

PAM'S HOLIDAY RECIPES

PAM'S CHRISTMAS Gingerbread Houses

Cream:

- **1/3c shortening**
- **1c brown sugar**
- **1c molasses**
- **2 large eggs**

Add:

- **2/3c cold water**

Add:

- **2t baking soda**
- **1t salt**
- **1t allspice**
- **1t ground ginger**
- **1t ground cloves**
- **1t ground cinnamon**

Add flour one cup at a time, add more water if necessary:

- **6-7c flour**

Preheat oven to 350°. Roll out 1/4" - 3/8" thick (a little thick is better than wafer thin), cut with pattern you design. Bake on lightly greased sheet 6-12 minutes (time depends on size and thickness. Cook until very firm and slightly brown on bottom.) Cool on counter top. Assemble on **cardboard** covered with **doily** using **royal or thick mocha butter icing** and assorted candies. (Allowing assembly to dry before decorating helps.) Decorate with:

- **M&M's, Gum drops**
- **Licorice ropes and drops**
- **Root beer barrels and peppermints (wrapped)**
- **Hot tamales, Good and Plenty**
- **Runts, Nuts**
- **Gummy bears, worms, frogs, fish**
- **Sour patch kids**

Royal Icing

Beat with whip until fluffy:

- **2 egg whites**

Add:

- **3c powdered sugar**
- **1t cream of tartar**

Dries hard as a rock.

Almond Roca

Don't make on rainy day! Do not double. Pour onto two buttered cookie sheets.

Butter two cookie sheets; set aside.

Melt:

- **1 pound butter**

Stir in:

- **3c sugar**

DO NOT STIR AFTER ALL IS DISSOLVED or it turns grain. Cook on **MED-HI** (7) until bubbling. Reduce to **MED-LOW** (3) until 300° on candy thermometer. DO NOT OVER COOK; last 20 degrees goes fast.

Immediately remove heat and stir in:

- **1-2c almond slices (not slivers)**

Splatter/drizzle with melted:

- **Almond bark (white chocolate) or chocolate chips**

Break into pieces when cool. Store in airtight container.

Butter Pecan Fudge

Makes two 9 x 9 pans.

May be double if you need oodles.

Butter two 9x9 pans; set aside.

Combine in saucepan. Boil 5 minutes over medium heat, stirring occasionally:

- **1c butter**
- **1c brown sugar**
- **1c sugar**
- **1c whipping cream**
- **1/4t salt**

Remove from heat; add and mix well:

- **2t vanilla**
- **4c powdered sugar**

Fold in:

- **2c pecan halves** (may be toasted and coarsely chopped)

Spread in prepared pans. Cool and cut into squares. Store in refrigerator.

Carmel Corn

Mix:

- **1c butter**
- **2c brown sugar**
- **1/2c corn syrup**
- **1/2-1t salt**

Bring to a slow boil for 5 minutes without stirring, no lid. Remove from heat add:

- **1t vanilla**
- **1/2t baking soda**

Pour over **2 gallons popped corn** on two-jelly roll pans. Place on middle rack in oven. Bake at 200-250° for one hour stirring every 15 minutes. *Jan Rector

Chex Mix ~ Ben

- **3 c. Corn Bran Cereal**
(or any Chex cereal)
- **1 c. old fashioned oats**
- **1 c. coarsely chopped nuts**
- **1 tsp. cinnamon**
- **1/4 tsp. salt**
- **1/2 c. butter**
- **1/3 c. honey**
- **1/4 c. firmly packed brown sugar**
- **1/2 c. raisins**

Combine cereal, oats, nuts, cinnamon and salt in a large bowl. In a small saucepan, combine butter, honey and brown sugar. Cook over low heat stirring constantly until butter is melted and ingredients are well blended. Pour over cereal mixture and mix until thoroughly coated. Spread evenly into a 15 x 10 inch jelly roll pan.

Bake 20 to 25 minutes or until mixture is golden brown, stirring occasionally. Immediately spread mixture onto wax paper covered cooling rack. Stir in raisins. Cool completely. Store in tightly covered container in cool, dry place. Makes about 6 cups.

Cran-Mandarin Bread

Makes three regular sized loaves.

Combine:

- **2 3/4c flour**
- **2t baking powder**
- **1/4t baking soda**
- **1/2t salt**
- **1 3/4c sugar**

Add and stir until crumbly:

- **1/2c melted butter**

Add:

- **2c fresh cranberries**
- **1c mandarin orange segments, drained**

Whisk together in separate bowl:

- **2 eggs**
- **3/4c milk**
- **3/4c sour cream**
- **1t vanilla extract**
- **1t orange zest**

Combine wet and dry ingredients together stirring just until blended. Pour into two greased loaf pans. Bake 40 minutes at 350 degrees until toothpick comes out clean. Cool in pan for 10 minutes then cool on a wire rack.

Date and Nut Bread

Sprinkle soda over dates, pour water on top:

- **1t soda**
- **1c chopped dates**
- **1c boiling water**

Cream:

- **1c sugar**
- **1T butter**
- **1egg**

Stir in:

- **1c walnuts**
- **1 1/2c flour**
- **1t vanilla**

Combine with date mixture. Pour into ungreased, paper lined loaf or 8 1/2"x11" pan. Bake at 350° for 40-45 minutes. Grandma Marguerite loved this.

*Amish and Mennonite Kitchens page 35

Ginger Snaps

May be doubled but it makes big batch.

Combine and set aside:

- **4c flour**
- **1/2t salt**
- **2 1/4t baking soda**
- **2t ginger**
- **1 1/4t cloves**
- **1 1/4t cinnamon**

Combine in mixer beating until light and fluffy:

- **1/2c butter**
- **1/2c shortening**
- **2-3c sugar**

Add:

- **1/2c molasses**
- **2 eggs**

Then add flour mixture a small amount at a time. Roll into balls and roll in:

- **sugar**

Bake for 15 minutes at 325 degrees.

Peanut Bark

Line cookie sheet with wax paper. Melt, stir constantly:

- **8 oz vanilla flavored candy coating (almond bark)**

Melt in double boiler:

- **12 oz semisweet chocolate chips**

Stir in:

- **1 1/2c peanuts**

Pour chocolate mixture onto the lined cookie sheet and use a spatula to spread. Gently pour vanilla over the top and swirl together with a knife. Place in fridge until set, about one hour. Store in airtight container.

