

# **The Way They Cooked:**

**Classic Recipes from  
208 W. Boyd Street and  
107 E. Pine Street,  
Maiden, North Carolina**



**The Way They Cooked:  
A gift to friends of Mary Lee Arndt  
Murray on the occasion of her 90<sup>th</sup>  
birthday, January 24, 2010**

**This collection is dedicated to Mary Lee  
and to all other Maiden and Maiden-  
inspired cooks and gardeners,  
past, present and future**

"As long as one of us preserves your nourishing knowledge, as long as the recipes of your tender patience are transmitted from hand to hand and from generation to generation, a fragmentary yet tenacious memory of your life will live on." Michel de Certeau and Luce Giard, from *The Invention of Everyday Life (L'invention du quotidien, II*



Cover photo: photo of Mary Lee Arndt, ca. 1936, taken by Jacob Lineberger in Doris Caldwell Lineberger's front yard, Railroad Avenue North. Photo above: Jurie Mull Arndt in her back yard swing at 208 W. Boyd Street, Uncle Clarence Arndt's corn in the background.

## The Cook/Frye/Mull/Arndt matriarchal line:

Mary Cook Fry(e) (1862-1938)  
(Grandma Fry)

Cora Belle Frye Mull (Mama Mull)  
(1881-1959)

Jurie Viola Mull Arndt (1901-1993)

Mary Lee Arndt Murray (b. 1920)

Mary Eckard Lineberger (1849-1939)  
(Grandma Lineberger)

Lillie Ann Lineberger Arndt (Mama Arndt)  
(1873-1948)

Mama Arndt's son Clarence married Una  
Heffner, and Lattimore married Jurie

Can the golden age of Maiden—the time of the Fryes<sup>1</sup> and the Cooks, the Mulls, Linebergers and Arndts, the McRees and Murrays—ever be lost as long as we have recipes? None of us who grew up there—or who enjoyed extended visits as children—can ever forget the tastes of Maiden. We each and all have our memories of eating there, back before the lamentable triumph of the industrial and the processed: we remember the cornbread and milk for supper in winter; the rich tomato sandwiches of summer (Duke's was the only Maiden mayonnaise); Dodd Finger's crisp flash-fried hamburgers, served on white bread and wrapped in waxed paper; Mama (Cora Frye) Mull's fried apple or peach pies; the white beans which (on winter's coldest mornings, before the days of central heating) Jurie Mull Arndt simmered for hours atop the heating stove in the warm back hall; the over-ripe bananas—she liked them that way—which

Grandma (Mary Cook) Fry always kept in her kitchen.

The gestures of food preparation, presentation and storage remain more persistent than any photograph. We all can still see the porches, the swings, the rocking chairs, and the familiar fingers skillfully stringing beans on warm evenings. We can still see the same fingers shucking corn in the cool of the morning. We still see Jurie Arndt, in the days



Grandma Fry, who resembled her eldest daughter, Cora Frye Mull

<sup>1</sup> The original spelling of the name in Maiden was Fry, but Gaither Frye—Cora's brother—added the "e."

leading up to Christmas, carefully carrying her Coconut and Japanese Fruit Cakes to the front porch chairs and swing, where they awaited their buyers. Maxine Frye Cutting can still see Grandma (Mary Cook) Fry working in her legendary strawberry patch down by the C and NW Railroad tracks— Grandma Fry had sawed off a cane-bottom chair, and there she would sit, plucking off any sickly blossoms so the remaining, strong blooms would produce large fruit. Hilda Arndt Pyatt recalls walking from Boyd Street to the 100 block of East Main—across and down from the First Baptist Church—to watch her great-grandmother Mary Eckard Lineberger (Mama Arndt's mother, born 12 years before the Civil War) gather eggs in her hen house. I have a treasured early memory of sitting in an oversized wooden lawn chair, in the shade, in Jurie Mull Arndt's side yard, and looking up at Aunt Una Heffner Arndt ambling in my direction. She was wearing her apron, as she always did during the day, and through the corner of my eye I could recognize her slow walk as she rhythmically swayed from side to side. She was carrying something golden and precious which glinted in the sun. "It's Aunt Una," I heard my mother say, "and she's bringing you some of her pear preserves. She knows how you like them." And, after 5 decades,



Charlie Murray in early spring, getting his garden ready for planting, about 1991

I can still feel in my hands my own generous gestures as I handed brimming bags of Charlie Murray's cucumbers, corn, beans, okra and tomatoes to grateful neighbors.

