

To Hansel + Peg
from Mom

*Grandma Penders
Favorite
Recipes*

Christmas 1992

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BREADS

Rolled Yeast Doughnuts

2 packages yeast
1/2 cup warm water
1/2 cup sugar
2 teaspoons salt
1/4 cup margarine, melted
1/2 cup water
1/2 cup nonfat milk solids
1 teaspoon nutmeg
5 cups sifted all purpose flour
2 eggs, beaten

Soften yeast in warm water. Combine sugar, salt, margarine and water. Combine non-fat milk solids, nutmeg and 2 cups of flour. Add to sugar mixture, add eggs and softened yeast. Beat until smooth.

Place in greased bowl, turn once to bring greased side up. Cover and let rise in a warm place until double in bulk, about one hour.

Turn out on pastry cloth, knead lightly, let rest 10 minutes. Roll to 1/2 in thickness and cut with doughnut cutter. Let rise in a warm place until double in bulk, about one hour.

Fry in deep fat at 340 degrees for 1 minute on each side. Drain on absorbent paper, frost or dip in sugar.

Frosting. 1 cup confectioners sugar
 1 to 1 1/2 tablespoons warm water

Dip warm, drained doughnuts in frosting.

CAKES

CAKE THAT WON'T LAST

3 eggs, beaten
3 cups sugar
3 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1 1/2 teaspoon vanilla
1 cup wesson oil
2 cups mashed bananas
1 8 ounce can crushed pineapple,
including juice
1/2 cup chopped nuts

Mix all ingredients. Do not beat just stir until blended.
Bake at 350 degrees for 1 hour and 10 minutes. Use bundt cake
pan or loaf pan. Test for doneness by using toothpick.

CINNAMON CAKE

1 1/2 cups sugar
1 stick butter or margarine, softened
1 cup buttermilk
1/2 teaspoon baking soda
1 egg
1/2 teaspoon salt
1 1/2 cups flour
1 tablespoon cinnamon

Mix until fluffy 1 cup of sugar and butter, with mixer. Stir
into butter-milk, baking soda, egg and salt, mix into creamed
sugar. Beat in the flour, the longer you beat the batter the
better the cake. Pour batter into greased and floured 8 or 9
inch pan.

Mix remaining sugar with the cinnamon. Sprinkle the cinnamon
sugar mixture over the top of the cake batter. Using the
handle of a wooden spoon poke cinnamon sugar down into batter.

Bake 45 minutes at 350 degrees.

COOKIES & CANDY

BANANA OATMEAL COOKIES

1 1/2 cups sifted flour
1 cup sugar
1/2 teaspoon baking soda
1 teaspoon salt
1/4 teaspoon nutmeg
3/4 teaspoon cinnamon
3/4 cup shortening
1 egg, well beaten
1 cup mashed bananas
1 3/4 cup rolled quick oats
1/2 cup chopped nuts
1 teaspoon vanilla

Sift together flour, sugar, baking soda, salt, nutmeg and cinnamon into large mixing bowl. Cut in shortening. Add egg, vanilla, oats, nuts, and mashed bananas. Beat until thoroughly blended. Drop by teaspoonfuls onto greased cookie sheet. Bake at 400 degrees about 15 minutes or until done. Remove from pan immediately. Makes about 3 1/2 dozen.

DESSERTS, PIES & SAUCES

PASTRY

SINGLE CRUST PIE

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
3 to 4 tablespoons cold water

DOUBLE CRUST PIE

1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
3 to 4 tablespoons cold water

Stir together flour and salt. Cut in shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of water over part of mixture; gently toss with a fork. Push to side of bowl; repeat procedure until all of mixture is moistened. Form dough into a ball; for two crust pie form dough into two balls.

On lightly floured surface, flatten dough with hands. Roll from center to edge, forming a circle about twelve inches in diameter. Wrap pastry around rolling pin. Unroll into a 9 inch pie plate. Ease pastry into pie plate, being careful to avoid stretching pastry.

Single crust pie; trim edge 1/2 to 1 inch beyond edge of pie plate; fold excess under. Flute edge.

