

# LIMA FRIENDS



ANN MARIE DICKINSON

## FAVORITE RECIPES

**Lima Union Church - 1994  
Rural Fayette, Iowa**



## DEDICATION

This book is dedicated to the former residents, families, friends and members of Lima Union Church.

Thank you to all who have participated in the creation of the Church's second cook-book.

### COMMITTEE MEMBERS

Peggy Strong, Chairman

Ann Marie Dickinson

Eileen Fagle

Iola Stannard

Pat Baumler

## LITTLE WHITE CHURCH IN LIMA

-1-

O, Little white church in an oaken grove,  
O, Beautiful spot we so much love;  
The bell rings out in melody sweet,  
Calling us tenderly here to meet.  
Calling us come from afar and near,  
From valley and hill we gather here;  
To learn of Jesus the Savior of all,  
Gladly we come at its welcome call.

-Chorus-

O, Little white church in a woodland dell,  
O, Beautiful spot we love so well,  
Standing alone as one bright star,  
Guiding us home to Heaven afar.

-2-

O, Dear little church of our childhood days,  
Where we learned of Jesus and sang His praise;  
Thou sheltered us ever in sunshine and rain,  
Our coming was never, no, never in vain.  
Thy pleasure dear Saviour we came to fulfill,  
And now with our children we're coming here still;  
To tell them the story that never grows old,  
How Jesus has called them as lambs to His fold.

-3-

O, Little white church to us all so dear,  
Where loved ones of earth are sleeping near,  
Thou one bright star in sorrow's dark night,  
Shedding they beams of Heavenly light,  
Guiding us homeward to Heaven above;  
Where we will meet with those we love,  
O, Blessed hope that can nevermore die,  
We'll live eternal with them on high.

Written by Ida Jones

## THE OLD COUNTRY CHURCH

Among my favorite memories  
each year on Christmas Day,  
Is that old fashioned Country Church,  
where once I went to pray.  
Families came from far & near,  
despite the wintery weather,  
To fill the little Country Church  
and worship there together.  
Though I have journeyed far  
along the road of life since then,  
How often I have longed to be  
in that old church again.  
To share with all my loved ones  
the joy of Christmas Day  
In that old fashioned Country Church  
where once I went to pray.





### Lima . . . Fayette County, Iowa

It is the hope these scenes of Lima will evoke many fond memories of the present and of days gone by.

In it's time, the Lima General Store was the focal point of the community, also housing the Post Office. The Lima community of today, 1994, includes the church and cemetery with the church as the gathering place for many different community functions including annual Memorial Day services and the Fall Leaf Fair.

Article of agreement made and entered into this day of April 1882 between the board of trustees of the Lima Union church building association of the first party and Norton J. Henry of the second party wherein the said board agree to pay the said Henry the sum of one thousand dollars and what is known as the old church building and the money to be paid for the erecting of the Lima Union Church Building. and the said N. J. Henry agrees to erect the said building according to the specifications now in the hands of the Secretary of the above named association and the Board of trustees agree to pay the above named amount in the following manner Three hundred and thirty three dollars and thirty three cents to be paid when the foundation work is completed. Some amt as above to be paid when the building is framed and raised and the balance of the thousand dollars to be paid when the church building is completed according to specification. and should the money not be in the treasury at that time then the said Henry agrees to wait for 6 months or longer provided the said trustees give him their note bearing legal rate of interest <sup>per ann.</sup> Also the said Henry agrees to accept of all subscription lists and

to use all peaceful Endeavors to collect the same  
 and he also binds himself to accept of any  
 and all offers to work out the rent subscribed  
 by any party. and to allow and credit on  
 subscription the rent per day for such kind  
 of work as the party may do and on the  
 Completion of said building to return to the  
 Trustees all subscription not collected. Also  
 the said Henry agrees that all the work of  
 the different kinds on said building shall be  
 done in a workmanlike manner and  
 to be when completed accepted by the Board  
 of Trustees and when accepted this contract  
 shall be void otherwise to remain in force  
 until the specifications are fulfilled, said  
 building to be completed on or before the  
 15<sup>th</sup> day of Sept. 1857.

Wm. Stearns	} Trustees	} Party of the 2 <sup>nd</sup> part
A. J. Keeney		
R. B. Mann		
M. Riggs		
J. D. Lewis	} Party of the 1 <sup>st</sup> part	} as surety

Know all Men by these Presents:

THAT Mr. Winslow Stearns and Phoebe L. Stearns (his wife)  
of the County of Layette and State of Iowa  
for the consideration of the sum of one

DOLLAR in hand paid, do hereby QUIT-CLAIM unto The Trustees of "The Mission  
Church Building Association of Linn"  
of Layette County, State of Iowa, all our

RIGHT, TITLE and INTEREST in and to the following described Real Estate, situate and lying in  
Layette County, and State of Iowa, viz:

The Public Square of Adga City, Linn Co.,  
for a description of which reference may be had  
to the recorded Plat of Adga City, a Linn.

and the said Phoebe L. Stearns  
releases all her RIGHT OF DOWER in and to the above described premises.

WITNESS my hand, this 8<sup>th</sup> day of April A. D. 1882  
Attest: Winslow Stearns  
Phoebe L. Stearns

STATE OF IOWA, }  
Layette County, } ss.

On this 8<sup>th</sup> day of April  
A. D. 1882, before me the undersigned A. McCallister  
in and for said County, appeared the above named Winslow Stearns  
and Phoebe L. Stearns

personally known to be the identical person whose names are affixed to the foregoing  
instrument as grantors, and acknowledged the same to be their  
voluntary act and deed for the purpose therein expressed.

IN TESTIMONY WHEREOF, I have hereunto set my hand.  
A. McCallister  
Mary J. W. W.

Art. One the death of any member of this association all the rights and privileges of said member shall pass and descend to the oldest and nearest living relative residing in the county of Fayette and who is competent to become a member and who is an ~~elder~~ ~~member~~

It

To amend Article I by striking out the word two years and insert the word one year

It I

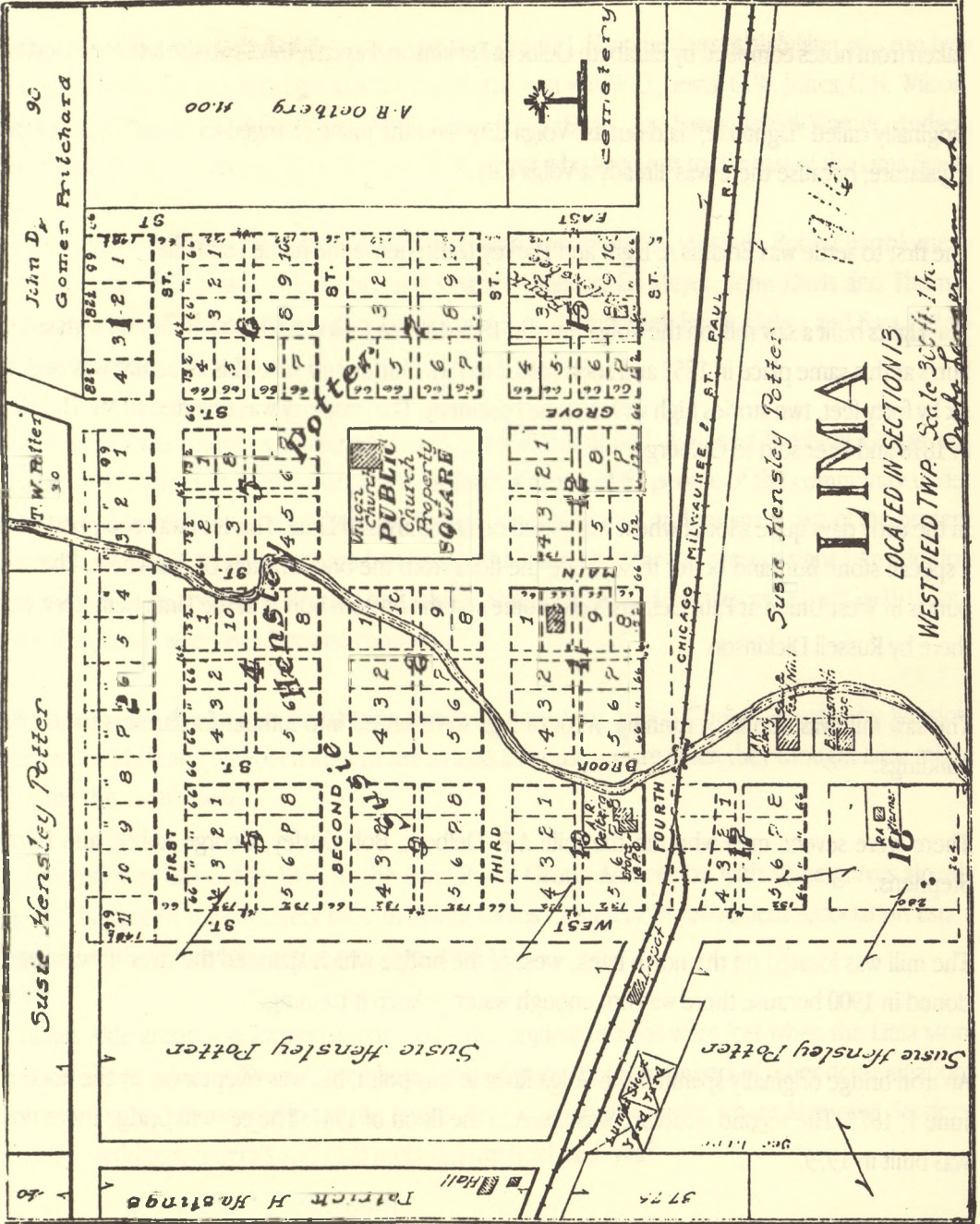
To amend Article I by striking out the word biennially and insert the word annually Also by striking out the the word March and insert the word February

VIII

To amend art 8<sup>th</sup> by striking out the word majority and insert the word one fifth of the resident members

Tract, Peter G. Gubb ) Subscribed and Sworn to  
James Davis ) before me this 10<sup>th</sup> day  
F. W. Keel ) of December A. D. 1894  
C. A. Delberg )  
Attest  
Notary Public

Book of the ...  
 At ...  
 DEC 18 1894  
 Recorded in  
 ...  
 ...  
 ...



## HISTORY OF LIMA, IOWA

Taken from notes compiled by Elizabeth Oelberg Dickinson, Fayette, Iowa and the late Merl Durfey.

Originally called "Lightville," laid out as "Volga City" and the name changed to "Lima" by act of the legislature, because there was already a Volga City.

The first to settle was Erastus A. Light and Harvey Light; hence the name Lightville.

The Lights built a saw mill on the Volga River in 1849-1850. A.J. Hensley built a flour mill with stone burrs at this same place in 1852 and soon sold it to P.H. Durfey and son. This structure was twenty six by forty feet, two stories high with a stone basement. The property was reverted to Mr. Hensley in 1878 and later sold to Oelbergs.

In the early days quite a lot of wheat was raised on farms around Lima. This mill was equipped with a special stone burr and bolter to separate the flour from the bran or hulls of the wheat. The top burr is in West Union at Paul Oelberg's old home and the bottom burr is at the Lima Cemetery, put there by Russell Dickinson.

The saw mill was also kept running. A lot of logs were sawed into lumber for farmers to use for buildings.

There were several men who ran the mill: A.R. Oelberg, Bob Durfey, George Abbot, and Harry Stephens.

The mill was located on the north bank, west of the bridge which spanned the river. It was abandoned in 1900 because there was not enough water to keep it running.

An iron bridge originally spanned the Volga River at this point, but was swept away by the flood of June 1, 1875. The second structure was taken in the flood of 1947. The cement bridge there now was built in 1979.

Prominent farmers who farmed in the vicinity of Lima were as follows: To the south was Charles Whitley who was a breeder of full blood horses and cattle. T.R. Parker, general farming. The Graf

farm and a ten acre orchard. They shipped apples by car loads.

To the southeast was G.P. Gage, general farming, the P.H. Hastings farm which later was run by a son, John Hastings. J.J. Oelberg and S.C. Bass. To the east was W.O. Lewis, G.W. Jones, C.H. Wilson, George Kuhens, Frank Follensbee, Del Kuhens, James Davis, Joe Lewis, Jehiel Warner, Andrew Shepherd, George Lambert, Al DeNier and T.W. Potter who lived just to the east of the Lima Store.

To the north was Walter Pritchard, C.C. Harrison who later moved to Missouri, Robert Bartholomew, Smith Landas, T.D. Lewis, N.F. Henry and Charles Oelberg. Eli Meyer, John Davis and Thomas Pritchard and Will Sloan. William Carmachael and Sam Carmachael. Frank Helms and Sam Helms who later moved to Ridgeway, IA.

A Congregational Church was started in 1857, but discontinued. A United Brethern Group was formed a little later but it, too, disbanded. In 1882, a group of 67 people of the community under the name of Lima Union Church Builders Association was formed and the main part of the present church built. (Until this time church had been held in a cabin near the present sight.) An addition was built in 1914, and the belfry and bell added. Sheds for about 10 teams were built in 1911, but were torn down when cars became common.

The land where the church stands was deeded to the Lima Union Church trustees by Winslow Stearns for \$1.00 and had been kept to use as a court house square when they thought Lima might become the county seat.

A cemetery was laid out in 1865 by the Lima Burial Group Association with some graves already there. The care of the cemetery is by the Lima Ladies Cemetery Improvement Association established in 1918. Present day active members total 11.

A Ladies Aide group was formed about 1890 - the original records were lost when the Lima store burned. There are now 20 active members, most of whom being members of other denominations but working together to keep up the church as a community center where Memorial Services, dinners, weddings, funerals and club meetings are held each year.

No record of when the first store was opened but believed the Light Bros. were the first. Later a store was operated by Frank Matzell who sold to J.J. Oelberg in Oct. 1883.

After belonging to several Oelberg brothers it was sold to Rufus Warner in 1932 who then sold to Leonard Anfinson in 1943. He sold to Aaron Loucks in 1965 who continued to operate it until the Conservation commission took over in the Volga Lake Project.

In 1907, the store was remodeled and enlarged, it burned in April the same year. Another was built with residence attached. During the time of rebuilding the store was operated from the mill building east and south of the store sight.

Several blocks west of the store in the early days was a second store run by F.T. Pilkington. It was also operated at one time by an Ebenezer (Bub) Nefzger and was later used as a residence.

In 1912, a building 12x24' was built east of the creek bridge on the south side of the road to store ice. The ice cut on the pond under the Albany bridge. Some cutting and loading, others with teams and sleds hauling, others packing the blocks in sawdust, those helping were to have free ice.

A gleaner Hall, west of the store and north of the old store was built in 1912 - burned and rebuilt in 1913. Two stories with a basement was declared unsafe for dancing. It was abandoned and was sold to Arthur Herman who tore it down and used the lumber to build a house on highway 56, not far from the Clayton County line.

Later a building, just west of the store was built with a full basement. The first floor was used as a warehouse and a barber shop and an apartment in the basement.

In 1878 the railroad came through from West Union to Turkey River Junction. It was planned to be joined west of Lima with a track coming east from Sumner and some of these gradings can still be seen on the Bonjour farms west of Highway 150. P.H. Hastings was depot agent in Lima for many years and many car loads of cattle and hogs were shipped from this point.

The railroad was abandoned in 1938. The last train running in Feb. of that year. The track was torn up in 1938 and a road for cars was constructed on the railroad site.

In 1915, on Feb. 22 it rained all day and on the 23rd, the river flooded carrying large ice cakes downstream and not a railroad bridge was left undamaged from Lima to Turkey River Junction. It

was 3 weeks before a train came through, mail came by way of West Union and brought down by hand car.

There was a lumber yard run by P.H. Hastings. It closed about 1910 and a Commission Company was formed and stock yards built where the lumber yard stood. F.T. Jones was manager of the company. A warehouse was built here.

The Lima Union Church and Sunday School was organized in 1882 with a Mr. Richmond as Superintendent.

Norton Henry sawed the lumber for the original building and a Mr. Beardsley finished the lumber and made the pews. John Elston did some inside work and Winslow and Wheeler Stearns, A.J. Hensley, S.D. Helms and many others donated labor; Reuben Hensley, Sam Helms, J. Davis, Andrew Shepherd and George Earle.

The original members donated from \$5.00 to \$150.00 towards the building.

Forty three names were recorded when the addition was added to the east side in 1914. Four stained glass windows contributed by early members; A.J. Hensley, Sam Helms, Winslow Stearns, Norton Henry.

A cord wood furnace was installed about 1908, a stoker in 1950 and later a gas furnace in 1977.

A School House was built on the north bank of the river and the first classes held in the winter of 1850, taught by E.H. Light. After the flood of 1878, the school house was abandoned and later moved to the Tom Potter farm and used as a grainery. A black board was still intact, when the building was destroyed because of the Volga Lake Project.

About 1878 another school house was erected on high ground south of the river. An addition was built in 1905.

## LIMA COMMUNITY CHURCH HAS INTERESTING HISTORY. . .

As we attempt a little story of the Lima Community Church, earlier known as the Lima Union Church, it is with keen regret that we did not take some written notes years ago, when our grandfather Reuben Hensley, and other Lima locality pioneers were here telling their stories of the "early days". But we shall do the best we can with our limited and uncertain data, and our own early boyhood memories.

The Lima church has four tinted memorial windows, Helms - Henry - Hensley - Stearns. We believe it to be correct that the Helms window is in commemoration of an "Elder" Helms, the first preacher of this church. The Henry window is in memory of the late Norman Henry's father, Millwright of the early Lima water-power mill, where the native lumber for the church was sawed. The Hensley window is in memory of A.J. "Jack" Hensley, who gave the first one hundred dollars toward a new church. The Stearns window is to commemorate Winslow Stearns, carpenter-foreman of the church building work crew.

Norman Henry and George Kuhens, young lads at the time, (1879, as we calculate it) helped haul the saw-logs to the Henry mill. Here let us digress for a paragraph. The Lima water-power mill was a short distance on the upstream side from the present Volga River bridge, south of the Lima Store. The dam was made of logs and stones. The mill pond was not so very deep. Some of the year the water was too low to provide power for either the saw or the stone burrs. Some of the time the mill yard was flooded. And one local wit said, so the story goes, "when the river was right, the millwright had to file the saw and sharpen the burrs".

The first pulpit and seats were handmade by John Elston, Mrs. Laura Shepard, Henry's uncle, and the finishing and varnishing was done by Mrs. Shepard's brother-in-law, Joseph Beardsley.

A Reverend Taylor and a Reverend McCormick were two of the earliest ministers. Another pioneer minister, Reverend Israel Shaffer, grandfather of I.F. Shaffer of Fayette, preached his last sermon at the Lima Church. He unhitched, put his horse in the barn at the "Jack" Hensley farm, near the church. After his sermon he returned to the Hensley barn, and was hitching his horse to his carriage in the Hensley farm-yard, when he suffered a fatal heart attack.

Among the young people who attended social functions at Lima Church was Marion Shepard, who later in life as a Township Constable was shot and killed by "Ike Barber of the Barber Brothers, whom Constable Shepard was attempting to arrest for horse stealing.

The church was rebuilt, the east addition added, in 1914. The late Albert "Chub" Oelberg, proprietor of the Lima general store, furnished cement, hardware and other supplies at cost. Most work was donated. George "Gunner" Earle was the finishing carpenter. Later a large shed was built northwest of the church, as a shelter for the horses and buggies or surreys. This shed was razed quite some time ago.

Through our boyhood years the church was affiliated with the Methodist Conference, and usually had a student pastor from U.I.U. Some of them were very able and a few were mediocre and tactless indeed. For a time in the 1940's the Lima group were very fortunate in having Reverend G.W. Ukena of West Union as a pastor for evening church service. During recent years the church has served as a community center, and is the site of a few annual events, as the Cemetery Improvement Ass'n. chicken dinner, and the pre-Memorial-Day memorial service.

As we revive our boyhood memories of those faithful farmer Christians, we would summarize it in these words. . . Their Sunday suits were not custom tailored, their shirt collars were perhaps not always wrinkle free. But their moral and religious concepts were very good indeed.

## TOWN DEAD, BUT LIMA CHURCH LIVES ON. . .

Have you even been to Lima? Peru? No, Iowa. How about the Volga River - not in Russia, but in Iowa?

The Volga River is on Iowa maps, but it is doubtful you'll find the town of Lima on the newer maps. It has all but disappeared in the Volga River Recreation Area. The last store was closed and sold to make way for the park.

But the Lima Cemetery and Community Church remain.

The little white frame church stands in a wooded area near the eastern boundary of the park with the well-kept cemetery nearby. Services are held in the church now only on Memorial Day and Christmas. There's no minister, no congregation, no parking lot filled with cars on Sunday morning.

But there are people who care.

Two groups of women, one the Ladies Aid, and the other, the Cemetery Association, with an overlapping membership, have spearheaded maintaining and restoring the church, cemetery and grounds and keeping alive memories of another time.

Twice a year, at a country fair in August and at a leaf tour day and lunch the first Sunday in October, the women raise money for the church and cemetery. A few years ago they bought a new furnace. Last year, part of the roof was repaired. This year profits will go to keep up the cemetery.

A year ago, my husband and I were on a Sundry drive to northeast Iowa. He remarked he wished we would come across some church serving dinner. As we neared Fayette, we saw a little sign that said "Lima Lunch." We turned around, and followed the signs to the country church. There were lots of cars and people there. We parked and bought sloppy joes, soft drinks and homemade pie. It was most enjoyable, and the price was reasonable.

This year the festival falls on the same Sunday as the dedication of the Volga River Recreation Area - tomorrow. Lunch will be served from 10 a.m. to 5:30 p.m.

Mrs. C.F. Oelberg, West Union is president of the Cemetery Association and vice president of the Ladies Aid. She says special features of this fall's lunch will be a quilt display and pony rides through the cemetery.

Some of the quilts are very old, she said, and the display will include written histories of the pieces.

The rides through the cemetery will also have special significance because of two monuments - the Crawford monument, a lifesize statue of a former farmer and hunter from the area and his dog, and a monument that is simply a big rock. The rock marks the grave of the only man who could lift the rock, according to folklore of the area.

The church has always been a Union Church (not specific denomination) but it once was a part of the Methodist Circuit, Mrs. Oelberg said. Now the building is used as a community center for family gatherings, a few church services, funerals, etc.

Mrs. Oelberg said signs will be posted along area roads to direct people who wish to come to the church. The church is not actually within the boundaries of the state recreation area and you can't drive directly from the lake, for example, to the church without going back out the entrance of the park and around the north or south end of the park to the east side. Arrows will indicate the road to the church off Highway 56 and off the Fayette to Wadena county road.

The church, Mrs. Oelberg said "Means a lot of memories for many many people. It's a beautiful spot."

## LIGHT BROTHERS ESTABLISHED LIMA IN EARLY 1840 YEARS. . .

Earliest settlers at Lima were the Light brothers, Harvey and Eurastus, who came in the early 1840's. The town, first named Lightville, was later called Volga City. Then because there was another Volga City farther down the river, the name was changed to Lima.

The Lights built a saw mill and later added a set of burrs for grinding corn in 1849-50. A.J. Hensley built a flour mill in 1872. The saw mill was sold to P.H. Durfey and his son, Follett. In later years Follett and his sons, Robert and Merl, operated the mill. At that time the flour mill was owned by Albert R. Oelberg, who also owned and operated the general store. The mill was abandoned around 1900 when the river could no longer furnish power except for a short time in the spring and fall after heavy rains.

The first store in Lima was started by Frank Matsel in the 1840's. In 1883 the store was purchased by J.J. Oelberg who was also the postmaster. He was joined in business by his brother, James, and the store continued as Oelberg Bros. until 1932 when it was purchased by Rufus Warner.

In 1878 another store was started by Simon Nefzger just west of the first store. At the time that the store was destroyed by fire about 20 years ago, it was being used as a home. The nearby blacksmith shop also burned and was rebuilt. About ten years ago it burned again.

Lima's first school house was built in 1850, its exact location not being known. It is now a part of the grainery on the T.W. Potter farm sold recently to George Smith of Cedar Rapids. The present school house on the south bank of the Volga was built in the 1860's and is still being used for storing machinery.

The first church organized in Lima was Congregational, started in 1857. Membership grew from seven in that first year to about 20 in 1878. A United Brethern Church was organized but soon disbanded. The first building used as a church was either moved or torn down. Then the congregation was reorganized as the Lima Union Church which exists today. The building constructed in 1882, was added to in 1914. Four stained glass windows were installed on which were inscribed names of some of the first members - Hensley, Helms, Henry and Stearns.

According to old-timers, land was set aside for a courthouse with the hope that Lima might become the county seat. However, in the election in 1851, the site in West Union won by 35 votes.

The Milwaukee Railroad first ran into the county in 1878. The last train ran Feb. 7, 1938, and the tracks were torn up on July 14 of the same year.

A lumber yard was established in 1890 southwest of the store and was operated for many years by P.H. Hastings, who was also the depot agent. The lumber yard was later discontinued, and stock yards were started. Many loads of hogs and cattle were shipped out on the railroad from Lima.

Gleaner Hall was built in 1910. It burned, was rebuilt and was finally abandoned after being used for living quarters and storage. The structure was sold and moved to a location on Highway 56 where it was rebuilt into a house by Arthur Hermen.

The Lima Cemetery Association incorporated in 1865. It is in the cemetery that the life-size statue of John Crawford and his beloved dog stand. The statue was erected by Mr. Crawford's employer, Libbie Harrison, in appreciation for his many years of faithful service as a farm hand. The statue was paid for in great part with the unclaimed wages Mr. Crawford had earned.

## ALLIE BASS

Allie Bass was born south of Lima, Iowa on June 16, 1900 and died March, 1947 in Sacramento, CA.

Her father was Sion Bass; mother was Alice Della Dean Bass. She had four sisters, Carrie, Bertha, Lottie and Minnie and two brothers, Thomas and Farrell.

Allie went to elementary school in Lima, IA. In 1925 she received her B.A. Degree in Education at Iowa State Teachers College in Cedar Falls. She received her Masters Degree from the University of Iowa, Iowa City.

She was a Methodist Missionary in India for many years, and was an instructor in a Methodist boy's school in India for sixteen years. She was a Social Science instructor in a Junior College in North Carolina. In 1945 she was a business manager in a college in India. She also taught in Central High School in Ames, IA.

In letters to friends, Allie said that at first the new missionaries in India were depressed with the poverty and afflictions of the people, but as time went on the missionaries became so interested in ways to help the people to better living that they had no time to get depressed.

She told about visiting the Taj Mahal, which is a beautiful tomb built in the 17th century. She said it was considered the most perfect piece of architecture in the world which took 20,000 men 17 years to complete.

Allie told about the children in India giving a school program. It was a small group of children in a large non-Christian city. They would stand up and sing songs of Christ and his love, repeat scripture and Apostle's Creed, and offer prayers. They gave this program in their native tongue and then would repeat it in English for the English speaking people. The children would go to different sections of the city and through their singing and Bible stories, influenced many people to become Christians.

When growing up she attended Sunday School and Church at Lima. In April, 1933 she spoke to the Lima Church congregation about her work in India. At this time she gave the Lima Church a baptismal bowl, which is here today, but is kept in the Lima Room at the Historical Center, in West Union. Rev. D.M. Parker was present that day at the Lima Church. That same day Rev. Parker baptized Ronald Lembert, using the baptismal bowl for the first time, while Allie Bass was present. That same day Allie told the congregation that she had been in the oldest church in the world, the most beautiful church in the world, and many others, but none gave her the thrill she received when she came in sight of her little home church at Lima, where she received her first religious training and gave her heart to God.

## SUSAN COLLINS

Susan Collins was born July 3rd, 1851 and died June 12, 1940 and was buried in the Lima Cemetery. She was probably the only person residing in Fayette County who was born of slave parents.

Susan was born in Madison County, Illinois, where her father had been taken from Virginia as a slave but was freed under Illinois law. Later the family moved to Wisconsin where Mr. Collins served in the Union Army.

My great grandfather Humphry settled in Wisconsin when they came from England. He hired some of the slaves as they came north through Wisconsin. Mother remembered one proud man (Uncle Billy) who served Great grandfather as a hostler for his very fine horses. I don't know just how my family came to know the Collins but it is possible they knew each other in Wisconsin. Perhaps Uncle Billy was Mr. Collins.

In any case I knew Susan when I was a little girl.

My great grandparents came to Iowa in 1862 and settled just south of what is now 56 on the Wadena road. The Collins family came in 1865 and I believe they too settled east and north of Lima. Susan would have been 14 years old when they came to Iowa.

Susan worked in the home of Jason Paine of Fayette. He made it possible for her to attend four terms at Upper Iowa Preparatory School. In 1882 Susan took up a claim in Huron, South Dakota, and started a laundry. From a piece of newspaper wrapped around some laundry she learned of a Bible Training school in Chicago. She sold her laundry and enrolled in the Bible school in 1886.

In 1887 she accompanied Bishop Taylor to Angola, Africa as a missionary. Susan served there for thirteen years without salary and would have suffered greatly had it not been for gifts from the natives and especially from the friends in Fayette.

When she was home on furlough she spoke to the Pacific Branch of the Women's Foreign Missionary Society. They were so impressed with her energy and knowledge of the African people that they sent her back to Africa with a small salary this time. The church had felt she was too old at 50 years of age to return to Africa.

The two missionaries who had preceded her had died of fever. For years and years Susan thrived alone as head of a girls school. She sometimes shared her four room house with 25 girls.

In 1920 she returned to Fayette and bought a house on the east side of town near where we lived at the time. Her health failed and she lived with Mrs. Harriet Lewis and her sister, Atrus Stepps' mother for the last six years of her life. She passed away in 1940. Her grave is to your right below the second spruce tree as you go east on the upper road of the Lima cemetery. We think it is her Mother and a sister and brother who are buried there too.

When I was a very little girl, my sisters and I visited my grandmother Forwell. Susan was there. She was a good friend of my Aunt Mary Ann. She loved children and "made over" my sisters and me. I sat on her lap for a long time. I loved that and told my father about it. He said, "Bertha, if you grow up to be as fine a lady as Susan Collins, you will do all right."

As told by Bertha Yearous.

## JOANNA DAVIS

Joanna Davis, the oldest of eight children, was born in a log house on the Davis farm two miles east of Lima, on October 14, 1866. Her parents were James and Naomi Smith Davis. Her father bought and homesteaded the first 80 acres of the farm about 1854 and it is still the home of members of the Davis family. The Davis family came to America from Wales.

During the time she lived at Lima, she and her brothers and sisters attended Sunday School and Church Services at the Lima Church.

Joanna taught the Lima school and other rural schools in Fayette County, also in Elgin and Fayette. She attended Upper Iowa University and the Methodist Training School in Chicago. She was a Missionary in India for 20 years, beginning in 1902, leaving sooner than she wanted to because her hands became crippled. She continued her correspondence with the use of her portable typewriter.

She told many stories about her life in India. She would ride on a camel or travel in a two wheeled cart pulled by a native. She told about washing clothes. They used a large stone trough full of water, holding one end of the clothing and beating it on the side of the trough or on flat rocks along the river. Buttons were made of cotton thread as others kinds would break in the beating process.

Years ago, when she was a guest at Volga Valley Club, she told the ladies that the missionaries were not allowed to do any manual labor, that was for the coolies and servants to do. The "caste system" being very strict in India.

Her last years were spent at Thoburn Terrace, a retirement home for Missionaries at Alhambra, California. She died July 4th, 1954 and was buried in Live Oakes Memorial Cemetery, Monrovia, California.

Jesse and Amy Buckmaster, a South Dakota farm boy and a Missouri farm girl respectively who settled in Iowa years ago, live in a small house between the cemetery and the church. Summers are cool and pleasant in their one story home; thanks in part to the protective shade offered by grooves of tall trees all around. Winters are a different story. Water must be carried into the home from an outside, backyard well and restroom facilities are a one room shack also located out back.

While his wife Amy washes the noonday dishes in early afternoon, Jesse Buckmaster enjoys walking in the woods. Sometimes he takes along his rifle to practice shooting skills that at age 76 remain sharp. Other times he just walks. Invariably to Lima Cemetery where the stories tombstones tell have no equal.

"I used to make 20 cents an hour working here. I took care of the grounds, cut the grass and fixed-up the tombstones."

## Statue of Hired Man Done in Granite By Unknown Sculptor Beauty Spot At Lima

Fayette, IA, Oct. 15 - Special:

The little village of Lima in Fayette county boasts one of the finest pieces of sculptural art in the state of Iowa. It is in the form of a life-size statue erected in the memory of a man noted for nothing more than his faithful execution of the ordinary duties of a farm hand. The statue stands in the little cemetery on the edge of town and is the likeness of Jim Crawford, a farm hand who lived in the community several years ago.

An interesting history is connected with the statue, an authentic version of which is as follows:

For sixteen years Jim Crawford had worked faithfully on the farm of Crit Harrison, a farmer living near Lima. One night he came home intoxicated. It wasn't the first time and his employer took him to task. Crawford was told in a forceful manner that any more drunkenness would not be tolerated, but that if he would reform, his wages would be raised; for he had been a most valuable worker. This was in 1903.

### Never Left Farm

Crawford took the talk to heart, and for two years faithfully did more than his share of work, not even leaving the farm to go to town. When he died of tuberculosis in 1905, his two sisters living at Wadena insisted that he would have a fine monument. They contributed a sum of money for the purpose and combined it with the money that their brother, himself, had saved, together with a contribution from Harrison. They gave the money to Lib Harrison, a sister of Crit, and asked her to purchase a granite monument. The stipulations were that the monument was to be a life-size likeness of Crawford in a favorite hunting pose with his dog and gun. He had been an ardent follower of the hunting sport in his leisure hours and his dog had been his constant companion.

Accordingly Miss Harrison made a trip to the granite quarries of Hollowell, Maine, but was told there that the project was impossible. Greatly disappointed but not discouraged, she then went to a firm in Barre, Vermont, but was again informed that the undertaking could not be accomplished.

She was about to return home when a stone worker, who had recently come to Barre from Boston,

told her that he believed that he could persuade the firm to try the project. They did, with the result that the first block was broken in the attempt. A second effort, however, was successful, a skilled sculptor from Italy being employed to do the work.

### Sculptor Unknown

The name of the Italian sculptor is not known to the people of the Lima community but the statue is a work of real art. The only model available for the work was a small Kodak picture which was sent for the artist's use by a friend in Dakota.

With only this meager portrait to guide him, the artist included such minute details as a frayed shirt sleeve, two suspender straps fastened to one button, and the smaller tendons in the dog's legs. The statue is such a striking resemblance to the man that people who know him, immediately recognize it when they approach it.

The fact that the entire statue, from pedestal to peak, is one solid piece of granite, makes the work all the more remarkable.

The face of the monument carries two inscriptions. The one, carved in the granite is simply the name of the man and the dates of his life, J.H. Crawford 1863-1905. The other is on a bronze tablet and is a quotation from a speech delivered before the United States senate by former Senator George G. Vest of Missouri. The inscription is as follows: "The One Absolutely Unselfish Friend That Man Can Have in This World Is His Dog." The speech from which the quotation is taken was supposedly given as a plea for consideration for some old soldier, relative to the loss, death or injury of his dog.

Each year hundreds of people visit the little cemetery which overlooks the Volga river in a region of surpassing beauty. One man, who was a natural lover of art, said, "I have been in all the leading museums of Europe, but I would turn back to look at that statue as often as at anything that I have ever seen."

### Near Disaster.

A near disaster to the monument about the first of September of this year was averted only by an act almost of Providence. One section of a double tree in the cemetery was broken off by a strong wind, and was blown with great velocity past the monument, barely missing the statue and digging up the earth within a foot of its base. The breaking of the statue would have meant the breaking of the hearts of many people who have come to recognize it as a masterpiece of sculpture and a great tribute to faithful labor.





John Thorpe was born August 26, 1874 and died November 29, 1903. He attended the "Frog Hollow School" which was located just across the road from the Thorpe home.

John was six feet tall and weighed more than two hundred pounds. One day, in the presence of a neighbor, Lyman Tompkins, he lifted a large rock. No other man could lift it, but several men all working together lifted it.

John told his shepherd dog to go and bring the cows home. The dog would start and stop and start and stop, until John twisted his ear. The dog immediately bit John's hand and he had to choke the dog with his knee to make him let go. The dog ran away and didn't get the cows.

The next day after having bitten John the dog followed Lydia, who had gone on horseback to Lima, back to the Thorpe home. He wanted John to pet him, but John told him to go away because he wouldn't work for him, he wouldn't pet him. The dog followed John's mother to the house, but wouldn't eat the food she gave him. He then ran away and was never found.

On Thanksgiving Day, November 26, 1903, John married Belle Martin. Their plan was to live on the farm in Frog Hollow.

On November 27, 1903, the next day after his marriage, John became ill with hydrophobia. His dog had rabies and they didn't realize it.

John was very ill with the terrible disease, hydrophobia. The sight of water would cause him to go into a convulsion and a black fluid would come from his mouth. They tore up and used thirteen bed sheets to catch the fluid.

John was attended by three doctors, Dr. Bartlett from West Union, who was a close friend of John; Dr. McLeane from Fayette and Dr. Whitmore.

His wife's sister, Maude Bernice Martin, was his nurse.

On Saturday, November 28, 1903, John told them he knew he would die and would not see the sun set on Sunday evening. He told them all, but was really talking to Frank Oelberg, a neighbor, to put the large rock on the foot of his grave.

Because John was so large and strong, they were not able to manage him during the last few hours. The three doctors decided to give him chloroform. He died quietly, but was conscious when they started to give him chloroform on Sunday afternoon.

Frank Oelberg, Lyman Tompkins and others very carefully placed the large stone, which he had lifted to prove his strength, at the foot of his grave in the Lima Cemetery. The rock measures seventy eight inches in circumference.



# THE DINKY

by Winnie Stearns Davis

The oldsters called it "The Dinky"  
That little Rock Island Train  
That passed twice a day through Lima,  
Come sunshine, or, come rain.

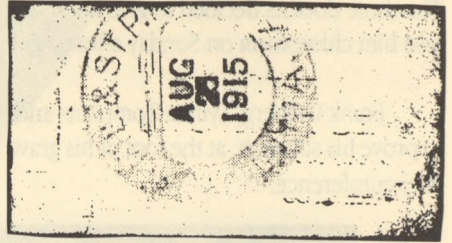
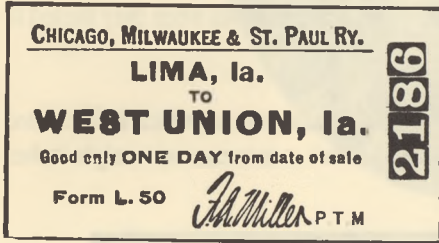
It was the lifeline sustaining  
Oelberg's General Store;  
And the supplies were many and varied  
That were unloaded at the depot door.

It puffed on past the old Lima Hall,  
Where, often, on a Saturday night,  
The sound of fiddles and dancing feet  
Made the cares of the day take flight.

The Dinky rolled on through Frog Hollow  
And it thrilled the little folk --  
They loved to hear the whistle blow  
And see the billowing smoke.

They'd rush out in the field to watch,  
As it sped along the track --  
What fun to wave at the engineer!  
And the engineer -- he'd wave back!

Now, the little train is long gone;  
It's usefulness is through.  
To ride one time to the end of the line,  
Was a dream that never came true.





# Lima Union Church

1882 - 1982

100 Years of Community Love

Lima, Iowa

Sunday, July 4, 1982

10:30 A.M.

Welcome .....	Rev. G. W. Ukena
"Faith of Our Fathers" .....	Congregation
Mrs. G. W. Ukena, accompanist	
Prayer .....	Rev. Ukena
"What A Friend We Have In Jesus" .....	Congregation
Sermon .....	Rev. Ukena
"Blest Be the Tie That Binds" .....	Congregation
Prayer .....	Rev. Ukena
"God Be With You Till We Meet Again" .....	Congregation

Pot-luck Dinner at Noon

July 4, 1982

2:30 P.M.

Prayer .....	Rev. G. W. Ukena
Welcome .....	Marion Oelberg
Original poem about Lima .....	Catharine Bishop Anfinson
Original poem .....	Kolleen Anfinson Asaad
Ode to Volga Valley Club .....	Pat Baumler
"Grandma's Parly" .....	Margaret Tope Foxwell
"How We Whipped the Teacher" .....	Don Durfey
from a copy of Rob Durleys	
Music .....	Popenhagen family
"The Dinky" .....	Marion Oelberg
Original poem written by Winnie Stearns Davis	
Nora Martin's copy of a Lima School poem written in 1902 by Etta Wallace .....	Aima Martin Buck
"Days Gone By" .....	Dorothy Bonjour Dickinson
"A Simple Life" .....	Mrs. Harold Smith
"Little White Church" written by Ida Jones .....	King Sisters
Memories .....	Don Henry
Closing Prayer .....	Rev. Ukena
Quilt Drawing	
Refreshments	



Lima Church - 1914



Decorated for Easter - 1917



**Old Mill at Lima - Early 1900's**



**Old Mill on River at Lima. Abandoned about 1905.**



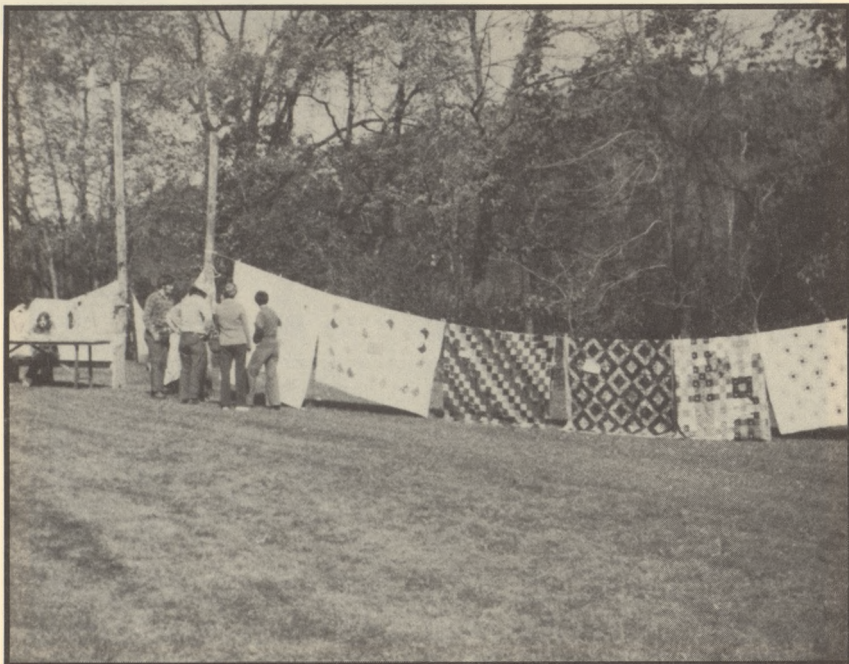
Lima School House - 1970



In the summer of 1920 the members of the Church of Lima, Iowa, journeyed to The Little Brown Church in the Vale near Nashua, Iowa for Sunday services. Although the trip was a little over fifty miles, it was a long trip. These were a caravan of Model T Fords. Each time any one had a flat every one stopped.

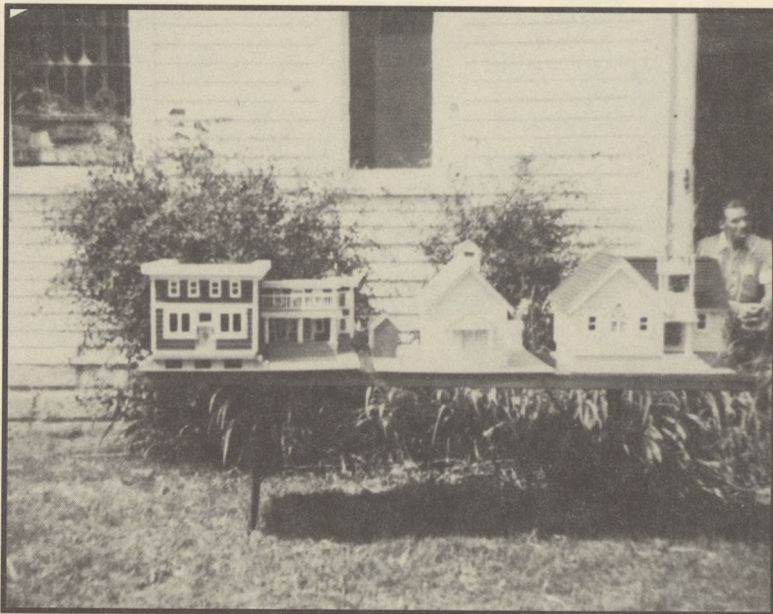


Quilt show at Lima Leaf Day - 1980

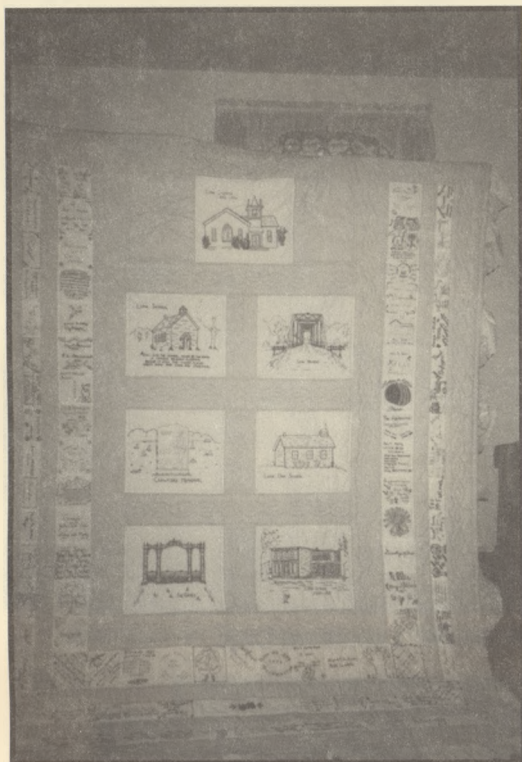




Centennial quilt made by the Lima ladies and won by Norman and Shirley Popenhagen Kleinlein on July 4, 1982.



Replica of the Lima store, school and church made by Merl Durfey now displayed in the Lima room of the Fayette County Historical Society, West Union, IA.



Lima Quilt made to celebrate our nation's Bicentennial - 1976. Won by Opal Sanders. Pictures drawn by Dorothy Dickinson.



Cecil Kelly and his pony wagon kept busy giving rides on Leaf Day for many years.



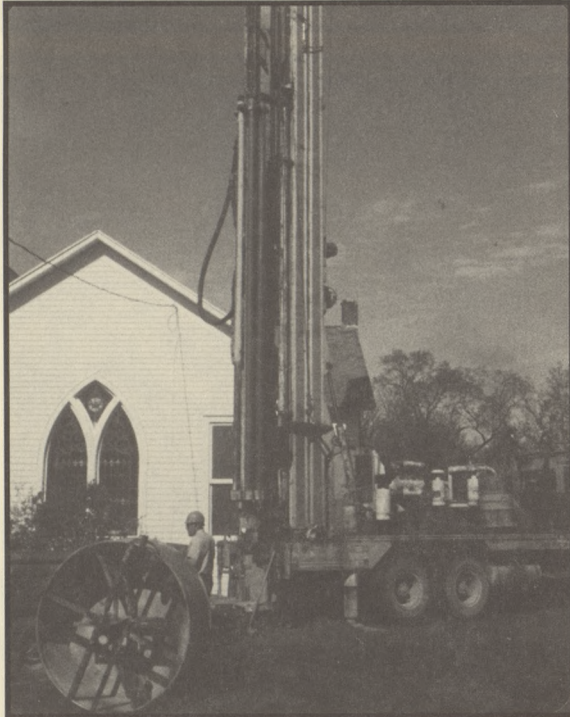
**Shrine clown, Bob Swale, Lima Leaf Day.**



**Tying the club "Fire Quilt" at the Lima Church.  
Fern Popenhagen, Bob & James Blockhus.**



**Addition to the church in 1986 to house the new bathrooms.**



**Drilling of the well - 1986**



Craft tables Lima Leaf Day - October 1986



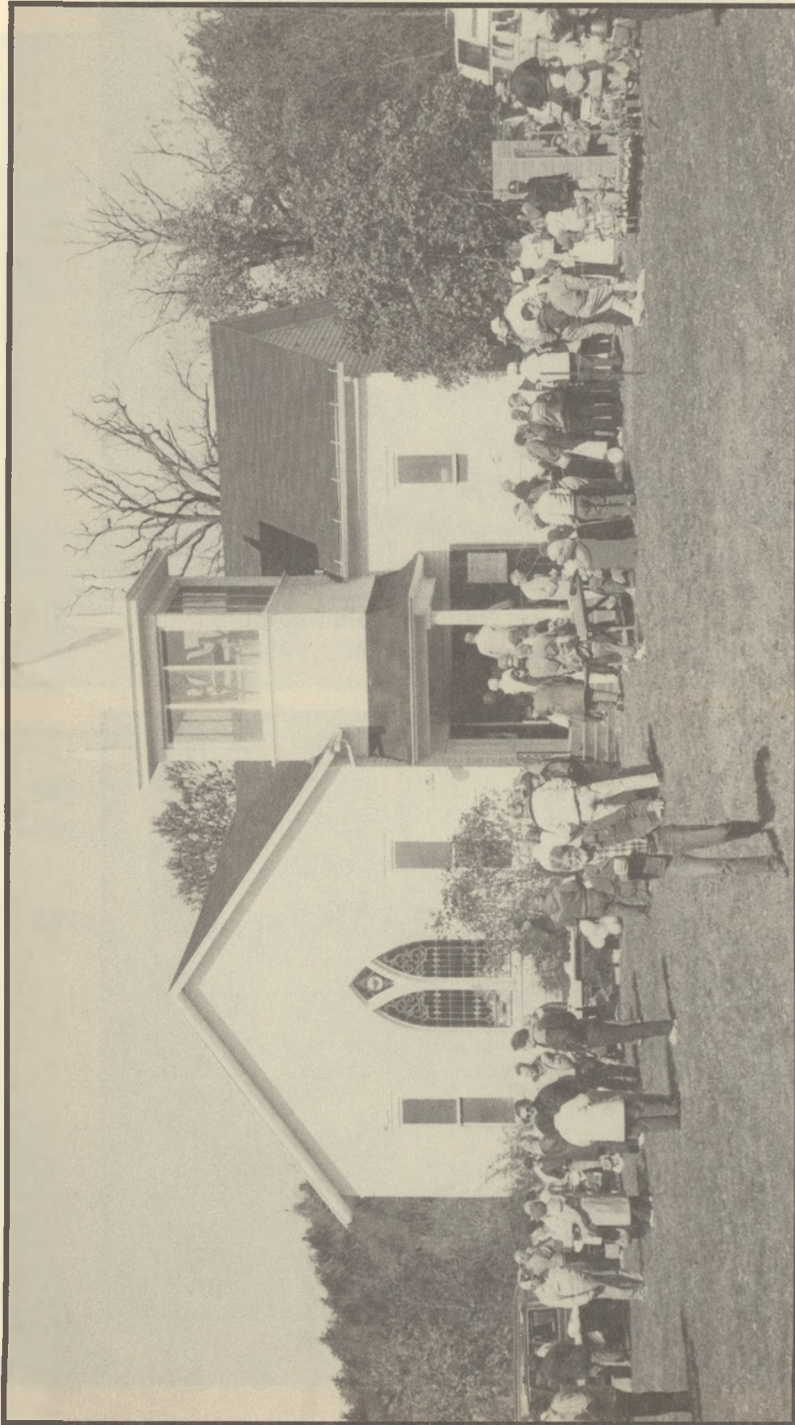
Florence Ashby cuts pies at Lima Leaf Day,  
October 1986



**Elizabeth Dietz, Pat Baumler, Iola Stannard  
Tying Lima Ladies "Fire Quilt" - 1989**



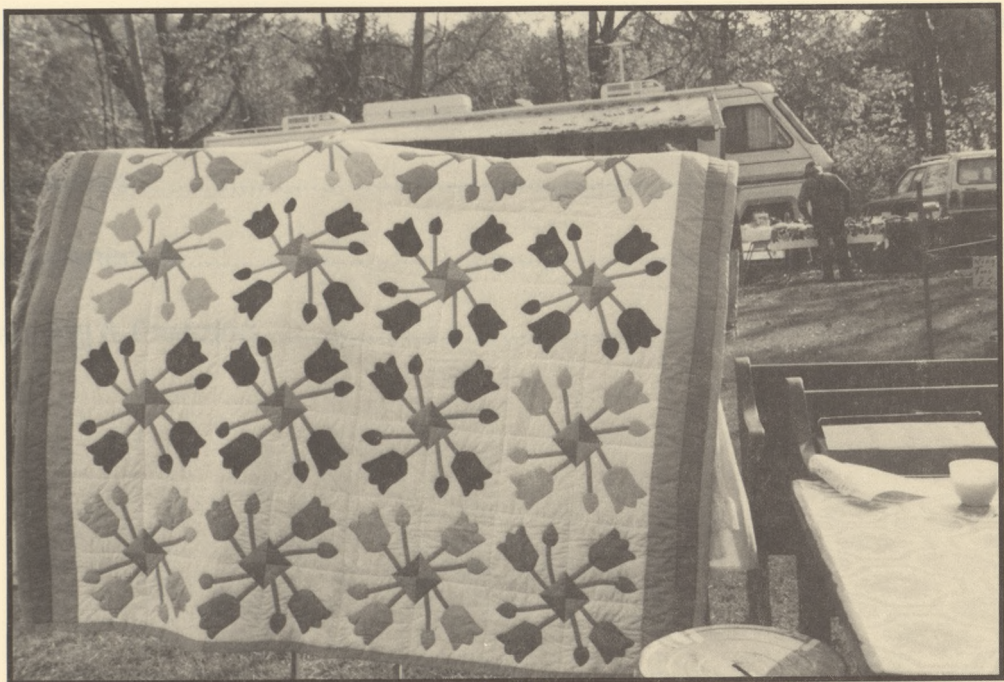
**Christmas Party - Volga Valley Club  
December 1988**



Lima Leaf Day - October 5, 1991



**Lima Booth at Fayette County Fair - August 1992**  
From left: Karen Michelson, Iola Stannard, Pat Baumler, Mildred Davis



**Quilt donated by Cecile Follensbee Callihan - Lima Leaf Day 1992**



Faint, illegible text or a caption located between the two large rectangular areas.



