



**Carl & Helen Moreland
50th Wedding Anniversary
1969**



*Handwritten
Recipes*

From the files of

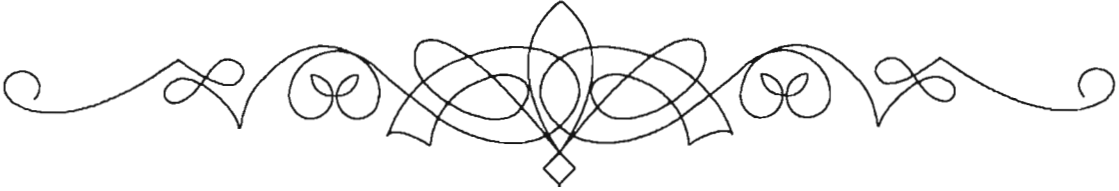
Flora Rice Annis

1875-1958

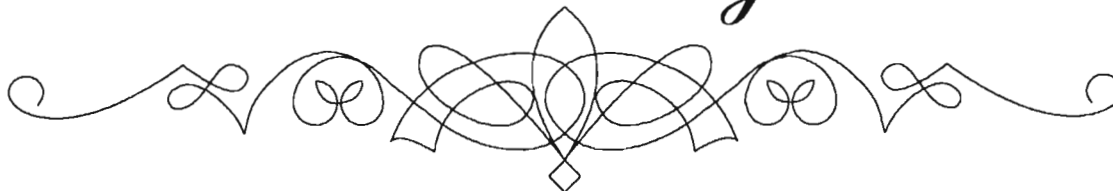
and

Helen Annis Moreland

1899-1994



To the Moreland Family and Friends



From my view.....Iris

Welcome! A few years ago, my mother, Helen Annis Moreland and I sorted through her recipes for handwritten and unusual copies. I received the gift of all of my Grandmother, Flora Rice Annis' recipes, which Mother had, and most of Mother's handwritten recipes. This year, 1997, I began compiling these into a handwritten recipe book with a little history and family memories. I think you'll enjoy seeing the spelling, as it was. The Index uses the recipe title as it was written. I sought recipes where measurements were not precise, much the way my mother cooked many times, with "large hand full of that, small hand full of this, a pinch of something, and a lid of something else. With the help of my sisters, Lois Tapp, Flora Armstrong and Melda Dimick, we remembered a few of these, which are included in this edition.

A special recipe is the "Sugar Coockey" recipe of Grandma Annis. Now this is a famous recipe to her grandchildren, because each of us remember how large the cookies were (post card size) and how they were covered with just the right amount of sugar, We remember these were very precious items. She gave only one at a time and there may be days between such a treat! Being the judges of the finest, we approved of these cookies with gusto! As you read through her recipes, you may want to make a Fruit Cake which will keep a year! Or would you consider salting meat for the winter?

Mother, Helen Moreland's, recipe file held many recipes, more than could be placed in this booklet, therefore I focused on the handwritten, well used recipes. As you look, you will be able to spot her favorites. Also included are recipes given or traded from family and friends.

As you read through the book, perhaps it will bring a feeling of nostalgia, thinking of these cooks in their kitchens preparing meals for large families and friends, in what today would be considered primitive conditions. Perhaps Flora Rice Annis cooked over a campfire as they traveled in a covered wagon on her trip from Northern Kansas to Freedom Oklahoma. Imagine seeing Helen Annis Moreland cooking on a wood burning stove or kerosene stove with a portable oven.

Recipes are copied as they were used, from the original: a card, note pad, notebook paper, paper scrap or envelope, copied with drops and splashes which show their use. Perhaps it will give you a feeling of looking over the shoulder of Flora or Helen as they work. Recall how you would be called on to help,,,mix, measure or get an ingredient? You would be a part of the process! These women made cooking a fellowship of being included in cooking and in visiting.

Each recipe has been 'Kitchen Tested' by Flora and Helen and 'Approved', by families and friends!

So go ahead; dive right in! Have an adventure! Try some of these old family recipes. Be sure to wear an apron! Don't forget to wash your hands!!

Bon Appetit!!

Enjoy!

Additionally.....Memories

Memories from many family members are included along with pictures of long ago. May you enjoy your trip through these pages!!

Editor

Iris Barnett.

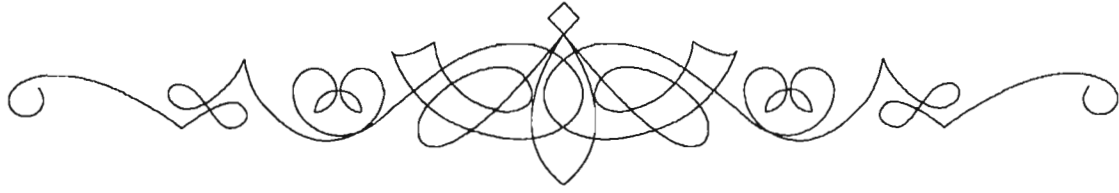
CoEditor

Robert Barnett



Copyright

1997



Dedication

In fond memory

this booklet is dedicated to my mother and father,

Helen Annis Moreland & Carl Moreland

to my grandmother & grandfather,

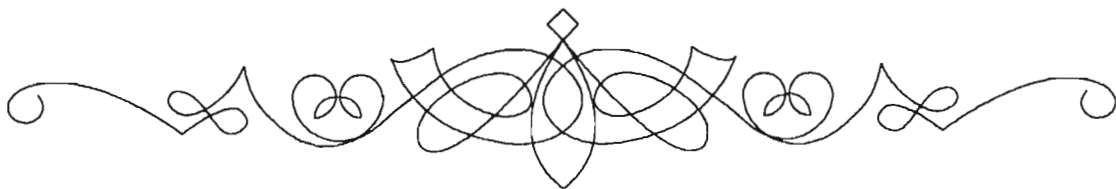
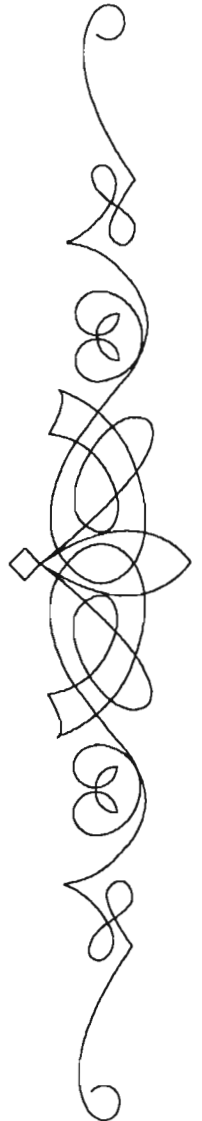
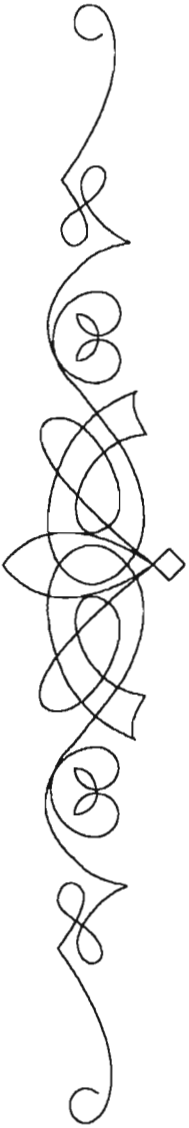
Flora Rice Annis & George F. Annis

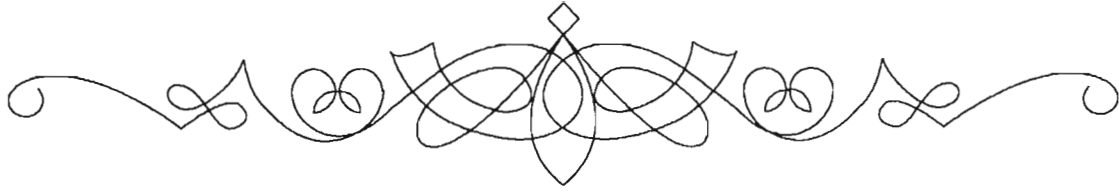
My gratitude for diligent teaching,

good example, for the recipes and

for all the good memories.

Iris Moreland Barnett





In Appreciation

*My sincere thanks to those who supported me in this compilation,
for their contributions, suggestions, cooperation and help.*

*To Melda Moreland Dimick, for her support,
for sorting, copying, mailing and memories.*

To Lois Moreland Tapp for suggestions

To Flora Moreland Armstrong for memories & recipes.

*To John Wayne Moreland for recipe. To Neil Moreland for
memories and to Merle Moreland and Harley Moreland.*

*To Nancy Davis Cottrell for indexing, suggestions and
memories, and to Mike Cottrell for memories.*

To Mark Davis for colorful memories.

To Cheryl Armstrong Estill for talented art work.

To Carla Dimick Walulik for loving and kind memories.

To Jeff Dimick for good memories.

To Crystal Boggs for loving memories.

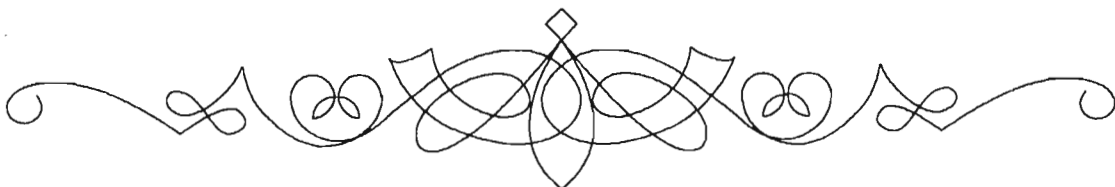
*To Melodie Moreland Miller for Grandmas hints,
memories and recipe. To Norma Ward for memories and recipe.*

To Dianne Annis Grose for memories.

*And to Robert Barnett for loving support. And to
friends who loaned cookbooks and gave suggestions.*

I Thank You All,

Iris Moreland Barnett





George and Flora Annis

1942



George F. Annis & Charles Annis
 Father & Son 1939
 Cabin Camp in Montrose, Colorado

Level Out Mountain Roads With
MOBIL GAS AND MOBIL OIL

Annis Tourist Camp

Montrose, Colorado

On U. S. Highway No. 50 Grocery Store and Service
 Entering Montrose Station In Con-
 From the East nection

Strictly Modern Cabins :- \$1.00 Up

More Miles Per Gallon With

MOBIL GAS AND MOBIL OIL



George and Flora Annis family
May, 1912
L-R Back row: George, Clarence, Flora, George, Gertrude
Front row: Everett, Helen, Marion, Charley



George and Flora Annis



THE HISTORY OF MY GRANDMA'S SINGER SEWING MACHINE
Iris Moreland Davis Barnett

The year this machine was made (in the early 1900's)
my Mother, Helen Annis Moreland and my Grandmother, Flora Rice Annis
each bought one. My mother's sewing machine, on which I learned to sew was replaced
in the 1950's with an electric Singer.

I don't know how many times this Singer was moved while Grandma Annis had it, but several.
They lived in rural Lakin, Ks, then moved to Grand Junction, Colorado, and back to Garden City, Kansas.

In 1952, when the Jack Davis family lived in Wellington, Ks.

Carl and Merle Moreland had hitchhiked from Deerfield, Ks to Wichita, Ks for
Carl to go to the Veterans Hospital, but before he entered the hospital, Carl decided
to come visit me in Wellington. They appeared at the house in a Taxi.
and after meeting and greeting, I found what they were planning. Daddy was ill and needed
health care. I did not have any money, but I borrowed money for the
cab fare from my Mother-in-law who was visiting at that time.

The fare to and from amounted to \$12. So I gave the borrowed money to the cab driver
with instructions to deliver Daddy and Merle to the Veterans Hospital in Wichita.

Later, when my Grandmother died, my mother got this sewing machine, and
gave it to me as payment for the Taxi bill.

I used the machine for many years. It traveled many miles as we moved.

In Winfield, Ks. I painted it a flat black, to coordinate with the dresser and headboard.!

It traveled from Winfield, Ks to Hutchinson, Ks and then to Wichita, Kansas on Ellis St. and from there
To Gma Nickels house on E. Central in Wichita. When we bought the house in Haysville, we brought the
sewing machine along and Jack installed an electric motor on the machine. I sewed for all 5 of my children
on this machine as well as many of my dresses

When we had enough money to buy an electric powered portable sewing machine, Brenda and Merle were
visiting me. Brenda did not have a sewing machine, so I gave it to her. She used it in Portales while Merle
attended college. When they got enough money, she bought an electric portable machine,

And she gave the machine to Flora, my sister, who lived in Portales.

When my mother was visiting Flora in Portales, she saw the machine and said,

"Why, that sewing machine is Iris Dean's. I gave it to her to pay a bill."

So the machine was returned to me, I think when we lived in Owasso.

My son, John Davis took this machine to his home on 81st Street in Tulsa,
where he stripped and refinished it and returned it to my home in Owasso..

When I bought my home in Tulsa, the sewing machine was placed in the foyer
where it was shown off.

It has been a prized possession of mine for many years and served my family and me well.

When I moved to Pensacola Florida, the machine came along.

Now in November, 2002, I am giving this Singer sewing machine
to my daughter Nancy to enjoy as an antique.

So once again it is on the move, back to Oklahoma.

I hope she enjoys it as much as I did.

Lovingly, Mother Iris
November, 2002

At George F. Annis Funeral



Preacher Gen. Lois Charley Iris Jack Flora George Gertrude Charley Jack Annis Clarence Annis
 Cruise Galloway Tapp Shultz Davis Melda Helen Norma Annis Patsy Nat Edgar
 ? ? Carl Sister of George of George Annis Widow of George Lawrence Hurst
 + John Moreland Merle Moreland Lawrence Hurst Stoopig ?
 ? ?



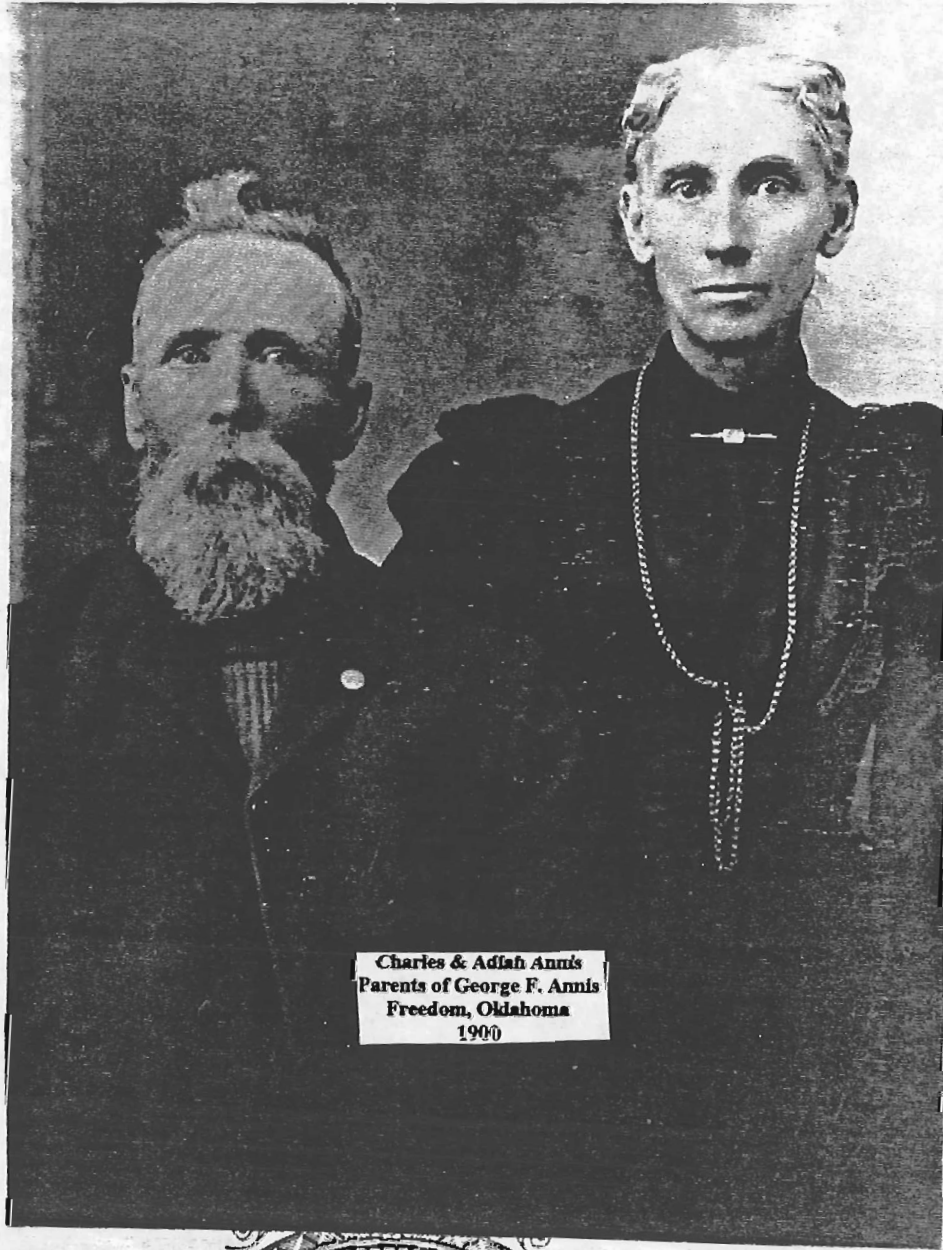
1916

HATS

Gertrude Annis Shultz, unknown, Helen Annis Moreland, unk



George and Flora Annis



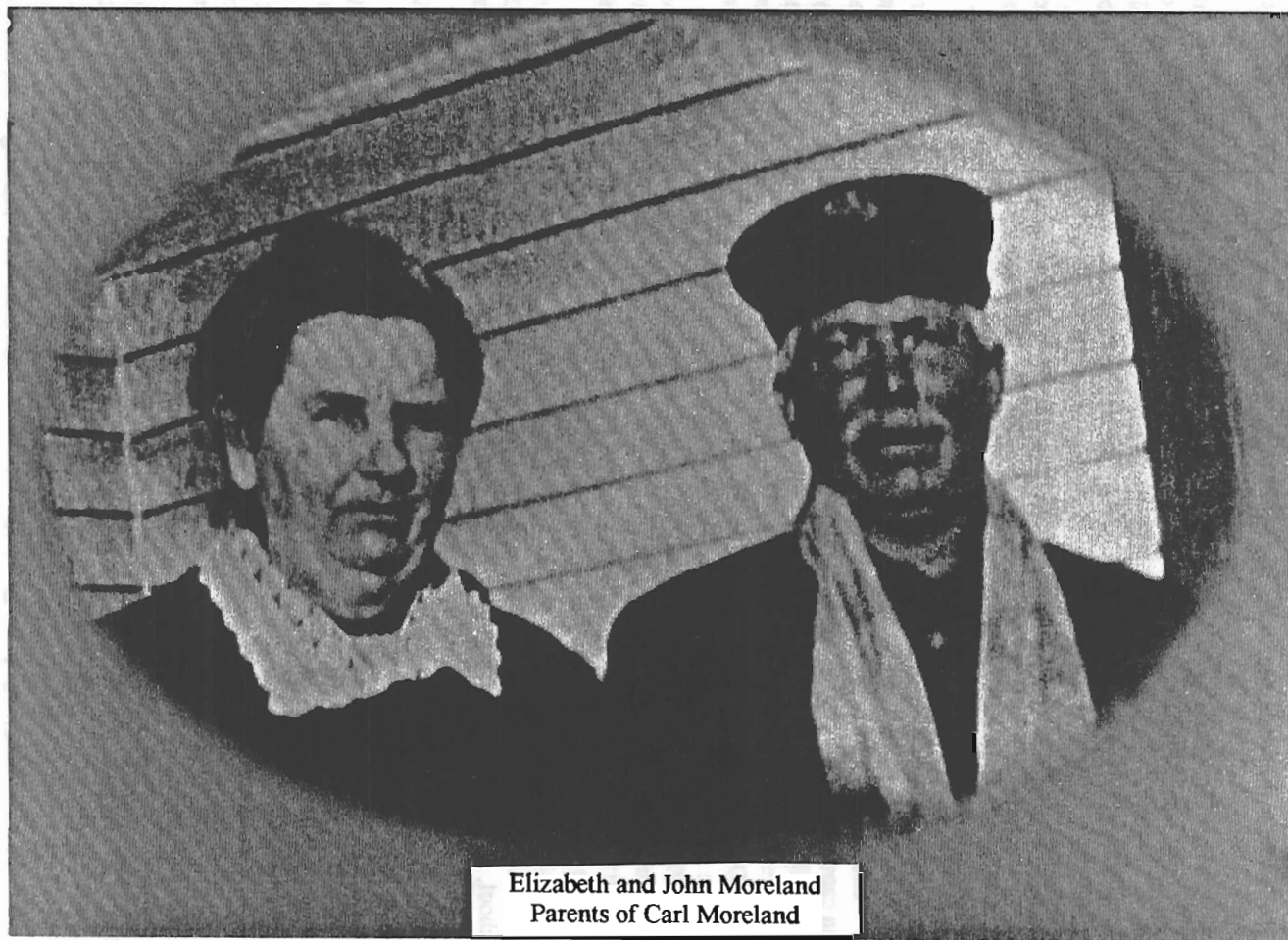
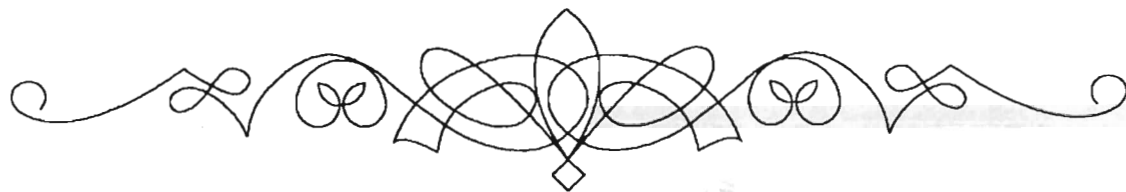
Charles & Adiah Annis
Parents of George F. Annis
Freedom, Oklahoma
1900

PHEGL EV.

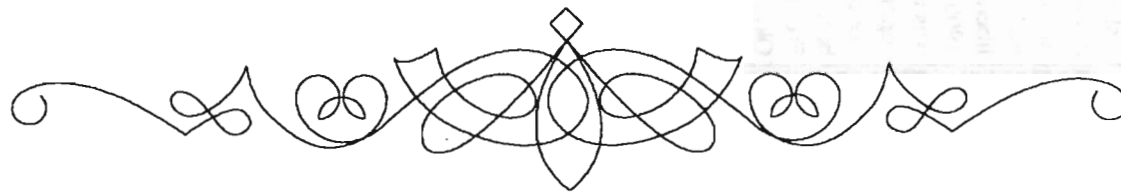
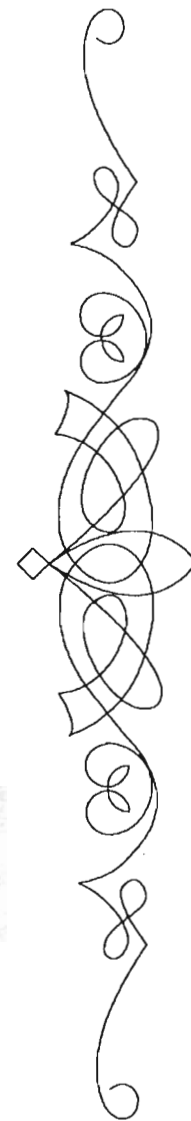
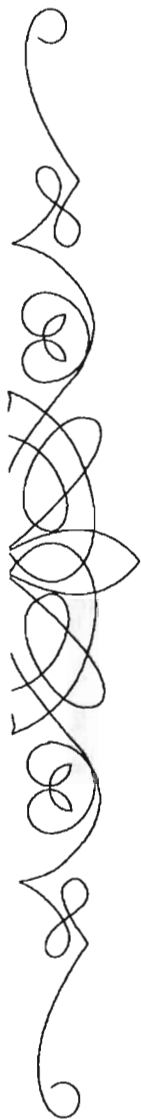
ALTON KANGAS



*L. to R. Back row: Eleanor, Flora Lou Rice Annis, Earl Annis, George Franklin Annis, (Helen's Father), Fred Annis, Chas. Jr. Annis, Bertha Annis
Front row: Charles Annis (George's Father), Hubert, Frank, Cora, Adlah Gate Annis (George's Mother)*



Elizabeth and John Moreland
Parents of Carl Moreland



*Memories, by Helen May Annis Moreland
as dictated to Iris Barnett*

It was in 1900 that my grandparents Charles and Adlah C. Annis moved to Oklahoma with a daughter, Cora and sons, Frank B., and Hubert L. Annis. Two older sons, Fredrick G. and Earl were already there and settled in to a certain extent. Charles C. Annis another son and his wife and family moved to Oklahoma soon after that, settling in the same area in Northwestern Oklahoma. Much of the land was homestead land.

With the help of his sons, my grandfather Charles, plowed sod and built a large two room sod house with a shingle roof. The family readily got acquainted with neighbors and each helped the other with day to day needs. My Uncle Frank rode his horse into a nearby town, Fairy, twice a week to get the mail for all the family members and perhaps for others, since he was there. It wasn't long before the family began looking for other ways than farming to make extra money, and my grandmother, Adlah C Annis, being liberated before she understood the word, applied for a post office, and became the first postmistress from 1900 to the time of her death in 1909. A separate room was added onto my grandparents sod house and was used for a grocery store and a post office. Groceries were freighted from Alva, 30 miles east, to supply the grocery store.

Because my grandmother applied for a post office, she sent in several names for a town, all which had been used for other towns. My Aunt Cora said, "We are out here where it is free, let's call the town Freedom." Grandmother submitted the name of *Freedom*, and it was accepted. The town of Freedom, Oklahoma came into being and the Annis family was a big part of it. As the time went by, a lady, Mrs. Dix came to ask my grandparents for work. They hired her to help them. Soon she became ill and my grandparents cared for her until she died in 1903. Grandfather set aside a plot of land for a cemetery, burying Mrs. Dix there. My little brother, born December 25, 1903 when I was 4 years old, died and was the second one to be buried there, I think.

In May of 1902, my parents, George Franklin Annis and Flora Lou Rice Annis moved to Freedom, Oklahoma from Osborn County, Kansas to join their parents and brothers and sisters. The family at that time was Gertrude Harriet, age 9; George Franklin, age 7; Clarence W age 5; Everett R age 4; Helen May age 2, 9 months, (me, the author) and Marian Blanche, age 9 months.

My father George F Annis obtained a quarter section of land, 3 miles west, and 1/2 mile north of Freedom. Charles Annis my youngest brother was born there. We all grew up there and attended a county school, Unity. This was a 1 room school house, with a young female teacher, with many students attending, of all ages, some older than the teacher.

In 1906 the first rural route was established. My father was appointed the first RFD carrier in Woods County, Oklahoma. Oklahoma became a state in 1907. I believe this is when Woodward County was divided and Woods County became known as a county. Alva, Oklahoma was then the county seat.

My fathers experiences as a rural route mail carrier were many. The mail was carried by a team of horses and a buggy over a 33 mile route. He was well known by those on his route. My mother substituted for him when he was not able to go. The route that Father traveled crossed three sand creeks, hence there were six crossings on a round trip. At that time we were beginning to see a few automobiles and it became one of my Fathers dreams to own an automobile. He would think of many ways it would make his work easier. He would be able to make the mail delivery in a much shorter time, which would eliminate cold lunches for him, since it took a full day to make the deliveries with horse and buggy. So his dream came true when he came home with a brand new car. But new trouble appeared when the car would get stuck in the mud. As Father drove across the creeks and loose sandy ground, he watched how the tires on the cars were slick, having no grip and were very easily punctured. He noticed how the tires on the car needed something to grip the ground, which would eliminate the spinning of the tires on the loose gravel and in the mud.

My Father and his brother, Charles talked about the problem of the slick tires. They tried to visualize the problem of the slipping tires. They decided on a tread which would be of benefit as the tires would then have something to grip the ground with. They made and submitted many models of tire treads to the U S Patent Office. The application which was filed May 9, 1906 was accepted and Patented, June 28, 1910.

Then the travel began for my Father. He made many trips to Kansas City, Mo; Chicago, Ill. and several places where tires were manufactured. When Father tried to sell the patent, the company officials showed no interest. He was told the company could not make tires fast enough to fill the orders which were coming in, therefore they did not need any changes, because success was theirs, and business was good. Father kept trying to sell the patent, always meeting with rejection, until he stopped trying. My Father and Uncle never received any recognition or any pay for their work on the invention of tire treads, nor any money from the patent.

Soon after that, tires were manufactured with variations of the Annis model. The tread on tires came into being. It has been a blessing to the automobile industry, in fact to the whole world, as nearly every thing with wheels have tires.

My mother, Flora was Father's substitute mail carrier, a large percent of the time. They carried this mail route from September 6, 1906 until August 20, 1919.

The town of Freedom in August of 1919 moved 3 1/2 miles south to New Freedom, where the spur train ran from Wynoka to Buffalo. My Father resigned as rural mail carrier, as he thought the extra 7 or 8 miles he had to travel to get to the new post office was too far to travel.

Towns sprang up along the train line. The towns were about 8 miles apart. These included Fairvalley, Freedom, Edith, Selman and Buffalo. The train would travel it's route and then reverse and return to Wynoka, where it connected with the main Santa Fe line. This spur has been disconnected, but it was a great help to farmers during the pioneer times.

UNITED STATES PATENT OFFICE.

GEORGE F. ANNIS AND CHARLES C. ANNIS, OF FREEDOM, OKLAHOMA.

AUTOMOBILE-TIRE.

962,729.

Specification of Letters Patent. Patented June 28, 1910.

Application filed May 9, 1908. Serial No. 431,883.

To all whom it may concern:

Be it known that we, GEORGE F. ANNIS and CHARLES C. ANNIS, citizens of the United States, residing at Freedom, in the county of Woods, State of Oklahoma, have invented certain new and useful Improvements in Automobile-Tires; and we do hereby declare the following to be a full, clear, and exact description of the invention, such as will enable others skilled in the art to which it appertains to make and use the same.

This invention relates to automobile tires and more specifically speaking the invention resides in the character of the tread surface of the tire.

The object of the invention is to provide a tire having its tread surface of such conformation that slipping or skidding of the tire or rather the wheel to which it is applied will be obviated and also to provide a tire having a tread so formed as to adapt the tire for travel over sandy and muddy roads.

Briefly described, the tire embodied in our invention has its tread surface formed with three peripheral ribs and at intervals with ribs which connect the side and intermediate peripheral ribs, these latter ribs being extended obliquely so as to crowd the sand or muddy soil toward the middle of the tire and pack it, the tire in this manner forming a solid surface over which to travel. Another novel feature of the invention resides in the fact that the intermediate peripheral rib is higher than the side peripheral ribs and is consequently compressed to a greater degree so that any mud which becomes packed in the grooves or recesses between the ribs will be dislodged by the expansion of the tire or in other words by the return of the said portion of the tire to normal condition.

In the accompanying drawings, Figure 1 is a plan view of a portion of a tire constructed in accordance with our invention, and Fig. 2 is a vertical transverse sectional view on the line 2—2 of Fig. 1. Fig. 3 is a longitudinal section on the line 3—3 of Fig. 1.

so inclined that one end 15 of each recess 14 is beveled while the opposite end 16 is under-cut.

What is claimed is—

A tire having its tread surface formed with a plurality of parallel peripherally extending continuous ribs and obliquely extending ribs connecting the intermediate peripheral rib with the outside ribs, said obliquely extending ribs forming a series of

As shown in the drawings, we preferably embody our invention in a tire of the clencher type, the tread portion of the tire being indicated by the numeral 5.

The tread of the tire is slightly curved in general cross section and its sides are flat as is clearly shown in the cross sectional view of the drawings and the said tread is formed with three peripheral ribs, two of the ribs being indicated by the numeral 11 and the third by the numeral 12, the ribs 11 being located one to each side of the intermediate rib 12 and being equidistantly spaced from said rib. Connecting ribs 13 are also formed upon the tread of the tire and these ribs 13 traverse the grooves 14, which grooves are formed between the side and intermediate ribs 11 and 12 and serve to connect the said ribs. The ribs 13 extend diagonally as is clearly shown in Fig. 1 of the drawings, the ribs to one side of the intermediate rib 12 being extended in a direction opposite to the direction of extent of the ribs to the other side of the said intermediate rib 12. Furthermore, the ribs 13 to each side of the intermediate rib 12 alternate and it will thus be seen that substantially parallelogrammic recesses are formed to each side of the intermediate rib 12 and between the said rib and the side ribs 11 and that these recesses alternate.

As clearly shown in the cross sectional view of the drawings, the rib 12 is of greater height than either of the ribs 11 and as the consequence this rib receives a greater part of the compression due to the weight placed upon the wheel, the expansion of the rib or in other words its return to normal position immediately after being compressed serving to dislodge any mud which might become caked in the recesses in the tread of the tire, the said recesses being in this manner automatically kept clear so as to at all times insure an effectual tread surface. It will be also understood in connection with the invention that slipping of the wheels in the direction of travel is obviated by the connecting ribs 13 and that side or lateral skidding is prevented by the peripheral ribs 11 and 12. These ribs 13 are furthermore

pockets each having one end beveled and the other under-cut.