For a baked pie shell, prick bottom and sides. Bake in a 450 degree oven for 10 to 12 minutes.

Double crust pie; trim pastry even with rim of pie plate.

For top crust, roll out second ball of dough; cut slits. Or, cut out pieces of pastry to act as slits. Place desired pie filling in shell. Top with pastry for top crust. Trim top crust 1/2 inch beyond edge of pie plate. Tuck extra pastry under bottom crust; flute. Brush pastry with milk; sprinkle with sugar. To prevent excessive browning, cover edge with foil. Bake as directed in filling recipe.

Lattice top. Trim bottom crust 1/2 inch beyond edge of pie plate. Rollout second ball of dough. Cut into strips 1/2 to 3/4 inch wide. Place filling in to pie shell. Lay half of the strips on the pie at one inch intervals. Weave remaining strips to form a lattice. Trim edges even with bottom crust. Fold extra pastry over strips to build up the edge. Seal together, flute. If desired, brush with milk; sprinkle with sugar. Bake as directed in the filling recipe.

DESSERTS, PIES & SAUCES

Banana Delight

"This always brings raves from the people who eat it!"

First Layer

- 1 cup flour
- 1 stick butter, softened
- 1/2 cup nuts of choice, chopped
- 2 tablespoons sugar

Combine and press firmly into 9 by 13 inch pan. Bake 15 to 20 minutes in 350 degree oven.

Second Layer

- 1 8-ounce package cream cheese
- 1 cup powdered sugar
- 1 8 or 9-ounce package non-dairy topping

Combine cheese and sugar in mixing bowl and whip with rotary beaters. Fold in non-dairy topping. Pour over cooled crust.

Third Layer

- 2 packages instant banana pudding
- 3 cups milk
- 3 or 4 bananas sliced

Slice 2 bananas over second layer. Combine pudding with milk and beat according to package directions. Pour over second layer. Top pudding with remaining banana slices.

Fourth Layer

- 1 8 or 9 ounce package non-dairy topping
- chopped nuts

Spread over top of third layer. Sprinkle with nuts.

Refrigerate overnight or freeze.

DESSERTS, PIES & SAUCES

FAVORITE CUSTARD PIE

3 large eggs
1/3 cup sugar
1 teaspoon vanilla extract
1/8 teaspoon nutmeg
1/8 teaspoon salt
2 cups whole milk

Scald the milk. Add the sugar to the eggs and beat slightly, adding the vanilla, nutmeg, and salt. Pour the hot milk into the egg mixture, stirring well. Pour into crust. Bake in hot oven, 450 degrees for 10 minutes, reduce heat to 325 and continue baking for 40 to 45 minutes. Test for doneness by inserting a knife one inch from edge, when done knife will come out clean.

CUSTARD PIE HINTS:

Flute crust high over edge of pan.

To keep crust from getting soggy, use as little water as possible in making the dough.

Chill the pie crust for 1 hour in the refrigerator before filling. This sets and dries the pastry, which prevents it from soaking up the custard.

The less you beat the eggs, the smoother the texture of the custard.

To prevent spills, half fill the shell and then set the pie in the oven before filling the pie to the top.

DESSERTS, PIES & SAUCES

PAPER BAG APPLE PIE

- 1 unbaked 9 in pastry shell
- 3 or 4 large apples
- 1/2 cup sugar for filling
- 2 tablespoons flour for filling
- 1 teaspoon nutmeg
- 2 tablespoons lemon juice
- 1/2 cup sugar for topping
- 1/2 cup flour for topping
- 1 stick margarine

Pare, core and slice or quarter apples, place in large mixing bowl. Combine 1/2 cup sugar, 2 tablespoons flour and nutmeg in a cup. Sprinkle over apples, toss apples to coat well, pour apples into pastry shell. Drizzle pie filling with lemon juice.

Cream together 1/2 cup sugar and margarine, stir in 1/2 cup flour for pie topping. Sprinkle topping over filling.

