

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #72 Bananas Flambe

One summer we went on vacation, driving to our grandparents' home in Texas. Our neighbor had agreed to go over daily to let the dog out and feed her and make sure the house was OK. Once we arrived, our folks called our neighbors to check in. When the neighbors answered, they were freaked out because our dog, Rusty, had run away! They let her out while they fixed her food, and she disappeared. They had been looking everywhere and no luck. We hung up and were very sad.

The next day, our parents got a call at my grandmother's house from our vet office which is located across from the Devon Horse Show. From past holidays we would board Rusty there, so they had my grandmother's phone number as an emergency contact. They were calling since we weren't answering at home to let her know that our dog was sitting on their doorstep when they came into work that morning! Rusty had made it from our house in the hollow on Weadley Road, had to come up steep hills to get to Old Eagle School or West Valley Roads, go up more hills, go under train tracks and then and go down Lancaster Pike, a total of 2.6 miles. We were so joyful and that was so amazing of Rusty!



From left, Margie, Mary Anne, me, Rusty and Charles under the Christmas tree :-)

Photo Courtesy of Betsy Long

### Bananas Flambe

6 bananas, peeled and split in half longways and cut across the middle  
4 tablespoons butter  
6 tablespoons sugar  
3/4 cup Cognac or Brandy  
Nutmeg, fresh grated or dry powder  
Cinnamon

Fry bananas in butter quickly and lightly in a shallow chafing dish. Sprinkle with sugar and nutmeg. Warm brandy first or pour over and let warm for a moment. Ignite and sprinkle the cinnamon freely into the flames for a spectacular show. Serve with ice cream, plain or in crepes with or without ice cream or whipped cream.

### #73 Eggs Benedict

Our Dad's mother was quite the socialite in a small German town near San Antonio, TX, called New Braunfels. She belonged to many societies and associations. As a socialite, she got her hair done weekly at the local high-end beauty shop into a Texan up-do and had over 300 pairs of shoes! She often had ladies over for tea, so one year for Christmas, I paid a friend to crochet her a tea cozy. The tea cozy fits over the pouring teapot. One side has a lengthwise slit for the handle to come out, and the other side has one for the spout to stick out. I asked for mint green with a small pom pom handle. When I got it, instead it was bright highlighter green with a HUGE white pom-pom on top! . I was really worried if my grandmother would like it but I was out of time and had to ship it.

On Christmas Day, we called her. Mom was on the kitchen phone and I was upstairs in their bedroom on that phone. I asked her how she liked my gift and she said in her Texas drawl, ' Well, Betsy May, it's very nice, but I am having trouble getting my ears into the holes!'

I could hear Mom hang up the receiver downstairs and she was laughing her ass off! I was trying so hard not to laugh as I broke the news to her that she was trying to put a tea cozy on her head! Sitting here now, I am laughing again thinking about her trying to fit this over her fancy hair-do, trying to get her ears in the slots, LOL!

### Eggs Benedict

Hollandaise Sauce:  
4 tablespoons butter  
1/2 teaspoon salt  
Juice of 1/2 of a lemon  
1 egg, well beaten

Per individual:  
1 Egg poached  
1/2 English muffin toasted  
1 Canadian Bacon slice, cooked and warmed

Hollandaise Sauce: Melt the butter in a small pan with the salt and lemon juice. Stir well while adding the egg. Beat well over low heat until it thickens. If it begins to curdle, add a few drops of hot water and stir rapidly. Can be held to the side by putting the pan in warm water.

Warm Canadian bacon slices without getting them too hot or dried out. Poach the eggs while making the Hollandaise sauce (see next paragraph). Toast the English muffin halves (under a broiler if you want to do them all at the same time), and place 1/2 open side up on each plate, then put a slice of Canadian bacon on top of each. Now carefully, using a spoon, lay the poached egg on top of the meat, not breaking the yolk. Spoon Hollandaise over egg and serve immediately. Note: Canadian bacon can be replaced by a thin crabcake or other items.



Our paternal grandmother in Texas, Charlie Mae DeVassie (a.k.a. 'Nany').  
Photo Courtesy of Betsy Long



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### #74 Ginger Chicken with Snow Peas

In 1973, in my senior high school year, we had Career Day which offered us sessions with professionals speaking about careers/options for us for the future. My hippie friends and I first went to see the John Birch Society because we heard they were controversial, then we went to see the Hare Krishna session because we were curious. One of my teacher's had asked my Dad to come and share information about a career in his field because it was the future. At the time, our Dad was a computer engineering program manager at Burroughs Great Valley. We had gone to California the year before because he had been overseeing the building of the worlds' largest computer at the time, the ILLIAC IV, for NASA in Mountain View, CA.

So next we moved to my father's session. I sat in the front row because I wanted to be supportive. He had brought a friend from work who had a different job so they could both talk about this field. Dad talked first and then he sat down, facing us, at one of the desks that had the arm that came out front to put your notepad on. While his friend was talking, he leaned forward with his elbow on the desk arm, pulled his glasses down his nose a little, stuck his index finger up his nose, picked it, rolled up the booger between his thumb and index finger while watching himself doing it over the top of his glasses, and then flicked it off with his thumb into the audience towards me. I was frozen, mortified, and my friends were cracking up so much! Dad looked up and thought his friend had said something funny and laughed too which only made everybody laugh even more! I was horrified. I didn't even stay to talk to my Dad afterwards- I just said I had to go and slunk out of there as fast as I could.

### Ginger Chicken with Snow Peas

Ginger Chicken with Snow Peas from Dotty Long

4 tablespoons oil  
4 thin slices ginger root or 1/2 teaspoon ground ginger powder  
2 leeks, sliced thin  
1/2 pound snow peas, strings removed  
4 teaspoons soy sauce  
1 1/2 pound chicken, beef, pork or tofu, cubed or bite sized slices  
1 tablespoon sherry or white wine  
2 teaspoon sugar  
1 cup water

Heat frying pan with oil and fry ginger, leeks and snow peas until lightly browned, remove for later. Seer meat one minute. Add wine and sugar string for a minute. Add water and soy sauce and reserved vegetables. Cook tightly covered for 15 to 20 minutes or until meat is tender.



Our family in the early 1980s (1983?) in front of our house on Willis Lane, Strafford in Wayne, PA; from left: Charles, me, Mary Anne, Mom, Margie, and Dad (dressed in a work suit).  
Photo Courtesy of Betsy Long

That night at dinner, Dad said to me, 'Well, how did I do?'

I couldn't hold back, and I said that I had never been so embarrassed in my life! 'How could you pick your nose, roll it up in a ball while looking at it over the top of your glasses and flick it out at me and the audience?!?!'

He picked up his paper napkin, ripped a small hole in it, put his index finger through the hole and then into his nose, twisting his finger and the attached napkin back and forth, and said, 'Next time I'll do this so you don't have to watch!'

Yes Dad, that would be sooo much better (shaking my head), LOL!

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### #75 Artichokes with Curry Dip

Mom joined me in Las Vegas for a conference. We arrived on 5/2, a day early and were trying to be careful and not spend much gambling since we were going to be there 5 days. We each got a slot card for the hotel, and then walked down the strip. We got back to the hotel around 11:45pm and decided we could spend \$40 max. We each put \$10 in adjacent quarter machines, and at midnight, my player screen had a note that said "Happy Birthday Elizabeth!". Mom and I were so tickled! Then Mom said we should cash out and go to another area. She picked a quarter machine right next to the high limit area, and said it felt good and I should put the other \$20 in it. I did, pulled the lever, and hit for \$75! Then I pulled 3 more times and hit for another \$75! Mom got several buckets and was scooping in the coins. Then she said we should get crazy and try a \$1 machine. We turned in the quarters and she picked a \$1 machine and I hit for \$300! She filled up red plastic racks and she was sooo excited! Out of the next 10 pulls, I hit for several more hundred dollars and then she got giddy and with a monkey glint in her eye, she took over a couple of the racks of \$1 tokens and came back with a huge grin and a rack of \$5 tokens!

I was a little scared and a little exhilarated, but since she had been lucky in her machine picks so far and this was her idea, she picked the \$5 machine. I remember how happy she was, sitting on a stool with a rack of these

### Artichokes with Curry Dip

Serve as an appetizer or side dish

1 large or 2 small Artichokes  
1 teaspoon curry powder  
1/2 cup mayonnaise or sour cream  
1 teaspoon lemon zest or 1/2 teaspoon lemon juice, optional

Wash artichokes well. Trim off a few of the outside leaves, cut 1 inch off the top and any excess stem at the bottom, and snip off any sharp leaf tips. Spread open and dig out and toss all fuzz in the center. Rinse it well.

Cook covered upside down in 2-3" of water until bottom is tender using a fork. Remove, drain and chill. Mix curry powder with mayonnaise or sour cream and add lemon if you like. At serving time, put curry dip in a bowl to the side or into the center of the artichoke. Have a side dish ready for the discarded leaves. Pull off leaves and dunk.

The heart at the bottom is delicious so be sure to make sure to eat that when you are done serving the leaves!



Me with Fabio In Las Vegas when I was CEO of an international nutritional supplement company (Fabio was promoting his wellness program).

Photo Courtesy of Betsy Long

tokens in her lap, sipping a bourbon a ginger ale, joking with the high limit staff and grinning. We hit after about 5 pulls for \$500 and it was time to walk away. We split all the cash, deposited 1/2 into her bank account to cover her flights, etc., and the rest covered our activities in Vegas, which included that Birthday scavenger hunt at the Mirage (thank you to Gracie for being the elevator gatekeeper!). What an incredible trip!

### #76 Vegetables & Eggs with Rice

In August, 1972, we left Pennsylvania to drive to the San Francisco Bay area for Dad to start his temporary assignment. It was an amazing trip! One of my favorite recollections happened in the last 24 hours of the 3 week-long trip. Dad made sure we hit every tourist site. Dad had to report into work Monday morning, 8 AM and realized the day before how behind we were, but he was determined that we would drive all night to get there on time.

We had all crashed out, and Mom was driving fast, coming down through Northern California. At about 3 in the morning, Dad started yelling, "Wake up! Wake up!". We were struggling to open our eyes. He told us to roll down the back seat window on his side.

Dad plugged a small penlight into the car cigarette lighter and pointed the tiny beam of light out the car and all we could see because of how fast we were going was a small blur of brown, and Dad said, "Look kids! It's Redwoods!"

We could not figure out what we were seeing and went back to sleep. It wasn't until the next week or so later when we went up to the foothills here and saw Redwood trees that we understood why he was so excited, but I also had a laugh thinking about how he was trying to show us these trees that are so huge around and so tall with a tiny penlight as we flew by! It still makes me giggle whenever I think about it, LOL!

### Vegetables & Eggs with Rice

- 1 cup green beans
- 1 cup diced carrots
- 1 cup diced eggplant or squash
- 1 cup chopped tomato
- 4 tablespoons butter, melted
- 4 eggs beaten
- Salt and pepper
- 3 cups hot cooked rice

Mix vegetables together in greased Pyrex pie plate. Pour the butter over the vegetables, pour eggs over and sprinkle with salt and pepper. Bake at 350° for about 20 minutes or until eggs are set. Arrange rice in a ring larger than the pie plate, side vegetables intact into the middle of the rice ring and serve.

