

PIONEER  
TRADITION

::

MODERN  
NUTRITION

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**(40th Anniversary of the Auxiliary)**

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### ACKNOWLEDGEMENT

*Members of the committee wish to thank all the ladies who helped to make this cookbook possible. We hope that the hours of time spent in compiling and publishing this book will be rewarded by many moments of good cooking and eating. Let us all enjoy and keep alive the traditional dishes served by the pioneer homemakers.*

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## 40TH ANNIVERSARY OF FREEMAN COLLEGE AND ACADEMY AUXILIARY March 11, 1989

It was on Founder's Day, December 14, 1948, when a fairly large group of women met in the college chapel at Freeman, South Dakota, to organize a Freeman Jr. College Women's Auxiliary. President E. J. Miller and wife, Christine, had visions how such an organization could be an asset to the school. The purpose was to work more efficiently and unitedly in the interest of Freeman Jr. College.

President Miller presided at the first meeting. The following officers were elected:

President – Mrs. Clarence Deckert (Salem-Zion Church)

Vice-President – Mrs. Peter J. S. Hofer (Hutterthal Church)

Secretary – Mrs. Joe G. Graber (Salem Church)

Treasurer – Mrs. Ernest Tschetter (Bethany Church)

Soon the Executive Committee started planning for membership, projects to be sponsored by this group, and also began the framing of a constitution.

The first meeting of all the ladies was March 11, 1949. The purpose of the Auxiliary was discussed. Scripture was read and prayer was given. The a cappella choir (directed by Elvera Voth) sang two numbers. The Secretary reported that many ladies wanted to become Auxiliary members at that time. By April there were 18 life members, 28 honorary members, and 123 annual members.

The following committees were recommended by the Executive and approved by the ladies:

Membership Committee, Constitution Committee, Ways & Means Committee, Project Committee, and Program Committee.

It was also decided to equip the kitchen in the new dining hall of the newly built Pioneer Hall. The cost was estimated to be approximately \$7,000-\$8,000. That was a challenge. Many decisions had to be made. How do we get the money? Do we really need a dishwasher? Why such a large walk-in cooler? . . . and many others.

The first major event of the Auxiliary took place in August 1950 when the Mennonite General Conference was held on the College Campus at Freeman. The Auxiliary was responsible for serving the meals.

These initiative decisions and events were only a few of the many to follow through the years. Then, as well as now, we need to remember the three objectives stated in the constitution . . . to Pray, to Plan, and to Push.

–Albena Deckert

## HISTORICAL FACTS

The city of Freeman (the home of Schmeckfest) is a convenient center for the eleven Mennonite churches of the surrounding community that form the background of support for Freeman Jr. College and Academy. The Mennonite immigrants that came to Dakota Territory in the 1870's (beginning in 1873) and organized the churches, came originally from northern and central Europe – Switzerland, Holland and Northern Germany – but because of severe persecution due to differences with the other 16th century Protestant leaders of the Reformation, found refuge in southern Russia. Ethnically, the Mennonite immigrants had a German heritage and in matters of religion came out of the Anabaptist wing of the Reformation. Anabaptist leaders like Felix Manz and others, felt the break from Catholicism was not complete enough. They held to separation of church and state and a voluntary church whose members joined only after a confession of faith in Jesus Christ as personal saviour followed by baptism. Since infants could not make such a confession only adults would be baptized – hence the name Anabaptist (baptized again). The name came later to be changed to Mennonite after one of the early leaders named Menno Simon. Aside from baptism upon confession of faith and separation of church and state some other tenets of the Mennonite church are: non-resistance, none swearing of the oath, freedom of conscience or religious toleration and love of one's neighbor as being the very essence of Christianity.

Four of the eleven Mennonite churches in the Freeman area are west and north of Freeman. These churches were organized by people commonly known as *Hutterites*. The name comes from an early leader of the Swiss Brethren by the name of Jacob Hutter. The Swiss Brethren were a part of the Anabaptist wing of the Reformation and consequently adhered to similar tenets discussed before. There is a distinction between the Hutterites and Hutterian Brethren that is often not recognized. The Hutterian Brethren settled in communal colonies while the Hutterites settled on individual plots of land and organized the churches referred to above. The German dialect spoken by both is the same and so are the common family names – hence the cause for confusion to those not familiar with the Freeman community. Those living in the communal colonies refer to the individual land owners as the prairie people (Prairieleut). One of the more influential leaders among the Prairieleut was the Rev. Paul Tschetter. Ethnically, the Hutterites have a predominantly Swiss and German heritage with some influx of eastern European families who had a Slavic background. The four churches are: Neu Hutterthaler Mennonite, Hutterthal Mennonite, Salem Mennonite Brethren, and Zion Mennonite.

A second distinctive ethnic group in the Freeman area is that of the *Low Germans*. Their background is basically Dutch and northern Germany – in matters of religion these people had the same Anabaptist background as the Hutterites. They were persecuted and moved to more tolerable countries, finally also landing in southern Russia. Under the leadership of Daniel Unruh the Low Germans were the first of the Mennonite immigrants to come to Dakota Territory (Oct. 18, 1873). Other early leaders were Derk Tieszen (the original bonesetter), Rev. Tobias Unruh and Rev. Peter Becker. The Low German immigrants settled north and east of Freeman. Ultimately four Mennonite churches were organized by these settlers with general acceptance of the basic Mennonite doctrines already mentioned but with minor differences in practices. The four churches are: Bethel Mennonite, Bethesda Mennonite, Evangelical Mennonite Brethren, and Silver Lake Mennonite Brethren.

A third ethnic group of the Mennonites in the Freeman community is that of the *Swiss*. They have a predominantly Swiss Anabaptist background, also moved to various countries in Europe because of persecution and finally located in Polish Russia. The Swiss immigrants first came to Dakota Territory in the spring of 1874 with Andreas Schrag as leader, settling in the area east and south of Freeman – now commonly known as East Freeman. Prominent ministers of the early settlers were Christian Kaufman and Christian Mueller. Eventually the two largest churches were organized here: the Salem-Zion Mennonite (north) and the Salem Mennonite (south).

The Bethany Mennonite church is the only one of the eleven Mennonite churches to be located in the city of Freeman. It has a membership that is a good cross section of all the three ethnic groups.

While the three groups are separated into fairly well defined areas as just outlined there has always been a remarkable spirit of cooperation between them all in many ways. Freeman Jr. College and Academy has been an area where this spirit was especially evident through the years. It was at the school that many lasting friendships developed into marriages between the groups. The Freeman Jr. College and Academy Women's Auxiliary is another example of the close ties between the groups – so is Schmeckfest – and of course, the eighth edition of *Pioneer Tradition – Modern Nutrition* published by the Women's Auxiliary.

–Dr. John D. Unruh

# SCHMECKFEST RECIPES

## Noodle Soup

1 cut up stewing hen. Simmer slowly about 3 hours or until tender in 3 quarts water to which 2 teaspoons salt has been added. Add a few whole peppercorns and a few whole allspice or a small chopped onion instead of all-spice. Strain broth and bring to boil again. Add noodles (about one pound or as made from the noodle recipe below) and cook about 5 minutes or until noodles are tender. Serve. Chicken may be served with the soup if desired. Other traditions leave the chicken pieces in the soup and skim off the fat. Note: Since poultry on farms has become scarce the commercial chicken broth is used.

## Noodles

3 whole eggs

3 egg yolks

Beat eggs and egg yolks together and add about  $2\frac{3}{4}$  cups flour or as much as can be worked into the eggs to make a stiff dough. Knead well and roll very thin on a lightly floured board. Dry partially. Roll up and cut in fine strips with a knife or noodle cutter. Spread out loosely and dry thoroughly. Note—They will mold when stored if not thoroughly dried.

## Green String Bean Soup

Cook until tender a smoked ham bone or  $\frac{1}{3}$  or  $\frac{1}{2}$  lb. smoked ham cut in small pieces. The last half hour before serving add  $2\frac{1}{2}$  to 3 cups potatoes cut in  $\frac{1}{2}$ " cubes and 3 or 4 sprigs summer savory, known as "pepper weed" in Low German. About  $\frac{1}{2}$  cup of finely diced or ground carrots may be added if desired. Add 2 cans string beans or when season permits about a pound of fresh cut green beans. When vegetables and meat are tender, add about 2 tablespoons sour cream and salt to taste if ham was not sufficiently salty. Use of cream is optional; a bit of butter may be substituted if you wish.

## Stewed Beef (Dampffleisch)

Bring to boil and simmer slowly:

$\frac{1}{2}$  cup lard

3 lbs. stewing beef, cut into pieces

1 cup water

1 onion cut into quarters

salt and pepper to taste

Simmer slowly for 2 hours or until tender. Serves 6 depending on how much bone is with the meat.

## Varaniky (Cottage Cheese Pockets)

Combine:

3 cups flour

1 tsp. salt

1 tsp. baking powder

¼ cup butter or oleo

Combine:

1 egg

1 cup milk

Add to flour mixture and mix well. Knead dough till smooth. Shape dough in a long round piece about 1½ inches in diameter. Cut off ¾ inch pieces and flatten (roll with rolling pin) about 4 inches in diameter. Put on a rounding tablespoon of cottage cheese mixture. Fold over and seal tight. Cook in salt water about 15 minutes slowly, about 12 at a time in 3 quarts of water. Remove with draining spoon. Fry light brown on both sides.

Cottage Cheese Filling:

Combine:

4 cups dry cottage cheese

1 tsp. salt

½ cup dry bread crumbs

3 Tblsp. fried onions, optional

2 to 3 eggs—enough to make mixture hold together.

## Fried Potatoes (Gebratene Kartoffeln)

Cook potatoes with skins on. Cool and peel. Slice with slicer and fry in lard or cooking oil until lightly browned. Season with salt and pepper.

## Bratwurst (Pork Sausage)

Grind fresh pork. Season with salt, pepper, a dash of ground allspice and a dash of garlic powder or fresh garlic put through blender with a little water, strained and added to seasonings. A little saltpeter may be added to preserve color and flavor. Mix well and stuff in casings. Heat in skillet until well done and nicely browned. About 1 teaspoon salt and 1/8 teaspoon pepper is used for each pound of meat.

## Cheese Buttons (Kase mit Knopfe)

3 cups flour

2 tsp. salt

1 tsp. baking powder

Mix together and add:

⅔ cup cold water with 2 beaten eggs

Mix into dough and roll out fairly thin. Cut with noodle cutter or cut into strips about 1"x½". Drop into 10 cups boiling water to which 1 tablespoon salt has been added. Cook 7 minutes. Drain and add 1 tablespoon melted lard. (They may be frozen at this stage for later use if desired). Before serving, heat, mix with 2 cups of cottage cheese and 1 cup browned bread crumbs.



## Lettuce Salad (Salat)

Tear or shred (not to fine) lettuce into a bowl. Salt and pepper lettuce to taste. Mix with sour cream dressing and garnish with boiled egg slices.

### Sour Cream Dressing:

½ cup sour cream	1 Tblsp. sugar
1 Tblsp. vinegar	1 tsp. grated onion

Mix together and add to lettuce which has been salted and peppered to taste. Serve.

## Sauerkraut

1 quart sauerkraut	2 Tblsp. lard
1 cup water	2 Tblsp. flour
¼ cup sugar, (approximately)	

If kraut is very sour, pour on hot water and drain well. Put into saucepan, add water and sugar. Boil until tender. Make a sauce by heating lard until very hot, adding flour and browning. Add to kraut. Mix well.

## Whole Wheat Buns

### Scald:

1½ cups milk	2½ tsp. salt
½ cup brown sugar	6 Tblsp. shortening

Let cool to lukewarm.

Dissolve: 2 packages yeast in

1½ cups water	2 tsp. sugar
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### Add:

3 cups whole wheat flour

Add this mixture to milk mixture. Add 4 more cups white flour. Knead, let rise until double. Punch down. Let rise for 10 minutes. Shape. Let rise. Bake in 375 degree oven for 15 minutes.

## Zieback (Twin Buns)

Dissolve: 2 pkgs. yeast in

¾ cup water	1 Tblsp. sugar
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Sift into bowl: 3 cups flour. Add:

1 cup lard, melted	4 tsp. salt
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4 Tblsp. sugar

2 cups scalded milk cooled in lukewarm dissolved yeast mixture

Mix well. Add 5 or 6 cups flour to make a soft dough. Knead well. Let rise until doubled. Pinch off dough into small balls, the size of a walnut and slightly larger. Place larger balls on greased pan and push smaller ball down into larger one. Let rise about 1 hour. Bake in 375 degree oven about 20 minutes.

## Obstkräpfchen (Fruit Pockets)

Cook: 6 oz. package dried apricots in 1 cup water until very soft  
Combine and add to fruit:

½ cup sugar

2 Tblsp. flour

Cook 5 minutes, stirring constantly. Remove from heat. (Beat with electric mixer if mixture appears stringy). Add 8 finely crushed crackers. Cool. Any dried fruit may be used in place of apricots.

Use your favorite sweet yeast dough. Shape the pockets using one of these methods. Cut off small pieces and shape into 3½ rounds. Place a rounded teaspoon of filling on the round, fold up the edge and seal firmly. Place on cookie sheet with sealed edge downward. Or roll dough into rectangle about 1/8" thick and cut into rounds 3" in diameter. Cut slit on two sides. Place filling in the center and bring sides to the center thus exposing the filling. Let rise for 15 minutes. Bake at 350 degrees until light brown.

## Pluma Moos (Dried Fruit Sauce)

Cook together until soft covered with about 1½ cups water:

1½ cups raisins

1½ cups prunes

Mix together:

5 cups milk

1 cup cream

6 whole cloves, optional

Heat to boiling point.

Combine:

½ cup sugar

⅓ cup flour

¼ teaspoon cinnamon

¼ teaspoon salt

Add a small amount of boiling liquid and mix to a smooth paste. Then stir into the milk mixture. Let come to a full boil. Cool at once in a pan of cold water, stirring often. When cool, add the cooked fruit mixture.

## Pluma Moos

Cook together 15 minutes.

1 cup raisins

1½ cups water

2 cups prunes

Cool and set aside.

Mix together:

1 cup water

pinch of cinnamon

2 cups cream

6 whole cloves

3 cups milk

Heat to boiling point.

Have ready:

1 cup sugar

½ tsp. salt

⅓ cup flour

Mix a small amount of hot liquid with the dry ingredients. Slowly add to milk and cream mixture—let come to full boil. Cool at once in cold water, stirring often. When cool, add the cooked fruit.

## Coffee Cake (Russicher Kuchen)

Put into mixing bowl:

½ cup shortening                      ¾ cup sugar  
1 tsp. salt

Add: 2 cups scalded milk and cool

1 package yeast softened in ¼ cup warm water with  
½ teaspoon sugar

Add a little at a time 7 cups flour (approximately). Set in a warm place to rise. Knead down several times. Divide into 7 parts. Roll out dough to ¼ inch or thinner, place in greased pie tins. Let rise only a short time. Fill with your favorite canned, frozen, or fresh fruit. Add any of the following cream toppings.

### Cream Filling

⅓ cup sugar                                      1 rounded Tblsp. flour  
½ cup cream or half and half

Mix together and pour in unbaked kuchen shell. Sprinkle with nutmeg and bake in moderate oven about half an hour. This is filling for one kuchen shell.

### Kuchen Topping

1 cup sweet cream                              1 heaping teaspoon flour  
½ cup sugar                                      1 egg, beaten

Cook until thick like custard. Remove from stove. Add 1 teaspoon vanilla. Use with any fruit for kuchen filling and bake in moderate oven.

### Kuchen Topping

2 eggs, beaten                                      ¾ cup half and half  
1 cup sugar                                      3 Tblsp. flour  
½ tsp. vanilla

Mix together and heat until hot. Pour over fruit in kuchen shell and bake in moderate oven. Filling for 2-3 kuchen.

### Poppy Seed Filling

1 cup milk and ½ cup cream or whole milk may be used, ½ cup poppy seed, ground. Cook in double boiler for 5 minutes. Mix together and add: 2 tablespoons cornstarch, ½ cup milk, ½ cup sugar and 2 egg yolks. Pour into kuchen shell.

## Mach Kuchen (Poppy Seed Roll)

Use your favorite sweet yeast dough recipe. Let rise, punch down, and let rise again. Take enough dough to roll in rectangle 12"x15"x $\frac{1}{4}$ " thick. Spread with filling and roll like jelly roll. Seal ends and edges carefully so filling won't leak out. Put in greased pans (some prefer using ice cube trays) and bake at 350 degrees about 30 minutes or until top is light brown. Tops may be brushed with egg yolk glaze before baking - 1 yolk mixed with 2 tablespoons cold water.

Optional: After spreading filling on dough, let rise for 10 minutes before rolling it like jelly roll. Others prefer to let rise about 30 minutes after placed in pans.

### Poppy Seed Filling

Grind poppy seed in poppy seed mill or blender. (In blender grind  $\frac{3}{4}$  cup seed at a time at highest speed until seed is finely ground).

Mix:

1½ cups ground poppy seed	¼ tsp. salt
1¼ cups sugar (or ¼ cup honey and 1 cup sugar)	1 heaping Tb!sp. flour

Add:

1 egg	¾ cup cream or half & half or milk
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Bring to boil, stirring constantly. Cool. If too thick add a little more cream. This is enough filling for two rolls.

### Refrigerator Dough for Poppy Seed Rolls

2 packages dry yeast	¾ cup sugar
2½ cups lukewarm water	2½ teaspoons salt
2 eggs, well beaten	¾ cup soft or melted shortening
8 to 8½ cups flour	

Soften yeast in warm water. Add sugar, salt and eggs. Add 4 cups flour, stir well, and add the shortening. Beat well until very smooth. Stir in remaining flour gradually, you may use your hands for the last two cups. This will be a very soft dough. Sprinkle a little flour over top and cover tightly. Store overnight or up to 5 days. One-third of dough will make 2 poppy seed rolls.

### Portzilke (New Year's Cookies)

Soften 1 package yeast in  $\frac{1}{4}$  cup water, 1 tsp. sugar.

Add:

2 cups lukewarm milk	2 cups raisins
$\frac{1}{2}$ cup sugar	(may be plumped in hot water)
1 tsp. salt	3 eggs
	5 cups flour

Mix well. Let rise until doubled in bulk. Fry in deep fat at 380-400 degrees. Dip spoon into hot fat, then dip a spoonful of dough and drop into hot fat. Fry until golden brown on all sides.

### Rosettes

2 eggs	2 Tblsp. sugar
$\frac{1}{4}$ tsp. salt	1 tsp. vanilla
1 cup flour	1 cup milk

Beat eggs slightly. If beaten much, rosettes will blister. Add sugar, salt, and vanilla. (Lemon extract may be substituted). Add flour and enough milk to make a smooth batter.

Gradually add the rest of the milk and stir until smooth. The batter should be the consistency of cream. Fry in vegetable oil in an electric skillet set at 400 degrees. Dip molding iron in hot oil for about  $\frac{1}{2}$  minute. Then drain and dip into the batter, being careful not to let any of the batter come over the top of the iron. Then immerse in hot oil and fry until light brown in color (20 to 25 seconds). Place upside down on rack or absorbent paper. Dip top in sugar while warm.

# TRADITIONAL

## Tweback (Zwieback)

Dissolve 2 cakes compressed yeast in

1 cup lukewarm water with  
1 Tblsp. sugar

Sift into bowl 3 cups flour

Add ½ cup melted, cooled lard

½ cup melted, cooled butter

2 Tblsp. salt

2 cups scalded milk cooled to lukewarm  
dissolved yeast

Mix well, add more flour and knead. The dough should be slightly softer than bread dough. Let rise until doubled. Form dough into small balls size of walnut. Place these balls on top of a slightly larger one. Let rise about 1 hour. Bake in 400 degree oven 20-25 min. —Mrs. Andrew Kehn

## Zwieback

Method is same as above but ingredients vary somewhat.

3 cups scalded milk

2 eggs

¾ cup shortening, lard if  
possible

½ cup sugar

2 Tblsp. salt

1 cake Fleischman's yeast

flour to make soft dough

—Mrs. Jacob D. Wollman

## Zwieback

Use method of other recipes for zwieback.

3 cups milk

7 Tblsp. sugar

1¼ cup lard

2 pkg. yeast

1 cup water

11-12 cups sifted flour

4 tsp. salt

1. This dough is good for making cinnamon rolls.
2. Break apart left over zwieback, toast in a slow oven until toasted through. Good to eat like this for children or delicious for faspas (lunch). Break in pieces. Friends seated around table—dunk pieces in coffee—put in your sauce dish—sprinkle with sugar. A true tradition. —Mrs. Jerry Graber

A traditional breakfast treat for some is bread topped with sweet or sour cream and spread with jelly or syrup.

## Kuchen

Sift together 2 cups sifted flour

½ tsp. salt

3 tsp. baking powder

Blend in 4 Tblsp. shortening

1 egg slightly beaten

½ cup milk

Beat until smooth. Put into 9x12 pan, bringing dough up at sides. Put 2 cups fresh or canned fruit into the shell. Add ¾ cup brown sugar. Pour this mixture over fruit—

1 egg slightly beaten

¼ tsp. salt

½ cup sugar

1 Tblsp. cornstarch

½ tsp. vanilla

Bake 30-35 minutes in 350 degree oven. —Mrs. Fred Graber

## Kaffee Kuchen (Coffee Cake)

1/3 cup sugar

2 eggs

2 Tblsp. shortening (lard)

1¾ cup milk

1 tsp. salt

1 pkg. yeast dissolved in

½ cup warm water

¾ cup raisins

4-5 cups flour

Heat sugar, lard, milk and salt to lukewarm. Add all other ingredients except flour. Add enough flour to make soft sponge. Beat well. Add raisins. Beat in rest of the flour. Let rise until double in volume. Spoon into two 9x13 cake pans. Let rise until nearly double in volume. Top with topping. Bake 30 minutes at 375 degrees.

### Topping:

½ cup brown sugar

2 Tblsp. cinnamon

2 Tblsp. flour

2 Tblsp. melted butter

—Mrs. Julius A. Franz, Lind, Wash.

## Söster Kage (Sister Cake)

1 cake compressed yeast soaked in ½ cup lukewarm water and 1 tsp. sugar

2 cups lukewarm milk

1 cup sugar

2 eggs

1 cup butter

1 tsp. cardamon powder

1 tsp. salt

1 sifter full flour

Stir together with a spoon. Let rise for 2 hours then put on moulding board and roll out, spread with butter, sugar and cinnamon. Roll up and put in pan and raise for 1½ hours. Bake 20 minutes. (This came from Viborg community) —Mrs. John P. Kleinsasser and Mrs. Peter A. Hofer

### Kuchen Dough

1 cup milk	3 cups flour
1 cake compressed or dry yeast	1 tsp. salt
$\frac{1}{4}$ cup sugar	2 beaten eggs
$\frac{1}{4}$ cup mazola oil	1 tsp. lemon flavor

Scald milk. Cool to lukewarm and add yeast, sugar and  $1\frac{1}{2}$  cups flour. When it is bubbly add salt, eggs, oil and remaining flour. Knead well. Let rise until double.

### Kuchen Topping:

1 cup sweet cream	1 egg beaten
$\frac{1}{2}$ cup sugar	1 heaping tsp. flour
1 tsp. vanilla	

Cook till thick like custard. Remove from stove and add vanilla. Use with any fruit. —Mrs. Ben Keller

### Grandmother's Kuchen

Put into mixing bowl  $\frac{1}{2}$  cup shortening  
 $\frac{3}{4}$  cup sugar  
1 tsp. salt  
Add 2 cups scalded milk  
Cool. Add 1 pkg. yeast softened in  $\frac{1}{4}$  cup warm water with  
 $\frac{1}{2}$  tsp. sugar  
Add little at a time 7 cups flour (approximate)

Set in warm place to rise. Knead down several times. Divide into 7 parts. Roll out dough to  $\frac{1}{4}$  inch or thinner, place in greased tins. Let rise only short time. Fill with various fillings. Part of dough may be used for sweet rolls.

### Cream Filling:

Mix together  $\frac{1}{3}$  cup sugar  
1 rounded Tblsp. flour  
 $\frac{1}{2}$  cup cream or half and half  
Sprinkle with nutmeg

This is for 1 kuchen. Bake in moderate oven.

—Mrs. Jake Preheim, Jr.

Kuchens may be filled with any of your favorite fruit, canned, fresh or frozen. Mix egg and cream with sugar, the amount depending on how sweet the fruit is. Pour the egg, sugar and cream mixture over fruit which has been placed in kuchen. Sprinkle with spices if you desire. The recipe for poppy seed pie found in the pie section is also good for a kuchen filling.



## Poppy Seed Roll

Use your own favorite sweet dough recipe or follow the recipe for grandmother's kuchen, above only add 2 eggs and use enough flour to make a soft dough. Let rise to double in bulk, punch down, let rise again. Take enough dough to roll out a rectangle about 12x15 by  $\frac{1}{4}$  inch thick. Spread filling over and roll like jelly roll. Filling for two rolls:

Mix  $1\frac{1}{2}$  cup poppy seed, ground

$\frac{1}{4}$  cup sugar

1 heaping Tblsp. flour

Add  $1\frac{1}{4}$  cup boiling water (part cream may be used)

Bring to boil, stirring constantly. Cool. If it seems too thick, add a little water before spreading. Place in greased pan. Let rise for  $\frac{1}{2}$  hour and bake at 350 degrees for 45-50 minutes. For a nice top, brush with beaten egg or cream and sprinkle sugar over top. Rest of dough may be used as other sweet dough.

—Mrs. Chris Preheim

## Poppy Seed Rolls

Dough (Refrigerator)

Mix  $1\frac{1}{2}$  cup lukewarm water or potato water

$\frac{2}{3}$  cup sugar

$1\frac{1}{2}$  tsp. salt

Crumble into mixture—

1 cake compressed yeast—stir

Add 2 eggs

$\frac{2}{3}$  cup soft shortening—beat well

Add 1 cup lukewarm mashed potatoes

7 to  $7\frac{1}{2}$  cups flour

Knead until elastic. Let rise until double in bulk. Punch down and form into dinner rolls, poppyseed rolls, or both. Makes 4 dozen rolls or 2 large poppyseed rolls. For poppyseed rolls, roll dough into large or small rectangle, spread with filling, and roll like jelly roll.

Bake small rolls at 400 degrees for about 15 minutes; poppyseed rolls at 350 degrees for 35 to 45 minutes.

**Filling:** (ingredients for 1 roll, using  $\frac{1}{4}$  of dough)

Mix 1 large cup poppyseed, ground

$\frac{1}{2}$  to  $\frac{3}{4}$  cup sweet cream, hot

$\frac{1}{2}$  to  $\frac{3}{4}$  cup sugar

1 Tblsp. flour

1 egg, slightly beaten

Heat together. If too thick, add a little more cream. —Mrs. Amos J. Kleinsasser

The only way to help yourself is to help others.

### Stritzil (Poppy Seed Roll)

Mix together 3 eggs beaten well  
1 cup sugar  
Add 1 tsp. soda dissolved in  
1 cup sour cream  
Add 1 cup poppy seed  
¾ cup chopped nuts

About 2½ cups flour—enough to make dough good spreading consistency. Spread this mixture over sweet roll dough and roll as jelly roll. Bake at 350 degrees about one hour or longer. This is a large recipe. —Mrs. Edward A. Hofer

Note:—Let rise before baking.

### Bunchkie

½ cup butter	1½ pkg. yeast soaked in
½ cup sweet cream, luke- warm	1/3 cup warm water
1 cup sugar	½ tsp. nutmeg
8-10 eggs separated	Enough flour to make dough easy to handle

Beat egg yolks 2-3 minutes. Mix with sugar, cinnamon and nutmeg. Add cream and yeast. Add softened warm butter. Beat egg whites to froth and add. Mix well. Add flour. Cover and let rise in warm place. Roll dough out to 1/3 inch thickness. Cut out with tumbler. Let rise for 15 minutes and fry in deep fat. Drain on absorbent paper. Sprinkle with granulated sugar while warm. No holes in center of these doughnuts. —Mrs. Jos. C. Graber

### Bubbat

(A favorite of the Russian Mennonites)

1 yeast cake	1 lb. smoked sausage or
1 egg	slices of ham
1½ cups milk	Flour, enough to make stiff
1 Tblsp. salt	dough (app. 3½-4 cups)
3 Tblsp. sugar	

Scald milk and then cool to lukewarm temperature. Add dissolved yeast and sugar. Then add beaten egg, salt and enough flour to make a soft dough that can barely be stirred with a spoon. Let dough rise and then pour into a greased pan. Into this press ham strips or 3 inch length sausages. Bake at 375-400 degrees for approximately 45 minutes. Serve hot. Serves 6-8.

—Mrs. D. A. Pankratz

Cracklings from rendered lard may be used by heating well in pan, drain excess lard, add eggs and scramble.

### Butter Semmels (Moravian)

2 cups milk scalded	½ cup mashed potatoes
6 cups flour	½ yeast cake, dissolved in
½ tsp. salt	¼ cup warm water
1 cup granulated sugar	¼ cup powdered sugar
2 eggs well beaten	2 Tblsp. butter, melted
½ cup butter	

This batter must be made in the early evening and set to rise in a warm place until morning. Mix together the dissolved yeast cake, mashed potatoes and ½ cup of the sugar. Let stand for four hours. To the scalded milk, add the butter and stir until melted. When cool add the eggs, ½ cup sugar and salt and combine with the yeast mixture. Sift in the flour and knead thoroughly. Cover and let rise in a warm place until morning. Roll out to about ¼ inch thick, brush the dough with melted butter and cut in 2-inch squares. Turn up the four corners toward the center. Place on a greased baking sheet about two inches apart and let rise until light. Bake in a hot oven 400 degrees for 20 minutes. Remove from oven, brush with melted butter and sprinkle with powdered sugar. Serve hot with coffee. —Mrs. Helen Fretz

### Kugelhupf

Dissolve 1 pkg. yeast in ¼ cup water  
Heat together until butter is melted—cool to lukewarm

1 cup evaporated milk  
1 cup water  
½ cup butter or margarine

Sift into large bowl  
8 cups sifted flour  
1¼ cups sugar  
1 tsp. salt

Combine yeast, milk mixture  
2 eggs, beaten  
grated rind of lemon or orange

Add to sifted ingredients and mix thoroughly. Let dough rise until doubled in bulk or about 2 hours. Punch down. Divide in 2 parts. Roll out one part in rectangular shape and spread with

2 stiffly beaten egg whites  
¾ cup sugar  
¾ tsp. cinnamon  
1 cup very finely chopped almonds

Roll as for jelly roll. Place in angel cake pan, being careful to seal edges. Let rise until double in bulk. Bake at 375 degrees for 35 to 40 minutes. May be frosted. Use remainder of dough for kuchen or rolls. —Mrs. Richard L. Waltner

Happiness is like jam. You can't spread even a little without getting some on yourself

## Kröffeln (Dried Fruit)

Cook until done, drain and mash

- 1 box dried apricots
- 1 box dried peaches
- 1 cup prunes
- 1 cup dried apples
- 1 cup raisins

Mix together and add to dried fruit

- 1 cup heavy sweet cream
- 1½ cups sugar
- 6 eggs

Add enough cracker crumbs to make mixture stiff as cake dough. Let this mixture set for at least 2 hours, overnight if possible.

Prepare sweet roll or zwieback dough. Proceed as for buns, roll out each bun with rolling pin. Put a tablespoon of the dried fruit mixture in the center of the piece of dough. Fold over and press edges together. Put on baking sheet with sealed edge downward. Do not let them rise but bake immediately at 350 degrees until brown. Do not over bake because the fruit mixture need only be heated enough to take out rawness of eggs. Brush with shortening after removing from oven. Makes 50. Freeze very well. —Mrs. Joe G. Hofer

### Variations to Dried Fruit Roll:

1. Letting rise at least 15-20 minutes, then bake.
2. Use any combination of dried fruit you have on hand. Even home grown plums, fresh or canned may be used with the dried fruit.
3. Roll out portion of dough in square, cut into 3 or 4 inch squares, then proceed to put as much fruit on the dough as you are able to enclose without having it come out. The less dough—the more fruit—the tastier the roll.