Peppermint Bark

Heat over low:

- **1lb almond bark "white chocolate"**

Add:

- **1/3c crushed peppermints**

Add:

- **2T coarsely crushed peppermints**

Pour onto foil lined sheet into 10 inch circle. Sprinkle with:

- **2T crushed candy**

Chill 30 minutes and break into pieces.

Peppermint Fudge ~ Lorraine's

Use 3-4qt Revere Ware type pot.

Makes one 9 x13 pan.

May be doubled if you need oodles.

Butter one 9 x13 pan; set aside

Melt:

- **6 T butter or margarine**

Stir in:

- **3 c sugar**
- **1c evaporated milk**

Without stirring; bring to a boil on **MED HI** (7). Reduce to **MED LOW** (3) and boil 10-15 minutes to 234 degrees. Take off heat and add and beat well in mixer:

- **1 pint marshmallow cream**
- **12 oz chocolate chips**

Add:

- **1 1/2c walnuts**
- **1t vanilla**
- **1/2c peppermints**

Spread in prepared pan. Cool and cut into squares. Store in refrigerator.

PAM'S HOLIDAY RECIPES

Pecan Pie ~ Lorraine's

Beat with fork:

- **3 eggs**

Stir in:

- **2/3c sugar**
- **1/4t salt**
- **1/3c melted BUTTER**

Add:

- **1c light corn syrup**
- **1 1/4c chopped pecans**
- **1/2c chocolate chips**
- **(2T whiskey)**

Pour into:

- **unbaked 9" pie shell**

Bake 375° for 40-50 minutes.

Combine and top with:

- **whipped cream**
- **2T whiskey**

Potato Candy

Mix:

- **3/4c cold mashed potatoes**
- **4c flaked coconut or peanut butter to taste**
- **4c powdered sugar**

Shape into balls. If hands get sticky, moisten hands with water or refrigerate until firmer. Refrigerate balls 1 hour then coat by dipping in chocolate. Chill.

Dip in melted chocolate (almond bark type).

Dad likes these for Christmas.

Rumballs

Makes plenty. Suggest not doubling.

The night before mix together:

- **3/4c rum**
- **2c powdered sugar**
- **1/2c light Karo syrup**

Mix together:

- **8c crushed vanilla wafers (2-12oz boxes)**
- **3c chopped pecans**
- **1t cinnamon**
- **3T cocoa powder**

Mix both mixes together, form balls, roll in powdered sugar.

Coconut Rumballs

- **8c crushed vanilla wafers (2-12oz boxes)**
- **3c chopped walnuts**
- **2 2/3c coconut**
- **2-14oz can condensed milk**
- **1 1/3c rum**

Mix, chill, roll in cocoa powder.

New Rumballs

Roll in powdered sugar OR cocoa powder.

- **3-12oz boxes crushed vanilla wafers**
- **3c chopped walnuts**
- **3c coconut**
- **2-14oz cans condensed milk**
- **2t cinnamon**
- **4T cocoa**
- **1 1/3c rum**

Mix together. Roll into balls. Roll in powdered sugar. Modified from Karen Hallett.

Saltine Toffee

Line cookie sheet with crackers in single layer.

- **4 ounces saltine crackers**

Combine, boil for 3 minutes Immediately pour over saltines and spread to cover crackers completely:

- **1 cup butter**
- **1 cup dark brown sugar**

Bake at 400 degrees F for 5 minutes. Remove from oven and sprinkle chocolate over the top. Let sit for 5 minutes. Spread melted chocolate:

- **2 cups semisweet chocolate chips**

Top with chopped nuts. Cool completely and break into pieces.

- **3/4 cup chopped pecans**

Swedish Krumkake

Beat on high until light:

- **3 eggs**

Add:

- **1c sugar**
- **1/2t nutmeg**
- **1/2c butter, melted**
- **1c Cool Whip (or 1/2c whipping cream)**
- **1t extract (almond, lemon or vanilla)**

Add:

- **1 3/4c or more flour**

Bake 2t at a time on well-seasoned iron heated to 260 degrees (laser thermometer; stove 5-6). Butter both sides of iron to start. Then just butter bottom. Only takes a few seconds (10 or less) on each side. Put on dowel as they come out of iron. Store a few days in airtight container. May be filled with aerosol whipped cream. *Cid

Swedish Sandbakkelse

Cream:

- **1/2c butter**
- **1/2c shortening**
- **1/2c white sugar**
- **1/2c brown sugar**

Add:

- **1 egg, beaten**

Gradually add to a stiff dough:

- **3c flour**

Chill overnight. Pat into forms. Place loose forms on cookie sheet and bake 10 minutes at 375, until golden. Cool in forms on breadboard until cookie can be popped out whole. *Cid

Spritz ~ Cid

Cream

- **1 1/2c BUTTER**
- **1c sugar**

Add and beat well

- **2 beaten eggs**

Add:

- **2t vanilla (or 1t vanilla and 1t almond extract)**

Combine then add:

- **4c flour**
- **1t baking powder**
- **1/2t salt**

Press. Bake at 400° 8-10 minutes. Perfect! *Cid

Easy Truffles

Bring to boil:

- **3/4c cream**

Pour over and stir until smooth

- **12oz semi sweet or bitter sweet chocolate**

Stir in:

- **1T amaretto or 1/2t vanilla**

Chill at least 3 hours, up to one week. Roll into balls then roll in:

- **1/4c unsweetened cocoa powder**

Store in fridge. Bring to room temperature to serve.

Mocha Truffles

Mix:

- **2 1/2c chocolate wafer crumbs**
- **3T light corn syrup**
- **2T cocoa**
- **1c powdered sugar**

Add:

- **1c chopped pecans**

Add as needed to achieve desired consistency:

- **1/2c coffee liqueur**

Roll into balls, roll balls in

- **Powdered sugar**

Store in airtight container.

Substitute vanilla wafers, rum, bourbon, almonds, or walnuts.

Racheal's Truffles

- **1/4c butter**
- **1 1/2c semisweet chocolate**
- **3/4c non-dairy coffee creamer, hazelnut or any flavor**
- **1/2t vanilla extract**
- **(optional: peppermint extract)**

Melt chocolate in double boiler over hot water. Heat butter, creamer, and vanilla in another sauce pan to 125 degrees. Add to chocolate all at once, beating until smooth and creamy. Chill in refrigerator until nearly set but still pliable. Beat with mixer until light and fluffy. Spread in 9-inch buttered pan until set enough to roll into small balls. Coat with cocoa powder if desired.

