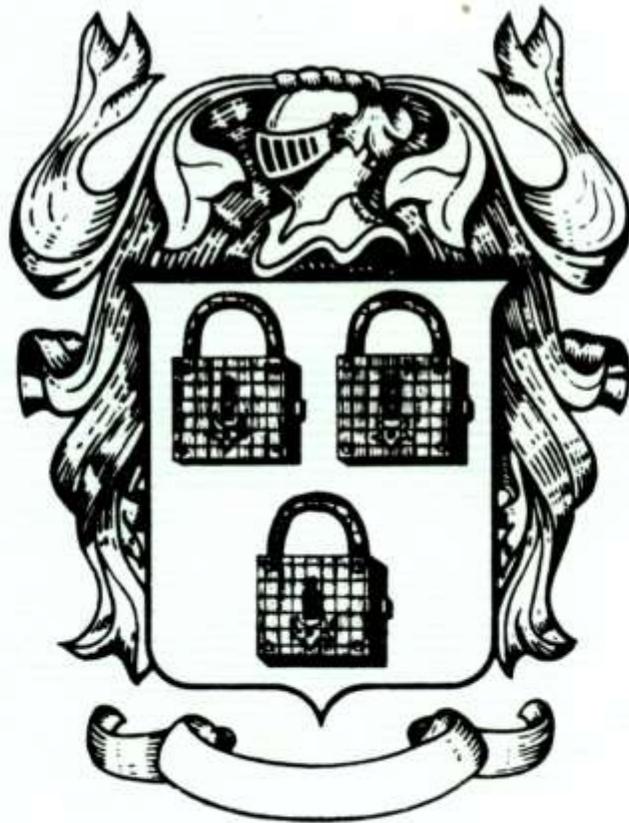


Cooking With
the
BLACKLOCKS



Blacklock

COOKING WITH
THE
BLACKLOCKS

by
William Harvey Olson

November, 1983



Thomas Matheson Blacklock



"Etta" Henrietta Blacklock

FOREWARD

An article in Family Circle, 4/19/83 issue, told about the unique "culinary portrait" of the Bauerle family compiled by Garneta Bauerle. This caught my eye and the ultimate result is this genealogical cookbook. Compiling it has been an enjoyable experience, including receipt of the many fine letters from Blacklock "family" all over the United States.

Although I am not a cook, I am very definitely an eater, and just reading these recipes has been a mouth watering experience. We have not tried each recipe as yet, but hope to eventually. You will notice multiple versions of some dishes such as the Scotch Short Bread. I could not print every recipe sent, but limited to two from any one person. I did not modify the recipes as presented to me, but there may be some typographical errors, for which I apologize in advance.

I feel a bit more competent in and confident to discuss genealogy as opposed to cooking, so some research has been included in the last part of this book. The BLACKLOCKS are found around the world. It was quite a surprise to discover the extent of the family when I obtained a copy of "Walter Charles Whitley's BLACKLOCK FAMILY HISTORY". This book is useful and interesting to any serious researcher of the Blacklock name, BUT it was published in a rather incomplete and unorganized form because its author died before he was able to complete it. Further information can be obtained by writing to: Adrian D. McGavic, P.O. Box 3477, West Glen Station, Peoria, Ill., 61614.

Some of the information was obtained from research done by Debrett Ancestry Research and also by Ray D. Lazenby of the Brigham Young University Family History and Genealogical Research Center. I must also thank Anne Kliest for her many contributions and encouragement, my wife for her patience, my son for the use of his computer and finally all of those who sent in their recipes and genealogical tid-bits.

It is interesting to speculate on just what dishes (perhaps some are in this book) were prepared and put on the table in Scotland by our Blacklock forebears. Consider the difficult times Agnes Matheson Blacklock must have had feeding her large brood when her husband James died shortly after she had given birth to her last child, Thomas. That must have been quite a family!



MAIN DISHES

In this section you will find quite a variety of Blacklock favorites. The first, "Dundee Salmon Loaf", sounds like a good Scottish dish. I can vouch for the short and simple "Corned Beef Hash Dish" which my mother often fixed back in Depression days, and through the years thereafter. I can also vouch for my wife's "Sukiyaki" which is especially tasty when cooked at the table on a cold winter day. I'm not sure how you will convert Mrs. Limpp's "Chili" ingredients, but I've come to find that Scots are quite clever.

DUNDEE SALMON LOAF

1 can salmon mashed
1 cup bread crumbs
3 eggs beaten
1 1/2 cups finely diced celery
1/2 cup chopped parsley
salt & pepper to taste
3 tab. melted butter
1 onion grated fine

Mix all together.

Bake 1 hr. in loaf pan at 350 degrees.

Receipe of Mrs. Elizabeth Blacklock White
of Eau Claire, Wis.

CROCK POT "ONE POT" DINNER

1/2 to 1 lb. ground beef or ham
3/4 lb. bacon, cut in small pieces
1 c. chopped onion
2 cans (1 lb. 15 oz. size) pork & beans
1 can (16 oz.) kidney beans, drained
1 can (16 oz.) butter limas, drained
1 c. ketchup
1/4 c. brown sugar
1 Tbsp. liquid smoke
3 Tbsp. white vinegar
1 tsp. salt
dash of pepper

Brown ground beef in skillet, drain off fat and put beef in crock pot.
Brown bacon and onions, drain off fat.