## Danish Coffee Cake

Mix together 4 cups flour

- 4 Tblsp. sugar
- 1 tsp. salt

Cut in 1 cup shortening

Soak 1 pkg. yeast in

- 1½ cups milk

Add 3 beaten egg yolks

Mix and put in refrigerator over night. Divide dough in ½. Roll out like pie crust. Spread beaten egg whites on dough—sprinkle about ½ cup brown sugar on each piece. Spread center with favorite canned filling, dried apricot, pineapple or any other thickened filling may be used. Fold over and let rise 2 hours. Bake ½ hour at 350 degrees. —Mrs. Dave Brockmueller

### **Pummelches (New Year's Fritter)**

Mix 2 cups scalded milk, cooled  
1 cake yeast dissolved in  
½ cup warm water  
Add 4 Tblsp. sugar  
1 tsp. salt  
2 egg yolks  
1 cup raisins plumped into hot water a minute or two

Add enough flour to make a stiff sponge. Beat well. Cover, let rise till doubled. Heat fat in kettle, enough to be about 3 inches deep. When hot, dip side of spoon in hot fat, dip into dough and drop spoonful to form cakes about 1 inch in diameter and 3 or 4 inches long. Turn to fry to golden brown on all sides, being careful not to pierce with fork. —Mrs. Abe J. Schmidt

### **Danish Kringle or Strizle**

¾ cup shortening	3 egg yolks
½ tsp. salt	1 pkg. yeast dissolved in
6 Tblsp. sugar	¼ cup warm water
1 cup scalded milk	4 cups flour

Mix these ingredients. Put in refrigerator over night. Divide dough into 4 parts. Roll out. Spread with melted butter, brown sugar and nuts. Fold over. Let rise 1 hour. Before putting into oven beat the 3 egg whites with a fork until frothy, spread this on and sprinkle with sugar. Bake in 350 degree oven 20-25 minutes. —Mrs. W. F. Bruun and Mrs. Jake Eisenbeis

### **Bread Dough Pancakes**

My mother made these, an old time recipe.  
Mix together 2 cups milk, scalded, cooled  
1 cake yeast dissolved in  
½ cup warm water  
2 or 3 egg yolks  
2 Tblsp. sugar  
½ tsp. salt  
2 cups flour

Dough will be stiffer than for usual pancakes  
Add 2 or 3 stiffly beaten egg whites

Set in warm place to rise. Fry in hot fat about ¼ inch deep in skillet. Don't fry too fast—until golden brown on each side. Serve with syrup, sugar or jelly. —Mrs. Abe J. Schmidt

### Portzilki (New Year's Cookies)

The name means "tumbling over" since they turn over by themselves when they are dropped into the deep hot fat. These raisin fritters were made especially for New Year's Day.

Method same as for Pummelches and Neeyoesh Koke; ingredients slightly different.

½ cake yeast dissolved in	½ cup sugar
½ cup water	1 cup milk
2 eggs	2 cups raisins
1 tsp. salt	Flour to make stiff dough

### Neeyoesh Koke

(Same delicacy as above—slight difference in ingredients)

1 pkg. yeast dissolved in ½ cup warm water	1 Tblsp. salt
2 eggs, beaten	2 cups raisins washed in warm water
1½ cups sugar	3 cups milk scalded and cooled to warm
2 Tblsp. melted butter, shortening or oil	7-8 cups flour
Method—same as above. —Mrs. A. V. Tieszen	

### Dampfnoodler

Use a regular bread dough. Let the dough rise until double in bulk. Knead down and let it rise again. Make little noodles about the size of a big walnut. Let rise to double in size. Put 1 cup water, ¼ cup butter or shortening and ½ tablespoon salt in a frying pan. Add the noodles. Cover and cook over medium heat about 40 minutes. Do not uncover them while cooking.

—Mrs. Richard Eisenbeis

### Raised Dough Apple Dumplings

(Variation of Above Recipe)

Pour water into a frying pan or kettle with tight fitting cover. Use enough to cover the bottom. Add sugar and ¼-½ inch sliced apples. Carefully place the raised dumpling into boiling water and cover. Steam for 15-20 minutes. Remove from heat and cool slightly before removing cover. The dumplings may become soggy if cover is removed too soon. Serve warm.

—Mrs. Chas. J. Schrag

## Garlic Buns

Using regular bread dough, make small rolls, the size of walnuts, put about 15 in a standard size loaf bread pan. Let rise until light. Bake till done, do not get too brown. Peel, cut fine and crush 2 tablespoons garlic. Pour 1 cup boiling water over garlic and let set awhile. Add a pinch of salt. Dip warm buns into garlic juice and put into a bowl. Heat 3 tablespoons shortening, add some crushed garlic (1 teaspoon or more if desired). Pour over garlic buns and serve while hot. —Mrs. Rev. John Schrag

## Weihnachts Stollen

In a large sauce pan scald 1 cup milk

Add  $\frac{1}{2}$  cup sugar

$\frac{1}{2}$  tsp. salt

Add to lukewarm milk

1 pkg. dry yeast dissolved in

$\frac{1}{4}$  cup warm water

1 cup flour

Beat well, cover. Let rise in warm place, about 85 degrees for  $1\frac{1}{2}$  hours until doubled in bulk. Stir in:

$\frac{1}{2}$  cup diced citron

$\frac{1}{2}$  cup candied cherries, finely cut

1 cup slivered almonds

Grated rind of 1 lemon

1 cup seedless raisins (white preferred)

2 eggs, well beaten

$\frac{3}{4}$  cup soft butter or margarine

$\frac{1}{4}$  tsp. nutmeg

3 cups flour

On lightly floured surface, knead in 1 cup flour working until dough is smooth and elastic. Roll into large 18x12 oval about  $\frac{1}{2}$  inch thick. Brush with  $\frac{1}{4}$  cup melted butter or margarine. Sprinkle with

$\frac{1}{2}$  tsp. cinnamon

2 Tblsp. sugar

Make lengthwise crease down center of dough; fold over. Remove to large greased cookie sheet. Push into crescent shape; with palm of hand, press down along crease to shape. Brush with rest of melted butter. Cover with wax paper and towel. Let rise about 1 hour or until nearly double in bulk. May also be made into a braid or loaf. Bake 45-50 minutes in 350 degree oven, or until golden. Cool, sift confectioners sugar over top. Keeps well. Makes 1 large or 2 small stollen.

—Mrs. Richard L. Waltner

Some people enjoy a crackling sandwich-bread spread with cracklings and topped with jelly or syrup.

# DESSERTS

## Poppy Seed Goodie

Mix together  $\frac{1}{8}$  cup sugar

$\frac{1}{4}$  cup butter

1 tsp. baking powder

1 cup flour

Add  $\frac{1}{2}$  egg (beat and use half)

$\frac{1}{4}$  cup milk

Roll or pat in pie tin. Bake in moderate oven until brown. When cooled, break into cubes and add

1 cup ground poppyseed

$\frac{1}{2}$  cup sugar (to taste)

1 tsp. vanilla

sweet cream to moisten well.

Ready to serve. —Mrs. Chas. Fliginger

## Kutje (Poppy Seed-Wheat Dessert)

Clean wheat, soak over night. Cook for several hours on low fire until skins break and seems soft, adding enough water to keep from scorching. Cool. Mix together

2 cups cooked wheat

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  cup poppy seed, ground

Add 1 cup thin cream

vanilla to taste

Use more liquid or sugar, according to taste.

—Mrs. Chris Preheim

## Käse Kuchen (Cheese Cake)

Mix together and put one half in bottom of pan

$\frac{1}{2}$  lb. graham cracker crumbs

1 tsp. cinnamon

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  lb. butter

Top with following mixture

2 pints cottage cheese

4 eggs, if cheese is quite moist, use yolks only

1 cup cream

1 cup sugar

2 Tblsp. flour

pinch of salt

1 tsp. vanilla

Top with remaining  $\frac{1}{2}$  of crumb mixture. Bake in slow oven 1 hour. —Mrs. C. B. Lehmann



### Gooseberry Moos

1 qt. water  
1 cup sugar (perhaps more)

Bring to boil

Add  $\frac{1}{2}$  cup raisins, and 2 cups gooseberries

Cook a little to soften.

While boiling mix thickening

$\frac{1}{2}$  cup sweet cream  
1 heaping Tblsp. flour

—Mrs. Jacob L. Hofer

### Pluma Moose

Cook together

$1\frac{1}{2}$  cup raisins  
 $2\frac{1}{2}$  cups prunes

Mix together

$1\frac{1}{2}$  cup water  
4 cups milk  
3 cups cream (day old)  
Pinch of cinnamon or stick cinnamon  
6 whole cloves

Heat to boiling point. Mix together, add small amount of hot liquid and add to milk mixture

$\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  cup flour  
 $\frac{1}{2}$  tsp. salt

Let come to full boil. Cool at once in cold water, stirring often. When cool, add the cooked fruit. —Mrs. Sam Schmidt

### Rhubarb Pancakes

Mix ingredients together and fry in a hot frying pan as other pancakes.

2 cups bisquick mix or pancake mix  
2 cups milk  
2 Tblsp. butter or mazola oil  
1 egg

Boil together and serve hot or cold on the baked pancakes

4 cups rhubarb (cut into pieces)  
 $\frac{3}{4}$  cup sugar

Mix together and spread over rhubarb mixture

1 cup sour cream  
 $\frac{1}{3}$  cup sugar (sweeten to your taste)

—Mrs. Chas. J. Schrag

### Sweet Soup (Danish Dessert)

Cook for  $\frac{3}{4}$  hour, until nearly done  
1 cup prunes in  $2\frac{3}{4}$  cup water  
Add and cook 15 minutes more  
 $\frac{3}{4}$  cup raisins  
 $\frac{1}{3}$  cup sugar  
1 cinnamon stick  
Add  $\frac{1}{4}$  cup minute tapioca

Dried apricots may also be used along with other dried fruit.  
—Mrs. Eugene D. Graber

### Schnitz und Knöpf (Apples and Buttons)

3 lbs. ham	4 tsp. baking powder
1 qt. dried apples	$\frac{1}{4}$ tsp. pepper
2 Tblsp. brown sugar	1 egg, well beaten
2 cups flour	3 Tblsp. melted butter
milk enough to make stiff batter	1 tsp. salt

Pick over and wash dried apples. Cover with water and let soak over night or for a number of hours. In the morning, cover ham with cold water and let boil for 3 hours. Add the apples and water in which they have been soaked and continue to boil for another hour. Add brown sugar. Make dumplings by sifting together the flour, salt, pepper and baking powder. Stir in the beaten egg, milk and shortening. Drop the batter by spoonful into the hot liquid with the ham and apples. Cover kettle tight and cook dumplings for 15 minutes. Serve piping hot on large platter. —Helen Fretz

### Knöpf With Apples

Mix together until crumbly  
2 cups flour  
1 tsp. salt  
2 Tblsp. shortening

Add water to make a stiff dough. Roll out  $\frac{1}{4}$  inch thick, cut in 1 inch strips. Lay strips one on top of the other and cut every  $\frac{1}{4}$  inch. Put into boiling salt water and boil about 5 minutes. Drain. Add 3 cups hot sweet apples

Brown bread crumbs in shortening and pour over all. Our whole family likes this recipe. Serves about 5.

—Mrs. Jac. Roy Preheim

## Appberry Sturm

(Swiss Recipe)

1 quart strawberries (or raspberries, etc)	12 slices bread (at least a day old or toasted)
$\frac{3}{4}$ cup sugar	1 pint rich milk

Mash fruit and add sugar. Cut bread into cubes and add to berries. Let stand 10 minutes and add cold milk. Makes 6 servings.  
—Mrs. Michael J. Wollmann

## Butter Milk Rice

Cook the rice according to directions on package. Keep hot. Then heat fresh, not too sour buttermilk (about 2 cups to 2 cups of rice) to boiling, stirring all the while to keep it from curdling. Add the hot rice and mix. Serve hot with milk added at the table—sugar if liked. This is also very good served cold with milk added at the table when weather is warm. This is an old time recipe. —Mrs. Abe J. Schmidt

## Ob'l Puffers (Apple Fritters)

This is a Lancaster favorite.

Blend a cup of sifted flour with  $1\frac{1}{2}$  teaspoons baking powder, 3 tablespoons powdered sugar and a generous pinch of salt. Add slowly  $\frac{1}{3}$  cup of top milk, and a beaten egg. Pare and core and slice 2 medium-sized tart apples. Stir into the batter. Drop by tablespoons into hot deep fat. —Mrs. John Ewert

## Schnetki (Finger Biscuits)

2 cups flour	$\frac{1}{2}$ cup shortening
3 tsp. baking powder	1 cup milk
$\frac{1}{2}$ tsp. salt	1 cup cream

Sift dry ingredients together. Cut in shortening. Add cream and milk, blend together. Turn out on floured bowl and knead 20 strokes. Roll out to  $\frac{1}{4}$  inch thickness. At one end lap dough over to 1 inch width. Cut off this double strip. Lap dough over again and cut. Repeat until entire strip has been cut. Cut long double strip into 3 inch lengths. Bake at 425 degrees for 15 minutes or until golden brown. Makes 16-18 biscuits.

—Mrs. D. A. Pankratz

## Kroost

Two cups flour, 2 eggs, 1 teaspoon salt, milk to make a stiff dough. Knead and divide into small portions. Roll out thin and cut slits about  $1\frac{1}{2}$  inches apart. Fry in deep fat. Good with watermelon. —Mrs. Edgar Miller

## Fattigmanskakor

(Norwegian)

4 egg yolks and 1 egg	1 Tblsp. water
$\frac{1}{3}$ cup sugar	$1\frac{3}{4}$ cup flour
1 Tblsp. melted butter	$\frac{1}{2}$ tsp. cardamon, ground
2 Tblsp. cream	

Beat eggs and sugar until very light colored and thick. Add melted butter, cream and water. Stir to blend. Add flour and mix well. Roll very thin (about  $\frac{1}{8}$ "). Cut into strips  $1\frac{1}{2}$  wide and 4 inches long. Make an inch slit in the center and pull one end through the slit. Fry in hot fat until delicately browned at 365 to 375 degrees. Drain and sprinkle with sugar.

—Mrs. Lloyd Kaufman

## Plinsen

In ein halbes quart warme milch rührt man 4 unzen feines mehl recht glatt. Gibt einen löffel zucker, eine prisal, 8-9 eidotter, die abgeriegenen schale von einer halben zitrone und zulezt den steifen schnee der weis eier hinzu.

Aus der masse bäkt man dünne plinsen. Legt sie auf eine schüssel, eine plinse auf der andre mit gefüllten obst, bis der Kuchen so hoch wird wie ein gewöhnlicher cake. Dieser kuchen wird warm auf den tisch gegeben. Oben auf den kuchen streut man mit feinem zucker.

(English Translation of Recipe for Plinsen)

Stir 4 oz. sifted flour into  
2 cups warm milk  
Add 1 spoonful sugar  
pinch of salt  
8-9 egg yolks  
citron as desired

Fold in stiffly beaten egg whites. Fry as thin pancakes. Lay plinsen on plate, top with thickened filling, made of cherries or Italian prunes. Continue alternating plinsen and cherries until as high as layer cake. Sprinkle top with sugar. Serve warm.

—Mrs. C. B. Lehmann

## Windpidel or Kruzle Kuchen

Heat in saucepan  
    ½ cup butter  
    1 cup boiling water

Stir in  
    1 cup flour  
    ¼ tsp. salt

Stir constantly until mixture leaves the pan and forms into a ball. Remove from heat and cool. Add all at once and beat vigorously with electric beater until smooth and fluffy. Not easily overbeaten.

4 eggs

Spread thin in greased pan 18"x18" or 2 pans equivalent to this size. Sprinkle on top 1½ cup sugar mixed with 3 teaspoons cinnamon (more if you wish). Bake 10 minutes at 450 degrees and 10 minutes more at 325.

—Mrs. Herb Waltner and Mrs. Jac. Roy Preheim

# TRADITIONAL MAIN DISHES

## PORK DISHES

(The committee felt you would be interested in some of the details concerning the butchering of pork and the traditional dishes that were prepared at this time.)

The cut from which we get the present day pork chops were cut by our parents into chunks 2-2½ inches thick and used with pork hocks for boiling and making different kinds of soup. Sometimes navy beans and an onion and carrot were cooked with the meat for 3 hours. Other times boiled rice was added to the broth. The method for keeping pork hocks and soup meat from spoiling without a freezer follows:

To one gallon of water add enough salt to make a brine strong enough to float an egg (1 cup salt or more). Bring this to a boil, add meat, boil 5 minutes. Take from heat and cool. Pour into stone jar and cover. Meat will keep several weeks in cold place. To use—parboil the meat to remove salt or soak several hours in sweet skim milk. Cook meat with the desired vegetables to make a tasty soup.

### Mush or Head Cheese

Clean the head of a hog well, remove brains, ears, eyes, and jaw bones. Cut into pieces; boil for about 2 hours or until tender. Boil the tongue, tail, heart, knee knuckles and strips of skin from the cleaned hog with the head meat. The skins are very necessary for this dish because of the gelatine content. Care must be taken as the skins scorch easily on bottom of the kettle. Cool and chop the meat with fine blade chopper. Then heat meat in heavy container. It is thick but it will form a little fat which will rise to the top. Cook until this fat is clear, no longer cloudy. Stir constantly to prevent scorching. Season with pepper and salt to taste. About ¼ to ½ cup salt. Remove from fire, pour into pudding pans to store in cold place or freezer. To serve slice and place in oven until hot. Serve immediately on bread as a hot sandwich. Yields 2-4 gallons. This mush is our breakfast in winter time. We also have a family favorite for preparing the pork brains. This is most always served for breakfast the morning after butchering. No one is absent then.

### Pork Brains

In frying pan, slowly fry until light brown 3-4 finely sliced medium large sized onions with ¼ lb. pork sausage, broken into bits. In sauce pan simmer the pork brains of 1 or 2 hogs in water for a few minutes. Drain, mash with fork until fine, mix with rest of ingredients in pan. Add salt and pepper to taste. Heat only until it begins to fry well. Serve hot on bread like taverns. —Mrs. Abe J. Schmidt

## Multochen

### Filling:

Crumble, fine, 8-10 sweet rolls (bread crumbs may be used)

Add, mix well 1 tsp. salt

enough cream to dampen (not wet)

2 eggs

Mince and fry until lightly browned

2 medium sized onions in

5 spoons of lard

Add and stir well until done

5 eggs

Combine the 2 mixtures.

### Dough:

Make a dough of  $\frac{3}{4}$  cup water, pinch of salt and enough flour to make a soft dough. Roll out quite thin, in oblong shape (roll dough into long narrow roll and then roll with rolling pin). Spread filling. Roll up as for jelly roll. Close ends. Cut crosswise into 1 to  $1\frac{1}{2}$  inch pieces. Close up both ends of each piece. When all are made, put into boiling water and cook from 5-10 minutes. Dip out of water and serve. Leftovers may be fried for later meal or you may lightly brown in fat and serve. —Mary F. Hofer

## Schweitzer Baroga

4 cups flour

$1\frac{1}{2}$  cup water

1 Tblsp. salt

Mix and knead, dough should be stiff. Take dough the size of large walnuts, roll out to about  $3\frac{1}{2}$  inches in diameter. Fill center with about 2 tablespoons either of cheese or kraut filling. Press edges together firmly. Boil in large kettle of salted boiling water until dough is done. Do not put too many baroga in at one time (about 18) to boil. Brown in hot fat if desired.

### Cheese Filling:

2 cups cottage cheese

$\frac{3}{4}$  cup potatoes (which were cooked in jackets, cooled, peeled and mashed)

2 Tblsp. slightly browned onion cut fine

salt and pepper to taste

Mix well.

### Kraut Filling:

3 cups sauerkraut—cooked, cooled and thoroughly drained

2 Tblsp. finely cut onions browned

salt and pepper

Mix well.

—Mrs. Rev. John J. A. Schrag

### **Onion Roll (Zwiebel Beroge)**

Cut up 1 onion and fry in a little lard with salt, pepper and a little allspice until tender but not brown. Roll out sweet dough large enough to cover bottom of pie plate. Spread onion mixture on half of the dough. Fold over the other half and press together. Let rise a short while. Bake in moderate oven. Two may be baked in one plate. —Mrs. C. P. Waltner

### **Bona Berogga (Bean Biscuits)**

#### **Filling:**

Cook until soft 1 cup navy beans. Pour off liquid, mash. Add  $\frac{2}{3}$  cup sugar and  $\frac{1}{2}$  teaspoon salt. Use your favorite roll dough—roll piece of dough as for cinnamon rolls about  $\frac{1}{4}$ - $\frac{1}{2}$  inch thick. Cut into squares and put 1 teaspoon filling on each square. Fold over square on point and press edges together. Let rise about  $\frac{1}{2}$  hour and bake in moderate oven 350 degrees until golden brown about 20 minutes.

#### **Dressing:**

Simmer about 10 minutes

1½ cup cream

1 cup sugar

Pour over berogga and serve. Mrs. J. G. Graber

### **Fried Beans (Gebratene Schauble)**

Cook until done, about 3-4 hours, 2 cups red kidney beans. When done add 1 teaspoon salt. Cool and drain. Add  $\frac{1}{2}$  cup lard to frying pan and fry beans until they are crisp. Serve hot with syrup poured over. —Mrs. Andrew Kehn

### **Getrokene Bohnen (Dried Beans)**

Soak dried beans (both pod and bean) over night. Next morning, pour off water, add fresh water and cook two hours. Pour off water and add fresh again. Add a piece of pork, either fresh or smoked ham. Cook until tender. Salt. Add 1 tablespoon flour browned and 1 tablespoon lard. Note: Not all beans are suitable for drying and cooking in this method. The kind most suitable are a red and white bean called "Paris" or "Swiss."

—Mrs. Adolph Preheim



### **Kartoffel Knnatul (Potato Dumplings)**

6 cups raw grated potatoes, pressed out	3 eggs
1 cups cooked mashed potatoes	6 Tblsp. cream
2 cups flour	1 tsp. salt
	1 tsp. cream of tartar

Mix all ingredients. Form an oblong ball size of an egg. Drop into boiling water; boil gently for 30 minutes. Make a white sauce and pour over dumplings. —Mrs. Peter J. S. Hofer

### **Potato Dumplings**

Mix together

- 6 cups grated potatoes
- 6 Tblsp. sweet cream
- 1 tsp. baking powder
- 1 tsp. salt
- ½ cup flour

Roll by hand to about the size of a walnut. Drop each dumpling in boiling salt water. Boil until done. Drain. Pour white sauce over dumplings and serve. —Mary F. Hofer

### **Potato Puffs**

Boil 2 medium sized potatoes until done. Mash. Add 2 eggs and 4 medium heaping spoons of flour. Mix well. To keep dumpling from sticking to spoon, dip into boiling water every time you drop a puff. Drop by spoonful into boiling water to which salt has been added. Cook several minutes. Drain water and serve white sauce over dumplings and serve. (Press out grated potatoes through sack.) —Mary F. Hofer

### **Potato Pancakes**

Mix together

- 6 cups grated potatoes, well drained
- 3 eggs, well beaten
- ½ cup sour cream
- 2 Tblsp. minced onion (optional)

Season with salt and pepper. Drop by spoonful into well greased frying pan. Bake until brown on both sides.

—Mrs. Mary Waltner

### Potato Pancakes

Grate 2 cups raw potatoes. Drain. Add  $\frac{1}{2}$  cup rich milk. Add 1 egg beaten slightly, 2 tablespoons flour, pepper to taste, 1 teaspoon salt and 1 tablespoon finely chopped onion. Drop from spoon onto a well greased frying pan. Fry until well browned on both sides. Serve hot. —Mrs. Dave Kaufman

### Krumbere Mage

Stuff the prepared pig's stomach with  
1 part fresh pork, diced  
1-1 $\frac{1}{2}$  parts diced potatoes  
one onion, diced  
salt and pepper to taste

Close opening by sewing or pinning. Place in roaster and bake in oven at 350 degree temperature of 1 $\frac{1}{2}$ -2 hours, depending on its size. —Mrs. Ben Senner

### Runzas

Mix and let rise your favorite recipe of sweet roll dough. I use about  $\frac{1}{2}$  of a batch of sweet roll dough which has 2 cups liquid. This is our favorite meal when I make rolls for the week end. Roll the dough  $\frac{1}{4}$ - $\frac{1}{2}$  inch thick. Cut into 4 inch squares. Center each square with 2-3 spoonful of filling, pull corners of dough to center, seal carefully. Place in greased pan with sealed edge downward. Bake until browned, about  $\frac{1}{2}$  hour. Serves 4.

1 lb. hamburger  
2-3 Tblsp. diced onion

salt and pepper to taste

Fry in small amount of lard. The original recipes Kraut Runzas and has 1-2 cups shredded cabbage added to the hamburger and simmer together before wrapping in dough. Sour kraut may also be used if your family likes it. Mrs. Melvin Schmeichel

### Pigs in the Blanket

1 lb. ground beef  
2 onions, cut fine

1 egg  
pepper and salt to taste

Boil  $\frac{3}{4}$  cup rice for 20 minutes. Mix this and top ingredients together, and roll in cabbage leaves. Let cook on top of stove, until they start to fry. Then pour 1 cup water and 2 cups tomato juice or soup over them. Bake at 300 degrees until done.

—Mrs. Wilbur Friesen

## Fleisch Küchele (Hamburger Fritters)

### Dough:

Sift together 3 cups flour

1½ tsp. baking powder

1 tsp. salt

Add 1 beaten egg

¼ cup melted shortening

about ¾ cup milk, to make soft dough

Knead gently, divide into 2 parts and roll out, to 16 inch square.

Cut into 4 inch squares. Fill with spoonful of following mixture:

1 lb. hamburger

1 tsp. salt

pepper and onion to taste

Fold dough and seal edges tightly. Fry in deep fat till brown. Makes about 30 fritters. —Mrs. Ed G. Tschetter

Fleisch Küchele dough may also be made using 1 cup flour to 1 egg, moisten with cream to make a pliable dough.

## Haluptze (Pigs-in-the-Blanket)

Carefully remove about 12-14 cabbage leaves from head. Sprinkle with 1 teaspoon salt and pour boiling water over it. Leave set about 10 minutes, to wilt.

Mix 1 lb. hamburger

1 cup rice (precooked in salt water)

salt and pepper to taste

Pour water off cabbage leaves and place large spoonful of hamburger mixture in center of leaf. Wrap carefully placing folded side down in roaster or casserole. Cut large onion over top, pour about 3 cups tomatoes or juice. Salt and pepper to taste. Bake 1 hour at 350 degrees. —Mrs. Eldon P. Senner

## Rulle Pulse

1 beef flank

2 lbs. each beef and pork

½ lb. fat pork

Trim the flank so that you have a large flat piece. Cover the flank with the rest of the meat cut into stripes. Add seasoning—a little cloves, allspice, pepper, ginger and salt. Make a tight roll of the meat, sew shut and tie firmly. Place the roll in brine for three days or more. Boil the meat until tender. Press. When cold, slice and serve. —Mrs. Lloyd Kaufman

### Faule Knöpf (Lazy Buttons)

2 cups cottage cheese that isn't too soft	salt to taste
1 egg	$\frac{1}{4}$ tsp. baking powder
	$\frac{1}{4}$ cup flour

Mix well and pat out on floured board. Make about  $\frac{1}{4}$  inch thick. Cut into diamonds or squares and fry in shortening until browned on both sides. May be eaten with syrup or jam or just plain with your meat and vegetables. —Mrs. Fred Graber

### Spiced Roll Meat

Use a flank of veal, mutton or beef. Cut out the fat and gristle, lay flat, sprinkle with salt and pepper and finely chopped onions. Roll up and sew with string. Put into water and boil until tender. Add a few whole allspice, let remain for awhile and when meat is ready remove from stock and put between 2 plates with heavy weight on top of plate until pressed. This is delicious for sandwiches, sliced cold and very thin. —Mrs. Edwin C. Graber

### Cottage Cheese Pancakes

2 cups dry cottage cheese	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cup cream	$\frac{3}{4}$ tsp. salt
2 beaten eggs	$\frac{1}{4}$ tsp. allspice
$\frac{1}{2}$ cup flour	

Bake slowly on greased griddle. These may be eaten with sour cream and jam. —Mrs. Otto Preheim

### Nalles Nicki

2-3 eggs, beaten	$1\frac{1}{2}$ -2 cups milk
$\frac{1}{2}$ tsp. salt	1-2 Tblsp. salad oil
1 cup flour	

Shake flour and part of milk in shaker or jar for quick, smooth batter.

#### Variation:

Substitute  $\frac{1}{4}$  to  $\frac{1}{3}$  part of flour with cornmeal and bake in 6 or 7 inch skillet. Fix favorite recipe of tavern meat (not too soupy) and cool. Fill pancakes, roll and place in baking dish. Sprinkle with grated Permesan cheese and heat in hot oven (450-475) until hot and crispy. —Mrs. Edgar Miller

NOTE: Mrs. Joe Glanzer suggests 1 tablespoon sugar, 1 cup cottage cheese, 1 egg, pinch of salt.

## Meat Tarts (Piroshki)

### Crust:

2 cups flour  
1/2 cup sour cream

2 Tblsp. butter  
1 egg yolk

### Filling:

1/4 lb. fresh or leftover meat  
1 onion, chopped

1 Tblsp. butter  
1/2 tsp. salt

### Method:

To make the filling, brown the onion in the butter. Add the chopped meat and seasoning. If fresh meat is used, cook until the meat has lost its red color. Stir until well blended, the flour and melted butter. Add sour cream and knead several times to blend well. Roll out on floured board to less than 1/4 inch thickness. Cut with round biscuit cutter. Place a spoonful of filling on the circle of dough, wet the edge and pinch shut. Brush with egg yolk and bake at 400 degrees until crust is brown. —Mrs. John Ewert

## Varaniky or "Cottage Cheese Pockets"

### (Käse Nipfula)

2 big cupsful of cottage cheese  
1/2 cup crushed bread crumbs (bread that has been toasted or browned (dried) in oven is better than just crumbs)  
1 Tblsp. fried onions (just to turn golden or clear)  
1 tsp. salt  
1/2 cup cream, sweet (if home made cheese is used)  
2 eggs

Mix all in a bowl with spoon so it is evenly mixed.

### Dough:

2 cups flour  
1 egg

1/2 cup milk

Mix well. Knead dough till smooth. Make dough in a round long piece about 1 1/2 inches in diameter. Cut off 3/4 inch pieces and flatten out (roll with rolling pin) about 4 inches in diameter. Put on a rounding tablespoon of cottage cheese mixture. Fold over and seal tight. Cook in salt water about 15 minutes slowly, about 12 at a time in 3 quarts of water (if it is cooked too rapidly will cook out). Drain water off or take out with draining spoon. Fry light brown on both sides and serve with melted butter poured over or good sour cream with brown syrup added. This makes about 2 dozen pockets.

—Rebecca Wipf  
—Mrs. Peter J. S. Hofer  
—Mrs. Eli Glanzer

### Nalles Nicki (Cottage Cheese Rolls)

Beat thoroughly 3 eggs and add

1 tsp. salt

Add 2 cups flour

milk to make thin batter 1-1½ cups

Pour enough batter over the whole greased skillet to make big pancakes. When brown underneath, turn and brown this side just slightly. Continue frying until batter is used. Spread each cake on the brownest side with the following filling:

2 cups cottage cheese

2 tsp. sugar

2 eggs

1 tsp. salt

2 Tblsp. flour

Other fillings may be used, such as thickened apple or rhubarb sauce. After filling is spread roll up or fold over each pancake and brown in pan or put in cake pan, top with 1 cup cream dotted with butter and bake.

—Mrs. LeRoy Schrag and Mrs. Wesley Kaufman

### Jellied Pigs Feet

Cover pigs feet with water. Cook very slowly with onion, a carrot and stick of celery if desired. When meat is tender enough so it falls from bones, remove from heat. Take out large bones, pour into bowl, refrigerate. May be eaten with vinegar or lemon juice. Use for breakfast meat or for supper with fried potatoes. May also be made with chicken feet, gizzard and liver.

—Mrs. Christ Schmeichel

### Cooked Sauer Kraut Knöp

Quantity for small family.