Special places in Maiden, most of them long gone, live forever fresh in our memories. We see them after fifty—even eighty—years. Maxine Frye Cutting recalls Grandma Frye's kitchen, where she pitted and canned cherries from her orchard in pint jars, just enough for a single pie. Maxine also recalls Grandma Frye's well on her side porch, where Mary gave water—and often whole meals—to railway employees and depression-era hobos in search of work (Aunt Ruth Frye Lee married one of the railway men). There were smokehouses at Jurie Arndt's, Una Arndt's, and Grandma Frye's. Back before the era of "industrialized" poultry production, there were chicken coops in



Mama Mull in Jurie Arndt's kitchen

nearly every Maiden backyard. Uncle Karl's daughter, Betty Ruth Mull Bailey, remembers staying with her Aunt Jurie for a whole week every summer (Aunt Mildred would pack her a lunch in a shoe box and put her on the train from Gastonia to Maiden). Once in Maiden, Betty Ruth enjoyed playing with her Aunt Jurie's chickens—though she and Leonard once got in trouble over them: he liked to throw rocks at targets, and his aim was so good that he killed one of his mother's prized hens one day. Leonard tried to blame Betty, Betty told her Aunt, "Don't blame me, the rock did it," but Aunt Jurie saw through all these childish excuses.

And there were bountiful gardens. Many of us still recall Uncle Clarence Arndt's vegetable patch—I always marveled at his tall corn—at the back of 206 W. Boyd Street. And all of us remember the garden at 107 E. Pine Street, where in a field he

never owned, Charlie Murray raised the tomatoes of paradise.

None of the Maiden foodways would have been possible without the long line of strong women, most of them widows, making ends meet by using what was available. Mary Eckard Lineberger was widowed in 1886; Lillie Lineberger in 1899; Mary Cook Fry in 1912; and Jurie Arndt in 1937. Cora Mull's husband Elisha Mull (he was called "Lish" by his poker buddies down by the railroad tracks and "Papa Mull" by his grandchildren) disappeared from her life at about the time of the first world war. Each of these resilient women lived for decades on her own: Mary Eckard Lineberger for 53 years; Mary Cook Frye for 26 years; Cora Frye Mull for more than 4 decades; Lillie Lineberger



Jurie Arndt, Debra Arndt Dailey and Jean Arndt Williams at 208 w. Boyd Street

Arndt for 49 years; Jurie Mull Arndt for 56 years. (Contrasting with these long widowhoods is the family-record-breaking union of Charlie Murray and Mary Lee Arndt, which lasted 65 2/3 years, from December 23, 1939 until September 13, 2005).

Among these independent women, Grandma (Mary Cook) Fry was especially resourceful. Papa Fry had never been a diligent provider (Jurie Mull Arndt and Ruth Frye Lee reported that he was basically a horse-trader and that the Fry front yard was strewn with used, broken-down items Papa Frye hoped to sell one day). His death at his own kitchen table in 1912 (he died suddenly of

a heart attack, just after saying grace) left his family nearly destitute. Fortunately, Mary and the children lived close to downtown Maiden—the house stood on the site of the former Bost's Hardware (later Ace Hardware), just as the land slopes down to the railroad tracks and to downtown. When US 321 was rerouted from North Main onto what is today called Carolina Avenue North, Mary Fry's property was cut in two. All traffic had to slow down for the right-angle turn in downtown Maiden at the intersection of Railroad Avenue and Main Street. Mary Cook Fry took full advantage of this prime location. She sold her



Left: Mary Lee Murray, in about 1939. Right: MLM in 1921 at corner of Aunt Una's house (porch of Lowery McCaslin house in background)

cherry-pie filling from her front porch. And what a perfect place for Maiden's first billboard! Mary rented out part of her yard across the street from her house, and for decades, a Spearmint chewing gum sign stood on the Fry property. Mary pocketed a cool \$25.00 a year!

Such recollections as these seem to lead us just into the distant past. But not really, for the resourcefulness, resilience, creativity, generosity and life-enhancing energy of the early Cooks and Frys and Linebergers and Arndts and Mulls are the qualities of all Maiden (and of all Maiden-inspired) cooks and gardeners, past and present and future. It is no accident that in January 1920, ninety years ago,

Lattimore Arndt and Jurie Mull Arndt named their first child—Mary Lee—after her two Maiden great-grandmothers: Mary Eckard Lineberger and Mary Cook Fry. The name was prophetic and defining, for Mary Lee Arndt Murray, like her great-grandmothers before her, has miraculously created a profound, bountiful and deeply-satisfying way of being-in-the-world and making it her home.

Douglas Murray     January 2010

Thanks to Maxine Elliot Frye Cutting, Hilda Viola Arndt Pyatt, Debra Arndt Dailey, Betty Ruth Mull Bailey and David Robert Lyle for their help in compiling this volume.