Note: this dish is very good with the peanut sauce posted previously (8 ounces peanut butter stirred with 2 cups of chicken broth. Stirring, bring slowly to a boil and serve).



Margie, Mom, Charles, & me carrying Mary Anne at Yellowstone National Park on that trip.

Photo Courtesy of Betsy Long



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #77 Strawberry Rhubarb Pie

First, a comment on the photo. This is me at 3, and I think the caption should read "I'll have a shot of chocolate milk with a water back!" I laughed when I saw this and had to use it! - I was a Diamond player with Harrahs/Caesars casinos for a while which meant very nice free hotel rooms, free drinks in the VIP Diamond Lounge and free VIP tickets to shows. My sister Margie and I went to Atlantic City and stayed at Caesars. We had gotten quite intoxicated at the Diamond Lounge and then rolled ourselves over to the ABBA tribute show that we had VIP free tickets to in the front row. We sat down just to the right of center and next to us were two people a little older than me. Margie elbows me and excitedly whispers to me, "Oh my God, Betts, it's 2 of the original ABBA band members!" It took a second for it to sink in past the veil of vodka in my brain, but then I got so excited! I carefully leaned forward and peered around her and said 'Oh my God!'. I was starstruck! I grabbed Margie's arm and told her this was so amazing! Then she turned to me and said, 'Ha Ha! Got you!'.

As I am remembering it, I am laughing and shaking my head - it was really funny and I fell for it hook, line and sinker! The show itself was pretty good but our favorite part that we have never forgotten was at the very end. Suddenly, all kinds of people came on stage juggling and dancing, and then in comes a tall lanky guy with long blonde hair on 4-wheeled

### Strawberry Rhubarb Pie

2 premade 9" piecrusts (frozen and thawed or made from scratch)

2 cups rhubarb, washed and cut in 1/2"-3/4" pieces  
2 cups strawberries, washed, stemmed and cut into pieces  
1 1/2 cups sugar  
4 tbsp flour or 2 tbsp quick tapioca  
1/4 tsp salt  
1/2 tsp grated orange rind  
1-2 tbsp butter

Mix all but butter and put into pie shell. Dot with butter. Cover with pastry. Seal edges. Bake at 450° in an oven for 12 minutes. Reduce heat to 350° for 25 to 30 minutes. May be made with more rhubarb instead of strawberries. Note: optional add-ins: a little cinnamon and/or a little lemon juice.



Me (apparently feeling a bit like a wild child) at 3 at Asbury Park, NJ.

Photo Courtesy of Betsy Long

white rollerskates, wearing red, white and blue boxer shorts and a waist length gold cape flapping as he rolled around the stage! It was so surreal that it was hysterical, particularly in our state of mind! Mom would've been really proud of Margie tricking me so well, LOL! That is a really great memory :-)



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #78 Pizzettes

This story made me think of this photo, LOL! Mom and Dad retired in Rhode Island in a house by the water of Sakonnet Bay (near Newport). One day the neighbor on the other side of the woods next to the house came over and asked if they could park their cars at our house because they were having a gathering. We said no problem, and then they invited us to join them, so Mom and I went through the woods to their house.

The neighbor was a fisherman so there were huge piles of steamed lobsters and clams! We got some food and stood to the side, having a nice time and relaxing.

We started noticing the majority of the people were all wearing white and many were barefoot. A little while later, a woman in a long white dress came over to us and asked us to join them in a circle. Mom and I joined the circle where everyone was holding hands. Flute music started playing and everybody started swaying. Mom squeezed my hand and I looked at her and we both had the same look of wondering what the heck was going on and being a little scared! I could tell we were both wondering the same thing about what we had gotten ourselves into. Mom finally leaned over and

### Pizzettes

Makes about five dozen  
Serve as an appetizer or  
let people make their own for having a fun nosing meal!

3 cups of Bisquick  
1 package yeast  
3/4 cup water  
1 large can of tomato sauce  
1 teaspoon oregano or Italian spices  
1/2 teaspoon garlic powder  
1/3 teaspoon sugar  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 tablespoon oil  
1 pound grated mozzarella cheese  
Toppings: chopped green pepper, mushrooms, pepperoni, cooked sausage

Mix Bisquick with yeast which has been dissolved in water. Let it rest while preparing sauce and toppings.

Add spices to tomato sauce.

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From front: Our own coven - Mary Anne, Margie and me dressed for Halloween trick-or-treating in 1971.

Photo Courtesy of Betsy Long

whispered to me, 'Maybe we should we go - This is getting a little spooky.'

Then we heard a door close and saw the couple that lived at the house walking down the back steps with flowers in their hair and coming towards the circle and just as Mom started to let go of my hand, the woman that had come to us stepped out of the circle and went in front of two older people and said "They wanted to surprise you! Welcome to their wedding finally!" And everyone clapped and laughed and then the ceremony took place. It turns out that they had been living together for over 10 years and her parents had always wanted them to get married but the couple didn't want the pressure of all the wedding planning so they just did it like that and it was a big surprise to the parents and to us too, LOL!

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #78 Pizzettes (Continued)

Cut mozzarella very thin or grate it. Slice pepperoni and mushrooms thinly, chop bell peppers and cook up sausage.

Roll 1/2 of the dough out to less than 3/4" thick on a lightly floured surface. Cut out 2" circles with a glass or cookie cutter. Lay on a greased cookie sheet or use parchment paper and spread with sauce.

Decorate with any toppings and then cover with a small slice of cheese or a little of the grated cheese. Sprinkle with Parmesan if you like. Bake at 450° for about 5 minutes. At this point you can refrigerate or freeze for later use before baking.

### #79 Clam Chowder

Today is about the spunk in our family DNA. In the photo you can see that our Granddaddy Morgan, Mom and Aunt Margie's father, had one shoe that had a very thick sole that was about 1 1/2+'' high. His shoe went up over his ankle and tied (it was very heavy when I tried picking it up). He walked with a limp and I was always amazed when he would come back from these great trips to meetings around the world and show us a slideshow of the Alps and other far away places that he had gone to. He really raised a level of wonderlust in me at a very young age. He was a chemist and was responsible for over 60 patents! When Granddaddy was about 3 or 4 years old, he had tuberculosis and they had to remove his hip socket. The doctors informed his parents that he would never walk but our spunky great grandmother was not hearing it and she designed exercises for him to learn to walk in spite of the loss of the socket and what the doctors said. It was painful to walk and he had to wear the heavy shoe boot, but he did it and nothing held him back.

When he was in the Duke University hospital in the last week of his life, the orthopedic doctors came to see him. They said, 'We heard you do not have a hip socket but that you can walk.' He got up and showed them that he could even with a bad limp. They said, 'Well, obviously you do have a hip socket so do you mind if we take some x-rays?' He agreed. The next day they came back with the x-rays and asked him to walk again. They just shook their heads and said 'We can see you walking but it's not possible - you have no hip joint!'. It entertained him greatly to help their 'research', LOL! When I am going through a rough time, I often reflect on his spunk and spirit that carried him through seeing the world!

### Clam Chowder

8 ounces can of minced clams  
1 onion chopped finely  
1 pint milk  
2 tablespoons butter  
1/8 pound salt pork or bacon, optional  
3 potatoes diced  
Salt and pepper  
Dash Tabasco, optional

Fry salt pork or bacon to release fat, stop well bacon is still limp. Dice meat. Fry onion in fat (or oil if not using pork), add juice from clams and add potatoes. Add just enough water to cover. Cook until potatoes are done. Add clams, milk and seasonings. Heat until warm but do not boil. Note: if you would like it a little thick, add 1 1/2 tablespoons flour in with the milk and stir and heat till thickened before putting in clams.



Granddaddy Morgan with our Uncle Walter and Grandmother Morgan with Mom, approximately 1934.

Photo Courtesy of Betsy Long

Note: Thank you to our Aunt Margie for sharing more details about this story that I had parts of from Mom.

## #80 Hot Parmesan Delights

Thinking of Dad on Father's Day! Dad and I had some really great times together. Today's photos are of one of our bigger adventures! Dad had gotten the name of a dentist in Tijuana who he heard did great work for a great price and Dad needed a lot of work done. Going was always very intense because you had to wait in a line to walk across the border, get a cab to the dentist's office and then repeat the same process going back but the line always seemed a lot longer standing in line in the afternoon sun.

His dentist really enjoyed wine so he loved it when Dad would come down and they could swap stories. On this particular trip that the photos are from, after Dad's appointment, his dentist took us for a winetasting at a friend's winery and then out to lunch.

The main picture below is Dad's dentist with Dad and me at the lunch restaurant, then one of the restaurant name and a picture of the portrait of the restaurant founder, Caesar Cardini. Mr. Cardini had restaurants in the US and in Mexico, which he opened down there 'to attract Americans who were frustrated by Prohibition.'

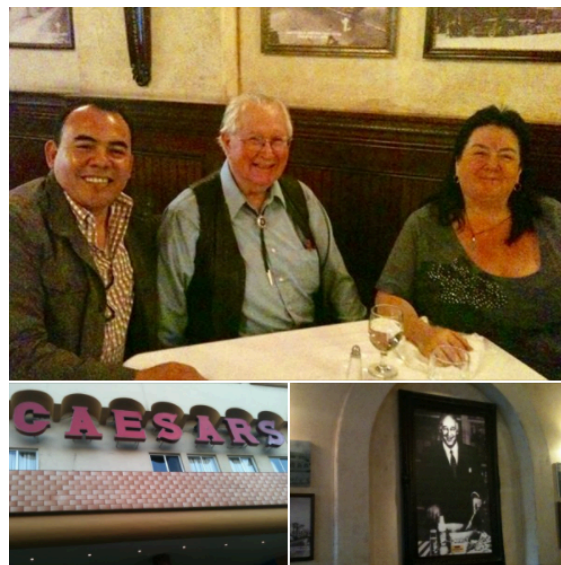
The big surprise was to find out that Mr. Cardini invented the Caesar salad there in 1924! Of course we had to have it and it was delicious, LOL! Just amazing!

## Hot Parmesan Delights

Makes 4 dozen appetizers

2 cups mayonnaise or sour cream  
2/3 cup grated Parmesan cheese  
4 teaspoons Worcestershire Sauce  
1/2 teaspoon onion salt  
1 tablespoon Sherry or white wine  
Crackers

Combine all ingredients. Mound on crackers. Broil until it bubbles and is lightly browned.



Dad's dentist, Dad and me; the restaurant name; the portrait of the restaurant founder, Caesar Cardini.

Photo Courtesy of Betsy Long



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #81 Luau Punch

It was 1977, the height of the disco era and Morris and I both were turning 21. I was the older woman by 27 days, but I held off having my first drink to have it with him on his birthday. As a PE elective at college, we were taking a class together on disco dancing and had learned the Hustle and the Bump. Who says old hippies can't learn new tricks! So on his birthday, we dressed in our finest polyester clothing and went to the Odyssey Room for our first foray into this new world. The music was pumping and the disco ball was flashing lights everywhere and it was very exciting! We went up to the bar to order our first drink and the bartender asked us what we would have and we realized we had no idea! We weren't familiar with alcoholic beverages, so we talked about it and the only thing we knew by name was that Morris' mother drank Martinis so that's what we asked for. We were excited as we clinked our glasses together in a toast and put them to our lips. Oh my gosh, what a mistake! It tasted like rocket fuel! We both made yucky faces, and I remember thinking to myself, this is what we had gotten all excited about? What a trick, LOL! Note- I have to admit, since then I have actually come to enjoy a slightly dirty martini (see photo ;-)



Me in downtown San Jose 10 years ago trying a cigar and sipping a slightly dirty martini.

