

Easter Brunch and a bunch more



*from the kitchen of
Natalie Reinhart*

edited by John Reinhart

*Cover photograph of three generations of hungry Reinharts:
John Reinhart, Natalie Reinhart, and Chris Reinhart.*

The photographs included in this book are from family collections except for the French dressing, Notre Dame Catholic School, and the scene from Rocky Mountain National Park, which came from the Internet.

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This book has been a work in progress for much too long now. It is really only a sampling of what could, and in time should, be told of Natalie Reinhart.

The recipes here were chosen as a sampling to represent the gist of Natalie's repertoire. Family will undoubtedly remember innumerable other dishes and details that should be included. I encourage everyone to add to and modify this book wherever and however you see fit. Annotating was part of Natalie's style and gift, and I think she would appreciate seeing that practice continued.

I would love to continue collecting family stories and revising this (with future editions? future additions?), so please send any and all reminiscences, stories, jokes, pictures, and assorted memories my direction:

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Easter 2010

Xavier Street Publishers, Denver, Colorado, USA

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Introduction

Inspired by the dishes served year after year at our family gatherings, I undertook to record a few recipes for posterity. The recipes might have stood alone, but each comes with a rich history. Those histories were carefully documented by my grandmother, Natalie Reinhart. She took copious notes on most of her recipes, collected from family, friends, box tops, labels, newspapers, and magazines. The 13 recipes in this book were selected from a carefully sorted collection of 250-300 recipes.

The recipes themselves had so much family history stored in them, that I began to recognize there were large gaps in my own knowledge of our family history. After finishing high school I moved to Amherst, Massachusetts to start college - and study history. It was not until the summer of 2005, while visiting my family in Colorado that I sat down with Natalie to hear some family history firsthand.

She explained how her family, the Swans, had split before the Depression, over some inheritance dispute. Natalie's family inherited the family lumber business, while her uncle Bal inherited a sum of money. Unhappy with his lot, Bal moved to Denver where he founded the Empire Savings and loan with his inheritance and entrepreneurial spirit.

When the Depression hit, the lumber business disappeared, while Bal prospered. Natalie's family was forced to leave Sioux City, Iowa and move to Denver. Her father took a job there as a sales representative, selling rope and other supplies.

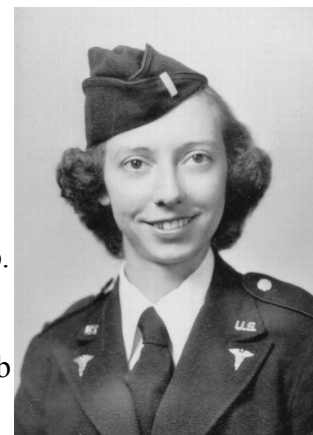
Natalie was in high school when her family moved, and she finished her schooling at East Denver High School. When she arrived at East, Natalie was determined not to be left out, despite being so new. She tried out for a play, a comedy. "I don't know what got in to me but I got a part. I was new in the school but I was a good screamer! My part was to scream."

After high school, Natalie took up waitressing at a downtown hotel. Her brother Ted was an usher at a theatre nearby.

"There was an old building on Logan, down from the Cathedral. It was kind of a residential hotel. The people who lived in it were Christian Scientists. They were lovely people. I remember I got a job there as a waitress and I remember a family that ate lunch there and the mother was always late. When she came they would all stand up and her husband would help her with the chair. They were good people. They set an example.

"But oh, I hated to wait tables! I was depressed really. I didn't enjoy it at all. I think I worked there a year. My parents saved a lot. They had \$50 at that point and mother said, 'You are going to go to college at Loretto Heights.'

"The mother superior accepted the \$50 and gave me a scholarship. At that time they had a wonderful college program, the government had it. It was called NYA, the National Youth Administration. You could work for the college in the library or the dining room. They gave me a job in the library and they gave me a scholarship.



“After I graduated from college I didn't know whether I wanted to be a commercial dietitian for a company like General Electric or be a hospital dietitian. They were having a course in St Louis on being a commercial dietitian. So I went to St Louis. While I was there I got a letter from the government saying they were opening a program for dietetics.” Dietetics is the science concerned with nutrition and food preparation.

Natalie applied to the program. “And I got a notice that I had been accepted as one of 15 women from across the country for the new dietetics program. So I accepted, of course.” The program took place at the Walter Reed Army Medical Center. “Walter Reed was a wonderful hospital.

“So I did the internship for a year and I was debating whether I should think of staying around or moving on. One day I was in the mess hall and the place was abuzz.” The mess hall was buzzing with the news of the Japanese attack on Pearl Harbor. The United States entered World War II.

Suddenly everyone turned to action. The head of Natalie's dietitian program took a position under the surgeon general. The army needed dietitians and Natalie joined, requesting foreign service. She became a 2nd Lieutenant and served her time during the war in England, where she remembered waiting out the blitzes.

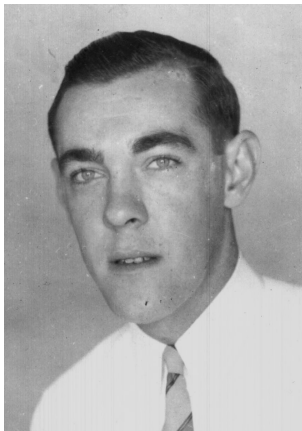
The war was not all unpleasant for Natalie, and she recalled several adventures with her friend, Helen Kelley, while in England. Together, they visited some Ireland. Their cab driver was so excited to drive two attractive young Americans in uniform that he stopped at every pub along the way. There were enough pubs en route, that Natalie and Helen very nearly did not make it to their destination, and their cab driver may not have remembered the adventures the next day!

Natalie's wartime adventures, all carefully documented in her numerous letters to family, will occupy a future volume. For the present, it is sufficient to say that she managed her time in England well, with a care and openness that was characteristic of her the rest of her life.

Returning home, Natalie was virtually an old maid. She was in her late twenties. Her mother and her coterie of bridge playing friends conspired to set Natalie up on a double date. Her date for the night was Paul Reinhart, a business student at Denver University.

“Mother was very concerned that I was going to be an old maid. She loved to play bridge with several friends, they had a foursome. So one of them said, ‘I'll fix her up with a double date with my daughter and her husband. So she did fix us up with a date and we went to the Rainbow Ballroom. We danced and had a good time. But then I didn't hear from him (Paul, her future husband).”

Natalie and Paul danced that night, and from Natalie's account, had a very pleasant time. Natalie returned home and began waiting to hear from Paul. She expected him to call on her in the next days. No phone call came. Days passed. Weeks passed. Still no phone call. (Since Paul died a few years before this conversation, I was not able to inquire why he was so slow about calling on Natalie.) Finally, by chance or divine intervention, Natalie and Paul met at the downtown public library, where Paul was studying. Natalie was excited to see Paul and immediately struck up a conversation. She returned home and waited for his call.

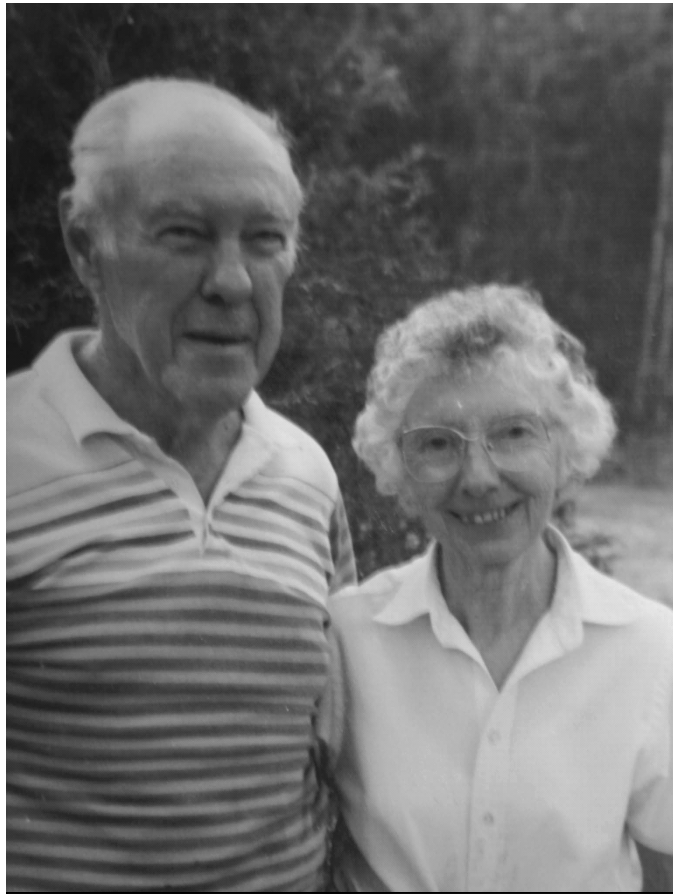


“He was going to Denver University and I walked in to the library downtown and there he was, studying. I walked up to him and we chatted. I thought, ‘Well, maybe now...’ But, nope, I didn't hear from him. I was over at Helen Kelley's and I was spending the night over at her

Easter Brunch for a Brunch

house. The phone rang and Mrs. Kelley said, "Natalie, there's a man on the phone for you." And it was Paul. We went to the Denver Symphony and during the intermission he pulled out his Reader's Digest and started reading all the jokes. He was so shy."

From then on, Natalie and Paul began their courting. Despite slow beginnings, Natalie and Paul were married, and they subscribed to the Reader's Digest until they both passed away.



Paul and Natalie Reinhart, a happy couple many years later.

Easter

Easter brunch was always at Grandmother and Grandfather Reinhart's house. I remember spending Easter mornings, usually after church, at their house at 2192 South Xavier Street up until Grandfather's health deteriorated. The gathering always included most if not all of the extended family, and always assorted friends and neighbors.

I remember clambering from our car, collecting our contributions to the family meal, then walking with my parents and brother, Patrick, and later our sister, Emma, to the front door. The house was low set and made of light colored brick. Two shrubs marked the entrance to the house, followed by a short step onto the tiny front porch. My first encounter with artificial turf was at that house. Both the front porch and back patio were covered with a thin green astroturf, which I remember felt very funny on my feet.

We were always greeted at the door, always by Natalie and Paul. Because Colorado weather is highly unpredictable around Easter, we often hung our coats in the closet or piled them on the bed upstairs. If the weather was nice, the children often pulled the croquet set, basketballs, and other important tools from the coat closet and headed outdoors, where we navigated the old picnic table and other tables and chairs set up for brunch.

Inevitably the first arrivals were enlisted to help move the davenport in the family room. I have never before or since encountered a davenport. To my knowledge, there is only one davenport in the world, and it sat in Grandmother and Grandfather's family room. And it weighed three tons! As Grandfather would say, "That's quality, not like the flimsy junk you can buy today."

Brunch was set out in the kitchen and on top of the washer and dryer. Utensils and coffee were on the kitchen counter above the dishwasher. Brunch for a Bunch sat atop the stove. The other salads, baked goods, and additions were set over the washer and dryer between the kitchen and family room. The organization was as meticulous as it was customary.

Grandmother played the perfect hostess. She greeted everyone and made sure they were comfortable. She took care that all the food was ready and accessible, organized one of us grandchildren to take drink orders, and set the meal in motion. She rarely stopped moving until everyone she had taken care of everything and everybody, and only at the end did she stop to eat anything herself. Nothing ever seemed to burden her. She moved with grace and determination, joyously and openly, happy to spend the time with her friends and family.

Today, as I look backward, I simultaneously look forward. Fatherhood has not pushed me to nostalgia, but opened avenues of understanding that were not there before. When I wake up in the mornings to see Coco and Mattheus sleeping next to me, I understand why Natalie opened her home with a warm smile. I look forward to doing the same.

In addition to Easters, Natalie and Paul often entertained friends and family for regular Sunday brunch. Natalie's notes provide instruction for improving both the preparation of the dishes and the brunch. "Brunch for a Bunch," this book's namesake, was the favored entree for those occasions. Pay attention to the details in Natalie's notes. The details speak volumes. For instance, my parents have apparently brought salad or fruit to Easter gatherings consistently for the last thirty years. When I asked my mother what Coco and I could bring to the gathering this year at their house, my mother replied, "How about a salad, or some fruit?"

Brunch for a Bunch (aka Casserole for a Brunch)

[original recipe from Sister Barbara]
(Served at Gretchen Wrede's shower in November, 1983)

Grease 2 cake pans 9 x 13.

Ingredients:

Bread slices diced up into cubes – 12

Grated sharp cheddar cheese – 1 lb. (4 cups)

Link Sausage (I get the Farmland brand at King Sooper's. Get the skinless, with bacon. 12 ounce package.)

14 eggs

4½ cups milk

1½ teaspoons dry mustard

Cream of mushroom soup – 2 cans. Thin it down just a little with milk, so it will spread easily.

Mix it well first before you add the milk, so it won't separate. Don't add too much milk!

Directions

Put the bread crumbs into the well-greased pans. Spread evenly.

Sprinkle over with the grated cheese.

Fry the sausage, drain, slice, and place over the cheese.

Beat the 14 eggs.

Add 4½ cups milk plus 1½ teaspoons mustard. That is, pour over the bread, cheese and sausage layers.

Note: at this point you can refrigerate overnight, if you wish.

Now put the 2 cans of cream of mushroom soup into the bowl and mix well. Gradually add just enough milk to make spreadable. Spread this over the top of the casserole.

Bake at 300 degrees for 1½ hours, or for 1 hour at 350 degrees.

Check near the end of the time to see if it is done in the center. Should not be runny.

DO NOT COVER DURING BAKING TIME!

