
1011 - Will call you this morning

3 messages

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To: Edie Croake <ecroake@wccnet.edu>

Things you may not know about 1011

There was an outhouse in the garage - off limits to everyone but Frank and Jay sneaked a pee anyway.

Who can remember the "zinc" with a hand pump at the end in the kitchen?

Aunt Martha caught a 14 pound turtle while on vacation with Charles & Esther - made great turtle soup.

All the younger cousins sleeping in the attic.

Checking out the "National Geographics" for nude natives.

Frank sticking one of the swords in the ceiling.

Dana trying to kiss all the boy cousins.

All hoping the older kids didn't interfere - Joan, Gene, Jim, Sandy etc.

All hoping the younger kids didn't interfere - Robbie, Kathy, Georgianna etc.

Clunking around in the wooden shoes everyone thought Grandma Rica wore.

Aunt Martha yelling up to us to be quiet.

Georgianna pouring coffee down Ron's mouth when he was in his crib.

Frank getting lost in downtown Richmond. Jay gets the blame.

Uncle Bob kept rattlesnakes in the basement - for a short time.

Moon Mullin hitting a baseball over the Dairy Queen a block away.

Uncle Lester chasing kids out of his yard when a ball would go over the fence.

Uncle Lester wore spats.

Aunt Edith kissing the KFC delivery boy thinking he was family.

The infamous boxing match between Ed & Bob - boxing gloves disappeared after that.

The piano Ed & Esther played has been rebuilt and now resides with Leslie Youngflesh

Julian in Traverse City, MI.

The drunk duck at Uncle Dick's.

All the turtles Dan caught to be sold at the grocery store.

Fights for the swing under the grape arbor - guilty shall remain anonymous.

Waiting to see who got the water glass with the tiny hole in it that would leak on the unsuspecting person.

That's all for now but you are welcome to add your comments.

JY

When I was in the restaurant business for a short time twenty years ago, I thought that some day I would fulfill my dream of writing a cookbook. That thought has always been in the back of my mind and now, thanks to the introduction of a new Finning family tradition, I have my chance -

First of all, before I list my recipes and comments, I think I should give you some ground rules and observations about following some idiot's recipe which he considers that something is fit for the gastronomic gods of Greek legend.

1. If you are a steak and potatoes person, throw this out immediately - do not read beyond this! Uncle Howard beware!
2. I give measurements only because most people who will read this will be women and they go bananas unless everything is very exact. Maybe that is why famous chefs of the world are always men.
3. If the recipe calls for an ingredient that you do not have - substitute! Dare to be great!, or as the Marines say "No guts - no glory!" This is also an economical move as it will save you trips to the grocery or the gourmet store.
4. Plan ahead - hunt mushrooms in the spring, fish when it is when, work in the garden and properly freeze everything for later preparation. Of course it is great to have everything fresh, but the game warden won't understand a deer on top of your car in July.
5. If the recipe calls for wine, only use California wine. Those folks in the West are making the best. Don't buy cheap crap on the shelves, either. If you need the names of some good wineries and wine, let me know and I'll send you a list of folks who will deliver the stuff to your door. Besides, if the wine is good, you can enjoy some of it while you are cooking.
6. If you don't have a dog, get one or make sure your neighbor has one. If the thing you are trying to cook does not work, the dog will love it and you will have a friend for life.

7. Improvise, improvise, improvise. If something does not look right or you don't like an ingredient, then try something else. I once cooked an entire meal for a gourmet group out of freeze-dried campers meals, and they loved it, including the instant freeze-dried ice cream (no wonder campers always come out of the woods acting like starved wolves).

Well, enough of the B.S., I think you are starting to get the picture of where I'm coming from - some probably think it is Easthaven.

These recipes are more or less in chronological order (I learned that term at I.U.)