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"Tidbits of Starke County History".....

Marvin and Kathy Allen have started a recipe book of family favorites at the Starke County Museum. They are asking people with ties to Starke County to send in favorite recipes that Grandma, Grandpa, an Aunt or Great-grandma may have used and passed down through the generations. Include a photo of the ancestor whose recipe is being submitted and a short narrative about your relationship with that person.

Christmas is near at hand. Attached is a sample of a recipe already submitted. It is a Sugar Cookie Recipe that belonged to my wife's Grandmother. Our granddaughter (5 years old), is starting to help Melba make these special cookies, so Kaylee will be at least the fifth generation using this recipe. One of Melba's cookie cutters is in the shape of Indiana, so before the cookies are baked, Kaylee's job is to place a small "M & M" where Starke County is located.

So, **please**, help Marvin and Kathy with this project. If you have a favorite recipe (main dish, salad, desert, etc.) that has stood the test of time, send it to me along with a short narrative and a pocket-sized photo of the original cook I will see that Marvin and Kathy get it to add to their book, "A Collection of Old Family *Recipes*" sponsored by the Starke County Historical Society.

Jim Shilling Starke County Historical Society

http://www.starkehistory.com http://www.scpl.lib.in.us/historical/

(If you do not wish to receive "Tidbits of Starke County History" in the future, please let me know.)

When I was a child, the trip to Grandma Swallow's house seemed long, even though it was



only 40 miles. In those days we probably didn't drive faster than 40 miles per hour. We could hardly wait to get there. We would usually go on Sunday for dinner and to see Grandma, Grandpa, aunts, uncles, and cousins.

Grandma knew that we kids would be far too hungry to wait for the dinner to be ready so she would go to her pantry and bring out a crock (usually with a plate on top). That crock contained the best soft sugar cookies in the world! They were about 3 inches in diameter, with scalloped edges and about $\frac{1}{4}$ to $\frac{1}{2}$ inches thick.

We lived in Randolph County, Indiana, and Grandma Swallow lived in Darke County, Ohio. My grandmother's cousin was Phebe Moses (Annie Oakley) who was born on my grandmother's farm.

My grandmother, Sarah Ellen (Putterbaugh) Swallow had 10 children, so she made a lot of cookies!

Cream together: ¹/₂ c. butter ¹/₂ c. shortening (I use Crisco) 1 c. sugar

Add and mix well: 3 eggs 1 ½ t. vanilla

Sift together: 3 ¹/₂ c. sifted flour 1 t. baking soda 2 t. cream of tartar

Gradually add flour mixture to creamed mixture and mix well. Chill 2-3 hours. Roll out on lightly floured surface to 1/8 inch to ¹/₄ inch thickness. Cut with cookie cutter. Place on ungreased cookie sheet. Sprinkle with sugar.

Bake at 325 degrees for 8 - 10 minutes. Do not overbake. Cookies should be soft and only slightly browned. Makes 2-3 dozen, depending upon size. Store in covered container to keep soft.

Tip: After many years of making these wonderful cookies, I usually bake at 350 degrees.