



*The Smiley Burnettes'*  
**COOK BOOK**

**By**  
**Dallas and Smiley Burnette**



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## F O R E W O R D

You first thought at seeing this book could be, "My goodness, somebody else has written a cookbook." Well, you are so right. That's just what we've up and done. And like the old saying — "I said it and I'm glad" — we have done it and we are glad.

This book will not teach you how to cook. We can't answer technical questions as to why your mayonnaise curdles and we don't know how to use a slide rule to reduce an army recipe that feeds 2000 down to one that feeds a family of four. The book has a single purpose — to hand on to you the little tricks, the little secrets and the good easy-to-fix recipes that I have managed to beg, buy, borrow and steal from housewives, professional chefs and other amateur cooks like myself, from all over this wonderful country.

Many times I have given no fewer than ten of my choice recipes to a friend before he loosened up and gave me one of his own.

One time a chef in a small but excellent restaurant came out to my table and sat with me for a while. A friend who accompanied me told me that the chef said later, "Darn it, I told him some of my best secrets. He gave me so many that I could use that I felt I just had to give him some of mine." Maybe I should feel guilty for pumping him like that, but he ought to be ashamed for hiding his secrets. Anyhow, I gave him more than he gave me!

We decided on the narration style because Dallas, my wife, who has put this book together, wanted to write a book about some of my friends and felt that she could take care of both issues at the same time. I believe you will enjoy her chapter on Charlie McQuary. Some day I hope she will write a whole book on him.

Charlie loves to eat and when we are on a fishing trip he brags on my cooking. If he gets a little lax in his praise I use every stew pan, dish, knife, and fork I can

find in the trailer — then it is his time to wash and dry.

My wife, incidentally, is the former Dallas Mac Donnell, who was a newspaper reporter when I married her in 1936. She was working on the Hollywood Citizen-News and we met at a picnic. That taste for picnics was the first thing we discovered we had in common.

In my own collection of cookbooks I seldom find more than a half dozen recipes that are out of the ordinary. Of course some of them are so out of the ordinary that I wouldn't dare to start making them. That is if they call for wild Peruvian bosket seed or pickled briskit of English nightingale tongues. But if you find just six recipes in this book that add to your repertoire of gastronomical sleight-of-hand, I'd say the book keeps pace with the others on the shelf. I hope you find more.

Dallas has liked writing it, I have delighted in hunting the material, and to all you folks who cook because you enjoy it, have a passel of fun!

*Smile Burnette*



# CHAPTER

## I

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### LIFE WITH FODDER

---

"Well, you'll just have to learn to cook!"

No, that was not in this case, a mother speaking to a prospective bride. These were my words of advice to my actor husband when he complained as usual about the quality of food he had to eat on his personal appearance tours throughout the country.

Since he spends many weeks a year on personal appearances Smiley eats hundreds of meals away from home. Being a true gourmet he finds much of the fare unendurable and being a doer, he followed my suggestion and set out to learn how to cook easy and palatable meals while traveling.

He learned at once that preparing meals in motels and hotels required equipment of a special sort which added, of course, to his luggage problem. That it is worth the effort to anybody who likes good food is his firm belief, however.

Not only does Smiley carry an electric plate, an electric coffee pot, turnover grill and toaster, but I unearthed a piece of equipment which is my special delight to use when I am traveling with Smiley — an electric hot-cup, the type they use in drug stores for making cocoa and heating canned soup. I use it for just those purposes and also for boiling eggs. Smiley sometimes boils eggs in the coffee pot.

It requires one whole suitcase for plastic plates, cups and saucers and soup bowls which double as salad bowls, several small pans and cutlery. We buy the little cartons of individual salt containers. As Smiley uses

MSG and the prepared combination seasonings in cookings, he carries plenty of this along since discovering they cannot be found in some of the smaller towns.

One of the most nourishing and delicious meals that he prepares so quickly and easily is welsh rarebit, vegetable salad and for dessert, frozen strawberries mixed with milk to make a strawberry milkshake.

To make rarebit, heat one can of cream of celery soup, add half a pound of cheddar chesse and cook until blended smoothly. Serve hot on crisp crackers. Left-over rarebit may be used the next day as a sauce for asparagus or cauliflower.

In reading a book of recipes collected by Smiley, inevitably you will become familiar with the name monosodium glutamate. This is listed in most recipe books as MSG and cooks gradually are learning its value. Smiley buys it under the trade name of ZEST. It is said that this white powder MSG was invented by the Chinese. It contributes no flavor of its own but is said to make the taste buds more aware of flavors, and is produced from vegetable or cereal sources.

Smiley uses Seasonettes a great deal in cooking and in salads. This is a seasoning formula containing MSG, salt, celery seed, paprika, dehydrated garlic and onion and spices according to list of ingredients on the container. The manufacturers are the Seasonette Distributing Co. in Pasadena, California, and Smiley likes it well enough to carry it with him all over the United States. He also likes Lawry's and Cheney's Choice seasoning products.

Whenever Smiley lists pepper in a recipe he means whole pepper, freshly ground, and he insists that every household should have a pepper grinder so that the full flavor of the freshly ground pepper may be savored.

Smiley should own stock in all companies manufacturing blenders or should demand commissions on all of them sold by him. He frequently is the guest of friends

all over the country while on tour and often he discovers his hostesses have never heard of blenders. This is his golden opportunity. He scurries out to his car, digs out his beloved blender and sets it up in the kitchen for a demonstration, just like an old-fashioned pitch man. By the time he has finished, his hostess has quantities of freshly ground coffee, bread crumbs, grated cheese, sandwich spreads, churned butter, liquefied fruit and vegetables and maybe a little orange sherbet whipped up with milk for a refreshing cold drink. Her kitchen is a mess, but she is an enlightened woman and her husband is going to have to part with some forty dollars for a blender. But it is all in the spirit of good nourishing fun and her home will be a happier place. In fact, Smiley often gets letters from the proud new owners of blenders, thanking him for his advice.

Many are familiar with this handy gadget but if your kitchen does not possess one, Smiley undoubtedly would urge you to hock the family jewels and buy yourself one. Fred Waring, the orchestra and glee club director, invented the first blender we ever bought and several others have been placed on the market since.

The blender has a high speed motor in its base and a glass jar with a four-bladed knife in the bottom which is turned by the motor at the rate of something like 24,000 RPM. Although they sell for upwards of forty dollars they are worth ten times this price, Smiley insists.

In his, he grinds coffee, grates cheese, churns butter, makes milk shakes and malts, sandwich spreads, liquefies vegetables and fruit, blends cheese spreads, whips hotcake batter and extra smooth gravies. After he has prepared the gravy in a skillet he often lets it cool while finishing the preparation of a meal, pours it into the blender to whip for half a minute, then heats it again in the skillet to make the smoothest gravy imaginable.

Smiley likes a special soup of mine that is very sim-

ple and delicious and is whipped together in the blender and then heated. The ingredients are:

One can cream of celery soup (substitute cream of chicken or mushroom soup if you prefer)

One can green pea soup

Two cups milk

Several very small stalks celery and tender celery tops

One very small onion

One can roast beef cut in small pieces

The soup and milk should be mixed in a large bowl and about a cupful of the mixture whipped in the blender along with the onion and celery. Then pour into a pan, adding rest of liquid soup and milk and the roast beef and bring to a boil. This will serve four people and with crisp crackers, a moulded fruit salad and hot rolls makes a very satisfactory meal.

Smiley makes his favorite recipe of remoulade sauce in the blender. This recipe which is not identical to the New Orleans type remoulade sauce, calls for one cup of mayonnaise, one cup of catsup, one tablespoon French's mustard, one tablespoon worcestershire sauce, one small onion,  $\frac{1}{2}$  teaspoon salt, thoroughly blended. To this add Tabasco to taste, since some persons like it hotter than others. This he uses as a shrimp sauce. Diluted with mayonnaise and pickle juice makes a good salad dressing. With cream cheese it makes a fine celery stuffing, while mixed with yolk of egg, it is delicious for a devilled egg filling.

### *SHRIMP LOUIS FIFTY PER*

This delectable dish is so named because most of the ingredients are put together in the car while we are traveling, so that we can pause briefly to eat and then be on our way. This is our method: Place a bed of shredded lettuce on a paper plate, add a heap of canned

shrimp (we use the small cans) in the center, surrounded by stalks of white asparagus with tips against the shrimp, and slices of canned beets encircling the shrimp. Slices of hard cooked eggs adorn the top and the whole is topped with generous amounts of remoulade sauce. Eaten with potato chips, this is a delicious meal. We cook the eggs, by the way, in our coffee pot before we leave our motel.

# CHAPTER

## II

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### MUSICAL CHEF

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When Smiley was working at his first professional job, that of radio announcer and entertainer at Station WDZ, then situated in Tuscola, Ill., and now in Decatur, he had not yet devolved into a gourmet, but he was appreciative of home-cooked food. Aware enough of good food to drive the twenty-five miles from his parents' home in Champaign to Tuscola and back daily for the sake of Mom's cooking!

Smiley's late father, the Rev. George Burnette, and his mother, Elmira, now residing in the San Fernando Valley close to us, both being ministers in the Christian Church, held pastorates in so many cities and towns in the Midwest that Smiley calls many places home, but he has a pretty special feeling about Champaign and Tuscola, where he got his start. My mother, Marian Mattox, and Smiley's mother, live together incidentally, a somewhat rare situation for in-laws.

It was on WDZ that Gene Autry first heard Smiley playing the accordion on the radio and hired him to fill a vacancy in his troupe, then playing on WLS in Chicago and doing personal appearances. When Gene came to Hollywood to begin his film career, he brought Smiley along and Smiley began a new phase as a comedian instead of being just a musical entertainer.

Smiley's first employers were Mr. and Mrs. James L. Bush, owners of a grain office in Tuscola and then owners of WDZ, third oldest radio station in the country. Mommie and Uncle Jim, as Smiley and I call them, are like a second set of parents to us and we visit them



whenever possible in Tuscola or in Florida in the winter or Wisconsin in the summer.

Some of the farmers around Tuscola who were fans of Smiley and other entertainers on W.D.Z. used to bring wonderful contributions of food to the station and when word really got around that it was appreciated, they were encouraged to bring in more samples of their productivity. Smiley recalls the sweet corn and tomatoes and dairy products wistfully.

Smiley's first cooking was hamburgers and hot dogs, broiled over stoves in the back of grocery stores in Tuscola, but they were not the glorified creations Smiley now turns out. He has a hamburger recipe that our four children and I will eat any day in preference to steaks. Here it is:

#### *DEVILBURGERS*

Mix one pound of lean ground beef with a tomato crushed into a paste (we use the blender), one tablespoon of French's mustard, one tablespoon of Worcestershire sauce, salt, pepper and MSG. Better knead the mixture by hand for thoroughness. Spread it one quarter inch thick on slices of day-old-bread, making sure the meat entirely covers the bread to its very edges or the bread will burn.

