

Amy Titus
Provo, Utah
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“Vinegar Taffy”

Foodways

Informant:

Glenda Bullock is my grandmother. She is a mother of three girls and a grandmother of ten. She is seventy years old and has resided in Provo, Utah all of her life. Her favorite time of the year is Christmas, in our family there are many traditions that are closely followed, some of these traditions have been passed down from many generations. Glenda loves to spend time passing down traditions to her daughters as well as her grandchildren. She is an avid garage-seller and spends most Saturday mornings finding the best deals during the summer. For her and our family Christmas is the time of year to spend together as a family sharing traditions and making memories with each other.

Context: I came over to my grandmother’s house that is in a private dead end road close to the Provo River. We sat down in her family room, and we were talking about how she still needed to get her Christmas lights up before it snowed. We were talking about Christmas traditions in our family and how, now that the grandkids are older how things have changed. I told her how much we looked forward to the vinegar taffy every year and she recalled fondly of the many times she had made taffy with her grandmother, mother and children. She left the room and returned with a picture that was in The Sunday Herald in 1953. This picture shows her mother, a few neighbors, Glenda and her sister Kathy pulling taffy. Vinegar Taffy is a recipe that is made every year during the Christmas season in our family. This recipe has been handed down for five generations now and is over one hundred years old. Traditionally this recipe was made the week before Christmas so that over the long holiday the taffy could be enjoyed. Now, Grandma usually will make this taffy at the start of December so that we can enjoy it all month long. It’s always been tradition that it is wrapped in wax paper so that the taffy doesn’t stick, for some reason throughout the years it has stuck and it’s the best way to identify that there is taffy in the house.

Text:

Vinegar Taffy

2 cup sugar

2 tbs. butter

1/8 tsp cream of tartar

½ cup vinegar

Few grains of salt

Cook to hardball. Pour on buttered plates to cool. Pull until white. Place on waxed paper and cut into pieces. Wrap in waxed paper.



Texture: Glenda told this story to me with a little sadness in her eyes, about a year and a half ago her mother passed away. She has very fond memories of the holiday season with her parents and making this beloved Christmas treat. She also smiled about all of the fun memories that she had in teaching her girls how to make taffy. Glenda acted excited that in a few weeks she would be able to make taffy with her grandchildren and continue to pass on this tradition. Glenda says that she has made it for many friends and neighbors throughout the years and it indeed is a beloved favorite.

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