

THE VOICE

Grain Valley Historical Society

Sold!

After much discussion, a “socially distanced” executive board meeting, negotiating, and on-line voting, we have sold the alley to the Downtown Grain Valley Development Company who will then lease it to Iron Kettle Brewing. The owners have gutted the building and once all of the permits are signed, remodeling will begin on the historic building at 508 Main Street. We welcome our new neighbors and look forward to their opening this fall.

Collaboration

On September 17, at 6:30 PM our Historical Society is hosting a “brainstorming” session. I have been working with the officers of the Oak Grove Society in planning this meeting. The Lone Jack and Blue Springs societies have been invited to meet with us for the purpose of discussing challenges we all face in promoting our societies. We will also discuss Missouri’s bicentennial and how we might all celebrate the occasion. All are welcome to attend.



When you come to our meeting in September **bring your ideas** and be ready to help us celebrate 200 years of statehood for Missouri. As an Historical Society, we need to help plan and participate in the observances, both locally and statewide. **How can we best celebrate our past and preserve not only Missouri’s history but the history of Grain Valley as a legacy for the future?**

Missouri Cuisine

Thinking about Missouri has made me reflect back on my teaching days. My Aunt Isabelle (Clark) retired in 1979 and when she left Fort Osage I not only replaced her as Home Economics Department Chair, I assumed some of her classes. My favorite class was World Foods. My students would learn about different countries in the world and the influence of the culture and geography on the foods they produced and ate. After inviting an exchange student from Germany to speak to the class about her country, I wrote down the questions my students asked her: Do you have McDonalds? What is the most popular food in Germany? What food is the most

Historical Society Meeting

Mark your calendar and save the date. This will be our first meeting in eight months. Lots has been happening since our January meeting and we can't wait to tell you.

**Hope to see you!
September 24, 2020**

7:00 PM

**PROGRAM, MEETING
and pre-packaged
REFRESHMENTS!**



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

Grain Valley Historical Society

famous in Germany? Do you eat sauerkraut? Do you like hot dogs? Some of the questions were ridiculous!

I decided to turn the tables on them. When class began the next day, the first question I ask my students was "What food is the most famous in Missouri?" Guess what? When it came to their own state no one had a really good answer. That's when I decided they didn't know a lot about their own foods. Do you?

As we prepare to celebrate 200 years of statehood, what foods are we best known for growing and eating in the "Show Me" state?

In 1893 Stark Brother Nursery of Louisiana, Missouri, held their first International New Fruit Fair. Jesse Hiatt, who owned an orchard in Peru, Iowa, sent a bushel of apples to compete in the contest for the best new fruit. Hiatt's apples won the judging, but they lacked a name. When one of the judges bit into the apple he said, "Oh my, that's delicious!" The Stark brothers traveled to the Hiatt farm and bought the rights to the **Red Delicious** apple in 1894.

When Harry Truman occupied the White House, Ozark Pudding was a favorite dessert and was even served at State Dinners.

Whether it is Bogart's BBQ in St. Louis, Arthur Bryant's Restaurant in Kansas City or any spot in-between, Missouri is loaded with barbecue restaurants. From tailgates to wedding receptions, spare ribs to burnt ends, dry rubs to spicy sauces, Missouri is definitely known for great barbecue...sometimes accompanied by a famous Missouri brewed Budweiser!

Did you know the pork tenderloin is a midwestern speciality, especially in Missouri. I still remember my parents buying dry ice and packing a box of breaded pork tenderloins to take to my brother and his wife when they lived in Pennsylvania. The butcher there had never heard of them.

Missouri is also known for picnics and potlucks. At one time the most popular food at one of these events was "anything you could grow in your garden." Some of the most popular items were wilted lettuce, green beans and new potatoes, pickled beets, baby peas, corn on the cob, sliced tomatoes, cucumbers and onions, pickled okra, and peach crisp and cherry pie for dessert.

Here's a bit of SWEET information about Missouri!



Ozark Pudding

This is well remembered as Bess Truman's simple Missouri pudding during World War II.

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| 1 egg | 1/8 teaspoon salt |
| 3/4 cup sugar | 1/2 cup chopped nuts |
| 2 tbsp. flour | 1/2 cup chopped apples |
| 1/4 tsp. baking powder | 1 tsp. Vanilla |

Whipped cream or ice cream

Beat eggs and sugar until creamy. Add dry ingredients to mixture. Mix well. Add nuts, apples and vanilla. Bake in greased 9-inch square baking dish at 350-degrees for 35 minutes. Serve warm with whipped cream or ice cream.



Many Americans scream for ice cream, but Missouri loves it so much they declared ice cream the official state dessert. Missouri and ice cream cones go way back — they made their debut at the 1904 World's Fair in St. Louis. It was so hot that summer that a vendor selling waffles rolled them up and

filled them with ice cream and viola, that's how the world came to know waffle cones. It was also at the fair that iced tea was first served as a beverage to cool off the hot, weary fair goers.

USS Missouri Pie

The pie takes its name from battleship Missouri, where Master Chief Steward Harry Hightower served it to President Harry Truman. When president Truman requested the recipe, the chief steward refused. But in 1970, Harry Hightower retired and decided to share his famous recipe. This is a buttermilk pie which most likely originated in England, but was very popular in the south and made it way to Missouri by the mid-1800s.



- 2 cups granulated sugar**
- 1/2 cup butter, softened**
- 3 eggs**
- 3 tbsp. all-purpose flour**
- 1/4 tsp. salt**
- 1 cup buttermilk**
- 1 (9") unbaked pie crust, edges of crust crimped high**
- 1/2 cup chopped pecans; toasted**

Heat oven to 300°F (150°C). In a large mixing bowl, gradually beat sugar into softened butter with an electric mixer, beating until mixture is well-blended. Beat in eggs, 1 at a time, beating well after each addition. Combine flour and salt. Gradually beat dry ingredients into butter mixture. Beat in buttermilk until mixture is well-blended. Pour filling into crust. Sprinkle toasted pecans over filling. Bake 1 hour 15 - 20 minutes, until filling is set. Let cool. Increase oven to 350°F. Store pie in refrigerator. Toast chopped pecans: Spread evenly in a shallow baking pan. Bake 5 - 10 minutes, until browned, stirring once or twice during baking. Makes 8 servings.