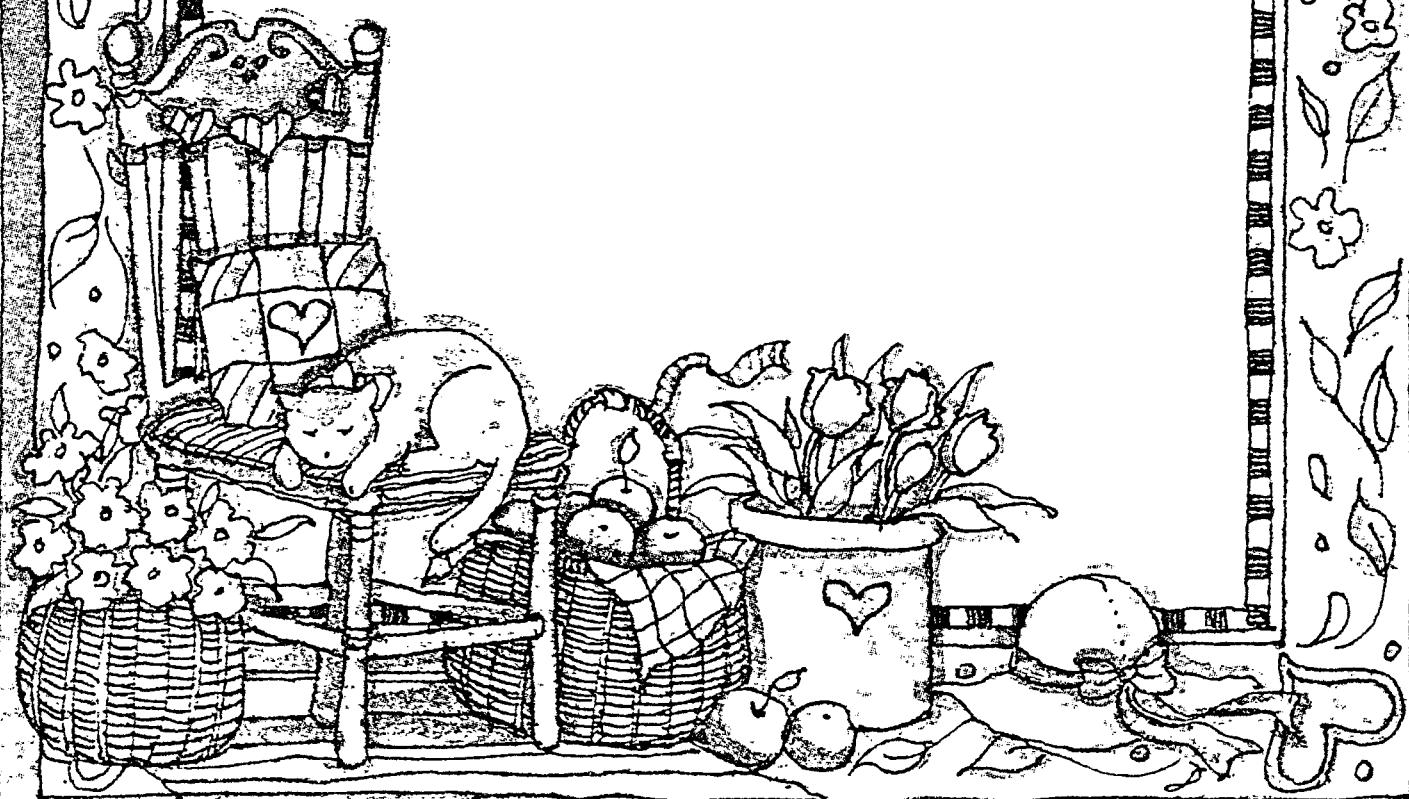


HOME IS WHERE THE HEART IS

# Flewelling 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.

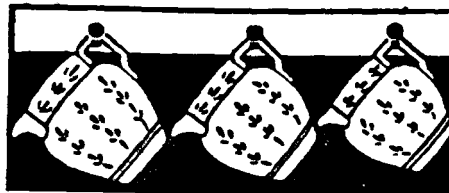
Add:

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*

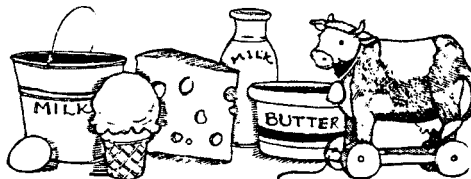
*2/3 cup shortening  
2 cups sugar  
2 eggs  
4 cups flour  
1 cup cocoa  
2 tsp. soda  
2 cups milk  
2 tsp. vanilla  
dash of salt*

*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

10/92

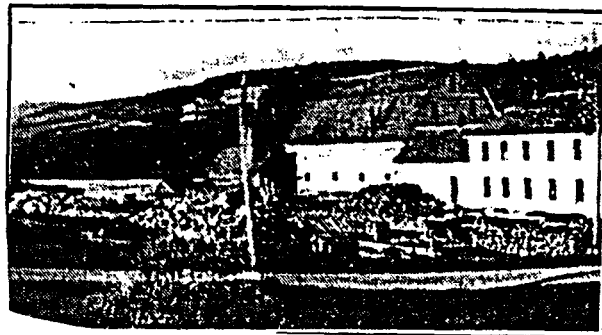
"SAP POP" (similar to a porridge)

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

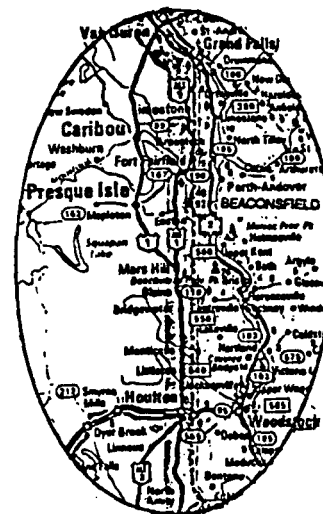
Boil together water and syrup.  
Add flour and beaten egg.  
Texture will be lumpy.  
Cook over low heat for 5 minutes.  
Serve with milk.

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.

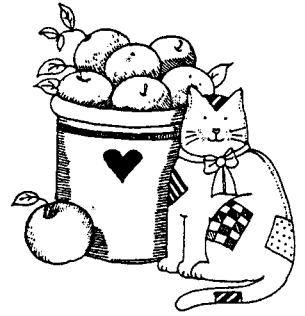
When cooled, add soda dissolved in 3/4 cup hot water  
flour and baking powder.

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)

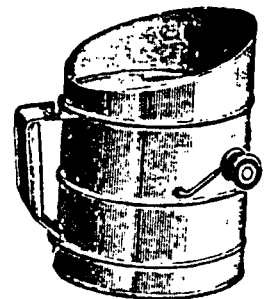
Contributed by: Geraldine Lawrence

### 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

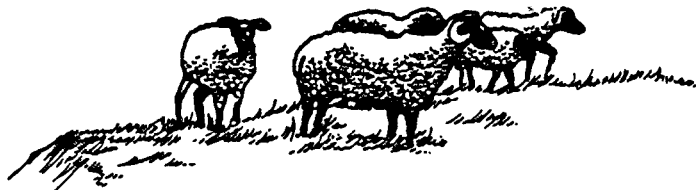
1 10 oz. package of broccoli  
 $\frac{1}{4}$  cup onion  
2 cups chicken  
2 cups rice  
 $\frac{1}{2}$  lb. velveta cheese,  
 $\frac{1}{4}$  cup milk

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."

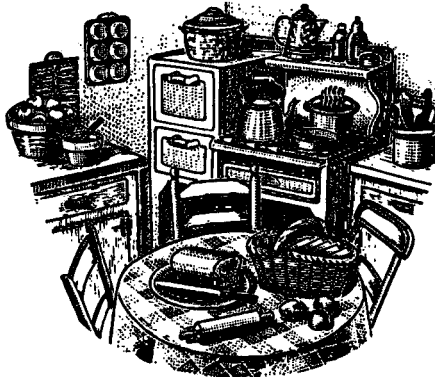
## Rich Dinner Rolls

4 $\frac{1}{4}$ -4  $\frac{3}{4}$  cups flour  
2 packages dry yeast  
 $\frac{1}{2}$  cup sugar  
1 t. salt  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup warm water  
 $\frac{3}{4}$  cup lukewarm milk  
2 eggs

Soak yeast in  $\frac{1}{2}$  cup warm water for 5 minutes. Combine milk, sugar and salt in large mixing bowl. Beat in shortening, eggs, yeast mixture and 1 cup flour with mixer. Add remaining flour and knead until smooth. Place in greased bowl, grease top and cover with waxed paper. Let rise and punch down. Form into rolls and let rise. Bake at 375° for 12-5 minutes.