Debra Dailey, Mary Lee Murray, David Lyle, Hilda Pyatt and Frieda Hobson at Mary Lee's birthday celebration on January 23, 2010

# Savories and Breads

## Catawba County Barbeque Sauce

½ cup butter or oil  
3 cups minced onions  
1 cup ketchup  
1/3 cup vinegar  
2 tablespoons brown sugar  
½ cup water  
2 tsp prepared mustard  
2 tablespoons Worcestershire Sauce  
1/8 tsp salt

Sauté onions in butter in saucepan, until tender but not brown. Add rest of ingredients; simmer, covered about 10 minutes. Serve hot. Makes 2 cups.

Mary Lee Murray

## Baked Home-Canned Tomatoes with Bread Topping

This was an everyday winter lunch-time favorite. Like the tomato sandwich and much Italian pasta, this dish combines bread and grain.

Preheat oven to 425.  
1 quart jar of home-canned tomatoes (or two cans of store-bought tomatoes)  
½ teaspoon salt  
½ teaspoon pepper  
1-2 tablespoons good ketchup or tomato paste  
2 tablespoons of butter or oil  
2 medium (or one large) onions  
2 garlic cloves  
1/8 teaspoon ground allspice  
1/8 teaspoon ground cloves  
1 teaspoon thyme (optional)  
1 tablespoon brown sugar

6-8 slices of white bread (this is dull white bread's leap to immortality)

Heat butter in a large saucepan, then cook onions with salt. Add spices and garlic. Cook one minute. Add tomatoes and other ingredients (except the bread). Leave on gentle simmer for 20 minutes, until the liquid is reduced.

Meanwhile, cut each slice of bread in two triangular pieces. Dry out the bread in the oven for a few minutes (watch closely). Melt some butter (no substitute), then brush on top of the bread.

Pour tomato mixture into a greased casserole dish. Arrange bread on the top, overlapping slightly.

Bake until the mixture is bubbling and the bread is golden-brown.

Mary Lee Murray

## Creamed Corn

Cut corn from 6 cobs, cover with water, and cook at medium high.  
Add sugar to taste (1-2 tablespoons)  
Shake or two of salt and pepper  
1-4 tablespoons of meat grease (opt)  
When corn is close to done, place 1-2 tablespoons of room-temperature butter and 2 teaspoons flour in a cup. Use back of spoon to combine the two into a paste. Add 1/2 cup warm sweet milk and stir and shake until lumps are out. Add to corn and cook until thickened.

Jurie Arndt

## Chicken and Dumplings

In the days when Jurie Arndt kept chickens in her backyard, she would generally use an older hen in this recipe. The result was a rich, golden broth and profound chicken flavor.

Stew one whole chicken in  $\frac{3}{4}$  cups water per pound of chicken. To the stewing chicken, add 2  $\frac{1}{2}$  teaspoons salt and pepper, 1-2 stalks of celery (chopped) and one onion (chopped). Add 2 whole allspice cloves.

Cook chicken until tender. Cool. Remove skin and discard. Take all meat off the bone. Reserve broth.

Mix  $\frac{2}{3}$  cup boiling water with  $\frac{1}{3}$  cup shortening and stir. Add 1 egg, beaten. Stir.

In a separate bowl, mix 2 cups Flour and  $\frac{1}{2}$  teaspoon salt. Stir these dry ingredients into the warm liquid mixture. Mixture will be a rough ball. Roll the sticky dough in an additional dusting of flour.

Turn out this dumpling ball onto a floured cloth (Jurie Arndt used an old flour sack). Using a rolling pin, roll out this dough thin as if you were making a pie crust. Jurie Arndt told Douglas that she knew her dumplings were thin enough when she could read the advertising on the flour sack. Cut rolled dumplings into  $\frac{3}{4}$ -inch wide strips. Cover with wax paper. The dumplings always rested for some time before cooking—from 10 minutes up to several hours.

Clean up: the floured cloth may be shaken out and, if it has not absorbed

much moisture, folded and stored (late in her life, Jurie Arndt stored the cloth in a plastic bag).

Bring chicken broth and chicken meat to a rolling boil. Add dumplings, breaking them into pieces (about 3 inches long). Reduce heat to simmer. Boil dumplings for about 20 minutes. Some people preferred their dumplings al dente but most liked them best when they had swollen very thick and absorbed much of the rich chicken broth.

