


Recipes From The Past  
Kirby Hall Dormitory

Lucille Bridgers Wilson, daughter of the first Assistant Director of Kirby Hall, tells that chocolate pudding was a favorite. The cook was Mr. Roberts, whose wife helped him in the kitchen, and they lived in the building. This was 1924. Mrs. Wilson resides in Austin; her husband, Dr. Robert H. Wilson, is Professor Emeritus of English at U.T.

Reba Crossover Evans, of Austin, said that her most vivid memory of meals at Kirby Hall is that of "mounds of fried chicken," most of which was consumed. Reba lived at Kirby in the late 30's. A Swedish woman, Mrs. Carlson, was the dietician.

 SNAPDOODLE - Sent in by Mary Belle Rodgers Hay of San Angelo. She was given the recipe in the early 40's by Mrs. Esther Christensen. According to Mary Belle's notes, "there was a song we sang when we thought we should be served Snapdoodle."

Cream: 1/4 cup butter  
1 cup sugar (or half syrup)  
1 egg

Sift: 2 tsp. baking powder  
2 1/2 cups flour  
a little salt

Add dry ingredients to creamed mixture alternately with 1 cup of milk. Fold in 1 cup of raisins.

Topping: 1/2 cup of sugar  
1 to 2 Tblsp. cinnamon  
1 to 2 Tblsp. butter  
1 Tblsp. flour

Mix topping carefully until crumbly. Bake in an 8" x 8" pan at 350° until done.

APPLE GOODIE - Sent by Shirley Newman Felcman of Houston. She was given the recipe by Mrs. Alicemay B. Atwell in the late 40's.



Mix: 3/4 cup sugar  
2 Tblsp. flour  
1/16 tsp. salt  
1/2 tsp. cinnamon

Add dry ingredients to 3 cups chopped apples. Put the mixture into a greased baking pan.

Mix: 1/2 cup oatmeal  
1/2 cup brown sugar  
1/2 cup flour  
1/8 tsp. (scant) soda  
1/8 tsp. (scant) baking powder  
1/3 cup butter or margarine

Mix above ingredients with fingertips until crumbly. Place over top of apple mixture and pat it firmly. Bake at 350° until crust is formed and apples are tender. Serve hot or cold with whipped cream, top milk, or lemon sauce.

KIRBY HALL SPECIAL - Sent by Barbara Daigle Lightsey of Austin. She was given the recipe in the late 50's by Mrs. Kathleen C. Heaton. This was a favorite dessert that was often "traded" for some other food item.

Crust: 1 1/2 cups graham cracker crumbs  
1/4 cup sugar  
2 Tblsp. flour  
6 Tblsp. melted margarine

Mix above ingredients and pat into a pie pan and a little up the sides. Pat firmly. Bake 5 minutes at 350° and cool.

Filling: 2 cups hot milk  
3 egg yolks  
1/3 cup sugar  
1/4 tsp. salt  
4 Tblsp. cornstarch  
1 Tblsp. margarine  
1 tsp. vanilla

Beat yolks; add rest of the ingredients. Add to hot milk and cook in double boiler until thick. Cool and put in the crumb crust. Yield: 6 servings

Diane David Shofner of Round Rock lived at Kirby Hall from 1967 until it closed. She says that she wishes she had Miss Alma White's recipe for Cranberry Crunch. She confessed that Miss White would save her some in the kitchen if she were late on the evening it was served.