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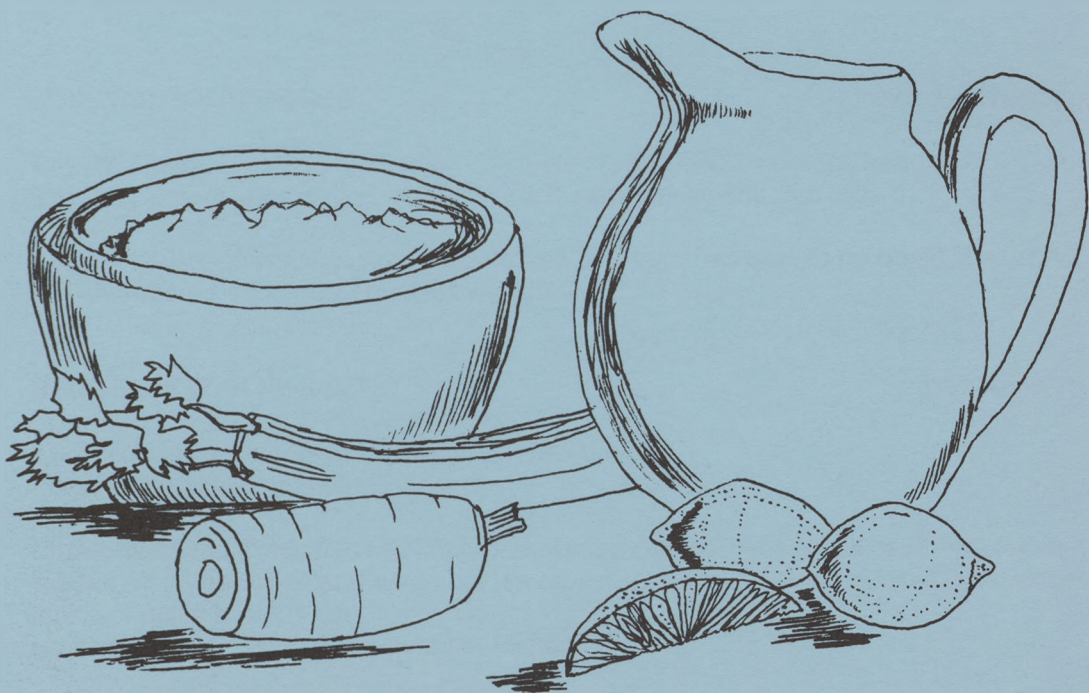
**G&R**  
**Publishing Co.**

507 Industrial Street  
Waverly, IA 50677

# **Appetizers**

# **Beverages**

# **Dips**





# APPETIZERS, BEVERAGES & DIPS

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## APPETIZERS

### COCKTAIL CHEESE BISCUITS

Lucy (Whitley) Dawson

- |  |                       |
|--|-----------------------|
| 1 stick butter, no substitutes         | ½ tsp. cayenne pepper |
| 1 C. sharp Cheddar cheese,<br>shredded | 1 C. flour            |
| 1 tsp. salt                            | Pecan halves          |

Cream butter, add cheese, then salt, pepper and flour. Roll into small balls and press pecan half on each ball to flatten. Place on cookie sheet. Bake at 350° for 15 minutes.

### COCKTAIL HOT DOGS

Iantha Staffenhagen

- |                                  |                  |
|----------------------------------|------------------|
| 1 lb. hot dogs, cut in 1" pieces | 1 C. brown sugar |
| 1 C. ketchup                     | 1 C. bourbon     |

Cook in crock pot until heated thoroughly. Serve with toothpicks. Little smokies can be used also. Serve warm.

### COCKTAIL SANDWICHES

Roberta Clemens

- |                         |   |
|-------------------------|---|
| Tiny rye bread          | 1 pkg. Italian Good Seasons salad seasoning |
| 8 oz. pkg. cream cheese | 3 T. mayonnaise and little milk             |

Cream cheese, seasonings, mayonnaise and milk together. Spread on bread. Top with a very thin slice of cucumber sprinkled with dill weed.

### HEATHER'S FISH NUGGETS

Jeanne Stannard

- |                               |               |
|-------------------------------|---------------|
| 2 fish filets for each person | Vegetable oil |
| Prego Italian bread crumbs    |               |

Cut fish filets into 1" squares and firmly press bread crumbs into each piece. Drop a few into the hot oil in the skillet and when golden brown remove and serve. Makes great finger foods, or just a snack.

Heather enjoys serving this dish to her friends.

# APPETIZERS, BEVERAGES & DIPS

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## HAM ROLL UP APPETIZERS

Elaine Grimm

1-8 oz. cooked ham slices  
1-3 oz. softened cream cheese  
1 T. horseradish  
2 tsp. mayonnaise  
¼ tsp. salt

Combine cream cheese, horseradish, mayonnaise and salt. Mix until smooth. Spread on each slice of ham and roll tightly. Chill rolls before cutting into bite-size pieces. Serve with toothpicks.

## JELLO JIGGLERS

Kaylee Michelson

4 sm. pkgs. jello, any flavor  
2½ C. boiling water

Stir boiling water into jello. Dissolve completely. Do not add cold water. Pour mixture slowly into 9x13" pan. Chill until set, at least 3 hours.

## KNOX BLOX

Julie Michelson

3 sm. pkgs. jello  
4 envs. Knox gelatin  
4 C. boiling water

Mix jello and Knox gelatin together. Add boiling water. Stir until dissolved. Do not add cold water. Pour into 9x13" pan. Chill until firm. Cut in squares. This is firmer than the Jello Jigglers. Both are good!

## BACKPACK SNACK

Sara Strong

2 C. Golden Grahams cereal  
1 C. golden raisins  
1 C. dark raisins  
1 C. salted nuts

Mix all ingredients in 3-quart bowl. Store in airtight container. Makes 5 cups of snack.

VARIATION: Add any combination of the following:

1 C. cut-up dried pears  
1 C. cut-up dried apricots  
1 C. candy coated milk chocolate candies  
1 C. chopped walnuts

# APPETIZERS, BEVERAGES & DIPS

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## GRANDMA ZELLA'S MICROWAVE CARAMEL CORN

Ronda (Strong) Becker

2 to 3 qts. popped corn                      1 stick margarine  
10 lg. marshmallows                      1 C. brown sugar

Melt in microwave the marshmallows, margarine and brown sugar. Stir well and pour over popped corn. Place in brown paper bag, fold ends over and microwave on HIGH for 2 minutes only. Take out and shake the bag, turn over and microwave another 2 minutes. Dump onto wax paper and separate with wooden spoon.

One of Grandma's favorite things was caramel corn.

## OVEN CARAMEL CORN

Julie Michelson

4 to 6 qts. popped corn                      ¾ tsp. salt  
2 C. brown sugar                      1 tsp. soda  
2 sticks (1 C. ) margarine                      1 tsp. vanilla  
½ C. corn syrup

Combine sugar, margarine and corn syrup. Boil for 5 minutes. Stir in salt, vanilla and soda. Pour over popcorn, stir until popcorn is well covered. Spread onto cookie sheets. Bake at 250° for 1 hour, stirring every 15 minutes. Store in airtight container.

## CARAMEL CORN

In Memory of Zella Strong

9 lg. marshmallows                      1 stick oleo  
1 C. brown sugar

Cook on top of stove or microwave until you can stir marshmallows in to make smooth. Stir all time on top to keep from burning. Have corn popped and warm. I pop 1 cup. Pour syrup over and stir well to cover. If you want a heavier cover, pop less corn. Put in brown paper sack, fold over top. Microwave for 2 minutes. Turn sack over and microwave 2 minutes more. Try it, you'll like it. Keep in tight container.

\*\*\*\*\*

June 15, 1883: R. Matsel, our merchant is opening up his store making room for an immense stock of goods. I don't know whether he intends to go to Chicago or New York for them.

# APPETIZERS, BEVERAGES & DIPS

---

## SORGHUM OR MOLASSES POPCORN

Audry (Murphy) Hofer

$\frac{2}{3}$  C. sugar  
1 C. sorghum  
2 T. vinegar  
 $\frac{1}{3}$  C. water  
2 T. butter  
 $\frac{1}{4}$  tsp. soda

Boil sugar, sorghum, vinegar, water and butter until hard ball stage. Add soda. Stir well while foaming. Pour over popped corn and make balls.

## PEANUT BUTTER PLAY DOUGH

Anna Skar-Jones (Age 10)

1 C. creamy peanut butter  
1 C. dry milk powder  
 $\frac{1}{2}$  C. honey

Wash hands well. Mix with hands to make pliable dough. Form into desired shapes, then eat. A fun school treat.

## PUPPY CHOW

Kaylee Michelson  
Elaine Grimm

1 box Crispix  
12 oz. pkg. chocolate chips  
1 C. peanut butter  
1 tsp. vanilla  
1 stick margarine  
2 C. powdered sugar, divided

Melt chocolate chips, peanut butter and margarine together. Add vanilla and pour over cereal in large bowl. Stir to coat. In large ice cream pail with lid, put in 1 cup powdered sugar, then cereal mixture. Add 1 cup powdered sugar over cereal. Cover and shake well. Pour on cookie sheet to cool.

## BEVERAGES

### DUTCH APPLE PUNCH

Waneta Gage

2-3" cinnamon sticks  
2 qts. unsweetened apple cider,  
chilled  
2 C. unsweetened orange juice, chilled  
1-16 oz. bottle club soda, chilled

Combine cinnamon sticks and apple cider. CHILL 2 hours. Discard cinnamon sticks. Combine apple cider and remaining ingredients in a large punch bowl. Makes 16 cups.

## APPETIZERS, BEVERAGES & DIPS

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### HOT CHOCOLATE MIX

Craig Michelson

10 qt. box powdered milk                      1 C. plus 2 T. powdered sugar  
1 lg. jar (16 oz. ) powder creamer        2 lb. box Nestle's Quik

Mix well. Store in covered container. Use  $\frac{1}{4}$  cup mix to  $\frac{3}{4}$  cup boiling water.

### SIMPLY DELICIOUS PUNCH

Patricia (Jones) Baumler

$\frac{1}{2}$  gal. sherbet, any flavor except            2 liter bottle chilled ginger ale or 7-Up  
rainbow

Set sherbet out  $\frac{1}{2}$  hour, cut into cubes. Put in punch bowl, slowly pour ale or 7-Up on side of bowl. Stir carefully. Serves 30.

### RHUBARB PUNCH

Iva (Henry) Haley

3 C. cooked rhubarb, blended                1 C. orange juice  
1 C. sugar

Mix and cook. Boil 5 to 10 minutes. Cool. Add ice to serve.

### SPICED TEA (GOOD HOT OR COLD)

Kathryn Wilder

9 oz. Tang     $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  C. sugar     $\frac{1}{4}$  tsp. ground cloves  
 $\frac{1}{3}$  C. instant ice tea                              Pinch salt

Mix as listed. Store in tight jar. Use 1 teaspoon to a cup of hot water. Or use  $\frac{1}{3}$  cup of mix per quart of hot water.

\*\*\*\*\*

June 15, 1883: Mr. Whitley's hounds killed a very large wolf near Lima a few days ago.

# APPETIZERS, BEVERAGES & DIPS

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## OLD-FASHIONED WASSAIL

Krysta Sandstrom

1 C. sugar	4 sticks cinnamon
2 C. water	14 whole cloves
8 allspice berries	1 tsp. chopped gingerroot
1 qt. apple cider	1½ C. fresh orange juice
1 C. fresh lemon juice	

Combine sugar and water in a saucepan. Bring to a boil, simmer for 10 minutes. Add cloves, cinnamon sticks, allspice and gingerroot. Remove from heat and let stand 1 hour. Strain, discarding the spices. Return liquid to the saucepan. Stir in the cider, orange and lemon juices. Heat, but don't boil. Serve warm. Serves 8. Best if drank on a cold winter's night!

## WEDDING PUNCH

Avis Buchtela

3 cans orange grapefruit juice	3 cans apricot nectar
3 cans pineapple juice	3 qts. ginger ale

Makes 3 gallons.

## DIPS

### CARAMEL DIP

Judy Buckmaster

8 oz. pkg. cream cheese	¼ C. white sugar
¾ C. brown sugar	2 tsp. vanilla

Combine all ingredients. Stir until creamy. Use with fresh fruits, apples, bananas and etc. Refrigerate leftovers.

\*\*\*\*\*

October 14, 1887: Joe Lewis has purchased an addition to his farm, and we presume the next addition will be a better half.

# APPETIZERS, BEVERAGES & DIPS

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## GREEN PEPPER DIP

Eileen (Jones) Fagle

3 T. margarine  
3 eggs, beaten  
3 T. vinegar

3 T. sugar  
½ tsp. salt

Cook, stir constantly until thick. Add:

¼ C. chopped green pepper  
¼ C. chopped onion

1 lg. cream cheese

Whip into cooked mixture. Chill overnight.

## HAMBURGER DIP FOR NACHO CHIPS

Mabel (Popenhagen) Bockholt

1 lb. hamburger, browned, drained  
10 oz. can tomato and green chilies  
1 lb. Velveeta cheese, cubed

2 tsp. Worcestershire sauce  
2 tsp. chili powder

Heat in croquette; the longer it cooks the thicker it gets.

## HAPPY HOUR DIP

Lucy (Whitley) Dawon

1 C. sour cream  
1 C. mayonnaise  
1-8 oz. pkg. cream cheese, softened  
3-3 oz. pkgs. dried beef

3 T. parsley flakes  
2 T. minced onion  
2 tsp. dill weed  
2 tsp. Beau Monde seasoning

Combine and chill for several hours.

## NACHO DIP

Pam Michelson

1 lg. can chili without beans  
Tortilla chips for dipping

1-16 oz. jar processed cheese

QUICK AND EASY. Mix chili and cheese together in microwave for 2 to 3 minutes. Serve warm with chips.

# APPETIZERS, BEVERAGES & DIPS

---

## SHRIMP DIP

Thelma McFarlane

1 can med. or sm. shrimp, drained  
1 can cream of shrimp soup

2-3 oz. pkgs. cream cheese, or 1-8 oz. pkg.  
cream cheese  
1 med. onion, finely minced

Blend all ingredients well. Refrigerate several hours before serving. Keeps well. Keep left-overs refrigerated. Serve with an assortment of vegetable sticks or crackers. VERY GOOD!

## SPINACH DIP

Peggy Strong

1-10 oz. pkg. frozen chopped  
spinach, thawed  
1½ C. dairy sour cream  
1 C. Hellmann's or Best Foods  
mayonnaise

1 pkg. Knorr vegetable soup mix  
8 oz. can water chestnuts, finely chopped  
3 green onions, finely chopped

Squeeze spinach until dry. In medium bowl, stir together spinach, sour cream, mayonnaise, soup mix, water chestnuts and green onions. Cover, refrigerate 2 hours. If desired, serve with pumpernickel bread or crackers. Makes 3 cups.

## TACO DIP APPETIZER

Cynthia (Jones) Lantz

8 oz. cream cheese  
12 oz. sour cream  
1 pkg. taco seasoning  
Corn chips

Various toppings, finely chopped  
Onion, tomato, black or green olives  
Shredded mozzarella or Cheddar cheese

Blend together the cream cheese, sour cream and taco seasoning. Spread out over the center of a large platter or tray. Top with toppings your family likes, chopped fine and drained well. Sprinkle cheese on top. Place corn chips around edge of tray to use for dipping.

\*\*\*\*\*

October 14, 1887: The post office has been moved into Pilkington's store. P.H. Hastings is the genial P.M.F.T. Pilkington assistant.

# APPETIZERS, BEVERAGES & DIPS

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## TACO DIP

Wanda (Everett) Jones

- |                              |                    |
|------------------------------|--------------------|
| 1 can refried beans          | Shredded cheese    |
| 1 C. sour cream              | Sliced ripe olives |
| ½ (8 oz. ) bottle taco sauce | Chopped tomatoes   |

*Layer*

Combine refried beans, sour cream and taco sauce and put in 11x7" dish. ~~Put on top~~ the cheese, olives and tomatoes in the order given.

## TEX-MEX PORK DIP

Elaine Grimm

- |                           |                                   |
|---------------------------|-----------------------------------|
| 1 lb. ground pork         | ½ C. taco sauce                   |
| ¼ C. finely chopped onion | 4 oz. Monterey Jack cheese, cubed |
| ½ tsp. salt               | Tortilla chips                    |
| 1-8 oz. can refried beans |                                   |

Brown meat and onion. Drain. Reduce heat; salt. Stir in beans and taco sauce. Cook slowly 5 minutes. Stir in cheese until melted. Serve hot with chips. Works great in crock pot.

## VEGETABLE DIP

Nancy (Dickinson) Hughes

- |                           |                                     |
|---------------------------|-------------------------------------|
| 1 C. sour cream           | 1 C. Hellmann's mayonnaise          |
| 1 rounded tsp. dill weed  | 1 rounded T. parsley                |
| 1 rounded T. minced onion | 1 rounded tsp. Beau Monde seasoning |
| 2 drops Tabasco sauce     |                                     |

Mix and chill. This recipe came from my Aunt Cecile Callihan and it is delicious.

## VEGETABLE DIP

Dorothy Linderwell

- |                                 |                    |
|---------------------------------|--------------------|
| 1 C. Hellmann's real mayonnaise | ¼ tsp. ginger      |
| 2 tsp. soy sauce                | 2 T. minced onions |

Mix well. Dip carrots, celery, cauliflower, peppers or broccoli in it.

# APPETIZERS, BEVERAGES & DIPS

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## SPREADS

### CHEESE BALL

Waneta Gage

5-8 oz. pkgs. cream cheese, softened  
2 bunches fresh green onions, finely chopped  
1½ C. Cheddar cheese, grated  
2 C. summer sausage, finely diced  
4 T. Worcestershire sauce  
4 T. Accent seasoning  
2 C. walnuts, chopped

In a large bowl, blend softened cheese, sausage, green onions, Worcestershire sauce and seasonings. Form into 1 large, 2 medium or 3 gift-size balls. Wrap and chill until firm. Unwrap, roll cheese balls in nuts before serving or wrapping.

### CHEESE BALL

Shirley Kleinlein

2-8 oz. pkgs. cream cheese  
¼ C. green pepper, chopped  
2 C. chopped pecans  
1-8 oz. can crushed pineapple  
2 T. minced onion  
1 tsp. Lawry's salt

Drain pineapple. Mix all together except use only ½ the pecans. Chill in a ball form, then roll in remaining pecans. Return to refrigerator and chill until firm. Serve on platter with assortment of crackers.

### SHRIMP SPREAD

Mabel (Popenhagen) Bockholt

12 oz. cream cheese, softened  
2 T. Worcestershire sauce  
1 to 2 T. minced onion  
¾ jar chili sauce  
2 cans sm. shrimp, well drained  
1 T. lemon juice  
2 T. mayonnaise  
Dash garlic salt  
Parsley flakes  
Crackers

Mix cream cheese, lemon juice, Worcestershire sauce, salt, mayonnaise and onion. Spread on 13" plate and spread on layer of chili sauce, about ¾ of a jar. Then put on layer of shrimp (crabmeat can also be used). Sprinkle with parsley flakes on top. Refrigerate. Can be served with Town House crackers.

## APPETIZERS, BEVERAGES & DIPS

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### SHRIMP SPREAD

Judy Buckmaster

1-8 oz. pkg. cream cheese  
½ C. sour cream  
1 tsp. lemon juice

1-4½ oz. Geisha tiny shrimp  
1 bottle cocktail sauce

Mix cream cheese, sour cream and lemon juice. Spread on serving plate and top with cocktail sauce and shrimp. Serve with crackers.

\*\*\*\*\*

October 14, 1887: The uniting in matrimony of Josh Thorp and Alice Civey occurred on the 6th, by John Hutchison J.P. We now have a salaried station agent, and as soon as the necessary books and blanks arrive he will be ready to attend to all railroad business.

# APPETIZERS, BEVERAGES & DIPS

## SHRIMP SPREAD

### CHEESE BALL

1 lb. cheddar cheese, shredded  
 1/2 lb. cream cheese, softened  
 2 tablespoons mayonnaise  
 1/4 cup parmesan cheese, grated  
 1/4 cup dried parsley

In a large bowl, combine all ingredients. Mix well. Roll into balls. Chill for 1 hour. Serve with crackers.

### CHILI BALL

1 lb. cheddar cheese, shredded  
 1/2 lb. cream cheese, softened  
 1/4 cup chili powder  
 1/4 cup dried parsley

In a large bowl, combine all ingredients. Mix well. Roll into balls. Chill for 1 hour. Serve with crackers.

1 lb. cheddar cheese, shredded  
 1/2 lb. cream cheese, softened  
 1/4 cup chili powder  
 1/4 cup dried parsley  
 1/4 cup onion, minced

## SPREADS

### SHRIMP SPREAD

1 lb. shrimp, cooked and deveined  
 1/2 lb. cream cheese, softened  
 1/4 cup mayonnaise  
 1/4 cup dried parsley  
 1/4 cup lemon juice

In a large bowl, combine all ingredients. Mix well. Chill for 1 hour. Serve with crackers.

### CHILI BALL

1 lb. cheddar cheese, shredded  
 1/2 lb. cream cheese, softened  
 1/4 cup chili powder  
 1/4 cup dried parsley

In a large bowl, combine all ingredients. Mix well. Roll into balls. Chill for 1 hour. Serve with crackers.

1/4 cup onion, minced  
 1/4 cup mayonnaise  
 1/4 cup chili powder  
 1/4 cup dried parsley

## SHRIMP SPREAD

### SHRIMP SPREAD

1 lb. shrimp, cooked and deveined  
 1/2 lb. cream cheese, softened  
 1/4 cup mayonnaise  
 1/4 cup dried parsley  
 1/4 cup lemon juice

In a large bowl, combine all ingredients. Mix well. Chill for 1 hour. Serve with crackers.

### CHILI BALL

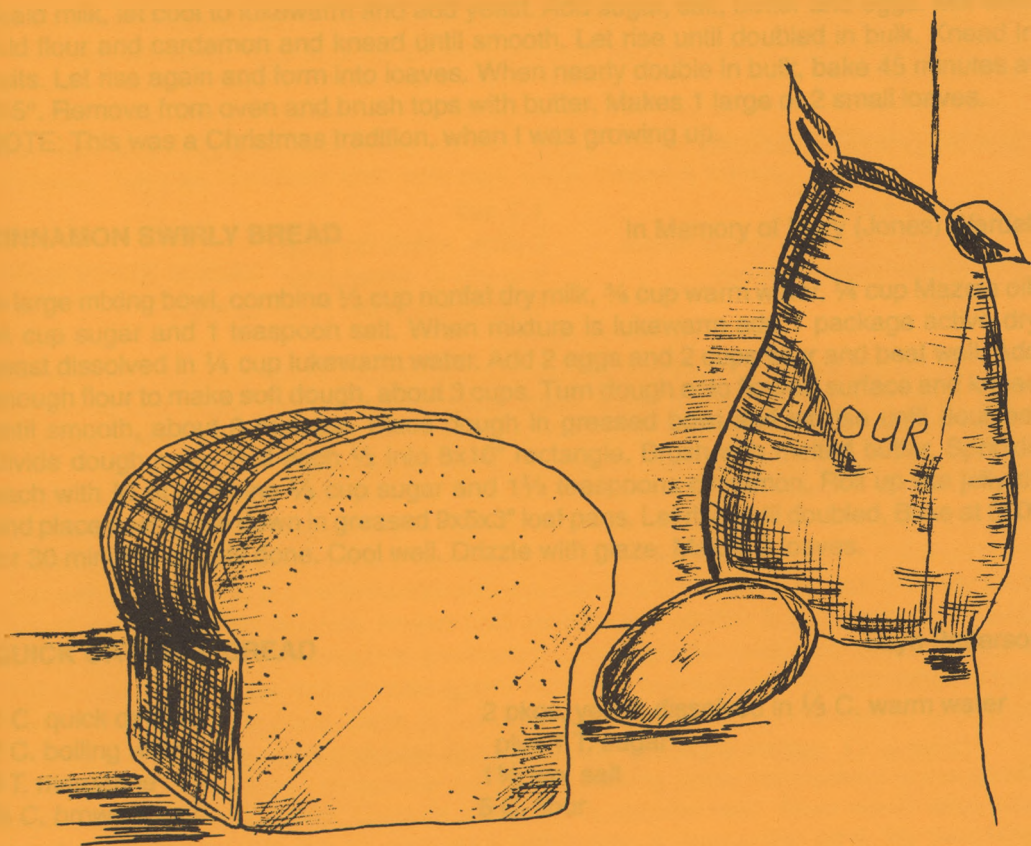
1 lb. cheddar cheese, shredded  
 1/2 lb. cream cheese, softened  
 1/4 cup chili powder  
 1/4 cup dried parsley

In a large bowl, combine all ingredients. Mix well. Roll into balls. Chill for 1 hour. Serve with crackers.

1/4 cup onion, minced  
 1/4 cup mayonnaise  
 1/4 cup chili powder  
 1/4 cup dried parsley



# Breads Rolls





# BREADS & ROLLS

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## YEAST BREADS

### NORWEGIAN JULEKAGE (CHRISTMAS BREAD)

Thelma McFarlane

1 pkg. yeast	3 $\frac{1}{3}$ C. flour
1 C. scalded milk	1 tsp. salt
$\frac{1}{4}$ C. sugar	1 tsp. crushed cardamon seed
$\frac{1}{4}$ C. melted butter	1 C. raisins
2 eggs	1 C. mixed candied fruit

Scald milk, let cool to lukewarm and add yeast. Add sugar, salt, butter and eggs. Mix well. Add flour and cardamon and knead until smooth. Let rise until doubled in bulk. Knead in fruits. Let rise again and form into loaves. When nearly double in bulk, bake 45 minutes at 375°. Remove from oven and brush tops with butter. Makes 1 large or 2 small loaves.

NOTE: This was a Christmas tradition, when I was growing up.

### CINNAMON SWIRLY BREAD

In Memory of Mary (Jones) Wardell

In large mixing bowl, combine  $\frac{1}{3}$  cup nonfat dry milk,  $\frac{3}{4}$  cup warm water,  $\frac{1}{4}$  cup Mazola oil,  $\frac{1}{4}$  cup sugar and 1 teaspoon salt. When mixture is lukewarm add 1 package active dry yeast dissolved in  $\frac{1}{4}$  cup lukewarm water. Add 2 eggs and 2 cups flour and beat well. Add enough flour to make soft dough, about 3 cups. Turn dough onto floured surface and knead until smooth, about 8 minutes. Place dough in greased bowl and let rise until doubled. Divide dough in  $\frac{1}{2}$ . Roll each  $\frac{1}{2}$  into 8x10" rectangle. Brush with melted butter. Sprinkle each with  $\frac{1}{2}$  of combine  $\frac{1}{3}$  cup sugar and 1 $\frac{1}{2}$  teaspoons cinnamon. Roll up like jellyroll and place seam-side down in greased 9x5x3" loaf pans. Let rise until doubled. Bake at 350° for 30 minutes or until done. Cool well. Drizzle with glaze. Makes 2 loaves.

### QUICK OATMEAL BREAD

Faye Patterson

1 C. quick oatmeal	2 pkgs. yeast, dissolved in $\frac{1}{3}$ C. warm water
2 C. boiling water	plus 1 T. sugar
3 T. margarine	1 $\frac{1}{2}$ tsp. salt
$\frac{2}{3}$ C. brown sugar	5 C. flour

Mix together oatmeal, water and margarine and cool to lukewarm. Add brown sugar, yeast mixed with warm water and sugar and salt. Knead in flour. Let rise. Shape in 2 loaves or in rolls. Let rise again. Bake 20 to 25 minutes in 350° oven.

# BREADS & ROLLS

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## WHOLE WHEAT BREAD

Mary Strong

1 pkg. dry yeast	2 T. brown sugar or honey
½ C. water, warm	2 tsp. salt
1 tsp. sugar	2 T. molasses
2 C. heated milk	3 C. whole wheat flour
¼ C. melted shortening	3 to 3½ C. white flour

Dissolve yeast, water and white sugar in cup and let rise. In large bowl, mix warm milk, melted shortening, brown sugar or honey, salt and molasses. Let cool and add yeast mixture. Mix in flour, about 1 cups at a time. Knead dough 10 minutes. Let rise 2 hours. Divide in 2 loaves and place in loaf tins. Let rise 1 to 2 hours. Bake at 350° for 30 minutes.

## CRACKED WHEAT BREAD

Kaye (Stearns) Puffett

2 C. boiling water	1 T. salt
2 C. cracked wheat or wheat flakes	2 pkgs. active dry yeast
¼ C. brown sugar or honey	5 to 5½ C. bread flour
2 T. butter	½ C. warm water (105° to 115°)

Combine boiling water, cracked wheat, honey (brown sugar), butter and salt. Cool to warm. Proof yeast in the ½ cup warm water. Add cracked wheat mixture, yeast and bread flour. Knead 10 minutes. Let rise until double. Punch down. Shape into 2 loaves and place in 2 well greased bread pans. Let rise. Bake at 375° for 30 minutes.

\*\*\*\*\*

October 14, 1887: Ed Wing, our blacksmith, reports a rush of work in his line.

# BREADS & ROLLS

---

## WHITE BREAD

Peggy Strong

2 pkgs. dry yeast  
½ C. warm water  
⅓ C. sugar  
⅓ C. shortening

2 T. salt  
2 C. milk, scalded  
1½ C. cold water  
10 to 12 C. all-purpose flour

Soften yeast in warm water. In large bowl, blend well the sugar, shortening, salt and hot milk until shortening is melted. Add cold water. Cool. Stir in yeast. Gradually add flour to make a stiff dough. Knead on floured board until smooth, 5 to 10 minutes. Put in greased bowl. Turn dough so all sides are greased. Cover with damp cloth. Let rise until double in size, 2 to 2½ hours. Punch down with fist in center of dough. Turn upside down and let rise another 30 minutes. Place on floured board and divide in fourths. Shape in balls. Cover and let rise 15 minutes more. Shape into loaves. Put into greased 5x9" pans. Cover with damp towel. Let rise until dough is well above pan, about 1 to 1½ hours. Bake at 375° about 40 to 50 minutes. Remove from pans onto wire rack. Cool. Makes 4 loaves.

## RICH WHITE BREAD

Malinda Jellings

1 C. milk  
2 T. sugar  
2 tsp. salt  
2 T. lard or shortening

2 pkgs. active dry yeast  
½ C. warm water  
2 eggs  
5½ to 6 C. sifted flour

Scald milk, stir in sugar, salt and lard. Cool to lukewarm. Sprinkle yeast in warm water; stir to dissolve. Add yeast, eggs and 2¾ cups flour to milk mixture. Beat with spoon until batter is smooth, or use an electric mixer at medium speed. Add remaining flour, a little at a time, first with a spoon and then with hands until you have a stiff dough. Turn out on lightly floured board and let rest 10 minutes. Knead until smooth and elastic; 8 to 10 minutes. Place in lightly greased bowl, turn dough to grease top. Cover and let raise until double in size 1 to 1½ hours. Punch down and let raise again. Turn onto board and shape into rolls or loaves. *Cover and let raise in pans. Bake in hot oven (350°) for 30 to 40 minutes or until golden brown. Place on wire racks and cool away from draft. Makes 2 loaves.*

**NOTE:** One of the things I remember the best is coming home from school to the smell of fresh, hot homemade bread. Once in awhile for a favorite treat, Mom would save some dough back and fry it in hot oil, sprinkle it with sugar or pour syrup on it. My own family enjoys this same treat. My Mom, Lois (Cousins) Hallock.

# BREADS & ROLLS

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## QUICK BREADS

### APPLE QUICK BREAD

Joan Martin

½ C. soft margarine

1 C. sugar

2 eggs

1 tsp. soda

½ tsp. salt

2 T. buttermilk

1 tsp. vanilla

2 C. flour

2 C. finely chopped apples

TOPPING;

3 T. margarine

3 T. flour

3 T. sugar

4 tsp. cinnamon

TOPPING: Mix the above and sprinkle over top. Bake at 350° for 35 to 45 minutes. This bread is real moist and freezes well. You can use any kind of apples! A good way to use up apples that are getting soft.

### BANANA BREAD

Geraldine (Gage) Kuhens  
Delores Wickham

½ C. shortening or oleo

1 C. sugar

¼ tsp. salt

2 eggs

3 med. sized bananas

2 C. flour

1 tsp. soda

½ C. milk

1 tsp. vanilla

½ C. nuts, chopped

Cream shortening, sugar, eggs, vanilla and milk together. Add dry ingredients together and add mashed bananas and nuts. Bake 40 minutes at 350° or put in smaller loaf pans. Bake until done.

### ONE PAN BANANA BREAD

Janell Bradley

⅓ C. vegetable oil

1½ C. (3 lg.) mashed bananas

½ tsp. vanilla

3 eggs

2⅓ C. Bisquick

1 C. sugar

½ C. chopped walnuts

Heat oven to 350°. Generously grease bottom of loaf pan, 9x5x3". Stir all ingredients in pan with fork until moistened; beat vigorously 1 minute. Bake until wooden pick inserted in center comes out clean, 55 to 65 minutes. Cool 5 minutes. Run knife around sides of loaf to loosen; remove from pan.

## BREADS & ROLLS

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### BANANA CHERRY CHIP BREAD

LeAnn Popenhagen

½ C. butter	2 C. flour
1 C. sugar	1 tsp. baking soda
2 eggs	¼ C. maraschino cherries
3 mashed bananas	¼ C. chocolate chips

Cream together butter and sugar. Beat eggs and add to creamed mixture. Add mashed bananas, flour and baking soda. Cut up maraschino cherries. Stir maraschino cherries and chips into above mixture. Pour into loaf pan and bake at 350° for 1 hour.

### BANANA NUT BREAD

Cecil and Orvilda Thomas

4 eggs	½ tsp. salt
½ to 1 C. sugar	2 C. flour, may use ½ whole wheat
1 C. oil	1½ C. nuts, chopped
1 tsp. cinnamon	1½ C. raisins
1½ tsp. cloves	6 mashed ripe bananas
2 tsp. soda	

Beat the eggs with wire whisk. Add and beat the sugar and oil. Stir in cinnamon, cloves, soda, salt, flour, nuts and raisins. Fold in the bananas. Bake in 2 loaf pans for 1 hour at 325°.

FOOD PROCESSOR: Insert metal blade. Mash bananas, add eggs, oil, sugar and spices; process. Add flour, nuts and raisins, and process only until moistened.

NOTE: This is an old southern recipe and the best banana bread I've ever tasted.

### BANANA NUT BREAD

Kathryn Wilder

Beat 2 egg whites and set aside. Cream 1 cup sugar, ½ cup shortening, 2 egg yolks, 1 tablespoon vanilla. Add 3 ripe bananas, mashed. Add 3 cups flour, 1 teaspoon salt, 1 teaspoon soda and ½ cup nuts. Fold in egg whites. Put in loaf pan or several smaller ones. Bake 40 minutes at 350°.

## BREADS & ROLLS

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### MY MOTHER'S BROWN BREAD

Bernice Bonjour

2 C. buttermilk  
2 tsp. soda  
4 C. graham flour or 2 C. white and  
2 C. graham  
 $\frac{2}{3}$  C. sorghum  
2 T. melted butter  
1 C. raisins

Mix thoroughly. Pour into greased pan and bake 1 hour in slow oven (300°).

### BUTTER PECAN BREAD

Joan Martin

1 Betty Crocker butter pecan cake mix  
1 box butter pecan instant pudding  
4 eggs  
 $\frac{3}{4}$  C. oil  
 $\frac{3}{4}$  C. water  
1 C. chopped pecans

Beat all ingredients well. Fold in chopped pecans. Bake in 2 greased and floured bread pans. Bake at 350° for 30 to 40 minutes.

### BROCCOLI CORN BREAD

Peggy Strong

$\frac{1}{2}$  C. margarine, melted  
 $\frac{1}{3}$  C. chopped onion  
1 tsp. salt  
 $\frac{3}{4}$  C. cottage cheese  
1-10 oz. pkg. frozen broccoli, chopped  
4 eggs, slightly beaten  
1-8 $\frac{1}{2}$  oz. pkg. corn muffin mix

Thaw and drain broccoli. In mixing bowl, combine everything but corn muffin mix. Stir muffin mix into first mixture. Pour into a greased 13x9x2" pan. Bake in 400° oven for 20 minutes.

\*\*\*\*\*

1887: The husking bee at the Thos. Parker's last Wednesday, with a social party in the evening, was well attended.

## BREADS & ROLLS

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### CRANBERRY BREAD

Peggy Strong

½ C. butter or margarine	½ tsp. salt
1 C. sugar	⅓ C. orange juice
2 eggs	1 C. chopped apples
1 tsp. vanilla	1 C. cranberry sauce
2 C. flour	⅓ C. chopped walnuts
1 tsp. baking soda	

Cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. Combine flour, baking soda and salt. Add dry ingredients alternately with orange juice to egg mixture, beating just until blended. Fold in apples, cranberry sauce and walnuts. Turn into greased and floured 9x5" loaf pan and bake at 350° for 55 minutes or until loaf tests done when wood pick inserted in center comes out clean. Makes 1 loaf.

### CRANBERRY BREAD

In Memory of Marion Oelberg  
Submitted by Joyce and Duane

2 C. cranberries, cut in ½	½ tsp. soda
3 oz. pecans or ¾ C.	1 tsp. salt
2 T. melted and cooled butter or margarine	1 egg, well beaten
2 C. flour	⅓ C. orange juice
1 C. plus 2 T. sugar	¼ C. water
1¾ tsp. baking powder	1 tsp. grated orange rind

Stir butter in liquids. Add dry ingredients to liquids. Bake in greased and floured bread pan at 350° for 50 minutes.

\*\*\*\*\*

1887: The Finch brothers have commensed their fine new house. Geo. Earle is the architect and supt. of building.

# BREADS & ROLLS

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## MY BEST GINGERBREAD

Malinda Jellings

½ C. lard	2½ C. sifted flour
½ C. sugar	1½ tsp. soda
1 egg	1 tsp. ginger
1 tsp. cinnamon	½ tsp. salt
½ tsp. cloves	1 C. hot water
1 C. molasses	

Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients, which have been sifted together. Add hot water last. Beat until smooth. The batter is soft, but makes a fine cake. Bake in a shallow pan in a moderate oven.

NOTE: Recipe from my Grandmother, Olivine Cousin's cookbook. Recipe as Grandma wrote it. Good old fashioned gingerbread.

## GINGERBREAD MIX

In Memory of Winnie (Stearns) Davis

8 C. sifted flour	2 T. ginger, less if you don't care for ginger
2¼ C. sugar	3 T. cinnamon
2¼ tsp. soda	1 tsp. cloves
2 T. baking powder	2¼ C. lard

Sift dry ingredients well and add shortening, cut in and mix like pie crust. Store mix in refrigerator, will keep 3 months. This will make 6 pans of gingerbread. For 1-8" pan of gingerbread, mix 1 beaten egg, ½ cup molasses and ½ cup boiling water together. Add 2 cups gingerbread mix. Beat until smooth. Bake 30 minutes in 350° oven.

## GRAHAM NUT BREAD

In Memory of Zella Strong

Submitted by lantha Staffenhagen, daughter

1 C. sour milk	½ C. white flour
1 egg, well beaten	1 tsp. soda
¾ C. sugar	3 T. melted fat
1 C. graham or whole wheat flour	

Mix all ingredients. Bake at 350° until toothpick comes out clean. Nuts, raisins or dates are optional.

# BREADS & ROLLS

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## MEXICAN CORN BREAD

Mrs. Don Landis

1 C. flour	1/2 C. oil
1 C. yellow cornmeal	1 C. chopped onions
1/4 C. sugar	1 C. grated cheese
4 tsp. baking powder	3 chopped "hot" peppers
1/2 tsp. salt	1/2 can cream style corn
2 eggs	3/4 C. milk

Mix as given. Bake in 9x13" pan in 425° oven 20 to 30 minutes or until brown.

## POPPY SEED BREAD

Mary Strong

1 pkg. butter brickle cake mix	4 eggs
1 pkg. instant coconut cream pudding mix	1/4 C. oil
1 C. water	1/4 C. poppy seed

Beat on medium speed. Bake at 350° for 40 minutes.

## POPPY SEED BREAD WITH ORANGE GLAZE

LeAnn Popenhagen

3 C. flour	<b>GLAZE:</b>
2 1/4 C. sugar	3/4 C. sugar
1 1/2 tsp. salt	1/4 C. orange juice
1 1/2 C. milk	1/2 tsp. vanilla
1 1/2 tsp. vanilla	1/2 tsp. almond extract
1 1/2 tsp. butter extract	1/2 tsp. butter extract
1 1/2 T. poppy seeds	
1 1/2 tsp. baking powder	
3 beaten eggs	
1 C. oil	
1 1/2 tsp. almond extract	

**BREAD:** Combine dry ingredients. Stir in liquids and mix well. Pour into 2 well greased loaf pans. Bake at 350° for 60 to 65 minutes. While bread is baking last 10 minutes prepare glaze.

**GLAZE:** Bring all glaze ingredients to rolling boil. Pour over bread immediately upon removing from oven. Cool 5 minutes before removing. Cool completely before cutting.

## BREADS & ROLLS

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### PUMPKIN BREAD

Mary Strong

3 $\frac{1}{3}$ C. flour	1 $\frac{1}{2}$ tsp. salt
2 tsp. baking soda	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 C. cooking oil	$\frac{2}{3}$ C. water
3 C. sugar	1-16 oz. can pumpkin

Mix oil, sugar, eggs and pumpkin. Add dry ingredients. Bake 1 hour at 350°. Use at least 4 small loaf pans. The bread can be served with sour cream, whipped cream, cream cheese, glazes or nuts.

### AUNT DOROTHY'S PUMPKIN BREAD

Roger White

3 $\frac{1}{2}$ C. sifted flour	3 C. sugar
2 tsp. soda	1 C. oil
1 $\frac{1}{2}$ tsp. salt	4 eggs
1 tsp. cinnamon	$\frac{2}{3}$ C. water
2 tsp. baking powder	2 C. pumpkin

Sift dry ingredients together. Mix well. Add cooking oil, eggs, water and pumpkin. Bake in 3 standard size bread pans. Sprinkle chopped nuts on top and press nuts down a little. Bake at 350° for 1 hour to 1 hour 10 minutes.

### RAISIN BREAD

Joan Martin

2 C. raisins	1 $\frac{1}{2}$ tsp. vanilla
2 C. water	3 C. flour
2 scant tsp. soda	Dash salt
2 beaten eggs	1 C. nuts
1 $\frac{1}{2}$ C. sugar	

Boil the raisins and water for 10 minutes. Remove from heat and stir in soda. Cool and mix in remaining ingredients. You can bake this bread in cans or bake in pans. As soon as you remove this from oven, wrap in foil. Leave on counter for about  $\frac{1}{2}$  an hour, then place in freezer. VERY GOOD. I'm always asked for this recipe, a good moist bread. If you use cans, be sure to grease and flour them. Bake at 300° for 35 minutes or until done.

## BREADS & ROLLS

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### RHUBARB BREAD

Mary Strong

1½ C. brown sugar	1 tsp. vanilla
⅔ C. oil	2½ C. flour
1 C. buttermilk	1½ C. rhubarb
1 tsp. soda	½ C. nuts
1 tsp. salt	

Mix above ingredients and put in 2 oiled 9x5" loaf pans. Top with 1 tablespoon butter worked into ½ cup white sugar and ½ teaspoon cinnamon. Bake 1 hour at 325°. Chill before slicing and keep in refrigerator.

### STRAWBERRY BREAD

Kaye Puffett

2-10 oz. pkgs. sliced frozen strawberries	1 tsp. baking soda
4 eggs, beaten	1 tsp. salt
1¼ C. vegetable oil	1 tsp. cinnamon
3 C. flour	1 C. sugar
	1¼ C. pecans, chopped

Butter and flour 2 bread (loaf) pans. Thaw strawberries and juice. Combine with eggs and oil. Mix well. In another bowl, mix flour, soda, salt, cinnamon and sugar together. Add strawberry mixture to flour mixture. Add pecans. Mix and pour into pans. Bake at 350° for 1 hour.

### VEGETABLE BREAD

Janell Bradley

2 cans country biscuits	¼ C. onion
1 stick margarine, melted	¼ C. celery, finely chopped
¼ C. bacon, fried and crumbled	¼ C. green pepper
¼ C. Parmesan cheese	

Cut biscuits into halves, dip in margarine. Put a layer in a ring mold (Bundt pan), then a layer of other ingredients, then biscuits, alternate with biscuits on top. Bake at 350° for 35 to 45 minutes. Serve hot!

# BREADS & ROLLS

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## ZUCCHINI BREAD

Craig Michelson

3 eggs	2 tsp. cinnamon
1 C. oil	3 C. flour
2 C. sugar	1 tsp. baking powder
2 C. shredded zucchini	1 tsp. baking soda
2 tsp. vanilla	1 tsp. salt

Beat eggs, oil and sugar. Add zucchini, vanilla and dry ingredients. Mix well. Pour into 2 greased loaf pans or 4 mini loaf pans. May add nuts. Bake at 350°.

## ZUCCHINI BREAD

Frances Popenhagen  
Lourene Stearns

3 eggs	3 C. flour
1 C. oil	½ tsp. salt
2 to 2¼ C. sugar	2 to 3 tsp. cinnamon
1 to 1½ tsp. vanilla	1 C. chopped nuts
2 C. grated raw zucchini	1 to 1½ tsp. baking soda

Beat eggs. Beat in sugar, oil, vanilla and zucchini. Add flour, salt, cinnamon and soda. Blend well. Stir in nuts. Pour into pans and bake at 350° for 1 to 1¼ hours. Yield: 2 loaves. If you use small loaf pans, adjust your baking time, will take less.

## ROLLS

### BUNS

Gloria (David) Briggs

1¾ C. potato water	⅔ C. Crisco
2 pkgs. dry yeast	2 eggs
¾ C. sugar	Flour
1 tsp. salt	

Mix yeast with ¼ cup warm potato water. Set aside. Add sugar, salt and Crisco to balance of warm potato water. Add yeast mixture, beaten eggs and enough flour to make a soft dough. Knead well. Let rise to double. Knead down. Let rise 3 times and knead down. The fourth time, make buns. Let rise 3 hours. Bake 20 minutes at 350°.

# BREADS & ROLLS

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## BUNS

Ruby Ostrander

1 cake yeast  
1 qt. water and milk  
 $\frac{2}{3}$  C. sugar  
 $\frac{1}{2}$  C. lard  
1 egg  
1 heaping tsp. salt  
Flour to make soft dough

Combine yeast and warm liquid, stir to dissolve. Add rest of ingredients, mixing as usual for bread. Let raise, covered, then make into buns. Let raise 4 hours. Bake 350° until golden brown.

## STICKIE QUICKIE BUNS

Stacie Baumler

$1\frac{1}{2}$  C. flour  
2 pkgs. dry granular yeast  
 $\frac{3}{4}$  C. milk  
 $\frac{1}{2}$  C. water  
 $\frac{1}{4}$  C. butter  
 $\frac{1}{4}$  C. sugar  
1 tsp. salt  
1 egg  
 $1\frac{3}{4}$  C. flour

TOPPING:  
 $\frac{3}{4}$  C. butter  
1 C. brown sugar  
1 tsp. cinnamon  
 $\frac{3}{4}$  C. nuts, chopped  
1 T. corn syrup  
1 T. water

In a large mixing bowl, combine  $1\frac{1}{2}$  cup flour and yeast. Heat the milk, water, butter, sugar and salt until warm. Pour into yeast mixture. Add egg; beat on high speed of mixer for 3 minutes. By hand, stir in  $1\frac{3}{4}$  cup flour. Cover and let rise for 30 minutes. While dough is rising, combine the topping ingredients in a saucepan and heat until melted. Pour the topping in to 9x13" baking pan. Stir down batter and drop by teaspoons on the topping. Bake at 375° for 15 minutes. Cool for 1 minute, cover with cookie sheet and carefully invert to remove from pan. Yield: 24 buns.

NOTE: This recipe may be prepared the night before if covered and refrigerated. Next morning, remove from refrigerator before preheating the oven. Bake as directed.

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1887: Joe Lewis is overhauling his residence and rigging it up in cosy shape for some special purpose.

## BREADS & ROLLS

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### OVERNIGHT BUNS

Mabel Chase

1/2 C. warm water	2 cakes yeast
1/2 C. sugar	1 scant T. salt
2 eggs	1/2 tsp. baking powder
1/2 C. oil	1/2 tsp. soda
7 3/4 C. flour	2 C. more warm water

Put yeast and 1/2 cup warm water together and let set awhile. Then mix all ingredients together then knead. Let rest 5 minutes and knead more. Cover real good and put in refrigerator overnight or 3 or 4 days. Take out what you want and put rest back in refrigerator. Will keep a week. Bake at 375° for 20 minutes.

### BREAKFAST ROLLS

Lucile Kelly

2 pkgs. dry yeast	1 C. cold water
1/4 to 1/2 C. warm water	2 eggs
1 tsp. sugar	2 C. flour
1/3 C. sugar	1 C. butter, softened
1/8 tsp. salt	

Mix yeast, warm water and sugar. Set aside. Mix remaining ingredients, except butter. Add yeast to dough, plus 2 1/2 cups flour. Chill dough 15 minutes. Roll out to 1/2" thick. Use 1/3 cup butter. Fold over into thirds both ways. Chill dough 15 minutes. Do this 3 times until 1 cup butter is all gone. Bake. Frost with powdered sugar frosting.

### CLOVERLEAF ROLLS

Mary F. Oelberg

1/2 C. warm water	1 tsp. salt
2 pkgs. yeast	1/3 C. shortening
3/4 C. lukewarm milk	2 eggs
1/4 C. sugar	4 1/2 to 5 C. flour, sifted

Soak yeast in warm water 5 minutes. Pour milk over sugar and salt in bowl. Stir to dissolve. Add shortening, eggs, 1 cup flour and softened yeast. Beat until smooth. Add remaining flour to make a soft dough. Turn out on floured board and knead until dough is smooth and elastic, 5 to 10 minutes. Place in greased bowl and let rise until doubled, 1 to 1 1/2 hours. Shape pieces of dough into balls and place 3 in each greased muffin cup. Brush with melted butter and let rise until light, 20 to 30 minutes. Bake at 375° for 12 to 15 minutes. Yield: 2 dozen rolls.

# BREADS & ROLLS

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## DILL ROLLS

Iola (Feller) Stannard

1 loaf frozen bread dough  
1/3 to 1/2 C. melted butter or  
margarine

1 tsp. dill weed  
1/8 tsp. garlic salt or fresh grated garlic

Defrost dough until it can be sliced into 16 slices. Combine butter and herbs. Dip slices in mixture. Arrange dipped side down like pinwheel in 9 or 10" pie pan. Pour any remaining mixture over the overlapping slices. Let rise until double in bulk. Bake at 350° until brown, 25 to 30 minutes. Have kids? Bake two!!

## TENDER CRUST DINNER ROLLS

Delores Wickham

1 pkg. dry yeast  
1/4 C. warm water, not hot  
1/4 C. sugar  
1/4 tsp. salt

1/4 C. butter  
3/4 C. milk  
Approx. 3 1/2 C. flour

Dissolve yeast in warm water. Scald milk and cool. Add butter, sugar and salt. Add 1 cup flour and the yeast. Add rest of flour, about 2 1/2 cups. Knead and let rise. Make into rolls and let rise. Bake at 425° for 8 to 10 minutes.

## PECAN ROLLS

Bernice Bonjour

1/2 C. scalded milk  
3/4 C. butter  
1/2 C. sugar  
1 pkg. dry yeast  
2 beaten eggs

1 1/4 C. sour cream  
1 1/2 tsp. salt  
5 1/2 C. sifted flour  
1 C. brown sugar  
1/2 C. chopped pecans

Combine scalded milk, butter and sugar. Cool to lukewarm. Soften yeast in mixture. Add beaten eggs, salt, flour and 1 cup of the sour cream. Mix well. Let rise until double. Punch down and put in refrigerator overnight. Next morning, let dough come to room temperature. Roll into a rectangle 12x20x1/4". Spread top with remaining 1/4 cup sour cream, brown sugar and pecans. Roll like jellyroll, slice into 3/4" slices. Line each muffin cup with 1 teaspoon butter, 1 teaspoon brown sugar and whole nut pieces. Lay a slice of dough in each cup. Bake at 350° for 15 to 20 minutes. Makes 36.

# BREADS & ROLLS

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## REFRIGERATOR ROLLS

El Marie Gage

2 pkgs. active dry yeast or 2 cakes compressed yeast	$\frac{2}{3}$ C. melted shortening
1 C. water (110°)	$\frac{3}{4}$ C. sugar
1 tsp. sugar	4 tsp. salt
2 C. scalded milk	2 beaten eggs
	10 to 11 C. flour

Soften yeast in warm water. Add 1 teaspoon sugar. Add milk, shortening,  $\frac{3}{4}$  cup sugar and salt. Add eggs. Beat well. Add flour to make soft dough. Let stand 10 minutes. Knead on lightly floured surface until smooth and elastic. Place in greased bowl, turning once to grease surface. Cover and store in refrigerator. Shape rolls about 2 hours before serving. Let rise until double in bulk. Bake in 425° oven to 15 to 20 minutes. Punch down unused dough and return to refrigerator. Makes 4 to 5 dozen medium rolls.

## SWEET ROLLS

Lois Bellis (Shepard)

1½ C. lukewarm milk	2 tsp. salt
2 pkgs. dry yeast	2 eggs
½ C. lukewarm water	½ C. soft shortening
½ C. sugar	7 to 7½ C. flour

Dissolve yeast in lukewarm water. Add to lukewarm milk. Mix ½ of flour and the remaining ingredients. Stir until smooth. Add enough of remaining flour to make a soft dough. Keep dough as soft as possible. Put dough in greased bowl and let rise until double in size, about 1 hour. This dough can be used for cinnamon rolls, cloverleaf rolls or dinner rolls. For dinner rolls, cut into 1" slices and place in muffin tins.

FOR CINNAMON ROLLS: Roll out dough. Spread with butter. Sprinkle with cinnamon and sugar. Roll up and slice. Bake until done, about 20 minutes in a 350° oven.

## SOFT BREAD STICKS

Charlotte (Dickinson) Perry

¼ C. butter	1 tsp. garlic salt
2 tsp. sugar	1¼ C. flour
$\frac{2}{3}$ C. milk	2 tsp. baking powder

Heat oven to 450°. In a cake pan melt butter. Mix remaining ingredients in a bowl. Turn out on floured board; knead or flip 10 times lightly. Roll in  $\frac{1}{8}$ " thick rectangle and cut in narrow strips. Roll strips in melted butter in cake pan (garlic salt may be added to melted butter). Bake 20 minutes.

## BREADS & ROLLS

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### COFFEE CAKES

#### APPLE COFFEE CAKE

Charlotte (Dickinson) Perry

1 C. white sugar  
1 C. brown sugar, packed  
 $\frac{2}{3}$  C. sour milk  
2 T. vinegar, added to milk to make  
sour milk  
2 egg  
 $2\frac{1}{2}$  C. flour  
2 tsp. soda, put in milk  
2 T. cinnamon  
 $\frac{1}{2}$  tsp. salt  
1 can apple pie filling

TOPPING:  
 $\frac{1}{4}$  C. white sugar  
 $\frac{1}{4}$  C. brown sugar  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{2}$  C. nuts, opt.

Mix ingredients as for cake. Add pie filling last. Spread in a 9x13" pan. Sprinkle topping over batter and bake at 350° for 40 to 50 minutes. While still warm, pour  $\frac{1}{2}$  cup melted butter over the top.

#### FRESH APPLE COFFEE CAKE

Cynthia (Jones) Lantz

1 C. sifted flour  
 $1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 well-beaten egg  
 $\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  C. milk  
2 T. melted butter  
1 or more apples

TOPPING:  
2 tsp. cinnamon  
 $\frac{1}{4}$  C. sugar  
1 T. melted butter

Sift flour, baking powder and salt together into mixing bowl. Blend beaten egg, sugar and milk; then mix in melted butter and add to dry ingredients. Pour all at once into well greased 8" round cake pan. Slice apples over the batter; sprinkle with topping. Bake at 370° for 20 to 25 minutes.

TOPPING: Mix ingredients together. Double the recipe for 9x12" cake pan.

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1887: M.C. Payne of West Union, was here this week talking hoop pole business.