In testimony whereof, we affix our signatures, in presence of two witnesses.

GEORGE F. ANNIS.
CHARLES C. ANNIS.

Witnesses:

J. S. DICKASON,
MARGARET E. DICKASON.

FIG. 1

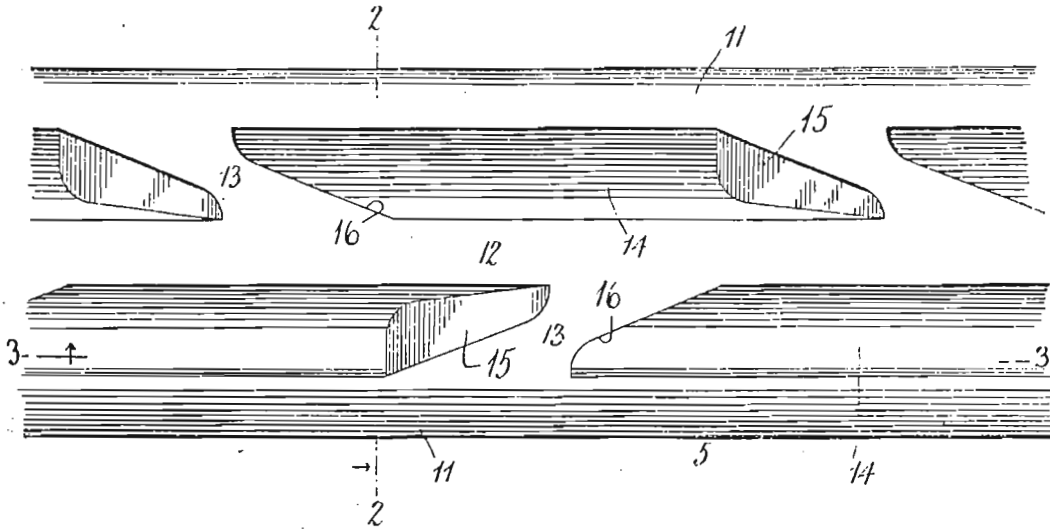


FIG. 2

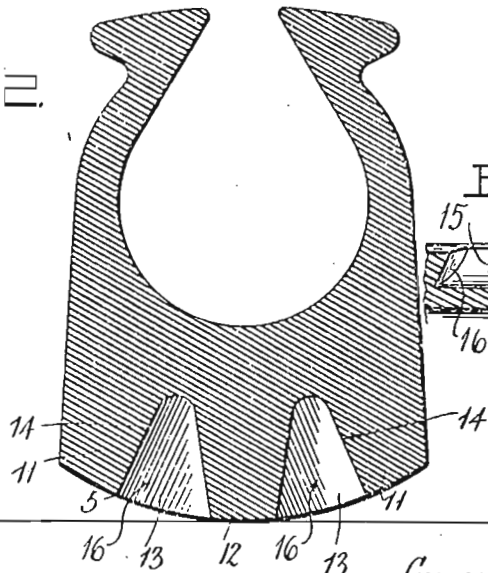
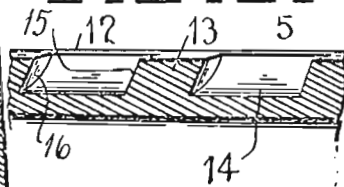


FIG. 3



Witnesses

J. H. Smith
J. L. Smith

Inventors
 George F. Annis and
 Charles C. Annis.

By *Charles C. Annis*
 Attorneys

The following writings are copied from a diary begun in January, 1934, written by George F. Annis (appx age 69 at this writing) In 1946 his wife, Flora Annis wrote some of her life for about 7 months (her age at her writing 71) Their children mentioned in the writing are Gertrude, George, Clarence, Everett, Helen, Marian and Charles. Jessie & Myrtle were sisters to Flora.

At the time of the 1934 writing by George F. Annis, they lived on a farm outside of Lakin, Kansas. (George was very active with a farmers group named Grange, which was beneficial to farmers.) (I tried to copy this as written, but some words I could not decipher..Iris)

Monday January 1, 1934 Weather nice. Gertrude and Helen got away this morning, went to town after coal, gas and water. Had to go back after battery for truck.

Tuesday Jan 2, 1934 Went to Morton Co. for dinner. Lots of dust. saw Robb got to Israel's early. cold small crowd at Grange, installed officers

Wednesday went to Manter worked bal of day good luck home just at dark

Thursday worked around Manter all day home and back at night organized with 65 members in late Friday Went to Big Bow late stoped in Johnston put item in paper didn't see very many hard to tell what will have there.

Saturday Jan 6 Weather stormy wet snow all day came home stoped in Ulysses got glass wiper fixed stoped in town got draft worked on reports till bed time

Sunday weather nice all day went to town got SK coal went Chas afternoon Also to Burskins not at home got home after dark

Monday Weather nice down to Hursts then to Rodricks then Lees and Peppons and McClurkins went to Mrs. Hass funeral afternoon Installed officers at Longstreth

Tuesday Weather nice Ma washed I got caught up on reading went to town afternoon got cream can alcohol and gas permit home early

Jan 10 Weather nice went to Chas got all ready to plaster but no hawk? went to town got plaster. Went to Pomona and shiped cream good time at Pamona

Jan 11 Weather nice went to Chas and did his plastering went to Deerfield Grange inspected it home for season

Jan 12 Weather nice but windy part of day started for Haskel Co grange and meeting fair crowd home between 1 and 2

Jan 13 '34 Weather nice Chas and I went to Leoti to look for team he bought team of young mares 11 miles N.W. of Leoti home just after dark

Jan 14 '34 Weather nice all day

Jan 15 '34 Weather nice early but got windy and colder went to Mantas to Install they had pedistles and everything OK through good season stayed at Mantas

Jan 16 '34 Weather fine left MaMa at Oversurs Bro Kilgor went with me to find Mr. Sipes followed him to Rolla but couldn't find him did little advertising

Jan 17 '34 Weather nice found Mr Sipes and went to Morton Co worked after 10 oclock got them to gather and organized with 32 Charter mems MaMa stayed at Israels

Jan 18 '34 Weather fine went to town of Manlis sent report to Natl Seo then went to sail East of Richfield saw some and arranged for work and muling

Jan 19 '34 Weather fine left Israel's after breakfast went to Mrs Danills worked bal of day meeting at night was spoiled by literary close by back later

Jan 20 '34 Weather windy Mr Daniels and I went to Big Bow saw a few perhaps can interest them later home afternoon by Ulysses just at night

Jan 21 '34 Weather nice got reports to State officers ready and took them to town was down to Hursts at night writing letters and cards bal of day

Jan 22 '34 Weather nice went to Ulysses to get car overhauled got it down stayed with Bill and Pauline

Jan 23 '34 Weather windy regular old dust day stayed at garage all day couldn't get car out stayed with Bill again

Jan 24 '34 Weather nice got car out middle of forenoon went to Shockey and worked till nearly night then drove home

Jan 25 '34 Weather nice we left at noon for Tolvga(?) got there just at sun down Instaled offcirs at night stayed with master left after dinner

Jan 26 '34 Weather fine left Bookstore after spoon came by Kilgores got nussers for supper gave inst in

first two deg stayed at Weavers

Jan 27 '34 Weather fine started home forenoon got to Ulysses for dinner home and went to Garden Stayed for show home 10-30

Jan 28 '34 Weather nice made out reports mailed them went to Hursts and Chas also Pepoons and Williams hodist (?) roosters changed about dark

Jan 29 '34 Weather nice but cold early went to town shiped cream wheat check hadn't come yet. Carrol harolled sand home early Chas here and got Sulkey Plow

Jan 30 '34 Weather windy and the air full of dust all day Went to shockey to wash will try and organize tomorrow night worked East side and went to Ulysses

Jan 31 '34 Weather nice worked around Shockey organized at night with 37 Charter members home about midnight

Feb 1 '34 Weather nice went to Ulysses quit and came home no good we went to Sunrise at night home for season generator burned out

Feb 2 '34 Weather nice went to Pepoons got grinder went to Deerfield to get post mended got rings for tractor also some bathes (?)

Feb 3 '34 Weather nice we went to Garden after dinner home early and went to Friendship at night no meeting stoped at Hodsons a while home early

Feb 4 '34 Weather nice fixed fodder for cows Chas here at night we went to Latshaws got turkeys Chas didn't like his job home

Feb 5 '34 Weather nice MaMa went to Marions to wash (I?) was taken sick about 9 oclock with kidney stone got Ma home then went to bed plenty sick

Feb 6 '34 Weather nice still in bed M&L went to Grant Co last night and to Manters to night had Dr in middle of night gave Hi-po

Feb 7 '34 Weather fine still under weather went to see Dr morning M&L went to Bear Creek home late fealing little better

Feb 8 '34 Weather nice not fealing to good Mand L went to Haskel Co home late

Feb 9 '34 Weather raw and cold went to town after gas home early just sat around visiting with Ottoway M took him to town to night

Feb 10 '34 Snow 9 in weather stormy commenced to snow just after day light and stormed all day

Feb 11 '34 Weather nice all day took Ottoway to town to take buss was still waiting at dark something went wrong with car on way home

Feb 12 '34 Weather nice all day We went to Garden roads slipery came back by way of Lakin roads to slick to travel south of river

Feb 13 '34 Weather nice MaMa washed and I went to town to see about hog corn allotment most of snow melted

Feb 14 '34 Weather nice not much to do all day hauled Chas man home from Stutesman went to Pomona at night

Feb 15 '34 Weather fine Chas and I took Calves to sale in Garden sold four each got \$48.00 home early men here from Manter for roosters

Feb 16 '34 Weather fine we went to Shockey took supper with master and stayed all night Friendship there and helped install officers good crowd

Feb 17 '34 Weather cloudy cleared at noon clouded again at night rained and snowed on road home stayed with master till noon went to Ulysses home after dark in storm

Feb 18 '34 Weather nice but cold trouble starting car got reports ready Jim helped type cold all day

Feb 19 '34 Weather nice but air cold took hogs to town L(Lawrence) hauled them also some for Lee went to town afternoon shiped cream got sk coal home at dark

Feb 20 '34 Weather fair helped L kill calf forenoon went to town afternoon paid Service Oil \$50.00 we went to Longstreth at night fair crowd

Feb 21 '34 Weather cold cloudy and little stormy haven't felt very good all day fresh beef didn't agree with me set around house all day

Feb 22 '34 Weather nice went to Talvga got there early roads heavy after we got to Morton Co stayed all night with master Bookstore

Feb 23 '34 Weather fair little cloudy went to Manter got there early had good meeting good crowd 17 candidates

Feb 24 '34 Weather fogy and misty all day till middle of afternoon when it began to freze on windshield stoped in Syracuse home just before dark stormming

Feb 25 '34 Weather nice but cold broke road out and went to Hurst got meat saw and knives had to shavel way in and out
Feb 26 '34 Weather fair but cold MaMa and I went to Garden I got mag for tractor fixed bought chas visior for wind shield boys fixed windmill
Feb 27 '34 Weather nice snow melted today went to town to fix hog contract got but contract also 1190# coal home early
Feb 28 '34 Weather nice all day L hauled hogs to Garden for Lee I took red sow got \$10.72 home early clouded up just at night wind changed NW
Feb 29 '34 Weather nice but roads bad L took some calves to Garden and I went to buy some pigs no luck home early
Mar 1 '34 Weather nice took grinder to town got it sharpened took screen to Deerfield got it welded home fair season worked on Chas Cow
Mar 2 '34 Weather nice didn't freeze last night went over to Chas helped him vacinate hogs then went to town home just before night
Sun Weather nice all day wind from NW mud dried up did chores my self MaMa about sick with cold
Mar 1 '34 Weather nice all day L and I went to Garden to look for men found two boys at Holcome home early
Mar 2 '34 Weather nice L got home with boys to work before dinner got pump to gather but it wont pump we went to grange at Longstreth small crowd
Mar 3 1934 Snow Weather cold and cloudy snowed afternoon ground white took havemissio(?) to Deerfield home early
Mar 4 '34 Weather nice air little cool snow all melted went to Deerfield after trans got home and got truck all togather we went to Hurst after supper
Mar 5 '34 Weather nice finished greasing truck got grinder to work and ground feed we went to Minno at night small crowd home fair season
Mar 10 '34 Weather nice ground feed till afternoon then went to town home early went to Columbia at night small crowd home early
Mar 11 '34 Weather fine fixed pumps fornoon got cows back in correl Burskins here afternoon to learn code been making out reports bed time
Mar 12 '34 Weather hot shiped cream went to Hamilton Co got there afternoon worked after noon stayed with Eberhart at night
Mar 13 '34 Weather hot dry and windy worked around in Hamilton Co took d(?) in Coolege went to Rising Star school House and organized Grange at night 28 members
Mar 14 '34 Weather warm and windy went to Stariton Co dinner at Johnson not much luck supper at Syracuse then home after dark
Mar 15 '34 Weather fair got L...full seed and an bood of manure got Mx to help pitch tomorrow
Mar 16 '34 Weather nice all day till near midnight man hauled manure all day shiped cream and we went to Shockey at night good crowd good time Inst in 18 Dust
Mar 17 '34 Snow Weather Blizzard since day light terrible wind and dust storm last night comming home.
Mar 18 '34 Weather nice all day set around all day went to Marians Chas over man quit
Mar 19 '34 Weather nice did Chores looked for man got one at old Braddock place hauled manure all bal of day
Mar 20 '34 Weather nice went to Grant Co drove a lott got lined up just before night got 15 signers home and went to grange
Mar 21 '34 Weather fine got back to work at noon drove all afternoon got organized at night 33 members home late
Mar 22 '34 Weather fair little cloudy afternoon made out reports and whole letters went to town got draft and sent off reports
Mar 23 '34 Weather cold and windy from NE ground feed all day I wrote letters and helped a little a little moisture in the air went to town got rod fixed tractor
Mar 24 '34 Weather cold cloudy and windy little stormy started for Rising Star installed officers good time part of Bear Creek stayed with Puckett
Mar 25 '34 Weather bright but little cool home for late dinner stoped and coached master went to Chas afternoon
Mar 26 '34 Weather fair L. went after Alfalfa seed back through town got some boards went to

Friendship at night home 1 0'clock and cold
Mar 27 '34 Weather windy and raw worked all forenoon getting tractor oiled got disk started on sorgo stalks not to good a job
Mar 28 '34 Weather warm got tractor working went to Grant Co worked around got meeting billed for tomorrow night home early.
Mar 29 '34 Rain Weather cold cloudy and windy got manure spreader to work forenoon went to town with L got two bbls gas home just at night rain about dark
Mar 30 '34 Weather nice we went to Golden to Install officers good time Cimmeron there home late found Geo (son) and Ethel here
Mar 31 '34 Weather nice Geo and I went Ulysses saw Master from Shockey home early
Apr 1 '34 Weather nice Geo and I went to chas to help him fix well all here for dinner Geo started home middle of afternoon
Apr 2 '34 weather nice got plow started afternoon not working to good
Apr 3 '34 Weather fair plowed on north side of ditch stocks bothering worked all day
Apr 4 '34 Weather nice moved to South side to plow broke wheele on plow got L's plow went to Deerfield got wheele fixed
Apr 5 '34 Weather cloudy ground bal of stocks man got tractor fuel from town finished South field we went to Rising Star for 1 and 2 degree
Apr 8 '34 Weather warm finished plowing on north side took Chas tractor home there till sundown then brought man home
Apr 9 '34 Weather nice got to John Deer plowed and harrowed north side went to town got shares sharpened took MaMa to town afternoon
Apr 10 '34 Weather nice plowed patch NE of farm and harrowed it started to harrow south of barn we went to Longstreth at night
Apr 11 '34 Weather nice harrowed south of barn prettie bumpy we went to Pomona at night fair crowd several candidates
Apr 12 '34 Weather nice harrowed part of day brought tractor in and took it down took head to town
Apr 13 '34 Weather nice worked on tractor Ken shoveled bant on pond got pump fixed and mill at work
Apr 14 '34 Weather nice started putting tractor to gather got it nearly done wind changed just at night NE cold
Apr 15 '34 Weather little cold and cloudy went to Chas and we went to Ed Ruse bought Beet drill and cultivator home just at night
Apr 16 '34 Weather cool and cloudy got tractor to work Cleaned part of Marians washing machine went to town got poke for cow fixed
Apr 17 '34 Weather nice spent all day getting drill fixed went to Garden for repairs also to Lakin home early went to Longstreth at night
Apr 18 '34 Weather nice went to Deerfield got drill welded and to work afternoon went to Morton Co got there just after dark
Apr 19 '34 Weather fine Mr Bookstore and I went to Hilburton worked all day to Elkhart for dinner and Rolly for supper got organized with thirty in late
Apr 20 '34 Weather nice went bak to Elkhart to correct date back to Talvgo for dinner ball game afternoon got windshield broke grange at night
Apr 21 '34 Weather warm came through Manter then home by Lakin Master here to see me about Manter fuss got reports made out and mailed to town at night
Apr 22 '34 Weather fine went to town got gas and Dist ___mail home bal of day wrote cards to Hamilton Co also Grant co bed time
Apr 23 '34 Weather nice and windy in NE took beet drill apart and worked on it all day went to town for blacksmith work home just at night
Apr 24 '34 Weather cold and windy took Ma to wash they broke waher took it apart got it fixed and done more work on beet drill
Apr 25 '34 Weather windy fired man and worked with tractor all day got old but ground all disked had to tune up tractor
Apr 26 '34 Weather cold and windy sprinkled several times set around all day Cooperative Oil man here to see me bed time
Apr 27 '34 Weather fine all day floated patch north of ditch forenoon harrowed west of house and went to town and got Battery for truck afternoon

Apr 28 '34 Weather nice went to town to meet the 10:30 train Bro Cogswell arived home for dinner went to Ulysses afternoon big meeting at night
Apr 29 '34 Weather fine up late set around and rested till time to got to Lakin meeting at 2:30 fair crowd Bro Cogswell went home with Kreehbeil
Apr 30 '34 Weather nice worked on beet drill Cogswell came afternoon went to Menno at night small crowd got him to Buss at 11:00 then home
May 1 '34 Weather nice worked on beet drill went to town got blacksmith done home didnt get it all done
May 2 '34 Weather nice fixed fence on SW corner got mill pump to working went to Wilburton afternoon Installed officers stayed with Mosler rained
May 3 '34 Weather fine came home by Manter found Master at Johnson stoped in Ulysses home good time Everything OK
May 4 '34 Weather showerie went to town got cream cans saw Dr about dizzie spells three showers today not much moisture
May 5 '34 Weather fine worked on drill then over to pump plant Burg here afternoon and got settled up and paid him went to town afternoon
May 6 '34 Weather hot pulled wind pump got new citi---and put it in no wind all day MaMa and I went to Chas home early Burg went home last night
May 7 '34 Weather nice worked on windmill got new cilinder Chas over and lined up to go to Halstead
May 9 '34 Weather warm backed tracked to Carver then started for Amorillo got there went to Vega saw P.M. also Co Clerk back to Amarillo just at night Rain 1 in
May 10 '34 Weather wet and cold loafed all fore noon found Hasel then started home Came by Bolger playing out got to Spearman just at night
May 11 '34 Weather nice drove to Guyman for breakfast got home before noon no water pulled pump got pipe fixed and got it pumping just at night
May 12 '34 Rain 1/8 in Weather windy with dust at night and a shower I went to town shiped cream Peppoon here for help on code
May 13 '34 Weather cloudy and cool all day just did chores Chas here afternoon Marion and boys here for dinner Wind N E got a fire feals good
May 14 '34 Weather cold forenoon and cloudy cleaned afternoon disked patch west of house went to town for cream cans got plow home to hard to plow
May 15, '34 Weather hot and dry fixed fence and worked on truck forenoon went to Wilburton stoped in Manter got there just at night
May 16 '34 Weather some worked with master drove to Johnson worked afternoon went to Golden at night good time home with the master
May 17 '34 Weather hot worked with the master drove to Sipes gone run onto Weaver stoped for dinner stayed all night went to Grange saw Sipes
May 18 '34 Weather hot and dry went to Sipes early then to Richfield worked all day organized at night stayed bal of night with Bro. Sipes
May 19 '34 Weather hot and dry went to Manter then to Johnson Bro Patter building coffin all night on to Johnson organized at night then home 1:30
May 20 '34 Weather hot and dry slept till 10 am made out reports went with Marian got water set around and rested did chores bed time
May 21 '34 Weather hot and dry just messed around forenoon fixing fuse worked on turkey house went to town afternoon
May 22 '34 Weather hot dry and windy went over where Chas was working on Carl's well got him and Jacobs to help move turkey house sprayed it
May 23 '34 Weather same old story started to floor turkey house we went to Garden got boy to work home early
May 24 '34 Weather no change finished flooring turkey house got trollos started plwed ditches around beet field
May 25 '34 Weather hot dry and windy went to Chas got mules went to town get tins for beet planter fixed it went to Deerfield got two sks beet seed
May 26 '34 Weather hot and dry planted beets all day went to Deerfield got two more sks beet seed Man did some shoveling
May 27 '34 Weather hot dry and windy man quit this morning planted beets forenoon went to town to

see about a man not home came around by Chas
May 28 '34 Weather hot and still no wind finished planting bets forenoon L. brought man from Garden got scraper and run part of ditches went to town shipped cream
May 29 '34 Weather hot not much wind went to town got check plank started to water clover pump quit at noon back an just at night
May 30 '34 Weather hot and dry wrot letters and got ditches back and finished scraping ditches took ditcher home
May 31 '34 Weather some helped MaMa paper kitchen forenoon went to town shipped cream got water home early
Frid weather hot and windy got disk started and disked thistles in SE Corner fresh cow about noon
June 1 '34 Weather warm and cloudy after noon Jim raked thistles forenoon got water at noon watered beets till after dark went to town cigars
June 2 '34 Weather nice looked rainy early watered beets all day went to Chas afternoon rain came from west mostly dust and wind cloudy now
June 4 '34 Weather hot dry and windy went to Richfield to install officers good crowd went home with master
June 5 Weather hot and windy worked with master till noon went to Wilburton for Inst in 3 and 4 stayed with master work finished
June 6 Weather hot dry and windy went to Johnson drove by Antelope no good Installed officer at Johnson drove home
June 7 Weather some fixed pump took cow and calves to Garden didn't bring very much home and took Chas truck home
June 8 Weather fair Jim burned thistles got ready and went to Rising Star small crowd Inst in 3 and 4 home late
June 9 Weather nice but hot started pump watered beets all day went to town shipped cream saw Cogswell home early
June 10 Weather nice but hot irrigated most of day finished early put some on alfalfa
June 11 Weather hot and close forenoon breeze afternoon. Cutheads from Sargo forenoon thrashed it afternoon About 30 Bu Chas got 11 bu
June 12 Rain 1 in Weather nice but hot went to Deerfield got cultivator boots home at noon went to Mr Bahntgs funeral storm some from SW heavy wind some hail
June 13 Weather nice to wet to work ground fixed calf fence got beet cultivator ready MaMa went to Pomona I was about sick with cold
June 14 Weather fine sowed Sorghum NE of barn and west of house went to town got wheel fixed for plow back to get returns from Fight Baes
June 15 Rain Weather nice went to town after govener's Chas and I went west of town after lister planter then went to Garden City and bought new planters \$30.00 home just at night show
June 16 Weather nice soldered swill bbl all fornoon helped L. stack alfalfa afternoon MaMa went to Garden with Hursts afternoon
June 17 Weather nice nothing doing but chores Jim went to Garden with L
June 18 Weather nice went to Deerfield to see if I could get Truck worked on then took it down L went with me home early
June 19 Weather nice Cultivated beets forenoon went after Truck afternoon Watered beets then went to Longstreth then to town shipped cream
June 20 Weather nice got Rodrick lister Jim Listed Sargo bal of day MaMa and I went to town got harness fixed
June 21 Weather nice Jim finished listing afternoon I cultivated a little havent fealt very good all day went to town shipped cream
June 22 Weather hot and dry not feeling to good. We went to Richfield and had good crowd stayed bal of night with Master Martin
June 23 Weather hot stayed at Martins till after dinner then came to Johnson nothing doing stayed til 10:00 then home
June 24 Weather hot woke up fealing mean went to see Dr sent me home and to bead head feal full especial by my ear
June 25 Weather hot and dry ear broke about 3:00 this morning no pain now but feal like 30cns bad money

June 26 Weather hot and dry in bed all day eat nothing but don't feel so bad
June 27 Weather some still in bed don't feel like doing anything
June 28 Weather hot and dry in bed part time went to see Dr. all I got to do is keep still
June 29 Weather hot and dry kept still most of day
June 30 Weather same old story went to town got corrogaters shop bal of day on bed
July 1 Weather hot and dry lay on bed most of day till after night we went to Marians then took Miss Mary Tiplin home
July 2 Weather hot and dry L came up and set cultivator and got Jim to corrigitng beets in house all day
July 3 Weather hot and dry Jim finished the beets today I didn't hardly get out of the house
July 4 Weather hot and dry dust storm from NE long in afternoon Ice cream a couple of times have been prettie quiet all day
July 5 Weather hot and dry started to scrape ditches finished just at night was up most of day not very stout but gaining
July 6 Weather hot and dry got Lupie to help got shoveling done and water on beets about 11 AM irrigated bal of day
July 7 Rain 1/2 inch Weather fair got Chas to come and buck alfalfa out of way of water Jim worked for him finished just at night nice shower just at night
July 8 Weather hot and dry had some shoveling to do got pump started and watered beets bal of day on west of house
July 9 Weather hot and dry irrigated beets all day run water on alfalfa an west side north of ditch
July 10 Weather hot and dry watered north of ditch water out about 2 PM
July 11 Weather hot and dry Jim worked on beets
July 12 Weather hot and dry Jim worked on beets forenoon afternoon helped MaMa paper heat terrible
July 13 Weather hot and dry Jim worked on beets forenoon helped paper afternoon
July 14 Weather same as usual Jim mowed clover broke down got him fixed at nood didnt finish
July 15 Weather hot Jim finished raking clover that was cut and went to Garden with L. afternoon
July 16 Weather not so hot Jim finished mowing L. man here to help stack got clover stacked and part of alfalfa I went to town got pep?
July 17 Weather little cooler but windy finished stacking alfalfa Jim cultivated beets I helped milk and shoveled out ditch crossing

Sometime after this writing, George and Flora moved to Montrose, Colorado and built a cabin camp with son Charles and Audrey, Ethan and Dianne.

In the 1940's they moved back to Kansas and bought a home in Garden City, Ks plus rental properties. This is where George died and was buried.

Diary of Flora Rice Annis begins November 1946. Flora's was age 71. Residence in Garden City, Ks. Home is located on north side of park and zoo.

November 24 '46 Sun We went to church at **Deerfield** Cora came home with us Dad came in sat down cleared his throat and passed out Sent telegram to children (Another addition which she had crossed out is: We went to church at Deerfield this AM Geo served at communion came home Cora came with us. Came in and set down Geo was visiting with Cora He cleared his throat gasp a few times and he was gone.

November 25 '46 Mon Children all got here except Charley The children all got here by midnite except CO He didn't get the telegram til Mon M got here Tues M

Nov 26 Tues nice day. C.O. came at M I bought new blk dress & hat

Nov 27 Wed. We buried Geo today crowd at funeral Lots of flowers nice day

Nov 28 Geo & Clarence went home Ate thanksgiving dinner at Helens

Nov 29 CO went home tonite washed.. foggy.. cloth didn't dry

Nov 30 Gertrude had bad headache Clothes dried I ironed in PM

Dec 1 '46 Gertrude & I went to church at Deerfield ..Gertrude went home in PM Sister Griffin came after me in evening insisted I go home with them for the nite

Dec 2 '46 Washed fine day windy Marian & Helen were down.. helped me collect rent. I am alone tonite Miss Geo so much

Dec 3 '46 I ironed this morn pressed flowers... have been alone all day.. wrote letters posted up expense book It is lonesome but I have to get used to it.

Dec 4 '46 nice day wrote letters then went to town got home 3:30 ate lunch Lady from house on corner came to see me Addressed Christmas cards 22 degrees this am
Dec 5 '46 22 degrees 7 am 36 degrees above 10 pm I have been alone all day cleaned bedrooms mended. and wrote letters kept busy
Dec 6 '46 Marian came after me at 5 p m I went home with her Pd undertaker
Dec 7 '46 Weather foggy Marian washed in AM We went to a music recital at school building th hear Edgar play in afternoon
Dec 8 '46 I went to church with Marian then home with them for dinner Marion brought me home. Went to Dads grave 2 lovely reaths still on grave weather nice
Dec 9 '46 Morn 20 degrees above nite 10:45 20 degrees above Cold morning & evening warm afternoon I went to town to mail letters in P.M. Sewed rug rags rest of day. (Lonesome)
Dec 10 '46 20 degrees above Washed in morning nice day Took can vegetables to cellar so they wont freeze if I go away May go to Milwaukee soon, Jessie isnt well.
Dec 11 '46 18 degrees above nite 28 degrees
Ironed & pressed quilt pieces wrote letters went to town to mail letters to Myrtle & Geo also Gertrude, warm today The days are so long & lonesome
Dec 12 '46 30 degrees above Cleaned pantry shelves, corked up windows nice day got Christmas pkgs ready this evening. Washed & ironed doileys for preasants pressed quilt pieces
Dec 13 '46 31 degrees nite 18 degrees morn Cut rug rags all fornoon got mail wrote to Geo about car title crocheted on rug warm day
Dec 14 '46 Marian came for dinner. I went back with her to Helens nice day came back on plug Sun nite House more lonesome than ever
Dec 15 '46 Nice day went to church at Deerfield came home on plug at nite
Dec 16 '46 31 degrees morn 36 degrees nite Wind blew in fornoon I rode to town with Elmers walked home cloudy in PM look like it might storm 11PM 15 degrees above
Dec 17 '46 morn 18 degrees above 10 PM 10 degrees above
Sewed and cut rug rags all day Stopped to write to Gertrude & Myrtle still cloudy no storm
Dec 18 '46 10 degrees above at sunset 10PM 14 degrees above I wrote letters most of day went to town mailed Xmas pkgs cut quilt blocke in evening.
Dec 19 '46 6 degrees above Cut & sewed quilt blocks all day and evening wrote letter to Hope warmed up this PM cleaned trash out of garage
Dec 20 '46 22 degrees above & sunny cleand up house in forenoon cut quilt blocks most of afternoon and evening wrote to Alyce Rec'd oilcloth from Norma, candy from CO & Hope
Dec 21 '46 weather fine I went home with Marian stayed all nite
Dec 22 '46 Weather fine went to church with Marians then home with Helen
Dec 23 Helen washed I cut wool quilt blocks for Lois quilt. Nice day
Dec 24 '46 Helped iron cut more quilt blocks Christmas tree at Helens got watch for Xmas
Dec 25 '46 Marians came to Helens for dinner went home with Marian Nice day Wore my watch like it fine. present from all my children
Dec 26 '46 Cut quilt blocks in morning Called on Mrs Pucket, Mrs Rhoderick & Mrs Stallard nice day
Dec 28 '46 Turned cold in nite keep getting colder Marian brought me home afraid water pipes might freeze
Dec 29 '46 12 degrees below zero Cold all day wrote letters went to town in PM to mail them zero at 10:30 PM
Dec 30 '46 noon 8 degrees below nite 10 degrees below cut quilt blocks all day
Dec 31 '46 6 degrees above noon sewed quilt blocks till 12 PM Weather clear but cold walked to town
Jan 1 '47 morning 6 degrees above evening 18 degrees above cleaned up the house Ground was white with snow at 11 PM
Jan 2 '47 8 degrees above morn collected rent still snowing. stormed till after noon. 4 inches snow still cloudy at nite O'Haleran came to day he would have rent money in few days
Jan 3 '47 4 degrees below sunrise 2 degrees below sundown worked on rug in fornoon, packed suitcase PM
Jan 4 '47 21 below am Went home with Marian to stay over Sun went to show came home rec'd telegram from Myrtle. Jessie (both Flora's sisters) is very low went home got ready to leave next morn at 3:30
Jan 5 '47 Went to depot to take 8:30 train, train 2 hrs late arrived in chicago on time 7-30

Jan 6 '47 arrived in Chicago 7.30 a m got to Milwaukee 11 a.m. Myrtle there to meet me. Jessie better. Geo. H. went with me to get my suitcase in eve.

Jan 7 '47 visited hand help take care of Jessie.

Jan 8 '47 Jessie is much better Myrtle & I went to stores near by.

Jan 9 '47 stayed with Jessie in P.M. then Myrtle and Elizabeth & I went for a walk walks icy weather cold

Jan 10 '47 Sat with Jessie part of time Jessie feels good Dr says she can get up tomorrow went for ride in P.M.

Jan 11 '47 Went to Animal park this P.M. Jessie got up, feels pretty good. stayed with Jessie a while this eve.

Jan 12 '47 Myrtle & I went to church Jessie not so well has to stay in bed. Ada & Dick came over in P.M.

Jan 13 '47 Chesters came to live with Geo & Jessie

Jan 14 '47 Cloudy sun came out in pm stayed at home

Jan 15 '47 Stayed with Jessie most of day. snowed at nite

Jan 16 '47 snowed last nite Jessie better able to go to bathroom.

