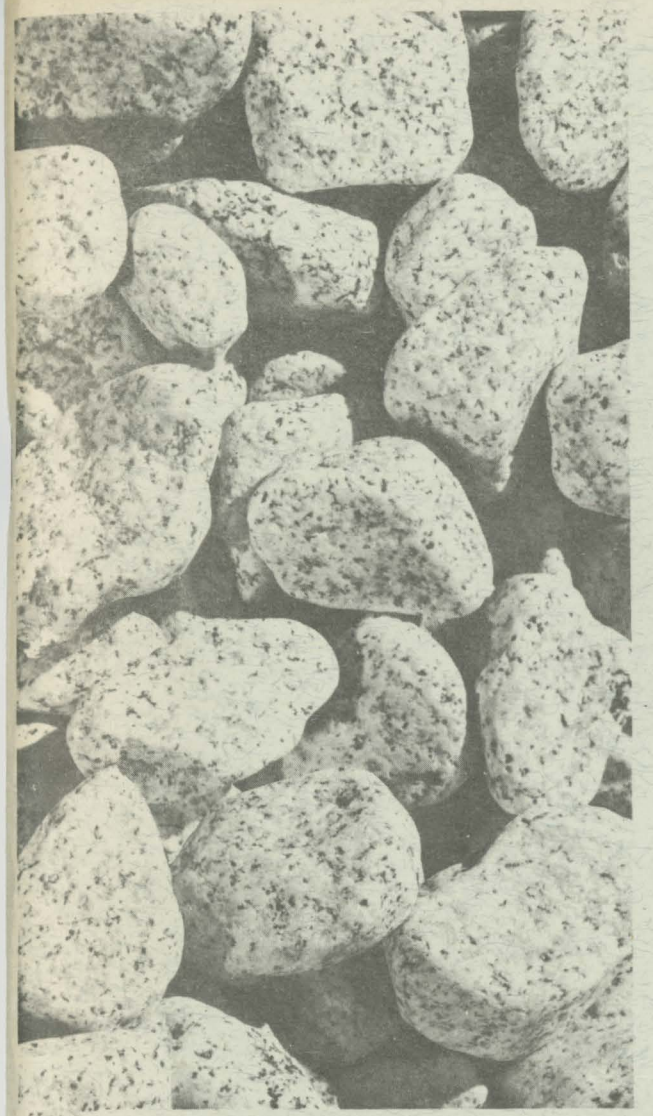
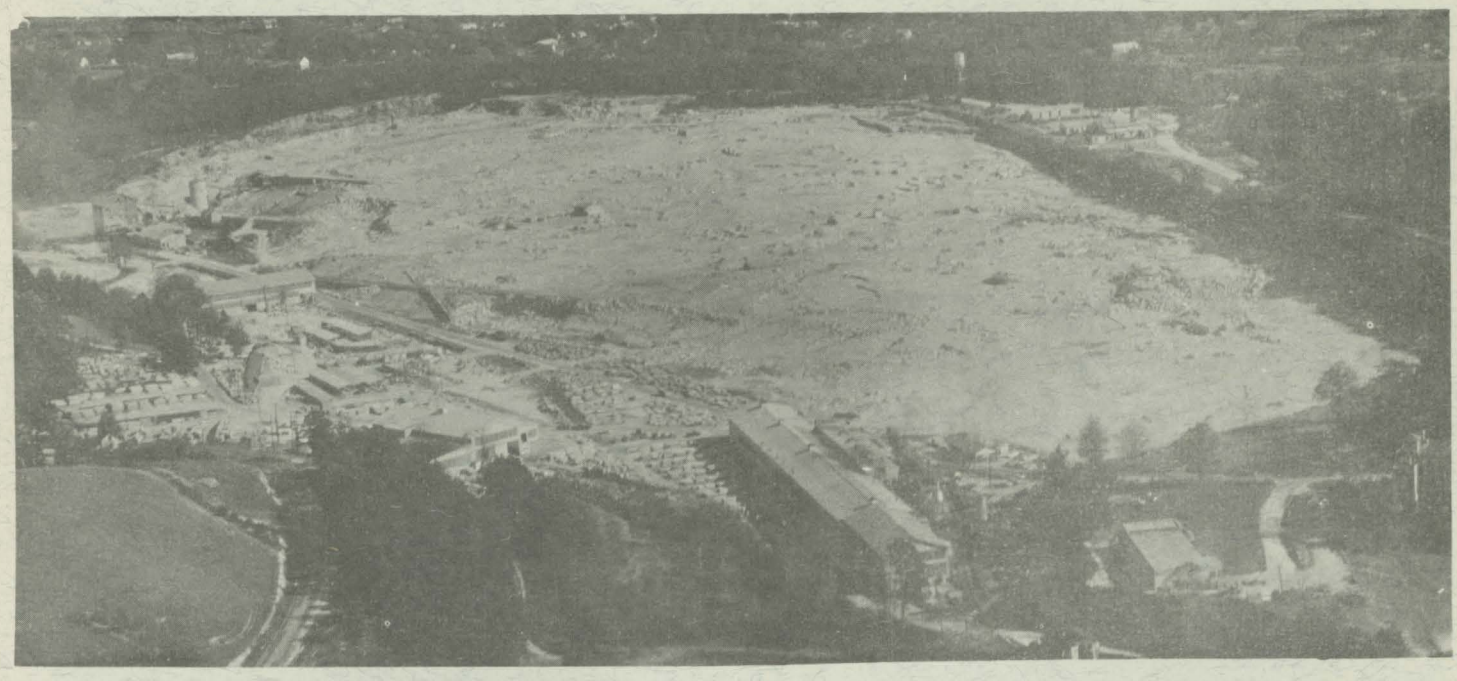


MEMORIES OF

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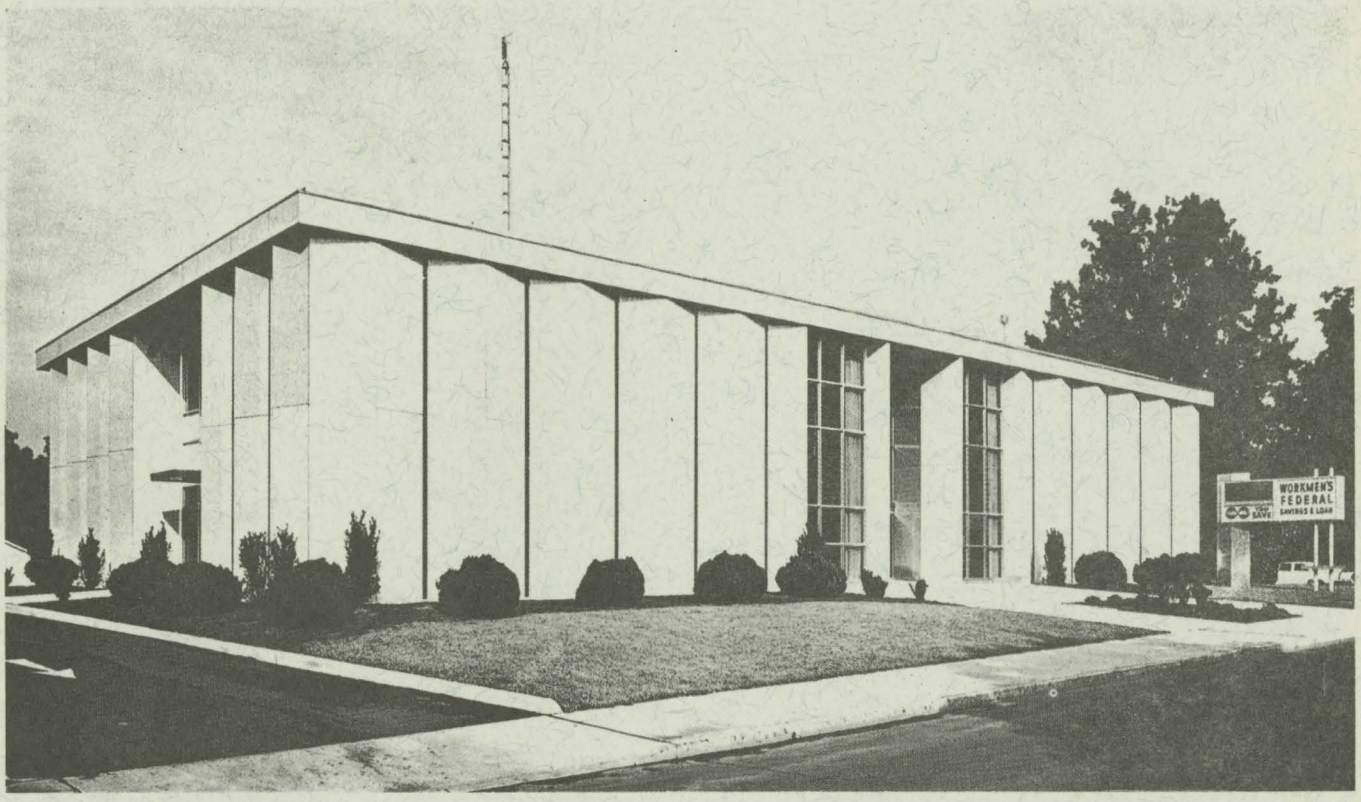
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A HISTORY OF FLAT ROCK QUARRY

This is a history of the Flat Rock after which this community is named. Today that Flat Rock has become the world famous Mount Airy Granite Quarry of The North Carolina Granite Corporation. This Quarry is recognized as the largest open faced granite quarry in the world. From it each year are shipped about 3,000 carloads of granite products of all kinds, but the owners think there is enough left to last another 500 years.

The story is told that in 1872 when John Gilmer bought several thousand acres of farm and wood land covering what is now part of Mount Airy and much of the Flat Rock Community, he threatened to back out on the deal when some one told him the boundary of land contained 40 acres of bare rock. The seller is supposed to have agreed to deduct that 40 acres of worthless rock in calculating the dollar value of the whole tract. That is the basis for the tale that the world's finest natural granite quarry changed hands for nothing.

At the time the old Cape Fear and Yadkin Valley Railway was built from Greensboro on in to Mount Airy, a firm of builders by the name of Thomas Woodruff & Sons had the contract to build the stations along the way. They were accustomed to finding and using local Materials so they were quick to learn about the Flat Rock east of Mount Airy. They recognized the potential value of a granite quarry and bought John Gilmer's worthless rock for $5,000.00. In the meantime Mr. Gilmer had sold off much of the surrounding farm land so the Woodruffs bought some additional land from others on which to build a cutting plant and other facilities.

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The Woodruffs sold capital stock in their quarry venture to investors in Greensboro and elsewhere to buy machinery and get started in business. A railroad spur track was built from Mount Airy over to the foot of the Flat Rock. The quarrying of granite got underway in 1889, and has continued since then without interruption.

In the beginning, many skilled granite quarrymen and granite cutters moved into Mount Airy and the Flat Rock Community from New England, Scotland, England and Italy. Many sons and grandsons of these people still work at the quarry, but with the passing years, more and more native Surry County and Virginia Mountain people have learned the skilled trades. Today there are no foreign born people working here and very few people from out of this area as job opportunities are almost all taken by local people.

Prior to the 1930's, a great many of the skilled granite cutters were nomads who roamed all over the United States to work wherever there was a large granite job to be cut. Almost all cities has their own granite finishing plants where rough quarried dimension stock was finished for local buildings and monuments. Practically all the cutting was done by hand tools in those days, so it was easy for the granite cutters to move from place to place.

The Depression of the early 1930's put a great many granite companies out of business. This was especially true of the finishing plants located in the cities. The surviving finishing plants were mostly at the quarry centers. This trend has been speeded up by the need to invest large sums of money in expensive granite cutting machines, such as gang saws, rotary saws, diamond saws, wire saws,

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grinding and polishing mills, etc. The great bulk of finished granite is now produced at the large quarry centers, such as Barre, vermont; Elberton, Georgia; Cold Springs, Minnesota; and West Chelmsford, Massachusetts. Mount Airy is an important granite center.

The Woodruff brothers were pioneer managers of the granite industry at Mount Airy. They operated under the name of Thomas Woodruff & Sons until 1904 when the North Carolina Granite Corporation was organized. Ownership of this Corporation was scattered from Canada to Florida with important holding in Philadelphia, Pennsylvania. In fact, the principal office the the Corporation was located in Philadelphia for a time.

In 1910 some of the larger owners of stock persuaded the Woodruffs to employ the late John D. Sargent as Quarry Superintendent. Mr. Sargent was an experienced quarry and finishing plant manager with great ability and a dynamic personality. He had learned the granite business in Vermont and very soon began to get the granite business here at Mount Airy moving ahead soundly and rapidly. Mr. Sargent brought in experienced and capable granite executives. Among these were Christopher Binder who became General Manager and Robert Browne who became Superintendent of finishing plants. William S. Martin was Secretary and Treasurer and Raymond Sargent was Quarry Superintendent. This was in the 1920's. At this time, the Corporation was owned by four men in equal shares: J. D. Sargent, President, Col. F. H. Fries and William F. Shoffner, bankers of Winston-Salem; and Charles B. Keesee, a banker of martinsville, Virginia. The bankers

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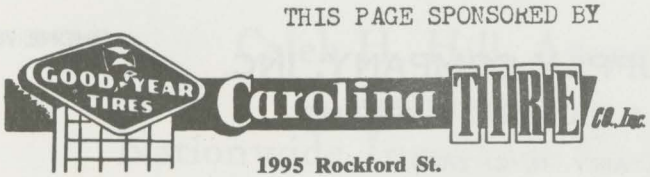
had put up the money to buy up all outstanding stock in the Company, and Mr. Sargent had traded in his ownership of the J. D. Sargent Granite Company for his one-fourth interest in The North Carolina Granite Corporation. The J. D. Sargent Granite Company had been organized in 1918 and managed by Mr. Sargent while he continued to manage the quarry end of the business for the Corporation.

The Mount Airy Granite Quarry is in the form of a low flat hill sloping from East to West and South to North. The deposit of granite is a homogeneous mass free from natural bed planes and vertical cracks. The color and texture are remarkably uniform throughout the entire deposit. The quarry is about 85 acres in area--nearly a mile long and one-third of a mile wide. Granite quarried today is a perfect match for that quarried 75 years ago, and it is believed this will be true for several hundred years to come.

Because the granite has no natural beds and cracks, it is necessary to free great sheets of granite from the mass by a process called lifting. A series of black powder shots at the bottom of a hold about 9 feet deep starts a horizontal split which is gradually spread out with the held of tremendous natural forces built into the granite by nature and the hot summer sun. Eventually a sheet of granite 4 or 5 acres in area is formed from which quarry blocks of almost any desired size can be broken out. These blocks are loaded on low-boys with forklifts right out on the quarry surface and transported to the cutting plant just outside the quarry area.

Gang Saws, Rotary Saws, and Wire Saws are used to saw up the rough quarry blocks into slabs of a required size and thickness.

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Grinders, polishers, and surfacing machines are then used to put on the desired surface finishes. Diamond Saws and Wire Saws are next used to size and shape the individual pieces of granite. Granite cutters using pneumatic tools and various types of hand tools complete the finishing processes. For buildings, bridges, and memorials, each piece of granite is carefully cut to predetermined dimensions so that it will take its proper place in the finished structure.

A substantial volume (between 2/3 and 3/4) of the cubic feet quarried into dimension blocks is used to make street curbing and sawed bed ashlar for masonry walls. This type of work is mostly done with machinery with a minimum of hand cutting required. Almost all granite cutters begin their apprenticeship cutting curbing and ashlar. The cutters with greatest talent and desire are moved to one of the cut stone plants where they can perfect their skills and craftsmanship. Some of the finest granite cutters and carvers in the United States have learned their trade here at Flat Rock.

Mount Airy Granite products have been shipped into all the states of the Union and to several foreign countries. Almost every type of granite product is produced from the finest statuary and memorials to crushed stone for poultry grit. The accompanying list of buildings, bridges, and memorials will suggest something of the high regard in which beautiful Mount Airy Granite is held

The 1970 officers of the Corporation are: R. Morgan Simmons, Martinsville, Virginia, Chairman of the Board, John P. Frank, President; Frank L. Smith, Vice President & Secretary, A. Clark Lackey, Vice-President; Lacy S. Vernon, Executive Officer; C. W. Taylor, Jr., Treasurer;

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Throughout the past 81 years, progress of the Flat Rock Community has been tied closely to that of the Mount Airy Granite quarry operation. The owners and managers of the North Carolina Granite Corporation are happy to be a part of this fine Community, and want to do their part in all worthwhile undertakings toward its improvement.

John P. Frank

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Mississippi River Bridge	Memphis, Tennessee
State Education Building	Raleigh, North Carolina
Ward Hall, U. S. Naval Academy	Annapolis, Maryland
U. S. Gold Bullion Depository	Fort Knox, Kentucky
U. S. Post Office	Mount Airy, North Carolina
The Governor's Mansion	Harrisburg, Pennsylvania
McCormick Memorial	Wheaton, Illinois
Eleanor Roosevelt Memorial Exedra (Cut from Salisbury Pink Granite)	United Nations New York City
Monroe County Civic Center Plaza	Rochester, New York
The First Baptist Church	Mount Airy, North Carolina
State House	Raleigh, North Carolina
Holy Family Church	New York City
12th Street Expressway	Washington, D. C.
Workmen's Federal Savings & Loan Assn.	Mount Airy, North Carolina
Washington Bridge	Providence, Rhode Island
The Citizens and Southern National Bank	Augusta, Georgia
Curbing for State Office Buildings	Albany, New York
Curbing for Interstate Bridges	State of Maine
Curbing for City Streets	Washington, D.C.
Curbing for City Streets	Atlantic City, New Jersey
Curbing for Bridges and Highways	New York City and State
Curbing for Interstate Bridges	State of Rhode Island
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FLAT ROCK BAPTIST CHURCH

The Flat Rock Baptist Church is located about two miles east of Mount Airy on Highway 103. It was organized at Laurel Hill January 15, 1899 with the help of members of First Baptist Church of Mount Airy. The following two pages are reprints of the actual minutes of the organization meeting in 1899.

This page

PRESENTED BY A FRIEND

J. ROBERT HIATT

Proceedings of the Organization of the Flat Rock Baptist Church

Laurel Hill N.C.
January 15th 1899

Representatives from different churches met here today for the purpose of organizing a new church. After a sermon preached by Dr R.D. Haymore from Matt 16. 18. the Presbytery composed of the following brethren from Mt Airy Baptist Church, Dr R.D. Haymore Revd C. Haymore Revd H. Powers and J.S. Betts and John A Martin; met in executive session.
Dr R.D. Haymore was elected moderator and John A Martin secretary. on motion of Bro C.C. Haymore. Bro C.C. Wigington was invited to join the Presbytery.
Letters were then called for, and the following named were presented for membership -
From Shelton Spring Baptist Church -
Ed Davis E.E. Davis Jesse Gowins, Mary A. Gowins
J.A. Deatherage Alice Deatherage, Sarah J. Cox R.F. Griffith [illegible] J.N. Simmons Susan E. Simmons Avis L. Simmons [illegible] Smith, Lucy O. Coates J.R. Cooper,
From Mt Airy Baptist Church -
W.F. Speight, Eliza Deatherage, Jas A. Deatherage, E.L. Shelton John Mitchell, Maggie Hilderbrand, Martha J. Deatherage, Mrs Jennie Griffith Mrs D.F. Gates,



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On motion of Rev L L Waymore these 25 members were declared a regular Organized and Independent Baptist Church.
On motion of Bro J W Simmons the church was named The Flat Rock Baptist Church
The church covenant confession of Faith, Constitution and By laws as printed on the preceding pages were then read one by one and unanimously approved
The church then proceeded to elect three Deacons. The vote was taken by ballot and Brethren. Ed Davis Phillip Deatherage, and W F Sleight were elected.
The Presbytery then proceeded to ordain the above named Deacons by prayer and the Lay on of hands
On motion of Bro Ed Davis. Bro J W Simmons was elected Church Clerk
On motion of Bro J A Deatherage the election of a Pastor was postponed until the next church conference
After Remarks by Dr R D Waymore, L L Waymore and W F Owens the meeting adjourned to meet again on Sat before the Second Sunday in February at the store Schoolhouse, at 2 o'clock P M

Dr R D Waymore Mod
John A Martin Secretary

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After its organization in 1899 service were held in the rock school house until the year 1905. The first pastor elected February 11, 1899 was Rev. J.H. Powers. The first deacons were Ed. Davis, Philip Deatherage and W.F. Sleight. The second pastor was Rev. Robert M. Loftis elected December 2, 1899. He was followed by Rev. S.M. Morton, and Rev. William Beamer.

The first church clerk was J.W. Simmons. The first trustees appointed in 1905 were Pete Deatherage, E.C. Shelton, Ed. Davis, J.A. Deatherage, Walter Sutphin, and J.W. Simmons. Also in 1905 a building committee was appointed consisting of Ed. Davis, J.A. Deatherage, Philip Deatherage and W.F. Sleight. They met in the school building and decided to purchase a lot next to the stone schoolhouse. On this rock they built a church in 1905.

In 1911 Rev. C.C. Haymore was elected pastor, followed by Dr. Tom Simth 1912, Rev. W.H. Wilson 1913, Rev. T.S. Grey,1915, Rev. J.H. Haynes 1917, Rev. Hooks 1919. Mrs. Hooks organized the first womens Missionary Union for our church. Mrs. H.C. Baughn was the first WMU President. Then came Rev. A.L. Harrison 1922, Rev. O.H. Hauser 1926, Rev. James Belton 1929, Rev. Tom Pardue, Rev. Joe Hall 1932, Rev. J.H. Hadley 1935, Rev. O.E.Ward 1936.

In 1937 they bought the present stone building which had been used as a school hause for many years. They remodled it and began having services in it.

Rev. Ward was followed by Rev. Felix Wagoner 1943, Rev. Robert Weekle 1945. The first parsonage was sold and our second parsonage was purchased August 19, 1946. It was sold September 8, 1964. Rev. Howard Barbam 1946, Rev. Paul Bruner 1949, Rev. Joe Maye 1953.

During 1954 our church once again took on a large building task. The educational building was built at a cost of $40,000. Of this

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amount, $24,000. was borrowed for 10 years, but the debt was retired in 5 years. Also in 1960 the church decided to build a new parsonage and remodel the sanctuary at a cost of $24,000. The parsonage was built on a lot purchased from Abner Deatherage located beside the C.W. Vaughn homeplace. This debt has also been retired during the year 1970.

Rev. Maye was followed by Rev. Bill Eaton. Rev. Lowell Willis and again Rev. Joe Maye.

After Rev. MAue we called the Rev. James Fink who is our present pastor.

Our church is once again in the middle of a building program. We are working on plans for a new sanctuary at a cost of approximately $150,000. to replace the old one which has been in use as a church and school over 75 years.

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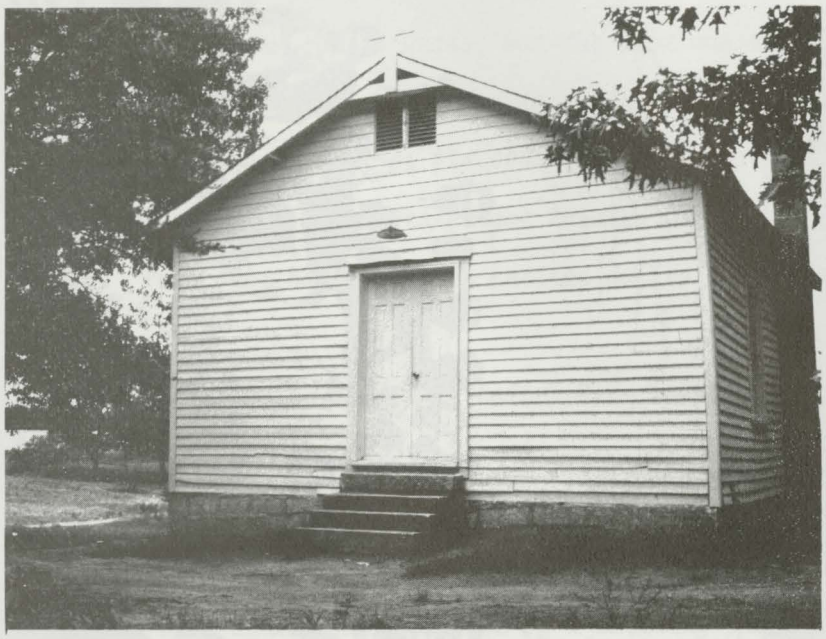
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Flat Rock Baptist
1932



MOUNT CALVARY CENTRAL METHODIST CHURCH

Our church was first established in a log building in the Oak Grove Community shortly before 1900. The logs for the building and an acre of land were donated by generous citizens of the Community . Services were held in this building until our present church was constructed.