Make rather stiff dough of

1½ cup flour

1 tsp. salt

1 egg, beaten

water to make stiff dough

Roll out to ¼ inch thickness. Dust with flour to prevent sticking. Roll like a jelly roll and cut into pieces ½ inch wide. Cook in boiling salt water about 7 minutes. Drain. Add warmed kraut to cooked dough. Brown and add to above mixture ½ cup bread or crushed soda cracker in ¼ cup lard. —Mrs. Will Senner

### Sauer Kraut

1 qt. can sour kraut  
1 cup water  
¼ cup sugar (approximate)

2 Tblsp. lard  
2 Tblsp. flour

If kraut is very sour, pour on hot water and drain well. Put into saucepan, add water and sugar. Boil until soft. Make a sauce by heating lard until very hot, adding flour and browning. Add to kraut, mix well. Serve. —Mrs. Paul E. Hofer

### Beef Stew

Bring to boil, simmer slowly

½ cup lard  
3 lbs. stewing meat  
1 cup water  
1 onion cut into quarters  
salt and pepper to taste

Simmer slowly for 2 hours or until tender. Serves about 6 depending on how much bone is with the meat.

—Mrs. Paul E. Hofer

### Canning Pork in Brine

This is enough brine for about 14 quarts. Bring to a boil and let cool overnight.

1 cup brown sugar  
2 cups salt

1 gallon water

Pour 1 cup of brine into each quart jar, then fill with pieces of raw pork. Do not pack too solid and remove air bubbles. Then cold pack 1 hour. When serving the meat, roll pieces in flour and fry. Discard the brine. —Mrs. Abe J. Schmidt

### Pennsylvania Dutch Tomatoes

1 pt. canned tomatoes  
1 small onion, diced fine  
3 Tblsp. butter

rounded Tblsp. flour  
2 Tblsp. sugar  
salt to taste

Melt butter and add diced onion, cooking slowly until onions look clear. Add sugar and flour and mix well. Add tomatoes and cook until thickened. —Florence Waltner

If you're too busy to pray, you're too busy.

## SOUPS

### Nook a La Soup

¼ cup butter  
2 large eggs

½ tsp. salt

Enough flour to make a hard dough that can be mixed with a spoon. Drop rounding teaspoons of dough into boiling broth either chicken or beef. Cook for about 5 to 10 minutes depending on the size of the nook & la. —Mrs. Herbert Hofer

### Borscht

Cook together ½ cup navy beans  
1 large beet, cut shoe string style  
1 potato size of beet, cubed  
pork or ham bone with some meat on it  
medium sized onion  
4 or 5 whole allspice  
bay leaves, dill, celery or celery salt, optional  
Just before serving brown in a little lard 1 tablepspoon flour  
Add with 1 tablespoon vinegar  
½ cup sweet or sour cream

(I got this recipe from Mrs. Ray Senner when I first met her. It is a favorite at our house.) —Mrs. Eldon Senner

### Linsen Suppen

Man kocht 3 tassen linsen in kalten angesetzt gut ob, bringt sie in kochen des wasser, und gibt einen bein knochen oder sanstiges stück suppen fleisch, sellerie gelbeurze, 1 grosze zwiebel und sonst gewürze was man gerne ist, in den kessel und koch die linsen weich. Dan reibt man alles durch ein sieb, schneidet das fleisch in kleine würsel gebt dies, und einen guten eslöffel butter nebst salz und pfeffer in suppe. Die man mit gerösteten brotschnetten serviert.

#### English Translation for Recipe of Linsen Soup

(The linsen are a small bean formerly grown in gardens)

Cook 3 cups linsen with soup bones or meat until tender. Add 1 carrot, stick of celery and 1 large onion to be cooked with meat. Cook with spices you desire. Rub beans through a sieve. Cut meat into small pieces. Add 1 tablespoon butter, salt and pepper. Serve with toasted bread cubes. —Mrs. C. B. Lehmann

For clear noodle soup, cook the noodles separately, drain, and add them hot when serving soup.



### **Grün Schauble Sup (Green String Bean Soup)**

Cook until tender a smoked ham bone or pieces of smoked ham. Last half hour add cubed potatoes and 3 or 4 sprigs of summer savory or "peppe krut." Diced carrots may also be added if you wish. Add canned string beans or when season permits use fresh. When vegetables and meat are tender add some sour cream. Use of cream is optional. —Mrs. Sam Schmidt

**Write Extra Recipes Here**

# YEAST BREAD

## BREADS

### Whole Wheat Bread

(A recipe from Newfoundland)

1 cup milk	3 Tblsp. sugar
1 cup cold water	2 Tblsp. soft shortening
1 pkg. yeast	2½ cups wholewheat flour
2 tsp. salt	2¾ cups all purpose flour

Scald milk, add water and let cool to lukewarm. To ½ cup of this liquid add 1 teaspoon sugar and the yeast. Let stand 20 minutes. To remaining liquid add salt and sugar. Mix white and whole wheat flour. Combine liquids. Add shortening, pour into flour and stir until flour is dampened. Then mix and knead by hand into smooth elastic dough (about 8 minutes). Place in greased bowl. Cover with slightly dampened cloth. Let rise at 75-85 degree temperature, for about 2 hours, or until doubled in bulk. Punch down. Turn out on board. Cut into pieces. Form into round balls. Cover and let stand 15 minutes. Shape into loaves. Place into pans. Cover with damp cloth and let rise 1½ hours or until double in bulk. Bake in moderately hot oven 375-400 degrees for 40-50 minutes. Yields 2 loaves. —Mrs. Russell Waltner

### White Bread

(4 loaves)

Mix together in large mixing bowl

4½ cups lukewarm water, milk or potato water

6 Tblsp. sugar

2 Tblsp. salt

Crumble into mixture 2 cakes compressed yeast. Stir until yeast is well dissolved, add

4 Tblsp. soft shortening

Mix in with spoon, then with hand

14-14½ cups flour

Add the flour in two additions using the amount necessary to make easy to handle. Knead until it's smooth and elastic and doesn't stick to board. Place in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm place until double in bulk, about 1½-2 hours. Punch down and let rise again until almost double in bulk (30-45 minutes). Shape into 4 loaves, place in greased pans and let rise until sides of dough reach top of pan and center is well rounded (50-60 minutes). Bake until brown. About 1 hour.

—Mrs. Jacob L. Hofer

## White Bread

Mix 3 cups warm water  
1 pkg. dry yeast  
3 tsp. sugar

Let set until it foams a little. Add 5 cups flour and make a sponge. Let rise. Add 1 tablespoon salt, 1 tablespoon shortening, and gradually add 4 more cups flour by kneading and work until it is smooth. Then let rise. Knead. Let rise again, put into pans. Let rise until double in size. Bake at 350 degrees for 35 to 45 minutes, according to size. Makes 3 small or 2 large loaves.

—Mrs. Amos J. Kleinsasser

## Everlasting Yeast

Boil 4 or 5 potatoes. Then mash the potatoes and put them in a kettle with 2 quarts of warm water (some potato water). Add 1 cake of yeast and 1 cup of sugar. Let it stand overnight in a warm place. In the morning take 1 quart out and use it for bread. Set the quart that is left over in the refrigerator until the next baking. Then again boil potatoes and add them to a quart of water and a cup of sugar. Put the fresh mixture in with the leftover mixture. Always put in as much as you take out. If you take good care of it, it will last for weeks. Keep in the refrigerator.

—Mrs. Peter J. S. Hofer

## Rye Bread

Dissolve 2 pkg. yeast in  
3 cups lukewarm water  
Sift in  
2 cups sifted rye flour  
Add 3 tsp. salt  
2 Tblsp. sugar  
3 Tblsp. melted shortening  
Let stand 5 minutes. Knead in  
5-6 cups sifted white flour

Let rise until about double in bulk. Then with greased hands, form into 4 or 6 small balls (I usually make 6 and place 2 into one bread pan). Let rise. Bake in 375 degree oven 30-40 minutes, depending on size of loaves. —Mrs. Edw. P. Preheim

### Rye Bread Variation:

Add 1 tablespoon of caraway seed. Use some sour cream as part of the shortening. —Mrs. Harold Waltner

## ROLLS

In evening mix

- 1 cake Fleischman's yeast
- 1 cup sugar
- 1 cup warm water
- 1 cup mashed potatoes

Next morning add

- 1 cup butter or substitute
- 4 well beaten eggs
- 1 Tblsp. salt
- 1 cup milk (boiled and cooled)

Mix with spoon, then add enough flour to make a soft dough. Knead well. Let rise, then roll out. Cut with a round cookie cutter, fold over  $\frac{1}{2}$  of it and let rise again. Put little bit butter into the fold. Grease pans and bake in moderate oven for a little more than  $\frac{1}{2}$  hour. This batter makes delicious cinnamon rolls, coffee cake or kuchen. —Mrs. Andrew Glanzer

### Super Refrigerator Rolls

Combine 2 cups scalded milk

- $\frac{1}{4}$  cup shortening
- 5 Tblsp. sugar

Cool to lukewarm and add 1 cake yeast or

- 1 pkg. dry yeast dissolved in
- $\frac{1}{4}$  cup warm water (reduce milk to  $1\frac{3}{4}$ )

Add  $\frac{1}{2}$  tsp. soda

- 1 tsp. baking powder sifted with
- 3 cups flour

Beat until bubbles come. Allow to rise  $\frac{1}{2}$  hour. Beat until light and add to sponge

- 1 egg
- $\frac{3}{4}$  tsp. salt

Add remaining 2-3 cups flour to make a soft dough (the less flour you use the lighter the rolls). Knead until smooth. Place in greased bowl. Grease the top and place in refrigerator. The dough will keep in refrigerator for a week. Divide dough into three parts. Roll each part into a circle about nine inches in diameter. Spread each circle with melted butter. Cut each circle into 16 wedge-shaped pieces. Roll each piece, beginning at the wide end. Place on greased baking sheet. Allow to rise for  $1\frac{1}{2}$  hours. Bake 20 minutes in 400 degree oven.

—Mrs. Edward A. Hofer

Place a pan of water into the bottom of the oven when you reheat rolls or biscuits. The steam from the water will rise and make the bread taste fresh and soft as the day it was baked.

### Sweet Roll Dough

1 cup scalded milk	1 cup sugar
1 cup lukewarm water	1½ tsp. salt
2 cakes compressed yeast	2 eggs, beaten
½ cup shortening	7 cups flour

Scald milk and pour it over sugar, salt, and shortening. Dissolve yeast in lukewarm water. Add beaten eggs. When milk has cooled to lukewarm temperature, add the yeast and beaten eggs. Beat well. Add flour gradually, beating well. Knead lightly, working in just enough flour so that dough can be handled. Place dough in a greased bowl, cover and let stand in a warm place. Let rise until double in bulk. Make either cinnamon, butterscotch or pecan rolls. —Mrs. Erwin R. Gross

### SWEET ROLLS

#### Sweet Apple Rolls

½ cup sugar	1 cake yeast
¼ cup butter	1 tsp. grated lemon rind (optional)
¼ cup lard	2 cups flour
1 egg, well beaten	½ cup finely chopped apples
pinch of salt	
½ cup lukewarm milk	

Melt butter and lard, add sugar and cool to luke warm. Mix in egg, salt, lemon rind and yeast dissolved in milk. Beat in flour, cover and set in refrigerator over night. In morning divide dough into 3 parts. Roll each into a 9 inch circle as for pie. Spread each with soft butter and sprinkle with apples. Cut and roll as for butter horn rolls. Let rise 2½ hours. Bake at 375 degrees for 15 minutes. Frost with powdered sugar frosting while warm.

—Mrs. Ben P. Waltner

#### Sweet Rolls

Into well greased muffin tins place  
1 tsp. brown sugar  
1 tsp. cream  
dab of butter

Using your favorite roll dough, place rolls snail fashion on top of mixture. Let rise, bake about 30 minutes at 350 degrees. Nuts may be added to mixture. —Mrs. Richard L. Waltner

## Radio Rolls

Dissolve 1 cake yeast in  
    ½ cup lukewarm water  
Pour ½ cup hot water over  
    ¼ cup sugar and  
    ½ cup shortening  
Add 1 tsp. salt  
Let cool. Add yeast mixture and  
    1 beaten egg  
    2½ cups flour  
    2 cups bran or whole wheat flakes

Mix well. Cover and place into refrigerator over night. This dough will be soft. Roll thin, spread with butter and sprinkle generously with brown sugar and chopped nuts. Roll up and slice into one inch slices. Place rolls 1 inch apart on a cooky sheet. Press flat and let rise until puffy. Bake in a moderate oven. Frost with butter scotch frosting. Makes 2 dozen.

—Mrs. Elmer Graber

## Cinnamon Twists

Heat to lukewarm 1 cup sour cream  
Remove from heat and stir in 3 tablespoons sugar  
    ⅛ tsp. soda  
    1 tsp. salt  
Crumble into mixture 1 cake or package yeast  
Stir until dissolved. Add  
    1 large egg  
    2 Tblsp. soft shortening  
    3 cups sifted flour

Mix well. Turn onto floured board and fold over several times until it is smooth. Roll into oblong 24x6 inches. Spread with 2 tablespoons soft butter. Sprinkle half of dough with a mixture of 1/3 cup brown sugar and 1 teaspoon cinnamon. Fold other half over. Cut into 24 strips 1 inch wide. Hold strip at both ends and twist in opposite directions. Place on greased baking sheet 2 inches apart. Cover and let rise until light (1-2 hours). Bake and frost with sugar icing. —Mrs. Chas. Fliginger

Stale loaves of bread may be made quite palatable by wrapping in a wet cloth for a few minutes. Take the cloth off, then bake in a slow oven for half an hour.

## COFFEE CAKES

### Coffee Cake

Use a basic sweet dough. Spread a very thin layer of dough in a pan 12x16x2. Sprinkle  $\frac{1}{2}$  cup chopped nuts on top of dough. Mix together well

2/3 cup brown sugar  
1/3 cup white sugar  
1/3 cup shortening  
1 cup flour  
 $\frac{1}{4}$  tsp. cinnamon  
pinch salt and nutmeg

Spread mixture over nuts and dough. Sprinkle canned milk or cream over top to moisten. Let rise about an hour or until double in bulk. Bake in moderate oven. —Mrs. Sam Mendel

### Strussel Kaffee Kuchen

Dissolve 1 package yeast in 1 cup milk, scalded and cooled or 1 cup lukewarm water.

Add 1 tsp. sugar—then add rest ingredients

$\frac{1}{2}$  tsp. salt  
1/3 cup sugar  
2 beaten eggs  
1 tsp. vanilla  
3 cups flour

Roll out dough and spread  $\frac{1}{4}$  pound butter and fold together. Roll out again. Spread again with  $\frac{1}{4}$  pound butter. Fold, let rise 20 minutes. Cut into 4 pieces which will make 4 kuchen. Do not let rise. Put topping on and bake.

#### Topping:

Mix together 2 cups flour and  
1 cup sugar

Cut in  $\frac{1}{2}$  lb. butter—shake cinnamon

Drizzle over coffee cake while it is hot a frosting

$\frac{1}{2}$  cup powdered sugar  
enough hot milk to make very thin frosting, vanilla

—Mrs. Chas. Preheim

## Butterscotch Nut Roll

Mix together in bowl

$\frac{3}{4}$  cup warm water (110-115 degrees)  
1 pkg. active dry yeast (not compressed)

Add  $\frac{1}{4}$  cup sugar  
1 tsp. salt  
1 cup flour

Beat thoroughly 2 minutes. Add and beat well  
1 egg

$\frac{1}{4}$  cup soft shortening or butter  
Add gradually, beat until smooth  
 $1\frac{1}{4}$  cup flour

Set aside while making butterscotch. In 8 or 9 inch square pan melt

$\frac{1}{3}$  cup butter  
 $\frac{1}{2}$  cup brown sugar  
1 Tblsp. corn syrup

Add  $\frac{1}{2}$  cup pecans or walnuts. Cool to warm. Spoon dough over entire pan. Cover. Let rise in warm place (85 degrees) until double in bulk for 50-60 minutes. Heat oven to 375 degrees. Bake until brown, 30-35 minutes. Immediately turn out to avoid sticking. Serve warm. —Fyrne Marie Schmidt

Life's riches other rooms adorn  
But in a kitchen home is born.

## RAISED DOUGHNUTS

### Doughnuts

Mix together 1 cup boiled mashed potatoes  
 $1\frac{1}{2}$  cups scalded milk, cooled  
 $\frac{1}{3}$  cup butter

$\frac{1}{2}$  cup sugar  
When cooled, add 2 pkg. yeast  
 $\frac{1}{4}$  cup water  
2 eggs, beaten slightly

Mix well, add 4 to 5 cups flour  
1 tsp. salt

Let rise. Punch down after about 15 minutes. Roll about  $\frac{1}{2}$  inch thick. Cut with doughnut cutter. Let rise till light. Fry in hot fat. Drop in with the side that was next to board, up. Turn over when nicely browned.

—Mrs. Jacob D. S. Hofer and Mrs. John S. Wollman



### Glaze for Raised Doughnuts

1 lb. powdered sugar	butter size of walnut
1 Tblsp. cornstarch	hot water to make a liquid
1 tsp. cream	(add very sparingly)
1 tsp. vanilla	

Dip doughnuts while hot and drain. Keep glaze in pan of hot water while using. —Mrs. John S. Wollman

### Raised Doughnuts

2 pkg. dry yeast	2/3 cup sugar
1 cup lukewarm water	1¼ tsp. salt
1 tsp. sugar	2 eggs
1 cup scalded milk, cooled	about 7 cups sifted flour—
½ cup shortening (part butter)	perhaps more

Dissolve yeast in water. Add the sugar, stir and let stand for 5 minutes. Cream together sugar, shortening, and salt. Add beaten eggs. Measure 3 cups flour into bowl. Add softened yeast to milk and blend with flour. Beat smooth. Add creamed shortening and sugar beating until smooth. Add enough more flour to make soft dough. Knead until smooth, but keep it as soft as can be handled without sticking. Let dough rise in warm place until doubled. Knead down and let rise again until doubled. Roll out to ¼ inch thickness. Cut with doughnut cutter. Let rise until doubled, keep covered with cloth. Fry in deep hot fat at 370 degrees. Fat is correct temperature if a one inch cube of bread becomes golden brown in 1 minute. Drain doughnuts on paper, dust with powdered sugar. —Mrs. Paul K. Wipf

### Half Hour Raised Doughnuts

Let stand till foamy

- 1 cup warm water
- 3 Tblsp. sugar
- 1 pkg. yeast

Add

- 1 egg, beaten
- 1 tsp. salt
- 3 Tblsp. melted shortening
- 3 cups flour

Mix and roll out on floured board. Cut and let rise on lightly greased waxed paper for 30 minutes. Heat about 2 pounds lard or shortening to fry about 3 at a time. Makes 24.

—Mrs. Abe J. Schmidt

# CAKE

## DANISH AND NORWEGIAN

### Norwegian Royalty Cake (Frystekake)

2 cups all purpose flour	$\frac{3}{4}$ cup butter or substitute
2 tsp. baking powder	$\frac{1}{2}$ tsp. almond extract
$\frac{3}{4}$ cup sugar	3 egg yolks

Sift dry ingredients and cut butter into mixture as in making pastry. Add slightly beaten egg yolks and vanilla. Mix well. Pat  $\frac{2}{3}$  of the dough into a 9 inch square pan. Cover with filling. Roll out remaining dough and cut into strips. Lay these cross-cross on top. Bake at 300 degrees for about 30 minutes or more.

#### Filling:

2 cups confectioners sugar	3 egg whites
$1\frac{1}{2}$ cups chopped nuts	

Sift sugar, add nuts, then fold in the stiffly beaten egg whites. This cake is very good; it looks like a bar cookie and that is how we use it. —Mrs. Lloyd Kauffman

### Danish Lemon Crumble Cake

#### Filling:

1 Tblsp. flour	1 egg
$\frac{1}{2}$ cup sugar	grated rind and juice 1 lemon
1 cup water	

To make filling, blend flour and sugar. Stir in water, and gradually add beaten egg. Cook, stirring constantly, until thickened. Add lemon juice and rind. Cool. Note: Poppy-seed may be substituted for lemon.

#### Crumble Mixture:

$\frac{3}{4}$ cup flour	$1\frac{3}{4}$ cups cracker crumbs
2 tsp. baking powder	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup coconut
$\frac{3}{4}$ cup butter	

Sift flour, baking powder, and salt. Rub in butter; add cracker crumbs, sugar and coconut. Spread half mixture in greased 8x12 inch pan. Spread with lemon filling and cover with crumble mixture. Bake 30 minutes at 350 degrees. Good with whipped cream or ice cream. —Mrs. Lloyd Kauffman

## CUPCAKES

### Applesauce Cupcakes

1 2/3 cup all purpose flour	1/2 cup vegetable shortening
1 1/2 cup sugar	1/3 cup water
1/4 tsp. baking powder	1/2 tsp. black walnut flavoring
1 tsp. baking soda	1 cup raisins
3/4 tsp. salt	1 cup applesauce
1/2 tsp. cinnamon	1 egg
1/4 tsp. cloves	

Sift together all dry ingredients. Add remaining ingredients and beat vigorously. Turn into paper lined muffin tins and bake at 350 degrees for 15 to 20 minutes. —Mrs. Harold Graber

### Banana Cupcakes

1/2 cup shortening	1/2 tsp. baking soda dissolved in
1 cup sugar	1 Tblsp. warm water
2 eggs	1 tsp. baking powder
1 1/2 cups cake flour	1 cup mashed bananas
1/2 tsp. salt	1 tsp. vanilla

Cream shortening. Add sugar gradually and continue to beat until fluffy. Add beaten eggs and vanilla and beat again. Sift flour, measure and add salt and baking powder and sift again. Add dry ingredients alternately with water and soda and bananas. Mix thoroughly and fill greased cup cake tins 2/3 full. Bake at 375 degrees for 20 minutes. Makes 20 to 24 medium size cupcakes. —Mrs. John Joshua Hofer

If you don't have enough muffin pans when baking cupcakes, place the rings from two piece jar lids on a cooky sheet and set fluted paper cups in them. This way you can bake all your cup cakes at once.

## CHOCOLATE

### Our Favorite Chocolate Cake

1/3 cup shortening	1/2 cup thick sour cream
1 1/4 cup sugar	2 cups flour
1 egg	1 tsp. soda
1/3 cup cocoa mixed to a paste with hot water	1/2 tsp. salt
	3/4 cup milk

Mix in order given, alternating milk and flour. Bake in a loaf pan in a moderate oven. —Mrs. Otto Preheim

### Chocolate Velvet Cake

Melt 1 package of German's Sweet Chocolate in  $\frac{1}{2}$  cup boiling water; cool

1 cup butter (can use margarine or shortening)	$2\frac{1}{2}$ cups sifted Swans Down Cake Flour
2 cups sugar	1 tsp. soda
4 egg yolks unbeaten	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	1 cup buttermilk
	4 egg whites

Cream butter or shortening until light and fluffy. Add egg yolks one at a time and beat well after each. Add melted chocolate and vanilla, mix well. Sift together flour, salt and soda. Mix alternately with buttermilk to chocolate mixture, beating till batter is smooth. Beat egg whites until stiff peaks form. Fold into batter. Pour into 8 or 9 inch layer pans, lined in bottom with wax paper, or in 9x13 inch cake pan. Bake 350 degree moderate oven 35 to 40 minutes. Cool. Use any favorite frosting, whipped cream, or coconut-pecan frosting. —Rebecca Wipf

### Easy Devils Food Cake

Place the following in a flour sifter:

- 1 cup flour
- 1 cup sugar
- 3 Tblsp. cocoa
- 1 tsp. soda

Place in large bowl and beat to mix

- 1 cup sour cream
- 2 eggs
- 1 tsp. vanilla

Add the dry ingredients and mix well. Bake in 350 degree oven about 25 to 30 minutes. —Mrs. Herbert Hofer

### Devils Food Cake

Mix together  $2\frac{1}{2}$  cups flour

- 1 tsp. soda
- 2 cups sugar
- 6 Tblsp. cocoa
- 1 tsp. salt

In another bowl beat well

- 4 eggs

Mix in and add to first mixture

- 2 cups sour or sweet cream
- 2 tsp. vanilla

Beat well and bake. —Mrs. Edwin C. Graber

### Cold Water Cocoa Cake

Cream together  $\frac{1}{2}$  cup vegetable shortening  
 $\frac{1}{8}$  tsp. salt  
1 cup sugar  
1 tsp. vanilla

Blend and add  $\frac{1}{2}$  cup cocoa  
 $\frac{1}{3}$  cup cold water

Then add alternately  $2\frac{1}{2}$  cups sifted cake flour and 1 cup cold water

Fold in 3 egg whites which have been beaten stiff with  $\frac{3}{4}$  cup sugar beaten into them. Last of all add  $1\frac{1}{3}$  teaspoons of soda which has been dissolved in a small amount of boiling water. Stir in thoroughly. Bake in a 350 degree oven about 35 minutes.

—Mrs. Joe P. Hofer

### Coconut Pecan Frosting

Combine 1 cup of evaporated milk, 1 cup sugar, 3 egg yolks,  $\frac{1}{4}$  lb. margarine and 1 teaspoon vanilla in saucepan. Cook and stir over low heat until mixture thickens, about 12 minutes. Add about 1 cup Baker's coconut and 1 cup chopped pecans. Beat until frosting is cool and thick enough to spread. Makes  $2\frac{2}{3}$  cups. One-half of recipe is enough frosting if you don't like it too thickly spread on. —Rebecca Wipf and Mrs. Melvin Glanzer

### Red Cake

#### Cream:

$\frac{1}{2}$ oz. red food coloring (whole bottle)	$1\frac{1}{2}$ cups sugar
3 tsp. Baker's Cocoa	2 eggs well beaten
$\frac{1}{2}$ cup shortening	1 tsp. vanilla
	$\frac{1}{2}$ tsp. salt

Add 2 cups flour alternately with 1 cup buttermilk to creamed mixture. Last add 1 tablespoon vinegar and 1 tablespoon baking soda and mix and blend while still fizzing. Bake 350 degrees, 32 to 35 minutes.

#### Frosting:

Cook until thick: 1 cup milk and 5 tablespoons flour. Cool. Cream and beat 1 cup Crisco,  $\frac{1}{2}$  cup butter and 1 cup sugar. Add 2 teaspoon vanilla and 1 teaspoon salt, and beat.

—Mrs. Michael J. Wollmann

When measuring shortening for a cake, put an egg into the cup and pour it out. Then the shortening will not stick to the sides of the cup.

### Chocolate Frosting

½ cup spry	2 Tblsp. cocoa
2 eggs	¼ tsp. salt
1 tsp. flavoring	3 cups powdered sugar

Beat until fluffy. —Mrs. Edwin C. Graber

### Buttermilk Chocolate Cake

1 cup sugar	1 tsp. soda
4 Tblsp. butter	2 squares chocolate
1 egg	1 tsp. vanilla
1 cup buttermilk	½ cups cake flour

Sift ½ cups cake flour. Cream butter and sugar. Add melted chocolate. Add 1 egg whole, beat. Add 1/3 of flour. Add 1 teaspoon soda to 2 teaspoons buttermilk. Add ½ buttermilk. Then 1/3 flour. Then rest of buttermilk to which has been added vanilla. Rest of flour. Ready for 8 inch square cake pan. 325 degrees and add 25 degrees each 10 minutes for 30 minutes.

—Petrea Hofer

### Mahogany Chiffon Cake

¾ cup boiling water	½ cup cooking oil (Kraft, not Wesson)
½ cup cocoa	7 unbeaten egg yolks
1¾ cups cake flour (Softasilk preferred)	2 tsp. vanilla
1¾ cups sugar	1 cup egg whites (about 7 or 8)
1½ tsp. soda	½ tsp. cream of tartar
1 tsp. salt	

Heat oven to 325 degrees (slow, moderate). Add cocoa to the ¾ cup boiling water and cool. Sift flour, soda, salt into mixing bowl. Make a well in the middle of these dry ingredients, add in order the oil, egg yolks, cocoa mixture, and vanilla. Beat with spoon until smooth. Beat egg whites and cream of tartar to very stiff peaks. Do not underbeat. When a dry rubber scraper drawn through leaves a clean path, pour the above egg yolk mixture into thin stream over entire egg whites, gently folding in with a rubber spatula, until blended (don't stir). Bake in a big cake pan or in a long angel pan. Bake 45 to 50 minutes or until top springs back when lightly touched. Invert the pan and put two little bowls under the edge of each side of the pan to keep cake from touching the table. If the long angel food cake pan is used, tip the cake pan over a deep soup plate to cool the cake. Take out after 1½ hours cooling.

—Mrs. Paul K. Hofer and Mrs. Jac. D. S. Hofer

### Sour Cream Cake (Chocolate)

1½ cup heavy sour cream (about 38 test), 3 eggs, 1½ cups sugar, 1 teaspoon vanilla. Mix above with mixer, as given. Sift together:  
2 cups all purpose flour  
3 tsp. cocoa  
1 tsp. soda  
1 tsp. baking powder

Add to the above. This is a big cake, bake in pan 10x16 inches. If the cream tests 40, then take ½ cup milk instead of the ½ extra cream. The ½ cup milk should be added alternately with the flour mixture to the cream mixture. —Mrs. Paul K. Hofer

### Sour Cream Chocolate Cake

Combine 3 squares chocolate, ¾ cup milk and 1½ tablespoon butter. Cook until thick and cool. Beat 4 eggs, add 2¼ cups sugar and beat well. Sift together 2½ cups and 2 tablespoons cake flour, ¾ teaspoon salt and 1½ teaspoon soda. Add dry ingredients alternately with 1½ cups thick sour cream to egg mixture. Stir in cooled chocolate and 1 teaspoon vanilla. Beat 2 minutes. Bake in layers 350 degrees for 35 minutes.

#### Filling for above cake:

1/3 cup cream  
1/3 cup sugar  
1 egg yolk

Cook till thick, then add vanilla. Cool. Add nuts and spread.  
—Mrs. Joe D. Glanzer

### Sour Cream Cake

Dissolve 2 rounded tablespoons cocoa in

1/3 cup boiling water

Add 1 cup white sugar  
1 cup sour cream  
1 egg  
few grains salt  
1½ cups flour sifted with  
1 tsp. soda

Mix well. Bake in moderately hot oven until done.

To make a whipped cream filling: soften ½ teaspoon gelatin in 1 tablespoon cream or milk and dissolve over hot water. Whip until stiff, 1 cup cream. Beat in ¼ cup sifted confectioner's sugar, the cooled gelatin and flavoring.

### Sour Cream Chocolate Cake

1 cup heavy sour cream	2 eggs
2 cups sugar	pinch of salt
2 tsp. soda	2 cups flour
1 tsp. vanilla	1 cup boiling water,
½ cup cocoa	added slowly

Mix in order listed. Bake at 350 degrees about 30 minutes.  
—Mrs. Abe Wiebe

### Delicate Brown Cake

2 cups brown sugar	5 tsp. cocoa, mixed with
½ cup shortening	4 Tblsp. hot water
½ cup sour cream	2¼ cups cake flour
½ cup cold water	¼ tsp. salt
2 egg yolks	1 tsp. soda
½ tsp. vanilla	

Cream the sifted brown sugar and shortening. Mix the cream and water, beat, and add egg yolks. Fold in egg whites last.  
—Mrs. George J. C. Gross

## ASSORTED CAKES

### Angel Food Cake

Place in a large mixing bowl  
2 cups egg whites, room temperature  
1 Tblsp. water  
1½ tsp. cream of tartar  
¼ tsp. salt  
1½ tsp. vanilla  
½ tsp. almond extract  
Beat until frothy throughout with electric mixer.  
Add ¾ cup sugar (2 Tblsp. at a time)  
Beat after each addition.  
Combine and sift three times  
1½ cups sifted cake flour and  
1 cup sugar  
Fold in flour and sugar gently 3 Tblsp. at a time, with a wire whip.  
Bake at 350 degrees for 50-55 minutes.  
—Mrs. Peter J. S. Hofer



### Extra Special Fruit Cake

1 lb. Brazil nuts (1¾ cups)	1 tsp. baking powder
1 lb. walnuts (2¼ cups)	⅛ tsp. salt
1 lb. dates (3 cups)	2 medium bottles maraschino cherries
1½ cups sugar	4 eggs
1½ cups sifted cake flour	

Do not chop nuts or dates; leave whole. Pour sugar over nuts and dates. Sift together flour, baking powder and salt. Add cherries and juice. Separate eggs and add beaten egg yolks. Fold in stiffly beaten egg whites. Bake at 325 degrees 1 hour and 15 minutes. This fruit cake does not have to age. —Mrs. Peter J. S. Hofer

### Apple Cake

2 eggs	2 tsp. vanilla
2 cups sugar	2 tsp. cinnamon
½ cup oil	2 cups flour plus 2½ Tblsp.
dash salt	1 cup chopped nuts
2 tsp. soda	4 cups raw apple (diced fine), firmly packed

Mix. Bake 45 minutes at 350 degrees in a 9x13" pan. Mixture will be stiff.

