

AUDRA CAMILLA ANDERSON DENNY'S COOKING IN THE KITCHEN



Mrs. Audra Camilla (Anderson) Denny, Rt. 1 Silver Point, cuts a piece of her brown sugar pie to serve to one of her many visitors. She enjoys cooking and entertaining when someone drops by.

Audra Camilla Anderson was the fourth child born to Matilda Isabelle (Wallace) & Lewis Monroe Anderson.

Born at home, Silver Point, Putnam Co., TN, at the stroke of midnight, 9 February 1899, it was 15 below zero that night. The midwife named Margaret Evans came to help with the delivery. Audra grew up on her parents farm. She had a brother named William Grover and three sisters, Ollie, Martelia & Addie Anderson.

Audra lived in the Silver Point area of Putnam Co., Tennessee with her family. She went to the Silver Point School with her sister Ollie Anderson Julian. Her parents were fellow Baptist of the community. Audra was baptized in a local creek by a Baptist preacher named Pete Bilyeu.

She met a man named Virgil Timothy Denny, of the area. When Audra was 18 years old they were married by Esq. Walter Jones on November 28, 1917 while sitting in the front seat of Virgil's model T Ford. Virgil Timothy Denny, was 15 years her senior the only son of Timothy Denny & Elizabeth "Hettie" Paul.

On August 12, 1919, Virgil purchased the Robert F. Maxwell farm on Hopewell Road, Rt. 1, Silver Point, Putnam Co., TN. Audra set up housekeeping and had a big vegetable garden near her house. She would can the vegetables and fruits that she raised. A few years later in 1923 her only child Tim Denny was born at home. Her son, Tim got married 10 July 1949 to Geraldine Loftis and they had four children, Ronald, Richard, Audrey June & Joe Denny. Tim and his family lived in East Detroit, Michigan. Every summer they would go to the farm to visit. Virgil passed away 26 June 1949 and Audra continued live on the farm by herself with the help of the Wesley Carr family who lived across the road.

Audra was a good cook and liked to entertain people of the community in her home. She had an electric stove but sometimes fired up the wood burning stove that she used to cook up a big meal of fried chicken, biscuits, mashed potatoes and vegetables. The meal

always ended with a delicious dessert sometimes homemade pie or cake. Audra would tell you that her husband's favorite meal used to be fried ham, red gravy and biscuits.

She passed away 26 November 1990, TN and is buried next to her beloved husband in the Cookeville City Cemetery, Cookeville, TN. Her grandson Ronald who lived with her for a short while has told his children, Reed and Grant just what a wonderful person she was. Here are a few of her favorite recipes.

Brown Sugar Pie:

1 cup brown sugar packed

½ cup white sugar

½ cup butter

2 tablespoons flour

1 tablespoon meal

2 teaspoons milk

2 eggs

1 teaspoon vinegar

1 teaspoon vanilla flavor

Combine all ingredients in the order in which they appear. Mix well and put in unbaked pie shell. Sprinkle nuts on top and bake in 325 – 350 degree oven until it sets and browns.

Pineapple filling for white layer cake:

12 egg yolks

2 cups sugar

pinch salt

No.2 can crushed pineapple

2 tablespoons flour

Mix well and cook until thick. Mrs. Denny used a white cooked icing for the top and sides. White cake mix may be used or a plain white cake recipe.

Congealed Salad:

1 package lime jello

1 1/2 cup hot water

pinch salt

1 small can crushed pineapple

1 small box cottage cheese in small curd

1/3 cup mayonnaise

1/3 cup pecans cut small

½ pint whipping cream

Mix the jello, water, and salt and let begin to thicken before adding the other ingredients. Add the whipping cream last and let congeal completely before serving.

White Fruit Cake:

2 cups butter, (4 sticks)

2 cups sugar

4 cups flour

1 dozen eggs

1 lb. candied pineapple

1 lb. candied cherries

1 lb. white raisins

1 lb. nuts, chopped

½ lb. citron

¼ lb. coconut (optional)

1 teaspoon baking powder

1 teaspoon vanilla

Cream butter and sugar, add vanilla. Add eggs one at a time, beating after each one. Sift flour with the baking powder. Use a portion of the flour to coat mixture of fruits and nuts. Then add remaining flour to batter, beating well. Add nuts and fruits. Bake in tube pan which has a greased paper lining. Bake at 250F for 3 ½ to 4 hours. This will make an 8 ½ pound cake.

The Jackson County Tennessee Historical Society was asking for recipes for a cookbook they are putting together. Audrey J. (Denny) Lambert sent in some of her grandmother's, Audra Camilla Anderson Denny's favorite recipes for the book. Audra could make the best fried chicken and biscuits and red eyed gravy a southern lady could make. She cooked her meals on an old wood burning stove, later using an electric stove. She loved pecan pie served with fresh cold milk.

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