Whidbey's Truffles

Melt over low:

- **3c chocolate chips**
- **12T BUTTER**

Stir in:

- **1c raspberry jam (Safeway or WF NOT Danish blue bucket)**

Take off heat and add:

- **1/2c berry liqueur**

Chill, form balls, roll in cocoa powder. *Karen Hallett For more raspberry flavor add extra 1/2c jam and 1/4c liqueur. Add 1c powdered sugar if needed to thicken.

Onion Flax Crackers

Makes four cookie sheets worth of crackers. Serve crackers with Skipper's Cocktail Sauce over cream cheese with shrimp on top.

Mix:

- **4c flour**
- **2T sugar**
- **1t salt**
- **4t onion powder**
- **2t garlic powder**
- **1/2t cayenne**

Cut in:

- **4T butter**

Add:

- **1c ground flax seed**
- **1/2c whole flax seed**

Stir in:

- **1 1/2c water**

Line two cookie sheets with foil and spray with 'pam.' Use as much flour as necessary to roll 1/8" thick; score into squares.

Sprinkle and roll into dough with rolling pin:

- **coarse salt**

Bake at 400° for 12 minutes, until edges are brown. Turn over and place directly on oven rack. Bake 10 minutes more or until very crisp. Cool on wire rack. Store in airtight container.

Meat Roll-ups

Cream:

- **8 oz cream cheese**
- **pepper**
- **1T milk**
- **(chopped sweet pickle)**

Spread on

- **Carl Budding type pressed ham or corned beef or pastrami**

Roll up with whole pickle inside:

- **sweet pickle**

Slice into little rounds.

MOM'S HOLIDAY RECIPES

MOM

Almond Roca Cookies

- 1c butter
- 1/2c sugar
- 1/2c brown sugar
- 1 egg yolk
- 3/4t vanilla
- 1/4t almond extract
- 2c flour

Press into jelly roll pan. Bake at 350° for 12 minutes. Turn off oven and remove. Sprinkle over crust and put in oven one minute:

- 12oz chocolate chips

Smooth chips with large spoon that has been run under hot water.

Sprinkle over chocolate:

- 3oz sliced almonds

Chex Party Mix

(Experiment with Heinz 57 or Uncle Dan's powder. Use Cherrios in place of some Chex)

Melt:

- 6Tc butter

Stir in:

- 2T Worcestershire sauce
- 1 1/2t seasoning salt
- 3/4t garlic powder
- 1/2t onion powder

Stir in:

- 3c rice Chex
- 3c corn Chex
- 3c wheat Chex
- 1c mixed nuts
- 1c pretzels
- 1c garlic flavor bite size bagel chips or croutons or cheese crackers

Spread in thin layer in roaster. Bake 1 hour at 250°, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container. Note: may add Tabasco.

Christmas Wreaths

Melt:

- 1/3c BUTTER
- 32 large marshmallows, 4c small (8c=1lb)
- 1/2t almond extract
- 1/2t vanilla
- 1t green food coloring

Add and mix well:

- 4c corn flakes

Drop by spoonfuls onto wax paper. Shape into wreaths. Let stand at room temperature 8 hours. Decorate with red hots. *Mom

Cream Wafers

Mix thoroughly

- 1c BUTTER
- 1/3c whipping cream
- 2c flour

Chill 1 hour. Roll 1/8" thick on lightly floured board. Cut into 1 1/2" rounds. Transfer to wax paper heavily sprinkled with sugar, turning to coat both sides. Place on ungreased baking sheet. Prick with 4 places with fork. Bake 7 to 9 minutes, or until slightly puffy at 375. Put two cookies together with store bought frosting as filling. *Jimi Gabelein

Filling:

- 1/4c BUTTER
- 3/4c powdered sugar
- 2T water
- 1t vanilla

Crescent Orange Rolls

- **2-8oz cans crescent rolls**

Mix and spread over individual rolls (or make coffee ring see below):

- **8oz cream cheese**
- **1/2c sugar**
- **1T orange peel**

Sprinkle over cream cheese:

- **1/3c sliced almonds**

Bake 375 degrees for 15 minutes. Pour glaze over rolls while warm:

- **1/2c powdered sugar**
- **1T orange juice**

*Mom

For each can of rolls, unroll dough onto lightly floured surface. Overlap long edges of rectangles to form 13 x 7 inch rectangle, pressing edges together to seal. Spread rectangle with cream cheese mixture; sprinkle with almonds. Starting at long side, roll up dough, pressing edges together to seal. Shape into ring, seam side down, on greased cookie sheet, pressing ends together to seal. Cut 2/3 through ring from outer edge at 1-inch intervals, turning each section on its side. Bake at 375° 15 minutes.

Haystacks

Melt over low heat:

- **12 oz chocolate chips**
- **11oz butterscotch chips**

Add, stir until covered:

- **12oz chow mien noodles**

Spoon on to wax paper. Put in fridge to harden. Store in airtight container. Can be frozen. Mom

Hot Hard Candy

Sprinkle 18x24 strip of heavy-duty aluminum foil heavily with powdered sugar. Mix first three ingredients in large heavy saucepan. Stir over medium heat until sugar dissolves. Boil, without stirring, until temperature reaches 310° or until drops of syrup form hard and brittle threads in cold water. Remove from heat:

- **3 3/4c sugar**
- **1 1/2c Karo syrup**
- **1c water**

Stir in flavoring oil and coloring. Pour onto foil.

- **1t cinnamon oil (1 1/4t any other flavor)**

When able to handle, out into bits with kitchen shears.

*Grama G (Margaret Premzick: Boil to 296°: 3 1/2c sugar, 1c Karo, 1c water, add: 1t cinnamon oil, food coloring)

Orange Coconut Rolls

Suggest not doubling. Makes about 18 rolls.

Combine at let proof:

- **1 package yeast (2t)**
- **1/4c warm water**

Add:

- **1/4c sugar**
- **1t salt**
- **2 eggs**
- **1/2c sour cream**
- **6T melted butter**

Stir in enough flour to make kneadable dough:

- **at least 5c flour**

Roll out half the dough in a 12" in circle. Brush with:

- **melted butter**

Filling

Combine and spread over buttered dough:

- **3/4c sugar**
- **3/4c coconut**
- **2T orange zest**

Cut into 12 wedges. Roll up starting with wide end. Let rise. Bake at 350° 15-30 minutes.

