

Apron Memories®



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Y'all, hey! For the past 36 years, I have used my wedding silver service on a daily basis. Long ago I stopped polishing it. The engraving is almost invisible, the monogram's once crisp outline worn soft by fingers grasping the handles, but I love their heft and to me, each piece has such personality and richness. Whether engraved on silver or embroidered on cloth, such initialing is more to me than just curlyque letters – they are works of art, they are history, they are stories.

It saddens me so to see stacks of linens at secondhand shops, cast off by surviving family members without a backward thought to the woman who embroidered those damask napkins or took such pride in setting her holiday table with a woven, flowing cloth.

I buy up those goods, and in setting my table with an array of napkins bearing the initials of strangers, the artistry of a woman I never met is now a part of my family's heritage, and in the oddest yet sweetest way, what she lovingly stitched for her own will live on into generations unrelated to her.



In 1902, Annie Gregory, author of *Woman's Favorite Cook Book*, instructed the hostess *should surprise her guests with a "little something" at*



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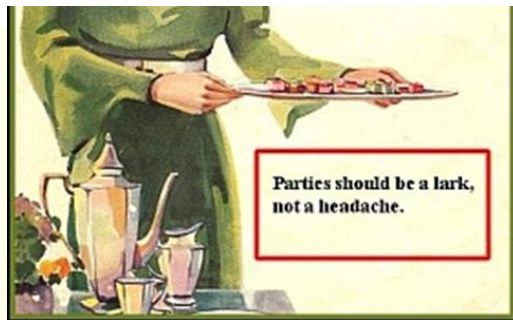
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love of all things vintage



FEEDING THE SOUL

In ancient Rome, cloth napkins were both used to wipe the mouth and also as a way to take home leftovers.

To skirt the mess of guests loading their napkins with surplus turkey and gravy, consider providing them a pre-packaged Doggie



each place setting.

Hostess's Thanksgiving favor.

Click [HERE](#) for the Clever

a Pie-Topper Whippin' Tip

When it comes to whipped cream, the canned variety is perfectly acceptable to most; however, I'm one of those for whom there is no substitute for the real thing, and most especially when served as a dollop atop a piece of holiday pie. But oy! to another bowl to wash. Which is where this Tip comes in: Save yourself one extra dish to clean by measuring and whipping the cream in the same container.

How To

Pour 2-3 cups cream into a 4-cup or larger measuring cup. Fit one beater onto a hand mixer and beat the cream in the measuring cup. Gradually add 2-3 Tbs. confectioner's sugar and a tsp vanilla extract as the cream begins to form medium peaks. Continue beating until stiff.

Surely such domestic genius as this tip hails from today's culinary divas, but nope - turns out this tip has been around, so I learned while flipping through the November, 1937 issue of *Needlecraft* magazine

Bag as they head out the door.

Soup for the Soul

3 cups dried beans
2 cartons (32 oz)
chicken broth
2 chopped onions
1 can (14 1/2 oz)
diced tomatoes with
juice
2 T chile powder
salt & papper
4-6 links (beef, turkey
or chicken)

In a large pot, cover beans in cold water (with 3-5" to spare) and soak overnight. Drain. Rinse.

Heat 2-3 T olive oil in the pot & saute onions until softened.

Add beans, tomatoes, broth and chile powder to the pot. Bring to a boil, cover, reduce to simmer. Cook until beans are tender (1-2 hours).

Ladle 1/2 the beans into a blender and pulse until puréed. Pour back into the pot.

Add cut up meat (beef / turkey /applewood chicken /hot links) to the soup. Cover & simmer for 1+ hours. Taste before

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Electric Mixer

Given for FOUR Subscriptions
at 50 cents each

This portable electric mixer is designed to use with any bowl or receptacle you may be using. Guaranteed to whip cream, beat eggs, mix waffle batter, light mayonnaisse, drinks, etc. Equipped with off and on Phosphor switch. Constructed of best material, not to be confused with lower-priced inferior makeshifts. Usable only with 60 cycle 110 Volts A C current. Get one Needlecraft's easy way and see for yourself. Order by name and by **Gift No. 4262.**

The one-beater tip is a good one, but sometimes there is the best reason to leave some batter in the bowl and that second beater intact.

adding salt & pepper.

Cool. Pour into individual containers & freeze.

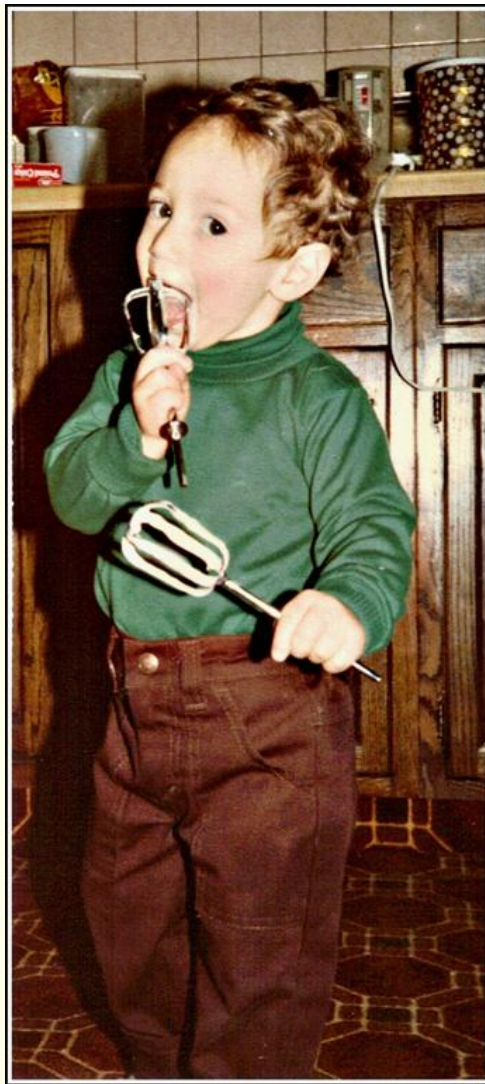
Doggie Bag Dress-Up

Prepare each bag with a frozen carton of soup and a mini loaf of cherry pumpkin bread + both recipes printed & laminated (for protection from kitchen splatters) + a kitchen towel or napkin or hot pad...all handy for later, when the food has been eaten and the memory of a wonderful Thanksgiving lingers.