Slide pie into brown paper bag, fold bag end twice and fasten paper clips. Place pie on cookie sheet and bake at 425 degree for one hour.

SOUR CREAM RAISIN PIE

- 2 crust pie dough
- 3/4 cup sugar
- dash of salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground cloves
- 2 egg yolks or 1 whole egg
- 1 cup sour cream
- 1 tablespoon lemon juice
- 1/2 cup raisins, chopped
- 1 tablespoon butter

Mix together dry ingredients. Beat the egg and add the sour cream. Mix egg mixture into the dry ingredients. Add raisins and lemon juice. Pour into unbaked pie shell. Dot with butter. Cover with lattice crust. Bake 10 minutes in preheated 425 degree oven then reduce heat to 325 degrees and bake 35 to 40 minutes.

CASSEROLES

CHEESEY BROCCOLI RICE CASSEROLE

- 1 Cup Long Grain Rice
- 1 Large Onion, chopped
- 1 Can Cream of Chicken Soup
- 2 Boxes of Chopped Broccoli, thawed
- 1/2 Pound Velveta Cheese, cubed
- 1/2 Cup Evaporated Milk
- 1 Stick of Butter or Margarine

While cooking rice, cook onion in butter, when onion is tender, add chicken soup, cubed cheese, milk, broccoli, and cooked rice. Toss thoroughly, place in baking dish and bake for 1 hour at 350 degrees.

CHILI CHEESE CASSEROLE

- 2 cans (7 ounce) whole green chilis,
sliced open, seeded, drained
- 1/2 pound monterey jack cheese, grated
- 1/2 pound cheddar cheese, grated
- 2 eggs beaten
- 3 tablespoons flour
- 1 large can evaporated milk
- 2 large tomatoes, sliced and peeled

Place opened chilies on sides and bottom of greased casserole dish, letting ends hang over the edge of the dish. Sprinkle monterey jack cheese over the chilies, cover the monterey jack chesse with the cheddar.

With a wire whisk, combine the eggs, flour and milk. Pour over cheese. Fold down the ends of the chilies. Bake covered 45 to 50 minutes at 350 degrees.

Remove from oven and place tomato slices over the top of casserole. Return to oven and bake uncovered for ten minutes more.

CASSEROLES

CORNBREAD AND BEANS

"This is a meal in itself, needs only a salad to go with it."

- 1 pound ground beef
- 1 small onion, chopped
- 3/4 teaspoon salt
- 1 can Ro-tel tomatoes, diced
- 1 can red beans
- 1 teaspoon worchestershire sauce
- 1 package cornbread mix

Brown ground beef and onion. Add rest of ingredients, except for cornbread, mix well. Pour mixture into 13 by 9 inch pan.

Prepare cornbread mix and pour over beef mixture. Bake at 425 degrees for 40 -45 minutes.

CASSEROLES

CRAFTY CRESCENT LASAGNA

Meat Filling

- 1/2 pound sausage
- 1/2 pound ground beef
- 1 small onion, chopped
- 1/2 clove garlic, minced
- 1 tablespoon parsley flakes
- 1/2 teaspoon leaf basil
- 1/2 teaspoon oregano
- 1/2 teaspoon salt
- pepper to taste
- 1 6 ounce can tomato paste

In large skillet, brown meat and drain off fat. Add onion, garlic, parsley, spices and tomato paste. Simmer uncovered for 5 minutes.

Cheese Filling

- 1 cup creamed cottage cheese
- 1 egg
- 1/4 cup grated parmesan cheese

Combine all ingredients.

Crust

- 2 cans Pillsbury crescent rolls
- 1 16 ounce package shredded mozzarella cheese
- 1 tablespoon milk
- 1 tablespoon sesame seed

Unroll dough and separate into 8 rectangles on ungreased cookie sheet. Place dough rectangles together, overlapping edges into a 15 by 13 inch rectangle. Press edges and perforations to seal.

Spread half of meat filling lengthwise down the center of the dough to within 1 inch of each 13 inch end. Top meat filling with cheese filling. Cover cheese with remaining meat filling, forming three layers. Top meat with grated mozzarella.