Photo Courtesy of Betsy Long

### Luau Punch

2 parts pineapple juice

1 part apricot nectar

1 part lemonade concentrate

6 cups of water

Add sparkling water, or regular or diet Ginger ale or 7-Up for sparkle, optional

Add regular or spiced rum, or vodka, optional

Mix and pour over ice or an ice mold ring. Makes about 80 cups.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #82 Bordelaise Sauce for Beef

I added an article by Dad called "She Sips Sherry on the Summer Sea Shore" about enjoying types of Sherry and I updated the recipe collection on the LongFamilyPotters.com site. - In keeping with the topics of Dad and alcohol, when Dad became the national President of the American Wine Society in 1989, he was given an expensive bottle of Dom Perignon Champagne that he put in his wine cellar to have some day on a special occasion.

In the late '90s, Mom and Dad had gone on a trip in January to escape the cold of the Rhode Island shoreline. Three weeks after they had left their neighbor noticed something coming out of the front door into the snow, went over and realized it was hot water! Apparently there was a hole in the front porch roof and the bitter cold air had gone in, froze the pipes and hot water had burst and flooded the upstairs, the main floor and down into the basement, soaking everything including much of Dad's wine cellar collection. When he moved from out of that house to the Masonic Village in Pennsylvania, my sister Margie ended up with all of the wine including that bottle of Dom Perignon, and she also decided to save it for a special occasion.

In 2017, Margie and Maddie got married and Margie decided this was the perfect time to finally enjoy that bottle. It was about 50 years old and we looked it up online and it was supposed to be a really great year. The box showed a little damage from the hot water flood but for the most part it looked pretty OK. After the ceremony, a group of us went out to dinner at a nice restaurant and Margie pulled out the fancy box. We were very excited. Margie asked for glasses so we could all have some. She opened up the box and pulled out the highly anticipated bottle. And then... her face broke! All

### Bordelaise Sauce for Beef

2 tablespoons minced green onions or shallots

1 tablespoon butter

1/2 cup good red wine

A pinch of time, pepper and powdered Bay Leaf

2 cups beef stock from either pan drippings, bouillon in water or pre-made stock

2 tablespoons cornstarch

Sauté shallots in butter, pour in wine, seasonings and cook until reduced by half. Blend beef stock and cornstarch well. Add to wine mix and bring to a simmer. Cook until thickened.



From The wedding ceremony - from right: Maddie, Margie, their son Shane and their daughter Jocelyn. The other photo is a bottle of 1979 Niebaum-Coppola Rubicon red table wine (purchased for \$21.99 and it is now worth \$213!) from the flooded wine cellar collection that turned out to be a huge winner that Margie and Maddie enjoyed recently! Thanks, Dad!  
Photo Courtesy of Betsy Long

that was in the bottle was about an inch of dark sludge. Apparently the hot water flooding had broken the cork seal and most of it had evaporated out and that sludge was all that was left. Such a disappointment! The excitement of the moment fizzled out...literally, LOL!

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #83 Corn Pudding

This is delicious with anything; we often had it during the holidays. – This story is in honor of being at halfway to Christmas! One Thanksgiving weekend, a group of good friends came over on Friday for our annual Christmas tree hunt. I really wanted one that would fill the room because our living room had a 22 foot ceiling and my family was coming for Christmas so I wanted something really impressive and beautiful.

I made brunch for everyone, and then put out leftover turkey and the fixings so that each could make their own sandwich and pack it up. We took several cars and went up into the Santa Cruz mountains to a Christmas tree farm where any tree was \$20 and you cut it yourself. We spread out to find a tree and finally found a gorgeous one. We were about to start sawing it, but when we leaned down to the bottom, we realized, it was really three trees that had grown together and that's why it was so bushy, LOL!

So we kept looking and just couldn't find the right thing. We decided to give up for a minute and sat down to eat our lunch near the little hut where you pay the tree guy. When we got up after eating, someone looked over towards the hut and said 'Hey, how about that tree!'

We looked at it and it was perfect! It was taller than the hut, and gorgeous, so we asked the gentleman in the hut and he said it was on the lot so we could buy it for the \$20! We cut it down and we had to tie it really well onto the top of the car because it was so long.

We drove back down the mountain and brought it into the house. It just fit in the 22 foot high room! We decorated it

### Corn Pudding

2 tablespoons flour  
2 cups creamed corn (one can)  
1 tablespoon sugar  
1 cup milk  
1 teaspoon salt  
3 eggs, beaten  
3 tablespoons butter, melted

Mix all but butter together well. Add butter and mix in. Pour into 1 quart casserole. Place in pan of hot water. Bake at 375° for 1 1/4 hours, until golden brown and firm. Serves six.



My family visiting for Christmas in the late 80s/early 90s: from the left, Margie, Patti, Mary Anne, me (wearing a skirt Mom made me) holding our cat Aslan, Charles, Morris sitting and holding our other cat Oslo, Mom and Dad (and you can see the edge of the Sequoia, LOL).

and I was so excited about my family coming. Our two cats, Oslo and Aslan, enjoyed scrambling up inside the base of the tree. About a week before my family arrived, an old friend of mine from King of Prussia, PA, Ricky, was in town. He was training to become a park ranger and was in town for a meeting.

He walked in the house, stepped into the front hallway and looked directly in front of him at the tree, gasped, and said, "Betsy Long, only you would have a Sequoia tree in your living room!"

I felt so badly; the man in the hut had not said anything and we didn't know, but at the same time, it was incredulous, I literally could not believe it, LOL!



## #84 Brownstone Front Cake

This cake is made often at Christmas and is delicious and very different! The family recipe is over 130 years old, and I added a quick/easy version I developed. – Mom was such a multi-tasker (I inherited this honestly) that she took more cat naps than regular sleep. Often, in talking to her, you'd look over and she's nodding out, and if you directed any statement to her, she would bob her head a little and mumble, 'unh-hunh' like she was attempting to agree but actually had no idea what you're talking about, LOL! One day the family was playing the game 'Truth or Lies', where a topic card is read aloud to you and then you have to pick up a card that tells you to tell the truth or lie, and then you have to answer the topic card accordingly. Then people have to guess if you're telling the truth or not. We picked up a card for Mom to answer, and read it aloud, 'You are sitting in a car at a stoplight at an intersection and it's midnight and no one is around. What do you do?' All of us laughed and answered for her, "Fall asleep!". She laughed so hard she almost peed herself, and had to agree, LOL! To this day, when we are at an intersection and no one is around, I giggle and think of this moment.

### Brownstone Front Cake

(Quick & Original 130+ years old versions)

#### Cake

- Quick Version:
- 2 spice cake mixes
- Ingredients per box (eggs/oil/water/milk, etc.)
- Dashes of cinnamon & nutmeg
- 1 cup nuts, chopped (optional)
- 1 cup raisins, plumped (soak in hot water, drain & dry) (optional)

\*\*\*OR\*\*\*

- Original Version:
- 1/2 teaspoon salt
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 2 cups brown sugar
- 1/2 cup butter, softened
- 3 egg yolks well beaten
- 1 cup milk (preferably soured with vinegar or lemon juice but not mandatory)
- 1 cup nuts, chopped (optional)



Mom teaching her granddaughter, Jocelyn, how to make Brownstone Front Cake in 2007 in Tiverton, RI.

Photo Courtesy of Betsy Long

Note: Today's recipe is a delicious spice cake with mocha frosting and decorations of red hots, pecans and silver sugar balls. It is usually 3 layers and is named after the 3-story brownstone brick front rowhouses in New York City in the 1800's, and the decorations represent the Victorian gingerbread trim on the houses. I came up with the quick/easy version as Dad loved this cake, but I lived in California so if I made it for him in Pennsylvania, I was using someone else's kitchen back East, so this way I had an quick and easy method to make it for him.



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### Brownstone Front Cake (Continued)

1 cup raisins, plumped (soak in hot water, drain & dry) (optional)  
3 egg whites stiffly beaten

#### Frosting

➤ Quick Version:  
2 cans milk chocolate premade frosting  
One packet/serving instant strong coffee powder

\*\*\*OR\*\*\*

➤ Original Version:  
2 boxes confectioner sugar  
6 tablespoons strong coffee (or more if you like)  
6 tablespoons cocoa  
4 tablespoons softened butter  
2 teaspoons vanilla

➤ Decorations:  
Pecans  
Red Hots  
Confectionary silver balls (optional)

#### Cake:

- Quick Version: Make spice cake mixes (if you only want two layers, just use one mix) and add the spices. Note: if you want to follow a little bit of the original recipe, add the egg yolk, and beat the whites til stiff and fold them in at the very end to make the cake more fluffy). Stir in the raisins and/or nuts. Cook in 3 greased pans based on the box directions (or just 2 if using one mix) until the cake springs back and then cool on racks accordingly.
- Original Version: Sift together the salt, flour, baking soda, baking powder, and spices 5 times. In a separate bowl, cream together brown sugar, softened butter, beaten egg yolks and milk. Mix in the flour mixture slowly. Add the nuts and raisins. Stiffly beat the egg whites and fold into the batter (this makes the cake fluffy). Grease bottom and sides of cake pans. Bake in 3 layers at 350° for 25 to 30 minutes (until center springs back). Cool and dumped out onto baking racks to finish cooling before icing.

#### Frosting & Decorations:

- Quick Version: Empty the 2 cans of milk chocolate premade frosting into a bowl. In a small bowl or mug, put in the coffee powder and add just a VERY little amount of very hot water, just enough to get it dissolved as you stir it. Stir the coffee mixture well into the chocolate frosting until everything taste like mocha (if you are not a huge coffee fan, you may just want to put in a little at a time till it tastes good to you). Be careful not to make the frosting to liquidy. Let the icing cool and then frost the cake and decorate. You can get creative with whole pieces and half pieces of the pecan and the red hearts and balls to make lovely side and top decorations.
- Original Version: Cream together all of the icing ingredients until thick and creamy. Frost the cake and decorate the sides and top with lots of red hots, nuts and silver balls.

Note: I wrote that the nuts and raisins are optional in the cake – it is best with them in it, but as there are allergies and preferences, these can be left out if you prefer.

## **#85 Napa Cabbage with Crab Meat Sauce**

One Christmas, Mom planned a special evening to celebrate us all coming together for the. Holidays. Through the Cheine, she knew the 2 time James Beard Foundation Award winning chef, Susanna Foo. Mom made arrangements with her for us to go there for dinner before taking us to some surprise. Susanna personally created our menu and wines paired with each of the 7 courses. We sat down to the amazing meal and the food kept coming and the wine kept flowing! I usually don't drink wine but I was sitting next to Dad who kept pouring, so we both got pretty tipsy. And then suddenly, Mom said it was time to go! Dad and I were trying to walk carefully down the street together, following Mom like drunken ducklings, LOL!

