

*Southern by the
Grace of God*

*Recipes, photographs and memories
from the descendants of
Karam Gannam & Annie Abraham*

Compiled by Kim Marie Fischer Peters

Southern by the Grace of God

*Recipes, photographs and memories
from the descendants of
Karam Gannam & Annie Abraham*

*Because we are connected to the past and the future
through the food we prepare, the faith we share, and the traditions
we pass on from one generation to the next.*

Compiled by Kim Marie Fischer Peters

Peters, Kim Marie Fischer, 1954-

Southern by the grace of God : recipes, photographs and memories from the descendants of Karam Gannam and Annie Abraham / by Kim Marie Fischer Peters
202 p. : col. ill. ; 28 cm.

Includes bibliographical references and index.

1. Cookery, American--Southern Style 2. Cookery, Lebanese.
3. Cookery, Syrian 4. Cookery, German 5. Saraf, George
Abdulkerim, 1896-1941. 6. Gildea, Neil, 1860-1934. 7. Gannam,
Karam George, 1882-1980. 8. Abraham, Hanny Annie, 1884-1943.
9. Ivey, Mary Jane, 1874-1921. 10. Gannam, Mary Hamamie Saraf
Beecher, 1910-2000. 11. Title
641'.59

Compiled and Edited by Kim Marie Fischer Peters

Copyright © 2016
Kim Marie Fischer Peters
Lake Mary, Florida 32746

KimMarieFischer@gmail.com

Family History Website: www.OurAncestors.info

Obituaries and memorials can be found for
family members at: www.EpochLegacies.org

Videos of Karam Gannam, Mary Gannam Saraf Beecher,
weddings - Saraf daughters, Fischer home movies
at OurAncestors.info

All rights reserved.
3rd printing with revisions June 2020
2nd Revision February 2017
Revised Edition January 2017
First printing 2016
Printed in the United States of America

Front Cover Photograph
Family of Karam and Annie Abraham Gannam (sitting)
Standing L-R: Michael, George, Mary Gannam Saraf, Anthony, Nazer
Hopkins Street, Savannah, Georgia circa 1938

Contents

Contributions & Attributions	2
Acknowledgement, Dedication, Introduction	3
Compiler's Notes	4
Karam Gannam – Better Known as “Grandpa” by Anthony Gannam	5
How I Remember Mother by Anthony Gannam	9
Grandma's House by Phyllis Saraf Tabakian McShane	12
Remembering Grandpa by Iris Beecher Smith	13
Mary Gannam Saraf Beecher by Anonymous	15
George Abdulkerim Saraf by Phyllis Saraf Tabakian McShane	17
My Grandfather – George Abdulkerim Saraf by Kim Fischer Peters	18
Favorite Books of Family Cooks	23
The Joy of Lebanese and Armenian Cooking by Phyllis McShane	28
Appetizers, Snacks and Hors d'oeuvres	29
Salads and Dressings	36
Vegetables! Why'd it have to be Vegetables?	43
In the beginning – there was milk!	51
Mary had a little lamb and it was delicious!	57
Do you remember...?	72
Of all creatures great and small, I like cow best of all!	73
This little piggy went to market!	81
And a chicken in every pot!	83
Marinades, Sauces, and Glazes	89
That Famous Midday Meal by Rose Saraf Tootle	94
From the Rivers and the Sea	95
Bread, Dumplings, Biscuits and more!	103
Desserts - Mama, Can I have a cookie?	107
A Special Brother – Philip John Saraf by Rose Saraf Tootle	112
Desserts - But Mama, it's got fruit in it!	113
Remembering December 7, 1941 by Phyllis Helen Saraf Tabakian McShane	128
Desserts - Candy, Cake and Pie? Oh, my!	129
There's nobody here but us kids! - Kid Favorites	151
Drinks and Shakes	157
Individual Summary – George Abdulkerim Saraf	159
Individual Summary – Karam George Gannam	167
Individual Summary – Annie Abraham Gannam	171
Individual Summary – Mary Hamamie Gannam Saraf Beecher	174
Poem - <i>Home</i> by Rose Marie Saraf Tootle	176
Individual Summary – Neil Patrick Gildea	177
Individual Summary – Mary Jane “May” Ivey Gildea	187
Index – Mentions, Photographs, Recipes submitted or attributed to	191
Index – Recipes	195
Notes	202
Recent Recipes (not indexed)	204

Contributions & Attributions

Hanny “Annie” **Abraham** Gannam ^
Mary **Abraham** Tabakian ^
Harold Payson Beecher ^
Iris Marie **Beecher** Smith ^ c □
Susan “Susie” **Cromartie** Russell □
Marion Collins **DeFrank** Gannam □
Anoush **Diarian** Stambouljian ^ c
Kim Marie **Fischer** Peters ^ c □
Neil Joseph Fischer, Sr. ^ c
Ann Lenore Gannam c
Mary Hamamie **Gannam** Saraf Beecher ^ c
Michael Gannam ^
Catherine Margaret “Katie” **Gildea** Fischer ^
Elizabeth Jane Gildea – Sr. Mary Daria, RSM ^ □
Florence Eleanor “Honey” Gildea ^ □
Mary Elizabeth “Mamie” Gildea ^
Sancil “Sam” **Ivey** Tabakian c
Anne Michelle **Kastensmidt** LaMere c □
Eve Kastensmidt ^
Lisa Renee **Kastensmidt** Muck c □
Kay Lee ^
Ashley Erin **Peters** Lewis c □
Oliver Peters c
Oliver Christopher “Chris” Peters c
John “Johnny” Russell □
Antoine Joseph Saraf ^ c
Mary Ann **Saraf** Fischer ^ c □
Philip John Saraf ^ c □
Phyllis Helen **Saraf** Tabakian McShane ^ c □
Rose Marie **Saraf** Tootle ^ c □
Dorothea “Thea” Elisabeth **Schneider** Peters ^
Elizabeth “Beth” **Stansbury** Saraf c □
Cynthia “Cindy” Marie **Tabakian** Strozier c □
John Pahno Tabakian ^
Kathryn “Kathy” Donna **Tabakian** Hall c □
Elizabeth “Beth” Ann **Tootle** New c □
Elizabeth Jane **Upton** Ivey Travers ^
Adaran Miranda **Walden** Upton ^

^ Recipes attributed to
c Recipes contributed by
□ Photographs provided by

Acknowledgements

An undertaking of this nature is not possible without the contributions of family members willing to share their favorite recipes, with the full knowledge that they will be scrutinized by every other cook in the family! To those who participated – your courage is laudable and your contributions are greatly appreciated! Special thanks to Aunt Phyllis for sharing memories of family and the foods they prepared. Thanks to Aunt Rose for her country cooking tips and poetry, and to Iris for confirming so many long ago memories of Grandpa Gannam’s garden and Grandma’s kitchen on Hopkins Street, where we ate grilled cheese and fried bologna sandwiches, drank “coffee” and listened to Grandma talk about life, love, and God, while she prepared food with love and laughter.

Dedication



This collection of recipes, photographs and memories is dedicated to all our family cooks who have shared recipes, traditions and faith with children and grandchildren, and taught the next generation how to carry on without them. It is dedicated to those who have gone before and left a legacy of which we should be immensely proud. It is especially dedicated to my Grandma Mary Gannam Saraf Beecher and my Great Aunt Florence Eleanor “Honey” Gildea.

They taught me more than even I can comprehend and their lessons are treasured and guarded in my heart. They will forever be the models for all I hope to be – they are my heroes.

On this 75th anniversary of the deaths of our family members George Saraf on June 13, 1941, and George Gannam at Pearl Harbor on

December 7, 1941, we are reminded that how we live our lives impacts not only our immediate family, but our entire community, and generations to come. We must never forget the lessons our ancestors have taught us, and pass them on to future generations. We must always remember that we are the ancestors for whom future generations will search. Let us live our lives so we may leave a legacy that they will be proud to discover.



Introduction

The inspiration for the title of this book came from two sources. The first may be just a humorous saying to some, but its Gospel to me: “American by birth; Southern by the Grace of God.” The second is from the tribute to Grandpa Gannam that Anthony Gannam presented at the 1985 Family Reunion at Ft. Screven. In one segment he wrote: “Mike was born in the South underneath the live oaks on Hopkins Street in the shanty we all lived in on the farm. He is the only Georgian among the children. The rest of us are Yankees by birth and Crackers by adoption, and proud of it.”

Grandpa and Grandma Gannam were truly Southern by the Grace of God! They found religious freedom and work in the textile mills and foundries in Manchester, New Hampshire, but found a home when they moved their family to Savannah, Georgia. Their lives were far from easy here in the South, but by the Grace of God and hard work, they persevered, and their descendants continue to thrive.

My grandfather, George Abdulkarim Saraf, witnessed horrors and endured unspeakable hardships as a young man in Turkey and Syria during the Armenian genocide. Through the Grace of God, he survived and found freedom and opportunity here in the South, and through long hours and hard work, he and his wife Mary Gannam, created a good life for their seven children.

All of Grandpa Gannam’s grandchildren were born in the South, but their descendants now reside far from the homestead in Savannah. No matter where they were born or where they now reside, they all have Lebanese and Southern blood coursing through their veins, and perhaps, a craving for Middle Eastern or Southern cooking that they just can’t explain!

Compiler's Notes

Layout. Family history is at the front and back of the book. Cook books used by three generations of Gannam women are presented in "Favorite Books of Family Cooks." Two indexes are included. Recipes are indexed under food group, title of dish, and in a variety of spellings (Lebanese, Syrian, Arabic) when appropriate. A second index lists every time a person is mentioned – in memories, in recipes attributed to them or submitted by them, in photographs, etc. Females are listed by maiden name with married surname in parentheses. The poor quality of many of the images is due to the quality of the photographs provided. Writings on Southern, Armenian and Lebanese cooking and memories of family members are interspersed, so peruse the Table of Contents for these.

Family History. Reminiscences and histories created by Anthony Gannam, Iris Beecher Smith, Phyllis Saraf Tabakian McShane and myself, Kim Marie Fischer Peters, are presented to remind us that our family roots run deep in Southern soil. Individual Summaries present genealogical facts discovered through documents – marriage licenses, birth certificates, passenger lists, city directories, census records and more. The source citations include excerpts of the original document. If you wish additional information, first check our family history web site, OurAncestors.info, as many of the original documents are posted there. I can also send you a copy or create an individual summary or family group sheet for any family member and send via email.

Attributions and Submitters. If a recipe is attributed to an individual their name is listed to the right of the recipe, however, that does not necessarily mean that the recipe is exactly the way that individual made it. The recipe may reflect how the submitter remembers the relative making it or it may reflect the way they have adapted it to their family's tastes or to employ modern culinary techniques, methods and equipment. The submitter's name is listed at the end of the recipe or at the end of the memory accompanying the recipe. Every recipe submitted has been included resulting in multiple versions of the same recipe, so we see different takes on the same dish. If reference is made to "Grandma" by me, it refers to Mary Gannam Saraf Beecher.

Moma's Favorites. Some recipes are identified as "Moma's Favorites". These are recipes from Mary Gannam Saraf Beecher's 1943 edition of the *Rumford Complete Cook Book* that she is known to have made many times, and the pages reflect this. Iris has preserved Grandma's Rumford Cook Book since her passing in September 2000. "Moma" is used because this is how Iris spells it and she submitted the recipes.

Philip's Favorites. When I visited Uncle Philip in April 2016, he was concerned that he hadn't yet sent me any recipes for the book. I told him not to worry, as I had a number of recipes he had given me through the years – brittle bread, hot pepper jelly, laban soup, spinach laban and laban cheese, to name a few, and I also had the recipes from the newspaper articles published about him in the 1970s. He told me, "Use whatever you want".

When Philip died on June 9, 2016, I asked for recipes, cookbooks or papers that might be of historical interest. I found many recipes with his handwritten notes, which he had prepared for the cookbook, but never sent. The recipes he gave me in the past, the ones I found in his handwriting with notes, and those published in newspapers, are attributed to Philip and list him as the submitter. Other recipes found on stained pages in his cookbooks or handwritten by his friends on worn and faded recipe cards are identified as "Philip's Favorites," as it is obvious that he referred to the recipes many times before.

Thanks, Requests, Regrets. This has been a monumental undertaking with many late nights with very little sleep. I am thankful for each of your contributions, because without you this would not have happened. As I get older, I try to insure that those who search for our family hundreds of years from now will find – not just when we were born and died, who we married and where we lived – but who we were, what we held dear, and what we fed our families. Please encourage your children to record your voice and image for future generations. Share your faith, your values, and reflections on life, because there will surely be one like me, who will yearn to hear your voice, who will find solace and encouragement in your words, and perhaps become a better person as a result.

I request this as one who never met my grandfathers and, who after 35 years of searching; still don't know what my Grandpa Fischer looked like. I request this as the mother of children who can no longer remember what their Grandpa "Buddy Ro" Fischer sounded like before his surgery. I regret that I did not record his voice so many years ago for them and for me, because it's hard for me to remember, too.

Remembrances

Karam Gannam – Better Known as Grandpa by Anthony Gannam	5
How I Remember Mother by Anthony Gannam	9
Grandma’s House by Phyllis Saraf Tabakian McShane	12
Remembering Grandpa by Iris Beecher Smith	13
Mary Gannam Saraf Beecher	15
George Abdulkerim Saraf by Phyllis Saraf Tabakian McShane	17
My Grandfather – George Abdulkerim Saraf by Kim Marie Fischer Peters	18

Favorite Books of Family Cooks

page 23

The Joy of Lebanese and Armenian Cooking

by Phyllis Helen Saraf Tabakian McShane – page 28

Karam Gannam, better known as “Grandpa”

By Anthony K. Gannam - May 20, 1985

There is a magnolia tree blooming near my driveway planted twelve springs ago with some dogwoods that bloom in my front yard. They were planted by my father as a testimonial to me of his love and his life. Let me tell you about this man, whom some of us never knew and others of us have forgotten - the Patriarch of this family gathered here today.



Karam Gannam and Annie Abraham
Wedding Day - April 21, 1907
Manchester, New Hampshire

More than a hundred years ago in Lebanon in a village called El-Amain¹ just about three miles outside Sidon on a hillside called Ros Is Sharif Karum Geris Ghanim was born. I remember his telling me that my grandmother and other women were picking cocoons off the Mulberry trees and placing them on racks in a building so that the birds would not eat the silkworm adults when they emerged. His mother went into labor. She was placed on the cocoon rack and the other women midwived her, and my father was brought into the world.

This was no ordinary event because he was no ordinary man. He was brought down the mountain side from the grove into the village and was later baptized in the village church that was built in the side of the hill and whose history went back over 1000 years. I have heard Grandpa tell a visitor about 20 years ago that his family history in the records of this old church goes back over 600 years. Compare this with some of the dates with which we are familiar.

Lebanon had been under Ottoman Turkish rule for about 400 years and Christians were second class citizens during this time. The Jumblatt family, who was of the Druze persuasion, were the land holders in my father's village. They prospered under the leadership of a sheik or Amir by the name of Usif Bike Jumblatt². His children and grandchildren are still leaders in the anti-Christian struggle in Lebanon today.

There were strict rules about owning property and building houses.

One such rule was if a person wanted to build a house, the door lintels had to be up before sunrise - an impossible task since these were built of hewn stone. Grandpa overcame this by going in the night with his stone masons and working until sunrise. When the Jumblatt circuit riders came by in the morning, the door frame was up. Of course, Grandpa was hauled before Usif Bike Jumblatt who also acted as a judge. When asked what he was doing on the land, he replied he was building a home for his mother. He was then asked if he had put up the door frame or lintels before sunrise and he said, "Yes." He was then told to go in peace and finish the house. This was the beginning of an uneasy respect for each other that helped my father and grandmother to survive.

At age 18, he said he got typhoid fever. He was stricken while plowing in his field and became very weak and could not go home. He lay down in the furrow and covered himself with the warm earth and remained there. Whatever he had, settled in his left leg and I remember his bathing it every night with dichloride of mercury tablets and dressing it and always wearing white socks.

Once while plowing around his house, his plow hit a flat stone. He began to dig and soon he was in an underground room full of old things. Lebanon was full of and rich with things of antiquity, old tombs and underground habitats. It is believed people lived underground to avoid invaders. The Turkish government heard about Grandpa's find and evicted him and his mother and cordoned off the land and the house. They dug up all the treasures and shipped them to Constantinople and wherever. It was a capital offense for a native to find a

¹ Based on maps and Jim Gannam, this is likely Alman El Chouf or El Shouf about 3 miles outside Sidon.

² Ruler by this name not found at the time Karam Gannam resided in Mt. Lebanon, Syria.

treasure and not report it, punishable by death or imprisonment. Grandpa was lucky. The find must have been priceless.

At age 23, he told his mother he was going to America to seek his fortune and break free from the oppression they had lived under. He wanted to be free. He settled in Manchester, New Hampshire. The motto for the state of New Hampshire is "live free or die." He promised his mother that when he had enough money he would send for her. She gave him her blessing and in 1905 he came to America. On his stop in Marseilles, France, he bought himself a suit of American clothes. When he saw the statue of Liberty from the ship's deck, he went to his cabin, changed into his American suit, wrapped up his old clothes in a newspaper and tossed them overboard. He said, "Enough of the old. I am putting on the new. America is my country and I am here to stay." He had made a personal commitment of desire - something that is recognized even in theology. He had asked America to adopt him and in return he gave her infinitely much more - a large, patriotic, God fearing family whose talents are unlimited - like the riches of the Indies - like a pearl of great price. Although he is an American by adoption, he is Lebanese by birth, so to each of his children, their spouses and their heirs he gave a birthright of being Lebanese citizens.

I like to think that when he went through customs at Ellis Island, his name was spelled Gannam. Some Gannams were spelled Ganem or Ghanim or Ghanem or Gannem or whatever. Ours was spelled Gannam. We are all related. I like Gannam. It is unique, symmetrical, proud, stands out, balanced. The name is pronounced GHANIM³ in Lebanese. It means: an arbor, a place of rest. It also means a handler of sheep: i.e., a sheep merchant. The word GHUNEEM means sheep. In Hebrew, it means, loosely, Hell. If you allow me this illusionary metaphor, Karam George Gannam was one Hell of a man!



The Gannam family farm and house – Savannah circa 1922
L-R: Annie Abraham, George, Mary, Michael, Anthony, Nazer, Karam Gannam

He settled in Manchester, New Hampshire in a Lebanese community, farmed, worked in shoe factories, clothing mills, ran a store, and worked in a foundry during World War I. He also bought and sold apples during apple season. He told me that during apple harvest he would rent a two horse wagon for \$2.50 per day and go to Derry, New Hampshire to the apple orchards about five miles from Manchester. He would buy apples for 50 cents a barrel, take eight barrels a trip to Manchester and sell them to the produce houses for \$2.50 a barrel. He would make two trips a day. He netted around \$30.00 per day.

He got a job as an apprentice in the foundry. He couldn't speak English. He became so good as a helper that when the war effort increased, he was recommended for a Master Moulder's job which he held until the war stopped and the foundry closed down. Whenever a war ends, it creates a recession or depression, because war industries close down and the soldiers come home. That is when he came South looking for a place to raise his

³ Ghanim or Ghanem is an Arabic boy's name meaning successful; Ghannam means shepherd. In Hebrew Ghuneim is shepherd.

family. He and my mother gathered a few of their possessions and their four children, got on the boat and landed at the Merchants and Miners' dock at River and Farm Street.

Their four children were: Mary, who is now the matriarch of the Gannam family and who we are honoring today with this reunion; Anthony who is speaking to you; Nazer, who is now living in Fort Fairfield, Maine, George, who was a war casualty at the beginning of World War II, and Mike, who is the fifth child, was born in the South underneath the live oaks on Hopkins Street in the shanty we all lived in on the farm. He is the only Georgian among the children. The rest of us are Yankees by birth and Crackers by adoption and proud of it.

Grandpa was Maronite Catholic but became Roman Catholic when he came South because there were no Maronite churches in Savannah. He was a very religious man. He had a deep and abiding faith in God and the Trinity and was devoted to the Virgin Mary. It was this kind of faith that helped the Maronites keep the Christian faith rooted in Lebanon and our little family from being routed off our farm by other Christians and agnostics. He just kept praying and taking his children and grandchildren to church until the neighbors began to realize that this "feriner" [foreigner] was also a Christian and his God was also their God.



Home and store of Karam and Annie Gannam – Hopkins Street September 1929.
Back row L-R: George Saraf, Phyllis Helen Saraf, Mary Gannam, Annie Abraham, Karam Gannam
Front Row L-R: Michael, George, Nazer and Anthony Gannam

I don't know if it was his faith or his Lebanese hard headedness that gave him his tenacity and determination. It must have been both. I do know that his children inherited his hard headedness. He was a strict disciplinarian, but he loved his family with a jealous love. He told me he moved his family from the city with its influence so that he could raise his family up right. He stressed honesty and a good name and said a good name is better than money because you could always have a grub stake and men would respect you.

He was a farmer first and you could safely say he was the "Johnnie Appleseed of Hopkins Street." All the people whose lives he touched would attest to that. He had a generous heart. Never would anyone visit but that they would take something with them when they left – plants, shrubs, trees, flowers, vegetables, whatever. He loved flowers and was surrounded by them. The family store had a hand painted marquee over the front and right in the middle was a bouquet of multicolored flowers, because his daughter wanted it that way. He raised a flag pole in honor of his son who was a war casualty. He watched over the son who ran the family store. He sent money to help his other son and youngest brother's family in Lebanon, and helped his nephew through school. His youngest can tell you of his love because he was close to him and shared his secrets and his plans.

I guess if he had a coat of arms, it would probably be a big heart with a garden hoe across it, flanked by a bouquet of flowers and a fruit bearing tree with a cross at the crest. His family is like the flowers on the marquee - varied, fragrant, beautiful, many splended with many talents like a diamond in the sun with each facet giving



Karam Gannam in his garden – Hopkins Street - 1971

off its own light. Each a separate unit bound to each other by unity and love and heritage – a hand that beats a royal flush.

As he grew old and feeble and almost blind, he would do things that would astound me. A few Sundays ago in back of the Church was a stack of Catholic Family Register newspapers. A mailing label on them was addressed to Sacred Heart of Jesus Church. We had been going there for over 50 years. When I would drive him up Henry Street and turn left on Bull Street towards Church, he would see the twin steeples in the evening sun and would exclaim with reverence, "Sicrit Heart of Jesus." How did he know? I only knew it as Sacred Heart Church! Rest well, Grandpa! Your magnolia and dogwoods are in full bloom and all is well!

NOTE: Written by Anthony Karam Gannam for the first Gannam family reunion held at Fort Screven on Tybee Island in June 1985 in memory of Grandpa and in honor of his daughter Mary Hamamie Gannam's 75th birthday.

U.S. DEPARTMENT OF TREASURY
TAXPAYER SERVICE CENTER
FORM NO. 4
APPROX. 1-60

APPLICATION FOR SOCIAL SECURITY ACCOUNT NUMBER: **255-52-4347**
REQUIRED UNDER THE FEDERAL INSURANCE CONTRIBUTIONS ACT
READ INSTRUCTIONS ON BACK BEFORE FILLING IN FORM
DO NOT WRITE IN THE ABOVE SPACE

FILE IN ENCL FOR: PRINT IN BLACK OR DARK BLUE INK OR USE TYPEWRITER FOR ALL ITEMS EXCEPT SIGNATURE. IF THE INFORMATION CALLED FOR IN ANY ITEM IS NOT KNOWN, WRITE "UNKNOWN."

1. FULL NAME (LAST, FIRST, MIDDLE NAME (IF YOU USE TO AVOID NAME OF FATHER, MOTHER & LIFE))		LAST NAME
KARAM GEORGE		GANNAM
2. HOME ADDRESS (NO. AND ST., P. O. BOX, OR RFD) (CITY) (COUNTY) (STATE)		650
3722 HOPKINS ST. SAVANNAH, GA		
3. PRINT FULL NAME GIVEN YOU AT BIRTH	KARAM GEORGE GANNAM	
4. AGE ON LAST BIRTHDAY	5. DATE OF BIRTH (MONTH) (DAY) (YEAR)	6. PLACE OF BIRTH (CITY) (COUNTY) (STATE)
69	7-20-22	ALMAN SAIDA LEONAN
7. FATHER'S FULL NAME, REGARDLESS OF WHETHER LIVING OR DEAD		8. MOTHER'S FULL NAME BEFORE EVER MARRIED, REGARDLESS OF WHETHER LIVING OR DEAD
GEORGE STARBUCK GANNAM		KNISPY MANSOUR
9. (MARRIED) (SINGLE) (WIDOW) (DIVORCED)	10. COLOR (HAIR) (EYES) (OF OTHER SPECIES) (IN CASE OF ANIMALS)	11. HAVE YOU EVER BEFORE APPLIED FOR OR HAD A SOCIAL SECURITY OR RAILROAD RETIREMENT NUMBER?
NO	BLACK	YES (MARRIED) (SINGLE) (WIDOW) (DIVORCED) (STATE) (DATE)
12. BUSINESS NAME OF EMPLOYER (IF UNEMPLOYED, WRITE "UNEMPLOYED")		11. IF ANSWER IS "YES" PRINT THE STATE IN WHICH YOU FIRST APPLIED AND WHEN
UNEMPLOYED		ALSO PRINT YOUR ACCOUNT NUMBER IF YOU KNOW IT
13. SIGNATURE	14. WRITE YOUR NAME AS USUALLY WRITTEN (DO NOT PRINT)	
3/19/52	K. Gannam	

RETURN COMPLETED APPLICATION TO NEAREST SOCIAL SECURITY ADMINISTRATION FIELD OFFICE

How I Remember Mother

by Anthony Karam Gannam - June 1987

My earliest memories of Mother were of her sending my sister, Mary, and me to pick blueberries up a mountain path in New Hampshire, and of her raking snow off our second story window sill to make ice dessert by putting milk and sugar on the snow.

Annie Abraham came to New Hampshire from Lebanon and got a job in the cotton mills and lived with her family who came before her. Her name in Lebanese is "Hunnie"⁴. I guess the closest English equivalent would be Hannah.



Karam Gannam and Annie Abraham
Family farm – Savannah

A year after moving South, we moved to the farm on Hopkins Street where DeRenne School now sits. Our farm was a vegetable farm. We raised all kinds of vegetables which my father sold to the stores and wholesale produce houses. This was hard work and it was year round. If it wasn't for momma, we never would have made it. Talk about pioneer women! She worked in the fields, gathered produce, cut wood, milked cows, fed the chickens, made clothes, and cooked, besides her regular work.

Boy! Could she cook! She could not read or write but somebody had to borrow her recipes, otherwise how else can you account for all those "Near and Middle East" recipes in the papers the young-uns are discovering now. And when she started baking bread and pastries she would drive the natives crazy. The neighbors on each side of us had a well-worn path through our gardens and tall grass to our back door. Momma never turned anyone away.

We were poor but we were rich. The house was cold in winter, but we were warm because of momma. Momma

taught my sister to cook and she in turn taught her daughters. They say that a craftsman's work bears testimony to him. Momma was not only a craftsman, but an artist and her daughter and grand-daughters pay tribute to her in their own handiwork.

For seven years we lived in a shanty house that would be condemned today. I was describing to someone this house the other day. I invited that person to go with me for a Sunday drive and we went as far as Springfield and I didn't find one house that would match ours for its deplorable condition. It leaked all over, it had no inside walls except for single walled partitions and no ceilings. There was one inside door and the outside doors were barn doors. The heat was provided by a wood stove and a fireplace. We studied by the fireplace and a kerosene lamp. And the plumbing – that consisted of a shallow well pump in the back yard; a bucket of water on the back porch with a wash basin and a one hole "John" through the back gate and down the path. A #3 tub by the kitchen stove was our "Jacuzzi", and Momma made all this a home for us.

One of my most vivid memories was going to this air conditioned leaning tower on cold winter nights. In the summer there were snakes and spiders. You played hop scotch roulette on the path. In

⁴ Annie Abraham's name is recorded "Hanney" on ship passenger lists and "Hanny" on her marriage certificate. Hana or Hani means "happy or delighted" in Arabic. So her real name was likely Hani or Hana and was interpreted by English speakers to be "Hanny".

the winter you had to have the fortitude of a Roman warrior to make the trip, and you had to go because momma didn't allow chamber pots unless you were too sick to stand alone. You cried a little each trip – partly from the cold and partly for joy of getting back inside.

Momma made yogurt, cheese, butter and bread. She prepared meals from produce too ripe or too large to be sold. She sent us off to school, sometimes after feeding us a bowl of rice cooked with milk and syrup. Sometimes for a treat, we got raisins in it.

Daddy brought home only the necessary items we did not raise – flour, rice, salt, pepper, spices,



Gannam store on Hopkins Street. Constructed in front of the house. Photo - September 1929.

olives, raisins, olive oil, sometimes a special treat of hot dogs or stew beef or round steak and candy. We raised our own cane for syrup and a sheep or two like people who raised a hog or two to butcher in the fall; however, we butchered in the spring. It was "hog killing" and momma would prepare all kinds of goodies from every part of the sheep. And the other Lebanese families and relatives were invited, and there would be a feast and laughter and singing and dancing – and we would sit up past midnight outside under the stars because there was no room inside – and the men had their Arak and hors d'oeuvres and kibbi and they told us kids stories about Lebanese and Arab heroes and about Antar and his horse.

We had food but we didn't have clothes because we didn't have money. Daddy brought home meal sacks and momma saved feed sacks from print material and sugar sacks and she made slips, pillow

cases, and dresses and sheets out of them. You'd wake up in the morning and read "Sugar 100 lbs." And our shoes – we all had alligator shoes because the soles left the uppers and they opened and shut when we walked.

When we didn't fill the wood boxes, momma would cut wood like a man so she could cook for us five children because when we got home from school, we had to work in the fields with daddy. Momma worked in the fields, too. When we got home we would find our meals prepared and she would be in the field with daddy. Many times, when crops needed to be gathered she would be in the fields working by moonlight. I have seen her work picking okra by moonlight until the tips of her fingers bled even with gloves on – the fingertips of the gloves would wear out.

When daddy opened the grocery store in 1925 and we moved into the house he built, momma managed the store. We helped run it after school and on Saturdays and helped daddy on the farm. Momma would run the store, cook, sew, wash clothes, and iron. We would get up at 6 o'clock and momma would have her clothes hung on the line. She had been washing clothes half the night.



Michael, George, Mary, Anthony, Nazer, Karam, Annie

When saw mill hands and the neighbors came in to buy on credit, she would keep tally in her head and when we came home from school, we would sit behind the counter and she would recite from memory the person's name, what he bought and the amount and we'd post them in the ledger. Although they all liked momma, it's a pity not all paid us because we have a cigar box full of index cards of those who didn't.

When she was growing up in Lebanon, they say she could ride a horse bare back better than any boy, and that was something because boys were taught to ride before they could walk. She was racing a boy once and her horse stumbled and she fell and broke her arm. It was crooked when it healed, but that didn't stop her. She always could do more than an average man with one arm tied behind her back.

If a Christian could be Kosher, momma was Orthodox. Once Polly went to the family store and asked momma for a piece of fat back and momma said, "What you gonna do with that, chile?" Polly said, "I'm gonna fix Tony some supper." Momma said, "Chile we don't eat that!"

Momma came to the United States from a far country, Lebanon, which was at that time a part of Syria. She came to better herself and flee from the Ottoman Turkish oppression that had subdued and slaughtered the Christians for over 400 years. Her forefathers and family had suffered and died through 1918 and the politics of that region was not kind to the native Christians. She came here at the beginning of the century, married my father, and when her first daughter was born, went back to visit her mother-in-law and her kinfolk. When she started to return, my grandmother begged her to leave my sister with her to raise and be a comfort to her in her old age. The war broke out, the Turks became quite oppressive



Nazer, Annie, Michael

Mrs. Annie Abraham Gannam
 Funeral arrangements are incomplete for Mrs. Annie Abraham Gannam, Fifty-third and Hopkins streets, who died yesterday morning at a local hospital after an illness of several weeks.
 Mrs. Gannam was the mother of Staff Sergt. George F. Gannam, Savannah's first victim of World War II, who was killed in the Japanese attack on Pearl Harbor.
 A native of Elaman Sida, Labanon, near Palestine, Mrs. Gannam is survived by her husband, Karam Gannam; three sons, Anthony K. Gannam, Savannah; Nazar K. Gannam, U. S. Navy, and Michael K. Gannam, U. S. Army Air Corps; a daughter, Mrs. Mary Saraf, Savannah; a brother, Gannam A. Karam, Manchester, N. H.; and nine grandchildren.
 She was a communicant of Sacred Heart Church. The body will be at the residence until the time of the funeral. The Albert Goette Funeral Home is in charge.

and cut off food supplies because the Lebanese were pro-allies. Many of the people, including my grandmother and sister, starved to death. Relatives told us later that people would go outside after a rain to gather snails, stoop over to pick them up, fall into the water and drown because they were so weak from hunger.

Mother was no stranger to hardship and tragedy. She was proud. She was talking to me once when things were tough and she said, "Son, we don't ask for welfare." I have never seen my father bring an ounce of surplus commodity or see a welfare check or handout in our house.

But tragedy followed her. When World War II broke out, our brother George was a war casualty. Mother grieved for him a year and a half. I think this is what brought on a stroke which finally killed her. I came from work one day. She was in the store. I sat down beside her and put my head in her lap and began talking to her with concern. She put her hand on my head and said, "Son, don't you fret about me. I'm not afraid to die." And so it was. And that's how I remember my mother.

Grandma's House

By Phyllis Helen Saraf Tabakian McShane - 2000



Karam Gannam and Annie Abraham
Front steps of their home on Hopkins Street

I remember - oh so many years ago. They were the Depression years, and our family of six lived above my father's confectionery and ice cream shop on what was then a main street in Savannah.

There was a grocery store on one corner, a fish market on another, a drugstore on another and a Robbins Clothing store on the other. A streetcar ran down the center of the street and our play area was the sidewalk that ran in front and down the side of our store.

Oftentimes, my mother would take my brother Phillip and me (we were the oldest at seven and eight years of age in 1937) on a long ride on that rumbling, rattling streetcar. Then we would walk along a dirt road about two miles to my grandmother's house, which we called "going to the country". We would be so excited because we would have the run of their big farm, Billy goats and cows to play with, chickens to chase and feed, tomatoes to pick from vines, and collard greens to gather for dinner – and the pure and exhilarating fresh air to breathe.

My four uncles – Anthony, Nazer, George and Michael – were exciting to be around. They lived in a very simple frame house with a front porch and swing out front. From the front porch, we would walk into the living room. The walls were wood siding, as they were throughout the entire house, and the floors were oak boards.

The living room had an oriental type rug, which covered most of the floor. Then there was a long hallway which led to the main living area, dining room, kitchen and bedrooms. The dining room had a fuel oil heater and a linoleum-covered floor and it opened into two bedrooms, one on each side. An open archway led from the dining room into the linoleum-floored kitchen where there was a huge iron stove in which wood and coal were placed to cook the most delicious meals of my memory. A small free-standing cabinet held grandma's few simple dishes and a shelf over her sink with attached drain board held glasses and cups. Her workspace was an enamel topped table and her large round kitchen table.

Grandma was always preparing tempting desserts and meals for us. She would have six apple pies already baked and my favorite – banana cake, the taste and flavor of which I have never tasted since. She seemed to always be preparing good delicious dishes such as lamb stew and stewed okra and tomatoes and fresh lima beans and collard greens and rice made with fresh chicken broth. She could fry the crispiest, crunchiest chicken and make the lightest biscuits and corn bread on



George Gannam, Phyllis & Phillip Saraf
Gannam Farm circa 1932



Philip Saraf, George Gannam, Phyllis Saraf

that iron cooking stove. And the smell of coffee as it brewed with the wood fire flaming under it was an aroma so stimulating to the senses.

My grandmother prepared her own breads, churned her own butter and had little or no conveniences to help in producing the magical things that came out of her kitchen. That iron stove not only kept the kitchen warm during the cold winter months, but it helped to heat the dining room, too. The fuel oil heater also heated the dining room, but the rest of the house was really cold. That is why the door to the hallway leading back to the living room was always kept closed in the winter. It was frigid going down that hallway, and the living room was like an icebox (we didn't have refrigerators then, only huge blocks of ice in an enamel cabinet to keep our perishables cold). The dining room and kitchen was the center of all activity. We played cards and checkers there. My grandfather read his

newspapers there and played solitaire. We ate there and talked and laughed and my uncle built his little airplane models there and they did homework at that dining table. Grandma and grandpa drank coffee there in the evenings and all of us ate freshly churned ice cream that grandma and my uncles churned up with cream from the milk that came from their cows. The dining room was an all-round family room, although they were not called that back then. It was simply the dining room. How I recall those warm, simple, happy moments at Grandma's house. Would that all children could experience the simple pleasures and joys that only a grandmother in a time that I lived could provide.

Remembering Grandpa

By Iris Marie Beecher Smith

Grandma Gannam died before I was born, so I have no memory of her, however, I do remember Grandpa – he was an older man when I came along in 1953, probably around 68. My memories of Grandpa started later than 1953, but I know he loved to garden. I remember especially the marigolds and roses he would give me to take home. Moma hated the pungent fragrance of the marigolds, but I loved them! I don't think I've ever seen marigolds so big and so orange as the ones that grew along Grandpa's little garden fence. The cold frame in which he started his seedlings was out by the side of the house. I was always fascinated with the little things growing in there. Then there were the chickens, those Rhode Island Reds and the fresh brown eggs. I would be sent home with eggs, too.

Helping Grandpa pick figs was a chore that I enjoyed. I loved picking figs, but loved eating them even more. Such sweet delicious fruit! Grandpa told me to be careful of the wasps, seems they enjoyed the sweet figs as much as I did. There was a banana tree, pears and plums along with various other green things which I am sure I ate many of as well.

Grandpa was always wearing his hat – straw or that light brown one. The heat of the summer didn't seem to bother him, although he would sometimes rest a bit on the front porch.

I remember watching Grandpa plow with the old mule and the dirt would turn over in such neat rows; time to plant and watch things grow. "Walk between the rows and not the hills," he would always tell me. I remember picking green beans and turning up potatoes with a pitch fork over in the



Mary Gannam Saraf Beecher, Karam Gannam, Harold Beecher, Elizabeth "Lizzie" Preston, Dorothy "Dot" Quigley Ganem, wife of Hassan Aziz "Seebee" Ganem who is the son of Grandpa's brother Maron Gannam.
Grandpa's garden with Grandma's house in the background – 1965

flag pole lot. I also remember him telling me not to smell or pick the spider wort flowers because they would make me wet the bed!

I remember peppermints on the dining room table and Grandpa offering one and I always took it. I remember ice cold Cokes in the little green glass bottles from the refrigerator on hot summer days and sitting on his little front porch with Aunt Lizzie.

The road out front was dirt and I would soon head for home which was just around the corner and next door to Grandpa's house. Grandpa never did speak English very well but he always had a blessing for me and everyone else when we left his house. Even though I never really knew what he was saying in Arabic, I always felt God watched over me a little bit more because of it.

I spent more time in the yard with Grandpa than I did anywhere else. We never talked much. I was a quiet child and Grandpa was all about his gardening chores – trimming the trees, gathering his yield from the earth, and weeding his garden. He cleaned his roof, too. He would take his old broom and up he would go to sweep off the fallen leaves.

I imagine, with his little light brown hat and hoe in his hand, Grandpa tends the garden of God's heart in a heaven with bright orange marigolds and the sweetest of roses.



Elizabeth "Aunt Lizzie" Preston, Michael Steven Fischer, Karam George Gannam in his garden at 53rd and Hopkins streets - Fall 1962

Mary Gannam Saraf Beecher

1989



Whether you know her as sister, Aunt Mary, Grandma or Cousin, Mary Gannam, Saraf, or Beecher, she is my mom and the mom of eight of us. She is one of a kind, never to be duplicated with her delightful wit and lively humor.

Her cheerful spirit is full of the joy that at the age of 79 she brings to all she meets. Born in Manchester, New Hampshire on June 19, 1910, this lovely black-haired, brown-eyed little girl was the child of immigrant parents from Lebanon.

Mary (Hamemi⁵ in Lebanese) was the second daughter of Karem and Annie Gannam, the first having perished from starvation in Lebanon along with her grandmother, with whom she was staying during World War I. Her brothers, Anthony, Nazer and George were also born in Manchester.

In 1919, when Mary was nine, her family moved to Savannah – an economic necessity. Times were hard and better times and conditions were being sought. They settled on a small farm in a little shanty of a house at 53rd and Hopkins streets. Air-conditioned year round by the natural cracks and crevices in walls and windows, doors and roof, this little wooden structure was their home when Michael, the youngest brother was later born. She attended 38th Street School through the fourth grade, when she quit and never returned for she was needed at home to work the farm and harvest crops and cart them to market.

Her family was poor and times were hard, and in those days, in foreign cultures, it was thought more important that sons be educated and daughters work at home. And so it was. And when Mary reached 16 she was only five feet tall with long jet black hair and those big brown Lebanese eyes.

As is the custom in the Old Country, her marriage to George Saraf, an Armenian fleeing from the Turkish massacres in his homeland, was arranged by her parents and she was wed on June 15, 1927. With her husband, she worked hard in their confectionary and fruit stands in various locations in Old Savannah. She bore her first daughter at 17 – a stillbirth. At 18 years, she had a second daughter, Phyllis. Then came a child each year – fourteen in all – of which seven survived. They were: Phyllis, Philip, Antoinette, Mary Anne, Rose, George, and Antoine.

When Mary was only 31, married just fourteen years, her husband George was fatally shot in a burglary attempt on Friday, June 13, 1941, while working at his ice cream shop on West Broad and Duffy streets. Mary was left a widow with seven children – the oldest 12 and the youngest 11 months – with another one on the way. In the trauma and grief that followed,



⁵ The Certificate of Birth issued in Manchester, NH, gives her name as Hamamie Ganim; father's name Karam Ganim; mother's name Hanny Abraham. Recorded Vol. 9, page 390.

she lost the child she carried. Barely had she recovered when on December 7, 1941, her brother George was killed at Pearl Harbor in the Japanese sneak attack.

The shock of it all took its toll, but she knew she had to carry on for the sake of her children. And so, she continued to operate the ice cream shop with the help of her brother Mike and George Tabakian, whose parents had introduced George to her family. Then eighteen months later, another tragedy – her mother died from a stroke brought on by the grief she suffered over the loss of her son and from which she never fully recovered. The family grieved her loss and Mary, hurt and suffering, picked up her life and carried on.

Harold Beecher came into her life and became her husband a year later. They converted the ice cream store into a package shop, more profitable during World War II. She bore him a son who died at birth, and a year later, a daughter – Iris.

They sold the shop and opened a grocery store and package shop at Mills B. Lane and Hopkins streets which they operated several years until Harold went to

Memorial Hospital as an engineer and Mary stayed home with the children. One by one, the children married and she was blessed with grandchildren from the start.



Mary Gannam Saraf Beecher, Harold Payson Beecher, Iris Marie Beecher Smith Hopkins Street circa 1955



Grandma with her “doggy bag” 1985 Family Reunion, Ft. Screven

Mary was married 37 years when Harold, wracked by emphysema, left her once again a widow. Mom is a survivor and she lives alone at her home on Paradise Drive. She is surrounded with the love and respect of her eight children, 25 grandchildren and 27 great grandchildren. Her home is always filled with the sights and sounds of family and delicious aromas never cease to come from her kitchen where she pursues her occupation – her avocation – her pride and joy to please all who enter in with her delectably seasoned dishes, both Lebanese and American.

If ever an award should be given a woman, in addition for being a wonderful mom, is an award for perfection in the Culinary Arts. She is truly unsurpassed. No one, but no one, can add just that right amount of garlic or pepper or that special dash of olive oil or lemon juice to achieve that perfect dish as mom can! And no one will ever match the perfection of her special barbecue sauce. Her cooking skills will bear her lasting testimony. Her children, family and friends attest to that.

God bless her, keep her well and lively with her many colorful expletives and figures of speech that would make a sailor blush, but delight us and bring many smiles to our sometimes solemn faces. May she keep on laughing and telling all those wild and riotous jokes! And, Oh, Lord, please keep her cooking!

George Abdulkerim Saraf

Phyllis Saraf Tabakian McShane - June 2005

It has been 64 years since my father was killed in that terrible robbery on West Broad Street that night on Friday, June 13, 1941. My mother was only 31 years and pregnant, and my daddy was 46 years. The next day would have been their 14th anniversary. That was a nightmare that I shall never forget, but time has also erased many of my memories.

I remember that my father was a very smart man and that he operated several businesses in his 46 years. He spoke several languages, including English, Turkish, Armenian, French, Greek, Lebanese, and Latin. I remember him looking at photos of his family and crying like a child as he viewed so many relatives that were killed by the Turks during the Armenian massacres.

He escaped to Lebanon and I understand that he was involved in the Armenian underground during these hellish times in his homeland. He traveled to France, and managed to escape to Canada where he had a niece who had married a Canadian who owned a fox fur farm. She died of tuberculosis.

He then went to Detroit Michigan and stayed with an Armenian friend and his family and worked there as a tailor. His name was Jack Abajay⁶. Later, he came to Savannah, lived with John and Mary Tabakian for a while, and then opened up his own fruit and vegetable stand on West Broad Street. I do not recall him ever talk about being in Florida.

He opened up his ice cream shop and confectionery at 1120 West Broad where he manufactured his own specialty ice creams, and customers came from all over Savannah for his triple dip cones.

We lived right above the store at West Broad and Duffy⁷. At that time, West Broad was the center for individually owned grocery stores. A fish market, a liquor store, a department store, a drug store – all these were within one or two blocks of my father's store. A streetcar ran down West Broad to Broughton and down Broughton Street and back. He eventually added a liquor store to the ice cream shop, and his business thrived. He would open the store at 6:00 a.m. and work until noon, and then my mother would take over so that he could take an afternoon nap. He would then return and stay open until midnight.

I remember him taking us to the movies occasionally, while mom kept the shop. Sometimes he would take us to the beach, while mom stayed with the store. When Philip, Mary Ann, Antoinette, Rose and I were young children, he would set us all atop the glass showcase in his store on Sunday mornings before mama took us to Mass, and polish each one of our shoes to a high shine. This was a very special time for us with him, as he was always so busy and we did not see him too often.

On the night that he died, mama had taken us to the drive in theatre, and about half way through the movie, Mike Gannam and Nazer drove into the theatre to bring us the terrible news that daddy had died in the store from a gunshot wound to his neck in a robbery. Mike drove mama to the store and Nazer took us home. That was a dreadful time in our lives. I remember going to sleep and wishing I would wake up and find it was all a bad dream. I can still remember the fragrance of the gardenias around his coffin that was in our living room for two days, and all the people who came to share in our grief. Mom lost the baby she was carrying within the week. Bogie, the youngest, was only 11 months old and I was 12 years old. Mom had a terribly heavy burden facing her, but she did it. And I will always remember her with so much love, because she did not put us in an orphan home as family and friends tried to convince her was the only thing she could do.

⁶ Have not found George or Abajay in census records or city directories for Detroit, but he did reside there.

⁷ George purchased the house at 3710 Hopkins Street on June 21, 1938.

My Grandfather - George Abdulkerim Saraf

By Kim Marie Fischer Peters



George's passport photo issued March 15, 1920 in Aleppo, Syria under the alias Georges Abdul Kerim

George Abdulkerim Saraf was born in Aintab, Turkey on March 2, 1896 to parents Hunna "John" and Herum or Effie. He was born into a family of brothers and sisters who were much older than he. His sister Farida had already married and had her first child by the time he was six.

George grew up in the Ottoman Empire during the time of the Armenian Genocide. George's great nephew Gabriel, who emigrated from Syria in the 1960's, explained that "George's brother Antoine saved the family from the massacre in 1918. He was working at the train station in Aintab, Turkey as an Inspector at the time and was able to get the family out of Aintab to Aleppo, Syria."

To honor Antoine for saving the family, there are many Saraf/Sarraf family members who bear his name including George's children Antoine and Antoinette and their cousin Antoine Stambouljian who is the grandson of George's sister Farida.

Gabriel also stated that George fought against the Turks with the French underground in Aintab, Turkey and in Syria. George, and at least one of his brothers, most likely fought in the French Armenian Legion or Legion d'Orient comprised of Armenians from the United States and around the world who wanted to show the Turks what it was like to fight an "armed Armenian", referring to the Turks having disarmed all Armenians so they had no defense against the slaughter. A photograph given to Philip Saraf by a Sarraf cousin in Canada is of one of George's brothers wearing the uniform of the Legion d'Orient.



I find the 1920 photo of George on his passport difficult and painful to view. He is described as being 24 years old, frail, 5 feet 9 inches tall, with dark complexion, brown eyes, black hair, weighing 165 lbs., with a scar on his forehead. It reveals the face of a young man who has witnessed and suffered unspeakable horrors.

His daughter Phyllis remembers her father looking at photos of his family and crying like a child as he recalled so many relatives that were slaughtered by the Turks during the massacres.

A rectangular advertisement for a tailor. On the left is a logo featuring a pair of scissors and a measuring tape. The text in the center reads: "G. A. SARAF", "LADIES' and GENT'S TAILOR", and "SUITS MADE TO ORDER". Below this, it says "CLEANING, PRESSING, REPAIRING AND ALTERING". At the bottom, the address "309 1-2 W. FORSYTH ST. JACKSONVILLE, FLA." is listed. In the top right corner, it says "Phone 3775".

George arrived at Ellis Island June 8, 1920. His naturalization papers, business cards, city directories, newspaper articles and vital records create an interesting paper trail.

George traveled from Aleppo, Syria to Beirut, Lebanon, then to Le Harve, France where he boarded the steamship Rochambeau for New York City on May 18, 1920, using the alias George Abdul Kerim.

After arriving in New York City, he lived for a short time in Troy, New York where he filed

a Declaration of Intention to become a citizen in November of the same year.

His business card, diary, and the 1921 Jacksonville city directory show he had a clothes cleaning and tailor shop at 309 ½ West Forsyth Street on the outside of the St. George Hotel building in the heart of downtown Jacksonville for less than a year. He resided at the same address. A postcard of the hotel, shows tiny shops on Forsyth street with the hotel entrance at the corner.

A photograph showing George standing in a small room with a sewing machine and clothing on one side appears to be the tiny shop as it matches the configuration of the shops that flanked the hotel.



George also had a dry cleaning and tailor shop in Detroit for several years. He applied for and received a Boiler Operator's License in Detroit on November 23, 1922 at the address listed on his business card, so we can verify that he was in Detroit at that time. His Petition for Naturalization filed in Detroit on October 30, 1925, and his diary state that he lived at 625 Smith Avenue, as does a letter written by him and sent to Syria, however, he is not listed in Detroit city directories, perhaps

indicating that he was staying with friends.

George became a United States citizen in Detroit, Michigan on April 12, 1926. Shortly thereafter, he moved to Savannah and resided for a time with John Pahno Tabakian and his wife Mary Abraham – believed to be a cousin of Annie Abraham Gannam. The 1927 Savannah city directory indicates he resided at 309 Charlton and was a clerk in the "Tavakian Fruit Store."

The marriage between George and Mary Gannam was arranged as was the custom in the "Old Country." Grandma's mother Annie Abraham Gannam had to sign the marriage application granting permission for her then 16 year old daughter to marry 31 year old George Saraf. They married at Sacred Heart Catholic Church on June 15, 1927, just four days shy of Mary's 17th birthday.

The 1928 Savannah city directory shows Mary and George at 211 West Perry Street with a fruit store at 234 Barnard. While the city directory indicates George was a merchant, he was also an amateur inventor. Grandpa's "Shower Bath Appliance" was the subject of an article in the Savannah Morning News in June 1928.

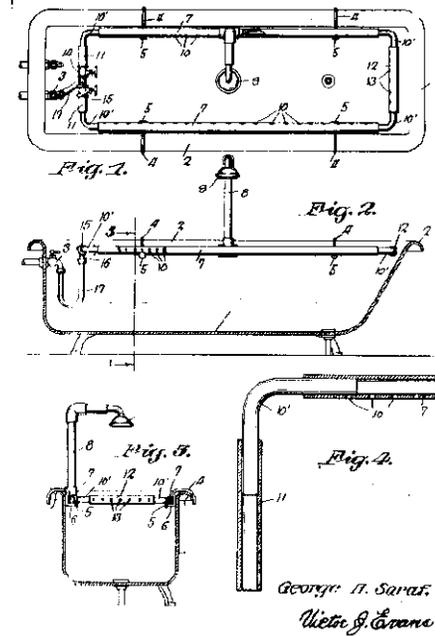
Application for a patent upon a detachable shower bath which can easily be removed until needed again has been filed in the patent office at Washington by George A. Saraf of Savannah through his attorneys there.



The shower bath is so arranged that it distributes water from every angle. Pipes are arranged to furnish water for an overhead shower and also to throw water from the sides. These pipes can be adjusted to distribute water on any part of the body desired and the overhead part can be shut off so that the head can be kept dry. Arrangement is made for the use of both hot and cold water.

The shower bath is fastened to the sides of the tub by four hooks being held in place by its own weight and can easily be removed at any time. The weight of the outfit complete including connections will be about two pounds.

Mr. Saraf, the inventor of the device, is 32 years of age and a native of Assyria, though he is now a naturalized citizen. He lives at 234 Barnard street.



Grandpa was one of several inventors who came up with a "Sanitary Toilet Seat Cover" in 1928 and a dispenser box for them. Unfortunately, I find no record of any of his inventions being patented as he was dealing with Victor J. Evans Company, who milked him for payment after payment once they got him hooked on the idea that his inventions might be valuable.

The 1929 Savannah city directory indicates George has a "confectionery" at 2019 Habersham and resides at 1815 Habersham, while the 1930 directory says it is a "candy and confectionery" store. The 1930 U.S. Census shows George, Mary and their one year old daughter Phyllis renting at 2020 Habersham. His occupation is listed as "proprietor" of a "confectionery store."

George moved back to Detroit at some point after marrying Grandma, but she did not like being in Detroit at all, and told him she was coming home to Savannah whether he returned or not. She won out and they returned to Savannah and their family continued to grow. By 1932, George and Mary Saraf had three children: Phyllis, Phillip and Antoinette Rose – all named after his siblings. The 1932 city directory shows the family residing at 1120 West Broad above "George's Confectionery."

The 1938 city directory is the first to list his shop by the name his children remember – "George's

Triple Dip" – referring to his popular three scoop ice cream cones that brought customers from all over Savannah for his delicious ice cream flavors. George, Mary and their five children – Phyllis, Philip, Antoinette, Mary Ann and Rose – lived right above the store at West Broad and Duffy.

On June 21, 1938, Grandpa Saraf purchased lot 223 and part of lot 224 in Jackson Park on which the family home at 3710 Hopkins Street was later built.

This 1939 photograph is the only one known to show the entire family at that time – Phyllis, Philip, Antoinette in the rear, and Mary Ann, Grandma holding George, Grandpa with Rose in the front.



The business listing in the 1940 city directory reflects the addition of spirits to the confectionary and ice cream shop. The business is now "George's Wine Shop." The directory also shows the family now residing in their new home at 53rd and Hopkins streets. The photo shows George holding his son George born in 1938, in front of the store on West Broad with the sign advertising beer and frozen ice cream.



On July 1, 1940, Antoine Joseph Saraf was born. He was the 7th and last child of George Saraf and Mary Gannam to reach adulthood.

It is tragic and ironic that George survived the Armenian massacres, fought against the Turks in the French Armenian Legion, and escaped to freedom here in the United States only to be murdered in his ice cream shop at 10:10 p.m. on Friday, June 13, 1941 at the age of 45.

His death certificate stated cause of death was "Gunshot wound in neck (pistol), Hemorrhage and shock; Homicide". The case was never solved and access to the police or coroner's records has been repeatedly denied, but a number of newspaper articles describe the murder. These excerpts are from the Savannah Morning News, June 14, 1941 edition, page 14:

George A. Saraf, operator of a small bar and confectionery store at the northeast corner of Duffy and West Broad streets, was shot and killed shortly after 10 o'clock last night. Police expressed the belief that the shot was fired by one of four negroes who were seen fleeing from Saraf's store following the shooting... Saraf...was apparently shot while standing behind the counter in his store. A pistol slug passed through his neck and buried itself in the wall behind the counter after breaking several glasses which were stacked behind the counter, and a large plate-glass mirror... Dr. John L. Elliott...said that the wound probably caused death almost instantly... A man listed as R. G. Fouche of 1206 West Broad street told police that he saw four negroes run away from the store after the shooting... There was no evidence in the store that a scuffle or fight had preceded the shooting. A cover was removed from an ice cream churn as though the dead man might have held it in his hand before he was shot. No money had been taken from the cash register, police said, and Saraf had some money in his pockets which had not been disturbed. Everything else in the store appeared to be in order.

As was the custom at the time, Grandpa's coffin was placed in the living room at Hopkins street until the day of the funeral. My heart breaks as I imagine the anguish of his children whose lives were now shattered, seeing their father's coffin in their midst and trying to understand why someone would murder their father. George's obituary published in the Savannah Morning News on June 15, 1941, provides details of his funeral and burial:

Funeral services for George A. Saraf, 45-year-old Armenian, who was shot to death Saturday night by unidentified men, will be held at 4 o'clock this afternoon at the Sacred Heart Church. Burial will be in Bonaventure Cemetery. The body will be at the residence, Fifty-third and Hopkins streets, until time of the funeral.

Mr. Saraf is survived by his wife, Mrs. Mary Gannam Saraf of Savannah; three sons, Phillip, George and Antonio [Antoine] Saraf; four daughters, Phyllis, Antoinette, Mary Ann, and Rosa [Rose] Saraf, all of Savannah; four sisters Misses Rose [Rosa], Mary and Frieda [Farida] Saraf all of Syria; and Miss Rahelle Saraf of Abyssinia.



Philip, Mary Ann, Antoinette, Rose,
George, Phyllis, Antoine

Pallbearers will be J. A. Perry, Jr., Sam Gardner, Lehland Stanford, B. A. Joseph, Si Joseph, and Joseph Waldron. A native of Antepa, Turkey, Mr. Saraf was born March 2, 1896.

June was a pivotal month in George's life. He arrived at Ellis Island June 8, 1920. He secured a marriage license June 8, 1927, and married Mary Gannam June 15, four days before her 17th birthday on June 19. He applied for a patent June 22, 1928. His daughter Mary Ann was born June 18, 1933. He bought the land on Hopkins Street June 21, 1938, six days before the birth of his son George on June 27, and he was murdered June 13, 1941, two days before his 14th wedding anniversary, five days before his daughter Mary Ann's 8th birthday, six days before his wife's 31st birthday, a week before his wife Mary miscarried his child, and 14 days before his son George's third birthday.

Mary Gannam was faced with comforting her children, burying her husband, recovering from a miscarriage, providing and caring for seven children between the ages of 11 months and 12 years, running a business that required long hours, paying a mortgage, and doing all this without having completed grammar school. She had a terribly heavy burden facing her, but she did what had to be done, and

refused to give in to family and friends who tried to convince her to put her seven children in an orphanage.

And her children thrived, buoyed by their love for each other, the love, tenacity, and hard work of their mother, and the love and support of their uncles and grandfather who lived next door. The hardships they endured forged courageous spirits, a deep and abiding faith in God, strong work ethics, and did not dampen their love for life or their compassion for their fellow man.

Our grandfather, George Abdulkерim Saraf, lives on in each of us when we have the courage to stand up and fight for what is right in the face of evil; when we strike out on our own and become proprietors of our own businesses; when we "invent" new ways to tackle a problem, and when we rejoice as we welcome children into our homes as blessings from God.

Grandpa witnessed horrors and endured unspeakable hardships as a young man, but through the Grace of God, was able to survive, to overcome, to find freedom in America, and through hard work, create a good life with his wife Mary Gannam for their seven children in Savannah, Georgia.

Though our connection with Grandpa's family in the photograph taken in Aintab, Turkey in 1902 (p. 80) seems foreign and remote, we are their descendants, we are Armenians, we are resilient, we are survivors.



Mary Gannam and her husband George Saraf in their store circa 1928.

Favorite Books of Family Cooks

These are some of the cookbooks used by family members who contributed recipes, memories, and photographs, and some that were used by family members who have passed on, but who left their cookbooks for us to discover and share.

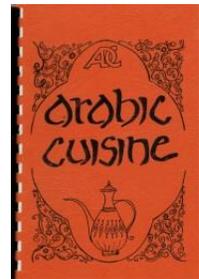
American Heritage Cookbook and Illustrated History of American Eating & Drinking, American Heritage Publishing, 1964. Used by Kim Marie Fischer Peters.

I enjoy this set because I love history and was interested in recipes that may have been popular when my Revolutionary War patriot, Thomas Hannah was living here in Georgia. –Kim Marie Fischer Peters



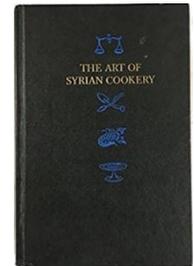
Arabic Cuisine, American-Arab Anti-Discrimination Committee, SDR Printing & Publishing Co., Bridgeville, PA, circa 1980. Used by Ann Gannam and her siblings.

My dad, Michael Joseph Gannam, wanted us to remember the Lebanese dishes and how to cook them. He gave each of us two cookbooks, The complete Middle East cookbook by Tess Mallos and this book Arabic Cuisine by multiple contributors. –Ann Lenore Gannam



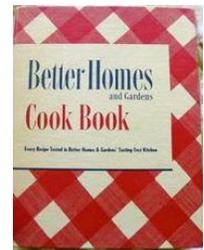
Art of Syrian Cookery : A culinary trip to the land of Bible History – Syria and Lebanon, Helen Corey, Doubleday & Company, Inc., Garden City, NY, 1962. Used by Ann Lenore Gannam, Phyllis Helen Saraf Tabakian McShane and Kim Marie Fischer Peters.

The Art of Syrian Cookery is a collection of Syrian and Lebanese dishes handed down from mother to daughter for generations. It includes Middle Eastern Christian religious customs, celebrations, and holidays, and the historical background for the cuisine. Her original book was on Double Day's best seller list for 24 years. I gave a copy to my children and my brothers. –Kim Marie Fischer Peters



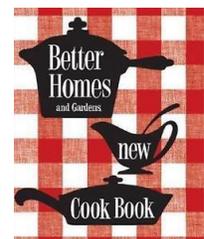
Better Homes and Gardens Cook Book : every recipe tested in Better Homes & Garden's tasting-test kitchen; Meredith Publishing, Des Moines. Used by Phyllis Helen Saraf Tabakian McShane.

This was my very first cookbook – a wedding gift in 1949. I have used this for years and am delighted with all the help it has given me. –Phyllis Helen Saraf Tabakian McShane



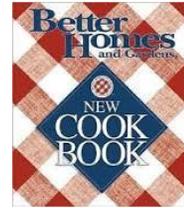
Better Homes and Gardens New Cookbook, Meredith Publishing, Des Moines, 1953, 2nd ed. 1962. Used by Antoinette Saraf Kastensmidt.

Mom has two cookbooks that she loves – 1) Better Homes and Gardens 1960's vintage, and 2) an old green fabric three ring binder stuffed with recipes torn from newspapers and magazines. –Anne Kastensmidt LaMere



Better Homes and Gardens New Cook Book, Meredith Corporation, New York, 1971. Used by Elizabeth “Beth” Stansbury Saraf.

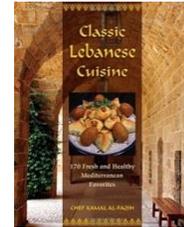
I used this cook book when we were first married and periodically during our marriage. –Elizabeth Stansbury “Beth” Saraf



Classic Lebanese Cuisine, Al-Fadhi, Kamal, Globe Pequot Press, New York, 2009, <http://www.cookingwithkamal.com> and videos on YouTube.com
Used by Anne Kastensmidt LaMere.

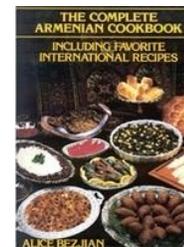
I don't use a cookbook. I'm addicted to YouTube.com. One of my favorite YouTube personalities is Chef Kamal Al-Fadhi!

–Anne Kastensmidt LaMere



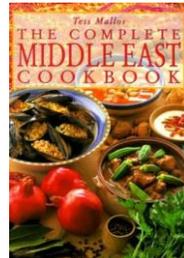
Complete Armenian Cookbook : Including favorite international recipes, Alice Bezjian, Indo-European Foods, Inc., Glendale, CA, 3rd printing 1995.
Used by Kim Marie Fischer Peters.

This book was given to me by the Armenian great nephew of my grandfather George Saraf – Antoine Stamboulian and his wife Anoush, after our families reunited in Savannah in 2001. –Kim Marie Fischer Peters



Complete Middle East Cookbook, Tess Mallos, McGraw-Hill Book Company, NY, 1986. Used by Ann Gannam and siblings.

This is an amazing book, even if just for the photographs. My dad, Michael Joseph Gannam, wanted us to remember the Lebanese dishes and how to cook them. He gave each of us two cookbooks, Arabic Cuisine and this book by Tess Mallos. –Ann Lenore Gannam



Dr. Oetker German Home Baking, Ceres-Verlag Rudolf-August Oetker, KG, Bielefeld, Germany, 1970. Used by Dorothea Schneider Peters and Kim Marie Fischer Peters.

My mother in law, Dorothea Elisabeth Schneider Peters, had a very old, worn copy of this book in German. When I married Oliver, she gave me this copy in English so I could learn to make Frankfurter Kranz, Currant Cookies and Obsttorte – Fruit flans.

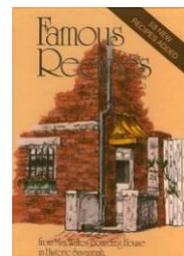
–Kim Marie Fischer Peters



Famous Recipes from Mrs. Wilkes' Boarding House in Historic Savannah, Mrs. L. H. Wilkes, Atlantic Printing Company, Savannah, GA, 1976. Used by Kathryn Donna Tabakian Hall.

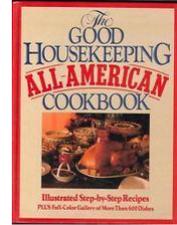
I have used my Mrs. Wilkes' cook book so much that I had to have it rebound! One reason I have enjoyed this cookbook is because the recipes are simple with ingredients that we usually already have.

–Kathy Donna Tabakian Hall



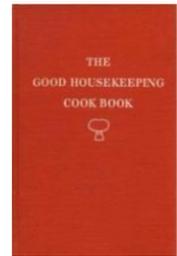
Good Housekeeping All American Cookbook, Dorling Kindersley Limited and Hearst Books, New York, 1987. Used by Lisa Kastensmidt Muck.

This was a gift from a friend and a life saver when newly married. Plus includes pictures. –Lisa Kastensmidt Muck



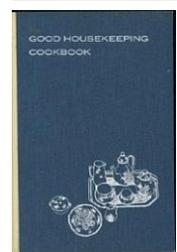
Good Housekeeping Cookbook, Dorothy B. Marsh, Rinehart & Company, New York, 1949 edition. Used by Mary Ann Saraf Fischer.

This is the only cookbook I ever saw Mama using. It has notes and recipes inserted in the front or back and I loved looking at all the recipes. It is still tucked away in her kitchen. –Kim Marie Fischer Peters



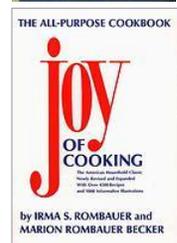
Good Housekeeping Cookbook, Dorothy B. Marsh, Good Housekeeping Book Division, New York, 1963 edition. Used by Kim Marie Fischer Peters.

I got this cook book because of the extensive information on every type and cut of meat, game, fowl, seafood known to man – including how to cook, carve and store. –Kim Marie Fischer Peters



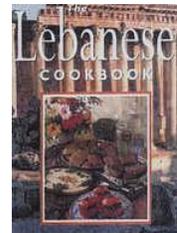
The Joy of Cooking, Irma S. Rombauer, Marion Rombauer Becker, Bobbs-Merrill, Indianapolis, IN, 1975. Used by Iris Marie Beecher Smith and Antoine “Bogie or Tony” Joseph Saraf.

My cook book was The Joy of Cooking. David bought it for me, I still have it and still love it. The newer version has "new and improved" recipes. Not the same. –Iris Marie Beecher Smith



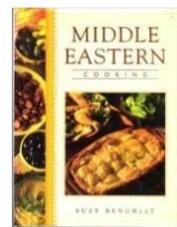
Lebanese Cookbook, Dawn, Elaine & Selwa Anthony, Sahadi Importing Co., Brooklyn, NY, revised edition 1997. Used by Philip John Saraf, Kim Marie Fischer Peters.

I got this cook book because many of the recipes were similar to those our family prepared. I wanted to contrast and compare the methods and ingredients with those in my Syrian cookbook. –Kim Marie Fischer Peters



Middle Eastern Cooking, Suzy Benghiat, Charwell Books, Secaucus, New Jersey, 1984. Used by Lisa Kastensmidt Muck.

I bought this book just for the pictures and some basic ideas. My main recipes are pulled from Southern Living magazine or from recipe exchanges with friends. Those are my most treasured and used. I also like the Barefoot Contessa. –Lisa Kastensmidt Muck



Mom, How do you cook... : Lebanese and Armenian Recipes - A Collection of Family Favorites, McShane, Phyllis Helen, Beaufort, SC, 1987. Used by Elizabeth "Beth" Stansbury Saraf, Anne Kastensmidt LaMere and the siblings and children of Phyllis Saraf Tabakian McShane.



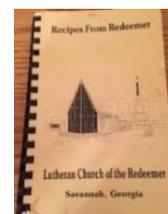
I dedicated this book to my mother, Mary Gannam Saraf Beecher, to my grandmother, Annie Gannam, and to my in-laws, John and Mary Tabakian who fostered in me the desire to emulate them in their loving and joyful preparation of delicious Lebanese and Armenian dishes. These recipes are a blend of Armenian and Lebanese with some modifications of my own. –Phyllis Saraf Tabakian McShane

I use Phyllis' Lebanese-Armenian Cookbook when I cook Middle Eastern dishes. She did a wonderful job recording these recipes and giving a history in the forward. –Elizabeth Stansbury Saraf

Queen of the Battlefield – her recipes, Officers' Wives Club of Fort Benning, Georgia 1963-1964, 2nd edition. Used by Sister Mary Daria Gildea, RSM aka Elizabeth Jane Gildea and Kim Marie Fischer Peters.

This book was given to me by my great aunt Sr. Mary Daria Gildea who did most of the baking at the Gildea's home on Wilmington Island after Aunt Mamie – Mary Elizabeth Gildea – was no longer able to do so. She probably acquired it when she was teaching 3rd Grade in Columbus, Georgia and residing at St. Joseph Convent of Mercy from 1965-1970. The book now resides at The Georgia Historical Society in Savannah. –Kim Marie Fischer Peters

Recipes from Redeemer, Redeemer Lutheran Church, Wilmington Island, GA, Morris Press, 1988. Used by Kathryn Donna Tabakian Hall.



I have a couple of favorite cookbooks, both were gifts from my husband Tom's mother, Marie Hall. This cook book is a collection of recipes from members of the Lutheran Church of the Redeemer on Wilmington Island. I modify all of my recipes to gluten free. –Kathy Donna Tabakian Hall

Rumford Complete Cook Book, Lily Haxworth Wallace, Rumford Chemical Works, Rumford, RI, 1943. Used by Mary Gannam Saraf Beecher and Ann Lenore Gannam.



Grandma's cookbook is being preserved by Iris Beecher Smith. It has many worn and stained pages indicating they were referred to often. There are also wonderful notes like: "For bugs in flour & meal – put bay leaf in canister. For ants on trail from which they inter [sic] sprinkle cinnamon." –Kim Marie Fischer Peters

We have the Rumford Cookbook, too! We got it from my grandmother Marion Collins DeFrank. –Ann Lenore Gannam

Pinterest www.Pinterest.com, a content sharing service that allows members to "pin" images, videos and other objects to their pin board. Used by Ashley Erin Peters Lewis.



I don't have any cookbooks. I either ask my Mom for her recipe or use Pinterest. I like that people post images with the recipes, so you see exactly how it should look each step of the way.

–Ashley Erin Peters Lewis

Scheherazade Cooks, Wadeha Atiyeh, Channel Press, Great Neck, NY, 1960. Used by Philip John Saraf.



This is the well-used cookbook from which most of recipes identified as "Philip's Favorites" came. It is packed with traditional Middle Eastern recipes in the simplest of terms. It is a strange little book, presenting the recipes while telling the story of Scheherazade as she introduces the art of Arabic cooking to her husband the Sultan in a twist on the classic tale where she tells 1001 tales over 1001 nights.

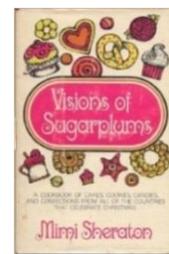
–Kim Marie Fischer Peters

Something Southern, Junior Service League of Americus Georgia, Winner Brothers, Fine Printing and Lithography, Memphis, TN, 1978. Used by Phyllis Helen Saraf Tabakian McShane.



A real gift of Southern Recipes. –Phyllis Saraf Tabakian McShane

Visions of Sugarplums : A cookbook of cakes, cookies, candies & confections from all the countries that celebrate Christmas, Mimi Sheraton, Random House, New York, 1968. Used by Kim Marie Fischer Peters.