Add bacon, onions and remaining ingredients to crock pot.
Stir together well.

Cover and cook on low setting 4 to 6 hours.

If using the 2 qt. crock pot, reduce this recipe by half.

Donna Henthorn

CORNED BEEF HASH DISH

Open can of corned beef hash, cut in desired pieces; place on onion slice, put in pan with water to nearly cover onion and put catsup on top of hash. Bake until onion is cooked.

Mrs. Charles Olson (Agnes Blacklock)

STUFFED MEATLOAF

1 1/2 lb. hamburger
1/4 cup Oatmeal
1 egg
Add any seasoning you wish.

Mix like you would for meat loaf.

Mix together:
1 can Cream of Celery Soup
1 can Cream of Chicken Soup
1/2 cup milk

Pour 1/2 over meat which is spread in pan.

1 package stuffing mix, mix with water and butter, according to package instructions.

Spread stuffing over meat and pour on the rest of the soup.

Bake in moderate oven until golden brown.

Optional - Part pork sausage may be used.

Ruthann Johnson
(Elizabeth Blacklock White's great granddaughter)

BROCCOLI HOTDISH

1 20 oz. pkg. frozen broccoli cooked & drained
8 chicken breasts or 1 chicken cooked & deboned
2 cans cream of chicken soup
2 T pimento or grated carrots (for extra color)
1 c sour cream
1/4 t curry powder
1 1/2 c shredded cheddar cheese
3/4 c bread cubes dotted with butter

In a large greased casserole place a layer of broccoli, then the layer of chicken, then layer with the soup, sour cream & curry mixture. Top with shredded cheese & bread crumbs.
Bake 350 degrees 30 min.

Mrs Larry (Agnes) Wagner

EASY LASAGNE

Group 1

2 lb. Ground Beef
1 large Onion
1/2 Tablespoon Olive Oil
1 tsp. Worchestershire Sauce
Salt, Pepper, and Garlic Salt to taste

Group 2

2 cans 15 oz. Tomato Sauce
1 large can Tomato Paste
1 large can Tomatoes
1 tsp. Oregano
2 Bay Leaves

Group 3

1 pkg. Lasagne Noodles
1 pt. Cottage Cheese
2 Raw Eggs
Grated Parmasan (middle size can)
6 to 8 slices Motzarella Cheese

Brown together Group 1 ingredients.
Add Group 2 ingredients.
Simmer covered 2 hours or until liquid cooks down.
STIR OFTEN

Boil 1 package of Lasagne Noodles. Rinse and drain.

Grease large 9 x 13 casserole.
Mix together Cottage Cheese and Eggs.
*Place 1 layer of Noodles in casserole.
Cover with 1/2 of the meat sauce.
Add 1/2 Cottage Cheese mixture.
Cover with 1/2 of the Parmasan.
Layer of Motzarella.
Repeat from *.
Bake at 350 degrees, 30 minutes.

Or prepare two 8 x 8 casseroles and freeze one. (Bake frozen one 1 1/4 hours)

June White Johnson (Elizabeth Blacklock White's
granddaughter)

SPAGHETTI MEAT SAUCE

2 tablespoons olive oil
2 cloves garlic - chopped
1 cup onions - chopped
1 cup celery - chopped
1 cup green pepper - chopped
1 cup canned mushrooms
1 lb. ground beef
3 1/2 cups canned tomatoes
1 can tomato paste
salt - pepper

Fry garlic in oil, 5 min.
Add & brown meat.
Add rest, mix well & simmer 1 - 2 hrs.
Serve over cooked spaghetti.

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recipe of Harlan Williams sent by
Mrs Harlan (Leone) Williams

5 HOUR STEW

3 lbs stewmeat
3 sliced onions
6 sliced carrots
1 cup sliced celery
1 can #2 whole tomatoes
1 slice white bread cubed
6 sliced potatoes
1 tbsp sugar
1 tbsp salt
3 tbsp tapioca

Don't brown meat.
Put in covered casserole.
Bake 5 hours at 250 degrees.
Don't lift cover during baking period.
-Makes 6 servings-

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Jack Lillich

CHINESE SPARERIBS

4-5 lbs spareribs

Brush with soy sauce. Roast 350 degree oven until br. & crisp.

SAUCE:

1 cup sugar

1 cup vinegar

1 tblsp. soy sauce

1 green pepper cut strips

Bring to boil.

Add 1 1/2 tblsp. cornstarch.

2 min. before serving ADD:

1 cup pineapple chunks

1 cup sweet pickles - chunks.

Pour over ribs on large platter.

(tomato chunks may be added)

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Mrs. Harlan (Leone) Williams

SPARERIBS JACK'S STYLE

4# country style ribs

1 can 7-UP or COKE

1/2 cup dark corn syrup

1/2 cup fine chop onions

1/3 cup mustard

1/4 cup corn oil

2 tbsp chili powder

2 cloves minced garlic

Place ribs in shallow bake dish.

Stir mixture & pour over ribs.

Refrigerate overnite.

Turn.

Grill & bast freq with mixture.

Grill 40 - 50 min. or until tender.

Makes 4 servings.

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Jack Lillich

CHILI

25 cents worth of ground beef
20 cents worth of brown beans
10 large onions
1 can chili powder
10 crackers

Cook beans until tender without salt.

