. Cook 10-12 hrs. STIR
 in milk The last hour. Serve Chopped
 Chives on Top.
 (CHIVES ON TOP)

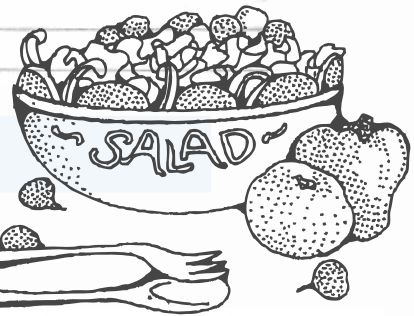
SOUPS, STEWS & SALADS

VEGETABLE SOUP "CROCKPOT"

"Crockpot" V

1 # short ribs	1 tsp salt
1 can Tomatoes	4 pepper corks
3 sliced carrots	3 beef cubes
3 ribs celery	
2 diced onions	
6 Potatoes diced	
3 c. water	

cook low 8-10 hrs.



CUCUMBER SALAD



1950 Mom At
The Petting Zoo

7 sliced cukes	1 Tbs Celery seed
1 onion	2 C sugar
1 green pepper	1 C white vinegar
2 Tbs salt	

combine onions, pepper, & cukes
sprinkle with salt & Celery seed
combine sugar & vinegar. Pour over
cukes, cook & chill & fix.

SHRIMP SALAD

3/4 # cooked shrimp
1 cup celery
2 hard cooked Eggs cut up
1 Tbs lemon Juice
1/2 cup mayo

SOUPS, STEWS & SALADS



PICKLED SWEET PEPPERS

Boil 1/2 cup syrupy 1 qt vinegar
1 qt water
3 cups sugar
1 Tbs. salt

Boil cut peppers for 1 min. Drain
& pack in hot jars. Add syrup &
1 tsp. cooking oil. Seal at once.

VEGETABLE SOUP

1 # short ribs.

Put ribs in steaming per. Add water
to cover. Add 1 onion, 1 carrot, 1 stalk
celery, 2 cloves garlic, 1 tsp thyme,
1 bay leaf, salt & pepper, 2 sliced
potatoes, 1 can tomatoes, 1 can beef
broth, some parsley.

WALDORF SALAD

2 cups diced apples (2)
1 c. diced celery
1/3 c. chopped walnuts
1/2 c. mayo.

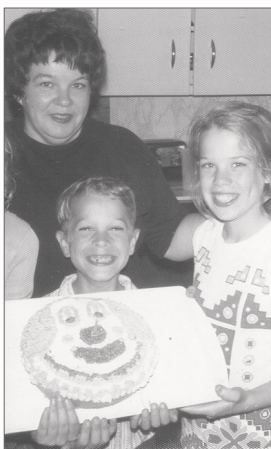


SOUPS, STEWS & SALADS

SLOW COOKER FRENCH STEW

3 Potatoes	1 c. water
1 # Stew beef	1/2 c. Tapioca
4 carrots	1 Tbs sugar
2 onions	1 Tbs salt
3 Ribs celery	1 Tsp. basil
1 C. Tomato Juice	1/2 Tsp. pepper

Put potatoes in crock pot. Add Beef, carrots, onion & celery. Combine Rest of ingredients & place over vegetables. Cook 9-10 HRS.

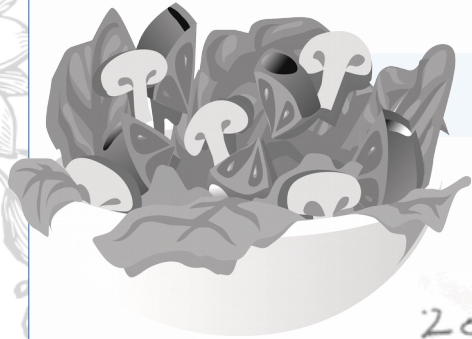


Mom, Nicole And Scott

HOLIDAY FROZEN CRANBERRY SALAD

Holiday Frozen Cranberry Salad
1 - 16 oz can Cranb. Sauce 1/3 c. powdered sugar
2 Tbs lemon Juice 1/4 c. mayo
1 - 3 oz. Cr. cheese 3/4 c. chopped pecans
1 cup whipped Cream
Mash cranberries. Add lemon Juice and blend. Pack in loaf pan. Soften Cream cheese. Add P. sugar & mayo. Mix well. Add pecans. Fold in whipped Cream. Spoon cheese mixture over Cranberry mixture. Freeze. Serve over lettuce.

SOUPS, STEWS & SALADS



ZESTY SPINACH SALAD

Zesty Spinach Salad
8 slices bacon cooked & cut in pieces
2 Tsp. Dijon Mustard
2 Tbs Balsamic Vinegar
Salt & pepper
2 Tbs olive oil
Spinach cut into small pieces
1 cup cherry tomatoes halved
Feta or other cheese
Add mix dressing & Add to spinach
Add Feta cheese, Tomatoes & Toss

AUNTIES FRIED CHICKEN

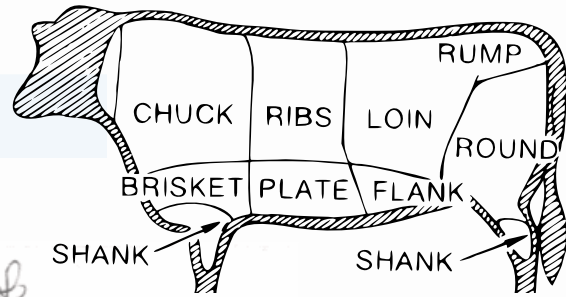
wash & dry ckn
comb. 2 cups flour, salt & pepper.
Roll ckn in flour.
melt 1/2 c. Crisco in 3 frying pans.
over medium high heat.
when sizzling hot, add chicken
Cakes & let cook 20 min. Turn
& cook another 20 min.
Remove & drain.



Mom & Her
Nephew Eddie

DINNERS

BEEF STROGANOFF



Beef Stroganoff

Steak	1 c. beef broth
Salt & pepper	1 Tsp. Reg. Mustard
3 Tbs butter	1 sliced onion
1 Tbs Flour	3 Tbs sour cream
	(Room Temp.)

Cut steak in strips, season with salt & pepper. Refry 2 hrs. Melt 1 1/2 Tbs butter & flour & whisk til blended. Bring broth to a boil & add to butter. Flour & whisk til thick, stir in mustard. Heat remaining butter. Add meat & onions & brown quickly. Discard onion. Add S. cream to mustard sauce. Heat 3 min. Pour sauce over meat.

Mom Cooked Many Things For Dad; Possum, Snake, Eel, Squirrel, Deer, .

The Eel Jumped Out Of The Pan While She Was Cooking.



Mom And Dad - 1990

CARROT CASSEROLE

COOK CARROTS & Drain melt butter & add 2 Tsp onion powder, 1/4 c Flour, 1 Tsp salt, 1/2 Tsp pepper, 1/2 Tsp dry mustard, 1/4 Tsp celery seed & 1 c. milk. STIR til smooth slowly add 2 more c. milk & COOK til thick layer 1/2 of carrots & some cheddar cheese, & 1/4 of sauce. Repeat layers. Bake 300° - 35 min.

Mom Loved To Dance

DINNERS

CHEESY POTATO GRATIN

1 Tbs Butter
 8 cups thinly sliced Potatoes
 1 1/2 c milk
 1 c Heavy Cream
 1 clove garlic
 1 tsp salt
 1/4 tsp pepper
 8 oz shredded cheese
 3 TBS fresh cheddar

Preheat oven to 325°. Cook shredded
 baking dish with butter. In a pot combine
 potatoes milk, cream, garlic, salt, &
 pepper. Bring just to a boil. Remove
 from heat. Transfer with slotted spoon
 half the potatoes to baking dish
 Sprinkle with half the cheese & some
 cheddar. Top with Rem Pot. & milk mix over
 Sprinkle w/cheese. Bake 40-45 min let stand 5 min



Mom & Her Sister
Bernie

CHICKEN & DUMPLINGS

1 ckn in pieces
 1 large can ckn broth
 salt & pepper
 water enough to cover ckn
 Simmer ckn 3 hrs. Remove ckn
 & when cool remove meat & return
 to broth. Bring to slow boil.
 Drop Dumplings made from Bisquick
 or broth. Cook 10 min uncovered & 10
 min covered. Remove Dumplings.
 mix 1 cup flour & 1/2 c water, whisk
 then add to broth for gravy

**MOM'S FAVORITE.
IN LATER YEARS,
ALWAYS HAD HER
DAUGHTER MAKE
FOR HER**

GOLDEN CHICKEN & RICE

Cut Up Chicken
 1/4 Cup Butter Or Margarine
 1 Large Chopped Onion
 1 Cup Chopped Celery
 1 Cup Rice
 1 Can Sliced Mushrooms
 1 Can Chicken Gravy, Condensed
 1 Tsp Salt
 1/2 Tsp Pepper
 1 Cup Light Cream
 1/2 Cup Water

Heat Oven To 350. Sauté Chicken In
 Butter Until Brown. Remove Chicken.
 Add Onions, Celery In Chicken Pan. Add
 Rice And Cook 5 Min Stirring Constantly.
 Add Remaining Ingredients And Mix
 Well. Cover And Simmer 10 Min. Put
 Rice In Casserole Dish. Put Chicken On
 Top Of Rice. Cover, Bake 30 Minutes.