Cook under broiler and when meat is done top it with small narrow slices of two or three varieties of cheese which will melt nicely when you slip it back under the broiler. When the meat shows little brown crusty places and the cheese has melted, serve with sweet pickles, olives and a cold drink or your black coffee, if you prefer. You can eat these with a fork or cut them in half and eat with fingers like a sandwich.

# CHAPTER

## III

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### *Mc QUARY FROM TENNESSEE*

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Smiley's favorite crony, Charlie McQuary, may not be as good a cook as Smiley, but he is an appreciative sampler of Smiley's cookery which is important. For Smiley needs audience approval of his culinary art as he requires appreciation in the entertainment field.

Charlie, a long drink of water formerly of Adams, Tenn., divides his time three ways. He works in an airplane factory; he acts as a stunt man and double for Smiley in the movies and at the slightest opportunity will seize rod or gun and go fishing with Smiley or hunting with his other pals. He always has a lugubrious looking hunting dog which he has trained with skill. He really loves dogs and his yarns about some he has owned are fabulous.

He had a beagle once named Choir Boy, - "Smartest dog in Tennessee", Charlie claims. "Used to hunt coons and would bring in any size I'd order. I used to show him a hide stretcher and then the dog would go right out and tree a coon to fit it. Everything went along fine until my wife Virginia put the ironing board on the back porch one day. Choir Boy took one wild look at it, rushed out and never came back. Guess he's still looking for a raccoon to fit that board."

Our Beagle, Choir Soloist, is named for Charlie's Beagle. We call her Solo for short.

Smiley asked Charlie one day how he was doing with a new hunting dog. "Is he going to be soft-mouthed?" he inquired of him. "Oh, you bet," Charlie assured him. "I've got him retrieving soap bubbles now."

Charlie gave Smiley some venison after one of his hunting trips saying it was a choice tenderloin cut. His statement proved a bit over-optimistic, however, and after Smiley had parboiled the meat, pressure cooked it and sauteed it in butter, it was still tough. "Gravy's so hard, it would break a dog's jaw to bark at it." Charlie admitted ruefully.

"Oh, well it was at least a challenge to me," Smiley grinned.

On his fishing excursions with Smiley, Charlie will fall to describing his experiences as earning a living in his earlier days in Tennessee, if encouraged a little.

"Had a piece of bottom land in Tennessee that was covered with Johnson grass," Charlie mused one day. "Had to put stakes at the end of the field to tell where the corn rows were. In a week the grass would be as tall as the corn." Some of his neighbors advised Charlie to plow it up on edge in the Fall. That didn't work. Others suggested turning the hogs in to "hog it down." "Sometimes you could just see hogs tails moving through the Johnson grass. Hogs were thin, too. Produced the only bacon in the country with two rinds."

Somebody started a rumor that Charlie's soil would make good brick, so he got a couple of mules and a rake scraper, scraped off the top and began making brick in a kiln he set up. Neighbors were buying the brick to patch their chimneys and the economic future started to look rosy to McQuary. Came the spring rains, however, and virtually every chimney in the country sprouted - yep - Johnson grass!

Speaking of mules, Charlie once had a mule which was cared for by an amiable colored boy named Hiawatha. As Hiawatha was grooming the critter one day, the mule kicked at him and Charlie said, Kinda ornery, ain't he?"

"Oh, no." Hiawatha murmured tolerantly. "He's a good mule. He's just too proud to be here."

Asked how he feels, Charlie is likely to reply, "Mighty fine. Fine enough to sort wildcats." Or to describe a friend as "grinning like a fox eating bumble bees."

He wrote Smiley a letter once in which he apologized for going to work but added that while things were not exactly as bad as they could be, "the kids are eating the putty out of the windows, so — !"

He was late to lunch once, because, he said, his car had been undergoing an overhaul by a "pepper tree mechanic."

Charlie's slip of a wife has sparkling black eyes and a patient disposition, but when he gets obstreperous, she manages to get the upper hand in her own quiet way. "She can make silence sound like thunder," Charlie admitted ruefully after one bout.

Charlie was working at Lockheed when a rather sharp earthquake hit. Charlie regarded the swaying steel columns and the neon lights moving back and forth and drawled, "That's a \$150 stunt if ever I've done one."

### *CHARLIE McQUARY'S HOBO STEAKS*

Heat a large iron skillet very hot and cover the bottom with salt. Cut large raw Irish potato in half and thoroughly scour inside of skillet with potato and salt. Wipe out skillet without using water. Rub it again with the other half potato and cover again with fresh salt, and heat again very hot. "Lay a steak on the salt and hurry over to raise the window, as the steak will start to smoke immediately," Charlie says. Cook on one side until quite brown and turn over on area where salt is unused. The steak will not burn or become too salted, Charlie insists. If you like your steak medium or well done, cover skillet after steak has been browned on both sides. If you prefer it done less, serve without cooking

under cover. There will be no gravy, all the juice being retained in the meat.

### *VIRGINIA McQUARY'S TENN. HOE CAKE*

2 cups white corn meal	2 teaspoons salt
4 cups water	1 tablespoon sugar
1 pinch soda	

Mix dry ingredients. Bring two cups of water to fast boil, pour into dry ingredients in large mixing bowl. This mixture at first will be lumpy; then add about two cups of cold water and work all the lumps out, making certain that you add only enough water to give it consistency for spreading in skillet. Have skillet hot and cover with bacon drippings or other preferred oil. Spread mixture to one-fourth inch thickness in skillet and brown well. Lay plate over top of hoe cake, turn skillet upsidedown to remove hoe cake onto a plate, then slide hoe cake back into skillet and brown on other side. Those who prefer it can use yellow corn meal.

Some people like to make small pones by dropping spoons full of hoe cake batter into deeper hot fat in skillet and frying to a deep brown, Virginia says. Smiley likes it this way especially.

# CHAPTER IV

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## I MIGHT A GONE FISHIN'

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On one fishing excursion to Malibu with Charlie McQuary, Smiley got something on his line that gave him a terrific battle. He fought it furiously for about fifteen minutes, then reached for his knife and cut the critter loose.

"Whatcha doin'?" Charlie wanted to know.

"I'm getting rid of this nuisance," Smiley explained. "Heck, I came out here to FISH!"

When Smiley goes fishing, he likes to take along a little army stove and skillet. Then with some cornmeal, salt and a loaf of bread, he feels he is prepared to cook and eat his fish right in the boat. However, he never has been at a loss to prepare food simply because he has no utensils. He was appearing at a sportsmen's show in Youngstown, Ohio, and got to discussing fishing with two of the men who were doing demonstrations with fly-lines in a pool.

Inevitably they sought a nearby stream to do a bit of fishing and caught several fish. They were staying in hotels and Smiley had come in by plane and did not have any cooking gear with him. So he resorted to the old Indian method of wrapping the fish in moist leaves, covering them with a thin layer of mud and building a fire on top of this.

When the fire had burned down to a bed of coals and the fish had had sufficient time to cook through, Smiley raked away the coals, broke the fish out of the leaves and ate them enthusiastically with a loaf of bread and a little salt.



Many chefs frown on using garlic in the cooking of fish, but Smiley likes to sprinkle bread crumbs in garlic cooking oil, spread them outside and inside of trout, place several thin slices of lemon on top and broil the trout golden brown. He uses Zest MSG in both the fish and the sauce.

The latter consists of half a cup of mayonnaise, one teaspoon of French's mustard, one teaspoon of lemon juice and one tablespoon of butter. Heat all together before serving.

A popular recipe of Smiley's for baked bass is as follows: Bake the bass and remove all bones before shredding the meat. Add to this a mixture of tomato juice, tomato paste, sautee onions, mushrooms, chopped pimientos and pitted olives (you'll have to proportion these ingredients according to your taste), top with cheddar cheese and put in a shallow baking dish to brown under the broiler.

Smiley frequently uses the same Spanish sauce for baked fish that he makes for chicken cacciatore. To prepare, use a No. Two can of tomato juice and one can of tomato paste. While these are simmering on a low fire, saute a small thin-sliced onion in two tablespoons of butter.

When the onions look translucent, remove and add to tomato mixture. To the butter left in skillet, add one small can of button mushrooms, drained, and when well cooked add the tomato-onion mixture and slice in eight ripe olives and six pimiento green olives and add a bit of salt, fresh ground pepper and Zest MSG. Bake the fish until it is easily boned, removing the skin. Shred the best part of the flesh and stir it through the Spanish sauce. Broil with or without the cheddar cheese topping.

Smiley's trailer ragout is a good square meal. In a pressure cooker put three pounds of lean beef roast, boneless if possible; a can of mixed vegetables, a small can of whole tomatoes, two chopped onions, six raw

carrots, and two potatoes, four cups of water, with a bouillon cube, salt, fresh ground pepper, two tablespoons of kitchen bouquet and Zest MSG. Cook for one hour at fifteen pounds, then remove fat and bones, stir the mixture and cook again another half hour. Serve with buttered sour dough bread.

A quick dish on a river fishing trip is to fry four slices of bacon crisp, remove while heating a can of pork and beans in the skillet and then add the bacon to the beans. Tastes good.

### *BAKED FISH*

Bake the fish unseasoned until very well done. Make a sauce of one small can of tomato juice, one can of tomato paste, put a small amount of it into a blender and blend into it half of an onion that you have sauteed in butter until transparent.

Fry one can of button mushrooms in the same butter, return the mixture in the blender to the skillet, slice into it six jumbo size ripe olives and three pimiento stuffed green olives, add MSG and let the mixture come to a boil. Then let it simmer for five minutes, remove all bones from the fish and shred the fish through the sauce and serve.

### *FRYING PAN FISH*

To cook small fish - perch, smelt and the like - Smiley reduces to powder about eight soda crackers and adds MSG, whole ground pepper and a little bit of Seasonettes. Dip fish in this, dust it with the powder inside and out and then fry extra crisp in deep fat so that even the bones can be eaten.

### *TUNA AND SHRIMP CASSEROLE*

Line the inside of an iron skillet with aluminum foil and grease well with melted butter. Crumble a bag of potato chips (this is easy while they still are in the wax-

ed paper bag) and make a layer of the crumbs on the bottom of the skillet. Add a layer of drained canned shrimp; then one of potato chip crumbs; then one of a full can of white tuna (shred this) and a final top layer of potato chips. Pour over this a can of cream of mushroom soup, then top it all with slabs of Wisconsin cheddar cheese (year and a half old cheese is the best) and bake the dish in the oven for twenty minutes. Serve it with a green salad and buttered rye bread, with iced tea or black coffee.