MishMash

"Thanksgiving is about creating a welcoming atmosphere, not a perfect one. If you aren't rigid about having matching placemats, you can always squeeze in that unexpected guest seamlessly...the whole point of Thanksgiving."

Tucker Shaw, Food Editor, Denver Post



Taken thirty years ago, my little helper, Noah, licking both beaters because his baby brother was napping.

To Serve with Pie, a Tasty Bit of Vintage Minutae

Sarah Hale, the editor of Godey's Lady's Book in the 1880s, spent 17 years writing to five different presidents about her national day of thanksgiving idea before Lincoln heeded her.

And this: Of the eighteen women who sailed on the Mayflower, only four lived through the first winter to see fall of 1621. With the assistance of five surviving girls and one maidservant, the four, thankful to be alive and grieving for those not, prepared a meal of gratitude.

Grace Under Pressure

While it should be a part of our day to take stock and be grateful, Thanksgiving calls for a special recognition of our bounty.

With an invitation to a Thanksgiving gathering, I like those hosting to take care of certain things, such as the seating arrangement and the blessing/grace/expression of gratitude on everyone's behalf.

I'm just not a fan of the going-around-the-table and tell-what-you're-grateful-for format that many favor, except for children, who are thankful for what everyone may be thinking but as adults, we never say aloud. Perhaps if I had advance notice... nope, not even that would quell the anxiety of awaiting my turn.

In anticipation of future Thanksgivings, when I'm feeling grace under pressure, I've prepared this little something

Lucky are we to have a roof over our heads, a home in which to sleep, heat to keep us warm, food on the table and friends gathered round to share in it.

Better yet, is this from *Good Things to Eat* (1909), A Blessing

"Let us live well, simply, economically, healthfully and artistically."

Table Rules

The American Woman's Cook Book, 1941

Always have knife sharp to avoid awkward carving.
Carver may stand if carving is less awkward by doing so.
Movements of knife should always be toward the carver or downward, but never toward the guests.
Cut enough for each person before starting to serve.

News from the Apron-Hood

National Tie One On Day™ 2011

National Tie One On Day™ was created six years ago when I began to notice that Thanksgiving was talked about in terms more commonly associated with stress than joy.

A day that should be about sharing and expressing gratitude, I created an

opportunity to put the "give" back into Thanksgiving and easily share one's good fortune with someone in need of a kind gesture.



Celebrated on the eve of Thanksgiving - Wednesday, November 23 this year - **National Tie One On Day** is an opportunity to share our bounty by wrapping a loaf of bread or other baked good in an apron, along with a note of encouragement tucked in the pocket; then "tie one on" (an apron, of course!) and deliver the wrapped bundle to someone in need of a bit of kindness.

ENTER ENTER ENTER ENTER ENTER ENTER ENTER

National Tie One On Day™ Goodie Giveaway!

To encourage your adding **National Tie One On Day** to your holiday tradition and embracing its message of sharing and gratefulness, a dedicated group of sponsors are putting some fabulous "give" into the NTOODay 2011 Goodie Giveaway!

To enter the Goodie Giveaway, click [HERE!](#)

In preparation of my own NTOODay deliveries, I baked a double batch of cherry pumpkin bread. This bread is a favorite because the recipe is a breeze, it freezes beautifully, slices without crumbling and tastes delicious. Whether as a single large loaf or mini-sized for tucking into an apron pocket, this baked good will make someone's day sweeter.

Cherry Pumpkin Bread



1 3/4 cup flour
1 cup sugar
2 t baking powder
1/2 t baking soda
1 t ginger
1/2 t nutmeg
1/2 t allspice
1 cup canned pumpkin
1/2 cup oil
2 eggs
1 1/2 cup dried cherries

Preheat oven to 350 degrees. Grease and flour loaf pan. In a large bowl, combine the dry ingredients (I use a whisk for this task). In another bowl, whisk the eggs, oil and pumpkin until smooth; then add to the large bowl. Stir just until the dry ingredients are moist. Now stir in the dried fruit. Spread evenly in 1 large loaf pan, 2 smaller loaf pans or as I do - a loaf pan divided into 8 mini loaves.

For the large 8 1/2" loaf pan, bake 1 1/2 hours or until a wooden skewer/toothpick inserted into loaf's center comes out clean. Bake less time as pan size decreases (mini-loaves take 20-25 minutes).

A Final Note

To accompany your National Tie One On Day delivery, this complimentary notecard is available to download [HERE](#).



Thanksgiving is a holiday known for recollection, making new traditions and sharing. The apron symbolizes these concepts. So please join me and tie one on (an apron, of course!) and through National Tie One On Day, make a difference in someone's life.

Question: What's leftover pie?
Answer: The next day's breakfast!

Alrighty! xxea