Jan 17 '47 Myrtle & I went to town shopped all day I bought pocket book or bag. Couldn't find shoes to fit me.

Jan 18 '47 Jessie better. can set up for a short time tomorrow. Gave Jessie bath in P.M. took my bath. washed out under wear and stockings.

Jan 19 '47 Myrtle & I went to church Spent afternoon with Jessie Jessie is getting stronger sat up for short time both fornoon and afternoon.

Jan 20 '47 Snowed about 1 in, turning cold. Jessie stronger cut nightgown for Jessie in morn. stayed with Jessie most of P.M. crocheted on doiley

Jan 21 '47 8* below this morning Sewed on gown for Jessie. Jessie stronger today.

Jan 22 '47 Nice day some snow on ground 4* above this morning Stayed with Jessie all P.M. She is gaining strength.

Jan 23 '47 Myrtle & I went down town Jessie is able to walk with out help weather warmer 42* in PM

Jan 24 '47 We went to cemetery this PM Weather nice snow mostly melted sloppy underfoot at cemetery to Father & Mothers graves

Jan 25 '47 Finished Jessies gown mended a sheet and changed her bed weather warm

Jan 26 '47 Weather warm. Myrtle & I went to church Learned the Golden Rule of the Bible John 3-16.

Jan 27 '47 Washed my underclothes stayed with Jessie in AM Crocheted in PM went to P.O turning cold tonite.

Jan 28 '47 Stayed with Jessie in fornoon. Ada was here in PM snowing tonite.

Jan 29 '47 Snowed most of day strong wind cars stalled on street Street cars stalled Bad storm

Jan 30 '47 Snowed most of day 18 in on level Washed my head. Embroidered some. Chester carried Jessie up here first time she has been up since I came.

Jan 31 '47 Wrote letters. Embroidered some Went out to see street cars stalled in street 9 of them in two blks snow piled up to 6 ft high.

Feb 1 '47 Streets partly opened Jessie is getting along fine Worst storm in 20 yrs.

Feb 2 '47 Weather sunny. Roads still closed couldn't go to church 7* below this morning.

Feb 3 '47 Went down town bought shoes Street cars running weather warm snow melted some streets sloppy. turned cold and windy in eve.

Feb 4 '47 Cold all day 8* below this am Jessie dressed for 1st time.

Feb 5 '47 6* below this a..m. Stayed with Jessie most of day cold all day.

Feb 6 '47 Went down town Ada took Myrtle & I to dinner cold all day 2* below a.m.

Feb 7 '47 Cold all day stayed home all day.

Feb 8 '47 3* above this a m bright & sunny Stayed home visited with Jessie Wrote to Marian

Feb 9 '47 Went to church in AM went to Lecture in PM Spent evening with Jessie Washed underwear in morn. Spent afternoon with Jessie Mrs Murr came to see Jessie, served ice cream.

Feb 11 '47 Nice Day I cut & partley made waist for Jessie went to show in evening

Feb 12 '47 Finished Jessies waist except hand work. Ate supper with Jessie & Geo Weather warm snow melted a lot.

Feb 13 '47 Warm today Snow melted more than yesterday cloudy in PM Wrote to Marian & GH walked to N. Ave.

Feb 14 '47 Warmer Snow melted Finished Jessies waist Went for ride with Myrtle Myrtle drove her car today first time

Feb 15 '47 Stayed home all day weather warm a little cloudy

Feb 16 '47 Went to church in Morn Went to Lecture & picture show in PM Weather cloudy & cold 24* in AM

Feb 17 '47 Weather warm Snowed awhile in PM Washed things for myself & Jessie

Feb 18 '47 Weather cold 10* above this PM cold wind Myrtle & I went to town. Myrtle pd. me last of money from mothers estate.

Feb 19 '47 Ironed in morning stayed with Jessie in PM 0* at 6 AM sun shone but cold all day

Feb 20 '47 18 * above this morning. Snowed most of day only about 1 in fell We went to see Ada & Dick today Ate supper with them home, packed suitcase.

Feb 21 '47 18* above this am I am to leave Milwaukee tonite 8-5 Myrtle Chester & Elizabeth went with me to depot train late left at 8-30.

Feb 22 '47 Arrived in G.City 8-40 mt tyme. Marian met me and I went home with her to stay for church.

Feb 23 '47 We went to church at Deerfield Ate dinner with Helen. Marian & L F wedding anniversary. Marian & LF brought me home, unpacked tonite

Feb 24 '47 Cold all day went to town in P.M. carried home groceries

Feb 25 '47 0* this am 108 above at dark finished embroidering cutwork scarf.

Feb 25 '47 6* above this morning 1* above at dark

Feb 27 '47 Weather still cold 10* above this morn 15 above at dark cut quilt blocks all day tired tonite Miss Geo. so much.

Mar 1 '47 Marian cam took me to collect rent cut quilt blocks in PM Sun shone most of day cloudy at nite 10* above at dark.

Mar 2 '47 Cold in morning warmed up in PM Helen & Cora came just at dark to stay all night

Mar 3 '47 Nice day Helen had bad headache nearly all day She & Cora went home about 4 PM Worked on tax report in evening.

Mar 4 '47 Cut & sewed quilt blocks cloudy most of day

Mar 5 '47 Cold in morn sun came out in AM but clouded up again in P.M.

Mar 10 '47 Foggy in am windy & disagreeable in PM Cut quilt blocks varnished dresser top cleared up late in PM

Mar 11 '47 Weather warmed up cloudy all day Cleaned pantry shelves in AM went to town in PM

Mar 12 '47 Snowed and blowed all day still at it at dark turning cold wrote letters & sewed

Mar 13 '47 Sun shiney all day snow mostley melted Partly cleaned up house.

Mar 14 '47 Commenced snowing at daylight cleared up at noon melted snow in PM Washed curtains underwear & stockings cleaned bottom of cabinet

Mar 15 '47 Nice day sun shining but wind cold Marian & boys came down stayed for dinner went to town in PM

Mar 16 '47 Sun shone most of day wind cold cloudy just at night Looked over old letters from Myrtle concerning mothers estate.

Mar 17 '47 Nice day warmed up in PM I washed, the first washing I have done since Nov.

Mar 18 '47 Nice day like spring in PM went to town in PM bought paper for Miss Scotts room

Mar 19 '47 snowed a little in morning mostly melted by n. ground was so warm snow melted cloudy till middle of PM Painted wood work

Mar 20 '47 Nice warm day. Painted wood work till 3 o'clock, went to town

Mar 21 '47 Nice day. Painted woodwork in A.M Sister Griffins mother and another lady called in P.M. Geo & Ethel drove in about 5 P.M

Mar 22 '47 Ethel & I went to town. in am went again in P.M Whelen was here for dinner Called on Posey Dillons in evening

Mar 23 '47 Geo's & I went to Deerfield to church. Ate dinner at Helens Marians were there too then back home. Geos left for home 4-15 P.M

Mar 24 '47 Wind from N last night 62 mi per hr windy & cool today. I washed

Mar 25 '47 Cold & windy wind went down just before Sundown Ironed in fornoon wrote letters in afternoon

Mar 26 '47 Cleaned up house windy & cool

Mar 27 '47 Cool & windy wind went down just before sundown. warmer Waxed dining room linoleum wrote letters in P.M.

March 28 '47 Nice day partly cloudy worked on rug in P.M.
March 29 '47 Marian & Helen came for dinner I went home with Marian stayed all nite weather nice
Elmer McVey moved out of basement
March 30 '47 Went to church with Marian came home with Sister Griffin Alone all P.M.
March 31 '47 Nice day. Swept basement carried out a bushel basket of trash worked on rug in P.M.
Apr 1 '47 Went to town collected rent Had man make out my State Income tax and write an amendment
for the Federal Tax.
Apr 2 '47 Cloudy & windy all day went to town in P.M.
Apr 3 '47 Met G.H. at the train rained a little
Apr 4 '47 G.H. and I went to town, saw the Dr made arrangements for G.H. to go to the hospital Marian
came about 7-30 to stay all night.
Apr 5 '47 G.H. and I went home with Marian to stay all night
Apr 6 '47 We went to church in A.M. went to Helens for dinner. To Marians to stay all night
Apr 7 '47 Came to Garden City. Helen came with us. We tried to get a telephone for me. They are not
putting in any except business telephones.
Apr 8 '47 I washed in A.M. Ironed flat pieces. went with G.H. to hospital at 4 P.M. for operation.
Apr 9 '47 Gertrude was operated on I stayed at hospital all night.
Apr 10 '47 I stayed at hospital at night went to P.O. to send airmail letter to Charley S. Weather cloudy
G.H. not feeling very good
Apr 11 '47 Spent day at hospital came home at 4-30 P.M. G.H. feeling better Got a hard shower just
after I got home.
Apr 12 '47 Stayed at hospital all nite Cloudy all day
Apr 13 '47 Still cloudy Came home from hospital in fornoon got dinner went back in P.M. Marian,
L.F. Helen & Carl came to hospital and brought communion to G.H. & I
Apr 14 '47 I dug up lillies along S. side of walk in morning Went to see G.H. in afternoon nice sunny
day G.H. doing nicely.
Apr 15 '47 Dug out lillies on N. side of walk this morning went to hospital in P.M. Snowed hard for a
while but it melted us soon as it hit the ground.
Apr 16 '47 Partly cleaned up house. Washed curtains in A.M. went to hospital in P.M. Weather nice.
G.H. feeling good.
Apr 17 '47 Finished cleaning up house Did some ironing Went to hospital in P.M. Nice day
Apr 18 '47 I worked in garden a while Cloudy but warm. Went to hospital to see G.H. Not feeling to
good.
Apr 19 '47 Went to hospital in P.M. Stormed on me all the way rain & snow but cleared before night
Helen & Marian came to see G.H. in P.M. M. brought me home.
Apr 20 '47 Sister----- came and took me to church at Deerfield then home and to hospital in P.M.
Weather warm and sunny
Apr 21 '47 G.H. came home from hospital got ----to bring her.
(Editors note: Dr. Curry was a chiropractor who set up a practice at his house in an out building . There
was not room for indoor waiting, so people sat in their cars until there turn came to either get an
appointment or to get treatment. He was very popular as people came from all around and other states to
see him. Sometimes to get an appointment people waited all night)
Apr 22 '47 Marian & Edgar (daughter and grandson) came at noon. She had come to Dr. Curry to get
him to work on her back.
Apr 23 '47 Rained & snowed most of day I stamped luncheon cloth for emb. embroidered some in eve
Apr 24 '47 Painted wood work
Apr 25 '47 Marian & L.F. came at night Clark & Charley (Son-in-law and grandson) came in P.M.
Clark, Charley & L.F. Sat up in car at Dr Currys to get date for Clark, Marian and me.
Apr 26 '47 Clark Marian & I took treatment at Dr. Currys. Home. Helen (daughter) was here had dinner
started. Gertrude, Chas and Clark went home with Marian. Hope & Chan (granddaughter and grand son
in law) stoped in evening
Apr 27 '47 **13 people met here to organize Church of Christ.** Mrs. Long ask to become a member.
Gertrude, Chas & Clark left for home 4-30 P.M.
Apr 28 '47 I washed. Set grass roots and watered lawn. Cloudy in morning but cleared up a little windy
Apr 29 '47 Went to town in P.M. Nice day
Apr 30 '47 Myrtle & Jessie(Flora's sisters from Milwaukee Ed.) got here at 10-15 both feeling pretty good

but tired . warm day.

May 1 '47 Nice day. Just visited and rested.

May 2 '47 Nice day. Marian came at night at 2-30 We went to Dr. Currys sat there till 7am to get date for treatment. Just Marian & Jessie got one

May 3 '47 We all went to Dr. Curries Marian & Jessie got treatments Helen came at noon

May 5 '47 Nice day 15 people came for church.

May 8 '47 Neil let us have his car. Myrtle and I stayed in car at Currys to get date for she & Jessie

May 9 '47 Marian came at nite. She & Jessie sate up in car at Currees to get date got date for 10-30 & 11am

May 10 '47 Marian & I got treatments

May 11 '47 Clences came about 9-30 am stayed till night Marian came for dinner. Couldn't go to church on account of company.

May 12 '47 Washed

May 13 '47 Made rhubarb pies.

May 14 '47 Neil left his car. Myrtle & I sat up at Currys to get dates.

May 15 '47 Myrtle & Jessie took treatment at Currys.

May 16 '47 Marian cam She & Junior got date for she & I at Currys

May 17 '47 Marian & I took treatments at Currys

May 18 '47 Went to church I donated \$50.00 to church to buy lot for church Weather warm.

May 19 '47 Washed. Sat up all night at Curreys Got date for Jessie Myrtle & Marian rained all nite.

May 20 '47 I ironed. Marian, Jessie and Myrtle got treatment

May 21 '47 Sewed on Jessies dress Helen came in P.M she worked on the dress about an hour.

May 22 '47 Finished Jessies dress except hems & button holes Weather cool a little windy. Cloudy in evening

May 23 '47 Raining tonite about 1 in.

May 24 '47 Cleaned up house. Walked to town in P.M. Rented basement in evening

May 25 '47 Went to Church at Gardendale Community house. Gave \$5 towards church basement

May 26 '47 Washed Pulled weeds in back yard

May 27 '47 Ironed. Pulled weeds Myrtle and Jessie packed their suitcases

May 28 '47 Myrtle & Jessie started for home this morning. I have been very lonesome today wrote letters in evening.

May 29 '47 Cold this morn 34* Warm & sunny this P.M. Cleaned bedrooms. Put bedding away pulled weeds. picked 1 qt of strawberries from my patch

May 30 '47 Helen & Marian came also John and Melda Lou. They brought flowers. We all went to cemetary to put flowers on Geo. grave. Girls stayed here till evening

May 31 '47 Went home with Marian. stayed all night

June 1 '47 Went to church at Deerfield home with Marian for dinner Audrey & Dianne came home with me in evening. picked s. berries

June 2 '47 Washed. Made strawberry jam picked strawberries in evening.

June 3 '47 Ironed picked strawberries in evening weather hot.

June 5 '47 Audrey & I visited with Helen

June 6 '47 Weather Hot picked strawberries

June 7 '47 Canned strawberries. partly cleaned house. picked berries. weather hot.

June 8 '47 Went to Church at Garden dale Marian & Audrey came in evening. They went to Dr Curreys Set up to get date

June 9 '47 Went to town in Morn paid bills Deposited money did shopping. Marian, Audrey & Dianne took treatment at Dr. Currys

June 10 '47 Ironed and picked strawberries, howed & pulled weeds weather warm

June 11 '47 Mowed lawn howed weeds Audrey went to Marians. Weather cool & cloudy

Copied Jan 30, 1998 from original diary by Iris Moreland Barnett daughter of Carl & Helen Moreland, granddaughter of George and Flora Annis



*The following pages are copies of recipes, in her handwriting
from the files of*

Flora Rice Annis

1875-1958

Flora and George Annis were married in 1892 in Nebraska.

They moved to a farm in Osborne County, Kansas.

*In 1902, with 5 children they traveled in a covered wagon
to Freedom, Oklahoma to be with family
and to file for a homestead.*

They had 8 children, 7 grew to adulthood.

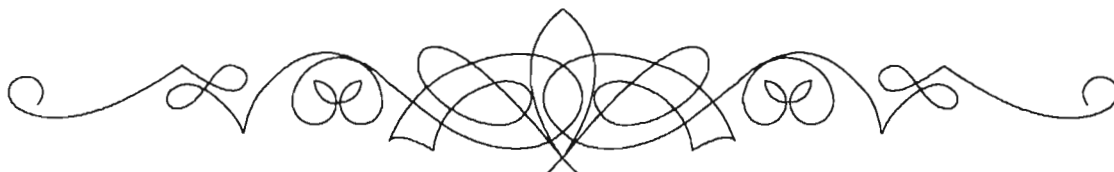
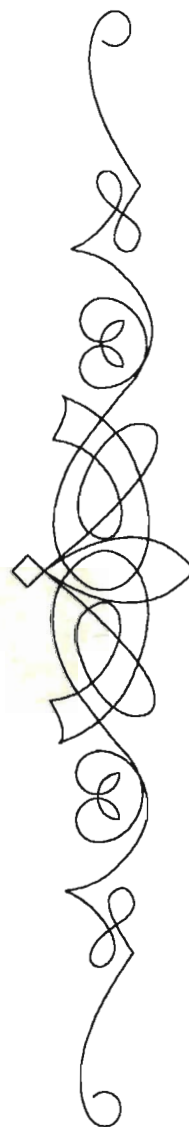
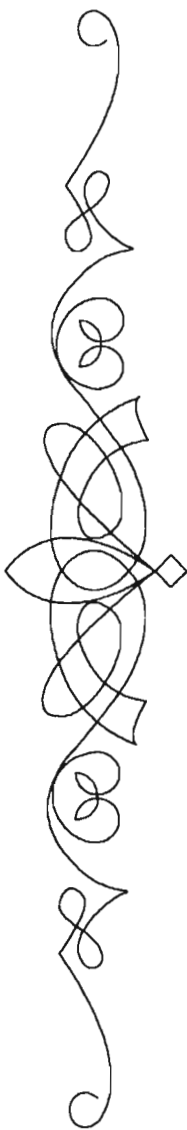
During the next years, they moved to Kansas and Colorado.

*They did extensive traveling for the Grange, a farm organization
and George traveled to promote his tire tread patent to tire companies.
They shared an RFD Mail Route. George was a Veterinarian, Blacksmith
Grocer, Farmer, and Inventor. They also built, owned and ran a
Cabin Camp and Convenience Store.*

*In the 1940's they returned to western Kansas and
settled in Garden City, Kansas where they spent
their last years.*

*Grandchildren thought Grandma's Sugar Cookies a very
special treat!*

*The following recipes are those which were saved in the files of her
daughter, Helen Annis Moreland*



Fruit Cake (will keep 1 yr)

Butter 1 cup
 Sugar 1 1/2 cups
 Milk 1/2 cup
 flour 2 cups
 Raisins 2 1/2 cups
 Currants 2 1/2 "
 Baking powder 2 tablesp.
 Cinnamon 2 "
 Cloves 1/4 "
 1 nutmeg salt

I made this cake for
 Xmas 48 just like
 recipe except I ad-
 ded more cloves
 + nutmeg
 Scald raisins & currents
 6 eggs
 Candied citron 1/2 cup



Lady Baltimore cake

2 cups sugar
 1 scant cup butter
 1 cup milk
 2 1/2 cups flour
 2 tablesp. baking powder salt
 whites of 6 eggs beaten and
 added last!



Jam cake

1 cup white sugar
 1 " butter
 1/2 " sour milk
 1 " jam (any kind) mixed in cake
 3 eggs
 2 1/2 cups flour
 1 tablesp. soda
 1 " Cinnamon
 1/4 " Cloves
 nutmeg salt

Mrs Sharrbaugh burnt sugar cake
1 1/2 cups sugar
1/2 " shortening (scant)
1 1/2 " flour
2 teasp burnt sugar syrup.
1 " vanilla
2 " bk. pod.
add beaten white of 2 eggs last.
1 cup sweet milk



Sugar Cookies Grandma Annie
2 cups sugar
1 cup lard
1 cup sweet milk.
1 teasp soda (rounding)
1/2 nutmeg. salt
flour to make soft dough



Marian's Apple sauce Cookies
1 cup sugar shortening,
1/2 " shortening,
1 egg
1 cup unsweetened applesauce.
2 1/4 cups flour
1 teaspoon baking pod.
1 " " vanilla
1 " " soda
2 cups raisins.
1 " nut mate

Tea rolls

1 cup sponge
1 " milk
 $\frac{1}{4}$ " sugar
 $\frac{1}{4}$ " lard (melted.)
2 eggs

2 cups flour

To the milk + sponge add flour beat well and let raise then add lard, sugar, salt and well beaten eggs and enough flour to make soft dough



Mock quince pie.

1 cup dry bread crumbs. sopping
1 cup boiling water, more if needed
1 cup raisins
2 cups sugar 1 cup molasses
1 cup vinegar, dilute with water if very strong
2 tablesp cinnamon $\frac{1}{2}$ tablesp cloves
 $\frac{1}{2}$ nutmeg. Boil until ingredients looker smooth
This makes 3 pies.



My waichters cookies

1 lb sugar = 2 cups
1 lb flour. $\frac{1}{2}$ cup water
 $\frac{1}{2}$ lb lard or butter = 1 cup
4 eggs vanilla, 2 tablesp B. P.
sprinkle top with lightly beaten egg white and sprinkle with sugar add more flour if needed

Sugar cure for 250 lbs meat.
5 pits salt
1 cup brown sugar
1 " black pepper
2 tbsp. salt pits.
2 " Cayenne pepper
1 cup water. mix
rub well into meat.

Sausage
20 lbs meat 4 oz salt 4 tbsp pepper
4 tbsp sage

Home made sausage
20 lbs meat
4 oz salt.
4 tbsp pepper rounded
4 mix sage

White Lilly soap
3 gal water
9 lb soda
7 lb Golddust.
5 bars white lilly soap
1 lb borax washing fluid.
Bring to boil. this makes a
soft soap good for washing
also good for mechanics.

Wildas chilla soup
1 lb hamburger meat small pieces suit.
1 large onion
1 cup cooked beans.
cook till meat is done then add
small can tomatoes and chilla
pepper to suit taste. salt.



Divinity (candy)
2 cups sugar
 $\frac{1}{2}$ cup syrup (white)
 $\frac{1}{2}$ " water
Boil untill hard ball stage
pour in 2 egg whites beaten
stiff and beat untill creamy
pour into greased tins.



Chocolate nut fudge
2 cups sweet milk
1 tablesp. vanilla
 $\frac{1}{2}$ cup nuts.
2 tablesp butter
2 cups sugar
2 sections chocolate or $\frac{1}{2}$ cup cocoa
Melt chocolate add milk let boil.
Cream butter + sugar add to boil-
ing milk and chocolate. cook untill
soft ball stage remove from fire over
beat in nuts add vanilla
beat untill creamy. pour in
buttered pans - 5 -

Orange cake

- 1 cup brown sugar
- 1 " white "
- 1 " shortening
- 3 eggs
- 1 1/4 cups sour milk
- 4 cups flour or more
- 1 teasp soda
- 2 " bk. pud.
- 1 " salt
- 2 " vanilla.

filling

- 2 cups chopped raisins
- 1/2 " sugar.
- 2 teasp flour
- 1 cup water. cook till thick.

Banana cake

- 1/2 cups sugar.
- 1/2 " shortening.
- 3 eggs
- 1 cup banana pulp
- 1/4 " sour milk.
- 1/4 " flour
- 2 1/2 " walnuts make chop.
- 1 cup bk. pud.
- 1 teasp lemon ext
- 1 " soda dissolved in water
- 1 " pinch salt.

pulp of 1 banana +
butter.

Flora Rice Annis

Raw apple cake

- 1/2 cup lard
- 3 tabl sp. cocoa
- 1 cup sugar
- 1 teasp cinnamon
- dash of cloves; nutmeg
- 1 teasp. vanilla
- 2 cups chopped apples
- 1 cup nuts
- 1 " raisins
- 2 level teasp soda dissolved in water.
- 2 cups flour

frosting.

- 3/4 cup brown sugar
- 3 tabl sp. cream
- put on stove bring to boil
- remove and thicken with powdered sugar

Hot applesauce cake

- 1 cup hot apple sauce
- 1/2 " shortening use less
- 1/4 " sugar
- 1 cup raisins
- 1/2 " chopped nuts.
- 1 teasp soda
- 1 " bk. pud.
- 1 nutmeg cinnamon cloves
- 1 teasp vanilla, salt
- Mix soda + applesauce
- add flour till very stiff
- bake in stove oven

Flora Rice Annis





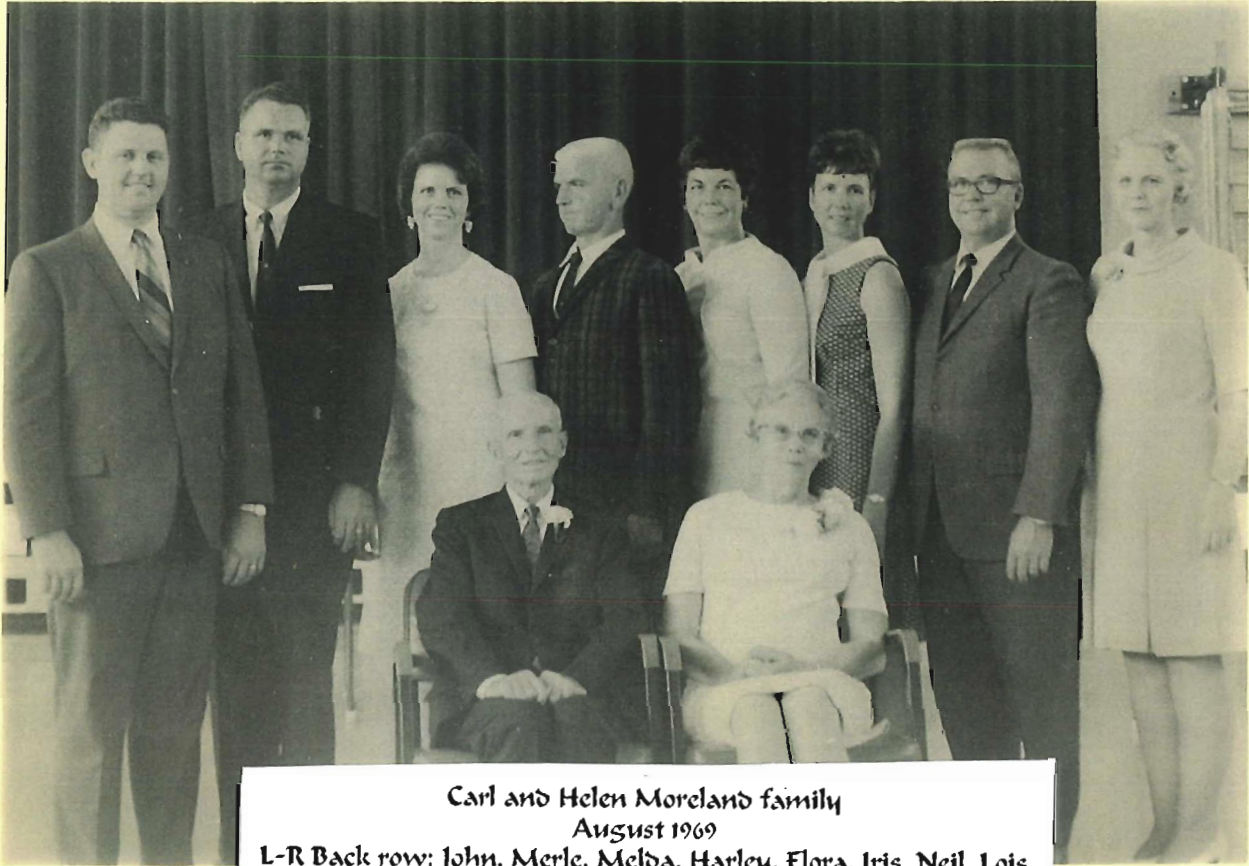
'Courtin'
Carl Moreland and Helen Annis
Horse: Old Dan



Carl Moreland
with team of horses, Freedom, 1919



**Carl & Helen Moreland
Wedding Day
August 1919**



Carl and Helen Moreland family
August 1969
L-R Back row: John, Merle, Melba, Harley, Flora, Iris, Neil, Lois
Front row: Carl, Helen





Carl Loveland



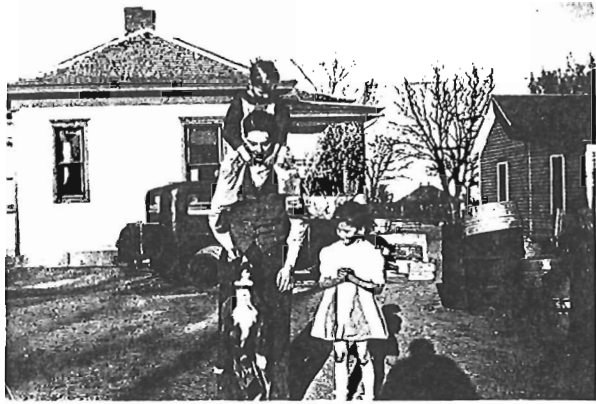
1917 White nose horse "Olden"
Homestead Freedom.



Gertrude Helen



Carl + Helen Wedding Day 1917



JUN 59

Carl, Helen, and family



The following article was taken from the "History of Kearny County" Vol. II 1973

The Church of Christ in Deerfield

Long-Time Dream of Carl and Helen Moreland

by HELEN (ANNIS) MORELAND

Carl Moreland was born on October 30, 1893, at Topeka, Kansas. Helen M. Annis was born on August 15, 1899, at Mt. Ayre, Osborn County, Kansas. Both families moved to Indian Territory in 1902. Indian Territory became a part of Oklahoma when Oklahoma became a state in 1907. The post office and grocery store at Freedom, Oklahoma, then a part of Woodward County, was on the homestead of Helen's grandparents.

The two families settled on farms 2 1/2 miles apart and Carl and Helen attended the School Unity. On September 6, 1918, Carl entered the army (WWI) and served in the Medical Corps, Camp Logan, Houston, Texas. He received an honorable discharge in April, 1919. Carl and Helen were married August 17, 1919, at Helen's parents' farm home. Carl was interested in farming. They set up housekeeping on a farm nearby. On this farm their first daughter was born, Lois Mae, August 20, 1920. These times were hard and many jobs were of short duration. They lived and moved as the job demanded.

At Freedom, Oklahoma, Neil Carl was born on March 14, 1924. Iris Dean was born on October 18, 1926, Lakin, Kansas. We lived in Marland, Oklahoma, and Flora Beth was born on November 9, 1928; Harley Davis on August 12, 1930; and Melda Lou on August 2, 1933. Merle Lee was born in Lakin on December 10, 1935, and John Wayne on December 4, 1940.

In 1934 the family moved to Kearny County. That year the children attended school at Pioneer. The next year we lived on Section 3 and the children went to Longstreth School.

We were living in Kearny County during the dust storms and weathered many very bad storms. In April, 1935, a black dust storm moved in, which lasted for three days, April 7-9. Schools were closed. No one left their house except to do chores. The livestock was kept in the barn. We were living with my parents, Mr. and Mrs. George Annis, on the Paul Burg place. My parents were called to Ponca City, Oklahoma, by the accidental death of my sister's son, Keith Wayne Schultz. Carl and Neil milked the cows, fed calves, pigs, and chickens. The storm was so black we could see only a few feet in front of us. After the storm we carried seven coal buckets of dust from the kitchen, and like amounts from the other rooms.

The last bad storm I can remember that year came about May 28. I know it was just before Memorial Day. A black cloud and very high wind came up from the west bringing thick dust and then the rain came. The first rain in many months. After that the farmers rejoiced and took new hope and courage.

We moved to a four-room house near Longstreth Schoolhouse. On June 14 another disaster overtook us. Our 22-month-old daughter, Melda Lou, was badly burned. She was in Kearny County Hospital--the old hospital above the bank offices. Thanks to our wonderful Dr. G.R. Hastings, she was saved and after several months of love and care she was completely healed. Then began the exercises which restored the use of her hand and arm.

In April, 1937, we moved back to Pioneer Community and on December 25, 1937, we moved to Deerfield. Carl worked on W.P.A. projects and when he was forced to quit on account of illness, Helen worked at the W.P.A. sewing room for 16 months. The children, Lois, Neil, and Iris, were in 4-H work and that fall, 1937, Lois won a trip to the Hutchinson State Fair with a jelly making project. All the children, as they grew up, participated in 4-H work and won many honors.

Neil served in the army in WWII. He was in the wire section of communication. He received his discharge and arrived home in November, 1945. He served three years. Lois served in Red Cross and was stationed in British Guinea, South America. She also returned home in November, 1945. Lois graduated from Deerfield High School in May, 1938. She was valedictorian of her class.

In 1942, Helen began cooking at the Deerfield Cafe. Mrs. Anice Dickens was owner at that time. Carl obtained the job of mail messenger, carrying the mail between the post office and depot. He retired from this job October, 1967, having carried mail until the trains ceased to handle the mail.

In September, 1942, we bought the property where we now live, a four room house. In 1945 Carl and Helen saw the dream of their life become a reality--the establishment of the Church of Christ in Deerfield. Before this time they had held church services in their home and various school buildings. The Morelands have always taken a very active part in church, Carl preaching and teaching and Helen also teaching.



