

RECOLLECTIONS
OF THE
WILLARD MILLER FAMILY

-- W --

Willard Miller (Pa)

Marvin Miller

I used to go with Willard (Pa) when everything was done with horsepower and manpower. He hauled freight from Price. We would go to the Cleveland Canal on the other side of Huntington and camp overnight! we'd go to Price commission and load up. Camp there one night and to come home the next day. Sometimes we would haul coal from Straight Canyon up and back the same day. He paid \$2.50 a ton and loaded about two tons and delivered the load for \$12.00. Ma Miller thought Brother Ted was puny and he needed cod liver oil. He hated it. So I had to run him down and hold him while she forced it down..which was fun for me. She was a good cook and feed us good and I tried to make some of her recipes when I had to cook later, but it didn't turn out so good.



WILLARD L. MILLER

(Dorothy H. Miller)

I will start with Willard L. Miller.

Pa Miller. The first time I met him, Lucy Hezi introduced him to Mr. Sqyin. I thought Marvin was marrying a woman, not a little girl. So I laughed and told him. I was a woman, and he laughed so hard. He was a lot of fun.

The first time I met Ma Miller, she was so much fun. But

when I saw her the happiest was when we was going to my home town of Dayton, Ohio. She knew we were going to get to go see her

folks in St. Louis, Mo. So we left her there. Then we would pick her up on our way back and I will always remember her cinnamon rolls. They were delicious.

Willard Miller
Lucy Hezi Miller
Utah

Neva Smith

Anna Laura was short and heavy and a jolly person. She worked hard for her family. We had a garden every summer and she weeded and hoed it. Every morning while working in the garden, she sang and could be heard throughout the neighborhood.

One boy who lived a block away and slept in the upstairs of the house said he would wake up every morning to hear singing. One of her little songs she sang a round for us kids once in awhile was:

Sauerkraut and doochie, my gracious ain't it fine. I think I ought to know, cause we eat it all the time. We have it down in the cellar in a barrel, and we stomp it with our feet to make it nice and sweet. She would roll her tongue somehow to make it sound sweet. She had two sayings we never heard from anyone else and didn't know what they meant. She would say mokoekingal and I'll bratherskite you. We still don't know what they mean. I take it bratherskite meant whip us. Also she would say, "You dirty pill."

We never had very much money and times were hard. I heard Moma say more than once she didn't have anything to feed us, but bread and gravy, but we never did go hungry. She canned all the vegetables and fruit she could. She didn't have a pressure cooker so she canned beans and corn and what had to be cooked very long in a copper boiler on the stove for three hours.

We had a cellar outside the house where we stored it after it was canned. She also dried apples, plums and corn was delicious. We didn't have any preservatives as we do now, so the apples turned brown but were delicious when they were cooked and made into pies. She made all kinds of jam and jellies. She made a green tomato preserves with green tomatoes and raisins. She used two cups of fruit to one cup of sugar and had to cook it until it got thick.

Mother sewed a lot and made the boys shirts and my dresses. Until I was about 14 years old, my dresses were made over from ones my Aunt sent.

Mother didn't become a member of the LDS Church until June 1, 1941. She was raised as a Methodist and went to Ferron to a Presbyterian Church with Enid Roberts for awhile. The LDS Church was the only church in Castle Dale, so she went to Ferron as long as she could. After she was baptized into the LDS Church she served as a Relief Society visiting teacher for 45 years.

She made quilts and gave each one of her grandchildren one when they got married.

Mama had training as a practical nurse and helped deliver Louise Seely Sherrill's twin with Dr. Sorensen.

My mother had taken a course in nursing and was with me and took care of me after everyone of my babies were born. She insisted I stay in bed for ten days after. When I put my feet on the floor for the first time, I was so weak and felt like pins and needles were going clear up to my waist. She didn't think I should sponge bath myself. I was moving around too much. I was

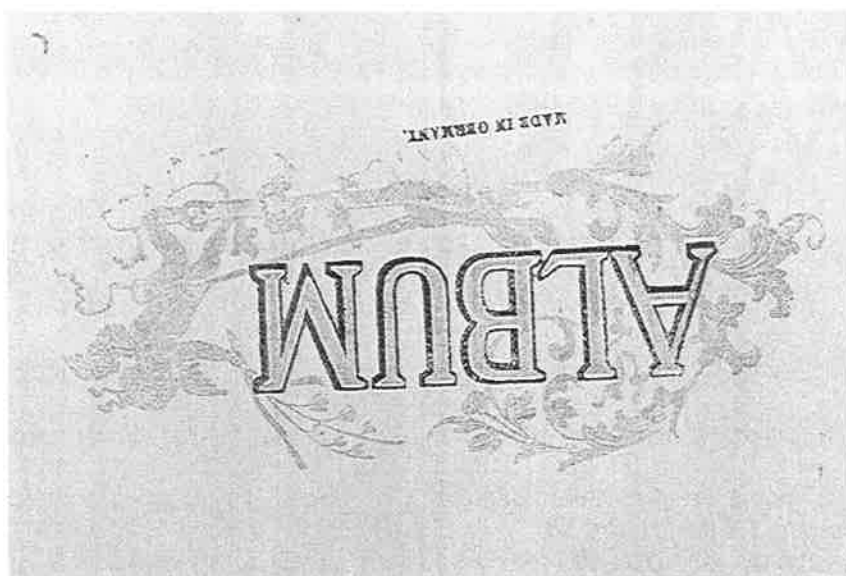
thankful she was there and for her concern, but I am thankful new mothers don't have to go through all that now.

Marvin and I used to fight all the time. Someone told Mama if she got a stingy willow and stung our legs with it every time we got to fighting and made us fight we should stop it, but I don't remember it working for us.

Mama loved to play Rummy 500 when she wasn't married. She would let the cards on the table pile up then take them all and usually beat us at the game.

Mama was sick one time and I was the only one in the room with her at the time. All of a sudden she spoke out and said she was going to throw her shoe at me. I asked her what for and she said for giving my younger brothers a bad time. They weren't around.

Being the only girl in the family, I had to learn to work in the house. Some things I didn't like too well, like ironing and dusting which I usually had to do.



WILLARD MILLER

Willard was taller than Mama, but a good man. He loved to tease and when some of the neighbor girls came to our house, he told them they had to kiss him so they got so they didn't come very often. One neighbor girl he used to rub his whiskers on her cheeks. She would scream and holler and come back for more. He made some of the girls so mad when they had their first baby. He would tell them the body looked just like a black Negro person. He would bet them a pound box of candy and when they would get so mad they felt like they would like to kill him he would say, "Well it looks out of its eyes and so does a black Negro person."

He worked hard and did all kinds of work. Herding and shearing sheep, farming, construction, and tending the jail. There were three men in jail for bootlegging and he would bring them to the house and cook for them. They had their brands on our barn. He also did chores at the slaughter yard for Marvin until he passed away April 1, 1958.

He had a team of brown horses and for a few years he and the town put horns on the horses heads to look like reindeer. They would have a sleigh and the horses would pull it and Santa Claus with his elves every Christmas eve. Papa was Mr. And Mama was Mrs. Claus. They would have a big bonfire on the square and everyone in town would turn out to sing Christmas carols. Then Santa's elves would pass out sacks of candy and nuts to all the kids.

Papa would put his team of horses against other teams in a pulling match for the fairs or Emery County Vocational Roundup (ECVR). He was good to his horses and took good care of them. Every year he killed a beef in the winter and hung it in the granary so it would freeze and when he wanted some to eat, he would bring it and cut a piece to cook. When it gets too warm that it wouldn't keep, Moma canned it. He also killed a pig every year and cured the ham and shoulders and bacon. He had a big wooden box he put them in after rubbing cured smoked salt into them. He did this three or four times before they were cured. He waited a week or so between rubbing the salt in. When we went camping, he made very good sour dough biscuits in a Dutch oven over a campfire. A little song he told us. "I knew a little man, his name was Simon Slick. He owned a mule with dreamy eyes and how that mule could kick. He'd gently telecaple his leg and kick you a half mile. Oh that mule was a kicker, a hungry pot sticker, a kicker no quicker could ever be found."

Castle Dale Jan. 20, 99.
Dear Friends,
Read my little Allen-
m. Wish to some few friends
and choose a leaf written
it. Do write your sentiment
Willard Miller

FATHER AND MOTHER

My mother and father both worked on old-folks committees for a few years and enjoyed it.

For New Years Eve they would have a progressive supper with four or five other couples, then play cards.

I remember when my Dad had his teeth pulled and there was no way for transportation from the doctor's office to home. We had no car and he staggered from the doctor's office to home and got to the lawn while he was still under medication.

The sickest I ever saw my Dad was when he had tick fever. He had been shearing sheep and got bit by ticks. He came home real sick and had big lumps up his arms and one under his arm. He had no appetite for some time and someone told him if he ate Limburger cheese and drank beer, he would get his appetite back and he did and was all right then. The only time he ever spent time in the hospital was over night after some one insisted he go in for a physical.