DINNERS

CHICKEN AND RICE

1 C uncooked Rice
1/2 cup oil Salt
1 stick Butter Pepper
1 pkg onion soup mix
4 C boiling water
Preheat oven 350° Grease 9x13 pan Cover
bottom with RAO Rice. Spoon oil +
salt on Rice. Dot with butter. Pour
onion soup mixture over it. Add salt +
pepper. Pour boiling water over side like



CROCK POT - OLD FASHIONED POT ROAST

*Every Year Mom
Would Prepare Her
Favorite Cookies And
Deliver Them To Her
Family And Friends.*



1 Rump Roast
1 Tbs. oil
1 Tsp. pepper
2 Carrots
1 onion
2 cloves garlic
1 can Tomato Sauce (8oz)
1/4 C. beef Broth
1 TBS Worce sauce
1/2 Tsp salt
1/2 Tsp basil
1/3 Tsp. marjoram
1/2 Tsp. oregano
1/2 Tsp. Thyme
3 Tbs. Cornstarch
3 Tbs. cold water

Cut Roast in half + Brown on all
sides. Sprinkle with salt + pepper Place
carrots, onion + garlic in slow cooker.
Top with Roast. In a bowl combine
Tomato Sauce, broth, Worce sauce +
Seasonings. Pour over Roast cover
& cook 8-10 hrs on low. Remove
meat. Pour liquid in pan and
add water + cornstarch and boil
until thick.

DINNERS

GRANDMA'S BAKED BEANS

1 large can grandma Beans Baked Beans
 1/2 c. brown sugar
 1 c. molasses
 1 ham steak or balox 1/4 #
 1 c. Ketchup
 1 large onion
 Bake 300° 45 min



One Of Mom's Favorite Flower Arrangements



TENDER & TANGY RIBS SLOW COOKER PORK RIBS

3/4 c. Vinigat	1 Tsp. ground mustard
1/2 c. Ketchup	1 Tsp. paprika
2 Tbs. sugar	1 TSP salt
2 Tbs. Worce Sauce	1/8 Tsp. pepper
1 clove Garlic	

Brown¹ Ribs. Put in cooker. Add
 SAUCE & COOK #2 hrs.

KIELBASA SUMMER DINNER

Mom Would Spend Hours On Creating Centerpieces. She Even Designed My Wedding Flowers.

Sliced Kielbasa
 1 small onion chopped
 1 small Zucchini sliced
 1 Cup corn
 Sauté sausage, onion & zucchini until brown. Add corn & tomatoes
 Cook all 15 min. Add seasonings

3 Sliced Tomatoes
 1/4 tsp. pepper
 1 Tbs. basil

DINNERS



Mom & Dad - 1964

ITALIAN OVEN FRIED CHICKEN

mix: 1 beaten Egg
3 Tbs water
1/3 cup parm cheese
3 Tbs flour
3/4 tsp. basil or oregano

Rinse ckn & pat dry, dip ckn in Egg mixture then coat with cheese & flour. Put in shallow baking pan & drizzle with olive oil.
Bake 375° - 55 min.

ITALIAN STYLE OVEN BAKED POTATOES

Wash & peel potatoes. Dry. Place in baking dish, quartered. Sprinkle with garlic powder, oregano, salt, & pepper. Pour oil over all. Stir to coat. Bake 350° - 1 hr & 15 min. Turning occasionally.

I put the garlic, oreg., salt & pepper in a paper bag to coat. Then I add the oil while shaking to coat.



MEATBALLS

1 lb. meatloaf mix
1 Egg
1/4 c. milk
1 c. bread crumbs
Sometimes I put Kraft parm cheese in.

1/2 Tsp. salt
1/2 Tsp. garlic
1/2 Tsp. parsley

Fry or Bake & put in sauce

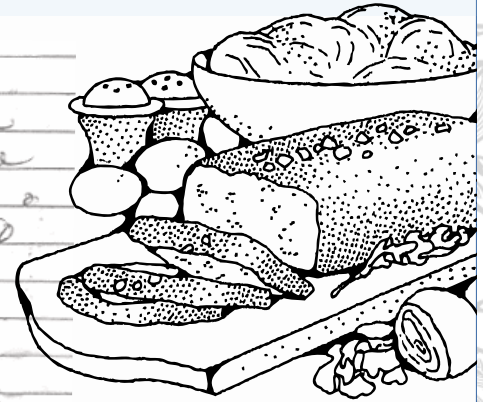
DINNERS

MEATLOAF

1 lb meatloaf mix beef
1/3 c. milk
1/2 c. chopped onions
chopped carrot
chopped celery
chopped pepper
1 egg
1/2 c. bread crumbs
parsley

Add all together with some Ketchup & Bake 350 1 hr.

Before baking top with a mixture of 1/2 c. Ketchup
2 Tsp. Regular mustard
3 Tbs brown sugar



MY SWISS STEAK



*Mom Loved All.
She Had A
Caring Spirit.*

Dip steak pieces in FLOUR & pound with mallet. mix flour some dry mustard, sweet pepper & paprika. Dip steak pieces in flour mixture & then in hot fat with oil & fry till brown. Drain add chop. carrots, sliced onion, 1 small can tomato sauce, 1 can crushed tomatoes, 1/2 c. water, 2 Tbs Worce. sauce, 3 Tbs b. sugar & sweet pepper 1/4 of a green pepper & 1 stalk of chopped celery & 1 clove garlic. Cook covered about 1-1/2 hrs.

DINNERS

OVEN BAKED TURKEY LEGS

Floor
1 Tsp. Salt
1/2 tsp. Chili powder
1/4 tsp. pepper
1 crushed chicken bouillon cube

6 Turkey legs
1/4 c. corn oil
1/2 c. Barb. Sauce
1/2 c. water

1. mix flour, salt, chili powder and pepper.
2. Heat oil & brown legs
3. Comb. Barb. Sauce, water, & bouillon
4. Put legs in a baking dish & cover with sauce. Cover.
5. Bake abt 1 1/2 hrs Tiel Tender.



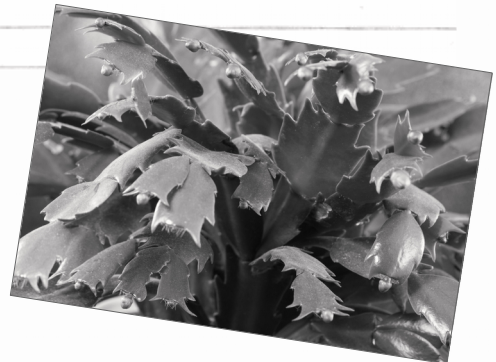
2ND FAVORITE OVEN FRIED CHICKEN



Mom, Lori & Nicole -
1968

Heat oven to 400°
Place a wire rack in baking dish
mix: 2/3 c. b. crumbs
1/2 tsp celery salt
1/2 tsp onion powder
1/2 tsp paprika
1/2 tsp Thyme
Coat chn with plain yogurt & press
into bread crumb mixture
Place chn on rack.
Bake 45

*Mom Had A Green Thumb.
Her Christmas Cactus Was
Always In Bloom.*



DINNERS

CHICKEN FRICASSEE



Esther Looman, Ernie Looman, Mom And Me, 1967

Dumplings: 2 c Bisquick
2/3 c milk
1 egg

EXC.

Put ckn in pot with water salt 2 bay leaves, garlic, onion, parsley, carrots & celery. Simmer 2 hrs. Take out ckn & strain broth. Add half & half to broth along with salt & pepper. Mix flour cream, & beaten egg yolk. Stir into hot broth & stir til thick. Add ckn

1 whole onion
2 cloves garlic
3 stalks celery
Salt & pepper

3 Tbs Flour
1/2 c thick Cream
2 Beaten Egg yolk
parsley

OVEN FRIED CHICKEN

Rinse & Pat dry ckn. Preheat oven to 375° melt butter in frying pan. Add 2 Tbs Lemon Juice to butter along with garlic, salt, & pepper. Dip ckn into butter mixture, then roll in bread crumbs mixed with minced garlic, salt & pepper. Place on lightly greased baking pan. Bake 30 min.



Mom, Her Father And Her Brother George

CREAMED HOT DOGS

make a cream sauce of 1/2 Tbs & Butter, 1/2 Tbs of Flour + 1 c. milk season w/ salt & pepper stir 4 dogs. Add in sauce & 3 min.

DINNERS

POT ROAST

1 chook Roast
 1 pkg instant onion soup mix
 2 cans wor. sauce
 1 can cr. of mush soup
 1 section Garlic

Place Roast on large piece of alum. foil. Put in meat sliced pieces of garlic. Pour soup over Roast. Put wor. sauce over soup mix. Sprinkle dry soup over that. Add salt & pepper. Seal well alum. foil leaving space over & around. Put in pan 250-7 hrs



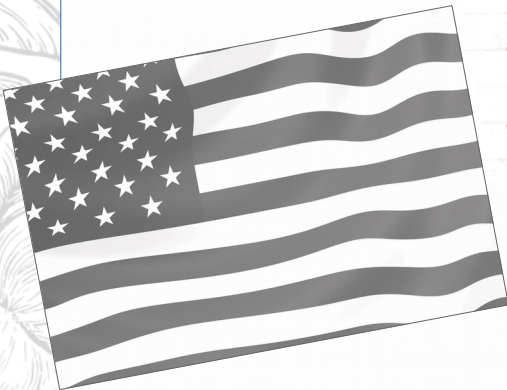
1980 Mom, Sean, Lori, Scott & Nicole

SHRIMP CREOLE #1

Shrimp Creole #1
 3/4 stick butter
 1 green pepper
 5 stalks celery
 salt, pepper, garlic salt, chili powder
 1 green pepper
 2 cans paste
 1 " Tom. Soup

Saute pepper, celery & onions. Add paste, soup, salt, pepper, garlic salt, chili powder to last. Simmer 1/2 hrs. Add shrimp last 1/2 hr. Serve over rice.

