

# Curtis & Dean Recipes & Memories



This book is dedicated to our beloved parents.

**Following the Trail of:**

Talbert and Beulah Curtis  
Children  
Geneva - Eslie - Vernon  
and

Nyle and Lucille Dean  
Children  
Shirley - Doris

The recipes in this book are mostly tested and proven family favorites.

Those submitted by Vern Curtis are not necessarily so. They are just a collection of recipes from friends and other sources that either tasted good or looked good.

The stories and accounts are as each of us can recall and are therefore our own versions.

It is interesting and fun to hear more than one of us tell the same story that happened years before and notice the difference in the way we remember the event.

We expect to expand this book as others contribute with more information that will further complete and bring up to date the trail of this family.

Hoping this will bring some enjoyment and interesting information to those who read it.

Vernon Curtis

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**Remembering  
the good times  
Stories and Information**

# Appetizers



## VEGETABLE DIP

Geneva Knoll

- |                                 |                        |
|---------------------------------|------------------------|
| 1 c. sour cream                 | 1 t. Lawry's Seasoning |
| 1 c. real mayonnaise (Helman's) | 2 drops Tabasco        |
| 1 t. dried onion                | 1 t. dill seed         |
| 1/4 t. Worcestershire Sauce     | 1 t. parsley flakes    |
| 1 t. accent                     |                        |

Mix all ingredients and chill until ready to use.

## Famous & Delicious Cheese Balls

Terrence Dempsey

- |   |                       |
|---|-----------------------|
| 3 packs of cream cheese   | 1 pack onion soup mix |
| Bacon Bits and or walnuts   |                       |
| 1 (14 oz.) tub of Merkt's or other brand cheese spread<br>(any flavor, I use Port Wine) |                       |

Mix all ingredients well with hands, cheese should all be yellow

Divide into 2 parts and shape into balls.

Roll each ball into bacon bits or walnuts until covered.

Wrap in plastic wrap and refrigerate

Remove from refrigerator 1 1/2 hours before serving.

Serve with choice of crackers

## VEGETABLE BARS

Vern Curtis

- |   |                       |
|---|-----------------------|
| 2 pkg. crescent rolls   | 3/4 C. salad dressing |
| 2 (8 oz.) pkg. cream cheese   |                       |
| 1 envelope Hidden Valley Ranch Dressing Mix   |                       |
| 3/4 C. each of the following: (finely chopped)  |                       |
| green peppers, onions, carrots, mushrooms, cauliflower,<br>broccoli, cheese (yellow). |                       |

Cover bottom of cookie sheet with crescent rolls.

Bake 7-8 minutes at 350. Cool

Mix cream cheese, salad dressing and dressing mix together.

Spread over rolls on cookie sheet.

Sprinkle vegetables over cream cheese mixture.

Press down. Chill 1 - 2 hours.

## Cheese Ball

Vern Curtis

1 large pkg. cream cheese      1/3 C. chopped onion  
1 pkg. grated sharp Cheddar cheese      1 small jar pimentos  
1/3 C. chopped green pepper      pecans  
1/3 C. chopped chipped beef

Combine all ingredients, mixing well. Shape into a ball and roll in chopped pecans. Refrigerate

## SAUSAGE CHEESE BITES

Vern Curtis

1 lb. pork sausage      1 C. water  
2 C. shredded Cheddar cheese (8 oz.)  
4 C. buttermilk biscuit mix

In a skillet, cook and crumble sausage. Drain. In a large bowl, combine biscuit mix and cheese. Add the sausage and stir until well blended. Stir in water just until mixed. Shape into 1 1/2 inch balls. Place on greased baking sheet. Bake at 375 for about 15 minutes or until golden brown. Bites may be frozen.

## CON CASA (Nacho Dip)

Geneva Knoll

1 Tube (1 lb.) Reg. Sausage      3/4 lb. Ground Beef  
1 lg. jar Cheeze Whiz (16 Oz)      1 lg. jar Salsa-Med. (16 oz)

Put sausage & ground chuck in large fry pan. Add 1/2 cup water. Fry meat breaking up w/fork. After meat is done add jar of cheese stirring until mixed well. Add Salsa. Mix well. Remove from heat. - Serve w/Taco Chips (nacho chips)

Hints: 1. I used Bob Evans "Original Sausage.

2. Chi-Chi's Fiesta Salsa - Thick & Chunky - Medium.

3. Fried the meat till all the water was gone.

4. Drained excess fat off.

For church I cooled, then set in refrigerator until ready to go to church, then put in my Slo-Cooker at church on low for an hr.

# Salads — Soups

# Dressings



## CHINESE JELLO SALAD

Christine Cowden

1 pkg. (sm.) Orange jello	1 ½ T. Soy Sauce
¾ C. boiling water	1 T. Lemon juice
½ C. cold water	Ice cubes
¼ C. sliced Water Chestnuts	1 T. sliced green onions
½ C. shredded Carrots	½ C. sliced celery
½ Cup. Drained canned Bean Sprouts.	

Completely dissolve jello in boiling water. Combine cold water and ice cubes to make 1 Cup. Add to jello. Add soysauce and lemon juice. Stir until ice is melted and jello is slightly thickened. Remove any unmelted ice. Add remaining ingredients

Chill until set.

Note: Aunt Frieda gave me this recipe. I can still hear her giggle, because I loved it so much.

## LAYERED SALAD

Geneva Knoll

1 head lettuce  
1 pkg. "Good Seasons" Zesty Italian or Italian mix  
Mayonnaise (Helman's) and Salad dressing (Miracle Whip)  
Grated (by hand) Mild Cheddar Cheese  
Crumbled bacon

Fry bacon crisp, then crumble.

Grate cheese. Can do these two items the night before and place in refrigerator until ready to serve salad.

Tear lettuce into pieces and place in a 9 x 12 plastic Tupperware pan - Mix ½ c. mayonnaise, ½ c salad dressing, and half of seasoning mix (dilute with a little milk for easy spreading)

Smooth over lettuce with the back of tablespoon.

Sprinkle the remaining (envelope) seasoning mix evenly over top of salad - cover and place in refrigerator 2 hours or so before serving. Before serving add the bacon then the cheese.

## BAKED BEANS or SOUP

Aunt Frieda Laurent

Sort and rinse bag of Navy beans.

Cover with water and let soak til at least doubled in bulk (3 or 4 hours, or over night).

Cover with fresh water and cook until beans start cracking (will have to keep adding water). Now add sliced Salt Pork and 1 t. salt.

When Salt Pork has had a chance to cook - add more salt and pepper to taste. (Sometimes Salt Pork is real salty, so you can't tell how much salt to add until some of the salt has had a chance to cook out of the Salt Pork).

When beans are good and tender you can use some for soup and pour the balance into a baking dish. Place a few pieces of Salt Pork over the top - sprinkle a little salt & pepper on top and bake 2 or 3 hour's (350 degrees) adding more water as it gets dry.

When using for soup, "mash" a few of the beans.

If you like sweet taste - add molasses - catsup - mustard - etc. according to likes and dislikes, before baking.

### Geneva's notes!

Our family preferred the plain baked beans and served with vinegar.

I always looked forward to cold bean sandwiches. ( It was nice to hear at Stanton's that someone had cold bean sandwiches packed in their lunch). So we weren't the only crazy ones!

Aunt Frieda always brought baked beans and Fern always brought Macaroni and Cheese to our family get togethers - and they were always there.

## BAKED RICE

Grandma Curtis (Beulah) (Notes by Geneva)

1-1/2 c. Sugar

1 t. Salt

1 c. Rice

About 11 cups milk

Place in large oven-bowl. Stir browned milk into mixture several times while in oven until done. About 2 hours. (425).

Left overs - When cooled/cold mix in Cool Whip and cut up pineapple. Delicious!!

Hint: To clean upper edge of bowl (the one complaint about this pudding) - cut/scrape the accumulated black off with a razor blade. (Works good).

Need a smile? When Eslie, Red, Shirley, and Vernon were going to be here the night before Eslie and Red were leaving for Colorado, I thought it would be "kool" to make this rice pudding. I kept stirring it in the oven for nearly 2 hours when suddenly I remembered ----- I never put the rice in. (First mistake I ever made). Ha! - Gave us something to laugh about.

## PISTACHIO SALAD

Beulah Curtis

1 Box "Instant" Pistachio Pudding

1 can crushed pineapple (don't drain)

1/2 c. or more, small marshmallows

1/2 c. chopped nuts (optional)

1 bowl (med. size) Cool Whip

Mix altogether and add Cool Whip. Chill for a few hours.

## CRANBERRY RELISH

Beulah Curtis (notes by Geneva)

- 2 cups cranberries
- 2 apples
- 2 small or 1 large orange - add rind from about 1/4 of 1 orange (grind all these fruits)
- 2 cups of sugar or less.

Mix together and let stand over night, then it's ready to eat.

## Beulah Curtis's Desert

(notes by Geneva)

- 1 lg. can of Cherry or Peach "Thank You" or "Comstock" pie filling.
- 1 lg can Eagle Brand milk
- 1 lg can crushed Pineapple, (in heavy syrup) - (drained) - (I like to squeeze out as much of the juice as I can, there is about 3/4 cup juice)
- 1 container of Cool Whip (reg. size).

1/2 c. English Walnut pieces - Optional

Put in dish in order given and mix, except the Cool Whip - to be put in last.

I sprinkle crushed pecans along outer-edge of dish

Chill

Hint - I cut each cherry or peach in half. Kind of messy but I prefer the pieces rather than a whole cherry. Grandma Curtis showed me this.

## COLE SLAW

(Mrs. Bill Knapp's Secret recipe)

Shirley Curtis

- 1 1/2 C. salad dressing (not mayonnaise)
- 1 T. plus 1/2 t. prepared mustard
- 1 1/2 lbs. Finely shredded cabbage
- 3/4 C. finely chopped carrots
- 3 T. finely chopped onions
- 1 T. plus 1 t. sugar
- Pinch of salt

Blend salad dressing, mustard, salt and sugar thoroughly with a wire whip and refrigerate until ready to add to salad.