This book contains an entry for every country celebrating Christmas at the time the book was written. Each entry includes a traditional holiday treat and information on the Christmas traditions in that country. The Dresden Stollen recipe I share in this cookbook comes from Visions of Sugarplums, and I only changed it slightly. I bought the cookbook because I wanted to learn about the customs and treats my ancestors may have made or received in their native lands.–Kim Marie Fischer Peters

YouTube – YouTube.com Features videos posted by individuals who have their own You Tube "channels". Used by Anne Kastensmidt LaMere.



I don't use cookbooks. I'm addicted to YouTube.com. One of my favorite YouTube personalities is Chef Kamal Al-Fadhi!

–Anne Kastensmidt LaMere

The Joy of Lebanese & Armenian Cooking

Excerpts from “*Mom how do you cook...*” by Phyllis Saraf Tabakian McShane

Sights, Sounds and Aromas

When I was just a youngster, I observed my mother and grandmother as they prepared the various dishes that were so delightful not only to taste, but to smell! Ahhh! The stimulating, mouth-watering aromas of garlic, olive oil and onions wafting through the house and even outdoors as pots simmered on the stove. And when I married, I marveled at the agility and skills of both my mother and father-in-law as they prepared huge quantities of kibbeh, baklava, and mahshi for our large family gatherings.

No recipes – no measuring cups – no spoons. They hand ground lamb meat for the lamb dishes used both hands to mix blughour, meat and onions for kibbeh. They crushed garlic with a pestle in a wooden bowl, and squeezed numerous lemons by hand; they wilted large heads of cabbage over steaming pots of hot water in preparation for stuffing grape leaves, squash and cabbage for our all-time favorite, Mahshi.

They rolled filo dough (which had been mixed and allowed to rise in giant washtubs), on their long cloth-covered dining room table into six by three foot sheets... so thin that they looked like cigarette paper. By the time the dough was rolled and cut to fit into numerous buttered pans, the whole dining room which was the biggest room in their modest home, would be dusted with corn starch, (used to roll the dough) from ceiling to wall to floor and their faces, hair, arms and aprons were coated as well.

The stamina and love that went into the preparation of what is commonly known as Baklava was a marvel to watch. It was a real art – one that is rarely emulated today with rolled and packaged filo dough now available in the freezer cases of our super markets. I remember beads of perspiration standing out on their engrossed and kindly faces as they prepared this most delectable pastry at Christmas.

And my grandmother, also, shed pints of sweat as she prepared Easter Cakes (Samboosek) in her large rustic kitchen. An assembly line of family members and friends encircled the table and as she rolled each piece of dough, one would place the nut filling on it, another would fold and seal it, another would stamp a design upon it with cut glass, and another would shovel them into the huge iron wood-burning range with the aid of an oversized wooden paddle, to bake. It was a real family affair, and the joyous spirit of Easter was certainly present during those memorable hours of shared time and skills.

My Turn To Cook

I started preparing some of these dishes when I was only 13 years of age. My father had died and my mother had to continue operating a confectionery and ice cream shop to support her seven children. Being the oldest, many of the home chores were left to me, and thus began my introduction into the world of cooking. I loved it! And I loved to experiment, to try new recipes, and new techniques.

Sometimes my attempts were doomed to failure as when I made a double batch of chocolate fudge and it turned out like syrup. My brothers and sisters, feeling sorry for me as I cried over the waste of so many expensive ingredients, gathered round the table with spoons in hand and began dipping the chocolate and eating it with accompanying sounds of delight. How I loved them for rescuing me from my feelings of guilt – and my mother never knew!

Marriage and Cooking With Joy

When I married, my cooking became more extensive as I experienced the joys of preparing meals for my Armenian husband and eventually six children. And believe me when I say there is real joy and satisfaction in seeing one’s family and friends smiling, relishing, and praising the food you so lovingly prepared.

Appetizers, Snacks and Hors d'oeuvres

Kay Lee's Brittle Bread	29
Pita Chips	29
Hummos bi Tahini – Chick Pea Dip	30
Hummus without Tahini	31
Glorified Vidalia Onion	31
Olive Nut Spread	31
Parmesan Corn Dip	32
Philip's Party Meat Balls and Sauce	32
Philip's Hot Pepper Jelly	32
Baked Cheese with Philip's Homemade Pepper Jelly	33
Pineapple Spread	33
Shrimp Paste	33
Eggplant Appetizer – Baba ghannouj	34
Eggplant with Garlic and Oil	34
Zataar	34
Yogurt Cheese – Lebanie	35
Yogurt Cheese Balls – Lebanie ib Zeyt	35

Salads and Dressings

Tabooley – Wheat and Vegetable Salad	36
Tabbouleh	37
Cucumber Yogurt Salad – Khyar mi laban	37
Caesar Salad and Dressing	38
Ginger Cheese Salad Bowl and Dressing	38
Summer Salad and Dressing	38
Funeral Coleslaw	39
Eastern Vegetable Salad and Dressing	40
Lemon Juice and Oil Dressing	40
Orange Dressing	40
Philip's Salad Dressing	40
Lemon Garlic Salad Dressing	41
Low Salt – Low Fat – Heart Healthy Tuna Salad	41
Tomato and Red Onion Salad	42
Hot German Potato Salad	42

Vegetables

Broccoli Casserole	43
Fried Green Tomatoes	43
Green Beans in Oil – Lubyi bi zayt	44
Okra in Oil – Bay-mee bi zayt	44
Grandma Gannam’s Rice with Chicken Broth	45
Okra Stew	45
Rose’s Hopping John	46
Hoppin’ John	46
Homemade Mushroom Soup	47
Potato Dumplings	47
Oven Fried Potatoes	47
Oven Roasted Potatoes	48
Southern Style Collard Greens	48
Zippy Zucchini	48
Kathy’s Squash Casserole	49
Low Sodium – Low Fat – Heart Healthy Black Beans and Rice	49
Squash Pickles	49
Armenian Spinach Burek	50

Appetizers, Snacks and Hors d'oeuvres

Kay Lee's Brittle Bread – Philip John Saraf

3 cups all-purpose flour*
1/4 cup granulated sugar
1/4 cup yellow corn meal
1/2 tsp. baking soda*
1/2 tsp. baking powder*
1 tsp. salt
1 stick butter (4 oz.) plus extra butter for basting
8 oz. plain whole milk yogurt

1. Mix all dry ingredients, then cut in butter until all mixed. Add yogurt and knead well, then refrigerate several hours.
2. Flour pastry cloth and roll out very thin.
3. Bake at 400 degrees on ungreased cookie sheet until brown on edges – about 5-8 minutes.
4. When finished baking, brush with melted butter, turn off oven and put back in to crisp for about 15 minutes.
5. Store in cookie tins when completely cold.

*NOTE: The recipe Philip gave Ann Gannam in 2015 called for unbleached flour and 1 teaspoon baking soda instead of All-purpose flour with 1/2 teaspoon baking soda and 1/2 teaspoon baking powder.

I thought Uncle Philip created brittle bread, but a newspaper clipping from the Savannah News-Press on April 28, 1976, entitled "Brittle Bread: Kay Lee's Secret," proved me wrong. Kay Lee, a former radio ad manager and writer in the promotion department of Glamour Magazine in New York, created brittle bread which was eventually served at the DeSoto Hilton Hotel! Kay Lee was a friend of Philip's, and she not only shared her brittle bread recipe with him, but also taught him how to make block prints, which he used to create his 1975 and 1976 Christmas cards. He also wrote of her passing in his 1981 Christmas card. You can imagine my surprise when Ann Gannam wrote to tell me that she knew Kay Lee, too! –Kim Marie Fischer Peters

Kay Lee lived in the basement of my great grandmother's house at 217 East Gordon Street. It's the same basement apartment that my parents and my brother Jim lived for a short time before they got the house at 235 East Gordon Street. The photo you have of her making brittle bread was taken in the kitchen of the basement apartment. Of course, the house wasn't in the family when Kay Lee lived there, but mother told us stories of living in that space. I would visit with Kay Lee and she showed me how to make block prints, too. I don't think we got into the brittle bread but Philip gave me the recipe last Christmas, and told me the fine points of making it. He told me to keep the pastry cloth in the fridge. He must have made the brittle bread often. –Ann Lenore Gannam

Pita Chips – Kim Marie Fischer Peters

Pita bread – flat, thin, large rounds (about 10 inches wide)

1. Preheat oven to 400 degrees and line two cookie sheets with tin foil.
2. Cut each pita bread round in strips about 1 ½ - 2 inches wide with scissors. Then cut each strip into 1 ½ - 2 inch bite size pieces.
3. Carefully separate the front and back of each pita piece and lay on cookie sheet.



Kay Lee making brittle bread in her apartment at 217 East Gordon Street. Photo by Savannah News-Press, April 28, 1976, Food Section, p. 8. Photo by Steve Bisson

4. Toast for 4-6 minutes, until crispy. Test one piece at 4 minutes. It should not bend but snap in two. The thickness of the pita will determine baking time.

Use thin, flat bread from Middle East bakeries. These are healthy chips – no added fat or salt!

–Kim Marie Fischer Peters

Hummus – Hummos – Houmous – Hummous – Humos or Chickpea Dip

No matter how you spell it, and no matter if you like it with or without tahini, this tasty treat named for the main ingredient – chickpeas – is the perfect food if you want to increase your daily intake of fiber while eating something delicious!

One cup of hummus has about 15 grams of dietary fiber which is half the recommended daily fiber intake. It also has heart healthy olive oil and garlic and vitamin C rich lemon juice.

Hummos bi Tahini – Chick Pea Dip – Mary Gannam Saraf Beecher, Annie Abraham Gannam, John Pahno Tabakian and Mary Abraham Tabakian

- 1 lb. can of chickpeas (garbanzo beans)
- 3 tbsp. Tahini (sesame paste)
- Juice of 2 or 3 lemons
- 3 or 4 cloves of garlic, crushed
- 3/4 tsp. salt
- 2 tbsp. chopped parsley or 1 tsp. dried parsley
- 2 tbsp. olive oil (optional)

1. Mix the tahini well so that oil settled on the top and the paste settled on the bottom will be thoroughly mixed. Pour all the tahini into a food processor and blend until well mixed or use a spoon and mix to make a smooth paste. Set aside.
2. Drain the chick peas.



Mary Gannam Saraf and Phyllis Helen Saraf circa 1928



Kathryn Donna "Kathy", Cynthia Marie "Cindy" and George Donald Tabakian

3. Place chick peas, crushed garlic, parsley, tahini, salt, water and lemon juice in food processor and blend for 30 seconds to make a smooth thick paste. Add additional water or lemon juice to make a good spreading or dipping consistency.
4. Garnish with chopped parsley and paprika for color. Sprinkle olive oil over surface, if desired. Use as a dip or on a salad. Especially good served with fish, salmon cakes and other seafood.

This is one of the recipes in a cookbook I created called "Mom, how do you cook..." I wanted to leave my recipes for my children as they were always calling and asking me for them. I am glad that they want to continue our family food traditions.

Of course, mama resisted. I was always amused when she would tell my boys, who loved being around her, that her daughters just could not cook right, and she would invite the boys over to show how she did it. They loved her, humored her, praised her, and made her feel like a queen. And she was a queen to all of us. I miss her so much. –Phyllis Helen Saraf Tabakian McShane

Hummus without Tahini – Kim Marie Fischer Peters

2 cups garbanzo beans, rinsed and well drained 1/2 tsp. salt
Juice of 2 lemons about 1/4 cup 3 tbsp. good quality olive oil
2-3 small cloves crushed garlic

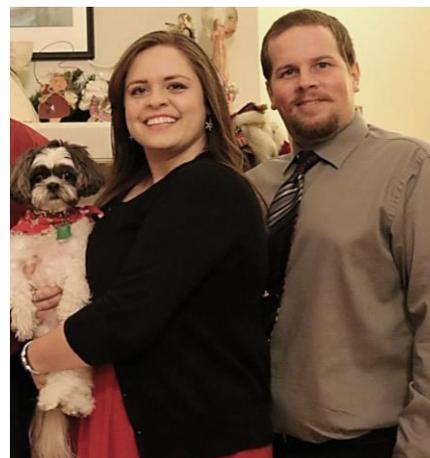
1. Process chickpeas, crushed garlic, and salt and some of the olive oil on high in a mini food processor, scraping down the sides, until chickpeas are a thick paste.
2. Gradually add remaining olive oil and lemon juice. Scrape down sides and check for proper consistency and flavor. Add more lemon, olive oil, salt and garlic as desired.

Serve in shallow bowl and garnish with parsley and pour small quantity of olive oil in a well in the center. We love it with fresh toasted pita chips, brittle bread, carrot and celery sticks, tomatoes, on salad and in pita pockets with sliced tomatoes.

For most of my life, we never ate hummus – we just didn't like the taste of tahini. One day my mom decided to give it a try without the tahini and our love of hummus began. Mom was amazed at how many people dislike hummus because of tahini. Once she gets folks to try her version, it's all they ask for!

It's so easy to make in a mini-food processor and only takes about 10 minutes. The ingredient list above is the starting point – we never measure. We mix everything to taste. We add more garlic and lemon when we make it for our family, but we make it milder for friends. Just be careful with the lemon juice and olive oil – don't let the hummus get too thin. But don't worry if it does get too thin; just pop open another can of garbanzo beans and add a few more until you thicken it back up!

–Ashley Erin Peters Lewis



Shelby the dog, Ashley Erin Peters Lewis and Steven Lewis – Christmas 2015

Glorified Vidalia Onion

5-6 medium Vidalia onions, chopped 2 cups water
1/2 cup apple cider vinegar 1/2 cup mayonnaise
1 cup sugar 1 tsp. celery seed

1. Soak chopped onion in water, vinegar and sugar at least four hours or overnight.
2. Drain in colander, then squeeze dry on paper towel or in a cloth.
3. Then mix onion with celery seed and mayonnaise.

Serve on brittle bread or Ritz crackers.

Enjoy. Very delicious. –Philip John Saraf

Olive Nut Spread

6 oz. softened cream cheese
1 cup sliced salad olives
1/2 cup mayonnaise
2 tbsp. olive juice (liquid in the bottle)
1/2 cup chopped pecans
Dash of pepper (can use tabasco instead)

1. Soften cream cheese by heating in microwave for a few seconds.
2. Stir in mayonnaise until well blended.
3. Stir in well chopped pecans, sliced olives and blend well.
4. Add olive juice and pepper and blend well.
5. Refrigerate for several hours until it is a firm spreading consistency.

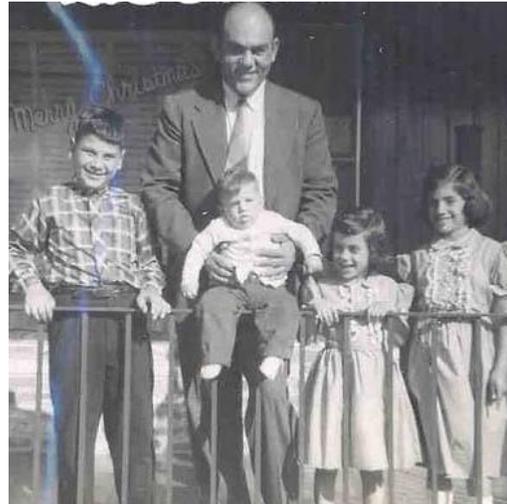
Submitted by Philip John Saraf

Parmesan Corn Dip

- 2 – 15 oz. cans Mexicorn, drained
- 2 cups Monterey Jack cheese, shredded
- 1 ½ cups mayonnaise
- 1 cup Parmesan cheese, shredded
- Jalapeno pepper, chopped (Mt. Olive, Old El Paso)

Mix all ingredients together. Bake at 350 degrees 30-45 minutes. Serve with Fritos or tortilla chips.

Submitted by Cynthia “Cindy” Tabakian Strozier



The Tabakians – East 40th Street – circa 1957
George Jr., George Sr., Johnny, Cindy, Kathy

Philip’s Party Meat Balls

Meatballs

- 2 lbs. ground beef
- 2 slices whole wheat bread
- 1 medium chopped onion
- 1 tsp. garlic powder
- 1 tbsp. olive oil
- 1/2 tsp. black pepper
- 1 tsp. allspice

Sauce

- 1 large onion
- 1 tbsp. olive oil
- 14 oz. can tomato sauce
- 8 oz. can crushed pineapple
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 2 cloves crushed garlic

Broil meat balls about 35-45 minutes until well browned and all fat drains out, in 350 degree oven. Sauté onion in olive oil until clear. Put tomato sauce and crushed pineapples, brown sugar and vinegar. Simmer about 30 minutes until thickened. Add cooked meatballs and cook in sauce 15 minutes. Enjoy!

Submitted by Philip John Saraf

Philip’s Hot Pepper Jelly

- | | |
|------------------------------|-----------------|
| 1 lb. red bell peppers | 1 tbsp. butter |
| 12 hot red peppers (1/4 lb.) | 1 package Certo |
| 5 lb. sugar | 1/4 cup water |
| 3 cup vinegar | 14–8 oz. jars |

1. Put sugar and vinegar in deep pot (will boil over). Heat until sugar is melted and add 1 tbsp. butter.
2. Chop hot peppers and seeded bell peppers in food processor with 1/4 cup water.
3. Add chopped peppers to the sugar and vinegar and cook over high heat for 5 mins. Keep stirring.
4. Add Certo and stir for one minute.
5. Ladle into hot sterile jars. Seal with hot paraffin*. Put lid on jars and let set.

Submitted by Philip John Saraf

NOTE: Use of paraffin is no longer recommended for any sweet spread, including jellies.

Uncle Philip gave me this recipe and a jar of his hot pepper jelly over 30 years ago. We did not like the jelly at all, but I kept the recipe because he gave it to me. It is a basic hot pepper jelly recipe except for the butter he added to keep the pot from boiling over and the use of red peppers.

Baked Cheese with Philip's Homemade Pepper Jelly – From Philip's Favorites

8 oz. cream cheese
6 oz. grated Asiago cheese
2-3 minced garlic cloves
1 egg
1 jar of Philip's jelly

1. Beat cream cheese, garlic, egg, and 1/2 jar of pepper jelly. Fold in Asiago cheese.
2. Grease a 6 inch springform pan and pour into pan and bake for 35 minutes at 350 degrees. (Put foil under pan).
3. Cool completely before removing.
4. Heat remaining jelly in microwave and pour over top. Serve with crackers.

Pineapple Spread – From Philip's Favorites

8 oz. pineapple preserves
5 oz. prepared horseradish
8 oz. apple jelly
2 oz. dry mustard
8 oz. cream cheese - softened

1. Mix the first four ingredients until well blended.
2. Allow cream cheese to come to room temperature or soften in microwave. Place in center of small decorative dish. Cover cheese with thick layer of the mixture.

Serve with crackers. Store unused spread in refrigerator.

Shrimp Paste – From Philip's Favorites

1/2 pound raw shrimp
1 ½ tsp. Worcestershire Sauce
1/2 cup soft butter
Touch of cayenne and black pepper
1 tsp. salt
breadcrumbs

1. Boil shrimp and peel.
2. Put through food chopper and mash to smooth paste.
3. Mix in butter and seasonings and blend to a butter like consistency.
4. Press into a loaf pan, cover with toasted bread crumbs and dot with butter.
5. Bake at 450 degrees for about 15 minutes.

May serve hot or cold. Chill, slice thin and serve as an hors d'oeuvre.

Yogurt Cheese – Lebanie – From Philip’s Favorites

2 quarts homemade yogurt
1 tsp. salt

Pour yogurt into bowl, add salt and stir with a wooden spoon. Pour into cheesecloth bag and pull string securely and hang overnight. The bag can hang from faucet of the kitchen sink to drip, but a bowl should be placed underneath to catch the liquid as the acid from it will mar the porcelain. The result is a cheese that is the consistency and texture of cream cheese. The softness or firmness depends on preference. The longer it hangs, the firmer it is.

Yogurt Cheese Balls – Lebanie ib Zeyt

Cheese made from 2 quarts of yogurt
1 pint olive oil

1. Keep yogurt cheese hanging in bag and draining until it is very firm.
2. Roll cheese into balls about the size of walnuts and let dry by placing on a smooth towel, turning them often until they become even firmer.
3. To preserve, place cheese balls in glass jar and cover with olive oil. Close jar tightly and keep in pantry.
4. Before serving drain off oil. Spread cheese on brittle bread or pita bread.

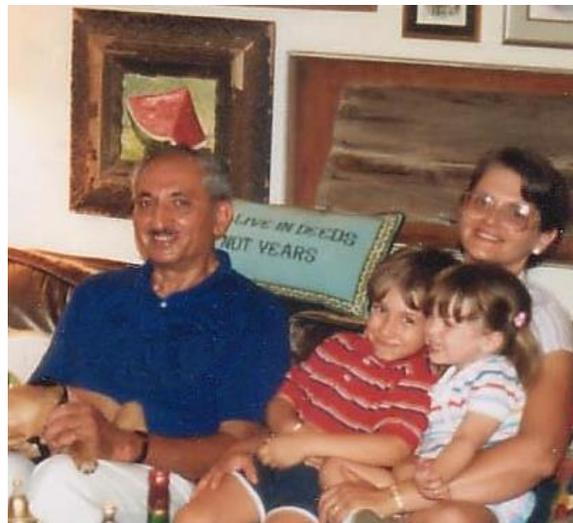
Yogurt balls will keep without refrigeration for months if covered with oil.

Delicious!—Philip John Saraf

Uncle Phillip’s culinary creations are sometimes difficult to duplicate. He added a touch of this or pinch of that, and changed things a little each time. In May 1972, Nina Vollertsen, Food Editor of The Atlanta Journal, wrote: “Saraf does not follow recipes other than to read them through and go from there. These are several he prepared and are some of his favorites. Here is how he did them the last time he prepared them; he does not promise he will do them again exactly the same way.”

Dining with Uncle Phillip was an experience to remember! He would “paint the canvas” with bright table linens, colorful dishware and unique serving pieces. And while these were beautiful, eclectic and stimulating to the eye, all took a back seat to the amazing flavors, aromas and epicurean delights he created. In the July 19, 1978 story about Philip in the Savannah News-Press, Polly Powers wrote: “An elegant table, to Saraf, is almost as important as the menu... His meals always begin with grace. Bright colors are essential. Lemon yellow china may rest on a patchwork placemat or a lime green background with colorful cloth napkins...”

Even more wonderful were the rooms filled with antiques, artwork, and flea market finds, that in his home, were elevated to priceless artifacts and cherished treasures. His home was a cross between an art gallery, a museum, and an old country store. My family and I loved listening to his stories about the people he met while painting and how he acquired each of the objects in his menagerie. We also learned not to admire anything or he would try to make you take it home! —Kim Marie Fischer Peters



Uncle Phillip, niece Kim Fischer Peters,
great nephew Oliver Christopher Peters,
and great niece Ashley Erin Peters
Taylor Street - Savannah 1988

Salads and Dressings

Tabooley – Tabbouleh – Tabouleh – Tabouli

It does not matter if you use the Syrian – tabooley or the Lebanese – tabbouleh, this flavorful and healthy parsley, mint, onion and wheat based salad is a staple in the diets of most Middle Eastern and Armenian families. Tabbouleh is a popular Lenten salad in Christian Eastern Rite churches, including the Maronite Rite – the church of Karam Gannam and Annie Abraham and their ancestors. The Maronite Rite is an ancient church whose liturgical language is still Aramaic – the language spoken by Jesus.



It's likely that no two people make tabooley exactly the same way – just add a little more of this or less of that and you'll find the taste that's pleasing to your family or that you remember as a child.

Cracked wheat, also, has a variety of spellings: bulghour, bulghul, bulghur, bulgur, but no matter how you spell it, bulghur is just wheat that has been cleaned, steamed, dried and ground. If you can't find good quality bulgur, order a 4 lb. bag of #1 Fine Traditional Bulgur Wheat on Amazon.com from Sunnyland Mills. It opened in 1935 and is still owned by the same Middle Eastern family. Their bulghur has a one year shelf life, if frozen. www.SunnylandMills.com

Tabooley – Wheat and vegetable salad - Mary Gannam Saraf Beecher, Annie Abraham Gannam, John and Mary Abraham Tabakian

- 1/2 cup bulghour (cracked wheat)
- 2 medium tomatoes, diced
- 2 medium cucumbers, diced
- 1/2 bunch parsley, chopped
- 1 large sweet onion or 1 bunch green onions
- 8 stems mint, chopped or 1 tbsp. dried mint
- 1/2 cup olive oil
- 1/4 to 1/2 cup lemon juice
- salt and pepper
- 1/2 cup uncooked fresh or frozen green peas (optional)

1. Soak bulghour for 1/2 hour in 2 cups of hot water. Drain well, squeezing out any excess liquid.
2. Add tomatoes, cucumbers, parsley, onions, mint and peas. (Parsley, onions, and mint can be chopped perfectly in a food processor.)
3. Add salt, pepper, olive oil and lemon juice to taste. Mix well and refrigerate.

This is a perfect picnic salad served with fried chicken or seafood or hamburgers. Serves 4.

Submitted by Phyllis Helen Saraf Tabakian McShane

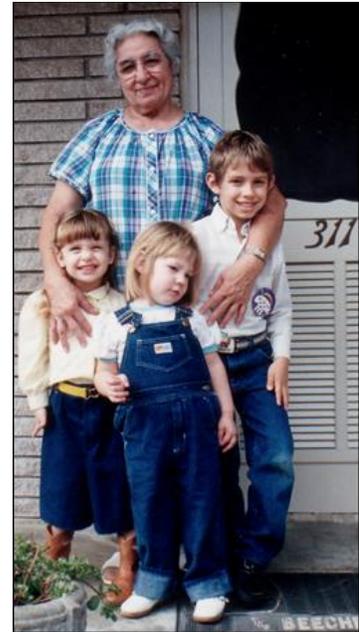


Phyllis Helen Saraf Tabakian, George Tabakian Jr., Mary Gannam Saraf Beecher and Karam Gannam holding his first great great grandchild Christopher George Tabakian
Five Generations - March 1976

Tabouli —Kim Marie Fischer Peters

- 1 cup #1 Fine grind cracked wheat
- 2 cups water
- 2 bunches green onions thinly sliced
- 2 cups tomatoes (I use whole grape tomatoes – page 36)
- 2 bunches flat leaf parsley, chopped (I snip with scissors)
- 2 bunches mint, chopped (I snip with scissors)
- 1/2 cup olive oil (adjust to taste)
- 1/4 to 1/2 cup lemon juice (adjust to taste)
- Salt to taste

1. Add 2 cups water to bulghur and let sit for 20 minutes. Remove excess liquid by squeezing wheat in your hands and put in large mixing bowl.
2. Hold parsley by the stems and wash thoroughly in large bowl by swishing around to dislodge sand. Empty water and repeat until no sand is found in the bowl. Dry in salad spinner. Wash mint and spin dry. Wash green onions and let water drain from open ends.
3. Chop parsley, onions, tomatoes and mint and add to the cracked wheat. Mix well.
4. Whisk lemon juice, olive oil and salt and mix with wheat and vegetables. Adjust to taste. Let rest for about 1/2 hour.



Grandma, Ashley Erin Peters Lewis
Aubrey Lee Smith
Oliver Christopher “Chris” Peters
311 Paradise Drive circa 1989



Kim Marie and Neil Joseph
Fischer circa 1958

From the time I was a little girl, I remember sitting across from Iris at the big yellow table in Grandma’s kitchen on Hopkins Street, as Grandma prepared food and told us all the things she thought were important for us to hear. I cherished the time she spent with us – just talking about life.

Many times, perhaps because she had little counter space or perhaps because she knew how much we liked to sit and watch her, Grandma sat at the table carefully, cutting, dicing, and chopping vegetables for making tabbouleh salad while sharing her words of wisdom on life, family, and faith.

People make and spell tabouli different ways and add different things – even I add more of this and less of that – but every time I make it, I think of Grandma and all the times Iris and I sat eagerly watching and listening at her kitchen table. —Kim Marie Fischer Peters

Cucumber Yogurt Salad – Khyar mi laban – Annie Abraham Gannam

- 1 large cucumber, peeled and diced
- 1 quart laban
- 1 clove garlic, crushed
- 1/2 tsp. salt
- Fresh mint, chopped

Combine all ingredients and salt to taste. Serves 4.

Aunt Phyllis wrote: “Grandma [Annie Abraham Gannam] served Laban salad prepared with crushed garlic and sliced cucumbers and a few chopped mint leaves.” –Kim Marie Fischer Peters

Caesar Salad – Philip John Saraf

Croutons	3 cups fresh bread (cubed)	
	1/2 cup olive oil	
	Salt and pepper	
Dressing	2 cloves garlic – mashed	1 tbsp. Worcestershire sauce
	2 strips anchovies – mashed	1 tsp. mustard
	1 tsp. kosher salt	1/2 tsp. cayenne pepper
	1 tsp. black pepper – grinded	1 egg yolk (slightly poached)
	1 cup olive oil	

1. Mix and toast bread cubes at 350 degrees until crisp all through.
2. Mix all dressing ingredients together.
3. Mix together 1 cup fresh grated Parmesan cheese and 6 cups romaine lettuce – cleaned and broken. Pour on the dressing and mix in croutons.

Very Good! –Philip John Saraf

Ginger Cheese Salad Bowl – From Philip’s Favorites

Dressing	Salad
1/2 cup salad oil	3 oz. Cream cheese
2 tbsp. fresh lemon juice	4 tsp. grated orange peel (orange zest*)
2 tbsp. dry sherry	3/4 cup seedless green grapes
1 tbsp. wine vinegar	1/3 cup slivered almonds – lightly toasted
1 tsp. ground ginger	4 cups coarsely torn salad greens
1/2 tsp. salt	
1/4 tsp. pepper	*Microplane Classic Series Zester is a great tool!
1/4 tsp. sugar	

1. Shake together or beat with a fork the ingredients for dressing.
2. Press all sides of the block of cream cheese into grated orange peel until peel adheres to all sides. Cut into 1/2 inch cubes.
3. Arrange greens in bowl. Place grapes, cheese and almonds in separate sections on top.
4. At table, pour on just enough dressing to moisten and toss lightly.

Summer Salad – Philip John Saraf

2 cups chopped Spinach (bite sized pieces)	2 carrots, grated
2 cups Romaine lettuce	1 cucumber, grated
2 cups iceberg lettuce	5 stalks green onion, chopped
1 cup Boston lettuce	1/2 cup fresh parsley
1/2 cup purple cabbage, grated	1/2 cup fresh mint, chopped

Combine ingredients and toss.

The summer salad and dressing (on the next page) are two of five recipes included in an article about Philip published in the Savannah News-Press on July 19, 1978, entitled “Love is Main Ingredient in Philip Saraf’s Cooking.” Newspaper reporter Polly Powers wrote: “The salad dressing had a tangy taste similar to Catalina French but much better.”

Summer Salad Dressing – Philip John Saraf

10 oz. jar chili sauce	1 ½ cups olive oil
4 cloves garlic, crushed	1 cup apple cider vinegar
1/2 tsp. fresh ground pepper	1/4 cup honey
1 tbsp. monosodium glutamate	1/8 cup Lea & Perrins Worcestershire
1 tbsp. paprika	Juice of 3 lemons
2 tbsp. dry mustard	2 tbsp. instant chicken bouillon and seasoning

Whisk all ingredients until mixed and shake well.

Submitted by Philip John Saraf

Uncle Philip framed the 1978 Savannah News-Press article that included this recipe for summer salad and dressing. It hung in his home for over 30 years, but when he moved to his little apartment, he didn't have room for it, so it was put into storage with many other things. I asked if I could have it when the storage unit was emptied, and it now hangs in my home. The photo of Philip in his kitchen with his herbs and spices reminds me of the last time I dined at his home in downtown Savannah with Antoine and Anoush Stambouljian and Bogie and Beth Saraf in September 2001. –Kim Marie Fischer Peters



Philip John Saraf, Kim Marie Fischer Peters, Antoine Joseph Stambouljian
Anoush Diarian Stambouljian, Antoine Joseph "Tony – Bogie" Saraf
Elizabeth "Beth" Stansbury Saraf - 126 West Taylor Street, Apt. C

Funeral Coleslaw – Betty Lee

1 large cabbage (about 3 lbs.)	1 tsp. dry mustard
1 medium bell pepper	1 tsp. celery seeds
1 medium onion, peeled and chopped	1 cup cider vinegar
1 cup sugar	2/3 cup vegetable oil
1 tsp. salt	

1. Trim, quarter and core cabbage. Slice or grate cabbage very fine. Core, seed and mince bell pepper.
2. Combine cabbage, green pepper and onion in a large bowl and toss to mix.
3. Mix sugar, salt, mustard and celery seeds in a small saucepan, add vinegar and oil and let come to a boil, stirring until sugar dissolves. While hot, pour over cabbage and toss well to mix.
4. Refrigerate until ready to serve. It gets better and better the longer it sits in the refrigerator.

From Philip's Favorites

Eastern Vegetable Salad – From Philip’s Favorites

Salad

Small head of lettuce
1 large tomato
1 cucumber
1 green pepper
3 green onions
Small bunch of radishes

Dressing

2 tbsp. olive oil
Tabasco sauce
juice of 1 lemon
1/2 clove garlic
1 tsp. salt
1 tbsp. dried mint leaves, optional

1. Wash and dry all of the vegetables. Break or tear lettuce into bite-size pieces and cut remaining vegetables into bite-size pieces. Put in salad bowl.
2. Allow olive oil to trickle over all the vegetables to seal in the natural flavors. Toss salad until each piece is covered with oil.
3. Mix salt, lemon juice, and 3 dashes of Tabasco sauce. If you like garlic in your salad, crush it and mix it with lemon juice. Pour over salad and toss lightly again. Crush dried mint leaves over the top.

Lemon Juice and Oil Dressing

1 cup olive oil
1/2 cup lemon juice
1/2 tsp. dry mustard
1/2 tsp. cracked pepper
Salt or salt substitute
2 tbsp. chopped fresh parsley

Mix and shake well before using.

Submitted by Philip John Saraf.

Orange Dressing

1 cup orange juice
1/4 cup olive oil
6 tbsp. chopped green olives
1/4 cup red wine vinegar
1 tsp. fennel seed ground
Salt & pepper to taste

Good dressing. —Philip John Saraf

Philip’s Salad Dressing

3 cloves garlic
1 tsp. seasoned salt
1 tbsp. monosodium glutamate
1/2 tsp. fresh peppercorns, ground
1 tsp. fresh mint leaves

2 tbsp. wine vinegar
Juice of 2 lemons
2 tsp. olive oil
1/2 to 3/4 cup corn, peanut or vegetable oil

Blend garlic, salt, peppercorns, mint and MSG well with mortar and pestle.



Photograph from “Philip Saraf’s Philosophy: Food Without Seasoning Like Canvas Without Paint”, Food Features, The Atlanta Journal, 31 May 1972, p.1F. Photo by Bud Skinner.



Mary Gannam Saraf Beecher
and Iris Marie Beecher
Hopkins Street 1953

Put into jar and add remaining ingredients and shake well. Pour over salad and mix well.

The recipe is from an article about Philip published in the Food Features section of the Atlanta Journal, May 31, 1972.

Lemon Garlic Salad Dressing – Mary Gannam Saraf Beecher

- 1/2 cup fresh squeezed lemon juice
- 1 cup olive oil
- 3-4 minced garlic cloves
- Salt to taste

Whisk all ingredients in bowl until well blended and serve.

Submitted by Iris Marie Beecher Smith

Low Salt – Low Fat – Heart Healthy Tuna Salad – Kim Marie Fischer Peters

- 8 oz. (weight before cooking) whole wheat macaroni
- 2 cans American Tuna No Salt Added brand tuna, packed in natural fish oil
- 2 medium apples with skin (any variety), cored and diced
- 2 medium or 1 large sweet onion, chopped
- 4 stalks celery, sliced thin (I use tender inner stalks)
- 3/4 cup walnuts, chopped
- 1 tbsp. prepared horseradish (adjust to taste)
- 1 tsp. dried dill (adjust to taste)
- 1 tsp. pepper
- 2 tsp. Mrs. Dash – Garlic and herb salt substitute (adjust to taste)
- 3 cups Dannon Non-Fat Plain yogurt

1. Cook macaroni noodles following package directions. Do not salt water. Rinse and drain well. Put in large mixing bowl. Flake tuna into the mixing bowl by hand. American Tuna is packed in natural fish oil; add liquid to bowl.
2. Add onion, celery, apples and walnuts to bowl and stir to distribute evenly with tuna and noodles.
3. Add dill, horseradish, Mrs. Dash and pepper to 3 cups yogurt and mix well. Pour over other ingredients in mixing bowl and distribute evenly. If additional yogurt is needed, add 1/2 cup at a time. If most of the yogurt is absorbed the next day, add a little more if it is too dry.

This is a meal in itself – nothing else needed except perhaps a bed of romaine lettuce or spinach or a few grape tomatoes. Makes 6 – 2 cup servings. If you are not on sodium free diet – ADD SALT!

Calories	Fat	Cholesterol	Carbs	Fiber	Sugars	Protein	Sodium	Potassium
409	17	13	43	75	16	28	139	726

My husband Oliver discovered he had high blood pressure in 2014, so we had to reduce salt in his diet. This summer we were shocked to learn his cholesterol had spiked, he had a bad heart valve and needed a triple bypass. I was tasked with creating sodium and fat restricted foods for him with increased Omega 3, fiber, and potassium. I had to find or create heart healthy foods that would also be filling, tasty and convenient for him to take to work for lunch.

Thank goodness for American Tuna Company (www.americantuna.com)! They have delicious no salt added, low mercury, hand caught, Albacore tuna packed in natural fish oil. I felt bad for him at first because I love salt, but this recipe tastes pretty good with a little salt substitute like Also Salt brand!
 –Kim Marie Fischer Peters



Back Row L-R: Catherine Margaret Fischer, Mary Ann Saraf Fischer, Gabriella Pahno and Steven Fischer, Oliver Christopher Peters, Robert Jr., Robert Sr. and Patrick Fischer
 Front L-R: Kim Marie Fischer Peters, Alexis and Mary Sophia Fischer, Steven Lewis and Ashley Erin Peters Lewis, Oliver Peters

Tomato and Red Onion Salad – From Philip’s Favorites

- | | |
|-------------|-------------------|
| 2 tomatoes | 2 tbsp. vinegar |
| 1 red onion | 2 tbsp. olive oil |
| 1 tsp. salt | |

Wash and cut ripe tomatoes into bite-size wedges. Slice onion into very thin slivers. Dissolve salt in vinegar and mix with oil. Pour over vegetables and toss. Let stand in refrigerator for at least 30 minutes before serving. Serves 4.

Hot German Potato Salad

- | | |
|--|---|
| 4 lbs. medium size red potatoes, unpeeled, cut into bite size pieces | |
| 5 slices bacon | 1/4 Sugar |
| 2 tbsp. flour | 1/2 tsp. black pepper |
| 2/3 cup white vinegar | 3/4 cup chopped green onion (Philip writes “inion”) |
| 1 cup water | 2 tsp. salt, to taste |

1. Boil potatoes in salted water until you can pierce with a fork. Do not let them get mushy. Drain and set aside.
2. Fry bacon until crisp, drain on paper towel. Chop when cool.
3. Add flour to bacon drippings, stir then add vinegar, water, sugar, pepper and cook until thickened.
4. Pour over potatoes, add green onion and bacon.

Eat! You will love it! –Philip John Saraf

Vegetables! Why'd it have to be vegetables?

Broccoli Casserole

1 bunch of fresh broccoli, chopped or 2 – 10 oz. packages frozen, chopped broccoli
10 $\frac{3}{4}$ oz. can cream of mushroom soup
1 cup mayonnaise
2 tbsp. grated onion
1 cup sharp cheddar, shredded
2 eggs, beaten
Cracker crumbs (Ritz, Saltines, cheese crackers)

1. Cook broccoli. Drain. Steam in colander for 10 minutes.
2. Combine soup, mayonnaise, onion, cheese and eggs. Add broccoli and put in greased 1 $\frac{1}{2}$ quart casserole.
3. Top with cracker crumbs and bake in preheated 400 degree oven for 30 minutes.

Serves 6-8.

This is actually better if made a day ahead and baked just before serving. Do not add cracker crumbs until ready to bake. Freezes well! –Cynthia “Cindy” Tabakian Strozier.



Kathryn “Kathy” Donna and Cynthia “Cindy” Marie Tabakian and Kim Marie Fischer - 1955



Philip Saraf circa 1977.

Fried Green Tomatoes – From Philip’s Favorites

4 large green tomatoes
1/4 cup sugar
3/4 cup all-purpose flour
1 tsp. salt
1/8 tsp. pepper
3 tbsp. bacon drippings
6 tbsp. vegetable oil

1. Slice tomatoes 1/4 inch thick.
2. Sprinkle sugar on tomato slices and let stand 4 hours.
3. Flour tomato slices well.
4. Add bacon drippings and vegetable oil to a cast iron skillet and heat to about 360-370 degrees.
5. Fry until tomatoes are tender on the inside.
6. Drain on platter with several layers of paper towels and salt and pepper before serving.

Green Beans in Oil - Lubyi bi zayt – Michael Gannam

- | | |
|--------------------------------|----------------------|
| 1 pound green beans | 1 tbsp. tomato paste |
| 1/4 cup olive oil | 1/2 cup water |
| 1 medium sized onion, chopped | Salt |
| 2 cloves of garlic, chopped | Fresh ground pepper |
| 1 cup peeled, chopped tomatoes | 1/2 tsp. sugar |
| 2 tbsp. chopped parsley | |

1. Wash beans, top, tail and remove strings and cut into 2 inch lengths.
2. Heat oil in pan, add onion and fry until transparent. Add garlic and cook a few seconds longer.
3. Add tomatoes, tomato paste, water, sugar and salt. Add pepper to taste. Cover and simmer for 15 minutes.
4. Add prepared beans and parsley. Cover and simmer for another 15-20 minutes until the beans are tender. Serve hot or warm.

My dad, Michael Joseph Gannam, wanted us to remember the Lebanese dishes and how to cook them. He gave each of us two cookbooks, The complete Middle East cookbook by Tess Mallos, Sahadi Importing Co., Brooklyn, NY 1997 and Arabic Cuisine by multiple contributors, SDR Printing and Publishing Company, Pittsburgh PA.

This recipe is from Tess Mallos' book is one our family enjoyed. –Ann Lenore Gannam



Michael Joseph Gannam and Marion DeFrank Gannam with their children: James (standing), Ann Lenore, Joseph, and Elizabeth "Beth"

Okra in Oil – Bay-mee bi zayt

– Annie Abraham Gannam

- | |
|--|
| 2 lbs. fresh okra |
| 1/4 cup olive oil |
| 1 medium onion, chopped |
| 1 lb. tomatoes, skinned and chopped or 16 oz. can tomatoes |
| Salt and pepper to taste |
| Touch of cinnamon |

1. Wash and dry okra and remove stems but do not expose seeds.
2. Saute onion and okra in oil. Add tomatoes, salt, pepper and touch of cinnamon and cook over medium heat until okra is tender.
3. Salt and pepper to taste. Serve with laban salad, and rice with chicken broth.



L-R: Elizabeth "Aunt Lizzy" Preston Gannam, Michael Gannam, Grandpa Karam George Gannam, Ann Lenore Gannam, Elizabeth "Beth" Gannam, James "Jim" Gannam, Joseph "Joe" Gannam - Circa 1972

In 2000, Aunt Phyllis recorded her memories of Annie Abraham Gannam in a piece entitled “Grandma’s House”. She described the delicious foods her Grandma created on her wood burning stove in her little kitchen on Hopkins Street: “[Grandma] seemed to always be preparing good, delicious dishes such as lamb stew, stewed okra and tomatoes, fresh lima beans and collard greens, and rice made with fresh chicken broth...”

Asked if any of her original recipes survived, Aunt Phyllis wrote: “Grandma could not read, so there are no written recipes, but she taught her daughter and daughter-in-law and granddaughters how to prepare her many dishes. She prepared squash, okra and green beans by sauteing chopped onions in olive oil and then adding the vegetable to the pot with her fresh tomatoes from her garden or a can of tomatoes, salt, pepper, and cinnamon and cooked until tender. She served these with Laban salad prepared with crushed garlic and sliced cucumbers and a few chopped mint leaves and her rice with chicken broth. I love her rice recipe!”

Even though Grandma Annie Abraham Gannam never transcribed her recipes, they have been passed down through her children and grandchildren and now to the next generation, because we are connected to our past and our future through the traditions we share, the food we prepare, and the recipes we pass on from one generation to the next. –Kim Marie Fischer Peters

Grandma Gannam’s Rice with Chicken Broth – Annie Abraham Gannam

1 cup white rice 2 cups homemade chicken broth
3-4 tbsp. butter Salt and pepper to taste

Melt 3-4 tablespoons butter in pot and add 1 cup rice to it. Lightly stir it until light brown. Then add two cups of chicken broth and salt and pepper and bring to a light boil. Reduce heat, cover and simmer for about 20 minutes.

This is the tastiest rice and goes so well with all the vegetable recipes. –Phyllis Saraf Tabakian McShane

Okra Stew – From Philip’s Favorites

2 lbs. fresh or frozen okra
1/4 cup olive oil
4 large onions
1 can tomato paste (6 oz.)
1 tsp. salt
1/2 tsp. peppercorn

1. Thaw okra if frozen; if fresh trim stem but do not cut into seed pod.
2. Peel and cut onions in slivers and cook in a few tablespoons of olive oil in a hot skillet until soft.
3. Add okra to onions and pour in remaining olive oil. Add canned tomato paste and 2 equal cans of water. Salt and pepper to taste. Cover and cook over low flame for 30 minutes.
4. During the last few minutes of cooking, remove cover if not all liquid has cooked off or been absorbed. Serve warm or cold.



Iris Marie Beecher, Kathryn “Kathy” Donna Tabakian
Kim Marie Fischer, Philip John Saraf
Grandma’s house – Hopkins Street 1955

Rose's Hopping John – Rose Marie Saraf Tootle

- | | |
|---|---------------------|
| 1 ½ cups dried cow peas
(taste better than black eye peas) | Uncooked white rice |
| 1 cup celery, chopped | Salt to taste |
| 2 medium onions, chopped | |
| 1 medium green bell pepper, chopped | |
| ¾ lb. hog jowl, chopped fine | |

1. Combine all ingredients except rice in heavy pot and cook in plenty of water until peas are done (2-3 hours).
2. Fold in rice and cook until rice is done. Amount of rice needed depends on amount of liquid. You may need to add a little water. Use 1 cup rice to 2 cups liquid/water.

Serves 6-8. Freezes well. Thaw in refrigerator. *Delicious!* –Rose Marie Saraf Tootle



Mary Ann Saraf Fischer, Grandma Mary Gannam Saraf Beecher (holding Oliver Christopher Peters for the first time), Kim Marie Fischer Peters
Four Generations - 311 Paradise Drive, Savannah, Georgia – May 1982

Hoppin' John

Peas

- Split ham hock with plenty of meat
- Salt and pepper to taste
- 1 large onion chopped
- 16 oz. bag frozen field peas or Blackeye peas

Rice

- 2 cups white rice
- ½ stick (2 oz.) butter
- 4 cups water or broth
- 1 tsp. salt (adjust to taste)

1. In a stock pot, bring split ham hock to a boil in one quart of water; reduce heat and cook for an hour or until meat falls from bone. Remove ham; cool enough to handle.
2. Remove fat and skin from ham hock and discard all but meat. Pull apart or chop meat and return to pot to cook peas. Cook peas in the ham stock according to package directions.
3. Cook rice while peas are cooking. Melt butter in a 3 qt. sauce pot on high; add rice and stir until it starts to become translucent; pour in 4 cups filtered water or stock; salt and pepper if desired or

needed. Allow almost all water to cook off; reduce burner to simmer and put tight fitting lid on pot. Let simmer/steam for about 30 minutes. Fluff with a fork before serving in bowl with peas and diced fresh raw onions on top.

NOTE: If you use dried peas follow directions on package. Purchase shank end of ham and have butcher cut a good size hock off and split it four ways for making Hoppin' John.

It is said in the South that eating Hoppin' John on New Year's Day, means good luck in the new year. I don't know about that, but Hoppin' John is a Southern New Year's Day favorite served with baked ham, collards, and cornbread. My family also likes chopped sweet onions.

Since I agree with the expression: "American by birth – Southern by the Grace of God," I figure Southern traditions should be honored so it's always on our table on New Year's Day!

–Kim Marie Fischer Peters

Homemade Mushroom Soup – Philip John Saraf

2 cups sliced fresh mushrooms	1/2 tsp. salt
3 tbsp. margarine	Dash pepper
2 medium onions, chopped	1/3 cup long grain rice
2 tbsp. flour	1 bay leaf
5 cups chicken broth	2 tbsp. chopped fresh parsley

1. Cook mushrooms and onions in margarine for 5 minutes.
2. Blend in flour; add broth, salt, pepper and cook until boiling.
3. Reduce heat; add rice and bay leaf. Cover and simmer for 15 minutes.

Submitted by Philip John Saraf

Potato Dumplings – From Philip's Favorites

4 to 5 potatoes	1 tbsp. chopped onion
1 ½ cups flour	2 eggs

Salt and pepper

1. Boil potatoes until tender. Cool in refrigerator overnight. Peel and grate.
2. Mix 1 cup of the flour, beaten egg, salt and pepper, onion with wooden spoon.
3. Add enough remaining 1/2 cup flour to form dumpling mix. Roll ball size egg. (Philip's terms)
4. Bring salted water to a full boil. Put dumplings in and bring back to full boil. Reduce heat to simmer for 35 minutes until cooked through and float to top.

Oven Fried Potatoes – From Philip's Favorites

1 cup butter melted	1/2 cup bread crumbs
2 lbs. potatoes cut in French fry strips	1/2 cup parmesan cheese

1/2 tsp. each: salt, pepper, garlic powder

1. Mix together Parmesan cheese, bread crumbs, salt, pepper and garlic powder.
2. Dip potatoes in melted butter, roll in parmesan cheese mix, and place on rack in baking sheet.
3. Bake in oven preheated to 350 degrees for 30 to 35 minutes.

Oven Roasted Potatoes – Kim Marie Fischer Peters

1 clove garlic cut in half	1/2 tsp. crushed rosemary
Olive oil or cooking spray to coat pan	1/2 tsp. crushed thyme
2 lbs. red or new potatoes, cleaned and quartered, not peeled	1/4 tsp. salt
1 tbsp. Olive oil	1/8 tsp. ground pepper

1. Rub a 13x9x2 inch baking dish with the garlic clove. Coat with olive oil or cooking spray.
2. In Ziploc bag, mix 1 tablespoon olive oil, herbs, salt and pepper. Add potato wedges and manipulate to coat well.
3. Pour into baking dish and bake uncovered in 450 degree oven for 25-30 minutes. Stir every 10 minutes. Potatoes should be brown and crisp on the outside and soft inside. Serves 8.

Submitted by Kim Marie Fischer Peters

Southern Style Collard Greens – Annie Abraham Gannam

1 large bunch collard greens	1 tsp. salt
1 large split ham hock	1/2 tsp. pepper
	1/4 tsp. garlic powder or 2-3 garlic cloves

1. Bring 3 quarts of water to a boil in a large stock pot with ham hock and salt. Boil for about 15 Minutes, reduce to medium and cook for one hour or until meat falls from bone. Cool hock, remove skin and bone and chop up meat and return to pot with seasonings.
2. Wash the collard greens thoroughly to remove all sand (will require repeated washings). Trim tough stalks and tear or cut large greens in pieces. Cut thick veins out of collard greens.
3. Add greens to boiling water and cook for 45 to 60 minutes until tender, stirring occasionally. When Done, adjust seasoning. Top with cider vinegar, hot pepper vinegar or lemon juice.

In 2000, Phyllis McShane wrote: “[Grandma Gannam] seemed to always be preparing good, delicious dishes such as... fresh collard greens, and rice made with fresh chicken broth.” While I don’t know how Grandma Gannam cooked her collards, I assume she did not use fat back as seasoning based on a conversation she had with Uncle Anthony’s wife Polly (Leon Clovis Preston) about pork products, after they were married. In 1987, Anthony wrote: “Once Polly went to the family store and asked momma for a piece of fat back. Momma said, “What you gonna do with that, chile?” Polly said, “I’m gonna fix Tony some supper.” Momma said, “Chile we don’t eat that!”—Kim Marie Fischer Peters

Zippy Zucchini

4 cups zucchini (2 medium) cut in chunks	1/2 tsp. salt
2 oz. jar diced pimento	3-4 eggs, beaten
1/2 medium onion, thinly sliced	1/8 tsp. pepper
1 ½ cups shredded cheddar cheese	

1. Place zucchini and onion in 10x6x2 glass baking dish. Cover with plastic cover or pastic wrap, turning back edge slightly to vent. Microwave at high for 7 minutes and drain.
2. In large bowl, mix eggs, cheese, pimento, salt and pepper. Add to zucchini and onions, stirring well.
3. Cover with paper towel and cook for 4 minutes in microwave. Remove towel. Center is set. Microwave 4 more minutes for a total of 8 minutes. Serves 4.

Submitted by Elizabeth “Beth” Stansbury Saraf

Kathy's Squash Casserole

2 lbs. fresh yellow squash
1 large yellow onion
1/2 stick butter (2 oz.)
Salt and pepper to taste
1 cup grated cheddar cheese or cheese of choice
Pepperidge Farm Herb Seasoned Stuffing*
1 can cream of mushroom soup*

1. Cut squash and cook in salted water until tender. Drain and mash.
2. Chop onion and brown in butter. Combine squash, onion, cream of mushroom soup, and a handful of Pepperidge Farm Stuffing. Salt and pepper to taste.
3. Put in greased casserole and top with cheese. Bake at 375 degrees for 45 minutes or until bubbly. Serve hot and enjoy!



George Donald Tabakian, Jr. and Kathryn "Kathy" Donna Tabakian

For gluten free, use gluten free crackers or bread crumbs instead of Pepperidge Farm Stuffing Mix and Gluten Free Progresso Creamy Mushroom Soup. –Kathryn "Kathy" Donna Tabakian Hall

Low Sodium – Low Fat – Heart Healthy – Black Beans and Rice – Kim Marie Fischer Peters

2 tbsp. olive oil
1 large onion, chopped
1 large bell pepper, chopped
4 cloves garlic, minced
2 cups uncooked white rice
4 cans reduced sodium black beans, rinsed and drained
4 cups liquid (Combine liquid from canned tomatoes, low sodium broth or water)

1 can diced low sodium tomatoes
2 tsp. ground cumin
1 tbsp. chili powder
1/4 tsp. cayenne pepper

1. In stockpot over medium high heat, sauté the onion, garlic and bell pepper for about 2 minutes. Add uncooked rice and sauté for about 2 minutes more.
2. Add 4 cups of liquid (tomato juice, vegetable broth or water) and bring to a boil. Cook until about half the water is cooked away, reduce heat to low.
3. Add diced tomatoes, black beans, spices, and mix well.
4. Steam for about 30 minutes with tight lid. If needed, bake in preheated 325 degree oven for 30 minutes or until liquid is absorbed.

Squash Pickles – Attributed to Helen Martin

8 cups small squash sliced very thin
2 cups onions sliced very thin
4 medium bell peppers, 2 red/2 green
2 tsp. celery seed

3 cups sugar
2 cups vinegar
2 tsp. mustard seed
1 tsp. turmeric (add more for golden color)

Cut bell peppers into thin strips. Salt squash, onion and bell pepper mixture lightly. Let stand 1 hour and then drain. Heat vinegar, sugar and seasonings. Add raw vegetables and bring to a boil. Pack immediately into sterile jars and seal.

From Philip's Favorites

Armenian Spinach Burek — Dictated by Philip Saraf

Filling

- 1 small onion, minced
- 3 tbsp. corn oil
- 2 pkgs. (10 oz. each) frozen chopped spinach, thawed and drained
- 1 lb. feta cheese, rinsed and crumbled
- 3 eggs slightly beaten
- 1 cup minced fresh parsley

Dough

- 1 lb. frozen phyllo dough
- 1/2 lb. (2 sticks) butter

Philip said he also adds allspice
Serves 10.



1. In a heavy skillet, sauté onion in heated corn oil until soft. Stir in spinach and sauté 10-15 minutes longer. Cool. Add cheese, eggs, and parsley. Set aside.
2. Brush 13x18 inch baking pan with butter. Layer with two sheets of dough, folding in edges. Brush with butter. Repeat process buttering every other layer until you use 8 sheets or 1/2 of the dough. Spread filling evenly over dough. Repeat layering and buttering every second sheet until dough is used up. Brush top with butter. Cut into 3 inch squares.
3. Bake at 350 degrees for 25 minutes or until golden brown. Serves 10.

Armenian Spinach Burek is one of Philip’s favorites that he personally dictated to me. I make it often and my kids love it! I don’t have a 13x18 inch pan as called for in the recipe, so I make 1/2 the recipe in a 9x13 inch pan. I just fold the dough sheets in half which gives me my two layers that you butter in between. The 1/2 recipe I make serves 8 to 10, so I’m not sure what heavy eaters Philip was serving that this recipe only served 10! —Lisa Kastensmidt Muck



The Kastensmidt-Saraf Family - February 2015.

Back L-R: Tom LaMere, Stephen & Michelle Kastensmidt, Anne Kastensmidt LaMere, Mary LaMere, Victor Valero & Carol LaMere Valero, Alexandra Muck, Katherine Muck. **Sitting left:** Michael Kastensmidt and girlfriend Claudia. **Sitting right :** Toni’s friend Pete, Antoinette “Toni” Saraf, Randy Muck. **Sitting on table L-R:** Marlene (Claudia’s child), Sarah Muck, Linx Kastensmidt. **Behind coffee table:** Christopher Kastensmidt and Lisa Kastensmidt Muck. **Not present:** Charles Frank Kastensmidt (1932-2003), Michael Kastensmidt’s sons Jeremiah and Ezekiel Kastensmidt; Stephen Kastensmidt’s daughter Taylor, her husband Matt and daughter Ellie.

Laban and Other Dairy

Laban Version I	51
Laban Version II	52
Cucumber Labneh	52
Cucumber Laban	53
Laban Soup Versions I and II	53
Laban Soup Version III	54
Laban Cheese – Labneh/Lubneh	54
Spinach Laban Versions I, II, III	55
Regular and Reduced Fat Sou Beurek	56

Lamb

Baked Kibbeh Version I	57
Baked Kibbeh Version II	58
Baked Kibbeh Version III	60
Kebab – Kibbi	62
Raw Kebab – Kibbi Na-yee	62
Baked Stuffed Kebab	62
Simple Shish-Kebab	63
Marinated Shish-Kebab	63
Shish Kebab with Vegetables	63
Near Eastern Rice	64
Stuffed Green (Zucchini) or Yellow Squash	64
Stuffed Peppers and Tomatoes	64
Mahshee – Stuffed Cabbage, Squash, Grape Leaves	65
Warak Inib Mihshee – Stuffed Grape Leaves	66
Stuffed Grape Leaves	67
Mih-Shee Wa-Rak in Ab – Stuffed Grape Leaves	68
Stuffed Baked Eggplant – Batinjan Mahshee	69
Stuffed Baked Eggplant – Batinjan bil Saneeyee	70
Green Bean Stew – Lu bee	71
Baked Lamb and Vegetable Stew	71
Lamb and Lima Bean Stew.	71
Lamb and Squash Stew	71
Lamb and Okra Stew	72

Do you remember?

In the beginning – there was milk!

Laban – Labneh – Leban – Lubbneh

You say labneh; I say lubbneh... Our Gannam and Abraham ancestors emmigrated from Lebanon which was part of Syria until it became a country on January 1, 1944. Perhaps that's why we use both the Lebanese and Syrian names for some of our favorite foods. It doesn't matter whether you call it, laban, or labneh or just plain yogurt, it's an essential component of Middle Eastern cuisine. If made right, fresh laban is thick and creamy almost like the popular "Greek Yogurt" and at less than half the cost! Laban's active cultures provide "good" bacteria for digestive health and calcium and vitamin D for healthy bones. It is delicious with batinjan (baked eggplant), kibbeh, mihshi, or with rice or even plain with salt. Lubbneh – Lebanese cream cheese – is delicious plain on pita bread and even better mixed with herbs or garlic and eaten with fresh pita chips or brittle bread.

We begin with how to make Laban with milk and what to do with it once you make it!

Laban – Mary Gannam Saraf Beecher

1 gallon whole milk
6 oz. plain Dannon yogurt for starter if you don't have one

1. Heat milk on low until it comes to a boil, then remove pot from burner. This can take a long time.
2. Let cool until you can hold your little finger in the milk for the count of ten but no more. If the milk is too hot it will kill the active bacteria in the starter and yogurt will not form.
3. Add the plain yogurt starter and stir well until it totally dissolves.
4. Place lid on pot and wrap pot with large towels or beach towel to preserve the heat. Put pot wrapped in towels in turned off oven or other warm* location for 6-8 hours.
5. After 6-8 hours, remove towels and put pot in the refrigerator for 8 hours. The laban will jell and will be sweet or tart, depending on the freshness of the starter.
6. Retain 6 oz. to use as your new starter.



Grandma & Blue Boy
Wearing her Pink Flamingo skirt
Hopkins Street circa 1957

*I wrap the pot in a large beach towel completely encasing it more than once. I heat the oven to 100 degrees and shut it off about 10 minutes prior to placing the towel wrapped pot of milk inside. –Kim Marie Fischer Peters

Moma said: "Remember, laban is to be blessed with the sign of the cross. Use the spoon to make the cross in the laban once it has chilled and set, before the pot is stirred and the first spoon is given up."
–Iris Marie Beecher Smith

This is the view of Grandma I remember most – standing at the sink or stove preparing food or cleaning up afterwards. I loved watching Grandma cook, preaching all the while about life, not unlike her father Karam Gannam who preached about the importance of owning a piece of land, of bearing fruit (children) and of preserving your most valuable possession – your good name.

Grandma often told me "You don't need no furs or diamonds. They won't make you happy." She'd had a hard life, but she didn't complain. She was rich in blessings of children and grandchildren. She said all her needs were met through the Grace of God. –Kim Marie Fischer Peters

Leban – Philip John Saraf

From an article about Philip published in the Savannah News-Press, July 19, 1978.

2 quarts milk
1/2 cup culture (plain yogurt)

Heat milk until skin forms on top. Remove from heat and let cool one hour*. Add culture (made from previous batch or 1/2 cup plain yogurt). Put mixture in crock jar or enamel pot and let sit overnight in a warm place. Wrap and cover top with Turkish towel* and store in refrigerator.
Save 1/2 cup for next batch.

NOTE: I believe the writer, unfamiliar with how to make laban, confused Philip's instructions. Philip probably explained to let milk cool *about one hour* until you can hold your little finger in the milk for a count of 10, add the starter, put lid on pot and wrap pot with large towel so it will retain heat overnight.



“Love is main ingredient in Philip Saraf’s cooking” by Polly Powers, Food Section, Savannah News-Press, July 19, 1978, p. 4. Photo by Robert Kempf.

Cucumber Labneh

1 cup labneh (strained laban or Greek yogurt)
1 cup cucumber, seeded and diced
Juice of one lemon
1 tbsp. fresh mint chopped fine
1 clove garlic pureed or finely crushed
1/2 tsp. salt, adjust to taste
1 tsp. pepper, adjust to taste

Combine the above ingredients, mixing well.

Submitted by Anne Michelle Kastensmidt LaMere

Cucumber Leban – Philip John Saraf

1 cucumber, chopped
1/4 tsp. cumin
8 oz. whole milk plain leban
Juice of one lime
1 tsp. honey
1/4 cup whole milk
1/4 tsp. salt

Blend all together and serve.

Submitted by Philip John Saraf.

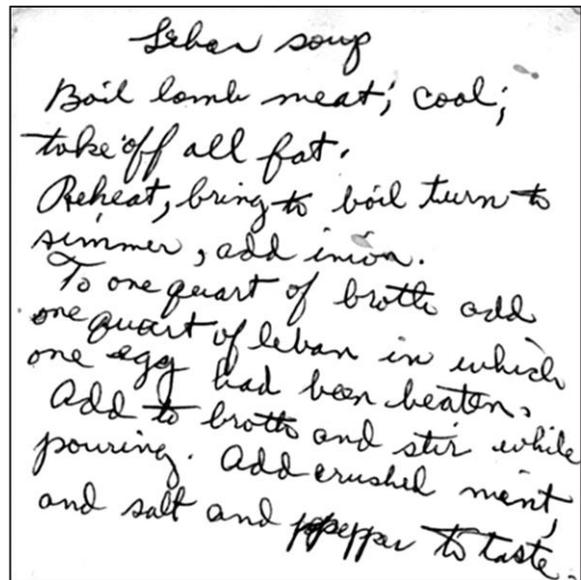
Laban Soup

There are three versions of Laban Soup below. The first, I scribbled on a scrap of paper on a visit to Uncle Philip's home in the 1980s. The second, is in Philip's own hand, found on a card tucked inside one of his cookbooks. The third, was published in an article about Philip in the Food Section of the Savannah News-Press on July 19, 1978. They are all Philip's recipes! Go figure!

Laban Soup - Version I – Philip John Saraf

5-6 lb. lamb rib
1 or more quarts* laban
1 medium onion, chopped
1-2 eggs* beaten
2 tbsp. dried mint
Salt and pepper

1. Boil lamb rib in water and skim. Simmer until meat falls off bones and let cool.
2. Remove fat and bones.
3. Simmer meat, chopped onion, salt and pepper.
4. Whip 1-2 eggs and mix into a quart of laban. Stir lamb broth as you pour in laban egg mixture.
5. Add crushed mint and adjust salt and pepper to taste.
6. Turn off and let set one hour before serving.



*NOTE: For every quart of broth, add one quart of laban and one large egg.

Serve as is or with cooked rice or bulgur.

Laban Soup - Version II – Philip John Saraf

Philip's handwritten notes for Laban Soup above:

Boil lamb meat; cool; take off all fat.
Reheat, bring to boil, turn to simmer, add onion (Philip always spells it "inion".)
To one quart of broth add one quart of leban in which one egg had been beaten.
Add to broth and stir while pouring. Add crushed mint and salt and pepper to taste.

Leban Soup - Version III – Philip John Saraf

From article in *Savannah News-Press*, July 19, 1978.

1 quart leban (yogurt) (recipe for yogurt pages 53-54)
3 pounds lamb rib
2 medium onions, chopped
1 egg beaten
2 tablespoon crushed dried mint
Salt and pepper

1. Simmer lamb rib in water until tender. While simmering, add onions for flavor. Cool overnight in the refrigerator until broth congeals. Remove fat off top of broth. Remove meat from rib.
2. Add egg to leban. While stirring, pour leban-egg mixture into lamb broth. Add mint, and salt and pepper to taste. Cook very slowly about 15-20 minutes. Do not boil. For every quart of broth use 1 quart of leban and one egg.

Leban Cheese - Labneh (Syrian) / Lubbneh (Lebanese)

– Philip John Saraf

1 quart fresh laban and salt
*Cheese cloth, sieve or collandar.

1. Fold cheese cloth into a 4-6 layers and line the sieve or collandar. Place sieve over large bowl or pan to catch the liquid.
2. Mix the laban with the salt and pour into the sieve.
3. After about 4 hours, pull up the outside edges of the cheese cloth and twist, squeezing out more of the liquid but not so tight that the laban escapes through the cheese cloth. Tie off the cheesecloth and suspend* above a bowl or sink until the consistency of soft cream cheese.

Store in a glass jar or BPA free plastic container in refrigerator. You can also role firm laban cheese into small balls about the size of walnuts and store in olive oil with herbs. (See recipe page 35.)

Visiting Uncle Phillip was always a gastronomic, aromatic and visual delight. During the Christmas holidays, he would bring out wonderful delicacies – even if we told him we were not hungry! He knew we would not be able to resist for long, and he was always right!

The ingredients and basic directions came directly from Uncle Philip, but I can't remember how he told me to suspend the cheesecloth, so those instructions are mine.

Uncle Philip suggested adding dill, garlic or curry to create a variety of spreads, and using parsley and paprika for color. I have also added toasted pine nuts, chopped walnuts and chopped olives. The possibilities and flavors are endless, but it never tastes as good as when it was served by Uncle Philip in his house decorated for Christmas! –Kim Marie Fischer Peters



Thursday's Winner

Philip Saraf was the winner Thursday in the men's cooking contest being held at the Coastal Empire Fair. The contest is sponsored by the Savannah Gas Co. and Savannah News-Press. Saraf, a professional artist, will compete against other winners this weekend.

Spinach Laban

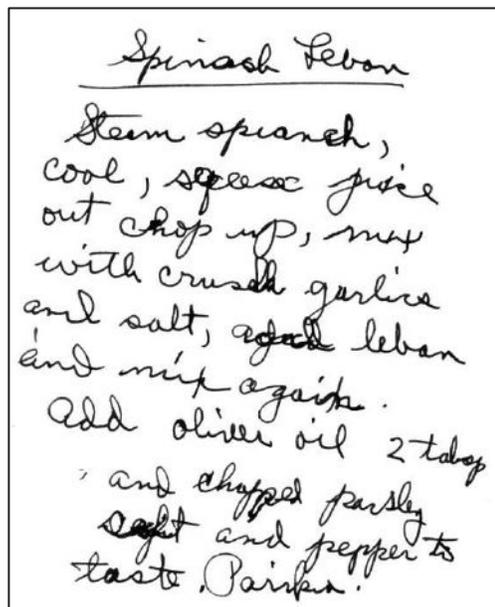
There are three versions below. The first I scribbled on a scrap of paper as Uncle Philip explained the steps and ingredients. The second is in his own handwriting on the back of a card found tucked away in one of his cookbooks, and the third is from Anne Kastensmidt LeMere.

Spinach Laban – Version I – Philip John Saraf

- 1 quart fresh laban
- 10 oz. frozen whole leaf spinach
- 3 pods crushed garlic (adjust to taste)
- Salt and pepper to taste
- 1/8 cup olive oil for garish
- Parsley, chopped, for garnish

1. Steam spinach in microwave; allow to cool and squeeze out all liquid.
2. Chop spinach and mix with crushed garlic.
3. Add laban and mix again.
4. Salt to taste.
5. Chop parsley, mix with 2 tablespoons olive oil and pour on top when ready to serve.

Submitted by Kim Marie Fischer Peters



Spinach Laban – Version II

Philip's handwritten notes for Spinach Laban:

Steam spinach, cool, squeeze juice out, chop up, mix with crush garlic and salt, add laban and mix again. Add olive oil 2 tbsp. and chopped parsley. Salt and pepper to taste. Paprika.

Submitted by Philip John Saraf.

I first tasted Uncle Philip's spinach laban in the 1980s when we dined at his home in downtown Savannah. He served it with stuffed grape leaves, squash mihshee, baked batinjan, and other palate pleasing delights. It was delicious! –Kim Marie Fischer Peters



Spinach Labneh – Version III

- 1 cup labneh (strained laban or Greek yogurt)
- 1 cup spinach, sauteed, drained, squeezed, chopped
- 1 clove garlic pureed or finely crushed
- 1/2 tsp. salt, adjust to taste
- 1 tsp. pepper, adjust to taste

Combine the above ingredients, mix well.

Submitted by Anne Michelle Kastensmidt LaMere

Reduced Fat Sou Beurek – Anoush Stamboulian

1 package Filo dough
1/2 cup butter and 1/2 cup margarine
2 pounds Ricotta cheese
1 pound Mozzarella cheese, shredded
2 large eggs
1/2 tsp. dried parsley
5 oz. low fat milk

Regular Sou Beurek

1 package Filo dough
1 cup butter, melted
1 pound grated Muenster cheese
1 pound grated Monterey Jack cheese
2 large eggs
1/2 cup chopped parsley
5 oz. whole milk

1. Melt the butter and margarine together (I use one margarine to make it light).
2. Mix the cheeses, the eggs and the parsley together in a bowl.
3. Divide the filo sheets in half. There are usually about 26 sheets.
4. Lay 4 filo dough in a baking pan and brush it with the melted butter and margarine. Continue layering until you have buttered half of the filo sheets.
5. Spread the cheese mixture evenly on top of the buttered filo dough sheets and continue layering the filo dough and butter every 4 sheets.
6. When you finish, cut into squares, then pour milk over the top.
7. Preheat the oven to 400 degrees, put the pan in the middle of the oven and leave it at 400 degrees for 10 minutes, then lower to 350 degrees for 50-60 minutes.

Submitted by Anoush Diarian Stamboulian

Antoine Stamboulian is the grandson of George Abdulkerim Saraf's sister Farida Saraf, making him 1st cousin once removed to the Saraf children. When Antoine and Anoush came to Savannah in 2001 for a family reunion, there was a gathering hosted by Steven Fischer and his wife Gabriella. Anoush made one of Antoine's favorites that she had adjusted to reduce the fat so it would be more healthy for him. Everyone really liked the traditional Armenian dish and she gave me her recipe and an Armenian cookbook with the original version. Antoine died in 2009, but Anoush returned to Savannah in 2012 to visit the family. –Kim Marie Fischer Peters



2012 Reunion – Home of Sam and Rose Tootle
Back row L-R: Philip John Saraf, Antoine Joseph Saraf,
George Anthony Saraf, Sam David Tootle, Henry “Hank” McShane
Front Row L-R: Anoush Diarian Stamboulian, Mary Ann Saraf Fischer,
Elizabeth “Beth” Stansbury Saraf, Mary “Nell” Doyle Saraf,
Rose Marie Saraf Tootle, Phyllis Helen Saraf Tabakian McShane

Mary had a little lamb and it was delicious!

