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8-3-1958

### Letter From Cora Smith to Alfred L. Shoemaker, August 3, 1958

Cora Smith

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#### Recommended Citation

Smith, Cora, "Letter From Cora Smith to Alfred L. Shoemaker, August 3, 1958" (1958). *Alfred L. Shoemaker Folk Cultural Documents*. 74.  
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Robesonias Pa.  
Aug. 3. 1958

684-51

De Shoemaker

We listen to you every

Sunday and enjoy your program very much. We would like to read your books on Christmas in Pennsylvania when they are ready. We know of the Apsice cookies and the sand tarts, they are two different kinds. These two receipts are over 150 yrs. old. My Great Grand mother & Grand mother and mother baked them. I don't know if the Apsice is spelled right or not, but that is how they spelled it.

### Apsice Cookies

1 lb of sugar  
½ lb of butter  
3 eggs  
1 cup sour cream  
1 teaspoon soda  
2 ½ cup flour.

### Sand Tarts

2 lb sugar  
1 lb butter  
8 eggs  
flour to make stiff.

The big old fashioned  
baking cup.  
rolled and cut out with a  
round cutter with scalps. color sugar

I don't remember of baking cookies in the  
bake oven, but I know of Bread pies and Cakes,  
they made,

Mrs Cora Smith  
36 Ruth St  
Robesonia Pa.

2 lb sugar  
1 lb butter  
2 eggs  
flour to make stiff

1 lb of sugar  
1/2 lb of butter  
2 eggs  
1 cup warm cream  
1 teaspoon soda  
1/2 cup flour  
the big old fashioned  
baking cup

rolled out with roller. Roll out  
about 1/4 inch thick.