

A decorative border with ornate floral and scrollwork patterns in each corner, framing the text.

Tanner Family Reunion
Cookbook

"The favorite recipes of
our favorite people"

Susannah Tanner

ITALIAN SPAGHETTI AND MEATBALLS

Mabel Tanner Kinsey

Sauce:

3 cans Contadina tomato paste
3 cans water
2 tsp. sugar
Garlic salt, salt and pepper to taste

Meatballs:

2 lbs. ground beef
1 tbsp. minced onions
3 eggs
1 cup oats or Minute Rice
Garlic salt, salt and pepper to taste

Put all sauce ingredients in a large pan. Simmer over low heat while fixing meatballs. Mix all meatball ingredients together; make into balls. Brown in skillet; add to sauce and simmer for 2 or 3 hours.

Submitted by Kris Aylor Hicks

CHEESE RING

Mary Utz Woodward

1 lb. Cheddar cheese
3 whole eggs
1 cup milk
1/4 tsp. salt
1/2 cup vinegar
1 cup soda cracker crumbs
1 large jar pimentos
1/2 cup sugar
1/8 tsp. pepper

Grind or grate cheese; add sliced pimentos and cracker crumbs. Set aside. In top of double boiler, beat eggs, slightly; add salt, pepper, sugar, milk, and vinegar. Cook in top of double boiler until thickened. Pour over cheese mixture and mix. Pour into vegetable oiled mold dusted with fine cracker crumbs. Bake at 325° for one hour, then turn out onto large platter. May be served with creamed peas in the center of the mold.

From the Hopeful Lutheran Church Cookbook

BEEF BARBECUE

Louise Aylor

4 lb. beef roast
2 tbsp. vinegar
3 tbsp. Worcestershire sauce
2 tbsp. brown sugar

1 tsp. dry mustard
1, 14 oz. bottle catsup
1 tbsp. lemon juice
2 or 3 cups meat stock
1 c. onions, chopped fine
1 c. celery, cut up in small pieces
1 raw carrot, chopped fine

Cook beef until well done. Pour off the beef stock and reserve for barbecue sauce. To make sauce; bring to low boil the next 7 ingredients in a saucepan, stirring occasionally. Boil 5 to 10 minutes. Meanwhile, in a separate pan, or in a pressure cooker, cook onions, carrots, and celery until well done, then mash. Add vegetables to ingredients in saucepan. Continue cooking until thickened. Add to roast, which has been sliced or pulled apart with a fork. Barbecue sauce may be frozen with or without the roast.

SPOON BREAD

Isabel Snyder Robbins

1 cup boiling water
1 cup corn meal
3 tbsp. butter
3 tbsp. sugar
½ tsp. salt
½ tsp. baking powder
1 cup milk
2 eggs beaten

Combine water, corn meal, butter, and sugar. Stir in salt, baking powder, and milk. (Add a little at a time.) Add 2 beaten eggs last. Bake at 400° for 30 minutes.

PEG'S ASPARAGUS

Jackie Rouse Tompkins

Dressing:

1 cup vegetable oil
2 tsp. sugar
½ tsp. celery seed
small clove garlic, finely chopped
½ cup white vinegar
2 tsp. salt
½ tsp. dry mustard

Blanch for a minute, 2 lbs. asparagus, then plunge in cold water. Layer asparagus stalks with chopped red onion and snipped parsley. Season with salt and pepper to taste. Pour dressing over all. Cover and refrigerate overnight. Drain to serve.

SURPRISE SALAD

Helen Tanner Aylor

1 16oz carton sour cream 1 21 oz. can cherry pie filling
1 can crushed pineapple(draind) 1 cup chopped nuts
1 can Eagle Brand sweetened condensed milk

Mix together. Put in refrigerator until ready to serve. Makes large bowl.

The grandkids always called this 'Pink Goop'.
Submitted by her grandson, Joshua Aylor

SANDWICH SPREAD

Luella B Tanner Rouse

6 small onions
6 green tomatoes
6 pickles
6 peppers
4 cups sugar
1 cup flour
2 cups vinegar
1 tsp. tumeric
1 small jar prepared mustard

Sprinkle ground vegetables with salt and drain for 2 hours. Make thickening of flour, sugar, vinegar, tumeric, and prepared mustard. Combine with drained vegetables and cook 30 minutes. Seal in sterilized jars.