Kibbe – Kibbeh – Kibbi – Kibby

The following are four versions of baked kibbeh – raw kibbeh baked with lamb, onion and pine nut filling. Each has slightly different ingredients and methods. Try them all, take what you like from each, adjust to taste and create your own family tradition!

Baked Kibbeh – Version I - Mary Gannam Saraf Beecher, Annie Abraham Gannam,
John Tabakian and Mary Abraham Tabakian

Raw Kibbeh

2 lbs. lean ground lamb or beef chuck roast
3 large onions – finely chopped in food processor
or grinder
1 cup fine grind cracked wheat (bulghour)
Salt and pepper to taste

1. Soak cracked wheat in a bowl with 2 cups warm water and let set for half an hour or more until double in bulk.
2. Pour off any remaining liquid; add ground lamb or beef, onions, salt and pepper. Knead well with hands until thoroughly mixed.

Filling

3/4 lb. ground lamb or lamb and beef mixed*
1/4 cup pine nuts
1/2 tsp. cinnamon
1/2 cup parsley chopped
1 onion chopped

1. Brown the ground lamb or mixed lamb and beef well in a skillet and pour off excess fat.
2. Add chopped parsley, chopped onion, and pine nuts. Cook five minutes until wilted.
3. Add cinnamon, salt and pepper and remove from heat.

*NOTE: For best taste use lamb or lamb and beef mixed for the filling.

Assembly

Butter or margarine

1. Spread half of the kibbeh mixture into a 9x13 inch rectangular pan or glass casserole dish.
2. Spread the filling evenly over the mixture, lightly pressing it into the bottom layer.
3. Spread the remaining meat mixture smoothly over the filling, dipping your hands into water to smooth the surface.
4. Cut into diamond shapes and place a thin slice of margarine or butter over each diamond.
5. Bake in 375 degree oven for 45 to 60 minutes until golden brown. Serves 8.

Good accompaniments are tossed salad with Italian Dressing or cucumber mixed in yogurt that has been blended with crushed garlic and salt and sprinkled with chopped mint leaves.



Karem Gannam and Annie Abraham Gannam
Grandpa's farm - Savannah

Serve with pita bread cut into quarters, brushed with olive oil and sprinkled with garlic powder or Italian seasoning or sesame seed. Stewed eggplant or squash cooked with olive oil, tomatoes and onions are good vegetable accompaniments.



Phyllis Saraf Tabakian McShane

All the recipes I submitted are my own, created from watching my mom (Mary Gannam) and Grandma (Annie) Gannam and Mary and John Tabakian as they prepared their delicious traditional Lebanese and Armenian dishes.

During the Depression years, my mother would oftentimes take my brother Philip and me on the long ride on the rumbling, rattling streetcar, then we would walk along a dirt road about two miles to get to my grandmother's house. We would be so excited because we would have the run of their big farm – billy goats and cows to play with, chickens to chase and feed, tomatoes to pick from vines, and collard greens to gather for dinner and pure and exhilarating fresh air to breathe.

Grandma Gannam was always preparing tempting desserts and meals for us – delicious dishes like lamb stew, stewed okra and tomatoes, fresh lima beans, collard greens, and rice made with fresh chicken broth. She could fry the crispiest, crunchiest chicken and make the lightest biscuits and corn bread on that iron cook stove. My grandmother baked her own breads, churned her own butter and had little or no conveniences to help in producing the magical things that came out of her kitchen. How I recall those warm, simple and happy moments at Grandma's house. Would that all children could experience the simple pleasures and joys that only a grandmother in the time that I lived could provide. –Phyllis Helen Saraf Tabakian McShane

Baked Kibbeh – Version II – Mary Gannam Saraf Beecher

Raw Kibbeh

- 1 cup fine bulgur wheat
 - 1 ½ lbs. ground lamb or beef (ground 3 times)
 - 1 ½ cups finely chopped onions (ground with the meat)
 - 3 tsp. ground cumin
 - 2 ¼ tsp. salt
 - 1 ½ tsp. ground black pepper
1. Soak the bulgur wheat in 1 ½ cups of hot water. This can be done the day before and kept in the refrigerator overnight. Bulgur should be cold before mixing with the meat.
 2. Grind* the lamb/beef three times.
 3. Mix* with the finely chopped onion.
 4. Add the cumin, salt, and pepper.
 5. Add the bulgur wheat a little at a time and knead the bulgur into the meat mixture. This will take some time to incorporate all of the bulgur into the meat.

*NOTE: If you are grinding the meat yourself, grind the onion and the meat together. If the butcher grinds the meat, add finely chopped onions or onions ground in a food processor to the meat. DO NOT grind the meat in a food processor, as it will not be the right consistency.



Grandma at the stove in her kitchen
311 Paradise Drive circa 1985

Filling

1/2 lb. ground lamb or beef (ground once)	1/2 tsp. allspice
3/4 cup finely diced onions	1/2 tsp. ground pepper
2/3 cup pine nuts, lightly toasted	1/4 tsp. ground cinnamon
3/4 tsp. salt	

1. Brown the ground meat in a frying pan or skillet.
2. Sauté the diced onion in a separate skillet, using a little butter if needed.
3. Lightly toast the pine nuts (about 4-5 minutes) in a separate skillet. The nuts will begin to release fragrant oils and turn slightly brown. (No butter needed.)
4. Combine the cooked meat, onion, toasted pine nuts, salt, allspice, pepper, and cinnamon in a bowl and set aside.

Assembly

Butter or ghee (clarified butter)
Parsley and/or pine nuts for garnish

1. Generously grease a large baking dish with butter or ghee (clarified butter). I use an 11x17 inch pan.
2. Use water on your hands so the meat mixture does not stick to your hands and divide the mixture into two halves. Pat a portion of the meat mixture flat and put in the pan. Keep making flat patches of the meat mixture and laying them in the pan until the bottom of the pan is filled and the first half of the meat mixture is used.
3. Pat the meat mixture in the bottom of the pan with water to make it smooth.
4. Spread the filling evenly over the bottom layer.
5. Pat flat pieces of the remaining meat mixture to make the top layer.

Make the impression of a cross in the kibbeh with the pinkie side of your hand, and then cut the kibbeh into diagonal pieces. Bake the Kibbeh in a 350 degree oven for 1 hour.

The top can be decorated with chopped parsley and/or pine nuts.
Serve with laban (yogurt), spinach labneh or cucumber labneh.

My favorite memory and recipe is Kibbeh. I was 16 and spent the summer of 1978 in Savannah with Grandma and the family. I loved cooking with Grandma in the kitchen and spending time with all my cousins.

Grandma sat me down at the kitchen table and we talked while she trimmed the lamb meat. She said that you could use beef (chuck roast), but you had to cut out the fat and trim all the suet and silver skin from the meat. She cut it in cubes and fed it through her large commercial meat grinder with the onion. (I use the meat grinder on my Kitchen Aid mixer.)

While in Savannah during the summer of 2015, I made this recipe from Aunt Phyllis' cookbook with Aunt Beth and Aunt Phyllis while at Uncle Bogie's house. We had so much fun! To save time, we bought a leg of lamb roast from Whole Foods and they ground it for us in the correct proportions and the proper grinding (some ground once and some ground three times).

Grandma would finish the kibbeh by making the impression of a cross on top with the pinky side of her hand and giving thanks to God. After making the cross, she cut the diamonds in the kibbeh. I have



Anne Kastensmidt LaMere
circa 1979

made it before and cut the diamonds first, forgetting to make the cross. When I do, I make the cross on top of the cuts. I so remember this part and I always do it, even if I get it out of the correct sequence!
 —Anne Michelle Kastensmidt LaMere

Baked Kibbeh – Version III

Raw Kibbeh - Kibbeh nayyeh

- 1 cup fine cracked wheat (#1 fine grind)
- 2 lbs. lean ground lamb or beef
- 2 large onions, chopped
- Salt and pepper to taste
- 1/2 cup cold water, if needed

1. Rinse the wheat in a mixing bowl stirring with hand for a minute. Pour off the milky liquid and anything that floats to the top. Add another cup of water and let sit for 10 minutes or until double in volume.
2. Remove excess liquid from the cracked wheat by squeezing the wheat in your hand. Put the wheat in large mixing bowl and set aside.
3. Chop onion into small chunks to prepare for grinding and set aside.
4. Remove fat and sinew from meat and chop into small chunks for grinding.
5. Grind meat once through by itself using a coarse grind disc. Then grind a second time together with the chopped onions.
6. Knead the cracked wheat thoroughly into the ground meat and onion mixture.
 (You can use exam gloves, if you like, but wash first to remove any coating.)
7. Grind the raw kibbeh through a final time using a medium grind disc.
8. Knead once more adding cold water to soften if needed.

NOTES: I use the Northern Industrial Outdoor Game Grinder. If you do not grind your own meat, I would not eat raw kibbeh. You can grind onions in a food processor, but not meat. Tell the butcher to grind the meat for the raw kibbeh several times, but grind the lamb for the filling once or ask for coarse or chili grind.

Filling

- | | |
|----------------------------------|---|
| Unsalted butter | 3/4 cup pine nuts (We like pine nuts!) |
| 1 lb. ground lamb (course grind) | 1 large bunch flat leaf parsley, chopped* |
| 1 large onion, chopped | salt, pepper and cinnamon to taste |

1. Wash parsley thoroughly in large bowl and repeat until no sand is found in the bottom of the bowl. Dry using salad spinner or place between paper or cloth towels and gently press.
2. Chop* parsley and onion and set aside.
3. Brown pine nuts in small amount of unsalted butter, and pour into large mixing bowl.
4. Using same pan, sauté chopped onion and parsley. Add to bowl with pine nuts.
5. Using same pan, brown lamb and add salt, pepper and cinnamon to taste.
6. Mix all the ingredients thoroughly and set aside.

*NOTE: Gather stems of parsley into a “bouquet” and trim with kitchen scissors instead of chopping with a knife.



1985 Family Reunion - Fort Screven
Back L-R: George Saraf, Rose Saraf Tootle, Iris Beecher Smith, Phillip Saraf, Mary Ann Saraf Fischer, Antoine “Bogie-Tony” Saraf
Front L-R: Phyllis Saraf Tabakian McShane, Mary Gannam Saraf Beecher, Antoinette “Toni” Saraf Kastensmidt

Assembly

1/2 cup (1 stick) melted unsalted butter

1. Brush or coat 9x13 inch Pyrex baking dish with melted unsalted butter.
2. Divide raw kibbeh in half. Spread half evenly over bottom of baking dish and smooth.
3. Distribute the filling evenly over the bottom layer of raw kibbeh.
5. Spread remaining raw kibbeh over the filling and smooth.
6. Score the top layer in diamonds or triangles, cutting through the top layer only.
7. Slide spatula along the outside edge to loosen kibbeh from the baking dish and drizzle the remaining melted butter on the top layer.
8. Bake in pre-heated 350 degree oven for 45 minutes and then broil at 400 degrees 5 minutes or until top is brown.



My family likes baked kibbeh served with plain, mint, or spinach laban, Kalamata olives, pita bread, sautéed squash and tomatoes, and tabbouleh salad or tossed salad with Grandma's lemon juice, olive oil and garlic salad dressing.

After Grandma died my mom asked if there was anything of Grandma's I wanted and she would try to get it for me as part of her share of Grandma's things when the siblings divided everything up. I told her I would like Grandma's aprons, the comb she used in her hair, the numbers from the front door on her house, and one of the aluminum cups she gave us Coca Cola and iced tea in that made it so cold on hot summer days at Hopkins Street.

A few weeks later, I made the four hour trek from Florida to Savannah to say goodbye to Grandma's house. Iris and I walked through the empty rooms remembering old times. In the garage, I saw a huge aluminum bowl with rectangular handles hanging on the wall. It was dented, pitted and the inside was black. Iris said Grandma washed lingerie in it, but it was the bowl she used to make tabbouleh and kibbeh a long time ago. I couldn't believe I was holding Grandma's old mixing pan! The one I had watched her kneading the kibbeh in so many times.

I spent hours removing the black stains and polishing it, and although it still has dings and dents and is badly pitted, I use it every time I make kibbeh or tabbouleh.

I found the old rubber mat in the garage that she wiped her feet on every time she came in from the yard—it's now at my kitchen door. I removed her kitchen clock and the cutting board with "My Kitchen Prayer" from Stone Mountain Georgia that my dad got for her, and now both hang in my kitchen (See page 72). And, since no one else wanted them, I mustered all the strength I could and hoisted the concrete planters and bird bath into my vehicle. I still don't know how I did it and I couldn't lift them out when I got home, but they are now in my back yard.*

Grandma's house numbers hang on the inside of my front door. Her aprons are clean and pressed and, at times, tied around my waist when I make kibbeh or tabbouleh in her big bowl like she did on Hopkins Street when I was a little girl, so many years ago. Having her things around me is comforting, but they also remind me of just how much I miss you Grandma. —Kim Marie Fischer Peters



*As of January 25, 2017, the mat is in the care of George Tabakian Jr.

Kebab – Kibbi – From Philip’s Favorites

1 cup fine cracked wheat	1 tsp. salt
1 lb. lean lamb, ground	1 tsp. whole black peppercorns
1 small onion, cubed	1/4 tsp. powdered cinnamon

1. Pour cracked wheat into bowl; add just enough cold water to cover wheat, and set bowl in the refrigerator until you are ready to use it.
2. If you grind the lamb yourself, first remove fat and gristle, cut into convenient chunks for grinding, and set aside. Crush peppercorns with salt in spice mortar until almost pulverized; mix in cinnamon and cubed onion, and then run together through grinder with the meat once.
3. Remove cracked wheat from refrigerator, press between palms to squeeze out excess moisture, and mix with meat, kneading well. If mixture becomes stiff, dip your hands in ice water, and knead to soften. Run mixture through grinder again. You are now ready to serve raw or cook.

Kebab is the Arabic word for meat. This is the basic recipe for kebab and is used in all of the recipes that follow. You can use either shoulder or leg of lamb.

Raw Kebab – Kibbi Na-yee – From Philip’s Favorites

Kebab (basic recipe)

1 tbsp. olive oil
3 tbsp. butter
Parsley springs or scallions

1. Knead kebab with a little ice water to soften. Work butter into the meat mixture and run kebab through grinder.
2. Smooth onto flat serving dish, make a dent in center and pour in olive oil; this is a decoration and to enhance the taste. Garnish with parsley and scallions. Serve with pita bread.

Serves 8.

Baked Stuffed Kebab – Kibbi ib Sa-nee-yee – From Philip’s Favorites

Stuffing

Kebab (basic recipe)	1/4 tsp. whole peppercorns (crush in spice mortar)
1/2 lb. ground lamb or beef	1/2 tsp. salt
1 onion	3 tbsp. butter
3 tbsp. pine nuts	

Crumble ground meat into hot, ungreased skillet and braise until brown. Cut onion into small pieces and add to meat. Mix in pine nuts, salt and crushed peppercorns.

Assembly

1. Divide raw kebab into two equal portions and smooth first half into layer on bottom of buttered baking pan. Spread stuffing evenly over it and smooth top layer over all.
2. With knife dipped often in cold water, cut diagonal lines to make diamond-shaped wedges, cutting all the way to bottom and around edges.
3. Dot with butter and bake in pre-heated 350 degree oven for half hour.

Serves 4.

Simple Shish-Kebab – Lahm Mish-wee – From Philip’s Favorites

The word “kebab” is Arabic for meat and “shish” means skewer, so Shish-Kebab is meat on a skewer.

2 lbs. leg of lamb, cubed	1 tsp. salt
8 small onions	1/2 tsp. whole peppercorns
4 metal skewers	

1. Cut bite-size cubes from the leanest part of leg of lamb. There should be at least 20 pieces – 5 for each skewer.
2. Peel and halve onions, cutting with the grain from stem down. This will keep onions from falling apart while cooking. If they are large, quarter them.
3. Crush peppercorns with salt in a mortar. Season meat and onions by sprinkling with pepper-salt mixture and mix well. Let stand 15 minutes.
4. Spear pieces of lamb and onions alternately on skewers, meat first and last to hold together. Spear onions cut-side first to hold them firmly. You should have 5 pieces of meat and 4 onions on each skewer.
5. Broil over hot barbecue coals, in oven broiler or in a rotisserie for about 15 minutes or until browned. Turn each skewer every few minutes. Serve with near eastern rice and salad. Serves 4.

Marinated Shish-Kebab – Lahm Man-oo’ – From Philip’s Favorites

Pour one of the marinades below over cubes of lamb and onion wedges. Let stand at least 1 hour in refrigerator. Even better if left overnight. Cook following directions for Simple Shish-Kebab.

Simple Marinade

2 tbsp. vinegar	2 tbsp. olive oil
1 tsp. salt	1/2 tsp. thyme
1/2 tsp. ground peppercorns	

Red Wine Marinade

2 tbsp. vinegar	1/4 cup dry red wine
1 tsp. salt	1/2 tsp. crushed pepper
1 small onion, minced	

Sherry Marinade

1/4 cup sherry	1 tsp. oregano
1 tsp. salt	1/2 tsp. crushed peppercorns

From Philip’s Favorites

Shish-Kebab with Vegetables – Khid-ra – From Philip’s Favorites

1 lb. leg of lamb, cubed	1 small eggplant
4 small onions	1 tsp. salt
4 mushrooms	1/2 tsp. whole peppercorns (crush in spice mortar)
1 large green pepper	4 metal skewers

1. Cut all vegetables into 2-inch pieces – except mushrooms, which should be left whole. If eggplant is not in season, you may substitute tomatoes.

2. Cut lamb into at least 12 bite-size chunks. You can use stewing lamb if you wish.
3. Season vegetables and lamb with crushed peppercorns and salt and let stand 15 minutes. Then spear on skewers, meat first and last to hold all together, arranging vegetable pieces alternately.
4. Cook as directed under Simple Shish-Kebab. Serve with near eastern rice and salad. Serves 4.

Near Eastern Rice – Roz M’Fal-fal – From Philip’s Favorites

2 cups uncooked rice
 1 tsp. salt
 1/4 lb. butter (1 stick)
 1 tsp. cinnamon

1. Bring 2 ½ cups of water to a boil and set aside.
2. Melt butter in pot until it bubbles and coats bottom of pan. Add rice and cook at medium-high. Stir constantly at first to prevent rice from sticking to bottom of pan. Rice will become transparent and absorb the butter.
3. Pour 2 cups of hot water over the rice, add salt, cover, let simmer over a very low fire for 30 minutes. Near the end of cooking time, stir gently to fluff. Serve in a mound on a platter, sprinkle top with cinnamon.

Stuffed Green (Zucchini) or Yellow Squash – Qoosa Mih-shee – From Philip’s Favorites

1 ½ lbs. ground lamb	1 large ripe fresh tomato
Lamb bones for “bed of bones”	1/2 tsp. whole peppercorns
8 squash	1 tsp. salt
1/2 cup rice	1/4 tsp. allspice
1 medium can tomatoes (about 16 oz.)	

1. Squash should be as straight as possible and the size of small cucumbers. Slice off the top and core, leaving a 1/4 inch shell and taking out all the seeds. Be careful not to break the shell.
2. Mix uncooked rice and ground lamb in mixing bowl. Add salt, crushed peppercorns and allspice.
3. Stuff squash but do not pack too tightly – allow room for rice to swell in cooking. Cut fresh tomato into 8 pieces and stuff the opening of each squash with a tomato wedge. Now arrange squash over bones and stems at bottom of the pot. Add canned tomatoes. Place an inverted dish on top to hold squash down. Cover pot and cook over medium fire for 45 minutes. Serves 4.

Stuffed Peppers and Tomatoes or Mih-shee Fley-flee and Bana-doora – From Philip’s Favorites

1 lb. ground lamb or beef	3 tbs. pine nuts
Lamb bones for “bed of bones”	1/2 tsp. whole peppercorns
4 green peppers	1 tsp. salt
4 tomatoes	1/4 tsp. oregano
1/2 cup rice	1/4 tsp. allspice
1 medium can tomatoes (about 16 oz.)	Juice of 1 lemon

1. Slice tops of tomatoes, leaving them partially attached. Scoop out most of the pulp and save for stuffing. Slice tops of peppers, leaving them partially attached. Scoop out seeds and discard.
2. Mix rice and ground lamb, tomato pulp, lemon juice, pine nuts, crushed peppercorns, salt, oregano and allspice in mixing bowl.

3. Stuff peppers and tomatoes, leaving room for rice to swell in cooking. Secure tops with wooden toothpicks if necessary. Arrange peppers and tomatoes in same pot in rows standing upright over lamb bones. Pour canned tomatoes over all and cover with inverted dish to hold them in place. Cover pot and cook over medium fire for 30 minutes. Peppers and tomatoes may be baked. Place close together in baking pan, remove tops, pour canned tomatoes over all and bake 30 minutes in a preheated 350 oven.

Mahshee – Mahshi – Mihshee – Mihshi – Mishi

The word “mihshi” – no matter how you spell it – just means stuffed! And stuffed grape leaves, cabbage, tomatoes, peppers, and squash are some of the favorites of the Gannam and Saraf descendants. No matter if the recipe you use originates in Lebanon, Syria, Armenia or somewhere else, all are basically the same with slight variations in spices and the meat to rice ratio. All good cooks adjust recipes to match the tastes of their family, so take what you like from each and come up with your own version!

Mahshee – Stuffed Cabbage, Squash, Grape Leaves – Mary Gannam Saraf Beecher, John Tabakian and Mary Abraham Tabakian, Annie Abraham Gannam

2 lbs. ground lamb or beef chuck	1 large head green cabbage
1 cup of rice	6 medium yellow squash
3 tsp. salt	20 cloves garlic
2 or 3 tsp. pepper	1 tbsp. dried mint leaves
15 oz. can tomatoes, mashed	1 lb. lamb ribs or lamb shanks
4 lemons squeezed	

Preparing Vegetables

1. **Cabbage.** Cut the core out of the cabbage and set aside a few of the outside leaves for lining the bottom of the pot. Place cabbage into a pot of boiling water deep enough to cover. Peel the leaves off the head as they become loosened and remove them from the pot when they become slightly wilted. On a cutting board, cut out the heavy membrane from the center of the cabbage leaf, leaving the leaf in halves. If the leaves are small, just cut a “V” notch at the bottom to remove a small piece of the membrane.
2. **Squash.** Core the centers out of the squash with an apple corer or teaspoon.
3. **Grape Leaves.** Remove grape leaves from jar and rinse with clear water to remove the brine. Trim the hard stems before stuffing.

Stuffing and Cooking

1. Mix ground meat, rice, 2 tsp. salt, pepper, tomatoes and juice of 2 lemons well with the hands.
2. Place a layer of the outer cabbage leaves that you have set aside in the bottom of the pot. On top of these place the layer of lamb ribs or stew and 12 cloves of garlic, unpeeled.
3. Fill squash about 3/4 full with meat and rice stuffing and place these in the bottom of the pot.
4. Place small amount of stuffing at long end of each cabbage leaf and roll snugly about 3/4 inches in diameter. Place cabbage rolls side by side in the pot and layer them until pot is nearly full.
5. Grape leaves are rolled the same as the cabbage, placing small amount of stuffing on the wide end on the inside of the leaf. Fold the sides to the center and roll snugly. (See diagram page 68.)
6. Crush the remaining garlic cloves with 1 tsp. salt. Add the remaining lemon juice, two cups water and mix well. Pour into the pot. Add more water if needed to reach about 4 inches below the top

layer. Crush the mint leaves over the top layers. Place a large dish over the top to hold everything down firmly.

7. Cook over high heat until broth starts to bubble. Reduce to simmer, cover with lid, and cook for one hour from start to finish. Let pot set for an hour or more to allow the flavors to blend.

Submitted by Phyllis Helen Saraf Tabakian McShane.

Warak Inib Mihshee - Stuffed Grape Leaves – Philip John Saraf

16 oz. jar grape leaves in brine (about 56 leaves)	Cinnamon to taste
Lamb breast to cover bottom of pot	Salt and pepper to taste
2 ½-3 lbs. ground beef or lamb	½ cup lemon juice for meat mixture
1 cup long grain white rice (NOT parboiled)	Dried mint
Garlic crushed or sliced thinly (I use Elephant garlic)	½ cup lemon juice for between layers

1. Place lamb breast in bottom of large pot, add 6 cups water or more to completely cover. Bring to a boil for about 10 minutes then simmer while you stuff the grape leaves. Skim foam off top and pour liquid into another pot so you can layer the stuffed grape leaves on top of lamb breast bones.*
2. Drain brine from jar and gently press rolls of grape leaves against the side of the jar to create space to remove them from jar without damaging on the mouth of the jar. Let rinse in bowl with cold water, squeeze out moisture gently and drain in collandar while stuffing grape leaves.
3. Knead meat, rice, spices and ½ cup lemon juice with hands.**
4. Lay grape leaf on flat surface with shiny side down and point facing away from you. Trim off stem and place about a table-spoon of stuffing (adjust to size of leaf) at edge of the broad side of the leaf and fold over once. Then fold in sides and roll tightly, rolling away from you towards the point of the leaf. Stack in a tray until finished rolling all grape leaves. (See diagram page 68.)
5. Place a layer of stuffed grape leaves across the bottom of the pot on top of cooked lamb breast with open end face down, packing them together tightly. Position each layer of stuffed grape leaves perpendicular to the one before. Scatter crushed or thinly sliced garlic and dried mint on top of each layer (photo on right). Drizzle lemon juice over each layer or pour over entire pot during last 10 minutes of cooking.
6. Invert heavy plate on top of grape leaves to keep them from rising while cooking. If you don't have heavy plate, put several. Then add broth until it reaches the layer below the top layer. Bring to a boil and reduce to simmer for 40 minutes (until rice is cooked inside the top layer of stuffed grape leaves). Let sit for at least 1/2 hour before serving.



*Cooking the lamb breast first is not in cookbook, however, boiling the breast beforehand creates a rich broth in which to cook the stuffed grape leaves. Buy a bellpepper or couple of squash in case you have meat stuffing left over after using all the grape leaves. **I add dried mint, too. Use gloves to prevent staining hands. Wash first.

Serve with pita bread, tabbouleh salad, laban, and olives (Kalamata are good).

Refrigerate or freeze leftovers. Reserve broth and lamb meat and add laban for a delicious soup.

When I was growing up, we usually had stuffed cabbage and bell pepper mishi, but I loved the grape leaf mishi that Grandma and Uncle Philip made – and I actually liked Uncle Philip's the best! For

years I tried to replicate the taste, and while I'm sure my methods differ from other family members, this is how I recreate the taste I remember.

I don't have time to make mihshee often but I usually make it for Christmas or Easter – depending on what the kids want. I make LOTS of it, too, as the kids expect to take home containers of Kibbee, Mihshee and Batinjan. I usually make it on December 23rd, so we can have it on Christmas Eve and sometimes I can't resist, and invite the kids over that night, too! —Kim Marie Fischer Peters



Everything ready to make tabbouleh, mihshee, batinjan and kibbee.

Stuffed Grape Leaves – Philip's Version I

- 1 ½ pounds ground lean lamb shoulder
- Lamb bones
- 1 pound grape leaves, fresh or preserved
- ¾ cup rice
- Juice of 3 lemons
- 2 tsp. salt
- ½ tsp. whole peppercorns (crush with mortar and pestle)
- ½ tsp. allspice

Mix uncooked rice with raw ground lamb in large bowl. Add 1 teaspoon salt, crushed peppercorns, allspice and ¼ cup water.

If preserved grape leaves are used, rinse well. Place leaf, greener side down, flat on board, stem toward you. Place 1 heaping teaspoon of stuffing on it, distribute across the leaf so that you can tuck in the ends and roll as a package. Roll firmly yet loosely enough to allow rice to swell. (See page 68.)

Wash lamb bones, place in bottom of kettle and cover with a few grape leaves. The bed of bones will serve a double purpose to keep the rolls from sticking to the bottom of the kettle and to give subtle extra flavoring. After you make the rolls, arrange them in neat rows, close together. Place the second row of rolls in opposite direction. Invert a medium sized dish on top of rolls to keep them in place while cooking. Add enough water to cover, to which 1 teaspoon of salt has been added. Cover kettle and cook over medium heat for 35 minutes. Add lemon juice, cook 10 minutes longer, serve with yogurt. You can also add crushed dry mint.

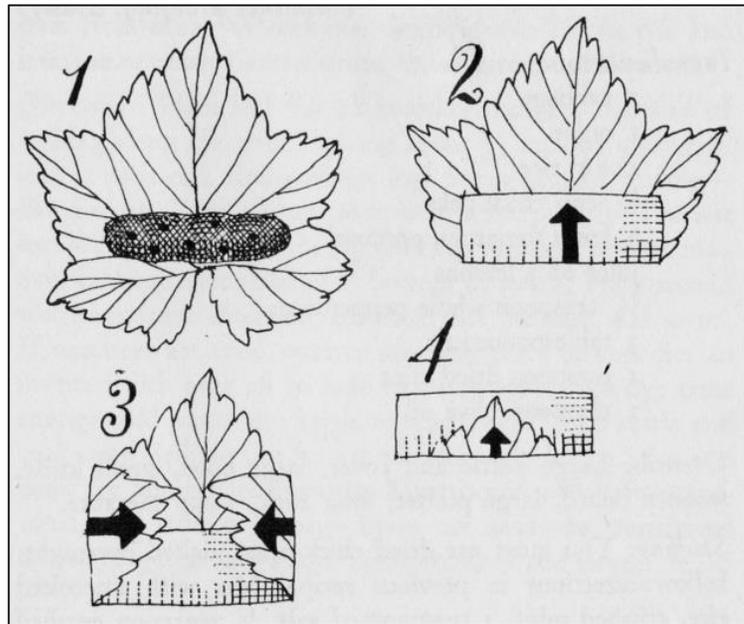
The recipe for stuffed grape leaves on page 67 was published in *The Atlanta Journal*, May 31, 1972. The author, Nina Vollertsen, wrote: “On the night of our visit Saraf stuffed not only the grape leaves but used the same stuffing for cabbage leaves, zucchini, yellow squash, tomatoes and bell peppers. Saraf tries to get lamb ribs whenever he can to use for the bones, it gives the dish extra flavor.”

The version that follows was published May 11, 1972, in the *Savannah News Press Cook of the Week* feature entitled “Artist Poet Cook” by Cynthia Hancock. Philip added garlic cloves to the ingredient list but does not indicate where to use them, however, he told me to mince or slice the garlic and place it between each row of grape leaves as you layer them in the pot. He also mentions using lemon juice in the instructions but does not include it in the ingredients list. —Kim Marie Fischer Peters

Mih-Shee Wa-Rak In-Ab (Stuffed Grape Leaves) – Philip’s Version II

- 4 lbs. ground lamb leg
- 1 ½ tsp. Allspice
- 1 cup rice
- 3 lbs. grape leaves
- 4 tsp. salt
- 6 cloves garlic
- 2 tsp. ground peppercorns
- Crushed dry mint

1. Mix uncooked rice with raw ground lamb in a large bowl. Add 1 tsp. salt, crushed peppercorns, allspice, mint, garlic and a cup of water.
2. If preserved grape leaves are used, wash well. Place leaf with greener side down, flat on board with stem toward you. Place heaping teaspoon of stuffing on it, distributed across the leaf in a narrow roll. Leave space on



- both sides of the leaf so that you can tuck in the ends and roll as a package. Roll firmly, yet loosely enough to allow rice to swell. The wet leaf will hold together during cooking.
3. Wash lamb bones, place in bottom of kettle, and cover with a few grape leaves. This “bed of bones” will serve a double purpose: to keep the rolls from sticking to the bottom of kettle, and to provide extra flavoring. After you make the rolls, arrange them in neat rows, close together. Place the second row of rolls in the opposite direction and so on, as if you were building a log cabin. Invert a medium sized dish on top of the rolls to keep them in place while cooking. Pour enough water to which 1 teaspoon of salt has been added to reach the inverted dish. Cover kettle and cook over medium fire for 35 minutes. Now add the lemon juice to bring out the full grape leaf flavor, and cook for 10 more minutes. Serve hot with yogurt or a salad.

Submitted by Philip John Saraf

Philip’s two stuffed grape leaf recipes are very similar and are clearly inspired by the recipe in his “Scheherazade Cooks” cook book by Wadeha Atiyeh. The second version presents the instructions almost verbatim. —Kim Marie Fischer Peters

Stuffed Baked Eggplant - Batinjan Mahshee – Mary Gannam Saraf Beecher and Phyllis Saraf McShane

- 1 large eggplant
- 1 lb. lean ground lamb or beef
- 1 medium chopped onion
- 2 tbsp. pine nut seeds (optional)
- 1 can chopped tomatoes or stewed tomatoes, Italian style
- 3 tbsp. fresh parsley, chopped or 1 tbsp. dried
- Salt, pepper, dash of cinnamon or allspice



Grandma and Great Grandchild
Alexandria Muck – Savannah 1998

1. Cut eggplant in quarters, lengthwise. Place in a pan under oven broiler at 400 degrees. The eggplant may also be wilted in the microwave, by placing in a microwave dish, covering with wax paper, and microwaving for about 10 to 15 minutes until softened.
2. Cook until wilted and slightly browned and remove from oven. Let cool while preparing filling.
3. In skillet, brown meat with the onions; add seasonings and chopped parsley cooking two minutes longer. Add pine nuts. Remove from the heat.
4. Cut a slit down the center of each eggplant quarter, lengthwise. Fill the opening with meat mixture.
5. Pour the canned tomatoes over all. Water may be added to bring liquid level about 1/4 inch around the eggplant.
6. Cover with foil. Bake 45 minutes to 1 hour at 350 degrees.

When I had my first daughter, Alexandra, I had the opportunity to travel to Savannah for work when she was about 10 months old. I packed up my mother (Antoinette Saraf Kastensmidt) and headed to Savannah to see Grandma.

Grandma [Mary Gannam Saraf Beecher] of course never failed to feed everyone who came to visit. She made us a traditional Lebanese/Armenian dish – Batinjan Mahshee – Stuffed Baked Eggplant. I never got the recipe from her but did find it in Aunt Phyllis Tabakian McShane's cookbook.

Every time I make the dish, I remember this as the last meal Grandma cooked for me. The picture is of Grandma Beecher and my daughter Alexandra from that trip. It is still one of my all-time favorites. Unfortunately, Grandma died on September 28, 2000, before my second daughter Katherine would have the chance to meet her Great Grandma. –Lisa Renee Kastensmidt Muck.

When Lisa sent me this photo of Alexandra and Grandma, my eye was drawn first to the apron tied around her waist – an apron I had tucked away and wore on special occasions. While it broke my heart to part with it, I sent it to Alexandra as a reminder of her great grandmother whom she met but did not remember, with her mother's promise that it would never be discarded but kept in the family forever.

–Kim Marie Fischer Peters



Batinjan bil Saneeyee – page 70

Stuffed Baked Eggplant – Batinjan bil Saneeyee – Philip John Saraf

1 large ripe eggplant
4-6 tbsp. pine nut seeds
Unsalted butter and olive oil
1 large onion, chopped
1 large bunch flat leaf parsley, chopped or snipped*
Salt and pepper to taste
2 lbs. ground lamb or beef
Cinnamon to taste
1 can plum or diced tomatoes
Dried mint (optional)

1. Cut eggplant in quarters, lengthwise and then cut each piece Crosswise** (photo previous page) resulting in 8 pieces. Broil until softened and brown or sauté at medium heat in butter and/or olive oil (replenish as needed) until browned and soft. Place in large baking dish.
2. Brown pine nuts in a little butter. Remove to bowl.***
3. Using the same frying pan, brown onions and parsley. Add to pine nuts.
4. Using same frying pan, brown meat, adding salt, pepper, and cinnamon to taste. Remove to bowl with pine nuts and onions and mix.
5. Slit each eggplant section lengthwise and press open, forming a large well for the filling.
6. Fill each eggplant section with 1/8 of filling, allowing it to mound.
7. Top each with either 1/2 of a whole canned tomato or 1/8 can diced tomatoes.
8. Preheat oven to 325 degrees and bake about 25 minutes.

*After washing parsley several times to remove sand, I spin dry in a salad spinner. I then gather the stems creating a parsley “bouquet” and snip with scissors. It’s easier to me than chopping.

**I double the recipe, make two trays, and freeze one. I make baked kibbeh at the same time since the filling is basically the same. That is why I cut the quartered eggplant sections in half to create eight smaller pieces. I also sprinkle on crushed dried mint before and after adding the tomatoes.

***I cook ingredients separately because I double this recipe and also make baked kibbi at the same time and all the ingredients will not fit in the same pan at the same time. If you are just making this recipe, you can cook all ingredients in the same pan at the same time.

My family likes fresh Laban, pita bread, tabbouleh salad, and black olives (Kalamata are good) with their baked eggplant. –Kim Marie Fischer Peters

Mary Gannam Saraf Beecher

Mary Gannam Saraf Beecher, was a special woman. She was a tough lady, a loving grandmother, a philosopher, a nurturer, a survivor. She loved to feed people – physically, spiritually, and emotionally. She counted among her greatest blessings the babies her children and grandchildren brought and placed upon her lap. She saw her life continuing through them.

She had a deep and abiding faith in God and rejoiced in the magnificence of His creation. She was devoted to the Blessed Mother – her rosary always tucked away in the pocket of her apron. She was a preacher and a teacher – sharing her insights on life, faith, and family through words and deeds.

The lessons she taught by her example are too numerous to list, but remembered and guarded in my heart. She is, and forever will be, the model for all I hope to be. She is my hero. –Kim Marie Fischer Peters



Clockwise: Neil Fischer Jr., Grandma, Iris Marie Beecher, Kim Marie Fischer Hopkins Street 1957.

Green Bean Stew – Lu-bee – From Philip’s Favorites

1 lb. fresh green beans	1 tsp. salt
1 ½ lbs. lamb chunks	12 oz. can tomatoes
Butter	2 cups water
1 onion, diced	1/2 tsp. ground pepper
1 clove garlic, chopped	

1. Stem beans. Cut in half and rinse in cold water.
2. Sauté lamb chunks in butter. Add diced onion and garlic and brown. Add beans and salt.
3. Cover and steam on low fire approximately 45 minutes. Stir occasionally to keep from sticking.
4. Add tomatoes and water even with beans. Correct seasoning. Cook 15 minutes until tender.

Baked Lamb and Vegetable Stew – From Philip’s Favorites

2 lbs. cubed lamb	4 onions
1 small eggplant	1/4 lb. butter
2 medium potatoes (white or red)	1 tsp. salt
2 small green peppers	1/2 tsp. whole peppercorns
5 tomatoes	

1. Wash, dry, and cut all the vegetables into 2-inch cubes or wedges. Quarter the onions.
2. Braise meat in a casserole. After it browns, add butter gradually to prevent sticking.
3. Add crushed peppercorns and salt, vegetables, and 2 cups of water. Cover and cook in preheated 350 degree oven for 45 minutes. After 40 minutes, if liquid has not evaporated, remove cover. Serve with rice. Serves 6.

Lamb and Lima Bean Stew – From Philip’s Favorites

1 ½ lbs. cubed lamb or beef	1 large can tomatoes (about 28 oz.)
3 medium onions	1 tsp. salt
2 pkgs. frozen lima beans (12 oz.) or 1-2 lbs. fresh shelled lima beans	1/2 tsp. whole peppercorns

1. Defrost frozen lima beans.
2. Braise cubed meat until browned.
3. Peel and slice onions from stem down into 1/2 inch slivers; add onions to braised meat and cook until onions are soft.
4. Add lima beans, cover and cook for 15 minutes in covered kettle over medium flame.
5. Add canned tomatoes, salt and crushed peppercorns, and cook for another 30 minutes, removing cover toward end of cooking time if liquid has not been almost completely absorbed. Serve hot over rice.

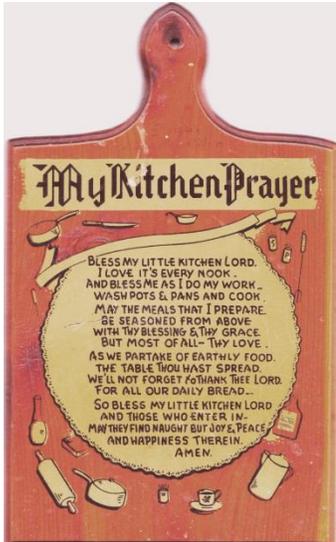
Lamb and Squash Stew – Yakh-nat Qoosa

Use six fresh tender green (zucchini) squash; wash but do not peel, then cut into 1-inch slices. Follow all other directions in lamb and lima bean stew recipe.

Lamb and Okra Stew – Yakh-nat Bey-mi – From Philip’s Favorites

Use 1 pound of fresh okra or 2 packages of frozen okra (8-12 oz.). Rinse before cooking. If fresh okra, cut as little of the stem as possible. When okra stems are cut, a juice escapes that is better contained. After rinsing and patting dry with paper towel, add to browned lamb, and follow recipe otherwise.

Do you remember...?



The cutting board from Stone Mountain, Georgia, hanging in Grandma's kitchen at 311 Paradise Drive

My Kitchen Prayer

Bless my little kitchen Lord.
I love it's every nook.
And bless me as I do my work –
wash pots and pans and cook.
May the meals that I prepare
be seasoned from above
with thy blessing and thy grace
but most of all thy love.
As we partake of earthly food.
The table thou hast spread.
We'll not forget to thank Thee Lord
for all our daily bread.
So bless my little kitchen lord
and those who enter in –
May they find naught but joy and peace
and happiness therein.
Amen

Do you remember Grandma's little garden on Hopkins Street next to the washroom with the statue of Mary and the perfect green grass and the pansies and roses?



Do you remember the colorful antique bottles and drift wood Uncle Phillip would find and keep in the washroom?

Do you remember the huge claw foot tub in the bathroom at Hopkins Street? When we were very young, Iris and I would get filthy playing in the yard and Grandma would let us fill the tub up like a swimming pool and, for good measure, she'd pour in a little Lysol Disinfectant. We'd play in the tub until the water got cold or someone banged on the door to tell us to get out so they could use the toilet!



Do you remember the wonderful fragrance of Grandma's "Evening in Paris" and "White Shoulders" perfume that she kept on her dresser on Hopkins Street? Or her Jergens hand lotion that smelled like cherries and almonds? They still make it and it still smells like it would taste delicious! But believe me – it doesn't taste like it smells! Don't ask!

Beef & Venison

Grandma's Roast Beef	73
Peking or Hong Kong Roast	73
Philip's Meat Balls	74
Sour Beef	74
Rose's Lasagna	74
Chili	75
Low Fat – Low Sodium – High Potassium Chili	76
Mother's Chili	76
Neil's Vegetable Beef Soup	77
Kathy's Lasagna	77
Rose's Vinegar Roast	78
Rose's Original Deer Roast	79
Armenian Okra Stew	80

Pork

Tony's Brunswick Stew	81
Cheesy Ham Quiche	81
Holiday Ham	82
Red Rice and Pork, Sausage or Ham	82

Poultry

Chicken Cacciatore	83
Chicken and Dumplings	83
Chicken Dumplings	84
Baked Chicken Casserole	84
Chicken Juliette	85
Rosemary Chicken	85
Moroccan Chicken	86
Hot Chicken or Turkey Salad	86
Chicken and Rice	86
Stuffed Chicken – Jai Mihshee	87
Rose's Boysenberry Roasted Duckling	87
Turkey Gravy	88

Marinades, Sauces and Glazes

Barbecue Sauce	89
Philip's Ham Glaze Sauce	90
Top O' Peachtree Steak Marinade	91
Sour Cream Horseradish Sauce	91
Harold's Tabasco Pepper Vinegar	92
Marinades for Lamb Shish-Kebab	93
Sherry Marinade	93
Garlic Sauce – Zait b'toom	93
Pesto Sauce	93

That Famous Midday Meal & Country Cooking

by Rose Marie Saraf Tootle – page 94

Seafood

Mary Beecher's Deviled Crabs	95
My Mom's Deviled Crabs	95
Fish and Tahini	96
Catfish Stew	97
Neil's Crab Soup	98
Mary Ann's Shrimp Creole	98
Kim's Shrimp Creole	98
White Rice	99
Zucchini Crab Cake	100
Tomato Sour Cream Dipping Sauce	100
Rose's Jambalaya	101
Rose's Heart Warming Southern Style Shrimp and Grits	101

Of all creatures great and small, I like cow best of all!

Moma's Roast Beef – Mary Gannam Saraf Beecher

4 lb. chuck roast
Garlic cloves, peeled (12-20 small cloves)
Lea & Perrins Worcestershire Sauce
Melted butter
Salt and pepper to taste

1. Make about 12 deep slits in the roast with a small knife and insert cloves of garlic. Do not pierce all the way through the roast.
2. Marinate in Lea & Perrins Worcestershire sauce and melted butter, turning several times to make sure both sides are coated.
3. Bake uncovered at 300 degrees for three hours. Roast will be tender with creamy garlic. Remove from oven and serve. Cover tightly with aluminum foil if not serving immediately.



Iris Marie Beecher, Mary Gannam Saraf Beecher, Neil and Kim Fischer
Living room - Hopkins Street circa 1957

Submitted by Iris Marie Beecher Smith

The aroma of this roast cooking takes me back to Grandma's kitchens on Hopkins Street and on Paradise Drive. Add a pot of rice, salad with Grandma's lemon juice, olive oil and garlic salad dressing, some fresh pole beans and sweet tea. Good old country cooking with a Lebanese twist! Not much more you could ask for unless Grandma had pear cobbler or lemon meringue pie for dessert! –Kim Marie Fischer Peters.

Peking or Hong Kong Roast – Philip John Saraf

3-5 pound roast	2 cups strong black coffee
1 cup vinegar	2 cups water
Garlic [peeled]	Salt and pepper to taste

1. With sharp knife cut slits completely through roast. Insert garlic.
2. Put roast in pot (bowl) slowly pour one cup vinegar over it. Let it sit in refrigerator for 24-48 hours, basting the meat with the vinegar.
3. When you are ready to cook it, pour the vinegar off, place the meat in heavy pot (Dutch oven) and brown in oil until very dark on both sides.
4. Pour two cups of strong black coffee over meat, add two cups of water and cover. Cook this slowly for 6 hours on top of stove. You may need to add more water at some point.
5. Do NOT add salt and pepper until 20 minutes before serving.

Will be very tender. Wait until you taste gravy, as is or thicken, will be so good. Bet there won't be any left! –Philip John Saraf

Philip's Meat Balls – Philip John Saraf

1 ½ lbs. ground beef Salt and pepper
2 eggs 1 cup bread crumbs
1/2 cup parmesan cheese Olive oil for frying

1. Mix all together. Roll in bread crumbs. Fry in olive oil.
2. Add to spaghetti sauce and cook 45 minutes.
3. Add cooked spaghetti noodles, mix and let cook 10 minutes more.

Eat good! –Philip John Saraf

NOTE: Philip did not have any instructions for the spaghetti sauce.

Sour Beef – Philip John Saraf

3 cups red wine vinegar 1/4 cup salt
2 cups cold water 2 tbsp. pickling spices
1 medium onion* diced in large pieces 1/4 cup brown sugar
1 carrot sliced 1/4 – 1/2 cup ginger snap
4 lb. beef sirloin roast

1. Mix all together, except ginger snap and brown sugar. Let marinate for 7 days, keep turning over.
2. Cook 3 – 4 hours until tender. Sprinkle brown sugar and cook another 10 minutes until melted.
3. Add half the broth. Put in drippings, add ginger snap until thicken!

* Philip always writes onion as “inion”.

Submitted by Philip John Saraf

Rose's Lasagna – Rose Marie Saraf Tootle

2 or 3 large boxes of lasagna pasta

Spaghetti Sauce

16 oz. can whole tomatoes
2 – 16 oz. cans tomato sauce
2 – 6 oz. cans tomato paste
3 lbs. ground chuck
Fresh garlic

Cheese Filling

3 cups fresh small curd cottage cheese
1/2 cup grated combination Swiss, Romano,
 Parmesan (or best blend you can find)
2 tbsp. or more fresh snipped parsley
2 beaten eggs
2 tsp. salt
Fresh ground pepper corn
Sweet basil

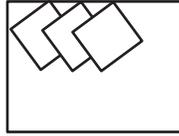
Mix together all the ingredients in the cheese filling.



Rose Marie Saraf and Sam David Tootle, Sr.
holding Michael Steven Fischer
on his Baptismal Day – June 1962
1444 Marlborough Way

Cheeses for Layering

- 1 lb. sliced Mozzarella
- 8 oz. or more sliced Monterey with Jalapeno or Hot Pepper Cheese
- 8 oz. sliced Swiss
- 8 oz. sliced Old English Sharp Cheddar
- 6 oz. sliced Muenster



Place cheese in diamond shape direction.

You need a large pan that will allow you to alternate direction of lasagna pasta on each layer.

1. Oil pan with olive oil and spread a little sauce on bottom.
2. In one direction, cover with pasta. NOTE: Change direction of pasta on each layer as shown below.



3. Top with sauce, cheese filling and cheese – one or more types on each layer.
Example: First layer: Mozzarella, Swiss, Muenster. Next layer: Mozzarella, Old English, Monterey.
End with sauce and Mozzarella cheese.
4. Cook at 375 for 30-40 minutes.
Let stand 15 minutes before serving.

As soon as I heard about the family cook book you are creating, I knew you had to have Mama's Lasagna recipe! It is the best lasagna I have ever tasted! Hopefully, I can get her to give you her Vinegar Roast and Banana Cake recipe, too!

–Elizabeth "Beth" Tootle New



L-R: Sam David Tootle, Stephen DeWayne Tootle, Elizabeth Ann "Beth" Tootle New, Rose Marie Saraf Tootle
8504 Kent Drive

Chili – Kim Marie Fischer Peters

12 quart stock pot

- 5 lbs. chuck roast¹, coarse or chili grind
- 3 large onions chopped
- 6 large cloves garlic, minced
- 2 level tbsp. cumin – adjust to taste
- 1 tbsp. salt² – adjust to taste
- 10 level tbsp. chili powder – adjust to taste
- 2 tsp. cayenne pepper – adjust to taste
- 3-4 cups tomato juice or V8³
- 4 – 16 oz. cans diced tomatoes⁴
- 2 – 6 oz. cans tomato paste⁵
- 8 – 16 oz. cans dark red kidney beans⁶
(You can also use black beans, dark kidney, light kidney, chili or even garbanzo beans!)

1. Brown meat, garlic and onions.
2. Add chili powder, cumin, cayenne, salt and mix well.



3. Add diced tomatoes with liquid, beans, tomato juice and tomato paste. Stir well.
Add water only if absolutely necessary, as it will dilute the flavor.
4. Simmer for 2 hours and stir every 10-15 minutes. Makes about 6 quarts and freezes well.

Garnish with a dollop of sour cream, grated cheese, chopped onions, shredded cabbage (Precut mix for coleslaw at Sam’s or Costco), or add chili to salad, rice or noodles.

Low Fat-Low Sodium-High Potassium Chili for Salt and Fat Restricted Diets

¹MEAT: Substitute London Broil – leanest beef (May need little olive oil to fry out)

²DELETE Salt

³3 – 11.5 oz. cans V8 Low Sodium vegetable juice

⁴TOMATOES: Publix brand No Salt Added diced tomatoes

⁵TOMATO PASTE: Any brand with low sodium

⁶BEANS: Kuner’s no salt added kidney, black or chili beans (Walmart.com-Free Delivery w/\$50 order)

ADD: 8 tbsps. dried minced onion for sweetness and to increase potassium. (Sam’s has large jars)
Person on low salt diet can add salt substitute and others can add salt to their serving.

Chili, spaghetti sauce, and ham vegetable soup were great foods when the kids were little and I was volunteering or substitute teaching daily at their school, teaching religious education or making wedding and birthday cakes for customers. Once a week on grocery day, I would make a huge pot of chili, spaghetti sauce or ham soup, keep out enough for dinner and leftovers, and freeze several containers for future dinners with leftovers. The result was that I had soup, spaghetti sauce or chili in the freezer at all times! When I used up one, I made another batch. No need for fast food or stress on busy days – just a microwave!

I still make large batches of chili and spaghetti sauce – but not quite as large as before and now low-sodium for my husband’s sodium restricted diet. I always make enough to share with the kids with a reminder to ADD SALT! We especially love chili as it is so easy and versatile and so wonderful on those rare cold nights in Florida. I try to keep several containers of chili in the freezer during the “winter months” so we are ready if and when a cold spell presents itself. –Kim Marie Fischer Peters

Mother’s Chili – Mary Gannam Saraf Beecher

Original ingredients

10 lbs. ground beef
1 cup garlic chopped
1 large onion chopped
3 tbsps. oregano
3 tbsps. cumin
1 tsp. basil
4 oz. chili powder
1 tbsps. black pepper
1 tsp. red pepper
2 tsp. salt
4 cups water

One quarter recipe

2 ½ lbs. ground beef
¼ cup garlic chopped
1 medium onion chopped
3 tsp. oregano
3 tsp. cumin
½ tsp. basil
1 oz. chili powder
1 tsp. black pepper
¼ tsp. red pepper
½ tsp. salt
1 cup water

Submitted by Philip John Saraf

The recipe was written as is, and based on the title, it is Grandma’s original chili recipe. Philip cut it down to one fourth the original, and his calculations are on the right.



There were no instructions, but Iris verified that there were no beans or tomatoes in Grandma's original recipe and that Grandma bought chuck roast from Smith Brothers and ground it herself.

Aunt Phyllis Saraf Tabakian McShane provided these suggestions for additions to the recipe: "Add I can of crushed tomatoes and a small can of tomato sauce and two cans of drained kidney or chili beans. Also, more water can be added if it thickens too much after cooking an hour or more. Best if cooked on a slow burner for at least two hours." Sounds good to me! –Kim Marie Fischer Peters

Neil's Vegetable Beef Soup – Neil Joseph Fischer, Sr.

- | | |
|------------------------------|---|
| 2 lbs. ribeye or chuck roast | 4 cups diced potatoes |
| 4 cups water or beef stock | 2 cups snap beans (canned, fresh or frozen) |
| 2 medium onions chopped | 16 oz. can diced tomatoes |
| 1 tbsp. dried parsley | 1 cup lima beans |
| 2 stalks celery chopped | 1 cup corn |
| 2 large carrots chopped | 2 cups chopped cabbage |
| 2 bay leaves | |

1. Brown beef in small amount of oil or bacon drippings in large stock pot.
2. Add water, salt, pepper, parsley, bay leaf and bring to boil. Reduce heat and simmer for 2 hours or until meat is tender and falls apart easily.
3. Remove bay leaf and beef. Pull beef apart and return to pot.
4. Add all remaining ingredients and cook covered for 1 hour or until vegetables are tender.

Submitted by Mary Ann Saraf Fischer

After Daddy "retired" he spent a lot of time watching cooking shows and began to fancy himself a chef. Since Mama was working full time, he would often make dinner and try out his creations on her. –Kim Marie Fischer Peters



Mary Ann Saraf and Neil Joseph Fischer with Kim Marie at Grandma's House Hopkins Street - March 1955

Kathy's Lasagna – Kathryn "Kathy" Donna Tabakian Hall

- | | |
|---------------------------------|---|
| 2 lbs. ground chuck | Salt and pepper to taste |
| 1 large yellow onion, chopped | 1 lb. ricotta cheese |
| Chopped fresh or dried parsley | 12 oz. pkg. shredded Parmesan cheese* |
| 1 – 14.5 to 16 oz. can tomatoes | 12 oz. package shredded mozzarella cheese* |
| 1 tsp. garlic powder | *Or use 24 oz. shredded Kraft Five Cheese Italian mix |
| 1/2 tsp. oregano | Lasagna pasta |

1. In heavy pot, brown beef and onion. Add tomatoes and spices and simmer uncovered for about 30 minutes stirring occasionally. Can add a little water if needed.
2. Cook lasagna as directed and drain.

3. In 13x9x2 inch baking dish, spread about 1 cup of sauce. Then alternate layers of lasagna, sauce, ricotta, mozzarella and parmesan cheese. Always end with cheese on top.
4. Bake in preheated 350 degree oven for 40-50 minutes until lightly browned and bubbly.

This is a Hall family favorite! I do use a lot of meat and cheeses and it's delicious. Because I am gluten sensitive, I modify all of my recipes to be gluten free. If anyone wishes to have a modified recipe, please let me know. I am happy to send you the modifications. –Kathryn “Kathy” Donna Tabakian Hall



Back row L-R: Ella Brooke Kitchen, Aden Grace Kitchen, Benjamin Andrew Kitchen, Stephanie Marie Hall Kitchen, Craig Thomas Bolton, Natalie Brooke Hall Bolton, Kathryn “Kathy” Donna Tabakian Hall, Leland Thomas Hall. Front row L-R: Avery Jane Kitchen, Everett Leland Kitchen, Juliana Hope Kitchen

June 25, 2016 – Historic Pace House, Atlanta, Georgia

Rose’s Vinegar Roast – Rose Marie Saraf Tootle

- | | |
|------------------------------------|--|
| 3 lbs. or larger Sirloin Tip Roast | About 1 ½ tbsp. Better Than Bouillon Beef Base |
| 2 med. cloves garlic, crushed | Browning sauce (Kitchen Bouquet), optional |
| Sunflower oil for frying meat | Fresh ground black pepper |
| 2 tbsp. celery flakes, crushed | Salt if needed (other ingredients have salt) |
| 2 tbsp. white vinegar | Cornstarch |
| 1/3 bottle Pickapeppa Sauce | Choose pot to fit size of roast |

1. Lightly salt and pepper roast. Brown meat, dark on all sides, in a little Sunflower oil.
2. Crush garlic and spread over top of roast, allowing some to fall into drippings. Add vinegar the same way. Sprinkle celery flakes on top of roast and in drippings. Spread Pickappa sauce over the roast.
3. Add enough water to come up the sides of the roast, and simmer about 3 hours until fork tender.
4. You can add Better Than Bouillon Beef Base to gravy and browning sauce if desired. Thicken with cornstarch or flour before turning off burner.

My Mom’s Vinegar Roast is delicious and all of us kids love it! Whenever mama wanted to get us all to come over to the house, all she had to do was call and tell us she was making vinegar roast. It worked every time! –Elizabeth “Beth” Ann Tootle New



Grandchildren of Sam David Tootle, Sr. and Rose Marie Saraf – Madison’s Baptism 1999

Back L-R: Kenneth Hassan “Kenny” Tootle, Aimee Rene Tootle, Stephanie Denise Tootle, Victoria Brooke Tootle, Samuel Brandon New, David Jermaine Tootle

Middle L-R: Stephen DeWayne Tootle holding Benjamin Tootle, Tamee Rene Tootle, Shelby Travis Phillips, William Kyle Tootle, Ike Cristian New, Colby Ray Phillips holding Madison Phillips

Front L-R: Shane Howell New and April Rose Tootle

Rose’s Original Deer Roast – Rose Marie Saraf Tootle

- | | |
|---|---|
| 1 ½ lbs. Venison roast (2 ½ inches thick) | Pickapeppa Sauce |
| 1 large clove garlic, crushed | A1 Sauce |
| Sunflower oil for frying meat | 2 tbsp. celery flakes, crushed |
| 1 tbsp. white vinegar | Coarse ground salt and pepper (preferred) |

1. Lightly salt and pepper roast. Brown meat very dark on all sides, in fresh Sunflower oil or bacon drippings – just enough to coat bottom of pot.
2. Crush garlic with mortar and pestal. Rub the garlic over surface of meat, allowing some to go into the drippings. Scrape mortar and add to drippings in bottom of pot.
3. Pour 1 tablespoon of vinegar over surface of meat until covered; then Pickapeppa Sauce and A1 sauce.
4. Crush one tablespoon dry celery flakes between palms by rubbing together and add to pot. Two to 3 tablespoons water can be added here.
5. Cover and cook over low heat until tender. One hour is sufficient for small roast about 2 ½ inches thick.

NOTE: Always start with venison that has been soaked in water and 2 tablespoons baking soda at least two hours. Before freezing is best.

Optional: Knorr’s mushroom soup mix can be added with water when cooking.

Submitted by Rose Marie Saraf Tootle

Armenian Okra Stew

1 ½ lbs. fresh okra, washed
1 lb. beef shanks cut into 2-inch chunks
2 tablespoons olive oil
2 cups water
Salt to taste
1 green bell pepper, chopped

1 ½ lbs. peeled, sliced tomatoes
1 tbsp. tomato paste
6 tbsp. lemon juice
3 cloves garlic, chopped
Pinch of hot red pepper

1. Trim the okra and set aside.
2. Saute the meat in the heated oil for about ten minutes. Add the water and salt. Bring to boil over high heat. Reduce heat and simmer, covered about forty-five minutes. Skim the froth as it rises to the surface.
3. Add the green pepper, tomatoes, tomato paste, lemon juice, garlic and red pepper. Taste and adjust salt. Simmer ten minutes longer, or until the vegetables and meat are done.
4. Add the okra. Simmer, covered for 15-20 minutes longer.

Serve with hot cooked Near Eastern rice (page 64).

Submitted by Kim Marie Fischer Peters



Our Armenian Ancestors – The Sarraf Family circa 1902 - Aintab, Turkey
Standing L-R: Philippe, Antoine Kerim, Rahel (Rahima), Rosa Sarraf Okjian, Maria
Sitting L-R: Hunna Abdulkerim (father), George Abdulkerim (husband of Mary Gannam),
Herum or Effie (mother), Farida Sarraf Stamboulian and her son Krikor Stamboulian

This little piggy went to market!

Tony's Brunswick Stew – Antoine Joseph Saraf

2 – 15 oz. cans whole kernel corn
2 – 15 oz. cans stewed tomatoes
6 oz. can tomato paste
15 oz. can tomato sauce
10 oz. can Castleberry's Hickory Smoked BBQ Pork*
1/2 cup Johnny Harris BBQ Sauce
3 large potatoes
1 onion, chopped
Juice of 1/2 lemon
Salt and pepper to taste

*Leftover pork or chicken may be chopped and added.

1. Peel, cube and boil potatoes.
2. Sauté onion.
3. Combine all ingredients, except lemon juice, in crock pot and cook for about 1 ½ - 2 hours.
4. Add lemon juice to mixture 1/2 hour before turning off.

To make hotter - add Tabasco sauce. To make sweeter - add catsup or tomato paste.

To make more tart - add Worcestershire sauce.

Submitted by Elizabeth "Beth" Stansbury Saraf



Elizabeth "Beth" Stansbury and
Antoine "Bogie - Tony" Saraf – January 2012



Cynthia "Cindy" Tabakian Strozier with her sons
Bradford "Brad" and Darren

Cheesy Ham Quiche

1/2 cup sweet onion, thinly sliced
1/3 cup green pepper, chopped
1 tbsp. olive oil
1 ½ cups sharp cheddar cheese, shredded
1 tbsp. flour
1 ½ cups cooked ham, cubed
(I put mine in the food processor)
1 deep dish pie shell, unbaked
(I make my own)
2 large eggs beaten
1 cup milk - any type (I use skim)
1 tbsp. parsley flakes
1/2 tsp. Lawry's seasoned salt
1/8 tsp. garlic powder
1/4 tsp. pepper

1. Saute onion and green pepper in olive oil.
2. Mix cheese and flour. Add ham, onion and green pepper to cheese mixture and spread in pie shell.
3. Combine remaining ingredients and pour in pie shell. Do not stir.
4. Bake on cookie sheet 35-40 minutes at 375 degrees.

Submitted by Cynthia "Cindy" Tabakian Strozier

Holiday Ham – Philip’s friend Betty Lee

- 6-8 lb. fully cooked bone-in half ham
- 16-20 oz. can pineapple juice
- 2 cups Burgundy
- 1 lb. dark brown sugar
- 2 cinnamon sticks
- 12 whole cloves
- 1 cup raisins
- 6 cups water

1. Trim off most of rind and place ham in stainless steel or enamel Dutch oven.
2. Combine 6 cups water, 1 cup pineapple juice, 1 cup Burgundy, 1/2 pound brown sugar and cinnamon sticks and bring to boil. Boil gently for 20 minutes.
3. Pour liquid over ham and refrigerate in covered Dutch oven for several days, turning often.
4. Lift ham out of liquid, measure 2 cups liquid and return to Dutch oven. Add cloves, remaining pineapple juice, Burgundy, sugar and raisins. Place ham back in pan. [directions unclear]
5. Bake covered for one hour at 325 degrees. Uncover and bake until heated through, basting every 15 minutes – about 30 to 45 minutes.
6. Remove ham, boil ham marinade until reduce 2 ½ cups. Serve with ham. [directions unclear]

From Philip’s Favorites



Grandma cooking hamburgers – July 4, 1962
The Tootle’s house on Nina Court

Red Rice — Neil Joseph Fischer, Sr.

- 1 cup cooked rice
- 1 medium bell pepper
- 1 medium onion
- 4 strips bacon
- 16 can of diced tomatoes
- 1/4 cup Tabasco sauce
- Salt and pepper to taste

Add any of these to vary flavor:

- 1/2 lb. diced cooked smoked sausage
- 1/2 lb. diced cooked pork
- 1/2 lb. diced ham
- 1/2 lb. shrimp, shelled

1. Fry bacon crisp and crumble; reserve drippings.
2. Sauté onion and bell pepper in drippings until tender.
3. Add rice, tomatoes, bacon, Tabasco and seasonings and cook for about 10 minutes.
4. Pour into greased baking dish and bake at 350 for 30 minutes or until rice is dry.

Submitted by Mary Ann Saraf Fischer



Neil Joseph Fischer in boat alongside
the dock at the Gildea home on
Wilmington Island

And a chicken in every pot! – Herbert Hoover 1928

Chicken Cacciatore –Mary Ann Saraf Fischer

- 2 ½-3 lb. chicken cut up
- 1/4 cup olive oil
- 2 or more cloves garlic, minced
- 2 large onions cut in 1/4 inch slices
- 2 cans tomatoes
- 8 oz. can seasoned tomato sauce
- Salt and pepper to taste
- 1 tsp. basil
- 1/2 tsp. celery seed
- 1 tsp. oregano
- 2 bay leaves
- 1/4 cup Sauterne

1. Heat olive oil in a large skillet. When oil is hot enough to sizzle a drop of water, add chicken and brown slowly, turning once with tongs.
2. Remove chicken from skillet, and cook onions and garlic in the oil until tender, but not brown.
3. Combine the remaining ingredients, except sauterne, for the sauce and stir well.
4. Return the browned chicken to the skillet and add the sauce mixture. Cover and simmer for 30-45 minutes until tender. Do not boil.
5. Stir in the sauterne and cook uncovered for 20 minutes until tender and the sauce is thickened.
6. Remove bay leaves and skim off any excess fat. Serve on pasta or rice.



“Buddy Ro” Neil Joseph Fischer Sr., Ashley Erin and Oliver Christopher “Chris” Peters, “Nanny” Mary Ann Saraf Fischer



Neil Joseph Fischer and Mary Ann Saraf Fischer
50th Wedding Anniversary – September 22, 2001

Chicken and Dumplings – Neil Joseph Fischer Sr.

Chicken

- 4 lb. chicken cut up or 4 lbs. parts, washed
- 1/2 cup diced celery
- 1 bay leaf
- 2 tsp. salt (adjust to taste)
- 1/4 tsp. fresh ground pepper (adjust to taste)
- 2 tbsp. dried parsley
- 1 whole clove garlic
- 1 medium onion sliced
- Enough water to barely cover chicken

Thickener

- 1 tbsp. flour
- 1 ½ tbsp. water

Dumplings

- Large can (8 to a package) refrigerated buttermilk biscuits
- Flour for rolling and cutting

1. In large stock pot, combine all ingredients under “Chicken” on previous page and bring to a boil. Reduce heat and simmer for 2-3 hours until tender. Note: If desired, you can remove the bones, pull apart chicken and return to pot.
2. 15 minutes before ready, thicken stock if desired with flour mixed in water. Continue cooking and stirring until broth thickens.
3. Open the can of buttermilk biscuits and cut each biscuit into 4 pieces.
4. Drop the biscuit pieces into the boiling stock and simmer 15 minutes covered.

Recipe was given to me with this note from Neil on the bottom: “It’s good. Would I lie to you? Hell no!”
 –Iris Marie Beecher Smith

Chicken Dumplings – Philip John Saraf

1 cup flour
 1/4 to 1/3 cup boiling water
 salt and pepper

Add water slowly to the flour until dough does not pull apart and can form a ball. Roll dough out on floured wax paper with rolling pin – very thin. Cut with Pizza cutter into dumplings. Remove with knife. Put in hot soup. Shut off heat, add chicken.

Submitted by Philip John Saraf.

Baked Chicken Casserole – Mary Gannam Saraf Beecher

Leftover baked chicken	15 oz. can stewed tomatoes with liquid
1 box elbow noodles	cheddar cheese – shredded
onion – chopped	salt and pepper to taste
garlic – minced	

1. Debone leftover baked chicken and cut into bite size pieces.
2. Cook one box of elbow noodles al dente, rinse and drain.
3. Sauté onions and garlic in butter or olive oil.
4. Combine chicken, noodles, onion and tomatoes in a casserole dish. Salt and pepper to taste.
5. Top with cheddar cheese and bake in preheated 350 degree oven for 30-45 minutes.

I’m not sure about the onions, but they were tender when the casserole was done. She could have just added them raw and baked them in the casserole or could have sautéed them, too. She probably also used garlic as she would put garlic and onions inside the cavity of the whole chicken before baking it. She would also put shredded cheddar cheese on it at times.

Sometimes Grandma made her baked chicken stuffed with garlic and onions for us and sometimes she used her leftover baked chicken to make this tasty chicken casserole. I don’t know the exact amounts because she used leftover chicken.

George dearly loved his Grandma Beecher, and when he learned that she needed help with her yard work, he was determined to help her. Every other weekend, our family traveled to Grandma’s house on Paradise Drive so George could mow her lawn. The kids and I had wonderful visits with Grandma while George worked in her yard. Kimberly and Jonathan loved spending time with their Great Grandma Beecher. They also loved her grilled cheese sandwiches, her asparagus, and her baked chicken. We all really miss her. –Sancil “Sam” Ivey Tabakian

The first version of Chicken Juliette was published in Food Features, The Atlanta Journal, May 31, 1972. The second was published in the Savannah News Press on May 11, 1972. Same recipe, published 20 days apart but the ingredients and instructions are different. Go figure! –Kim Marie Fischer Peters

Chicken Juliette – Philip’s Version I – Philip John Saraf

2 whole chickens, cut up	3 cloves garlic
1 small bottle capers	1 cup mushroom
1 ½ tsp. salt	¾ cup butter
1 cup sherry or white wine	1 can tomato soup or mushroom soup

Place chicken in very low oven (200 degrees), cook for three hours, basting with pan juices often.

While the chicken bakes, cook mushrooms in butter until brown. Add garlic and let cook a few minutes. Add rest of ingredients and pour over chicken, let cook an additional 30 minutes. Remove chicken to serving dish and serve sauce along with chicken.

“For special occasions, Saraf heats an additional cup of white wine, pours over the chicken and flames it, just before serving.” Savannah News Press, May 11, 1972.

Chicken Juliette – Philip’s Version II

Two whole chickens, cut into serving pieces are placed into a very low oven (about 200 degrees) for about 2½ hours. This is seasoned with salt, pepper and paprika.

While the chicken is cooking, melt 1 stick of butter in a sauce pan and add 1 cup of mushrooms and 3 cloves of garlic (crushed). Let brown slightly and add 1 bottle of capers, 1 can cream tomato soup, 1½ teaspoon salt, ground pepper. Heat for 30 minutes. Pour over Chicken and cook for 30 minutes more.

Remove chicken from the oven and place in welled serving platter. Heat 1 cup of wine on stove and pour over chicken before serving.



Rosemary Chicken – Philip John Saraf

2 ½ lbs. boneless skinless chicken thighs or breasts cut into large pieces	¼ tsp. ground pepper
¼ cup fresh Rosemary	¼ tsp. salt
4 garlic cloves crushed	2 tbsp. extra-virgin olive oil
1 tbsp. lemon zest	½ cup dry white wine
	Juice of 1 lemon

1. Blend all ingredients and marinate cut up chicken portions in 9x13 inch baking dish.
2. Roast in preheated 450 degree oven for 20 minutes, basting at 10 minutes.
3. Add wine and lemon juice and mix with pan juices. Turn off oven and put chicken back in for 5 minutes. Spoon juices over the chicken and serve.

Delicious! –Philip John Saraf



Solomon Joseph Saraf born 2013 – Grandson of Antoine Saraf; only great grandson of George Saraf bearing the **Saraf** surname

Moroccan Chicken – Philip John Saraf

- 4 boneless chicken breasts, cut in 1 inch cubes
- 1 tbsp. olive oil
- 3 cups salsa
- 2 tbsp. honey
- 1/2 cup raisins
- 1 tsp. ground cinnamon
- 1/4 cup sliced olives
- 1/2 tsp. ground cumin

1. Cook chicken on high heat in olive oil 5 minutes until done.
2. Add all ingredients, cook 15 minutes longer. Serve with rice.

Delicious! – Philip John Saraf

Hot Chicken or Turkey Salad

- 2 cups diced chicken or turkey
- 3/4 cup mayonnaise
- 1 cup diced celery
- 1 cup cooked rice
- 2 tbsp. chopped pimento
- 3 tbsp. lemon juice
- 2 tbsp. chopped onion
- 3 hard cooked eggs
- 1 can cream of chicken soup
- Ritz crackers, crushed
- Dash of salt and pepper

Mix above ingredients together and place in 9x13 inch Pyrex baking dish. Top with crushed Ritz crackers. Bake at 375 degrees for 30 minutes.

