

Our Christmas letter to friends and family



2013 WAS A YEAR OF NEW BLESSINGS

Baby daughter Clark Taylor Ramsburg was born on October 15
to new parents Tiffany and Josh Ramsburg.
Antigoni & Everett celebrated 32 years of wedded bliss on Halloween.
Rhonda Myers, marketing guru, joined our staff.

Merry Christmas

Our Christmas Gifts to You

HOLIDAY RECIPES FROM HISTORY'S FINEST LEADERS

WINSTON CHURCHILL'S MARTINI RECIPE



Stir 3-4 ounces of gin in a glass with ice.
Strain into a chilled stemmed martini glass.
Garnish with olive.
Look at a bottle of vermouth!

Note: President Franklin D. Roosevelt liked his martinis made with 2 parts gin, 1 part vermouth, and a dash of olive juice. Of course, he had to wait until after he had signed the 21st amendment (repealing Prohibition) to mix himself one in the White House.

ABE LINCOLN'S GINGERBREAD MAN

Lincoln said of his love of gingerbread, "When we lived in Indiana, once in a while my mother used to get some sorghum and ginger and make some gingerbread. It wasn't often and it was our biggest treat."



1/2 cup milk	1/2 teaspoon baking soda
1/2 cup sorghum	1 tablespoon ginger
2 tablespoons packed brown sugar	1/4 pound (1 stick) cold butter
3 1/3 cups flour	

Preheat oven to 325 degrees F. Mix the milk and sorghum. In a medium bowl, combine brown sugar, flour, baking soda and ginger. Slice butter into small pieces and, using a pastry cutter or two knives, cut into the flour mixture until the mixture looks like cornmeal. Add milk and sorghum mixture and stir well. Dough should be like children's play-clay. If it is too sticky, add small amounts of flour (no more than 2 tablespoons) or refrigerate until it can be worked easily. Shape into figures manually, or use cookie cutter. Bake until men are lightly browned (about 15-20 minutes). Watch closely, as dough with sorghum or molasses burns quickly. Makes about 18 men, 4 inches tall.

LEWIS & CLARK'S GRILLED SALMON

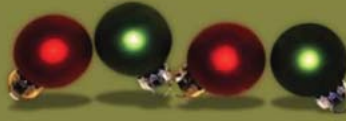
When Lewis & Clark reached the Columbia River, they feasted on salmon, which were reputed to be running so densely, they could be walked upon. This was a welcome change from the venison, bear, and dried soup the expedition had eaten on their trek west through the mountains.



1/4 cup maple syrup	2 tablespoons melted butter
2 tablespoons Dijon mustard	2-lb. salmon fillet, skinned, with small bones removed
2 tablespoons brown sugar	Salt and freshly ground black pepper to taste

In a bowl, whisk together the maple syrup, Dijon mustard, brown sugar, and melted butter. Season the salmon fillet with salt and pepper. Prepare a hot charcoal fire. Spread half of the maple syrup mixture on top of the salmon and let stand at room temperature for 30 minutes. Transfer salmon to the grill and cook until the fish just flakes. Brush the salmon with the remaining maple syrup glaze during cooking. Serves 6. (From *The Lewis & Clark Cookbook* by Leslie Mansfield)





DWIGHT EISENHOWER'S BARBEQUE SAUCE



1/4 cup butter
46 ounces canned tomatoes,
strained (crushed)
1/4 cup vinegar
1 tablespoon sugar
3 teaspoons paprika
1 small onion, finely chopped

2 teaspoons salt
2 teaspoons chili powder
1 1/2 teaspoons Worcestershire sauce
1/4 teaspoon Tabasco sauce,
according to taste (or more)
1 teaspoon black pepper

Mix ingredients in a small sauce pan. Simmer for about 15 minutes. Use for basting meat or chicken, and serve as sauce for it as well. This makes a lot of barbecue sauce so you will want to store some for later use.

QUEEN ELIZABETH'S SCONE RECIPE (REQUESTED BY DWIGHT EISENHOWER)

This scone recipe was sent by Queen Elizabeth II to Dwight D. Eisenhower, on January 24, 1960, in response to the President's earlier request. When President and Mrs. Eisenhower had visited the Royal Family at Balmoral Castle in Scotland in 1959, they apparently loved these little British biscuits.



4 teacups flour
4 tablespoons caster sugar
2 teacups milk
2 whole eggs

2 teaspoons bicarbonate of soda
3 teaspoons cream of tartar
2 tablespoons melted butter

Beat eggs, sugar and about half the milk together; add flour. Mix well, adding remainder of milk, bicarbonate and cream of tartar. Fold in butter. Bake at 400°F for 15 minutes or until lightly browned. Enough for 16 people.