Pour dressing over vegetables and mix until creamy and evenly blended. Refrigerate. Serves 8

# Vegetables



COLE SLAW  
(Mrs. Bill Knapp's Secret Recipe)  
Sister Curtis

1 T. plus 1 c. sugar  
1 T. plus 1 c. prepared mustard  
1 T. plus 1 c. finely shredded cabbage  
3/4 c. finely chopped carrots  
1 T. finely chopped onions  
Pinch of salt

Blend salad dressing, mustard, salt and sugar thoroughly with a wire whip and refrigerate until ready to add to salad.

Low dressing over vegetables and mix until creamy and evenly blended.

Put in dish in order given and mix, except for Cold Whip - to be put in last.

Call

Mix - 1 c. each cherry or peach in half. Kind of nutty but I prefer the peach other than a whole cherry. Grandma Curtis showed me this.

**BAKED ASPARAGUS**  
with **BALSANIC BUTTER SAUCE**

Jennifer Kibby

1 bunch Fresh Asparagus (trimmed)  
Olive Oil Cooking Spray      Salt and Pepper to taste  
2 T. Butter      1 T. Soy sauce  
1 T. Balsamic Vinegar

Preheat oven to 400 degrees F.  
Arrange asparagus on baking sheet. Coat with olive oil cooking spray. Season with salt and pepper.

Bake asparagus 10-12 minutes or until tender.  
Melt the butter in a saucepan. Remove from heat and add soy sauce and Balsamic vinegar. Brush over asparagus before serving

**ROADSIDE POTATOES**

JoAnn Dempsey

3 C. Half and Half Cream      ½ C. Butter or stick  
1 pkg. Shredded potatoes      1 t. Salt  
½ C. Grated Parmesan Cheese

Heat cream and butter together in sauce pan. Add salt.  
Place potatoes in thin layer in an oblong baking dish.  
Pour heated mixture over potatoes. Sprinkle cheese on top.

Bake 350 for 1 hour.

## CORN PUDDING

Shirley Curtis

6-8 fresh ears of sweet corn. Cut corn off cob.  
½ stick melted oleo      ¼ C. milk  
2 eggs                      ¼ C. sugar  
Salt and pepper to taste.

Mix all ingredients. Place in dish inside of hot water in outside pan. Bake at 350 for 50-60 minutes.

## Au Gratin Potatoes – (Bill Knapps Recipe)

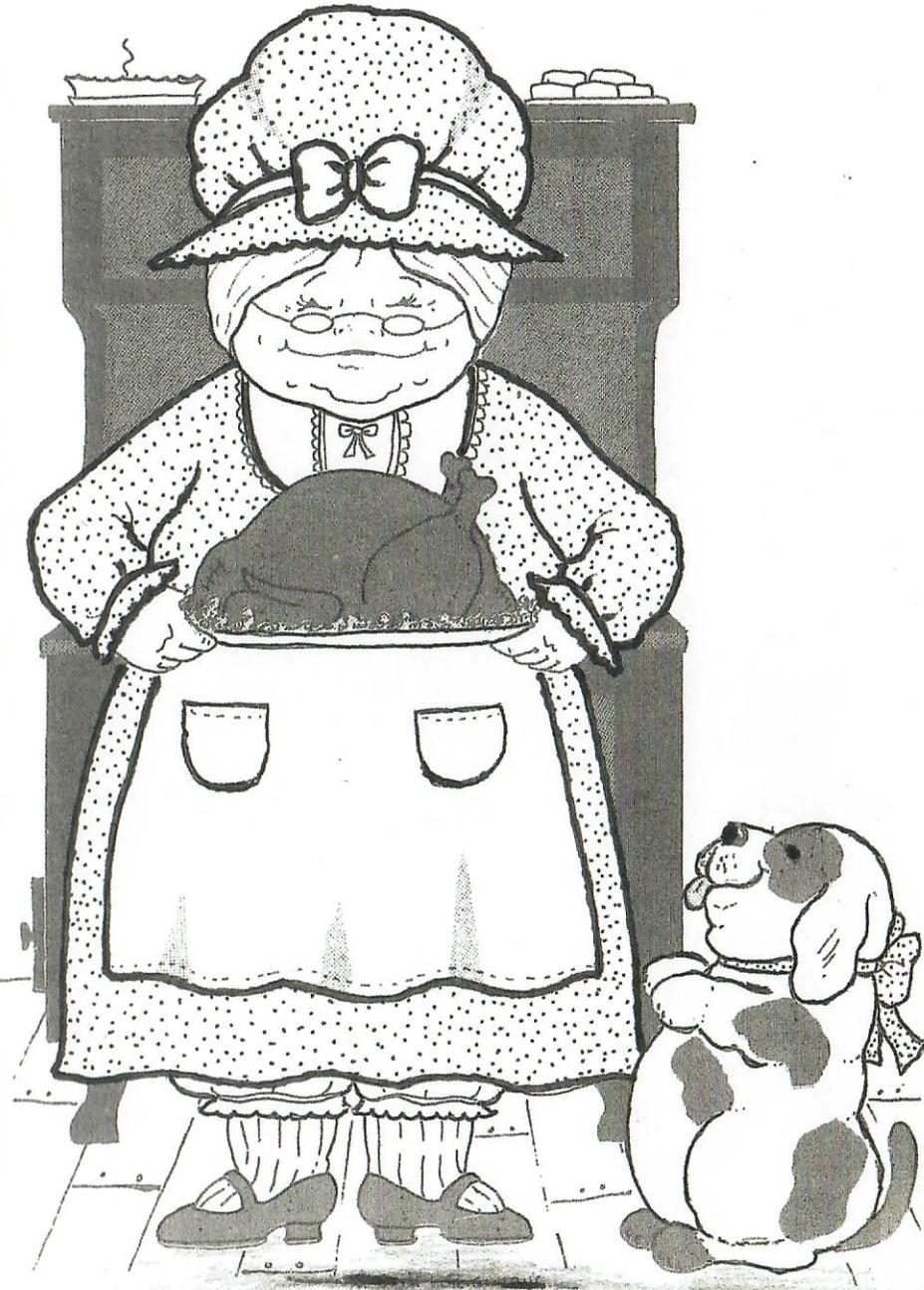
Shirley Curtis

2 - 2 ½ lbs cooked, diced, potatoes      ½ t. salt  
1 lb. American cheese diced              2 ½ C. water  
1 stick oleo                                      ½ C. plus 1 T. flour

Melt oleo - add flour and stir until smooth.  
In another pan bring 2 ½ C. water & salt to a boil.  
Remove from heat & add flour. Mix and return to boil.  
Turn heat off and add diced cheese & stir till cheese melts.  
Put potatoes in 9 X 13 pan.  
Pour cheese mixture over potatoes & stir well.  
Bake at 350 for 45 min. Allow 20 min. to cool.  
May sprinkle with paprika.

Shirley's note: I used frozen diced hash browns (2 lbs.)  
You can put it together the night before and refrigerate until time to bake.

# Main Dishes



## **MACARONI & CHEESE**

**Fern Surine (notes by Geneva)**

**Cook 2 c elbow macaroni in boiling salted water (not too done).**

**Heat 2 ½ c milk to boiling point (can be done in microwave)**

**Thicken with 2 T. Flour (rounding)**

**Add 1/2 - 1 tsp. salt.**

**Add 1 pkg. med. sharp cheddar cheese (crumble or cut cheese in small pcs). Place in microwave again just to melt the cheese a little.**

**Drain macaroni and place in buttered baking dish/bowl. Pour milk/cheese mixture through macaroni. Sprinkle top lightly with crushed corn flakes and dot with butter. Bake 1/2 - 1 hour 350 oven.**

**Note - At age 91 Fern Surine was still bringing her macaroni & cheese to our family gatherings.**

**For large bowl. (Increased recipe size)**

**3c. macaroni (boil in salt water - not too done)**

**4c. milk (heat this to boiling in Micro)**

**4T. flour (mix in a little milk/water for thickening and add to the hot milk in Micro oven. Important - Stir 2 or 3 times, with Micro on, until milk thickens).**

**2 (8 oz). pkgs Kraft Med. Sharp Cheddar & 1 pkg. Kraft Mild Cheddar.**

**1t. salt.**

**Bake 350 oven for 3/4 - 1 hour**

**Hints:**

**I make this large size because any leftovers either freeze or re-heats well.**

**Turn page for more instruction.**

Fern always prepared her macaroni & cheese and set in her warming oven 1 - 2 hrs. until time to bake. I just set it aside 1 - 2 hrs. at room temp., until time to bake.

I cut the cheese up ahead of time in pieces the size of Candy corn. Put in plastic bag in refrigerator, until ready to use.

Stir cut up cheese into hot milk. I like some of the cheese pieces to remain whole - some melted. If you want it more melted place it back into Micro for a few minutes.

Drain macaroni and place in buttered/greased baking dish. Pour in the milk/cheese and mix through.

Sprinkle on crushed Corn Flakes. (I just sprinkle around inside edge of dish). Dot top w/butter. (About 1 Tablespoon)

I buy quart size of milk. Then I don't have to measure milk.

I put about 1/2 cup of Corn Flakes in a Baggie and crush with a rolling pin.

I like to prepare this an hour or two ahead of time and just let it set until it's time to put in the oven.

I bake in a large 4 qt. Pyrex bowl.

Serves a large family gathering.

## BARBECUED SPOONBERGERS (Sloppy Joes)

Delores Knoll

2 T. shortening	1/8 t. pepper
1-1/2 lb. ground beef	1/2 t. paprika
1 T. Worcestershire Sauce	1 can (6oz.) Tomato paste
1/2 cup catsup	2 T. vinegar
1 clove garlic, minced (can substitute garlic seasoning)	
1 t. salt	2 t. brown sugar
3/4 cup water	1 t. dry mustard

Brown ground beef in hot shortening in skillet; discard excess fat. Put all ingredients in Slow Cooker; stir thoroughly. Cover and cook on low 6-8 hours (or High 3-4 hours). Spoon into warmed hamburger buns or serve over mashed potatoes, noodles or rice.

## HAM 'N' CHEDDAR BROCCOLI QUICHE

Eslie Stephenson

1 (15 oz.) pkg. Pie Crust	1 C. Milk
4 Eggs, slightly beaten	1/4 t. Dry Mustard
1 T. chopped Onion	1/8 t. Pepper
1 C. cubed (cooked) Ham or 3/4 C. Bacon	
1 1/2 C. shredded Cheddar Cheese or Cheddar & Jack cheese	
1 C. frozen Broccoli cuts, thawed	
9 inch pie crust.	