In the year 1912, the trustees of the church, Mr. Tom Valentine, Mr. Ike Wright, and Mr. Plex Payne purchased a tract of land and a 20 ft. right of way to Lover's Lane Road from the Brower Estate. On this land we constructed our present church.

Our first pastor, Rev. J. R. Turner stayed with us approximately twelve years. His ministry was followed by The Rev. William Martin. Since that time we have had many ministers. Our present pastor is Rev. East and our present active membership is approximately 14.

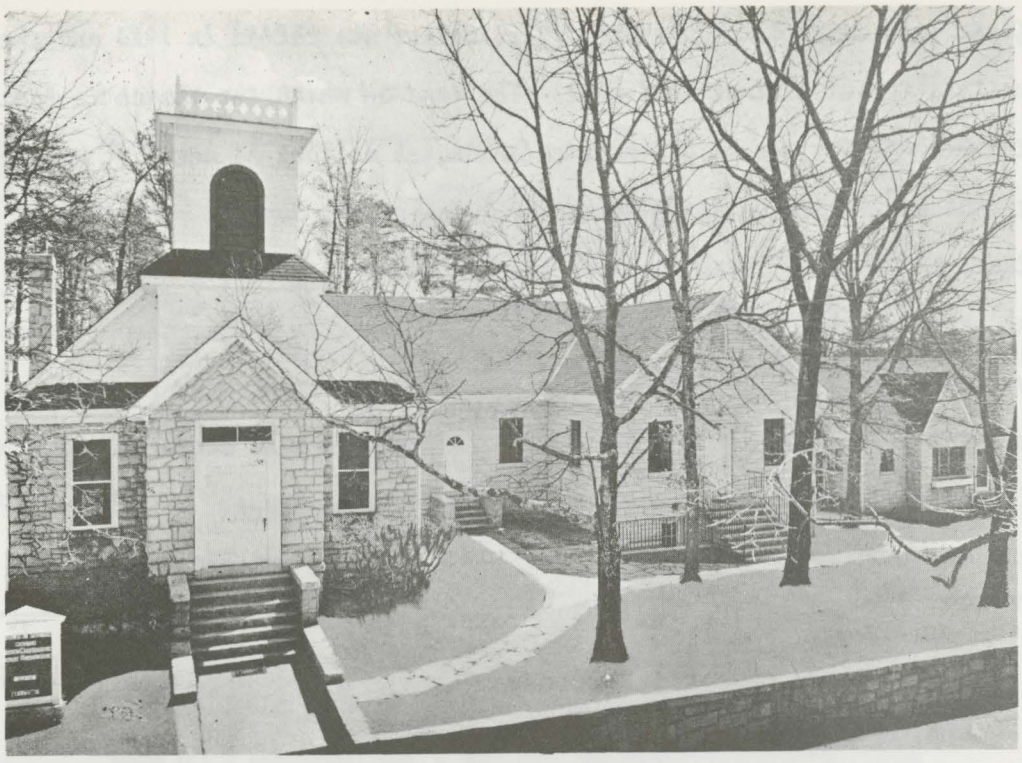
Services are held every first and third Sunday.

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History of the Flat Rock Presbyterian church as told by the elderly members. The church started as a Mission of the First Presbyterian Church of Mt. Airy, as a Sunday School in the old Flat Rock School House, by the Spaughs', Monroes', Valentines', McKinzies', Mitchells', McKellars', Leachs', Thompsons', Wrays', Davis', Sheltons', Gates', Riggs', Walkers', and Campbell's, who were charter members of the church. The Corner Stone of the present Flat Rock Presbyterian Church was laid on September 12, 1903. This event was the most important in the history of the church. Pastors of the First Presbyterian Church held night services in the newly organized church for some time.

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The first full time pastor, Reverend R.L. Berry, was called in 1923 and there have been several pastors to serve since that date. The land on which the church is located was donated by the Gilmers for use as a Presbyterian Church as long as needed. When no longer needed by the church it would be returned to the heirs of the donors. The present church property includes the Manse or parsonage and two additions to the original church. The additions to the original church constitutes an adequate educational building, remodeling of the sanctuary, and placing a Flammond Organ in the sanctuary along with the piano.

The present church building and the manse is equipped with automatic heat while the original building was heated by an old Cast Iron Pot-Bellied Stove.

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FLAT ROCK PRESBYTERIAN

1930's



JONES CHAPEL --- CHRISTIAN FELLOWSHIP BAPTIST CHURCH

Jones Chapel is located about four miles from Highway 103 on McBride Road. It was built by the members from the surrounding community about 1912 on a tract of land donated by Ed McBride. It was organized by the Christian Missionary Alliance Church of Winston-Salem as an outpost mission. The first pastor was the Rev. Gidion Jones who remained about one year. The original trustees were Wyley Young, Charlie Jones and Jessie Poore. Services were first held two Sundays a month, but later was changed to every Sunday. As the mother Church was located in Winston Salem and our offering was not self-supporting the Christian Missionary Alliance closed the church doors after several years of operation.

It was then purchased by a Miss Mable Towe to be operated as a branch of the Penticostal Church under the name of Gospel Light Tabernacle. The pastor was the Rev. Floyd Holyfield. The trustees were Rev. Floyd Holyfield, Mable Towe, and Iva Lee Gunnell. It did not operate very long under this name until it was sold again. This time it became a Missionary Baptist Church, again named Jones Chapel but later changed to its present name of Christian Fellowship Baptist Church. The first

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pastor of the baptist church was Rev. Bill Rigney; second, Rev. Willis Pell; third, Rev. Arnold Hiatt; fourth, Rev. Roscoe Creed and the fifth and present pastor is Rev. Ted Hiatt.

During the time of these five pastors many improvements to the property have been made. We have installed automatic heat, carpet, new rostrum, and a new entrance to the front.

Our present average attendance is about twenty-five to thirty people.

History per Wade McBride

. Behavior is a mirror in which every one shows his image.

. Laugh some and weep some, but don't become either a clown or a grouch.

. The most useless exercise in the world --- running into debt.

. A retentive memory may be a good thing, but there is something to be said for the ability to forget.

. A watched pot never boils.

. One of the hardest secrets for a man to keep is his opinion of himself.

. If it doesn't affect your hands and feet, it isn't religion.

. Write injuries in the dust, but kindness in marble.

. Habits are at first cobwebs, at last cables.

. Some people do not seem to grasp why they were given two ears and only one tongue.

. Running people down is a bad habit, whether you are a motorist or a gossip.

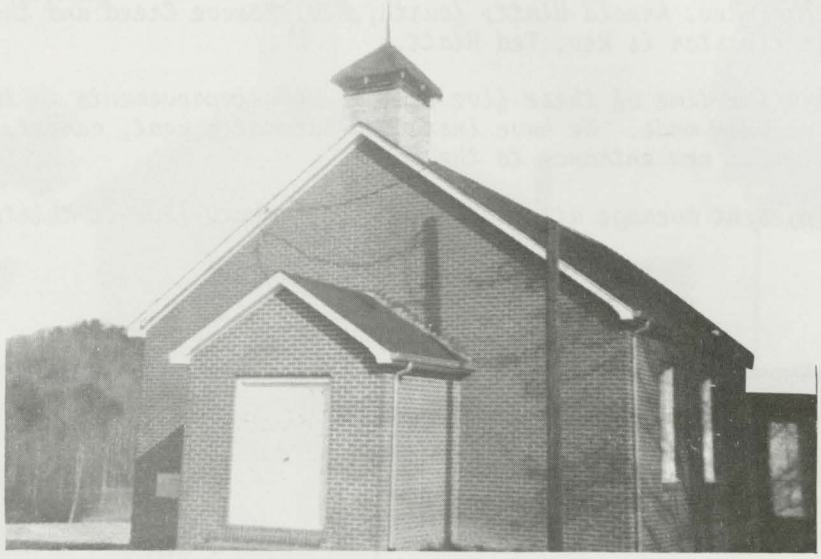
. No person is as bad as he is said to be, nor half as good as he could be.

. A sharp tongue and a dull mind are usually found in the same head.

. A winner never quits, and a quitter never wins.

. When you shake hands with the devil, it is hard to let go.

. Those who live on the mountain tops have a longer day than those who live in the valley. Sometimes all we need to do to brighten our day is to rise a little higher.



Slate Mountain Baptist Church

The Slate Mountain Baptist Church is located on Highway 103, approximately 7 1/2 miles from Mount Airy. It was organized near its present location on September 20, 1914, after a Baptismal Service in nearby Arches Creek. The presbytery which participated in the organization was composed of the following ministers and Deacons: Rev. C.C. Haymore, Rev. J. W. Simmons, Rev. T.H. King and Rev. C.C. Arrington, with Deacons J.M. Hill and John A. Martin of the First Baptist Church of Mount Airy.

Rev. T.H. King was elected president of the presbytery, and John A. Martin secretary. A large number of local people then presented themselves for membership and the church was duly organized and set in order. Since that time the church has played a very prominent part in the life of the community. A goodly number of its members have become ministers and their influence has gone out to many different parts of the country.

In the past the church has had a large number of well known ministers to serve as pastors, including men like Rev. G. W. Tucker, Rev. Jim Belton, and others as well.

The present pastor is Rev. R. L. Kizer and he is enjoying a very fruitful ministry at this place at this time. It is a beautiful little church and it is really an asset to the community it serves.



Korner's Grove Primitive Baptist Church

Korner's Grove Church is located about two miles from Highway 103 on McBride Road. This church was organized December 30, 1916 as an arm from Mountain View Church. The Presbytery met at what was known as Beasley's stand. The Presbytery consisted of Elder R.T. Monday, Moderator; Elder M.P. Spencer, Clerk; and Elder J.R. Gardner, assistant Clerk and Elders W. H. Atkinson; G.W. Harris, J.W. Beasley, J.D. Easter and Deacons Jesse Beasley, J.R. Beasley, R.W. Moseley, T.A. Jones and M.W. Noonkester.

Members presenting letters from sister churches to this church were Robert Beasley, Fannie Beasley; John Beasley; Betty Beasley; Elder J.W. Beasley, Ella Beasley and Elizabeth Beasley. The Presbytery found them an orthordox church in faith and order, then moved, the church adopted the name Korner's Grove.

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The church adopted the Articles of Faith and Rules of Decorum of Zions Association and elected J.W. Beasley as their moderator and T.J. Gates as clerk and Deacon. Elder J.W. Beasley served this church as pastor from time organized until his death January 22, 1967. He was assisted over the years by assistants. They were Elder G.W. Harris, Elder J.R. Beasley, Elder Joe Boles and Elder Johnnie R. Belton; all of these except Elder Belton presided Elder Beasley in death. Elder Belton is our pastor at present. He is the Grandson of Elder Beasley.

Sunday of meeting in the second Sunday in each month and Saturday night before at 7:30 P.M. Time of Communion in May and October.

J.Vester Beasley , son of Elder J.W. Beasley, served this church as deacon from 1937 until his death March 18, 1970.

Officers of our church at present are:

Pastor - Elder Johnnie R. Belton

Deacons - Troy Jones, George Throckmorton, J. Edd Key

Clerk - G.R. Belton
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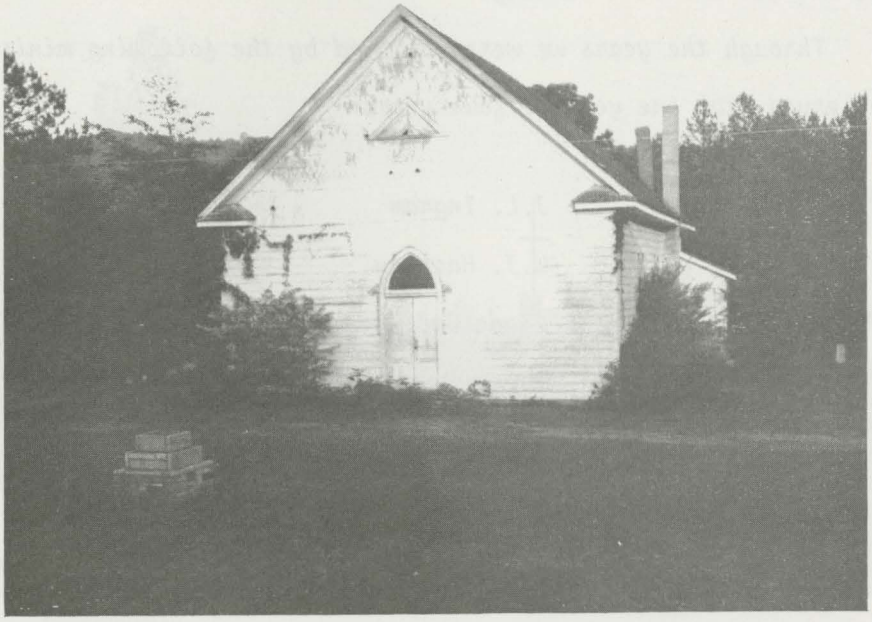
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MOUNT AIRY, N.C.



PLEASANT VIEW METHODIST CHURCH

The Pleasant View Methodist Church is located about 5 miles east of Mt. Airy on highway 103. When our church was first organized in 1920, we held Sunday School at the Sulphur Springs during the first summer and in the fall we moved to the Berthem Crissman house for sunday school.

In 1920 Mr. Walter Wall, Mr. M.K. Pleasant, Mr. Bud Allred, Johnny Wall and several other men began a new church building. We held ice cream suppers, and sold chickens to raise funds, (This is where it got the nickname Chicken Church) We also solicited funds throughout the neighborhood. These projects together with lots of donated labor and materials and working together as a group we soon

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Through the years we were pastored by the following ministers who served from one year to four years:

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W.J.S. Walker
J.A. Cooke
H.M. Wellmon
R.E. Ward

J.L. Ingram
W.J. Hackney
Clyde Collins
Worth Sweet
W.H. Hackerd

Caleb Ashburn
George W. Williams
C.B. Gwyn
Thomas Howard
Wallie Ryles
Albert Rodreques

Our church closed on June 6, 1966 and its members consolidated with nearby churches.

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FLAT ROCK PENTECOSTAL HOLINESS CHURCH

The Flat Rock Pentecostal Holiness Church was organized October 15, 1923. The Reverend H.V. Dempsey, then pastor of the Mount Airy Pentecostal Holiness Church came to the Flat Rock community and organized the Flat Rock Pentecostal Holiness Church. In the home of Mr. and Mrs. C.C. Blackmon, Sr. There were six charter members.

The group continued to worship in "The Tabernacle," a frame building, originally meant to be a two room dwelling house. This building was located on the property of Mrs. Diana Ayers, a pioneer and faithful member of the church.

A new frame church building was built in 1926, on what is now, Pentecostal church Road. The property on which to build the church was donated by Mr. C. C. Blackmon, Sr. Rev. William Branch was pastor at that time.

The new church building, located on Highway 103 at the corner of Pentecostal Church Road, was dedicated on March 24, 1968, with the Reverend Jack D. Goodson serving as pastor.

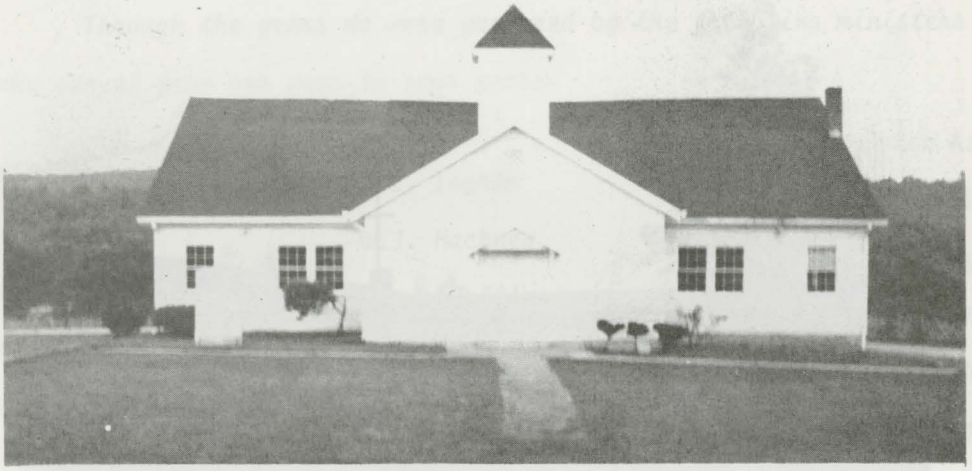
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OF

FLAT ROCK PENTECOSTAL HOLLINESS CHURCH



History Of Flippen Memorial Memorial Baptist Church

The Flippen Memorial Baptist Church was organized in the home of D.A. Livengood on the 12th day of December, 1937, with eleven charter members. Rev. Lonnie Flemming was elected as its first pastor and served the Church for more than five years at which time he resigned to accept work at Calvary Baptist Church. D.A. Livengood, Reid Goins and Reid Flippen were elected as the first deacons. Sandy Stevens as its first treasurer and D.A. Livengood as its first clerk. The following were the first charter members of the church, Mr. and Mrs. D. A. Livengood, Mr. and Mrs. Reid Goins, Mr. and Mrs. Sandy Stevens, Mr. and Mrs. Roscoe Jefferson, Mr. Reid Flippen, Mrs. Minnie Flippen and Mrs. Joe Everhart. The first service was held in the new church building which was 24 X 36 ft., on January 23, 1938. The pastor received $2.63 at its first service.

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We only had service once a month the first year which was held on the second Sunday of each month. At the end of the first year, we had a membership of 23 members, a gain of twelve members for the year. Pastor salary for the year was $18.75. Grand total of all gifts for the year was $106.56. The church grew year by year and at the beginning of our second year which was 1939 was $4.85. At the end of the year 1939 we had a total of 37 members, a gain of 14 members. Pastors salary for the year was $63.00. Grand total of all gifts for the year was $281.21. At the beginning of the year 1940, our service again was changed to three Sundays a month. At the end of this year, which was our third church year, we had a total of 75 members, a gain of 38 members for the year. Pastors salary for the year was $278.42. Grand total of all gifts was $669.23.

The year 1941, our services was the first and third Sundays, as our pastor was called to serve Mt. Carmel Church on part time. At the end of this year, which was the fourth year of the church, we had a total of 83 members which was a gain of 8 members. Pastors salary was $481.47 and grand total of all gifts was $2699.37. At the beginning of the new year 1942 our church went on full time and has been on full time ever since. Mr. Flemming served this year and part of 1943, at which time he resigned to accept the Calvary Baptist Church. At the end of the year 1942, which was the fifth year of the church, we had a total of 82 members, gaining 4 and losing 5 during the year. Pastor salary $357.99; total giving $1045.47. In the year 1943, Mr. Flemming resigned as pastor and Rev. Gurney Holder was called to succeed him. At the end of the year we had a total of 82 members,; pastors salary $500.00; grand total of all gifts $818.30. The year 1944 was the beginning our seventh year as a new church. We gained seven members during this year; pastors salary was $467.87; grand total of all gifts was $861.36.

The beginning of a new year dawned in the history of Flippen Memorial Baptist Church in 1945. Bro. Ray Billings held our revival, which was the second greatest revival in the history of the church.

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Payne Chapel Baptist Church

Mt. Airy, North Carolina

April 7, 1970

The Payne Chapel Baptist Church was organized December 1948, under the leadership of Rev. J.H. Brown who was elected pastor. Rev. Brown served as pastor until 1968, (20 years). In 1967, the church was being rebuilt. One year later Rev. Marvin Lawson from Reidsville, North Carolina became pastor and is now serving. The building is now being completed.

. "The mills of God grind slowly, but they grind exceedingly small."

. Rivers (and men) get crooked by following the line of least resistance.

. Still water runs deep.

. God's book-keeper makes no mistakes.

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Welcome Baptist Church

"And I say unto thee, that thou art Peter, and upon this rock I will build my Church, and the gates of hell shall not prevail against it." Matthew 16:18.

Believing these words of Jesus with all our hearts, eighty members, with the Rev. E.M. Ferguson, organized the Welcome Baptist Church of Mt. Airy, North Carolina on Sunday, April 30, 1951, at 12 o'clock Noon.

Today we should like to reflect on those years that have brought us to our present day. The eighty good members, along with their first pastor, the Rev. Ray Blackwelder, spent many hours of prayer and hard work to begin the young church. Of course, there were carpenters and construction workers, but the early members pitched in hours of hard labor and got her started. They worked in the spirit of faith and love and new members were added as the little church grew. The benches were crude and the floors were rough but that didn't hinder the spirit of worship. For almost two years Rev. Blackwelder led us.

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Following is a list of the first officers and teachers elected on the day the church was organized: Glenn Midkiff-Choir Leader; Calvin McHone-Assistant; Louise Wall-Pianist; Kathryn Haynes-Assistant; Austin Ward, Jim Wall, and J. P. Thompson-Ushers; Tom Roddy-Church Clerk. Business Committee-Elbert Eaton, Howard Faw, Ellis Beck, Glenn Midkiff and Carl Anderson. Elmer White-Sunday School Superintendent and Buck Wolfe-Assistant Sunday School Superintendent.

In January 1953, the Rev. Ray Billings came to lead the sheep of Welcome. In September of this year Welcome was accepted into the Surry Baptist Association. During the year 1954, we started our lovely parsonage. Rev. Billings was no stranger to hard work either, and we saw him lead us in straight paths spiritually and in hard work physically until he was called to a new pastorate.

The Rev. Eugene Couch came to Welcome on December 1954. His stay here was only about nine months but we saw evidence of the Lord's presence as we were closer to Him during the leadership of Rev. Couch.

The new year of 1956 brought to our pulpit the Rev. Hobert McFalls. He was a good minister and more members were added to the roll of Welcome. After three years, God saw fit to call Rev. McFalls to his Heavenly Home.

March 30, 1958 brought us our present pastor, Rev. G. Walter Walker. During his stay here we have seen the addition of a fellowship building and new pews, also pulpit furniture, the church interior has been remodeled, air conditioning installed and wall to wall carpet laid. Outside the church lawn has been improved and the work of many small details is still going on. Today our present membership stands at 260. Thirty-seven of these being Charter Members.

God, in Jesus Christ, through the ministers He has called, has led us through these many years. The work on our part has not always been easy, but what is this compared to what Christ has done for us. For you - for me.

As Jesus said to Peter in the Long, long ago; "Because of your faith, I want you to know upon this rock my Church I shall build", and even today His word is fulfilled.

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FRIENDLY TABERNACLE

Our church is located on McBride Road approximately one mile from highway 103.

It was first established in 1952 under the direction of The Rev. Ray Blackwelder, who stayed with us as pastor. Our church building was originally a white frame structure, but recently we have added brick veneer. During the last year we have enlarged and paved the parking lot.

We continue to grow under the ministry of the Rev. Roby Wilcox, who came to us from Elkin, North Carolina as our pastor in 1953 and has been with us since.

Our present membership is approximxtely 150 members with an average Sunday School Attendance of almost 100.

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COMMUNITY GOSPEL MISSION

In the spring of 1958 our church began as a mission. As we had no church building, Sunday morning service was held in The Scout Hut by permission of The Flat Rock Ruritan Club. We had 53 in attendance at our first meeting and we continued to meet in the Scout Hut for about 16 months.

In the fall of 1958 the North Carolina Granite Corporation granted land on which to build a church. Through donations of money and volunteered labor of friends, neighbors, and other churches in our community, we were soon able to begin our church. The basement was soon completed, and used for services until the auditorium was completed in 1962. Our church was known as a mission until this time.

