

A Little of This And a Little of That



A Cookbook for family and friends

By Ruby Calloway

Forward

In the summer of 2000 when mother and I were on one of our trips we began talking about recipes and how to fix various dishes. I realized that although I had several of her favorite recipes written down, there were many that were not in writing. I suggested that she and I work on a recipe book of her favorite dishes and she could give these to the family and friends when we finished. I told her that we would get Tom's assistance in putting the recipes in a booklet format and she could come up with a title for her booklet. A few weeks later she told me she had decided on the title as "A Little of This and a Little of That." I had always teased mother about not knowing exact amounts of ingredients in recipes and she would always say "just put a little of this or a little of that" in the dish. Thus the source of the title.

Tom, mother and I worked on the recipes when we would go on a trip together. I would sit in the back seat with mother and write down how she made certain dishes. I would also try to get the history concerning each dish.

I hope you will enjoy this booklet as much as mother and I enjoyed coming up with the recipes.

Martha
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A Little of This and a Little of That

Country Style Steak and Gravy.....	- 2 -
Chicken and Dumplings.....	- 3 -
Meatloaf	- 5 -
Chicken Pie	- 6 -
Homemade Vegetable Beef Soup	- 7 -
Fried Chicken.....	- 8 -
Pot Roast	- 9 -
Hot Dog Chili.....	- 10 -
Chicken Salad	- 11 -
Turkey Dressing.....	- 12 -
<i>Ever Present</i> Green Beans	- 13 -
Cream Style Corn.....	- 14 -
Candied Yams	- 15 -
Fried Okra	- 16 -
Potato Salad	- 17 -
Banana Pudding	- 18 -
Pound Cake	- 19 -
Pumpkin Pie	- 20 -
Chocolate Syrup Cake.....	- 21 -
Strawberry Pie.....	- 22 -
Banana Layer Cake	- 23 -
Peach Cobbler	- 24 -
Ice Box Fruit Cake	- 25 -
Fudge.....	- 26 -
Ice Box Cookies	- 27 -
Cheese Biscuits	- 28 -
Christmas Cookies	- 29 -
Russian Tea.....	- 30 -

Country Style Steak and Gravy

Ingredients

4 pieces of cube steak
flour
salt and pepper
vegetable oil
water
milk

Directions

Roll steak in flour. Salt and pepper pieces to taste. Put enough vegetable oil to cover the pan in an electric skillet. Heat pan to 350°. Place prepared steaks in pan and cook on both sides until browned. Remove from pan and drain on paper towel.

To Make gravy: Turn the pan to 300° and put 1/3 to 1/2 cup of flour in skillet. Brown flour and stir constantly. Add 1/2 cup of water and 1/2 cup of milk. Stir until mixed well. If too thick add a little water. Put steak back in gravy and simmer 5 to 10 minutes.

I made this dish for many years. It was a good dish to fix on Sundays as Lawrence and Tom really liked it. I always fixed rice or mashed potatoes to go with the meal and Brown 'n Serve Rolls. The *Ever Present* green beans were always served with this meal.

Chicken and Dumplings

Cook a 3 to 4 pound chicken in a large pot such as a Dutch oven. Cover with water and season with salt. Cook for 1 hour. (Can cook chicken in crock pot according to directions.) Remove chicken and keep broth. Pick meat from bones. Take 1 cup of chicken broth out and reserve. Put 4 cups of water in remaining broth and heat.

Mix 4 cups of plain flour and 1 teaspoon. salt. Make a well in center and pour the cup of chicken broth in well. While



1 Family picture from Christmas of 1986. Standing: Martha, Tom, Marty, John, Amy, Mike, Susan, Johnny and Barbara. Seated: Ruby, Lawrence and Mrs. Prugh.

mixing the flour and broth, add 1 cup of cold water. Mix until dough forms a ball and is stiff. Pinch off a handful of dough and roll out on floured surface until it is paper thin ($\frac{1}{4}$ inch). Cut in strips about $1\frac{1}{2}$ inches wide and then cut across the strips in 4 or 5 inch pieces.

Drop pieces in hot broth and add pepper. Let cook while fixing next handful of dough. Repeat process until all dough is used. Add more water if needed to keep from sticking. Stir dumplings occasionally. Peppering each layer is very important. After last layer cooks 5 to 10 minutes, cut off burner and let dumplings sit 15 to 30 minutes. Lay cooked chicken on top of dumplings and gently stir. Heat until chicken is hot.

Nothing else is needed with this meal unless you would like the *Ever Present* green beans.