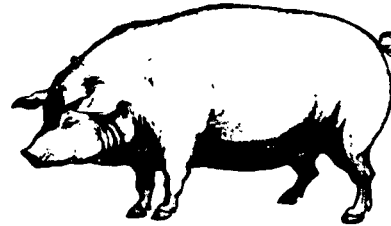
Contributed by: Brenda Lawrence

"Rich Dinner Rolls has been a specialty in my house as long as I can remember. Holiday dinners like Thanksgiving and Easter were not the same if we didn't have my mom's (Janice Taylor) favorite rolls. Even when we have family get-togethers, Mom always makes these for us. She also used to make these for fellowship dinners at the church while we were growing up. They were known as 'Janice's Famous Rolls'. So, when I got married to Norman, I started making them. (It takes practice) My sister Karen, who lives in Annapolis, MD tasted mine and said they were good, but not as good as Mom's! "



### Hot Dog Chili

3 lb. hamburger  
1 qt. water  
1 bottle ketchup  
 $\frac{1}{4}$  cup mustard  
2 T. sugar  
1 t. salt  
1 t. pepper  
1 T. garlic salt  
2 T. chili powder  
crushed pepper to taste



Mix hamburger and water together. Put on stove and add other ingredients. Bring to a boil, then turn heat down and simmer for 1-2 hours. Stir often.

Contributed by: Brenda Lawrence

"My mother is well known for her hot dog chili! When we have a cook-out, she usually makes this for the hot dogs. Norman loves it, and when I made it for a church picnic here in Pennsylvania, the people had never heard of it. They have now!"

### Sweet Potato Casserole

1 medium can of yams (drained)  
1 stick of butter, melted  
 $\frac{1}{2}$  cup of canned milk  
2 eggs, beaten  
 $\frac{3}{4}$  cup white sugar  
1 t. vanilla

Drain juice from yams (sweet potatoes) and mash with mixer. Add other ingredients. Pour into glass baking dish and spread topping over the top. Bake at 350° for 30-35 minutes.

#### Topping:

1 cup brown sugar,  $\frac{1}{2}$  cup flour,  $\frac{1}{2}$  stick margarine,  
1 cup chopped pecans...Mix and crumble together with hands and put on top of sweet potatoes.

"This is a special treat for our family at Thanksgiving"

Contributed by: Brenda Lawrence

### Country Apple Bread Pudding

4 cups Kraft Caramels  
2 T. water  
Melt together.  
4 cups raisin bread cubes  
1/4 " Squeeze Parkay Margarine  
Toss together.

2 T. sugar  
1/4 t. cinnamon  
6 cups apple slices  
1/2 cup chopped walnuts  
Toss together.

In 8-inch dish, layer 1/2 apple mix, caramel sauce and bread mix. Repeat.  
Bake 350 for 25 minutes.

Contributed by: Tanya Lawrence

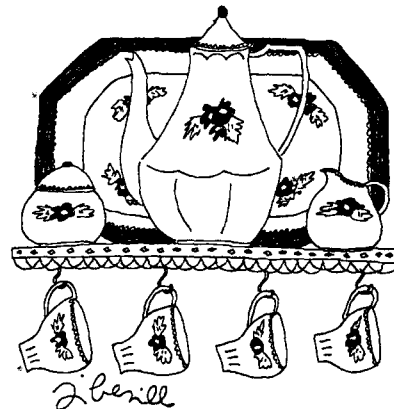
### French Doughnuts

1/3 cup shortening  
1/2 cup sugar  
1 egg  
1/2 cup milk  
1 t. baking powder  
1/2 t. salt  
1/4 t. nutmeg  
1 1/2 cup flour

Bake for 20-25 minutes at 350 .

After baking, roll in 1 stick melted butter, then into a mixture of 1/2 cup sugar and 1 t. cinnamon.

Contributed by: Tanya Lawrence



### Almond Bars

Line cookie sheet with aluminum foil.

Place graham crackers side by side and cover the pan.  
(about half a box)

Boil together:

½ cup sugar

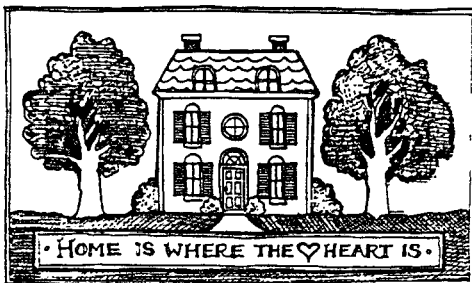
2 sticks of butter or margarine

Boil for 3 minutes after it comes to a boil (and stir).

Dribble over crackers and bake for 10 minutes at  
350°.

Cool and cut into squares.

Contributed by: Edna Ames



### Easy Brownies

½ cup margarine-melted

5 T. cocoa

2 eggs

1 cup sugar

¾ cup flour

1 t. vanilla

Optional: add a couple of handfuls on top of batter in pan

\*If recipe is doubled, use 3 eggs and 9X13" pan.

Grease an 8X8" pan.

Mix all ingredients in order. Make sure cocoa/  
margarine mix is not too hot before adding eggs.

Bake at 350° for 25-30 minutes. Do not overbake  
and the brownies will be nice and chewy. Irresistable!

Contributed by: Valerie Lemelin

This recipe was given to me by my late cousin Wanda Flewelling Scribner.  
It brings memories of her to me when I make them.

### Tuttifrutti Punch

1/2 c. lemon juice  
1 c. pineapple juice  
12 oz. can frozen orange juice (Do not add water)  
1/4 c. cherry juice (for color)  
2 qts. chilled ginger ale or 7-Up

Delicious! but if you drink too much it will make your mouth sore.

:  
: Contributed by: Joyce Wilson



### Double Toffee Delight

Oven 350 degrees

13" x 9" pan

Grease bottom of 13 x 9 inch baking pan. Combine; set aside:

3/4 c. firmly packed brown sugar  
1/2 c. chopped nuts  
1-1/2 t. cinnamon

In large mixer bowl, combine:

2 c. flour  
1 c. sugar  
2 t. baking powder  
1 t. salt  
1 package (4-serving size) dry instant vanilla pudding mix  
1 package (4-serving size) dry instant butterscotch pudding mix  
1 c. water  
3/4 c. cooking oil  
1 t. vanilla  
4 eggs

Beat 2 minutes at medium speed scraping bowl occasionally. Pour 1/3 batter into prepared pan; sprinkle with brown sugar mixture. Pour remaining batter over brown sugar. Do not over beat. Bake at 350 degrees for 40 to 45 minutes until top springs back when touched lightly in center.

Contributed by: Joyce Wilson



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### Lemon Dream Bars

1/3 c. butter	1/2 c. nuts, chopped
1 c. sifted flour	3/4 c. coconut
2 Tbsp. sugar	1/8 t. baking powder
2 beaten eggs	1/4 t. salt
1/2 c. firmly packed brown sugar	1/2 t. vanilla

Cut butter into flour and sugar until mixture resembles coarse crumbs. Press mixture into ungreased 11 x 7, 9 x 9 or 8 x 8 inch pan. Bake at 350 degrees until set but not brown, about 10 minutes. Combine remaining ingredients in mixing bowl; mix well. Spread over partially baked dough. Bake at 350 degrees for 25-30 minutes. Frost immediately with Lemon Frosting. Cool 15 minutes: cut into bars. Makes 1-1/2 dozen bars.

### Lemon Frosting

2 Tbsp. grated lemon rind	1 c. sifted confectioners
2 Tbsp. lemon juice	sugar

Combine all ingredients until smooth.

Contributed by: Joyce Wilson



### Beverly's Chocolate Cake

1 lb. brown sugar,  
1/2 cup shortening or margarine  
2 eggs  
1/2 cup sour milk  
1 t. baking soda (in the milk)  
3/4 cup cocoa  
2 cups flour  
1 t. baking soda  
1 t. salt  
1 cup water, hot



Cream sugar and shortening (or margarine). Add eggs. Add milk and then dry ingredients. When all is mixed together, add hot water. Bake at 350° for 30-35 min. Hint: Cream sugar, butter and eggs for about 5 minutes. When adding dry ingredients, don't over beat. This helps to give a moist cake, and this one is delicious.

Contributed by: Valerie Lemelin

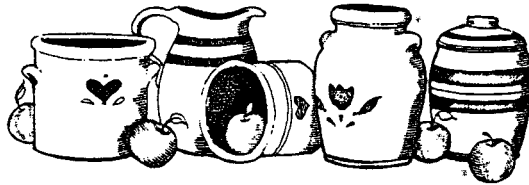
A great tasting cake! This recipe was given to me by my neighbor Beverly Buhrman.