When we moved into the new auditorium we organized our present church with fifteen charter members, consisting of the following: Mr. and Mrs. Hugh Tilley, Maude Lawson, Vada Inman, Mr. and Mrs. Mose Jenkins, David Banks, Beatrice Marsh, Mr. and Mrs. Mac Jenkins, Mrs. Jack Dawson, Mrs. Maggie Shaw, Mrs. Henry McMillian and Mr. and Mrs. Ray Hemmings; who was our first pastor.

Our present membership is 75, with attendance in Sunday School as high as 123. We are enjoying a fruitful ministry under our present pastor, Winfred Davis.

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BOTTOM ROAD TABERNACLE

Located on Bottom Road 1/8 mile from highway 103. Bottom Road Tabernacle was established in 1965.

The pastor is Rev. Paul Combs. The number on Roll is sixty (60) members. The trustees are:

Paul Combs
Dennis Upchurch
Gene Combs
Claude Shinault
William Snow

This church in nondenominational and all are invited to attend.

. Keep a fair-sized cemetery in your back yard in which to bury the faults of your friends.

. A bird in the hand is worth two in the bush.

. Gold goes in every gate, except the gate of heaven.

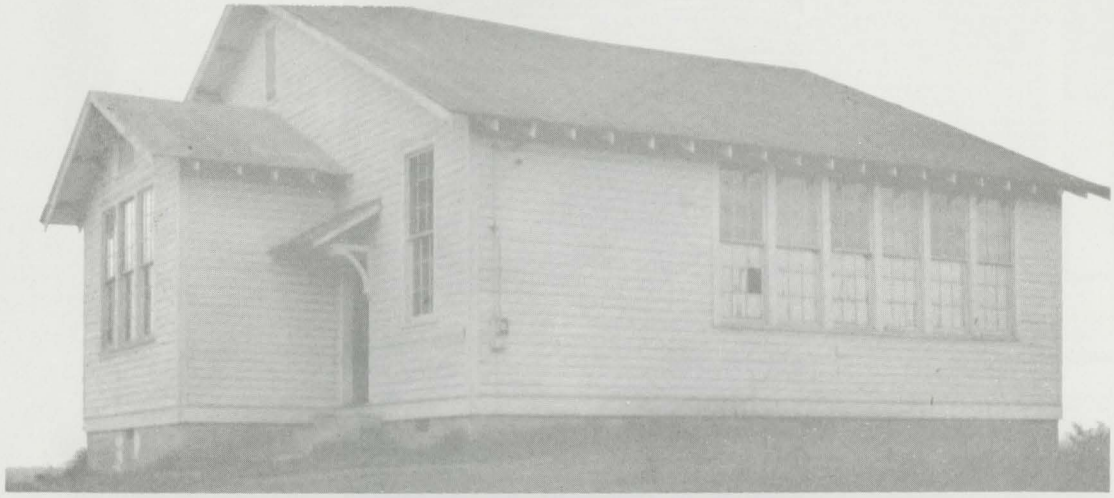
. There is never enough time to do something correct but always time to do it over.

. The chains of habit are generally too small to be felt til they are too strong to be broken.

. You may wander far, but God's love has a very long arm.

. It isn't the number of members a church has on its rolls that counts, it is how many it has on their knees.

. A man may fail many times, but he isn't a failure until he begins to blame someone else.



PAYNTOWN SCHOOL

Payntown school is located on Payntown Hill just about 200 yards from Payntown road. It was built by the state during 1919-1920. This school was used regularly as a grammer school until 1965, when it was closed. Shortly afterwards it was sold to be used as a church.

PAYNTOWN HOLLINESS CHURCH

Payntown Church began with services in the homes of members and was organized as a church under a cherry tree at the house of a member. They built the church which is now Payntown Chapel and after a few years consolidated the two congregation together. After Payntown school was closed in 1965 the trustee purchased the school building and land from the county for $710. Pastors of the church have been Gertrude Craven, Joe B. Brim, and Clarence Minor. It is a nice little church on a high hill overlooking the Flat Rock community. Their average attendance is about 25, and services are held every 2nd and 4th Sunday.

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THE McBRIDE SCHOOL HOUSE

The McBride School House located approximately 3 miles from highway 103 on McBride Road was built in 1899 with 2 rooms by Mr. J.D. Wall. He taught for several years then Lee Brintle taught until 1913. Then Mrs. Frank McBride was principal and teacher until 1924. Mrs. Mary Jessup and Miss Dorthy Watson taught until the school was moved to Flat Rock. Some of the students during those years were:

Frank Beasley, Sandy Stevens, Joe Everheart, Ervin Everheart, Vestal Beasley, Frank Culler, Pearl Everheart, Glady's Slate, Earnest Slate, Virginia Slate Culler, Eunice Slate Pell, Reid Flippin, Ervin Ward, Marvisa Ward, Melton Ward, Virginia Slate Culler. Mr. Ed. McBride and Usler Hatcher graded the McBride road from Virginia State line to the Cross Roads in 1895.

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TESH SCHOOL
1899 - 1929

The old picture above of students in front of Tesh School was made about 1916. Mr. Kenneth McKezzie remembers the names of many of them and in some cases just the last name. Front row---(l-r) Johnny McKeller, Kenneth McKenzie, unknown, Joe Glidewell, unknown, Bill Baughan, unknown, Bob Lovill, Bud Lovill. Kenneth Motsinger, Edward Alfano, unknown, Gaston Gardner, Raymond Fillea, and Harvey Griffith. Second row----(l-r) Agnes Gibson, Sarah Walker, Mastrani, Mastrani, unknown, Mastrani, Margaret Gwyn, Jane Davis, unknown, Short, Margaret Walker, unknown, Margaret Opia, Jane Gardner, Short, Nellie Gibson, Lela McBride, and Thora Baughan. Third row (l-r) George McKenzie, unknown, Short, Tony McBride, Mastrani, unknown,

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unknown, Winnie McKenzie, Anna Bowman, Lettie Gwyn, unknown, Josie Barr, unknown, Johnson, Bob Beasley. Fourth row----(l-r) unknown, Grady Burton, Irvin Baughan, Joe Leach, Griffith, unknown, Lillian Beasley, Annie Glidewell, unknown, Margaret Leach, Walker, George Gibson, John Griffith, Grey Davis. Fifth row (l-r) first three unknown, Alpha Gates, unknown, Elmo Gardner, Albert Beer. Sixth row (l-r) unknown, Alma Davis, Gladys Davis, Ginny Gates. Standing in doorway is the principal, H.C. Taylor.

The old Tesh School was located on Tesh Avenue about 1 mile east of Mount Airy. The land for the school was donated by a Mr. Gilmer.

Mr. J.A. Tesh after whom the school was named, donated the brick and building material for the building. It was started about 1899 and completed about 1902. Mr. Frank Martin was a teacher and Mr. H.E. Taylor was principal. The school was not used after about 1929 and was torn down soon after it was abandoned.

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Measures the worth of the life we live.

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COMBS TOWN SCHOOL

Combstonw school was located just behind Combstown Baptist Church on ½ acre of land donated to the state by the church for a schoo. It was a two room weatherboard structure build in 1917. The teachers were Mr. Henry Davis and Sally Kallam. The school was almost completeky wrecked by a terrible storm in 1919 and was abandoned. The building was sold and toen down and the state gave back the ½ acre of land to the Combstown Baptist Church. The students transferred to the new Paynetown school which was constructed on Paynetown hill in 1919 - 1920.

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. God gives His very best to those who leave the choice with Him.

. To make mistakes is human; to repeat old mistakes is stupid.

. Better try something and fail, than try nothing and succeed.

. Never leave til tomorrow what you can do today.

. Early to bed, early to rise, makes you healthy, wealthy, and wise.

. God will not look you over for medals, degrees, or diplomas, but for scars.

. It is better to give a cheap bouquet
To a living friend, this very day,
Than a bunch of roses, white and red,
To lay on his casket when he's dead.

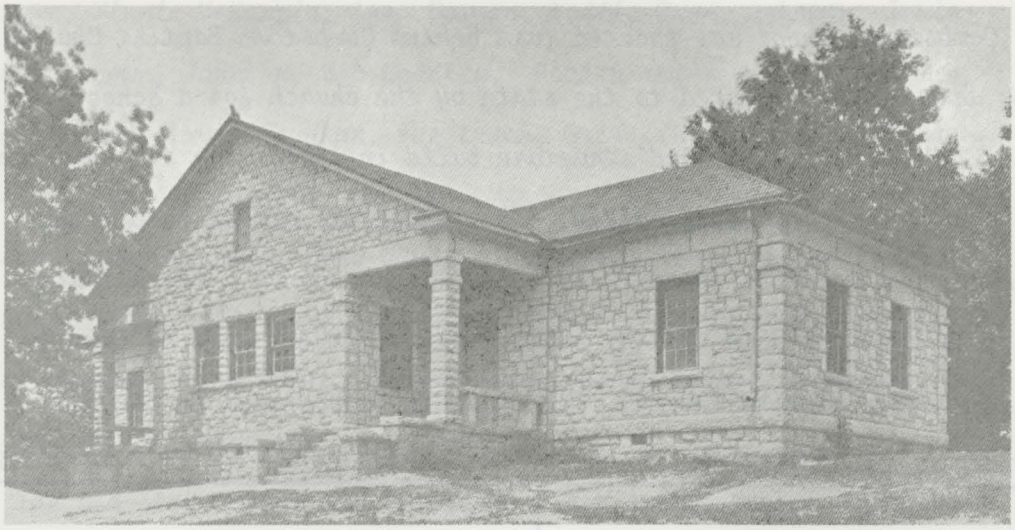
. He who controls not his youth will not enjoy his old age.

. Be big enough to admit and admire the abilities of people who are better than you are.

. "The man that I want to be is so much better than the man I am, that the man I am can never be the man I want to be."

. The very best way to get rid of enemies is to make friends of them.

. Study the Bible to be wise; believe it to be safe; practice it to be holy.



This is the remodeled Flat Rock School of 1907. This addition was to the front of the original one room rock school built years earlier.

The following was printed on the back of this old photograph found in the office of N.C. Granite Corp.

Few communities can boast of as handsome a school as the Flat Rock District School, situated two miles east of Mt. Airy, N. C. In 1907, when the county authorities decided to build a school at this place the plans provided by them did not meet with the approval of the parentage of the district, who voluntarily subscribed enough money to erect this beautiful and substantial building.

Generations may come and go; the roof and subsequent roofs may rot and fall; even the worn and much be-whittled benches may be many times

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FLAT ROCK HIGH SCHOOL 1927

The above picture was the first High School students at the new Flat Rock High School. Many of them transferred from Mt. Airy. 1st row---(l-r) Kneeling-----Lacy Sutphen, Coy Midkiff, Jimmy Hiatt, Sherman Anderson. 2nd row----Bruce Gwyn, Virginia Jones, Ada Shelton, Mary Lee Durham, Pearl Hiatt, Maude Vaughn, Margie Stanley, Bessie Sutphin, Terry Beamer (teacher) Mr. Cubbage (teacher) 3rd row---Flossie Vaughn, Alene Ward, Zela Slate, Grace Vaughn, Essie Hemmings, Nan Deatherage, Margie Vaughn, Nell Stanley, Bessie Love, Ramey Vaughn, Harvey Vaughn.

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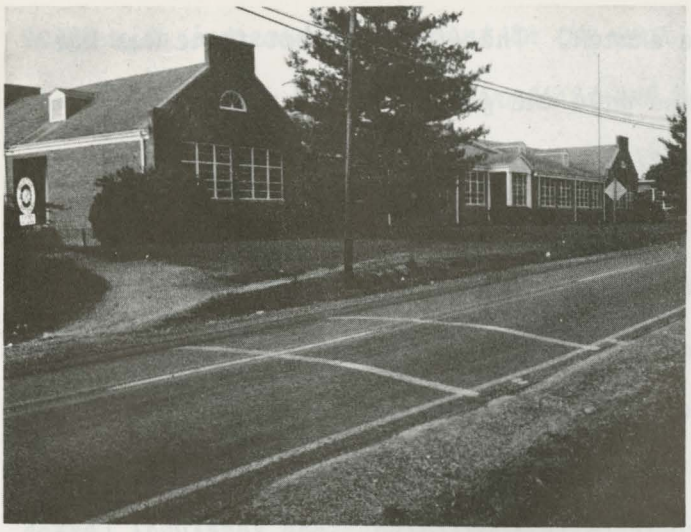
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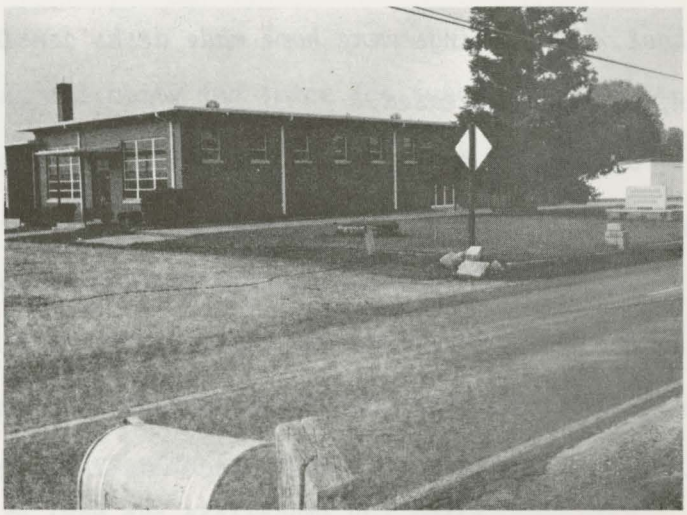
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Memorandum of Flat Rock School

The first school in this district so far as is known was taught by Joe Gorden in the 1860's in a small one room house on a farm known as the Bolt place, about 1/2 mile east from the present school site. Length of term was possibly two to three months.

In the year 1875, John Brower owned a large tract of land developed by Merlin Marshall. This is known as the Marshall farm. He built a nice large church of large hewed logs, dedicated to different Denominations for worship. The church was located about 1 1/2 miles north east of the present school site and was named Laurel Hill Church from Laurels growing on cliffs near by.

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The school was moved from the Bolt place to the church. The first teacher there was Merlin Marshall's wife, Mrs. Ellen Menthorn Marshall, who gave the first Christmas tree program in this community. An address at this program was delivered by Walter Creasy, who became a distinquished Methodist Minister.

The Church and school combination was not satisfactory, then the first school house built by the county in this district was built of logs near the church and known as Laurel Hill School. Furnishings were home made desks constructed by J. D. Belton, father of Dr. Joe Belton, both now deceased.

Only a few terms of two to four months were taught in this building. Bob Yokely of Lexington taught the last session in the year 1895. The Rev. J.H. Lewellyn was co-superintendent.

In the year 1889 the Granite Quarry was opened up by the Woodruff Bros., George and Tom. A desire for convenience and improvement. A site for a school was selected by the Woodruff Bro., Jim Deatherage, Eli Combs, John D. Wall and Esqr. Wall. A large stone building was erected by Woodruff Bros. The school was then moved from Laurel Hill to the stone building and named Flat Rock School in 1896.

This building, furnished with new double desk, was used for several years for a Union, Sunday School, Church purposes, as well as school. (This building is now a part of Flat Rock Baptist Church.)

McBride, Sheltontown and Slate Mountain school districts were established from part of Flat Rock and other districts.

Bob Yokely was first teacher in Flat Rock School. Prof. J.H. Allen - co-superintendent.

Soon attendance increased requiring the employment of two teachers. Rev. W.M. Wall and Mary Lee Deatherage were employed.

As time passed requiring service of more teachers, additions were added to these buildings. Three teachers were employed for Flat Rock School.

MT. AIRY ABATTOIR
&
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Still with increased enrollment in the year 1924, five teachers; Miss Nora Atkins, Miss Marie Woods, Miss Welch, Miss Irene Armfield and Mrs. J.D. Wall were crowded into space for three teachers for a term of five months.

With the need for a large building and educational advancement of rural boys and girls, a personal application was urgently requested of the county Board of Education and Supt. E.S. Hendren, by a private citizen. John D. Wall, for consolidation of these separate schools and establishment of a High School at Flat Rock.

Soon a brick building with 14 rooms including a library and space for lunch room was erected. In 1926, students assembled in this building for the first term of High School and elementary combined, with Mr. Cubbage, Principal.

A bill introduced, and passed in the Legislature by Attorney John Folger, lengthened school terms to eight months.

These class rooms soon became inadaquate and the large auditoriam was sometimes used for class and study hall. A modern separate building was erected for High School pupils in 1945. During 1948 our agriculture building complete with shop and classrooms was built.

February 22, 1957 was the day of the terrible school fire which took the lives of a third grade teacher, Mrs. Cora Beasley and one of her third grade students, Larry Adams, and injured more than 40 others, six of them critically.

It would have been impossible that day to convince anyone in or near Flat Rock that anything good could come from this terrible school fire, but every school child in the entire state of North Carolina was affected by the tragedy.

The Flat Rock school fire was the first school fire in the state to claim a life since records were begun in 1900. It woke up county and state officials.

The General assembly in session when the 30 year old building burned, passes a law requiring every school in the state to be inspected three times annually by a liscensed electrician.

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It passed another law requiring principals to inspect their buildings twice each month and report their findings to the superintendent.

It passed still another law making monthly fire drills mendatory.

And it made the exicting fire laws governing the construction of new schools more stringest.

The day after the fire Mr. Phillips, our principal was quated as saying "Maybe our sacrifice will save hundreds of lives."

At that time there were several hundred schools over the state built by the same fire-trap plans used for Flat Rock, all classrooms opened into a central auditorium. The Flat Rock fire started in the auditorium and blocked all exits within minutes.

Many such school building were taken out of use after the fire, others were changed by adding outside doors, fire towers, fire escapes, sprinkler system and fireproof ceilings.

In Surry County alone, 178 outside doors were cut in classrooms that had no escape except through the auditorium.

In 1958/59 a new building was erected to replace the one burned. Fire safety was considered in every feature of the new school. Its floor and walls are of masonary construction. Each room has an outside and an inside entrance door of metal. The building itself is split level so that all rooms are close to the ground.

The school water tank is so far away from the building that flame cannot reach it,and it has hydrant connections.

The same precaution have been taken in every school built in North Carolina since Feb. 22, 1957.

In the fall of 1959 the high school of Flat Rock was consolidated with several other area schools into the new North Surry High School. This took several students away from Flat Rock but gave a greater chance of a better education to both the high school students and the elementary school.

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During 1967 our 30 year old white frame gymn was replaced with a new modern fire resistant brick structure of which we are all very proud.

At the end of the 1969 school term our beloved principal of 34 years, (since 1933) Mr. A.P. Phillips retired. Both he and his wife have been and still are blessings of untold value to our community. Even though we were glad for him that he could retire, we certainly dreaded to see him leave our school. It seems to most of us he is as much a part of Flat Rock school as the ground it is built on.

Our school continues to grow with our new principal Norman Smith, and a fine group of dedicated teachers, along with the help of a very active P.T.A.

MR PHILLIPS

Mr. Phillips is leaving Flat Rock
This is very hard to believe
Thirty-four years of service he's given
And credit he ought to receive.

He has guided the children forward,
He's even taught the parents of some;
Flat Rock School is proud to say,
We appreciate all that he's done.

He's a very understanding gentleman,
The kindest I've ever known;
You can tell he loves children
This love he has always shown.

But now we are going to lose him, So this is what we insist;
Mr. Phillips, whenever you think of us, Remember you are greatly missed.

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Kuritan National

To all to whom these Presents shall come, Greetings.

Official Charter No. 789

This is to Certify that the Kuritan Club of

FLAT ROCK

having satisfied all requirements for affiliation is hereby chartered by the Board of Directors of **Kuritan National** and is entitled to all rights and privileges pertaining thereto.

We declare you a lawful club and charge you ever to conduct yourself as such.

Charter Members

A. Lee Neal	Fred Goins	John B. Haynes	
K. C. Jackson	John C. Parker	Ray Figgs	
Lacy McMillian	Newell Simmons	B. F. McCann	
Joseph R. Hemphill	Lee Simmons	Gray Simmons	
Ray Thorpe	Frank Hensley		
	Clarence Tagg		
	Jeffery Blackmon		
Scott	James A. Hazlett		
Son Childress	Quentin L. Ward		

In Witness Whereof, this charter is signed and sealed this 31st day of October 1956

National President

National Secretary

AN INTRODUCTION TO THE FLAT ROCK RURITAN CLUB

Being a Ruritan is by no means an easy chore if one lives up to the tenents of the order. It means taking time out from one's usual busy day to attend the regular monthly meeting, for a good Ruritan takes pride in having perfect attendance each year he is a member in good standing.

Once a Ruritan is at the meeting he must help his fellow members in making decisions involving the community at large---decisions which often means the club virtually going out on a limb in undertaking a project that will mean putting the club in debt financially to carry out the project.

The Flat Rock Ruritan Club was organized by a group of men who had concern for the community and its welfare; who wanted to have a better, safer, cleaner, more modern place in which to live and maintain a family. The club was chartered on October 31, 1956 and the members saw fit to elect Wendell Simmons its first president, Fred Goins Vice-President, Frank Hensley secretary and Gray Simmons treasure to serve in 1957.

Meeting in various places--the school lunchroom, basements, private homes, various eating establishments-- the young club slowly took shape and became more organized.

The first big project the club undertook was the forming of a volunteer fire department. With the tragic fire at the Flat Rock school which took the lives of one student and a teacher and left several more scarred and maimed, still fresh in their minds the club voted in their March, 1957 meeting to sponsor a fire department. After much discussion, talking to members of Volunteer fire departments in neighboring counties, and listening to visiting firemen at their meetings, the club began looking in earnest for a building site for a fire station and community building. It was decided such a site should be as near the crossroads as possible to serve the community to the best advantage.

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In May, the club was informed at their regular meeting that a lot located behind the building known as the Hub had been purchased. Utilizing every means at their disposal--selling candy, sponsoring turkey shoots, womanless weddings, donkey ball games and the like--the club raised money to begin the project and by the first of the next year the building was complete with fire truck and equipment and the club was holding its meetings in the new community building.

The club also undertook the sponsorship of Boy Scout Troop 539, supplying them with needed scouting equipment such as tents, and other related camping items. It has been instrumental in naming streets and roads in the community; conducted a campaign to have uniform mailboxes with name plates; giving needy families in the community food, clothing, and toys at Christman; paying for medicines and ambulance fees to hospitals for those unable to do so; and black topping the school grounds.

Another project club members and the community points to with pride is the community park located on Linville Road. On property leased by the club from the North Carolina Granite Corp., members constructed a pavillion complete with kitchen and placed grills, tables and benches built of granite so generously donated by the North Carolina Granite Corp. Except for the use of the kitchen, for which a small fee is charged, the use of the park and the pavillion is given free of Charge to the public for picnics, family reunions and Church homecomings.

On land donated by North Carolina Granite Corp. located just beside the community Park on East Linville Road the club is now in the process of constructing a new granite community building. The building when completed will consist of a large activity room 35' x 70' with an open fireplace at one end and a kitchen 30 x 20 with complete facilities for preparing large group suppers. It will also have two bath rooms and hot oil furnace and storage room. In addition to donating the land the North Carolina Granite Corp. is donating the granite for the outside walls and a

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cash donation of $500.00 to help in construction labor.

Over the years the granite quarry officials have been one of the staunchest supporters of the Flat Rock Ruritan Club, ever ready to listen to plans for a project and lend a helping hand in any way when called on to do so. For this the club is grateful beyond words.

Our newest ruritan project is this community history book which was made possible by the efforts of many people throughout our community and some outside our community, Along with our local merchants. We hope this book will be a service to our community in preserving the work of our Forefathers who are responsible for many of the wonderful churches, schools and other organization in our community. We hope you will enjoy reading the Histories, jokes, superstitions and wise sayings of the past and cooking and eating the old timey receipes.

You being a Ruritan means giving generously of one's time, efforst and often money. But the rewards are great as each member looks around and sees what has been accomplished. It gives one a sense of pride -- in community, family, and of being a Ruritan.