[One copy of the recipe has 3 cans of cream of mushroom soup marked instead of two. It also notes that the recipe given “*is Sr. B's orig. recipe doubled*”]

(P.S. I prefer to bake at the lower temperature, as ends tend to toughen if cooked at too high a temperature. It would be well to make the smaller recipe before having guests to try it out.)

Day before Labor Day - Sept. 2 (to celebrate Terri, Eugie, Steph's birthdays)
Make one double recipe & put into roaster.
Make another double & put into 2 cake pans - one for veg,
one regular with sauce.

BRUNCH FOR A BUNCH

(Served at Gretchen Wrede's shower in November, 1983)

This is Sr. B's orig. recipe doubled.

Grease 2 cake pans 9 x 13.

Ingredients:

Bread slices diced up into cubes - 12

Grated sharp cheddar cheese - 1 lb. (4 cups)

Link Sausage (I get the Farmland brand at King Supper's. Get the skinless, with bacon. ~~12~~ 12 ounce package.)

14 eggs

4 1/2 cups milk

1 1/2 teaspoons dry mustard

Cream of mushroom soup ⁽³⁾ cans. Thin it down just a little with milk, so it will spread easily. Mix it well first before you add the milk, so it won't separate. Don't add too much milk!

Directions

Put the bread crumbs into the well-greased pans. Spread evenly.

Sprinkle over with the grated cheese.

Fry the sausage, drain, slice, and place over the cheese

for brunch Nov 22 w/ Fernans, Kath., Arlene, Keith & Char: omit saus in one of the pans.

Beat the 14 eggs.

Add 4 1/2 cups milk plus 1 1/2 teaspoons mustard ~~to the milk~~
That is, pour over the bread, cheese and sausage layers.

Note: at this point you can refrigerate overnight, if you wish.

Now put the 2 cans of cream of mushroom soup into the bowl and mix well. Gradually add just enough milk to make spreadable.
Spread this over the top of the casserole.

Bake at 300 degrees for 1 1/2 hours, or for 1 hour at 350 degrees.

Check near the end of the time to see if it is done in the center. The center should not be runny.

DO NOT COVER DURING BAKING TIME!

I made the above. Only put made roaster pan w/ sausage. Made 2 cake pans vegetarian. 50- 1 1/2 pkg - sausage is enough.

Jan. 20, 1985. Celebrated Heidi & Keith's birthdays. Put into veg. omelet: onion, green pepper, dried olive, cheddar ch. Heidi - 2 onion, Rosemary brought Waldorf salad. Terri - fruit salad & bread. Gretchen - Cheese coffee cake. Steph - Corn rolls (pkg. - 2)

Notes

Used this recipe for Brunch for Ted & Pat & Keith & Char (Pat didn't come – had a virus.)

*This amt was fine. Sent some home for Keith & Pat.
Cooked egg cass at 300° for 1½ hrs. Perfect!
Char brought fruit: cantaloupe, grapes, watermelon
Ted brought fried cinn rolls.*

Menu – July '81 brunch for a So. Winona ladies

*Cass for a Brunch
Crown Rolls
Layered Salad
Rainbow Sherbet
Lemon cake w/ drizzle icing (bundt pan)*

The following quantities made just enough (about 2-3 servings left!)

(used Mother's large, round alum pan)

*Bread cubes – 12 slices Hollywood bread (no more, plenty)
Grated sharp cheddar – 1 lb (grated in processor makes 4 cups)
Link “bacon-sausage,” skinless – 12 oz \$1.26. Plenty. Delicious.
Eggs – 11, but should have used 14 (Saved out 2 for Heidi & Ingrid)
Milk – 4½ cups (imp to use this amt.)
Dry mustard – 1½ tsp
Cr Mush soup – 2 cans, thinned with milk to easy spreading consistency, less than 1 cup*

Do not put on bottom shelf! (of oven)

*Bake at 300° for 1½ hrs. It did require this amt of time. Looked at earlier but still soupy on top.
Do not leave in over longer than this – sticks to edges.*

(You might bake it at 350° for less time. My oven is a hot oven, so I reduce the temp to 300° & bake it longer. Eggs tend to toughen if cooked at too high a temp for too long. The bottom & sides will get crusty if you are not careful. Would suggest experiment at least one time before cooking for a crowd.

**Easter – 1982 – April 11
Brunch at our house.**

*“Casserole for a Brunch” - Natalie
Fruit Bowl – Rosemary
Grapefruit Halves – Nat and Paul
Orange Juice – Chris & Terri
Cinnamon Rolls – Gretchen
(Heidi & Bob in Akron)
Burgundy Wine (Sr. Barb gave me – left over from Seder meal)*

11 people

Mother, Paul, Jr & Rose., Gretchen & Steven, Chris & Terri, Steph, Esther, Natalie, Paul

Casserole for a Brunch

Doubled original recipe.

Served 11 people:

Lorene Stark, Mary Rowe, Adeline Keleman, Loraine Keck, Myself, Fran Rivera, Rosemary, Heidi, Mother, Gretchen, Terri

Ingrid's birthday.

Day before Heidi, Bob, & Ingrid leave for N.Y.

Had also invited, but couldn't come.

June K., Alma B. , Becky & Brendan Davis

**Dec 30, 1982
Brunch for Steven's folks.**

*“Casserole for a Brunch”
Grapefruit
Orange Juice
Lots of Coffee*

Made the attached quantity for 10-12 people. Paul got [the wrong] sausage – 12 oz – by mistake, but it worked out just fine.

Used big round alum pan, but boiled over, so be sure to use the roaster for this quantity.

Be sure to use middle rack.

Easter Brunch for a Brunch

300° – 1½ hrs. O.K., but check at 1½ hrs by spooning some out into a dish & eating, to see if done. I kept adding cooking time because top was so runny, so a dark crust formed. The proof is in the eating, so check by tasting!

Dec. 31 – 1982

Gretchen, Steven, Florence, Bill, Ross, Natalie, Paul, (Peter working – Montbello)

Brunch – Easter – April 4, 1983

Guests:

Paul, Sr, Natalie, Mother, Charlene, Keith, Paul, Jr, Rose., Gretchen, Steven, Heidi & Bob & 2 girls, Chris & Terri & John & Robert, (Steph & Doug in Durango over weekend, with Peter), Bill Cook

*15 adults
4 little ones*

Time: 1:00 pm. (a good time to have it. Everyone is ready to leave about 3:30 or 4:00. Rose. and Paul needed to get over to the Smids for dinner.)

Menu

Champagne (Charlene & Keith brought a bottle of Taylor's pink (\$7.49 – 750ml). Paul bought a large bottle - "Chateau La Fayette" Calif "Sparkling Wine" 50.7 fl oz, 1.5 l - \$6.79 and "J. Roget American Champagne Extra Dry – on sale - \$1.99 – purchased at Warehouse Liquors on Hampden – 750 ml

"Casserole for a Brunch" - Natalie. Made the original recipe doubled, but could have used probably another doubl recipe! (Next time – make one batch ahead of time in the 2 cake pans & just set aside, to be warmed up while we eat the amount in the roaster. The roaster works just fine, but butter insides generously!

Heidi made veg omelet for herself, Paul & Bob:

- eggs*
- green pepper*
- mushrooms*
- ripe olives*

Paul & I cut up veg ahead of time. We should have sauteed green pepper ahead of time & added mush short time before adding to omelet.

Easter '83

made the double recipe for 12 adults (3 people had veg). Could have used another double recipe, I think – or perhaps 1 cake pan, a single recipe.

Easter Brunch 1983

Grapefruit Halves w/ merischino cherries
Heidi & Bob brought 4 }
Chris & Terri “ “ each } 16 servings

Cinnamon Rolls – Gretchen – 2 pans – 1 w/o raisins
Muffins – Rosemary – 2 doz (yellow w/ coconut)
Coffee & Tea.

An Account of the Day

What a day! I had brought Mother over late Sat afternoon, to spend the night, so I would have all Sun morning to work. Snowed all day – starting about noon, continuing all night & all next day (Easter Mon). For awhile it blew and was really like a blizzard. Reminded us of Christmas '82! I was very glad we had scheduled the get-together in the middle of the day, so that everyone could leave around 3:30, before the streets got bad. (Brunch is really nice for Easter. I like it better than dinner later on.)

Another hazard: a tank car at 48th and Kalamath was ruptured and a cloud of nitric acid gas hovered down in that area all day! 2,000 people were evacuated. Heidi & Bob & the little girls were very close to the boundary of the evacuation area. The authorities watched the wind closely all day. The civil defense siren went off in the school across from Heidi & Bob's at 4:30AM!

Between Christmas & Easter Denver has had its share of crisis conditions.

We're supposed to have snow all week! Steph & Doug got back about 7:00, having left Durango at 11:00 – 8 hours. Took them 2½ hrs from Bailey!

Day before Labor Day – Sept. 2

(to celebrate Terri, Ingrid, Steph's birthdays).

Make one double recipe & put into roaster.

Make another double & put into 2 cake pans – one for veg., one regular with saus.

(For brunch Nov 22 w/ Farnans, Kath., Arlene, Keith & Char: omit saus in one of the pans.)

Brunch – Sept. 2, 1984

(To celebrate Stephanie, Terri's birthdays. & Ingrid's.)

People present:

Pat & Rose Smid, Grandmother Smid, Paul & Rose, Gretchen & Stephen & Philip, Chris, Terri, John, Patrick, Sherrie, Heidi, Bob, Ingrid, Bridget, Ian, Steph, Paul & I

15 adults

6 children

Easter Brunch for a Bunch

Prepared double recipe of "Brunch for a Bunch" in roaster pan, using sausage. Also – double recipe in 2 cake pans, one of them vegetarian and one with sausage. There was enough of the sausage recipe left for Peter to have in his lunches for several days. This was good – as we have been short in the past.

In the veg pan I put:

*small amt onion (however Paul ate the kind with the sausage!
green pepper } add ripe olives next time, also add pimentos
mushrooms } sautee ahead of time
& cheese of course*

Heidi said it was very good.

Menu:

Punch (Heidi got recipe out of Colo. Cache book. Delicious w/ blueberries, strawberries, cherries. A little too sweet, however.)

Brunch for a Bunch

Gretchen's cinnamon rolls (2 pans) – serve with butter! Some people wanted it.

Stephanie's blueberry muffins

Coffee.

Fruit salad (Rosemary & Terri)

Very good!

Jan. 20, 1985.

Celebrated Heidi & Keith's birthdays.

Put into veg omelet:

onion

green pepper

ripe olives

cheddar ch

mushrooms

salt

Charlene, Rose drank Brandy Alex. Always have plenty of making on hand! The gang seems to look forward to them.

I made the above. Only made the roaster pan w/ sausage. Made 2 cake pans vegetarian. So – 1½ pkg sausage is enough.

Rosemary brought Waldorf salad

Terri – fruit salad & bread

Gretchen – Cheese & coffee cake

Steph – Cinn rolls (pkg – 2)

Heidi – 2 onion pies

March 30, 1986 – Easter.

Keith & Char over and everyone else. Beautiful weather. Able to eat outside! Few days later, on April 2, in eve., started to snow. 12.6 in. No school Thurs & Fri.

Keith & Char brought Hiram Walker Blackberry Brandy. Delicious.

(suggested instead of the 2 cake pans) or use the roaster. Do not double this recipe as it is here. This amount is just right for the two cake pans or the roaster. For Easter '86 I made this recipe for the roaster, then I made it again for 2 cake pans – I using vegetarian ingredients: green onions, ripe olives, 8-10 mush, green pepper. Had the one cake pan w/ sausage left over. Perhaps next time make amount in Sister Barbara's original recipe for veg pan.

For Steph's shower – Dec 8 '85 – prepare 1 recipe Sat nite so I can pop into oven at 5:00 Sun and then mix 2nd recipe while that one is baking.

Start at 8:30 for Brunch at Peter & Rita's

Brunch: Sept 9, 1984 – Keith & Char, Ted & Pat, Paul & I.
Put into oven at 9:30, 300°.
Start to prepare at: 8:00.

Made the above amt, I baked it in roaster. Used Haviland china crystal goblets & wine glasses
Char brought muffins
Had Honeydew melons also
(Pat Smid's cherry wine left over from our family brunch)
Invited Grand Smid, Pat & Rose. Had it week before this brunch Sept 2, '84.

April 19, 1987

80 degree weather! Children sat out under umbrella table. We also put card table out under tree

The following dear ones came:

Paul, Jr., Annie } Elisabeth was ill, so Rosemary stayed home w/ her, Paul, Sr., Natalie,
Gretchen, Steven, Philip, Florence Wrede, Bill Wrede, Bill Cook, Chris, Terri, & 2 boys, Steph,
Doug, Danielle, Peter & Rita

14 adults

4 children

18

I made the 1½ times recipe + cake pan. When Florence arrived, she suggested putting the quantity in the cake pan in the microwave, since that in the roaster was not done. (Since the stuff in the roaster was pretty dry, it takes longer than the 1½ hour. Start out cooking at 350°, & allow

Easter Brunch for a Brunch

at least 2 hours. Check frequently. Developed quite a crust. Next time use "Pam." Tried foil but it tears & then the liquid runs under the foil. Florence uses Pam a lot and says they use it at her school.

Amt left – the glass loaf pan full

Bill brought delicious salmon quiche.

Even with that, though, we didn't have that much left. So – for 14 adults I would advise making the roaster full + cake pan. (over)

This year Paul and I tried too late to purchase the little hollow plastic eggs. I had wanted to fill them with jelly beans & M&M's, but the day before Easter is too late. So Paul purchased the large candy eggs w/ pastel colors + Hershey chocolate kisses & wrapped malted milk balls. I think there was too much. Just jelly beans & M&M's would be better, I think.