### Bread Pudding

4 or 5 slices of bread  
 $\frac{1}{2}$  cup raisins  
4 eggs  
2 cups milk  
4 t. sugar  
pinch each of cinnamon and nutmeg

In bowl: crumble the bread and add raisins.  
Pour water over and let soak.  
In a separate bowl: beat eggs and add milk and sugar.  
Pour into bread mixture.  
Mix well and add cinnamon and nutmeg.  
Pour into baking dish. (9 X 13" or smaller)  
Bake at 350° for one hour.

Contributed by: Sally Flewelling (her grandmother's recipe)



### Peach Cool Whip Pie

9 " graham cracker pie crust  
1 package (4 servings size) peach jello  
 $\frac{2}{3}$  cup boiling water  
Dissolve jello in the boiling water.  
2 cups ice cubes  
Stir in ice cubes and then remove ice bits that are left.  
 $3\frac{1}{2}$  cup cool whip  
Fold in cool whip to dissolved jello mixture.  
1 cup diced fruit, drained  
Carefully stir in fruit and put the entire mixture into the refrigerator to cool for 1-2 hours. Then spoon into the crust and chill for two hours.

Contributed by: Valerie Lemelin

"This has a great light taste and can be made with other fruit flavors, like strawberry"



## "Skor Bar"

### Crust:

2 cups crushed Ritz crackers  
1 $\frac{1}{4}$  sticks margarine (melted)  
2 t. sugar

Mix together and layer the bottom of a 9 X 13" pan.

### Filling:

2 packages of Instant Pudding (vanilla) opt. any flavor  
1 qt. ice cream, softened (vanilla) opt. any flavor  
1 cup milk

Mix well and pour onto crust and freeze overnight.

Spread on top next day:

1 container Cool Whip (8 oz.)

Sprinkle with Skor Bar crushed candy bars (3).

These candy bars will crush easily if frozen for awhile.

Contributed by: Lisa Lynn Flewelling

## "Four Layer Dessert"

1) Mix and press into bottom of 8 X 8" pan:

1 cup flour  
 $\frac{1}{2}$  cup margarine  
 $\frac{1}{2}$  cup nuts (optional)

Bake at 375° for 15 minutes. Let Cool.

2) Mix 1 cup confectioners sugar and 1 package cream cheese well and spread onto first layer.

3) Spread 1 can lemon pie filling onto second layer.  
Can also use lemon pudding pie filling mix or any other flavor.

4) Top with Cool Whip.

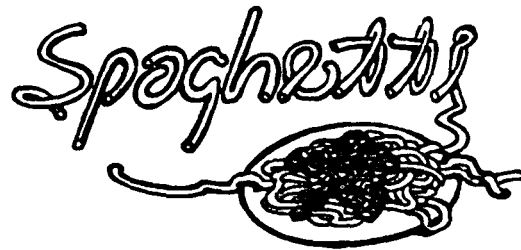
Contributed by: Lisa Lynn Flewelling



## Spaghetti Sauce and Meatballs

Simmer all day:

1 large tomato juice  
1 large tomato puree  
2 small cans tomato paste  
1 medium can tomato sauce  
basil flakes  
oregano  
parsley flakes  
large onion, sliced  
garlic bulbs (4 little pieces)  
salt and pepper  
1 T. sugar  
2½ T. cooking oil  
cheese powder (parmesan)  
1 bay leaf



Simmer with meatballs and sausage.

Meatball Recipe:

Hamburger  
crackers  
2 eggs  
oregano  
basil  
salt and pepper  
small amount of milk  
2 pieces of garlic  
1 medium onion, chopped  
parsley  
powdered cheese

Roll into balls and add to sauce and cook all day.

Sausage:

Boil. Stick fork into two times or more  
until no more grease comes out, then add to sauce.

Submitted by: Linda Flewelling



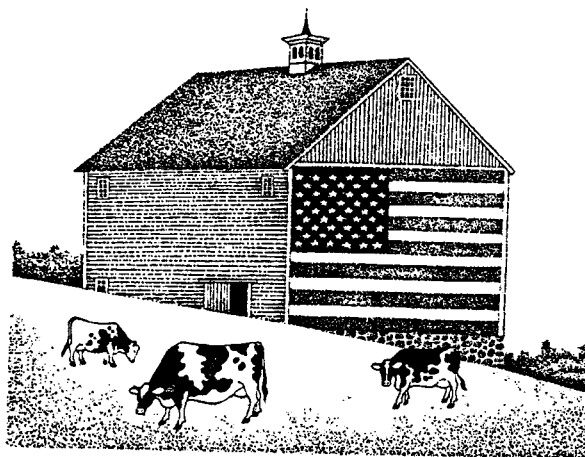
## Minestrone Soup

1 lb. ground beef  
1 small onion, chopped  
1 large celery stalk, sliced  
 $\frac{1}{4}$  small head green cabbage, thinly sliced  
1  $14\frac{1}{2}$ -16 oz. can tomatoes  
1  $10\frac{1}{2}$  oz. can garbanzo beans or chick peas  
1 7 oz. can whole corn  
1 medium sized zucchini, sliced  
 $\frac{3}{4}$  cup medium sized shell macaroni  
 $1\frac{1}{2}$  t. beef flavor instant bouillon  
 $\frac{1}{2}$  t. dried basil leaves

1. In a 5 qt. dutch oven or saucepot over high heat, cook ground beef, onions, celery and cabbage, stirring carefully so meat stays in chunks, until all pan juices evaporate and meat and vegetables are lightly browned. (about 10 minutes)
2. Add tomatoes, beans, corn with their liquids. Add zucchini, macaroni, bouillon, basil and  $2\frac{1}{2}$  cups water. Over high heat, heat to boiling, stirring to break up tomatoes. Reduce heat to low. Cover and simmer soup 8-10 minutes until macaroni and vegetables are tender. (makes 6 servings)

Can be served with garlic cheese bread.

Contributed by: Vicki Flewe lling *Bergeron*



### Noodle Casseole

12 oz. noodles  
1 can cream of mushroom soup  
2 cans whole corn  
2 cans cream style corn  
1 lb. hamburger  
1 onion, chopped

Cook hamburger and onion in a frying pan. Drain grease. Cook noodles as directed and drain. Add noodles and soup, cans of corn and meat all together. Heat in oven for 30 minutes at 375°, in a casserole dish.

Recipe by Wanda Scribner  
Submitted by: Vicki Flewelling Bergeron

### Garlic Cheese Bread

$\frac{1}{2}$  12 oz. loaf of French bread  
 $\frac{1}{3}$  cup mayonnaise  
 $\frac{1}{4}$  cup grated parmesan cheese  
 $\frac{1}{2}$  t. dried parsley flakes  
 $\frac{1}{4}$  t. garlic powder

Preheat broiler. Cut bread in half lengthwise and place on cookie sheet. Broil 1-2 minutes. (or until lightly browned)  
Mix remaining ingredients. Spread over bread. Broil 2-3 minutes until lightly browned. Cut into strips crosswise and serve hot.

Contributed by: Vicki Flewelling Bergeron



### Peaches and Cream Cheesecake

3/4 cup flour  
1 t. baking powder  
1/2 t. salt  
3 T. soft margarine  
1 egg  
1/2 cup milk  
1 small box vanilla pudding  
1 large can sliced peaches  
1 8 oz. package cream cheese



Beat all ingredients except peaches and cream cheese. Pour into greased pie dish. Drain peaches, reserving juice. Place peaches on batter leaving a border. Blend cream cheese, 1/2 cup sugar and 3 T. peach juice. Pour over peaches. Mix 1 T. sugar, 1 t. cinnamon and sprinkle over top. Bake 30-35 minutes at 350°.

Contributed by: Rita Flewelling (Ohio)

### Sausage Stuffing

1/2 lb. sausage  
1 1/2 cups chopped celery  
1 cup mushrooms  
1 cup chopped onions  
10 cups of day-old bread, torn  
2 T. parsley or 1 t. flakes  
1 t. salt  
2 t. poultry seasoning  
1/4 t. pepper  
1 cup water  
1 t. chicken stock base  
1/2 cup margarine



In a large skillet, brown sausage with celery, mushrooms, and onions. Drain fat. In large bowl, toss together bread, parsley, salt, poultry seasoning, and pepper. Add sausage to the mixture. Bring water to a boil. Stir in stock base until dissolved; add butter and melt. Pour over bread mixture and toss lightly.

Contributed by: Rita Flewelling (Ohio)

## Sauerkraut Salad

2 cups sugar  
1 cup vinegar

Bring to a boil and boil for 2 minutes. Cool.

Pour over the following ingredients and refrigerate for at least 24 hours.