Mom Loved Crocheting American Flag Blankets And Donating Them To Disabled Veterans.

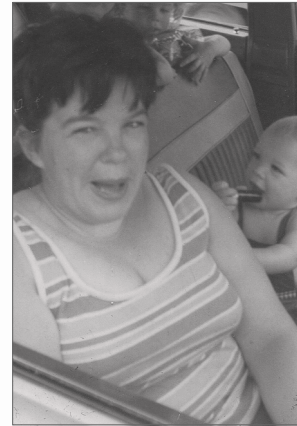


DINNERS

SHRIMP CREOLE #2

1 c. onions
 1/2 c. green pepper
 1/2 c. celery
 1/4 c. butter
 1 Tsp. parsley
 salt
 3 Tbs water
 1 can Tomatoes
 6 cloves garlic
 1 Tbs wor. sauce
 2 bay leaves
 2 Tbs flour
 1 lb shrimp

Sauté onions, pepper, celery in butter. Add Tom, garlic, bay leaves & salt. Simmer 3 min. In second bay leaves, use flour & water, add to tomato mixture. Bring to simmer & stir in shrimp, wor. sauce. Simmer 5 min. Stir in parsley. Serve over rice.



Mom & Sean



Mom With Her Sister
Delores

PASTA WITH SCALLOPS

Heat oil in pan. Add garlic & stir 2 min. Add scallops seasoned with salt & pepper, cook 3 min. Add 1 can Tomatoes & 2 Tsp. basil heat 1 min. Taste & adjust seasoning. Add pasta to pan & stir. Add a little pasta water if desired.

MEATBALLS #2

1 - Egg
 1/4 c. milk
 1 c. bread crumbs
 1/2 tsp. salt
 1/2 tsp. garlic powder
 1/2 tsp. parsley
 1 lb. ground beef

DINNERS

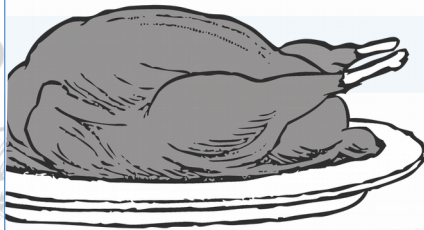
SOUTHERN FRIED CHICKEN



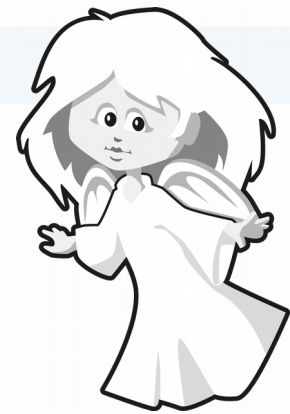
1941

ckn. 1/3 c. milk & buttermilk
Salt & pepper oil
2 eggs self rising flour
3 Eggs

Sping ckn with salt, pepper, & garlic powder & refrigerate.
Place flour in bag. Beat eggs w/ milk
Dip ckn in Eggs & then in flour. &
Coat. oil in pan halfway. Cook ckn
abt 8 min.



FRIED CHICKEN



*Mom Collected
Angels, Coins,
Stamps, And
Beanie Babies*

WASH & Dry ckn.
Combine: 2 C. milk, 1/4 c. yogurt & 2 Eggs.
Pour over chicken & set 10 min.
mix: 2 C. flour 1/2 c. cornmeal, 1
Tbs lemon hind, 1 Tsp. Tarragon,
1 Tsp paprika. salt & pepper.
Put in Brown paper bag.

Drop ckn in bag a few pieces at a
time & shake to COAT. Put pieces
on platter. Cover tightly and
Ref. for 2 hrs.

melt 1c butter & 1 cup corn oil & heat
Add ckn pieces to hot butte in baking dish
Allow to COOK @ 500-50 min TURN & COOK FOR
ANOTHER 15 min. Remove from oven
& immed. put ckn on paper towels
over Racks to drain.

DINNERS

TWO CHEESE LINGUINE

1 pkg. linguine
2 Tbs butter
3 Tbs flour
1/4 tsp salt
1/2 tsp pepper
1 1/2 c. milk
3/4 c. mozz. cheese
1/4 c. parm. cheese
2 Tbs lemon juice



Cook linguine, meet beetles. Stir in flour, salt, & pepper till smooth. Grad. stir in milk. Boil and stir & mix. until thickened. Combine cheeses & toss with lemon juice. add to sauce until cheese begins to melt. add to cooked linguine.

EASTERN POTATO CASSEROLE

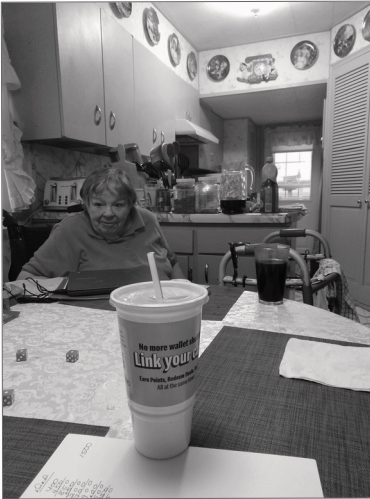
1941



6 med cooked potatoes
1/2 cup butter
1 pint sour cream
1 can cream of chn soup
1/3 c chopped onions
1 c shredded sharp cheese
Sliced or cut up potatoes melt
butter in sauce pan. Add sour cream,
chn soup, onions & cheese.
Stir until cheese is melted. Mix
well with potatoes. Place in baking pan
& sprinkle w/ paprika

DINNERS

ROAST WITH TOMATO GRAVY



Roast (Pot Roast)
2 Cans stewed tomatoes
Celery
Onion
Green Pepper
Garlic
Salt & Pepper
Parsley
Oregano
Thyme

Brown Roast
Add Rest of Ingredients.
Cover, cook 2 – 2 ½ hours
Take top off. Simmer 20 minutes
Add Dumplings.
Cook 10 min with cover off, then
10 minutes with cover on.



GRAMS SCALLOP CORN

*Grandma Looman's
Scallop Corn Was
A Tradition. Mom
Continued The
Tradition When
Grams Passed.*

Just 4 Ingredients Is How I Make It.

Corn
Crackers
Milk
Butter

Season With Salt And Pepper.

SIDE DISHES

BAKED RICE

1/2 c. skim broth
1/4 c. long grained rice
1 Tsp parsley
salt & pepper
1/4 c. grated cheddar
Bake 350° - 35 min. when
done, sprinkle with cheese
Bake 4 min longer.



BAVARIAN RED CABBAGE

Shred Cabbage. Melt butter. Add
onion and cook slowly until soft.
Add Cabbage, 1 apple, peeled & sliced
1 cup water, 1/3 cup vinegar, 2 Tbs.
b. sugar, 5 whole cloves and 1 tsp.
salt. Cook and cook just
until Cabbage is tender. Uncover
and cook 10 min stirring constantly.

CANDIED SWEET POTATOES

*Mom Was The Best
Stocking Stuffer
Ever.*



3 lb yams
1/2 c. B. sugar
1/4 c. corn syrup
1 Tsp. Cinnamon
1/4 c. cubed butter
peach
Bake potatoes & cut in wedges
Put in 11x2 baking dish, Sprinkle with
brown sugar & Cinnamon. Dot w/ butter.
Drizzle w/ corn syrup. Bake uncovered
375 for 20 min. Basting frequently
with sauce.

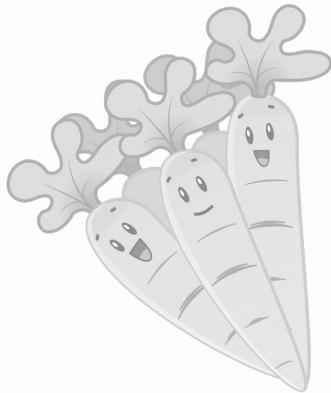
SIDE DISHES

CAROLINA COLE SLAW

Shredded Cabbage, 1 chopped onion, 1 green pepper & 1 red pepper.
 make dressing - boil!
 1-cup sugar 1 tsp salt
 1 cup vinegar 1 tsp dry mustard
 2/3 cup oil 1 tsp celery seeds
 Pour over Cabbage. Refrigerate
 Keeps up to 2 weeks.