Frost when cool with a mixture of

3 Tblsp. soft butter  
3 oz. cream cheese  
1½ cup sifted powdered sugar  
½ tsp. vanilla

—Mrs. Amos J. Kleinsasser and Mrs. Peter J. S. Hofer

### Maple Nut Luscious Cake

Sift together 2¼ cups sifted flour  
3 tsp. baking powder  
1 tsp. salt

Add 1¼ cups packed brown sugar  
½ cup shortening  
1 cup milk  
1 tsp. maple flavoring

Beat for 1½ minutes with electric mixer, at low speed. By hand, beat 25 strokes. Add 2 unbeaten eggs. Beat for 1½ minutes. Fold in ½ cup chopped pecans. Pour into two 8 inch round layer pans, well greased and lightly floured on bottoms only. Bake in moderate oven (375) 25-30 minutes. Cool and frost, decorate with pecans. —Mrs. Jacob L. Hofer

In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

## Browned Butter Frosting

(Good for Maple Nut Luscious Cake)

Brown  $\frac{1}{2}$  cup butter or margarine in saucepan over medium heat until deep brown. Remove from heat. Blend in 4 cups (1 pound) sifted confectioners sugar, 2 teaspoons vanilla and  $\frac{1}{4}$  cup cream. Beat until of spreading consistency, adding a few drops more cream if necessary. —Mrs. Jacob L. Hofer

## Angel Food Cake Topping

6 egg yolks, beaten	juice and rind of 1 lemon
$\frac{3}{4}$ cup sugar	juice and rind of 1 orange

Grind lemon and orange rinds. Beat eggs until lemon colored. Fold in sugar, lemon and orange, and cook until thick. Whip 1 pint of cream and mix. —Mrs. Peter J. S. Hofer

## Spice Sponge Cake (Egg Yolks)

14 egg yolks	1 tsp. cinnamon
1 cup sugar	1 tsp. flavoring
$\frac{1}{2}$ cup flour	pinch of salt
2 tsp. baking powder	$\frac{1}{2}$ cup nut meats
$\frac{1}{2}$ tsp. cloves	3 egg whites, beaten stiff

Beat yolks with rotary or electric beater. Slowly add sugar and beat mixture 15 minutes. Sift flour with other dry ingredients and fold into beaten eggs. Add nut meats and flavoring. Fold in stiffly beaten egg whites. Bake in angel food pan at 325 to 350 degrees for 55 minutes. —Mrs. Wesley Kaufman

## Prune Cake

1 $\frac{1}{2}$ cups sugar	2 tsp. soda
$\frac{1}{2}$ cup butter	12 large prunes cooked
1 cup sour milk	1 cup nut meats
2 eggs	$\frac{1}{4}$ tsp. cloves
1 tsp. cinnamon	$\frac{1}{4}$ tsp. allspice
2 cups flour	

Cream butter, sugar then add beaten eggs. Sift flour with soda and spices. Add alternately with milk to first mixture. Then add prunes and nuts. Bake about 40 minutes at 325 degrees.

—Mrs. Ben C. Graber

## Poppy Seed Cake

Cream  $1\frac{1}{2}$  cups sugar  
           $\frac{1}{2}$  cup shortening  
Combine and add to above  
           $\frac{1}{2}$  cup ground poppy seed  
          1 cup milk  
          1 tsp. vanilla  
Sift together and add  
          2 cups sifted flour  
          2 tsp. baking powder  
Add 4 beaten egg whites and bake at 350 degrees

### Filling:

4 egg yolks  
1 cup milk  
 $\frac{3}{4}$  cup sugar  
1 Tblsp. cornstarch  
1 tsp. lemon flavoring

Cook in double boiler. Pour filling over loaf cake or between layers. —Mrs. Emma B. Kleinsasser

## Prune Cake

$\frac{1}{2}$  cup butter  
1 cup sugar  
3 eggs  
 $\frac{1}{3}$  cup sour cream  
 $\frac{1}{4}$  cup prune juice  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  tsp. cinnamon  
1 tsp. soda in cream  
 $\frac{1}{4}$  tsp. nutmeg  
1 tsp. vanilla  
 $1\frac{1}{2}$  cups stewed prunes  
 $1\frac{1}{2}$  cups flour

Bake at 325 for 45 minutes.

### Topping:

Cook together until thick 1 egg  
           $\frac{2}{3}$  cup sour cream  
           $1\frac{1}{2}$  Tblsp. flour  
           $\frac{1}{2}$  cup sugar  
Add  $\frac{1}{2}$  cup stewed prunes  
Cool. Spread on cooled cake. —Mrs. Ray Senner

## Brown Sugar Cake

1 cup brown sugar  
1 Tblsp. butter  
2 eggs  
 $1\frac{1}{4}$  cups flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. soda dissolved in  
1 cup cream  
vanilla and salt

Mix in order. Nuts, dates or raisins can be added. If cream is extra thick, omit the butter. —Mrs. John Joshua Hofer

### Whipped Cream Cake

Beat stiff 3 egg whites, fold in  
1 cup cream, whipped  
½ cup cold water  
Fold into cream mixture  
1 tsp. flavoring  
Sift together and fold into cream mixture  
2 cups sifted cake flour  
1½ cups sugar  
3 tsp. baking powder  
few grains salt

Pour into cake pan which has been lined with waxpaper.  
Bake in moderate oven 30-35 minutes. —Janice Walter

### Whipped Cream Cake

1 cup sweet cream whipped (measure when whipped)	1½ cups cake flour
1 cup sifted sugar	2 tsp. baking powder (Calumet)
2 eggs	½ tsp. salt
1 tsp. vanilla	

Sift dry ingredients together 3 times. Whip cream till very light. Add sugar and vanilla and beat again till smooth. Fold in dry ingredients very slowly and bake in 2 layers or 9x9 inch square pan, in moderate oven 350 degrees 25 to 30 minutes.

—Rebecca Wipf

### Banana Nut Cake

Sift together 2½ cups sifted flour  
1 2/3 cups sugar  
1½ tsp. baking powder  
1 tsp. salt  
1¼ tsp. soda  
Add and beat well for 2 minutes  
2/3 cup shortening  
1/3 cup buttermilk  
1¼ cups mashed bananas (about 3 bananas)  
Add and beat 2 minutes more  
1/3 cup buttermilk  
2 eggs  
Fold in 2/3 cup nut meats

Bake at 350 degrees for 30-35 minutes. —Mrs. Ernest Tschetter

### Maraschino Quick Cake

½ cup shortening	¼ cup maraschino cherry juice
2¼ cups sifted cake flour	16 maraschino cherries, cut
1 1/3 cups sugar	½ cup milk
3 tsp. baking powder	4 unbeaten egg whites
½ tsp. salt	½ cup walnuts

Mix dry ingredients—add juice, cherries and milk. Beat. Add egg whites and beat. Fold in nuts, and bake 30-40 minutes in 350 degree oven. —Mrs. Wilbur Friesen

### Good White Cake

2½ cups sifted cake flour	¾ cup milk
1 tsp. salt	2/3 cup Crisco or Spry, etc.
1 2/3 cups sugar	

Beat very well by hand or mixer (medium speed) for two minutes. Stir in 4 teaspoons baking powder (double acting). Add 5 egg whites, unbeaten

½ cup milk
1 tsp. vanilla

Mix thoroughly by hand or mixer at medium speed two more minutes. Pour into deep 9 inch layer pans, rubbed with Crisco and lined bottom with wax paper. Bake 360 degrees moderate oven, 30 minutes. Cool and remove from pans. Frost with favorite chocolate frosting. —Rebecca Wipf

### Potato Cake

1 cup butter and	½ tsp. nutmeg
2 cups sugar creamed	¼ tsp. salt
4 eggs beaten separately, add whites last	½ cup milk
2 cups flour sifted with	1 tsp. vanilla
2 tsp. baking powder	2 heaping Tblsp cocoa or
2 tsp. cinnamon	½ grated square chocolate
1 tsp. cloves	1 cup walnuts

Boil a few potatoes in salted water and mash and cool before adding. Should be added before dry ingredients are added (1 cup potatoes). Bake in a loaf in a moderate oven for about 1 hour and frost with a soft white frosting. —Mrs. A. V. Tieszen

Two or three marshmallows cut into quarters and add to any cooked egg white frosting just after removed from heat will give it a luscious consistency. Beat well until they are melted.

### Scripture Cake

4½ cups I Kings 4:28 (flour)	1½ cups Judges 5:25 (butter)
2 cups Jeremiah 6:20 (sugar)	2 cups Samuel 30:12 (raisins)
2 cups Nahum 3:12 (figs)	II Chronicles 9:9 (spices, season to taste)
1 cup Numbers 17:8 (almonds)	2 tsp. Amos 4:5 (baking powder)
6 Jeremiah 17:11 (eggs)	
6 pinches of Leviticus (salt)	

—Mrs. Herbert Koerner

### Sour Cream Banana Cake

2 eggs	1 tsp. vanilla
1½ cups sugar	2 cups flour
1 cup bananas crushed	1 tsp. soda
1 cup sour cream	
Bake 25 minutes	

—Mrs. George Tschetter

—Mrs. John P. Kleinsasser

—Mrs. Peter A. Hofer

—Mrs. Alvin Waltner

### Pound Cake

One pound margarine. Cream and cream well, and add 1 pound powdered sugar, again creaming well. Add 6 eggs, one at a time, beating well. Add 4 cups cake flour (sifted) and 1 tablespoon flavoring, vanilla and lemon. Bake at 325 degrees for 1½ hours. Bake in tube pan, greased. It calls for no milk, no baking powder, no soda. —Mrs. Charles Preheim

### Jelly Roll Cake

Mix together and beat well  
11 egg yolks  
½ cup boiling water  
Add 1½ cups cake flour  
1 cup sugar  
1½ tsp. baking powder  
½ tsp. cream tartar  
½ tsp. salt  
1 tsp. flavoring

Line pan with wax paper. Bake at 375 degrees for 15 to 20 minutes. Turn on wax paper, with powdered sugar. Spread with jam and roll. —Mrs. Edward A. Hofer

## DATE CAKE

### Banana Date Cake

½ cup shortening	2 cups sifted all-purpose flour
1½ cups sugar	1 tsp. baking soda
2 eggs	¾ tsp. salt
1 cup mashed bananas (about 3)	½ cup sour milk
1 tsp. vanilla	½ cup finely cut up dates
	½ cup chopped nuts

Cream shortening sugar and eggs; add mashed bananas and vanilla. Add dry ingredients alternately with the sour milk. Stir in the dates and nuts, bake in 9 inch pan at 350 degrees for 55 or 60 minutes. —Mrs. Paul K. Hofer

### Delicious Date Cake

Cut up 1 cup dates, add 1½ cups boiling water and 1½ teaspoon soda. Mix and set aside to cool. Cream ¾ cup shortening or butter, add 1 cup white sugar and 2 beaten eggs. Add this to cooled date mixture. Next add the following sifted dry ingredients: 1¾ cups flour, ¾ teaspoon soda, and 1 teaspoon salt. Add ½ cup broken nutmeats and 1 teaspoon vanilla. Put into a well greased pan, dusted with flour, pan 13x9x2. Bake 45 minutes at 350 degrees.

—Mrs. Paul K. Hofer

### Mother's Date Cake

Pour ¼ cup boiling water over 1 cup dates and let stand. Cream together

3 Tblsp. butter

1 cup sugar

Add 1 egg

½ tsp. vanilla

Sift together and add

2 cups flour

1 tsp. soda

2 tsp. baking powder

¼ tsp. salt

Add 1 cup boiling water, mix until smooth

Add dates

1 cup nuts

Bake in floured pan at 375 degrees for 25 minutes.

—Mrs. Adolph Preheim

### Date Cake

Pour  $1\frac{1}{2}$  cups boiling water over 1 cup cut up dates and  $1\frac{1}{2}$  tsp. soda. Mix and let stand to cool. Cream together  $\frac{3}{4}$  cup butter, lard or margarine with 1 cup sugar. Add 2 beaten eggs and cooled date mixture. Add 2 cups sifted all purpose flour,  $\frac{3}{4}$  tsp. soda and 1 tsp. salt. Mix well,  $\frac{1}{2}$  cup chopped nuts may be added. Put in greased pan, sprinkle  $\frac{1}{3}$  cup sugar over top of batter, then a package of chocolate chips over the sugar and also a few chopped nuts if you wish. Bake at 350 degrees for 40 minutes. Cake will be frosted when baked.

—Mrs. Frank P. Tieszen and Mrs. Peter A. Hofer

### Date Cake

$1\frac{1}{2}$ cups brown sugar	$1\frac{1}{2}$ tsp. soda
$\frac{1}{3}$ cup butter	2 cups dates
2 eggs	1 cup walnuts
1 tsp. vanilla	$1\frac{1}{2}$ cup boiling water
$2\frac{1}{4}$ cup flour	

Cut dates fine, and pour boiling water over them. Add soda and let stand. Mix the remainder of the ingredients by the regular cake method. Bake in a 350 degree oven for approximately 40 minutes. This makes a big moist cake that is not too rich, as so many cakes are. —Mrs. Edward A. Hofer

### Chocolate Chip Date Cake

1 cup dates (cut up)	1 cup hot water
1 tsp. soda	
Mix and let cool.	
1 cup sugar	1 cup butter
Beat in 2 eggs and add date mixture, then add	
$1\frac{3}{4}$ cups sifted flour	1 tsp. vanilla
$1\frac{1}{2}$ Tblsp. cocoa	$\frac{1}{2}$ pkg. chocolate chips
$\frac{1}{2}$ tsp. salt	
Pour this batter into a cake pan and sprinkle over top	
$\frac{1}{2}$ cup nuts	
$\frac{1}{2}$ pkg. chocolate chips	

Bake at 350 degrees for 35 minutes. May add whipped cream for additional flavor.

—Mrs. Jacob D. S. Hofer and Mrs. Harold Waltner

Peanut butter and powdered sugar combined make a good frosting for a chocolate or spice cake.



## **Date Cake with Bake-On Frosting**

1 cup dates finely cut up, pour 1 cup boiling water over dates. Let cool.

1 cup white sugar	1 tsp. vanilla
2 eggs	¼ cup soft shortening
½ cup brown sugar	(Crisco, Spry, etc.)

Combine these in mixing bowl and beat five minutes in mixer or by hand until light and fluffy (5 minute beating is important).

1 2/3 cups Gold Medal flour

1 tsp. soda

½ tsp. salt

Sift these together. Add alternately in four additions, with date mixture, beginning and ending with flour, using low speed on mixer. Blend just until smooth. Add ½ cup chopped nuts. Pour into prepared pan, 10x10 inch. Sprinkle chocolate nut topping on batter, bake 350 degrees 40 to 45 minutes.

### **Chocolate Nut Topping:**

Mix ¼ cup small chocolate chips, 2 tablespoons sugar and ¼ cup finely chopped nuts and sprinkle over batter.

—Rebecca Wipf and Mrs. Melvin Glanzer

It never was loving that emptied a heart, nor  
giving that emptied a purse.

## **FROSTINGS**

### **Chocolate Frosting**

Mix together and bring to boil

1 cup sugar

½ cup cream

1 square Hersheys chocolate (1 oz.)

Boil for 1 minute. Remove from heat and add butter (size of an egg) and 1 teaspoon vanilla. Cool and frost cake.

—Mrs. Harold Graber

### **Lemon Butter Icing**

Cream 3 tablespoons butter. Blend in 2 egg yolks. Stir in 2½ to 3 cups confectioners sugar, 1 teaspoon grated lemon rind, and 2 tablespoons lemon juice. —Mrs. Peter J. S. Hofer

### **Broiled Icing**

Mix together  $\frac{1}{4}$  cup butter  
 $\frac{2}{3}$  cup brown sugar  
4 Tbsp. cream  
1 cup coconut

Spread over warm cake and broil for 5 minutes.

—Mrs. Jonath Ries

**Write Extra Recipes Here**

# COOKIES

## TRADITIONAL

### Pfeffernüsse

2 cups sugar	1 Tblsp. cinnamon
4 eggs	1 tsp. nutmeg
2 Tblsp. butter	1 tsp. cloves
1 tsp. baking powder	grated rind of 1 lemon
3 Tblsp. citron	4 cups flour

Form into small balls (size of marbles). Roll in powdered sugar. Bake in moderate oven.

—Mrs. Abe Wiebe

### Pfeffernüsse

½ cup butter	1 tsp. crushed anise seed
1 cup sugar	2 tsp. cinnamon
1 egg	1 tsp. nutmeg
1 cup syrup	¼ tsp. nutmeg
1 cup sour cream	¼ tsp. ginger
½ tsp. soda	7½ cups flour (Approx.)

Dough should be quite stiff. Make into rolls about the size of a nickel and chill or freeze. Cut into thin slices and bake at 350 degrees for 8-10 minutes. —Mrs. Edgar Miller

### Pfeffernüsse Cookies

1 cup shortening	4 Tblsp. anise seed
1 cup sugar	¼ cup light corn syrup
2 eggs, well beaten	½ cup molasses
1 tsp. cinnamon	1/3 cup water
¼ tsp. allspice	1 tsp. soda
¼ tsp. cloves	6 2/3 cups sifted flour
¼ tsp. nutmeg	

Cream shortening. Add sugar and cream well; add beaten eggs, spices, and anise seed. Combine syrup, molasses, water, and soda. Add to creamed mixture. Add sifted flour. Chill at least 4 hours. Mold into long rolls ½ inch in diameter, cut into 1/3 inch pieces. Place cut side down on greased baking sheet; bake in hot (400) oven 6 to 8 minutes. These cookies should be as large and as brown as hazel nuts. Makes about 400.

—Mrs. Peter J. S. Hofer

## Peppernuts

Melt and cool 1 cup butter

1 cup brown sugar  
2 cups white sugar  
4 cups sorghum

Add and mix well

2 eggs  
 $\frac{1}{2}$  tsp. salt  
1 cup sour cream  
2 tsp. cinnamon  
 $\frac{1}{2}$  tsp. cloves  
1 tsp. star anise  
1 tsp. soda  
1 heaping tsp. baking powder  
about 10-11 cups flour, enough to make a stiff dough

Dough must stand over night, longer if possible. The star anise may be omitted and 1 teaspoon cardamon substituted, depending upon your tastes. —Mrs. Richard L. Waltner

## Pfeffernüsse

3 cups sorghum (syrup)	1 tsp. ground coriander or
2 cups sugar	cardamon
1 cup butter	$\frac{1}{2}$ tsp. nutmeg
4 eggs	2 tsp. cinnamon
1 cup shelled almonds	1 tsp. cloves
(ground)	1 tsp. pepper
1 tsp. ground fennel	4 tsp. soda
1 tsp. ground anise	

Flour to make dough as stiff as for bread. Refrigerate overnight. Roll cookies size of a penny. Dough may be kept 2 or 3 days without harm. Bake in a 350 degree oven, 15 minutes.

—Mrs. Mary Waltner

## Old Fashioned Ginger Snaps

1 cup sugar	2 tsp. ginger mixed with
1 cup melted lard	2 Tblsp. hot water and
1 egg	1 tsp. soda
1 cup dark syrup	

Add to enough flour to make stiff dough

$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{4}$ tsp. cloves
$\frac{1}{2}$ tsp. nutmeg	$\frac{1}{8}$ tsp. black pepper
$\frac{1}{2}$ tsp. salt	

Roll out, cut and bake. —Mrs. Abe J. Schmidt

### My Mother's Raised Peppernuts

1 cake yeast dissolved in	2 eggs
½ cup warm water	8 cups flour
1 cup scalded milk	1 tsp. nutmeg
1 cup cream	1 tsp. cinnamon
½ cup butter	¼ tsp. black pepper
½ cup molasses	1 Tblsp. salt
	½ tsp. ginger

Combine milk, cream, butter, and molasses. When mixture is cool add eggs. Mix flour and spices and add to above mixture. Knead; if too soft add more flour. Let rise. Cut small pieces and roll with buttered hands. Bake like buns, at 375 degrees to 400 degrees, 20 minutes. —Mrs. Peter J. S. Hofer

### Zimt Stern

(An old German recipe, the queen of all Christmas Cookies)

Beat until stiff 5 egg whites

Fold in 1 lb. powdered sugar

Reserve several tablespoons of this. To remainder add

1 tsp. vanilla

½ tsp. cinnamon

1 lb. shelled almonds, ground—use fine knife or food chopper, feeding only a few at a time

Let dough stand from ½-1 hour. Roll out using light strokes and powdered sugar instead of flour. Cut with star shaped cookie cutter. Spread with reserved egg and sugar mixture (this forms frosting). Bake in moderate oven 325-350 degrees until lightly browned. —Mrs. Richard L. Waltner

### Grandma Cookies

Mix as for pie dough

4 cups flour

¾ lb. butter or lard and salt

Mix 1¾ or 2 cups sour cream

1 small tsp. soda

2 egg yolks

Add to flour mixture. Roll out to ¼" thickness or less if desired. Cut with doughnut cutter (center may be cut out with thimble if a smaller hole is desired). Dip top only in egg whites, then into sugar. Bake until brown. A recipe used by my great grandmother. —Mrs. Ralph Waltner

To "mellow" cookies, store in airtight container for few days. Add a cut orange or apple. Fruit will mold so change frequently.

## Fluffy Frosted Cookies

Called Gelatine Cookies by my husband's mother and aunts. A recipe used by his maternal grandmother and the use of it is a part of the Christmas tradition in our family. I use it throughout the year as a plain sugared cookie, without frosting, sprinkled with red sugar.

Mix together 1 cup sugar

1 cup sour cream

Sift together and add 3 cups flour

$\frac{3}{4}$  tsp. soda

1½ tsp. baking powder

$\frac{1}{2}$  tsp. salt

Beat in 1 tsp. vanilla

2 eggs

Roll out to  $\frac{1}{4}$  inch thickness. If you prefer crisp cooky, roll thinner. For soft cooky thicker. Cut into desired shapes. Bake until lightly brown at 375 degrees.

When cool, frost with Fluffy Frosting

Soak 2 envelopes gelatine in

$\frac{1}{4}$  cup cold water

Bring to rapid boil

2 cups sugar

1 cup hot water

Add dissolved gelatine. Let cool slightly. Beat until stiff. Pile high on cookies and decorate with colored sugar, nuts, coconut or other decoresses. —Mrs. Melvin Schmeichel

## Lebkuchen

1½ lb. granulated sugar

1 cup water

Boil until this spins a thread. Remove syrup from fire and add during constant stirring, 1 pint honey. Cool to lukewarm.

Add  $\frac{1}{8}$  lb. butter

5 well-beaten egg yolks or 2 whole eggs

1 tsp. soda

1 to 1½ tsp. cinnamon (depending how strong you like it)

$\frac{1}{2}$  to 1 tsp. cardamon

6 to 8 cups flour. Be careful not to add too much flour; dough must be soft enough to handle easy in rolling out.

1 to 2 cups nuts—walnuts, almonds, or both

Chopped, candied peel may be added if desired. Mix dough, cover, let stand overnight. Roll out, cut with cutter, and bake at 350 degrees from 10 to 12 minutes. Cookies should be only lightly browned. Must be stored in airtight container for several weeks to ripen before they are really good. They should be nice and soft. This is a very old German recipe and is still a favorite Christmas cooky with many German people.

—Mrs. Richard L. Waltner

### Springerle (A German Cooky)

Beat 12 eggs until light and thick. Gradually add 3 pounds powdered sugar (sifted 3 times).

Add  $\frac{3}{4}$  cup melted butter

1 tsp. anise oil

juice of 1 lemon

Sift together and add

3 lbs. flour (sifted 3 times)

2 tsp. baker's ammonia

1 tsp. baking powder

$\frac{1}{4}$  tsp. salt

Mix thoroughly. Chill dough well. Roll about  $\frac{1}{8}$  inch thick, cut into squares or press onto pictures with roller, cool, and let set uncovered overnight in a cold room or refrigerator. Bake next morning in a 350 degree oven for 10 to 12 minutes.

**Note:** Be sure to crush the baker's ammonia very fine and put through sifter. Then measure and add to the flour mixture.

—Mrs. Jake A. Miller

### Soft Molasses Cookies

2 cups brown sugar

1 cup lard

1 cup sour cream

1 cup sour buttermilk

1 cup molasses

2 eggs, beaten

1 tsp. cinnamon

1 tsp. cloves

2 tsp. ginger

3 tsp. soda

flour to make soft dough

Roll out, not too thin. Sprinkle with sugar, cut with cooky cutter and bake. Do not over bake. This recipe is at least 60 years old. My mother's favorite. —Mrs. Chas. Preheim

### Peppar Kakor

(Norwegian)

1 cup brown sugar

1 cup dark syrup

1 cup butter

3 eggs, well beaten

4 Tblsp. heavy cream

4½ cups flour

3 tsp. baking powder

1¼ tsp. cinnamon

$\frac{3}{4}$  tsp. cloves

$\frac{1}{2}$  tsp. ginger

Boil first three ingredients together for 5 minutes; cool. Add eggs, cream. Sift together flour, baking powder, and spices. Combine and mix well. Chill. Roll dough thin and cut into fancy shapes. Make a topping of dates, orange juice and sugar and spread on cookies. Top with a walnut. Bake 8-10 minutes at 400 degrees.

—Mrs. Lloyd Kauffman

## German Lebkuchen Christmas Cookies

1 cup light molasses	1 tsp. soda
1 cup strained honey	2 tsp. cinnamon
2 cups brown sugar, firmly packed	2 tsp. nutmeg
2 eggs, beaten	½ tsp. cloves
7 cups sifted flour	1½ cup chopped candied citron
2 tsp. salt	1 cup chopped almonds

1. Heat molasses and honey to boiling point. Cool. Gradually add brown sugar to eggs, beating until smooth and fluffy. Beat in molasses and honey.
2. Sift flour with salt, soda, and spices. Coat fruit and nuts with 1 cup flour mixture. Stir remaining flour into molasses mixture. Fold in fruit and nuts. Chill for 3 days.
3. Roll dough ¼ inch thick and cut with cookie cutter. Bake in slow oven (300 to 325 degrees) for 20 to 25 minutes. Cool. Frost if desired. Store in tight container for several weeks in cool room. Makes about 10 dozen. —Mrs. Reinhardt Preheim

## FILLED COOKIES

### Filled Cookies

1¼ cup brown sugar	beat well until fluffy, add
1¼ cup sour cream	4 cups flour, sifted with
¼ cup shortening (lard)	1 tsp. cream of tartar
2 eggs	½ tsp. salt
1 tsp. vanilla	2 tsp. baking powder

Mix well and chill for 1 hour in refrigerator (or longer). Roll out ⅛ inch thick and cut desired size. Put 1 teaspoon date or any kind of filling on cookie and place another cookie over filling. Press down edges. Bake in 375 degree oven, 10-12 minutes.

### Date Filling:

Cook 1 cup water, 1 cup sugar, 1 cup dates till thick. Or cook 1 cup prunes, pitted, 2 cups canned apricots, mashed, and 1 cup sugar till thick. —Rebecca Wipf



### Filled Oatmeal Cookies

1 cup brown sugar	1 tsp. vanilla
1 cup shortening	2 cups flour
½ cup sour milk or buttermilk	2 cups oatmeal
1 egg	1 tsp. soda
½ tsp. salt	1 tsp. baking powder

Roll out dough.

#### Filling:

¾ cup sugar	½ cup water
1 cup dates	

Boil until thick. Put the filling between when cookies are baked. —Mrs. Paul K. Wipf and Mrs. Rudolph Schrag

### Butter Cookies

Cream together 2 cups butter

2 cups sugar

Add and mix well 6 eggs

Blend in 8 cups flour

1 tsp. cinnamon

1 tsp. vanilla

Chill, cut into shapes. Bake at 350-400 degrees. Frost and decorate.

—Mrs. Arthur Leisy

Today is the tomorrow you worried about yesterday.

## ROLLED COOKIES

### Honey Cookies

Heat at low temperatures until warm and thin but not hot

3 cups honey

Combine 4 tsp. soda

1 Tblsp. vinegar

1 Tblsp. water

Add to honey. Stir to make a smooth paste. Let stand 2 hours in warm place, stirring occasionally. Add 4 beaten eggs

grated rind of 2 oranges

2 tsp. salt

Blend well, add 8 cups flour

Let stand in warm place for 3 days. Roll out, cut and bake.

—Mrs. Marion Miller

## Honey Cookies

Cream  $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup lard  
Add 1 cup honey  
Dissolve and add 2 tsp. soda in  
 $1\frac{1}{2}$  cup sour cream  
Add flour, just enough to roll ( $5\frac{1}{2}$ -6 cups)

Cut out and bake on lightly greased cookie sheet in moderate oven for 8-10 minutes. Can also be dropped by teaspoonsful and flattened with the greased bottom of a tumbler, dipped in sugar.  
—Mrs. Edgar Miller

## Christmas Cookies

4 cups flour (sifted)	3 eggs (beaten)
2 cups sugar	1 tsp. soda in
$\frac{1}{2}$ lb. butter or margarine (1 cup)	1 Tblsp. boiling water (add to eggs)
grated rind of 1 lemon	$\frac{1}{2}$ tsp. lemon flavoring

Mix flour, sugar, and cream in butter. Add eggs, flavoring, and lemon rind. Mix well. Store in refrigerator overnight. Keep dough chilled while you roll small amount thin, then cut with cookie cutters. Dough will last in refrigerator for several weeks when covered. Bake at 375 degrees. —Gwen Geiger

## DROP COOKIES

### Fresh Apple Peanut Butter Cookies

$\frac{1}{2}$ cup granulated sugar	1 egg, well beaten
$\frac{1}{2}$ cup brown sugar	$1\frac{1}{2}$ cups all-purpose flour
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ tsp. soda
$\frac{1}{2}$ cup peanut butter	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{2}$ cup grated fresh apple	

Mix the sugars and cream with shortening and peanut butter. Add well-beaten egg and mix thoroughly. Sift together flour, soda, and baking powder, and blend with creamed mixture. Add grated fresh apple stirring in well. Drop from a teaspoon onto an oiled cooky sheet and bake at 350 degrees, 15 minutes.

—Mrs. Abe Wiens

### Jubilee Jumbles

½ cup soft shortening	1 tsp. vanilla
1 cup brown sugar	2¾ cup sifted flour
½ cup sugar	½ tsp. soda
2 eggs	1 tsp. salt
1 cup undiluted evaporated milk	1 cup shredded coconut, raisins or nutmeats

Cream shortening, sugars. Add eggs and mix. Stir in milk and vanilla. Sift together and add flour, soda and salt. Add coconut. Drop with spoon. Bake for 10 minutes at 400 degrees. Frost with burnt butter glaze and top with half walnut.

### Burnt Butter Glaze:

Heat 2 tablespoons butter until golden brown. Add 2 cups sifted confectioners sugar and beat until smooth with ¼ cup undiluted evaporated milk.

—Mrs. Harvey Gering  
(Submitted by friends)

### Oatmeal Coconut Cookies

Cream 1 cup brown sugar  
1 cup shortening  
Add 2 eggs; mix well.  
Sift together 2 cups flour  
1 tsp. baking powder  
1 tsp. soda  
1 tsp. salt  
Add 2 cups oatmeal  
1 tsp. vanilla  
1 cup shredded coconut

### Coconut Kisses

Beat until stiff  
4 egg whites, room temperature  
Add gradually  
1 cup sugar  
Fold in  
1 cup coconut  
1 cup walnuts  
3 cups corn flakes

Drop on pan and bake for 25 minutes at 350 degrees.

