



1960 - Airstream Rally in San Marcos Texas - from left, Jo Harrison, Anita, Janet, Diane Dale, Virginia, Bryan Leipper, Maria Ashton

Appetizers



Cheese Balls

Cheese Puffs

Chex Party Mix

Chili 'Cheese Roll-ups

Crab Dip

Guacamole

*Linora's Cranberry
Sauce*

Ruby's Dip

Spiced Nuts

☺ *Housekeeper's Alphabet* ☺

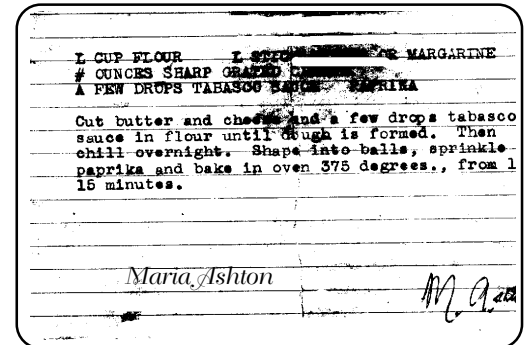
- A*pples - Keep in dry place, as cool as possible without freezing.
- B*rooms - Hang in the cellar-way to keep soft and pliant.
- C*ranberries - Keep under water, in cellar: change water monthly.
- D*ish - of hot water set in oven prevents cakes, etc. from scorching.
- E*conomize - time, health, and means, and you will never beg.
- F*lour - Keep cool, dry, and securely covered.
- G*lass - Clean with a quart of water mixed with tablespoon of ammonia.
- H*erbs - Gather when beginning to blossom; keep in paper sacks.
- I*nk Stains - Wet with spirits of turpentine; after three hours, rub well.
- J*ars - To prevent, coax "husband" to buy "Buckeye Cookery."
- K*eep - an account of all supplies, with cost and date when purchased.
- L*ove - lightens labor.
- M*oney - Count carefully when you receive change.
- N*utmeg - Prick with a pin, and if good, oil will run out.
- O*range - and Lemon peel - Dry, pound, and keep in corked bottles.
- P*arsnips - Keep in ground until spring.
- Q*uicksilver - and white of an egg destroys bedbugs.
- R*ice - Select large, with clear fresh look; old rice may have insects.
- S*ugar - for general family use, the granulated is best.
- T*ea - Equal parts of Japan and green are as good as English breakfast.
- U*se - a cement made of ashes, slat, and water for cracks in stove.
- V*ariety - is the best culinary spice.
- W*atch - your back yard for dirt and bones.
- X*antippe - was a scold. Don't imitate her.
- Y*outh - is best preserved by a cheerful temper.
- Z*inc-lined - sinks are better than wooden ones.

© *Note* - any statements in boxed text with © by them are taken from a Harrison family book from the 1800's. Many of the pictures of kitchen utilities are also from this book.

Cheese Puffs

Maria Ashton

1 cup flour
 1 stick butter or margarine
 3 ounces sharp grated cheese
 few drops Tabasco sauce
 paprika



Cut butter and cheese and a few drops Tabasco sauce in flour until a dough is formed. Then chill overnight. Shape into balls, sprinkle with paprika and bake in 375 degrees oven for 10 to 15 minutes.

Maria Ashton used to babysit us when we were little. She was a family friend and visited mom and dad after they moved to Monterey. She was also a great cook. These Cheese Puffs, Jewjewbie Pie, and orange marmalade were some of the highlights. She was Northern Italian (emphasis on Northern). She also made excellent ravioli from scratch. Mom says she used to take her to the Mediterranean Market in Monterey to shop for the proper ingredients to make her ravioli. - DLF

Chili 'Cheese Roll-ups

Diane Leipper

4 oz. cream cheese, softened
 1 cup shredded Cheddar Cheese (4 oz.)
 1 can (4 oz.) Ortega diced green chiles
 1/2 cup sliced green onions
 1/2 cup pitted ripe olives, chopped
 4 (6 inch) flour tortillas
 Ortega Garden Style Salsa