We went to the Academy of Music, a 19<sup>th</sup> century opera house, and Mom pulled out tickets for us to see the ballet, Nutcracker Suite! She was so proud of the tickets and said this was something she had wanted us to do for years.

We went in and they pointed for us to go up the stairs. We walked up and up and up and finally stopped on the fourth (top) floor! Everyone filed in, going down several steps to our seats. Since it was an old opera house, each floor was a gallery level that wrapped around, so the seating was very steep. Dad and I were still intoxicated and we also both have a major fear of heights, so when we went thru the

### **Napa Cabbage with Crab Meat Sauce**

1 1/2 pounds Napa (Chinese) cabbage,  
cut across into 1 inch width pieces  
3 slices ginger root  
3/4 cup chicken broth  
1 tablespoon cornstarch  
1 tablespoon soy sauce  
1/2 pound crab meat chunks  
2 tablespoons oil  
Salt

In a pan, mix together the ginger root, chicken broth, cornstarch and soy sauce. Heat and stir until thickened. Remove ginger slices. In a medium hot pan, cook and stir cabbage in oil with salt until translucent. Drain off liquid. Transfer cabbage to warm platter and drain again before putting sauce over. Gently add crab to the sauce and cool only long enough to warm the crab. Pour over cabbage. Can be served with rice.



Mom enjoying the roses at a garden in San Francisco.

Photo Courtesy of Betsy Long

door and looked down, seeing the teeny tiny stage below, we both freaked because we were soooo high up! Mom was waving at us and I knew this meant so much to her. So, I got down in my nice clothes, and I literally scooted down the steps on my butt to our row and then crawled to my seat and Mom helped me put my seat down so I could slide into my seat. Dad did the same thing in his fancy suit, sliding down the steps and crawling over. We were all laughing, but Mom was glowing, so happy that we were all there together for her planned surprise! After the event, we found out that she had gotten the tickets for \$4 a piece, but it was the only seating she could get all together for that many people, but it explained the nosebleed seats, LOL!

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #86 Stuffed Zucchini

This is a good summer recipe! – This is about my first 9-1-1 call! To make extra cash in high school, I worked as a housekeeper after school for a family that had two boys around 10 years old. It was Fall, and that day the mother needed to go out and asked me to check in now and then on the boys and their friend who were playing in the backyard. She left, and I gathered sheets off the beds and went downstairs to the family room to do the laundry. I popped my head out the back door before going back upstairs and the boys were playing in the backyard making a leaf fort. The back of the house was at the top of a tree covered hill that sloped down behind their house.

I went back upstairs, made the beds with clean sheets and grabbed the towels to start another load. I walked downstairs into the family room and I noticed on the wall the dancing shadows of sunlight coming through fall leaves on the trees waving in the breeze outside and I smiled, enjoying the moment. Then the side door opened and one of the boys ran past me into the laundry room, and then he ran back outside holding a small bucket. Then he ran back in and did the same thing again and this time I decided I better follow him outside and find out what's up.

What a shocker! I was trying to take it all in quickly - one little boy was holding a hose while another was filling a bucket out of it and another was running over to trade an empty bucket with a new one! I looked over to their leaf fort and it was on fire! The fire was already spreading and it was going up the base of a tree and starting to lick up the side toward its branches! I yelled at the boys to get inside the house and I ran in and called the fire department. Then I went back outside, grabbed the hose and sprayed the back of the house and then the trees closest as well as the fort area where it started. I could hear the fire engines coming down the street. I ran to the driveway to meet them and directed them to the backyard.

While they were putting it out, I went in and told the boys to sit down and tell me what the heck happened. They said they had used some branches so they could make a roof for their tree fort and covered it with leaves. But then it was too dark inside so their friend had gone to his home down the street and gotten a candle and matches but then the fort caught on fire! They got

### Stuffed Zucchini

3 squash (zucchini or yellow), 1/2 pound size each  
1 tablespoon butter or oil  
1 large onion chopped



Mom on her back porch overlooking Sakonnet Bay in Rhode Island with the fiery sunset that she loved to look at!

Photo Courtesy of Betsy Long

the buckets because they were trying to put it out themselves so I wouldn't find out they were playing with matches!

The firemen finished putting out the fire which had crept down the hill, blackening about 12 trees. I talked with them for a moment and got their information to be able to give to the mother when she came home they left and I surveyed the damage. Everything was wet and burnt! I realized then that the dancing sunlight I had seen on the wall was actually the fire going up the trees! I didn't know what to do at this point but just wait for her to return and keep the boys in the house.

She came home about a half an hour later and parked our front. I came out to meet her, and she got out of her car laughing and said, 'You know how it is, whenever you hear fire engines, you're always worried if it's your house but obviously it wasn't! Thank goodness!' At first, I really didn't know what to say. Then I said 'Well, I think you better come with me.' I began explaining what the boys did, and by the time I got done, we were stepping in to the backyard and she saw the dripping blackened trees and gasped!

We went into the house, and I just grabbed my school bag and purse and got the heck out of there because I knew all hell was going to break loose! To this day I am very cautious about doing anything with candles, just in case!

## **Stuffed Zucchini (continued)**

1/2 pound ground beef, turkey or shrimp

(or chopped vegetables)

1 can tomatoes or stewed tomatoes

2/3 cup breadcrumbs

3 tablespoons Parmesan cheese

1/2 teaspoon salt

3 tablespoons parsley melted butter

Wash and cut off the stem end of squash and parboil for 10 to 15 minutes, until tender but not soft.

Cool, cut in half. Sauté onion in oil, add and brown meat or saute chopped vegetables. Drain off any

oil. Remove most of the pulp from the zucchini, leaving the shell intact. Mash and add pulp and

everything else except the butter to the meat. Brush shell interior with melted butter, stuff, and

drizzle remaining butter over the top. Bake 30 minutes at 350°. Broil to brown if you like; can add

grated cheese before broiling on top. Can serve with salsa on the side to spice it up individually.



### #87 Fresh Pineapple Picks

24 years ago today, Mom and I were in the family station wagon in downtown New York City and were rushing to get to the hospital because we got the call that her first grandchild was about to be born! We were flying down the street when suddenly we were stopped by a policeman, and realized that right in front of us on the cross street was the New York City Pride parade! There were cars behind us so we couldn't back up or turn around and Mom was freaking out.

The cop came over and said 'Hey lady, you can't go this way.' And Mom told him frantically that she was in a hurry because her first grandchild was being born at the hospital down the street and she had to get there right away. He said 'I got it!', left us and went over to 2 other police and talked to them. Next thing you know, the cop we spoke to was waving at us to move forward but had his hand up and was holding back the other traffic behind us, and the 2 other police stopped the actual parade for us to cross over the street! I vividly remember all the colorful costumed people in the Pride parade as I looked each direction while we slowly crept across the street in the car. I waved out the window backwards at the cops and mouthed 'Thank you!' and we rushed on to the hospital. It was quite an exciting and memorable ride!

### Fresh Pineapple Picks

Note: to make the pineapple a little exciting, the pieces can be soaked in regular or spiced rum or Kahlúa to add a kick!

Buy a fresh pineapple that is right. You can tell a ripe pineapple by the color which should be more on the golden side than green, smells like a pineapple and you can pull out of the center leaves easily. Lay it down with the leaves on it and slice it in half longways. Then slice each half into thirds longways.

Using a thin sharp blade knife, start at an end, and slice close to the hull through to the other end. Now slice the fruit in half longways through the middle, and then cut out the half inch or so core that would be on the pointed edge. Then cut it in 1/2 inch segments from end to end sideways, making bite-size pieces. Put toothpicks in each chunk on each side and set out for eating.

Options: Chunks can be wrapped with prosciutto and served as they are or soak the toothpicks in water, wrap the pineapple chunks with the prosciutto, and bake at 375 degrees for about 15 minutes (until crisp on the outside). These can be returned to the pineapple hull boats for serving or served on a plate.



I just came across these which are from the luau that I spoke about in posts #26 and #28 about the luau pig. Here is Mom and Dad dressed for the luau, and the luau setting by the apartment complex pool, and the people gathering on the right for the unveiling of the roasted (NOT) pig, LOL!

Photo Courtesy of Betsy Long

## **#88 Boston Brown Bread**

I ran into today's photo and had to ask Aunt Margie (Mom's younger sister) where this was because I was so curious, and she shared this story. This photo is of Mom and Aunt Margie in their yard in Pittsburgh, PA. The previous owner had a grass seed business and the yard was landscaped so that he could use it in his advertisements. There was a large stone patio, outdoor stone fireplace, stone walls, and this wishing well. The well was only about 3 feet deep. There was a sloping lawn with several large pines surrounded by bushes. According to neighbors the owner had a bottle of whiskey in each set of bushes and when he mowed the lawn he would travel from one set of bushes to another and then he stopped for a nip before heading for the next set of bushes. I guess that made mowing the lawn a lot more like his private pub crawl, LOL!



Mom and her sister, our Aunt Margie, at the wishing well in their backyard.

Photo Courtesy of Betsy Long

## **Boston Brown Bread**

1 1/2 cup sifted all-purpose flour  
1 cup cornmeal  
1 teaspoon salt  
2/3 cup chopped walnuts  
1/2 cup dark molasses  
1 1/2 cup rice flour or whole wheat  
1 teaspoon baking soda  
1/2 cup seedless raisins  
2 cups buttermilk

Stir dry ingredients together, then stir in raisins and nuts. Alternate butter milk and molasses, beating in after each addition. Pour into greased 9 x 5 x 3" pan and bake at 375° for 50 minutes or until a toothpick comes out clean. Let pan cool for five minutes before turning out bread.

If serving after it has cooled off, it is delicious steamed and served with cream cheese or butter.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #89 Golden Fruit Punch

In 1995, Mom came with me to attend an employee programs conference at the Disneyland Hotel. Disneyland was a member of the organization and they closed off the Adventureland area for our convention and were serving a very nice dinner with entertainment. They also wanted the attendees to experience the new Indiana Jones ride so they would go back and encourage their employees to come and enjoy it. We stood in the long line with everyone else to enjoy the ride. Mom was very excited about the fact that the ride had three different ways that you could go and you never knew which way it was going to take you.

We really enjoyed the ride and when we got off we got in line for food along with everyone else. Then Mom looked over at the ride and realized there was no one in line anymore because everybody was getting dinner so she dragged me over to the ride and we rode it! As the ride slowed down to stop, Mom looked over and saw there was still no one in line and begged the attendant to let us ride again because she wanted to see all three of the different directions you could go on the ride. They let us stay and we ended up riding that sucker a total of 5 times back to back until we had gone all 3 different directions and saw it all! She was giggling like a schoolgirl and I was grinning ear to ear, even if we did get a little dizzy and nauseous, LOL! We had a blast!

### Golden Fruit Punch

Makes 75 punch cups

2 quarts pineapple juice  
1 can frozen lemonade plus the water for it  
1 large can frozen orange juice plus the water for it  
1 cup fresh mint leaves  
4 quarts of 7-Up or ginger ale (regular or diet)(or sparkling water if you want it less sweet)  
1 can apricot juice  
Slices of oranges  
Adding vodka or rum (spice or regular) is optional

Pour over ice ring or cubes.