Jurie Arndt

## Fresh black-eyed peas

$\frac{1}{4}$  pound or less thinly sliced fat pork  
3 c. shelled, washed, fresh peas  
1 tsp salt  
 $\frac{1}{4}$  tsp cayenne pepper  
1 whole onion, sliced or diced  
Cover sliced pork with boiling water; cover pan and boil for 15 minutes. Add peas, salt, pepper and onion. Add enough water to cover peas. Cover pan and cook gently for about an hour, until peas are tender. Season to taste with salt and pepper. Yields 6-8 servings.

Mary Lee Murray

## Squash Casserole

This was a Maiden summer classic. Several recipes exist in Jurie Arndt's and Mary Lee Murray's hands, each slightly differing in ingredients and amounts.

Vegetable mixture: 3 or 4 squash, cut up with 1 onion, chopped. Add small amount of water and cook until soft. Drain. Add 1 tablespoon butter or margarine.

Mix the vegetables with the following:

Salt, pepper and sugar to taste.  
½ carrot, shredded (optional)  
½ stick margarine  
1-2 eggs, slightly beaten.  
3-4 slices of crumbled bread or saltines  
1 cup (minus 2 tablespoons) grated  
cheese (generally cheddar)  
Some pimento (optional; as much as ¼  
cup)

Pour into a greased or buttered dish.

Toppings: (1) Bread crumbs or stuffing  
mix, tossed with melted margarine or  
butter and the remaining cheese.  
(2) Just the remaining cheese.

Bake at 350, about 40 minutes, until  
brown on top.

Squash casserole may also be made with  
zucchini.

Mary Lee Murray



Picnic, Leonard's Brookwood Home, 1963

### **Mary Lee's Coleslaw**

½ to ¾ head cabbage, thinly grated  
1 tablespoon or more onion, minced  
½ or 1 carrot grated  
1 cucumber grated (optional)  
1-2 fresh radishes (optional)  
1-2 pickles, minced  
1-3 teaspoons pickle juice  
¾ teaspoon sugar (optional)

Salt and pepper  
A teaspoon or so of oil (corn or olive)

Mix these together and then add 1+  
tablespoons Duke's mayonnaise (you  
may combine the mayonnaise with some  
low-fat sour cream if you wish).

Mary Lee Murray

### **Cranberry Congealed Salad**

2 3oz. packages lemon or orange jello  
1 package cranberries, chopped  
1 cup celery, chopped  
1 cup sugar  
1 orange, chopped, including the peel  
1 cup nuts, chopped  
2 cups boiling water

Mary Lee Murray

### **Hot Slaw**

We theorize that this dish reflects the  
German heritage of the Arndts,  
Linebergers and Molls (Mull).

Cook ¾ or a whole head of cabbage,  
sliced or shredded, in about 1 cup of  
water for 15-20 minutes until tender.  
Cool and drain. Add ½ stick butter or  
margarine, 1 teaspoon salt and 2  
tablespoons sugar. Cool again. Add ¼  
cup apple-cider vinegar and stir. Then  
add 1 cup whole cream. Mix well.  
✦ Sprinkle generously with black pepper.

Jean Arndt Williams recommended  
adding whipping cream first, then 1  
tablespoon of vinegar.

### **Fresh Apple Salad**

1 ½ cups chopped apples  
1 cup chopped celery  
½ cup raisins  
2 tablespoons mayonnaise  
1 tablespoon sugar

1/8 teaspoon salt  
Dash of pepper

Combine apples, celery and raisins.  
Combine mayonnaise, sugar, salt, and pepper.

## Angel Muffins

Turn oven to 350-400.

Combine the following:  
1 scant cup self-rising flour  
3 tablespoons mayonnaise  
½ cup buttermilk

Spoon into a greased muffin tin.  
Bake until done. Makes 6.

Mary Lee Murray



Kitchen, 208 W. Boyd Street

Pour over apple mixture and toss gently.  
Yield: 4 to 6 servings.

Mary Lee Murray

## Angel Rolls

5 cups unsifted plain flour  
3 tsp baking powder  
1 tsp soda

1 tsp salt  
¼ cup sugar  
1 cup shortening

2 cups buttermilk  
2 tablespoons warm water  
1 package dry yeast

Dissolve yeast in warm water.  
Sift together flour, sugar, baking powder, soda and salt. Stir in shortening. Mix yeast mixture with buttermilk, then add. Mix well, then turn out on a floured board. If needed, add more flour to make a soft dough. Cut into biscuit sizes with cutter. Dip in melted margarine or butter. Fold to make pocketbook shape or leave in ordinary biscuit shape. Bake at 350. This dough keeps well in the refrigerator and can be shaped and/or baked as needed.

Mary Lee Murray

# Pickles

Note: All Maiden pickle recipes call for the delicate, home-grown cucumbers which do not need peeling. Do not use cucumbers with hard, waxy skins.