1 can sauerkraut, well drained  
2 cups chopped celery  
1 cup chopped onion  
 $\frac{1}{2}$  cup chopped green pepper  
2 carrots, grated

Contributed by: Rita Flewelling (Ohio)



## Broccoli and Cauliflower with Almonds

Sauce:  $\frac{1}{4}$  cup margarine  
 $\frac{1}{4}$  cup flour  
 $2\frac{1}{2}$  cups milk  
1 t. curry powder  
1 cup grated swiss cheese

Melt butter, whisk in flour, cook 2-3 minutes.  
Stir (don't brown) and whisk in milk. Bring to boil.  
Stir in curry powder and jam. Reduce heat. Simmer  
gently 5 minutes. Add salt and pepper. Stir in  
cheese and cook only until melted.

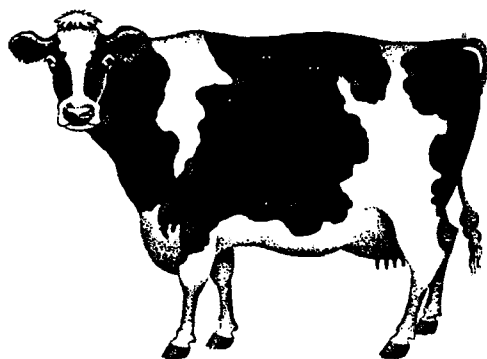
1 package broccoli and 1 package cauliflower (defrosted)  
1 large bag of mixed vegetables  
pepper and salt to taste  
1 T. apricot Jam (or marmelade)

Place vegetables in buttered casserole. Pour sauce  
on top. Sprinkle on topping (see below) and bake  
in pre-heated oven (350°) for 15-20 minutes or  
until vegetables are done.

Topping:  $\frac{1}{4}$  cup melted margarine  
 $1\frac{1}{2}$  cup toasted bread crumbs or croutons  
 $\frac{1}{2}$  cup sliced almonds

Toss together.

Contributed by: Grace Lee for Sandra Lee



### Seven Minute Frosting

1 egg white  
1½ cups brown sugar  
¼ t. cream of tartar  
sprinkle of salt  
1 t. vanilla  
¼-½ cup hot water

Mix well.

Beat with high speed of beater in double boiler for seven minutes or until it peaks.

Contributed by: Grace Lee

### Pumpkin Spice Bread

2 cups sugar  
4 eggs beaten  
1¼ cup oil  
1 can Smiths Pie Filling (pumpkin)  
3 cups flour  
2 t. baking powder  
2 scant t. soda  
3 t. cinnamon  
1 t. salt  
1 cup nuts (optional)  
1 cup raisins (optional)

Beat eggs, add sugar and beat. Add oil and pumpkin and mix well. Add dry ingredients which have been sifted together. Mix well. Pour into 2 large loaf pans and grease and line with waxed paper. Bake 1 hour at 325° oven or until done.

Contributed by: Grace Lee





### Aunt Alice's White Cake

2 eggs (separated)  
1 $\frac{1}{4}$  cups sugar  
 $\frac{1}{2}$  cup shortening (or Margarine)  
1 cup milk  
2 $\frac{1}{2}$  cups sifted pastry flour  
1 t. baking soda  
2 t. cream of tartar  
1 t. salt (scant)  
1 t. vanilla

Sift dry ingredients together 3-4 times. Set aside  
Cream shortening, add sugar and beat well.  
Add beaten egg yolks and vanilla and mix well.  
Add milk alternately with flour mixture.  
Last of all, fold in egg whites (which have been beaten to  
peaks).  
Bake in 400° oven in layer cake pans or 9 x 10 pan.

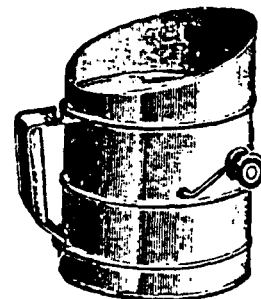
Contributed by: Grace Lee

### Chocolate Cake

$\frac{1}{2}$  cup shortening  
2 cups sugar  
2 eggs  
 $\frac{1}{2}$  cup sour milk-Add 1 T. vinegar to milk to sour  
1 t. soda in milk  
2 cups sifted pastry flour  
 $\frac{1}{2}$  cup cocoa  
 $\frac{1}{2}$  t. salt  
1 t. vanilla  
Add 1 cup boiling water last of all

Cream shortening and add sugar and beat well. Add  
eggs and beat. Add milk with soda, vanilla and beat well.  
Add dry ingredients which have been sifted together  
3-4 times and beat.  
Add boiling water last of all. The batter will be  
quite runny. Bake in 350° oven for 35 minutes or  
until pick comes out clean.

Contributed by: Grace Lee



### French Dressing

Chop fine small onion and 1 clove garlic

Add : 1/3 cup sugar  
1/2 cup salad oil  
1/2 cup salad oil  
1/3 cup ketchup  
1/4 cup vinegar  
1 t. salt  
1 t. paprika  
1 t. lemon juice  
1/2 t. celery seed

Mix Well.

Contributed by: Contributed by: Grace Lee in memory of Vivian Goodine

### Banana Bread

1 3/4 cups flour  
1 1/2 cups sugar  
1 t. soda  
1/2 t. salt  
Sift together.

2 eggs  
2 ripe bananas, mashed  
1/2 cup oil  
1/4 cup + 1 T. milk  
1 t. vanilla  
1 cup walnuts

Mix together.

Blend both mixtures and bake in 325° oven for 1 hour and 20 minutes or until done.

Contributed by: Grace Lee for Bonny Goodine



### Cinnamon Drop Cookies

$\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup butter or margarine  
2 eggs  
 $1\frac{1}{2}$  cups sugar  
1 t. vanilla  
 $2\frac{2}{3}$  cups flour  
1 t. baking soda  
2 t. cream of tartar  
 $\frac{1}{4}$  t. salt

Cream shortening and butter. Add sugar and mix well. Add beaten eggs and vanilla. Add dry ingredients and mix.

Roll in balls and roll in following mixture:

2 T. sugar  
1 T. cinnamon

Bake at 375-400° for 10-15 minutes.

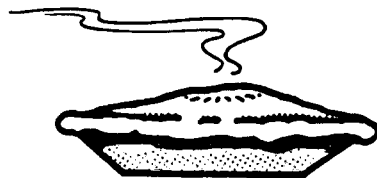
Contributed by: Grace Lee for Velma Goodine

### Pumpkin Pie

$1\frac{1}{2}$  cups canned pumpkin  
1 cup brown sugar  
1 t. cinnamon  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. ginger  
2 eggs, beaten  
 $1\frac{1}{2}$  cups milk  
 $\frac{1}{2}$  cup cream or canned milk

Pour into unbaked pie shell and bake. Start in hot oven (400°) for 15 minutes, and then turn oven back to 350°. Bake until inserted knife comes out clean.

Contributed by: Contributed by: Grace Lee in memory of Vivian Goodine



## Seven Day Pickles

15 medium sized cukes  
4 cups sugar  
5 t. salt  
2 T mixed pickle spices  
4 cups vinegar

Wash whole cucumbers and pack in a kettle or big pan. Cover with boiling water. Repeat this process every day for the next three days (four times total). Keep in a cool place. On the fifth day-drain and slice. Combine sugar, salt, spices and vinegar in pan and bring to a boil. Pour on cukes and let stand 2 more days. On seventh day-bring to a boil and then pack and seal in hot jars.

Contributed by: Donna Fenton

## Date Bars

1/2 cup oatmeal (uncooked)  
1 1/2 cups flour  
1 t. vanilla  
1/2 t. soda  
1 1/2 cup brown sugar  
3/4 cup butter or margarine

Beat brown sugar and margarine together. Add dry ingredients and mix well.

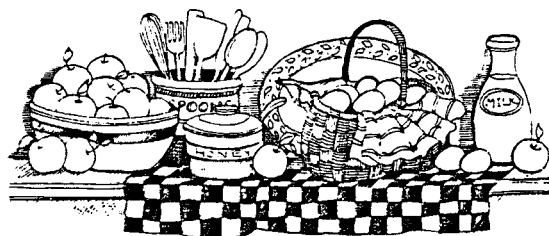
## Filling:

1 lb. dates  
1/2 cup brown sugar  
1 cup water

Cook until thickened and cool.

Place half of oatmeal mixture into 9" X 13" pan and pat flat. After filling cools, pour onto mixture in pan. Top with remaining half of oatmeal mixture and pat flat. Bake at 400 for 25 minutes. Remove from oven. While bars remain are still warm, cut and remove to racks to cool.