Submitted by Elizabeth “Beth” Stansbury Saraf



Julie Elizabeth Saraf Dudley and Brent Joseph Saraf

Chicken and Rice

Stock

- 4 lbs. chicken thighs with skin and bone
- 8 cups (or more) filtered water
- 1 large sweet onion halved
- 1/2 bunch flat leaf parsley, stems
- 2 carrots cut in chunks
- 3 stalks celery cut in half
- 2 tsp. whole peppercorns
- 3 cloves garlic, whole
- 3 bay leaves

Rice

- 4 oz. (1/2 stick) butter
- 3 cloves garlic, minced
- 1/2 cup pine nut seeds
- 1 1/2 - 2 cups large sweet onion, chopped
- 1 1/2 cups center stalks celery, sliced
- 1 lb. mushrooms, sliced (any variety)
- 1/2 tsp. cinnamon (adjust to taste)
- salt and fresh ground pepper to taste
- 2 cups long grain white rice
- 1/4 - 1/2 cup chopped flat leaf parsley

1. In a large stock pot bring everything under "Stock" to a boil. Cover and reduce to medium/simmer for one hour until meat falls off bone. Skim as needed.
2. Pour broth through a strainer into another pot and discard vegetables as nutritional value has been boiled out of them. Remove chicken and allow to cool and remove skin and bones.
3. In original pot, add butter and sauté garlic, pine nut seeds, diced onions, celery, and mushrooms. Allow vegetables to brown. Add two cups rice and 4 cups broth. Add parsley, deboned chicken, bring to a boil, cover, and reduce to simmer for 20-30 minutes until broth is absorbed and rice is tender. Serve with vegetables and salad with lemon juice, garlic and olive oil dressing.

The chicken and rice my mother made when us kids were little was always a great treat. The rice flavored by the chicken and the tender – fall of the bone – chicken meat was wonderful!

I'm not sure exactly how Mama made her chicken and rice, but I make it for my family with a Middle Eastern flare as they have slightly more sophisticated palates than we did when we were kids. –Kim Marie Fischer Peters



Neil Joseph Jr., Mary Ann Saraf Fischer,
Robert Anthony and Kim Marie
1444 Marlborough Way - Easter 1960

Stuffed Chicken – Jai Mih-shee

3 lb. roasting chicken	1 tsp. salt
1/2 lb. ground lamb	1/2 tsp. cinnamon
1/2 cup rice	1/4 tsp. allspice
2 tbsp. butter	1/2 tsp. whole peppercorns
2 tbsp. pine nuts	(crush in mortar)

Stuffing

1. Bring 1 cup of water to a boil. Add rice and cook until all water is absorbed or cooked away.
2. Preheat skillet, crumble in ground lamb and cook until brown. Add butter, pine nuts, salt, crushed peppercorns, cinnamon and allspice, cooking for just a moment or two until flavors mingle.

Chicken

1. Remove giblets and wash chicken. Salt it lightly, inside and out.
2. Stuff with the rice-lamb mixture and sew or use skewers to close.
3. Bake in preheated, 350 degree oven for 1 hour. Serves 4.

Submitted by Philip John Saraf

Rose's Boysenberry Roasted Duckling – Rose Marie Saraf Tootle

4-6 lb. Concord duck or other good grade	1 large white onion
1 cup orange juice or wine for rinsing duck	Kosher salt
Morton's Season All Seasoned Salt	Pepper
Orange juice for tossing fruit stuffing	2 stalks celery
1/4 cup Coconut Amaretto	1/2 cup raisins
1/3 cup Boysenberry preserves (jam makes it too dark)	Hard apples

Adjust everything to taste.

1. When defrosting bird, always leave in sealed bag and thaw in refrigerator 24-48 hours.
2. Rinse duck with baking soda bath inside and out. Rinse cavity with orange juice or wine. Sprinkle lightly inside with Morton's Season All.
3. Stuff duck with proportionate amounts of chunky chopped hard apples, raisins, celery and white onions. Toss the stuffing well with orange juice to retain color. Too much Season All darkens the stuffing.
4. Sprinkle outside of duck with coarse Kosher salt and pepper. Can be added inside lightly, also. Place breast side up in uncovered pan and prick all over with large cooking fork to eliminate grease and self-baste for browning.
5. Bake in 350 degree oven for 30-35 minutes, until golden and crisp and internal temperature in the breast has reached the temperature listed on the duck packaging. About half way through the cooking time start basting with mixture of Boysenberry preserves and Coconut Amaretto.



The stuffing can be eaten as a delicious side along with the duck. —Rose Marie Saraf Tootle

Turkey Gravy

Turkey neck, pygostyle (Pope's nose), and last two sections of wings
 filtered water to cover neck and wings
 Gravy Master or Kitchen Bouquet
 2 tbsp. flour or cornstarch for thickening 2-3 cups of broth
 Salt and pepper to taste

1. Boil neck, pygostyle, and wing tips, reduce heat and simmer uncovered for 2 hours. Add turkey drippings to broth and skim as needed.
2. Strain broth into another pot, reserving 1 cup to make slurry for thickening. Continue to add strained drippings from roasting pan depending on how much gravy you want to make and how much broth you need for cornbread dressing. Add broth to cornbread dressing before thickening.
3. Make a slurry with flour and 1 cup of reserved broth, making sure there are no lumps. Rest wire metal strainer over pot and strain slurry while whisking into gravy and bringing to a boil. Remove strainer, continue whisking until gravy begins to thicken. Be careful not to thicken too much. When gravy begins to bubble and thicken, turn burner to low and continue stirring.
4. Use a little Kitchen Bouquet or Gravy Master so gravy is a light brown color. Check seasoning and add salt and pepper, if needed.

Turkey gravy is the only gravy I make! My family does not like giblets, so I don't use them. Boiling the lower two sections of the wings along with the neck and "Pope's nose" produces a rich flavorful broth for the gravy. Combining the drippings from the roasting pan with the broth creates a delicious gravy that is great on cornbread stuffing, rice and sliced turkey leftovers. (Rice recipe, page 99. Cornbread dressing recipe, page 103). —Kim Marie Fischer Peters

Marinades, Sauces and Glazes

Barbecue Sauce – Hamp, the cook at Johnny Harris’

12 oz. tomato paste
 1/2 cup Worcestershire Sauce
 1/4 cup salt*
 1 lemon cut in half (remove seeds)
 1 oz. pepper* (1/8 cup)
 16 oz. French’s mustard
 32 oz. Hunt’s catsup
 1 stick butter (4 oz.)
 32 oz. apple cider vinegar
 1/4 cup sugar*

1. Mix all ingredients in large pot. Remove seeds then squeeze lemon a little, and drop both halves in the pot.
2. Simmer 3 hours uncovered. Stir every 15 minutes.
3. Let cool. Fill the rinsed out mustard, catsup and vinegar bottles.



Robert “Bob” Jenkins, Neil Joseph Fischer, Harold Payson Beecher, Richard Jenkins at Gildea’s Bar on Victory Drive circa 1948

Below is the original Johnny Harris/Gildea’s recipe that Daddy gave to Grandma Mary Gannam Saraf Beecher and Grandma Catherine “Kate” Margaret Gildea Fischer, along with changes made through the years. It called for a lot of salt and pepper and vinegar as it was used to baste unseasoned meat that was being barbecued, so the original is a little salty, spicy, and thin when you use it as a sauce. I cut the salt, sugar and pepper in half from the recipe Daddy gave me.

Ingredients	Johnny Harris/ Gildea’s Original Recipe	Version Neil Fischer Gave Kim Fischer	Grandma Beecher’s Original Version	Bogie’s Version of Grandma’s Recipe
Apple cider vinegar	128 oz.	32 oz.	128 oz.	48 oz.
Hunt’s Ketchup	48 oz.	32 oz.	48 oz.	40 oz.
French’s Mustard	64 oz.	16 oz.	64 oz.	48 oz.
Lea & Perrins Worcestershire	1 cup	1/2 cup	1 cup	1 cup
Tomato paste	-	12 oz.*	-	-
Sugar	1/2 cup	1/4 cup*(1/8 cup)	1/2 cup	2 tbsp.
Lemons	3 - cut in half	1 - cut in half	3 - cut in half	Juice of 2 lemons
Butter	2 sticks	1 stick	2 sticks	1 stick
Salt	1 cup	1/4 cup	1 cup	3 tbsp.
Black pepper	1/2 cup	1/8 cup (1 oz.)	1/2 cup	4 tbsp.
Red pepper	1 tbsp.	-	1 tbsp.	-
Onion	-	-	1	1 large, cut in half
Quantity	2 gallons	3 quarts	2 gallons	3.75 quarts

*NOTE: I reduce salt and sugar to 1/4 cup and pepper to 1/8 cup from the version my Dad sent me, and I add more after cooking if needed. Dad said he added tomato paste to create a thicker sauce. He diluted the barbecue sauce with water for basting when barbecuing chicken, ribs and steaks. Everyone that I have spoken with who has made the original found it had too much vinegar and salt to be used as a sauce.

A lot of folks on the Saraf side of the family think Grandma Beecher created the barbecue sauce recipe that she shared with family and friends, and a lot of relatives on the Fischer side of the family think Grandma Kate Fischer created the sauce, but neither is true.

Neil Fischer's uncle Joe Gildea opened a barbecue place called "Gildea's Place" around 1937 at 1705 East Victory Drive, right next door to Johnny Harris' Restaurant. Neil and his brothers worked there as kids – washing glasses, hauling out empty bottles, sweeping up and the like. The bar went by several names through the years: Gildea's Place, Joe's Place, Joe's Package Shop, Gildea's Barbecue, and later Gildea's Package Shop.

Neil's friend Hamp, the Black cook at Johnny Harris' Restaurant, gave him the barbecue sauce recipe over 70 years ago. Hamp made gallons of the sauce daily to baste all the barbecue. In those days, if you wanted some with your takeout, they would fill an empty Coca Cola bottle and tap the cap back on because they didn't sell it separately. The recipe that Hamp gave Neil, is the sauce they made and served next door during the years they sold barbecue at Gildea's Place.

Neil gave the recipe first to his mother Catherine "Katie" Gildea Fischer and then to his mother-in-law Mary Gannam Saraf Beecher. Both tweaked the recipe to suit their taste; and descendants of both think it was their grandmother who created the sauce.

After I got married, I asked Daddy for the recipe and he pared it down so it would yield about three quarts, and passed on a couple of changes he'd made through the years. If you ever ate Grandma Beecher's or Grandma Kate's famous barbecue sauce, it was based on the original barbecue sauce cooked by Hamp daily for Johnny Harris' Restaurant and by the folks at Gildea's Place on East Victory Drive in Savannah over 70 years ago. —Kim Marie Fischer Peters

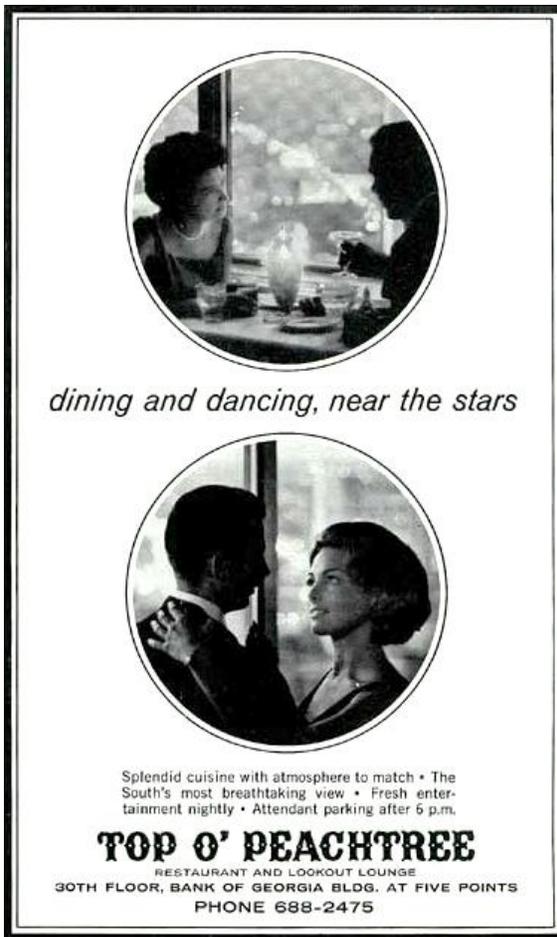
Philip's Ham Glaze Sauce – Philip John Saraf

1 lb. brown sugar
2 tbsp. mustard seed
1/2 cup vinegar
1 cup pineapple juice
1 tsp. salt
1 tbsp. nutmeg
1 tbsp. cinnamon
1 tbsp. cloves
2-3 tbsp. horseradish
1/2 cup white wine

1. Put all together in pot on low heat and cook slowly and keep stirring. I put 1 tbsp. butter to keep pot from boiling over.
2. When all cooks down (about 45 minutes to 1 hour), put in sterile jars.

Delicious! –Philip John Saraf





Top O' Peachtree Steak Marinade – Antoine Joseph
 “Bogie-Tony” Saraf and Elizabeth “Beth” Stansbury

- Juice of two small lemons
- 4 tbsp. Lea and Perrins Worcestershire sauce
- 1 cup Wesson oil
- 2 tsp. garlic powder

1. Put all the ingredients in a mixing bowl, whisk together and pour into large pan.
2. Place steaks in pan and turn over to coat both sides, cover with foil or plastic wrap and place in the refrigerator. Turn every half hour. Marinate for 3-5 hours.

In the 1960s, Uncle Bogie worked at the famous Top O' Peachtree restaurant on the 30th floor of the Bank of Georgia Building at Five Points in Atlanta. This was a top notch, high class, really fancy restaurant with huge windows allowing you to see for miles. They had fine dining, dancing, and a nightclub.

The Fischer family visited Atlanta at the end of July 1966 to attend a double header baseball game between the Atlanta Braves and San Francisco Giants. We got to see Willie Mays, Hank Aaron, Joe Torre and other baseball greats play.

Uncle Bogie invited us to come up to the Top O' Peachtree restaurant so we could see where he worked and check out the view. Our family – mama and daddy with the four of us kids in tow – was a little out of

place in those elegant surroundings. I figure that was the day Uncle Bogie's cover was blown. Up until then his co-workers and the restaurant patrons probably thought Bogie was this cool, charming, debonair, man about town and then ... his kinfolk showed up to ooh and aah and peer out the windows!

Some may not know that Aunt Beth Saraf also worked briefly at the Top O' Peachtree. In 1968, she was teaching and, like most young teachers, needed a summer job and applied at Top O' Peachtree. She not only got the job, but she also met her future husband – Antoine Joseph Saraf.

Commenting on how they met, Beth said “Bogie and I always say that God brought us together at Top O' Peachtree.” The match made in heaven or at least 30 floors up at the top of the Bank of Georgia Building, came to fruition when Beth and Bogie married a year later on June 28, 1969.

–Kim Marie Fischer Peters

Sour Cream Horseradish Sauce

- 8 oz. sour cream
- 1/8 to 1/4 cup prepared horseradish
- Salt to taste
- Dash of Worcestershire
- 1 tbsp. lemon juice

Combine horseradish, sour cream, lemon juice and salt in a bowl and mix thoroughly. Refrigerate until ready to serve. Great with prime rib or standing rib or rare roast beef sandwiches.

Submitted by Kim Marie Fischer Peters



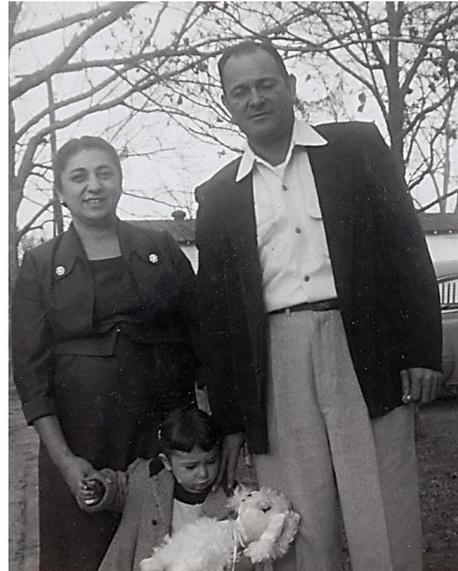
Harold's Tabasco Pepper Vinegar – Harold Payson Beecher

Enough peppers to fill an 8-10 oz. bottle
2/3 cup white vinegar

1. Rinse Tabasco peppers and let dry. Remove stems. When stemming the peppers, consider wearing gloves to prevent burning if you have sensitive skin, and keep hands away from face and eyes.
2. Clean an 8 to 10 ounce bottle – preferably one that has a sprinkle top like a hot sauce or clear vinegar bottle. Wash new or reused bottle thoroughly with dish soap and rinse well. Pour boiling water into bottle and let stand to sterilize.
3. Pack the peppers in the bottle and add vinegar. Let peppers and vinegar stand for at least a week or two before using to allow the flavor to develop. Refill bottle with vinegar as needed or make more in another bottle every couple of weeks so you always have a ready supply.

It's great on any kind of greens and cooked cabbage!

Submitted by Iris Marie Beecher Smith
and Kim Marie Fischer Peters



Harold Payson Beecher, Mary Gannam Saraf
Beecher Iris Marie Beecher Smith
Hopkins Street circa 1953



Grandma and Harold Payson Beecher
Hopkins Street - February 1957

We're not sure if the Tabasco variety is the same pepper that Grandpa Harold used for his hot pepper vinegar, but the shape and size is correct, and it is considered to be an "Heirloom" vegetable so it is the right age. It seems close enough that the result should be the same.

Anyone who ate at Grandma's house should remember the vinegar bottle with the little red peppers right there in the middle of the kitchen table. It was really good on fresh collard greens and cabbage!

I also remember many mornings sitting at the kitchen table on Hopkins Street opposite Grandpa Harold watching him eat dip eggs and grits in his special way that I adopted – in part. Iris confirmed the exact composition below. (If you're not familiar with the term "dip egg"- it's just a sunny side up egg.) –Kim Marie Fischer Peters

Daddy put a lot of delicious butter in his grits, then two sunny side up eggs and cut tomatoes, salt, and pepper. He also liked ketchup on his scrambled eggs at times. –Iris Marie Beecher Smith

Marinades for Lamb Shish-Kebab – From Philip’s Favorites

Pour marinade over cubes of lamb and onion wedges. Let stand at least 1 hour in refrigerator – even better if left overnight.

Simple Marinade

2 tbsp. vinegar (any type)
2 tbsp. olive oil
1 tsp. salt
1/2 tsp. thyme
1/2 tsp. ground peppercorns

Sherry Marinade

1/4 cup sherry
1 tsp. oregano
1 tsp. salt
1/2 tsp. crushed peppercorns.

From Philip’s Favorites

Garlic Sauce – Zait b’toom

3 cloves garlic, minced
1/2 cup olive oil
1/4 cup lemon juice
Salt to taste

Blend all of the ingredients well.
This sauce is good as a dip for chicken or on salad.
You can also use it to baste a chicken.

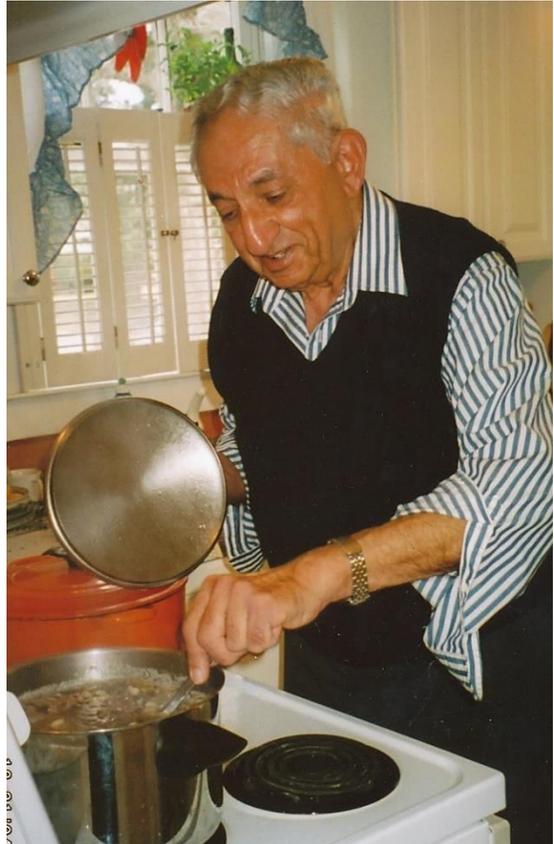
Pesto Sauce – Philip John Saraf

4 large cloves fresh garlic, peeled
1 cup fresh basil leaves
1/4 cup toasted pine nuts
1/4 tsp. salt
1/2 cup olive oil
1/4 cup grated Parmesan cheese

Combine garlic, basil, pine nuts and salt in a blender or food processor and blend at low speed until ingredients are chopped fine and form a paste. Gradually blend in oil alternately with cheese until well mixed.

Use as sauce for pasta or flavoring soups. Store in glass jar and cover with a layer of olive oil. Cover tightly and refrigerate. Makes 1 cup.

Submitted by Philip John Saraf.



That Famous Midday Meal

by Rose Marie Saraf Tootle – November 2016

My dear husband Sam (Sam David Tootle, Sr. 1933-2014) grew up in rural country, in a southernmost area of Tattnall County called Mendes, where cotton, tobacco and produce were grown and harvested. Promptly, at 12 noon, the farm workers would emerge from the fields and converge upon the humble farm house where they would be served a much anticipated savory Southern country meal made from scratch by the dutiful farm women.



For 59 years, before my husband's death, though never a farmhand himself, Sam expected that customary Southern "dinner" at midday. Every day! We seldom ate alone. The tantalizing aroma of country cuisine permeating the atmosphere inside and out proved too tempting for drop-ins to refuse a place at the table.

Pleasing my husband's robust appetite with those comforting foods he loved so much, gave me much pleasure. Compliments were always in abundance; but best of all was the heaping helping of love passed around the table.

Typical Country Midday Meals

Golden Southern Fried Chicken
Fluffy white rice
Smooth milk gravy from pan drippings
Fresh shelled field peas with snaps cooked with
streak of lean (fatback)
Biscuits with real butter
Apple pie
Iced tea (always!)

Country Ham or Boston Butt
Sweet potatoes
Blackeye peas and ham hock
Turnip greens and turnip roots with hog jowl
Cornbread
Peach cobbler
Iced tea

Most country cooking requires no recipes or measurements, just an imagination and basic knowledge of seasoning. These are some tips from my husband Sam Tootle's oldest sister, Virginia Smith. She was a great country cook!

- ♥ All vegetables are seasoned with fat: smoked bacon, smoked ham, streak of lean, country ham, hog jowl, etc.
- ♥ Everything must be fresh, no cans, boxes or jars.
- ♥ They also like to cook peas and butter beans together. Delicious!
- ♥ Country cooks always add a pinch of sugar to fresh vegetables, especially peas and beans.
- ♥ Always remove the froth from the pot while cooking beans. If not, the beans will sour more quickly after a few days.

From the Rivers and the Sea

Mary Beecher's Deviled Crabs – Mary Gannam Saraf Beecher

12 crab shells for each pound of crabmeat
1 pound crab meat
1 red or green bell pepper, chopped
3 stalks of celery, chopped
2 medium onions, chopped
Mazola or olive oil
2 beaten eggs
1 cup cracker meal or ground saltines
Salt and pepper

Cure Crab Shells

Put laundry detergent and boiling water in large pan. Soak crab shells overnight and rinse off. Repeat the second day. Clean out shells with finger. Slant shells on each other on newspapers. Let drain overnight.

Crab Stuffing

1. Cut up 1 red or green bell pepper, 3 stalks of celery and 2 medium onions in small pieces. Cook in 2 large spoons of Mazola or olive oil to soften.
2. 1 pound of crabmeat will stuff about 12 crab shells. Combine the vegetables, 1 cup cracker meal (ground saltines), crabmeat, 2 beaten eggs, pepper and a little salt in a big bowl.
3. When all mixed, fill shells on wax paper. Heat about 1 inch oil in skillet. Heat shell side first. It will crack and brown. Then turn stuffed shell over and brown stuffing side. Drain with perforated spoon. Put on paper towels to drain.

NOTE: If you prefer to bake the Deviled Crabs instead of frying, bake in a pre-heated oven at 350 degrees for about 20-30 minutes.

This recipe was dictated to me on October 1, 1995 by Mary Gannam Saraf Beecher.

–Elizabeth “Beth” Stansbury Saraf

My Mom's Deviled Crabs – Catherine Margaret “Katie” Gildea Fischer, Neil Joseph Fischer, Sr.

2 lbs. fresh cooked claw meat or mixed	1/2 cup catsup
6 slices white bread or 4 hot dog rolls	1/2 tsp. dry mustard
2 eggs beaten	2 tbsp. Worcestershire sauce
1/2 cup diced onions	1/8 tsp. or less red pepper
1/4 cup diced bell pepper	Salt and pepper to taste
1/2 cup diced celery	Few drops Tabasco sauce
Bacon drippings or 3 tbsp. butter	Cracker meal
1/2 tsp. baking powder	



Mary Gannam Saraf Beecher
311 Paradise Drive

1. Sauté onions, bell peppers, celery in bacon drippings or 3 tbsp. butter.
2. Mix crab meat, rolls and eggs. Add a little water or milk if needed.
3. Press mixture into the prepared crab shells.



Catherine "Kate" Margaret Gildea Fischer
Wilmington Island circa 1975

4. Sprinkle top with cracker meal.
5. Preheat oven to 350 degrees and bake for 20-25 minutes or until browned.

Submitted by Mary Ann Saraf Fischer

I asked my Mom, Mary Ann Saraf Fischer, to send me some of my Dad's recipes. She bundled up a huge stack of them and mailed them to me. Dad does not indicate WHEN to add in all the remaining ingredients, so use your best judgement. I didn't have crab meat or I would have definitely tested this one!

Based on how my Dad titled this recipe, it must have belonged to his mother, Catherine "Katie" Margaret Gildea Fischer – my Grandma Kate.

The Gildeas, along with my dad, his siblings and his mother, moved to Wilmington Island in the late 1930s, so fresh crab meat was always available, and Grandma Kate's crabcakes were delicious! – Kim Marie Fischer Peters

Fish and Tahini - Mary Gannam, Annie Abraham, John and Mary Tabakian

- 2 lbs. fish fillets (trout, flounder or snapper)
- 1/2 cup all-purpose flour
- 1 cup olive or vegetable oil (can be mixed)
- 2 large onions - sliced
- 6 medium boiled whole potatoes
- 1 cup of tahini* (sesame seed paste)
- Juice of 3-4 medium lemons
- 6 cloves of garlic - crushed
- Salt and pepper

*If tahini is separated with oil on the top and paste on the bottom, pour into food processor and beat well to emulsify thoroughly, then pour it back into the container and seal.

1. Season fish fillets with salt and pepper, then flour by shaking well in a plastic bag with 1/2 cup flour.
2. Fry in hot oil until both sides are browned and fish is cooked. Spread fish in baking pan.
3. Fry the sliced onions in the oil and spread over the fish.
4. Peel and slice the potatoes, and fry in the same oil. Layer the potatoes and remaining oil over the onions.
5. Crush garlic and salt together in a bowl and add the tahini, mixing slowly along with the lemon juice. About 1/2 cup of water can be blended in to keep the mixture creamy.
6. Pour tahini mixture over the fish, cover with foil and bake at 350 degrees for 30-45 minutes until heated through and flavors blended.



Phyllis Helen Saraf Tabakian with Kim Marie Fischer, George Donald Tabakian

Do not overcook, as the tahini will become thickened and dry. The fish and tahini will taste even better if allowed to sit a short while before eating.

I created this recipe from watching my mom (Mary Gannam Saraf Beecher), Grandma Annie Gannam and my in-laws, John and Mary Tabakian, as they prepared delicious traditional Lebanese and Armenian dishes.

Mary Tabakian was 28 and John was 38 when George was born on October 28, 1920 in Jesup, Georgia, where his father operated a restaurant. The family moved to Savannah in 1925 when George was five years old, and his father opened a restaurant and a fruit stand on River Street and West Broad.

On February 14, 1949, John Tabakian died, just two months before George and I were to be married. George's mother Mary lived with us in our rented home on Montgomery and 44th Street until her death in April 1952. –Phyllis Helen Saraf Tabakian McShane



Charles Philip, George Donald Jr., Cynthia "Cindy" Marie Tabakian Strozier, Phyllis Helen Saraf Tabakian McShane, John "Johnny", Kathryn "Kathy" Donna Tabakian Hall and Michael Joseph Tabakian

Catfish Stew – C. L. Garrott, Neil Joseph Fischer, Sr.

5 lbs. fresh catfish or other fish	1 stick butter
2 lbs. yellow onions, sliced	2 – 16 oz. cans tomatoes
2 lbs. potatoes, diced	Salt, pepper, hot sauce
1 lb. bacon	

1. Boil fish until done in just enough water to cover. Drain water and debone fish.
2. Dice potatoes and slice onions while fish is cooking.
3. Brown bacon in frying pan. Remove and let drain on paper towels. Crumble bacon and set aside.
4. Pour bacon drippings into large pot and brown onions.
5. Add potatoes, butter, tomatoes and simmer until thick.
6. Add salt, pepper and hot sauce to taste.
7. Stir in crumbled bacon and catfish and simmer another 10 minutes.

Submitted by Antoine "Bogie or Tony" Saraf and Beth Stansbury Saraf

This handwritten recipe was given to Bogie and Beth by my Dad - Neil Joseph Fischer Sr., however, a note at the top indicates it came from "C. L. Garrott, Swainsboro, GA." I located a C. L. Garrott in Swainsboro and wrote him, as Dad's instructions were not clear, but he did not reply. I was able to find the recipe online, however, and was able to fill in the instructions. –Kim Marie Fischer Peters

Neil's Crab Soup — Neil Joseph Fischer, Sr.

1 pint milk
1 pint heavy cream
1 tsp. mace
2 – 1/4 inch lemon slices w/rind
1 lb. crab meat (claw meat)

3 oz. Sherry
1/4 cup butter
2 tbsp. flour
1/2 tsp. salt
1/4 tsp. pepper

1. Melt butter, add flour over low heat. Stir for 2-3 minutes until well mixed. [Neil is describing making a roux.] Add milk, mace, lemon and simmer for five minutes. Must come to a boil to thicken.
2. Add crab and cream and cook on low heat 15 minutes. Stir often.
3. Add salt, pepper, sherry. Let stand few minutes.

Neil had a note at the bottom: "Same as bottom of chicken and dumplings," referring to his note at the bottom of another recipe card that reads: "It's good. Would I lie to you? Hell no!"

—Iris Marie Beecher Smith



Neil Joseph Fischer Sr. and
Mary Ann Saraf Hopkins Street
Grandpa Gannam's house in
the background

Mary Ann's Shrimp Creole – Mary Ann Saraf Fischer

1 cup sliced onions
1/2 cup diced celery
1-2 cloves garlic, minced
Salt and pepper to taste
Pinch of sugar
2-3 tsp. chili powder

2 tbsp. vinegar
2 cans tomatoes
3 cups shrimp, cleaned (partially cooked or raw)
1 cup diced bell pepper (optional)
1 tbsp. flour to 1/4 cup water to thicken (if needed)

1. Sauté onions, celery, bell pepper and garlic in butter.
2. Add tomatoes, salt, pepper, sugar, chili powder and vinegar.
3. Thicken with flour if needed.
4. Add shrimp and simmer 5 minutes only. If you cook longer shrimp shrivel up and get tough.

Kim's Shrimp Creole

Butter and olive oil to sauté vegetables
2 large sweet onions, sliced thin
2 cups celery (tender inner stalks) sliced
2 large green bell peppers, chopped
3-4 cloves garlic minced
1/8 cup fresh parsley
4 lbs. raw fresh medium shrimp or wild caught frozen (peeled, preferably no sodium added)

2 – 16 oz. cans diced tomatoes
2-3 tbsp. chili powder (adjust to taste)
1/4 cup cider vinegar
1 tsp. sugar, if needed
Salt and cayenne pepper to taste
3 tbsp. flour to thicken as needed

1. Sauté onions, celery, bell pepper, parsley and garlic for a few minutes until barely tender.
2. Add tomatoes, vinegar, chili powder, cayenne pepper and sugar (if needed).
3. Thicken with flour and water (slurry) as needed and simmer 15 minutes.
3. Add raw shrimp last and simmer until shrimp turns pink. Add salt if needed. Serve over rice.

My favorite meatless meal is Shrimp Creole. When I was growing up, Catholics couldn't eat meat on Fridays, but I didn't mind because we had yummy kid favorites like grilled cheese, Gorton's fish sticks,

macaroni and cheese, and tuna salad. After Vatican II, we were allowed to eat meat on Friday, so meatless meals were relegated primarily to Lent.

My kids and husband had slightly more sophisticated tastes, so while I did make a version of tuna salad that the kids dubbed “tuna noodle”(page 153), I also made shrimp creole during Lent.

My mother’s original recipe is very good, but I tweaked it a little. The quantities are guides and you should adjust everything according to your own taste. I triple the amount of shrimp and don’t add salt until the end, after canned tomatoes and shrimp are added since both of these and the rice contain salt. It’s difficult to cook when I get home from work (between 7- 8:45 p.m.), so that’s why I doubled her recipe in addition to quadrupling the shrimp. I make enough for one meal and leftovers then freeze the rest in two containers for the next two weeks. –Kim Marie Fischer Peters



Mary Ann Saraf Fischer
and Kim Marie
Forsyth Park
St. Patrick’s Day 1955

White Rice – Mary Gannam Saraf Beecher

1/2 stick butter 2 cups long grain white rice
4 cups water or stock 1 tsp. salt, if desired

1. Melt butter in 3 quart pot with tight fitting lid and turn burner to high. When butter is melted add rice and stir briefly until all rice is coated with butter.
2. Measure out water in advance. Add water and stir to prevent burning on bottom. Add salt and let come to boil. When most of the water has cooked off, reduce to simmer and cover with tight fitting lid to steam. Check at 30 minutes. Grains should be separate with no clumping on bottom of pot.

Submitted by Kim Marie Peters



L-R: Michael Steven Fischer, Oliver Christopher “Chris” Peters, Kim Marie Fischer Peters, Alexis Nicole and Mary Sophia Fischer, Ashley Erin Peters, Steven James Lewis, Oliver Peters
Steven and Gabriella Fischer’s house – January 2012



Zucchini Crab Cake – Philip John Saraf

- 6 tsp. cooking oil
- 1 cup coarsely shredded zucchini*
- 1/4 cup thinly sliced green onions
- 1 egg beaten
- 1/2 cup seasoned fine dry bread crumbs
- 1 tbsp. Dijon mustard
- 1/2 tsp. snipped fresh lemon thyme
- 1/8 – 1/4 tsp. ground red pepper
- 8 oz. fresh cooked crabmeat, chopped (1 ½ cups)
- 2 large red and yellow tomatoes 1/4 inch thick slices
- Red or yellow cherry tomatoes
- 1 large lemon or lime cut into wedges

1. In a large skillet, heat 2 tsp. oil and cook and stir the zucchini, green onion about 3 minutes or [until] vegetables are tender and the liquid is evaporated. Cool slightly.
2. In a large mixing bowl combine, the beaten egg, breadcrumbs, Dijon mustard, lemon thyme and red pepper. Add the zucchini mixture and crab meat and mix well.

3. Using about 1/4 cup of mixture for each crab cake, shape into 8 patties 1/2 inch thick and 2 ½ inch diameter.
4. Brush both sides of crab cake with oil. Place on grill rack and grill 6-8 minutes until golden brown, turning once.

Serve with cherry tomatoes, lemon or lime wedges, and Tomato Sour Cream Dipping Sauce (below).

*Place shredded zucchini in center of smooth kitchen towel and twist to squeeze out most of the water to keep from making recipe mushy.

NOTE: The two “sauces” below were on an adjoining page. I’m not sure how Philip served the sauces and he did not specify amounts. They are typed exactly as they were written with his spellings. He writes onion – “inion”.

Sauce #1 - Butter, inion, wine, thyme. Cook and blend.

Sauce #2 - Chopped parsley & green inion tops, lemon juice, butter. Cook and blend.

Spread sauce #1 on plate and #2 on also. Then put crab cake. Eat.

Tomato Sour Cream Dipping Sauce – Philip John Saraf

- 1/2 cup sour cream
- 3 tbsp. chopped tomato
- 1/8 tsp. seasoned salt (Lowry’s)
- 1 – 2 tbsp. lemon or lime juice

Mix all and chill a while. Then serve with crab cake.

Submitted by Philip John Saraf

Rose's Jambalaya – Rose Marie Saraf Tootle

- 2 slices bacon
 - 2 stalks celery, chopped but not too small
 - 1 small green bell pepper, diced
 - 1 large yellow onion, diced
 - 3 small garlic cloves, minced
 - 29 oz. can Hunt's diced tomatoes (I have used whole tomatoes and chopped them in a food processor)
 - 16 oz. can Hunt's tomato sauce
 - 1 tbsp. tomato paste
 - 1/4 tsp. or pinch of sugar
 - 2 tbsp. Worcestershire (Lea & Perrins only)
 - 2 bay leaves
 - 1/2 tsp. basil (adjust to taste)
 - 1/2 tsp. thyme (adjust to taste)
 - 1/2 tsp. sage (adjust to taste)
 - Black pepper, coarse ground (season to taste)
 - Dash or two chili powder (season to taste)
 - Few shakes hot pepper sauce (adjust to taste)
 - 1/2 lb. ham, diced small
 - 1 lb. shrimp, shelled but not deveined
 - 3/4 lb. smoked sausage, thin sliced (I prefer Andy's)
 - Seafood Seasoning - Old Savannah, Chesapeake Bay or Chachere's Cajun Creole Seasoning (Use one or two but be careful of the salt.)
 - 1 - 1 ½ cups uncooked white rice (Measure amount of rice needed according to the amount of liquid. For 1 cup of rice, you need two cups of liquid.)
If substituting Jasmine Rice for plain white rice, use 1 ½ cups liquid to 1 cup rice. It cooks quicker.
1. Fry bacon, remove, crumble, add back at the end. Sauté vegetables in drippings – garlic last.
 2. Add sausage, then all tomatoes and seasonings.
 3. Add ham and shrimp. Cook a few minutes.
 4. Add rice according to the amount of liquid*; don't overdo it. Cook on low until done. Turn carefully with spatula to keep from scorching on bottom.

*NOTE: If you need a little more liquid for the rice, you can rinse the tomato cans to get the rest of the tomatoes. Some liquid will also come from the vegetables and shrimp as you cook them. And remember, I don't usually measure, so increase or decrease everything to your own taste.

Submitted by Rose Marie Saraf Tootle



Sam David Tootle Sr. and
Rose Marie Saraf Tootle

Rose's Heart Warming Southern Style Shrimp and Grits – Rose Marie Saraf Tootle

Shrimp

- 3 slices thin bacon
- 2 slices salt pork
- 2 medium large sweet onions
- Sunflower oil
- Butter
- Tony Chachere's Original Creole Seasoning
- 1/2 cup flour
- Gravy Master
- Coarse Kosher salt
- Black pepper
- Crushed sage
- 4 lbs. easy peel shrimp

1. In large iron skillet, fry over low heat 3 slices thin bacon and 2 slices salt pork. It will take about 20 minutes or more. Remove meat from skillet.
2. Add the onions cut in half lengthwise and then crosswise – not too thin slices. Sauté in drippings with a little added sunflower oil. This will also take about 20 minutes.
3. Add a little more oil and butter and about a half cup of flour very slowly while stirring with a wooden spoon. Slowly brown flour, then slowly add water, stirring continually, until right thick consistency.
4. Add Gravy Master, coarse Kosher salt, black pepper, Tony Chachere's original Creole Seasoning and crushed sage. Continue cooking on low. Add the lean portion of the fried bacon and salt pork crumbled.
5. Shell and devein shrimp ahead of time. Easy Peel – rinse, drain, peel.
6. In a heavy skillet, sauté shrimp (in batches) in a scant amount of butter, Parkay and sunflower oil until lightly pink, about 3 minutes. Sprinkle with kosher salt, creole seasoning and black ground pepper. Add to gravy. After all shrimp is cooked, let simmer a little while. Serve over hot smooth grits. Feeds 8-12.



Grits

3 cups regular grits 10 cups water

Start cooking grits on medium high heat until starts to bubble; reduce heat. Stir constantly until grits are separated. Add hot water from boiling kettle as needed. Add a pad of butter, Parkay, salt and pepper and mix well. Stir every few minutes adding water as needed for a smooth consistency. Cook about 1 ½ hours.

Submitted by Rose Marie Saraf Tootle



Saying Grace - Christmas Dinner - Sam and Rose Tootle's kitchen circa 1995
 Back row L-R: Stephen Tootle, Colby Phillips, Angela Tootle and Tony Phillips, Philip Saraf
 Front row L-R: Rose Saraf Tootle, Kyle, Stephanie and Stephen Tootle, Aubrey Lee Smith

Bread, Dumplings, Biscuits

Cornbread Dressing	103
Mother's Cornbread Stick	103
Corn Bread	104
Butter Dumplings	104
Chicken Dumplings	104
Spätzle or Spaetzle	104
Philip's Party Biskits [Biscuits]	105
Zucchini Bread	105
Banana Bread or Muffins	105
Pumpkin Bread or Muffins.	106

Cookies

Easy Cookies	107
Bourbon Balls	107
Coconut Macaroons	108
Fruit Bars	108
Currant Cookies – Iced Biscuits	109
Pecan Sandies	110
Vanilla Crescents	111

A Special Brother – Philip John Saraf

by Rose Marie Saraf Tootle – page 112

Treats with Fruit

Fresh Apple Cake with Vanilla Cream Cheese Icing	113
Irene Blueberry Pizza	113
Philip's Peach Dessert	114
Peaches & Cream Pie	114
Fresh Pear Crumb Cobbler	114
Mary Beecher's Pear Preserves	115
Pear Cobbler	115
Pear Cobbler using Pear Preserves	116
Pumpkin Pudding	118
Pumpkin Pasties	118
Pumpkin Cake with Cream Cheese Icing.	119
Pumpkin Pie	120
Fruit Flan or Obsttorte	120
Dresden Stollen	122

Treats with Fruit continued

Upton-Walden Fruit Cake	124
Old Fashioned Fruit Cake	125
Apple Cake with Brown Sugar Icing	125
Ambrosia	126
Kathy's Strawberries and Cream	126
Banana Cake with Cream Cheese Frosting	126
Best Bread Pudding with Whiskey Sauce	127
Apple Sauce Cake	128

Remembering George and December 7, 1941

by Phyllis Saraf Tabakian McShane – page 128

Candy, Cakes, Gingerbread, Pies and more

Almond Legend Cake with Apricot Glaze	129
Easter Cakes - Samboosek	130
Orange Glazed Carrot Cake	131
Ree's Raisin Cake with Penuche icing	132
Scotch Chocolate Cake	132
Sour Cream Pound Cake	133
Toasted Almond Cheesecake with Chocolate Ganache	134
Frankfurter Kranz – Frankfurt Crown Cake	136
Wedding or Birthday Cakes	138
Carrot Cake with Cream Cheese Icing	140
Chocolate Fudge Icing	141
Chocolate Cups with Cream Cheese Filling	141
Gingerbread Houses	142
Sweetened Condensed Milk Fudge	145
Lokum – Turkish Delight	145
Cream Puffs with Cream Filling	146
Gingerbread	147
Nut Cake	147
Butter Cream Frosting	147
Rich Chocolate Filling and Frosting	147
Cream Cheese Chocolate Frosting	148
Pecan Pie	148
Lemon Meringue Pie	149
Chocolate Chiffon Pie	149
Pumpkin Pie	149
Bak-la-wa or Baklava	150

Bread, Dumplings, Biscuits and more!

Cornbread Dressing

- 3 eggs
- 2 boxes Flako cornbread mix
- 2/3 cup milk or Carnation evaporated milk
- 6 tender green onions, slice white and green
- 1-2 stalks celery, finely sliced (I use 2-3 tender inner stalks)
- pepper to taste
- Poultry seasoning or thyme (to taste)



1. Make cornbread according to directions on box, but use 3 eggs for two boxes. Bake in 9x9 or 8x12 inch baking dish at 400 degrees. Remove when golden in color and knife inserted in center comes out clean. Do not overcook since you bake again after adding celery and green onion.
2. Let cornbread cool a few minutes and crumble in large bowl. Add onion, celery and seasoning mixing with your hands. Do not add salt as drippings and gravy have salt. Add 1/2 teaspoon poultry seasoning or thyme and adjust to taste. Return cornbread dressing to baking dish.
3. Spoon some of the drippings or gravy (before thickening) over dressing in baking dish until dressing is moist but not soggy.
4. Lightly cover with aluminum foil and bake about 30 minutes at 325 degrees just until celery and onions are wilted.

This has been a Thanksgiving staple at our house for over 40 years, and it's the only dressing I remember eating when I was growing up. Unfortunately, Flako Corn Muffin Mix was discontinued about 15 years ago, so these ingredients are based on Jiffy corn muffin mix (not as good as Flako). In the past, I've experimented by adding chopped walnuts, whole cranberry sauce, or raisins, but our family likes the dressing with just onion and celery.

This year we tried Uncle Philip's recipe "Mother's Cornbread Stick." It was delicious and moist and is our new favorite for Thanksgiving cornbread dressing!

–Kim Marie Fischer Peters

Mother's Cornbread Stick – Mary Gannam Saraf Beecher

- 1 can cream [12 oz. evaporated milk]
- 1/2 cup vegetable oil (do not use Canola or corn oil)
- 2 eggs
- 3/4 cup flour
- 1 ½ cups old fashioned yellow cornmeal
- 3 tsp. baking powder
- 1/2 tsp. salt
- 4 tbsp. sugar

Mix all liquid ingredients together. Mix all dry ingredients together. Mix all together and bake at 350 degrees for 35 minutes in a 9x9 or 8x12 inch baking dish just until done.

Very Good. Enjoy! –Philip John Saraf



Robert Anthony and Neil Joseph Fischer Jr.
April 1960 – Grandma's back yard with the wash room and garage in the background

Corn Bread – From Moma’s Favorites

1 ½ cups yellow cornmeal	1 ½ cups milk
¾ cup flour	¼ cup shortening
1 tsp. salt	2 eggs, beaten
3 tsp. baking powder	3 tbsp. sugar, optional

1. Sift flour, salt, baking powder and sugar, if used, and add corn meal.
2. Combine eggs with milk and shortening and use to moisten dry ingredients. Pour into a well-greased pan and bake in hot oven (400 degrees) about half an hour.

Submitted by Iris Marie Beecher Smith

Butter Dumplings – Philip John Saraf

¼ cup boiling water	¾ cup flour
½ stick butter	2 eggs
Pinch of salt	

Heat water, butter and salt to boiling. Remove from heat and add flour – stirring vigorously. Mixture will form a ball. In the center of the pan, beat egg in, one at a time. Will be sticky dough. Drop by teaspoonful in hot water. *Serve in soup. Never fail!* – Philip John Saraf

Chicken Dumplings – Philip John Saraf

1 cup flour and ¼ to ⅓ cup boiling water

Add boiling water slowly to the flour until dough does not pull apart and can be formed into a ball. Roll dough out on floured wax paper with rolling pin – very thin. Cut with pizza cutter into dumplings. Remove with knife. Put in hot soup. Shut off heat, add chicken. (Chicken and Dumplings, page 83.)

Submitted by Philip John Saraf.

Spätzle or Spaetzle – Eve Kastensmidt

2 cups all-purpose flour	2 tbsp. unsalted butter or bacon drippings
2 large eggs	½ tsp. pepper
½ tsp. salt	Chopped fresh parsley for garnish

1. Mix the flour, eggs and a pinch of salt in a bowl until dough is smooth but slightly sticky.
2. Bring a large sauce pan or stock pot of salted water to a boil.
3. There are several ways to make Spätzle. Aunt Eve would put the dough on a cutting board and cut small noodles into the hot water, but you can use a ricer or Spätzle maker. Cook noodles for about one minute or until the noodles float to the surface. Skim the Spätzle out of the boiling water and put into an ice bath to stop the cooking.
4. Before serving, sauté the Spätzle in a skillet with butter or bacon drippings until crisp. Season with pepper and garnish with parsley.

NOTE: Some recipes call for ¼ cup milk and a dash of nutmeg.

Dad’s favorite recipe would probably be German egg noodles or Spaetzle. We would visit Grandma and Grandpa Kastensmidt and Dad’s Aunt Eve. She made the best Spaetzle. She would make the dough, boil the noodles and then fry them crisp and serve them with everything. –Anne Kastensmidt LaMere

Philip's Party Bisket [Biscuits] – Version I – Philip John Saraf

1/2 cup butter, softened
3 oz. pkg. cream cheese, softened
1 cup self-rising flour [Plus more for rolling out dough]

1. Cream butter and cream cheese. Add flour to make dough. [Refrigerate]
2. Roll out on floured board and cut. [Refrigerate 30 minutes]
3. Bake at 350 degrees for 12 minutes.

Party Bisket [Biscuits] – Version II – Philip John Saraf

1 cup self-rising flour [Plus more for rolling out dough]
1/2 cup melted butter
1/2 cup sour cream

Mix all together. Bake at 450 degrees for 15 minutes

NOTES: I recommend the book *Southern Biscuits* to learn proper steps in making biscuits as Uncle Philip's recipes lack instructions. The two recipes above were in Uncle Philip's own writing with minimal notes as he knew how to make them. Compiler's notes in [brackets].

Submitted by – Philip John Saraf

Zucchini Bread – From Philip's Favorites

3 eggs	3 cups flour
1 cup vegetable oil	1/4 tsp. baking powder
2 cups sugar	3 tsp. cinnamon
2 tsp. vanilla extract	1 tsp. salt
2 cups zucchini, grated and squeezed*	1 tsp. baking soda
1 ½-2 cups dried fruit: raisins, cherries	1 cup chopped pecans or walnuts

1. Grease and flour two 9x5 inch loaf pans. Preheat oven to 350 degrees.
2. Beat eggs until light and foamy. Add oil and mix. Add sugar and vanilla and mix.
3. Combine dry ingredients; add to the above mixture, mixing well.
4. Add grated zucchini, then fruits and nuts and mix well.
5. Pour into loaf pans and bake 1 hour. Cool 10 minutes, remove from pans and cool on wire rack. Freezes well.

*NOTE: Remove excess water from Zucchini so it will not make bread mushy. Place grated zucchini in center of smooth finished towel and twist until liquid is removed.

Banana Bread or Muffins – Kim Marie Fischer Peters

3 cups brown sugar	2 tsp. cinnamon
12 oz. (3 sticks) margarine or butter	3 tsp. baking soda
6 eggs	2 tsp. vanilla extract
12 ripe bananas, mashed	2 tsp. almond flavoring
2 cups pecans or walnuts, chopped	dash of salt
3 ½ cups unbleached all-purpose flour	1 tsp. cinnamon sugar to sprinkle on top (optional)

1. Cream together sugar and butter until light and fluffy. Add extracts and eggs – one at a time.
2. Mash bananas with a potato masher or in food processor and add to above.
3. Sift together flour, baking soda, salt, and cinnamon. Add half to batter and mix well; then the other half. Blend in nuts until well distributed in the batter.
4. Lightly grease and flour 4-5 loaf pans. Fill 2/3 full, sprinkle on cinnamon sugar lightly and bake in preheated oven at 350 degrees for about 60 minutes until knife inserted comes out clean. Should be very moist. If making muffins, reduce baking time considerably. Test at about 30 minutes.



Ashley Erin, Oliver, Kim Marie Fischer, Oliver Christopher
The Peters Family circa 1998

Submitted at the request of Oliver Christopher
"Chris" Peters ChrisPeters.net

When the kids were little, I made banana bread to use up all the bananas that had become too ripe. Our family does not like bananas once brown spots appear on the peel. I would store all the ripe bananas in a Ziploc bag in the freezer until I had enough for making bread.

Banana bread lost a lot of its appeal when we discovered that slightly thawed frozen bananas, taste like an amazingly rich and creamy ice cream with less calories and fat! No need for sugar or butter or flour or for baking! Great just as is! –Kim Marie Fischer Peters

Pumpkin Bread or Muffins – Kim Marie Fischer Peters

- | | |
|-------------------------------------|-----------------------------------|
| 2 cups brown sugar, loosely packed | 1 tsp. baking soda |
| 2 sticks (8 oz.) butter, softened | 1/2 tsp. baking powder |
| 3 eggs | 1/2 tsp. ginger |
| 15 oz. can Libby pumpkin | 1 tsp. ground cloves |
| 1/2 tsp. vanilla extract | 4 tsp. cinnamon |
| 3 cups unbleached all-purpose flour | 3 tsp. nutmeg |
| 1/2 cup pecans, chopped (optional) | |
| 1 ½ cups raisins | cinnamon sugar for top (optional) |

1. Cream together sugar and butter. Add eggs one at a time, mixing well. Add vanilla extract.
2. Gently stir in pumpkin with wooden spoon until well mixed.
3. Mix together all dry ingredients. Combine half of the dry ingredients with pumpkin mixture and mix well. Add remaining dry ingredients and mix. Stir in raisins and pecans and distribute evenly in the batter.
4. Lightly grease and flour 2 loaf pans. Fill 2/3 full, lightly sprinkle cinnamon sugar on top and bake in preheated 325 degree oven for about 60 minutes. Test at 50 minutes. If you are making muffins, reduce baking time considerably. Test at 30 minutes.

We don't eat a lot of sweet stuff anymore due to the calories, but when we were little, Mama made Pumpkin Raisin Bread, Amish Friendship Bread, and Banana Nut Bread which she shared with friends, my dad's co-workers, our teachers, and our favorite band at Church Street Station. She usually made 4-6 loaves at a time to share with others. Just so you know, they may have "bread" in their names, but they are just as good or better than any cake I've ever eaten and probably have just as many calories!
–Oliver Christopher "Chris" Peters ChrisPeters.net

Mama, can I have a cookie?



July 4th 1962 – The Tootle’s house – Nina Court
Clockwise: Stephen DeWayne Tootle, Robert Anthony
Fischer, Kim Marie Fischer, Sam David Tootle Jr.,
Iris Marie Beecher, Neil Joseph Fischer Jr.,
Elizabeth “Beth” Ann Tootle

Easy Cookies

- 1 cup granulated sugar
- 1 cup peanut butter (creamy or crunchy)
- 1 cup Old-Fashioned oatmeal
- 1 large egg

1. Lightly oil cookie sheet.
2. Combine all ingredients with a wooden spoon and roll into balls. You can make any size but use at least a tablespoon.
3. Bake at 350 degrees for 10 minutes.

You can add edible holiday decorations on top. For cherries put on top after baking 10 minutes, then bake one more minute. They are favorites of Bogie (Antoine “Bogie – Tony” Joseph Saraf) and Phyllis (Saraf Tabakian McShane). –Elizabeth “Beth” Stansbury Saraf

Bourbon Balls — Catherine “Katie” Margaret Gildea Fischer, Mary Elizabeth “Mamie” Gildea,
Florence Eleanor “Honey” Gildea and Elizabeth Jane Gildea - Sr. Mary Daria, R.S.M.

- 60 Nabisco Nilla wafers, crushed
- 2 cups powdered sugar (additional needed for rolling)
- 2 jiggers Bourbon, Rum or Sherry
- 2 ½ tbsp. white Karo syrup
- 1 cup chopped nuts (preferably pecans)
- 2 heaping tsp. cocoa powder
- Pinch of salt

1. Crush vanilla wafers.
2. Dissolve powdered sugar with Bourbon and Karo syrup.
3. Blend in Vanilla wafers, nuts, cocoa and salt.
4. Work into balls the size of a walnut.
5. Roll in powdered sugar and refrigerate for at least 2 hours.
Mixture may appear to be dry when rolling, but keep working it together. Adding liquid will make it soggy.

Makes about 4 dozen.

This recipe always makes me smile. It was one of my Dad’s (Neil Joseph Fischer, Sr.) favorites and was NEVER for the kids because of the alcohol in them. It was sent to me by Grandma Kate’s sister – Sr. Mary Daria Gildea, R.S.M.! Who says nuns aren’t fun! –Kim Marie Fischer Peters



The Gildea Girls: Florence Eleanor “Honey”,
Elizabeth Jane – Sr. Mary Daria, Catherine
“Katie” Margaret Gildea Fischer holding
hand of Charles “Chuckie” Fischer

Coconut Macaroons — Catherine “Katie” Margaret Gildea Fischer, Mary Elizabeth “Mamie” Gildea, Florence Eleanor “Honey” Gildea and Elizabeth Jane Gildea - Sr. Mary Daria, R.S.M.



Back row L-R: Christopher, Neil, Kathleen “Sissy” Russell
 Front row L-R: Katherine “Kathy” Fischer, Kim and Neil
 Fischer, Francis “Frankie” Fischer
 Gildea home – Wilmington Island – Easter 1958

14 oz. bag Bakers Angel Flake Sweetened Coconut
 1/2 cup flour
 Dash of salt
 2 tsp. vanilla extract
 1/2 tsp. almond extract
 1 can Eagle Brand condensed milk

1. Preheat oven to 350 degrees and line cookie sheet with parchment paper.
2. Mix coconut, flour, salt and extract in bowl.
3. Add condensed milk and mix thoroughly.
4. Using large spoon, form mixture into mounds about 1 ½ inches in diameter or larger.
5. Bake for about 10 minutes until golden brown. Cool on baking rack and store in air tight container. Makes about 50.

Aunts Honey and Daria sent me a coconut macaroon recipe years ago, but it is no where close to the ones I remember from my childhood. The macaroons that the Gildea girls used to make were

soft and moist and delicious, and actually tasted like the Archway brand in the grocery stores at Christmas or the ones they sell at Costco near Passover. I’ve tried many recipes and while this one doesn’t taste exactly like the ones Grandma used to give us, it comes close. —Kim Marie Fischer Peters

Fruit Bars — Catherine “Katie” Margaret Gildea Fischer, Mary Elizabeth “Mamie” Gildea, Florence “Honey” Eleanor Gildea and Elizabeth Jane Gildea - Sr. Mary Daria, R.S.M.

Dry Ingredients

4 ½ cups all-purpose flour
 2 tsp. baking soda
 1/2 tsp. salt
 1 tsp. cloves
 2 tsp. ginger
 1 tsp. nutmeg
 1 tsp. cinnamon

Fruit and Nuts

2 cups seedless raisins
 1/2 lb. dates – diced
 1 cup pecans – chopped

Wet Ingredients

1 lb. butter
 1 cup granulated sugar
 1 egg unbeaten
 1 cup unsulphured molasses



The Fischers - Wilmington Island - Christmas 1957
 Mary Ann Saraf, Charles “Chuck”,
 Little Neil or Bubba Neil, “Grandma Kate”
 Catherine Margaret Gildea Fischer and Kim Marie

1. Sift together dry ingredients as listed on previous page and then add fruit and nuts.
2. Cream together butter and sugar, blending in egg and molasses.
3. Gradually add dry ingredients and mix well. If mixture is too stiff, add enough cold water to make it pliable. If you don't, they will be too dry.
4. Line cookie sheet with parchment and arrange dough in long, narrow line about 2 inches wide.
5. Preheat oven to 350 degrees and cook for 9-12 minutes. Do not over bake or they will be dry.
6. Cut bars into small squares after it cools and sprinkle with powdered sugar.

Whenever we visited Grandma Kate (Catherine Margaret Gildea Fischer) and her siblings on Wilmington Island, we knew, as we began to say goodbye and get ready to leave, Grandma would disappear into the kitchen and bring out tins of goodies from the pantry under the stairs. She would hand Daddy a box filled with delights like sugar cookies, coconut macaroons, mincemeat cookies, fruit bars, Rice Krispie treats and sometimes cupcakes and Bourbon balls for the grownups!

Our well-rehearsed exit was as follows: Grandma handed Daddy the box of cookies, we walked to the car and hopped into the back seat. Said box of cookies was put on the front seat between Mama and Daddy, and we waved goodbye out the windows until we cleared the drive way and were out of view. Daddy would take one or two of his favorites out of the box and then hand the box to us in the back seat. I don't recall many of the goodies ever making it back home!

I thought it was Grandma Kate who created the sugary delights, but years later, after Grandma Kate and her sister Mary "Mamie" Gildea had died, Aunt Honey told me that Aunt Mamie and Aunt Daria were the actual bakers in the family and that Mamie had worked at Nugent's Bakery from about 1916-1918. –Kim Marie Fischer Peters



Kim Marie Fischer, Neil Joseph Fischer Sr., Catherine "Katie" Margaret Gildea Fischer, Henrietta "Retta" Fischer Russell, Neil Joseph Fischer, Jr. Gildea home – Wilmington Island – Christmas 1957

Iced Biscuits - Currant Cookies – Dorothea Elisabeth Schneider Peters

For most German recipes you need a Messbecher, as they measure by weight not volume. The Messbecher takes this into consideration, so you can measure ingredients without the use of a scale. You can see in the photo that 200 grams of "Zucker" – Sugar (left) is at a different line on the Messbecher than 200 grams of "Mehl" – flour (right).



Pastry

- | | |
|----------------------------|---------------------------------|
| 300 grams plain flour | 2 level tsp. baking powder |
| 100 grams granulated sugar | 2 packets OeKter Vanillin Sugar |
| 1 large egg | 150 grams butter |

1. Mix and sift together the flour and backing powder onto a pastry board or cool slab.
2. Make a well in the center and pour in the sugar, vanillin sugar, and the egg. Draw in some of the flour from the sides of the well to mix with these ingredients to form a thickish paste.



Dorothea Schneider Peters holding Oliver Peters - Summer 1953
 Oma and Opa Schneider's house
 Sankt Goarshausen, Germany

3. Add the cold butter, cut into small pieces and cover the whole with more flour. Starting from the middle, work ingredients quickly with the hands into a smooth firm paste. It should be sticky. Refrigerate until cooled and no longer sticky.
4. Roll out the pastry thinly and cut out small round shapes about 1 ¾ - 2 inches in diameter. Place on ungreased baking sheet. (Line with parchment paper for easy removal.)
5. Preheat oven to 400 degrees and bake at 375 degrees for about 8-12 minutes until edges are light brown. Slide parchment paper with cookies onto cooling racks and cool thoroughly.

Filling

Currant jelly – Crosse & Blackwell or Bonne Maman

Whisk jelly for smooth liquid consistency. After biscuits are cool, spread the underside of one with jelly or use piping bag. Top with the underside of another (so smooth sides of cookies face out). Pair off all the biscuits thusly, and return to parchment paper for icing.

Icing

125 grams powdered sugar and fresh squeezed lemon juice

Blend the sifted icing sugar with enough lemon juice as will give a thick coating consistency. Coat the top of each cookie pair with icing using pastry brush or piping bag. Allow to harden. Stack in container with wax paper between each layer.

This cookie is one of several treats my German grandmother Dorothea Elisabeth Schneider Peters made for Christmas Eve – and not a day before! The English translation is actually “Iced Biscuits” but she only used currant jelly for the filling, so we call them “Currant Cookies”. I like the combination of the sweet and tart flavors in this cookie. When you first make them the cookie is crisp, but that’s not when you eat them. Store them in an air tight container after baking and after a few days the cookie softens – delicious!

My mom learned how to make currant cookies when she married my dad, so I ask her to make them every Christmas. The cookies are made in three steps, but it is not hard, and it’s kind of fun helping make them! –Ashley Erin Peters Lewis

Pecan Sandies

1 cup butter or margerine	2 cups flour (sifted)
1/4 cup confectioners’ sugar	1 cup chopped pecans
2 tsp. Vanilla	1 tbsp. water

1. Cream butter and sugar. Add vanilla and water; mix well. Add flour and mix well. Add pecans.
2. Make small rounds on ungreased cookie sheet (do not flatten). Bake in preheated 300 degree oven for about 20 minutes until delicately brown.
3. Sprinkle with confectioners sugar while still warm.



60th Wedding Anniversary – June 2011
 Sitting: Klaus Hans Friedrich Peters and Dorothea Elisabeth Schneider Peters
 Standing: Steven James Lewis and Ashley Erin Peters

My Dad, Charles Frank Kastensmidt, was never a picky eater. He loved breakfast – always eggs over easy, toast and bacon or sausage. He also loved sweets!

The only recipe I made that I remember him saying how much he liked was your typical Pecan Sandies. I got the recipe from Mom's old Betty Crocker cookbook which is the one I would make for him. –Lisa Renee Kastensmidt Muck



Antoinette Rose Saraf and
Charles Frank Kastensmidt

Vanilla Crescents – Dorothea Schneider Peters

Pastry

250 grams plain flour
Pinch of baking powder
150 grams granulated sugar
3 packs Oetker Vanillin sugar
3 egg yolks
200 grams butter (about 7 oz.)
300 grams blanched and ground almonds (coarse grind)

For Tossing

1/2 cup powdered sugar
2 packs Oetker Vanillin Sugar

1. Mix and sieve together the flour and the baking powder onto a pastry board or cool slab. Make a well in the center and pour in the granulated sugar, vanillin sugar and egg yolks. Draw in some of the flour from the sides of the well to mix with these to form a thickish paste.
2. Add cold butter cut into small pieces and the almonds. Cover the whole with more of the flour and working from the middle, combine all these ingredients quickly with the hands into a firm smooth paste. If it is sticky, cool well through for some time in the refrigerator.
3. Form the pastry into rolls as thick as a thumb. Cut these into 1 inch pieces. Form these into 2 inch rolls with the ends a little thinner than the middle.
4. Lay crescent shapes on a baking sheet lined with parchment paper for easy removal and bake until golden brown, about 10 minutes at 350 degrees.
5. Sieve the powdered sugar and mix with the vanillin sugar. Put in Ziploc bag and toss the vanilla crescents in this while they are still warm. Put 4 or 5 crescents in the bag at one time and carefully shift the sugar in the bag back and forth to avoid breakage until cookies are coated.

This is another German cookie, so you need the Messbecher for measuring grams. I changed the recipe a little and added two extra packets of Vanillin sugar because I like vanilla!

My kids and Oliver love this cookie, too. We like the crunch and the almonds! If I have time for Christmas baking, there are only two cookies that I make and this is one of them!

–Kim Marie Fischer Peters



Oliver Christopher Peters, Shelby the dog,
Ashley Erin Peters Lewis, Steven James Lewis
Christmas 2015

A Special Brother - Philip John Saraf



Happy Birthday to a gentle man and a very "special brother"
Who secretly deprives himself to bring happiness to others
His kinship I consider an honor and a treasure
As I meditate upon him I write with utmost pleasure

Comfort and love he's shown, the broken hearts he's mended
He's been more than a brother; he's been a dear and loving friend
Thankful for all the beauty and happiness through him I have known
And being grateful for his kindly deeds I am not alone.

Forgotten old folk he surprises with gourmet meals, parties and special favors
Leaving them filled with a sense of worth and happiness long after to savor
Appearing to be the "Sheik" of Harris Street though dental technician in disguise
This saintly man feels unexpected reward as tears of joy fall from feeble eyes

The bewildered and forsaken so readily he befriends
Disregarding status, age or color of the skin
For the troubled young he cares enough to help get a better start
While all those whose lives he's touched are aware of his over-sized heart
His philosophies, his prophesies, his poetry and his art
Reflect the beauty and wisdom of his soul and pure and loving heart

I pray God bless and keep watch over this "special brother" of mine
As the love he tries to give away comes back to him each time
And may this "special brother" on this very special day
Be filled with the same happiness he brings to those along life's way
And may this wondrous experience mingled with deepest love from me
Follow him daily and along with his deeds to the depths of eternity

Rose Marie Saraf Tootle

Composed in the 1970s when Phillip lived at 118 East Harris Street
in Savannah, just around the corner from the Cathedral of St. John the Baptist.

But Mama, it's got fruit in it!

Fresh Apple Cake – From Philip's Favorites

1 cup cooking oil	1 tsp. salt
2 cups sugar	1 tsp. ground cinnamon
3 eggs, well beaten	1 tsp. ground nutmeg
2 ½ cups flour	1 tsp. vanilla
2 tsp. baking powder	4 cups chopped, peeled apples
1 tsp. baking soda	1 cup ground pecans (optional)

1. Combine oil and sugar. Beat in eggs.
2. Sift together dry ingredients and add to egg mixture.
3. Fold in vanilla, apples and pecans.
4. Bake in a 13x9 inch pan at 325 degrees for 55 minutes.
5. Cool and ice cake with Vanilla Cream Cheese Icing (below).

Cake will keep moist and fresh for days. Serves 12.

Vanilla Cream Cheese Icing – From Philip's Favorites

1 pound box confectioners' sugar
8 oz. package cream cheese
1/2 cup margarine or butter
2 tsp. vanilla extract
1 cup chopped pecans

Have all ingredients at room temperature. In a large bowl with mixer at low speed, beat sugar, cream cheese and margarine until smooth. Add vanilla; then stir in pecans.

Irene[s] Blueberry Pizza – From Philip's Favorites

1 box Pillsbury yellow cake mix	1/2 cup chopped nuts
1 ¼ cups rolled oats	1/4 cup brown sugar
1/2 cup butter, melted	1/2 tsp. cinnamon
1 egg	21 oz. blueberry pie filling

1. Heat oven to 350 degrees and grease 9x13 inch pan.
2. In large bowl, combine cake mix, 1 cup rolled oats and 6 tbsp. melted butter. Reserve 1 cup of this mixture for topping.
3. Add 1 egg to remaining mixture and press in prepared pan. Bake 12 minutes at 350 degrees.
4. To reserved mixture for topping, add remaining 2 tbsp. butter, 1/4 cup rolled oats, brown sugar and cinnamon.
5. Remove cake from oven, spread with blueberry pie filling. Sprinkle with topping. Return to oven and bake 15 to 20 minutes until topping is light golden brown. Cool and cut in wedges or squares.

Enjoy. –Philip John Saraf

I have not been able to identify "Irene," but she must have made this cake for Philip and he must have liked it! – Kim Marie Fischer Peters

Peach Dessert – Philip John Saraf

From “Love is Main Ingredient in Philip Saraf’s Cooking,” Savannah News-Press, July 19, 1978, Polly Powers wrote: “The dessert is a summertime favorite of Philip Saraf’s. It wasn’t too sweet considering the ingredients. The topping was lighter than plain sour cream. It was very refreshing on a sweltering July afternoon.”

2 cups fresh peaches peeled and chopped
1/4 cup plus 3 tbsp. honey
1 pint sour cream
1 tsp. brown sugar
1 piece candied ginger chopped very fine
1 tsp. orange extract or 2 tsp. concentrated orange juice

Put peaches in glass container. Pour 1/4 cup honey over peaches and let sit in refrigerator overnight. Before serving mix sour cream, 3 tablespoons honey, brown sugar, ginger and orange extract. Pour over peaches and serve.

Submitted by Philip John Saraf

Peaches & Cream Pie – From Philip’s Favorites

3 cups fresh, chopped peaches
1 unbaked 9-inch deep dish pastry shell
1 cup sugar
1/3 cup all-purpose flour
1/8 tsp. salt
2 eggs, beaten
1/2 cup sour cream

Topping

1/2 cup sugar
1/2 cup all-purpose flour
1/4 cup butter or margarine

Garnish

1 fresh peach, sliced

1. Place 3 cups of peaches in pie shell.
2. Combine 1 cup sugar, 1/3 cup flour and salt. Add eggs and sour cream, stirring until well-blended. Spoon over peaches.
3. For topping: Combine 1/2 cup sugar and 1/2 cup flour; cut in butter until mixture resembles coarse meal using a pastry blender. Spread evenly over the pie.
4. Bake at 350 degrees for 60 minutes or until golden brown. Use sliced peaches for garnish.

Fresh Pear Crumb Cobbler – Philip John Saraf

6 winter pears – peeled, cored, thinly sliced
2 tbsp. sugar
1/2 tsp. ground cinnamon
1/8 tsp. ground allspice
2 tbsp. fresh lemon juice
1/2 cup firmly packed light brown sugar
1/2 cup sifted all-purpose flour
1/4 cup butter or margarine
1/2 cup chopped nuts
1/2 cup fine dry bread crumbs

1. Place pears in 1 1/2 quart casserole.
2. Combine next four ingredients and toss lightly with pears.
3. Mix brown sugar and flour. Add 2 tablespoons butter and cut in until mixture resembles coarse crumbs. Add nuts and sprinkle over pears.

4. Dot with remaining butter. Top with fine bread crumbs.
5. Bake in oven preheated to 350 degrees for 30 minutes or until pears are tender and top is brown.

Submitted by Philip John Saraf



Mary Beecher's Pear Preserves – Mary Gannam Saraf Beecher

Pineapple pears (see photos on the following pages)

Granulated sugar
1/8 cup lemon juice
Ground cinnamon

1. Peel and slice pears.
2. Cover sliced pears with sugar in pan that you will cook them in.
3. Add 1/8 cup lemon juice and sprinkle with cinnamon.
4. Cook next day until clear and reddish in color.
5. Pour in mayonnaise or peanut butter jars that are sterilized.*

Sterilize glass jars in 225 degree oven for at least 5 minutes. Boil metal lids in water just 5 minutes.