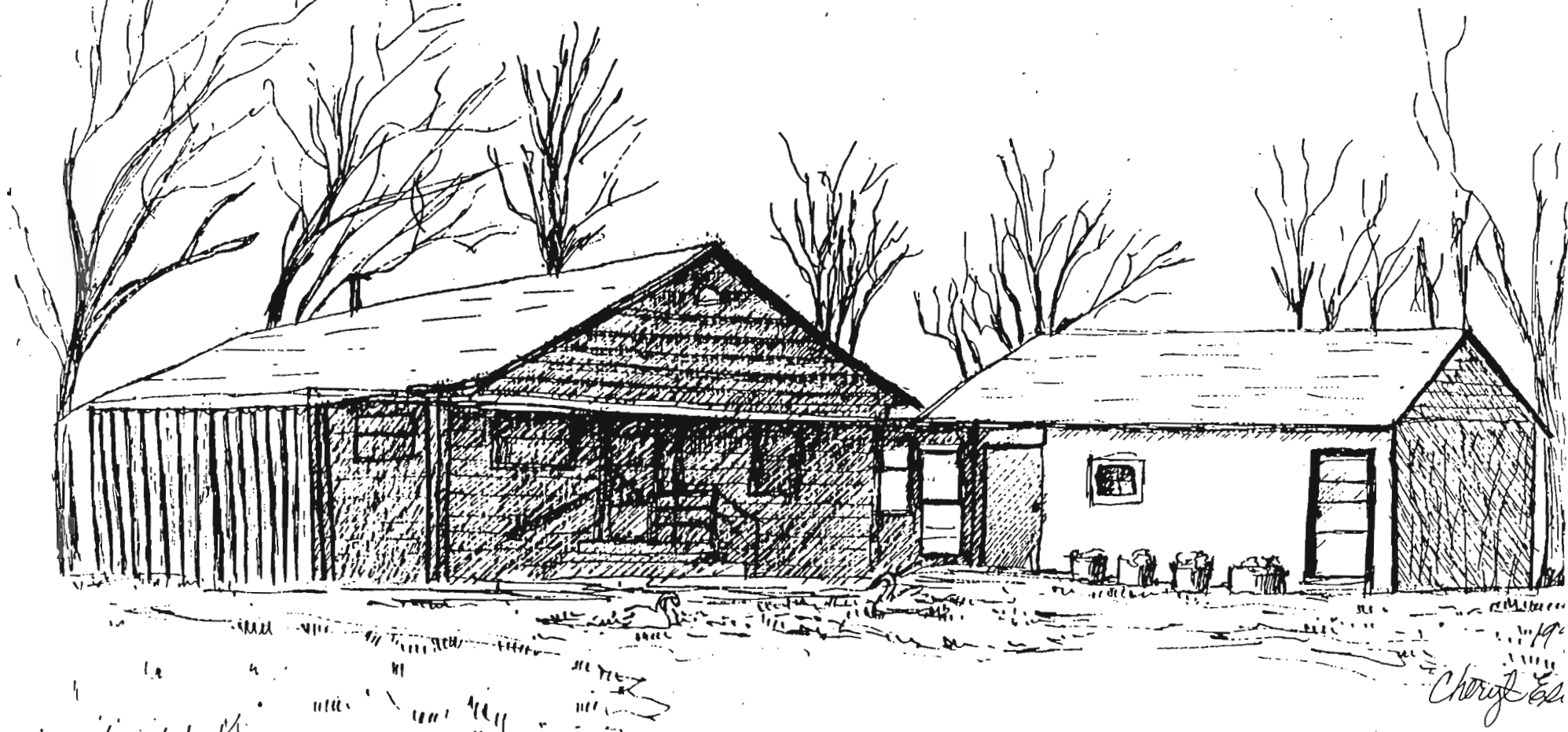
**Carl & Helen Moreland
50th Wedding Anniversary
1969**



Helen Annis Moreland
1985



Helen Moreland
1985



Deerfield, Kansas

Cheryl Estill

CARL & HELEN MORELAND'S
HOME PLACE
DEERFIELD, KANSAS
DRAWING BY CHERYL ESTILL
GRANDDAUGHTER



*The following pages are copies of recipes, in her handwriting
from the files of*

HELEN ANNIS MORELAND

1899-1994

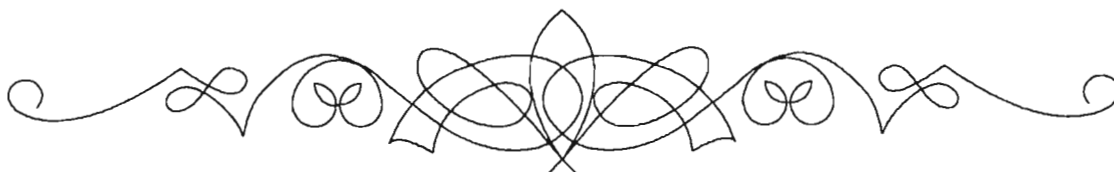
Helen was born in Osborne County, Kansas. At the age of 3, she traveled with her family to Freedom, Oklahoma, in a covered wagon. As Helen grew, she learned to cook and sew. At the age of 10 she began preparing meals for her parents and siblings. Helen was an enthusiastic cook and often improvised, making her own recipes. Reading recipe books and trying out new recipes, were favorite hobbies.

Helen and her husband Carl were married in 1919 and raised eight children. Carl was a Farmer, Mail Carrier, Barber, Preacher, Husband, Father and Grandfather. They made their home in Deerfield, Kansas from the late 1930's until their death.

Helen cooked for the local restaurant and at the local school, as well as at home. Guests were always welcome in her home. On Sunday there was usually a houseful. She would just put another plate on the table and say, 'Come on in, and have a bite.'

*The recipes following are a few of favorite, old or unusual ones
from family and friends,
found among her many books and handwritten recipes.*

*Helen was active in Garden Clubs, Homemaker Extension Clubs, Church,
and Card Club, and members often exchanged recipes.
Some of these are included.*





Helen Annis Moreland



Helen May Annis Moreland
1985

Marshmallow 'No Cook' Frosting

add $\frac{1}{4}$ t salt to 2 egg whites. Beat until frothy. Gradually add $\frac{1}{4}$ c sugar, beating until smooth and glossy. Slowly add $\frac{3}{4}$ c Karo Syrup, (white) and continue beating until frosting stands in firm peaks. Fold in $\frac{1}{2}$ t. Vanilla

Flavor Variations - Add 2 T. Cocoa —
or 1 T. grated orange or lemon rind

12/13 '52



From the Gourmet Kitchen of

Melda Dimick.

comes the Time-honored Recipe for

Cauliflower Salad.

1 head Cauliflower, clipped

1 grated Carrot

1 tomato chopped fine,

Grated Cheese,

1 tsp sugar. 1 heaping tablespoon

Mayonnaise. will seem dry.

Beat to let set a few hours or

over night. This fine recipe serves 6

Zucchini Cookies

Alice

1 c. Sugar

1 stick oil

1 egg.

1 c. grated zucchini

2 c. flour

1 Tsp. soda

1 T. cinnamon dash of

1 c. raisins, scalded -

oil cookie sheet, drop by tsp.

Bake 35. 10-12 min

RECIPE FOR

Carrot Cake

Preparation tip. Note -
The first set of ingredients should
rest for 12 hrs after cooking
before cake is made. if desired
can be baked at 275. like
a cake in a single tube pan
instead of 2 loaf pans -

3/4 cup sugar

1 1/4 cup water

1 cup raisins

2 C. finely grated carrots, 4 med.

1 teaspoon ground cloves

1 tsp cinnamon

1/2 tsp nutmeg

1 C chopped nut meats

1 1/4 C whole wheat flour

1 1/8 C all purpose flour

2 tsp baking powder

1 tsp soda

1/2 tsp salt if desired

In a med. sauce pan combine
sugar, water, raisins, butter
or margarine, cloves, cinnamon
and nutmeg. Bring to
boil over moderate heat.
Reduce heat. Simmer

the mixture for 5 mins
cover pans, let the mixture
rest for 12 hrs. refrigeration
not necessary.

In a med. bowl, combine
nuts, flour, whole wheat + all
purpose flours - B. powder + soda
add this to the carrot - mixture
after the mix has rested.
Stir just to combine the
mixture, divide the batter
between 2 9x5 - 3 in
loaf pans, or a bundt
pan.

after pans are oiled
~~add~~ dust with sugar
& cinnamon mix.
Bake at

Bake at 275. 1 1/2 hrs.

Be sure + test with toothpick
from Flora Armstrong.

Pineapple Cake

sift well
3 cup cake flour
2 tsp baking powder,
1/4 tsp salt,
1/2 tsp soda,

cream
1 1/2 c sugar,
3/4 c lard,
4 egg yolks - add yolks 1 at a time

1 no 2 can pineapple, drained, 1
1 c. juice, add water if necessary,

4 egg whites

1/2 c sugar

1/2 c. boiling water,

1 tsp vanilla.

sift dry ingredients,

add alternately with juice. Beat well after each
addition. add 1/2 c boiling water, beat well,

Beat 4 egg whites gradually adding 1/2 c sugar.

fold into batter. have ready 3 layer pans, greased
& floured. Pour. Bake 350° 30 + 35 min,

Pineapple icing

2 egg whites,

1/4 tsp salt,

1 c. white corn syrup.

1 tsp vanilla - combine & beat to hi peaks,

fold in 1 c. drained, crushed pineapple.

Ice between layers, top & sides.

this is a very moist cake,

Helen
Moreland

Yellow Coconut Cake

Sift together
1 tsp
3 c flour
1 1/2 c sugar
2 tsp B. Prod.
1 tsp salt
1/2 " soda

Put in
mixer
add

+ Beat
2 min.
3/4 c. lard
4 egg yolks
1 c. milk 1 tsp vanilla

add 1/2 c. hot water
Beat 1. min

add 4 egg whites
1/2 c sugar

Beat put in 3-9 in layer pans.

7 min cooling

beat till
it will
stand in
peaks
1 2/3 c sugar
2 egg whites
1/2 c water
1 tsp vanilla
1/4 tsp cream of tartar

Tip: When cutting sticky foods,
dip knife or shears in water occasionally

Cooks Corner

LEMON SUPREME CAKE

1 package lemon supreme cake mix
1 package instant lemon pudding mix
1 cup water

Mix together then add:

4 eggs beaten to lemon color, thick

$\frac{1}{4}$ cup cooking oil

Beat three minutes

Bake in greased floured angel food cake pan, 1 hour at 350 degrees. Cool ten minutes. Remove from pan.

Bring to a boil:

$\frac{1}{2}$ cup orange juice

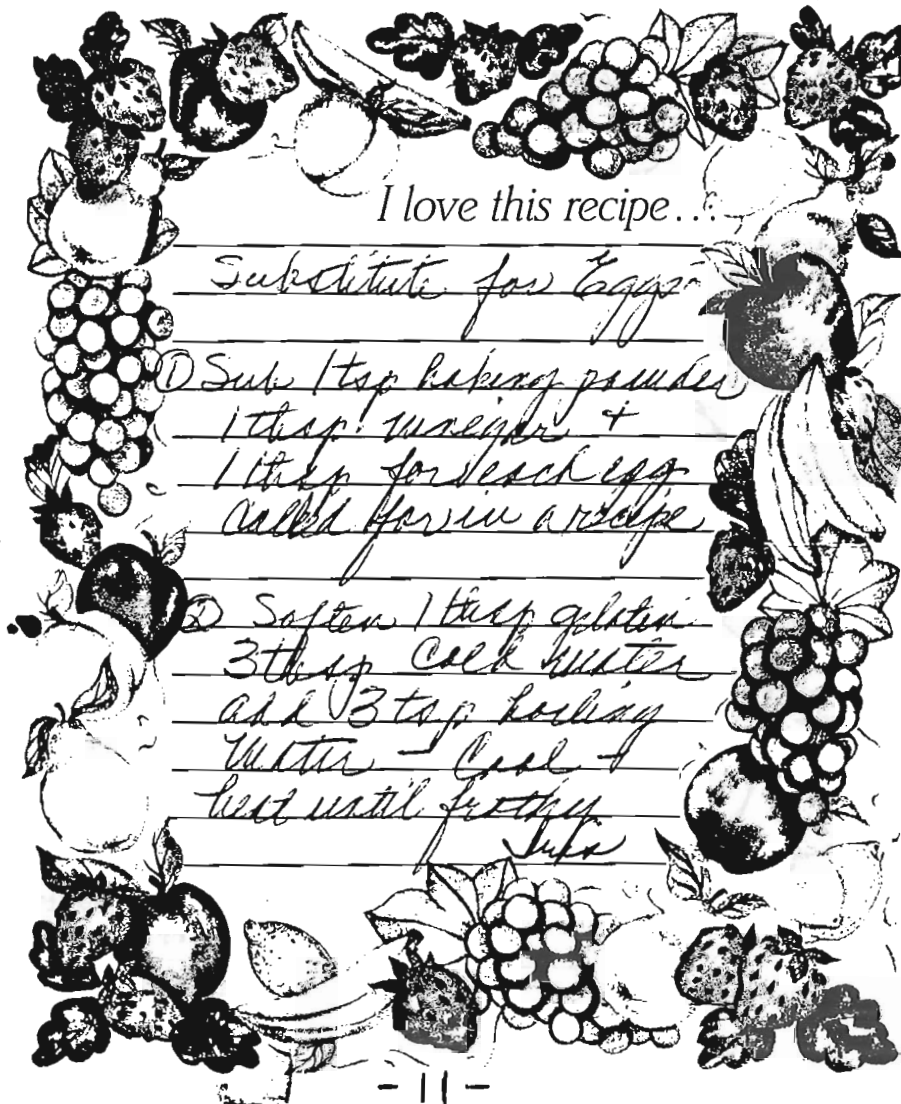
$\frac{1}{2}$ cup sugar

Drizzle this orange sirup over the cake.

MRS. CARL MORELAND

Deerfield

Send your favorite



Place piece of white bread or small piece of apple
in closed container of brown sugar to keep sugar moist.

Duncan Hines fudge Butter Cake, Willie,

1 Duncan Hines Fudge Cake mix
1/4 # Melted Butter
1 pkg choc instant pudding
4 eggs + 1c Water, - mix
Then add 1 small pkg sweet choc chips.
Bake in bundt pan. 45 min
at 325 - then 300 till done or
when a tooth pick comes out clean
Frosting.

1 3/4 cream cheese Blended with
1 T. milk, - 2 1/2 c. powdered sugar
1 tsp Vanilla, dash salt.

If homemade soup is too salty, add large
peeled potatoes to the soup and
cook until done. Remove potatoes.

Have ready 1 cup Peanut Butter,
6 cups rice crispies,
Buttered cookie sheet,
In 3 qt saucepan,
Cook 1c white sugar,
1c white Syrup,
until mixture boils. Remove from heat
add, 1c peanut butter,
6c rice Krispies, stir to blend,
and press into cookie sheet.
Melt over hot water (not boiling).
1 pkg choc chips,
1 pkg Butterscotch chips, stir to blend
spread over mixture & chill
cut into Bars

Helen Moreland

Orange-Banana Salad

2 oranges diced

2 bananas sliced

$\frac{1}{2}$ head lettuce

Mix some sugar and lemon juice to
make dressing. Put on salad.

Eleanor Moreland

First aid for a simple burn is cold water or ice bag.
Do not use grease of any kind.

Sherbet

1 pkg. lime jello

1 cup boiling water

$\frac{1}{2}$ c sugar

2 Lemons

1 qt Sweet Milk

dissolve jello in boiling water
 add sugar + stir until dissolved
 add juice of Lemons, pour
 mixture very slowly into 1 qt
 Sweet Milk ^{Freeze} Beat well.

A Hartford election cake.

2 pkg dry yeast, } soften yeast
1/4 c warm water }
2 c milk } scald milk + pour
3/4 c lard } over
1/2 c Molasses } in large mixing bowl.

1 1/2 c sugar
5 c flour (sifted) sift together 3 c flour
with spice + salt

1 tsp Mace
1 " cinnamon
1 " nutmeg
1 " salt

stir into yeast
mixture + add fruit
leaves - 3 1/4 hrs.

1/4 c finely cut citron
1 1/2 c raisins (chopped)

4 eggs ^{Beaten well} Beat eggs + with rest of flour
add to first mixture

Pour batter into 4 greased 9 in
layer pans, let rise until light.
Bake 30 to 45 min, glaze with
milk or brown sugar.

Helen Moreland

To pick up broken glass use a wad of damp cotton
or facial tissue

Cherrie crunch,
filling

1 ~~can~~ 2 can cherries
1/2 c white sugar salt
2 tbsp corn starch
1/4 tsp cinnamon, optional

crumb mixture

1 c flour
1 c brown sugar
1 c oat meal
1/2 c melted shortening, oleo
or liquid shortening

Mix till crumbly
put 1/2 mix in buttered
Baking dish.
add thickened cherries
cover with remaining crumb
mix, bake 325° over 45 min

Kraut Salad.

1 c. Sugar.
1/4 c. Vinegar
Heat to melt sugar & cool.
1 can kraut.
1/2 c. green pepper.
1/2 c. celery. (Chop all vegetables)
1 small onion
1 can pimento
Combine, let stand several hours.

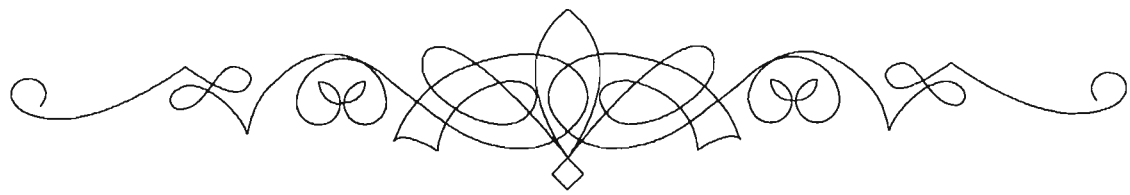
- 15 A

- Humming Bird Cake,
 3 c flour
 1 1/2 c Sugar
 1 Tsp. Salt,
 1 " Soda,
 1 " Cinnamon
 2 cup Chopped Pecans,
 2 " Chopped Bananas,
 3 eggs.
 3/4 c Salad oil, or oleo,
 1 1/2 tsp Vanilla
 1 - 8 oz can crushed pineapples
 undrained

Cream Cheese frosting,
 Combine dry ingredients
 in large bowl - add
 eggs + Salad oil,
 Stir until ingredients are
 moistened - do not beat,
 Stir in pineapple,
 1 c, Pecans - and,
 bananas. spoon into
 greased + floured cake
 Pan. Bake at 350° until
 done. Cool + frost.

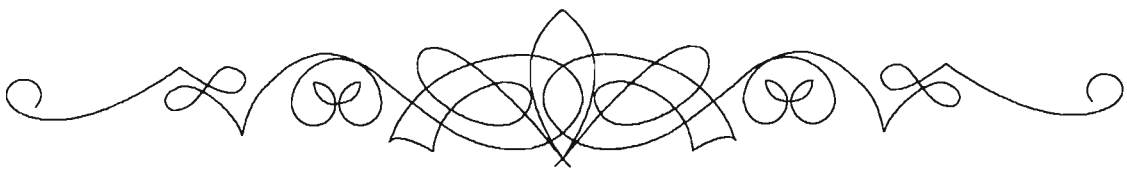
1 8 oz cream cheese 1 c pecans
 1/2 c butter From the desk of ...
 Softened 1-16 oz box Iris Davis
 Pwd sugar

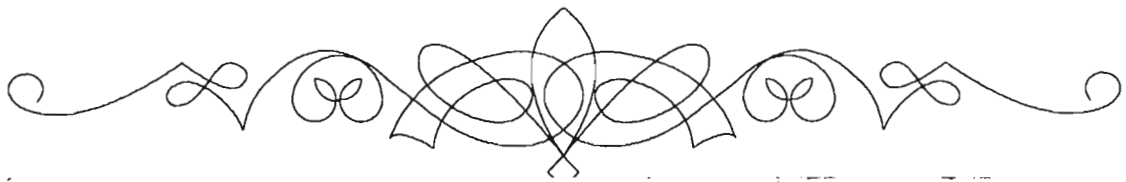
Before measuring shortening for baking,
 break egg into cup and pour out.
 Shortening will not stick to the cup.



Scripture Cake. ~~1/2 c.~~
Judges 5:25 = $1\frac{1}{2}$ c. Butter
Jeremiah 6:20 = ~~1/2~~ 2 c. sugar.
1 Kings 4:22 = $4\frac{1}{2}$ c. flour.
1 Samuel 30:12 = 2 c. ~~figs~~
Naham 3:12, 2 c. raisins.
Numbers 17:8 = 1 c. almonds.
Judges 4:19 = $\frac{1}{2}$ c. Milk.
1 Samuel 14:25 = 2 tsp. Honey.
Amos 4:5 = 2 tsp. Baking powder.
Jeremiah 17:11 = 6, eggs.
Leviticus 2:13, = season to taste. salt.
2 Chronicles 9:9 = season to taste. Spices.
Proverbs 23¹, 14. Beat well.

Every hour of anger you waste 60 minutes of happiness





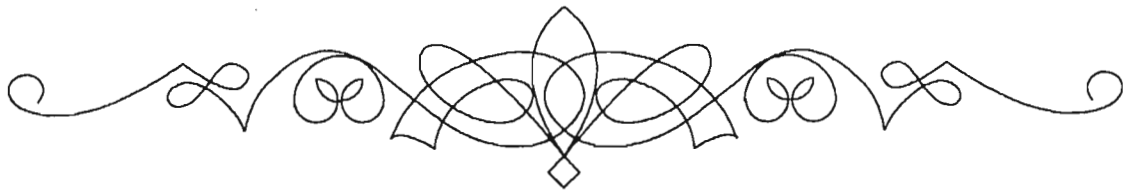
Banana Nut cake

Beat till fluffed grease 9x14 bake pan

- 2 1/2 c capi flour.
- 1 2/3 c sugar
- 1/4 t B powder
- 1 1/2 " soda
- 1 " salt Beat mid speed
- 2/3 c lard
- 1/3 c Butter milk
- 1/4 c Mashed Bananas
- 1/3 c Buttermilk
- 2 eggs Beat 2 min. Mid.
- 2/3 c Chopped Nut Meats,

Helen Moreland 350° for 35 or 40

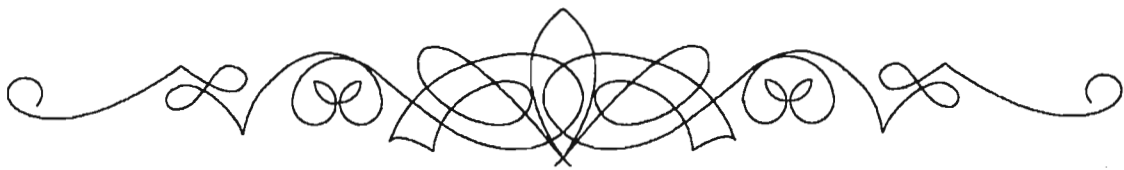




apple crisp

6 X 10 Baking dish greased
5 to 6 cop apples
mix with fork till crumbly
1 c flour sifted
 $\frac{1}{2}$ to 1 c sugar
1 tsp. B. P.
 $\frac{3}{4}$ tsp salt
1 unbeaten egg
pour over all
 $\frac{1}{3}$ c shortening melted & cooled
 $\frac{1}{2}$ tsp cinnamon
top apples bake & serve
with milk or cream.

For variety, sprinkle sugar cookies with
dry instant orange drink instead of sugar.



Recipe from John Moreland's Write Hand
As learned from Carl Moreland, Dad

I will contribute to the recipe book, mine is from Dad. The young cooks might find it useful to know how Grandpa fixed gravey.

White Sauce Gravey

Ingredients:

Crispy nuggets (what's left in frying pan)

Flour 1/2 cup

Milk 2 cups

Salt & Pepper (to taste)

Oil 2 teaspoons

Directions: Leave only 2 teaspoons of oil in the pan used for frying chicken or steak;

Add flour and stir until it absorbs the oil;

(be sure all the crispies are stirred in, too)

Turn heat on low and stir until ingredients are hot:

Add milk and continue to stir until it boils,

Add salt and pepper.

If sauce is too thick, add desired amount of milk and stir.

Love, John

As you coffee and lunch
here and there,
you are bound to find new
recipes to share.
Just put me in your purse
and see.
How handy a recipe holder
can be.

Numerous

The recipe calls for potatoes,

I substituted rice.

The recipe said use paprika,

I used another spice.

It says to use tomato sauce.

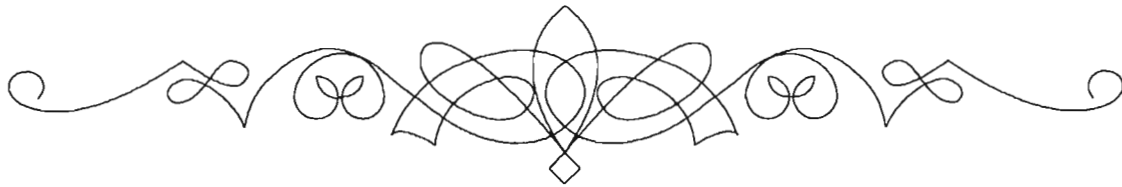
I used tomato paste, not half a can
but a whole can, for I don't believe in waste.

A friend gave me this recipe,

she said you couldn't beat it.

I think there is something wrong
with her, for I couldn't even eat it.

ETHEL GILMAN



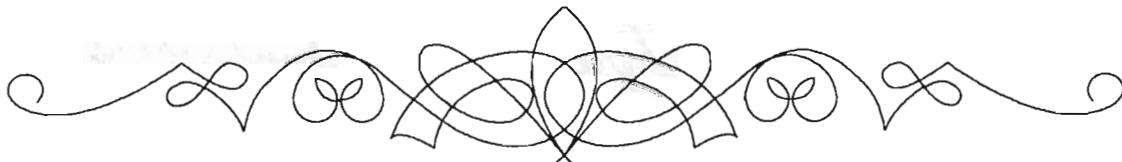
Foods to Live By

Lettuce be kind to one another
Egg yourself on to speak to someone about God
Spice up your life with giving
Pears that worship together, make peachy homes.
Rolls of magazines to read? Instead
Catsup on your Bible reading
Butter think about eternal life
Dressing to go out? Then we'll
Meat you in church.

What you are, is God's gift to you
What you become is your gift to God

Life's Little Instruction Book

When you feel terrific, notify your face.
Love deeply and passionately. You might get hurt, but it's the only
way to live life completely
Never take the last piece of fried chicken
Never betray a confidence
Don't expect your love alone to make a neat person out of a messy one
Never say anything uncomplimentary about another person's dog.
Remember that everyone you meet is afraid of something,
loves something, has lost something
When opportunity knocks, invite it to stay for dinner.
Use your past successes as a trampoline, not an easy chair.
Never lose your nerve, your temper, or your car keys
Don't let weeds grow around your dreams.
Never interrupt when you are being flattered. Smile and nod.
Let some things remain mysterious
Never be ashamed of laughter that's too loud or singing that's too joyful
Every now and then, bite off more than you can chew.
When there's a piano to be moved, don't pick up the stool.
Be gentle with the earth.....by H. Jackson Brown, Jr.



Here's what's cookin':

Sugar Cookies

Recipe from: Melba -

1 cup shortening

1/2 cup sugar

2 Tsp vanilla

2 eggs

4 cup flour

1 tsp baking powder -

1 tsp soda -

1/2 tsp salt

1/4 cup milk

cream sugar + shortening

add eggs - beat

add dry ingredients and milk

Mix well - Chill dough

1 hr on longer

roll - cut -

Bake 375° for 10 to 12 min



Mrs Ednora Ward
Pie crust. 1 shell.

1/3 c flour, 1/2 T salt

1/2 c lry shortening, 3 tbsps cold water,

1 Pie shell

Meringue

3 egg whites, 1/4 tsp baking powder,

6 tbsps sugar. Eggs out of refriq 3 hrs

Beat egg whites till frothy, add

sugar very slowly. Blend + beat 2 min

Continue beating 6 min till velvety

smooth + glossy.

Put on Cream Pie. Careful to Seal edges.

Place on Pie Sover. Bake 25 min

325°.

oat meal cookies,

- 2 # shortening,
- 1 qt white sugar,
- 1 qt brown sugar,
- 8 eggs,
- 1 1/2 qt flour.
- 4 t soda
- 4 t salt,
- 3 qt oats,
- 4 t vanilla

Mix and roll in balls, place on cookie sheet press down with floured fork. 375° oven for 12 min.

Cookie jar Ginger snaps,

- flour 2 c.
- Ginger 2 tsp.
- Cinnamon 1 tsp.
- Salt 1/2 tsp.
- Shortening 3/4 c.
- Sugar 1 c.
- egg 1
- Molasses 1/4 c.

+ molasses Cream shortening + sugar, + egg beat till fluffy. combine dry ingredients + sift in + mix well. form topdough into balls roll in sugar. place 2 in apart on cookie sheet. Bake 350° 12 to 15 min

To decorate a child's birthday cake use cookie cutters to imprint patterns on soft frosting. These can be filled in or outlined with colored frosting.

Holiday Cranberry Salad.

Blend
together
let stand
2 hrs.

1 # cranberries blended
2 c. Sugar,
1 can crushed pineapple
1 pkg small Marshmallows
1 p grapes 2 to 3 cup,
nuts, chopped
2 pkgs instant Hiason 20 Kife.

Holiday pie,
 1 unbaked pie shell,
 1 C whole cranberries,
 1 C raisins
 1/2 C dates
 1/2 C chopped nuts,
 1 C sugar,
 2 tsp flour,
 1 C water,
 Bake 1 hr @ 250

Mix 1 can
 cranberry sauce
 1/2 t Vanilla essence
 Chill & serve

3/4 C ^{cranberry sauce,} sugar
 3 Tbsp cornstarch
 1/2 tsp salt
 3/4 C water
 3/4 tsp grated orange rind
 3 Tbsp lemon juice
 Bring to boil, boil 15 min
 stir constantly, ^{remove from fire,}
 6 Tbsp ground cranberries
 add to sauce
 1 1/2 Tbsp Margarine
 stir well cool. - 23
 Place in ref. over nite.

^{Pottenfield's, Inc.}
 Butterless coffee
 milkless cake,
 Boil together
 1 1/2 C shortening
 3 C sugar B&B Brown
 3 water

2 1/2 pkgs raisins,
 1 tsp each salt
 cinnamon cloves
 allspice nutmeg
 Boil for 3 min
 Let cool, then add
 3 level tsp soda
 dissolved in a little
 water
 add to mixture
 6 C flour
 nuts if desired
 bake in 8 ref pans
 1 1/2 hr

YOU GET BETTER
 SERVICE FROM

Pottenfield's, Inc.

Sew buttons on children's coats with elastic thread.
 Easier for little fingers to work with.

Kipries

Combine
 Cut in lard
 ↓
 1/2 c, flour
 1 T salt
 1 c, lard.

dissolve
 + combine
 ↓
 1 pkg dry yeast.
 2 Tbsp warm water
 1 c, sour cream

With
 ↓
 3 egg yolks, (beaten).

add to
 flour
 mixture
 ↓
 1 tsp Vanilla
 sugar

Mix & put in refrigerator
 8 to 11 hrs or overnight

divide into 2 pieces) - keep unused part
 in refig.

roll very thin using sugar
 instead of flour
 for rolling.

cut in 4 in squares.


fill. 5 dozen Kipries.

filling -
 3 egg whites
 3/4 c sugar
 1 c, coconut
 or corn flake
 1 Tsp Vanilla.
 Beat egg whites,
 stir add sugar
 Beat until stiff
 fold in cocoa
 & Vanilla. put
 Kiprie square
 fold corners over
 little pillow

seal + Bake

Helen Morelar

from the recipe file of Flora Armstrong



Sugar Peanuts
1/2 Cup water
1 Cup sugar
 dissolve & boil - add 2 cups
 raw peanuts - Cook down
 until its sugary

Put on Cookie Sheet & Bake
 25 or 30 min 300°

Need an Idea for breadbox?
 Paint a rural mailbox to harmonize with your kitchen.

Fresh Apple Cake *Melda Dimick*,
 Bake 1 1/2 hrs. slow 325 ^{suggested}
 apples 1/2 c. grated.
 nuts 1 c. chopped.
 raisins 1 c. 2 tsp soda ^{mix}
 Sugar 2 c. 2 c. flour ^{apples}
 eggs 2 1 tsp Nutmeg.
 Butter 1/4 c. 1 tsp cinnamon
 1 tsp allspice.
 Maraschino cherries. Mix & Bake.

Most of us would rather be ruined by praise
 than saved by criticism

Lemon Supreme Cake. *Wilda*.
 1 pkg Duncan Hines Lemon Supreme cake mix.
 1 pkg instant Lemon pudding mix.
 1 c. water. Mix all together
 add 4 eggs. Beat to thick lemon color.
 3/4 c oil. Beat three min.
 Bake in greased, floured, angel food
 pan 350° 1 hr.
 Cool ten min. remove from pan.
 Bring to Boil
 1/2 c sugar
 1/2 c. orange juice.
 drizzle over cake.

Helen Moreland.

Peanut butter fudge
1/2 c sugar
2 tbsp. peanut butter
1/2 c milk
cook as fudge.
cool & Beat.

fudge
3 c sugar
1 c milk
2 oz. grated choc or
6 tbsp cocoa - level
1/2 tsp salt
1 tbsp butter
1/2 tsp Vanilla
add chopped nuts
or raisins.
cool & beat.
Heat slowly
starting it to cooking.

Peanut Brittle

2 C. white sugar
1 c. cold water
1 C. Karo Syrup,
1 C. raw peanuts.

Boil to hard crack stage
set of stove add 2 level
tsp soda. make paste
of soda + small amt of
water.
cool & stretch.

Peanut Butter Balls

3 cups crunchy peanut butter
2 1/2 or 3 cups powdered sugar
3 tablespoons white syrup
1/2 teaspoons vanilla
1 cup chopped nuts

Mix ingredients above well and form
into balls about 1 inch in size.