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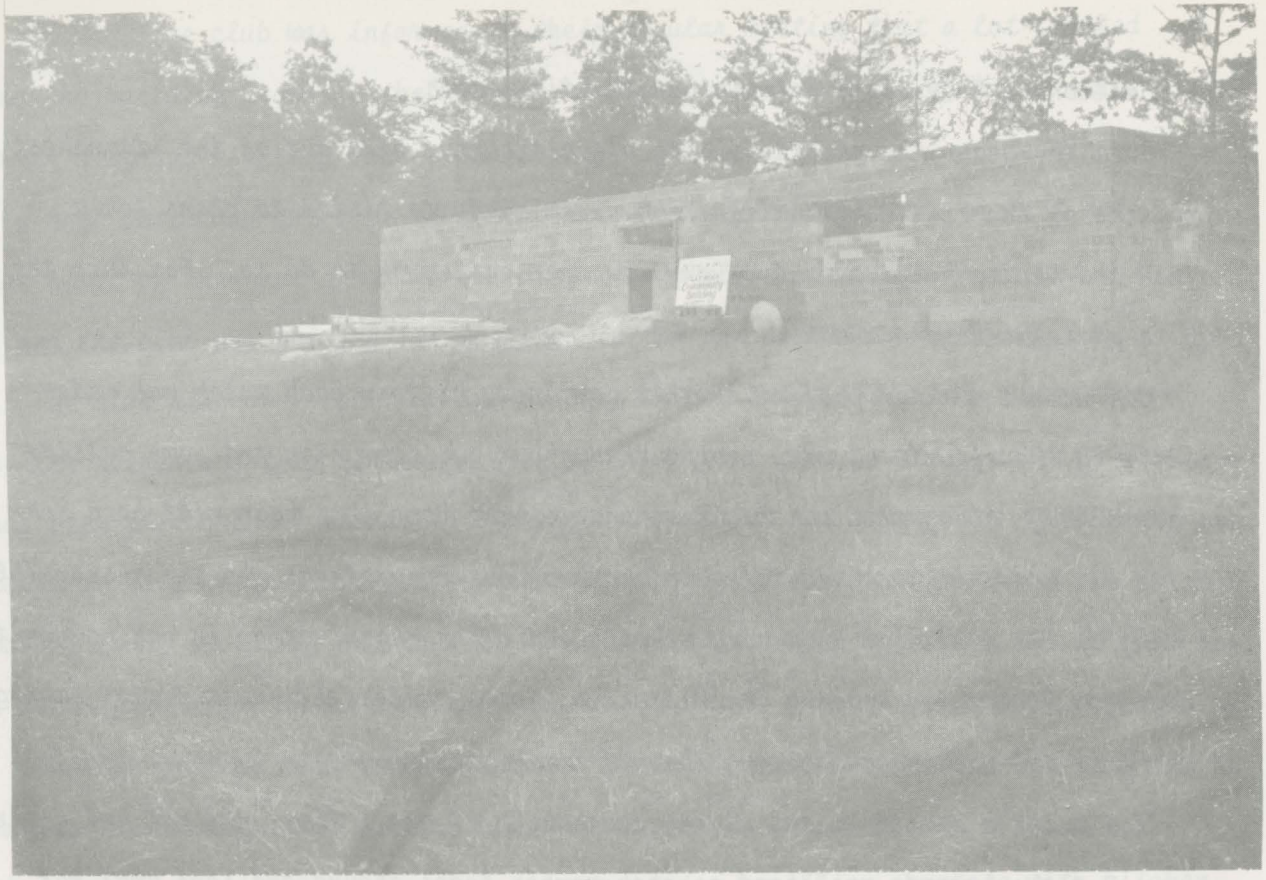


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COMMUNITY Building - 1970

FLAT ROCK RURITANETTES

The Flat Rock Ruritanettes were organized on May 7, 1970 at Flat Rock Baptist Church. The charter members are as follows: Polly Fagg, Mary Hensley, Beulah Hodge, Lois Hiatt, Edith Ward, Kathleen Welborn, Nelda Goad and Charlotte Collins. The officers that were elected are as follows: President- Mary Hensley, Vice President - Beulah Hodge, Sec. Lois Hiatt, Treasury - Charlotte Collins, and Program Chairman - Sarah Phillips. The purpose of this organization is to assist the Ruritans. This club was organized at the request of the Ruritans. All Ladies in the Flat Rock are invited to join us in this new venture.

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COMMUNITY SCOUT HOUSE AND YOUTH CENTER

The Scout House was built in 1950. There was a need for this building in our community. The North Carolina Granite Corporation donated the stone. Pearl Campbell raised most of the money needed to buy the lumber and have the stone layed. The stone was cut by Bob Loftis, Dennis Parries, A. P. Phillips, A. Lee Hiatt, Reynold McCoy, and Lacy McMillian. Otto Reeves layed the stone.

Since it was built it has been continually used for scout meetings.

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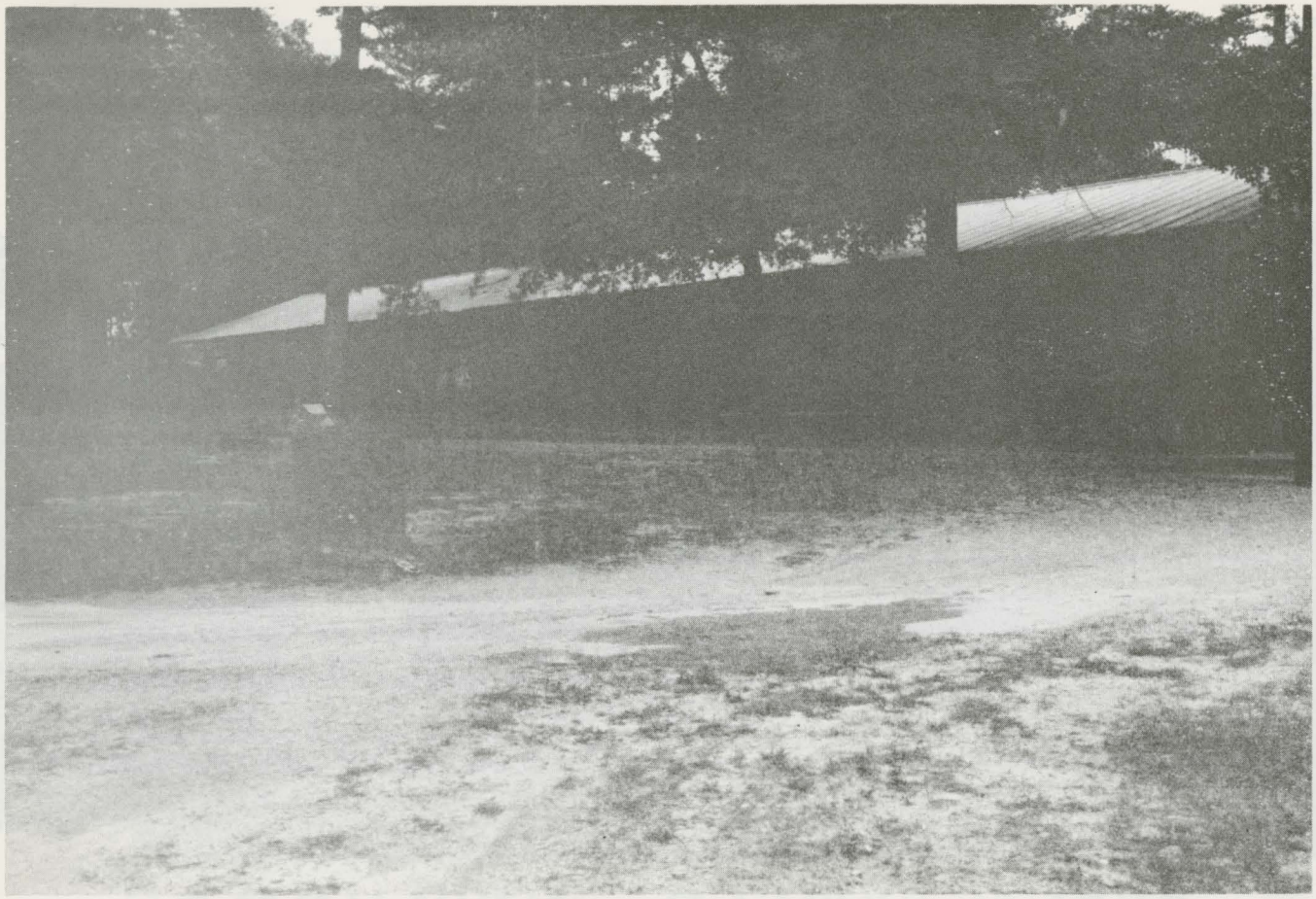
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FLAT ROCK COMMUNITY PARK

The Flat Rock Ruritan Club saw a big need in our community for a community park. The North Carolina Granite Corporation came to the rescue. One June 17, 1963 the Quarry leased the tract of land, approximately 4 acres, in and around the Scout House, to be used for recreational purposes to the Ruritan Club. The Ruritan Club, at this point, started making plans for a pavillion, picnic tables and furnaces. Within a year the pavillion was completed. It is furnished with a kitchen and two wings of seating. Soon the stone tables and furnaces were completed. The Ruritans worked very hard to raise the money that was needed, and North Carolina Granite once again came to the rescue by donating the stone tables. The park is free to anyone for picnics, reunions, etc. All required of anyone is to keep it clean.

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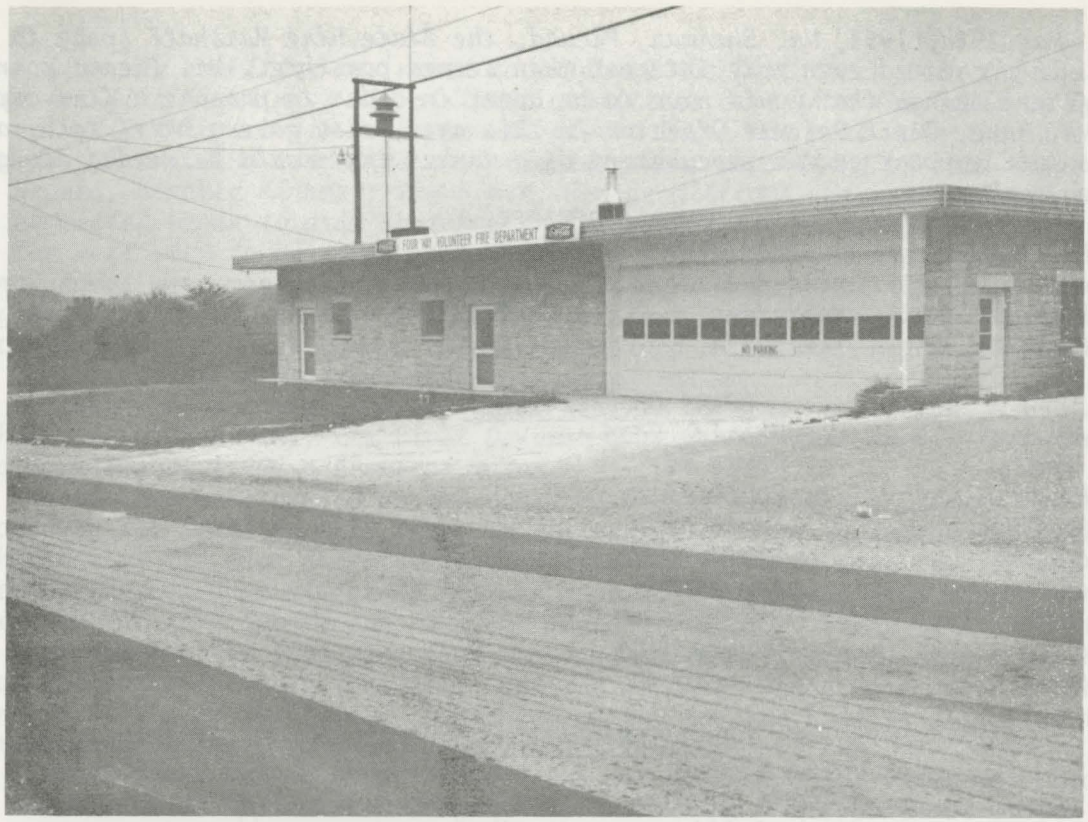
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HISTORY OF THE FOUR WAY VOLUNTEER FIRE DEPARTMENT, INC.

The Flat Rock Ruritan Club, Surry County's First Rural Volunteer Fire Department, began talking on different projects soon after it's formation. The one thing that was foremost in the minds of the active members was a fire department. This fire project was discussed more than any issue. In the month of May, 1958, the Rurital Club had it's monthly meeting with quite a large number present. After a brief discussion, Fred Goins, the President, appointed a committee of three, namely J. Robert Hiatt, Jeffery Blackmon, and Robert Loftis, to take a survey of the territory in the Flat Rock section, and see if there was any location that would be suitable for a fire station.

This survey led to a series of different possibilities that would arise if the project gained momentum. This committee also began to feel out the people to see if enough interest was shown to really put this project over. After gathering the information and reporting to the club, things began to Mount in favor of the formation of the Fire Department. Who to get to organize a Department was the question.

Information was gathered from the Mount Airy Fire Department, with full cooperation and suggestions that proved to be the exact steps to be taken. Robert Loftis, chairman of the committee, along with Jeff Blackmon and Robert Hiatt, got in touch with the state fire Marshall, Mr. Sherman Picard, to speak to a community wide audience. This made the fire department become an interest to sections of Mt. Airy: Bannertown, Shelton Town, McBride, Poole's Orchard. This was no longer just a Flat Rock Ruritan project, but it began to be a community project.

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On May 29th, 1958, Mr. Sherman Picard, the State Fire Marshall spoke to these people. This created even more interest than seemed possible. Mr. Picard pointed out different things that would have to be done, in order to procure a fire department. Mr. Kane, Civil Defense Director in this area, also gave a brief talk, and gave his full support on the procurement of a tanker that would be needed along with the fire truck.

GENERAL OFFICERS

Robert H. Loftis	President	Route #6
Earl Myers	Vice-president	Bannertown
Lassie Kirkman	Secretary	Sheltontown
Frank Hensley	Treasurer	Route # 2

BOARD OF DIRECTORS

Fred Goins	Mcbride Road
Shelton Poole	Route #2
Robert Hiatt	Route #2
J. Q. Shelton	Route #2
Abbie Haymore	Sheltontown
Earl Myers	Bannertown
Ashby Hiatt	Sheltontown
Roy Goad	Quarry Road
Coy Short	Bannertown

COMMITTEE CHAIRMAN

Elmer Timmons	-	publicity
Wendall Simmons		finance
Louis Collins		Map
David Hiatt		Constitution and By-Laws
Bobby Hiatt		Lot or Location

Attorneys, D.L. Hiatt and John Gardner, began work on forming a charter, which was drawn and presented to the people for their approval. The charter was signed by the Board of Directors, then sent to Raleigh, North Carolina for their approval. During this period of time it was learned that Surry County did not have a fire commission. At the county commissioners next monthly meeting a fire commission was established, which not only would benefit this volunteer fire department, but also would benefit the establishment of future Volunteer Fire Departments anywhere in Surry County. It was agreed that the name of the Fire department would be the FOUR WAY VOLUNTEER FIRE DEPARTMENT, INC. This would include all sections mentioned above.

A survey was taken to see how many homes would be included, and to find out how far the fire area was to be established from the center of it's locality. Louis Collins drew a map of the territory, from there the committees were selected to see where a tentative boundary for each section could be established. After the survey had been taken, it was evident from the 14 to 15 hundred homes that were in the territory that enough funds could be raised to support a project of this kind.

One of the first big steps to be taken was the purchase of a tract of land from Grady Inman for the sum of $2,000. This homesite for the fire station was to be situated on the McBride Road, in the heart of Flat Rock near the Flat Rock School, where the fire truck could enter any highway to any sections that were to be included in the fire zone that was to be established later.

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A five man committee was named to purchase the fire truck with the equipment needed for fire fighting. All of these committees came from the Board of Directors, up until things began to happen so fast. There was more work than the Board could do. A building committee was selected soon, consisting of Fred Riggs, John Bill Haynes, Blackie Kirkman, Roy Hiatt, George Williams, Sr., and Clarence Fagg. This committee began to draw sketches and plans for the building.

The next step to be taken was to elect a fire chief and assistant Fire Chief. Several names were mentioned, But it was finally decided that the Chief would be Jimmy Haynes and J.Q. Shelton, Jr., the assistant. At this meeting the Board of Directors agreed to have Monday nights understood as meeting night for the Department so that the fire project would move along faster.

A tanker was secured from the Civil Defense Surplus in Raleigh, N.C., through the help of Mr. Roy Kane, the Civil Defense Director in this area. This tanker has a capacity of 2,000 gallons of water.

The Bi-Laws were passed by the Board of Directors and the Charter had been approved by the State by this time. In the meantime Oscar Patterson had been appointed Chairman of the fund drive and collections had begun to come in. It was further agreed by the Board of Directors that in case of a fire call from people not belonging to the fire department, the fee would be $75.00. There were several donations from outside the fire zone that were augmented by proceeds from a picture at one of the local drive-in theaters. Outside of this, there were other collections coming in from a football game, halloween party, and the sell of different things in order to keep the fund drive going.

Several weeks before these collections got underway, and order was placed with the Howe Fire Apparatus Co. of Anderson Indiana. This contract called for a Ford truck, fully equipped, with specifications to meet state qualifications for fire fighting. The truck was to be delivered within ninety days from the dat of the procurement of the chasses. Before the truck arrived there was already $5886.00 donated toward the new fire department. Our new truck arrived on Nov. 17, 1958. Two supervisors sent by Howe Fire Apparatus Co. instructed and trained the local men to use the new equipment. Mr. E.P. (Buck) Pruitt, also aided in the instruction.

Almost immediately, 16 men were trained and ready as firemen. By the end of our first year we had 40 well trained firemen and two men trained for traffic control.

Our first year firemen consisted of the following:

FIREMAN OFFICERS

Jimmy Haynes, Chief
J.Q. Shelton, Jr., Assistant Chief
Johnny Belton, Jr., Assistant Chief

CAPTAINS

Jimmy Baum (Capt)	Walter Hiatt	Junior Snow (capt)	Raymond Mears
Dan Pardue (capt)	Wilie Jenkins	Bill Crigger (capt)	Pete Simmons
Bobby Riggs (Capt)	Keith Lawrence	Robert Brady	Carl Sutphin
Joe Armfield	Paul Midkiff	Lewis Chilton	Bill Harrison
Tommy Barker	Geroge Riddle	Robert Chilton	Herbert Hall
Charles Booker	Joe Stevens	Max Cook	Frank Shelton
Fritz Booker	Marion Utt	Gilmer Gillespie	Cleve Hull
Dayton Collins	Lawrence Patton	Vestal Hiatt	TRAFFIC CONTROL (capt)
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THE MOUNT AIRY NEWS

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Our first real test came at a home located in the Oakgrove Community. Within minutes after receiving the distress call, both fire truck and tanker were on the scene with about 20 people ready to put out the flame. The home was thoroughly damaged inside but loss of time in reporting the fire was blamed for most of the extensive damage to the dwelling.

Immediately we seen the most important thing in fire fighting is an early call to the fire department.

Our new building which had been under construction for some time was completed February, 1959, and open house for Surry County's first rural volunteer fire department was held on October 18, 1959. Before completion of the building the trucks were stored in J.Q. Shelton's garage.

On March 31, 1959 the Four way Ladies Auxillary was formed. This organization has proved a great help all through the years.

After making a fire call to Lowgap, N.C., the insurance Rating Bureau placed a limit of four miles travel on our truck, which started talk of a second truck, so outside calls could be made. On November 1, 1959 the N.C. Fire Ins. Rating Bureau reduced rates for all residents of the four way district.

Soon with the help of the Ladies Auxillary we purchases a pickup and power unit to be used for emergency power and for operating exhaust fans and powerful lights to be used while fighting night fires. This was purchases through civil defense.

In the fall of 1963 the Bannertown section organized its own fire department which took the Bannertown, Sheltontown areas away from our fire district. This resulted in the loss of several good members and firemen but gave that fringe area better protection.

In July 1964 we purchased a jeep from civil defense which we equipped with a tank, pump and other equipment to be used as a "brush buggy in fighting wood fires not possible with the larger truck.

Our boundaries were extended from a three mile radius to take in all property within a four mile radius. However, those within the three to four mile radius do not as yet have the advantage of reduced insurance rates, but they do have protection.

In January 1966 our truck, the building and Flat Rock Service were equipped with two way radio which are also on civil defense frequency.

During April 1968 a second completely equipped Howe fire truck was purchased and in October 1968 a second tank truck was purchased.

The present vehicle equipment of Four Way now consist of:

2 fully equipped Howe pump truck with 750 gallons water tank
1 -- 2000 gallon tanker
1 -- 1600 gallon tanker
1 -- 4 wheel drive Brush Buggy
1 -- pickup for emergency power unit.

These six vehicles, your building and the other equipment with a total value of approximately $100,000.00 along with over 40 dependable men and an updated accident insurance for fires make up your fire department, which was Surry County's first rural volunteer fire department are of the best in the entire state.

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FOUR WAY FIRE DEPARTMENT AUXILIARY

The Four Way Fire Dept. Auxiliary was organized March 31, 1959. At this time the Bannertown district was also in our Four Way district. At the time we were organized we had 23 members, many of these members come from the Bannertown community.

One of the Duties we first adopted and still carry out is to see that the firemen get hot or cold drinks when they answer a call and are out for a lengthley period of time. We have had fires that kept the firemen out for hours, when they would need sandwiches and drinks.

We have had to raise money to help the firemen purchase the equipment they need to fight fire, we have sponsored dances and baked cakes, had ham shoots, talent shows, sponsored suppers of ham and fish. We have sold candy bard, needle threaders. We have had consession stands at Arthur Smith shows.

Some of the things besided donating money to the board of directors and firemen have been, purchasing rain coats for traffic men, bought fire coats, and fire boots for trucks. Bought pickup truck for power unit, gave money to be used on two-way radio. Bought dishes, table cloths, coffee pots and other things to be used in the kitchen. Bought air packs to be used on fire trucks. The ladies of the aux. have, for some time, prepared a meal and served it to families of our community who have a death.

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MEMORIES OF THE CROSS ROADS AND FLAT ROCK COMMUNITY

The Quaker Road began at Shelton Town. It was a very crooked road with red dirt all the way. First was the Wall Estate. There were several brothers and one sister. Walter, Fletcher, Johnny, Willie, and Ida. Willie was a principal of schools for many years. On down the raad lived a Mr. McMillian and two sisters, Rosa and Liz. Mr. McMillian was a Shoe maker and Mender by trade and also bottomed chairs and made ax and hammer handles. He lived in a cabin which is now known as the Charley Holt place. A little farther on the road was a log cabin known as the Jessie Durham home place, which has recently been torn down. Across Forkner Creek to the right is a log house lived in at the present time by Luke Willard and wife. Then next was the Conce Sutphin house which was a frame house. The road turned about there and went by the home place of Tom Belton and family. ON the left was a log house where Arvin Sutphin and family lived. Here the road made a sharp turn toward Midkiff cemetery. To the left out in a field was the John Sutphin and family home place which was destroyed by fire in later years. On the right was the Dave Shelton home place. The the Midkiff cemetery which was started in the early Nineteen hundreds. The road came down the Hill behind what is now Shorty Reve's home and Deatherage stone works. Up to the left on a hill stood the home of Jim Deatherage and family which burned in later years and was replaced with a brick house. Also on the left was the home of C.C. Midkiff now being lived in by Carl Wray and family.