## BREADS & ROLLS

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### COFFEE CAKE

Frances Wood

1 stick butter  
1 C. sugar  
2 C. flour  
1 tsp. baking powder  
2 eggs  
1 C. sour cream  
1 tsp. soda  
 $\frac{1}{4}$  tsp. salt  
1 tsp. vanilla

#### CINNAMON SUGAR MIXTURE:

$\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  C. nuts  
1 tsp. cinnamon  
1 tsp. vanilla

Cream butter and sugar thoroughly. Add eggs and vanilla and beat well. Mix flour, baking powder and salt. Stir soda in sour cream and add alternately with flour mixture.

CINNAMON SUGAR MIXTURE: Mix together. Pour  $\frac{1}{2}$  batter in greased pan. Sprinkle with  $\frac{1}{2}$  cinnamon sugar mixture. Add rest of batter and sprinkle top with rest of cinnamon sugar mixture. Bake at 350° for 45 minutes.

### BITS O'BRICKLE COFFEE CAKE

Helen Shepard

1 stick oleo  
1 C. brown sugar  
 $\frac{1}{2}$  C. white sugar  
2 C. flour  
1 C. sour cream

1 tsp. soda  
1 egg  
1 tsp. vanilla  
1 C. Bits-O-Brickle  
 $\frac{1}{4}$  C. chopped nuts

Mix first 4 ingredients. Remove  $\frac{1}{2}$  cup of mixture for topping. Set aside. To the remainder, add sour cream, soda, egg, vanilla and  $\frac{1}{2}$  cup brickle bits. Pour into greased 9x13" pan. To the topping mixture, add  $\frac{1}{2}$  cup Bits-O-Brickle and  $\frac{1}{4}$  cup chopped nuts. Add topping to cake. Bake 30 minutes or until done at 350°.

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November 4, 1887: Finch Bros. unloaded a car of lumber here last week for their new house.

# BREADS & ROLLS

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## BLUEBERRY COFFEE CAKE SUPREME

Deb (Gage) Blockhus

1 pkg. blueberry muffin mix  
½ C. sour cream  
¼ C. milk  
1 egg

STREUSEL:  
½ C. brown sugar  
⅓ C. flour  
½ tsp. cinnamon  
¼ C. butter or oleo

Drain and rinse blueberries. Mix sour cream and egg. Stir in milk gradually. Stir in muffin mix until moistened. Spread ½ of batter in greased 8x8" pan. Spread with ½ the streusel. Spread remaining batter over. Sprinkle with blueberries. Sprinkle with remaining streusel. Bake at 400° for 30 to 35 minutes.

## CHERRY SQUARES

Charlatte (Kuhens) Glen

1 pkg. dry yeast  
½ C. lukewarm water  
4 C. flour  
2 sticks margarine

1 T. sugar  
⅔ C. warm milk  
2 cans cherry pie filling

Dissolve yeast in water and sugar. Mix flour and oleo until crumbly. Add yeast mixture, cooled milk and sugar. Roll thin and put ½ on cookie sheet with sides turned up. Cover with cherry pie filling. Put other ½ dough on top. Press edges. Cut slits on top. Bake 30 minutes at 350°. Cool and frost with powdered sugar icing.

## COFFEE CAKE DELUXE

Wilma (Adams) Bunn

2 C. flour  
1 tsp. cinnamon  
1 C. sugar  
⅔ C. margarine  
1 C. buttermilk  
½ tsp. salt  
3 tsp. baking powder  
½ C. brown sugar  
2 beaten eggs

TOPPING:  
½ C. brown sugar  
½ tsp. cinnamon  
½ C. nuts  
¼ tsp. nutmeg'

Sift together flour, cinnamon, salt and baking powder into mixing bowl and add sugars. Cut in margarine. Add eggs and buttermilk. Stir only until blended. Pour into a greased and floured 9x12" cake pan. Cover with topping before baking. Bake at 350° for 30 minutes.

## BREADS & ROLLS

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### GREAT COFFEE CAKE

Karen Michaelson

2 C. flour	1 sm. box instant butter pecan pudding
1 C. sugar	1 sm. box instant French vanilla pudding
½ tsp. salt, can omit	¾ C. vegetable oil
2 tsp. baking powder	1 C. water
1 tsp. vanilla	4 eggs

Mix above ingredients together. In another bowl, combine 1½ cups brown sugar, ½ teaspoon cinnamon and ½ cup nuts, if desired. Layer cake and topping in 9x13" greased pan. Cut through batter to swirl. Bake at 350° for approximately 45 minutes.

### JEWISH COFFEE CAKE

Jane Heiny Smith (Keig)

2 C. sugar	3 C. flour
1 stick oleo	2 tsp. baking powder
4 eggs, separated	1 tsp. vanilla
1 C. milk	Sugar and cinnamon

Cream shortening and sugar. Add egg yolks. Cream. Add flour, baking powder and milk alternately. Add vanilla. Fold in stiffly beaten egg whites. Pour into ungreased tube or bundt pan. Dot with oleo. Sprinkle with sugar and cinnamon. Bake at 350° for 1 hour. Don't invert pan. Cool 1 hour and remove.

### POPPY SEED COFFEE CAKE

Cynthia (Jones) Lantz

1 yellow cake mix	½ C. oil
1 pkg. vanilla instant pudding	1 C. hot water
4 eggs	¼ C. poppy seeds

Mix all ingredients. Bake at 350° for 50 minutes until done. Can use a greased tube pan, bundt pan or 2 loaf pans.

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November 4, 1887: Shipments of butter and eggs are sent from our station every week now.

## BREADS & ROLLS

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### QUICK COFFEE CAKE

Ona (Landis) Lamphier

1 box white cake mix  
1 can cherry pie filling  
4 eggs

Brown sugar  
Cinnamon

Mix dry cake mix, cherry pie filling and beaten eggs altogether. Pour into greased 9x13" cake pan. Sprinkle brown sugar and cinnamon over top. Bake at 350° for 25 minutes or until done when checked with a toothpick.

### DONUTS

#### DOUGHNUTS

Mrs. Robert Martin

The following recipe, in rhyme, is from a old Larkin Housewives cookbook, published in 1915. The book is owned by Nora Martin, West Union. The recipe was contributed by Belle Martin Thorpe Ocker, West Union. The recipes were contributed by women from all over the United States.

1 cup sugar, 1 cup milk  
2 eggs beaten fine as silk.  
A little nutmeg (lemon will do)  
Of baking powder, tsp. 2.  
Lightly stir the flour in,  
Roll on pie board-not too thin;  
Cut in diamonds, twists or rings  
Then drop with care, the doughy things  
Into fat that briskly swells  
Evenly the spongy cells.  
Roll in sugar, lay to cool.  
Always use this simple rule.

#### GRANDPA'S BISQUICK BREADNUTS

Jeanne Stannard

1 C. Bisquick  
1 egg

½ C. milk

Cut each bread slice into 9 little pieces. Dip in batter and drop into hot oil.  
Earl and Lola shared this recipe with us during a visit to California. We couldn't get enough of the little breadnuts.

## BREADS & ROLLS

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### AUNT MATE EVERETTS DOUGHNUTS

Manetta Keefer

4 eggs  
1 C. sugar  
1 C. milk  
Salt and nutmeg  
5 tsp. baking powder or 3 tsp. or baking powder and 1 scant tsp. soda  
5 C. flour  
4 T. melted fat  
Vanilla

Mix as cake batter. Drop into 385° oil or fat. Roll in sugar.

### POTATO DOUGHNUTS

Shirley Kleinlein

3 C. mashed potatoes  
3 eggs, slightly beaten  
2 tsp. vanilla  
5 C. flour  
1 tsp. soda  
1 tsp. nutmeg  
2 C. sugar  
3 T. melted butter  
1 C. milk  
1 tsp. salt  
2 tsp. baking powder

Mix potatoes and sugar real good with mixer. Mix liquids together and mix dry ingredients together separately. Alternate flour mixture and egg mixture and put into potato mixture. Refrigerate  $\frac{1}{2}$  to 1 hour before rolling out. Roll to  $\frac{1}{2}$ " thick. Cut with doughnut cutter. Fry in hot oil 2 minutes to light brown.

### QUICK DONUTS

In Memory of Earl Stannard  
Submitted by Lola (Feller) Stannard

1 C. Bisquick  
 $\frac{1}{2}$  C. milk  
1 egg

Cut slices of white bread into 9 cubes. Dip in mixture and fry in deep fat. Drain and sugar.

## BREADS & ROLLS

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### BISCUITS & MUFFINS

#### ANGEL BISCUITS

Ann Marie Dickinson

5 C. flour	1 pkg. or 1 T. dry yeast
¼ C. sugar	2 T. warm water
1 T. baking powder	1 C. shortening
1 tsp. baking soda	2 C. buttermilk
1 tsp. salt	

Dissolve yeast in water. Combine dry ingredients. Cut in shortening until mix is consistency of coarse meal. Stir in yeast and buttermilk. Mix well. Turn dough out on a lightly floured board, roll into rectangle ¼" thick. Spread dough evenly with butter. Fold in ½ and cut into 2" squares or use biscuit cutter. Place on cookie sheet and bake 15 minutes at 400°. Makes 2 to 3 dozen.

#### GOOD APPLE NUT MUFFINS

Mary Ann Miller

1¼ C. flour	½ C. whole wheat flour
2 tsp. baking powder	½ tsp. soda
½ tsp. salt	½ tsp. cinnamon
½ C. butter	⅔ C. brown sugar, firmly packed
2 eggs	1 C. milk
1 C. peeled, cored and chopped apple	½ C. walnuts, chopped

Mix both flours, baking powder, soda, salt and cinnamon in large bowl. Cream butter and brown sugar with an electric mixer until fluffy. Beat in eggs to blend, then add milk. Stir milk mixture into flour mixture just until blended. Fold in apple and nuts. Spoon batter into paper lined muffin cups. Bake at 375° for 18 to 20 minutes. Yields 12 servings.

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November 4, 1887: The burning of the house and barn of Mrs. R. Talbot last Sunday night is shrouded in mystery.

## BREADS & ROLLS

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### APPLE RAISIN BRAN MUFFINS

Bev Strong

2 C. 100% Bran cereal	½ tsp. baking soda
1¼ C. skim milk	¼ C. melted margarine or other shortening
1 C. flour	¼ C. egg product or eggs
½ C. firmly packed brown sugar	1 sm. apple, cored and chopped
2 tsp. baking powder	½ C. raisins

Mix bran and milk; let stand 5 minutes. Blend together flour, sugar, baking powder and baking soda. Add margarine and egg to milk-bran mixture. Stir together flour mixture and bran mixture just to blend. Stir in apple and raisins. Spoon batter into 12 regular muffin cups. Bake at 400° for 18 to 20 minutes.

### APPLESAUCE OATMEAL MUFFINS

Helen (Stannard) Thewlis

½ C. (1 stick) margarine	1 tsp. baking powder
¾ C. light brown sugar	¼ tsp. soda
1 egg	¾ C. applesauce
1 C. flour, spooned in cup	1 C. quick oatmeal
½ tsp. cinnamon	½ C. nuts, chopped
¼ tsp. salt	½ C. raisins

Cream butter and sugar. Add egg and mix well. Sift dry ingredients and add alternately with applesauce. Add oats, raisins and nuts. Spoon into muffin cups, either well greased or lined with paper muffin cups. Bake at 350° for 25 minutes.

### BAKING POWDER BISCUITS

From Zella Strong's recipe box

2 C. sifted flour	2 T. sugar
4 tsp. baking powder	½ C. shortening
½ tsp. cream of tartar	1 egg
½ tsp. salt	⅔ C. milk

Sift dry ingredients together, add shortening and blend together until of corn meal consistency. Pour milk into flour, mix slowly. Add egg. Stir to stiff dough. Knead 5 times. Roll to ½" thick. Bake on aluminum sheet at 450° for 10 to 15 minutes.

## BREADS & ROLLS

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### BRAN MUFFINS

Fern Jones

15 oz. Raisin Bran flakes	4 eggs
5 C. flour	1 C. oil
5 tsp. soda	1 qt. buttermilk
2 tsp. salt	

Mix well by hand the bran flakes, flour, soda and salt. Make a well in the middle. Beat eggs; add oil. Pour into well and mix. Add buttermilk and mix well. Bake at 400° for 15 to 18 minutes. Batter keeps 6 to 8 weeks in refrigerator.

### BRAN MUFFINS

Inez White

2 C. bran	1 tsp. baking soda
1½ C. flour	1½ C. buttermilk or sweet milk plus 1 T.
½ tsp. salt	vinegar
½ C. brown sugar, packed	2 eggs
	½ C. oil

Mix dry ingredients. Make well in center and pour liquids into it. Mix only enough to mix dry ingredients. Fill paper covered muffin tins  $\frac{2}{3}$  full. Bake at high temperature (425°) for 10 to 15 minutes. If allowed to freeze the paper comes off easily.

### BEST EVER BRAN MUFFINS

Barbara Dickinson

1½ C. whole wheat flour	2 T. wheat germ
¼ C. brown sugar	⅓ C. chopped dates or raisins
1½ tsp. baking powder	½ tsp. baking soda
¼ tsp. salt	1½ C. All-Bran or Bran-Buds
1½ C. buttermilk	1 egg
2 T. corn oil	Grated rind of 1 orange

Mix together the flour, wheat germ, baking powder, soda, salt and dates in a bowl; set aside. In large mixing bowl, stir the All-Bran and buttermilk together; let stand about 2 minutes. Beat in the egg and 2 tablespoons corn oil; add the grated orange peel. Add the dry ingredients to the All-Bran mixture, stirring only until moistened. Batter is thick and rather stiff. Fill greased or lined muffin cups  $\frac{2}{3}$  to  $\frac{3}{4}$  full. Bake at 400° for 25 minutes or until golden brown. Serve warm. Makes 12 to 16 muffins.

## BREADS & ROLLS

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### LOW FAT CARROT RAISIN MUFFINS

Susan (Jones) Yarrington

1½ C. all-purpose flour	¼ C. finely shredded carrot
½ C. whole wheat flour	¼ C. raisins
½ C. sugar	2 T. light corn syrup
2 tsp. baking powder	1 tsp. vanilla
½ tsp. ground ginger	Non-stick spray
2 beaten eggs	¼ C. finely chopped walnuts
8 oz. can crushed pineapple, juice pack	

In a large mixing bowl, stir together the all-purpose flour, whole wheat flour, sugar, baking powder, cinnamon and ginger. Make a well in the center and set aside. In a small mixing bowl stir together the eggs, undrained pineapple, carrot, raisins, corn syrup and vanilla. Add all at once to the flour mixture. Stir just until moistened. Spray 12 standard muffin cups with non-stick spray, or use paper liners. Divide the batter evenly. Sprinkle with nuts. Bake at 400° about 20 minutes or until done. Per muffin: 162 calories, 3 grams fat, 36 mg. cholesterol.

### GRANDMA LIZZIE'S 40 DAY MUFFINS

Charlotte (Dickinson) Perry

2 C. oatmeal	4 eggs, well beaten
2 C. All-Bran cereal	1 qt. buttermilk
2 C. bite-size shredded wheat	5 C. flour
2½ C. boiling water	5 tsp. soda
2¼ C. sugar	1 T. salt
1 C. margarine	

Crumble the cereals and cover with boiling water. Mix and cool. Cream together the sugar, margarine and eggs. Add to cereals and mix thoroughly. Add the buttermilk, flour, soda and salt, mix well. Put in covered container and keep in refrigerator. Bake as desired for 20 to 25 minutes in 350° oven. Will keep for 40 days.

\*\*\*\*\*

July 27, 1887: Our farmers have their harvesting and stacking nearly done. The oat crop is very light and the common conversation is chinch-bugs and the poor house.

## BREADS & ROLLS

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### YOGURT MUFFINS

Nancy (Dickinson) Hughes

1½ C. flour	¾ C. sugar
2 tsp. baking powder	1 tsp. soda
½ tsp. salt	⅔ C. skim milk
⅔ C. plain nonfat or lowfat yogurt (vanilla flavor works also)	½ C. fruit of choice, mashed banana, grated apples, blueberries, etc.

In a large mixing bowl, combine dry ingredients. Gently stir in yogurt and milk, blending just until dry ingredients are moistened. Fold in fruit. Spray muffin cups with Pam and fill ¾ full. Bake at 400° for 18 minutes or until well browned. Makes approximately 12 muffins.

### PANCAKES & WAFFLES

#### STUFFED FRENCH TOAST

Mary Strong

12 slices bread, cubed	⅓ to ½ C. maple syrup
8 oz. pkg. cream cheese, cubed	1 to 1½ C. milk
6 to 10 eggs	

Place ½ bread on bottom of heavily greased 9x13" pan. Put on cubed cream cheese. Put on remaining bread. Mix eggs, syrup and milk. Pour over top. Refrigerate overnight. Bake at 375° for 45 minutes. Serve warm with syrup and powdered sugar.

#### PANCAKES

In Memory of Mary E. Oelberg

2 C. flour	1 beaten egg
2 T. sugar	2 T. melted butter
4 tsp. baking powder	1¾ C. milk
1 tsp. salt	

Sift dry ingredients together. Add egg, butter and milk. Bake on ungreased griddle. Can double recipe.

\*\*\*\*\*

July 27, 1887: Mrs. T.R. Parker is reported quite ill, but is slowly improving under the skillful care of Dr. Parker.

## BREADS & ROLLS

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### SPICE APPLE PANCAKES WITH CIDER SAUCE

Ann Marie Dickinson

#### PANCAKES:

2 C. Bisquick mix  
½ tsp. cinnamon  
1⅓ C. milk  
¾ C. grated apple  
1 egg

#### CIDER SAUCE:

1 C. sugar  
2 T. cornstarch  
¼ tsp. cinnamon and nutmeg  
2 C. apple cider  
2 T. lemon juice  
¼ C. butter or oleo

**PANCAKES:** Beat Bisquick, cinnamon, egg and milk with rotary mixer until smooth. Stir in apple. Grease griddle if necessary. Pour batter by ¼ cupfuls onto griddle. Bake until bubbles appear; turn, bake until golden brown. Serve warm with cider sauce. Makes 18 pancakes.

**CIDER SAUCE:** In saucepan mix sugar, cornstarch, cinnamon and nutmeg. Stir in apple cider and lemon juice. Cook stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Remove from heat, stir in butter. Serve. Makes 2½ cups.

### CORNMEAL MOUNTAIN BUTTERMILK PANCAKES WITH BOYSENBERRY TOPPING

Barbara Dickinson

#### PANCAKES:

1 egg or ¼ C. Eggbeaters or 2 egg whites  
1 T. molasses  
1½ tsp. baking powder  
2 T. corn oil  
½ tsp. baking soda  
1 C. whole wheat flour  
1½ C. buttermilk  
½ tsp. salt  
½ C. cornmeal, stone ground

#### BOYSENBERRY TOPPING:

2-12 oz. pkgs. frozen boysenberries  
½ tsp. grated orange or lemon rind  
¼ C. sugar  
1½ T. cornstarch

**PANCAKES:** Stir together dry ingredients, mix well. Beat together the egg, molasses and oil. Add to dry ingredients, stir just to blend. Cook on moderately hot greased griddle (400°).

**BOYSENBERRY TOPPING:** Put frozen berries in saucepan over very low heat. Liquid in berries will begin to melt. Combine sugar and cornstarch; add to berries and stir to mix. Continue stirring until sauce just simmer and liquid is thickened and clear. Makes 4 cups.

## BREADS & ROLLS

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### EIERDATCH PANCAKES

In Memory of Grandma Amelia Strong

Art always talks about Grandma Amelia Strong's pancakes. The idea was to stretch food as far as possible, so these are very thin.

3 eggs beaten (I would use Egg  
Beaters!)  
2 C. milk (I would use skim milk!)

1 C. flour (I would find some kind of  
substitute!)  
½ tsp. salt (sea salt!)

Pour on greased griddle. Turn only once (and mine would taste terrible!).

### OATMEAL PANCAKES

Fern Popenhagen

1 C. quick oatmeal  
2 eggs  
1 tsp. baking powder  
1 tsp. sugar

1½ C. sour milk or buttermilk  
½ C. flour  
1 tsp. soda  
½ tsp. salt

Mix all ingredients together at 1 time. If you don't have sour milk, add about 1 teaspoon vinegar to sweet milk. Will serve the purpose.

### SWEDISH PANCAKES

Mrs. Don Landis

4 eggs  
4 tsp. sugar  
¼ tsp. melted butter

½ C. flour  
1 C. milk

Beat eggs, then mix rest of ingredients together and add to the eggs. The batter will be thin. Tilt the skillet so the batter will spread. About 2 tablespoons of batter to a pancake.

\*\*\*\*\*

April 26, 1889: Geo. Earle has the mill now in running order. George Earle has the job of planking the bridge, and it needs it too.

## BREADS & ROLLS

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### WAFFLES

In Memory of Marion Oelberg  
Submitted by Joyce and Duane

1½ C. flour	4 T. melted fat
1 tsp. salt	1½ C. milk
3 tsp. baking powder	2 egg yolks
1 to 2 T. sugar	

Mix flour, salt, baking powder, sugar and melted fat as for pie crust. Add milk and egg yolks. Fold in beaten egg whites. Cook until done on waffle iron.

### RUBY'S WAFFLES

Iola (Feller) Stannard

2 C. Bisquick	1 egg
½ C. oil	1½ C. club soda

Lite as air.

\*\*\*\*\*

April 26, 1889: Norman Henry has moved to his new home.

# Cakes

# Frostings

**APPLE CAKE** In Memory of Leta (Stephens) Kuhnen  
2 C. sugar  
1/2 C. margarine or butter  
2 eggs  
2 C. flour  
1 tsp. soda  
1/4 tsp. nutmeg  
1 tsp. cinnamon  
1/4 tsp. salt  
4 C. dried, red pippin, chopped  
apples

Mix sugar and margarine. Add 1 egg and 1/2 cup flour. Then, fork, nutmeg, cinnamon and salt. Add apples last and beat in well. Bake at 350° about 1 hour in 8x12" pan.

**FROSTING** See ingredients for 2 cups. Then add 1 cup margarine and 1 cup coconut. Beat until smooth.

**RAVIOLE** Charlotte (Kuhena) Glow  
2 C. flour  
1/2 C. butter  
2 eggs  
1 C. sour cream  
1 tsp. salt  
4 C. unseasoned macaroni  
1/2 tsp. nutmeg  
1 tsp. soda  
1/2 tsp. salt

Roll out 1/16" thick. Place 1/2 tsp. macaroni in center. Roll up and seal. Fry in oil until golden brown. Drain on paper towels. Serve with tomato sauce.



# CAKES & FROSTINGS

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## CAKES

### APPLE CAKE

In Memory of Lottie (Stephens) Kuhens

2 C. sugar  
½ C. margarine or butter  
2 eggs  
2 C. flour  
1 tsp. soda  
½ tsp. nutmeg  
1 tsp. cinnamon  
½ tsp. salt  
4 C. diced, not peeled, chopped  
apples

FROSTING:  
1 C. brown sugar  
6 T. butter or margarine  
4 T. milk

Mix sugar and margarine. Add and beat eggs, flour, soda, nutmeg, cinnamon and salt. Add apples last and beat in well. Bake at 350° about 1 hour or until done in 9x13" pan.

FROSTING: Boil ingredients for 1 minute, then add 1 cup nutmeats and 1 cup coconut. Frost when you take cake from the oven.

### RAW APPLE CAKE

Charlotte (Kuhens) Glew

2 C. sugar  
½ C. margarine or butter  
2 eggs  
2 C. flour  
1 tsp. cinnamon  
4 C. unpeeled, diced apples  
½ tsp. nutmeg  
1 tsp. soda  
½ tsp. salt

FROSTING:  
1 C. brown sugar  
6 T. butter  
4 T. milk  
1 C. chopped nuts  
1 C. coconut

Mix cake ingredients, adding apples last and beat well. Bake in 9x13" pan at 350° for 1 hour. FROSTING: Mix brown sugar, butter and milk. Boil 1 minute and add chopped nuts and coconut and frost cake right out of oven.

NOTE: This recipe is one my Mom, Mrs. John (Lottie Stephens) Kuhens made alot when we were kids.

\*\*\*\*\*

April 26, 1889: Pilkington has straw hats and 100 pairs of overhalls that he is closing out way below regular price.

## CAKES & FROSTINGS

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### APPLESAUCE CAKE

Frances Davis

2 C. sugar	½ tsp. cinnamon
½ C. butter	½ tsp. cloves
1 egg	½ tsp. allspice
1½ C. applesauce	1 C. dates or raisins
2½ C. flour	1 C. nutmeats
1½ tsp. soda	½ C. cold water
1 tsp. salt	

Cream sugar, butter and egg. Add applesauce. Stir flour and spices together. Add all to mixture. Add dates or raisins, nutmeats and water. Put in greased 9x13" pan. Bake at 350° for 45 to 55 minutes.

### APPLESAUCE CAKE

Dorothy M. Thoman

1 C. sugar	¾ tsp. nutmeg
½ C. shortening	1 tsp. cinnamon
2 tsp. soda, dissolved in 3 T. vinegar	1½ C. applesauce
2½ C. flour	1 C. raisins
½ tsp. cloves	Nutmeats, if desired

Cream together sugar and shortening. Add soda dissolved in vinegar. Sift 3 times flour, cloves, nutmeg and cinnamon. Add to sugar-shortening mixture. Add applesauce, raisins and nutmeats if desired. Bake in 9x13" pan for a cake or jellyroll pan for bars. Drizzle a thin icing over top to make a lacy effect look.

NOTE: Aunt Mary Gephart's recipe back in 1915.

### SAUCY APPLE SWIRL BUNDT CAKE

Maxine (Fauser) Koehler

Grease a bundt pan then mix ¼ cup sugar and 1 tablespoon cinnamon. Use 1 tablespoon of this mixture to coat pan. Reserve remaining mixture for cake. Beat together 1 package yellow cake mix, 1⅔ cup applesauce and 3 whole eggs. Pour ½ batter into pan and sprinkle with sugar mixture. Then add remaining batter. Bake at 350° for 35 to 45 minutes. Cool 15 minutes in pan and invert on serving plate.

## CAKES & FROSTINGS

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### **JULIA STRONG'S APRICOT NECTAR CAKE**

From Zella Strong's Recipe Box

1 box yellow cake mix	Lemon juice, enough to make thin mixture of
¼ C. salad oil	sugar
½ C. confectioner's sugar	4 eggs
	1 C. apricot nectar

Mix cake mix, eggs, oil and apricot nectar. Beat well. Pour into greased tube pan. Bake at 350° until done, about 45 minutes. Remove from oven. While still in pan and hot, punch holes all in top of cake with fork. Pour sugar and lemon juice mixture over cake for glaze.

### **DIABETIC BANANA FRUIT LOAF CAKE**

In Memory of Ruth (Smith) Nordhus

1½ C. flour	<b>FROSTING:</b>
1 beaten egg	1 med. banana, mashed
2 tsp. baking powder	1 T. quick cooking tapioca
¼ tsp. salt	½ tsp. Sweet 10
½ C. mixed orange juice	⅛ tsp. salt
1½ T. salad oil	Few grains nutmeg
½ C. mashed bananas	1 egg
½ C. low calorie peach jam	½ C. skim milk
1 tsp. vanilla	
1½ T. Sweet 10	
¼ C. nuts	
¼ C. raisins	

Mix well. Put in 7x3x2" loaf pan greased with butter or oleo. Cover with foil. Set in shallow pan of hot water. Bake at 350° for 50 minutes or until done.

**FROSTING:** Combine in double boiler, cook, stirring until thick. Cake can be cut and frosting put between as layer cake.

\* \* \* \* \*

June 4, 1897: Were you at the rat killing bee? We had one. Our mill-dam is completed and now they are sawing and grinding.

# CAKES & FROSTINGS

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## BLUEBERRY BRUNCH CAKE

Iantha Staffenhagen

1 can blueberries in juice, reserve  
juice  
1 C. pancake mix

Enough liquid for the 1 C. mix as per pkg.  
directions

Grease a 10" skillet. Put in drained blueberries. Mix pancake mix with liquid, spread over blueberries. Bake at 350° for 15 to 18 minutes. Bring reserved juice to a boil, add 1 table-spoon of sugar and thicken with a mixture of cornstarch and water. Cut cake in wedges. Serve with a dollop of butter and thickened blueberry syrup.

## BUTTERNUT CAKE

Roberta Kuhens

1 C. sugar  
1 egg  
2 T. salad oil  
¼ tsp. salt  
1 C. sweet cream

1 tsp. vanilla  
1¾ C. sifted flour  
3 tsp. baking powder  
1 C. butternuts, chopped coarsely

Mix altogether sugar, egg, salad oil, salt, sweet cream and vanilla. Add flour, baking powder and butternuts. Bake at 350° in 9x13" pan.

## BUTTERSCOTCH MARBLE CAKE

Joyce (Oelberg) Figarola

1 yellow cake mix  
1 sm. pkg. instant butterscotch  
pudding mix  
1 C. water

½ C. oil  
4 eggs  
½ can Hershey's chocolate syrup

Combine cake mix, pudding mix, water and oil. Beat for 2 minutes or until smooth. Add eggs 1 at a time, beating well after each addition. Pour ⅔ of batter into well greased and floured tube pan. Mix remaining ⅓ batter with chocolate syrup. Pour evenly over butterscotch mixture. Bake 350° for 1 hour. Cool 25 minutes in pan. Remove and cool on rack. Sprinkle with powdered sugar when cool.

## CAKES & FROSTINGS

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### CARROT CAKE

Blanche Ashby

1 C. sugar  
¾ C. vegetable oil  
2 eggs  
1¼ C. flour  
1½ tsp. cinnamon  
1 tsp. baking soda  
½ tsp. salt  
1 tsp. vanilla  
1½ C. grated raw carrots  
½ C. raisins

### CREAM CHEESE FROSTING:

1 sm. pkg. (3 oz.) cream cheese, softened  
¼ C. margarine, softened  
1 tsp. vanilla  
2 C. sifted powdered sugar

Cream sugar, oil and eggs together until smooth. Combine dry ingredients and add to creamed mixture; mix well. Stir in vanilla, carrots and raisins. Pour into greased 9x13" pan. Bake in preheated 350° oven for 30 to 35 minutes. When cool, frost.

FROSTING: Beat cream cheese, margarine and vanilla together. Add powdered sugar and beat. Frost and sprinkle with chopped walnuts.

### CARROT CAKE

Marian Anderson

3 C. (¾ lb.) raw carrots, grate and  
cover  
2 C. sugar  
1½ C. Crisco oil  
4 eggs  
2¼ C. flour  
2 tsp. salt  
2 tsp. soda  
2 tsp. cinnamon  
1½ C. chopped walnuts

Combine sugar, oil and eggs in mixer and beat 2 minutes. Sift flour, salt, soda and cinnamon once and add. Beat 2 minutes. Add grated carrots and chopped walnuts. Bake in 9x13" pan at 300° for 1 hour. Test with a toothpick.

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June 4, 1897: C.H. Wilson got hurt a week ago Saturday with a stick of cord wood.

# CAKES & FROSTINGS

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## FROM SCRATCH CARROT CAKE

Lourene Stearns

2 C. flour  
2 C. sugar  
2 tsp. baking soda  
2 tsp. cinnamon  
3 C. grated carrots  
½ tsp. salt  
4 eggs, separated  
1 C. chopped walnuts  
1½ C. vegetable oil

### CREAM CHEESE FROSTING:

½ C. butter  
8 oz. cream cheese  
1 tsp. vanilla  
1 lb. powdered sugar

Mix together flour, sugar, soda, cinnamon and salt. Add oil and beaten egg yolks. Mix thoroughly. Add carrots and nuts and mix well. Beat egg whites until they form stiff peaks. Fold into cake mixture. Pour into a greased and floured 9x13" cake pan. Bake in preheated oven (350°) for 40 minutes.

FROSTING: Blend butter, cream cheese and vanilla until well mixed and smooth. Gradually add powdered sugar until frosting is smooth and fluffy. Frost cooled carrot cake.

## CHEERY CHERRY CREAM CHEESECAKE

Mrs. James Werhan

1-8 oz. pkg. cream cheese, softened  
1-15 oz. can sweetened condensed milk  
½ C. lemon juice  
1 tsp. vanilla  
1-9" graham cracker crumb crust  
1-21 oz. can cherry pie filling

Whip cream cheese until fluffy. Gradually add milk, continuing to beat until well blended. Add lemon juice and vanilla. Blend well. Pour filling into crust. Chill for 2 to 3 hours. Top with cherry pie filling.

\*\*\*\*\*

Lima, No Date: Charley Oelberg lost a valuable cow by falling on her head in the manger and she was unable to extricate herself and was dead when found.

## CAKES & FROSTINGS

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### CHOCOLATE CAKE

Leone (Anfinson) Popenhagen

2 C. flour	1½ C. sour cream
1½ C. sugar	1 tsp. vanilla
½ C. cocoa	2 tsp. soda
½ tsp. salt	½ C. boiling water
2 eggs	

Sift dry ingredients together. Add eggs, sour cream and vanilla. Beat all together. Fold in 2 teaspoons soda in ½ cup boiling water and add. Bake at 350°.

NOTE: Elizabeth Dickinson gave me this recipe at my bridal shower. This is our favorite chocolate cake recipe.

### DELICIOUS RED CHOCOLATE CAKE

In Memory of Marian (Oelberg) Adams

1¾ C. white sugar	1⅓ tsp. soda
½ C. shortening	1 tsp. vanilla
2½ C. cake flour	⅛ tsp. salt
½ C. cocoa	3 egg whites
1⅓ C. cold water	

Cream 1¼ cups sugar, shortening and 1 tablespoon hot water, until light. Blend the ½ cup cocoa with ⅓ cup of the cold water. Add to first mixture. Sift flour and soda 4 times, add alternately with 1 cup cold water and vanilla. Beat egg whites and salt until stiff. Add ½ cup sugar and fold into the batter. Bake in 13x9" pan, 35 minutes at 350°. This cake is moist, makes a large cake and does take extra dishes to wash. You will like it.

### HEAVENLY CHOCOLATE CAKE

Margaret (Solomon) Kephart

1 pkg. (2 layer size) chocolate cake mix	1⅓ C. water
½ C. unsweetened cocoa	1 C. Miracle Whip or Miracle Whip light dressing
3 eggs	

Heat oven to 350°. Stir cake mix and cocoa, add remaining ingredients. Beat at medium speed with electric mixer until blended. Pour into greased and floured 13x9" baking pan or 2-9" round cake pans. Bake 30 to 40 minutes or until toothpick inserted in center comes out clean. Cool and frost as desired. Makes 12 servings.

## CAKES & FROSTINGS

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### HER FAVORITE CHOCOLATE CAKE

In Memory of Nora Martin  
Submitted by Joan Martin

2 oz. unsweetened chocolate  
½ C. brown sugar  
½ C. cold water  
Yolk of 1 egg  
1 tsp. vanilla  
1 C. nutmeats

⅔ C. butter  
1 C. brown sugar  
2 beaten eggs  
1 tsp. soda, dissolved in ½ C. sour milk  
2 C. flour

Place in double boiler unsweetened chocolate, ½ cup brown sugar, cold water and egg yolk. Cook until thick, add vanilla and nutmeats. Set aside to cool. Cream butter, brown sugar and eggs. Dissolve soda in sour milk, add flour and fold in chocolate mixture. Bake at 350°. Can use layer or loaf pans. Cover with your favorite icing.

NOTE: From her 1916 Larkin cookbook.

### CHOCOLATE MAYO CAKE

Ruth (Dickinson) Pawelski

1 C. sugar  
2 C. flour  
4 T. cocoa  
2 tsp. soda

1 C. mayonnaise  
1 C. cold water  
1 tsp. vanilla

Sift dry ingredients together and add mayo, water and vanilla. Stir and beat 1 minute then pour in 8x12" pan. Bake 350° for 25 to 30 minutes.

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Lima, No Date: The roads around Lima are almost impassable. Everyday someone's team gets mired down in mud, and cream haulers and mail carriers have a hard time of it.

## CAKES & FROSTINGS

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### MOIST CHOCOLATE CAKE

Fern Jones

2 C. flour	1 C. vegetable oil
1 tsp. salt	1 C. milk
1 tsp. baking powder	2 eggs
2 tsp. baking soda	1 tsp. vanilla
$\frac{3}{4}$ C. unsweetened cocoa	1 C. coffee
2 C. sugar	

Sift dry ingredients into mixing bowl. Add oil, coffee and milk. Mix at medium speed for 2 minutes. Add eggs and vanilla. Beat 2 more minutes. Batter will be thin. Pour into 2 greased and floured 9" cake pans. Bake at 325° for 25 to 30 minutes. Cool cakes 15 minutes before removing from pans.

FAVORITE ICING: Combine 1 cup milk and 5 tablespoons flour in a saucepan. Cook until thick. Cover and refrigerate. In another bowl, beat  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup shortening, 1 cup sugar and 1 teaspoon vanilla until creamy. Add chilled milk and flour mixture and beat 10 minutes. Frost cakes.

### OLD-FASHIONED COCOA CAKE

Jean (Popenhagen) Seidel

$\frac{2}{3}$ C. oleo	1 $\frac{1}{4}$ tsp. baking soda
1 $\frac{2}{3}$ C. sugar	1 tsp. salt
3 eggs	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{2}$ tsp. vanilla	1 $\frac{1}{3}$ C. water
2 C. flour	$\frac{2}{3}$ C. cocoa

Beat oleo, sugar, eggs and vanilla for 3 minutes at high speed. Combine dry ingredients; add alternately with water to creamed mixture. Blend just until combined. Pour into greased 13x9" pan and bake at 350° for 40 to 45 minutes.

\*\*\*\*\*

Lima, No Date: Rev. Lusk was obliged to get a gentleman to take him around to his appointments again last Sunday as his horse is still crippled from the effects of an abscess from which it has been suffering. It seems as if the country minister should be excused from filling the appointments over such frightful roads.

## CAKES & FROSTINGS

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### COKE CAKE (MOIST AND GOOD)

Shirley Gilbert

1 stick oleo  
½ C. shortening  
3 T. cocoa  
1 C. coke  
1½ C. marshmallows  
2 C. sugar  
2 C. flour  
2 eggs  
1 tsp. soda  
½ C. buttermilk

#### ICING:

1 stick oleo  
3 T. cocoa  
6 T. coke  
2 C. (1 box) powdered sugar  
1 tsp. vanilla  
1 C. chopped nuts

Boil 1 stick oleo, ½ cup shortening, 3 tablespoons cocoa and 1 cup coke. Add marshmallows, sugar and flour. Mix in eggs, soda and buttermilk. Mix well and bake 35 minutes at 350°.

ICING: Bring to boil, oleo, cocoa and coke and add 1 box (2 cups) powdered sugar, 1 teaspoon vanilla and 1 cup nuts. Mix until smooth.

### CREME DE MENTHE CAKE

Mrs. James Werhan

White cake mix  
6 T. Creme De Menthe syrup

Carton Cool Whip  
2 T. Creme De Menthe syrup

Mix cake mix according to directions. Add 6 tablespoons syrup and bake. After cake has cooled frost with chocolate frosting. After frosting has set, top with carton of Cool Whip with 2 tablespoons syrup mixed in well. Keep refrigerated.

### DELICIOUS CAKE

Virginia (Mrs. Ed) Gage

1 butter pecan cake mix  
8 oz. jar caramel ice cream topping  
1 can condensed milk

8 oz. Cool Whip  
4 crushed Heath candy bars

Bake cake mix according to directions. While warm poke holes in with fork. Cool slightly and drizzle on top with caramel topping and over that condensed milk. Top with Cool Whip and sprinkle top with crushed candy bars. Yum-yum!

# CAKES & FROSTINGS

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## TRULY DIFFERENT CUPCAKES

Erma Jean Graf

3/4 C. chocolate chips	1 C. flour
2 sticks butter	1 3/4 C. sugar
1 1/2 C. broken pecans	4 eggs
1 tsp. vanilla	

Melt chocolate chips and butter; add nuts. In a bowl, combine flour, sugar, eggs and vanilla. Mix well, but do not beat. Add chocolate-nut mixture and stir carefully. Turn into baking cups that are set into muffin pans. These must be baked in paper cups! Bake at 325° for 35 minutes. Makes 18. Cool completely before serving. These are very good. I use egg beaters and cocoa instead of chips, and margarine instead of butter.

## DARK NUT CAKE

In Memory of Mrs. John (Bernice) Nydegger

1 C. ground raisins	1 C. brown sugar
1 tsp. soda	1 egg
1/2 C. butter	2 C. flour
1/2 C. chopped nut meats	1 tsp. vanilla
1 C. boiling water	

Grind raisins, add soda and pour boiling water over and leave stand to cool Cream butter and sugar, add raisin mixture, flour, nuts and 1 egg, beaten. Bake at 350° until done.

## MILDRED WILDER'S DEVIL'S FOOD CAKE

Mrs. Lester (Ike) Wilder

1 egg	1 C. sour milk with 1 tsp. soda in it
1/4 tsp. salt	1 tsp. vanilla
1 C. sugar	1 1/2 C. flour mixed with 3 T. cocoa
1/2 C. oleo or shortening	

Beat egg and add salt. Add sugar and oleo. Mix thoroughly. Add rest of ingredients. Bake at 350° for 30 minutes.

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March 18, 1898: Chas. Oelberg has a very successful rat trap. He succeeded in catching ninety-six in one week.

# CAKES & FROSTINGS

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## OLD-FASHIONED DEVIL'S FOOD CAKE

Ruth Earle

½ C. sifted cocoa	1 tsp. cinnamon
1 C. boiling water	1 tsp. soda
2 C. sugar	½ C. buttermilk
½ C. butter or oleo	1 tsp. vanilla
2 eggs	Dash salt
2 C. flour	

First place ½ cup sifted cocoa in bowl, pour 1 cup boiling water over cocoa, stirring in gradually. Let set and cool. Prepare the rest, cream butter (or oleo) and sugar. Add beaten eggs and mix well. Sift flour and cinnamon. Dissolve soda in buttermilk and add flour and buttermilk alternately. Mix well. Add salt and vanilla. Bake at 350° for 25 to 35 minutes, depending on size of pan.

NOTE: This recipe is in the Guttenberg cookbook and was Millie Solomon's recipe. She was John Solomon's (Jr.) wife. John (Jack) was school superintendent of our school, and a native of the Lima & Frog Hollow area. This recipe is over a 120 years old.

## EARTHQUAKE CAKE

Erma Jean Graf

1 C. coconut	1 C. pecans, chopped
1 German chocolate cake mix	1 stick of margarine, softened
1-8 oz. cream cheese	1 lb. powdered sugar

Place coconut and pecans in bottom of 9x13" greased pan. Mix cake according to directions. Pour over coconut and pecans. Blend together margarine, cream cheese and powdered sugar until fluffy. Drop by spoonfuls on top of cake batter. Bake in 350° oven for 45 minutes. Cake will be done even though it doesn't look done.

## FILLED CUPCAKES

In Memory of Mrs. Pete (Marion) Oelberg

Chocolate cake mix	1 egg
8 oz. cream cheese	6 oz. chocolate chips

Follow directions on box to prepare cake mix. Fill cupcakes ⅔ full. Beat egg into cream cheese. Add chocolate chips to cheese mixture. Put 1 or 2 teaspoons of the cheese mixture on top of the cupcake batter. Bake and frost. The cheese stays in center of cake.

# CAKES & FROSTINGS

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## FRUIT COCKTAIL CAKE

In Memory of Lois (Cousins) Hallock

1½ C. sugar  
2 eggs  
2 C. flour  
2 C. fruit cocktail and juice  
2 tsp. soda  
½ C. brown sugar  
½ C. chopped nuts

### SAUCE FOR TOPPING:

1½ C. sugar  
1 C. milk  
⅔ C. oleo or butter

Mix sugar, eggs, flour, fruit cocktail and juice and soda. Pour in greased pan. Sprinkle on top brown sugar and chopped nuts. Bake 30 to 40 minutes at 350°.

SAUCE: Bring ingredients to a boil, remove from heat and add 2 teaspoons vanilla. Pour over cake while sauce is hot.

## UNCOOKED FRUITCAKE

Avis Buchtela

Mix together in double boiler:

10 oz. marshmallows  
1 C. sugar  
1 C. cream

When this cools, pour over the following in large bowl:

1 lb. graham crackers  
1 lb. raisins  
1 lb. pecans  
1 lb coconut  
½ lb. candied pineapple  
1 lb. candied cherries  
Rum may be added, also

Put in Pyrex dish. Place to cool. Mixed candied fruit can be used.

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March 18, 1898: Guy and Ed. Stearns started for Osceola Co. Tuesday.

# CAKES & FROSTINGS

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## HEATH BAR CAKE AND TOPPING

Joan Landas

1 white cake mix  
1-4 oz. pkg. dry chocolate instant  
pudding  
4 eggs  
½ C. oil  
1 C. water

TOPPING:  
1 C. powdered sugar  
2 egg yolks  
¼ C. butter or oleo  
8 oz. carton Cool Whip  
6 oz. pkg. Bits-O-Brickle

Mix together cake mix, dry pudding mix, eggs, oil and water and pour into greased and floured large 10x15" pan. Bake according to directions on the box. Cream together powdered sugar, egg yolks and butter. Combine Cool Whip and Bits-O-Brickle. Add the creamy mixture and stir well. Spread on the cooled cake. Make 24 hours ahead. Refrigerate.

## JELLO AND CAKE

Catherine Anfinson

1 white cake mix  
Whipped topping  
⅔ to 1 C. coconut  
Nuts, opt.

1 pkg. jello  
Powdered sugar  
Vanilla

Bake white cake according to package directions. Dissolve jello as for dessert; red is more colorful. Cool cake. Take sharp knife and punch holes in rows into cake. Pour jello over holes. Cool. Frost as usual. For frosting add powdered sugar to whipped topping until it is of spreading stage, add prepared coconut and vanilla. Beat until smooth. Nuts may also be used if desired. Keeps well and is a fine frosting, simple and efficient.

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March 16, 1900: Mr. Bishop closed a very successful term of school at this place Monday last.

## CAKES & FROSTINGS

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### LAZY DAISY CAKE

Fern Jones

2 eggs  
1 C. sugar  
1 tsp. vanilla  
1 C. cake flour  
¼ tsp. salt  
1 tsp. baking powder  
½ C. milk  
2 T. butter or margarine

FROSTING:  
¾ C. packed brown sugar  
½ C. butter or margarine  
2 T. light cream  
1 C. shredded coconut

In a large mixing bowl, beat eggs, sugar and vanilla on high until thick and lemon color, 4 minutes. Combine flour, baking powder and salt. Add to egg mixture. Beat on low just until combined. Heat milk and butter in small saucepan until butter melts. Add to batter, beat thoroughly. Batter will be thin. Pour into greased 9" square pan. Bake at 350° for 20 to 25 minutes. Test for doneness. Cool slightly.

FROSTING: Blend brown sugar and butter or margarine, light cream and coconut. Blend well. Spread over warm cake. Broil 4" from heat 3 or 4 minutes or until top is lightly brown. Makes 9 servings.

### DELUXE LEMON CAKE

Mary (Gage) Reed

1 pkg. lemon cake mix  
1 med.-sized can mandarin oranges  
2 eggs  
Juice from mandarin oranges and  
add water to make 1 C.

TOPPING:  
1 pkg. instant vanilla pudding  
8 oz. can crushed pineapple and juice  
⅓ C. coconut  
9 oz. carton Cool Whip

Mix well the cake mix, oranges, orange juice, eggs and water. Bake only 25 to 30 minutes at 350° in 9x13" pan, greased and floured. When cool, add the topping.

TOPPING: Mix pudding, pineapple and juice and coconut. Last fold in Cool Whip. Refrigerate.

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March 16, 1900: John Doland, of Fayette, one of our old settlers, has bought the Ed. Earle farm at Albany. Mr. Doland will move there soon.

# CAKES & FROSTINGS

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## MANDARIN ORANGE CAKE

Mildred Feller  
Wanda (Everett) Jones

1 pkg. Duncan Hines yellow cake mix  
4 eggs  
¾ C. oil  
1 sm. can mandarin oranges plus  
juice

### ICING:

1 sm. can crushed pineapple and juice  
1-3 oz. pkg. instant vanilla pudding  
8 or 9 oz. Cool Whip

Mix cake mix, eggs, oil and mandarin oranges with juice and beat 4 minutes. Pour in greased and floured 9x13" pan. Bake 35 to 40 minutes in 350° oven. Mix crushed pineapple and juice and instant vanilla pudding. Fold in Cool Whip. Spread on cake. Refrigerate overnight.

## MARBLE TOPPED CAKE

Kathy (Gage) Popenhagen

1 pkg. fudge marble cake mix  
1-7 oz. jar marshmallow creme

1 C. chocolate frosting

Preheat oven to 350°. Grease 9x13" pan. Prepare and bake cake as directed. While cake is still warm, spread marshmallow creme. Swirl melted chocolate frosting through marshmallow creme in marble pattern.

## MOCHA CAKES

Avis Buchtela

1 C. sugar  
1½ C. flour  
1 tsp. baking powder

Butter, size of walnut  
½ C. hot water  
2 eggs, separate

Beat egg yolks, add beaten egg whites. Bake in 350° oven in a greased 10x15" pan for 20 minutes or until done. Cool. Cut in squares.

ICING: Powdered sugar, cream and butter. Spread on all sides and roll in ground peanuts.

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June 1, 1900: There will be a crazy supper and peak social at F.S. Durfey's Friday evening June 1. Price 15¢ a piece or 25¢ a couple.

## CAKES & FROSTINGS

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### BERTHA STEPHENS MOLASSES CAKE

In Memory of Bertha Stephens

1 C. molasses	2 C. flour
1 C. sugar	1 level tsp. ginger
½ C. lard	2 eggs
½ C. hot water	1 tsp. soda dissolved in 2 T. hot water

Break eggs in dish, add molasses and sugar, beat well. Add shortening and hot water, beat; add flour and ginger and beat, then soda dissolved in hot water.

### MAZOLA OIL CAKE

In Memory of Mrs. Kenneth Wilder

3 C. flour	2 tsp. soda
2 C. white sugar	1 tsp. vanilla
⅔ C. cocoa	1¾ C. cold water
Pinch salt	1¼ C. Mazola oil

Put all ingredients in 1 bowl and mix thoroughly. Put into a greased and floured cake pan. Bake at 350° for 25 to 30 minutes or until toothpick or knife comes out clean. Don't over-bake. Top this with brown sugar frosting and when cool keep in the refrigerator and will stay moist for 2 weeks. If you like you can substitute black walnut flavoring for the vanilla and this is also very good.

### OATMEAL CAKE

Mrs. James Werhan

1 C. oatmeal	1 tsp. vanilla
1¼ C. hot water	1 tsp. cinnamon
½ C. shortening	1 tsp. nutmeg
1 C. white sugar	1½ C. flour
1 C. brown sugar	1 tsp. baking powder
2 eggs	1 tsp. soda

Pour hot water over the oatmeal and let set 20 minutes. Cream together shortening, white sugar, brown sugar, eggs, vanilla, cinnamon and nutmeg. Beat well together, then add oatmeal mixture. Add flour, baking powder and soda. Bake in 9x13" well greased pan at 350° for 30 to 35 minutes.

TOPPING: Melt ½ stick margarine and 4 ounces Philly cream cheese. When creamy, add ½ box sifted powdered sugar, 1 teaspoon vanilla, ½ cup nuts and ½ cup coconut. This cake freezes well with the frosting on it.

# CAKES & FROSTINGS

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## CORRINE LAUDERDALE'S OATMEAL CAKE

Roger White

1 C. oatmeal  
1¼ C. boiling water  
2 eggs  
1 C. brown sugar  
1 C. white sugar  
½ C. shortening  
1½ C. sifted flour  
½ tsp. cinnamon  
½ tsp. salt  
½ tsp. soda

FROSTING:  
1 C. brown sugar  
½ C. canned milk  
½ tsp. vanilla  
1 C. coconut

Pour boiling water over oatmeal and let set. Mix well eggs, sugars and shortening. Mix flour and spices and add about ½ cup at a time. Add oatmeal mixture. Bake at 350° for 35 to 40 minutes in a 9x13" cake pan.

FROSTING: Heat and boil frosting ingredients for 2 to 3 minutes. Spread on cake. Put cake in oven on broil until frosting bubbles.

## ORANGE DESSERT CAKE

Mary Strong

1 box orange cake mix  
1 lg. box orange gelatin or 2 sm.  
boxes  
2 C. boiling water

7 oz. lemon lime soda  
1 sm. pkg. instant vanilla pudding  
1½ C. milk  
1 pt. container whipped topping

Bake cake in a 9x13" cake pan. Mix orange gelatin with boiling water then add lemon lime soda. When cake is done, poke holes in top with fork and pour gelatin evenly over cake. Refrigerate. When cake is cool, mix instant pudding according to package directions. When almost thick, fold in whipped topping. Spread over cake and refrigerate. This cake is yummy on a hot day.

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June 1, 1900: Miss Nellie Oelberg of this place was the guest of Miss Bertha and Lottie Bass on last Sunday.

# CAKES & FROSTINGS

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## PEANUT BUTTER BROWNIE CUPS

Deb (Gage) Blockhus

1 pkg. Betty Crocker fudge brownie mix      15 to 18 mini Reese's peanut butter cups

Mix brownie batter as directed on package. Fill paper-lined muffin cups  $\frac{2}{3}$  full. Remove wrappers from peanut butter cups and set 1 in each muffin cup and press down until batter meets the top edge of candy. Bake at 350° for 20 to 25 minutes.

## PINA COLADA CAKE

Lucy (Whitley) Dawson

1 box yellow cake mix with pudding      1-8 oz. tub non-dairy whipped topping  
1-16 oz. can pina colada mix      1 pkg. coconut, opt.  
1 can sweetened condensed milk

Prepare cake mix as directed and bake in 13x9" greased and floured pan. While cake is baking, combine pina colada mix and condensed milk. Stir well. After cake is baked, while still hot, punch holes in cake with handle of wooden spoon and pour pina colada mixture over cake. Cool completely, then spread with whipped topping. Sprinkle with coconut, if desired.

## POTATO CAKE

Mildred Bennington

1 C. butter      4 eggs, well beaten  
2 C. sugar      2 sqs. baking chocolate, grated  
2½ C. all-purpose flour, sifted      2 tsp. baking powder  
1 C. mashed potatoes      1 tsp. ground cloves  
1 C. each of English walnuts and/or raisins      1 tsp. cinnamon  
½ C. milk      1 tsp. nutmeg

Cream butter and sugar thoroughly. Add the well beaten eggs, potatoes and milk. Flour the raisins. Add to above mixture with nuts, spices and flour. Give the whole mixture a thorough beating. Bake 50 minutes in a medium oven.

NOTE: This recipe is from a booklet of choice recipes given out by the distributors of "Big D" flour, a company in Dubuque, Iowa. Explanation at beginning of booklet stated, "all measurements when speaking of cups, mean one-half pint and when referring to the flour, one half pint of sifted flour." I'm not positive but I think the booklet was published in the late 1920's or early 1930's. It was among my Mother's recipes.

# CAKES & FROSTINGS

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## PUMPKIN CAKE

Janice (Stannard Dietz) Veaver

1 yellow cake mix	2 eggs
¼ C. melted butter	3 C. pumpkin pie filling, already spiced
1 egg	⅔ C. evaporated milk

Grease bottom only of 9x13" pan. Preheat oven to 350°. Reserve 1 cup of cake mix for topping. Mix remaining cake mix, butter and egg together and put into pan. Mix together until smooth the pie filling, milk and eggs and pour over mixture in pan. Mix together 1 cup cake mix, ¼ cup sugar, ½ teaspoon cinnamon and ¼ cup butter as pie crust. Sprinkle over top of pumpkin mixture. Bake 1 hour or until pick comes out clean.