My dear mother, Luella B Tanner Rouse made this favorite treat for her family of eight. It was a special treat to come home from school in the early fall and catch the aroma from Mother's kitchen, each day a different aroma, apple butter, pickles, chile sauce, sandwich spread, etc.

Submitted by Imogene Rouse Regenbogen

GRANDMA AYLOR'S NOODLES

Rosa M. Tanner Aylor

1 egg
1tsp. baking powder
3 tbsp. water
½ tsp. salt
1 tbsp. lard
Enough flour to thicken dough

Mix together and knead on well-floured surface. Roll thin and cut into strips. Drop into boiling liquid. Good with chicken, stewed or baked.

Submitted by Rosetta Aylor Dringenburg

RICE CASSEROLE

Mabel Tanner Kinsey

1 cup long grain rice
1 stick butter
1 can onion soup(not cream of onion)
½ can water

Add all of the above ingredients to baking dish. Bake at 400° for 1 hour.

Mabel served this as a side dish with Eye of Round Roast with brown gravy.

Submitted by Susie Aylor Klein

CHILI SAUCE

FLORENCE A. TANNER

4 qt. tomatoes, peeled, chopped, quartered
2 cups onions, chopped
2 sweet red or green peppers
1 small hot, red pepper
2 cups sugar
3 tbsp. salt
1 tbsp. celery seed
3 tbsp. mixed pickling spices
2½ cups vinegar

Combine tomatoes, onions peppers, sugar, and salt. Boil for 45 minutes. Tie spices in cheese cloth bag and add to tomato mixture. Cook until it begins to thicken, then add vinegar. Cook until mixture becomes a thick sauce. Pour into hot Ball or Mason jars and seal immediately. Makes about 5 pints.

This recipe makes a large amount. I make half a batch as it is easier. (1 tbsp. = 1½tsp.; 3 tbsp. = 1 tbsp.+1 tsp.; 1 tsp. = ½ tsp.)

Submitted by her daughter, Evelyn Tanner

GLAZED HAM

Mary Virginia Snyder Ralenkotter

7 to 8 lb. cooked round boneless ham
6 cups unsifted all-purpose flour
2 tbsp. ginger
1 tbsp. ground cloves
1/2 tsp. salt

In a large bowl, combine flour, ginger, cloves and salt. Mix well. Gradually add 2 cups cold water, mixing well with fork.

On a lightly floured board, mold dough around top and side of ham until they are evenly covered. (It helps to cut ends off of round ham before adding dough.)

Place in a shallow roasting pan; bake at 130° for about 2 hours. Can stand overnight in refrigerator if you wish to.

Ham Glaze:

1 cup gingerale
1 cup frozen orange juice
1/2 cup light brown sugar
1 tbsp. ginger
1 tbsp. grated orange rind

To make glaze, combine ingredients in small sauce pan; bring to boiling, stirring. Reduce heat; simmer uncovered and stirring occasionally 40 to 60 minutes.

Remove pastry from ham and discard. With sharp knife, lift off skin. Brush ham with well with glaze. Bake 25 minutes. Ham will be shiny and glazed.

Submitted by her granddaughter, Candace Ralenkotter James

SALMON CAKES

Rosa Dringenburg Tanner

1 can Argo red salmon
2 eggs
3 cups cooked rice
1½ cups cracker crumbs
Additional cracker crumbs in which to roll completed salmon cakes

Mix all ingredients together and make into cakes; roll them in cracker crumbs. Put in skillet of Crisco and fry until brown.

Submitted by her daughter, Katherine Tanner Rouse

CHILI

Martha Aylor Biedenhorn

1 lb. ground round steak
1 can tomatoes
1 can kidney beans
3 onions
5 tbsp. grease
2 cups boiling water
1 tsp. salt
1 tsp. paprika
1 tsp. chili powder (more if desired)

Submitted by Jerry and Carole Richards

BRUNSWICK STEW

Stanley Rice Aylor

3 lbs. chicken
3 cups water
1½ tsp. salt
1 cup diced potatoes
1 ¾ cups lima beans
1 ¾ cups tomato sauce
2/3 cup sliced onion
1 ¾ cups corn
1 tsp. sugar
1/8 tsp. pepper
1 tbsp. Worcestershire sauce

Simmer chicken in salted water until tender, about 2 to 2½ hours. Drain off broth and set aside.

