

WILD IN THE KITCHEN

High tea at Grandma Fannies

By Jerry Marlowe

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Jan Marlowe grew up on 14th Street in Dover, just across from Grandma Fannie Marlowe's. Part of her daily ritual was to gather up Sherman the Dachshund in her little red wagon and haul him to Grandmas for afternoon tea.

Grandma Fannie didn't serve tea sandwiches made of smoked salmon mouse with fresh dill or elegant little Banbury cakes. She did however, serve brown sugar and cinnamon toast. To a 4 year old, it was just as lovely as the tea cakes at the posh hotel high teas now days. Grandma Fannie had a truly delightful tea pot that had a music box inside. When she lifted up the pot to pour the tea, you also got music. It wasn't the rippling harp music that you currently hear at the Ritz Carlton. Instead it played a wonderful rendition "Tea for Two."

Sherman, the dog, didn't show up in white tie and tails but we usually tied a napkin around his head babushka style, which helped him fit into the scene. Jan and all her cousins and sisters Kathy and Chris that preceded her for the ritual thought it was chic to dress up in Grandmas pink, silky peignoirs complete with pearl necklaces plus her high heels. My job was to show up in time to bounce the children up and down on alternate knees while Grandma Fannie recited the famous nursery rhyme

from Banbury in Oxfordshire, England.

"Ride a cock horse to Banbury Cross. To see a fine lady upon a white horse. With rings on her fingers and bells on her toes, she will have music wherever she goes."

So 40 plus years have passed since we heard that poem. Jan is all grown up now and has her own heels like the rest of her cousins and sisters.

When I was looking through an old box of Grandma Fannies memorabilia, I uncovered the tea pot of all things. When I picked it up it started playing "Tea for Two."

Well, by golly, it made me stop the world long enough to share this classic tea time cake with my family and, of course, you kind readers.

SALLY LUNN HIGH TEA CAKE

The name of this cake comes from the woman who created it in Bath, England.

She sold the warm cakes to the wealthy of England. So here you go.

You will need:

½ cup milk
½ cup sugar
½ cup butter
½ tsp salt
1 envelope yeast
½ cup warm water
3 eggs, beaten
4 cups flour
½ cup warm water

Scald the milk and add the sugar, butter and salt. Cool to lukewarm. Proof the yeast in water, add to the lukewarm milk mixture and eggs. Beat in the flour until smooth. Cover and let it raise in a warm place until it doubles, about one hour. Stir it down. Grease a loaf pan or Bundt pan with 2 tbs shortening. Sprinkle with sugar and shake out the excess. Spoon the thick batter into the pan. Cover, let rise another hour until doubled again.

Bake it in a 375 oven for 25 minutes. Cool in a pan on rack for 5 minutes. Invert it onto a platter. Serve warm with butter or whipped cream. Hope you all enjoy it.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)