Me and the bear character, Kenai, from the Disney film Pocahontas, at the Storytellers Café at the Disneyland Resort in Anaheim, CA in 2008.

Photo Courtesy of Betsy Long

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #90 Curried Chicken Souffle

Margie, Shane and I were visiting our Aunt Emily in Maryland. Aunt Emily is the wife of our Uncle Walter, Mom & Aunt Margie's older brother. We had gone down in the basement to get something, and Margie told Shane and I to look outside the door window to see the pond outside that she had mentioned earlier. So we stepped forward to peek out the window, and suddenly all three of us realized that Shane and I had both stepped onto extreme strength fly paper which was there at the base of the door to catch small worms, snakes and crickets that come in under the door! This video was taken by Margie who just couldn't help laughing and recording it while we struggled like a pair of slapstick comedians at the doorway trying to get our feet loose while not losing our shoes there and maybe getting our socks stuck or getting our hands stuck in it, LOL! It was soooo funny!



Shane and me stuck in the fly paper!  
Photo Courtesy of Betsy Long

### Curried Chicken Souffle

- 1/4 cup bread crumbs
- 1/4 cup butter
- 2 tablespoons minced onion
- 1 1/4 teaspoons curry powder
- 1 1/2 cups chicken broth
- 1/2 teaspoon salt
- 2 tablespoons flour
- 1/4 teaspoon pepper
- 1/4 cup minced green pepper
- 2 tablespoons minced chives or green onion
- 4 egg yolks well beaten
- 1 1/2 cups chopped cooked chicken
- 5 egg whites, beaten stiff

Use a 2 quart soufflé dish and lightly butter it on the bottom and dust it with dry breadcrumbs.

Sauté onion in butter, blend in curry, then flour and for two minutes stir well. Remove from heat and stir in broth. Add salt and pepper. Cook and stir until sauce boils and thickens. Remove from heat and add green pepper and chives or green onion. Let cool 10 minutes. Gradually stir in egg yolks and chicken, stirring all the time. Fold 1/2 egg whites in thoroughly, then other half. Pour into soufflé dish and bake at 375° for 45 to 55 minutes.

Pairs nicely with the cold spinach salad with sliced fruit in it or fresh fruit salad.



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #91 Sweet & Sour Pork or Chicken

Thank you to our Aunt Margie (Mom's sister) for sharing this photo and funny story about our parents wedding. Their father, our Granddaddy Morgan, was getting dressed in a tux for the wedding. He was having problems with the tuxedo studs for closing his shirt front so he asked for help from his brother-in-law, our Uncle Wynn, who was an undertaker by trade. After a few minutes of struggling with the studs, Uncle Wynn finally said to Granddaddy, 'You are going to have to lie down. I have never done up studs on a person that is upright!'. Glad that he found a way to put the tricks of his trade to use, LOL!



Mom & Dad's wedding in June, 1955; her sister, our Aunt Margie, is next to Mom, and their older brother, our Uncle Walter, is far right.

Photo Courtesy of Betsy Long

### Sweet & Sour Pork or Chicken

- 1 cup flour
- 4 eggs, beaten
- 1 teaspoon salt
- 2 pounds lean pork or chicken, 1 inch cubes
- Oil for frying
- 1 9-ounce can of pineapple chunks and keep the juice
- 1 clove garlic minced
- 2 tablespoons sherry or white wine, optional
- 1 green pepper cut in 1 inch squares
- 3 carrots sliced
- 2 cups water
- 4 tablespoons vinegar
- 3 tablespoons sugar
- 2 tablespoons molasses
- 3 tablespoons cornstarch
- 2 tablespoons soy sauce

Make batter of eggs, flour and salt. Dip pork in batter and deep fry in oil until browned, about 10 minutes. Remove and drain on paper. In covered pan, put fried pork, pineapple, and vegetables with one cup of water. Simmer 10 minutes. Combine remaining ingredients and pour over meat and vegetables. Stir well. Cook for eight minutes and serve.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #92 Glazed Nuts

I worked for one of the first tech related Silicon Valley companies for over 20 years. We had a 15 building complex at the height of our business success making floppy disks. One day when I was in my office in HR, I saw a gentleman looking very perplexed walking around outside. I went out in case he was there for an interview or something and asked him if I could help him. He said he was trying to find Silicon Valley but couldn't find where it was on a map. I tried to explain to him that it was more of a concept than a geographic location like a city or a mountain. He was still confused so I suggested he go up the street to our library and maybe they could help him out a little better, LOL!

Being in Human Resources, a lot of interesting things would come across my desk, including when I received a notice from a grave shift manufacturing Lead that every night when he came over to use the big copier in our building, he heard a ghost in the front corner of the building. So I stayed late in my office and listened carefully. Around 11pm, I heard a wailing, so I left my office to investigate. It seemed to be coming from the left front corner, so when it happened soon after again, I crept closer and closer, peeking around the cubicle dividers but I couldn't see anything yet.

The sound stopped for a little while. I sat at the cubicle where I was and when I heard it start up again, I moved quickly so I could pinpoint where the wailing was coming from. I turned the corner to face the noise and I saw it! It was the thermal fax paper coming out of a fax machine with sales orders from Japan! The 'ghost' just needed a little oiling, LOL!

### Glazed Nuts

1 1/2 cup sugar  
1/4 cup corn syrup or honey  
1/4 cup water  
a few grains of salt  
Cinnamon or nutmeg, optional  
Your choice of shelled nuts (almonds, pecans, walnuts, cashews, etc.)

In a double boiler, simmer all ingredients except nuts in a sauce pan to the hard crack stage (use a candy thermometer). Keep syrup hot over boiling water and dip nuts into it, then drop them onto a lightly



Mom visiting the San Jose Buddhist Temple garden.

Photo Courtesy of Betsy Long

## **#93 Cucumbers & Radishes in Lemon Sour Cream**

Happy Fourth of July! Dad's father was one of 7 kids, and his mother, Lovey Jane Rushing Long, was a young teenager when her family traveled West in a covered wagon and settled in Tulsa, OK. I remember sitting by her bed and hearing her amazing tales of the trip! All of her kids settled from Tulsa to East Texas. Today's photo is when we were visiting our Granddaddy Long's brother, our Uncle Verner and his family, in Rusk, Texas. It was a world that was so different than any place I had ever been before! I remember standing in a room and hearing odd noises underneath so I went outside to look and there were pigs under their house! They made their own liquor, had chickens running around, and made cannons out of coffee cans!

As you can see in the photo taken there of my cousin and me, playing with fireworks were a perfectly safe toy for us young'uns. When I got a little older and saw the Beverly Hillbillies, it reminded me of going and visiting them, LOL!



My cousin and me playing with fireworks in Rusk, Texas.

Photo Courtesy of Betsy Long

## **Cucumbers & Radishes in Lemon Sour Cream**

2 cucumbers  
1/2 bunch radishes, optional but pretty  
1 bunch of scallions  
1/2 cup sour cream  
1 tablespoon lemon juice  
1/2 teaspoon salt  
1 tablespoon vinegar  
1/2 tablespoon sugar  
Fresh chopped dill, optional

Slice vegetables very thin, leaving skins on (if you prefer, run a fork down the sides of the cucumbers to split the skin). Beat together sour cream and all seasonings. Mix with vegetables and refrigerate until serving time.

### #94 Greek Chicken with Scallions

This is another story about the kind of character that helped define my siblings and me. I was 12, and in 6th grade. We had to look up information in encyclopedias for homework reports, and I was very concerned for my friend who was failing because her reports were never done. I found out that she had a single mother who was working 2 jobs so she had to go home right from school to take care of her 2 younger siblings. She could never go to the library after school to work on her reports and didn't have encyclopedias at home like I did.

I told my parents that I was very worried for her because she was struggling so hard at school. She was pretty smart but just didn't have the materials she needed and I couldn't figure out how to help her.

One night my Dad said he had to leave for a while with the minister from our church. Later he came home and asked me to come into the dining room so he could talk to me. He said that he and Mom told the minister how worried I was about my friend, so they all decided that the church and my parents would split the cost of an Encyclopedia Britannica set. Dad and the minister bought it and took it to her home. They told her mother that they had heard that her daughter was very bright and also had a lot of responsibilities, so the church wanted to help her along and presented the set of encyclopedias. Dad said that they were very grateful! He also told me that they never mentioned his last name or my name so that our friendship wouldn't get changed at all. He explained that it's more important to help other people instead of being known for helping. I was so proud of my

### Greek Chicken with Scallions

3 to 4 pound chicken, cut up  
5 tablespoons butter  
salt and pepper  
1 cup hot water  
2 cups scallions cut into 1 inch segments  
3 eggs  
juice of a lemon

Brown chicken in butter in a Dutch oven or large pot. Add salt and pepper, hot water and scallions. Cover and cook on low for one hour. Beat eggs, adding lemon juice slowly. Pour some slightly cooled but still warm pan juices into the eggs while stirring (don't want the eggs to cook). Add all egg mixture to pan, stirring over low heat until thickened. Do not boil or it will curdle. Serves 4 to 6 people.



Mom and Dad in Athens, Greece with Mount Lycabettus in the background.

Photo Courtesy of Betsy Long

parents for caring and helping my friend.

The next day at school my friend told me about this amazing gift that she got! It made my heart sing inside! She was so happy because now she was able to keep up with the other kids, and she did really well. Thanks, Mom & Dad! I hold this memory very dear to my heart.



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #95 Funny Cake Pie

This is a yummy Pennsylvania Dutch recipe. - Shane is the son of Margie (my sister) and Maddie. One evening when he was 8 and I was visiting at Margie's, Shane decided that he really really wanted to get an ice cream when the ice cream man came by. It was raining pretty hard outside so we had to sit in the front room waiting to hear the truck music. Unfortunately, the truck came up pretty quickly and went by before we could open the front door. Shane started screaming "Hey, he went by - he went by! Stop, Mr. Ice Cream Man! Stop!"

Margie grabbed her keys and we all ran into the car and started chasing the ice cream man. Shane was in the backseat pleading, "Mr. Ice Cream Man! Mr. Ice Cream Man! Please stop, please stop Mr. Ice Cream Man!".

Likely he didn't hear us honking because the rain was falling very hard and he had the loud speaker music going in his truck. We followed him for quite a few blocks before we finally got him to stop. Shane was overjoyed! He really loves himself some ice cream, LOL!

### Funny Cake Pie

Cream together:

- 1 cup sugar
- 1/4 cup butter, softened

Add and mix in:

- 1/2 cup milk
- 1 egg
- 1 cup flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla

Put mixture into:

- 1 9" pie shell

Mix together well:

- 4 tablespoons cocoa
- 1/2 cup sugar
- 6 tablespoons water
- 1/2 teaspoon vanilla

Pour over bottom batter and bake at 350° for 35 minutes or until firm.



Shane (age 8) on Dad's old Boy Scout bugle and Margie on bucket drums and helium tank cymbals playing for an audience of me and a sculpture named Barney (made by our brother), LOL!

