

Audrey's Yeast Rolls

The autumn of 1969 I was transferred from Grissom AFB, Peru, IN where my son John was born to Castle AFB, Atwater, CA. Susie and I lived in Kokomo at the time, ½ hour south of the base. We had joined The Church of Jesus Christ of Latter-Day Saints in February.

Sub freezing weather hindered everything we did. It dropped to minus 26 degrees the day we tried to finish packing. The car engine I had just rebuilt the month before was giving trouble. I tried starting fluid but the temp was so too cold it wouldn't come out of the spray can.

The little utility trailer I bought was too small and needed repairs. Our apartment had already been rented to new tenants. Our belongings that wouldn't fit in the trailer or car were piled on the sidewalk. We were homeless and didn't know who to turn to.

Jim Holmes from church donated his garage for storage until we could find someone to fix the trailer. We got the lights fixed but wheel alignment was so bad the trailer wore out both tires every 75 miles. I had held a part-time job at J.C. Penny's Auto Center. I left my wife and 3 month old son in the cold car shivering as I begged former coworkers for help. Former "friends" there were rude and unsympathetic.

Discouraged, I got back in the car, reached to let off the emergency brake, and said, "What else can go wrong?" The emergency brake broke off in my hand. Susie laughed then cried. We felt hopeless. She said, "Take me to a phone. I'm calling Daddy."

Coot Little lived 585 miles away and was working 12 to 16 hour shifts but he was our only hope. Meantime, where would we stay? We had no money for a hotel room and our apartment had been rented. We called the church to ask if they had any suggestions.

Branch president Lyman Marler told us to call his wife. Audrey's first words were, "Where are you? I'll come get you!" She took us to their home, put

us in a spare bedroom, and ordered us to stay. Lyman took care of our things as Audrey thawed us with fresh hot cocoa.

When Lyman returned indoors he helped Audrey call Coot. Susie's Dad was always quick to help. Although he hadn't slept well in two days from working so much, he left home soon as he could gas his truck and throw a suitcase behind the seat.

Audrey gave him directions. As we waited on Coot's arrival, she treated us like honored guests. When Coot arrived the next morning Audrey prepared a huge meal for us then gave Coot a spare bedroom to rest a bit before we left for home. We all tasted "Audrey's Yeast Rolls" there for the first time.

The odor of the rising yeast bread spread throughout the house beckoning us all toward the kitchen. We had never smelled anything so tempting. Coot loved them. Susie learned the recipe for her dad though we weren't sure we had it right.

Until the day she died, Susie made those yeast rolls every holiday for him. Somehow I managed to contact Audrey again in 2006. When I mentioned her rolls she shared the recipe with me. It was basically identical to the one Susie made every holiday for 34 years.

Audrey Marler's 2006 recipe appears on the next page.

Recipe for Audrey's Yeast Rolls

- 10 Tablespoons of sugar
- 2 Teaspoons of salt

Put in bowl

- In a pan heat 2 cups milk, melt 1 stick of margarine [Susie used butter; "Do Not Boil"]
Pour over sugar and salt and let cool [room temp.]

- Now add 3 beaten eggs
- 2 Teaspoons of yeast

Mix well then let it set for a few minutes

Now, add 6 to 6-1/2 cups of flour but mixture should be a little sticky.

Put in refrigerator for 45 minutes and then bring out and shape into the shape you desire and let rise for about 2 hours.

Bake in oven at 350 degrees [Susie said 400] for 15-20 minutes until golden brown.

Audrey said:

I make two or three batches at one time and roll them all out and put in pans and cover with wrap and foil and freeze and then about 4 hours beforehand I pull them out and let them rise then bake them.

I made 8 pans yesterday and covered with wrap and foil. They stay good in the freezer for about two or three months as long as they are covered well.