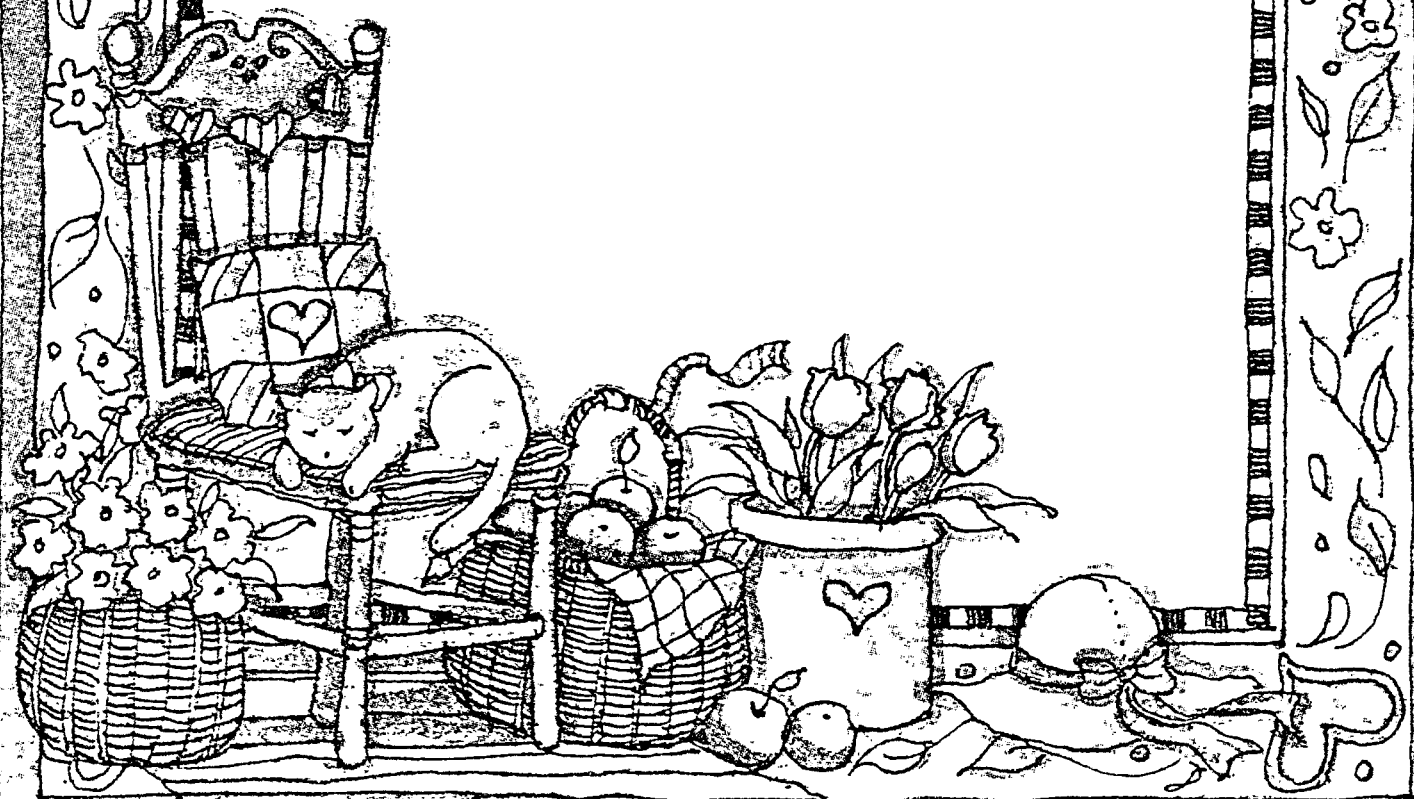


HOME IS WHERE THE HEART IS

# Flewellling Favorites



### Bean Salad

1 can yellow beans (drained)  
1 can green beans (drained)  
1 can kidney beans (drained)  
1 medium onion, sliced  
1 green pepper, sliced

3/4 cup sugar  
2/3 cup vinegar  
1 t. salt  
1 t. Celery seed  
1/2 cup salad oil

Add second group of ingredients to the first group.  
This is best after it sits a day or two.

Contributed by: Katrina Burtchell

### Raisin Cake

#### Old Fashioned Raisin Cake

1 cup brown sugar  
1 cup raisins  
1/4 cup shortening  
1 t. cinnamon  
1/2 t. cloves  
1/4 t. nutmeg  
1 cup water

Mix and boil for two minutes. Cool until lukewarm.

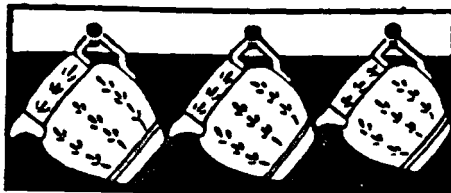
Add:

1 1/2 cups sifted flour  
1 t. baking soda  
1/4 t. baking powder  
1/2 cup walnuts

Bake in 8" greased and floured pan.  
350° for 35-40 minutes.