Separate the meat from skin and bones. Cut in small pieces, and set chicken aside. Add potatoes to broth. Simmer for 10 minutes. Add lima beans, tomato sauce, and onion. Cook 20 minutes longer. Add chicken, corn and seasoning. Cook until vegetables are tender.

Submitted by Charles Perry Aylor

CABBAGE SUPREME

Helen Tanner Aylor

Boil: 1 small head cabbage until tender, drain and set aside.
Put in small sauce pan and cook until tender:
¼ cup green pepper(chopped) and ¼ cup onion(chopped)
Blend: ¼ cup flour, ½ tsp. salt, ¼ cup margarine, 1/8 tsp. pepper
Add: 2 cups milk

Cook and stir until bubbly. Pour over cabbage.
Bake 20 minutes at 375°.
Remove from oven and pour on the following mixture:
½ cup mayonnaise
½ cup grated cheese
3 tbsp. chili sauce
Bake 5 minutes more.

Submitted by her daughter, Carolyn Aylor Conrad

COLD SLAW

Mary Virginia Snyder Ralenkotter

Buy cabbage that has green leaves on outside. Wash and save for lining salad bowl.
grate cabbage.

Add:

1 mango, diced thin
1 onion, diced thin
4 large ribs of celery, diced thin
2 sweet pickles cut thin
2 tbsp. pimentos
Mix well.

Dressing:

1 cup Hellman's mayonnaise
Mix with 1 tbsp. sugar
½ tsp. salt
½ cup milk
2 tbsp. pickle vinegar from jar of pickles
Mix all together well.
Make hole in bowl of cabbage. Add dressing. Mix all together until cabbage is covered.
Line salad bowl with cabbage leaves. Fill with mixed salad. Cut up bits of pimento on top.

Submitted by her granddaughter, Candace Ralenkotter James

OLD FASHIONED COOKIES

Roberta Tanner Smith

2 cups sugar
1 cup lard
1 cup sour milk
1 egg
½ tsp. Arm & Hammer soda
2 level tsp. Royal baking powder
2 tsp. lemon extract or preferred flavoring
Flour enough to make a soft dough

Roll thin, sprinkle with sugar and bake in a quick oven.

1 cup chopped raisins or currants may be added if desired.

CREAM CANDY

Nelle Cleek Blankenbeker

3 cups sugar
¾ cup hot water
2 oz. butter
vanilla

Boil sugar and water until it forms a hard ball in cold water. Add 2 oz. butter. Cook until, when tried in cold water it will crack against the cup. Pour on a marble slab. When cold enough to handle, add a teaspoon of vanilla and pull until it can't be pulled any longer. Cut in pieces with the kitchen scissors. Let cream.

SOUR CREAM CHOCOLATE CAKE

Mrs. Joel Angus Tanner (Mary Etta)

2 cups sifted cake flour	1 tsp. baking soda
½ tsp. salt	1/3 cup soft butter
1 egg, unbeaten	1 ¼ cup granulated sugar
½ cup thick sour cream	¾ cup milk
3 squares unsweetened chocolate	1 tsp. vanilla

Sift flour once, measure. Add salt and soda and sift together, three times. Set aside. Cream butter, gradually add sugar, beating well, add egg and melted unsweetened chocolate squares. Add flour alternately to creamed mixture with the ¾ cup milk, fold in the ½ cup sour cream and vanilla. Pour equally into 2 greased, floured, cakepans and bake in a moderate oven until test done. Approximately 25-30 minutes.

Submitted by her granddaughter, Faye Arnold Kirkpatrick

HICKORY NUT CAKE

Mrs. Gertrude Aylor

1 cup sweet milk	2 cups flour
4 egg whites	1 cup hickory nut meats
½ cup shortening	2 tsp. vanilla
1 cup sugar	2 heaping tsp. baking powder

Cream shortening, add sugar gradually. Mix well. Sift flour and baking powder twice. Add alternately with milk. Add flavoring. Fold in stiffly beaten egg whites. Moderate oven 350° - 375° for 30 minutes.