Glaze

Boil glaze for 3 minutes; stir occasionally. Pour over cooked hot rolls:

- **3/4c sugar**
- **1/2c sour cream**
- **2T orange juice**
- **1/4c butter**

Peanut Butter Cups

Mix and put in 9x13 pan:

- **3 1/2c powdered sugar**
- **1c melted margarine**
- **1 1/2c peanut butter**
- **1 1/4c crushed graham crackers**

Melt then spread on top. Then cool in fridge and cut.

- **6 oz chocolate chips**
- **1/4c peanut butter**

Seven Layer Cookies

In 9x13 pan layer ingredients. Do not mix; just add in layers as listed.

- **1/4lb BUTTER, cut in pieces**
- **1c graham cracker crumbs, sprinkle over butter**
- **1c coconut**
- **1c chocolate chips**
- **1c butterscotch chips**
- **1c Eagle brand condensed milk**
- **1c chopped walnuts**

Bake 20 minutes at 350°. Mom

Spritz

- **1 1/2c BUTTER**
- **1c sugar**
- **1 well beaten egg**
- **2t vanilla or 1/2t almond extract and 1 1/2t vanilla**
- **4c or less flour**
- **1t baking powder**

Put through a press. Sprinkle with sugar; bake 7 to 10 minutes at 400°. Mom

Toffee Squares

Combine:

- **4 1/2c oats**
- **1c brown sugar**
- **3/4c butter**
- **1/2c corn syrup**
- **1T vanilla**
- **1/2t salt**

Mix well, press into greased 15x10 jelly roll pan. Bake 18 minutes or until brown and bubbly. Remove from oven and immediately sprinkle on:

- **2c chocolate chips**

Let stand 10 minutes then spread evenly. Sprinkle with:

- **2/3c chopped nuts**

Cool, cut into squares.

Cranberry Relish Mom

- **1 pound raw cranberries**
- **4 tart red apples (Jonathon)**
- **2c sugar**
- **juice of lemon**

optional: red coloring

Put through course grinder; refrigerate. Vary by adding:

- **1 good-sized orange**

*Mom from Mordhorsts

Hawaiian Salad Mom

Dressing; combine:

- **1c sugar**
- **2T flour**
- **1/2t salt**

Gradually stir in, cook over moderate heat, stirring until thick:

- **1 3/4c pineapple juice**
- **2 eggs, beaten**

Add; then cool to room temperature:

- **1T lemon juice**
- **3 quarts water**
- **1T cooking oil**
- **2t salt**

Bring water, 2t salt and oil to boil. Add pasta. Cook at rolling boil until pasta is done. Drain, rinse with water, drain again and cool to room temperature. Combine the following with half of the dressing.

- **1 - 16oz package frog eye pasta (acinipepe)**
- **3 - 1loz cans mandarin oranges, drained**
- **2 - 20oz cans pineapple chunks drained**
- **1 - 20oz can crushed pineapple, drained**
- **1 - 9oz carton Cool Whip**
- **1c miniature marshmallows**
- **1c coconut**

Chill overnight. Add remaining dressing mix lightly.

*Mom

Lemon Fluff Mom

- 1 large package lemon Jello
- 2c boiling water
- juice of 2 lemons
- zest of lemons
- 1/2c sugar
- 1 can evaporated milk, chill overnight

Dissolve Jello in water, add lemons, zest, sugar then let congeal in fridge. Whip Jello until fluffy and light, doubles in volume, put back in fridge. Then whip milk like whipping cream. Fold together. Chill a few hours.

*Mom

Marinated Mushrooms Mom

- 1lb fresh mushrooms
- 1/3c red wine vinegar
- 1/3c cider vinegar
- 1/3c salad oil
- 1 clove garlic, crushed
- 1 medium onion, diced
- 1T sugar
- 2T water
- 1 1/2t salt dash pepper
- dash Tabasco

Mix all ingredients together and mushrooms. Let marinate at least overnight for best flavor. *Mom

Meatballs Mom

Mix together:

- 2 pounds lean ground beef
- 1 pound bulk pork sausage
- 1 can evaporated milk
- 2c old fashioned oats
- 1/2t ground pepper
- 2t chili powder
- 10 1/2t garlic powder
- 2-3t salt
- 2 eggs
- 1/2c chopped onions

Shape into small balls (1" diameter). Place in baking pan in single layer. Combine sauce ingredients and pour over meatballs.

Sauce

Double if you like lots of sauce:

- 2c catsup
- 1 1/2c brown sugar
- 1t liquid smoke
- 1/2t garlic powder
- 1/2c chopped onions

Bake 1 hour at 350. *Mom

Pretzel Jello Mom

Cream:

- 3/8c margarine
- 1/2c sugar

Add:

- 1 1/2c smashed pretzels (roll with rolling pin)

Pat down in 9x13. Bake at 325 for 6 minutes or until firm. Cool. Cream:

- 8oz cream cheese
- 1/4c powdered sugar

Add:

- 8oz cool whip

Spread over crust

Combine:

- 6oz peach jello
- 2 1/2c boiling water
- 8oz crushed pineapple

Put jello in fridge, watch carefully. When it starts to set (thickened but not lumpy when stirred), pour over cream cheese layer. Refrigerate. Ben's favorite.

Raspberry Jello Mom

- 1 large package raspberry Jello
- 1 1/2c boiling water
- 1 pint package frozen raspberries

Mix together and let set up. Meanwhile melt together topping:

- 1c sour cream
- 1 1/2c small marshmallows
- 1T sugar
- 3T lemon juice

Pour over firm Jello and chill. *Mom

Strata Mom

Cover and chill overnight. In greased 9X13 pan combine:

- **12 slices bread, cubed (sourdough, French, herb, cheap)**
- **1c potatoes, boiled and cubed**
- **2c meat, chopped (ham, bacon, sausage, chicken)**
- **1c onion, sautéed**
- **3/4c shredded cheese**
- **(garlic, onion, sautéed celery, black olives, mushrooms, parsley)**

In another bowl, combine then pour over mixture in pan:

- **6 eggs**
- **3 1/2c milk**
- **1T Worcestershire**
- **1t dry mustard**
- **3/4t salt**
- **pepper**

Bake uncovered at 325° for 1 hour and 15 minutes until puffed and brown.

BECKY'S HOLIDAY RECIPES

BECKY *Chess Pies*

Crust; mix:

- **2c flour**
- **1/2t salt**

Cut in

- **1c margarine**

Add one at a time

- **6T ice water**

Roll and line pie tin or muffin tins (makes 12).