In medium bowl, combine milk, eggs, mustard, and pepper. Set aside.

Layer ham, cheese, broccoli and onion in pie crust.

Pour egg mixture over ham, cheese and broccoli.

Bake at 350 for 40-45 minutes, or until knife inserted in center comes out clean. Cool for 5 min. Then cut into wedges & serve

## COLORADO POTATO GREEN CHILE

Jennifer Kibby

- |  |                          |
|--|--------------------------|
| 3 Medium Potatoes, peeled and cubed      |                          |
| 2 - 4oz. Can Green Chilies (I use fresh) |                          |
| 1 T. fresh garlic (minced)               | 1/4 C. Butter            |
| 1 T. diced Jalapeno Pepper               | 1/4 C. all-purpose Flour |
| 1 Can Rotel diced Tomatoes               | 3 C.. Chicken Broth      |
| 1 T. Fresh Lime juice                    | 1 T. Black Pepper        |
| 1 1/2 T. Worcestershire Sauce            | Salt and Pepper          |

Cook cubed potatoes until tender. In saucepan, melt butter, add green chile, garlic, jalapeno pepper. Cook until most of moisture has evaporated. Drain.

Drain tomatoes, but save juice. Add drained tomatoes, cook 2 minutes. Stir in flour. Add broth and tomato juice. Add lime juice and Worcestershire sauce. Salt and pepper. Drain potatoes and add to mixture. Simmer 5-10 hours. Add onion if desired.

## 2 - BEAN CHILE - SPICY

Jennifer Kibby

- |                              |                           |
|------------------------------|---------------------------|
| 1 lb. Ground Beef            | 1 lg. Green Pepper        |
| 1 lg. can Green Chiles       | 1 lg. Onion, chopped      |
| 1/4 t. Black Pepper          | 1 t. Cayenne Pepper       |
| 1 can drained Northern Beans | 3 C. Spicy Hot V-8 juice. |
| 1 can drained Kidney Beans   | 2 t. Chili Powder         |

Cook beef, green pepper, green chiles, onion, chili powder, cayenne pepper and black pepper in skillet. Drain.

Add V-8 juice and beans. Simmer 10-15 minutes.

Top with sour cream, cheese, green onion, and tomatoes.

## LASAGNE (Simple)

Geneva Knoll

- 12 pcs. Lasagne
- 2 - 8 oz. pkgs. Shredded Mozzarella Cheese
- 1 Lg. jar Ragu "Traditional" Pasta Sauce (2 lb. 13 oz. size)
- Grated Parmesan Cheese
- 1 lb. Lean ground beef

Boil 12 pcs. Lasagne noodles in salt water 15 or so minutes. Brown ground beef and drain off excess fat add sauce to meat and heat through.

Cover bottom of greased 9 x 13 inch dish with 1 c. pasta sauce. Layer with 4 pcs noodles Spread w/meat sauce. Add layer of Mozzarella cheese. (Repeat layering for a total of 3 layers). Sprinkle top layer with Parmesan Cheese (1/4 cup.?) Optional.

Hint. I put in 350 oven at 9:00 and set oven on time Bake (to start at 11:00 and stop at 12:00). It is done after church.

## LIVER GOURMET

Christine Cowden

- |                             |                      |
|-----------------------------|----------------------|
| 1 lb. Beef Liver            | 1 t. Seasoning Salt  |
| 6 strips of Bacon (or more) | 1/2 C. Lemon juice   |
| 1/2 C. Flour                | Chopped green onions |
| 1 t. Thyme                  |                      |

Fry Bacon till crisp, leave grease in pan. Mix flour, thyme and salt in bowl. Cut liver in 1/2 inch strips. Dip in lemon juice. Then dip and cover with flour mixture.

Fry in bacon grease on both sides. Sprinkle chopped onions and crumbled bacon over liver. Cover and simmer about 5 minutes.

Note: I serve this with mashed potatoes.

I've never been crazy about liver and onions, but I like this version.

## ENCHILADAS

Eslie Stephenson

1 can Stokes Green Chili Sauce  
1 can (all but about 1/8 of a can) Enchilada Sauce  
1 lb. Hamburg 1 sm. Onion (chopped)  
Cheese (Cheddar and Monterey Jack)

Fry Hamburg and Onion together

## SLO-COOKER STEAK

Geneva Knoll

Cubed Steak (I like "Cubed steak from Sirloin" - can't always get it).

Sprinkle each piece with flour, then sprinkle with Lowry's seasoned salt - both sides (I usually cut the pieces in half).

Brown both sides in frying pan w/butter or oleo. Will have to add more butter as you brown meat.

Place in Slo-Cooker as the pieces brown. (I have the Slo-cooker set on high until everything is in Cooker).

Drain off the fat from frypan & run a little water into frypan & place on burner to loosen "browned juices". Add 1 can undiluted "Cream of Mushroom soup (If someone doesn't like mushrooms I strain the mushrooms out) or I use 1 can of Swanson's Beef Broth and heat. Then I pour over meat in Slo-Cooker.

OPTIONAL: Onion, Carrots, Potatoes can be placed on top of meat - (meal in one dish)

Turn Slo-Cooker down to 2-3 and cook 5 - 6 hours.

When ready to serve pour off liquid from cooker into a pan - add 1 can Swanson's Beef broth & thicken for gravy.

## UPSIDE DOWN MEAT LOAF

JoAnn Dempsey

1/2 C. Brown Sugar	1/2 C. Catsup
1 1/2 lb. Ground Beef	3/4 C. Milk
2 eggs beaten	1 1/2 t. Salt
1/4 t. pepper	1 sm. Onion, grated
3/4 C. Crushed Cracker Crumbs	1/4 tsp. Ginger

Butter a 9 x 3 x 5 inch loaf pan well.

Press the brown sugar in bottom and spread catsup over the sugar. Mix all remaining ingredients together and shape into a loaf. Put on top of catsup.

Bake at 350 for 1 hour. Turn upside down to serve.

## Melt-In-Your-Mouth Beef Pot Roast

Terrence Dempsey

1 (2-3 lb.) chuck roast (frozen solid)	
1 (10.75 oz.) can condensed cream of mushroom soup	
1 pkg. onion soup mix	1 soup can full of water
4 all purpose potatoes	4 large carrots
4 celery stalks	2 med. yellow onions

Mix soups and water with wire whisk in small bowl.

Place frozen roast in 9 X 13 or similar roasting pan.

Cut potatoes, carrots and celery into 2 inch pieces

Cut onions into 8 wedges each.

Place vegetables around roast, not on top of it.

Pour soup mixture over top of roast and vegetables.

Tightly cover with aluminum foil.

Put in 275 oven for 6-8 hours. Serves 4

Note: Start before work and come home to delicious meal.

## SWEET AND SOUR - KROUT-N-RIBS

Christine Cowden

- 1 pkg. Pork Country Style Ribs - (4-6)
- 1 Can (11 oz.) Sauerkraut
- 1 Onion, halved and sliced thin
- 1 Apple - peeled and chopped (optional)
- ½ Cup or more of Brown Sugar.

I add the sugar to what tastes good to me.

Brown ribs on all sides.  
Put in crock pot along with other ingredients.  
Simmer all day on low.

Note: I serve this with mashed potatoes.  
Grandma Dempsey gave me her recipe - I just love it.

## HAMBURG AND POTATO SKILLET (Jo's favorite)

Eslie Stephenson

- 1 lb. Hamburg
- 1 C. sm. Bread Crumbs (pea size)
- 1 sm. Onion, chopped
- ½ C. Milk
- 1 t. Salt
- Dash of Pepper

Mix all ingredients together and form into patties. Then roll in flour. Brown on both sides in greased large fry pan.  
Take 5 cups diced potatoes and put on top of meat.  
Arrange 2 Onions (sliced) on top of potatoes.  
Pour 1 cup hot water over all. Cook 30-40 min. on med. heat.

## Coach House Chicken

Terrence Dempsey

- 4 boneless skinless chicken breasts
- 12 green onion tops, chopped
- 1 ½ C. Shitake mushrooms, cut in half
- 1 garlic clove, minced
- 2 T. white wine or vermouth
- 4 artichoke hearts, quartered
- ¼ C. butter
- ½ t. salt
- ¼ t. peper
- 1 T. olive oil
- 2 C. prepared rice

Rinse chicken with cold water and pat dry with paper towels.  
Cut into strips.

Melt butter in large fry pan over medium-high heat.

Add chicken and saute' until lightly browned, about 10-12 min.  
Remove chicken from pan and set aside.

Add green onions to pan saute' about 2 min. Add mushrooms, salt, pepper and garlic and continue to stir and cook 2 more min.  
Add rest of ingredients, simmer 2 min. Return chicken to pan and stir gently until heated through.

Serve chicken and vegetables over prepared rice. Serves 4

NOTE: Have all ingredients prepared and ready before starting.  
The short cook times, does not allow for preparation as you go.

## CHILI (Tourist Club)

Shirley Curtis

3 lbs. ground beef  
1 large onion chopped or 3 T. dry onion.  
1 - (26 oz.) tomato puree  
3 T. Worcestershire sauce  
4 t. chili powder  
6 - (16 oz.) chili beans  
2 - (26 oz.) tomato sauce  
3 T. (rounded) sugar

Brown meat and onion, drain off grease.

Add rest of ingredients and simmer for 2 - 3 hrs.

Serves 24 - 30

## WHITE CHILI

Shirley Curtis

1 Jar Great Northern beans  
Turkey or chicken cooked and diced  
2 t. chili powder  
1 Jar mild Salsa  
2 C. water

Mix together all ingredients.

Simmer in crock pot.

# Cakes — Cookies



## PINEAPPLE DROP COOKIES

Christine Cowden

2 C. White Sugar	4 C. Flour
1 C. Crisco	1 t. Soda
2 eggs - beaten	2 t. Baking Powder
1 ½ C. crushed Pineapple, including juice.	
½ t. Salt	2 t. Vanilla

Cream sugar, crisco, and the 2 beaten eggs. Add pineapple. Add dry ingredients, then vanilla. Drop by teaspoonfuls on cookie sheets. Bake 350 - 10-12 minutes.

Hint: Make a sample cookie. If batter is too thin, add flour.