In bowl, blend cheeses, chiles, onions, and olives. Slightly warm tortillas in damp paper towel (40 seconds approx in microwave) Spread 1/2 cup cheese mixture on each on each tortilla. Roll up each tortilla jelly roll fashion. Wrap each roll in plastic wrap and chill at least 1 hour. To serve cut each roll into 12 1/2 inch thick slices. Serve with salsa if desired. Makes about 48 appetizers

Spiced Nuts

Leah Grosse

1/2 lb. pecans almonds & hazelnuts 1 lb. walnut pieces

Place nuts in large shallow baking dish. Beat one egg white until very frothy, pour over nuts and mix thoroughly. Sprinkle with about 1/2 cup white sugar and 1 teaspoon salt and 1 teaspoon cinnamon. Mix thoroughly and place in 300 degree oven. Stir occasionally. Remove from oven when lightly browned, about 30 minutes.

Served at all open houses & holidays - JGR

Crab Dip

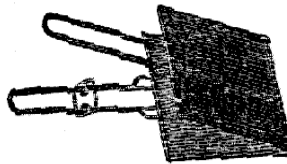
Jeannine Grosse Rupert

8 oz. cream cheese
one can crab (like canned
tuna)
one jar Old English Cheese
spread (approx. 6-8 oz.)
worcestershire sauce

1 onion
salt
red pepper (ground)
tabasco sauce to taste

Mix well & heat in small crock pot or similar. Serve warm with bread or crackers for dipping.

This is new to the family but was an instant hit. This one came back from Alaska with Richard & I on one of our recent cruise trips - JGR



OYSTER BROILER.—This broiler is made like other wire broilers, only the space between the bars is lessened to three-sixteenths of an inch. They are made in several sizes, and are well adapted to the purpose for which they are made.

BROILER AND TOASTER.—This is an excellent cheap broiler and toaster, reversible, and, while it requires more attention than the more costly broilers, does its work well. Bread may be nicely toasted by placing it between the bars and laying toaster on the top of the stove, reversing it when done on one side to toast the other. It is made like the oyster broiler, but the wires are further apart.

Cereal Crunch
 mpty into large pan
 box Cheerios
 " Rice Chex
 " pretzel sticks
 " Planters peanuts
 melt 1/2 cup bacon drippings
 1 cube butter or oleo
 1 tbs Worcestershire sauce
 1 tsp Tabasco sauce
 " garlic salt
 " salt
 pour mixture over cereals & mix
 Bake in shallow pan for
 1 hour at 300
 stir once or twice

Myrtle Leipper

Chex Party Mix

Virginia Leipper

1/2 cup butter or
 margarine
 1 1/4 teaspoon seasoned salt
 4 1/2 teaspoon Worcestershire sauce
 2 cups Corn Chex
 2 cups Rice Chex
 2 cups Bran Chex
 2 cups Wheat Chex
 1 cup salted mixed nuts

Preheat oven to 250 degrees. Heat butter in large shallow roasting pan in oven until melted. Remove. Stir in seasoned salt and Worcestershire sauce. Add chex and nuts. Mix until all pieces are coated. Heat in oven 1 hour. Stir every 15 minutes. Spread on absorbent paper to cool.

I usually add about 2 cups Cheerios and about 2 cups pretzels

From: Chex cereal box

This recipe doesn't work well in the microwave - VJL

Ruby's Dip

Ruby Gaines

1 can Ro-tel tomatoes & Chilies 1 8 oz. pkg cream cheese

Combine can of Ro-tel and cream cheese in saucepan on the stove. Heat medium high stirring often, until cream cheese has melted (lumps are OK), but don't boil. When ingredients are mixed let cool to stiffen and serve.

Best served with Fritos corn chips as dippers.