GINGER GLAZED CARROTS



Baby Carrots - 1 1/2 lb.
 ginger
 1 Tbs. melted butter
 1 Tbs. B. Sugar
 1 Tsp. Corn starch
 1/2 Tsp. orange peel
 1/2 c. o.j.
 1 Tbs. Soy
 1/4 chopped green pepper
 make sauce and
 pour over hot cooked
 carrots

Mom And Dad At My
 Wedding - 2019



MY SPANISH RICE

My Spanish Rice EXC
 1/2 c. uncooked Rice 3 green onions
 1/2 tsp. oil 1/2 " pepper
 1 Tsp. Cumin salt
 10 cloves garlic 1 can chn broth
 1 onion
 1 can crushed tomatoes
 Brown Rice in hot oil along with
 onions & pepper. Add Rem. ingredients.
 Cover & cook on low for 15 min.

SIDE DISHES



Mom's Birthday 9/20/2023

*Mom Would Do Anything To
Please Her Children...*

"MAPLE GLAZED" CARROTS

4 # sliced carrots diagonally 1/4" thick
1/4 c. water
1 Tbs Fresh Grated ginger
3 Tbs. marg or butter
1/4 c. maple syrup
1 Tbs cider vinegar
Comb. carrots, water, ginger &
marg. Cook 10 min. uncover &
Cook 12 more min. Add rest of mix.
Sail until syrup is thick. Add
1 Tbs more melted. Garnish
with parsley.

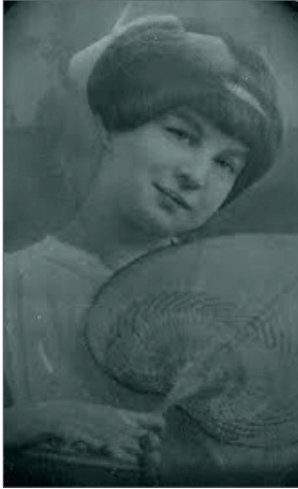
ORANGE CANDIED CARROTS

orange Candied Carrots
1 lb. carrots sliced
1/4 c. cubed butter soft 2 Tbs b. sugar
1/4 c. cranb. sauce 1/2 Tsp. salt
1 orange peel sliced
Put in water & carrots in skillet
Cover & simmer abt 10-15 min. L
tender. Blend Butter, peach sugar, &
Salt. Drain Carrots & drizzle with
mixture.



Mom And Alvada

SIDE DISHES



Grandma Pearl
(Mom's Mother)

MY STUFFING

$\frac{1}{2}$ c. butter
 2 cups chopped onion (2 large)
 $1\frac{1}{2}$ cups chopped celery
~~1 more butter or margarine~~
 4 qts (about 32 slices bread cubes)
 (Toasted if desired. I roast some)
 $1\frac{1}{2}$ tsp. salt
 2 Tbs Poultry Seasoning (Balls)
 1 Tbs. Parsley
 1 ~~cup~~ c. Turkey Broth or water
 2 Eggs
 1 lb. breakfast sausage loose

Melt butter in skillet with onion,
 celery, + sausage. Add cook til soft
 but not brown. Add mixture to
 bread cubes, salt, poultry seas.,
 parsley + broth + water. + eggs, mix
 with hands, stuff bird.

CARROTS

Carrots Expresso

mix: $2\frac{1}{2}$ cups Carrots washed w. salt + pepp
 2 beaten egg whites
 $1\frac{1}{2}$ c. milk
 1 c. b. cream
 1 Tbs. chopped onion
 Beat 2 egg whites stiff & fold
 into carrot mixture
 Turn into Casserole buttered. Bake
 350° - 45-60 min or until knife
 Comes out clear.
 Serve Hot



Mom And Her Sister-
In Law Joan Becker

SIDE DISHES



GREEN BEAN CASSEROLE

- 1 can French style green beans
- 1 can Cream of Mushroom Soup
- 1/4 c. grated Cheese
- 1 can French fried onions or 1/2 pkg Mrs. Winstons onion Soup mix

Alternate layers of drained beans (Reserve liquid) and onions in baking dish, mix soup & bean liquid together Pour over vegetables. Sprinkle with Cheese. Bake 350° - 30 min.

Mom Was A Survivor. She Has Overcome Many Obstacles. She Never Let Her Handicap Dim Her Spirit.



Mom With Her Nephews,
Mike & Pat Becker

POLISH SWEET & SOUR RED CABBAGE

- Sweet & Sour Red Cabbage
- 1 head red Cabbage
 - 1/3 c. vinegar
 - 1 onion
 - 4 TBS bacon fat
 - 1/3 c. br. sugar
 - 2 Tart apples sliced

Core Cabbage & remove outer leaves
Chop. Cook onions in bacon fat.
Add Cabbage & lean to taste. Cover
& Steam 10 min. Add 4 lbs. boiling
water, apples & simmer ~~uncovered~~
1 hr. add sugar & vinegar and Cook
15 min.

SIDE DISHES

SHRIMP STUFFED CELERY

1 Bunch celery
1 3/4 c. ch. Cheese
2 Tbs mayo
1 can Tins Shrimp Ground Penicill
& chopped
1 Tbs each chopped onion, green
pepper & dices
1/4 Tsp salt
1 Tbs parsley
6 drops Hot pepper sauce
1/8 Tsp pepper
1/8 Tsp Worce. sauce
Fill celery



Mom Had A Big Heart And Would Sacrifice To Make Her Family Happy



SIMPLE SPANISH RICE



Mom, Judy Powell, And Dad - 1997

Simple Spanish Rice
1/2 c. chopped green pepper
1 Tomato diced
1/4 c. diced onion } saute
1 Tbs veg oil
1/2 c Rice add & cook 3 min
1 c. chicken broth add & boil
1/2 Tsp salt covered
1/4 Tsp pepper 15 min

SIDE DISHES

SPANISH RICE

Spanish Rice Exc
Melt marg. in pot. Add 2 c
Rice & 3 cloves garlic & beans
Add 4 c. ckn broth, 1 stalk celery
cut fine, 1/2 green pepper chopped
1 small can Tom potato, 2 tsp.
paprika, 1 tsp. salt, 1/2 tsp. basil
& 1 tsp. onion. & 1/2 tsp chili
powder
Cook over medium heat covered
about 30-40 min. Add more water
if necessary.



*Mom And Dad With
Grandkids*

*(Carson, Cody, Michael,
Loren, Addison, And Boston*

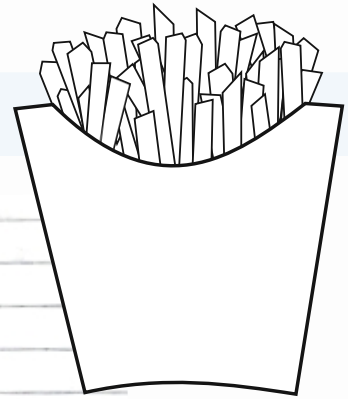
STUFFED EGGS



STUFFED Egg
Mash yolks of 12 cooked Eggs.
The Filling:
1/2 c. mayo
1/4 c. drained Relish,
1 Tbs Honey Mustard
1 Tsp garlic salt
1/2 Tsp. wor. sauce
1/4 tsp. pepper

SIDE DISHES

SWEET POTATO FRIES



- 1[#] Sweet potatoes
- 1 Egg white
- 2 Tsp. Chili powder
- 1/4 tsp garlic powder
- 1/4 tsp onion powder

Peel & cut potatoes in strips. In a bowl, Comb. Egg white & seasonings. Beat well. ADD potatoes, Toss & COAT. Place in a single layer on baking sheet coated with pam. Bake uncovered 450° - 25 min.

CORN FRITTERS



Grandma Pearl With
Mom, Bernice And Connie

1/2 cups drained corn 1/8 tsp. pepper
2 Eggs 1 Tsp. B. Powder
1/4 c Flour 2 TBS cream
1 Tsp salt 4 TBS. veg. oil

ADD Beaten Eggs, Flour, powder, salt & pepper to the corn & mix. Add cream until batter is moist but not Runny. Heat oil in frying pan. Add spoonfuls of batter to the hot oil. Brown, flip & drain.

SIDE DISHES

GRAMS FAMOUS SCALLOP CORN



Grandma Looman's Scallop Corn Was A Tradition. Mom Continued The Tradition When Grams Passed.

3 Cans Whole Kernel Corn
 Drain off juice
 Put in large enough pan to
 cook or bake in oven.

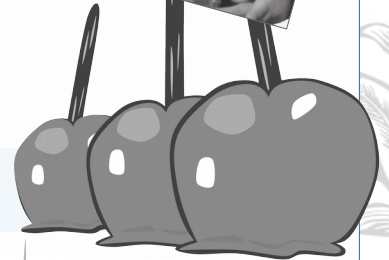
1 pkg of crackers.
 (original ~~not~~ diel crackers.
 (regular crackers).
 Mash up and add to the corn.
 stir up with spoon or hands.
 add 1 quart of milk or a little more.
 2 heaping tablespoons of oil or butter.
 Use oil on top of corn.
 divide in about 4 pieces.
 Put on top of corn and milk.
 Cook until light brown or put a
 knife in to see if it is done.
 If it comes out clear it all right.
 Cook at beginning 400 degrees turn
 it down 637

406 Knickerbocker Road • Schodack Landing, NY 12156
 Good luck and I hope works for you
 as I thought it together. Its simple

DESSERTS

AMBROSIA

1 can drained pineapple tidbits
1 large can drained fruit cocktail
1 small can drained mandarin oranges
3 1/2 c. coconut
2 cups sour cream
1 cup mini marshmallows
1 jar drained marachino cherries
DRAIN & MIX FRUIT. Add Rest
of ingred. Refrigerate over night



APPLE CRISP



Mom's Birthday -
2023

4 cups sliced apples (cooking apples)
1 cup flour
3/4 c. b. sugar
1 tsp. cin
1/4 tsp. nutmeg
1/2 c. butter or marg.
Heat oven to 375° Put sliced apples
in 1 1/2 qt baking dish. Blend flour sugar,
cin, nutmeg & butter. Sprinkle over
apples. Bake 30-35 min. Serve warm
with whipped cream or ice cream.