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MR + MRS MNN Shelton
UNCLE MUN - GRANNY SIS

C. W. Vaughn - Tom Valentine

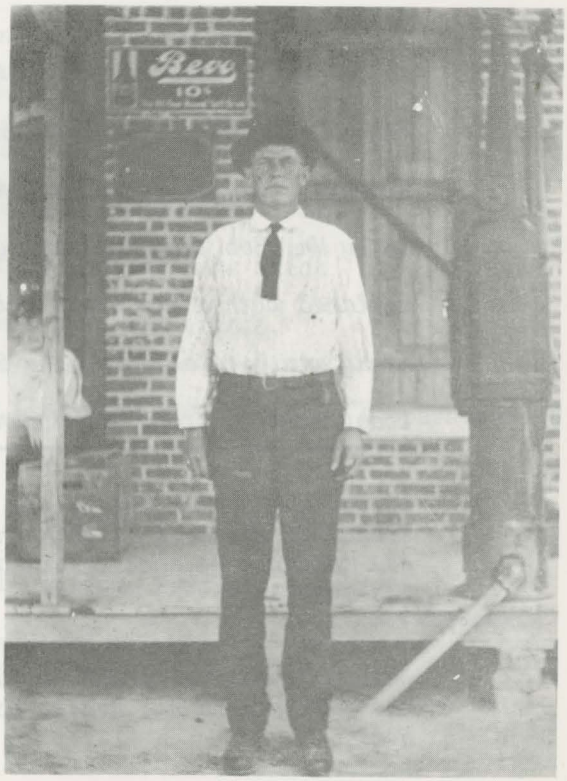




ICE CREAM supper
early 1900



FIAT ROCK BAPT. ST 1935





FIAT ROCK School 1926-1957

will sutphin GRocery

About 1905, Mr. Midkiff installed a brick making plant, the only one of its kind around. People came with horses and wagons far and near for brick. Teen age boys would hack brick 10 hours a day for 25 cents per day. Next was a brick house built by Ephram Midkiff. It was the first brick house to be built anywhere around the community. Just up the road from Ephram Midkiff on the right stood a two story log house known as the Abner Deatherage house which was demolished just a few years back. There were several log houses scattered around throughout the vicinity of Cross Roads on the side side of the road from the Abner Deatherage house stood a cabin lived in by Mr. Colman Riggs and family. On the left stood the house of Mrs. Lizzel Snoddy and family which has been rebuilt. There up on the hill in back of the Snoddy home was another log house known as the Widow Bolts house. Next was a story and a half log house, The Jim Midkiff home place which still is lived in at the present time by their son- Jerry. The house where Oliver Chilton lives at the present time was originally a log house and the home of Mr. Fred Riggs. This brings us to the cross roads proper.

In early 1900 on the south west corner stooda weather board building called the store house which was operated by Mr. and Mrs. R.L. Simmons. Beside it was a 3 room house with basement which was lived in by Mr. Bob Wray and family. The store house was torn down and replaced with a two story brick building by C.C. Midkiff. The lower story was used as a Grocery Store and the up stairs was used as a Lodge meeting place for Modern Woodman and Woodmen of the World & macabees.

. If you could kick the person responsible for most of your troubles, you wouldn't be able to sit down for six months.

. When God measures a man he puts the tape around his heart, not his head.

. When a man has a pet peeve, it's remarkable how often he pets it.

. A good conscience never costs what it is worth.

. A rumor is about as hard to unspread as butter.

The Grocery Store was run by various people. The building was torn down somewhere in the 1960's and now stands a vacant lot. On the southeast corner stood a brick building known as a clothing store with shoes, dry goods and notions, operated by J.P. Hicks. The building is now known as Bunny's dress shop. Just beside this building was a small wood building known as a barber shop, operated evenings and week ends by Jim Joyce, who also run a T. Model Ford as a Taxi, at the time it was called Jittney rather than taxi. The fare was ten cents to town each way. If you had 30 cents you could ride a Jittney to town and see a movie, and ride back home. On the North east corner was a Grocery and feed store operated by Sam Deatherage. He was the first one to buy a ford car in the community. Is is said that one day a child named Throckmorton came to the store and ask for 5 cents worth of asafidity and said charge it to daddy. Mr. Deatherage said I'll just give you the asafidity before I'll spell those two words, asafidity and Throckmorton. This 1914 Model Ford Car that Sam bought had gas lights that was lighted with a match. On the northwest corner of crossroads was a good size building run as a garage, a gas station, and a restuarant operated by Walter Sutphin and wife. In those days there wasn't any running water or paved roads, nor was there any power in this section until about 1928 to 1930. North on Quaker road there were a few houses. Just below the school house stood the John and Lizzie Hicks home which was torn down a few years back, where the new gymn now stands.

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Across Champ Creek was the home of Ed Davis who operated a Dairy for many years and is still a land mark in this community. Then to the left of the Davis Dairy was the log cabin home of Frank Nugent and family. Then neat up to the cross roads stood the log cabin home of Johnny Stevens and family. East on 103 was a large 2 story frame house built for Mr. Ed Shelton. The house is still standing and is the home of Mrs. Jeanette Joyce. Next the C.W. Vaughn house on the right facing east and on the left the home of Mrs. J.P. Hicks. Then the house where Ada Belton now lives was the home of one better known to most people (as aunt sis and granny Issy). She was the widow of Jim Deatherage. Across the road was a shop and a corn mill. They did some Blacksmith work, and made wagons, and hand cradles to cut wheat and rye, they also ground corn on the other side of the road. This shop was operated by Pete Deatherage and son, Clem. Clem was helping another fellow build a house and there was a wagon at the shop for sale so Pete sold the wagon and went by and told Clem, you can come down off that house now, I have that red wagon in my pocket. On the upperside of the road from the mill stood a building known as a garage and store operated by Dick and Clem Deatherage. Where the Ed Simmons Granite Shop now operates stood a Box board building called a store house operated by Will Sutphin. Better known as uncle Will. Right opposite the present Willie Hall Home stood a one and a half story log house which was the home of Uncle Will and family. Then right on the road side stood another one room log cabin . On the South side

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of the road was another building run as a corn mill by Jim Deatherage where the home of Mr. & Mrs. Joe Jackson now stands was a saw mill which was run by Bill Sutphin. Just a little ways up the road stood a very small store operated by Bob Midkiff. There were several log houses scattered about on the north side of the road and several on Pain Town Hill and the Wash Midkiff house stood up on the bank which is now know a washes cure. Then on up the road a little ways stood the log Mon Shelton home which still stands. A mile on up the road Mr. Jim Sparger built a brick home now occupied by Mrs. Wendell Simmons. This was part of a huge orchard at that time planted by Joe & Jim Sparger. This gave employment to many people especially at Harvest time. Most of the orchard is now gone. The Red Sulpher Springs was at one time a very populat place, an area for picnics. People came and got jugs of sulpher water. It was thought that the sulpher water cured many stomach ills. This spring was the property of Tom Brower. West from Cross Roads towards Mt. Airy was a block building store built by C.V. Simmons. Later there were additions built to it and was known as an antique and second hand furniture store run by a Mr. Crigger. Across the road was a weatherboard building run as a restuarant operated by Mitch Timmons. Farther on where the Grady Inman living quarters and barber ship now stands was a General Store operated for many years by C.W.Vaughn. Across the road was the home of R.L. Simmons and on the corner where the Maud Lawson home now stands was a stone shed run by R.L. Simmons. Then next was the home

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. It is one of the most beautiful compensations of life, that no man can sincerely try to help another without helping himself.

. When God allows a burden to be put upon you, he will put his own arm underneath you to help.

. One reason so many children are seen on the streets at night is that they are afraid to stay home alone.

. Bad habits are like a comfortable bed; easy to get into, but hard to get out of.

of Fletcher Riggs and family. This was a one room log house with a shed built on the back. Right on the corner was a shoe shop run by one known as Uncle Gabe Childress. On the right where the Penecostal Holiness Church now stands was the home of John Parries. Then on the corner of his lot was a store building and later rented as a home by Curby Nugent. Then on the other side of the road stood the Frost Timmons and family home which still stands being remodeled in later years. Where the Johnny Hicks home now stands was a very big two story house built by Ed Midkiff which burned years later. On the corner of Linville road stood a weatherboarded building known as peg eye, where many Saturday night brauls had to be broken up. Farther on was the old Flat Rock Baptist Church which was built in the early 1900 and was removed about 1950. Also the school building stood a little ways from the church and has been remodled several times and is being used as the Flat Rock Baptist Church at the present time. Across the road was a shop of some kind built for Joe Smith and also the Joe Smith home which is now the home of Pete Stevens and wife. Mr. Smith run a stone business here and later moved to Washington and operated a stone cutting business there. Lots of the Flat Rock people worked for him. About where the present Dayton Collins home now stands was a Barber Shop, operated by Jim Childress. Farther down the road was a handle shop run by Mr. Jack Campbell. On down the road was a store building run by George Sutphin. In the area to the south of 103 was several log houses lived in by Joe and Sarah Lee

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. Many small leaks can sink a ship.

. The one thing worse than a quitter is the man who is afraid to begin.

. Two marks of a Christian,- giving and for-giving.

There was no room for Christ in the inn; have you room for Him in your heart?

. Smile awhile, and give your frown a rest.

. A bird in the hand is worth two in the bush.

Belton. Joe was one of the best tobacco graders. Sarah Lee wove hand made baskets. Then Charlie and Matty Belton lived just above Joe's. Charlie owned and operated a Grain Thrashing machine which was operated by a portable steam boiler. They used four horses or mules on a unit to transport it over the roads which were all dirt at that time. They had a two wheel wagon and mules used as a water wagon to carry water for the boiler. Mr. Belton always wore his shirt hind part in front to keep the husk from getting in his shirt and sticking him. Then we go back across the road from where George Sutphin had the store. To the west of the store was a row of weather boarded houses called Hennis Rowe, mostly men that worked at the Flat Rock lived in thise houses and there was many paths along to the Rock. There were several log houses dotted here and there. One lived in by Jim Willard and family and Tobe McHone. Lots of their families are still living around the old home places. On down the road stood the Jim Sleight home which burned several years ago. Then across the road stood the Mike Marshall home who moved to Richmond in later years. Then the Killis Shelton and family home. He was a Blacksmith at the Flat Rock. Then there was the 2 story home of Bill and Martha Hampton and the home of Ephram and Willie Loftis which has been remodled and still stands. Also somewhere in the 1900 a Mr. Robert Moore a bachlor and a very pecular person planted an orchard on the hill side opposite the rock which is now known as Collins Orchard. The road ran at the edge of the Quarry at one time but in later years was moved farther away as it is now. Where

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. A suggestion was brought befor the little country church to buy a chandelier. An old man stood up and said he was opposed for 3 reasons.
"What are the reasons" he was asked.
"First of all, we don't have the money. Second, we don't have anyone to play the thing. And third, the church needs more light."

. Prosperity is only an instrument to be used; not a deity to be worshiped.

. Opportunities are seldom labeled.

. Experience is a good school, but the fees are high.

Collin's Upholstery now stands was a grocery and feed store operated by Johnny Mitchel. On the other side of the road was a good size building operated as a store and barber shop. The owner a Mr. Kline a very old man, white haired and a long beard. This store was run by various people after Mr. Kline left here. The way most of the Teen age children made spending money, was carrying hot lunches to the Rock Quarry for their parents, brothers and neighbors. Most of the people had no way of transportation, except horse back or horse and buggy. Today as you travel over these places and see the great changes like beautiful homes and churches and school buildings, gymnasiums, and Educational building paved roads, highways and electric lights and power and telephone. It is hard to imagine how the community once looked. But all of this is just to say once again, we are proud of our forefathers who made life for us so much easier, and fuller than their own.

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OLD SUPERSTITIONS

1. Thick corn husk, low hanging hornets nest, and busy woodpeckers are signs of a severe winter.

2. If the sky is red in the west at sunset it will be fair weather. If it is red in the east in the morning it will be foul weather.

3. If four people cross hands when they shake there will be a wedding.

4. If your ears burn someone is talking about you.

5. Cold shivers indicate walking over the spot that will be your grave.

6. If you step on a crack you will fail in your lessons.

7. The gift of a knife cuts friendship.

BAD LUCK

8. Bad luck to break a mirror.

9. Bad luck to walk under a ladder.

10. Bad luck to postpone a wedding.

11. Bad luck to turn back from a journey.

12. Bad luck to stub the toe.

13. Bad luck to wear clothes inside out.

14. Bad luck to meet a funeral prodession

15. Bad luck for a black cat to cross your path.

16. Bad luck to leave a house through a window.

17. Bad luck to sit on a table.

GOOD LUCK

18. Good luck to find a four leaf clover.

19. Good luck to carry a rabbits foot

20. Good luck to find a horse shoe.

21. Good luck to pick up a pin

22. Good luck to return money paid to you for a debt

23. When your nose itches someone is coming.

24. A girls shoe coming untied means her boy friend is thinking of her.

25. A whistling woman and a crowing hen are sure to come to some bad end.

26. A girls stocking falling down is a sign her boy friend is thinking of her

27. When the sun shines on a new bride she will be happy.

28. Marry in Red, you will wish yourself dead.
Marry in Black you will wish yourself back.
Marry in brown you will live in town.
Marry in yellow and you'll be ashamed of your fellow
Marry in green and will be ashamed to be seen.
Marry in Blue you will always be true
Marry in White, you will always do right.

29. If a rooster crows before going to roost it will rain before morning.

30. If the visitors on Easter Day are mostly men, your summer chicks will be rooster, if they are mostly women your chicks will be pullets.

31. Itching thumb means you will have company.

32. If the Ground Hog sees his shadow on Ground Hog's day, there will be 6 more weeks of winter, if he doesn't see his shadow, spring is near.

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OLD SUPERSTITIONS

33. A mule shoe in the oven will keep hawks away from the chickens.

34. If you burn sassafras wood the devil will live on your roof.

35. Hardling toad frogs will cause warts.

36. A hard frost will come about two months after the locusts begin to holler.

37. Sleeping in the moonlight may cause you to go crazy.

38. It's bad luck to go in one door and leave by another.

39. It's bad luck to wear a peacock feather.

40. If a womans' second toe is longer than her large toe, she will hen peck her husband.

41. If it thunders while a chicken is sitting on eggs it will kill the chickens in them.

42. Don't plant cucumbers or beans when the sign is in the blossom, they will bloom a lot and bean very little.

43. Plant flowers when signs are in the blossom.

44. Blisters on the tongue are caused by telling lies.

45. Water can be located underground by "witching" with a green branch from a peach tree.

46. If it thunders in February it will frost in May.

47. Cutting hair in the dark at the moon may cause you to be bald.

48. If the fireplace fire cracks and sputters it is calling for snow within three days.

49. Plants that grow underground such as potatoes or turnips must be planted on the dark of the moon or they will grow all tops and no taters.

50. Plants that have their crop above ground must be planted on the light of the moon or they will not bear.

51. Potatoes must be dug in the light of the moon or they will rot.

52. Beans should not be planted until after the first whipperwhill hollars in the spring.

If two people walking together pass a tree, one on one side and one on the other, they will soon get mad at one another.

. How to tell a persons age with a 6 ft. rule. Ask a person what year he was born, then find that year on the rule. If the person has had a birthday this year add two inches, if he hasn't had a birthday add three inches, then turn the rule over and the inch mark directly on the other side from the mark you counted off will be the persons age.

. Knock! Knock! Who's there? Cantelope. Cantelope who? Cantelope tonight dad's got the car.

. One day Lee, Charles, and Poe were walking along the road when they saw this cave, so Poe said "let's see who can go in and come out without fainting." because there was a skunk in the cave. So ~~Lee~~ went in and came back out and fainted. Next ~~Charles~~ went in and came back out and fainted. And last ~~Poe~~ went in and the skunk came out and fainted!

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OLD TIME REMEDIES

Boils & Risins & tonic for Blood:

1. Eat molasses to prevent boils and purify blood.
2. Eat Raisins to prevent boils and purify blood.
3. Eat Onions to prevent boils and purify blood.
4. Tie strip of fat pork meat on boil to bring to head.
5. Tie skin off a chicken gizzard on boil to bring to head.
6. Take 1/4 spoon sulphur each day for nine days, the skip 9 days, then take 9 more days for spring tonic, to clearing blood.

Sprain:

1. Take dirt out from under a door step and make a paste and bind to sprain.
2. Take a dirt dobbers nest and make a paste and bine to sprain.

Burns:

1. Scrape inside from raw irish potatoe and tie over burned area to draw out fire.
2. Cover burned area in vanilla flavoring.

Rheumatism - Arthritis:

1. Carry a small irish potatoe in hip pocket on side effected for sheumatic pain in hip.
2. Carry a Buckeye in pocker for rheumatism.
3. Wear a band of copper around wrist for arthritis and cramps.

   A spoon of lemon juice and a spoon of honey will cure cramps.

Measles:

1. Catnip tea is good for measles.

Worms:

1. Candy made from the sap of a Jerusalem oak tree.
2. 3 drops of terpentine in a spoon of sugar twice a day will cure worms.

Warts: To Remove

1. Count every wart on your body and pick up as many rocks as you have warts and put in bag, Place bag in center of a cross road and when someone picks up bag, warts will leave you.
2. Rub castor oil on warts morning and evening for two weeks and warts will leave.
3. Steal someones dishrag and rub warts, then bury rag and warts will go away.
4. Cross two straws over warts, then put straws under a rock and when straws rot, warts will be gone
5. Rub on stump water to remove warts.

Bleeding - First Aid:

1. Dob cut full of soot to stop bleeding. (caution) This leave black spot in skin)

Nose Bleed:

1. Put scissors between shoulder blade to stop bleeding.
2. Put a brown piece of paper under your lip to stop bleeding.

Earache:

1. Break up a polk root and make a poltice and bind to opposite foot.
2. Drop two drops warm sweet milk in ear and plug with cotton.
3. Blow tobacco smoke in ear and plug with cotton.

Headache:

1. Tie white clothe tight around forehead.

Cramp Remedy:

1. Put toe of one shoe in to other shoe and put under bed upside down.

Sore Throat:

1. Irish Potato cure for sore throat: syrup raw potatoe. Make pattie, put in handkerchief and tie around neck. Sure cure for sore throat.

OLD TIME REMEDIES

Nervousness:

1. Take a spoonfull of honey and a spoonfull of vinegar to make you sleep.

2. Wet a piece of brown paper in salt and vinegar and bind around head for headache.

Temperature:

1. Take two drops terpentine in 1/2 glass of water to lower fever.

Measles:

1. Take a Burr off an olderburr bush and make tea to break out measles.

2. Make a tea out of corn fodder to make measles break out.

Poison OAK:

1. Make paste of white clay and water and apply to area 3 times a day, to dry up rash.

2. Cover effected area with white liquid shoe polish.

Toothache:

1. Put water on hot ashes and put in bag, then put on jaw.

Colds -- Runny nose - sore throat - influenza

1. Tie a big red onion to the bed-post to prevent those in the bed from having colds.

2. Wear a bag of assafetida around your neck to prevent colds.

3. Wear a dirty sock around the neck when you go to bed to cure sore throat.

4. Take 2 drops of terpentine on 1 teaspoon of sugar for sore throat.

5. A spoon of salt in a glass of warm water and gargle.

6. Take one teaspoon baking soda, in 1/2 glass warm water for colds, & sore throat.

Squeeze the juice from a roasted onion and mix with a pinch of alum, teasp. of sugar and a little whiskey for the croop.

. For a cold you take pineneedle cough syrup. You drink catnip and sassfras.

7. Mix 1/2 spoon Kerosene oil 1 spoon sugar and dissolve slowly in mouth for sore throat.

8. During influenxa epidemic take a small dose of epson salts every morning to prevent flu.

9. Boil crossweed and make a tea for flu.

10. Make cough syrup - use wild cherry bark and horehound leaves cooked with water then add some sugar, butter and honey and cook until thick.

Asthma:

1. Measure a childs height to a house and cut a notch when he outgrows notch, he will outgrow asthma.

2. Make a tea of wild plum bark for asthma.

Bee sting - insect bite:

1. Chew tobacco or snuff and put wad on sting to remove poison.

2. Put laundry blueing on sting to draw out poison.

Sore Throat:

1. 1 Tablespoon Vinegar
   1 Talbespoon Salt
   2 Aspirins
   1 Teasp. Black Pepper
   ¼ glass cold water
   Mix together and gargle your throat with entire amoun. Guaranteed to cure the sore throat in man or beast.

Ear Ache:

1. Squeexe the jaw of a cooked onion in the ear to stop pain.

. A drop of oil from a cooked hog's foot dropped in the ear.

For chest cold -- roast an onion and eat it.



OLD TIMEY RECIPES

DRINKS

1. Sassfras tea:
   Wash roots well. Put six dry roots in pan or coffee pot in about a quart of water. Soak over-night. Then place on fire and boil slowly til fairly strong. Weaken and sweeten to taste. Serves seven or eight.

2. Sassfras tea
   One small handful of roots, 3 to 4 inches in length, dropped into a 2 or 3 quart enameled pan and covered with as much water as is desired, depending on the number you wish to serve. Let boil until the tea is dark in color. These roots may be boiled over and over for days as the flavor increases with successive boilings.

3. Egg Nog
   5 eggs — ¼ teasp. salt
   6 cups whole milk — 2 teasp. vanilla
   ¼ cup sugar — Nutmeg
   Beat the whites of the eggs to soft peaks. Add the yolks of the eggs and beat again. Add sugar, milk, and vanilla in that order slowly, and beat well. Sprinkle with nutmeg to taste. Makes about 15 servings.

4. Honey Eggnog
   4 eggs well beaten — Nutmeg
   1/2 cup honey
   1 qt. chilled milk
   4 teasp. vanilla extract

5. Eggnog
   5 eggs well beaten
   1 46-oz. can orange pineapple or apple juice
   1/2 lb. honey

. If you see good in everybody, nearly everybody will see good in you.

. "It's better not to know so much than to know so many things that ain't so."

. All people make mistakes; that's why they put erasers on lead pencils.

. Enter without knocking; leave the same way.

. An ounce of prevention is worth a pound of cure.

. Carrots are good for the eyes, they make men, healthy, wealthy, and wise.

PICKLES AND RELISHES

1. ~~Grandma's~~ Beet Pickle
   6 c. vinegar — 2 c. sugar
   2 c. water
   Cook beets till the skin slips off. Then add mixture and simmer until beets are tender. Seal in hot jars.

2. Sweet Pickles
   8 lbs. cucumbers
   Soak in salt brine for 3 days (Salt brine: 1 pt. salt to 1 gal. warm water. Cucumbers must be completely covered by brine or they will rot.)
   Rinse, soak in clear water 3 days. One 7th day cut in thin slices cross wise and boil for 1 hour in weak solution of vinegar and water (equal parts water and vinegar to cover cucumbers) containing 2 pieces of alum the size of an English walnut. Drain and cover with spiced vinegar as follows: 3 pts. vinegar, 1/2 oz. cloves, 1/2 stick cinnamon, 6 lbs. sugar. Reheat vinegar and pour over pickles each day for four days. On eleventh day put pickles in jars and heat vinegar to boiling, fill jars and seal. (I use powdered alum and 1/2 oz. of stick cinnamon with the cloves.)

3. Sweet Pickle Cucumber
   7 lbs. of pickles put in salt strong enough to float an egg.
   Leave in brine 3 days.
   Then drain off in clear water changing water for 3 days.
   Split pickles, put in granite vessel. Put enough water on to cover pickles.



Put in 1 Tbsp. powder alum. Let simmer for 3 hours. Do not boil just keep at steam boiling point so they mix and heat 3 pints of white wine vinegar, 3 lbs. granulated sugar, 2 ozs. cinnamon buds; put pickles in this mixture. Cover and heat all together. Let stand 3 or 4 days until they get green.

4. Sweet Pepper Relish

12 red peppers	1 pt. vinegar
12 green peppers	2 c. sugar
12 onions	3 Tbsps. salt

Chop the peppers and onions, Cover with boiling water and let stand 5 minutes. Drain off the water. Add vinegar to which sugar and salt has been added. Boil 5 minutes. Pour into hot jars and seal.

5. Bread amd Butter Pickles

4 qts. sliced medium cucumbers
Onions, sliced (as many as you like for taste)
1/3 c. salt
5 c. sugar
1-1/2 tsp. turmeric
1-1/2 tsp. celery seed
2 Tbsp. mustard seed
3 c. cider vinegar

Do not peel cucumbers, but slice thin. Add onions, salt, cover with cracked ice, mix thoroughly. Let stand for 3 hours, drain well. Combine remaining ingredients, pour over cucumber mixture. Heat just to a boil. Seal in hot sterilized jars.

6. Fermented (Salt Brine) Pickles

Small cucumbers (any amount)
1 lb. salt
1 pt. cider vinegar
2 gal. water
Grape leaves.