Note: Us kids loved these cookies when Grandma Curtis made them. My girls love them too!

## CHOCOLATE SHEET CAKE

Shirley Curtis

2 C. flour	1 t. soda
2 C. sugar	1 t. salt
4 T. cocoa	2 sticks oleo
2 eggs	1 t. vanilla
½ C. buttermilk	1 C. water

Combine in saucepan and bring to boil, cocoa, water, and oleo. Add remaining ingredients. Mix and pour into greased 15 ½ x 10 ½ x 1 inch baking sheet. Bake at 350 for 20 - 25 minutes.

## CHOCOLATE FROSTING

6 T. milk	4 T. cocoa
1 stick oleo	1 lb powdered sugar

Heat milk, oleo, and cocoa. Mix in powdered sugar. (Nut meats can be added) Pour over cake while still hot.

## SWEET STORY CAKE

Shirley Curtis

2 ½ C. flour	1 t. vanilla
1 ½ C. sugar	2 t. almond extract
3 ½ t. baking powder	4 egg whites
1 t. salt	18 mar. cherries (chopped)
½ C. shortening	½ C. walnuts (chopped)
¾ C. milk	¼ C. maraschino cherry juice

Mix flour, sugar, baking powder and salt with shortening. Combine milk and juice. Add ¾ of this liquid and flavoring extracts. Beat for 2 min. at low speed. Add remaining liquid and egg whites and beat for 2 min. at medium speed. Add cherries and nuts and blend. Bake at 375 for 25 - 30 min.

## CURTIS NO-BAKE COOKIES

Shirley Curtis

½ C. milk	½ t. salt
2 C. sugar	1 stick oleo
3 T. Cocoa	

Bring to a full rolling boil for 1 minute. Remove from heat. Add and mix 3 C. quick oatmeal, ½ C. peanut butter, 1 t. vanilla, and ½ C. nuts (optional)

Drop by teaspoons on wax paper - Cool.

## BROWN SUGAR COOKIES

Aunt Freida Laurent (notes by Geneva)

2 cups Brown Sugar (packed)	5 T. Hot Water
2 eggs	4 cups flour
1 cup melted lard (shortening)	Vanilla
1 scant t. soda	1 t. salt
1 t. baking powder	

Mix together - then chill - then roll out - cut with donut cutter. 350 - 10-12 minutes

Tip: Can be formed into long tube shape, wrap w/wax paper & chill in refrigerator til ready to use. Cut in ¼" thick slices and spread green frosting and dot with 4 cinnamon candies, or decorate to your liking.

## PINEAPPLE CHEESE CAKE

Christine Cowden

1 pkg. (Sm.) Lemon Jello	1 C. Sugar
1 C. Hot Water or juice from pineapple	
15 double Graham Crackers	1 t. vanilla
8 T. Butter (melted)	
1 - 8 oz. pkg. Cream Cheese, softened	
1 lg. can Crushed Pineapple, drained	
1 lg. can evaporated milk - chilled in freezer 2-3 hours.	

Stir jello into hot water. Set aside to cool. Crush crackers (save ½ C. for top of cake). Mix butter into remaining crumbs. Press crumbs in bottom of 13 x 9 pan or dish. Chill in refrigerator.

Mix cheese and sugar. Add vanilla.

Whip milk in large bowl till stiff. Add jello to cheese mixture, then add to milk. Stir in pineapple.

Pour into pan and sprinkle ½ C. crumbs on top. Chill in frig.

Note: A friend of Mom's used to make this for us when I was a kid.

## JOHNNIE CAKE

Beulah Curtis

Submitted by Geneva Knoll

8 T. Shortening	1 cup sugar
4 eggs - well beaten	4 cups milk
4 cups corn meal	4 cups flour
6 t. baking soda	2 t. salt

Mix and Place in 9 X 13 pan

400 degrees - 20-25 minutes

## Johnny Cake

Shirley Curtis

As given to Shirley by Mom Curtis

6 T. shortening	3/4 C. sugar
3 eggs - well beaten	3 C. sweet milk
3 C. corn meal	3 C. flour
6 T. baking powder	1 3/4 t. salt

Cream shortening and sugar together

Add well beaten eggs

Sift flour, baking powder, and salt together and add this and corn meal. To the other mixture. Then add sweet milk.

Place in greased pan and bake at 400 for about 25 - 30 min.

## FRIED CAKES

Amie Curtis (Talbert's mother)

1 cup sugar	2 eggs - beaten
2 T. melted butter	4 cups flour
3 t. baking powder	1/2 t. salt
1 cup milk	4 t. vanilla
1 t. lemon	

Mix and Roll out about 1/2 inch thick

Fry in fat.

## CHERRY WINKS

Vern Curtis

2 1/4 C. all purpose flour	1 C. chopped nuts
1 C. finely chopped dates	2 t. baking powder
1/3 C. finely chopped Maraschino cherries	
2 2/3 C. corn flakes cereal, crushed to 1 1/3 C.	
3/4 C. oleo (softened)	1 C. sugar
2 eggs	2 T. skim milk
1 t. vanilla	1/2 t. salt
15 Maraschino cherries, cut into quarters	

Stir together flour, baking powder and salt. Set aside

In large mixing bowl, beat oleo and sugar until light and fluffy.

Add eggs. Beat well.

Stir in milk and vanilla.

Add flour mixture. Mix well. Stir in nuts, dates and chopped cherries.

Shape level measuring-tablespoons of dough into balls.

Roll in corn flakes cereal to coat the entire outside.

Place on cooking sheets coated with cooking spray.

Top each cookie with cherry quarter.

Bake at 350 about 10 minutes or until lightly browned.

Makes about 5 dozen cookies.

## (Mom's) ONE EGG CAKE

Eslie Stevenson

2 C. flour	-----	
2 1/2 t. baking powder		
1/4 t. salt		
1/4 C. shortening	-----	
1 C. sugar	-----	
1 egg	-----	
2 teaspoons vanilla		
3/4 C. milk	-----	

## Doughnuts

Submitted by Geneva Knoll

One cup of sugar, one cup of milk  
Two eggs beaten fine as silk;  
Salt and nutmeg (lemon will do)  
Of baking powder teaspoon two  
Lightly stir the flour in  
Roll on pie board not too thin  
Cut in diamonds, twist or rings  
Drop with care the doughy things  
Into fat that briskly swells  
Evenly the spongy cells;  
Watch with care the time for turning  
Fry them brown just short of burning;  
Roll in sugar, serve when cool,  
Price a quarter for this rule.

## Scripture Cake

Submitted by Geneva Knoll

A curious old recipe which by the way makes a fine cake.  
(For your convenience we give the translation opposite).

4 ½ cups 1 Kings 4:22	Flour
1 cup Judges 5:25	Butter
2 cups Jeremiah 6:20	Sugar
2 cups 1 Samuel 30:12	Raisins
2 cups Nahum 3:12	Figs
2 cups Numbers 17:8	Almonds
6 cups Jeremiah 17:11	Beaten eggs
1 cup Judges 4:19	Milk
6 tablespoons 1 Samuel 14:25	Honey
2 teaspoons Amos 4:5	Baking Powder
A pinch of Leviticus 2:13	Salt
Season to taste with 2 Chronicles 9:9	Spice

# Deserts - Pies Bread



## Mother's Lemon Pie

Eslie Stevenson

1 C. sugar  
1 level T. flour  
Juice from 1 lemon

2 level T. butter  
3 egg yolks  
grate rind from 1 lemon

Cream together - add  $\frac{1}{2}$  C. milk and beat.  
Fold in stiffly beaten egg whites  
Put into a one crust pie shell and bake  $\frac{1}{2}$  to  $\frac{3}{4}$  hr.

## PINEAPPLE CREAM PIE

Vern Curtis

$\frac{3}{4}$  C. sugar  
 $\frac{1}{4}$  t. salt  
 $\frac{1}{4}$  C. pineapple juice  
3 egg yolks (slightly beaten)  
 $\frac{3}{4}$  C. crushed pineapple

$\frac{1}{3}$  C. flour  
1  $\frac{3}{4}$  C. milk  
2 T. oleo  
1 t. vanilla  
1 (9 inch) baked pie crust

Put sugar, flour, salt in pan. Stir together good.  
Slowly add milk and pineapple juice.  
Cook until it boils and is thick.  
Add about 2 tablespoons pudding to egg yolks and stir. Then add egg yolks to pudding.  
Cook until mixture is the right thickness for pie.  
Add oleo and vanilla. Stir and let cool slightly and add to crust.  
Put on meringue or cool whip to top of pie.

## Polynesian Sunshine Pie

Terrence Dempsey

1 (9") Graham Cracker Crust      1 med. banana, sliced  
6 oz. cream cheese, softened      1 t. sugar  
8 oz. tub whipped topping      1 t. vanilla extract  
2/3 C. coconut, divided      1/3 C. apricot jam, melted  
1 can (15 oz.) mandarin oranges, drained - retain 2 T. syrup  
1 can (15.25 oz.) tropical fruit salad, drained

Place half of the oranges in bottom of crust.

Top with banana slices

Beat creamed cheese, reserved syrup, sugar and vanilla until well blended. Gently stir in whipped topping.

Stir in 1/3 C. coconut. Spread mixture over fruit in crust.

Arrange tropical fruit salad and remaining oranges over filling.

Microwave jam and drizzle over fruit.

Toast remaining 1/3 C. coconut, sprinkle over pie. Serves 6-8

## DATE PUDDING

Shirley Curtis

8 oz. dates      1 t. soda  
1 C. boiling water  
Put the above ingredients in a bowl and let it stand.

1 egg      1 1/2 C. flour  
1 T. oleo      1/2 t. baking powder  
1 1/2 C. brown sugar      1/2 t. salt  
1 C. chopped nuts

Mix all ingredients together with those already in bowl.

Put in 9 X 13 pan. Bake at 350 for 30 minutes.

Serve with Cool Whip.

## Beulah Curtis's Desert

(notes by Geneva)

1 lg. can of Cherry or Peach "Thank You" or "Comstock" pie filling.  
1 lg can Eagle Brand milk  
1 lg can crushed Pineapple, (in heavy syrup) - (drained) - (I like to squeeze out as much of the juice as I can, there is about 3/4 cup juice)  
1 container of Cool Whip (reg. size).  
1/2 c. English Walnut pieces - Optional

Put in dish in order given and mix, except the Cool Whip - to be put in last.

