

Chicken and Dumplings

By: Mary J. Roe (Matthews)

From: Her daughter, Harriet Matthews

Roast a baking hen or turkey putting a few bouillon cubes in water, salt and pepper. When done take the liquor and put it on top of the stove, adding water if it is a fat hen.

Put 3 or 4 cups of flour in a large bowl, salt and pepper. Add 3 tbs of Crisco to flour and mix well. Then add water to form the dough. Divide and roll out on the thin side. Cut into squares with a sharp knife. Drop into the boiling liquor and stir...repeat. Cook for 15 to 20 min. Eat.

My three granddaughters have great memories of learning and making dumplings with Mom while standing in a chair to reach the table. The floor and they ended up with more flour on it than the recipe. -Harriet-

One of my memories is the story Mom told of how her and Dad met. She and Aunt Sis (Sarah J. Roe) ran away from home. They ended up at a truck stop in Pocomoke City, MD which is the last town before VA on the Delmarva Peninsula. Mom got a job there as a waitress and met my father. He was a truck driver. Aunt Sis got scared and went back home. She was only sixteen. Mom was eighteen. Two weeks after Mom met Dad they got married. Dad said he tried to get out of it but she cried and he couldn't stand it. They got married and it lasted 54 years with 4 children, 6 grand children, and 8 great grand children. Boy I miss them. -Harriet-