Speaking of Limburger cheese...one of my girl friends was going to have a baby and was a little bit overdue. My Dad told her if she ate some Limburger cheese it would make the baby come. He said if she held her nose and took the first bit then she could eat more. I don't know that it worked, but my Dad believed and liked that cheese.

My Dad never had a car until my grandfather Miller passed away and he fell heir to Grandpa's 1924 Overland automobile. We called it the cracker box. It was very small. Only four passengers and had a square, little trunk on the back. Papa

didn't even know how to drive at that time. He was so used to driving at team of horses. He hauled all the coal and wood we used in a wagon every fall.

He didn't like very many vegetables, but he did like to go to the garden and pick peas and eat them raw. He liked meat and potatoes and home made bread. He said he would starve to death ten days quicker on bought bread than or nothing. He also liked raw milk and home made bread. When he wanted to rest a few minutes after his dinner, he would lay on the floor by the heating stove with his head against the mop board.

He loved his grandchildren and they each one had their place beside him at the dinner table. When the next one came along, the older one had to step aside for the younger one.

Castle Dale January 24, 1911
Dear Grand Allard
When far away you are carved
and some one put you are
Omar. Remember me for
Grandfather cake and send me
piece of wedding cake. Love
John G. Omar

Willard and Jeanette Tharp

Memories of Grandpa and Grandma

I am the first grandson of Willard and Anna Laura Miller. I am named after grandpa

millar and my dad Leo Tharp. I was born on my dad's 23rd birth day on February 13, 1941

What I remember best about Grandma is that she liked to have a jar of cookies for the

grandchildren when they came around. The recipe I remember that grandma used the most is

Swedish Sugar cookies.

The one thing that I Remember about grandpa is when he came home after working all

day in the field he would lay down on the floor by the wood stove, put his head on the mop board

and take a nap

North Dakota January 22 - 1899.
Dear Son,
Heat me in the oven and be well.
and refuse it not.
And be good, do good,
and you will be happy your days
will be many. God blessing yours,
Richard B. Miller.

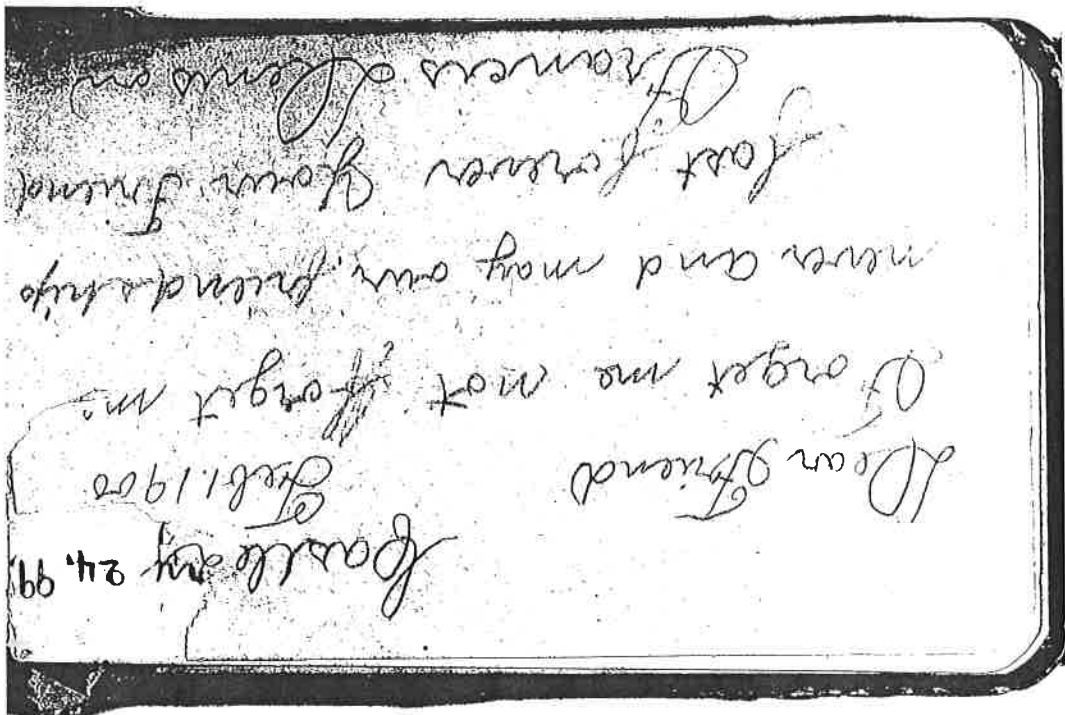
Dick and Vicki Tharp
1513 E Cherry St.
Lompoc Ca, 93436
Memories of Grandpa and Grandma

I remember Grandma Miller saying "Drink your milk it's good for you", and then when older she would say "don't drink milk it's not good for you!"

She made the biggest loaves of bread I have ever seen. The bread was so big, it made the bologna look like little Sausages.

Grandpa Miller would laugh at the kids for crying when they were grinding the horse

radish. I always thought it was funny when the kids would be playing in the grainery and find grandpa's "hidden bottle of booze!"



Favorite memory of great Gram by Donna Tharp Rainwater
I was 6-years old. Gramma had brown eggs. She had polywog
water and you drank out of metal cups.

Little Dale Utah
Jan. 31/1900.
Dear Friend Willard
If you want to laugh just
glance at Mrs. Anthony's
I'm your friend
Hans Jensen

Little Dale Utah
Jan. 31/1900.
Dear Friend Willard
If you want to laugh just
glance at Mrs. Anthony's
I'm your friend
Hans Jensen

Leroy Tharp

My dad acquired the old truck after Grandpa's death. I think it was a 1950 or 51 flatbed. If we, as grandchildren, had kept a dollar for every fishing, hunting trip or ton of coal, or dates this truck took us through or to we would all have been better off.

I liked to go out to grandpa's farm, just east of town, to see the big blow snake that always was in the hay-thatched roof on the implement shed. He was six foot or better.

Bob Brandon, a nephew, when telling us that on a couple of occasions that he made Grandma a little tipsy reminded me that she always told us that liqueur made her legs go woody, well that wasn't always the case. On one occasion when Pa had brought back some moonshine from Ky she tried some and said that it didn't make her legs woody and that it tasted pretty darn good.

Grandma had a 1 1/2-gallon jar in which was placed rocks. They looked like slate or shell and water, which we had to drink. It was her mineral water.

It was not unusual to see Grandma eat raw corn or hamburger. When I was a wee little lad, I thought the etched glass window on the front room door was about the neatest thing I had ever seen. It was of a pheasant hunter, I think, but then again, I was never a wee little lad was I? The secretary in the living or front room was the tallest thing I had ever seen, but when

Grandma rented the little house, the secretary was picked on and

is now in dire need of repair.

We would swing on the front gate of the old wooden picket

fence against the wishes of Grandma.

Grandpa gave us a calf probably in hopes that we, his

posterity, might become farmers, but it never happened.

Back to the story of the calf. About this same time, some

fairly new-fangled contraption called television, at least new to
us, was in use. We got tired of going down to Boatright's to

watch T.V. so we sold the calf for (a bowl of portage) T.V. set.

I remember Grandpa taking me up to the slaughter house and

he would have a buggy whip and he would take a nursing calf and

put it in with a cow, but not its mother. The cow wouldn't let

the calf suck but after a couple of cracks across the nose with

the whip the calf would get to suck.

I remember Grandpa had Mom and Dad take him up to Southeast

Furniture in Salt Lake City to get a new bed. It was the cot

that was in the corner of the dining room. If you ever caught

him sleeping, it was here.

Grandpa liked to go fishing down on the Freemont, but the

only pole I ever saw him use was a telescoping one.

Grandma was out visiting us and fell asleep while watching

T.V., probably the same T.V. we sold the calf for. When she woke

up, there was a fight scene and she looked up and said, "Why

those fighting bastards."

Grandma always had sugar cookies and had them hid in the

pressure cooker, at least it had hook-down locks but didn't have

the steam outlet on the top! she thought she had it hid but not too well. I know she enjoyed us finding them and chowing in. Grandma never threw anything away and that was evident when we would scrounge through the closets and bureaus upstairs and found all those candy boxes and love letters. I can't remember, but Mom has told me the story of when I was being toilet trained. I fell off the toilet at Grandma's and she cried harder than I did. It was pheasant season one year and the Tallierico brothers went over to Castle Dale to hunt and without much success, so they stopped by Grandma's. They were told to check the granary. There was about 20 on the floor. Who can forget ole Red. You could get on from either side and when he got tired of two or three on his back, he would head for the shed and scrape us off. He would duck but we wouldn't. We use to rake up all the leaves and play Fox and Geese and scatter the leaves all over again. Huh Dorothy Lee. Uncle Marv and Aunt Dorothy came up to see us and I was going to go home with them. Well we started and probably made it to Wellington and I had to go to the restroom, but I probably said bathroom. Anyway, I stayed in there until they agreed to turn that Desoto around and take me home. Grandpa always packed around a tin of Velvet and papers in his shirt pocket and I can't remember him wearing anything but a long-sleeved shirt and Levis except at his funeral.