I made this recipe years ago with pears from Mama's (Mary Gannam Saraf Beecher) tree. Mama didn't give me any definite measurements, so I just guessed at how much sugar to use by sprinkling it over the cut pears. You can use regular canning process with canning jars. The preserves are delicious! –Elizabeth "Beth" Stansbury Saraf

*Compiler's Note: If you can the pears, please refer to current canning methods. You can also freeze the preserves in lieu of canning and keep a jar or two in the refrigerator.

Pear Cobbler – Phyllis Saraf Tabakian McShane

6 cups thinly sliced pears
2 cups granulated sugar
1 tsp. ground cinnamon
Dash of ground cloves

1. Peel and slice pears thinly.
2. Cover sliced pears with sugar in pan that you will cook them in.
3. Add cinnamon and cloves. Taste a teaspoon of the mixture to determine if you need more sugar.
4. Place in buttered casserole, top with cobbler dough and bake at 350 degrees for 45 minutes until crust is browned.

Grandma Annie Abraham Gannam made pear and apple pies and she baked a delicious banana cake which she knew I loved. She always had one ready for me when mama would take us to visit,

We walked from the stop at 45th and West Broad down 45th to Hopkins Street to their home at 53rd and Hopkins. We were all very young and followed mama like little chickens down the dirt roads to reach our grandma's house! –Phyllis Saraf Tabakian McShane



Phyllis Helen Saraf Tabakian McShane and Henry "Hank" McShane - Phyllis' 80th Birthday

So, Mary Beecher's pear preserve recipe was probably passed down from Great Grandma Annie Abraham Gannam!

All of us old enough to remember Great Grandpa Gannam, remember him using the long pole to shake the branches of his pear trees so the pears would fall to the ground for us to gather up and take home. As a young child, I remember Grandpa with his thick Lebanese accent tell us as he led us from the house to the garden like the Pied Piper, "Come, we get some bears from da trees."

Getting bears from trees sounded mighty exciting at the time, but those pears were even better, especially once they were made into preserves and, my favorite, pear cobbler!

In case you've never seen them, the pears are hard cooking pears with tough rough mottled light greenish, brownish, yellowish skin and must be prepared before they ripen. Asian and Chinese pears are NOT the same. According to the Florida Extension Service, Grandpa Gannam's pears were likely a variety common in the 1890s called Pineapple Pears. Grown for canning, the variety fell out of popularity by the 1950s as fewer and fewer people canned their own fruits and vegetables. Floridians call them "sand pears" because of the coarse gritty texture of the fruit, however, Florida sand pears are often much smaller. The trees can be found on abandoned family farms and on old homesteads. They mature in September and October and make amazing preserves and cobblers.



I searched for the pears here in Florida for years since Grandma Beecher died. I finally found them in a small nursery on what was once a family farm in Seville, Florida, about 90 minutes from my home, called Keene Acres. When Carolyn Keene (in her 70s) told me that the pear tree was about 100 years old, I knew it was the right pear and made the 3-hour round trip! –Kim Marie Fischer Peters



Pear Cobbler Using Pear Preserves

Pear Preserves

- 2 heaping quarts peeled and sliced pears*
- 1 cup sugar (1/2 cup per quart pears)
- 2 tsp. ground cinnamon (1 tsp. per quart pears)
- 1/4 cup lemon juice (1/8 cup per quart pears)
- 2-3 tbsps. cornstarch (to thicken liquid for cobbler)

*Two heaping quarts uncooked peeled, sliced pears with sugar and lemon juice yields about 5 cups pear preserves plus liquid.

1. Peel pears, removing stem and blossom ends. Do not remove core, just cut in large pieces leaving the core and discard.
2. Add lemon juice to the pear slices in large heavy stock pot or sauce pot (depending on amount of pears) and lift from bottom to top to distribute lemon juice to all the fruit.
3. Combine sugar and cinnamon and add to pear slices, lifting from bottom to top to coat pears.
4. Bring to slow boil over medium heat, stirring often with flat top wooden spoon to keep pears from burning. Stir gently so pear slices do not break up. Reduce to simmer for 30-40 minutes, and cook just until fork tender – not mushy. Do not cover pot as condensation will dilute the syrup.

Cobbler Filling

1. Pour liquid off pears into small sauce pan. Should be about 3 cups of liquid. Put pears into large casserole. Bring pear liquid to slow boil on medium heat.
2. Using 1 tbsp. cornstarch for each cup of liquid drained from pears, create a slurry using 1/3 of the pear liquid and cornstarch. Whisk cornstarch and pear liquid until totally dissolved. Add to heated pear liquid and stir constantly to prevent lumps. When thick, pour over pears in baking dish.

Cobbler Dough

2 cups Original Bisquick mix
 1/3 cup milk or Carnation evaporated milk
 3 tbsp. granulated sugar
 3 tbsp. softened butter

Extra butter, sugar cinnamon for top

1. Preheat oven to 350 degrees.
2. Mix all ingredients until soft dough forms. Spread spoonfuls of the dough thinly on top of the warm pear preserves. Add a few thin slices of cold butter on top of and/or under the dough and lightly sprinkle with cinnamon sugar if you like. Bake 50 minutes or until topping is golden brown and cooked through. If top browns before dough is done, cover lightly with tin foil and continue baking until dough is done.
3. Serve cobbler warm. If you refrigerate, microwave each serving to warm slightly before serving.



When I found the pears here in Florida, I bought two 5-gallon buckets full so I could try to figure out the proper ratio between pears, sugar and cinnamon. I don't remember ever having Grandma's recipe, but I remember pears piled high in a large pot on her stove on Hopkins Street and sugar piled high on



top of the pears. Grandma's preserves were really sweet in a thin syrup. They were pinkish brown in color with the wonderful taste and smell of cinnamon and there were whole cloves in the jar. She would keep them in the refrigerator in old glass peanut butter and mayonnaise jars.

I can remember eating the delicious pear preserves on buttered toast with a tall glass of milk from Starland Dairy, sitting at Grandma's chrome and yellow kitchen table with the matching yellow vinyl covered chairs. –Kim Marie Fischer Peters

Pumpkin Pudding – Kim Marie Fischer Peters

1 cup brown sugar
2 tbsp. cornstarch
2 tsp. nutmeg
2 tsp. cinnamon
2 – 12 oz. cans Carnation Evaporated Milk

1/2 tsp. cloves
1 tsp. ginger
1 tsp. salt
29 oz. can Libby's pumpkin
4 large or Jumbo eggs

1. In small mixing bowl mix brown sugar, cornstarch, spices, and salt so there are no clumps. Press clumps between fingers if needed. Add one can evaporated milk and blend until well mixed.
2. In large mixing bowl combine pumpkin and one can evaporated milk and mix well. Add sugar and spice mixture to pumpkin mixture and mix well.
3. Whisk eggs in the small mixing bowl and add to pumpkin mixture, mixing well.
4. Spray two 8 or 9 inch square** glass baking dishes with non-stick baking spray. Divide pumpkin mixture equally between the two dishes. Bake for about 45 minutes in preheated 350 degree oven. Baking time varies depending on the size of the baking dish/depth of the pumpkin. Butter knife inserted in center should come out clean. If your oven cooks hotter, reduce your baking temperature accordingly or calibrate oven to the correct temperature. Allow to cool on cooling rack for about an hour and refrigerate for at least 2 hours. Serve plain or add a dollop of low-fat whipped cream.

*You can use low fat, regular or no-fat Carnation evaporated milk but calories, fat and cholesterol will change.

**I use two 1.5 quart divided Corning French White oval casserole dishes. You can use individual baking dishes but will need to adjust cooking time.

ONE SERVING (1/8 OF TOTAL COOKED) = % DAILY VALUE

130 Calories/20 from fat	Dietary Fiber 2g - 10%
Total Fat 2g - 3%	Vitamin A 130%
Saturated Fat 1g - 6%	Calcium 15%
Cholesterol 60mg - 20%	Iron 4%
Sodium 220mg - 9%	Sugars 16g
Carbohydrates 28g - 9%	Protein 5g

My son Christopher Peters and my son-in-law Steven Lewis love pumpkin pie, so I make it quite often for them. This year we discovered that my husband Oliver needs to restrict his intake of salt and fat and pumpkin pie crust has lots of both, so I experimented with my pumpkin pie recipe, adding cornstarch to give it a firmer texture and created a tasty option for Oliver that all the kids like.

My family loves it all year, but it's a good option at Thanksgiving for dinner guests who have wheat allergies or who are trying to eat gluten-free but still want their pumpkin. —Kim Marie Fischer Peters

Pumpkin Pasties – Kim Marie Fischer Peters

1 $\frac{3}{4}$ cups all-purpose flour
1/2 cup brown sugar, firmly packed
2 sticks cold butter cut into small pieces
2 – 15 oz. cans Libby's pumpkin
2 – 14 oz. cans sweetened condensed milk
4 eggs slightly beaten

2 tsp. ground cinnamon
2 tsp. ground nutmeg
1 tsp. ground ginger
1/2 tsp. ground cloves
1 tsp. salt
2 level tbsp. cornstarch

1. Combine flour and brown sugar; cut in butter with pastry knife; set aside 1 1/2 cups crumb mixture for topping. (If you want to add spices to the pastry, add half the amounts listed to the flour and sugar.) Press remaining crumb mixture in bottom and halfway up the sides of a 9x13 inch baking dish.
2. Combine pumpkin, milk, eggs, spices, and salt with whisk until well blended. Pour pumpkin mixture over the crust. Spread remaining crumb mixture evenly across the top.
3. Bake at 350 degrees for 60-70 minutes, until browned and set. Cool completely. Cut into bars. Store in refrigerator.

This is not the Pumpkin Pasties recipe in Harry Potter cookbooks. I created it hastily for a Harry Potter party we had at the library – long before the cookbook arrived on the scene. I found several pumpkin recipes online and altered them to create this treat. It was well-received at work and my family liked it as well. In case you don't know, I adore Professor Minerva McGonagall of Hogwarts fame and made my own costume (I bought the hat – it's too hard to recreate that!)

—Kim Marie Fischer Peters

Pumpkin Cake

- | | |
|--------------------------|--------------------------|
| 3 cups all-purpose flour | 2 sticks butter |
| 2 tsp. baking powder | 1 cup granulated sugar |
| 1 tsp. baking soda | 3/4 cup brown sugar |
| 1/2 tsp. salt | 5 large eggs |
| 2 tsp. ground cinnamon | 15 oz. can Libby pumpkin |
| 2 tsp. ground nutmeg | 1 1/2 tsp. vanilla |
| 1/2 tsp. ground ginger | |
| 1/4 tsp. ground cloves | |

1. Heat oven to 350 degrees. Grease and flour two 9 or 10 inch round cake pans.
2. In a medium bowl, combine flour, baking powder, soda, salt, and spices.
3. In separate bowl with mixer set on medium speed, cream together the butter and sugars. Add eggs, one at a time, mixing well after each addition. Add pumpkin and vanilla, mixing thoroughly.
4. Slowly mix in dry ingredients about a cup at a time. Continue mixing until smooth and well blended. Fill pans evenly and bake for 35-40 minutes or until a wooden toothpick comes out clean when inserted in center. Cool completely and top with Cream Cheese Icing.

Cream Cheese Icing

- 1 stick (4 oz.) butter, softened
- 2 - 8 oz. Philadelphia brand cream cheese, softened
- 2 lbs. powdered sugar, sifted
- 3 tsp. vanilla extract

Cream together butter and cream cheese. Add remaining ingredients; beat well until smooth. Makes enough to nicely frost and decorate a 2- layer pumpkin cake.

Submitted by Kim Marie Fischer Peters



Kim Marie Fischer Peters and friend?
Halloween at the
Orlando Public Library - 2000

Pumpkin Pie – Kim Marie Fischer Peters

3/4 cup brown sugar
1/2 tsp. salt
1 tsp. ground nutmeg
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves



Oliver Christopher and Ashley Erin Peters
Christmas circa 1993

1 tbsp. cornstarch
15 oz. can Libby pumpkin
12 oz. can Carnation evaporated milk
2 extra large eggs
1 deep dish pie crust (follow directions on pkg.)

1. Combine all dry ingredients in a small mixing bowl and press out any clumps. Gradually add half the evaporated milk whisking until well blended.
2. In large mixing bowl combine pumpkin and remaining evaporated milk and mix well. Add dry ingredients to pumpkin mixture and whisk until thoroughly blended.
3. Whisk eggs in the small mixing bowl. Add to pumpkin mixture and thoroughly mix.
4. Bake on center rack in preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees and continue baking 45-50 minutes until butter knife inserted into pie comes out clean.
5. Cool on wire rack for at least 3 hours before serving or cool one hour and refrigerate if you like chilled.

My brother-in-law Steven Lewis and I love pumpkin anything, but pumpkin pie is our favorite dessert. When Mom asks what treat we want for birthdays or special occasions, we both respond: "Pumpkin Pie!" I admit, I

really like her cheesecake and if pear cobbler is an option I might opt for that since it is so rare that we have the opportunity to have pear cobbler, but any other time it would have to be pumpkin pie.

I've tasted lots of pumpkin pie and Mom's pie tastes better to me than anyone else's. Who knew that using brown sugar instead of white sugar and adding one teaspoon nutmeg makes all the difference! She does mix it differently than it says on the Libby Pumpkin label, and also adds one tablespoon cornstarch for a more firm consistency, but it's the nutmeg and the brown sugar that makes the difference. It's the only pumpkin pie that I love! —Oliver Christopher "Chris" Peters ChrisPetersGuitar.com

Fruit Flan or Obsttorte – Dorothea Elisabeth Schneider Peters

Cake or Tortenboden

70 grams butter or margarine
70 grams sugar
2 packets Oetker Vanillin sugar
2 eggs
Pinch of salt
150 grams plain flour
1 level tsp. baking powder
About 2 tbsp. milk



1. Cake Mixture: cream the butter and gradually add to it the sugar, vanillin sugar, eggs and salt.
2. Mix and sieve together the flour and baking powder and add to the creamed ingredients alternately with the milk, but use only as much milk as will give a firm dropping consistency.
3. Grease a large flan tin (10 ½ inch diameter) and dust with flour. Fill the cake mixture into the flan tin and smooth it level. Bake about 20-25 minutes in preheated 350 degree oven.



Custard

1 small box Jell-O Cook & Serve Vanilla Pudding (Not instant or sugar free)
Milk or Carnation evaporated milk (follow recipe on box for pie filling)

Cook the pudding according to instructions on the box. Set aside to cool a little, stirring every few minutes to prevent film from forming or cover with plastic wrap or do what I do and let the film form and give it to the kids to eat for a treat! When cool, spread evenly on the flan base.

Fruit Topping

You can use any combination of canned peaches, sour cherries or gooseberries; fresh bananas, kiwi, strawberries, maraschino cherries. Any fruit you like is fine. Canned fruit should be drained well and liquid reserved for the glaze. Fresh fruit like peaches, apricots, strawberries, kiwi, banana, should be washed, peeled if necessary, and cut into decorative bite size pieces. Arrange fruit in decorative pattern on top of the custard, overlapping so you have good portion of fruit on each slice of torte. Place contrasting color fruit as accents and seal with glaze.

Glaze

1 packet Dr. Oetker clear glaze
Fruit juice (reserved liquid from canned fruit) or water
Sugar (Add more sugar if using sour cherry liquid, less if heavy syrup.)

1. Make the cake glaze according to the directions on the packet with this exception: Mix glaze powder and sugar before adding liquid. Then add a little of the liquid to the mixture and whisk until totally dissolved. This helps prevent lumps when you mix into the boiling juice or water.
2. Pour glaze over the fruit before it cools as it will solidify slightly as it cools. Spoon carefully around the edges of the cake flan or torte so it does not pour over the edge.



From the first time I met my husband Oliver's parents, his mother always seemed to be making obst torte (fruit flan) – sometimes with gooseberries, sometimes strawberries, and lots of peaches. She did not add custard to her torte; she made whipped cream for a topping instead. Dorothea gave me a copy of "Dr. Oetker's German Home Baking" cookbook so I could learn to make these treats for Oliver. The book is now discolored and worn and shows the typical wear and marks of repeated use.

Oliver's and the kids' favorites are a torte made with peaches, bananas and maraschino cherries, and a sour cherry torte. I use clear glaze on both and we have whipped cream, too. Most larger grocery stores carry Dr. Oetker vanillin sugar and glaze, all German food stores carry Dr. Oetker or a less expensive variety, or you can order it online or email me and I'll send you some!

You can make your own vanilla sugar by crushing a vanilla bean between your fingers and putting it in a jar of sugar for about a week. –Kim Marie Fischer Peters

Dresden Stollen – Kim Marie Fischer Peters

Fruit

1 cup amaretto
2 oz. candied orange peel
1 cup dried apricots
1 cup golden raisins
1 cup regular raisins or currants
6 oz. candied cherries
3 cups chopped blanched almonds
Zest from 1 ½ lemons (Use a Microplane zester)



Dough

1/2 cup lukewarm water	1 ½ tsp. each: cardamom, mace, nutmeg
2 pack yeast	1 tbsp. almond extract
1 cup + 1 tbsp. granulated sugar	2 cups milk
2 tsp. salt	2 tbsp. amaretto liquid from soaking fruit
4 eggs slightly beaten	1 ½ cups (3 sticks) unsalted butter
	7-8 cups flour

Filling and Coating

1/2 cup melted butter
1/2 cup granulated vanilla sugar with 1/2 tsp. nutmeg for filling

Vanilla confectioner's sugar and 1/2 tsp. nutmeg for coating

1. Combine amaretto and all fruit. Let stand several hours or overnight, mixing every few hours. Drain fruit, reserving fruit and Amaretto.
2. Dissolve yeast in lukewarm water according to package directions, sprinkle with 1 tablespoon sugar and set aside in warm place for 10 minutes or until foamy.
3. Scald milk with 1 cup granulated sugar, salt and 1 ½ cups butter. When butter melts, cool to lukewarm. Add lemon zest, 2 tablespoons reserved amaretto and almond extract. Stir in yeast and 2 cups flour. Mix well and set in warm corner for 30 minutes or until dough bubbles.
4. Stir in eggs and work in as much remaining flour as needed to make soft, light dough that does not stick to your hands.
5. Dredge drained fruit lightly in flour.
6. Turn dough onto floured board and knead until dough blisters and is smooth and elastic.
7. Knead in fruits and nuts only until well distributed. Gather into a ball, place in floured bowl and dust top lightly with flour. Cover loosely and let rise in a draft-free corner for 1 hour, or until doubled in bulk.
8. Punch down and divide into thirds and set aside for 10 minutes. Lightly roll each third into an oval about 3/4 inch thick. Brush top of each oval with melted butter and sprinkle with granulated sugar and nutmeg.
9. Fold each oval lengthwise, almost in half so edges do not quite meet, press closed.



10. Slide loaves onto parchment paper on baking sheet and brush tops with melted butter and let rise in a draft free corner for 1 hour or doubled in bulk.
11. Bake in preheated 425 degree oven for 10 minutes then reduce heat to 325 degrees and bake for 45 minutes or until golden brown. Test loaf before removing from oven. A knife inserted into the middle of the Stollen should come out clean. If loaves begin to brown early, cover with tin foil tent. I tent and uncover about 20 minutes before done to prevent burning.
12. Cool slightly and cut large loaves into two or three chunks. While still warm, brush entire piece with melted butter and dust with powdered vanilla sugar and nutmeg mixture. Cool completely.



NOTES: You can use any type of dried fruit you like. The original recipe had more candied fruit, but I don't like it that sweet. It also calls for rum but I prefer Amaretto. I put powdered sugar and nutmeg mix into a huge Ziploc bag and put one chunk of buttered Stollen in at a time so it is totally coated with powdered sugar. Double wrap in wax paper, seal in aluminum foil and store for two weeks in the freezer so the fruit flavors work through. Can be frozen for months. Microwave slices of previously frozen Stollen for 10-15 seconds to soften. You can butter and powder sugar the Stollen again prior to cutting and serving if you like.

Vanilla Sugar

Place one pound granulated sugar in a jar with 2-3 whole vanilla beans. Squeeze the beans between with your fingers before putting in jar. Close jar tightly and let stand for one week before using. Replenish sugar as it is used up. Use as needed in recipes. Vanilla beans need replacing after 6 months.

My husband and his parents were born in Germany. They adhered strictly to German Christmas customs. The tree was brought into the house and decorated on Christmas Eve until they became much older. They only attended the Christmas Eve candlelight service at their Lutheran Church, and expected us to be there for dinner, go with them to church, and return for cookies afterwards.

My mother in law, Dorothea Elisabeth Schneider Peters, baked cookies only at

Christmas: Currant Cookies, Lemon Hazelnut Cookies, Coconut Macaroons, and Katzensungen. Both my in-laws liked Dresden Stollen but my mother-in-law did not bake anything that required yeast. I didn't like the taste of the traditional Stollen they bought at Dunderbak's at Altamonte Mall because of the citron and candied fruit, and thought I could make a few changes and make it taste great.

My recipe is based on one from "Visions of Sugarplums" cookbook but with different fruit, Amaretto instead of rum, and more spices. It was well-received by my in-laws and their German friends. For many years, I made at least six large loaves yielding 18 chunks. I changed the recipe each time I made it based on notes I made the previous year. I haven't made Stollen in many years, as it takes the better part of a day and the in-laws and their German friends are all gone now. –Kim Marie Fischer Peters



Christmas 2011 – Eustis, Florida.

Steven Lewis, Ashley Erin, Oliver Christopher and Oliver Peters, Dorothea Elisabeth Schneider Peters and Klaus Hans Friedrich Peters

Upton-Walden Fruit Cake – Elizabeth Jane Miranda Upton Ivey Travers and Adaran Miranda Walden Upton

- 2 lbs. plain all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 ½ lbs. granulated sugar
- 1 dozen eggs
- 1 lb. butter (4 sticks)
- 3 lbs. seedless raisins
- 1 lb. glazed pineapple
- 1 lb. glazed whole cherries
(red and green)
- 1 ½ lbs. mixed fruit
- 1 ½ lbs. pecans

1. Preheat oven to 250 degrees.
2. Mix flour, baking powder and salt with fruit.
3. Cream butter, sugar and eggs.
4. Blend both mixtures together well.
5. Line 4 or 5 loaf pans 5x9x3 inches high with foil.
Do not grease pans. Fill loaf pans with batter.
6. Cook at 250 for approximately 1 hour 45 minutes
or until done (use cake tester).
7. Leave foil on cakes until you are ready to serve them. Cakes will
keep fresh in a cool room, but after three weeks store in freezer.

Submitted by Florence Eleanor “Honey” Gildea and
Sister Mary Daria, RSM - Elizabeth Jane Gildea

This fruitcake has been a favorite of the Gildea, Fischer, and Russell families for decades, but it’s not a favorite of mine or my family!

One of the hardest things I’ve ever had to do was tell my dear aunts Honey and Daria that my family did not like fruitcake. Every Christmas they sent us a fruitcake and it went straight into the freezer and stayed there until I felt justified in throwing it away. I couldn’t stand the thought of Honey and Daria working so hard and paying for the expensive ingredients and postage, so I finally had to tell them.

They also gave me a copy of the recipe and the note at the bottom provides the recipe’s family lineage: “This recipe was handed down from your great great grandmother Elizabeth Jane Upton Ivey Travers who presumably inherited it from her Mother. –Honey and Daria”



This is why I attributed the recipe to Adaran Miranda Walden – mother of Elizabeth Jane Upton Ivey Travers, who is the mother of Mary Ivey Gildea, who is the mother of my grandmother – Catherine Margaret “Katie” Gildea Fischer.

I could also call it the “D.A.R. Fruit Cake,” as these women are my link to Georgia Revolutionary War patriot Thomas Hanna who served with the Burke County Militia.
–Kim Marie Fischer Peters, D.A.R. Member Number 932809

Photo: Elizabeth “Eliza” Jane Upton (1st husband Milton Ivey) with 2nd husband Owen Travers. Great Great Grandmother of compiler.



Photos by John Russell and his wife Susie Cromartie - Wilmington Island - 2016



Old Fashioned Fruit Cake – Rose Marie Saraf Tootle

3/4 lb. (3 cups) sifted all-purpose flour	3/4 cup light brown sugar, packed
1/2 tsp. baking powder	3/4 cup granulated sugar
2 cups pecan halves (other nuts optional)	2 tbsp. molasses
1/2 cup glazed pineapple	1/2 cup butter (1 stick)
1/2 cup candied cherries	5 eggs
1 cup candied citron	pinch of each: mace, cinnamon,
1/2 cup dates (optional)	cloves, nutmeg, salt, orange peel
3/4 cup raisins	Extra flour for coating fruit

1. Coat fruit with a little flour (about 1/2 cup). Let stand 3 or 4 hours, turning occasionally. Add fruit to batter last.
2. Combine remaining ingredients. Batter should be moist but heavy in consistency.
3. Line two 9x5 inch loaf pans or one large pan (tube or springform) with several thicknesses of parchment paper, greasing the innermost sheet (the one touching the batter). Turn batter into pans and bake at 300 degrees for 3 hours.

Cake is best when made in advance – the longer the better. Cool completely. Wrap well with heavy foil. At some point, you can pour 1/2 cup of whiskey over cake (optional). After aging, cake can be frozen wonderfully. –Rose Marie Saraf Tootle

Apple Cake with Brown Sugar Icing – From Philip's Favorites

1 cup cooking oil
2 cups sugar
3 eggs, well beaten
1 tbsp. vanilla
2 ½ cups flour
1 tsp. baking soda
2 tsp. baking powder
1 tsp. salt
1 cup chopped pecans
3 cups chopped, peeled apples
Cinnamon and allspice (Philip doesn't specify how much of each.)



1. Cream well the oil, sugar and eggs; then add vanilla.
2. Sift dry ingredients together and blend into creamed mixture. Fold in pecans and apples.
3. Pour into well-greased Bundt pan and bake at 350 degrees for 55-60 minutes.
4. Remove cake from pan after cooling 10 minutes and cool completely. Ice with Brown Sugar Icing.

Brown Sugar Icing

1 cup light brown sugar	1/4 cup evaporated milk
1 stick melted butter	1 tsp. vanilla

Bring the sugar, milk and butter to a boil, stirring constantly. Remove from heat immediately and stir in vanilla. Beat with a wooden spoon until the icing is cool. Pour over cake.



Neil Joseph Jr., Robert Anthony, Kim Marie Fischer Peters, Mary Ann Saraf Fischer, Neil Joseph Sr., Michael Steven – The Fischer Family

Ambrosia – Mary Ann Saraf Fischer

- Navel oranges cut into bite size pieces
- Bananas, sliced into bite size pieces
- Maraschino cherries
- Shredded coconut

Combine all of the above and a little of the maraschino cherry liquid. Mix to distribute fruit evenly, but do so carefully so as not to bruise the bananas. Refrigerate to chill through but not long enough for bananas to brown.

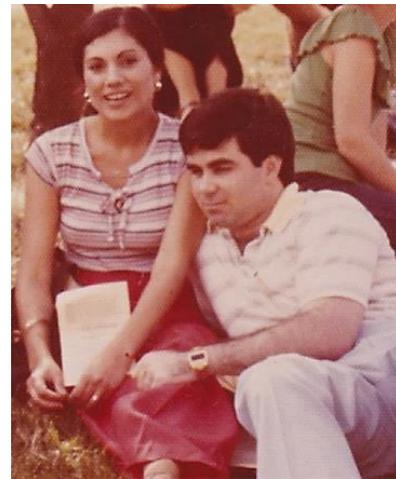
Submitted by Kim Marie Fischer Peters

Kathy's Strawberries and Cream

- 1 large box Jell-O or Royal Cook & Serve vanilla pudding Milk (Follow directions on box for pudding.)
- 16 oz. Cool Whip topping
- 1 quart fresh organic strawberries, sliced
- 10.75 or 16 oz. Sara Lee All Butter Pound Cake cut into cubes

1. Cook pudding as directed on box. Cool or chill to thicken, about 5 minutes. Fold in Cool Whip.
2. Spoon a little pudding into glass casserole dish, then add half the cake cubes and strawberries and top with pudding mix. Repeat ending with pudding and strawberries.
3. Chill for 4 hours or until set.

My family loves this dessert. It is quick and easy and delicious! I generally double the pudding or use one large and one small box and increase the Cool Whip topping accordingly. I never use dairy, so I substitute coconut milk or almond milk for regular milk to make the pudding. I also use organic strawberries since berries absorb the pesticides sprayed on them. –Kathryn "Kathy" Donna Tabakian Hall



Kathryn "Kathy" Donna Tabakian and Leland Thomas Hall

Banana Cake with Cream Cheese Frosting – Rose Marie Saraf Tootle

- | | |
|----------------------------------|---|
| 2 ½ cups cake flour (Swans Down) | 1 ⅔ cup granulated sugar |
| 1 ¼ tsp. baking powder | 2 ½ large ripe bananas, mashed (1 ¼ cups) |
| 1 tsp. baking soda | 1/3 cup buttermilk |
| 1 tsp. salt | 1 stick + 2 tbsp. unsalted butter |

1. Mix the above ingredients until moistened, then beat vigorously for 2 minutes and set aside.
 - 1/3 cup buttermilk
 - 2 medium eggs
 - 1 tsp. vanilla extract
2. Combine buttermilk, eggs and vanilla. Add to first mixture and beat for 2 minutes.

- Spray two 8 inch round or one 9x13 inch pan with Bakers Joy and bake at 350 degrees for 40 minutes. Cool for 10 minutes. Remove 8 inch round cakes to cooling rack and cool completely the frost. Cool, frost and serve 9x13 inch cake in the pan.
- Frost with Cream Cheese Frosting.

Cream Cheese Frosting

8 oz. cream cheese	1 tsp. vanilla extract
6 tbsp. unsalted butter	Few drops lemon juice
3 cups confectioners' sugar	Few grains of salt

- Allow cream cheese and butter to come to room temperature, then beat until smooth and light.
- Slowly add confectioners' sugar and grains of salt mixing well. Slowly add vanilla a drop at a time, then lemon juice a few drops at a time beating after each couple of drops until you have a good spreading consistency – not too loose.



Elizabeth "Beth" Ann, Stephen DeWayne, Sam David Tootle at Hopkins Street circa 1964

My Mom's banana cake is absolutely delicious! Whenever she wanted all of us kids to come over to the house, all she had to do was call and tell us she was making vinegar roast and banana cake! It always worked! –Elizabeth "Beth" Ann Tootle New

The Best Bread Pudding – Rose Marie Saraf Tootle

1 loaf stale bread (Any combination of French, white, wheat)
 1 quart whole or 2% milk
 3 eggs
 1 cup fresh apple, chopped (only peel if skins are tough)
 2 cups sugar
 1 cup raisins
 2 tbsp. vanilla extract
 3 tbsp. margarine (Parkay) or butter, melted

- Soak stale bread in milk. Crush with hands or large utensil until well mixed.
- Add eggs, sugar, vanilla and fruit and mix well.
- Pour melted margarine or butter in bottom of thick baking pan and add bread pudding mixture.
- Bake in preheated 350 degree oven until very firm (check with toothpick). Let cool completely. Cut in cubes and serve with Whiskey Sauce.



Whiskey Sauce

8 tbsp. unsalted butter	1 cup granulated sugar
1 egg	Whiskey, adjust to taste

- Cream butter and sugar and cook in double boiler until sugar is dissolved. Add well-beaten egg to sugar mixture, beating quickly as you add the egg so it does not curdle.
- Cool. Add whiskey to taste. I like Coconut Amaretto or Bourbon.

I loved cooking for family and friends and enjoyed their visits. My Dutch friend from Holland said one day after dropping by, "I'd like to make a sign for your kitchen saying "Vrolijke plaats." When I asked for the translation she replied, "A happy place"! And it was, and still is today as I revisit those precious memories of yesteryear. –Rose Marie Saraf Tootle

The food was always great at Aunt Rosie's house when I was little. One thing that was unique about her meals is that there was always bread and whipped margarine at every meal. I would often wonder why when they had so much good food to eat. I discovered later that Uncle Sammy loved bread and butter and wanted it at every meal. The absolute coolest thing of all about Aunt Rosie's kitchen at 315 Paradise Drive was that she had PINK appliances – refrigerator, oven, stove top and she was the first person in the family to get an in sink garbage disposer! –Kim Marie Fischer Peters

Apple Sauce Cake – Mary Gannam Saraf Beecher

1/2 cup butter	1/2 tsp. ground cloves
1 cup sugar	1 cup raisins
1 cup unsweetened apple sauce	2 cups sifted flour
1 tsp. baking soda	1 tsp. ground cinnamon

1. Cream butter, adding sugar gradually and blend in apple sauce to which soda has been added.
2. Stir in raisins; add sifted dry ingredients and blend until smooth.
3. Turn into a greased and floured (or paper lined) loaf pan and bake in moderate oven (350 degree) about 45 minutes.

One-half cup nut-meats may be substituted for half the raisins if desired.

Submitted by Iris Marie Beecher Smith

Remembering George Gannam and December 7, 1941

by Phyllis Saraf Tabakian McShane

I remember being at Grandpa and Grandma's house with mom and my brothers and sisters on December 7, 1941, and we were listening to the radio in their living room. Suddenly, our close knit, simple and happy little world fell apart. News of the bombing of Pearl Harbor bombarded our ears and fear filled our hearts as the horrified news reporters including Walter Cronkite, some with fear in their voices, announced the terrifying events unfolding in that once peaceful island.

Then the telegram came bearing the bad news of George's death. No military person came by to break the news gently and with dignity, just that terrible little envelope delivered by the Western Union delivery boy. My grandmother broke down crying hysterically and my strong hardworking grandpa just looked dazed as he tried to grasp what was happening, tears flowing pitifully down his cheeks.

The next most traumatic moment was when George's belongings arrived, carefully packed in a wooden crate. We were all together as Anthony and Mike opened it. My poor grandmother could hardly bear it as they removed a shell purse that George had bought her for Christmas and pictures of the family were removed, and a hula skirt and top was there for me as well as many other gifts for members of the family. He also had a diary, a prayer book, and a rosary. George was a very spiritual young man and he loved his God and his family.

Grandma could not stop grieving for her son, and she was never the same again. She had been a cheerful woman, happy with cooking her delicious Lebanese meals for her family, baking tub loads of pita bread, washing their clothes in a big iron pot over a raging fire in the back yard. We could see them all hanging on the line when we woke up in the morning to go to school, as we lived right next door. She never complained about all the work she had to do and how she worked from daybreak to night. And then her grief took her to her grave.

Candy, cake, and pie? Oh, my!

Almond Legend Cake – From Philip's Favorites

- 2 tbsp. Crisco shortening or butter
- 1/2 cup finely chopped unsalted almonds
- 2 1/3 cups sifted all-purpose flour
- 2 tsp. baking powder
- 3/4 tsp. salt
- 1/4 tsp. baking soda
- 2/3 cup shortening - half butter, half Crisco
- 1 1/2 cups granulated sugar
- 1 tsp. each vanilla and almond extract
- 3 large eggs, separated
- 3/4 cup milk
- 2 tbsp. lemon juice
- 1 tsp. lemon zest*
- 1/2 tsp. cream of tartar
- 1 whole almond

1. Grease 9-inch Bundt pan heavily with 2 tbsp. Crisco and sprinkle with chopped almonds.
2. Resift flour with baking powder, salt and baking soda.
3. Cream shortening and butter with 1 1/4 cups sugar and flavorings. Then beat in egg yolks.
4. Blend flour mixture alternately with milk, lemon juice and zest.
5. Beat egg whites with cream of tartar. Gradually beat in remaining 1/4 cup sugar and continue beating until stiff meringue forms.
6. Fold into batter and turn out into pan. Press the whole almond just below the surface.
7. Bake below the center of the oven at 300 degrees about 1 hour and 20-30 minutes. Let cool 10 minutes and then invert onto wire rack to cool completely.
8. Brush with Apricot Glaze when cold.

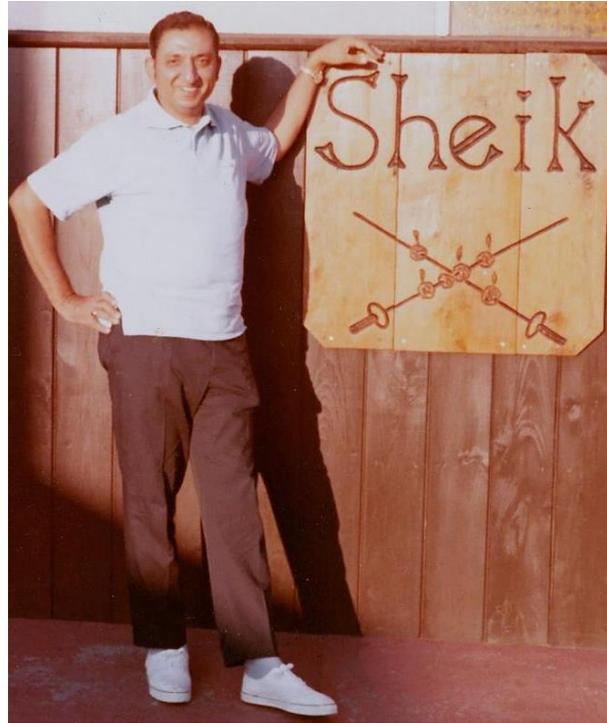
*Get a Microplane Classic Zester

Apricot Glaze – From Philip's Favorites

- 1/2 cup apricot jam
- 2 tsp. rum or orange juice

Force the apricot jam through a sieve or blend in food processor until smooth. Stir in rum or orange juice. Use pastry brush to apply to cake.

The almond legend cake is a pound cake covered in chopped almonds and can be served with or without apricot glaze. Not sure were the "legend" originated, but it seems that this was a New Year's favorite and according to the legend, whomever gets the piece of cake with the whole almond in it will have good luck during the new year. –Kim Marie Fischer Peters



Easter Cakes - Samboosek – Annie Abraham Gannam, John and Mary Tabakian

Cindy Tabakian Strozier contacted me with updates to this recipe that Aunt Phyllis submitted. She stated that it is not the recipe that Aunt Phyllis gave her years ago. Aunt Phyllis emailed me a copy of her recipe, so I left it as she sent me with changes that Cindy provided. If you make these, you can choose.

I. Syrup

3 cups granulated sugar
2 cups water
Few drops lemon juice
4 tsp. rose water (Cindy says 1 tsp.)

1. Bring sugar and water to a boil. Add a few drops lemon juice and reduce heat to simmer. Cook about 30 minutes or to a temperature of 220 degrees, stirring occasionally, until slightly thickened.
2. Remove from heat, add rose water and let cool.

II. Filling

1/2 to 1 lb. seedless dates, chopped (Cindy says 1 lb.)
4 cups pecans, chopped
1 tsp. cinnamon
1 tsp. nutmeg (Cindy says 1/4 tsp.)
1 tsp. cloves (Cindy says 1/4 tsp.)
3 tsp. rose water (Cindy says 1/2 tsp.)
1/2 cup granulated sugar (Cindy says 1/4 cup)

1. Chop pecans in food processor. Mix with cinnamon, nutmeg, cloves, rosewater and 1/4 cup sugar.
2. Add dates and 1/4 cup sugar (to keep dates from clumping together) and chop in food processor. If they do not chop well in food processor, chop with knife. Mix nuts and dates and set aside.

III. Dough

2 cups (1 lb.) unsalted butter	3 tsp. cinnamon (Cindy says ½ tsp.)
10 cups plain all-purpose flour	4 tsp. anise powder or 2 tsp. extract (Cindy says 1 tsp. either)
1 cup granulated sugar	1 package yeast
1 tsp. salt	1/2 cup warm water about 110 degrees
1 tsp. nutmeg (Cindy says ½ tsp.)	1 ½ cups warm milk, cooled to 110 degrees
1 tsp. cloves (Cindy says ½ tsp.)	Extra flour for rolling

1. Melt butter on low setting and do not boil. Skim off any foam that rises while heating. Let cool to 100 degrees.
2. Mix all dry ingredients well. Add melted butter and work in well with hands.
3. Add yeast to 1/2 cup lukewarm water (100 to 110 degrees) with 1/2 tsp. sugar to activate yeast and make it foam. When yeast almost doubles in bulk (about 10 minutes), add to dry ingredients, mixing thoroughly with lightly floured hands.
4. Add the warm milk (and anise if using extract) and knead until smooth. More warm water may be added to make the dough soft and pliable. Cover with a damp cloth and set aside about 2 hours for the dough to rise.



Easter at Grandma's House
Hopkins Street 1953
The Tabakians - Phyllis Saraf holding
Cynthia "Cindy", Kathryn "Kathy"
George Sr. and George Jr.



George Donald Tabakian, Sr. and his
mother – Mary Abraham Tabakian

NOTE: Dough will rise faster if put in a warm oven that has been heated to 170 degrees and then shut off.

5. When ready to roll out dough, set the container of dough over a pot of warm water and cover with a damp towel to keep it warm and pliable. Roll out a portion of the dough with rolling pin on a lightly floured surface to about 1/8 to 1/4 inch thickness. A stockinette rolling pin cover makes rolling easier.
6. Cut the dough into rounds with a 3 or 4 inch cookie cutter or a pot or canister lid, if large size is desired.
7. Place nut and date mixture on one half of the dough round and fold over. Press edges together with a fork and place on ungreased baking sheet.
8. Bake at 350 degrees in center of oven until lightly browned, about 12-15 minutes.
9. Cool and then dip cakes into cold syrup. Place on platter to dry and finish cooling. Store in an air tight container.

Makes 50-55 cakes (4 or 5 inch size)

Submitted by Phyllis Saraf Tabakian McShane

Orange Glazed Carrot Cake – From Philip's Favorites

2 cups sugar	1 cup finely chopped pecans
1 ¼ cups salad oil	3 cups grated carrots
2 cups sifted flour	4 eggs
2 tsp. baking powder	1 tsp. salt
2 tsp. ground cinnamon	1 tsp. baking soda

1. In a bowl combine thoroughly the sugar and salad oil.
2. Sift together dry ingredients. Stir half the dry ingredients into the sugar mixture.
3. Mix in the remaining dry ingredients alternately with the eggs, adding them one at a time and beating well after each addition.
4. Stir in the carrots and pecans and pour mixture into a lightly oiled 10-inch tube pan.
5. Bake at 350 degrees for 70 minutes or until cake tests done. Let the cake cool to touch in an upright position. Remove from pan and let cool completely before adding Orange Glaze.

Orange Glaze – From Philip's Favorites

1 cup sugar	1 tsp. lemon juice
1/4 cup cornstarch	1 cup fresh squeezed orange juice
2 tbsp. butter	2 tbsp. orange zest
1/4 tsp. salt	

1. In a saucepan, mix sugar and cornstarch and gradually add juices. Stir mixture until smooth. Add butter, orange zest and salt.
2. Cook mixture over low heat, stirring constantly, until glossy and somewhat thickened. Remove from stove and let cool completely.
3. Split cake into 3 layers. Spread each layer with Orange Glaze; then reassemble the cake. Cake is better the second day. Serves 16.

Ree's Raisin Cake – From Philip's Favorites

1 cup raisins	1 cup sugar
2 ½ cups water	1 tsp. each ground cinnamon, allspice and cloves
1/3 cup plus 1 tbsp. Crisco	1/2 tsp. salt
1 tsp. baking soda	1/2 cup chopped nuts
2 cups flour	

1. Cook raisins in water for 20 minutes. Drain off liquid, reserving 1 cup.
2. To the reserved raisin liquid add Crisco and soda. Stir to dissolve.
3. Sift dry ingredients together, then add liquid, nuts and cooked raisins and blend well.
4. Bake in greased and floured 8x8 inch cake pan at 375 degrees for 35-40 minutes. Use cake tester to check for doneness. Remove cake from pan when slightly cool. Cool completely and frost cake with Penuche Icing. Serves 8.

This is a very old recipe. It was commonly known as the “milkless, eggless and butterless” cake during the War years [WWII].

Penuche Icing

4 oz. (1 stick) butter	1 ½ tsps. Vanilla extract
1 cup brown sugar, packed	Dash salt
1/4 cup warm Carnation milk	3 cups sifted Confectioners' sugar

1. Melt butter, brown sugar, and salt in a non-stick saucepan on medium heat until sugar has totally dissolved. Continue to stir and boil for a couple of minutes. Let cool for 5 minutes.
2. Add vanilla and hot milk and stir until thoroughly mixed in. Add sifted powdered sugar a little at a time until spreading consistency. Add more hot milk if it gets too thick. Spread on cake before frosting cools and gets stiff.

Scotch Chocolate Cake

Cake

2 cups all-purpose flour	1 cup water
2 cups granulated sugar	1/2 cup buttermilk
1 stick butter or margarine	1 tsp. baking soda
1/2 cup vegetable oil	2 eggs
4 tbsp. baking cocoa	1 tsp. vanilla

1. Combine flour and sugar in large mixing bowl.
2. In sauce pan mix butter, oil, cocoa and water. Bring to a boil. Pour into flour and sugar. Mix well in bowl with a spoon – no mixer needed.
3. Mix soda and buttermilk in measuring cup. Add buttermilk mixture, eggs and vanilla to the other ingredients in bowl. Batter will be thin.
4. Pour batter into an ungreased 9x13 inch cake pan and bake in preheated 350 degree oven for 30 minutes.



Brent Joseph, Antoine Joseph “Tony-Bogie”,
Julie Elizabeth, Elizabeth “Beth” Stansbury
The Antoine Joseph Saraf Family

Icing

Start making icing 5 minutes before cake is done.

1 stick (4 oz.) butter	1 lb. confectioner's sugar
4 tbsp. cocoa	1 tsp. vanilla
6 tbsp. milk	1 cup chopped nuts (optional)

Combine butter, cocoa and milk in saucepan and bring to a boil. Remove from heat and add confectioner's sugar, vanilla and chopped nuts. Spread on hot cake.

This is a recipe my neighbor in Atlanta gave me years ago. It's easy to make and delicious. Our family has always enjoyed it! If you live at a higher altitude, like Julie and her husband Dave Dudley, you'll have to make adjustments, but remember – no matter what the altitude – spread the frosting on the cake while it is HOT! –Elizabeth "Beth" Stansbury Saraf

Sour Cream Pound Cake – Mary Ann Saraf Fischer

3 cups all-purpose flour sifted
1/4 tsp. baking soda
Pinch of salt
2 sticks butter softened*
3 cups granulated sugar
6 large eggs
3 tsp. vanilla extract**
8 oz. sour cream

* For almond pound – 2 tsp. vanilla, 1 tsp. almond.

* For lemon pound – 2 tsp. vanilla, 1 tsp. lemon.

I use 3 tsp. vanilla, 1 tsp. almond, 1/2 tsp. lemon.

1. Grease and flour a 10 inch tube pan.
2. Sift together flour and baking soda.
3. Cream butter, sugar, salt and vanilla, mixing on medium until well blended. Add eggs, one at a time, mixing well after each. Alternate adding flour and sour cream and mix well.
4. Pour batter in tube pan, level and tap pan several times on counter to remove air bubbles. Bake 1 hour 30 min. in preheated 325 degree oven until knife inserted comes out clean. Check at 1 hour. If small amount of crumbs are on knife, check every 10 minutes. Cooking time will vary based on size of tube pan and actual temperature of your oven. Remove as soon as knife inserted in center comes out clean. Use oven thermometer to check temperature of your oven and calibrate.
5. Cool 15-20 minutes; remove from pan and return to cooling rack until completely cool.

Mama made a dessert almost every night when we were little, as evidenced by the girth of her husband and children. Her lemon meringue pie and the pear cobbler she made with pears from Grandpa Gannam's trees were my absolute favorites! She made lots of cakes with yummy icing, but the sour cream pound was, and still is, my favorite cake. It's simple, classic and so flavorful.

At Christmas, Mama would add fresh chopped pecans that we got from Grandpa Gannam's or Grandma Beecher's pecan trees, but I liked her pound cake plain – no icing – no nuts – no ice cream – just cake! It is delicious! –Kim Marie Fischer Peters



Kim's 3rd birthday - Hopkins Street – 1957
Top row: Neil Fischer Jr., Grandma,
Stephen Tootle, George and Kathy Tabakian
Bottom row: Joey Haddad, Cindy Tabakian,
Kim Fischer and Iris Beecher

Toasted Almond Cheesecake – Kim Marie Fischer Peters

Large pan or cookie sheet for toasting almonds
10 inch springform pan for cheesecake
Pan larger than springform pan for boiling water
Parchment paper
Cooking spray or vegetable oil

Toasted Almond Crust

3 cups sliced almonds (Sam's Club has good price)
1/3 cup brown sugar
6 tbsp. salted or unsalted butter (If using unsalted butter, add a dash of salt)
1/2 tsp. almond extract (optional)

1. Preheat oven to 350 degrees. Line cookie sheet with aluminum foil and spread sliced almonds evenly over bottom. Toast for about 10 minutes until golden brown. Turn almonds over every 2-3 minutes to prevent burning. They will burn easily. Slide aluminum foil with almonds from pan to cooling rack. (You can toast almonds in advance.)
2. Trace bottom of springform pan on parchment paper and cut two. Cut single strip of parchment to line side of pan. Spray pan with PAM and affix parchment paper.
3. Using food processor, grind toasted almonds and sugar until coarsely ground. Add cold butter and almond extract and blend again.
4. Press half of the almond mixture in a thin layer covering bottom of pan. Take small amounts of remaining almond mixture and press thin layer up sides of pan with hand or spatula. It should reach two-thirds up the sides and does NOT have to be even. Chill in freezer or refrigerator.
5. Put one rack in middle of oven for cheesecake and another rack under it for a pan with boiling water. Preheat oven to 350 degrees. Put one quart of water on to boil. When water boils, place large pan on bottom rack in oven so it will be directly below the springform pan. Fill about 1/3 full with the boiling water after putting pan in oven and just before putting cheesecake into oven.

Cheesecake

3 lbs. Philadelphia or Raskas brand cream cheese, softened
1 $\frac{1}{3}$ cups granulated sugar (adjust to taste)
3 tbsp. cornstarch
1 tbsp. vanilla extract (adjust to taste)
2 tsp. almond extract (adjust to taste)
2 tsp. fresh lemon juice (optional)
1 $\frac{1}{2}$ cups regular sour cream
6 large or 5 extra large eggs

1. Mix sugar and cornstarch and set aside.
2. With electric mixer on medium, blend together softened cream cheese and flavorings.
3. Add one egg at a time, scraping sides and stirring. Continue mixing on medium and gradually add sugar/cornstarch mixture. Scrap sides, stir and lift from bottom to top.
4. Fold in sour cream, then pour into chilled springform pan. Place springform pan directly above the pan filled



with the boiling water to prevent cake from splitting and catch drippings from springform pan to prevent burning on oven floor.

5. Bake at 350 degrees for 1 hour or until center is set. The top of the cheesecake should be golden Brown, but may be lighter in the center, however, center should be firm not liquid. Turn off oven. Leave cake in oven for one hour with door slightly ajar. It will continue to brown a little. If top becomes too dark, wait until chilled and carefully peel off dark portion. Top with optional chocolate frosting or canned cherry pie filling and no one will be the wiser! At the end of one hour, remove cake from oven and refrigerate for 6 hours.

Chocolate Frosting or Ganache (Optional)

6 squares semisweet Bakers chocolate, melted
1/2 cup regular sour cream at room temperature

1. Break squares in two and microwave on medium. Stir thoroughly every 20 seconds. Do not overcook or chocolate will become grainy and taste burnt. Transfer to small mixing bowl and allow to cool for several minutes but not re-solidify.
2. When cool, fold in sour cream, mixing carefully with spoon. Frosting should be light and fluffy.
3. Cover cheesecake and let ganache run down the sides and excess run off as shown above or put cheese cake on larger serving plate and let the excess chocolate pool around the base of the cake. When cold it is like fudge. Tasty!



Topping and Serving

After refrigerating at least 3 hours, and before adding fruit or frosting, carefully release clip on side of springform pan, pry off pan bottom, and retighten rim around the cake. Place pan bottom on top of cheesecake and carefully turn over to expose parchment and remove from bottom of cake. Place serving plate on bottom of cake and carefully turn again so cake is resting upright in the center of the serving plate. Release clip on side of springform pan again, lift off outside rim and remove parchment from around the side of the cheesecake. If topping with chocolate frosting, refrigerate at least one hour after topping, so it can set up. If topping with cherry pie filling, cover top with chilled filling just before serving.

Everybody I know has their own idea of what the perfect cheesecake is. Most think perfection is what they find in the bakery at Publix or Costco or the cheesecake served at Olive Garden. But not me!

Mom has been making cheesecake for a long time but only about once a year - usually at Easter.

For at least 20 years, she has been perfecting her cheesecake recipe but it is a slow process. It started with the recipe on the Philadelphia Brand Cream Cheese package with the graham cracker crust. Then about 12 years ago, a co-worker asked if she could make a cheese cake for her diabetic father. He was very ill and loved cheesecake but couldn't have any sugar. So, in addition to using sugar substitute for him, mom replaced the graham crackers with ground toasted almonds, and her cheesecake with toasted almond crust was born! We love it plain without the crust, too!

Since she only makes cheesecake once or twice a year, she tries to tweak it just a bit each time she makes it. It cracks us up every time, because she'll say, "It's not as good as it was last time" or "It's really good this time." My dad, my sister and I just look at each other, roll our eyes and shake our heads because it's always good, and we can never taste anything different!

Mom has always let us choose what kind of treat we want her to make for our birthday (even now). It is always a tough choice for me between her cheesecake and her pumpkin pie - but that's a whole notha story! –Oliver Christopher "Chris" Peters ChrisPetersGuitar.com

Frankfurter Kranz (Frankfurt Crown Cake) – Dorothea Elisabeth Schneider Peters

8 or 9 inch Bundt, tube or ring pan

Cake Mixture

2 ½ cups flour
4 tsp. baking powder
Pinch of salt
2 sticks (8 oz.) butter
1 ¼ cups sugar
6 eggs
2 tsp. almond extract
2 tsp. vanilla extract
8 oz. sour cream



Frankfurter Kranz – Christmas 2011

1. Preheat oven to 350 degrees. Grease and flour pan.
2. Sift together flour and baking powder and set aside.
3. Cream together butter, sugar, salt, vanilla and almond extracts.
4. Add eggs one at a time and mix well after each.
5. Add about half of the flour and mix well. Then add the sour cream and mix well. Add the rest of the flour and mix well.
6. Fill pan, level, and tamp down on folded towel on counter to remove any air bubbles. Bake in preheated 350 degree oven for 1 hour or until knife inserted comes out clean.
7. Cool for 15 minutes and remove from pan. Cool completely on cooling rack. Cake is easier to cut into layers if made at least a day before and frozen. Thaw about 30 minutes and slice into layers while still slightly frozen.

Butter Cream Filling

6 oz. box Jell-O Cook & Serve Vanilla Pudding (5.1 oz. pudding / 6 ½ oz. butter)
Whole milk or Carnation evaporated milk (Use amount of milk stated on box.)
2 sticks (8 oz.) unsalted butter at room temperature (If 5.1 oz. pudding / 6 ½ oz. butter)

Pudding Preparation

1. Put 2/3 of the milk in a microwave safe bowl (Corningware) and microwave on high for 3 minutes.
2. Pour pudding mix into a small bowl and whisk in the remaining milk until totally dissolved.
3. Remove the hot milk from microwave and thoroughly whisk in the dissolved pudding mix. Cook 3 minutes and stir, scraping bottom and sides with spatula. Cook 3 more minutes and stir thoroughly and scrape sides again.
4. Place on cooling rack for at least 2-3 hours until it is room temperature. When cool, remove skin that forms.

Making the Filling

1. Put butter in mixing bowl and leave on counter until it reaches room temperature. Whip butter until light and fluffy.
2. Add large spoonful of pudding to the butter and whisk slowly until blended. Repeat until all the pudding is used up.

NOTE: Pudding and butter must be the same temperature. If the butter is too cold, it will separate. If the pudding is too warm, it will melt the butter and the filling will become liquid. If this happens, mix the butter and pudding and refrigerate for about 30 minutes before filling layers.

Krokant (Caramel Nut Topping)

1/2 stick (2 oz.) butter - add more if needed
2 cups toasted sliced or slivered almonds (Sam's Club has sliced)
1/2 cup granulated sugar (I use brown sugar)



“Krokant” – Caramelized toasted sliced almonds shown before chopping in food processor

1. Toast almonds at 350 degrees for about 7 minutes, on a pan or cookie sheet lined with parchment paper or aluminum foil. Turn over every few minutes to prevent burning on bottom. They should be light brown. Slide parchment or aluminum foil with almonds off pan to cooling rack.
2. Melt butter and sugar in non-stick frying pan, stirring constantly until sugar melts and turns light brown.
3. Add toasted almonds stirring all the time until the caramel is brown. Pour krokant onto pan lined with wax paper to cool. When totally cool, crumble into small pieces or chop sliced almonds briefly in a food processor so they are very coarse.

Assembly

1. Slice cake into three to five thin layers depending on the height of the cake. Slide layers off using folded parchment paper or cardboard or carefully lift with hands. Divide filling into portions to fill the layers and cover the outside of the cake.
2. Spoon filling on each layer and restack, being careful not to press down on cake or filling will ooze out the sides.
3. Carefully coat the exterior of the cake with the butter cream filling. Use any filling that oozes into the center ring to coat the interior of the ring and outside.



4. Take small portions of the cooled Krokant and gently press into the butter cream using a spatula or your hand. Continue until the cake is covered. Refrigerate overnight so the filling can set up. It also tastes better the next day.

NOTE: Traditionally, maraschino cherries and piped butter cream peaks are positioned around the top of the cake to make it appear as a crown, but I don't because my mother-in-law Dorothea didn't.

Frankfurter Kranz has always been the favorite dessert of my husband Oliver, his father Klaus Hans Friedrich Peters, and his grandfather Gottlob Ernst Schneider – a Frankfurt native.

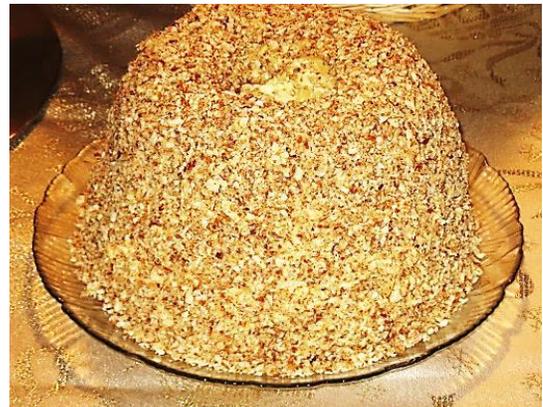
Oliver's mother, Dorothea Elisabeth Schneider, served the

rich treat every Christmas Day along with an assortment of German cookies. She reminded us every time that when she was a little girl her father Ernst would close his eyes while eating the cake and remark: "When you taste Frankfurter Kranz you can hear the angels sing."

For many years I did not even attempt to make Frankfurter Kranz because it was too time consuming and, besides, it was my mother-in-law's specialty. Eventually however, at the encouragement of my husband and children, I took up the challenge. I changed the recipe for the cake just a bit as the original recipe produced a cake that was very dry. My version became a favorite of family and friends – including my mother-in-law!

Dorothea died in 2012 and Klaus in 2015, but every time we savor the delicious, rich, yet delicate flavor of Frankfurter Kranz, Oliver, the kids and I think of Klaus, Dorothea and her father Ernst, and we pause a moment to hear the angels sing!

–Kim Marie Fischer Peters





Wedding Day - Ashley Erin Peters & Steven Lewis
December 27, 2012 Lake Mary, Florida

Wedding Cake – Kim Marie Fischer Peters

- 1 Pillsbury Plus or traditional white cake mix*
- 1/4 cup vegetable oil (no Canola) or softened butter
- 1 small box instant vanilla pudding (NO sugar free)
- 4 large eggs
- 1 cup Carnation evaporated milk
- 1/2 tsp. vanilla extract
- 1/2 tsp. almond extract
- 1/2 tsp. lemon extract or lemon juice

1. Preheat oven to 350 degrees**
2. Grease and flour small pans. If pans are 12 inch rounds or larger, grease and flour sides, but use parchment paper on the bottom of the pan.
3. Add pudding mix to dry cake mix and whisk together.
4. In large measuring cup or bowl with a pouring spout, combine milk, extracts, and oil and whisk until mixed.
5. Add liquids to dry ingredients and mix on low speed.

Add eggs time and mix on medium for 4 minutes, scraping sides and bottom of bowl.

6. Fill pans 2/3 full. Place in center of the oven and bake for 45-60 minutes or until done. Test at 45 minutes by touching the center of the cake lightly. Test with toothpick if the center appears totally set and tops are evenly brown. If wooden toothpick inserted into the center comes out clean, remove pans to cooling rack. Cool 10-15 minutes, remove pan and cool completely.

NOTES: *Adjust number of mixes depending on amount of batter needed. Pillsbury cake mixes yield about 4 cups of batter. Mix maximum of 3 mixes at one time in a large bowl and adjust mix times accordingly.

**Bake cake 50 degrees below what the box calls for. If it says 400 degrees – cook at 350 degrees. Cooking at the lower temperature will help prevent cakes from mounding and result in a flatter cake with less to trim. Placing pans in the freezer after you grease and flour them will keep sides cool when pans are placed in the oven and also reduce mounding as cakes mound because the outside edge cooks first and pushes batter up in center.

Use an oven thermometer to check temperature of your oven and adjust the temperature accordingly or recalibrate, if possible. If cake is uneven or lopsided; get an oven level and check each rack. Adjust the feet on the stove until racks are level. It saves time trimming cakes to level them and reduces waste, although your kids might not like that! Mine were always hopeful they'd find a plate of trimmings when they got home from school!

Basic Wedding and Birthday Cake Icing – Kim Marie Fischer Peters

Small Batch of Icing

- | | |
|---------------------------|--------------------------------------|
| 2 lbs. powdered sugar* | 2 tsp. vanilla extract |
| 2/3 cup salted butter | 1 tsp. almond emulsion |
| 2/3 cup Crisco shortening | 1/4 cup hot water with 1/2 tsp. salt |

1. Whip room temperature butter and Crisco in a large bowl with an electric mixer on high setting. Add salt water (little at a time; as needed) and flavorings until very light and fluffy.
2. Form a well in the center and pour in half of the powdered sugar. Stir with wooden spoon to mix before using mixer to minimize powdered sugar dust. Begin mixing slowly to incorporate the sugar and butter/shortening. Keep adding more sugar and mixing. It will be thick.

NOTE: *Add more as needed to balance the shortening/butter. The recipe produces about 5 cups of icing – enough to ice and nicely decorate an 8 or 9 inch layer cake with upper and lower borders. Once you determine

the number of cups of frosting needed for dirty icing (crumb coat), icing the layers, top and sides of cake, and for decorating, make as many batches as you need. Limit the batch mixed at one time to 3 pounds of powdered sugar and use a heavy duty mixer. I always keep a cheaper back up mixer at all times when making large batches as I have burned up many a mixer in the middle of the night making icing for a wedding cake.

Color. Real vanilla and butter will make icing off-white. If white is needed use clear artificial vanilla, lemon or almond and use Crisco instead of butter.

Density. Icing should be dense in order to be able to get a smooth finish with water and a metal decorating spatula. I apply icing with large icing tip, mist the icing covered cake, and smooth with the spatula which results in an absolutely smooth finish – not possible with fluffy icing. If icing is too thick, add a little water and mix until it is a good spreading consistency.

Crumb Coating/Dirty Icing. Thin a little icing and apply a crumb coat to hold in moisture. Always do this before freezing cake or to make icing easier. If your cake is dry and the icing does not want to adhere to the side of the cake, use your icing mister (has very fine mist) and mist the top and sides of the cake. It will return moisture to the cake and allow the icing to adhere to the top and sides.

Freezing. You can make icing ahead and freeze for several weeks in plastic containers only used for icing so it does not absorb other flavors or odors. Cakes are easier to decorate if frozen and thawed. Bake cakes ahead, dirty ice, wrap in plastic and store in huge Ziploc bags in freezer up to 3-4 weeks.



My mom was a self-employed cake decorator when my brother and I were little, so she could be home with us and go on field trips at school. She took classes from Winnie Pomeroy at Create A Cake in Longwood so she could make nice birthday cakes for Christopher and me, but she liked it so much, she kept on going! She took classes on wedding cakes, royal icing flowers and gingerbread houses. And we liked eating her assignments after class!

Mom has made hundreds of cakes for other people, but she always made extra special cakes for my brother and me – and I presented her with some challenges when I was younger! On my 6th birthday, I asked her to make me the wedding cake from the end of “The Little Mermaid”

movie (above right). She had to play, stop and rewind the video tape repeatedly so she could draw it!

Mom also made Grandma Beecher’s 80th birthday cake (right) and my uncle Steven’s wedding cake. She drove them all the way from our house in Florida to Nanny’s house in Savannah in the middle of the night so they would not melt in the sun and heat during the day, as both events were in June!

I like the cake part of her cakes the best. It’s hard to believe, but almost all her cakes begin with a Pillsbury cake mix! Ever since she came up with the recipe about 30 years ago, people have always thought that she makes her cakes from scratch. The truth is she just adds a little of this and changes a little of that and her cakes taste



like they're made from scratch. I like her icing, too – it's made with real butter and vanilla and a touch of salt to cut the sweet. It's delicious!

When I got married in December 2012, there was never a question in my mind as to who would make my wedding cake. It was nerve-wracking for Mom, however, because she had to cook for Christmas Eve and Day, then the next day was the rehearsal party, and the next day was the wedding. She had to buy a freezer, bake the cakes and make the icing weeks ahead of time and freeze them, because she barely had time to decorate the cake before the rehearsal party. I also asked her to cover my cake in rolled fondant and stencil a pattern on it with black powder, which freaked her out because she had never done it before. Needless to say, the cake came out just the way I envisioned it and it was delicious, too. Mom says anyone can make a good cake, if they take their time and learn basic baking and decorating skills. She also says presentation is key – the better it looks, the better it tastes! –Ashley Erin Peters Lewis

Carrot Cake –Kim Marie Fischer Peters

2 cups packed brown sugar	4 cups all-purpose flour
12 oz. (3 sticks) softened butter	2 tsp. baking soda
1/2 cup regular vanilla yogurt	1 tsp. salt
6 large eggs	4 tsp. ground cinnamon
4 tsp. vanilla extract	1 tsp. ground nutmeg
4 cups finely grated carrots	1/2 tsp. ginger
2 cups pecan pieces	1/2 tsp. cloves
1 ½ cups raisins	

Set out cream cheese and butter to soften at least one hour before you begin. Spray two 9 or 10 inch round pans with nonstick cooking spray and line sides and bottom of pans with parchment paper.

1. Mix brown sugar and butter on medium speed until well blended. Add yogurt and mix well. Add eggs and vanilla and mix well. Set aside.
2. In a separate bowl, combine the flour, baking soda, cinnamon, nutmeg, ginger, cloves and salt. Slowly mix the dry ingredients into the wet ingredients by hand until just combined. Do not over mix. Fold in the carrots, pecans and raisins. Pour into prepared pans.
3. Bake cake in preheated 350 degree oven for about 35 minutes or until toothpick inserted in the center comes out clean. Do not overbake; cake should be moist. Allow cake to cool completely before frosting with cream cheese icing.

Cream Cheese Icing

2 lbs. cream cheese, softened	6-8 tbsp. Carnation evaporated milk
1 lb. unsalted butter, softened	2 tbsp. vanilla extract
6-8 cups confectioners' sugar	1/2 tsp. salt as needed

1. Mix softened cream cheese, butter and vanilla extract together until light and creamy. Add powdered sugar two cups at a time mixing well after each addition. Add evaporated milk one tablespoon at a time until icing is thick but spreadable. Add a little salt to taste and mix again.
2. Cut both layers of the cake in half and ice each layer creating a 4-layer cake. Let cake rest for 2-3 hours in the refrigerator before serving. Will keep in refrigerator for several days.

I only made this cake once, as our family tries to avoid sweets. A co-worker asked me to make her a carrot cake for her retirement party, so I had to give it a try. It is a compilation of a number of recipes I found in books and online as I had never made carrot cake before and this was my only shot.

I was surprised at how well it turned out – the flavor was amazing! I brought a piece home for the kids and Oliver and they agreed it was the best carrot cake we'd ever tasted. –Kim Marie Fischer Peters

Chocolate Fudge Icing – Mary Ann Saraf Fischer

8 squares Baker's semi-sweet baking chocolate
16 oz. box Dixie Crystals confectioner's sugar
1/2 cup (1 stick) softened butter or margarine

2 tsp. vanilla extract
1/3 cup Carnation Evaporated Milk



1. Break apart and microwave 1 package (8 squares) Baker's Semi-Sweet Baking Chocolate about 2 minutes on medium high. Check at 60 seconds to see if starting to melt. Chocolate squares may retain their shape so don't over heat. Stir until chocolate is completely melted. May require several minutes of stirring before chocolate melts. Let cool to room temperature.
2. Add softened butter and vanilla extract and beat with mixer on low speed until well blended. Add sifted powdered sugar alternately with evaporated milk while mixing until well mixed and at a thick but spreadable consistency. If too thin, add a little more powdered sugar. If too thick, add a little more milk.

Makes about 3 cups. The box says this will ice an 8 or 9 inch layer cake, a 13x9 sheet cake or 18 cup cakes.

This is the icing my mother always made and I have NEVER tasted any better! It's like eating fudge. –Kim Marie Fischer Peters

Chocolate Cups – From Philip's Favorites

Cupcakes

1 ½ cups flour
1 cup granulated sugar
1/4 cup cocoa powder
1/2 tsp. salt
1/2 cup vegetable oil
1 tsp. baking soda
1 tbsp. apple cider vinegar
1 tsp. vanilla extract
1 cup warm water

Filling

8 oz. package Philadelphia cream cheese, softened
1/3 cup granulated sugar
1 egg, beaten
1/8 tsp. salt
Chocolate chips (optional)

Cupcakes

Combine dry ingredients in a large mixing bowl and mix well. Add remaining liquid ingredients, stirring well to mix thoroughly. Set aside.

Filling

1. Beat together cream cheese, sugar, egg and salt until creamy. Add chocolate chips if desired. Pour cupcake batter into paper-lined muffin pans about 1/2 full.
2. Place a small dollop of the filling mixture on each cupcake. Add a few chocolate chips to each. Bake at 350 degrees for 20-25 minutes until cake is just set. Cool on rack.

Gingerbread Houses – Kim Marie Fischer Peters

5 to 5 ½ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
2 tsp. ginger
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 cup Crisco shortening
1 cup granulated sugar
1 ¼ cups unsulphured molasses
2 eggs, beaten

Gingerbread house patterns
Cookie sheets
Cooke cutters – doors, people, trees, etc.

Making the dough

1. Thoroughly mix flour, soda, salt and spices.
2. Melt Crisco in saucepan over low heat or in microwave until just melted. Add to Crisco in this order: sugar, molasses and eggs. Mix well after each addition. Add four cups dry ingredients and mix well.
3. Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour, if necessary, to make a firm dough.



NOTES: If you are not going to make your gingerbread house right away, wrap dough in plastic and refrigerate for up to a week. Remove 3 hours prior to rolling so it softens and is workable. Make enough batches of dough for the gingerbread house you are making.

Cutting out the pieces and baking

1. Bake Gingerbread 48 hours prior to assembling. Preheat oven to 375 degrees. Working with one batch of gingerbread dough, place a third of the dough on lightly floured cookie sheet surface. Large pieces can be cut out and baked directly on a cookie sheet or on the back of a pan. Place dampened towel under cookie sheet or pan to prevent slippage as you roll out dough. Keep remainder of dough wrapped in plastic to prevent drying. Press dough to flatten. Lightly dust rolling pin with flour to keep gingerbread from sticking, and roll out dough to about 1/8 inch thickness. As you roll, work dough out from the center. Don't worry about thin edges, these will be trimmed off.
2. Place patterns on top of the rolled out dough. Cut around the patterns with a sharp knife or pizza cutter. Carefully remove pattern and excess dough. Remember to cut out holes for windows (if using gelatin sheets) and doors if you want to have an open door. Lift smaller pieces onto cookie sheet with spatula. Be sure to bake small items together to avoid burning. Repeat rolling and cutting procedures, using additional cookie sheets as needed. If working with just one cookie sheet, rinse and dry after each baking.
3. Bake gingerbread in preheated oven at 375 degrees for 10 to 12 minutes for large pieces; 6 to 8 minutes for average to small pieces. Check frequently to avoid over-browning. After baking, loosen gingerbread pieces with spatula to prevent sticking. While warm, place your patterns on the gingerbread pieces to check sizes. If a piece has baked too big or crooked, trim excess or uneven edges with a sharp knife. Then let cool for 10 minutes. Remove gingerbread pieces from cookie sheets and cool overnight on cooling rack.

Meringue Royal Icing

3 level tbsp. Wilton Meringue Powder Mix
4 cups sifted confectioners' sugar (about 1 lb.)
6 tbsp. fresh squeezed lemon juice

Royal Icing dries candy-hard and lasts for weeks without softening, making it ideal for mortaring and decorating gingerbread houses. Before making royal icing, be sure your mixing bowl and utensils are grease free. ANY TRACE of grease causes royal icing to break down. Royal icing dries fast, so keep any icing you're not using covered with a damp towel. Make icing only when you are ready to decorate.



Beat meringue powder, sugar and lemon juice for 7 to 10 minutes on medium with table mixer or 10 to 12 minutes on high speed with portable mixer, until icing forms peaks. The icing can be stored in an airtight container and rewhipped before using. Yields 3 cups.