—Mary Stahl

### Pineapple Drop Cookies

Cream together  $\frac{1}{2}$  cup vegetable shortening  
1 cup brown sugar  
Add  $\frac{3}{4}$  cup crushed pineapple and juice  
1 beaten egg  
 $2\frac{1}{2}$  cup flour  
1 tsp. baking powder  
1 tsp. soda  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  tsp. vanilla

Drop from spoon. Bake at 350 degrees 10-15 minutes. Frost with powdered sugar frosting and top with a slice of maraschino cherry. —Mrs. Milton Mehlhaf

### Jumbo Raisin Cookies

1 cup shortening	4 cups flour
2 cups white sugar	1 tsp. baking powder
3 eggs	1 tsp. soda
1 tsp. vanilla	1 tsp. salt
2 cups raisins and 1 cup water, boiled 5 min. and cooled before adding	$1\frac{1}{2}$ tsp. cinnamon
1 cup chopped walnuts	$\frac{1}{4}$ tsp. nutmeg
	$\frac{1}{4}$ tsp. allspice

Mix in order given. Drop and bake at 400 degrees. Don't make them too small. —Mrs. Edwin C. Graber

### Walnut Date Cookies

1 Tblsp. butter or margarine	1 tsp. baking powder
1 cup brown sugar, firmly packed	$\frac{1}{2}$ cup coarsely chopped walnuts
2 eggs	$\frac{1}{4}$ cup finely chopped wal- nuts (may be left out)
1 tsp. vanilla	
1 cup sifted flour	$\frac{1}{2}$ cup finely chopped dates

Beat together the butter, sugar, eggs, vanilla, and salt until fluffy. Add flour sifted with baking powder and mix smooth. Stir in the cup of coarsely chopped nuts and the dates. Drop by teaspoonsful onto greased cookie sheet. Sprinkle a little of finely chopped nuts on each cookie. Bake at 350 degrees for 8 to 10 minutes or until slightly brown around edge. Remove at once to rack to cool. Makes 3 dozen cookies. —Rebecca Wipf

A wire cheese slicer is handy for cutting refrigerator cookies.

### Fruit Cookies

Mix in order given, beating each egg separately.

2 cups sugar	½ cup raisins
3 eggs	3 cups flour
¼ cup butter	1 tsp. soda in
½ cup nuts	3 Tblsp. sweet cream
½ cup dates	1 tsp. vanilla

Drop from spoon and bake. —Mrs. Alvin Waltner

### Chocolate Chip Cookies

½ cup shortening	1 6-oz. pkg. chocolate chips
1½ cups brown sugar	2 eggs
½ tsp. baking powder	2½ cups flour
1 cup sour cream	1 tsp. soda
1 tsp. vanilla	½ tsp. salt

Chill and drop on cookie sheet. Bake at 350 degrees about 15 minutes. —Mrs. Lelia Wollman

### Salted Peanut Drop Cookies

1 cup shortening	2 cups rolled oats
1 cup sugar	2 cups flour
1 cup brown sugar	½ tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	1 cup peanuts (add last), may be ground
1 to 2 cups cornflakes, crushed	

Dates or raisins may also be added.

Mrs. Alvin Waltner and Mrs. Rudolph Schrag

### Sour Cream Drops

½ cup butter	1 tsp. soda
1½ cup brown sugar	½ tsp. salt
2 eggs, beaten	1 cup sour cream
2½ cups flour	1 tsp. vanilla

Cream butter, add sugar gradually. Cream well, add eggs, sift dry ingredients and add all with sour cream. Add vanilla and nuts. Chill dough. Drop by 2 teaspoonsful keeping 2 inches between cookies. Frost with powdered sugar frosting.

—Mrs. Andrew Schaefer

## MOLDED COOKIES

### Raisin Sugar Cookies

Combine and beat thoroughly

½ cup shortening

½ tsp. salt

½ tsp. nutmeg

1 cup sugar

2 unbeaten eggs

Sift together and add

2 cups sifted flour

1 tsp. baking powder

½ tsp. soda

Add and mix well

2 Tblsp. milk

½ cup ground raisins

Measure teaspoons dough on greased baking sheets. Flatten cookies slightly. Sprinkle before baking with sugar lightly spiced with cinnamon. Bake at 375 degrees. —Mrs. LeRoy E. Schrag

### Pecan Dainties

Cream 1 cup butter (scant)

6 Tblsp. powdered sugar

Add 2 cups cake flour

½ tsp. vanilla

¼ tsp. almond flavor

Blend well. Form dough into small balls. Into each ball of dough press ½ pecan. Cover the pecan completely. Bake on ungreased sheet at 300 degrees for 30 minutes. Roll in powdered sugar while hot. —Mrs. Richard H. Graber

### Cookie Winks

Mix in order given:

½ cup shortening

1 cup sugar

2 egg yolks

½ tsp. vanilla

¼ tsp. salt

¼ tsp. soda

1½ cups flour

red jelly or jam

Add ¼ teaspoon cream of tartar to 2 egg whites, beat until stiff, fold into batter. Shape dough into small balls, roll in 1⅓ cup rice krispies crushed. Place on greased cookie sheet. Make indentation in middle of each ball with finger tip and fill with jelly. Bake at 350 degrees 18 minutes. Makes 2½ dozen cookies.

—Mrs. Louis Linscheid

### Cherry Wink Cookies

Combine 1 cup sugar  
     $\frac{3}{4}$  cup shortening, cream well  
    blend in 2 eggs  
Add 2 Tblsp. milk  
    1 tsp. vanilla  
Sift together  $2\frac{1}{4}$  cup flour, sifted  
    1 tsp. baking powder  
     $\frac{1}{2}$  tsp. soda  
     $\frac{1}{2}$  tsp. salt  
Add to the above mixture; mix well  
Add 1 cup chopped nuts  
    1 cup chopped dates  
     $\frac{1}{3}$  cup chopped maraschino cherries

Mix well. Shape into balls, using a level tablespoon of dough for big cookies or a teaspoon for small cookies. Crush  $2\frac{1}{2}$  cups cornflakes and roll each ball of dough in cornflakes. Place on greased baking sheet. Top each with  $\frac{1}{4}$  maraschino cherry. Bake in a 375 degree oven for 10 to 12 minutes. Do not stack or store until cold. Makes about 5 dozen.

—Mrs. Sam Mendel and Mrs. Peter J. S. Hofer

### Sour Cream Cookies

1 cup brown sugar	1 cup sour cream
$\frac{1}{2}$ cup dates	$\frac{1}{2}$ cup raisins
$\frac{1}{2}$ cup nuts	1 egg

One teaspoon soda dissolved in a little vinegar and enough flour to make a nice soft cookie dough. Bake as you would any other drop cookie. —Mrs. Herbert Hofer

### Gingersnaps

Cream  $\frac{3}{4}$  cup shortening  
    1 cup sugar  
Add 1 egg  
     $\frac{1}{4}$  cup molasses  
Sift together and add 2 cups flour  
     $\frac{1}{4}$  tsp. salt  
    2 tsp. soda  
    1 tsp. cinnamon  
    1 tsp. cloves  
    1 tsp. ginger

Form into balls, roll in sugar. Press flat with floured bottom of glass. Bake 10 minutes at 350 degrees. —Mrs. Milton Mehlhaf

### Bird Nest Cookies

½ cup butter	1 egg yolk
¼ cup brown sugar	drop vanilla
1 cup flour	nutmeats

Make balls size of walnut. Beat egg white, roll balls, roll in nutmeats. Make a dent, fill with red raspberry jam. Bake in 350 degree oven for 10 minutes. —Mrs. Sam A. Hofer

### Pecan Puffs

½ cup butter	1 cup cake flour, sifted
2 Tbsp. granulated sugar	1 cup pecans, ground
1 tsp. vanilla	

Roll dough into small balls; place on ungreased cookie sheet. Bake at 300 degrees for 45 minutes. Roll in powdered sugar when hot; again when cold. Store for several weeks in a cannister.

—Gwen Geiger

### Festive Cookies

1 cup butter	2 tsp. vanilla
½ cup powdered sugar	2 cups flour
¼ tsp. salt	1 cup chopped nuts

Cream butter, sugar, salt and vanilla. Add flour and nuts. Shape into balls and place on a buttered baking sheet. Bake in slow oven, 325 degrees for 25 minutes. While cookies are hot, roll in confectioner's sugar. Cool and again roll in sugar.

—Mrs. Sam A. Hofer and Mrs. Peter J. S. Hofer

### Snickerdoodles

1 cup shortening (one-half butter is best)	2¾ cup flour
1½ cup sugar	2 tsp. cream of tartar
2 eggs	1 tsp. soda
	½ tsp. salt

Cream shortening and sugar, beat in eggs. Sift together and stir in the dry ingredients. Roll into small balls. Dip into mixture of 2 teaspoons cinnamon and 2 tablespoons sugar. Bake at 400 degrees 8 to 10 minutes on ungreased cookie sheet. They spread out while baking. —Mrs. Abe Wiebe



## Angel Sugar Crisps

Cream until light and fluffy

1 cup shortening ( $\frac{1}{2}$  butter)

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  cup brown sugar

1 egg

1 tsp. vanilla

Add the following sifted dry ingredients:

2 cups sifted all-purpose flour

1 tsp. soda

1 tsp. cream of tartar

$\frac{1}{2}$  tsp. salt

Shape into balls, size of a large marble. Dip half of ball into water, then into sugar for top half. Place on ungreased cookie sheet. Press down centers. Bake at 400 degrees for about 6 minutes.

—Mrs. Richard H. Graber

## REFRIGERATOR COOKIES

### Cowboy Cookies

Sift  $1\frac{1}{2}$  cups flour

Add 1 cup sugar

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  tsp. baking soda

1 tsp. salt

$\frac{1}{4}$  tsp. nutmeg

$\frac{3}{4}$  tsp. cinnamon

Blend together  $\frac{1}{2}$  cup shortennig

1 egg

$\frac{1}{2}$  cup peanut butter

$\frac{1}{2}$  cup water

Beat until light and fluffy. Then blend into flour mixture.

Add  $\frac{1}{2}$  cup rolled oats

$\frac{1}{2}$  cup chopped nut meats

1 cup chocolate chips

Shape a roll 2 inches thick. Chill. Slice  $\frac{1}{8}$  inch slices. Bake 10 to 12 minutes at 375.

—Mrs. Peter J. S. Hofer

Refrigerator cookies may be packed in butter boxes or frozen juice cans for uniform shape.

### Coconut Molasses Cookies

3 cups sifted flour	½ cup shortening
1 cup sugar	½ cup nuts
1½ tsp. baking powder	1½ cups coconut
1 tsp. salt	½ cup molasses
½ tsp. baking soda	½ cup plus 1 Tblsp. water

Sift together the flour, sugar, baking powder, salt and soda. With a pastry blender cut into the shortening to resemble coarse meal. Grind the nuts and coconut in food chopper, using the coarse blade, and add to the flour and shortening mixture. Mix well and add molasses and water. Mix thoroughly. Shape into 1-inch balls and place on lightly greased cooky sheet. Flatten with a glass to ¼ inch thickness. Bake for 7 to 8 minutes in a 450 degree oven. —Mrs. Aaron Glanzer

### Peanut Overnight Cookies

1 cup white sugar	1 cup chopped or crushed
1 cup brown sugar	peanuts; sift together
1 cup shortening	4½ cups flour
3 eggs (beat well until	2 tsp. soda
fluffy), add	2 tsp. baking powder
2 tsp. vanilla	1 tsp. salt

Mix into creamed ingredients. Shape into rolls and put in cool place overnight or until stiff. Slice and bake on a greased cooky sheet, 350 degrees 10 minutes or until light brown. Remove from pan and cool. Makes about 7 dozen cookies.

—Katie Wipf

## BARS

### Brownies

Mix together 2 eggs, beaten stiff  
1 cup sugar  
Add and mix well ¾ cup flour  
¼ tsp. salt  
½ tsp. baking powder  
Add 2 squares chocolate melted with  
1/3 cup butter  
½ tsp. vanilla  
½ cup nuts

Bake in shallow pan for 30-35 minutes at 350 degrees.

—Mary Stahl

### Sour Cream Date Dreams

Cream  $\frac{1}{4}$  cup vegetable shortening  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  tsp. vanilla  
Add 1 well-beaten egg  
Sift and add alternately with sour cream  
 $1\frac{1}{4}$  cup sifted enriched flour  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{4}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{4}$  tsp. cinnamon  
 $\frac{1}{8}$  tsp. nutmeg  
 $\frac{1}{2}$  cup sour cream  
 $\frac{2}{3}$  cup chopped dates

Drop on greased cooky sheet. Top each cooky with walnut half. Bake in 400 degree oven for 10 minutes.

—Mrs. Sam A. Hofer

Mrs. Amos Kleinsasser suggests frosting the Sour Cream Date

Bars with Burnt Sugar Glaze—recipe is included with Jubilee Jumbles.

### Coconut Dream Bars

1 cup flour	$\frac{1}{2}$ cup corn syrup
$\frac{1}{2}$ cup and 2 Tblsp. brown sugar	1 tsp. vanilla
$\frac{1}{2}$ cup butter	$\frac{2}{3}$ cup flaked coconut
2 eggs	$\frac{1}{2}$ cup walnuts

Stir flour and 2 tablespoons brown sugar together. With pastry blender cut 6 tablespoons butter into flour mixture. Pat mixture into bottom on pan (7x11). Bake 20 minutes at 350 degrees. Add topping. Beat eggs, add syrup,  $\frac{1}{2}$  cup brown sugar and 2 tablespoons butter and vanilla, coconut and walnuts. Pour over baked pastry, return to oven and bake 25 minutes more. Cut into bars while still warm. Mrs. Joe D. Glanzer

### Frosted Soda Crackers

Beat stiff 2 eggs  
Add and beat well 1 cup powdered sugar  
Add  $\frac{1}{2}$  cup flaked coconut  
 $\frac{1}{2}$  cup crushed walnuts

Put about 1 teaspoon on top of soda cracker and brown in oven. —Mrs. Chas. Preheim

### Buttermilk Bars

1¼ cup sugar  
¾ cup brown sugar

2 cups flour  
½ cup butter

Mix sugars and flour and cut in butter as for pie crust. Combine 2 cups of the mixture with

1 cup chopped nuts

Press in bottom of 9x13" pan.

Beat until smooth

1 beaten egg

¾ tsp. salt

¾ tsp. cinnamon

1 tsp. soda

1 cup buttermilk

Stir into remaining crumb mixture. Spread over first layer and bake at 350 degrees for 45 minutes. Cool and cut into bars.

—Mrs. Chas. Preheim

### Apple Sauce Brownies

Melt over hot water ½ cup shortening

2 squares unsweetened chocolate

Blend in 1 cup sugar

2 eggs, well beaten

½ cup applesauce

1 tsp. vanilla

Sift together and stir in

1 cup sifted flour

½ tsp. double acting baking powder

¼ tsp. soda

¼ tsp. salt

Fold in ½ cup nuts if desired. Bake 30-35 minutes in 350 degree oven or until top springs back when slightly touched. Cut while warm. —Mary Larson

### Walnut Square

Mix together 1 cup flour

2 cups brown sugar

1 tsp. vanilla

¼ tsp. soda

¼ tsp. salt

2 cups nuts

Add 3 beaten eggs.

Bake on sheet at 350 degrees for 5-10 minutes.

—Mrs. Mabel Bertsch

### Sundae Crunch Cookies

Combine in heavy kettle  $\frac{1}{2}$  cup white sugar

$\frac{1}{2}$  cup white syrup

1 cup crunch style peanut butter

Heat on low heat, stirring constantly, until blended and hot (not boiling). Stir in

3 cups corn flakes

Press into 8x12" pan. Sprinkle one half of 8 oz. package chocolate chips over top and put into warm oven. Spread thinly and sprinkle with  $\frac{1}{4}$  cup chopped nuts. Cut into squares while warm.

NOTE: These cookies are not baked. A batch can be made in less than 10 minutes. —Mrs. Melvin Schmeichel

### Dream Bars

Mix until crumbly  $\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  cup butter

1 cup flour

Bake at 375 degrees for five minutes

2 eggs

$\frac{1}{2}$  tsp. baking powder

1 cup brown sugar

$\frac{1}{4}$  tsp. salt

1 tsp. vanilla

$1\frac{1}{2}$  cups coconut

2 Tblsp. sifted flour

1 cup nuts

Beat eggs, add sugar and vanilla and beat until light and fluffy. Sift dry ingredients 3 times and fold in. Pour over the crust. Then sprinkle the nuts and coconut over the batter. Bake at 350 degrees for 15 minutes.

—Mrs. Aaron Glanzer and Mrs. Jacob D. S. Hofer

### Honey Date Bars

Blend  $\frac{1}{2}$  cup shortening

1 cup honey

1 tsp. vanilla

Add 3 eggs or 6 egg yolks

Beat well, sift together, and add

$1\frac{1}{4}$  cup sifted flour

1 tsp. baking powder

$\frac{1}{2}$  tsp. salt

Add and stir just enough to distribute 1 cup chopped dates

$\frac{1}{2}$  cup chopped nuts

Spread into greased 13x9 inch pan. Bake in moderate oven, 350 degrees, 30-35 minutes. Cool. Cut into bars, roll in powdered sugar. Makes 3 dozen 1x3 inch bars. —Mrs. Ted Preheim

## Oatmeal Date Bars

### Crust Dough (mix together):

Cream  $1\frac{1}{2}$  cups brown sugar and 1 cup butter (melted)  
2 cups flour  
1 tsp. soda  
pinch salt  
1 tsp. vanilla  
2 cups oatmeal

### Filling (simmer over medium heat to thicken, stirring constantly):

2 cups chopped dates (or 1 cup dates and 1 cup raisins)  
 $\frac{1}{2}$  cup sugar  
 $1\frac{1}{2}$  cups water

Remove from heat and add 1 tsp. vanilla  
1 cup chopped walnuts

Put half of dough into bottom of one 8 inch pan and one 12 inch baking pan. Pat down firmly and spread filling over crusts. Add remainder of crust dough on top of filling. Bake in moderate oven 350 degrees for 20 to 30 minutes or until firm. Cool and cut into bars. Freezes well. —Mrs. Glenn Gering

## Danish Bars

Mix and press into a cake pan and brown in oven

1 cup flour  
 $\frac{1}{2}$  cup soft butter or margarine

Beat stiff 2 eggs

Add 1 cup brown sugar  
1 Tbsp. flour  
 $\frac{1}{2}$  tsp. baking powder  
nuts—the amount you wish  
vanilla to taste

Spread on first mixture and bake until brown very short time so watch carefully. Frost while hot with powdered sugar frosting. —Mrs. Albert Lehmann

## Cherry Pie Mix Bars

$1\frac{1}{2}$  cup flour  
 $1\frac{1}{4}$  cup brown sugar  
 $1\frac{1}{2}$  cup oatmeal (quick)

1 tsp. soda  
 $\frac{2}{3}$  cup butter

Mix above mixture well; then divide into two parts. Put one part into pan, press down firmly, put over this one can cherry pie mix. Now add the other part of mixture and bake 45 minutes in a 350 degree oven. When cool cut into squares and serve with whipped cream. (Pan size: 9x13x2") —Mrs. Erwin R. Gross

### **Butterscotch Chip Squares**

Melt 2 packages butterscotch chips and  $\frac{1}{2}$  cup peanut butter. Mix in 4 cups Rice Krispies. Place into cake pan, about 8x12. Put into refrigerator to cool for a short while. Cut into squares. Store in a cool place. —Theda Wollmann

**Write Extra Recipes Here**

# DESSERTS

## Raspberry Dessert

Pat on bottom of pan (12x8)  
1 1/3 cup wafers  
3 Tblsp. melted butter  
3 Tblsp. powdered sugar  
Pour following over wafers; mix  
1/4 cup butter melted  
1 1/3 cup powdered sugar  
1 beaten egg  
1/4 tsp. vanilla  
Pour following on first mixture:  
1 cup cream (whipped) and add  
20 marshmallows (cut up)  
1 box (10 oz.) raspberries (drained)

Sprinkle crumbs on top. Chill 4 hours.

—Mrs. Lloyd Kauffman

## Boysenberry Dessert

Heat in double boiler  
1/2 lb. marshmallows  
1/2 cup milk  
When cool fold in 1 cup whipped cream.  
Filling: Heat juice of No. 2 can boysenberries, and 2 Tblsp. corn starch. When thick fold in berries and cool.  
Crust: Line bottom of pan with 1 1/2 cup graham crackers crushed  
1/2 cup butter melted  
1/2 cup sugar—save 1/4 cup to sprinkle on top

Pour half of marshmallow mixture over cracker crumbs. Then layer of boysenberry mixture. Finish with rest of marshmallow mixture. Sprinkle 1/4 cup graham cracker crumbs on top. Chill.

—Mrs. Sam A. Hofer

## Chocolate Ice-Box Cake

1 pkg. chocolate chips                      4 Tblsp. water  
4 Tblsp. sugar

Combine and heat on low fire until chocolate is melted. Add 2 eggs, beaten. Cool. Beat 1 cup whipping cream and add to above ingredients with 1/2 cup nut meats. Place in prepared pan lined with crushed graham crackers. Sprinkle some on top. Chill.

—Mrs. Wilbur Friesen



### Strawberry Chiffon Squares

- |                                   |   |
|-----------------------------------|---|
| 1 pkg. (3 oz.) strawberry gelatin | strawberries                                |
| 1 cup boiling water               | 1 3-oz. pkg. strawberry chiffon pie filling |
| 1 tsp. lemon juice                | 1 angel food cake                           |
| 1 10-oz. pkg. frozen sliced       |   |

Dissolve gelatin in boiling water. Add lemon juice and block of frozen berries; break apart with fork and stir until thawed. Let stand a few minutes until mixture starts to set. Make strawberry chiffon pie filling by directions on package. Use a 9-inch square pan or larger and break cake into small pieces until you have bottom covered. Then alternate chiffon pie filling and partially thickened gelatin in layers with gelatin being last on top. Chill several hours or this may be made a day ahead.

—Mrs. Melvin Glanzer and Mrs. Elmer Graber

### Strawberry Delight

- |                                  |  |
|----------------------------------|--|
| 1 angel food cake (hostess size) | 1 lb. marshmallows melted in ½ cup milk      |
| 1 cup cream, whipped             | 2 cups strawberries, fresh, frozen or canned |
| 1 cup chopped nuts               |  |

Melt marshmallows in milk. Add berries, nuts and whipped cream. Break up cake, put ½ of the pieces into bottom of cake pan. Pour ½ of berry mixture over top. Add rest of cake pieces and top with rest of the filling. —Mrs. Ernest Tschetter

### Blueberry Dessert

- 14 graham crackers, crushed
  - ¼ cup butter melted
  - ½ cup sugar
- Put into bottom of 8x12 pan
- 2 eggs
  - 1 large pkg. Philadelphia cream cheese, 8 oz.
  - ½ cup sugar
  - 1 tsp. vanilla
- Put on crumbs. Bake 370 degrees 20 to 25 minutes.
- 1 cup blue juice, add water to make 1 cup
  - 2 Tblsp. cornstarch
  - ½ cup sugar
  - 2 Tblsp. lemon juice

Cook till thick and add 1 can blueberries (juice drained). Put over baked mixture and chill. —Mrs. Orlando Schrag

### Berry Bavarian Crown

- |                           |                            |
|---------------------------|----------------------------|
| 1 pkg. strawberry gelatin | 2 pkg. frozen strawberries |
| 1 cup hot water           | (or 2½ cups)               |
| ½ cup ice water           | 2 cups whipped cream       |
|                           | 1 small angel food cake    |

Dissolve gelatin in hot water. Add ice water and chill until slightly congealed. Beat until light and fluffy. Drain berries and reserve juice for glaze. Fold in strawberries and whipped cream. Alternate cake pieces and gelatin mixture in a 10" angel food cake pan. Chill until firm and unmold. You can use any ordinary cake pan. Drizzle with Ruby Glaze and chill.

#### Ruby Glaze:

- |                        |                                |
|------------------------|--------------------------------|
| 1 cup strawberry juice | 2 to 3 drops red food coloring |
| 1 Tblsp. cornstarch    | 1 tsp. soft butter             |

Blend cornstarch with a little juice. Gradually add to juice in saucepan. Cook until clear (3 to 5 minutes). Remove and add food coloring and butter. Cool. —Mrs. Amos J. Kleinsasser

### Ice Cream Dessert

- Melt ½ cup butter  
½ cup brown sugar  
Add 3 cups rice flakes  
2 cups coconut  
1 cup nutmeats

Spread ½ mixture in cake pan. Place ½ gallon ice cream (slightly melted) over mixture. Cover with other half of first mixture and top with frozen raspberries.

—Mrs. Chas. Fliginger

### A B C Dessert

- |  |                          |
|--|--------------------------|
| 1 No. 2 can (2½ cups)<br>pineapple tidbits | 2 cups tiny marshmallows |
| 1 pkg. lime flavored gelatin               | 1 cup heavy cream        |

Drain pineapple, reserving syrup. Add water to syrup to make 2 cups. Heat to boiling and add gelatin and stir. Add pineapple and pour into 10x6x1½ inch baking dish. Cover immediately with layer of marshmallows. Spread top with whipped cream and chill till firm. Cut into squares to serve. —Mrs. LeRoy Graber

To keep fresh rhubarb crisp, wrap in wet towel and store in refrigerator.

### Chocolate Sponge Roll

5 eggs separated	2/3 cup cake flour
1 cup sugar	1/4 tsp. salt
1 1/2 Tblsp. orange juice or vanilla flavor	6 level Tblsp. cocoa

Beat egg whites to a soft peak and then gradually add 1/2 cup sugar beating constantly to a stiff meringue. Set meringue aside and beat the yolks until thick and lemon colored. Add orange juice and remaining 1/2 cup sugar and continue beating until yolks are very thick. Sift flour, salt, and cocoa together and stir into egg mixture with a bowl scraper. Gently fold batter into meringue. Spread mixture evenly in prepared pan 11x16 inches. Bake 13 minutes at 375 degrees. Prepare a waxed paper sprinkled with powdered sugar. Roll together with wax paper between. Let cool, unroll and put layers of ice cream in and roll up like jelly roll. Keep in deep freeze until serving time. This keeps for weeks.

—Mrs. Eli D. Glanzer

### Lime Delight

1 14 1/2-oz. can evaporated milk (1 2/3 cup)	1/4 cup lime juice (fresh or frozen)
1 3-oz. pkg. lime flavored gelatine	2 tsp. lemon juice
1 3/4 cup hot water	2 cups chocolate crumbs (Oreo Cookies)
3/4 cup sugar	1/2 cup melted butter

Chill evaporated milk until icy cold. Dissolve gelatine in hot water. Chill till partially set. Whip till fluffy, stir in sugar and fruit pieces. Whip chilled milk, fold into gelatine mixture. Combine crumbs and melted butter. Press into bottom of 11 1/2 x 7 1/2 x 1 1/2 pan. Pour gelatine over crumbs. Chill until firm. (Flavor is better if you let set for about four hours before serving.) Makes 12 servings. —Mrs. Robert Peters

### Peanut Butter Banana Dessert

1/2 cup peanut butter	2 egg whites
2 bananas	1 cup whipping cream
1/4 cup sugar	1 tsp. vanilla
2 Tblsp. water	

Method: Cream peanut butter with bananas. Boil sugar and water together and pour into stiffly beaten egg whites, beating until blended. Whip cream until thick but not stiff. Mix peanut butter with egg whites, cream and vanilla. Pour into refrigerated tray or into paper cups in the tray and freeze for several hours. Serves 8. —Mrs. Herbert Koerner

### Snowballs

½ cup butter	1 cup nut meats, chopped fine
1 cup sugar	2 egg whites, well beaten
2 egg yolks, well beaten	1 pint whipping cream
1 cup crushed pineapple, drained	vanilla cookies
	coconut

Cream the butter and sugar. Add the egg yolks, pineapple and nut meats. Blend well, then fold in well-beaten egg whites. Spread this mixture on vanilla cookies, using three cookies for each ball. Have filling about ½ inch thick. Place into refrigerator for about 24 hours. Two hours before serving cover completely with sweetened whipped cream, round the top and sprinkle with coconut. Continue chilling until ready to serve. Leucile Buhler

### Pecan-Date Mousse

2 cups dates, pitted and finely cut; washed in hot water	1 cup maple—blended syrup
¾ cup chopped pecans	½ tsp. salt
2 envelopes unflavored gelatine	⅛ tsp. maple flavoring
½ cup cold water	1 cup whipping cream, whipped
6 eggs, separated	15 graham crackers, rolled fine

1. Prepare dates and nuts. Soften gelatine in cold water.
2. Beat egg yolks. Blend in syrup, salt, and flavoring. Beat until thick and lemon-colored. Add softened gelatine. Cook over low heat, stirring constantly, until mixture thickens.
3. Remove from heat and let cool. Beat egg whites until stiff. Fold beaten whites, whipped cream, dates and nuts into maple mixture. Put some graham cracker crumbs into the bottom of an 8 by 12 by 1½ inch pan, and spoon mixture on top. Sprinkle rest of cracker crumbs on top. Chill several hours or overnight. Cut into squares and garnish with whipped cream and pecan halves if desired. —Mrs. Richard Eisenbeis

### Prune Whip

Cook until tender ½ lb. prunes  
Remove pits and add 3 Tblsp. sugar  
Cool. Add ½ cup cream, whipped  
Sprinkle with ¼ cup chopped nuts.

—Mrs. John Neufeld

To 1 cup of whipping cream, add about ⅓ cup powdered sugar after the cream is whipped. This will prevent the cream from running when used as a topping.

### Nut Pudding

Bring to a boil 2 cups milk

½ cup sugar

Add 2 beaten eggs

½ tsp. salt

Remove from heat

Add 1 tsp. vanilla

1½ envelope gelatine dissolved in water

Cool till it starts to set. Add 1 cup whipped cream and ¾ cup nuts. Refrigerate until set. —Mrs. Ed K. Hofer

### Heavenly Delight

Melt together in top of double boiler

1 pkg. chocolate chips

2 Tblsp. water

Remove from heat and stir in

4 egg yolks, add 1 at time, beating well after each

1 Tblsp. sugar

Fold in 4 egg whites, beaten

1 cup heavy cream, whipped, sweetened with 4 Tblsp. sugar

Break into pieces 1 angel food cake and place in bottom of cake pan. Pour chocolate mixture over bite size pieces of cake. Move cake around to make sure mixture coats each piece. Top with ½ cup nut meats chopped. Refrigerate overnight. Cut into squares and serve. May be topped with whipped cream. Left over cakes may be used in this recipe.

—Mrs. Paul K. Wipf and Mrs. Andrew Glanzer

### Ice Cream

Beat until light 12-14 egg yolks

Add 4 tsp. vanilla

few drops maple flavoring (optional)

¼ cup dark syrup

Gradually add, beating continuously until completely dissolved

1¾ cup sugar

Whip until thick, gradually add egg mixture to 6 cups cream

Add 2 to 4 cups milk or enough to fill freezer. The amount of milk depends upon the volume the cream makes. If a less rich ice cream is desired 4 cups cream and 4 to 6 cups milk may be used. As many as 3 whole eggs may be used to substitute for some of the egg yolks. Freeze. —Mrs. Andrew Kehn

To shave chocolate quickly use a potato peeler.

## BAKED

### Cherry Dessert

½ cup butter	¼ cup flour
2 Tblsp. powdered sugar	½ tsp. baking powder
1 cup flour	1 tsp. vanilla
2 eggs, beaten	¾ cup coconut
1 cup sugar	1 can pie cherries

Mix butter, powdered sugar, and flour as you would for pie crust. Spread in bottom of pan. Bake 15 minutes in 350 degree oven. Beat eggs and sugar, add flour, baking powder, vanilla and coconut, and cherries. Spread on crust. Bake ½ hour at 350 degrees or until brown. —Mrs. Jacob L. Hofer

### Cherry Pudding

1 cup pitted cherries  
1 cup sugar

Let stand 1 hour.

Batter:

1 Tblsp. butter	½ cup milk
½ cup sugar	1 tsp. baking powder
few grains salt	

Add enough flour to make a thin batter. Butter baking dish and put in the batter. Pour cherries over the batter. Pour over this one cup boiling water or cherry juice. Bake ½ hour at 425 degrees. Other fruit may be substituted.

