

Thanksgiving Memories

Thanksgiving has always been a special time in our family. As children we always headed to Logan for our Thanksgiving dinner at Grandpa and Grandma Earl's home at 185 West Center Street. We could truly sing over the river (just a mile or two south of where Mom and Dad Anderson lived) and through the woods (right after the river) to Grandmother's house we go. The car knows the way to carry us for our Thanksgiving Day.

Each year the menu was always the same. Turkey (that Mom always baked in Fielding), dressing, homemade rolls, candied yams, 3 layer Jell-o salad (Aunt Ora Mae would bring from Soda Springs), corn, mashed potatoes, gravy, home made cranberry sauce, carrot pudding with a lemon sauce, and homemade pies. Grandmother Earl always had a big long table with flowers, white tablecloth, and her fine china.

While we were at the table we would each tell each other the blessings we were thankful for. We would talk into the tape recorder and tell what had happened to us for the past year. Songs were sung, poems told, and memories shared. In the afternoon Grandpa would walk us to the movie house and buy our tickets for the movie of our choice. We all went together when we were little and when we got older grandpa would go with the younger grandchildren and the older ones could go to another show if we wanted to. After our big adventure we would return to their home and have another feast of leftovers. Sometimes the leftovers tasted better than they had earlier in the day.

When it became time that Grandma and Grandpa Earl could no longer host our Thanksgiving Dinner we moved with our family to Fielding for Thanksgiving. Mom continued to have a beautiful table with flowers, white tablecloth and fine china. We all helped Mom break up the bread for the turkey dressing, set the table and do the cleanup. The menu was always the same (see above) and now we shared it with many Grandchildren and soon we were having Great Grandchildren there to enjoy the day. We would watch movies on the VCR, watch football, play games, take videos of the day, and enjoy being together. Mom and Dad Anderson always welcomed all of us for Thanksgiving Dinner. November 1999 we all met in Fielding for Thanksgiving. Our dad Verl became ill in December 1999 and passed away on September 5, 2000. Our last Thanksgiving together in Fielding was in November 2000.

Now we are all having our own Family Thanksgiving Dinners. We often still have the same menu and we remember the many special dinners we have all shared with each other. At this special time of year may we remember our blessings and those who have given us a treasure of memories. Let us strive to make the most of our families and always love and care for each other.

I have typed the recipes of many of our favorite foods that Mom always made. This is just so you will know how she made our Thanksgiving Day wonderful for each of us. May you have a great Thanksgiving Day this year and always.

My love and best wishes,
Sharon

CANDIED YAMS – MADGE ANDERSON

Boil 8 Yams until almost done. Do not over cook. Peel and cut into $\frac{3}{4}$ inch slices. Melt 1 cube butter and one box of light brown sugar in an electric skillet (if possible) and cook together until sugar is dissolved. Add the yams and cook on low heat turning every fifteen minutes. We always have to have candied yams.

CRANBERRY SAUCE – Madge Anderson

Grind (a hand grinder works best) as many pounds of fresh cranberries as you want. Eight 12 oz. Packages = 6 lbs of cranberries. 6 lbs. = 4 quarts of sauce. Add 2 cups sugar for every lb. of cranberries. Let it set out for a few hours stirring every 15 minutes to help dissolve the sugar. Put in jars and keep in refrigerator. Will last at least 6 months but it is always gone before then. Put it in the freezer three weeks after making and it will last a year. Mom made several weeks ahead.

LARGE TURKEY DRESSING – Madge Anderson

2 large loaves of bread (not buttermilk)	2 large onions
$\frac{1}{2}$ cup walnuts (if desired)	1 scant tablespoon of rubbed sage
$\frac{1}{2}$ lb. butter	(more or less to suite your taste)

Cook the neck, giblets, etc in salted water or I have used Campbell's chicken broth for the moisture. For a large turkey make more dressing. Toast bread in oven and break up into very small pieces. Brown onions in 1 cube butter. Take some out of pan and add more butter and melt it. Add broken bread and brown a little. Put onion mixture back in fry pan and add 1 cube butter and add more broken bread and brown a little. Add sage and toss and put some in turkey juice (from above) for moisture.