STRAWBERRY-RHUBARB COMPOTE

1/2 c. water
5 c. Rhubarb
4 TBs sugar
2 c. strawberries
1/8 TSP ginger
Bring water to boil ADD Rhubarb
& sugar Cook 5-10 min
Remove from heat, add strawberries
& ginger. serve warm or
cold.



Mom's Favorite
Flower Was The
Carnation

DESSERTS

APPLE TART

- 1 Pie Crust
- 1 # sliced apples
- 2 Tbs cold butter chopped
- 1/4 c Sugar
- 1 Tsp. Cinn

Preheat oven to 425°. Unroll pie crust @ Room Temp & place on cookie sheet. Arrange sliced apples in center of crust leaving 2" all around. Scatter chopped butter over apples. Bring up edges of piecrust to form tart.
Bake 20-25 min



Grandma Pearl
And Mom

APPLE PIE

*Mom Loved To
Laugh. She
Was So Silly
And Fun.*

- 1) 3/4 c. packed domino light brown sugar
- 2) 3 Tbs (1/3 c) flour
- 3) 1 Tsp. Apple Pie Seasoning
- 4) 1/8 tsp salt
- 5) 1 1/2 tsp grated lemon rind
- 1 Tbs ~~lemon~~ lemon juice
- 2 Tbs butter or marg
- 6-7 cups thinly sliced apples
3 northern / 3 golden delicious, 1
1 Cortland

Combine flour, spice (1-5)
Add apples, coat evenly, add lemon juice
Spoon mix in pan
Dot w/ butter & sprinkle w/ lemon juice
Curl edges - Bake 30 mins. remove edges Bake
20-25 min. longer



DESSERTS

BREAD PUDDING



Mom And Me - 1966

Place 2 c. bread ~~crumbs~~ ^{cubes} in
casserole. Combine 2 c. milk, $\frac{1}{4}$ c.
butter, & $\frac{1}{4}$ c. sugar in pan & heat.
Beat 2 eggs slightly, add
salt. Stir in warm milk. Add
vanilla. Pour over bread. Place in
pan of hot water. Bake 350° - 1 hr.

PASTRY CREAM FOR CREAM PUFFS

Pastry Cream for Cream
Puffs

$\frac{1}{3}$ c. sugar	6 lightly bttn. Egg yolks
$3\frac{1}{2}$ Tbs Cornstarch	2 cups milk
6 Tbs Flour	1 tsp Vanilla

Mix sugar, cornstarch & egg yolks
in a saucepan. Scald the milk and
gradually pour it over the egg
yolk mixture stirring rapidly with
a wire whisk.
Cook over low heat on top of
a double boiler stirring rapidly
until thick & smooth. Cool & stir in
vanilla. Do not let pudding boil



Mom's Loved Her
Flowers Outside. Roses,
Mums, Marigolds And
Peonies Were Some Of
Her Favorites

CHUNKY RHUBARB APPLESAUCE



1 # rhubarb, cut
2 lb baking apples peeled & sliced
1 c sugar
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{8}$ tsp. nutmeg
Cook 45 min, stir in Cinn &
nutmeg. Serve hot or cold.

DESSERTS

CHERRY CRUMB PIE

1 Tbs - cornstarch
 1 Tbs cold water
 1 can Cherry pie filling
 1/3 c. flour
 2 Tbs. sugar
 1 graham Cracker
 Crest
 Topping
 2 Tbs. Br. Sugar
 3 Tbs. Butter
 1/3 c. quick OATS

In a bowl, comb. cornstarch & water until smooth. Stir in pie filling. Press into Crest. For Topping. Combine flour, oats, & sugar in bowl. Cut in butter till crumbly. Sprinkle over filling. Bake 375° - 35-40 min. Refrigerate till cool.

CHRISTMAS FILLED SUGAR COOKIES

Christmas Filled Sugar Cookies

1 c. short
 2 c. Sugar
 2 Eggs
 1 c. Orange Juice
 1/2 tsp. b. powder
 1/2 tsp. Vanilla
 1/4 tsp. salt
 3 c. flour
 1 tsp. b. Soda

Cream short & sugar. Beat in Eggs. Add orange juice, Vanilla, & salt + mix. Blend in flour, soda, & b. powder. Chill 2-3 hrs.

Filling
 1/2 c. raisins or dates
 1/2 c. O.S.
 1/2 c. Sugar.
 Dash salt. } mix & COOK
~~over~~

Grandma Pearl, Mom, Kathleen And Carole



DESSERTS

CREAM PUFF FILLING



Cream puff filling
Beats 1/2 pkg - 8oz. Philadelphia Cream
cheese softened + 1/4 c. powdered sugar
til smooth. stir w/ 1 c. frozen
whipped topping til smooth. Thawed
Told in Rem. of 8oz. Toppings - 1
cup chopped peaches or strawberries.
melt choc frosting in micro.
+ drizzle over puffs.

CREAM PUFFS

1 c. milk
1 c. water
1/2 c. butter
1 c. flour
4 Eggs
Heat water & butter to a boil
stir in flour & stir over low heat
until a ball is formed. Remove from
heat. Beat in Eggs 1 @ a Time & beat
until smooth. Drop by 1/4 cup 3"
apart on ungreased cookie sheet.
Bake 35-40 min until golden brown.
Cool. Cut off tops & remove membranes.
Filling on back. Dusted & Dusted / p.
5/2/18



*Mom's Favorite
Color Was Blue*

DESSERTS

CUSTARD FILLING FOR CREAM PUFFS

1/2 c. milk
1/4 c. sugar
1/2 Tbs. cornstarch

2 egg yolks
1 Tsp. van.

Heat milk. Comb sugar & starch & mix well. Stir in hot milk. Stir until boiling. Reduce heat, simmer 1 minute. Beat small amt of hot mix into yolks. Pour back into saucepan & cook until it thickens. Add in van. Put wax paper over pudding & Refrigerate



DELICIOUS APPLE PIE



Family At Nicole's Wedding

Preheat oven to 425°
Combine
3/4 c. b. sugar
1 Tbs Flour
1/2 Tsp Cinn
1/4 Tsp nutmeg
1/8 Tsp salt
1 TBS grated lemon peel
Use 6 c. sliced apples & COAT with the sugar, flour, cinn & nutmeg, salt, & lemon peel. Add 1 TBS. Fresh lemon Juice. Put into crust & Add Top Crust. Shilled wet edges & seal. Foil Edges. Bake 20 min. Remove Foil. Bake 25 more min.

I use 2 Roshers
2 Golden Del
1 Cortland
I can also use
Cranney Sweet
Empire
Rome or
McGowan

DESSERTS

GREEN TOMATO PIE



3 cups sliced green Tomatoes
1 1/3 c. sugar 6 TBS Lemon Juice
3 Tbs FLOUR 3/4 tsp Cin 4 Tsp. grated lemon Rind
1/4 tsp salt 3 TBS butter
Pie crust for double crust
Combine tomatoes with sugar,
flour, salt, lemon juice, and rind.
Fill crust. Dot with butter.
Cover with top crust. Bake 450
10-min. Reduce to 350 and bake 30
min.

MY FAVORITE CHERRY TRUFFLE

Layer 1/3 of a pound Cake 'crumbled
into a truffle bowl. Comb. 1 can cherry
pie filling & 1 can crushed pineapple
Spoon over cake. Add 1/3 more of crumbled
cake, then remaining fruit. Add
another layer of cake & fruit.
Combine 1 pkg instant pie filling
(vanilla) & 1 3/4 c milk & 1 cup
sour cream. mix & pour over cake.
Refrigerate over night. Before
serving Add wh. cream & nuts.



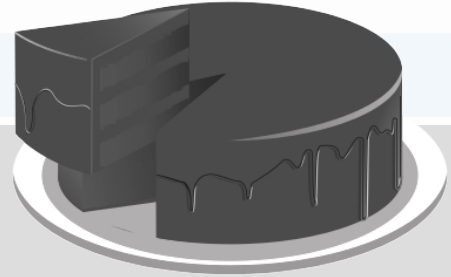
Mom Loved Shopping

DESSERTS



*Mom's Award
Winning Cake*

MY CRAZY CAKE



2 cups flour
2 Eggs
2 Tsp. B. soda
2 cups sugar
salt

EXC
2 cups Hot Water
2 Tsp Vanilla
1 cup oil
1 cup cocoa
(Hershey's)

Mix all ingredi & Bake 350° for
36-45 min

MY FAVORITE PEACH PIE

6 c. peaches
1/2 Tsp. Lemon Juice
3/4 c. sugar
1/3 c. Cornstarch
1/4 tsp. Cinn
2 TBS Butter
1/2 Tsp. Vanilla

Heat oven to 425
Peel & mix peaches with sugar
55 in cornstarch & Cinn. Put
peaches in bottom crust w/ all
the. Sprinkle with lemon juice
& vanilla. Dot with butter. Top
with crust. Fold over edges &
seal. flute edges. Put egg &
wash over pie & sprinkle with
sugar. cut 4 slits in top.
crust. Put in Ref abt 20 min
then put in hot oven.