I remember when grandpa died, I was out playing with some friends when they told me and I thought it was an April Fool's joke. I can't ever remember Grandpa being sick or ill.

I have a Centennial Volume of Missouri Methodism which belonged to Grandpa and it contains a picture and an article on her grandfather Woods.

More than once Grandpa mentioned Joe Biddlecome and after reading Pearl (Biddlecome) Baker's book Robbers Roost Recollections, I wondered was Grandpa the unknown Miller mentioned?

Grandpa's name for any liquid other than milk, coffee, water or beer was belly wash.

Castle & O'Leary
 I can't find it
 when I get married
 and have my sons
 I out get high time
 and put on also
 from your hand
 O'Leary

Lou Ann Miller

Memories of Grandpa and Grandma

I remember the summers I spent with my grand mother, I would wake up to hear her singing, she had her bonnet on and was ready to start weeding the yard or the garden. I

remember going out to the Raspberry bushes the first ting in the morning and picking fresh

raspberries for our cereal. Who could forget the fresh butter and the ice cream in the old churn.

She would tell us to go down in the cellar and get some fruit or something for dinner and I

remember it was always damp, dark and had a funny smell, (I didn't really like going down

there). Then there were her flowers. I remember her boiling egg shells so she could put them

around her roses, and her African violets, and of course the snap dragons. Then of course there

was every card, every empty box of candy, every doo dad you could think of that someone had

given her, that she kept forever. We would sometimes pop in unannounced, and it was "if I'd

known you were coming, I could have fixed something to eat." Here comes all the food in the

refrigerator and by the time lunch was ready, she had spread out an eight course meal. **That was**

grandma!

And then there was Grandpa! LeRoy and I had our special places around the dinner

table, it was on each side of grandpa. That is until the other grandkids got old enough to sit at the

table, then we had to move on around. There was the time we were going to have chicken for

Sunday dinner and grandpa told me how to catch those old chickens. We went to the chicken

house and I reached up and grabbed one by the legs. It must have scared me worse than the

chicken. I remember one year we went on a picnic for the 4th of July, and when ever we went,

there was still snow on the ground. Grandpa got some snow and washed my face in it. I felt so

bad to think he would do that on my birthday.

Memories of Dad Miller

by Dee

I remember when I helped Dad take the first water troughs from Upper Joe's Valley to East Mountain for cattle. We had two wagons and two teams of six horses. It was really a big job and it took us a week. Later, I had to go up and show the church the way we went so they could build a road to their mine. I remember when I was about 13 and I was mowing hay on the farm at Poverty Bench. I stood up to whip the horse and he jumped and I fell off the mower into the cutter bar and cut my chin and neck and shoulder really bad. I was alone and I managed to get to the old house there and passed out on the bed. When Dad came and saw me, it really scared him and he got me on the horse with him and ran her all the way home; she was ready to foul and she lost the colt. I had a lot of stitches. I used to go sheep herding with him. Once we were going to Mounds to put sheep on the train to be sold. It rained and was so muddy the wagon kept getting stuck; it would sink in the mud up to the axles. It took us about two weeks to get there and back. He could really be tough, too. Once he told me to go tend cows and not let them come home. I went swimming and the cows went home. Dad came after me and he didn't wait for me to get my shoes on. He was on a horse and he ran me all the way home whacking my butt with a hard twist all the way.

Memories of Mom Miller

by Dee

Before Mom was baptized into the Mormon Church, she went to a church in Ferron with some other ladies. She used to make me go with them; the other kids didn't have to go. guess she thought I needed it more. In those days, she called Mormons "Zion's Crazy Mormon Idiots." But after she joined the church, she really enjoyed it and liked being with the other ladies. She was always after Dad to go to church, but didn't make much headway. But Dad did help build the church there.

Mom loved to sing and cook. She always had something good to eat. She was a happy person. she called us kids "pills." I used to help her keep the tub full of water that was above the cooler to keep food cool. She was short and had a hard time reaching things. I'm sure I gave her plenty of problems, but she was a loving, wonderful mother and really loved her kids and grandkids.

Castle Bala Jan 20, 99
Dear Brother,
On this leaf is memory just
Changing name forever rest
Your sister well-wisher
Dagmar Miller

Memories of Mom and Dad Miller

by Doris

I have very good memories of Dad and Mom. When Dee first took me home, they had never seen me and probably never heard of me. Dad started right in teasing me and I liked him a lot and got so I really loved him. He was a hard worker and always friendly to everyone and was very much liked and respected. He seemed to love being out to his farm. He also loved horses and took very good care of them. He loved his grandkids and they loved him--he teased them, too. I always remember him in his long-sleeved shirts buttoned at the wrist and neck. In his jeans and wearing his old sweat-stained hat and rolling a smoke. I don't think Mom liked me at first, and I can't say I blame her. When a stranger walks in and is introduced as your daughter-in-law, it has to be a shock. I was very shy and I'm sure hard to get to know. But she was good to me and I got so I loved her very much. She was a wonderful cook and always busy. she loved working in Relief Society and singing hymns. I remember putting her hair up and visiting Allred's and Bell's with her. I remember going to a lady's who had a baby, way up on the bench. She bathed the baby and the lady did dishes and cleaned up. She did that for ten days and I'm sure she did it for a lot of people. She was a very special lady.

MY MEMORIES OF GRANDMA and GRANDPA MILLER

The house, big round dining room table. The stairs, the back porch and the smell of a crock of sour dough. Getting up on cold mornings, grabbing my clothes and running down stairs to get dressed in the kitchen because I knew it would be warm, no matter how early.

The smell of grandmas kitchen, sugar cookies, soap and all of the time she spent at the old wood stove.

The mulberry bush and trees in the front yard, white fence, swinging on the gate, playing in the ditch.

The smells of the corral and the granary, dust, manure, leather and gunny sacks (I liked them all).

Grandma.... Short, warm, a little funny, but loving and caring. A great cook. Flower print dresses and aprons.

Grandpa.... Watching him role a smoke (always fascinated me), old gray felt hat, jeans and lace up shoes. Going out to the farm with him to tend the water. Big (at least it seemed like it then) rough, hard working hands. I don't recall ever seeing grandpa clean shaven, but I never saw him with anything more than a day or two worth of beard.

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Remember me dear Willard
When on these lines you left
Remembered was to you
Who ever this in your book
Your friend & family in the same way

Remember me
Dear friend
Castle Lake Jan 24. 1899.



Some of my earliest recollections of Grandpa and Grandma Miller are of their big house in Castle Dale, Utah at the bottom of a big dirt hill. They owned property on both sides of the road, and Grandpa ran cattle.

One early summer morning, Grandpa took me out of the house and set me on the back of a huge white-faced bull. The bull followed Grandpa around and around the corral. That's still my only time bull-ridin' (thank goodness).

I remember Grandma's big old wood/coal stove with the hot water tank attached to the left of it – the oven was to the right and there was a warming bay up above the cooktop. Grandma's house always smelled like cookies and cakes and other things kids loved, and there was NEVER an empty cookie jar!!

Kerry L. Miller
(son of Dee & Doris Miller)

Mom and Dad

By Ted

I remember one time Pa and me were out in the field and had an ornerly cow with a calf, and I was going to cut the cow out of the corral so we could mark and brand the calf. The cow took after me and chased me out of the corral. So I got on old Red and I cut the cow out and roped the calf and handed the rope to my Pa and I was going to throw the calf and the calf took after me. Pa sat up there and let the rope slip so that the calf could get after me more and Pa was laughing.

My memories of the sour dough biscuits Pa would make in the Dutch oven whenever we went camping or on a picnic!

Also one time when I was little, Grandma Wood had been to see us and had left her white comb. I got to teasing Mom and she threw the comb at me just as I went through the door. The comb hit the door jamb and broke all to pieces.

Other times I would tease Mom and Mom would get mad and go to hit me and I would hold her hands and laugh and pretty soon, she would be over it!

One time after Marvin and I got out of the service, Mom and I were making Marv's bed upstairs, and she found some mothballs in a plastic bag. Mom thought they were candy and she put one in her mouth and asked if I wanted one...about that time she started to spit and sputter!

Another time, when Mom lived with Herman, I had some fake barf and I started for the bathroom and as I went by the cupboard, I put it on the corner and I said, "I'm sorry, Mom, I

couldn't make it to the bathroom." Mom went and got two pieces of cardboard and was going to clean it up--she just took it all in stride!

Dear Friend
Happy is the cat Happy is the kitten
But sad is the little boy that got
the mitten
Yours Friend
Along o. & Wale

Castle Dale Jan 20/87
Willard Miller
Nothing is impossible to a Strong
man.
Yours Friend
A. H. Jacobson

WHAT I REMEMBER ABOUT

GRANDPA AND GRANDMA MILLER

(Thea Nicodemius Miller)

I was very small when we lived upon the hill in Castle Dale. Grandpa would come and get Tressa and me and take us to his house at the bottom of a steep hill. Grandpa would put me on his lap and let me drive down the hill. I remember trying to put the truck in the ditch more than once.