Contributed by: Donna Fenton



Mother cooked for a wealthy family in Manchester, Mass. for 2 years-1957-1958. She made some elegant meals and I wish she had copied recipes from them. When Mother went to Easton after marrying Uncle Milton, she was a fairly trim lady. But after cooking with lots of cream and butter she soon added some pounds. We used to love visiting there and enjoying some marvelous meals. She amazed me with her organizational skills--she would decide quite a bit ahead just what she would have on the menu. She liked to try new recipes.

### Bread and Butter Pickles

3 lbs. green tomatoes (10 medium sized)  
or 3 lbs. cucumbers  
1/3 cup pure granulated salt  
5 cups cold water  
1/2 lb onions (8 small)  
2 cups cider vinegar  
1 2/3 cup sugar  
1 t. celery seed  
2 t. prepared mustard  
1 t. ginger  
1/4 t. tumeric  
1/8 t. mace  
few dashes red pepper



May skip mace and add 1/2 t. ground cloves. Use smooth, even sized tomatoes that begin turning light green just before ripening or cukes. Wash. Remove stem and blossom, scar neatly, cut into 1/4" crosswise slices and put into enamel or glass bowl. Sprinkle with salt and add water. Cover and let stand overnight. Drain next morning. Put into preserving kettle, add onions, vinegar, sugar, spices. Heat to simmer. Simmer 3-4 minutes. Pack into hot sterile jars-seal-3 pints.

Contributed by: Donna Fenton (daughter of Margaret MacDonald Flewelling)

### Cold Vinegar Pickles

7-8 cucumbers  
1 quart vinegar  
2 cups brown sugar  
1/4 cup salt  
1/4 cup dry mustard

Heat until brown sugar is dissolved and pour over pickles.

Contributed by: Donna Fenton

### Rocky Road Nutcakes

1½ cups flour  
1 ¾ cups sugar  
½ t. salt

Sift together the above ingredients.

Add:

2 unbeaten eggs  
1 t. vanilla

Beat well and stir in:

1 cup melted butter  
1 cup chopped nutmeats

Pour into greased 9 X 13 pan. Bake in 350° oven for 35-40 minutes.

When done, remove from oven and sprinkle cut up marshmallows over the top.

When cool, ice with the following:

1 cup brown sugar    1/3 cup milk    1/8 t. salt  
¼ cup butter

Bring to a boil and boil for 3 minutes.  
Add 1 cup confectioners sugar.

Contributed by: Dena Beals

### Steamed Brown Bread

2 cups bread crumbs  
3 cups cold water

Pour water over crumbs and let stand until soft.

Add: 1 cup oatmeal  
1 cup cornmeal  
2/3 cup molasses  
2 t. baking soda

Stir soda into molasses and add 1 t. salt.

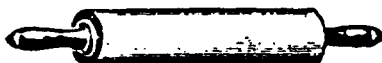
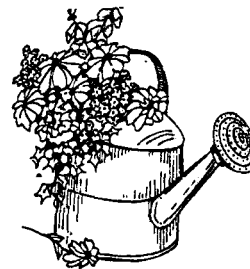
Last of all, sift ½ cup flour and add to the mixture.

Add : 1 cup raisins  
½ cup flour

Blend all until mixed well and pour into greased coffee cans until they are ¾ full. Steam 3-4 hours.

Submitted by: Dena Beals

"Aunt Edythe used to serve this with her famous baked beans"



### Rhubarb Cream Pie

Melt-2 T. butter  
Add-2 cups diced rhubarb  
1 cup sugar  
Cook slowly until rhubarb is tender.  
Combine-  $\frac{1}{4}$  cup sugar  
2 T. cornstarch  
2 egg yolks, well beaten  
 $\frac{1}{4}$  cup light cream  
 $\frac{1}{8}$  t. salt



Add rhubarb and cook over low heat until thick.  
Cool and pour into 8" pie shell (already baked).  
Top with meringue and bake in 350° oven for 12-15 min.

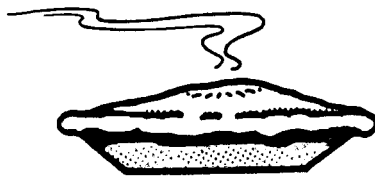
Contributed by: Dena Beals

### Cry Baby Cookies

1 cup molasses  
2 eggs  
1 cup sugar  
1 cup shortening  
 $4\frac{1}{2}$  cups flour  
2 T. baking soda dissolved in coffee  
 $\frac{1}{2}$  t. cinnamon  
 $\frac{1}{2}$  t. ginger  
1 cup hot coffee  
1 cup raisins  
1 cup nutmeats  
1 t. vanilla

Cream sugar, molasses, eggs and shortening.  
Add coffee and baking soda. Add dry ingredients  
and raisins and nutmeats. Mix thoroughly and  
drop by teaspoonfuls onto sheet. Bake 10-12 minutes.  
(350°)

Contributed by: Dena Beals



### Orzo Fruit Salad

1 medium can crushed pineapple  
1 medium can pineapple tidbits  
1 medium can fruit cocktail  
1 medium can mandarin oranges  
1 jar cherries

Drain fruits and save juice.  
Cook one package of orzo pasta-Cool.

To juice, add 2 beaten eggs, 1 cup sugar, 2 T. cornstarch,  
and bring to a boil.  
Cool and add 1 8 oz. package Cool Whip.  
Mix with fruit and pasta.

Contributed by: Dena Beals

### Peanut Butter Bread

2 cups sifted flour  
4½ t. baking powder(3 t. if you use double acting)  
1 t. salt  
½ cup firmly packed brown sugar  
¼ cup shortening  
½ cup peanut butter  
¼ cup chopped peanuts  
1 egg, well beaten  
1 cup milk

1. Sift flour, baking soda and salt.
2. Add sugar.
3. Cut in shortening, peanut butter with pastry blender.
4. Add uts and mix well.
5. Add egg and milk and mix only until flour is dampened.
6. Bake in loaf pan for one hour or until done.  
(325°)

Contributed by: Dena Beals





### Butterscotch Nut Bread

8 cups flour  
2 t. baking soda  
4 t. baking powder  
2 t. salt  
2 cups chopped walnuts  
4 cups brown sugar  
 $\frac{1}{2}$  cup melted shortening  
1 quart buttermilk

Cream sugar, eggs and shortening.  
Add milk and dry ingredients.  
Add nutmeats.  
Bake 1 hour at 350°  
Yeild: 4 loaves.

Contributed by: Dena Beals



### Cherry Roll-ups

3 cups fine coconut  
3 cups confectioners sugar  
1 cup melted butter

Mix well and roll a cherry in each ball (small).  
Roll each in graham cracker crumbs and chill.  
Great for party pastry trays.

Contributed by: Dena Beals

### Maine Seafood Casserole

3 cups white sauce  
4 slices Kraft American cheese  
1 cup fresh crabmeat  
 $1\frac{1}{2}$  cups scallops  
2 cans shrimp  
2 cups lobster meat

Add cheese to white sauce. Add  $\frac{1}{2}$  cup cooking sherry.  
Grease casserole dish and layer seafood and sauce  
alternately. Sprinkle with buttered Ritz crackers  
and bake at 350° for 1 hour.

## *Cream Cheese Potatoes*

12 medium potatoes, cooked and mashed

Blend the following and add to mashed potatoes:

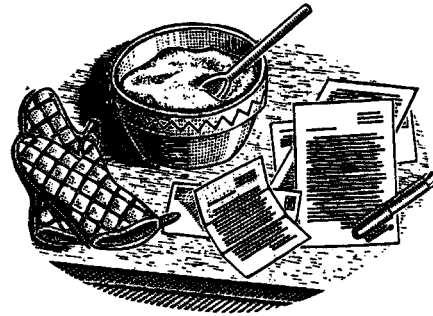
1 8oz. cream cheese  
1 cup sour cream  
2 tsp salt  
1/8 tsp pepper  
1/4 tsp garlic powder  
1/4 cup chives or onion; stir in

Dot on top:

1/2 tsp paprika  
1 Tbsp margarine

Put into casserole dish and bake at 350 degrees for 30 minutes. Optional: Broil on top.

Contributed by Dena Beals



## *Twice Baked Potatoes*

6 medium baking potatoes  
1 8oz. package cream cheese, softened  
1/2 cup hot milk  
1 tsp. onion salt  
2 Tbsp. butter  
pepper  
1/2 cup parsley, finely chopped  
paprika

Scrub potatoes and pat dry. Grease them with butter and salt the skins.

Bake at 350 degrees for one hour. Remove from oven and cool to handle. Cut them in half length-wise and remove cooked potato to bowl, being careful to reserve skins whole. Mash with cream cheese, hot milk, onion salt, butter and pepper to taste. Pile mixture back into skins. Sprinkle with paprika and parsley & bake 20 minutes more.