## PUMPKIN PIE CAKE

In Memory of Mildred Davis

29 oz. can pumpkin	2 T. cinnamon
2 layer yellow cake mix	1 tsp. ginger
13 oz. can evaporated milk	½ tsp. nutmeg
4 eggs	1 C. margarine
1½ C. sugar	1 C. nutmeats

Slightly beat eggs, add pumpkin and milk and mix, then add sugar and spices. Pour into ungreased 10x16" cake pan. Sprinkle dry cake mix over top. Melt margarine, pour over cake mix and then sprinkle nuts on top. Bake at 350° for 45 to 50 minutes.

## PUMPKIN RING CAKE

Joyce (Oelberg) Figarola

3 C. Bisquick original or reduced fat	1-16 oz. can pumpkin
1 C. granulated sugar	2½ tsp. pumpkin pie spice
1 C. packed brown sugar	¼ C. milk
¼ C. margarine or butter, softened	Glaze, below
4 eggs	

Heat oven to 350°. Grease and flour 12-cup bundt cake pan or angel food cake pan, 10x4". Beat all ingredients except glaze on low speed for 30 seconds, scraping bowl constantly. Beat on medium speed 3 minutes, scraping bowl occasionally. Spread in pan. Bake about 50 minutes or until done. Cool 10 minutes. Remove from pan. Cool completely. Drizzle with glaze.

GLAZE: Beat 1 cup powdered sugar, 1 tablespoon milk and ½ teaspoon vanilla.

## CAKES & FROSTINGS

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### PUMPKIN ROLL

Elaine Grimm

3 eggs  
1 C. sugar  
 $\frac{2}{3}$  C. cooked pumpkin  
1 tsp. lemon juice  
 $\frac{3}{4}$  C. flour  
1 tsp. baking powder  
2 tsp. cinnamon  
1 tsp. ginger  
 $\frac{1}{2}$  tsp. nutmeg  
 $\frac{1}{2}$  tsp. salt

#### FILLING:

2-3 oz. pkgs. cream cheese, softened  
 $\frac{1}{4}$  C. margarine, soft  
1 C. powdered sugar  
 $\frac{1}{2}$  tsp. vanilla

Beat eggs at high speed for 5 minutes. Gradually beat in sugar, pumpkin and lemon juice. Sift together flour, baking powder, cinnamon, ginger, nutmeg and salt. Add to other mixture and stir until evenly combined. Spread batter onto greased and lined 10x15" jellyroll pan. Bake in preheated oven at 375° for 15 minutes or until done. Turn out immediately onto towel sprinkled with powdered sugar. Roll towel and cake together. Leave to cool thoroughly.

FILLING: Beat together cream cheese and margarine. Add sugar and vanilla. Beat until smooth. Unroll cooled cake. Spread filling on cake carefully and reroll. Cover and chill. Slice to serve.

### RHUBARB CAKE

Mrs. Paul Oelberg

$\frac{1}{2}$  C. margarine  
 $1\frac{1}{2}$  C. brown sugar, packed  
2 eggs  
1 tsp. soda  
1 C. sour cream  
2 C. flour  
 $1\frac{1}{2}$  C. rhubarb, cut sm.  
1 tsp. vanilla  
 $\frac{1}{2}$  C. chopped nuts

#### TOPPING:

$\frac{1}{2}$  C. sugar  
1 tsp. cinnamon  
2 T. butter or margarine

Cream shortening and sugar, stir in eggs, mix soda in sour cream. Add alternately with flour, add rhubarb, vanilla and nuts. Top with topping and bake at 350° for 40 minutes.



## CAKES & FROSTINGS

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### VARIEGATED RHUBARB CAKE

In Memory of Hazel Gernand

1½ C. sugar	¼ tsp. salt
½ C. shortening	2 C. plus 1 T. flour
1 egg	3 C. finely diced rhubarb
1 C. sour milk	⅓ C. coconut
1 tsp. soda	½ tsp. strawberry flavoring

Beat together the sugar, shortening and egg. Add sour milk, soda and salt. Combine the remaining ingredients and add to rest. Put in greased cake pan, 9x9" or 8x10". Cover with ⅓ cup sugar, ½ teaspoon cinnamon and ½ cup chopped nuts. Bake at 350° about 45 minutes. Good with ice cream or Cool Whip.

### BETTY MURPHY'S SORGHUM CAKE

Audrey (Murphy) Hofer

2 eggs, beaten	¼ tsp. salt
½ C. sugar	½ tsp. ginger
1 C. sorghum or molasses	1 tsp. cinnamon
½ C. lukewarm water	1 C. boiling water
2 tsp. soda	1 C. lard
2½ C. flour	

Mix well eggs, sugar and sorghum. Dissolve soda in ½ cup warm water. Add next the dry ingredients, flour, salt and spices. Add melted lard, lastly the boiling water. Bake at 350° for 45 minutes. May be served with lemon sauce or whipped cream. Used 9x12x2" pan.

NOTE: During World War II, when sugar was rationed, my Mother made this cake often. We raised the sorghum cane on the farm and took it to Wadena to be pressed and cooked into sorghum syrup.

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July 6, 1900: C.H. Wilson's house has been raised and makes quite an appearance at the present time.

# CAKES & FROSTINGS

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## WALNUT SPONGE CAKE

In Memory of Zella Strong

Submitted by lantha Staffenhagen, daughter

6 eggs, separated, save egg whites	1/2 tsp. cinnamon
1/2 C. cold water	1/4 tsp. salt
1 1/2 C. sugar	3/4 C. nuts, chopped fine
1/2 tsp. vanilla	3/4 tsp. cream of tartar
1 1/4 C. sifted flour	

Beat egg whites and cream of tartar stiff. Beat egg yolks, add water and beat, add sugar and vanilla. Fold in the rest of the dry ingredients. Fold batter into egg whites. Bake in angel food pan for 60 to 70 minutes at 325°.

## TURTLE CAKE

Stacie Baumler

1 cake mix, chocolate	1 container Cool Whip
1 jar caramel ice cream topping	4 crushed candy bars
1 can Borden's sweetened condensed milk	

Bake cake as directed. While still warm, make 1 hole per piece and drizzle caramel topping in each hole. Drizzle sweetened condensed milk over the caramel spread. Spread Cool Whip over cake. Sprinkle crushed candy over the top.

## GREAT GRANDMA BARTELS' WACKIE CAKE

Stacie Baumler

1 1/2 C. flour	1 T. vinegar
1 C. sugar	1 tsp. vanilla
5 T. cocoa	5 T. lard, melted
1 tsp. soda	

Sift first 4 dry ingredients into an 8x11" or 9" square pan for baking. Make 3 holes in this and in them put the last 3 ingredients. Pour 1 cup hot water over all and mix with a fork. Bake at 350° about 25 minutes or until done by toothpick test.

# CAKES & FROSTINGS

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## FROSTINGS

### CALIFORNIA FROSTING

Mrs. Don Landis

½ C. flour  
1 C. milk

½ C. shortening (1 quarter oleo)  
1 C. white sugar

Mix flour and milk. Cook until thick and set aside to cool. Mix shortenings and sugar. Beat real good, then add to cooled white sauce and beat again. Flavor. Like a seven minute frosting. GOOD!

### MY FAVORITE CAKE FROSTING

Georgia Leonhart

2½ T. flour  
½ C. milk  
¼ C. Crisco

½ C. sugar  
¼ C. margarine  
1 tsp. vanilla

Cook flour and milk over low heat, stirring to a very thick paste. Cool; cooling is a must. Beat sugar with Crisco and margarine until very creamy. Add cooled paste and continue to beat until soft and fluffy. Add vanilla, then spread on cake.

NOTE: Its very soft and fluffy, also covers a multitude of sins.

### CHOCOLATE FROSTING

Mrs. Ralph Keig

1½ C. sugar  
6 T. butter

6 T. milk

Bring above ingredients to a boil. Boil 30 seconds, remove from heat, add ½ cup chocolate chips and 1 teaspoon vanilla. Stir until ready to spread.

NOTE: A perfect frosting every time.

### CREAMY AND SMOOTH FROSTING

Diane (Kleinlein) Parker

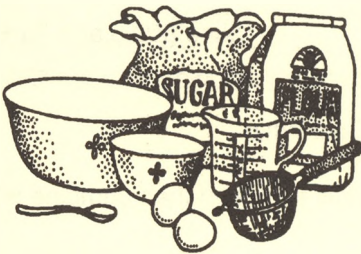
1-4 oz. pkg. instant pudding  
¼ C. powdered sugar

1 C. milk  
1-8 oz. carton Cool Whip

Mix pudding, powdered sugar and milk with hand mixer until thick and then combine with Cool Whip.

# CAKES & FROSTINGS

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# Bars

# Cookies

# Candy





# BARS, COOKIES & CANDY

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## BARS

### APPLESAUCE BARS

Edna Metcalf

1 C. sugar	2 tsp. soda
½ stick oleo	½ tsp. cinnamon
1 egg	¼ tsp. nutmeg
2 C. sweetened applesauce	½ tsp. salt
2 C. flour	1 C. raisins
1 tsp. vanilla	Nutmeats

Bake in cookie sheet.

CARAMEL FROSTING: 1 cup brown sugar, ½ stick oleo and ½ cup milk. Cook 3 minutes. When cool, add 2 cups powdered sugar.

### APPLESAUCE BROWNIES

Frances Davis

2 sqs. chocolate	1 C. sifted flour
½ C. shortening	½ tsp. baking powder
1 C. sugar	½ tsp. salt
2 eggs, beaten	¼ tsp. soda
⅔ C. applesauce	½ C. nuts
1 tsp. vanilla	

Melt squares of chocolate in shortening. (Can use 6 tablespoons of cocoa instead of chocolate). Cool. Stir in sugar, beaten eggs, applesauce and vanilla. Stir well. Add dry ingredients. Bake in 9x13" pan at 350° about 30 minutes.

### BANANA WHEAT BARS

Marjorie Voshell

½ C. oleo	1½ C. sugar
¾ C. buttermilk	2 ripe mashed bananas
2 eggs	1 tsp. vanilla
2 C. wheat flour	1 tsp. soda

Grease and flour a 9x13" pan. Mix together and bake at 350° for 30 minutes.

NOTE: These are very moist and good.

# BARS, COOKIES & CANDY

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## BROWNIES

Frances Herman

1 C. sugar  
4 eggs  
½ C. oleo  
1 C. plus 2 T. flour  
1 lg. can Hershey's syrup

FROSTING:  
1½ C. sugar  
6 T. oleo  
½ C. chocolate chips  
6 T. milk

Beat 1 cup sugar, eggs and oleo until light colored. Add flour and Hershey's syrup. Put in a large grease 9x13" cake pan. Bake at 350° until done for 25 minutes. Either add chopped nuts on top of frosting or add to brownies.

FROSTING: Boil for 30 seconds (soft ball stage), the 1½ cups sugar, 6 tablespoons oleo and 6 tablespoons milk. Stir in chocolate chips and beat. If too thin add more chocolate chips.

## BROWNIE BARS

Fern Popenhagen

1 stick oleo  
1 C. sugar  
Dash of salt  
Cream together above.  
4 eggs, beat in 2 at a time  
1 tsp. vanilla  
1 can chocolate syrup or 2 C.  
1 C. flour plus 2 T.  
½ tsp. baking powder

FROSTING:  
1½ C. sugar  
6 T. milk  
½ C. chocolate chips  
6 T. oleo

Bake at 350° for 30 minutes in a cookie sheet.

FROSTING: Bring oleo, milk and sugar to a rolling boil for 1 minute. Add chocolate chips. Beat until spreading consistency. Frost soon after taken from the oven.

## BROWNIES

Sheryl (Kleinlein) Fedeler

½ C. shortening  
2 unbeaten eggs  
1 C. sugar  
½ tsp. salt

¾ C. flour  
3 to 4 T. cocoa  
½ C. nuts  
1 tsp. vanilla

Cream together the shortening, eggs, sugar and salt. Add the remaining ingredients. Bake 20 to 30 minutes in a 7x11" pan at 350°. Do not overbake.

# BARS, COOKIES & CANDY

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## BROWNIES

Geraldine Kuhens

Melt 1 stick oleo and 2 squares of chocolate or 5 tablespoons cocoa. Add  $\frac{3}{4}$  cup flour, 1 cup sugar, 1 teaspoon baking powder,  $\frac{1}{2}$  teaspoon salt. Add 2 beaten eggs, 1 teaspoon vanilla and nutmeats if desired. Pour in 8" square pan and bake at 350° for 25 to 30 minutes.

## BROWNIES

In Memory of Grace Popenhagen  
In Memory of Lois (Gage) Nelson  
Ida (Briggs) Tope  
Marilyn (Murphy) Bolte  
Ardath (Warner) White

$\frac{1}{2}$ C. oleo	$\frac{1}{2}$ tsp. baking powder
1 C. sugar	$\frac{1}{2}$ to 1 C. nuts, opt.
4 eggs	16 oz. can Hershey's syrup
1 C. flour	

Mix together and pour into a jellyroll pan. Bake at 350° for 30 minutes.

FROSTING: 6 tablespoons milk, 1 $\frac{1}{2}$  cups sugar and 6 tablespoons butter. Bring to a boil and boil just  $\frac{1}{2}$  minute. Add  $\frac{1}{2}$  cup chocolate chips. Put on brownies while brownies are warm and your frosting will have a shiny appearance.

## BROWNIES

Mrs. James Werhan

4 sqs. unsweetened chocolate	1 tsp. vanilla
1 C. butter	2 C. sm. marshmallows
2 C. sugar	1 C. chopped nuts
4 eggs, room temperature	1 C. chocolate chips or M & M's
1 C. flour	

Melt chocolate and butter. Add sugar and eggs, beat well. Add flour, vanilla, marshmallows, nuts, chips or M & M's. Put in 9x13" well greased pan. Pour  $\frac{1}{2}$  cup chocolate chips on top. Bake at 350° for 40 to 45 minutes. Cool 10 minutes. Take out of pan.

## BARS, COOKIES & CANDY

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### BROWNIES

Mrs. James. Briggs

¼ lb. margarine	½ tsp. baking powder
1 C. sugar	1 lb. can Hershey syrup
4 eggs	½ C. nuts
1 C. flour	

Mix in order and spread on jellyroll pan. Bake at 350° for about 15 minutes. Check for doneness with toothpick.

ICING: 1½ cups sugar, 6 tablespoons margarine and 6 tablespoons milk. Boil ½ minute. Remove from heat. Add ½ cup chocolate chips. Beat until cool.

### CHOCOLATE CRUNCH BROWNIES

Mildred Bennington  
Deb (Gage) Blockhus

1 C. margarine, softened	4 eggs
2 C. sugar	6 T. cocoa
1-7 oz. jar marshmallow creme	1 C. flour
1 C. peanut butter	2 tsp. vanilla
12 oz. chocolate chips	½ tsp. salt
3 C. rice krispies	

Cream margarine and sugar. Add eggs. Stir in cocoa, flour, vanilla and salt. Spread into greased 9x13" pan. Bake at 350° for 25 minutes or until brownies test done. Cool. Spread marshmallow creme over brownies. Melt peanut butter and chocolate chips over low heat. Remove from heat and stir in rice krispies. Spread over marshmallow layer. Chill before cutting.

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July 6, 1900: C.H. Wilson's house has been raised and makes quite an appearance at the present time.

# BARS, COOKIES & CANDY

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## GRANDMA D'S BROWNIES

In Memory of Elizabeth Dickinson

2 eggs	½ tsp. salt
1 C. sugar	1 tsp. vanilla
½ C. margarine	5 T. cocoa
¾ C. flour	½ tsp. baking powder
½ C. nuts	

Mix eggs, sugar, salt and vanilla; beat until fluffy. Melt margarine and mix with cocoa. Add to sugar mixture. Mix in flour and baking powder. Spread in 8x8" pan and bake 25 minutes at 350°.

FROSTING: Mix 2 tablespoons cocoa, ½ cup sugar and ¼ cup milk. Cook to soft ball stage and add 6 large marshmallows, ½ teaspoon vanilla and 1 tablespoon butter. Beat until ready to spread.

## ZUCCHINI BROWNIES

Marjorie Voshell

1½ C. sugar	½ C. oleo
2 eggs	2 T. cocoa
1 tsp. cinnamon	1 tsp. soda
2 C. flour	1 C. grated zucchini

Cream the sugar, oleo and eggs. Add the rest of the ingredients. Bake at 350° in a greased 9x13" pan for 25 to 35 minutes.

TOPPING FOR BROWNIES: 2 tablespoons sugar, ½ cup nuts, ½ cup to 1 cup chocolate chips. Very Good.

## CARAMEL BARS

Aimee Perry

1 C. flour	¾ C. melted margarine
1 C. oatmeal	32 light caramels
¾ C. brown sugar	5 T. cream or evaporated milk
½ tsp. soda	1 C. chocolate chips
½ tsp. salt	1 C. pecan nuts, opt.

Preheat oven to 350°. Combine flour, oatmeal, sugar, soda, salt and margarine. Save a little for topping, place the mixture in the bottom of an 11x7" pan. Bake 10 minutes at 350°. Melt caramels, add milk or cream. Sprinkle chocolate chips and pecans over the mixture in pan. Spread the caramel mixture over this and top with remaining crumbs. Bake at 350° for 15 minutes.

# BARS, COOKIES & CANDY

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## CARAMEL BARS

Kathy (Gage) Popenhagen

40 to 50 caramels  
1/3 C. evaporated milk  
1 pkg. German chocolate cake mix

1/2 C. melted margarine  
1/3 C. evaporated milk

In heavy saucepan, combine caramels and 1/3 cup evaporated milk. Cook over low heat, stirring constantly until caramels are melted. Set aside. Combine cake mix, margarine and other 1/3 cup evaporated milk. Stir until dough holds together. Press 2/3 of dough into greased and floured 9x13" pan. Bake at 350° for 6 minutes. Pour caramel mixture on top and crumble remaining 1/3 mixture of dough over caramel mixture. Bake an additional 15 to 18 minutes. Cool before cutting.

## CARAMEL OATMEAL CHEWIES

Frances Wood

1 3/4 C. Quaker oats, quick  
1 1/2 C. flour  
3/4 C. brown sugar

1/2 tsp. soda  
1/4 tsp. salt  
1 1/2 sticks margarine

Mix the dry ingredients together and add margarine. Blend well. Reserve 1 cup. Press the rest in bottom of 9x13" pan. Bake 10 to 12 minutes. Cool 10 minutes. Top with 1 cup chopped nuts and 1 cup (6 ounces) chocolate chips. Mix one 12.5-ounce jar of caramel topping with 1/4 cup flour until smooth. Drizzle over chocolate chips and nuts to within 1/4" of pan edges. Sprinkle with reserved 1 cup mix. Bake an additional 18 to 22 minutes or until golden brown. Cool until set.

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July 6, 1900: Geo. Jones and family are now riding in one of the finest carriages in the valley.

## BARS, COOKIES & CANDY

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### CHERRY CHEESE BARS

Ann Marie Dickinson

1 C. walnuts, divided	1¼ C. unsifted flour
½ C. brown sugar, packed	½ C. butter flavor Crisco
½ C. flake coconut	1-8 oz. pkg. cream cheese, softened
½ C. white sugar	1 egg
1 tsp. vanilla	1 can cherry pie filling

Preheat oven to 350°. Grease bottom of 9x13" pan. Chop ½ cup walnuts coarsely for topping. Set aside. Chop remaining ½ cup finely.

FOR CRUST: Combine flour and brown sugar. Cut in Crisco until fine crumbs form. Add ½ cup finely chopped walnuts and coconut. Mix well. Remove ½ cup. Set aside. Press remaining crumbs in bottom of greased pan. Bake at 350° for 12 to 15 minutes, until edges are lightly browned.

FOR FILLING: Beat cream cheese, white sugar, egg and vanilla until smooth. Spread over hot baked crust. Return to oven. Bake 10 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Cut into 24 bars. (For a thicker bar I double the cream cheese filling recipe.)

### CHERRY SLICES

Frances Popenhagen

1¾ C. sugar	3 C. flour
1 C. margarine	1½ tsp. baking powder
4 eggs	1 can cherry pie filling
1 tsp. vanilla	

Spread layer of batter on greased cookie sheet. Spread on cherry pie filling. Drop remaining batter by spoonfuls on top of the cherries. This will spread while in the oven. Bake at 350° for 30 minutes.

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July 6, 1900: The Lima ball players were at Clermont the first.

# BARS, COOKIES & CANDY

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## CHOCOLATE CARAMEL BARS

Mary (Gage) Reed

1 pkg. German chocolate cake mix	$\frac{3}{4}$ C. oleo, melted
$\frac{1}{3}$ C. evaporated milk	1 C. chocolate chips
1 C. nuts, opt.	1-14 oz. pkg. caramels
$\frac{1}{3}$ C. evaporated milk	

Mix cake mix, oleo and  $\frac{1}{3}$  cup evaporated milk. Spread  $\frac{1}{2}$  of mix in 9x13" pan. Bake 6 minutes at 350°. Sprinkle chocolate chips and nuts on hot dough. Melt caramels and  $\frac{1}{3}$  cup evaporated milk together. Spread over chocolate chips and nuts. Drop rest of dough over the top in small amounts. Bake at 350° for 15 to 18 minutes.

## BLOND CHOCOLATE CHIP BARS

$\frac{3}{4}$ C. butter or margarine	2 $\frac{1}{2}$ tsp. baking powder
2 C. brown sugar, packed	$\frac{1}{4}$ tsp. salt
3 eggs	1-12 oz. pkg. semi-sweet chocolate pieces
2 $\frac{3}{4}$ C. flour	$\frac{3}{4}$ C. chopped walnuts

Melt butter in 2-quart saucepan. Add brown sugar and stir until dissolved. Allow mixture to cool 15 minutes. Beat eggs into sugar mixture 1 at a time. Combine flour, baking powder and salt and add to sugar mixture. Stir in chocolate pieces and walnuts. Spread batter in 18x12" pan. Bake at 350° for 20 minutes. or until golden brown. Makes 60 squares.

## CHOCOLATE CHIP BARS

Marjorie (Jones) Hubbs

$\frac{2}{3}$ C. melted vegetable shortening	2 $\frac{1}{2}$ tsp. baking powder
2 $\frac{1}{4}$ C. brown sugar, firmly packed	$\frac{1}{2}$ tsp. salt
3 eggs	$\frac{1}{2}$ C. nuts
2 $\frac{3}{4}$ C. sifted flour	6 oz. pkg. chocolate chips

Cream shortening and brown sugar. Add eggs and beat well. Sift together flour, baking powder and salt. Add to shortening mixture and blend thoroughly. Add nuts and chips and mix well. Spread in well oiled 10 $\frac{1}{2}$ x15 $\frac{1}{2}$ x $\frac{3}{4}$ " pan. Bake at 350° for 20 to 25 minutes. Do not overbake. When almost cool cut in bars. Yield: Approximately 4 dozen 3x1" bars.

## BARS, COOKIES & CANDY

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### CHOCOLATE CHIP BARS

In Memory of Mrs. Don (Dutch) Murphy

$\frac{2}{3}$  C. shortening or oleo  
 $\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  C. brown sugar  
2 eggs  
1 tsp. vanilla  
1 C. flour

$\frac{3}{4}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt  
1 C. rolled oats, quick  
 $\frac{1}{2}$  C. chopped nuts  
1 pkg. chocolate chips

Beat shortening and sugar together until creamy. Beat in eggs and vanilla. Sift together flour, salt and soda. Add to creamed mixture. Stir in oats, chips and nuts. Spread dough on greased 13x9" baking pan. Bake at 350° about 25 minutes.

### CHOCOLATE CHIP COCONUT BARS

In Memory of Florence Earle Ashby

$\frac{2}{3}$  C. oleo  
1 C. brown sugar  
1 C. white sugar  
2 eggs  
3 T. water  
1 tsp. vanilla

2 C. flour  
 $2\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 C. coconut  
1 pkg. chocolate chips

Combine sugar, oleo and eggs; beat vigorously. Add vanilla and water. Mix together. Add flour, baking powder and chips. Pour into greased pan. Bake for 20 to 25 minutes at 350 to 375° on cookie sheet.

### CHOCO-WALNUT SQUARES

Blanche Ashby

$\frac{1}{2}$  C. margarine  
 $\frac{2}{3}$  C. brown sugar  
2 C. flour  
4 eggs, beaten  
2 C. brown sugar

$\frac{1}{4}$  C. flour  
1 tsp. vanilla  
1 tsp. baking powder  
 $1\frac{1}{4}$  C. walnuts  
1 C. chocolate chips

Mix the margarine, brown sugar and flour until crumbly; pat into 9x13" pan or 2-8x8" pans. Beat eggs and add remaining ingredients. Spread over the above mixture. Bake in 350° oven 25 minutes or until golden brown.

# BARS, COOKIES & CANDY

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## AUNT MAXINE'S COFFEE BARS

Roger White

1 C. raisins	½ tsp. soda
⅔ C. strong, hot coffee	½ tsp. salt
½ tsp. cinnamon	⅔ C. shortening
1½ C. flour	1 C. sugar
½ tsp. baking powder	2 eggs

Pour coffee over raisins and cinnamon and let stand 5 minutes. Sift together the flour, baking powder, soda and salt. Work with spoon until soft the shortening. Add the sugar and beat until light and fluffy. Add the eggs. Beat well and add the raisin mixture and dry ingredients. Bake in 9x12" pan at 350° for about 30 minutes.

ICING: 1½ cups powdered sugar, 2 to 3 teaspoons strong coffee or that amount of milk with a few drops of almond extract. Spread over cool coffee bars. Slice into squares and serve. Grandma White did the cooking and Aunt Maxine did the baking. Aunt Maxine taught Sunday school at Lima Church during the 1940's. She and Marian Oelberg were my Sunday school teachers.

## CONGO COOKIE BARS

Karen Michelson

⅔ C. margarine	2 tsp. baking powder
2⅓ C. brown sugar	½ tsp. salt, can omit
3 eggs, beaten	1 tsp. vanilla
2¾ C. sifted flour	1 C. chips or nuts

Melt butter; add sugar, cool slightly. Add beaten eggs and vanilla. Mix well. Sift flour, baking powder and salt. Add to mixture. Mix in nuts or chips. Bake in greased 13x9" pan for 20 to 25 minutes at 350°. Cut into bars when slightly cooled.

## DATE NUT ROLL

Lucile Kelly

4 eggs, slightly beaten	1 C. dates
2 C. brown sugar	1 C. nutmeats
⅔ C. flour mixed with 1 tsp. baking powder	1 tsp. vanilla

Mix all together. Bake in 9x13" pan at 325° for 35 minutes. Cool, cut and roll in powdered sugar.

## BARS, COOKIES & CANDY

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### GUMDROP BARS

from Zella Strong's recipe box  
(A favorite of hers)

4 eggs, beaten	½ tsp. salt
2 C. brown sugar	1 tsp. baking powder
1 tsp. vanilla	½ lb. orange slices <u>candy</u> , cut fine and dredged in some of the flour
2 C. flour	½ C. nutmeats

No shortening. Good freezers. Mix all ingredients. Bake 25 minutes in a 350° oven in a 10x14" pan. Roll in powdered sugar.

### LEANN'S LEMON BARS

Cynthia (Jones) Lantz

1 box 1-step angel food cake mix (Be sure it is the 1-step type)	1 can lemon pie filling Frosting or powdered sugar
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Blend ingredients. Bake at 350° for 15 minutes on greased cookie sheet. Frost or sprinkle with powdered sugar.

### NUT GOODY BARS

Bonnie Fry

1 (6 oz.) pkg. butterscotch chips	1 C. walnuts
1 (12 oz.) pkg. chocolate chips	3 C. miniature marshmallows
1 C. (chunk) peanut butter	

Melt chips over hot (not boiling) water. Add peanut butter and stir. Remove from heat. Add nuts and marshmallows and mix well. Pour in medium size pan. Keep in refrigerator.

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July 13, 1900: Nettie Hensley is enjoying a visit from her cousin from Des Moines.

# BARS, COOKIES & CANDY

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## OATMEAL CRISPS

Virginia Kelly Smith Mitchell

1/3 C. vegetable oil	2 C. quick cooking oats
1/2 C. packed brown sugar	1/2 tsp. baking powder
1 T. honey	1 tsp. cinnamon
1 tsp. vanilla	

Preheat oven to 325°. Spray 6x9" pan with vegetable oil. In a mixing bowl, combine oil, brown sugar, honey and vanilla. Add oats, baking powder and cinnamon. Mix until blended. Press evenly in prepared pan. Bake 20 to 25 minutes or until edges are golden brown. Cut into 16 squares while hot. Cool in pan. Store in container with a loose fitting lid.

## ORANGE SLICE BARS

Ann Marie Dickinson

2 C. sifted flour	1 C. chopped walnuts, opt.
3 C. brown sugar	1 tsp. soda
1 lb. orange slice candy	1/2 tsp. salt
4 eggs, slightly beaten	1 tsp. vanilla

Mix together flour, sugar, soda and salt. Cut orange slices into small pieces and add a few at a time to flour mixture, stirring after each addition to prevent sticking. Add remaining ingredients; mix well. Liberally grease 9x13" non stick pan. Spread mixture into pan. Bake 45 minutes at 350°. Cool 10 minutes then turn out. Cut when cool.

## PEANUT BUTTER FINGERS

Pat Baumler

1/2 C. butter	1/2 tsp. vanilla
1/2 C. sugar	1 C. flour
1/2 C. brown sugar, firmly packed	1 C. quick rolled oats
1 unbeaten egg	6 oz. pkg. (1 C.) semi-sweet chocolate morsels
1/3 C. peanut butter	1/2 C. sifted powdered sugar
1/2 tsp. soda	1/4 C. peanut butter
1/2 tsp. salt	2 to 4 T. evaporated milk

Cream butter and sugars. Blend in egg, peanut butter, soda, salt and vanilla. Stir in flour and oats. Spread in greased 13x9" pan. Bake at 350° for 20 to 25 minutes. Sprinkle with chocolate morsels. Let stand 5 minutes. Combine powdered sugar, peanut butter and evaporated milk. Mix well. Spread chocolate evenly; drizzle with peanut butter mixture. Cool. Cut into bars.

# BARS, COOKIES & CANDY

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## PUMPKIN BARS

Mrs. Russell Popenhagen  
Kathy (Gage) Popenhagen  
Mrs. Culver Kuhens

2 C. sugar  
1 C. salad oil  
4 eggs  
2 C. flour  
1 C. chopped nuts, opt.  
2 tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
2 C. pumpkin

FROSTING:  
3 oz. cream cheese  
1 stick margarine  
3 C. powdered sugar  
1 tsp. vanilla

Bake on greased cookie sheet at 350° for 30 minutes. Freezes well.

## RAISIN BARS

In Memory of Mrs. Pearl Nefzger

1½ C. sugar  
1 C. shortening (oleo)  
2 eggs  
1 tsp. cinnamon  
½ tsp. salt  
3 C. flour

1 tsp. soda  
1 tsp. vanilla  
1 C. nuts  
1 C. raisins, boiled with enough water to have  
1 C. liquid

Mix above ingredients. Put on greased cookie sheet. Bake 20 to 25 minutes at 325 to 350°. Frost with the following icing, then cut into bars; 1 cup sugar and ½ cup sweet cream cooked until soft ball stage (232°), add vanilla, salt and butter. Beat until thick enough to spread on bars.

\* \* \* \* \*

July 13, 1900: Some of our people spent the 4th at Brainard, and some picniced on the Volga. But others, not satisfied with one celebration, took Saturday to wind up. After entertaining a small crowd with a few crackers and sky-rockets, at a late hour, the older ones adjourned to a shack down on the Volga, and spent the night drinking and gambling. If this is to be the practice of the fathers and the grandfathers we will soon need a branch of the Law and Order League here.

# BARS, COOKIES & CANDY

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## OATMEAL RAISIN BARS

Wilma (Adams) Bunn

1 C. quick oatmeal	2 eggs, beaten
1 stick margarine	1½ C. flour
1¼ C. boiling water	1 tsp. soda
1 C. brown sugar	¾ tsp. salt
1 C. white sugar	1 tsp. cinnamon

Pour boiling water over oatmeal and margarine. Let stand 20 minutes. In a separate bowl, mix sugars and eggs. Sift dry ingredients and stir well. Add to oatmeal, mix thoroughly. Spread batter into a greased and floured 10x15" jellyroll pan. Bake 20 minutes at 350°. Frost when cool.

FROSTING: Bring to a boil 1 cup sugar, ½ cup milk, 2 tablespoons flour, 12 tablespoons margarine or butter, 1½ cups raisins and 1 cup coconut. Let boil 3 minutes. Remove from heat and add 2 teaspoons vanilla. Let mixture cool. Beat in 1 cup powdered sugar.

## SOUR CREAM RAISIN BARS

Etta Gage

2 C. raisins	1¾ C. flour
1½ C. water	3 eggs
1 C. brown sugar	1½ C. sour cream
1 C. butter	1 C. sugar
1¾ C. oatmeal	2½ T. cornstarch
1 tsp. soda	1 tsp. vanilla

Cook raisins and water for about 10 minutes and drain, let cool. Mix brown sugar, butter, oatmeal, soda and flour like pie crust and pat ½ in 9x13" pan. Bake at 350° for 7 to 10 minutes. Beat eggs, add sugar, cornstarch and sour cream and cook in microwave about 2½ minutes at a time. It usually takes about 5 minutes to thicken. Add vanilla and raisins. Pour over baked crust. Sprinkle remaining crust mixture over raisin mixture. Bake 30 to 35 minutes more.

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March 6, 1901: George Lambert elected sub-director of the school.

## BARS, COOKIES & CANDY

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### SEVEN LAYER BARS

Marjorie Voshell

½ C. oleo  
1 (6 oz.) pkg. chocolate chips  
13 oz. coconut  
1 (14 oz.) can sweetened condensed milk

1½ C. crushed graham crackers  
13½ oz. butterscotch chips  
1½ C. chopped walnuts

Melt oleo, stir in crushed graham crackers. Pat into the oleo. Pat evenly over the bottom of the pan. Layer in the order given: chocolate chips, butterscotch chips, package of coconut, walnuts and sweetened condensed milk drizzled evenly over the whole pan. Bake at 350° for 30 minutes. Cool and cut. It makes 36 bars. THESE ARE EXCELLENT.

### FROSTED SPECIAL K BARS

Marian (Kelly) Behrns

Boil stirring constantly:

1 C. peanut butter  
1 C. sugar

1 C. white Karo

Pour over 6 cups Special K. Stir gently. Press into buttered 9x13" pan. Frost with:

Melt together:

1-6 oz. pkg. chocolate chips

1-6 oz. pkg. butterscotch chips

### SPECIAL K BARS

Aaron Perry

1½ C. white sugar  
1½ C. white corn syrup  
2¼ C. peanut butter  
1½ tsp. vanilla

9 C. Special K cereal  
6 oz. chocolate chips  
6 oz. butterscotch chips

Bring sugar and syrup to a boil in saucepan. Add peanut butter and vanilla; mix well and pour over cereal in large mixing bowl. Mix well. Press into a 9x13" pan that has been sprayed lightly with Pam. Melt the chips together and pour over cereal. Cut into bars when cool.

# BARS, COOKIES & CANDY

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## DOUBLE TOFFEE DELIGHT

Bernice Bonjour

1½ C. packed brown sugar  
1 C. chopped nuts  
1 T. cinnamon  
1 tsp. salt  
1 C. water  
¾ C. cooking oil  
4 eggs

2 C. all-purpose flour  
1 C. sugar  
2 tsp. baking powder  
1 pkg. instant vanilla pudding  
1 pkg. instant butterscotch pudding  
1 tsp. vanilla

Grease bottom of 9x13" pan. Combine brown sugar, nuts and cinnamon and set aside. In large mixer bowl combine remaining ingredients. Beat 2 minutes at medium speed, scraping bowl occasionally. Pour ⅓ batter into prepared pan, sprinkle with ⅓ brown sugar mixture. Repeat. Pour remaining batter over the first mixtures. Top with the remaining brown sugar mixture. Bake at 350° for 40 to 45 minutes until top springs back when touched lightly in center.

NOTE: This was a winner in Pillsbury's 22nd Bake-Off.

## TREASURE BARS

Etta Gage

1 C. flour  
½ C. brown sugar  
½ C. butter  
2 slightly beaten eggs  
1 tsp. vanilla  
1 T. flour

1 C. brown sugar  
½ tsp. baking powder  
¼ tsp. salt  
1 C. chopped nuts  
1 C. shredded coconut  
1 C. gumdrops or chocolate chips

Combine 1 cup flour and ½ cup brown sugar, cut in butter. Press in 9x13" pan and bake 12 minutes or until brown at 350°. Beat eggs, add 1 cup brown sugar, blend in vanilla, 1 tablespoon flour, baking powder and salt. Stir in nuts and coconut; add cut up gumdrops or chips. Spread over crust. Bake another 25 to 340 minutes.

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March 6, 1901: Will Warner sold his farm to B. Kuhens.

## BARS, COOKIES & CANDY

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### MARY'S TRIPLE GOOD BARS

Joan Smith

2 C. raisins	14 oz. can sweetened condensed milk
1 T. lemon juice	1 T. grated lemon peel
1½ tsp. vanilla	1 C. butter or margarine, softened
1 C. all-purpose flour	1⅓ C. firmly packed brown sugar
½ tsp. baking soda	¼ tsp. salt
2½ C. rolled oats	1½ C. chopped walnuts

Heat oven to 375°. Grease 9x13" pan. In medium saucepan, combine raisins, milk, lemon juice and lemon peel. Cook over medium heat, stirring constantly, just until mixture begins to bubble; cool slightly. Combine butter, brown sugar and vanilla, beat until light and fluffy. Add flour, soda and salt; mix well. Stir in oats and walnuts. Reserve 2 cups of oat mixture for topping. Press remaining oat mixture into greased pan. Spread raisin mixture to within ½" of edges. Sprinkle with reserved oat mixture. Press lightly. Bake 25 to 30 minutes or until golden brown. Cool completely. Makes 48 bars. These are different and delicious!

### TURTLE BROWNIES

Bonnie Fry

14 oz. pkg. caramels	¾ C. oleo
⅔ C. evaporated milk	1 C. nuts
1 box German chocolate cake mix	12 oz. pkg. chocolate chips

Combine the caramels and ⅓ cup of the evaporated milk. Heat until melted in a double boiler. Combine cake mix, oleo and the other ⅓ cup milk until holds together and stir in the nuts. Press ½ cake mix into 13x9" pan. Bake at 350° for 6 minutes. Remove from oven and sprinkle chips on top. Then pour the melted caramel on top of that. Crumble cake mix over caramel. Bake at 350° for 15 to 20 minutes. Cut while warm.

## COOKIES

### AMISH SUGAR COOKIES

Shirley Kleinlein

1 C. sugar	4½ C. flour
1 C. powdered sugar	1 tsp. soda
1 C. oleo	1 tsp. cream of tartar
1 C. cooking oil	1 tsp. vanilla
2 eggs	½ tsp. salt

Combine and beat well sugars, oleo and oil. Add eggs. Add remaining ingredients and mix well. Place cookies on baking sheet. Flatten with glass dipped in sugar. Bake 12 minutes at 375°. Remove immediately. Makes 5 dozen.

# BARS, COOKIES & CANDY

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## BANANA NUT COOKIES

Dorothy Linderwell

1½ C. flour	1 tsp. salt
1 C. sugar	¾ tsp. cinnamon
½ tsp. soda	¼ tsp. nutmeg

Sift into large bowl. Cut in ¾ cup shortening until like coarse corn meal. Mix in 1 unbeaten egg, 1 cup mashed bananas, 1¾ cup quick cooking oatmeal and 1 cup nuts. Blend well. Drop on ungreased cookie sheet. Bake at 375° for 12 to 15 minutes.

## BANANA OATMEAL COOKIES

Doris Kelly

1½ C. sifted flour	¾ C. shortening
1 C. sugar	1 egg, unbeaten
½ tsp. salt	1 C. (about 3) mashed bananas
¼ tsp. nutmeg	1¾ C. rolled oats (quick)
1 tsp. cinnamon	½ C. chopped nuts
½ tsp. soda	Raisins, opt.

Sift flour, sugar, salt, spices and soda together. Cut in shortening. Add unbeaten egg, mashed bananas, rolled oats and nuts. Mix well. Drop by teaspoonful on greased cookie sheet. Bake at 375° about 15 minutes. Makes about 3½ dozen.

## BREAKFAST COOKIES

Virginia (Mrs. Ed) Gage

1 C. flour	½ C. cooked bacon, crumbled
¾ C. sugar	1 egg
¾ tsp. soda	1 C. cereal flakes
½ C. oleo	

Preheat oven. Mix in order given. Bake at 350° for 15 minutes.

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March 6, 1901: Rufus Warner has rented his farm to Mr. Voshel.

# BARS, COOKIES & CANDY

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## BUTTERMILK COOKIES

Margaret (Tope) Foxwell

2 C. sugar	1 C. buttermilk
1 C. shortening	4 C. flour
2 beaten eggs	2 tsp. soda
2 tsp. vanilla	

Cream together sugar and shortening. Add beaten eggs and vanilla. Add buttermilk alternately with flour and soda. Mix, cover and chill. Pat dough out to  $\frac{1}{4}$  to  $\frac{1}{2}$ " thick. Work in more flour if needed to handle. Cut and bake on greased cookie sheet until brown on bottom and edges, about 5 to 6 minutes. Frost if desired. Makes about 4 dozen medium cookies.

## GRANDMA FLOSSIE'S BUTTERMILK COOKIES

Sara Strong

2 C. sugar	1 C. buttermilk
1 C. lard	$3\frac{1}{4}$ to 4 C. flour
2 eggs	2 tsp. soda
2 tsp. vanilla	$\frac{1}{2}$ tsp. salt

Cream together sugar, lard and eggs. Add rest of ingredients. Mix, chill, roll to  $\frac{1}{2}$ " thick on floured board. Cut and put on cookie sheet. Bake at  $350^{\circ}$  until just starting to brown around rim.

NOTE: The softer the dough, the better. Frost with colored powdered sugar frosting.

## BUTTERSCOTCH ICEBOX COOKIES

Mildred Feller

1 C. margarine	1 tsp. vanilla
2 C. brown sugar	$\frac{1}{4}$ tsp. salt
2 eggs, unbeaten	1 C. butter nuts
1 tsp. soda	$3\frac{1}{2}$ C. flour

Cream margarine and sugar until light and fluffy. Add eggs and beat well. Stir in vanilla, nuts, soda, salt and sifted flour. Shape dough into a roll and chill. Cut into thin sliced and bake at  $350^{\circ}$  for 10 to 12 minutes. Makes 5 dozen.

# BARS, COOKIES & CANDY

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## GRANDMA BECKER'S BUTTERSCOTCH COOKIES

Roger White

2 C. brown sugar	1 tsp. cream of tartar
1 C. shortening or butter	½ tsp. salt
2 eggs	¼ to ½ C. nutmeat
3 C. flour	1 tsp. vanilla
1 tsp. soda	

Cream sugar and shortening. Add egg yolks and beat together. Add the dry ingredients and vanilla and mix. Beat egg whites and add to mixture. Form into rolls about 2" across and 8 or so inches long. Store in cool place overnight. Slice ¼" thick. Place on cookie sheet. Bake at 350° about 10 minutes.

## BOX BAKE COOKIES

In Memory of Mrs. Pete (Marion) Oelberg

1 box cake mix	3 eggs
½ C. oil	

Mix. Add 1 cup raisins or chocolate chips or coconut or butterscotch chips or dates or cherries or chopped nuts. Drop on cookie sheet. Bake at 350°.

## CARROT COOKIE WITH ORANGE GLAZE

Inez White

2¾ C. flour	2 eggs
1 T. baking powder	1 (7½ oz.) jar or 2 smaller jar of junior carrot baby food
1 C. oleo	1 tsp. vanilla
1 C. sugar	1 tsp. lemon

On large piece of paper, sift together flour and baking powder. Set aside. Melt oleo in large pan over very low heat. Remove from fire, stir in sugar, eggs, carrots and extracts until smooth. Gradually add flour mixture until a soft smooth dough forms. Refrigerate at least 1 hour or up to 3 days. Drop rounded teaspoon 2" apart on greased or non-stick sheets. Bake in preheated 375° oven for 10 to 12 minutes until slightly firm and edges are golden brown. Let cool 1 minute on sheet. Remove to racks. While still warm, glaze each with ½ teaspoon Orange Glaze.

ORANGE GLAZE: In medium bowl, combine ¼ cup orange juice and 1½ teaspoons grated orange peel. Stir in 2½ to 3 cups powdered sugar until thick and smooth. Makes 1 cup.

NOTE: Woman's Day, August 1981. Sounds complicated, but it isn't and cookies are good. Makes about 60.

# BARS, COOKIES & CANDY

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## CHOCOLATE CHIP COOKIES

Mrs. James Briggs

1 C. brown sugar	4 C. flour
1 C. white sugar	1 tsp. salt
2 C. shortening, not margarine	3 tsp. cream of tartar
2 eggs	2 tsp. soda
2 tsp. vanilla	1 pkg. chocolate chips

Mix in order given. Make into balls. Bake at 350° for 10 minutes.

## CHOCOLATE DROP COOKIES

Iola (Feller) Stannard

2 sqs. chocolate	2 C. flour
½ C. shortening	½ C. buttermilk or sour milk
1 C. brown sugar	1 tsp. vanilla
½ tsp. soda	¼ tsp. salt
1 egg	

Blend sugar and shortening. Add melted chocolate and egg. Alternate milk and flour sifted with soda. Stir in vanilla and salt. Can chill. Drop by spoonfuls on greased pans. Bake in a moderate oven at 350° for 12 to 15 minutes. Don't overbake. Frost.

NOTE: If you take these to a coffee, don't plan to have any to take home.

## CHOCOLATE GRAHAM COOKIES (UNBAKED)

In Memory of Ruth (Smith) Nordhus

1 C. milk	½ pkg. German sweet chocolate
2 C. sugar	

Cook to hard boil stage. Add 6 tablespoons butter, 20 marshmallows. Melt together, stir. Add 3½ cups graham cracker crumbs. Put in large pan. Sprinkle top with nuts. Cut in squares.

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1902: Maggie Hastings is in West Union learning the dress making trade.

# BARS, COOKIES & CANDY

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## CHOCOLATE CRACKLE COOKIES

Helen (Stannard) Thewlis

4 sqs. baking chocolate  
½ C. salad oil  
2 C. sugar  
2 tsp. vanilla  
4 eggs, unbeaten

2 C. sifted all-purpose flour  
2 tsp. baking powder  
½ C. chopped nuts  
½ tsp. salt

Melt chocolate in double boiler or heavy pan. Remove from heat and blend with oil. Add sugar. Add eggs, 1 at a time. Beat well, then add vanilla. Sift together flour, baking powder and salt. Stir into chocolate mixture. Add nuts and mix thoroughly. Chill for several hours until dough is very stiff. Shape into balls and roll in powdered sugar. Bake on cookie sheet at 350° for 10 to 12 minutes. The powdered sugar coating cracks giving an interesting effect.

## CHOCOLATE DROP QUICKIES

Janice (Stannard Dietz) Veaver

2 C. sugar  
½ C. butter  
½ C. milk  
1 tsp. vanilla

½ C. cocoa or 2 sqs. baking chocolate  
3 C. quick cooking rolled oats  
½ C. chopped nuts

Mix sugar, butter, cocoa and milk in saucepan. Bring to boil quickly. Reduce heat to medium and boil 3 to 4 minutes, or until a little dropped into cold water forms a soft ball (234°). Remove from heat; stir in rolled oats, nuts and vanilla. Drop by teaspoonfuls onto wax paper; let stand until hardened. Store in refrigerator, if desired. Makes about 3 dozen. cookies.

## CHOCOLATE SCOTCHEROOS

Karyl Davis  
El Marie Gage

1 C. sugar  
1 C. light corn syrup

1 C. peanut butter  
6 C. Rice Krispies

Bring to a boil in 3-quart saucepan the sugar and corn syrup. Remove from heat and add the peanut butter and Rice Krispies. Press into buttered 13x9" pan. Over hot water, melt one 6-ounce package chocolate chips and one 6-ounce package butterscotch chips. Spread over top of krispie mixture.

# BARS, COOKIES & CANDY

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## GOOD CHRISTMAS COOKIE

Emma Strong

½ C. white sugar	2 tsp. soda
½ C. brown sugar	¼ tsp. cloves
½ C. lard	¼ tsp. ginger
1 egg, slightly beaten	½ tsp. cinnamon
2 C. flour	¼ C. sorghum
½ tsp. salt	

Mix white and brown sugars and cream in lard. Add egg. Mix dry ingredients together. Gradually add dry ingredients to sugar mixture. Work in sorghum. Roll this mixture into balls about 1" in diameter. Roll them in sugar-cinnamon mixture. Bake in a 350° oven for 12 to 15 minutes. The cookies will flatten in the oven and take on a crackly appearance. Cool on wire rack. The cookies get quite hard.

## PILLAGER MINNESOTA COCONUT DROPS

From Zella Strong's recipe box

1 C. brown sugar	2 C. flour
2 eggs	2 C. oatmeal
¼ C. boiling water	1 C. coconut
1 tsp. soda	

Cream brown sugar and eggs. Add rest of ingredients. Chill. Drop by spoonful and flatten. Bake at 350°.

NOTE: A visit to relatives of Grandpa Clyde King's family in Pillager, Minnesota in the 1950's produced this recipe.

## COWBOY COOKIES

Dorothy (Murphy) Eckheart

1 C. butter	½ tsp. salt
1 C. white sugar	½ tsp. baking powder
1 C. brown sugar	2 C. quick oats
2 eggs	1 tsp. vanilla
2 C. flour	6 oz. pkg. chocolate chips
1 tsp. soda	

Cream butter and sugars; add eggs and beat. Sift dry ingredients, add oats to dry ingredients then add to creamed mixture. Add vanilla and chips. Bake at 350° for about 15 minutes on greased cookie sheet. Yield: 10 dozen.

# BARS, COOKIES & CANDY

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## DELICIOUS COOKIES

Marilyn (Fry) Arhart

1 C. sugar	3½ C. flour
1 C. brown sugar	1 C. oatmeal
1 C. margarine	1 C. flake coconut
1 C. oil	¾ C. nuts
1 egg	1 tsp. salt
2 C. Rice Krispies	1 tsp. cream of tartar
1 tsp. soda	

Mix well and drop by teaspoon on greased cookie sheet. Bake at 350° until light brown.

## ENGLISH TEA COOKIES

Avis Buchtela

½ C. shortening	1¾ C. flour
¾ C. sugar	2 tsp. baking powder
1 egg, save some egg white	½ tsp. salt
2 T. milk	½ C. citron or nuts
½ C. raisins	

Shape like a ball and dip in egg whites and sugar. Bake on greased cookie sheets in 350° oven for 10 to 12 minutes or until done.

## FILLED COOKIES

In Memory of Elizabeth Dickinson

1 C. sugar	½ C. milk
½ C. shortening	1 egg
3½ C. flour	3 tsp. baking powder
1 tsp. vanilla	½ tsp. salt

Mix and roll dough out thin. Cut out cookies, place some filling in center of ½ the cookies. Cover with another cookie, seal edges and bake at 350° until lightly browned.

FILLING: ½ cup sugar, ½ cup water, 1 teaspoon flour and 1 cup chopped raisins, dates or prunes. Can use a combination of all 3 if you wish. Cook until thick; stirring often.

# BARS, COOKIES & CANDY

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## FORGOTTEN COOKIES

Inez White

2 egg whites  
¾ C. sugar

1 C. or less chopped nuts  
1 tsp. vanilla

Beat egg whites until they stand firm. Add the sugar slowly, beating after each addition. Beat until stands up real firm. Add nuts and vanilla. Drop by teaspoon onto a greased cookie sheet. Heat oven to 350° for 15 minutes. Put cookies in oven. Close door. Count to 15. Turn oven off. Leave overnight or at least 2 hours.

## FROZEN COOKIES (CHRISTMAS)

In Memory of Hazel Gernand

1 C. brown sugar  
1 C. white sugar  
1 C. butter  
1 C. ground nuts  
1 C. ground raisins  
3 eggs, well beaten

2 tsp. baking soda  
2 T. strong coffee  
1 tsp. cinnamon  
½ tsp. cloves  
1 tsp. nutmeg  
½ tsp. salt

Cream sugars and butter. Add rest of ingredients. Mix together adding 4½ cups flour to stiffen. Divide dough in rolls about size of walnut, put in refrigerator overnight, cut in thin slices and bake in hot oven until done.

## FUDGE COOKIES

Emma Strong

2 C. sugar  
½ C. cocoa  
½ C. butter or margarine  
½ C. milk  
3 C. quick cooking oatmeal

1 tsp. vanilla  
¼ tsp. salt  
½ C. nuts  
½ C. peanut butter

Mix together the sugar, cocoa, butter and milk. Boil for 1 minute. Remove from heat and add remaining ingredients. Drop by teaspoons on wax paper.

# BARS, COOKIES & CANDY

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## GINGERSNAPS

Manetta Keefer

1 egg	1 sm. C. Crisco
$\frac{2}{3}$ C. molasses	1 T. ginger
1 C. sugar	1 T. soda in 3 C. flour
1 scant C. flour	

Roll into balls and roll in sugar. Bake on grease cookie sheet at 350° for 15 to 18 minutes. NOTE: This was Grandma Oldfather's old-fashioned gingersnap recipe.

## G'MA HUBER'S COOKIES

Jeanne Stannard

$\frac{1}{2}$ C. shortening	$2\frac{1}{2}$ C. flour, sifted
$1\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ tsp. soda
2 beaten eggs	$\frac{1}{2}$ tsp. salt
1 C. sour cream	$\frac{1}{2}$ C. nutmeats, opt.
1 tsp. vanilla	

Cream together shortening and brown sugar. Add eggs, sour cream and vanilla. Stir in remaining ingredients. Drop by teaspoon on pan. Bake at 400°, 5 to 8 minutes.

## MILLION DOLLAR COOKIES

Gloria (David) Briggs

1 C. oil	1 tsp. vanilla
1 C. margarine	1 C. oatmeal
1 C. brown sugar	1 C. crushed corn flakes
1 C. white sugar	$\frac{1}{2}$ C. coconut
1 egg	$\frac{1}{2}$ C. nuts

Cream together the oil, margarine, brown sugar, white sugar and egg. Add the remaining ingredients. Sift together 1 teaspoon salt, 1 teaspoon soda and  $3\frac{1}{2}$  cups flour. Add to other mixture until well mixed. Make into small balls. Press down with a fork. Bake at 375°.

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1902: There is to be a wood bee at the church this Thursday, for the purpose of replenishing the church wood pile which is getting low.

# BARS, COOKIES & CANDY

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## AUNT ESTELLE'S MOLASSES COOKIES

Roberta Kuhens

1 C. lard	1 T. cinnamon
1 C. brown sugar	1 tsp. salt
2 eggs	4½ C. flour
½ C. boiling water with 1 T. soda	1 C. molasses
1 T. ginger	

Beat together the lard, brown sugar and eggs. Add boiling water with soda. Stir in the rest and mix altogether. Put in refrigerator 1 hour. Roll out ½" thick. Cut with large cookie cutter. Sprinkle with sugar before baking. Bake at 325 to 350° for 12 to 15 minutes. OLD RECIPE.