April 19, 1987

Everyone here except the Hamblins. Even Bill Cook & Florence & Bill Wrede. 15 of us + 5 children. Made 1½ times recipe, cooked in roaster at 300° from 9:15-11:00. Prepared omelet Sat nite, then just added mush soup after 8:00 Mass & got home at 9:00. Started cooking about 9:15.

Weather:

Easter – April 3, 1988

Keith, Charlene } decided not to go to Billings because of storm Thurs. 5 inches snow. Predicted 6-12, Paul, Jr, Rosemary, Paul, Sr., Natalie, Gretchen, Steven, Florence, Bill, Chris, Terri, Heidi, Bob} did not go to Akron. Sandy very ill, Bob's folks back in N.Y., Stephanie, Doug, Danielle, Peter & Rita over at her folks.)

Children

Annie, Elizabeth, Philip, Patrick, John, Ingrid, Bridget, Ian, Teddy, Drew, Danielle, 11, Need 10 chairs (Danielle in high chair)

16 adults

11 children

27 Total

12 at big long table

Get 3 fold. Chairs from Paul & 3 from Steph

Chairs: 5 D.R. chairs

4 umbrella table chairs

8 Samsonite

17

3 adults on davenport

20

1 rocking chair

21

[written on the "Mid-Continent Screw Products Co." - "Manufacturers of Quality Fasteners, Originators of fasten-PAK® & Band-A-Tape® Automated Packaging"]

Easter, March 31, 1991

Served: *Barbecued beef (3 lbs gr turkey, 4 lbs 80% lean gr beef)*
Pot. Salad – I prepared beef & salad
Gretchen – Tossed Salad
Heidi – Tossed salad & tofu franks
Stephanie – jello salad
Charlene – German choc cake (I prepared Florence Wrede's cake, but we didn't need it. Children had peppermint ice cream cones, a few had cola
Only 2 people asked for coffee – Doug & Keith
Everyone else wanted water, including the children.
Had 2 six packs beer . Served Keith & Char some bourbon (Char in water, Keith a jigger with beer.)

Paul, Rose. } came but did not eat. Left early for Ft. Collins, Gretchen, Steven, Chris, Terri, Heidi, Steph, Doug, Char, Keith, Nat, Paul

11 adults ate

Annie, Elis. } did not eat, Philip, John, Pat., Danni, + 6 Hamblins who arrived at 6:00, but did not eat

6 children who ate

Served dinner about 4:00, but asked people to come at 3:00, since working people have to go to work Mon. AM.

We put 13 12 folding chairs around long table (4 on each long side, 2 on each end), plus the D.R. Chairs & 2 folding chairs around card tables. However, since Paul & Rose did not eat, & Steph & Doug did not sit at big table, we really didn't need 13 12 places.

Easter – Apr 3, '94 cont'd

16 adults need seating
8 only (10 too many) at big table
4 at card table
Paul and I on davenport
11 children need seating
seven (7) children at picnic table
11 children were able to eat outside

Sat nite prepare:

Easter Brunch for a Brunch

Orange Juice – 4 cans

Casserole (mix crm mush soup but don't spread until Sun at nine)

Fruit { bananas

oranges

apples

pineapple (next yr use canned)

next year add green grapes

Rita brought a big glass bowl of fruit:

watermelon

cantaloupe } I think honey dew } delicious so different from mine!

dark grapes

kiwi fruit

[written on 3 real estate ad sheets]

Easter – Apr 3, 1994

Paul, Jr, Rosemary, Annie, Elisabeth, Gretchen, Steven, Philip, Florence, Bill, Chris, Terri, John, Patrick, Emma (almost 6 mos), Heidi, Jeff Hatchell, 6 Hamblin children, Steph, Doug, Danni, Thomas, Peter, Rita, Nat, Paul

18 will eat casserole

30 total

16 adults need seating

11 children may eat outside

[written on the back of a pink “voter's signature card”]

Easter Brunch Menu: April 3, 1994

Egg Casserole for a Brunch

Roaster + glass cake pan (Nat)

Fruit salad – Rita

Fruit bowl – Natalie

Lime Jello & Cott Ch Salad – Stephanie

Cinn Rolls – Gretchen & Florence

Rosemary -> Coffee cake

Eggs – Terri & Chris, 3 doz (Heidi used some)

Heidi – Scrambled Eggs

For 18: prepared top recipe (for 10-12) plus Sr Barbara's recipe – roaster & glass cake pan.

Heidi brought boil. eggs.

Easter – April 3, 1994

A little breezy & cool in the early morning, but warmed up enough so children were able to eat outside!

I made the large recipe, for 10-12, in the roaster. Sister Barbara's original recipe I put in the glass 9x13 cake pan. Unfortunately, I used too much of mush soup, & it boiled over onto our new stove! Next year using only the amt called for, & use one of the aluminum cake pans, which are deeper than the glass one.

The children asked, after everyone ate, when we were going to have the Easter egg hunt! I had thought we didn't need one, since Holy Thursday Paul and I had watched the Hamblin children and we had put jelly beans in plastic bags and hidden them! (Gretchen & Philip had come over and joined us. The following Tues Paul and I baby-sat again. Gretchen took all of the children to a B.V. movie.)

I think it was Elisabeth who inquired about the Easter egg hunt.

Also, Philip asked for "soda" later on, after the children had been running around a lot.

So – in 95: have an Easter egg hunt. Have "soda" on hand for after brunch. (We had thought orange juice would be sufficient. No way!)

Also next year prepare the vegetarian casserole for Heidi & children. She had planned on preparing it, but ran out of time & prepared dev eggs & ch cheese after she got here. The kitchen was a little crowded.

April 4, 1994

For 18, Make this recipe and Sr Barbara's original recipe.

Roaster – This recipe

Glass cake pan – Sr Barbara's recipe used 4 cans of mush soup for the roaster & cake pan. Too much for the glass pan! Boiled over!

Nov 12, 1994

Had Ted, Keith, Char, Peter & Rita for brunch. (Pat busy with census for Church of the Risen Christ. Ted had hoped to bring his friend Harry, from Columbia, but Harry was going out with his anaesthesiologist son & his wife to celebrate his 80th birthday. So, when Peter called on his car phone Friday afternoon, I invited him & Rita.)

Made the 10-12 serving recipe here attached, plus Sr. Barbara's original recipe for Paul. Had lots left over, so Chris came over and got the leftovers.

Menu

Grapefruit Halves w/ Kiwi Fruit

"Brunch for a Bunch" egg casserole

Potato rolls from Safeway. Served w/ butter & jam.

Spinach Salad (delicious! Char brought!)

I was worried that conversation might get bitter because of the landslide Republican victory Tues., but w/ Peter & Rita there, it was no very acrimonious.

Easter Brunch for a Brunch

I got out Annie's questionnaire about our family history, so that was fun – remembering about our childhood.

Easter – April 16, 1995

Family – adults (11)

Paul, Rosemary, - Anne sick w/ bad throat & sinus infection, Gretchen, Steven, Chris, Terri, Heidi, Jeff too much school work, Dan S., Stephanie, Peter, Rita } will not stay long. Rita tires easily. Go to see her babies 1 hr daily, Nat, Paul

Children – 4 to eat. 5 w/ Emma

Anne, Elisabeth, Philip, John, Patrick, Emma, Thomas, (4 for Easter Eggs)

Menu

“Brunch for a Bunch” regular casserole w/ 2 pkg Farmland Sausage w/ Bacon. So many people went back for seconds that Peter and Rita had to eat some of the vegetarian casserole – same as “Brunch for a Bunch” except for Jolly Giant Harvest Burgers in place of sausages. The veg dish was very tasty, however. There was some of the veg stuff left, so I gave it to Stephanie to take over to Doug, who had stayed home w/ Danni. The roaster and the 9x13 pan do fit in the oven. I used one of the aluminum cake pans for the veg stuff. It did not boil over. Last year in the pyrex cake pan the mixture boiled over. Paul and I had cleaned the oven the previous week, so I did not want that to happen again!

Menu

Brunch for a Bunch – Sr. Barbara's recipe doubled.

Casserole made w/ Jolly Giant Harvest Burgers. Needed only one package. Paul had gotten 3, so I gave 2 to Heidi to take home.

Fruit. I prepared a platter of slices of oranges (we had a lot on hand) and sections of fresh Mandarin Orange. Terri brought sliced strawberries in a bowl, surrounded by slices of Kiwi fruit. It looked so pretty!

Cinnamon rolls – Gretchen made 2 big traysful! They were delicious! Some left over for Paul and me to have for breakfast.

We worked all week on cleaning house.

Monday – cleaned the two bathrooms

Tuesday – Kitchen sink. Our bedroom

Wed. - kitchen floor

Thurs. - Dusted furniture

Fri. - Paul vacuumed

Brunch for a Bunch May 21, 1995

Held in honor of Jeff Hatchell's mother, Francis.

Served: *recipe containing Farmland Sausage.*

Nat, Gretchen – cinnamon rolls, Steven (Philip?), Chris, Terri – fruit, Jeff, Jeff's mother, Peter, Rita } fresh fruit, Ted, Pat } yes!, John, Patrick

13

Served vegetarian dish w/ Jolly Green Giant Sausage:

Paul

Heidi

Perhaps next time add to the 10-12 recipe – maybe make 1½ times? My recipe for 10-12 does not allow for 13 people. Had to fill in w/ the veg recipe. I told everyone if they wanted seconds to go out to the kitchen for the veg recipe. I should have put the veg pan right next to the roaster pan.

We ate outside, under the big tree, which had not yet sprouted leaves! Luckily, even though the sun was out, it was not real warm. It did cloud up some, later on.

Also, another mistake I made. I told Philip, Patrick & John to sit under the umbrella tree, where Paul had put Mother's old chairs. I should have had the old chairs put around the card table & put adults under the umbrella tree. Ted had a condition that the sun aggravates.

Brunch – Sun Feb 19, 1996

Nat, Paul, Gretchen, Steven, Philip, Paul, Jr, Rose, Anne, Elis, Peter, Rita, Keith, Char, Ted, Chris, Terri, John, Pat, Emma, Steph, Thomas, Heidi, Bridget, Ian, Theo, Drew, Pietre, (Ingrid skiing, Jeff taking test)

Started out just inviting Ted & Pat, Keith & Char. Then I thought that maybe Pat would come if she knew the twins would be here (she didn't however). Then, Paul, Rosemary, & the girls usually join us for Sun breakfast anyway. Then – Philip & the girls enjoy one another so much – then, Heidi said she was bringing the children over sometime during the weekend, so – I called Chris & family and Stephanie (only she & Thomas came).

I was pretty worried about having enough food, as I had planned on having just the famous egg dish, orange juice, cinnamon rolls. I hadn't asked anyone to bring anything, but Charlene brought grapes and Terri brought tater tots (a big hit with the children!) and eggs (which we didn't need. I ended up slicing apples, and oranges as we had a lot on hand. And – oh yes, Heidi brought a platter of sliced oranges. Like the miracle of the loaves and fishes, the food just spread nicely.

Menu

roaster pan of “Brunch for a Bunch.” Used the 10 serving recipe.

2 9x13 cake pans of the above made with “Harvest Burgers.” (I sent one home with Chris)

4 boxes of Cinnamonrolls (had one left.) Since they were day old (3.50 per box) I wrapped them in foil & heated them at “warm” for 20 min

platter of sliced apples & oranges

platter of sliced oranges (Heidi's)

1 pkg Tater Tots – children might have eaten more!

Orange juice – got the already mixed in carton – 3 cartons

Easter Brunch for a Brunch

Coffee

Couscous salad – doubled recipe

Note: for the 2 9x13 pans of veg I also used the 10 serving recipe and just divided between the two pans.

It was a very happy time. Rosemary became teary-eyed when telling Stephanie what a terrible year this has been, because of her hysterectomy and her mother's death. I sat next to Char, as she was holding Hannah, and we talked of her family. She shed a few tears when she talked of Claudia & Rich moving to Grant's Pass, Oregon. I said, "You and Claudia got very close while she was here, didn't you?" And then she grew teary.

Easter – 1997 (March 30)

Present (at our house):

Rosemary (stayed up at her father's house because of her allergies), Paul, Jr., Gretchen, Steven, Philip, , Chris, Terri, John, Patrick, Emma, Stephanie, Doug, Dani, Thomas, Peter, Rita, Hannah,, Adam, Keith, Char, Ted, Pat

Paul Sr. had had his accident in the shower on March 20, and for a time we had all wondered about having the Easter get-together at our house. But, everything worked out beautifully. Stephanie came over a couple of days and vacuumed and scrubbed the bathrooms, Gretchen and I got groceries. Everyone thought it was a wonderful get-together, but we missed Heidi, Jeff and the children.

We had a lb. of ham left and a lb. of Turkey left. Next time get only 3 lbs turkey and 1 lb ham (The clerk at King's said to allow 4 serv., per lb., but I think we should figure 6 serv. per lb.

Hannah and Adam were so cute. Adam had on a darling little romper, and Hannah a darling dress. Crowds do not seem to bother them!

Doug, Stephanie and Dani and Thomas came before the crowd arrived, and Dani seemed to handle the situation well. However, they did leave early when Dani showed signs of irritability. Doug was wonderful. He moved all the furniture in the family room – the davenport over to the closet, the recliner out to the garage, the large dining table out from the wall. He set up the card table. We set 8 places at the dinner table, 4 at the card table, and the rest found places on the davenport or outside around the umbrella table. Thank goodness the weather was wonderful.