FIRST LADY ELEANOR ROOSEVELT'S SCRAMBLED EGGS WITH CREAM CHEESE

This was a favorite dish of President Franklin D. Roosevelt. It was cooked frequently for him by Eleanor Roosevelt, usually made in a chafing dish at the dinner table.



1 (3 oz) package Philadelphia
cream cheese, softened
1/2 cup cream or top milk
6 eggs, lightly beaten

1 teaspoon salt
A few grains of pepper

Mash the cream cheese with a fork into a frying pan. Add cream or top milk, and heat until cheese has melted and cream is bubbling. Break eggs into a bowl and beat lightly with a fork. Add salt and pepper to beaten eggs and mix all ingredients with the cream cheese mixture in the frying pan. Cook over a low heat, stirring constantly and scraping bottom of pan, using long, folding strokes. Remove from heat when consistency is creamy and serve at once. Do not overcook. Serves 4. (Source: *Portsmouth, Ohio - Times newspaper, Thursday, December 28, 1949*)

DWIGHT EISENHOWER'S VEGETABLE SOUP

The best time to make vegetable soup is a day or so after you have had fried chicken and out of which you have saved the necks, ribs, backs, uncooked. (The chicken is not essential, but does add something.)

Procure from the meat market a good beef soup bone - the bigger the better. It is a rather good idea to have it split down the middle so that all the marrow is exposed. I frequently buy, in addition, a couple of pounds of ordinary soup meat, either beef or mutton, or both.

Put all this meat and the bone, early in the morning, in a big kettle. The best kind is heavy aluminum, but a good iron pot will do almost as well. Put in also the bony parts of the chicken you have saved. Cover it with water, something on the order of 5 quarts. Add a teaspoon of salt, a bit of black pepper, and, if you like, a touch of garlic (one small piece). If you don't like garlic put in an onion. Boil all this slowly all day long in the open kettle. Keep on boiling till the meat has literally dropped off the bone. If your stock boils down during the day, add enough water from time to time to keep the meat covered. When the whole thing has practically disintegrated, pour it out into another large kettle through a colander. Make sure that the marrow is out of the bones. I advise you to let this drain through the colander for quite a while as much juice will drain out of the meat. (Shake the colander well to help get out all the juice.)

I usually save a few of the better pieces of meat to be diced and put into the soup after it is done. The rest of it can be given to your dogs or to

your neighbor's dog. Put the kettle containing the stock you now have in a very cool place, outdoors in the wintertime or in the icebox; let it stand all night and the next day until you are ready to make your soup.

You will find that a hard layer or fat has formed on top of the stock which can usually be lifted off since the whole kettle full of stock has jelled. Some people like a little bit of the fat left on and I know a few who like their soup very rich and do not remove more than about half of the fat.

Put the stock back into your kettle and you are now ready to make your soup.

In a separate pan, slowly boil in water about a third of a teacupful of barley. This should be cooked separately since it has a habit, in a soup kettle, of settling to the bottom and if your fire should happen to get too hot it is likely to burn. If you cannot get barley use rice, but it is a poor substitute.

One of the secrets of making good vegetable soup is not to cook any of the vegetables too long. However, it is impossible to give you an exact measure of the vegetables you should put in because some people like their vegetable soup almost as thick as stew, others like it much thinner. Moreover, sometimes you can get exactly the vegetables you want; other times you have to substitute. Where you used canned vegetables, put them in only a few minutes before taking the soup off the fire. If you use fresh ones, naturally they must be fully cooked in the soup.

The things I like to put into my soup are about as follows:

1 quart canned tomatoes, 1/2 cup peas or cut green beans, 2 potatoes diced, 3 branches celery, 1 large sliced onion, 3 large carrots diced, 1 turnip diced, 1/2 cup canned corn, 1 handful raw cabbage chopped.

Your vegetables should not all be dumped in at once. The potatoes, for example, will cook more quickly than the carrots. Your effort must be to have them all nicely cooked but not mushy, at about the same time.

The fire must not be too hot but the soup should keep bubbling.

When you figure the soup is about done, put in your barley which should now be fully cooked, add a tablespoonful of "Kitchen Bouquet" and taste for flavor. (If you cannot get "Kitchen bouquet," use one teaspoonful of Lee and Perrin's "Worcestershire Sauce.") If necessary add salt and pepper and if you have it, some onion salt, garlic salt, and celery salt.

Cut up the few bits of the meat you have saved and put about a small handful into the soup.

While you are cooking the soup do not allow the liquid to boil down too much. Add a bit of water from time to time. If your stock was good and thick when you started, you can add more water than if it was thin when you started.

As a final touch, in the spring-time when nasturtiums are green and tender, you can take a few nasturtium stems, cut them up in small pieces, boil them separately as you did the barley, and add about one tablespoonful of them to your soup. (From *At Ease: Stories I Tell to Friends*, by Dwight D. Eisenhower, Eastern Acorn Press, 1981)