## NO BAKE COOKIES

In Memory of Una Leuenberger

2 C. sugar	6 T. peanut butter
⅔ C. milk	¼ lb. crushed white crackers
1 tsp. vanilla	½ C. nuts

Boil sugar and milk 3 minutes. Remove from heat and add vanilla, peanut butter and crackers. Mix well and add nuts. Drop on wax paper to form cookies.

## OATMEAL COOKIES

Ruby Ostrander

1 C. sugar	¾ tsp. soda
¾ C. butter	1 tsp. cinnamon
3 eggs	1 C. raisins
2 C. uncooked oatmeal	½ C. nutmeats
2 C. flour	2 T. Karo syrup, dark
½ tsp. salt	

Cream butter and sugar, add eggs and beat. Add oatmeal, mix in flour, salt, soda and cinnamon. Then add Karo, raisins and nuts. Drop by teaspoon on cookie sheet. Bake at 350° until set.

# BARS, COOKIES & CANDY

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## OATMEAL COOKIES

Geraldine (Gage) Kuhens

1½ C. raisins	1 tsp. salt
½ C. water	2 C. flour, sifted
1 C. shortening	1 tsp. soda
1 C. sugar	1 C. oatmeal
2 eggs	Nutmeats, if desired
1 tsp. cinnamon	

Boil raisins and water. Let cool Cream sugar and shortening. Add eggs and raisins. Add flour mixture and beat well. Drop on greased cookie sheet and bake 12 minutes at 350°.

## OATMEAL COCOA CHIPPERS

Erma Jean Graf

1¼ C. flour	½ C. sugar
½ C. cocoa	1 tsp. vanilla
2 tsp. baking soda	2 eggs
½ tsp. salt, opt.	2 C. chocolate chips
1 C. butter	2 C. oatmeal
1 C. brown sugar	1 C. walnuts, chopped

Combine flour, cocoa, soda and salt. Set aside. Combine butter, brown sugar, sugar and vanilla; beat until creamy. Add eggs, 1 at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips, oatmeal and nuts. Drop on ungreased cookie sheet. Bake at 350° for 9 to 11 minutes. Makes 4 dozen.

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1902: There will be an oyster supper at the church on the eve of the 22nd. Price 25¢, children 10 cents. Proceeds to go towards the minister's salary.

# BARS, COOKIES & CANDY

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## OATMEAL REFRIGERATOR COOKIES

In Memory of Marian McGee Jones  
In Memory of Gladys Warner  
Lorna Landis

1½ C. sifted flour	2 eggs, well beaten
1 tsp. soda	1 tsp. vanilla
1½ tsp. salt	3 C. quick cooking rolled oats
1 C. Crisco or oleo	1 C. chocolate chips, opt.
1 C. white sugar	
1 C. brown sugar or can use 2 C. brown sugar and omit white	

Sift together flour, soda and salt. Cream shortening, add sugars gradually, beat until light and fluffy. Add eggs and vanilla. Combine dry ingredients and creamed mixture. Add oats last. Pack in frozen juice cans. Chill. Detach bottom of can and use to push dough out and slice. Bake on ungreased cookie sheet in 375° oven for 6 to 8 minutes. Makes 5 dozen.

## MABEL DAVIS' OATMEAL COOKIES

Mrs. Robert Lambert

1 C. lard	1 C. hot water
1½ C. sugar	3 C. oatmeal
½ C. molasses	3 C. flour
2 eggs	1 C. raisins
1 tsp. cinnamon	½ C. nutmeats
1 tsp. soda	¼ tsp. salt

## LO CALORIE OATMEAL COOKIES

In Memory of Mrs. D. Jim Davis

½ C. margarine, softened	1 tsp. cinnamon
⅓ C. Sprinkle Sweet or 4 tsp. Sweet 10	½ tsp. salt
1 tsp. vanilla	½ tsp. soda
1 egg	¾ C. cold water
1 C. flour	1 C. quick cooking rolled oats
	½ C. raisins or ½ C. nutmeats

Combine margarine, sweetener, vanilla and egg; beat 2 minutes at high speed, scraping bowl occasionally until well blended. Add flour, cinnamon, salt, soda and water. Beat at low speed until well mixed, about 2 minutes. Stir in rolled oats, raisins and nuts. Dough will be soft. Drop by teaspoon 2" apart onto ungreased cookie sheet. Bake at 375° for 12 to 15 minutes until cookies are set. Store in refrigerator. Makes about 42 cookies.

# BARS, COOKIES & CANDY

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## OATMEAL CRISPIES

Karyl Davis

¼ C. margarine	¼ C. shortening
½ C. sugar	½ C. brown sugar
1 egg	½ tsp. soda
¼ tsp. baking powder	¼ tsp. salt
½ tsp. vanilla	1 C. flour
1½ C. quick cooking oats	

Mix together all ingredients and bake cookies on greased baking sheets for 10 minutes at 375°.

## AUNT MARGES PECAN DREAMS

Marilyn (Fry) Arhart

1 C. butter	2 C. cake flour
4 T. sugar	¼ tsp. salt

Mix and roll around pecan halves. Put in a flat covered dish to cool in refrigerator overnight. Bake on ungreased pan at 300° for 30 to 40 minutes until bottoms are just beginning to color. When done roll each in powdered sugar. Do not stack until completely cool. To make cake flour, put 2 tablespoons of cornstarch and fill the cup with regular flour.

## MOM'S PEANUT BUTTER COOKIE

In Memory of Mary E. Oelberg

2 eggs, beaten	1 C. peanut butter
1 C. sugar	2 C. flour
1 tsp. vanilla	1 tsp. soda
1 C. lard or shortening	1 tsp. salt

Sift together flour, soda and salt and add to rest of ingredients. Roll into balls and place on cookie sheet. Flatten with fork. Bake 8 to 10 minutes at 350°.

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March 17, 1904: Little Allie Bass was quite sick with tonsillitis.

## BARS, COOKIES & CANDY

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### PINEAPPLE DROP COOKIES

In Memory of Cecile (Jones) Dennler

1 C. shortening (½ lard and ½ margarine)  
1 C. white sugar  
1 C. brown sugar  
2 eggs

1 tall can crushed pineapple, drained  
1 tsp. vanilla  
2 tsp. soda  
4 C. flour

Beat eggs. Add sugars and crushed pineapple, should be (1 cup), and vanilla. Sift flour and soda together and add. Use pineapple juice for powdered sugar frosting and frost while hot. Bake in 350° oven for 10 to 12 minutes.

### PINEAPPLE COOKIES

Dorothy M. Thoman

1 C. brown sugar  
1 C. white sugar  
1 C. shortening  
1 C. nutmeats  
1 C. drained, crushed pineapple  
2 eggs

1 tsp. vanilla  
1 tsp. soda  
½ tsp. salt  
2 tsp. baking powder  
4 C. flour

Cream the sugars and shortening. Add the nuts, pineapple, eggs and vanilla. Mix well. Sift the dry ingredients and add. Drop on a greased cookie sheet. I press with a fork dipped in sugar to flatten a bit. Bake at 350° until very light tan around the edges 10 to 12 minutes or more. Also can be flattened with bottom of juice glass dipped in sugar each time.

NOTE: This was Bertha Atall's recipe back in the 1940's.

### POPPY SEED SNACKS FOR DIABETICS

From Zella Strong's recipe box  
the name Marjorie is written  
in the corner of this recipe

2 tsp. K.K. (that would be Kitchen Klatter liquid) sweetener  
3 T. vanilla  
½ tsp. lemon  
4 T. vegetable shortening

Few drops butter flavoring  
1 C. flour  
¼ tsp. salt  
¼ tsp. baking powder  
2 tsp. poppy seeds

Cream in butter flavoring. Knead in poppy seeds. Chill. Flatten pieces with palm of hand. Bake at 400° for 12 to 15 minutes.

# BARS, COOKIES & CANDY

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## POTATO CHIP COOKIES

Judy Buckmaster

3 sticks oleo	1½ C. sugar
3 C. flour	2 C. crushed potato chips
1 tsp. soda	1 tsp. vanilla
2 egg yolks	¾ C. nuts

Beat well oleo, sugar and egg yolks. Add flour and soda gradually. Add vanilla, potato chips and nuts. Mix well with hands. Make into balls and press down with fork. Bake 13 minutes at 350°.

## DROP RAISIN COOKIES

Judy Buckmaster

1½ C. sugar	1 tsp. soda
2 eggs	1 tsp. salt
1 C. shortening	1 tsp. vanilla
1 C. ground raisins	4 C. flour
4 tsp. hot water	

Mix above and make into balls the size of walnuts. Mark with fork. Bake at 350°.

## REESE'S COOKIES

Frances Popenhagen

¾ C. oleo	2½ C. flour
1 C. sugar	1 tsp. soda
½ C. brown sugar	1 C. peanut butter chips
1 tsp. vanilla	1 C. chocolate chips
2 eggs	

Cream first 4 ingredients. Add eggs. Beat well. Add flour and soda. Add chips. Bake at 350° for 10 to 12 minutes. Take out when soft to touch.

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March 30, 1904: Miss Carrie Bass Sundayed at home.

## BARS, COOKIES & CANDY

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### RICE KRISPIE COOKIES

Edna Metcalf

1 C. shortening	½ tsp. baking powder
1 C. white sugar	½ tsp. salt
1 C. brown sugar	2 C. flour
2 eggs, beaten	2 C. oatmeal
1 tsp. vanilla	2 C. Rice Krispies
1 tsp. soda	¾ C. coconut

Cream shortening; add sugars. When well creamed, add beaten eggs. Add coconut, Rice Krispies and oatmeal. Mix well. Sift flour, soda, baking powder and salt together. Mold into small balls with hands. Bake on a greased cookie sheet at 350° for 10 to 12 minutes. Yields a large batch.

### RICE KRISPIE SWEETS

Faye Patterson

14 oz. pkg. caramels	Lg. marshmallows
1 stick margarine	Rice Krispies
1 T. water	

Melt caramels together with margarine and water in glass bowl on low in microwave or in double boiler. Stir well. Dip marshmallows in caramel mixture. Roll in Rice Krispies and chill.

### SAND COOKIES

Blanche Ashby

2 C. margarine	¼ tsp. salt
2 C. sugar	1 tsp. soda
3½ C. flour	2 tsp. almond extract
½ tsp. baking powder	1 C. chopped almonds

Beat margarine and sugar until frothy. Sift flour, baking powder, salt and soda twice and add to other mixture and beat until airy. Add almond extract and almonds. Take rounded teaspoons, press down with fork. Bake on ungreased cookie sheet 25 minutes at 300°.

NOTE: These have to be beaten with mixer and no, they don't have eggs. Yes, they have to be baked slowly and not browned. They aren't pretty but have been a family favorite; children and grand daughters.

## BARS, COOKIES & CANDY

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### FOLLENSBEE'S SNICKERDOODLES

Cecile (Follensbee) Callihan

1 C. light brown sugar	2 C. flour
1 egg	2 T. butter
½ C. chopped dates (raisins and coconut)	½ C. milk
½ C. finely chopped nuts	2 tsp. baking powder

Mix, drop by spoonfuls and sprinkle with cinnamon and sugar. Bake 10 to 12 minutes at 350°.

### SNICKERDOODLES

Ona (Landis) Lamphier

1 C. shortening	1 tsp. soda
1½ C. sugar	½ tsp. salt
2 eggs	2 tsp. cream of tartar
2¾ C. flour	

Mix sugar, shortening and eggs. Add dry ingredients and mix. Roll into balls and roll in 2 teaspoons sugar and 2 teaspoons cinnamon. Flatten on greased cookie sheet. Don't make too flat. Bake 8 to 10 minutes.

### FROSTED SPICE COOKIES

Dorothy Linderwell

1 C. soft shortening	1 tsp. cinnamon
1 C. sugar	1 tsp. ginger
1 C. molasses	½ tsp. salt
1 egg	1 C. nuts
1 C. sour milk	1 C. raisins
6 C. flour	1 C. chopped dates
1 tsp. soda	

Cream margarine and sugar. Add the molasses, egg and milk. Mix well. Combine dry ingredients. Gradually add to the creamed mixture. Stir in dates, nuts and raisins. Drop on cookie sheet, greased. Bake at 350° for 12 to 15 minutes. Cool and frost.

FROSTING: 3¾ cups powdered sugar, ⅓ cup orange juice and 2 tablespoons melted butter.

## BARS, COOKIES & CANDY

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### DATE AND RAISIN FILLED SUGAR COOKIES

Marjorie Voshell

1 C. oleo or shortening	½ C. white sugar
½ C. brown sugar	1 egg
3 T. milk	1 tsp. vanilla
3 C. flour	½ tsp. soda

Cream the sugars and shortening. Add egg, vanilla and milk together and beat well. Add the dry ingredients and mix well. Chill. Roll out and put filling on a rolled out sugar cookie half. Put on top cookie and crimp edges. Bake at 375° for 10 to 12 minutes.

FILLING: 2 cups chopped dates, 2 cups raisins, ½ cup sugar, ½ cup water and 1 cup nuts. Bring to a boil and simmer 5 minutes.

NOTE: My Mother always made these cookies for us every Christmas.

### SUGAR COOKIES

In Memory of Lavon Kuhens

1½ C. white sugar	3½ C. flour
3 eggs	1 tsp. salt
1 C. butter or oleo	⅓ C. sweet milk
2 tsp. baking powder	1 tsp. vanilla or lemon flavoring
1 tsp. soda	

Beat eggs well with sugar and oleo. Sift well baking powder, soda and flour. Add to egg mixture along with salt, milk and flavoring. Chill overnight. Roll out thin, bake at 375° or until brown around edges. This dough makes good filled cookies.

### SUGAR COOKIES

In Memory of Una Leuenberger

1 C. margarine	2 eggs
1 C. shortening	1 tsp. soda
1 C. white sugar	1 tsp. cream of tartar
1 C. powdered sugar	4 C. flour
1 tsp. vanilla	

Chill dough, shape into balls. Roll in sugar. Bake at 350°.

## BARS, COOKIES & CANDY

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### SUGAR COOKIES (CUT OUT ONES)

In Memory of Marion Oelberg  
Submitted by Joyce and Duane

1 C. sugar	1 tsp. vanilla
½ C. shortening	2½ to 3 C. flour
2 eggs	3 tsp. baking powder
¼ C. milk	½ tsp. salt

Cream sugar and shortening together. Add eggs and beat. Mix milk and vanilla together. Mix 2½ cups of flour, baking powder and salt together. Add flour mixture alternately with milk mixture. Add up to ½ cup more flour adding enough to not be sticky. Makes into balls and cover and set in refrigerator to cool. When cool, roll out and cut into your favorite shapes. Bake at 450° until lightly brown.

NOTE: Mom watched these carefully at the 450° and moved them from bottom to top rack, when slightly brown. Don't overbake. Joyce. Marion worked very hard to the Lima Community, even after moving to West Union. In mid December 1985, Marion baked and decorated her famous cookies and was delivering them to neighbors and friends before flying to California the following day. I stopped by at 4:00 P.M. with cookies she had offered to take to my family, who lived near hers in California. She came to the car to meet me and seemed so cheerful. It was such a shock when I got the sad news that she had passed away at about 5:30 P.M. that evening. Lima lost a great friend. Note submitted by Lola Stannard.

### SUGAR COOKIES

Marilyn (Fry) Arhart

1 stick oleo	1 tsp. soda
½ C. oil	1 tsp. cream of tartar
1 C. sugar	½ tsp. salt
1 egg	1 tsp. vanilla
2½ C. flour	

Mix in order given. Put in refrigerator for awhile. Make into balls and flatten with a glass dipped in sugar each time. Bake at 350° for 8 to 10 minutes.

NOTE: This sugar cookie recipe was in your Lima Ladies Aid cookbook. Cover by Ann Marie Dickinson, Lima Church, Lima, IA. age 14. It is Miss Sheryl Kleinlein's recipe. I served it for 17 years at the Midway Cafe in Northwood, IA.

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February 10, 1904: John and James and Maude Solomon have not been absent or tardy this winter.

# BARS, COOKIES & CANDY

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## SUGAR COOKIES

Delores Wickham

3 C. flour	1 C. shortening, soft
½ tsp. salt	2 eggs
1 tsp. soda	1 C. sugar
2 tsp. baking powder	¼ C. milk
¼ tsp. nutmeg	1 tsp. vanilla

Sift dry ingredients into large bowl. Cut in the shortening as you do for pie crust. Beat eggs. Add sugar, milk and vanilla to the eggs and beat well. Add the liquid to the flour and shortening mixture. Stir well. Chill several hours or overnight. Roll out and cut in desired shapes. Bake at 400° for 5 to 6 minutes.

## SUGAR COOKIES

Sue Stearns

2 C. sugar	1 tsp. soda
1 C. lard, scant	2 tsp. baking powder
2 eggs	4 C. flour
1 tsp. vanilla	1 C. sour milk (if no sour milk add 1 T. vinegar to sweet milk)

Cream together sugar and lard. Add eggs and vanilla. Sift together soda, baking powder and flour. Add flour mixture and sour milk alternately. Refrigerate overnight. Roll out to about ⅛" thick and cut with your favorite cutter. Sprinkle with sugar. Bake in moderate oven until done.

## GOOD AND EASY SUGAR COOKIE

In Memory of Winnie (Stearns) Davis

2½ C. sifted flour	½ C. lard
½ tsp. soda	1 C. sugar
½ tsp. nutmeg	½ tsp. lemon flavoring (or leave out lemon and nutmeg and use 1 tsp. vanilla)
½ tsp. salt	1 egg and 1 T. milk
½ C. butter	

Have everything at room temperature. Sift flour, soda, nutmeg and salt together. Cream shortening, sugar and flavoring together. Add egg, beat well. Stir in flour mixture until well blended. Work in the 1 tablespoon milk until dough holds together. Shape into walnut-sized balls. Put on ungreased cookie sheet. Flatten with glass that has been greased and dipped in sugar. Bake in 400° oven until lightly browned.

## BARS, COOKIES & CANDY

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### MARLYS' SUGAR DIPPED COOKIES

Joan Smith

3 eggs	1½ C. sugar
1 C. margarine	1 tsp. vanilla
3½ C. flour	1 tsp. soda
1 tsp. baking powder	1 tsp. salt
1½ C. raisins	1 C. water

Cook raisins in the 1 cup water until water is absorbed. Drain well. Combine rest of ingredients in usual way. Roll the size of walnuts. Roll in sugar and flatten some. Bake at 350°.

### TURTLES

Mrs. Emily Whitley

2 sqs. baking chocolate, melted	1 C. flour
⅓ C. butter	1 tsp. vanilla
¾ C. sugar	Salt
2 eggs	

Drop by teaspoon on hot waffle iron. Bake 1 minute. Makes about 2 dozen. Frost with chocolate frosting if desired.

### UNBELIEVABLE COOKIES

Manetta Keefer

2 C. peanut butter	1 C. brown sugar
1 C. white sugar	2 eggs

Mix into balls. Crisscross with fork to flatten. Bake at 350° for 10 to 12 minutes. Do not overbake. VERY GOOD.

NOTE: For those allergic to flour.

\*\*\*\*\*

March 30, 1904: Grace Parker is visiting her sister, Mrs. Kate Ostrander at Waucoma.

## BARS, COOKIES & CANDY

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### VANILLA CRISPIES

Krysta Sandstrom

1 C. sugar  
1 egg  
½ tsp. baking soda  
½ tsp. cream of tartar

1 C. margarine or butter, melted  
2 tsp. regular or Cookie vanilla  
2 C. white or whole wheat flour

Mix sugar, margarine, egg and vanilla. Stir in remaining ingredients. (If using self-rising flour, omit baking soda and cream of tartar). Cover and refrigerate at least 1 hour. Heat oven to 375°. Shape dough into 1" balls. Place about 2" apart on ungreased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake until brown, 8 to 10 minutes. Immediately remove from cookie sheet. Makes about 6 dozen.

FOR BROWN SUGAR CRISPIES: Substitute brown for white sugar.

### WHITE COOKIES

In Memory of Matilda Feller  
Submitted by Gladys Feller, daughter

3 C. flour  
1 C. shortening  
½ tsp. soda  
½ tsp. salt  
2 tsp. baking powder

¼ tsp. nutmeg, opt.  
2 eggs  
2 tsp. vanilla  
1 C. sugar

Beat eggs and vanilla. Add sugar to flour mixture. Add beaten eggs and vanilla. Roll, cut and bake. Also, works good in a cookie press.

### CANDY

#### MOM EARLE'S AND LENA'S BOILED CANDY

Manetta Keefer

1⅓ C. sugar  
6 T. butter

6 T. milk

Bring to boil, stir and boil 1 minute for candy; ½ minute for frosting. Add chocolate chips, nuts and vanilla for candy.

\*\*\*\*\*

March 30, 1904: Remember S.S. is at ten o'clock. Rev. Walcott preached a very able sermon Sunday night from Ezekiel 2:1, "Son of Man Stand Upon Thy Feet."

## BARS, COOKIES & CANDY

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### PANOCHA

Ruth Earle

(BROWN SUGAR CANDY)

2 C. light brown sugar  
2/3 C. canned milk

1 T. butter  
1 tsp. vanilla

Place milk, sugar and butter in saucepan and cook, stirring constantly to 240° or to the soft ball stage. Remove from heat, add vanilla and cool, without stirring, to lukewarm. Then beat until thick and creamy. Pour into pan and cut in squares. Add nuts if desired.

NOTE: I use this all the time. Take from the Guttenberg Cookbook.

### CARAMELS

Mary Strong

2 C. sugar  
1 C. syrup, light or dark, Karo  
1 lb. butter or oleo

1 can evaporated milk  
Nuts  
Vanilla

Cook sugar, butter and syrup about 10 minutes, stirring all the time, or until it boils away from sides of pan. Add can of milk slowly, so that it doesn't stop boiling, stirring constantly (use wooden spoon) until it forms a hard soft ball when tried in cold water. Add vanilla and nuts and pour in 9x9" square pan. Let stand overnight. Cut and wrap with wax paper.

NOTE: A 1928 recipe I received from my Aunt Rita Christofferson.

### CARAMEL CRUNCH

Karen Michelson

1 stick margarine  
1 C. brown sugar

1 T. corn syrup  
5 to 6 C. Rice Chex

Heat margarine and corn syrup in large skillet over medium heat until margarine is melted. Add brown sugar. Stir until smooth. Continue beating slowly until mixture is all foamy and twice the original volume. From this point, beat for 2 more minutes on low heat. Add Chex all at once. Stir until Chex is well coated. Spread on cookie sheet and break into pieces as it cools.

\*\*\*\*\*

March 23, 1904: Mrs. John Kuhens is quite ill at this writing.

## BARS, COOKIES & CANDY

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### EASY CARAMELS

Marilyn (Fry) Arhart

1 C. butter	2½ C. brown sugar
Dash of salt	1 C. light corn syrup
1 (15 oz.) can sweetened condensed milk	1 tsp. vanilla

Melt butter in a heavy saucepan. Add brown sugar and salt, stirring. Blend in syrup. Gradually add milk, stirring constantly. Cook and stir over medium heat to firm ball stage (245° about 10 minutes). Stir in vanilla. Pour into buttered 9x13x2" pan. I like to add nuts. Cool and cut into squares.

### SPEEDY CHOCOLATE CANDY

Marian (Kelly) Behrens

6 oz. butterscotch chips	1 (14 oz.) can sweetened condensed milk
6 oz. chocolate chips	1 tsp. vanilla
6 oz. semi-sweet chocolate chips	

Melt first 4 ingredients together in a heavy pan over low heat, stirring constantly. Add vanilla and a bit of salt, optional. Pour into greased 8" pan. May add chopped nuts and candied cherries.

### SIMPLE CLUSTERS

Leone (Anfinson) Popenhagen

½ tray chocolate bark	2 C. Rice Krispies
½ tray white almond bark	1½ C. Spanish peanut
1 C. peanut butter	1 tsp. vanilla
2 C. Captain Crunch cereal, crush a little	

Melt together barks and peanut butter. Add the remaining ingredients. Drop by teaspoon on wax paper. Cool.

\*\*\*\*\*

March 23, 1904: Master Merl Durfey is visiting his sister Mrs. E.R. Kelly, at Randalia.

# BARS, COOKIES & CANDY

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## CORN FLAKE GOODIES

Shirley Gilbert

½ C. peanut butter  
12 oz. pkg. butterscotch chips

5 C. corn flakes

Melt peanut butter and butterscotch chips. Pour over corn flakes and stir in. Drop by teaspoonful on wax paper. Very good candy over Christmas.

## CANDIED CRANBERRY SQUARES

Gladys Feller

1 C. sugar  
3-3 oz. pkgs. red jello

1 can jellied cranberry sauce  
½ tsp. berry flavoring

Combine sugar, jello and cranberry sauce. Heat to bubble stage. Stir at intervals. Remove from heat. Let stand 20 minutes. Stir a couple of times. Stir in berry flavoring. Pour into 8x8" buttered pan. Let stand overnight. Do not refrigerate. Cut into squares. Roll in sugar.

## APPLE PEANUT BUTTER FUDGE

Helen(Stannard) Thewlis

1 C. (6 oz.) semi-sweet chocolate chips  
½ of 10 oz. jar marshmallow creme  
½ C. peanut butter

1 tsp. vanilla  
2 C. sugar  
⅔ C. apple juice

In a bowl, combine chocolate chips, marshmallow creme, peanut butter and vanilla. In a buttered heavy 2-quart saucepan, combine sugar and apple juice. Cook and stir over medium heat until sugar dissolves and mixture boils. Continue cooking and stirring to soft ball stage. Remove from heat, quickly add chocolate mixture. Stir until blended. Pour into a buttered 9x9x2" baking pan. Cut into squares.

## CARAMEL COOKIES

Grace Popenhagen  
submitted by Lucille Tope

2 C. brown sugar  
2 eggs  
1 tsp. soda dissolved in water  
3 to 4 C. flour

2 tsp. baking powder  
1 C. butter or Crisco  
Vanilla  
Nuts

Cream butter, eggs and sugar. Add flour, soda and baking powder. Add vanilla and nuts. Make into 2 or 3 long rolls. Chill. Slice and bake at 350°.

# BARS, COOKIES & CANDY

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## BUTTERMILK FUDGE

Marilyn (Fry) Arhart

2 C. sugar	½ C. oleo or butter
2 T. white syrup	1 tsp. soda
1 C. buttermilk	1 tsp. vanilla

Heat together sugar, syrup, buttermilk and ¼ cup butter and soda in large saucepan. Bring to a boil stirring frequently. Cook to soft ball stage, about 236°. Cool without stirring to lukewarm. Add rest of butter and vanilla. Beat until fudge starts to dull. Pour in a buttered 8x8" pan. Score when set. I like to add nuts.

## DIVINITY FUDGE

Lois Bellis (Shepard)

2⅓ C. white sugar	½ tsp. salt
⅔ C. white corn syrup	1 tsp. vanilla
½ C. cold water	1 to 2 C. chopped nuts, opt.
2 egg whites	

Separate eggs. Put whites in large mixing bowl. Combine sugar, syrup and water in a saucepan. Stir and cook over low heat until sugar dissolves. Cook without stirring until brittle stage (265°). When almost done beat egg whites until stiff and holds a peak. Slowly pour in syrup stirring at the same time. Continue to stir/beat until all the syrup is used. Beat until no longer shiny and it holds it's shape when dropped from a spoon Add nuts and vanilla. Drop on wax paper or spread in small greased cookie sheet.

## HOT FUDGE

Darlene (Anfinson) Pugh

1½ C. sugar	13 oz. can evaporated milk
½ C. cocoa	4 T. butter or oleo
½ C. water	1 T. vanilla
4 T. flour	

Put sugar , cocoa, water and flour in saucepan and bring to a boil. Add one 13-ounce can of evaporated milk. Bring back to a boil. Stir constantly. Cook 3 minutes. Take off stove. Add 4 tablespoons oleo or butter and 1 tablespoon vanilla. Cool.

## BARS, COOKIES & CANDY

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### MICROWAVE HOT FUDGE SAUCE

Susan Jones Yarrington

½ C. sugar	½ C. water
3 T. cocoa	2 T. butter
1½ T. cornstarch	1 tsp. vanilla
Dash of salt	

Mix dry ingredients. Stir in water. Cook in microwave on HIGH for 45 seconds. Stir. Repeat until thick as you want it. Blend in the butter and vanilla.

### MILLION DOLLAR FUDGE

Marilyn (Fry) Arhart

5 C. sugar	1-10½ oz pkg. sm. marshmallows
1 lg. can milk	1 tsp. vanilla
½ lb. oleo	1 to 2 C. chopped nuts
1-12 oz. pkg. real chocolate chips	

Mix sugar, milk and oleo together. Boil 7 minutes over low heat. Remove from heat and add immediately chocolate chips and marshmallows. Mix well until dissolved. Add vanilla and chopped nuts. Pour into buttered 9x13" pan. Makes 5 pounds.

### HEAVENLY HASH

From Zella Strong's recipe box

One pound milk chocolate melted over warm water. Add or beat in 2½ cups miniature marshmallows and 1 cup broken nuts.

### GRANDMA ZELLA'S MINTS

Ronda Strong Becker

(As written)	
2½ C. powdered sugar	½ tsp. flavoring
1-3 oz. pkg. cream cheese	Food coloring

Add coloring a drop at a time. Work with hands until well blended and smooth. Make into small balls. Let dry a bit. Dip balls in granulated sugar. Press into molds. Turn out onto wax paper.

NOTE: Grandma taught me years ago how to make these mints, for parties, weddings, etc. and I have made them ever since.

## BARS, COOKIES & CANDY

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### PEANUT BRITTLE

Audrey (Murphy) Hofer

3 C. sugar	2 tsp. soda
¾ C. cold water	1 T. butter
1½ C. white syrup	1 T. vanilla
1 lb. raw peanuts	

Use medium heat. Cook in large heavy pan. This gets very hot so use heavy holders. I use a wooden spoon to stir. Boil sugar, water and syrup until real brittle in cold water or hard ball stage on candy thermometer. Add peanuts. Cook until golden color. Remove from heat and add soda, butter and vanilla. Spread on cookie sheet. I use a board under the cookie sheet, because it is very hot.

NOTE: This is a Christmas tradition.

### WILMAS WONDERFUL PEANUT BRITTLE

Doris Palmer

2 C. sugar	2 T. butter
1 C. white Karo syrup	2 tsp. baking soda
1 pkg. (¾ or 1 lb. bag) raw peanuts	1 tsp. vanilla

Bring ½ cup water to boil in 3-quart saucepan. Then add sugar and syrup. Stir until dissolved and boil until it will spin a long thread (about 260°). Now add raw peanuts and cook slowly over a low burner until it turns a golden brown (310°). Remove from heat and add butter and vanilla. After this is mixed in, carefully fold in baking soda. Mix gently but thoroughly, but do not beat. It will be very foamy. Pour onto 2 well buttered (I use Pam) cookie sheets. Do not spread, but let take its own foam. Cool and break into pieces. This should be very tender and crisp and no at all tacky.

### PEANUT CLUSTERS

Jean Jones

1 pkg. white chocolate chips	3 heaping T. peanut butter
1-6 oz. pkg. chocolate chips	1-16 oz. jar dry roasted peanuts

Soften white chocolate and chocolate chips in 200° oven 5 to 10 minutes. May also use microwave. Add peanut butter and peanuts. Spoon onto wax paper.

## BARS, COOKIES & CANDY

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### TURTLES

Lois (Keig) Heiny

1-8 oz. pkg. chocolate chips	1 tsp. vanilla
1 can sweetened condensed milk	22 caramels, cut in sm. pieces
1 pt. marshmallow creme	1 lb. pecans

In double boiler melt, chocolate chips, condensed milk and marshmallow creme. Stir until blended. Remove from heat. Add vanilla, caramels and pecans. Mix well. Drop by spoon onto wax paper.

SUBSTITUTION: 20 large or 2 cups miniature marshmallows if don't have creme.

### GOOD EASY TREATS

Grace Popenhagen

Melt 1 package caramels and 1 stick butter or margarine. Dip 1 package marshmallows in melted caramel mixture. Roll in Rice Krispies.

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February 10, 1904: Miss Lydia Thorp is home again after helping Mrs. Chas. Oelberg through a five week siege of scarlet fever.

# Meats

## Main Dishes

### Casseroles





## MEATS, MAIN DISHES & CASSEROLES

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### BEAN AND CHEESE CASSEROLE

In Memory of Dorothy Dickinson

1 qt. canned pinto beans	½ C. shredded Cheddar cheese
2 T. margarine	½ tsp. salt
2 T. flour	¼ tsp. pepper
1 med. onion, chopped	Bread cubes

Drain beans, saving 1 cup bean juice. Melt butter in saucepan, stir in flour, salt and pepper. Add the 1 cup of bean juice. Cook until thick. Add cheese and onion; combine with beans in casserole dish. Cover with dry bread cubes. Brush cubes with melted oleo and bake at 350° until heated through and cubes are browned.

### GOING CAMPING? TRY SOME BEAN-HOLE BEANS

Bernice Bonjour

1½ lbs. white navy beans	10 T. brown sugar
½ lb. beef or turkey wieners	1 chopped onion
1 tsp. salt	

Soak beans overnight in a pot or #10 can. Immediately after breakfast, dig a hole a foot wider and a foot deeper than the pot. Line it with flat stones to keep the heat in and the temperature steady. Build a crisscross fire above it of good hardwood, and when the coals have fallen into the hole, add more wood until the hole is full of glowing coals. While the fire is burning, boil the beans until the skins crack when you blow on them. Add a ½ pound of beef or turkey wieners (cut in 1" pieces), a chopped onion, 10 tablespoons of brown sugar and a teaspoon of salt. Cover with boiling water, put a lid over the pot and take to the fire. Remove the coals from the hole quickly, set the pot in place in the bottom of the hole, fill the hole around and above with the coals and cover everything with earth. Go off and play or go hiking. Return 6 to 8 hours later for the best beans you ever ate.

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April 20, 1904: Chancey Smith and wife were seen on our streets last week.

# MEATS, MAIN DISHES & CASSEROLES

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## THREE BEAN CASSEROLE

Ann Marie Dickinson

3 strips beef Sizzlean	¾ C. brown sugar
½ lb. ground beef	½ C. catsup
1 can baked beans	2 T. vinegar
1 can butter beans	1 tsp. mustard
1 can kidney beans	1 sm. onion, chopped
Salt and pepper to taste	

Drain beans. Fry Sizzlean until almost done; remove and cut into small pieces. Brown ground beef and onion. Drain off fat. Mix all ingredients together and bake 1 hour at 350°.

## B-B-Q BEEF

Marian (Kelly) Behrens

1 lb. ground beef	1 T. brown Sugar Twin
½ C. chopped onion	1 tsp. chili powder
1⅓ C. water	½ tsp. celery seed
4 T. tomato paste	Dash Worcestershire sauce
4 tsp. red wine vinegar	Salt and seasoned salt, your discretion

Brown ground beef and onion. Add remaining ingredients. Simmer until thickened. Serve on a bed of lettuce, shredded. Garnish with chopped tomatoes. This is a lowfat, low sugar recipe.

## GROUND BEEF CASSEROLE

El Marie Gage

Butter casserole.  
1 layer of sliced raw potatoes  
1 layer of sliced onion  
1 layer of carrots, cucumbers, green peppers, etc.  
⅓ cup rice  
Crumble ground beef over top.  
Salt and pepper  
Pour tomato juice over top; quite a bit. Bake at 350° for 1 to 1½ hours.

## MEATS, MAIN DISHES & CASSEROLES

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### BEEF BAKE

From Zella Strong's recipe box

13 lbs. ground beef	3 pts. milk
1 doz. eggs	12 tsp. salt
½ lb. crackers	1 T. chili powder
1 qt. cooked rice	

Bake in slow oven (275°) for 3 hours. Stir often. Serves 144.

### BEEF HUSZAR

Mildred Bennington

2 lbs. round steak, cut in ½" cubes	1 tsp. salt
3 T. fat	1 T. Worcestershire sauce
1 onion, chopped (size depends on how well you like onion)	1 can mushrooms
1 clove garlic, chopped, opt.	½ C. chopped celery
3 T. flour	1 C. sour cream
⅓ tsp. pepper	8 oz. can tomato sauce

Brown meat in fat; add onion and garlic; cook until golden. Stir in flour and add remaining ingredients. Mix thoroughly. Turn into a 3-quart casserole. Bake, uncovered at 325° about 90 minutes. Serve over rice, noodles or mashed potatoes.

### MOM'S BREAD DRESSING

In Memory of Dorothy Dickinson

1 stick oleo	Salt and pepper
1 med. onion, chopped	2 tsp. sage
½ C. celery, chopped	Dry bread cubes
1 apple, chopped	Milk, broth and water

In skillet, simmer oleo, chopped onion and celery until tender. In a 9x13" pan fill level with bread cubes. Add oleo, onion and celery mixture, chopped apple and seasonings. Start adding broth, milk and water a little at a time, stirring until you have a sloppy consistency. Bake at 350° until set and lightly browned; approximately 1 hour.

# MEATS, MAIN DISHES & CASSEROLES

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## BREAKFAST CASSEROLE

Joan Landas

12 to 16 slices white bread	½ tsp. salt
2 C. cubed cooked ham	4 C. Cheddar cheese
6 eggs, beaten	3 C. milk

Spray or butter a 9x13" pan. Cut crusts from the slices of bread. Butter 1 side of each. Place buttered-side up in pan, cutting some slices in ½ if needed. Sprinkle the ham and cheese over the bread. Place remaining slices over the meat and cheese. Combine eggs, milk and salt. Pour over top of casserole. Cover with foil and refrigerate until morning. Bake, uncovered, at 325° for about 1 hour.

## LIMA BURGERS (LEAF DAY)

Iola (Feller) Stannard

30 lbs. ground beef, browned	2 T. chili powder
6 onions, chopped	½ C. vinegar
½ gal. catsup OR 2-46 oz. cans tomato juice	2 T. mustard

Skim some fat. Can be too dry. May add crushed corn flakes or instant potatoes to thicken.

## QUICK BURRITO CASSEROLE

Barbara Dickinson

2 C. cooked pinto beans	½ tsp. oregano flakes
2 C. cooked kidney beans	1 tsp. onion powder
¼ tsp. cumin	6 flour tortillas
½ C. mozzarella cheese	4 oz. can diced green chilies
2 C. salsa	

When using canned beans, drain off some liquid, then pour beans into a bowl. Add oregano, cumin and onion powder and mix well. Cut tortillas into quarters; spray bottom of a 8x12" dish with Pam or other oil spray. Cover bottom with a single layer of tortilla pieces. Spoon a layer of beans onto tortillas; sprinkle about ⅓ of the cheese and diced chilies on next, and about ¼ to ½ cup of salsa. Add a second layer of tortillas and continue layering the ingredients as noted above. End with a layer of tortillas and on top of that the rest of the cheese and salsa. Bake, uncovered, for about 30 minutes at 375°. Cut into squares to serve.

# MEATS, MAIN DISHES & CASSEROLES

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## BUSY DAY CASSEROLE

Kathy (Gage) Popenhagen

1 to 1½ lbs. ground beef  
1 can whole kernel corn  
1 lg. pkg. frozen hash browns  
2 cans cream of mushroom soup  
1 soup can milk

Spray 9x13" pan with non-stick spray. Put ground beef in bottom. Then add vegetables and hash browns. Thin soup with milk and pour over top. Bake at 350° for 1 hour or until meat is done.

## CABBAGE ROLL CASSEROLE

Ann Marie Dickinson

1 lb. ground beef  
1 T. oil  
1 tsp. salt  
⅓ tsp. pepper  
3 C. coarsely shredded cabbage,  
packed  
1 med. onion, chopped  
1½ C. water  
1-14 oz. can stewed tomatoes  
3 T. raw long grain rice

Brown ground beef, drain fat. Add onion, salt, pepper and rice. Mix well, gently sautéing for 2 to 3 minutes. Add canned tomatoes and water. Turn cabbage into greased casserole. Pour meat mixture evenly over the raw cabbage. Do not mix. Bake, covered, 1½ hours at 325°.

## CHEESEBURGER AND FRIES

Etta Gage

1½ lbs. hamburger  
1-20 oz. crinkle-cut French fries  
1 can golden mushroom soup  
1 can Cheddar cheese soup

Brown hamburger. Spoon other ingredients over hamburger. Bake 1 hour at 375°.

## CLIFF'S CHICKEN

lola (Feller) Stannard

Chicken breasts to cover bottom of  
10 or 12" pan  
¼ C. catsup  
2 T. soy sauce  
1-12 oz. can diet coke

Place chicken breasts in pan. Mix catsup, soy sauce and diet coke. Pour over chicken. Simmer until most of liquid is gone.

## MEATS, MAIN DISHES & CASSEROLES

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### CHICKEN A LA KING

Bernice Bonjour

1½ C. cooked chicken, diced  
¼ green pepper, shredded  
¾ C. chopped mushrooms  
1 C. chicken broth

2 T. butter  
1 T. flour  
1 C. rich milk  
Salt and pepper to taste

Sauté slowly pepper and mushrooms in butter until tender. Remove mushrooms and pepper from the butter, add flour to butter and blend smoothly, then add the broth and milk. Cook until thickened. Place the chicken, pepper and mushrooms in upper part of double boiler. Pour sauce over and continue cooking over hot water for 10 minutes. Serves 4.

### CHICKEN ALMADEN

Janell Bradley

Chicken, cut up  
1 egg white  
1 tsp. salt  
1 tsp. cornstarch  
1 tsp. soy sauce  
2 med. carrots  
1 T. plus 1 tsp. cornstarch and ¼  
tsp. water  
2 T. vegetable oil  
¼ C. diced onion

1 tsp. finely chopped garlic  
1 tsp. gingerroot  
1 C. diced celery  
½ C. diced water chestnuts  
1 tsp. salt  
1 can bamboo shoots  
Mushrooms, opt.  
½ C. chicken broth  
1 C. frozen peas  
Almonds for garnish

Cut chicken into ½" pieces. Mix egg white and salt, cornstarch and soy sauce in bowl. Stir in chicken, cover and refrigerate for 30 minutes. Cut carrots into ½" pieces. Put in boiling water, cook 1 minute, rinse in cold water, drain. Mix soy sauce and 1 tablespoon plus 1 teaspoon cornstarch and ¼ teaspoon water. Heat vegetable oil in wok to 325°. Add chicken and fry until done. Remove to strainer. Wash and dry wok thoroughly. Heat again until water bubbles. Add 2 tablespoons oil. Add ¼ cup diced onion, 1 teaspoon finely chopped garlic, 1 teaspoon gingerroot. Stir-fry until light brown. Add 1 cup diced celery, ½ cup diced water chestnuts, and 1 teaspoon salt. Stir-fry 1 minute. Add 1 can bamboo shoots and mushrooms., if you like. Stir-fry 1 minute. Stir in chicken, carrots and ½ cup chicken broth. Heat to boiling, cover; cook 2 minutes. Stir in cornstarch; mix until thick. Add 1 cup frozen peas, garnish with almonds.

# MEATS, MAIN DISHES & CASSEROLES

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## CHICKEN BREASTS

Wanda (Everett) Jones

3 chicken breasts	1 can cream of chicken soup mixed with
6 slices boiled ham	½ C. water
5 slices Swiss cheese	2½ C. seasoned croutons
	1 stick melted oleo

Layer chicken breasts, ham and Swiss cheese in baking dish. Pour the chicken soup mixed with water over the above. Put croutons over the soup and melted oleo over the croutons. May cut chicken breasts in pieces if desired. Bake at 350° for 1 hour or until done.

## CHICKEN BREAST CASSEROLE

Roberta Kuhens

1 C. <u>raw</u> rice, don't use Minute	2 cans cream of asparagus soup
1 pkg. Lipton's onion soup mix	2 cans cream of celery soup
8 chicken breasts	2 cans water

Place in large buttered cake pan: rice, soup mix, chicken breasts. Sprinkle a little paprika on chicken. Mix soups with water. Blend well and pour over chicken. Bake at 350° for 1½ hours. Serves 8.

## CHICKEN CASSEROLE

Kathryn Wilder

2 C. cooked chicken	2 C. milk
2 cans mushroom soup	2 C. uncooked macaroni

Mix all together and cover tightly. Let set overnight in refrigerator. Next day, add chopped American cheese, about ½ pound and a little chopped onion, if desired. Add salt and pepper. Sprinkle with paprika. Bake 1 hour at 350°.

## CHICKEN CASSEROLE

Mrs. James Briggs

1 C. diced chicken	2 cans milk, fill soup cans
2 C. uncooked macaroni	1 sm. onion, diced
2 cans mushroom soup	¼ lb. Velveeta cheese

Mix all together and let set overnight. Bake, uncovered, at 350° for 1 hour.

## MEATS, MAIN DISHES & CASSEROLES

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### VERY BEST CHICKEN CASSEROLE

MaryAnn Miller

3 C. diced chicken	1 C. salad dressing
3 C. cooked rice	4 eggs, hard cooked and chopped
1 can cream of mushroom soup	2 T. lemon juice
1 can cream of chicken soup	1 C. cooked carrots, diced
1 T. chopped onion	1 C. chopped celery
1 tsp. salt	

Mix all ingredients together and put in a 9x13" pan. Refrigerate overnight. Top with buttered cracker crumbs and bake at 350° for 45 minutes. Yield: 12 servings.

### CHICKEN 'N' CHILIES CASSEROLE

Fern Jones

1 C. sour cream	½ tsp. pepper
1 C. light cream	1 pkg. (2#) frozen loose hash brown potatoes
1 C. chopped onion	2½ C. cubed, cooked chicken
1-4 oz. can green chilies	2½ C. shredded Cheddar cheese, divided
1 tsp. salt	

In large bowl, combine sour cream, light cream, onion, chilies, salt and pepper. Stir in potatoes, chicken and 2 cups cheese. Pour into greased 13x9x2" baking dish. Bake, uncovered, at 350° for 1 hour and 15 minutes. or until golden brown. Sprinkle with remaining cheese before serving. Makes 6 to 8 servings.

NOTE: Cooked turkey, ham or pork is equally as good.

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April 20, 1904: Jim Hutchinson went to West Union, Saturday, with a span of colts he had sold.

## MEATS, MAIN DISHES & CASSEROLES

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### HOT CHICKEN CASSEROLE

Thelma McFarlane

Prepare the day before you bake:

1. Two cups cooked rice; take  $\frac{3}{4}$  cup dry rice or  $1\frac{1}{2}$  cups instant rice.
2. Gently warm 2 cans cream of chicken soup.
3. Remove from heat and add:

$1\frac{1}{2}$ C. mayonnaise	5 tsp. lemon juice (1 lemon) or use bottle
1 tsp. salt	lemon juice
$\frac{1}{2}$ C. finely chopped onion or 4 tsp.	$\frac{1}{2}$ of 4 oz. jar pimiento, finely chopped
instant onion	2 C. celery, chopped
$1-8\frac{1}{2}$ oz. can of sliced water	2-4 oz. cans of mushrooms, chopped
chestnuts	

4. Add prepared 2 cups cooked rice.
5. Gently stir all ingredients, then fold in 5 cups cooked chicken, diced into chunks.
6. Put into greased 9x13" pan.
7. Top with  $\frac{1}{4}$  cup melted margarine and 1 cup crushed crackers. Refrigerate overnight.
8. Bake at  $350^{\circ}$  for  $1\frac{1}{2}$  hours. Casserole is cold so allow this much time to bake. Serves 16 to 20 people.

### CREAMED CHICKEN

LeAnn Popenhagen

6 T. butter	$1\frac{1}{2}$ C. chicken broth
6 T. flour	1 C. cream
1 tsp. salt	1 C. cut-up, cooked chicken
$\frac{1}{8}$ tsp. pepper	

Melt butter; blend in flour, salt and pepper. Cook over low heat until bubbly. Remove from heat and stir in broth and cream. Bring to boil and boil for 1 minute, stirring constantly. Gently stir in chicken. Just before serving, add 2 tablespoons sherry flavor, if desired.

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April 23, 1904: Donald is the name given to the new son at Norm Henry's.

## MEATS, MAIN DISHES & CASSEROLES

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### PARMESAN BAKED CHICKEN

Peggy Strong

3 lbs. chicken, cut up	4 T. butter, melted
½ tsp. thyme	2 cloves garlic, crushed
½ tsp. salt	⅔ C. Italian flavored bread crumbs
¼ tsp. pepper	⅓ C. grated Parmesan cheese

Preheat oven to 375°. Line a baking pan with aluminum foil. Season chicken with thyme, salt and pepper. Combine butter and garlic in a small dish. Mix crumbs and cheese in pie plate. Brush chicken with garlic butter, then roll in bread crumb mixture. Place chicken in prepared pan. Drizzle with remaining garlic butter. Bake for 30 minutes or until chicken is done.

### POLO CON QUESO (CHICKEN WITH CHEESE)

Georgia Leonhart

1 can cream of chicken soup	1-8 oz. can diced green chili peppers
1 can cream of mushroom soup	1 lb. sharp cheese, grated
1-14½ oz. can evaporated milk	1 pkg. corn chips
1 lg. onion, diced	1 chicken, 2½ to 3 lbs., boiled, deboned and cut into 1" pieces

Oil casserole; break chips and cover the bottom of the dish. Combine soups, milk, onion, (1 clove of garlic, if desired) and green chillies. Add chicken pieces. Pour mixture over chips, sprinkle with cheese (save some cheese for top at serving time). Top with corn chips. Bake at 350° for 20 minutes.

### CHICKEN CORDON BLEU

Lourene Stearns

6 halved, boned and skinned chicken breasts	1 pkg. chipped beef, dried
6 slices, Sizzlean bacon	2 cans cream of mushroom soup
	16 oz. sour cream

Wrap each piece of chicken with 1 slice of Sizzlean. Bake at 425° for 25 to 30 minutes. Remove from oven and drain off grease. Then wrap chicken and Sizzlean with 1 or 2 slices chipped beef. Mix soup and sour cream and pour over chicken. Bake another 25 to 30 minutes at 425° until sauce is bubbly. Better if onion, celery, peppers and mushrooms are precooked and added to the sauce.

## MEATS, MAIN DISHES & CASSEROLES

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### CHICKEN DIVAN

Erma Franz

2 pkgs. frozen broccoli	1 tsp. lemon juice
3 lg. chicken breasts	1 C. grated Cheddar cheese
2 cans cream of mushroom soup	1 C. bread crumbs
1 C. mayonnaise	3 T. butter

Wrap chicken in foil. Bake 1 hour and 15 minutes in 350° oven. When cool, skin and bone. Cook broccoli until just tender, drain. Combine soup and mayonnaise and lemon juice. Arrange broccoli in 9x13" pan. Place chicken on top. Pour soup mixture over. Sprinkle with cheese. Melt butter and mix with crumbs. Sprinkle on above. Bake at 350° for 45 minutes or until heated through. VERY GOOD!

### CHICKEN DIVAN

Joyce (Oelberg) Figarola

2-10 oz. pkgs. frozen chopped broccoli	2 cans cream of chicken soup
½ C. croutons	1 C. mayonnaise
6 to 8 chicken breasts	1 bay leaf
½ C. shredded sharp Cheddar cheese	¼ to ½ C. celery, chopped
	¼ C. onion, chopped
	1 T. lemon juice

Cook broccoli until tender. Drain and arrange in bottom of a 3-quart baking dish. Steam chicken breast in ⅓ cup water, diced onion, celery and bay leaf until tender. Bone chicken and cut in 1" pieces. Place chicken on top of broccoli. Combine other ingredients and pour over chicken. Bake at 350° for 45 minutes.

### CHICKEN 'N DRESSING

Jean (Popenhagen) Seidel

1 chicken, cooked and deboned	1 can cream of mushroom soup
Sliced Swiss cheese	1 can cream of chicken soup
1 box Stove Top stuffing	2 C. milk

Place meat in 13x9" pan. Cover with cheese slices, then pour stuffing over cheese. Mix soups with milk and pour over top. Bake at 350° for 1 hour.

# MEATS, MAIN DISHES & CASSEROLES

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## CHICKEN AND DUMPLINGS

Inez White

1½ C. flour  
½ C. shortening

1 tsp. salt  
⅓ to ½ C. hot chicken stock

Add hot chicken stock to flour, shortening and salt to make dough. Roll out on floured cloth, cut 2" long by 1" wide. Heat stock and drop in individual pieces 1 at a time so each piece is covered with broth. Cook until done. Add chunked, cooked chicken.

NOTE: I generally double the recipe and have some to freeze.

## CHICKEN AND DUMPLINGS

Ona Landis Lamphier

2 chickens, cooked, deboned and cut up  
1 can mushroom soup  
3 C. broth  
1 stick butter  
⅔ C. flour

DUMPLINGS:  
2 C. flour  
4 tsp. baking powder  
¼ tsp. salt  
1 tsp. sage  
1 tsp. poppy seed  
1 tsp. onion flakes  
1 tsp. celery seed  
¼ C. oil  
1 C. milk

Mix first 5 ingredients together and cook. Pour into 9x13" greased pan or larger. Mix dumpling ingredients together and dip by tablespoons and roll in oil, then in bread crumbs and drop onto hot chicken sauce. Bake 1 hour in 350° oven.

NOTE: May want to put in 2 pans so it won't boil over.

## NO FAT FRIED CHICKEN

Joyce (Oelberg) Figarola

4 chicken breast halves, skinned, boned and patted dry  
1 egg white, slightly beaten  
3 T. grated Parmesan cheese  
½ C. dry bread crumbs

½ tsp. rosemary  
½ tsp. thyme  
½ tsp. garlic powder  
½ tsp. onion powder  
¼ tsp. black pepper

Cover a baking sheet with foil and lightly coat with non-stick cooking spray. In a shallow dish, combine all ingredients except chicken and egg white. In a separate dish, dip chicken in egg white, then roll in dry mixture and place on baking sheet. Bake at 400° for 35 to 40 minutes, until golden brown.

## MEATS, MAIN DISHES & CASSEROLES

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### GOLD SHIPMENT CHICKEN

Jean (Popenhagen) Seidel

3 T. oleo  
1-3 lb. chicken, cut into pieces, skin removed  
1½ tsp. salt

¼ C. honey  
¼ C. prepared mustard  
1 T. lemon juice

Line a 13x9" pan with foil. Melt the oleo in the pan. Place the chicken in the pan and sprinkle with ½ teaspoon salt. Blend the remaining salt, honey, mustard and lemon juice. Brush ½ the honey mixture on the chicken. Bake at 350° for 30 minutes. Turn the chicken and brush with the remaining honey mixture.

### CHICKEN HURRY

Erma Jean Graf

2½ to 3 lbs. chicken parts  
¼ C. packed brown sugar  
1 env. dry onion soup mix

½ C. ketchup  
¼ C. water

Arrange chicken in small roaster. In small bowl combine all other ingredients. Mix well and spoon over chicken making sure some on every piece. Bake, covered, in 350° oven for 1 hour or until very tender. Serves 4 to 6.

### OVEN BAKED CHICKEN

Doris Kelly

4 C. flour  
4 T. salt  
3 T. paprika  
2 tsp. garlic powder

2 tsp. onion powder  
4 C. cracker meal  
¼ C. vegetable oil

Mix above ingredients well. Put in jar with tight lid and store in refrigerator. When ready to use, take out needed amount. Dip chicken in milk, buttermilk or club soda and coat with mixture. Melt butter or margarine in heavy pan and place chicken in. Bake at 375° for about an hour or until tender. Some have said that this tastes better than the Colonel's.

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April 23, 1904: Mr. and Mrs. J.J. Solomon and Maudie spent Sunday at Dave Lembke's.