I learned how to make chicken and dumplings from my mother, Ellen King Cope. I would watch her making the dumplings and then try myself. Dumplings were often fixed at Holidays because company would be there and Lawrence did not like them. Also, you need several people to eat chicken and dumplings because you can't fix just a few dumplings!

Meatloaf

I first tasted this meatloaf at one of Lawrence's relatives and liked it so much it got the recipe. I kept changing the mixture until I got it like I wanted. I took this dish to many covered dish dinners at church. Everyone liked it and always asked me to bring it. I also made this dish often for Sunday lunch and served the *Ever Present* green beans with it. This was one of Lawrence's favorite dishes.

Directions

2 pounds hamburger
2 cups bread crumbs
1 egg
2 stalks celery, cut up
½ green pepper, cut up
¼ to ½ cup tomato catsup
salt and pepper to taste
water

Mix all ingredients above. Add enough water to make mix moist. Put into a 9x12 dish. Put below ingredients on top:

1 can tomato soup, undiluted
Slices of onion
Bacon Strips to cover top of dish Cook at 350° for 60 minutes.

Chicken Pie

This recipe comes from Mozelle Corsbie who is a member of my church. It is one of her signature dishes. I enjoyed fixing and serving it with the *Ever Present* green beans and creamed corn when corn was in season.

Directions

Cook 2½ to 3 pound chicken in water on stove or cook chicken in crock pot. De-bone chicken and cut into small pieces. Lay chicken in 9x12 dish.

Heat 2 cups chicken broth and 1 can of cream of chicken soup or cream of mushroom soup. Pour over chicken.

Mix:

1 cup buttermilk
1 stick margarine
1 cup self-rising flour
½ teaspoon pepper

Spoon this mixture over chicken and broth. Bake at 425° for 30 to 40 minutes or until crust is lightly browned.

Homemade Vegetable Beef Soup

I made up this recipe and fixed it mostly in the winter time. I would use my canned tomatoes which really made it taste good. It really tastes good on a cold day. We had saltine crackers with it. It is great as a leftover dish and it also freezes well.

Directions

In a crock pot or on top of stove cook:

2 pounds lean beef stew

1 medium onion

1 quart water

Use 1 small frozen package of mixed vegetables and 3 or 4 red potatoes peeled and cubed.

Cook vegetables with enough water to cover them for several minutes.

Add 2 cans of diced tomatoes

1 can tomato soup

½ cup uncooked rice

1 cup uncooked macaroni.

Add beef stew and onion and broth. Cook until macaroni and rice are done.

Fried Chicken

I fixed this dish mainly on Sundays because I had more time. I would go to Sunday School and then come home and fry the chicken so lunch would be ready when church was over. When Martha was little, she would tell people I was home frying chicken instead of being at church!

Directions

Can use a whole chicken or select parts

Roll chicken in flour

Dip chicken in milk

Roll in crushed corn flakes

Preheat pan (I used an electric skillet) and add oil. Place chicken in pan. Let chicken cook about 1 hour turning frequently. Drain on a paper towel.



2 Lawrence and Ruby at Ruby's 70th birthday party, January, 1981.

Pot Roast

I fixed a pot roast on Sunday for lunch. I could make it on Saturday and warm up on Sunday. The nice thing about this dish is your meat and vegetables are in one dish.

2 pound beef roast – I get an expensive cut of meat. Season with salt and pepper and put in large pot. Cover with water. Bring to boil and reduce heat. Cook for 2 hours on low. Add the following:

6-8 peeled small red potatoes (whole or cut)

1 onion, quartered

3 or 4 carrots, peeled

Cook for another hour.



3 Amy and Ruby with Santa Claus in 1991. Lawrence played Santa for over 50 years, visiting numerous homes on Christmas eve.

Hot Dog Chili

Ingredients

1 pound ground beef
water
¼ cup catsup
1 teaspoon chili powder

Directions

Place hamburger in a pot and cover with water. Bring to a boil and boil for about 5 minutes. Add catsup and chili powder and turn to low for 10 minutes.

We always had hot dogs for lunch on Saturdays. It was quick and easy to fix. When I was working on Saturday I could come home and fix a hot dog, eat, and get back to work on time. Lawrence and I enjoyed hot dogs. I boiled our hot dogs in water and had chili, slaw and onions on them.



4 Sisters Ruby, Dorothy, Sophia, Pauline and Selby at Dorothy's 70th birthday party, December 1978.

Chicken Salad

I learned how to make chicken salad from my mother. I always made a big dish of chicken salad when we went to the beach on vacation. I also made it when I knew we were having company for the weekend. Barbara especially enjoyed my chicken salad so I always tried to fix it when she was coming to visit or sometimes when we went to her house. Lawrence also enjoyed chicken salad.

