

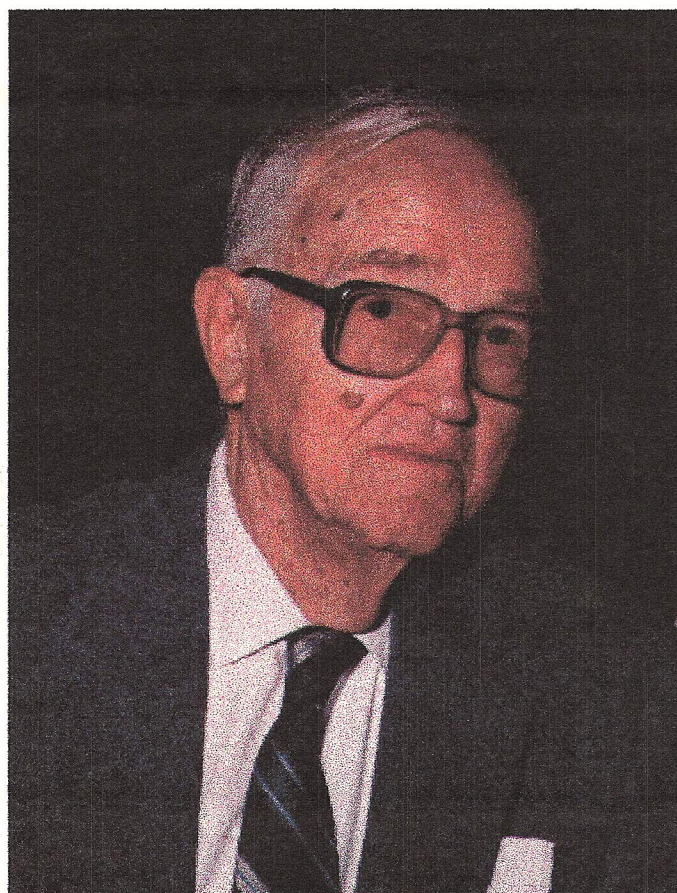
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# PLAIN BROWN RAPPER

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News for the Tandy and Grace Brown Family

November 1998



**In Memory of Norman Hughes French**  
**Husband, Father, Grandfather**  
**May 2, 1907 - October 28, 1998**

Norman Hughes French was born on May 1, 1907 in Ashtabula, Ohio. His family moved to Palo Alto, California (about 1918) so his sister Dorothy could attend Stanford University. He married Rosemary Dee Hubbard in 1938. Rosemary passed away November 20, 1939. One month after the birth of their daughter Joanne. He then married Anna Mary Brown on March 3, 1940, they were married for over 58 years.

Norman's early years were spent doing jobs he loved more than all the world, working in the out-of-doors. He was a Forest Ranger in the 20's; graduated from Oregon State in 1931, mapped much of California and Oregon in the 30's. Worked with the Bureau of Land Management, Range Management Division in Chadron, Nebraska from 1940-1942. He was the County Agent in Casper, Wyoming from 1942 - 1949, and then to Miles City and Billings, Montana from 1950 to 1952, again with the BLM.

1952 began his career in Foreign Service. His first assignment was in Jordan where he helped them find water and grow grasses in arid soils. He revitalized old ancient cisterns, long hidden by sands and grew 15 foot high Arizona variety grasses in the desert for the Bedouins.

In 1954 he returned to the United States and worked in Arizona for three years with the Bureau of Land Management. He went back overseas in 1958 for three more assignments, first, Seoul, South Korea to help with their water spreading projects, then Nigeria in 1961 and in 1965 Pakistan. Later he went to Ahwaz in Iran where he helped with a large dam project.

Retirement from foreign service in the late 1960's, brought him to Laramie, Wyoming where he taught at the University of Wyoming until he retired again and moved to Milton Freewater, Oregon.

Norman is survived by his wife, Anna Mary Brown French, three children; Joanne Jacka, Nicki Schumacher and Kathi Yenney. Nine Grandchildren; Jeff Jacka, Laurie Jacka, Peter Yenney, Frank Yenney, Leanna Yenney, Al Schumacher, Andy Schumacher, David Schumacher, Garrett Schumacher and seven Great grandchildren.