## MEATS, MAIN DISHES & CASSEROLES

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### CHICKEN RICE CASSEROLE

Marian (Kelly) Behrens

1 pkg. Uncle Ben's long grain wild rice	1 sm. can water chestnuts, chopped
2 C. (or more) cooked chicken	1 can cream of chicken soup
1 green pepper, chopped	1 can cream of celery soup
1 C. celery, chopped	¾ C. Miracle Whip salad dressing
1 onion, chopped	

Cook rice as on package directions. Mix with rest of ingredients. Refrigerate overnight. Bake at 325° for 45 minutes.

### OVERNIGHT SCALLOPED CHICKEN CASSEROLE

Margaret (Solomon) Kephart

2-10¾oz. cans condensed cream of mushroom soup, undiluted	4 C. chopped chicken or turkey
2½ C. milk	1-7 oz. box macaroni
½ lb. process American cheese, cubed	3 hard-cooked eggs, chopped
	½ C. butter or margarine, melted, divided
	1½ C. soft bread crumbs

In a large bowl, combine soup, milk and cheese. Add chicken or turkey, macaroni and eggs. Stir in ¼ cup melted butter. Transfer to a greased 13x9x2" baking dish. Cover and refrigerate for 8 hours or overnight. Toss the bread crumbs with remaining butter; sprinkle over casserole. Bake, uncovered, at 350° for 60 to 65 minutes or until bubbly and golden brown. Yield: 12 servings.

NOTE: A good dish to take to any group gathering.

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1911: Mrs. Lorinda Tireman of Fayette was here Wednesday, held a parlor meeting at the home of Mrs. Lizzie Anderson, and organized a W.C.T.U. here. Light refreshments were served and a general good time participated in.

## MEATS, MAIN DISHES & CASSEROLES

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### CHICKEN STRATA

Norma West (Keig) Heiny

8 slices of bread	½ C. mayonnaise
1 can mushroom soup	½ tsp. salt
2 C. cooked chicken, 1 use more	Dash Worcestershire sauce
½ C. chopped onions	2 eggs, beaten
½ green pepper, chopped	1½ C. milk
½ C. celery, chopped	

Cube 3 slices of bread and put in bottom of 9x13" pan. Mix chicken, onions, green peppers, celery, mayonnaise, salt and Worcestershire sauce. Put over bread. Place 3 slices of cubed bread on top. Pour beaten egg and milk mixture over top and let stand in refrigerator overnight. Before baking spoon undiluted soup over top, then add 2 slices buttered bread, cubed. Bake at 325° for 1 hour.

### KRYSTA'S CHICKEN STIR-FRY

Jeanne Stannard

3 T. soy sauce	2 whole boneless, skinless chicken breasts, thinly sliced
2 T. dry sherry	½ lb. broccoli, cut into bite-size pieces
1 T. cornstarch	1 sm. onion, thinly sliced
2 cloves garlic, minced	1 carrot, pared and thinly sliced
2 T. peanut oil	

Combine soy sauce, sherry, cornstarch, garlic, and ¼ cup water. Prepare broccoli, onion and carrot as per recipe. In a large skillet, stir-fry chicken in hot oil 2 minutes. Add vegetables. Stir-fry 4 minutes. Add soy sauce mixture. Cook and stir until slightly thickened. Serve with cooked rice.

NOTE: This is one of the first recipes that Krysta prepared for us when she was learning to cook.

### CORNERED BEEF AND NOODLES

Orvilda M. Thomas

1-8 oz. pkg. noodles	1 C. milk
1-12 oz. can corned beef, diced	½ C. onion, cut fine
1 C. cheese, broken up	¾ C. buttered bread crumbs for top
1 can cream of chicken soup	

Cook noodles until tender. Drain and put in baking dish, add corned beef, cheese and then onion until your dish is full. Mix soup and milk together and pour over. Brown your bread crumbs with butter and sprinkle over top. Bake at 400° for 20 minutes. Serves 8.

# MEATS, MAIN DISHES & CASSEROLES

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## CORNBREAD CASSEROLE

Cynthia (Jones) Lantz

1 can cream style corn	1 egg, beaten
1 can whole kernel, drained	1 stick butter, melted
1 sm. box cornbread mix	1 C. sour cream

Thoroughly combine all ingredients. Place in 1½-quart casserole, grease lightly. Bake at 350° for 45 to 55 minutes.

## DON'T ASK!!

Jeanne Stannard

2 lbs. hamburger	Sliced stewed tomatoes
1 or 2 cans corn	Brown sugar
1 lg. can baked beans	Ketchup and mustard

Fry or boil hamburger, drain fat. Add baked beans and corn cover and warm. Drain ½ of tomato juice from can then add tomatoes. Stir and simmer until hot. Add ketchup, mustard and to thicken, then serve with toast or rolls. This will feed about 4 people.

NOTE: This is a recipe that Dennis fixes when it is his turn to cook.

## NEVER FAIL DUMPLINGS

Sara Seedorff

2 C. flour	2 eggs, beaten
2½ tsp. baking powder	⅔ C. milk
1 tsp. salt	2 T. shortening, melt then measure

Mix. Drop by spoon on to hot chicken broth or cooked sauerkraut. Cook, covered, 15 to 20 minutes.

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1911: Dan Hensley bought some fine specimans of Buff Orphington hens from Wadena to start his new poultry business. Success attend him.

## MEATS, MAIN DISHES & CASSEROLES

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### OLD-FASHIONED DUMPLINGS

Thelma Tope

Submitted by Margaret Foxwell, daughter

2 C. flour	1 beaten egg
1 tsp. salt	3 T. melted butter
4 tsp. baking powder	$\frac{2}{3}$ C. milk
$\frac{1}{4}$ tsp. pepper	

Mix and drop by teaspoon into boiling sauce. Cook covered, and gently boiling until dumplings are fluffy and no longer doughy inside.

NOTE: My Father always enjoyed dumplings cooked with fruit or meat sauces or vegetable soups.

### EGG CASSEROLE

Kaye Puffett

$\frac{1}{2}$ lb. Velveeta cheese, cubed	1 qt. milk
12 slices bread, buttered and cubed	$\frac{1}{2}$ green pepper, chopped, opt.
1 tsp. salt	6 slices of bacon, cooked and cut up
Dry mustard	or $\frac{1}{4}$ lb. ham, cubed
6 eggs	

Mix together 6 eggs and 1 quart milk. Mix cheese, bread, salt, mustard, green pepper and bacon or ham. Put in greased 2-quart casserole. Pour the egg and milk mixture over the cheese mixture. Refrigerate overnight. Bake at 350° for 1½ hours.

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March 31, 1913: Lima is to have a big mass meeting at the church Wednesday night, April 9, to decide what we will do with our "Rural Church" in way of repairs or extension. This move is made by the Lima L.A.S., which will serve a 10¢ supper. Covers will be laid for all, but there is nothing imperative about your eating, however, if you will hand over the 10¢. Let everyone come out to vote, women and all. Remember the date, Wed., April 9.

## MEATS, MAIN DISHES & CASSEROLES

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### EGG ROLLS

Ann Marie Dickinson

1 garlic clove, minced	Soy sauce
1 bunch green onions, sliced	Accent or can use salt
1 C. carrots, sliced thin	1-4 oz. can sliced mushrooms
1 C. French cut green beans	1 C. cooked chicken or beef
1 C. shredded cabbage	1 C. diced potatoes
1 can bean sprouts	2 pkg. egg roll wrappers
½ C. oil	Egg whites

In separate pan brown diced potatoes; set aside. In wok heat the oil and start adding raw vegetables 1 at a time. As each vegetable cooks start pushing veggies up side of wok before adding each new veggie into bottom of wok. Add a little soy sauce and Accent with each veggie addition. When veggies done let cool, then add potatoes. Place 2 tablespoon of filling on center of each egg roll wrapper and as you roll, fold in the sides. Dip fingers in egg white and spread along edge of wrapper to seal. Now they are ready to deep fat fry. Deep-fat fry until golden brown and crisp. Place on paper towels when done to soak up excess oil. Serve immediately.

### SNOWSHOE ENCHILADAS

Elizabeth Dietz

1 T. corn oil	1 lg. onion, chopped
Chopped garlic to taste	½ tsp. salt
1 T. chili powder	½ tsp. ground cumin
3 med. tomatoes, peeled and diced	2 C. chopped, cooked snowshoe hare
½ C. hare stock	1½ C. grated Cheddar cheese
Shredded lettuce or romaine	Cilantro
8 corn or flour tortillas, warmed	

Heat oil in skillet. Add chopped onion and garlic and cook until tender. Add salt, chili powder and cumin and mix well. Add tomatoes, hare meat and stock; mix well and simmer for 5 minutes. Add ¾ cup of the cheese and mix thoroughly. Fill a tortilla with the cheese-hare mixture, roll up and place seam side down in a greased 7x12" baking pan. Spoon any remaining sauce evenly over enchiladas and sprinkle remaining cheese over top. Cover baking dish. Bake at 350° for 25 minutes. Serve with chopped cilantro, shredded lettuce and salsa, if desired. Makes 4 to 8 servings.

## MEATS, MAIN DISHES & CASSEROLES

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### HAM BALLS

Wilma (Adams) Bunn

2 lbs. (4 C.) ground ham  
1 lb. ground pork, not sausage  
1 lb. 80% lean ground beef  
2 C. soda cracker crumbs  
1 C. milk  
2 eggs  
Dash pepper

#### SAUCE FOR HAM BALLS:

½ C. white vinegar  
½ C. water  
1 C. brown sugar  
1 tsp. dry mustard

Mix all ingredients together for ham balls. Using ⅓ cup measuring cup make 24 balls. Bake 45 minutes at 350° in single layer. Then turn over and bake another 45 minutes and baste with the sauce.

SAUCE: Blend together and heat, baste ham balls last 45 minutes. Serve any remaining sauce on top of ham balls.

### HAM BALLS

Doris Kelly

1 lb. ham  
1 ¼ lb. lean pork  
1 C. milk  
1 C. cracker crumbs  
2 eggs

#### DRESSING:

½ C. brown sugar  
½ C. vinegar  
2 T. dry mustard, less if desired  
2 ½ C. water

Grind the ham and lean pork together. Add milk, cracker crumbs and eggs. Mix and make into 24 balls. Put in baking dish and cover with dressing. Bake 2 hours at 325°.

NOTE: My sister, Winnie, gave me this recipe, as I liked it so much when she served it at her home.

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March 31, 1913: Mrs. Mary Stephens and daughter Mrs. Ida Stannard went to Clarion last week Wednesday for a few days visit with the Harry Stephens family.

## MEATS, MAIN DISHES & CASSEROLES

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### HAM BALLS

Peggy Strong

2½ lbs. ground ham  
2 lbs. ground beef  
3 eggs  
3 C. cracker crumbs  
2 C. milk

SAUCE:  
1 can tomato soup  
1 can water  
¾ C. vinegar  
2 C. brown sugar  
2 tsp. dry mustard

Combine in saucepan the sauce ingredients. Bring to a boil, pour over ham balls and bake. Baste sauce over balls when baking. Bake at 350° for 1 hour 15 minutes. Makes 36 meatballs.

### HAM BALLS

Helen Shepard

2 lbs. hamburger  
2 lbs. ground ham  
2 eggs  
1½ C. milk  
2 C. graham cracker crumbs

TOPPING:  
1 can tomato soup  
1½ C. brown sugar  
½ C. vinegar  
1½ tsp. dry mustard

Mix first 5 ingredients and form balls. Mix 4 topping ingredients and pour over meat. Bake at 350° for 1 hour.

### HAM CASSEROLE

Thelma McFarlane

1 lb. cooked ham, cubed  
1 C. bread crumbs  
1 sm. onion, diced fine  
½ lb. Velveeta cheese, cubed

1 can corn and pepper or Mexican corn,  
drained  
1 can cream of celery OR cream of  
mushroom soup  
1 can of milk

Cube cheese, mix with soup and 1 can of milk. Heat until cheese is melted, then mix with ham, onion and bread crumbs. Place in greased casserole dish. Bake at 350° for 1 hour.

NOTE: I use mushroom soup for a better taste.

## MEATS, MAIN DISHES & CASSEROLES

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### HAM AND CHEESE BREAKFAST LOAF

Janell Bradley

2¾ to 3¼ C. flour	1 T. butter or margarine
1 pkg. Rapid Rise yeast	2 T. each Dijon mustard and mayonnaise
1 T. sugar	12 oz. sliced lean ham
1 tsp. salt	8 oz. sliced sharp Cheddar cheese
1 C. very warm water	1 egg white, beaten slightly

In large bowl, combine 1½ cups flour, undissolved yeast, sugar and salt. Stir water and butter into dry ingredients. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, 4 to 6 minutes. Cover. Let rest 10 minutes. Combine mustard and mayonnaise, reserve. On lightly floured surface, roll dough to 14x10". Transfer to large greased baking sheet. Evenly layer ⅓ ham slices, ½ cheese slices and ½ mustard mixture on center third length of dough. Repeat with remainder, topping with ham. Make cuts from filling to dough edges at 1" intervals along sides of filling, alternating sides, fold strips at an angle across filling. Pinch ends. Cover. Let rise in warm, draft free place until doubled in size, 30 to 45 minutes. Brush with egg white. Bake at 400° for 30 to 35 minutes or until done. Serve warm. Refrigerate leftovers.

### HAM LOAF

In Memory of Mae Lambert

1 lb. ground ham	GLAZE:
1 lb. lean pork, ground	1 C. brown sugar
2 eggs	¼ C. pineapple juice
¾ C. soft bread crumbs	2 T. vinegar
¾ C. milk	1 tsp. mustard
2 T. catsup	
8 slices pineapple, drained	

Mix. Bake in shallow pan in slow oven for 30 minutes, then baste with spicy glaze and bake 1 hour longer. Makes 8 servings.

\*\*\*\*\*

June 9, 1914: The wind last Saturday night did quite a bit of damage in this vicinity, blowing over Geo. Jones silo, and Hans Anderson's windmill.

## MEATS, MAIN DISHES & CASSEROLES

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### HAMBURGER GREEN BEAN CASSEROLE

LeAnn Popenhagen

1 lb. hamburger  
1 lb. frozen shredded hash browns  
1 can cream of celery soup  
1 can French-style green beans, drained  
1 can cream of chicken soup

Brown hamburger and drain. Place in 2-quart baking dish. Lay hash browns on top (they can be thawed for easier laying). Pour cream of celery soup over, then the green beans and end with cream of chicken soup over beans. Bake 1 hour at 350°.

### HAMBURGER AND RICE CASSEROLE

Frances Popenhagen

1 lb. hamburger  
½ C. uncooked rice  
1 can cream of chicken soup  
Salt and pepper  
1 sm. onion, chopped  
¾ C. water

Brown the hamburger with chopped onion. Drain and add rice. Mix soup and water and pour over hamburger and rice. Put mixture in a greased casserole. Top with onion rings, tater tots or corn flakes if desired. Cover and bake at 350° for 35 to 40 minutes or until rice is done, removing cover the last 10 to 12 minutes.

### HAMBURGER WILD RICE CASSEROLE

Cindy Kuhens

1 C. washed wild rice  
1½ lbs. ground beef  
1 can mushrooms, drained  
2 beef bouillon cubes in 1 C. water  
1 can water chestnuts, drained and sliced  
¼ C. chopped onion  
1-10 oz. can cream of mushroom soup  
1-10 oz. can cream of chicken soup

Cover rice with 4 cups boiling water. Simmer for 5 minutes. Remove from heat, let stand 15 minutes, then drain. Brown onion and ground beef. Drain fat. Combine all ingredients. Salt and pepper to taste. Bake at 350° for 1½ hours. Uncover for last ½ hour.

\*\*\*\*\*

June 9, 1914: Mr. and Mrs. John Hastings returned from Dubuque last week. John says he cannot measure distances very well with one eye, but on the whole seems cheerful and disposed to make the best of it, thinking one eye a whole lot better than none.

## MEATS, MAIN DISHES & CASSEROLES

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### COWBOY HASH

Gloria Briggs (David)

1 lb. ground beef	1 lb. can tomatoes, chopped
1 lg. onion, chopped	1 tsp. salt
1 lg. green pepper, chopped	1 T. chili powder
1 can kidney beans	2 C. noodles, uncooked

Brown meat and onions. Add tomatoes, green pepper, kidney beans and seasonings. Mix altogether. Pour over 2 cups uncooked noodles. Cover and bake 1 hour at 350°.

### MAID-RITES OR BEEF BURGERS

Mildred Bennington

For each 5 pounds ground beef, browned lightly, add 1 cup tomato juice to steam the hamburger. Add 1 teaspoon salt per pound and pepper to taste, 1 teaspoon Worcestershire sauce, and a small onion. That depends on how well you like onion. One can add some oatmeal to thicken if desired. I have .

NOTE: We have used this for lunch at a few farm sales, notably at Robert and Dorothy Lambert's and our own. I made a note on the back of my recipe card that says we used 22 pounds of ground beef and 180 (15 dozen) buns and used  $\frac{1}{3}$  cup of the meat mixture to fill a bun.

### HAMBURGER GUMBO

Marian (Kelly) Behrens

1 lb. hamburger	1 can chicken gumbo soup
Onion, your choice, chopped	2 T. water
Dash of seasoned salt	

Brown hamburger and onion. Drain. Add seasoned salt, soup and water. Simmer 10 minutes to blend flavors.

SERVING IDEAS: Topping for baked potatoes, on mashed potatoes, on toast.

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June 9, 1914: Miss Movetti Biggs is helping Grandma Pritchard while her right hand helper, Gomer, is at Prairie du Chien, taking treatments for rheumatism.

# MEATS, MAIN DISHES & CASSEROLES

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## HAMBURGER STEW

Iola (Feller) Stannard

1½ lbs. hamburger	4 potatoes, cut in stew size
1 lg. onion, sliced, or more	3 to 4 carrots, sliced
1 can vegetable beef soup	1 C. celery, opt.
½ C. catsup, can use more	

Brown hamburger with onion. Drain. Return hamburger to pan. Add remaining ingredients. Salt and pepper to taste. Simmer until vegetables are tender. The longer it sets the better it gets.

NOTE: When Ann Marie Dickinson was my little neighbor girl, she called this hamburger soup.

## LIMA BEAN LOAF

Bernice Bonjour

3 C. cooked lima beans	1 T. chopped onion
2 C. grated American cheese	1 C. bread crumbs
3 T. melted butter or oleo	2 T. milk
Salt and pepper to taste	1 can seasoned tomato soup

Mash the beans, add the next 6 ingredients. Mix well. Press into a well greased loaf pan and bake about 30 minutes in moderate oven. Turn loaf onto a platter and surround with the heated tomato soup.

## MACARONI SAUSAGE AND BROCCOLI BAKE

Carol J. Payne

1-7¼ oz. pkg. macaroni and cheese dinner	16 smoked sausages, cut into ½" pieces
1-10 oz. pkg. frozen broccoli, thawed	1-10¾ oz. can cream of celery soup

Prepare macaroni dinner as directed on package. Add broccoli, sausage and soup to dinner. Mix well. Spoon mixture into 2-quart casserole dish; cover. Bake at 350° for 45 minutes.

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June 9, 1914: Grover Lambert has been having serious trouble with blood poison, caused by a badly lacerated finger. Dr. Epenster of Wadena is attending.

# MEATS, MAIN DISHES & CASSEROLES

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## MACARONI TACO BAKE

Joan Smith

2 C. macaroni, uncooked	¾ C. chopped onion
1 lb. ground beef	½ C. chopped green pepper
1-28 oz. can tomatoes	¼ C. water
1-16 oz. can kidney beans, drained	1 pkg. taco seasoning mix
1 C. finely shredded Cheddar cheese	1 C. crushed taco chips

Cook macaroni according to package directions, drain. In skillet, combine meat, onion and pepper. Cool until beef is no longer pink; drain. Add cut-up, undrained tomatoes, water and seasoning mix; mix well. Bring to a boil; reduce heat. Simmer 10 minutes, stirring occasionally. Combine macaroni and meat mixture, add beans; mix well. Pour into 3-quart casserole. Top with cheese and taco chips. Bake at 350° until hot, about 30 minutes. Makes 6 to 8 servings.

## COMPANY MEATBALLS

In Memory of Zella Strong

2 lbs. ground beef	SAUCE:
1 egg	2 bottles catsup
1 pkg. onion soup mix	2 T. butter
½ C. bread crumbs	1-10 oz. jar apple jelly
2 tsp. MSG	

Mix ground beef, egg, soup mix, crumbs and MSG together. Form into small-sized meatballs and simmer 30 minutes in sauce. Also, can use grape jelly.

## QUICK MEATBALLS

In Memory of Matilda Feller  
Submitted by Gladys Feller, daughter

1½ lbs. ground beef	SAUCE:
1 C. soft bread crumbs	1 T. sugar
½ C. milk	½ C. catsup
Salt and pepper	1 T. vinegar
	1 T. Worcestershire sauce

Combine beef, crumbs, milk, salt and pepper. Form into balls. Brown in small amount of fat or under broiler. Place in baking pan and cover with sauce. Bake in a 325° oven about 40 minutes.

# MEATS, MAIN DISHES & CASSEROLES

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## MEATBALLS

Judy (Kelly) Rothlisberger  
Marian (Kelly) Behrens

2 lbs. ground beef  
1 C. cracker crumbs  
¼ tsp. salt  
¾ C. milk  
Onion, chopped

SAUCE:  
1 C. catsup  
2 T. vinegar  
2 T. white sugar  
1½ T. Worcestershire sauce

Mix together ground beef, cracker crumbs, salt, milk and chopped onion. Form into balls. Lay side by side in baking dish. DO NOT BROWN. Mix sauce ingredients together and spoon sauce over raw meatballs. Bake 1½ hours at 325°, covered.

## CRANBERRY MEATBALLS

Ann Marie Dickinson

MEATBALLS:  
2 lbs. ground beef  
2 T. soy sauce  
½ tsp. garlic  
2 eggs  
⅓ C. ketchup  
2 T. parsley  
1 sm. onion, chopped  
1 C. cracker crumbs  
¼ tsp. pepper

SAUCE:  
1½ C. chili sauce  
1 lg. can cranberry sauce  
3 T. brown sugar  
2 T. lemon juice

Mix together ingredients for meatballs; shape into balls. Broil meatballs in oven until cooked. Drain fat; place meatballs in casserole dish. Mix sauce ingredients and pour over meatballs. Bake 20 minutes in a 250° oven. Serve over rice or pasta.

\*\*\*\*\*

March 21, 1918: Miss Cecil Jones was a visitor with Ruth and Ruby Holtzman.

## MEATS, MAIN DISHES & CASSEROLES

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### CRAZY MEATBALLS

Peggy Strong

2 lbs. ground beef  
¼ C. bread crumbs

1 env. onion soup mix  
3 eggs

Mix and shape into balls. Do not brown or cook. Place in long pan. Top with a mixture of:

1-16 oz. can sauerkraut  
1-16 oz. can whole cranberry sauce  
1 bottle Heinz chili sauce

1 chili bottle of water  
1 C. brown sugar, opt.

Bake, uncovered, 2 hours at 350°. Serves 10 people over rice. Freezes well.

### MEATBALL STEW

Patricia (Jones) Baumler

1 lb. ground beef  
2 T. chopped onion  
2 T. green pepper, chopped  
1 tsp. salt  
1 tsp. chili powder

1½ tsp. dry mustard  
¼ C. cornmeal  
½ C. milk  
1 beaten egg

Mix well. Shape in 12 large or 24 small balls. Place on wax paper sprinkled with ½ cup flour. Meat mix will be soft to handle; do not squeeze or they will be tough. Roll meatballs in flour. Brown in hot skillet with 4 tablespoons oleo. Place in bottom of 4-quart casserole. Use flour from wax paper in drippings in skillet. Add 4 cups tomato juice to make gravy. Pour over meatballs, add vegetables; carrots, potatoes, onions, green peppers, to suit your taste and amount needed for your family. Salt and pepper. Place tight cover on or cover with foil. Bake 1 hour at 350°. Makes 6 to 8 servings.

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March 21, 1918: Wm. Carmichael was a Sunday caller at the home of his son, Fred, in Frog Hollow.

# MEATS, MAIN DISHES & CASSEROLES

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## MARVELOUS MEATBALLS

Mary Strong

2 C. crushed corn flakes	$\frac{2}{3}$ C. applesauce
3 T. diced onion	$\frac{1}{2}$ C. catsup
$1\frac{1}{2}$ lbs. ground beef	1 C. tomato soup
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ C. water
Pepper to taste	$2\frac{1}{2}$ C. tomato juice
1 egg	

Mix corn flakes, diced onion, ground beef, salt, pepper, egg and applesauce. Shape into balls, about 24. Place meatballs in a 9x13" pan. Cover with a mixture of the soup, water and tomato juice. Bake for 1 hour in a 350° oven.

## MEAT LOAF

Dorothy M. Thoman

4 lbs. lean ground beef	$1\frac{1}{2}$ to 2 tsp. salt
1 lb. lean ground pork	$\frac{1}{4}$ tsp. pepper
1 C. fine cracker crumbs (1 use Wheatworth)	1 can cream of mushroom soup
2 eggs	$\frac{1}{2}$ C. finely chopped onion

Combine ingredients and mix thoroughly. Bake in 350° oven until done. It makes about 20 servings. May be made into 4 or 5 loaves and freeze until needed.

NOTE: Served at Farm Bureau dinners in Fayette, March 1966.

## MEAT LOAF

Sara Seedorff

$1\frac{1}{2}$ lbs. ground beef	1 T. chopped celery
$\frac{3}{4}$ C. quick oatmeal	$\frac{1}{4}$ tsp. pepper
$\frac{1}{4}$ C. chopped onion	1 egg, beaten
$1\frac{1}{2}$ tsp. salt	1 can Campbell's tomato soup

Mix above ingredients. Shape into loaf. Put into pan and top with 2 tablespoons brown sugar, 1 tablespoon prepared mustard and  $\frac{1}{2}$  cup catsup. Bake, covered, until last 10 minutes,  $\frac{3}{4}$  hour.

## MEATS, MAIN DISHES & CASSEROLES

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### APPLE MEAT LOAF

Gladys Henry

1½ lbs. ground beef	1½ tsp. salt
1 C. bread crumbs	1 tsp. Worcestershire sauce
¼ C. onion	1 C. brown sugar
1 egg	1 tsp. dry mustard
¼ tsp. pepper	½ C. chopped apples

Mix all ingredients except brown sugar and mustard together. Put in loaf pan. Combine brown sugar and dry mustard and cover the meat loaf with mixture. Bake at 350° for 50 minutes or until done.

### MOHR HOT DISH

Jean Heiny Mohr (Keig)

Dutch oven or crock pot:

Layer of potatoes, diced, salt and pepper  
Layer of browned ground beef, salt and pepper  
3 strips of bacon, cooked, diced  
Layer of onions  
3 T. uncooked rice, sprinkled on  
1 C. American cheese, cubed  
1 can tomato soup, pour over  
½ can water

Cover tightly and cook. Dutch oven at 325° for 1 hour or 6 hours in crock pot.

### MUSHROOM SKILLET SUPPER

Ann Marie Dickinson

1 lb. ground beef	1 can golden mushroom soup
1 can water	2 C. uncooked egg noodles
Salt and pepper	1 med. onion, chopped
1 T. ketchup	¼ C. chopped green pepper
Garlic to taste	1 tsp. Worcestershire sauce

Brown ground beef with onion, green pepper, garlic, salt and pepper. In a bowl, combine soup, water, ketchup and Worcestershire sauce. Mix well. Pour over hamburger mixture. Add egg noodles. Simmer 15 minutes covered, then uncovered until noodles are tender and sauce is desired consistency.

# MEATS, MAIN DISHES & CASSEROLES

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## NOODLES

Sara Seedorff

2 eggs, beaten  
1 T. oil

Pinch of salt  
Flour

Beat eggs with oil and salt. Stir in enough flour to make it stiff enough to leave side of bowl. Flour board and roll very thin. Cut. Dry.

## HOMEMADE NOODLES

Catherine Anfinson

1 egg, beaten well  
Dash of salt

Flour to make stiff dough, as of pie crust

Roll and cut at once. Dry if desired.

## NEVER FAIL NOODLES

Mrs. Don Landis

2 slightly beaten egg yolks  
1 tsp. lard  
2 T. cream or milk

Pinch of salt  
Pinch of baking powder  
Flour

Combine egg yolks, lard, cream, salt and baking powder. Mix and add enough flour to make a stiff dough. Roll, cut and dry, or can be used right away.

## BROWN ONION RICE CASSEROLE

Margaret (Tope) Foxwell

3 C. Minute rice  
2 cans onion soup in beef broth OR  
French onion soup

2 cans beef consommé soup  
2 cans mushrooms, drained  
½ stick margarine

Mix and bake covered.

NOTE: I sometimes add sauteed hamburger. Do not add any salt. Makes 2 quarts.

# MEATS, MAIN DISHES & CASSEROLES

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## PASTA AND CHEESE

Frances Wood

2 lbs. ground beef	1 pkg. shredded provolone or Cheddar cheese
2 med. onions	1 garlic clove
1-14 oz. jar spaghetti sauce	1 can stewed tomatoes
1-3 oz. can sliced mushrooms	8 oz. shell macaroni
1 pt. sour cream	½ lb. shredded mozzarella cheese

Cook ground beef in large frying pan until brown, stirring often. Drain of excess fat. Add onion, garlic, spaghetti sauce, stewed tomatoes and undrained mushrooms. Mix well. Simmer 20 minutes. Cook macaroni shells according to directions. Drain and rinse with cold water. Pour ½ shells into a deep casserole. Cover with ½ tomato meat sauce, top with ½ sour cream, then with ½ shredded provolone or Cheddar cheese. Repeat ending with mozzarella. Cover casserole. Bake at 350° for 40 to 60 minutes. Remove cover, continue baking until mozzarella cheese melts and browns slightly.

NOTE: This makes a large casserole.

## PIZZA CRUST

El Marie Gage

2 C. flour	¼ C. oil
1 tsp. baking powder	⅔ C. milk
½ tsp. salt	

Mix up and knead about 10 times. Makes 2-12" crusts. Put in oven for 5 minutes at 350° before finishing the pizza.

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March 21, 1918: Mr. and Mrs. Dell Kuhens and family were entertained Sunday at the Frank Smith home.

# MEATS, MAIN DISHES & CASSEROLES

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## BREAKFAST PIZZA

Sara Strong

1 lb. ground pork	1 C. Cheddar cheese
1-8 oz. pkg. refrigerated crescent rolls	1 C. mozzarella cheese
1 C. frozen hash browns, thawed	5 eggs
½ C. bacon, cooked and crumbled	¼ C. milk
½ C. mushrooms	2 T. Parmesan cheese

Brown ground pork in electric skillet. Drain well. Separate crescent rolls into 8 triangles. Place in an ungreased 12" pizza pan, with points toward the center. Press over bottom and up sides to form a crust; seal perforations. Spoon ground pork over crust. Sprinkle with potatoes, bacon and mushrooms. Top with cheeses. In a bowl, beat together eggs and milk. Pour into crust. Sprinkle Parmesan cheese over all. Bake at 375° for 25 to 30 minutes.

Makes 6 to 8 servings.

NOTE: Good brunch recipe.

## BUBBLE PIZZA

Deb Gage Blockhus  
Elaine Grimm

2 cans refrigerator biscuits	Onions
1-14. oz. jar pizza sauce (Ragu pizza quik)	Peppers
1 to 1½ lbs. ground beef or ground pork or sausage	Mushrooms
	Shredded mozzarella and Cheddar cheese, amount your family likes

Cut biscuits into quarters and place in greased 9x13" pan. Mix meat, onions, peppers and mushrooms. Top biscuits with meat mixture. Pour sauce over and gently mix. Bake at 350° for 35 minutes. Remove and top with shredded cheese. Bake 10 to 15 minutes more.

## PIZZA FONDUE

LeAnn Popenhagen

1 qt. jar spaghetti sauce	3 oz. pepperoni
1 lb. hamburger, browned	2 C. shredded mozzarella cheese

Stir together and heat first 3 ingredients until warmed; add cheese and heat 2 to 5 minutes until cheese melts. Serve over French bread or dip cubes of French bread into fondue.

## MEATS, MAIN DISHES & CASSEROLES

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### PORKY SIZZLERS

Sara Strong

Cook little sizzlers or little smokies in 7-Up, ginger ale or beer until brown. Dip in sauce of 1 cup catsup and  $\frac{1}{3}$  cup grape jelly.

### POTATO RICE CASSEROLE

Nancy (Dickinson) Hughes

Sauté together:

1 C. brown rice  
1  $\frac{1}{2}$  C. cubed raw potato

Chopped onion, to taste

Add:

Scant  $\frac{1}{2}$  tsp. turmeric  
1  $\frac{1}{2}$  C. cooked, diced chicken or turkey

Cover with the liquid drained from 1 can of peas plus enough water to just cover mixture.

Add:

1 tsp. salt  
1 T. juice from Spanish olives

A few sliced Spanish olives, to taste

Cover and cook until rice is cooked. Add the peas just before serving.

### QUICHE

Mildred Feller

3 eggs  
 $\frac{1}{4}$  tsp. salt  
Pepper  
1 C. cheese

$\frac{1}{2}$  C. Bisquick mix  
 $\frac{1}{4}$  C. melted butter  
 $\frac{1}{4}$  C. bacon or ham  
1  $\frac{1}{2}$  C. milk

Mix the eggs, Bisquick, butter, milk, salt and pepper. Pour mixture into quiche dish. Add cheese, ham or bacon. Bake at 350° for 45 minutes or until brown on top.

## MEATS, MAIN DISHES & CASSEROLES

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### RABBIT ALMOND CASSEROLE

Elizabeth Dietz

2½ C. diced rabbit, cooked	1 med. onion, diced
2½ C. cream of chicken soup	1 tsp. salt
2½ C. cooked rice	2 C. mayonnaise
2½ T. lemon juice	4 to 5 hard-cooked eggs, chopped
2½ C. diced celery	2 C. crushed potato chips
1¼ C. slivered almonds	

Mix together all ingredients except chips and pour into greased 9x13" baking dish. Top with crushed potato chips or corn flakes. Bake at 375° until bubbling, about 25 minutes. Can be made in advance. Serve with cranberry sauce, carrot sticks and hot rolls. Yield: 12 servings.

### DELTA RABBIT STEW

Elizabeth Dietz

1 rabbit	3 diced potatoes
1 can cream of chicken soup	1 can whole kernel corn
1 can beef or chicken broth	1 C. barley or beans of choice

Cut rabbit into serving portions and stew. Combine ingredients. Allow to simmer for a good 3 hours; or all day in a crock pot. Salt and pepper to taste. During the last 20 minutes of cooking, add egg noodles if desired. Yield: 6 servings.

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October 24, 1927: Lima Woman Given Farewell Before Leaving For Missionary Work. A farewell luncheon was held for Miss Allie Bass Thursday afternoon at the church. A nice sum was given her as a token of esteem from her friends. Mrs. J.P. Hastings sang a few songs and Miss Bass gave a splendid talk on her work and her reason for going to India. She left Friday for St. Paul to attend a conference and goes from there to New York and expects to sail about Nov. 3, to be gone five years.

## MEATS, MAIN DISHES & CASSEROLES

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### RACCOON PIE

Susan Jones Yarrington

1 raccoon	1 diced onion
1 qt. water	4 potatoes
1 pt. vinegar	4 carrots
1 tsp. salt	2 C. broth
1 tsp. pepper	2 T. butter
1 tsp. brown sugar	5 T. browned flour
¼ oz. pickling spice	Baking powder biscuits

Skin, wash and clean raccoon. Remove all fat and glands. Cut the raccoon into serving-size pieces. Mix water, seasonings, sugar and spices. Marinate raccoon meat in this mixture for 8 hours. Drain; put the meat in a stewing kettle and cover with water. Cook until the meat is tender. Add onion, potatoes and carrots. When all ingredients are tender, remove from broth. Thicken the broth with the flour and butter, seasoned to taste. Place meat and vegetables in a casserole and cover with gravy. Cover the top with baking powder biscuits, use a little extra shortening in the dough. Bake at 450° for 12 to 15 minutes until biscuits are done.

### BROWN RICE

Sara Strong

3 C. Minute rice	2 cans mushrooms, drained
2 cans onion soup in beef broth	½ stick margarine
2 cans consommé soup	

Mix together. Bake at 350° for ½ hour. Stir and bake ½ hour more. Good!

### SUPER DUPER RICE

Dorothy Thoman

2 C. water in top of double boiler	½ tsp. salt
1 C. rice	

Cook the above, stir occasionally. Let cook until the water is absorbed. Add 2 cups milk, 2 eggs, beaten, and an inch slice of Velveeta cheese. This is best. You can grate Parmesan cheese into it. Add ½ cup sugar. Stir all in. You may add more milk if desired.

NOTE: Clarence Thoman's recipe - GOOD!

## MEATS, MAIN DISHES & CASSEROLES

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### SALMON PUFF

Sara Seedorff

4 eggs, well beaten	1 can red salmon, broken with fork
2/3 C. milk	2 C. soft bread crumbs
1 can cream of mushroom soup	1 T. parsley, fresh or less if flakes

Mix. Put into buttered casserole. Bake at 325° for 45 minutes.

### SALMON SQUARES WITH MUSHROOM AND PEA SOUP

Iantha Staffenhagen

1 lb. can salmon	SAUCE:
2 C. cooked rice	3 T. butter
2 eggs, beaten	1-4 oz. can sliced mushrooms
2 C. cottage cheese	3 T. flour
1 sm. onion, diced	1 tsp. seasoned salt
1/4 C. diced green pepper	1 1/2 C. milk
2 tsp. soy sauce	1 1/2 C. cooked peas
1 C. soft buttered bread crumbs	2 T. pimento
Paprika	

Mix all ingredients except bread crumbs. Put mixture in a 12x8x2" baking dish. Top with crumbs and sprinkle with paprika. Bake at 350° for 40 minutes.

SAUCE: Mix butter, seasoned salt and flour together while heating in a saucepan; DO NOT let it brown. Add milk and stir until thickened. Add mushrooms, peas and pimento. Serve with squares.

### SAUSAGE AND EGGS

Marian (Kelly) Behrens

1 lb. mild sausage, brown and drain	1 tsp. dry mustard
6 eggs, beaten	1 tsp. salt
1 1/2 C. milk	1 C. shredded Cheddar cheese
2 slices bread, cubed	

Beat eggs. Add milk, cubed bread, mustard, salt and Cheddar cheese. Add sausage. Put in 9x9" glass baking dish. Let stand covered in refrigerator overnight. Bake at 325°, uncovered, for 45 to 50 minutes. Bacon or ham can be substituted.

## MEATS, MAIN DISHES & CASSEROLES

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### SPINACH AND EGGS

Susan Jones Yarrington

Fresh spinach  
Eggs  
Oil  
Fresh mushrooms

Cream cheese or Velveeta  
Soy sauce  
Pepper

Place a mound of fresh washed spinach in skillet to which a small amount of oil has been added. Heat the spinach until it gets limp. In the meantime, beat together eggs, and fresh sliced mushrooms. Add to the spinach and cook on low heat. Add a few chunks of cheese, and cook until the eggs are done. Serve with soy sauce, pepper, coffee and the Sunday paper.

### STIR-FRY SHRIMP

Kathy Jones

½ to 1 lb. med. size frozen cooked  
shrimp  
1 lb. bag frozen peas  
1 T. vegetable oil  
1 clove garlic or ½ C. chopped onion  
Cooked rice

SAUCE:  
½ C. catsup or tomato paste  
⅛ to ¼ C. soy sauce, depending on your  
taste

Put shrimp and peas in separate bowl of cold water to thaw. In large skillet, sauté 1 clove garlic or chopped onion. Drain shrimp and add to skillet. Stir and cook 3 to 4 minutes. Drain peas and add to skillet. Stir lightly and cook until peas are hot. Add sauce, stir and fold into peas and shrimp until combined. Serve over hot rice.

### SLOPPY JOE CASSEROLE

Ann Marie Dickinson

8 oz. pkg. macaroni  
1 env. sloppy joe seasoning mix  
1 lb. ground beef  
6 oz. can tomato paste

8 oz. can tomato sauce  
1 C. water  
2 C. lowfat cottage cheese  
½ C. grated Cheddar cheese

Cook macaroni and drain. Cook ground beef; drain fat. Add sloppy joe seasoning mix, tomato paste and sauce and water to meat. Simmer 10 minutes. In 2½-quart casserole, layer ½ macaroni, ½ cottage cheese and ½ meat sauce. Repeat layers. Top with Cheddar cheese and bake, covered, at 350° for 45 minutes.

## MEATS, MAIN DISHES & CASSEROLES

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### POOR MAN'S STEAK

Shirley Gilbert

3 lbs. hamburger	1 med. onion, chopped
1 C. milk	Pepper to taste
1 C. bread crumbs	1 can cream of mushroom soup
3 tsp. salt	

Mix all ingredients except soup. Pat into cookie sheet and refrigerate overnight. Cut into serving-size pieces. Coat with flour and brown in skillet. Remove from skillet and put in pan for oven. Cover with soup. Cover and bake 1 hour at 350°.

### ROUND STEAK WITH MUSHROOM GRAVY

Jean Jones

2 lbs. round steak	1-10 <sup>3</sup> / <sub>4</sub> oz. can mushroom soup
1 pkg. onion soup mix	1 <sup>1</sup> / <sub>4</sub> C. milk

Place round steak in roasting pan. Mix remaining ingredients and pour over steak. Cover and bake at 350° for 3 hours or until tender. Serves 6. May also be prepared in crock pot. Cook for 9 to 10 hours on low and serve.

### BRIGHT ANGEL MEXICAN SALISBURY STEAK

Georgia Leonhart

2 <sup>1</sup> / <sub>2</sub> lbs. lean ground beef	½ C. bread crumbs
2 <sup>1</sup> / <sub>2</sub> oz. pimento, diced	2 eggs, beaten lightly
½ C. green pepper, diced	Salt and pepper

Combine all ingredients. Shape into patties. Broil or grill. Serve with chili sauce.

NOTE: This recipe is from the Bright Angel Lodge, Grand Canyon, AZ., early 1900's.

### SWISS STEAK

Darlene (Anfinson) Pugh

Cut any round steak in any size pieces. Brown slightly on both sides. Sprinkle, salt, pepper and seasoned pepper on both sides. Layer the meats and spoon onion chips and mushroom soup on the top of each layer. Steam cook in a heavy skillet or a heavy roaster until the meat is as tender as you want.

## MEATS, MAIN DISHES & CASSEROLES

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### TERIYAKI STEAK

Jean (Popenhagen) Seidel

Round steak	2 T. sugar
½ C. soy sauce	1 clove garlic, finely chopped
½ C. water	½ tsp. ground ginger
2 T. sugar	

Cut meat in serving size pieces. Place in 13x9" pan or other large flat pan. Combine rest of ingredients and pour over meat. Cover with foil and refrigerate for 4 hours. Bake, covered, at 350° for 1 hour. Turn once or twice before baking.

### ITALIAN STEW

Ann Marie Dickinson

2 lbs. stewing beef, cut up	28 oz. can tomatoes
6 med. onions, quartered	½ C. fresh parsley leaves
1 tsp. oregano and rosemary	1 C. water
1 tsp. chili powder and salt	4 lg. carrots, sliced
1½ tsp. seasoned salt	4 celery sticks, sliced
1 T. flour	2¼ C. macaroni
5½ oz. can tomato paste	1-16 oz. can green beans

Heat 3 tablespoons oil in skillet and brown beef. Transfer to large pot. Brown onions in skillet and add to beef in pot. In medium bowl mix spices and flour. Add tomato paste, water, tomatoes and parsley. Mix well and add to beef in pot. Bring to boil. Simmer 1 hour and 20 minutes, covered. Add carrots, celery and beans to beef mixture. Simmer, covered, another 45 minutes. Cook macaroni separately. Drain and add to meat mixture. Serves 8.

### LOIS BLESSINGTON'S STIFADO

Elizabeth Dietz

1 lb. hare, in bite-size chunks	¼ C. vinegar
½ C. olive oil	3 lbs. sm. boiling onions
Salt to taste	15 oz. can tomato sauce
2 peppercorns	7 cloves garlic, left whole
7 whole allspice	1 cinnamon stick

Brown meat in olive oil in Dutch oven or heavy pot. Add all ingredients except onions. Boil onions separately, drain, and then place on top of meat. Simmer 2 to 5 hours; 3 hours is a good time. Once the lid is on, do not open pot until you are ready to serve. The dish also may be cooked in a 325° oven, covered, in a heavy casserole. Serve with homemade bread to dunk into the sauce. Yield: 4 servings.

# MEATS, MAIN DISHES & CASSEROLES

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## TUNA NOODLE DISH

Faye Patterson

2 C. noodles, cooked  
2-7 oz. cans white tuna, drained

SAUCE:  
2 T. butter  
2 T. flour  
1 T. prepared mustard  
2 C. milk  
Salt and pepper

Put cooked noodles in baking dish. Crumble tuna on top of noodles. Cover with sauce. Top with potato chips. Bake 30 to 40 minutes.

## 90'S STYLE TUNA NOODLE CASSEROLE

Krysta Sandstrom

8 oz. rotini pasta (or favorite), cooked  
and drained  
½ C. vegetable or chicken broth,  
canned or homemade  
2 T. cornstarch  
2 T. tomato paste

½ tsp. Worcestershire sauce  
1-6½ oz. can water packed tuna, drained  
1½ C. frozen peas, thawed under cold water  
1-12 oz. can evaporated skim milk  
½ C. sliced black olives, opt.

Heat oven to 375°. First cook pasta or use leftover noodles. In a medium-size microwave bowl, whisk together broth, cornstarch, milk, tomato paste and Worcestershire sauce. Microwave, uncovered, on full power for 4 to 6 minutes, whisking every 2 minutes. Sauce should have thickened. Grease lightly a 2-quart casserole and add pasta, thickened sauce, tuna and peas, stir well to mix. Bake for 20 to 25 minutes or until casserole is thoroughly hot. Top with olive slices, optional. Serve immediately. Serves 4.

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November 21, 1927: Chester Adams returned a week ago from his Montana trip begun last August.

## MEATS, MAIN DISHES & CASSEROLES

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### SAUCY TUNA PATTIES

Gladys Henry

2 cans tuna  
½ C. dry bread crumbs  
2 eggs, beaten  
1 T. mayonnaise  
1 tsp. Worcestershire sauce  
¼ C. onion  
½ tsp. salt  
¼ tsp. dry mustard  
⅛ tsp. pepper

DILLY SAUCE:  
1 pkg. frozen peas  
2 T. flour  
1½ C. milk  
1 tsp. dill seed  
2 T. pimento

Mix tuna, bread crumbs, eggs, mayonnaise, Worcestershire sauce, onion, salt, dry mustard and pepper. Form patties. Cook and brown patties in skillet. Cook the dilly sauce and serve over the patties.

### SCALLOPED TURKEY

Leone (Anfinson) Popenhagen

6 C. cooked turkey or chicken  
½ tsp. (or more) sage  
Salt and pepper to taste  
8 slices bread

1 egg, beaten  
2 T. butter  
2 C. chicken broth

Put 4 slices bread on bottom of pan. Add turkey and seasonings to taste. Put rest of bread on top. Mix egg, seasonings to taste, butter and broth. Pour over top. Bake at 350° for 70 minutes.

### VEGETABLE BEEF CASSEROLE

Earl F. Payne

1½ lbs. ground beef  
1 can Campbell's golden corn soup  
1 can tomato soup  
¾ C. water

1-15 oz. can mixed vegetables, drained  
1 T. Worcestershire sauce  
1-10 oz. pkg. refrigerated biscuits  
½ C. shredded Cheddar cheese

Cook beef until brown; spoon off fat. Stir in soups, water, mixed vegetables and Worcestershire sauce. Bake at 400° until hot and bubbling, 10 minutes. Meanwhile, cut each biscuit into quarters. Remove dish from oven; stir; arrange biscuits on hot beef mixture. Top with cheese. Bake 10 minutes until biscuits are brown.

## MEATS, MAIN DISHES & CASSEROLES

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### VEGETABLE CHOW MEIN

Bernice Bonjour

- |   |                                  |
|---|----------------------------------|
| ½ lb. mushrooms, sliced                             | ¾ C. chopped onion               |
| ¼ C. chopped green pepper                           | 1 C. chicken or vegetable stock  |
| ¼ C. butter or margarine                            | 1-#2 can tomatoes                |
| ½ C. chopped celery                                 | 3 T. cornstarch                  |
| ½ C. cold water                                     | 2½ T. soy sauce                  |
| 1-2 oz. jar pimento                                 | 1 tsp. salt and 1 tsp. sugar     |
| 1 C. bean sprouts or 1 can fancy Chinese vegetables | Chow mein noodles or cooked rice |
| 1 sm. can water chestnuts                           |                                  |

Sauté mushrooms, onions and green pepper in butter for 5 minutes. Add stock, tomatoes and celery and heat to boiling. Lower heat and cook for 15 minutes. Blend cornstarch with cold water, add to vegetables and cook until thick, stirring constantly. Add soy sauce, pimento, salt, sugar and bean sprouts. Heat through and serve on chow mein noodles or cooked rice.

### VEGETABLE LASAGNA SPIRALS

Barbara Dickinson

- |   |   |
|---|---|
| 1-16 oz. pkg. lasagna noodles                               | ½ C. freshly grated Parmesan or Romano cheese |
| 1-10 oz. pkg. frozen chopped spinach                        | 1 lg. carrot, shredded                        |
| 2 garlic cloves, minced                                     | 1 sm. zucchini, shredded                      |
| 2 T. fresh or 2 tsp. dry basil                              | ½ tsp. oregano                                |
| 2⅔ C. prepared pasta sauce                                  | ½ tsp. thyme                                  |
| 1 lb. part skim ricotta or lowfat small curd cottage cheese | ½ tsp. marjoram                               |

In 5 to 6-quart pan, full of the hottest tap water, add 16 lasagna noodles and let stand until pliable, about 8 to 10 minutes. Meanwhile, squeeze as much liquid as possible from the spinach; then in a bowl mix spinach, garlic, ricotta or cottage cheese, ¼ cup Parmesan cheese, carrot, zucchini, herbs and ⅓ cup pasta sauce. Drain noodles well. Scoop filling onto each noodle, spread evenly and roll up from 1 end. Place spiral in a greased (spray with Pam or other cooking spray) 9x13" dish, cover with remaining sauce and sprinkle with remaining ¼ cup Parmesan cheese. Bake, uncovered, at 400° for 15 to 20 minutes or until heated through. Makes 8 servings.

## MEATS, MAIN DISHES & CASSEROLES

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### YUM YUM CASSEROLE

Sara Strong

1 box Uncle Ben's long grain and wild rice, cooked  
1 lb. broccoli, cooked and well drained  
3 C. chicken, ham or both  
2 C. shredded cheese, Cheddar and mozzarella

2 C. fresh or canned mushrooms  
1 C. mayonnaise  
1 can cream of celery soup  
¼ tsp. dried mustard  
¼ tsp. curry powder  
Parmesan cheese  
Croutons

Layer rice, broccoli, meat, cheese and mushrooms. Combine soup, mayonnaise, mustard and curry; pour over layers. Top with croutons which have been crumbled and mixed with melted butter. Sprinkle with Parmesan cheese. Bake in a greased 9x13" pan for 30 minutes at 350°. Serves 10.

### ZUCCHINI CASSEROLE

Waneta Gage

½ stick butter  
1 lb. hamburger  
1 C. crushed soda crackers  
1 sm. onion, chopped

1 med. zucchini, sliced  
1 can cream of celery soup  
1 C. Velveeta cheese, thinly sliced

Brown meat with onion, drain. Mix together the melted butter and soda crackers. Alternate a layer of meat and layer of zucchini and cheese. Put soup on and mix in a little. Then put on the cracker mixture. Bake in 9x13" pan at 350° for 40 to 45 minutes.

### ZUCCHINI CHICKEN CASSEROLE

Emma Strong

6 C. sliced zucchini, unpeeled  
¼ C. chopped onion  
1 can cream of chicken soup  
2 C. diced chicken

1 C. sour cream  
1 C. shredded carrots  
2 C. herb seasoned stuffing mix  
½ C. melted butter

Sauté zucchini and onion in small amount of oil. Combine soup, chicken and sour cream. Stir into zucchini. Add carrots. Mix melted butter with stuffing mix. Place ½ of stuffing mix in a 9x13" pan. Top with zucchini mixture. Top with remaining stuffing mixture. Bake at 350° for 30 to 35 minutes.

## MEATS, MAIN DISHES & CASSEROLES

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### ZUCCHINI QUICHE

Lourene Stearns

3 C. thinly sliced unpared zucchini	½ tsp. salt
1 C. Bisquick	Garlic powder to taste
½ C. finely chopped onion	½ C. vegetable oil
½ C. Italian grated cheese	4 eggs, slightly beaten
2 tsp. snipped parsley	

Mix all ingredients together, spread in a buttered square 1½-quart pan. Bake until golden brown, about 20 to 25 minutes at 350°. Cut into pieces, ¾ cup mushrooms can be added. The size pan depends on how thick you want the pieces.

### ZUCCHINI STUFFING CASSEROLE

From the files of Lourene Stearns

4 med. zucchini, sliced ½" thick	6 T. margarine
2½ C. herbed stuffing cubes	1-10¾ oz. can cream of chicken soup
¾ C. shredded carrots	½ C. sour cream
½ C. chopped onion	

Cook zucchini in a little boiling salted water until tender and drain. In a saucepan, cook carrots and onions in 4 tablespoons margarine until tender. Remove from heat, stir in 1½ cups stuffing cubes, soup and sour cream. Gently stir in zucchini. Turn into 1½-quart greased casserole. Melt remaining margarine, add remaining cubes and toss gently. Put on top of casserole and bake at 350° for 30 minutes. Yields 6 to 8 servings.

### CRANBERRY TURKEY GLAZE

Waneta Gage

1-8 oz. can jellied cranberry sauce	¼ C. maple syrup
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Combine ingredients in a small saucepan. Cook over medium heat just until sauce is smooth, whisking frequently. Liberally brush on turkey during cooking. Makes about 1 cup.

## MEATS, MAIN DISHES & CASSEROLES

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### CURRIED FRUIT BAKE

Sara Strong

2-1 lb. 13 oz. cans salad fruit or any combination of canned fruit  
1 tsp. curry powder

$\frac{1}{3}$  C. melted butter  
 $\frac{3}{4}$  C. brown sugar

Drain fruit and arrange in 9x13" pan. Mix brown sugar, curry powder and butter together and pour over fruit. Bake at 325° for 15 minutes. Baste and bake 15 more minutes.

### MILLION DOLLAR GRAVY

Bernice Bonjour

For a rich, brown gravy, slip a foil pan with flour into the oven and let it brown slowly as your meat cooks. This brown flour makes the gravy wonderful!

### MY MARINADE FOR CHICKEN

Jeanne Stannard

Precook chicken pieces. Place in a large pot. Combine lemon juice, olive oil, wine vinegar and sherry. Add favorite seasonings: fresh basil, rosemary, pepper, thyme. Mix to taste and pour over chicken and let set until you barbecue. Delicious. This recipe served 50 at a party I attended.

### SAUCE FOR RIBS OR PORK CHOPS OR WIENERS

Audrey (Murphy) Hofer

1 T. flour  
2 T. brown sugar  
1 tsp. mustard

$\frac{1}{4}$  tsp. powdered cloves or up to  $\frac{1}{2}$  tsp.  
 $\frac{1}{2}$  C. catsup  
 $\frac{1}{2}$  C. hot water

Mix all ingredients well and pour over chops, which have been browned. When using ribs, boil until tender and then add sauce.