Fold short ends up sides of filling. Pull long sides of dough over top of filling. Overlap edges only 1/4 inch. Brush top with milk, sprinkle with sesame seeds.

Bake at 375 degrees for 20 to 25 minutes or until golden brown. Can be made ahead of time, cover with plastic wrap and refrigerated for 2 or 3 hours before baking, increase baking time by 25 to 30 minutes.

CASSEROLES

ENCHILADA CASSEROLE

- 1 package (24) tortillas
- 1 pound cheddar cheese grated
- 1 large onion, minced
- 1 10 ounce can enchilada sauce
- 1 can chili without beans
- cooking oil

Pour oil into large skillet to a depth of 1 inch. Pour enchilada sauce into another skillet. Heat both skillets. When oil is hot, fry tortillas one at a time, a few seconds on each side. Using tongs, transfer tortillas to enchilada sauce coating both sides. Place tortilla on platter, spread two tablespoons cheese and one tablespoon of onion down center of tortilla. Roll tortilla up and place in shallow baking dish. Repeat with remaining tortillas working fast.

Warm up chili and spoon over rolled tortillas. Sprinkle leftover cheese and onion over the top. Heat in 350 degree oven for ten minutes.

You can add 1 pound of beef or chicken to filling, if desired.

RICE AND CHICKEN CASSEROLE

- 1/2 cup uncooked rice
- 2 cups chicken, chopped
- 2 cup hot chicken broth
- 1 medium green pepper, chopped
- 1 medium onion, chopped fine
- 1/2 stick butter and margarine
- 1 can mushrooms, drained
- salt and pepper to taste

Place rice and chicken in 2 quart casserole, pour chicken stock over rice. Saute pepper and onion in butter; add mushrooms, salt and pepper, mix well; pour over rice. Bake uncovered at 350 degrees for 1 hour, stirring occasionally. Serve hot. Yield 6 servings.

CASSEROLES

TACO PIE

- 1 package corn tortillas
- 2 pounds ground beef
- salt, chili powder & garlic powder to taste
- 1 medium onion, chopped
- 2 cans ranch style beans
- 1 pound velveta cheese, chopped
- 1 can cream of chicken soup
- 1 can chopped tomatoes and chilis

Grease shallow baking dish, line bottom of dish with tortillas.

Brown beef and onion with seasonings. Spread a layer on tortillas of cooked ground beef, followed by a layer of beans and topped with a layer of cheese.

Mix soup with drained tomatoes and chilis, then pour over layers.

Cover with foil and bake 1 hour at 350 degrees. Let sit 10 minutes before serving.

ZIPPY BEEF CASSEROLE

- 1 pound ground beef
- 1 small onion, chopped
- 1 4-ounce can diced green chiles
- 1 8-ounce can tomato sauce
- 2 - 3 teaspoons chili powder
- 1/2 - 1 teaspoon garlic powder
- 1 can refrigerated biscuits
- 1 egg, beaten
- 1 1/2 cups shredded monterey jack cheese
- paprika to taste

In large skillet, brown ground beef and chopped onion, drain. Add green chilis, tomato sauce, chili powder and garlic powder. Heat until bubbly.

Separate canned biscuits, separate each biscuit into layers. Line bottom of ungreased 1 1/2 quart casserole dish by pressing in half of biscuit layers.

Add beaten egg and 1 cup of monterey jack cheese to meat mixture. Spoon mixture into prepared casserole dish. Place remaining biscuit dough on top of meat mixture. Top biscuits with remaining shredded cheese and paprika.

Bake at 375 degrees for 25 to 30 minutes or until golden brown. 6 servings.

FISH & SEAFOOD

CAJUN BLACKENED FISH

1 16 ounce can cling peach halves in syrup
1 tablespoon paprika
2 teaspoons salt
1 teaspoon onion powder
1 teaspoon garlic powder
3/4 teaspoon white pepper
3/4 teaspoon black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon thyme
1/2 teaspoon oregano
6 catfish fillets
2 tablespoons butter

Drain peaches reserving liquid.