Filling; cream:

- **1/2c butter**
- **1c sugar**

Add:

- **3 egg yolks**

Add and blend well:

- **1 egg white, stiffly beaten**

Add:

- **1c dates (or raisins)**
- **1c walnuts**
- **1t vanilla**

Bake at 400° 15 minutes. Can add optional meringue (2 egg whites, 1/4c sugar 1/2t vanilla) then cook at 325° 15 minutes. *Becky

Mint Brownies

Cream until light and fluffy:

- **1/2 butter**
- **1c sugar**

Add:

- **2 eggs**
- **1t vanilla**

Melt then blend in:

- **2 squares unsweetened chocolate**

Stir in:

- **1/2c flour**

Then add:

- **1/2 chopped walnuts**

Pour into greased 8x8 pan. Bake at 350 for 25 minutes. Cool. Spread with frosting and glaze (below). Keeps best in fridge. Becky

Mint frosting: combine and beat well:

- **1c powdered sugar**
- **1T soft butter**
- **1T light cream**
- **1/2t mint extract**

Let stand until set.

Glaze: melt::

- **1 sq unsweetened chocolate**
- **1T butter**

Spread over frosting. Chill until firm. *Becky

BECKY'S HOLIDAY RECIPES

Nissua

(*Finnish Sweet Bread*)

Makes two braids and 6-8 small loaves.

Suggest not doubling.

Do NOT cook in full size loaf pan; will burn on outside and be doughy on inside. Round braids and tiny loaves work best. For round braids braid three strands starting from center and work toward end.

Repeat to other end.

Dissolve and put aside:

- **1T yeast**
- **1/4c warm water**

Heat to steaming:

- **2c milk**

Stir into hot milk:

- **1/2c butter**
- **1 1/2c sugar**
- **1/ 2t salt**
- **1T cardamom** (toasted, shelled, ground best but not necessary)
- **3/4c evaporated milk**

When lukewarm (110 degrees) combine dissolved yeast and hot milk mix in mixing bowl. Then add:

- **2 well beaten eggs**

Work as much flour as needed to make kneadable dough:

- **about 8 c flour**

Let rise in greased bowl covered with damp towel about 90 minutes in warm place. Punch down, braid or form loaves and place on greased insulated sheet to rise again. Bake braids at least 25 minutes at 350°. Brush top of loaf with:

- **butter**

Sprinkle over and bake 5 minutes more:

- **coarse sugar & crushed cardamom**

Limpuu

(*Finnish Rye Bread*)

Makes four 8" round loaves. Suggest NOT doubling.

Heat in saucepan until steaming, let cool to 110 degrees:

- **1 quart water**
- **1 1/2c sugar**
- **1/2c dark Karo syrup**
- **1t salt**
- **1T butter**
- **2T dark molasses**
- **2T slightly crushed anise seed**

Combine in separate bowl:

- **2t sugar**
- **1T yeast**
- **1/4c warm water**

When first mixture is lukewarm (110 degrees) add:

- **2c dark rye flour** (medium ok, Bob's Red Mill 2lb 6oz package ok)
- **1 egg**

Beat in as much flour as needed to be able to knead by hand:

- **white flour**

Knead then let rise in greased bowl. Cover with a damp towel in a warm place (oven with light on, car on a hot day) 90 minutes or until double in bulk. Punch down and form into round loaves in 8" round cake pans. Let rise another 60-90 minutes.

Bake in pan 25 minutes at 375 degrees. Then reduce heat to 325 degrees. Remove loaves from pans and place on oven rack. Bake at least 15 minutes more. Bread is done when it makes a hollow sound when tapped.

BBQ Pork Becky

Cut meat into 2" strips:

- **1lb boneless pork (tenderloin)**

Combine and rub into pork:

- **1/2t salt**
- **1/2t pepper**
- **1/4t five spice powder (ginger, cloves, anise, cinnamon, nutmeg)**
- **1T sherry**
- **2T soy sauce**
- **3T hoi sin**
- **1t red food coloring**

Variation: use cinnamon instead of 5 spice. Use 1T brown sugar and 1T honey instead of hoi sin. Add 1 green onion and 1 clove garlic. Put meat and sauce in bowl, turn to coat. Cover and refrigerate 1 hour or overnight, turning meat occasionally. Reserve marinade after removing loin, simmer and reduce to ½ volume. Strain and use for dipping! Place meat on a wire rack in a baking pan. Bake 45 minutes at 350 F, or until no longer pink in the center, turning and basting frequently with fresh marinade.

Chicken Adobo Becky

Sauté:

- **1T oil**
- **1 1/2 bulbs garlic (15 cloves)**
- **1/2c fresh ginger, grated**

Add then cook until brown (20 min):

- **1T peppercorns, smashed**
- **5lbs chicken drummettes**

Add and boil until falling off bone:

- **10 bay leaves**
- **(1/2c) 1c soy sauce**
- **2/3c water**

Add then boil until dry and oily (4 min):

- **1/3c wine vinegar**

*modified from Grandpa Brown

GRANDMA GABEILEIN'S HOLIDAY RECIPES

GRAMA GABEILEIN Fool Proof Fudge GG

In top of double boiler, combine and place over boiling water. Cook until marshmallows are completely dissolved, stirring occasionally.

- **32 large marshmallows**
- **1/4c water**

In large heavy saucepan combine the following, mix thoroughly. Bring to rolling boil on medium heat. Continue boiling for 8 minutes stirring constantly.

- **1/2c butter**
- **2 1/2c sugar**
- **1/4t salt**
- **1-6oz evaporated milk**

Remove from heat and stir in melted marshmallow mixture and chips. Mix until thoroughly blended.

- **1 1/2c chocolate chips**

Pour into greased 8x12 pan. Cool and cut.

Knox Blox GG

In large bowl combine all gelatins, add water and stir until dissolved.

- **4 envelopes Knox unflavored gelatin**
- **3 - 3 oz packages flavored gelatin**
- **4c boiling water**

Pour into 9x13 pan. Chill until firm. Cut into squares or with cookie cutters.

Marshmallows GG

Combine; place over boiling water and stir until dissolved:

- **1 envelope unflavored gelatin**
- **1/3c cold water**

Add and stir until dissolved. Remove from heat.

- **1/2c sugar**

Place corn syrup and vanilla in large bowl of electric mixer. Add gelatin and sugar mixture and beat on highest speed until mixture becomes thick and of soft marshmallow consistency at least 15 minutes

- **2/3c light corn syrup**
- **1t vanilla**

Grease pan 7x10x1 1/2. Pour and let stand in a cool place about 1 hour. Coat with coconut, walnuts, cocoa, crushed Butterfinger or M&M's. Grama Gabelein

Lefse

Gather up pressure cooker, potato ricer, flexible plastic cutting board, lefse roller, flour sifter/sprinkler lefse turner, griddle, towels, silicone brush, sugar & cinnamon shaker. May be doubled.