The same recipe may be used for Lobster Thermador by substituting lobster for shrimp and tuna and omitting the cheese.

### *SHORT CUT BOUILLABAISSE*

Most recipes for bouillabaisse (boo-ya-bes;bas) take many hours to prepare. Although Smiley has never eaten this dish in foreign countries where it is supposed to have originated, he has sampled what New Orleans, Baton Rouge, Savannah, New York and San Francisco call a good bouillabaisse. But in his opinion, Musso Frank's in Hollywood tops them all with a veritable masterpiece.

Smiley's short cut recipe is as follows: Collect for your ingredients two one-pound packages of frozen halibut, sole or any filleted fish (boneless); one can of clams in the shell and one can of shelled clams; two cans of red hot type clam chowder (not the New England cream type), saffron, lobster and either fresh or canned shrimp. If fresh, the shrimp should be prepared as for shrimp cocktail, boiling it with allspice to remove the iodine flavor.

To prepare the bouillabaisse, pressure cook one of the pound packages of halibut in two cups of water at fifteen pounds for fifteen minutes and pulverize in a blender and then remove to another container. Whip the two cans of clam chowder in the blender and add them

to the halibut along with one tablespoon of salt, one-eighth teaspoon of MSG and one-eighth teaspoon of saffron and both cans of clams, and more water if needed. Then pressure cook that other one-pound package of halibut for five minutes at fifteen pounds, break it into chunks and add this, the shrimp and the cooked lobster (which you will first break up in the shell) to the mixture. Simmer all this for twenty to thirty minutes on a slow fire. Serve this dish with French bread and black coffee, Smiley advises.

### *SMILEY'S OYSTERS A LA ROCKEFELLER*

- 5 tablespoons butter
- 5 teaspoons finely minced spinach
- 2 tablespoons finely minced onion
- 1½ tablespoons minced cooked lettuce
- 2 teaspoons minced celery
- 3 tablespoons of fine dry bread crumbs
- ¼ teaspoon herb blend for fish
- ¼ teaspoon anchovy paste
- few grains pepper
- ¼ teaspoon salt
- 24 oysters on half shells

Heat the butter, add spinach, onion, lettuce, celery, dry crumbs, anchovy paste, pepper and salt. Mix well. Remove oysters from the shell, scrub the oyster shells, boil to be sure all sand is washed away. Set six shells on each of four pieplates holding rock salt. Place oyster in each shell, broil slowly for five minutes, place 1 spoon spinach mixture on each oyster, broil until thoroughly heated, serve immediately, yield, four portions.

# CHAPTER

## V

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### TRAVELIN' MAN

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One of the most surprised characters Smiley has encountered was a driver who pulled up alongside the Cadillac as it was parked out in the country, asked Smiley some traffic directions and then did a dramatic double take. He had observed that Smiley sitting in the back seat, was busily frying eggs and making coffee on a sterno stove while rain beat down outside.

"I'm sure he didn't remember a thing I told him," Smiley grinned.

Once Smiley was preparing grilled hamburgers in his hotel room when the manager called and said that someone had complained that cooking was going on in that room.

"Surely," said the voice on the telephone, "Smiley Burnette would not cook in his room!"

"Mr. Manager," retorted Smiley, "he surely would and he is, right now. It is quite obvious you haven't eaten in your own hotel dining room lately or you would be up here eating with me. You are lucky. You can go home and enjoy good food, but what am I to do?"

"Throw me out if you wish," he cried dramatically, "but I WILL GO WELL FED!"

There was a reassuring chuckle at the other end of the telephone and the incident was ended.

Smiley unwittingly upset one theater manager by cooking on his electric equipment in the basement dressing room, never suspecting the fragrance of steak and onions would be wafted into the auditorium. Rather than try to explain the phenomenon to the audience, the poor

manager simply disappeared until after the show.

Returning from Palm Springs one time, Smiley was driving the truck pulling our big Spartan trailer when he heard a peculiar engine noise that perplexed him for some miles. He also had a feeling that someone was looking at him. At length he turned his head and glanced out the left window - squarely into the face of a motorcycle officer who was riding alongside with one foot on the truck fender.

"D-d' you want me to pull over?" Smiley asked, feeling unaccountably guilty.

"Oh, no," said the officer mildly. "Say, you are Smiley Burnette, aren't you? I happen to be a good friend of a fellow you know and I have seen your trailer on this road several times and admired it."

"Would you like to see inside?" asked the proud owner, stopping the truck at the side of the road.

In the course of showing his uniformed friend the features of the trailer, Smiley opened the refrigerator and instantly realized he was hungry. In no time at all, lunch was on the table and guest and host were cozily eating and visiting.

He had a slight mishap once, when he baked a pan of cookies in the trailer, using some chocolate candy bars and following - nearly - their recipe on their label. The cookies ran all over the oven. He had forgotten the flour!

Collectors of cookbooks generally admit that in each assortment there are only a few recipes outstanding enough to try. This book is an accumulation of recipes Smiley has garnered from chefs, lumber camp and fishing camp cooks, farm folk, housewives and others. From Coast to Coast, he has talked cooking with those who enjoy it. He arrived at the final selection of these recipes by telling them to good cooks around the country and asking them to try them and report to him their opinions.



Among them are miscellaneous numbers, all of which Smiley and the family like especially:

### *VEGETABLE SOUP*

Two pounds of beef, cooked and cut into small pieces in the broth. Cook one-half medium size cabbage, cut fine two carrots, two potatoes, slice two stalks celery, one pint tomatoes, add salt and cook.

### *LIVER MUSH*

One pound of beef liver. Boil in two quarts of water until hard, then grind and put back in water, add salt, pepper and a teaspoon of sage. Stir. Thicken with corn meal and when cold slice and fry.

### *FRENCH FRIED BANANAS*

Select your bananas a little on the green side and cut into pieces the size of walnuts. Roll in corn flakes which have been crushed with a rolling pin, insert toothpick in each piece and French fry them until done golden brown.

### *CHICKEN CORN SOUP*

Two stewing chickens approximately three lbs. each, cooked until tender. Take meat off of bones. Add to the chicken broth —

- 4 quarts fresh or frozen corn
- 1 teaspoon parsley
- salt and pepper to taste
- 5 eggs - 3 hard cooked cut in pieces
- 3 tablespoons butter

Beat the remaining two eggs and stir into the broth.

## *CORN AND SALMON LOAF*

- 1 No. 2 can cream style corn
- 1 No. 1 can salmon
- 1 cup fine bread or cracker crumbs
- 2 eggs beaten
- 1 cup milk
- 1 tablespoon melted butter
- 1 teaspoon lemon juice
- salt and pepper to taste

Remove bones and skin from salmon and combine with other ingredients. Bake in greased loaf pan for fifty to sixty minutes in a 325 degree oven. Serve hot with buttered peas and crisp tart salad. This recipe will serve six to eight and may be used as a sandwich filling when cold.

## *SWEET CORN COOKED WITH BACON*

This recipe from Tennessee calls for wrapping ears of sweet corn with strips of raw bacon, fastened with toothpicks. Cook over a charcoal fire or a bed of coals. Keep turning and baste with a mixture of half peanut butter and half butter. I will guarantee you will over-eat.

## *ENCHILADAS*

- 2 medium sized onions, chopped
- 1 lb. ground round
- 3 small cans chopped ripe olives
- ½ lb. Cheddar cheese
- 4 small cans tomato sauce diluted with same amount of water
- ½ teaspoon chili powder
- 1 level tablespoon flour mixed with ½ cup water
- 2 dozen tortillas

We like to make these enchiladas in pans and freeze them for future use.

This is our method of cooking them:

Fry the onions in peanut oil, saute the ground round in with the onions and turn out the fire. Add the chopped ripe olives and cheese, cover and allow cheese to melt through the meat, olives and onions. To make the hot sauce place in another pan the diluted tomato sauce, the chili powder and thicken the mixture with flour and water, when it comes to a boil. Dip a tortilla into the hot sauce, place in another pan the diluted tomato sauce, meat filling in the center. Roll and fasten with toothpick and place on a greased pan. Cover the panful of enchiladas with grated cheddar cheese. Bake forty-five minutes at 350 degrees. Be sure to place pan of water in the bottom of the oven to keep the enchiladas moist.

### *JELLY (BLACKBERRY OR GRAPE)*

Wash fruit and drain in colander. Put in covered pan and cook until done. Drain off juice and measure by cupful. To each cup of hot juice add one and one-half cup sugar. Stir until sugar is dissolved. When cool jelly will be firm. Jelly made by this method will not go to sugar. Jam may be made by the same method and if you do not care for the thickness which this amount of sugar makes, jam may be thinned by reducing the amount of sugar content.

### *MARTA'S LECHO*

Saute three slices of bacon (cut in small pieces) and two medium sized onions chopped. Add 1 teaspoon paprika, preferably Hungarian, as the flavor adds considerably to the success of this recipe. Add four medium sized peppers cut in strips lengthwise and let simmer for ten or fifteen minutes or until peppers are about

half cooked. Three medium sized tomatoes, cut in small pieces, are next added. Cook until the mixture is done. Just before removing from fire, beat three eggs fairly well and stir into the mixture, allowing to remain in skillet until they are thoroughly cooked, when the lecho is ready to serve. This recipe may be varied by using cooking oil for sauteing the onions, and adding sliced frankfurters, or diced cooked ham. This is ample serving for two.

#### *14 DAY PICKLES*

Dissolve one pint of salt in nine pints of hot water (soft). Soak cucumbers in brine for seven days after which take them out and make a solution of two table-spoons of alum in one gallon of boiling water. Be sure to cool before adding pickles, soak two days. Rinse in plenty of clear cold water. Split lengthwise and pack in stone jar. Pour over a solution made by six pints vinegar, five pints sugar, one tablespoon pickling spice which has been brought to a boil. Next morning pour off vinegar and add one more pint of sugar; reheat and put back on pickles. Next two mornings pour off and reheat, but do not add sugar. Following morning pack pickles in glass jars, heat vinegar and pour over and seal.

#### *ESCALLOPED POTATOES*

Pare potatoes and slice, but not too thinly; put in buttered baking dish sprinkling each layer lightly with flour, salt, pepper and butter. Pour over the potatoes just enough milk to be seen through the top layer. We find that potatoes prepared in this manner are much better baked slowly at a temperature of not more than 300 degrees. Bake until potatoes are tender. This recipe may be varied by adding layers of sliced onions between the potato layers; or use generous quantities of cheese

in layers, being sure to top the dish with a very generous amount of cheese.

### *SMILEY'S FRIED POTATOES*

Cook until crisp two slices of bacon in a large skillet, add four or five sliced new potatoes and brown, then add four tablespoons of water and cook with cover on for one minute. Remove the lid and chop the potatoes with a food chopper into a semblance of hashed brown potatoes.

