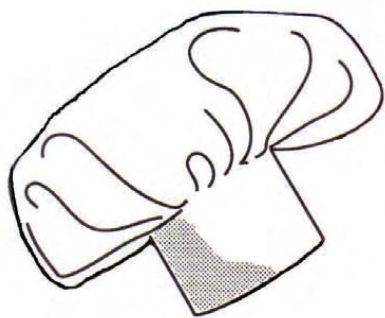


Second Edition
Revised and Enlarged



Cooking from **Kith & Kin**



Compiled
by
Frank Wallace

Edited by
**Jane Wallace Fiero, John W. Fiero,
Margaret C. Wallace, Neva Nabors Wallace,
& Margaret Wallace Story**



**Printed at Lafayette, Louisiana
August, 1994**

*Revised by John & Jane Fiero
January, 2007*

Dedication

This book is dedicated with love, admiration,
and respect to

Thomas Francis Wallace, Sr.

1905-1991

Since it was his idea originally, it is rightfully his book.

Margaret Copeland Wallace

1908-2001

who inspired this revision

&

Thomas Francis Wallace, Jr.

1932-2006

who, as editor and chief contributor to the
first edition, made this book a reality

FOREWORD

The title, "Cooking from Kith and Kin," makes it obvious this is a cookbook. However, it is more than just another compilation of recipes.

What makes it more than a cookbook?

The answer is more complicated than the question. It is a symbol of family interest--good food. But to that family interest (the "Kin" in the title) one must add the interest of the family's friends in good food as well (the "Kith" of the title).

Does it stop there? Not at all. It is also symbolic of a lifestyle, a culture, even a mystique that is rapidly passing--that of friends and family regularly sitting down together to break bread. While the elements of the actual meal are important (they should tempt the palate and create enjoyment in and of themselves) there is much more to it than just staving off hunger. Maybe it is a different kind of hunger. The hunger for lively conversation. The hunger to feel free to express one's own point of view and have it at least listened to, if not accepted. Such feelings of pleasure and enjoyment cannot be garnered while stuffing down a Big Mac, with or without kith and kin, at a sterile, plastic-topped table!

It is the hope of all involved in this project that you will enjoy using, re-using, and modifying the recipes. More importantly, we hope as you prepare these recipes and serve them on your table in your home that their greater symbolism will become evident to you and those that gather with you around your table.

This endeavor had a long gestation period. In the summer of 1978, Neva and I, along with Mother (Margaret Copeland

Wallace) and Daddy (Thomas Francis Wallace, Sr.) made a nostalgic journey to visit "kith and kin" in South Carolina. First we went to Sandy Springs to visit "Mac" and Cornelia McCraw. Then on to Clinton, town of Mother's youth, to spend time with her sister "Sapie" (Sarah Copeland Nettles) and her husband, Harry. From there we went to St. Matthews where Mother and Daddy first made their home as newlyweds and where I was born. We spent a couple days there seeing old friends from years long gone by, especially Mary and Banks Wannamaker, their son Luther (the closest thing I have to a brother) and his wife Doraine.

The entire trip was a great joy to us all. Everywhere we went we enjoyed a great variety of excellent meals. As we drove along the highway toward Birmingham to Margaret and Wayne Story's home--the starting place of the trip--Daddy suggested that I compile a cookbook of recipes from the trip and of dishes we sort of considered "family trade marks". I agreed it would be a worthwhile and interesting project and then sent the thought to the back of my mind. It wouldn't stay there. As Neva and I wrote "thank you's" to our gracious hosts, we again savored together those wonderful meals each had prepared in our honor. So I blithely decided, "By gosh, I'll do it." We began by getting all the cards and scraps of paper together that comprised our own recipe files. We then went through our many cookbooks seeking recipes we particularly liked, and had, by marginal notations, modified so as to improve on them, at least in our way of thinking. Then I set about writing everyone from the South Carolina trip, bravely stating that I was "compiling a cookbook" and asked

that they send their favorite recipes. The response was, to my great delight, 100%. I began typing the recipes and adding a personal note to each. This was in the early 1980's. As I typed and wrote about each recipe, I realized I knew nothing about writing a cookbook, or any kind of book, for that matter. Some sort of format needed to be developed for uniformity in recipe presentation. The recipes needed to be categorized in a logical fashion. Would it be by contributor? or type of food? or what?

