

Vanilla Cream Soda

8 oz. club soda
1 tbs. heavy cream
¼ tsp. vanilla extract
2 – 3 tsp. sugar

Pour the club soda over ice in a glass. Mix in the cream and vanilla. Gently but thoroughly mix the sugar. Adjust the quantity of sugar to taste.

Popcorn

7 oz. Jolly Time white or yellow popcorn
1 tbs. peanut oil
Popcorn salt

Pour the peanut oil into a 3 quart saucepan along with 3 kernels of popcorn, cover, and heat on a burner set to high. When the kernels have popped, add the remaining popcorn. Shake as the corn pops. When the popping slows to less than two pops a second, immediately pour the contents into a large bowl. Add salt to taste.

If some kernels are browned or burnt, pick them out, and remove from the heat sooner next time. This method allows using the minimum oil, less than most microwave preparations. It also costs ¼ as much.

Hot Cocoa

1 tbs. Hershey's Cocoa
1 tbs. sugar
8 oz. whole or 2% milk

Put sugar and cocoa in a cup. Put milk in a Pyrex measuring cup and heat in microwave oven for 2 minutes. When milk is hot, pour about an ounce in the cup with the sugar and cocoa and stir briskly to make a smooth concentrate. Pour in remaining hot milk and stir. Add whipped cream.

Cinnamon Sugar

Granulated sugar
Ground cinnamon

Fill sugar bowl to about 2/3. Add a teaspoon or more cinnamon to get a light brown color, to taste. Sprinkle on buttered toast.

Half Sour Pickles

12 small Kirby cucumbers

½ cup white vinegar

2 tsp. pickling spice

3 cloves garlic

Sprig of fresh dill

Bay leaf

3 tbs. pickling salt

6 cups water

1 gallon wide-mouthed pickling jar with lid (may need to be reserved for pickles from now on due to garlic odor)

Small bowl that will fit inside pickling jar



Pickling ingredients

1. Wash cucumbers and cut ¼ in. off each end.
2. Put ½ of cucumbers in pickling jar.
3. Mix salt into water until dissolved.
4. Pour half of salt water over cucumbers in pickling jar (slowly so water doesn't spill from spout).
5. Pour vinegar into pickling jar.
6. Peel dry outer layers off garlic cloves.
7. Crop tips off garlic cloves (they are bitter).
8. Crush garlic cloves with knife over foil.
9. Drop crushed garlic over cucumbers.

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10. Throw away foil and garlic waste and wash off knife and fingers to keep garlic from flavoring other ingredients.
11. Sprinkle ½ of pickling spice over cucumbers in pickling jar.
12. Put remaining cucumbers in pickling container.
13. Pour remaining salt water and vinegar over cucumbers.
14. Sprinkle ½ of pickling spice over cucumbers in pickling jar.
15. Crush bay leaf by hand and put over cucumbers.
16. Crush a sprig of dill by hand and put over cucumbers.
17. Put the bowl on top of the cucumbers so they are not exposed to the air.
18. Pickle in pickling jar covered lightly with paper towel (to keep out debris) at room temperature for 24 hours.
19. Cover pickling jar tightly and put in refrigerator when pickles are ready.



Sprig of dill



Ingredients ready to ferment

This recipe is a best-of-combination of recipes from my mother-in-law and those I found on the Internet. I cannot find half-sour pickles in the grocery store and so was reduced to making them myself. Half-sours are pickled in brine rather than vinegar like some pickles; this is why they are called *half-sour*. The small amount of vinegar in the recipe is for taste. Vary the recipe as desired – it can pickle tomatoes or pickling cucumbers. It is important the pickles not be exposed to the air – the brine prevents bacteria from spoiling the pickles, but only if they are submerged.

Fried Chicken

Whole frying chicken
2 tbs. Crisco (or vegetable oil)
¼ cup flour
Salt, pepper
Heavy plastic bag (i.e., 1 gallon Ziploc)

1. Pour the flour into the plastic bag. Season with salt and pepper to taste.
2. Put Crisco or oil in the frying pan.
3. Heat electric frying pan to fried chicken temperature, about 350°F.
4. Cut up the fryer and put each piece in the bag with the flour and shake, then place in frying pan.
5. Cover frying pan with screen if desired.
6. Cook chicken 20 minutes then turn; cook another 25 minutes. Make sure chicken is cooked enough that no blood is left in the meat.