Mom & Dad - 1997

DESSERTS

JOYCE BECKER'S CORNER

JOYCE BECKER'S APPLESAUCE SPICE BARS

Joyce Beckers
Applesauce Spice Bars

1 cup applesauce	1 cup Bisquick
2/3 cup brown sugar	1 tsp. pumpkin pie spice
1/4 cup oil (veg)	1/2 c. Chopped nuts
2 Eggs	

Heat oven to 350°. Grease jelly Roll pan. Beat applesauce, b. sugar, oil and eggs for 1 min. Stir in Bisquick, spice & nuts. Spread in pan. Bake 15 min. Cool and frost with Brown sugar glaze on back.

JOYCE BECKER'S OLD FASHIONED GINGER COOKIES

Joyce Beckers
Old Fashioned Ginger Cookies

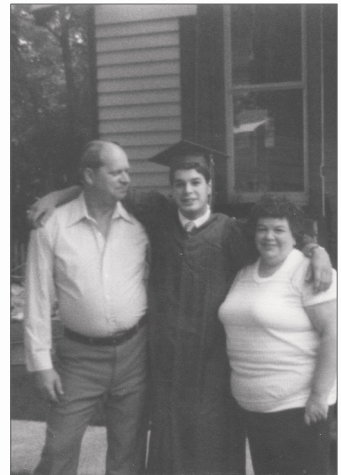
2 c flour	1 Tsp. ginger
1/4 tsp salt	3/4 c. soft shortening
2 Tsp. b. Soda	1 c. sugar
1 Tsp. cin	1 Egg
1 Tsp. cloves	1/4 c. molasses

Sift flour, salt, & soda. Cream sugar and marg. add egg & molasses. Add flour mixture. Knead & chill 1 hr. Make ~~s~~ small balls. Roll ball ~~in~~ sugar. Bake 350° - 15 min on greased sheet

DESSERTS

LEMON MERINGUE PIE

Lemon meringue Pie
 1/2 c. sugar
 1/4 c. Cornstarch
 2 - c. cold water
 2 - Egg yaks
 3 Tbs lemon Juice
 1 Tsp. Grated lemon peel
 1 Tsp butter
 meringue
 3 egg whites 1/2 tsp cr. of tartar
 6 Tbs sugar
 1 baked crust
 Comb in pan sugar, starch, &
 water. Stir in water until smooth.



Dad, Scott & Mom
1986

Mom And Her Nephew,
Karl Tillotson - 1956

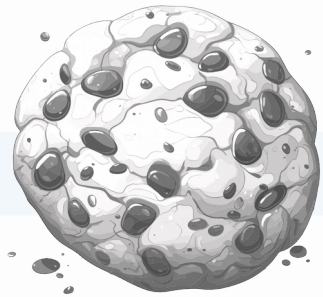


Cook & Stir until bubbly, about 2
 min. Reduce heat & Cook 1 more min.
 Remove from heat. Gradually stir
 1 cup hot filling into yaks. Return
 to pan bring to gentle boil & cook
 2 min. Remove from heat. Gently stir
 in lemon Juice, peel, & butter until
 butter is melted. Set aside.
 make meringue. Gradually add
 sugar & mix until sugar is
 dissolved. Pull filling into crust
 spread over filling. Bake 350°
 for 15 min. Cook for 1 hr, Refrigerate
 for 3 hrs. before serving.

Mom Loved Painting
Landscapes



DESSERTS



LUSCIOUS LEMON BARS



$\frac{3}{4}$ c. flour divided 1 c. cold Butter in pieces
 $\frac{1}{2}$ c. powdered sugar 4 Eggs
 2 c. sugar 1 Tsp lemon zest
 $\frac{1}{3}$ c. fresh lemon juice $\frac{1}{2}$ Tsp. b. powder
 Preheat oven to 350° line bottom & sides
 of 9×13 " pan. with foil or parchment paper.
 lightly grease. Stir together 2 c. flour &
 $\frac{1}{2}$ c. powdered sugar. Cut in butter until
 crumbly. Press mixture into pan. Bake 350 - 10 min
 whisk Eggs. Add sugar, zest & lemon juice. Stir
 together b. powder and remaining $\frac{1}{4}$ c. flour -
 whisk into Egg mixture. Pour over hot
 crust. Bake 350° - 25 min. Cool 30 min. Left over

from pan using foil from sides. Cool
 on wire rack 30 min. Remove foil
 cut into bars, sprinkle with powdered
 sugar. Freeze up to 1 mo

LIBBY'S PUMPKIN PIE

$\frac{3}{4}$ c. Sugar 2 Eggs
 $\frac{1}{2}$ Tsp. Salt 1 large pumpkin ^{can}
 1 Tsp. Cinnamon 1 can Evap milk
 $\frac{1}{2}$ Tsp. ginger 12 oz.
 $\frac{1}{4}$ Tsp. ground cloves 1 pie crust

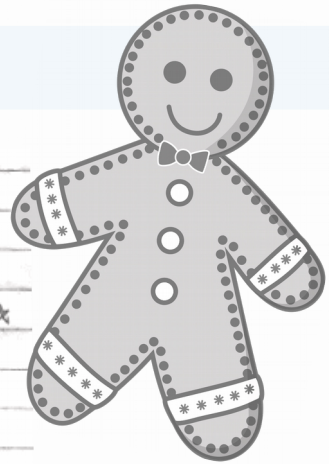
Mix sugar, salt, Cinnamon, ginger, & cloves. Beat
 in Eggs. Stir in Pumpkin. Add Evap milk.
 Pour into shell. Preheat oven to 425
 Bake 15 min. Reduce heat to 350 . Bake 50
 min. Cool makes 2.



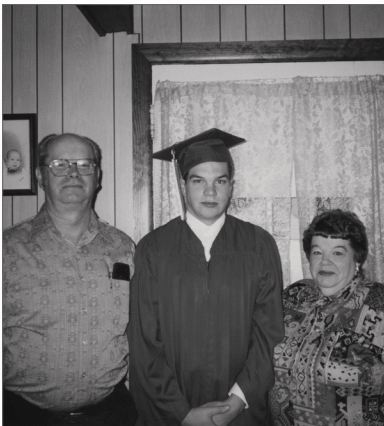
DESSERTS

MY FAVORITE LEMON DROP COOKIES

Beat 1 Egg
 Together 3 TBS milk
 2 TBS. Veg. oil
 ADD 1 Box Duncan Hines Lemon Cake Mix
 Form into Balls Roll in Sugar
 Place on lightly greased cookie sheet
 Bake 350 10-12 min. Dust with powdered
 Sugar if desired



MY CREAMY RICE PUDDING



Dad, Sean And Mom At
Sean's Graduation - 1994

1/2 C. Rice
 1 C. Salled ~~water~~ water
 1 qt. milk
 1/2 stick butter
 3 TBS sugar
 3 Eggs
 1/2 C. Sugar
 1 cup Raisins
 1 Tsp. Vanilla
 1 Tsp. Cinnamon
 Pour Rice into boiling water. Do
 not stir cook exactly 7 mins. Add
 milk & butter & stir slightly Bring to
 a boil. Cover and cook 1 hour Beat Eggs.
 ADD sugar, raisins, & Vanilla to Egg
 Pour into Rice stirring slowly until

DESSERTS

NO BAKE RICE PUDDING



Mom And Dad Loved To Go To Musicals And Shows

No Bake Rice Pudding exc
 1 c. Rice
 3 c. water
 1/2 tsp. salt
 2 Eggs
 1 can Evap. milk
 3/4 - 1 c. sugar
 2 tsp. Vanilla
 cinx & nutmeg
 Boil water & salt. Add Rice and
 Cook 10 min. Add Evap. milk plus
 1/2 can water Bring to a slow Simmer
 Cook 5 min. Beat Eggs & Sugar. Add to
 Rice folding until creamy. When
 starting to boil Remove from heat
 & add Van. & cinx & nutmeg

GRANDMA BECKER'S 100 YEAR OLD RECIPE FRUIT CAKE

Grandma's 100 yr. old Recipe
 Fruit Cake
 1 c. sugar
 1 c. grape Juice
 1 c. Raisons
 1 large pkg. mixed Fruit
 1/3 c. butter
 1/4 tsp. nutmeg
 1/2 tsp. cloves
 1/4 tsp. salt
 1 Tsp. Cin
 2 c. flour
 1/2 tsp. b. powd.
 1 Tsp. b. Soda
 Put in Saucepan the sugar, grape
 juice, raisons, fruit, butter, nutmeg,
 cloves, salt and cinx & boil 3 min.
 when 'cood, left together & add The
 flour & b. powder. Dissolve The soda in
 warm water (2 Tbs) and add To cake mixture
 Bake 1 hr @ 300° in Tube pan. Well grease & flour pan



Every Year Mom Planted Flowers Around Her Wishing Well.