Melt 1 12oz. package chocolate chips,
and 4 lb. of ~~co~~ sealing parafine add
parafine to chocolate chips.

Mix with slotted spoon, keep hot over
boiling water. Dip into chocolate mixture and
drain over pan lay on wax paper.

I used a round toothpick to dip mine with.

Peanut Christmas Cookies,

$\frac{3}{4}$ c. lard. Helen Moseland

$\frac{1}{2}$ c. Brown Sugar.

1 egg.

3 Tbsp. buttermilk, 1 tsp. Soda dissolved
in buttermilk

1 tsp. Soda.

1 c. ground raw peanuts.

3 c. flour.

1 tsp. Vanilla.

Cream sugar, lard eggs, add
milk + ground peanuts mix
over

flour. Mix thoroughly.

roll dough. $\frac{1}{4}$ in. cut in oblongs
 $1\frac{1}{4} \times 2\frac{1}{2}$ in. press peanuts into

dough. if desired, Bake 375°

for 5 to 10 min

Burn drop Bars. Sophie Claar.

4 eggs.

2 c. brown sugar, 2 c. flour.

$\frac{1}{2}$ c. copped nuts, $\frac{1}{4}$ tsp salt

1 tsp. cinnamon, 1 Tbsp. oil

1 "7. chopped gum drops.

Beat eggs, add sugar, oil.

add cold water. Sift flour

salt + cinnamon, take out 1 c

of flour mixture + mix in the
nuts and gum drops, then
mix all together.

use a large drip pan line

+ pour in the batter. +

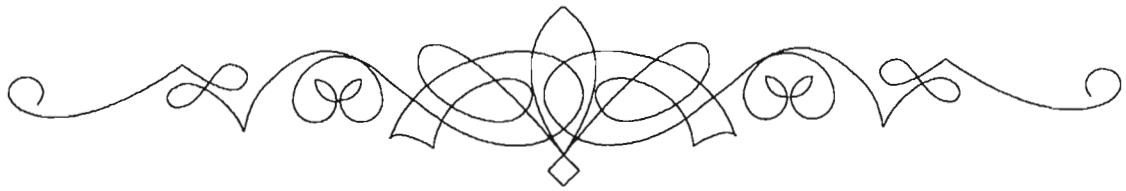
make $\frac{1}{2}$ in thick.

Bake 350° . $\frac{1}{2}$ to $\frac{3}{4}$ hr.

when done turn out + cut
in thin Bars.

- 27 -

use no B.P. - soda or shortening.



Peanut Butter Cookies.

11 oz table fat,

13 oz Peanut butter

1 1/8 c sugar.

1 1/3 c Brn

4 eggs

flour 1 lb.

2 tsp soda

1/3 tsp B. Pwd,

1 tsp salt

Peanut butter Cookies

1 cup peanut butter
1 cup shorting

1 cup brown sugar
1 cup white sugar

1/2 cup water

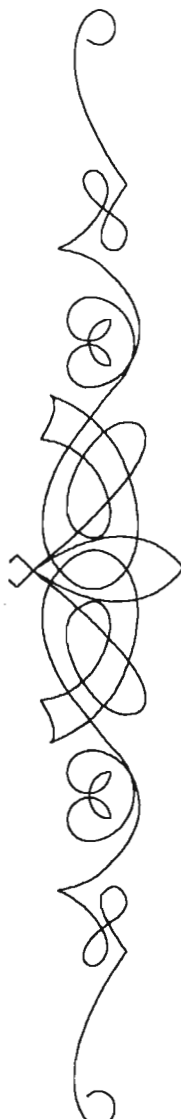
1 tsp. ~~soda~~ soda

3 1/2 cup flour

vanilla - salt

2 eggs if necessary

Bake 400° 12 min



oatmeal Bread,

2 Loaves.

2 pkg dry yeast,

$\frac{1}{2}$ c Lukewarm Water,

$1\frac{1}{2}$ c Milk Scalded,

$\frac{1}{2}$ c molasses.

2 tsp Salt

$\frac{1}{2}$ c Molasses

$4\frac{1}{2}$ c flour.

1 c uncooked
oats,

Soften yeast in warm water,
Pour scalded milk over shortening
Salt & molasses, stir till
shortening melts, cool to luke
warm, stir in 1 c. flour,
add softened yeast & oats,
stir in flour to make a soft dough,
turn out & knead 10 min,
round into ball, put in greased
bowl, let rise 1 hr, punch
down, let rest 10 min, form
into 2 loaves, place in
greased bread pans, ^{cover} let
rise 1 hr, bake 375°

35 to 40 min

Pat Waugh.

Carrot Bread

1 c. sugar

$\frac{3}{4}$ c. cooking oil

2 eggs

$1\frac{1}{2}$ c. grated raw carrots

$1\frac{1}{2}$ c. sifted flour

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

1 t. soda

1 t. cinnamon

$\frac{1}{4}$ c. chopped nuts

Combine sugar with oil,
add beaten eggs & beat well.
Add carrots with sifted dry
ingredients, mix well & add
nuts. Pour into greased
& floured loaf pan - $5\frac{1}{2} \times 9\frac{1}{2}$

Bake 75 min 350°

Lois Tapp



Old fashioned

Golden Sugar Cookies

$\frac{3}{4}$ C flour

1 tsp soda

1 " cream of tartar

$\frac{1}{4}$ " salt

1 C butter

1 tsp vanilla

1 tsp lemon

or nutmeg

2 C Sugar

2 eggs

$\frac{1}{4}$ C - milk

cream butter & extract add sugar

cream till fluffy

Beat in eggs well

Beat in dry ingredient

small amt at a time

roll in balls & flatten

roll & cut

Bake 12 min

at 350°

Della Enslow
Tea Ring, + rolls

2 C. Water

2 pkg yeast

1/2 C Sugar

2 C flour

Combine Water, yeast, sugar, let rise,
then add 2 C flour. Stir to mix.

Beat.

add 3/4 C oleo. softened

2 1/2 C flour

1 C scalded raisins, 2 tsp salt.

Mix to soft dough, refrigerate
several hrs. or over night.

Roll out on floured Party cloth.

this spread with softened oleo,
& brown sugar & cinnamon
roll, use pie cover tin & arrange
in circle, cutting 2/3 way thru w-

Scissors, let rise - Bake 375-20^{min}

Ice w Prod Sugar icing
accent w - Pecan halves +
Maraschino cherries

When scalding chickens, add one cup of
vinegar to a 10 qt. pail of scalding water.
Pin feathers come out easily.

Mixes for Pie Crust + Biscuit dough.

Pastry.

7 cup sifted flour }
 4 tsp salt, } combine & cut in lard until lard
 1 3/4 c lard to 2 c, } is about size of small peas, store in
 Refrigerator, in covered container.
 1 pie crust. 8 in pie tin, 1 1/2 c mix. 2 to 4 Table spoon.
 large pie tin. 1 1/2 to 1 3/4 c. mix.

Biscuit Mix.

8 c. flour (sifted) } sift together
 1 1/4 c B Pwd } cut in lard till it has a fine
 4 tsp salt, } even crumb.
 1 c. to 1 1/2 c lard. } use 2 c milk mix 1/2 c milk
 for a batch biscuits 450° for 12 to
 15 min. makes 12 biscuits.

Peanut Christmas Cookies.

3/4 c lard }
 1 1/2 c brown sugar } Cream
 1 egg } add egg
 8 tbsp buttermilk } dissolve soda in buttermilk
 1 tsp soda } & add.
 1 c ground peanuts }
 3 c flour } add & stir & roll 1/4 in.
 1 tsp vanilla. } Bake cut cookies as desired.
 375° for 8 to 10 min.

When baking apple pie, add pineapple juice to the crust instead of water. Good!

MASTER MIX
 (Made on Electric Mixer)

This amount can
 be made with
 electric mixer.

For 13 Cup

For 29 Cups

Maybe made in 3 qt bowl

5 c	9 cups sifted all-purpose flour <u>or</u>	5 pounds flour
3 Tb.	10 cups sifted soft wheat or cake flour	3/4 cup double acting baking powder
1 1/2 tsp.	1/3 cup double-acting baking powder	3 tablespoons salt
1 tsp.	1 tablespoon salt	2 tablespoons cream of tartar
2 Tb.	2 teaspoons cream of tartar	1/2 cup sugar
1 cup	1/4 cup sugar	2 pounds shortening which does not require refrigeration
	2 cups shortening which does not require refrigeration	

A F T E R M I X I N G S T I R I N

1 c	2 cups dried milk	4 cups dried milk
---------------	-------------------	-------------------

1. Sift flour and measure
2. Measure other dry ingredients.
3. Mix all dry ingredients in large mixer bowl, using low speed. Mix for 5 minutes.
4. Add the cold fat. *get very cold, so cold it will cut off, & hard.*
5. Cut the fat into the flour until mixture resembles coarse meal. *Keep moving shortening into mixture.*
6. Store in covered container at room temperature.

a meat fork is very good for stirring.

add milk, that is has been reconstituted.

drop biscuits: Beat dough till gluten starts to reform.

Very high protein biscuit,

dip biscuits or muffins with ice cream dipper to avoid tunnels.

to

Roll biscuit dough thin, fold it in half before cutting.
 Crisp and flaky and split open easy.

My darling sweet (potato):
Do you (carrot) all for me?
My heart (beets) for you and
love is soft as a (~~meatloaf~~^{speasch}). I
am' for you strong as an (onion)
you are a (peach) with your (radish)
hair and (turnip) nose. You are
-35- the (apple) of my eye. Do if
we (cantaloupe) then (lettuce) be
married for I know we will
make a happy (pear).

Shower game (blanks filled in by Helen)

Beet Relish,

2 pt, cross sliced Beets,

2 pt " " Cabbage,

1 pinch red pepper, or ~~one~~ small bit of pepper pod,

1 tsp. Salt,

2 c, chopped celery,

1 1/2 c, Sugar

2 c + vinegar,

1 c, Water,

Mix all ingredients.

let heat thoroughly,

When it reaches boiling point

Pour into jars, + seal.

Use empty paper towel tubes to store extension cords.
Label with length.

My Favorite Peanut Brittle

combine

Helmi Moseland

2 cups sugar

1/2 cup hot water

1 cup white Corn Syrup.

Cook to hard ball stage when
tested in cold water. - Then add.

2 cups raw peanuts

1 tbsp butter

Stir continually and cook to light
golden brown, take from stove + add

1 tsp vanilla

4 level tsp soda,

Stir well + pour into large buttered
cookie sheet, cool + break,

Cole slaw relish

- 10 c. finely chopped green cabbage, cut 4 #.
- 4 c. chopped onion.
- 1 c. diced sweet green pepper.
- 1 c. diced " " red pepper.
- 2/3 c. salt
- 2 c. sugar.
- 1 tsp celery seed
- 2 c. white vinegar.

Mix Cabbage, onions, + peppers + Salt in large bowl, pour in ice water to cover, cover, let stand over night.

Drain, pack in hot sterilized jars combine sugar, celery seed + vinegar over

heat. to boiling

fill jars to brim + Seal.

Frosted Salad, Elizabeth Bell,

- 2 pkg lemon jello
- 2 c. boiling water.
- 2 c. Carbonated water.
- 1 can (20oz) crushed pineapple
- 1 c. Miniature Marshmallows.
- 2 large Bananas, sliced.
- 1st step. dissolve gelatine in boiling water, stir in carbonated water + chill until partly set. drain pineapple, save juice for topping.
- 2nd Step. fold in fruit + Marshmallows.
- Topping: 1/2 c. Sugar
- if desired: 1/2 T flour, 1 egg slightly beaten
- 1/4 c. American cheese 1 c. pineapple juice (from fruit)
- 3 T parmesan cheese 2 T Butter
- 1 c. whipping cream or 1 pkg cream whip

Combine sugar + flour in Saucepan.

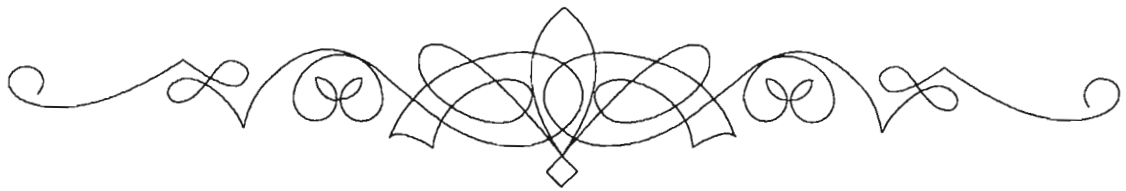
Stir in pineapple juice + egg. Cook until thickened, add butter, chill.

fold in whipped cream.

front Gelatin mixture, chill.

before serving - 31 -

Instand lemon pudding made with fruit juice is a tasty dressing for fruit salads.



Cabbage Salad,
1 Large head Cabbage.

1 Carrot

1 Tsp Salt.

Shred, put on Salt,

let stand 1 hr

squeeze out extra moisture

Mix together

1 c. vinegar

1/4 c. water

2 c. Sugar

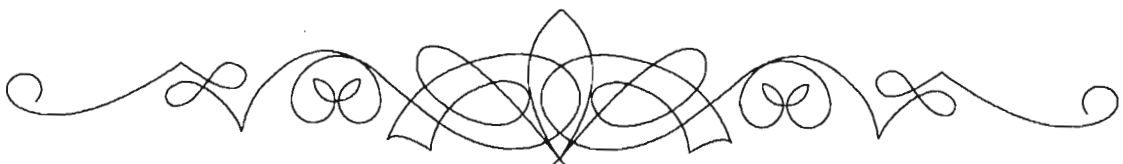
1 tsp celery seed,

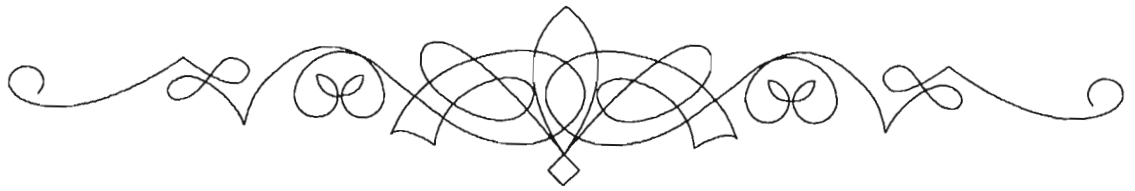
Boil 1 min, cool to

lukewarm, pour over

Cabbage mix, & freeze,

Helen Moreland



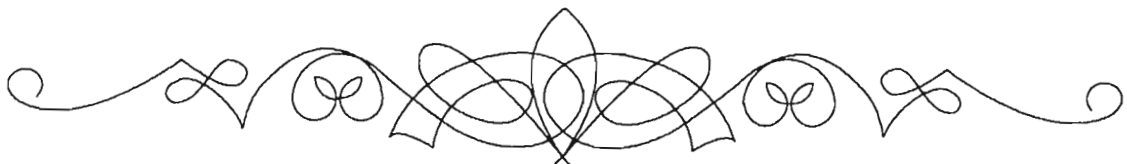


Cinnamon Cucumber Rings

2 gal - large rings,
slice $\frac{1}{2}$ in thick, take seeds out.
2 c. lime & $\frac{1}{2}$ qt water,
let stand 4 to 6 hr or overnite. drain
wash 3 times, soak in tea water
3 hrs, drain,
add 1 c. vinegar, 1 tbsp alum.
1 small bottle red food color. +
water to cover. heat to simmer
for 2 hrs, & drain,
2 qt vinegar 10 c sugar, 2 c. water

8 sticks cinnamon - 1 pkg red
hote candies, bring to ^{Boil.}
Powover rings, keep lid on
tight, let stand overnight,
drain & re heat 3 mornings,
last morning, bring liquid to
Boil. Pack rings in hot jars
Seal, process 10 min in
Hot Cold pack -

Sophie.



Helen Moreland

Frozen Pineapple dessert.

1 can. Eagle Brand,

$\frac{1}{2}$ c lemon juice,

1 pkg Vanilla Sandwich
Cokeys.

1[#] can 1 c. crushed pineapple
- drain & save juice.

chill Eagle Brand milk,

beat till thick, slowly

add lemon juice, then

Pineapple juice, add
crushed pineapple.

Crush cokeys, spread
in utility Baking dish

Save some for top.

Pour Whipped Mixture
257

over Cookie Creams,

add the Softened Vanilla
ice cream, cover w-

Cookie crumbs,

freeze. Cut in sq

and serve

Cucumber relish Compote.

Makes 7 pints. ; 3 cups sugar
7 large cucumbers, ; 3 c white vinegar)
30 small onions peeled ; 2 tsp whole cloves
1/4 c. salt.

2 large seedless oranges,
1 quarter cucumber lengthwise, cut into 1 in pieces
about 16 cups. halve onions, combine with cubes
and salt in large bowl. let stand 1 hr. drain.
2 - slice oranges 1/4 in thick, quarter each.
place in small bowl, cover with boiling water.
let stand 1 hr. drain.

3. Combine sugar + vinegar in kettle. Heat to
boiling. stirring constantly. Stir in veg. + oranges
cover. Heat just to boil, full rolling.
Ladle into hot sterilized jars placing 5 or 6
whole cloves in each, seal, cool. label +
date.

Chocolate Cake. eggless.

Very moist and keeps well. Billy Ames
1 1/2 c. flour
1 c sugar
1 heaping tablespoon cocoa.
1 level tsp soda.
pinch salt. add
1/3 c. melted oil.
1 1/4 to 1 1/3 c buttermilk.
1 tsp vanilla. Beat well.
Pour into greased & floured large baking
pan. Bake 325° for 25 min.
fudge icing.

1 c. Sugar. 1 heaping tsp cocoa mix well
add 1/2 c milk. cook to stiff foil stage, cool
add 2 tbsp oil over

Cool & add 1 tsp vanilla.
Beat until creamy, spread on
cake.

Banana nut loaf

- 1 $\frac{3}{4}$ c sifted flour,
- 2 tsp. baking powder,
- $\frac{1}{4}$ tsp. soda,
- $\frac{1}{2}$ tsp. salt,
- $\frac{1}{2}$ c. coarsely broken walnuts,
- $\frac{1}{3}$ c. shortening,
- $\frac{2}{3}$ c. sugar,
- 2 eggs well beaten.

1 c. Mashed Bananas - 2 or 3.
Sift together the flour, bk. powder, soda
+ salt, + stir in nuts, cream shortening
add sugar + cream well. add eggs.
add flour + Bananas alternately
Beating well until smooth.
Bake in loaf pan.

Helen Moreland

Soap

1 gallon + 1 quart of grease
(Dissolve)

2 cans of lye in 2 quarts and 2 lye
cans full of water

Mix lye and water let set for 30 min.
Now mix this solution with melted
grease.

Add 8 tablespoons borax

Mix until dissolved.

Add One pint household ammonia.

Let set for 15 minutes.

Add 2 Tablespoons Sassafras Oil.

Stir soap occasionally until it
is as thick honey.

When soap is set enough
mark it + let it set in pans for
3 or 4 days. Let age from
1 to 2 weeks after taking up.

Iris '49

Iris Davis Barnett

Cucumber Crisp : 5 pints.

8c. thinly sliced cucumbers, dill sprigs
8c. thinly sliced onions, 1 lb. lt brown sugar
1/2 c salt, 1/4 c chopped fresh dill
2 c. white vinegar.

Mix cubes, onions + salt, in a large bowl.
add ice water to cover, cover. let stand over night.
drain well, pack in hot sterilized jars
Combine sugar, celery seed + vinegar in
a medium size saucepan, heat to boiling
pour into jars, fill to rim, seal.

Calico Carrot Chop Chop, 6 pints.

20. Medium Carrots.

4 large sweet green peppers 2 c sugar

4 " " red peppers, 2 tbsp salt,

6 large onions, peeled & quartered, 1 tbsp dry mustard

clean + seed the peppers, 2 c cedar vinegar.

put carrots, peppers + onions thru coarse blade
food chopper. there should be 14 c,

place in kettle, add boiling water to cover

let stand 5 min, drain well,

stir in remaining ingredients, heat, stir
several times, to boil, simmer 5 min.

place in jars & seal.

Cranberry Salad

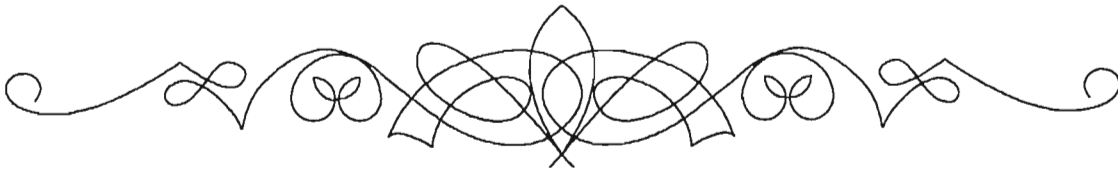
1 1/2 c ground cranberries

1 1/2 c ground orange, rind & all.

1 c. sugar, dark salt.

2 tsp cinnamon

1/2 " nutmeg.



MAY 1972						
S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

JULY 1972						
S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23 ³⁰	24 ³¹	25	26	27	28	29

June 1972

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

SUNDAY

4

156

MONDAY

5

Last Q. ©

157

TUESDAY

6

158

WEDNESDAY

7

159

THURSDAY

8

160

FRIDAY

9

161

SATURDAY

10

162

24TH WEEK

Sliced Cucumbers
1 gal. sliced thin

1 cup salt
let stand 1 wk.
stir well each day

drain + rinse
cover with water
1 tsp alum
1 tsp ginger

simmer 5 to 10 min
drain + rinse well
mix 1 tsp celery seed

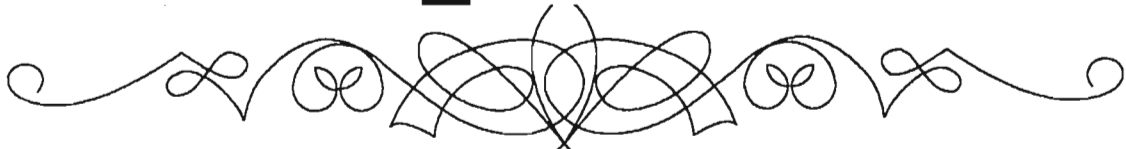
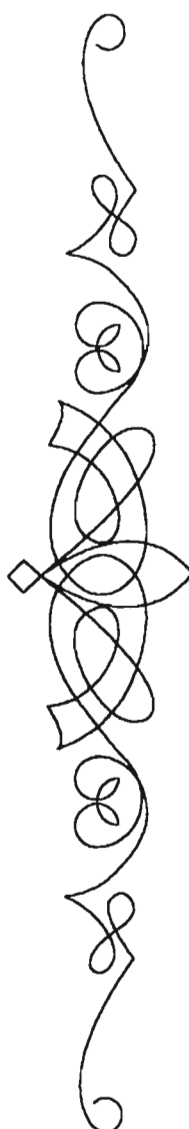
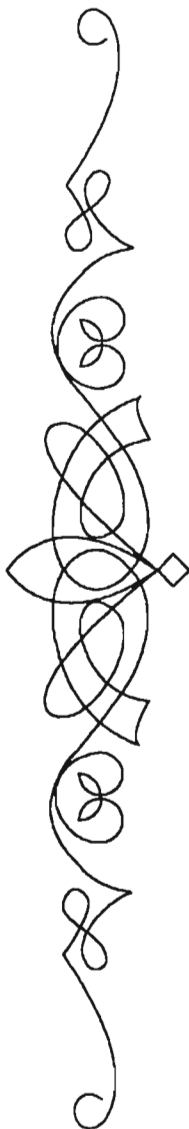
1 tsp mustard seed
1 qt. vinegar
1 lb. sugar
Bring to boil add slices

simmer 10 min

JUNE 4 to 10

He that is down can fall no lower.

JUN JUL AUG SEP OCT NOV DEC



Dill Green tomatoes pickles

Kasher Style.

Green tomatoes
Stalk celery
Sweet green peppers
Garlic.

2 qt water.

1 qt vinegar

1 c. Salt,

Dill to taste,

Use small firm green tomatoes
Pack in jars. add weak qt jar
1 stalk celery. + 1 gm pepper cut in $\frac{1}{4}$.
Make brine of vinegar, water + salt, boil
with dill for 5 min. pour hot brine
over pickles + Seal at once. These
will be ready for use in 4 to 6 wks
this amt fills 6 qts.

$\frac{1}{2}$ c tang or orange drink
Instant Russian tea
 $\frac{1}{3}$ c instant tea
 $\frac{1}{4}$ c sugar
 $\frac{1}{2}$ pkg Pre-sweetened Lemonaid mix.
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{8}$ " cloves
add 8 c. Boiling water ~~stir~~
+ Serve - 10 servings

No Bake Cookies

Jeff Dimick
Sent to Grandma
Moreland

- 1 stick of butter
- $\frac{1}{2}$ cup of milk
- 2 cups of sugar
- 4 table spoons of coco
- 3 cups minute oats
- 1 teaspoon vanilla

Boil butter, milk, sugar, coco then
add oats and then add vanilla

Garage sale items=something you figure out a use for after buying it

Baked Cabbage

1 large head cabbage. Salt + pepper, Boil until slightly tender, & drain.

$\frac{1}{2}$ pt. Miracle whip. - 3 eggs beaten until whites are stiff. $\frac{1}{2}$ c. vinegar & mix. add $\frac{1}{2}$ c cream. & Beat.

Mix with cabbage, put in baking dish & cover with potato chips

Bake 30 min.

By Wilda. Very good

Chicken + rice,
1 1/2 c rice, uncooked,
1 Onion chopped
1 cup chopped celery,
1 can cream of chicken soup,
4 oz can Mushroom stems + pieces,
1 1/2 # Chicken cut up,
2 Tbsp oleo or butter Melted
1/2 tsp Salt,
1/2 tsp Paprika + Pepper
1/2 tsp Poultry Seasoning
2 cups Water on rice.

Heat oven to 375°

9 X 13 in pan, mix well -

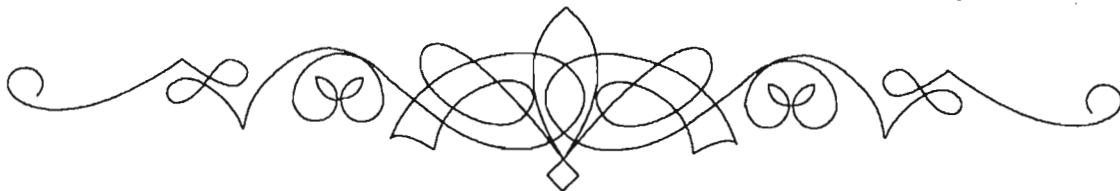
Arrange Chicken on rice

Drizzle with Melted Oleo,

Sprinkle with Seasonings

Bake at 375° oven uncovered

1 hr until chicken is tender,



Dumplings -



Grandma

Moreland

1 cup flour

1 teas. baking powder - (rounded)

1 egg

1/2 cup milk

Stir making a soft dough
cut in 1 teas. shortening (rounded)

Bring chicken broth to a boil,
in a large pan.

Dip spoon into broth, spoon in
small spoonfuls of dough.
- QUICKLY -

Cook 12 minutes. Do not lift lid.

Told to
Melodie Miller by Gma. They
were delightful, and light as air.

Helen M.

Mexican Casserole, ^{from} Arlene Shultz

- 1 Pkg soft Tortillas
- 1 # hamburger (Ground & Seasoned)
- 1 Can ranch style Beans
- 1 large Onion Chopped
- 1 Small pkg Cheddar or longhorn cheese
- 1 Can Mushroom Soup - grated
- 1 Can No-Tel tomatoes

Line Baking dish pieces of Soft Tortilla
add layer Meat & onion & Cheese
repeat
Mix Soup & tomatoes pour over top
Bake 1 hr 350

Zucchini
Here's what's cookin': Casserole
Recipe from Alice
Serves: _____



- 2 lb. squash sliced
- 2 small onions sliced
- 1 Can Cream of Chicken soup
- 1 small can pimentas
- 1-8% sour cream
- salt and pepper
- 1 pkg (1 lb) herb stuffing mix
- 1 cup oleo (melted)

Steam squash & onion about 1/2 done. (drain), toss stuffing mix in oleo. Put half stuffing mix on bottom of a 2 qt baking dish and half on top

Bake 350° for 30 minutes

March 7, 1997

In the early 1970's when we were in Deerfield visiting Mom & Dad, Mom had made these 'Raisin Bars'. He thought they tasted delicious, so I copied the recipe. Mom had clipped the recipe from the Garden City Daily Telegram newspaper. Which Dad called the "daily headache". He said you read it before you go to bed, so you'll have nothing on your mind!!

Soft Raisin Bars

1 cup raisins
 1 1/2 cups water
 1 cup shortening
 1 1/2 cups sugar
 2 eggs

3 cups flour
 1 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1 teaspoon salt (I use 1/2 t.)
 1 1/2 teaspoons soda

Cook raisins with water for ten minutes. Cream shortening, sugar, and eggs together. Sift dry ingredients and add the soda to 1 cup of the water (off raisins). Add alternately with dry ingredients to creamed mixture. Add raisins. Pour into large cookie sheet, (11" x 17"), or two small ones. Bake 17 minutes at 375°. Ice with powdered sugar icing (thin)

1 cup confectioners sugar Blend together and spread over bars.
 1 T. shortening
 1-2 T. milk
 1/2 t. Vanilla

Sizing for dark dresses

1 env Jellatin or rays

spinkle on to $\frac{1}{4}$ c cold water

stir until dissolved

add $\frac{1}{3}$ c boiling water

stirring constantly, to mixture,
strain into 4 qt warm water

if it ropes throw out &
start over, -

1 Chile

2 # ground Beef

2 tsp garlic

1 T lard

2 spp cominos seed

$\frac{1}{4}$ c Chile Pnd
salt

$\frac{1}{4}$ tsp pepper

2 $\frac{1}{2}$ c Water

Helen Moreland

Plant Fertilizer.

1 quart water

1 teaspoon Epsom salts

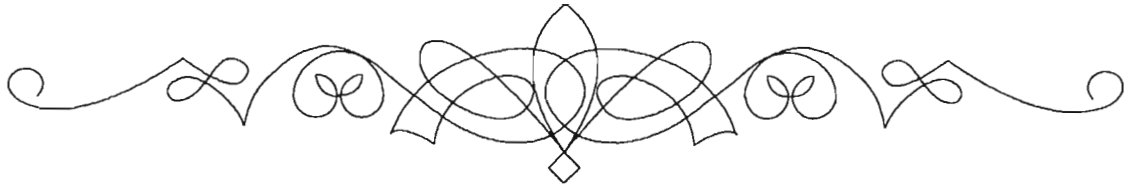
Baking Powder

1 " Salt Peter

$\frac{1}{2}$ " Household Ammonia

$\frac{1}{2}$ "

When plastic food containers smell, soak
in vinegar water or baking soda water.



The following recipes in Helen's files were so unusual, even though not handwritten,
I decided to add to the book.
These were used when she cooked at the Deerfield Schools.

Noodles

3 dozen large eggs
5 pounds of flour

Separate 14 eggs (whites can be saved for angel food cake)

Measure 14 cups of flour in large bowl....

Make a well, add the 14 egg yolks and 22 whole eggs....

(It is easier to mix above ingredients if you beat the eggs all together before pouring in well)

With hand stir in a circular motion until most flour is used then you may take it from the
bowl and on a flour service.

Knead until smooth....that is when you cut off a portion no flour can be seen.

Cut in small pieces' for machine.

Run through noodle machine on these settings

1 one time

3 three times

5 once or more

Lay on cloth to dry.....perhaps an hour free of draft
(strips will feel dry like paper they are ready to cut)

Never Fail Homemade Noodles

18 batches will serve 40 people

1 cup flour 1/4 teaspoon butter

1 egg 1/4 teaspoon baking powder

1/2 teaspoon salt 1 1/2 tablespoon milk

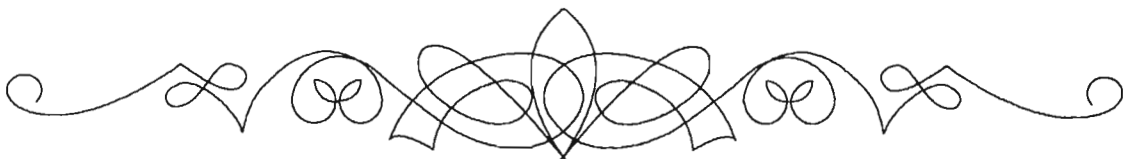
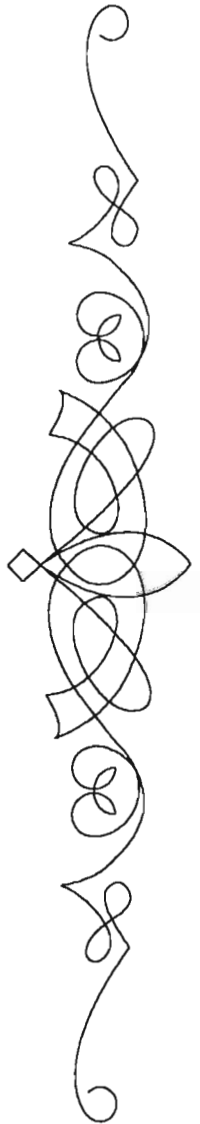
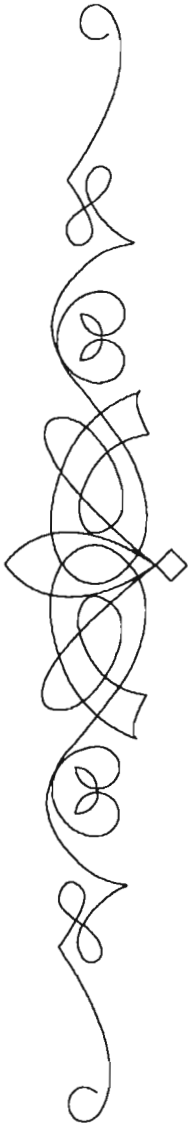
In a bowl, place flour and make a well. Drop remaining ingredients into well. Mix with fork,
then fingers until forms a very stiff dough. Roll out on floured surface until very thin.