About this time, we moved from Missouri back to Shreveport and the entire project, with all the unanswered questions, was put on hold. We were re-establishing ourselves in Shreveport, and I was embarking on a new career. Book compilation became a low priority. We held onto the recipes and added to them, bit by bit, stuffing them into a manila folder stored in the top drawer of our china cabinet. When asked, "Are you still working on the cookbook?" the answer was, "Yes, but it is progressing slowly."

There matters lay until the summer of 1994. Mother called late one afternoon and said, "Wheat (Margaret Wallace Story's daughter) is getting married. Jane [Wallace Fiero] and I thought it would be a great wedding gift if you would finish the cookbook in time to give her a copy as a wedding gift. Jane and John will help. Is that OK with you?" Nobody has the nerve to deny such a matriarchal request, especially when expert assistance is offered. Here is the book, only because of Jane and John Fiero's Herculean efforts in typing, layout, format, and editing. Without their help, the manuscript would still be stuffed in the top drawer of our china cabinet.

Enjoy!

Frank Wallace
Shreveport, LA
July 1994



Online Use of This Book

When Jane and I decided to update and revise *Cooking from Kith & Kin*, we thought that rather than produce a physical book we would make it an online publication available to anyone with a computer and Internet access. It is, of course, the cheapest method of distributing the book.

If you are reading this page, it means that you have already downloaded the work and are reading it on your computer monitor using a version of the free Reader provided by Adobe. If you choose to print the whole work on your home printer, fine. And if you want to print a copy for other family members and friends, that is also fine. But rather than do that, you might consider printing pages only as you need them, since, as you know, you can elect to print just the “current page” when you give instructions to your printer.

By creating internal links in the book, we have made both the Table of Contents and Index very useful online navigation aids. If you use your mouse to click on a recipe identified in the Index, the program will take you to the page in the book where the recipe starts, making it very simple to access what you want. The Table of Contents also has links, but only to sections of the book. It is useful for looking for a recipe that you have not used before but might want to try for the first time. For example, if you wanted to try a new recipe using shrimp, you could go to the start of the shrimp section and start looking over your choices. You could also do the same thing using the Index.

Obviously, there will be no links if you decide to print and use a hard copy of the book. You will have to use both the Table of Contents and Index in the old-fashioned way. However, note that the Index is only arranged alphabetically within sections, meaning that you would have to guess as to which section includes the recipe you are looking for.

We will be updating the book from time to time, making corrections and perhaps adding new recipes sent to us. New items will have to be stockpiled for a time because revision with additions is a fairly involved process.

Good luck using this revised edition of *Cooking from Kith & Kin*. If you elect to use it strictly online but run into any snags, please feel free to e-mail me for help at john@jwfiero.com. Or, if you wish, call me at 337.504.4672.

—John W. Fiero

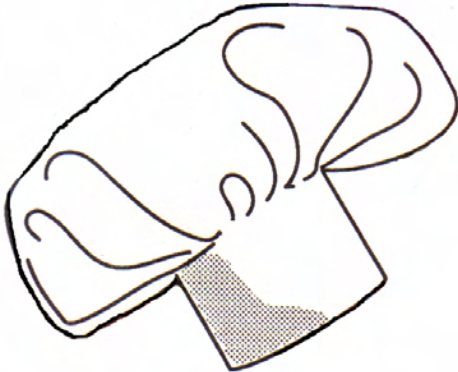


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