BLACKBERRY JAM CAKE

Beulah Tanner Rouse

1 cup butter
4 whole eggs
1½ cups brown sugar
3½ cups flour
1 tsp baking soda (dissolved into 1 cup buttermilk)
1 cup blackberry jam
1 tsp each, cinnamon, nutmeg, allspice

Cream butter, sugar, and eggs together. Sift dry ingredients and spices together. Add dry ingredients alternately with buttermilk and soda mixture. Bake in a preheated 350° oven for 25 to 30 minutes.

Submitted by her niece, Faye Arnold Kirkpatrick

PUMPKIN RING

Martha Tanner Justice

3 cups bisquick	4 eggs
1 cup sugar	¼ cup softened oleo
1 cup packed brown sugar	2½ tsp. pumpkin pie spice
1 16oz. can pumpkin	¼ cup milk

Heat oven to 350°. Grease and flour angel food cake pan or bundt pan.

Beat all ingredients on low speed for 30 seconds, scraping bowl constantly. Beat on medium speed 3 minutes, scraping bowl occasionally. Spread in pan. Bake about 50 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes and remove from pan. Cool completely. Drizzle with glaze of 1 cup powdered sugar, 1tbsp. milk and ½ tsp. vanilla.

FILLED COOKIES

Mrs. Ella Tanner

1 cup melted lard
2/3 cup sour milk
Enough flour to make dough that can be rolled out thin

1 cup sugar
1 tsp. soda

Place a spoon of filling on cookie, top with a cookie and press well together, use a large round cookie cutter.

Filling:

1 cup raisins
1 cup sugar
2 tbsp. flour
3/4 cup boiling water

Mix well. Boil 2 minutes. Bake until light brown. 350°

Submitted by Helen and Virginia Easybuck

COCOA CAKE

Mary Etta Tanner
October 8, 1933

Put in mixing bowl 1½ cups sugar, ½ cup shortening, ¼ cup cocoa, and 2 eggs. Beat until light, then add 1 cup sour milk, ½ tsp. soda, 2 cups flour, a pinch of salt, and 1 tsp. vanilla. Bake in layers or loaf. Never fails.

POUND CAKE

Rosa Barlow Renaker

1 cup butter
8 eggs
4 cups flour
vanilla to flavor

3 cups sugar
1 cup milk
1 tsp. baking powder

Cream butter and sugar, then add alternately, 1 egg, milk and flour mixed with baking powder. Flavor with vanilla. Bake at 300° for 1½ hours

CÓFFEE CAKE

Beulah Tanner Poston

1 cup milk	1 tsp. sugar
½ cup shortening	4½ cups flour
2 cakes yeast	½ cup sugar
½ cup lukewarm water	1 tsp. salt
2 eggs beaten well	

Heat milk to scalding, add shortening and stir to melt shortening. Then cool to lukewarm. Soften yeast in lukewarm water, stir in 1 tsp. sugar and ½ cups flour. Beat to form a sponge and let stand until 2½ to 3 times original volume. (10 minutes) Sift together the remaining 4 cups of flour, ½ cup sugar, and salt. When sponge is ready, add it into the lukewarm milk along with well beaten eggs. Add dry ingredients and stir to mix well, then knead with hands. Cover with a towel and let rise in a warm place. When doubled in size, punch down and put 1/3 of it in each of 3 greased 9 inch cakepans. Cover and let rise until risen to top of pans. Spoon melted butter over top and sprinkle with cinnamon and sugar.

Bake at 350° for about 25 minutes.

Submitted by her daughter Jean Vogelsang

BURNT SUGAR CAKE

Isabel Stephens Tanner

Burnt sugar syrup:

½ cup sugar, burnt till smoking
Then add ½ cup boiling water and cook until very thick.

Cake dough

Mix together:

½ cup butter	1½ cups sugar
2 eggs	1 cup cold water
2½ cups flour	2 tsp. baking powder
1 tsp. vanilla	3 tsp. burnt sugar syrup

Recipie copied form the cook book of her sister-in-law, Rosa Tanner with the notation, "Isabel often made this cake".

AMBER PIE

Rosa Barlow Renaker

1 cup sugar	½ cup butter
1 cup milk	1 cup preserves
2 eggs	2 heaping tbsp. flour

Mix all ingredients together and pour in unbaked pie shell. Top with meringue if desired.