I sprinkle crushed pecans along outer-edge of dish  
Chill

Hint - I cut each cherry or peach in half. Kind of messy but I prefer the pieces rather than a whole cherry. Grandma Curtis showed me this.

## PECAN PIE

Grandma Curtis (Beulah), (notes by Geneva)

3 eggs slightly beaten

Stir altogether with:      1/2 c. sugar  
1 c. Dk Karo Syrup (I like to use 1/2 c. light Karo syrup & 1/2 c. Dk Karo syrup)

1/8 t. salt      1 t. vanilla  
1/4 c. melted butter or oleo      1 c. chopped pecans

Stir altogether and pour into unbaked pie shell.  
(I like to arrange a row of pecans around the edge of pie, before baking).

350 degrees - 50 minutes.

Outer edge of filling should be set - center slightly soft.

## PUMPKIN PIE

Grandma Curtis (Beulah), (notes by Geneva)

2 eggs beaten (beat good, but not "Frothy", as it will form crusty top when pie bakes)

2 c. pumpkin (or less)	1/4 t. ginger
1 cup sugar	14 t. cloves
3/4 t. salt	1/4-1/2 t. lemon extract
1-1/4 t. cinnamon	1-2/3 c. evaporated milk

Pour into unbaked pie shell

425 degrees - 15 min.

350 degrees - 45 min.

Can check for doneness by sticking a sharp knife into center of pie - it will come out clean if done.

## Pineapple Pistachio Pudding

Terrence Dempsey

2 (1 oz.) pkg. instant sugar-free pistachio pudding mix  
2 (8 oz.) containers plain low-fat yogurt  
2 (8 oz.) containers vanilla low-fat yogurt  
2 (8 oz.) cans unsweetened crushed pineapple, undrained  
2 C. frozen whipped topping, thawed

Mix until smooth, in a large bowl, first 4 ingredients  
Fold in whipped topping, cover and refrigerate until chilled.  
Serves 12

## Ada's Apples

(Gilbert & Ada Dickinson, good friends of T. and B.)

Shirley Curtis

1 C. sugar  
1 t. cinnamon

2 T. flour  
4 or 5 apples

Peel apples and cut into halves or quarters, and place in buttered dish. (2 qt. size pyrex dish works good)

Pour in enough milk to cover bottom of pan by 1/4 - 1/2 inch.

Then mix dry ingredients and pour over apples

Add more milk to cover apples.

Bake at 375.

When apples start to cook, stir a couple of times so the flour mixture doesn't go to the bottom. Two times should keep it well distributed.

Bake until apples are tender when you stick a fork in.  
Generally takes about 1 hour.

# Beverages

## Miscellaneous



Apple's Apples  
 (Dipen & Ada's... good friends of T. and B.)  
 Created by...  
 2 eggs beaten (beaten) but not...  
 1/2 cup sugar  
 1/2 cup oil  
 1/2 cup milk  
 1/2 cup flour  
 1/2 cup apples  
 1/2 cup cinnamon  
 1/2 cup...  
 Pour in enough milk to cover bottom of pan by 1/4 - 1/2 inch...  
 Then mix dry ingredients and pour over apples...  
 Add more milk to cover apples.  
 Bake at 375...  
 When apples start to cook, stir a couple of times...  
 mixture doesn't go to the bottom. Two times should keep it...  
 well distributed.  
 Bake until apples are tender when you stick a fork in...  
 Generally takes about 1 hour.

### Pineapple Pincello Pudding

Terrence Dempsey

2 (4 oz.) pkg instant sugar-free pudding mix  
 2 (8 oz.) containers plain low-fat yogurt  
 2 (8 oz.) containers vanilla low-fat yogurt  
 2 (8 oz.) cans crushed pineapple, undrained  
 2 C. instant white hot fudge  
 Mix and... in a large bowl. Add 4 ingredients  
 Fold in whipped topping, cover and refrigerate until...  
 Serves 12

## NEVER-FAIL FUDGE

Shirley Curtis

1 lb. powdered sugar      ½ C. Cocoa  
1 stick. Oleo                ½ t. vanilla  
½ C. chopped nuts

Mix sugar, cocoa and oleo by chunks (use small amount of milk if the mixture seems to thicken).

Microwave 2-3 minutes until bubbly.

Stir in nuts and vanilla - Cool in 10 X 8 dish - cut into sq's.

## BREAKFAST BAKE

Shirley Curtis

1 lb. sausage browned and drained  
3 slices bread cut in ½ inch cubes.  
1 C. shredded sharp Cheddar cheese.

Spread bread cubes in buttered 8 X 12 X 2 glass Pyrex baking dish.

Combine remaining ingredients. Beat well and pour over cheese.

Cover and refrigerate overnight.

Bake at 350 for 45 min., (Covered until the last 10-15 min.) or until it sets.

## Christmas Punch (family favorite)

Shirley Curtis

1 - 64 oz. Ocean Spray Cranberry drink  
1 Can - Hi C red juice  
1 - 2 liter raspberry soda  
1 pt. raspberry sherbet

Mix liquids together. Put sherbet on top either in a punch bowl or in individual glasses a small scoop.

## Family Pie

Submitted by Geneva Knoll

- 1 handful of forgiveness,
- 1 heaping cup of love,
- 1 full pound of unselfishness,

Mix together smoothly with faith in God.

Add 2 tablespoons of wisdom,

1 teaspoon of good nature for flavor,

Sprinkle generously with thoughtfulness.

Mix enough for any size family.

## MOM'S (Beulah Curtis) "Terms" –

1. "Rounding" spoon (not flat across the top of spoon.



2. Butter, etc. the "size of a walnut"

(probably about a tablespoon amount.)

3. A "scant" – a little less than a – tablespoon, teaspoon or cup.

## Geneva's Hints —

**Michigan Potatoes:** Potato Salad  
Escalloped Potatoes

**Idaho/Russet Potatoes:** Baked  
Mashed

**Oven Bacon:** – 400 15-20 minutes

Cover Broiler Pan w/aluminum foil - turn up edges.

Spread bacon strips on top.

When done – lay on paper towel's to absorb grease.

## CARMEL CORN

Irene Knoll's (Notes by Geneva)

- 2 cups Brown Sugar
- ½ cup light Karo syrup
- 1 tsp. Salt

- 6 qts. popped corn
- 2 sticks oleo
- Pinch cream of tartar

Cook 5 minutes (until raised spoon shows fine string, like a hair or/ hard ball when dropped in glass of water).

Remove from stove and add ½ tsp. Soda (stir in the soda and the mixture will foam).

Pour over corn. (Peanuts may be added if desired.) Toss and put on shallow pan (broiler pan) and bake 1 hour at 250 degrees.

Hint: Immediately turn out from oven onto "parchment" paper to cool (no stick), or you can also pre-line the shallow pan with parchment paper. It saves cleaning sticky pan.

## Recipe for Preserving Children

Submitted by Geneva Knoll

- 1 large grassy field,
- ½ dozen children,
- 2 or 3 small dogs,
- pinch of brook and pebbles,

Mix children and dogs well and put them in the field, stirring constantly, Pour brook over pebbles, sprinkle field with flowers, spread under a deep blue sky and bake in sun. When brown, remove and set to cool in a bathtub.

## JOHNNY CAKE

Submitted by Geneva Knoll

Light oven, get out utensils and ingredients, and remove blocks and toys from table. Grease pan; crack nuts. Measure 2 cups flour; remove Johnny's hands from flour. Re-measure flour. Put flour, baking powder, and salt in sifter. Get dust pan; brush up pieces of bowl Johnny knocked on floor. Get another bowl. Answer telephone. Return to kitchen. Remove Johnny's hands from bowl. Wash Johnny. Answer door, return, remove 1/4 inch salt from greased pan. Look for Johnny. Grease another pan. Answer telephone. Return to kitchen - take up greased pan and find layer of nutshells in it. Head for Johnny. Who dodges knocking bowl off table. Wash kitchen floor, table, walls, and dishes. Call Bakery. Lie down after administering a pinch of chloroform to Johnny.

## PERFECT BOILED EGGS

Geneva Knoll

To "hard-cook" eggs, place a single layer of eggs in a saucepan. Add enough cold tap water to come at least one inch above the eggs. (If you're doing more than a dozen eggs, you'd better haul out the canning kettle.) Cover and place over high heat. When the water begins to boil, remove pan from heat. Let stand, covered, for about 15 minutes if large eggs. (Adjust time up or down 3 minutes for larger or smaller eggs.) Immediately run cold water into the pan until the eggs are completely cooled. Refrigerate.

### For easy peeling...

To peel eggs, crackle the shell by tapping gently all over. Roll egg between hands to loosen shell. Start peeling at the large end, where there's a little air pocket.

If your eggs are difficult to peel, it may be because they're too fresh. Slightly aged eggs - one or two weeks old - make the best hard-cooked eggs.

If eggs are boiled too long they become "leathery".

# Remembering

the good times

## Stories and Information



## Stories as told by Eslie

My mom and dad were walking in a field where there were some sheep. There was a ram. He came running towards them, the ram kept hitting my dad. Mom got behind my dad and mom had his arms pinned around him. She kept screaming at him to do something. He told her that he would, if she would let loose of him.

Our dad liked writing poetry. He always wrote a poem for mom on her birthday. She loved getting them.

Shirley, Aunt Freida and mom went to Hastings shopping.

Hastings used to have down stairs stores. They decided to take them out, but where the stairs went down, they took out the steps, but had not filled the large hole that remained.

Shirley and Aunt Freida were talking and didn't notice that mom fell into one of those holes. Fortunately she was not badly hurt.

I remember one time our dad told everyone to stay in the living room. He was as white as a sheet. He had a gun. Outside there was a dog that was foaming at the mouth.

I could remember things when I was really little.

Everyone wondered what I could remember.

Mom said I had to be 2 years old when I could remember, there was a door in the living room behind the couch. Vernon was crying, he was in his crib and he was crying. I ran in that door and was rocking him to keep him quiet. Mom said I had to be only 2 years old, because that year dad took the door out.

I remember that my brother, sister and myself, liked to tease the animals.

We teased this billy goat until it would run after us.

