



WHAT'S hot in Dot's HOT !

The Holiday Celebration Collection Compiled By Betsy Long



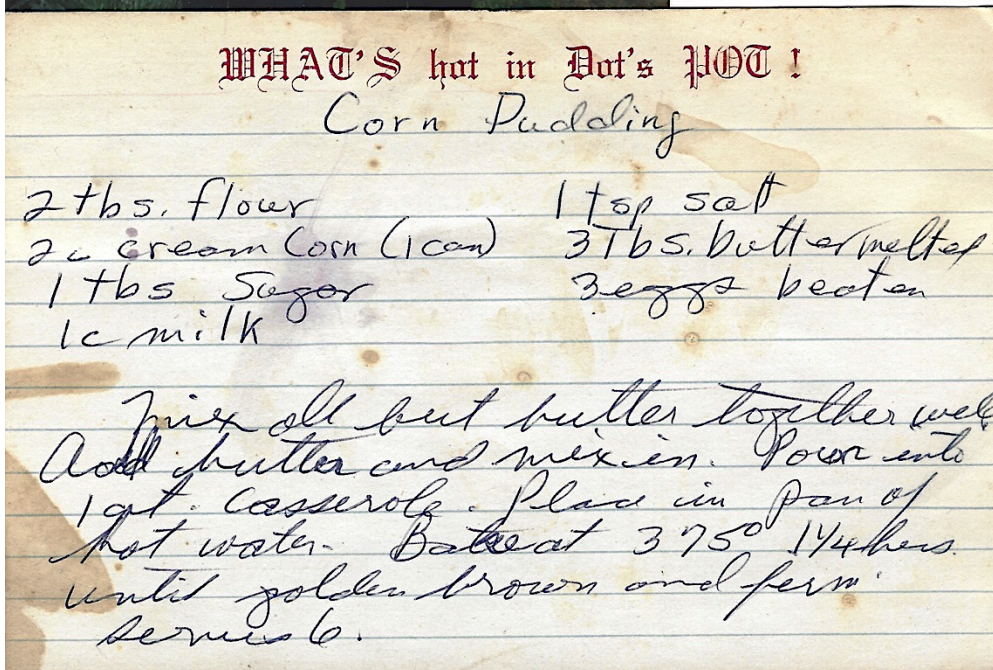
Recipes from the Archives of Dotty Long, the Morgan, Long,
Freeman, DeVassie & Abington Families & Our Friends



Top: Mom & Dad at Longwood Gardens, 12/83.

Center: One of Mom's original recipe cards that Margie designed & printed.

Bottom: Margie, Mary Anne, me, Charles & our dog Rusty at our Willis Lane home in Strafford-Wayne, PA, 12/71.



This Collection is the result of Facebook posts started on April 2, 2020, the 19th day of Quarantine due to the Corona Virus (CoVid-19) in California. It was a scary time, and it was comforting to dig through the recipes, photos and letters of our parents, their parents and grandparents.

There are recipes in here that were written down as far back as the early 1900's, passed down through the cooking hands of many generations. The recipes came from the collections of family members and friends, with the majority being from Dotty Morgan Long, our mother, who was an amazing cook. Some of the recipes are personal creations and others may have been adapted from cookbooks; the contributor is noted with each recipe.

This volume is focused on holiday recipes and includes holiday menus, stories, photos, games and a Holiday Ideas Count Down calendar of useful things to do and be mindful of for each day in December leading to December 25.

Thank you to those that contributed recipes, stories or photos and to the Facebook post readers whose daily presence brought light into the dark time of the Quarantine.



Christmas Day Memories from the Long-Morgan Family...

Our Christmas morning was a morning steeped in traditions! When we got up, no one was allowed downstairs until we had all gathered on the top steps and Dad went downstairs, turned on all the house lights and the lights on the tree, and put Christmas music on the stereo. Then we would go downstairs to the Family Room and there would be gifts from Santa in areas for each of us, and our stockings hanging from the fireplace mantel (all hand-knitted by our Aunt Margie) were overflowing with goodies!

Once we got through looking at our Santa gifts and our stockings, we would take a break for breakfast which would usually be Goldenrod Eggs, a breakfast meat, Fruit Ambrosia and kippered herrings which Santa always put in Dad's stocking and he really looked forward to having them!

Then we would go in the living room, each take a seat and two people would pass out the gifts to each person. We would go around the room taking turns opening gifts so we could see what each person got. This went on for a long time and it was great fun! Sometimes we would take a break to call relatives to thank them for specific gifts due to the different time zones and mealtimes across the United States. The gifts and sweets and toys were wonderful, but the main thing we received were amazing times and memories together filled with a lot of laughter and a lot of love.

From our family to you and yours, we wish you all a very Merry Christmas & Happy Holidays!



Me, Mom, Dad, Uncle Walter (Mom's brother), Uncle Joe & Aunt Margie (Mom's sister), Charles (my brother), Edward (Walter's son), Mary Anne & Margie (my sisters), Aunt Emily (Walter's wife), Bill & Jeff (Aunt Margie's sons) in 1983 at Longwood Gardens, PA.



Dotty (Dorothy) Morgan Long

Dotty was an excellent chef and a master potter. Professionally, Dotty was a renowned caterer and cooking instructor, receiving many awards, and induction into Les Dames d'Escoffier, a by-invitation-only philanthropic organization of women leaders in the fields of food, fine beverage and hospitality. She was an officer and award-winning member of the Confrérie de la Chaine des Rotisseurs, the world's oldest, largest and most prestigious food and wine gastronomy society. She was also a member of the American Wine Society, German Wine Society, American Institute of Wine and Food, and was a certified wine judge.

She earned her B.S. in Chemistry from Carnegie Mellon University in Pittsburgh, PA, an interest inherited from her father who was an inventor with over 60 patents. Those included day/night car mirrors, heated windshield glass for WWII planes, and many of the bright colored '60's clothing dyes that came from Impatiens plant flowers (you will recognize the colors). Mom would talk about when he was working on food preservatives, that he would have them try foods in little pots with various preservatives to see what worked best; Mom said there were some really disastrous results that tasted gross, LOL!

She grew up doing ceramics with her mother, and Mom later had her first shop in Long Branch, New Jersey in the 1950's, DEL Ceramics. Over the years, she also became interested in making pottery from scratch. In the early '70's, she opened a crafts and pottery studio in Devon, PA off of Lancaster Pike.

She founded Old Eagle Studios and as a master potter, she began producing reproduction redware for Independence Hall, Valley Forge and other parks along with many historical colonial homes. She presented a reproduction redware pitcher she made to President Gerald Ford at the Valley Forge National Park Bicentennial celebration in the summer of 1976 which is now at the Smithsonian Institute. She moved her shop to a store on Bridge Street in Phoenixville, PA and started Long Family Potters. Her husband Alton and daughter Margie were very involved in the reproduction redware, as were her daughter Mary Anne and Charles, her son.

On the culinary side, in 1973, Dotty and daughter Betsy started a catering business as a part of Old Eagle Studios, handling weddings and events and Dotty was teaching cooking classes in her home. Over time, Alton, Mary Anne and Margie became part of the team as well

Many of these recipes came from the cooking classes she taught, her catering work and her family over the generations. The name of the original collection postings, What's Hot in Dot's Pot, comes from recipe cards that my sister Margie made as a school project for Mom; she had printed those words on the top of each card – very clever, Marge!

During the surreal pandemic time of fear and as the world was put on pause, it seemed like the perfect opportunity to bring a little sunshine and smiles by sharing her recipes and warm moments of her colorful life!

Welcome to Dot's Holiday Pot Collection!

*Note: Recipes inside with * around the titles mean favorites ☺*

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Morgan/Long/Freeman/DeVassie/Abington
Family Recipe Contributors

Dotty Morgan Long, “Mom”

Alton Long, “Dad”

Betsy Long

Maddie Thompson, Margie Long’s wife

Margie Morgan Freeman, Mom’s sister, “Aunt Margie”

Violet Miller Morgan, Mom & Aunt Margie’s Mother, “Grandmother”

Emily Rigby Morgan, Mom’s sister-in-law (Walter’s wife), “Aunt Emily”

Charlie Mae Abington Long DeVassie, “Nany” (our Texan grandmother)

Lula Mae Hilman Abington, Charlie Mae’s Mother, “Mother Mae” (our Great Grandmother from Texas)

*& a special Thank You to my siblings
Margie, Mary Anne & Charles for their help in
putting together these recipes and tasting the results!*

Appetizers & Nibbles

Baked Ham & Cheese Nibbles from Dotty Morgan Long

1 cup grated cheddar cheese
1/4 cup butter
1 tablespoon Worcestershire sauce
3/4 cup flour
1/8 teaspoon cayenne
Add a little dry mustard and/or onion powder if you like
1 inch cubes of cooked ham

Blend together the cheese, butter and sauce. Then mix in the flour, cayenne and mustard and/or onion powder if you like until the dough is formed. Pinch off enough dough to wrap it around and completely cover each piece of ham. Chill until firm or freeze for future use. Put parchment paper on a cookie sheet, place them at least an inch apart and bake at 400° for 10 to 15 minutes, until slightly golden. Serve hot; can put mustard and/or cranberry sauce out to dip them in using toothpicks.

***Bruschetta** from Betsy Long*

This is my easy and simpler to eat version, avoiding the chopped-up tomato that falls off!

Roma/Italian plum tomatoes (about four slices per tomato)
Italian salad dressing
Olive oil (or garlic olive oil and then you don't need the garlic)
Minced garlic
Fresh basil leaves (One small or half of one large leaf per piece)
Mozzarella (estimate a little less than a quarter inch thick slice per piece)
Baguette (allow for slices about 1/2" to 3/4" thick)

Wash tomatoes and cut out the stem area. Slice a little of the skin off on opposite sides so that when you cut it through from top to bottom about four times making slices. Place slices into a freezer gallon baggie. Shake up the Italian dressing and pour enough in to allow the tomato slices to marinate. Lay it flat on a tray and place in the fridge. Marinate for a couple of hours, turning over every once in awhile.

Prior to serving, pour some olive oil into a small shallow bowl and add the minced garlic so that the oil absorbs the flavor of the garlic (or use a garlic olive oil). Slice the mozzarella about 1/4" thick or a little less. Put to the side. Take the basil, cut off stems, wash and dry them well. If the leaves are big, slice in half. Slice the baguette diagonally, making slices about 1/2" thick. Cover a cookie sheet with aluminum foil or parchment paper. Take each baguette slice, and either dip one side in the olive oil or brush oil on one side. Place them oil side up on the cookie tray. Broil til starting to turn brown and take them out. Place a tomato slice on top of each piece, followed by a slice of mozzarella, and the basil leaf on top and enjoy! You can broil before putting on the basil if you want hot hors d'oeuvres.

***Cashews with Rosemary** from Margie Morgan Freeman*

2 cups cashews
2 Tbsp. butter
1/8 tsp. Cayenne pepper
2 Tbsp. fresh rosemary snipped in small pieces
1 tsp. brown sugar (optional)
Salt

Melt butter in a skillet. Add pepper and rosemary. Mix well. Add nuts and stir to coat all the nuts. Turn onto a cookie sheet and lightly sprinkle with salt. If you are using sugar sprinkle that over the nuts. Place in a 250 degree oven for 10 min. Store in sealed container after cooling.

Cheddar Nut Bites from Dotty Morgan Long

2/3 cup grated sharp cheddar cheese
1/4 cup chopped pecans or walnuts
2 tablespoons mayonnaise or sour cream
1 teaspoon minced onions
1 1/2 teaspoons Worcestershire sauce
18 Melba toast rounds

Blend together well the grated cheese, chopped nuts, mayonnaise or sour cream, onion and Worcestershire sauce in a mixing bowl. Spread on toast rounds. Place on a greased broiler pan and broil until golden brown and bubbly. Serve immediately.

Cheddar Olive Balls from Dotty Morgan Long

1/4 pound cheddar cheese grated
1/4 cup butter softened
1/4 teaspoon paprika
3/4 cup flour
36 to 40 small stuffed olives

Combine cheese, butter, flour and paprika, working together by hand till the cheese blends in. Cover and let stand 15 minutes. Pat teaspoons of dough out into small circles, place olive in the center of the dough and fold it around the olive. Roll to make smooth balls. Place on greased cookie sheet or use parchment paper. Chill 10 minutes to keep them from spreading out and bake at 375° for 20 to 25 minutes, until golden brown. May be frozen (prior to baking) and baked frozen for 30 minutes. Makes 3 dozen.

***Cheese Fondue** from Dotty Morgan Long*

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, stream 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, stir 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.

***Cheese Straws** from Betsy Long*

One prepared pie crust dough (from scratch or from a mix or stick)
1/2 cup shredded sharp cheddar cheese

1/8 teaspoon dry mustard
1/2 teaspoon paprika
Dash of cayenne pepper, optional

Knead together to form into a ball. Roll out to an 8" x 12" rectangle on a lightly floured surface. With a knife or pastry wheel, cut into 1/2" x 4" strips (can be twisted) or you can use small cookie cutters. Bake on ungreased sheet, preferably with parchment paper, at 425° for 10 to 12 minutes until golden brown.

Crab Dip from Dotty Morgan Long & Charlie Mae DeVassie

1 8-ounce package of cream cheese
1 9 1/2-ounce white crab, drained or fresh cooked crab meat
2 teaspoons mayonnaise
1 teaspoon Durkee Famous Sauce or 3/4 teaspoon vinegar and 1/4 teaspoon mustard
2 tablespoons horseradish
1 tablespoon Cavendars all-purpose Greek seasoning 1/4 cup of milk

Mix together and serve with thin baguette slices or crackers.

Curry Chex Mix from Margie Morgan Freeman

2 1/2 cups Corn Chex
1 cup Rice Chex
1 1/2 cups Honey Nut Cheerios
1 cup Raisins (preferably golden)
1 1/2 cups Coconut
2 cups Peanuts
3/4 cups Butter
4 tsp Curry
2 tsp Onion Powder
1 tsp Lemon Pepper
1/2 tsp Chili Powder
3/4 tsp Ginger
1 tsp Sugar
1 tbsp Lemon Juice
Salt to taste

Preheat oven to 300°. Place cereals, raisins, peanuts and coconut in a large bowl. Melt the butter in a small saucepan and add the remaining ingredients. Take it off the heat. Pour the mixture over the other ingredients, stirring as you pour til all are evenly coated. Taste and add salt as desired. Spread it out on a cookie sheet with sides or in a roasting pan, with the mixture not exceeding 1 inch deep (you may want to line the pan with aluminum foil or parchment paper). Place pan in oven and after 15 minutes, pull it out and stir it around to get the bottom layer on top to dry out. Bake for approximately 15 minutes more, checking to make sure it is not getting too brown. Take it out, let it cool and put into an airtight container.

French Herb Chex Mix from Margie Morgan Freeman

2 cups Corn Chex
2 cups Rice Chex
2 cups Original Goldfish
2 1/2 cups French's Fried Onion Rings
2 cups Cashews
3/4 cup Butter
5 tsp Rosemary Leaves
3 1/2 tsp Tarragon Leaves

1 tsp Thyme
1 1/2 tsp Cinnamon
3/4 tsp Chili Powder
1 tsp Oregano
2 tsp Garlic Powder
1 tsp Onion Powder
Salt to taste

Preheat oven to 300°. Place cereals, goldfish, fried onions and cashews in a large bowl. Grind the herbs together into a powder. Melt the butter in a small saucepan and add the remaining ingredients including the herbs. Take it off the heat. Pour the mixture over the other ingredients, stirring as you pour til all are evenly coated. Taste and add salt as desired. Spread it out on a cookie sheet with sides or in a roasting pan, with the mixture not exceeding 1 inch deep (you may want to line the pan with aluminum foil or parchment paper). Place pan in oven and after 15 minutes, pull it out and stir it around to get the bottom layer on top to dry out. Bake for approximately 15 minutes more, checking to make sure it is not getting too brown. Take it out, let it cool and put into an airtight container.

***Fried Almonds** from Margie Morgan Freeman & the Morgan-Miller Family Collection*

Almonds, shelled but with skin on
Cooking oil (not olive)
Salt
Paper towels

Pre-heat the oven to 250 degrees. Select a pan that is deep enough to hold the almonds you have. Fill it ½ full with water and bring it to a boil. Add the almonds and let it return to a boil. Remove and drain. Immediately while the nuts are still hot, squeeze the skins and the nut will pop out. Place the nuts on a paper towel on a cookie sheet. Bake until the almonds are dry but not crunchy (about 7 minutes). Use a deep, medium sized cooking pan and put in a couple of inches of cooking oil. (Grandmother always used a frying pan but that splatters more). Heat the cooking oil till a nut puts up a string of bubbles when dropped in the hot oil. Cook small batches of nuts just till they start to look golden. Stir them around so that all sides get done evenly. The frying process takes only a short time. If they brown too quickly reduce the heat. Remove with a slotted spoon to a cookie sheet covered with a double layer of paper towels. Sprinkle the nuts with salt while they are still hot. When all the nuts are fried, put the cookie sheet back in the oven and bake for 10 min. or till the nuts are very crunchy. Cool; keep in closed container.

Hot Cheese Dip from Dotty Morgan Long

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 till 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.

Jalapeño Pepper & Cheese Spread from Dotty Morgan Long

1 pound finally grated cheddar cheese

1 large onion
5 jalapeño peppers, washed with stems & seeds removed
5 cloves of garlic
1/2 cup sour cream
3/4 cup mayonnaise

Combine onions, peppers, and garlic in a food processor and chop finely. Put cheese into a bowl; add blender mixture to cheese. Stir to blend. Combine sour cream and mayonnaise and add to mixture. Blend well. Store covered container in refrigerator. Serve with soft pretzels, crackers or as a sandwich spread.

***Smoked Oyster Roll** from Charlotte Fischer, Lynchburg, VA*

1 cup finely chopped pecans or walnuts
1 package cream cheese
2 tablespoons mayonnaise
5 drops of Tabasco
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic salt
1 teaspoon horseradish
1 can smoked oysters or clams, drained in sieve under hot water

Make a 10" x 12" rectangle of chopped nuts on aluminum foil sheets slightly larger than that. Blend cream cheese with flavorings. Drop by spoonfuls onto nuts. Spread to cover nuts. Chop oysters or clams and spread over cream cheese. Bring the long sides of the foil together. Fold over to make a roll. Fold in ends and chill. Remove foil before serving and serve with crackers.

***Spanakopita** from Dotty Morgan Long*

Makes 1 pie or 1 dozen large individual pies or about 6 dozen appetizers

Filling:

16 ounces of chopped fresh spinach washed or thawed frozen spinach, well-drained and squeezed dry
3 green onions, chopped
1 tablespoon chopped fresh or dried parsley
1/4 teaspoon nutmeg
2 eggs, beaten well
1/8 teaspoon ground pepper
Dash of salt
1 teaspoon lemon juice
11 ounces crumbled feta cheese

Exterior:

1 stick (1/2 cup) melted butter
1 lb. package of Filo/Phyllo pastry, thawed (usually found in the freezer section by desserts)

Heat oven to 350° Make sure that spinach is squeezed well (and paper towels if necessary) to get out as much moisture as possible. In a bowl, mix together well all of the filling ingredients.

Simple Single Pie Baking Method:

Place parchment paper in a square baking pan, large enough to cover the bottom and sides. Pull out the dough, lay it out on the counter or baking sheets, and place a very very slightly damp towel over it (it needs to be kept slightly moist so it does not dry out but not too wet or the sheets get stuck together).

Take two layers of dough, brush melted butter on the top of them and place into the baking dish with the ends laying over the sides. Repeat this process with two more layers, but lay the opposite direction,

creating a large +(plus sign). Continue this process, now placing them in an X. If there are additional sheets, continue this process from corner to corner on top of that.

Place all of the filling in the center, patting it down. Now fold the dough edges into the center to enclose the pie filling. Brush melted butter over the top of the dough. You can slice it into pieces in advance of baking so as not to destroy the shell once it is crisp and done. Bake for approximately 35 minutes, until the outside is a crispy brown. Let it set for about 10 minutes or so before cutting into it to make slices or separating if already cut.

Individual Pies or Appetizers Baking Method:

Place parchment paper on cookie sheets. Pull out the dough, lay it out on the counter or baking sheets, and place a very very slightly damp towel over it (it needs to be kept slightly moist so it does not dry out as you work).

If you want to make large ones about the size of a turnover, cut your dough in half longways. If you want to make individual appetizers, cut in 4 to 6 strips longwise, depending on how big you want them. Your goal is to make triangles full of filling.

Take two layers of dough strips, brush the tops with melted butter (remember to keep placing the very slightly damp towel over the dough when you're not working with it). Put a spoonful of the filling in the left corner closest to you and then fold over that corner to the opposite side. Now flip it forward and then flip again to the left, etc. Continue until you get to the end of the strip. Put the side with the end underneath and put on the parchment paper on the cookie sheet.

Repeat this process to make the rest of the triangles. Once they are all made and on the parchment paper on the cookie sheet, brush the tops with melted butter. Place in the oven and bake for about 20 minutes, till they are golden brown. Check often to make sure they do not burn.

Note: Either version can be frozen before baking by covering it/them with saran and placing in the freezer. Once hard, you can move them/it to a freezer baggie and write the instructions on top, brush with melted butter, bake at 350° for the appropriate time.

It is very handy to have these in the freezer so that when you just feel like something different to eat or are having guests, you have something already made that looks really nice!

***Spicy Pecans** from Margie Morgan Freeman*

1 cup Pecans
2 Tbsp. Butter
1 Tbsp. Worcestershire sauce
Salt
Dash of cayenne pepper

Melt butter in a frying pan. Add pecans and stir over moderate heat till pecans are well coated in butter. Add several dashes of Worcestershire sauce and the pepper to taste. Stir well again. Remove from heat. Spread on a cookie sheet and place in the oven at 200 degrees for 15 min, Serve warm or room temperature. Sprinkle with salt to taste.

***Stuffed Mushrooms** from Dotty Morgan Long*

Hand pick 54 1 ½" cap mushrooms (4 extras in case any break)
4 tbsp. Butter
½ tsp. Oregano
½ tsp. Salt
½ tsp Garlic Powder (or finely diced fresh garlic)

½ tsp. Parsley (dried or fresh)
1 cup Breadcrumbs
¼ cup White Wine or Sherry
1 cup Parmesan (shredded or powdered)

Note: These are vegetarian; add cooked ground meat, sausage or crab if you prefer.

Wash mushrooms well; remove stems by placing your thumb against the stem and snapping them off from the cap. Set caps aside. Chop up the stems (and any broken caps and extra 'shrooms); saute in butter with oregano, salt, garlic and parsley. Add wine, stirring occasionally and cook it down for about 5 minutes. Mix in the breadcrumbs and ½ of cheese. Taste the filling; add any seasonings you prefer. Add in any cooked meat at this point if you prefer. Carefully press the filling into the caps and place onto a lightly buttered cookie sheet UPSIDE DOWN. Bake at 375 for about 10 minutes until the backs start shriveling. Turn over, sprinkle with the rest of the cheese, and bake at 350 for 5 minutes. You can broil them at the last minute and melt/brown the cheese.

***Sweet & Sour Chicken Wings** from Dotty Morgan Long*

Note: this recipe is set up as appetizers for a party so portion down the recipe for less.

6 pounds of chicken wings
2 tbsp vinegar
3 cups soy sauce
2 cups pineapple juice
¾ cup sherry or white wine
1 cup brown sugar
2 cloves garlic crushed

To prep for chicken wings: if whole, remove the tip portion and keep the other two parts either together or separated. You can also just buy a bag of already cut up wings. Boil your meat in water to which you have added the vinegar to for about 10 minutes. Drain off water. Now combine all of the rest of the ingredients in a large pot and use it to marinate the meat for six hours, turning occasionally. Remove the meat and put on broiling pan(s).

Keep the marinade in the pot and heat on stove. Combine 2 tablespoons of cornstarch and ¾ cup water very well, and then stir it into the heated marinade. Turn the heat up a little and stir the bottom well and it will slowly thicken and turn into the dipping sauce. Broil the meat on medium heat and turn when sizzling. After it is done, it can be covered at this point with foil and warmed in the oven at the last minute. You can brush them additionally with the sauce or serve it on the side to make it a little less messy and let guests determine how much sauce they want.

Teriyaki Peanuts from Margie Morgan Freeman

2 cups peanuts (roasted)
2 Tbsp. butter, melted
1 Tbsp. soy sauce
½ tsp. ginger
¼ tsp. garlic salt
1 tsp. lemon juice

Roast the peanuts at 325° for 5 min. Mix the other ingredients together. Pour over the nuts and stir; make sure all the nuts are coated. Put back in the oven at 325° and roast till golden. Store in closed containers.

***Texas Chex Mix ("Trash")** from the Long-Abington Family Collection*

I made this up to try and copy the flavor of Dad's, so measurements are approximate

1 stick of Butter (or ½ cup butter equivalent)

2/3 cup Worcestershire Sauce
2/3 cup Soy Sauce
2 tsp Garlic Powder
3 light shakes Chili Powder
1 ¾ tbsp Sugar
2 cups Wheat Chex
2 cups Corn Chex
2 cups Rice Chex
1 cup short Pretzel Sticks, broken in half
1 cup original Fritos
1 cup peanuts or mixed nuts
1 cup Cheerios

Heat oven to 350 degrees. Mix together the ingredients in a ;large bowl or bag and dump about ¾" – 1" deep into an aluminum lined roasting pan (or cookie sheets with sides). Melt the butter in a deep saucepan. Stir in the Worcestershire and soy sauces, the 2 powders and sugar. Cook and stir over medium heat until well blended. Taste the mixture by dipping in a piece of Chex; sometimes the flavor varies on the sauces and powders, so add more of anything that you feel it needs. Pour carefully over the mixture in the pan/sheets, turning it with a spatula so all pieces are coated well. Place pan/sheets into the oven; after about 15 minutes, turn mixture over to continue to dry it out. Watch it well to prevent burning. Keep repeating turning until it is dried out. Let it sit to cool. Bag in ziplock baggies. I usually make at least a double batch to use up the items and have enough to take to people.

Trio Cheese Log from Charlie Mae DeVassie

1 8-ounce package cream cheese, softened
1/2 pound blue cheese crumbles
1 cup shredded sharp cheddar cheese
1 small onion minced well
1 tablespoon Worcestershire sauce
1/2 cup chopped pecans
finely snipped parsley, optional
small crisp crackers

Beat cheese in mixer bowl on medium speed until fluffy, scraping bowl often. Beat in onion and Worcestershire sauce, then pecans. Cover and chill 4 hours. Mold cheese into log shape or mold into one large ball or small balls; roll in snipped parsley if you like. Cover; chill 3 to 4 hours. Serve with crackers.

Turkey Dinner in a Roll from Diana Gent Zak, West Chester, PA

Roast turkey
Cranberry sauce
Stuffing
Gravy
Soft hoagie rolls
Toothpicks

Spread the cranberry sauce on roll top inside and the gravy on the roll bottom inside. Layer the turkey on top of the gravy and sprinkle a little dressing on top of it. Close up sandwich and cut it in halves or thirds, putting a toothpick in each section. Add-ons: mustard, mayo, butter lettuce and tomato.

Beverages & Punches

Cranberry Rose Drink from Alton Long

1 pint bottle of cranberry juice cocktail
1 6-ounce can of frozen pineapple juice concentrate
2 cups Rose' wine

Combine and pour over ice cubes in a large pitcher. Stir and serve. Can drop washed cranberries on top.

***Cranberry Wine Punch** from Alton Long*

Can be served cold or warm it up and serve cinnamon sticks with it as a mulled wine.

32 ounces cranberry juice cocktail
16 ounces grapefruit juice
1 cup sugar
2 teaspoons grated orange peel
1/8 teaspoon salt (add a dash more if necessary)
2 1/2 gallons Gallo Rhine white wine or equivalent
Thin orange slices

Mix well and serve over ice. To make it a little fun, you can either make ice cubes with cranberries in them, or make an ice ring in a gelatin mold with cranberries in it to float in the punch. Can also heat it with cinnamon sticks – makes a lovely holiday beverage. Makes about 75 3-ounce servings.

Golden Fruit Punch from Dotty Morgan Long

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. Makes 75 punch cups

***Hot Mulled Cider** from Dotty Morgan Long*

1 gallon apple cider
2 oranges, sliced thin
Dash of allspice
2 cinnamon sticks
10 cloves

Bring all to a boil and let it steep for 15 minutes. Serve warm. Items can be left in, but for décor only.

***Hot Mulled Wine Punch** from Al Long*

This is best made a day in advance to allow the flavors to blend well and then reheat at event.

