



THE VOICE



The Big People’s Table Remembering Christmas Feasts & Treats

Last Sunday was the first day of Advent. For Christians it is the time of spiritual preparation for the coming, or birth of the Lord, Jesus Christ. Like the Catholic Church, we Methodist celebrate for four Sundays before Christmas. Each Sunday we light a candle to remind us of the four advent themes —The Candle of Hope, The Candle of Peace, The Candle of Love and The Candle of Joy. On Christmas the fifth and final candle, called the Christ candle, is lit to remind Christians of the light Jesus brings to the world.

On the secular side (activities, or other things that have no religious or spiritual basis) the Sunday after Thanksgiving is usually set aside by me to begin my annual Christmas baking! Since I love to cook and bake, I do not consider it work. Thus, my Sunday afternoon baking has begun.

Last Sunday Pastor Mike reminded me of the kids table and the grown up table, except my family never had two tables as there were only 17 of us —2 aunts, 2 uncles, 3 cousins, and three sets of grandparents, which included the Napiers, Rumbos and Fristoes. A big table leaf and two people at each end of the table and we were good!

We did, however, have food for the kids and food for the grown ups. After all, what child among us liked rutabagas, plum pudding, pecan pie, and fruitcake? Certainly not fruitcake!

While the kids feasted on mashed potatoes, macaroni and cheese (the old-fashioned kind with real cheese that was baked in the oven with crushed crackers on top) and corn, the “old folks” ate turnips, stuffing flavored with sage, and squash!



Flexible Flyer, Circa 1920
Visit the Historical Society and see the Flexible Flyer my father and his brothers brought with them from Michigan when they moved to Grain Valley in 1922

Samuel Leeds Allen patented the Flexible Flyer in 1889 in Cinnaminson, New Jersey using local children and adults to test prototypes. Allen's company flourished by selling these speedy and yet controllable sleds at a time when others were still producing toboggans and "gooseneck" sleds.

Allen began producing sleds in his farm equipment factory to keep his workers busy even when it was not the farm season. He developed many prototypes before he created the Flexible Flyer. The sleds did not sell well until he began marketing them to the toy departments of department stores. In 1915, around 120,000 Flexible Flyers were sold, and almost 2,000 Flexible Flyers were sold in one day.



Advertisement from the early 1900s

So why do I now enjoy shortbread instead of chocolate-chip cookies, chocolate fudge instead of peppermint sticks, rutabagas instead of green beans, stuffing instead of potatoes, and cranberries?

I guess I've officially moved to the big people's table (food). I now prepare the rutabagas and I sometimes bake the pecan pie. And you cannot have turkey without cranberries!

If you are part of the "big people's table," perhaps you would enjoy Grandmother Napier's shortbread or Aunt Opal's Ice Box Cookies.



Grain Valley Historical Society Meeting

January 27, 2022
6:00 PM

Join us for a potluck dinner followed by a program and meeting.

Grandma Napier's Shortbread Recipe



1 lb. unsalted butter
1 cup sugar
1 cup cornstarch
Pinch of salt
4 cups flour

Soften butter. Add sugar, cornstarch and salt. Mix well with electric mixer. Add the flour, 1 cup at a time and mix thoroughly after each addition.

Divide dough into 3 parts. Knead separately and roll into logs (1 1/2-inch circumference) Refrigerate until ready to bake, up to 1 week.

Cut into 1/4 to 3/8-inch slices and place on baking sheet.

Bake at 250-degrees for 2 hours.

Aunt Opal's Ice Box Cookies

1 cup brown sugar
1 cup white sugar
1 1/2 cups melted shortening
3 eggs
1 teaspoon salt
4 1/2 cups flour
2 teaspoons soda
1 teaspoon cinnamon
1/2 teaspoon each-cloves and nutmeg
1 cup nuts



Mix and shape into roll about 1 1/2 by 2 1/2 - inches. Place in ice box overnight. Slice in thin slices and bake in hot oven. (It's an old recipe, so maybe you will want to "refrigerate" overnight. I cook at 375-degrees for about 8-10 minutes)

Building for Rent

The Historical Society is available for rent at reasonable rates - - The half-day rate is \$75 and a full-day rental is only \$100

A great location for birthdays, bridal or baby showers, parties and more!

For additional information call: (816) 867-5158 or (816) 392-4873

Visit our website

www.grainvalleyhistory.com

For information on museum hours, meetings, special events and building rental, check out our website. The website is provided and maintained courtesy of the

Valley News

Grain Valley's Community Newspaper