Easter – April 12, 1998

King Soopers - "Oven Brown Turkey" – Turkey Store

.95 lb @ \$6.29 lb

.53 lb @ 6.29 lb

1.02 lb @ 6.29 lb

2.50 lbs for 26 people

Honey Cured Ham

.96 lb @ 5.29 lb

\$5.98

3.33

6.42

5.08

\$20.81 / cost

2 pkgs cheese

left over: ½ lb turkey (over for list of guests)
 ½ lb ham

The above served 18 adults and 7 teenagers – 25 – nicely. There were 4 very small children, bringing the total people here to 29. Weather nice – big kids ate outside – a little breezy, but no rain (it was predicted) temp about 66-70. (see over)

Paul, Natalie, Paul, Jr, Rosemary, Florence & Bill Wrede, Steven, Gretchen, Chris, Terri, Steph, Doug, Peter, Rita, Keith, Char, Ted, Pat – bruised face – sad to see., Dan Sullivan

Older kids:

Annie, Elis., Philip, John, Patrick, Thomas, Dani

Younger children:

Emma, Hannah, Adam -----> Ginger bit him on cheek after he and Hannah surrounded him at the front security door. I felt so bad., Caroline

Gretchen & Steven brought their 4 folding chairs

19

+7 older children

+4 small children

30 total

[Written on nice notepaper with leaves and a dragonfly on the other side. These are the notes reviewing the Easter prepared above.]

Easter – April 12, 1998

Paul & I furnished the meat,

Paul & Rosemary – cheese cake

Gretchen – cherry cheese cake

Chris & Terri – tossed salad

Stephanie and Doug – K.S. pot. Salad – 2 containing 1½ lbs. Each. About ½ lb left in each.

Peter & Rita – huge jar of 4 bean salad, purchased at Osco. Only ate about 1/3, as Ted & Pat brought same

Char – jello salad w/ cottage cheese

Gretchen & Steven brought their 4 folding chairs (That's all they have) and with our 5 dining room chairs and with our 16 we had plenty. If we had not been able to have the older children sit

Easter Brunch for a Brunch

outside, 9 people could have used the 3 davenports. We had put up the two card tables – I think Patrick and John sat at them. It always works out! Several adults ate outside (Doug and Keith, I know) – Paul & Rosemary were late, and were not very hungry. It always works out fine!

[This note was written on a funky “mini mailer”, a paper that serves for letter space as well as an envelope. Looks like it was from the '70s, from the bright colors and the lettering, Writing is on both sides.]

Meat for Easter, Apr. 4, '99

(snow on ground – no picnic outside!)

On sale in Deli – bought early and froze

<i>Rst beef</i>	<i>\$3.99 lb</i>	<i>1.03 lbs</i>	<i>\$4.11</i>
<i>Turkey breast</i>	<i>3.99 lb .96 lb.</i>	<i>3.83</i>	
<i>King Soopers Maple Creek Raspberry Glace Honey Ham</i>	<i>3.99 lb .99 lb</i>	<i>3.95</i>	

1.03 lb rst beef

.96 lb turkey

.99 lb ham

Total lbs 2.98

\$11.89 Total Cost

Also ordered low fat cheese, about 4 or 5 rectangular sticks – I don't remember how many ounces each was. - Perhaps ten ounces each. However, we could have used more. Don't get low fat next year!

Everybody came – except Heidi and family, of course. Gretchen picked up Ingrid. Ted & Pat, Keith & Char came. (Pat home from a bout in St Joseph's, & in a nursing home. Now getting home health care. Peter has helped her w/ P.T.

Dan Sullivan came. And even Kay May. She was not doing anything & I encouraged her, as she dropped us off after Mass.

For menu see over --->

[other side of paper]

Paul & Rosemary 2 cheese cakes

Gretchen – Pasta salad w/ Artichoke hearts (I didn't get any!)

Chris & Terri – tossed salad

Steph (Doug & Dani came!) Pot. Salad from King Soopers

Peter & Rita – Bean Salad

Next year I should order Potato Chips. I asked Peter & Rita to bring, but they forgot, and Char asked for them!

Char – jello salad

[Another Meadowbrook sheet. Surprisingly, no date is given, though probably Easter 1998.]

Meat on hand:

pork
chix – 1.5 lbs
chix tenders
chix breasts
London broil

Easter Menu

Sand. - sliced meat and cheese
Pot Salad – Steph
Salad – Gretch
Salad – Terri
Bean Salad – Rita
Pot Chips - "

Menu

Sun., March 21st – pork, bk. Pot.
Mon. March 22 – Rotisserie Chix
Tues. Mar. 23} Beef Au Jus w/ Steak rolls
Wed. Mar. 24} Pork
Thurs. Mar. 25} Sand. Lunch
Cook beef Fri. nite – crock pot
Sat. " 27} Beef Au Jus

For Easter:

We consumed 3 potfulls of coffee!

Easter Brunch for a Brunch

March 30, 1984 - Easter. Keith & Char over and everyone else. Beautiful weather. Able to eat outside! Few days later - April 2, in eve, started to snow. 12.6 in. No school Thurs. & Fri.

Keith & Char brought Hiram Walker Blackberry Brandy. Delicious!

BRUNCH FOR A BRUNCH

(Served at Gretchen Wrede's shower in November, 1983)

Grease 2 cake pans 9 x 13 or use roaster. Do not double this recipe as it is here. This amount is just right for the two cake pans or the roaster. For Easter 1986 I made this recipe for the roaster, then I made it again for 2 cake pans - 1 using vegetarian ingredients.

Ingredients:

- Bread slices diced up into cubes - 12
- Grated sharp cheddar cheese - 1 lb. (4 cups)
- Link Sausage (I get the Farmland brand at King Supper's. Get the skinless, with bacon. 12 1/2 12 ounce package.)
- 14 eggs
- 4 1/2 cups milk
- 1 1/2 teaspoons dry mustard
- Cream of mushroom soup - 2 cans. Thin it down just a little with milk, so it will spread easily. Mix it well first before you add the milk, so it won't separate. Don't add too much milk!

New Year's 1987 - Try preparing 1 1/2 times this recipe for the roaster. See other side.

Had the one cube pan of sausage left over. Perhaps next time make amount in letter Barbara's original recipe for veg-phan.

Directions

Put the bread crumbs into the well-greased pans. Spread evenly. Sprinkle over with the grated cheese. Fry the sausage, drain, slice, and place over the cheese. Beat the 14 eggs.

Add 1 1/2 cups milk plus 1 1/2 teaspoons mustard mix mix mix That is, pour over the bread, cheese and sausage layers.

Note: at this point you can refrigerate overnight, if you wish.

For put the 2 cans of cream of mushroom soup into the bowl and mix well. Gradually add just enough milk to make spreadable. Spread this over the top of the casserole.

Start at 8:30 for Brunch at Peter & Rita's. Bake at 300 degrees for 1 1/2 hours, or for 1 hour at 350 degrees.

Check near the end of the time to see if it is done in the center. The center should not be runny.

DO NOT COVER DURING BAKING TIME!

For Steph's shower - Dec. 8 '83. Prep. & rec'd for Sat. night. So I can pop into oven at 5:00 PM. Then mix and recipe while that one is baking.

Brunch: Sept-9, 1984 - Keith & Char, Ted & Pat, Paul & I. Put into oven at 9:30, 300°. Start to prepare at: 8:00.

Made the above amt. & baked it in roaster. Used Farmland cheddar, cyste goblets & wine glasses (Pat Smith's cherry wine). Had Honeydew melon and fruit. Had bread & muffins.

Green Peppar. Had the one cube pan of sausage left over. Perhaps next time make amount in letter Barbara's original recipe for veg-phan. Had it with before this found Sept. 2, '84.

Emma, Hannah, Adam, Caroline

Ted, Pat, Keith, Char, Paul, Rose., Anne, Elis., Gretchen, Steven, Philip, Chris, Terri, John, Patrick, Steph, Thomas, Peter, Rita, Nat, Paul

21 + 4 little ones

[back side of paper]

Coffee

Tea

Sandwiches – arrange tray of meat before Mass

Terri sliced cheese on Thurs., while Patrick & John vacuumed.

Salads: *Potato – 2 kinds, macaroni*

Pasta

Tossed

Jello

Bean

Pickle relish, Mustard, ketchup

Cookie ? Cheese cake – 2 large – Paul and Rose brought

Before Mass:

Set Tables

Get “buffet” ready.

[Typed on “Meadowbrook Products, Inc” note paper. “Continuous Threaded Rods and Studs. Made in the reliable Pennsylvania Dutch Country.” Looks like a grocery list with notes for next year. It is a short note.]

Easter – 1999 (Apr. 4)

Deli Special -

Rasp. Glazed ham – 3.99 lb – 1 lb

Rst Beef -3.99 lb – 1 lb

Turkey Breast – 3.99 lb – 1 lb

Sliced Cheddar – 1 lb

Kraft – Low Fat Colby – 1 lb

Could have used more! Don't get low fat next year!

Easter Brunch for a Brunch

Barbecued beef was another popular brunch dish. The original recipe came from the label on a can via Natalie's mother, my great-grandmother Swan.

Barbecued Beef

The following is the amount for our family (8) for 2 meals. You probably will want to divide it in half. It is a good dish to serve a gang of people during the summer, out in the back yard.

Ground beef 8 pounds
Dry onion – 3 TB
Vinegar – ½ cup
Sugar – 3 TB
Dry Mustard – 4 tsps
salt – 3 tsps
Flour – 4 tablespoons
Cloves – ¾ tsp
Allspice – ¾ tsp
Green Pepper – 1 large
Tomato sauce – 2 cans (large, #2½ cans)
Catsup – 1 large bottle

Cook beef, drain off fat. Add other ingredients. Bake 1½ hours. check at 1½ hours)
Serve over toasted hamburger buns.

June 12 – 1980

Paul & I, Peter, Steph (Doug & Steph at a party of his company), Heidi & Bob, Gretchen (Stephen & Gretchen back from Portland Mon. Stephen back at work Thurs, Gretchen back at work Wed), Paul & Rose., Terri (Chris at Shakespeare class), Mother (?), Esther & parents, John (Esther's brother)

Total – 14 (omitting Heidi & mother)

Into oven at 3:00

Done at:

[The following notes were once again written on Meadowbrook Products, Inc note paper.]

July 5, 1982 (Mon holiday)

Paul, Nat, Paul, Jr, Rose., Gretch, Steve, Chris, Terri, Elias – did not come, Steph, Peter, Dan, Mother, Ted did not stay – just brought mother, Pat Smid, Rose. (Mother Rose.), Jimmy, Bernadette

Chairs:

7 folding

4 maple

11

4 - Paul's

15

Menu

Barbecued Beef

Salads – Rosemary – rice salad

Chris & Terri – lettuce salad (from the garden)

Gretchen – fruit salad

Steph – potato

Dessert – ice cream cones

Mother Rose – bk beans. Pat Smid brt wine.

Used 10 lbs of gr beef at \$1.65 lb

No of serv left: approx 8

Note: for Steph's wedding Oct. 2, 1982, prepare 14 lbs gr beef. The roaster will hold it, I'm sure. If you use the small (very small) hamb buns & serve only a dollop of barb beef at wedd, you could probably stretch to 50 serv.

Memorial Day 1982

Used: 6 lbs gr beef, 15 people

1 large can tom sauce

1 small " " "

1 cup catsup

Dry onion – less than 1TB (all I had!)

Vinegar – 1/3 cup

Sugar – 2TB

Dry Must – 2 tsp

Salt – 1 tsp

Bisquick (Mother didn't have any flour) – 2TB

Cloves – 1 tsp

Allspice – 1tsp

Green Pepper – 1 large

Baked at 350° 1½ hrs (over)

Had planned on working in Mother's yard, but it's been raining off & on for about a week, so we're just having an indoor picnic.

Everyone is able to come this year, including Florence & Bill Wrede, & Esther, Keith & Char – not Ted & Pat. Am expecting 15 people. Hope it's not too much for Mother.

We planned on 12:00 o'clock, so we could get a lot done in yard, & them w/babies can get home early. We're still planning on 12:00.

Came perilously close to not having enough! Had a small pan left for Mother – probably about 6 serv. So – the 6 lbs served 15 people, but probably 8 lbs would have been safer.

Easter Brunch for a Brunch

A.B. DICK 22 1014 SPIRIT MASTER UNIT A.B. DICK 22 1014 SPIRIT MASTER UNIT

Nov 21 1995 - Made 1/2 times the recipe below. Time required: 3 hrs. ^{to prepare -} Mary
 Fri. eve got together with Gretchen, Steven and Phillip and the Tallent - dining
 level

SOUP FOR THE SLOPES!

Number of servings: approximately 15

Ingredients:

- German Sausage - 1# (remove casing, slice, and brown) → 1# (2 lbs) 3 lbs,
- Regular bulk pork sausage - 1# → 2 lbs
- Kidney beans - 4 cans → 6 cans
- Stewed Tomatoes - 2 large cans (#2 1/2) (cut up) → 3 cans
- Water - 2 quarts → 3 qts. H₂O
- Dried Onion - 1 TB → 1 TB (use 1/2 TB if using red onion)
- Bay Leaf - 1 → 2
- Salt - 2 tsps → 2 1/2 tsps only
- Garlic salt - 1 tsp → 1 1/2 tsp green onion
- Thyme - 1 tsp → 1 1/2 tsp
- Pepper - 1/4 tsp → 1/2 tsp
- Diced raw potatoes - 4 to 6 → 2 1/2 lbs
- Green pepper - 1 whole, diced → 2 large green pepper

Brown sausage. Pour off fat.
 Add all ingredients to a large roaster, or a large stew pan
 Simmer, covered, 1 1/2 hours. If you put it into a roaster, cover
 and bake at 350 about 1 1/2 hours or until potatoes are tender.
 3 hrs. for the recipe

N.B. Several years ago I cut this recipe out of the Empire Magazine ^{the} _{Winter}
 It is good for Sunday night supper, with cornbread, or, it can be
 put into a thermos and taken up to the mountains on a skiing expedition.

