

# Leon County Cooks: Don Lathrop and Susan Mosley

By Sherry Matney

Don Lathrop is at it again!! This time he has turned a section of his home on FM 831 into a restaurant selling catfish, chicken fried steak and shrimp with all the trimmings. You can also consume some mouth watering desserts, if you are so a mind.

Lathrop has loved to cook for years and has tried his hand at the art several times. This time he says "I'm in this for the long haul. I want to have everything right here on this property so I will never have to leave it."

Don is a life long resident of Flo with his ancestor, Ransom Makepiece Lathrop settling in the area around 1850. With his roots running deep Lathrop would love to see business come back to Flo and see it grow again.

The Lathrop Café opened on September 24 and shortly after the opening Don came down with a severe case of pneumonia. While he was out of commission Susan Mosley came to his rescue.

Mosely moved to Flo with the express purpose of working for Don and that she has done. She cooks, cleans, and does just about any job that is needed.

Susan grew up working in her family's restaurant in Iola. She learned every job but soon found she enjoyed cooking more than any other. She recently had her five granddaughters come to live with her so she has an extremely busy life.

Lathrop and Mosely said they are available for catering and Mosely will make special order pies for \$10.00. Although she will prepare whatever you ask she is really good at baking chocolate and coconut cream pies. All you need to do is make a request.

I did not ask Don for trade secrets but found the following recipes in the original Lone Star Community Center recipe book published in 1992.

### Pigs in a Blanket

1 large round steak  
Salt and pepper  
Red pepper 2 tbsp shortening  
6 slices bacon  
1 medium onion, sliced  
½ cup flour  
1 cup water

Cut round steak in about 6 squares. Season with salt and pepper. Place 1 slice bacon and 1 slice onion on the square of meat. Then fold it over and hold together with 2 toothpicks. Roll in flour. Repeat the process until all six pigs are ready.

Heat shortening in iron pot and brown 1 pig in blanket at a time, removing each browned one. Return pigs to pot and add water. Cover and cook on low fire for 45 minutes. Do not stir. Serve over rice. If gravy reduces, add more water.

### Mouth of Hell Chili

1 large onion, chopped  
2 tbsp oil  
2 lb. lean chili meat  
1 large can tomatoes  
2 small cans tomato sauce  
2 cups cooked pinto beans  
5 tbsp chili powder  
1 tsp sugar  
2 tsp ground cumin  
2 tbsp paprika  
1 pod garlic  
Salt to taste



Susan Mosley and Don Lathrop make a great team in the kitchen. *Sherry's Shots*

2 fresh jalapeno peppers

Black pepper  
Cayenne pepper

Sauté chopped onion in oil until transparent, not brown. Add chili meat and stir until lightly browned and crumble. Add remaining ingredients. The hotness will depend mainly on the amount of cayenne pepper you use. Cook until thick about 1 to 1 ½ hours. When ready to serve, put into large serving bowl.

### Chicken Loaf by Opal Lathrop Moore (Don's sister)

3 cups chicken, cooked and diced  
1 cup cooked rice  
2 cups soft bread crumbs  
1 ½ tsp salt  
½ cup celery, diced  
¼ cup pimiento, diced  
4 eggs, beaten

½ tsp poultry seasoning  
Spread in greased baking dish and bake at 350 for 55 minutes.

Pickled Okra by Junior Lathrop (Don's brother)  
2 quarts small okra  
2 cups vinegar  
1 cup water  
½ cup sugar  
2 tsp salt  
1 tsp red pepper  
1 tbsp mustard seed or pickling spices

After washing okra, leave stem on. Put all ingredients, except okra into saucepan and bring to boil. Add okra and allow to come to a boil again and continue to boil for 10 minutes. Pack loosely in jars and fill to top with hot juice. Seal. Chill in refrigerator before serving. Yields 2 quarts.



Don Lathrop just can't stay out of the kitchen. Here he prepares fries for his guests.

*Sherry's Shots*

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