

## Potato Salad, Pimento Cheese, and How Doris Almost Killed Her Daddy



As part of its 100-year anniversary celebration, Queen Street Church in Kinston took 500 new recipes and put them together with the church's 1961 cookbook and 1906 cookbook.

To order a copy, call the church at (252) 527-2119 or visit [queenstreetchurch.org](http://queenstreetchurch.org).

### Butternut Squash Soufflé

- 3 cups butternut squash
- ½ stick butter
- 2 eggs
- 1½ cups sugar
- 1 teaspoon vanilla flavoring
- 1 teaspoon cinnamon
- ¾ cup nuts, raisins, or dried pineapple
- ½ cup coconut, flaked

Boil, drain, and mash squash. Mix ingredients, except coconut, in order listed, and turn into a well-buttered baking dish. Lightly cover top with coconut. Bake at 350° until coconut is golden yellow or soufflé is hot.

— Sarah White



IMAGE OF BOOK BY BERT VANDERWEIN

RECIPES

# Savory Side Notes

A clever title may make you pick up a cookbook, and the recipes inside can prompt you to buy it. But the stories within its pages are often the best part.

by DIANE SUMMERVILLE

photography by MATT HULSMAN

food styling by MATT HULSMAN and WENDY PERRY

**D**oris Petteway wasn't trying to kill her daddy. She just wanted to surprise him with a good meal while her mother was away caring for Petteway's ailing grandmother. And it would have been a sweet gesture if Petteway, who was 12 at the time, hadn't confused the tulip bulbs her mother stored in the pantry for onions and sliced them into the gravy. "Mother was not at all concerned that we would be sick from the poisonous bulbs," Petteway later wrote, "but only that she had lost them."

The good news is that nobody died or got sick. And seven decades later, Queen Street Church in Kinston turned the story of longtime member Doris Petteway's brush with murder into the title for its recently published cookbook, *Potato Salad, Pimento Cheese, and How Doris Almost Killed Her Daddy*.

Petteway, cherished by her fellow members for her excellent cooking and great storytelling, died this year at age 82, but not before she saw the cookbook with her photo on the cover and her story published on page 1.

Since *Our State* first asked readers to share their cookbooks with us, we've received about 200 volumes. Whether they're from churches, community groups, individuals, or businesses, they all make us hungry with their delicious recipes — such as the butternut squash soufflé in the Queen Street Church cookbook. But a handful of books caught our eye with unexpected titles.

"There are hundreds of cookbooks out there," Bette Fulghum of St. Pauls says. "Why would you pull mine off the shelf?"

Because the book's name is *Lizards for Dinner and Other Good Stuff*. Fulghum, who published the cookbook for her children and grandchildren, got her title from her daughter's first year in school. As

Fulghum picked up her daughter one day, the teacher said, "We're curious about what you had for dinner last night." Fulghum's daughter told everyone she had lizards for dinner.

What Fulghum actually served was a family favorite — livers and gizzards — which her children, now adults, still refer to as lizards.

Elizabeth Tucker Vasgaard's family knew a cookbook honoring her memory had to have a sense of humor. Throughout her life, Vasgaard delighted family and friends with her funny stories and delicious baking.

"Mom was everyone's favorite cook and entertainer," Vasgaard's daughter Vicki Bowman wrote in the letter she sent in with the family cookbook.

For the title, *Lord, Ain't the Gravy Good*, the family recalled a favorite poem Vasgaard recited before every Thanksgiving dinner for 70 years: "I don't like your bread/ Your chicken is old/ Your beans need baking/ Your cabbage is cold/ Your pastry needs a hammer/ That's understood/ But Lord, ain't the gravy good!"

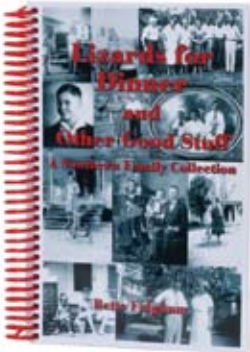
"The cookbook is a tribute to Mom and Dad," Bowman says, "and to the fun meals we shared as a family around the dining room table."

The funny titles worked on us — they made us take a closer look. And the stories behind them made us glad that we did. 🍴

Diane Summerville is a writer and editor living in Greensboro.

### Our State wants your cookbook!

We'd love a copy of your organization's or family's cookbook — and any stories you'd like to share. Please send them to *Our State*, P.O. Box 4552, Greensboro, N.C. 27404.