Combine spices, mix well. Dip fish in peach syrup. Sprinkle both sides of fish filets with pepper mixture.

Heat a clean 10 inch skillet on high for five minutes. Carefully add half the fish. Cut butter in small pieces and add half to skillet. Skillet will smoke as butter is added. Cook about two minutes on each side or until fish flakes easily with a fork. Repeat with remaining fish. Garnish with peach halves and serve.

MEATS

CHICKEN FRIED STEAK

- 1 pound pork steak, round steak or venison, cut into serving size pieces, and pounded on both sides with a meat mallet
- 2 eggs, beaten
- 2 cups bread crumbs
- 1 teaspoon sage
- salt and pepper to taste
- 1 medium onion, sliced thin
- 1 large green pepper, sliced thin

Place beaten eggs in shallow bowl. dip meat in eggs; roll in bread crumbs. Brown lightly in hot oil. Place in caserole dish; add onions and seasonings. Cover tightly. Bake at 250 degrees for 2 to 2 1/2 hours.

SALADS & DRESSINGS

COLE SLAW

- 1 head cabbage, cut into fine slivers,
1/4 to 1/2 inch long
- 1 large white onion, chopped fine
- 1 tablespoon salt, or to taste
- 1 tablespoon lemon juice
- 2 tablespoons to 1/4 cup sugar, to taste
- 1/2 cup mayonnaise
- pepper to taste

Mix together. Wait until just before serving to stir in mayonnaise. Can add 1 large carrot grated or 1/2 cup red cabbage, shredded for color.

POTATO SALAD

- 6 large potaoes, cooked
- 1 stick butter or margarine
salt and pepper to taste
- 1 large white onion, chopped or
1 cup green onions, chopped
- 1 cup dill pickles, chopped
- 6 eggs hard boiled, reserve 12
slices for garnish, chop remainder
- 1/2 cup mayonnaise
- 1 tablespoon prepared mustard
- paprika to taste

Mash potatoes using butter, salt and pepper potatoes to taste. Fold in the chopped onions, chopped dill pickles, and chopped eggs. Garnish salad with sliced eggs and paprika.

MISCELLANEOUS

PLAYDOUGH

2 cups flour
2 cups water
1 cup salt
1/3 cup cream of tartar
1/4 cup oil

Cook for 4 to 5 minutes.

MISCELLANEOUS

COOKING TERMS

BAKE: Cook in an oven or ovenlike appliance. Always bake a dish uncovered unless the recipe specifies otherwise.

BEAT: Use a brisk up-and-over motion to add air to a mixture and make it smooth. Or, use an electric mixer or rotary beater to achieve similar results.

BOIL: Cook in liquid that is heated until bubbles rise to the surface and break. A full rolling boil is when bubbles form rapidly throughout the mixture.

CHOP: Cut into small irregular shaped pieces.

CREAM: Beat with a spoon or electric mixer to make mixture light and fluffy.

CUBE: Cut into pieces that are the same on each side - at least 1/2 inch.

FOLD: Gently combine two or more ingredients.

FRY: Cook in hot fat. When a large amount of fat is used, the process is called deep-fat frying.

GARNISH: Decorate a food usually with another food.

KNEAD: Work dough with the hands in a pressing, folding and turning motion.

SCALD: Bring to a temperature just below boiling so that tiny bubbles form at the edges of the pan.

SIFT: Pass flour or a dry mixture through a sieve or sifter to incorporate air and to break up lumps.

STIR: Use a spoon to combine ingredients with a circular or figure eight motion.