Happy eating! ^{Marianne} _{Winters}

[Printed in the purple mimeograph ink at the top of this half sheet is "A.B. Dick 22 1014 Spirit Master Unit A.B. Dick 22 1014 Spirit Master Unit".]

Nov 21, 1995 – Made 1½ times the recipe below. Time required to prepare: 3 hrs. Fri eve got together with Gretchen, Steven and Philip and the Tallents – Mary, Jim, Jeremy, Levi.

"Soup for the Slopes!"

Number of Servings: approximately 15

Ingredients:

German Sausage – 1# (remove casing, slice, and brown)

Regular bulk port sausage – 1#

Kidney beans – 4 cans

Stewed Tomatoes – 2 large cans (#2½) (cut up)

Water – 2 quarts

Dried Onion – 1 TB

Bay Leaf – 1

Salt – 2 1 tsps

Garlic salt – 1 tsp

Thyme – 1 tsp

Pepper – ¼ tsp

Dice raw potatoes – 4 to 6

Green pepper – 1 whole, diced

Brown sausage. Pour off fat.

Add all ingredients to a large roaster, or a large stew pan

Simmer, covered, 1½ hours. If you put it into a roaster, cover and bake at 350 about 1½ hours, or until potatoes are tender.

N.B. Several years ago I cut this recipe out of the Empire Magazine of the Denver Post. It is good for Sunday night supper, with cornbread, or, it can be put into a thermos and taken up to the mountains on a skiing expedition.

Happy eating!

Natalie Reinhart

Easter Brunch for a Brunch

...She (Natalie) often prepared it (Soup for the Slopes) for us when we'd go cross country skiing in the mountains (many times we' head up I70 and pull off at Idaho Springs/Mount Evans and head up a road, pull off when it looked ski-able and spend our day in sun and snow and lots of laughs). When we'd come home, Grandmother would have a big pot of Soup for the Slopes simmering on the stove. She and Grandfather discovered Shepherders Bread at King Soopers one year and we all rejoiced in it and loved eating it with our soup. It was before the trend of artisan breads. It's a big round loaf of very light, fluffy bread and you just pull off a chunk and slather it with butter. Melts in your mouth!

...When we were growing up, especially during Lent when we had fish every Friday, Grandmother would make "creamed tuna and peas on toast". I'm thinking when she was a dietitian in the Army in WWII they probably served creamed tuna and peas to the troops. She would make a white sauce, put canned tuna in along with peas, heat it through, and serve over toast as our main dish. With six children, it was probably a very economical and healthy meal and she could stretch it to feed all of us and do it on a budget. It wasn't our favorite meal, but looking back I marvel at Grandmother and Grandfather and all they did for us each of us, grandchildren included and did for so very many years. How incredibly blessed and loved we were, and still are.

Gretchen Reinhart (Wrede)



Rocky Mountain National Park, Estes Park, Colorado.

Orange Sweet Potatoes

Made these Thanksgiving 1972, to take over to Keith and Char's. There were 9 of us – Paul, Sr., Heidi, Stephanie, Peter and me; Grandmother; Keith, Char, Claudia, and the baby, Scott.

Everyone thought these potatoes were delicious.

Canned sweet potatoes (yams, really) – 2 cans, 1 lb., 13 oz each. Drain well, in colander.

Jan 2, 1973

used 2 of the tall 40 oz cans – (2 lbs. 8oz ea.) - not too much for sauce. Used 2 40oz cans Thank '81. Just rt.

Make a mixture of the following for sauce to pour over:

Brown Sugar – 1 cup

White Sugar – 1 cup

Cornstarch – 2 TB

Butter (or oleo) 4 TB – leave out till mixture has thickened

Grated orange rind – 4 TB (grate two large oranges, or 3 medium – this is just right, then no need to measure with measuring spoon)

Salt to taste.

Gradually add 2 cups of orange juice to the dry mixture above.

Cook over low heat, until thickened.

Pour over the drained yams, in small glass casserole. - use juice from sweet pot over ham! It is sweet!

Bake 30 minutes, to allow potatoes to absorb flavor.

Char put the casserole into her oven for about 30 minutes longer, just before serving. This thickened the juice even more, and the dish was simply out of this world!

This amount was just fine for the 9 of us. There were about 4 servings left over, which I left for Char and the family. If there were any more than the 9, add additional cans accordingly

I think yams fixed like this are really nicer than mashing and adding marshmallows, as usually mashed white potatoes are served, also, and the whole yams give a varied dish.

Easter Brunch for a Brunch

Get orange first, so it won't be moist.

In Thanks. 1982 - 2 cans 40 oz, 1 can 29 oz only since bowl left 13 people. Put in large round alum. pan of Mother's - perfect. Only made recipe of same. just right.

ORANGE SWEET POTATOES

Made these Thanksgiving, 1972, to take over to Keith and Char's. There were 9 of us - Paul, Sr., Heidi, Stephanie, Peter and me; Grandmother; Keith, Char, Claudia, and the baby, Scott. Everyone thought these potatoes were delicious.

Canned sweet potatoes (yams, really) - 2 cans, 1 lb., 13 oz. each. Drain well, in colander.

Jan. 2, 1973 - used 2 of the fall 40 oz cans - (2 lbs. 8 oz ea.) - not too much for sauce.

Make a mixture of the following, for sauce to pour over:

- Brown Sugar - ~~1~~ 1 cup
- White sugar - 1 cup
- Cornstarch - 2 TB
- Butter (or ~~oleo~~) 4 TB - *leave out the mixture has texture*
- Grated orange rind - 4 TB (grate two large oranges, or 3 medium - this is just right, then no need to measure with measuring spoon)
- Salt to taste.

Gradually add 2 cups of orange juice to the dry mixture above.

Cook over low heat, until thickened.

use juice from sweet pot over ham! Let it simmer!

Pour over the drained yams, in small glass casserole.

Bake 30 minutes, to allow potatoes to absorb flavor.

Char put the casserole into her oven for about 30 minutes longer, just before serving. This thickened the juice even more, and the dish was simply out of this world!

~~xxxxxxx~~ This amount was just fine for the 9 of us. There were about 4 servings left over, which I left for Char and the family. If there were any more than the 9, add additional cans accordingly.

I think yams fixed like this are really nicer than mashing and adding marshmallows, as usually mashed white potatoes are served, also, and the whole yams give a varied dish.

Dec. 25, 1975 -

Doubled above same recipe

Used 5 cans of "Sugar yams" - 1 lb. 14 oz. each = 7 9 lbs.

Oct. 26, 1977 - for teachers' pot luck at N.D. - for 20 people

3 - 29 oz. cans (1 lb. 13 oz.) (822g.) @ 64¢ per can. Made only 1 recipe of the same. Added more orange juice after putting all emptied into

For Thanks 1982

*2 cans 40 oz. 1 can 29 oz only small bowl left
13 people*

Put in large round alum pan of Mother's – perfect. Only made 1 recipe of sauce – just right.

Dec. 25, 1975

*Doubled above sauce recipe
Used 5 cans of “Sugary Yams” - 1 lb 14 oz each = 9 lbs.*

Oct 26, 1977

for teachers' pot luck at N.D. - for 20 people: 3 - 29 oz cans (1 lb 13 oz) (822g.) @ 64¢ per can. Made only 1 recipe of the sauce. Added more orange juice after putting all ingred into large Corning Ware casserole, as some pot not completely covered.

Results:

Nov 27, 1980 (Thanksgiving)

Used 3 cans, 29 oz each of yams.

Used single recipe of sauce, Poured over yams in electric skillet (tried larger skillet – non- electric – but too small for this amt.)

Seemed just right. Enough left for Fri eve, when Heidi, Bob & Ingrid, Chris & Terri over to help eat up left-overs. Sauce had thickened, so I thinned it down with some of the juice I had drained off. the sweet potatoes. Real tasty!

Thanksgiving, 1982

No of people: *Mother
Paul & I
Paul & Rose.
Gretch & Steven
Peter
Mother
Perhaps 1 or 2 Smids
Julie*

Letters

While I was attending Hampshire College I took up writing letters. I wrote to many people, from my immediate family to various friends in Colorado and abroad. Many people responded to those letters with emails or phone calls. Grandmother Natalie responded with meticulous regularity. She apologized if she did not write promptly, and always carefully composed her responses. Natalie's letters usually focused more on what her friends and family were doing than on her. She loved her family dearly and worked to appreciate the small pleasures of life.

Jan. 22, 2004

... When I sat down to write a letter this afternoon, I faced a dilemma. (The family is at the Stock Show, so I knew I wouldn't be interrupted by the patter of little feet and a knock on my door.) Should I write to John or Mike Willis, the son of a dear friend. Mike is with the Colorado National Guard in Irak. I wrote to Mike about three weeks ago. His mother told me he is holed up in one of Hussain's palaces. Such a nice young man – he picked me up and brought me home numerous times from Grandfather's Nursing Home, as the National Guard's headquarters were just east of the nursing home. Mike has a wife and two little boys out in southwest Denver. He has the rank of Major, so he must be in the command structure. I pray for him every day. But – I decided to write to you – Mike will have to wait!)

You'll get a kick out of the following tale. When your folks came out to Elizabeth to spend Christmas day with us, they brought me a gift – a disk, "Stella Nova," beautiful Medieval Christmas music sung by eight women friends of your mother's, a capella. So beautiful! When I went to play it the next day, I couldn't find it. I assumed I had tossed it aside with the Christmas paper it was wrapped in. Peter spent an hour going through the trash trying to find it, but to no avail. A few days ago I was trying to extricate some thing from the back of a shelf on an end table, next to my recliner. I pulled out several items – a small journal, a prayer book, Christmas cards, and the disk! I was so thrilled, as well as embarrassed, for Peter's fruitless search, as well as for your mother's promise to send another! I'll be glad when I move, the latter part of February, into my downstairs apartment (I can hear the workers as I write pounding and sawing), where I can better organize my books, magazines, papers, pens, clocks, dental floss, and other necessities!...

March 16, 2004

Dear John ~

I am sitting in my recliner, in a corner of my 12x18 bedroom-apartment, enjoying the warm afternoon sun. I have been in my new "digs" since Monday, when Peter, Rita and the children moved me down here. The basement was finally finished after nearly six months of work by Peter and Rita's general contractor and his crew...I shouldn't call it a basement, rather, the area is garden level, as all the windows are above the ground. There is a door that opens to the outside – actually, opens onto a patio.

I can't see Pike's Peak from my window because the forest to the west obscures it, but when I go upstairs I can see the peak – so often it's covered with snow and is quite breathtaking, and much of the mountain range is in full view. Sunsets are gorgeous.

I also have a kitchenette, a large bathroom and a walk-in closet. "My cup runneth over!"

Since receiving your postcard your mother told me that your job with the yarn shop can be permanent, if you wish. She also told me about your offering to help Ralph Nader in his seeking the presidency. I thought it was hilarious that when talking to somebody in his office you didn't realize you were talking to the great man Himself! I realize you would be apprehensive about moving to Washington, D.C., but Oh my! What an experience that would be! I did a dietetic internship at Walter Reed Hospital there in 1940-41, after graduation from college. And you remember what happened December 9, 1941. Because Walter Reed is an Army hospital, we dietitians were made commissioned officers (second lieutenants) and we had to stay in the service till the end of the war.

What an exciting city Washington D.C. was! People rushing back and forth along the downtown streets were from all over the world! I took in everything – the Library of Congress, the Smithsonian Institution, President Roosevelt's inauguration, and all kinds of exciting restaurants, Russian, Indian, French, Italian, the Lincoln Memorial, Arlington Cemetery...

For about the last year and a half, before Grandmother had to leave her home in Elizabeth, I would visit her by myself, or sometimes with Danielle and/or Gretchen, every week. Grandmother loved to get your letters and she would read them out-loud to me or ask me to read them to her (even though she had read them previously). She was so proud of you and so happy to see that you continue to carry on the family tradition of a beautiful talent for writing. She so looked forward to your wonderful letters and she saved them all. I hope you also know that she, of course, was a wonderful writer, and wrote for her school newspaper. Uncle Ted has their shared correspondence during the war and hopefully we will all be able to see those many letters once he gathers them together.

Stephanie

Fresh Carrot-Cauliflower Cheese Pie

*1 stick (½ cup) butter or margarine
2 cups herb-seasoned croutons, crushed into coarse crumbs (after measuring) -> This is one
60oz bx.
1 cup chopped onion
1 medium clove garlic, minced
1 medium head cauliflower, broken into small cauliflowerettes -> cook a few minutes to break
up, before adding carrots.
½ cup sliced, fresh carrots
½ teaspoon dried leaf savory
¼ teaspoon dried leaf oregano
¼ teaspoon salt
Pepper to taste
1 ½ cups shredded cheddar cheese (8 oz cheese equals 2 cups)
2 extra large eggs
½ cup milk*

Melt one-half stick of butter in large skillet. Add crouton crumbs. Mix well. Press mixture into a 9-inch pie plate. Bake in oven preheated to 350 degrees about eight five minutes or until crust is tinged with golden brown. If not brown, take out anyway. I always get it too brown. (Crust should be at room temperature when filling is added to it.) -> May 26 used cake pan. Left in oven after I turned off oven (after 5 min of baking.) Got too brown.