One day we would run towards the the goat trying to see how close we could get to the goat before it started running towards us, and then we would run to the house and hoped we could get into the house before he hit us.

Once I got really close. I closed the door behind me. Just as I slammed the door, he hit it and made a big hole in the door. And I flew accross the room. Dad said he would never fix the door until we were all gone. He never did either.

### Stories as told by Geneva

I always enjoy repeating this true story:---

My dad had Stanton's Auctioneers do an auction for him. Dad had some young feeder cattle to sell and they were not selling –

not even getting a bid. Dad prayed, God you know I need to sell these cattle.

A man from Bellevue was just driving by the corner of Curtis road (He was on M79). He said that he had no intention of going to an auction that day, but when he saw that sign, he just turned and went to the sale.

He bought all the cattle.

Quite a few years latter when my Dad was in the hospital (he passed away a short time later), – a man stepped into his room.

He said that he saw the name Talbert Curtis on his door and stopped in. He said, "Do you remember me? I was the one that bought some feeder cattle from you when you had an auction.

I think we both made a little money that day."

{This account was written by Shirley Curtis}

Memories of Shirley's family

**Nyle was born on Nov. 14,1903 – Died 1992**

**Lucille was born on March 14, 1907 – Died 1968**

My father was born Nyle Elmond Dean on Nov. 14, 1903 in Eaton Co. My dad had one older brother Everett and an older sister Alice. When my dad was three yrs. old their house burned down and my Aunt Alice was the one who got my dad out in time. They lost everything and had to live with neighbors while their house was rebuilt.

My dad only went through the sixth grade and then he had to quit school to work on the farm. My dad had a unique way of spelling. He spelled words just as they sounded. You could figure out what he had written by just pronouncing the word and mainly leaving the vowels out.

My dad's family were some of the early pioneers in our country. My great great great grandfather fought in the Revolutionary War. He was injured early in the war and finished his time as a nurse in the war. His name was David Sweezey Dean. Other Deans came out to Eaton County to settle.

My dad had a lot of Indian stories that were handed down from his family. My great great Grandfather was William David Dean but the Indians couldn't pronounce his name so they called him Wiiyum. One day an Indian challenged him to a race he thought he could easily win. The Indian set the time. The day came and the Indian took off like a rocket and Wiiyum just took his time. He set an easy pace that he could keep up for a long time. It got later in the day and the Indian was tiring and asked if Wiiyum was ready to quit and Wiiyum said he was good to keep on going and he even turned the pace up a notch. It wasn't too long after that the Indian just disappeared. And after that the Indians called him Big Wiiyum.

William and Elizabeth Dean lived peacefully with the Indians. and traded regularly with them. One day Elizabeth went to the Indian camp to get some maple syrup. When she got there she noticed a big vat that the Indian children were swimming in and playing in and she asked what that was and the Indians said sweet water, in other words it was sap waiting to be

made into maple syrup. I don't know if it tasted that good after that.

My mother was named Florence Lucille Youngs. She really hated the name Florence so much that she used just an initial F. Lucille for her legal name. She had a brother, Duane Youngs.

My mom's family was from Great Britain. My grandmother was born on the ship when they came to the US. My recipe for Date Pudding came over with the family. We always have this for our Christmas Dinner.

My mom and dad met on a blind date with his brother. Both my Uncle and my dad married the girls they went out with that night. Shortly after they were engaged my mom found out she had TB. There was no treatment for it except at the Battle Creek Sanatorium. They believed that healthy food and fresh air were the best cure. My mom remembered being out on the porch when it was even snowing a little. But it seemed to work for my mom. She was clear of it at the end of 6 months.

My mom and dad were married on May 28 1929. They went to Winona Lake IL where there was a church camp to get married. It was the time of the Depression and my parents lived with my dad's folks part of the time and also with my mom's family. It was about 10 years before they started a family. I came along January 22 1938 and was named Shirley Lucille Dean and my sister Doris Ann Dean was born on January 13 1941. She was born with Downs Syndrome. At that time people usually put them in a state home. My mom chose to keep Doris home with us. It wasn't easy but I admired my mom and dad for doing it. It wasn't a popular decision.

As a family we went to Pine Lake for 2 weeks over the 4<sup>th</sup>. We started going when I was in 3<sup>rd</sup> grade and continued until the cabin was sold and our own family was almost grown. We really had a lot of fun and we all have wonderful memories of that time.

Vernon and I met at a church roller skating party at the roller rink in Charlotte on April 27 1956. Vernon had the devotions that night and I really thought he was cute. I have

always believed in prayer and that night I asked the Lord that He might arrange for that guy (I didn't remember his name) to ask me to skate. Well the announcer announced the last skate and I told the Lord that He had better hurry up and just about that time Vernon came around the rink put his arm around my waist and asked me to skate. We spent the summer and fall getting acquainted and were married December 8, 1956.

I instantly became a farmer's wife. It doesn't sound like much, but it really was because the biggest animals I had been around were our family dog and cat and sometimes a horse just to ride with friends.

The first job I was given was to feed the calves milk replacer. Vernon told me that I had to keep all the other calves back while each one ate. So he gave me a board and told me to just hit them a little so they would stand back. It sounds easy and it was until Vernon fed the calves and each one would wait its turn. He asked me how I managed it so I showed him. I didn't just tap the calves I wacked them hard to make them behave. Vernon thought I might have given them brain damage, but they all turned out all right.

The other big job I was given was in the spring Vernon and his dad would take a big herd of cattle out to the spring pasture. So I was put at the place the cattle had to turn in. He neglected to say that they would be running down the road at me. I don't think you can even imagine how terrified I was. I got several big rocks and a couple of big limbs and started to pray. Needless to say the cattle knew just where they were going and turned right into the pasture and Vernon never knew how scared I was.

The farm was a good place to raise a family. The kids had all kinds of animals to raise both inside and out. One time the boys came rushing out of their room to get the cat because they had thought they had seen a mouse. I stopped them just in time and asked them if they had checked their gerbil cage and sure enough it was a gerbil that they were going to feed to the cat. And there was the time that Sarah and the boys locked the guinea pig in the bathroom so no one would let him out by accident. It sounds good but you see there was no one in the

bathroom to unlock the door. I went to town and told the kids to figure how to get him out, but when I got back he was still in the bathroom. I finally used a credit card to push the latch in.

Through the years the kids had their own projects. Craig raised 50 chickens and as a family we raised turkeys .It was a lot of work but I think it trained them in responsibility. Sarah raised goats and had a pony Silver that she started out with. Silver was well trained and just right for a little girl.

#### Our family as of January 1, 2011:

Vernon - July 13, 1935  
Shirley - January 22, 1938 - Married December 8, 1956

Eric - September 21, 1957  
Jan - May 28, 1957 - Married February 19, 1983  
Lisa - September 26, 1986

Craig - February 15, 1959  
Sharon - January 18, 1966 - Married May 14, 1988  
Aaron - June 6, 1989  
Nichelle - February 13, 1991  
Alysha - January 2, 1993

Ivan - May 20, 1960  
Carmen - June 9, 1960 - Married June 12, 2004

Wayne- April 16, 1962  
Leigh Ann - October 30, 1962 - Married December 28, 1985  
Jennifer - January 27, 1989  
Sean - November 6, 1990  
Jessica - February 15, 1993

Mike - July 28, 1965  
Sarah - April 12, 1967 - Married August 28, 1987  
Joshua - January 10, 1993  
Seth - May 28, 1998

The following article has been condensed.

Taken from an article written about 1922, by Elizabeth Dean, wife of Silas. (One of the boys)

Entitled

#### "A sketch from Pioneer life."

Johnathan Dean Sr. was born at newburg, Orange Co., New York, in 1796. Johnathan and three brothers served in the war of 1812, with a command at Buffalo. His father, David Dean, was a soldier in the Revolutionary war.

After the war, he went to Winnipeg, Canada and worked at a woolen factory until he was 31. In 1818 he married Elizabeth Munro. Their five sons and one daughter were all born in Canada.

In 1837 Johnathan decided to move his family to Michigan. The previous year he had traveled to Michigan and located 160 acres in Kalamo township, in Eaton County. At that time there were only about 20 inhabitants in Eaton County.

The three boys, Allen, Silas, and William, being 13, 15, and 19 (one boy, Loren, had died at age five), were to drive the cattle through to their new home, while Johnathan, Elizabeth, Johnathan Jr. and Mary came with the oxen and wagon and furniture.

All went well until they got to Bellevue, and found the road near impassable with mud and brush. They could not have made it, except they were able to hire a man by the name of Hart, to draw them through to the place they were going.

By now it was early winter, but they were able to put up a usable house to keep them safe.

The only mill for grinding corn was 24 miles away, so it was quite a hard trip. One day Johnathan watched an Indian squaw pounding corn in the end of a hollow log. This gave him the idea to make something himself to save the long trip. He fashioned two ash blocks and bound them together with iron hoops, and made a large pestle, it worked great and latter the place was known and recorded by county surveyors as "Pestle Hill".

The wolves were sometimes very troublesome. In the winter of 1837 and 38, they killed one of Johnathan's oxen. The boys tried to trap the wolves, but they usually managed to escape.

One night in 1839, two of the boys went to watch the Indian "pow wow". On their way home the wolves were really howling and getting closer. They fired off their gun into the air, and that quieted the wolves a little. When they came in sight of the house, their mother was in the door watching for them. When she saw them, she called out to them "Boys, hurry, hurry for your lives, the woods are full of wolves". And how thankful she was when the boys were safe inside.

Deer were scarce then, because of so many wolves and the Indians hunting them, but in 1840 the government moved the Indians west, and put a bounty on the wolves. After that the deer and the turkey's became very plentiful.

Both Mr. And Mrs. Dean were earnest Christians, and were respected by all that knew them.

Mrs. Dean died July 24, 1879.

Mr Dean died June 23, 1890.

(This account written by Vernon Curtis)

**Talbert and Beulah Curtis were married in Angola, Indiana, November 18, 1930.**

This was a popular place for couples to get married, because they could go there, get there licence, being married all on the same day.

**Talbert was born on June 18, 1909 – Died Sept 4, 1997**  
**Beulah was born on Dec. 19, 1909 – Died March 3, 1994**

Talbert grew up on the family farm on Curtis Rd. (named after his dad, Wilbur), 1/4 mile South of M79 on the East side of Road. The farm had 245 acres in it, which included the old Teach farm next to M79 and to the South next to Carlisle rd. was the old Brown place. The farm was separated by 60 acres in the center, which was owned by several different people through the years.