Place a heaping tablespoon of butter on the spuds and keep turning them over with a spatula until they are well browned. Season to taste with salt, whole ground pepper, MSG, garlic salt and Seasonettes, stirred through the potatoes, adding two more tablespoons of water and covering again.

When the potatoes have dried a little from the steam, they are ready to serve.

### *SANDWICH SPREAD*

Grind enough green tomatoes to make one pint after the juice is drained and two green and two red mangoes. Sprinkle with salt and drain. Cook until dry, stirring occasionally. When done and cooled add six ground sweet pickles and the following mixture:

Cook together until thick one cup sugar, two tablespoons dry mustard, one cup sour cream, one-half cup vinegar, three eggs well beaten. Then mix all together. Seal while hot.

### *SANDWICH SPREAD MADE FROM LEFT-OVER MEAT LOAF*

Mix, preferably in a blender, pieces of cold meat loaf, mayonnaise, sweet pickle juice, Worcestershire

sauce and salt and pepper to taste, until mixture is consistency of sandwich spread. Serve on thin slices of rye bread, buttered.

### *SCRUMPWICHES*

In a moment of whimsy we named this sandwich thus but it truly is scrumptious. Slice your bread very thin, place slivers of several kinds of cheese between two slices and heat in oven slowly. Prepare a mixture of chopped stuffed green pimientoed olives and blanched almonds. When the cheese has melted, remove sandwiches from the oven, leaving on cookie tin, brush tops with butter. Lift top slice of sandwich and spread the chopped mixture on the melted cheese gently, replace top slice and brown the whole under the broiler until top slice is nicely browned. Cut into wedges and serve with cups of hot chocolate in which you have blended and heated two dippers of vanilla ice cream. Or you can just add one-eighth teaspoon of vanilla to your hot chocolate. This Sunday evening meal will tempt the strongest character to ignore that protein diet for one night.

### *TOMATO MINCEMEAT*

- 1 pint ground green tomatoes
- 1½ pints ground apples
- 3 cups sugar
- 1 pound raisins
- 2 teaspoons cinnamon
- 1 teaspoon each, salt, allspice and cloves
- ¼ cup vinegar
- 1 pint water

Mix all together, bring to rapid boil and simmer until thick, then pour into jars and seal.



## S A L A D S

### *BROWN BEAUTY BEAN SALAD*

- 2 cups Brown Beauty Beans
- 2 teaspoons finely chopped onions and peppers
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup salad dressing
- 1 hard cooked chopped egg

Toss all ingredients together lightly and arrange in crisp lettuce cups. Recipe will serve six.

### *COTTAGE CHEESE SALAD*

- 1 quart cottage cheese
- 2 hard cooked eggs
- salt and pepper to taste
- half an onion chopped
- $\frac{1}{2}$  cup diced celery
- $\frac{1}{2}$  cup nut meats

Mix ingredients together and make smooth by adding sweet cream. Sugar may be added if desired.

### *COWPOKE SALAD*

Place chopped lettuce in individual salad bowls and toss with a mild herb salad dressing. Heat can of chili and beans and ladle three tablespoons of the hot mixture into a nest in the center of the salad.

### *PEAR VINEGAR*

Although very difficult to find and a little on the expensive side, pear vinegar appeals to the gourmet for use in salads in the place of regular vinegar. It can be found in specialty or fancy groceries, and we once found some in a perfectly ordinary grocery store in a little town out on the desert. It is especially good in remou-

lade sauce.

### *SMILEY'S FRUIT SALAD*

Chill and mix in large bowl two No. 2 cans of pineapple chunks, one can sliced peaches, one can mandarin oranges, one can sliced apricots, one can pears, two bananas, six chopped Maraschino cherries and six marshmallows cut in half with scissors. Dip scissors into hot water frequently while cutting.

Stir through this fruit mixture a pint of melted vanilla ice cream, place in refrigerator and chill again. This should be served very cold.

### *SOIT AND PEPPY SALAD*

This is Smiley's mother's recipe for what we call Soit and Peppy Salad. The little woman who gave his mother this recipe could not say "salt and pepper" but only soit and peppy. It is:

Four cups of cabbage sliced fine. Place in boiling water, boil two minutes and drain. Fry three slices of bacon crisp, crumble and sprinkle over the cabbage with two tablespoons of the bacon fat, one small onion chopped fine and add plenty of pepper with salt to taste and two tablespoons of vinegar. Serve it warm.

### *EGG SALAD DRESSING*

Many of Smiley's guests at meals in the house trailer have been enthusiastic over this special egg salad dressing. This is the procedure:

Mash four hard cooked egg yolks, and season them with salt, freshly ground pepper, one-eighth teaspoon dry mustard, one-half teaspoon sugar and one teaspoon of horseradish. Stir until smooth, then thin with milk or cream and add Miracle Salad Dressing until the mixture has the right consistency. Chop the egg whites and add them to the dressing with a dash of Worcestershire sauce.

### *SLAW*

4 tablespoons vinegar

2 tablespoons salad oil

- 1 teaspoon sugar
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- $\frac{1}{4}$  cup minced green pepper
- 1 teaspoon grated onion
- $\frac{1}{4}$  cup chopped celery
- 2 cups cooked green beans

Mix all together and chill.

#### *WILTED LETTUCE SALAD*

Break up head lettuce or any lettuce you prefer, filling salad bowl full. Fry one slice of bacon crisp, remove it and to the hot fat in pan add one teaspoon of sugar and six tablespoons of sweet pickle juice and bring mixture to a boil. Pour this lightly on the lettuce until it is wilted, tossing a small portion of the lettuce in the hot pan and returning it to the salad bowl. Place on salad plate, sprinkle with grated egg yolk and crumble crisp bacon into the salad.

#### *WILTED LETTUCE WITH HOT FRENCH DRESSING*

- $\frac{1}{2}$  cup salad oil
- 6 tablespoons tarragon vinegar
- 3 tablespoons French dressing
- Dash of freshly ground pepper
- 1 coddled egg

Heat thoroughly the first four ingredients and stir coddled egg through it. Pour onto lettuce which has been broken up and washed in cold water. Toss lettuce back and forth from salad bowl into pan to pick up all ingredients. Serve at once.

# CHAPTER

## VI

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### *FOOD LIKE GOLD IS WHERE YOU FIND IT*

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Early morning risers in a hotel in Virginia must have rubbed their eyes on entering the coffee shop one day when they glanced at a rotund figure in white apron and cap - if they were western fans. For the erstwhile chef was none other than Smiley, who had taken over the role for the purpose of cooking his own breakfast, in the unexpected absence of the regular chef.

When Smiley walked into the dining room at opening time, he was met by a disconsolate waitress who said that all she could offer Smiley was coffee. She couldn't cook. Not in the least perturbed, Smiley asked permission to get his own breakfast and she consented, with the sage proviso that he cook her a square meal too.

So Smiley unearthed a country ham from the storeroom and whipped up a beautiful breakfast of fried ham and eggs, biscuits and red-eye gravy.

The aroma of his cooking drifting through the hotel must have given false encouragement to many guest, but the temporary chef had to hurry off to a theater engagement in another town.

Red-eye gravy, incidentally, is simple to make. To the ham fat in your skillet, just add cream or milk, water, flour, and salt and pepper to taste. Some Southerners make red eye gravy with coffee. Cook until it is of the right consistency, stirring continually. The majority of cooks, Smiley thinks, do not cook their gravy long enough, which detracts from the flavor as flour really requires cooking.

Another favorite, sawmill gravy, is made thus: Brown two tablespoons of flour in six tablespoons of bacon fat in your skillet. Add four cups of milk, a teaspoon of salt and a quarter teaspoon of fresh ground pepper, and whip in a blender. Return to skillet and cook thoroughly.

Smiley takes notes on sources where he can obtain favorite food items from all over the country. Sometimes he forgets to warn me that he has ordered something and I am constantly at a loss when a box arrives by express or airmail to decide whether I am going to have to put the contents in the freezer, oven, workshop or laundry hamper, until I open the box. It may be salmon from the Northwest, frozen fish from Escanaba, Michigan, guinea squabs, country ham or barbecued hams from Missouri, trout from Denver, pheasant, from the Dakotas, cheese or sausages from Wisconsin, syrup from Vermont or Illinois, oysters, shrimp, Creole mustard or spices from New Orleans, or water-ground meal from Tennessee. Friends join the conspiracy and telephone long distance to say that a box is arriving from Springfield, Missouri, and please put it in the freezer at once.

#### *WHERE TO GET 'EM*

Some of Smiley's favorite foods, in case anyone would like to know where to get them, are purchased from the following:

Country hams from Jim Owen, Branson, Missouri; boned barbecue hams from Mr. Rountree in Springfield, Missouri; Cheese from Bill Johnson in the H. C. Prange Department Store, Sheboygan, Wisconsin and also from the Swiss Cheese Shop, Highway 69, Monroe, Wisc., and Swiss Colony, Monroe, Wisc.; Creole mustard from A. M. Solaris, 206 Royal St., New Orleans, La.

# CHAPTER

## VII

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### *WATERMELON COUNTRY*

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Among the outstanding events of Smiley's childhood were the Burgoo suppers in the little town of Thompson, Ill., where his father was pastor.

These suppers still are well-known celebrations in that portion of the country. If there is a definite recipe for the piece de resistance, we've never heard it. As Smiley tells it:

It seemed to me that the farmers from around Thompson advanced upon a huge iron pot with chickens, potatoes, carrots, onions, and whatever else the garden had to offer. Then they just cleaned and chopped and cooked until the ingredients were one happy blend. They cooked it two days as I remember and it was as much fun to stay up all night watching the wood fire under the big iron pot and stirring the fragrant contents as it was to eat them.

"The flavor of the Burgoo never can be duplicated on the kitchen stove because the smoke curling up around the pot on the outdoor fire gets into the mixture and really does something to it.

"Special entertainment was brought in and to me the most thrilling event of all was the balloon ascension. Children of today regard jet planes as nothing unusual. They cannot imagine the thrill of seeing a silken bag swelling to giant size over smoke and flame as crowds watch to see the intrepid balloonist's dramatic gesture that all is ready for the take-off.

"The thrill of flight was transferred to all the spectators as the man in the air, clinging to the dangling

rope, grew smaller before he gained enough height to cut loose for the parachute descent. Folks used to jump into their Model T Fords and take off down the country roads hoping to catch up with the hero of the day as he landed in a cow pasture. This main event preceded the Burgoo supper," Smiley reminisces.



# CHAPTER

## VIII

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### *MY FRIENDS ARE WONDERFUL COOKS*

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One of Smiley's favorite hostesses, and mine too, is Margaret Bennett, who herein contributes the ingredients and know-how for her wonderful buffet curry dinner, which she calls "poor man's curry" but which is fit for kings.

