Ada Foss Cobb’s Grapenuts Pudding
Cindi Cobb Annis • Monson, Piscataquis County

“Ada Foss Cobb was one of five sisters, the Foss Girls of Harmony. They were raised by their dad as their mom died in 1933. When this happened the ‘Girls’ were 2 to 17 years of age. I refer to the five of them (Louise, Barbara, Myrtie, Ada, and Norma) as being like the fingers of a hand, forever attached at the base. They would speak to each other frankly and didn’t mince their words, but if you messed with one of them then they unite together. As I was often told, ‘Friends come and go, but Family is forever.’ For several years, three of the widowed sisters, Myrtie, Louise, and Ada, lived all together in their childhood home in Harmony.

The Foss Girls were wonderful cooks. We have compiled three ‘Foss Family Favorites Cookbooks.’ My Uncle Paul designed each of three covers. In the family, we refer to them by their color: blue (1982), red (1988), and yellow (1995). The dedication in the 1988 red Foss Family Favorites reads: ‘To the Five Foss Family Girls: It is from you that we have learned the true meaning of family. Your loyalty is unquestionable, your love is unbreakable, and your spirit of family is inspirational.’” —Jayne Farrin

4 eggs
½ cup sugar
1 teaspoon vanilla
³⁄₄ teaspoon nutmeg, plus more for sprinkling
3 cups milk
¾ cup Grapenuts cereal

Beat eggs, add sugar, vanilla, nutmeg, and milk. Add grapenuts. Stir all together. Pour into a buttered baking dish, sprinkle with nutmeg, and set baking dish into a pan of water. Bake at 375 degrees for about 5 minutes and turn back to 350 degrees and bake until knife comes out clean.