Wash any quantity small (2 to 4 inches) cucumbers. Pack in keg or barrel, leaving 4 or 5 inch space at top. Make a brine of the salt, vinegar and water. Wash and arrange 2 or 3 doz. grape leaves over cucumbers, place board or plate over them and weight them with stone or brick. Pour the brine in the container until it covers the cucumbers about 2 inches. Keep in warm place. Let fermented for about 8 days, skimming every day after the third day. On the 8th day take pickles out of brine, pack in jars, strain brine, heat to boiling point, skim and fill each jar level full. Screw top on tight and forget until you want to eat pickles.

7. Harvard Beets

1 can beets	Dash of paprika
1/2 c. sugar	1/2 c. vinegar
1/3 c. flour	1/2 c. beet juice

Mix sugar, flour and paprika. Add vinegar and beet juice. Cook until crimson. Pour over beets.

MISCELLANEOUS

1. Home Made Lye Soap

6 pounds fat (melted)
1 can lye
2-1/2 pts. hot water

Dissolve the lye in the hot water. Let cool. Then pour lye solution in a slow easy stream into the melted fat - stirring constantly. Continue stirring until cool. Pour into boxes that have been dipped in cold water. Cut in desired size of squares when cold and set.

2.. If Christ is kept outside something must be wrong inside.

3. Hush Puppies

2¼ cups self-rising corn meal
3 Tbsp. self-rising flour
1 Tbsp. finely chopped onion
1 egg
1 cup milk.

Combine corn meal, flour, and onion; add egg; gradually beat in milk. Drop from a spoon into hot fat. Fry until golden brown (Good fried in fat where fish was fried.

4. Patience

"Oh give me patience when wee hands
Tug at me with their small demands.
And give me gentle and smiling eyes.
Keep my lips from hasty replies.
And let not weariness, confusion or noise
Obscure my vision of life's fleeting joys.
So ruhen, in years to come, my house is still
No bitter memories its room may fill."



5. Recipe for Preserving Children

Take one large grassy field, one half dozen children, two or three small dogs, a pinch of brook and some pebbles. Mix the children and dogs together, and put them in the field stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky and bake in the hot sun. When brown, remove, and set to cool in the bath tub.

6. Depression Plant

Place several pieces of charcoal in a deep dish or fish bowl.

Around the coal, but not on top of it pour the following: 6 Tbsp. water, 6 Tbsp. salt, 6 Tbsp. bluing, 2 Tbsp. household ammonia and 2 Tbsp. iodine, red ink or other coloring material.

Do not stir these ingredients or move the bowl more than necessary.

In a few days a beautiful, mossy, crystal growth will appear. For a week or 2 add salt and water as liquid disappears.

After crystals have covered the coal completely, you need not add more water.

The plant will keep its' beautiful appearance for a long time but be very careful, because the crystals are very delicate.

CAKES & PASTRY & PIES & ICE CREAM

1. Apple Sauce Cake

4 c. sugar	4 tsps. soda
1¼ c. butter	2 tsps. vanilla
6 c. apple sauce	1 tsp. nutmeg
1 box raisins	1 tsp. cloves
2 c. walnuts	1 tsp. cinnamon
4 eggs	6 Tbsps. cocoa
7 c. flour	1 small size can strawberry preserves.

Put soda in apple sauce. Cream butter and sugar, add eggs. Sift flour and spices together and add with the apple sauce. Add vanilla and preserves. Add nuts and raisins. Bake in slow oven until done.

2. Fruit Cake

1 lb. candied pineapple
1/2 lb. candied cherries
¼ lb. candied citron
1/8 lb. candied lemon peel
1/8 lb. candied orange peel
1 lb. golden raisins
2 c. sifted all-purpose flour
1/2 tsp. mace
1/2 tsp. cinnamon
1/2 tsp. baking soda
5 eggs
1/2 lb. seeded raisins
¼ lb. currants
1/2 c. dark rum or brandy
¼ lb. blanched shelled almonds
¼ lb. shelled walnuts or peacans
1 Tbsp. milk
1 tsp. almond flavoring
¼ lb butter
1 c. sugar
1 c. brown sugar, firmly packed

First Day: Prepare all fruits Pick over raisins and currants to remove any stray stems or seeds and soak them overnight in rum or brandy. Cut nuts up coarsely.

Second Day: Line 10 inch cake pan. Set oven at very low heat, 275 degrees. Sift flour. Measure 1-1/2 c. lightly by spooning it into the cup. Sift with spices and soda onto waxed paper. To keep fruits and nuts from sticking together mix with remaining 1/2 c. of flour in large bowl. Beat eggs slightly. Measure milk and almond flavoring into a cup. Using your hands, cream butter well; then cream in white sugar; finally brown sugar until light and fluffy. Mix in eggs, milk mixture and flour thoroughly. Pour batter over fruits and nuts. Mix. Fill pan and bake 3 hours and 15 minutes. Let stand a full half hour after you take it out of the oven. Then turn upside down on wire rack; tear off paper. Makes 5 1/2 lb. cake.

3. Quick Chocolate Frosting

1/2 c. shortening 1/3 c. milk
1 egg
1 box confectioners sugar
1 tsp. vanilla
1/2 c. cocoa

Beat ingredients until smoothe.

. Woman--Which is farther the moon or England?
Man ----England.
Woman ---- Why?
Man----- I can see the moon, I can't see England!



OLD TIMEY RECIPES

4. Lazy Daisy Oatmeal Cake

1 c. sugar — 1/2 c. butter
1 c. brown sugar — 1 c. oatmeal
2 eggs — 1 tsp. salt
1¼ c. boiling water — 1 tsp. soda
1-1/2 c. flour — 3/4 tsp. nutmeg
1 tsp. vanilla

Pour boiling water over oatmeal and let stand 20 minutes.

Sift sugar and brown sugar together and add butter, eggs, and vanilla.

Sift flour, salt, soda, and spices. Add to sugar ingredients. Mix well.

Grease and flour square pan (13 x 9 x 2). Bake 350 degrees for 50 minutes Remove from oven and mix together 1/2 c. brown sugar, ¼ c. butter, 1/3 c. pecans, 3 Tbsp. cream, 3/4 c. coconut. Put on top of cake and let bubble in oven by putting stove on broil.

5. Pineapple Upside Down Cake

1/2 c. brown sugar
3 Tbsp. butter or margarine
1 no. 2 can pineapple slices
Maraschino cherries
2 c. sifted cake flour
3 tsp. baking powder
¼ tsp. salt
¼ c. shortening
1 c. sugar
1 egg, well beaten
1 tsp. vanilla
3/4 c. milk

Set oven for moderate, 350 F. Sprinkle brown sugar in bottom of well-greased 9- x 9- x 2-inch pan. Dot with butter. Melt mixture over very low heat. Drain pineapple; place slices in pan with cherry in center of each.

Sift together flour, baking powder, and salt. Cream shortening. Add sugar, gradually and beat until fluffy. Add egg and vanilla; beat well. Add flour mixture, a little at a time, alternately with milk. Pour batter over fruit. Bake 1 hour or until light brown. Turn upside-down on serving plate at once. Serve with whipped cream, if desired. Makes 9 servings.

. Yesterday is gone; tomorrow is uncertain; today is here. USE IT.

6. Apple Sauce Cake

1-3/4 c. sifted flour — ½ tsp salt
1½ tsp. cinnamon — 1 tsp baking soda
1 tsp. allspice — ½ c. shortening
1 tsp. nutmeg — 1 c. sugar
¼ tsp. cloves — 1 egg, well beaten
1 c. unsweetened apple sauce

Set oven for moderate, 350 F. Grease and flour a loaf pan, 9x5x3 in.

Sift together first 6 ingredients. Cream shortening. Add sugar gradually; continue beating until light andfluffy. Add egg and beat well. Stir in apple sauce. Add sifted dry ingredients; stir only enough to blend. Pour into pan. Bake 50 to 60 minutes or until cake springs back when lightly touched with fingertip. Cool in pan 5 minutes. Remove from pan and cool on a rack. Frost with Butter Frosting.

7. Old Fashioned Boiled Custard

10 c. milk — 1½ c. sugar
6 eggs well beaten

Scald milk in double boiler. Add sugar and dissolve well. Then add beaten eggs, stirring constantly until thickens and coats back of spoon about 10 minutes. Do not overcook. Two of the egg whites can be reserved and beaten and added to the custard when done, if preferred. This recipe may be divided for a smaller quantity.

8. Old Fashioned Egg Custard

1 unbaked pie crust — 2 level Tbsp. flour
2 eggs, well beaten — 2 c. fresh milk
½ c. sugar

Mix well and put into unbaked pie crust. Sprinkle with nutmeg. Bake in 450 degree oven for 10 minutes, then lower heat to 350 for 20 minutes, or until done.

9. Buttermilk Pie

1 c. buttermilk — 2 eggs
2 c. sugar — 2½ tbsp. flour
½ c. butter — 1 tsp. vanilla

Cream butter and sugar. Add well-beaten egg and flour. Add milk and mix well. Add flavoring. Pour into unbaked pie crust and bake until custard is well set and brown.



OLD TIMEY RECIPES

10. Pumpkin Pie

2 c. full stewed mashed pumpkin
1 c. sugar
2 Tbsp. melted butter — 2 eggs
1 c. rice milk or cream — 1 c. sugar
¼ tsp. nutmeg. — ¼ tsp. ginger
¼ tsp. cinnamon

Mix all together and bake in one large pie pan or two small that have been lined with pastry. Cook 20 to 25 minutes at 400 degrees or until done.

11. Rhubarb Pie

1½ c. sugar — Butter
3 Tbsps. flour — Unbaked pie crust
2 eggs, Pinch salt
3 heaping c. rhubarb, cut fine

Combine sugar, flour, eggs, salt and mix. Add rhubarb and pour into pie crust . Cot with butter. Bake 10 minutes at 450 degrees, then 30 minutes at 350 degrees.

12. Rhubarb Pie

Rhubarb — Butter
Nutmeg — 1 cup sugar
Flour — 1/3 c. molasses

Wash the stalks of rhubarb and strip off the thin stringy skin. Cut up in ½ inch pieces. Line a deep pie plate with unbaked pastry and fill it nearly full of rhubarb. Sprinkle some nutmeg on it, sift a little flour, put bits of butter on, 1 cup of sugar, and 1/3 cup molasses Do not use any water as the rhubarb is juicy. Place top crust on and bake in moderate oven til done.

13. Pumpkin Pie

1½ c. sugar — 2 c. cooked pumpkin
1 tsp. salt — 1 c. evaporated milk
¼ tsp. nutmeg — ½ c. orange juice
¼ tsp. allspice — ½ c. butter
3 eggs

Add yolks of eggs to sugar, spices and salt. Add milk, orange juice, pumpkin and melted butter. Fold in stiffly beaten egg whites to which ½ tsp. cream of tartar has been added. Pour into 2 unbaked pie shells and bake in 450 degree oven for 10 minutes and in 325 degree oven for 30 to 40 minutes.

A penny saved is a penny earned.

An apple a day keeps the doctor away.

14. Egg Custard

3 eggs — 2 Tbsp. butter
1 c. sugar — 2 c. milk
¼ tsp. salt — 1 tsp. vanilla
2 Tbsp. flour or cornstarch — ¼ tsp. nutmeg
1 - 9 inch pastry

Beat 1 whole egg and 2 yolks Add sugar, salt, vanilla, flour or cornstarch, butter then milk. Blend well. Pour into 1 unbaked pie shell Bake in 350 degree oven for 30 minutes or until the missle of the pie is set. Beat the 2 egg whites and a Tbsp. of sugar. Put the beaten egg whites on the custard and return to oven until slightly brown.

15. —Punkin Pie

3 Tbsp. flour — 1 c. condensed milk
½ tsp cinnamon — 2 eggs
½ tsp. nutmeg — 3/4 c. sugar
2 c. canned pumpkin — ½ tsp. salt

Separate eggs and combine yolks with all other ingredients in iron skillet. Cook over moderate heat until thickened; set off to cool. Beat the egg whites to stiff peaks, and then fold into the batch after it has cooled to a lukewarm temperature. Pour into baked pie shell. Serve with whipped cream or plain.

16. Green Apple Pie

4 c. green apples (peeled and sliced) — ¼ tsp. nutmeg
1 c. sugar — Lemon juice few drops
½ tsp. cinnamon — Butter

Place peeled and sliced green apples in unbaked pie shell. Add sugar, nutmeg, a few drops of lemon juice, and a few dabs of butter. Place unbaked top crust on and bake in moderate oven.

17. Drippy Icing

Combine in small pan:

1½ c. milk — 3 Tablespoons flour
1 c. sugar — Dab of butter
2 or 3 drops of vanilla

Stir all of the time while cooking. Boil till thickened, then it is ready to use on cake. Real good on chocolate cake, and can be used on other kinds.



OLD TIMEY RECIPES

18. Jelly Rolls

1 c. flour	1 c. sugar
1 tsp. salt (scant)	1/3 c. boiling water
1½ tsp. baking powder	1 glass jelly
2 eggs well beaten	Powdered sugar

Beat sugar and eggs together. Sift flour, baking powder, salt together and add to mixture. Add hot water last and mix well. Bake in buttered pan (shallow) for about 20 or 25 minutes in 375 degree oven.

Turn out on a damp cloth, trim off hard edges, spread with jelly, and roll quickly. Sprinkle with powdered sugar. Wrap in wax paper to hold till set; and when set - serve.

19.. Don't count your chickens before they hatch.

. Man may not have come from monkeys, but we know some who are going to the dogs.

. Many a man lays down his life trying to lay up money.

, The floor of hell is paved with good intentions.

. A task worth doing and friends worth having make life worth living.

20. Graham Cracker Cake

½ lb. butter
2 c. sugar
5 eggs (1at a time)
2 tsp baking powder
2 tsp. vanilla
1 large box of graham crackers
1 c of milk
1 c. pineapple (drained)
1 c. crushed nuts
1 cup coconut

Makes 3 layers. Bake at 325 degrees. Cook 12 min. or until thick.

Icing Ingredients

1 stick margarine	3 egg yolks
1 cup milk	1 cup sugar

21. Strawberry Cobbler

Cap and wash 2 qts. strawberries. If frozen berries are used remove from freezer and let thaw. Make crust as biscuit dough. Line Baking dish with 2 in. strips. Pour in berries. If frozen berries are used that are sweetened Use 1 cup sugar. If fresh berries are used use 3 cups of sugar. Cover with crust . Dot with small pieces of butter. Bake at 350 until done.

22. Chocolate Pie

3/4 c. sugar	1 Tbsp. flour or corn starch
2 Tbsp. cocoa	
2 c. sweet milk	

Cook in double boiler until half thick. Remove from heat. Beat 2 eggs stir into mixture. Add 1 tsp. Vanilla pour into unbaked pie shell. Bake until done. Beat 2 egg whites, add sugar, and cover pie. Brown slightly.

. Old Timey Tea Cakes

Beat up two eggs. Add ¼ cup of milk, 1½ cup sugar, 1 tsp. of vanilla flavoring, 2 cups of self-rising flour. Knead dough and roll out. Cut into cookies and bake until brown.

. Old Timey Sliced Sweet Potato Pie

Boil sweet potatoes until done. Roll out pie crust and put in pan. Slice potatoes thin and place in pan. Score with ¼ lb. country butter, sprinkle with cinnamon, 1½ cups of sugar, ½ cup of water and cover with strips of crust. Bake until brown for about 45 minutes.

25. Chocolate Pie

Makes 2

4 egg yolks slightly beaten

2 c. sugar	3 Tbsp. flour
2 c. sweet milk	2 Tbsp. butter
2 Tbsp. cocoa	1 tsp. vanilla

26. Coconut Pie

¼ c. sugar	2 c. milk
¼ tsp. salt	1½ c. coconut
5 Tbsp flour	2 tsp. vanilla
2 egg yolks slightly beaten	

. A fool's tongue is always long enough to cut his throat.



27. Sunshine Custard Pie

1½ c. brown sugar — 4 Tbsp flour
1½ c. milk — 2 Tbsp butter

Cook until thick. Pour into pie shell and cover with meringue.

28. Sweet Potato Pie

Cook potatoes (in peeling) and let cool. Line pan with crust. Slice potatoes. Sprinkle with sugar. Dot with butter. Sprinkle with cinnamon. Cover with water. Seal top crust and bake.

29. Pound Cake

1½ c. shortening — 3 c. sugar
6 eggs — 1 c. sweet milk
3½ c. flour after sifting
1 tsp salt — ½ tsp. vanilla
½ tsp. lemon flavoring

Icing

1 box powdered sugar
1 stick soft butter
8 or 9 Tbsp whipping cream or enough to make it spread well.
½ tsp. Lemon flavoring

30. Grape Pie

First you have to run all the wasps out of the grape vine by tying a rag to a stick and setting the rag on fire. In other words butn out the wasp but don't burn the grape vine down.

Now pick the grapes, after picking them, pull all the grapes off the stems and wash the grapes. Squeeze out the insides and put them in a pot to cook. Add a couple spoonsful of water to the insides to keep them from sticking. Cook until seeds start coming out. Stir while they cook. Now run insides through tea strainer to remove the seeds.

After making the crust put grape hulls in it, Sift about 1 tbsp. of flour over hulls, add enough sugar to sweeten the grapes (from ½ to 1 c. sugar) then put about 4 or 5 small chunks of butter over sugar, now add grape insides. Slap a cover over this mess and stick it in the oven, bake until brown. 375 degrees.

31. Pound Cake

1 c. Margarine (2 sticks) — 1 c. powdered sugar
1 c. granulated sugar — 4 egg yolks
1 tsp. vanilla extract — 3 c. sifted flour
1 tsp. almond extract — 2 tsp. baking powder
¼ tsp. salt — 1 c. milk
4 egg whites, beaten stiff
whole almonds, optional

Cream margarine. Sift together granulated and powdered sugar. Gradually add sugar to margarine, blending well. Add unbeaten egg yolks, one at a time. Beat until smooth. Mix in extracts.

Sift together flour, baking powder, and salt. Beginning with flour and ending with flour, add flour and milk alternately to margarine mixture. Fold in stiffly beaten egg whites.

Grease and flour cast aluminum, fluted 10x4½ inch cake pan. If desired, put large dabs of margarine along creases of mold, embedding almond in each dab. Pour batter into mold. Bake in moderate oven (350 degrees) 70 - 75 minutes, or until cake tester inserted in center comes out clean.

Let cake cool about 10 minutes in pan on wire cake rack, then remove from pan and cool completely. Wrap in foil, plastic wrap, or waxed paper until ready to serve. Sprinkle lightly with confectioner's sugar before serving. Makes 24 servings.

32. Pumpkin Pie

2 c. sugar — Allspice
cinnamon — Flour
½ can canned milk — 1 qt. pumpkin

Mix flour, sugar and spices together, then mix with pumpkin and milk. Pour in 2 unbaked pie shells. Bake in Hot oven at 425 degrees for 40 minutes.

33. Vanilla Ice Cream

6 eggs — 3 c. sugar
1½ qt milk — ½ tsp. salt
3 Tablespoon vanilla
2 cans evaporated milk

Beat eggs until fluffy; add sugar. Scald sweet milk; add to egg mixture, Add evaporated milk, salt and vanilla. Freeze until firm. Yield --- 1 gal.



OLD TIMEY RECIPES

. The length of one's life is of less importance than its breadth and depth.

. All the world's a camera; look pleasant, please!

. The way of the cross leads home.

. Don't worry when the tide goes out; it always comes back again.

---

35. Apple Pie

6 to 8 apples
1½ c. dark brown sugar
2 Tbsp. Crisco
1 tsp. Vanilla
1 c. water
2 tsp. vinegar
¼ tsp. salt
4 Tbsp. plain flour

Peel, core and slice apples. Cook half of sugar with water and vinegar until it boils. Add apples simmer til tender. Remove apples from syrup. Mix remaining 3/4 c. sugar with flour and salt. Add slowly to syrup. Cook again til it thickens. Remove from stove. Add Crisco and Vanilla. Bake 10 minute at 400 degrees. Then 45 minutes at 325 or until firm.

36. Surprise Scripture Cake

1st mixture: Red Layers

½ c. Psalms 55:21 (butter)
1 c. Jermiah 6:20 (sugar- sift to remove lumps.)
2½ c. 1st King 4:22 (flour, sift three times)
1 tsp. 1st Corinthians 5:6 (Baking powder)
¼ tsp. St. Matthew 5:13 (salt)
1½ tsp II Chronicles 9:9 (spices which is ½ tsp. cinnamon, ¼ tsp. each: ground ginger, cloves, allspice and nutmeg.
1½ tsp. Psalms 119:103 (Honey)
½ c. 1st Peter 2:2 (milk)
6 of Jermiah 17:11 (eggs, separated)
1 c. 1st Samuel 30:12 (dark raisins)
1½ c. Nahum 3:12 (figs, pkg. figs cut fine)
3/4 c. Genesis 43:11 (Nuts- walnuts or pecans chopped)
4 tsp. St. Luke 22:44 (Red cake coloring)

Sift flour. Take ½ c. flour out, sift other flour 2 more times. Reserve ½ cup flour to dust raisins figs and nuts. Add baking powder, salt and spices to other 2 cups flour. To sifted flour, add baking powder, spices, salt and sift again. Cream butter and sugar and honey and eggs. Add milk alternately with dry ingredients. Then add food coloring. Last add nuts and raisins, and figs. Bake at 350 degrees.

SCRIPTURE ICING

2 c. Jermiah 6:20 (Sugar)
2/3 c. St. Matthew 10:42 (water)
1 tsp St. Matthew 27:34 (vinegar)
1/8 tsp. St. Mark 9:50 (salt)
2 of Job 6:6 (egg whites)
1 tsp. Genesis 43:11 (your choice of flavoring).

Dissolve sugar in water and cook with vinegar and salt to thread stage. Add sugar to egg whites, beating constantly. Beat in flavoring and beat until thick and smooth enough to spread. This amount will ice a 4 layer cake. Now read Isaiah 1:18.

37. Ginger Bread

1 c. molasses — 1½ tsp soda
1 c. sugar — 1½ tsp. ginger
1 c. shortening — 2 c. flour
½ c. buttermilk

Cream shortening, sugar, & molasses; add buttermilk, sift soda, ginger and flour together. Mix with other ingredients. Mix 3 minutes with mixer or beat 500 strokes by hand. Put in greased loaf pan. Bake 25 to 30 minutes at 200 degrees or until bread springs loose from sides of pan.

38. Cheese Fondant Icing:

2 8-oz. pkg. cream cheese — 1/8 tsp. salt
1 egg yolk — 1 tsp. vanilla
3 c. powdered sugar

Blend cheese with egg yolk. Add sugar 1 cup at a time, add salt and vanilla. Spread on cake.

39. Chocolate Pound Cake

½ lb. butter — 3 c. sugar
½ c. shortening — 5 eggs
1 tsp. baking powder — 1 c. sweet milk
5 Tbsp. cocoa — 1 tsp. vanilla
3 c. plain flour — ¼ tsp. salt

Cream shortening and sugar until fluffy; add eggs, one at a time. Add milk and vanilla. Sift dry ingredients together twice; add to mixture. Bake 1 hour and 10 minutes at 300 degrees.

40. Economical Cream Cake

3/4 c. shortening — 1 c. sugar
3/4 c. milk — 3 eggs
2 tsp. milk
2 cups self-rising flour (sifted 3 times)

Cream shortening and sugar together, add eggs beating well, then flavoring. Add milk alternately with flour (starting and ending with flour). Beat well, pour into greased and floured pans. Bake in moderate oven. This makes two layer cake. Use your favorite icing.

41. Coconut Pineapple Cake

½ c. crushed pineapple
4 egg yolks — 1½ c. sugar
1 c. butter — 1½ c. milk
2 Tbsp. vanilla
3 c. all purpose flour

Bake in (3) 9 in. layer pans. 15 minutes at 350 degree oven.

ICING

4 egg whites

Beat in 1 c. powder sugar, ½ cup grain sugar. 1 Tbsp. vanilla. Beat to fluff. Spread on cake. Egg white sprinkle with crushed pineapple and coconut. Punch holes in layers. Put pineapple juice in holes. (will moisten cake.)