Fry ground onions in butter or suet until brown; then add ground beef and cook until tender and a little brown.

Add Mexican salt and cook awhile longer.

Pour mixture into kettle with beans.

Cook slowly on the back of the stove for 5 hours.

When chili is done, add the crackers.

"Here is a goodie from Aunt Carrie, Mrs. James Crawford Blacklock (from a Methodist Church Cookbook, 1925)."

Mrs. Rufus (Isabel) Limm

CHILI CON CARNE

1 lb. hamburger
1 med. onion chopped and fried with hamburger
1 can red kidney beans
3 or 4 stalks celery cut fine
1 can tomatoes or fresh tomatoes
1 teas. chili powder-more if desired
2 teas. salt and a few shakes pepper.

Recipe of Annie Steele Marshall
by her daughter Anne Kleist

PORK CHOPS AND SCALLOPED POTATOES

4 pork chops
1/8 teaspoon pepper
4 cups sliced potatoes
2 cups milk
2 tablespoons flour
1 tablespoon butter
2 teaspoons salt

Brown pork chops and season.

Slice the potatoes thin.

Combine flour, salt and pepper.

Use alternate layers of potatoes and flour mixture in a buttered 1 1/2 qt baking dish.

Dot with butter and pour milk over all.

Top with pork chops.

Cover and bake at 375 degrees about 1 hour.

Anna (Blacklock) Williams

MEAT LOAF

1/4 c. chopped onion
1/2 c. grated carrots
1 egg
1 1/2 pounds ground beef
1/2 cup fresh bread crumbs
1/2 c. milk
1 1/2 teasp. salt
1/2 teasp. pepper

Beat egg, milk, salt, & pepper.

Add onion, carrots, beef & crumbs mix.

Spoon into 9 x 5 loaf pan.

Bake 1 hour at 350 degrees.

Kimiya Funtanilla, age 12 1/2

Great granddaughter of Anna (Blacklock) Williams

PIZZA DOUGH

2 1/2 cups all-purpose flour
1 pkg. Red Star Instant Blend Dry Yeast
1 1/2 teaspoon salt
1 cup warm water
2 tablespoons olive oil

Combine 1 cup flour, yeast & salt; mix well.
Add water & oil.
Mix by hand until somewhat smooth.
Gradually stir in remaining flour to make a stiff dough.
Let rest 15 min.
With well-floured or greased fingers, press into 2 greased 12
or 14 inch pizza pans.
Top with canned pizza sauce or your favorite recipe, your
favorite meat & cheese topping.
Bake at 400 degrees for 25 to 30 minutes until light & golden
brown and crisp on edges.
Serve immediately.

Charles J. Olson

ENCHILADA

1 lb. lean ground beef
4 cloves of garlic
4 lg. onions coarsley chopped
3 T chili powder
4 cans tomato soup undiluted
3 dashes tobasco sauce
1/2 tsp salt
dash pepper
1 lb sharp cheddar cheese, shredded
1 head firm crisp lettuce chopped
1 pkg tortillas

Saute ground beef, garlic & onions, drain fat.
Add tomato soup.
Add chili powder, tobasco, salt, pepper.
Simmer 3 to 4 hours, stir frequently.
Add a little water if sauce is too thick.
Grate cheese, chop lettuce & refrigerate until serving time.
Heat tortillas and place on plate.
Add spoon of sauce, sprinkle lettuce & cheese, repeat 3 times (3
layers).
Add raw onions if desired & end up with cheese on top.

Very filling.

Mrs Donald (Ruby) Williams

SUKIYAKI FOR SIX

- 1 Tablespoon butter
- 3 lb. sirloin tip roast - sliced thin like bacon
- 1/2 cup white wine
- 1 Tablespoon sugar
- 2 Tablespoons soy sauce (or to taste)
- 2 bunches green onions - sliced 2"
- 4 carrots - sliced like noodles, 2" long
- 2 green peppers - sliced
- 1/2 lb. mushrooms - sliced
- 3 sticks celery - sliced on diagonal, 2" long

Prepare in frying pan, preferably at the table.

Melt butter and brown meat lightly.

Add the wine, sugar and soy sauce.

Add some of each of the vegetables to fill the frying pan.

Cook at medium heat until done.

If preparing at table, take sukiyaki directly from pan and eat over rice.

Add additional vegetables as you have room in the pan.

You may wish to eat Japanese style which is to dip the hot sukiyaki into a bowl containing a raw beaten egg just before you pop it into your mouth - using chop sticks, of course. If you don't finish it all, it tastes even better heated up the next day.

Haruko (Phoebe) Olson

WHISPERING PINES



THE BLACKLOCK'S

SALADS

If all the Blacklocks are as avid salad eaters as I am, then I'm sure this will be one of the more popular chapters. My recipe is: Put some lettuce on a plate and place some cut up tomatoes on it. I'm afraid that doesn't show much imagination, but the following should provide something for every salad lover!