1 gallon of inexpensive but good wine, such as a hearty Burgundy (red) or a Chablis (golden)
3 cups sugar (or less if you do not want it that sweet)

One large can of pineapple juice
Juice of one lemon, two tangerines, and five oranges 1 teaspoon nutmeg
One small bunch of cinnamon sticks (they will float)
1 tablespoon of cloves stuck into small tangerines or tangelos (will float)
Slices of orange or lemon and let them float in the punch bowl.

In a large pot, cook over medium heat just til it simmers then serve.

Hot Toddy from Dotty Morgan Long

1 cup of boiling water
1 ounce brandy, whiskey or rum
2 teaspoons honey
1 tablespoon lemon juice

Stir together in a mug until the honey is mixed in well. Serve with a lemon wedge and/or a cinnamon stick.

Ice Rings from Margie Morgan Freeman

Use a ring mold or any other decorative mold. Place a small amount of water in bottom of mold, about 1/4" deep. Freeze solid. Place the fruit, mint leaves, etc. (your choice) on top of the ice in the mold. Freeze again. Add cold water so that it comes halfway up on the fruit etc. Freeze again. Add cold water to just cover the decorations. Freeze again. Add cold water to the desired depth in the mold and freeze once more. When ready to use, dip the back of the mold into a pan of lukewarm water just long enough for the ice touching the mold to start getting watery. Carefully invert mold over punch bowl close to the surface and the ice ring will fall out into the bowl.

Planter's Punch from Alton Long

1 part orange juice
1 part pineapple juice
1 part lemon and/or lime juice
1 part rum, plain or spiced

Blend, add sugar or grenadine if necessary. Decorate with mint sprigs and/or orange or lemon slices floating in bowl. Served over ice; can make an ice ring to put in punch.

Red Velvet Punch from Dotty Morgan Long

8 cups cranberry juice cocktail
1 6 ounce can thawed orange juice
1 6 ounce can thawed pineapple juice
2 cups brandy or 2 cups grape juice
2 bottles of champagne/sparkling wine or 2 quarts ginger ale/sparkling water

Mix all the ingredients except the champagne/ginger ale over a block or ring of ice in a punch bowl. Just before serving, gently mix in the champagne/ginger ale. Garnish with thin slices of lemon and oranges.

Red Wine Punch from Alton Long

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, put slices of oranges to float on the top and an ice ring. To spice it up, you can drop in cinnamon bark sticks and put cloves in the orange slices into the punch.

Southern Punch from Alton Long

1 bottle red wine
1 quart rye whiskey
1 pint Jamaican dark rum
1/2 pint brandy
1 pint orange juice
1/2 pint lemon juice
1 quart of strong tea, add while very warm

This is a very strong punch so use small cups and provide a lot of food nibbles to help metabolize the alcohol. If you would like to make it a nice warm punch, also warm the red wine and some of the juice.

Spiced Tomato Juice from Dotty Morgan Long

2 cups canned tomato juice
1/2 cup sugar
1/4 teaspoon cinnamon
pinch of nutmeg
8 whole cloves
1/4 cup lemon juice
1 cup cold water

Simmer the tomato juice, sugar, and spices for 15 minutes. Pull out (and count 8) whole cloves and throw them away. Add the lemon juice and cold water. Serves 5 to 6. Best if served hot. Alcohol can be added.

Breads

Banana Bread from Dotty Morgan Long

3 1/2 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon baking soda
2 cups mashed ripened bananas
1 tablespoon lemon juice
3/4 cup shortening
1 1/2 cup sugar
3 eggs
3/4 cup of milk
1/2 cup chopped nuts, pecans or walnuts

Sift flour, salt, baking powder and baking soda together. Mash bananas well. Cream shortening and sugar at medium speed. Add eggs and beat till fluffy, four minutes total. Add sifted ingredients alternately with milk. Fold in bananas and nuts. Pour into 2 greased loaf pans. Bake at 350° for about 60 minutes; insert a toothpick into the center and see if it comes out clean. Let cool on rack before popping it out.

***Cornbread** from Dotty Morgan Long*

1 cup flour
1 cup yellow cornmeal
4 teaspoon baking powder
1/4 cup shortening
2 eggs
1 cup milk
1/4 cup sugar
1/4 teaspoon salt

Stir all dry ingredients together. Add wet ingredients and beat just until mixed; no longer than one minute. Pour into greased 9 in. square or pie pan or use greased corn stick pans and bake at 425° for 20 to 25 minutes. Bacon fat may be used as the shortening or crumbled bacon may be used as a topping just before baking. More options: can replace half of the milk with a can of creamed corn; can add or top with diced green onion; can add diced jalapeños and/or add a little salsa to spice it up.

***Flour Tortillas** from Dotty Morgan Long*

4 cups flour
2 teaspoons baking powder
4 tablespoons shortening
1 1/2 teaspoon salt
1 1/2 cups warm water

Sift together the flour, baking powder and salt and then cut in the shortening. Mix in the water to form a soft dough. Form into small 3" diameter balls. Roll each ball out into a round flat cake about 1/8" thick. Cook on a hot griddle until it has medium brown spots. Flip and cook on the other side. Makes a dozen.

***Jailhouse Rolls** from Charlie Mae DeVassie*

Jailhouse Rolls - These rolls are delicious and are great for the holidays because you make the dough and keep it in the fridge for days and just pull off what you need for any meal to make fresh dinner rolls! This recipe came from a

woman named Juanita Ward who cooked for the downtown jailhouse in Beaumont, TX. Both the inmates and staff always looked forward each week to the meal where she would cook the rolls because they were that good!

1 cup mashed potatoes
2 sticks butter, softened
3 whole eggs
7 cups flour
1 1/2 teaspoon salt
1/2 cup sugar
1 1/2 cup lukewarm water
1 package dry yeast

Mix dry yeast in lukewarm water and set aside. With mixer blend potatoes, butter, eggs, salt and sugar. Add flour. Add yeast water and blend well. Place in greased bowl and cover with slightly damp cloth. Place in refrigerator until ready to use.

Take out enough to use for one meal, roll out like piecrust and cut to desired size. Butter the tops and let them stand for several hours until they have risen. Bake at 450° for about 10 minutes. The remaining dough can last in the refrigerator for at least a week or so.

***Popovers** from Dotty Morgan Long*

1 cup flour
1/2 tsp. salt
1 cup milk
1 egg well beaten

Generously butter popover tray, cupcake tray or glass custard cups. Heat oven to 500°. Mix flour and salt together. Pour in milk, stirring well. Add egg and beat well; batter will be thin*. Place greased pan/cups and heat in 500° oven for 2 minutes. Open oven and pull out shelf, careful not to burn yourself.

Pour batter into pan/cups just halfway full, push back in and close oven. Lower heat to 450° until they puff, about 20 minutes. Then lower heat to 350° until golden brown, about 10 minutes. Do not open oven earlier than that. Serve with butter, jams, jellies or lemon curd.*If you prefer, you can put into the batter: small diced chives, bacon crumbles or grated cheese, but they may not puff up as much.

***Pull-Apart Easy Monkey Bread** from Betsy Long*

2 rolls of refrigerated multi-layer biscuits (or 2 rolls of refrigerated buttermilk biscuits)
4 tablespoons melted butter
Garlic powder (or crushed fresh garlic)
Dried parsley
Sesame seeds or poppyseeds, optional
Paprika, optional

Butter a pie pan. Melt butter in a small pan and add the garlic if using fresh. Open the rolls of biscuits. If using multi-layer biscuits, pull each biscuit apart in half and fold into a half circle, or if using regular biscuits, cut each in half. Place each half circle along the side of the pan going all around in the same direction. Using the back of a spoon or a pastry brush, coat the top side of the biscuits with melted butter. If using powdered garlic, sprinkle it on top of the buttered biscuits. Now sprinkle the tops with a little bit of the parsley and if you are using seeds sprinkle this lightly around as well. Now create a new layer of the biscuit halves all the way around and repeat the butter/garlic process until you get to the center. Create a ball out of a biscuit half and place in the center, butter and sprinkle. Note, you can either continue your 1/2 rounds going in the same direction as the layer underneath or you can have them going the opposite direction. Bake at 400 for about 10 to 15 minutes, or until you can lift a center leave a little bit and it

appears done. If your oven runs hot, make sure that it does not burn on top by turning down the temperature or covering it with foil.

For the holidays, I like to sprinkle paprika on all the layers and put parsley on top of the center mound so it looks a bit like a poinsettia.

Sweet Alternative: make this as a breakfast treat by doing the melted butter and adding brown sugar, cinnamon and optionally, raisins, chopped pecans and/or finely diced apples and baking it the same.

***Sopaipillas** from Dotty Morgan Long*

This Mexican recipe is one of our very favorites that Mom made. These little pillows are simple and absolutely delicious when they're hot!

3 cups of flour
1 teaspoon salt
6 teaspoon baking powder
2 tablespoons shortening
Cooking oil to fry in

Sift dry ingredients together then cut in the shortening. Add just enough water to make a stiff dough and knead well. Roll into sheets about 1/4 inch thick on a lightly floured surface. Cut into pieces about 3" squares. Fry quickly in fairly hot, deep cooking oil, turning them until both sides are golden brown and puffy. Drain on paper towels and eat while they are hot. Drizzle them with honey or bite the end off and drizzle honey inside. Can also be dusted with confectioners' sugar and/or cinnamon, or served with jam.

Breakfast & Brunch

***Bauernfruhstruck (German Farmer's Breakfast)** from Dotty Morgan Long*

4 eggs
4 pieces bacon
salt and pepper
1 onion chopped finely
1 cold boiled/microwaved potato chopped (peeling optional)
1 cup canned or lightly cooked green beans in bite-size pieces
Shredded cheese optional

Cook bacon until crisp, drain on paper and crumble, or cut it in small pieces before cooking. Pour off all but 3 tablespoons of the bacon grease. Sauté the onions and potatoes til tender; add green beans and brown lightly. Beat eggs, add salt, pepper and bacon pieces; pour over onions and potatoes and stir. Cook over medium heat until eggs are set. Shredded cheese can be sprinkled on just before done.

***Blueberry Marmalade** from Emily Rigby Morgan*

1 medium orange
1 medium lemon
3/4 cup water
3 cups of crushed blueberries
5 cups sugar
3 ounces liquid fruit pectin

Carefully remove peel from orange and lemon, scraping excess white from peel. Cut the peel into very fine shreds. From the orange and lemon fruit, remove any white membrane and seeds, and finely chop the pulp. Place the shredded rinds in a very large saucepan and add water. Bring to boiling; reduce heat and simmer, covered, for 10 minutes, stirring occasionally. Add the chopped fruit pulp and the crushed blueberries, stirring them into the mixture. Cover and simmer 12 minutes. Add sugar. Bring to a full rolling boil; boil hard one minute, stirring constantly. Remove from heat; immediately stir in pectin. Skim off foam; stir and skim for seven minutes. Ladle into hot scalded jars or glasses; seal at once. Makes six 1/2 pints.

***Cheese Strata** from Dotty Morgan Long*

This is an easy and delicious recipe that can be made in advance and even frozen!

8 slices of day-old bread, trim off crusts and spread bread with soft butter
4 slightly beaten eggs
2 ½ cups milk
¼ tsp Worcestershire Sauce
1 tsp dry mustard
1 tsp salt
Dash of Cayenne or Paprika (optional)
2 cups grated sharp Cheddar (or your preference)

Mix eggs, milk, Worcestershire, mustard, salt and cayenne together. Butter large casserole dish*. Cut bread slices into 3 strips each and place ½ of the bread, butter side up, into the dish. Pour ½ of the sauce and spread ½ of the cheese over it. This is when you would put in additional items. Then layer the other half of the bread, followed by the rest of the sauce and cheese. Cover and place in fridge, preferably overnight. Bake at 325 for 1 hour and 15 minutes until puffy and browned. Let it rest for about 10-15 minutes before serving. Can serve with optional sauces such as salsa or marinara.

* For individual servings, cube bread and bake in buttered custard cups or cupcake tins for less time.

***Egg Frittata** from Dotty Morgan Long*

1/4 cup diced onions
1/2 cup chopped tomatoes
1/2 cup carrots or yellow squash
1/2 ham or bacon or sausage, cut up, optional
1/2 cup green beans, cut into small lengths
2 tablespoons butter, melted
2 eggs beaten
salt and pepper

Mixed vegetables together in Pyrex plate. Pour butter over vegetables and then pour eggs over everything. Salt and pepper. Bake 350° for 30 minutes or until eggs set. Can top with shredded cheese.

Optional flavorings:

Italian: add a little oregano and dice up some fresh basil into it.

Mexican: add salsa to the eggs and/or dice up some jalapeños into it.

Other vegetables: zucchini, mushrooms, spinach, potatoes, etc.

***Eggs Benedict** from Dotty Morgan Long*

Per individual:

1 Egg poached
1/2 English muffin toasted
1 Canadian Bacon slice or crab cake, cooked and warmed
For the Hollandaise Sauce see the recipe in this Collection

Warm Canadian bacon slices or crab cake without getting them too hot or dried out. Poach the eggs while making the Hollandaise sauce (see recipe in here). Toast the English muffin halves (under a broiler to do them all at the same time); 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.

Fluffy Cinnamon Baked Pancake from Dotty Morgan Long

1/2 cup flour
1/2 cup milk
2 eggs, separated
4 tablespoons Butter

Heat the oven to 425°. Melt the butter in a 9" x 9" pan. In a bowl, mix the flour, milk and egg yolks. In a separate bowl, beat the egg whites until stiff, and then fold into the batter. Pour the batter on top of the melted butter but do not stir it. Sprinkle cinnamon on top and bake at 425° for 20 minutes. Serve with honey, jam, syrup or fruit compote.

***Goldenrod Eggs** from Dotty Morgan Long & the Morgan-Miller Collection*

Our family's favorite dish!

8 hardboiled eggs
1/2 cup Butter
1/4 cup Flour
2 cups Milk
1/2 tsp. salt
Dash of Pepper (black or white)
8 pieces of bread

Eggs Prep: Prepare the cooked eggs by shelling (making sure all shell is removed) and separate the whites and yolks into separate bowls. Dice the whites into small bits, and in the other bowl, using a fork, separate the yolks into small crumbles.

White Sauce: In a saucepan, melt the butter (do not brown). Tip the pan towards you, and add the flour just above the butter, slowly stirring it in with a whisk or flat end utensil, slowly working a little in at a time so it becomes a paste. Then while still tipped, work in a little of the milk at a time, whisking it to keep it from lumping each time you add a little. Eventually put the pan on the burner and work in the rest of the milk. Turn up the heat, using a flat end utensil or spring coil whisk, press to the bottom of the pan to keep the sauce from sticking and stirring to help it thicken. Once it thickens, you can season it with salt and pepper to taste. (Recipe is also in sauce section)

Final Steps: Once the white sauce has thickened, add the diced whites. You may need to heat it up to re-thicken it a bit, and taste just before serving to see if you need to salt/pepper it. We have found that if you season too early, it seems to disappear a bit, so best to do it just before serving so as not to over season.

Toast the bread or broil them on each side to get it all done at the same time and serve. It is classier to pour your sauce on the whole piece of toast, but we have come to tear it apart first so the bread soaks it all up. The sauce is then ladled over the bread and you sprinkle some of the egg yolk crumbles on top.

Notes: We actually cook 3 eggs per person because we love it so much, and if there are any leftovers, it is even yummiier the next day (increase white sauce accordingly). To make it more colorful, you can dye the shelled cooked whole eggs in beet juice; also you can sprinkle parsley or paprika on top. You can add ham pieces or sausage into the sauce as well.

Grand Marnier French Toast from Betsy Long

6 eggs
1 cup cream (half and half)
1/3. cup Grand Marnier (and/or orange juice)
3 tablespoons sugar
1 1/2 tablespoons orange zest
3/4 Teaspoon vanilla
6 slices of bread
1/3 cup butter

Mix together the eggs, cream, Grand Marnier/juice, sugar, orange zest and vanilla. Pour into a shallow bowl. Heat the butter up in a frying pan or on a griddle. Dunk the bread on both sides in the egg mixture and place on the griddle. Brown on each side and serve with powdered sugar, orange marmalade and/or syrup. Can top with fresh fruit. Note, can be frozen and then dropped into a toaster for future eating!

Orange Marmalade from Dotty Morgan Long

3 -4 large oranges
2 medium lemons
1 1/2 cups water
1/8 teaspoon baking soda
5 cups sugar
1/2 bottle of fruit pectin

Remove skins in quarters from the oranges and lemons. Shave off and discard at least 1/2 of the white. You can use a vegetable peeler to remove it. Slice rest of rind into thin strips. Simmer peel with water and baking soda for 20 minutes. Section or chop peeled fruit interiors, discarding membrane skins. Add fruit pulp and juice to undrained peel, simmer covered for 10 minutes longer. Measure out 3 cups of fruit into a large saucepan, add the sugar and mix well. Place over high heat, bring to boiling and add the pectin,

stirring it in well. Turn it down just a little so it doesn't over splatter, still stirring. When it starts to thicken, take it off the heat. Stir and skim for seven minutes to cool slightly and keep the fruit from floating to the top. Ladle into sterilized jars and seal with paraffin or can them with Bell jar seals and lids.

Pumpkin Fritters from Dotty Morgan Long

1 egg
1/2 cup sugar
1 teaspoon salt
1 1/2 cups pumpkin
1 cup flour
1 teaspoon baking powder
1/4 teaspoon baking soda
2 1/2 teaspoons pumpkin pie spice
1/2 teaspoon ginger
1 tablespoon melted butter
1 teaspoon vanilla

Beat egg, sugar and salt until fluffy, blend in pumpkin. Sift flour, baking powder and baking soda together and beat into mixture. Add butter, spices and vanilla; mix well. Pour by spoon onto greased hot griddle. Use butter, syrup or honey; also good with sauteed apples, chopped pecans/walnuts, apple butter.

Quiche from Dotty Morgan Long

This dish is great for using up leftover meat and vegetables in the fridge.

Pre-made pie shell (frozen store-bought or make your own)
4 eggs
1 cup light cream
1/4 teaspoon nutmeg
1/2 teaspoon salt
Dash a pepper
Filling ingredients (see below)

Mix together all the ingredients in the list and whatever filling parts you would like (for suggestions see below). Pour into pie shell and bake at 350° for 30 minutes or until set. To make it pretty, you can place fresh dill sprigs, basil leaves or thinly sliced tomatoes on top before baking.

Quiche Lorraine: Using 6 to 8 slices bacon cooked but still limp, laid in bottom like spokes of the wheel.

Cheese and bacon: Add 1 cup cheese grated, 6 to 8 slices of bacon or diced ham.

Spinach: Add 2 tablespoons chopped green onion, 1 1/4 cup chopped, blanched and drain or frozen spinach, 2 tablespoons butter. Can add grated cheese, diced ham or chopped artichoke heart.

Mushroom: 2 tablespoons chopped green onion, 1 pound sliced mushrooms sautéed in 2 tablespoons of butter; add to basic quiche liquid with 1 tsp lemon juice and 2 tbsp sherry or white wine, optional.

Cookies, Candies & Sweets

Biscochitos This recipe is adapted by Betsy Long from: newmexico.org
Servings: 4 dozen cookies

3 cups unbleached all-purpose flour
1½ teaspoons baking powder
1 to 1½ teaspoons ground anise seeds (I prefer more than less; gives it a pleasant flavoring)
½ teaspoon salt
½ pound lard, softened (or ½ cup plus 2 tbsp. of softened butter)
½ cup plus 1 tablespoon sugar
1 large egg
2 tablespoons sweet white wine, brandy, or rum, or apple or pineapple juice
Topping: ¼ cup sugar and ¾ teaspoon ground cinnamon

Sift together the flour, baking powder, anise, and salt and set aside. Beat the lard or butter with an electric mixer, gradually adding the sugar, and beat until extremely fluffy and light, about 8 minutes. Don't shortcut this step. Stop the mixer every couple of minutes and scrape the sides of the mixing bowl. Add the egg, followed by the wine/juice, and continue beating.

Mix in the dry ingredients, adding about one-third of the mixture at a time. Stop the mixer as you make each addition, and beat no longer than necessary to incorporate the dry ingredients. A stiff pie-crust type of dough is what you're seeking. Chill the dough for about 15 minutes for easy handling.

Preheat the oven to 350 degrees. Roll out the dough ¼-inch thick on a floured work surface (I rolled it out on parchment paper and did not need to use the flour) and cut with a paring knife into a fleur de lis, or cut with a small cookie cutter. Note: I bought a rolling cutter that has several cookie cutters on it and it works really well! Avoid handling the dough anymore than necessary, one of the keys to the melt-in-your-mouth texture.

Transfer the cookies to cookie sheets with parchment paper. Bake the cookies for 10 to 12 minutes, until just set and pale golden. While the cookies bake, stir together the topping in a shallow bowl. When the cookies are done, cool for just a minute or two on the baking sheets, then gently dunk the top of each in the cinnamon-sugar (I flipped the cookies top and bottom 3 times to coat well, but it needs to be while they are still hot so it sticks well). Transfer to racks to finish cooling.

Black Bean Brownies from Kathy Kittle, Maple Shade, NJ
They are very dense and very tasty!

1 can or 2 cups black beans, rinsed and drained
4 eggs
1/2 teaspoon baking powder
1/2 cup agave nectar or honey
1 1/2 cups dark chocolate chips

In a blender or food processor, combine beans and eggs. Add sweetener and baking powder. Melt chips in microwave for two minutes or heat in a double boiler until melted. Add to blender mixture and process until smooth. Pour into greased 9 inch nonstick pan. Bake at 350° for 45 minutes.

Bourbon Balls from the Morgan-Miller Family Collection

2 tablespoons of cocoa
1 cup of confectioners' sugar
1/4 cup of bourbon
2 tablespoons of light corn syrup

2 1/2 cups (approx. 7 1/2 ounces) crushed vanilla wafers
1 cup chopped pecans
1/2 cup of sifted confectioner sugar

Sift together the cocoa and the 1 cup of confectioners' sugar. Stir in the bourbon and light corn syrup. Add the crushed vanilla wafers and chopped pecans. Mix thoroughly. Shape the mixture into small balls and dredge them in the 1/2 cup of sifted confectioner sugar. If the mixture seems too dry to stick together, sprinkle it lightly with water. Keep covered in a cool place.

Brown-Edge Butter Cookies from Dotty Morgan Long

3/4 cup flour
1/4 teaspoon salt
1/2 cup soft butter
1/3 cup sugar
1/2 teaspoon vanilla extract
1 egg

Sift flour and salt together and set aside. Put butter in mixing bowl and add sugar, vanilla, and the egg. Beat until smooth and fluffy. Add flour mixture and mix well. Refrigerate for one hour. Preheat oven to 350°. Roll into balls about 3/4 inch in diameter and place about 2 inches apart on parchment paper on your cookie tray or ungreased cookie tray. Note on parchment paper the cookies may turn out thinner. If putting them directly on the cookie sheet, you can very slightly flatten each ball with your hand or a spoonback. Bake for approximately 10 to 15 minutes, watching that the edges turn brown but that they do not burn. Let cool for a second before taking them out and then put them on a rack to cool.

***Butterscotch Bars** from Dotty Morgan Long*

2/3 cup flour
1/4 teaspoon salt
1 teaspoon baking powder
1/4 cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
1/2 cup pecans, chopped (preferred but optional)

Sift flour, salt, and baking powder together. Melt butter in a saucepan, large enough to serve as a mixing bowl. Remove from the stove; stir in brown sugar, egg, vanilla and nuts. Stir in dry ingredients. Spread mixture in an 8" or 9" shallow pan that has been buttered and is lined with wax paper on the bottom. The spread layer should be about 3/4" thick. Bake at 350° for 30 minutes or until springy.

***Candied Orange Peel** from the Morgan-Miller Family Collection*

Peel of several oranges (Navel oranges are best)
Water
Salt
Sugar

Carefully remove the peel in large pieces from the oranges (try to avoid the white part that may still be on the peel). You can use a peeler that can help with avoiding the white interior. usually you will have 4 to 6 pieces from one orange. Put the peel in a container and cover with water. Add a dash of salt to the water. Place in the refrigerator overnight.

Drain the water off the peels. Using a very sharp knife and a cutting board, remove the white pith from the peel, shaving it off. Place the peels in a pan and cover with water. Place on the stove and bring to a boil. Drain off the water and replace it with fresh water. Again bring to a boil; you will do this a total of 3 times.

Remove the peel and cut it into thin strips. Measure the amount of cut peel. Put it into a pan with the same amount of sugar and water as you have peel. Cook over moderate heat, stirring occasionally till the peel is translucent, then it is done. This takes a while; do not try to speed it up by turning up the heat. Use a slotted spoon to remove small batches for the peel to a bowl of regular granulated sugar. Coat the peel with the sugar and then place it on a rack to cool and dry. Store in a covered container. You can also use other citrus fruit instead of oranges. These also make cute sprinkle toppers on desserts and drinks.

***Candy Cane Cookies** from Maddie Thompson*

2 1/2 cups (325 grams) all-purpose flour
1/4 teaspoon salt
1 cup (227 grams) unsalted butter, room temperature
1 cup (120 grams) confectioners' sugar
2 large egg yolks
1 teaspoon pure vanilla extract
1/2 teaspoon pure almond extract
1/2 teaspoon red liquid food coloring (can use red paste food coloring)

In a bowl, whisk the flour with the salt. In the bowl of your electric mixer (or with a hand mixer), beat the butter and sugar until creamy. Add the egg yolks and vanilla and almond extracts and beat until combined. Scrape down the sides of the bowl as needed. Add the flour mixture, in three additions, and beat until you have a smooth dough.

Remove half of the dough from the mixing bowl. To the remaining half add the red food coloring and beat on low speed until well blended. If you find the dough too soft, cover and refrigerate for 30-60 minutes.

Take a walnut sized piece of red dough and a walnut sized piece of white dough. Separately, roll each color on a lightly floured surface, into a 4-5 inch (10-12.5 cm) long rope. Place the two ropes side by side, gently press together, and twist the two ropes to form a spiral. Place the cookies on a parchment lined baking sheet, spacing the cookies about 2 inches (5 cm) apart. Shape each cookie into a cane shape by bending one end into a hook shape. (If you find the cookies a little soft, place the baking sheet (with the unbaked cookies) in the refrigerator for about 15 minutes before baking.)

Preheat oven to 375 degrees F (190 degrees C) and place rack in center of oven. Bake cookies for about 8 - 10 minutes or until set and the edges of the cookies are just starting to brown. Do not over bake. Remove from oven and let cookies cool completely on baking sheet. Cover and store in an airtight container for about a week. These cookies can be frozen. Makes about 30 cookies.

Caramel Popcorn from Betsy Long

1 cup brown sugar
1/2 cup light corn syrup
1 teaspoon salt
1 cup butter
1 teaspoon baking soda
7 1/2 quarts of already popped popcorn
Nut pieces, optional

Place part of the cooked popcorn into an aluminum roasting pan (and nuts if you choose), keeping the rest close by, and set aside. In a saucepan, put the brown sugar, corn syrup, salt and butter. Melt together over medium heat, stirring constantly. Let it boil for about five minutes, continuing to stir constantly. Remove from the heat, add the baking soda and stir until fluffy. Pour slowly all over the

popcorn, stirring it in as you go. Add in the rest of the popcorn and continue mixing in the liquid till mixed thoroughly. Bake for one hour at 200°. Stir every 15 minutes, particularly bringing it up from the bottom. Cool, being sure to break up any clumps, and store in an airtight container.

***Chocolate Almond Bark** from Margie Morgan Freeman & the Morgan-Miller Collection*

White or dark or milk chocolate for candy making or coating
Almonds - sliced or slivered (skins on or off) or pecans or peanuts
Butter

Melt a small amount of butter in a frying pan and lightly toast the almonds. Be careful not to burn them. Set them aside. Melt the chocolate in a double boiler. Stir till it is smooth with no un-melted lumps. Lightly grease a cookie sheet with butter. Spread the chocolate evenly over the cookie sheet. Sprinkle with the roasted almonds. Place the sheet in the freezer for 5 min. or until all the chocolate is firm and brittle. Remove from freezer. And break the chocolate slab into pieces.

***Chocolate Brownies** from Dotty Morgan Long*

1/3 cup butter
2 squares of baking chocolate
1/4 teaspoon salt
1 cup sugar
2 eggs
1 teaspoon vanilla
1/2 cup chopped nuts optional
1 cup flour

Melt butter and chocolate in a large saucepan; remove from stove. Stir in salt, sugar, eggs-one at a time, vanilla, chopped nuts if desired (pecans or walnuts), and flour. Use an 8" or 9" pan, and lightly butter the bottom and sides and dust with cocoa or flour. Spread mixture in the pan. Bake at 325° for 45 minutes.