☉ *Ice is one of the greatest of summer luxuries, and indeed is almost a necessity. Ice should be taken from still places in running streams, or from clear ponds. It may be cut with half an old cross-cut saw.*

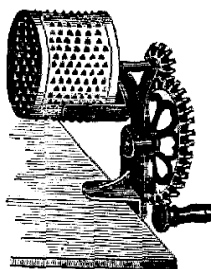
Cheese Balls

Marjorie Reid

1/2 lb. grated sharp cheese	1/2 cup Ritz crackers, crushed
2 Tablespoons minced onion	1/4 cup mayonnaise
2 Tablespoons minced green pepper	1/2 teaspoon salt
3 Tablespoons minced olives	dash of garlic salt
1 Tablespoons pimienta	1 cup pecans, finely chopped

Combine all ingredients. Form into balls. Roll in pecans. Wrap in foil and store in refrigerator.

REVOLVING GRATER.—This is a labor-saving grater, for grating horse-radish, cocoanut, pumpkin, and such other articles as need treatment on a coarse grater. It is fastened to a strong frame which is screwed to a table, and as will be readily seen, does its work with great rapidity. When much work of this kind is done in a family, it pays for itself in a few months in the saving of time, and yet it is so simple and so well constructed that it will last a life-time. This is as great an improvement in its way as the modern egg-beater is over a spoon. The "world moves," and even in the kitchen labor is lightened by the ingenuity of modern invention.



Guacamole

Jo Harrison

1 tomato	1/4 teaspoon pepper
1/2 onion, minced	3 avocados, all mashed
1 clove garlic, mashed	1 Tablespoon vinegar
1/4 teaspoon salt	pinch of chili

Mix all ingredients and serve as dip or salad

I have used lemon juice instead of vinegar. You can also add some cilantro and/or cumin. -DLF

Beverages



*Champagne Orange
Punch
Dandelion Wine
Eggnog*

*Hot Buttered Rum
Hot Mulled Cider
Margaritas*

*Punch
Russian Tea*



early 1940's - Harrison Outing. The only recognizable people are Jo Harrison (in sunglasses) and Dorothy Harrison (Jiggins) in white sweater.

Margaritas

Virginia Leipper

- 1 can frozen limeade
- 1 1/2 cans tequila
- 1 egg white
- 1/2 can Cointreau or triple sec

Put in blender with ice cubes

Punch

Virginia Leipper

- 4 cups cranberry juice
- 4 cups orange juice
- 1/2 cup lemon juice
- sugar
- 1 4/5 qt. Sauterne
- 2 4/5 qt. champagne

WEAK WOMEN MADE STRONG, SICK WOMEN MADE WELL.

In those eight words is summed up the great work for women which is accomplished by Dr. Pierce's Favorite Prescription.

The treatment and cure of many women suffering from chronic distressing ailments at the Inva-
lids' Hotel and Surgical Institute, Buffalo, N. Y., led to the putting up of "Favorite Prescription" for home use in its present perfected form.

The record of the cures effected by this remedy is without a parallel. Thousands of testimonials received from patients and from physicians who have tested it in the more aggravated and obstinate cases which had baffled their skill, prove it to be the most wonderful remedy ever devised for the relief and cure of suffering women. It is not recommended as a "cure-all," but as a most perfect specific for woman's peculiar ailments. So uniform are the results which follow the use of this remarkable remedy, that it can be truly affirmed of "Favorite Prescription" that *it always helps and almost always cures.* Ninety-eight per cent. of the women who give this medicine a fair and faithful trial are cured and remain cured.

IT IS A POWERFUL INVIGORATING TONIC, imparting health and strength in particular to the womb and its appendages. The local, womanly health is so intimately related to the general health that when diseases of the delicate womanly organs are cured the whole body gains in health and strength. For weak and sickly women who are "worn-out," "run-down" or debilitated, especially for women who work in store, office or school-room, who sit at the typewriter or sewing machine, or bear heavy household burdens, Doctor Pierce's Favorite Prescription will prove a priceless benefit because of its health-restoring and strength-giving power.