TURKEY – Madge Anderson

Poke 2 holes in each side of the breast and 2 in the thigh and pour salt into each hole. Sprinkle salt over the turkey. In later years Mom used a syringe with salt water to put salt into the turkey. Measure several feet of wide heavy duty Reynolds wrap aluminum, foil and put in pan wide way of turkey and then another sheet longer and put the long way of the turkey. Put the dressing in the turkey (lightly packed) and save the rest to put around the turkey 6 hours before turkey is done. Cover with a piece of cloth (sheet or tee shirt material) that has been soaked in butter. Fold and roll the foil to cover the turkey each way. I cover the turkey with the lid from my roaster. Cook about 1 hour for about 2 lbs of meat (approximately. 8 hours for 14-16 lb) at 275 degrees (Mom told Janet to cook the turkey at 375 degrees). **(I always check the Betty Crocker's Cookbook (or turkey baking instructions) for the times and degrees that they recommend. I usually cook the turkey at 325 degrees).** Add butter to cloth during the cook time. Do it far enough a head of time so you can check and make sure turkey is done. Usually the leg will move easily if it is done. You can always cook it longer.

DANISH HOT CAKES

From Sharon Anderson Rytting's Ancestors

Beat 4 eggs & add
2 cups milk (2% or whole)
1 rounded tablespoon sugar
1 rounded teaspoon salt
Sprinkle in flour (about $\frac{3}{4}$ to 1 cup)
Melt $\frac{1}{2}$ cube butter on pan and add
Can top with berries, bananas, syrup, whipped cream, etc.

CARROT PUDDING - Madge Anderson

1 cup sugar	1 cup raisins
$\frac{1}{2}$ to $\frac{3}{4}$ cup of butter	1 cup flour
1 egg	1 $\frac{1}{3}$ tsp. soda
1 cup grated carrots (raw)	1 tsp. cinnamon
1 cup grated potatoes	1 tsp. nutmeg
1 cup apples grated (raw)	1 cup nuts
$\frac{1}{2}$ tsp salt	

Cream butter and sugar. Add well-beaten egg and then add the other ingredients. Mix well and steam (put water in a pan and put a rack in bottom and put in bottles to cook) three hours (put in quart jars not filled too high and put a lid and ring on the jars)

LEMON SAUCE - Madge Anderson

$\frac{1}{2}$ cup white sugar	$\frac{1}{2}$ cup brown sugar
1 cup water	1 tab. corn starch

Bring water to a boil and add cornstarch dissolved in a little of the water. When sauce is thickened add sugar and lemon juice enough to suite your taste. If this is not thick enough increase cornstarch a little.

MOM'S BEST BARBECUE- Jenny Potter

2 lbs. Hamburger	2 onions chopped
1 cup tomato juice	1 cup ketchup
$\frac{1}{2}$ tsp. curry powder	1 tsp. dry mustard
$\frac{1}{2}$ tsp. chili powder	1 tsp rubbed sage
1 tab. Worchester sauce	3 tab. brown sugar (or more to taste)
salt and pepper to taste	

Brown hamburger and onions and add the following ingredients and cook until thick. Mom made this every year for Christmas Eve supper.

CARAMELS - Madge Anderson

4 cups sugar	1 pint cream
1 quart Karo light corn syrup	1/2 pound butter
1 12 ounce can evaporated milk	1 teaspoon vanilla

In large heavy kettle mix sugar and Karo and bring to a hard boil. Add canned milk, stir well, add cream, stir well, add butter and cook to a hardball stage (firm) 232°. This takes about 30 minutes. Add vanilla and nuts if desired. Pour into buttered pan (15 X 10 X 1 inch). When cool, cut into squares and wrap in cellophane or waxed paper.

FRUIT SHERBET - Madge Anderson

3/4 quart whole milk	1 pint apricot juice
1 pint cream	1 cup evaporated milk
3 cup sugar	3/4 tsp. salt
juice of 2 oranges	juice of 3 lemons
1 small can crushed pineapple	1 banana mashed

Mix all together and Freeze. Yummy. Mom always made this sherbet.

RASPBERRY - BANANA ICE CREAM - Sharon Rytting

1 quart milk	3 cups sugar
1 pint half & half	1/2 pt. whipping cream, whipped
1 can evaporated milk	juice of 3 lemons

Mix together and let stand for 1/2 hour to dissolve sugar.

Add - 2-3 pkg. frozen raspberries
3 bananas dices into small pieces
1 small can crushed pineapple.

Put into freezer to freeze.

OATMEAL MUFFINS - Sharon Rytting

1 cup quick oats	1 cup flour
1 cup buttermilk	1 tsp. baking power
1 large egg	1/2 tsp. soda and 1/2 tsp. salt
1/2 c. brown sugar	1/3 cup oil

Soak buttermilk with the oats for 1 hour. Beat egg and add to oats and buttermilk, add sugar and mix. Mix dry ingredients together and sift into oat mixture. Add oil last and mix. Do not mix very much. Bake in muffin tin at 400 degrees for 20 minutes.