Norman and Anna traveled together throughout their married life and while Joanne, Nicki and Kathi were younger than 18, they too lived in far away places. Their stories are many and perhaps we can get them to share some, especially memories of their father.

One only has to go to their home to see the many gifts and awards the foreign countries bestowed on Norman for his work. He taught the farmers to farm, conserve their precious resources and live a better life. Anna entertained his peers and worked as a volunteer with the Red Cross. His diplomacy was greater than any diplomat our government has ever sent to a foreign country.

**God Rest His Soul**

# THANKSGIVING RECIPES

# THANKSGIVING DINNER

## MENU

TURKEY AND OYSTER DRESSING  
MASHED POTATOES AND GRAVY  
CREAMED SHRIMPS AND PEAS  
LIMA BEANS AND HAM  
GELATIN SALAD WITH FRUIT  
TOSSED SALAD  
RELISH TRAY  
HOT ROLLS

APPLE PIE, MINCEMEAT PIE  
CHERRY PIE, PUMPKIN PIE  
WHIPPED CREAM, ICE CREAM  
CHOCOLATE CAKE  
ASSORTED COOKIES

COFFEE/MILK

Thanksgiving dinner always had the same menu. The only deviation would be with the vegetable. Sometimes she fixed a green bean casserole rather than lima beans and ham but there were always Shrimps and Peas. Sometimes pickled peaches or other home canned delicacies graced the table, but the basic menu stayed the same.

On the following pages I have included a few recipes some of the family members have requested.

Bob and I want to wish each and everyone of you a wonderful Thanksgiving Day and we hope you are looking forward to great Holiday Season!!!

Every Thanksgiving and even Christmas, the menu was always the same. Even now when I fix the big dinner, I use the same menu and even the same recipes. Trying as I can to make them as "heart" smart as possible (skim milk, lite condensed milk, low fat and etc.) A dinner with out Shrimps & Peas is not a holiday meal. The following are some of Mother's "Tried and Tested Recipes." Maybe that would make a great book, Mother Brown's Recipes.

### MINCEMEAT PIE

Makes 3 pies

2 cups finely chopped venison  
 4 cups finely chopped apples  
 2 cups seedless raisons  
 2 cups currants  
 1 cup finely chopped citron  
 1 cup suet  
 2 cups sugar  
 1 cup cider  
 1 tablespoon cinnamon  
 1 tablespoon nutmeg  
 1 cup meat stock  
 1 teaspoons salt

Cook meat until tender, then cool. Chop finely. Put in large pan, add all other ingredients and simmer for one hour. This will make about 3 pies. The mincemeat can be cooled and frozen in three freezer style plastic bags for later use.

Note: There were always quart jars of mincemeat in the Fruit Room in the basement. She loved Mincemeat Pie.

### APPLE PIE

Makes 1 pie

6 apples, peeled and sliced  
 1 cup sugar  
 6 Tablespoons flour  
 1 teaspoon cinnamon

mix sugar, flour and cinnamon in bowl. Put half in the bottom of the pie crust, add the apples and cover with the remaining sugar mixture. Dot with butter. Add top crust and bake at 415 degrees for 15 minutes and 375 degrees for 45 minutes.

Note: I usually put the flour, sugar and cinnamon into a large bowl with the apples and cook for about 5 minutes in the Microwave Oven stirring twice to be sure the apples are well coated. Just makes sure the sugar mix is well mixed in with the apples.

### PUMPKIN PIE

Makes 1 pie

1 small can pumpkin  
 3/4 cup sugar  
 2 eggs  
 1/4 teaspoon salt  
 1 teaspoon cinnamon  
 1/2 teaspoon each; cloves, allspice, ginger  
 1 cup milk

Mix all ingredients except the milk until well blended. Add milk and mix.

Bake at 425 degrees for 15 minutes and 375 for 45 minutes (or until done)

## THANKSGIVING RECIPES

### PIE CRUST

Makes two pie crusts

- 1 ½ cups flour
- ½ teaspoon salt
- ½ cup chilled shortening
- 4 or 5 Tablespoons cold water

Sift together flour and salt. Cut in the shortening with a pastry-blender till pieces are size of small peas. Sprinkle water, a tablespoon at a time over mixture. Gently mix with fork.