V. Lemelin

## *Cherry Squares*

1 cup sugar  
1 cup margarine  
2 eggs  
1/2 cup nuts  
2 cups flour  
1 tsp. vanilla  
1 can cherry filling  
1/2 - 1 cup coconut

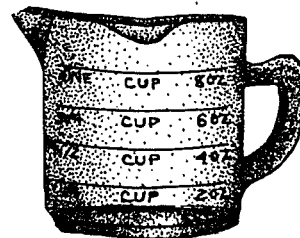
Mix sugar, softened margarine, eggs and vanilla. Add flour. If using nuts, add to batter. Pour into jelly roll pan. Pour cherry filling on top (can chop cherries up if desired). Bake for 30 minutes at 350 degrees. Cool before cutting. Best if stored in refrigerator.

Contributed by: Carmen Antworth (recipe is from longtime friend Irene Gray)

## Potato Salad

This makes a large bowl of potato salad and can be divided in half.

5 lbs. potatoes  
Italian Dressing  
10 eggs  
mayonnaise  
1 small onion  
paprika



Peel potatoes and cut into 1/2 " cubes. Boil approximately 20 minutes--do not let potatoes cook to the point that they become mushy. Drain. Divide potatoes into two bowls. (This aids in mixing later and avoids over handling of the potatoes) Pour 1/4 cup Italian dressing on top of each bowl of potatoes and cool. Meanwhile, handbill the eggs (10 minutes). Slice with egg slicer both crosswise and turn egg and slice lengthwise. NOTE: Save 6-8 crosswise slices for garnish on top. Dice onion into small pieces and mix with egg into potatoes. Add 3/4 cup mayo to potatoes (or until desired moisture of salad is reached) and finally, combine bowls of salad into large bowl. Place reserved egg slices around the top and sprinkle with paprika.

Contributed by: Sheila Lafferty (Her mother-in-law Patricia Lafferty's recipe)

## French Breakfast Puffs

2/3 cup shortening  
1 cup sugar  
2 eggs  
3 cups flour  
1 t. baking powder  
1 t. salt  
1/4 t. nutmeg  
1 cup milk



Mix all ingredients.  
Grease muffin tins.  
Bake at 350° for 20-25 minutes.  
Melt 1 1/2 sticks of margarine and set aside.  
Mix up 1 cup sugar and 2 t. cinnamon.  
When removing puffs from oven, dump from tins.  
Dip in melted margarine and then into sugar/ cinnamon  
mixture and put on plate to cool. /SERVE AND ENJOY!

Contributed by: Valerie Lemelin

### Vanilla Sauce

1 1/2 cups water  
1 cup sugar

Stir together in saucepan over low-medium heat to dissolve sugar.

3 T. cornstarch  
1 t. vanilla

Add as thickener and stir until smooth and thickened, adding a bit more water if necessary.

Contributed by: Sheila Lafferty

Mom often whipped up her chocolate cake (from memory). If there was some left and it started getting a little dry, she would make some vanilla sauce topping to make it more attractive and edible...then she wouldn't have to throw it out!

### Amish Sugar Cookies

1 cup sugar  
1 cup confectioner's sugar  
1 cup butter or margarine (softened)  
1 cup oil

Cream above ingredients.

2 eggs  
1 t. baking soda  
1/2 t. salt  
1 t. cream of tartar  
1 t. vanilla  
4 1/2 cups flour

Add to above.

Divide and refrigerate 3-4 hours or until well-chilled.  
Roll out between waxed paper and cut out with cookie cutter.  
Bake 10-12 minutes or until edges are light brown at 375 .

Contributed by: Sheila Lafferty

I found this recipe on Prodigy—a computer on-line service.



### Molasses Cookies

1 cup sugar  
1 cup molasses  
3 t. baking soda  
1 cup shortening  
1 t. salt  
1/2 cup lukewarm water  
5 cups flour  
2 t. cream of tartar  
1 egg  
1 1/2 t. ginger  
1 1/2 t. cinnamon



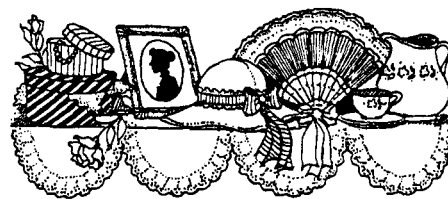
Blend all together. Roll out, cut with cookie cutter and bake on greased cookie sheets for 10 minutes at 400 .

Contributed by: Sheila Lafferty

This is one recipe for cookies that I remember Mom (Carmen Antworth) making.

### Brown Sugar Brownies

1 cup brown sugar  
1 egg  
1/2 cup butter or margarine  
2 T. milk  
1 t. vanilla  
1 cup flour  
1/2 t. baking powder  
1/8 t. baking soda  
1/2 t. salt  
1 cup nuts  
1 cup chocolate chips



Blend and put into greased 9" X 13" pan. Bake at 350 for 30 minutes. Do not overbake

Contributed by: Sheila Lafferty

Mom's alternative to chocolate chip cookies.

### Mom's Baked Beans

$\frac{1}{4}$  cup molasses  
5 T. brown sugar  
1 t. salt  
 $\frac{1}{2}$  t. ginger  
1 t. dry mustard  
 $\frac{1}{2}$ -1 stick margarine  
pepper, to taste  
1 bag navy pea beans (dry)



Par boil beans for 10 minutes. Put them into a pressure cooker with liquid (add some if you think necessary) and cook under pressure for 10-15 minutes. Cool cooker, open and pour beans into a slow cooker. Add rest of ingredients and cook 4-6 hours. Do not overcook or they will be too soft.

Contributed by: Valerie Lemelin

"This is Carmen Antworth's recipe for baked beans and they are very good. I like them with ketchup on them served with freshly baked bread. We used to have them every Saturday night when I was a kid since this is the tradition in Maine, I think. I didn't always appreciate this food while growing up but I like them occasionally now and they make me think of my mom."

### Pound Cake

$1\frac{1}{2}$  cup butter  
1 8 oz. cream cheese  
3 cups sugar  
6 eggs  
3 cups flour  
 $\frac{1}{2}$  t. salt  
 $1\frac{1}{2}$  t. vanilla  
 $1\frac{1}{2}$  t. lemon extract



Cream together cream cheese and sugar. Add softened butter to cream cheese. Add eggs, one at a time. Fold in the flour, salt and flavorings. Pour into a tube pan or 2 loaf pans. (Flour and grease pans) Bake at 300 ° for  $1\frac{1}{2}$  hours.

Contributed by: Valerie Lemelin

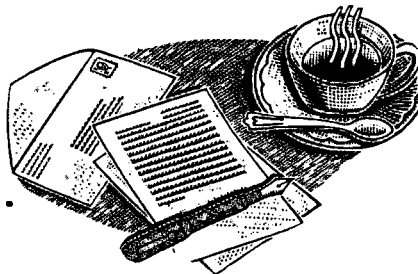
"We have a Mennonite market near where we live called "Yoder's" and they sell a poundcake that is delicious. Here is the recipe."

## Marbled Squares

1 8 oz. cream cheese, softened  
1/3 cup sugar  
1 egg

Cream and set aside.

1/2 cup margarine  
3/4 cup water  
1 1/2 oz. baking chocolate



Combine and bring to a boil.

2 cups flour  
2 cups sugar

Combine and add to chocolate mixture.

2 eggs  
1/2 cup sour cream  
1 t. baking soda  
1/2 t. salt

Add to chocolate mixture.

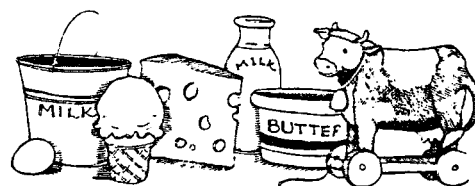
Grease and flour 9 x 13" pan. Pour chocolate mixture into the pan. Spoon cream cheese mixture on top and marble with knife. Sprinkle 1 cup of chocolate chips on top. Bake at 350-375° for 30-35 minutes or until knife comes out clean.

Contributed by: Valerie Lemelin

"My son Keith's favorite"

## Bisquick Broccoli Quiche

2 cups chopped broccoli  
1/2 cup onion, chopped  
1/2 cup green pepper, chopped  
1 cup shredded cheese (I use cheddar)



Mix and put into greased pie pan. (a deep dish is better)

3/4 cup Bisquick  
1 1/2 cup milk  
3 eggs  
1 t. salt  
1/4 t. pepper

Mix and pour on top of the pie dish mixture.  
/bake at 400 ° for 40 minutes (approximately).