DESSERTS

BANANA SPLIT CAKE

2 1/2 c. graham cracker crumbs
3/4 - stick melted butter
1/4 c. white sugar
Cream & put in 9 x 13 pan
Bake 350° - 8 min & Cool

2 c. powd. sugar
2 Eggs
2 sticks also
1 tsp. vanilla
Comb. p. sugar, also & Eggs. Beat & mix.
Add vanilla & mix. Spread over cake base

1 - Can crushed pineapple
6 - sliced bananas
1 - 12 oz. Cool whip
1 - c chopped nuts
24 - maraschino cherries
mix all above ingred. mix
well. spread on top of cake.
chill overnight & enjoy



Mom Was Very Creative. She Loved To Decorate Goose And Ostrich Eggs And Giving Them Out To Family And Friends.



Mom And Dad

DESSERTS



PAT'S CHRISTMAS FRUITCAKE

Mom, Christmas - 1989

Christmas Fruitcake

"Pat Dakeymples"

1/4 c. brandy	1/4 tsp. nutmeg
4 c. flour	1/4 tsp mace
1 Tsp. b. powd.	2 c. butter
1/2 Tsp. cinn	10 Eggs
2 1/4 - c. b. Sugar	1/2 c. candied pineapple
1 1/2 c. marachino or Candied cherries	2 1/2 c. raisins
2 1/2 c. Chopped dates	2 1/2 c. Currants
2 c. lemon peel or Candied orange	1 c. molasses
1 c. Honey	1/4 c. Cider

Preheat oven to 350°. Grease 3 loaf
pans. Line with greased wax papers. Sift
flour, b. powder, & spices 3 times. Pace in

large mixing bowl.

Cream butter, & gradually add to
sugar & beat until light, add eggs,
fruit, candied peel, nuts, honey,
malasses, cider, & brandy. Add flour
mixture & spice mixture gradually
beating after each addition. Bake
325° - 3 1/2 - 4 hrs.



Dad's 56th Birthday Cake

DESSERTS



Mom's Kitty
'Misha'.

PUDDING DESSERT

layer 1
1 stick Butter
1 c. Flour
1 c walnuts
1 Tbs Sugar

layer 2
1 c. powdered sugar sift
1/2 c. Cream cheese
1 cup Cook whip

layer 3
1 pkg Choc in. pudding
1 pkg Vanilla in. pudding

layer 4
1 small ctr. Cool whip
1 Shaved Hershey Bar
1/2 c chopped nuts

Melt butter & ~~mix~~ with flour, nuts, & sugar. Pat in 8x8" pan. Bake 325° for 20 min. Cool, mix layer 2 & spread in pan with layer 1, mix the pudding as directed & pour over layer 2. Flow layer 4 pour Cook whip on top of layer 3. Add shaved chocolate & nuts on top.

DESSERTS

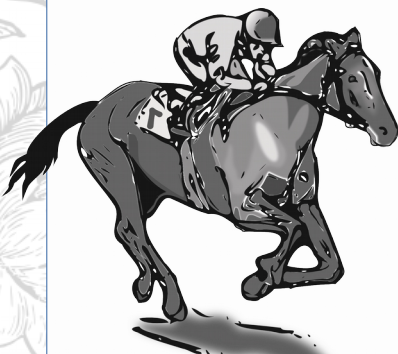


FRUITCAKE

1 c. chopped dates
 1 c. butter
 5 eggs
 1 Tsp salt
 1/4 c. pineapple juice
 Candied green cherries
 Candied pineapple
 1 c. coconut
 3 cups raisins
 1 cup sugar
 3 cups flour
 1 1/2 Tsp B. Powder
 Red Candied cherries
 1 1/2 c. golden Raisin
 Trip butter, sugar,
 & eggs. Add dry ingred & pineapple juice.
 add whole cherries, pineapple, dates, raisins,
 raisins, & coconut. Bake in Tupper pan
 275° - 1 1/2 hrs.

STRAWBERRY SURPRISE CAKE

*Don't Know How, But
 Mom Always Picked
 The Winners*



2 c. mini marshmallows
 2 c. sliced STRAWB
 1 pkg STRAWB. Jello
 2 1/2 c flour
 1 cup sugar
 1/2 cup short
 1 Tbs. B. powder
 1/2 Tsp salt
 1 c. MILK
 1 Tsp Vanilla
 3 Eggs
 Grease 9x13 pan. Spread marsh.
 Across bottom. Comb. STRAWB & Jello
 Juice with dry Jello & set aside.
 Combine Remaining ing. & beat well.
 Pour Batter over marsh. Spoon
 Berry mixture over Top. Bake 350°
 30 min. Reduce heat to 300 & bake 15 min.
 Marsh. will rise to Top

DESSERTS

BEST FRUIT CAKE



2 cups aleo
3 cups b. sugar
1 box Raisons
1 Box Cereents
1/2 # citron
1/2 c. malasses
1/2 c. Sauer Cream
1 Tsp. nutmeg,
1 Tbs Cero.
1 Tsp. cloves
1 Tsp. mace
6 yolks
6 whites
wine glass of brandy
4 c. flour
1 Tsp. b. Soda

~~cream~~, Cream butter & sugar - add nutmeg,
cream, cloves, mace & malasses & sauer milk.
Beat well Beat yolks & brandy & stir again.
add the flour with stiffly beaten whites.
then add a level tsp. of soda

Stir Thoroughly. mix fruit mixture
with 2 heaping Tbs. of flour & stir floured
fruit into cake.

Grease & flour baking loose tins
lined with wax paper. Bake 3 hrs.
@ 325°. Let set 1 month

*Mom Loved To Can. Every Year
Wither Her Daughters And
Husband She Would Can
Peaches And Make Jams.*



DESSERTS

RHUBARB PINEAPPLE CRISP

2 c. cut Rhubarb
1 can drained pineapple 1 to 2 bits
1/2 c. sugar
1/3 c. plus 2 TBS Flour
1/3 c. quick OATS
3/4 Tsp. cinn
1/8 tsp. salt
1/4 c. cold butter
Whipped Cream

Combine Rhob. pineapple, 1/4 c. sugar + 2 TBS Flour. Transfer to deep dish pie plate. Combine OATS, cinn, salt, + remaining sugar. Cut in butter until crumbly. Sprinkle over fruit. Bake 350° 35 min at 350°
Cool 5 min. Serve with whipped cream.

*Mom's Most Important
Treasure Was Her Family.
Her Genealogical Work Was
Her Pride And Joy (other
Than Her Children).*



DESSERTS

RHUBARB COCONUT BREAD PUDDING

1 C. Sugar } combine & boil. Remove
3/4 C. Water }
2 Tbs. Butter } add & let stand
3 C. chop. Rhub. } 15 min. Drain
1 Egg Beaters } & save liquid &
1/2 tsp. van. } vanilla wash
4 C. slightly Toasted Bread cubes 5 sking
1 C. coconut
Combine Kules, Rhubarb mix,
Egg mix & 3/4 C. coco. Place in
greased 1 qt baking dish sprinkle
with rem. coco. Bake 35 - 45 min
or until knife put in center comes
out clean



*Mom Loved Making
Us Birthday Cakes!*

STRAWBERRY / RHUBARB PIE

STRAWBERRY / RHUBARB PIE
3 C. cut up Rhubarb
8 C. sliced STRAWBERRIES
2/3 C FLOUR
2 C SUGAR or 2 1/4 if you prefer.
1 TSP. Fresh orange Zest.
mix & put in crust. Dot
with butter. Top with slitted crust
Bake in pre-heated oven 400° for
50-55 min

DESSERTS

STRAWBERRY ICE CREAM

3 C. Sliced strawberries
Zest of 1 lemon
1 Tbs. Fresh lemon Juice
1 - 13 oz. can Condensed milk
1 - cup milk
1 Tsp. Vanilla or 1 Vanilla bean split,
Seeds scraped out
Pinch of salt
1 C. heavy cream -
Combine berries, $\frac{1}{4}$ C. water, Zest & Juice in
small pot over medium heat. Cook until
berries release their liquid. Cook until
mix soon becomes sandy. Cook completely



*Mom Loved Watching Quiz
Shows, Westerns, And
Historical Movies*

In a large bowl combine both MILKS
& Vanilla seeds, strawberry mix & salt.
In separate bowl whip cream until
soft peaks. Fold in MILK - Strawberry
mixture. Transfer to shallow freezeable
container. Cover with plastic wrap or
waxed paper pressed directly on surface
of ice cream. Freeze 6 hrs.

FROSTINGS



Mom And Me - 1990

BUTTER CREAM FROSTING

1/2 c butter or marg.
4 c. sifted Conf. Sugar
2 Egg whites
1 1/2 tsp. Van.

Cream butter & sugar add &
beat egg whites in add additional
sugar if necessary

CREAMY FROSTING

Beat 3 Tbs water
4 1/2 Tbs. gran. sugar, 2 min
mix Conf. sugar with 1 Egg
3 1/2 c.

Blend in syrup mixture
Beat in 2/3 c. soft short. and 1 tsp
Vanilla if necc. add more Conf. sugar



HAWAIIAN FROSTING



Mom's Dog 'Nikki'

2 Tbs. short
Salt To Taste
1/4 c. pineapple Juice

1 Tbs. butter
3 1/2 c. Conf. Sugar

Cream short butter, salt, & 1/2 c.
sifted Conf. sugar & pineapple Juice.
Beat until creamy.