Directions

Cook whole chicken by boiling the chicken in a pot with enough water to cover the chicken. Add salt to season. You can also just use chicken breasts for this dish. Debone chicken and cut the chicken in little pieces. Finely chop 2 or 3 stalks of celery. Boil, peel and chop 4 eggs. Mix the eggs, celery and chicken. Add about $\frac{1}{2}$ cup mayonnaise and $\frac{1}{4}$ cup mustard and mix. Salt and pepper to taste. This salad is better the next day after the flavors have blended.



5 Amy, Ruby and great-granddaughter Molly in the summer of 2000.

Turkey Dressing

I always made my dressing from scratch and everyone liked it.

Directions

Put bread crumbs on a cookie sheet and put in oven and toast. Put crumbs in a large bowl. Melt ½ stick margarine and pour over crumbs.

Add:

1 teaspoon sage

1 egg

water – enough to make bread mixture sticky. Can use turkey or chicken broth instead of water. Add chopped celery and onions to flavor

Bake at 375° about 15 minutes.



6 Ruby and great-granddaughter Katie on the Hagen's back porch in May 1992

Ever Present Green Beans

Green beans were one of the most frequently fixed vegetables at our house. For years Lawrence grew our green beans in the garden behind our house. Every summer we would freeze or can green beans to have all year long. We rented space at the Freezer Locker to store our frozen foods until we bought a freezer. Home canned beans were better. It seems that everyone liked green beans so I fixed them to go with most meals, especially when we had company - Thus the *Ever Present* green beans.

Directions for fresh green beans

String and snap fresh green beans and wash thoroughly. Put beans in a pot and cover with water. Add a piece of fatback or ham hock. Season with salt. Let beans come to a boil and turn burner to medium or low. Cook beans for 2 hours. Allow the water to cook out of the beans as they are not good if you leave them in a pot of water. **Green beans have helped me live to 90!**

Directions for canned beans

2 small cans of green beans, drained. Put beans in pot and cover beans with water. Put a ½" thick piece of fat meat or 1 teaspoon. of chicken broth granules. Add a thick slice of onion for flavoring. Bring to a boil, reduce heat and cook about an hour or until liquid evaporates.

Cream Style Corn

My mother taught me how to make creamed corn. The way I cut it off the cob makes it more “milky” and a better, richer flavor.

Directions

Shuck and silk 4 ears of corn

Cut corn off the cob in 2 layers

Scrape the cob after cutting the 2nd layer

Put corn in a pot and cover with water. Salt and pepper to taste. Cook 10 to 15 minutes. Add 1 tablespoon. of margarine. Mix 1 teaspoon. of flour and ½ cup milk in separate container. Stir until flour is dissolved. Pour into corn and let thicken. Remove from heat.



7 Ruby at the covered dish dinner for the 50th anniversary of the 1st E&R Church in 1988.

Candied Yams

I liked the yams that Estelle Hinson in my circle used to make. She told me how she made them and I kept trying to do them until I got the recipe like I liked it. Lawrence and I got a bushel of sweet potatoes from Sanford each year. We kept them in the basement and had enough sweet potatoes for the winter.

4 Baked sweet potatoes, peeled and cut in $\frac{3}{4}$ inch thick slices. Place potatoes in a 9x12 baking dish.

In a saucepan mix:

2 cups water

1 cup brown sugar

1 cup white sugar

Heat to boiling point. Add $\frac{1}{2}$ stick of margarine, $\frac{1}{2}$ teaspoon. of cinnamon and $\frac{1}{2}$ teaspoon. allspice. Pour mixture over potatoes. Bake at 350° for 30 to 35 minutes.



8 Grandson Johnny, Ruby and Barbara in 1994.

Fried Okra

Wash okra and scrape them with a knife. Slice okra ½ inch thick. Mix flour with pepper and salt. Stir okra in flour and drop in pot of hot grease. Let cook until browned. Drain on a paper towel.



9 Ruby and Lawrence's 50th wedding anniversary, February 9, 1985.

Potato Salad

I came up with my own recipe for Potato Salad. Over the years I have experimented with different ways of fixing this dish until I got it like I wanted. I always use red potatoes because they stay more firm. I peel and cube the potatoes before I cook them. Another hint for making this dish is to pour the cooked potatoes over the onion and let it sit while fixing the other ingredients.

I made this dish often because everyone liked it. Maybe 2 or 3 times a month. It went well with the *Ever Present* green beans. I often took this to church for covered dish dinners.

