

For Catherine Lynn,

The recipes in this modest collection represent many of the dishes we have enjoyed at our family's table for over thirty years. They were created by family and friends who love to share and share their love.

This volume in itself is my way of expressing my love for you.

You better like it because it has been a long and painful, but happy challenge.

I love you
Enjoy
Mom

Christmas 1991

Poor Man's Cake (Spice)

1 - 15oz. Box Raisins
¼ lb soft Butter
2 Tablespoons Crisco (not oil)
2 lbs sifted All purpose flour
2 ¼ cups sugar
2 Teaspoons Baking soda
¼ teaspoon Baking powder
Pinch of salt
¾ teaspoon All spice
1 Tablespoon cloves
½ Tablespoon nutmeg
½ Tablespoon Cinnamon
1 ½ - 2 cups water

This cake recipe came from my great Aunt Alice Fisher, Gee-Gee's Aunt. She lived on the Eastern Shore of Virginia where the Satchell and Fisher families were from. Aunt Alice always made this cake when we would descend on her for a summer visit - we would always run to find it as soon as we arrived. Aunt Alice lived in the old family "Hotel" on the shore at Makemie Park. In 1955 I watched her make this - converting tea cups, pinches and abouts to measured amounts. It smells wonderful and taste great. Hope it works for you. Aunt Alice had no electricity.

Butter And flour 9x11 or larger Baking dish. Wash Raisins 3 Times in Hot water. Boil Raisins in 3 cups water about 10 minutes - Cool - mix Together Butter And Crisco, Add sugar, flour, spices, Raisins. Baking powder And salt. mix Baking soda in $\frac{1}{2}$ cup warm water And Add to Batter. Add $1\frac{1}{2}$ -2 cups of the water the Raisins were cooked in to Batter. Turn into Baking dish And Bake 45 minutes at 375°

Good luck!

Grits Casserole

1 cup Quick Grits (Not instant)

4 cups water

1 TEASPOON salt

1/4 lb. Butter

2 eggs AND enough milk to fill one cup

1 - 6oz. Roll KRAFT Garlic Cheese (This is very hard to find) - use 6oz. SHARP cheddar cheese AND

2 TEASPOONS garlic powder.

Corn Flakes - crushed

Slowly stir grits into Boiling salted water. Cook about 1-2 minutes - stirring constantly (They should be very thin). melt Butter AND cheese together. Beat eggs

Grits Casserole is a 5-star dish. Very Southern AND AGAIN from that great friend AND COOK - Lil Patrick.

AND milk together. Add cheese AND Butter mixture - egg AND milk mixture to grits. Stir until well mixed. Pour into Baking dish. Cover with Corn Flakes AND top with more melted Butter. Bake at 350° for 45 minutes. Serve Hot.