Margaret and her husband Roy, who for many years was editor of the Manila Daily Bulletin, thought wistfully of these dishes, I am sure, while they and their two daughters, Joan and Helen, then small girls, were confined to Santa Tomas prison camp by the Japanese during World War Two.

Now residents of North Hollywood, Margaret and Roy describe how they and the others in the camp continually discussed food and swapped recipes with wishful enthusiasm while existing on a near-starvation diet.

The curry buffet consists of several hot dishes with many side dishes which are mixed with the main hot dish, rice, after being served.

The side dishes comprise bowls of seedless raisins, either dark or light; sweet relish, hot crumbled bacon, crisp hot French fried onions which may be either canned or fresh ones; pure chutney or chutney stretched with mincemeat up to as much as fifty per cent; fresh or canned moist cocoanut, grated; chopped peanuts (without skin) and grated hard-cooked eggs, the yolks and white being grated separately with the yolks placed in the center of a nest of the egg whites for effect.

The side dishes should be placed first, and just before dinner, the main hot dishes can be put on. These

consist of a platter of fried bananas, a large bowl or platter of hot rice and another bowl of curry with shrimp or meat.

Peel your bananas which should be slightly green, and split them, sprinkle with lemon juice and fry in a large skillet with about one-quarter inch of medium hot bacon fat or butter, cooking on both sides until they have a translucent effect.

Margaret likes to use Minute Rice not only because this saves time but because it never becomes gummy.

For the curry dish Margaret uses chicken gravy, which she sometimes stretches with a can of chicken soup. She uses two to three tablespoons of curry powder to one quart of chicken gravy, according to the taste of her guests, and one-half teaspoon of ginger. Then she adds small pieces of cooked lamb or frozen pre-cooked shrimp. She warns that the curry must not be boiled after the shrimp is added. Leftovers from a leg of lamb dinner; or chicken, duck, or rabbit can be used in the curry.

An inexpensive way to obtain chicken gravy is to make it from the backs and necks of frozen chicken. Margaret discovered that from four pounds of these, cooked for fifteen minutes in a pressure at fifteen pounds, she acquired enough meat for four salads, and five large sandwiches, in addition to two quarts of chicken gravy for the curry.

Margaret explains that this "poor man's curry" would not be considered a proper formal curry dinner. Most of this delightful meal can be prepared in advance and is easy to cook and serve without help. With a proper formal curry dinner, Bombay Duck, which is a dried fish, is a "must", but I am always happy to omit it because to me the odor is overpowering.

To serve himself from the buffet table, each guest takes a generous amount of rice first, dips lavishly into

the curry and then adds a tablespoon each of raisins, relish, bacon crumbles, fried onions, chopped peanuts and grated egg which he places in the middle of his curried rice. On the side he places the fried bananas, which provides a pleasing blandness, chutney and coconut. A bowl of Fritos or corn curls with this meal is optional. Of course hot coffee, Sanka or tea should be provided. If you must have dessert, serve fresh fruit or candied ginger.

# CHAPTER IX

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## *AND THEN AGAIN — PANCAKES*

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"Yes, darling, these pancakes are good, but you should taste the ones Smiley used to make."

If this phrase is heard over and over by wives of Smiley's pals in show business, it will not be at all surprising to anyone who knows what a good cook Smiley really is. And probably it will not irritate the gals half as much as would the one about "the food that Mother used to cook."

For Smiley has served up many a tasty meal to fellow entertainers on personal appearances all over the country, in motels, hotels, theater dressing rooms, in wayside parks and just plain open country. Careful planning, imagination and experience have at last made it possible for Smiley to create good meals in a hurry and thus take the curse off trouping when good restaurants are not available. Since Smiley has covered this country from stem to stern for many years, he knows where most of the good eating places are and patronizes them, particularly those recommended by Duncan Hines.

Smiley still chuckles about the time he offered to make some of his famous buttermilk hotcakes for Pat Buttram, the comedian, and Fred Martin, one of the Cass County Boys', musicians and singers. Smiley, Pat and Fred were snowbound in a motel in Wisconsin on a Gene Autry personal appearance tour, and although hungry, the other two were indifferent at first to Smiley's offer.

The sponsors of Smiley's transcribed radio show in

one locality had given him a case of Sweetose syrup and since he had the ingredients for his pancake recipe, he proceeded to go ahead and prepare the meal.

When the boys sat down to the steaming hotcakes, Pat ate fourteen and Fred polished off seventeen before they discovered their perspiring chef had run out of batter and all ingredients - with never a bite left for himself. The heady satisfaction Smiley felt over his success almost made up for his going hungry!

Smiley always carries with him his electric blender because it saves time and elbow grease and doesn't take up too much room. Of course some travelers would not dream of going to the trouble Smiley does to get up a good meal. But in traveling so much - at least half of his time is spent on the road - food has become important enough to Smiley to make it worth while to take the extra trouble in carrying cooking equipment.

One of Smiley's tricks to make hotcakes, waffles, fritters, etc. taste better - a method that can be used in any home - is to whip butter to soften it and improve its flavor before serving it. He uses the blender because it is the quickest process, but a mixer also can be employed and if none is available, a bowl, fork and a little effort will do.

For making whipped butter Smiley fills the blender two-thirds full of water and drops in a quarter pound of butter. After the blender re churns the butter, he removes the butter, works the water out of it and serves it. It tastes like fresh unsweetened butter and is so soft it is easy to spread. Of course on hot waffles, pancakes or fritters it melts instantly.

Actually, nothing could be simpler than Smiley's recipe for buttermilk hotcakes. He just mixes in the blender two cups of flour, two cups of buttermilk, one teaspoon of soda, one-half teaspoon of salt, a tablespoon of sugar, one teaspoon of baking powder and

one egg.

After this is thoroughly whipped, he lets the batter stand ten to fifteen minutes and then fries the cakes in fresh bacon fat, using enough fat to brown the edges of the cakes. When the hotcake appears dry on the top, he turns it over for just a brief moment, being careful not to cook it too long.

He warns that buttermilk hotcakes should be served immediately with hot syrup and butter, never left stacked on a plate.

Smiley likes crisp bacon with his cakes - and would walk miles to find country ham to fry and serve with them.

Here are some of Smiley's favorite pancake and hot bread recipes:

#### *FRENCH PANCAKES*

1½ cups flour

⅛ teaspoon salt

3 eggs

1½ cups milk

½ teaspoon grated orange rind

Sift flour and salt into blender, drop in the eggs and blend thoroughly. Add milk slowly. Allow mixture to stand a few moments, then whip again thoroughly until smooth. Add grated orange rind and fry in small, hot, slightly greased skillet, covering entire area. Batter must be thin and more milk may be added if necessary. Brown cakes on both sides, remove to heated plate for spreading with red currant jelly and then roll and sprinkle with confectioner's sugar.

#### *ENGLISH PANCAKES*

These are made the same as French pancakes, but eliminate the jelly and sift confectioner's sugar instead over them. Add lemon juice, roll and sift confectioner's sugar on top.

#### *SCOTCH PANCAKES*

¼ cup butter

- 1/2 cup powdered sugar
- 1 egg
- 1 cup sifted flour
- 1/4 teaspoon baking soda
- 2 teaspoons baking powder
- 2/3 cup milk

Cream butter and sugar together; add egg which has been well beaten, stirring until thoroughly combined. Sift together flour, baking powder and baking soda; stir dry ingredients into creamed butter and sugar, together with the milk, small portions at a time, until all the ingredients are thoroughly blended. The batter will be stiffer than the ordinary batter. Griddle should be thoroughly cleaned and lightly greased. Cook cakes on a moderately slow flame, browning pancake on both sides.

#### *SWEET MILK GRIDDLE CAKES*

- 1 egg
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 2 tablespoons melted butter

Beat the egg thoroughly and mix with the sifted flour, baking powder and salt. Add the milk and melted butter, thoroughly mixing all ingredients. Fry cakes on a hot griddle until nicely browned on both sides. Serve hot with butter and syrup, or confectioner's sugar with a little lemon juice. If you wish to make sour milk griddle cakes, use the same recipe as above, adding one-half teaspoon baking soda.

#### *FRENCH TOAST*

- 1 egg
- 1/2 cup half cream and half milk
- 1/4 teaspoon salt
- 4 slices bread

Combine beaten egg with the cream and milk and salt. Slices of bread should be well saturated with the milk



mixture and placed in skillet which is well heated and containing a moderate amount of butter. Bread should not be fried too quickly but allowed to cook through and be nicely browned.

#### *BUCKWHEAT CAKES*

- 1 cup buckwheat flour
- 1 cup white flour
- $\frac{1}{4}$  teaspoon soda
- $\frac{1}{2}$  cake compressed yeast
- 1 teaspoon soda
- 1 cup milk, scalded
- 1 cup water
- $\frac{1}{4}$  cup luke warm water
- 2 tablespoons molasses

Crumble yeastcake into luke warm water and milk, adding the two cups of flour, salt and molasses. Stir until smooth. Let rise overnight in covered bowl at room temperature. Before baking, add soda dissolved in water. Make cakes size of dollar on hot greased griddle.

You might hold over one cup of batter to start a new batch of cakes instead of using fresh yeast.

#### *BUCKWHEAT CAKES WITH SOUR MILK*

- 4 cups buckwheat flour
- 1 cup cornmeal
- 1 teaspoon soda
- 1 teaspoon salt
- 1 cake compressed yeast
- 4 cups luke warm water
- $\frac{1}{4}$  cup warm water
- 1 cup sour milk or buttermilk

Crumble yeast into lukewarm water, adding flour, cornmeal, salt, and milk, beating to a smooth batter. Allow this to rise overnight at room temperature and in morning add the soda in one-quarter cup of warm water.

Fry on hot greased griddle in small cakes. Makes about three dozen.

## CONNECTICUT SPOON CAKES

- 3 cups sifted flour
- 2 cups sour milk
- 1 egg
- 1 teaspoon soda
- 1 teaspoon salt

Mix soda and sour milk adding slightly beaten egg, salt and flour. Mixture must be moist enough to spoon into hot deep fat. Fry three or four minutes at 370 degrees F. Drain when golden brown and serve with syrup.

## WAFFLES

- 2 cups sifted flour
- 4 teaspoons baking powder
- $\frac{1}{4}$  cup fine corn meal
- 2 cups milk
- 2 eggs
- 6 tablespoons melted shortening
- $\frac{1}{2}$  teaspoon salt

Sift flour, cornmeal, baking powder and salt; add milk to well beaten eggs and beat the dry ingredients into the egg and milk mixture. Beat in the melted shortening with a rotary egg beater. Bake on hot waffle iron and serve with syrup, preserves, or confectioner's sugar. This recipe will make ten waffles.