Pour vinegar off and heat to boiling point. Let cucumbers get hot, then can.

Mary Lee Murray

## Bread and Butter Pickles

8 cups sliced cucumbers  
2 cups sliced onions  
2 cups vinegar  
1 tsp pickling spice  
2 tablespoons celery seed  
2 tablespoons turmeric  
1 3-inch cinnamon stick  
3 cups sugar  
Salt

Combine cucumber and onion. Sprinkle with salt. Let stand for one hour, then drain off all liquid. Put vinegar, sugar and cucumbers in pot. Place all spices in spice bag and place with cucumbers. Bring to boil and cook gently for 20 minutes. Place in jars and seal.

Mary Lee Murray

## Seven Day Pickles

1 gallon whole cucumbers  
Pour boiling water over them every day for 5 days. On the 6<sup>th</sup> day, cut cucumbers in small chunks.

Mix and bring to a boil the following:

4 cups vinegar  
7 cups sugar  
1 teaspoon pickling spices  
1/2 teaspoon mustard seed  
1/2 teaspoon celery seed.



Charlie and Mary Lee in the old kitchen at 107 E. Pine Street, Feb 1959

## Nine Day Pickles

1 gallon whole cucumbers. Pour boiling water over the cucumbers; leave for 5 days.

On the 6<sup>th</sup> day, cut the cucumbers into chunks. Mix and boil: 7-8 cups sugar, 4 cups vinegar, 5 teaspoons salt, 1 teaspoon pickling spice, 1 1/2 teaspoon mustard seed, and 1/2 teaspoon celery seed. Pour this mixture over the cut-up cucumbers and let stand for 3 days.

On the 9<sup>th</sup> day, pour off vinegar and heat it to boiling; add cucumbers; let them get hot, then can.

Mary Lee Murray

## 14 day Pickles

Put cucumbers whole in a 1 gallon jar. Dissolve 2 cups of pickling salt in water and pour over the cucumbers. Let stand for 7 days.

On the 8<sup>th</sup> day, drain off the salt water. Cut cucumbers in chunks. Add boiling water. Put on lid.

On the 9<sup>th</sup> day, pour off water and add 2 tablespoons alum; cover with water.

On the 10<sup>th</sup> day, pour off alum and cover with water mixed with 2 tablespoons of turmeric.

On the 11<sup>th</sup> day, pour off the turmeric water.

Heat 4 cups of vinegar, 1 cup of water with 1 tablespoon of pickling spice and 1 teaspoon mustard seed (I wrap mine in a

white cloth) and 2 cups of sugar. Boil. Pour over cucumbers.

On the 12<sup>th</sup> day, drain off the vinegar mixture and add 1 cup sugar per quart of vinegar. Bring this to the boil and pour over pickles. They must be completely covered.

On the 13<sup>th</sup> and 14<sup>th</sup> days, boil this mixture again and add more sugar if it is not sweet enough. Cover pickles. These pickles do not have to be sealed, though they may be.

Mary Lee Murray



# Sweets and Desserts



Richard Arndt McRee and Charles Douglas Murray, on porch at 107 E. Pine Street. Douglas's second birthday.

## Sweet Potato Pie

Make enough crust for top and bottom. Combine the following in an unbaked piecrust:

2 to 2 ½ cups of sweet potatoes, sliced thinly or grated

¼ stick margarine or butter, cup up and placed on potatoes

¾ to 1 cup sugar

¾ cup milk (condensed milk works best)

Optional: cinnamon to taste

Top with second crust

Bake at 350 until golden brown for 30 minutes.

Then turn the oven down to 300 until pie is brown, about 10 minutes.

Jurie Arndt and Mary Lee Murray

## Cheese Pastry with Pecan Filling

Pastry:

1 3-oz. package cream cheese

½ cup butter or margarine

1 cup flour

Let cream cheese and ½ cup butter soften to room temperature; blend. Stir in flour. Chill slightly, about 1 hour.

Shape into 2 dozen 1-inch balls. Place balls in tiny ungreased 1 ¾ inch muffin cups. Press dough on bottom and sides, to make a cup for the filling.

Filling:

1 egg

¾ cup brown sugar

1 tablespoon soft butter

1 teaspoon vanilla

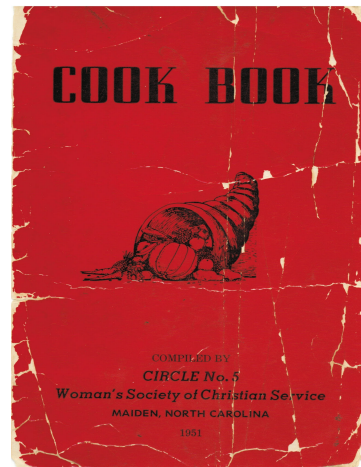
Dash of salt

¾ cup coarsely-broken pecans

Beat egg, sugar, butter, vanilla and salt until smooth.