1901 calendar



We had a huge picnic at Gladys Hollinger's when they came to Ohio. Robert Lang had a shiny new red convertible and he took Virginia Hollinger for a ride. - MFS

Champagne Orange Punch

Ruby Gaines

- | | |
|--|--------------------------|
| 2 6 oz. cans frozen orange juice concentrate | 1 1/2 Quarts ice water |
| 1 6 oz. can frozen lemonade concentrate | 1 large bottle champagne |
| | Orange slices |

Dilute orange juice and lemonade concentrate with ice water in punch bowl. Just before serving add well chilled champagne and garnish with orange slices. Serves 25.

☺ *Food for the sick - Crust Coffee. Toast bread very brown, pour on boiling water, strain and add cream and sugar and nutmeg, if desired.*

Russian Tea

M.W. Todd

- | | |
|---------------------|---------------------------------|
| 3 cups sugar | 1 rounded teaspoon whole cloves |
| 3 oranges, juiced | 1/2 cup orange pekoe tea |
| 1 teaspoon cinnamon | |

Tie cinnamon and cloves in a thin bag. Boil sugar and spices 5 minutes in 1 quart water. Remove from stove, add tea, cover and let stand 15 minutes, strain, add fruit juices, and let stand for several hours. When ready to serve, add 3 quarts rapidly boiling water. The syrup can be kept in ice box and used as desired. One gallon serves 30.

From Myrtle Leipper's recipe box

The M Todd (Russian tea) is Mary Todd - MLS

Hot Buttered Rum

Billie Beemer

1 quart vanilla ice cream	2 teaspoons cinnamon
1 pound softened butter	rum
1 pound brown sugar	Boiling water
2 teaspoons nutmeg	

Cream together ice cream, butter spices and sugar. Freeze and store till needed. To serve: spoon 3 Tablespoons batter into a mug. Add 1 jigger of rum and 6 oz. boiling water. Use cinnamon stick to stir mixture.

Eggnog

Diane L Leipper

8 eggs, separated	1/4 teaspoon nutmeg
1/3 cup sugar	2 teaspoons vanilla
1/2 teaspoon cinnamon	2 quarts milk
1/4 teaspoon cloves	

Beat together the egg yolks, sugar, spices, and vanilla. Add the milk a cup at a time, beating until foamy. Separately beat the egg whites until stiff. Fold egg whites into the milk-egg mixture. Serve in a punch bowl. Makes 20 punch cup servings

Can substitute heavy cream for all or part of the milk for extra rich eggnog.

Source: *The Everything Cookbook*

My favorite commercial eggnog is Alta Dena with honey. Add a little Kahlua and you have a special treat. - DLF

Hot Mulled Cider

Diane Leipper

1/2 cup brown sugar	1 teaspoon whole cloves
1/4 teaspoon salt	3 inches stick cinnamon
2 quarts cider	dash nutmeg
1 teaspoon whole allspice	

Combine brown sugar, salt, and cider. Tie spices in small piece of cheese-cloth; add to cider. Slowly bring to boil; cover and simmer 20 minutes. Remove spices. Serve hot with orange-slice floaters, cinnamon-stick muddlers. Makes 10 servings.

Source: Better Homes and Gardens Cookbook

TEA OR COFFEE STRAINER.—This is applied or detached in a moment, being held in place by a spring, as shown in cut, inserted in the spout. The strainer separates the dregs from the tea or coffee as it is poured. They are made to fit any coffee or tea-pot. The solid rim is of pure britannia, and is easily kept clean and bright. A similar strainer is made to attach in faucets.



Dandelion Wine

Jo Harrison

Pour a gallon of boiling water over two quarts of dandelion flowers and let stand for 24 hours, then strain and add two pounds of white sugar and two lemons. Boil to three quarts, strain once more. Let stand for two or three days then bottle.



*1970's from left - Anita Leipper, Bryan & Jo Harrison, Dale Leipper,
Robert & Myrtle Leipper, Diane, Janet, & Virginia Leipper*

Notes