Assembly and Decorating

Masonite cake board and Fanci-Foil
Decorating/piping bags (plastic)
Candies, pretzels, Necco wafers, etc.
Gelatin sheets for windows

These are basic instructions for assembling a gingerbread house, however, always follow the assembly directions that come with the pattern you are using.



1. Start with the interior of the structure. Affix windows on the inside of the walls and shutters to the outside. Set up Christmas tree in the center of the cake board so you can build the house around it. Make sure all pieces are dry before assembling house. (Photo top right.) Gather candies, pretzels, etc., and sort into cups or bowls by shape or color. Wrap Masonite cake board in Fanci-Foil and place on large Lazy Susan type cake decorating platform.
2. Start assembling the walls. (Photo center right). Hold the corners together briefly so Royal Icing can set up a little. Be generous with the Royal Icing.
3. After all the walls are affixed and solid, assemble the roof (Photo bottom right). Let the roof set up for a while before you start decorating. Start with the roof and add the chimney if it was part of your pattern. Decorate walls, doors and windows (Photo next page). Cover foil with a thin layer of "snow" (royal icing). Affix trees, stepping stones, sidewalk, wood piles, people, fences and shutters. I leave my gate open for visitors and front door open so you can see the Christmas tree and "gifts" inside. If you want your house to be covered in snow, put 1/4 cup powdered sugar in a sifter and tap with a butter knife over top





of house, trees, fence, etc., to create a light dusting of “snow” (Photo page 142).

NOTE: Wilton made Gingerbread house patterns as late as the 1990s and you can find patterns in books and online. I use sugar or candy molds to make multi-tiered trees that I assemble with Royal icing. I also use sheet gelatin for windows as it looks like diamond paned glass. You can get it online or in German food stores.

I made Gingerbread houses as an off shoot of my cake decorating business when the kids were in elementary school. I took a class and decided it would be a lot of fun – allowing me to build houses without worrying about permits, wiring or plumbing!

I usually made about 6-8 per year, but one year between orders and houses I wanted to give away, I had to make 10 houses! They covered every table in the house. I made all the Gingerbread on one day, assembled two days later and decorated the day after that. I usually made a special house for my kids, too, as the aroma permeated our entire house and harkened back to simpler days when perhaps this treat was common place.

One year I made a church with a steeple. When all the Fischer cousins came to our house for Christmas that year, I told them they could tear it apart. It was great fun to see the kids destroy it! Robbie (Robert Anthony Fischer Jr.), I think, grabbed the steeple and broke it off first, encouraging all the rest to get involved. It was amazing fun but there was Gingerbread church all over the dining room!

My kids usually did not want to touch the one I made for them, leaving it alone for months until it was really stale. One year, around the end of February, I told Christopher and Ashley to take it outside and use it for target practice with their bows and arrows. What a hoot! –Kim Marie Fischer Peters



Ashley Erin Peters First Holy Communion – Lake Mary, Florida – May 1990

Back Row L-R: Oliver Peters, Robert Anthony Fischer, Patrick Fischer, Klaus Peters, Dorothea Schneider Peters, Mary Ann Saraf Fischer, Neil Joseph Fischer Jr., Neil Joseph Fischer Sr.

Middle Row L-R: Oliver Christopher “Chris” Peters, Jayne Swiderski Fischer

Front Row L-R: Geoffrey Fischer, Robert Anthony Fischer Jr., Ashley Erin Peters, Patrice Hope Fischer, Grandma Mary Gannam Saraf Beecher, Judy Swiderski Fischer, Catherine Margaret Fischer

Sweetened Condensed Milk Fudge

1 lb. (3 cups) Nestles chocolate chips either semi-sweet or dark

4 tbsp. butter

14 oz. can sweetened condensed milk (NOT evaporated milk)

Variations: Add nuts, peanut butter chips, marshmallows, raisins, coconut

1. Heat chocolate, butter and condensed milk in microwave in Corningware or Pyrex bowl. Chocolate will begin to melt but will retain its shape until you stir it vigorously. Do not overcook or it will burn and become grainy. Add nuts, raisins, peanut butter chips if desired.
2. Butter an 8 inch square baking dish and pour in the fudge. Level with a spatula and refrigerate for about 3 hours or until it is completely set. Cut into squares.

Submitted by Kim Marie Fischer Peters

Lokum – Turkish Delight

4 cups granulated sugar

1-2 tbsp. rose water

4 ½ cups water

red food coloring

1 tbsp. lemon juice

1/2 cup chopped, toasted almonds, unblanched

1 cup cornstarch

3/4 cup icing (confectioner's) sugar

1 tsp. cream of tartar

additional 1/4 cup cornstarch

1. Combine sugar, 1 ½ cups water and lemon juice in a heavy sauce pan. Stir over low heat until sugar dissolves, brushing sugar crystals off side of pan with a bristle brush dipped in cold water.
2. Bring to a boil and continue to boil to soft ball stage, 240 degrees Fahrenheit on a candy thermometer. Remove from heat.
3. In another heavy sauce pan, blend cornstarch, cream of tartar and 1 cup cold water until smooth. Boil remaining 2 cups water and stir into cornstarch mixture, then place over heat. Stir constantly until mixture thickens and bubbles. Use a whisk if lumps form.
4. Pour hot syrup gradually into cornstarch mixture, stirring constantly. Bring to a boil and continue to boil gently for 1 hour and 15 minutes. Stir occasionally with a wooden spoon and cook until mixture is a pale golden color. Stirring is essential.
5. Stir in rose water to taste and a few drops of red food coloring to tinge it a pale pink. Blend in nuts if used, and remove from heat.
6. Pour into an oiled 9 inch square cake pan and leave for 12 hours to set.
7. Combine icing sugar and 1/4 cup cornstarch in a flat dish.
8. Cut Turkish Delight into squares with an oiled knife and toss in sugar mixture. Store in a sealed container with remaining sugar/cornstarch mixture sprinkled between layers. Makes 2 lbs.



Variations

Orange Lokum: Use 1-2 tablespoons orange flower water instead of rose water and orange food coloring.

Lemon Lokum: Use 1-2 tablespoons lemon juice instead of rose water and yellow food coloring.

Vanilla Lokum: Use 2 teaspoons vanilla essence instead of rose water and coloring, and stir in 1/2 cup chopped almonds, pecans or walnuts. Do not blanch almonds.

For many years, I sent my Saraf aunts and uncles Applets and Cotlets, Pecan Delight, or Fruit Delight from Liberty Orchards, but they referred to it as “Turkish Delight”. Uncle Philip always wrote a “thank you” note telling me it was his favorite Christmas candy.

In 2014 he explained further: “I want to thank you for my Christmas gift of Turkish Delight, which I love. I remember when grandmother Gannam order them from New York and gave each one of us one at Christmas.”

So, while Grandma Gannam may have not made Lokum or Turkish Delight herself, she ordered the candy from New York and created Christmas memories for Philip who shared his memory of the Christmas treat decades later. By the way, LibertyOrchard.com also sells Turkish Delight! –Kim Marie Fischer Peters



The Gannam Family circa 1939
Back row L-R: Michael Joseph, George Karam, Mary, Anthony Karam, Nazer Karam
Front row L-R: Karam George, Annie Abraham

Cream Puffs – From Moma’s Favorites

1 cup boiling water
1/4 tsp. salt
4 oz. (1 stick) butter
1 cup sifted flour
4 eggs

1. Bring water, salt and butter together to boiling point, add flour all at once and cook, stirring constantly, until mixture leaves the sides of the saucepan clean. Cool.
2. Add eggs, one at a time, beating each in thoroughly before adding the next. Drop by tablespoonfuls a little distance apart on greased baking sheets and bake in hot oven at 450 degrees for 15 minutes, then reduce to 350 degrees and bake 20-25 minutes longer.
3. When cold, make an incision in sides, scoop out soft centers and fill with sweetened whipped cream, heavy custard, Cream Filling or Chocolate Cream Filling. Makes 1 dozen.

Cream Filling – From Moma’s Favorites

2/3 cups sugar 2 cups scalded milk
1/2 cup flour 2 eggs, beaten
1/2 tsp. salt 1 tsp. vanilla extract

For Layer Cake, Cream Puffs and Eclairs.

1. Combine sugar, flour and salt, gradually add milk, stirring constantly, then cook in double boiler 10 minutes.
2. Add eggs, cook two minutes longer, cool and add vanilla. Sufficient for one dozen cream puffs

Submitted by Iris Marie Beecher Smith

The cream puff recipe was my all-time favorite. I remember those so well, such comfort and delicious. And best of all, licking the spoon and pot after she made the cream filling. –Iris Marie Beecher Smith

Gingerbread – From Moma’s Favorites

1/2 cup shortening	1/2 tsp. salt
1/2 cup brown sugar	2 tsp. Rumford Baking Powder
1 egg	1/4 tsp. baking soda
1/2 cup molasses	2 tsp. ground ginger
2 cups sifted flour	1/2 cup milk

Cream shortening and sugar, add egg and molasses and beat well. Add sifted dry ingredients alternately with milk. Bake in greased shallow pan in moderate oven at 350 degrees for about 45 minutes. Serve plain or frosted.

Submitted by Iris Marie Beecher Smith

Nut Cake – From Moma’s Favorites

2/3 cup butter	1 tsp. almond extract
1 cup sugar	2 cups sifted flour
3 eggs, well beaten	1/3 tsp. salt
1 cup chopped pecans	2 tsp. Rumford Baking Powder
1/2 cup milk	

Cream butter and sugar until light, add eggs and nuts, then the milk to which flavoring has been added alternately with the sifted dry ingredients. Bake in greased loaf pan in moderate oven at 350 degrees about 45 minutes.

Submitted by Iris Marie Beecher Smith

Butter Cream Frosting – From Moma’s Favorites

4 tbsp. butter	1 tsp. vanilla extract
2 cups powdered sugar	1/2 tsp. almond extract
3 tbsp. cream	

Cream butter until very soft, gradually add 1 cup of sugar. Beat in flavorings and after one cup of sugar has been thoroughly worked in, begin to add cream with remaining sugar, a very little at a time, until of spreading consistency.

Submitted by Iris Marie Beecher Smith

Rich Chocolate Filling and Frosting – From Moma’s Favorites

4 squares (4 oz.) unsweetened chocolate	
1 cup confectioners’ sugar	1/3 cup butter
2 tbsp. boiling water	2 eggs

Melt chocolate in upper part of double boiler, remove from heat; add sugar and water and when blended, add eggs, one at a time, beating each in thoroughly. Finally add butter gradually, beating after each addition.

Submitted by Iris Marie Beecher Smith

Cream Cheese Chocolate Frosting – From Moma’s Favorites

2 squares (2 oz.) unsweetened chocolate
3 oz. cream cheese
2-3 tbsp. top milk (use cream)
1/8 tsp. salt
2 cups sifted confectioners’ sugar

1. Melt chocolate over hot water.
2. Combine cheese, cream and salt, working with back of spoon until smooth. Add sugar gradually, still creaming and beating. Work in melted chocolate and beat until smooth.

Submitted by Iris Marie Beecher Smith

Pecan Pie – From Moma’s Favorites

2 tbsp. butter
1/2 cup brown sugar
2 eggs
2 tbsp. flour
1/4 tsp. salt
1/2 tsp. vanilla extract
1 cup dark corn syrup
1 ½ cups broken pecans
1 pie crust

1. Cream butter and sugar until light, add eggs, well beaten, then flour, salt, vanilla, syrup and pecans.
2. Turn into previously lined pie plate and bake in hot oven at 450 degrees for ten minutes, then reduce to 350 degrees for about 25 minutes longer.
Makes one 9-inch pie.

Submitted by Iris Marie Beecher Smith

Pecan Pie

1 stick butter
3 eggs slightly beaten
1/2 cup sugar
3/4 cup white corn syrup
1/4 cup maple syrup
1 tsp. vanilla
2 cups chopped pecans
1 deep dish pie shell or 2 regular 8 inch shells (I use 2 regular shells)

Cream sugar and butter; slowly stir in syrups, add beaten eggs and vanilla. Fold in nuts. Pour into chilled pie shell; bake at 325 degrees for 1 hour for deep shell. Adjust time for regular shell.

Submitted by Mary Ann Saraf Fischer



Mary Ann Saraf Fischer and Mary Gannam
Saraf Beecher – 311 Paradise Drive

Lemon Meringue Pie – From Moma’s Favorites

1/2 cup flour	1 ½ tsp. lemon zest*
1 ¼ cups granulated sugar	1/3 cup lemon juice
1/8 tsp. salt	3 egg whites
3 egg yolks	3 tbsp. sugar, additional
1 ½ cups water	1 previously baked pastry shell

1. Combine flour, sugar and salt in upper part of double boiler. Beat egg yolks until light and add with water to dry ingredients. Cook ten minutes over hot water, stirring constantly. Add lemon zest and juice and turn into previously baked pastry shell.
2. Top with meringue made by beating the egg whites until foamy, adding additional sugar a little at a time, continue beating. When very stiff, pile lightly on the filling and bake in moderate oven at 350 degrees about 15 minutes until set and delicately colored. The reason so many meringues are failures is because they are baked in too hot an oven and brown before the white of the egg has had time to set all the way through.

NOTE: One-half teaspoon Rumford Baking Powder added to meringue with the sugar improves both consistency and texture. Makes one 9-inch pie. *Microplane Classic Zester is great tool for this.

Submitted by Iris Marie Beecher Smith

Chocolate Chiffon Pie – From Moma’s Favorites

1 envelope gelatin	2/3 cup granulated sugar
2 cups milk	3 eggs, separated
2 squares (ounces) unsweetened chocolate	1/8 tsp. salt
1 tsp. vanilla	1 previously baked pastry shell

1. Soften gelatin in 1/4 cup of the milk. Melt chocolate in upper part of double boiler, add remaining milk and 1/2 cup of the sugar and cook over hot water, five minutes.
2. Beat egg yolks, pour a little of the hot mixture over them, stirring while pouring, return to double boiler, add salt and cook a moment longer. Remove from heat, add vanilla and softened gelatine and stir until dissolved. Cool.
3. Fold in egg whites beaten stiff with remaining sugar. Turn into previously baked pastry shell and chill. Serve plain or top with whipped cream. Makes one 9-inch pie.

Submitted by Iris Marie Beecher Smith

Pumpkin Pie – From Moma’s Favorites

2 cups sifted cooked pumpkin (or canned)	1 tsp. ground ginger
1 cup brown sugar	2 cups canned milk
1/2 tsp. salt	2 eggs
1/2 tsp. ground cinnamon	1 pie crust

Combine pumpkin, sugar, salt and spices; mix thoroughly, add milk and beaten eggs. Turn into pastry-lined pie plate and bake until set in moderately hot oven at 450 degrees for ten minutes, then reduce to 350 degrees and bake 30-35 minutes longer. Makes one 9-inch pie.

Bak-la-wa or Baklava – From Philip’s Favorites

4 cups granulated sugar
2 cups water
2 pounds Filo dough tissues
1 ½ lbs. sweet butter
1 ½ lbs. chopped walnuts
Few drops lemon juice
Few drops rose water or orange blossom water
Cinnamon, adjust to taste



1. Boil 2 cups water, add sugar and cook until thick. At finish, add a few drops of lemon juice and, if desired, a few drops of orange blossom water or rose water. Cool and set aside.
2. Mix finely chopped walnuts and 2 remaining cups of sugar and set aside. (Adding cinnamon is optional. I add cinnamon and nutmeg, too.)
3. Butter large baking tray. Place 4 sheets of dough tissues in pan and brush with melted butter. Repeat this, adding 4 more sheets of dough and brushing with butter. Continue until you have an inch-high bed of thin tissues. Spread the nuts chopped very fine, distributing them evenly. For the top, repeat the process – add 4 sheets of dough, brush with butter, add more sheets, and so on until the layers reach the top of the baking pan.
4. With sharp knife, cut diagonal lines from corner to corner. Continue to cut diagonal lines, left to right and right to left, an inch apart and parallel to the first cuts, until all is sliced into diamond wedges about an inch wide. Cut all the way down to the pan so that the wedges will separate easily for serving. (See photograph above right.)
5. Bake in a very slow oven 250 degree oven for 2 ½ hours. The top should be light golden brown. At finish, while still hot, pour all the syrup on top. Cool and serve.



Oliver Christopher “Chris” Peters, Oliver Peters, Ashley Erin Peters, Kim Marie Fischer Peters, Iris Beecher Smith, Paula Kaye Watts Tootle and Stephen DeWayne Tootle – Sacred Heart Catholic Church

Favorites When We Were Kids

Fried Baloney Sandwiches	151
Grilled Cheese with AlaGa Syrup	152
Macaroni and Cheese	152
Tuna Noodle	153
Homemade Snow Cones	154
Snow Ice Cream	154
Mint Sticks	155
Old Fashioned Fudge	156

Drinks and Shakes

Traditional Southern Sweet Tea	157
Southern Sweet Tea – Decaffeinated and Sugar Free	157
Rose Flavored Lemonade	157
Cinnamon Tea	157
Mint Tea	158
Lime Freeze	158
Crème de Mint and Crème de Noyeaux Shakes	158

There's nobody here but us kids!

Fried Baloney Sandwiches

Butter

Thick slice all beef red-rind bologna

Sunbeam or Captain John Derst bread

Mayonnaise and mustard

1. Cut an X-shaped pattern in the center of your bologna slices to help keep flat when frying.
2. Melt 1 tbsp. butter in cast-iron skillet over medium heat and fry two slices of bologna on medium-high until brown on both sides.
3. Put slices between two pieces of bread with mustard and mayo. Add lettuce and tomato, if you like, with green onions on the side. You can leave off the condiments and add a fried egg for a great breakfast sandwich!



Iris Marie Beecher, Neil Joseph Fischer Jr.,
and Kim Marie Fischer - Hopkins Street circa 1958
Below: Iris Marie Beecher circa 1957



Some of my fondest memories took place sitting in those lemon yellow vinyl-covered chairs around the kitchen table at Grandma's house on Hopkins Street. I felt so grown up drinking coffee with Grandma and Iris served in those heavy white ceramic cups and saucers. (It was really milk and sugar with a little coffee in it!) And in the summer, we'd get so hot and sweaty that our legs would stick to the vinyl chairs.

When we got older, Iris and I would help by peeling pears, shelling pecans, snapping beans, shelling peas, and the like. I loved watching Grandma grind meat and make delicious Lebanese

food and good old Southern home cooking. Watching her make Maxwell House coffee in the percolator was fun, too. The aromas that wafted from that kitchen filled the entire house, beckoning all who entered.

Everything Grandma made was delicious – even fried bologna sandwiches and grilled cheese with syrup, because the first ingredient was always love, and she always asked God to bless the food she prepared.

–Kim Marie Fischer Peters

Kim, think about using that picture of all of us around Moma's kitchen table on Hopkins Street in that cookbook you're working on. Life in Moma's kitchen was more than eating – we learned to love, to share, and thank God for every crumb.

I hope you put the "recipe" for the fried bologna sandwich and the grilled cheese with syrup in there, too. I'm heading over to Adam's house early today to help with the damage from hurricane Matthew. I will tell him we spoke of Moma's bologna sandwiches and grilled cheese with syrup. I could use a little bit of Moma's kitchen right now. It was my safe haven – a lot of love and comfort food. –Iris Marie Beecher Smith

Photo right: Iris Marie Beecher circa 1957



Grilled Cheese with Syrup — Mary Gannam Saraf Beecher

Grandma used what us Fischer kids called “rat cheese” – the big wedges of cheddar cheese she bought with the red rind on it. My mom used rat cheese but also Kraft American cheese. Regardless of the cheese and who cooked them, grilled cheese sandwiches were always a hit with us kids, especially when topped with ALAGA pure cane syrup! Try it once and you’ll never eat a pancake again! –Kim Marie Fischer Peters



Butter or margarine
2 slices bread
2 slices Kraft American Cheese
ALAGA syrup

1. Spread butter or margarine on a piece of bread and lay butter side down in skillet
2. Add cheese and second piece of bread buttered side facing up. Fry at medium heat. When bread on bottom is crisp and brown, flip and cook other side.
Serve with ALAGA cane syrup.

NOTE: ALAGA was originally pure cane syrup. The brand has been around for over a century. Our family always had ALAGA and Vermont Maid.

Macaroni and Cheese – Kim Marie Fischer Peters

16 oz. box of shells or rotini noodles
16 oz. (24 slice) pkg. of Kraft Deli Deluxe or Borden Deluxe American Cheese
12 oz. can Carnation Evaporated Milk
8 oz. milk
1 stick of butter
Dash of ground nutmeg

1. Cook noodles al dente according to package directions. Rinse in cool water and drain.
2. Pour evaporated milk into 3 quart microwavable casserole. Microwave for 3 minutes on high while completing step 3. (You can cook sauce on stove as well.)
3. Reserve 4 slices and quarter the remaining “block” of American cheese and separate. Cut butter up into small slices and mix with cheese into hot milk in casserole and return to microwave for another 4 minutes. Remove and stir carefully until cheese is melted and blended. Add a dash of nutmeg and mix.
4. Stir in cooked macaroni until coated with cheese sauce. Put reserved cheese slices on top and bake in preheated



Kim Marie, Robert Anthony,
Neil Joseph Jr., Michael Steven
The Fischer Kids 1963



Back: Christopher and Ashley Peters
Front: Robert, Geoffrey, Patrice Fischer at
“Nanny” and “Buddy Ro’s” - Summer 1991
(Neil and Mary Ann Fischer’s house)



Neil Fischer, David Tootle, Robert Fischer, Stephen Tootle with the "snake" - Paradise Park



Robert and Neil Fischer and croakers. Spending week at Aunt Honey's with cousins on Wilmington Island - June 1962



Neil's 4th Birthday, Mayfair – April 1960
Clockwise: Robert, Neil Jr. and Kim Fischer
Teddy Hanel, Stephen and David Tootle

350 degree oven for about 30 minutes until cheese is browned.

NOTE: If cheese sauce it is too thick after baking, while still hot, stir in a little milk until it is the consistency you prefer. The next time you make it, add a little more milk and a little more noodles.

Submitted by Oliver Christopher "Chris" Peters
ChrisPetersGuitar.com

This is the most boring Macaroni and Cheese that anyone could ever make, but this is how I remember it tasting when Mama made it (minus nutmeg), so this is how I made it for my kids. It is not something I make often due to the fat, salt and calories, but I usually make it once or twice a year – always at Christopher's request for his birthday or for Easter. The kids loved it with baked chicken, turkey breast, pork loin, ham and just by itself with broccoli or LeSueur English peas.

When I asked my kids for their favorite recipes to include in the cookbook – Macaroni and Cheese was on Christopher's short list. –Kim Marie Fischer Peters

Tuna Noodle – Kim Marie Fischer Peters

- 1 box (12-14 oz.) macaroni (I use whole wheat)
- 3 cans Albacore tuna packed in water
- 2 apples – cored and diced (leave skin on)
- 1 large sweet onion, diced
- 4 stalks celery cut thin (I use inner stalks)
- 4 boiled extra-large or jumbo eggs
- 1 can rinsed and well-drained black olives
- 1 cup chopped walnuts
- Mayonnaise (can substitute plain yogurt)
- 1 tbsp. prepared horseradish (adjust to taste)
- Pepper to taste

Submitted at the request of Oliver Christopher "Chris" Peters
ChrisPetersGuitar.com

Tuna Noodle is the name my kids gave the tuna salad I made for them when they were little. I made enough for the four of us for two meals. It hit all the major food groups and the kids and Oliver loved it! It was our go to meal on Fridays during Lent.

Cut recipe in half for one meal for four people. Serve with LeSueur peas or on a bed of salad greens or spinach and kale mix with sliced tomatoes for a complete meal. –Kim Marie Fischer Peters

Homemade Snow Cones – Neil Joseph Fischer Sr. and Mary Ann Saraf Fischer

Block of ice
Ice shaver
Kool Aid powder drink mix (multiple flavors)
1 cup sugar for each flavor
2 cups water for each flavor

Shave ice, put in cup and add Kool Aid syrup.

I think my mother and my father made snow cones for us when we were little living in Mayfair at 1444 Marlborough Way across from St. James School. I don't remember where they got the block of ice but it seems to me it took up most of the kitchen sink. I remember the sound of the ice shaver as Daddy or Mama scraped it across the top of the ice and it filled with "snow".

The snow cones they made were just as good or better than the snow cones from the ice cream man even if he had 20 flavors and a truck that played music! –Kim Marie Fischer Peters

Snow Ice Cream – Neil Joseph Fischer, Sr.

5-6 cups fresh snow
1/2 cup granulated sugar
1 cup whole milk or cream
1/2 tsp. vanilla extract

1. Collect 5-6 cups of fresh, clean snow.
Don't pack the snow, just scoop it up.
Put in freezer while you prepare the other ingredients.
2. Mix together the milk, vanilla, and the sugar. Stir this mixture until the sugar is dissolved. Slowly add the snow to your mixture, stirring constantly, until it is as thick as ice cream.



In 1987, Uncle Anthony Gannam wrote a piece about his mother, Annie Abraham Gannam, for the family reunion entitled "How I Remember Mother," where he recalled her making him this yummy treat. "My earliest memories of Mother were of her raking snow off our second story window sill [in Manchester, New Hampshire] to make ice dessert by putting milk and sugar on the snow."

His memory made me smile, as my first memory is of my Dad, Neil Joseph Fischer, making the same treat for my brother Neil and me! The first house my parents bought was at 2316 Arlene Avenue. The house is still there but two streets were merged and the address is now 2316 Lorraine Drive.

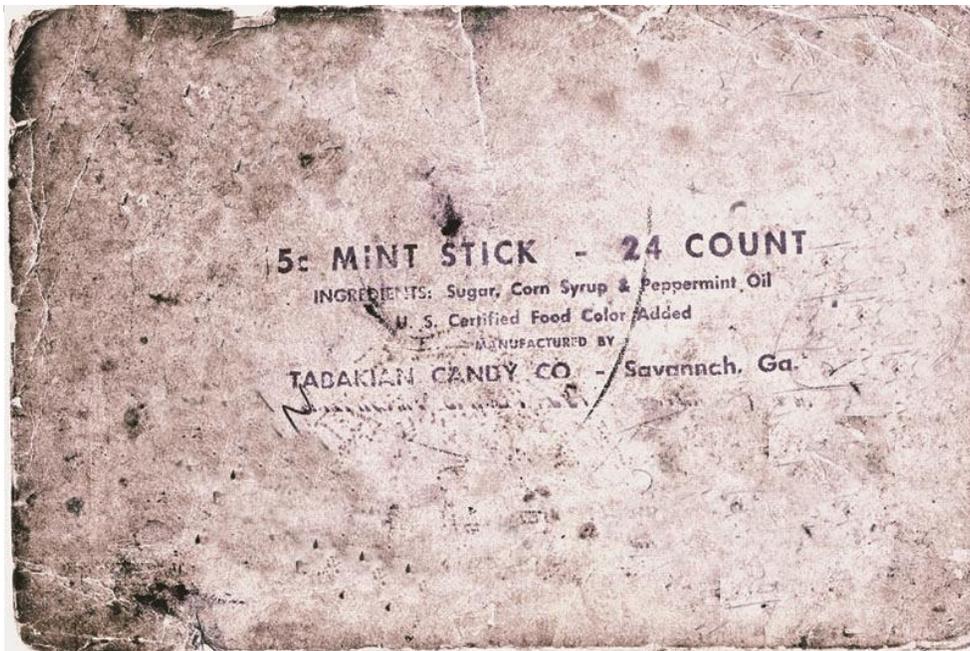
It had to be during the winter of 1957 as we moved to 1444 Marlborough Way right before Robert was born in October 1958. I remember sitting with Little Neil or Bubba Neil (as everyone called him back then) at our little white table with black legs in the kitchen eating our snow ice cream. You can see the table and chairs in this photo from Christmas 1956 when I was just two years old. I remember Daddy was leaving for work but he saw that it had snowed and went outside, scooped up snow, added milk and sugar and gave it to us to eat. I remember being quite bleary-eyed having been awakened to see the snow, and eating the cold sweet treat. I remember Mama dressing Neil and me up in dark blue nylon quilted snow suits that zipped all the way up so we could go outside and see the snow.



2316 Arlene Avenue now 2316 Lorraine Drive
Home of Neil Fischer and Mary Ann Saraf and their children Kim and Neil Jr.
until we moved to 1444 Marlborough Way, Mayfair in October 1958

Mint Sticks

Several years after returning from the World War II, Uncle George Tabakian opened a wholesale tobacco and candy manufacturing business in Savannah called "Tabakian Candy Company". He manufactured his own candies, mainly peanut brittle, peppermint sticks and fudge.



5c MINT STICK – 24 COUNT
INGREDIENTS: Sugar, Corn Syrup & Peppermint Oil
U.S. Certified Food Color Added
MANUFACTURED BY
TABAKIAN CANDY CO – Savannah, Ga.

My mother, Mary Ann Saraf Fischer, used to go to the candy kitchen and watch them make the peanut brittle and peppermint sticks. The image above is a box top from a box of mint sticks from the Tabakian Candy Company that she kept all these decades. I wonder if Uncle George gave his little niece Kim sweet treats from his candy kitchen. It would certainly explain my love for peppermint!

My dad, Neil Joseph Fischer, worked with uncle George Tabakian for a while in his candy kitchen. They both had full time jobs, but did this on the side to help support their families.

Daddy was working at the candy kitchen on Saturday, April 7, 1956, when Mama went into labor with “Bubba Neil or Little Neil” as we called him. Daddy had dropped Mama and me off at Aunt Phyllis’ house because Mama was a week overdue. Aunt Phyllis called Uncle George at the candy kitchen to tell Daddy to come quickly and take Mama to the hospital! She barely made it in time! –Kim Marie Fischer Peters

Old Fashioned Fudge

– Neil Joseph Fischer, Sr.

2/3 cup Hershey cocoa powder
 1 ½ cups whole or evaporated milk
 3 cups granulated sugar
 1/2 stick (2 oz.) butter
 1/8 tsp. salt
 1 tsp. vanilla extract

1. Line 9x9 or 8x12 inch baking dish with foil, coat foil with butter and set aside.
2. Butter 3-quart non-stick heavy sauce pan up the sides to prevent crystallization while cooking. Combine cocoa, sugar and salt and milk in the 3-quart heavy saucepan stirring continuously with wood spoon until well blended and no clumps.
3. Cook over medium heat, stirring constantly with wood spoon until mixture comes to a full rolling boil. Continue to boil on medium, stirring only to prevent burning, until mixture reaches 240 degrees F (soft ball or fudge stage) with a candy thermometer or until small amount of mixture dropped in ice water, forms a soft ball which flattens when removed from water. This could take more than 45 minutes and volume should reduce by 2/3. (Do not let bulb of candy thermometer rest on bottom of the saucepan.)
4. Remove from heat and add butter and vanilla but do not stir. Cool at room temperature to 110 degrees F. (This could take 2 or more hours.) Beat with wood spoon until fudge thickens and loses some of its gloss (about 10-15 minutes). Spread in prepared pan and let cool completely at room temperature at least 8 hours or overnight. (If rainy or very humid, fudge may not solidify.)
5. Cut into 1 inch squares. Store in tightly covered container at room temperature. Makes about 1 ¾ pounds.



Daddy made us this old fashioned fudge when we lived in Mayfair across from St. James School. It was delicious and would melt in your mouth! It was the best fudge I ever tasted! I only made it a couple of times for my family, and the kids and Oliver agree – it is the best! –Kim Marie Fischer Peters



George Abdulkerim Saraf’s confectionery and ice cream parlor at Duffy and West Broad Street circa 1939. Grandpa is standing with his right arm resting on the ice cream case filled with his famous homemade ice cream that made “George’s Triple Dip” so popular with the people of Savannah.

The mirror behind Grandpa says: “Punch - vanilla, cherry, strawberry” and “We make our own ice cream – vanilla, strawberry, chocolate, pineapple, banana, and grape”. Grandpa’s confectionery and ice cream parlor was surely a delight to kids young and old!

Drinks and Shakes

Traditional Southern Sweet Tea

6 regular or 2 family size tea bags (cut black or orange pekoe tastes best)
filtered water
1 cup sugar (adjust to taste)

1. Bring one quart filtered water to a boil. Add tea bags and boil for a minute. Remove pot from heat, cover with lid and steep for a few minutes. Remove tea bags (DO NOT SQUEEZE). Add 1 cup of sugar and stir until dissolved.
2. Pour tea into pitcher once it has cooled a bit and add filtered water to make 2 quarts. Refrigerate until ice cold. Serve over ice with lemon juice or mix with lemonade like Dr. Milton Mazo, Arnold Palmer and me!



Southern sweet tea was a staple at our house when we were growing up – we drank it every night with supper. When we visited Grandma on Hopkins Street, she gave us tea in those tall aluminum cups that would get frost on the outside. It was so refreshing on hot summer days to press the cold cup to your cheeks to cool off (Grandma didn't have AC). I always liked lemon in my tea to cut the sweetness. Southern Sweet tea is my favorite beverage, but I only like it if its homemade! –Kim Marie Fischer Peters

Southern Sweet Tea – Decaf and Sugar Free – Kim Marie Fischer Peters

2 family size Luzianne Decaffeinated Iced Tea bags
16 packages of Splenda sweetener (adjust to taste)

Open out the “flow through” tea bags and suspend inside a heat safe pitcher that holds 2 quarts liquid. Bring 1 to 1 ½ quarts of filtered water to a boil (I use an electric kettle) and pour into heat-safe pitcher or pot. Let steep for 30 minutes. Remove tea bags (DO NOT SQUEEZE BAGS). Add Splenda and stir. Top off with filtered water to make 2 quarts and refrigerate until ice cold.



The best tea I've found for the smoothest iced tea is Luzianne decaf tea. When I told Daddy, many years ago when I was visiting him in Savannah, he said I was wrong, because he made the best sweet tea. I went to the store and bought some Luzianne and made him a pitcher, and he agreed with me! It is smooth, delicious and there is no aftertaste, so you can't tell its sugar free.

My family and I like Crystal Light Lemonade with our tea instead of lemon juice because I always have lemonade in the fridge. I drink over a quart of sweet tea a day ice cold in my huge Taiga Tumbler. We always have two pitchers in the fridge – one half full and the other freshly made. Southern Sweet Tea is just one more reason why it's great to be a Southerner! –Kim Marie Fischer Peters

Rose Flavored Lemonade – From Philip's Favorites

Make lemonade, allowing 1 lemon and 2 tablespoons of sugar for each serving.
Add 1 teaspoon Rose Water to each glass. Serve over ice.

Cinnamon Tea – From Philip's Favorites

Pour 2 cups boiling water over 2 small sticks of cinnamon and let stand for 10 minutes.
Add this liquid to two cups of your favorite tea. Can drink hot or cold. Serves 4.

Mint Tea – From Philip’s Favorites

Place 2 teaspoons of dried mint leaves on a piece of folded cheesecloth, tie securely at top and pour 2 cups boiling water. Let steep for 10 minutes and join with 2 cups of your favorite blend of tea. Can drink hot or cold. Serves 4.

Lime Freeze – Neil Joseph Fischer Sr.

About 1 cup lime sherbet
About 1/2 cup Bluebell Homemade
Vanilla ice cream
Juice of 1/2 lime
6 oz. whole milk
1/4 tsp. vanilla extract

Put all ingredients into a blender and blend until well mixed and smooth.

Makes 18 ounces.



A lime freeze is a milk shake made with sherbet and vanilla ice cream and, while I never cared much for regular milk shakes, I really liked lime freezes. In the mid 1960’s Daddy had an automobile parts store called Fischer Auto Parts and a Mopar machine service shop in the back managed by my Uncle George Saraf. It was located at 918 East DeRenne Avenue in the Kensington Shopping Center. Just next door to Daddy’s parts store was a family style restaurant where he often ate lunch.

Sometimes during the summer when school was out, Daddy would let me come in and put invoices in numerical order so I could “help” in the office. Sometimes Neil and Robert would come in too, and we’d get into trouble having office chair races down the aisles. It was fun but not altogether safe!

Usually, at some point during the day, Daddy would ask if I would like a lime freeze and I would say, “Yes!” He’d hand me a dollar, tell me to take a break and go next door and get myself a lime freeze. He’d always call after me saying: “Tell them to use milk and not water!”

And I always told them, because Daddy knew ice cream! I waited at the counter and watched to make sure the waitress used milk and not water. She made it thick and creamy with a little whipped cream and a cherry on the top. It was delicious! –Kim Marie Fischer Peters

Crème de Mint & Crème de Noyeaux Shakes – Neil Joseph Fischer, Sr.

2 large scoops Blue Bell Homemade Vanilla ice cream
Crème de mint or Crème de Noyeaux to taste
2/3 cup whole milk

Put all ingredients into blender and mix until smooth and creamy. Add more Crème de mint or Crème de Noyeaux according to your taste and check ID’s before serving! Makes about 14-16 ounces.

Daddy use to make us shakes with vanilla ice cream and either Crème de mint or Crème de Noyeaux, depending on if we wanted peppermint or cherry milkshakes. They tasted really good!

I was searching online to find the ingredients only to come to the realization that they are liqueurs! Daddy was giving us booze with ice cream! This could have had serious results – I could have become an eight year old icecreamaholic! But it did taste yummy. –Kim Marie Fischer Peters

Individual Summaries

George Abdulkerim Saraf 159
Karam George Gannam 167
Hanny “Annie” Abraham Gannam 171
Mary Hamamie Gannam Saraf Beecher 174
Neil Gildea 177
Mary Jane “May” Ivey Gildea 187

Home

by Rose Marie Saraf Tootle – page 176



George Abdulkerim Saraf

George Abdulkerim Saraf and Mary Gannam
Maternal Grandparents of cookbook compiler

Name:	George Abdulkerim SARAF ¹⁻⁸	
Sex:	Male	
Father:	Hunna Abdulkerim "John" SARRAF (-)	
Mother:	Herum (Effie) UNKNOWN (-)	
Individual Facts		
Religion	1896	Roman Catholic
Birth	2 or 21 Mar 1896	Aintab, Turkey ^{1,9-10}
Military	1916-1920	Armenian Legion (French Foreign Legion); Aleppo, Syria
Passport	12 Mar 1920	Issued by Government Arabe, April 12, 1920. ¹¹
Alt. Name	12 Apr 1920	Georges ABDUL KERIM ¹²
Description	Apr 1920	5'9" brown eyes, black hair, dark complexion, frail; Aleppo, Syria ^{8,13}
Emigration	28 May 1920	Le Harve, France ¹⁴⁻¹⁷
Immigration	8 Jun 1920	New York City, Queens, NY ^{16,18-21}
Description	29 Nov 1920	Dark complexion, brown eyes, black hair, 5'9", 165 lbs., scar on forehead; Rensselaer, NY ^{8,22-23}
Nationality	29 Nov 1920	Turkish / Armenian
Occupation	29 Nov 1920	Tailor; Troy, NY ²⁴
Residence	29 Nov 1920	480 River Street; Troy, NY ²⁵
Alt. Name	29 Nov 1920	Georges ABDULKERIM ²⁶
Occupation	1921-1922	Clothing Cleaner - 309 1/2 Forsyth St.; Jacksonville, Duval, FL ²⁷⁻²⁸
Residence	1921-1922	in his shop; 309 1/2 Forsyth Street, Jacksonville, Duval, FL ²⁹
Residence	23 Nov 1922	Detroit, MI ³⁰
Occupation	23 Nov 1922	boiler operator at 8289 Oakland ; Detroit, MI ³⁰⁻³¹
Residence	1924-1926	625 Smith Avenue (Street); Detroit, MI ³²⁻³⁶
Occupation	1925	Dry Cleaner, Tailor; Detroit, MI ^{30,37-38}
Alt. Name	23 Aug 1925	George ABDUL-RAZZAK ³⁹
Naturalization	12 Apr 1926	Detroit, MI ^{15-17,21}
Description	12 Apr 1926	White, male, dark complexion, brown eyes, black hair, 5'9"; Detroit, MI ^{1,8}
Occupation	1927	Clerk in Fruit Store; Savannah, Chatham, GA ⁴⁰
Residence	1927	309 Charlton; Savannah, Chatham, GA ⁴¹
Occupation	1928	Fruit seller; Savannah, Chatham, GA ⁴²
Residence	1928	211 West Perry Street; Savannah, Chatham, GA ⁴³
Occupation	1929	Confectionery; 2019 Habersham, Savannah, Chatham, GA ⁴⁴⁻⁴⁵
Residence	1929	1815 Habersham Street; Savannah, Chatham, GA ⁴⁶

George Abdulkarim Saraf Individual Facts continued

Residence	1931–1935	1120 West Broad Street; Savannah, Chatham, GA ^{47–49}
Occupation	1931–1941	Confectionery; Savannah, Chatham, GA ^{50–57}
Residence	1936–1937	1118 West Broad; Savannah, Chatham, GA ^{58–59}
Occupation	1937–1941	confectionery, ice cream parlor, wine shop owner; Savannah, Chatham, GA ^{60–63}
Residence	1938–1941	3710 Hopkins Street; Savannah, Chatham, GA ^{64–69}
Occupation	1939	Wine shop owner; Savannah, Chatham, GA ⁷⁰
Death	13 Jun 1941	Savannah, Chatham, GA ^{71–76}
Burial	15 Jun 1941	Bonaventure Cemetery, Savannah, Chatham, GA ^{77–78}

Marriages/Children

1. Mary Hamamie GANNAM (1910-2000)

Marriage	15 Jun 1927	Savannah, Chatham, GA ^{79–80}
Residence (fam)	1930	1815 Habersham, Savannah, Chatham, GA ⁴⁴
Census (fam)	12 Apr 1930	2020 Habersham Street, Savannah, Chatham, GA ⁴⁵
Residence (fam)	12 Apr 1930	2020 Habersham Street, Savannah, Chatham, GA ⁴⁵
Census (fam)	15 Apr 1940	Hopkins Street, Savannah, Chatham, GA ⁸¹
Children	Miscarried SARAF (1928-1928) Phyllis Helen SARAF (1929-) married George Donald TABAKIAN Philip John SARAF (1930-2016) Antoinette Rose SARAF (1931-) married Charles Frank KASTENSMIDT Mary Ann SARAF (1933-) married Neil Joseph FISCHER Miscarried SARAF (-) Rose Marie SARAF (1936-) married Sam David TOOTLE George Anthony SARAF (1938-) married Mary "Nell" DOYLE Antoine Joseph SARAF (1940-) married Elizabeth Hawes STANSBURY Miscarried SARAF (-1941)	

Notes

Religion (1896): Antoine Stamboulian, George's great nephew, said the Sarrafs were Roman Catholic.

Military (1916–1920): I was told that George fought with the French Foreign Legion or French Underground during WWI. He was actually fighting with the French Armenian Legion or "Legion D'Orient" comprised of Armenians recruited in the United States and around the world to fight for the French during World War I, to show the Turks what it was like to fight an armed Armenian. It is conjectured that his involvement could be the reason for his alias, Abdul-Razzak and the name Georges Abdul Kerim on his Passport.

Name (Georges Abdul Kerim): George used variations of this name during his journey from Syria to Savannah: 1920 - Passport, issued by Syria: Georges Abdul Kerim; 1920 - Certificate of Arrival, New York, NY: George Abdulkarim; 1920 - Declaration of Intention, Troy, New York: George Abdul Kerim; 1922 - Jacksonville Business Card: George A. Saraf; 1924 - Detroit Michigan Business Card: George A. Saraf; 1929 - Letters from his brothers: George Sarraf; 1925 - Petition for Naturalization: George A. Saraf; 1925 - Letter to Procuracion Generale: Georges Abdulkarim Sarraf aka Abdul Razzak, George Abdul. A sarraf was a trader in gold or other precious metals or stones or a money changer, indicating that this was likely the trade of one of George's distant ancestors.

Immigration (8 June 1920): Arrived on the Rochambeau from Le Harve France on June 8, 1920.

Nationality (29 November 1920): George was Armenian but his family resided in Aintab, Turkey when he was born. The Sarrafs were living under Turkish Rule when George immigrated. Some members of his family were part of the forced march from Aintab to Aleppo Syria, and he lost family members during the genocide of the Armenian people by the Turks, however, George's immediate family members were saved because his brother Antoine worked as an inspector at the railroad station in Aintab, and facilitated the family's escape.

Occupation (29 November 1920): Declaration of Intention: occupation Tailor.

Occupation (1921–1922): George A. Saraf is listed as clothing cleaner, but also did tailoring.

Notes George Abdulkerim Saraf continued

Occupation (1931–1941): At some point George and Mary returned to Detroit. Mary got fed up with the situation and told him she was going to return home to Savannah with or without him. They returned.

Occupation (1937–1941): George sold candy, homemade ice cream, pipes, tobacco, cigars, spirits in the store.

Death (13 June 1941): George was murdered at 10:10 p.m., July 13, 1941. The case was never solved. Iris Smith and Kim Peters have unsuccessfully tried to get the case file from Savannah Police Department for over 20 years.

Burial (15 June 1941): Henderson Brothers Funeral Home prepared the body for burial. Records are now at Fox and Weeks Funeral Home. There are no records of the burial.

General: Official Statue of Liberty Ellis American Arrivals Archive certificate no. 696.

George Abdulkerim Saraf emigrated from Syria on the S.S. Rochambeau, port of entry New York, date of entry June 8, 1920. George was born March 2, 1896 in Aintab, Turkey. He was of Armenian descent. George left Le Harve, France on May 28 bound for the United States. His passport was issued on March 15, 1920 by the Gouvernement Arabe. Consulate of Spain granted passage to France on route to the United States in Aleppo on April 19, 1920. The Consul of the United States at the Consulate, Aleppo, Syria on April 22, 1920 wrote: "The bearer is to depart for the United States of America between April 30, 1920 and July 31, 1920." He was granted passage to Beirut on April 27, 1920. George became a United States Citizen on April 12, 1926 in Detroit, Wayne County, Michigan. George was married June 15, 1927 in Savannah, Georgia to Mary Gannam. He was murdered June 13, 1941 in Savannah, Chatham County, Georgia.

Endnotes

1. Circuit Court of Wayne County, George A. Saraf Naturalization Certificate: Number 2341802, Petition Volume 134, Number 33730 (Regular session of the Circuit Court of Wayne County, Detroit, Michigan April 11, 1926).
2. Saraf, George Declaration of Intention Rensselaer County, New York, 29 November 1920.
3. George A. Saraf's business card for his tailor shop in Jacksonville, Florida.
4. George A. Saraf's business card for business in AVALON or called AVALON. (8289 Oakland Avenue, Detroit, Michigan).
5. Georges Abdulkerim Certificate of Arrival for Naturalization Purposes issued by Ellis Island #60513.
6. Georgia Department of Public Health, Death Certificate of George A. Saraf (Savannah, Georgia, Chatham County, Eva L. Righton, Registrar).
7. Sarraf, George. Procuration Generale, August 23, 1925. Signed George Abdul.
8. Government Arabe, George Abdul Kerim's Passport (Aleppo, Syria: April 12, 1920).
9. Georgia Department of Public Health, Death Certificate of George A. Saraf (Savannah, Georgia, Chatham County, Eva L. Righton, Registrar). Age: 47 [typographical error; should be 45], DOB: 1896, Place: Turkey.
10. Declaration of Intention Rensselaer County, New York, 29 Nov. 1920. I was born in Aintab, Turkey on the 21st* day of March, anno Domini 1896; I now reside at 480 River St., Troy, NY. [*Family says March 2nd.]
11. Government Arabe, George Abdul Kerim's Passport (Aleppo, Syria: April 12, 1920), Passport #683. On May 18, 1920, Georges Abdul Karim left Le Harve, France aboard the Rochambeau for New York "to join his parents". He states his father is Hunna Abdul Karim. He is 24 years of age, born in Aintab, Turkey and a resident of Aleppo, Syria. He states he is an employee in/at the ____ (?). He is frail, 1 meter 75 cm tall, has a dark complexion, and has a scar on forehead. Signed: George Abdul Kerim. Information on Passport is written in French and Arabic.
12. Government Arabe, George Abdul Kerim's Passport (Aleppo, Syria: April 12, 1920). Georges Abdul Kerim.
13. Personal Diary. Name: George A. Saraf; Residence: 625 Smith Ave.; Residence Phone: Nortway 4856; Weight: 175; Height: 5 by 9; Auto No. and make: 3837195 Burlington Special; Sizes: Shoes 9, Hosiery 10-11, Hat 6 7/8, Collar 14 1/2, Cuffs 15, Drawers 42, Trousers, 36, Coat 40, Waist 36, Inseam 31. [There has been a dispute over George's height. One of his daughter's says he was six feet but all his legal documents say he is 5'9" both in metric (1 meter 75) and standard measure. Extrapolations based on photos of George standing next to Mary Gannam Saraf, indicate that he is about 5'9".]
14. Government Arabe, George Abdul Kerim's Passport (Aleppo, Syria: April 12, 1920). Left Le Harve, France on May 28 on the Rochambeau bound for New York, NY. Passport issued on March 15, 1920 the Gouvernement Arabe. Consulate of Spain granted passage to France on route to the United States of America in Aleppo on the 19th of April 1920. #240/134. The Consul of the United States at the American Consulate, Aleppo, Syria on April 22, 1920 wrote: "The bearer is to depart for the United States of America between April 30, 1920 and July 31, 1920." There is a seal showing that he was granted passage to Beirut on April 27, 1920.

George Abdulkerim Saraf Endnotes continued

Stamp from the Commissariat Special Harve showing that "Embarquement" was "28 Mai 1920." Emigrated from LeHarve, France on the Rochambeau on or about May 26, 1920 according to the Petition for Naturalization.

15. Petition for Naturalization dated 30 October 1925 Detroit Michigan, Cert 2341802. George A Saraf states he resides at 625 Smith Ave., Detroit, MI; he is a tailor; DOB: 21 March 1896* at Aintab Turkey. Emigrated from Havre France May 26, 1920; arrived New York, NY June 8, 1920 on the vessel Rochambeau. Declaration of intention filed Nov. 29, 1920 in Troy, New York, Supreme Court of Rensselaer County. He is subject of Governor of Turkey, has resided continuously in the U.S. for five years since arrival June 8, 1920, and in the State of Michigan at least one year preceding the date of this petition. Signs name as George A. Saraf. Declaration of Intention No. 2624 and Certificate of Arrival from Department of Labor filed 30 October 1925. Affidavits of Petitioner and Witnesses. Hogop Balabamian, occupation inspector residing at 13814 Thomson, Satrak Apkarian, occupation Coffee House residing at 6017 Toledo. US Department of Labor Naturalization Service, Petition for Naturalization dated 30 October 1925, U.S. Department of Labor Naturalization Service, Office of the Clerk of the Court at Detroit, Michigan, Thomas F. Farrell, Frank Puddlefoot, Sr., Deputy Clerk.[*2nd time George states he was born 21 March 1896. Family states it was 2 March 1896, but this is a legal document that he attested to.]

16. Declaration of Intention Rensselaer County, New York, 29 Nov. 1920. State of New York, Rensselaer County. In the Supreme Court of New York, Rensselaer County I, George Abdul Kerim, age 24, occupation Tailor, do declare on oath that my personal description is: color: white, complexion: dark, height: 5 feet 9 inches, weight: 165 pounds, color of hair: black, color of eyes: Brown, other visible distinctive marks: Scar on forehead. I was born in Aintab, Turkey on the 21st* day of March, anno Domini 1896; I now reside at 480 River St., Troy, N.Y. I emigrated to the United States of America from Havre, France on the vessel Rochambeau; my last foreign residence was Aleppo, Turkey... George Abdul-Kerim. Subscribed and sworn to before me in the office of the Clerk of said Court this 29 day of November, anno Domini 1920. Hm Dahl, Clerk of the Supreme Court by Edward J. McCall. [1st time George states he was born 21 March 1896. Family states it was 2 March 1896, but this is a legal document that he completed and attested to.]

17. Georges Abdulkerim Certificate of Arrival for Naturalization Purposes issued by Ellis Island #60513, Cert 60513. Name of alien: Abdulkerim, Georges; Date of arrival: June 8, 1920; Manner of arrival: Rochambeau. Stamped: Naturalization Service Received Oct. 10, 1925, District Director, Detroit, Mich. Department of Labor. Stamped: Oct. 14, 1925.

18. Petition for Naturalization dated 30 October 1925 Detroit, Michigan, Cert 2341802. George A. Saraf states he resides at 625 Smith Ave., Detroit, MI; he is a tailor; DOB: 21 March 1896 at Aintab, Turkey. Emigrated from Havre, France May 26, 1920; arrived New York, NY June 8, 1920 on the vessel Rochambeau. He filed his declaration of intention Nov. 29, 1920 in Troy, New York, Supreme Court of Rensselaer County. He is subject of Government of Turkey, has resided continuously in the US for five years since arrival June 8, 1920, and in the State of Michigan at least one year preceding the date of this petition. Signs name as George A. Saraf. Declaration of Intention No. 2624 and Certificate of Arrival from Department of Labor filed 30 October 1925. Affidavits of Petitioner and Witnesses. Hogop Balabamian, occupation inspector, residing at 13814 Thomson, Satrak Apkarian, occupation Coffee House, residing at 6017 Toledo. US Department of Labor Naturalization Service, Petition for Naturalization dated 30 October 1925, U.S. Department of Labor Naturalization Service. Office of the Clerk of the Court at Detroit, Michigan, Thomas F. Farrell, Frank Puddlefoot, Sr., Deputy Clerk.

19. Georges Abdulkerim Certificate of Arrival for Naturalization Purposes issued by Ellis Island #60513, Cert. 60513. Name of alien: Abdulkerim, Georges; Date of arrival: June 8, 1920; Manner of arrival: Rochambeau. Stamped: Naturalization Service Received Oct. 10, 1925 District Director, Detroit, Mich. Department of Labor. Stamped: Oct. 14, 1925.

20. Detroit Evening Schools, Citizenship Course Certificate. Detroit Evening Schools, Citizenship Course Certificate. This is to certify that George A. Saraf has attended the Detroit Public Evening Schools to fit himself for intelligent citizenship... The course was completed ? 15, 1925 at the Cass Public Evening School. James Herbert Russell, Charles F. Walkins, Teacher.

21. Certificate of Naturalization No. 2341802, Petition Volume 134, Number 33730. George A. Saraf, age 30, height 5 feet 9 inches, white, dark complexion, brown eyes, black hair, residing at 625 Smith Avenue, Detroit, MI. On 12 April 1926, admitted as a citizen of the United States, Circuit Court of Wayne County, Thomas F. Farrell County Clerk, Chas. W. Bull, Deputy.

George Abdulkerim Saraf Endnotes continued

22. George Abdulkerim Saraf Declaration of Intention Rensselaer County, New York, 29 November 1920. I, George Abdul Kerim, aged 24 years, occupation: Tailor, I do declare on oath that my personal description is: color White, complexion: dark, height: 5 feet 9 inches, weight: 165 pounds, color of hair: black, color of eyes: brown, other visible marks: Scar on forehead.
23. George A. Saraf Personal Diary. Weight: 175; Height: 5 by 9; Shoes 9, Hosiery 10-11, Hat 6 7/8, Collar 14 1/2, Cuffs 15, Drawers 42, Trousers, 36, Coat 40, Waist 36, Inseam 31.
24. George Abdulkerim Saraf Declaration of Intention Rensselaer County, New York, 29 November 1920. I George Abdul Kerim, aged 24 years, occupation Tailor.
25. George Abdulkerim Saraf Declaration of Intention Rensselaer County, New York, 29 November 1920. I was born in Aintab Turkey on the 21st day of March, anno Domini 1896; I now reside at 480 River St., Troy, N.Y.
26. Georges Abdulkerim Certificate of Arrival for Naturalization Purposes issued by Ellis Island #60513, Certificate #60513. Name of alien: Abdulkerim, Georges. Stamped: Naturalization Service Received Oct. 10, 1925, District Director, Detroit, Mich. Department of Labor Stamped: Oct. 14, 1925.
27. *1922 R.L. Polk & Co.'s Jacksonville City Directory, 1922, Vol XXIII, page 1114.* Saraf, George A, clothing cleaner 309 1/2 W Forsyth, resides same.
28. George A. Saraf business card for tailor shop in Jacksonville, Florida. George A. Saraf, Ladies' and Gent's Tailor, Suits Made To Order. Cleaning, Pressing, Repairing and Altering. 309 1-2 W. Forsyth St., Jacksonville, Fla., Phone 3775.
29. *1922 R.L. Polk & Co.'s Jacksonville City Directory, 1922, Vol XXIII, page 1114.* Saraf, George A. Clothing cleaner 309 1/2 West Forsyth, residence same; Mrs. David, Cigars 309 West Forsyth.
30. City of Detroit, Dept. of Buildings & Safety Engineering, Boiler Operator's License, issued 23rd of November 1922, expires 22 of November 1923, License #7028. City of Detroit, State of Michigan, Dept. of Bldgs. & Safety Engineering, Boiler Operator's License No. D7028. George A. Saraf ... is hereby authorized to operate the steam plant of George A. Saraf at 8289 Oakland Street ... This license expires Nov. 23rd, 1923.
31. George A. Saraf's business card for his business in AVALON or called AVALON. (8289 Oakland Avenue, Detroit, Michigan). G. A. Saraf Avalon Dry Cleaning Works. Cleaning, Pressing, Repairing and Altering. Ladies' work a specialty. Phone Northway 5633w. 8289 Oakland Avenue.
32. Circuit Court of Wayne County, George A. Saraf Naturalization Certificate: Certificate Number 2341802, Petition Volume 134, Number 33730 (Regular session of the Circuit Court of Wayne County held at Detroit, Michigan April 11, 1926). Address: 625 Smith Ave.
33. George A. Saraf Personal Diary. 625 Smith Ave., Detroit.
34. Sarraf. Procuracy Generale, August 23, 1925. Signed: George Abdul. 625 Smith Ave.
35. Petition for Naturalization dated 30 October 1925, Detroit Michigan. 625 Smith Ave.
36. Map of Detroit and its environs. Smith Street - No Smith Avenue.
37. George A. Saraf's business card for his business in AVALON or called AVALON. 8289 Oakland Avenue, Detroit, Michigan. Have your old clothes made new at G. A. Saraf Avalon Dry Cleaning Works. Cleaning, Pressing, Repairing and Altering. All work Guaranteed. Goods called for and delivered free of charge. Ladies' work a specialty. Phone Northway 5633w. 8289 Oakland Avenue. Your entire satisfaction is our first consideration.
38. Petition for Naturalization dated 30 October 1925 Detroit Michigan. My place of residence is 625 Smith Ave., Detroit, Michigan. My occupation is Tailor.
39. Sarraf. Procuracy Generale, August 23, 1925. Signed George Abdul. George Abdulkerim Sarraf, Georges Abdul, Abdul-Razzak, Procuracy Generale: legal document prepared by Georges Abdulkerim Sarraf aka Abdul-Razzak appointing Jean Mazloum as his legal representative in all matters, before all military, government, local courts or commissions. (George Abdulkerim Sarraf, 625 Smith Ave, city in America, circa August 23, 1925. Signed George Abdul). [Letter is in French; I have translated version.]
40. *Pettus' Savannah 1927 Directory, page 627.* Saraf, George A., works Tavakian Fruit Store, r 309 Charlton, w.
41. *Pettus' Savannah 1927 Directory, page 627.* White Department. Saraf, George A., works Tavakian Fruit Store, resides 309 Charlton, west.
42. *Pettus' Savannah 1928 Directory, pg. 633.* Saraf, Geo. A. (Mary A.), fruits 234 Barnard, t9239, h 211 Perry, w.
43. *Pettus' Savannah 1928 Directory, page 633.* White Department. Saraf, Geo. A. (Mary A.), fruits 234 Barnard, telephone 9239, home 211 Perry, west.

George Abdulkerim Saraf Endnotes continued

44. *Pettus' 1930 Savannah Directory* (15 West Bay Street, Savannah, Georgia 1930), page 646. Saraf, Geo. A. (Mary), candies and confections 2019 Habersham, resides 1815 same.
45. 1930 U.S. Census, Chatham County, GA, population schedule, Savannah City, enumeration district, ED 41, sheet 20A, stamped 269, dwelling 374, family 447, George A Saraf; digital image, *FamilySearch.org* (<http://familysearch.org> : accessed 12 December 2015); NARA Series T626, roll 344. 2020 Habersham, George A Saraf, age 34, Proprietor confectionary store. Wife, Mary age 19, born New Hampshire. Daughter Phyllis, age 1, born Georgia.
46. *Pettus' 1930 Savannah Directory* (15 West Bay Street, Savannah, Georgia 1930), page 646. Saraf, Geo. A. (Mary), candies and confections 2019 Habersham, resides 1815 same.
47. *Pettus' 1932 Savannah Directory* (15 West Bay Street, Pettus, 1932), page 577. Saraf, Geo. A (Mary) (George's Confectionery), home 1120 W. Broad, telephone 9364.
48. *Pettus' Savannah 1934 Directory* (Savannah, Georgia: Braid & Hutton, Inc., 1934), page 587. Saraf, Geo. (Mattie) (George's Confectionery), home 1120 W. Broad.
49. *Pettus' Savannah 1938 Directory* (15 West Bay Street, Savannah, Georgia, 1938), page 394. Saraf, Geo. A. (Mary), (George's Triple Dip), home 1120 W. Broad, t9355. [During the year they moved to Hopkins Street next door to Grandpa Gannam.]
50. *Pettus' 1932 Savannah Directory* (15 West Bay Street, Pettus, 1932), page 577. Saraf, Geo. A. (Mary) (George's Confectionery), h 1120 W. Broad, t9364.
51. *Pettus' 1936 Savannah Directory* (15 West Bay Street, Savannah, Georgia, 1936), page 393. Saraf, Geo. A. (Mattie), confections 1120 W Broad, t9355, home 1118 same.
52. *Pettus' Savannah 1934 Directory* (Savannah, Georgia: Braid & Hutton, Inc., 1934), page 587. Saraf, Geo. (Mattie) (George's Confectionery), home 1120 W. Broad.
53. *Pettus' Savannah 1937 Directory* (15 West Bay Street, Savannah, Georgia, 1937), page 384. Saraf, Geo. A. (Mattie), confections, 1120 W. Broad, t9351, resides 1118, same.
54. *Pettus' Savannah 1938 Directory* (15 West Bay Street, Savannah, Georgia, 1938), page 394. Saraf, Geo. A. (Mary), (George's Triple Dip), home 1120 W. Broad, t9355.
55. *Pettus' Savannah 1940 Directory* (15 West Bay Street), page 437. Saraf, Geo. A. (Mary), (George's Wine Shop), resides 54th & Hopkins. [This is the same confection shop and ice cream parlor but he also sold liquor.]
56. *Pettus' Savannah 1941 Directory* (15 West Bay Street, Savannah, Georgia 1941), page 438. Saraf, Geo. A. (Mary), confections 1120 W. Broad, t9355, home 53d & Hopkins.
57. *Pettus' Savannah 1942 Directory* (15 West Bay Street, Savannah, Georgia, 1942), 465. Saraf, Geo. A. died June 13, 1941. Saraf, Mary, wid. Geo. A., liquors & beer 1120 W. Broad, t9355, home 53d & Hopkins, t3-5144.
58. *Pettus' Savannah 1936 Directory* (15 W. Bay St., Savannah, GA, 1936), p.393. Resides 1118 West Broad.
59. *Pettus' Savannah 1937 Directory* (15 W. Bay St., Savannah, GA, 1937), p.384. Resides 1118 West Broad.
60. *Pettus' Savannah 1938 Directory* (15 W. Bay St., Savannah, GA, 1938), page 394. Confections, 1120 w Broad.
61. *Pettus' Savannah 1939 Directory* (15 W. Bay St., Savannah, GA 1939), page 427. Confections, 1120 w Broad.
62. *Pettus' Savannah 1941 Directory* (15 W. Bay St., Savannah, GA 1941), page 438. Confections, 1120 w Broad.
63. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, enumeration district (ED) ED 25-108, sheet 10B, families 183, 184, 185, Karem Ganem, Anthony Ganem, Saraf family; digital images, *FamilySearch.com* (<http://familysearch.org/ark:/61903/1:1:K7LS-6N9> : accessed 9 December 2015); NARA Series T627, roll 653. Family 185: George Saraf, age 46, born Syria*, proprietor Confectionary Store, wife Mary age 42, born Syria*; children: Phyllis age 11, Phillip age 10, Antoinette age 8, Mary Ann age 7, Rose Marie age 4, George Jr. age 1. [*Note: Mary Gannam Saraf was born 1910 in Manchester, NH. George Saraf was born Aintab, Turkey.]
64. *Pettus' Savannah 1939 Directory* (15 West Bay Street, Savannah, Georgia 1939, p.427. Saraf, Geo. A. (Mary), confections 1120 W. Broad, home 53d & Hopkins. [They moved into Hopkins Street during the year 1938.]
65. *Pettus' Savannah 1940 Directory* (15 West Bay Street), p.437. Saraf, Geo. A. (Mary), (George's Wine Shop), resides 54th & Hopkins. [Should be 53rd & Hopkins. Ice Cream Parlor now has spirits.]
66. *Pettus' Savannah 1941 Directory* (15 West Bay Street, Savannah, Georgia 1941), p.438. Saraf, Geo. A. (Mary), confections 1120 W. Broad, t9355, home 53d & Hopkins.
67. *Pettus' Savannah 1942 Directory* (15 West Bay Street, Savannah, Georgia, 1942), p.465. Saraf, Geo. A., died June 13, 1941.

George Abdulkerim Saraf Endnotes continued

68. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, ED 25-108, sheet 10B, families 183, 184, 185, Karem Ganem, Anthony Ganem, Saraf family. Family 185: George Saraf, age 46, born Syria*, proprietor Confectionary Store, wife Mary age 42, born Syria*; children: Phyllis age 11, Phillip age 10, Antoinette age 8, Mary Ann age 7, Rose Marie age 4, George Jr. age 1. [*Mary Gannam Saraf was born 1910 in Manchester, NH. George Saraf was born Aintab, Turkey.]
69. "Purchase Lot 223 Hopkins Street," 21 June 1938. Original document, privately held. June 21, 1938. Atlantic Savings and Trust Company sale to George A. Saraf, Lot Number 223 and the North 10 feet of Lot Number 224, Jackson Park. [This is the lot on which the home at 3710 Hopkins street was built.]
70. *Pettus' Savannah 1940 Directory* (15 West Bay Street), p.437. Saraf, Geo. A. (Mary), (George's Wine Shop), resides 54th & Hopkins. [Should be 53rd and Hopkins.]
71. Georgia Department of Public Health, Death Certificate of George A. Saraf (Savannah, Chatham County, Eva L. Righton, Registrar), File Number 861. Place of Death: Chatham County, Savannah, Ga., 1120 West Broad. Name: George A. Saraf, Sex: Male, Race: White, Married to Mary Gannam Saraf. Years: 47 [sic]; Date of Birth: 1896; Birth Place: Turkey. Occupation: Store Keeper. Father's Name: John Saraf; Birthplace: Turkey. Mother's Name: Herum; Birthplace: Turkey. Informant: Mary Gannam Saraf; 53rd & Hopkins. Burial: Bonaventure, 6/15/1941, Savannah, Ga. Persons Burying Body: Henderson Bros., Savannah. Date of Death: June 13, 1941 at 10:10 p.m. Primary cause of death: Gunshot wound in neck (Pistol). Hemorrhage and shock. If death was due to external violence please answer the following questions: Homicide, 6/13/41; Savannah Chatham Ga. Where: Place of Business, while at work. Shot by another man (see inquest). Physician: John L. Elliott M.D. Coroner, 210 E. Jones. Signed 6/14/41.
72. *Pettus' Savannah 1942 Directory* (15 West Bay Street, Savannah, Georgia, 1942), page 465 White Dept. Saraf, Geo. A., died June 13, 1941.
73. George A. Saraf obituary, *Savannah Morning News*, Savannah, Ga, June 15, 1941. Funeral services for George A. Saraf, 45-year-old Armenian, who was shot to death Saturday night by unidentified men, will be held at 4 o'clock this afternoon at the Sacred Heart Church.
74. Email from Phyllis Saraf Tabakian McShane (eldest child of George A. Saraf) to Kim Marie Peters, 16 March 2005; held by Kim Marie Peters. "It has been 64 years since my father was killed in that terrible robbery on West Broad Street that night on June, Friday 13, 1941. My mother was only 31 years and pregnant, and my daddy was 45 years. The next day would have been their 14th anniversary. That was a nightmare that I shall never forget... On the night that he died, mama had taken us to the drive in theatre, and about half way through the movie, Mike Gannam and Nazer drove into the theatre to bring us the terrible news that daddy had died in the store from gunshot wounds to his neck in a robbery."
75. "Merchant Slain in W. Broad Store," *Savannah Morning News*, 14 June 1941, report of murder, page 14. George A. Saraf, operator of a small bar and confectionery store at the northeast corner of Duffy and West Broad streets, was shot and killed shortly after 10 o'clock last night [June 13, 1941]. Police expressed the belief that the shot was fired by one of four negroes who were seen fleeing from Saraf's store following the shooting... Saraf, a man 47 [45] years of age was apparently shot while standing behind the counter in his store. A pistol slug had passed through his neck and buried itself in the wall behind the counter after breaking several glasses which were stacked behind the counter, and a large plate-glass mirror... Dr. John L. Elliott, coroner, was summoned to the scene and said that the wound probably caused death almost instantly... Police found a bottle of whisky standing on the counter behind which the body was found lying on the floor... Lieut. Sidney E. Baughn said that apparently there was no one besides the four negroes in the store at the time... There was no evidence in the store that a scuffle or fight had proceeded [sic] the shooting. A cover was removed from an ice cream churn as though the dead man might have held it in his hand before he was shot. No money had been taken from the cash register, police said, and Saraf had some money in his pockets which had not been disturbed. Everything else in the store appeared to be in order.
76. "Police hunt for slayers of Saraf," news article, *Savannah Evening Press*, 14 June 1941, page 1. Police and detectives today are still seeking information which may lead to the arrest of four negroes reported by witnesses to have fled a small bar and confectionery store at the corner of Duffy and West Broad at about 10 o'clock last night where George A. Saraf, operator, was shot to death... Mr. Saraf, a 47 [45]-year-old Armenian was apparently shot while standing behind the counter. A pistol slug passed through his neck, causing instant death, according to Dr. L. Elliott, coroner.

George Abdulkerim Saraf Endnotes continued



77. Georgia Department of Public Health, Death Certificate of George A. Saraf (Savannah, Georgia, Chatham County, Eva L. Righton, Registrar), File No. 861. Burial: Bonaventure, 6/15/1941, Savannah, Georgia; Person Burying Body: Henderson Brothers, Savannah.

78. George A. Saraf obituary, *Savannah Morning News*, Savannah, Ga, June 15, 1941.

Funeral services for George A. Saraf will be held at 4 o'clock this afternoon at the Sacred Heart Church. Burial will be in Bonaventure Cemetery. The body will be at the residence, Fifty-third and Hopkins Streets, until time of the funeral.

79. Court Ordinary, Chatham County, Marriage Permit (Savannah, Georgia, Chatham County, June 8, 1927). George A. Saraf; Savannah, GA; age 31, Parents Deceased. Mary Gannam; Savannah, Georgia; age 17, Parents Residence: Savannah, Georgia. Contemplated Marriage date: June 15, 1927; Savannah, Georgia. Mother gave consent. [Marriage License wrongly identifies George and his finance Mary Gannam as being GREEK. This is not correct. George was born in Turkey, lived in Syria, was of Armenian descent. Mary was born in New Hampshire and was of Lebanese decent. Marriage license notes that her mother gave consent for the two to marry as Grandma was only 16 at the time. She married June 15, just 4 days before her 17th birthday.]

80. George A. Saraf, Mary Gannam, marriage license (June 15, 1927), Clerk Court Ordinary, Chatham County, Ga. State of Georgia, Chatham County, Marriage License by Hon. Henry McAlpin.

To any minister of the Gospel, Jewish Minister, Judge or Justice of the Peace of said State: You are hereby authorized to join in the Holy State of Matrimony Mr. George A. Saraf of Savannah, Ga. and Miss Mary Gannam of Savannah, Ga. according to the Constitution and Laws of the State for which this shall be your License. Given under my hand and seal of the Office this eighth day of June in the year of our Lord one thousand nine hundred and twenty seven. Margaret Murphy, Clerk Court Ordinary Chatham County.

This certifies that Mr. George A. Saraf and Miss Mary Gannam were duly joined in Marriage on the fifteenth day of June A.D. by

me, Rev. ? D. Mitchell, Savannah, GA. Recorded in Book 2 page 284.

81. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, ED 25-108, sheet 10B, families 183, 184, 185, Gannam and Saraf families, enumerated April 15, 1940.

George Saraf, age 46, born Syria*, proprietor Confectionary Store, wife Mary age 42, born Syria*; children: Phyllis age 11, Phillip age 10, Antoinette age 8, Mary Ann age 7, Rose Marie age 4, George Jr. age 1. [*Note: Mary Gannam Saraf was born 1910 in Manchester, NH. George Saraf was born Aintab, Turkey.]