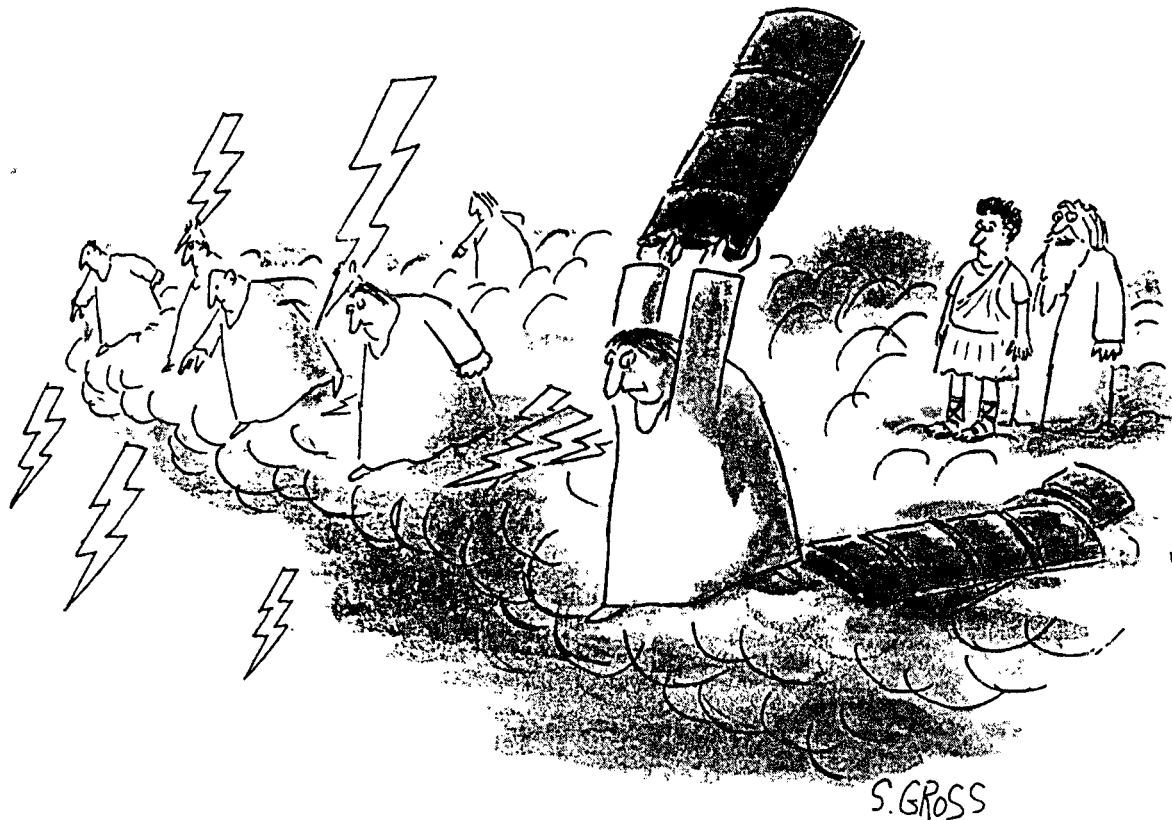
## "Death by Chocolate"

- 2 packages instant chocolate pudding\_prepare as directed
- 1 large cool whip
- 1 chocolate cake mix-bake and cool
- 1 chocolate bar (Nestle Crunch)

Make cake as directed. Cut into 1" squares and set aside. In a large glass serving bowl (see through glass is prettier), put in alternate layers of cake, pudding and cool whip until bowl is filled. Top with cream and crushed chocolate bar. Refrigerate for a couple of hours before serving.

Contributed by: Sheila Lafferty and Valerie Lemelin

"This is great for pot-lucks because it is pretty and tastes wonderful, too"



*"It's something new I'm trying out. Death by chocolate."*



### Corn Pudding

- 1 can yellow crushed corn
- 2 eggs
- 2 T. sugar
- 2 T. flour
- $\frac{1}{4}$  t. salt
- 1 cup milk
- 2 T. butter

Beat eggs. Add sugar, flour, salt and beat until smooth. Add milk and mix with corn. Place into greased casserole. Put butter on top. Bake in oven at 350°. Stir at the end of 30 minutes and continue baking for another 20 minutes.

Contributed by: Valerie Lemelin

"This recipe is more common in the south and I had never heard of it or tasted it until moving to Virginia in 1989. It's delicious!"

### Cowboy Beans

- 1 $\frac{1}{2}$  lbs. beef(ground)
- $\frac{1}{2}$  lb. bacon(opt.)
- 1 small onion
- 1 small can butter beans
- 1 can pork and beans
- $\frac{3}{4}$  cup brown sugar
- 1 can kidney beans
- 1 heaping t. mustard
- $\frac{1}{2}$  cup ketchup
- 2 t. vinegar
- 1 small can lima beans (opt.)



Cut up bacon in small pieces and cook with hamburger until browned. Combine all ingredients, including juices from cans of beans. Bake at 350° for 1 hour or slowcook for 3-4 hours.

Contributed by: Valerie Lemelin

"I had this first at various pot lucks at my church here in Virginia and finally got the recipe. Even those who aren't overly fond of beans seem to like this."

Potato Soup

3 medium potatoes, diced  
 $\frac{1}{4}$  cup chopped onion, or 2 t. dried onion flakes  
 $\frac{1}{4}$  cup chopped celery, (optional)

Cook in small amount of water so water is mostly cooked away until tender- $\frac{3}{4}$ -1 cup.

.....  
2 cups milk

Add, and heat to almost boiling.

.....  
another  $\frac{1}{2}$  cup milk

2 T. flour

Shake in batter shaker until smooth. Add and heat while stirring constantly just until slightly thickened.

.....  
 $\frac{1}{2}$  t. salt

1 t. margarine

Add.

.....  
Dried snipped chives

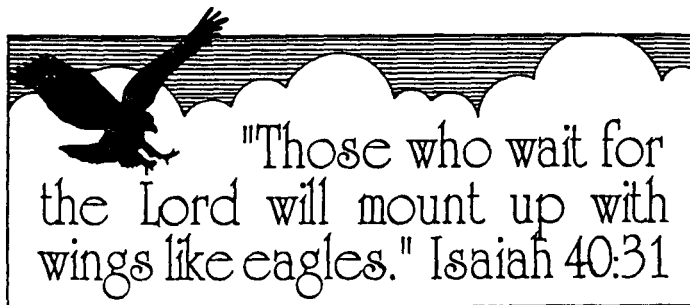
crumbled bacon

Sprinkle over to  $\frac{1}{2}$  to garnish.

Optional: Can add small pieces of cooked ham to soup.

