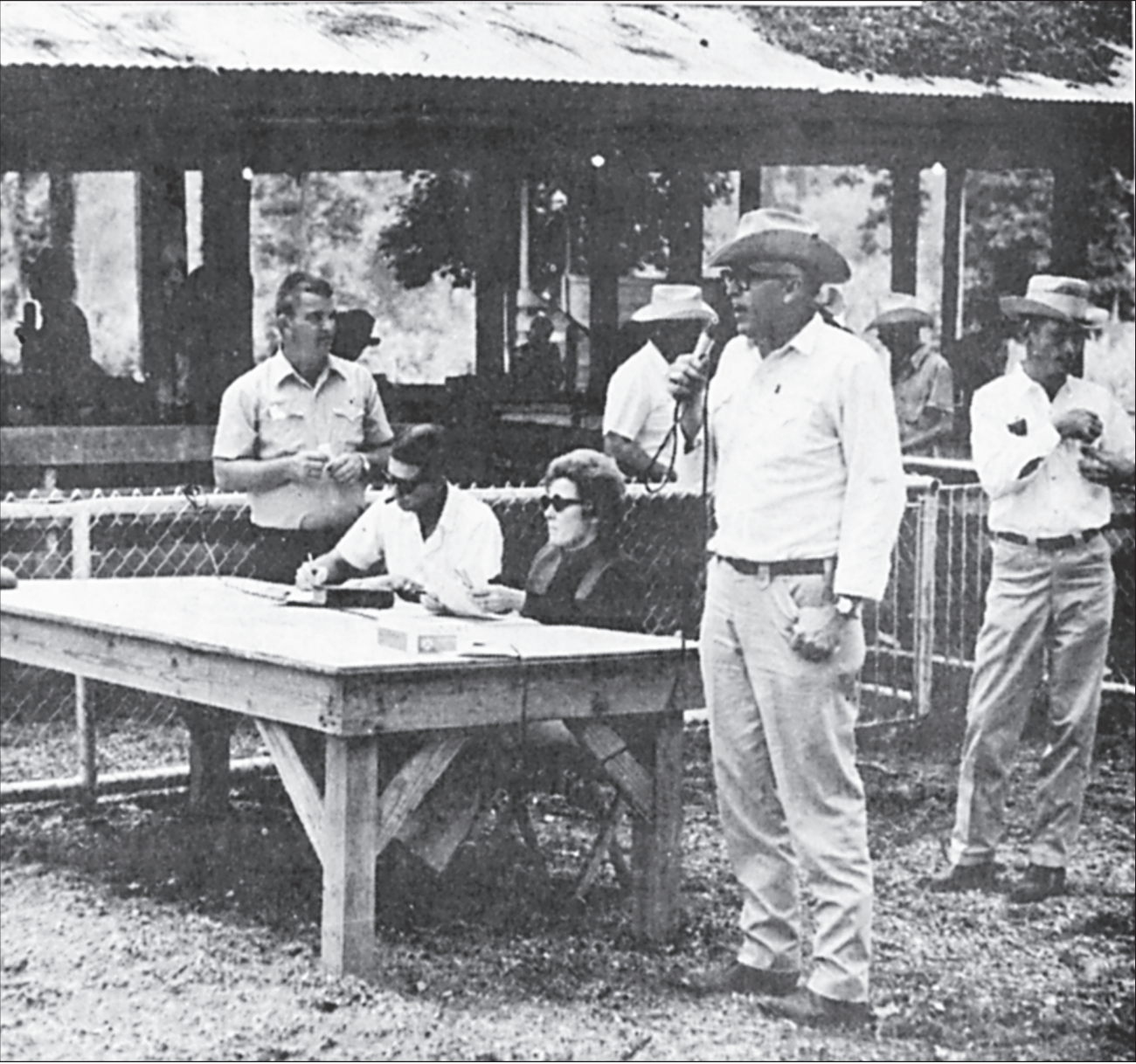


# HISTORY & FOLKLORE



**From Illustrated Press of Liberty County,  
Thursday, October 1, 1970 –  
1970 Trinity Valley Exposition President Charles  
Robertson addresses the good crowd at Saturday’s  
livestock auction, the first of its kind in many years  
at the TVE. Ten hogs and ten calves were auctioned.**



**From Illustrated Press of Liberty County,  
Thursday, July 13, 1961 –  
Julie Haberle at Liberty Lanes. She draws attention to  
the Red Pin Doubles to be held every Saturday.**

From Texas Illustrated, January 1997 –

## The Pound Cake

by Kevin Ladd

As a child I used to never get especially excited about a plain, ordinary, everyday pound cake. After all, there was not that much to get excited about. No frosting. No frilly flowers or cute messages to adorn its plain surface. As the years rolled by, I have tended to forget most childish things and therefore can honestly say my favorite dessert is the humble cake named above.

It’s hard to find much of a body of literature concerning pound cakes. No folklore has ever really built up around it to be written into the borders of cookbooks. Most of the cooks simply say, “Here is Grandma’s favorite pound cake recipe.” That’s pretty much what I am going to do here, but I will follow a more circuitous route to get there.

Lots of cooks will quickly tell you that the old-fashioned pound cake called for a pound of everything that went into it. A pound of flour, sugar and butter. Enough eggs to safely equal a pound. Throw in a little of this and a little of that. Pound it all together and pour it into a pan. There you have it.

One of the cookbooks on my mother’s shelf, “Treasured Southern Family Recipes,” by Geddings de M. Cushman and his beloved wife, Ora Lou O’Hara Cushman, carries a good sound recipe for “Old- Fashioned Poundcake.” Here we go:

- 1 pound cake flour, sifted after measuring
- 1 teaspoon baking powder
- 1 pound butter
- 1 pound sugar
- 12 egg yolks
- 12 egg whites
- 2 tablespoons apple brandy

Sift the flour and baking powder together and set aside. Cream the butter and sugar together thoroughly. Beat the egg yolks until they are light. Beat the whites until thoroughly dry. Add the yolks and brandy to the creamed butter and sugar, stirring well. Then add the flour gradually, a little at a time, until all flour is used. Add the beaten egg whites last, folding them in well. Turn batter into a pan and bake in a very slow oven, 300 to 325 degrees, for about two hours. Makes about 20 servings, although it looks like from the picture of Geddings de M. Cushman on the jacket of the book that they probably didn’t get that many servings around his house.

There are lots of other variations, none of which seem to call for apple brandy. Ron Stone’s “The Eyes of Texas Cookbook” scales back on eggs and sugar, but leans heavily on whiskey.

Coming from Southern Baptist homes, we found ways around alcohol and liquor. Some of the recipes call for either almond, lemon or vanilla extract and some call for combinations of the same.

Back to my grandma’s recipe. I first started to really like pound cake back in the 1970s, eating a slice or two at the home of my great-grandmother, Mrs. Alva Robinson. Her crust on her pound cake was nice and crisp, the inside always moist, and I bragged on it a bunch. My mother said, “Well, actually she got that recipe from your grandma (her daughter).” So, the following recipe is “Annie Brooks’ Pound Cake.” Give it a try.

- 2-1/2 cups sugar
- 1 cup milk
- 3 cups flour
- 1 cup shortening
- 6 eggs (you can get by with 4 or 5)
- 2 teaspoons baking power
- 2 teaspoons of vanilla or lemon extract

Cream sugar and shortening. Add eggs, one at a time. Add flavoring to milk and add alternately with dry ingredients. Bake at 350 degrees for 45-50 minutes in a greased and floured tube pan or bundt cake pan.

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