## ***Lizards for Dinner and Other Good Stuff: A Southern Family Collection***

Bette Fulghum grew up hearing her mother talk about the good dishes Fulghum's grandmother prepared for the family. But her mother had no recipes for them, so Fulghum never had a chance to enjoy them.

She didn't want her children and grandchildren to have the same problem.

"I'm not sure that the younger generation will want to use some of these recipes, but at least I have tried to preserve those that I had," Fulghum says in the introduction. "I want my children and grandchildren to know what their family-kitchen heritage is. That is one more way that they will know me and those family members they never had a chance to meet."

**To order a copy,** contact Fulghum at (910) 865-5866 or [lizardsfordinner@aol.com](mailto:lizardsfordinner@aol.com).

### **Chicken Salad II**

- 1 chicken, whole
- 2 cups celery, diced
- ½ cup sweet pickle cubes
- 1 recipe Granny's Boiled Dressing\*
- mayonnaise, as needed

Cook chicken. Cool and dice the meat. Add the celery and pickle cubes. Mix the boiled dressing into the chicken mixture while dressing is warm. You may have to use several tablespoons of mayonnaise to make this wet enough. If you prefer not to use mayonnaise, make two recipes of Granny's Boiled Dressing. Serve chicken salad cold.

#### **\*Granny's Boiled Dressing**

- 1½ tablespoons sugar
- 1½ tablespoons flour
- 2 eggs
- ¾ cup milk
- ¼ cup vinegar
- 1½ tablespoons butter or margarine
- 1 tablespoon dry mustard

Combine all ingredients in a double boiler. You do not have to use a double boiler, but if you use a pot on the stove, be sure to stir often to keep it from sticking. Stir frequently until well blended and thick. — *Argie "Granny" Fulghum*



IMAGE OF BOOK BY BERT VANDERVEEN



### **Cabbage and Apples**

- 1 cabbage, shredded
- 2 Fuji apples, sliced
- 1 onion, sliced
- ½ cup apple juice

Cook the cabbage in boiling water for 15 minutes. You want it to remain a little crisp. Drain the cabbage, and place in a large casserole dish. Mix the sliced apples and the onion into the cabbage. Pour the apple juice over the mixture. Bake, covered, at 350° for 30 minutes.

— *Bette Fulghum*



### **Lord, Ain't the Gravy Good: The Vasgaard Family Cookbook**

Elizabeth Tucker Vasgaard was known to throw a party. At every gathering, there were two things: good food and a poem. In the poem, everything else on the table tastes terrible, but, "Lord, ain't the gravy good." The poem is funny, but the message resonates.

In 2009, Vasgaard was working on this cookbook with her granddaughter-in-law, Page Hall Bowman, when Vasgaard died unexpectedly at 88 years old. Most of the family wondered if the cookbook would be completed. But Bowman and her cousin Kristen Vasgaard pressed on and finished the book in 2010, once again proving that even when it seems everything on the table seems bad, there's always something good you can take away.

**To order a copy,** contact Vicki Bowman at (828) 322-8010, [vivibowman@gmail.com](mailto:vivibowman@gmail.com), or 23 Eighth Avenue NE, Hickory, N.C. 28601.

### **Pork Loin**

- 1 (4- to 5-pound) boneless pork loin
- ¼ teaspoon pepper
- ¼ teaspoon salt
- ½ cup coarse-grain mustard
- 8 garlic cloves, minced
- 3 tablespoons olive oil
- 3 tablespoons balsamic vinegar
- 2 tablespoons rosemary

Grease pan, and rub salt and pepper over the pork loin. Make a paste with the remaining ingredients, and rub on the pork loin. Bake in oven at 325° for 1 hour and 15 minutes.

— *Mary House*



IMAGE OF BOOK BY BERT VANDERVEEN



### **Layered Apricot Squares**

- 2⅔ cups flour, divided
- ⅓ cup sugar
- 1 cup butter
- 1½ cups dried apricots
- 4 eggs
- 2 cups brown sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup chopped nuts

Sift together 2 cups flour and sugar, and cut in butter with a blender. Press into a 9-inch x 13-inch pan. Bake at 350° for 30 minutes or until light brown. Place apricots in a small pot, and simmer 15 minutes. Drain, cool, and chop. Beat eggs, add brown sugar, and beat mixture well. Sift together ⅓ cup flour, baking powder, and salt, and add to egg mixture. Stir in apricots, vanilla, and nuts. Spread over baked crust. Bake at 350° for 30-35 minutes. Cool, and cut into squares.