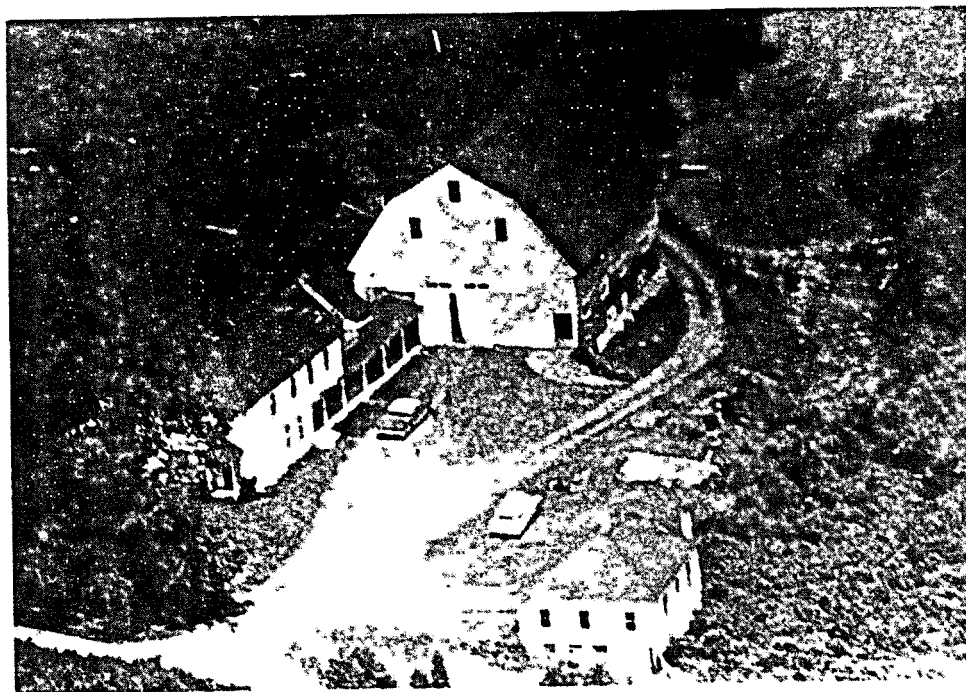
.....  
Yeild: 3 servings

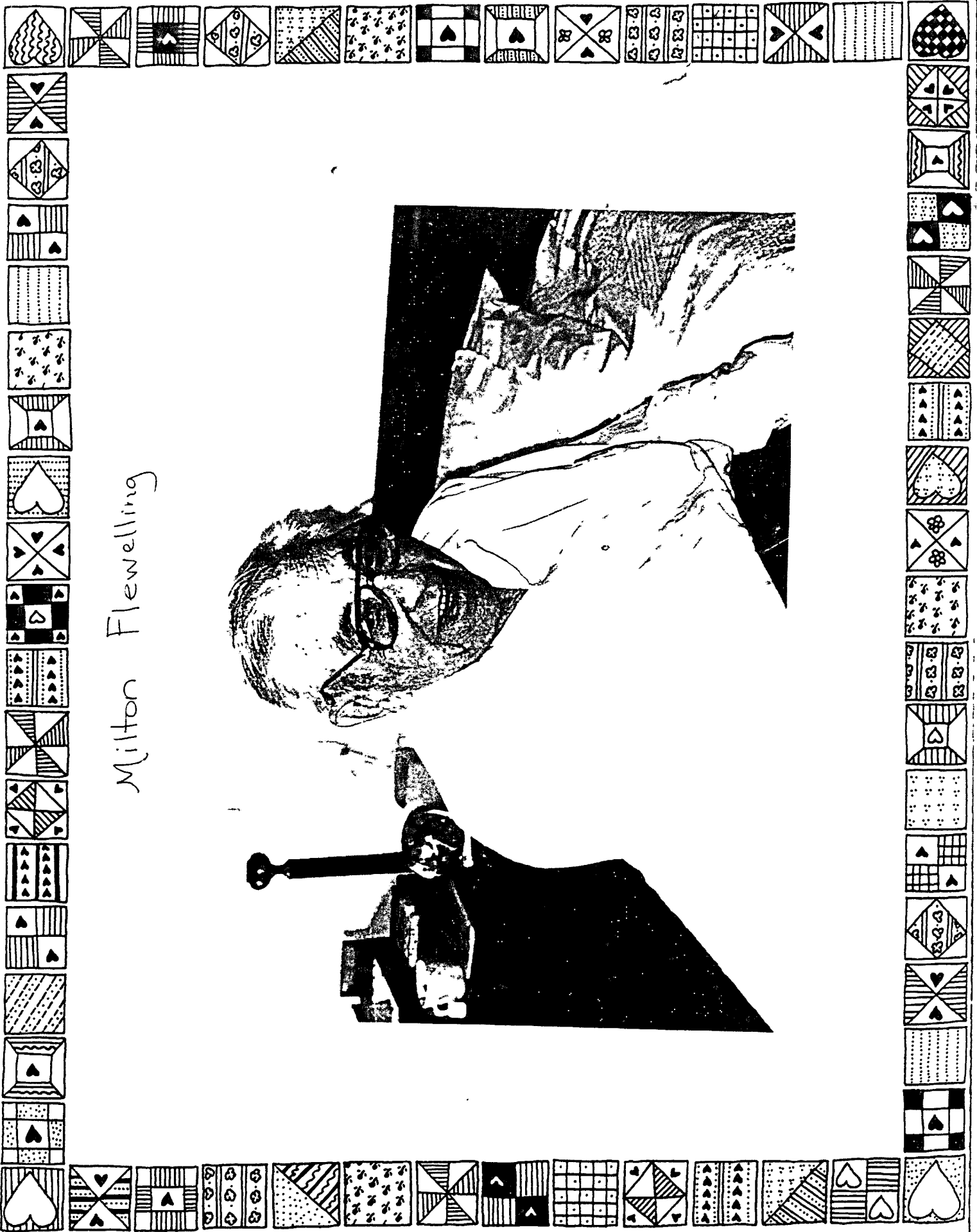
Contributed by: Valerie Lemelin (from the book "Mennonite Country-Style Recipes", by Esther H. Shank)





EASTON, MAINE





Milton Flewelling





Charles +  
Susan Valley  
Hewelling





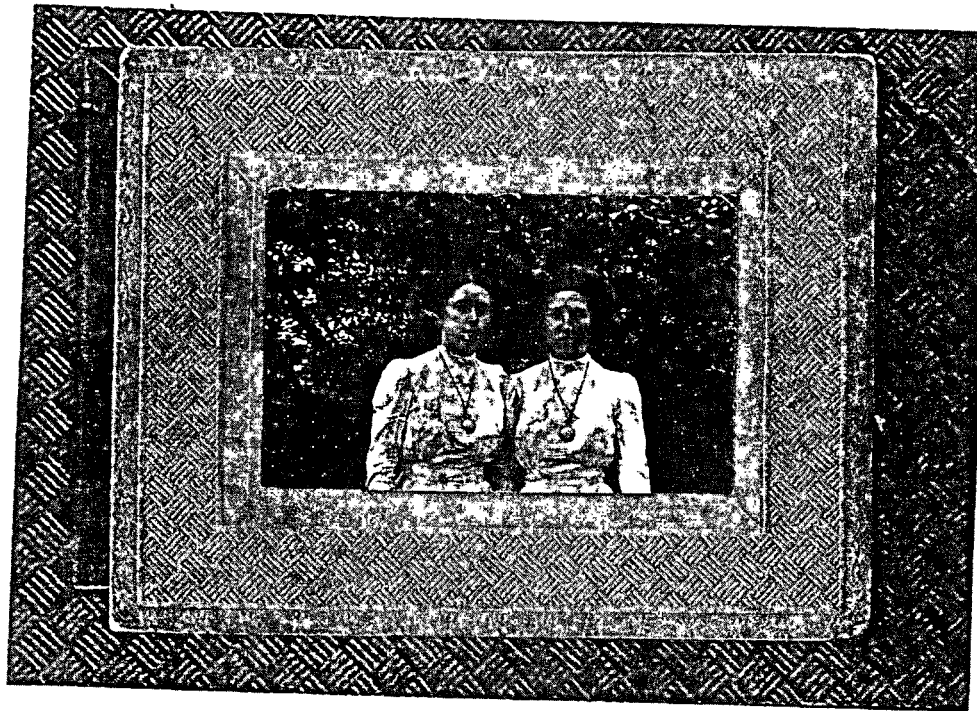
Parents of Charles : Samuel + Amaret Flewelling



Wellington Bartley

Alice Dorothy Katrina  
Velma

Floyd Alden +  
(son of Alden + dog  
Dorothy)



Grace  
 +  
 Mabel  
 (sisters of  
 Alice)



Charles  
 Hewelling  
 Iida Hewelling  
 (wife of Charles)  
 Alice Bartley  
 (sister to Charles)



# Flewelling

The family does have its ultimate roots in Wales, and not just by the Flewellings. Flewelling is a variation of Llewellyn or Llewelyn. It's difficult to explain in a letter, but basically it means some ancestor of ours had a first name, Llewellyn. Some have taken this to mean Llewellyn, the last Welsh Prince of Wales. Not likely, although there may have been some connection.

We don't even know who the first Flewelling in North America was. All we know is that someone by the name of Flewelling married a daughter of Robert and Catern (Ashman) Jeacockes, and had at least (and probably only) one child, Thomas Flewelling born 1673. Thomas married Hannah Smith and one of their many children was John Flewelling who married Elizabeth "Blue" Smith. Three of these sons (and two of John's brother's sons) brought their families to New Brunswick in 1783. The three sons of John were Thomas Flewelling of Oak Point, John Flewelling Jr. and Abel Flewelling. Sometime about 1861, members of Thomas' family realized they had a Welsh name, and this got on the census returns. Somehow, a writer confused this, and with certain other confusions, said "Guildford" Flewelling (actually Abel Gilford Flewelling, son of Abel) came from Wales to New York, then to New Brunswick. Actually, Abel Gilford Flewelling (he was called by his middle name) was born in New Brunswick. Anyhow, I think that's partially where the story started. Of course, Samuel Ezekiel Flewelling had six sons, so that might be what was meant. If one said that the Easton Flewellings were started by six brothers, whose family at one time (a long time ago) lived in Wales, that would be pretty close to the truth, but it doesn't tell the half of it.

July 26th - the legend I heard was that the Flewelling ancestors were 6 brothers who came from Wales named Llewellyn & changed it to Flewelling because people couldn't say the Welsh pronunciation.

FROM: Tom Murry  
(Paul Wright's 5<sup>th</sup> cousin)

♥ He prayeth best ♥  
♪ who loveth best ♪  
♥ All things both ♪  
♥ great and small. ♥  
♪ For the dear God ♪  
♥ who loveth us ♥  
♪ He made and ♥  
♥ loveth all. ♪