***Cinnamon Spiced Pecans** from Dotty Morgan Long*

1 egg white, slightly beaten
1/2 cup sugar
1/2 teaspoon salt
2 tablespoons water
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 cups pecan halves

Add water to egg white. Mix the sugar, salt and spices together and add to the egg white mixture. Beat until sugar dissolves. Put pecans into mixture and mix until thoroughly coated. Place them flat side down on a wire rack on top of a cookie sheet or on a lightly buttered cookie sheet. Bake in preheated oven at 250° for 1 hour. Pull out and cool; keep in a tightly sealed container with wax paper between the layers.

***Crunchy Butter Toffee** from Dotty Morgan Long & the Morgan-Miller Collection*

1 cup sugar
1/2 teaspoon salt
1/4 cup water
1/2 cup butter
1/4 cup chopped pecans for toffee (or use crushed pretzels or other nuts)

12 ounces semi-sweet chocolate morsels
1 cup chopped pecans for topping (or use crushed pretzels or other nuts)

Combine sugar, salt, water and butter in a large pan: cook to light crack stage 285°. This is a very critical step. The toffee will start to brown just before it rises (at the end quickly to the 285° temp.). Remove from heat and add pecans. Pour onto a very well buttered cookie sheet (preferably with sides). Melt 1/2 of the chocolate bits. Spread the chocolate on top of the toffee, and sprinkle with 1/2 cup of the pecans. When cooled, take another cookie sheet, put down a layer of wax paper, and place it upside down on top of the toffee. Turn over the whole thing. Melt the remaining chocolate and coat the second side and cover with the remaining 1/2 cup of chopped pecans. Once cooled, lay a piece of waxed paper over the top and break toffee into little pieces. Put into lightly covered containers. Can refrigerate to keep longer.

Currant Drops from the Morgan-Miller Family Collection

1/2 cup butter
1 cup sugar
2 eggs
1/2 cup sour cream
1/2 teaspoon soda
2 cups sifted flour
1 cup currant or chopped raisins

Cream butter and sugar. Stir in lightly beaten eggs. Dissolve soda in sour cream, mix with eggs and butter mixture and sift in flour. Dredge currents or raisin pieces in a little flour and fold into the batter. Drop by teaspoonsfuls onto a greased cookie sheet. Bake about 10 minutes at 350°.

Czechoslovakian Cookies from Charlie Mae DeVassie

1/2 pound butter, softened
1 cup sugar
2 egg yolks
2 cups flour
1 cup of chopped walnuts or hazelnuts
1/2 cup strawberry jam (or raspberry or apricot jam)

Cream the butter, gradually adding the sugar, and continue to cream until light and fluffy and all sugar has been added. Add the egg yolks and blend well. Gradually add the flour. Mix thoroughly. Fold in the nuts. Spread 1/2 of the batter into a greased 9" square pan spreading it evenly. Spread the jam over it, then cover with the remaining batter. Bake in preheated 325° oven for 45 minutes or until lightly browned. Watch to prevent from burning. Cool and cut into small bars.

***Divinity** from the Morgan-Miller Family Collection*

2 cups granulated sugar
1 cup water
1 3/4 cup corn syrup
1 teaspoon salt
4 egg whites
3/4 cup nuts chopped, optional
1 teaspoon vanilla

Mix first four ingredients and cook to 230°, softball stage, using a candy thermometer. In the meantime, beat the egg whites until very stiff. When syrup reaches 238°, slowly pour 1/3 only of the hot syrup over the egg whites, beating continuously as you pour. Do not let it get any hotter than the hardball stage. Continue cooking the other 2/3 of the syrup to 272°, the hardball stage. Continue beating the egg whites

and 1/3 syrup until the other 2/3 reaches the proper temperature. Then pour it very gradually over the egg whites. Beat, beat, beat until the mixture will hold shape when dropped from a spoon. Add nuts and flavoring. Drop by spoonfuls onto parchment paper; allow to dry and cool. Keep in an airtight container.

***Foolproof Chocolate Fudge** from Dotty Morgan Long & the Morgan-Miller Family Collection*

3 cups (18 ounces) packages of semi-sweet chocolate chips
1 (14 ounce) can of Eagle Brand sweetened condensed milk (not evaporated milk)
Dash of salt
1 1/2 teaspoon vanilla
1 cup chopped pecans or walnuts, optional
1 cup small marshmallows, optional

In a heavy saucepan or double boiler, over low heat, melt chocolate chips with the condensed milk, stirring often. Remove from heat. Stir in remaining ingredients. Spread evenly on wax paper lined 8 in. square pan. Chill 2 to 3 hours or until firm. Turn fudge out onto a cutting board, peel off the wax paper and cut into squares. Store loosely covered at room temperature.

Gingersnaps from Betsy Long

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1 cup sugar
3/4 cup butter, softened
1 egg
1/4 cup light molasses
Sugar or colored sugar sprinkles

Sift together flour, baking soda, salt and spices. Gradually add 1 cup sugar to the softened butter in a large bowl. Cream until light and fluffy. Add egg and molasses. Beat until mixture is very creamy. Using a wooden spoon, blend in dry ingredients. You can chill the dough for easier handling. Shape dough into balls using a spoon. Dip one side into white or colored granulated sugar. Place on greased or Parchment paper covered cookie sheet with sugar side up. Bake at 375° for 9 to 12 minutes. Makes 4 1/2 dozen.

Iced Lemon Cookies from Margie Morgan Freeman

1 cup sugar
1 cup butter, softened
1 egg yolk
2 tsp. grated lemon peel
2 Tbsp. lemon juice
1 tsp. vanilla
2 1/4 flour
1/4 tsp. salt
Icing:
1/4 cup butter, softened
2 cup confectioners' sugar
2 teaspoon lemon juice
Yellow food coloring

Cream the sugar, 1 cup butter and egg yolk together. Add lemon and vanilla. Add the flour and salt and beat for a couple of minutes. Divide dough in half; wrap each in plastic and chill for at least an hour. Pull out 1 half; roll out the dough ¼ inch thick, cutting into preferred shapes. Cook on greased cookie sheets. Bake at 350 for 7 to 10 min. Cool on a rack. Icing: Beat the butter, sugar and juice till smooth. Add a few drops of coloring to make it a pale yellow. Spread icing on cookies and allow to dry before storing.

Lekvar Cookies from Camille D’Innocenzo Antonini, West Grove, PA

~Please see Special Memory Story in the back- Page 96 ~

1 cup butter, softened
1 cup sugar
2 eggs
3 cups flour
1 teaspoon baking powder
1 pound finely ground walnuts (reserve some for top)
One jar prune or Lekvar dessert filling

Cream together the butter and sugar. Add the eggs, flour, baking powder and nuts and mix well. Divide batter in half. Roll one half between wax paper and place in pan (use 1 inch deep cookie pan. Peel off top paper, leave bottom on. Don’t let more than 1 inch of paper stick out all around). Spread filling on dough. Roll other half of dough between wax paper sheets. Remove top sheet and flip over on top of filling. Spread and patch dough to fit. Sprinkle top with reserved walnuts. Bake at 325° for 25 to 30 minutes until light brown. Cool. Sprinkle powdered sugar on top. Cut into diamonds or squares.

Low Carb Gluten-Free Shortbread Cookies from Susan Horner, Richmond, VA

~Please see Special Memory Stories in the back – Page 96 ~

⅓ cup coconut flour
⅔ cup almond flour
1 tablespoon gluten free flour
¼ cup granulated erythritol (I use the Splenda stevia mix)
¼ tsp. baking powder
¼ tsp. xanthan gum (optional, helps with binding)
¼ tsp. salt
½ cup butter softened
1 tsp. extract: vanilla, lemon, orange or lime

Preheat the oven to 350 F. Combine all dry ingredients in a medium bowl and stir together. Add the butter and extract and mix until an even paste. Roll out between two sheets of parchment paper until it is ¼” thick. Dowels can help with getting the thickness consistent. Use a 2” round cutter to cut and transfer to a parchment lined cookie sheet. Bake in oven for 6-8 minutes until golden brown. Keep an eye on them, they can turn dark very quickly! Pull out tray and cool completely before moving. Store in a sealed container in the fridge for up to 3 weeks. Eating them cold makes them crisp! Makes about 24 cookies.

***Memories Sugar Cookies** from Margie Morgan Freeman from the Morgan-Miller Collection*

These always bring back memories of years past when we made them each Christmas.

~Please see Special Memory Stories in the back – Page 99 ~

1 1/2 cups powdered (confectioners’) sugar
1 cup butter (2 sticks - let sit out in warm room for 1/2 hr. to soften before starting)
1 egg
1 teaspoon vanilla
1/2 teaspoon almond flavoring
2 1/2 cups flour
1 teaspoon baking soda

1 teaspoon cream of tartar

Beat together butter and sugar till smooth. Add egg and flavorings and beat. Mix together the dry ingredients and add to mixture. Beat till smooth; it will be a stiff dough. Chill in the refrigerator for a couple of hours. Take some flour and spread it over waxed or parchment paper or on a very clean countertop. Take the rolling pin and roll it in the flour (the flour will keep the dough from sticking to the counter and pin). Dipping the cookie cutters in flour between cuts will also help them to cut properly. Heat the oven to 350. Lightly grease a cookie sheet (do not dust it with flour) or cover it with baking parchment. Take a medium size lump and roll it out appx. 1/4" thick. Cut the dough with cutters. Dough can be reformed into a ball and rolled out again and again till used up. Place cookies on cookie sheet. Leave space between the cookies. Decorated with colored sugars. Bake till lightly browned (Apx. 7 to 8 min.) Store in covered tins. These age well and keep for several weeks.

***Meringue Cookies** from Dotty Morgan Long*

I used to make these when I was 13 for High Teas at homes on the Main Line. Very popular!

2 egg whites

A few grains of salt

1/4 teaspoon vanilla (or other flavors such as lemon or almond extract)

2/3 cup confectioners' sugar

1/2 cup granulated sugar

Beat egg whites with salt until stiff but not dry. Beat in 2/3 of each of the sugars gently, fold in balance of sugars, and add flavor extract. You can fold in miniature chocolate chips and/or finely chopped pecans, lemon or orange zest, or for the holidays, tiny pieces of broken candy canes or mint chocolate chips (you can even add some food coloring) if you like. Place a piece of brown paper or parchment paper on your cookie sheet. Place mounds spread evenly on the brown paper. Bake at 275° for 45 minutes until dry. If they stick to the paper, moisten the back of the paper. Store meringues in a well-sealed container.

***Mexican Wedding Balls** from Carolyn Wimberly, San Francisco, CA*

Delicious nutty cookies rolled in powdered sugar - perfect for any special occasion!

1 cup butter (unsalted optional)

½ cup white sugar

2 teaspoons vanilla extract

2 teaspoons water

2 cups all-purpose flour

1 cup chopped pecans (or your favorite nut)

½ cup confectioners' sugar

In a medium bowl, cream the butter and sugar. Stir in vanilla and water. Add the flour and pecans, mix until blended. Cover and chill for 3 hours. Preheat oven to 325 degrees. Shape dough into small balls or crescents. Place on an ungreased cookie sheet and bake for 15 to 20 minutes in the preheated oven until light brown. Remove from pan to slightly cool on wire racks. While cookies are still warm, roll in confectioners' sugar and place back on rack to completely cool. Makes 3 dozen. Store at room temperature in an airtight container. Note: I store mine in a cupcake holder carrier because you can put several cookies in each cupcake space and the air-tight lid has a handle for carrying to a party.

Mom's Rolled Sugar Cookies from Susan Horner, Richmond, VA

~Please see Special Memory Stories in the back- Page 96 ~

1-1/2 cups butter, softened

2 cups white sugar

4 eggs

1 teaspoon vanilla extract

5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight). Preheat oven to 400 degrees. Roll out dough on a floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets. Bake 6-9 minutes and Cool completely.

***Orange Cream Filled Dates** from the Morgan-Miller Collection*

Pitted dates
1/3 cup soft butter
3 cups sifted confectioner sugar
3 tablespoons cream or milk
1 1/2 teaspoon orange flavoring
Pecan pieces

Make a filling of the butter, sugar, cream or milk and flavoring. Blend until smooth. This should be thick enough to go through a cake decorator tube. If too thin, add more sugar; more milk if too thick. Cut dates lengthwise open along one side. Fill cavity with orange filling and top with a piece of pecan.

***Orange Sugared Pecans** from the Morgan-Miller Collection*

1/2 cup sugar
1/2 cup water
2 cups of shelled pecan halves
grated rind of 2 oranges

In the small heavy saucepan, combine sugar with water and bring the mixture to a boil, stirring constantly. Cook the syrup without stirring until it reaches the soft-ball stage of 240°. Remove the pan from the heat and stir in pecans and grated orange rind. Continue to stir the syrup until it is cloudy and begins to be creamy. Remove the nuts and put them individually on a greased cookie sheet to cool and harden.

Peanut Brittle from Dotty Morgan Long

2 cups sugar
1 cup corn syrup
1/4 cup water
2 cups roasted Spanish or cocktail peanuts (or other nuts)
1 teaspoon baking soda
1 teaspoon salt (exclude if using salted nuts)
1 teaspoon vinegar

Cook together the sugar, corn syrup and water until it's soft ball stage which means that you can drop the mixture into a cold glass of water and it forms a small ball (or use a candy thermometer). Add the peanuts (be sure to remove the skins) and cook until the mixture turns dark. Remove from the heat and add the baking soda, salt and vinegar. Stir it well and pour onto a buttered cookie sheet. Once it cools, break it into pieces and keep in a airtight container (May want to put wax paper down first).

***Pinwheel Cookies** from Betsy Long*

1/4 cup shortening

1 egg
1/2 teaspoon baking powder
2 tablespoons milk
3/4 cup sugar
2 1/4 cups flour
1/4 teaspoon salt
1 teaspoon vanilla
1 ounce of baking chocolate, melted

Mix ingredients together well except for the chocolate. Divide dough in half. Take one half and pour the chocolate in and mix well. Chill both halves for 15 minutes. Roll each half out on a lightly floured surface to approximately the same rectangular shape. Lay one layer of dough on top of the other, and roll up like a jelly roll. Then slice them thin. Place on parchment papered or lightly greased cookie sheet. Bake at 350° for about eight minutes or until very lightly browned. Remove and cool.

***Pralines** from Charlie Mae DeVassie*

1 1/2 cups sugar
1 1/2 cups hot milk
1/4 teaspoon salt
1 1/2 cups brown sugar, packed
1 teaspoon vanilla
8 tablespoons butter
1 1/2 cups broken pecans or walnuts

Caramelize sugar in heavy saucepan by warming it till it melts and starts to turn color, stirring constantly - do not let it burn. Stir in hot milk, salt, brown sugar, vanilla and butter. Cook until softball can be formed, about 235°. Let cool, beat until creamy. Stir in nuts well and drop spoonfuls on lightly greased cookie sheet. They should become rather flat. Options: can add orange zest or a little rum when adding nuts.

Pumpkin Pleasers from Mike Ramer, San Jose, CA

~Please see Special Memory Story in the back~

1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups granulated sugar
1/2 cup butter (1 stick), softened
1 cup mashed pumpkin
1 large egg
2 teaspoons vanilla extract, divided
2 cups powdered sugar, sifted
3 tablespoons milk
1 tablespoon butter, softened

Preheat oven to 350° F. Grease baking sheets. Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in medium bowl. Beat sugar and 1/2 cup (1 stick) butter in large mixer bowl until well blended. Beat in pumpkin, egg and 1 teaspoon vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets. Bake for 15 to 18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Combine sifted powdered sugar, milk, 1 tablespoon butter and remaining 1 teaspoon vanilla extract in small bowl until smooth. Drizzle over cookies.

***Snickerdoodles** from Dotty Morgan Long*

1 cup shortening
1 1/2 cups sugar
2 eggs
2 3/4 cups of flour
2 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt
2 tbsp. sugar
2 tsp. cinnamon

Cream together thoroughly the shortening, sugar and eggs. Sift together and stir into the creamed mixture the flour, cream of tartar, baking soda and salt. Cover with saran wrap and chill until cold to the touch. This is critical; if the dough is warm, the cookies spread out too much. Preheat oven to 400°. Combine in a small bowl the sugar and cinnamon. Roll the dough into balls the size of small walnuts and then roll in the cinnamon/sugar. Place them about 2 inches apart on an ungreased cookie sheet; you can put down parchment paper if you prefer. Bake until lightly browned but still soft (about 10 minutes). These cookies puff up at first then flatten out with a crinkled top. Note: I like to make a double batch and after I have rolled the balls in the cinnamon sugar, I like to put some of them in Tupperware with wax paper to separate layers, tape a note on top to bake at 400, and freeze them so at any time I can pull some out, throw them in the oven and we have instant warm cinnamony goodness!

***Spritz Cookies** from the Morgan-Miller Collection*

1 cup butter
2/3 cup sugar
3 egg yolks
1 tsp. vanilla or rum flavoring
2 1/2 cup flour

Cream together the butter and sugar. Add the egg and flavoring; beat thoroughly. Blend in the flour. Do not overbeat. We often separate the dough and make some with red food coloring and some with green in addition to the plain. Fill the cookie press and squeeze the shapes onto ungreased cookie sheets. Can top with sprinkles. Bake at 375 for 7 to 10 min. or until the cookies are set but not browned. Cool on a rack. Can top with optional icing below.

Icing:

1/4 cup butter
1 cup confectioners' sugar
1 tsp. rum or vanilla flavoring
1 to 2 Tbsp. hot water

Melt the butter and blend in the sugar. Remove from heat. Add the flavoring. Add just enough water to make the icing easy to spread (if the icing gets thick while spreading, a little warming on the stove will thin it out). Ice each cookie and while the icing is still moist, sprinkle with colored sugar.

***Thumbprint Cookies** from Dotty Morgan Long & the Morgan-Miller Collection*

This is our family's FAVORITE holiday cookie. Worth the effort!

1 cup softened butter
1 cup shortening
1 cup brown sugar, packed
4 egg yolks
2 teaspoons vanilla
4 cups of flour

1 teaspoon salt
4 egg whites
1 cup chopped pecans

Icing:

2 cups of confectioner sugar
1/2 teaspoon vanilla
Milk (about 1/4 to 1/2 cup)
Cookie sprinkles, red hots, chocolate chips, jam

Heat the oven to 350°. Chop up the pecans very finely and place in a not too deep bowl. Break your eggs, putting the whites in a separate bowl that is not too deep for later; the yolks will be going into the cookie mix. Put your chopped nuts in a separate shallow bowl for later. Mix butter, shortening, brown sugar, egg yolks, and vanilla thoroughly. Mix the salt into the flour and stir in 1 cup of flour at a time til it is all added. Put parchment paper down on your cookie sheets. Roll dough into small balls, about 1 inch in diameter. Drop the balls into the egg whites and roll them around; let some of it drip off so it's not too wet. Then roll them around in the pecans (does not have to be too covered) and place each about 1 1/2 inches apart on cookie sheets. Use your finger, a wooden spoon end, or any other small round ended item to push into the center of each carefully so as not to break them, to make a small well to put the icing in later.

Bake about 6 minutes and then use the wooden spoon or whatever it is you're using and gently re-push in the dent because they start to puff up and you want to be sure that you have a well for the icing. Bake for about another 4 to 6 minutes and pull out. Let them cool for just a few minutes and then use a spatula to put them on a cookie rack or if you are using flat baking trays, you can slide them off. Be careful because they are particularly a little fragile when they are warm. Let them thoroughly cool before you put icing in them. When cool, fill centers with below icing or jam.

Icing: In a bowl, put your confectioner sugar, vanilla and a little milk and start stirring, adding milk as needed as you go. You want it to be a little thick because you definitely don't want it runny so just be cautious as you add the milk. Taste it to see if you want to add a little more vanilla. You can also add some cocoa powder if you prefer chocolate. Adding a little lemon juice is also an option.

Then carefully spoon the icing into the center of each and put cookie sprinkles (small colored balls, colored sugar, jimmies, etc.) on top. Once the icing is in, let them sit for a long time so they can really harden up so that you can stack them on a plate on top of each other.

Walnut Fudge Cookies from Betsy Long

1 cup sugar
1/4 cup butter
2 ounces unsweetened chocolate
2 eggs
1 teaspoon vanilla
1/2 teaspoon salt
1 3/4 cup flour
3/4 teaspoon baking soda
1 cup chopped walnuts

Melt together butter and chocolate; let it cool. Beat together eggs and salt; add in the sugar and vanilla. Mix in the cooled chocolate mixture. Sift together flour and baking soda; stir that into the mixture but do not overbeat. Mix in the chopped walnuts and drop onto a greased or parchment paper covered cookie sheet in small mounds 3 inches apart. Bake at 350° for about 10 minutes. Let cool. Make 4 dozen.

Desserts

***Angel Food Strawberry Dessert** from Charlie Mae DeVassie*

- 1 angel food cake
- 1 small package of vanilla pudding already fully prepared or equivalent of premade
- 1 large tub of Cool Whip or equivalent amount of sweetened whipped cream
- 1 large package of frozen strawberries or the equivalent of fresh (other fruit can be used)

Break cake up into small 1" bite-size pieces into a rectangular cake pan. Spread the vanilla pudding on top of the cake. Spoon on Cool Whip or whipped cream; spoon on strawberries or other fruit. Poke holes in the top with the handle of a spoon so the juice can run all through; chill before serving. Note: If using fresh fruit, cut it up and let it chill first for a while, stirring now and then; mash a little to help it get juicy.

Apple Bake from Dotty Morgan Long

- 3 slices of toast broken up
- 6 apples, peeled and sliced
- 1/2 cup sugar
- 1/4 teaspoon cinnamon
- 1/2 cup butter, melted
- 1/2 cup molasses
- 1/2 cup water

Butter a casserole, layer toast, apples, cinnamon, (nutmeg if you like) butter, and sugar until all used up. Pour in molasses and water. Bake 45 minutes at 375°. Serve with hard sauce (see recipe in here).

***Apple Crisp** from Dotty Morgan Long*

- 1/2 to 1 cup sugar (depending on apple sweetness)
 - 1 tablespoon flour
 - 1 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 8 medium Granny Smith or Gala Apples, peeled, cored and thinly sliced
- Mix the first 4 together in a bowl. Add the apples, tossing to coat them and place into a buttered 9" x 13" pan.

Mix in the bowl until crumbly:

- | | |
|----------------------------|----------------------------|
| 1 cup quick cooking oats | 3/4 cup flour |
| 1/2 cup packed brown sugar | 1/2 teaspoon baking powder |
| 1/2 teaspoon baking soda | 1/2 cup melted butter |

Sprinkle over the top of the apples. Note: finely chopped pecans can be added to the topping. Bake at 350° for 45 minutes or until apples are soft. Can be served as is or with ice cream or whipped cream.

Apple Nut Torte from Dotty Morgan Long

This is a yummy moist German cake, nice for dessert or having with an afternoon tea.

- 1 egg
- 3/4 cup sugar
- 1/2 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup cored and peeled chopped tart apples

1/2 cup chopped walnuts or pecans
1 teaspoon vanilla
Sweetened whipped cream

Preheat oven to 350°. Beat egg until light. Add in the sugar slowly. Sift together flour, salt and baking powder; fold into egg mixture. Stir in apples, nuts and vanilla. Pour into buttered 8 inch square pan. Bake 35 - 40 minutes. Cake should spring back to the touch. Serve warm with sweetened whipped cream.

***Applesauce Cake** from Dotty Morgan Long*

This is a Pennsylvania Dutch recipe that is very tasty and moist!

1 cup unsweetened applesauce
1/2 cup butter, softened
1 cup light brown sugar
1 teaspoon baking soda
1 teaspoon cinnamon
2 cups flour
1/2 teaspoon ground cloves
1/2 teaspoon nutmeg
1 cup raisins
1/4 teaspoon salt

Place raisins in a bowl with some hot water. When plumped, dry off and set aside. Using the bowl they were sitting in, put the applesauce in it and mix in the baking soda until it dissolves. Heat the oven to 350°. Mix together the butter, sugar, salt and spices. Add in the flour and the applesauce mixture. Fold in the raisins*. Pour into a well-greased rectangular pan and bake for 35 minutes. Let cool and serve as is or can be topped with a cream cheese frosting. *Note: chopped walnuts can be added along with the raisins.

Bacardi Rum Cake from Bacardi contributed by Betsy Long

I love this one! so moist and tasty!

1 cup chopped pecans or walnuts or crumb topping
1 28 1/2 ounce box of yellow cake mix
1 3 3/4 ounce Jell-O instant vanilla pudding mix
4 eggs
1/2 cup cold water
1/2 cup Wesson oil
1/2 cup Bacardi dark rum 80 proof
Glaze:
1/4 pound butter
1/4 cup water
1 cup granulated sugar
1/2 cup dark Bacardi rum 80 proof

Preheat oven to 325°. Grease and flour a 10" tube pan or a 12 cup Bundt pan. Sprinkle nuts or a crumb topping into the bottom of the pan. Mix rest of cake ingredients together. Pour batter over topping in pan. Bake one hour. Cool. Invert onto the serving plate. For the glaze, melt butter in a saucepan. Stir in the water and sugar. Boil five minutes, stirring constantly until it becomes a light syrup. Remove from heat and stir in the rum. Prick the top of the cake with a toothpick all over the top. Drizzle with the glaze evenly over the top and sides. Allow cake to absorb glaze. Repeat until glaze is soaked in.

Baked Bananas from Dotty Morgan Long

5 bananas
Juice of one lemon

2-3 tablespoons brown sugar

Peel bananas and place in a lightly buttered roasting pan. Squeeze the lemon juice over the bananas and sprinkle with brown sugar. Bake at 350° for 10 minutes ONLY. Longer baking makes them less pleasant tasting unless served with marmalade sauce. Tastes good also served with ice cream or whipped cream.

***Baklava** from Dotty Morgan Long*

Filling:

1 pound walnuts or pecans chopped very fine
1 tablespoon sugar
1 teaspoon cinnamon
Dash of ground cloves

Exterior:

1 lb. package of Filo/Phyllo pastry, thawed (usually found in the freezer section by desserts)
1 1/2 cups butter melted

Syrup:

3 1/2 cups water
3 cup sugar
1 teaspoon lemon juice or several slices of washed lemon
1 cinnamon stick (or a little ground cinnamon)
3 whole cloves (or a very small pinch of ground cloves)

Mix all filling ingredients together well. On a cookie sheet, place aluminum foil and butter it. Pull out the dough, lay it out on the counter or baking sheets, and place a very very slightly damp towel over it (it needs to be kept lightly moist so it does not dry out as you work). Take two layers of dough and place it on the buttered aluminum; fold up the aluminum foil around the edges of the dough to help contain it. Brush melted butter on the top of them. Repeat this process with two more layers at a time, brushing each with melted butter. (Note: you can use a buttered rectangular baking sheet or a pie pan, but the trick is getting the pieces out whole).

After a total of 10 sheets, take the filling and press it evenly across the top of the dough. Then continue the process with every two sheets and butter again until you are out of dough. Using a very sharp knife, cut into squares or diamond shapes and then bake for approximately 45 minutes at 350° until they are golden brown. Do not cover after they are cooled or they will get soggy. Note: Make the syrup just before you are ready to serve. Bring the syrup ingredients to a boil in a pan; turn down the heat and simmer 20 minutes. Strain. Pour over baked Baklava just before serving so it does not get soggy. Finely chopped pistachios and/or lemon zest are optional as a topping over the syrup

Bananas Flambe from Dotty Morgan Long

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.

Best Ever Apple Crumb Pie from Dotty Morgan Long

This is my favorite apple pie!

1 unbaked pie crust (Can use the recipe in here for the No Roll Pie Crust, or make or buy a crust)
3/4 cup of sugar or 1 cup if the apples are tart
dash of salt
1 tablespoon cinnamon
1 tablespoon flour
6 or 7 apples, peeled, cored and sliced thin

Mix together sugar, salt, cinnamon and flour. In the unbaked shell, put down a layer of the apples and sprinkle some of the dry ingredients over them; continue layering until you run out of both.

Crumb Topping

1 unbaked pie crust or crumbs of pastry dough remaining
1/4 cup brown sugar
1/3 cup granulated sugar

Using crumbs left from making the initial crust, or using about 1/4 of the new pie crust, crumble into small pieces and add the sugars well. Can add in spices if you like. Sprinkle crumb topping all over the pie. Bake at 425° for 50 minutes til fork tender. 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.

