



Meet a Special Mother - Lois Kneale Griffin



My mother, Lois Kneale Griffin, lived to be 101 years old. She was the youngest in a family of 5 girls and had 5 daughters herself. She taught us the basics of cooking at a very young age.

Her mother came to the United States from the Isle of Mann on a ship that was part of the cruise line that included the Titanic. My mother lived in northeastern Ohio her entire life and loved all the seasons.

She loved gardening, birds, and the outdoors, but more than anything she loved her family. She would freeze or can many of the fruits and vegetables from our garden. Since my father was a “meat and potato” man, my mother cooked very basic meals. Her rolls and desserts were her most anticipated foods at family gatherings.

Mom’s Strawberry Marlow

One of the best desserts is one of the easiest to make

1-pint ripe strawberries

24 marshmallows

1/4 teaspoon salt

1 cup whipped cream

Garnish: 3 fresh strawberries or as desired

- Remove the stems, slice, and mash strawberries; set aside.
- Heat marshmallows with 2 teaspoons juice from berries.
- Stir mixture with folding motion only until marshmallows are partially melted.
- Remove from heat and continue folding until mixture is smooth.
- Cool; fold in berries, salt, and whipped cream.
- Spoon into 9-1/2-to-10-inch round dessert dish.
- Place in the freezer until frozen.
- Cut into wedges or slices; serve frozen
- Garnish with fresh strawberries as desired
- Serves: about 6 pie shaped wedges

Cook’s Note: You can also use 1 cup whipped topping as substitute for whipped cream.

About the Recipe: Strawberry Marlow can be prepared in just a few minutes. The combination of melted sweet marshmallows swirled with crushed fresh strawberries and whipped cream, create a fluffy berry cream. A visit to the freezer magically turns it into a delicious strawberry cream frozen dessert. It’s a refreshing treat for potlucks or family gatherings. Yes, it only uses 4 ingredients.