Grandpa gave us our first shower bath with the hose much to the disapproval of Mom.

Grandpa was tall and thin and enjoyed having us around. He had a big red horse (Red) and would put Tressa and me on it and would lead him around the corral, sometimes saddled, sometimes not.

When I was 2 1/2 months old we lived with Grandpa and

Grandma.

Grandma was a very short person and kind of on the heavy

side. She was able to stand up straight underneath my Dad's arm if he held it out straight. She was only 4'9"

When Grandpa took us to his house, Grandma would let us have a tea party with pumpkin seeds, usually one of us on the front porch and one on the back. These were our playhouses. She would

make us dandelion salad, and I can't remember what it tasted like or how she made it. She always had cookies and other things as

well.

I remember her making dolls out of flowers. I can't remember the name of the flowers, but they looked something like

this. She put them on with either string or toothpicks, one

flower for the body, two for the legs and arms, one flower for

the head. This is what it looked like:

The flowers first grew around her house and were pink or

red.

Grandpa would get up early and build a fire and if I was

awake, he would give me a bottle and play with me.

We went up into the mountains (Joe's Valley) for a day. I

was hot so Tressa and I were walking in the stream and Grandma

was mad at one of us, it was that time of month, and she thought

it would be in the water.

We finally talked her into coming in with us and we had a

lot of fun. It was hot.

I remember Grandma coming to stay with us in Moab. She was

making cinnamon rolls. Tressa was chewing gum and popping it.

Grandma asked her to stop, but she just couldn't, so Grandma

smashed a cinnamon roll in her face. Tressa was really surprised

because Grandma had never done anything like that before.

While Grandma was with us in Moab, we went for a ride and we

stopped by the side of the road for something and she was sitting

on the passenger side. When she got out of the car she was

looking over a cliff. She had a fit so Dad had to go get her and

walk her around to the other side. I don't think she liked the

height.

Whenever we went to see Grandma she would always have to say

all her children's names and all her grandchildren's names too,

but when she came to mine, I would answer but she would always

tell me I was Tressa and she was me. She would also ask us if we had seen her scissors that she had looked high and low for them, but could not find them. Then she would make us look for them, and we always found them.

Grandma Miller would always talk to the T.V. if she was watching a show that had a bad guy sneaking up behind the good guy. She might say he is behind you, look around and be aware of what he is planning on doing.

I think that we would see Aunt Neva sometimes when we were staying at Grandma and Grandpa Tallerico, but I am not sure.

I remember that we had gone to see Aunt Neva one day and all of us got in the back of a truck. It was a big truck and high off the ground. It had something like a wooden fence around except for the back which was open. Someone had placed two or three big hunting dogs in the truck also. I was trying to get out of the truck when one of the dogs knocked me out. I didn't care for the dogs anyway, but liked them even less after that.

Aunt Neva always enjoyed having us around and liked having us drop in on her. She made it a point to come and see us after we were married and were down to Dad's house.

When we were small and at Easter everyone would come down to Moab. We would go up to the Arches for a picnic. It seemed like we had a house and yard full of people but we enjoyed it a lot.

Without knowing it, I named one of my daughters after Aunt Neva. Ilene May. Ilene was only a couple of months old when we came back to Utah for the Miller reunion. I was very protective of Ilene and would not let anyone hold her and carried her around

in a carrier. It was almost time for us to leave when Aunt Neva asked to hold her and that is when I found out Aunt Neva's middle name was also May.

Cattle Sale, Wed Jan 19/99.
Dear Pupul: -
Of all things you ask,
+ ask understanding.
Your loving and teacher
J. J. Hammond

Cattle Sale, Jan 24/99.
Dear Friend
Remember me when this you
see and take a little calmip
Tea
From your Friend J. J. Hammond

Grandma and Grandpa Miller

Tresa Christensen

My name is Tresa Ann Miller Christensen.

I am going to be writing some memories of my Grandmother and

Grandfather Miller.

I was only about three or four years old when Grandpa Miller died, so I don't remember much about him. I do remember him

liking us kids though. I remember him letting us sit on his lap

and drive the pick-up truck.

I was a senior in high school when Grandma Miller died, so I

do have some memories of her. They were all good ones. I think!

What I mean is one time she was visiting us in our house in Moab

and she was, of course, baking. She was making cinnamon rolls. I

was there watching her (no I didn't learn anything) and I was

popping my bubble gum...just a popping away. She asked me to

quit popping it. So being the good kid I was, I stopped. Well

for awhile, anyway. Popping my gum was a habit and I had

forgotten to keep stopped. So there I was popping my gum again

and she didn't give me another prompt to quit, she just picked up

a cinnamon roll that was frosted and smashed it in my face!!!!

I also think I was the only grandchild she spanked. I don't

remember what that was for, but I remember some of the family

saying when I bawled, I never quit. I think, in my mind, that

was why I got the spanking.

Grandma made the best cookies. They were flat and lacy and

had chocolate chips in them. I sure hope someone turns in that

recipe, because I don't have it. They probably won't taste like Grandma's anyway.

One time Grandma was tending Thea and I and she went

somewhere, just outside for something and Thea and I had a ball throwing popcorn all over the house. I don't think we were her favorite grandkids. Do you?????

Another thing I remember about Grandma is at bedtime when we

would stay overnight, I would be on the couch and Grandma's room was close by and I would hear her say her prayers. She set a good example for me, not that I always followed that good

example, but it has been something that I was glad that I knew

about my Grandma.

Here's one on Aunt Neva.

She was looking out the window when she should not have. To and behold she spotted a certain person relieving himself. She laughed so loud and so hard like only Aunt Neva can. The

unsuspecting person remains anonymous.

Dear Grand
that I not loved you quite enough
you might have loved me more.
From your friend
Blanch Jensen.
Jan 23, 1899
Seattle, Wash.

Jack and Evelyn Brandon
508 south C St.,
Lompoc, CA 93436
Memories of "Willard and An Laura"

I and my younger brothers Scott and Bob lived in Molyand Utah and spent a lot of time visiting our grandparents in Castle Dale in the 1920's. Neva was my age and in the same grade in school. Marvin was "The Big Brother" to us all. Dee was between Scott and Bob, and Elwood was the youngest. It wasn't Uncle Willard And Aunt Anna Laura it was "Willard and An Laura". We spent a lot of happy hours at their old place in Castle Dale and we always visited them on trips back to Castle Dale after our family mover to California in 1932. Willard was always nice to us kids and sis everything he could to make us feel welcome, like wise An Laura. I remember Root Beer, Malt Beer, Water fights, Horseback rides. One year Willard and An Laura were Mr & Mrs. Santa Clause, Riding into the town square on Christmas Eve to a huge bonfire in a 2 horse sleigh. I was on the brownies who helped pass out the goodies!

An Laura's home made bread was really something! After we grew up and when we visited we would usually do something crazy like turning the chairs over while An Laura was out and she would get the biggest laugh of those pranks. We also did a lot of teasing the younger kids, especially Dee and the used to give his mother a bad time by ignoring her directions. I remember one of the ditties An Laura used to sing "Down by the garden gate, there was a little rattle snake; it ate so much jelly, it made it's little belly ache".

Robert E Brandon
3635 Arbolado Dr
Las Vegas, NV 89121
Memories of Aunt Anna Laura and Uncle Willard

Aunt Anna Laur and Uncle Willard were and are among my favorite relatives. I have many fond memories of summers at their house when I was a growing boy, and with my cousins. Dee and I (when not Fighting) would tease Ted (Elwood) and Neva and Anna Laura. Willard and Marvin were usually with the sheep on the mountain.