Ingredients

4 to 5 medium red potatoes (cubed and cooked)

1 small onion, finely chopped

4 boiled eggs

2 heaping teaspoons of sweet pickle relish (drain on paper towel)

½ to ¾ cup mayonnaise

¼ cup mustard

Salt & pepper to taste

Directions

Cook and drain potatoes. Chop onion and put potatoes over onion while hot. Chop 4 boiled eggs and add to potatoes. Add remaining ingredients and toss/stir being careful not to “mash” potatoes.

Banana Pudding

This was probably Lawrence's favorite dessert. I made up my own recipe and it is so much better than pudding mix.

Directions

Mix:

1 egg

1 cup of sugar

Add:

½ teaspoon flour or more if necessary

1 cup milk

½ teaspoon vanilla flavoring

Cook above until thick.

In dish layer bananas, vanilla wafers, and pudding.
Repeat layers until all pudding mix is used.



10 Ruby with Barbara and Martha at Christmas, 1993 in Brevard, NC.

Pound Cake

I got this recipe from Louise Snow whom I worked with at Belks from 1952 until 1962. Lawrence and I really liked this cake and I made it often.

Directions

Cream together:

3 cups sugar

2 sticks butter

1/4 cup shortening (or margarine or oil)

Add:

5 eggs

3 cups plain flour

1 cup milk

2 teaspoons vanilla

Bake in a tube pan at 325° for 1 hour and 20 minutes.



11 Sisters Selby, Ruby, Dorothy, niece Jean and sister Sophie at Christmas 1983.

Pumpkin Pie

I made up this recipe and Lawrence and I really liked it. I would always cook my own pumpkin because I thought it tasted better than canned pumpkin. It is not a custard filling.

Ingredients

Enough fresh pumpkin to fill a 9 inch pie crust (2 cups)

2 eggs

1 small can of evaporated milk

1 or 2 tablespoons flour

1¼ cup of sugar

½ teaspoon cinnamon

½ teaspoon allspice

Mix above ingredients and put in 9 inch unbaked pie shell.
Bake at 350° for 35 to 40 minutes or until pie is set.



12 Ruby at Windy Hill, S.C., June 1958.

Chocolate Syrup Cake

Rosa Lee Auman gave me this recipe about 25 years ago. I have made it for church dinners, Martha's Birthday, to carry to the beach and to Barbara's. It was often requested by Tom.

Directions

Cream together:

1 stick margarine

1 cup of sugar

Add:

4 eggs, one at a time

1 cup flour (plain)

1 teaspoon baking powder

1 teaspoon vanilla

1 can chocolate syrup

Bake in a 9x12 pan for 40 minutes at 350°. Let cake cool.

Take cake out of dish and put on a platter.

Icing

1½ sticks butter or margarine

1 cup sugar

½ cup evaporated milk

½ pkg of chocolate chips (small pkg.)

1 teaspoon vanilla

Boil butter, sugar and milk for 3 minutes. Add chocolate chips and vanilla. Beat with a spoon until icing thickens. Pour over cake while hot.

Strawberry Pie

I learned how to make this pie from my mother. It is more of a custard filling than most strawberry pies. Lawrence and I really liked this pie and could eat a whole pie in one day.

Directions

Mix together:

3 beaten eggs

1½ cup sugar

3 heaping tablespoons flour

1 small can of evaporated milk

Put strawberries in a 9 inch pie shell filled as full as you desire. Pour mixture over berries. Cook at 375° for about 30 minutes. Cook until custard is set.

Alternative

My mother also fixed strawberry pie by making several crusts and layering a crust filled with strawberries and sugar, another crust with strawberries and sugar and so on. Top it all off with a generous amount of whipped cream.

Banana Layer Cake

Make 2 layers of your favorite white cake.

Mash 5 bananas and mix with a little bit of sugar to sweeten to your taste. Spread between the layers and on top. Decorate with sliced bananas on top.

Optional: Put whipped cream on top of bananas or serve whipped cream with cake.

This recipe originated from Jeanie Ellen Cope, my mother, who learned it from her mother, Bett King.

It is simple and easy and tastes great.



13 Ruby gazing at the beach at Emerald Isle, N. C., 1993.

Peach Cobbler

I use about 10 to 12 peaches, depending on the size of the peach, and about 1½ cups of sugar. Mix these together. Make a bottom pie crust and put in a 9-inch square aluminum pan. Fill pan with peach mixture. Sprinkle cinnamon over peaches (use as much as you desire). Slice several pieces of margarine and put on top of cinnamon. Put top crust over pie filling and seal edges of crust. Put slits in top of pie. Bake 1 hour at 400°.

This pie can be frozen before it is cooked. I froze several pies in the summer when peaches were ripe and then we could have fresh peach pie in the winter. I took these cobblers to church dinners, to families when a death occurred to friends and had them when we had company.