Of course the farming was all done with teams of horses and sometimes mules. So Talbert and his dad, Wilbur were used to early mornings and long days in the field. Talbert's half brother Elzie, also worked with with him. (Talbert's mom Amy, was a widow with a son Elzie, when Wilbur married her).

Talbert enjoyed hunting small game when he was a young man on the farm, and it made good meat on the table. He often carried a shotgun with him during hunting season, especially if they were using a wagon. On this one occasion, Talbert and his dad had put a load of hay on the wagon and were headed for the house. Talbert had laid his shotgun on top of the load of hay. And as they walked along Talbert decided to throw his pitch fork up on the load so he would not have to carry it. He didn't think about the gun, and the pitchfork landed just right to hit the hammer on the gun and fire the shot. Well, this scared Wilbur pretty bad when the shot went just over his head. Then and there, Wilbur had an understanding with Talbert, that he never better do that again.

Beulah grew up in Nashville, Michigan, with her older sister

Frieda and her mother Nettie. Beulah's father Isaac died from a farm accident when she was very young. Graduating from Nashville High School in 1929. Beulah worked for the Nashville Creamery for a while as secretary.

After her and Talbert were married, she worked hard on the farm, helping with chores and raising a family.

**Geneva was the first born into the family on Oct. 14, 1931.**

**Eslie was next, born on Feb. 13, 1933. Vernon was born July 13, 1935.**

**From here on I will refer to Talbert and Beulah as "Dad and Mom"**

Family life was fun and yet serious for us kids. We all had our chores and certain responsibilities, but there was lots of time for picnics and fun activities. Aside from chores, dad and mom never worked on Sunday's. Often after church, we would go for a ride or have a picnic, or just a quiet time at home. Course us kids would find someway to have fun. We played games like hop-scotch, or mother-may-I, and if the weather was bad, we played inside games, like Monopoly, or snap, or Old Maid.

Dad was not afraid to give us spankings if we needed them, (I got the most). One of my chores was gathering eggs from the flock of chickens that roamed the farm. They would make nests in the hardest places to find. I, being a bit lazy and interested in other fun things, would usually only look in the normal spots. But dad, he would occasionally check to see how I was doing and would find nests of old eggs, where I had neglected to look. OH Boy!! I knew what was coming. After a good licking, I did better for a while, but after a few weeks of careless egg gathering, another licking just seemed to be inevitable.

Mom really enjoyed her garden, she spent hours cultivating and weeding and harvesting from the large garden that was very close to the house. Mom was also a crack shot with a 22 rifle. She could easily shoot walnuts off a tree, one after the other. As the family began to grow up, there usually were several goats

around the farm, because Dad could drink goats milk better than cows milk, because he had stomach ulcers. One year there was this one goat, which persisted in getting in Mom's garden. It would just infuriate her, when she would go out to the garden, and there would be that goat eating her choice vegetables again. One day she came stormin in the house, "that stupid goat is in the garden again. For two cents I'd shoot that goat". Well, Dad made the mistake of reaching into his pocket, pulling out two cents and handing it to her. For that, she grabbed her 22 rifle, was out the door, and shot that goat. Well, needless to say, afterwards she felt really bad about shooting the goat, but at least her garden was saved.

Dad was quite a progressive farmer, often getting equipment that was a good addition to his farm and useful in the neighborhood. He had one of the first seven foot cut International combines in this area. With this combine, he did custom work for a large number of neighbors. This helped supplement their income, to help support the family. The combine had a bagger system that required someone to tend. This was always done by the owner of the crop. One day as dad was about to start on a new field, the two brothers were arguing about which one would tend the bagger. As this continued for some time, and they could not decide, dad started the machine, and started combining the wheat. When the farmers saw the wheat spilling on the ground, it didn't take them long to decide who would tend the bagger.

Our family had be somewhat frugal. Bills and basic needs always had to be taken care of, and coming though the depression years, taught our parents to be thrifty in the things they did.

I don't believe us kids ever lacked for any thing we needed, but we often had home-made and home-grown items. Mom made quite a few of our clothes out of feed bags that had various designs printed on them. (This was commonly done by many families at this time.)

During the war years,(2nd world war) many things were

rationed, but we got along OK. Sugar was rationed, but our family made maple syrup (about 40 gal. a year), so mom cooked and seasoned with maple syrup. She also gave each of us kids our weekly portion of sugar in a tall glass. We could use it on our cereal, or what ever, or we could save it until we had enough to make some candy. We were good savers, and had fun making fudge and divinity from time to time.

Us kids helped in the war effort by collecting aluminum cans and milk weed blossoms, (they used the fuzz for sleeping bags, I think).

Money was tight during the war years, and the farm was hardly keeping us going, so dad took a job at the Royal Coach trailer factory in Hastings to help supplement the family income.

He also bought an old delivery panel truck, and remodeled the inside with a wooden bench seat along the sides for people to set on. Because of the gas rationing, he picked up several regular riders on the way to Hastings, who gladly paid dad 50 cents a week for the ride.

Dad and I both had innovative personalities. We liked to think of improvements and better ways to do things, and also to create something fun or useful.

We both enjoyed working with and around water. The original farm on Curtis Rd. did not have any springs or running water on it. So, providing water for the animals required a lot of pumping from the well.

There was quite a bit of run off water in the spring from melting snow and also after a heavy rain. So, we got the idea to pick a good spot and build a dam to collect and hold the water. We started out using a slip scraper behind our little Oliver 60 tractor. It worked quite well, but was really hard work and slow. However, we did get a nice little dam built and used an old covert for the overflow.

Soon, we got a nice big rain, it filled the pond, it looked great, but the rain kept coming and it washed out our covert and soon

the water washed out the dam and the pond was gone. Well, we chalked it up as experience, we figured we had learned a lot, so this time we hire a bulldozer, made a bigger dam and put in a cement spillway. It worked great, but the spring thaw was too much. We lost the spillway and the dam and the pond was again gone.

We lost one more dam and then finally learned enough about the overflow so that we built several successful ponds, which most are still viable to this day.

Dad was always a dealer. He enjoyed buying and selling to make a little profit. In the spring of 1949 dad entered an agreement with Rube Norton to take on 60 head of Holstein heifers that had come from the dairy farms of Wisconsin. Dad was to be paid so much for each pound of gain they made during the time we kept them. These were young heifers that weighed between three and four hundred pounds each. Dad also had the agreement with Rube, that should he choose to do so, he could purchase these heifers according to their original weight, and at a certain price per pound.

I now being 14 years old, spent a lot of time caring for these cattle. The heifers did very well and by fall they were looking real nice.

We subscribed to several farm magazines at the time, and in one of these, dad saw an article about someone who had a new way to milk cows. It was called a "milking parlor". This was of real interest to dad and after a lot of thought, he approached me one day on the possibility of purchasing these 60 heifers from Rube and start a dairy farm. He asked me if I would be interested in forming a partnership with him. We would look into building a milking parlor and we could farm together. Well it didn't take me long to decide on that. I was real excited to begin this new venture.

Dad borrowed the money to purchase the cattle and the new equipment that we would need.

From this time on, our emphases was now on herd management rather than on pounds of gain.

We purchased a good breeding bull, and we began to treat the

heifers as they would become our dairy herd.

After studying the article in the magazine, and looking at the picture it showed. We begin to design and then to build our parlor in the South-West corner of our main barn on Curtis Rd. Dad and I spent more than one thousand hours, building the parlor just the way we wanted it to operate. We were pleased with the way the parlor tuned out, and used it successfully for more than ten years.

Apparently someone else built a milking parlor in Michigan at about the same time, because we were informed that our parlor was the second one built in Michigan.

We also needed feeding area's and holding pens and calf pens, etc., so all these things were a challenge of work and design. Because money was not plentiful to us, we designed and built much of our things around scrape and other available materials.

Our feeding system was quite unique, but it worked very fine and efficiently. It basically was an electric cart that ran from the hay barn on a trolley over top of the feed bunks, so we could load it with bales of hay and take it under cover, overtop of the bunks and drop the bales down. It also worked good for taking straw out for bedding.

The feed bunk area was raised concrete and slanted, so it would be self cleaning.

We had lots of visitors and interested farmers who wanted to learn from our experience.

Cappers Farmer (a prominent farm magazine at the time), did a featured article on our setup, and called it the best feeding system they had seen that year.

Chore-Boy Milking Co. had come out with glass milk jugs and stainless steel pipeline, so this is what we used to start with. As the heifers began to freshen, we started selling our milk to Pet Milk Co. in Charlotte as grade B milk, which is made into condensed milk and butter. We filled ten gallon milk cans and every morning, Jim Brown came with the Pet milk truck to pick up the milk. We soon were sending at least fifteen to twenty cans a day. After several months of sending milk to Pet Milk Co, Rex Turner stopped by and said we could get a better price for our milk if we went to grade A, and let him take it to

Lansing for us. So we made sure we passed grade A requirements and we sold to grade A from then on.

After a while Mr. Turner said he wanted to begin a bulk milk route and wondered if we would be interested in getting a bulk milk tank.

Even though this was quite expensive, we decided to go this way, because it appeared like it would be best in the long run. This required quite a few changes. Bigger milk house and new milking equipment, besides the new stainless steel milk tank. So we put in a glass pipe line with a fully automatic washing system and a one thousand gallon milk tank, with cooling and agitating system. This system was quite antique and served us well for many years.

Things were pretty much routine from here on as for as the dairy operation went. We continued to milk an average of about sixty cows for about ten years.

Shirley Dean joined our family in 1956. A graduate of Charlotte High School. She consented to be my wife and we were married on December 8, 1956. Shirley's parents, Nyle and Lucille Dean, lived in Charlotte, where Nyle worked for Wilcox Gay Co. for many years. They also had a 40 Acre farm on Ainger Rd., where they lived and farmed in the summer months.

Our first son Eric was born Sept. 21, 1957,

Craig was born Feb. 15, 1959,

Ivan was born May 20, 1960

Wayne was born April 16, 1962.

We now had four boys, and although they were wonderful, Shirley really wanted to have a girl also. We decided we would check into the possibility of adopting a girl.