Photo Courtesy of Betsy Long

### #96 Hot Cheese Dip

FYI, I updated the website recipe PDF. - This is another story from our Aunt Margie, Mom's sister. You may recall that their family went on an extended family vacation out west in 1953. Mom and Dad were already dating. Before leaving on vacation, Mom and Aunt Margie dressed up a dressmaker's dummy as a fully clothed lady with a face and wig, and put her just inside Mom's closet, leaving the door partly open.

At the end of the month as their trip was ending, they contacted Dad and asked him to open up and air out the house because it was going to be very stuffy when they returned. Dad went around the house opening windows and when he came to Mom's room, he suddenly saw this woman coming out of her closet and it scared him! He says he told her "Excuse me!", and he bolted from the house. Neighbors assured him that there was no one there so he returned and discovered their practical joke, LOL!

A comment on today's photo. My sister Margie and I were talking about our favorite family vacation memories and it turned out we had the same one which was when we went to Estes Park, Colorado. We stayed in a motel that was individual cabins with kitchenettes that have back porches that overlooked a fast-moving river. We fished right off of the porch, caught fish and cooked them on the stove in the cabin. Today's photo is from Estes Park, Colorado, probably why we went there on vacation because Mom had enjoyed it there, too.

### Hot Cheese Dip

1 cup milk  
1/4 pound cheddar cheese, grated  
1/4 pound Monterey Jack, grated  
2 tablespoons onions, minced  
1 clove garlic, minced  
1 tablespoon butter  
6 tablespoons white wine, optional  
1/4 cup jalapeño cheddar chilies diced (no seeds)  
salt and pepper

In top of double boiler, heat milk and cheese til melted. In separate pan, sauté onion and garlic and butter until transparent. Add wine, pour into cheese, stirring well. Add the chilies, salt and pepper. Serve in fondue pot with tortilla chips. Can be thinned with milk if too thick.



Mom on a horse at Estes Park, Colorado in 1953.

Photo Courtesy of Betsy Long

### #97 Warm Potato Salad

In 1972 when Dad got the temporary assignment to the San Francisco Bay area, our grandmother in Texas told Dad (her son) that I should stay with her during the assignment; I was a hippie and she wanted to “whip me into shape”. And that is a direct quote! I really didn't want to go because she was a pretty hard woman, but my parents begged me to go since it was just for a few months. I flew into San Antonio and she took me out to their home in New Braunfels, about 30 miles away. It is a small town established originally in 1845 by the Prince of Solms-Braunfels from Germany. I arrived on Labor Day weekend and soon after, school started. I dressed for school in my normal clothing, hip hugger bellbottom jeans and a white cheesecloth top with purple embroidery around the neckline. The school was two blocks from the house so I walked there. My grandmother had set everything up and had let me know what room I was to report to for my first day in 11<sup>th</sup> grade.

I arrived and as I looked around I felt like I had gone back in time at least 5 years and I was in an old Leave It to Beaver episode. No one was dressed like me and I really didn't know how to deal with that. I went to my homeroom and sat down and everyone was staring at me. The teacher came in, asked me who I was, left the room for a minute, came back and told me to take my things with me and to report to the vice principal's office immediately. I went to the main office and they told me to go into the office ahead of me. The name on the door read Mr. DePasqual. I knocked and went in and said 'Hello, Mr. De Pasqual' (I pronounced it like 'De Pass-qual (like in quality)). And immediately, in a very Texas twang, he said 'It's pronounced Dee Paskill'. That really threw me off! I told him that I was Elizabeth Long, the granddaughter of Charlie Mae DeVassie and I didn't know why I was there but had been sent to see him. He said that the reason was because I had not dressed properly for school and that I had to leave immediately and was not come back until I had a dress on that came exactly 1 inch above my knee. I could only wear pants of any kind to after school activities.

I walked back to my grandmothers, shaking my head, contemplating the bizarre time warp I had fallen into. My grandmother took me to

### Warm Potato Salad

8 medium potatoes  
1 pound bacon diced  
2 onions minced  
2 tablespoons flour  
1/3 cup vinegar  
Salt and Pepper  
1 tablespoon sugar  
Diced fresh dill or parsley, optional

Cook unpeeled potatoes in salted water until tender; peel while warm Cut into bite-size pieces. Fry bacon until brown. Drain off grease but reserve 1/4 cup of the grease in the pan. Add onions to the reserved fat and cook until soft. Stir in flour, sugar, vinegar and 2/3 cup water. Cook and stir sauce on low heat until thickened, about five minutes. Pour over potatoes and stir lightly to mix.



Me dressed in my polka outfit serving beer at Wurstfest in 1972.

Photo Courtesy of Betsy Long

the little downtown area to an old clothing store by the town gazebo that bands still played at on the weekends. She picked out several polyester dresses and I had to try them all on while they marked the hem. We left for lunch at the drugstore soda fountain down the street and came back and picked up one dress they hemmed so I could go to school that afternoon. I was supposed to report back to him, so I went to show that I had gotten the dress and he had the secretary measure the top of my knee to the bottom of my hem to make sure it was exactly an inch. I was so angry and embarrassed. I felt like I was in a Twilight Zone episode, LOL! There will be more stories about this world. It was quite an experience!

Today's photo is from that time period. A month later after I arrived was Wurstfest, celebrated in New Braunfels every year to this day. It is the largest Wurstfest in the United States, celebrating German culture, sausage and beer. My grandparents were part of the planning committee and they had me dress up and help serve beer to the long long tables of people while Lawrence Welk's accordion player, Myron Floren, played with the band ( I recently found an Wurstfest LP that he autographed!). Everybody was dancing the polka which I learned to do quite well, LOL!

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #98 Enchilada Sauce

This goes with Enchiladas #22 - In 1967, Dad was selected to become a White House Fellow. This is a prestigious program started by LBJ in 1964 for up-and-coming young men to work alongside senior White House and executive government staff for one year. All of the Fellows were invited to dinner at the White House. When LBJ had heard that one of the Fellows was from Texas, he asked the chef to make Texas barbecued meat as an entrée and had Dad sit near him so they could talk. Dad said they had a great time since they were both proud Texans who liked to swap stories.

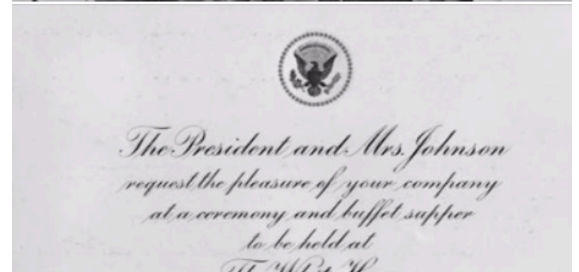
Dad ended up turning the position down because Mom had become pregnant with our sister Mary Anne, and they decided it was best for her pregnancy to be where her doctor was.

Mom kept those shoes which were gold sequined in a box that said in magic marker on it, "White House Gold Shoes". I don't know which was pointier, the heels or the front of the shoes, LOL!

### Enchilada Sauce

1/2 cup onions chopped  
1 garlic clove mashed  
1 tablespoon oil  
1/2 cup flour  
1 1/2 teaspoon salt  
2 tablespoons oil  
1 can chili sauce  
1 1/4 quarts hot chicken broth  
3 tablespoons chili powder

Sauté onions and garlic in 1 tablespoon oil. Add to boiling broth. Mix all other ingredients in a bowl to make a paste. Pour some of the broth into the paste, stir well and add to broth. Stir for 5 minutes, lower heat and simmer for 10 minutes.



Mom shaking President LBJ's hand and Dad shaking Lady Bird Johnson's hand at the White House in 1967.

Photo Courtesy of Betsy Long



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #99 Red Wine Punch

In 2003, Patti and I went to Las Vegas, and something I had always wanted to do was to see a classic performer in Las Vegas. I was concerned because many of the classic performers were getting older so I knew I needed to do it sooner than later. We were at the MGM Hotel looking at the lions in the exhibit habitat, and saw that Tom Jones was performing there that night. We investigated going but there were only a few seats left at \$75 apiece and that was way out of our league.

However, as we were heading out, there was a slot machine that seemed to be calling my name so I went to play it and next thing you know, I hit a jackpot for over \$1000! I decided this was a sign that I needed to go forward with those tickets and not feel guilty about it since it was ill-gotten gains anyway! We bought two tickets that were at a table towards the back of the long and narrow theater. I had heard that Tom Jones had turned his career over to his son because it had started to go downhill, and his son's advice was to go back to what you do best, sing and flirt with the ladies and let them throw their underwear at you like in the beginning. Stick with what works, LOL!

We went and it was a fantastic show and he was amazing and women were throwing underwear at him and it was a rollicking great time! I was so happy and it met my hopes and expectations. Little did I know that they were about to be exceeded!

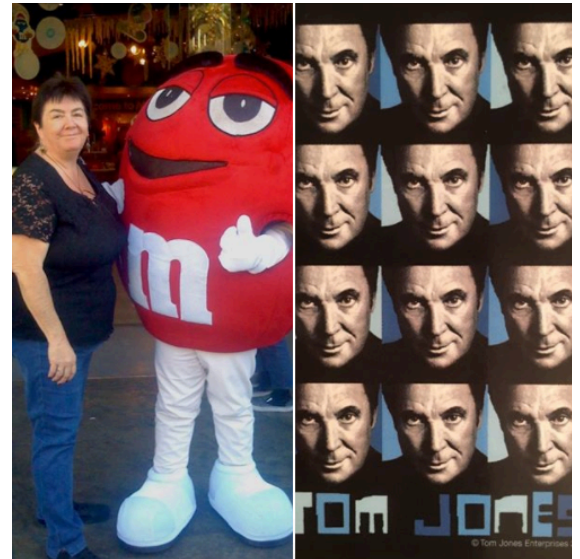
About 2/3 through the show, Tom stopped for a second and said he wanted to introduce two friends that were in the audience.

He had the first one stand up and the spotlight went on him. It was George Wallace, the comedian who was doing a residency at the Flamingo Hotel. He turned around and waved at all of us and we all laughed and applauded.

### Red Wine Punch

1 bottle of Claret or Burgundy wine  
3 cups cold orange juice  
1/3 cup lemon juice  
1/2 cup sugar  
1 quart chilled Ginger ale or sparkling water

Mix and serve over ice. If serving in a punch bowl, can put slices of oranges to float on the top and an ice ring. If you want to spice it up, you can drop in cinnamon bark sticks and put cloves in the orange slices into the punch.



Me and the Red M&M hanging out in Las Vegas and a magnet from the show.

Photo Courtesy of Betsy Long

Then Tom said, 'And here is a very dear friend of mine, Tony Curtis!'. And lo and behold, that silver haired fox stood up in a brown leather bomber jacket and waved at all of us! Patti and I were going insane! Everybody stood up and cheered! He looked so handsome and dashing as always. We were so thrilled!

During Tom's last song, Tony stood up along with several other people, including a tall blonde in a short dress. They walked down to the stage with the spotlight following them, and the other people started walking through a door to the right of the stage. The blonde was last and was right behind Tony. Then he quickly took a step to the side, she moved forward, and he put his hand at the small of her back to escort her through the door. He turned around to us all and waved and then glided with her through the door. It was so dang cool! It was truly an amazing experience, LOL!