MEXICAN CHEF SALAD

1 head lettuce, broken into pieces
1 onion, sliced in rings
4 tomatoes
1 avocado, peeled, pitted and cubed
1 bag Dorito chips
1 lb. ground meat
1 can Kidney beans
1/4 tsp. salt
1 small bottle Italian dressing

Brown the ground meat.
Add Kidney beans and salt.
Toss lettuce, onion and tomatoes together.
Crush and add Dorito chips.
Add beans, meat and avocado.
Pour Italian dressing over all and toss together to mix.
(Optional: add anything else you want to the salad.
Use Thousand Island or French dressing in place of Italian.)

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Donna Henthorn

ORANGE-APPLE SALAD

1 3 oz package orange flavored gelatin or Jello
1 8 oz can applesauce
1 apple
1/2 c. lemon-lime soft drink OR cold water

Prepare gelatin as directions on package.
Stir in applesauce.
Chill for 20 min.
Cut up apple into bite-size pieces.
Take gelatin and add apple pieces and lemon-lime soft drink.
Chill for 3 hours.

Katrina Funtanilla, age 8 1/2
Great granddaughter of Anna (Blacklock) Williams

WATERGATE SALAD

1 large can crushed pineapple
1 package pistachio Jello pudding
1 c. miniature marshmallows
1 carton (9 oz.) Cool Whip

Simply mix all ingredients together well.

Sheri Henthorn

HEAVENLY FRUIT SALAD

- 1 can fruit cocktail drained
- 1 can pineapple chunks drained
- 1 cup coconut
- 1 can mandarin oranges
- 1 cup sour cream (or 1 cup Cool Whip)
- 1 cup lg chunks walnuts if desired

Penny Williams



CRANBERRY SALAD

6 oz raspberry Jello
1 3/4 c boiling water

Dissolve Jello and add 1 lb can whole cranberry sauce and 20 oz can of crushed pineapple (juice and all).

Pour 1/2 in bowl and set to thicken.

When set cover with 1 cup sour cream then pour on the other half of the cranberry mixture.

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Mrs. Robert (Donna) Knipfer

MARINATED VEGETABLE SALAD

1 medium head cauliflower, cut up into flowerettes
1# can waxed beans, drained
1# can green beans, drained
4 medium carrots, cut into 2 in. strips
1 cup sliced celery
1 cup sliced radishes
1 medium onion, sliced very thin
12 medium or sliced olives
1 pkg. Good Seasons Italian Dressing (use oil and white vinegar in preparing)

Cook or steam separately carrots and cauliflowerettes - no longer than 5 minutes (tender crisp).

Drain and plunge into ice water.

Drain well.

Add to remaining ingredients in large bowl and toss lightly.

Cover and refrigerate overnight.

Keeps well up to five days.

Ruthan Elizabeth Johnson
(Elizabeth Blacklock White's great granddaughter)

DESSERTS

This section will certainly be the favorite for all of us with a sweet tooth! We are even promised that we can "Eat and Grow Slim" with Kyle Henthorn's cake. I hope you will all try my mother's "Spiced Shortcake or Coffeecake", as I certainly have fond memories of it.

SUET PUDDING

1 Cup chopped suet, cover with boiling water to dissolve it.

ADD:

3/4 cup sugar

juice and rind of 1 lemon

1 egg

1/2 cup milk

1 cup raisins

pinch salt

2 cups sifted flour

2 1/2 teas. baking powder

Stir together and place in a steamer for 2 1/2 hrs.

Serve hot with hot sauce.

SAUCE FOR SUET PUDDING

1 cup brn. sugar

1 tble. cornstarch

1 tble. butter

3 tble. cold water

vanilla

Stir until smooth, then add 2 cups boiling water.

Boil until thickened.

"These are recipes of Agnes Blacklock Steele. We use them."

Wm. Harlan Marshall

Grandson of Agnes Blacklock Steele

CUSTARD PIE

Make a good rich crust in a 9 inch pan.
Mix together 4 eggs (beaten lightly), 7 tablespoons sugar, 3 1/2 c.
rich milk, 1 tsp. vanilla, 1/4 tsp. salt. (Do not beat this very much!)
Sprinkle nutmeg on top.
Bake at 400 degrees for 12 to 15 min. & turn oven down to 350 degrees
for about 25 to 30 min.
Too hot an oven makes the mixture get "syrupy".
Shake the pie gently and when it is "set" it is done.

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Mrs. Oscar (Bertha) Angle

RHUBARB TORTE

1 cup sugar
3 tablespoons cornstarch
4 cups sliced rhubarb
1/2 cup water
1 pkg. strawberry Jello (small)
1 recipe Graham Cracker crust
1/2 cup whipping cream
1 1/2 cups tiny Marshmallows
1 3/4 or 3 5/8 ounce package instant vanilla pudding mix

Combine sugar and cornstarch, stir in rhubarb and water.
Cook and stir till thickened.
Reduce heat, cook 2. to 3 min.
Add strawberry Jello and stir.
Spread on cooled Graham Cracker crust. Cool.
Whip cream. Fold in marshmallows.
Spoon on rhubarb mixture.
Prepare pudding according to package directions.
Spread over all.
Sprinkle with reserved crumbs.
Chill.

To make Graham Cracker crust:
Combine 1 cup Graham Cracker crumbs, 2 tablespoons sugar, and 4
tablespoons melted butter or margarine.
Reserve 2 tablespoons for top.
Put remainder in 9 x 9 x 2 inch pan.
Bake at 350 degrees for 10 min.