—Mrs. LeRoy Graber

### Goody Apple Dessert

Blend together and put into greased casserole

¾ cup sliced apples  
2/3 cup white sugar  
1 heaping Tblsp. flour  
¼ tsp. salt

Mix well and put on top of apple mixture

¾ cup flour  
¾ cup rolled oats  
¾ cup brown sugar  
½ tsp. soda  
1/3 cup butter, vegetable shortening or margarine

Bake at 350 degrees until top is golden brown.

—Mrs. Jos. C. Graber

### Butterscotch Pan Dumplings

Combine in a skillet or saucepan that has a flat bottom and tight lid 1 cup sugar, caramelized to light brown

Add 2½ cups boiling water

Let boil few minutes and add

¼ cup butter

⅛ tsp. salt

Turn heat low and simmer 10 minutes. Sift together

1½ cups flour

¼ tsp. salt

½ cup sugar

1½ tsp. baking powder

Cut in 4 Tbsp. butter

Add ½ cup milk

½ tsp. vanilla

Drop by spoonful into sauce on stove and cook slowly on low heat 20 minutes. Serve warm with whipped or plain cream. Serves 9. —Mrs. Jac. Roy Preheim

### Pudding

1 cup flour

2 tsp. baking powder

¼ tsp. salt

½ cup sugar

½ cup milk

1 cup raisins

Mix well and pour into a well buttered baking dish. Mix together and pour over the dough

2 cups boiling water

1 cup brown sugar

1 Tbsp. butter

vanilla to taste

Bake at 350 degrees for 40 minutes or until sugar and water settle to the bottom and thicken. —Mrs. Paul E. Hofer

### Rhubarb Surprise

1½ cups diced rhubarb

8 chopped marshmallows

1/3 cup brown sugar

¼ cup butter

½ cup white sugar

1 egg, well beaten

¾ cup flour

⅛ tsp. salt

1½ tsp. baking powder

¼ cup milk

¼ cup chopped nuts

Butter cake pan 13x9x2. Place rhubarb evenly over bottom of pan. Sprinkle brown sugar over, add nuts. Make a batter by creaming butter and sugar, add egg. Sift dry ingredients together and add with milk to creamed mixture. Pour batter over rhubarb and marshmallows. Bake at 350 degrees for 1 hour. Serve warm or cold with whipped cream. —Mrs. Edwin C. Graber

### Ritz Cracker Dessert

20 ritz crackers (crushed)	½ cup brown sugar
½ cup nut meats	¼ tsp. salt
½ cup granulated sugar	½ tsp. vanilla
3 egg whites	

Mix and set aside. Beat egg whites stiff. Add brown sugar and continue to beat. Add vanilla and salt. Now fold in dry ingredients which were set aside. Bake 30 minutes at 350 degrees in well greased 9x9 dish or pan. Serve with butterbrickle ice cream or vanilla ice cream with butterscotch topping. —Mrs. Jerry Graber

### Upside Down Cake

Put into 9x13 cake pan  
1 qt. cut rhubarb  
½ cup sugar  
cinnamon

Beat 2 eggs

1 cup sugar  
1 tsp. vanilla

Add 1 cup sweet cream

Sift and add 1¾ cup all-purpose flour  
2 tsp. baking powder  
½ tsp. salt

Pour batter on rhubarb and bake at 350 degrees for about 45 minutes. Serve warm with whipped cream.

—Mrs. Edgar Miller

### Fudge Pudding

Sift into a 1½ qt. baking dish

1 cup flour  
2 tsp. baking powder  
½ tsp. salt  
¾ cup sugar  
2 Tblsp. cocoa

Combine and stir into dry ingredients

½ cup milk  
1 tsp. vanilla  
2 Tblsp. melted butter

Add and mix well

¾ cup brown sugar and ¼ cup cocoa. Sprinkle over batter. Carefully pour 1¼ cup boiling water over top. Do not stir. Bake in 350 degree oven 40-45 minutes. Good with whipped cream or ice cream. —Mrs. Alvin Waltner



### Date Torte

1¾ cup flour	1 cup shortening
2 Tblsp. cocoa	1 cup sugar
½ tsp. salt	2 eggs, beaten
1 tsp. soda	1 tsp. vanilla
1 cup boiling water	1 pkg. chocolate bits (6 oz.)
1 cup chopped dates	¾ cup chopped nuts

Sift dry ingredients. Pour water over dates. Cream sugar and shortening. Add eggs and vanilla. Beat. Stir dates and add alternately with dry ingredients. Spread in greased 9x13" pan. Sprinkle with chocolate bits and nuts. Bake at 350 degrees 45 minutes. Serve hot or cold, cut into squares, and topped with whipped cream or ice cream. Serves 12. —Carol Wiebe

### Cake-Cinnamon Torte

½ cup sugar	6 Tblsp. milk
½ cup butter	1 cup flour
3 egg yolks	1 tsp. baking powder

Bake in moderate oven 30 minutes

#### Filling:

juice and rind of 1 lemon	2 egg yolks
2/3 cup sugar	1 cup hot water
2 Tblsp. cornstarch	

Cook and when cool put on top of cooled cake. Top with Meringue:  
5 egg whites beaten stiff with  
¾ cup sugar  
1 tsp. cinnamon

Top with slivered almonds and brown in slow oven. Very good. —Mrs. Chas. Preheim

### Date Butterscotch Pudding

¼ cup minute tapioca	6 Tblsp. brown sugar
⅛ tsp. salt	½ tsp. vanilla
2 cups milk or water	1 cup chopped dates
3 Tblsp. butter	

Cook everything in double boiler or you may cook tapioca for 15 minutes. Then mix everything and put into baking dish in oven for 30 minutes. Serve hot or cold with cream.

—Mrs. Rudolph Schrag

### Apple Crisp

5 or 6 apples (pared and sliced)	1 tsp. vanilla
1 cup water	$\frac{3}{4}$ cup sugar
$\frac{1}{4}$ tsp. cinnamon	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ tsp. nutmeg	1 cup butter

Put apples into baking dish and sprinkle with spices, vanilla and add water. Bake for 10 minutes. Work sugar, flour and butter as for pie and put crumbly mixture over apples. Bake till apples are done about 30 minutes. —Edna Graber

### Baked Apples

Peel large apples. Core them and stuff each with dates. Over each apple put a mixture of white and brown sugar. Bake, cool, and serve with sweet cream. —Mrs. Tillie Waldner

### Crumbly Apple Pudding

Slice enough apples to fill pie pan heaping full. Mix and add to apples

$\frac{1}{2}$  cup sugar with  
1 tsp. cinnamon  
Mix 1 cup graham cracker crumbs  
1 cup sugar  
 $\frac{1}{2}$  cup butter

Sprinkle over top of apples. Bake till apples are tender. Serve plain or with whipped cream. —Mrs. Alvin Waltner

### Dark Secret

Mix together 5 eggs, well beaten

1 cup sugar  
1 cup flour  
1 tsp. baking powder  
1 cup dates, cut up  
1 cup nuts  
Bake in loaf pan at 350 degrees until done  
Cool. Break in cubes. Just before serving  
Add  $\frac{1}{2}$  doz. bananas, diced  
 $\frac{1}{2}$  doz. oranges, diced

Toss lightly to mix. Add whipped cream to moisten.  
—Mrs. Ralph Waltner

### Rhubarb Cake

Mix together 1 cup sour cream  
1 tsp. soda  
Add and beat well 1 cup sugar  
Sift together—add to cream mixture  
2 cups flour  
¼ tsp. nutmeg  
Add 2 cups rhubarb, cut fine

Pour into greased pan. Bake 25 minutes or until done. Serve with cream or milk. This is good warm or cold.

—Mrs. John J. Waltner

### Tapioca Pudding

Heat together 2 cups milk, scalded  
½ cup raisins  
¼ cup tapioca  
Mix together 2 beaten egg yolks  
½ cup sugar  
Add small amount of hot milk mixture to egg yolks, add gradually to rest of milk. Add ⅛ teaspoon salt  
1 tsp. vanilla  
Pour into casserole and top with meringue  
2 egg whites  
3 Tbsp. sugar  
vanilla if desired

Bake 20 minutes at 325 degrees. —Mrs. Eugene Graber

### Rhubarb Crunch

Mix together 1 cup sugar  
2 Tbsp. flour with  
4 cups rhubarb cut into pieces.  
Pour into 8 or 9 inch baking dish and dot with  
2 Tbsp. butter  
Sift together 1 cup sugar  
1 cup sifted flour  
1 tsp. baking powder  
¼ tsp. salt  
Mix in 1 large egg, beaten

This mixture will be crumbly. Sprinkle it over rhubarb and shake the pan so crumbs will settle down on all rhubarb pieces. Bake about 40 minutes at 350 degrees or until crust is a delicate brown. Serve warm or cold with cream or ice cream. This dessert freezes beautifully. —Mrs. Edwin C. Graber

### Nut Crunch Torte

4 egg whites	1 cup graham crackers
¼ tsp. salt	½ cup cocoanut
1 tsp. vanilla	½ cup chopped walnuts
1 cup sugar	

Beat egg whites, salt and vanilla until foamy, gradually add sugar and beat until egg whites form very stiff peaks. Fold in graham crackers, cocoanut and walnuts. Bake in pie plate or make individual meringue shells. Bake at 350 degrees. Fill with ice-cream and top with strawberries or peaches.

—Mrs. Chas. Fliginger

### Baked Rice

Cook ¾ cup rice in 1 cup water. Remove from heat. Add following mixture:

¼ cup sugar gradually added to  
3 beaten eggs  
1 cup cream  
1½ cups milk  
½ cup raisins

Put in cake pan and bake until golden brown on top. About 1 hour at 350 degrees. —Mrs. Mike Stahl

### Rice Pudding

½ cup rice	2 Tblsp. butter
½ cup sugar	1/3 cup raisins
1 cup water	pinch of salt
2 cups milk	

Mix above ingredients in a casserole and sprinkle with cinnamon and nutmeg. Bake in moderate oven 350 degrees for 1½ hours.

—Mrs. Jacob L. Hofer

### Cocktail Dessert

1 egg beaten	1 tsp. soda
1 cup sugar	⅛ tsp. salt
1 cup flour	

Mix altogether. Add 2 cups drained cocktail, mix and put into buttered pan. Sprinkle ¾ cup brown sugar and ½ cup nuts over top. Bake 25-30 minutes in 350 degree oven.

—Mrs. Clifford Preheim and Mrs. Edwin C. Graber

### Upside Down Cake

Two tablespoons butter or oleo. One cup brown sugar. Melt together in skillet. When slightly caramelized add  $\frac{3}{4}$  cup fruit juice and cook until syrupy; then add fruit and place all in flat baking pan.

2 egg yolks	1 tsp. baking powder
$\frac{1}{3}$ cup water	vanilla
1 cup sugar	add 2 egg whites, beaten
1 cup flour	

Pour over fruit and bake. —Leucile Buhler

### Meringue Torte

Beat until soft peaks form

4 egg whites

Add 1 scant tsp. vinegar

1 tsp. vanilla

pinch baking powder

Add gradually and beat until mixture is very stiff—1 cup sugar. Pour into 9 inch pie plate lined with waxed paper. Bake 1 hour at 300 degrees. Serve with fresh or frozen berries and whipped cream. —Mrs. John Neufeld

# MAIN DISHES

## Juicy Meat Loaf

Combine 1½ lbs. ground beef chuck  
¼ lb. ground pork  
¼ cup finely cut onion  
1 cup quick or regular oatmeal  
2½ tsp. salt  
¼ tsp. pepper  
1 tsp. mustard  
¼ cup catsup  
1 well beaten egg  
1 cup water

Mix thoroughly and pack firmly into a loaf pan (about 3½x8½ inches). Bake at 375 degrees for 1 hour. Slice and serve garnished with sprigs of parsley.

Recipes for quantity preparation of meat loaf.

	18 lbs.	27 lbs.
onion	2½ cups	3¾ cup
oatmeal	10 cups	15 cups
salt	½ cup	¾ cup
pepper	2½ tsp.	1½ Tblsp.
mustard	2 Tblsp. dry, ½ cup prepared	3 Tblsp. dry, ¾ cup prepared
catsup	2½ cups	3¾ cups
eggs	10	15
water or milk	10 cups	15 cups

—Mrs. Ernest Tschetter

## Barbecued Spareribs

Brown spareribs and leave meaty side up. Place one sliced lemon and one sliced onion on top of meat. Pour barbecued sauce over the top. To make sauce—

Combine 1 cup catsup  
1/3 cup worcestershire sauce  
1 tsp. chili powder  
1 tsp. salt  
2 cups water

Bring ingredients to boil and pour over spareribs. Bake at 350 degrees for 1-1½ hours. —Mrs. Glenn Waltner

Never press meat loaf or hamburger into hard tight patties. Shape them loosely and they will be more tender.

## Pork Chops

Brown 4 pork chops

Add 1 cup rice, uncooked  
1 can condensed onion soup  
1 can water

Simmer 30 minutes. More water may be added if it gets too dry. —Mrs. Ferd Thomas

## Sweet Raisin Stuffing

Suitable for duck or goose. Break up 4 cups bread. Moisten with hot milk, add

½ cup sugar	½ cup raisins
½ tsp. salt	1 apple or a few prunes, if desired
¼ tsp. allspice	
1 egg	

Stuff the fowl with this dressing, being careful not to pack too tightly. Bake the rest for about 1½ hours on side of fowl.

—Mrs. Abe Schmidt

## Pizza Pie

2 cups flour, sifted	4 Tblsp. butter or shortening
4 tsp. baking powder	¾ cup milk
½ tsp. salt	1 tsp. sugar

Sift flour, measure, add salt, baking powder, and sift again. Cut in shortening, gradually add milk and make a soft dough. Roll out thin and place on a greased cooky sheet or pie tins.

### Pizza Topping:

1 lb. cooked ham, chopped; or	1 cup tomato sauce
1 lb. pork sausage; or	1 cup tomato juice
1 lb. ground meat	2 cups shredded American cheese
½ cup chopped onion	½ cup shredded Parmesan cheese
2 cloves garlic	
¼ tsp. pepper	
½ to 1 tsp. oregano	

Fry sausage or ground meat until brown. Cut sausage into small pieces. Drain. Pour off fat, except about 2 Tblsp. and cook onions and garlic until tender, but not brown. Add pepper, oregano, tomato sauce, and tomato juice. Simmer about 5 minutes. Spread the sauce over the dough. Top with sausage, ham, or ground meat. Spread on American cheese; then Parmesan cheese. Bake in hot oven, 425 degrees 18 to 20 minutes. To serve, cut into wedges.

—Mrs. Peter J. S. Hofer

### Broiled Hamburgers

Mix together 1½ lbs. fresh ground beef  
1 tsp. salt  
2 Tblsp. A.I. steak sauce

Shape into 6 fat patties. Wrap each pattie with a bacon strip. Secure with a tooth pick. Broil until bacon is crisp and meat done to your taste. Garnish with onion slices. —Mrs. Glenn Waltner

### Noodle Pie

½ lb. noodles cooked until tender  
1 lb. hamburger  
Fry brown with 1 onion and 1 tsp. salt  
Add 1 can whole ripe pitted olives  
1 can corn  
2 cans tomato soup  
1 can mushrooms

Blend all ingredients well, place into casserole and bake in slow oven for 2 hours. —Mrs. Amos J. Kleinsasser

### Noodle-Sausage-Corn Casserole

2 cups noodles  
1 lb. sausage (bulk or smoked, removed from casing)  
1 can whole kernel corn

Fry sausage to fry out some of the grease. Cook noodles—drain—add corn. Drain off excess grease and mix all in sausage skillet. Season with salt and pepper, pour into baking dish, add enough water so it does not dry out. Cover with catsup. Bake for one hour. —Leucile Buhler

### Six Layer Dinner

Grease bottom of casserole  
layer of potatoes  
layer of carrots  
layer of onions  
1 package of ground meat  
½ cup rice

Small can of tomato soup over top. Add enough water to cover all. Season layers to taste. Celery salt improves flavor. Bake 3 hours in covered dish. —Mrs. Wilbur Friesen



### Ham Ring

Mix well 1 lb. ground leftover ham  
1 lb. ground beef  
½ tsp. salt  
2 cups milk  
½ cup tapioca  
1 tsp. worcestershire sauce  
minced onion (optional)

Bake for 1 hour in moderate oven in ring mold. Serve with escaloped potatoes in center of ring. Unmold onto large platter and garnish with desired relishes. Loaf is too soft for slicing.

—Mrs. Edgar Miller

### Macaroni Casserole Dish

2 cups uncooked macaroni	taste
1 cup milk	1 can of celery soup or
½ cup grated cheese	mushroom soup
onion, salt, and pepper to	any kind of meat can be added

Cook macaroni till tender. Drain and mix everything. Put into a casserole and bake for about 15 or 20 minutes.

—Mrs. Rudolph Schrag

### Hamburger Casserole

1 lb. hamburger	1 can tomato soup
1 onion, chopped fine	1 can mixed vegetables
1 cup macaroni (cooked)	

Brown hamburger and onions. Cook macaroni in salted water. Rinse with cold water and drain. Stir, mixing all ingredients together and pour into baking dish. Bake about 25 minutes in 350 degree oven, or until a golden brown. —Mrs. Erwin R. Gross

### Scalloped Potatoes in Mushroom Sauce

Mix together and heat 1 cup milk  
1 cup cream of mushroom soup  
¼ cup chopped onion  
salt and pepper

Pour over potatoes and cover with 6 tablespoons crushed corn flakes. Bake 30-40 minutes at 350 degrees.

—Mrs. Lydia Schrag

### Hamburger-Rice Casserole

Brown 2 pounds hamburger and  
1 small onion  
Add 1 small green pepper (optional)  
1 small can peas  
1 can cream of mushroom soup (optional)  
1 qt. tomato juice  
2 cups rice, cooked

Mix well. Bake for 1 hour in a 350 degree oven. Serves 10.  
—Mrs. Richard H. Waltner

### Baked Beans With Hamburger

Using heavy skillet, brown  
1 lb. lean hamburger in  
1 Tblsp. fat  
Add and simmer until tender  
1 cup diced onion  
Add and mix well 2 tsp. salt  
dash of pepper  
 $\frac{1}{2}$  cup tomato catsup  
1 Tblsp. vinegar  
1 tsp. worcestershire sauce  
1 Tblsp. prepared mustard  
2 cans (21 oz.) pork and beans

Pour into 2 qt. casserole, cover. Bake at 325 degrees for 35 minutes. Makes 8-10 servings. —Mrs. Joe Matt Hofer

### Scalloped Corn

1 egg, beaten	$\frac{1}{2}$ cup grated cheese
1 can cream style corn	1 cup milk
$\frac{3}{4}$ cup cracker crumbs, rolled until fine	salt to taste

Mix all ingredients, and place in a buttered casserole. Dot with butter. Bake about 1 hour in 350 degree oven.  
—Mrs. Alfred A. Walters

Mrs. Paul E. Hofer submitted a similar recipe, using 1 cup fine cracker crumbs and using 4 tablespoons melted butter instead of the cheese.

To make a tasty pheasant burger—cook meat, remove from bones and mix with seasoned pork sausage.

### **Corn-Tuna Casserole**

Butter a baking dish and spread in bottom  
     $\frac{1}{2}$  can whole kernel corn  
Add layer of tuna using  $\frac{1}{2}$  can  
Make a white sauce using 2 Tblsp. butter  
Add 4 Tblsp. flour  
     $2\frac{1}{2}$  cups milk  
Cook until thick. Be sure to stir all the time.  
Add 1 tsp. salt  
     $\frac{1}{8}$  tsp. pepper  
     $\frac{1}{4}$  tsp. celery salt  
Pour  $\frac{1}{2}$  of white sauce over corn and tuna.  
Add 1 Tblsp. minced onion  
     $\frac{1}{2}$  cup grated cheese  
Add rest of tuna and corn layers on top with remaining white sauce.  
Combine 2 Tblsp. melted butter  
     $\frac{2}{3}$  cup soda cracker crumbs. Sprinkle over top of casserole.  
For color, add a sprinkle of paprika. Bake at 350 for 45 minutes.  
—Mrs. Harold Waltner

### **Creamed Cabbage**

One head cabbage cut up fine. Salt and pepper to taste. Piece of butter. Very little water. Steam until tender. Pour over cabbage.  
Mixture of  
    1 egg  
    1 Tblsp. flour  
    3 Tblsp. sugar  
    1 cup sweet cream  
Cook until boiling. Then add  $\frac{1}{2}$  cup vinegar. Remove from fire. It is good served cold if any remains. A favorite in our family.  
—Mrs. J. H. Graber

### **Scalloped Green Beans**

Put into casserole  
    1 can french style beans, drained  
    5 slices bacon, fried crisp and diced  
    1 Tblsp. chopped onion, cooked in bacon fat and drained  
    1 can cream mushroom soup  
    3 Tblsp. cream  
Cover with cracker crumbs dotted with butter. Bake uncovered for 45 minutes at 350 degrees. —Mrs. A. A. Walters

Store dry bread crumbs in food saver bags in freezer until needed.

## Baked Beans

3 cups navy beans  
1½ cup brown sugar  
salt to taste

1 large onion  
bacon strips

Soak beans overnight. Drain and cover with fresh water and par boil. Do not let them get mushy. Add brown sugar and salt and mix well. Place in baking dish, place onion in center, cover with bacon strips and bake slowly at medium hot temperature until beans are tender and brown. (Remove onion.)

—Mrs. Jonathan Waltner

## TACOS

1 can tortillas (canned or frozen) pronounced torti'as  
1 lb. sauted hamburger (seasoned)

1 lb. grated longhorn cheese  
¼ head lettuce, cut into strips  
2 onions, chopped

Fry tortillas in deep fat for only a few seconds. Immediately put in a little hamburger, cheese, onion and lettuce. Roll and fasten with a toothpick. Serve with the following sauce. Mix together and simmer 15 minutes.

½ cup finely chopped onion  
2 Tblsp. brown sugar  
1 tsp. salt  
¼ tsp. chili powder  
¼ cup vinegar  
2 Tblsp. worcestershire

1 cup tomato juice  
1½ Tblsp. corn starch  
1 Tblsp. paprika  
1 tsp. dry mustard  
⅛ tsp. cayenne pepper  
¼ cup catsup

This sauce may also be used on spare ribs.

—Mrs. Willis Wipf

## Tuna Fish and Macaroni

1 Tblsp. chopped onions  
1 tsp. butter  
1 can cream of mushroom soup

1/3 cup milk  
1 7-oz. can tuna fish  
2 cup cooked macaroni  
¾ cup crushed potato chips

Cook onion in butter until soft; stir mushroom soup, milk, and onions together. Mix tuna with soup mixture and macaroni. Place in greased casserole, top with potato chips. Crackers can be used in place of potato chips. Bake at 350 degrees for 20 to 30 minutes. Makes 5 servings. —Mrs. Amos J. Kleinsasser

When using hamburger for meat loaf, add a grated raw potato. This makes it softer and adds flavor.

## Tuna Casserole

Combine 1 can tuna

1 can cream of mushroom soup

¼ cup water

1 cup celery, chopped

¼ cup onion, chopped

1 can chow mein noodles (save some out to sprinkle on top)

dash of salt and pepper

Pour into greased baking dish and bake in moderate oven from 20 to 30 minutes. —Mrs. Robert Peters

## Dried Beef Hot Dish

Cook 1 7-oz. package of wide noodles. Make a white sauce: Melt ½ cup butter, add ¼ cup flour and then 2¼ cups milk. Then add 1 can of cream of mushroom soup, 2 tablespoons chopped pimiento, and 1 cup cheese, cut up. Heat until cheese melts. Add 1 package of dried beef and the previously cooked noodles. Mix and pour into a greased baking dish and bake in moderate oven. Takes very little baking because all ingredients have been heated. Approximately 20 minutes. —Mrs. Robert Peters

## Baked Chicken Supreme

Cook 1 chicken until tender and remove meat from bones. Cut up.

### Dressing:

Fry 1 medium sized onion, diced in

1/3 cup fat or butter

Mix together and add

6-8 cups soft bread crumbs

1 stalk celery, diced

½ tsp. baking powder

salt, pepper and sage to taste

Add 2 eggs, beaten

1½-2 cups milk

Stir until well blended. Place chicken pieces into large baking dish. Place dressing over this and pour broth of the chicken over all to within 1 inch of the dressing. Bake 1-1½ hour in moderate oven. Serve with white sauce containing 1 can of mushrooms or with chicken gravy made with milk. —Mrs. Joe Matt Hofer

When cooking dry beans add ½ teaspoon baking powder and they will cook much faster. The powder will not leave a taste.

### Delicious Chicken Dish

- |                                |                           |
|--------------------------------|---------------------------|
| 1 box minute rice (small size) | soup                      |
| 1 can cream of celery soup     | 1 envelope dry onion soup |
| ½ cup milk                     | 1 frying chicken, cut up  |
| 1 can cream of mushroom        |                           |

Large greased baking pan 8x13 or 10x13. Sprinkle rice on bottom of pan. Heat the soup with milk and pour over rice. Put chicken over rice and soups. Put dry onion soup on top. Bake about 1 hour at 325 degrees. Put foil on top.

—Mrs. Paul Pollman

### Chop Suey

Brown in electric skillet

- 1 lb. ground beef
- 1 large onion, chopped

Add 1 can kidney beans  
liquid of canned tomatoes or ½ cup ketchup  
**enough water to make it very juicy**

Add 1 cup uncooked macaroni or noodles

Simmer for about 30 minutes or until macaroni is soft. Add liquid as needed to keep juicy. —Mrs. Dennis Mendel

### Smothered Chicken

Cut up chicken, dredge with flour, salt and pepper mixed. Melt lard or other shortening in pan and fry chicken pieces until uniformly browned. Put browned chicken in greased baking dish, and cover with milk and cream mixed or cream only. Cover baking dish and bake in moderate oven 350 degrees until tender.

—Mrs. Lydia Schrag

### Chicken and Dressing

- |                                      |                          |
|--------------------------------------|--------------------------|
| 1 hen, cooked, deboned and<br>cut up | 3 eggs                   |
| 1 lb. loaf of bread                  | 2 cups celery (optional) |

Add onion, seasoning, salt, pepper, sage, and allspice to taste. Makes a juicy dressing. Cover bottom of pan with layer of dressing, layer of chicken, layer of dressing. Top with buttered cracker crumbs mixed with ½ cup melted butter. Bake 1½ hours at 350 degrees. —Mrs. E. J. Waltner

### **Cream of Tomato Soup**

8 qt. ripe tomatoes, cut  
14 stems celery or 2 tsp. celery seed  
14 stems parsley  
7 onions  
15-20 cloves in muslin sack

Cook the above thoroughly and put through colander. Put back into kettle and add

1 lb. butter  
10 tsp. salt  
½ tsp. pepper  
1 cup sugar

Heat the above until all dissolved. Bring to a boil and add 1½ cup flour which has been mixed with cold water. Stir while boiling 10 minutes. Fill jars and process in hot water bath for 1 hour.

#### **The Soup:**

Heat 6 cups milk in double boiler. Heat 1 quart of cream of tomato soup in separate kettle and add 1 teaspoon soda. When all is heated slowly pour the soup into the heated milk, stirring constantly. Serve with buttered soda crackers, sweet corn and hamburger balls. —Mrs. Paul K. Wipf

### **Canned Tomato Soup**

Similar to above recipe, following changes:

Add 1 lb. brown sugar  
2 cups flour

Other ingredients in same proportions listed in recipe above.  
—Mrs. Ernest Tschetter

### **Forty-Five Minute Pork Chop Dinner**

Melt 1 tablespoon fat in large skillet with tight fitting cover. Roll 6 shoulder pork chops in seasoned flour, brown in hot fat. Meanwhile slice 4 potatoes and 4 onions. Remove three chops, add a layer of potatoes and onions, season, top with remaining chops, potatoes and onion. Add ½ cup hot water and bring to a boil. Simmer, with lid tightly covered, for thirty minutes. Add 4 tomatoes and 1 green pepper sliced. Season. Cook 15 minutes longer. Serves 6. —Mrs. Joe P. Hofer

To cook beans—such as navy or others, add to boiling water and cook 2 minutes. Remove from heat and soak in the hot water 1 hour or over night.

### **Tomato Macaroni Bake**

Brown lightly  $\frac{1}{4}$  cup chopped onion in  
2 Tblsp. butter

Stir in 1 can tomato soup

$\frac{1}{2}$  cup water

$\frac{1}{2}$  cup shredded cheese

Heat until cheese melts. Blend with  
2 cups cooked macaroni

Pour into buttered  $1\frac{1}{2}$  quart casserole. Sprinkle shredded cheese and 2 tablespoons buttered bread crumbs on top. Bake about 30 minutes at 350 degrees. —Mrs. Alvin Waltner

## **Write Extra Recipes Here**



# PIE

## PASTRY

### Three Minute Pastry Shell

1½ cups sifted flour  
1½ tsp. sugar  
1 tsp. salt

½ cup cooking oil  
2 Tblsp. cold milk

Sift dry ingredients into 9 inch pie pan. Combine oil and milk in measuring cup. Whip with fork and pour all at once over flour mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom of pan, then press dough up to line sides and partly cover rim. Be sure dough is pressed to uniform thickness. To flute—pinch dough lightly with fingers (do not make a high fluted edge). Fill as desired. Bake in hot oven, 400 degrees for 15 minutes. Then reduce heat to moderate 350 degrees and bake until filling is firm.

**FOR BAKED SHELL:** Prick entire surface; bake in hot oven 425 degrees 12 to 15 minutes. Cool before filling.

**FOR CRUMBLE CRUST** (8 or 9 inch pie): Combine as directed above, using 2 cups flour, 2 teaspoon sugar, 1¼ teaspoon salt, 2/3 cup oil and 3 tablespoons milk. Set aside about 1/3 dough for topping. Press remaining dough into pan as for single crust. Fill with desired filling. Crumble dough for topping into bits. Sprinkle over filling. Bake in hot oven 400 degrees 15 minutes; then reduce heat to moderate 350 degrees and bake 30 to 40 minutes. This recipe makes 8 tart shells. —Mrs. Sam A. Hofer

### Shoo Fly Pie

Have ready the pastry for one 9 inch pie crust.  
Dissolve ½ tsp. soda in  
¾ cup dark molasses, sorghum or  
dark syrup  
Combine ½ cup brown sugar  
1½ cups flour  
Rub in ¼ cup shortening to make crumbs

Pour a third of the liquid into the unbaked pie crust. Add 1/3 cup of the crumb mixture, continue with alternate layers of liquid and crumbs—putting crumbs on top. Bake at 375 degrees, about 35 minutes. —Mrs. D. A. Pankratz

## Pecan Pie

Make pastry for 1 crust pie and line pie pan. Filling for 9 inch pie.

Beat together with rotary egg beater

3 eggs	¼ tsp. soda
½ cup sugar	1 cup dark corn syrup
1/3 tsp. salt	

Mix in 1 cup pecan halves. Pour into pastry lined pan. Bake until set and pastry is nicely browned. Cool. Serve cold or slightly warm. Temperature: 375 degrees 40 minutes.

—Mrs. Sam A. Hofer

## Graham Meringue Pie

14 graham crackers (crushed)	1 tsp. vanilla
1 tsp. baking powder	1 tsp. salt
1 cup sugar	3 egg whites beaten stiff
½ cup chopped dates	½ cup chopped walnuts

Combine cracker crumbs, baking powder and salt. Fold sugar into beaten egg whites until smooth. Fold in cracker mixture, add dates, nuts and vanilla. Turn into greased pie plate and bake in moderate (350) oven 25 to 30 minutes or until delicately browned. Serve with whipped cream. —Mrs. Alvina Senner

## Shoofly Pie

### 1st part

3 cups flour	½ cup shortening (butter or lard)
1 cup sugar or brown sugar	
1 tsp. baking powder	mix into crumbs

### 2nd part

1 cup syrup	1 tsp. soda
1½ cups hot water	1 Tbsp. vinegar

Pour this into pie shell and cover with the crumbs and bake. This comes from Pennsylvania many years ago.