Divide into two balls, Flatten slightly and roll on lightly floured pastry cloth. Always roll from center using light strokes. Do not work too much or use too much flour.

Note: Mother used lard in her crusts.

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### MILLION DOLLAR FUDGE

Makes way too much

- 4 ½ cups sugar
  - 1 can condensed milk
  - ½ cup butter
  - Cook for 10 minutes, stirring constantly
  - 12 ounces chocolate chips
  - 12 ounces milk chocolate
  - 1 jar marshmallow creme
  - 1 tablespoon vanilla
  - 1 pound nuts
- Place chocolate chips, chocolate, marshmallow creme, vanilla and nuts in large bowl, pour hot sugar, milk, butter mix over and stir until all ingredients are blended. Pour in large buttered pan and let stand 24 hours.

### Oyster Stuffing

For a 20 pound turkey

- 1 cup chopped celery
  - 1 cup chopped onion
  - 2 bay leaves
  - ½ cup butter
- Melt butter and add other ingredients. Cook until tender, remove from heat, discard bay leaves.
- 12 cups bread cubes
  - 2 tablespoon chopped parsley
- Thoroughly mix all above ingredients.
- 3 cups raw oysters
  - 2 teaspoons poultry seasoning
  - salt and pepper to taste
  - 4 beaten eggs
  - 3 cups liquid (oyster liquid and milk)
- If you need more liquid, you can use the water from the boiled giblets or chicken boullion.
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### SHRIMPS AND PEAS

Make White Sauce:

- 2 tablespoons butter melted in medium sauce pan. Add 2 tablespoons flour, blend together. Add 1 cup milk, stirring constantly while cooking slowly. Cook until sauce thickens. Just before serving add, 1 can of washed and drained small shrimp and 1 can drained baby peas. Salt and pepper to taste.
- Note: Mother always added a dash of Cayenne Pepper (red pepper) to the dish for a little zest. Note: I make my white sauce in the microwave. Melt the butter, add the flour and stir. Add the milk and cook 3 minutes, stir and cook 3 more minutes and stir. Fool proof and it doesn't burn or need your constant care. Can be made ahead, covered and reheated just before serving.

For your cold evening suppers, here is mom's Clam Chowder, Split Pea Soup and Chile recipes.

### CLAM CHOWDER

Peel and boil three large potatoes. Pour off water and rough mash.

Cover potatoes with milk and bring to boil, adding ½ cup chopped celery, ½ cup chopped carrots and ½ cup chopped onion. Cook for 15 minutes on med/low heat.

Add two cans of clams (pour off liquid and rinse before adding)

Salt and pepper to taste.

Just before serving add 4 tablespoons butter.

### MOM'S CHILE

1 pound pinto beans (soak overnight) then cook until noon.

Fry 1 medium chopped onion in 2 tablespoons of oil. Add hamburger to onion and cook until brown, stirring frequently. Add a little water and steam for 5 minutes.

Add hamburger mixture to pinto beans, add 1 number 2 can of tomatoes, 1 clove minced garlic, 3 tablespoons of chile powder and salt to taste. Let simmer for two or three hours. Always tastes just as good a day later.

### SPLIT PEA SOUP

2 cups dried peas

2 quarts water

(Her instructions say to wash and soak over night, but you no longer have to. The dried peas on the market today will cook in an hour. Read the directions on your package.)

Cook peas for time directed on package, add 1 pound of ham (use a ham bone or cubed ham) 1 medium chopped onion, ½ cup celery, 1/8 teaspoon pepper. Place in the oven at 275 degrees for 3-4 hours.

Mother used to strain her soup, I never do, use your own judgement.

In a small pan melt 2 tablespoons of butter, add 2 tablespoons of flour. When well blended, add enough soup to make liquid and add to the soup. Stir until it comes to a boil and thickens.

Hope you enjoy, please ask if you have any questions.

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Please remember to send along your Christmas Memories for the December Plain Brown Rapper. I've enclosed my card in case you don't have an address. Charles has sent along a Christmas Memory and it is wonderful. Please send yours!!!!!!! Dolfe

### November Anniversaries

Tandy and Grace - November 16, 1912

Leah and Willis - November 23, 1940

Bob and Dolfe - November 24, 1951

Mike and Nan - November 25, 1961

### November Birthdays

Nanette Metz Brown - November 19