Glass Cleaner

8 oz isopropyl alcohol
120 oz tap water

Pour isopropyl (rubbing) alcohol into a one gallon container and fill with tap water.

For easy use, pour into an empty Windex bottle, or similar spray bottle. No soap is needed – the slight amount of alcohol cuts the oil in smudges on glass. Spray on glass and use clean rag or paper towels to wipe dry. We also use it to clean off the kitchen counters.

Peanut Butter

1 lb. lightly salted peanuts (shelled)
1/2 tsp. peanut oil

Slowly dump the peanuts into a food processor armed with the chopping blade. Chop until the mass of peanuts turns into a torus of peanut butter (about six minutes), then slowly add the peanut oil. Scrape contents into a 2 1/2 cup container. Cool and store in the refrigerator.

The recipe is sized for a 7-cup food processor. I add the peanut oil to give the refrigerated peanut butter the texture I like for spreading – you can vary as you wish, or omit. The oil does not separate like canned natural peanut butter, since it is refrigerated immediately after chopping. Making peanut butter lets me have the texture and saltiness I prefer. It tastes like peanuts.

Fudge

2 cups granulated sugar
½ cup butter (4 oz. stick)
1 can evaporated milk (13 oz. no longer sold, 12 oz. works)
1 jar marshmallow fluff (7.5 oz.)
½ tsp. salt
1 tsp vanilla
12 oz. bag of semisweet chocolate chips
½ cup chopped walnuts

1. Butter a 9 in. square glass pan.
2. Fill a sink with ice cubes.
3. Mix sugar, butter, and evaporated milk in 3 quart sauce pan, heat to soft ball, stirring constantly.
4. When the fudge has reached soft ball, put the sauce pan in the sink over ice and stir in the remaining ingredients as quickly as possible, chips first. The nuts are optional.
5. Pour the fudge into the glass pan. Cover with plastic wrap and cool in the refrigerator for a couple of hours.
6. When cool, cut the fudge into 64 pieces carefully with a sharp knife with a thin blade. Remove and wrap each piece in plastic wrap.

After using this recipe many times, I can sense when the fudge is near-ready by the change from bubbles with a dome to bubbles with no dome. I test for soft ball the traditional way – with a saucer of ice water. When soft ball has been reached, a drop of fudge can be made into a soft ball within a second or two of landing in the saucer of ice water.

This recipe totals 5500 calories. When divided into 64 pieces, each piece is 85 calories. This is my dad's recipe, similar to the one on the fluff jar but better.

Sautéed Asparagus

Fresh asparagus – 5 stalks per serving if thick, 8 – 10 stalks per serving if thin

1 tbs. light-tasting olive oil

½ tsp. sugar

3 tbs. water

Salt

Pepper

Dill weed

1. Prepare the asparagus by breaking off the bottom third of each stalk. You can feel resistance as you move your fingers toward the bottom of the stalk – it is much stiffer toward the bottom. The broken-off bottoms can be saved for soup or discarded.
2. Rinse the asparagus.
3. Add the olive oil to a sauté pan and add one stalk of asparagus. Heat the sauté pan over a high flame for 2 minutes. The oil will flow freely when hot enough and the asparagus will begin to sizzle.
4. Turn the heat to medium high and add the rest of the asparagus. Add sugar. Add a sprinkle of salt and pepper and dill weed, if desired. Roll the asparagus constantly for two minutes.
5. Add water, cover, and cook until done – about 5 minutes for thin asparagus, 8 – 10 minutes for thick asparagus. Test with a fork – it should penetrate easily when the asparagus is cooked. Add water if in danger of evaporating entirely.

This is Lynne's preparation.

Lemonade

½ cup sugar

5 cups water

1 cup freshly-squeezed lemon juice

1. Pour the water into a pitcher.
2. Squeeze the lemons and separate out seeds. Pour the lemon juice into the water.
3. Add sugar, stirring briskly.
4. Refrigerate; serve plain or over ice.

It takes 5 – 6 lemons to make a cup of lemon juice. Add sugar to taste.

This recipe comes from *The Better Homes and Gardens Cook Book* 1970 edition; I have cut the sugar in half.