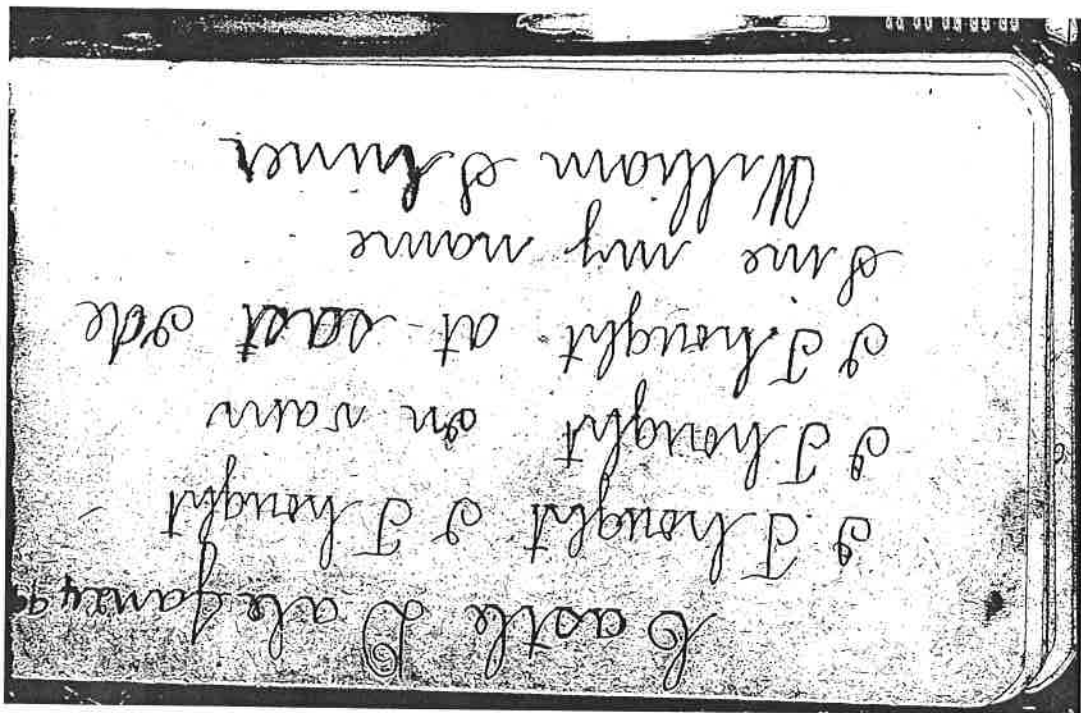
I remember Neva and Anna Laura slaving in the hot kitchen canning vegetables meat etc. Baking cinnamon roles and bread. I always said her bread, hot fresh from the oven was better than cake. I especially liked it with fresh churned butter and cold milk.

I remember one summer Dee and I were going to the ECVR (Emery County Vocational Round Up) the big summer rodeo. Anna Laura told Dee to do some chores first. He was

stubborn and said no he wanted to go to the rodeo now. Anna Laura got a switch and took out after Him on a dead run. Dee beat her to the apple tree and climbed up as high as he could go. No amount of threats or coaxing would get him down. He said he was looking for ripe apples. After a bit Anna Laura went back to her chores and Dee and I lit out for the fair grounds. I also remember when we locked Ted in the out house and while he howled we sang

"mucic in the toilet made by little Ted". Until Anna Laura came out and chased us away and rescued Ted.

I recall in later years when I was working at temple mountain in Moab, I would stop and spend the night with willard and Anna Laura. Willard would be up before dawn, get the stove going and make coffee, best dang coffee in the world. His receipt was "two hands full to any size pot and boil like hell". Then he would go out to the smoke house and bring in the venison



As ever cousin Bob and Mary

ham which he would cook for breakfast "man was that good"! You kids will remember the gags I used to play on Anna Laura and you. Like the long cigar ash that would not fall into the ash trays Anna Laura would carry around. I also made a Margarita or two for her and got her tipsy once. Some times I would stop by and no one would be home so I would raid the bread box for bread and cinnamon rolls, then leave a \$5 bill hanging from the light cord. I still have Dorthy's human hair wig which I inherited from her to use in my Halloween get ups with teeth etc. One time we visited Anna Laura with my mother and Aunt Norma and she wanted us to stay until Elwood got there and every 5 minutes she would say "Oh I wish Elwood would come. Where is that boy. Oh I wish Elwood would get here". That phrase has become a by word with us when we talk about the Miller. "Oh I wish Elwood would come".

S. W. Brandon
 9927 Bonnie Vista Dr.
 La Mesa, Ca 91941
 Memories of Anna Laura and Willard
 I have many fond memories of the summers spent with Willard, Anna Laura, and their
 children (my cousins) in Castle Dale when I was 10 to 13 years old.

Castle Dale June 1902
 Dear Friend,
 Love many, trust few
 And always saddle your own
 You found
 Leah

Castle Dale Utah
 Jan 9th 1902
 Dear friend Willard
 When you are far across
 the sea it is the 10th thing of me
 your friend
 Boyd Clouston

Dear Friend
 With earnest feelings I shall pray
 for thee when I am far away
 Your friend and well-wisher
 Stephen Peterson.
 Battle Lake, Jan. 24, 99

Dear friend
 I have many friends who
 may die but never shall I
 get you out of my mind
 Truly
 Battle Lake Jan. 27, 1899

Dear friend
 I had day so long ago.
 Oh, sweet and fair Oh. rich and rare
 Your friend
 Battle Lake
 Jan. 28, 1899.
 Battle Lake, M. Reynolds.

Dear Dad
 I heard
 the oldest man
 and ever lived died
 A few
 from a friend
 1900
 1900
 1900

Dear Dad
 I heard
 the oldest man
 and ever lived died
 A few
 from a friend
 1900
 1900
 1900

Dear Dad
 I heard
 the oldest man
 and ever lived died
 A few
 from a friend
 1900
 1900
 1900

Castle Dale
Jan. 24, 99
Dear Willard
A day for toil, an hour for
rest for a friend like you
your friend
Amie

Castle Dale Utah
Jan 24 1899
Dear Friend
When rocks and hills divide
us and you no more of all
just take a pen and paper
and write him some
your friend, Louise

Castle Dale
Dear Willard
To rest one hour in morning
casket for your friend.
Amie

Dear Friend
 I am writing you
 a few lines
 to let you know
 how much I
 am thinking
 of you and
 how much I
 am
 Yours truly
 J. M. W.

Dear Friend
 I am writing you
 a few lines
 to let you know
 how much I
 am thinking
 of you and
 how much I
 am
 Yours truly
 J. M. W.

Dear Friend
 I am writing you
 a few lines
 to let you know
 how much I
 am thinking
 of you and
 how much I
 am
 Yours truly
 J. M. W.

IF YOU HAVEN'T NOTICED, MOST

OF THE MILLERS LOOK *SLIGHTLY* MALNOURISHED,
SO...WE BETTER FIND A LITTLE SOMETHING TO

PUT SOME MEAT ON THEIR BONES !

REMEMBER TO EAT DESSERT FIRST. IF YOU DON'T, YOU
MAY NOT HAVE ROOM FOR ANY !

RECIPES

HAPPINESS IS:

"The warmth and thrill of a tear shed in joy."
"Enjoying a good laugh"

WINDOW WASH

1 pint rubbing alcohol
1 t. ammonia
1 t. liquid ivory or dish soap

Fill gallon with water and let it stand until it settles. Then fill a spray bottle and go to work. Blue food coloring may be added.

CANKER MEDICINE

Anna Laura

1 c. honey
1 1/2 c. sage tea
1 c. sugar
1 c. bayberry bark. Boil in tea
1 t. golden seal
1 t. alum
1 t. borax

Bring to a boil. Make tea of sage and bayberry bark

CHILI SEASONING MIX

1 T. all purpose flour
2 T. instant minced onion
1 1/2 t. chili powder
1 t. seasoned salt
1/2 t. crushed dried red pepper
1/2 t. instant minced garlic
1/2 t. sugar
1/2 t. ground cumin

Combine all ingredients in a small bowl until evenly distributed. Spoon mixture into 6-inch square of aluminum foil and fold, to make air tight. Use within six months.

CHILI

1 lb. Lean ground beef

1 (15 1/2 oz) can kidney beans

2 (16 oz.) can tomatoes

1 pkg. chili seasoning mix...see above

Brown beef in medium skillet over medium high heat. Add all. Reduce heat and simmer ten minutes. Makes 4-6 servings.

TACO BAKE

1 lb. Ground beef
 1/2 cup onion
 1 envelope taco seasoning
 1 can tomato sauce
 1 can corn (whole kernel)
 2 cups cheddar cheese
 2 cups bisquick
 1 cup milk
 2 eggs
 Heat oven to 350. Fry beef and onion, drain. Spoon into ungreased 13" x 9" pan. Stir in taco seasoning, tomato sauce & corn, sprinkle with cheese. Mix rest of ingredients and put on top of beef mixture.
 Bake 35 min.

SMOTHERED BURRITOS

1 lb ground beef
 2-3 cans homel chili with beans
 1 pkg tortillas (fajita size)
 2-3 cups shredded cheddar cheese
 1 diced onion (optional)

Cook beef & drain, add chili. Simmer until hot. Heat tortillas in oven just until warm. Spray pan with cooking spray or lightly oil. Lay tortilla in pan and fill tortilla with beef mixture, top with cheese and some onion. Fold tortilla around mixture, put some of the beef mixture over the top, add more of the cheese and onions. Heat in oven until all the cheese is melted or until burrito is hot. Serve with salsa, sour cream or your favorite mexican topping.

OATMEAL COOKIES

4 cups sifted flour
 2 tsp soda
 2 tsp salt
 3 tsp cinnamon
 4 cups quick oatmeal
 1 cup brown sugar
 1 cup white sugar
 Sift flour, soda, salt and cinnamon and add remaining ingredients. Bake at 375.

By Blanche Wayman

BARBEQUE BEEF SANDWICHES
(Christina Tharp Newby)

2 lb. Beef roast
2 T. margarine
1/4 C. minced onion
1/4 C. white vinegar
1/3 C. brown sugar
2 t. dry mustard
2 T. Worcestershire sauce
1 C. ketchup

Bake roast until tender. Pull into strips. Blend remaining ingredients and mix with beef. Heat. Put over favorite bread or rolls.