Karam George Gannam

Karam Gannam and Annie Abraham
Maternal Great Grandparents of cookbook compiler

Name:	Karam George GANNAM
Sex:	Male
Father:	George Stephen GANNAM (-)
Mother:	Kishfy / Khisfy MONSOUR (-1915)

Individual Facts		
Birth	ca 20 Jul 1882–1887	Alman, Sidon, Mt. Lebanon, Syria ⁵⁻⁹
Religion	ca 1882	Maronite Catholic; Alman, Sidon, Mt. Lebanon, Syria ¹⁻²
Baptism	Aft 20 Jul 1882	Alman, Sidon, Mt. Lebanon, Syria ¹⁰
Alt. Name	ca 1882	Karum Geris GHANIM ³
Nationality	ca 1882 Syrian	Alman, Sidon, Mt. Lebanon, Syria ⁴
Emigration	2 Sep 1905	Alman, Sidon, Mt. Lebanon, Syria ¹¹⁻¹²
Immigration	10 Sep 1905	Manchester, Hillsborough, NH ¹³⁻¹⁴
Occupation	1906–1919	clothing mill, shoe factory, and foundry; Manchester, Hillsborough, NH ¹⁵
Occupation	29 Apr 1910	moulder; iron foundry, Manchester, Hillsborough, NH ¹⁶
Alt. Name	1914	Karem GANIM ¹⁷
Military	12 Sep 1918	Registered for the Draft; Manchester, Hillsborough, NH ¹⁸
Religion	1919	Sacred Heart Catholic Church, Savannah, Chatham, GA ¹⁹
Occupation	1922	fruit seller; 1211 West Broad Street, Savannah, Chatham, GA ²⁰
Occupation	1926	grocer; 3517 Hopkins Street, Savannah, Chatham, GA ²¹
Census	15 Apr 1940	Hopkins Street, Savannah, Chatham, GA ²²
Residence	1952	3702 Hopkins Street, Savannah, Chatham, GA ⁵
Residence	1978	with Uncle Anthony and Polly; 8 Durant Avenue, Savannah, Chatham, GA ²³
Death	28 Nov 1980	Memorial Medical Center, Savannah, Chatham, GA ²³⁻²⁴
Burial	1 Dec 1980	Bonaventure Cemetery, Savannah, Chatham, GA ²⁵

Karam George Gannam - Marriages/Children		
1. Hanny "Annie" ABRAHAM (1884-1943)		
Marriage	21 Apr 1907	Manchester, Hillsborough, NH ²⁶
Census (fam)	29 Apr 1910	19 Cedar Street, Manchester, Hillsborough, NH ²⁷
Residence (fam)	1922	1211 West Broad Street, Savannah, Chatham, GA ²⁸
Residence (fam)	1926	53rd and Hopkins St., 3517 Hopkins St, Savannah, Chatham, GA ²¹

Karam George Gannam - Marriages/Children continued

Children	Esther GANNAM (1908-1918) Mary Hamamie GANNAM (1910-2000) married 1 st : George Abdulkерim SARAF married 2 nd Harold Payson BEECHER George Karem GANNAM (1913-1914) Anthony Karam GANNAM Sr. (1915-1997) married Leon Clovis "Polly" PRESTON Nazer Karam GANNAM (1918-1991) married Miriam GEORGE George Karam GANNAM (1920-1941) Michael Joseph GANNAM Esquire (1922-2003) married Marion Collins DeFRANK
----------	---

2. Elizabeth F "Lizzie" PRESTON (-1983)

Marriage	9 Aug 1945	Sacred Heart Catholic Church, Savannah, Chatham, GA ²⁹
----------	------------	---

Notes

Nationality: Mount Lebanon was part of Syria when Karam Gannam emigrated, so they were Syrians from Mount Lebanon. He is likely from current day town of Alman.

Birth (circa 20 July 1882–1887): Michael Gannam stated to Kim Peters on Oct. 2, 2000 that Grandpa's actual year of birth was around 1882 but Grandma Beecher was fond of saying he was 100, so that is why the obit and tombstone has year of birth as 1880. The 1905 passenger list states he is 20 years of age (born 1885); his 1907 marriage license states he was born in 1887; his 1918 WWI Draft Registration states he was born on April 17, 1885; his 1952 Social Security application states he was born July 20, 1882.

Residence (fam) (1922): "I think Grandpa's first farm was in the area near Hunter Air Field. I believe he had a farm in the Skidaway Island area. Mom and Anthony used to travel by boat to get to the farm, gather the crops and bring them back to Hopkins street where they were washed and delivered to market by horse and buggy. This was before I was born, but I recall them talking about the farms." Phyllis Saraf 8/17/16

Residence (fam) (1926): A newspaper article written in the 1940s about Karam Gannam stated: "After selling the store [1211 West Broad?], he rented a small house at 53rd & Hopkins streets, where he farmed... Mr. Gannam continues to live at the old family home and to farm a small plot of land adjacent to his house... [H]e later built a community grocery store across from the farm when Reynolds and Manley Lumber Company built a large sawmill in the immediate area of the Gannam home." Anthony Gannam said they built a shed in which they lived on Hopkins Street with a large wash bucket for a tub by the stove. Phyllis Saraf said: "They lived in a small shack on 53rd and Hopkins Street." After living in that original shanty, Grandpa built the house to which he later added the storefront. Aunt Phyllis Saraf described the house: "Connected to the store was a simple frame house of two bedrooms, one bath, a kitchen and a wood stove, and a living and dining room, all with wooden walls and floors and heated by a space oil heater. Very cold in winter and very hot in summer."

Endnotes

1. Anthony Karem Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3; 20 May 1985, Savannah, GA. "Grandpa was Maronite Catholic but become Roman Catholic when he came South because there were no Maronite churches in Savannah. He was a very religious man. He had a deep and abiding faith in God and the Trinity and was devoted to the Virgin Mary".
2. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. "[He] was later baptized in the village church that was built in the side of the hill and whose history went back over 1000 years".
3. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. More than a hundred years ago in Lebanon in a village called El-Amain [Alman] just about three miles outside Sidon on a hillside called Ros Is Sharif, [El or Al Chouf or Shouf] Karum Geris Ghanim was born.
4. Jim Gannam, "Grandpa's birthplace," email to Kim Peters, 9 January 2016. "Alman, El Chouf is about 2-3 miles from downtown Sidon. I do recall that Grandpa did not have a firm grasp of English so there could have been some misunderstanding".
5. Social Security Application, 255-52-4347. Karam George Gannam, white male, unemployed, 3702 Hopkins St. Savannah, GA, age 69, born 7-20-82 in Saida, Lebanon. Father: George Stephen Gannam, Mother: Khisfy Monsour.
6. "New Hampshire Marriages 1720-1920," *Family Search* (<http://familysearch.org> : accessed 9 December 2015), transcription, "Karam Ganim and Hanny Abraham," FHL microfilm 2048085. Karam Ganim, born 1887, son

Karam George Gannam Endnotes continued

of George Ganim and Kishfy Monsour, was married on 21 April 1907 to Hanny Abraham, born 1886, daughter of Joseph Abraham and Hobooba Assaf.

7. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. "More than a hundred years ago in Lebanon in a village called El-Amain [Alman] just about three miles outside Sidon on a hillside called Ros Is Sharif [El or Al Shouf or Chouf], Karum Geris Ghanim was born. I remember him telling me that my grandmother and other women were picking cocoons off the Mulberry trees and placing them on racks in a building so that the birds would not eat the silkworm adults when they emerged. His mother went into labor. She was placed on the cocoon rack and the other women mid-wifed her, and my father was brought into the world".

8. "WWI Draft Registrations," digital image, *Ancestry.com* (accessed: Online 13 December 2015), Karam Ganim; citing WWI Draft Registration Card: Karam Ganim, age 33, born April 17, 1885, citizen of Syria (Turkey). Resides and works at farm at 212 Willow, Manchester, Hillsborough, NH. Wife, Annie Ganim. Description: Medium height, medium build, brown eyes, black hair.

9. "Plant of the Week," Dr. T. Ombrello - UCC Biology Department, online article, accessed Feb. 1, 2016, http://faculty.ucc.edu/biology-ombrello/pow/mulberry_tree.htm. Eggs hatch and start eating Mulberry leaves. Over the next 2 months reach full size then spend 5 days spinning a cocoon. Within 5 days of completing the cocoon the larva changes into a pupa and after another 20 – 24 days emerges as a moth. Based on information from the Silk Museum in Lebanon, the worms hatch from the eggs end of April-early May and the life cycle is about 28 days, so cocoons will form around the end of May. Based on this information Karam Gannam would have been born sometime in early June.

10. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. [He] was later baptized in the village church that was built in the side of the hill and whose history went back over 1000 years.

11. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. At age 23, he told his mother he was going to America to seek his fortune and break free from the oppression they had lived under. He wanted to be free. He settled in Manchester, New Hampshire".

12. Passenger List, Le Bretagne, 10 September 1905, page 30. Arriving at port of New York 10 Sep 1905 on S.S. La Bretagne sailing from Le Harve [France] 2 Sep 1905. Kanem, Karam: age 20, single, farmer, country: Turkey, Race: Syrian, Last Residence: Syria. Destination: Manchester, NH, He is meeting brother Kanem, Miola (not legible) 513 Elm Street.

13. Passenger List, Le Bretagne, 10 September 1905, p.30. Arriving at port of New York 10 September 1905 on the S.S. La Bretagne sailing from Le Harve 2 September 1905. Kanem, Karam: age 20, single, farmer, country: Turkey, Race: Syrian, Last Residence: Syria, Final Destination: Manchester, NH, He is meeting His brother Kanem, Miola (? not legible) at 513 Elm Street.

14. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. "At age 23, he told his mother he was going to America to seek his fortune and break free from the oppression they had lived under. He wanted to be free. He settled in Manchester, New Hampshire".

15. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. "He settled in Manchester, New Hampshire in a Lebanese community, farmed, worked in shoe factories, clothing mills, ran a store, and worked in a foundry during World War I. He also bought and sold apples during apple season. He told me that during apple harvest he would rent a two horse wagon for \$2.50 per day and go to Derry, New Hampshire to the apple orchards about five miles from Manchester. He would buy apples for 50 cents a barrel, take eight barrels a trip to Manchester and sell them to the produce houses for \$2.50 a barrel. He would make two trips a day. He netted around \$30 per day. He got a job as an apprentice in the foundry. He couldn't speak English. He became so good as a helper that when the war effort increased, he was recommended for a Master Molder's job which he held until the war stopped and the foundry closed down". [He was already a molder in 1910, according to the 1910 census.]

16. 1910 U.S. Census, Hillsborough County, New Hampshire, population schedule, Ward 5, Manchester City, enumeration district (ED) ED 137, sheet 33B, stamped 94B, household 543, Karam Ganem; digital image, *Family Search* (<https://familysearch.org/ark:/61903/1:1:MLZW-11M> : accessed 22 December 2015); NARA Series T624, roll 863. 19 Cedar Street. Karam Ganem age 23, born Syria, immigrated 1905, moulder in iron foundry, married 3 years to Annie Ganem age 22, 1 birth/1 living child, immigrated in 1905.

Karam George Gannam Endnotes continued

17. "New Hampshire Death Records 1754-1947," *Family Search* (<http://familysearch.org> : accessed 9 December 2015), image, "George Karem Ganim," image 1920; New Hampshire Bureau Vital Records and Health Statistics, Concord, NH. George Karem Ganim, age 13 months, 18 days, died of pneumonia at 22 Auburn Street after an illness of 8 days on 21 May 1914. He was born in Manchester, N.H. on 3 April 1913 to Karem Ganim, born Syria and Annie Abraham, born Syria.
18. "WWI Draft Registrations," digital image, *Ancestry.com*, Karam Ganim. WWI Draft Registration Card. Karam Ganim, 33, born 17 April 1885, citizen of Syria (Turkey). Resides and works at farm 212 Willow, Manchester, Hillsborough, NH. Wife, Annie Ganim. Description: Medium height, medium build, brown eyes, black hair.
19. Gannam, "Karem Gannam Better Known as Grandpa," pp. 1-3. "Grandpa was Maronite Catholic but become Roman Catholic when he came South because there were no Maronite churches in Savannah".
20. *Savannah 1922 City Directory* (Savannah, GA: Savannah Directory Publishing Co., 1922). p. 320: K. Ghanim (Annie), fruits 1211 W Broad, home same. [Family tradition states that the Gannam family came to Savannah by steamship in 1919 or 1920 and Grandpa built a small "shack" that they lived in on the farm on Hopkins Street. This is the first listing in the directory and there were no additional listings until 1926, which is plausible if the family resided in a "shack" on the farm after leaving West Broad.]
21. Luke P. Pettus, editor, *Pettus' Savannah 1926 Directory* (Savannah, GA: Braid & Hutton Inc., 1926), p. 365. Gannam Karam (Annie) grocer 3517 Hopkins, home same. Miss Mary Gannam, home 3517 Hopkins.
22. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, enumeration district ED 25-108, sheet 10B, families 183, 184, 185, Gannam & Saraf families; digital images, *FamilySearch.com* (<http://familysearch.org/ark:/61903/1:1:K7LS-6N9> : accessed 9 December 2015); NARA Series T627, roll 653. Family 183: Karem Ganem, value of home \$4000, married, white, 55, born Syria, residing in same house in 1935, proprietor grocery Store, worked 52 weeks. Wife Annie, 54, born Syria; son Michael 17, born Georgia.
23. Article; death of Karam Gannam, *Savannah Morning News*, Savannah, GA, 29 November 1980, Section B, p. 1. Karam George Gannam, 100, of 8 Durant Ave., died Friday at Memorial Medical Center.
24. Article; Karam Gannam Dies, *The Southern Cross*, Savannah, GA, 4 December 1980, p.6. A funeral Mass was celebrated Sunday November 30th for Karam George Gannam, 100, at Sacred Heart Church in Savannah. Father James Costigan was the principal celebrant at the funeral Mass. Concelebrating with him were Father Francis Nelson, Father Daniel O'Connell, Father Mario Balbi, Father Conan Feigh and Father David Griffin, of Benedictine Military School, and Msgr. Felix Donnelly, of the Cathedral of St. John the Baptist.
25. *Savannah Morning News*, 29 November 1980. Karam George Gannam, 100, of 8 Durant Ave., died Friday at Memorial Medical Center. Funeral services will be held Sunday at 3 p.m. at Sacred Heart Church, with burial in Bonaventure Cemetery. A rosary service will be held today at 7:30 p.m. at Fox and Weeks Funeral Home.
26. "New Hampshire Marriages 1720-1920," *Family Search*, "Karam Ganim and Hanny Abraham," FHL microfilm 2048085. Karam Ganim, born 1887, son of George Ganim and Kishfy Monsour, married 21 April 1907 to Hanny Abraham, born 1886, daughter of Joseph Abraham and Hobooba Assaf.
27. 1910 U.S. Census, Hillsborough County, New Hampshire, population schedule, Ward 5, Manchester City, ED137, sheet 33B, stamped 94B, household 543, Karam Ganem. 19 Cedar St. Karam Ganem age 23, born Syria, immigrated 1905, moulder in iron foundry, wife Annie Ganem age 22, 1 birth/1 living child, immigrated in 1905.
28. *Savannah 1922 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1922). page 320: K. Ghanim (Annie), fruits 1211 W Broad, home same.
29. Karam Gannam and Elizabeth Preston marriage, 9 August 1945, Marriages, Sacred Heart Catholic Church (Diocese of Savannah), Georgia. Karam G Gannam, son of George Gannam and Ninvar* Gannam married Elizabeth F Preston, daughter of William D Preston and Sarah Kelley at Sacred Heart Catholic church in Savannah by Father Aloysius J. Wachter, OSB 9 August 1945. Witnesses: John Gannam and Adelaide Preston. [*Likely error in transcription. This is first and only time this name recorded as mother of Karam Gannam. Previously Kishfy Monsour and Mariam Gannam.]

Annie Abraham Gannam Notes continued

General: Died from a stroke. John Pahnó Tabakian's wife was Mary Abraham. We believe Annie and Mary were cousins but exact familial link has not yet been established. Found Mary and John Tabakian sharing a home in 1920 census with Albert Ganem, cousin of Grandpa Gannam.

Residence (fam) (1922): "I think Grandpa's first farm was in the area near Hunter Air Field. I believe he had a farm in the Skidaway Island area. Mom and Anthony used to travel by boat to get to the farm, gather the crops and bring them back to Hopkins Street where they were washed and delivered to market by horse and buggy. This was before I was born, but I recall them talking about the farms." Phyllis Saraf 8/17/16

Residence (fam) (1926): A newspaper article written in the 1940s about Karam Gannam stated: "After selling the store [1211 West Broad?], he rented a small house at 53rd and Hopkins streets, where he farmed... Mr. Gannam continues to live at the old family home and to farm a small plot of land adjacent to his house... [H]e later built a community grocery store across from the farm when Reynolds and Manley Lumber Company built a large sawmill in the immediate area of the Gannam home." Anthony Gannam said they built a shed in which they lived on Hopkins Street with a large wash bucket for a tub by the stove. Phyllis Saraf said: "They lived in a small shack on 53rd and Hopkins Street." After living in that original shanty, Grandpa built the house to which he later added the storefront. Aunt Phyllis Saraf described the house: "Connected to the store was a simple frame house of two bedrooms, one bath, a kitchen and a wood stove, and a living and dining room, all with wooden walls and floors and heated by a space oil heater. Very cold in winter and very hot in summer."

Endnotes

1. Record of Aliens held for special inquiry. S. S. Caroline (French Line) arrived 16 May 1909, Microfilm roll T715-1268; p.156 / Line: 8. Gannem, Hanney, female, age 22, sister, brother and cousin, detained one day, admitted 17 May 1909.
2. New York passenger lists. Microfilm series Microfilm roll: T715-1268, pg.18 (crossed out and marked 22) lines 17-22, Microfilm roll: T715-1268, pg.18 lines 17-22. Hanney Gannim, age 22, female, married, wife. Relative in Syria: Mother [in-law?], Mariam Gannim, El Man [Alman]. Final destination: Manchester, NH, husband Karam Gannim, 16 Auburn St., Manchester, NH.
3. Record of Aliens held for special inquiry. S. S. Caroline (French Line) arrived 16 May 1909, Microfilm roll T715-1268; page 156 / Line 8. Gannem, Hanney, female, age 22, sister, brother and cousin, detained one day, admitted 17 May 1909.
4. Ibid.
5. New York passenger lists. Microfilm series Microfilm roll: T715-1268, pg.18 (crossed out and marked 22) lines 17-22, Microfilm roll: T715-1268, p.18, lines 17-22. Hanney Gannim, age 22, female, married, wife. Relative in Syria: Mother [in-law?], Mariam Gannim, El Man [Alman]. Final destination: Manchester, NH, husband Karam Gannim, 16 Auburn St., Manchester, NH.
6. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, enumeration district (ED) 25-108, sheet 10B, families 183, 184, 185, Gannam and Saraf families; digital images, *FamilySearch.com* (<http://familysearch.org/ark:/61903/1:1:K7LS-6N9> : accessed 9 December 2015); NARA Series T627, roll 653. Family 183: Karem Ganem, value of home \$4000, married, white, 55, born Syria, residing in same house in 1935, proprietor grocery store, worked 52 weeks. Wife Annie, 54, born Syria; son Michael 17, born Georgia.
7. Phyllis Saraf Tabakian McShane, "Annie Abraham's death," e-mail message to Kim Peters, 25 October 2007. "I remember Grandma Gannam's brother Gannam Abraham coming to the funeral of Grandma Gannam. The wake was in their home on Hopkins Street and her casket was in the living room."
8. Obituary Annie Abraham Gannam, *Savannah Morning News*, Savannah, GA, 8 June 1943. Funeral arrangements are incomplete for Mrs. Annie Abraham Gannam, Fifty-third and Hopkins streets, who died yesterday morning at a local hospital after an illness of several weeks.
9. Funeral Notice Annie Abraham Gannam, *Savannah Morning News*, Savannah, GA, 10 June 1943. Funeral services for Mrs. Annie Gannam, Fifty-third and Hopkins streets, who died Monday after an illness of several weeks, were held yesterday afternoon at 5 o'clock from the residence and at 5:30 o'clock from Sacred Heart Church. Burial was in Bonaventure Cemetery.

Annie Abraham Gannam Endnotes continued

10. "New Hampshire Marriages 1720-1920," *Family Search* (<http://familysearch.org> : accessed 9 December 2015), transcription, "Karam Ganim and Hanny Abraham," FHL microfilm 2048085. Karam Ganim, born 1887, son of George Ganim and Kishfy Monsour, married 21 April 1907 to Hanny Abraham, born 1886, daughter of Joseph Abraham and Hobooba Assaf.

11. 1910 U.S. Census, Hillsborough County, New Hampshire, population schedule, Ward 5, Manchester City, enumeration district ED 137, sheet 33B, stamped 94B, household 543, Karam Ganim; digital image, *Family Search* (<https://familysearch.org/ark:/61903/1:1:MLZW-11M> : accessed 22 Dec. 2015); NARA Series T624, roll 863. 19 Cedar Street. Karam Ganim age 23, born Syria, immigrated 1905, molder in iron foundry, married 3 years to Annie Ganim age 22, 1 birth /1 living child, immigrated in 1905.

12. *Savannah 1922 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1922). p. 320: K. Ghanim (Annie), fruits 1211 W Broad, home same. [The Gannam family came to Savannah by steamship in 1919 or 1920 and Grandpa built a small "shack" that they lived in on the farm on Hopkins Street. This is the first listing in the directory and there were no additional listings until 1926, which is plausible if the family resided in a "shack" on the farm.]

13. Luke P. Pettus, editor, *Pettus' Savannah 1926 Directory* (Savannah, GA: Braid & Hutton Inc., 1926), p. 365. Gannam Karran (Annie) grocer 3517 Hopkins, home same. Miss Mary Gannam, home 3517 Hopkins.



Mary Gannam's Baptismal Day
Karam George Gannam, Annie
Abraham holding Grandma
Manchester, New Hampshire 1910

Remembering Great Grandpa Karam Gannam and his son George Gannam

Mary Gannam Saraf Beecher lived next door to her father – their houses separated only by Grandpa's garden and a fence in the back yard. To me it was a wonderful little farm with chickens, trees full of plums, pecans, figs, and "bears" from which my grandmother made the best cobbler and preserves I've ever eaten. There was a bounty of vegetables and the most beautiful flowers.

My Aunt Iris and I are only 15 months apart, so I spent the night at Grandma's house many times when I was a child and was able to spend a lot of time with my Great Grandfather Karam Gannam. Grandpa shared with us stories of his time in the foundry in Manchester, New Hampshire, on the farm in Savannah, and his strong beliefs on family, life, and faith.

Because I was a child, I never fully understood the trauma that befell the family when George was killed at Pearl Harbor December 7, 1941. The only thing I knew was that my uncle was the first man from Savannah to die in World War II. I did not realize that Grandpa had erected the flagpole that stood in the little "park" across the street from his home as a memorial to his son. I did, however, watch him many times as he raised and lowered that flag with more care, love and reverence than I have ever seen anyone doing anything.

As an adult, I have collected and read newspaper articles and family remembrances about George's death, and my heart aches thinking of the family reading those words and learning of his final moments – perhaps by reading those same newspapers. It was then that I understood the love, the care, the reverence that Grandpa had for that flag – it symbolized, for him, his precious son George. –Kim Marie Fischer Peters



Savannah Morning News
December 9, 1957



Mary Hamamie Gannam Saraf Beecher

Maternal Grandmother of cookbook compiler

Name:	Mary Hamamie GANNAM ¹⁻²
Sex:	Female ¹⁻²
Father:	Karam George GANNAM (1882-1980) ¹⁻²
Mother:	Hanny "Annie" ABRAHAM (1884-1943) ¹⁻²

Individual Facts

Religion	1910	Maronite Catholic; Manchester, Hillsborough, NH
Birth	19 Jun 1910	Manchester, Hillsborough, NH ¹⁻²
Residence	1920	Savannah, Chatham, GA
Death	28 Sep 2000	Savannah, Chatham, GA ³⁻⁴
Burial	2 Oct 2000	Bonaventure Cemetery, Savannah, Chatham, GA ⁵⁻⁶

Marriages/Children

1. George Abdulkерim SARAF (1896-1941)

Marriage	15 Jun 1927	Savannah, Chatham, GA ⁷⁹⁻⁸⁰
Residence (fam)	1930	1815 Habersham, Savannah, Chatham, GA ⁴⁴
Census (fam)	12 Apr 1930	2020 Habersham Street, Savannah, Chatham, GA ⁴⁵
Residence (fam)	12 Apr 1930	2020 Habersham Street, Savannah, Chatham, GA ⁴⁵
Census (fam)	15 Apr 1940	Hopkins Street, Savannah, Chatham, GA ⁸¹

Children
 Miscarried SARAF (1928-1928)
 Phyllis Helen SARAF (1929-) married George Donald TABAKIAN
 Philip John SARAF (1930-2016)
 Antoinette Rose SARAF (1931-) married Charles Frank KASTENSMIDT
 Mary Ann SARAF (1933-) married Neil Joseph FISCHER
 Miscarried SARAF (-)
 Rose Marie SARAF (1936-) married Sam David TOOTLE
 George Anthony SARAF (1938-) married Mary "Nell" DOYLE
 Antoine Joseph SARAF (1940-) married Elizabeth Hawes STANSBURY
 Miscarried SARAF (-1941)

2. Harold Payson BEECHER (1913-1978)

Marriage	21 Feb 1942	Savannah, Chatham, GA ¹²
Residence (fam)	1968	311 Paradise Drive, Paradise Park, Savannah, Chatham, GA ¹³
Children	Male BEECHER (-) Iris Marie BEECHER (1953-)	

Notes

Residence (1920): Grandma said the family arrived in Savannah on the Steamship Savannah, but it had not been built yet. Iris stated on 9/11/07 that it may have been the Steamship Chattanooga.

Mary Hamamie Gannam Saraf Beecher Endnotes

1. Hamamie Ganim, certificate Vol. 9, p.390 (1910), City Clerk's Office, Hillsborough, NH. Name: Hamamie Ganim, Birth: June 19, 1910. Name of Father: Karam Ganim. Maiden name of mother: Hanvry [Hanney] Abraham.
2. Hamamie Ganim, birth certificate [long form] 595404 (19 June 1910), Manchester, Hillsborough, NH Division of vital records administration, Concord, Merrimack, NH. Child's name: Hamamie Ganim, Date of birth: June 19, 1910; Place of birth: Manchester, NH. Female, White, Living, 2nd child*. Father's name: Karam Ganim, Birthplace: Syria, Color: white, Age: 25, Residence: Manchester, NH, Occupation: Laborer. Wife's maiden name: Hanny Abraham, Birthplace, Syria, Color: white, Age: 22. [*Note that she is 2nd child, confirming birth of Esther, the first child who starved to death in Syria with Karam Gannam's mother during World War I.]
3. Obituary Mary S. Beecher, *Savannah Morning News*, Savannah, GA, 30 Sept. 2000, p.2E. Mary Gannam Saraf Beecher, 90, died Sept. 28 at Hospice Savannah. She was born in Manchester, NH, and had lived in Savannah for 81 years. She was a communicant of St. James Catholic Church and a homemaker. She was the widow of George A. Saraf and Harold P. Beecher. Mass of Christian Burial: 10 a.m. Monday at St. James Catholic Church. Burial Bonaventure Cemetery.
4. Mary Gannam Saraf Beecher, death certificate (long form) (2000), Georgia Dept. of Public Health, Office of Vital Records, Atlanta, GA. Mary Saraf Beecher, Maiden name: Gannam, Date of death: September 28, 2000.
5. *Savannah Morning News*, 30 September 2000. BURIAL: Bonaventure Cemetery.
6. Mary Gannam Saraf Beecher, Savannah, Chatham, GA death certificate (2000). Mary Saraf Beecher, Maiden name: Gannam, Date of death: September 28, 2000. Burial: Bonaventure Cemetery, Savannah October 2, 2000.
7. Court Ordinary, Chatham County, Marriage Permit (Savannah, Georgia, Chatham County, June 8, 1927). George A. Saraf; Savannah, GA; age 31, Parents Deceased. Mary Gannam; Savannah, GA; age 17, Parents Residence: Savannah, Ga. Contemplated Marriage date: June 15, 1927; Savannah, Ga. Mother gave consent. [Marriage License wrongly identifies George and his finance Mary Gannam as being GREEK. This is not correct. George was born in Turkey, lived in Syria, was of Armenian descent. Mary was born in New Hampshire and was of Lebanese decent. Marriage license notes that her mother gave consent for the two to marry as Grandma was only 16 at the time. She married June 15, just 4 days before her 17th birthday.]
8. George A. Saraf, Mary Gannam, marriage license (June 15, 1927), Clerk Court Ordinary, Chatham County, Ga. State of Georgia, Chatham County, Marriage License by Hon. Henry McAlpin. To any minister of the Gospel, Jewish Minister, Judge or Justice of the Peace of said State: You are hereby authorized to join in the Holy State of Matrimony, Mr. George A. Saraf of Savannah, Georgia and Miss Mary Gannam of Savannah, Georgia according to the Constitution and Laws of the State for which this shall be your License. Given under my hand and seal of the Office this eighth day of June in the year of our Lord one thousand nine hundred and twenty seven. Margaret Murphy, Clerk Court Ordinary Chatham County. This certifies that Mr. George A. Saraf and Miss Mary Gannam were duly joined in Marriage on the fifteenth day of June A.D. by me Rev. (?) D. Mitchell, Savannah, Georgia Recorded in Book 2 (?) page 284.
9. *Pettus' 1930 Savannah Directory* (15 West Bay Street, Savannah, Georgia 1930), page 646. Saraf, Geo. A. (Mary), candies and confections 2019 Habersham, resides 1815 same.
10. 1930 U.S. Census, Chatham County, GA, population schedule, Savannah City, enumeration district ED 41, sheet 20A, stamped 269, dwelling 374, family 447, George A Saraf; digital image, *FamilySearch.org* (<http://familysearch.org> : accessed 12 December 2015); NARA Series T626, roll 344. 2020 Habersham, George A Saraf, age 34, Proprietor confectionary store. Wife, Mary age 19, born New Hampshire. Daughter Phyllis, age 1, born Georgia.
11. 1940 U.S. census, Chatham County, GA, population schedule, MD 7, tract C-5 part, enumeration district (ED) ED 25-108, sheet 10B, families 183, 184, 185, Saraf family; digital images, *FamilySearch.com* (<http://familysearch.org/ark:/61903/1:1:K7LS-6N9> : accessed 9 December 2015); NARA Series T627, roll 653. George Saraf, age 46, proprietor Confectionary Store, wife Mary age 42*; children: Phyllis age 11, Phillip age 10, Antoinette age 8, Mary Ann age 7, Rose Marie age 4, George Jr. age 1. [*Census error: Mary was born 19 June 1910.]
12. Mary Gannam Saraf Beecher, Savannah, Chatham, GA death certificate (2000). Mary Saraf Beecher, Maiden name: Gannam, Date of death: September 28, 2000. White, Lebanese, Date of birth: June 19, 1910, Manchester, Hillsborough, NH. Widowed, Harold P. Beecher. Burial: Bonaventure Cemetery, Savannah October 2, 2000.
13. Mary Gannam Saraf Beecher, Savannah, Chatham, GA death certificate (2000). Mary Saraf Beecher, Maiden name: Gannam, Date of death: Sept. 28, 2000. Widowed, Harold P. Beecher. Owns home: 311 Paradise Drive.

Home

by Rose Marie Saraf Tootle

We grew up very humbly in a house of worn, painted wood
Daddy died when I was five and Mama did the best she could
Teaching us to be kind and share with our sisters and brothers
She never showed partiality loving one more than the other

We had no luxuries at all and fewest of clothes to wear
But it blinded us not to other's needs and what we had we shared
Each having certain chores to do was the way it had to be
But it prepared us better for later life as now I can readily see

Mama would take the family's food and stretch the cooking pot
For seven growing children could eat an awfully lot
Seldom did we have a meal without guests to grace our table
It granted us tremendous pleasure as long as we were able

Grandpa'd take us to church on the week's first day
In his old green Ford he took every right-of-way
"Geep um quiet!" he would demand in his strong mid-East accent
We'd dare not giggle nor speak a word lest our ear'd get pinched and bent
Surprisingly we'd get home safe then to Mama's pungent kitchen
Feast upon spicy Lebanese food and golden browned fried chicken

We made our toys to play our games and on our lot a homemade park
In evening Mama would call us in; we'd beg to stay till dark
Wednesday night was drive-in movie time featuring our favorite cowboy, Gene Autry, throughout the plot
Embarrassed when the attendant would spray our car and find our discreetly hidden tee-tee pot

Once a week a picnic lunch; we'd head toward the beach
Our scared black maid would duck and hide at each steel bridge we'd reach
Hot summer Sundays a trailer we would hitch, packed full of food, inner tubes and every neighbor's kid
To "Uncle Shed's Landing" singing merrily on our way, swimming, boating, fishing was exactly what we did

Grandpa lived next door to us; of his orchard he was most proud
To pick fruit before ripened was profoundly unallowed
Tempted from our front porch swing we'd sometimes pick when naught
Climbing over the broad board fence, God help us when we were caught

Holidays were especially joyful times; preparations, anticipation filled with glee
In winter's cold, turkey shoots and cutting down our Christmas tree
Pit bar-b-ques on our field land across the unpaved road
Aroma of luscious roasting pig on overnight slow oak fire
Oyster roasts and New Year's Eve's big bonfire
Restless horses in the barn beyond found it hard to retire

We had so many friends who in their luxury and woe
Saw something special at our place and paused when time to go

I'm so glad God saw fit to bless us with being "poor"
It made us appreciate life's simplicities and true values so much more
Now that I'm grown and realize this, my childhood days with no man I'd switch
In having less we had far more; we were so very, very rich



Neil Gildea

Sketch of Neil Gildea and Mary Ivey
Paternal Great Grandparents of cookbook compiler

Name:	Neil GILDEA	
Father:	Patrick "Paddy" GILDEA (1836-)	
Mother:	Mary GILDEA (-)	
Individual Facts		
Birth	29 Feb 1854	Donegal Town, Donegal, Ireland (See notes)
Birth	Jan 1860	Donegal Town, Donegal, Ireland (See notes)
Birth	29 Feb 1860	Donegal Town, Donegal, Ireland (See notes)
Birth	1862	Donegal, Ireland ¹
Occupation	ca 1885–1890	Peddler; USA East Coast
Immigration	ca 1885	USA ²⁻³
Occupation	1891–1892	Barkeeper; Jacksonville, Duval, FL ⁴⁻⁵
Residence	1891–1892	105 Hogan Street; Jacksonville, Duval, FL ⁶⁻⁷
Occupation	bet 1893 and 1907	saloon owner; 212-218 Broughton Street West, Savannah, Chatham, GA ⁸⁻²⁵
Occupation	1897	investor; Casino, Thunderbolt, Chatham, GA
Licenses	3 Feb 1897	Liquor License; City Treasurer's Office, Savannah, Chatham, GA ²⁶
Occupation	1899	saloon; 111 Congress, Savannah, Chatham, GA ¹⁴
Occupation	1900	saloon; 118-122 Broughton east, Savannah, Chatham, GA ²⁷⁻²⁹
Business	19 Nov 1900	Alhambra mentioned in New York Times ; Savannah, Chatham, GA ³⁰
Business	27 Nov 1900	Alhambra, Savannah, Chatham, GA ³¹
Occupation	1902–1907	saloon; 34 Bull Street, Savannah, Chatham, GA ²⁰⁻²⁵
Member	1902	Citizens' Club political group; Savannah, Chatham, GA ³²
Politics	1902	county executive committee ; Savannah, Chatham, GA ³³
Legal	Jan 1903	indicted for renting space for gambling; Savannah, Chatham, GA ³⁴
Passenger List	20 Jul 1904–31 Jul 1904	Returning from Ireland, arrived from Liverpool on the ship Westernland ; Philadelphia, Philadelphia, PA ³⁵
Occupation	1908	closed bars due to Prohibition; Savannah, Chatham, GA ³⁶⁻³⁸
Occupation	1909–1910	sold soft drinks; Desoto Hotel, Savannah, Chatham, GA ³⁹⁻⁴⁰
Occupation	18 Apr 1910	cafe keeper; Savannah, Chatham, GA ³⁶
Occupation	1912	selling near beer; Gildea & Hickey 118 Broughton east, Savannah, Chatham, GA ⁴¹
Residence	1913	732 Henry east, Savannah, Chatham, GA ⁴²
Occupation	1913	selling near beer; 42 Whitaker, Savannah, Chatham, GA ⁴³
Occupation	1913	proprietor; Exchange Cafe, Savannah, Chatham, GA ⁴³
Occupation	1914–1915	Budweiser Cafe, Savannah, Chatham, GA ⁴⁴⁻⁴⁵
Occupation	1919–1921	watchman; Savannah, Chatham, GA ⁴⁶⁻⁴⁸

Neil Gildea Individual Facts continued

Residence	1922–1934	706 East Henry Street; Savannah, Chatham, GA ^{48–58}
Occupation	1922	employee at the Star Theatre; Savannah, Chatham, GA ⁵⁹
Occupation	1925–1928	watchman at Adler's, Broughton Street; Savannah, Chatham, GA ^{52–55}
Census	Jan 1930	706 East Henry Street, Savannah, Chatham, GA ⁶⁰
Occupation	bet 1930 and 1932	clerk at Adler's on Broughton Street; Savannah, Chatham, GA ^{56–57,61}
Death	5 May 1934	chronic myocarditis and arteriosclerosis; 706 East Henry Street, Savannah, Chatham, GA ^{62–64}
Burial	7 May 1934	Cathedral Cemetery, Savannah, Chatham, GA ^{65–67}
Funeral	7 May 1934	Requiem Mass; Blessed Sacrament Church, Savannah, Chatham, GA ⁶⁸

Marriages/Children

1. Mary Jane "May" IVEY (1874-1921)

Marr License	27 Feb 1892	Jacksonville, Duval, FL ⁶⁹
Marriage	29 Feb 1892	Jacksonville, Duval, FL ⁷⁰
Residence (fam)	bet 1893 and 1896	172 Broughton; Savannah, Chatham, GA ^{9,71–73}
Residence (fam)	1897	218 Broughton Street; Savannah, Chatham, GA ⁷⁴
Residence (fam)	1898	134 Jefferson Street; Savannah, Chatham, GA ¹³
Residence (fam)	1899	411 York Avenue West; Savannah, Chatham, GA ⁷⁵
Residence (fam)	bet 1900 and 1912	514 Bryan Street; Savannah, Chatham, GA ^{19,21–22,76–79}
Census (fam)	1 Jun 1900	Savannah, Chatham, GA ⁸⁰
Census (fam)	18 Apr 1910	Savannah, Chatham, GA ⁸¹
Residence (fam)	1914–1921	706 East Henry Street, Savannah, Chatham, GA ^{45,82–86}
Census (fam)	6 Jan 1920	706 East Henry Street, Savannah, Chatham, GA ⁸⁷
Children	Edward Cornelius GILDEA (1892-1953) married Sophia Augusta MAIER Mary Elizabeth "Mamie" GILDEA (1895-1982) Catherine Margaret "Katie" GILDEA (1897-1980) married John George FISCHER Joseph Anthony "Joe" GILDEA (1900-1946) married Francis E GIBBS Florence GILDEA (1902-1910) Francis J "Hawk" GILDEA (1905-1969) Benjamin Bernard Joseph "Ben" GILDEA (1907-1935) James Francis "Jimmy" GILDEA (1910-1971) Florence Eleanor "Honey" GILDEA (1913-1994) Elizabeth Jane "Sr. Mary Daria" GILDEA, R.S.M. (1916-1999)	

Notes

Birth (24 December 1853): According to census records and a 1904 passenger list, Neil was probably born around 1860. His son Benjamin states his date of birth was 24 December 1853 on his death certificate, the only place this date has ever been found. The 1900 census shows Jan 1860 date of birth and 1910 also 1860.

Birth (29 February 1860?): No proof found for DOB 28 Feb 1854 (tomb stone), census shows born January 1860. Florence Gildea states he came to America in 1866 at 12 with Aunt McQuade and three siblings, however, Aunt McQuade's census records show 1882-1884 arrival, and Neil's census records show 1885, 1879, etc. Daughter Florence Gildea stated they celebrated his birthday on February 28 as he was born on February 29.

Occupation: Neil Gildea told Florence "Honey" Gildea that during the depression, he loaned money to a man who begged for help to keep his retail business afloat. The loan was made on a handshake. After the depression, the business owner refused to repay the loan and Neil was left with little from the wealth he created for his family. Aunt Honey knew who the man was but said her father told her never to reveal his identity. The dates don't jive as Neil was working at low paying jobs prior to the great depression: 1919-1921 watchman Central of Georgia Railroad; 1922 works at the Star Theater; 1923-1924 no employment listed; 1925-1932 watchman Adler's Department Store. If he had money to loan, why was he working as a watchman and at a movie theater in 1919? He died in May 1934, five years before the United States came out of the Great Depression.

Neil Gildea Notes continued

Death (5 May 1934): Death Certificate includes errors: DOB is wrong - first time this date ever mentioned. Other sources say Feb. 28/29. Florence Eleanor "Honey" Gildea stated he celebrated his birthday on Feb. 28 because he was born on Feb. 29.

General: According to researcher Carolyn Cameron (conducting one name study on the GILDEA name in Auckland, New Zealand), our Gildeas are from St. Brigid's Roman Catholic Church, Ballintra Parish <http://freepages.genealogy.rootsweb.com/~donegal/> but I have not been able to locate Neil's Baptismal record.

Marriage (29 February 1892): Family Tradition errors. "One day while Neil was visiting his business in Jacksonville, he saw a "scoundrel" accosting a young lady on the street. Neil knocked said scoundrel through a plate glass window, retrieved the beautiful lady's basket of fruit, then escorted her safely to her destination. His Irish luck prevailed. He married Mary Ivey, age 18*. He was 36. Her father, Ben* Ivey, had committed suicide years before. Papa moved the widow*, Elizabeth Ivey and her family to Savannah."

*Mary's father was Milton Ivey; her grandfather was Ben Upton. The 1891-92 Jacksonville Directory shows Neil living with Owen Travers and his wife Elizabeth Ivey at 105 Hogan. He is working as a bar keeper. Owen married Mary's mother Eliza Upton Ivey in January 1886, so Neil did not move the "widow" as she was married to Owen Travers, manager of a prestigious Jacksonville hotel and sample room at the time. Owen and Eliza moved to Savannah later but returned to Jacksonville shortly after the "Great Fire of 1901" to run a hotel/boarding house during the rebuilding of the city. Mary was born in Sept. 1874, so she was 17 when they married 29 Feb 1892 and Neil was likely between 28 and 32 years old. Savannah Directories show Neil and Mary Gildea residing at 172 Broughton between 1893-1896 so they appear to have moved to Savannah shortly after they married.

Residence (fam) (between 1893 and 1896): 172 Broughton became 216-218 Broughton west in 1896 due to street renumbering. This is the address of the Alhambra Music Hall on the 1898 Sanborn Fire Insurance Maps.

Endnotes

1. 1920 U.S. Census, Chatham County, GA, (Savannah); Jan. 6, 1920, p. 262A, sheet 5A, ED 88, Series T625, NARA, roll 241, microform, Orlando Public Library, Orlando, FL. Neal Gildea 57, immigrated 1879, naturalized 1886, occupation: Watchman city wharf. Wife Mary 45. Sons: Edward 26, clerk Georgia Supply; Joseph 19, sailor in Navy; Francis 14; Benjamin 12; James 9. Daughters: Mary 24, cashier, A&P Tea Store; Catherine Fischer 22; Florence 6; Elizabeth 3 8/12. Son in law John Fischer 31, clerk A&P Tea Store. [Neil came to States with Aunt Hannah McQuade and several of his siblings. Hannah and his sister Catherine O'Brien state they arrived 1882-1884. No naturalization found on Neil. If he is 57 at time census was taken on January 6, 1920, and he was born on February 28 or 29, birth year would be 1862 not 1854 as recorded on tombstone.]
2. 1910 U. S. Census population schedule, Ward 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4a, dwelling 62, family 79; NARA microfilm T624, roll 178, page 118. Gildea, Neal, head, white male age 50, married 17 years, he and parents born Ireland, immigrated 1885, naturalized, cafe keeper, cafe business, employer, owns home free of mortgage. [Neil's age on any record is suspect. He told Florence "Honey" he was born in 1854 and came to the US in 1866, but his sister Catherine Gildea O'Brien and his aunt Hannah McQuade, who traveled with him, states they arrived 1882-1884. He was either older when he arrived or much younger than he claimed.]
3. Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, family 14; NARA microfilm publication T623, roll 186, p.253B. Gildea Neil, age 40, b. Jan 1860, born Ireland, immigrated 1885, here 15 years, naturalized citizen. [Neil's daughter Florence "Honey" said he often provided false information to government representatives because whatever they wanted to know was, "none of their damn business!" Here again is a different month and year for date of birth.]
4. Wanton S. Webb, editor, *Webb's Jacksonville Directory 1891* (Jacksonville, Florida: Wanton S. Webb, 1891), page 138. Gildea Neil, barkeeper, boards 105 Hogan. [The 105 Hogan address is the home of Owen Travers. I don't know at this time if Neil knew Owen before he began boarding there, or if this is how they met.]
5. Wanton S. Webb, editor, *Webb's Jacksonville Directory 1892* (Jacksonville, Florida: Wanton S. Webb, 1892), page 139. Gildea Neil, barkeeper, boards 105 Hogan.
6. *Wanton S. Webb, editor, Webb's Jacksonville Directory 1891* (Jacksonville, Florida: Wanton S. Webb, 1891), page 138. Gildea Neil, barkeeper, boards 105 Hogan. Neil is listed as "barkeeper" not proprietor and no name or address is given. He is also boarding at 105 Hogan, which is the home of Owen Travers, his wife Eliza Upton Ivey and her daughter Mary Ivey (Neil's future wife). Owen married Eliza in 1886.

Neil Gildea Endnotes continued

7. Wanton S. Webb, editor, *Webb's Jacksonville Directory 1892* (Jacksonville, Florida: Wanton S. Webb, 1892), page 139. Gildea Neil, barkeeper, boards 105 Hogan. Neil is listed as "barkeeper" not proprietor and no name or address is given. He is also boarding at 105 Hogan, which is the home of Owen Travers, his wife Eliza Upton Ivey and her daughter Mary Ivey (Neil's future wife). Owen married Eliza in 1886.

8. A. E. Sholes, editor, *Sholes' Savannah Directory, Vol. XV 1894* (Savannah, GA: The Savannah Morning News, 1894), page 231. Gildea Neil, saloon, 172 Broughton, resides same. [After street renumbering, 172 became 216-218 Broughton west. In 1888 it was just a saloon but by 1898 it was the location of the Alhambra Music Hall.]

9. A. E. Sholes, editor, *Sholes' Directory of the City of Savannah, 1893* (Savannah, GA: The Morning News, 1893), page 237. Gildea Neil, saloon, 172 Broughton. (See note regarding street renumbering #8 above.)

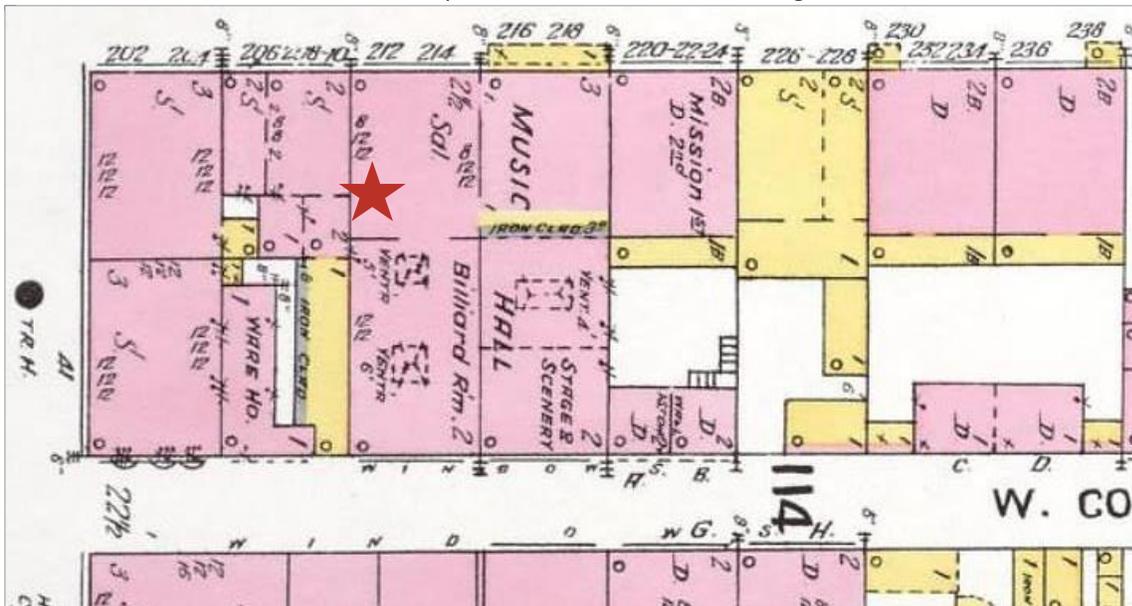
10. A. E. Sholes, editor, *Sholes' Savannah Directory Vol. XVI 1895* (Savannah, GA: The Morning News, 1895), page 226. Gildea Neil, saloon, 172 Broughton. (See note regarding street renumbering #8 above.)

11. A. E. Sholes, editor, *Sholes' Savannah Directory Vol. CVII 1896* (Savannah, GA: The Morning News, 1896), page 236. Gildea Neil, saloon, 172 Broughton. (See note regarding street renumbering #8 above.)

12. *Savannah Street Directory Vol. XVIII 1897* (Savannah, GA: The Morning News, 1897), page 254. Gildea Neil (May), saloon, 216 Broughton, w, resides 218 Broughton, west. [After street renumbering, 172 became 216-218 Broughton west. In 1888 it was just a saloon but by 1898 it was the location of the Alhambra Music Hall.]

13. A. E. Sholes, editor, *Sholes' Savannah Directory 1898* (Savannah, GA: The Morning News, 1898), page 310. Gildea, Neil (May), saloon, 214 Broughton, w, resides 134 Jefferson. [This location was always a saloon. In 1898 Sanborn Maps it shows the saloon is accessible through the Alhambra Music Hall lobby at 216 Broughton.]

Alhambra Music Hall, billiard parlor and saloon 212-218 Broughton Street in 1898



1898 Sanborn Fire Insurance Map of Savannah, Georgia. This section is of West Broughton Street (top of this image) between Jefferson and Barnard. The star marks 212-218 West Broughton – Neil Gildea's Alhambra Music Hall with adjacent saloon and billiard room. Note the Music Hall has area denoted as "Stage and Scenery". The Music Hall featured performances by actual vaudevillian touring groups with trapeze acts, singers, comedians, etc.

14. A. E. Sholes, editor, *Sholes' Savannah Directory 1899* (Savannah, GA: The Morning News, 1899), page 330. Gildea Neil (May), saloon, 212-214 Broughton, w, and 111 Congress 2, resides 411 York, west.

15. Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, dwelling 12, family 14; National Archives microfilm publication T623, roll 186, page 253B. 514 Bryan Street, Gildea, Neil, head, white male born January 1860 age 40, married 8 years, born Ireland, parents born Ireland, immigrated 1885*, here 15 years, naturalized citizen, saloon keeper, reads,

Neil Gildea Endnotes continued

writes, speaks English, owns home, has a mortgage. [*Note another different year of immigration.]

16. A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: The Morning News, 1900), page 488. Gildea Neil (May), saloon, 214 Broughton, west, resides 516 Bryan, east.

17. A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: The Morning News, 1900), page 883. Saloons: Gildea N., 120 Broughton and 214 Broughton, west. [This information was provided in the directory under the heading: SALOONS, and has an additional saloon location on the other end of Broughton Street. According to Sanborn Fire Insurance Maps for 1898, the structure encompassing 118-122 Broughton Street East was a music hall called "Tivoli Hall". It had two sides like the Alhambra. On the second floor was a balcony that formed a "U" shape so you could see the stage. There was a billiard parlor, dining room, and saloon. According to the same maps, 214 Broughton West is the Alhambra music hall. It is unclear if Neil owned both or this is an error. The Tivoli Hall is not mentioned in any family histories.]

18. A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: The Morning News, 1900), page 214. STREET INDEX: Broughton, from Bull east to Randolph and west to West Broad, 4th south of Bay. (East). 118 North, Gildea, 120-122 Alhambra Music Hall. Same as above.

19. H. A. Goette, editor, *Goette's Savannah City Directory for 1901 Volume 1* (Savannah, GA: H. A. Goette, 1901), page 336. Gildea Neil (May), prop Alhambra Music Hall, resides 514 Bryan, east.

20. H. A. Goette, editor, *Vol. 2 Goette's Savannah Directory, 1902* (Savannah, GA: H. A. Goette, 1902), page 341. Gildea Neil (Mary), propr. Alhambra Music Hall and saloons 118-122 Broughton, e, and 34 Bull, resides 514 Bryan, e. Same as for 1900.

21. H. A. Goette, editor, *Vol. 3 Goette's Savannah Directory, 1903* (Savannah, GA: H. A. Goette, 1903), page 357. Gildea Neil (May), proprietor Alhambra Music Hall, and saloon 34 Bull, resides 514 Bryan, east.

22. H. A. Goette, editor, *Goette's Savannah City Directory for 1904 Volume IV* (Savannah, GA: H. A. Goette, 1904), page 536. Gildea, Neil (May), proprietor Alhambra Music Hall, and saloon 34 Bull, resides 514 Bryan, east.

23. H. A. Goette, editor, *Goette's Savannah City Directory for 1905 Volume V* (Savannah, GA: H. A. Goette, 1905), page 423. Gildea Neil (May), home 514 Bryan east, propr. Alhambra Music Hall, and Saloon 34 Bull.

24. H. A. Goette, editor, *Goette's Savannah City Directory for 1906 Volume VI* (Savannah, GA: H. A. Goette, 1906), page 398. Gildea Neil (May), home 514 Bryan east, prop. Alhambra Music Hall, and saloon, 34 Bull.

25. H. A. Goette, editor, *Goette's Savannah City Directory for 1907 Volume VII* (Savannah, GA: H. A. Goette, 1907), page 399. Gildea Neil (May), home 514 Bryan east, prop. Alhambra music hall, and saloon 34 Bull.

26. Georgia, Chatham, Liquor Licenses, file: "Liquor Licensees," Roll 223122, Neil Gildea Bond and Liquor License, 3 February 1897; County Government Records, Department of Archives and History State of Georgia, Morrow, GA. Bond No. 176 issued on 3 Feb 1897 to Neil Gildea for location 216 Broughton west. Receipt No. 159 issued by City Treasurer's Office on 3 Feb 1897 for liquor license payment of \$200. [Not found in 1896 Bonds and Licenses.]

27. H. A. Goette, editor, *Vol. 2 Goette's Savannah Directory, 1902* (Savannah, GA: H. A. Goette, 1902), page 341. Gildea Neil (Mary), propr. Alhambra Music Hall and saloons 118-122 Broughton, east, and 34 Bull, resides 514 Bryan, east. [See comments for 1900 Directory.]

28. A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: The Morning News, 1900), page 883. Under heading "Saloons": Gildea N., 120 Broughton and 214 Broughton, west. [According to Sanborn Fire Insurance Maps for 1898, 118-122 Broughton Street east is Tivoli Hall. It had two sides. The second floor had a "U" shaped balcony for viewing the stage. There was a billiard parlor, dining room, and saloon. According to the same maps, 214 Broughton west is the Alhambra music hall.]

29. H. A. Goette, editor, *Goette's Savannah City Directory for 1901 Volume 1* (Savannah, GA: H. A. Goette, 1901), page 336. Gildea Neil (May), resides 514 Bryan, east, prop Alhambra Music Hall.

30. "Fatal Duel Over an Actress. A detective Shot Dead by His Rival, A Liveryman, in Savannah, Ga.," news story, *New York Times*, 20 November 1900, Alhambra; online archives (www.nytimes.com : accessed 21 January 2007). The tragedy resulted from the infatuation of both men with a variety actress named Lizzie Johnson at the Alhambra Music Hall.

31. "Performance Was Good. This Week's Show at the Popular Alhambra," excerpt news article, (Savannah, GA) *Morning News*, 20 November 1900. "The opening performance of the week at Gildea's Alhambra music hall was largely attended last night and those present appeared to hugely enjoy what they saw..."

Neil Gildea Endnotes continued

32. Reprint *Savannah News*, "Blood flows at the polls in Savannah," news article, *Atlanta Constitution*, 30 May 1902, mentions Neil Gildea, C. H. Konemann, John H. Murken, John Kuck; online archives (Newspaper Archive.com : viewed 10 October 2005). Excerpts: John Schwartz for sheriff received 2978 votes to C. H. Konemann's 1897. The executive committee for the county elected was as follows: John Kuck, Neil Gildea, John H. Murken... 22 years of age...a supporter of the Citizens' Club. [Citizens' and Union Clubs are political groups in the same party but not sure if Republican or Democrat. Several persons with whom we are related took part in the primary, so some of our ancestors may have been involved in the fighting.]

33. Ibid.

34. Excerpt: "Sporting Men to Face Court: Owners of Property Rented to Alleged Gamblers Indicted," *The Constitution*, 18 January 1903, p. 4, col. 4. "Next week is one of dread for the sporting fraternity in Savannah. They will have to appear before Judge Pope Barrow in the superior court and heavy fines loom before them... On Tuesday those who are to be tried are Owen Travers (three cases)... The next day... Neil Gildea... will be tried... for renting the property". [Owen Travers, Neil Gildea and others were taking money to allow people to conduct gambling in their properties, which was illegal at the time. They were caught and charges brought up in Superior Court. I have not yet searched for the court case.]

35. Gildeas; Westernland passenger manifest, 31 July 1904, pp. 2, 3; in *Philadelphia Passenger lists 1800-1945*; microfilm publication T840 (Washington, DC: National Archives), roll 46. Neil, Mary, 10 year old son Edward, and Neil's niece Bridget arrived at Port of Philadelphia July 31, 1904 on the S.S. Westernland having left Liverpool July 20. Bridget Gildea, age 21, single, occupation: domestic, from Donegal, final destination Philadelphia, traveling with Uncle Neil Gildea, Savannah. [No passport was found for Neil, Mary or Edward.]

36. Neil Gildea household, 1910 U. S. Census population schedule, Ward of City 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4A, dwelling 62, family 79; National Archives microfilm publication T624, roll 178, page 118. 514 Bryan Street East, Gildea, Neal [Neil] cafe keeper, nature of industry: cafe, employer.

37. *1909 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1909), page 414. Gildea Neil (May) home 514 Bryan e, soft drinks DeSoto. [Family history created by Florence Gildea in 1980 states that "he opened the first bar in the DeSoto hotel." This is first mention of DeSoto in Savannah city directories.]

38. *1912 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1912), page 357. Gildea & Hickey (N. Gildea & T. C. Hickey), near beer, 118 Broughton, east, tel 1440.

39. Ibid.

40. *1910 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1910), page 334. Gildea Neil (May) home 514 Bryan east, near beer DeSoto Hotel.

41. *1912 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1912), page 357. Gildea Neil (May) home 514 Bryan east, near beer; Gildea & Hickey (N. Gildea & T. C. Hickey), near beer, 118 Broughton, east, tel 1440.

42. *1913 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1913), page 321. Gildea Neil (May) home 732 Henry, east, near beer 42 Whitaker and prop. Exchange Cafe; Gildea Edward C, resides 732 Henry east, clerk C of G [Central of Georgia Railroad] shop.

PERFORMANCE WAS GOOD.

This Week's Show at the Popular Alhambra.

The opening performance of the week at Gildea's Alhambra music hall was largely attended last night and those present appeared to hugely enjoy what they saw. "In the Swim" was the opening act, with the cast made up of the entire company. The operatic airs were pleasingly rendered and the medleys were charming.

Russell & Dunbar gave a comedy sketch that was refreshingly clever, while the Smiths, in their flying trapeze act, performed stunts that were simply astounding. Adella Berg, a bewitching and captivating rag-time songstress, put plenty of ginger in her work and made a big hit. Jessie and Dan Randall, Estelle Newcomer, and the Sheerans received generous applause and are worth mentioning. The performance concludes with a highly interesting comedy skit called "I Told You So."

Neil Gildea Endnotes continued

43. *1913 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1913), page 321. Gildea Neil (May), home 732 Henry, east, near beer 42 Whitaker and prop. Exchange Cafe; Gildea Edward C, resides 732 Henry east, clerk C of G shop [Central of Georgia Railroad].
44. *1914 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1914), page 334. Resides 706 Henry, east, tel 4049, Gildea Catherine M, Miss; Gildea Edward C; Gildea Mary C, Miss; Gildea Neil (Mary) Budweiser Cafe.
45. *1915 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1915), page 337. Resides 706 Henry, east, tel 4049; Gildea Katie, Miss; Gildea Edward C; Gildea May Miss; Gildea Neil (Mary) Budweiser Cafe.
46. *Savannah 1919 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1919), page 286. Gildea, Neil (Mary), watchman C of G [Central of Georgia Railroad], home 706 Henry, east. Neil was a watchman for the Central of Georgia Railroad.
47. *Savannah 1921 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1921), page 318. Gildea, Neal (May), watchman, home 706 Henry, east.
48. 1920 U.S. Census, Chatham County, GA, (Savannah), p. 262A, sheet 5A, ED 88. Neal Gildea age 57, immigrated 1879, naturalized 1886 [naturalization documents not found in Chatham County court records], occupation: Watchman at the city wharf. Wife Mary age 45. Sons: Edward age 26, clerk Georgia Supply; Joseph age 19, sailor in Navy; Francis age 14; Benjamin, age 12; James age 9. Daughters: Mary age 24, cashier, A&P Tea Store; Catherine Fischer age 22; Florence age 6; Elizabeth age 3 8/12 [3 years 8 months]. Son in law John Fischer age 31, clerk A&P Tea Store.
49. *Savannah 1922 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1922), page 320. home 706 Henry, east, Gildea, Neil, works Star Theatre; Edward C, clerk; Mary Miss; Francis; Joseph A, collector Haverty's.
50. *Savannah 1923 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1923), page 333. Home 706 Henry, east, Gildea, Neil; Gildea, Edward, aviator; Mary Agnes Miss; Frances Miss [Francis J?]; Joseph, clerk Georgia Supply Company.
51. *Pettus' Savannah 1924 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1924), page 338. Home 706 Henry, east; Gildea, Neil; Edward, aviator; Mary Agnes Miss; Frances; Joseph, clerk Georgia Supply Company.
52. Luke P. Pettus, editor, *Pettus' Savannah 1925 Directory* (Savannah, GA: Braid & Hutton, Inc., 1925), page 366. Home 706 Henry, east; Gildea, Neal, watchman Adler's; Benj; Mary Miss; Francis J, clerk I. Epstein & Bro Co; Joseph A, collector A F King & Son.
53. Luke P. Pettus, editor, *Pettus' Savannah 1926 Directory* (Savannah, GA: Braid & Hutton Inc., 1926), page 371. Home 706 Henry, east, Gildea, Neil, watchman, Adler's; Benjamin, clerk Epstein's; Mary Miss, clerk T J McKenna; Francis J, clerk Epstein's; Joseph A (Frances), agent Metropolitan.
54. *Pettus' Savannah 1927 Directory* (Savannah, GA: Braid & Hutton, Inc., 1927), page 390. Home 706 Henry, east; Gildea, Neil, works Adler's; Benj J, clerk Epstein's; Mary Miss, cashier T J McKenna; Francis J, works Epstein's; James.
55. *Pettus' Savannah 1928 Directory* (Savannah, GA: Braid & Hutton, Inc., 1928), page 396. Home 706 Henry, east; Gildea, Neil, watchman Adler's; Benj J; Mary Miss, cashier J T McKenna; Francis J, clerk Epstein's; James, clerk Epstein's.
56. *Pettus' Savannah 1930 Directory* (Savannah, GA: Braid & Hutton, Inc., 1930), page 404. Home 706 Henry, east; Gildea, Neal, clerk Adler's; Florence Miss; Francis J, works Stand Oil Co; James, clerk Southern Wholesale Corporation; Mary Miss, cashier McKenna's Lunch Room.
57. *Pettus' Savannah 1932 Directory* (Savannah, GA: Braid & Hutton, Inc., 1932), page 359. Home 706 Henry, east, Gildea, Neal, works Adler's; Francis Jr, manager Stand Oil Station No. 9; Mary Miss, clerk Cookery.
58. *Pettus' Savannah 1934 Directory* (Savannah, Georgia: Braid & Hutton, Inc., 1934), page 366. Gildea, Neal, home 706 Henry, east.
59. *Savannah 1922 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1922), page 320. Gildea Neil, works Star Theatre, home 706 Henry, east.

Neil Gildea Endnotes continued

60. 1930 U.S. Census, Georgia, (Savannah); sheet 28B, ED 26-40, household 714, line 88, T626, roll 344, Orlando Public Library, Orlando, Florida. Neil L Gildea 70, married at 35; Mary, wife, 65; Daughters: Mary 30, Florence 17; Elizabeth 14. Sons: Frances 26, James 19.

61. 1930 U.S. Census, Georgia, (Savannah), sheet 28B, ED 26-40, household 714, line 88. Neil L Gildea 70, he and parents born Cork Ireland, immigrated 1882, naturalized, shipping clerk, department store. Mary, wife 65, 30 when married, she and parents born Cork Ireland, immigrated 1882, naturalized. Daughters: Mary 30, cashier in lunch room; Florence 17; Elizabeth 14. Sons: Frances 26, clerk gas and filling station; James 19, stock clerk R.P. Office. [Evidence once again to back up Honey's assertion that Neil Gildea lied to census takers. Mary Gildea died in 1921 and was born near Jacksonville, FL not Cork, Ireland. Neil was born in Donegal not county Cork, Ireland.]

62. Neil Gildea obituary, *Bulletin of the Catholic Laity*, Savannah, Georgia, May 19, 1934.

Neil Gildea, 80 of Savannah Parish Dies. Born in Donegal, Ireland, he had lived in Savannah 50 years... operated Alhambra Music Hall. The funeral at Blessed Sacrament, interment was in Cathedral Cemetery. Surviving Mr. Gildea are four daughters, Mary, Mrs. John Fischer, Florence and Elizabeth, Savannah; five sons, Edward, New York, Joseph, Francis J, Benjamin J and James F, Savannah; a sister, Mrs. Catherine O'Brien, Philadelphia, and five grandchildren. [Based on research, Neil was not 80 years old and had lived in Savannah for about 41 years.]

63. Neil Gildea obituary, *Savannah Morning News*, Savannah, Georgia, May 6, 1934, page 16B/Col. 2.

Neil Gildea, 80 years of age, died at 5:30 o'clock yesterday afternoon at his residence 706 East Henry street, a resident of Savannah for the last fifty years, he operated the old Alhambra music hall in Broughton street, funeral will be held Monday [May 7] with burial in the Catholic Cemetery. Services will be conducted from the residence and at the Blessed Sacrament Church. [Based on a multitude of documents and his Aunt Hannah McQuade's and his sister Catherine's arrival in the U.S. between 1882-1885, Neil was probably about 74 years at death and had lived in Savannah for about 41 years, arriving sometime after his marriage in Jacksonville, Florida in February 1892 and before 1893, the first time he and she were listed in the Savannah City Directory.]

64. Neil Gildea, death certificate Registered No. 609 (1934), Health Department, Savannah, Chatham, GA.

Deceased: Neil Gildea. Place of Death: Chatham, Savannah, 706 E. Henry Street. Male, White, Widowed, DOB: Dec. 24th, 1853. Birthplace: Donegal, Ireland. Parents: "Don't know." Informant: James Gildea [son]. Burial Place: Catholic Cemetery 7 May 1934. Date of Death: 5 May 1934, 5:30 p.m. Principal cause of death: Chronic myocarditis, arteriosclerosis. [Birthdate made up by informant. Census records indicate born around 1860. Based on family tradition, his date of birth was Feb. 28 or 29, 1854 and that's the date on the tombstone.]

65. Neil Gildea obituary, *Bulletin of the Catholic Laity*, Savannah, Georgia, May 19, 1934, interment was in Cathedral Cemetery.

66. Compiled by workers of the W. P. A., 1939, *Catholic Cemetery, General Index to Keepers' Record Books, 1853-1938*, Vol. II. Gildea, Neil, D. 5/5/1934; B. 5/5/1934. Age 80 yrs. N: Ireland; Res: 706 E. Henry St. According to the newspaper and death certificate, he died May 5, 1934 and was buried the following day.

67. Neil Gildea, Chatham County death certificate Registered No. 609 (1934). Neil Gildea was buried in the Catholic Cemetery in the family plot on May 7, 1934.

68. Death Announcement, *Bulletin of the Catholic Laity*, Savannah, GA, 19 May 1934.

The funeral was held from the Church of the Blessed Sacrament.

69. *A Record of Marriages for Duval County, Florida 1891-1895*, Jacksonville, Florida, Jacksonville Chapter DAR, p.14. Groom: Kildare, Nealy; Bride: Ivers, Mary; Feb 27, 1892; book 2 ns. [Transcription error from original.]

70. Gildea Ivey marriage, 29 February 1892, Church of the Immaculate Conception, Jacksonville, Duval, FL (Diocese of St. Augustine), Florida. Certificate supplied by Church of the Immaculate Conception, 19 April 2001; held by Kim Marie Fischer Peters. Neil Gildea and Mary Ivey were married at Church of the Immaculate Conception in Jacksonville, Florida 29 February 1892 by Rev. William J. Kenny, VG.

71. A. E. Sholes, editor, *Sholes' Savannah Directory*, Vol. XV 1894 (Savannah, GA: The Savannah Morning News, 1894), page 231. Gildea Neil, saloon, 172 Broughton, residence same.

72. A. E. Sholes, editor, *Sholes' Savannah Directory Vol. XVI 1895* (Savannah, GA: The Morning News, 1895), page 226. Gildea Neil, saloon, 172 Broughton.

73. A. E. Sholes, editor, *Sholes' Savannah Directory Vol. CVII 1896* (Savannah, GA: The Morning News, 1896), page 236. Gildea Neil, saloon, 172 Broughton.

Neil Gildea Endnotes continued

- 74.** *Savannah Street Directory Vol. XVIII 1897* (Savannah, GA: The Morning News, 1897), page 254. Gildea Neil (May), saloon, 216 Broughton, west, residence 218 Broughton, west. [The location was the same as 172 Broughton in the previous year. There was a complete renumbering of the streets going east/west authorized in November 1896. After the renumbering, 172 Broughton was in the 200 block Broughton West.]
- 75.** A. E. Sholes, editor, *Sholes' Savannah Directory 1899* (Savannah, GA: The Morning News, 1899), page 330. Gildea Neil (May), saloon, 212-214 Broughton, west, and 111 Congress, 2, resides 411 York, west.
- 76.** Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, dwelling 12, family 14; National Archives microfilm publication T623, roll 186, page 253B. 514 Bryan Street.
- 77.** A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: The Morning News, 1900), page 488. Gildea Neil (May), saloon, 214 Broughton, west, resides 516 Bryan, east.
- 78.** Neil Gildea household, 1910 U. S. Census population schedule, Ward of City 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4a, dwelling 62, family 79; National Archives microfilm publication T624, roll 178, page 118. 514 Bryan Street East.
- 79.** H. A. Goette, editor, *Vol. 2 Goette's Savannah Directory, 1902* (Savannah, GA: H. A. Goette, 1902), page 341. Gildea Neil (Mary), propr. Alhambra Music Hall and saloons 118-122 Broughton, east, and 34 Bull, resides 514 Bryan, east.
- 80.** Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, dwelling 12, family 14; National Archives microfilm publication T623, roll 186, page 253B. Neil Gildea born January 1860, married 8 years, immigrated 1885, naturalized; Mary, born September 1874, age 25; Edward born February 1892; Mary born February 1895 age 5; Katie born April [September] 1897 age 2. [There is a discrepancy on the reported age of Neil Gildea. Family said he was born Feb. 29, 1854, but census records indicate it is more likely he was born around 1860-1864.]
- 81.** Neil Gildea household, 1910 U. S. Census population schedule, Ward of City 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4a, dwelling 62, family 79; National Archives microfilm publication T624, roll 178, page 118. Gildea, Neal age 50, married 17 years, immigrated 1885; May 35, married 17 years; Edward C, 17; Mary E, 15; Katherine M, 12; Joseph, 7; Florence B, 7; Francis M, 5; Benjamin B, 2.
- 82.** *Savannah 1917 City Directory* (Savannah Directory: Savannah Directory Publishing Company, 1917), page 269. Home 706 Henry, east, tel 4049, Gildea, Neil (Mae); Benj; Catherine Miss, clerk A & P Tea Co; Elizabeth Miss; Florence Miss; Francis; James, Joseph clerk National Bank; Mary Miss, clerk Nugent's bakery, home 706 Henry, east.
- 83.** *Savannah 1919 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1919), page 286. Home 706 Henry, east; Gildea, Neil (Mary), watchman C of G [Central of Georgia Railroad]; Benjamin; Catherine Miss, clerk A & P Tea Co; Elizabeth Miss; Florence Miss; Frances Miss [Francis - male]; James; Joseph; Mary Miss, clerk A & P Tea Co.
- 84.** *Savannah 1921 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1921), page 318. Home 706 Henry, east; Gildea, Neal (May), watchman; Edward, marine; Mary, Miss, cashier A & P Tea Co; Francis; Joseph, mechanic Georgia Supply Co.
- 85.** *1914 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1914), page 334. Resides 706 Henry, east, tel 4049, Gildea Catherine M, Miss; Edward C; Mary C, Miss; Neil (Mary) Budweiser Cafe.
- 86.** *Savannah 1916 City Directory* (Savannah Directory: Savannah Directory Publishing Company, 1916), page 316. Resides 706 Henry, east Gildea Katie, Miss; Edward C; Joseph A, clerk National Bank, t4049; Mary, Miss; Neil (Mary).
- 87.** 1920 U.S. Census, Chatham County, GA, (Savannah), Jan. 6, 1920, page 262A, sheet 5A, ED 88. Neal Gildea 57, immigrated 1879, naturalized 1886*, occupation: Watchman at the city wharf. Wife Mary 45. Sons: Edward 26, clerk Georgia Supply; Joseph 19, sailor in Navy; Francis 14; Benjamin 12; James 9. Daughters: Mary 24, cashier, A&P Tea Store; Catherine Fischer 22; Florence 6; Elizabeth 3 8/12. Son in law John Fischer 31, clerk A&P Tea Store. [According to family tradition, Neil traveled to the U.S. with his Aunt Hannah McQuade and several of his siblings in 1866 at the age of 12, however, Hannah and his sister Catherine Gildea O'Brien state they arrived between 1882-1884.*No passenger list or naturalization papers have been found for any of them. Previous census records state Neil was born 1860. If this census is correct, and he is 57 on Jan. 6, 1920, and his birthday is

Neil Gildea Endnotes continued

February 29, he was born in 1864 which means he was 70 when he died in 1934, not 80, however, several census records indicate he was born in 1860 which would mean he was 74 when he died in 1934. I need his baptismal record from Ireland to prove date of birth.]