MISCELLANEOUS

INGREDIENT EQUIVALENTS

CEREALS

Macaroni	1 cup uncooked equals 2 1/2 cups cooked
Noodles	3 cups uncooked equals 3 cups cooked
Spaghetti	8 ounces uncooked equals 4 cups cooked
Long grain rice	1 cup uncooked equals 3 cups cooked
Quick rice	1 cup uncooked equals 2 cups cooked
Popcorn	1/4 cup unpopped equals 5 cups popped

CRUMBS

Bread	1 slice equals 3/4 cup soft or 1/4 cup fine dry crumbs
Saltine crackers	28 squares equals 1 cup finely crushed
Rich round crackers	24 crackers equals 1 cup finely crushed
Graham crackers	14 squares equals 1 cup finely crushed
Chocolate wafers	19 cookies equals 1 cup finely crushed
Gingersnaps	15 cookies equals 1 cup finely crushed
Vanilla wafers	22 cookies equals 1 cup finely crushed

FRUITS

Apples	1 medium equals 1 cup sliced
Apricots	1 medium equals 1/4 cup sliced
Avocados	1 medium equals 1 1/4 cups sliced
Bananas	1 medium equals 1/3 cup mashed
Cherries, red	1 pound equals 2 cups pitted
Grapes	1 pound equals 2 1/2 cups seeded
Lemons	1 medium equals 3 tablespoons juice 2 teaspoons peel
Limes	1 medium equals 2 tablespoons juice 1 1/2 teaspoons peel
Oranges	1 medium equals 1/4 to 1/3 cup juice 4 teaspoons peel
Peaches, Pears	1 medium equals 1/2 cup sliced
Rhubarb	1 pound (4 cups) equals 2 cups cooked
Strawberrys	4 cups whole equals 4 cups sliced

MISCELLANEOUS

INGREDIENT EQUIVALENTS

VEGETABLES

Beans and peas, dried	1 pound (2 1/2 cups) equals 6 cups cooked
Cabbage	1 pound (1 small) equals 5 cups shredded
Carrots, w/out tops	1 pound (6 medium) equals 3 cups shredded or 2 1/2 cups diced
Celery	1 medium bunch equals 4 1/2 cups chopped
Corn	1 medium ear equals 1/2 cup cut from cob
Green beans	1 pound (3 cups) equals 2 1/2 cups cooked
Green onions	1 bunch (7) equals 1/2 cup sliced
Green peppers	1 large equals 1 cup diced
Mushrooms	1 pound (6 cups) equals 6 cups sliced or 2 cups cooked
Onions	1 medium equals 1/2 cup chopped
Potatoes	1 medium equals 2/3 cup diced or 1/2 cup mashed
Radishes	1 bunch equals 1 cup sliced
Spinach	1 pound (12 cups) equals 1 1/2 cups cooked
Tomatoes	1 medium equals 1/2 cup cooked
Zucchini	1 medium equals 1 cup sliced

NUTS

Almonds	1 pound in shell equals 1 1/4 cups shelled
Pecans	1 pound in shell equals 2 cups shelled
Walnuts	1 pound in shell equals 1 1/2 cups shelled

MISCELLANEOUS

Cheese, blue	4 ounce equals 1 cup, crumbled
Cheese, Swiss or American	4 ounce equals 1 cup shredded or cubed
Eggs	1 large equals 3 tablespoons egg
Egg whites	1 large equals 2 tablespoons white
Egg yolks	1 large equals 1 tablespoons yolk
Whipping cream	1 cup equals 2 cups whipped
Ground beef	1 pound raw equals 2 3/4 cups cooked
Boneless meat	1 pound raw equals 2 cups cooked, cubed
Cooked meat	1 pound equals 3 cups. diced

MISCELLANEOUS

EMERGENCY SUBSTITUTIONS

If you don't have:	Substitute:
1 cup cake flour	1 cup minus 2 tablespoons all-purpose flour
1 tablespoon cornstarch (for thickening)	2 tablespoons all-purpose flour
1 teaspoon baking powder	1/4 teaspoon baking soda plus 1/2 cup buttermilk or sour milk (to replace 1/2 cup of liquid called for)
1 package active dry yeast	1 cake compressed yeast
1 cup granulated sugar	1 cup packed brown sugar or 2 cups sifted powdered sugar
1 cup honey	1 1/4 cups granulated sugar plus 1/4 cup liquid
1 square (1 ounce) unsweetened chocolate	3 tablespoons unsweetened cocoa powder plus 1 tablespoon butter or margarine
1 cup whipping cream, whipped	2 cups whipped desert topping
1 cup sour milk or buttermilk	1 tablespoon lemon juice or vinegar plus enough whole milk to make 1 cup (let stand 5 minutes before using) or 1 cup whole milk plus 1 3/4 teaspoons cream of tartar
1 cup buttermilk	1 cup plain yogurt
1 cup whole milk	1/2 cup evaporated milk plus 1/2 cup water or 1 cup reconstituted nonfat dry milk plus 2 tablespoons butter or margarine
1 cup light cream	2 tablesppoons butter plus 1 cup minus two tablesppons milk