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Joyce Weiland Cady
Great granddaughter of Agnes Blacklock Steele

SPICED SHORTCAKE or COFFEECAKE

Mix 1/2 cup sugar, 1 egg, 5 Tab. melted shortening.
Sift 1 3/4 cups flour, 1/4 teaspoon salt, 4 Teas. B.P.; add alternately with 3/4 cup water.
Pour in greased pan, spreading batter higher toward edge.
Mix until crumbly 6 Tab. flour, 1/4 cup brown sugar, 1 Tab. butter and 1/2 Teas. cinnamon; sprinkle over batter.
Bake in moderate oven 35 min.

Mrs. Charles Olson (Agnes Blacklock)

CARROT CAKE

2 c. sugar
1 1/2 c. oil
3 eggs
2 c. grated carrots
1 can (no. 2) crushed pineapple
2 tsp. soda
2 tsp. vanilla
2 tsp. cinnamon
1 1/2 tsp. salt
2 3/4 c. flour
1 c. chopped nuts

Mix as you would any cake.

Put in a 16 x 11 x 2 pan and bake at 350 degrees for 40 to 50 min.
Test well to make sure it is done in center.

FROSTING

1 c. sugar
1/2 tsp. soda
1/2 Tbsp. white syrup
1/2 c. buttermilk

Cook 5 minutes.

After it starts to boil stir all the time.

Take fork and stick all over cake and pour on the hot syrup.

Gary Henthorn

OLD ENGLISH PLUM PUDDING

1 lb. beef suet chopped fine
3/4 lb bread crumbs
1 lb. light brown sugar
1 lb. wht. flour
scant 1/4 lb. chopped citron
1/4 lb. candied orange peel
1/4 lb. lemon peel
1/2 grated nutmeg
1 teas. cinnamon
6 eggs beaten, then 4 oz. brandy added to eggs

Pour eggs and brandy over dry ingredients, mixing well.
Moisten with a little sweet milk.
Boil 6 hours in a cloth dipped in hot water and floured.
Serve with hard sauce.

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Recipe given to Annie Steele Marshall 1925
from Mrs. Kate Blacklock of Merrimac, Wis.

OLD FASHIONED BREAD PUDDING

2 cups bread broken in small pieces
4 cups scalded milk
3/4 cup white sugar
1 tab. butter
1/4 teas. salt
4 slightly beaten eggs
1 teas. vanilla

Soak bread in scalded milk 5 minutes.
Pour over eggs and vanilla, salt & butter.
Put in 1 1/2 qt. pan.
Put pan in pan of hot water.
Bake 1 hr. at 350 deg.

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Mrs Anne Kleist (Marshall)

PIE CRUST

3 cups flour
1 1/4 cup lard
1 teaspoon salt
1 egg
1 tablespoon vinegar
5 tablespoons water

Makes 6 single crusts. Can be frozen.

Mrs Dennis (Carol) Williams

LEMON PIE FILLING

1 cup sugar
1/2 tsp salt
1 1/2 cup water
1/3 cup lemon juice
3 T flour
3 T cornstarch
2 eggs separated - use egg yolks
1 grated lemon rind
2 T butter
(yellow food coloring for a pretty yellow)

Mix together sugar, salt, water (cold), lemon juice, flour, cornstarch & egg, rind & butter.

Stir constantly to prevent sticking & lumping.

Do not overcook or will turn out lumpy.

Pour in homemade or store bought pie shell.

Cool.

Merange or Cool Whip topping.

Linda Williams

WHITE HONEY CAKE

Cream 1 1/4 cups white sugar and 1/2 cup butter.
Add 3/4 cup strained honey (heather honey best if available).
Add alternately 1 cup sweet milk, 4 teas. baking powder and 3 cups sifted flour.
Fold in stiffly beaten whites of 6 eggs.
Bake in layers 20 to 25 min.
Frost as desired.

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Original recipe from Mrs. L. A. Dudley in 1916
to Mrs Jack (Agnes Blacklock) Steele

EAT AND GROW SLIM CAKE

1 pkg. cake mix, white or yellow
1 pkg. lemon, lime or other Jello
3/4 c. water
3/4 c. cooking oil
4 eggs (add one at a time, beating well after each addition)

Mix above ingredients in order given.

Beat until smooth.

Bake in 9 x 13 pan until done, about 30 to 35 minutes, in a 325 degree oven.

Frost as follows:

FROSTING

1 1/2 c. powdered sugar
1/3 c. water
juice of 1 lemon

Blend well and pour over cake as soon as you take it from the oven, or vary recipe using 2 c. of powdered sugar creamed with 2 c. of powdered sugar creamed with 2 rounded Tbsp. butter, juice of 1 lemon and enough water to spread easily.

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Kyle Henthorn

COOKIES

The only thing some of us like better than cookies is - more cookies! Apparently this is quite true of the Blacklocks because I seem to have gotten more recipes in this category than any other. And especially Scotch Shortbread. Would you believe five - count 'em five - start out this section? Also, at least eight have some Scottish connection. They all sound delicious. Enjoy!

SCOTCH SHORTBREAD

1 1/2 cup flour
2/3 cup butter
1/2 teaspoon salt
1/2 cup powdered sugar, packed

Sift flour, add salt & sift again.
Cream butter gradually, add sugar.
Continue to beat until light.
Combine dry ingredients and creamed mixture, blend well.
Pat dough into ungreased 9" sq or pie plate.
Prick surface with fork.
Bake at 325 degrees for 25 to 30 min.