Children of Neil Gildea and Mary Ivey circa 1904.
 Top L-R: Mary Elizabeth "Mamie" Gildea and Edward "Eddie" Cornelius
 Bottom: 1st Florence (died 1910), Joseph Anthony, Catherine "Katie" Margaret

U.S.A. MED. DEPT.
 (AGENCY)

THIS IS TO IDENTIFY—

Florence Eleanor Gildea
 (FIRST NAME) (MIDDLE NAME) (LAST NAME)

White 11 Apr '13 Gray 5 4 IN.
 (RACE) (BIRTH DATE) (COLOR EYES) (HEIGHT)

Florence E. Gildea
 (SIGNATURE OF BEARER)

M. R. [Signature] 4 May '44 AP0 170
 (MILITARY AUTHORIZATION—SIGNATURE) (DATE) (PLACE)

FINGERPRINTS—RIGHT HAND

THUMB [Fingerprint]

INDEX [Fingerprint] MIDDLE [Fingerprint]

GILDEA FE
 2ND LT ANC
 1E

16-28005-1

2nd Florence Gildea
 Florence Eleanor
 "Honey" Gildea
 World War II Identification
 Georgia Historical Society
 Savannah, Georgia





Mary Jane "May" Ivey Gildea

Paternal Great Grandmother of cookbook compiler

Name:	Mary Jane "May" IVEY	
Father:	Milton M. IVEY (1844-1884)	
Mother:	Elizabeth Jane Miranda UPTON (1857-1912)	
Individual Facts		
Birth	13 Sep 1874	Duval, FL ¹
Census	8 Jun 1880	Baldwin, Duval, FL ²
Census	30 Jun 1885	Baldwin, Duval, FL ³
Residence	30 Jun 1885	Baldwin, Duval, FL ⁴
Census-Family Member	30 Jun 1885	Elizabeth Jane Miranda UPTON; 4th District, Baldwin, Duval, FL ⁵
Misc-Family member	20 Jul 1904–31 Jul 1904	returned from Liverpool on the ship Westernland; Philadelphia, Philadelphia, PA, after visiting Neil's family in Ireland ⁶
Death	1 Jun 1921	at noon; 706 Henry Street east, Savannah, Chatham, GA ⁷⁻⁹
Residence	1 Jun 1921	at 706 East Henry street; Savannah, Chatham, GA ¹⁰⁻¹¹
Burial	3 Jun 1921	Cathedral Cemetery, Savannah, Chatham, GA ¹¹⁻¹³
Marriages/Children		
1. Neil GILDEA (-1934)		
Marr License	27 Feb 1892	Jacksonville, Duval, FL ¹⁴
Marriage	29 Feb 1892	Jacksonville, Duval, FL ¹⁵
Residence (fam)	bet 1893 and 1896	172 Broughton; Savannah, Chatham, GA ¹⁶⁻¹⁹
Residence (fam)	1897	218 Broughton Street; Savannah, Chatham, GA ²⁰
Residence (fam)	1898	134 Jefferson Street; Savannah, Chatham, GA ²¹
Residence (fam)	1899	411 York Avenue West; Savannah, Chatham, GA ²²
Residence (fam)	bet 1900 and 1912	514 Bryan Street; Savannah, Chatham, GA ²³⁻²⁹
Census (fam)	1 Jun 1900	Savannah, Chatham, GA ³⁰
Census (fam)	18 Apr 1910	Savannah, Chatham, GA ³¹
Residence (fam)	1914–1921	706 East Henry Street, Savannah, Chatham, GA ³²⁻³⁷
Census (fam)	6 Jan 1920	706 East Henry Street, Savannah, Chatham, GA ³⁸
Children	Edward Cornelius GILDEA (1892-1953) married Sophia Augusta MAIER Mary Elizabeth "Mamie" GILDEA (1895-1982) Catherine Margaret "Katie" GILDEA (1897-1980) married John George FISCHER Joseph Anthony "Joe" GILDEA (1900-1946) married Francis E GIBBS Florence GILDEA (1902-1910) Francis J "Hawk" GILDEA (1905-1969) Benjamin Bernard Joseph "Ben" GILDEA (1907-1935) James Francis "Jimmy" GILDEA (1910-1971)	

Mary Jane Ivey Gildea - Marriages/Children continued

Children	Florence Eleanor "Honey" GILDEA (1913-1994)
Continued	Elizabeth Jane "Sr. Mary Daria" GILDEA (1916-1999)

Notes

General: Florence "Honey" Gildea said her mother grew up in Callahan, Florida. Have not verified this is where Milton and Eliza lived or that this is where Milton committed suicide as death certificate has not been found.

Marriage (29 February 1892): Family Tradition errors. "One day while Neil was visiting his business in Jacksonville, he saw a "scoundrel" accosting a young lady on the street. Neil knocked said scoundrel through a plate glass window, retrieved the beautiful lady's basket of fruit, then escorted her safely to her destination. His Irish luck prevailed. He married Mary Ivey, age 18*. He was *36. Her father, Ben [Milton] Ivey, had committed suicide years before. Papa moved the widow*, Elizabeth Ivey and her family to Savannah." The 1891-92 Jacksonville Directory shows Neil living with Owen Travers and his wife Elizabeth Ivey at 105 Hogan. He is working as a bar keeper. Owen married Mary's mother Eliza Upton Ivey in Jan. 1886, so Neil did not move the "widow" as she was married to Owen Travers, manager of a prestigious hotel and upscale sample room at the time. Mary was born in Sept. 1874, so she was actually 17 when they married on 29 Feb 1892 and documents indicate Neil was likely born in 1860 or 1864, making him probably between 28 or 32 when he married Mary Ivey – still a considerable age difference. Savannah Directories show Neil and Mary Gildea residing at 172 Broughton between 1893-1896 so they appear to have moved to Savannah shortly after they married.

Residence (fam) (between 1893 and 1896): 172 Broughton became 216-218 Broughton west in 1896. This is the address of the Alhambra Music Hall on the 1898 Sanborn Fire Insurance Maps.

Residence (fam) (between 1900 and 1912): Census says family resides at 514 Bryan; City Directory says 516 Bryan, but 516 is not found in census.

Endnotes

1. Bernard Cleary, Cleary Travers Family History, Family Group Sheets; supplied by Cleary, Tybee Island, GA, 2001. Created by Bernard Cleary and mailed to Kim Peters.
2. Milton Ivey household, 1880 U.S. Census population schedule, 5th Voting Precinct, Duval County, Florida, SD 18, ED 29, line 1; National Archives microfilm publication T9, roll 126., page 474. May (Mary) 6 years old, born FL, parents born GA.
3. George Ford household, 1885 Florida State Census population schedule, 4th District, Duval County, Florida, dwelling 27, family 27; National Archives microfilm publication 1885 Duval County, page 547. Mary J. Ivey, white female 10, daughter, born FL, parents born FL [parents b. GA]. [Eliza apparently lived for a while with the Ford family after Milton's suicide in Jan 1884, a little odd since her parents were living next door at the time.]
4. Ibid.
5. George Ford household, 1885 Florida State Census population schedule, 4th District, Duval County, Florida, dwelling 27, family 27; National Archives microfilm publication 1885 Duval County., page 547. E J Ivey, age 28, female, RR hand; Mary J. Ivey, age 10, daughter; Jas M Upton, age 7, son; Wm B Ivey, age 6, son; Thomas H Ivey, age 5, son; Asa Ivey, age 2, son. Eliza and Milton Ivey were born in Georgia, however, children entries show both parents born FL. Polly Pleger listed on census is not known to me.]
6. Gildeas; *Westernland* passenger manifest, 31 July 1904, pp. 2-3, *Philadelphia Passenger Lists 1800-1945*; microfilm publication T840 (Washington, DC: National Archives), roll 46. Neil, Mary, 10 year old son Edward, and Neil's niece Bridget arrived at Port of Philadelphia July 31, 1904 on the S.S. Westernland having left Liverpool July 20. Bridget Gildea, age 21, single, occupation: domestic, from Donegal, final destination Philadelphia, traveling with Uncle Neil Gildea, Savannah. [Trip to visit Neil's relatives with wife Mary and son Edward, recalled by his relative Mollie Steven Dunleavy from Donegal Town, Donegal, Ireland in a 1967 letter to Florence Gildea.]
7. Mary Gildea obituary, *Savannah Morning News*, Savannah, Georgia, 2 June 1921, A11, col. 3.
Mrs. Mary Gildea. Mrs. Mary Gildea, wife of Neil Gildea, died at noon yesterday at her residence, 706 East Henry street after a short illness. She is survived by her husband, four daughters, Mrs. J. G. [Catherine Margaret Gildea

Mary Jane "May" Ivey Endnotes continued

- Mrs. John George Fischer] Fisher, Misses Mary, Florence and Elizabeth Gildea; five sons, Edward, Joseph, Francis, Benjamin and James Gildea of Savannah; two sisters, Mrs. George Cleary and Mrs. Charles Schauss and two brothers, A. Ivey and W. T. Ivey of Norfolk. Funeral arrangements will be announced later. The services will be held from the Cathedral of St. John the Baptist and interment will be in the Cathedral Cemetery.
- 8.** Mrs. Mary Gildea, death certificate no. 14059 (1921), Georgia Archives RG26-5-95, Atlanta, Georgia, 004178061_01358.jpg. DOB 13 September 1872, Birthplace: Jacksonville, Florida. DOD: June 1, 1921; burial in Cathedral Cemetery on June 3, 1921. Neil Gildea states that he does not know Mary Ivey's father's name or mother's maiden name. Surely he knows their names as he set up the Ivey boys – her brothers – in business and Owen Travers, his former business partner, married Mary Ivey's mother Eliza and Neil boarded with them in Jacksonville before marrying her daughter Mary Ivey in 1892. Neil lists Mary's year of birth as 1872, the cemetery stone says 1873, and the 1900 U.S. Census indicates year of birth was 1874.
- 9.** Mortuary: Gildea, *Savannah Morning News*, Savannah, Chatham, GA, 2 June 1921, p. 2, col. 1.
- 10.** Mary Gildea obituary, *Savannah Morning News*, Savannah, Georgia, 2 June 1921. Mrs. Mary Gildea, wife of Neil Gildea, died at noon yesterday at her residence, 706 East Henry street after a short illness.
- 11.** Mrs. Mary Gildea, Atlanta, Georgia death certificate, no. 14059, 004178061_01358.jpg. Place of Death: Chatham County, Savannah, 706 E Henry; Died at residence; female, white, married to Mr. Neil Gildea. DOB 13 September 1872, age 48, housewife; Birthplace: Jacksonville, Florida; Informant: Mr. Neil Gildea, 706 E. Henry Street. DOD: June 1, 1921; COD: sudden Angina Pectoris. Can't read coroners signature; burial in Cathedral Cemetery on June 3, 1921, Henderson Brothers-undertakers.
- 12.** Mary Gildea obituary, *Savannah Morning News*, Savannah, Georgia, 2 June 1921. The services will be held from the Cathedral of St. John the Baptist and interment will be in the Cathedral Cemetery.
- 13.** Mortuary: Mrs. Mary Gildea, *Savannah Morning News*, Savannah, Chatham, GA, 3 June 1921, p. A3, col. 3.
- 14.** *A Record of Marriages for Duval County, Florida 1891-1895*, Jacksonville, Florida, Jacksonville Chapter DAR, p.14. Groom: Kildare, Nealy; Bride: Ivers, Mary; Feb 27, 1892; book 2 ns. [Transcription errors made when copying from original records. Original church records reflect correct names.]
- 15.** Gildea Ivey marriage, 29 February 1892, Church of the Immaculate Conception, Jacksonville, FL (Diocese of St. Augustine), Florida. Certificate supplied by Church of the Immaculate Conception, 19 April 2001; held by Kim Fischer Peters. Neil Gildea and Mary Ivey were married at Church of the Immaculate Conception in Jacksonville, Florida 29 Feb 1892 by Rev. William J. Kenny, VG.
- 16.** A. E. Sholes, editor, *Sholes' Directory of the City of Savannah, 1893* (Savannah, GA: The Morning News, 1893), page 237. Gildea Neil, saloon, 172 Broughton.
- 17.** A. E. Sholes, editor, *Sholes' Savannah Directory, Vol. XV 1894* (Savannah, GA: The Savannah Morning News, 1894), page 231. Gildea Neil, saloon, 172 Broughton, resides same.
- 18.** A. E. Sholes, editor, *Sholes' Savannah Directory Vol. XVI 1895* (Savannah, GA: The Morning News, 1895), page 226. Gildea Neil, saloon, 172 Broughton.
- 19.** A. E. Sholes, editor, *Sholes' Savannah Directory Vol. CVII 1896* (Savannah, GA: The Morning News, 1896), page 236. Gildea Neil, saloon, 172 Broughton.
- 20.** *Savannah Street Directory Vol. XVIII 1897* (Savannah, GA: The Morning News, 1897), page 254. Gildea Neil (May), saloon, 216 Broughton, w, resides 218 Broughton, west. [The location was the same as 172 Broughton in the previous year. There was a complete renumbering of the streets going east/west authorized in November 1896. Afterwards, 172 Broughton was in the 200 block of Broughton West.]
- 21.** A. E. Sholes, editor, *Sholes' Savannah Directory 1898* (Savannah, GA: The Morning News, 1898), page 310. Gildea, Neil (May), saloon, 214 Broughton, west, resides 134 Jefferson. [The location was the same as 172 Broughton the previous year. A renumbering of the streets going east/west was authorized in November 1896. Afterwards, 172 Broughton was in the 200 block of Broughton West. This location was always a saloon. In 1898 Sanborn Maps it shows the saloon is accessible through the Alhambra Music Hall lobby at 216 Broughton.]
- 22.** A. E. Sholes, editor, *Sholes' Savannah Directory 1899* (Savannah, GA: The Morning News, 1899), page 330. Gildea Neil (May), saloon, 212-214 Broughton, west, and 111 Congress, resides 411 York, west.
- 23.** Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, dwelling 12, family 14; National Archives microfilm publication T623, roll 186, page 253B. 514 Bryan Street.

Mary Jane "May" Ivey Endnotes continued

- 24.** A. E. Sholes, editor, *Sholes' Savannah Directory 1900* (Savannah, GA: Savannah Morning News, 1900), page 488. Gildea Neil (May), saloon, 214 Broughton, west, resides 516 Bryan, east.
- 25.** H. A. Goette, editor, *Goette's Savannah City Directory for 1901 Volume 1* (Savannah, GA: H. A. Goette, 1901), page 336. Gildea Neil (May), proprietor, Alhambra Music Hall, resides 514 Bryan, east.
- 26.** Neil Gildea household, 1910 U. S. Census population schedule, Ward of City 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4a, dwelling 62, family 79; National Archives microfilm publication T624, roll 178, page 118. 514 Bryan Street east.
- 27.** H. A. Goette, editor, *Vol. 2 Goette's Savannah Directory, 1902* (Savannah, GA: H. A. Goette, 1902), page 341. Gildea Neil (Mary), proprietor, Alhambra Music Hall and saloons 118-122 Broughton, east, and 34 Bull, resides 514 Bryan, east.
- 28.** H. A. Goette, editor, *Vol. 3 Goette's Savannah Directory, 1903* (Savannah, GA: H. A. Goette, 1903), page 357. Gildea Neil (May), proprietor Alhambra Music Hall, and saloon 34 Bull, resides 514 Bryan, east.
- 29.** H. A. Goette, editor, *Goette's Savannah City Directory for 1904 Volume IV* (Savannah, GA: H. A. Goette, 1904), page 536. Gildea, Neil (May), proprietor Alhambra Music Hall, and saloon 34 Bull, resides 514 Bryan, east.
- 30.** Neil Gildea household, 1900 U. S. Census population schedule, 4th Militia District, Savannah, Chatham County, Georgia, SD 21, ED 62, Sheet 1, dwelling 12, family 14; National Archives microfilm publication T623, roll 186, page 253B. Neil Gildea born January 1860, married 8 years, immigrated 1885, naturalized citizen; Mary, born September 1874, age 25; Edward born February 1892; Mary born February 1895 age 5; Katie born April 1897 age 2. [There is a discrepancy on the reported age of Neil Gildea. Family said he was born Feb. 29, 1854, but census records indicate either 1860 or 1864. Also, Katie – Catherine Margaret Gildea - was born in September not April.]
- 31.** Neil Gildea household, 1910 U. S. Census population schedule, Ward of City 3, Savannah, Chatham County, Georgia, ED 59, SD 1, sheet 4A, dwelling 62, family 79; National Archives microfilm publication T624, roll 178, page 118. Gildea, Neal age 50, married 17 years, immigrated 1885; May age 35, married 17 years; Edward C age 17; Mary E age 15; Katherine [Catherine] M age 12; Joseph age 9; Florence B age 7; Francis M* age 5; Benjamin B age 2. [*Francis middle name was originally Milton, after Milton Ivey, his mother's father who killed himself. I don't know at what point he stopped using Milton as his middle name and changed it to Joseph.]
- 32.** *Savannah 1917 City Directory* (Savannah Directory: Savannah Directory Publishing Co. 1917), page 269. Home 706 Henry, east, tel 4049, Gildea, Neil (Mae); Benj; Catherine Miss, clerk A&P Tea Co; Elizabeth Miss; Florence Miss; Francis; James; Joseph, clerk National Bank; Mary Miss, clerk Nugent's bakery, home 706 Henry, east.
- 33.** *Savannah 1919 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1919), page 286. Home 706 Henry, east; Gildea, Neil (Mary), watchman C of G [Central of Georgia Railroad]; Benj; Catherine Miss, clerk A & P Tea Company; Elizabeth Miss; Florence Miss; Frances Miss [Francis - male]; James; Joseph; Mary Miss, clerk A & P Tea Company.
- 34.** *Savannah 1921 City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1921), page 318. home 706 Henry, east; Gildea, Neal (May), watchman; Edward, marine [he was in the Navy]; Mary Miss, cashier A&P Tea Company; Francis; Mary Miss; Joseph, mechanic Georgia Supply Company.
- 35.** *1914 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1914), page 334. Resides 706 Henry, east, tel 4049, Gildea Catherine M, Miss; Edward C; Mary C, Miss; Neil (Mary) Budweiser Cafe.
- 36.** *1915 Savannah City Directory* (Savannah, GA: Savannah Directory Publishing Company, 1915), page 337. Resides 706 Henry, east, tel 4049; Gildea Katie, Miss; Edward C; May Miss; Neil (Mary) Budweiser Cafe.
- 37.** *Savannah 1916 City Directory* (Savannah Directory: Savannah Directory Publishing Co. 1916), page 316. Resides 706 Henry, east Gildea Katie; Edward C; Joseph A, clerk National Bank, tel 4049; Mary; Neil (Mary).
- 38.** 1920 U.S. Census, Chatham County, GA, (Savannah); p. 262A, sheet 5A, ED 88, Series T625, NARA, roll 241, microform, Orlando Public Library, Orlando, FL. Neal Gildea 57, immigrated 1879, naturalized 1886, occupation: watchman at the city wharf. Wife Mary 45. Sons: Edward 26, clerk Georgia Supply; Joseph 19, sailor in Navy; Francis 14; Benjamin 12; James 9. Daughters: Mary 24, cashier, A&P Tea Store; Catherine Fischer 22; Florence 6; Elizabeth 3 8/12. Son in law John Fischer 31, clerk A&P Tea Store. [Mary Ivey Gildea was born in Florida; her parents were born in Georgia.]

Indexes

Photographs, Mentions, Recipe Contributors	191
Recipes	195
Notes	202
Recent Recipes (Not indexed)	204

Photographs, Mentions, Recipe Contributors

Page # **Bold Italics** = photo page # R = recipe page # = mentioned (surname) = married name

A

Abajay, Jack 17
Abdul, George 163
Abdul Karim, Hunna 161
Abdul Radzak 159, 160, 163
Abdul Kerim, George/s 159, 161, 162, 163
Abdulkerim, George/s 162, 163
Abraham, Hanny "Annie" (Gannam) 2, 3, **5, 6, 7, 9, 10, 11, 12**, 13, 15, 19, 26, 28, 30R, 36R, 37R, 44R, 45R, 48R, **57R**, 58R, 65R, 96R-97R, 115-116, 128, 130R-131R, 146, 154, **167**, 170, **171**, 172, **173**, 174, 175
Abraham, Joseph 169, 170, 173
Abraham, Mary (Tabakian) 2, 17, 19, 26, 28, 30R, 36R, 57R, 65R, 96R-97R, **130R**-131R, 172
Assaf, Hobooba 169, 170, 171, 173

B

Beecher, Harold Payson 2, **14, 16, 89, 92R**, 168, 171, 174, 175
Beecher, Iris Marie (Smith) 2, 3, 4, 13-14, **16**, 25, 37, **41R, 45**, 51, **60**, 61, **70, 73**, 77, 84, **92R**, 104R, **107**, 128R, **133**, 146R-149R, **150, 151R**, 173, 174
Beecher, Mary (SEE Gannam, Mary)
Bolton, Craig Thomas **78**

C

Cleary, Bernard 188
Cleary, Mrs. George (SEE Travers, Ann)
Collins, Marion (DeFrank) 26
Cromartie, Susan "Susie" (Russell) 2, 124

D

DeFrank, Marion (SEE Collins)
DeFrank, Marion Collins (Gannam) 2, 29, **44**, 168, 171
Diarian, Anoush (Stamboulion) 2, 24, **39, 56R**
Doyle, Mary "Nell" (Saraf) **56**, 160, 174

F

Fischer Auto Parts 158
Fischer, Alexis Nicole **42, 99**
Fischer, Catherine Margaret **42, 144**
Fischer, Charles Edward "Chuck" **107, 108**
Fischer, Francis Joseph "Frankie" Jr. **108**
Fischer, Gabriella (SEE Pahnno, Gabriella)
Fischer, Geoffrey Edward **144, 152**
Fischer, Henrietta Catherine "Retta" (Russell) **109**
Fischer, John George 178-179, 183-185, 187, 188,

Fischer, Kim Marie (Peters) 2, 4, 18-22, 23, 24, 25, 26, 27, 29R, 31R, 34R, **35, 37R, 39**, 41R, **42, 43, 45, 46**, 47, 48R, 49R, 51, 54R, 55R, 56R, 60-61R, 66-**67R**, 68, **70R, 73**, 75R-76R, **77**, 80R, 86R, **87**, 88R, 89R, 91R, 92R, 96, 98R-**99R**, 103R, 105R-**106R, 107R, 108R-109R**, 111R, 116-117R, 118R-**119R**, 120R-121R, 122R-123R, **126R, 133R**, 134R-135R, 136R-137R, 138R-**139R**, 140R, 141R, 142R-144R, 145R, **150, 151R, 152R, 153R, 154R**, 155, 156R, 157R, 158R, 173

Fischer, Mary Ann (SEE Saraf, Mary Ann)

Fischer, Mary Sophia **42, 99**

Fischer, Michael "Steven" **14, 42**, 56, **74, 99**, 109, **126**, 139, **152**

Fischer, Neil Joseph Jr. **37, 70, 73, 87, 103, 107, 108, 109, 126, 133, 144, 151, 152, 153, 154**, 155-156, 158

Fischer, Neil Joseph Sr. 2, 4, **77R, 82R, 83-84R, 89R**, 95R-96R, 97R, **98R**, 107, **109, 126, 144**, 154R, 155-156, 157, **158R**, 160, 174

Fischer, Patrice Hope (Aybar Ortiz) **144, 152**

Fischer, Patrick James **42, 144**

Fischer, Robert Anthony Jr. **42, 144, 152**

Fischer, Robert Anthony "Bob" Sr. **42, 87, 103, 107**, 109, **126, 144, 152, 153**, 154, 158

Fischer, Sandy **108**

G

Ganem, Albert 172
Ganem, Annie 169
Ganem, Dot (SEE Quigley, Dot)
Ganem, Hassan Azis "Seebee" 14
Ganem, Karam 169, 170, 172, 173
Ganem, Maroom/Maron 14, 169
Ganim, Annie 169, 170
Ganim, George 169, 173
Ganim, George Karem, the 1st 170
Ganim, Karam 15
Ganoim, Hamamie 15
Ganim, Karem/Karram 167, 169, 170, 173
Gannam, Ann Lenore 2, 23, 24, 29, **44R**
Gannam, Annie (SEE Abraham, Hanny)
Gannam, Anthony Karam 3, 4, 5, **6, 7, 8, 9, 10, 11**, 12, 48, 128, **146**, 154, 167, 168, 171, 172
Gannam, Elizabeth **44**
Gannam, Esther 168, 171, 175
Gannam, George Karem (1st, died 1914) 168, 170

Gannam, George Karam 3, **6**, **7**, **10**, 11, **12**, **13**, 16, 115-116, 128, **146**, 168, 171, 173
 Gannam, George Stephen 8, 167, 168, 170
 Gannam, Hamamie (SEE Gannam, Mary)
 Gannam, James "Jim" 29, **44**, 168
 Gannam, John 170
 Gannam, Joseph "Joe" **44**
 Gannam, Karam George 3, **5**, **6**, **7**, **8**, **9**, **10**, 11, **12**, 13-**14**, 15, **36**, **44**, **57**, 116, 128, 133, **146**, **167**-170, **171**, 172, **173**, 174, 175
 Gannam, Lizzie (SEE Preston, Elizabeth)
 Gannam, Mary Hamamie (Saraf, Beecher) 2, **3**, 4, **6**, **7**, **9**, **10**, 11, 13, **14**, **15**, **16**, 17, **19**, **20**, 21, **22**, 26, 28, **30R**, **36R**, **37**, **41R**, **46**, **51R**, 57R, **58R**-59R, **60**-**61**, 65R, **69R**, **70**, **72**, **73R**, **76R**, **82**, 84R, 89R, **92**, **95R**, 96R-97R, 99R, 103R, 104R, **115R**, 116, 117, 128R, **133R**, **139**, **144**, **146R**, 147R, **148R**, 149R, 151R, 152R, **159**, 160, 161, 163-166, 168, 170-171, **173**-175
 Gannam, Michael (Joseph, Karam) 2, 3, **6**, **7**, **10**, **11**, 12, 15, 16, 17, 23, 24, 29, **44R**, 128, **146**, 165, 168, 170, 171-172
 Gannam, Miriam 171, 172
 Gannem, Maroom-Maroon 14, 169
 Gannam, Nazer Karam **6**, **7**, **10**, **11**, 12, 17, **146**, 165, 168, 171
 Gannam, Polly (SEE Preston, Leon Clovis)
 Gardner, Sam 22
 Garrott, C. L. 97
 George, Miriam 168, 171
 Ghanim, Karum Geris 5, 167, 168, 169, 170, 173
 Gibbs, Francis E 178, 187
 Gildea, Benjamin 178-179, 183-185, 187, 189, 190
 Gildea, Bridget 182, 188
 Gildea, Catherine (O'Brien) 179, 184, 185
 Gildea, Catherine Margaret "Katie" (Fischer) 2, 89R, 95R-**96R**, **107R**, **108R**-**109R**, 124R, 178-179, 183-185, **186**, 187-188, 190
 Gildea, Edward Cornelius 178-179, 182-185, **186**, 187-190
 Gildea, Elizabeth Jane - Sr. Mary Daria 2, 26, **107R**, 108R-109R, 124R, 178-179, 183-185, 188-189
 Gildea, Florence (died 1910) 178, **186**, 187
 Gildea, Florence Eleanor "Honey" 2, **3**, **107R**, 108R-109R, 124R, 178-179, 182-185, **186**, 188-189
 Gildea, Francis Milton/Joseph "Hawk-Hawkeye" 178-179, 183-185, 187, 190
 Gildea, James Francis "Jimmy" 178-179, 183-185, 187, 190
 Gildea, Joseph Anthony "Joe" 822, 178-179, 183-185, **186**, 187, 190
 Gildea, Mary (mother) 177

Gildea, Mary Elizabeth "Mamie" 2, 26, 107R, 108R-109R, 178-179, 183-185, **186**, 187-190
 Gildea, Neil **177**, 180-190
 Gildea, Patrick "Paddy" (father) 177

H

Hall, Kathryn (SEE Tabakian, Kathryn)
 Hall, Marie 26
 Hall, Natalie Brooke (Bolton) **78**
 Hall, Stephanie Marie (Kitchen) **78**
 Hall, Leland Thomas **78**, **126**
 Hamp, cook Johnny Harris 89
 Hanna-Hannah, Thomas 124

I

Ivey, Asa 188, 189
 Ivey, James M 188
 Ivey, Mary (Gildea) 124R, **177**-186, **187**-190
 Ivey, Milton M 124, 179, 187, 188, 190
 Ivey, Sencil "Sam" 2, 84R
 Ivey, Thomas H 188
 Ivey, William B 188, 189

J

Jenkins, Richard **89**
 Jenkins, Robert "Bob" **89**
 Johnny Harris' Restaurant 89
 Joseph, B A 22
 Joseph, Si 22

K

Kanem, Karam 169
 Kanem, Miola (?) 169
 Karam, Gannam A 11
 Kastensmidt, Anne Michelle (LaMere) 2, 23, 24, 26, 27, **50**, 52R, 55R, **59R**-60R, 104R
 Kastensmidt, Antoinette (SEE Saraf, Antoinette)
 Kastensmidt, Charles Frank 104, **111**, 160, 174
 Kastensmidt, Christopher Robert "Chris" **50**
 Kastensmidt, Ezekiel **50**
 Kastensmidt, Eve 2, 104R
 Kastensmidt, Jeremiah **50**
 Kastensmidt, Linx **50**
 Kastensmidt, Lisa Renee (Muck) 2, 25, **50R**, 69R, 110R-111R
 Kastensmidt, Michael David & Claudia **50**
 Kastensmidt, Stephen Gregory & Michelle **50**
 Kelley, Sarah 170
 Kerim, Georges Abdul 18, 159, 160
 Kitchen, Aden Grace **78**
 Kitchen, Avery Jane **78**
 Kitchen, Benjamin Andrew **78**
 Kitchen, Ella Brooke **78**
 Kitchen, Everett Leland **78**
 Kitchen, Juliana Hope **78**

Konemann, C H 182

Kuck, John 182

L

LaMere, Anne (SEE Kastensmidt, Anne)

LaMere, Carol (Valero) **50**

LaMere, Mary **50**

LaMere, Thomas "Tom" **50**

Lee, Kay 2, 29

Lewis, Ashley (SEE Peters, Ashley)

Lewis, Steven James **31, 42, 99, 110, 111, 118, 120, 123, 138**

M

Maier, Sophia Augusta (Gildea) 178, 187

Mazloun, Jean 163

McQuade, Hanna 178, 179, 184, 185

McShane, Henry R "Hank" **56, 116**

McShane, Phyllis (SEE Saraf, Phyllis)

Monsour, Khisfy-Kishfy 5, 8, 167- 171, 173

Muck, Alexandra Grace **50, 69**

Muck, Katherine **50, 69**

Muck, Lisa (SEE Kastensmidt, Lisa)

Muck, Randall Frank "Randy" **50**

Muck, Sarah **50**

Murken, John H 182

N

New, Ike Christian **79**

New, Samuel "Brandon" **79**

New, Shane Howell **79**

P

Pahno, Gabriella George (Fischer) **42, 56, 139**

Perry, J A Jr. 22

Peters, Ashley Erin (Lewis) 2, 27, **31R, 35, 37, 42, 83, 99, 106, 110R, 111, 120, 123, 135, 137, 138, 139R-140R, 144, 150, 152**

Peters, Dorothea (SEE Schneider, Dorothea)

Peters, Kim (SEE Fischer, Kim Marie)

Peters, Klaus Hans Friedrich **110, 123, 137, 144**

Peters, Oliver 2, 24, 41, **42, 99, 106, 110, 111, 118, 121, 123, 135, 137, 144, 150**

Peters, Oliver Christopher "Chris" 2, **35, 37, 42, 46, 83, 99, 105-106R, 111, 118, 120R, 123, 134R-135R, 137, 139R, 144, 150, 152R, 153R**

Phillips, Colby Ray **79, 102**

Phillips, Madison **79**

Phillips, Shelby Travis **79**

Phillips, Tony **102**

Preston, Adelaide 170

Preston, Elizabeth "Lizzie" (Gannam) **14, 44, 170**

Preston, Leon Clovis "Polly" (Gannam) 11, 48, 167, 168, 171

Preston, William D 170

Q

Quigley, Dorothy "Dot" (Ganem) **14**

R

Russell, Christopher "Chris" **108**

Russell, John 2, 124R

Russell, Kathleen "Sissy" (Inglesby) **108**

Russell, Neil Gildea **108**

Russell, Susie (SEE Cromartie, Susan "Susie")

S

Saraf, Antoine Joseph "Bogie - Tony" 2, 15, 18, 20, 21, **22, 25, 39, 56, 60, 81R, 89R, 91R, 97, 107, 132, 160, 174**

Saraf, Antoinette Rose "Toni" (Kastensmidt) 15, 17, 18, **20, 22, 23, 50, 60, 111, 160, 164, 165, 166, 174, 175**

Saraf, Brent Joseph **86, 132**

Saraf, Elizabeth "Beth" (SEE Stansbury, Elizabeth)

Saraf, George Abdulkarim 3, **7, 15, 17, 18-22, 28, 56, 80, 128, 156, 159-166, 168, 171, 174**

Saraf, George Anthony 15, **20, 21, 22, 56, 60, 158, 160, 164, 165, 166, 174, 175**

Saraf, Julie Elizabeth **86, 132**

Saraf, Mary (SEE Gannam, Mary)

Saraf, Mary Ann (Fischer) 2, 15, 17, **20, 22, 25, 42, 46, 56, 60, 77R, 82R, 83R, 87, 96, 98R, 99, 108, 126R, 133R, 141R, 144, 148R, 154, 155, 160, 164, 165, 166, 174, 175**

Saraf, Nell (SEE Doyle, Nell)

Saraf, Philip John 2, 4, **12, 13, 15, 17, 20, 21, 22, 25, 27, 29R, 31R-35R, 38R, 39R, 40R, 42R, 43R, 45R, 47R, 49R, 50R, 52R, 53R, 54R, 55R, 56, 60, 62R-64R, 66R-68R, 70R, 71R-72R, 73R, 74R, 76R, 82R, 84R, 85R, 86R, 87R, 90R, 93R, 100R, 102, 103R-104R, 105R, 112-114, 125R, 129R, 131R, 132R, 141R, 146, 150R, 157R-158R, 160, 164, 165, 166, 174, 175**

Saraf, Phyllis Helen 2, 3, 4, **7, 12, 13, 15, 17, 18, 20, 22, 23, 26, 27, 28, 30R, 36, 45R, 48, 56, 58R, 59, 60, 65-66R, 69R, 77R, 96R-97R, 107, 114, 115R-116R, 128, 130-131R, 156, 160, 164, 165, 166, 172, 174, 175**

Saraf, Rose Marie 2, 3, 15, 17, **20, 22, 46R, 56, 60, 74 R -75R, 78R, 79R, 87R-88R, 94, 101R-102R, 112, 125R, 126R-127R, 128R, 160, 164, 165, 166, 174, 175, 176**

Saraf, Solomon Joseph **86**

Sarraf, Antoine 18

Sarraf, Farida (Stamboulion) 18, 22, 56, **80**

Sarraf, George Abdulkarim 163

Sarraf, Hunna "John" Abdulkarim 18, **80, 159, 161, 165**

Sarraf, Kerim Antoine **80**
 Sarraf, Maria 21, **80**
 Sarraf, Philippe **80**
 Sarraf, Rahel-Rahelle Rahima 21, **80**
 Sarraf, Rosa (Okjian) 21, **80**
 Sarraf, wife of Hunna – Herrum or Effie **80**, 159, 165
 Schauss, Mrs. Charles (SEE Travers, Elizabeth)
 Schneider, Dorothea Elisabeth (Peters) 2, 24, 109R-**110R**, 120R-121R, **123**, 136-137R, **144**
 Schneider, Gottlob Ernst 137
 Slevin, Mollie 188
 Smith, Adam 151
 Smith, Aubrey Lee **37, 102**
 Smith, David 24
 Smith, Iris (SEE Beecher, Iris)
 Stamboulian, Antoine Joseph 18, **39**, 56, 160
 Stamboulian, Anoush (SEE Diarian, Anoush)
 Stamboulian, Krikor **80**
 Stanford, Lehlend 22
 Stansbury, Elizabeth Hawes “Beth” (Saraf) 2, 24, 26, **39**, 48R, **56**, 59, **81R**, 86R, 91R, 95R, 97, 107R, 114R, **132R-133R**, 160, 174
 Strozier, Bradford “Brad” **81**
 Strozier, Cynthia (SEE Tabakian, Cynthia)
 Strozier, Darren **81**
 Swiderski, Jayne Marie (Fischer) **144**
 Swiderski, Judy Patrice (Fischer) **144**

T

Tabakian Candy Company **155-156**
 Tabakian, Christopher George **36**
 Tabakian, Charles Philip **97**
 Tabakian, Cynthia Marie “Cindy” (Strozier) 2, **30**, **32R**, **43R**, **81R**, **97**, **130**, **133**
 Tabakian, George Donald Jr. **30**, **32**, **36**, **49**, 84, **97**, **130**, **133**, 160
 Tabakian, George Donald Sr. 16, 28, **32**, **96**, 97, **130**, 155-156, 174
 Tabakian, John Michael Sr. **32**, **97**
 Tabakian, John Pahnno 2, 17, 19, 26, 28, 30R, 36R, 57R, 58R, 65R-66R, 96R-97R, 130R-131R, 163, 172
 Tabakian, Jonathan 84
 Tabakian, Kathryn Donna “Kathy” (Hall) 2, 24, 26, **30**, **32**, **43**, **45**, **49R**, 77R-78R, **97**, **126R**, **130**, **133**
 Tabakian, Kimberly 84
 Tabakian, Mary (SEE Abraham, Mary)
 Tabakian, Michael Joseph **97**
 Tabakian, Phyllis (SEE Saraf, Phyllis)
 Tavakian – Tabakian Fruit Store 163
 Tootle, Aimee Rene **79**
 Tootle, Angela Marie (Phillips) **102**

Tootle, April Rose **79**
 Tootle, Benjamin **79**
 Tootle, David Jermaine **79**
 Tootle, Elizabeth Ann “Beth” (New) 2, 74R-**75R**, 78R, **107**, 126R-**127R**
 Tootle, Kenneth Hassan “Kenny” **79**
 Tootle, Kyle **102**
 Tootle, Paula (SEE Watts, Paula Kaye)
 Tootle, Rose (SEE Saraf, Rose)
 Tootle, Sam “David” Jr. **107**, **127**, **153**
 Tootle, Sam David “Sam” Sr. **56**, **74**, **75**, **88**, **94**, **101**, 128, 160, 174
 Tootle, Stephanie Denise **79**, **102**
 Tootle, Stephen DeWayne Jr. **79**, **102**
 Tootle, Stephen DeWayne Sr. **75**, **102**, **107**, **127**, **133**, **150**, **153**
 Tootle, Tamee Rene **79**
 Tootle, Victoria Brooke **79**
 Tootle, William Kyle **79**
 Top O’ Peachtree 91
 Travers, Ann Magdelene “Annie” (Cleary) 189
 Travers, Elizabeth Jane (Schauss) 189
 Travers, Owen **124**, 179, 180, 182, 188, 189

U

Upton, Elizabeth Jane Miranda (Ivey Travers) 2, **124R**, 179, 180, 187, 188, 189

V

Valero, Victor **50**

W

Walden, Adaran Miranda (Upton) 2, 124R
 Waldron, Joseph 22
 Watts, Paula Kaye (Tootle) **150**

Recipe Index

Page # = Illustration

A

Almond Cheese Cake **134-135**
Almond Cookies 111
Almond Legend Cake 129
Ambrosia 126
Appetizers 29-35
Apple Cake 113, 125, 204
Apple Sauce Cake 128
Apricot Glaze 129
Armenian
 Cooking 28
 Okra Stew 80
 Sou Beurek, regular & low fat 56
 Spinach Burek 50

B

Baba ghannouj 34
Baked Cheese and pepper jelly 33
Baked Chicken Casserole 84
Baked Lamb and Vegetable Stew 71
Baklava or Bak-la-wa **150**
Baloney Sandwiches, Fried 151
Banana Bread 105-106
Banana Cake with Cream Cheese Icing 126
Banana Muffins 105-106
Barbecue Sauce 89
Batinjan bil Saneeyee **69-70**
Beans, Green in oil 44
Beef 73-80
 Armenian Okra Stew 80
 Chili 75-76
 Chuck roast 73, 77
 Ground beef 32, 74, 75, 76, 77
 Hong Kong roast 73
 Lasagna 74-**75**, 77-78
 Meat balls 32, 74
 Neil's vegetable soup 77
 Okra stew 80
 Peking roast 73
 Prime Rib 202
 Rib eye 77
 Roast, chuck 73, 77
 Rose's Lasagna 74-**75**
 Rose's vinegar roast 78
 Sauces for
 Barbecue 89
 Sour cream horseradish sauce 91
 Shanks 80
 Sirloin tip roast 74, 78

Beef continued

Sour roast 74
Spaghetti Sauce 74
Steak marinade 91
Vegetable soup 77
Vinegar roast 78

Best Bread Pudding 127-128

Beverages

Cinnamon Tea 157
Crème de Mint shake 158
Crème de Noyeaux shake 158
Lime Freeze 158
Mint Tea 158
Rose Flavored Lemonade 157
Southern Sweet Tea 157

Bisquick Pancakes 205

Biscuits, Philip's Party Biskit 105

Black Beans and Rice – Low sodium 49

Black Eye Peas, Hoppin' John 46

Blueberry Pizza, Irene's 113

Bourbon Balls (adults only) 107

Boysenberry Roasted Duckling 87

Bread Pudding 127

Breads

Banana 105-106

Brittle Bread **29**

Corn 103-104

Pumpkin 106

Zucchini 105

Brittle Bread **29**

Broccoli casserole 43

Brown Sugar Icing 125

Brunswick Stew, Tony's 81

Burek, Beurek 50, 56

Butter Cream Frosting 147

Butter Dumplings 104

C

Cabbage, stuffed 65

Cacciatore, Chicken 83

Caesar Salad 38

Cakes

Almond Legend 129

Apple 113, 125, 204

Apple Sauce 128

Banana 126

Carrot with Orange Glaze 131

Carrot with Cream Cheese Icing 140

Cheese Cake **134-135**

- Cakes continued
 - Chocolate 132
 - Chocolate Cups 141
 - Easter 130
 - Frankfurt Crown Cake **136-137**
 - Frankfurter Kranz **136-137**
 - Fruit **124**, 125
 - Nut 147
 - Pecan 147
 - Pumpkin 119
 - Raisin Cake 132
 - Scotch Chocolate Cake 132
 - Sour Cream Pound 133
 - Toasted Almond Cheese Cake **134-135**
 - Wedding **138-139**
- Carmel Nut Topping **136**
- Carrot Cake with Cream Cheese Icing 140
- Carrot Cake with Orange Glaze 131
- Casserole
 - Baked Chicken 84
 - Broccoli 43
 - Squash 49
 - Zucchini 48
- Catfish Stew 97
- Cheese
 - Armenian Sou Beurek 56
 - Baked with Pepper Jelly 33
 - Cake **134-135**
 - Ginger Cheese Salad Bowl 38
 - Grilled Cheese Sandwiches 152
 - Ham quiche 81
 - Labanie 35
 - Macaroni and 152
 - Olive Nut Spread 31
 - Parmesan Corn Dip 32
 - Pineapple Spread 33
 - Sou Beurek 56
 - Yogurt cheese 35
- Cheesy Ham Quiche 81
- Chicken 83-87
 - and dumplings 83
 - and rice 86
 - Cacciatore 83
 - Casserole 84
 - Dumplings 83, 84, 104
 - Garlic dipping sauce 93
 - Juliette 85
 - Moroccan 86
 - Rosemary 85
 - Salad, Hot 86
 - Stuffed 87
- Chickpea Dip 30, 31
- Chili **75-76**
 - Kim's **75-76**
 - Low fat and sodium, high potassium 76
 - Mother's (Mary Gannam) 76
- Chips, Pita 29
- Chocolate
 - Cake 132
 - Chiffon Pie 149
 - Cream Cheese Frosting 148
 - Cups (cupcakes) 141
 - Filling 147
 - Frosting **135**, 147
 - Fudge, Creamy 145
 - Fudge, Old Fashioned **156**
 - Fudge Icing **141**
 - Ganache **135**
- Cinnamon tea 157
- Cobbler, Fresh Pear Crumb 114
- Cobbler, Pear (Grandpa Gannam's Pineapple Pears) 115, **116**
- Coleslaw, Funeral 39
- Coleslaw Dressing 205
- Coconut Macaroons 108
- Collard Greens 48
- Comfort foods 151
- Cookies 107-111
 - Almond cookies 111
 - Bourbon Balls (Adults only) 107
 - Coconut Macaroons 108
 - Currant 109
 - Easy 107
 - Fruit Bars 108
 - Gingerbread 147
 - Iced Biscuits 109-110
 - Oatmeal Raisin – Soft and Chewy 203
 - Pecan Sandies 110
 - Vanilla Crescents 111
- Corn Dip, Parmesan 32
- Cornbread 104
- Cornbread Dressing & Gravy 103
- Cornbread Stick, Mother's 103
- Country cooking 94
- Cow peas – Hopping John 46
- Crab Cake Dipping Sauce, Tomato Sour Cream 100
- Crab Cake, Zucchini 100
- Crab Soup 98
- Crabs, Deviled **95**
- Cream Cheese Chocolate Frosting 148
- Cream Cheese Icing 113, 119, 127, 140
- Cream Puffs 146
- Croutons 38
- Cucumber Laban/Labneh 52-53
- Cucumber Yogurt Salad 37

Cupcakes, Chocolate Cups 141
Currant Cookies "Iced Biscuits" 109

D

Deer Roast 79
Desserts with fruit 113-128
Deviled Crabs **95**
Dip
 Baba ghannouj 34
 Chickpea 30, 31
 Eggplant with garlic and oil 34
 Garbanzo bean 30, 31
 Hummos 30, 31
Dresden Stollen **122-123**
Duckling, Rose's Boysenberry 87
Dumplings 83, 84
 butter 104
 for chicken soup 84
 potato 47
 Spaetzle 104

E

Easter Cakes 130
Eastern Vegetable Salad Dressing 40
Eastern Vegetable Salad 40
Easy Cookies 107
Eggplant
 Baba ghannouj 34
 Stuffed, baked **69-70**
 Garlic and Oil 34

F

Fillings
 Butter Cream 136
 Chocolate 147
 Cream puff filling 146
Fish and Tahini 96
Flan, Fruit **120-121**
Frankfurt Crown Cake **136-137**
Frankfurter Kranz **136-137**
Fresh Apple Cake 113
Fresh Pear Crumb Cobbler 114
Fried Baloney Sandwiches 151
Fried Green Tomatoes 43
Frosting SEE Icing
Fruit Bars 108
Fruit Cake **124**, 125
Fruit, Desserts with 113-128
Fruit Flan **120-121**
Fruit and Nut Bread **122-123**
Fudge
 Old Fashioned Chocolate **156**
 Creamy Chocolate 145
Funeral Coleslaw 39

G

Ganache, Chocolate **135**
Garbanzo Bean Dip 30-31
Garlic Lemon Salad Dressing 41
Garlic Sauce 93
German Dumplings 104
German Potato Salad, hot 42
Ginger Cheese Salad Bowl 38
Ginger Salad Dressing 38
Gingerbread cookies 147
Gingerbread houses **142-144**
Glazes
 Apricot (cake) 129
 Ham 90
 Orange (cake) 131
Glorified Vidalia Onion 31
Grandma Annie's Rice with Chicken Broth 45
Grape Leaves, stuffed 65, **66, 67, 68**
 Rolling diagram **68**
Gravy, Turkey 88
Green Bean Stew 71
Green Beans in Oil 44
Green Tomatoes, fried 43
Greens, collards 48
Grits and Shrimp, Rose's 101

H

Ham
 Cheesy Quiche 81
 Ham Glaze Sauce, Philip's 90
 Holiday Ham 82
 Hoppin' John 46
Harold's Tabasco Pepper Vinegar **92**
Holiday Ham 82
Homemade Mushroom Soup 47
Hong Kong Roast 73
Hoppin' John 46
Hopping John 46
Hors d'oeuvres 29
Horseradish Sauce, Sour cream 91
Hot Chicken Salad 86
Hot German Potato Salad 42
Hot Pepper Jelly 32-33
Hot Pepper Vinegar, Harold's Tabasco **92**
Hot Turkey Salad 86
Houmous/Hummos/Humos 30, 31
Hummus without Tahini 31

I

Ice Cream, Snow 154
Iced Biscuits 109
Icing or Frosting
 Brown Sugar 125

Butter Cream 147
Chocolate 147
Chocolate Cream Cheese 148
Chocolate Fudge **141**
Chocolate Ganache **135**
Cream Cheese 127, 140
Penuche 132
Royal Icing 143
Vanilla Cream Cheese 113, 119
Wedding Cake **138/39**
Irene Blueberry Pizza 113

J

Jai Mih-shee 87
Jambalaya, Rose's 101
Jelly, hot pepper 32-33
Johnny Harris Barbecue Sauce 89
Juliette Chicken 85

K

Kathy's (Kathryn Donna Tabakian Hall)
Lasagna 77-78
Squash Casserole 49
Strawberries and Cream 126
Katie's Deviled Crabs 96
Kay Lee's Brittle Bread **29**
Kebab 62
Khid-ra 63
Khyar mi laban 37
Kibbee/Kibbeh/Kibbi/Kibby, raw and baked 57-62
Krokant **136**

L

Laban/Leban/Labneh 51, 52
Cheese 35, 54
Cucumber 52-53
Soup 53-54
Spinach 55
Labneh SEE Laban
Lahm
Mish-wee 63
Man-oo' 63
Lamb 57-72
Baked lamb and vegetable stew 71
Cabbage stuffed with 65
Eggplant stuffed with **69-70**
Grape leaves stuffed with 65, **66, 67, 68**
Kebab – Kibbi 62-63
Kibbee/Kibbeh/Kibbi/Kibby 57-62
Leg of lamb 204
Lima Bean Stew 71
Okra Stew 72
Peppers stuffed with 64
Shish-Kebab 63

Squash stuffed with 64
Squash Stew 71
Tomatoes stuffed with 64

Lasagna
Kathy's 77-78
Kim's 205
Rose's 74-**75**
Leban SEE Laban
Lebanese Cooking 28
Lebanie 35
Lebanie ib Zeyt 35
Lemon Garlic Salad Dressing 41
Lemon Juice and Oil Dressing 40
Lemon Meringue Pie 149, 203
Lemonade, Rose Flavored 157
Lima Bean and Lamb Stew 71
Lokum – Turkish Delight **145**
Lubbneh SEE Laban
Lu-bee 71
Lubyi bi zayt 44

M

Macaroni and Cheese 152
Macaroons, coconut 108
Mahshee/Mahshi SEE Mishi
Mary Ann's Shrimp Creole 98
Marinades 89-93
Red wine 63
Sherry 63, 93
Simple 63, 93
Top O' Peachtree. Steak **91**
Mary Beecher's Deviled Crabs **95**
Mary Beecher's Pear Preserves 115
Meat Balls 32, 74
Meat ball dipping sauce 32
Mishi/Mihshee/Mihshi 64-**66, 67, 68**
Grape Leaves **66, 67, 68**
Peppers 64
Squash 64, 65
Tomato 64
Mint sticks **155**
Mint tea 158
Mishi 64, 65, 66, **67, 68**
Moroccan Chicken 86
Mother's Chili 76
Mother's Cornbread Stick 103
Muffins
Banana 105-106
Pumpkin 106
Mushroom Soup 47
N
Near Eastern Rice 64
Neil's Crab Soup 98

Neil's Vegetable Beef Soup 77
Nut cake 147

O

Oatmeal Raisin Bars 204
Oatmeal Raisin Cookies 204
Obsttorte **120-121**
Okra
 in Oil 44
 Stew 45, 72, 80
Old Fashioned Fruit Cake 125
Old Fashioned Fudge **156**
Olive Nut Spread 31
One Pot Chicken and Rice 86
Onion, Glorified Vidalia 31
Orange Dressing 40
Orange Glaze 131
Orange Glazed Carrot Cake 131
Orange Salad Dressing 40
Oven Fried Potatoes 47
Oven Roasted Potatoes 48

P

Pancakes 205
Parmesan Corn Dip 32
Party Biskit, Philip's 105
Party snacks 29
Party Meat Balls 32
Peas
 Black eye 46
 Cow 46
 Field 46
Peach Dessert 114
Peaches & Cream Pie 114
Pear Cobbler (Grandpa Gannam's Pineapple Pears) 115, **116-117**
Pear Crumb Cobbler 114
Pear Preserves, Mary Beecher's Pineapple Pear 115, **116-117**
Pecan cake 147
Pecan Olive Spread 31
Pecan Pie 148
Pecan Sandies 110
Peking Roast 73
Penuche Candy 203
Penuche Icing 132
Pepper Jelly 32-33
Pepper Vinegar, Harold's Hot **92**
Peppers, stuffed 64
Pesto Sauce 93
Philip's (Philip John Saraf)
 Ham Glaze Sauce 90
 Hot Pepper Jelly 32-33
 Meat Balls 32, 74

Philip's (Philip John Saraf) continued
 Party Biskit 105
 Salad Dressing 40
Pickles, Squash 49
Pico de Gallo 202
Pies
 Chocolate Chiffon 149
 Lemon Meringue 149, 203
 Peaches & Cream 114
 Pecan 148
 Pumpkin 120, 149
Pineapple Spread 33
Pita Chips 29
Pork 81-82
 Brunswick Stew 81
 Ham, Cheesy Quiche 81
 Ham Glaze Sauce, Philip's 90
 Holiday Ham 82
 Hoppin' John 46
 Jambalaya, Rose's 101
 Oven Pulled Pork 202
 Red rice with bacon, ham, pork, sausage 82

Potatoes

Dumplings 47
Hot German Potato Salad 42
Oven Fried 47
Oven Roasted 48
Poultry – SEE Chicken, Duck, Turkey
Pound Cake, Sour Cream 133
Preserves, Pear 115, **116-117**
Prime Rib 202
Pudding, Pumpkin 118
Pudding and Strawberries 126
Pumpkin
 Bread 106
 Cake 119
 Muffins 106
 Pasties 118
 Pie 120, 149
 Pudding 118

Q

Qoosa Mih-shee 64, 65
Quiche, Cheesy Ham 81

R

Raisin Cake, Ree's 132
Red rice with bacon, ham, pork, sausage 82
Red rice with shrimp 82
Red Wine Marinade 63
Ree's Raisin Cake 132
Rice
 and Black beans 49
 and Chicken 86

Rice continued
 and Chicken Broth 45
 Near Eastern 64
 Red rice 82
 White 46, 99
 Roast Beef 73
 Roast, Peking or Hong Kong 73
 Roasted Duckling 87
 Roasted Potatoes, oven 48
 Rose Flavored Lemonade 157
 Rose's (Rose Marie Saraf Tootle)
 Boysenberry Roasted Duckling 87
 Deer Roast 79
 Hopping John 46
 Jambalaya 101
 Lasagna 74-75
 Shrimp and Grits 101-102
 Spaghetti Sauce 74
 Vinegar Roast 78
 Rosemary Chicken 85
 Royal Icing 143
 Roz M'Fal-fal 64

S

Salad Dressings 36-42
 Caesar Salad Dressing 38
 Coleslaw Dressing 205
 Eastern Vegetable Salad Dressing 40
 Garlic Sauce 93
 Ginger Salad Dressing 38
 Lemon Garlic 41
 Lemon Juice and Oil 40
 Orange 40
 Philip's 40
 Summer Salad Dressing 39
 Salads 36-42
 Caesar 38
 Chicken salad, hot 86
 Coleslaw Dressing 205
 Coleslaw, Funeral 39
 Cucumber Yogurt Salad 37
 Eastern Vegetable Salad 40
 German Potato Salad, hot 42
 Ginger Cheese Salad Bowl 38
 Khyar mi laban 37
 Potato, Hot German 42
 Red Onion and Tomato 42
 Summer Salad 38
 Tabbolely/Tabooley/Tabouleh/Tabouli 36-37
 Tomato and Red Onion 42
 Tuna Noodle 153
 Tuna Salad – Low salt, Low fat 41
 Turkey salad, hot 86

Salads continued
 Vegetable Salad 40
 Wheat and vegetable salad 36-37
 Samboosek (Easter cakes-pies) 130
 Sandwiches
 Fried Baloney 151
 Grilled cheese with syrup 152
 Sauces (dessert)
 Whiskey bread pudding sauce 127
 Sauces and marinades 89-93
 Barbecue 89
 Garlic dipping sauce 93
 Meat ball dipping sauce 32
 Pesto sauce 93
 Tomato Sour Cream Dipping Sauce 100
 Scotch Chocolate Cake 132
 Seafood 95-102
 Catfish Stew 97
 Crab 95, 96, 98, 100
 Deviled crab 95
 Dipping sauces 100
 Fish and Tahini 96-97
 Jambalaya 101
 Red Rice and Shrimp 82
 Shrimp Creole 98-99
 Shrimp and grits 101
 Tuna Noodle 153
 Tuna Salad – Low salt, Low fat 41
 Zucchini Crab Cake 100
 Shakes and Freezes
 Crème de Mint shake 158
 Crème de Noyeaux shake 158
 Lime Freeze 158
 Sherry Marinade 63, 93
 Shish-Kebab 63
 Marinades 63, 93
 Shrimp
 and Grits, Rose's 101
 and Red Rice 82
 Cocktail Sauce 203
 Creole 98-99
 Paste (appetizer spread) 33
 Simple Marinade 63, 93
 Simple Shish-Kebab 63
 Snacks 29
 Snow Cones 154
 Snow Ice Cream 154
 Sou Beurek 56
 Soup
 Crab 98
 Laban/Labneh 53-54
 Mushroom 47
 Vegetable beef 77

Sour Beef 74
 Sour Cream Horseradish Sauce 91
 Sour Cream Pound Cake 133
 Southern country cooking 94
 Southern Sweet Tea 157
 Spaetzle or Spätzle 104
 Spaghetti Sauce 74
 Spinach
 Burek 50
 Laban/Labneh/Leban 55
 Pies 50
 Spreads
 Glorified Vidalia Onion 31
 Olive Nut Spread 31
 Pineapple 33
 Shrimp Paste 33
 Squash
 Casserole 49
 Pickles 49
 Oven Roasted 202
 Stuffed 64-65
 Steak Marinade, Top O' Peachtree **91**
 Stew
 Baked lamb and vegetable 71
 Brunswick, Tony's 81
 Catfish 97
 Green bean 71
 Lamb and lima bean 71
 Lamb and okra 72
 Lamb and squash 71
 Okra 45, 72, 80
 Squash 72
 Stollen, Dresden **122-123**
 Strawberries and Cream, Kathy's 126
 Stuffed
 Cabbage 65
 Chicken 87
 Eggplant 69-70
 Grape Leaves 65, 66, **67, 68**
 Peppers 64
 Squash 64, 65
 Tomatoes 64
 Zucchini 64, 65
 Summer Salad 38
 Summer salad Dressing 39
 Sweet Tea 157
 Syrup, Cane with Grilled Cheese 152

T
 Tabasco Pepper Vinegar, Harold's **92**
 Tabboley/Tabooley/Tabouli/Tabouleh **36-37**
 Tahini and Fish 96
 Tartar Sauce (Cheddars Dill Tartar Sauce) 203

Tea
 Cinnamon Tea 157
 Mint Tea 158
 Southern Sweet Tea 157
 Toasted Almond Cheesecake **134-135**
 Tomato and red onion salad 42
 Tomato sour cream dipping sauce 100
 Tomatoes
 and Red Onion Salad 42
 Fried Green 43
 Stuffed 64
 Tony's Brunswick Stew 81
 Top O' Peachtree Steak Marinade **91**
 Tuna Noodle 153
 Tuna Salad – Low salt, Low fat 41
 Turkey Gravy 88
 Turkey Salad, hot 86
 Turkish Delight **145**

V

Vanilla Cream Cheese Icing 113
 Vanilla Crescents 111
 Vegetable Beef Soup, Neil's 77
 Vegetable and Lamb Stew 71-72
 Vidalia Onion Spread 31
 Vinegar, Harold's Hot Pepper 92
 Vinegar Roast, Rose's 78
 Venison, Rose's Original Dear Roast 79

W

Walden's Fruit Cake **124**
 Warak Inib Mihshee 65, 66, **67, 68**
 Wedding or Special Occasion Cakes **138-139**
 Wheat and vegetable salad 36-37
 Whiskey Sauce 127

Y

Yogurt 51
 Cheese 35
 Cheese balls 35
 Cucumber 52-53
 Cucumber salad 37
 Lebanie 35
 Lebanie ib Zeyt 35

Z

Zataar **34**
 Zippy Zucchini 48
 Zucchini
 Bread 105
 Casserole 48
 Crab Cake 100
 Stuffed 64, 65
 Zippy 48

Recent Recipes

Reverse Sear Prime Rib Roast

Cooking time = 5 minutes per pound + 2 hours with oven turned off + 15 minutes to rest.

1. Bring rib roast to room temperature – about 2 hours. Preheat oven to 500 degrees before next step.
 2. Mix 1/2 cup soft butter and seasonings (garlic, salt, pepper – your preference) and spread over roast.
 3. Cook uncovered at 500 degrees for 5 minutes per pound. Then turn off oven and leave door shut for 2 hours.
 4. Internal temperature of 115 degrees = medium. Let roast rest for 15 minutes before slicing.
- Nice with horseradish sauce and oven roasted potatoes and asparagus.

Roasted Leg of Lamb

Cooking time = 30 minutes per pound + 15 minutes to rest.

1. An hour before cooking, make a number of slits in the meat and insert peeled garlic cloves.
2. Combine garlic cloves, mint, cinnamon, olive oil, salt, pepper and lemon juice in food processor.
3. Place lamb in 2.5 gallon Ziploc bag and pour the marinade over the meat and let sit on counter.
4. Preheat oven to 325 degrees.
5. Place lamb fat side up in lined roasting pan. Tent roast and cook in middle rack for 30 minutes per pound.
6. Remove tent and continue cooking until you reach the desired doneness. Well done = 160-165 degrees.
7. Remove lamb and let rest for 15 minutes before slicing.

Oven Pulled Pork

Bone in Boston Butt – about 5 lbs.

Dry rub: 2 tbsp. paprika, pepper, salt, garlic powder

Vinegar based sauce – see barbecue sauce page 89

1. Preheat oven to 250 degrees.
2. Roast uncovered in a lined roasting pan. Cooking time = about 10 hours.
3. After cooking for five hours, begin basting with vinegar based sauce every 45-60 minutes.

Cooking Time: For sliced pork – cook to internal temperature of 180-185 degrees.

For pulled pork – cook to internal temperature of 195-205 degrees to break down the collagen in the meat.

Oven Roasted Squash

Cooking time = 15 minutes.

1. Preheat oven to 400 degrees and line large sheet pan with foil.
2. Clean squash and slice lengthwise to uniform thickness, about ¼ of an inch, place on paper towels and lightly salt, and leave for 15 minutes. Pat dry and put in large bowl or Ziploc bag.
3. Mix small amount of olive oil, with pepper and garlic powder to taste. *I add dried mint, too.
4. Place squash on lined sheet pan and cook about 15 minutes until tender. Broil for another minute or two to brown a little.

Pico de Gallo – Salsa

8-10 Roma tomatoes - diced (remove seeds)

½ - 1 red onion chopped fine (adjust to taste)

1 jalapeno pepper chopped fine

2 – 3 medium cloves garlic – chopped fine

1 tsp. fresh ground black pepper

4 tbsp. Cilantro, chopped

1 tbsp. olive oil

Juice of one lime

1 tsp. salt (coarse salt, if available)

Mix all ingredients and refrigerate for three hours.

Cheddars Dill Tartar Sauce

1 cup mayo	1 cup well drained chopped dill pickle relish
1 tsp. lemon juice	1 tbsp. fresh dill – chopped fine (I use lots more)
1 tsp. sugar	1/4 tsp. fresh ground pepper
2 tsp. onion – finely chopped	

Mix all ingredients and let rest at least one hour for the flavors to mix.

Shrimp Cocktail Sauce

1 cup ketchup	2 tbsp. prepared horseradish
1 tsp. Worcestershire sauce	1/4 cup lemon juice

Mix all and let rest 30 minutes for flavors to mix.

Penuche

3/4 cup butter	1/4 tsp. salt
2 cups packed brown sugar	1 tsp. vanilla extract
2/3 cup half and half	3 cups powdered sugar (I used 1 cup)
1-2 cups toasted and chopped pecans	

1. Butter an 8x8 or 7x11 inch pan; line with parchment paper for easy removal.
2. Toast pecans for 10 minutes in a 350 degree oven; coarsely chop and set aside.
3. Combine butter, brown sugar, half n half, and salt in a saucepan and
4. Cook over medium-high heat, stirring until mixture comes to a boil. Insert candy thermometer and continue to stir occasionally, cooking until soft ball stage (240 degrees). Remove from heat and stir in vanilla.
5. Pour into a metal bowl and add powdered sugar 1/2 cup at a time, beating with an electric mixer until mixture reaches a thick, fudge-like consistency.
6. Stir in chopped pecans and spread in pan to cool.

Lemon Meringue Pie

1 Keebler's 9 oz. "2 extra serving" size graham cracker crust pie shell or 1 deep dish 9-inch pie shell (Bake according to directions on packaging.)
2 – 3 oz. boxes Cook & Serve Jello lemon pudding and pie filling
3 ½ cups water (adjust if pudding mix size changes)
1 1/3 cups sugar
6 large eggs – separated (Use whites for meringue.)
6 tbsp. lemon juice
4 tbsp. butter

1. Combine pie filling mixes, sugar and part of the water until dissolved. Blend in egg yolks and remaining water.
2. Cook while stirring over medium heat until mixture comes to a bubbling boil.
3. Remove from heat and blend in lemon juice and butter.
4. Cool five minutes, stirring twice. Pour into baked or graham cracker pie shell.

Meringue

6 egg whites	1/2 tsp. vanilla extract
3/4 cup sugar	1/8 tsp salt

1. Beat egg whites on high until foamy.
2. Combine salt and sugar and gradually beat in with vanilla until stiff, shiny peaks form.
2. Spread over pie all the way to the edges of the crust. Bake at 375 degrees for 10-15 minutes until brown.
3. Cool several hours before serving. Put paper towels under the pie pan while cooling in case it weeps.

Soft and chewy Oatmeal Raisin Cookies

1 cup all-purpose flour (spoon & level)	1 tsp. cinnamon and nutmeg
1/2 tsp. baking soda	1/4 tsp. salt
1/2 cup butter, softened	1/2 cup brown sugar
1/4 cup granulated sugar	1 large egg
1 tsp. vanilla extract	2 cups old fashion rolled oats
	1 1/2 cups raisins

1. Whisk together the flour, nutmeg, cinnamon, baking soda and salt and set aside.
2. Cream together the butter, brown sugar and granulated sugar until well blended. Add the egg and vanilla extract and mix until fully combined.
3. Slowly mix in the flour mixture and continue mixing until just combined. Then mix in the oats and raisins.
4. Cover the bowl and refrigerate for 30 minutes to make the cookies thicker.
5. Pre-heat oven to 350 degrees. Line two large baking sheets with parchment paper and set aside.
6. Using 1.5-2 tbsp. cookie scoop, drop dough onto prepared baking sheets. Roll the dough into balls and gently press down with you hand to flatten slightly.
7. Bake 10-12 minutes or until edges of the cookies are light golden brown and top is set. Remove and cool on baking sheet for 5 minutes, then transfer to wire rack and cool completely before storing.

Oatmeal Raisin Bars

1 1/2 cups all-purpose flour (spoon & level)	2 tsp. cinnamon and nutmeg
1 tsp. baking soda	1/2 tsp. salt
1 cup butter, softened	3/4 cup firm packed brown sugar
1/2 cup granulated sugar	2 large eggs
2 tsp. vanilla extract	3 cups old fashion rolled oats
	2 cups raisins

1. Preheat oven to 350 degrees and grease bottom of 9 x 12 Pyrex baking dish
2. Cream together the butter, brown sugar, granulated sugar, salt, vanilla. Add eggs.
3. Mix flour and spices and gradually mix into the butter/sugar mixture.
4. Add oats and raisins and chopped nuts, if desired.
5. Spread in baking dish and bake at 350 degrees for about 30 minutes.
6. Cool for one hour and cut into squares.

Apple Cake

Heat oven to 350 degrees.
Grease and flour large tube pan with removable bottom.

Apples

4 lbs. apples – peeled, cored, cut into 1 inch pieces (I used mix of Gala and Granny; Envy)
3 tbsp. cinnamon – 1 1/2 tsp. Nutmeg – 1/2 tsp. allspice
4 tbsp. lightly packed brown sugar (use more if tart apples)
3 tbsp. flour
Toss apples in sugar and spices until well coated. Next toss in flour and set aside.

Cake

2 3/4 cups flour	1 cup – 2 sticks – melted butter
1 tbsp. baking powder	2 cups lightly packed brown sugar
1 tbsp. cinnamon (tried last time with 2 tsp.)	1/4 cup orange juice or lemon juice
1 tsp. salt	4 large eggs
	1 tbsp. vanilla extract

1. Whisk flour, baking powder and salt in small bowl.
2. In large bowl, whisk together butter, juice, brown sugar, vanilla and beaten eggs.
3. Pour half of the batter in the tube pan. Top with ½ of the apples and press into batter. Pour in remaining batter and top with remaining apples. Press into batter lightly so bits of the apple are still exposed above the batter.
4. Cook for 90-100 minutes or until a knife inserted comes out clean. Check near top of cake, in middle, and at bottom as sometimes the batter at the top is not done.
5. Cool completely before removing from pan. Run a cake decorating spatula around the cake and pan and lift bottom out of pan. Carefully run spatula around bottom of cake to loosen from pan. Return to pan and remove onto plate. Using serving plate, flip from current plate to serving plate.

Coleslaw Dressing

Makes enough for 3 lbs. coleslaw.

3/4 cup Dukes Mayonnaise	3 tbsp. sugar
3 tbsp. white vinegar	1 tbsp. Dejon mustard
5 tbsp. whole milk	1 tsp. salt
5 tbsp. lemon juice	1/2 tsp. celery seed
5 tbsp. sour cream	Fresh ground pepper to taste

1. Mix all ingredients and whisk until well blended.
2. Pour over slaw and mix thoroughly until all slaw is coated.
3. Refrigerate for an hour or more and mix several times.

Lasagna

Enough for one 9 x 12 Corningware or Pyrex tray.

6-8 cups homemade spaghetti sauce with beef and/or Italian sausage	
24 oz. small curd full fat cottage cheese	
1 cup grated Parmesan cheese	1 lb. Lasagna noodles
1 lb. grated Mozzarella cheese	Ground pepper
2 large eggs	Parsley (dried or fresh chopped fine)

1. Preheat oven to 375 degrees.
2. Mix all cheeses, eggs, pepper and parsley.
3. Lightly oil tray and spread small amount of spaghetti sauce on the bottom to prevent first layer of lasagna from sticking to the tray.
3. Overlap lasagna noodles slightly lengthwise in the pan. Spread about 1/3 of the meat sauce and 1/3 of the cheese mixture. Repeat two more times.

Pancakes

2 cups Bisquick pancake mix	1 cup Carnation milk
2 tsp. backing powder	2 tbsp. vegetable oil or coconut oil
3 tbs. sugar	1 tsp. Vanilla and almond extract

1. Mix all ingredients until just blended. Leave lumpy.
2. Heat skillet or cast iron pan to medium heat (about 350 degrees) and wipe with vegetable oil.
3. Pour about 1/4 cup mixture on skillet.
4. Cook for about 30 seconds until air bubbles form, edges are dry and pancake is golden brown. Flip over and cook about same amount of time, or until golden brown.
5. Remove to plate and brush on melted butter.