Leftover pie crust dough: cut into strips and sprinkle with cinnamon and sugar or 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 and bake for a short time at 375 until golden brown.

***Biscotti** from Maddie Thompson*

1/2 cup vegetable oil
3 eggs
1 cup sugar
1 tablespoon anise extract, or 3 drops anise oil
3 1/4 cups all-purpose flour
1 tablespoon baking powder

Preheat oven to 375. Grease cookie sheets or line with parchment. In a medium bowl, beat together oil, eggs, sugar, and flavoring until well blended. Combine flour and baking powder; stir into the egg mixture to form a heavy dough. Divide dough into 2 pieces. Form each piece into a roll as long as your cookie sheet. Place roll onto the prepared sheet and press down to 1/2" thickness. Bake for 25-30 minutes until golden brown. Remove to cool on wire rack. Slice each crosswise into 1/2" slices. Place cut side up onto baking sheet and bake an additional 8-10 minutes on each side. Cookies should be lightly toasted.

***Brownstone Front Cake** from Lula Mae Abington*

One of our favorites! There are 2 versions – a quick & easy one I developed, and the original recipe ☺

History: This 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.

Quick & Easy Version

Cake:
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)

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.

Frosting:

2 cans milk chocolate premade frosting
One packet/serving instant strong coffee powder

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 drop of very hot water, only just enough to get it dissolved as you stir it (make a slurry – should be thick). 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).

Decorations:

Pecans
Red Hots
Confectionary silver balls (optional)

Frost the cake and decorate. You can get creative with whole pieces and half pieces of the pecan and the Red Hots and balls to make lovely side and top decorations.

Original Version

Cake:

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)

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:

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

Cream together all of the icing ingredients until thick and creamy.

Decorations:

Pecans

Red Hots

Confectionary silver balls (optional)

Frost the cake and decorate the sides and top with lots of Red Hots, nuts and silver balls.

Cake Icing from Diana Gent Zak, West Chester, PA

1 cup brown sugar

1 tablespoon cornstarch

1/2 cup nut meats

Four egg yolks

1 cup milk

pinch of salt

Cook all ingredients in a saucepan until thick. Let cool and spread between the layers and on top of the cake. Can top with citrus zest or chopped nuts or poppy seeds while still damp. Really good on the Poppyseed cake (see recipe in here); sprinkle with any excess seeds.

Cannoli Fillings from Dotty Morgan Long

Vanilla filling:

2 cups milk scalded

7 tablespoons flour

1/4 cup sugar

1/2 teaspoon salt

2 eggs

1 teaspoon vanilla

Mix sugar, flour, and salt in a bowl, stir in the scalded milk. Stir well. Put in top of double boiler, stir til thickened. Cover and let cook while beating eggs. Stir a little hot milk mix into the eggs, then stir eggs into double boiler. Cook one minute, stirring. Remove and chill. Add vanilla.

For chocolate filling: add 2 ounces of chocolate to the milk before scalding and stir it in well. Increase sugar to 1/2 cup. You can add mini-chocolate or peanut butter chips if you like.

For coffee flavor filling: add a teaspoon of instant coffee to the milk before scolding; the vanilla may or may not be omitted.

For lemon filling: add a bit of fresh lemon juice and zest in a little lemon peel.

Cannoli Shells from Dotty Morgan Long

1 3/4 cups flour

1/2 teaspoon salt

2 tablespoons sugar

1 egg

3 tablespoons firm butter cut up

1/4 cup sauterne or Sherry

Working the ingredients together except for wine, mash butter in with a fork, then add the wine a little at a time until the dough clings together. Form a ball and let it rest for 10 minutes. Divide it into four balls. Roll each into ovals. Roll around metal cannoli forms and seal with a drop of water or egg white. Fry on form in hot fat for about 1 minute until golden. Drain on paper towel; let cool for 10 seconds and slip from form. Fill when cooled (filling recipe above). Makes 4 shells.

***Chocolate Fondue** by Dotty Morgan Long*

12 ounces of chocolate morsels (your choice of milk or dark)
1 teaspoon vanilla
1/2 cup light cream
2 tablespoons dark rum/Kirsch/Frangelico/Grand Marnier/Cream de Menthe, etc., optional
Dipping Items of your choice: chunks of banana, pineapple, poundcake, angel food cake, strawberries, mandarin oranges, etc.
Disposable bamboo skewers or long toothpicks, each for single use

Mix all of the ingredients together in a ceramic pot (that can be used for fondue) over hot water. Place on a stand over a low sterno flame (you do not want to burn the bottom). Use disposable bamboo skewers or toothpicks so that people will only use them one time. Place a bowl or a plate next to the fondue pot and dispose a toothpick or skewer into it to show others where it goes when they are done.

Cranberry Cream Cheese Frosting from Betsy Long

1/4 cup whole cranberry sauce (room temperature)
3 ounces cream cheese, softened
1/8 teaspoon salt
3 1/2 cups sifted confectioners' sugar

Mix together the cranberry sauce, cream cheese and salt. Slowly add in the confectioners' sugar. Frost cake and serve or refrigerate. Can add in orange peel zest in the initial mixing. Delicious on spice cake, gingerbread, carrot cake and applesauce cake.

Custard Filled Cream Puffs by Betsy Long

Shells:

1 cup water
1/2 cup butter
4 eggs
1/4 teaspoon salt
1 cup flour

Put water, butter and salt in a saucepan and heat to boiling. Add the flour all at once and stir vigorously until mixture no longer sticks to the pan. Remove from stove and cool slightly. Add eggs, one at a time, beating vigorously each time. Drop heaping tablespoon (or teaspoon for small) on well buttered cookie sheet or put through a pastry tube. Leave 2" between puffs to permit spreading. Bake 20 minutes at 450°, then 20 minutes at 325°. Place them on cooling racks to cool off. Makes 12 large or 24 small shells.

Custard filling:

3 cups milk, scalded
3/4 cup sugar
9 tablespoons flour
3/4 teaspoon salt
6 yolks or 3 eggs
1/2 teaspoon vanilla (or other extract such as lemon, orange or almond if preferred)

In a double boiler, scald milk. Mix sugar, flour and salt in a bowl. Stir in the scalded milk and return to top of double boiler; stir until thickened. Stir a little of the mix into the beaten egg yolks. Stir into milk mixture into top of double boiler. Cook 1 minute, remove from stove and add vanilla (or other extract). Chill. Fill the cream puffs by putting the custard in a pastry tube, making a small hole in the side and squeeze custard inside through the hole, or slice in half and fill like that. Can sprinkle with powdered sugar.

***Dark Fruitcake** from the Morgan-Miller Family with Freeman Additions*
(traditionally made around Thanksgiving so it can mellow by Christmas)

1 ½ c. dark raisins
1 ½ c. golden raisins
3 c. pecan pieces (not chopped)
3 ½ c. candied fruit
Rum or Bourbon
1 c. butter
2 c. brown sugar
6 eggs
3 c. flour
1 tsp. baking powder
½ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. mace
½ tsp. ground cloves
½ c. raspberry jelly (seedless)
1/2 c. dark molasses

Use a very large bowl for the marinating of the fruits and nuts. Combine the raisins, pecans, and candied fruit in the large bowl. Add enough rum or bourbon to almost cover the fruit mix. Cover and let mellow for at least a day, several days are fine. It is ok to snitch a piece of the mix to make sure it is ok, LOL! In a pan on the stove, melt the jelly and molasses together. Allow to cool. Cream together the butter, brown sugar and eggs. Mix the dry ingredients together. Blend them into the butter mixture alternating with the jelly/molasses mixture. Drain off the rum or bourbon from the fruit and add it to the batter. Blend the fruit and nuts into the batter.

Line pans with greased paper. Or use cupcake papers and pans. Fill pans ¾ full.
Bake at 300° until a cake tester comes out clean. (Note: large pans can take up to an hour)
Enjoy the great smell as you wait. Cool on a rack. Then wrap in plastic. Can be eaten right way or allowed to mellow for several weeks. If kept in the refrigerator it will last for a year.

***Flan** from Dotty Morgan Long (Mexican Dessert)*

1 cup sugar
1 quart scalded milk
¾ cup sugar
2 teaspoons vanilla
6 eggs, well beaten
¼ teaspoon salt

Heat oven to 350°. Put the 1 cup of sugar in a baking pan and melt it (over a burner or in the oven), stirring until caramelized. Tilt pan to cover sides and bottom. Can be poured into individual custard cups if desired and coat bottom and sides. Add sugar and salt to milk, stirring. Add a little of the hot milk into the eggs, stirring constantly so the eggs do not cook. Then pour the eggs into the rest of the milk mixture, stirring well. Stir in the vanilla and pour into the sugared baking dish or custard cups. Set in a pan of hot water in the oven and bake at 350° for about one hour or until silver knife comes out clean. Turn upside down onto serving plate(s) while warm.

***Fruit Ambrosia** from Lula Mae Hilman Abington*

Make at least 24 hours in advance of serving so the flavors can blend.

Oranges, peeled

Apples, peeled then cored
Pineapple rings (canned in juice)
Coconut, sweetened and shredded
Red Maraschino cherries

Select a large glass bowl suitable for serving. Drain the pineapple and the cherries and save the liquid in a small container. Cut the cherries in halves. Note: Aunt Margie recommends using Granny Smith tart apples for a nice taste balance! Thinly slice into rounds the peeled and cored apples and peeled oranges. If canned pineapple rings are thick, split the pineapple rings crosswise to make thin.

Start by putting a layer of orange slices in the bottom of the bowl. Then put a layer of the apple, followed by the pineapple and then put cherry halves in the center of each pineapple ring. Sprinkle the coconut over that layer. Lay down another layer of oranges, then the apple rings, followed by the pineapple rings with the cherries in the center of each ring and sprinkle coconut. Repeat at least one more time until the bowl is full. Note: the apple rings need to be between the oranges and pineapples to ensure they won't brown. Taste a little of the combined pineapple and cherry juices to make sure it is sweet and if not, stir in a little sugar. Pour juice over the stacked fruit. Press down the fruit so that the juice covers the fruit. Top with coconut. Cover tightly and refrigerate for at least 1-2 days.

Fruit & Nut Tart from Alton Long

1/2 pound butter, softened
1 cup sugar
2 egg yolks
2 cups flour
1 cup finely chopped nuts (see suggestions below)
1/2 cup jam (see suggestions below)

Mix together well the butter, sugar, yolks, flour and your choice of finely chopped nuts. On a flat ceramic plate or in a springform pan, press the dough down onto it to make it 1/4 inch to 1/2 inch thick. Top with the jam and bake at 350° for 15 minutes. Option, you can take leftover dough and crumble it around the top before you put it in the oven. Can be topped or served with fresh fruit and/or whipped cream. Good combinations: Blackberry jam and pecans, strawberry jam and walnuts, apricot jam and almonds, raspberry jam and hazelnuts.

***Grasshopper Pie** from Dotty Morgan Long*

When we were kids, to keep us from eating this pie since it had alcohol (and to keep us out of her hair while prepping for guests), Mom had us catch grasshoppers which she said she needed to make the pie. Yucko! LOL!

Crust:

1 1/2 cups crushed chocolate wafer cookies (about 40 wafers) or 20 oreos with the filling removed
4 tbsps butter, melted

Filling:

3 egg yolks
2 cups heavy cream
1 envelope unflavored gelatin
1/2 cup granulated sugar
Pinch of salt
1/4 cup green creme de menthe
1/4 cup white creme de cacao

Toppings:

Shaved chocolate pieces or crushed cookies
Whipped Cream, optional
Small sprig of mint in center, optional

Preheat oven to 400°. Combine cookie crumbs and melted butter in a bowl and toss until the crumbs are evenly coated. Dump into a 9" pie plate, pressing the crumbs evenly on the bottom and sides. Bake for 10 minutes, until it seems set. Cool completely on a rack and turn off oven.

In a medium bowl, whisk the egg yolks until foamy, about 30 seconds. Set aside. In a pan, stir in only 1 cup of the heavy cream, gelatin, sugar, and salt in a pan. Let it sit until the gelatin begins dissolving (about 5 minutes). Cook over medium heat until mixture is very hot but not boiling, around 2 minutes, and gelatin is dissolved. Let mixture cool, then while stirring constantly, slowly add it into the egg yolks. Pour the mixture back into the saucepan and cook about 2 minutes until it thickens, stirring often to make sure it doesn't stick to the bottom. Remove from heat and stir in the 2 liquors. Pour into large bowl and refrigerate it for 20 minutes, stirring it every 5 minutes until it thickens and just starts to set.

Whip the other 1 cup of heavy cream on medium-high speed until it holds stiff peaks. Stir it into the gelatin mixture until totally mixed. Carefully drop the mixture into small mounds in the pie shell, and once filled, use the back of a large spoon or spatula to even out the filling and make a smooth top. Refrigerate or freeze for a minimum of 5 hours. Shave chocolate or use more crumbled cookies and put on the top. Can be served with whipped cream. Placing a small sprig of fresh clean dry mint in the center is very attractive.

Heavenly Rice Pudding from Charlie Mae DeVassie & the Long-Abington Family Collection *On the original recipe from about 1945, it says "VERY DELICIOUS!"*

1 1/2 cups cold cooked rice
1 1/2 cups diced marshmallows or one cup coconut (or 1 1/4 cups mixed marshmallows and coconut)
1/2 cup well-drained canned crushed pineapple
1/4 cup well-drained chopped maraschino cherries
1/4 cup chopped nuts, pecans or walnuts
2/3 cup or small can of undiluted carnation evaporated milk
2 tablespoons lemon juice
1/2 cups sifted confectioners' sugar

Mix rice, marshmallows and/or coconut, pineapple, cherries and nuts in a bowl. Chill Carnation in refrigerator for about 15 to 20 minutes. Whip until stiff, about one minute. And lemon juice and whip until very stiff, about two minutes longer. Beat in sugar. Fold whipped Carnation into rice mixture. Spoon into serving dishes.

Lemon Angel Delight from Dotty Morgan Long & Lulu Mae Hilman Abington

4 egg whites
3/4 cups sugar
1/4 teaspoon cream of tartar
1/4 teaspoon salt
5 egg yolks
1 tablespoon grated lemon rind
3 tablespoons lemon juice
1/2 cup sugar dash of salt
1 cup whipping cream p

Preheat oven to 450°. In a small bowl, combine egg whites, the 3/4 cup sugar, cream of tartar and 1/4 teaspoon salt. Beat at high-speed till very stiff peaks. Spread on bottom and sides of a 9 inch pie plate. Place in preheated oven, turn off the heat, and leave in for five hours or overnight. Do not peek! In top of double boiler, heat and stir egg yolks until thick. Gradually mix in lemon peel, lemon juice, 1/2 cup sugar, and dash of salt. Cook and stir over gently boiling water until thickened. Remove from heat, cover, and

cool. Whip the cream, and spread half in the bottom of the baked shell. Top with cooled lemon filling and remaining whipped cream, spreading to cover to the edges. Chill 4 hours or overnight before serving.

Lemon Bread Pudding from Dotty Morgan Long

2 large lemons, juice and rind
1 1/2 cups day-old white bread cubes (French or Italian bread is best)
2 cups milk
1/2 cup sugar
3 tablespoons butter, Cut up into small pieces
4 eggs, separated
Dash of salt
Powdered sugar

Heat oven to 350°. Grease 2-quart baking dish. Put the bread into a large bowl. Grate lemon rind over bread. In a saucepan, mix together the milk, sugar and butter pieces, heating until butter melts and then pour mixture evenly over the bread, mixing it in. In a separate bowl, lightly beat the egg yolks, then mix in the lemon juice and pour it all evenly over the bread mixture, mixing it in. Beat egg whites and salt until they peak, and gently fold it into bread mixture. Pour into baking dish. Place dish in a pan of hot water and bake for one hour. Let it cool, and sprinkle with powdered sugar. Can be served with creme anglaise, whipped cream or ice cream.

Lemon Cake Pie from Betsy Long (Old recipe I found)

I was curious and made it – so yummy!!

1 pre-prepared 9" pie crust
1 cup sugar
1/4 cup flour
1/4 cup melted butter
1/8 teaspoon salt
2 eggs yolks
Juice & grated peel of 2 lemons
1 cup milk
2 egg whites

Bake the 9 inch pie shell for five minutes at 350°. Pull out and let cool while making filling. Combine sugar, flour, melted butter, salt and egg yolks and beat until smooth. Mix in the lemon juice and grated peel. Add the milk, beating slowly. In a separate bowl, beat the egg whites until stiff but not dry. Fold them carefully into the mixture. Pour the filling into the pie shell. Bake for 40 minutes at 350° or until the filling is firm. When cut, there will be a delicate cake on top of the pie filling.

Meringue Shells from Dotty Morgan Long

2 egg whites
A few grains of salt
1/4 teaspoon vanilla (or other flavors such as lemon or almond extract)
2/3 cup confectioners' sugar
1/2 cup granulated sugar

Beat egg whites with salt until stiff but not dry. Beat in 2/3 of each of the sugars gently, fold in balance of sugars, and add vanilla what other flavor extracts. You can fold in miniature chocolate chips and/or finely chopped pecans, lemon or orange zest, or for the holidays, tiny pieces of broken candy canes or mint chocolate chips (you can even add some food coloring) if you like. Place a piece of brown paper (can cut from a grocery bag) on your cookie sheet. To make shells, spread a flat circle of meringue on the brown paper then build up an outer wall for the shell. Bake at 275° for 45 minutes until dry. If they stick to the

paper, moisten the back of the paper. Shells can be filled with a custard or pudding and/or sliced fruit or berries but do it just before serving. Store meringues in a well-sealed container.

For a quick an easy fancy dessert, you can put pre-made chocolate or vanilla pudding in one large shell or in several individual shells and top with sliced strawberries or chocolate curls.

Neither Cake Nor Candy from Violet Miller Morgan
(*Pennsylvania Dutch style brownies*)

1 ½ squares dark chocolate
2 Tbsp. butter
1 cup sugar
2 eggs, well beaten
½ cup flour
1 tsp. vanilla
½ cup raisins
½ cup chopped nuts

Melt chocolate and butter together over hot water. Add the sugar and vanilla. Add the beaten eggs. Stir in the flour, raisins and nuts. Put in a well-greased shallow 8" pan. Bake at 350 for 20 min. Let cool and cut into squares. They should be sort of gooey.

No Roll Pie Crust from Dotty Morgan Long

This is literally what it is! It is very good and very easy, and can be used for any pie or quiche.

2 cups flour
1 teaspoon salt
2 teaspoons sugar
2/3 cup oil
3 tablespoons milk

In a bowl, sift together the flour, salt and sugar. Mix together the oil and milk, then pour the liquid into the 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. Bake at 400 until golden brown, or follow the directions in the recipe you are using.

***Nut Roll Kolache** from instructables.com with adaptations from Betsy Long*

This recipe makes 4 large kolache or about 8 dozen small 2-inch square rolls. For fruit filling for the squares, use apricot, pineapple, raspberry, blackberry or cherry preserves, fruit spread or pie filling, and chopped nuts can be added. Note: Dough is chilled overnight

To make the Kolache dough:
1 lb. butter, softened
1 lb. cream cheese, softened
1 lb. flour

Soften the butter and cream cheese by taking it out of the refrigerator for about 15 minutes while you collect all of the other ingredients and baking supplies. Mix 1 pound butter and 1 pound cream cheese with electric mixer until creamy. Slowly add 1 pound of flour. Divide into 4 sections and refrigerate overnight in a covered container.

For the walnut filling:
1 lb. finely chopped or ground walnuts (I suggest the shopped)
1/2 cup evaporated milk

1 teaspoon butter
1 cup sugar
1/2 teaspoon vanilla
1 cup powdered sugar
Softened cream cheese
Confectioners' Sugar for rolling out the dough

In a saucepan, stir milk and sugar until sugar dissolves, cooking over medium heat. Then add 1 teaspoon butter, stirring often and cook until it boils. Remove from heat, stir in vanilla, and add the walnuts. When it is cooked, add just enough softened cream cheese to make the nuts stick together,

Note: This method of cooking the nuts is good with walnuts or pecans and they taste a lot like pralines! Would be yummy as is for sprinkling on desserts or ice cream.

Roll the dough on a surface that has been dusted with powdered confectioners' sugar.

Dough can be rolled in rectangular shape and the walnut filling spread evenly, within a 1/2 inch or so of the edge. If the filling is too close to the edge of the dough, it will overflow when the dough is rolled. If this happens, just scrape off the excess filling. Roll like a jelly roll, starting on one of the long sides. Place the seam of the dough on the bottom when baking, which prevents the roll from expanding and the dough separating as it bakes.

The dough also can be cut into 2 inch squares and the filling added to the middle of the square. Pinch 2 opposite corners together in the middle.

Bake 350 degrees on greased or parchment papered baking sheet. Bake until rolls are golden brown (about 20 min for rolls, about 10 minutes for small squares), being careful the bottom of the rolls aren't burning. The filling may overflow onto the baking sheet while baking if too much was added or it was spread too close to the edge of the dough.

Melted butter can be brushed on the top of each of the long rolls before baking if you want the dough to be slightly more crisp.

Orange Snow Pudding from the Morgan-Miller Family Collection

Option: exchange orange items for lemon to make Lemon Snow Pudding.

3/4 cup sugar
1 envelope of unflavored gelatin (1 tablespoon)
1 1/4 cup water
1/4 cup orange juice (or lemon)
1 Tablespoon orange rind (or lemon)
2 egg whites

Mix together the sugar, gelatin and water in a pan. Bring just to a boil, stirring constantly. Blend in juice and rind. Place pan in cold water. Stir the gelatin mixture as it cools. Continue chilling it till the mixture mounds when dropped from a spoon. Beat egg whites till they are very stiff and form peaks. Slowly blend the gelatin into the beaten egg whites. Stir till it is smooth and will hold peaks. Fill serving dishes, decorate with mandarin oranges and chill. Note: As I typed this, I was thinking that you could always use orange skin shells and hollowing, maybe paring off a very tiny bit of the bottom so they sit well, and filling them to chill.

***Pecan Pie** from Lula Mae Abington*

3 eggs
1 cup light brown sugar (or mixed dark brown sugar/white sugar)
1 cup dark Karo syrup or maple syrup or mixed

1/4 cup melted butter
1 teaspoon vanilla
1 tablespoon flour
1 teaspoon vinegar
1/4 teaspoon salt
1 cup chopped pecans
1 piecrust

Mix eggs and sugar, then add syrup. Pour melted butter into the mix slowly while stirring fast. Add vanilla, flour, vinegar and salt. Mix all ingredients well. Spread the pecans evenly into the piecrust. Pour the mixture over the pecans. Decorate the top with pecan halves. Bake at 350° for 40 to 45 minutes. If you use small shells to make tarts, double the amount of nuts and the cooking time drops to 25 to 30 minutes.

***Pineapple Upside-Down Cake** from Dotty Morgan Long & the Morgan-Miller Family Collection*
A family favorite for birthdays! (Note: quick/easy version from Betsy Long)

Topping:

3 tablespoons butter
1/2 cup brown sugar
5 slices of pineapple
3 maraschino cherries cut in half, optional

Cake batter:

Quick and easy: buy a yellow cake mix and follow the directions to make it
(do not get the pineapple upside down mix – yellow is best)

OR

From scratch:

1 egg
1/2 cup sugar
1 cup flour
1 tsp baking powder
1/4 cup milk
1 tbsp softened butter 1 tsp vanilla

Beat the egg until light, add the flour and beat well. Sift the flour and baking powder together and add alternately with the milk, beating well. Mix in the 1 tablespoon of butter and the vanilla.

Topping Prep: Heat oven to 350°. In a large cake pan or a pie pan (I like to use a Pyrex pie pan because it's easier to pop out), put the 3 tablespoons of butter in place in the oven just until it melts. Pull it out and mix in the brown sugar so that the mixture evenly covers the bottom of the pan. Place the five rings of pineapple in a circle around the bottom and put the sliced maraschino cherries in the center of each ring. Spoon the batter carefully on top of the pineapple so that it is spread evenly. Note: if using the box mix batter, you may want to hold back about a cup of the batter so it does not make a huge bubble top if using an 8" pan, and just make a separate small cake or cupcake with that. Bake 30 minutes until cake is golden brown and springs back to the touch. Let it cool at least 10 minutes and use a knife to loosen the edges. Take the cake plate and put upside down on the pan and using two oven mitts hold the plate and the pan on either side and turn it upside down. Pat the pan all around to make sure that everything has dropped out. The beauty of a Pyrex pan is that you can see if anything is sticking and tap it more in that space. Note: This cake can be made, put on a plate that can be sent, wrapped well and tight with saran wrap, frozen and then shipped priority mail if you want to surprise someone for their birthday. I have also made these as in cupcake/muffin trays as individual holiday gifts for friends and coworkers.

***Plum Pudding** from Alton Long*

1 cup prunes
1 cup cranberry cocktail juice
1 cup flour

1 teaspoon salt
1 1/2 teaspoon baking soda
1 teaspoon pumpkin pie spice
1 cup dry breadcrumbs
1 cup packed brown sugar
2 eggs
1 6-ounce can of condensed milk 1/
3 cup melted vegetable shortening
1/2 cup sliced almonds

Cook prunes in cranberry juice, bring to a boil and simmer 10 minutes. Cool, pit and dice prunes. Sift flour, salt, soda and pie spice (may want to sprinkle in some cinnamon and nutmeg as well). Stir in the breadcrumbs and brown sugar. Beat the eggs and milk together and stir it into dry mixture along with melted shortening. Add in prunes and almonds. Spoon batter into well-buttered mold, old ceramic pudding molds work best. Fill mold about 3/4 high, cover with aluminum foil. Place in pan of hot water and bake at 400° for one hour. Let it cool for a bit before turning it out. Serve with hard sauce (see recipe) made of powdered sugar, butter and vanilla or rum. It's fun to flame the pudding with hot Brandy and sprinkle cinnamon or nutmeg into the flames for sparks!

Poppyseed Cake from Diana Gent Zak, West Chester, PA

1 cup milk
1/2 cup poppyseeds
1/2 cup butter
1 1/2 cups sugar
2 teaspoons baking powder
2 1/2 cups flour
pinch of salt
4 egg whites, beaten (save yolks for icing)

Preheat the oven to 350°. Soak poppyseeds in the milk for one hour. Cream the butter and sugar together and add the seeds and milk. Add dry ingredients and egg whites. Bake in two layer tins for 20 minutes. Cake should spring back to the touch. Cool on rack. Best with the Cake Icing recipe in here.

Pound Cake from Betsy Long

1/2 cup butter, softened
1 1/2 cup sugar
1 teaspoon vanilla
2 1/4 cup cake flour
1/2 teaspoon salt
3 teaspoons baking powder
1 cup milk, room temperature
1 egg, room temperature

Heat oven to 375°. Mix butter, sugar and vanilla and beat until creamy. Sift in dry ingredients and mix just til blended. Add about 3/4 cup of milk and mix well for about two minutes. Add the egg and the rest of the milk and beat one minute longer, scraping the bowl often. Place the batter into 2 loaf pans or a 13 x 9 x 2 pan which have been lined with wax paper. Bake for 25 to 35 minutes until it springs back to the touch. Can check with a toothpick to see if it comes out clean.

Strawberry Mousse from Dotty Morgan Long

1 basket of strawberries, washed and sliced (stems removed)
1 cup sugar

1 tablespoon gelatin
2 tablespoons cold water
3 tablespoons boiling water
1 pint heavy cream, whipped

Sprinkle cleaned and sliced strawberries with sugar and let stand for one hour, then mash. Sprinkle gelatin over the cold water, let stand five minutes. Add to the boiling water and dissolve. Pour gelatin mixture into mashed berries and set bowl into a pan of ice water, until it thickens slightly. Fold it into the whipped cream. Pour into a mold or individual cups and refrigerate for at least four hours. If you like, you can freeze it before serving for at least three hours.

Options:

- can replace strawberries with raspberries, peaches, apricots or pineapple. Use less sugar if you are using sweet fruit.
- if you would like to make a pretty triple layer dessert, in individual cups, put some sliced or mashed fruit in the bottom of each cup, then make a layer of the mousse and top it with the whipped cream. You can put a piece of the fruit on the top if you like or some cubed poundcake in the bottom with the fruit.

Thin Chocolate Icing from Dotty Morgan Long

1 square bitter/unsweetened baking chocolate
1 stick butter
2 tablespoons boiling water
1 cup sifted confectioners' sugar

Melt chocolate and butter together. Remove from heat; blend in sugar and hot water. Heat until smooth but not stiff. Be sure to keep scraping the pan bottom so the chocolate does not stick.