Let stand 20 minutes.

Cut as you desire.

Spread noodles out and use or dry for two hours.

Drop into broth and cook.....a chicken or beef Bouillon cube added to broth improves flavor.



Rosy Red Rhubarb cake

6 c diced rhubarb

1/2 c margarine

2 1/2 tsp B. Powder

1 egg

1/4 tsp salt

3/4 c milk

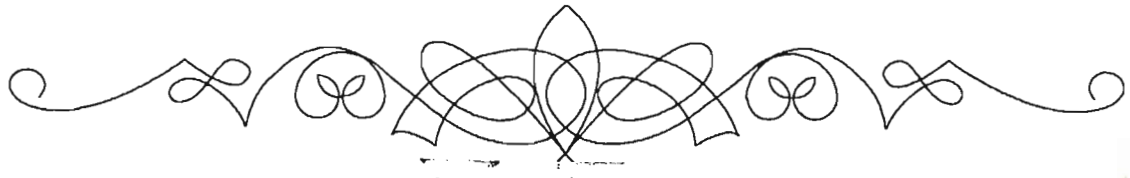
2 c flour

1/2 c brown sugar

1 small pkg strawberry
jelly

cut marg into sifted flour and B. powder and Brown sugar as for pie crust then add salt egg and milk. Mix will be moist. Spread in 9x13 cake pan and press against sides. Spread rhubarb over top and sprinkle jelly over top.

make a topping of 1 1/2 c sugar 6 tbspoons of margarine add 1/2 c flour. Chop this together as for pie crust and sprinkle over rhubarb in pan Bake in 350° oven for 50 min.



Summer Sausage, from

Don Moore

+ Lola Rector

2 # lean Hamburgers

1 cup water

2 Tbsp Morton's tender quick.

1/8 tsp garlic powder

1/4 tsp onion salt

1 Tbsp liquid smoke

do not use any salt

use pepper if desired.

Mix with hands - shape in bin rolls

5 in wrap with Saran Wrap -

refrigerate for 24 hrs. take off wrap -

put on rack to drip, or in open pan

Bake 1 hr at 300° cool wrap

in foil. can also be frozen

as it keeps well

Cabbage + Carrot Casserole

Boil 1 head cabbage -

together

Boil 1 bunch carrots

separate

cook till tender.

combine + put in Casserole
with some liquid

Season with 1/4 c. oil.

Salt + Pepper.

Cover w- grated cheese.

Bake till cheese is melted.

alice Weathered

From The Recipe
File of

Helen Annis Mordant

Kissling for 20# Turkey
enough for 25 people.

3² Loaves bread,
3⁴ medium potatoes,

2 onions,

1 stalk celery, medium, chopped

2 apples, (optional) chopped,

$\frac{1}{4}$ # oleo. (1 to 2 c. corn bread,
Salt 1 Tbsp optional,

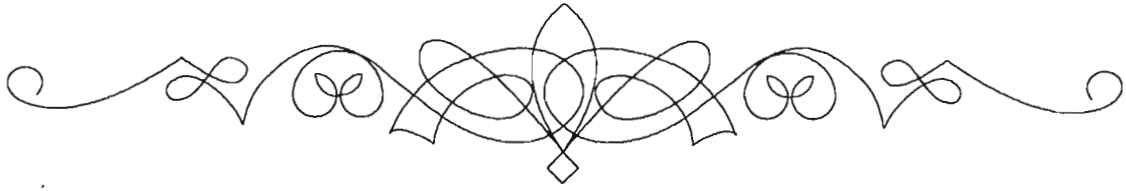
Pepper 1 Tbsp

Sage $1\frac{1}{2}$ Tbsp.

$\frac{1}{4}$ # oleo to baste turkey less as needed,
2 qt hot water, more or

dry bread by opening the day before, or by putting
in the oven for a few min. 325, oven, do not brown.
Crumble bread in dish pan or large bowl,
grind in food chopper, all the following ingredients,
onions, all giblets, and potatoes, chop
apples + celery, add all seasoning, then
the boiling water and stir, add eggs
and mix thoroughly. Melt oleo + add.
mixing thoroughly.

Have turkey washed +
drained. Salt inside and out, stuff turkey
both neck + body cavity. Line shallow baking
pan. (large, use heavy duty aluminum foil,
3. four foot pieces, or longer, fold to gether, drug
store fold. Place turkey in foil sheet, fold over
lookly. fold up ends. Bake $\frac{1}{2}$ hr. 250.



Spanish Meat Balls *Sue*

2 lbs. hamburger

3 tbsp rice

1 egg

cracker crumbs

1 onion

green pepper (if wanted)

Mix ingredients together - make
into small balls. Brown on
both sides. Add tomato juice

or soup until skillet is about
half full. Fill rest up with water.
Cook on very low fire until done

Cathedral Windows

By Vivian Dunavant

Melt 1 pkg (6 oz) Chocolate Chips
and 2 tbsp butter, over boiling
water. Then add 1 egg and cook
about 2 min, stirring constantly -
cool to room temperature, add
3 C. colored Marshmallows
and 1 cup nuts, shape into roll
roll in coconut or powder sugar.

Beef surprise

Combine
 mix Well
 remove 1 c
 meat mixture
 line 8 1/2 in
 custard cups

2 1/4 ground Beef
 2 tsp salt
 1 1/4 egg Pepper

1/2 c chopped onion
 2 c soft Bread Crumbs
 1/4 c butter

Melt
 butter 2 tsp poultry seasoning
 2 tbsp water

add onion + Bread crumbs
 Brown, add seasoning
 + water.

Spoon mixture into custard cups
 cover with 1 c. meat
 Bake 20 Min. 350°
 oven

Party Punch

3 c syrup, boil 3 c water 3 c. sugar, 7 Min.
 1/4 c tea - steep in 3 c boiling water,
 3 c orange juice or 1 can frozen orange juice,
 1 c lemon juice, 3 doz for 5 c.
 3 c pineapple juice
 1 1/2 gr gingerale.

When painting stairs, paint the even numbered steps
 one day and the odd ones the next day.

Pepper relish

1 1/2 large red peppers, }
1 1/2 large green peppers, } Chopped fine
1 1/2 onions

Boiling Water to cover.

2 cups vinegar

4 cups water.

2 cups vinegar

3 cups sugar.

3 tbsp salt. 2 Tablespoons pickling spice.

Remove seeds from peppers, chop fine with onions, run thru food chopper. pour boiling water over mixture, let stand 5 minutes. drain. Mix 2 c.

Vinegar with 4 c. water add pepper mixture

and bring to boil. let stand 10 min. drain - throwing away liquid, add vinegar, sugar salt, spices. boil 2 min. seal in hot sterile jars.

Eva Morford.

Sugar cure for meat

50 lb of meat

5 pks of salt

1 pt of water

2 tbsp salt peter

2 " cayenne pepper

1 cup black pepper

rub well into meat.

Is mending gloves a chore? Insert a thimble into the finger that needs sewing.

Wacky Cakes

$1\frac{1}{2}$ c. sugar.
1 tsp soda
1 cup sugar.
 $\frac{1}{2}$ tsp salt
3 tbsp cocoa.
Combine these in sifter
sift in mixing bowl
Make 3. Coler no-1.

1tbsp vinegar,
no 2. 1 tsp Vanilla.
no 3. 5tbsp melted shortening
pour 1c. cold water over
all + mix well for 2 min
Bake on cookie sheet
+ cut into bars or
in small pan + frost.

Helen Moreland

no. 1. Fudge

$5\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. oil or butter
1 lg can of milk.
Boil to soft Ball stage.

No 2. add
1 Pint Marshmallow
cream

3 pkg choc. chips,
1 lg cup. nuts,
1tbsp Vanilla,
Stir until smooth.

Helen Moreland

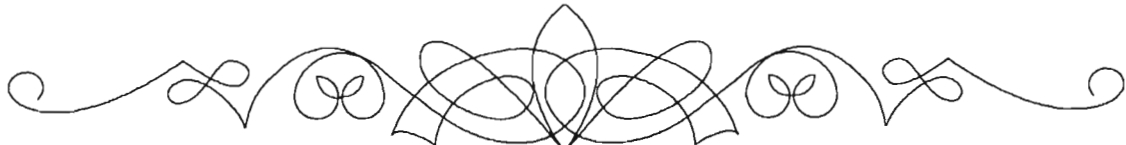
Beef Loaf

1 lb beef (chopped fine)
4 eggs
 $\frac{1}{4}$ cup butter
2 small crackers rolled fine
1 cup boiling water,
salt + pepper to taste
Bake one hour

Sea Rolls

1 cup milk.
 $\frac{1}{4}$ c. sugar
pinch salt.
 $\frac{1}{2}$ cup melted butter.
2 eggs
1 cake yeast from dissolved
in $\frac{1}{4}$ cup luke warm water
 $3\frac{1}{2}$ cups ~~or~~ flour
to milk + yeast add two
cups flour beat well (let rise)
then add butter sugar salt
and well beaten eggs + enough
flour to make soft dough, knead
well let rise in warm place, shape
into small rolls, let rise and
bake in a brisk oven

for fifteen minutes.
Helen Moreland



Shampoo
era: 30's & 40's

To shampoo, we had to be sure we had water in from the pump and then heated on the stove. We used the dishpan to wash hair in.

Pour hot water in the pan and cool it down with cold. Be sure to have a towel ready.

Shampoo may have been cake soap, which was Hard Water Castile.

Dip head in pan of water

Rub soap on hair and scrub

Rinse in pan

Get clean water for second washing and repeat

To Condition Hair

Pour 2 or 3 Tablespoons of cider vinegar into small pan and add warm water

Hold head over dish pan

Pour vinegar mixture over hair

Towel dry hair

Clean up

Often we had to make do with something we had in the house for Health and Beauty. Tooth cleanser was one of those things. From the earliest I can remember, Mama made this for brushing our teeth.

Since we did not have running water, nor indoor plumbing, we brushed our teeth while standing on the back porch. Give the Cleanser a try!

Tooth Cleanser
era: 1930's-40's

1/2 cup table salt

1/2 cup baking soda

Pour into pint jar, shake well

Keep lid on, when not in use

To brush teeth

Fill glass with water

Put toothbrush in glass

Pour small amount of cleanser into palm of hand

Put toothbrush in tooth cleanser mix so it sticks to wet brush

Brush teeth

Rinse teeth with water

Rinse brush with remaining water

Throw remaining water on ground

Hand Lotion Recipe
era: 1930's-40's

1 cup Glycerine

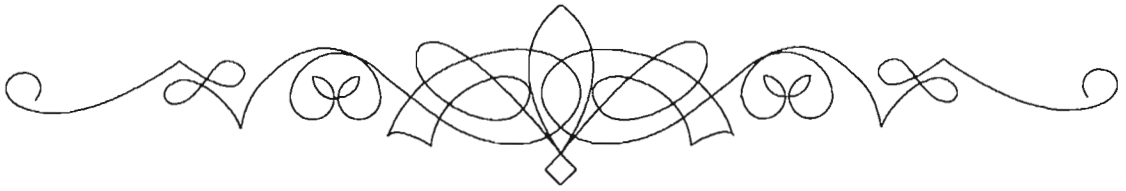
1/2 cup Rosewater

Pour both ingredients into a bottle

Shake well before using

Use as a hand lotion to soften hands





Hand Cream,
 PHONE 355-7371
 AREA CODE 303

The Warner Co.
W
 Inc

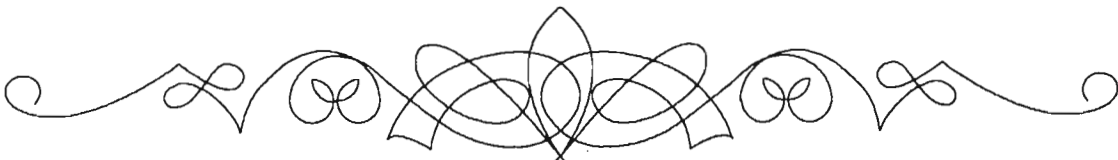
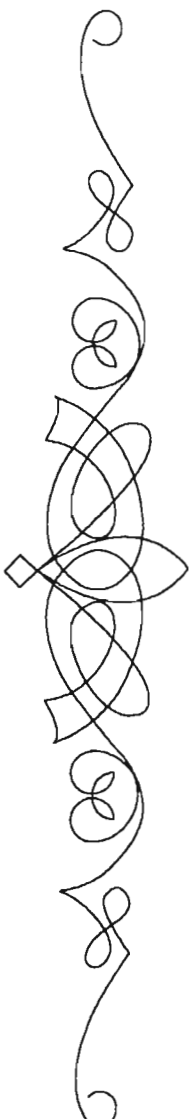
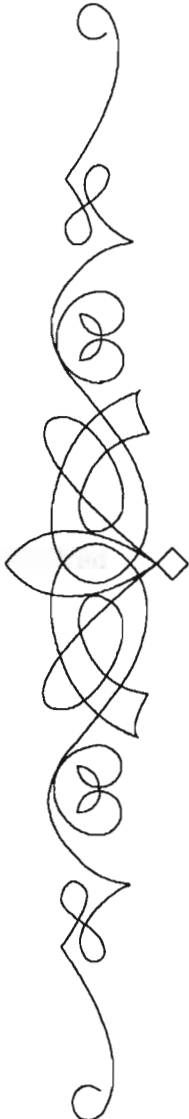
3625 E. 48TH AVE.
 P. O. BOX 5252 TA
 DENVER, COLORADO 80217

Hand lotion,

4 oz Steric acid.
 12 oz glycerine.
 16 oz distilled water.
 1/2 oz Strong ammonia, 1 tbsp.
 1/2 oz Parafin, 1/8 of a block of Parafin.
 1 gram powdered Borax acid, 1/2 tsp.
 Perfume + color May be added;
 Place steric acid, Parafin + glycerine in enamel or stainless steel bowl, double boiler style. When dissolved add ammonia beat until milky. Dissolve the Borax in the warm water, and add to first mixture. Remove from heat and Beat,
 By Audrey Annis.

PLUMBING * HEATING & WATER WORKS SUPPLIES

TURF IRRIGATION EQUIPMENT



BASIC BATTER

1. Soften 1 package active dry yeast in $\frac{1}{4}$ cup WARM water (110 to 115 degrees) or 1 Cake compressed yeast in $\frac{1}{4}$ cup LUKEWARM water (72 to 75 degrees); let stand 5 minutes.

Meanwhile measure $\frac{1}{2}$ cup shortening, $\frac{1}{4}$ cup sugar, and 1 tsp. salt into a large mixing bowl.

Scald 1 cup milk; pour over above ingredients. Cool to lukewarm. If dry milk is used, pour 1 cup warm water over above ingredients, add $\frac{1}{4}$ cup dry milk with the 2 cups of flour in next step.

2. Start mixer on medium speed (or beat by hand) and then add 2 cups sifted enriched flour.

Beat 1 minute or until gluten strands are practically visible. This brisk beating will take the place of kneading for these easy-to-make rolls.

3. Stop mixer. Add softened yeast, and 1 well beaten egg. Beat batter smooth on medium speed ($\frac{1}{2}$ minute).

With a spoon stir in $1\frac{1}{4}$ cups sifted enriched flour or sifted whole wheat flour. You'll have a stiff, somewhat sticky batter that will follow the spoon.

4. Beat batter at medium speed (for heavy batters) 2 minutes until smooth. Since batter is quite stiff keep beaters partially raised. Occasionally you'll need to push batter away from mixer beaters with a rubber spatula.
5. Now you cover the bowl of dough with a damp towel or a bowl cover. Set it in a warm place (80 to 85 degrees) and let the dough rise until it is bubbly on top and appears very light. This will take about one hour. The dough should rise until it is at least double.
6. Stir down and beat throughly with a wooden spoon. Let rise again till double (about 30 minutes). Stir down and shape into pretty rolls of your choice.

VARIATIONS

FEATHER BUNS - Plain and simple, but fragrantly delicious.

Use $\frac{1}{2}$ recipe of Basic Batter. After it has risen, stir down, press into greased pan, 8 X 8 X 2".

Smooth with tablespoon that has been dipped in melted butter. Dip spoon again into melted butter; make horizontal and diagonal indentations. Let rise till double (about 30 minutes). Bake in hot oven (400 degrees in metal pans or 375 in glass) for 20 to 25 minutes.

CINNAMON NUT TWIRLS - A delightful breakfast treat!

Let batter rise; stir down; then chill 1 hour.

Combine 1 cup sugar, 2 tsp. cinnamon, 1 cup finely chopped nuts. Spread on waxed paper. Grease hands; roll or stretch dough into 8-inch strands, $\frac{1}{2}$ " thick. Coat strands with sugar-nut mixture. Coil on greased baking sheet.

Let rise until double. Bake in moderate oven (375 degrees) 15 to 20 minutes. Remove from baking sheet immediately.

SUGARPLUM COFFEE RING - A pretty party treat!

After batter has risen, add $\frac{1}{2}$ cup raisins.

Combine $\frac{1}{4}$ cup flour, $\frac{1}{4}$ cup fine bread crumbs, $\frac{1}{4}$ cup sugar, 1 tsp. cinnamon; cut in $\frac{1}{4}$ cup butter. Drop batter by tablespoons onto this mixture; turn batter balls to coat well.

Arrange balls in greased 9" ring mold. Top with remaining crumb mixture.

Let rise double in bulk.

Bake (375 degrees) 25 to 30 minutes. Drizzle with confectioners' sugar icing while slightly warm.

Confectioners' Sugar Icing

Mix together:

- 1 cup sifted confectioners' sugar
- 1 to 2 tbsp. warm water, milk, or cream
- $\frac{1}{2}$ tsp. vanilla or lemon juice
- (a bit of grated lemon rind may be added)

BUTTERSCOTCH-PECAN DAINTIES

Put 1 tsp. butter, 2 tsp. brown sugar in bottom of each muffin cup. Arrange pecan halves over mixture.

After batter has risen, stir down and drop by tablespoons into cups, filling them half full.

Let rise till double. Bake in moderate oven (375 degrees) 20 to 25 minutes. Remove rolls from cups immediately.

CARAMEL CRISPS

Let batter rise; stir down. Chill 1 hour. Use $\frac{1}{2}$ recipe Basic Batter for 18 rolls.

Mix 1 cup brown sugar, 2 tsp. cinnamon, $\frac{1}{2}$ cup chopped nuts. Spread half this mixture on waxed paper. Melt $\frac{1}{4}$ cup butter. Drop batter balls the size of a walnut in melted butter; then on sugar mixture. Sprinkle other half of sugar mixture on top of balls; cover with sheet of waxed paper; roll to $\frac{1}{8}$ " thick. Bake on greased cookie sheet in moderate oven (375 degrees) 10 to 15 minutes. Remove from cookie sheet immediately.

Alternative Household Products

Product	Alternatives
Drain cleaner	Pour 1/2 cup each of washing soda and boiling water down clogged drains; use a plunger or metal snake; flush weekly with boiling water to prevent clogs; use drain strainer
Oven cleaner	Sprinkle on baking soda and water; pour salt on spills while warm, scrub next day; 1/4 cup ammonia placed in the oven overnight; use oven mitts
Toilet cleaner	Baking soda; 1/4 cup of liquid bleach; mild dish detergent and toilet brush
Spot removers	Lemon juice; club soda; immediate cold water; corn meal and water soak (mix corn meal and water into a paste)
Furniture polish	Combine equal parts mineral oil with lemon oil or Carnuba wax; (Caution: Do not melt over open flame)
Silver polish	Soak silver in 1 quart water, 2 tablespoons baking soda, 1 tablespoon salt and small piece of aluminum foil
Powdered cleansers	Baking soda or mild detergents, elbow grease
Window cleaner	Use 1 cup vinegar in 1 quart water; rub dry with newspapers
Bleach and liquid cleaners	Use powdered, not liquid bleach
Copper cleaner	Rub with vinegar and salt
Wood floor cleaner, wax	For cleaning: half mineral oil and vinegar solution; mineral oil. For polishing: melt Carnuba wax into mineral oil (1 to 2 ratio)
Linoleum floor cleaner, wax	Damp mop with Murphy's Oil Soap; one cup white vinegar /two gallons of water to remove grease film; polish with club soda

Before you buy, ask yourself these questions:

- Do I really need this product?
- Have I checked for signal words?
- Is there a safer alternative?
- Does this product require safety equipment?
- Am I buying more than I need?
- Do I know someone who has this product to share?
- Can I safely store this product?
- Can I safely dispose of the excess or does it require household hazardous waste collection?

Date - Walnut Cake

$\frac{2}{3}$ cup sugar
 $\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
1 egg
 $1\frac{1}{2}$ cup cake flour
 $\frac{1}{2}$ cup milk
2 teaspoons baking powder
 $\frac{1}{2}$ cup finely cut walnuts

Cream shortening and sugar. Add unbeaten egg. add flouring. Beat thoroughly. Sift flour, measure, and sift with salt and baking powder. Add alternately with milk to creamed shortening and sugar. add nuts. bake in layers.

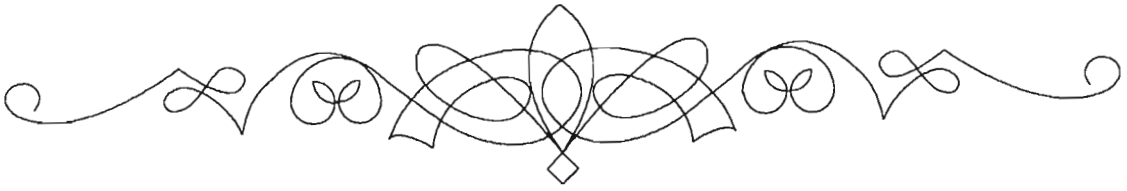
Date Filling

Coak 1 cup chopped dates, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ cup orange juice over low heat until thickened, cool to room temperature. spread between layers.

Orange Cream Frosting

Mix in a $1\frac{1}{2}$ quart bowl. 1 cup whipping cream. $\frac{1}{4}$ cup sugar. dash of salt and grated rind of 1 orange (about 1 tablespoon) Cover and chill 1-hour. whip until stiff
frost cake

From The Recipes of
Helen Annis Moreland



CHOCOLATE PUDDING CAKE

1 stick Oleo
1 cup flour
1/4 cup powdered sugar
1/2 cup chopped pecans
1 lg. pkg. cream cheese
1 lg. Cool Whip
1 tsp. vanilla
2 cups milk
1 small chocolate "instant pudding"
1 small vanilla "instant pudding"

Cream well Oleo, flour, 1/4 cup powdered sugar, and 1 cup chopped pecans. Pat into 9"x13" pan. Bake for 15 minutes at 350°. Let cool.

Cream well cream cheese, powdered sugar, 1 cup Cool Whip and vanilla. Spread over cooled crust.

Mix well milk, chocolate pudding, and vanilla pudding. Spread over cream cheese layer.

Spread remaining Cool Whip over pudding layer
Top with remainder of chopped pecans.

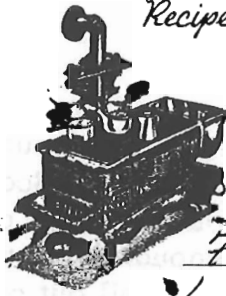
Strawberry Cake

1 Box white Cake Mix
1 Pkg. strawberry jello
3 Tablespoons flour
1 Cup wesson oil
1/2 Cup of water
4 Eggs
1 Box Of strawberries
Mix

Bake at 350 for 60 mins.

fris

Here's what's cookin' frozen fruit punch Serves
Recipe from the kitchen of



3 c. sugar } bring to boil
3 " water } and add:
3/4 c. lemon juice
4/6 c. can pineapple juice
3 mashed bananas
7 cups - chop up and add
1 bottle ginger ale

Mint Lemonade

2 c sugar, 2 1/2 c water, boil 5 minutes and cool.
Juice of six lemons, juice and rind of 2 oranges,
pour over 1 cup of mint leaves.

Add syrup when cool and let stand one hour. Strain.

Fill glasses with ice, use 1/3 c lemonade and fill
with water.

Bread crumb cookies

1 beaten egg

1 cup brown sugar

2/3 cup dried bread crumbs-crushed

1/2 cup raisins

1 cup nuts

1 1/2 cup flour

1 tsp. soda

DATE PINWHEEL COOKIES.

(Recipe)

- 1 lb. Dates, cut fine
- 1 cup Nuts
- 1/2 cup Sugar
- 1/2 cup Water

Cook Dates, Water and Sugar until thick.
Add Nuts.

DOUGH

- 1 cup Shortening
- 2 cups Brown Sugar
- 1 tsp. Vanilla
- 3 Eggs
- 1 tsp. Soda
- 1 tsp. Baking Powder
- 1/2 tsp. Salt
- 4 cups Flour (approx.)

Cream Shortening and Sugar Thoroughly. Add Vanilla and Eggs and beat. Add Soda, Salt, Baking Powder and about two cups of Flour, sifted together. Add enough Flour to make soft dough (about two cups.) Roll out on floured board, spread with date mixture. Roll as for Jelly Roll. Chill four hours or overnight. Slice and bake at 360 degrees about eight minutes.

Helen Moreland

Lemon Chiffon Pie

1 baked shell

1 pkg Lemon Pudding pie filling

1/2 C. Sugar

1/4 C water

3 egg yolks

Mix and cook

Beat 3 egg whites

Fold into cooked Pudding
slowly.

Pour into cooked pie shell

~~5~~

Refrigerate

Serve

Laura Lupp

Sour Cream & Chive Buns,

$\frac{3}{4}$ C, Commercial Sour cream,

2 T, Sugar

1 tsp Salt

2 Tbsp, soft shortening.

1 egg, Beaten.

1 pkg active dry yeast,

$\frac{1}{4}$ c, Warm water, $110-115$ degrees,

2 $\frac{1}{2}$ c Sifted enriched flour,

$1\frac{1}{2}$ T, chopped chives
or fresh dill seed.

Mix Sour cream, Sugar, salt & shortening,

Bring just to boil, cool to lukewarm,

~~in~~ mixing bowl, dissolve yeast in warm water.

Stir in sour cream mixture and half of flour.

Beat with spoon until smooth. Add remaining

flour, egg & chives. Beat until smooth. Scrape down

sides of bowl. Cover with cloth & let rise in warm

place, (85 degrees) until double in bulk, about 30 min.

If kitchen is cool, place dough on a rack over a

bowl of hot water & cover completely with a towel.

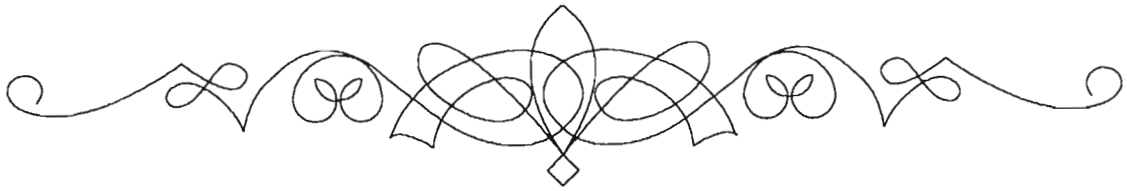
Grease 12 medium size muffin tins. Stir down

batter. Spoon into cups, filling scant $\frac{1}{2}$ full.

Let rise in warm place until dough reaches

top of muffin cups 20 or 30 min, heat oven to 400

Bake 15 to 20 min - 71 -



Grandma's Egg Noodles

Break one egg. Pour egg into medium bowl. Fill $\frac{1}{2}$ of the shell with water. Pour into bowl. Commence to add flour until it has a tight consistency. Roll and cut into strips. Grandma says they do not have to dry before dropping into salted boiling water for 15-20 minutes. This is supposed to feed you. It's so good & usually had to break two eggs and add a whole egg shell of water etc.

Nancy Cottrell

Grandma's Favorite Hand Lotion

I don't recall the brand, but she didn't make here. "Why buy when you make" does not apply to hand lotion. Run (do not attempt to make) and buy your lotion.

Nancy Cottrell

Grandma's saying, "You children run outside while me visit". When I had Jameson, Grandma said, "Carla you go outside and play and let me visit with Nancy." & became a woman that day.

Nancy Cottrell



Bathe Recipe

2 lbs. epsom salts
1 tsp. wintergreen oil
1 tsp oil of sassafras
10 drops carbolic acid
Mix Well

Store in Glass Jar with tight lid

To prepare for use, add 2 Tbsp. mixture to 2 cups hot water. Stir well to dissolve, use towels & dip. Put on chest & cover with dry cloth.

Mom used this on all us children & it would really break up our chest colds.

Told to me, Flora Beth Moreland Armstrong, by Mother, Helen May Annis Moreland.

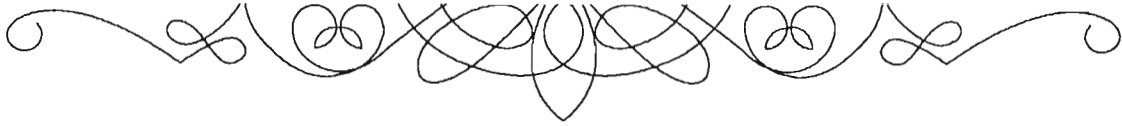
Story of Bathe Recipe

In 1907 a Dr. Dickerson arrived at my Grandmother's home, Flora Lou Rice Annis. He needed a place to practice medicine, so Grandmother allowed him to set up his office in her home. (My mother Helen May Annis was 8 years old) Many people were quite ill with colds & pneumonia. He made this mixture & took it with him as he traveled, around the country to homes. He drove a team of horses & rode in a nice buggy. Using the bathe mixture, he treated & helped heal his patients.

SOURDOUGH STARTER for breadmaking

1 pkg. yeast
2 cups warm water or milk
2 cups all-purpose flour
1 tablespoon sugar

Combine all ingredients in large glass or ceramic bowl. Cover with cheesecloth and let stand at room temperature 24 to 48 hours, stirring occasionally. Cover loosely with plastic wrap and store in refrigerator. Allow to come to room temperature before using. Use or replenish every 7 to 10 days. To replenish, add equal amounts of warm water or milk and flour. Let stand at room temperature until mixture begins to bubble, then cover and refrigerate. Starter can be frozen if you do not plan to use for several weeks. Allow to come to room temperature before using.



How to make Cottage Cheese using The Moreland Method

In this recipe there are several options.

Options

- 1. Get fresh milk from cow. (cannot be pastuerized or homogenized.)**
- 2. Buy milk from farmer.**
- 3. You can buy your own cow. (Daddy (Carl), usually had Jersey Cows. He said they gave the richest milk. They were a small variety of cow, usually soft brown in color and very gentle.)**

Options

- 1. Run milk through separator to separate skim milk from cream**
- 2. If you do not have a separator you can let milk set refrigerated, when the cream rises to the top you can skim cream off top and save cream in a separate dish.**

Set skim milk at room temperature in a heatable pan until milk clabbers (you might call it, 'spoils')

Place container of clabbered milk over heat until it separates, the whey from the curds. The whey will be clear yellowish, the curds will be white.

Place knit cloth in colander and pour hot mix into it, let drain into sink or large pan.

After all whey has drained, hold cloth together at the four corners and began twisting cloth and squeeze the remaining whey out of the curds. After all liquid is removed, open cloth and put curds in bowl and break apart. This will make small curd cottage cheese. Take generous amount of pure cream and pour into curds, add salt and pepper to taste. Mix and serve.

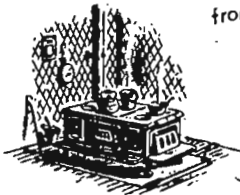
Refrigerate any left over.

Iris Moreland Barnett






Sad cake
 2 cup Bisquick
 2 " Brown Sugar
 4 eggs. Beat together
 1/2 cup nut meats
 Bake in ~~top~~ utility Pan.
 350°
 Mom



from the recipe file of

Flora Armstrong

Sugar Peanuts
 1/2 Cup water
 1 Cup sugar
 dissolve & boil - add 2
 Cups raw peanuts - Cook down
 until its sugary.