After a long struggle and many letters to adoption agencies, our hopes and dreams finally came to pass, when The Baptist Children's home in Detroit called and had a baby girl for us.

Sarah was born on April 12, 1967, she became ours when she was two weeks old. What a blessing she has been to our family.

God blessed us with five wonderful children and we love each of them very much.

At that time our only car was a Volkswagen "Bug". A little crowded, but seven of us rode in it everywhere we went.

My course of working changed in 1960 when I was involved in a farm accident that broke all the bones in my right ankle. Not being able to farm well for nearly a year. It was decided that I should take a job in town, where the work was not as strenuous. I worked for a year in a kitchen factory (Charlotte Wood Products), and from here went to a tool and die shop (MNR Tool Eng.) for the next fourteen years

Every family has interest things that happen from time to time. I want to share some of these.

I am thankful that dad and mom taught us to believe in God. They both had a deep faith in the Lord, and God was very real to them.

When things were more difficult then I could handle, it was quite natural for me to look to God for help. One such occasion was when I was still in High School and we were milking sixty cows. Dad and mom had went away on vacation and had left all the chores and responsibility to me. This was not a problem, because I could handle everything just fine, I thought. However it was Thanksgiving morning and dad and mom had made arrangements with Uncle Harry and Aunt Frieda Laurent, to spend thanksgiving with them, as soon as I had all the chores taken care of. Every thing went well, the cows were milked, things were cleaned up, most of the feeding was done. One last thing to be done, was to feed some older calves that were still drinking milk out of a pail. So I headed for that barn off by itself. When I opened the door and looked in, I thought "oh no", the calves are gone. Something had broken down a small gate and allowed the calves to go free. I looked towards the cow herd and there they were, trying to nurse some of the cows. The cows were frantic, they were beginning to run and the calves also could hurt themselves by drinking to much fresh milk.. There being about eight calves, I thought maybe I can catch one to a time and drag them back to the barn. But after trying until I was exhausted, I had not been able to catch even one.

In about an hour I was supposed to be down to Aunt Frieda's

for dinner. I did not know what to do, so I went into the house and got down on my knees beside the couch and said "Lord, I don't know what to do, I can't leave the calves the way they are, but I can't catch them, can you help me". While I was on my knees praying, the phone rang. The first words I heard on the phone was this, "Vernon, this is your Uncle Elzie, is there anything you need help with".(this is the only time Uncle Elzie ever called me, either before or after this time), I explained my problem, he said Aunt Elizabeth and I will be right over. They came and in fifteen minutes we had all the calves safely in there pen and I was on my way to dinner. - Thank you Lord -

One other occasion where the Lord met our need, happened a few years latter.

Shirley found me and said our neighbor to the North just called and said a bunch of our cattle was on their place. I said OK I'll take care of it. I soon found the problem, we had good fences, but across a driveway we had a double electric wire and apparently some deer had knocked the wires down. Now, I was concerned , because this was a herd of about forty dry cows and heifers and a large bull that had shown signs of being aggressive, and quite frankly I was somewhat afraid of him.

None the less, I could see them in the back of a hay field across the road, and we had to get them home, so after a quick prayer, I was on the way.

As I walked across the road , I saw the woman standing in the yard, so I spoke to her and said, "do not come near the field, because there is a large bull in the herd and he could hurt you. I can handle the cattle all by myself". Then I proceeded towards the back of the field. On the way I noticed a stone on the ground. I picked it up, although it was not a good throwing stone, because it was to large, about fist size. None the less I carried it along. I got behind the cattle and began moving them towards home. Everything was gong well as they walked as a group toward home.

Then as I looked up the field, my heart sank, because here was that woman walking out into the field. Still all was well as the

cattle walked on towards home.

Suddenly as the herd got even with the woman, the bull came out of the herd running towards the woman..

There wasn't much I could do, I yelled and threw that stone in my hand as hard as I could. The stone hit the bull in the side of his head, he spun completely around and went back in the herd and walked peacefully on home. I didn't say a word to the woman, nor her to me, but I knew the Lord had spared her from any harm. There's no way in the world I could have thrown that rock like that by myself.

Dad and mom enjoyed spending time in Florida. The weather warmer and being close to their good friends, Gilbert and Ada Dickenson was special to them. Dad usually took a job while they were in Florida. Dad was a good carpenter, and could usually get a job at one of the house trailer factories. I and Shirley stayed home and took care of things here. I could handle the work, because the load was lighter in the winter with only the chores to be done.

One year, however, dad had an accident. He was foreman in a trailer factory, and was helping put a roof on, when somehow he fell to the concrete floor and broke his back. The doctor put him in a full body cast and told him to exercise a lot or his back would get very stiff. Dad asked about going back to work, and the doctor thought that would be the best thing for him, as long as he was careful. Well, obviously dad could not do farm work, but the work in the factory he could handle. So for eighteen months dad and mom did not get home.

Shirley and I could see that we would need extra help in the summer, because besides the the sixty cows needing to be milked and the other chores, we would be farming over 400 acres of corn wheat and hay.

We were able to get a high school boy from Olivet to come and live with us for the summer. Richard Kenny was a great help during those summer months.

Shirley spent a lot of time helping, especially during haying season. She drove tractor, worked in the hay mow, fed calves, and did whatever she could to relieve my load. Shirley's mom

and dad (Lucile and Nyle Dean), were also great help, they loved to watch the boys, so Shirley then could help me.

After eighteen months, dad and mom got back to Michigan and dad was strong and well again. It was sure good to see them.

After I broke my ankle, I was not able to carry my share of the workload for a long time. Dad and mom and Shirley and I decided it would be best to split up the partnership, sell the milking cows and get into a smaller operation that our family could handle more easily. Dad and mom kept the original farm on Curtis Rd., and Shirley and I took the 180 acres over in Barry County that we had purchased during our partnership years.

We remodeled an old existing house and lived there for several years, but as the family grew and we needed more space we built a new place in 1972, just East of the old house by a few hundred feet.

**Mom passed away March 3<sup>rd</sup>, 1994, and dad Sept. 4th, 1997.  
We miss them, they were good parents.**

## Geneva's family as of April 1, 2011

Francis Knoll - October 2, 1932 (died 1986)

Geneva - October 14, 1931 – Married July 4, 1953

Gary - July 21, 1954

Becky - October 8, 1953 – Married April 1, 1972

Scott - October 5, 1972

Jeffrey, July 10, 1974 (Teri) - Samantha, Gavin, Ryan

Matthew - May 5, 1979

Kimberly - December 9, 1981 (Joe) - Giana

Terry - September 14, 1955

Douglas Hansbarger - February 5, 1960

Kathy - May 7, 1959 – Married Nov. 4, 1978

Casey - January 2 1980 (Jason) - Callan, Nolan

Lauren - October 26, 1982

Cole - December 28, 1984 (Jennifer) - Easton

## Cemetery Information

### LAKEVIEW CEMETERY - Nashville, MI

Theodore C. Barnes – B-1847, D- 1929

Eliza J. (Everett) Barnes – B- 1857, D- 1915

Ernest S. Barnes – B- 1874, D- 1940

Flora M. (Wells) Barnes D- 1939

Minnie M. (Barnes) Dalbeck – B-1876, D- 1955

Andrew Dalbeck – B- 1866 (Vasa Finland), D- 1950

Nettie M. (Barnes) Johnson – B- 1880, 1938

Isaac Johnson – B- 1860 (Vasa Finland), D- 1913

Arza Cortland Barnes – B- 1882, D- 1951

Hazel (Lake) Barnes – D- 1937 (then married Mina)

Mina (Otter) Barnes – (lived 105 years and 5 months)

Fern F. (Dalbeck) Surine – B- 1895, D- 1986

Lumine Surine – B- 1896, D- 1972

Freida May (Johnson) Laurent – B- 1905, D- 1994

Harry Aubrey Laurent – B- 1888 (Mexio, OH) D-1977

Beulah Ilean (Johnson) Curtis – B- 1909, D- 1994

Talbert LaFerris Curtis – B- 1909, D- 1997

Plinny Dickson (Elzie Curtis' Blood Father)

Francis Knoll ("Frank") – B- 1932, D- 1986

### KALAMO TWP. CEMETERY

Elzie Curtis and Elizabeth Curtis

Horace Dean and Clara (Shaver) Dean (Shirley's Grandparents)

William Dean (Shirley's Great Great Grandfather) This grave is unmarked because the headstone was broken off.

**MILLERBURG CEMETERY - Charlotte MI**

Nyle Dean – B-1903, D-1992 (Shirley' dad, mom, and sister)  
F. Lucille (Youngs) Dean – B- 1907, D- 1968  
Doris Dean – B- 1941, D-2001

**Cemetery near Joppa MI.**

Floyd Youngs and Grace (Clark) Youngs) (Shirley's  
Grandparents on mothers side.)

**CASTLETON (HOSMER) CEMETERY (on State Road)**

Levi Barnes and Eliza Barnes

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<b>Curtis Ancestry</b>		
<b>Name</b>	<b>Place of birth</b>	<b>Date of birth</b>
<b>Henry C. Curtis (father)</b>	<b>Canada</b>	<b>May 1, 1834</b>
<b>Anna Myers Curtis (mother)</b>	<b>Michigan</b>	<b>Jan. 11, 1841?</b>
Eli Curtis (all the rest are Mich.)		Dec. 26, 1856
Martha Curtis		June 18, 1858
John F. Curtis		March 22, 1860
Alice Curtis (Leopard)		Sept. 14, 1861
Levi Curtis		June 21, 1863
Robert R. Curtis ("Doc")father of Ford		Sept 28, 1865
Myrick Curtis ("Mike")		Dec. 10, 1867
Ira W. Curtis		April 4, 1870
<b>Stephen W. Curtis ("Wilbur") Grandpa</b>		<b>Feb. 9, 1872</b>
Henry E. Curtis ("Earl")		May 27, 1874
Adda M. Curtis (mother to Arvila Means)		April 16, 1876
Thirsa Curtis		April 26, 1878
Ford F. Curtis (son of Robert R. Curtis)		Aug. 4, 1923?
Glady's M. (Potter) Curtis		Aug. 4, 1923
Kay N. Curtis		May 31, 1940
Mira L. Curtis		Sept. 20, 1944