Pearl's Gum Drop Bread

Carole Laughary

2 tsp soda in 2 T. hot water

1 cup orange juice

4 cups flour

2 beaten eggs

1-1/4 cup sugar

2 cups gum drops (halved - no black or white)

2 T. baking powder 3 T. shortening

1 t. salt

1 cup chopped nuts

Mix shortening (oil) and sugar. Then add eggs, then liquid. Mix. Add remaining ingredients.

Bake at 325° for 1 hour.

(2 loaves)

Personal Notes: Do you remember this bread? Grandma Pearl almost always had it on hand. You kids loved it because it was so colorful.

Zuccini Bread

Carole Laughary

3 eggs, beaten

1 cup oil

2 cups sugar

2 cups grated zuccini

2 tsp. vanilla

3 cups flour

1 tsp. soda

1/2 tsp. baking powder

1 tsp salt

1 tsp cinnamon

Preheat oven to 325°

Bread and Muffins

Grease and flour 2 loaf pans

Mix all ingredients. Bake for one hour.

When mixing, you may add nuts, raisins or dates, if desired.

Personal Notes: The paper this is written on is threadbare with all three kids writing all over the back. There is a note from Mike saying he went bike riding and will be home at 2:20. There is a note from Melissa telling Paula to call Susie Boeller, signed by Melissa on 9-2-79. The paper recipe is in my red recipe box under bread.

This is the VERY recipe I used to fill the freezer the year (on Transit Avenue) that I put in 10 hills of zuccinis, not having any idea how prolific they were. This was all on a city lot. Mike went around the neighborhood with zuccinis in a wagon, first selling, then giving away, then mom made lots of bread. Never grew them again.