Zabaglione from Dotty Morgan Long (Italian dessert)

4 egg yolks
3/4 cup sugar
1/2 cup marsala

Heat in top of double boiler over boiling water until thick. Beat over ice until cold. Eat as it is in small serving dishes or spoon over cake, ice cream or custard.

Entrees

***Apricot Chicken Turnovers** from Betsy Long*

This can also be made as lovely small appetizers!

- 1 box of frozen puff pastry (2 sheets)
- 2 cups of chopped chicken
- Butter
- 1 jar of Apricot fruit spread
- 1 can of Apricots in their own juice
- Chopped toasted chopped pecans (optional)

Defrost the frozen puff pastry. Sauté chicken in a little butter. Dice the canned apricots. Add ½ of the apricot fruit spread to the chicken in the pan and add the dice fruit. If you choose to add pecans, add them now. Taste filling and add more fruit spread depending on your taste preference. Lay out the pastry and cut each sheet into 4 squares. Spoon some filling into the center, staying away from the edges. Fold each square in half from corner to corner, and then, using a fork, press the tines along the edges to seal it. Place the turnovers a few inches apart onto a cookie sheet with parchment paper on it and make a few slits in the top of each turnover. Bake at 375 for about 30 minutes or until golden brown.

To make appetizers, follow the above directions, except cut each square into quarters, putting a little filling in the center and just fold in half without sealing them. Bake at 375 for about 10-15 minutes, until golden brown.

Canadian Meat Pie from Margie Morgan Freeman

This is Aunt Margie's version of a traditional meat pie served in Quebec, often on Christmas eve – she has been serving it on Dec. 24th for many years because you can make it ahead and it is so yummy!

- 1 lb. ground beef or buffalo
- 1/2 lb. ground sausage (1 lb. is good, too)
- 1 large onion - chopped
- 2 celery stalks - chopped or 1 small turnip – finely chopped
- 1 large carrot - grated
- 1 teaspoon cinnamon or more to taste
- 1 ½ c. hot water
- Salt and pepper
- 2 Tablespoon flour
- Dash of Worcestershire sauce
- 2 rolls of prepared pie crusts (1 box not foil pan variety) or make your own double Pie Crust

Place first seven ingredients in a large pot. Do not brown the meat. Add the hot water. It will almost cover the mixture. Bring to a boil. Break the meat up into small pieces. Simmer for 45 min. Drain off any fat. Add the flour and mix in well. Allow the flour/meat mixture to cook like you were making a roux for a few minutes. The mixture should stick together but not be dry. If needed add a small amount of hot water. Add the Worcestershire sauce to taste. The flavor will become stronger when it is baked but if too bland add bit more cinnamon. Line pie pan (9 or 10 inch) with pie crust. Fill the crust with the meat mixture. Top with another round of pastry. Cut slits in top. Bake at 350 till crust is golden (appx. 30 min.) An egg wash on the top crust makes it look impressive with a shiny golden crust. Serve hot but its good cold, too.

Chili Relleno Casserole from Charlie Mae DeVassie

- 1 large can green chilies
- 1/2 pound sharp cheddar cheese, shredded
- 1/4 pound Monterey Jack cheese, shredded
- 2 large or 3 small or medium eggs

1 1/2 teaspoon flour
1/2 teaspoon salt
1/8 teaspoon baking powder
1/2 can, large, evaporated milk
Salsa

In a bowl, mix together the eggs, flour, salt, baking powder and evaporated milk. Butter casserole dish or pan and layer chilies then cheese. Pour egg mixture over it all and bake at 375° for 35 minutes. You pour the salsa on top of the casserole after it is baked (heat it a little first) or serve it on the side.

***Coquilles Saint Jacques (Scallops)** from Dotty Morgan Long*

1 1/2 cups dry white wine
1 teaspoon salt
1/4 teaspoon ground pepper
1 Bay leaf
3 whole green onions minced
1 1/2 pound scallops rinsed well
1 pound mushrooms sliced in rounds
5 tablespoons butter
6 tablespoons flour
2 cups light cream
3 egg yolks
1 teaspoon lemon juice
2 tablespoons butter
1/2 cup Swiss cheese grated
1 clove garlic sliced in half

Bring to simmer the wine, salt, pepper, bay leaf, fresh onions, garlic, scallops and mushrooms. Simmer for five minutes covered. Remove and discard bay leaf and 2 garlic halves. Remove scallops and mushrooms. Pour wine base into a bowl. Melt butter in pan, stir in flour then blend in wine base. Beat egg yolks with cream and blend into the sauce. Add lemon juice and adjust seasonings with salt and pepper. Cook until slightly thickened. Slice scallops into rounds 1/4" thick or less. Add scallops and mushrooms to sauce. Pour in buttered shells or ovenproof bowls. Dot with butter and grated cheese. Before serving, put under broiler and se them 8-9" from broiler; broil until browned lightly.

Easy Leftover Turkey Quiche from Charlie Mae DeVassie

1 6-ounce chicken flavor stuffing mix
1 cup chopped turkey
1 cup shredded Swiss (or your preference) cheese
1 egg, beaten
1 5 1/2-ounce can of evaporated milk
Dash of pepper, optional
Dash of Paprika, optional

Make stuffing mix according to directions on the package. Press into pie pan to make a shell. Bake at 400° for 10 minutes. Put cheese and turkey into shell. Mix egg, milk and pepper if you like, and pour it over the top. Lightly sprinkle paprika over the top if you like. Bake at 350° for 30 to 35 minutes until set.

***Enchiladas** from Dotty Morgan Long*

This Mexican dish is excellent for gatherings!

4 cups cooked diced chicken, ground beef, shredded beef or pork Or 2 1/2 cups shredded of any combination of cheese: Cheddar, Monterey Jack, Pepper Jack, Colby, queso fresco

1/2 cup diced onion
1/4 cup ripe olives sliced
2 cups enchilada sauce
2 teaspoon salt
1 1/2 cups grated cheddar or Monterey Jack cheese
12 corn tortillas

Sauté onions in small amount of oil, mix with all ingredients except cheese and tortillas. In a shallow pan, heat a little oil and soft fry fresh tortillas by sliding tortilla into a small amount of hot oil for 1/2 minute on each side then remove and drain on paper towels. Using a rectangular baking pan or dish, put a little of the sauce on the bottom. Put sauce with filling into the center of each tortilla, roll it up and place it flap side down into the baking dish. Once you have rolled all 12, pour rest of the sauce over the tortillas in the pan. Sprinkle with the cheese and heat at 375° for 15-20 minutes. Have additional cheese, chopped cilantro guacamole (recipe #15) handy for guests to sprinkle on top. Can be made ahead and refrigerated or frozen. If freezing do not sprinkle the cheese on top until the last five minutes in the oven.

Green Chile Stew from Dotty Morgan Long

1 tablespoon olive oil (add a little more if necessary)
1 pound pork cut in chunks or 1 yellow squash, cut up and 2 carrots, cut in rounds
1 medium onion, chopped
2 cloves garlic, minced
2 cups cubed potatoes
1 bell pepper, cut up
1 15-ounce canned fire-roasted tomatoes, chopped
2 cups chopped roasted green chiles
1/4 teaspoon paprika
1/4 teaspoon chili powder
2 cups vegetable broth
1 cup water
16 ounces canned pinto beans (about 2 1/2 cups), optional
About 1 tablespoon flour
Salt and pepper to taste
Diced cilantro, optional
Diced avocado, optional

In a pot big enough to hold the stew, sauté the pork in the olive oil until cooked. Remove pork to the side. Sauté the onions, garlic or squash and carrots, potatoes and bell pepper until the potatoes just begin to turn tender. Add the tomatoes, chiles and pork, continuing to heat. Sprinkle paprika and chili powder and stir in. Add the broth and the water and mix in. Add the beans. Let simmer for about 10 minutes and then remove about a 1/2 cup of broth and mix the flour into it; stir it into the stew broth. Turn the heat up a little and stir until thickened. Add a little more flour if necessary to reach your desired thickness. Salt and pepper to taste. Heat chili just until it is the consistency that you like. Serve with the cilantro and avocado on the side to add to it if you like. Goes well with Cornbread or fresh Flour Tortillas (both recipes in here).

Holiday Ham with Cranberries from Dotty Morgan Long

One ham (fully cooked)
Whole cloves
1 1/2 cups fresh cranberries with 3/4 cups honey
or 1 3/4 cups cranberry orange sauce (see recipe in here)

Place ham in a roasting pan, fat side up. Stick the cloves in the ham fat and then cover in your cranberry mixture of choice from above. Bake at 325° for approximately 2 1/2 to 3 hours, depending on the poundage (can cover with tented foil to avoid drying out). Baste it regularly with cranberry mixture.

Kitchen Sink Chili from the Horner Family Collection (from Susan Horner, Richmond, VA)

~Please see Special Memory Stories in the back – Page 97~

1-1/2 stalks celery, diced
1 onion, diced
2-3 tablespoons olive oil
1 tablespoon sugar
3/4 pound hamburger
1 can stewed tomatoes
1 can diced tomatoes
2+ teaspoons chili seasoning
1 can white beans, drained
1 can black beans, do not drain
1 can kidney beans, drained
1 can yellow corn, drained
1 teaspoon balsamic vinegar
1/4 cup brewed coffee (or 1 tablespoon instant coffee)
Salt and pepper to taste

1. Lightly brown the celery, onions, and hamburger together in a skillet with the oil and sugar.
2. Stovetop: Add the hamburger mixture and the remaining ingredients together in a heavy pot, bring to a light boil, and then reduce the heat to low and simmer mostly covered, to desired consistency. Stir occasionally to prevent sticking to the bottom of the pan.
3. For crock pot: Add the hamburger mix, and the remaining ingredients to a crock pot, and set on low for about 4 to 6 hours, or until desired consistency.

Stuffed Roast Onions from Dotty Morgan Long

Dad suggested drinking a Merlot with this recipe; it is pretty and easy to make as an entrée or a side.

6 large sweet onions
6 tablespoons unsalted butter
2 cups vegetable or chicken broth
1 teaspoon orange zest, minced
6 tablespoons dried cherries, coarsely chopped
2 cups of cooked rice (your choice of kind) and/or 1 pound of cooked ground lamb or chopped portobellas
2 teaspoons ground cinnamon
3 tablespoons minced thyme, dried or fresh
1 tablespoon minced oregano, dried or fresh
6 tablespoons toasted breadcrumbs
salt and pepper to taste

Preheat the oven to 400°. Without peeling the onions, cut about 1 inch off the top of each onion and enough of the bottom to make the onions stand upright. Do not discard the tops. Remove the center of the onions, leaving only the outer two layers. Set the shells and tops aside and finely chop the centers.

Sauté the chopped onions in the butter until soft, about 15 minutes. At the same time, bring the broth to a boil and reduce by 1/2 cup. Reduce to a simmer and add the dried cherries and orange zest. Cover and remove from the heat: let steep for five minutes.

Add the cooked rice (white and/or wild and/or Wehani rice) and/or lamb/portobellas, cinnamon, thyme and oregano to the sautéed onions; cook over low heat, stirring frequently until all of the rice and/or lamb/portobellas is coated well. Add salt and pepper to taste. Remove from the heat and stir in the stock and dried cherry mixture. Let cool.

Fill the onion cups evenly with the mixture and place in a baking dish. Put 1 tablespoon of the toasted breadcrumbs on top of each onion shell and add a dot of butter on top. Pour 1/2 cup of water (or use

some broth) into the baking dish and bake the onions with the tops alongside them for 20 minutes. Baste onions at least twice during this time. After 20 minutes, cover the pan with foil and bake for 20 minutes more. To serve, place the top of each onion onto each shell. Can sprinkle a little chopped parsley over the top. These would be tasty with the Rye Bread Stuffing recipe in here.

***Sunday Chicken** from Charlie Mae DeVassie*

This dish got its name because our grandmother would start it baking before we left for church and it would be ready by the time we got back! It's very simple and delicious, and it's best on the second day when it really marinates together! I like to do it off the bone because the meat gets more flavor that way and it's easier to eat. This could also be made with vegetables including porcini or brown mushrooms to replace the chicken (don't cook it quite as long).

1 1/2 cups uncooked Minute rice
1 can cream of mushroom soup
1 can cream of celery soup
1 cup of water
1 package dried onion soup (she used Lipton's)
1 cut up chicken or equivalent pieces of boneless chicken
or cut up vegetables (brown or porcini mushrooms, squash, carrots, onions, bell pepper, etc.)

Butter rectangular baking dish or large pan. Sprinkle the uncooked rice thickly on the bottom of the pan. Heat the two cans of soup with the water, mixing well. Pour over the rice gently. Layer chicken on top of the soup and sprinkle the dried onion soup mix over the top. Cover tightly with foil. Bake in 325° oven for two hours. Take out and serve at once.

Swedish Meatballs from Dotty Morgan Long

Meatballs:

1 pound of ground beef, pork, or turkey
1/3 cup breadcrumbs
1/3 cup milk
1 tablespoon onion minced
1/3 clove garlic diced
1/2 teaspoon salt
Dash ground pepper
Dash allspice
Dash nutmeg
1 egg

Sauce:

1/2 cup mushrooms, finely sliced
2 tablespoons butter
1 tablespoon flour
3 cups beef stock

Work everything into a paste. Make into 3/4"-1" balls; smaller balls hold together better and make this go farther. Broil on one side, turn and broil on the other side till done. To make sauce, sauté mushrooms in the butter, add the flour, work in the beef stock till smooth and cook, stirring the bottom well, till thickened. Put in meatballs and serve hot with dabs of sour cream on top if desired.

Salads, Dressings & Soups

3 Bean Salad from Dotty Morgan Long

1 can green beans or equivalent cooked fresh
1 can yellow wax beans or equivalent cooked fresh
1 can kidney beans or equivalent cooked fresh
1 to 2 onions sliced paper thin
Vinaigrette dressing (see the recipe in here)
1 tablespoon sugar

Mix well together. Let marinate overnight if possible.

Chilled Minted Pea Soup from Dotty Morgan Long

6 cups of chicken or vegetable broth
1 small onion, chopped
1 garlic, minced
Chopped Tarragon
3 pounds of peas (equals three packages of frozen)
3 cups of cream or half-and-half
Chopped fresh mint

In a large pot, heat together the broth, onion, garlic, tarragon and peas until the peas are very tender. Mash the mixture through a food mill or using a masher. Put the mixture back into the pot and add the cream, mixing it very well. Chill the soup and sprinkle with the freshly chopped mint when you are ready to serve.

Classic Italian Salad Dressing from Dotty Morgan Long

2 cups olive oil
3/4 cup wine vinegar
Salt
Freshly ground pepper
Lemon juice, optional

You can mix the oil, vinegar, salt and pepper right before you serve but make sure it's in a container with a top so it can be shaken as used. Or serve the oil and the vinegar separately and have the salt and pepper on the table for people to use at their discretion. Lemon juice can be replaced for the vinegar. Grated parmesan can be served on the side.

***Cold Spinach Salad** from Dotty Morgan Long*

1 pound fresh baby spinach (or torn large spinach leaves)
One stalk green onion, diced
One cup of your choice(s) of fruit: Sliced strawberries, Mandarin oranges, diced apples, diced mangoes, etc.
Your choice of salad dressing (recommendations: vinaigrette, poppyseed, honey mustard, etc.)
Optional: toasted sliced almonds, chopped pecans, walnuts, etc.

Wash the spinach leaves and remove stems if you prefer. Just before serving, add whatever fruits (and optional nuts) you have selected and toss. Serve the dressing on the side. This is a very colorful and simple salad! If you want to make it an entree, you can add cooked cubed fish or diced chicken.

Cucumbers & Radishes in Lemon Sour Cream from Dotty Morgan Long

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.

Curry Sesame Dressing from Dotty Morgan Long

1 1/2 cup salad oil or 1/2 cup olive oil and 1 cup salad oil
1/4 cup lemon juice
1 tablespoon brown mustard
1/2 tsp. celery salt
1/8 tsp. turmeric
1/2 tsp. onion powder
Dash of garlic powder
Dash of marjoram
1/2 tsp. parsley flakes
1/8 tsp. brown sugar
1 teaspoon curry
Dash of nutmeg
2 tablespoons of sherry
3 tablespoons toasted sesame seeds

Mix all except for the sesame seeds in a blender; blend for one minute; add seeds and serve with salad.

***French Onion Soup** from Dotty Morgan Long*

2 large Onions, sliced very thin crosswise
3 tbsp. Butter
1/4 tsp. Sugar
2 tbsp. Flour
2 quarts Beef Broth (salted)
1/4-1/2 cup White Wine or Sherry to taste (optional)
1/4-1/2 cup grated Parmesan or Swiss Cheese
Bread Rounds

Saute onions in butter for 20-30 minutes. Do not rush, should be translucent. Sprinkle with sugar, stir until browned. Stir in flour, then broth. Mix well and allow to simmer slowly for 15 minutes or longer. Add wine 25 minutes before serving. Sprinkle the bread rounds generously with cheese and broil until cheese melts. Add toast to bowl as you serve it. If you have oven-proof bowls, you can put your bread on the soup, add extra cheese and broil til melted (browned if you like). Enjoy!

Fresh Asparagus Salad from Dotty Morgan Long

2 pounds fresh asparagus
1/4 cup olive oil

2 tablespoons balsamic vinegar
1 tablespoon lemon juice
2 teaspoons chopped fresh chives
1 teaspoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon pepper
1 shallot, chopped, optional
1 hard-boiled egg, chopped, optional

Wash and snap off the tough ends of the asparagus; cut stalks into bite-size pieces. Cook in boiling salted water to cover for 2-3 minutes (until crisp and tender); drain. Plunge asparagus into ice water to stop cooking; drain and set aside. Whisk together oil, vinegar, lemon juice, chives, mustard, salt and pepper, and shallot if desired. Drizzle asparagus with vinaigrette; sprinkle with chopped egg if desired.

Garlic, Oil & Cheese Dressing by Dotty Morgan Long

1 clove garlic, minced well
1 teaspoon sesame seeds
1/2 cup olive oil
Juice of 1 lemon
1/2 teaspoon salt
freshly ground pepper
1/2 cup Parmesan cheese

In a small pan, add the minced garlic, sesame seeds and olive oil and lightly brown, removing from heat quickly so as not to burn. Add the lemon juice and salt. Toss with the salad and top with freshly ground pepper and the Parmesan cheese.

German Lentil Soup from Dotty Morgan Long

2 cups of lentils
2 cups water
1 leek - white +2 inches of the green chopped
2 carrots chopped
1 parsnip chopped
1 celery stalk chopped
1/2 cup onions chopped
2 medium potatoes cut into three-quarter inch cubes and cooked till fork tender
salt and pepper to taste
2 tablespoons flour
4 tablespoons butter, sausage or bacon grease
1 ring of sausage, cooked and cut into coins, optional

Wash lentils. Put everything before the onions in a large pot and cook simmering over low heat, partly covered for 1/2 hour. Cook onions in butter or meat grease until golden. Add the onions to the soup but keep the butter in the pan; cook the soup for 1/2 hour more until lentils soften but do not become mushy. Heat the butter in the pan and mix in the flour, adding some soup and blending til no lumps. Pour this into soup pot and heat, stirring well. Add cooked potatoes and sprinkle optional sausage into each bowl as you ladle the soup out.

Honey Dressing from Dotty Morgan Long

1 cup nonfat plain yogurt
2 tablespoons honey
1 tablespoon orange juice

1 teaspoon dried mustard
1/2 teaspoon freshly ground black pepper
1/2 teaspoon poppyseeds

In a separate small bowl, put in the yogurt and whisk in the honey, orange juice, mustard, pepper and poppy seeds. Pour over the salad and toss. Line the plates with kale and top with the salad. This is particularly good with the Turkey Salad recipe in here.

Lime Apple Nut Jell-O from Charlie Mae DeVassie

This is a yummy dish from our Texas grandmother!

1 large package of lime Jell-O
2 cups of boiling water
2 red apples chopped with skin on
1/2 cup chopped pecans
2 cups ginger ale or 7-Up or lime seltzer or cold water

Mix the Jell-O into the 2 cups of boiling water and stir until dissolved. Add the other items and mix. Can be poured into a Jell-O mold or into a rectangular 8"x 12" tray, and chill till set. Set into warm water, place a plate that is large enough to cover and turn it over to remove it or in the case of the tray, cut into 16 or 20 squares and use a spatula if you do not want to turn it over.

Minestrone Soup from Dotty Morgan Long

1 cup dried navy beans, soaked overnight or 1 15 ounce can of navy or white beans
3 cups vegetable or beef stock
salt and pepper
1/2 teaspoon Basil
1/4 cup olive oil
2 onions chopped
2 cups ditalini pasta
1/2 cup chopped parsley
1 clove garlic minced
1 medium canned tomatoes
1/2 cup celery chopped
1 small cabbage chopped
1 zucchini not peeled, 1/4" cubes
freshly grated Parmesan cheese

Put the broth in a large pot along with the salt, pepper and basil. If using soaked dried beans, drain and add to broth then simmer for one hour. If using canned beans, drain and add to the seasoned broth. Cook the onion and garlic in the oil and add it and all other ingredients except the pasta. Cook for 1/2 hour (or until zucchini is almost done), stirring occasionally. Add the noodles and cook for 10 more minutes. Serve with the cheese sprinkled on top.

Pear Salads from Dotty Morgan Long

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.

Pennsylvania Dutch Special Coleslaw from Dotty Morgan Long

2 cups cabbage sliced thin
1/2 cup dried cranberries and/or raisins plumped (soaked in hot water and dried)
1 apple diced, 1/2" cubes with skin on

Dressing:

1 cup sour cream
1 1/2 tablespoons vinegar
1/2 teaspoon salt
1 tablespoon mayonnaise
1/4 teaspoon ground pepper

Mix all ingredients together, chill and serve. Note: dressing is also good with cucumbers sliced thin.

***Raspberry Vinegar & Walnut Oil Dressing** by Dotty Morgan Long*

1/4 cup raspberry vinegar
1/4 cup Cran-Raspberry juice
1/4 cup walnut oil

Shake together just before pouring over greens. Optional toppings: walnuts, poppyseeds, raspberry, lemon and/or orange vest, Mandarin oranges, thinly sliced fresh or candied ginger.

Turkey Salad from Dotty Morgan Long

A great way to use leftover turkey.

4 ounces rotelle or other shaped uncooked pasta
2 cups cooked turkey breast, cut into bite-size pieces
1 cup sliced celery
1 cup orange sections
1/2 cup sliced water chestnuts, cut into slivers
2 tablespoons minced fresh parsley
2 cups shredded kale

Cook pasta in pot of boiling water for about 10 minutes or until just tender. Drain and rinse with cold water and place in a large bowl. Add the turkey, celery, oranges, water chestnuts, kale and parsley. Toss well. Delicious with Honey Dressing (see recipe in here).

Vinaigrette Salad Dressing with Variations from Dotty Morgan Long

6 tablespoons olive or salad oil
2 tablespoons wine vinegar
1/2 to 1 teaspoon salt
12 grinds of a pepper mill

Blend together. Shake well before using. See variations below. For variations, add/use:

- Mustard-dash of dry mustard or 1 tablespoon Dijon mustard
- Garlic-crush a garlic clove and mix in the juice, or finely mince and mix in 1 clove into dressing.

- Fresh Herb-add chopped or crushed herbs of your choice:
 - o Tarragon is good for salads.
 - o Basil is good with tomatoes.
 - o Dill is good with cucumber.
 - o Rosemary for salads that have oranges or grapefruit pieces in them.
- Finely chopped onions, scallions or chives.
- Infused oils.
- Other flavored vinegars.

***Warm Potato Salad** from Charlie Mae DeVassie*

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.

***Warm Spinach Salad** from Dotty Morgan Long

1 pound fresh spinach
 1/3 cup sliced green onion
 Dash ground pepper
 5 slices bacon, diced
 1 tablespoon lemon juice
 2 tablespoons wine vinegar
 1/2 teaspoon sugar
 1/2 teaspoon salt
 1 hard-boiled egg coarsely chopped

Wash spinach (discarding stems if you prefer). Pat dry with a paper towel and tear into a bowl. Add the green onion and sprinkle with the pepper and chill. At serving time, slowly fry bacon in deep pan till crisply cooked. Add vinegar, lemon juice, sugar and salt. Gradually add the spinach, coating just til the leaves are coated and wilted slightly. Sprinkle with egg. Add a little mustard with the lemon juice if you like.

***Wild Rice Soup** from Dotty Morgan Long*

1/2 cup wild rice, rinsed well in warm water
 3 cups water
 1 tablespoon butter (or equivalent)
 1 1/2 cups onions chopped
 1 1/2 cups celery stalks chopped
 3 cups fresh mushrooms, sliced
 4 cups hot broth, chicken or vegetable
 2 cups chopped turkey, chicken, tempeh or tofu (optional)
 1 cup low fat milk
 1/4 cup white wine or sherry, optional
 Salt and pepper to taste

Combine rice and water in a saucepan and bring to a boil. Cover and cook over low heat for 40 to 45 minutes or until the rice is tender. Drain off excess water. Melt butter or equivalent in large pot. Add the onions, celery and mushrooms. Cook until vegetables are crisp (note: still has 1/2 hour more cooking so careful not too tender), about five minutes. Add water if necessary to keep it from sticking.

In a blender, add 1 cup of the cooked wild rice and 1 cup of the hot broth and blend til smooth and creamy. Add this into the large pot with the vegetables, and add the rest of the rice, broth and the optional meat or tempeh. Note: perhaps sliced fresh sweet potatoes or carrots could be added instead of meat, in which case, add when cooking the other vegetables. Cook for 30 minutes on medium heat, stirring often on the bottom to prevent sticking. Add the milk, salt, pepper and optional wine just before serving.

Sauces & Condiments

Bordelaise Sauce for Beef from Betsy Long

2 tablespoons minced green onions or shallots
1 tablespoon butter
1/2 cup good red wine
A pinch of thyme, 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.

***Brown Butter Almond Sauce** by Dotty Morgan Long*

1 1/2 cups of mayonnaise or sour cream
1/2 cup of melted brown butter
1 tablespoon lemon juice
1 tablespoon dry sherry or white wine
1/2 cup toasted slivered or chopped almonds

Add all of this together. Very tasty with fish and with vegetables.

***Cranberry Orange Sauce** from Betsy Long*

I really love making this as gifts for my friends each Thanksgiving – also delicious as a jam!

1 small package of fresh cranberries
1/2 cup orange juice (about 2 Navel oranges)
1/3 cup grated orange peel (about 2 Navel oranges)
1/2 cup water
1/2 to 3/4 cup sugar

In a saucepan, add all of the ingredients, starting with just 1/2 cup sugar. If there is not enough orange juice, add water to make 1/2 cup liquid. Bring to boiling and keep stirring on the bottom. Berries will start to “Pop!” so beware of hot juice spray. As it starts to thicken, use a potato masher to break down berries. Taste, add more orange rind and/or sugar if desired. Remove from heat once thickened. Great with any entrée and is also good as a fruit spread on toast, biscuits, French toast, sandwiches or in cookies (tarts, thumbprints, etc.). Chopped pecans can be added before heating.

Curry Sauce from Dotty Morgan Long

4 tablespoons butter
1 tablespoon minced onion
2 1/2 tablespoons flour
3/4 cups fish stock
1 teaspoon curry powder
1/4 cup light cream

Melt butter, sauté onion and stir in the flour. Blend in the stock carefully, add curry powder and cream. Stir until thick. Season to your preference.

Dried Fruit Chutney from Dotty Morgan Long

2 cups dried apples
2 cups dried apricots or mangoes
4 cups (1 quart) apple cider vinegar
3 cups brown sugar
1 peeled and seeded lemon
1 coarsely chopped onion
2 garlic cloves, minced
2 tbsp. Worcestershire sauce
1/2 cup fresh ginger, minced
2 small chili peppers, chopped finely (optional)
1 tsp. ground cloves
1 tsp. cinnamon
1/2 tsp. ground nutmeg
1 cup raisins
salt to taste

Soak dried fruit in vinegar in enamel or stainless kettle until softened. Remove the fruit and dice it up. Add the brown sugar into the vinegar and stir until dissolved. Add all of the remaining ingredients except the raisins and dried fruit into the pot with the vinegar. Bring to a boil. Add the chopped dried fruit and raisins. Simmer and stir occasionally until thickened. Add salt to taste. Pour into sterilized jars and seal to keep or refrigerate. Makes 6 pints

***Enchilada Sauce** from Dotty Morgan Long*

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 back into broth. Stir for 5 minutes, lower heat and simmer for 10 minutes.

