



Don't worry about making too many. These treats freeze amazingly well.

Real Men Bake Cookies

My dad, an outdoorsman, lived—and baked—on a large scale. Proof? His famous recipe made four dozen cookies.

BY KATHY L. YOUNG

When I was 3 years old my family moved to Prince George, Canada. My father, Gailand Hann, was hired as a specialist at a pulp mill, but the main reason he wanted to move north was for the camping, hunting and fishing.

We spent every weekend at lakes that you could only get to by driving down overgrown logging roads. We gutted

moose and caribou in our garage and made jerky in an old refrigerator that Dad turned into a makeshift smokehouse. We cut holes in frozen lakes and ice-fished. When the snow was too deep to drive through, we cross-country skied to school.

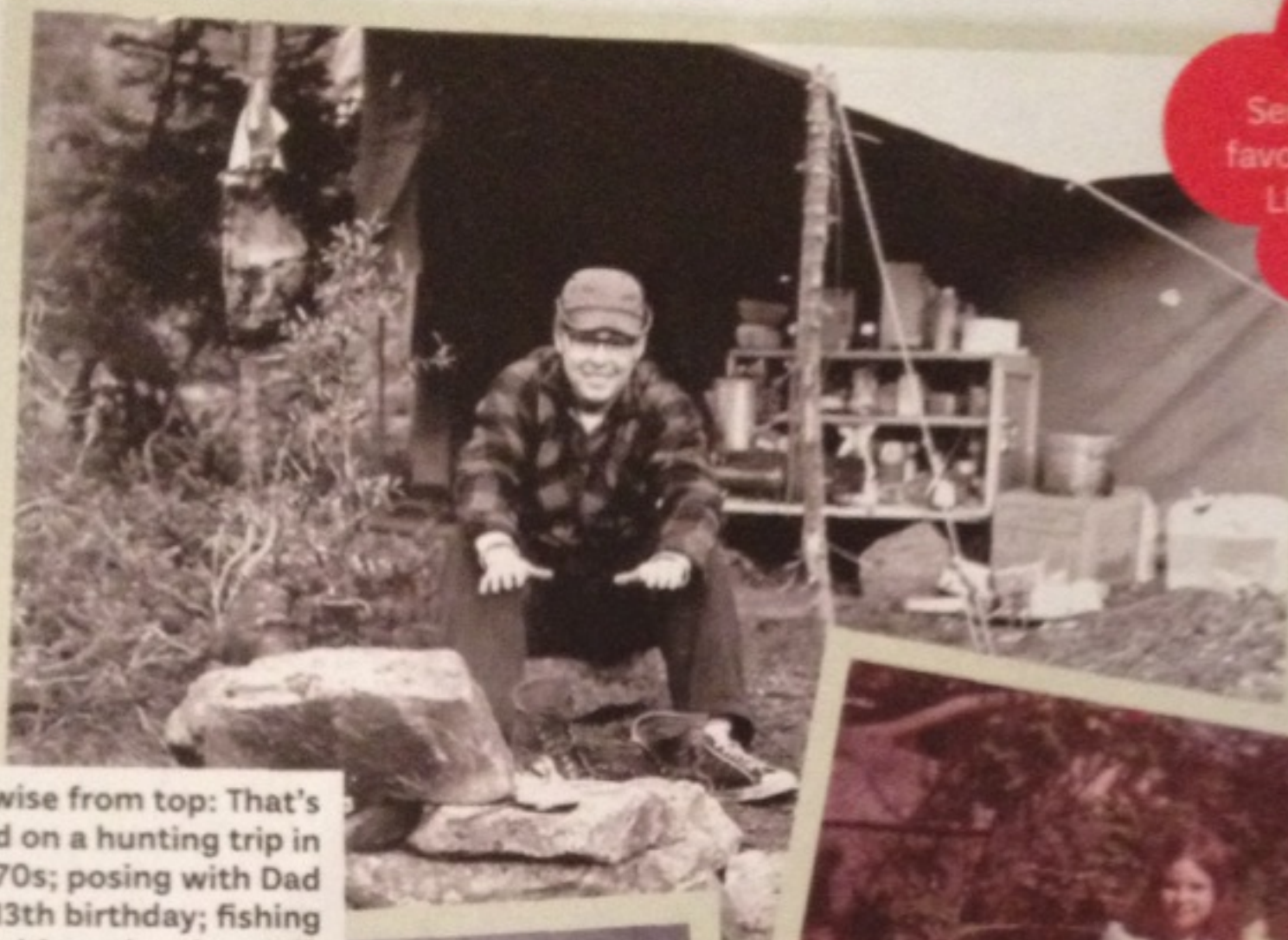
My dad loved all these macho activities, but he had another passion

as well: baking. He made giant, buttery cinnamon rolls and peach cobbler with golden crust, but his sugar cookies were the best. They have a texture like none I have ever tasted: light, fluffy and not too sweet. His secret ingredient? Crisco.

Dad carried the recipe in his back pocket, tucked into his billfold. Was

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Clockwise from top: That's my dad on a hunting trip in the 1970s; posing with Dad on my 13th birthday; fishing with my brother, Jeff.



that to keep the recipe hidden or to have it handy? Probably both. All I know is that when he baked those cookies, my brother, sister and I would get so excited. We knew that there would be treats for days, because Dad didn't just whip up a double batch—he'd make the recipe times five, using a yellow plastic dishwashing tub as a mixing bowl.

My father died five years ago, but I still make his cookies with my boys, who are 18 and 21. Both are Eagle Scouts who have earned their cooking merit badges, and I see a lot of my father in them. Whenever we bake Grandpa Gailand's recipe, I picture that giant yellow tub and Dad pressing out the cookies with a tin can in his version of an apron—an old T-shirt and worn-in work jeans. ■

Grandpa Gailand's Sugar Cookies

WORK: 35 MIN

TOTAL: 2 HR 25 MIN

- 5 cups all-purpose flour
- 4 tsp baking powder
- 1 tsp salt
- ¼ tsp baking soda
- 2 cups sugar
- 1 cup Crisco shortening
- 2 large eggs, beaten
- 1 tsp vanilla extract
- 1 cup milk

- 1 Heat oven to 350°F. In a bowl whisk together the flour, baking powder, salt and baking soda; set aside.
- 2 With an electric mixer, beat sugar and shortening

on high until fluffy, 2 min. Beat in eggs and vanilla. Add flour mixture in two batches, alternating with milk. Wrap dough in plastic wrap; chill for 1 hr.

3 Transfer dough to a floured surface and roll to almost ¼ inch thick. Cut with a 3-inch-round cookie cutter and place on parchment-lined cookie sheets. Reroll scraps for more cookies. Sprinkle with bit of extra sugar. Bake until just golden, about 10 min.

MAKES 48 COOKIES



Kathy L. Young lives in Vancouver, Washington, with her husband and two sons. Under no circumstances will she put frosting on these cookies.