42. Strawberry Pie (open face)

1 c. cooked fresh strawberries
1 c. sugar
1 tbsp. corn starch
1 baked pie shell
Fresh strawberries sufficient to fill shell.

Mix together cooked strawberries sugar and corn starch. Boil until transparent put fresh whole berries in baked pie shell and pour the hot berry sauce over them. Chill in the refrigerator. May be served with whipped cream if desired.

43. Sugar Cookies

½ c. butter — 1 c. sugar
2 eggs — 2 tsp. baking powder
1 Tbsp. milk — 2 c. flour
¼ tsp. salt — 1 tsp. vanilla

Cream butter and sugar. Add eggs. Sift flour, baking powder and salt together and add to egg mixture. Add milk and vanilla. Turn our on floured board and roll thin. Cut in round shapes and place on cookie sheet. Bake in 350 degree oven for 15 minutes.

44. Peanut Chocolate Delights

2 c. sugar — ½ c. peanut butter
½ c. cocoa — ½ c. coconut
½ c. milk — 1 tsp. vanilla
1 stick margarine
2 c. quick oatmeal

Mix sugar, cocoa, milk and margarine in pan. Bring to boil and boil 1 minute. Remove from heat. Add oatmeal, peanut butter, coconut, and vanilla. Drop by teaspoon on buttered waxpaper. Cool.

45. Puppy Cookies (Puppy Dog Tails)

½ lb. shortening (half butter
5 Tbsp. sugar (granulated)
2 tsp. vanilla
1 Tbsp. water — ½ tsp. salt
2 c. all-purpose flour
2 c. chopped nuts (walnuts and pecans)
Confectioner's sugar for finishing.

Set oven to 350 degrees to preheat. Beat shortening to cream well. Beat in sugar, a tbsp. at a time. Add vanilla, water and beat thoroughly. Sift and add flour, salt, blending in a little at a time. Add nuts and mix well. Chill dough, if you wish. Pinch off portions about walnut, size. Roll between hands to shape. Place on Cookie sheet and bake in preheated oven until done. Roll in confectioner's sugar to finish off while still warm.

52 SELF SERVICE GROCERY

Blain Inmon, Owner — Rt. 1 — Mt. Airy, N.C. 27030



OLD TIMEY RECIPES

46. Oar and Anchor Scripture Cake
1½ c. Judges, 5:25 (butter)
2 c. Jeremiah 6:20 (sugar)
4½ c. Kings 4:22 (flour)
2c. 1st Samuel 30:12 (raisins)
2 c. Nahum 3:12 (figs)
1 c. Numbers 17:8 (almonds)
½ c. Judges 4:19 (milk)
2 tsp. 1st Samuel 14:25 (honey)
2 tsp. Amos 4:5 (baking powder)
1 Jeremiah 17:11 (egg)
1 pinch of Leviticus 2:13 (salt)
2nd Chronicles 9:9 to taste (spices)

Follow Soloman's prescription for making cake, Proverbs, 14:22.

Mix well; bake at 350 degrees until done.

47. Husband Cake

1½ c. sugar	3 tsp. baking powder
3/4 c. shortening	1½ tsp. cinnamon
1 c. tomato soup	1 tsp. cloves
3/4 c. water	1½ tsp. nutmeg
1 tsp. soda	1½ c. raisins
3 c. flour	1½ c. chopped nuts
3/4 tsp. salt	

Blend sugar and shortening. Combine tomato soup with water. Add soda add to shortening mixture alternately with all sifted dry ingredients. Stir in raisins and nuts. Pour into tube pan which has been buttered and floured. Bake 1 hour at 350 degrees.

48. Hundred Dollar Cake

2 c. butter	1½ c. milk
2 c. sugar	2 c. flour
4 sq. chocolate, melted	
Pinch of salt	2 tsp. vanilla
2 eggs	1 or more c. crushed nuts.

Cream butter and sugar. Add chocolate, salt and eggs. Add milk, flour, vanilla and nuts. Bake at 350 degrees for 45 minutes in round pan.

ICING

1 stick butter	Pinch of salt
2 sq. chocolate	1 c. crushed pecans
1 egg, beaten	1 tsp. lemon juice
1½ c. powdered sugar	

Melt butter and chocolate. Add remaining ingredients; mix well.

. It is easier to smile than to frown; it takes 64 muscles of the face to frown, only 13 to smile.

49. Fruit Cobbler
2½ c. fresh peaches
¼ c. brown sugar
1 c. plus 2 tbsp. flour
3/4 tsp. salt
2 tsp. baking powder
1 tbsp. white sugar
2 tbsp. shortening
1/3 c. milk

Place fruit in bottom of 1 qt. baking dish. Mix brown sugar, 2 Tbsp. flour and ¼ tsp. salt; pour over fruit. Sift together other dry ingredients; cut in shortening Add milk to make a soft dough.Drop by tsp. over fruit. Bake in 350 degree oven for 30 to 35 minutes. Serve with whipped cream or ice cream. May use cherries, strawberries or peaches.

50. Coconut Cake

1 c. shortening (half butter)	2 tsp. baking powder
2 c. sugar	½ tsp. salt
4 eggs	1 c. milk
2-2/3 c. sifted cake flour	
1½ tsp. vanilla	

Cream shortening; add sugar gradually. Cream until mixture is very fluffy. Add eggs; beat mixture until light and fluffy. Sift flour, baking powder and salt together; add to mixture alternately with milk; until milk and dry ingredients have all been added. Add vanilla. Pour into three greased cake pans; bake at 350 degrees for 30 to 35 minutes. Let cool and frost with icing.

ICING:

2 c. white sugar	½ tsp. vanilla
½ c. water	1 coconut, grated
¼ tsp. salt	½ tsp. lemon flavoring
2 Tbsp. white corn syrup	
2 egg whites.	

Combine sugar, water, salt, and corn syrup together in saucepan; boil slowly without stirring, until mixture spins a thread when dropped from spoon. Add vanilla, part of the grated coconut and lemon flavoring. Beat egg whites until stiff. Pour cooked icing over egg whites. A small amount at a time, beating well after each addition. Spread icing between each layer and over cake; sprinkle coconut over top of icing and sides of cake.

51. Prune Rice Pudding

1 egg 1/8 tsp. salt
½ c. light brown sugar
1 Tbsp. melted butter
1 tsp. vanilla
1 c. unsweetened prune juice
3 c. boiled rice

Beat egg slightly, add sugar, salt, vanilla, butter, and prune juice. Pour this mixture over boiled rice which has been placed in a greased baking dish. Bake in a hot oven of 400 degree for about 30 min. Chill and top with whipped cream and several whole prunes.

VEGETABLES, SALADS, AND SOUPS

52. Hominy

1 gal. shelled white corn
2 Tbsp. Red Devil Lye
(substituted for the old drip lye)

Cover with water, boil hard for ½ hour. Wash until husk comes off. Return to stove. Cover with water and cook about 8 hours or until tender. Change water about 2 or 3 times during this cooking to get out all the lye.

To can: pack into jars. Cover with water it was cooked in. Add 1 tsp. salt and seal. Cook 3 hours or less time if pressure is used.

53. Sauerkraut

Chop cabbage fine and pack in stone jar.
2 inches of cabbage and sprinkle with salt and then another layer of cabbage and more salt. Press firmly after each layer of cabbage and salt until jar is 2/3 full. If pounded in firmly, the brine will rise over cabbage. Weigh top of cabbage down in brine with a plate. If cabbage is too dry, a few drops of water added will raise the brine. Keep well covered and let stand a few weeks. Remove small amount at top when you want to begin using it. Will keep indefinitely. This recipe believed to be over 100 years old.

. The firmest friendships have been formed in adversity, as iron is most strongly united by the fiercest flame.

54. Sweet-Sour Green Beans

1 pt. canned green beans
3 Tbsp. sweet pickle vinegar
3 slices bacon diced

Cook diced bacon, reserve bacon to the bacon drippings. Add beans and pickle vinegar. Boil rapidly until dry. Add diced bacon and serve. ORIGINAL

55. Stuffed Peppers

6 green peppers 3 Tbsp. flour
2 c. chopped chicken or veal
3 Tbsp. butter ½ tsp. salt
2/3 c. buttered crumbs
1½ c. milk or cream Onion juice

Cut top from the peppers; remove carefully all the seeds and tongue. Cut thin slices from the bottoms so the peppers will stand. Melt the butter, add the flour and seasoning, then the milk and onion juice; add the meat and fill the peppers with the mixture. Cover with crumbs made by stirring 2/3 c. bread crumbs into 2/3 tbsp. of melted butter. Place the peppers in a baking pan and cover the bottom with boiling water. Bake in a moderate oven for 30 minutes.

56. Potato Soup

Use one dozen potatoes. Peel thinly, slice; and boil till tender to a fork. Add finely-slivered celery tops, parsley and onion (to taste) to the drained potatoes. Add 2 qt. sweet milk and bring to a boil. Season to taste with freshly ground pepper, and some salt.

57. Chili

1 lb. hamburger meat 1 medium onion
1 large bottle of tomato catsup
1 c. water 2 tsp. chili powder
salt and pepper to taste

Cook over medium heat approx. 3½ to 4 hours. You may have to add water 2 or 3 times while chili cooks.

58. Chili Beans

Brown 1 lb. hamburger and onion diced in skillet. Add 2 cups pinto beans, 1 can tomato soup, and 1 can water. Add salt pepper, chili powder to taste. Simmer about 30 minutes. Serves 6

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59. Bean Salad

1 can green beans
1 can kidney beans
1 can wax beans (opt)
1 onion or 1 tsp. garlic salt
1 c. sugar
1 pod sweet pepper
¼ c. white vinegar
¼ c. vegetable oil
¼ c. Italian dressing
1 tsp. salt
½ tsp. black pepper

Mix sugar, vinegar, vegetable oil, Italian dressing, salt and pepper together. Mix well. Put other ingredients in bowl, pour liquid mixture over it. Mix well and store in refrigerator til ready to use.

60. French Beans

½ bottle of Grandma's molasses
1 box of Calif. beans (white small) soak over night.
1 onion diced put in beans
4 slices of lean fat back, take a pot and fry golden brown, now add soaked beans. Put water to cover then molasses, 1 tsp. salt. Continue adding as water boils out. Cook until bean are tender.

CANDY, JELLY AND PRESERVES

61, Chocolate Fudge

1 c. sweet milk 1/8 tsp. salt
3 sqs. cooking chocolate
3 c. granulated sugar
2 Tbsp. white Karo syrup
2 Tbsp. butter 1 tsp. vanilla

Cut chocolate fine and combine with milk. Place on low burner stirring occassionally until chocolate is thoroughly blended. Add sugar, syrup and salt. Stir over low heat until sugar dissolves. Cover and let boil 3 minutes. Remove cover and continue to boil stirring occasionally until it reaches soft ball stage (236). Remove from stove. Add butter and allow to cool to 110 without stirring. Add vanilla and beat vigorously until candy begins to lose its shine. Pour into buttered pan 9 x 9. When firm cut into squares.

62. Apple Butter

Peel and cut apples. One bushel apples will make around 2 gal. Use a copper kettle, 20 or 30 gal. size. Start with 2 gal cider or water. Fill kettle 2/3 full of raw apples. Cook to apple sauce, stirring as soon as it begins to boil. When apples are cooked tender, add more apples, few at a time, until kettle is full. Then cook 4 hours. Add sugar little at a time until the desired amount is in. Three lbs. to a gallon usually makes it sweet. Cook 4 hours after sugar is added, stirring constantly. Add flavoring when done. One bottle of cinnamon oil will flavor 10 gal. All cooking done over open fire.

63. Persimmon Puddin'

1 pt. buttermilk ½ tsp. baking
1 c. sugar powder
1 egg ½ tsp. baking soda
1 Tbsp. butter ¼ tsp. cloves
1 pt. (heaping) ripe persimmons
½ tsp. allspice 1 tsp. cinnamon
Flour

Mix buttermilk with ripe persimmons. Press through sieve or colander. Then add sugar, egg, butter, baking powder, baking soda, cloves, allspice, and cinnamon. Add enough flour to make stiff, but not as stiff as cake dough. Bake in a moderate oven (350 degrees) until done. If the pudding falls a little, this is so much better, and if it seems soggy that also makes it better. When you are ready to serve cut in squares and top with whipped cream or sugar and cream.

64. Seafoam Candy

3 c. light brown sugar, packed
3/4 c. water
1 tbsp. light corn syrup
2 egg whites pinch of salt
1 tsp. vanilla

Combine sugar, water and syrup -- the top part of the double boiler makes a good container. Stir over low heat until sugar is dissolved. Continue stirring until candy boils, then slowly place candy thermomenter into syrup.

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Boil without stirring to 256 degrees, hard ball stage. Meanwhile, beat egg whites and salt until stiff but not dry. Add hot syrup gradually. Continue beating until after all the syrup is added and until candy is very stiff and loses its gloss--this takes 10 minutes of beating with an electric mixer. Add vanilla. Drop from a buttered spoon onto waxed paper.

An added beauty of this recipe is that the candy freezes well.

65. Martha Washington Candy

1 stick margarine (softened)
2 box powdered sugar
1 tsp. vanilla & 1 tsp. mint flavoring

Mix all 3 ingredients. Add a few drops of milk -- just enough to have mixture so you can roll into balls about the size of a small walnut. Stick balls of candy one at a time, into toothpick and dip into the chocolate misture described below, and add a pecan hald on top------

CHOCOLATE MIXTURE

Melt 2 double squares of chocolate and 1 piece of parafin wax the size of 1 sq. chocolate. Melt in a small container. You can use an aluminum measuring cup, and melt over hot water instead.

MEATS, FISH, AND POULTRY

66. Brunswich Stew

2 squirrels or rabbits
1 Tbsp salt — 3 c. tomatoes
4 potatoes, cubed — ¼ lb. pork
1 c. corn — 1 Tbsp. butter
2 diced onions — 1 Tbsp. flour
1 c. lima beans — ½ tsp. pepper

Disjoint squirrels or rabbits. Put 8 cups water in kettle. Add salt, bring to boil, add squirrels, potatoes, corn, onion, beans, tomatoes and salt pork. Cover and simmer 2½ hours, stirring about ½ hour. Add flour, mixed to smooth paste with butter. Season with pepper. Canned squirrel or rabbit may be used, if so use only part of the water.

67. Fried Fish

Dip fish in mixture of 1 egg beaten with 2 Tbsp. of water.
½ tsp. salt — ¼ tsp. pepper
Then roll in cornmeal or flour.

Immerse fish in hot fat and fry quickly on both sides, 3 or 4 minutes. Serve while hot.

68. Chicken Dumplings

2 eggs — 3/4 c. milk
2 c. flour — 2 tsp. baking powder
¼ tsp. salt

Beat eggs, add sifted dry ingredients and beat well. Allow to stand for 15 minutes. Drop from spoon into chicken gravy. Make gravy slightly thinner than usual and a little more than usual. Your dumplings will take up part of it. Cook slightly below simmer at first. Never on high. Do not stir. Give your dumplings time to rise. Cook until done in center. Test with a fork.

69. Country Fried Chicken

Cut 2 or 3 lb. chicken in pieces. Mix some flour with salt and pepper. Dip pieces in mixture and in pan with hot fat to brown on both sides. Turn until tender. To steam add a small amount of water and cover for a few minutes. For white sauce, add 3 Tbsps. flour to fat left in pan and 1 c. milk cooking to proper thickness. Season with salt and pepper to taste. Serve separately.

70. Chicken Pie

4 to 5 lb. fat hen — 1 tsp salt
1 Tbsp. salt — 2 c. flour
1 tsp. pepper — 1 tsp. baking powder
1 tsp. celery salt
½ tsp. onion salt
1 tsp. dressing seasoning
1 can cream of chicken soup

Cut chicken in pieces and wash. Put in large kettle and cover with cold water. Add salt and cook until well done. Take chicken from broth aside to get cold. Take chicken from bone. Cut in small pieces (discard chicken skin). Put chicken into 8x10 inch baking dish. Take fat from top of cold broth and set aside for use in pastry. Heat broth.

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Add cream of chicken soup to 2 c. hot broth and then add to other ingredients. Pour over chicken.

Pastry: Mix flour, salt and baking powder with ½ c. chicken fat, more if needed depends on how fat chicken is. Make cough like regular pastry. Add water enough to make pastry roll out length of pan, or cut in strips and cover chicken. Bake in 375 degree oven until crust is brown, about 30 minutes. Serves 8 to 10.

71. Pigs Feet

Put pigs feet in cold water. Scrape and clean well. Place in a pot and cover with salted water. Boil till the meat will slip from the bone. Can then be eaten in several different ways - baked with something else or just eaten as is.

72. Fried Rabbit

1 c. flour — Cooking fat
1 tsp. salt — 1 diced onion
Pepper to taste — Juice of ½ lemon

Cut rabbit up in pieces desired. Roll pieces in mixture of flour, salt, and pepper. Brown the rabbit in at least 4 Tbsps. cooking fat, and then add diced onions and lemon juice. Cover and cook until done.

73. Possum and Chestnuts

Skin possum, remove glands and entrails Scrape clean and scald in boiling water. Rub inside and out with salt and pepper and set in cool place. Stuff with chestnuts, apple sauce, and bread crumbs in equal proportions. Cover with slices of sweet potato, one cup boiling water, one-half cup lemon juice. Bake in butter and baste often until tender.

74. Flat Rock Baked Carp

Use one 12 in. pine board cleaned well. Butter the board all over. Clean carp and place on board. Add salt, pepper, bay leaf, parsley, and thyme to taste. Bake in moderate oven (350 degrees) for one hour. When done to a golden brown remove from oven. Carefully remove carp from board then throw carp away and eat board.

75. Ground Hog

When ground hog is dressed be sure to remove the kernel from under the front legs to keep from making it taste. Cut up and salt to taste. Roll in flour, put in hot fat, and fry until brown. Then put in unset pans in pressure cooker with ½ inch water in bottom of cooker. Cook for 70 minutes with 15 lbs. pressure. Possum can be cooked the same way with good results.

76. Frog Legs

Skin the froglegs, wash, and cut off feet. Soak at least one hour in salt water. Lightly beat egg. Season legs with salt and pepper. Dip in cornmeal (or bread crumbs), then in egg and again in cornmeal. Fry in deep hot fat. Drain fat before serving.

77. Meat Loaf

1½ lb. hamburger
¼ c. green pepper (chopped)
1 onion (chopped)
1 egg
1 c. bread crumbs
3/4 c. catsup
1 tsp. salt.

Mix all ingredients well. Pour into casserole dish. Bake at 300 degree temperature for 1 hour and 15 minutes (When half done cover top with catsup and continue baking)

. There is no debt so heavy to a grateful mind as a debt of kindness unpaid.

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OLD TIMEY RECIPES

78. Deviled Eggs
Boil eggs until hard-cooked. Cut lengthwise; remove yolks and mash. For 6 eggs add 2 Tbsp. mayonnaise, 1 Tbsp. chopped pickles, 1 tsp. salt, ¼ tsp. black pepper, ¼ tsp. sugar, 1 tsp. vinegar. Add egg yolks and mix well. Refill egg whites. Cover with paprika.

79. Baked Chicken with dressing
Boil chicken until tender. Remove from pot put into baking dish or pan. Take one loaf bread a small piece of corn bread and two or three cold biscuits. Break into small pieces in large bowl salt and pepper to taste. Pour ove bread broth from chicken.Mash with potato masher until fine.add enough broth to make a thick paste cover chicken with dressing. Cut small pieces of butter and place on top. Bake until brown.

80. Chicken Pie
Stew chicken until done. Roll out pie crust and put in pans. Then place stewed chicken in pan sprinkle with pepper. Slice ½ lb. of country butter on top of chicken, pour broth over chicken, and then cover with a top crust. Cook about 45 minutes until brown and pour remaining broth over cooked pie. Cool and serve.

81. Poor Man's Dish
1 can tomatoes 1 box macaroni
1½lb. hamburger
1 med. onion chopped
3 Tbsp. of relish
2 tbsp. catsup
dash of celery seed
Cook macaronia as directed on box, add tomatoes. While macaronia is cooking put hamburger in fry pan. Cook until almost done, add onions, celery seeds, relish and catsup, continue cooking until hamburger is done. Add hamburger mixture to macaronia and tomatoes. Now you have a "poor Man's Dish". Can be used for main dish or side dish.

82. "It ain't no disgrace for a man to fall, but to lay there and grunt is."

. Things turn up for the man who digs.

. If you itch for success, keep on scratching.

. Don't give anyone a piece of your mind; you need it all yourself.

83. Pork Chops with Dressing
4 slices bread, cut into cubes
1 small onion, chopped
1 stalk celery, chopped
¼ c. butter 1/8 tsp. savory
½ tsp. salt 1/8 tsp. thyme
½ c. water 4 pork chops
1 tbsp. shortening ¼ tsp. paprika
Place bread cubes on cookie sheet; toast until golden brown. Saute' onion and celery in butter until tender, but not brown. Add savory, salt, thyme and water. Mix with bread cubes; pour into 2 qt. casserole. Brown chops in shortening on both sides. Place on top of dressing. Sprinkle with paprika. Cover, bake at 350 degrees for 45 minutes. Remove cover, continue baking for 10 minutes. 4 servings.

84. . When you dig another out of his trouble, you find a place to bury your own.

. Let us endeavor so to live that, when we come to die, even the undertaker will be sorry.

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85. Baked Ham Casserole

4 slices pineapple
3 red apples
3 large sweet potatoes
1 ham slice, 1 in. thick
2 Tbsp. brown sugar
2 Tbsp. butter
1 c. pineapple juice

Cover bottom of a casserole dish with pineapple slices. Peel and slice sweet potatoes lengthwise; place o- pineapple. Core and slice apples crosswise; place on potatoes. Place ham slice on top. Pour pineapple juice over all. Bake, covered at 300 degrees 2 hours. Remove from oven; sprinkle with brown sugar and dot with butter. Broil until brown- ed. Yield: 4 servings.

BREAD, ROLLS, AND COOKIES

86. Yeasts Biscuits

1 c. buttermilk
1 pkg. yeast
½ c. water(warm)
Enough flour to make a stiff dough
1 Tbsp. sugar
2 Tbsp. shortening
¼ tsp. soda
½ tsp. salt

Dissolve yeast in warm water. Add sugar after yeast is thoroughly dis- solved. Set aside to double in bulk. Sift dry ingredients together and add to buttermilk and soft shortening. Mix well and add the yeast mixture. Beat until smooth. The biscuits can be pinched off and folded and greased at this point or more flour can be added so the dough can be rolled and cut as biscuits and folded together. Place in pan and do not crowd. Let rise 45 minutes to 1 hour, double in bulk. Bake in 400 or 425 degree oven for 10 to 12 minutes.

87. Ginger Bread

1 c. sour milk
1 c. molasses
2 Tbsps. fat
2½ c. flour
1 tsp soda
2 tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Mix all dry ingredients. Put the sour milk and molasses in a mixing bowl. Add dry ingredients, through a sifter, stirring after each add- ition. Melt fat and add last. Bake in muffin tin at 400 degrees for 10 to 15 minutes. Serve hot with butter.

88. Plain Corn Bread

2 c. cornmeal
1 c. buttermilk
¼ tsp. soda
1 tsp. baking pow- der
1 tsp. salt

Mix meal, soda, salt and baking powder. Add buttermilk and mix well Add water if needed to make a med- ium dough and pour into a greased skillet. Bake until well browned.

89. Buckwheat Cakes

½ tsp. salt, level
½ tsp. soda, level
1 c. buttermilk
2 tsps. baking powder, level
½ c. water
7/8 c. buck- wheat flour

Put buttermilk, water, baking powder, soda and salt in mixing bowl. Add flour and stir until all lumps are dissolved. Bake or fry in greased pan; preferable cast iron skillet.