***Guacamole** from Alton Long*

One ripe avocado (save seed)
1/2 lemon's juice
1/2 small onion minced
1/2 garlic clove minced
1/2 hot green pepper, minced or dash of chili pepper, optional
1/2 teaspoon Worcestershire sauce
1/4 teaspoon salt

Mash avocado well with all of the above ingredients. Add a little sugar if the avocado is not well ripened. Put seed back into bowl to keep the guacamole from darkening, cover tightly and refrigerate till serving. Serve as dip with chips or on a salad, omelet, quesadilla or sandwich. Remove seed before serving.

***Hard Sauce (For Desserts)** from Dotty Morgan Long*

1/2 cup butter softened
2 cups of powdered sugar
2 teaspoons vanilla or rum or brandy
Sprinkle nutmeg

Beat together until smooth and chill. This goes well with many desserts, including the Plum Pudding and the Apple Bake recipes included in here.

***Hollandaise Sauce** from Dotty Morgan Long*

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

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.

Horseradish Sauce from Dotty Morgan Long

3 tbsp. horseradish, well-drained
1/2 teaspoon salt
1/2 cup whipping cream, whipped

Fold the well-drained horseradish and salt into the whipped whipping cream. Keep chilled. Makes 1 cup.

Hummus Tahini from Dotty Morgan Long

1 cup cooked or canned chickpeas, drained
1 clove garlic crushed
1/3 cup tahini (sesame paste)
1/4 cup lemon juice
1/2 teaspoon salt
Chopped parsley, fresh or dried

Mix all ingredients in a blender except for the parsley. If blender is not available, mash the chickpeas and blend all ingredients well. Sprinkle parsley on top as a garnish. Serve with pita, flatbread or vegetables. Note: you can mash a small amount of other vegetables in a blender with these ingredients if you would like to mix up the flavors, like sun-dried tomatoes, artichoke hearts or grilled peppers.

Jezebel Sauce from Dotty Morgan Long

1 12 ounce jar of Apple jelly
1 12 ounce jar of pineapple preserves
5 ounces of horseradish
2 tablespoons dry mustard

Blend well and refrigerate. Can be served on top of cream cheese with crackers as an appetizer spread, used as a dipping sauce for eggrolls and wontons, and it is tasty served on pork and chicken dishes.

Lemon Butter from Margie Morgan Freeman

~Please see Special Memory Stories in the back~

Served as a side dish at Thanksgiving especially by Margaret Morgan Campbell

2 cup sugar
½ cup butter
3 eggs, well beaten
½ cup. water
3 lemons – juice and grated rind

In a double boiler over medium heat, combine sugar and butter. Stirring slowly, add to the eggs and return to the double boiler. Add water and lemon. Cook till thick, stirring frequently. Chill and serve cold. This is delicious on hot biscuits, scones, pancakes, waffles, crepes, cake center filling, ginger or shortbread cookies, gingerbread and more!

Mint Chutney from Dotty Morgan Long

1 cup fresh mint leaves or 1/4 cup dried mint
1 cup finely chopped onion
Dash of Tabasco
1 medium tomato, finely chopped
4 tablespoons lemon juice
1/2 teaspoon salt

Wash mint, chop fine. Combine all ingredients. Very good with grilled or curried meats and vegetables.

Pesto Sauce from Dotty Morgan Long

1/4 cup soft butter
1/4 cup freshly grated Parmesan cheese
1/2 cup finely chopped parsley
1 clove garlic, crushed
1 tablespoon fresh basil or 1 teaspoon dried basil
1/2 teaspoon dried marjoram leaves
1/4 cup olive oil
1/4 cup chopped pinenuts or walnuts

Using a wooden spoon, cream the butter, Parmesan, parsley, garlic, basil and marjoram until well blended. Gradually add oil, beating continuously. Add nuts and mix well. Chill when not in use.

Rosemary Pesto from Dotty Morgan Long

1/4 cup fresh rosemary leaves (from about 8 fresh sprigs)
1/4 cup chopped walnuts
2 tablespoons creole mustard
3 garlic cloves, chopped
1/4 cup Olive oil

Soak the rosemary leaves in water for about half an hour then drain out the water. In a blender, mix together the rosemary leaves, walnuts, mustard, and garlic until smooth. Scrape it off the sides every once in a while. Then slowly drizzle the olive oil into it and mix until smooth. Can be used to marinate meats or as a sauce on meats, vegetables, pizza and pasta.

Tomato Sauce by Dotty Morgan Long

1 medium onion chopped well
1/4 cup butter
1/4 teaspoon rosemary
1 can (1 pound) of stewed tomatoes

Sauté onion in the butter, add spices and tomato, break up well with a spoon. Simmer 15 minutes. Add salt and pepper to taste. Goes well on fish or with vegetables,

***White Sauce** from Dotty Morgan Long*

1/2 cup Butter
1/4 cup Flour
2 cups Milk
1/2 tsp. salt
Dash of Pepper (black or white)

In a saucepan, melt the butter (do not brown). Tip the pan towards you, and add the flour just above the butter, slowly stirring it in with a whisk or flat end utensil, slowly working a little in at a time so it becomes a paste. Then while still tipped, work in a little of the milk at a time, whisking it to keep it from lumping. Eventually put the pan on the burner and work in the rest of the milk. Turn up the heat, using a flat end utensil or spring coil whisk, press to the bottom of the pan to keep the sauce from sticking and stirring to help it thicken. Once it thickens, you can season it with salt and pepper to taste.

Vegetables & Sides

Acorn Squash with Apples and Maple Syrup from Dotty Morgan Long

3 Acorn Squash
1/2 cup brown sugar
1/4 cup maple syrup
2 tbsp. softened butter
Dash of pepper
1 tsp. salt
4 pared and chopped apples
Cinnamon
Nutmeg
Chopped pecans, optional

Cut the acorn squash in halves and scoop out the seeds. Bake the squash halves upside down in a shallow pan with 1/2 inch water at 425° for approximately 45 minutes until fork tender. Cool a few minutes, then cut each half into three long slices and scoop out the squash into a bowl. Keep the squash shell boats. Mash together the squash, brown sugar, maple syrup, soft butter and salt and pepper. Add the cubed apples and mix well. Fill the squash boats with the filling and set upright in an oven pan. Sprinkle with cinnamon and nutmeg. Add chopped pecans if desired. Bake for 30 minutes at 325°. Makes 24 squash boats.

***Baked Tomatoes with Cheese Souffle** from Dotty Morgan Long*

This can also be done using cherry tomatoes for an appetizer; use a melon baller to scoop out.

8 firm tomatoes
1/4 cup heavy cream
2 tablespoons flour
2 tablespoons butter
4 egg yolks
5 egg whites beaten until stiff
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 cup grated Swiss or Parmesan cheese

Cut out the stems leaving an opening 1/2"-2" wide in the top of the tomatoes. Remove the pulp and seed (not needed for this recipe, but can be used for soups, sauces, etc.). Drain tomatoes upside down on a paper towel. Melt butter in a pan and stir in flour. Mix yolks with cream and stir into pan well then cook till thick. Add salt and pepper and cheese and stir til melted. Whip whites and fold in gently. Remove from heat. Spoon into tomato shells and set in greased pan. Bake 25 minutes in at 350°. Be prepared to serve at once for best impression. Can spice it up with a touch of cayenne; sprinkle chopped fresh basil on top

***Black-Eyed Peas & Rice** from Charlie Mae DeVassie*

Note: this has to be started the night before serving

1 cup dried black-eyed peas
4 cups cold water
1/2 pound bacon cut into 1 inch squares
1 onion chopped finely.
1 cup uncooked rice
2 additional cups of water
1 teaspoon salt
Dash of pepper
Dash of Tabasco sauce

Carefully check the peas to make sure there are no little rocks and rinse the peas off. Put them in a large pan, cover them with water and let them soak overnight. Drain. Add 4 new cups of cold water and simmer 1 hour. Add the bacon and onion and cook until most of the moisture is gone. In the meantime cook the rice in the 2 cups of water. Put beans and rice together and add the salt, pepper and Tabasco. Stir well.

Broccoli Beurre Noir from Dotty Morgan Long

1 large head of broccoli sliced into stems or several small ones
6 tablespoons butter melted till browned
Dash lemon juice
Salt and pepper

Clean and divide broccoli stems. Cook in a small amount of water with the lid on or steam in a basket til just tender, about 8-10 minutes. Add lemon, salt and pepper to butter after browning and pour over broccoli. Serve immediately.

***Brussel Sprouts with Chestnuts** from Dotty Morgan Long*

1 pound Brussels sprouts
20 Chestnuts
3 tablespoons butter
Salt and pepper

Slash chestnuts with a sharp knife like cutting an X on the flat side through the peel, cover with water and boil 20 minutes. Peel chestnuts while warm, keeping in large pieces. Break large pieces into thirds or fourths. Clean Sprouts, immerse in boiling salted water and bring back to simmer. At end of eight minutes from immersion, remove and drain. Put in baking dish with chestnuts, pour melted butter over and sprinkle with salt and pepper to taste. Braise in oven at 325° for 20 minutes, turning to coat with butter.

***Candied Parsnips** from Dotty Morgan Long*

A favorite - mandatory for our holiday meal menus, LOL!

Bunch of Parsnips
¼ cup melted butter
½ cup brown sugar
2 tsp. cinnamon

Buy a bunch of parsnips and cut the tops off. Wash very well and skin if you prefer. Slice into small strips. If the center is woody, cut it out. Drizzle a little melted butter on them and move them around just to get coated. Toss them in brown sugar and cinnamon. Using a buttered cookie sheet, place strips on there, and drop some butter dabs over them or drizzle a little melted butter over the top. Bake at 350 degrees until you can easily stick a fork in them, then broil them but watch to avoid burning. Some people like to get them just lightly browned, and some like them darker. Note: they brown quickly once they are under the broiler.

Caramelized Honey Pineapple from Dotty Morgan Long

1 fresh ripe pineapple
Honey

To select a ripe pineapple: 1) look for one whose outside coloring is golden mixed with light green; 2) pull a leaf in the center – if it pulls out easily, it is ripe; 3) pineapple should have a nice pineapple smell to it. Cut off the end and the top, then cut it in half, then each half into quarters. Then slice off the center core

off of the top of each eighth. Put aluminum foil on a cookie sheet. Place a wedge on it and slide the knife from one end to the other to loosen the pineapple meat from the shell. Then slice it long ways down the center and then slice across several times to make it into bite-size pieces but leave it all intact. Repeat this on the other seven wedges. Drizzle honey over each section. Bake at 400° for 45 minutes until caramelized. Can be served to each individual as is or supply toothpicks in a bowl then in a separate small bowl, place one toothpick broken in half in it so people know where to put the used ones.

***Corn Pudding** from Dotty Morgan Long & the Morgan-Miller Collection*

This is delicious with anything; we often had it during the holidays

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.

***Creamed Mushrooms** from Dotty Morgan Long*

Another holiday favorite!!

Small fresh mushrooms (your choice)
Butter

Optional: minced garlic and fresh herbs can be added in at the saute process.

White Sauce (see recipe in here) Note: A small amount of broth and/or sherry/wine can be substituted for some milk in the white sauce to add flavor

Good mushrooms for this are cremini, baby bellas, porcini, small brown or any other you enjoy. Wash and thinly slice the mushrooms. Melt some butter in a shallow pan, and add the mushrooms, stirring occasionally, until fork tender (about 5 minutes). While sauteing, make the white sauce (see recipe in here). Add the mushrooms to the white sauce and season to taste. Can top with minced parsley.

***Creamed Onions** from Dotty Morgan Long*

This holiday favorite is simple and elegant!

Small pearl onions

White Sauce (see recipe in here)

Note: A small amount of broth can be substituted for some of the milk in the white sauce to add flavor

Peel and cut off root end of onions, Place in boiling water until fork tender (about 6 minutes), While boiling, make the white sauce (see recipe in here). Add the onions to the white sauce and season to taste. Can be served like this, or bake for 15 minutes at 350 for extra flavor! Can top with minced parsley.

Crispy Smashed Potatoes from Diana Gent Zak, West Chester, PA

Small potatoes
Olive Oil
Crushed rosemary
Salt & Pepper
Red pepper flake if desired
Optional toppings: shredded cheese, sour cream, diced chives

Heat oven to 450. Wash small potatoes and place on a foil covered cookie sheet. Bake for about 20 minutes, til fork tender. Let them cool and then smash them with a masher, spatula or your hand until about ½” or so thick. Drizzle with olive oil, sprinkle with the rosemary (and red pepper flakes if you like), salt and pepper, turn over and repeat the process. Return them to the oven and cook for 15 minutes on each side til crispy. Shredded cheese can be placed on top just before the end of cooking. Can be served as is or with sour cream and diced chives.

Curried Fruit from Charlie Mae DeVassie

1 can pears (or equivalent fresh)
1 can peaches (or equivalent fresh)
1 can apricots (or equivalent fresh)
1 can chunk pineapple (or equivalent fresh)
1/3 cup butter
1 tablespoon curry powder
3/4 cup brown sugar
1 tablespoon ground cloves
1 tablespoon cinnamon

Drain the fruit; you can leave them whole or dice into bite-size pieces. Place them in a small casserole dish or baking pan. Melt together the butter, curry, brown sugar, cloves and cinnamon in a saucepan. Pour the mixture over the fruit. Bake for 40 minutes at 325°. If you prepare this in advance, be sure to reheat and serve warm. Can be topped or served with shredded coconut when serving

***Glazed Carrots** from Dotty Morgan Long*

3 dozen baby carrots or 6 large carrots peeled and cut into strips
Salt and pepper
2 tablespoons butter
4 tablespoons sugar cinnamon to taste preference

Wash but do not peel baby carrots or use larger carrots, peeled and split. Barely cover with water and boil for 20 minutes. Add rest of the ingredients and cook down to thick syrup, stirring to keep from sticking to bottom. Can be refrigerated and heated either in a casserole for 10 minutes or on the stove to warm.

Green Bean Casserole Cups from Diana Gent Zak, West Chester, PA

Festive appetizer or side!

Mini-Phyllo cups
Herbed or garden vegetable cream cheese
Chopped cooked French style green beans
French's Fried Onion Rings

Heat the oven to the temperature recommended for the phyllo cups. Let the cream cheese soften for a bit. Mix in the chopped cooked green beans. Can add in chopped sauteed mushrooms and/or caramelized onions at this point. Put the phyllo cups in cupcake tins or on a cookie sheet with parchment paper. Fill the cups with the mixture, leaving a little space at the top. Crumble the onion rings just a little and sprinkle on top of each cup. Bake until the phyllo cups are browned and serve.

***Green Beans Almondine** from Dotty Morgan Long*

1 pound fresh string beans, sliced in half (or frozen French cut style)

2 tablespoons butter
1/4 cup sliced almonds
Salt and Pepper
Squeeze of lemon, optional

Put the sliced green beans in a saucepan, cover with lightly salted water and boil 3 minutes until fork tender (may take for frozen). Drain the green beans. Put the butter into the pan, melt it and stir in the almonds. Once the almonds begin to brown, put the green beans in the pan with them and coat them. Place in a bowl. Season with salt and pepper to taste; may squeeze lemon over green beans. Serve. Another option: can add a little bacon grease to the butter – can also add cooked bacon crumbles.

Hazelnut & Wild Rice Stuffing from Dotty Morgan Long

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.

***Hollandaise Asparagus** from Dotty Morgan Long*

1 1/2 pounds fresh asparagus
Small amount of olive oil or melted butter
Hollandaise (see recipe in here)

Preheat the oven to 400°. Wash the asparagus and snap off the woody ends. Place the asparagus spears on a cookie sheet or shallow pan and drizzle a little olive oil or melted butter to coat the spears. Bake in oven until fork tender, approximately 10 minutes.

Jalapeño Corn Casserole from Charlie Mae DeVassie

1 8 -ounce package cream cheese
1/3 cup milk
4 tablespoons butter
dash of garlic salt
3 cans of drained corn
2 to 3 chopped jalapeños (no seeds)

Combine cream cheese, milk, butter and garlic salt in a saucepan and cook over low heat until well blended. Add the corn and jalapeños and stir. Pour into a buttered casserole dish and bake at 350° for about 40 minutes. Note: can top with breadcrumbs before putting it in the oven if you like.

Leeks and New Potatoes from Dotty Morgan Long

10 whole new potatoes
3 large leeks, split, cleaned and quartered
1 teaspoon maple syrup
2 cups water

4 slices bacon, quartered (optional)
Salt and pepper

Simmer, uncovered, until tender, about 25 minutes

***Mashed Sweet Potatoes in Orange Cups** from Dotty Morgan Long*

I love making these because people enjoy seeing them on their plate!

3 large oranges
1 can (or 3-4 baked) sweet potatoes or yams
1/2 teaspoon cinnamon or pumpkin pie spice
1/4 cup brown sugar
1/4 teaspoon salt
1 tablespoon butter

Cut oranges carefully either straight across in half or for a fancier look, cut zigzag to make the edges sawtooth (like this: [www](#)). Remove all interior fruit; throw away all of the membrane and put the orange pieces and juice in a bowl. If using canned sweet potatoes or yams, drain and put all of the pieces in with the orange pieces. If using baked sweet potatoes or yams, remove the peel and cut up the insides. Combine the sweet potatoes, orange pieces, sugar and spices and mix well. Fill the orange shells evenly and dot the top with butter. Bake at 350° for about 30 minutes. Note: if any of the orange shells will not sit flat, slice just a little off the bottom of the shell to get it to sit nicely but be sure not to cut through. Options: you can put miniature marshmallows or little dots of marshmallow fluff on top for the last 10 minutes of baking or after baking and broil them to brown the marshmallow. To add some zing, zest some peeled ginger root and mix in before putting mixture into the orange cups.

***Mexican Rice** from Dotty Morgan Long*

2 cups rice, uncooked
1/4 cup butter
1/2 cup onions diced
1 clove garlic minced
1 green pepper diced
1 can tomato sauce
3 cups chicken stock (Low sodium if possible)
1 teaspoon salt
1/4 teaspoon ground pepper

Sauté rice in butter until coated. Add onion, garlic and green pepper; stir until onion is transparent. Add tomato sauce and cook until coated; stir in chicken stock. Cover and cook on low heat 20 minutes.

Minted Carrots from Dotty Morgan Long

4 medium carrots
1/2 cup hot water
1/4 teaspoon salt
2 tablespoons butter
2 tablespoons sugar
1 tablespoon Mint jelly

Wash carrots well; peel if you prefer. Cut into 2 inch strips. In a small sauce pan, add water, salt and carrots. Cook until tender, about 15 minutes, and drain. Add the butter, sugar and mint jelly. Simmer until well glazed and fork tender.

Pecan & Vegetable Pilaf from Dotty Morgan Long

1 medium onion
1 yellow squash
1 carrot
1 tablespoon vegetable oil
2 cups fresh broccoli florets
1/2 teaspoon salt
1/4 teaspoon pepper
1 can vegetable or chicken broth
3/4 cup uncooked long green rice
1/4 cup thinly sliced fresh basil
1/4 cup shredded Parmesan cheese
2 tablespoons chopped pecans

Cut onions in half; cut each half into thin slices. Coarsely chop the squash and cut the carrot into diagonal slices. Sauté the vegetables in hot oil in a large skillet over medium high heat for eight minutes or until tender. Sprinkle with salt and pepper and remove from skillet. Bring the broth to a boil in a skillet; stir in rice. Cover and cook at medium low heat, stirring occasionally for 20 minutes or until liquid is absorbed and rice is tender. Stir in vegetable mixture, basil, cheese and pecans.

Pennsylvania Dutch Green Beans with Onions from Dotty Morgan Long

1 pound green beans cut into 1 inch segments
1 onion chopped
1/2 cup water
1/2 teaspoon salt
4 slices bacon, optional
1/3 cup vinegar
1 tablespoon sugar
pepper

Fry bacon and break up. Fry onion in the bacon fat or use butter if not using bacon, then add everything to the pot. Cook 30 minutes or until beans are fork tender.

Roasted Peppers & Squash from Dotty Morgan Long

1 yellow summer squash, sliced 1/4" thick
1 green zucchini, sliced 1/4" thick
1 red pepper, chopped into 1" squares
1 green pepper, chopped into 1" squares
3 scallions, sliced including tops
1 tomato, cut in chunks
1 clove garlic, finely minced
1/8 teaspoon crushed dill seeds or dill weed
4 crushed coriander seeds
1/3 teaspoon salt
freshly ground pepper
1 1/2 tablespoons butter

Combine all ingredients and mix well. Put in casserole, dot with butter. Cover and bake at 350° for 1 to 1 1/2 hours. Every once in a while stick in a fork to decide doneness you would like for your vegetables.

Rye Bread Dressing from Dotty Morgan Long

1/4 cup butter
7 diced apples (cored and peel if you prefer)
1/4 cup diced onions, optional
1 loaf of rye bread, preferably day old, cut up
10 diced stewed prunes, no pits

Put the butter in a large pan. Sauté the apples until slightly tender and remove to the side. To the butter, add the optional onions (can add celery if you like) and cook until tender. Add a little more butter if necessary and add the Rye bread into the pan, mixing it around to get coated. Mix in the apples and prunes. Salt and pepper to taste. Can be served as is or place into a buttered casserole dish, cover and heat for about 15 to 20 minutes to have flavors mix well and serve. Option: can add in sliced or crumbled sausage or equivalent. This would be tasty in the Stuffed Roast Onion recipe in here.

Savory Broccoli & Corn Casserole from Dotty Morgan Long

3 cups chopped broccoli, steamed to still crunchy
2 cans creamed corn
2 tablespoons onion chopped and sautéed in butter
1/2 cup butter
2 beaten eggs
6 to 8 slices of uncooked pork, turkey or tempeh bacon, cut into squares
2 cups homemade or Pepperidge Farm stuffing mix

Make your own stuffing or take the Pepperidge Farm stuffing and pour a little melted butter over it to soften it; mix it well. Hold to the side. Mix all the other ingredients except for the bacon together well and put in buttered 3 quart casserole dish. Spread the stuffing mix over the top of it evenly. Sprinkle the bacon over the top of the stuffing mix evenly. Bake at 350° uncovered for one hour.

***Scalloped Potatoes** from Dotty Morgan Long*

3 to 4 large potatoes
1 onion, diced
1/4 cup butter
1/2 cup breadcrumbs
1 1/2 cup milk or heavy cream
Salt and Pepper

Sauté onions in butter. Butter casserole. Julienne potatoes into thin strips. Put layer of potatoes, then onions and breadcrumbs in the bottom of a casserole dish. Salt and pepper. Continue layering until all is used up. Pour remaining butter and all of the milk or cream over the whole casserole. Bake at 350° covered for 1/2 hour. Reduce heat to 325° and bake uncovered for 1/2 hour, until potatoes are fork tender.

Skewered Roasted Brussel Sprouts with Apple Cider Glaze

Nifty appetizer or side!

from Diana Gent Zak, West Chester, PA

Small Brussels Sprouts
Apple Cider Reduction
Short Skewers
Whole fresh cranberries (optional)
Bacon (optional)

Heat oven to 400. Skewer washed Brussels Sprouts; if you want to use bacon, take the first sprout and wrap it halfway around with one end of the bacon and skewer thru the bacon and sprout, then skewer the other sprout, wrap and skewer the other side, so the bacon is like a letter S. Cranberries can be placed in between the sprouts and on the end for a bright holiday touch. Place so the bacon is on the sides onto a cookie sheet or roasting pan with foil in it and roast for 30-40 minutes, turning them over halfway through; cook til fork tender. Brush with the apple cider reduction and serve. Note: Diana said that it is tasty also brushing on smoked balsamic vinegar as well.

Spicy Green Beans and Mushrooms from Dotty Morgan Long

1 1/2 cups of fresh green beans
3/4 cup mushrooms
1 medium onion
4 tablespoons butter
1/2 teaspoon turmeric
1/2 teaspoon chili powder
salt to taste

Cut beans into small pieces. Slice mushrooms. Slice onion into small pieces and sauté in butter until golden brown. Add the beans and turmeric, and sauté for two or three minutes. Add the mushrooms, chili and salt and cook covered over gentle heat until the beans are soft.

***Spinach Timbales** from Dotty Morgan Long*

Yummy!

2 cups cooked spinach, chopped fine
1 stalk green onion, chopped finely
2 tablespoons butter
2 eggs, slightly beaten
1 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper
Dash of nutmeg
2 teaspoons mild vinegar

Combine the ingredients. Pour into a buttered ring mold. Set in a pan of hot water and bake at 350° until firm, about 30 minutes. A knife should come out clean. Turn upside down onto a plate and serve.

Sunshine Carrots from Betsy Long

Four medium carrots
1 tablespoon sugar
1 teaspoon cornstarch
1/4 teaspoon salt
1/4 teaspoon ground ginger
1/4 cup orange juice
2 tablespoons butter

Wash carrots well and peel if you prefer to take the outer layer off. Cut them diagonally into 1 inch chunks. You can steam them until fork-tender or you can cook in 1/4 cup of water and 1/4 teaspoon salt until tender, about 15 minutes, and drain. In a small saucepan, combine the sugar, cornstarch, salt and ginger. Add the orange juice. Cook and stir until thick and bubbly. Boil for about a minute and stir in the butter. Pour over the carrots, tossing to coat evenly.

Sweet Potato Bites from Diana Gent Zak, West Chester, PA

Peeled fresh sweet potatoes (purple/red-skinned)
Melted butter
Maple Syrup or honey
Salt
Mini Marshmallows (optional)

Heat the oven to 400. Peel and slice the sweet potatoes into rounds. Lay them on foil covered cookie sheets, brush with melted butter and salt lightly. Turn them over and brush with butter again. Bake for 30 minutes, until fork tender. Drizzle with your choice of maple syrup or honey. Can top with marshmallows and either put back in oven til they melt or broil marshmallows til lightly browned. Can also be topped with chopped pecans and/or cinnamon.

Sweet Potatoes and Apples from Dotty Morgan Long

6 medium sweet potatoes
1/2 cup brown sugar
1 1/2 cup sliced apples
4 tablespoons butter
1/2 teaspoon salt
1 teaspoon cinnamon

Boil sweet potatoes til tender. Slice in 1/4" slices. Butter a baking dish and put a layer of sweet potatoes in the bottom, then a layer of apples. Sprinkle with sugar, salt and cinnamon and dot with butter. Repeat until pan is full with the top layer being apples. Bake at 350 for about 45 minutes.

Wild Rice Casserole from Dotty Morgan Long

1 cup sharp cheddar cheese
1 cup sliced ripe olives
1 pound canned tomatoes
1/2 cup sliced mushrooms
1/2 cup chopped onions
1 cup wild rice, washed
1/2 cup olive oil or vegetable oil
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups of boiling water

Combine all ingredients, except boiling water, and place in a 2 quart greased casserole. Note: this much can be made ahead. Just before baking, add the boiling water and bake, covered, and a 350° oven for one and a half hours. Serves six. Note, could add small pieces of meat or vegetables.

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Special Memory Menus, Recipes & Stories

Thanksgiving

*Note: Any recipes mentioned that are in this booklet are **bold and underlined**.*

Morgan Family Menu from Margie Morgan Freeman (Mom's sister)

This is a story from Mom's sister, our Aunt Margie, about our family gatherings in Wilmington, DE when we were growing up, and I have added commentary to it. An introduction to our childhood Thanksgiving experience! - Thanksgiving was always a time of excessive feasting in the Morgan/Long/Freeman families. The branches of the family were more likely to gather together at that time than at Christmas, so there are some eventful memories that center around that holiday. Luckily there were no major disasters – fires, bad food or accidents.

Aunt Margaret (Mom & Aunt Margie's aunt (their father's sister)) was a good cook and since she and Uncle Paul never had children, she took advantage of the holiday to put on a real feast! It was soooo much!!! It covered the table and her large buffet, not including the deserts that waited in the kitchen. Drinks were simple: water or iced tea. No alcohol since the Morgan's had been Methodists and stuck by the old prohibition rules. There would be between 12 and 20 guests but there was enough food for 50. In looking at our genealogy, we have found that we have roots in the Pennsylvania Dutch through the Morgan side, so this now makes sense about some of the items on her menu. Below is a list of her standard immense menu courtesy of Aunt Margie, and I am serious, this list is no exaggeration. Maybe this might give you some ideas of new things to add to your Thanksgiving!

Her menu would include:

First course: Fruit cup made with pineapple, apples, grapes and frozen strawberries or raspberries.