Cook 2 1/2 lb potatoes in pressure cooker 10 minutes (or boil in water until tender). Rice potatoes to make:

- **4c riced potatoes**

Stir in then allow to cool to room temperature (may refrigerate for faster cooling):

- **1/4c butter**

Stir in:

- **1/2c whipping cream**
- **2t sugar**
- **1t salt**
- **1 1/2c flour**

When cool, form into 16 patties. Roll each patty flat like a tortilla using a generous amount of flour. Sprinkle top with flour as needed so it doesn't stick to rolling pin.

Roll onto turner and transfer to 400 degree griddle. Flip when brown spots form. After both sides are cooked, stack between towels to keep moist while cooling.

May be buttered, sprinkled with cinnamon and sugar and rolled while still warm:

- **melted butter**
- **sugar and cinnamon**

Allow to cool before storing in an airtight container and refrigerating or freezing.

Yulekaka GG

Mix in large bowl:

- **3T milk**
- **3 3/4c warm water**
- **1T yeast**
- **3T sugar**
- **3t salt**
- **1 1/2T bacon grease**

Add and beat until shiny and thready:

- **5c flour**

Add:

- **candied fruit, 1/2" chunks**

Add until you can knead dough:

- **flour**

Knead, rise, punch down, form 3 loaves in greased pans, rise, bake 35 minutes at 375. Brush with butter while hot, cool on rack. Omit fruit for plain bread or rolls. *Grama Gabelein

Vegetable Pizza GG

- **2 pkgs. Crescent Rolls**
- **1 8 oz. pkg. Philadelphia Cream Cheese (regular or light - don't use fat-free)**
- **1 pkg. Hidden Valley Ranch dressing mix**
- **1 small jar mayonnaise**
- **1 large pkg. shredded cheese**
- **1 head cauliflower (finely chopped)**
- **1 bunch broccoli (finely chopped)**

Spread crescent rolls out on cookie sheet - flatten and spread out as much as possible. Bake and let cool. Mix cream cheese, mayonnaise and Hidden Valley together and spread evenly over cooled crescent rolls. Top with cheese, broccoli and cauliflower -as much as you want.

GRAMA GABEILEIN'S HOLIDAY RECIPES

GRANDMA MARGUERITE

Butter Fudge GM

Mix sugar and dry gelatin in large sauce pan.

- **3c sugar**
- **1 envelope plain gelatin**

Add milk, syrup, chocolate, and butter and cook over medium heat until softball stage (238°).

- **1c milk**
- **1/2c corn syrup**
- **3 squares unsweetened chocolate**
- **1 1/4c BUTTER**

Remove from heat, pour into large bowl. Cool 15 minutes.

Add vanilla, beat until thickens.

- **2t vanilla**

Spread in buttered pan, set in refrigerator 5 minutes. Mark in squares and cut. *Grandma Marguerite. Mom's favorite.

Christmas Cookies GM

Cut fine, set aside:

- **2lb pitted prunes**
- **1 1/2lb candied cherries**
- **3 rings pineapple**
- **1lb pecan**
- **1lb Brazil nuts**
- **1lb walnuts**
- **1/2lb blanched almonds**

Cream:

- **1 1/2c brown sugar**
- **1c BUTTER**
- **2 eggs**
- **1T baking soda**
- **1T salt**
- **1T cinnamon**

Then add:

- **2 1/2c flour**

Combine mixtures and let stand 1 hour. Drop on greased cookie sheet and bake 20 minutes at 250-300°. *Grandma Marguerite

Divinity GM

Grandma Marguerite always said never make on a rainy day. Mix in saucepan. Stir over low heat until sugar is dissolved then cook without stirring to 260°:

- **2 2/3c sugar**
- **2/3c light corn syrup**
- **1/2c water**

Remove from heat and pour, beating constantly, in a fine stream into:

- **2 egg whites, stiffly beaten**

Add and continue beating until mixture holds its shape and becomes lightly dull:

- **1t vanilla**

Fold in:

- **2/3c broken walnuts**

Spread in buttered pan. *Grandma Marguerite

Fattigmans GM

Beat:

- **10 egg yolks**
- **10T sugar**

Add:

- **5T melted butter**
- **3T sweet cream**

Add:

- **1 lemon rind, grated**

Combine and add.

- **1t baking powder**
- **1c flour**

Add enough **additional flour** to make dough firm enough to roll into a thin sheet. Cut with cookie wheel into strips. Cut a slit in each strip and put end through. Fry in hot oil in deep fryer until light brown. Drain on paper towel. Sprinkle with powdered sugar when cool. *Grandma Marguerite

Nuts and Bolts GM

Grandma Marguerite brought her version of Chex Mix that included cherries and straight pretzels along with a huge bowl of fresh fruit every Christmas.

Shortbread GM

- **1 pound BUTTER**
- **2c powdered sugar**
- **4c flour**

Place on butter on a board and work in sugar and flour with hands. Form into a roll, 2" diameter, and out in slices 1/4" - 1/2" thick. Bake 350° until just turning golden on edges and bottom. *Grandma Marguerite; Mom's favorite.

HOLIDAY DRINKS

DRINKS *Kahlua*

Pour boiling water over, stir until dissolved, let cool:

- **4c boiling water**
- **6c sugar**
- **3/4c instant coffee**

Pour into gallon jug and add:

- **2c vodka**
- **1 vanilla bean, cut in thirds**

Let age 30 days. Tip jug every few days so vanilla gets through liquid. *Mom (Drink: 1/4 vodka, 1/4 Kahlua, 1/2 milk, 2T Coke)

Mulled Cider

Put cloves and allspice in tea ball. Simmer 4 hours before serving.

- **2 sticks cinnamon**
- **2 1/2t whole cloves**
- **3 beads allspice**
- **1 gallon cider**

Serve with **orange slices**. May be kept in fridge and reheated. May be kept warm in crock pot. *Cid

Mulled Apple Orange Juice

- **4c apple juice**
- **12 oz orange juice concentrate**
- **1/2c water**
- **1T red hots**
- **1/2t nutmeg**
- **orange slices**

cinnamon sticks

Wedding Punch

Combine in order:

- **8c pineapple juice**
- **8c cranberry juice 1**
- **4 liters 7-Up**

Float slices or scoops:

- **Raspberry sherbet or vanilla ice cream.**

May omit pineapple juice. *Mom made for our wedding.