Place half the pecans in the pastry cups. Spoon in egg mixture and top with remaining pecans. Bake in slow oven (325 degrees) for 25 minutes or until filling is set. Cool. Remove from pans.

Mary Lee Murray





Douglas stands on the kitchen counter at 107 E. Pine Street. Jewel Tea pitcher in foreground.

## Japanese Fruitcake

This cake was a Maiden favorite for many years.

1 cup shortening; 2 cups sugar; 4 eggs; 3 cups flour; 1 tsp. soda; 1 tsp. salt;

1 cup buttermilk; 1 tsp. vanilla; 2/3 cup chopped nuts; 2/3 cup chopped raisins; 3/4 tsp. cinnamon; 3/4 tsp. allspice; 1/2 tsp. cloves.

Heat oven to 350 degrees. Grease and flour 3 layer pans. Cream shortening

and sugar together. Beat eggs in, thoroughly, one at a time. Mix flour soda and salt. Stir into creamed mixture alternately with buttermilk and vanilla. Pour 1/3 of batter into one of the

prepared pans. Blend rest of ingredients into remaining batter. Pour into two remaining prepared pans. Bake 30 to 35 min. When cake is cool, put layers together with Filling, the light layer in the middle.

**FRUITCAKE FILLING**--2/3 cup sugar, 1/4 tsp. salt 1/4 cup cornstarch. 1 can (1 lb. 4 oz.) crushed pineapple, drained (reserve 3/4 cup syrup); 1 Tbsp. butter; 2 Tbsp. grated orange rind; 1/4 cup orange juice (from 1 orange) 2 Tbsp. lemon juice, 1 1/2 cups grated coconut; 1/2 cup chopped pecans.

Mix sugar, salt and cornstarch in saucepan. Slowly stir in reserved pineapple syrup. Cook over low heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Blend in Butter, orange rind, orange juice and lemon juice. Cool. Stir in coconut, pineapple and pecans.

Jurie Arndt



Debra Arndt in Jurie Arndt's dining room at birthday time, 1961

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## Orange Fruit Cake

1 ¼ cups sugar  
¾ cups margarine or butter  
3 eggs  
1 cup buttermilk  
1 cup chopped pecans  
1 ½ cups chopped dates or raisins  
3 cups plain flour  
1 tsp salt  
1 tsp vanilla  
1 tsp soda  
Grated rind of 2 oranges

Cream margarine or butter and sugar. Add eggs one at a time, beating well after each. Add raisins or dates and nuts and orange rind.

Sift dry ingredients together and add carefully to the first mixture.

Bake in a slow oven (325 degrees) for 1 hour and 15 minutes.

Topping:

Freshly-squeezed juice from 3 oranges (do not strain)  
1 1/3 cups sugar  
Stir juice and sugar together in a small sauce pan, over a low flame, until sugar

is melted. Pour topping slowly over the hot cake.

Mary Lee Murray

## Brown-Stone Front Cake

Jurie Arndt baked this cake very frequently in the 1950s.

Cake:

2 cups sugar  
3 cups flour  
3 eggs  
1 cup butter or Crisco  
1 cup buttermilk  
1 teaspoon vanilla  
1 teaspoon soda  
1 square unsweetened chocolate or 3 tablespoons cocoa  
½ cup warm water

Cream shortening and sugar. Add eggs and vanilla. Sift flour. Add flour alternately with buttermilk. Dissolve chocolate and soda in warm water. Add to mixture.

Grease three 8-inch layer cake pans and sprinkle with flour. Bake at 350 degrees for 25 minutes.

Icing:

2 cups sugar  
1 stick butter  
1 stick margarine  
1 cup canned milk  
1 teaspoon vanilla

Melt butter, stir in sugar and milk. Cook 45 minutes at low heat. Let cool. Add vanilla. Beat until thick enough to spread.

Jurie Arndt

## Refrigerator Nut or Date Roll

We have generally included only those recipes which do not rely on industrial and packaged foods. But this roll uses graham crackers and Maraschino cherries, which (like Saltine Crackers) were readily available in Maiden in the golden age of cooking. Mama Mull prepared this for her granddaughter Betty Ruth. Jurie Arndt used to warn Debra that if she ate cherries directly from the jar, she would develop moles.

