

# Toomath Family Recipes



***Toomath Family Grace***  
*Be present at our table Lord,  
Be here and everywhere adored.  
These creatures bless,  
And grant that we,  
May feast in paradise with thee.*

### Maureen Alina Harrison's (nee Toomath) Irish Soda Bread

2 cups flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt

Mix top ingredients, add approx. 1 cup buttermilk gradually until you can handle it  
Put on a board and pat into a round shape  
Cut in 4 pieces  
Cook in cast iron fry pan

NOTE: to test if the fry pan is hot enough sprinkle flour in pan and when it turns brown it's ready. Cook on each side until brown including the edges. When done, wrap in clean towel.



### Rubina Ramsey Polisk's (nee Toomath) Irish Soda Bread

3 cups all purpose flour  
2 tsp. baking powder  
2 tbsp. sugar  
1 tsp. salt  
1 tsp. baking soda  
3 tbsp. butter or margarine.

Work above ingredients well with your fingers (best mixed in earthen bowl)  
Add 1/2 cup raisins (best soaked in hot water)  
Add buttermilk (approx. 2 cups) mixed with 1 egg  
Put on a floured board. Knead lightly  
Form into two loaves or one large one  
Put into loaf tins (which have been floured only) or a cookie sheet  
Cut a cross on the top with a sharp knife  
Bake at 350' F. for 15 minutes and then 300' F. for 40 minutes  
Wrap in a clean cloth until cool.

### Doreen Stewart Mason's (nee Toomath) Butter Tarts

1 cup raisins  
1 cup brown sugar  
1 cup corn syrup  
1 cup chopped walnuts  
1/4 cup butter  
1/4 teaspoon salt  
3 eggs  
1 teaspoon vanilla

In a heavy pot mix all of the above ingredients. Heat only to dissolve the sugar. Do not boil, as this will make the tarts dry when baking. Fill pastry shells 2/3 full. Bake at 375' F. for 15 - 20 minutes.



### Debbie Damp's (nee Polisk) Royal Scones

2 cups all purpose flour  
1/4 cup granulated sugar  
2 tsp. baking powder  
1/2 tsp. salt  
1/4 cup cold butter 1/2 cup raisins  
2 eggs  
1/2 cup milk

In a large bowl combine flour, sugar, baking powder and salt. With pastry blender or finger tips rub in butter until it resembles coarse crumbs. Stir in raisins. Make a hole in the center of the mixture. In a small bowl, and using a wire whisk or fork beat eggs and milk until blended. Pour this into the hole in the center of the mixture. Mix with light strokes with a fork to make the dough soft but sticky. Press down into a ball and knead gently on floured work surface 10 times. Pat dough into 3/4 inch circle. Cut out rounds using 2 1/2 inch floured round cutter, place rounds on greases baking sheet. Brush tops with the glaze. Bake 425' F oven for 12 minutes.

### Margaret Toomath's (nee Lonsdale) Cream Cheese and Taco Party Dip

1 large pkg. cream cheese

½ cup mayonnaise

dash of Worcestershire sauce

splash of lemon juice

Mix above until smooth. Top with chopped green onion, chopped tomato, and shredded old cheddar cheese. Surround with Nacho chips.



### Margaret Toomath's (nee Lonsdale) Party Meatballs

1 ½ lbs. ground beef

1 ½ lbs. ground pork

1 or 2 onions grated fine

1 tsp. garlic powder

¾ cup grated parmesan cheese

1 tsp. salt & pepper

¼ cup cold water

Mix together to form bite sized meatballs. (Don't cook them)

Sauce:

1 ½ onions, chopped & browned in butter

3 tbsp vinegar

3 tbsp brown sugar

¾ tbsp hot mustard powder

1 ½ cup ketchup

¾ cup water

6 tbsp lemon juice

4 to 5 tbsp Worcestershire sauce

Place meatballs in large baking dish. Pour sauce over them and bake at 350' F for 2 to 2 ½ hrs. Cover with foil for the first hour. Enjoy!