## VERMONT MAPLE ROLLS

- 4 tablespoons shortening
- $\frac{1}{4}$  cup milk (approx.)
- butter to spread on top
- 2 cups flour
- $2\frac{1}{2}$  teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup maple sugar

Flour should be sifted once before measuring, then add salt and baking powder and sift once more. Cut in shortening and add the milk gradually until soft dough is formed. Knead on lightly floured board for fifteen seconds or until it can be shaped. Roll in one-quarter

inch thick oblong pieces, and spread with softened butter and sprinkle with the maple sugar and one-half cup of walnuts, pecans or butternuts. Roll and slice in one inch thick pieces, which may be placed on greased pan or in muffin tins. Spread tops with butter and bake in hot oven for fifteen minutes at 400 degrees F. Recipe will make 10 or 12 rools.

#### *MAPLE CORN BREAD*

- 12 eggs, slightly beaten
- 1/2 cup melted shortening
- 1/3 cup maple syrup
- 1 1/2 cups flour
- 2/3 cup cormeal
- 3 teaspoons baking powder
- 1/2 teaspoon salt

Sift together the dry ingredients, stir in the eggs, shortening and syrup, and mix well. Do not beat. Bake in a greased pan twenty-five minutes at 425 degrees F. This recipe will make eight servings.

#### *RYE MEAL DROP CAKES*

- 2 1/2 cups rye meal
- 1/2 teaspoon soda
- 1 egg
- 1 cup sour milk
- 1/2 cup molasses

Stir soda into sour milk, adding beaten egg, molasses and enough meal to give mixture consistency of dough. Drop spoonfuls into hot fat as in previous recipe.

#### *BANANA FRITTERS*

- Fritter batter
- 1/4 cup flour
- 4 bananas, medium ripe
- oil or melted bacon fat

Smiley prefers to shallow-fry fritters because it is so easy to burn them in deep fat. To shallow-fry them, use one inch of oil or fat in skillet. For deep frying, kettle should be half or two-thirds full. Fat should be 375

degrees F. or hot enough to brown small cube of bread in 40 seconds. Cut bananas into four or five pieces, roll in flour, dip completely in batter and fry until brown and tender. (A delicious batter for that can be made by crumbling corn flakes with a rolling pin, rolling the bananas in it. Insert toothpick in the bananas and French fry at about 275 degrees. They should be firm, rather green bananas. When still hot, dip in powdered sugar with a little cinnamon added.

Fritters should be served very hot and should be drained thoroughly.

*Fritter Batter*

- 1 cup sifted flour
- 2 teaspoons baking powder
- $\frac{1}{4}$  cup sugar
- $1\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup milk
- 1 beaten egg
- 2 teaspoons oil or melted fat

Sift flour, salt, baking powder and sugar, combining egg and milk and slowly adding to dry ingredients to make smooth batter. Stir in fat last.

*APPLE FRITTERS*

- 1 cup flour, sifted
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  teaspoons baking powder
- 1 egg, beaten
- $\frac{2}{3}$  cup milk
- 3 large apples
- 1 tablespoon lemon juice
- 2 tablespoons powdered sugar

Prepare the batter by sifting together flour, baking powder and salt; combine milk and egg, adding to the dry ingredients. Beat until smooth. Peel, core and slice the apples, add sugar and lemon juice; dip in batter, then fry in deep hot fat at 375 degrees F. until golden brown. Drain well and sprinkle with powdered sugar.

This makes six servings.

### *CORN FRITTERS*

- 1 cup flour
- 1 teaspoon salt
- $\frac{1}{2}$  cup milk
- 1 egg well beaten
- 1 tablespoon melted butter
- 1 cup corn (canned or fresh)
- dash of paprika

Into thoroughly beaten egg sift flour, salt and paprika. Combine milk and melted butter and add to the mixture, beating until smooth. Stir in the corn. Drop spoonfuls into deep fat which should be 380 degrees F. It will take about six minutes to cook properly.

### *CHICKEN FRITTERS*

- 1 cup flour
- $1\frac{1}{2}$  teaspoons baking powder
- $1\frac{1}{4}$  teaspoons salt
- $\frac{1}{4}$  teaspoon paprika
- $\frac{1}{8}$  teaspoon celery salt
- 2 eggs
- $\frac{1}{4}$  cup milk
- 1 cup cooked chicken
- 1 cup drained cooked peas

Sift together dry ingredients. Beat egg yolks until thick, add milk and add to dry ingredients, and mix well. Add chicken which has been cut in small pieces, together with peas and stiffly beaten egg whites. Cook in frying pan in hot fat. Drain on brown paper.

### *JOHNNY CAKE*

- 2 cups white flour
- 2 cups cornmeal
- 2 eggs beaten
- sour milk or butter milk
- 3 tablespoons shortening melted

- 3 tablespoons sugar
- 1 teaspoon baking powder
- 1 teaspoon soda

Measure white flour after it has been sifted once. Mix together all dry ingredients, adding enough sour milk or buttermilk to make a thick batter. Add beaten eggs and the melted shortening last. Bake in a 425 degree oven for thirty minutes, or until lightly browned.

#### *FRENCH FRIED CHEESE BALLS*

- 3 cups bread crumbs
- 1 cup grated cheddar cheese
- 1 raw egg
- pinch salt
- 1 tablespoon Worcestershire Sauce

Mix ingredients in bowl and form into balls size of golf balls or into oval shape. Mix another egg with one-third cup of water and dip cheese balls into mixture. Roll in fine bread crumbs and French fry until deep brown. Serve with Hollandaise sauce or a sharp cheese dressing.

#### *ONE-EYED SAILORS*

For Sunday morning breakfast for an occasional diversion for the children, Smiley makes a French toast fried egg combination called one-eyed sailors. He takes a biscuit cutter and removes the center of a slice of bread and dips the remainder in French toast batter - just beaten eggs thinned with a little cream and milk, adding a pinch of salt. This he shallow-fries in a skillet after breaking another egg into the hollow center. It should be finished with a cover on the skillet, and not fried on both sides.

#### *SMILEY'S HOT ROLLS*

Dissolve one yeast cake in two cups of warm water, add one and one-quarter teaspoons salt, one and one-half tablespoons sugar and flour enough to make batter of medium consistency. Allow to set thirty minutes. Add one-quarter cup oil (salad), add flour enough to batter

to knead, roll dough and cut out rolls. After placing in pans, let rise, then bake in oven about fifteen minutes.  
*GARLIC TOAST or CHEESE TOAST*

In case you do not care for garlic, you may omit it in the following recipe and just use cheese, but this is the way Smiley does it:

Rub a garlic clove over the inside of a mixing bowl and add one-quarter pound of butter at room temperature, and a small carton of Parmesan cheese. Mix well and spread on slices of French bread or sour dough bread which have been cut all the way through the loaf, making sure the bread is completely covered with the butter spread or it will burn.

Place your bread on the rack below the broiler, and under the rack set a pan of hot water. While the flame is toasting the butter and cheese mixture on top of the bread, the steam from the water will moisten the underside of the bread. The combination of crispness and tenderness of the toasted bread is indescribable.

#### *GARLIC CROUTONS*

Butter both sides of a slice of day-old bread with garlic butter and a bit of MSG and brown in a waffle iron. When cold, it will be brittle enough to cut up and use in soups.

#### *EASY WAY NUT BREAD*

2 cups flour

1 cup milk

1 cup chopped walnut meats

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

2 teaspoons baking powder

$\frac{1}{2}$  teaspoon salt

Mix all together and bake in a loaf pan.



# CHAPTER X

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## *THAT'S WHAT I LIKE ABOUT THE "SOUF" — HAM!*

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### *HOW TO TREAT A HAM*

The majority of readers will not have time nor facilities to do everything to a ham that Smiley does, but they can cook it his way at any rate. He buys a ham, pickled in brine, from a local packer and smokes it sixty hours in a meat smoker that he built in our back yard. He uses walnut wood and wet hickory sawdust which really DOES things to the ham. Then he paints it with orange honey, wraps it in aluminum foil and keeps it in the freezer for four months before using.

Here is his way of baking it. Place ham in a covered roaster skin side down and bake for one hour. Then add three bottles of Coca Cola, one tablespoon of dry mustard and baste the ham often until it lacks an hour of being done. You allow thirty minutes at a temperature of 300 degrees for each pound, of course. Mix a cup of brown sugar, one-third cup of orange juice and some whole groundcloves for glazing your ham.

If you ever have seen the beautifully glazed hams in the windows of restaurants and wondered how it was done, here is the secret. Remove the ham from the roaster, make incisions over the top in checkerboard fashion and then spread the brown sugar mixture over the top evenly. Heat a flat piece of iron (a tire iron is a dandy tool for this) in the flame atop your stove until it actually is red hot. Then press it all over the sugared ham to glaze it. The sugar will become candied at once upon contact with the hot iron. Then adorn the ham with

clove and pineapple rings centered with maraschino cherries.

It is a good idea to mix enough of the brown sugar, orange juice and ground cloves to keep some extra in a quart fruit jar. Then the day after you have served your baked ham, marinate some leftover slices in this liquid glaze for about thirty minutes and fry it for breakfast. You won't have any trouble getting the family to the table.

Smiley has another kind of treatment for ham steaks. He paints them with honey on one side and peanut butter on the other, places them on an oiled cookie tin, honey side up, and bakes them in the oven for about twenty minutes or longer. Garnish with pineapple chunks, he says.

#### *RAISIN SAUCE FOR BAKED HAM*

Mix in blender one small can of chunk pineapple, three tablespoons brown sugar, one-half cup uncooked, seeded raisins and two whole pitted peaches. Add one-eighth teaspoon freshly ground cloves. Bring to boil in saucepan and allow to simmer ten minutes.

Smiley is so enthusiastic about barbecued foods and cooking on charcoal that he not only hands out his barbecue recipes to his friends but even designs barbecues for them.

On one idyllic, unforgettable weekend visit we made, Smiley even built a brick barbecue for Gladys Taber, the author. We were the guests of Gladys and her sister Jill at Stillmeadow Farm in Connecticut, of which Gladys writes with such warmth and affection. He was assisted, of course, by a bevy of cocker spaniels.

In addition to her novels and other volumes, Gladys is famous for her cookbook, *Stillmeadow Kitchen*, and her column, *Diary of Domesticity in the Ladies' Home Journal*, contains wonderful material on cookery. Thus it is quite natural that she and Smiley should swap recipes. Here is one Gladys contributes to our cookbook:

### *STILLMEADOW BARBECUED LIMA BEANS*

Soak two cups of dried lima beans overnight; then drain, cover with cold water and cook until tender with one-fourth pound salt pork added to the water.

Now brown one sliced onion and one clove garlic in one-fourth cup of drippings or fat. Add one and one-half tablespoons dry mustard, two tablespoons Worcestershire sauce, one and one-half teaspoons chili powder, one teaspoon salt, one can of tomato soup (diluted with two-thirds can of water) or use equivalent in cooked tomatoes, and one-third cup vinegar.