90. Doughnuts

2 cakes yeast
1 c. warm water
½ c. shortening
1 c. brown sugar
7 - 8 c. sifted flour
1 tsp salt
1 tsp cinnamon
2 eggs
1 c. scalded milk

Dissolve yeast in water. Cream shortening, sugar, salt, cinnamon and eggs. Add lukewarm milk and yeast mixture, stirring well. Grad- ually add flour. Knead dough. Put in a warm place and let rise until double in bulk. Punch down and let rise again. Roll out dough ½ inch thick, cut with floured cutter. Let rise 25 minutes. Fry in hot fat 375 degrees. Drain on paper. Dip in sugar and cinnamon. Makes 7 doz.

A long road has no turn.

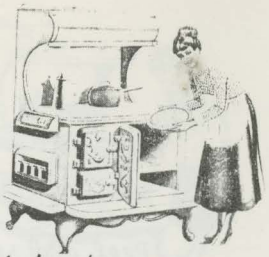
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91. Sugar Cookies

3 c. flour — 1½ c. sugar
1 c. shortening — Dash salt
3 eggs — 1 tsp. vanilla
1 tsp. baking powder

Mix dry ingredients together. Add shortening. Mix well. Add unbeaten eggs and flavoring. Roll out very thin and cut. Place on greased pan and bake at 400 degrees for 8 min.

92. Corn Bread

2 c. white meal (coarse ground) — Milk
1 c. flour — 4 tsp. baking powder
1 tbsp. sugar — 1 egg
1 tsp. salt

Combine all dry ingredients, then add egg and enough sweet milk to make thin batter. Pour in hot well greased bread pans or corn stick pans. Bake until brown in a hot oven. Mighty good with beans, sorghum molasses, or about anything.

93. Biscuits

2 c. flour — ¼ tsp. soda
2 tsp. baking powder
1 tsp. salt
2 Tbsp. shortening
3/4 c. sour milk

Sift together flour, baking powder, salt, and soda. Blend in shortening. Add sour milk and work lightly. Bake in well greased pan.

94. Molasses Raisin Bread

2 c. milk, scalded and hot
2 Tbsp. melted shortening
¼ c. molasses — 3/4 c. raisins
1½ tsp. salt — 1 cake yeast
6 c. flour

Combine milk, shortening, and molasses in mixing bowl and let cool till lukewarm. Add yeast and then allow to stand for about five minutes. Then add raisins. Add flour, a little each time, and beating after each time, until you have a stiff dough. It must be stiff enough to knead on a lightly floured board. Knead til smooth and elastic. Cover with warm damp cloth and let set in warm place until double in bulk. Punch down, and let it rise to double in bulk again. Form into loaves with hands and place into well-greased pans. Cover and let rise once more till double in bulk. Bake in a hot oven at about 415 degrees for about 45 minutes or until done. Good served warm with coffee.

95. Refrigerator Rolls

2 cakes yeast — 1 Tbsp. salt
¼ c. lukewarm water — 2 eggs
1 c. milk — 6 c. flour
½ c. light corn syrup
½ c. melted shortening

Soften the yeast in lukewarm water. Scald the milk, add the syrup and salt. Add 2 cups of flour and beat well. Add the yeast. Beat the eggs and add them. Blend well and add the shortening and remaining flour to make a soft dough. Knead until smooth and satiny. Place in a lightly greased bowl. Grease top of dough. Cover well and put into refrigerator. When wanted remove dough from refrigerator and punch down. Mold at once in any desired shape or, if preferred, let the dough stand in a warm room for an hour before molding. Place the rolls in greased pans and let them rise until double in bulk. Bake in moderately hot oven (375) from 15 to 20 minutes.

96. Salt Risin' Bred

3 medium potatoes — 1 c. water
3 tbsp. corn meal — 1/8 tsp soda
1 tsp. sugar — 1/8 tsp salt
4 c. boiling water — Flour
2 c. lukewarm milk
2 Tbsp. melted shortening

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OLD TIMEY RECIPES

Peel and slice potatoes, add corn meal, sugar, salt and boiling water. Wrap the mixture in heavy cloth. Cover and allow to stand in a warm place overnight. Remove potatoes, add milk, water, soda, salt, and shortening. Add enough flour to make dough stiff enough to knead until smooth and elastic. Then form into loaves. Place in well greased pans, cover, and let rise until double in bulk. Bake in 400 degree oven until done. This makes 3 loaves.

97. Buckwheat Cakes

1 pkg. yeast 3/4 c. sweet milk
2 c. lukewarm water ¼ tsp. salt
1½ c. flour
1 c. buckwheat flour

Soak yeast in lukewarm water. Stir in flour (regular) and let set over night. Next morning add sweet milk, salt and buckwheat flour to make a thin batter. Fry on hot griddle and eat while hot. Good with white sugar syrup.

98. Cookies

2 sticks butter 2 c. plain flour
½ c. powder sugar 1 tsp. vanilla
1 Tbsp. water 1 c. pecans (mix)

Cool ½ hr. in refrigerator. Pinch small amounts roll about 2½ in long. Cook 45 minutes. 275 degree. Then roll in powder sugar.

99. Banana Raisin Bread

1½c. sifted flour ½ c. sugar
2 tsp. baking powder ½ tsp. soda
1 tsp. salt 1 c. oats
½ c. raisins 2 eggs, beaten
1/3 vegetable oil ½ c. buttermilk
3/4 c. mashed bananas
1 tsp. vanilla or/ lemon extract

Sift flour, sugar, baking powder, soda and salt into bowl. Stir in raisins and oatmeal. Make a well in center of dry ingredients, Add eggs, oil, buttermilk and bananas. Stir until just combined and pour into greased 9 x 5 x 2-3/4 loaf pan, lined with waxed paper. Bake about 50 minutes. Remove from pan immediately, cool completely. Wrap and store completely. Wrap and store 1 day before slicing.

100. Good Old Fashioned Corn Bread

Flour corn meal
½ c. grease 2 c. milk
2 eggs

Stir. Get the bread and let it sit.

. "Prepare to meet thy God".

. Grumblers don't work; workers don't grumble.

. The mule can't kick and pull at the same time; neither can a Church member.

. Lending a hand will make it harder for you to borrow trouble.

. A friend is one who knows all about you, and likes you just the same.

. Even a tombstone will say good things about a fellow when he's down.

. They conquer who believe they can

. Running people down is bad business, whether you are a motorist or a gossip.

. When you argue with a fool, be sure he isn't similarly occupied.

. No person is as bad as he is said to be, nor half as good as he could be.

. Laziness travels so slowly that poverty soon overtakes him.

. Because you think a man is a jackass is one good reason why you shouldn't talk behind his back.

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OLD TIMEY RECIPES

. Prayer is the key of the day and the lock of the night.

---

103. Sweet Tater Rolls

Boil sweet potatoes and peel. Make dough and roll in strips and put slices of sweet potatoes and roll up into jacket. Bake until Brown. Make plain pie filling, be careful not to scorch, and pour over baked potatoes.

104. Pecan Pie

Cream butter and sugar, add syrup , well beaten eggs, salt, and vanilla. When well mixed, add coursley chopped pecans.

Turn into pie crust. Bake in a modern oven about ½ to 1 hour until firm.

105. Butter Scotch Pie

1 c. brown sugar
3 tbsp. shortening butter or margarine
4 tbsp. cream
1 c. milk
5 tbsp. flour
2 egg yolks

Cook the mixture of sugar and shortening and cream until brown. Mix the milk flour and egg yolks add to the first mixture. After it has cooled a little stir constantly. Cook until thick and pour into baked pie shell and add meringue.

106. Pineapple Pie

3 Tbsp. Flour 3/4 c. sugar
1 lg. can crushed pineapple

Cook this a few minutes until this thickens a little. Pour then into pie shell and bake until crust is done. Then beat 2 egg whites for meringue and brown.

107. Coconut Pie

½ c. sugar 5 tbsp. flour
¼ tsp. salt 2 c. milk
2 or 3 egg yolks slightly beaten
1½ c. Bakers coconut
2 tsp. vanilla 2 tbsp. butter

Cook this unti thickened and pour into pie shell.

Beat egg whites with a dash of cream of tarter and beat till stiff and add sugar, 1 tsp. to egg white beat and when holds peak cover pie. Bake slowly for 10 to 15 min.

108. Chocolate Pie (makes 2)

4 egg yolks 2 c. sugar
2 c. sweet milk 2 Tbsp. cocoa
4 Tbsp. flour 2 Tbsp. butter
1 tbsp. vanilla when done.

Beat egg whites with a dash of cream of tarter added and when almost stiff enough add 1 tsp. sugar per egg and beat until stiff and ready to spread on pie.

Bake in slow oven about 10 minutes until brown as desired.

109. Vanilla Ice Cream

½ gal. freezer

Mix 2½ cups. sugar
1 small pkg junket pd.
4 eggs, beaten well
1 tsp. vanilla

and fill rest of freezer with milk about 1½ inches from top.

110. Egg Custard Pie

1 c. sugar 2 heapin tsp. flour
4 egg yolks 2½ c. milk.

Cook until thick and pour into pie shell. Beat egg whites with a dash of cream of tarter and after begins to thicken add 4 tsp. sugar and beat until stiff. Cover pie. Bake slowly 10 or 15 min.

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OLD TIMEY RECIPES

111. Banana Pie Filling
1 baked pie shell 1½ tbsp. flour
2/3 c. white sugar 1 tsp vanilla
1 c. sweet milk 2 egg yolks
1 Tbsp. butter
Cook until thick and pour into pie shell and cover top with bananas. Then cover with meringue and bake until slightly brown.

112. Jelly Roll
1 c. flour half tsp salt
1½ tsp level full of Bkpds
2 eggs beaten light
1 c. sugar
1/3 c. hot milk
(glass of apple Jelly is best)
Beat the sugar into the eggs then the flour sifted 3 times, with the salt and Bkpds and then the milk. Bake in a buttered pan; turn out on a damp cloth, trim off the crisp edges, spread with Jelly and turn over and over into a roll. Top with powdered sugar or leave plain.

113. Raisin Pie
2 c. raisins 2 c. water
½ c. brown sugar (packed down)
2 Tbsp. cornstarch 1 tsp. cinnamon
1/8 tsp. salt 1 Tbsp. vinegar
1 Tbsp. butter
Boil raisins in 1-3/4 c. water for 5 min. Combine brown sugar, cornstarch, cinnamon, salt, moisten with remaining ingredients.

114. Pound Cake
5 eggs ½ lb. butter
1 3/4 c. flour 1 3/4 c. sugar
1 tsp flavoring
Sift flour about 5 times.
Bake one hour.
ICING
1½ c. powdered sugar ¼ st. butter
Milk as thick as you like it.

115. Apple Sauce Cake
1 c. butter 2 c. sugar
2½ c. applesauce (cold & sweetened
3½ c. flour 2 eggs
2 tsp. soda mixed in applesauce
1 tsp. each cinnamon, nutmeg, cloves
1 c. preserves (strawberry)
1 c. Black walnuts
½ box raisins 1 box cherries
1 pkg. pineapple (candied)
optional (1 pkg. candied mixed fruit)
Cream butter and sugar, add eggs one at a time beating after each addition. Add applesauce to which soda has been added. Sift flour, cinnamon, nutmeg, and cloves together. Add to mixture; leave some flour and coat raisins and nuts to keep them from going to the bottom of cake. Add raisins, and nuts and preserves. Bake 325 degrees for 2 hours.

116. Raisin Filled Cookies
Filling
1 c. seeded raisins cut fine
1 c. brown sugar 2/3 c. cold water
2 lg. Tbsp. flour
Let cook until thick. Have ready 2/3 c. english walnuts broken up. If this seems to make the filling a little thick add a little water.
THE BATTER
3/4 c. butter 2 c. brown sugar
4½ c. flour 1 tsp. vanilla
3 eggs beaten all together
1 tsp. soda sifted with flour
Melt the shortening. Then add sugar and eggs. Add 1 tsp. salt. Mix well adding flour as you need to. Till the dough is ready to handle, roll thin and place in pan about 1 inch apart. Spread with filling. Then put another layer of dough on but do not press down. Bake in moderate oven 350 degrees about 10 minutes or until brown.

A stitch in time saves nine.

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OLD TIMEY RECIPES

. Stop! Look! Listen! Where will you be 100 years from now?

. Trouble may drive you to prayer, but prayer will drive away trouble.

. A pint of example is worth a gallon of advice.

. I will study and get ready, and maybe my chance will come.

. It is when we forget ourselves that we do things that are remembered.

---

118. Ice Cream
½ gal. freezer
2½ c. sugar
1 small can Pet milk
1 tbsp vanilla
4 eggs
1 pkg. junkett pd. Then finish with plain milk about 1 inch from top. Use real old course salt. A lot of it and turn till its impossible to turn. Let set about 30 minutes. Then you have got something good.

119. Light Bread
1 cake yeast
3 small potatoes soaked in 1 pt. of water. Put water and potatoes in jar. 1 big spoon sugar, 1 tsp. salt, add ½ pt. warm water to jar. Let stand all day (for bread)
Put flour ,salt, 1 Tbsp. sugar, lard. Pour this water off potatoes and make a stiff dough, let stand over night kneed down early in morning let rise again. Make in two loaves let rise double size and bake slow

120. Butter Milk Rolls
1 cake yeast 2 c. butter milk
3 Tbsp. sugar
½ to 3/4 tsp. soda
3 Tbsp lard melted
2 tsp baking pd. 1 tsp. salt
flour
Soak yeast in 1 cup buttermilk. Mix 1 c. buttermilk, sugar, lard, baking pds, salt, soda, add to first mixture. Add flour to this batter until dough is right to work. Set away in cool place about 1 hr. Mix down. Roll and cut out biscuits. Shape dipping each in melted butter. Fold over and place in pan. Set in warm place and let rise about 1 hr. Bake in hot oven.

121. Candies Fondant
2 c. sugar ½ c water
1/8 tsp. cream of tarter
Combine sugar and cream of tarter. Add water stir until sugar is disolved. Cover pan and boil 5 min. Allowing steam to disolve any grains of sugar on sides of pan. Uncover and boil without stirring to softball stage. Let cool and beat until stiff enough to kneed and kneed until smooth put in bowl and cover with a damp cloth. for 24 hrs. before using.

122. A Brown Betty
Butter a pudding dish put a layer of chopped apples in the bottom, then a layer of fine bread crums. 2 Tbsp. sugar a little cinnamon dot them with butter; then another layer of apples ect. Repeat until dish is full the top layer being crumbs. Bake in a modern oven until brown. Serve hot with sweet cream of hard sauce.

. What two words have the most letters in them?
(answer) Post Office

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OLD TIMEY RECIPES

123. Oatmeal Cookies
3/4 c. butter or lard
1½ c. brown sugar
3 c. flour
3 c. oatmeal
2 tbsp. molasses or 1 syrup
1 c. buttermilk
1 tsp. baking powder
1 tsp. soda
2 eggs raisins

124. Chocolate Pound Cake
2 sticks butter
1/3 c. crisco
3 c. sugar
6 eggs
Sift 3 c. flour
5 tsp. baking pd.
¼ tsp. salt
Add: 1 cup milk
1 tsp. vanilla
(325 -- 1 hr. 20 min.)

. An idle mind is the Devil's workshop.

. What kind of a Church would my Church be if all of its members were just like me?

. Our services are happy, hopeful, helpful. Come!

. Many a blunt word has a sharp edge.

. If a thing will go without saying, let it go.

The secret of growth: G-o
R-ight
O-n
W-orking.

. Why did the little boy throw the butter out the window?
(answer) he wanted to see butterfly

---

126. Fresh Corn
5 ears tender corn(cut off-do not scrape)
2 Tbsp. flour 1 Tbsp. sugar
Salt to taste
Season to taste with butter or bacon drippings. Mix all ingredients together and add enough milk to cover corn mixture. Cook until thick over low heat.

127. Candied Sweet Potatoes
1 can sweet potatoes - sliced
1 stick margarine
1½ c. light brown sugar
Allspice and cinnamon to taste
Pour off water - save it. Put your potatoes in a baking dish, add margarine, sugar and spices. Pour the liquid over this, just enough to almost cover. Bake at 300 degrees until the juice looks thick.

128. Sweet Potato Pudding
2 lg. potatoes grated
½ lb. butter 3 eggs
3/4 lb. sugar
½ c. black walnuts or pecans
Cream sugar and butter; add well beaten eggs, then potatoes, a little milk. Mix well. Add walnuts and spices to taste. Place in buttered dish and let bake in moderate oven (350) until brown or about 1½ hours. Do not stir.

129. Coconut Pies
1 stick butter melted
2 c. sugar 1 can coconut
5 eggs, well beaten
1 tsp. vanilla 3/4 c. buttermilk
Melt butter, add sugar, eggs, buttermilk and vanilla. Mix well. Add coconut Pour into two 8" pie shells. Bake at 350 for 45 to 50 minutes.

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PHILHEAT



OLD TIMEY RECIPES

130. Peach Pie
3 c. peach slices
1 c. sugar
Boil just to dissolve sugar. Put in deep pan or casserole. Top with pie crust. Dot with butter. Bake at 300 degrees for about 30 minutes, or until crust is brown.
NOTE: Refrigerator biscuits can be rolled thin and substituted for the crust. Or if you wish, mix up a box of cake mix, pour over peaches, bake, and you will have an upside down cake.

131. Egg Custard
3 eggs 1½ c. milk
3/4 c. sugar
1 tsp. flour
nutmeg
1 tsp. vanilla
¼ stick margarine
Pinch salt
Add sugar and flour together. Beat eggs and add to sugar-flour mixture. Heat milk with butter and add to egg mixture.
Pre-heat oven to 500 degrees.
Add mixture to unbaked pie crust and bake for 5 minutes. REDUCE HEAT to 250 degrees and bake until custard is set ....about 20-25 minutes.

132. Virginia Chunk Pickles
75 cucumbers, 4 or 5 in. long, or 2 gallons of small ones. Or use what you have, most any nice solid cucumbers make a nice pickle. Make brine of a proportion of 2 c. salt to one gallon of water, boil and pour over pickles boiling hot. Let stand one week. In hot weather, skim daily. Drain and cut in chunks. For the next 3 mornings, make a boiling hot solution of one gallon water and one tablespoon powdered alum and pour over the pickles, make this fresh hot bath for 3 mornings. On the fourth morning, heat 6 cups vinegar, 5 cups sugar, 1/3 c. pickling spice and 1 Tbp. celery seed to boiling point and pour over the pickles. On the fifth morning, drain this liquid off and add 2 c. more sugar, heat again to boiling and pour over the pickles. On the sixth morning, drain liquid, add 1 cup sugar, heat, pack the pickles in sterilized jars and pour this liquid over until jars are filled, seal while hot.

133. Old-Fashioned cucumber Pickles
Wash cukes and pack in qt. jars. Mix 1 c. vinegar and 2 c. water and bring to a boil. While vinegar and water are heating, pour boiling water over cukes in jars and cover. When vinegar boils, pour off water in jars and to each qt. add 2 tsp. plain salt, 1 tsp. sugar and pour vinegar-water solution over cukes and seal.

134. Bread and Butter Pickles
1 gal. cucumbers
4 med. size onions
1 c. salt
Slice cucumbers and soak in water with salt on onions overnight. Drain and rinse. Heat to boiling point: 1 qt. vinegar, 1 qt. sugar, 1 tbsp. celery seed, 1 tbsp. mustard seed, 1 tbsp. tumeric. Drop in cucumbers and let heat, do not boil. Pack in jars and seal.

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OLD TIMEY RECIPES

135. Peach Pickles
1 gal. peaches
6 to 8 c. sugar
1 piece ginger root
2 sticks cinnamon
1 tbp. whole allspice
1 tsp. whole cloves
2 c. water
3 c. vinegar
Clingstone peaches are best for pickling, but freestones may be used. Pare firm, ripe fruit, leave whole. Boil 3 c. sugar, the spices (tied in bag), water and vinegar 3 min. Add 10 or 12 peaches at a time. Simmer until tender. Let stand in syrup 12 to 24 hours. Pack peaches into hot jars. Add remaining sugar to the syrup and cook to desired thickness. Pour over peaches. Process in hot water for 5 minutes to seal.

136. Uncooked Chow-Chow
1 med. cabbage 3 tbp. salt
4 med. onions 2 tbp. celery
3 green peppers seed
2 hot peppers 1 tbp. tumeric
1 tbsp. mustard seed
Grind and mix well. Let stand 30 min. Squeeze out excess water. Heat to boiling 1½ c. vinegar and 1 lb. brown sugar, Pour over mixture and seal.

137. Fresh Apple Cake
2½ c. sugar 3 eggs
1½ c. cooking oil
3 c. diced apples
3 c. self rising flour
1 tsp. vanilla flavoring
1 dash cinnamon.
Mix all together and bake at 375 for one hour in a tube pan. This is simple and delicious.

138. Potato Cake
2 c. sugar 2 tsp. baking powder
1 c. butter 1 tsp. ginger
1 c. creamed potatoes
3/4 cup milk 1 tsp. cloves
4 eggs 1 tsp. cinnamon
2 c. flour 1 tsp. vanilla
2 tbsp. cocoa
Mix and bake in a 350 degree oven in four 9 inch pans.

139. Strawberry Dumplings
2/3 c. sugar 1/3 c. water
½ tsp vanilla 1 c. sifted flour
2 tbsp. sugar ½ tsp. salt
1½ tsp. baking powder
4 tbsp. butter ½ c. milk
1 pt. strawberries
1 tbsp. sugar
In a saucepan, combine the cup sugar and water. Bring mixture to boiling; reduce heat and simmer. Uncovered, 5 min. Stir in vanixla. Sift together flour, the 2 tbsp. sugar, baking powder and salt. Cut in butter til mixture is crumbly. Add milk and stir til well combined. Place berries in 1½ qt. casserole; pour hot sugar mixture over. Immediately drop in dumpling dough 8 to 10 spoonfulls over berries. Sprinkle dumplings with the 1 tbsp. sugar. Bake in hot oven for 25 to 30 min. at 450 or until dumplings are done. Serves 4 to 5.

140. Strawberry Cobbler
1 stick margarine, melted
1 c. sugar 1 c. self rising flour
1 c. milk 1 qt. strawberries
Combine butter, sugar, flour and milk in casserole. Add berries do not stir. Bake at 350 til golden brown.

. Why did the little boy take an umbrella to church?
(answer) he heard the preacher was preaching up a storm.

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WHAT AM I DOING TO BUILD A BETTER COMMUNITY?

Having the deep and lasting interest of all the members of our community at heart, we, a group of your neighbors known as the Flat Rock Ruritan Club sincerely desiring to see our community grow better as it grows bigger, take pleasure in presenting this book as a Memento to the wonderful work of our forefathers.

Our community came about because they realized there was much they could do to build a better community, and they set about doing those things under God's guidance. They worked as individuals, as families, and as members of larger groups with a vision of a better community in mind.

Such essential opportunities are equally available to us today and the purpose of this book sponsored by the Ruritan Club is to preserve the efforts of our forefathers and to create a spirit of community togetherness, which will help us all to Build a Better Community together.

Your joining the Ruritan Club can help everyone as we work together for this purpose.

We would like to thank everyone for their cooperation in helping to compile the written material and pictures used in this book, also to thank our advertisers for their generosity.

Proceeds of this book will be used for the construction of a community building located beside the community park on property donated by North Carolina Granite Corporation on East Linville Road.

Sincerely,

Flat Rock Ruritan Club
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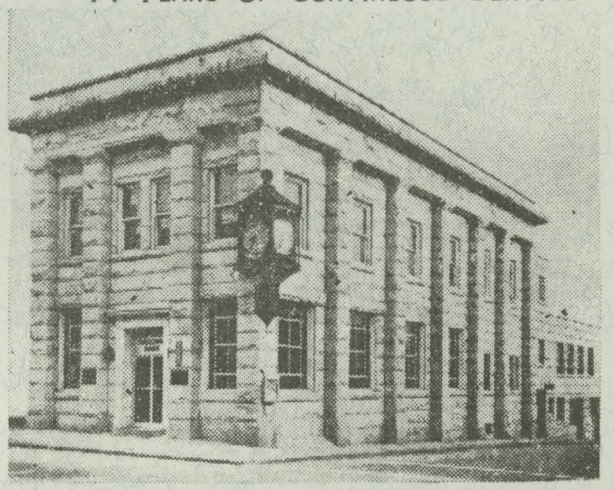
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