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #100 Kufta Kebabs

Unbelievable! This is the 100th post and 118th day of quarantine here. Alas, our daily new case numbers are growing every day. I want to say thank you to my friends and family for being so great over these months. A special one goes to the Facebook posters who make me laugh, think, appreciate, and celebrate your accomplishments with you! – Can you pick me out in the photo? Up to grade 5 I went to Strafford Elementary School, We lived 3 blocks from there on Upper Gulph Road. This is the same house in the grasshopper pie story. This picture is from my kindergarten year there and some of you may find yourself in today's photo because we've known each other that long!

The school had a separate building below it along their driveway which was the original school built in 1885. It had two classrooms downstairs and two upstairs. This was used for the fourth grade and in 1965, this is where I reported for my fourth grade homeroom downstairs on the left with Mrs. Thomas.

On that first day, I walked to school, found my classroom and got settled. After a while in the morning, we kept hearing a scratching at the door in the front left of the classroom that went outside. Mrs. Thomas was getting annoyed so finally she opened it, and in runs our dog Rusty, bounding over to me! She had followed me to school! Mrs. Thomas called Mom and asked her to come and get the dog and take her home. This happened often that year, LOL! We all surely loved that dog! If you recall, she also made it all the way from our house up to her veterinarians by the Devon horse show in another story. She was an amazing and very loyal dog!

Local history note: I read that the old school house was torn down after the library moved in there two years after I went to school there. It lasted 10 years more but had to be moved because the attic became home to a lot of pigeons, they found beehives with honey dripping from them in the walls, and the top floor started sagging under the weight of the books. Another

### Kufta Kebabs

2 pounds ground lamb or beef  
1 onion grated  
2 teaspoons allspice or cinnamon, optional  
2 eggs  
2 tablespoons salt  
freshly ground pepper

Mix well and pound or knead until meat is a smooth piece. Pull off clumps and form into sausage shapes around oiled skewers. Grill until done over hot coals or under broiler. Oiling grill or broiling rack will keep them from sticking. Pairs well with rice pilaf recipe #27 and hummus tahini recipe #20.



I am sitting in the center front row with the dark knee-high socks on (they were red to match the red embroidery on the front of my white dress) and we are all wearing our Easter bonnets that we made at Strafford Elementary School in the Kindergarten class with Miss Laramie (I think that was her name) at Easter time in 1962. Photo Courtesy of Betsy Long

interesting note, the Strafford train station along the Main Line was originally a part of the 1876 Centennial celebration and was moved to its current location in 1883. At that time the town was called Eagle (from the Spread Eagle Inn) and was changed to Strafford in 1887 based on a 130 acre estate nearby.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #101 Corn Fritters

In February, 2007, Mom and Dad came out to visit. I was a gold member at the El Dorado Casino Hotel and a diamond member at the Harrah's Casino Hotel in Reno. I received invitations for two free tickets with free overnights with double beds in each from each hotel to go see The Who. Mom and Dad thought it would be fun to go the concert since they had never been to a rock concert so I signed up for both of the VIP free packages. On our drive up to Reno, we stopped at Auburn which you can see in today's photo, and at Donner Pass, which was posted previously where I was biting Mom's arm in keeping with the Donner party, LOL!

I checked Mom and Dad into one hotel and Patti and I into the other hotel. We got back together after settling in and grabbed some dinner before heading to the concert. Since this was Mom and Dad's first concert, they were very excited! Patti and I sat in the front section VIP seats since I had to show ID and Mom and Dad sat in the other good seats one section down on our side. The theater had filled and the band was due to start any minute, and Patti and I realized that the whole place smelled very heavily of marijuana. In fact the person behind us was smoking and kept trying to offer us some. No need – all you had to do was breathe normally, LOL! I told Patti that I

### Corn Fritters

Note: This recipe looks to be from the '50s or '60s

6 large ears of fresh corn, husked  
2 eggs  
pinch of salt and pepper and sugar  
a small amount of flour  
butter to fry in

Make sure that you have gotten all of the silk and husk off of the corn cobs. Cut down the rows of kernels on the husked ears of corn. Over a bowl, turn the knife over and press out juice and pulp. Separate the eggs, putting the yolks and seasonings in the bowl with the corn juice and stir, just well enough to get them mixed. If you got a lot of juice off of the corn, you may need to add a teaspoon of flour but it's best to wait until after you have cooked the first fritter and tried it before adding any flour. Add the corn kernels to the egg yolks. Beat the whites of the eggs enough to make them peek softly and fold them into the corn mixture. Drop the batter by spoonfuls onto a hot buttered skillet and brown each side like pancakes. Add a little flour if it needs to be pulled together a little more.



Mom, Patti and me in Auburn, CA which is an old gold mining town.

Photo Courtesy of Betsy Long

wondered how Mom and Dad were dealing with it but then the band came on and we just focused on having a great time. After the concert we had agreed to meet at a certain location on the street. Patti and I got to the location, and Mom and Dad finally came somewhat stumbling up to us and laughing very hard! We asked if they were OK and did they have a good time. They said they had a great time and then Dad said, 'I know we just had dinner, but I really need to eat something! I am so hungry I could eat anything!' And Patti and I realized that from all the weed around us, they had both gotten their first case of the munchies, LOL! We found a diner and they had hamburgers and fries and shakes and Patti and I just picked at some nibbles and enjoyed watching my parents. We escorted them to their hotel, and when we met for breakfast, they both said they had the best sleep, LOL! It was a great night!

## #102 Best Ever Apple Crumb Pie with No Roll Pie Crust

This piecrust is very good and very easy, and can be used for any pie or quiche. This is my favorite version of apple pie! - Aunt Margie (Mom's sister) and Uncle Joe were getting married on December 18, 1966. Our sister Margie was 3 and was the flower girl, I was 10 and a maid of honor, and our brother Charles was 8 and was the ringbearer. Aunt Margie and Mom had supplied size and measurements of Charles to the rental firm. They picked up the suits on Saturday morning and the wedding was the next day, Sunday. On Saturday evening, Charles tried on the suit and came downstairs to have it checked out by Aunt Margie, Mom, Grandmother. and me. It was at least 6 inches too short and both the legs and arms were tight! Grandmother was beside herself with despair. 8 year old Charles was trying to comfort Grandmother so he spoke up and said, "That's all right, Grandmother, their wearing them shorter this year." We all broke up with laughter! The ladies got to work and let out every seam in the suit. Aunt Margie said to note in the photo below that it looks like Charles is holding his breath to keep the suit from splitting, LOL!



Aunt Margie with 3 year old Margie (our sister) as her flower girl, and the other is Aunt Margie, Margie, Uncle Joe, Charles and me.  
Photo Courtesy of Betsy Long

Thank you to Aunt Margie for the photos and for filling in the gaps on this memory!

## Best Ever Apple Crumb Pie with No Roll Pie Crust

(this is literally what it is called in her recipes, LOL!)

### No Roll Pie Crust

In a bowl, sift together:

2 cups flour  
1 teaspoon salt  
2 teaspoons sugar

Mixed together in a measuring cup:

2/3 cup oil  
3 tablespoons milk

Pour liquid into dry ingredients and mix well. Put aside 1/3 of the mixture for the crumb top; do not wad into one large ball. Pat out the rest of the dough into your pie pan.

### Filling

Mix together in a bowl:

3/4 cup of sugar or 1 cup if the apples are tart  
dash of salt  
1 tablespoon cinnamon  
1 tablespoon flour

Peel, core and slice:

6 or 7 apples

Put down layer of the apples and sprinkle some of the dry ingredients over them; continue layering until you run out of both.



## **#102 Best Ever Apple Crumb Pie with No Roll Pie Crust (Continued)**

### Crumb Topping

Mix together:

crumbs of pastry dough remaining

1/4 cup brown sugar

1/3 cup granulated sugar

Sprinkle crumb topping all over the pie. Bake at 425° for 50 minutes. If apples are not done, turn down to 375° and loosely cover with foil to keep crumbs from browning too much; bake until the apples are tender.

Note: You can also add cheddar cheese and a little bit of paprika or Cayenne to the pie crust recipe and cut it up with small cookie cutters for small baked snacks.

## **#103 Hazelnut and Wild Rice Stuffing**

Today's photos are of Mom tending her lilies at their house in Rhode Island on Sakonnet Bay, near Newport, and the view of the bay from the living room there. One day Mom called me at work in California to say that she was enjoying the morning, sitting in her chair in that living room, looking out at the bay and enjoying the new birdfeeder that she had installed at eye level over the outdoor porch so she could watch the birds eating. She was so happy and describing the birds and what color they were. She was giggling and sounded so relaxed. I was picturing this idyllic scene, when suddenly, she screamed! I sat up at my desk and yelled back on the phone, 'Mom! Are you OK?', and she replied 'I am, but the birds aren't. They were just minding their own business eating seeds, and suddenly the neighbors black and white cat jumped up and grabbed one in its mouth and ran away!'. I told her I was so sorry, and she said, 'I meant it to be a birdfeeder, not a catfeeder!'. She raised the feeder much higher and under the edge of the roof to cat-proof it, LOL!



Mom tending the lilies in her Rhode Island garden, and the view of the bay there from their living room.

Photo Courtesy of Betsy Long

## **Hazelnut and Wild Rice Stuffing**

1 cup wild rice or 1/3 cup wild rice and 2/3 cup brown rice  
2 1/2 cups water  
1/2 teaspoon salt four pieces bacon, cooked and crumbled  
4 scallions, chopped including tops  
1/2 cup hazelnuts, halved (or slightly chopped if you prefer)  
3/4 cups grapes, cut in half  
2 apples, cored and diced

Simmer together rice, water and salt, covered until water is absorbed. Fry bacon and crumble. Sauté scallions, nuts, grapes and apples in bacon fat for 10 minutes. Add rice and mix well.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #104 Pear Salads

This is another story about the moral character built in us by our parents. In 2018, I had gone to see Dad at the Elizabethtown, PA Masonic Village where he lived. I was so touched when he told the head nurse that he wanted to share this special story with her about one of his proudest moments. In 1970, the movie M\*A\*S\*H came out. I was 14 and dating an older boy who asked me to see that movie with him. My parents said that they felt it was too adult for me and said they couldn't stop me but they did not feel it was appropriate, so I said I would not go. Soon after I was invited to a friend's birthday party and her Mom drove us to the train station to go to Ardmore to swim at the YMCA. She was going to pick us up in Ardmore in a couple of hours. When we arrived at the YMCA, the pool was closed for repairs. My friend saw that a friend was working at the ticket booth at the theater across the street. We went over and her friend said that we could sneak in, but the movie playing was M\*A\*S\*H and I had promised that I wasn't going to go so I told them to go ahead and I would meet them when it was over. They went in and I sat down on the curb. It was about 5 at night and starting to get a little dark but I didn't know what else to do and if I called my folks my friends would probably get in trouble so I decided I would just sit right there and wait. After a while, a man came out of the pharmacy behind me and said he was the owner and asked me why I was sitting there. I explained what happened and he said that he was in process of closing up for the night but I could come in and wait while he was still there. I came in and he gave me a soda and a seat while he finished up. When he was ready, he apologized that he had to leave and told me to sit on the curb in the light of the theater and that if any strangers came up to me to go to the ticket booth and ask if I could wait inside. I thanked him for being so kind and went and sat on the curb by the theater until my friends came out. Soon after they did, her Mom came to pick us up. When I got home, my Mom asked me for my bathing suit so she could throw it into the washer right away and I realized that I needed to tell her the truth because my suit was not wet and I couldn't lie about it. I told them what happened and afterwards



Dad and me in front of our house on Willis Lane, Strafford In Wayne, PA in approximately 1986.