Simmer five minutes with the liquor from the beans. Place beans and sauce in a deep casserole, top with cubes of salt pork or bacon, and bake thirty minutes in a moderate oven, or until the liquid has been mostly absorbed and the beans are brown on top.

This is wonderful, Gladys says, for an outdoor meal, with a green salad, crisp celery, ripe olives, carrot curls and watercress. And plenty of steaming hot coffee, she adds.

Some miscellaneous recipes which are favorites with Smiley include:

### *WISCONSIN BRATWURST*

Bratwurst is a German type sausage made in links about six inches long. This is not easy to obtain but Prange's Department Store in Sheboygan sells them, if you can't find them locally. Stand by with a full sprinkling can and as the fat drops into the fire quench every blaze that flares up.

When the sausages are nicely browned remove from the fire, split them lengthwise, wrap each link in bacon, place them in a large iron skillet and fry on both sides until the bacon is crisp. Then place each link between slices of very fresh buttered bread with thick slices of onion and serve.

### *CHICKEN OR RABBIT SACK BARBECUE*

One heavy type grocery sack and one parchment bag

are needed, the latter large enough to hold all the chicken or rabbit you are using.

Warm enough bacon fat in a pan to enable you to saturate two large paper bags, one of them a parchment bag and the other, slightly larger, a heavy grocery sack, in which you place the parchment after draining them. Place pieces of chicken (you can use rabbit instead) inside, add one-half bottle of Old Hickory barbecue sauce, half of a No. 2 can of tomato juice, a dash of Tabasco, monosodium glutamate, salt and pepper.

Tie the tops of the sacks tightly with heavy string and turn the sacks over several times until the contents are saturated with the mixture. Place in a covered roaster in the oven at 350 degrees and for three and a half or four hours **LEAVE IT ALONE** and do not remove the lid. If you detect the odor of scorching paper, turn the heat down but keep your hands off until the time is up.

Meanwhile, boil in salted water, two cups of rice, more or less, depending on the amount of meat in the sack, and drain it. We sometimes use half wild rice and half brown rice. When the meat is done, remove sacks and bones from the roaster, and stir the rice through the meat and juice. If you think it needs more moisture, add tomato juice. Remove the mixture to a buttered casserole, dot the top with cheddar cheese and brown slightly in the oven.

#### *CHICKEN SPANISH STYLE*

Heat two tablespoons cooking oil in large frying pan, add and brown one-quarter cup rice, twenty almonds chopped and one-quarter cup chopped onion. Flour and brown a three pound frying chicken, cut in serving portions, and place in frying pan over browned rice and almonds.

Combine one and one-half cups milk, one teaspoon salt, one pinch sugar, three tablespoons chopped pimientos, one-eighth teaspoon pepper, one pinch cayenne, one

teaspoon dried thyme, and pour over chicken. Place in oven and bake at 400 degrees for one hour. Combine one and a half teaspoons cornstarch or flour and one-half cup thin cream, cook slowly for ten minutes and pour over chicken when done.

#### *WILD DUCK*

Smiley's recipe for wild duck resulted from his using a little imagination plus reason. He dusts the duck inside and out with poultry seasoning and MSG. Placing a bouillon cube inside the duck, he wraps it tightly in aluminum foil, cooks it twenty minutes in a pressure cooker, removes the foil and adds the juice from the duck to a dressing made of wild rice, chopped onion, a little sage, bread crumbs and chopped blanched almonds.

He stuffs the duck with this and cooks it in the oven for long enough to brown, after painting the duck with butter.

#### *FOUR FINGER FILET*

This is not an everyday dish, so have it for a special occasion. Buy a whole beef filet and wheedle your butcher into giving you a properly aged piece of meat. Smiley cuts his steaks out of the middle of the filet, measuring the width by laying his four fingers on it. It should be about three inches across.

He places the steaks flat between the folds of a clean tea towel or napkin (not if I know it!) and pounds the meat with his fist into a circular shape about an inch thick. He rubs a shallow pan with fresh cut garlic and covers the bottom with one-eighth of cooking oil. He marinates the steaks in the seasoned oil, sprinkles them with MSG and charcoal broils them on a very hot fire. They taste better if each bite is salted and buttered separately.

#### *HASENPFEFFER OR "SOUR RABBIT"*

If using wild rabbit, soak one rabbit overnight in salt water. Cut up and fry in four tablespoons of shortening until brown. Add one good sized onion. Cover

with water and cook until tender, which will be about two hours.

Combine 2 tablespoons of sorghum or brown sugar

1/2 cup vinegar

salt to taste

1/2 teaspoon allspice

1/2 teaspoon whole cloves

few bay leaves

Cook mixture, stirring occasionally and thicken just before serving. A dash of black pepper and cayenne should be added. This recipe is good served with sauer kraut and mashed potatoes, and baked apples.

#### *CREOLE LIVER*

Dust six thin slices liver (preferably calves liver) with salted and peppered flour. Brown in bacon drippings adding one and a half cups thinly sliced onion and small piece of garlic, if desired. Continue cooking for five minutes then put in one cup canned tomatoes and one green pepper chopped fine. Mix two tablespoons cornstarch with one-half teaspoon dry mustard, salt, pepper, and paprika. Dissolve to a paste in one-half cup tomato juice. Pour over liver in pan, let boil up once, then lower heat and simmer until done. Serve piping hot with rashers of crisp broiled bacon.

#### *YAMI YOGURT AND LIVER*

Saute the liver in oil in your skillet until done. In another pan saute half of medium onion, sliced, until transparent. Add one tablespoon of flour, browned, and one carton of Yami Yogurt and bring to a boil. Then transfer to the pan with liver and add a pinch of MSG. When the yogurt gravy is thick, it is ready to serve. Some people do not enjoy Yami Yogurt in the raw state and will be pleased to know that the yogurt and liver combination changes the flavor completely and distinctively.

#### *SOUTHERN GUMBO OKRA*

2 cups tomatoes

2 cups chopped green sweet peppers  
2 cups boiling water  
pepper and salt to taste  
2 tablespoons butter  
2 cups okra cut fine  
1 large onion chopped fine  
½ teaspoon celery seed

Fry the onions in the butter until a golden brown, add tomatoes, peppers, okra and hot water and cook until thick.

### *BARBECUED PORK CHOPS*

Get loin pork chops, fairly thick (at least half-an-inch); build a wood fire and when it has burned down to a nice bed of hot coals, place your grate close to the fire. Have a bowl of French dressing to which you have added one teaspoon of Worcestershire sauce, some Tabasco, with two tablespoons of peanut oil or Mazola or Wesson oil, MSG and whole ground pepper.

With a fork in one hand and a cloth or brush to paint with in the other hand, constantly turn and paint the chops as they cook, until they are a lovely red brown tone and thoroughly done.

You may enjoy using the same sauce, barbecuing chickens cut in half and cooked the same way. When these are done fairly well on the outside, well browned over your open fire, do not continue to barbecue until dried out, but place them in a covered roaster and finish cooking them in the oven. Smiley emphasizes that he believes it is a mistake, to barbecue anything over a fire until it is completely done, as the heat draws out all the moisture. He prefers to finish the job in the oven, so all the flavor will not be on the outside of the meat.

### *RIBS AND SPICES*

Use four pounds of good lean ribs for this recipe: Place in a soft cloth bag one tablespoon salt, one tablespoon whole pepper and one tablespoon whole allspice, and pound with hammer until reduced to a dust and lay



them on top of the ribs in incisions in the more fleshy parts of the ribs. Sprinkle the meat with MSG. Place three bay leaves in the roaster and sprinkle the remaining spice dust over the top of the meat. Be sure to put one half cup of water in the bottom of your roaster. Bake meat one hour at moderate temperature, then add one-half cup of white vinegar and one pint of plum preserves and bake ribs until well done. Baste and serve with the juice.

#### *SCRAMBLED SAUSAGE*

Chop three medium sized onions very finely; add them to one-half pound of sausage meat. Fry until slightly brown. Mix three eggs, one cup sweet milk, one cup cracker crumbs or bread crumbs, one-half teaspoon salt and a dash of pepper. Add to sausage and onions, fry about ten minutes or until thoroughly cooked.

#### *BARBECUED SPARERIBS*

- 3 pounds pork spareribs
- 2 onions
- $\frac{1}{2}$  cup catsup
- $1\frac{1}{2}$  teaspoons salt
- $\frac{1}{4}$  teaspoon Tabasco sauce
- $\frac{1}{8}$  teaspoon chili powder
- 1 cup water

Use a heavy baking dish with a tight lid. Put half of the ribs in the bottom and cover with a layer of thinly sliced onions. Combine catsup, salt, Tabasco sauce, chili powder and water and pour half of this sauce over the meat and onions. Then add another layer of meat and onions and the remainder of the sauce. Cover baking dish and bake for two hours in a moderate oven at 350 degrees.

#### *CUBE STEAKS IMPROVED*

Smiley likes to sprinkle cube steaks with MSG, garlic salt and Seasonettes and fry them in oil.

#### *GENE AUTRY STEAK SAUCE*

Blend one-half cup of catsup, one tablespoon of

Worcestershire sauce and one teaspoon of sugar. Although simple to prepare, it is delicious, so do not sell this one short.

Try painting pork chops with French dressing sometime and broil them in your stove broiler or charcoal broil them. It makes a wonderful barbecue sauce.

#### *TEXAS BARBECUE SAUCE*

This recipe was given to Smiley by the Dodson family of Dallas, Texas. Burt Dodson is one of the Cass County Boys, popular musicians with the Gene Autry radio and personal appearance shows. Mix and heat to boiling the following ingredients:

- 1/2 cup oil, margarine or butter
- 1/2 cup hot water
- 1/2 cup catsup
- 1/2 cup vinegar
- 1 teaspoon salt
- dash black pepper
- dash red pepper or cayenne
- 1 teaspoon sugar
- 2 teaspoons prepared French's mustard
- 1 teaspoon Worcestershire sauce
- few drops Tabasco
- 1 small chopped onion and
- 1 clove garlic

This makes two cups barbecue sauce. Additional mustard, pepper Worcestershire and Tabasco may be used if you wish your sauce extra hot.

#### *TRY THIS ON YOUR BACON*

To a bowl of warm water add six drops of liquid smoke and stir. Place bacon in this and let stand two or three minutes before frying, keeping slices separated and saturated. Fry in a skillet and enjoy the country flavor. If you want a stronger smoke flavor, add MSG to the bacon in the pan before frying.