1 package graham crackers (NOT a whole box) plus 2 more crackers  
1 10 oz. jar Maraschino cherries, cut into small pieces  
1 box of prunes, cut into small pieces  
1 6.25 oz. bag miniature marshmallows  
1 can condensed milk, plus enough water to make a cup  
1 cup chopped nuts

Mix all ingredients and form into a loaf. Cool in refrigerator, then slice to serve.

Jurie Arndt



The Lineberger Brothers Grocery Store:  
John, Walt and Jacob Lineberger

## Rhubarb Crisp

Filling:

1 ½ cup sugar  
¼ tsp salt  
2 eggs, beaten  
3 tablespoons flour  
1 tablespoon lemon juice  
1 tablespoon butter or margarine.

Combine these ingredients, then mix in 4 cups cut rhubarb

Pour into buttered 8 by 8 by 2 inch pan.

Topping: mix the following until crumbly:

¾ sugar  
½ cup flour  
2 teaspoon grated orange rind  
1/3 cup softened margarine or butter

Sprinkle topping over filling. Bake at 370 degrees for 45-50 minutes or until topping is golden brown.

Mary Lee Murray

## Hot Spiced Tea

3 quarts water and 5 small bags of tea  
2 teaspoons whole cloves  
4 sticks cinnamon  
2 small (6-ounce) cans frozen orange juice  
1 small (6-ounce) can frozen lemonade  
1 large (48-ounce) can pineapple juice  
1 cup sugar (optional)

Boil cloves and cinnamon stick for 5 minutes in 1 quart of water. Remove from heat and steep tea bags 1 minute in the water. Add sugar and juices. Mix with two quarts of water.

Mary Lee Murray

## Japanese Fruit Pie

This simple dessert, like Southern Chess Pie, has a surprisingly complex flavor. It, like pecan pie, never used an upper crust.

Mix well:

1 cup sugar  
1 stick margarine or butter, melted  
2 eggs  
½ cup pecans  
½ cup raisins  
½ cup coconut  
1 tablespoon vinegar

Bake at 325 degrees in an unbaked pie shell until done.

Mary Lee Murray

## [No-bake] Oatmeal Cookies

Mix the following in a small saucepan; bring to a boil and cook 3 minutes:

2 cups sugar  
½ cup milk  
1 stick margarine or butter  
2 tablespoons cocoa

Add 1 tsp vanilla flavoring  
1 tablespoon chopped peanuts or peanut butter

Mix the following dry ingredients:

3 cups oatmeal  
½ cup chopped nuts  
½ cup coconut

Drop in spoonfuls on waxed paper.

Jurie Arndt



Mary Lee baked Douglas a cake in the shape of a house for his 8<sup>th</sup> birthday, Feb. 1959

## Lemon-Buttermilk Pound Cake

Cream together 3 sticks butter or margarine and 2 ½ cups sugar. Add 4 eggs, one at a time, then 1 cup buttermilk and 1 teaspoon lemon extract (the addition of grated lemon rind works well, too)

Sift together  
3 ½ cups plain flour  
½ teaspoon salt  
½ teaspoon soda

Mix wet and dry ingredients together and pour into greased and floured pan. Bake at 325 for 1 hour.

While cake is hot, mix rind of 1 lemon with juice of two lemons and 1 ½ cups of confectioners' sugar and a little water, if needed. Heat this mixture. Pour over top of the warm cake.

Mary Lee Murray

## Coconut Cake

Jurie Mull adapted this from the WBTV's "Better Feezor Show." Use either the "Never-Fail" or Boiled Frosting (a Mary Lee specialty), below. Feezor (1925-1978) was much watched at 208 W. Boyd Street.

2 cups cake flour  
1 ½ cups sugar  
½ cup Crisco  
½ teaspoon salt  
2/3 cup milk  
1 tablespoon baking powder  
2 eggs, unbeaten  
½ cup milk  
1 tsp vanilla  
1 teaspoon butter flavoring

Cream for 2 minutes or more the sugar, shortening, salt, flour and 2/3 cup milk, then stir in baking powder. Add eggs one at a time, then 1 cup milk and flavorings. Beat a medium speed for two minutes. Pour into 3 nine-inch greased and floured cake pans and bake at 350 degrees for 20-25 minutes. Fill with coconut filling and ice with "Never Fail" Frosting or Boiled Frosting.

Coconut filling: Cook until thick enough to spread between layers: 2/3 cup sugar, 1 tsp flour, 2 egg yolks, one small can evaporated milk, ¾ package frozen coconut (whole the package is 7 oz.) and two tablespoons butter or margarine. Fresh coconut is great too!