SOUR CREAM APPLE PIE – Sandy Merrell

9" pie crust	1/2 tsp. salt
2 cup tart apples finely chopped or coarsely grated	1 cup sour cream
3/4 cup sugar	1 egg beaten
2 Tab. flour	1 tsp. vanilla

Combine sugar, flour, salt. Blend well. Add sour cream and beat. Add beaten egg, vanilla and stir. Add grated apples. Bake at 350° 20-30 minutes. Remove from oven, cover with: 1/3 cup brown sugar, 1/2 cup flour, 1/4 cup butter combined till crumbly. Bake 10 minutes more or until knife come out clean.

COCONUT CAKE – Joan Bingham

3 large eggs	1/2 tsp. vanilla
1 8 oz. sour cream	1 box white cake mix
1/3 cup water	
8 1/2 oz. crème of coconut (in liquor dept no alcohol in it used to make drinks)	

Beat eggs on high speed for 2 minutes. Add each ingredient and beat well between each item. Add cake mix last and beat on high speed for 2 more minutes. Bake at 325 degrees in greased pan. Bake 13X 9 pan for 40-45 minutes or for round pans bake at 30-35 minutes. Cool in pan and put plastic wrap on pan and freeze for 30 minutes before frosting.

FROSTING

1 8 oz. pkg cream cheese softened	1 tsp. vanilla
1/2 cup butter softened	1 box (16 oz.) powdered sugar
3 tab. milk	1 pkg. (7 oz.) coconut

Mix all items together except coconut and add the coconut and frost the cake.

CHOCOLATE CAKE – Sharon Beyers

1 Chocolate cake mix	4 eggs
1 cube melted butter	1 can Comstock cherry pie filling

Bake in a 12X16 pan for a sheetcake or a 9X13 for a higher cake. Bake sheetcake size pan at 350 degrees for 10 minutes and turn oven down to 325 for 15 more minutes (bake the 9X13 pan for a longer time).

FROSTING

1 (16 oz.) box of powdered sugar	1 cube melted butter
1-2 tsp. vanilla	1/3 to 1/2 cup cocoa (more if desired)
small amount of water to make right consistency	

AUTUMN SOUP – Phoebe Rytting

1-pound ground beef	2 tsp. salt
1 cup chopped onions	1/2 tsp pepper
4 cups hot water	1 tsp beef extract
1 cup cut up carrots	1 bay leaf (opt.) & 1 pinch basil (opt.)
1 cup cut up celery	6 cup up whole tomatoes or
1 cup cut up potatoes	1 quart tomatoes (best)

Brown beef slowly in heavy pan and add onions and cook five minutes more. Add remaining ingredients except tomatoes and bring to a boil, cover and simmer 20 minutes more and add tomatoes. Always tastes better the second day.

Grandma Rytting and Grandma Anderson always had this soup ready for our family when we arrived at their home.

CARAMEL POPCORN – Sharon Rytting

1 cube butter	1 box light brown sugar
1 cup clear corn syrup	1 pinch salt
1 14 oz. can sweetened condensed milk	

Stir together in a large heavy-duty pan and boil for five minutes. Pour over 2 or 3 poppers of popcorn. This is a true family favorite. If cook for 15 minutes and put in a buttered pan it is a fun caramel recipe.

BROCCOLI CHEESE SOUP – Jamie Fisher

1 lb. broccoli	3 cups milk
1 ½ cups chicken broth	1 cup cubed cooked ham
¼ tsp. salt	1/8 tsp. pepper
½ cup half & half or milk	2 tab. butter
1 cup shredded cheddar or swiss cheese	

Cut broccoli into bit size pieces. Bring chicken broth to a boil and cook uncovered for 5 minutes. Remove broccoli and set aside. Add all ingredients except milk, butter and cheese. Heat until boil and then stir in milk, butter, and broccoli. Heat until simmer and top with cheese in each bowl.

PINAPPLE CAKE – Ashley Funk
“Kevin loves this refreshing cake”

1 lemon cake mix	1 ½ cup milk
1 large can crushed pineapple (20 oz)	12 oz. cool whip (I use 8 oz cool whip)
1 small package lemon instant pudding mix (3.4 oz)	Coconut
	Sliced almonds (optional)

Prepare cake according to the package directions and bake in 9 x 13 pan. While cake is warm (not hot) poke holes all over cake. Spread crushed pineapple (with juice) over cake. Mix together pudding and milk. Beat until thick; fold in cool whip. Spread topping over cake and sprinkle with coconut and almonds.