"This recipe came from Scotland when my grandmother and grandfather came to Wisconsin. When I bake it at Christmas time I sprinkle red colored sugar over top of dough before baking it."

Anna (Blacklock) Williams

SCOTCH SHORTBREAD

Mix thoroughly 2 cups soft butter & 1 cup sugar.
Stir in 5 cups sifted flour.
Mix thoroughly with hands.
Press into ungreased (size at least 9 x 15) shallow cake pan.
Dough should not stick to hands.
Preheat oven to 300 degrees.
Bake 20 - 25 min.
Top does not brown during baking - nor does shape change.
Remove and cut into 2 x 2 squares with thin knife.
Let cool before removing from pan.
For Xmas - sprinkle with red & green sugar before baking.
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(Recipe of Anne Marshall, Grandmother of Marshall
Hartley)
Lorraine & Marshall Hartley

SCOTCH SHORT BREAD

1 lb. butter
1 cup brown sugar
5 cups flour

Cream together butter and brown sugar, then gradually add flour.
Spread out evenly on an 11 x 17 cookie sheet.
Bake at 325 degrees for about 35 min.
Sprinkle colored sugars over top before baking.
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Wm. Harlan Marshall
Grandson of Agnes Blacklock Steele

PRIDE OF SCOTLAND SHORTBREAD

1 cup butter
1/2 cup sugar (wht)
2 1/3 cups sifted flour
1/4 teasp salt

Cream butter, add sugar gradually and cream together until light and fluffy.

Work in flour and salt, using finger tips.

Press evenly into greased 9 x 9 x 2 inch pan and prick with fork.

Sprinkle colored sugar on top.

Bake in slow oven 300 degrees about 50 min.

Cool slightly then cut into bars.

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Joyce Weiland Cady
Great granddaughter of Agnes Blacklock Steele

SCOTCH SHORT BREAD

1 lb butter
4 c flour
1/2 c pd. sugar
1/2 c reg. sugar

Blend butter & sugar partly.

Then add flour.

Mix till smooth.

Roll rather thick, cut & bake 350 degree just till light golden brown.

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"This recipe I have in my grandmother's handwriting."

Agnes Blacklock Marshall
Mrs. John Maves

OATMEAL COOKIES

Cook 1 cup raisins in enough water so you have 5 teaspoons juice.
To this add 1 teas. soda.

Then mix-

1 cup wht. sugar & 1 cup shortening creamed
2 well beaten eggs
2 cups wht. flour
2 cups quick oatmeal
3/4 teas. salt
1 teas. vanilla
any amt. nut meats if desired

Add raisins and juice with soda last.
Bake in moderate oven till light brown.

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Viola Marshall Pitman
Granddaughter of Agnes Blacklock Steele

GLAZED CINNAMON BARS

2 c. (2 sticks) butter or margarine
1 c. light brown sugar, firmly packed
1 egg, separated
dash of salt
1 3/4 c. all purpose flour
3 tsp. cinnamon
1/2 c. unsifted powdered sugar
1/2 to 1 c. chopped walnuts

Combine butter, sugar, egg yolk and salt.

Beat until creamy.

Stir in flour and cinnamon.

Mix well.

Spread thick batter into lightly greased 15 x 10 pan.

Beat egg white until foamy.

Stir in powdered sugar.

Brush sugar mixture over batter.

Sprinkle with walnuts.

Bake in a 350 degree oven 30 to 35 minutes.

While hot, cut into 48 bars.

Remove from pan and cool on rack.

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SCOTTISH TEA SCONES

2 cups unsifted flour
1/2 cup sugar
2 teas. cream of tartar
1 teas. baking soda
3/4 teas. salt
1/2 cup shortening
1/2 cup raisins or currants
2 eggs slightly beaten
1/4 cup milk

Blend dry ingredients with shortening till it resembles fine bread crumbs.

Add rest of ingredients using a fork to mix.

Put half of dough at a time on a floured bread board.

Do not handle.

Flatten dough with rolling pin to circles about 1/2 inch thick.

Cut in triangles and put on greased and floured baking sheets.

Bake at 400 degrees for 15 min. or till golden brown.

Serve warm slightly buttered.

Makes 16.

Viola Marshall Pitman
Granddaughter of Agnes Blacklock Steele

OLD FASHIONED GINGER SNAPS

1 cup white sugar
1 cup molasses
1 cup butter
1 egg
1 tab. ginger
4 tab. cold water
1 teas. soda

Add flour enough to roll thin on cutting board.

Bake at 375 degrees.

Agnes Marshall Weiland
Granddaughter of Agnes Blacklock Steele

SCOTTISH CHRISTMAS TEA MUFFINS

Mix and sift 2 cups white flour, 3 tab. wht. sugar, 4 teas. baking powder and 1/2 teas. salt.
Beat 2 eggs well and add 1 cup milk.
Combine with dry ingredients.
Add 3 tab. melted shortening and 3/4 cup mincemeat.
Bake in tiny buttered gem tins at 400 degrees for 20 minutes.
Makes 48 tiny muffins.
Serve warm.