FROSTINGS

BUTTER CREAM FROSTING #2

Buttercream
1 c - butter
8 c - Conf. sugar
6 Tbs - milk
2 Tsp - Vanilla

ROYAL ICING

Royal Icing
2 c - Conf. Sugar
2 Tbs + 2 Tsp - water
4 1/2 Tsp. m. orange powder
1/4 tsp. Co. of Falters

COOKIE FROSTING

1/2 c - butter or soft marg.
2 c - Conf. sugar
3 Tbs - milk
1 1/2 tsp Vanilla
1/4 tsp. salt

CONFECTIONER SUGAR GLAZE

Conf. sugar Glaze
2 c - Conf. Sugar
2 Tbs. + 1 tsp. water

QUICK WHITE FROSTING



Mom, Lori & Nicole
Christmas - 1969



Sift 1 c. conf. sugar. Add 1 Tsp milk at a time until spreading consistency. Use for warm breads, rolls or cinnamon rolls.

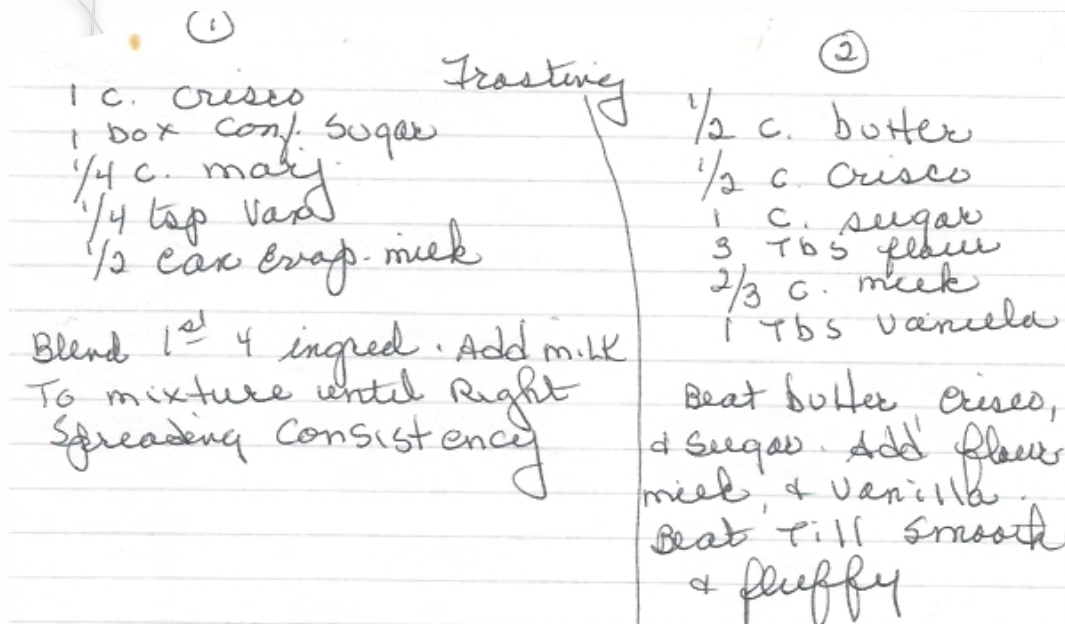
Warm a store bought pound cake 350 - 10 min. Punch holes in surface mix 1/2 c. oil, 1/2 Tsp orange rind & 1 c. sifted conf. sugar spoon on cake.



FROSTINGS

FROSTING #1

FROSTING #2



*Mom Was An Avid Scrabble
Player And Loved To Beat Her
Children At All Sorts Of Games.
She Had A Very Competitive
Spirit.*



PICKLED, JAM AND PRESERVES

PICKLED SWEET PEPPERS

Bail tied syrupy 1 qt vinegar
1 qt. water
3 cups sugar
1 Tbs. salt

Boil cut peppers for 1 min. Drain
d pack in hot jars. Add syrup +
1 tsp. cooking oil. Seal at once.



Mom Was Very Proud Of Her Huge Collection Of Beanie Babies.



MY TOMATO JAM

3 c - peeled & chopped tomatoes
1 1/2 tsp grated lemon Rind
1/4 cup fresh lemon Juice
1/2 Tsp. allspice Ferns.
1/7 up cloves
4 1/2 c. sugar
1 Bot Seed Jel
measure tomatoes in jar. Add Rind, Juice
& spices. measure & set aside sugar
mix Perrin into tomatoes. Bring tomatoes
& Perrin to a boil. Add sugar all at
once. Bail a stir EXACTLY 1 min
Remove from fire & skin. Peel & put
mixture into hot jars & Lids & Seal.

PICKLED, JAM AND PRESERVES

TOMATO PRESERVES



Thanksgiving - 2022

Moms Favorite Holidays Were Thanksgiving & Christmas. She Loved To Cook Meals, Bake Pies, & Entertain. Mom Was Very Proud To Showcase Her Favorite Foods To Family And Friends.

Tomato Preserves
3 C prepared (chopped) tomatoes
1/4 c. lemon Juice
4 1/2 C. Sugar
1 box Sure-Jel
1/2 tsp lemon Rind grated
1/2 tsp Cinnamon
1/2 tsp allspice
1/4 tsp ground cloves
Scale + chop tomatoes. Spoon
to mason, measure 3 cups in pot
Add lemon Juice, Rind, allspice, Cinn
& cloves to tomatoes measure Sugar &
Set aside. Stir Sure-Jel into tomatoes
Bring to Rolling boil. Boil Hard for
1 minute stirring constantly. Remove
from heat. Skim off foam. Ladle into
hot sterilized jars. Screw bands
Tightly. Let stand to Cool. Yields 3
Cups





Patricia Ann Dalrymple

Scotia — Patricia Ann (Becker) Dalrymple (83) passed away peacefully after a brief illness, surrounded by her loving family. Pat was the daughter of Alva Winslow Becker and Pearl Myrtle Vrooman. She was born in Rotterdam, NY, and lived most of her life in Scotia/Glenville, NY. Despite being handicapped her whole life, Pat never let it stop her. She raised a wonderful family and she loved to travel and meet people. Her laughter and fun-loving attitude was infectious to all around her. She had a silly yet caring personality and would go out of her way to help all who needed her. But her whole life's primary focus was her family which meant everything to her. She always wanted to be surrounded by them and help them with their lives. Pat loved playing games, with her family and friends, especially card games, albeit she was a bit of a prankster. Her favorite pastimes were crocheting, decorating ostrich eggs, creating flower centerpieces, collecting stamps and coins, working on genealogy and reading all about famous people.

Pat is survived by her husband of 63 years, Winslow Wesley Dalrymple, Jr. her daughters Lori (Edmund) Dalrymple-Dalpe, and Nicole (Richard) Gagne, and two sons Sean (Jenna) Dalrymple and Scott (Dawn) Dalrymple, 10 grandchildren, Brian (Megan) Gagne, Jennifer Gagne, Carson Dalrymple, Cody Dalrymple, Boston Dalrymple, Charlotte Dalrymple, Addison Sellers, Lauren Sellers, Michael Sellers and two great grandchildren, Olivia Gagne and Wesley Gagne, a sister, Dolores Tillotson, and numerous cousins, nieces and nephews.

Memorial services for Pat will be held at the Church of Jesus Christ of Latter Day Saints located at 52 Bluebarns Road in Rexford, NY, Thursday, October 19th, at 10:00 am. Relatives and friends are invited. At the request of the family, a private interment will follow for family and invited guests. Memorial donations may be made to the the Shriners Hospital for Children.

Services are provided by Bekkering-Ellis Funeral Home. 1 Mohawk Ave, Scotia.

MOM

Mom, I Am Not Prepared For You To Go So Soon,
There Was So Much More I Wished We'd Do.
Forever In Need Of Your Wise Advice
To Guide Me Through The Unsurety Of Life.

Best Friends Forever You And Me

Loving And Kind,
Giving And Sharing,
Although You Suffered,
You Remained Always Caring.

After Your Death My Whole World Is A Void
Deafening Silence Fills Your Place.
They Say It Gets Easier But It Is Hurting So Much More.

I Still Hear Your Voice And Visualize Your Face.
But All I Want Is To Have You Right Back In Your Place.

Whispering In My Ear,
You Tell Me To Be Strong,
Not To Weep.
Grieve If I Must, But Not For Long
As You Are At Peace, And Finally At Rest.

Yet, All It Takes Is One Picture, One Memory, One Song.
Ever Since You Left Everything Seems Wrong.

You Tell Me There Is No Need For Tears
For You Were So Blessed
Please Do Not Dwell Upon My Death

However, I Close My Eyes And Envision Those Talks Or The Games That We Played.
The Thought Of Losing You Is Too Cruel For Me To Bear
So I Am Writing This Poem
To Lay My Heart Before All Here.

I Feel Totally Helpless
That Death Took You Away
But, In Your Death There Is Some Comfort
That You Continue To Hold Me Tight,
And Love Me Even More.

Your Love For Family Was Of Deep Devotion
And Of Sacrifice And Pain,
Nothing Could Destroy It Or Take The Love Away.

Yes, Your Family Is Hurting,
It Is So Hard Since You Have Been Gone.
I'm Crying So Much Now, But I Once Was Very Strong.
Losing You Has Changed Me,
Made Me Someone New.
I Know You Want Me To Be Happy
So Ill Try To Be That For You.