—Mrs. Henry C. Ewert

When the oven is too small for three pies, turn the lid of a baking powder can upside down in the pack of the oven. This raised the first pie so that the tin of the second will fit beneath.

### Deep Dish Havana Cherry Pie

Sift together 1 cup sifted all purpose flour

1 Tblsp. powdered sugar

Cut in  $\frac{1}{2}$  cup butter

Pat evenly over bottom and sides of 10 inch pie pan or layer cake pan. Bake at 350 degrees 15 minutes until brown. Prepare cherry filling or use pie filling.

1 (20 oz.) cherries

1 Tblsp. lemon juice

$\frac{1}{4}$  cup sugar

$\frac{1}{4}$  tsp. salt

2 Tblsp. cornstarch

Red food coloring

Drain cherries. Combine cherry-lemon juice and enough water to make 1 cup. Add sugar, salt, cornstarch to juice—stir—cook over medium heat till thick and clear. Add cherries. Stir in few drops coloring. Cool. Spread over crust. Top with meringue cake topping. Beat until frothy 2 egg whites. Gradually add and beat until stiff peaks form.

1 cup sugar

sift together and fold in

$\frac{3}{4}$  cup sifted all purpose flour

$\frac{1}{2}$  tsp. baking powder

alternately with 3 Tblsp.

cream

fold in  $\frac{1}{2}$  cup chopped nuts

1 tsp. vanilla

$\frac{1}{2}$  cup flaked coconut

Spread over cherries—garnish with whole nuts and cherries. Bake at 350 degrees 30 minutes. —Mrs. Melvin Schmeichel

### Hot Water Pie Pastry

Heat  $\frac{1}{2}$  cup water and melt 1 cup shortening in it. Add to this 3 cups sifted flour plus  $\frac{1}{2}$  teaspoon baking powder and 1 teaspoon salt. Blend and whip with fork until it forms into a ball leaving sides clean. Chill. May be kept for several days.

—Mrs. LeRoy Graber

### Pie Crust

2 cups flour

$\frac{1}{2}$  tsp. salt

4 heaping Tblsp. lard

6 Tblsp. water

Mix in order given. —Lydia Glanzer

### Never Fail Pie Crust

Whip  $\frac{1}{2}$  cup shortening till fluffy. Whip in  $\frac{1}{2}$  cup sifted flour, mix till light. Cut in 1 cup sifted flour,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  cup cold water. Use a pastry blender. Press into balls, no chilling necessary. This makes two pie crusts or one double crust pie. Bake as any other pie crust. —Mrs. Curt Pankratz

## Vinegar Pie Crust

Sift together 1½ cups flour  
¾ tsp. salt  
Cut in ½ cup lard  
Beat together ½ egg  
2-2½ Tblsp. cold water  
½ tsp. vinegar

Sprinkle over dry ingredients. Mix well with fork. Let stand 10 minutes. Roll out. —Mrs. Herb Waltner

## FRUIT PIES

### Dried Apricot Pie

Place fruit in an open kettle (be sure not to use stainless steel as it darkens the steel and cannot be removed). Add water to cover the fruit and simmer gently about 30 minutes ½ cup syrup can be added. Then mash the apricots, sweeten to taste, ½ cup sugar or more to each pie. Spread ½ inch thick on unbaked pie shell. Cover with an upper crust and bake in hot oven. If the filling is somewhat thin a little tapioca can be added to thicken it, and the filling should only be about ½ inch deep in pie shell as it's a rich pie. —Mrs. Abe J. Schmidt

The art of pie baking was introduced to this community in 1880 by Mrs. Rev. Carl Schartner who, with her husband, stayed in Philadelphia, Pennsylvania after landing in America in Dec., 1875 from Russia, together with two older sisters of Mrs. Jacob J. Schmidt of the Freeman Home for the Aged. The sisters also stayed in Pennsylvania for some time working in the homes of the Mennonites of Pennsylvania. Their names were Aganetha and later Mrs. Benj. Rickert and Helena, later Mrs. Abr. Boese. This dried apricot pie is a family favorite of the Schmidt family Grandmother (Mrs. Jacob J. Schmidt) baked 40 dried apricot pies all by herself for their Golden Wedding Anniversary.

### Topping for Apple Pie

First make a single-crust apple pie according to your favorite recipe. Then for a delicious topping combine ¾ cup flour, 1/3 cup softened butter, 1/3 cup California walnuts, 1/3 cup brown sugar. Sprinkle evenly over the top of the pie and bake as usual. Makes good eating. —Mrs. Eli D. Glanzer

Brush the under crust of fruit pies with white of egg before adding the fruit. It will prevent juices from soaking through the crust.

## Apricot Pie

### Pastry:

1 cup sifted all purpose flour      grated rind of ½ lemon  
¼ cup sugar                              1 egg yolk  
1/3 cup butter

Start oven at 425 degrees. Sift flour and sugar into a bowl. With a pastry blender or knives work in butter until mixture looks mealy. Add lemon rind and egg yolk, work pastry lightly until it holds together. Press evenly over bottom and sides of a 9 inch pie pan. Bake 10 minutes or until golden brown. Cool thoroughly before filling.

### Filling:

1 cup dried apricots                      ¼ cup sugar  
1 cup heavy cream                        1 tsp. vanilla extract

Add enough water to cover apricots. Cook to boiling point, reduce heat and cook 10 minutes more or until tender. Drain, cook and chop coarsely. Beat cream until it holds a shape. Gently mix in sugar. Add vanilla extract and chopped apricots. Spoon into cooled pie shell. —Mrs. Ernest Tschetter

## English Apple Pie

Beat 2 eggs well, add pinch of salt, 1 teaspoon vanilla and 1 cup sugar. Sift together 1 cup flour, 2 teaspoons baking powder and add to above mixture and beat well. Then fold in 2 cups chopped raw apples and ½ cup slivered walnuts. Bake in pie plate 10 inch size. Bake in moderate oven 350 degrees 30 to 35 minutes. Serve with whipped cream or ice cream. —Rebecca Wipf

Mrs. Lewis Kleinsasser submitted the same recipe and suggests serving with butterscotch sauce. This pie may also be baked in a square pan.

## Fresh Strawberry Pie

Mix and boil until clear

1 cup crushed strawberries  
1 cup sugar  
1 Tblsp. corn starch

Put fresh whole strawberries into bottom of a baked pie shell. Pour cooled filling over strawberries and chill. Serve with whipped cream. —Mrs. Jacob L. Hofer

When baking apple pie, adding a tablespoon lemon juice, makes for extra good flavor.

## Concord Grapes for Freezing for use in Pies or Kuchen

5 1/3 cups concord grapes            4 Tblsp. flour  
1 1/3 cups sugar                        1 1/2 tsp. lemon juice

Press out pulp in a kettle and cook. Put through colander, then mix the juice together with the concord skins and add the ingredients. Mix well and put into freezing container and freeze.  
—Mrs. Chas. Preheim

## Cherry Pie

Mix together and pour into unbaked pie shells

1 qt. cherries, fresh or frozen    1 cup cream  
2 cups sugar                        2 or 3 drops almond extract  
3 egg yolks                         pinch salt  
3 Tblsp. flour

Bake about 30 minutes, until custard is thick. Beat egg whites and 6 tablespoons sugar. Put on top of pie and brown.  
—Mrs. Jonath Ries

## Green Tomato Pie

3 cups green tomatoes, sliced    2 Tblsp. flour  
1/2 cup brown sugar                1 tsp. cinnamon  
1/2 cup molasses                    1/2 tsp. nutmeg  
1/2 cup water                        pastry for 2 (9 inch) crusts

Slice tomatoes in thin rings, do not pare. Cover with boiling water and let stand 10 minutes. Drain. Put tomato slices in unbaked pastry shell. Combine sugar, flour and spices. Add molasses and water. Pour mixture over tomatoes. Cover with a top crust. Bake at 425 degrees for 15 minutes. Reduce temperature to 375 degrees and continue to bake 30 minutes. Makes 1 (9 inch) pie.  
—Norma Jean Tschetter

## Rhubarb Raisin Pie

Prepare pastry for a 2 crust pie.

3 1/2 cups rhubarb                    1/4 tsp. salt  
1/2 cup raisins                        1 egg  
1 cup sugar                         1 Tblsp. lemon juice

Combine rhubarb and raisins. Mix sugar, salt, beaten egg and lemon juice. Pour over rhubarb—raisin mixture, stirring lightly until blended. Place in pastry-lined pie plate. Top with pastry and bake at 425 degrees 10 minutes. Then 350 degrees about 20 minutes. —Mrs. Abe Wiebe

## Rhubarb Pie

1 cup sugar  
3 Tblsp. flour

1 tsp. grated orange peel  
(optional)  
2 eggs—beaten

Blend above ingredients and pour over three cups cut rhubarb in 9" unbaked pie crust. I usually sugar the rhubarb slightly before adding the topping. —Leucile Buhler and Mrs. Elmer Graber

## Peach or Apple Pie

5 or 6 sliced peaches (or  
apples)  
½ cup sugar

3 Tblsp. flour  
½ tsp. cinnamon  
¾ cup to 1 cup cream

Make a pie pastry and put fruit into the pastry. Mix sugar, flour and cinnamon together. Add cream and pour over fruit. Bake as any other pie. —Mrs. Harold Graber

If the bottom layer of pie crust is covered with cracker crumbs, the juice from the fruit will not ooze out.

Happiness is not given but exchanged.

## REFRIGERATOR PIES

### Choc Macko Pie

Soften 1 Tblsp. unflavored gelatin in  
¼ cup cold water

Combine in saucepan

2 Tblsp. cocoa

¾ cup sugar

⅛ tsp. salt

1 tsp. instant coffee

1¼ cup milk

Bring to boil, stirring constantly. Remove from heat, add softened gelatin. Cool till slightly thickened. Beat cooked mixture until smooth

Whip 1 cup heavy cream

Add 1 tsp. vanilla

Fold whipped cream into cooked mixture. Pour into baked 9 inch pastry shell. Top with 2 tablespoons coarsely chopped nuts. Chill until firm. —Mrs. Mabel Bertsch

### Coffee Pie

16 graham crackers  
6 Tblsp. melted butter  
Roll crumbs fine and mix with butter. Mold into pie tin. Take out  $\frac{1}{4}$  cup crumbs for top.,  
 $\frac{1}{2}$  cup strong coffee                      1 tsp. vanilla  
22 marshmallows                              2 bananas sliced  
1 cup whipping cream

Melt marshmallows in coffee. Chill. Whip cream. Add vanilla and fold in bananas. Add to coffee, marshmallow mixture. Pour into crust and sprinkle with remaining crumbs. Chill in refrigerator at least 2 hours. This pie is most attractive if the filling is made the day of serving.

### Chocolate Chip Pie

#### Crust:

$1\frac{1}{2}$  cups graham cracker crumbs  
 $\frac{1}{4}$  cup brown sugar  
 $\frac{1}{3}$  cup melted butter  
1 Tblsp. cream

Mix above ingredients and press into a 9 inch pie plate. Bake 10-15 minutes at 350 degrees. Cool well before adding the filling.

#### Filling:

Melt in double boiler 30 marshmallows  
 $\frac{1}{2}$  cup milk  
Let cool 10-15 minutes  
Add 1 cup cream, whipped stiff  
1 square bitter chocolate which has been shaved  
Pour into cooled crust. Sprinkle shaved chocolate on top.  
—Mrs. Richard H. Graber

Mrs. John Joshua Hofer suggests 2 squares chocolate for above recipe.

### Peach Parfait Pie

Dissolve 1 package strawberry jello with  $\frac{1}{4}$  cup hot water in a 2 quart saucepan. Add 1 pint of vanilla ice cream by spoonful, stirring until melted. Chill for 15 to 20 minutes. Fold in 1 cup of sweetened sliced peaches and turn into a baked pie shell. Chill for 20 to 25 minutes. Garnish with whipped cream and sliced peaches. —Mrs. Theo. E. Bender



## Brownie Pie (sometimes called Crumble Pie)

### **Crust:**

Beat 3 egg whites and pinch salt until frothy. Add  $\frac{3}{4}$  cup sugar gradually and continue beating until stiff peaks are formed. Gently fold in  $\frac{3}{4}$  cup Nabisco chocolate wafer crumbs and  $\frac{1}{2}$  cup chopped walnuts and 1 teaspoon vanilla. Turn into greased pie tin and spread evenly. Bake 325 degrees for 35 minutes. Let cool 3 to 4 hours.

### **Filling:**

Beat 1 cup whipping cream until stiff. Add 2 tablespoons powdered sugar and  $\frac{1}{2}$  teaspoon vanilla. Spread over cooled pie. Chill 3 to 4 hours. Garnish with shavings of unsweetened chocolate.

—Mrs. Michael Wollman  
—Mrs. Jacob D. S. Hofer  
—Mrs. Kayo Stark

## White Christmas Pie

Soften 1 tablespoon gelatin in  $\frac{1}{4}$  cup water. Mix together in saucepan  $\frac{1}{2}$  cup sugar, 4 tablespoons flour,  $\frac{1}{2}$  teaspoon salt; then stir in gradually  $1\frac{1}{2}$  cups milk. Cook over low heat, stirring until it boils. Boil 1 minute, remove from heat and stir in softened gelatin. Cool the mixture. When partially set beat with egg beater until smooth. Blend in  $\frac{3}{4}$  teaspoon vanilla,  $\frac{1}{4}$  teaspoon almond extract, gently fold in  $\frac{1}{2}$  cup whipping cream whipped until stiff. Carefully fold into a meringue of 3 egg whites,  $\frac{1}{4}$  teaspoon cream of tartar,  $\frac{1}{2}$  cup of sugar. Fold in 1 cup moist shredded coconut. Pile in cool baked pie shell and sprinkle with moist shredded coconut. Chill until set about 2 hours. Serve cold. —Mary F. Hofer

## CREAM PIES

### Sour Cream Pie

#### Combine

3 eggs, beaten slightly	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup sugar	1 cup chopped raisins
$\frac{1}{4}$ tsp. cloves	$1\frac{1}{2}$ cup sour cream
1 tsp. cinnamon	

Pour into unbaked crust and bake at 450 for 10 minutes, then at 350 for about 30-40 minutes until set. —Mrs. Edgar Miller

### Coconut Cream Pie

2 cups milk	3 egg yolks, slightly beaten
1/3 cup flour	1 tsp. vanilla
1 cup sugar	1 cup flake coconut
1/4 tsp. salt	3 egg whites
2 Tblsp. butter	6 Tblsp. sugar

Scald milk, combine flour, sugar, salt, and add to hot milk. Cook in double boiler until thick. Remove from heat, add butter, slightly beaten egg yolk. Return to heat and cook 3 minutes. Add coconut. Cool and pour into baked pie shell. Make meringue by beating egg whites stiff, gradually adding 6 tablespoons sugar. Pile on filling and brown slowly in oven at 350 degrees.

—Mrs. Paul Pollman

### Poppy Seed Pie

Cook in double boiler for 5 minutes, the following:

1 cup milk
1/2 cup cream (milk may be used)
1/2 cup poppy seed, ground
Mix and add to above mixture
2 Tblsp. cornstarch
1/2 cup milk
1/2 cup sugar
Add 2 egg yolks

Cook until thick. Pour into baked pie shell, using egg whites for meringue. Brown in oven. —Mrs. Ted Preheim

### Lemon Pie

4 Tblsp. cornstarch	1/2 Tblsp. butter
1 cup sugar	2 eggs
1 1/4 cup boiling water	juice of one lemon

Mix cornstarch and sugar and add them to boiling water. Then add lemon juice and egg yolks. Cook until thickened. Remove from heat, add butter. Pour into cooled pie shell and cover with meringue. —Mrs. Lewis Kleinsasser

When adding egg yolks to a hot mixture such as cream pudding, beat the yolks with a fork and add about 1 teaspoon water for each yolk and then stir into hot mixture. It will never curdle.

### Lemon Fluff Pie

4 egg yolks (5 preferable)      pinch of salt  
½ cup sugar                      1 Tblsp. water  
juice of 1½ lemons strained

Cook above ingredients in double boiler. Pour mixture into 2 stiffly beaten egg whites. Use 2 egg whites for meringue.

—Mrs. Alvina Senner

### Grapenut Pie

Boil 2 cups milk  
    2 Tblsp. grapenuts  
Mix together and add to above ingredients  
    2 Tblsp. flour  
    2/3 cup sugar  
    ½ tsp. nutmeg  
    2/3 tsp. cinnamon  
Add 2 eggs

Pour into baked pie shell. Serve with whipped cream.

—Mrs. Edwin C. Graber

### Pumpkin Pie

2 cups stewed and strained      2 eggs  
    pumpkin                      ¼ tsp. ginger  
2 cups rich milk or cream      ½ tsp. salt  
¾ cup brown or white sugar      1 tsp. cinnamon  
    (I use white)              ½ tsp. nutmeg

Mix pumpkin with milk, sugar, beaten eggs, ginger, cinnamon, salt and nutmeg. Beat this for 2 minutes. Pour this into a tin which is lined with unbaked pastry. Bake 45 minutes. This makes 2 big pies. Top with whipped cream. —Mrs. Eli D. Glanzer

### Pumpkin Pie Deluxe

2 cups prepared pumpkin      1 tsp. cinnamon  
3 egg yolks, slightly beaten      1 tsp. cloves  
1 cup sugar                      ½ tsp. salt  
1 Tblsp. flour

Mix well. Blend in 1 cup cream. Add and mix well 3 cups milk. Add 3 egg whites beaten. Pour into 3-8 inch or 2-10 inch unbaked pie shells. Bake 15 minutes at 400 degrees and 40-45 minutes more at 350 degrees. —Mrs. Ted Preheim

## Honey-Pumpkin Ice Cream Pie (9 inch)

Beat 2 egg yolks until thick

Stir in  $\frac{3}{4}$  cup honey or half sugar and half honey

Add  $\frac{3}{4}$  cup canned pumpkin

Blend 1 cup milk into

1 Tblsp. cornstarch

Add to honey-pumpkin mixture  $\frac{1}{2}$  tsp. cinnamon

$\frac{1}{4}$  tsp. ginger

$\frac{1}{4}$  tsp. salt

Cook over hot water until thick, stirring constantly (should be consistency of stirred custard). Cool to room temperature. Fold

in  $\frac{1}{2}$  cup heavy cream, whipped

2 egg whites stiffly beaten

Freeze firm in refrigerator tray; then break ice cream into chunks and beat smooth. Fold in  $\frac{1}{3}$  cup broken pecans. Pour into 9" baked pie shell and freeze overnight. Top pie with meringue, completely covering ice cream and sealing pie to edges. Bake at 450 degrees for 3-5 minutes or until meringue is golden brown. Serve at once.

### Meringue:

Beat 4 egg whites until foamy

Add  $\frac{1}{2}$  cup sugar, Tblsp. at a time, beating well after each addition

Continue beating until egg whites form peaks. May be served without meringue. Also good in a combination graham-ginger cracker crumb crust. —Mrs. Edgar Miller

## Pumpkin Chiffon Pie

1½ Tblsp. gelatine

$\frac{1}{2}$  cup brown sugar

$\frac{1}{4}$  tsp. salt

1 tsp. cinnamon

$\frac{1}{2}$  tsp. ginger

$\frac{1}{4}$  tsp. cloves

$\frac{2}{3}$  cup cooked or canned  
pumpkin

3 egg yolks

$\frac{3}{4}$  cup milk

3 egg whites

3 Tblsp. sugar

1 baked 8 or 9 inch pie shell

In top of a double boiler mix gelatine, brown sugar, salt and spices. Add pumpkin, egg yolks and milk. Heat to boiling over water. Remove and cool. Then add egg whites and  $\frac{1}{2}$  cup sugar. Add cooled pumpkin to egg white and mix well. Pour into baked pie shell and chill. Serve plain or topped with whipped cream.

—Mrs. John Joshua Hofer

When making custard pies, always heat the milk before putting them into the oven. They will always be light and fluffy.

## Pumpkin Pie

1 large can pumpkin or 3½ cups	2 Tblsp. cinnamon
1 cup white sugar	2 Tblsp. nutmeg
1 cup brown sugar	½ Tblsp. salt
6 eggs	2 Tblsp. pumpkin spice
3 cups milk	2 Tblsp. cake flour

Mix together well—electric mixer if possible. Pour into 3-9 inch unbaked pie shells. Bake 1 hour at 350 degrees. For testing use a silver knife, if it comes out clean when inserted in middle of pie, it is done. —Mrs. Paul Pollman

## Pumpkin Chiffon Pie

For 9 inch pie blend thoroughly in sauce pan

1 envelope unflavored gelatin	½ tsp. ginger
2/3 cup brown sugar packed	1¼ cup mashed cooked pumpkin
½ tsp. salt	3 egg yolks
½ tsp. cinnamon	½ cup milk
½ tsp. nutmeg	

Cook over medium heat stirring constantly until it boils. Remove from heat, place pan in cold water. Cool until mixture mounds slightly when dropped from a spoon. Carefully fold in a meringue of

3 egg whites	½ cup sugar
¼ tsp. cream of tartar	½ tsp. flavoring

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar a little at a time. Continue until stiff and glossy. Do not under beat. Beat until sugar is dissolved. Fold in pumpkin filling. Pour into cooled crust. Chill until set (2 hours). Garnish with whipped cream. —Mary F. Hofer

## Whipped Cream Toppings

Beat ½ cup whipping cream stiff, beat in 1 tablespoon confectioner's sugar and ¼ teaspoon vanilla. Pile in mounds on pie or squirt from pastry tube. Beat brown sugar and a little nutmeg into whipped cream. Delicious with pumpkin pie.

Garnishes for whipped cream:

- sprinkle with toasted cocoanut
- shaved chocolate
- toasted sliced almonds
- chopped nuts
- place small pieces of fruit on whipped cream

—Mary F. Hofer

# PICKLES

## Excellent Dill Pickles

Wash cucumbers, drain and pack in sterilized jars. Put dill on bottom and top of cucumbers, also a piece of garlic and sweet pepper. Make a brine of 14 cups water, 1 cup coarse salt, 1 cup vinegar. Boil 5 minutes, and pour over cucumbers. After an hour or two, reheat the water. Refill jars and seal tight. Put jars on a layer of paper, cover with a rug, let stand for a day or two. The reason for covering them is so they don't cool off too soon. Pickling spice may be used for variety. —Mrs. Jacob P. Maendl

## Dill Pickles

17 cups water	2 sections garlic
1 cup coarse salt	dill
2/3 cup vinegar	1 small red pepper

Combine water, vinegar, and salt in kettle and bring to boil. Pack washed cucumbers into jars, placing dill in middle of jar. Cover with hot brine, add garlic and pepper. Adjust lids and set into hot water until cucumbers change color. You may pour off brine next morning, reheat to boiling, pour back on and seal. —Mrs. John R. Hofer

## Russian Dills

1½ cups sugar	1 tsp. mixed pickling spices
1½ cups water	2 Tblsp. salt
1½ cups white vinegar	

Slice cucumbers lengthwise. Put dill into bottom of jar, add 1 teaspoon alum on top of cucumbers. Pour boiling hot liquid over and seal. —Mrs. Ernest Tschetter

## Good Sweet Dill Pickles

2½ cups vinegar	1½ cups sugar
½ cup salt	5 cups water

Wash medium size cucumbers and pack into sterilized jars. Place dill and garlic at the bottom of jar and more on top. Bring solution to boiling and pour over cucumbers and seal. —Mrs. Harold Graber

### Sweet Pickles

1 cup white or brown sugar      2 cups water  
1 cup dark vinegar              mixed spices and dill

Soak cucumbers in salt water overnight. Drain and boil above mixture; put cucumbers in mixture until they change color but do not boil too long. Put a spray of dill in hot jars and seal.

—Mrs. Jacob P. Maendl

### No. 1 Dill Pickles

Bring to boil 14 cups water  
1 cup sugar  
1 cup coarse salt  
1 scant cup vinegar  
1 Tblsp. mustard seed  
Alum size of pea

Put garlic and dill into bottom of quart jars and fill with cucumbers. Place some garlic on top of each jar of cucumbers. Fill jars with boiling syrup, let set for ½ hour or until cool. Pour off water, reheat. Pour into jars again and seal. Place jars into hot water, let set until cool. Do not boil.

—Mrs. Paul K. Wipf

### Sliced Dill Pickles

Wash and slice cucumbers, either round or long. They may be peeled or unpeeled (either way is good). Fill quart jars with cucumbers. Put 1 teaspoon salt, some garlic and dill on top.

Make a cold brine of 3 cups water, 3 cups sugar, and 1 cup vinegar. Pour onto cucumbers cold. Seal jars. Place into water and heat slowly until the pickles change color. Do not cook; just bring to the boiling point. —Mrs. Jacob P. Maendl

### Crisp Dills

Heat but do not boil  
3 qt. water  
1 qt. white vinegar  
1 large cup coarse salt

Cool brine. Put cukes into jar, add alum size of pea, and dill. Pour liquid over cucumbers. Set into slow oven 250 degrees, bake 1 hour. Do not get oven too hot or cukes will shrink.

—Mrs. Ernest Tschetter

## Dill Pickles

13½ cups water  
1 cup salt  
6¼ cups vinegar

Boil together for 10 minutes. Pour over cucumbers packed in jars. Put dill and garlic in bottom of jar. For each quart add 1 Tablespoon sugar and some dill on top. After jars are sealed put in tub or canner and fill with boiling water using enough to cover jars completely. Let stand over night or until cold.

—Mrs. Jonath Ries

## Dills

Wash cucumbers until clean. To each quart cucumbers add 6 pieces garlic, 1 small green pepper, and dill to taste. You can use dill heads. Dill should be on old order. Brine:

5 qt. hard water  
½ cup brown vinegar  
1 cup pickling salt  
1 tsp. alum

Bring to a boil and boil a minute. Pour on cucumbers, etc. in jar and seal with zinc lids. (This is enough for about 10 quarts pickles.) —Mrs. John J. R. Hofer

## End of Garden Pickle

Chop in not too fine peices  
2 cups green tomatoes  
2 cups green cucumbers  
2 cups onions  
2 green peppers  
2 red peppers

Mix together and add to above mixture  
1 quart water  
½ cup salt

Soak overnight. Drain well. Bring to boil  
2½ cups vinegar  
2½ cups sugar

2/3 tsp. prepared mustard or mustard seed  
Cook the vegetables in boiled syrup—not too soft.

Cook separately in water 1 stalk cut celery  
3 cups diced carrots

Heat well 1 can red kidney beans  
1 can lima beans

Mix all vegetables together and boil a few minutes. Place into jars while hot and seal. —Mrs. Paul K. Wipf



### End of Garden Relish

- 4 cups ground onion
- 4 cups ground cabbage (1 head)
- 4 cups ground green tomatoes (about 10-12)
- 12 green peppers, ground
- 6 sweet red peppers, ground
- ½ cup salt

Use coarse blade to grind the vegetables. Sprinkle with salt and let stand over night. Drain. Rinse well and drain well again.

- Combine 6 cups sugar
- 2 Tblsp. mustard seed
  - 1½ tsp. tumeric
  - 1 Tblsp. celery seed
  - 4 cups vinegar
  - 2 cups water

Pour over vegetable mixture. Heat slowly to boiling and simmer 3 minutes. Pour into sterilized jars and seal.

—Mrs. Ernest Tschetter

### Bread and Butter Pickles

- |                              |                       |
|------------------------------|-----------------------|
| 25-30 medium sized cucumbers | 5 cups sugar          |
| 8 large white onions         | 2 Tblsp. mustard seed |
| 2 large bell green peppers   | 1 tsp. tumeric        |
| ½ cup salt                   | ½ tsp. cloves         |
| 5 cups cider vinegar         |                       |

Wash cucumbers and slice as thin as possible. Chop onions and peppers, combine with cucumbers and salt. Let stand 3 hours and drain. Combine vinegar, sugar and spices in large preserving kettle; bring to boil. Add drained cucumbers, heat thoroughly but do not boil. Pour into hot sterilized jars and seal. —Mrs. Peter A. Hofer

### Heinz Pickles

For one gallon

Soak pickles in salt water for 7 days. 1 cup salt to ½ gal. of water. Then pour off brine and cover with cold water, fresh water for three mornings.

Then split and put on scalding hot water, 1 tablespoon alum to ½ gal. water. Let stand for ½ hour. Rinse in cold water. Bring syrup to boiling point. (1¼ pts. white sugar, 1 pt. white vinegar, and 1 tablespoon pickling spices.) Pour over pickles. Reheat 3 mornings, then can the third morning. —Mrs. Peter A. Hofer

### **Catsup**

Boil 6 quarts tomatoes with 4 large onions until soft. Put through colander. Let set. Take off water that forms on top of tomato juice. (This shortens length of cooking time). Then add 4 cups brown sugar, 1 teaspoon cloves, 2 cups brown vinegar, 4 tablespoons salt, 1 teaspoon pepper and ½ teaspoon cinnamon. Boil this only 1 qt. in a kettle at a time. Boil 20 minutes, or until catsup consistency. Put into sterilized bottles and seal.

—Mrs. John J. R. Hofer

### **Uncooked Plum Jelly**

For each cup of raw plum pulp, stir in 2 cups sugar. Discard pits and skins. The sugar has to be completely dissolved. I let it stand 2 or 3 days stirring several times a day. Put in jars and cover. Need not be sealed air tight. Keeps at room temperature. Any kind of plums may be used. Jelly will be thinner if very ripe plums are used. —Mrs. Andrew Kehn

It's not the load that brings us down, It's the way we carry it.

# SALADS

## 24 Hour Cabbage Slaw

Prepare and place into large bowl

- 1 medium head of cabbage, shredded
- 1 medium onion, grated
- 1 green pepper, diced fine
- 8 stuffed olives, sliced

Sprinkle over the mixture of vegetables  $\frac{1}{2}$  cup sugar

**Dressing:** Boil together for 3 minutes 1 cup white vinegar

- 1 tsp. salt
- 1 tsp. celery seed
- 1 tsp. prepared mustard
- Black pepper
- $\frac{1}{2}$  cup salad oil

Add to cabbage mixture. Cover and let stand in refrigerator for 24 hours before serving. This slaw will be good until the last bit is eaten. —Mrs. Chas. Preheim

## 24 Hour Salad

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 2 eggs                            | 2 cups pineapple cut in pieces   |
| 1 Tblsp. vinegar                  | 2 cups marshmallows, salad sized |
| 4 Tblsp. sugar                    |                                  |
| 2 Tblsp. butter                   | 1 cup whipped cream              |
| 2 cups white cherries cut in half | 1 cup grapes                     |

Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. Remove from heat, add butter and cool. When cold fold in whipped cream and fruit mixture. Top with cherry. Turn into a mold and put in refrigerator for 24 hours. Serves 12 to 14.

—Mrs. John Josh Hofer and Mrs. Edwin C. Graber

## Good Fruit Dressing

- |                                   |                         |
|-----------------------------------|-------------------------|
| 2 eggs                            | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup pineapple juice | 1 Tblsp. cornstarch     |
| 1 Tblsp. white vinegar            | $\frac{1}{4}$ tsp. salt |

Beat eggs with pineapple juice and vinegar. Add combined cornstarch, sugar and salt. Cook in a heavy pan, stirring constantly until thick. Cool. Fold in  $\frac{2}{3}$  cup of cream, whipped. This has a delicious flavor and is extra fine on any type of fruit salad.

—Mrs. Harold Graber

### **Salad Dressing**

Combine in kettle and cook for few minutes or until thickened

1 orange, juice and rind

1 lemon

1 cup sugar

1 egg

Dash salt

Will keep in refrigerator for long time.

—Mrs. Jonath Ries

### **Miss Carolina Waltner's Fruit Salad Dressing**

Juice of 1 lemon

½ cup pineapple sirup

1 Tblsp. cornstarch

Pinch salt

1 egg yolk

¼ cup sugar

1 egg white

In top part of a double boiler or in a heavy kettle, put the lemon juice, pineapple sirup, cornstarch, and salt. Mix well. Stir and cook the mixture until it thickens. Mix the egg yolk and sugar. Stir into the hot mixture and cook until thick. Beat the egg white stiff. Fold into the hot mixture. Cool.

**Variation:** Whipped cream may be added instead of egg white. Add to cooled dressing. —Mrs. Reinhardt Preheim

### **Tossed Salad**

Break 1 head lettuce into bite sized pieces

Add 8 radishes sliced

½ cup celery

2 or 3 carrots

½ cucumber

Other vegetables may be added.