Stories

Christmas has become a special time full of traditions starting with the celebration of Christ's birth. It has become a time of year that the spirit of giving is renewed and people work harder at loving one another. It seems you can hear the angels sing the carols and hymns in the background--joyous that the prophecy of His birth has been fulfilled.

Our Christmas traditions have always started at Thanksgiving. Grandma Sires (later Grandma Marguerite because Mom wanted to be called Grama Sires rather than Grama Barbara) hosted a lavish spread as long as she could, well into her 70's. (Sandy) I always liked the green bumpy glasses we got ice and water in. Grandma always set the table a couple of days before so it seemed like she had it all planned out and wasn't rushed. It was fun to be in the kitchen after dinner and listen to the ladies talk when they washed the dishes. My favorite part was playing Tripoley after dinner and having the second serving of pie in the evening--every flavor of pie you can imagine, even mince meat. We would spend the night with Mom and Dad in Grandma's guest room, then go check out the Mt. Vernon mall's decorations and do some Christmas shopping. It was an unspoken law that Christmas records were not played in our family until that day. But Mom had been collecting presents all year long.

I remember on Thanksgiving how Grandma had it all laid out on the round table...fruit and mixed nuts that we sat around ' and cracked. We played with the boxes she kept in the furnace room. I played with the blocks and box of toys that were in the small bathroom. I mostly remember Grandpa Sires in his barrel chair by the window leaning forward with his elbow on his knees by his tall ashtray.

I remember Dad and Grampa Gabelein bringing home trees from hunting and putting them behind the house we lived in town. During the holiday season we would go visit Grama and Grampa Gabelein and drive around to see the Christmas lights and see if we could see Santa Claus. Sometimes, we visited Grama and Grampa Mellroth on Christmas Day. I remember Grama Mellroth had pretty quilts, a flour drawer and gold fire king dishes. Her little dog was put on a chain in the baby doll crib by the kitchen door and it was scary to go through. Around their house was slippery mud and ducks to keep the slugs away. You always had to be really careful not to fall because you had your best clothes on.

Since Uncle Ralph was in the service they sent gifts to us. Auntie Robin always chose the perfect thing for me. I remember begging to open them early and some years it would work. One year they gave me a Winnie the Pooh treasury that I still have and read to my kids. One time it was a Barbie complete with outfits and a changing room/carrying case. One year really stands out though. It must have been a year when we weren't allowed to open the presents early. Mom was in the kitchen while Dad was opening their gift. Anyway before the paper was off enough so she could see what it was she yells out, "I get the Lingonberry." My honest mother had peeked at the little jars of jam and wrapped it back up! The next year the presents were sent with numbers on them and a list in Ralph's hand writing that corresponded to the numbers. Uncle Ralph still didn't trust her and had provided a fake list. I don't remember how when it got all sorted out.

Mom usually took one shopping day where she left first thing in the morning and came home late at night. She might start in Lynnwood and wind up in Bellingham. The car would be packed full of bags that I wasn't allowed to help carry in. Ron's technique was different. Once he rode his 10 speed to town and bought more than he could comfortably carry home, so he bought himself some saddle bags for the bike. After he rode home he just walked in and passed out the presents...before Christmas...unwrapped.

Of all the decorations out this time of year, I still think our house was the most beautifully decorated of all. Mom is generous with candles and it brings the dim living room alive. I have always loved the ceramic three angel choir she painted the most. I also liked the dingy angel candle thing and the brown ceramic nativity scene that she made look like it was sitting on a cloud of angel hair on top of the TV. I loved the way Mom decorated and would have candles around and the lights on the tree. It was so sparkly. Cards would start to come in right after Thanksgiving. The Christmas cards were fun to read and Grandma Sires had to answer a hundred questions from me to explain all of hers. I would sit by her chair and ask and ask. School band concerts left no denial of the speed of the approaching holiday.

(Mom) Part of catching the spirit of Christmas has always been making treats. For years when I was a kid our fudge flopped until we figured out evaporated milk and regular milk don't work the same in recipes. We had to eat it with a spoon. Part of the reason for working so hard before Christmas to make all this food is to be able to relax until New

HOLIDAY STORIES

Year's Day. That time to reflect is the best part of Christmas. Getting ready for Christmas included a deep cleaning regimen. I hated cleaning the toilets and vacuuming the stairs. Who noticed? Christmas Eve excitement was in the air as extended family gathered in the afternoon. *It was exciting to get all ready in my newly made Christmas dress and wait for people to come. It seemed like everything couldn't happen unless the grandparents were there. That included my Mom and Dad, Grandma Sires (Marguerite who was usually picked up from Mt. Vernon in case it happened to snow). Dick and Jimi with Kim, Kelli, and Jeff came. Cathy and her husband Bob would also be there.*

Christmas Eve many conversations could go at once, sometimes things could get loud. We'd eat a potluck feast (Mom fixed most of it, enough food to feed an army). The mound of presents under the tree grew to an embarrassing size, everyone exchanging. "Dirty Dice" was a highlight, stealing the "good one" that could wind up being king-size underwear or a roll of toilet paper. *) We always had punch and lots of candy and cookies. The dip and vegetables were my favorite. Grandma Sires made a lot of candy and nuts and bolts. Grama Gabelein made bread. Late in the evening, it would be down to the five of us and the grandparents.* We could open one present from Mom and Dad that night, it was usually matching flannel Christmas pajamas made by Mom. When Ron got too big for pajamas, he got underwear with bells on them. All grandparents would spend the night and be woke up very early Christmas morning. I was often missing from the *family* photo because I was sick. I gave my bed to Grandma Sires and slept on a wobbly canvas cot anyway. It was special to lay there and drift to sleep while I listened to the grown-up's conversations and old stories.

One of my most treasured memories is the year after the aunts and uncles left and the kids were tucked in bed, we stayed up with Mom and Dad till 2 or 3 a.m. Drinking hot buttered rums and visiting in the quiet of the night. The tree lights were beautiful. I bet morning came too early when we woke them up. Christmas morning, we were allowed to turn on the tree lights (with the switch by the stairs) and check out what Santa left in our stockings. The presents from Santa had to wait while people took showers got coffee and stumbled out to watch. The stocking treats usually included satsumas, chapstick, graham crackers.... Santa usually brought one "big" present (\$30 value in 1980) and several smaller ones.