MISCELLANEOUS

EMERGENCY SUBSTITUTIONS

1 whole egg	2 egg yolks (for most purposes)
2 cups tomato sauce	3/4 cup tomato paste plus 1 cup water
1 cup tomato juice	1/2 cup tomato sauce plus 1/2 cup water
1 clove garlic	1/8 teaspoon garlic powder or minced dry garlic
1 small onion	1 teaspoon onion powder or 1 tablespoon minced dried onion, rehydrated
1 teaspoon dry mustard	1 tablespoon prepared mustard
1 teaspoon lemon peel, finely shredded	1/2 teaspoon lemon extract

Frank Nova Pendergraft

and

Myrtle May Riter

WERE UNITED IN HOLY MATRIMONY

at

the Delaware County Courthouse, Jay, Oklahoma

on

July 27, 1932

In the presence of 250 Oklahoma Indians
on a city and state election day.

Frank Nova Pendergraft

born: March 3, 1907 at Brush Creek, Pineville,
Macdonald County, Missouri
died: January 3, 1977 buried at Brush Creek Cemetery
father: George Irvin Pendergraft, M.D.
mother: Melvina Henson
siblings: Georgia (mother - Margaret Henson), Willie,
Johnny, Jess, Doesha, Devonia, Oma, Vivian,
Stella, Ruben

Myrtle May Pendergraft

born: January 15, 1911 at Gravette,
Benton County, Arkansas
father: William Sherman Riter
mother: Laura Ann Bullock
siblings: Jessie Ann, Cora Fay, William Sherman,
Mary Bertha

IN MEMORIAM

George Irvin Pendergraft is buried at Brush Creek Cemetery
Melvina Henson Pendergraft is buried at Brush Creek Cemetery
William Sherman Riter
is buried at Daniels Cemetery west of Hiawasse, Arkansas
Laura Ann Bullock Riter
is buried near Butler Creek north of Sulphur Springs, Arkansas
Cora Fay is buried at Fairview, Missouri
William Sherman
is buried near Butler Creek north of Sulphur Springs, Arkansas
Mary Bertha is buried in Ballard Cemetery, Solvang, California

OUR CHILDREN

Barbara Laura

Was born on May 10, 1933 at Oaks, Oklahoma
Named by Grandmother Laura Riter, Mother added Laura

Frankie Almetta

Was born on July 25, 1934 at Pineville, Missouri
Delivered by Grandfather George Pendergraft
Named Frankie by Mother, named Almetta by Grandmother Riter

George Hansel

Was born on December 28, 1935 at Pineville, Missouri
Delivered by, named for & by Grandfather George Pendergraft
Mother added Hansel to name

Doesha Carol

Was born on September 30, 1937 in Pineville, Missouri
Delivered by Grandfather George Pendergraft
Named by Father for sister, Grandmother Riter added Carol

Claude Leman

Was born on November 3, 1938 in Pineville, Missouri
Father named him Claude, Mother added Leman to name
Delivered by Doctor Horton, who wanted to name him Clyde

Iris Gene

Was born on May 4, 1942 in Pineville, Missouri
Father named her Iris
Delivered by Doctor Horton, who added Gene to name

Dewey

Was born on August 3, 1944 in West Seneca, Oklahoma
Named after his Uncle Jess by his Father

Harvey

Was born on July 30, 1949 in Sulphur Springs, Arkansas
He was born at his Aunt Jesse's house
Named by his Father, delivered by Doctor Beard