

GRANDMA HALLIDAY: FOOD AND OTHER MEMORIES

I remember a dessert Grandma made that I loved. She mixed chunks of angel food cake with strawberry jello and whipped cream and put it in a mold. I thought it was so elegant! Janey Baggerman Barker

Can't believe I don't have that recipe for the best thing I ever ate as a child--caramel rolls! Glad you do, Susan. I don't remember chocolate cookies or strawberry jello/angel food "pudding" (so English), but do have Grandma's recipes for Oatmeal raisin, Molasses raisin, and "Congo cookies" (blond brownies). Lots of sweets in our sweet lives. You make her "crescent rolls"(croissants) every Thanksgiving, Susan. I don't have "Aunt Betty's recipe book," Bibit, and wonder what that is. Only a handwritten notebook that she put together for me when I was married in 1972: "To Patty--for Bill." Cooking was so central when we weren't all working 80 hours a week! Pat

I remember, when I was a young kid visiting Grandma Halliday. She would always have a big old tin of fresh chocolate cookies in her pantry. Richard Halliday

My favorite Thanksgiving recipe is for pumpkin chiffon pie. I think it was Grandma's recipe . . . I know my mom made it every year. I still volunteer to bring it to any Thanksgiving gathering. Janey Barker

And a highlight each Christmas was plum pudding. Susan

And remember those caramel rolls??! Julie

And have cinnamon rolls under a towel rising! Anybody have that recipe? Kate

NEVER FAIL ROLLS

Recipe for Grandma's Never Fail Rolls

Grandma Halliday's recipe (Dough is used for both cinnamon and crescent rolls)

½ CUP WARM WATER AND 1 PKG YEAST DISSOLVED IN THE WARM WATER

½ CUP BUTTER, 1/3 CUP SUGAR, ½ CUP BOILING WATER. COOL, THEN ADD 1 EGG AND A PINCH OF SALT.

COMBINE LIQUIDS AND THEN ADD 3/12 CUPS OR SO WHITE BREAD FLOUR.

Knead and then roll out in a flat sheet. For crescent rolls. Drizzle butter over all, then cut into triangles and roll from wide end to the point. Place on an ungreased cookie sheet.

For Caramel rolls, spread butter over all and cover with BROWN SUGAR AND RAISINS. Roll up in a jelly roll shape. Cut in pieces 2" thick, dip in melted butter and place in a 9" square pan with shortening. Cover and let rise until doubled.

Bake for 15-20 minutes in a 350 degrees oven. Turn out on platter or foil immediately. Serve warm.

PUMPKIN CHIFFON PIE

contributed by Jane Hawley

3 eggs separated

1 cup sugar

1 1/4 cup pumpkin canned

1/2 cup milk

1/2 tsp salt

1/2 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp ginger

1 envelope Knox gelatin

1/4 cup cold water

Beat yolks and 1/2 cup of sugar until thick

Add pumpkin, milk, salt and spices

Cook until thick

Add gelatin dissolved in the cold water

Beat egg whites with 1/2 cup of sugar and fold in

Pour into cooled baked pie shell and chill

MRS. WALL'S SUGAR COOKIES

Grandma Halliday's recipe

1 CUP SHORTENING 1 CUP SUGAR
2 EGGS

Blend above together and add:

2 ½ CUPS FLOUR 2 TSP. CREAM OF TARTAR
1 TSP. BAKING SODA PINCH SALT
½ TSP. VANILLA

Form small balls and flatten with a tumbler which has been dipped in sugar.
Bake 10 or 15 min. in 350 oven.

OATMEAL COOKIES

Grandma Halliday's recipe

CREAM TOGETHER 2/3 CUP BROWN SUGAR AND 2/3 CUP SHORTENING.
ADD ½ TSP BAKING SODA DISSOLVED IN 1 ½ TBSP. HOT WATER, 1 TSP.
VANILLA, 1 CUP OATMEAL, 1 CUP FLOUR

Make small balls and then press with a fork. Bake in a 325 oven for 8 or 10
minutes.

CONGO COOKIES

Grandma Halliday's recipe

2 ¾ CUPS FLOUR 2 TSP. CREAM OF TARTAR
2 ½ TSP. BAKING POWDER ½ TSP. SALT
2 ¼ CUP BROWN SUGAR 1 CUP NUTS, 1 PKG CHOCOLATE CHIPS
1 TSP. VANILLA 2/3 CUP SHORTENING

CREAM TOGETHER BROWN SUGAR AND SHORTENING. ADD EGGS AND
VANILLA. SIFT DRY INGREDIENTS AND ADD TO EGG MIXTURE. ADD 1 PKG
CHIPS. BAKE AT 350 DEGREES FOR 35-40 MINUTES

Poem: Recited by Grandma when visiting Bibit and family

Break, break, break,
On thy cold gray stones, O Sea!
And I would that my tongue could utter
The thoughts that arise in me.
O well for the fisherman's boy,
That he shouts with his sister at play!
O well for the sailor lad,
That he sings in his boat on the bay!
And the stately ships go on
To their haven under the hill;
But O for the touch of a vanish'd hand,
And the sound of a voice that is still!
Break, break, break,
At the foot of thy crags, O Sea!
But the tender grace of a day that is dead,
Will never come back to me.

-Tennyson

Quotes - gathered from Susan Hougen:

July 1981: The pod won't grow in the shadow of the tree- It must roll on the ground and be free – this applies to children.

Wild Colts, Strong Horses

From Pat:

"I must go down to the sea again, to the lonely sea and the sky." By John Masefield, although I think she credited Tennyson. She loved the sea of her childhood and young womanhood!

Extracted From Vivian's Bible, 1953:

Vivian's favorite Bible Verses: Psalm 90

Dad's favorite Bible Verse – Psalm 120

An underlined passage from Ecclesiastes 12:6-7

Do good to the humble, and give not to the ungodly: hold back thy bread, and give it not to him, lest thereby he overmaster thee. For thou shalt receive twice as much evil for all the good thou shalt have done to him.....

The Family Record

William Norman Halliday and Vivian Viola Meech married November 6, 1918
St. Francis of Assisi Church, Germantown, Philadelphia, PA.

Births:

William Robert Halliday – New Haven, Conn. – Jan 29, 1920

Elizabeth Josephine Halliday – West Haven, Conn – April 2, 1921

Jean Eleanor Halliday – West Haven, Conn – Feb (?) 23, 1925

Norman Seward Halliday – Winthrop, Mass – July 22, 1927

John Meech Halliday – St. Louis, Mo. Oct. 16, 1936

From Susan Hougen, daughter of Betty Halliday, June 30th, 2016