"Never Fail" Frosting

1 cup sugar  
½ tsp cream of tartar  
2 unbeaten egg whites  
3 tablespoons water  
1 teaspoon vanilla

Let water boil in lower section of a double boiler, then combine all ingredients except vanilla in the top section. Beat with electric or rotary beater a high speed until frosting holds its shape, from 3-5 minutes. Add vanilla and stir. Spread small amount between layers on top of filling. Frost the cake with remaining frosting and sprinkle with remaining coconut.

Jurie Arndt and Betty Feezor

### Boiled Frosting

1 ½ cups sugar  
1 ½ teaspoon light corn syrup  
½ cup boiling water  
1 teaspoon vanilla  
2 egg whites, stiffly beaten

Mix sugar, syrup, and water and bring to the boil point, stirring only to dissolve the sugar. Continue boiling rapidly until a little drop of the mixture, dropped in cold water, forms a soft ball (238-240 F). Pour in a fine stream over the egg whites, beating constantly. Add vanilla and continue beating until cool and at a spreading consistency. Cool 10-15 minutes. As frosting becomes too stiff for a beater, start using a wooden spoon. You may decide to delay the thickening by setting the bowl in a larger bowl of hot water.

Mary Lee Murray

## German Chocolate Cake

This cake was one of Jurie Arndt's holiday moneymakers.

1 package of German chocolate dissolved in ½ cup boiling water; let this mixture cool.

2 cups sugar  
2 ½ cups flour  
1 cup butter  
1 cup fat (Crisco)  
4 egg yolks  
1 tsp vanilla  
Pinch of salt  
1 tsp soda

4 egg whites, whipped to stiff peaks  
½ cup buttermilk.

Mix first 8 ingredients just like any other cake. Fold egg whites in last. Add cooled chocolate mixture, then buttermilk.

Pour in buttered and floured cake pans—or in a loaf pan. Bake 30-40 minutes at 350.

Filling:

½ pint cream or 1 can condensed milk  
1 cup chopped nuts (pecans or black walnuts)  
1 cup coconut (either frozen or fresh)  
3 egg yolks  
1 cup of sugar  
A few drops of lemon juice  
¼ cup butter  
A pinch of salt

Cook, stirring, over a slow flame until thick enough to spread between layers.

Jurie Arndt

### **Jurie Arndt's Pound Cake Recipe**

2 sticks of margarine or butter (JA used margarine, at least in her latter years)  
½ cup Crisco  
3 cups sugar  
3 cups flour



Mary Lee Arndt, age 1.

5 large eggs  
½ teaspoon baking powder  
Pinch of salt  
1 tablespoon each of lemon and vanilla flavoring  
1 cup sweet milk

Cream shortening. Add sugar, gradually beating at high speed. Add eggs one at a time, then remaining ingredients. Pour into greased and floured tube pan. Bake in a slow oven at 325 until done.

Jurie Arndt

## Oatmeal Pie

2 eggs  
2/3 cup melted margarine or butter  
2/3 cup sugar  
2/3 cup corn syrup, light or dark  
2/3 cup oatmeal  
1/4 tsp salt  
1 tsp vanilla  
Pecans and/or coconut may be added

Mix all ingredients and pour into unbaked pie shell. Bake for one hour at 350 degrees.

Jurie Arndt

## Persimmon Pudding

Persimmons were a fall delicacy, much loved in Maiden.

4 eggs, slightly beaten  
2 1/2 cups sugar (sifted with a pinch of baking soda)  
3+ cups persimmon pulp  
3 cups flour  
1 cup milk  
1 stick butter or margarine, melted  
Cinnamon to taste  
Mix the eggs and sugar, then add persimmons and mix well. Add flour gradually, mix after each addition. Add butter. Bake in 1 or 2 pans at 325 degrees until done (about an hour).

Mary Lee Murray

## Persimmon Fruitcake

1 cup butter  
2 cups sugar

1 1/2 cup persimmon pulp  
2 cups self-rising flour  
2 tsp cinnamon  
1 cup milk  
1 cup raisins  
1 lb mixed candied fruit  
1 cup chopped nuts  
3 eggs

In a large mixing bowl, cream butter and sugar; add eggs; add flour. Then mix all other ingredients. Pour into 3 8-inch cake pans. Bake 30 minutes in a 350-degree oven. Layers will fall after removed from pans. This cake weighs five pounds when completed.

Note: Maxine Cutting reports that Grandma Mary Cook Frye added home-canned blackberries to her fruitcakes.

Jurie Arndt



The Arndt Cousins (with Jean Arndt Williams, left) at Christmas dinner at 208 W. Boyd Street, about 1981. Mary Lee still has this 50s-era Christmas tablecloth.