Contributed by: Katrina Burtchell

"Mother's recipe"



Here is a recipe that is one of my family's favorites--Tom's Mom gave it to me when we were first married:

*Mary Ann's Whoopie Pie Recipe*

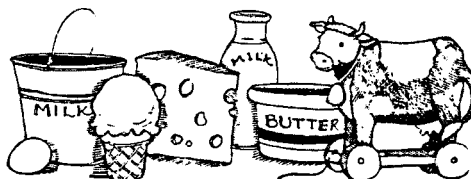
*2/3 cup shortening  
2 cups sugar  
2 eggs  
4 cups flour  
1 cup cocoa  
2 tsp. soda  
2 cups milk  
2 tsp. vanilla  
dash of salt*

*cook at 350 for 12 minutes*

*Whoopie Pie Filling*

*3/4 cup Crisco  
2 cups confectionary sugar  
2 egg whites  
1 tsp. vanilla  
1 tsp. salt*

*mix all together  
beat with hand mixer*



Contributed by: Ann Flewelling Osgood



Matt  
Mike  
Michelle

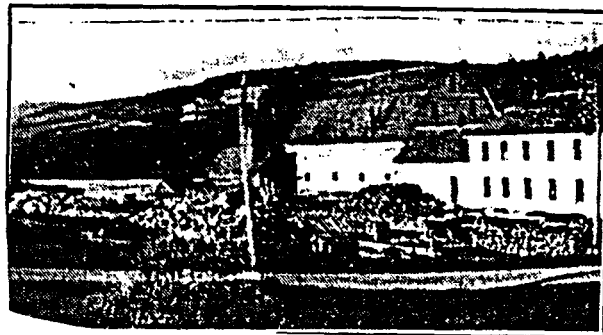
"SAP POP" (similar to a porridge)

$\frac{1}{2}$  cup maple syrup  
 $\frac{3}{4}$  cup hot water  
 $\frac{1}{3}$  cup flour  
dash salt (opt.)  
1 egg, slightly beaten

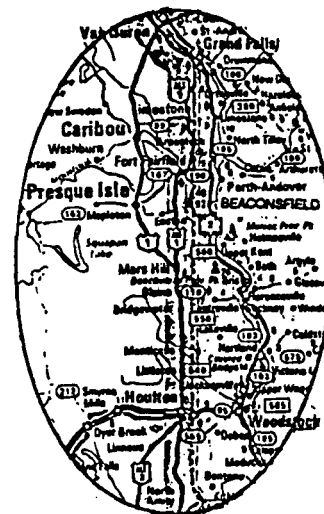
Boil together water and syrup.  
Add flour and beaten egg.  
Texture will be lumpy.  
Cook over low heat for 5 minutes.  
Serve with milk.

This seems to have been a Flewelling original.

Contributed by: Sally Flewelling and Dwight Flewelling

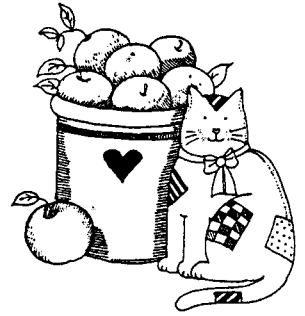


**"Pass the Maple Syrup please!"** The snow held other joys for us. When Grampie Charles hurt his back while building a barn, Uncle Milton became manager of the farm. He used to go in the winter time to the maple trees in the "back woods" to tap them for maple sap. He would drill a hole in a tree with a brace and bit, about 3 feet above the ground, knock in a hollow plug, and hang a sap can from the plug. Every week he would drive his sleigh with a 70 gallon puncheon on the back to collect the sap. One of my joys was to go along and ride over the rises in the snow which he called, "Yes Ma'am's." In the spring all the family would go up to the maple woods to wash the sap cans in a huge trough, and "boil down" the sap into maple syrup and maple sugar. We loved the "sap pop" made from maple syrup and flour dumplings.



- Paul Wright

"Meat-Za-Pie"



1 lb. hamburger  
2/3 cup evaporated milk  
1/2 cup fine bread crumbs  
(can substitute stuffing mix)  
1 t. garlic salt  
Mix all together and put into 9" pie plate.

1 can (or cup?) of tomato paste  
Spread on top of meat.

1 cup shredded cheese  
Add on top of tomato paste.

1/4 t. oregano  
1 T. parmesan cheese  
Sprinkle on top of cheese.

Bake at 375° for 25 minutes.

Hint: For better taste, I put some of the tomato paste  
and cheese on the bottom of the pan.

Contributed by: Lisa Lynn Flewelling

"Eggless, Milkless, Butterless Cake"

1 cup brown sugar	1 t. cinnamon
1 cup hot water	pinch salt
1/3 cup shortening	1 t. baking soda
1 cup raisins	3/4 cup hot water
1/2 t. nutmeg	2 cups flour
1 t. ground cloves	1/2 t. baking powder

Put in saucepan: brown sugar, 1 cup hot water,  
shortening, raisins, nutmeg, cloves, cinnamon,  
and salt. Boil 3 minutes and cool.

When cooled, add soda dissolved in 3/4 cup hot water  
flour and baking powder.