SPAGHETTI SEASONING MIX
(Dorothy Tharp)

Make a mix:
Lasagna and pizza sauce to
1 T. instant minced onion
1 TR. Parsley flakes
1 T. cornstarch
2 t. green pepper flakes
1 1/2 t. salt
1/4 t. instant minced garlic
1 t. sugar
3/4 t. Italian seasoning (or combination of Italian herbs,
oregano, basil, rosemary, and thyme, sage or marjoram)
combine all.

Spaghetti Sauce:

1 lb. Lean ground beef
2 8-oz. Cans tomato sauce
1 6-oz. Can tomato paste
2 3/4 C. tomato juice or water
1 pkg. spaghetti seasoning mix (above)
Brown beef and simmer 30 minutes, stirring occasionally. Cook spaghetti. Add all. Makes 4-6 servings.

MEXICAN HAYSTACKS
(Thea Nicodemus)

Nacho chips, hamburger, taco seasoning, chili beans, refried beans, salsa (if beans are thick), grated cheese, lettuce, chopped tomatoes, diced olives, sliced onions, sour cream. First layer is nacho chips. Brown hamburger and drain. Add taco seasoning and simmer. Chili mix and refried beans and salsa if the beans are too thick. Then sprinkle cheese, lettuce, tomatoes, olives, onions, sour cream and etc. on top.

DILL PICKLES

Nela

Boil together:

1 t. powdered alum

3 C. water

1 C. vinegar

1/4 C. salt

Sterilize jars and pack with cucumbers, dill, garlic, 1 T. pickling spices and 1 t. horseradish.

Pour hot liquid over cucumbers and seal. Makes 2 quarts.

OLE BISCUIT CHILI

Nela

1 lb. ground beef

16 oz. can tomatoes, undrained and cut up

15 oz. can kidney or chili beans undrained

10 3/4 oz. can tomato soup

1 C. chopped celery

1/2 C. chopped onion

2-3 t. chili powder

1/4 t. pepper

1 can - 10 Hungry Jack refrigerated flake biscuits

1/4 C. cheese-flavored crackers or seasoned croutons

Heat oven to 375° oven. In large skillet, brown ground beef!

drain. Add tomatoes, beans, soup, celery, onion and spices. Mix

well. Heat until bubbly. Simmer while preparing 10 biscuits.

Dip tops in crushed crackers. Pour hot chili mixture into

ungreased 2 1/2 qt. shallow casserole. Arrange coated biscuits

on top. Bake at 375° for 13-18 minutes or until biscuits are

deep golden brown.

Tip: Chili mixture may be prepared in oven-proof skillet, topped with prepared biscuits and baked as directed.

TERIYAKI JERKY

(Dorothy) Thap

1/2 t. salt

1/8 t. pepper

1/2 t. ground ginger

2 T. brown sugar

1 clove garlic

1/4 C. soy sauce

1 lb. lean meat, sliced 3/4" to 1/4" thick

Marinate six to 12 hours in refrigerator. Smoke until done. He uses ground meat only he doesn't marinate it.

PICKLED EGGS *New Smith*

2 T. sugar
1 t. ground mustard
1 t. salt
2 c. cider vinegar
1 t. mixed spices
few drops of red food coloring
10-12 hard-boiled eggs
Mix ingredients together. Simmer 8-10 minutes. Strain, pour over eggs and let stand two days.

VERMICELLI SALAD (Pasta Salad) *New Smith*

32 oz. Vermicelli noodles (long noodles)
1 large bottle Craft Italian dressing
1 jar salad supreme
1 chopped red onion

Cook noodles, drain, rinse with cold water and add all other ingredients and let sit overnight.

Add cut-up tomatoes, peppers, celery, cauliflower, broccoli, carrots, radishes. Any of these, some of these or any other raw vegetables you can think of.

BROCCOLI CHOWDER *New Smith*

5 c. water
6 t. chicken bouillon
2 T. butter

Put pkg. frozen broccoli in water and pkg. macaroni shells (bigger than salad noodles) in water. Bring to a boil. After the noodles are tender, add 1 lb. Velveta cheese or 1 jar Cheese Whiz. Add 6 cups of milk. Heat through. Optional: grated carrots.

SOURDOUGH PANCAKES

Marv Miller

2 c. dough
1 egg
1/2 t. salt
1/2 t. soda
1 T grease

Mix well. Fry in skillet till brown on one side. Turn over and brown on other side. Cover with butter, eggs, bacon and syrup and eat. Feed leftovers to the dog, or make biscuits out of thickened dough.

COTTAGE CHEESE SALAD

Set 1 3-oz. Pkg. Lemon and 1 pkg. Lime Jell-O with 2 cups hot water. Let stand until partly set.

Meanwhile cut up fine 1 cup of walnuts, 2 or 3 sticks of celery.

After Jell-O is partly set, add celery, nuts, 1 pt. Cottage cheese, 1/2 c. salad dressing, 1 small can crushed pineapple, 1 large can of evaporated milk. Mix good and set in refrigerator.

MOLDED CHEESE SALAD

2 small pkg. Lemon Jell-O. Add 2 cups boiling water and stir until dissolved. Put in fridge and leave until partially set.

1 can small crushed pineapple
1 1/2 c. sugar
1 T. lemon

Cook above ingredients for 10 minutes. While boiling, then cool. Whip one pint of whipping cream and add the Jell-O, pineapple mixture and 1 c. grated cheese. Chill

PICKLED CARROTS

5 c. sliced carrots, cooked 5 min. drain.
1 purple onion, sliced or chopped
1 green pepper, sliced or chopped

Combine 1 can tomato soup

3/4 c. sugar

3/4 c. vinegar

1 t. prepared mustard

1 c. oil

1 t. salt

1 t. pepper

1 t. Worcestershire sauce

Pour the above mixed dressing over the vegetables and refrigerate for 12 hours. Will keep two weeks. You can add more carrots, onion and green peppers as the other is eaten.

Ivessa Miller Christensen

PUMPKIN COOKIES
In case Cousin LouAnn didn't send in her recipe

1/2 C. shortening
1 1/2 C. sugar
1/2 t. soda
1 t. vanilla
1 egg
1 C. pumpkin
1 t. baking power
1/2 t. salt
1 t. cinnamon
2 1/2 C. flour
chocolate chips

POOR MAN'S FRUITCAKE *Neva*

Boil 1 lb. Box of raisins in 2 C. water for 10 minutes. Add 2 cups sugar, 1 cup shortening, add 2 cups cold water and let cool.

Mix 4 C. or sifter of flour

2 t. cinnamon
1 t. nutmeg
1 t. allspice
1 t. baking powder
2 rounded t of soda
1/4 t. salt
3 T. cocoa

Mix together and put in greased loaf pans. Bake at 350 for 1 hour. Nuts, fruit, gumdrops, candied cherries can be added if desired or any of the above.

Nova

BASIC FOR SWEET DOUGH (for cinnamon rolls)

3 yeast cakes put in 1/2 cups warm water
2 cups milk, scalded and cooled
3 eggs beaten well
1 C. sugar
2 t. vanilla
1 t salt
Flour to make a stiff dough.
Mix as for bread. Let rise twice and roll out thin. Spread with
melted butter and sprinkle with cinnamon and raisins or chopped
nuts or both. Roll up and cut in thin slices. Let rise and bake
at 350 until brown.
Ice tops while warm with 1 pkg. powdered sugar, enough creamy ml
and large T. melted butter to make soft icing. Add 1/2 t.
vanilla.

RASPBERRY JAM Nova

4 1/2 C. sugar
5 1/2 C. finely ground green tomatoes
1 large pkg. raspberry Jell-O
Boil tomatoes with sugar at a full rolling boil for three
minutes. Turn off heat. Add the Jell-O and stir thoroughly.
Pack in sterilized jars and process 10 min in hot water bath.
Yield 3 1/2 pints.

LEMON JELL-O CAKE Nova

Mix:
1 pkg. of lemon Jell-O with 1 C. boiling water and cool
1/2 C. oil
1 pkg. yellow cake mix
4 eggs beaten in 1 at a time.
Mix well 1 1/2 T. lemon juice
Add Jell-O mixture.
Bake at 350 for 45-50 minutes.
When baked with tooth pick, pick full of holes and mix juice of 2
lemons, 1 C. powdered sugar and put over cake while hot. Do not
use no-name brand cake mix. Bake in 9x13" pan.

FRESH STRAWBERRY PIE

Nov 2

2 c. boiling water
1 1/2 cold water
1/4 t. salt
1/4 c. lemon juice
2 1/2 c. sugar
3/4 c. cornstarch
2 (3 oz) pkgs. strawberry Jell-O
7 c. strawberries

Make paste with cold water, sugar, cornstarch and salt. Pour into boiling water and mix well. Cook until thick, about 3 minutes. Add Jell-O and cook 1 more minute. Remove from heat. Add lemon juice and chill. When cold add strawberries and pour into baked pie shells. Let set three hours before serving. Top with whipped cream to serve. Makes 3 pies.