TRANSPARENT PUDDING

Addie Utz Blankenbeker

Yolks of 6 eggs
2 cups sweet milk
1 tbsp. butter
1 cup sugar
2 tbsp. flour

Mix together. Bake in a crust. Use whites of eggs for meringue.

LEMON COOKIES

Mrs. Ella Tanner

3 eggs
1 pint of sugar
1 cup of butter
1 lemon, if large, or more if not
½ tsp. soda
1 tsp. baking powder
flour to make a soft dough

Submitted by Helen and Virginia Easybuck

GRANNIE BREAD

Leota Tanner Beemon

6 pints corn meal
1 cup sugar

1 cup flour
salt to taste

Scald meal and salt with boiling water until like mush. Cool to luke warm. Mix in flour and sugar. Take a heavy pan with tight lid. Put in a heaping tablespoon of lard or Crisco in pan and warm enough to melt. Put the Grannie bread in and let the lard or Crisco come up around it. Let sit for 3 hours in warm place. Have oven hot at 375° and bake until Grannie bread turns light brown. Turn oven down to 300°, put lid on. Bake for 2 to 3 hours. Take out of oven and let cool with lid on.

My Aunt Leota Tanner Beemon made this favorite for her family.

Submitted by Imogene Rouse Regenbogen

SPONGE CAKE

Ella Snyder Barlow

Break 3 eggs in cup. Fill cup with cream, transfer to mixing bowl and add 1 cup sugar, 1 cup flour, 3 tsp. baking powder and beat until smooth. Pour into a 9x9 greased and floured pan. Bake in moderate oven until center springs back. (Modern oven 350°) If you don't have cream, use evaporated milk thinned with a little water.

MAJESTIC WAFFLES

Blanch Rouse Snyder

Sift together:

2 cups sifted flour
4 tsp. baking powder
½ tsp. salt
2 tbsp. sugar

beat until thick and lemon colored 2 egg yolks
and add 1 ¾ cups sweet milk

Add slowly to dry ingredients along with 4 tablespoons melted shortening. When mixed, fold in 2 egg whites, stiffly beaten. Put 3 good tablespoons on the lower grid of waffle iron. Close quickly, bake 2½ minutes.

Submitted by her granddaughter, Thelma Sturgeon and great-granddaughter, Betsy Coppage

COCONUT PIE

Louise Aylor

4 eggs ,seperated	1½ cups sugar
6 tbsp. flour	¼ tsp. salt
2 cups milk	1 can evaporated milk
3 tbsp. margarine	2 tsp. vanilla
1 cup coconut	

Beat the egg yolks. Reserve the whites for meringue. Combine sugar, flour, and salt in bowl. Put in 12 inch skillet, the egg yolks, flour and sugar, and salt. Gradually add 1½ cups cold milk and mix together. Heat remaining milk in a pan. Add to ingredients in skillet. Cook until it begins to thicken, stirring constantly. Then add margarine, vanilla and coconut. Cook until thick. Put in 10 inch baked pie shell. Beat egg whites until stiff, add 6 tbsp. sugar, and beat some more. Put meringue on pie, bake at 325° for 15 to 20 minutes until brown.

PECAN CRESCENTS

Evelyn Tanner

1 cup butter (not margarine)
½ cup confectioners sugar
2 tsp. vanilla
½tsp. salt
1 cup chopped pecans
1 ¾ cups flour.

Cream butter in large mixing bowl. Add confectioners sugar, vanilla, and salt. Beat until light. Stir in nuts and flour until well blended. Divide dough into 3 log-shaped rolls. Wrap each in waxed paper and chill well. Preheat oven to 300°. Cut into half inch slices. Cut slices in halves, taper ends and curve to resemble crescents. Place on ungreased baking sheet. Bake at 300° for 25 minutes or until very lightly browned. Remove to cool on wire racks. Roll in confectioners sugar. Store in cool place or may be frozen.

POTATO CAKE

Lena Tanner Keller

2 cups sugar	1 cup butter
1 cup mashed potatoes	½ cup sweet milk
½ cup cocoa or bakers chocolate	4 eggs, beaten seperately
2 cups flour	2 tsp. baking powder
1 cup nuts	1 tsp. each, lemon and vanilla flavoring
1 tsp. each cinnamon, cloves, and nutmeg	
pinch salt	

MUD PIE

This dessert was served to members of Hopeful Lutheran Church when they visited Hebron Lutheran Church in Madison County, Virginia, in 1976. It was from this church that Ephraim and Susannah left to come to Kentucky in 1805.