Melt remaining one-half stick butter in a large skillet over med heat. Add onion and garlic. Saute over moderate heat until onion is soft.

*Add cauliflower, carrots, savory, oregano, salt and pepper.
Cook covered over moderate heat 10 minutes. Stir mixture occasionally.*

*Sprinkle ¾ cup of cheese over bottom of prepared crust.
Spoon veg mixture on top. Sprinkle veg w/ remaining cheese.*

In small bowl beat eggs w/ milk. Pour mix over ingred in crust. Bake, uncovered, in oven preheated to 375 about 40 min, until filling has set. (I would look at 30 min.) four to six serv. \$3.00

Very good – June '80!

Family really likes this. Paul can tolerate.

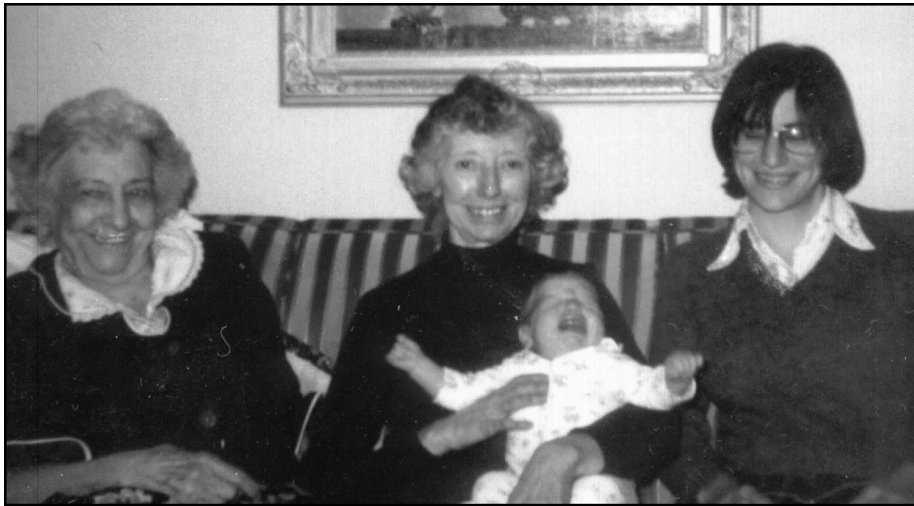
Time required for cake pan size recipe [doubled] below: 2 hours. This includes clean-up time.

Natalie Reinhart

Made double recipe for Heidi & Bob May 26, 1986:

*2 sticks [butter]
2 boxes [croutons]
1 large onion
2 boxes frozen [cauliflower]
½ large bag [carrots]
1 teaspoon [savory]
To taste [salt and pepper]
3 cups ground up in meat grinder [cheddar cheese]
12 large [eggs]
1½ cups (Needed all this liquid.) [Milk]*

Added 1 cup peas that were left over from layered salad I had prepared to take over to Smids for Labor Day picnic. (Did not have our family over today. Too burned out from school!)



Grandmother Swan, Natalie, a very young John, and Terri Reinhart.

[Original recipe from M. Byrne, adapted by Natalie Reinhart. Notes to the basic recipe in italics are Natalie's.]

Chicken or Turkey Divan

I've always used chicken in this.

6 servings

Two 10oz pkg frozen broccoli chopped

4 whole chicken breasts or 8 halves (*I have used 4 whole, it's good that way*)

1 cup mayonnaise

2 cans condensed cr of chicken soup

1 tbs lemon juice

½ tsp curry powder

½ cup grated sharp process american *sharp cheddar cheese* (*I use cheddar*)

Cook broccoli until tender. Drain. Put into bottom of greased 11x7 in casserole. Put cooked chicken on top. (I boil the chicken breasts, skin them and take the meat off the bone. I place the pieces of chicken over the broccoli.) Combine mayonnaise, soup, lemon juice and curry powder. Mix well and pour over chicken. Sprinkle with cheese. Make a topping of ½ cup (or more if desired) soft bread crumbs mixed with 1 tbs melted butter. Put this on top of cheese. Bake *uncovered* at 350° for 25-30 min. Makes 6 servings.

Used Sheepsherdan Bread (about week old – ¼ loaf left in frig.) Did not use any butter. Mother liked it very much – that “chunky” addition.

"Fryer breast boneless Grade A

1.10 lbs
1.13 lbs
.98 "
.80 "
.98 "
.96 "
5.95 lbs.

\$3.84
3.94
3.42
2.79
3.42
3.35
\$20.76

July 20, 1987

For Eberles & us (Kathy – disc surgery week ago)

2 pkg chix – 1.09 lbs
1.09
2.18 & bowl diced up chix – perhaps $\frac{1}{2}$ - $\frac{3}{4}$ lb more

Made:

Chicken Divan – Dec 20, 1981

Teacher's Xmas party. No one had signed up for the main dish, so I felt I needed to. Then Bea, Kay & Jeanne signed up. Bea brought a Spanish cheese dish, Kay & Jeanne got a meat platter at the supermarket.

Held at Carla's club room. Everything very festive. Marigene & I on "entertainment committee." Planned sequence of events, music. Had Kay read "The Inn That Missed Its Chance," Carla said a beautiful grace. Wine – I drank a little "Rhine" wine which seemed to set all right.

Prepared following quantities:

Chicken breasts, boneless (King's) – 5.86 lbs (nearly 6 lbs)
Total cost of chicken \$20.45, at 3.49 per lb

Made enough for large white casserole for Teachers, plus cake pan full for our family. Brought couple servings home, & Paul had it for supper.

Easter Brunch for a Brunch

Used 2½ – 20 oz pkg of broccoli. Next time use 3 pkg. I feel a little thicker layer of broccoli would not only extend the chicken but also add to the dish.

Mix up in large bowl:

6 cans cr chix soup

2½ cups mayon

3 TB lemon juice

etc. - see pink paper [from number 1. on page 32)

Served about 20 people at party.

2 servings at home Fri eve

10 oz more servings from the cake pan – full which I prepared for our family

Total of 32 servings

Cost .60 per serving

20 at party

x .60

\$12.00 cost of chix + cost of broccoli, mayon, soup.

Probably cost about \$14.00.

[Sequence plan mentioned above. The note was typed. Written comments appear in italics.]

Nat's copy

Dear Kay -

Does the following time frame appear o.k.?

1:00 – Teachers arrive at clubhouse

1:00-1:30 – Conviviality, with punch, conversation, and Christmas music

1:30-1:45 – Father O'Malley says Grace, Kay reads “The Inn That Missed Its Chance” (This takes place before we line up for the buffet.) Carla speaks.

1:45-2:30 – We eat.

2:30-3:00 – The Social Committee distributes gifts and we open them, to the strains of Christmas music.

1:30 – Carla welcomes teachers

1:35 – Kay reads “The Inn that Missed Its Chance.”

1:45 – Fr O'Malley says Grace

Marigene and I are the Entertainment Committee for the Teachers' party. These are the ideas we have come up with:

1. For our prayer would you read “The Inn That Missed Its Chance”? It is so beautiful, and since it is so close to your heart, we feel it would be very moving if you were to read it.

2. Sequence of events:

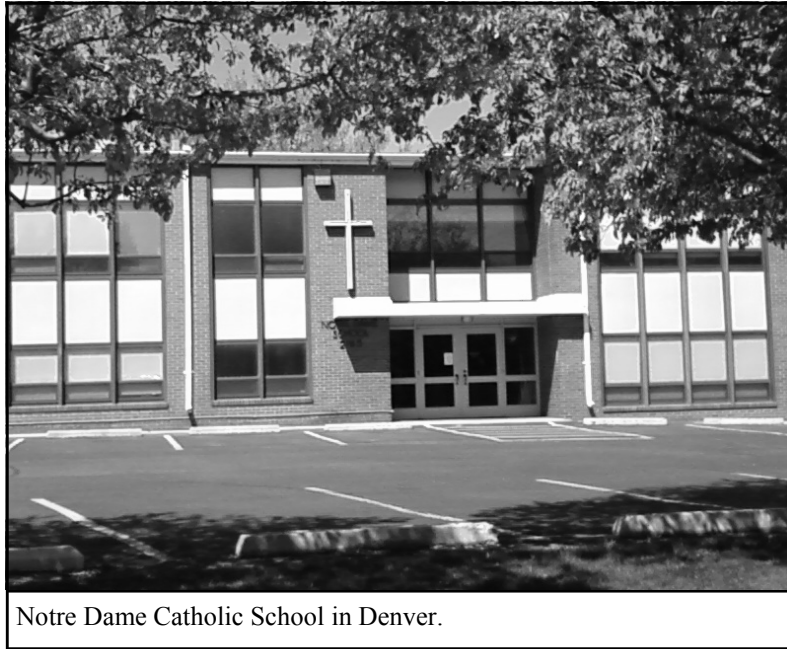
- A. Conviviality with punch and conversation and Music, as we visit (records)
- B. Just before lining up for food – you read “The Inn That Missed Its Chance.”
- C. We eat.
- D. Gift distribution by the Social Committee. (*w more music*)

What do you think?

Natalie

Sounds fine to me – I'd be glad to read “The Inn” - It might be tactful to ask F OM to pray (If you decide to do that – it would be best to ask him in advance -) Do we have a time frame?

K.



Potato Salad

Boil 15-20 potatoes till tender – about 40 minutes. (Don't peel till after they're cooked.)

When cool, peel & dice

While potatoes are cooking:

Scrape carrots & grate them – about 5 or 6 large carrots

Dice up green onions,

About 4 stalks of celery, and

2 cucumbers

Boil half dozen eggs & dice

Mix diced veg w/ potatoes

Pour 2 bottles French dressing over mixture. Mix well.

Allow to marinate all day.

Mix mayonnaise at last minute (you could just bring jar mayon over to Mother's & we can mix at last minute)

[This potato salad was common in our household, particularly during the summer. Almost everyone I have introduced it to is tentative about its bright orange color (from the French dressing), but the taste has never been in question. Honestly, I have always had a difficult time reconciling myself to the bland appearance of other potato salads.]



French dressing and its orange appearance is definitely key to this salad.

Waldorf Salad

Wash and dry about 12-15 apples.

Core and dice up into bite-size pieces.

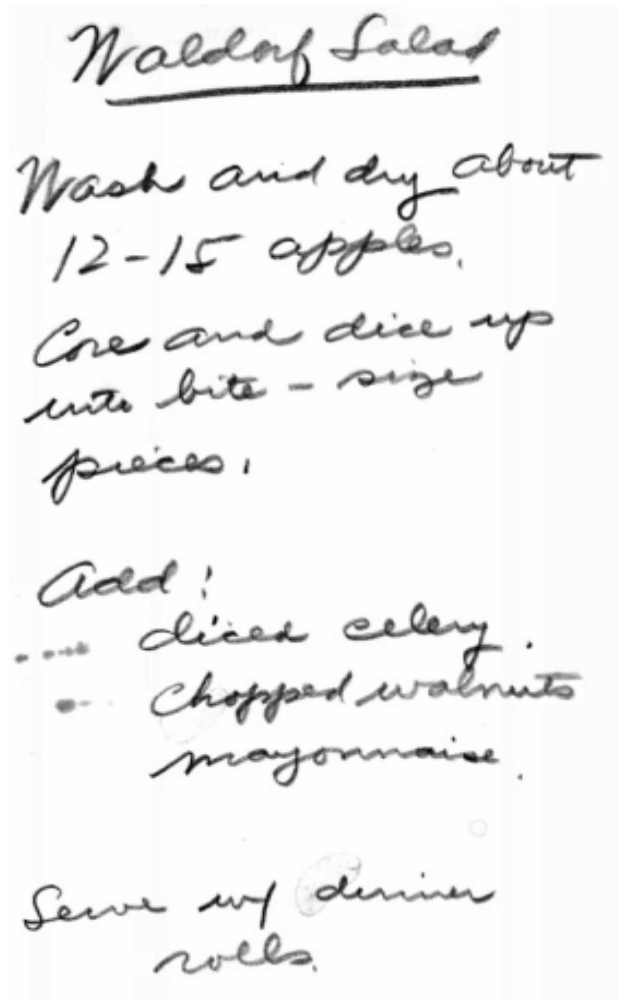
Add:

diced celery

Chopped walnuts

mayonnaise

Serve w/ dinner rolls.



Chicken Salad

(original from Glenna Criste. Had me over for lunch summer of '81)

Made following quantities for Sun, July 11, 1982. Mother, Paul & I, Keith & Char, Pat & Ted, over at Mother's, following Keith & Char's trip to 100 mile foot race in Auburn, Calif & Oak Harbor on Whidby Island.

Made this number of servings: served the 7 people above (some had seconds), plus enough left for Mon nite for Paul, Peter, & me. 4 chix makes 10 cups, at least of diced chix. Some people don't take a whole cup.

Chickens – 4 (average wt 3 lbs)

Celery Hearts – 1 pkg

Green onions – 1 bunch

Hard boiled eggs – 3 (could have used more, but that's all Mother had. I began to worry about amt of chix, so I boiled the eggs. A nice addition. Next time make it 6 eggs!)

Cucumbers – 2 large. (Next time use 3 2 large)

Walnuts – to taste (perhaps about 2 cups) – don't forget the nuts. I did forget them the night we had Dan & Kathy. They add so much.