Pour into tube pan.

Bake at 350° for 1 hour.

Contributed by: Sally Flewelling

A favorite of Margaret Flewelling.



## Doughnuts

2 T. melted butter  
1 cup sugar  
1 egg.  
1 cup milk  
1 t. vanilla  
1 t. soda  
2 t. baking powder  
1 t. salt  
3  $\frac{1}{4}$  cup flour

Mix butter, sugar, and unbeaten egg together, add milk and vanilla. Then add dry ingredients which have been mixed together already and blend. Do not overmix. Just stir in until blended. Overmixing and overblending makes doughnuts tough. It is best if the dough is put into the fridge to chill for a while and that makes them easier to handle. Then roll out dough onto a floured board and cut. Drop into grease melted to about 350°. Turn a couple of times. It takes a couple of minutes to cook. Do not put too many into the grease at a time or it will cool the grease too much.

Contributed by: Geraldine Lawrence-her mother-in-law's recipe



### Jordan Marsh Blueberry Muffins

1 cup butter or margarine  
2 cups sugar  
4 eggs  
1 cup milk  
4 t. baking powder  
1 t. salt  
2 t. vanilla  
4 cups flour  
2-4 cups blueberries

Mix butter and sugar until fluffy.  
Add eggs one at a time, beating well after each.  
Add dry ingredients alternately with milk.  
Add berries carefully.  
Fill muffin pans, heaping batter in the middle.  
Sprinkle with sugar.  
Bake at 375° for 30 minutes.  
(This muffin texture is more like cake)

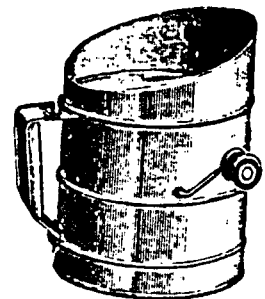
Contributed by: Geraldine Lawrence

### Soft Ginger Drops

1 egg	
1½ cups shortening	Beat together
¾ cup sugar	
¼ cup molasses	Add dry ingredients alternately
4¼ cups flour	
2 t. ginger	with water.
1 t. cinnamon	
1 t. cloves	Add raisins.
1 t. nutmeg	
2 t. baking soda	
1 t. salt	
1 cup boiling water	
1 cup raisins	

Drop on pan and bake at 350° for 8-10 minutes.

Contributed by: Geraldine Lawrence



## Chicken-Broccoli Casserole

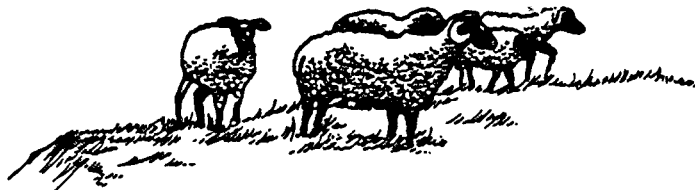
1 10 oz. package of broccoli  
1/4 cup onion  
2 cups chicken  
2 cups rice  
1/2 lb. velveta cheese,  
1/4 cup milk

Cook chicken and put in bottom of casserole dish. Mix broccoli and onion and cook together. Drain and pour over chicken. Cook rice and put on top of broccoli.

Melt cheese and milk in saucepan, stirring occasionally. constantly. When melted, pour over casserole and Bake at 350° for 30 minutes.

Contributed by: Brenda Lawrence

"Another specialty in the Taylor family"



"Like a shepherd He will  
tend His flock,  
In His arm He will gather  
the lambs,  
And carry them in His bosom"

Isaiah 40:11

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## Whoopie Pies

2/3 cup shortening  
1 1/4 cup sugar  
2 eggs  
2 cups flour  
1/2 cup cocoa  
1 1/4 t. baking soda  
1/4 t. cream of tartar  
1/4 t. salt  
1 1/2 t. vanilla  
1 cup milk



Cream eggs, shortening, and sugar. Add milk and vanilla. Add dry ingredients and mix well. Spoon onto greased cookie sheets. Bake at 450° for 7-10 minutes.

### Frosting:

3/4 cup shortening  
1 1/2 cup milk  
2 t. vanilla  
3/4 cup soft butter  
1 1/2 cup sugar  
3 T. flour

Mix shortening, butter and sugar in bowl until smooth and creamy. Combine flour and milk; cook until thickened. Cool completely and add to shortening mixture. Beat until fluffy and add vanilla.

Match up cookies and place icing in between and serve.

Contributed by: Brenda Lawrence

"The reason why I love this recipe is because the first time I made this is when Norman made it clear to me that he was interested. I was visiting the pastor's house in Elkins, West Virginia. George and Susan Monize were and still are pastoring there. Susan was showing me how to make whoopie pies. While we were making them, Norman (who was youth pastor) stopped over to visit. While he was there, he made a few comments to me...I'm not sure what...but evidently, Susan caught on that Norman was interested in more than just a friendship with me. While he was there, we shared the pies. And when he left, well, Susan and I had quite the conversation! We did get together at a much later date and we look back to that date as a memorable time for us when we think about and eat whoopie pies."