#### *SAUSAGE CASSEROLE*

Saute two pounds bulk pork sausage, one chopped

green bell pepper, two medium onions chopped, one average head of celery chopped, one and one-half pound blanched almonds. Boil together for about one-quarter hour three packages of noodle soup, (I have used vegetable soup also and it is just as good or better) nine cups of water, two scant cups of rice (do not use pre-cooked rice.) Combine two mixtures and bake one hour. If mixture becomes too thick while baking add one can of tomato soup. This recipe makes twelve generous servings and can be prepared ahead of time, baked when desired.

# CHAPTER XI

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## *YOUR JUST DESSERTS*

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Favorite desserts at our house are home-made ice cream and pie. Smiley particularly likes an easily made pie dish called sweethearts. They consist of two thinly rolled layers of pie dough with a very thin filling of jam, preserves or mincemeat, baked until almost brown in a long shallow pan.

Deep indentations should be made on the top crust, so pieces four inches long and an inch and a half wide can be broken into bowls and served hot with thick cream or ice cream.

The dough **MUST** be thin and the filling not spread thickly or it will not be right.

Smiley first tasted this dish when it was served by a caterer and his wife who brought a little truck to Joe Iverson's location ranch and served the Gene Autry company when they were making pictures for Republic in pre-World War II days. They fed the company delicious home-cooked meals and wonderful ice cream made in a hand turned freezer, dished out with a cone-shaped dipper and topped with fresh fruit. Smiley insists that ice cream always tastes better when served in that form.

Smiley has loved to make home-made ice cream since he was a little fellow. Always of a mechanical turn, he did not long put up with the hand cranking method after he was old enough to handle tools.

Instead, discovering that a portion of his mother's washing machine mechanism would fit a small tricycle wheel, he rigged it up to turn their freezer. Neighbors

would chuckle as they saw him leaning against a porch post while the washing machine froze the ice cream.

Smiley's mother used chopped filberts in ice cream often because they stay crisp and firm longer than other nuts. She also used black walnuts in chocolate syrup as a topping for vanilla ice cream.

Old fashioned egg custard and whole milk makes good ice cream, my mother opines. Smiley whips up bananas in the blender to flavor ice cream frequently and also frozen strawberries and milk.

#### *MILE HIGH DESSERT*

Smiley likes a dessert he has had many times on transcontinental plane trips, so he makes it as follows:

Place two tablespoons of prepared chocolate cake mix in a bottom of a custard cup (Pyrex is nice for this). Bake in a moderate oven. The cake when done will half fill the cup. Place half a peach or apricot, round side up, on cake, fill up cup with vanilla custard, place a half cherry or slice of banana on top, chill and serve.

#### *BROWN BETTY*

Fill a buttered baking dish with alternate layers of sliced apples and bread crumbs with syrup and cinnamon, having soft bread crumbs for the top layer. Dot all over with small pieces of butter, add a few spoonfuls of hot water, and bake in a moderate oven until apples are tender. Serve hot with hard sauce or cream. Some people like to use one-half cup chopped nuts. Substitute peaches for apples, if you like.

#### *HOME MADE CANDY CORN*

- 3 quarts popped corn
- 1/2 cup molasses
- 1/2 cup water
- 1 cup butter
- 1 teaspoon vanilla
- 1/2 cup roasted peanuts
- 1 cup sugar
- 1/4 teaspoon salt

1 tablespoon vinegar

Crisp corn in a moderately hot oven in shallow pan, then scatter the peanuts over the top of the corn. Boil all the ingredients together except vanilla, vinegar and butter. Cook until soft ball stage is reached when tested in cold water, then add the vinegar, butter and vanilla.

Continue cooking until the thermometer registers 266 degrees, or until the crackle stage is reached when tested in cold water. Pour syrup over the corn, toss the kernals apart with a wooden spoon, until they are well coated with syrup.

#### *DATE ROLL*

$\frac{1}{2}$  pound graham crackers

$\frac{1}{2}$  pound marshmallows

$\frac{1}{2}$  pound dates

$\frac{1}{2}$  pound nut meats

$\frac{1}{4}$  pint sweet cream

1 small bottle red cherries

Roll crackers fine, cut dates and marshmallows and nut meats and cherries in small pieces, add to rolled cracker crumbs, then add the cream. Form into a roll and wrap in waxed paper and keep in icebox over night. This will serve six to eight and is excellent served with whipped cream.

#### *ALINE HOWELL'S GINGERBREAD*

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

$\frac{1}{2}$  cup butter and shortening mixed

1 egg

1 cup molasses

$2\frac{1}{2}$  cups sifted flour

$1\frac{1}{2}$  teaspoons soda

1 teaspoon cinnamon

1 teaspoon ginger

$\frac{1}{2}$  teaspoon cloves

$\frac{1}{2}$  teaspoon salt

1 cup hot water

Add the beaten egg and molasses to the creamed

shortening and sugar. Sift together the dry ingredients and add to mixture; then the hot water last. Beat all until very smooth. You will find the batter will be soft but the consistency is perfect for a fine, light cake.

Bake in greased shallow pan thirty-five minutes at 325 degrees, or in muffin tins, if you prefer. You may use a chocolate or orange icing to complete this recipe.

#### *INDIAN PUMPKIN PUDDING*

$\frac{1}{4}$  cup corn meal                      2 cups milk scalded  
(Cook together for twenty minutes)

1 cup cooked pumpkin

$\frac{1}{2}$  teaspoon each cinnamon, ginger

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

Mix ingredients and add to the cornmeal mixture. Pour into greased baking dish and bake in slow oven for thirty minutes. Then add one cup raisins and mix thoroughly and bake another thirty minutes or until firm. This may be served hot or cold with sugar and cream or topped with whipped cream.

#### *LEMON DELIGHT Meringue Pie*

Ingredients for crust —

4 egg whites

$\frac{1}{2}$  teaspoon cream of tartar

1 cup sugar

Beat egg whites until slightly stiff, add one-half teaspoon cream of tartar and beat until stiff. Add one cup sugar and beat until very stiff. Bake in nine inch pie pan twenty minutes at 275 degrees, then forty minutes at 300 degrees. Cool.

Ingredients for filling —

4 egg yolks

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

grated rind of 1 lemon

2 tablespoons lemon juice

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

1 tablespoon cornstarch

1 cup whipping cream

To make the filling, beat the four eggs yolks, add the one-half cup of sugar, grated lemon rind, lemon juice, and cornstarch which you have dissolved in the one half cup of water. Cook mixture in double boiler until thick and cool. Whip thick cream, spread half of it on your cooled crust, pour in the filling and spread remaining cream on top. Leave in refrigerator twenty-four hours before serving, if you can stand waiting. This recipe was contributed by Smiley's sister, Joy Kern, and has brought us as much enjoyment as the beautiful afghans she made us.

Nobody, I assure you, could stay on a diet with one of these irresistible pies in the house.

#### *MILDRED KNIGHT'S LEMON PUDDING*

1 cup sugar mixed with  
1 heaping tablespoon flour  
3 egg yolks, beaten  
 $\frac{1}{4}$  teaspoon salt  
1 cup milk  
1 tablespoon melted butter  
Juice and grated rind of 2 lemons  
3 egg whites beaten stiff

Mix in order given, folding in whites of eggs last. Pour in buttered pudding dish in pan of hot water. Bake thirty minutes at 350 degrees F.

#### *MAPLE FRITTERS*

4 cups of flour, sifted  
 $\frac{1}{2}$  teaspoon salt  
2 tablespoons baking powder  
1 tablespoon sweet cream  
2 cups sweet milk  
3 well beaten eggs  
Confectioners' sugar

Sift the dry ingredients together and add to milk and cream. Add the beaten eggs slowly, stirring constantly.



Drop by spoonfuls into deep hot fat and fry until brown and puffed. Sprinkle with confectioners' sugar and serve hot with warm syrup pudding sauce.

The sauce recipe follows:

#### *SYRUP PUDDING SAUCE*

3/4 cup syrup	2 egg whites
1/4 cup of water	1 teaspoon lemon juice
1/2 cup whipped cream	

Boil syrup and water until it will spin a thread 228 degrees F. Beat the egg whites until stiff, add syrup gradually, beating constantly with an egg beater. Add lemon juice. Fold in whipped cream.

#### *MINCEMEAT COOKIES*

1 cup shortening	1/2 teaspoon salt
1 1/2 cups sugar	3 1/4 cups flour
3 eggs	1 teaspoon soda
1 1/2 cups mincemeat	1 cup nutmeats

Cream shortening and sugar, adding beaten eggs. Sift dry ingredients together and add to the mixture. Fold in the mincemeat and one cup of nut meats. Drop mixture from a spoon onto a greased pan and bake eight minutes in moderate oven.

#### *OLARK PUDDING*

1 egg	2 tablespoons all purpose flour
1/2 cup sugar	1/8 teaspoon salt
1 1/4 teaspoon	1/2 cup chopped raw apple
baking powder	1/2 cup nut meats
	1 teaspoon vanilla

Add the sugar to the well-beaten egg and beat. Combine dry ingredients and beat into the egg mixture, then add apple, nut meats and vanilla. Put in greased pie pan and bake in moderate oven for thirty or thirty-five minutes. This may be served with or without whipped cream.

#### *PEANUT BRITTLE AS MY MOTHER MAKES IT*

3 cups granulated sugar	1/4 cup butter
1 pound raw peanuts	1 1/3 cup cold water

3/4 pound white corn syrup

Boil sugar, syrup, butter and water to soft ball stage, then add peanuts. Cook and stir constantly until hard ball stage. Add tablespoon vanilla, take from fire and add one teaspoon soda. Pour thinly on a buttered tray.

#### *CIDER SPICED PRUNES*

4 cups uncooked prunes	2 cups water
4 cups apple cider	8 small sticks cinnamon
2/3 cups brown sugar	2 teaspoons whole cloves

Wash prunes, combine with cider, water, sugar and spices, and boil in covered pan twenty minutes. Remove from fire and let stand covered overnight. Boil forty minutes, Serve hot or cold with meat. This recipe will make about three pints.

#### *SOUR CREAM RAISIN PIE*

2 eggs	1 cup sour cream
1 cup sugar	1 teaspoon vanilla
1 cup cooked raisins	1 tablespoon flour

Cook raisins first, drain thoroughly, then add to sugar, egg yolks, flour, sour cream and vanilla. Cook on top of stove until thick. Bake crust and let cool, then pour in the filling, cover with the stiffly beaten egg whites into which you have added a little sugar, and brown in oven.

#### *ORANGE PIE*

Roll a thin pie dough and line pie pan. Be sure there are no holes in the pie dough. Use four oranges, being sure all the white on the peel is removed.

Cut oranges into small pieces, place in pan with a generous amount of sugar, being careful not to overdo it. Cut small pieces of butter on the oranges. To the juice of one orange, add two teaspoons of cornstarch and pour over the oranges. Put on top crust and bake.

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