SOFT HONEY CAKE

Dorothy Miller

1 c. butter
2 c. honey
2 eggs
1 c. buttermilk
1/4 t. salt
4 c. flour
2 t. soda
2 t. ginger
2 t. cinnamon

Cream butter and honey well. Add beaten eggs, and sour milk. Mix flour (sifted) with soda, spices and salt. Mix well and bake in two layers in a slow oven 275° for about 30 minutes. Watch closely for honey cakes burn easily.

TOFFEE

(Given to Thea Nicademas by Dorothy Tharp)

1 lb. Butter or margarine

2 c. sugar

1 t. vanilla

6 T. water

Put chopped nuts in a square cookie sheet with sides (not greased). Put water in cup. Get butter unwrapped. Warm the sugar (skin warm). Add butter water to vanilla. Cook fast on high heat until thick and brown. Stir constantly. It's done when it leaves the sides of the pan.

(Barbara Keller gave to me. She said make it in a heavy pan. Cook to just this light brown color. Everyone liked it!)

TOFFEE

Dorothy Thompson

1 lb. Butter
1/2 c. water (a little less 6 T.)
1 t. vanilla
4 cups sugar

In a heavy pan and wooden spoon and add butter to sugary. Cook fast till light brown in color and will not stick to pan. Stir chopped nuts in pan.

TWO-WEEK BRAN MUFFINS

(Mayreen Dickmore)

3 c. whole bran
1 c. boiling water
2 eggs slightly beaten
2 c. buttermilk
1/2 c. salad oil
2 1/2 t. soda
1/2 T. salt
1 c. sugar or 3/4 to 1/2 c. honey
2 1/2 c. flour

In a large bowl mix. Boiling water and bran stirring to moisten evenly. Set to cool. When cool, add eggs, butter, milk and oil. Stir together and soda, salt, sugar, and flour. Then stir into bran mixture. Bake in a 425° oven 20 minutes in muffin tins. Filled 2/3-3/4 full. Batter may be kept in refrigerator in tightly covered container. Keeps about two weeks. Use as desired.

BANANA BREAD

(Dorcia C. Tellerico)

4 c. flour
1 t. baking powder
1 t. baking soda
1/2 t. salt
1/2 c. butter
2 c. sugar
2 eggs beaten
4 large ripe bananas, mashed
6 T. commercial sour cream
2 c. chopped nuts

Cream butter and eggs and sugar. Sift, flour, baking powder, soda, salt. Add mashed banana. Stir well. Add flour mixture alternately with sour cream. Add nuts and mix. Pour into greased and floured 4/8" loaf pans. Bake in preheated 350 oven. About 50 minutes or until a toothpick comes out dry.

APRICOT RASPBERRY JAM

(Neva)

5 c. crushed apricots (or peaches)

1 (10 oz) pkg. frozen raspberries

2 c. crushed pineapple

7 c. sugar

Mix together. Cook 20 minutes (rolling boil). Remove from burner and add 1 large pkg. raspberry Jell-O. Stir well. Seal with hot lids.

HARD TACK CANDY

(Given to Thea Nicodemus

by Grandmother Docie Tellerico)

3 1/2 c. sugar

1 c. Karo white syrup

Boil to 300°. Remove from heat. Add 1 t. coloring and 1 t. flavoring.

Flavors to use:

Root Beer extract - 1 t.

Red - oil of cinnamon 1/2 t.

Black - oil of nut 1/2 t.

Green - oil of wintergreen 1/2 t.

White-peppermint 1/2 t.

Orange - oil of cloves 1/2 t.

Yellow - oil of lemon 1/2 t.

Put powdered sugar on cookie sheet. Sprinkle on top of candy. Dry area. Don't have to use powdered sugar. Deep and narrow pan gets hot faster. Put in jar or container so it will stay hard. Don't use metal spoon. Can use extract in all flavors with food color.

SUGAR COOKIES

Thea

2 c. sugar

1 c. shortening - blend with sugar

3 eggs

1 c. sour cream

1 t. vanilla

4 t. baking powder

1 t. salt

5-6 cups flour

Blend first five ingredients and mix well. Then put in dry ingredients and mix well.

When baked, the cookie will not be brown. They are puffed up. Bake 350° for 7-10 minutes. Roll out and use cookie sheets.

APPLESAUCE COOKIES

1962

4 C. sugar
2 C. shortening
4 eggs
4 C. applesauce
4 C. raisins
2 t. salt
4 t. soda
4 t. cloves
4 t. baking powder
4 t. cinnamon

Cream sugar and shortening well. Add eggs, mix, add applesauce and raisins. Add dry ingredients and mix well. Bake at 350° for 10-15 minutes.

APPLESAUCE FRUITCAKE

1962

1 C. shortening
2 C. sugar
2 eggs
2 C. unsweetened smoothed applesauce
2 t. baking soda
4 C. sifted flour
1/2 t. cinnamon
1 t. all spice
1 t. cloves
2 C. dates
2 C. nuts
2 C. raisins
Maraschino cherries

Cream shortening and sugar until fluffy. Add eggs, then warm applesauce in which half of soda (1 t.) has been added. Mix in sifted dry ingredients adding nuts and raisins with the last cup of flour added. Line loaf pans with brown paper. Grease well. Pour in batter. Bake 55-60 min at 350°

PUPPY CHOW

2 C. chocolate chips
1 C. peanut butter
2 sticks margarine
1 large box rice chex
4 C. powdered sugar

Melt chips, peanut butter and margarine together. In a large bowl with lid. Pour mixture over rice chex and stir to coat well. Add powdered sugar, 2 cups at a time. Shake well to coat. Store in refrigerator...enjoy snack.

Cake

1 cup sugar
1 cup cream (thick)
2 cups flour
3 level tsp. Baking Powder
1 t. vanilla
2 eggs
1/2 cup water

Beat eggs together then add sugar. Mix together then add cream and vanilla. When all wet ingredients are mixed together, add sifted flour and baking powder. Make sure all ingredients are mixed well.

Corn Flake Cookies

2 cup flour
1/2 t. salt
1 t. soda
1 t. baking powder
1 t. vanilla
2 c. corn flakes, crushed
1 1/4 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs
2 c. coconut

Cream together shortening and sugar. Add eggs and then remaining ingredients. Drop by teaspoonful onto greased cookie sheets. Bake at 350 for 8-10 minutes. Do not over bake.

Marie Miller

Cake with old fruit

1 quart fruit with juice put in blender.
Put in large bowl:
4 c. flour
2 c. sugar
1 1/2 t. salt
2 t. cinnamon
1 t. nutmeg
4 t. soda
1 c. salad oil
4 t. cocoa
1 t. clove
Add nuts and/or dates
Bake in 9x13 pan, 20 min 350; 40 min 300.

Anna Laura's

Swedish Sugar Cookies

1 c. sugar
2 t. vanilla
4 eggs
Pinch of salt
1/4 t. baking soda
1 c. shortening
2 t. lemon juice
1 c. sour cream
2 t. baking powder
4 or more cups of flour

Mix all ingredients together and roll thin. Sprinkle with sugar and bake at 375 for 10-12 min.

M. Miller & Son

Saucy Beef & Bean Dish

For those of you that like Dutch oven cooking!

Use 6 qt. #12" oven

2 lbs. ground beef
1 1/2 c. chopped onion
1 1/2 c. chopped green pepper
1 large can Pork and Beans
3 15-oz. jars of spaghetti sauce
2 17-oz. cans of whole kernel corn (drained)

Brown meat, onions and green pepper in oven. When browned, drain and add all remaining ingredients. Simmer 10 to 15 minutes or until heated through. Makes 16 1-cup servings.

Use 6-8 briquettes on top and 10-12 on bottom.

Have fun with it and good luck!

Willard and Jeanette Tharp

Sour Cream Potatoes

Boil 6-8 large potatoes in their skins.
cool
Shred or grate like hash browns.
Place in a greased baking pan.

Heat together the following:

2 cans cream of chicken soup

1 c. grated cheese

2 c. sour cream

1/2 c. finely chopped onion

1/2 c. melted butter or margarine

Pour heated mixture over potatoes and stir lightly with fork to distribute liquid.

Sprinkle top with mixture of one cup crushed corn flakes and two tablespoons melted butter or margarine.

Bake at 350 for 30-40 minutes.

Russ and Marie

Salmon Pepper Steak

Try a variation on the traditional pepper steak using salmon instead of filet mignon.

Ingredients

6 salmon steaks, each about 6 oz. and 3/4 inch thick
 6 T. butter, melted
 Juice of 1 1/2 lemons
 3 T. cracked pepper
 3 T. parsley, finely chopped
 Garnish: 3 thin, round lemon slices, each cut in half.

Preheat the broiler. In small saucepan melt butter and stir in lemon juice. Brush both sides of the salmon with lemon-butter mixture. Press the pepper and parsley onto both sides. Broil salmon 4-5 minutes on each side. Garnish each steak with half a lemon slice.