Dressing

Mayonnaise – approx 2 cups

Milk – to thin down – did not thin it down night we had Eberles as vinegar seemed to thin it enough

Wine or Salad Vinegar – to taste (several TB at least)

Celery Salt – 1-2 TB

Directions

Bake the 4 chickens in the large roaster. (Salt outside - then – don't add salt to salad.) 2 hrs.

Pull meat off bones & dice up

Add celery, cukes, onions, eggs, nuts. Mix well.

Add dressing & mix well.

Arrange salad on lettuce in center of large dinner plate.

Arrange fresh fruit around salad: cantaloupe, honey dew melon slices, slices of lime, fresh seedless grapes. Fresh pineapple pieces would also be nice.

(I “ripened” the honey dew for about 5 days at room temp.

Liquor Served:

“Steam” beer. Paul got 2-6 packs, but 1 would have been plenty, as Keith only had 2 beers (along with shots of Jim Beam!); Charlene drank Jim Beam & water; Mother & I drank the bourbon & ginger ale, Ted drank wine, Pat – Seven Up.

*Paul got: 1 liter Jim Beam (half bottle left for night have Dan & Kathy Eberle)
2 – 6 packs steam beer
(Mother gave us 10.00 to help pay for liquor.)*

I plan on having the So. Winona Street gang for luncheon on Thurs., July 22, following having Dan & Kathy the previous evening. If I make the above salad, there should be enough for both events. (Recently had a luncheon for Glenna, Gred & Jeanine, and all the Reinhart girls & the babies. Even Bernadette & Jonathan came, and Mother Rosemary. Also Mother! July 7, 1982.

The previous Mon., July 5, had Pot Luck to celebrate July 4th. Ted brought mother over. Even the Smids came! - Pat, Rose., & Jimmy. (Heidi & Bob & babies only ones missing. - they stayed home to work on yard.

Chicken Salad (Glenna's)

July 22, 1982

Guests: Della
Fran
Becky

Prepared 4 chickens

3.5	
3.62 lbs @ 54¢ lb.	1.95
3.51	1.90
<u>4.0</u>	<u>2.17</u>
14.63 lbs	\$6.02

Prepared Chicken Tetrizzini Wed for Paul, Peter, and me. Set aside enough for chix salad for Thurs for above guests.

Menu: Chix salad
red seedless grapes
Flaky biscuits (Hungry Jack)
Rasp. Sherbet
Fancy cookies (“Archway – blueberry filled.”)

Served Rum Slush page 43 for recipe. They just loved it. (Becky didn't drink any.) Fran & Della wrote down recipe. Della wants to serve it at Tommy Scott's wife's baby shower in Aug.

Easter Brunch for a Brunch

Chicken Salad – Glenna Christe's:

Sept 1, 1991

Invited Becky & Ed Johnson and Walter Balou for a picnic supper. Walter couldn't (stomach flu).

Served: *Rum slush*

Chicken salad

Fresh fruit – cantaloupe slices }

green grapes } served on small glass plates

pineapple slices }

Biscuits with butter & strawberry jam

Pecan ice cream & Pepperidge Farm Hazelnut cookies

Chicken 2.59 lbs @ \$3.79 lb \$9.81 Total

Cooked chicken, boneless breasts about 25 minutes.

Cut into bite size pieces.

Added: sliced “burpless” cucumber.

¾ cup walnut pieces

(no onion because of Paul no eggs because of Ed)

sliced one apple, peeled – 1 large

Thinned w/ milk about 1½ cups Miracle Whip, to which I had added about 1½ TB wine vinegar (to taste).

Yield: *Paul & Ed had 2 servings, Betty & I average servings. Enough left to send large serving over to Walter.*

RUM SLUSH (from Diane Gamel)

Mix:

- Frozen Limeade - 12 ounce can
 - Water - 12 ounces
 - 7-UP - 12 ounces
 - Rum - 12 ounces
 - Green food coloring - one drop
- Freeze!

July 21, 1982
for lunch:

Fran } double
 Della } servings
 Becky } for each
 Natalie } person -
 } 8oz. X 2 = 16oz
 } 4 X 16oz = 64oz
 } needed, or
 } 2 qts.

This recipe
 makes
 48oz. or
 6-8oz. serving }
 Double this
 for July 21st.
 Any left @
 can serve
 later to Elbertes.

This recipe doubled would give
 48oz. X 2 = 96oz.

Aug. 91 - ~~some~~ ^{near} this
 amt. for Ed & Betty Johnson on Sun.
 (Natalie couldn't come) & Elbertes at Labor Day. Made
 2 pitches. 1/2 pitch left over. (I can't handle it -
 alcohol gives me diarrhea!)

Remove from freezer about 30 minutes before serving.

This makes its own slush." No need to add ice!

Someone suggested that if you don't want to freeze the full 48 ounces, just add the 7-UP at the last minute, just before serving. I was afraid that might dilute the slush too much and make it too watery, but it really was fine when I tried it!

HAPPY HOLIDAYS!

From Natalie Reinhart

November, 1981

Used "Rou Baccardi" Puerto Rican rum, light, @
 1.75 L, 59.2oz
 Cost: 10.59, Digonant, Aug 6, 1981

Aug. 31, 1991 -

Rum Slush

(from Diane Gamel)

Mix:

Frozen Limeade – 12 ounce can

Water – 12 ounces

7-UP – 12 ounces

Rum – 12 ounces

Green food coloring – one drop

Freeze!

Removed from freezer about 30 minutes before serving.

This makes its own “slush.” No need to add ice!

Someone suggested that if you don't want to freeze the full 48 ounces, just add the 7-UP at the last minute, just before serving. I was afraid that might dilute the slush too much and make it too watery, but it really was fine when I tried it!

HAPPY HOLIDAYS!

From Natalie Reinhart

November, 1981

This recipe makes: 48oz or 6-8 oz servings. Double this for July 21st. Any left I can serve later to the Eberles.

July 21, 1982

for luncheon:

Fran }

Della } double servings for each person – 8 oz x 2=12 oz

Becky } 4 x 16 oz=64 needed or 2 quarts

Natalie }

This recipe doubled would give 48x2=96oz

Aug '91

*Made this amt for Ed & Betty Johnson on Sun (Walter couldn't come) & Eberles on Labor Day.
Made 2 pitchers. ½ pitcher left over. (I can't handle it – alcohol gives me diarrhea!)*

*Used “Rum Baccardi” Puerto Rican rum, light, dry 1.75 L, 59.2 oz
Cost: 10.59, Argonaut, Aug 6, 1981.*

Prepared double recipe for reunion cocktail party.

June 28 '85:

Gert. & Don, Mercedes, Veronica, Paul, Nat, Rosalie, Ray, Lorraine Keck, Lyle

Enough left for Veronica, Mere, and I to have glass next eve.

Sun. July 21st

Country Dinner Playhouse - “Anything Goes.”

John, Lorene, Lorraine, Lyle, John Rowe, Mary, Paul, Nat

8/48-6 oz apiece

Letters

One of my memories of Grandmother is how she loved to read. When my brother, Patrick, and I were little we once stayed over at Grandmother and Grandfather's overnight. I cannot recall why, though, with a baby of my own now, I can imagine that my parents were escaping. My strongest memory of that visit is of Patrick, Grandmother, and I sitting on the sofa and reading.

October 10, 2004

...I am still very happy living out here east of Denver with Peter, Rita, Adam, Hannah, and Caroline and Abigail. Rita has asked me to teach Reading to the three older children, which I did for 21 years at Notre Dame Elementary School, and I am loving it...

Must close and get to bed, in order to get up early to teach the little children!

*Love,
Grandmother*

Grandmother's health gradually deteriorated over 2005 and 2006. I found it difficult to be on the other side of the country while she struggled with the infirmities of old age. My family kept me up to date on her condition. At the same time, she always let me know just how proud she was of the work I was doing.

During the 2005-2006 school year, I interned at the Albany Free School, a radical inner city school in Albany, New York. After a stint updating a yarn store's website, then landscaping, working variously teaching knitting lessons, reading college applications, and troubleshooting computer problems, I took up the banner of teaching. My mother taught kindergarten, and her mother-in-law, my Grandmother Natalie, taught reading. While working in Albany I was accepted at Antioch University New England in Keene, New Hampshire.

Grandmother's letters become less frequent during that time and we relied more and more on my immediate family passing news.

May 12, 2005

Dear John ~

I can't believe that I have three unanswered letters from you, here in front of me! I am so ashamed! However, I do have a pretty good excuse: ill health. A "stricture," or "web" in my esophagus, which had to be removed to help me swallow comfortably; plus a strained back, which has prevented me from doing little chores such as stacking breakfast dishes in the dishwasher, and delightful reading sessions with the children. However, slowly I am able to climb the stairs (18) up to join the family at suppertime (I eat breakfast and lunch in my downstairs apartment), so I am slowly recovering.

Please know how very much I enjoy your letters. Some day after you have experienced your yarn shop-computer work, your pleasant lawnscapeing work, and any teaching experience that comes your way, I do hope you land in the field of Journalism – with your own by-line in newspapers, editorial work in newspapers – perhaps in the Washington Post, the New York Times, U.S. News and World Report! I would be so proud – I would keep all your writings in a scrapbook and display them to my friends, pointing out "These were written by my grandson, of whom I am so proud!

I hope to go into Denver on a couple of trips coming up.

A friend of mine, with whom I taught at Notre Dame Elementary School in southwest Denver, has a daughter being married in Milwaukee, Wisconsin. She and her fiancé, who graduated from Marquette University in Milwaukee, having majored in Social Work, work among the homeless in Milwaukee. The girl's mother is giving them a reception in Denver. I hope Peter can take me into Denver to stay with Paul and Rosemary for a week or so, so I can attend, and visit with friends from my teaching days...

My birthday celebration was a "blast!" The family sure surprised me by inviting my teacher-friends. Many showed up – I had no inkling they were invited...

I must say goodbye. It's been wonderful chatting with you. Let's hope it won't be so long next time.

My love,
Grandmother

Easter Brunch for a Brunch

Yield: about 60 cookies, 2 1/2" across)

Marguerite Cookies

Time required to
bake & frost single
recipe: 3 hours.
+ time to clean up pans.

MARGUERITE COOKIES (from Natalie Reinhart)

2 sticks = 1 cup of "spread" oleo, or soft, ^{turned out} ck. using the soft in
oleo - 2 sticks (cut up with knife and leave at room temperature ^{May of}
for about 15 minutes, to soften enough to "cream it") ^{TV-}
^{1 1/2 recipe} ^{for} ^{Linda - Bireed}

- Sugar - 2 cups - ³
- Eggs, beaten - 4-6 eggs
- Flour - 3 1/2 cups - ^{5 1/4 cups flour}
- Salt - scant 1/2 teaspoon -
- Baking Powder - 2 teaspoons - ^{3 tps.}
- Milk - 1 cup - ^{1 1/2 cups milk}
- Raisins - 1 cup (optional) - ^{1 1/2 c}
- Coarsely chopped walnuts - 1 cup (optional) ^{1 c}
- ~~1 tsp.~~ vanilla - ^{1 1/2 tsp.}

Both the Johnsons
and the Balous
like raisins.
(Checked Holy Thurs. '78)

April 7, 1980 (Easter Mon)
Made single recipe.
15 for Angie Lambert
15 for Peter & me.
30 for Paul to take
on his trip. He leaves
tomorrow for Idaho &
Montana - 2 weeks

Cream together oleo and sugar until fluffy.
Add eggs, mixing thoroughly.
Sift flour, salt, and baking powder together.
Add sifted ingredients, alternately with milk, to butter-sugar mix.,
mixing well after each addition.
Blend in raisins and nuts.

Next time double the
recipe. 60 is just not
enough when we give some
away! Then, bake what you
need that day & refig. rest better
grease one time.

Drop dough from heaping teaspoonfulls onto lightly greased ^{only need}
floured cookie sheet, about 2 1/2 inches apart (allow plenty of
space between cookies, as they tend to run together if you
don't. Of course, you can always cut them apart.)

Bake in oven ^{on heavy alum. broiler pan (other cookie tin too thin!)} preheated to 300 degrees, for about ¹⁷ minutes. ^{put}
Remove cookies immediately from cookie sheet, or they will stick. ^{prick}
Allow to cool on a flat surface. ^{in middle} ^{not bottom}
^{Put 12 cookies} ^{check at 17.}
^{on pan.}

Frost with powdered sugar frosting and decorate with "decors."

Makes about 60 cookies 2 1/2 inches in diameter. Be careful not
to overcook - centers should be soft, edges a nice brown.

It takes
4 cups sugar for
60 cookies.

Frosting: 4 cups powd. sugar
1/2 cube oleo
vanilla

Decorate w/ Durkee's "Pastel Fancies" - 48¢ - 2 3/4 oz.

Marguerite Cookies

(from Natalie Reinhart)

Yield: about 60 cookies, 2½" across)

oleo – 2 sticks (cut up with knife and leave at room temperature for about 15 minutes, to soften enough to “cream it”)

Sugar – 2 cups

Eggs, beaten – 4

Flour – 3 ½ cups

Salt – scant ½ teaspoon

Baking Powder – 2 teaspoons

Milk – 1 cup

Raisins – 1 cup (optional)

Coarsely chopped walnuts – 1 cup (traditional)

1 tsp. Vanilla [added on another record of this recipe]

Cream together oleo and sugar until fluffy.

Add eggs, mixing thoroughly.

Sift flour, salt, and baking powder together.

Add sifted ingredients, alternately with milk, to butter-sugar mix., mixing well after each addition.

