

Let's Ask Flo... by Florence Packard Anderson

Grandma Galley's Mayonnaise (Mustard Sauce)

Easter was so early this year, it has really fouled me up! I think I might be happy because it seems like it has slowed the year down a little. It's just now spring and the Easter Bunny has already come and gone and now the Spring Breakers are crashing our beaches! Wow!

Mike and I always try to attend the Sunrise service down at the pier on Easter Sunday. It has been a tradition with us for 30 years and, my, how it has grown! We used to all be able to find a seat on a folding chair out on the pier. Boy, those days are over! They still have folding chairs on the pier and I figure that the people sitting in them probably helped to set them up the evening before and just stayed to be sure they got one. The entire pier was packed with people and were on the grass area with the 500 other folks who felt that 6:30 was early enough to get to the 7:00AM service. The sound system was wonderful, all of the music and prayers were heard beautifully and Dave Gittings' lesson was uplifting and enlightening. All in all, a wonderful way to start the day!

Easter was always a very special holiday for my sisters and me. It was the one time every year when we got to visit with our Canadian cousins. My father's younger brother, Harry, lived in Toronto, Ontario, with his wife Mary and three daughters. My father, Charlie, lived in Harrisburg, Pennsylvania, with his wife, Florence and three daughters. We six girls were all the same

ages and loved getting together. We would alternate the visits. One year we would go to Toronto and the next year they would come to Harrisburg.



The two men just loved parading into church (The Anglican Church in Toronto or the Lutheran Church in Harrisburg) on Easter Sunday with the 8 women all dressed "to the nines" (another of my mother's sayings) complete with Easter bonnets and white gloves. We would often have Easter dinner at Uncle Harry's Granite Club or Daddy's West Shore Country Club, depending on whose year it was. We girls loved every minute! As we got a little older and could help out in the kitchen a little more, Easter dinner began to be served at home.

My Aunt Mary was a home economist, and was a very precise cook. I wish I had been as interested in food preparation back then as I am today she probably could have taught me a lot! She

always served either baked ham or poached salmon for Easter dinner. If it was salmon, it would be one that my Uncle Harry had caught on one of his fishing trips to upper Quebec. With either of these entrees we would have creamed potatoes and English peas or asparagus (which none of us girls liked) and there would always be Grandma Galley's Mayonnaise! YUCK!!! We Pennsylvania girls hated it! We were so used to Hellmann's Mayonnaise, and this was so different, we thought it was awful!! Our father loved it of course and would try and have mother fix it every now and again, but the three of us would have no part of it. All that wonderful, left over ham would be made into nice little sandwiches for us to have on our drive home and my poor mother would have to be sure to have mayonnaise on my father's but only butter on ours, without hurting Aunt Mary's feelings.

Well, as you might imagine, as I got older and into food in a big way, I realized I liked Grandma Galley's Mayonnaise. It is actually a very good sauce for ham and salmon, but I just can't call it mayonnaise. It is much more like Durkee's Famous Sauce, if you have ever had that. When it comes to mayonnaise, it sure is a personal thing. If you were raised on Hellmann's nothing else will do. If you were brought up with Miracle Whip you won't touch the Hellmann's. Kraft Mayo, Dukes, and a few other have a following but I don't think there is a greater divide than the Hellmann's crowd

and everyone else. You know who you are and you know I am right!!

Funny thing about Hellmann's: I use it in all my recipes and I have discovered that it is the single difference when people say that they prepared my recipe just as I directed but it didn't taste the same as mine. On further questioning, it comes down to them using a different brand of mayo. Hellmann's actually cooks a lot differently than the other brands of mayonnaise. It does not break down and become oily. So in a lot of the casserole recipes in my Emmeline and HESSIE Cookbooks and the 4th of May Cookbook, all the mayonnaise used is Hellman's. Sometimes I state it and sometimes I don't. Don't ask me why, but those of you who are loyal readers of my little column now know: HELLMANN'S always!

Now since you have read all the way to the end of this mayonnaise commercial, I will reward you with Grandma Galley's recipe. My copy is in my Aunt Mary's handwriting and she copied it word for word from my grandmother's recipe card (she was a Home Economist! Of course she'd copy it word for word!) So here it is:

Grandma Galley's Mayonnaise (Mustard Sauce)


1 cup castor (that's granulated) sugar
1 cup white vinegar
2 tablespoons flour
1 tablespoon dry mustard powder (She always used Colemans, because it is English and that's the only kind they had. You can still find it; it's in a yellow can.)
2 Large fresh eggs (Good luck with that one! Unless you have a few chickens out back, you're stuck with the 2 week old "fresh eggs" at the supermarket, just like I am!)


Whisk all of the dry ingredients together. Beat the eggs and add to the dry ingredients. Re-measure the vinegar to be sure you have one cup full and add more if necessary. (This line always makes me laugh! Where would the vinegar go?? If you measured it to start with, did it evaporate? How long has it been sitting on the counter? Did the dog drink it? Did you drink it? Why would she have written this as a very important step in the preparation process? Unfortunately, my Grandmother died when I was just one, and my Aunt Mary had no clue either, but it was part of the recipe so it remains!) Add the vinegar slowly into the egg mixture, whipping constantly with a fork (I use a whisk). Return the mixture to a double boiler (when was it ever in a double boiler and why are we "returning" it?) and cook until thickened. Whisk in 4 Tablespoons of butter. Refrigerate. If too thick to serve, thin with milk or pickle juice (she doesn't say, but I am thinking sweet pickle juice, not dill.) Well, that's it folks! Give it a try. It is a very good mustard sauce.

Well, I hope to see you at the 4th of May Café in the Village, where all of the sandwiches, salads and sauces are made with Hellmann's Mayonnaise, and as always your questions, comments and critiques are always welcomed at flogalley@comcast.net



Florence Packard Anderson is one of the founders of The 4th of May Restaurant in 1985, and now operates the 4th of May Catering Company.






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