Angel Crust:

4 egg whites, beaten real stiff
1/4 to 3/4 tsp. cream of tartar
3/8 tsp. salt
1 cup of sugar

Into beaten egg whites, add sugar, 1 tablespoon at a time, cream of tartar, and salt. Spread in circular form on baking sheet. Bake at 150° until hard. Cut off oven and let stand until cool,

Filling: 2 boxes chocolate pudding

Spread pudding on Angel Crust shell and top with Cool Whip.

Submitted by Janice Beemon

EGGLESS CAKE

Cora Tanner Blankenbeker

1½ cup sugar
1 cup sour milk with 1 tsp. soda stirred in it
½ cup butter
3 cups flour
½ tsp. cinnamon
½ grated nutmeg
1 full cup chopped raisins, add flour with raisins.
Bake in loaf or layer pans.

HARD FRUIT CAKE (UNCOOKED)

Geneva Tanner Arnold

2 lbs. graham crackers	1 lb. ginger snaps
½ lb. pitted dates	½ lb. figs
½ lb. candied pineapple	2 lbs. raisins
2 lbs. red & green gum drops	2 lbs. pecans (3-4 cups)
1 cup butter	1½ cups fruit juice
1 cup jelly (or syrup & honey mixed)	

Spices as desired; recipe calls for 1 tsp each of ground cloves, cinnamon, and vanilla.

Roll graham crackers fine; add spices, cut fruit, nuts, and gum drops into the graham cracker crumbs. Add jelly and butter (mixed together) to fruit juice and blend. Then add to graham cracker, spice, nut, and gumdrop mixture. Press into two loaf pans that have been lined with waxed paper. Store in cool place. Let stand for 2 weeks to blend flavor. (Will keep indefinitely in a cool place.)

Submitted by her daughter, Faye Arnold Kirkpatrick

CREAM CAKE

Sarah Frances Tanner Clutterbuck

2 eggs	1 cup sugar
1 cup cream	pinch salt
2 cups flour	2 tsp. baking powder
flavor with vanilla	

No oven temperature or cooking time given.

SUNSHINE CAKE

Lena Tanner Keller

6 eggs	1 cup water
1 1/3 cup sugar	¼ tsp. salt
¼ tsp. cream of tartar	1 tsp. lemon extract

Sift flour, salt, cream of tartar together. Separate eggs, beat egg whites. Cook sugar and water as for boiled icing until it spins a long thread, then pour over egg whites and stir in well. Let this cool. Beat the egg yolks until lemon color, then add to egg white mixture. Add extract, then fold in dry ingredients that have been sifted several times. Bake in a slow oven.

BUTTERMILK BISCUITS

Geneva Tanner Arnold
daughter of Joel Angus Tanner

Preheat oven to 450°

2 cups flour	1½ tsp. baking powder
½ tsp. soda	1 tsp. salt
½ cup shortening	2/3 cup buttermilk

Sift together dry ingredients. Cut in shortening, stir in buttermilk. After well mixed. roll out on pastry board, ¼ inch thick. Cut with biscuit cutter. In baking pan melt 3 tbsp. butter, place biscuit into melted butter, then turn over, then place another biscuit on top of buttered one. Continue until all biscuits are used. Bake in 450° oven until light brown. (20-25 minutes)

Submitted by her daughter, Faye Arnold Kirkpatrick

CARAMEL SQUARES

Helen Tanner Aylor

Grease and flour 9x13 inch pan.

Melt: 2 sticks margarine over low heat.

Add: 1 box brown sugar (1lb.) and 4 egg yolks

Remove from heat as soon as sugar melts.

Mix: 2 cups flour, ¼ tsp. baking powder, 1 cup nuts

Add to mixture

Beat 4 egg whites and add to mixture.

Bake: 25-30 minutes at 325°.

Put confectioners sugar on top as soon as taken out of the oven.

Submitted by her daughter, Caroly Aylor Conrad

"Mother made these caramel squares almost every week. She called them Callie Mae's after Miss Callie Mae of Nashville, Tennessee. Miss Callie Mae gave them the recipe while they were visiting Charles Aylor at his church in Nashville in the early '60's."