Put on Cookie sheet & 
 bake 25-30 min 300°

Recipe for: Mexican Casserole Serves

From the kitchen of Helen Moreland



1 pkg soft tortillas
 1 # hamburger
 1 large onion Chopped
 1 Can ranch style beans
 1 small pkg Cheddar or longhorn
 cheese
 1 Can mushroom Soup
 1 Can Ro-tel tomatoes
 Line Baking dish w - pieces of
 soft tortillas add layer meat, onion, bean
 cheese, repeat. Mix soup & tomatoes pour over Bake in 350°



**Helen Moreland's Recipe for
PENUCHE CANDY**

2 Cups Brown sugar
1 cup water or milk or cream or evaporated milk
boil slow, add
1/4 teaspoon salt
1 Tablespoon butter
1 Tablespoon vanilla
1 cup nuts
When crystalizes, pour onto buttered platter

PRALENE

4 cups Brown sugar
1/2 cup cream
2 Tablespoon butter
1 pound pecan nutmeats
cook sugar, cream & butter
heat slowly & cook quickly

COOKIE JAR GINGER SNAPS

2 cups flour
2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. soda
3/4 cup shortening
1 cup sugar
1 egg
1/4 cup molasses
Form into balls, roll in sugar
Bake 350 degrees for 12 to 15 minutes

PEANUT PATTIES

6 cups sugar >
2 cups water >
2 cups white Karo >
2 lbs. raw peanuts >
1/4 cup oleo >
pinch salt >

Combine sugar, water, syrup in large pan, med. heat
bring to boil, add peanuts, cook to hard ball (firm)
Remove and add oleo, salt & cool
30 to 40 min. cooking
beat to very thick
spoon onto butter surface

Apple Jelly

Boil Apple Peeling & Cores covered with water. Measure juice and make jelly by recipe on a good jelly maker, such as Sure-Jell or M. C. P. always very good.

Helen Moreland
mom

Jaffy

1 C Sugar Helen Moreland
1 C. Karo 1948

1 tsp Vanilla

Cook until it spins a thread. Take off fire & add $\frac{1}{4}$ tsp soda.

FROM FLORA BETH

Cool on buttered plate & Pull

(Mom) Never Fail fudge

No 1 $5\frac{1}{2}$ C Sugar

$\frac{1}{4}$ lb Albs

$\frac{1}{2}$ Lgs Can Pet Milk

Boil to soft ball stage

Add -

No 2. 1 pt M-Mallow Cream

3 pkg Choc. Chips

1 Lg Cup Nuts

1 T. Vanilla

FROM FLORA BETH

Stir until smooth, pour into greased pan.

Pickled Okra

1/4 C. Vinegar -

1/2 C. water (1 Cup)

3tbsp salt

2tsp. dill

1 Small green pepper

(Not Canned peppers)

Bring to boil ~~and~~

Pour over Okra in jar

& seal

FLORA ARMSTRONG

5 lbs Pie crust

5 lbs Flour

3 lbs Shortening

2 cups Cold water

1 Tbsp salt

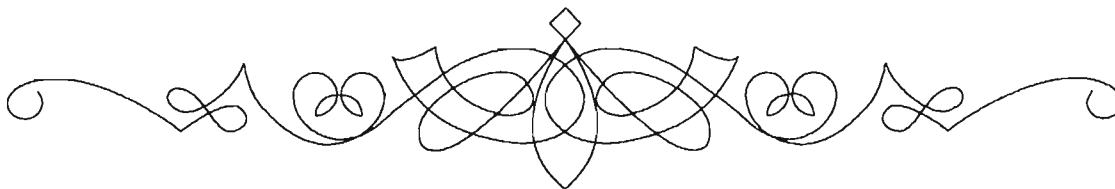
Dissolve Salt in 2 Tbsp
water

~~1/2 cup butter~~

Mom

Flora Armstrong

Curried Onions, Serves 8 to 10.
1/2 c cooked rice (1/2 c dry rice)
3 large onions, slice 1/2 in thick
Boil in salted water to tender.
To rice + onion add; 3/4 c evaporated
milk or top milk.
1/4 tsp curry,
Pinch nutmeg or mace
3 Tbsp Butter.
Simmer a few minutes & serve.
H.D.V. recipe from E. Leanos.



Spot & Stain Removal

1945

CHOCOLATE OR COCOA is scraped off with edge of dull knife, then stain washed in warm soapy water. Stubborn stains are sponged with hydrogen peroxide or mixture of 1 teaspoonful of sodium perborate to 1 pint of hydrogen peroxide. If the fabric is non-washable, then sponged with carbon tetrachloride, dry, sponge with warm water, dust with pepsin powder, allow to stand a minimum of thirty minutes, and then sponge with water.

COFFEE AND TEA STAINS are sponged immediately with warm water. Then boiling water is poured through stain from a height of two three feet, and the article washed. If any trace of the stain remains, either dry fabric in sun or bleach with a solution of 1 teaspoonful sodium perborate to 1 pint hydrogen peroxide, and rinse in water.

CITRUS FRUIT STAINS are washed in warm, soapy water. Peach, pear, cherry, and plum stains or any fruit stain on wool or silk fabric, is first sponged with cold water, then glycerine or soapless shampoo is worked into the stain, and allowed to stand for several hours. Later a few drops of vinegar or oxalic acid are applied and allowed to remain for a few minutes which is followed by a thorough water rinse.

MOST FRUIT STAINS, with the exception of peach, pear, plum and cherry, may be removed when boiling water is poured through the stain from a height of three or four feet. To make the removal easier, the stained part of the fabric is stretched over the top of a bowl. This method is not used on silk or wool fabrics. Stubborn fruit stains and those which appear on silk or wool fabrics are bleached with hydrogen peroxide.

COD LIVER OIL STAIN should be treated as soon as possible. The stain is sponged with carbon tetrachloride, then washed; or glycerine soapless shampoo is worked into the stain which is followed by a good wash.

CANDLEWAX is scraped off with the edge of a dull knife. Clean blotters are placed under and on top of the stain and then pressed with a warm iron. If any spot remains, it is removed with carbon tetrachloride.

CHEWING GUM stuck to fabric is "frozen" with an ice cube and the gum peeled off. The remaining gum is sponged with egg white and the article is washed if washable. Stains on non-washable fabric are sponged with carbon tetrachloride.

GREASE, OIL, TAR AND PITCH STAINS are scraped first with the edge of a dull knife. Then the stain is washed in warm, soapy water. The grease stain is mixed with dust or dirt, soften it with lard or vaseline, and then wash in warm, soapy water. If the stain appears on non-washables, then sponge the spot with carbon tetrachloride.

MUD is removed when dry with a brush followed by a wash in soapy water. If a stain remains, sponge the spot with denatured alcohol.

PAINT STAINS are treated when fresh. Scrape off paint with edge of dull knife, then wash with soap and water. If paint has dried, soften with oil, lard or vaseline; then wash with soap and water or sponge spot with turpentine.

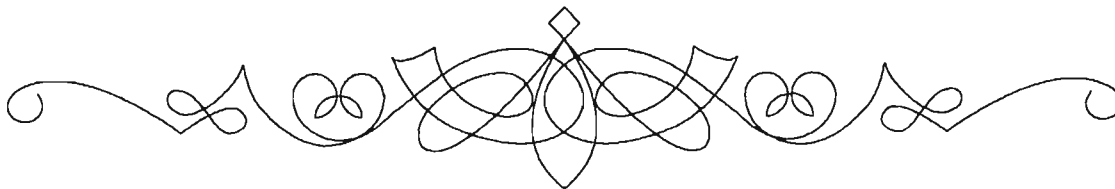
RUST STAINS are moistened with lemon juice, then salt sprinkled over spot, and the spot exposed to the sun. Repeat processes, and complete with rinse in warm water.

SCORCH STAINS are removed with soap and water. If the stain persists in remaining, then wash and place in sun to bleach or sponge spot with a solution of 1 teaspoonful sodium perborate to 1 pint hydrogen peroxide.

MILDEW STAINS are washed with soap and water. If stain remains, moisten with lemon juice, sprinkle salt over spot, and place in sun to bleach.

INK STAINS are treated immediately. Glycerine or soapless shampoo is rubbed in stain, then rinsed in water, and the process continued as long as ink continues to come out of stain. Complete with final rinse and wash with warm soapy water. Or, soak the stained area in milk until it sours, then wash with warm soapy water.

PERSPIRATION STAINS (if fabric color has changed) are dampened with water and held over fumes escaping from an open bottle of household ammonia.



What Did I Do?
by Helen Annis Moreland

1985

*What did I do when the north winds blew and the weatherman said,
'We shall have snow?' Did I fret and worry?*

Not this Grandma.

*My reinforcements were close at hand--a faithful sewing machine, scissors and
thread.*

Boxes of scraps to cut and sew; cutting quilt blocks is an art of its own.

Use several size patterns for quilts planned in advance.

Nothing is left but tiny scraps.

Four quilt tops were pieced and blocks cut for several more.

When evening comes and the sun is set, a basket of yarn is setting close by,

and with crochet hooks many beautiful gifts did I create--

table mats to protect the dining table,

note and recipe holders to hang on the wall,

booties made for two babies so small.

My goodness! I need a new dress. Material was brought out that had been stored

away. The dress was completed in a very few days.

Four daughters to write and four sons as well.

and many granddaughters want to hear from Grandma, too.

So, letters...I wrote quite a few.

The telephone rings many times in a day..

'Are you OK, Helen?' Can we help in any way?'

Friends come by to bring a word of cheer..bring the mail or just stop to chat a bit.

The snow drifted around the house, and it covered the patio, too.

Friends shoveled a path so I could get out.

Oh, yes, I went to church. Some dear friends saw to that.

The grocer delivered supplies to my door.

Friends came and went. Could I ask for more?

For three whole weeks my car did not go. Why? Because of the ice and snow.

Well, what can you expect when Mother Nature brings

snow and the temperature drops to 20 below?

So, now you know how and what I did during the snow.

You can find things to do if you care to do so.



THE COOKSTOVE AND BREADMAKING

Our cookstove was a marvelous black with trim, old, wood eating, fire roaring, smoke belching, impressive piece of equipment. It served two purposes, one, for cooking food and the other, to keep warm while dressing in the winter. The cookstove had four burner lids over the fire, to set pans on. These lids could be lifted to check on the fire or to poke the fire into submission with a poker. Or if you really wanted to get down to business, a pot could be placed right on top of the flame to cook faster. Facing the stove, to the left of the cooktop was a reservoir, in which water could be kept warm at all times, but we did not use it. Over the top of the stove, was a warming oven to keep the food warm as it was cooked, which was of little use to us, because the minute the food came from the stove we were all waiting to devour what ever there was. Under the stove top next to the reservoir was the fire box and next to that was the oven. It was upon such a beast that I first learned to cook.

It was in 1939-40 that I was initiated into the grown up world of how to cook, one requirement being; in the winter or summer, how to get the stove hot enough to do the job and how to keep it at the right temperature so the food would be edible if I managed to follow the recipe correctly. First I would get medium pieces of wood from the wood box in the corner of the kitchen. Daddy managed to keep a good supply in spite of the fact that we lived in Western Kansas where there is an obvious lack of trees. By the woodbox I took newspaper which some neighbor had given us. Then a search for some small pieces of wood at the bottom of the wood box. It was an art to wad the paper loosely and place inside the open door of the fire box, carefully place small wood pieces on top of the paper and a few larger on top of that. Then I'd get a wood match, from the match holder mounted on the wall and scratch it across the top of the stove, where it would flame up, then I placed the burning match next to the newspaper. With luck, the fire would catch and soon it would settle into a hot coal bed, making the oven just right for baking or the stove top for cooking.

Bread was one of the first things I learned to make. To begin with, we had a starter, a small bit of raw dough saved from a previous batch of bread, which provided the "raisen" power that would make the next batch rise or if we had the money for yeast we bought Red Star, because it was cheaper by a penny than Fleishmans. Here is one of our recipes.

Bread

Place the starter or one cake yeast in a large crock,
(with our family there were no small batches!)
a bit of luke warm water, enough to cover the bottom of the crock and yeast (or starter), mix,
then add a handful or two of sugar
a pinch of salt
a dollop of softened lard
two eggs
put in crock and mix well together
add warm water to fill about 1/3 of crock and mix well
add enough flour to form a soft ball of dough.

Place a handful of flour on a bread board and pour the dough onto it, knead, (mix with hands; bread needs lots of kneading) into a large ball, grease the crock and place the dough in it and cover with a clean tea towel. The crock would be placed on the warm side of the cookstove away from the heat until dough rose above the top of the crock. With clean hands, put both hands into dough, knead the dough down, cover it and let it rise again. We had loaf pans and muffin pans which I could use to put the bread in. The muffin pans required more time, because it was combination of fun and a chore to make the dough behave. I would try to squeeze it out just the right size between my thumb and forfinger, into a bun. Most of the time we made buns for special occasions. When I was very small, I was allowed to have a small piece of dough to try to form, when Mama did the bread. For the loaf pans, I took much more dough, formed it in a, hopefully, smooth loaf, smaller than the pan, put in the pan and placed all the pans in a warm spot on the stove top and covered. After they rose twice as big, they were ready to go into the oven. All this time the stove had to be fed and nourished just so, to keep the oven the right temperature. Then I popped the pans of bread into the oven.

If luck were with me and I didn't forget to check, the bread would come out toasty brown, ready to have the top buttered and turned out on fresh tea towels for cooling. Just the smell made us drool! We were allowed to cut and eat the first loaf and did that ever taste good! However, I want to report, all did not always go this well. There were times when the fire was much too hot and one side of the loaf was burned while the other side was not quite done. But we did our duty and ate what we could. And there were the times when the potholders were not in the right place and burns resulted so baking was not without risk! I still love to make bread.

Cooking on the top of the cook stove, required constant tending to the fire, as well as to what I was making. It's a wonder I ever learned how to cook. So, it's like a senior lady told me in Arby's one day, "I'm a thoroughly modern woman; I know all my husband's favorite foods...and the restaurants which serve them!!!"

...Iris Moreland Barnett

Memories
Neil Carl Moreland
Son of Carl and Helen Moreland

Born March 14, 1924, Freedom, Oklahoma

Moved from Freedom (Western Ok.) to Marland (Ok) in 1929. Started school in 1930. My first 4 grades were completed in Marland Consolidated School. While living in Marland, I delivered newspapers, The Tulsa World, The Daily Oklahoman & Oklahoma City Times. I never did get too prosperous, yet it was a good experience and gave us a little change at a time when \$'s were in short supply!

We moved to Kansas in 1934, June. Grandpa & Uncle Charley Annis came with Uncle Charley's truck & Model A Ford & we moved the whole shebang. Daddy was in the hospital in Muskogee at that time. We moved in with Grandpa and Grandma Annis (Helen's parents, ed) & the good time began??

Iris, Flo & I started school at Pioneer in the fall of '34. My job for the summer and fall was to herd the milk cow herd down on the river (Arkansas). I worked for Uncle Lawrence on the farm (part time) driving a team of mules on the haying tools, sulky rake & buck rake & helped with milking & chores.

We moved from Gpa's place to a farmstead south of Lakin, Kansas, and went to school at Longstreth for 2 years. Merle was born at this location in Dec. '35. Melba was burned real badly at this home. Dad and I worked to get some crops planted & Gpa furnished a milk cow & the good times rolled?? (not too good) but we were family!

We moved to Deerfield at Christmas break and started to school in Deerfield. I worked for Mr. Downing (on the farm) and things were looking up for us. We moved into a very nice house in Deerfield and this was an end (welcome) to bouncing around so much. I went to High School and graduated in 1942.

I went to work for the Santa Fe Rail Road as a telegraph apprentice and almost finished the apprenticeship when I decided it was time to go to the service and get on with it? I went to Fort Leavenworth, Ks. & enlisted in the army, (on my 19th birthday). I went to Camp Butner, No. Carolina in March 43, trained with the 78th Infantry (Lightning Division). We finished our training in early April and shipped out of Camp Pickett, Wa. as replacements for the European Theatre. We left Boston in the then largest Convoy ever assembled--one larger came later--and arrived in Liverpool, England after a long stormy passage. We were assigned as the need for replacements became urgent from D Day on. 3 days after D Day I was assigned to the 83 Infantry Div. Hq. Co. 1st Bn 329th Infantry and I went through 5 campaigns from Omaha Beach, France to nearly Berlin when V E Day took off the pressure. I was crew chief on wire communications until we were broken up to come home. I received the Purple Heart & Bronze Star Commendations. I was separated from the army in Fort Smith, Arkansas in time to be home for Thanksgiving in 1945 with service record of 32+ months.

I returned to Deerfield, Kansas and worked about 2 years as a Bulk Delivery for Service Oil Co. of Lakin (Texaco), Kansas. I went to work for Kansas Nebraska Natural Gas Co. in March of 1948.

I met Eleanor Bell in Dec. 1948, we were married June 5, 1949 and we built our first home, in Deerfield, in 1950. Our daughter, Cindy was born July 15, 1950, a bundle of Joy!! Our son, Gary was born February 5, 1952, another bundle! (Gary was killed in motorcycle/truck accident, 1969). I worked for Kansas Nebraska Natural Gas Co. until May 1970.



We left Deerfield and went to Portales, New Mexico enrolled in college in the fall of 1970. I received B.A. in Religion & Sociology in 1974. Eleanor also graduated in '74 with a B.A. in Home Ec. & Business and she began teaching school. I continued on working & going to college for an MA in Religious Studies. I received the MA in 1978 and began looking for a Campus Minister Ministry. I was 48 years old when I returned to college. I was 52 when I received my MA. Campus Ministries were for the far greater part not receptive for an older man as a campus minister.

I was employed by the church in Ontario in Septemeber, 1977 as Outreach Minister and worked full time developing educational material and with young people as activities coordinator and as adult overseer. I fulfilled this ministry for 7 years. I continued working with the education committee.

I worked part time as maintenance man at the mall and at the Drug Alcohol Treatment Center in Ontario, Oregon. I enjoy fishing, hunting, traveling, gabbing, etc. (must run in the family-huh?)

In 1993 I went with a ministry teaching team to Kiev (Russia) for 3 weeks. This was almost a family affair. My brothers, Merle and John and nephew, Jeff and myself made up a goodly portion of the 6 man team. In 1994 I was a member of a team led by Monica Moreland (niece) and 2 older ladies and 3 men. All these people were Tennesians except you know who. It was great. We spent 5 weeks in Minsk Belerask, 2 days in Kiev, 2 days in Moscow, 2 days in London, England. It was both delicious and nutrituous and very fun and tiring!

On March 14, 1995, I experienced the unique happening of being 70 years young up until the arrival of the 14 of March--all of a sudden I was 71 years old?! Anyhoo it has and remains a very good experience! We contemplate moving back to Kansas (the home place of parents)(ed note: they did move) and hopeful of being settled in soon. And starting another interesting and exciting phase. Praise almighty God.
(signed) Neil C. Moreland, May 2, 1995.

Memories of the Home Place
by Iris Moreland Barnett
Daughter of Carl & Helen Moreland

Moving day, 1942, Flora Beth and I packed and loaded onto the truck Neil had borrowed, then we unloaded and placed furniture, and set up beds. Mama was working at the Cafe. The house was 4 rooms, one closet between the bedrooms, no cabinets or bathroom, nor running water. The interior walls were rough stucco of a dark green color. The outside was rough stone color stucco, over lath, some of which had lost it grip on the stucco and dropped, leaving lath showing in giant areas on the exterior. A pump for water was about 50 feet from the door. The celler by the pump with 2 cottonwood trees one on either side. The outhouse out beyond that several yards. This was to be home for each of us until we moved into homes of our own.

Sundays we cleaned the house and placed every chair in the living room, in a circle, for church services. Daddy preached and taught lesson. If we were lucky, Aunt Marion and Edgar and Lawrence would come for church and stay for dinner. Mom would have made 5 or 6 pies and fried chicken plus mashed potatoes, several vegetables and cole slaw. Washing dishes was a chore, no one liked!. Pump water, carry in, heat and pour into the dish pan and rinse pan. There seemed to be an endless amount of dishes, and no wonder since there were so many of us. Lois would come and go, Neil, Flora, sometimes Harley, Melda, Merle, John, Mama, Daddy and I were there. So count the dishes for eating, serving, cooking and it stacked up to an overwhelming, awe inspiring pile. Then add Aunt Marion and boys, but she would usually help with the dishes. I learned to leave early for the outhouse and occasionally got by with it, but it was not my favorite place to read!!

We were given an old couch which made into a bed, we called it a davenport. When it came time to make it into a bed, we had a wrestling match with it and sometimes I thought the old thing won. But we kept it until we could get something better.

Wash day was not fun, and lots of work, count the bodies we washed for (9), plus the bedsheets. Then Mama started taking in laundry from the men who came into the Cafe to eat. Dad would help and we pumped and carried and heated water on the wood stove. Clothes would be gathered and sorted. There would be stacks of different colored clothes laying all around the kitchen. It got mighty crowded. The wash machine was taken out of hiding from the bedroom and put in its work place in the middle of the kitchen under the light fixture. We rolled the round pedestal dining table into the living room. After water heated, we poured hot water into the machine, white clothes first wash, then rinse and finally rinse in a blueing rinse, and through the wringer into a bushel basket and lugged out to the clothes line which stretched across the full length of the yard times 4 lines!! Then take down, fold and put away. For ironing, it was sprinkle each piece, roll up in a tight roll and place in bushel basket for ironing. We ironed everything we wore, plus handkerchiefs, pillow cases, table cloths and dresser scarves. Usually we made up a batch of hot starch, which was thinned with water and then we dipped the things to be ironed in it. When the Laundry House was finished, (after I was moved into my own home) The machine, tubs etc were moved there. The machines were rented out, for others to use. She took in all the laundry from the local Hotel and ironed every piece on a mangle. Wow, it makes me tired to think of it. Then there was the day the hail storm came. Mama was at work at the Cafe. Mama and Flora and I had done laundry and ironing for the workers and all was sorted and ready to box and deliver. Daddy, Merle and John, headed out to a neighbors to feed their rabbits which were in hutches off the ground. A thunderstorm came up, the lightening and thunder were ferocious, then came the hail! It was as large as baseballs and hit the windows with such an impact as to break them out, sending glass over the room. One piece hit Flora on the leg. It was scary! Flora Beth and Melda Lou were home with me. We didn't know what to do, so we grabbed pillows to put against the windows to hopefully keep them from breaking. But all over the house, the windows were broken, the shingles on the roof ruined and the wind and water blew in, wetting the curtains, and the batches of ironed and folded laundry were to do all over again. I was very worried about Daddy and the boys getting hit and killed with the large hail stones. I wanted to go look for them, but I stayed in the house. After the storm passed, which I didn't think for awhile ever would, we began mopping up, picking up broken glass. I was much relieved when Daddy and the boys came into the house. They had taken refuge under the rabbit hutches and not been hurt by the hail. I was so glad I cried.



The cats, oh yes the cats....at our house in the 1940's we had a multitude of cats. Daddy would squirt milk in a cats mouth while he milked the cows. But I was not overly fond of cats. And that is saying it mildly. When I stepped out the kitchen door onto the small wooden porch, a million cats would prounce toward me, all over my feet, begging for a hand out. We had about 15 to 17 cats for several years.

Neil and a friend moved a large barn which Daddy bought, into the yard, too close to the house. It was there for several years, until a strong wind blew it down. Some of us rejoiced and were exceeding glad when that happened.

Flora Beth and I had birthday parties together, about half way between our birthdays. Mama would bake a cake and we decorated it. Then Mama and Daddy always helped with the planning and playing games.

Neil signed up to go into the service on his birthday. We wrote to him on air mail stationary, which was very light weight paper. We worried about him a lot. He was good about writing and could send his letters with a FREE marked where the stamp went. Mama had us all gather around while she read the letter out loud. Lois went into the Red Cross and traveled about 1943. When Lois came home, it was party time! She always brought new ideas and plans of things to do.

Harley had been taken to the Children Home in Winfield, at about the age of 7, but the Home would release him periodically, so he was living with the folks part of the time and in nursing homes in Lakin and Johnson and finally at Haven, Kansas.

On the parents 25th Wedding Anniversary, 1945, we bought wooden chairs and dishes and silverware for them and had a celebration.

I left home in 1944 for Dodge City where I attended school. But I came back when I couldn't find work as a teacher and while I was painting the kitchen walls, standing on the kitchen table, a man knocked at the door. He had come to hire me to teach near Dodge City.

Many relatives gathered in, when Grandpa Annis died in 1946. We visited and ate at Neil and Eleanors. In 1946 the laundry house addition was started, then shortly after, Daddy dug the basement hole and put in the concrete. It took several years and help from many people to build the addition onto the 4 room house. The folks finally had a bathroom, additional bedroom and nice sized kitchen. At a later date the concrete for the patio was added and as they could afford, the patio cover was added. Card playing and wahoo playing took place when enough of us gathered in. We always had fun and good times when we gathered there. Mama managed to have lots of food to cook for the large crowds of us who gathered. Everyone was always welcome to a meal.

I always loved to go visit the folks, especially in their older years. Mama usually had a project for us to work on, craft or quilt making. Many times when Melda and I were visiting, Mama got out a quilt top for us to tie. We moved the furniture in the living room, spread a chosen sheet for the back of the quilt on the floor, undid a roll of batting and spread it over the sheet, then added the quilt top Mom had sewn previously. She showed us how to pin it in place from the center to the corners then in between. She had a coarse crochet thread which we threaded into needles and stitched across the quilt, then clipped and tied. Then we stitched the edges and the quilt was finished.

When Mama and Daddy picked out carpet for the living room and kitchen, Nancy, Mike, Mark, Jameson and Nathan were there with me. All of us drove to Garden City, picked out the carpet, came back, Mike and Mark borrowed a pickup, got the carpet. We took everything out of the living room while they laid the carpet, then moved furniture back in. That made Mama and Daddy so happy! Fortunately the weather was very nice. After Mark did the kitchen carpet, Daddy said, "I sure do like that new carpet. With the old floor, my feet were cold all the way to my knees."

I reckon I helped paint the walls in that house, a million times MOL. The first paints to come out other than oil based, were a thin mixture of color and water, which barely colored the walls. It needed two coats for sure. Kem-tone was one of the early days, better water based paints which we bought when we had the money. One paint job stands out in my memory. Melda, Allen and I were visiting. Mama decided it would be nice to have the living room painted light pink. Lois and Gene had moved to Alaska and left their paint store to Neil and Eleanor, who were out of town. So we went to the store and picked out what we thought would be the best light pink color, mixed the paint and Melda, Allen and I began painting. The north wall first. We thought the paint looked too dark and we hoped it would lighten up

after it dried. When we got around to the west wall, we decided it definitely was too dark but hope dies hard.... Finally on the south wall we gave up, went back to the store, mixed a new batch and began all over again. Thank goodness we arrived at the correct color. We really had a work out!!

On one visit, Mama had a new recipe for Date pinwheel cookies. Wow, was it a big batch!! I helped make cookies, till the world was level. We made bread to enter the County Fair. One batch made loaves, cinnamon rolls, bread rolls and anything else we could think of. She won ribbons on some of the bread. and on the Pinwheel cookies.

The celebration of the folks 50th Anniversary was in 1969 and many friends and relatives came. We held it in the High School.

During one of our reunions, when, as Mama would say, everyone gathered in, we were all sitting on the patio. We asked Mama how many of those of us, she could remember birthdays. She went around the circle of about 30 of us, remembering every ones birthdate!

Through the years, there has been love from that house. The love that followed everywhere we went. There has been joy and sorrow, helping, caring and kindness. But always, all things were intertwined with *Love*. ...Iris Dean Moreland Barnett

A Few Cooking Memories of Mom
by Flora Beth Moreland Armstrong
Daughter of Carl & Helen Moreland

The earliest memories of cooking with Mom were in Marland, Ok. She always made home made bread, so on washdays she would cut off small pieces of bread & fry in deep fat (lard) on the old wood burning cookstove. I would stand there watching and couldn't wait to get a piece and run outside to play & eat the delicious treat.

Later on, after we moved to Kansas, I remember being at the stove to make cream gravy in 1939 or 1940 when we moved to the Molz place I was in 4-H (The summer before John was born). She helped me with my projects. She taught me how to bake in the wood burner & I won the beautiful loving cup that year. I kept it for a year & it was passed on to the winner in '41. Mom loved to bake pies & made delicious ones. That summer (1940) she made lots of mulberry pies. Our place had many, many trees. She would put together meals with ease. So I learned early to make pie crust. Age 9. She was patient in teaching (most of the time). I remember working for Mrs. Mullins and she gave me a recipe for banana bread which Mom made. I remember that summer she made those as often as she had enough bananas. I could go on & on through the years as Mom & I prepared meals together.

At Age 92, the last time she was in my home was January and February, 1991. She helped me fix Sun dinner. Her specialty was lemon chiffon pie, she cooked the pudding then beat the egg whites & lovingly blended them together. She was so proud of her pies that day. My families were here & complimented her on her pies. She taught me so many skills. Making pie crust, biscuits, muffins, cornbread by using my hand to measure. A handfull was 1/2 cup. She was an excellent cook.

The summer of '41, she was asked to cook the evening shift at Deerfield Cafe (Annis Dickens was the owner). She was paid \$2.00 a night. I was hired as dishwasher for 50 cents a night. We worked 3 to 12 pm. Mom cooked steaks, hamb. etc. She would fry lots of huge skillet full of fried potatoes. (This was before deep fat fryers) My job was to peel a zillion potatoes before my pearl diving began! ha! As we worked side by side I learned many skills.

This lady "My Mother," was quite a remarkable lady.

I miss her. Love Flora B.

Cooking with Daddy

My earliest memories with Daddy were in Marland. I was 3 or 4. Mom would clean house for ladies or wash & iron. Daddy would gather us around & we'd go pick veggies from our garden. He would fix fried potatoes & onions. We'd shell Green beans etc. We would fix leaf lettuce salad with cream, vinegar & sugar. yummy.

I remember we had goats & I'd watch him milk them. We'd have gravy.

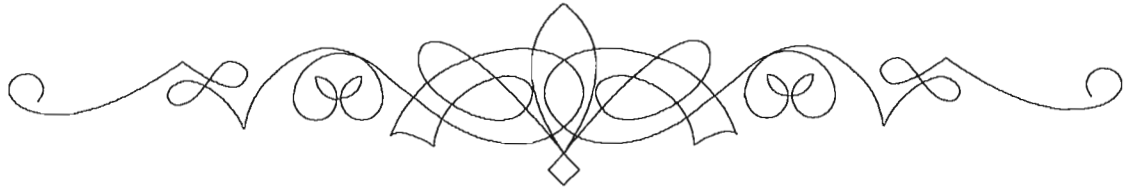
Also I remember sorting dry beans. We always had a huge pot on the stove. Esp. washday. As we sorted out all the rocks Daddy would have us laughing. He was a happy man with a wonderful sense of humor.

On the place south of Lakin, Kansas, by Longstreth school, we called "Three", Mom worked in the sewing room in Lakin, Ks. so Daddy cared for we kids. Melda was the youngest.

We had some pancake dough left. Daddy took it & added sugar & chocolate & vanilla & baked a cake. It was someones birthday. For candles we took wooden kitchen matches and stuck them in the cake. He lit them & we had candles for a few seconds!

He was a wonderful Daddy I miss him. Flora Moreland Armstrong





My Willow Rocking-Chair
By Helen M. Annis Moreland

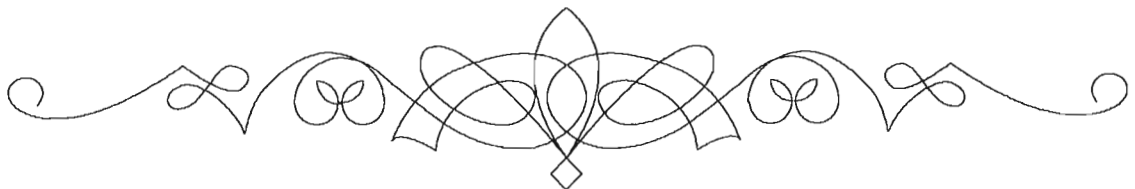
This Willow Rocking Chair was made of Willow boughs in Missouri. I can not remember the town. He brought a wagon load of rocking chairs to Osborne Co. Kans. to deliver to people who had ordered earlier. This man had shown the chair & taken orders earlier at \$9.00 each. At that time, My Mother (Flora Annis) told him they couldn't buy one. In the fall when he made delivery, one chair wasn't delivered, so again he came by my parents home and offered the chair to Mother for \$3.00 and she bought it using the only \$3.00 they had. My Father was badly upset as the money was badly needed for food. They both fell in love with the Chair and it became a cherished piece of furniture.

Now I'll tell my story.....The Willow Rocker.

I traveled with my beloved family to several different homes in Osborne County, always rocking the babys to sleep. And my Master George always set in me to rest at the end of a work day. I traveled in a covered wagon from Kansas to Oklahoma Territory in 1902. The family lived in tents. George obtained a 160 acre of land near Freedom, Oklahoma, where the family grew up.

Then in 1920 the farm was sold. We moved to Alva where Marian and Charley went to school. 1924 saw the family move to Western Kansas, where we stayed until 1936--when George & Flora went to Colorado to do Grange work. I stayed behind & stayed with Helen in the Carl Moreland home the winter of 1935. Then I went to Montrose, Colorado where we lived until 1944, then to Garden City. George & Flora's last home. Then I moved to Ponca City where Flora lived with Gertrude, her oldest daughter. After Flora's death, Helen brought me to Deerfield where I have been cherished and loved for 18 years.

Now I have taken another trip. This time in a station wagon (to Portales, N.M.) to be cherished by Helen's daughter, Flora Beth Moreland Armstrong.