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Agnes Marshall Weiland

HIGHLANDER'S COOKIES

1 lb. soft butter
1 cup white sugar
5 cups wht. flour
1/2 teas. vanilla

Cream butter & sugar.
Add vanilla and flour, a little at a time.
May have to work in by hand.
Roll dough in 2 rolls about 2 inches in diameter.
Wrap in wax paper and chill overnight.
Slice about 1/4 to 1/2 inches thick and bake on an ungreased sheet about 20 min. at 275 degrees.
When cool can be frosted with powdered sugar frosting.

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Anne Marshall Kleist
Granddaughter of Agnes Blacklock Steele

GINGERBREAD

12 oz. flour (white)
1 teas. ground ginger
1 teas. mixed spices
6 oz. wht. sugar
4 oz. margarine
2 tab. dk. treacle
1 egg beaten with 1 teacup milk

METHOD:-

Mix flour and spices

Beat sugar and margarine to a cream and stir in treacle.

Add dry ingredients, beaten egg and milk, a little at a time.

Mix thoroughly.

An improvement is to add a little chopped lemon peel, preserved ginger or a few raisins.

Pour into a shallow greased drip tin and bake in a moderate oven about 3/4 hour.

Cut into squares.

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Receipe of Annie Steele Marshall
by Anne Kleist

MIRACLE PEANUT BUTTER GEMS

1 cup Peanut Butter
1 cup Sugar
1 Egg

Mix all three ingredients.

Place rounded teaspoonfuls on ungreased cookie sheets.

Bake in 350 degree oven for 10 minutes.

Remove from oven (they will not appear done) and let set for 10 minutes before removing from pan.

I use crunchy peanut butter or add chopped peanuts.

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June White Johnson (Elizabeth Blacklock White's
granddaughter)

HONEY DROP COOKIES

2/3 cup shortening
1 cup honey
2 unbeaten eggs
1 teaspoon vanilla
1teaspoon salt
2 1/2 cups sifted flour
1 teaspoon soda
1 cup chopped nuts
1 pkg (6 oz) chocolate chips or 1 cup raisins

Cream shortening and honey together.
Add eggs and flavoring
Beat until light and fluffy.
Sift flour, soda & salt.
Add to first mixture and blend well.
Stir in chopped nuts and chocolate chips or raisins.
Drop by teaspoonful on greased cookie sheet.
Bake in moderate oven 375 degrees for 10 to 12 min.

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"This is an old recipe. I got it from David's sister Aggie in 1937 and used it ever since. Dave's brother Jim or James raised bees so we always had a lot of honey to use."

Alice Blacklock
(Mrs. David E. Blacklock)

APRICOT BARS

2 cups flour
1/2 teaspoon soda
1 teaspoon salt
1 cup butter or margarine
3/4 cup chopped nuts
1 cup sugar
1 1/2 cups flaked coconut
2 cups apricot jam or preserves

Sift flour, soda and salt together & set aside.
Cream butter or margarine.
Beat until light and fluffy.
Add nuts, coconut and flour mixture.
Mix well.
Press 3/4 of mixture into bottom of 9 x 13 pan.
Spread jam evenly over top.
Sprinkle remaining mixture over jam and bake at 350 degrees for 25 to 30 min.
Cut into bars.

COMMENT: Raspberry jam is also very good.

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Alice Blacklock
(Mrs. David E. Blacklock)

GRANDMA MARSHALL'S OATMEAL COOKIES

Cook 1 cup raisins with enough water to make 5 tsp juice.

Add 1 tsp. soda.

Cream 1 c. sugar, 1 c. shortning.

Add 2 eggs beaten

2 c. flour

2 c. oatmeal (not instant)

1/2 tsp. salt

vanilla.

Stir in raisins.

Bake 350 - 375 degrees for 12 - 15 min on greased cookie sheet.

May add nuts if you wish.

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(Recipe of Anne Marshall, Grandmother of Marshall
Hartley)
Lorraine & Marshall Hartley

CARAMEL MORSEL BARS

14 oz. bag Kraft caramels

3 tbl. water

5 c. Rice Crispies

1 c. peanuts OR almonds OR walnuts

6 oz. pk. chocolate chips

6 oz. pk. butterscotch chips

Melt caramels & water in saucepan over low heat, stir until smooth.

Pour over cereal & nuts.

Toss until mixture is well coated.

With greased fingers press into 13 x 9 pan.

Sprinkle chips on top.

Place in 200 degree oven for 5 min. or until chips are softened.

Spread chips until blended to form frosting.

Let cool.

Cut into bars.

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Sandra Harding
Granddaughter of Anna Blacklock Williams