## MEATS, MAIN DISHES & CASSEROLES

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### BASIC TOMATO SAUCE

Krysta Sandstrom

3½ C. canned Italian style plum tomatoes, drained	1½ tsp. olive oil
1-8 oz. can tomato sauce	¼ tsp. garlic salt
½ tsp. oregano	¼ tsp. freshly ground black pepper
½ tsp. salt	1 bay leaf
½ tsp. sugar	1 C. chopped onions

Sauté onions in olive oil over medium heat until transparent. Add remaining ingredients. Simmer 2 hours or until thick. Good for spaghetti or pizza.

### KFC SHAKE AND BAKE

Lois Gage

3 C. self-rising flour	2 envs. Good Seasons dressing
1 T. paprika	1 tsp. seasoned salt
2 envs. Knorr tomato soup	

Shake chicken in above mixture. Use ¼ cup margarine to baste. Bake at 350° for 1 hour.

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July 2, 1928: Mr. and Mrs. R.L. Hensley, Mr. and Mrs. Frank Jones and Mr. and Mrs. Geo. Jones had a picnic dinner at McGregor Heights Sunday to celebrate Mr. Hensley's eighty seventh birthday. They followed the old trail as nearly as possible over which Mr. Hensley had traveled years ago, when McGregor was his market for grain and hogs.

# Pastrics

# Desserts





## PASTRIES & DESSERTS

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### PASTRIES

#### BANANA BREEZE IN WALNUT CRUST

Mary Strong

1-8 oz. pkg. cream cheese, softened	CRUST:
1-14 oz. can sweetened condensed milk	1/3 C. butter or margarine
1/3 C. lemon juice	1/2 tsp. ground cinnamon
1 tsp. vanilla	1/4 C. sugar
4 bananas	1 C. finely chopped walnuts
Walnut crust	
Whipped cream and chopped nuts	

Beat cream cheese and condensed milk until fluffy. Mix in lemon juice and vanilla. Slice 3 bananas and layer in bottom of walnut crust. Cover with cream cheese mixture. Chill until ready to serve.

CRUST: Mix together butter, cinnamon and sugar in saucepan over medium heat. Cook until bubbly around edges. Remove from heat and add walnuts. Press into 9" pie pan. Chill. When ready to serve, garnish with whipped cream, remaining sliced banana and walnuts. Makes 6 to 8 servings.

#### BANANA RHUBARB PIE

Peggy Strong

3 sliced bananas	1/4 tsp. salt
3 C. sliced rhubarb	1/4 tsp. cinnamon
1 C. sugar	1/4 tsp. nutmeg
1/4 C. orange juice	1 T. margarine
3 T. flour	Double crust

Combine all ingredients. Place in crust. Top with second crust. Seal and flute. Bake at 450° for 15 minutes. Reduce heat to 350° and bake 30 minutes longer.

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November 23, 1931: The dinner Saturday was well attended, all things considered, and netted the Sunday School and L.A.S. each \$8.50.

## PASTRIES & DESSERTS

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### CRANBERRY ORANGE CRUMBLE PIE

Dorothy Linderwell

1 pie crust	½ C. flour
1 egg white, lightly beaten	½ C. packed brown sugar
1-12 oz. pkg. cranberries	1½ tsp. cinnamon
1½ C. white sugar	⅓ C. margarine
½ C. orange juice	½ C. quick cooking oatmeal
1 tsp. grated orange peel	½ C. chopped nuts

Brush crust with egg white. Bake at 375° for 5 minutes. Set aside. In saucepan over high heat, heat cranberries, white sugar, orange juice and peel. Bring to a boil. Reduce heat and simmer 10 minutes. Pour filling into crust. In small bowl, mix flour, brown sugar and cinnamon. Cut in margarine until crumbly. Stir in oats and nuts. Sprinkle over filling. Bake at 375° for 25 minutes or until lightly browned. Cool completely before serving.

### CREAM CHEESE PIE

Margaret (Tope) Foxwell

1-9" unbaked pie shell	2 T. milk
1-8 oz. pkg. cream cheese	Blueberry or cherry pie filling
2 eggs	Cool Whip
½ C. sugar	

Beat eggs, sugar and milk until light. Blend with softened (I whip it) cream cheese. Pour into pie shell and bake at 375° for 30 minutes (doneness as for custard). Top with blueberry or cherry pie filling (can size as for 1 pie). Add Cool Whip.

### CUSTARD PIE

Geraldine (Gage) Kuhens

4 eggs	½ tsp. nutmeg
⅔ C. sugar	2⅔ C. milk
½ tsp. salt	1 tsp. vanilla

Beat eggs and add next 5 ingredients. Pour into unbaked pie shell and bake 40 minutes or until knife inserted halfway between center and edge comes out clean.

## PASTRIES & DESSERTS

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### HERSHEY BAR PIE

Leone (Anfinson) Popenhagen

20 marshmallows  
1 lg. almond Hershey candy bar,  
cut almond in pieces

$\frac{1}{2}$  C. milk  
 $\frac{1}{2}$  pt. whipped cream (I use whipped  
topping)

Melt marshmallows and candy in  $\frac{1}{2}$  cup milk in double boiler. Cool. Add whipped cream. Pour in graham cracker crust and chill. Top with whipped cream and crumbs.

### HICKORY NUT PIE

Charlotte (Kuhens) Glew

$\frac{1}{2}$  C. butter  
 $\frac{1}{4}$  C. flour  
 $\frac{1}{2}$  C. evaporated milk

$\frac{2}{3}$  C. chopped Hickory nuts  
1 C. sugar  
3 egg yolks

Mix all ingredients except nuts and pour into a 9" unbaked pie crust. Sprinkle nuts on top. Bake at 425° for 10 minutes and 300° for 40 minutes.

### STONE'S LEMON CHIFFON PIE

Mildred Bennington

4 egg yolks, slightly beaten  
 $\frac{1}{2}$  C. sugar  
 $\frac{1}{4}$  C. lemon juice (1 lg. lemon)  
2 T. grated lemon rind  
 $\frac{1}{4}$  tsp. salt

1 T. (1 env.) unflavored gelatin  
 $\frac{1}{4}$  C. cold water  
4 egg whites  
 $\frac{1}{2}$  C. sugar

Combine egg yolks,  $\frac{1}{2}$  cup sugar, lemon juice, lemon rind and salt. Cook in double boiler, stirring constantly, until consistency of thick custard. Soften gelatin in the cold water; add to hot custard; stir well. Cool. Beat egg whites, add  $\frac{1}{2}$  cup sugar a tablespoon or so at a time. Fold into cooled custard. Use a baked pie shell or a graham cracker crust. Chill. Serve with whipped cream.

NOTE: Stone's was a rather famous restaurant in Marshalltown at one time. People traveling that way would often stop just for their pie.

## PASTRIES & DESSERTS

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### OZARK PIE

Peggy Strong

1 egg	1/2 tsp. salt
3/4 C. sugar	1 tsp. vanilla
1/2 C. sifted flour	1 C. diced apples
1 1/4 tsp. baking powder	1/2 C. nutmeats

Beat egg and sugar until light. Add ingredients in order given. Place in well greased pie pan. Bake at 350° for 30 minutes. Serve with whipped cream or ice cream.

### FRESH PEACH PIE

Mabel Chase

1/3 C. flour	1/3 C. oleo, melted
3/4 C. sugar	1 egg

Stir together, pour over peaches in an uncooked pie shell. Bake 1 hour at 350°.

### ONE CRUST PEACH PIE

Iola (Feller) Stannard

1 C. sugar, or less	3 T. cornstarch
1 C. water	4 T. peach jello
3 or 4 ripe peaches, sliced	

Combine sugar and cornstarch. Add cold water, boil until clear. Add jello. Combine peaches with warm mixture. Pour in baked crust. Chill. Serve with Cool Whip.

### QUICK PIE OR TART DESSERT

Helen (Stannard) Thewlis

1 sm. can crushed pineapple, juice and all	1/2 C. milk
1-3 oz. pkg. vanilla instant pudding	1 C. sour cream

Mix all together and put in a baked crust. Top with Cool Whip.

## PASTRIES & DESSERTS

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### MOM'S PECAN PIE

Judy (Kelly) Rothlisberger  
Lucile Kelly

3 eggs	1 tsp. vanilla
1 C. brown sugar	¼ C. melted margarine
¾ C. white corn syrup	Pecans
¼ tsp. salt	

Beat eggs. Add brown sugar, corn syrup and salt. Mix well. Add vanilla and melted margarine. Pour into unbaked shell. Arrange pecans on top. Bake at 300° for 1 hour and 15 minutes.

### HELEN'S QUICK PINEAPPLE PIE

Iola (Feller) Stannard

1 sm. can crushed pineapple	½ C. sour milk
1 pkg. instant vanilla pudding	½ C. sour cream

Mix pour into 9" baked pie crust. Top with Cool Whip and chill.

### PUMPKIN PIE WITHOUT CRUST

Doris Palmer

3 C. (1 lg. can)	½ tsp. cloves
4 eggs	1 C. evaporated milk
1½ C. sugar	Yellow or white cake mix
1 tsp. salt	½ C. chopped nuts
1 tsp. ginger	1½ sticks margarine
2 tsp. cinnamon	

Mix in order given above ingredients except cake mix, nuts and margarine. Pour into 9x13" pan and sprinkle yellow or white cake mix (use only ½ of the regular size box). Sprinkle ½ cup chopped nuts over the cake mix. Cut 1½ sticks margarine into slices and put over top. Bake at 350° for about 1 hour.

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March 11, 1932: A sow belonging to James McFarlane had nine pigs during the last cold spell and all died due to the cold weather.

# PASTRIES & DESSERTS

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## PUMPKIN PIE TOPPING

Evelyn King

### TOPPING #1:

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

### TOPPING #2:

2 T. brown sugar  
1 T. butter

1 T. orange juice concentrate  
 $\frac{3}{4}$  C. chopped pecans

Make regular pumpkin pie recipe and bake 30 minutes. Cream above ingredients together. Pour mixture on top of hot pie and finish baking.

## PUMPKIN GINGERSNAP PIE

Virginia (Mrs. Ed) Gage

$1\frac{1}{2}$  C. cold milk  
1-4 serving-size pkg. vanilla pudding  
 $3\frac{1}{2}$  C. Cool Whip, thawed  
1 C. chopped gingersnap cookies

$\frac{1}{2}$  C. canned pumpkin  
 $1\frac{1}{2}$  T. pumpkin pie spice  
1 C. chopped pecans, opt.  
1 graham cracker crust

Mix milk and pudding 1 minute and let stand 5 minute. Stir in Cool Whip, gingersnaps, pumpkin and spice. Put into crust. Freeze 6 hours or overnight. Thaw  $\frac{1}{2}$  hours before serving.

## RAISIN PIE

Peggy Strong

1 C. raisins  
 $1\frac{1}{2}$  C. boiling water  
1 C. sugar

1 T. vinegar  
1 T. flour  
2 T. butter  
Dash of salt

Cook raisins in water. Add rest of ingredients and pour into unbaked crust. Cover with top crust and bake at  $350^{\circ}$  until crust is done.

## PASTRIES & DESSERTS

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### SOUR CREAM RAISIN PIE

Evelyn King

1-9" <u>baked</u> pie shell	½ C. water (drained off plumped raisins)
1 C. raisins, water enough to cover	1 C. sour cream
3 egg yolks, reserve whites for meringue	½ tsp. cinnamon
⅔ C. sugar	¼ tsp. nutmeg
½ C. milk	¼ tsp. cloves
3 T. cornstarch	1 tsp. vanilla
⅛ tsp. salt	

Place raisins in a small saucepan. Add water to cover and bring to a boil. Turn off heat and let stand while preparing filling. In heavy saucepan, mix together sugar, cornstarch, spices and salt. Add sour cream and stir well. Beat in egg yolks. Stir in milk and ½ cup liquid from raisins. Cook on medium heat, stirring pudding until it comes to a boil and is of pudding consistency. Add raisins and vanilla. Pour into pie shell. Top with meringue and bake at 350° for 10 to 15 minutes.

MERINGUE: 3 egg whites, 4 tablespoons sugar, ½ teaspoon vanilla and pinch of salt. Beat egg whites until stiff. Add salt and sugar slowly. Add vanilla. Be sure to seal around pie shell.

NOTE: This recipe was my Mother's. We enjoyed this pie on many wonderful Sundays. Still a favorite with my sisters and brother and families.

### CHOCOLATE RASPBERRY PIE

Waneta Gage

1-3.4 oz. vanilla instant pudding	1 C. chocolate sandwich cookies, crushed
1½ C. fat free vanilla yogurt	1-8" prepared chocolate wafer pie shell
½ C. skim milk	Fresh raspberries
2 C. frozen whipped topping, thawed	Chocolate curls for garnish

Beat dry pudding mix with yogurt and skim milk with a wire whisk until thickened. Fold in whipped topping and crushed cookies. Pour into prepared pie shell. Freeze at least 4 hours. Remove about 10 minutes before serving. Top with fresh raspberries and chocolate curls as garnish. Serves 6.

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December, 1937: Mr. and Mrs. Parker Davis, Wadena, have rented the John Davis farm; Mr. and Mrs. Alfred Stearns, the Tom Lewis farm; and Mr. and Mrs. Orman Burns, the Lambert farm recently bought by Mr. Woodard. All will move about March 1.

## PASTRIES & DESSERTS

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### RHUBARB PIE - BUTTER CRUST

Blanche Ashby

1/3 C. powdered sugar  
1 C. flour  
1/2 C. margarine

FILLING:  
2 eggs, beaten  
1 1/4 C. sugar  
1/4 C. flour  
1/4 tsp. salt

Mix until crumbly. Save 1/2 cup for top. Pat remainder in pan, bake at 350° for 12 minutes. FILLING: Mix together, add 4 cups rhubarb, add to crust, crumble remaining crumbs. Bake until golden brown at 350°.

### RHUBARB CUSTARD PIE

Gladys Henry

1 C. sugar  
1 T. flour  
1 C. rhubarb, cut in small pieces

CUSTARD:  
2 beaten egg yolks  
2 C. milk  
1/4 tsp. salt  
1/4 tsp. nutmeg

Line pie pan with pastry. Mix sugar, flour and rhubarb and put in crust. Mix egg yolks, milk, salt and nutmeg together and pour over the rhubarb. Bake in hot oven at first and then lower temperature until rhubarb is done. Beat egg whites for meringue.

NOTE: This old recipe was my Mother's and a favorite of mine.

### RHUBARB PIE

Georgia Leonhart

3 C. rhubarb, diced  
3 eggs

4 T. flour  
1 1/2 C. sugar

Beat eggs with flour and sugar. Stir in rhubarb and pour in pie shell. Bake 1 hour at 375°.

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December, 1937: Miss Margaret Tope is recovering from the mumps. She is staying at the Franklin (Pete) Oelberg home.

## PASTRIES & DESSERTS

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### RHUBARB PIE

Joan Smith

#### CRUST:

1 C. flour  
2 T. milk  
1½ tsp. sugar  
⅓ C. oil  
½ tsp. salt

#### FILLING:

3 C. rhubarb, chopped  
2 T. flour  
1½ T. butter  
½ tsp. nutmeg  
3 egg yolks  
1½ C. sugar  
½ tsp. vanilla

CRUST: Mix with fork; will follow fork into a ball. Press into 8 or 9" pie plate. Prick with fork and bake at 400° for 10 minutes.

FILLING: Mix and cook until thick. Pour into cooled crust.

#### MERINGUE:

3 egg whites  
½ tsp. vanilla  
¼ tsp. cream of tartar  
6 T. sugar

Beat whites, vanilla and cream of tartar until stiff and glossy peaks form. Gradually add sugar. Spread over hot filling. Bake at 350° for 12 to 15 minutes. Try it - you'll like it.

### FRESH STRAWBERRY PIE

Ruth (Dickinson) Pawelski

1 qt. fresh strawberries  
1 C. hot water  
4 T. strawberry jello  
¼ tsp. red food color  
1 baked 9" pie shell  
1 C. sugar  
4 T. cornstarch

Mix water, jello, sugar, cornstarch and red food color and boil for 1 minute, stirring constantly. Fold in rinsed and hulled strawberries and pour into pie shell. Cool in refrigerator.

### PIE CRUST

Sue Stearns

#### CUT TOGETHER:

2 C. flour  
1 C. Crisco shortening

Add to above, ½ cup milk. Mix and roll. Makes 3 to 4 pie crusts.

## PASTRIES & DESSERTS

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### PIE CRUST

Leone (Anfinson) Popenhagen

1½ C. flour	½ tsp. salt
½ C. lard (I use ½ C. heaping vegetable shortening)	¼ tsp. baking powder
	¼ C. cold water

NOTE: I got this recipe from Grace Popenhagen at my bridal shower. This is the only pie crust recipe I ever use.

### FOOLPROOF PIE CRUST

Peggy Strong

4 C. all-purpose flour	1 T. vinegar
1¾ C. vegetable shortening	1 egg
1 T. sugar	½ C. water
2 tsp. salt	

Mix first 4 ingredients together with a fork. In separate bowl, beat remaining ingredients. Combine the 2 mixtures, stirring with a fork until all ingredients are moistened. Then with hands, mold dough into a ball. Chill at least 15 minutes before rolling it into desired shape. Dough can be left in refrigerator up to 3 days. Or it can be frozen until ready to use. This recipe makes pastry for 2-9" double crust pies and 1-9" shell. The dough may be handled as much as you wish, yet it will be tender and flaky. (If you've never made pie crust before, this will work for anyone.)

### NEVER FAIL PIE CRUST

Delores Wickham

2 C. flour	⅓ C. milk
1 C. Crisco	1 T. vinegar
Salt	

Combine flour, Crisco and salt until resembles fine crumbs. Put vinegar into milk. Do not stir. Will thicken within a minute or so. Add milk to flour mixture. Dough will be sticky so use plenty of flour when rolling out crust. Makes 2-9" or 10" pie crusts.

## PASTRIES & DESSERTS

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### OIL PIE CRUST

Ruth Earle

2 C. flour  
Pinch of salt if desired

1 T. sugar  
 $\frac{2}{3}$  C. oil with 3 T. milk, mixed

Mix oil and milk. Add to flour mixture and stir and mix well. Divide into 2 equal parts. You **MUST** roll the crusts or dough between wax paper, 1 at a time, until the right size is reached. Lift off the top paper carefully. Turn pie tin upside down, over the crust and flip over. Carefully remove the second piece of wax paper and fit the dough to your pie plate. Do the same with the other dough for the second crust. Don't try to lift the crust alone. You must use the wax paper.

NOTE: Especially good for anyone who has to watch their cholesterol intake.

### POWDERED SUGAR PIE CRUST

Avis Buchtela

1 C. margarine  
 $\frac{1}{2}$  C. plus 2 T. powdered sugar

2 C. flour

Mix and pat in pie tin.

## DESSERTS

### SWEETENED CONDENSED MILK

Maxine (Fauser) Koehler

Dissolve  $\frac{3}{4}$  cup sugar into  $\frac{1}{2}$  cup hot water. Cool. Beat in 1 cup and 1 tablespoon dry powdered milk.

### APPLE BROWN BETTY

Frances Davis

6 apples  
Bread crumbs or graham cracker  
crumbs  
Brown or granulated sugar

Cinnamon or nutmeg  
2 T. butter  
Water or milk

Alternate layers of apples, crumbs, sugar. Dot with butter. Add spices. Pour milk or water to depth of 1". Bake at 350° for 45 minutes.

## PASTRIES & DESSERTS

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### APPLE CRISP

Edna Metcalf

1 C. brown sugar	½ tsp. cinnamon
½ C. flour	½ stick margarine
¼ tsp. salt	5 C. apples
½ tsp. nutmeg	

Mix sugar, flour, spices and salt. Cut in butter. Spread apples on the bottom of a buttered pan. Top with crumb mixture and bake at 350° for 40 to 45 minutes.

### APPLE CRISP

Leone (Anfinson) Popenhagen

½ C. sugar	½ C. oatmeal, heaping
½ C. flour	Salt
¼ lb. oleo, scant	Chopped apples

Place apples in a 8½x11" baking dish. Sprinkle cinnamon and sugar depending on sweetness of the apples over the top. Mix sugar, flour, oleo, oatmeal and salt and crumble over the top. Bake at 350° for about 40 minutes or until apples are done.

### FRENCH APPLE DESSERT

Lucy (Whitley) Dawson

#### STREUSEL TOPPING:

1 C. baking mix (Bisquick or other)  
½ C. chopped nuts  
⅓ C. brown sugar  
3 T. firm margarine or butter

#### FILLING:

6 C. tart apples, peeled and thinly sliced  
1¼ tsp. ground cinnamon  
¼ tsp. ground nutmeg  
¾ C. milk  
2 T. margarine, softened  
2 eggs  
1 C. sugar  
¾ C. baking mix (Bisquick or other)

Preheat oven to 350°. Grease 13x9" baking pan. Prepare streusel and set aside. Spread apples in pan. Beat remaining ingredients 1 minute or until smooth. Pour over apples, sprinkle with streusel, and bake 55 minutes to 1 hour. Knife inserted in center should come out clean. Cool to room temperature.

## PASTRIES & DESSERTS

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### AMY OELBERG'S APPLE ROLY POLY

Margaret (Tope) Foxwell

#### BISCUIT DOUGH:

1½ C. flour  
2¼ tsp. baking powder  
1 T. sugar  
¾ C. shortening  
½ C. milk

#### FILLING:

4 T. soft butter  
4 tart apples, peeled and finely chopped  
¼ C. brown sugar  
½ tsp. cinnamon

Mix biscuit dough ingredients. Roll out ¼" thick. Apply the soft butter. Spread out apples and sprinkle with cinnamon and brown sugar. Roll up in a roll. Let set while preparing syrup. SYRUP: Boil together for 5 minutes, ½ cup sugar, 1 cup water, 2 tablespoons lemon juice, some grated lemon rind and 2 tablespoons butter. Pour in shallow baking dish. Slice dough roll in 1" slices and place cut-side down in syrup. Spread 2 tablespoons soft butter over top of rolls. Bake at 400° for 35 minutes. Serve warm with cream.

NOTE: Since I had no recipe of my Grandmother's I was pleased to find this one in our new Illyria Centennial Cookbook, submitted by Roger White. It is a good memory of her. Thanks Roger.

### AUNT MAYBELL'S APPLE STREUDEL

Roger White

Butter pan or oblong glass casserole and fill with sliced, sugared apples. Sprinkle cinnamon on top. Cover with the following batter:

½ C. sugar  
¼ C. butter  
1 egg

½ C. flour  
½ tsp. baking powder  
½ tsp. salt

Bake at 375° until brown.

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October, 1938: Thomas Ogle of Illyria bought the depot here and moved it away Friday.

## PASTRIES & DESSERTS

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### FRESH BLUEBERRY DELIGHT

Evelyn King

2 C. all-purpose flour	1 egg
2 tsp. baking powder	½ C. milk
½ tsp. salt	1 tsp. lemon extract
¼ C. butter or margarine, softened	2 C. fresh blueberries
¾ C. sugar	

Sift together flour, baking powder and salt. Cream butter or margarine and sugar together. Add egg and beat. Gradually add flour alternately with milk. Add lemon extract to berries. Fold berries into mixture. Pour evenly into a buttered 8x8" baking dish.

TOPPING: Combine ½ cup sugar, ⅓ cup flour and ¼ cup butter or soft margarine. Distribute evenly over batter. Dust with cinnamon. Bake at 375° for 35 to 40 minutes or until golden. Serve warm with whipped cream or ice cream. Makes 6 to 8 servings.

### CHERRY OR BLUEBERRY DESSERT

Bonnie Fry

22 graham crackers	½ tsp. vanilla
½ C. sugar	½ C. sugar
½ C. butter or oleo	8 oz. pkg. cream cheese
2 beaten eggs	1 can cherry or blueberry pie mix

Crush crackers and mix with ½ cup sugar and butter. Press in 9x12" pan. For filling, beat eggs, ½ cup sugar, vanilla and cream cheese. Pour over cracker mixture. Bake at 350° for 15 minutes. Take from oven and spread on pie mix. Serve with whipped cream or ice cream.

### CHEESECAKE

Charlotte (Dickinson) Perry

24 squares graham crackers	½ C. melted butter
¼ C. sugar	8 oz. cream cheese, room temperature
1 C. powdered sugar	1 lg. tub Cool Whip
1 or 2 cans pie filling	

Crush crackers, add melted butter and sugar. Pat in a 9x13" pan. Cream together cream cheese and powdered sugar, beat and add Cool Whip. Spread onto crust. Top with pie filling of your choice. Refrigerate.

## PASTRIES & DESSERTS

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### CHERRY CHEESECAKE

Marian (Kelly) Behrens

1 graham cracker crust  
1-8 oz. pkg. cream cheese  
1-14 oz. can sweetened condensed milk  
 $\frac{1}{3}$  C. lemon juice OR ReaLemon  
1 tsp. vanilla

Make or buy graham cracker crust. Beat cream cheese until fluffy. Add condensed milk slowly. Add lemon juice slowly and the vanilla. Cream together. Put in graham cracker crust. When set, top with cherry pie filling or other fruit filling of your choice.

### MINIATURE CHEESECAKES

Diane (Kleinlein) Parker

24 cupcake liners  
2-8 oz. pkgs. cream cheese, softened  
2 eggs  
1 tsp. vanilla  
 $\frac{1}{2}$  C. chopped nuts, opt.  
24 vanilla wafers  
 $\frac{3}{4}$  C. sugar  
1 T. lemon juice  
1 can cherry pie filling

Line cupcake pans with liners. Place a vanilla wafer in bottom of each liner. In small bowl, beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Fill the liners  $\frac{3}{4}$  full with cream cheese mixture. Bake in preheated 375° oven for 15 to 20 minutes or until set. Top each with a spoonful of filling and 1 tsp. of nuts. Chill. Serves 24.

### RHUBARB DESSERT (GOOD)

Lucille Tope

4 to 5 C. rhubarb, diced in bottom of 9x13" pan

MIX:  
1 C. sugar  
1 C. flour  
1 tsp. baking powder  
3 T. soft butter  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  C. milk

Spread over rhubarb. Mix 1 cup sugar, 1 tablespoon cornstarch and salt. Sprinkle over rhubarb mixture. Pour 1 cup boiling water over all. Bake at 375°.

## PASTRIES & DESSERTS

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### 'PHILLY' 15 MINUTE CHEESECAKE

Ann Marie Dickinson

3 T. sugar  
1 C. graham cracker crumbs or  
crushed oreo cookies, remove filling

3 T. oleo, melted

Combine crumbs, sugar and oleo; press into bottom of a 9" springform or 8x8" pan.

3-8 oz. pkgs. cream cheese,  
softened  
3/4 C. sugar

1 C. mini chocolate chips  
3 eggs  
1 tsp. vanilla

Combine cream cheese and sugar, mixing at medium speed until well blended. Add eggs, 1 at a time, mixing well after each one. Blend in chocolate chips and vanilla. (Regular size chips may be used instead of mini chips). Pour over crust. Bake at 450° for 10 minutes. Reduce oven temperature to 250°, continue baking 35 minutes. Loosen cake from rim of springform pan, cool before removing from pan. If using 8x8" pan leave in pan. Cool). Makes 10 to 12 servings.

### CHERRY DESSERT

Ruby Ostrander

1 can cherry pie filling  
1-#303 can crushed pineapple  
1-2 layer box cake mix

Chopped nuts  
2 sticks margarine

Put pie filling and pineapple in 9" round pan. Sprinkle cake mix and nuts over top. Melt margarine and pour over top. Bake 350° until golden brown. Serve with whipped cream or ice cream.

### CHERRY DESSERT

Avis Buchtela

1/2 C. butter  
1 1/2 powdered sugar

Mix well. Add 2 eggs, 1 at a time. Grease 9x13x2" pan. Sprinkle graham cracker crumbs in bottom, about 10 crackers. Put above mixture on crumbs. Spread 1 can cherry pie filling over this and top with 1 package Dream Whip or 1 cup whipped cream. Sprinkle graham crackers on top. Let stand overnight.

## PASTRIES & DESSERTS

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### CHERRY FRUIT SOUP

Marian (Kelly) Behrens

1 can cherry pie filling	1 C. pitted prunes
1-8 oz. pineapple chunks, undrained	1 T. butter or margarine
2 C. water	2 slices of lemon
$\frac{2}{3}$ C. chopped dried apricots	1 tsp. quick cooking tapioca

In an ovenproof container, combine all ingredients. Cover and bake at 325° for 1 hour. Serve warm. Good served warm on vanilla ice cream.

### CHOCOLATE MACARON PIE

Lois Gage

3 sqs. Baker's unsweetened chocolate	$\frac{1}{2}$ C. flour
$\frac{1}{2}$ C. butter or margarine	1 tsp. vanilla
3 eggs, slightly beaten	$\frac{2}{3}$ C. sweetened condensed milk
$\frac{3}{4}$ C. sugar	2 $\frac{2}{3}$ C. shredded coconut

Melt chocolate and butter in saucepan over low heat. Stir in eggs, sugar, flour and vanilla. Pour into greased 9" pie pan. Combine milk and coconut. Spoon over chocolate mixture, leaving  $\frac{1}{2}$ " to 1" border. Bake at 350° for 30 minutes. Cool. Store any leftover pie in refrigerator.

### CUSTARD RICE PUDDING

Frances Popenhagen

$\frac{1}{3}$ C. sugar	1 T. butter
2 T. cornstarch	1 $\frac{1}{2}$ tsp. vanilla
$\frac{1}{4}$ tsp. salt	1 C. cooked rice
1 egg	Nutmeg
2 C. milk	

Mix sugar, cornstarch, salt and egg. Stir in gradually milk and cook over low heat until mixture boils. Cook 3 to 5 minutes. Blend in butter, vanilla and cooked rice. Sprinkle nutmeg on top.

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February 23, 1938: Mr. and Mrs. Lewis Lockwood and family moved this week from the Roy Potter farm west of Lima to a farm near Fayette. Mr. and Mrs. Allen Bates and family will move to the Potter farm.

## PASTRIES & DESSERTS

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### DATE PUDDING

Nancy (Dickinson) Hughes

1 C. sugar	½ C. milk
1 C. flour	1 C. chopped nuts
2 tsp. baking powder	1 C. chopped dates

Mix together and pour into 9x13" pan. In a saucepan, combine 1 cup brown sugar, 2 cups boiling water and 4 tablespoons butter. Bring to a boil and pour over top of batter. Bake 45 minutes at 350°. Cool and cut into squares and serve with whipped topping. My Mom always made this dessert to serve to the ladies whenever she was hostess for "club". I would look forward to coming home from school and having a piece of the leftovers.

### CHEWY DATE TORTE

Fern Jones

2 eggs	2 T. butter or margarine, melted
1 C. sugar	1 tsp. vanilla
1 tsp. baking powder	1-8 oz. pkg. pitted dates, chopped
¼ tsp. salt	1 C. chopped walnuts
2 T. milk	

*1/4 C. flour*

In mixing bowl, beat eggs; gradually add sugar, beating thoroughly. Combine flour, baking powder and salt. Stir into egg and sugar mixture. Add milk, butter and vanilla. Stir just until combined. Stir in dates and nuts. Pour into greased 9" square pan. Bake at 350° for 30 minutes or until test done. Cool, top with whip cream, Cool whip or ice cream and nuts.

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August, 1938: Parker Davis lost a horse last week with sleeping sickness. Several around Fayette have lost horses from the same cause.

# PASTRIES & DESSERTS

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## FOUR LAYER DESSERT

Kathryn Wilder  
Doris Palmer

### 1ST LAYER:

1 C. flour  
1/2 C. chopped nuts  
1 stick softened oleo

Combine ingredients and press into a 9x13" pan. Bake at 350° for 20 minutes.

### 2ND LAYER:

8 oz. cream cheese  
1 C. powdered sugar  
1 C. Cool Whip

Blend ingredients well and spread on top of cooled first layer.

### 3RD LAYER:

2-3 oz. pkgs. instant pudding mix,  
any flavor  
3 C. cold milk

Mix pudding and milk and pour over 2nd layer.

### 4TH LAYER:

Spread the rest of the 9 ounce carton of Cool Whip on top. Garnish as desired.

## FROG EYEBALL PUDDING

In Memory of Dorothy Dickinson

1 C. pearl tapioca  
4 eggs  
1/4 tsp. salt  
4 C. milk  
3/4 C. sugar  
1 tsp. vanilla

Soak tapioca for 2 hours in top of a double boiler. Drain and add milk. Cook about 1 hour. Beat eggs and add sugar and salt. Cook until starts to bubble. Do not allow to boil or it will curdle. Stir in vanilla.

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August, 1938: The children in the Ben Davis and Austin Rogers homes are having whooping cough.

## PASTRIES & DESSERTS

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### GRANDMOTHER'S BREAKFAST FRUIT

Evelyn King

3 lg. cooking apples, peeled and thickly sliced	3 C. plus 3 T. water, divided
1 C. pitted prunes	½ C. sugar
¾ C. raisins	½ tsp. cinnamon
1 orange, peeled and sectioned	2 T. cornstarch

In a saucepan, combine apples, prunes, raisins, orange and 3 cups water. Bring to a boil. Reduce heat and simmer 10 minutes. Stir in sugar and cinnamon. Combine cornstarch and remaining water. Stir into saucepan. Bring to a boil, stirring constantly. Cook for 2 minutes. Chill. Yields 6 to 8 servings. This fruit treat keeps well in the refrigerator for a week. Enjoy on cereal or as a dessert.

### FRUIT COCKTAIL DESSERT

Catherine Anfinson

1 C. sugar	1 egg, beaten
1 C. sifted flour	1-#2 or #2½ can fruit cocktail
½ tsp. salt	Vanilla
1 tsp. soda	

Sift flour, sugar, soda and salt together. Add beaten egg and fruit cocktail. Pour into greased and floured 8x10" pan. Mix ⅔ cup brown sugar and ⅔ cup nuts together and sprinkle over the top. Bake at 300° for 30 to 40 minutes. Serve as is or with whipped cream or ice cream.

### GRAHAM CRACKER DESSERT

Avis Buchtela

Roll fine ½ to ¾ pound graham crackers. Drain 2-#2 cans crushed pineapple. Cream together 1½ cups sugar and ½ cup butter. Add 2 well beaten eggs. Add drained pineapple. Spread ½ graham crackers in bottom pan. Pour in pineapple mixture, spread evenly. Cover with remainder crumbs. Let stand at least 24 hours before serving. Serve with whipped cream.

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January 5, 1938: Lucille Whitley will entertain the Happy Hustlers Jan. 15. Laurel Gorman will talk on "Courtesy Pays" and Ruth Dickinson on "The 4H Goal for Happiness".

## PASTRIES & DESSERTS

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### ICEBOX DESSERT

In Memory of Hazel Jones

Combine  $\frac{1}{2}$  cup milk and 30 large marshmallows in top of a double boiler over hot water until marshmallows are melted. Cool. Whip 1 package Lucky Whip and fold into cooled mixture. Cover bottom of 9" square pan with graham cracker crust. Pour  $\frac{1}{2}$  of mixture on crust. Grate 3 to 5 Hershey almond bars on top, then pour rest of marshmallow mixture on top. Top with a few graham cracker crumbs. Chill before serving.

### ICEBOX DESSERT

In Memory of Minnie Wilson

$\frac{1}{4}$  C. sugar  
1 stick margarine

1 C. flake coconut  
1 C. flour

Crumble all together and bake on a cookie sheet for about 15 minutes in 350° oven. Stir often to keep from burning. Make a vanilla pudding or use a package of vanilla pudding mix. Prepare a package of Dream Whip and mix with the cooled pudding. Put  $\frac{1}{2}$  of the crumbs in the bottom of a 9x9" pan. Put the pudding mixture on top and sprinkle the rest of the crumb mixture on top. Refrigerate. This may be prepared the day before.

### ICE CREAM DESSERT

In Memory of Carmen (White) Missildine

For a 9x13" Pyrex pan take a gallon of commercial ice cream which is softened (after you get it home from the store is a good time to make this). Have a package of coconut macaroon cookies, less if desired, ground with a rolling pin to crumbs, a small bottle of drained maraschino cherries cut into eighths, and some chopped English walnuts ready to add to softened ice cream. Put some of the ground crumbs in bottom of buttered 9x13" pan and save some for top. Mix remainder of ingredients together (blend) and put into pan and into freezer as quickly as possible to prevent more melting of ice cream than necessary. This keeps well in freezer and should make 18 to 20 good servings.

\*\*\*\*\*

Lima Loses Rails, July 1938: Wrecking Crew to Have Track Torn Up by This Weekend. The railroad through Lima will be a thing of the past by the end of this week. The wrecking train and crew are at the crossing west of James McFarlane's this Monday morning.

# PASTRIES & DESSERTS

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## KID'S HOMEMADE ICE CREAM

LeAnn Popenhagen  
Julie Michelson

1 C. milk  
½ C. sugar

½ to 1 tsp. vanilla  
1 C. whipping cream

Mix milk, sugar and vanilla together and put into 1-pound coffee can. Add to this whipping cream. Cover with tight lid. Put the pound coffee can inside a 3-pound coffee can. Put crushed ice and ¾ cup rock salt around the can. Tightly cover the 3 pound can. Roll on a hard surface for 10 minutes. Open the small can and scrape down the mixture from the sides of the can. Add more crushed ice and rock salt. Roll again 5 to 10 minutes.

## ICE CREAM SPECIAL

Roberta Clemens

½ C. butter  
3 sqs. baking chocolate  
2 C. powdered sugar  
1 C. chopped nuts

3 eggs, well beaten  
1 tsp. vanilla  
1 pkg. graham crackers, fine crumbs  
½ gal. ice cream

Melt over low heat butter and chocolate. Add powdered sugar, chopped nuts and eggs. Stir well and bring to a boil over low heat. Then add vanilla. Spread ½ of the crumbs in 9x12" pan. Pour chocolate mixture over top. When thoroughly chilled, spread ½ gallon softened ice cream over the top and top with remaining crumbs. Cuts 15 and will keep in the freezer a long time.

## LEMON DESSERT

Marilyn (Fry) Arhart

1 C. flour  
1 stick oleo

½ C. chopped nuts

Mix and pat in a 9x13" pan and bake 15 minutes at 350°.

8 oz. cream cheese  
1 C. powdered sugar

2 C. Dream Whip

Mix above ingredients and put on baked, cooled crust. Cook 2 large packages of pudding according to directions. Cool and put on the above. Frost with a layer of Dream Whip and sprinkle chopped nuts on it.

NOTE: I also use chocolate or butterscotch pudding.

# PASTRIES & DESSERTS

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## MERINGUE DESSERT

Norma L. West Heiny (Keig)

6 egg whites  
2 C. sugar

1 T. vinegar  
1 T. vanilla

Beat egg whites. Add sugar and liquid alternately to egg whites. Bake at 275° for 1 hour. Cool in oven. Frost with ½ or 1 pint of whipped cream. Top with fruit. Use ungreased pan, 9x13".

## MUD DESSERT

Pam Michelson

¼ C. margarine, softened  
1-8 oz. pkg. cream cheese  
1 C. powdered sugar  
3½ C. milk

2 sm. pkgs. instant chocolate pudding  
1-12 oz. carton thawed whipped topping  
1-20 oz. pkg. Oreos

Cream margarine, cream cheese and sugar. Mix pudding, milk and add whipped topping. Combine mixtures together. Plug holes in plastic flower pot with foil. Layer ⅓ crushed cookies, ½ filling, ⅓ crushed cookies, ½ filling and top with ⅓ crushed cookies. Garnish with artificial flowers and gummy worms. Serve with new, clean garden trowel.

## PARTY DESSERT

Sheryl (Kleinlein) Fedeler

One box Jiffy yellow cake mix. Mix according to package directions and bake in 9x13" pan. Cool. Mix 1 cup milk and 1-3 ounce package instant vanilla pudding. Add one 8-ounce package cream cheese and beat well. Add 1 cup more milk and stir until thick. Spread on cold cake. Sprinkle one 13½-ounce can drained pineapple on top. Top with Cool Whip.

## PARTY DESSERT

In Memory of Marion Oelberg  
Submitted by Joyce and Duane

Graham cracker crumbs  
1½ lbs. powdered sugar  
¼ C. butter  
1 egg

1 C. drained pineapple  
1 C. whipped cream or Cool Whip  
Nuts

Place graham cracker crumbs in bottom of pie tin. Mix powdered sugar, butter and egg together and spread on top of graham cracker crumbs. Next layer pineapple and top with Cool Whip. Nuts can be spread onto Cool Whip. Refrigerate.

## PASTRIES & DESSERTS

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### PEACH DUMPLINGS (CAMPER'S SPECIAL)

Mrs. Don Landis

1 lg. can peach slices  
1 C. Bisquick

Enough milk to make a thick dough  
Cinnamon or nutmeg

Place peaches in a covered pan. Bring to a boil. Add cinnamon. Drop biscuit dough by teaspoon into boiling peaches. Cover and boil 5 or 6 minutes or until biscuits are done. Serve with cream. Good!

### PEACH PECAN DESSERT

MaryAnn Miller

4 egg whites  
1 $\frac{1}{3}$  C. sugar  
16 soda crackers, crushed fine  
1 $\frac{1}{3}$  C. chopped pecans

1 tsp. vanilla  
1 $\frac{1}{3}$  tsp. baking powder  
1 lg. can peaches, drained and cut up  
8-oz. carton Cool Whip

Beat egg whites until stiff. Gradually add sugar. Fold in cracker crumbs, pecans, vanilla and baking powder. Pour into a well buttered 9x13" pan, keeping batter a little thinner around the edges of pan. Bake for 30 minutes at 350°. Cool completely before covering with the topping of Cool Whip mixed with the diced peaches. Sprinkle with additional chopped pecans.

### PEANUT BUTTER CUPS

Bev Strong

9 graham cracker squares, made into  
crumbs  
2 T. reduced calorie tub margarine,  
melted  
2 C. reduced calorie whipped topping

1 C. lowfat milk  
 $\frac{1}{2}$  C. peanut butter  
1- four  $\frac{1}{2}$  C. servings pkg. reduced calorie  
instant vanilla pudding mix  
2 T. fruit topping, strawberry

Line 12 muffin cups with paper liners. Combine crumbs and margarine. Press about 1 tablespoon in each cup. Top with 2 teaspoons whipped topping. Mix milk and peanut butter together until smooth. Add pudding mix. Beat until blended. Fold in remaining whipped topping. Distribute evenly among cups; top with  $\frac{1}{2}$  teaspoon fruit spread. Freeze several hours or overnight. To serve, remove from muffin cups, peel off liners and let stand a few minutes.

## PASTRIES & DESSERTS

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### BAKED PINEAPPLE

Lucy (Whitley) Dawson

4 eggs, beaten	¾ C. milk
1 C. sugar	1-#2 can (1 lb. 4 oz.) crushed pineapple
½ C. margarine, melted	2 C. miniature marshmallows
5 slices bread, cubed	1 T. lemon juice, opt.

Mix all ingredients together. Pour into baking dish. Bake at 350° for 45 minutes.

### PINEAPPLE DESSERT

In Memory of Marion Oelberg  
Submitted by Joyce and Duane

1 Jiffy cake mix	1 sm. can crushed pineapple
1 pkg. vanilla instant pudding mix	1 sm. container of Cool Whip
1-3 oz. pkg. cream cheese	

Mix and bake jiffy cake mix in 9x13" pan. Mix pudding mix as directed on box. Add softened cream cheese to pudding mix. Spread pudding mixture on top of baked and cooled cake. Drain pineapple, put on top of pudding mixture. Top with a layer of Cool Whip. Refrigerate.

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October 5, 1938: The Milwaukee railroad stockyards here have been torn down and hauled away, most of the material having been bought by Meskel Bros.

# PASTRIES & DESSERTS

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## PUDDING DESSERT TORTE

Lucile Kelly and Emma Strong

### FIRST LAYER:

1 stick margarine  
1 C. flour  
½ C. chopped nuts  
2 T. sugar, opt.

Mix and pat in 9x13" pan. Bake 15 to 20 minutes at 350°.

### SECOND LAYER:

1-8 oz. pkg. cream cheese  
1 C. powdered sugar  
1 C. whipped topping

Mix and spread over cooled crust.

### THIRD LAYER:

3 C. milk  
2 pkgs. instant pudding of choice  
1 tsp. vanilla

Mix and spread over second layer. Regular pudding mix may be used. Cook and cool, then use as above.

### FOURTH LAYER:

Top with more whipped topping. Refrigerate overnight. Garnish with chopped nuts if desired.

## PUMPKIN CRUNCH

Wanda (Everett) Jones

1 C. sugar  
2 eggs  
½ tsp. pumpkin pie spice  
16 oz. (2 C.) pumpkin  
1 white or yellow Pillsbury plus cake mix  
½ C. melted margarine  
¾ C. chopped nutmeats  
12 oz. evaporated milk

Mix pumpkin, pie spice, eggs, sugar and evaporated milk. Blend well and pour into ungreased 9x13" pan. Sprinkle dry cake mix on top, then drizzle melted margarine on top and sprinkle chopped nuts over. Bake 40 to 50 minutes in a 350° oven. Chill and cut in squares. Serve with whipped cream.

## PASTRIES & DESSERTS

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### PUMPKIN DESSERT

Maxine (Fauser) Koehler

1 C. flour	1 C. coconut
¼ C. sugar	½ C. margarine
29 oz. can pumpkin	4 eggs
½ C. evaporated milk	1½ C. sugar
½ tsp. vanilla	½ tsp. allspice
½ tsp. nutmeg	½ tsp. cinnamon

Mix flour, coconut, ¼ cup sugar and margarine until fine and crumbly. Press into 9x13" pan and bake 10 minutes at 350°. Mix remaining ingredients well and pour over baked crust. Bake 40 minutes at 350° and cool. Top with Cool Whip and keep refrigerated. Serves 16 to 20.

### PUMPKIN DESSERT

Karen Michelson

1 reg. yellow cake mix	½ C. brown sugar
½ C. margarine, soft	2 eggs
1 egg	⅔ C. milk
2½ C. pumpkin	½ tsp. cinnamon
½ C. white sugar	1 tsp. pumpkin pie spice

Mix cake mix and margarine until crumbly. Reserve 1 cup for topping. Mix 1 egg into remaining mix and press into bottom of greased 9x13" pan. Mix remaining ingredients and pour over 1st layer. Top with crumbs and bake at 350° for 45 minutes.

### RHUBARB DESSERT

Ruby Ostrander

1 C. flour	1 egg, beaten
1 tsp. baking powder	2 T. milk
¼ tsp. salt	3 C. cut up rhubarb
2 T. margarine	1-3 oz. pkg. red jello

Blend flour, baking powder and margarine as if making pie crust, add milk and egg, mix. Pat mixture into 9" square pan. Spread rhubarb over top, then sprinkle dry jello over top. Mix 1 cup sugar, ¼ cup flour and ½ cup margarine until crumbly and sprinkle over jello. Bake at 350° for 45 minutes. Serve warm with ice cream.

## PASTRIES & DESSERTS

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### RHUBARB DESSERT

Maxine (Fauser) Koehler

2 C. diced rhubarb  
1 pkg. raspberry jello  
1 T. lemon juice concentrate

1½ C. sugar  
1 can evaporated milk, chilled

Cook rhubarb and sugar until done. Put in jello and let chill until it begins to gel. Whip chilled evaporated milk and lemon juice until forms peaks. Fold rhubarb mixture into whipped mixture. Put into graham cracker crusts. Chill overnight. Makes 2-9" or 1-9" pans.

### RICE CHEX DESSERT

Dorothy Linderwell

#### 1ST LAYER:

2½ C. crushed Rice Chex  
½ C. nuts  
⅔ C. brown sugar

1 C. coconut  
⅔ C. melted butter

#### 2ND LAYER:

1 carton Cool Whip  
8 oz. cream cheese

1 C. powdered sugar

#### 3RD LAYER:

1 can apricot pie filling

Mix Chex, brown sugar, coconut, nuts and butter. Pat ¾ of mixture in 9x13" pan. Mix Cool Whip, powdered sugar and cream cheese until smooth. Spread on crust. Spread pie mix over this. Top with the rest of the Chex mix.

### RICE PUDDING

Joyce (Oelberg) Figarola

2 cans evaporated milk  
4 cans of water  
⅔ C. rice

1 C. sugar  
1 T. vanilla  
1 or 2 eggs, beaten

Boil milk and water. Add rice and cook 1½ hours. Add sugar, eggs and vanilla. Can also add raisins if desired. Bake at 350° for ½ hour to brown if desired.

## PASTRIES & DESSERTS

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### FLUFFY RICE PUDDING

Erma Franz

¾ C. long grain rice	½ C. whipping cream
¼ C. sugar	¼ C. milk
4 C. milk	1-10 oz. pkg. frozen red raspberries, thawed
1½ tsp. vanilla	1 T. cornstarch
¼ tsp. almond extract	½ C. currant jelly

In a heavy saucepan (2-quart) combine uncooked rice and sugar. Stir in 4 cups milk. Bring mixture to boiling. Reduce heat so that mixture simmers for 30 minutes or until rice is tender. Stir often. Remove saucepan from heat and stir in ¼ cup milk, vanilla and almond extract. Set aside and cool to room temperature. Whip cream (also have used Cool Whip) until soft peaks form when beaters are removed. Avoid beating cream too much or it will break down when folded in. Fold into rice mixture. Cover and chill before serving.

SAUCE: In a small dish, crush thawed raspberries into sauce. Use a potato masher. Stir in currant jelly. Cook and stir until it looks clear. Then sieve sauce by placing sieve over bowl and work the sauce through with the back of wooden spoon removing seeds. Cool sauce to room temperature before serving over rice. VERY GOOD!

### STRAWBERRY CHEESECAKE

Lucile Kelly

2-3 oz. pkgs. strawberry jello	½ C. sugar
2 C. boiling water	2 C. Cool Whip
16 oz. frozen strawberries	Graham crackers
8 oz. soft cream cheese	

Mix jello, water and strawberries. Put aside and let partially set. Line bottom of 8x12" pan with graham crackers. Beat together cheese and sugar until creamy. Blend in thawed Cool Whip. Pour mixture over graham crackers. Top with strawberry mixture. Chill at least 3 hours.

### EASY STRAWBERRY DESSERT

Bonnie Fry

Line a 9x13" pan with broken (loaf) angel food cake. Dissolve 1 large package strawberry jello in 2 cups hot water and add 1 large package frozen strawberries. When it starts to jell, add 2 cups Cool Whip to jello and pour over cake.

TOPPING: 2 cups Cool Whip mixed with 1-3 ounce package cream cheese. Spread over top. Sprinkle with a few chopped nuts and refrigerate.

## PASTRIES & DESSERTS

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### FROZEN STRAWBERRY DESSERT

Jean Jones

2 egg whites	1 pkg. pecan sandies
½ C. sugar	1-8 oz. carton Cool Whip
1 pkg. frozen strawberries	2 T. lemon juice

Crush sandies and place in 9x13" pan, reserving ½ cup for topping. Using a little liquid margarine on crushed sandies, bake lightly a few minutes. Using a LARGE bowl, combine egg whites, sugar, strawberries and lemon juice. Beat on low speed for 2 minutes, then on high for 20 minutes. Fold in Cool Whip, spoon mixture into pan and sprinkle with reserved crumbs. Place in freezer until time to serve. Will thaw without taking from freezer ahead of time.

### 'THE STUFF'

Erma Franz

1 stick margarine	4 C. milk
1 C. water	8 oz. cream cheese
1 C. flour	8 oz. Cool Whip
5 eggs	Chocolate syrup, as desired
1 lg. pkg. vanilla pudding	

In a saucepan on stove, melt margarine in water. Bring to a boil. Stir in flour. Stir until flour mixture forms a ball. Remove from heat. Add eggs, 1 at a time. Beat until smooth. Spread on greased jellyroll pan 11x15". Bake at 425° for 20 minutes. Cool. Mix pudding according to box directions. Beat in cream cheese. Spread on cooled crust. Spread Cool Whip on top. Drizzle pretty designs on top of that with chocolate syrup.

NOTE: My families favorite dessert - its what they named it.

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May, 1938: Miss Ruth Bishop closed her school near Ossian last week, and is home for vacation. She will teach north of West Union next year.

## PASTRIES & DESSERTS

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### SUET PUDDING

In Memory of Mabel King

1 C. suet, ground  
1 C. molasses  
1 C. sour milk  
1 C. raisins, ground  
1 tsp. salt  
1 tsp. soda  
 $\frac{3}{4}$  tsp. nutmeg  
2 C. flour

SAUCE:  
2 C. granulated sugar  
2 heaping T. flour  
3 C. boiling water  
4 T. vinegar  
1 stick butter

Grind raisins and suet together using the fine plate. Add rest of pudding ingredients. Add flour to make stiff batter. Steam for 2 hours or more.

SAUCE: Combine sugar, flour and boiling water in saucepan. Bring to a boil and boil until clear. Remove from heat and add vinegar and butter. Serve hot and pudding warm.

### SWEDISH RICE PUDDING

Lois Bellis (Shepard)

1 qt. milk  
Dash of salt  
 $\frac{1}{2}$  C. old-fashioned rice, washed  
4 egg yolks

$\frac{1}{2}$  C. sugar  
1 T. butter  
1 tsp. vanilla

TOPPING:  
4 egg whites

$\frac{1}{3}$  C. sugar

Cook milk and rice in 5 to 6 cup double boiler. Mix 4 egg yolks and  $\frac{1}{2}$  sugar. When rice mixture is thick add egg yolks and sugar mixture to rice. Cook until it clings to spoon Add butter and vanilla. Cook approximately 2 to 3 minutes longer. Pour into baking dish. Beat egg whites. Add sugar and continue to beat until it holds a peak. Spread over rice. Brown in 400° oven.

### UNBELIEVABLE DESSERT

Doris Kelly

Pour 1 can cherry pie mix into an 8x8" square pan. Over this sprinkle 1 small package white or yellow cake mix (or  $\frac{1}{2}$  a large package). Over all pour  $\frac{1}{4}$  cup melted butter. Bake in 350° oven for 40 to 50 minutes or until golden brown. Serve with whipped cream or ice cream.

# PASTRIES & DESSERTS

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# Salads

# Dressings





# SALADS & DRESSINGS

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## AMBROSIA

Stacie Baumler

1 med. kiwi fruit  
1-20 oz. can pineapple chunks  
in heavy syrup

1-11 oz. can mandarin oranges  
¼ C. coconut, shredded

Five minutes before serving, peel kiwi and cut into ½" chunks. Drain orange sections. In medium bowl, toss kiwi, orange sections, pineapple chunks with heavy syrup and shredded coconut.

## APPLE CHEESE SALAD

Roberta Clemens

1 C. hot water  
1 pkg. lemon jello  
⅔ C. red cinnamon candies  
1½ C. applesauce

1-8 oz. pkg. cream cheese  
½ C. chopped celery  
½ C. nuts, chopped  
½ C. salad dressing

Pour hot water over candies. Stir until dissolved. Add jello and stir until dissolved. Add applesauce. Pour into 8x8" pan. Chill until firm. Blend together cream cheese, celery, nuts and salad dressing. Spread on top of jello mixture. Chill until firm.