[Mary Anne Seppala's \(nee Toomath\) Hot Crab Dip \(use for vegetables\)](#)

1 can crab meat  
2 tins whipped cream cheese (plain/onion/chive) 1/2 cup mayonnaise  
Dash Worcestershire sauce

Mix all ingredients together. Divide into two small bowls. Can be frozen at this point. Bake at 350' F 20 to 30 minutes until golden or microwave at medium for 2 minutes. Arrange vegetables around serving dish and place dip in the middle.



[Mary Anne Seppala's \(nee Toomath\) Salad Dressing](#)

1 cup pure olive oil or canola oil 1/2 cup vinegar  
3 tablespoons sugar 1 1/2 tsp. salt  
1/2 tsp. paprika  
1/2 tsp. dry mustard  
split garlic clove or powdered to taste

Shake well and store in refrigerator.

### Mary Anne Seppala's (nee Toomath) Taco Salad

1 head lettuce  
1 green pepper  
1 sweet red pepper  
1 bunch green onions  
1 large tomato  
1 can drained mushrooms (optional)  
1 cup cheddar cheese- grated  
1 lb. lean ground beef- browned  
1/2 envelope Taco or chili flavoring  
Catalina dressing  
Corn chips / Nacho chips

Brown ground beef. Add flavoring mix. Set aside to cool. Chop all vegetables. Mix with cheese/meat mixture. Crunch up corn or nacho chips and add just before serving. Pour on dressing to taste just before serving. Makes a large serving so use a big salad bowl. Great for company and the kids love it!



### Mary Anne Seppala's (nee Toomath) Spinach/Strawberry Salad

1 bag of spinach  
1/2 cup olive oil  
1/4 cup red wine vinegar  
1/2 cup white sugar  
2 tbsp. sesame seeds  
1 tbsp. poppy seeds  
1/2 tsp. Worcestershire sauce  
1/2 tsp. dry onion  
1 quart strawberries  
1 cup walnuts

Clean and stem spinach. Put into large salad bowl. Mix the next seven ingredients to make the dressing. Add strawberries and walnuts to the spinach just before serving and pour the dressing on top. This is an elegant and sweet salad, great for a special dinner party.

## [Annie Toomath's \(nee Goudy\) Irish Champ](#)

1 ½ lbs of potatoes  
6 scallions  
1½ cups of milk  
4 pats of butter  
salt  
pepper

Peel the potatoes and steep in cold water for 1 hour. Cover the potatoes with cold salted water (1 tsp) and boil until tender. Drain well and dry off by laying a folded cloth on top and returning the pot to a gentle heat for a few minutes. Now mash the potatoes. Chop the scallions very finely using the green tops as well as the young bulbs. Put them in a bowl and scald by pouring boiling water over them (this keeps the tops bright green). Drain them well. Add them to the milk and bring to a boil. Pour the milk and scallions into the mashed potatoes. Add salt and pepper for taste. Beat until light and fluffy.

Champ is served on individual soup plates in little mounds. A crater is scooped out at the peak and a pat of butter dropped into the centre.

This is a traditional Irish dish that Grandma Toomath used to make for me when I was small and she and I were alone for dinner. She served it with boiled eggs.

Submitted by [Letitia Bruck](#) (nee Waterhouse)

[Sylvia Walker's](#) (nee Toomath) Pork Cops in Mushroom Gravy

4 – 6 pork chops  
1 onion  
1 pint mushrooms  
1 clove of garlic  
1 can of Campbell's Mushroom Soup  
1 tbsp Virgin Olive Oil  
1 tbsp butter  
Pepper

Cut onions into ring slices. Cut mushrooms into quarters. Add olive oil and butter to electric fry pan. Sauté mushrooms, onions and garlic. Remove from pan and set aside. Cook pork chops in same pan. Remove from pan when cooked through and set aside. Add mushroom soup and one cup of water to pan and mix with pan drippings until you have a consistent gravy. Add the cooked mushrooms, onions and pork chops to gravy mixture. Cover and simmer until everything is warmed through. Add pepper to taste. Serve with rice or potatoes.

Submitted by [Brian Walker](#). Still a family favorite, my mother, Sylvia Walker (nee Toomath), used to make this on my birthday every year.