*Tribute to Mother
Helen May Moreland*

from Flora Beth Moreland Armstrong

Quilt of Life

*Her quilt of life is done,
Pieced with squares of colors bright;
With some few darker threads,
But overall a lovely sight.*

*Memories crowd as we view each square
Of sorrow, joy, pain, and delight;
In each of these she had a share,
Living each with all her might.*

*In this square we see her as a child,
Then as a school girl bright;
Then as a bride beautiful
In her lovely shining light.*

*The next square we see her as a mother,
Her sweet child, a gift from above.
Following squares are of a family
Bound together by God's love.*

*As a grandmother she continues
For her family to care,
And in her quilt she weaves
Her grandchildren so fair*

*Put all together this quilt of life
Is an inspiration to us all
That we shall see her soon
When we answer, as she did, the Master's call.*

From Lakin Church of Christ, 1985

P. M. Cousins

"I commend to you our sister Phoebe, who is a servant of the church which is at Cenchrea; that you receive her in the Lord in a manner worthy of the saints, and that you help her in whatever matter she may have need of you; for she herself has been a helper of many, and of myself as well. Greet Prisca and Aquila, my fellow workers in Christ Jesus." Romans 16; 1-3

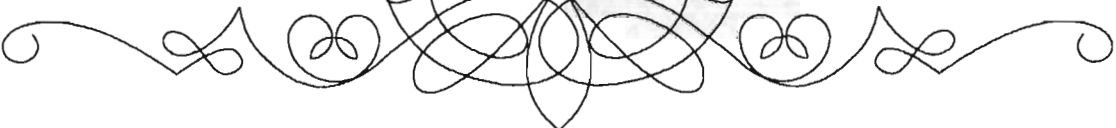
If this were to be written today, it would probably say, "I commend to you our sisters Helen and Alice."

Helen and her family have been involved with the work of the church in Deerfield and here for many years. She and her husband Carl have reared an outstanding family including Lois, Iris, Flo, Melda, Harley, Neil, Merle and John. They have 28 grandchildren and 26 great grandchildren.

Helen is a Biblical scholar. She is not only an influence in the church but to her neighborhood as well. She is kind, compassionate, gentle, and vivacious.

On August 15th she was 86 years "young".

Sister Alice moved to Deerfield from Lamar, Co. in 1979. She continues to teach a Bible class as she did in Lamar. She too, has a fine family. She is an influence with all who know her. Alice love children and they love her. She is kind and gentle. She will be 75 years young tomorrow.



Memories
by Melda Moreland Dimick
Daughter of Helen & Carl Moreland

A "Warm fuzzy" I have from my early childhood (late 30's early 40's) is when Merle & I could lay down with Daddy. Mama was working. Daddy would tell us it was time for bed. He would lay down with Merle on one arm and me on the other. Mom would come home from work and find us sleeping on Daddy's arms. He'd have to move us to our beds...but was nice. I don't remember how long that lasted, but is a pleasant memory. Daddy always was a loving father.

When we lived in Lakin, Kansas, Mom worked at the sewing room. She needed to have someone watch Merle and myself while she worked. The other siblings were in school. I don't remember the lady, but Mom had to prepare or take lunch for us. She sent canned tomato soup, and it always tasted so good. I still enjoy a bowl of tomato soup.

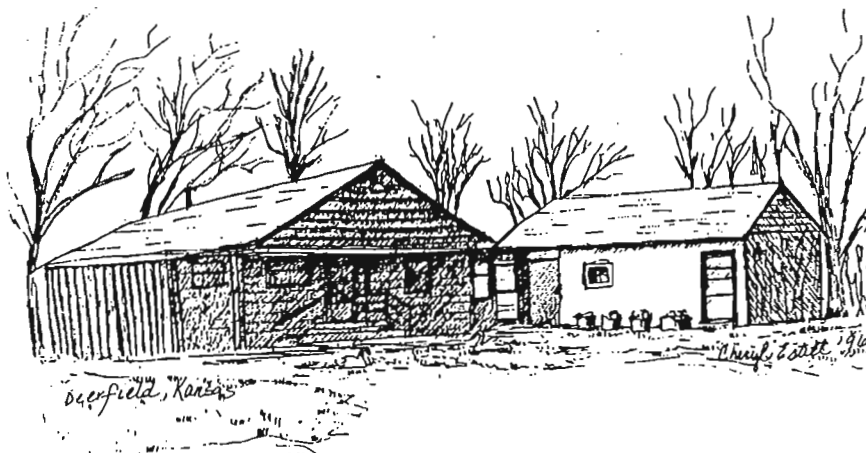
One memory I have was when I was in High School (1950-51). I was taking Home Economics. Miss Conway was my teacher. This particular semester was cooking. I told Miss Conway that my goal was to be as good a cook as Mama. Miss Conway told me, that was one of the highest compliments I could pay my mother. I told Mom and she was pleased. but I never achieved that goal, as being as good a cook as Mama.

When I was in the 8th grade (1947), Grandpa and Grandma Annis came over to Deerfield to take me into Garden City to help me buy some school shoes. They (Grandpa and Grandma) encouraged (told) me to get this certain pair. When we got home, Mom looked at my shoes, at least 2 sizes too large. She asked Grandpa and Grandma why they got such large shoes for me. They told her that I needed room to grow into them (As I recall, the shoes turned up on the ends!) Mom never asked them to take me shopping again.

(1949-50), Mom would get up, and fix pancakes for breakfast. When she had dough left over, she would add more ingredients to the dough and make a cake. To me it was delicious. She was a wonderful cook.

Merle and John may remember this happening during my high school years. I made cookies a lot. Mom preferred making cakes & pies. Merle and John were always quite hungry, so I would hide the cookies and give them 2 or 3 at a time. I can't remember if they ever found where I would hide them, but they didn't think that was a good idea.

Something Mom enjoyed telling was when I started dating Allen (Oct-Nov.1951) He was working in Deerfield, he worked on building a cooling tower for a gas company, worked on the highway and for some farmers doing custom cutting. Mom was cooking at the Deerfield Cafe and doing laundry for men. When I introduced her to Allen, she told me that she knew him and that she had been cooking for him and washing his laundry before I had ever met him! I had been out of state, living with Lois and Gene in Illinois, working first, at East Bay Camp, in the craft building and later at State Farm Insurance Co. Lois was getting ready to join Gene in Alaska, so when she moved, I moved back home and met Allen.
...Melda Moreland Dimick





Memories
by Nancy Davis Cottrell
Daughter of Iris Moreland Barnett
Granddaughter of Carl and Helen Moreland

My first memories of Deerfield were of Uncle John and Uncle Merle who were still living at home. As a youngster, these people were the grandchildren's entertainment while the adults did whatever adults do. I recall stepping on a nail with my bare foot. Next I recall Uncle John carrying me. That's when the adults scrambled around. From there I was placed to soak my foot in hot water in the old kitchen sink. Cheryl came and asked me if my foot hurt. This set me off to crying harder. Shortly afterwards, Cheryl came back with a piece of candy to help. Grandma brought hot water at regular intervals. She'd ask if I was feeling better. After time I was sitting there humming. I was one of Grandma's. We all were.

I remember that Grandma and Grandpa loved us all. They were able to be closer to some than others, but I learned that we all had our place and that we were all loved. Forgiveness was a near response to any misdeed.

There were no inside bath and toilet facilities with running water when I was a little girl. The outhouse didn't smell good. My view was (as a child) that if I were ever to have the stomach flu in Deerfield, I would get quick and certain relief if I entered the outhouse. Sometimes Cindy, sometimes Cheryl would go into the outhouse with me and we'd sit side by side. Once I told Cindy that I was going to see what was in the hole. She told me not to look and with stronger emphasis (when I was getting up to look) that I would be sorry if I looked. I looked. I was sorry. Many times I went to Deerfield believing that Grandpa had gotten rid of the stinker only to realize that it had been moved.

As a child I didn't like the chickens because no one would let me see the little chicks. Someone told me that the eggs weren't allowed to hatch. From this, I learned about birth control. I still believe that some of those eggs needed to hatch. I was like Grandpa in my love for animals. I loved cooked chicken. It was fine with me that I was protected from witnessing the death of the roosters. There is, however, nothing like the smell of chicken feathers being plucked from the chicken. The hot water dunk made the wash house reek. Grandma, my mom and some aunts (and sometimes Uncle Neil) would be visiting and laughing in the wash house preparing the chickens.

When the water overflowed from the water tower, Grandma called someone so they would shut off the pump. Once, however, all of us scrambled to stand under the water. We screamed, laughed, and got cooled off. We kept thinking that at any moment the water would shut off. It didn't. We stayed until we had had enough, then Grandma made the phone call.

Grandpa was one of the most gentle and loving men I have ever known. He loved babies and children. He was quiet most of the time. Sometimes, Grandpa liked to rile Grandma. Many times he did this by telling some story: like that he was a direct descendant of Pocahontas and that all of us grandchildren were too. Grandma would say, "Oh, Carl," in that way that only she could say. When she did, Grandpa would flee out the front door laughing. This was a ritual that different people have different views on. I just have it as a memory that I accept. Grandma wouldn't talk to me about my potential Indian heritage. I tried many times. Each time Grandma became irritated. Soon she forgave me though. I never told her that I was between an 1/8 and 1/16 Cherokee from my other grandfather.

In Deerfield I was free to roam. I could be gone for hours without adult supervision. The whole town became a playground. It was the most freedom I have ever known. When my boys went to the family reunions, I allowed them to have this type of freedom as well. I gave them the same warning that I received, "stay away from the ditch, it has water in it." I didn't have to warn them about cars. They knew about that as "city boys," and in Deerfield, cars moved slowly.





Grandpa bought me a Tom's peanut patty because I couldn't decide what candy I wanted. He told me that Cindy liked that kind of candy. I didn't. But, I married someone who does like a peanut patty.

I got to hang the mail for the train. Mine never worked right. Grandpa always said, "they'll get it next time." Then, he would hang it correctly. I have chased mail with Grandpa. He made certain that every letter was retrieved. Someone in Deerfield might be hearing from a loved one. All letters had to be found when the bag came open and the wind blew the mail. Then, when we went back in the afternoon, Grandpa looked again for lost mail that he might have missed. At that time, I didn't know that Grandma's family history included handling the mail.

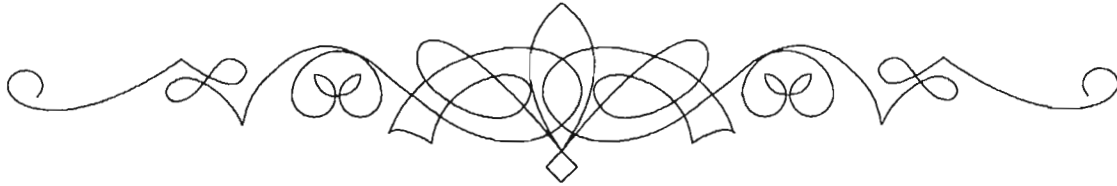
I learned to crochet from Grandma. Grandpa's favorite book was the Bible. Of all the preaching I have ever heard, I loved Grandpa's the best. His sermons were 10 minutes long. He didn't have fluff in his talks about God. He didn't tell us what we were suppose to do with the information. However, he had strong convictions about marriage to another Christian. He wanted us children to marry a Christian. Grandma and Grandpa had strong convictions about their spiritual beliefs. Their beliefs led them to have church in their own home for years and then to actively participate in the little Deerfield Church of Christ. I sometimes wondered who was left to attend when there was no Moreland family member present.

Memories
by Mike Cottrell
Son-In-Law to Iris Moreland Barnett
Grandson-in-law of Carl and Helen Moreland

Some of my earliest memories of Grandma and Grandpa Moreland are from the mid-Seventies in Portales when they came to visit U. Bob and A. Flo and U. Neil and A. Ellie. Jameson was a newborn then and Grandma and Grandpa both doted on him and naturally took him right in as the latest great grandbaby. I remember Grandma and I washing dishes by hand. She instructed me in the correct way to rinse the dishes--don't ever hold them under running hot water, that is a good way to burn yourself. Fill the other half of the sink with **HOT** water and dip them. I have had to remind Nancy of that a few times. That visit I also learned that the design on a top sheet faces down so that when you fold the top of it back you can see the design. I've never adopted that practice, although Nancy has reminded me of that one a few times. Grandma called me Michael. Only a few people have ever done that--for some reason they were all special.

The reunions in Deerfield were all great. Our family enjoyed the fun and games and fellowship. I remember hearing about the brick path between the trees and then seeing it for the first time. It was like walking down a historic and sacred pathway. Not too many years ago, I swiped a brick from there and took it home to Newalla.





MEMORIES
by Mark Wendell Davis
Son of Iris Moreland Barnett
Grandson of Helen and Carl Moreland

Beverages: coffee, hot; how to accept a refill

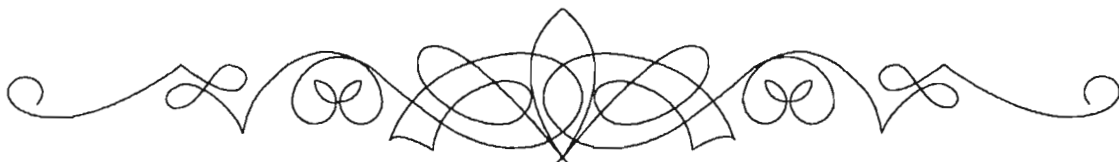
This occasion got all the grandchildren tee-heeing. Grandma would offer Grandpa a coffee refill, and about twice a year, she would fall for this gag, much to the delight of the children, whom, if like me, watched intently several times before Grandpa would 'catch her unaware' Right when he would say, 'That's enough' or 'O K, he would jerk the coffee cup out from under the pot which Grandma was pouring. This was plenty funny (to us) but Grandma would always exclaim several times, 'Oh, Carl!' 'Oh, Carl!'

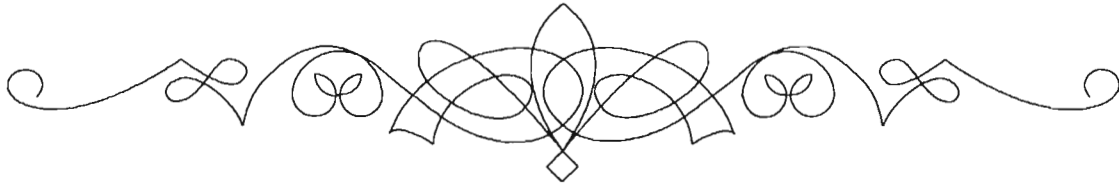
Post Dinner Entertainment

Grandma would also on occasion enlighten the T.V. generation children regarding how entertaining Radio Shows were. I'd picture the Moreland Clan gathered around a radio. Much to my surprise, the show was actually entertaining, the characters coming alive. I would sense the anticipation of the listening audience (Morelands) as someone announced, "Here come the Bar B Riders (I B?, B or Bar B?)" With Grandma telling the story, I could even see those rough and tumble Bar B Riders as they approached the farm on their horses during the sunset of a crispy, cool, spring or fall evening. It was only then, that I could visualize the scene, that I was finally convinced by Grandma that the talking shows were in fact entertaining. Grandma thus bridged the generation gap, allowing me a real appreciation of an unfamiliar culture and allowing me a great advantage back at school with my unlearned, city-slicker peers.

Meals; religious

I can not forget the enjoyment of eating the left over home made communion bread!! Man was that stuff good. Also, some spiritual insight came with the Mini-meal, that it is alright to put salt in the bread because the salt makes it taste good; it is the understanding of the spirit of unleavened bread that is important. Also, I learned, this is why its O.K. to use microphones at church even though there's no mention of microphones in the Bible. So I learned, " let us speak...&/or remain silent whether or not its in the Bible.. but come on, lets use a little reason!





Memories
by Carla A. Dimick Walulik
Granddaughter of Carl and Helen Moreland

Telling Grandma "I love you" and her response "I suspected that."

Coming out for a visit and smelling homemade cinnamon rolls upon arrival.

Remember Grandpa tell the story of when he was laying in his bedroom looking out the window to see a doe and her fawn walk up the driveway.

Watching Grandma sit and crochet for hours.

Watching Grandma sit and stitch for hours--she said her fingers went humpity-hump.

When Grandpa was at the nursing home in Garden City, many of us went for a visit.
We sang his favorite song: "Leaning on the Everlasting Arms."

Sitting on the patio of Grandma and Grandpa's home in a big circle and Grandma went around telling everyone their birthday and year.
It seems that there were at least 30 people there.

Going with Grandpa to burn the trash.

Remember how Grandpa loved to quote scripture. One I remember him saying is "study to show thyself approved."

Sitting next to Grandma in church noticing her hands upon her fan folded handkerchief.

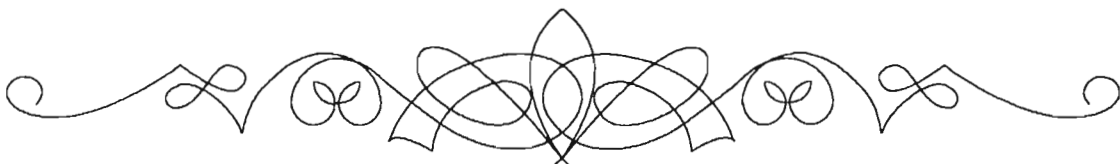
Having Grandma teach me how to crochet and allowing me to work on one of her projects.

Riding in their old black car--remember the Kleenex box they kept in the back seat?

Remembering Grandma tell the story of when she and Grandpa were first married and the bread dough wouldn't rise--she finally threw it down the outhouse.

When Grandpa got home from work, he came running into the house yelling for Gandma to go out and see the huge mushroom!

Sitting close to Grandma at church and hearing her sweet voice sing "In the Garden."





**From Jeff's Viewpoint
Memories
Jeff Dimick
Grandson of Carl & Helen Moreland**

When recalling memories I have of Grandpa and Grandma Moreland, I am reminded of many events. However, the love I received from both of them has impacted me more than any event ever could. Much of their love was expressed through the time and attention they gave each one of us.

As for Grandpa, I recall being pulled in the little red wagon around the yard or being pushed on the swing or the windmill merry-go-round. None of these rides ever lasted long enough, if I recall correctly. I also remember helping Grandpa mix cement; lay bricks; and create a path to the bridge in one direction and to the outhouse in the other. This chore, however, lasted too long.

Many trips to Deerfield resulted in a trip or two to the train tracks. There Grandpa would help us lay pennies carefully on the tracks. Then the wait would begin. Finally in the distance we'd hear the train approaching. Backing away to a safe distance, we'd watch the train pass by and end with a wave to the personnel in the caboose. Then came the search. (Please don't mention this event to the authorities.)

Grandpa seemed to have a love for animals. I think his dogs and cats were by far the best fed in Deerfield and maybe all of western Kansas.

Grandpa's light shone brightest when he delivered his sermons each Sunday morning. I recall watching him sit in his chair in the back of the living room while preparing his sermon. He read some. He wrote some. He slept some. He even misquoted scripture a time or two. I recall hearing more than once that "money is the root of all evil." You know the concept - "filthy lucre". Above all, though, his love for God and other people has truly been an inspiration to me.

Grandma always seemed to be busy from sunup to sundown. Mornings started off with orange juice and vitamins. Poached eggs seemed to be a specialty at her house.

Grandma's cooking was always a treat. She never forgot the grandkids. When baking pies she always conveniently had extra dough for a little cinnamon and sugar. She could make hamburger meat stretch further than anybody I know, and it still tasted good. I guess this was her way of feeding the multitudes.

I enjoyed, upon arrival to Deerfield, walking around Grandma's yard. It was always filled with a multitude of colors. She was very proud of her green thumb.

How can one think of Grandma without mentioning her handwork? Her crocheting and quilting abilities speak volumes of her creativity and patience. It also points to her generosity as most of what she made was given to others.

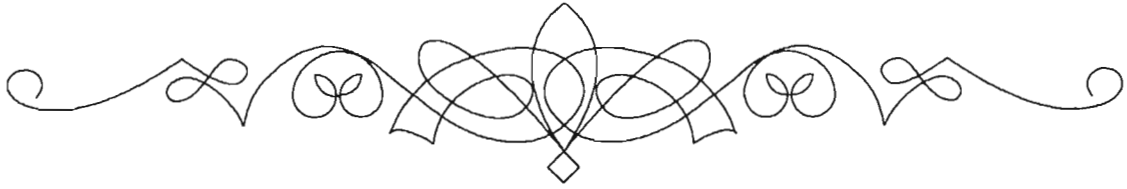
Grandma, however, was not perfect. She cheated at cards! She made up the rules as she went along. As you can tell...I am still a little angry. Grandma hated losing. That's one quality she passed on to me.

Grandma, like Grandpa, was devoted to God. Each day would close with her private devotion to God. I still picture her sitting on the edge of her bed reading the Bible before going to sleep. Her life truly is a testimony to what she believed.

I do feel blessed to have been touched by both of these wonderful people. May I show the same concern and compassion for those around me.

.....Jeff Dimick 3/9/97





Memories
by Melodie Moreland Miller
Daughter of John and Fern Moreland
Granddaughter of Carl and Helen Moreland

Some of the best hints Grandma gave me about the 'art of cooking' had to do with somethings she knew very well--mass production, prepare ahead, and all parts are edible. Here are a few that comes to my mind frequently.

Cut up a fryer before your freeze it--most folks get 11 pieces but Gma could get 14.

Keep things tidy. Wash up as you go.

You never have to follow a recipe the same way twice; use what you have.

Any recipe can be doubled.

Don't be afraid to put your hands into it.

Scoop it out with your finger.

If you are going to make an apple pie, why not make five?
(I think we made at least 20 one time)

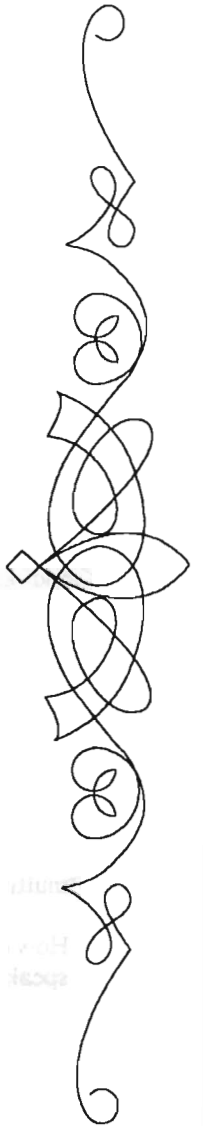
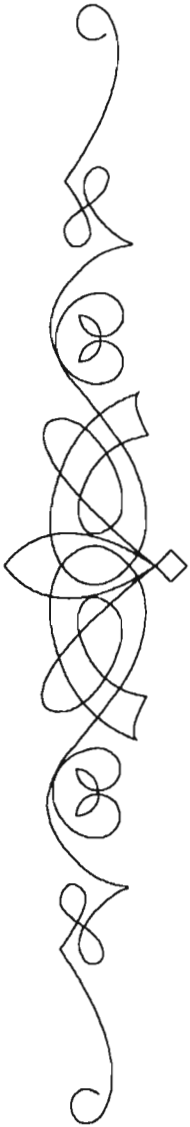
Save whatever you cut off, boil it down, and use it again.

Measure into your hand, don't dirty a spoon.

You need some good knives.

A fresh apron will save a days laundry.

Throw the peels in the garden.
(Long before the idea of composting became popular)

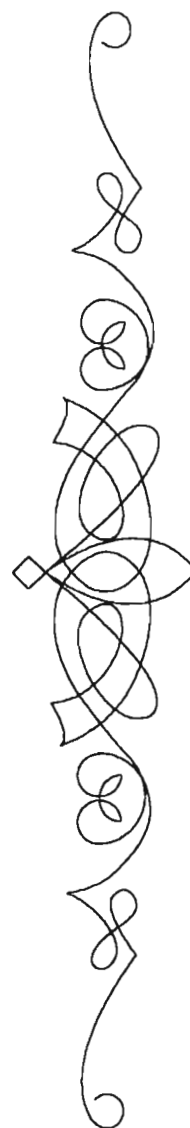
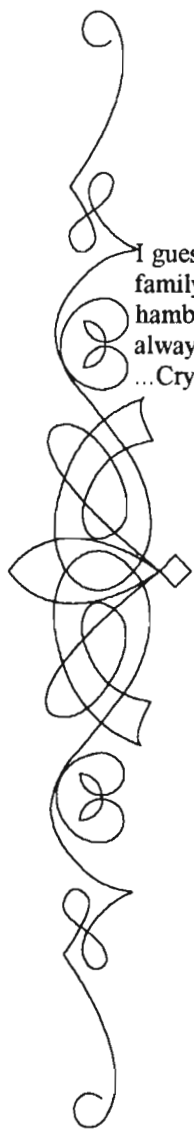


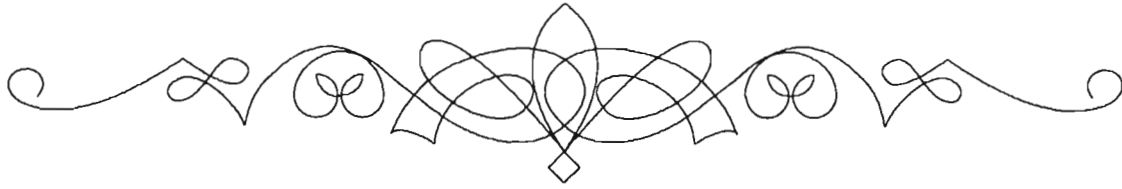


Memories
By Crystal Boggs
Granddaughter of Melda & Allen Dimick
Great Granddaughter of Carl & Helen Moreland

I guess the thing I remember most about Grandma (Moreland), would have to be the times when my family went to visit while we lived in Garden City. I remember her almost always cooking her hamburgers for us. I also remember watching TV and being distracted by the blinking frog. It was always great to visit Grandma.

...Crystal Boggs





Memories
by Dianne Annis Grose
Niece of Helen and Carl Moreland
Granddaughter of George and Flora Annis

When we lived by Grand pa and Grandma Annis in Montrose, she always had her sugar cookies. I wasn't very old when they moved back to Kansas. I do remember Grandpa sitting in front of the radio smoking a cigar, (he'd be back in style) and listening to the baseball games. I remember Grandma rocking in that willow rocker in the office/store part of the motel and Ethan and I putting nuts under the rocker to get cracked. I don't remember if they cracked or not, probably not. Also, there was a neighbor lady that would come over some evenings and knit sweaters for the war effort out of the olive drab yarn. I don't remember if Grandma knit also or just visited. Ethan stayed with them one winter and went to school while my parents were on defense work.
...Dianne Annis Grose

Memories
by Norma Shultz Ward
Niece of Helen and Carl Moreland
Granddaughter of George and Flora Annis

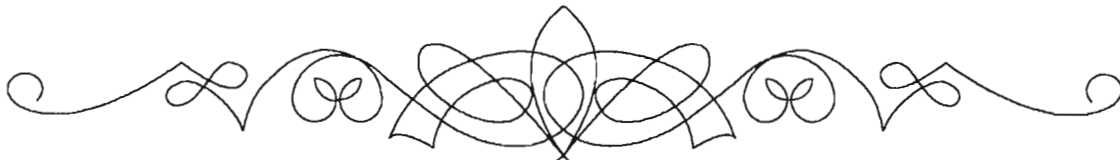
I must have been around 7 years, when the folks visited Grandpa and Grandma Annis. One time I remember Grandma gathering lambs quarter. I'm sure she cooked it.

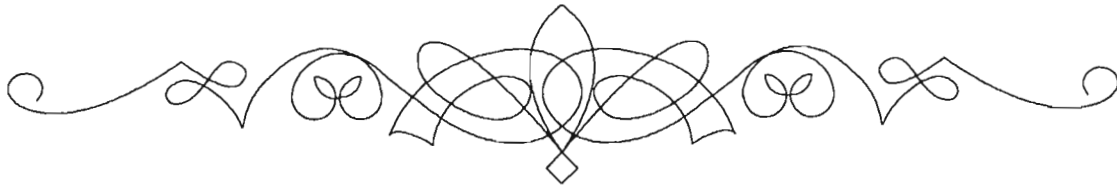
It must have been about 1931 when I was 11 years old. In the fall mother left Lyle, Clark and me with them (Grandpa and Grandma Annis) while she went with Dad to several state fairs, which he clowned. She (Grandma) made wonderful sugar cookies, but we couldn't have but one at a meal. The folks spent all or most of the winter there, as I recall. Snow was on the ground and ducks were coming in by hordes and eating up grain in the fields. The men shot ducks and the women dressed them. Oh, they tasted so good with dressing. Aunt Helen made such delicious apple pies, as well as anything she cooked. Tom (Norma's son) says his Grandma Shutz made the best slaw he ever tasted and I truly agree.

Aunt Gertrude's Cole Slaw

She shredded her cabbage by knife, put in a handful of raisins. Her dressing was 1 heaping tablespoon of mayonnaise mixed into her own dressing made of about 1/2 cup milk, plus 1 or 2 teaspoons of sugar and enough vinegar to make it thicken. Stirred well and added to cabbage & raisins.

....Norma Ward





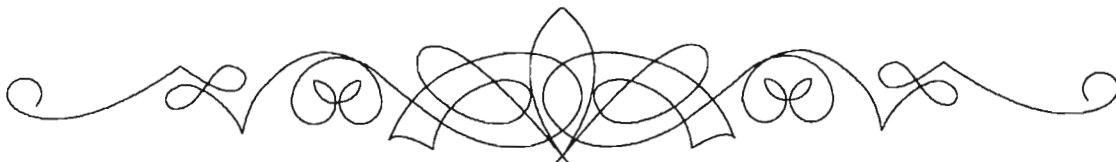
A Meditation

God has created me to do Him some definite service.
He has committed some work to me which He has not committed to another.
I have my mission...I may never know it in this life,
but I shall be told it in the next.
I am a link in a chain, a bond of connection between person's.
He has not created me for nothing!
I shall do good.
I shall do His Work.
I shall be an angel of peace, a preacher of truth in my own way...
while not intending it..
If I but keep his commandments.
Therefore I will trust Him.
Whatever, wherever I am.
I can never be thrown away.
If I am a sickness, my sickness may serve Him.
If in perplexity, that may serve Him.
If I am in sorrow, my sorrow may serve Him
He does nothing in vain.
He knows what He is about.
He may take away my friends, throw me among strangers.
He may make me feel desolate, let my spirits sink,
Hide my future from me....Still
He knows what He is about.
by Newman

It's Never a Mistake. . . .

To tell a person how clever or smart or interesting they are.
To say "I don't know" if you really don't.
To ask the advice of an expert.
To take the time and trouble to put another person at ease.
To listen politely to another.
To give another person an expression of regard
To praise your husband or wife or brother or sister,
or parent or child for the good qualities you appreciate
To let the host as well as the hostess know you had a fine time
To tell a person you value their opinion
To tell a parent something complimentary about their child

I asked for all things,
so I could enjoy life.
I was given life...
that I might enjoy all things.
Civil War Soldier
Anon. ...1863





The following poems were found among Helen Moreland's Memorabilia

Another Beatitude
by E. Clark

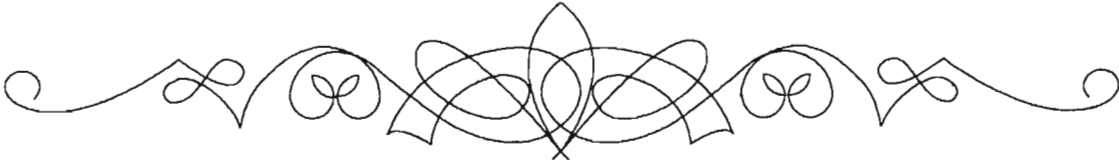
*Blessed are they who understand
My faltering step and shaking hand
Blessed, who know my ears today
Must strain to catch the things they say.
Blessed are they who seem to know
My eyes are dim and my mind is slow.
Blessed are they who looked away.
I spilled my tea on the cloth that day!
Blessed are they who, with cheery smile,
Stopped to chat for a little while
Blessed are they who know the way
To bring back memories of yesterday
Blessed are they who never say,
"You've told that story twice today."
Blessed are they who make it known
That I'm loved, respected and not alone
And blessed are they who will ease the days,
Of my journey home, in loving ways.*

The Versatile Age

**The old rocking chair is empty today
For Grandmother no longer is in it.
She's off in her car to her office or shop.
And buzzes around every minute.
No one shoves Grandma back on the shelf
She's versatile, forceful, dynamic.
That isn't a pie in the oven, my dear
Her baking today is ceramic!
You won't see her trudging early to bed,
From her place in the warm chimney nook.
Her typewriter clickety-clacks thru the night
For Grandma is writing a book.
Grandmother never takes one backward look,
To slow down her steady advancing
She won't tend the babies for you any more
For Grandma has taken up dancing
She isn't content with crumbs of old thought,
With meager and second-hand knowledge
So don't bring your mending for Grandma to do,
Grandma has gone back to college**

GIVE LAVISHLY! LIVE ABUNDANTLY!

**The more you give, the more you get
The more you laugh, the less you fret
The more you do unselfishly
The more you live abundantly.
The more of everything you share,
The more you'll always have to spare
The more you love, the more you'll find
That life is good and friends are kind.
For only what we give away
Enriches us from day to day.**



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