14 Ruby, Tom and Martha with Chris, Kim and Tom's grandson Nathan, Christmas 2000.

Ice Box Fruit Cake

For years I made a regular fruit cake each Christmas because Lawrence and I really liked it. Then I began making Ice Box Fruit Cakes as they were more convenient and we liked them also.

Ingredients

1 pound graham crackers, crushed
1 bag of miniature marshmallows
1 can Eagle Brand milk
1 pound chopped candied cherries
1 pound raisins
1 grated coconut (can us a can or bag of coconut)
1 pound chopped pecans
1 pound English walnuts, chopped

Directions

Mix well and pack in wax paper lined loaf pan. May be stored in refrigerator for several weeks.



15 Thanksgiving 1998. Molly and Katie. Amy, Barbara, Martha and Susan. Marty, Ruby and Mike. Tom, Johnny and Bob.

Fudge

Someone gave me this recipe 40 years ago. I only made it at Christmas. The whole family enjoyed it and I would give some to people for a little Christmas present. Martha always liked to help me make this fudge. A large tin was always taken to Barbara's family at Christmas and we never brought any home!

Ingredients

3 bars of German chocolate
12 ounces chocolate chips
Pinch of salt
2 tablespoons butter
1 tall can of evaporated milk
4½ cups of sugar
1 pt marshmallow cream (2 jars)

Directions

Melt chocolates in double boiler, microwave or oven. Put in a large bowl. Add marshmallow cream. Mix sugar, milk, butter and salt in a large pot. Bring to a boil and boil for 6 minutes. Pour over chocolates and add vanilla. Mix until thickened (beat the fudge). Pour into a large pan to set. Will fill a 9x12 and a 9 inch square pan.

Ice Box Cookies

This recipe came from a very dear neighbor lady who lived on Cranford Street, Mrs. Sistrunk. The cookies always turn out good. I could make them in several rolls, put in the refrigerator, and bake them as I wanted to.

Directions

Cream:

1 cup butter (use butter)
2 cups brown sugar

Add:

2 eggs
1 teaspoon soda
½ teaspoon salt
3½ cups flour, plain
½ cup finely chopped pecans
1 teaspoon vanilla

Mix well and shape into 4 rolls and wrap each roll in wax paper. Let set in the refrigerator overnight or until cold and hard. When ready to bake, slice cookies about ¼ inch thick and bake at 350° for 5 minutes.



16 Dorothy, niece Karen and Ruby, 1997

Cheese Biscuits

Lucille Curtis gave me this recipe. Lucille and Dwain Curtis, Herbert and Nellie Harris and Lawrence and I would get together often to play Rook. Lucille would make these around Christmas. Barbara really liked these cheese straws so I would take them to her when we visited.

Ingredients

½ pound margarine
½ pound sharp cheese, grated
2 cups flour
½ teaspoon salt
Dash of red pepper

Directions

Blend margarine and cheese. Add other ingredients. Take out in small amounts and roll into a ball. Place on a greased cookie sheet and press down with a fork. Bake at 400° for 5 minutes.



17 Ruby with grandchildren Amy, Johnny and Susan at Easter, 1966.

Christmas Cookies

Ruth Nance gave me this recipe. Ruth would make a batch of cookies and bring them to Lawrence and me. I made them at Christmas usually when you could get the candied cherries.

Directions

Cream:

1 cup of brown sugar

1 stick of margarine

Add:

1 egg

¼ cup buttermilk

Measure:

2½ cups of plain flour

½ teaspoon soda

½ teaspoon baking powder

½ teaspoon salt

Add dry ingredients to batter.

Add:

1 cup chopped dates

1 cup chopped pecans

1 cup sliced candied cherries

Chill mixture 1 hour. Use 1 heaping teaspoon of batter for each cookie. Bake at 375° for 8 to 10 minutes.

Russian Tea

We always fixed this when it snowed around Christmas or for friends. It is very fruity and delicious!

Directions

Boil 2 cups of water and add 8 tea bags. Let steep for 10 minutes. Add 4 cups of water and:

1 large can of orange juice, approximately 4 cups
1 large can of pineapple juice, approximately 4 cups
Juice of 3 lemons
1 teaspoon allspice
1 tablespoon whole cloves
1½ cups of sugar

Let mixture heat and serve hot.



18 Ruby enjoying the beach at Emerald Isle, N.C., 1993.

This booklet was given to guests in honor of Ruby Calloway at her 90th birthday party, January 27, 2001.

Ruby passed away on March 22, 2010, at the age of 99.