When Pam went to kindergarten a bully on the bus told her there was no Santa. (Ben at age 6 Just ruined the Santa game for his second grade friend). Some one was unofficially appointed to pass everything out. I don't want to miss anything so I still let my presents pile up while I watch to see what everyone else is getting and how they like their gifts. Christmas Day was spent quietly with our immediate family. Mom and Dad would spend the day with Cathy. The kids kept busy with their new presents. Breakfast was made ahead, strata, and usually included little Smokey, cheesy sausages and fruit and homemade bread and rolls. We ate after the rush of presents was over.

I liked it when we had opened our presents and Mom arranged them all under the tree. When we woke up Christmas morning our presents would be artfully arranged under the tree around our overflowing felt stockings. Our stockings were not like anyone's that I knew. We made ours ...with toes! I was probably in kindergarten so Mom did most of mine with me directing. It has a Santa on it. I always thought Sandy's was the best. Each stocking is personalized with decorations. Grampa Gabelein's has a logging truck. There is a stocking for EVERYONE. They hang in a line on both levels of the staircase at Mom and Dad's.

Around 1974 Grama and Grampa Gabelein gave me and Kelli matching dolls--Suzie. She lasted until 1993 when Racheal and Ben were fighting over her and she ripped, all her stuffing flying around like snow flakes. Once Ron received a "virty-bird" helicopter. It seems like Dad spent a lot of time playing with it. I had a hard time keeping my knowledge of the presents to myself, if I knew what they were it would just slip out. Onetime before I started school I ran out to meet Ron at the bus with this greeting, "I know what you're getting for your birthday and I won't tell but it's an airplane." Christmas vacation was a fun, family time. There was plenty of wrestling with Ron precutting his moves on me and me not saying "uncle." At some point I would go down to spend time with Grama and Grampa and wind up staying at Jimi and Dick's. Often the ponds in the marsh would freeze over and we would spend hours skating with cowboy boots. There were years we went crabbing with tasty success. Mom would wait for us to go back to school before taking down the tree and decorations. I can imagine her enjoying the peacefulness and reflecting on the conversations and events. After the celebrating is over. Burl Ives, Buck Owens and Stan Boresen have to be silenced until next Thanksgiving. It is hard to put those treasures in boxes for another eleven months but in some ways the next Christmas season is upon us before we are "ready" again.

HOLIDAY STORIES

GRAMPA GABELEIN'S CHRISTMAS MEMORIES One year old Walt dressed up in a Santa suit and came over. I probably was 4 or 5. I believed in Santa then. When we were little fellers, Santa came when we were milking. I was milking before I was 5. If the cow kicked we were so small it'd catch us on the back of the head and knock us in the gutter. You can imagine what we looked like ...and swelled like. Mom was sympathetic- but we had to go back out and finish. We'd go out to milk and when we came back in the presents were under the tree. We couldn't open them 'til morning, everything was already but everyone had to wait for us to finish milking to start in.

We were just as happy with what little we got, probably even more, then what kids get now. We got useful things and toys, a cap gun once. One year Harv and me got a coaster wagon between us. We had that thing 'til the box rotted off. Bet we had that 'til we were 15 years old. We hung up stockings, probably one of the ones we wore. There'd be an apple, tangerine, hard candy. That tangerine was so sweet. Just touch it and it peeled itself.

We had a tree with candles at home, clipped on. We had the tree up sooner but he would just be lit Christmas Eve. It was decorated ...popcorn, those things you put together like this, paper chains. Probably started with fresh decorations each year. One guy would start saying Santa wasn't real but we didn't quite believe him yet. So we'd go around half believin' and half not for another year until we were sure. One year Aunt Elsie Rousche and her daughter Kristine came to visit after Christmas. Kristine brought her big doll over to show off. She was bragging that she got it 'cause she'd been good. Tillie thought she'd been good too and didn't think it was fair she didn't have a doll.

One year in the snow we had this one horse sled that was three feet wide and probably six feet long, had steel runners and cross pieces on it. We'd start up the hill and go to the marsh. One year we didn't have the bean poles out in the marsh garden and the ground was froze. We had bean poles flying all over; they were breaking off since the ground was froze. We caught hell for that. The bean poles were shorter the next year. Emil and Whitney built skis. Aunt Elsie was Whitney's mother so that made him a cousin. We tried barrel staves for skis, didn't go far. We were just little.

We had ice skates and got good at it. I could go backwards and everything. Once I fell and hit right on the back of my head, hard, ice was cracking all over. A bunch of guys would come down to the marsh to skate. We all got along... Guffys lived at Doc Savage's, Ackermans, Gerald Thompson, Dave Cunningham, Edwin Grimm, Howard and Woody Jensen. It used to freeze up more down there, get colder, in the marsh you didn't have to worry about anybody drowning, it wasn't that deep most places if you broke through.

GRAMA GABELEIN'S CHRISTMAS MEMORIES

In Nebraska we only had stockings, there were no trees. We moved from there when I was 12 but until then we'd chase Santa on Christmas Eve. The roads were flat and straight, on the 40 lines. My dad must have stayed in the barn until he saw some lights. He'd come running in yelling THERE GOES SANTA. We'd see the lights and we'd all jump in the car and chase him. Mom would stay home and keep the fire going. When we'd get home the presents would be out and we'd open them. In the morning we'd open our stockings. There 'd be an all day sucker, penny pencil, popcorn ball, orange. They were so sweet and easy to peel a special treat.

One Christmas I must've seen where my parents put the presents, under the front of the piano. Every time everyone went outside I'd get everything out and play with it, then put it away before they came back. It was so much fun. I got a doll that year. They gave it to me and said, "Take good care of that, it 'a the last doll you are gonna get." I was only three. After we were married we'd charge for the month at Harold Johnson's store because he'd give you a sack of oranges or a bag of candy at the end of the month when you paid your bill. That's the only reason we charged we couldn't afford those treats otherwise.

In the old days if one light was out in the Christmas light strand the whole thing wouldn't work, It wasn't much fun. Grampa would sleep in his chair; I'd do the tree without any help. "Well, I cut it." We went home to my Mom and Dad's Christmas Day. All of us did. I was the first one not to go, but we were a family and had to stay home and start some traditions. One year Mom was looking in the oven and someone put a plastic dog barf beside her with out her seeing. They said look what the dog did. She just scooped it up with her towel.

Dad made a big lazy susan of pickled herring, hard tac. His hard tac was a big, round, flat cracker that he'd break in pieces. He loved it even if the rest of us didn't.

HOLIDAY STORIES