Meat: Roast Turkey with gravy and a small cooked ham.

Starches: Mashed Potatoes, Candied Sweet Potatoes with Marshmallows, and maybe Macaroni & Cheese or Scalloped Potatoes, Rolls, Corn Bread, Oyster Dressing, Chestnut Stuffing.

Vegetables: Brussels sprouts, Candied parsnips, Corn pudding; Stewed tomatoes, Butter beans, Peas, Green Bean casserole with crispy onions on top, Creamed onions, Creamed mushrooms, Raw carrots and celery sticks and radishes (that was the salad), Baked apple slices with cinnamon red hots, Congealed something with nuts, marshmallows, mayonnaise, etc.

Condiments: (this was a nod to the Pennsylvania Dutch 7 sweets and 7 sour) Pickled beets, Deviled eggs, Dill pickles, Sweet pickles, Chow-chow, Green olives, **Lemon Butter** (basically the filling of Lemon meringue pie), Cranberry sauce – both smooth and chunky.

Dessert: Pumpkin pie, Apple pie, Chocolate meringue pie, Poor man's pound cake (frosted half chocolate and half vanilla), Mincemeat pie, and Whipped cream or ice cream.

Covid Social Distancing Thanksgiving Menu from Diana Gent Zak (School friend of Betsy)

I was speaking with my high school friend Diana today and she said that she was getting ready for Thanksgiving. She has five people coming and they are doing a social distance outdoor Thanksgiving meal and to avoid sharing out of dishes together, everything is finger food! Here are the finger foods she is serving:

Turkey Dinner in a Roll (Page 16): roast turkey, cranberry sauce, stuffing and gravy in a hoagie roll and sliced and toothpicked to make three mini-sandwiches.

Green Bean Casserole Cups (Page 80): Diana read recipes and decided to go with baked mini-Phyllo cups but she decided to use herbed cream cheese instead of a creamy sauce that would make the cup soggy. She is adding sautéed chopped mushrooms, caramelized onions and cut up French style green beans, baking them a bit and topping them with a little French's fried onion rings.

Sweet Potato Bites (Page 86): sweet potato slices tossed in melted butter and maple syrup, baked, topped with a toasted mini marshmallow and a pecan half.

Skewered Roasted Brussel Sprouts with Apple Cider Glaze (Page 84): roasted brussels sprouts glazed with an apple cider reduction and placed on a skewer along with a few blanched cranberries to brighten up the skewer with a holiday touch.

Crispy Smashed Potatoes (Page 79): individual small potatoes that have been baked, smashed with a masher to be flat, seasoned and re-baked to become crispy!

Shaved brussels sprouts or cabbage salad or spring rolls: make a combination of shaved brussels sprouts or cabbage with dried cranberry and chopped smoked almonds served with a brown butter vinaigrette either eating as a salad or as a wrap in spring roll wrappers for individual bites.

For dessert, she is making baked pumpkin bars and Mom's **Butterscotch Bars (Page 30)**.

The main beverages will be **Hot Mulled Wine (Page 17)** and **Cranberry Wine Punch (Page 17)** using Mom and Dad's recipes, in addition to non-alcoholic beverages.

Pumpkin Pleasers from Mike Ramer (Betsy's friend)

Pumpkin Pleasers (Page 38) recipe note, this is not the original recipe in the story; it is a new recipe with the same title but has glaze and nuts. - Patti and I saw Mike on Saturday and he shared this story. We were laughing so hard that I begged him to share it with you, LOL!

From Mike: My Grandma Dot Schwandt was known for making many different kinds of cookies, but one stood out – her Pumpkin Pleasers. They are a little like pumpkin pie but as a soft cookie.

Grandma Dot made 100's of cookies of many varieties and gave them away as gifts as well as having them set out for the annual Christmas Carolers from her church. One year, the carolers didn't come so there were a LOT of cookies left over. Those Pumpkin Pleasers were in abundance, so she kept giving me large baggies of them. I am not a huge pumpkin pie fan so I decided I would take them to work. I made a tray and put some other kinds of cookies on there as well, hoping to lure people with the others and get them to take Pumpkin Pleasers while they were there. At the end of the workday, I went to the break room to pick up my empty tray and darn it, everything was gone but the Pumpkin Pleasers, LOL!

So then I took them to friends. One friend lived around the corner. and when I went to go visit him, I brought a bag of them with me. He pretty much ate anything that was put in front of him, but he ate only one and that was that! But I went ahead and snuck into the kitchen and left him the bag with the rest of them anyway!

When I came back a few days later with yet another bag, he peeked thru the door peephole and yelled out to me, "Oh no! Are those Pumpkin Pleasers? You're not coming in the house with those. I already have a whole bag of them!!" He made me leave them on his porch while I visited, LOL!

A special note about when Grandma Dot baked cookies. She always had a feline helper, usually on the counter peering into the mixing bowl. Unfortunately, that also meant you might get a free "floss" when you ate Grandma's cookies! 😊 What goes better with cookies than cat fur, LOL!

The Thanksgiving Swan from Alton Long (Dad) and Margie Morgan Freeman (Mom's sister)

At Thanksgiving in 1955, Mom was 4 months pregnant with me, and she and Dad were living in Long Branch, NJ. They were supposed to go to Aunt Margaret's for Thanksgiving in Wilmington, DE, but Mom was not feeling well. Dad decided that he would pull together their first Thanksgiving dinner after their June wedding. They had nothing in the house since they thought they were going traveling, so he went out and drove and drove but couldn't find an open grocery store. Finally as he was about to give up, he found a small Chinese store open. He rushed in but realized quickly when he looked at the very Asian vegetables that most of the standard side dishes were definitely off the menu, LOL! He went to the owner and asked him if he had a turkey because he really wanted to make a traditional Thanksgiving dinner. The owner said No, he only had one bird available – a swan! Dad told me that at first he freaked out, but then decided that he would rather come home with something than nothing, so he got it, and he said it was actually quite good! So any time Mom would start making her Thanksgiving menu, Dad would joke with her, we could always have swan, LOL!

Festive Fruitcake from Margie Morgan Freeman (Mom's sister)

The day after Thanksgiving was always the day to make the **Dark Fruitcake (Page 48)** so it could age before Christmas. It became my duty to help Mother with this chore. One year we had carefully combined the eggs, butter, liquids, spices, nuts and fruits and were about to put it in the pans when we discovered that we had left out the flour! So we had to strain out all the nuts and fruit, mix in the flour and then put everything back into the batter. What a mess! It was not too many years later that I decided to make the fruitcake on my own using the family recipe. But I gave it a new and improved twist. The nuts and fruit were soaked in rum for several days before they went into the cake. I sent one of the finished cakes to Mother and promptly got a call from her. She wanted to know what recipe I had used. I replied the "Old Morgan Recipe". She thought for a minute and then replied "Well, I think you added something and I don't want to know what it is but from now on, you make the fruitcake.", LOL!

The Thanksgiving Blizzard of 1951 from Margie Morgan Freeman (Mom's sister)

Thanksgiving tale told by Aunt Margie (Mom's sister); this one is about Mom in her first year in college in 1951: Perhaps the longest and most difficult Thanksgiving holiday was in Pittsburgh, PA. Dotty was a freshman at Carnegie Tech and Walt (our brother) was a junior. Dotty had gone out a couple of times with a young man from California. She felt sorry for him because he could not go home for Thanksgiving so she asked if he could join us and stay with us for Thanksgiving. 'Of course!' our answer and 'Why not come on Wednesday since the weather is supposed to be a bit messy.' He was then supposed to return to campus on Friday.

Wednesday night and Thursday (Thanksgiving Day) a blizzard hit and we were completely snowed in with close to 3 feet of snow! It was so deep that I could not walk in the snow – I was probably eleven at the time.

The worst part was that by mid-morning of Thanksgiving Day, none of us could stand him and now we were all stranded together due to the deep snow, and we were stuck with him for a whole week! Even the cat disliked him and found his shirt and shredded it, LOL!

Needless to say we never saw him again after that and the next Thanksgiving we gave thanks that he was not there that year.

Note from Betsy: Maybe we are in luck that they had to spend that much time in close quarters for that long so that he didn't end up being our Dad, LOL!

Special Memory Menus, Recipes & Stories

*Note: Any recipes mentioned that are in this booklet are **bold and underlined**.*

Holidays

A typical Main Christmas Menu at the Willis Lane House, Strafford-Wayne, PA:

Roast Turkey, Goose or Duck

Candied Parsnips (Page 78)

Creamed Onions (Page 79)

Creamed Mushrooms (Page 79)

Cranberry Orange Sauce (Page 71)

Corn Pudding (Page 79)

Stuffing of half white & half wheat bread cubed with diced sauteed onions & celery with poultry seasoning

Mashed Potatoes

Gravy (from scratch)

Chestnuts

Cinnamon Sweet Potatoes with Broiled Marshmallows

Green Bean Casserole

A typical Tex-Mex Christmas Eve Menu at the Willis Lane House, Strafford-Wayne, PA:

Enchiladas (Page 58)

Enchilada Sauce (Page 72)

Mexican Rice (Page 82)

Cold Spinach Salad (Page 63)

Sopapillas (Page 23) & Honey

Guacamole (Page 72) & Chips

Refried Beans (from scratch)

Flan (48)

Santa's Surprise for Shane! From Betsy

For Christmas in 2016, I couldn't get off work until literally Christmas Eve day. My sister Margie and I had decided that since I was getting in so late that we would surprise Shane. So when he kept asking me on the phone if I was coming, Margie and I were both telling him that maybe Santa could pick me up in California to bring me to his house. You can see in his five-year-old writing in the photo he's asking Santa to dump Betsy at his house, LOL! To convince him this happened, after Margie picked me up late Christmas Eve at the Philadelphia airport, we stopped at a Wawa and she used an app to put Santa in the picture. For people living outside of the East Coast tri-state area, Wawa is an upscale convenience store that's kind of a mix between a Subway and 7-Eleven. I sure wish we had them out here because their food is great that they make there! And their soft pretzels and the Tastykakes are so delish, Yum!

So on Christmas morning, he came running down to look to see if Santa had come. In the photo, not only did Santa eat part of his cookie, but he left a letter for Shane saying that since Shane had asked him at school to bring Aunt Betsy, he did and he had sent out probes to check for turbulence. Anybody who knows Shane well knows that he is a weather freak, LOL! So Shane came running down the hallway, threw open the door and he was so excited that Santa had brought me because he had asked him to! We then showed Shane the photo of Santa and me picking up snacks on the way at Wawa! It was really great. :-)

Photos: Christmas Eve, 2016 at Margie's house in Maple Shade, NJ - Shane's letter to Santa, Santa's letter back to Shane and the half-eaten cookie that Santa left; Santa and I grabbing snacks at Wawa!



Lovely Christmas memories of 1931-1951 from Margie Morgan Freeman (Mom's sister) as told by her about her and her siblings (our Mom and our uncle Walter) and their parents.

One of the smallest Christmas trees that the family ever had was the year that the first of us siblings was born. Walter was born Dec. 20, 1931 in New Jersey. This was the first grandchild for the Morgan family and your Great-Grandfather Morgan was very proud of this baby. So on Christmas Eve, after closing his pharmacy in Wilmington, DE, he headed to New Jersey. There was a blizzard that night and no trains were running so he hitchhiked to get to see his grandson. In those days you stayed in the hospital for a week after a baby was born so your Grandmother and baby Walter were still there. Your Great-Grandfather arrived at the hospital with gifts and a very small Christmas tree with ornaments he had made from silver sales tags that he had brought with him from Wilmington.



We always had a nice tree but that was not without a bit of a fuss. And because we never put up a tree until very close to Christmas it meant that our selection of trees was not always the best. So we had more than one tree that had bald spots or a twisted trunk. But they were all lovely in their own way. Of course, the tree lights in the early years were such that if one light in a string went out, they all went out. We were always trying to find the one bad one and it was the job of the youngest and smallest (me) to get behind and under the tree to check the bulbs. In the early 1950's we had bubble lights and some that flashed on and off. We had an unusual lighting effect that had been invented by Grandmother's brother-in-law, Robert Wilcox, that consisted of a set of automatic rheostats. Each string of lights would be plugged into the machine and then the lights would fade up and down. Since each string was controlled independently, the lights on the tree would ebb and flow in different sections. It was really a great display. The tree topper was always the same, a cherub leaning on a cotton cloud with a starburst of spun glass behind it.

When we lived in Haverford, PA (1945-50), we had a cat that liked to eat the pine needles and then would get drunk. He would roll around and stagger, and then he would climb the Christmas tree. Amusing but hazardous to the tree. For many years we had a Lionel electrical train set that would be setup to run around the tree. Of course, when it decided to jump the tracks, it was always behind the tree. And again it was the job of the youngest and smallest to get behind the tree and rescue the toy train (me again, LOL).

Christmas morning had some rules that never changed. When we got up, we would have to wait till everyone was up before going downstairs. We could stay in our pajamas, but we had to sit on the top step until your granddad went down and turned on the lights. Stockings were enjoyed and then we had to get dressed and eat breakfast before we had the other gifts.

For many years the stockings that were hung were long white ones about 1½ feet long. Not sure where they came from. But they always had an orange or tangerine in the toe to make them stretch. Later they were replaced by hand knit stockings I made and that were individualized for every member of the family. No matter the shape they always held joke gifts and some practical items. Santa was not the only person to contribute to the stocking gifts – everyone added some joke items. Christmas afternoon was always a good time to try out the rockets and airplanes that had appeared in the stockings.

Because our parents' anniversary was Christmas Eve, we always had the big Christmas feast on their anniversary and then had leftovers on Christmas Day. Your Grandmother did not cook on Christmas – she said it was her holiday, too. One year, about 1951, when we were living in Pittsburgh, your grandparents were treated to a case of three naughty children – we were probably 20, 18 and 11 at the time. We had been sent up to bed while our parents were putting out gifts. For some unknown reason we hung strings across the hallway and then hung wet stockings from the strings. We then unscrewed the lights in the hallway. So when our parents came upstairs they got slapped in the face with wet socks. Why we did it none of us could remember when we talked about this years later, LOL! As you can see, we have had a good time over the years. Keep up the tradition and always have a great family Christmas and save the stories for generations to come!

Photo: A watercolor painting by Mom's uncle of Mom when she was little (about 3 ½, in 1936).

Santa's Cookies from Susan Horner, Richmond, VA (Betsy's friend)

My mother came from the Hillary Clinton 'I don't bake cookies' school of upbringing. My grandmother was an ER nurse so this was an honorably inherited legacy. I was fortunate to marry a man who, as a chef, knew how to raise a good bread dough as well as a child. While I carried on the working mom tradition, my husband stayed home with our son. Things were moving along fairly smoothly until 1992 when, at the ripe age of 5, our son had to explain to his Nana G that no, Ritz crackers were not the same as Santa cookies, and by golly there best be Santa cookies to go with that milk!!! Sad to say. . .Santa got Ritz that year as we were at my sister's house and there were no baking supplies to be had on Christmas Eve. From that year forward I committed myself to learning non-engineering based new skills i.e. Christmas cookie baking. I became my son's class parent and learned to make graham cracker "gingerbread houses", who knew?! While our son has inherited our holiday baking recipes, I thought we could start with a simple **Low Carb Gluten-Free Shortbread Cookie (Page 35)** option for everyone to enjoy!!!

Photos: Photo of Susan's mother, sisters and herself ca.1989; photo of her Grandmother; her husband Leigh, now a mental health counselor holding a disgruntled Scott, their son, now a professor, ca 1990.



Diamond Cookies from Camille D'Innocenzo Antonini, West Grove, PA (Betsy's childhood friend)

My family were, and still are, very much into baking Christmas cookies. We made them all: spritz, Russian tea cakes, jam thumbprints, etc., and the big one, pizzelles. So why did the cookie highlight of the season arrive in the mail? My mother's childhood friend Adele still lived in upstate PA, in the coal mine region where my Mom grew up. She was of Slovakian descent, and was an excellent baker. Every year we would look forward to the well wrapped shoe box with the most delicious treats lovingly nestled in papers towels, waxed paper and secured in foil. She sent traditional Slovak nut roll with the best walnut filling, little rolled cookies with nut and lekvar filling, and the 'diamond cookies'. As soon as Mom opened the box, the fighting began! My brother and I both loved the little nut filled cookies the best, and neither of us wanted to share the rare 4-5 she sent. Over the years, I've tried to replicate the cookies and the nut roll, but nothing comes close to Adele's. After my Mom died, Adele sent me the recipe for the 'diamond' **Lekvar Cookies (Page 35)**. Lekvar is sold as prune butter as well. I love these nut laden cookies!

Photos: Camille's parents, Ida & James, in their wedding photo with her mother Looking so beautiful, and Camille and her brother, Jimmy when they were young!



Baking Forays from Susan Horner, Richmond, VA (Betsy's friend)

As time moves on so do holiday traditions. It used to be that Mom and I would bake Christmas cookies each year as gifts, since gifts could become expensive and it was always a struggle to find just the right thing. There was only one problem; my Mom was not necessarily the best cook, where my Dad was a trained chef. When my Mom was in college, the second time around, my Dad was working at Blockbuster. Each year we would bring the whole staff cookies for the holidays, since that was the busiest time of year. One night my Mom called my Dad at work and asked "What is folding?" to which my Dad immediately responded "Oh my God, what are you up to; you're not trying to make a soufflé are you?" Mom went on to make a spectacular soufflé... just because. This was one of the many forays into baking for my Mom.

As a typical teen, baking was not at the top of my "to-do" list each year, but now that I am off on new adventures I started to reminisce about the old days of baking and cooking with Mom. As a gift, my Mom and Dad gave me the family recipe books. The first thing I made **Mom's Rolled Sugar Cookies (Page 36)**, the ones that we took to Dad at work every year to celebrate the holidays.

Photo: The cookies from this recipe and Susan's husband, Leigh, and their son, Scott, baking holiday cookies and chili together!



Kitchen Sink Chili from Susan Horner, Richmond, VA (Betsy's friend)

When I was growing up, my Mom had gone back to school for many different reasons, but during that time my Dad worked jobs that tended to keep him late, or keep him away on holidays. Because of this, and what my mother has described as a "desire to be helpful", my Mom started trying to learn to cook... in the strangest way possible. She would watch cooking shows, find a recipe that she liked, and would then use whatever we had in the house to make the food. Then my Dad and I would try to backwards engineer what she made from black and white photos on the internet, the cans in the trash, and vague gestures for amounts of each ingredient.

One evening, my Mom spent a lot of time making chili for my Dad, and we walked down to where he worked to give it to him as he was going to be working until midnight. Before we made it through his work door, I announced to the whole building and all that could hear: "Mom made dinner! And it's actually good!" Mom has yet to let me live that 40 years later, LOL!



Later on, when I was a little older, we kept up the tradition of making the **Kitchen Sink Chili** (everything but the kitchen sink). My Dad was now working at a mental health hospital and would be there during the holidays. My Mom, wanting to help the people stuck onsite through the holidays, knew she couldn't make traditional Thanksgiving meals for everyone that worked there but, by goodness, (expletives have been changed to protect the innocent), she could make pots of chili..."and it's actually good!"

Photo: The Horner family's Kitchen Sink Chili!

Christmas at our Willis Lane House in Strafford – Wayne, PA from Betsy

On the traditional Holiday side is listening to one of Mom's favorite Christmas albums that would be on often, Noel by Joan Baez. Anytime I just need to center myself, I put it on no matter the time of the year, and it makes me smile. Another joyful memory was the green and blue flood lights on the front of the house that she put outside instead of individual lights. When it would snow outside, you could walk on our little lane and if you were very quiet, you could hear that hushing sound of the snow falling onto the ground like velvet. And if you're walking down our street looking up at our house with the blue and green lights, the snow coming down twinkled everywhere like little fairies.

In the dining room, Mom would have one of the small gold tone Swedish candle holders with four little candles and the angels that hung above and went around the top as the candle heat would make them go in a circle and they will go ding ding ding as they went around and hit 2 bells on either side. We would put twink lights on the tree, turn off main lights, lay under the tree on the floor and look up watching the colored bulbs make displays on the ceiling while we listened to Christmas music. Such warm memories!



And on the humorous side, one of my favorite memories was Christmas of 1994 when they had started to give Mom Statin shots and her doctor wanted her to keep a log of how her bathroom "trips" (trying to be polite) went. She put a spiral notebook in the downstairs bathroom and made a column to write date and time, and then another with how her "deposits" were. Well, before long, us all being the monkeys that we were, none of us could resist adding to this list. The next thing you know, one person would go in and write some comment like 'that was a bit tricky.' Or 'satisfactory' or 'might've been better if I hadn't eaten that extra piece of fruit cake'. And then it started getting more colorful and descriptive and creative.



After two pages, Mom gave up and it became pretty hysterical! This infamous holiday notebook had been named the "Log Log", but now I am realizing, maybe we should've called it the "Yule Log Log", LOL!

Photo: Returning home to our Willis Lane home from sledding, about 1974; Mom on our front porch.

The Christmas Anniversary “Non” Gift from & told by Margie Morgan Freeman (Mom’s sister)

Growing up we always had our big holiday meal on Christmas Eve. Then Christmas day we had leftovers so our mother did not cook on Christmas but could relax with everyone else. Christmas Eve was also our parent’s wedding anniversary. They were married on that date because our father was home from MIT on vacation. According to family stories the church was all decorated for Christmas and as they entered, it started to snow. By the end of the service the snow was so heavy they were almost stuck at the church.



Our father was not good about shopping so usually Dotty or I helped him “remember” to buy gifts. On their 25th anniversary he had forgotten as usual. So when reminded that it was their silver anniversary he presented our mother with a silver quarter. She was not overjoyed. About then the paper delivery boy came collecting and our father took back the quarter to pay the paperboy. Our mother never forgave him for the non-gift, LOL!

Photos: Aunt Margie (Mom’s sister) & Uncle Joe (her husband) as Santa & Mrs. Claus in Lynchburg, VA.

My 1966 Santa letter from 10 year-old Betsy

Going through our parent’s files, I ran into some of our Santa letters and these 2 I just had to share because they made me laugh! The first one is from me to Santa in 1966 (13 months before Mary Anne was born). It reads...

*“Dear Santa Claus, I had made a list and I cannot find it. I will take anything.
Love,
Betsy Long*

And thank you for last year’s toys.

P.S. Your goodies are on top of the piano.”



(Note: this last line was in a different color ink, so I guess I thought a little bit about what I had written in my letter so I snuck back and wrote it, trying to make up for it, LOL!)

Then paper clipped to it was Santa’s response:

“Dear Betsy, Charles and Margy,

Thank you all for the candies and cookies, especially the orange peel. So glad to see that Charles is learning how to make orange peel. You have all been good and made some lovely gifts this year. Margy ought to try to be a nice girl all the time.

Hope you like what I brought. Good fishing to all.

*Love,
Santa Claus”*

Literally, on the paper Santa underlined all twice for Margie, LOL! I guess he really meant it! The writing looks like Mom was Santa’s secretary for writing the letter (wink wink). After reading my letter to Santa for that year, I have to be amazed that he left me anything at all, LOL!

Photo: Me at age 3 in Texas for Christmas

Holiday Hi-Jinx! from Margie Morgan Freeman about her father, Willard Morgan

This is a story about Mom’s Dad, our Granddaddy Morgan, who was the spunky one that had his hip joint removed when he was a child and overcame it :-)

When he was about 9 years old which was around 1911, he and his two sisters Alice and Margaret, wanted to sneak and find out what their Christmas presents were early. Their house had transoms, horizontal windows that could be lifted to allow air and light through, over the doors to the various rooms. His parents had put all the presents in one room and had locked the door to keep the kids out.

With the help of his sisters, he managed to get up and through the transom and into the room. He did get to see all the gifts... but one problem - he could not get back out because he hadn't counted on the door handle being locked on that side, too, and he couldn't get up to the transom over the door!

Obviously he got caught. And he did get coal and switches in his stocking. His sisters, who were younger, were more fortunate and did not suffer from being accomplices to helping their older brother. Monkey business definitely runs in our family, LOL!

More Christmas Gift Antics! From Betsy

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 my grandmother 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 Texas up-do hair!
Photo: Our Grandmother in Texas with her up-do!

Memories Cookies from Margie Morgan Freeman (Mom's sister)

As told bl have decided that the rolled out Christmas cookies should be renamed as Memories Cookies because making them brings make so many memories. And since they take so much time making them it gives you lots of time to think back over the years and what was happening as you made them previously. I know you have posted a good cookie recipe but these are exceptionally good tasting and they keep well. So here are some of my memories related to preparing them in the past.

As a child I always helped decorate the cookies before baking and I wanted each and everyone to be "just so". In particular I spent a long time decorating a house that had come with a Hansel & Gretel set of cutters – it had detail work of windows and doors and snowy rafters, perfect for lots of different decorations. I'd use colored sugar, nuts, coconut, candied fruit, chocolate bits, etc. Of course that took time and my mother was always after me to finish the tray of unbaked cookies so they could go in the oven. Then I didn't want anyone to eat my creations when they were baked. Fast forward a lot of years and I was the baker and Jeff and Bill were the children baking the cookies. Their artistic creations were not as detailed, in fact they worked at making them as outlandish as possible. And I was always urging them to finish up so I could bake the cookies.

In the 1990s Joe and I were part of a bird club and one year I made bird shaped cookies for the Christmas party. They were a hit, so I then collected more bird shaped cutters to use each year. But I stopped when I had to have a bird book next to me as I decorated to cookies to get the coloring right for the various species in order to avoid critical examination by "experts".

Jeff married a wonderful Japanese young lady, Hiromi, and I introduced her to making Christmas cookies for the first time. We had a wonderful time filled with laughter as we made the cookies. Sadly she passed way in 2019 of a brain aneurism but as I made cookies this year I fondly remembered our baking together. We miss her but feel fortunate for the time we had together, and I enjoy the memories of making these **Memories Sugar Cookies (page 35)** together.



Photos: Aunt Margie (Mom's sister) and her daughter-in-law Hiromi making the cut-out cookies.

Stocking Stuffers from Alton Long (Dad) and Betsy

In 2013 as we were helping Dad to prepare to sell the house in Tiverton, Rhode Island, I kept running into these little packages all over the house of snack baggies with small rolls of toilet paper; you can see one in the photo below. I literally found at least a dozen or more! Dad was going through the beginning stages of dementia and I just couldn't figure out if this was a part of it or what exactly was going on. Finally, I gathered them together and took them to Dad because I just had to know!

I dropped the pile on the table and asked him, "What are these?" And he said, "Stocking stuffers!" I was quiet for a second with my mind reeling quickly and pondering, and finally had to ask, "And why would these be stocking stuffers, Dad?" To which he replied, "Whenever I get close to the end of a toilet paper roll, I take it and I put it in a snack baggie so that I can help Santa and put them in everybody's stockings so they always have emergency back-up toilet paper!" And I had to laugh as he bagged them up to keep for the next Christmas, LOL!



So when I ran into this the other day going through one of his old boxes, I had to laugh and decided I should share this giggle and funny memory of Dad with you guys!

Photos: The end of a roll of toilet paper in a snack baggie – Dad's stocking stuffers, LOL!

Mom the Christmas Gift Bargain Hunter! From Betsy with Carolyn Wimberly (Betsy's friend)

Candied Parsnips have always been a favorite in our family and with our friends, and this recipe is a special request from one of them :-). My siblings, Mary Anne, Margie and Charles, have also continued making them at Thanksgiving and Christmas.

Mom loved Christmas, and she also loved a good bargain. Christmas 1994, my friend Carolyn came with me so she could see a Christmas back East. On Christmas morning we were opening our stockings, and Santa had left each of us girls a pair of white ankle high socks and each had different sayings on them. I had not worn ankle socks in 1 million years and I had to wonder because I knew there had to be a story behind them, LOL! Carolyn beat me to the punch with the question. She pulled hers out and asked, "What is dress-age? My socks say I ♥ dressage." And Mom says 'It's a form of horseback riding. Aren't these great socks! I got these really cheap at a rummage sale at Lankenau Hospital on the Main Line', LOL! Mom always loved a good sale, and we laughed because it was so off-the-wall! My guess is they were probably left over from the Devon Horse Show. Carolyn was just telling me the other day that she still wears hers and thinks fondly of Mom.



Photo: Carolyn, Mom & me in our Willis Lane home kitchen that very Christmas!

Reflections of Christmas in Philadelphia from Betsy

I was reflecting tonight a bit on Philadelphia at Christmas over the years from my childhood, and the memories made me smile.