Blend in raisins and nuts.

Drop dough from heaping teaspoonfulls onto lightly greased, floured cookie sheet, about 2 ½ inches apart. Allow plenty of space between cookies, as they tend to run together if you don't. Of course, you can always cut them apart.

Bake in oven preheated to 300 degrees, for about 17 minutes. Remove cookies immediately from cookie sheet, or they will stick. Allow to cool on a flat surface.

Frost with powdered sugar frosting and decorate with “decors.”

Makes about 60 cookies 2 ½ inches in diameter. Be careful not to overcook centers should be soft, edges a nice brown.

Time required to bake & frost single recipe: 3 hours + time to clean up pans!

Easter Brunch for a Brunch

2 sticks ~ 1 cup of "spread" oleo, or "soft." Turned out ok using the soft in May of '78 – for Linda Riedel.

Both the Johnsons and the Balous like the raisins (Checked Holy Thurs., '78)

April 7, 1980 (Easter Mon)

Made single recipe. 15 for Angie Lamont, 15 for Peter & me. 30 for Paul to take on his trip. He leaves tomorrow for Idaho & Montana – 2 weeks.

Next time double the recipe. 60 is just not enough when we give some away! Then, bake what you need that day & refig rest batter. Only need grease one time.

[Bake in] a heavy alum broiler pan (other cookie tin too thin!

Put rack in middle not bottom.

Put 12 cookies on pan.

Frosting: *4 cups powd sugar*

½ cube oleo

vanilla

Decorate w/ Durkee's "Pastel Fancies – 48¢ - 2¾ oz

It takes 4 cups sugar for 60 cookies.

14 tsps flour = 4 TB + 2 tsps – to allow for high altitude.

Dec 30, 1967

Doubled recipe. Great!

Dec 28, 1970

doubled the recipe. This made:

Dec '70

made twice the recipe – probably 140 cookies. Gave 1 doz to: Mrs Jensen, to Mrs Morgan, & Mrs Friend (small cans full – probably 9 – 11 in a can.) Used 2 lbs powd sugar for frosting – 32 oz bag.

[Note on seedless raisins] these add so much. Be sure to add. Raisins help keep cookies from spreading so much!

[Note on dropping the dough on the cookie sheet] Drop dough from rounded tspfulls – if you use anything larger, cookies run together – onto lightly greased - & floured – cookie sheet...15 to a tray.

Xmas – 1972

Mariane Pickering asked for the Marg cookie recipe, so perhaps next year it would be foolish to give her some. However, maybe not.

Dec 29, (Fri) 1972

Made Marguerite cookies – doubled the recipe, there must have been about 140 cookies. (required most of the day, with time out for lunch, cleaning up, etc.)

About 3:30 Paul & I took a tray of cookies (1 doz on each tray) over to the Johnsons and the Pickerings. Betty was home alone. Had a nice visit with her.

This was a lot of fun. The snow was coming down quite thickly. It was already deep. It really gave me the Christmas spirit, to be doing something for somebody.

Had enough cookies to give Grandmother a plate full. Also enough for our “progressive dinner” on Saturday, to which Keith, Char, Claudi, Sharon, Clark & Robbie came; also Ted, Pat, Kathy and Teddy (Sheila had to work). No progressive dinner with Keith & Char – they were all sick. Reinharts over to Ted & Pat's, with Grandmother.

Sunday: Eberles will drop over. Paul & I are invited down to the Baiocco's in the evening for a drink. They did. Had fire in fireplace. Nice time.

Monday, New Years Day: We are having Open House for the Winona Street Gang – will serve:

wine }

dried beef, cream cheese balls } adults

crackers, cheese }

cereal mix

cheese, crackers

beef balls

Bubble – Up over red ice cubes (made with cherry jello)

Pumpkin bread

Marguerite cookies (not many eaten over at Ted & Pat's, so I brought most of them home. However, the children said Teddy really liked them, so I'm sorry I didn't leave some for him. Next year give him a plate of his very own.)

Had fondue for supper, with ham sandwiches. Sorry we didn't serve this at our Open House – it would have been a good conversation piece.

Mon eve – (New Year's) Paul & I took gift over to June – stationery & birth cards I had purchased from Heidi. Had wine, crax & cheese with June & Eugene. Very nice.

The only thing I didn't get doe this vacation: visit Mrs Kelly. Will try to do this Easter vacation.

Also New Year's Day: Uncle Bal visited Mother. Very jovial. Had glass wine with her. Ted dropped in & joined them.

April 27, 1973

used about ½ of the batter left from several days ago, which I had not had time to bake. Had covered it & kept in frig. Worked fine. However, next time scrape down sides of bowl & cover better – edges dried out & wasted.

Natalie's Creme de Menthe Cake

1 box of white cake mix, any brand. (However, be sure it is not the kind that has pudding in it!)

Mix according to the high altitude directions on the side of the box, adding 2 tablespoons of Creme de Menthe to the mixture, after mixing. (The Creme de Menthe is obtainable at a liquor store. Be sure to get the kind that has the green coloring, not the white.)

Bake in a 9 x 13 cake pan. Cool well.

Spread cake with Hershey's Fudge Topping (not the syrup, the "topping.") Use entire 1 lb can.

Add 2 TB of Creme de Menthe to one twelve ounce carton of Cool Whip (or La Creme, which has real cream in it and not so many preservatives. Mix well.

Spread above mixture over top of cake.

In a 9x13 cake pan. Required only 20 minutes to bake! (Separated from the edge of pan, toothpick stuck in center came out clean.)

Leave about 1/4 of cake w/o fudge topping for Dad.

Do not use La Creme. Tried it Aug. 1, 1982 – did not stand up.

Note: I used a 9 x 13 cake pan, but I suppose you could use layer pans. I would advise using 9 inch layer pans, not any smaller, as the directions for the high altitude mixture on the side of the box tell you to use 9 inch pans. I suppose adding extra flour and water increases the volume, and the smaller cake pans would be too small.

Cost: White Cake Mix, Food Club brand "Moist Silver White" .83
Creme de Menthe, Leoux brand at \$2.89 for ¾ pt.....per TB.. .12
Hershey's Chocolate Fudge Topping – 16 oz can1.33
Cool Whip – 12 oz2.64
Cool Whip – 12 oz88
3.52

16 serv per pan = 22¢ per serving

July, 1980

Celeste Oberle brought this to our patio dinner at Gertrude MacHendine's. I liked it so much I got her recipe and made the cake for Gretchen's & Mother's birthdays. For Gretchen's birthday we just had Gretchen & Steve. None of the rest of the family, since Sat we will be having the whole gang for Mother's 90th birthday celebration.

July 30, 1987

Bought Betty Crocker Sour Cream white cake. Rose too high & toppled as I tried to serve it. I really think a white pudding cake is best, as it is so moist.

Mystery Pudding File under "Desserts"

Flour - 2 cups
 Sugar - 2c
 Soda - 2 tsp.
 Dash of salt -

} Put into bowl & mix thoroughly.

Eggs - 2, slightly beaten
 Fruit Cok. - 1 - #2 1/2 can

Mix all the above.

Type I

Type II

Type III

Put small bowl put:
 Brown sugar - 1c
 Ch. nuts - 1c } mix w/ fingers.

Sprinkle over top of pudding, which has been poured

Put into greased cake pan.

Bake at 350° ~~45~~ 35 min. ^{check at 35 min. probably 40 min. good. Pect.}
 Brown and toothpicks should come out fairly
 Sewer with ice cream. ^{45 min. in glass cake pan almost too done!}

Try one extra-special dessert every Friday afternoon.

Try one new casserole every Thurs., for Thurs. & Friday.

Ham - Sun. & Mon.

Roast - Tues. & Wed.

Casserole - Thurs. & Fri.

Hot Cakes - Sat.

Made for Peter's birthday Jan. 4 92. Peter & Rita, Paula & family here to finish up leftovers from Open House. Peter - 30 yrs. old.

Type VI

Mystery Pudding

(file under "desserts")

(from Natalie Reinhart) (April, 1978)

*Flour – 2 cups
Sugar – 2 cups
Soda – 2 teaspoons
Dash of Salt*

Put into bowl and mix thoroughly.

Add 2 eggs, slightly beaten, and one large can of fruit cocktail. (Do not drain the fruit cocktail.).

Mix all the above.

Pour into greased pan 9 x 13.

Make a topping of: brown sugar – 1 cup and 1 cup of chopped nuts. Mix well with fingers and sprinkle over top of above cake mixture.

Bake at 350° for approximately 45 minutes, depending on your oven. If pudding pulls away from sides of pan and a toothpick comes out clean, it is done.

Serve with vanilla ice cream!

Easter Brunch for a Brunch

[The following notes were added on a separate sheet of paper, undated.]

check at 35 min w/ toothpick. Probably 40 min good. 45 min in glass cake pan almost too done!

Try one extra special dessert every Friday afternoon.

Try one new casserole every Thurs., for Thurs & Friday.

Ham – Sun & Mon

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Made for Peter's birthday Jan 4 '92. Peter & Rita, Paul & family here to finish up leftovers from Open House. Peter – 30 yrs old.

Reflections

My parting thoughts are really just that: reflections. In mid-November 2006 Natalie suffered a seizure, which left her unresponsive. The day before her seizure my parents visited her at the hospital. Grandmother was already at that place late in life when people begin to drift in and out of consciousness, when the veils begin to thin between life and death. Just before my family left for the evening Natalie glided back to consciousness. "It's been fun," she said.

That night she had a seizure, and died a few days later, on November 18, 2006.

Gramma finally was able to complete her passing early yesterday afternoon about an hour or so after they finally took out the ventilator tube... I was able to spend about an hour with her by myself when the "children" were all in the conference with the doctor. It was a lovely time. She was not responsive, but it was good just to be with her. And such a relief for her when the tube came out... I had the distinct feeling that she just walked from one room into a party. What else would SHE do? One of the founding members of MASS - Middle Aged Sexy Swingers? Whenever I tried to picture her after she died, I saw her smiling and surrounded by friends.....not resting!!

*love,
Mom*

Shortly after the news of Natalie's death, I heard that both her younger brothers followed her. Keith stands in my memory as outgoing and friendly, with many stories of driving the bus around Denver. Conversely, Ted always struck me as bristly. I remember him perpetually in tweed jackets and frequently smoking. While Keith regaled us with stories of busventures, Ted supplied illegal fireworks.

Uncle Paul called me yesterday to tell us that Uncle Keith (gramma Natalie's youngest brother) died Friday afternoon. Do you remember Keith? He was a marathon runner at one time, had a white goatee and was living in Billings, Montana with his son Clark and his wife Sharon. I know that Keith had had severe back problems for some time. Paul said that Keith had had a stroke and that Clark was with him on Friday when he passed away. I don't know any more details than that right now. I think Keith was about 82 years old. So, of the three there is now just Uncle Ted (and he's about 86 and not doing great). Keith was always a gentle soul. I'm sure that he and Gramma are in a better place now...

I got an extra prayer card and another card that has Gramma's picture when she was in the Army on the front and some inspirational sayings printed on it that I will mail to you.

Lots of love to you ...

Papa

Easter Brunch for a Brunch

I hope you are feeling better today. Mom told me last night after she talked with you that you were under the weather. It must be those germy 2nd graders!

Mom forgot to tell you that Ted (grandma Natalie's younger brother - your great uncle) passed away this past Thursday. I understand that he had fallen a couple of times in the past week and Sheila got concerned and had him admitted to the hospital. Come to find out he had pneumonia. Ted did not want to end his days in a nursing home and so, I understand, pretty much refused treatment. Sheila was with him when he died and she said his passing was peaceful. There won't be a funeral (Ted's wishes), he will be cremated and the family may hold a memorial service. No news on that yet though.

It's a shock to have lost Gramma Natalie and her two brothers all in the past two and a half months. But then, they were all in their 80s.

Sorry to be the bearer of sad news on a Monday morning. On the bright side though, the snow is beginning to melt. It's supposed to get up to 50 degrees today. It's going to be pretty wet around here!

Love,

Papa

I carry my memories of Grandmother close to my heart. Grandmother and Grandfather always had Mother's brand cookies ready for us whenever we visited, and I grew up with a secondhand subscription to Sports Illustrated. Paul and Natalie received free subscriptions to several magazines in return for reporting when the magazines arrived and in what condition. We usually arrived at their house to piles of magazines and clippings saved carefully for one person or another.

I remember how Grandmother first broke her hip, one of the early signs of her advancing age. Perfectly in character, Natalie fell while playing Cops and Robbers with one of my cousins. Though I know her hip did slow her down physically, I think she remained just as mentally active.

I always knew that Grandfather was a Republican. There was a signed thank you picture from Newt Gingrich in one of the basement rooms attesting to Paul's dedication to the cause. Politics, I gather, were not usually a topic of open discussion in the house though, because Natalie was determinedly Democrat. The only time my father saw Natalie tipsy was the night that Kennedy won the presidency. After Grandfather passed away, Grandmother could finally proudly display her signs favoring Democrats, though she instructed my cousin, Ingrid, who was living with her at the time, not to tell Grandfather when they went to visit his grave.

Living across the country while my grandparents grew gradually older and died was hard. I was just starting my second year of college when Grandfather died, and my second semester of graduate school when Grandmother left us. They both continue to live vibrant lives in my memories, and to paraphrase e.e. cummings, I will continue to carry them in my heart wherever and whenever I go.

The back cover is a classic meat loaf recipe. It appears Natalie wrote this on a folder, three-hole punched it at some point, and continued to add to the notes until it was virtually indecipherable.
At least now I understand where my notetaking system originated.