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"Holiday scramble- our family version of Chex-mix"

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Terri Robb

Smithfield, Utah

November 2017

“Holiday scramble: our family version of Chex- mix”

Foodways

Informant: Terri Robb (LDS) was born in Ogden Utah in August 1966 and moved around all over the western United States due to her father’s forest ranger career. She is a great mother to three kids, two girls and one boy. She does not yet have any grandkids but is anxiously waiting for them. She is 51, and has been married to my father Stephen Robb for 32 years. She loves to cook and bake and there is no doubt that was a big reason they fell in love, his love for food and her love for baking were the perfect match. She has a knack for everything creative from decorating to her baking, to her excellent quilt making.

Context: Scramble is a super delicious rendition of Chex- mix, our whole family loves scramble and we always have multiple containers at the ready for the Christmas holiday. We keep it in a large cute Santa cookie jar in the kitchen, and piece on it all the time. When you make the scramble, it fills your house with an awesome scent, its very savory and smells amazing, that’s my favorite part. My mom Terri, who I interviewed loves to pick out all the nuts in the recipe and you can often find those gone after a few days after making the Scramble. When we go to my Granny’s house, Terri’s mom, she always has little round glass containers full of it, and when my family comes to visit it is just about gone by the time we leave, we just mindlessly piece on it. The only person in our family who does not like the Scramble is my brother Brandon, although he will eat the occasional pretzel in it. I was piecing on some of the scramble tonight and I thought this would be a great family recipe to share, I will make this for my kids in the future as well, so I expect it to stay in the family for a long time.

Text: I’ve had scramble every holiday for as long as I can remember, it’s not Christmas without it. (Pauses to reflect) You make it in a big bowl used for canning and it makes a lot. It takes almost all day for us to make it because it makes so much, I have memories of our family making it and watching White Christmas, that was our favorite movie to watch together. (Laughs, from the memories) I love it because it makes the house smell so good, and it’s a good snack.

“Holiday Scramble- our family version of Chex- mix”

2 lb. mixed nuts of your choice

1 (12oz.) Pkg. Shredded wheat squares

1 (10oz.) Pkg. Cheerios

1 (6 ½ oz.) Pkg. Bite size crisp rice squares

1 (6 ½ oz.) Pkg. Pretzel bites

1 (5 ½ oz.) Pkg. Slim pretzels

3 C. Salad oil

2 T. Worcestershire sauce

1 T. Garlic salt

1 T. Seasoning salt

1. Mix all together
2. Bake at 250 degrees for 2 hours
3. Stir every 15 min.

Texture: We were eating some of the scramble in our kitchen, out of the Santa jar as my mom told me a little bit about it. We both really like it and most of the family does as well, we thought it was a great recipe to share. She talked to me as if I was hearing about scramble for the first time and she told it with some enthusiasm, smiling while talking about it, as if there were some memories she was thinking about that she didn't want to add, I asked her about that after and she said it wasn't important to the recipe story.

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