Use the following dressing—

### **Creamy French Dressing**

1 tsp. salt

½ tsp. dry mustard

3-4 Tblsp. sugar

3 Tblsp. catsup

¼ cup evaporated milk

½ cup Mazola

Beat with rotary beater until smooth. Add 3 Tbsp. vinegar all at once. Beat until mixed. —Mrs. Charles Fliginger

When making a salad, tear bits of head lettuce instead of shredding with a knife and it will not discolor nearly as quickly.

### Fruit Cocktail Salad

Mix together and cook on low heat until thickened

- 1 beaten egg
- ½ cup sugar
- 1 Tblsp. flour
- Butter size of walnut
- Juice from pineapple

Cool. Add ¼ cup cream, whipped

- 8 sliced marshmallows
- 1 can drained fruit cocktail
- 1 can chunk pineapple

Just before serving add 2 diced bananas.

—Mary Stahl

### Frozen Fruit Salad

- |                            |   |
|----------------------------|---|
| 1 large can fruit cocktail | ¼ cup maraschino cherries,<br>cut fine      |
| 1 can tidbit pineapple     |   |
| 1 envelope Knox gelatine   | 1 (3 oz.) pkg. Philadelphia<br>cream cheese |
| 2 bananas                  |   |
| 1 cup cocoanut             | 1 cup whipping cream                        |

Drain the juice from fruit cocktail and pineapple. Thicken with gelatine according to directions. When partly congealed, add the whipped cream and the cream cheese which has been allowed to soften to room temperature. Fold in the other ingredients and put into individual molds and freeze. May be frozen in a pan and cut into squares. Serve on lettuce. For a pink salad add some maraschino cherry juice. Makes 12 to 15 servings.

—Mrs. Reinhardt Preheim

### Overnight Salad

Mix together 2 eggs, slightly beaten

juice from pineapple

Mix together and add to eggs

- 1 Tblsp. flour
- ½ cup sugar

Cook in double boiler until thick. Let cool.

Add 1 cup cream, whipped

- 1 can drained pineapple
- ¾ pound cut-up marshmallows

Place in refrigerator overnight, just before serving add bananas.

Grapes may also be added. —Mrs. Oliver Kaufman

Apples for apple salad may be kept from discoloring by washing in salt water. This also adds flavor to the salad.

### Overnite Salad

Large can fruit cocktail  
Large can sliced pineapple  
10 oz. marshmallows  
Drain fruit and mix cut up marshmallows  
Mix together until creamy 1 small pkg. Philadelphia Cream Cheese  
1/4 cup salad dressing (Miracle Whip)  
Mix with fruit and marshmallows and add  
1/2 pint cream, whipped  
Refrigerate overnight. —Mrs. Mabel Bertsch

### Overnight Salad

Mix together, cook in double boiler until thick 2 eggs  
3/4 cup sugar  
Juice and grated rind of 1 lemon and 1 orange  
Cool, then add 1 cup cream, whipped  
Add 1/2 lb. marshmallows  
1/2 cup slivered almonds  
2 cups white grapes  
Let set for 24 hours before serving. —Mrs. John A. Kleinsasser

### Russian Salad Dressing

1 can tomato soup	1 clove garlic
1/2 cup vinegar	1 small onion, grated
1/2 cup salad oil	1/2 cup sugar
1 tsp. salt	1 tsp. dry mustard
1 Tblsp. Worcestershire sauce	1 tsp. paprika

Combine in quart jar, shake well and store in refrigerator.  
This is especially good with tossed salads. You may omit onion and  
garlic and use onion and garlic salts instead.

—Mrs. Richard Waltner

### Lime Party Salad

Melt in top of double boiler 1/4 lb. marshmallows (about 16)  
1 cup milk  
Pour hot mixture over 1 pkg. lime flavored gelatin  
Stir until dissolved, then stir in 2 3-oz. pkgs. cream cheese  
Stir until dissolved, then add No. 2 can undrained crushed pineapple  
Cool, blend in 1 cup cream, whipped  
2/3 cup mayonnaise  
Chill until firm. Serves 12. —Mrs. Wm. Unrau

### **Cup for Cup Salad**

Dissolve 1 pkg. lemon jello and 1 pkg. lime jello in 2 cups hot water and chill. In another bowl mix

- 1 cup crushed pineapple, drained
- 1 cup grated carrots
- 1 cup diced celery
- 1 cup salad dressing (Miracle Whip)
- 1 cup evaporated milk

When jello begins to set, whip it until foamy. Add vegetables, dressing and milk mixture. Mix well and pour into a mold or a 9x13 pan. Chill. —Mrs. Ben P. Waltner

### **Strawberry Salad**

- 1 small package frozen strawberries
- 1 small can crushed pineapple
- 1 pkg. strawberry or cherry gelatine
- 1 mashed banana
- 1 cup hot water

Dissolve gelatine with hot water. Drain and measure juice from pineapple, allow about  $\frac{1}{2}$  cup liquid on the frozen strawberries and add cold water if necessary to make total of 1 cup cold liquid. Add to gelatine. Add pineapple, banana and strawberries which have just begun to thaw. This will set quickly.

—Mrs. Michael J. Wollmann

### **Rainbow Salad**

Dissolve 1 pkg. lime Jello in

1 cup hot water

Add  $\frac{1}{2}$  cup cold water. Cool. When slightly thickened fold in

1 small can crushed pineapple. Pour into cake pan. Chill.

Dissolve 1 pkg. lemon Jello in

$1\frac{1}{2}$  cups hot water. Cool until slightly thickened

Whip 1 cup cream and

1 pkg. Philadelphia cream cheese. Add to the cool lemon Jello. Pour this mixture over the lime Jello which has been allowed to set.

Dissolve 1 pkg. cherry Jello in 2 cups hot water. When it begins to set, pour over the first two mixtures. Place in refrigerator to set.

When ready to serve, cut in squares and serve on lettuce leaf. Top with desired dressing or with whipped cream and a maraschino cherry. If using a mold, reverse the order so the cherry Jello will be on top when turned out of the mold. —Mrs. Richard H. Graber

### Mandarin Orange Salad

1 pkg. orange flavored gelatin      1 small can crushed pineapple  
1 cup boiling water                      and juice  
1 small can orange concen-      1 can drained mandarin  
trate, not frozen                      oranges

Dissolve jello in hot water, add the orange concentrate and pineapple juice. When jello starts to congeal, add pineapple and orange slices. —Mrs. Richard Waltner

### Philadelphia Cream-Cheese Salad

Dissolve 1 pkg. lime Jello in  
1 cup boiling water  
Chill until mixture is syrupy, then add  
1 small can crushed pineapple with juice  
½ cup nut meats  
1 cup marshmallows, cut fine  
1 cup cream, whipped  
½ cup celery, cut fine  
1 pkg. Philadelphia cream cheese, softened  
—Mrs. Felix Waltner

### Pineapple Cinnamon Crown

1/3 cup small red cinnamon      1 can undrained crushed  
candies                                  pineapple  
½ cup hot water                      2 Tblsp. lemon juice  
1 pkg. lemon jello                    ¼ tsp. salt  
1 can (16 oz.) applesauce          ¼ tsp. nutmeg

Dissolve candies in hot water over low heat. Remove from heat and add jello. Stir until dissolved. Blend in remaining ingredients. Pour into 1 quart greased mold. Serves 8-10.  
—Mrs. Richard H. Waltner

### Pineapple-Cheese Frozen Salad

1 can crushed pineapple  
Strain and heat juice with 1 cup sugar  
Add 1 envelope gelatine soaked in ½ cup cold water  
2 pkg. Philadelphia cream cheese  
When mixture begins to thicken, add  
½ pt. cream, whipped  
¼ lb. salad marshmallows  
Turn into freezer tray and freeze. —Helen Fretz



### Lime Wreath Mold

- |   |                            |
|---|----------------------------|
| 1 No. 2 can (2½ cups) crushed pineapple | ½ cup chopped pimiento     |
| 1 3-oz. pkg. lime flavored gelatin      | ½ cup chopped celery       |
| ½ cup grated American cheese            | 2/3 cup chopped walnuts    |
|   | ¼ tsp. salt                |
|   | 1 cup heavy cream, whipped |
|   | sliced stuffed olives      |

Drain pineapple, heat pineapple syrup to boiling. Add to lime gelatin. Stir until gelatin is dissolved. Chill until partially set. Add pineapple, cheese, pimiento, celery, nuts and salt. Fold in whipped cream. Place a row of sliced stuffed olives in bottom of 9 inch ring mold. Pour gelatin mixture into mold. Chill until firm, unmold. —Mrs. Paul E. Hofer

### Cranberry-Marlow Salad

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 1 pkg. cherry jello            | 1 1-lb. can whole cranberry sauce    |
| 1 cup boiling water            | 2 Tblsp. lemon juice                 |
| 1 envelope unflavored gelatine | ¼ lb. bite size marshmallows         |
| ¼ cup cold water               | 1 cup well drained crushed pineapple |
| ½ cup cold water               | 1 cup heavy cream whipped            |

Soak unflavored gelatine in ¼ cup cold water. Combine cherry jello and boiling water. Add gelatine mixture and mix well. Add ½ cup cold water, cranberries and lemon juice. Cool until syrupy, fold in marshmallows, pineapple and cream whipped. Chill until firm. —Mrs. Joe D. Glanzer

### Fruity Snow Salad

- |  |  |
|--|--|
| 1 Tblsp. (1 envelope) unflavored gelatin | 1 #2½ can (3½ cup) fruit cocktail, drained |
| 2 Tblsp. lemon juice                     | ½ cup chopped pecans                       |
| 1 3-oz. pkg. cream cheese                | ½ cup sugar                                |
| ¼ cup mayonnaise or salad dressing       | 1 cup heavy cream, whipped                 |

Soften gelatin in lemon juice; dissolve over hot water. Soften cream cheese and blend in mayonnaise. Stir in gelatin, fruit cocktail and pecans. Gradually add sugar to whipped cream; fold into fruit mixture. Pour into 1½ quart ring mold, chill until firm. Unmold on ruffle of lettuce. Stand half-slices of pineapple on edge around mold. Place maraschino cherries between and in the center of pineapple slices. —Mrs. Aaron Glanzer

### Apricot-Cheese Salad

- |  |   |
|--|---|
| 1 can (29 oz.) apricots,<br>drained and finely cut | 2 cups hot water                              |
| 1 can (29 oz.) crushed<br>pineapple, drained       | 1 cup combined apricot and<br>pineapple juice |
| 2 pkg. orange-flavored<br>gelatine                 | $\frac{3}{4}$ cup miniature marsh-<br>mallows |
|  | fruit cheese topping                          |

Drain and chill the fruits. Save juice. Dissolve gelatine in boiling water. Add 1 cup fruit juice, saving rest for topping. Chill until slightly congealed. Fold in fruit and marshmallows. Pour into pan about 11x7x2 inches. Chill until firm. Spread with Fruit Cheese Topping.

#### Fruit-Cheese Topping:

- |   |   |
|---|---|
| $\frac{1}{2}$ cup sugar                       | 2 Tblsp. butter                         |
| 3 Tblsp. flour                                | 1 cup cream, whipped                    |
| 1 egg, slightly beaten                        | $\frac{3}{4}$ cup grated Cheddar cheese |
| 1 cup combined pineapple<br>and apricot juice |   |

Combine sugar and flour, and blend in beaten egg. Gradually stir in juices. Cook over low heat until thickened, stirring constantly. Remove from heat, and stir in butter. Cool, and fold in whipped cream and spread over chilled gelatine layer. Sprinkle top with grated cheese. Chill. To serve, arrange squares of salad on lettuce. Serve 12. —Mrs. Alfred A. Walters

### Cheese Salad

- |                                      |   |
|--------------------------------------|---|
| 1 pkg. lime gelatin                  | 1 cup cold water  |
| 1 cup crushed pineapple<br>and juice | $\frac{1}{4}$ lb. grated Velveeta or<br>Longhorn cheese |
| juice of $\frac{1}{2}$ lemon         | 1 cup cream, whipped                                    |
| $\frac{1}{2}$ cup sugar              | $\frac{1}{2}$ cup chopped nutmeats                      |

Heat pineapple and sugar to boiling; add gelatin. Remove from heat and stir well. Add cold water and lemon juice. Chill until partially set; then whip. Add cheese, nuts and whipped cream.

—Mrs. Herbert Hofer and Mrs. Amos J. Kleinsasser

### Cranberry Salad

Mix together and let set overnight

- 4 cups ground cranberries
- 2 cups sugar

Add  $\frac{1}{2}$  cup walnuts

- 1 small can pineapple, drained
- 2 cups cut up grapes
- 1 cup whipped cream

Refrigerate. Serve. —Mrs. Ed K. Hofer

### **Rice Salad**

Cook and cool 1 cup rice  
Dissolve 1 pkg. lemon jello in  
    1 cup boiling water  
Add 1 cup pineapple juice  
Let thicken, whip, add  $\frac{1}{2}$  cup sugar  
    1 can crushed pineapple  
Fold in 1 cup whipped cream  
    rice, cooked and cooled

Set into refrigerator to set. White grapes may be added.  
—Mrs. Elmer Graber

### **Apricot-Pineapple Salad**

1 $\frac{1}{2}$  cup apricot nectar                      1 8-oz. can crushed pineapple  
1 box orange jello                          1 banana, diced

Heat apricot nectar to boiling and add jello. Stir to dissolve, add crushed pineapple, juice and all, and stir to blend. Chill until it begins to congeal. Add banana and pour into mold.  
—Mrs. Jacob D. S. Hofer

### **Apricot Salad**

Similar to recipe above, following variations: lemon jello instead of orange. Add 2 tablespoons lemon juice to apricot nectar.  
—Mrs. Glenn Waltner

### **Cranberry Salad**

Dissolve together 1 pkg. cherry jello  
    2 cups water  
    1 cup sugar  
When cool add ground fruit, use food chopper  
    1 cup raw cranberries  
    1 raw apple  
    1 orange or  $\frac{1}{2}$  cup celery

Put in cold place to set and serve on lettuce leaf with whipped cream and salad dressing. —Mrs. Edwin C. Graber

If one mixes gelatin in a pitcher it makes it easier to pour into molds.

### Cranberry Salad

½ cup celery chopped fine	1 cup chopped pecans
½ cup diced pineapple	1 pkg. lemon gelatin
1 cup thick cranberry sauce	juice of ½ lemon

Dissolve 1 package lemon gelatin in 1½ cup boiling water. When it begins to congeal, add other ingredients, mold.

—Mrs. Andrew Glanzer

### Cranberry Salad

1 lb. raw cranberries (ground)	2 cups sugar 2 cups pineapple (crushed)
-----------------------------------	--

Mix this and chill. When cool add 2 cups whipped cream and fold in ¾ pound quartered marshmallows.

—Mrs. Reuben Goertz

—Mrs. Joe E. Hofer

—Mrs. Mabel Bertsch

—Mrs. Jacob L. Hofer

### Cranberry Sherbet

(Serve with turkey or other fowl)

1 envelope unflavored gelatin	2½ cups water
½ cup cold water	2 cups granulated sugar
4 cups fresh cranberries	1/3 cup fresh, frozen, or canned lemon juice

Sprinkle gelatine over ½ cup cold water to soften. Cook cranberries in 2½ cups water, covered, until the skins pop open; force through sieve. Add sugar and gelatine. Heat all till gelatine dissolves. Cool; add lemon juice. Pour mixture into freezing trays and freeze until firm. Beat with mixer until mushy. Freeze in a mold. —Helen Fretz

Happiness adds and multiplies as we divide it with others

# QUICK BREADS

## COFFEE CAKE

### Filled Coffee Cake

Cream  $\frac{1}{4}$  cup shortening  
1 cup sugar  
Add 2 beaten egg yolks  
Sift together  $1\frac{1}{2}$  cups flour (sifted)  
2 tsp. baking powder  
Combine  $\frac{1}{2}$  cup milk  
1 tsp. vanilla

Add flour alternately with milk. Fold in 2 stiffly beaten egg whites. Place  $\frac{1}{2}$  of mixture in greased 8x8" square pan and spread with  $\frac{1}{2}$  of filling. Add remainder of batter and top with remaining filling. Bake at 350 degrees 35 minutes or until done (test with toothpick).

#### Filling:

Mix  $\frac{1}{2}$  cup brown sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 2 tablespoons flour, 2 tablespoons melted butter, and  $\frac{1}{2}$  cup chopped dates. —Mrs. Peter J. S. Hofer

### Sour Cream Coffee Cake

$\frac{1}{2}$  pound butter or margarine, and 1 cup sugar—cream until almost white, add

3 eggs, one at a time	$\frac{1}{2}$ tsp. soda
3 cups flour	1 cup cultured sour cream
3 tsp. baking powder	

Spread into angel food pan, alternating 3 times dough and filling.

#### Topping or Filling:

1 cup brown sugar  
1 tsp. cinnamon  
 $\frac{3}{4}$  cup chopped nuts

Bake 350 degrees for 45 minutes to 1 hour.

—Mrs. Chas. Preheim

Roll biscuit dough thin and fold it before cutting. This makes them crisp and flaky in the center and they split open easily and just right for buttering.

## DOUGHNUTS

### Sour Cream Doughnuts

Beat until light and creamy

3 eggs

1 cup sugar (scant)

1 tsp. vanilla

1 cup sour cream

Sift together and stir in

3½ cups flour

½ tsp. soda

1½ tsp. baking powder

½ cup sour milk

½ tsp. salt

½ tsp. mace or

¼ tsp. cardamon or nutmeg

Make a soft dough, barely able to handle, may need a little more flour. Chill. Roll ¼" thick and fry in fat at 360 degrees until golden brown. —Mrs. Abe Schmidt

## FRUIT AND NUT BREADS

### Date Bread

Pour 1½ cups boiling water over 1½ cups pitted and chopped dates and 2 tablespoons lard or shortening. Mix and let cool. Add 1¼ cups sugar, 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 egg, 2¾ cups flour, 1 teaspoon vanilla, 1 cup nut meats. Put into bread loaf pan, bake at 350 degrees oven for one hour.

—Mrs. Olga Knittel

### Corn Bread

2 cups sour milk or butter

milk

2 level tsp. soda

1 tsp. salt

3 Tblsp. sugar

2¼ cups yellow cornmeal

1¾ cups flour

4 Tblsp. melted shortening

Mix well and bake in well-greased 8x14 pan in 400 degree oven for 30 to 35 minutes. Serve hot with syrup. Especially good served with a glass of cold butter milk. —Mrs. Andrew Kehn

Sugar in fried cakes, fritters, etc. should always be added to the milk—this prevents the cakes from absorbing the fat in frying.

### Spiced Apple Muffins

Cream  $\frac{1}{4}$  cup shortening

$\frac{1}{2}$  cup sugar

Add 1 beaten egg

Alternate  $\frac{2}{3}$  cup milk with sifted ingredients:

$1\frac{1}{2}$  cups flour

1 Tblsp. baking powder

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. cinnamon

Add 1 cup finely chopped apples

Fill greased muffin tins half full, then top with mixture of

$\frac{1}{3}$  cup brown sugar

$\frac{1}{3}$  cup ground nuts

$\frac{1}{2}$  tsp. cinnamon

Bake 20 minutes at 375 degrees. Makes 12.

—Mrs. Ed G. Tschetter

### Banana Bread

2 eggs, beaten

1 cup sugar

$\frac{1}{2}$  cup butter or shortening

1 cup buttermilk

1 tsp. soda in buttermilk

1 tsp. baking powder

(rounding)

2 cups flour

1 pinch of salt

1 large banana mashed

$\frac{1}{2}$  cup nuts, chopped

$\frac{1}{2}$  cup raisins

Cream butter and sugar; add eggs and beat; then buttermilk and soda; then flour and baking powder, banana, nuts and raisins. Bake at 350 degrees until done. Makes one large loaf.

—Mrs. Andrew Glanzer

### Applesauce Nut Bread

2 cups sifted all-purpose flour

$\frac{3}{4}$  cup granulated sugar

3 tsp. powder

1 tsp. salt

$\frac{1}{2}$  tsp. soda

$\frac{1}{2}$  tsp. cinnamon

1 cup coarsely chopped

English walnuts

1 egg, beaten

1 cup medium thick, smooth

applesauce

2 Tblsp. melted shortening

Sift together dry ingredients and add walnuts. In large mixing bowl beat egg and add applesauce and melted shortening. Add dry ingredients—stir just until blended. Pour into greased loaf pan 8x4x4. Bake at 350 degrees from 40 minutes to 1 hour. Let stand overnight.

### Oatmeal Bread

2 cups boiling water poured over  
1 cup Quick oatmeal

1 tsp. salt  
5 Tblsp. shortening ( $\frac{1}{2}$  butter)

Cool until lukewarm. In the meantime soak one envelope Fleischman's dry yeast in  $\frac{1}{2}$  cup warm water for 5 minutes and add some flour to make a sponge. Set aside to rise. When this has risen and the above mixture is lukewarm, mix together. Also add:

$\frac{3}{4}$  cup brown sugar  
 $\frac{1}{2}$  cup chopped nut meats

4 cups flour (add more if necessary)

Knead well, let rise. Place in 2 loaf pans, and let rise to double in bulk. Bake for an hour in moderate oven at 325 degrees. This can also be made into rolls. —Mrs. LeRoy Graber

### Apricot Bread

Cut 1 cup apricots into tiny pieces. Pour  $\frac{1}{2}$  cup boiling water over them and let stand while you mix

2 eggs beaten  
1 cup white sugar  
1 cup brown sugar  
1 cup sour cream

Sift together and add 3 cups flour

$\frac{1}{2}$  tsp. soda  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt

Add and mix well

1 Tblsp melted butter  
1 cup chopped nuts  
apricots

Bake 2 loaves at 350 degrees for 40-45 minutes.

—Mrs. Kenny Weiland

### Brown Bread

2 cups sour milk (buttermilk preferred)  
2 tsp. soda  
1 tsp. salt  
2 Tblsp. melted shortening

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup molasses  
2 cups graham flour  
1 cup white flour

Let rise 1 hour. Bake 1 hour. Yummy with honey. This is one of our favorite fall and winter recipes. —Mrs. J. H. Graber

To prevent crumbling when slicing fruit and nut loaves, cool them first, then slice with a thin, sharp knife.



### Johnny Cake

One scant cup sugar creamed with 3 egg yolks

1 cup milk  
1 cup corn meal  
1½ cups flour

Then add ½ cup butter melted, next sift 3 teaspoons baking powder on top of batter and add the 3 egg whites, beaten stiff. Mix lightly and quickly. Bake in moderate oven, 350 degrees.

—Alvina Senner

### Banana Bread

1 cup white sugar	1 tsp. soda
½ cup shortening	2 cups flour
2 eggs	½ cup nut meats
½ cup sour milk (or ½ cup sweet milk and 1 tsp. vinegar)	2 bananas

Cream sugar and shortening. Beat in eggs. Mash bananas and add. Add sour milk and soda alternately with flour. Add nuts. Bake at 350 degrees for 1 hour. Let ripen one day.

—June Ellen Hofer

### Banana Bread

Exactly as above except use ¼ instead of ½ cup sour milk; 3 instead of 2 bananas. —Gwen Geiger

### PANCAKES

#### Never Fail Pancakes

1 slightly beaten egg	¼ tsp. salt
1 cup milk	2 Tblsp. baking powder
2 Tblsp. melted shortening	2 Tblsp. sugar
1 cup sifted flour	

Beat the egg, add sugar, salt and milk and beat just enough to mix well. Stir in flour with baking powder, add shortening. I usually add one or more tablespoons flour to make the right consistency. Makes 8-10 pancakes. —Mrs. Ernest Tschetter

### **Scotch Pancakes**

**Blend well 1 egg**

½ cup powdered sugar

Stir in ¼ cup melted butter

Sift together and add 1 cup flour

2 tsp. baking powder

¼ tsp. soda

⅛ tsp. salt

Add 2/3 cup sour milk, blend well. Fry on hot griddle.

—Mrs. Henry Lehmann

## **Write Extra Recipes Here**

# CANDY

## Caramel Candy

2 cups sugar  
½ cup syrup  
½ cup milk

1 cup cream or condensed  
milk  
4 Tblsp. butter

Cook to soft ball stage. Add ½ teaspoon vanilla. Do not beat after removing from heat. Pour into 8x8 pan. Nuts may be added.  
—Mrs. Edwin P. Graber

## Never-Fail Popcorn Balls

Melt one package marshmallows and ¼ cup butter in a double boiler. Pour over popcorn and form into balls. Food coloring may be added to the syrup for an added attraction at Christmas time.  
—Ellen Glanzer

## Party Mix

Put into a large roaster 1 pkg. cheerios  
1 pkg. Rice Checks  
1 pkg. or box pretzels  
1 lb. nuts, your choice or mixed  
¾ lb. margarine, melted and mixed with  
1½ tsp. garlic salt  
2 tsp. worcestershire sauce

Pour the margarine seasoning mixture over the cereals and bake at 250 degrees for 2 hours. Stir several times during baking. Yields about 5 quarts.

## Cereal Candy

Mix together 5 cups corn flakes  
3 cups Rice Krispies  
½ lb. peanuts  
½ lb. coconut

Boil in heavy pan 1 cup sugar  
1 cup thin cream  
1 cup white or dark corn syrup

Bring to hard boil stage. Add 1 teaspoon vanilla. Pour over cereals. Flatten into a buttered pan. Cut when slightly warm.  
—Esther Marie Wipf and Mrs. Peter J. S. Hofer

### Chocolate-Tipped Peanut Rolls

3 cups puffed wheat  
2 Tblsp. butter  
¼ cup peanut butter

¼ lb. marshmallows (16)  
1 6-oz. pkg. semi-sweet  
chocolate pieces

Melt butter, peanut butter and marshmallows in top of a double boiler. Stir until smooth. Pour it over puffed wheat. Shape into logs. Melt chocolate. Dip part of the logs into chocolate. Chill. This makes about 2½ dozen. I usually use at least 4 cups of puffed wheat. —Sharon Glanzer and Mrs. Joe P. Hofer

### Sweeties

½ cup sugar  
1 cup dates  
1 beaten egg  
Cook in double boiler until thick. Remove from fire.  
Add 2 cups Rice Krispies  
1 cup nut meats

Cool until you can handle it. Roll into a log. Roll in coconut.  
—Mrs. John Joshua Hofer

### Marshmallow Creme

1 cup white corn syrup  
1 egg white, beaten  
1 tsp. plain gelatin in

2 Tblsp. cold water  
1 tsp. vanilla

Bring syrup to a boil and cook to the firm ball stage. Pour slowly over egg white while beating continuously. Add soaked gelatin to hot mixture. Add vanilla. Beat until light. This keeps indefinitely and is nice to have on hand for toppings for cakes, ice cream, or other desserts. —Mrs. Lloyd Kauffman

### Chocolate Ice Cream Topping

1½ cups sugar  
3 Tblsp. cocoa  
3 Tblsp. butter

Put into sauce pan, stir constantly over low heat until mixture begins to melt. Add 1 tall can evaporated milk. Boil 1 minute.

Our lives are God's gift to us and what we do  
with them is our gift to God.

## Caramel Fudge Brownies

Melt together, stirring occasionally  
2 squares baking chocolate  
1/3 cup butter  
2 Tbsp. water  
Cool slightly and add 1 cup sugar  
1 egg  
Sift together and blend into chocolate mixture  
1 cup sifted flour  
1/4 tsp. salt  
Add 1 tsp. vanilla  
1/2 cup caramel chips

Pour into well greased 8x8 inch pan. Bake at 350 degrees for 25-30 minutes. Cool before cutting into tiny squares. Makes 20.  
—Mrs. Paul Pollman

## Easy Divinity

3 cups sugar	1/2 to 1 pkg. flavored gelatin
3/4 cup light corn syrup	(strawberry or raspberry)
3/4 cup water	1 cup chopped nuts
2 egg whites	1/2 cup cocoanut

Mix sugar, syrup, and water, and boil until it forms a hard ball in water. Beat egg whites to a stiff peak with dry gelatin added. Pour syrup into egg white mixture in a thin stream, beating until stiff. Add nuts and cocoanut before shaping.

—Mrs. Chas. Fliginger

## Divinity

Boil to 248 degrees (definite thread)  
2 1/2 cups sugar  
3/4 cup syrup  
1/4 cup hot water

Pour 2/3 of this syrup very slowly over 2 stiffly beaten egg whites to which a pinch of salt has been added. Add flavoring. Reheat rest of syrup to boiling point and pour over egg whites. Beat until cool and stiff. Drop on waxed paper. Add nuts or color. —Mrs. Alvin Waltner

The robins ask no pay for their songs nor do the other songbirds. We should not expect to be paid for the things we do to brighten someone else's life. Not what we get, but what we give, measures the worth of the life we live.

# MISCELLANEOUS

## SOAP

5 cups cold water	6 tsp. borax
1 can lye (mix well together)	½ cup ammonia
8 cups grease	2 Tblsp. sugar

Add these ingredients, stirring each time you add one. Then stir about 2 hours. Sugar makes the suds. Lye is to cut the various acids. Borax is water softener. Ammonia has detergent action.

—Mrs. Jacob P. Maendl

## Granulated Soap

3 qt. cold water	½ cup ammonia
1 can lye	4½ lb. melted grease or tallow
¾ cup borax	(or some of each)

Into the cold water empty the lye. Add borax; stir until it is dissolved. Add ammonia. Into this lye solution slowly pour the melted (not hot) grease, stirring constantly for 10 to 15 minutes after last of grease has been added. Stir occasionally for the next 36 hours. The more often it is stirred, the more granulated it becomes. To even the granulation, rub through a ¼ inch square wire mesh. —Mrs. Peter J. S. Hofer

## Varnish Remover

Add ½ cup of sal-soda to each quart of thick laundry starch made the usual way. Stir sal-soda through the hot starch and let cool. Spread on a small section of the furniture. Scrape and wash off after 15 minutes. Stubborn parts may need two applications. Let dry three or four hours (or better yet, overnight) and then apply new varnish. —Mrs. Peter J. S. Hofer

## Plant Food for Flowers

Mix in 1 gallon of water

- 1 tsp. baking powder
- 1 tsp. epsom salt
- 1 tsp. saltpeter
- ½ tsp. ammonia

Use only every 4 or 6 weeks.

### **Wheat Nut Breakfast Food**

4 cups whole wheat flour	1 tsp. soda
1 cup dark syrup	4 Tbsp. sugar
1 tsp. salt	

Moisten with buttermilk or sour milk till it is thick and you can stir it. Then bake like a cake. When cool crumble and dry in oven. When dry put it through food chopper. It looks like grape nuts. —Mrs. Ben C. Graber

## **Write Extra Recipes Here**

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## Write Extra Recipes Here

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### Substitutions that are Safe

1 cup sifted all purpose flour	1 cup plus 2 Tblsp. sifted cake flour
1 Tblsp. cornstarch (for thickening)	2 Tblsp. flour
1 tsp. baking powder	¼ tsp. soda plus ½ tsp. cream of tartar
1 whole egg	2 egg yolks plus 1 Tblsp. water in cookies, etc. 2 egg yolks in custard
1 cup sour milk or buttermilk	1 cup fresh sweet milk with 1 Tblsp. lemon juice or vinegar
1 sq. unsweetened chocolate (1 oz.)	3-4 Tblsp. cocoa plus 1 Tblsp. shortening

### Contents of Cans

size	equals	average contents
8 oz. ....		1 cup
No. 300 .....		1¾ cups
No. 1 (tall) .....		2 cups
No. 303 .....		2 cups
No. 2 .....		2½ cups
No. 2½ .....		3½ cups
No. 3 .....		4 cups
No. 10 .....		12 to 13 cups

### Common Food Equivalents

#### SUGAR

Granulated .....	1 lb.	2 cups
Brown .....	1 lb.	2¼ cups firmly packed
Confectioners .....	1 lb.	3½ cups sifted
Powdered .....	1 lb.	2 1/3 cups

MARSHMALLOWS ..... ¼ lb. 16

#### BUTTER AND OTHER

FATS ..... 1 lb. 2 cups

COCONUT (shredded) ..... 1 lb. 5 cups