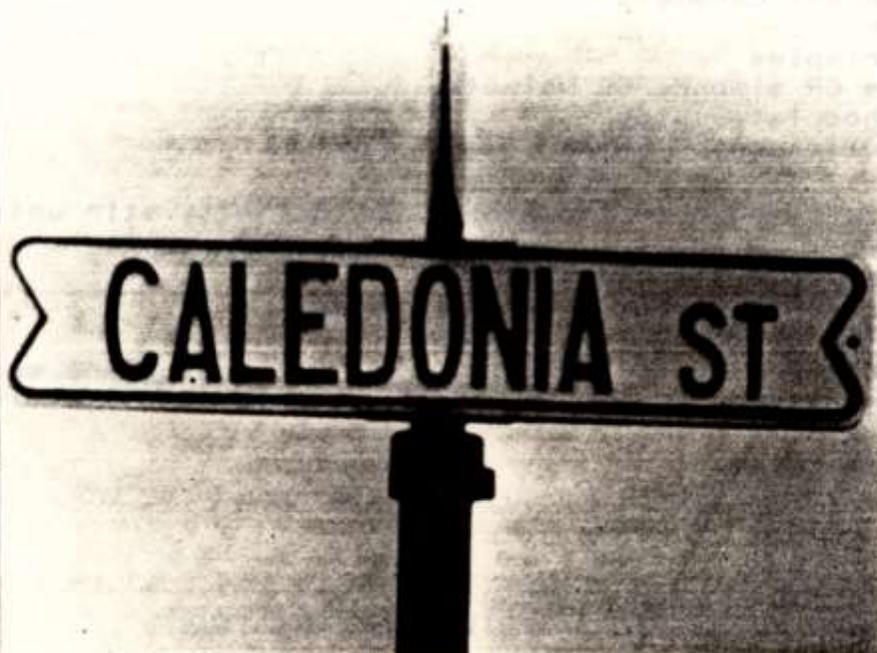
SOUR CREAM SUGAR COOKIES

- 1 cup sugar
- 1/2 cup butter
- 1 cup sour cream
- 2 eggs (beaten)
- pinch of salt
- 1 tsp. vanilla
- 1 tsp. baking soda
- 2 tsp. baking powder
- 3 3/4 cups flour

Cream butter, add sugar, add beaten eggs.
Dissolve baking soda in sour cream. Add to creamed butter and sugar,
alternately with flour, salt and baking powder.
Chill for 1 hour.
Roll out and cut into shapes.
Bake in 350 degree oven for 10 to 12 min. Don't over bake.

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Dorothy Parks Pearson's recipe from
Mrs. Thaddeus (Dorothy) Pearson



MISCELLANEOUS

This is where I put the ones that didn't seem to fit anywhere else. They all sound great though. Please don't have too much of the "Caledonia Shrimp Soup" if you plan to drive right after eating. I love pancakes, and must confess that I've never had green ones before (perhaps just the thing for St. Patrick's Day).

CALEDONIA SHRIMP SOUP

1 can condensed cream of shrimp soup
1 soup can milk
2 oz. Johnnie Walker Red

Combine soup and milk in saucepan. Heat just to boiling point. Stir in Johnnie Walker Red; heat until soup returns to simmer. Garnish each portion with whole cooked shrimp, if desired. 2-3 servings.

Mrs Anne Kleist (Marshall)

SPINACH PANCAKES

1 pkg. FROZEN spinach, cooked and drained
2 eggs
1/4 c. onion, chopped
salt and pepper

Mix all ingredients together and cook like pancakes. Serve plain, with butter or syrup.

Kyle Henthorn

POTATOES AND RINGS

3 or 4 potatoes, boiled and mashed with butter & salt
1 can French fried onion rings
1/2 carton sour cream or IMO

Mix all ingredient together and serve hot.

(Optional: Potatoes can be boiled and sliced. Can add 1/2 can mushroom soup with small amount of milk and add onion rings.)
Either can be fixed ahead of time and reheated.

XXXX

Gary Henthorn

DELICIOUS BUNS

3 cups of milk (luke warm)
2 packages dry yeast (dissolve 1/2 cup warm water)
1/2 c sugar
1 salt
3 eggs
1 stick butter (melted)
5 to 7 cups flour

Mix sugar, salt and yeast together.

Pour milk in extra large bowl.

Put in sugar, salt and yeast.

Put in melted butter, 3 eggs and beat and add 5 to 7 cups of flour.

Put on floured bread board and knead.

Dough will be a little sticky.

Grease top and put in bowl with tight lid.

Let rise until double in size.

Form into biscuits and bake about 25 min in 375 degree oven.

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"The delicious bun recipe was Katie May Blacklock Pearson's recipe."

Mrs. Thaddius (Dorothy) Pearson

GARLIC BUBBLE LOAF

1 loaf frozen bread
1/4 cup melted butter
1 egg - beaten
1/2 teaspoon garlic powder
1 teaspoon dried parsley flakes
1/4 teaspoon salt

Thaw and soften dough.
Blend the other ingredients.
Cut dough into size of small walnuts.
Dip into mixture.
Place in a greased loaf pan.
Cover.
Let rise until doubled.
Bake 375 degrees 30 min.

XXXX

Mrs Larry (Nadine) Williams

STOLLEN

3 cups flour
1/2 lb. butter (scant)
3 tablespoons sugar
1 tsp. salt
3 eggs
1 1/2 cakes yeast
1 cup warm milk
pecans and dates

Mix flour, sugar, salt and butter like pie crust.
Then add 3 egg yolks well beaten and the yeast dissolved in the luke warm milk.

Stir together and let rise over night.

NEXT DAY

Save the egg whites and beat stiff with 1/2 cup sugar.

Spread this on rolled out dough and sprinkle with cinnamon, dates and nuts or any fruit you like.

Roll up and let rise 1/2 hour.

Bake in moderate oven 1 hour at 350 degrees.

(Roll more flour in dough before rolling to make easier handling)

Frost if you wish.

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Mrs Earl (Jan) Williams