

Date Balls

½ cup Butter
2 Eggs, beaten
1 cup Sugar
1 cup Dates, chopped
1 cup Nuts, chopped
2 cups **Rice Krispies**®
Coconut, shredded

Cook butter, eggs, sugar, dates, and nuts in a pan. Heat until bubbly. Add **Rice Krispies**®. Mix. Cool, make into balls. Roll balls in coconut.

Recipe of Dorothy Aldrich from the

Willing Workers & Friends Cookbook, 1995

My parents, Homer and Dorothy Aldrich, were married in June of 1922. I think Homer purchased the Sugar Hill store at about the same time. Homer built the long dormer on the store and the back upstairs porch during the summer of 1922. While he was building this addition, Mom and Dad were living at my Grandparents house.

I was born in March 1923 and we lived upstairs over the store. Mom used to tell about a time when I was about 2 when she left me on the upstairs porch of the store and forgot about a pail of bacon grease that was stored on the porch. When she came after me she was horrified to see that I had gotten into the grease and smeared it all over the screens that enclosed the porch. I haven't the slightest idea how she cleaned it off.

My dad sold the store in the winter of 1925-26 and took a job "Farm-Sitting" for the winter. I don't remember whose farm it was but it was located just over the Bath/Lisbon border on the west side of the Ammonoosuc River. I had my 3rd birthday at that farm. We moved to the Crapo Farm in the summer of 1926.

Memory from: Roger Aldrich – Sugar Hill



Roger Aldrich, about age 2, is sitting on a sled on the front porch of the store with his dad's dog, Trixie.

Ad in the
Community Cook Book
published by the Ladies of
the Community Church,
Sugar Hill, New Hampshire
in the 1920s