Country Boiled Chicken

2 1/2 lb. Chicken Breast (boneless)
 1/2 cup butter
 1/4 cup vegetable oil
 2 t. salt
 2 t. sugar
 1/2 t. paprika
 1/2 t. ground ginger
 1 small onion (1/4 cup)
 1 med. garlic clove (crushed)

Set oven to broil or 350 whichever you prefer. Place chicken in broiler pan. Heat all other ingredients together in saucepan. Stir mixture occasionally until butter is melted, then brush on chicken. Place broiler pan in oven so that the chicken is 5-7 inches from heat. Cook 10-15 min. and turn chicken as it brown. Broil until thickest pieces are done. It will be about 40-50 minutes.

Dana and Tabitha Miller

Chicken or Turkey Casserole

2 1/2 c. stove top stuffing (1 box)
1/2 c. melted margarine
1/2 c. milk
1 can cream chicken soup
1 1/2 c. cup-up chicken or turkey
2 t. onions
Pepper to taste

Mix stuffing as directed on box. Press 1/2 of the stuffing in
buttered casserole dish. Combine soup and milk. Heat - do not
boil. Add chicken, onion and pepper. Spoon mixture in casserole
dish. Top with remaining dressing. Bake 450 for 10 minutes.

OATMEAL COOKIES
(Anna Laura Miller)

3/4 c. shortening
1 t. vanilla
1 c. brown sugar
1 c. flour
1 1/2 c. granulated sugar
1 t. salt
1 egg
1/2 t. soda
1/4 c. water
3 c. oats
Beat shortening, sugar, egg, water and vanilla together.
Sift flour, salt, soda. Add oats. Stir. Bake 350° 12-15
minutes.

Mom made these cookies and I liked the dough. But when I
tried to make this recipe, it didn't make hardly any cookies
compared to hers. So I ask. She said you eat the dough. Well
come to find out, she always doubled the recipe. She didn't tell
me when she gave me this. (Dorothy Tharp)

DONNA'S MA BELT

Crust: 1 pkg. graham crackers/smash up in package.
1 pkg. cream cheese
Mix together and smash in square pan

Filling: 1 lg. pkg. vanilla pudding - make ahead
1 lg. pkg. chocolate pudding - make ahead
1 lg. container cool whip
Layer: Vanilla pudding on top of crust. Then spread chocolate
pudding on top of that. Don't mix together. Then put cool whip
on top of that.
Topping: Either grate chocolate bar on top or sliced almonds.

PISTACHIO SALAD
(Vickie Tharp)

3 1/2 ox. Box instant pistachio pudding
8 oz. cool whip
1 large can crushed pineapple
1/2 bag mini marshmallows
chopped nuts - optional
Maraschino cherries for garnish.

Blend dry pudding mix and cool whip. Add pineapple juice. Also
and marshmallows. Top with nuts and cherries.

RANCH BEANS

10-12 servings

1 lb. ground beef or chuck
1 env. onion soup mix
2 T. mustard
2 t. vinegar
2 1-lb. cans pork & beans
2 1-lb. cans kidney beans,
drained
In skillet, brown ground beef. Stir in remaining
ingredients. Pour into bean pot or 2-qt. casserole. Bake at
400° for 30 minutes.

Kerry & Colleen Miller

STIR-FRIED VENISON AND MUSHROOMS

4 servings

1 c. rice
1 lb. venison steaks
2 T. soy sauce
2 T. sweet red wine or
grape juice
2 t. cornstarch
1/8 t. ginger
1/4 t. garlic powder
1/8 t. salt
1 lb. fresh mushrooms
4 green, or 1 large onion
1 c. frozen peas, thawed

About 30 minutes before serving, prepare rice as directed;
keep warm. Cut venison into 1/2-inch cubes. In medium-
sized bowl mix venison, soy sauce, wine, cornstarch,
ginger, salt and garlic powder. Set aside.

Thinly slice mushrooms and onions. Cook mushrooms
and onions in 12-inch skillet over medium to high heat,
stirring quickly and frequently until mushrooms are
tender, about 2 minutes. Remove mixture to a bowl.

In same skillet, over high heat, cook venison mixture in 3
more T. butter. Stir quickly and frequently until tender.
Return mushroom mixture to skillet, add peas, heat
through. Serve with rice.

Kerry & Colleen Miller

CHOCOLATE CHIP COOKIES
(Teresa Tharp)

4 1/2 c. flour
2 t. baking soda
1 1/2 c. sugar
1 t. salt
2 c. butter
1 1/2 c. brown sugar (packed)
2 t. vanilla
4 eggs

Blend butter, sugar, brown sugar, vanilla, and eggs until smooth.
Add flour mixture and blend until smooth. Add chocolate chips
and crushed Skor candy bar (heath bar). Bake at 350° for 10
minutes.

BREAKFAST FONDUE
(Vickie Tharp)

1 box croustons
2 c. shredded cheddar cheese
2 lb. Link sausage, diced, fried
6 eggs
2 3/4 c. milk
2/4 t. dry mustard
Salt and pepper
1 c. cream of mushroom soup

Place croustons in greased 9x13 pan and add cheese and meat. Beat
eggs, mustard, 2 1/4 c. milk and pour over croustons, sausage and
cheese. Refrigerate overnight. Before baking, pour soup and 1/2
c. milk over all. Bake at 350° 1 1/2 hours.

Lemon Jell-O Cake

CAKE

1 pkg Lemon Jell-O Mix
1 c. boiling water
1/2 cup oil
4 eggs
1 yellow cake mix
1 1/2 tbs. lemon juice

TOPPING

1 cup powdered sugar
juice of two lemons

Pre-heat oven to 350. Pour boiling water over Jell-O mix and stir until dissolved, add remaining ingredients to the Jell-O mixture. Pour mixture into a cake pan you have already prepared with oil and flour. Bake for 45 minutes. When cake has finished baking, mix powdered sugar and lemon juice together. Poke holes all over top of the cake and pour topping evenly over the cake. (Make sure cake is still warm when topping is added).

Lou Ann Miller

Twice Cooked Divinity

2 cups sugar
1/2 c. corn syrup
1/2 c. water
dash of salt
2 egg whites

Stir sugar into corn syrup and water. Add salt and stir ingredients until it is all dissolved. Boil mixture until medium ball stage.
Beat egg whites until stiff. Slowly pour 1/3 of syrup mixture over egg whites, beating constantly.
Cook remaining 2/3 syrup mixture to very hard ball stage (265). Test by adding several drops of mixture into cold water. Mixture will form a firm ribbon that bend when lifted form water! Pour boiling mixture over egg white mixture slowly and continue beating until thick and loses gloss. Add vanilla and nuts. Drop onto greased cookie sheet or aluminum foil.

Lou Ann Miller

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[Print this item](#): R. C. Miller family



Daqmar, RC, Willard, Caroline, Agnus
Williams



the federal government for their own post office. They formed a committee consisting of Orange Seely, J.K. Reid, Jasper Peterson, David Latimer, and James Peterson. These men formulated a petition and sent it to Washington D.C., asking for the creation of a post office in the area to be known as "Castle Vale," which included the towns now known as Castle Dale and Orangeville. The petition was approved, but the name was changed to "Castle Dale."

Harmon Curtis was the person most responsible for establishing the post office in Castle Dale. He was a retired postmaster who was aided by George Southerland, a representative of the United States Congress. Besides working for the establishment of post offices, Mr. Curtis gained authorization for international and domestic money orders to be issued from the offices in Castle Dale, Ferron, Muddy [Emery], Huntington, and Orangeville.

On June 1, 1879 J.K. Reid received a commission as the first postmaster of the Castle Dale post office. The post office was located in his dugout in upper Castle Dale, and was eight miles from the mail route at Wilsonville. To get the mail, Mr. Reid had to go to Wilsonville, open the mail sack, and sort through the mail looking for pieces belonging to Castle Dale citizens. This chore was eased on November 21, 1879 when Castle Dale was given a separate pouch and the mail no longer had to be sorted. Thereafter, the men from Castle Dale took turns walking to Wilsonville each day, without compensation, to carry the mail.

One year Mr. Reid spent the winter in Manti, and citizens could not get their mail. When Mr. Reid returned in the spring, he brought with him the Emery County mail, which had accumulated in Salina during the winter. This mail consisted of two bushel sacks of letters but no papers.

A few years later, the Star Route mail line to Price was established and mail was delivered directly to Castle Dale from Price.⁹ Joseph Dennison became the postmaster on May 8,

⁹ The expansion of the mail route spurred the creation of other post offices in Emery County. A few weeks after the creation, a post office was created at Ferron, with William Taylor as postmaster. In June of that year the people of Huntington were granted a post office, with M.E. Johnson as postmaster. A special route serving these offices was established from Castle Dale with Erastus Curtis as contractor. An office was also established at Blake [Green River], with J. L. Farrer as postmaster.

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2. Castle Dale Post Office

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