Photo Courtesy of Betsy Long

they both hugged me and told me they were very proud of me even though they wish I had called them.

When my father finished telling this story to the nurse, he held my hand and said that he was so proud that I had kept my promise and that they could trust me. And I told him that I was very proud to have parents that had taught me the importance of keeping my word. Writing this now, I have to admit to a tear or two, but I am smiling because it makes me so happy that we had such great parents and that my Dad remembered that story so well in spite of his dementia, almost 50 years later after this happened.

### Pear Salads

Iceberg or butter lettuce, or arugula (your preference)  
Canned Pear halves (saving the juice) or fresh cored and peeled pear halves  
Lemon Juice  
Cream Cheese  
Sharp Cheddar Cheese, shredded

Place lettuce on the individual plates. Reserve the juice if using canned pears, or put 1 half to the side if using fresh pears. Place a pear half into the center of each plate on top of the lettuce, sprinkling a little lemon juice on halves if they are fresh so they won't discolor. If canned pears, mix a little of the juice into the cream cheese just to make it very smooth, or mash the remaining half of the fresh and add what is necessary to make it smooth. Spoon some cream cheese into each pear half, and top with shredded cheddar cheese.

## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #105 Sweet and Sour Cabbage

In 2013, Margie and I decided to hold a garage sale as we had been going through our parents extra stuff. Their 4 year-old son Shane asked what we were doing, so Margie explained it to him which you can see in the first picture. Once he got the idea, he decided he wanted to make some money, too! The other photo shows his wonderful parents helping him set up his lemonade stand. The sign said 'Lemonade \$.25 for my Chuck E. Cheese Fund'. When people stopped to come to the sale, he greeted them with his adorable grin and chatted them up. He was so gosh darn cute that he ended up making more money than we did that day and I am serious about that! We couldn't even give things away. On hindsight, maybe we should have put up a sign saying "Anything for \$.25 for our Margarita Fund" – maybe that would have worked; I know our folks would have approved, LOL! Glad it was a successful day for someone!



Margie explaining what a garage sale is to Shane; the other is Margie and Maddie helping Shane to make his lemonade stand.  
Photo Courtesy of Betsy Long

### Sweet and Sour Cabbage

1 red cabbage (about 4 1/2 pounds)  
1/2 cup butter  
Salt and ground pepper  
1 teaspoon grated nutmeg  
3 tablespoons white vinegar  
3 tablespoons brown sugar  
1 cup raisins  
2 Granny Smith apples peeled and diced

Preheat oven to 400°. Melt butter in heated casserole dish in oven. Core and shred cabbage. Put in casserole and sprinkle with salt, pepper and nutmeg. Add rest of ingredients in a pan and stir. Cover, bring to a boil but do not add any water. Boil 10 minutes, stirring occasionally. Pour into casserole dish and place in oven, cover and bake at 400° for 1/2 hour, then reduce to 375° for about one hour. Stir occasionally. Add more nutmeg if desired.



## What's Hot in Dot's Pot! Recipes from the Archives of Dotty Long

### #106 White Fish with Mango & Lime

This dish pairs well with a good Sauvignon Blanc, per our Dad's notes :-)- The story took place at Thanksgiving time in 1980. Our Aunt Margie, Mom's sister, had just finished chemotherapy and was wearing a wig. Both of them being the monkeys that they were had planned this in advance of the Thanksgiving meal. Between the main course and dessert, Aunt Margie and Mom went upstairs and switched clothes. Then Mom put on Aunt Margie's wig, and Mom had gotten a wig that she had hidden in the closet so Aunt Margie put that one on. Then they went downstairs and did not say a thing but took the seat the other one had been using. People commented on the wig that Mom (who was actually Aunt Margie) was wearing. And the dessert proceeded. Dad and Uncle Joe kept looking at them both but did not say anything for about 10 minutes. Finally one of them said "There is something strange going on." They agreed and then it dawned on them what the sisters had done. It was a good laugh for everyone, LOL!



Here is Aunt Margie's note she sent with this photo of Mom from 1937 when Mom was 4: "her standing with hands on hips looking like she could tell the world what to do." Yup!

Photo Courtesy of Betsy Long

Thank you to Aunt Margie for the details of the story and the photo!

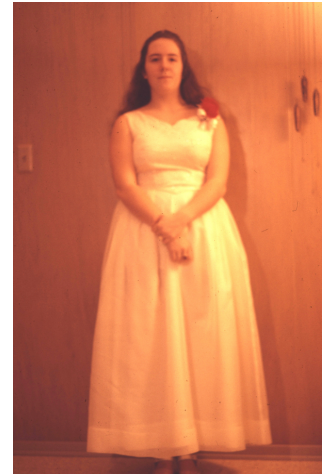
### White Fish with Mango & Lime

2 pounds of light white fish filets, like flounder  
1 tablespoon butter  
1 cup finely chopped onions, sweet white like Vidalia is best  
1 cup lime or lemon juice  
1 teaspoon salt  
1 teaspoon freshly ground pepper  
Several sprigs of chopped cilantro  
Chopped mango and thinly sliced lemon or lime as garnish, optional

Melt a tablespoon of butter in a pan big enough to hold the fish and add the above ingredients; sauté for 4 to 5 minutes. Garnish with chopped mango and finely sliced lemon or lime. Serves 4 to 5 people.

### #107 The Emir's Jewels Salad

This is a more from #97 about that time in Texas in 1972. Being in high school there was very different for me. In Pennsylvania, we had at least 7 cliques, like the jocks, stoners, hippies, etc. while in Texas, there weren't very many but the popular one of course were the cheerleaders and sports players. After I had been going to school for 3 months, I came home after school one day and sitting in my grandmother's family room were 3 of the cheerleaders and my grandmother. I froze in my tracks and I felt instinctively like a young deer that is surrounded by hunters and I wanted to run. My grandmother told me to sit. I was freaking out inside! She said that they were all officers of the local chapter of Rainbow Girls, a part of the Masons which my grandparents were members of. She had asked them if I could become a member and they had said that they needed to make an evaluation of me before considering. down and that they were here because they had been spying on me for the last two weeks and they were here to report on me They took turns reporting that I wasn't fitting in very well but it was probably because I didn't understand how things worked at the school yet and that they would try to help me fit in better. They said they would accept me as long as I would follow their directions. I looked at my grandmother and said that I did not understand and was not comfortable but she said this is what I needed to do to be a proper young lady and I had to go forward. I was so upset. Today's picture was the day in December 1972 that I was initiated into their chapter. I felt like a sacrificial virgin in this white dress my grandmother made me wear with my hair pulled back on top. I had to go to this secret ceremony and was sworn to never share it. It went against everything in me. I was so angry. My family had just arrived for the holidays that afternoon and it turned out my grandmother never asked them if this was okay. They were told by her that they were not allowed to stop the process or attend. I remember Mom and I hiding in their bedroom when I got back, and we just sat and held each other and cried because we had missed each other so much and this world was so strange for us both, but I was sooooo glad she was there. I will revisit this 7 month period from time to time as it was quite a time for me, and I can assure you that it has quite a surprising conclusion ;-)



Me in December, 1972 at 16 years old, in my Rainbow Girls induction dress.

Photo Courtesy of Betsy Long

### The Emir's Jewels Salad

1 large onion sliced thin  
1 large orange peeled and sliced thin  
1 green pepper seeded and sliced thin  
12 black olives Cut in half and pitted  
1 tablespoon Olive oil  
1 tablespoon lemon juice  
Salt, pepper and dried mustard  
1/2 teaspoon sugar

Mix onions, oranges and peppers carefully on a flat platter and place olives around. Make dressing out of rest of ingredients. Shake and pour over salad just before serving. Make salad well ahead so it can be very chilled before service.

### #108 Cheese Fondue

A story on the lighter side today, LOL! In the early 1980s, I was working in Personnel Records at a high tech firm. I was the lead person and had recently hired a woman whose previous job was the secretary at her church which she took extremely seriously. She wore blouses which she starched and wore it buttoned all the way up to her neck and she kept a pair of white butterfly glasses with a neck chain to keep them always handy. We were pretty much the opposite in nature, but the one thing we had in common was we both liked organization so it was a good fit from that perspective. One day it was raining and she offered to drive me home as I usually traveled by bus and train. We got in the car and as she got on the freeway, I swear she said, 'On a cold rainy night like this, there is nothing I like better than to curl up in a chair by the fireplace with my Ben Wah.' I sat there frozen for a sec trying to grasp this. Here is Miss Church Lady with her button up pastel sweater on over her usual crisp white with little flowers buttoned up cotton blouse telling me she liked to use Ben Wah balls (Japanese metal balls that a female would insert into her lady parts to promote stimulation). But I figured that I had plenty of my own personal interests so why not! So I responded that it seemed like a nice night for it. She continued and said that she had gotten hers in France and it was a

#### **Cheese Fondue** (Fondue au Fromage in French)

3 cups (3/4 pound) diced Gruyere, Gouda, Swiss, and/or Fontina cheese  
2 tbsp. Flour  
1 clove garlic slivered  
2 cups Chablis wine  
Salt & pepper (white if you have it)  
Nutmeg  
Dry mustard powder or a little Dijon mustard (optional)  
1 1/2 tbsp. butter  
1/4 cup light cream or milk  
3 tablespoons Kirschwasser  
1 1/2 loaves cubed day old French or sourdough bread  
Diced apples, pears and cubed ham (optional)

Dredge cheese in flour. In top of double boiler, on direct heat, boil wine and garlic for five minutes. Remove garlic, put pot over hot boiling water. Add cheese a handful at a time until melted, steam to blend well. Add salt, pepper and freshly grated nutmeg (and mustard if you like) to taste. Add butter and cream and mix well. Just before serving, store in Kirschwasser. Transfer to ceramic fondue pot over low heat (use a heating plate or sterno). Place fondue sticks or bamboo skewers next to the pot, with a discard plate available. Serve with cubed bread, cut up Apple and/or pear, and cubed ham. Add More Kirschwasser when the fondue is half gone if desired. Add a little milk to thin if necessary.



A photo of me and Harry from Harry and the Hendersons in the late '80s at the Universal Studios booth at an Employee Programs conference trade show.

Photo Courtesy of Betsy Long

wonderful set that made her very happy. I said I was very glad for her while inside I was still flabbergasted! She asked if I had a pair and I said that I did not at the moment. Then she said that when she got home, she was probably going to launder her favorite set and then I got really confused because it did not make sense that you would put metal balls in the laundry. So I asked her, 'How do you put Ben Wah balls in the laundry?' And she turned to me and said, 'Ben Wah? No, I said peignoir! It is a French one piece pajama set.'. Oops, my bad! I apologized to her for the misunderstanding but I had to hold back my laughter. It sure was hella' funny, LOL!