The announcement that we were going to into Philadelphia to look at Christmas decorations was so exciting! On the way in, seeing the frozen waterfalls of icicles on the rock ledges along the Schuylkill Expressway going into the city. Walking the streets downtown. Street cart vendors with little brown paper bags of hot chestnuts and soft pretzels. Seeing the amazing department store windows, like Wanamaker's and Macy's, with Christmas scenes and toys galore! Going into the stores and seeing Santa and the big decorated trees. Getting a real treat when we went to the Horn & Hardart Automat and there were all these little windows with different food behind them... so hard to pick what to have! Red and green colored lights on William Penn's statue and the Philadelphia Museum of Art as it loomed over the Schuylkill River. The stunning sculling team houses of Boathouse Row with the beautiful lights trimming the roofs and windows that reflected in the river. What wonderful memories! Thank you, Mom & Dad!

Photo: Mom surrounded by icicles!



Holiday Ideas December Count Down

Safe & fun ideas to brighten your holidays & others 😊 Challenge yourself and see how many you can mark off!

- Dec 1 Participate in a holiday community food, toy or gift giving program.
- Dec 1 Make one night a week a family/friends/bubble holiday movie night and watch a movie together, eating popcorn and having hot chocolate.
- Dec 1 Make lists of holiday things you want to make or do now so you can prepare and get supplies to do things right and be ready to start.
- Dec 1 Take large holiday projects and break them down into smaller parts so that they are not overwhelming and become more fun instead of a chore.
- Dec 1 On every morning of the holiday season, ask yourself, "Whose life can I make a bit brighter today?"
- Dec 1 Expected as the holidays are, try to keep up your regular fitness routine or at least make a point of going for a walk in the daytime or night to look at holiday decorations in your neighborhood
- Dec 1 Compliment at least three people every day in December this is a gift that is always appreciated!
- Dec 1 If you have small children or pets, be careful when decorating with greenery that has poisonous leaves and berries, such as poinsettias, holly and mistletoe.
- Dec 1 Make it a daily practice during the holiday season to do something nice for someone without telling them you did it.
- Dec 1 During the year, remind newlyweds to save some items from their wedding ceremony or reception to use as a treasured tree ornament.
- Dec 2 Start working on a holiday or winter themed jigsaw puzzle in the beginning of the month so that you can have it finished before the New Year.
- Dec 2 Shop secondhand stores/yard sales for old napkins and doilies to line your baked goods and other holiday gifts.
- Dec 2 Record a cheerful holiday greeting for your voicemail greeting.
- Dec 2 Be sure to buy only approved weatherproof lights and extension cords for outside use. Wrap the connections with plastic electrical tape.
- Dec 2 If you have children, set aside some time at the beginning of the holiday season to help them plan their gift giving lists
- Dec 2 If you receive any holiday cards, keep them around a doorway that you walk through often so you can enjoy them each time you walk into that room.
- Dec 2 Wear a holiday apron while cooking in the kitchen during December.
- Dec 2 Make your family feel just as important as your holiday company.
- Dec 2 Remember that the loving holiday spirit in your home depends more on the words you speak than on the gifts you give.
- Dec 2 Buy gifts from local artist and craftsman throughout the year.

- Dec 3 Try to finish your gift shopping by December 10 so you have plenty of time to get them where they need to go.
- Dec 3 Volunteer to help with a community effort during the holidays virtually, like online ordering toy/gift donations.
- Dec 3 Go to the USPS website to find out their suggested deadlines for mailing letters and packages.
- Dec 3 Send holiday cards with encouraging messages to military personnel on duty overseas or at domestic bases and thank them for their service.
- Dec 3 Be others-centered instead of self-centered. A person wrapped up in himself makes a very small package.
- Dec 3 If you live in a snow area, be the first to throw a snowball and start a snowball fight!
- Dec 3 Buy a big red candle for the kitchen table and light it every night at dinner during the holidays.
- Dec 3 Don't donate food that you didn't want to eat yourself.
- Dec 3 Use festive holiday postage stamps on envelopes and packages.
- Dec 3 When traveling, pick up small inexpensive souvenir items that can be used as tree ornaments. They will remind you of your happy travels.
- Dec 4 Remember the three rules for reducing holiday hassles: plan ahead, begin early, and keep it simple!
- Dec 4 Go crazy and buy yourself a hot glue gun to help in creating holiday decorations!
- Dec 4 In advance of the holidays, make double recipes for things like spaghetti sauce or casseroles or other foods that freeze so that you can freeze them and do less work during the holidays!
- Dec 4 Offer to help a disabled or elderly person with his or her shopping.
- Dec 4 Give a donation when you go to the grocery store and they offer food bag programs for feeding your community.
- Dec 4 Invest in an inexpensive postal scale. It can save you time waiting in line at the post office by processing your postage online.
- Dec 4 Never give a gift to someone else's child or for a toy drive donation that you wouldn't want your own child to receive.
- Dec 4 Consider taking a trip with family or friends one year for the holidays instead of exchanging gifts.
- Dec 4 Buy something from a school or non-profit holding a bake sale and tell them to keep the change.
- Dec 4 When holiday time travels take you to cities where you have friends, call or write them ahead and try to get together, even if it's only for a few minutes.
- Dec 5 Have an extra ice scraper in your glove box to give to someone who might need one.

- Dec 5 Buy something special to wear to enjoy the holidays and make this time different than all the other days you have spent sheltering in place, LOL!
- Dec 5 Help an elderly neighbor or someone who needs help to decorate their home.
- Dec 5 Don't give a child underwear. (our grandmother in Texas gave Dad underwear until his 40s at least! Her thinking was that it was something he would always need)
- Dec 5 If you get to be in snow, make snow angels.
- Dec 5 Stock up on staples and non-perishable foods you'll need for the holidays before the crowds get heavy at the supermarket.
- Dec 5 Remember to never set a lit candle on the counter underneath the cabinet or shelf because heat rises and can create a fire hazard.
- Dec 5 Don't send cash in the mail.
- Dec 5 Be sure not to leave packages in plain view when you park your car. Store them in the trunk or be sure to bring along a dark blanket to put over them so they're out of sight.
- Dec 5 Attend a children's holiday pageant in-person or virtually.
- Dec 6 Be the first to wish everyone you meet Happy Holidays.
- Dec 6 Take the family and/or people in your personal bubble to see a Holiday attraction or lights show, or just drive around neighborhoods and enjoy the local decorations and lights.
- Dec 6 Never select a Christmas tree after dark, LOL!
- Dec 6 Don't schedule yourself too tightly during the holidays. Before making an appointment, ask yourself, "Can this wait until after the holidays?"
- Dec 6 Make an effort to attend every Zoom event you're invited to even if you can only stay a few minutes.
- Dec 6 Bake Holiday Cookies while playing a classic holiday album such as Johnny Mathis or Bing Crosby.
- Dec 6 Purchase a special holiday sweater and wear it often!
- Dec 6 Choose a holiday tree that's a little too big for the room.
- Dec 6 Take the time to send out a few real holiday cards to people that are close to you and people you've been meaning to get in touch with for some time.
- Dec 6 Take the time to personalize your holiday cards or gift tags with a short handwritten note.
- Dec 7 When you think you have enough lights on your tree or house, add two more strands!

- Dec 7 Be sure to check for loose or burned-out lightbulbs on your strings before you put them up on you tree or house.
- Dec 7 Try to use recycle friendly wrapping paper and related items, and recycle yours after opening gifts.
- Dec 7 Send a holiday surprise to a college student you know that includes a few reminders of the holidays.
- Dec 7 Cut off the pictures of attractive holiday cards to use as gift tags.
- Dec 7 Design and mail homemade holiday cards to family members and friends.
- Dec 7 Be sure to turn off your holiday lights before going to bed or leaving your house.
- Dec 7 At least once in your life, visit New York City during the holidays and take in the Radio City Music Hall holiday show and enjoy the skaters and the huge decorated tree at Rockefeller Plaza.
- Dec 7 Before you buy an item over \$25, check into the store's return policy.
- Dec 7 Put a holiday decoration in every room of your home.
- Dec 8 If you decide to do some baking, bake double batches of goodies for friends who might be too busy to cook.
- Dec 8 Enjoy holiday music in your home, office and car to keep you in the holiday spirit.
- Dec 8 Be creative with wrapping paper. Use old maps, comic pages, posters, an old phonebook or advertising.
- Dec 8 Don't wait for someone else to do it, take the initiative to spread the holiday joy.
- Dec 8 Throughout the holiday season, give your family and friends the gift of a sweet disposition.
- Dec 8 Plan an evening for your family or bubble of friends to make homemade ornaments for your tree.
- Dec 8 When attending holiday parties, don't arrive earlier than you are invited and don't be the last to leave to respect the hosts time.
- Dec 8 Wrap your bedroom doors with pretty gift paper and ribbon to transform into into a giant package!
- Dec 8 When decorating your tree, nestle photos of past holiday times, decorations and family and friends in the branches.
- Dec 8 Don't forget to get ornament hooks.
- Dec 9 Try to have all packages mailed by December 12.
- Dec 9 Don't forget the extension cords.

- Dec 9 Don't forget the eggnog, LOL!
- Dec 9 If you get a fresh tree, to help it stay fresh, saw an inch off the bottom of it before placing it in the stand and be sure to check the water level every day.
- Dec 9 If you have older children, be sure when they come home from the holidays to remember that they need some privacy and breathing space.
- Dec 9 Start a collection of holiday cookie cutters that you can also hang in your kitchen or in a window.
- Dec 9 Never give a gift that's not nicely wrapped.
- Dec 9 Put white twinkle lights on your large house plants.
- Dec 9 Have a special outfit or accessory that you will wear only on Christmas day or your special holiday.
- Dec 9 Record your young child or niece or nephew singing holiday songs to send to other relatives and to have for the future to remember.
- Dec 10 Add a new Holiday album to your music collection each year.
- Dec 10 Offer to carry someone's packages for them.
- Dec 10 Gather family or friends and go ice-skating.
- Dec 10 Get your family or whoever is in your bubble in the car, put on some Holiday music, and drive through the neighborhood looking at the decorations. Roll down the windows and shout "Happy holidays" to everyone you see!
- Dec 10 Host a holiday reception for a friend who started a new business.
- Dec 10 Keep plenty of apple cider and microwave popcorn on hand for unexpected drop in holiday guests.
- Dec 10 Add holiday greetings to your work emails.
- Dec 10 Take a decorative miniature holiday tree to someone in a hospital or a nursing home
- Dec 10 As a courtesy to your neighbors, alert them before you have a large holiday event.
- Dec 10 Throw orange or tangerine peels into your fire (or heated in a saucepan with a little water on your stove) for a nice aroma.
- Dec 11 If you are having trouble deciding on gifts to give young nieces, nephews and other youngsters on your list, ask friends who have children of the same sex and age for ideas.
- Dec 11 Save the receipts for every gift you buy and make a note on the back of who it was for.
- Dec 11 Use candles safely: don't leave burning candles unattended; be sure the candle is firmly anchored to its holder; use the right size or type of holder for the candle.

- Dec 11 Pay babysitters a little extra during the holidays.
- Dec 11 When a child mentions some thing that he or she would like to receive as a gift, never say "We'll see" if you have no intention of getting it.
- Dec 11 When you have friends over and there's holiday magic in the air, don't let the evening end early. Throw another log on the fire!
- Dec 11 If you take a trip by plane during the holidays, offer to trade seats so a family can sit together.
- Dec 11 Be nice to sales personnel and customer service representatives. They're often wearier than you are.
- Dec 11 Fill your home with the Holiday fragrances of cloves, orange peel, apple cider and cinnamon sticks simmering on your kitchen stove and then enjoy sipping it while relaxing.
- Dec 11 Don't despair if you're short of cash. Be creative. Looking back, you'll discover that the holidays when you had to least money were the ones that left you with the best memories.
- Dec 12 Hang a favorite tree ornament from your car's rearview mirror.
- Dec 12 Tie a wreath with a big red bow to the grill of your car.
- Dec 12 Try at least one new recipe and one new decorating idea.
- Dec 12 If you are short on space, set up a card table and cover it with a plaid/holiday tablecloth that reaches to the floor. Use it to hide all of your gift wrapping supplies under the table and decorate the top with easy to remove decorations.
- Dec 12 Don't forget our feathered friends during the holidays! Spread peanut butter on pinecones, then roll them in birdseed and hang them on a tree near one of your windows, but high enough so you're not also accidentally feeding any cats! (My personal note, I know this because our Mom actually did that by accident, LOL!)
- Dec 12 Tie jingle bells on your shoelaces.
- Dec 12 Throw restraint to the wind! The holidays are the one time of the year when bigger is better and gaudy is good, LOL!
- Dec 12 Don't wait until the last minute to wrap gifts. wrap them as you purchase them so you can take your time and enjoy the process.
- Dec 12 When sending a perishable food gift, try to send it on a Monday to avoid it sitting extra days on the weekends, or schedule it to fit someone's work schedule to make sure someone is home. Also ask for the best address in case they want it to go to someone else's home which might be a safer drop-off location.
- Dec 12 On your next family/friends Zoom call or when you are reading to you kids or grandkids, research in advance and share holiday customs from all over the world.
- Dec 13 Deliver coffee cakes to friends/neighbors to have during the holidays.

- Dec 13 Don't give anyone a fruitcake unless you know they love it, LOL!
Get two dozen festive holiday cards, signed them all "From Santa", Take them to a local nursing home and ask the staff at the front desk to pass them out to people
- Dec 13 who usually don't get visitors to brighten their day.
- Dec 13 Tip someone who doesn't expect it.
- Dec 13 Never refuse a holiday dessert.
- Dec 13 Offer to run an errand for an elderly or shut-in friend or relative.
When a family member or friend looks really stressed out give them a big hug in person or virtually make sure they know you care and you were there for them and it will all be OK in the long run.
- Dec 13 If there's a model train hidden away at your place, get it out and set it up to enjoy.
- Dec 13 Remember that early mornings and evenings are best for avoiding shopping crowds.
- Dec 13 Whistle or sing "Walking in a Winter Wonderland" in the shower.
- Dec 14 Line your walk or driveway with Luminaries made from paper bags filled with 2 inches of sand with a lit votive candle set in the center.
- Dec 14 Allow extra time to navigate through the holiday traffic.
- Dec 14 If you have a child, help them to make a red and green paper chain out of construction paper and hang them all over their bedroom.
- Dec 14 If you go someplace to get your gift wrapped, give your place in line to someone who looks like they've had a really hard day and tell them happy holidays!
- Dec 14 Invite a friend who does not have family to a zoom call or to come over for a social distance cup of cheer during the holidays.
- Dec 14 If you do go to get your gift wrapped, check out the prices first so you're not surprised because the top and very expensive! And inexpensive way to get around that is always a nice gift bag and tissue paper, LOL!
- Dec 14 If you have friends who have a small child that are in your bubble, offer to babysit for them so that they could have a chance to do some shopping.
- Dec 14 If you have someplace near you where there is a Santa talking with children, take some time to sit and watch Santa and the joy of the youngsters.
- Dec 14 See if you can find some of the bubble lights they're now selling again, as a remembering of our parents' childhood.
- Dec 14 If you have children or niece or nephew, give them a small tree that they can put in their room and decorate it the way they like!
- Dec 15 Be sure to store your candles in a cool, dry place. Never put them next to linens, the candle dye may fade onto the fabric.

- Dec 15 After attending a holiday party, real or zoom, be sure to call or write the host to say thank you for a wonderful time!
- Dec 15 Wrap a gift in an odd shape package so the recipient can't guess what it is.
- Dec 15 Make a friend of an enemy this holiday season.
- Dec 15 Set out a bowl of nuts in the shell and also tangerines in your living room or family room.
- Dec 15 Decorate your living room and family room with a pot of fragrant paperwhite flowers.
- Dec 15 If you get holiday cards, have a family, take turns reading messages a loud at night at the dinner table.
- Dec 15 Give someone who is discouraged the gift of encouragement!
- Dec 15 Pay a debt for someone.
- Dec 15 Anonymously send someone who's wronged you a holiday card with a sincere wish for happiness.
- Dec 16 Give a small gift – such as a tree ornament-to each guest when you have a holiday party.
- Dec 16 Introduce a shy person to others at a holiday party.
- Dec 16 Toast your friends when they are in your home or on your next zoom call. Tell them how much it means to you to have them there.
- Dec 16 Don't forget, no matter how many holiday photos you take, next year you'll wish you had taken more.
- Dec 16 This holiday, write notes to several people who have had a positive influence on your life. Thank them for this gift they have given you.
- Dec 16 Let someone else have the parking space you just found. Think of it as a gift to a stranger.
- Dec 16 Be sure to give gifts with no strings attached
- Dec 16 Write with a red or green pen during the holidays.
- Dec 16 Tie peppermint candy canes to gift packages.
- Dec 16 Keep money in individual envelopes to give spontaneously to others when you are touched by the Holiday spirit.
- Dec 17 Be sure to include your children in the preparation of holiday meals. This teaches them skills they will need in years to come, as well as it passes along traditions.
- Dec 17 Add a note of appreciation to the holiday card you give to your child's teacher or to an essential worker that has helped you
- Dec 17 This season, cut others, as well as yourself, more slack than usual.

- Dec 17 Stop and help someone who is stuck in the snow.
If someone disappoints you this season, don't give a lecture. Give acceptance and forgiveness.
- Dec 17 Once or twice, take a different route home and enjoy the decorations in another neighborhood.
- Dec 17 Tour a historic home in your area that has been decorated for the holidays
When you phone a store during the holidays, ask the clerk first "Are you with a customer or do you have the time for me to ask you a question?"
- Dec 17 Secretly shovel the snow off of your neighbors front walk.
- Dec 17 Learn the names of Santa's reindeer. Learn the second verse to "Jingle Bells".
- Dec 18 Create a gag gift that is passed on to different family members every holiday. A complimentary hotel shower cap always brings lots of laughter!
- Dec 18 Offer to keep a friend's children when you learn that their sitter has canceled the night before a holiday party.
- Dec 18 Be sure to carry jumper cables. If you don't need them you're set to help someone else.
- Dec 18 Order and pay for a pizza for a neighbor. Ask the delivery person to tell them it's from Santa.
- Dec 18 Set aside 20 minutes each day to catch your breath. Make yourself a cup of tea, put your feet up, and turn off your phone for a little bit.
- Dec 18 Let someone with just a few items go ahead of you in line at the grocery store.
- Dec 18 Don't count calories from December 19 through January 2.
Be considerate and appreciative of other people around you and their special holiday traditions.
- Dec 18 Learn to say happy holidays in several languages.
Remember that the more a toy costs, the more likely the kids will want to play with the box it came in, LOL!
- Dec 19 Let go of a problem you can't solve. Enjoy the season!
- Dec 19 Wear a smile and a Santa hat when you walk around outside and shopping.
Avoid overbuying or backtracking by planning your shopping (in-person or online) in advance and keep a list so you can mark things off as you go.
- Dec 19 Wear a colorful tie or scarf or Santa hat to your next Zoom call.
Some time during the holidays, go through your closet and box up clothing you haven't worn in two years. Donate items that are still in good condition.

- Dec 19 If your parents live far away, video your family getting the tree and decorating your home and send it to them to enjoy!
- Dec 19 Serve holiday cookies on a Santa Claus platter.
- Dec 19 Replace your shoelaces with a red one and a green one.
- Dec 19 Put pebbles inside gift boxes so that when anyone shakes the package, they won't be able to guess what's inside.
- Dec 19 Use poster board and felt tip markers to create a giant size family holiday card for someone special.
- Dec 20 Remember that the best solution for holiday blues is to do something special for someone else.
- Dec 20 Give an anonymous gift of money to someone who has been laid off.
- Dec 20 Bake cookies to give to essential workers or people that support you in some way.
- Dec 20 Be a generous giver.
- Dec 20 Be a generous receiver.
- Dec 20 Keep a fire extinguisher near the tree and in the kitchen, just in case!
- Dec 20 Take a child to the library and check out a book of holiday stories.
- Dec 20 Give tickets to a special holiday performance to someone who couldn't otherwise afford to go.
- Dec 20 Answer your phone by saying "Happy Holidays!"
- Dec 20 Make a point of taking and printing holiday photos out so you have them for the future. Write names and dates on the back of the photographs.
- Dec 21 Mend a broken relationship with a friend or relative during the holidays.
- Dec 21 Have a special place to display the holiday card you received from the farthest distance away.
- Dec 21 Go to YouTube and listen to the barking dogs "sing" "Jingle Bells".
- Dec 21 Don't wait until 1:30 AM on Christmas morning to start putting together anything that says "some assembly required", LOL!
- Dec 21 Have a florist deliver a holiday arrangement to a favorite long distance relative or friend.
- Dec 21 Try the Swedish custom of writing a light-hearted short poem on your gift card that half reveals the contents of the package.
- Dec 21 Make a deal with yourself to refuse to let heavy traffic and long lines dampen your holiday spirit!

- Dec 21 If you're feeling harried, go to a place that makes you feel peaceful, and sit and reflect on the holidays. You'll leave feeling more peaceful.
- Dec 21 Order 2 take out lunches – one for yourself and one to give to a homeless person.
- Dec 21 Pay the toll for the car behind you during the holiday week.
- Dec 22 Take a shut-in or an elderly person a scrumptious holiday dinner.
- Dec 22 Wear outrageous holiday socks!
- Dec 22 Watch 'It's a Wonderful Life.' You can even Zoom someone in to watch it with you.
- Dec 22 Remember your Mail carrier, delivery people and sanitation workers with a holiday greeting and tip.
- Dec 22 Call relatives you haven't spoken to in a long time wish wish them a happy holiday!
- Dec 22 Videotape family members recalling their favorite holiday memories
- Dec 22 Relax during the holidays by looking at photos and videos from the past
- Dec 22 Plan a quiet evening with family or friends the week before New Year's, and talk about your goals for the coming year.
- Dec 22 Read "The Littlest Angel" by Charles Tazewell to a child or with friends.
- Dec 22 Challenge someone to sing all the verses of "The 12 Days of Christmas".
- Dec 23 Drop a basket of holiday goodies to a notoriously grumpy neighbor or someone who is shut-in.
- Dec 23 Take a holiday family/friend bubble group photograph each year in the same spot, such as by a favorite tree in your yard. In years to come, you'll have a wonderful record of the growth of your family/friend bubble group as well as the growth of the tree.
- Dec 23 Take a basket of holiday goodies to your local fire and police stations.
- Dec 23 Take photos of your home after you decorate and decorations you like that you see online and other locations for reference for next year!
- Dec 23 Watch a cartoon classic like the "Grinch" or "Frosty the Snowman".
- Dec 23 Create a homemade sled from a large appliance box and then look for the largest hill you can find!
- Dec 23 Plan a special holiday breakfast.
- Dec 23 Fix yourself a cup of hot cocoa and read "Stopping by Woods on a Snowy Evening" by Robert Frost.
- Dec 23 Welcome a new family to your neighborhood with a plate of holiday goodies.

- Dec 23 Don't accidentally give an errand along with the gift. Unless you are certain of the correct size of someone, don't give anyone clothing; exchanging clothes is a hassle.
- Dec 24 Place your children's (or yours) stuffed animals under your tree or with your decorations as a welcoming committee for Santa!
- Dec 24 Ask family members to share old family holiday photos.
- Dec 24 Enjoy some of your meals using just the tree lights and candles while playing some nice holiday music in the background.
- Dec 24 Don't give your significant other a bathroom scale, LOL!
- Dec 24 Watch Albert Finney in the movie 'Scrooge', or watch Bill Murray in the movie 'Scrooged'.
- Dec 24 When you're with a child and see a blinking red light in the sky, ask, "Do you think that could be Rudolph?"
- Dec 24 If you have children, save a copy of their letters to Santa. Put them in a scrapbook to enjoy for years to come.
- Dec 24 Regardless of the temperature, if you have a fireplace, have it blazing during the holidays to make it feel special.
- Dec 24 Read the story, "'Twas the Night Before Christmas" the night before Christmas.
- Dec 24 Turn off the house lights, turn on the tree lights, light some candles, put on a recording of Bing Crosby's "White Christmas" and ask your partner to dance.
- Dec 25 If your child gets a new game from Santa, be sure to play it with them and let them win the first time for a positive experience.
- Dec 25 Teach children to look at the gift tag before they open the present so they will know whom to thank (and maybe even have them write it down so they can remember).
- Dec 25 Don't burn wrapping paper in the fireplace. It's a fire and a health hazard.
- Dec 25 Open holiday gifts with your favorite holiday music playing in the background.
- Dec 25 Take turns opening presents. When the gift is an article of clothing, it's always fun to ask the recipient to model it.
- Dec 25 If a child gives you a handmade gift, convince the child that it is your favorite gift of all!
- Dec 25 When you put away the decorations, label each box. You'll have a better chance of starting the season with joy next year.
- Dec 25 Give your tree a second life after the holidays by having it ground into garden mulch.
- Dec 25 On a zoom call with family or friends, share stories about special holiday memories when you were little.
- Dec 25 Take a walk with someone you love on Christmas afternoon and talk about what you are grateful for in your life.

- *Based on "The Little Book of Christmas Joys" by H. Jackson Browne, Jr., Rosemary Brown, & Kathy Peel.*

Games to Play

Here are some fun activities for family and small groups!

Holiday Happenings! Ice Breaker Game

Each participant receives a copy of the questions and a pen and they need to ask other attendees the questions. Any attendee can only supply a maximum of 4 different answers, and you cannot answer your own questions. When you call Times Up!, the person that has the most answers wins, and if there are multiple ties, randomly pull from them to identify the winner! If you want to make it a step further and mention some names on the sheets and ask people listed under question 2 what country they went to, or 4, where they saw the reindeer, etc. Blank form follows this page.

Holiday Match Game

Can be done individually or in small teams, based on the original Match Game. Instructions and questions on next pages. The answers come out pretty funny!

Holiday Happenings!

Ask others if they happened to do any of these items, and write their name in (maximum of 4 answers per person; does not include you).

1. Never has had a snowy Holiday _____
2. Has celebrated the Holidays in another country _____
3. Returned a gift s/he received last Holiday _____
4. Has seen a real, live reindeer _____
5. Has sat on Santa's lap _____
6. Has shopped on 'Black Friday' _____
7. Likes fruitcake _____
8. Was in a Holiday pageant/show as a child _____
9. Has peeked at a present before the Holidays _____
10. Knows all of Santa's reindeers' names _____
11. Has all his/her Holiday shopping done _____
12. Hasn't done any of his/her Holiday shopping yet _____
13. Has never seen "It's a Wonderful Life" _____
14. Owns a snow shovel _____
15. Has "regifted" a Holiday present _____
16. Knows they got a "regifted" gift _____
17. Has never made a snowman _____
18. Knows what s/he is getting for the Holidays this year _____
19. Has made "figgy (plum) pudding" at least once _____
20. Doesn't like eggnog _____

HOLIDAY MATCH GAME

Match Game Instructions

Each table is a team. We will read a statement that is missing one word, and each team has to come up with their single agreed upon answer to fill in that blank, and will write it down.

Up front, we have our 4 'celebrities' who will each separately come up with their own answer which they will write down.

Then each team will share their answers with the whole group. Then the celebrities will show their's. For each celebrity that each team matches, they will get a point. When we get down to the last question, if several teams are close, make answers worth 3 points each for matching answers.

Materials required:

- one half sheet of paper per question for each team
- one full sheet per question for each celebrity.
- a crayon or marker for each team and one for each celebrity
- chips or equivalent to give as points for each team
- thank you gift for celebrities and prizes for winning team and perhaps second place.

Example: Susie was so afraid of the dark that she wouldn't even _____ with the lights off.

Holiday Match Game

Mary wanted to spice up the eggnog, so she put _____ in it.

Little Johnny was hoping Santa was going to leave him a lot of toys and candy, so instead of a stocking, he hung up a _____.

Elvira loves Halloween, so instead of making her holiday cookies in the shape of stars and trees, she made hers in the shape of _____.

Sammy sat on Santa's lap and asked for a truck, but Santa was a little hard of hearing and instead he left Sammy a _____ under the tree.

Amanda was so sleepy that when she went to brush her teeth, she accidentally put _____ on her toothbrush Instead of toothpaste.

Becky was very health-conscious, so instead of leaving Santa milk with his cookies, she left him a glass of _____.

Jerry got tipsy at the office party, and he felt pretty silly when the next day people were looking at pictures of him wearing a _____ on his head.

Santa was running a little behind schedule so he decided to feed the reindeer some _____ to give them an extra kickstart

Ann was so tired from shopping that she accidentally stuffed her turkey with _____.

Santa's elves decided to add an adult twist to candy canes, so they made them in _____ flavor.