## APRICOT SALAD

Ethel Maneely

2 pkgs. orange jello  
2 C. boiling water  
1 lg. can crushed pineapple  
1 lg. can apricots  
2 C. fruit juice  
1 pkg. sm. marshmallows

TOPPING:  
1 C. fruit juice  
2 T. butter  
2 T. flour  
½ C. sugar  
1 egg yolk

Drain juice off fruit. Mash apricots. Mix jello and water, add fruit juice. (Less juice and more water may be used). Add fruit and marshmallows. Set.

TOPPING: Cook ingredients and cool. Add 1 cup of whipped topping or Cool Whip and spread over jello.

## SALADS & DRESSINGS

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### INEZ'S BANANA SALAD

Bev Strong

Bananas  
Mayonnaise type salad dressing

Chopped pecans

Slice bananas lengthwise. Spread them with a thin coating of mayonnaise type salad dressing. Sprinkle with chopped pecans.

### BANANA SPLIT SALAD

Fern Jones

1-8oz. can crushed pineapple  
2 C. water  
1-3 oz. pkg. lemon gelatin  
8 lg. marshmallows  
2 bananas, sliced  
2 tsp. lemon juice  
¼ C. sugar

5 tsp. flour  
Dash salt  
1 egg, beaten  
1 T. margarine  
1 C. heavy cream, whipped  
¼ C. chopped pecans

Drain pineapple. Reserve ½ cup of juice. In a saucepan, bring water to a boil. Remove from heat. Add gelatin and marshmallows. Stir until dissolved. Chill until partially set. Toss bananas with lemon juice. Fold bananas and pineapple into gelatin. Pour into 8" square pan. Chill until firm. Combine sugar, flour and salt. Stir in egg and reserved pineapple juice. Cook and stir over low heat until thickened. Remove from heat. Stir in butter. Cool. Fold in whipped cream (I use Cool Whip). Spread over gelatin and sprinkle with pecans. Chill. Serves 9.

### BLUEBERRY SALAD

MaryAnn Miller

2-3 oz. pkgs. grape gelatin  
2 C. boiling water  
#2 can crushed pineapple, undrained  
16 oz. can blueberry pie filling

1 C. sour cream  
8 oz. cream cheese, softened  
½ C. sugar  
1 tsp. vanilla  
½ C. nuts

Mix gelatin in boiling water until dissolved. Add pineapple and pie filling. Stir together and put in a 9x13" pan. Mix sour cream with cream cheese, sugar and vanilla. Spread on top of set gelatin mixture. Sprinkle with nuts.

## SALADS & DRESSINGS

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### CHERRY SALAD

Lois Gage

2 cans cherry pie filling  
1-8 oz. carton Cool Whip  
1 sm. can crushed pineapple, drained

1 can Eagle Brand milk  
1 bag miniature marshmallows

Mix above. Chill.

### CHERRY SALAD

Charlotte (Kuhens) Glew

1 can cherry pie filling  
1 can chunk pineapple, drained  
½ bag miniature marshmallows

4 bananas, cut  
¼ C. chopped pecans  
1 lg. carton sour cream

Dip bananas in pineapple juice, so don't turn dark. Mix all together and store in tight container.

### BLACK CHERRY SALAD

Lucy (Whitley) Dawson

1-3 oz. box black cherry gelatin  
1-16 oz. can black cherries, pitted

Pecan halves  
Stuffed olives

Drain black cherries, reserving juice. Prepare gelatin with 1 cup hot water to dissolve, then add black cherry juice to which enough ice cubes have been added to make 1 cup. When gelatin and juice mixture has cooled and ice cubes are melted, add black cherries. Slice stuffed olives and allow to float on surface interspersed with pecan halves in quantity to make pleasing pattern. Chill.

NOTE: Can be made in any size, using 1 box gelatin, 1 can fruit ratio. Especially good with topping of whipped cream or non-dairy whipped topping with enough mayonnaise or salad dressing added for desired tartness.

### CIRCUS JELLO

Lois Gage

1 box orange jello  
1¼ C. boiling water  
16 Circus peanuts, in pieces

8 oz. can crushed pineapple  
½-8 oz. carton Cool Whip

Stir jello in boiling water. Add peanuts and crushed pineapple, juice and all. Let it set, then stir in Cool Whip.

## SALADS & DRESSINGS

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### FROZEN CRANBERRY AMBROSIA

Mary Strong

1 can sweetened condensed milk  
1-20 oz. can crushed pineapple,  
drained  
1 can whole cranberry sauce  
 $\frac{1}{4}$  C. lemon juice  
 $\frac{1}{2}$  C. chopped pecans  
9 oz. carton frozen whipped topping

Combine all ingredients and spread evenly in a 9x13" dish. Freeze. Remove from freezer 5 minutes before serving. Makes 10 to 15 servings. Easy and wonderful!

### CRANBERRY PINEAPPLE SALAD

Wanda (Everett) Jones

1-6 oz. pkg. raspberry jello  
 $1\frac{3}{4}$  C. boiling water  
1-16 oz. can jellied cranberry sauce  
1-8 oz. can crushed pineapple,  
undrained  
 $\frac{3}{4}$  C. orange juice  
1 T. lemon juice  
 $\frac{1}{2}$  C. chopped nuts

Dissolve jello in boiling water. Break up and stir in cranberry sauce and pineapple. Add orange juice and lemon juice. Chill until partially set. Stir in nuts. Pour in 11x7x2" dish. Chill until firm. Cut into squares.

NOTE: A good and pretty salad. Great for the holidays or anytime.

### BEAN'S FRUIT CUP

Cynthia (Jones) Lantz

1 sm. can lemonade  
1 sm. can orange juice  
1 can crushed pineapple  
1 box strawberries  
1 sm. jar maraschino cherries  
3 bananas  
 $\frac{1}{2}$  to 1 C. sugar, to taste  
 $2\frac{1}{2}$  C. water

Mix all ingredients together. Serve chilled. Or freeze, then serve in slushy form.

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February, 1939: Mr. and Mrs. N.F. Henry will move this week to their new house south of Lima, which they purchased some time ago and have been repairing. Their son, Donald will remain on their farm this year.

# SALADS & DRESSINGS

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## FRUIT SALAD

Ruth Earle

1 sm. pkg. vanilla pudding mix, not instant

1 C. fruit juice  
Fresh or canned fruit

Pour 1 cup fruit juice over pudding mix. Cook, stirring constantly, until clear. Let cool. Add any fruit you wish, fresh or canned. (Canned fruit must be drained and 1 cup used in the mix to be cooked).

SUGGESTIONS: Drained, large chunky canned mixed fruit, pineapple chunks, chunked apples, peeled, any fresh fruit. Can top with whipped cream if desired.

## FROZEN FRUIT SALAD

Judy Buckmaster

1-14 oz. can sweetened condensed milk

1-20 oz. can cherry OR peach pie filling

1-20 oz. can crushed pineapple, drained

1-20 oz. can mandarin oranges, drained

$\frac{2}{3}$  C. chopped pecans or walnuts

1 carton whipped topping

Combine milk and pie filling. Add oranges, pineapple and nuts. Gently fold in topping. Put in 9x13" pan. Freeze, remove from freezer about 15 minutes before serving or put in freezer 1 hour before serving.

## LOUISIANA FRUIT SALAD

Jean Jones

2-16 oz. cans chunk pineapple, drained

2-11 oz. cans mandarin oranges, drained

1-10 oz. pkg. frozen strawberries, or 1 pt. fresh berries

4 bananas, sliced

1-21 oz. can peach pie filling

In large bowl, mix pineapple, oranges, strawberries and bananas. Pour pie filling over mixed fruit and stir until just mixed. Chill completely before serving. Yield: a 2-quart bowl full.

## QUICK FRUIT SALAD

Frances Popenhagen

17 oz. can fruit cocktail  
1 pkg. instant vanilla pudding

$\frac{1}{2}$  pkg. miniature marshmallows  
2 C. Cool Whip

Mix fruit cocktail and juice with pudding mix. Add marshmallows. Mix and fold in Cool Whip. Chill and serve.

## SALADS & DRESSINGS

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### GRAPE SALAD

Virginia (Mrs. Ed) Gage

10 to 12 oz. sour cream  
½ C. white sugar  
2 tsp. vanilla

1 lb. white grapes  
½ C. brown sugar  
1 stick margarine

Arrange washed and drained grapes in bottom of glass 9x9" or 7x11" dish. Mix sour cream, white sugar and vanilla together. Pour over grapes. Mix brown sugar and oleo together and pour over top of other ingredients. Keep refrigerated.

### CRUNCHY GRAPE SALAD

Gloria Briggs

3 C. green grapes  
3 C. red grapes  
6 T. brown sugar

8 oz. sour cream  
1 C. nuts (walnuts and pecans)

Layer grapes in a bowl. Layer sour cream and brown sugar and nuts on each layer topping it with sour cream and pecan nuts. Refrigerate overnight. When ready to serve, stir.

### HOLIDAY SALAD

Roberta Clemens

2 C. raw ground cranberries  
1 apple, diced  
1 C. sugar  
1 pkg. orange jello

1 C. miniature marshmallows  
1 tub Cool Whip  
¼ C. chopped nuts

Mix first 3 ingredients and let stand 20 minutes. Mix jello with only 1 cup hot water. When jello is partly set, fold in cranberry mixture, then Cool Whip and nuts. Chill and serve.

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February, 1939: Miss Winnie Stearns has returned home after a month's vacation trip to New Orleans, Miami, Washington D.C. and many other points of interest.

## SALADS & DRESSINGS

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### JELLO PINWHEELS

Stacie Baumler

1 pkg. jello, any flavor  
½ C. warm water

1½ C. mini marshmallows or 12 lg. ones

Lightly spray 8 or 9" square pan with cooking spray. Mix the gelatin and water in bowl and microwave and dissolve completely. Add marshmallows to gelatin and microwave 1 minute or until almost melted. Stir the mixture together so it is smooth and the creamy layer floats on top. Pour into the pan. Refrigerate for 45 minutes or until set. Loosen the edges with a knife dipped in warm water. Starting at 1 end, roll up the jello tightly. Then with the seam-side down, cut into 10 to 12-½" slices. Serve or refrigerate.

### MADONNA SALAD

Mrs. James Briggs  
Faye Patterson

1-3 oz. pkg. apricot jello  
1-8 oz. can crushed pineapple,  
undrained  
¾ C. sugar

1-8 oz. pkg. cream cheese  
1 lg. jar tapioca apricot baby food  
8 oz. Cool Whip

Combine jello, pineapple and sugar and bring to a boil. Let cool. Combine rest of ingredients. Then mix all together. Refrigerate. Freezes well.

### ORANGE DESSERT SALAD

Nancy (Dickinson) Hughes

1 lg. tub whipped topping  
1 sm. pkg. orange jello  
1 sm. can mandarin oranges

1-8 oz. carton sour cream  
1-20 oz. can crushed pineapple  
½ C. chopped nuts

Mix whipped topping and sour cream together. Add jello. Drain mandarin oranges and pineapple. Cut oranges into pieces and add to mixture. Add pineapple and nuts (pecans are wonderful). More or less nuts may be used. Mix well and refrigerate overnight. This recipe came from my mother-in-law and is one of my husband's favorites.

## SALADS & DRESSINGS

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### ORANGE GLOW SALAD

Karen Michelson

1 sm. pkg. orange jello	1-8 oz. container Cool Whip
1 sm. pkg. vanilla pudding, not instant	1-13 oz. can crushed pineapple, drained
2 C. hot water	1 sm. can mandarin oranges, drained

Mix jello, pudding and water in saucepan. Boil 5 minutes. Cool. Add Cool Whip, pineapple and oranges. Mix well. Chill until firm.

### ORANGE PINEAPPLE SALAD

Gladys Henry

2 or 3 oranges	1 T. lemon juice
1 can pineapple tidbits	2 T. cornstarch
½ C. sugar	Bananas
	Maraschino cherries

Mix oranges, pineapple tidbits and sugar. Let stand overnight. Drain off liquid. Add lemon juice and cornstarch. Bring to a boil. Cool. Add to fruit plus bananas and maraschino cherries.

### GINGERED PEAR MOLD

Doris Palmer

1 can (#1) pear sliced or halves	Dash of salt
1 T. sugar	1 C. boiling water
½ tsp. ground ginger	Sour cream
1-3 oz. pkg. jello, lime or lemon	Maraschino cherries

Drain pears, measuring liquid. Add water to make 1 cup, if necessary. If pear halves are used, cut into slices or pieces. Place pears in a bowl. Add sugar and ginger to ¼ cup of syrup; pour over pears. Set aside. Dissolve jello and salt in boiling water. Add ¾ cup pear syrup. Chill until very thick. Fold in pear mixture. Spoon into a 1-quart mold. Garnish with sour cream and maraschino cherries, if desired. Makes about 3 cups or 6 servings.

NOTE: Pear slices chilled in ginger flavored juice make a extra tasty mold.

## SALADS & DRESSINGS

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### PHILADELPHIA CREAM CHEESE SALAD

Delores Wickham

1 sm. pkg. lime jello	½ C. nuts
1¼ C. hot water	1-3 oz. pkg. Philadelphia cream cheese, softened
½ C. chopped celery	1 C. mini marshmallows
1 sm. can crushed pineapple	1 C. Cool Whip

Dissolve jello in hot water and let stand until it gets syrupy. Add rest of ingredients and chill until firm.

### PISTACHIO SALAD

Pam Michelson

1-3 oz. pkg. pistachio pudding	1-15 oz. can crushed pineapple, not drained
1-8 oz. container Cool Whip	1½ to 2 C. mini marshmallows

Combine ingredients and refrigerate until set.

### RHUBARB SWIRL

Karen Michelson

3 C. diced rhubarb	1-3 oz. pkg. instant vanilla pudding
¾ C. sugar	8 oz. container Cool Whip
1-3 oz. box strawberry jello	1½ C. milk

Pour sugar over rhubarb. Let set ½ hour. Simmer until tender like sauce. Add dry jello. Let cool. Prepare pudding and milk. Add Cool Whip and mix well. Pour rhubarb mixture into pudding mixture and swirl. Chill several hours. This can also be made in a graham cracker crust.

### DELICIOUS SALAD

Carol J. Payne

1-#2 can crushed pineapple	1 C. chopped nuts
½ C. sugar	½ C. grated sharp cheese
1 C. hot water	1-8 oz. tub Cool Whip
1-3 oz. pkg. lemon jello	

Cook pineapple and sugar for 3½ minutes. Pour over jello dissolved in hot water. Cool. Add nuts and cheese. Put in refrigerator until mixture starts to gel. Add Cool Whip. Pour into mold or bowl and chill until set.

## SALADS & DRESSINGS

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### MYSTERY SALAD

Emma Strong

1-16 oz. can pineapple chunks	2 med.-sized bananas
1-16 oz. can fruit cocktail	1 C. miniature marshmallows
1 can mandarin oranges, drained	1-3 oz. lemon instant pudding

Put pineapple and cocktail with juice in bowl. Stir in dry pudding mix. Mix well. Add sliced bananas, oranges and marshmallows before serving and stir. Cover bowl and chill 1 hour or longer. SIMPLE, BUT DELICIOUS.

### STRAWBERRY SALAD

Marian Anderson

1 pkg. strawberry jello	1 can crushed pineapple, undrained
2 C. boiling water	2 bananas, sliced
2 pkgs. frozen strawberries	1 sm. container sour cream

Dissolve jello in water. Add frozen strawberries, undrained pineapple and bananas. Pour  $\frac{1}{2}$  of the mixture in 13x9" dish and chill. Spread sour cream over chilled jello, then pour remaining  $\frac{1}{2}$  of mixture on sour cream and chill.

NOTE: This is also in the Hot Springs cookbook.

## VEGETABLE SALADS

### FAVORITE 3-BEAN SALAD

Doris Kelly

1 can cut wax beans, drained	Salt and pepper
1 can kidney beans, drained	$\frac{3}{4}$ C. sugar
1 C. thinly sliced onion rings	$\frac{1}{2}$ C. salad oil
1 can French-style green beans, drained	$\frac{1}{2}$ C. vinegar

Day before serving, in large bowl, combine all beans with onion rings. Put salt, pepper, oil, sugar and vinegar in glass jar. Cover and shake well. Pour over beans and toss gently. Cover bowl and refrigerate overnight.

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August 2, 1939: The R.E.A. men are surveying the line through this vicinity.

## SALADS & DRESSINGS

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### 4 BEAN SALAD

EI Marie Gage

1-#1 can cut green beans, drained	1½ green pepper, chopped
1-#1 can wax (yellow) beans, drained	¼ C. white vinegar
1-#1 can red kidney beans, drained	¼ C. wine vinegar
1-#1 can garbanzo beans, drained	¾ C. sugar
3 stalks celery, chopped	2 tsp. salt
1 lg. onion, chopped	½ C. oil

Combine beans, celery, onion and pepper in large bowl. Blend vinegar, sugar and salt. Add oil and mix well. Pour dressing over bean mixture and toss lightly. Cover and refrigerate overnight. About 15 servings.

### BROCCOLI SALAD

Ann Marie Dickinson

3 stems of broccoli	½ C. mayonnaise
½ C. raisins	½ C. sugar
½ C. sunflower seeds	2 tsp. cider vinegar
1 med. onion, chopped	Bacon bits

Toss well and refrigerate overnight.

### BROCCOLI AND GRAPE SALAD

Judy Buckmaster

4 C. broccoli, cut into sm. pieces, using top green section only	1 C. raisins
1 C. chopped celery	½ C. chopped onion
3 C. seedless grapes, sliced in ½ (use red or green)	1 C. sunflower seeds <u>or</u> ⅔ C. slivered, toasted almonds
	8 strips crisp bacon, broken up

#### DRESSING:

1 C. mayonnaise	3 T. or ⅓ C. sugar
1 or 2 T. vinegar	

Mix ingredients into dressing. Don't add sunflower seeds and bacon until ready to serve.

# SALADS & DRESSINGS

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## CABBAGE SALAD

Lima Church

3 C. sugar  
2 C. vinegar

1 C. water

Boil together for 3 minutes. Let cool. Shred 2 medium heads of cabbage; add 2 tablespoons salt and let stand 1 hour. Squeeze out excess water. Cut fine or grind coarse 3 to 4 stalks of celery, 1 green pepper and 3 carrots. Add  $\frac{1}{2}$  teaspoon celery seed and 1 teaspoon mustard seed; mix with the drained cabbage. Stir cold syrup into cabbage mixture and pack in jars. Cover and refrigerate. Will keep as long as 3 weeks.

## CABBAGE LEMON SALAD

Ethel Maneely

6 C. finely shredded cabbage  
2 to 3 med. carrots, finely shredded  
1 sm. onion, finely grated  
1 sm. bell pepper, diced  
 $\frac{2}{3}$  C. salad oil  
 $\frac{1}{3}$  C. vinegar

$\frac{1}{3}$  C. water  
1 C. sugar  
 $\frac{1}{4}$  tsp. mustard seed  
1 tsp. salt  
1 tsp. celery seed  
1 pkg. lemon jello

Combine vegetables and pour oil over them. Heat vinegar, water, sugar, mustard seed, salt and celery seed. When mixture boils, add jello and stir well until dissolved. Cool, then pour over vegetables. Mix well and let stand overnight in refrigerator. Will keep 2 to 3 weeks in covered container in refrigerator.

## CABBAGE SALAD

Lois Gage

1 head cabbage, shredded  
1 pkg. Ramen noodles (chicken)  
crumbled, not cooked  
1 pkg. slivered almonds, toasted  
2 T. toasted sesame seeds

DRESSING:  
 $\frac{1}{2}$  C. oil  
2 T. sugar  
3 T. vinegar  
 $\frac{1}{4}$  tsp. pepper  
 $\frac{1}{2}$  tsp. salt  
Flavor pack from the noodles

Shred cabbage. Add crumbled noodles, slivered almonds and toasted sesame seeds.  
DRESSING: Mix ingredients together and put over the cabbage mixture.

# SALADS & DRESSINGS

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## CARROT SALAD

Virginia (Kelly Smith) Mitchell

- |                             |                      |
|-----------------------------|----------------------|
| 1 pkg. orange jello         | 1 C. carrots, grated |
| 1½ C. boiling water         | ½ C. Dream Whip      |
| 1 C. miniature marshmallows | ½ C. salad dressing  |
| 1 sm. can crushed pineapple |                      |

Dissolve jello in boiling water, add marshmallows and stir to dissolve. Allow to cool Add pineapple and grated carrot. When mixture begins to set, fold in Dream Whip and salad dressing.

## CAULIFLOWER SALAD

Mabel Chase

- |                      |                       |
|----------------------|-----------------------|
| 1 head cauliflower   | DRESSING:             |
| 1 green pepper       | 1 C. mayonnaise       |
| 4 stalks broccoli    | ¼ C. French dressing  |
| 1 bunch green onions | 1 tsp. vanilla        |
|                      | ½ C. sour cream, opt. |
|                      | 1 tsp. sugar          |
|                      | Salt to taste         |

Cut vegetables up in small bite-size pieces. Mix dressing ingredients and pour over vegetables.

## CAULIFLOWER BROCCOLI SALAD

Peggy Strong

- |                                   |                 |
|-----------------------------------|-----------------|
| 1 head cauliflower                | DRESSING:       |
| 1 bunch broccoli                  | ⅓ C. vinegar    |
| 1 bunch table onions              | ½ C. mayonnaise |
| Shredded carrots for color        | Dash pepper     |
| Cheddar cheese pieces, if desired | ½ C. sugar      |
|                                   | ½ tsp. salt     |
|                                   | ⅓ C. oil        |

Cut up cauliflower, broccoli, onions and shred carrots. Mix dressing ingredients in jar and shake well. Pour over vegetables and refrigerate until well chilled.

## SALADS & DRESSINGS

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### CAULIFLOWER AND GRAPE SALAD

Emma Strong

1 head cauliflower  
2 C. seedless grapes  
1 C. pecans, chopped

DRESSING:  
1 C. salad dressing  
2 tsp. prepared mustard  
½ C. sugar

Cut cauliflower in bite-size pieces. Add grapes and nuts. In separate bowl, mix together salad dressing, sugar and mustard. Add to cauliflower, grapes and nuts just before serving. Mix well.

### HOT CHICKEN SALAD

Shirley Gilbert

1½ C. diced celery  
½ C. onion, chopped  
2 C. cooked and diced chicken  
½ C. sliced ripe olives  
¼ C. slivered almonds  
2 T. chopped pimento

⅓ C. mayonnaise  
2 tsp. mustard  
¼ C. sour cream  
1 C. crushed potato chips  
½ C. shredded Cheddar cheese  
Paprika

Cover and microwave celery and onion for 3 to 4 minutes. Mix chicken, olives, almonds, pimento, mayonnaise and mustard and add to 1st mixture and microwave 4 to 5 minutes. Add sour cream to chicken mixture. Spoon chips and cheese over chicken mixture. Microwave 1 to 2 minutes or until cheese melts. Sprinkle with paprika. Can use oven also. Sauté onions and celery on stove. Then put all together and heat in oven at 350° for 30 minutes or until cheese is melted and is hot.

### CHICKEN SALAD ORIENTAL

Ethel Maneely

3 C. chicken, cooked, diced  
½ C. frozen peas, thawed  
1 C. pineapple tidbits, drained  
2 T. sliced green onion  
1-5 oz. can drained sliced water chestnuts  
½ C. celery, sliced  
⅓ C. sour cream

⅓ C. mayonnaise  
1 tsp. ground ginger  
½ tsp. salt  
Dash pepper  
¼ C. slivered almonds  
1 T. lemon juice

Combine first 6 ingredients. Blend sour cream, mayonnaise, ginger, salt, pepper and lemon juice. Add to chicken mixture. Serve on crisp greens. Sprinkle with almonds.

# SALADS & DRESSINGS

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## COPPER PENNY SALAD

Joan Landas

2 lbs. carrots, sliced, cooked	½ C. sugar
1 sm. green pepper, chopped	1 C. vinegar
1 med. onion, chopped	½ C. salad oil
1 T. Worcestershire sauce	1 can tomato soup

While carrots are boiling, dissolve sugar in vinegar and soup. Combine all ingredients and pour over the drained carrots when cooled. Will keep indefinitely if in an airtight container. You can put a second batch of carrots in the same liquid.

## FIESTA CORN SALAD

Mary Strong

1-14 to 15 oz. can whole kernel corn, drained	½ C. chopped celery
1 C. chopped fresh tomato	½ C. diced green or sweet red pepper
1 C. peeled, chopped cucumber	2 sliced green onions
	½ C. bottled Italian salad dressing

Combine all ingredients. Chill several hours before serving. Yields 4 to 6 servings.

## CRABMEAT SALAD

Erma Franz

1 med.-sized onion, chopped	1 tsp. lemon pepper
3 hard-boiled, chopped eggs	2½ C. Creamettes
1 C. chopped celery, more if desired	1 C. Miracle Whip
1 sm. pkg. imitation crabmeat	1 T. yellow mustard
	½ C. milk

In bottom of large mixing bowl, put chopped onion, chopped eggs, chopped celery and crabmeat. Sprinkle with lemon pepper. Mix well. Let stand while you cook Creamettes until done. Rinse Creamettes in cold water. Drain and add to above ingredients. Mix Miracle Whip with yellow mustard and milk. Pour over Creamettes that have been added to crabmeat mixture. Mix well. Chill and enjoy.

NOTE: This recipe can be created into larger amounts if you like. Another family favorite!

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October 11, 1939: Miss Lucille Popenhagen, teacher at Orange township near Waterloo, spent the weekend in the parental Otto Popenhagen.

## SALADS & DRESSINGS

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### CUCUMBER SLICES

Marian (Kelly) Behrens

4 cucumbers, peeled, sliced  
1 onion, sliced, separated to rings

DRESSING:  
1 C. Miracle Whip  
¼ C. sugar  
¼ C. vinegar  
½ tsp. celery seed  
½ to 1 tsp. dill weed  
Salt  
Pepper

Pour over cucumbers and onions. Marinate overnight.

### DIABETIC COLESLAW

Marian (Kelly) Behrens

4 C. cabbage  
1 or 2 carrots

Chop in blender and drain well. Mix together in blender:

½ C. cider vinegar  
½ C. apple juice  
3 T. vegetable oil  
8 pkgs. Equal  
1 tsp. celery seed  
1 tsp. dry mustard  
1 tsp. salt  
⅛ tsp. pepper

After blending, pour over cabbage. Allow to "age" overnight. Will keep well in refrigerator, especially if stored in glass jars.

### FAVORITE SALAD

Peggy Strong

1 pt. cottage cheese  
1 box lime jello  
1 box lemon jello  
2 C. hot water  
2 T. (big) horseradish  
½ C. chopped walnuts  
1 C. mayonnaise, not Miracle Whip  
1 sm. can evaporated milk  
1 sm. can crushed pineapple  
1 C. chopped celery

Mix jello and hot water. Add pineapple and cool. Add remaining ingredients that have been mixed together. Refrigerate.

# SALADS & DRESSINGS

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## GREEN AND GOLD SALAD

Mary (Gage) Reed

1-10 oz. pkg. frozen peas, thawed and drained	½ C. shredded Cheddar cheese
2 T. chopped onion	2 T. mayonnaise
1½ tsp. mustard	½ tsp. salt

Combine all ingredients in large bowl. Serves 4 or 5.

## ICEBOX SALAD

Ruth (Dickinson) Pawelski

1 can green beans	1 can peas
1 can whole kernel corn	1 can garbanzo beans
1-4 oz. jar pimento, drained	1 med. red onion, chopped
1 med. green pepper, chopped	½ C. vinegar
1 C. sugar	½ C. oil
1 tsp. salt	½ tsp. pepper

Combine vinegar, sugar, oil, salt and pepper. Boil, then cool slightly and pour over veggies. Cover and refrigerate at least overnight. Keeps well for several days.

## KOOL KRAUT SALAD

Peggy Strong

¾ C. cider vinegar	1 stick celery, finely cut
¼ C. water	1 sm. jar pimento, drained and finely chopped
½ C. sugar	2 tsp. chives, finely chopped
1 tsp. oil	
1-16 oz. can kraut	

Rinse kraut with cold water and drain, pressing out water. Mix vinegar, water, sugar and oil. Add kraut and remaining ingredients. Chill overnight. This recipe will keep in refrigerator for four weeks.

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October 11, 1939: The R.E.A. poles are being set in this vicinity.

# SALADS & DRESSINGS

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## MACARONI SALAD

Ann Marie Dickinson

1 lb. macaroni  
1 C. celery, diced  
1 onion, diced  
2 carrots, shredded  
1 green pepper, diced

DRESSING:  
1 C. salad dressing  
½ C. vinegar  
½ C. sugar  
½ can sweetened condensed milk

Cook macaroni, cool. Add celery, onion, carrots and green pepper to cooled macaroni.  
DRESSING: Mix ingredients and mix with macaroni and vegetables.

## PINEAPPLE PASTA SALAD

Joan Landas

1 C. sugar  
2½ tsp. salt  
2 T. flour  
1¾ C. pineapple juice  
1 T. lemon juice  
1 T. oil  
2 eggs, beaten

3 qts. boiling water  
1-16 oz. box Ancini Di Pepe macaroni  
3 cans mandarin oranges, drained  
1-8 oz. carton Cool Whip  
1 C. coconut, opt.  
1-20 oz. can crushed pineapple  
2 C. miniature marshmallows

Combine sugar, flour and ½ teaspoon salt. Gradually stir in pineapple juice and eggs. Cook over moderate heat, stirring until thickened. Add lemon juice. Cool until mixture is room temperature. Bring water, the remaining 2 teaspoons salt and oil to boil. Add pasta and cook at rolling boil until done. Drain. Rinse and drain again. Cool to room temperature. Combine the egg mixture and pasta. Mix thoroughly. Refrigerate overnight in air tight container. Next morning, add the cans of fruit, Cool Whip and marshmallows. Mix lightly, but thoroughly. Refrigerate until chilled in airtight container. Salad keeps well if refrigerated. May be frozen but alters the texture.

## PEA SALAD

Ruth Earle

1 pkg. frozen peas, cooked and cooled  
1 C. or more diced cheese, any kind  
1 C. or more diced sweet pickles  
6 or more cut-up boiled eggs  
Salt to taste

3 to 4 T. salad dressing (do not dilute, add more if desired)  
1 T. yellow mustard, from jar  
½ tsp. sugar, if desired  
1 sm. onion, diced

My recipe. Mix all ingredients well and refrigerate. Measurements need not be exact.

## SALADS & DRESSINGS

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### POTATO SALAD

Wilma (Adams) Bunn

10 lbs. potatoes  
½ C. onion, diced fine  
Salt and pepper to taste  
⅓ C. sweet pickles, chopped  
20 hard-cooked eggs  
Celery seed, if desired

DRESSING:  
4 eggs, well beaten  
2 C. sugar  
½ C. white vinegar  
1 tsp. dry mustard  
1 tsp. salt  
1 T. flour

Peel, cook and dice potatoes. Mix with other ingredients. This recipe makes 1 gallon.  
DRESSING: Cook and stir constantly until it thickens. Use a heavy bottom pan and watch closely. This makes 1 pint. Add 1 pint Miracle Whip salad dressing and mix with the potato mixture.

### SAUERKRAUT SALAD

In Memory of Amy Buckmaster

1 lg. can (#2½ size) sauerkraut, do not drain  
1 sm. can (2 oz.) pimento, chopped  
1 C. sugar

1 onion, chopped  
½ to 1 tsp. celery seed  
1 sm. green pepper, chopped

Combine and let stand overnight.

### SAUERKRAUT SALAD

Sue Stearms

¾ C. chopped onion  
¾ C. chopped celery  
Pimento  
½ C. green pepper, diced  
1 can sauerkraut, washed

DRESSING:  
1½ C. sugar  
¾ C. vinegar  
4 T. kraut juice

Boil dressing ingredients 3 minutes and pour over rest of ingredients. Let set 24 hours.

## SALADS & DRESSINGS

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### SAUERKRAUT SALAD

Marian (Kelly) Behrens

1 lg. can sauerkraut, rinse and drain  
1 C. celery, chopped  
1 onion, chopped  
1 green pepper, chopped  
1 jar pimento, chopped

DRESSING:  
1½ to 2 C. sugar  
1 C. vinegar  
⅔ C. water

Mix sauerkraut, celery, onion, green pepper and pimento.

DRESSING: Boil sugar, vinegar and water for 3 minutes. Pour over sauerkraut mixture. Allow to age at least 24 hours.

### MOLDED SPINACH SALAD

Kathryn Wilder

1 pkg. frozen spinach, cook and drain  
1 C. diced celery  
1 C. diced onion

1 C. cottage cheese  
1 C. mayonnaise

Mix all ingredients. Prepare 1 small package lemon jello with 1 cup hot water, dissolve and add to above mixture. Put in mold and refrigerate.

### TOMATO JELLO SALAD

Marian (Kelly) Behrens

2 cans (#303) stewed tomatoes,  
undrained  
2-3 oz. pkgs. raspberry jello  
1½ C. boiling water  
5 drops Tabasco sauce

DRESSING:  
1 C. sour cream  
1 T. horseradish  
¼ tsp. sugar

Mix stewed tomatoes, jello, boiling water and Tabasco sauce. Chill in bowl or pan. Mix dressing ingredients together. Spread on top of hardened jello.

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June, 1940: The Fourth of July celebration here is in the form of a community picnic.

## SALADS & DRESSINGS

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### VEGETABLE SALAD

Mrs. James Werhan

1 head cauliflower, cut in flowerets	Ripe olives
1 bunch broccoli, cut in flowerets	1 chopped tomato, add just before serving
Celery	1 bottle Italian salad dressing

Amount of vegetable to individual taste. Pour salad dressing over cauliflower, broccoli, celery and ripe olives. Mix well. Refrigerate overnight. Add chopped tomato just before serving.

### VEGETABLE SALAD

Virginia (Mrs. Ed) Gage

2 C. cauliflower	¼ C. raisins
3 C. broccoli	½ C. light salad dressing
2 T. chopped onion	2 T. sugar
¼ C. sunflower seeds	1 T. vinegar

Wash and cut up cauliflower and broccoli. Combine with onion, sunflower seeds and raisins. Mix together salad dressing, sugar and vinegar. Add to the vegetable mix.

### MARINATED VEGETABLE SALAD

Kathy Jones

16 oz. can French-cut green beans	SAUCE:
12 oz. can shoepeg corn	¾ C. vinegar
2 oz. chopped pimento	¼ C. vegetable oil
1 can water chestnuts, chopped	½ tsp. salt
1 C. chopped celery	1 C. sugar OR ½ C. apple juice concentrate
1 green pepper, chopped	1 T. water
1 bunch green onions, chopped	1 tsp. pepper

Put all vegetables in large colander to drain.

SAUCE: Put ingredients in saucepan and bring to a boil. Let cool and pour over vegetables in large bowl. Cover and refrigerate 12 hours, stirring occasionally.

\*\*\*\*\*

May 7, 1941: Young men from this vicinity now serving in the Army Camps are Howard Durey, at Ft. Denning, Ga; Forest Durey and Edwin Danks, Camp Claiborne, La; Robert Dickinson, Ft. Riley, Kan.

# SALADS & DRESSINGS

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## VEGGIE SALAD

From Zella Strong's recipe box

1-16 to 20 oz. pkg. cauliflower and broccoli

Cook as directed, not too soft and drain. Cook until thick:

1 C. sugar	2 tsp. salt
1 T. dry mustard	1 C. water
2 T. flour	½ C. vinegar
1 T. cornstarch	

Add to cooked vegetables. Add 1 cup raw celery, 1 cut green pepper, 1 raw onion and combine with all. Chill.

## WINTER SALAD

Frances Wood

1 lb. spinach	DRESSING:
½ sm. red onion, sliced	¼ C. oil
2-11 oz. cans mandarin oranges, drained	¾ C. wine vinegar
½ C. chopped, sugared dates	2 tsp. brown sugar
¾ C. chopped pecans	1 tsp. garlic salt, opt.
	½ tsp. poppy seed

Shake dressing ingredients well. Add to salad ingredients and toss.

NOTE: This recipe is from my daughter-in-law, Gayle Wood.

## DRESSINGS

### FRENCH DRESSING

Audrey (Murphy) Hofer

1 onion, grated or chopped fine	½ C. oil
1 tsp. salt	1 C. catsup
1 C. sugar	½ C. vinegar, less if strong

Shake well and refrigerate.

# SALADS & DRESSINGS

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## HONEY MUSTARD DRESSING

Helen Shepard

2 C. mayonnaise  
1 T. Dijon mustard

½ C. honey  
2 tsp. apple cider, vinegar

Mix all ingredients. Refrigerate. Makes 2½ cups.

## POPPY SEED DRESSING

Helen Shepard

1½ C. sugar  
2 tsp. dry mustard  
2 tsp. salt  
⅔ C. vinegar

3 T. onion juice  
2 C. oil  
3 T. poppy seeds

Mix first 4 ingredients. Beat at medium speed. Add oil slowly. Thicken and darkens. Add poppy seeds. Refrigerate. Excellent for fruits and slaw.

## SALAD DRESSING

In Memory of Cynthia (Smith) Jones

Beat 3 eggs until lemon colored; add 7/8 cup sugar mixed with 2 tablespoons flour and 1 teaspoon dry mustard. Add ½ cup vinegar and 1½ cups water. Salt to taste and cook until boils, stirring constantly. Keeps well in refrigerator. Especially good for potato salad, deviled eggs or pea and cheese salad.

## SALAD DRESSING

Lucy (Whitley) Dawson

1 tsp. grated onion  
1 tsp. dry mustard  
1 tsp. paprika  
1 tsp. salt

1 tsp. celery seed  
½ C. sugar  
¼ C. vinegar  
1 C. vegetable oil

In a small bowl, mix all ingredients except oil. Slowly beat in oil with beater until dressing thickens. Make in advance and chill. Keeps 3 weeks in refrigerator. Very good on tossed greens or coleslaw.

# SALADS & DRESSINGS

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# Soups

# Sandwiches





# SOUPS & SANDWICHES

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## SOUPS

### BARLEY CHEESE SOUP

Bev Strong

2 C. broccoli pieces OR a mixture of broccoli, carrots and cauliflower	½ C. quick pearled barley
2 C. hot water	1 tsp. salt
1-10¾ oz. can condensed chicken broth	1 sm. clove garlic, if desired
1 C. carrot slices	⅛ tsp. pepper
½ C. chopped onion	1½ C. milk
	⅓ C. all-purpose flour
	1½ C. (6 oz.) diced Swiss cheese

Combine all ingredients except milk, flour and cheese in 4-quart glass bowl. Cover with wax paper and microwave on HIGH 18 to 20 minutes or until barley is tender, stirring occasionally. Combine ½ C. milk and flour, mixing well; gradually add to soup with remaining 1 cup milk. Cover and continue cooking about 5 minutes, stirring. Stir in cheese. Let stand a few minutes before serving. May be made on stove top.

### TEN BEAN SOUP

Thelma McFarlane

2 C. Ten bean soup mix	½ tsp. salt
2 qts. water	1-16 oz. can whole tomatoes, cut up and undrained
1 lb. ham, diced	1-10 oz. can tomatoes and green chilies or 1 jar salsa sauce (I use mild salsa)
1 lg. onion, diced	
1 clove garlic, minced (I use more)	

Sort and wash bean mix. Cover with water 2" above beans and soak overnight. Drain beans. Add 2 quarts water and next 4 ingredients. Cover and bring to a boil. Reduce heat and simmer 1½ hours or until beans are tender. Add remaining ingredients and simmer 30 minutes longer.

NOTE: Serve with a nice green vegetable salad. Very good for a cool winter day.

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April 16, 1941: Hawkeye News. Mr. and Mrs. Earl Stannard have purchased an eighty acre farm near Lima and plan to build a new set of farm buildings.

## SOUPS & SANDWICHES

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### BUTTERMILK SOUP

Erma Franz

Peel and cut into cubes 3 medium sized potatoes. Cover with water. Add 1 teaspoon salt. Boil until done. Drain and put back on the stove and add 3 cups buttermilk, 3 tablespoons flour. I put the buttermilk in a jar, add the flour and shake until well mixed. Add to potatoes. Heat, DO NOT BOIL, then put in bowls. Add butter to taste and pepper if you like it. ENJOY! When I was a child growing up on the farm, we always churned our own butter and doing so it was my job every Friday. One time I became impatient because to me it wasn't making butter fast enough. I opened the lid on the churn to see what stage it was at. I closed the lid, gave the churn a turn and PLOP!! It was all on the floor. I had not fastened the lid properly. Well I was not a happy camper. We had no butter that week and the family reminded me why. Having buttermilk soup on the day we churned was traditional in our family, so in my dear Mother's memory (Nelda Schuety) I'm entering this recipe in the new Lima cookbook.

### CABBAGE SOUP

Kaye Puffett

1 can tomatoes	2 lbs. ground beef
1 lg. can tomato sauce	½ med. head cabbage
1 can beef broth	1 tsp. garlic salt
1 sm. can mushroom bits	1 bay leaf
1 can dark red kidney beans	Oregano
1 good size onion, diced	Salt and pepper
3 lg. stalks celery, chopped	1 tsp. chili powder
½ green pepper, chopped	

Combine everything together.

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March, 1941: Mr. and Mrs. Burton White and son spent Sunday with her mother, Mrs. Ella Becker, Littleport.

## SOUPS & SANDWICHES

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### CHEESE SOUP

Mabel (Popenhagen) Bockholt

4 C. water	3 C. diced potatoes
4 beef bouillon cubes	3 C. diced carrots
4 chicken bouillon cubes	2 C. diced celery
6 T. cornstarch	1 onion, diced
6 C. milk	1 C. Velveeta cheese, cubed
1 C. Cheddar cheese, cubed	1 C. Swiss cheese, cubed
2 to 3 T. Bac*Os, opt.	

Mix water with bouillon cubes and cook until cubes dissolve. Add vegetables and cook until tender. Mix cornstarch with milk and add to above. Add cheese and Bac\*Os. This is a large batch, but could be cut down. Makes a 10-quart kettle. This is a favorite soup for our children and grandchildren.

### CALIFORNIA SUNSHINE CHILI

Earl Payne

1 lb. ground beef	1-15 oz. can tomato sauce
1 med. onion, chopped	$\frac{3}{4}$ C. pitted prunes, quartered
3 cloves garlic	1 T. chili powder
1-15 $\frac{1}{4}$ oz. can kidney beans, drained	1 T. dried oregano leaves
	Grated Cheddar cheese

Cook beef until brown; drain off fat. Add onion and garlic. Sauté 3 minutes. Add beans, tomato sauce, prunes, chili powder and oregano; bring to a boil. Reduce heat. Cover and simmer about 25 minutes. Season with salt and pepper. Serve with grated cheese.

### RANDY'S CHILI

Kaye (Stearns) Puffett

1 lb. hamburger	2 med. onions, chopped
1-16 oz. can chili hot beans	$\frac{1}{2}$ green pepper, chopped, opt.
1-16 oz. can whole tomatoes OR can use fresh, cut up	1 tsp. chili powder
1-15 $\frac{1}{2}$ oz. can red kidney beans	1 tsp. garlic salt
1-4 oz. can mushrooms, stems and pieces	1 tsp. ground cumin
	$\frac{1}{2}$ tsp. black pepper

Brown hamburger or steam in small amount of water. When cooked, drain off grease. Put in a large kettle with rest of ingredients. Add a couple cups of water for liquid and simmer for 1 to 1 $\frac{1}{2}$  hours.

## SOUPS & SANDWICHES

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### QUICK CHILI

Waneta Gage

1 lb. lean ground beef	1½ tsp. chili powder
1 to 2 T. dried minced onion	Grated cheese, much as wanted
1-16 oz. can Mexican-style chili beans	Crackers or corn chips
1-16 oz. can chili-style tomatoes	

Brown ground beef, add onion as meat browns. Drain fat. Return mixture to pan and add chili beans, tomatoes and chili powder. Heat through and serve with grated cheese and crackers or corn chips. Serves 4.

### NEW ENGLAND CLAM CHOWDER

Mary Strong

1 lg. peeled potato	1 T. Worcestershire sauce
¼ lb. butter	2 sm. cans of clams
6 oz. salt pork	1 tsp. black pepper
1 med.-size onion	Salt to taste
¼ tsp. Tabasco sauce	Half and half, plus water to cover the clams

Dice potato and parboil until it is just done, using enough water to cover the potato. Sauté salt pork and onion in butter. In a separate big pot, cook the clams. If not enough juice, then add water so they are just covered. Add potato mixture and salt pork mixture to the clams. Add the seasonings. Be sure mixture is just up to hot, and then add just enough half and half to equal the amount of the clam/potato mixture. Stir, bring to "nice and hot" but not boiling.....and eat. Yield: 4 servings.

### HAMBURGER SOUP

Marian (Kelly) Behrens

1 lb. ground beef	2 stalks celery, sliced
5 C. water	3 potatoes, cubed
1-16 oz. can tomatoes, chopped	¼ C. catsup
2 onions, chopped	1 T. or 3 cubes bouillon
2 carrots, sliced	2 tsp. seasoned salt
	Salt and pepper

Brown and drain ground beef. Add remaining ingredients. Simmer 1 hour. Taste even better the following day when reheated. Freezes well.

## SOUPS & SANDWICHES

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### ITALIAN SOUP

Orvilda M. Thomas

1-6 oz. can luncheon meat, cubed	1 can kidney beans
1 clove garlic, minced	1 tsp. oregano
1 C. sliced carrots	1 T. basil
¼ C. butter or margarine	2-15 oz. cans ravioli
½ C. chopped pepper	2 C. water
½ C. chopped onion	3 T. chopped parsley

Sauté luncheon meat, garlic and carrots in margarine. Cover, cook for 5 minutes. Add pepper and onions and continue cooking for additional 5 minutes. Add remaining ingredients, except parsley and simmer for 15 minutes. Serve with Parmesan cheese and chopped parsley. Serves 6 to 8.

### KRAUT AND RIB SOUP

Peggy Strong

3 to 3½ lbs. country style pork ribs	27 oz. can sauerkraut, rinsed and drained
3 T. white wine vinegar	½ lb. cabbage, cut in fine shreds
2 T. salad oil	16 oz. can tomatoes
1 lg. onion, thinly sliced	½ C. pearl barley
1 tsp. caraway seed	2 qts. beef broth
2 whole bay leaves	

In a 6 to 8-quart kettle, cook ribs over medium high heat until browned on all sides, about 25 minutes. Set ribs aside. Add vinegar to pan; scrape to loosen browned bits. Add oil, onion, caraway and bay leaves. Cook, stirring, until onion is translucent, about 5 minutes. Stir in sauerkraut, cabbage, tomatoes and barley; break up tomatoes with spoon. Return ribs and accumulated juices to pan and pour in broth. Bring to a boil on high heat; cover, reduce heat, and simmer until meat pulls easily from bones, 2½ to 3 hours. Skim off excess fat. Serve hot or cool, cover and refrigerate as long as 3 days, then reheat. Makes 6 servings.

\*\*\*\*\*

June 25, 1941: Walter Dickinson, eldest son of Mr. and Mrs. Harry Dickinson has enlisted in the army and is at Jefferson Barracks, MO.

## SOUPS & SANDWICHES

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### CREAMY POTATO SOUP

Deb (Gage) Blockhus

4 med. potatoes, peeled and diced	½ C. butter
2 chicken bouillon cubes	5 C. milk
1 C. chopped celery	1 tsp. salt
1 lg. onion, chopped	¼ tsp. pepper
¼ tsp. garlic powder	

Combine potatoes, onion, celery and butter in large saucepan. Cook over low heat 15 to 20 minutes, stirring frequently. Add remaining ingredients, bring to boil. Reduce heat, cover and simmer 30 to 40 minutes, stirring occasionally. Place ½ of soup in blender and pulse. Combine remaining soup. Heat through.

### HOMEMADE POTATO SOUP (CROCK POT)

Peggy Strong

6 potatoes, peeled and cut into bite sized pieces	1 T. parsley flakes
2 leeks, washed and cut into bite size pieces, opt.	5 C. water
2 onions, chopped	1 T. salt
1 carrot, pared and sliced	Pepper
1 stalk celery, sliced	½ C. butter
4 chicken bouillon cubes	1 can evaporated milk
	Chopped chives

Put all ingredients into crock pot. Cover and cook on low 10 to 12 hours. If desired, mash potatoes with masher before serving. Serve topped with chopped chilies. If using 2-quart crock pot, reduce this recipe by ½. Serves 6 to 8. So good and easy!

\*\*\*\*\*

July, 1942: Mrs. R.J. Rebecca Kuhens, Civil War widow and nurse kept open house Sat. celebrating her 99th birthday. Seventy two friends and relatives were guests. Beautiful bouquets, cards and messages of congratulations were received all day.

## SOUPS & SANDWICHES

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### POTATO BROCCOLI CHEESE SOUP

Ronda (Strong) Becker

4 med. potatoes  
1 T. butter  
1 C. chopped onion  
2½ C. boiling water  
2 chicken bouillon cubes

1½ C. broccoli flowerets, cooked crisp tender  
or 1-10 oz. pkg. frozen broccoli cuts, thawed  
and drained  
1½ C. shredded Cheddar cheese  
Salt and pepper to taste

Peel potatoes and cut into cubes. Set aside. In a 2 to 3-quart saucepan, melt butter, add onion, and sauté 5 minutes. Add potatoes, water and bouillon. Cover and bring to boil. Reduce heat to medium and cook until potatoes are tender, 15 minutes. Remove 1 cup potato cubes with slotted spoon. Set aside. Pour contents of saucepan into blender. Hold lid on securely and blend until smooth. Return to saucepan. Mix in reserved potatoes and broccoli cuts. Season with salt and pepper. Over low to medium heat, gradually add shredded cheese, stirring until cheese melts. Yields 5 cups; 359 calories; 17.9 fat grams.

### SOUP SATISFIER

Jean Jones

12 C. chicken broth  
2 C. cooked chicken meat, cubed  
⅓ C. onion, chopped  
1 C. sliced carrot  
1 C. celery, diced

1 tsp. dried parsley  
1 sm. bay leaf  
½ tsp. salt, or to taste  
¼ tsp. pepper  
16 oz. Reams frozen egg noodles

Combine broth, chicken, vegetables and spices in large pot. Bring to a boil. Stir noodles into boiling broth. Simmer 30 minutes or until tender, stirring occasionally. Remove bay leaf. Yield: 10-8 ounce servings.

### TACO SOUP

Blanche Ashby

1 lb. ground beef  
1 med. onion, chopped  
1-28 oz. can whole tomatoes  
Taco seasoning

1-15 oz. can tomato sauce  
1-4 oz. can green chillies  
Cheddar cheese  
Tortilla chips

Brown ground beef and drain. Add taco seasoning, coarsely chopped tomatoes, tomato sauce and chopped green chillies. Simmer 10 to 15 minutes. Serve in bowl adding Cheddar cheese, grated and crushed tortilla chips.

## SOUPS & SANDWICHES

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### TOMATO SOUP

Nancy (Dickinson) Hughes

- |                     |                             |
|---------------------|-----------------------------|
| 2 C. milk           | 2 T. margarine              |
| 1 T. minced onion   | 3 T. flour                  |
| 2 C. tomato juice   | ½ tsp. salt                 |
| ⅛ tsp. white pepper | 2 to 4 tsp. sugar, to taste |

Put milk in 2-quart saucepan and set aside. Melt margarine in a 1-quart saucepan over low heat then add onion, cook until yellowed. Stir flour into margarine then remove from heat. Add tomato juice (pureed tomatoes may also be used) slowly to flour mixture, whisking to make a smooth sauce. Add salt, white pepper, optional, and sugar. Return to heat, moderate, and cook, stirring constantly until thickened and boiling. Gradually whisk mixture into milk, cold or room temperature. Heat, stirring often. DO NOT BOIL. Serve at once. Makes 1-quart.

### VEGETABLE CHEESE SOUP

Patricia (Jones) Baumler

- |                      |                       |
|----------------------|-----------------------|
| 1 C. chopped celery  | 1 lb. Velveeta cheese |
| ½ C. chopped carrots | ½ C. margarine        |
| ¼ C. chopped onion   | ½ C. flour            |
| 1 qt. chicken broth  | ½ tsp. dry mustard    |
| 1 qt. milk           |                       |

Chop vegetables in food processor or grind, as coarse or fine as your family likes. Cook in chicken broth until tender. In another pan scald the milk, add cubed cheese. Stir until melted. In small pan, melt the margarine, add flour and dry mustard, stir and cook slightly, until smooth. Stir into cheese-milk mixture, heat and stir until smooth, then stir into broth and vegetables until smooth. Serve hot.

### CHEESY VEGETABLE SOUP

Mabel (Popenhagen) Bockholt

- |  |                              |
|--|------------------------------|
| 4 chicken bouillon cubes                   | 4 C. water                   |
| 1 C. diced carrots                         | 1½ C. diced potatoes         |
| 1 lb. Velveeta cheese                      | 2 cans cream of chicken soup |
| 1 lb. pkg. frozen broccoli and cauliflower |                              |

Dissolve bouillon cubes in water and add vegetables. Cook until tender. Add cheese and chicken soup; stir until cheese is melted. Ready to serve. Makes a 4-quart kettle. This can be made and served in a very short time for unexpected guests.

# SOUPS & SANDWICHES

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## WILD RICE SOUP

Susan (Jones) Yarrington

3/4 lbs. bacon	1 pt. half and half
1 med. chopped onion	2 C. water
2 to 3 cans Campbell's potato soup	1/2 lb. Velveeta or American cheese
2 to 3 cans mushrooms, drained	1 C. wild rice, cooked

Fry together the bacon and onion, then drain. Cook the wild rice according to package directions. Combine all ingredients, heat gently until the cheese melts. Don't boil. Cooked turkey or chicken can be substituted for the bacon, and milk can be substituted for the half and half and water for less fat.

## SANDWICHES

### ROAST BEEF SANDWICHES

Joan Landas

5 lb. chuck roast	Salt to taste
1-26 oz. bottle ketchup	1 qt. ginger ale
Chopped onions	Chopped green peppers

Put raw beef into large roaster pan. Pour ketchup and ginger ale over the meat along with the onions and peppers. Cover and bake at 300 to 325° for 4 to 6 hours or until done. Lift out bone and fat. Serve on buns. Stores well.

### CHEESE SANDWICH SPREAD

Mary Strong

1/2 lb. cheese, ground	4 hard-boiled eggs
1 C. diced celery	1/2 can pimento
1/2 sm. onion, cut fine	

Stir together, thin with mayonnaise to spread.

### HOT CHICKEN SANDWICHES

Peggy Strong

1 chicken, cooked, boned, ground	1/2 C. salad dressing
1 C. chopped celery	1 sm. onion, minced
2/3 C. grated Velveeta cheese	1 can cream of chicken soup

Mix all ingredients, spread on buns, wrap in foil and heat in oven for 20 minutes at 350°.

## SOUPS & SANDWICHES

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### SHERI'S HUMMUS

Kay Puffett

2 C. cooked chick peas	½ tsp. salt
¼ to ½ C. bean liquid	3 T. Tahini (nut butter made from roasted sesame)
¼ C. lemon juice	2 T. chopped fresh parsley
2 cloves garlic, finely chopped	2 T. olive oil

Puree all ingredients together in food processor. Serve in pita pockets.

### MONTE CRISTO SANDWICHES

Mary Strong

Double deck:

1 layer cold sliced turkey or chicken breast  
1 layer Swiss cheese and ham  
2 slices bread

Cut in half, dip in batter of:

2 eggs, well beaten  
1½ T. heavy cream

Dash of salt

Sauté in butter until golden brown. Serve with strawberry jam.

### HOT TUNA ROLLS

Mary Strong

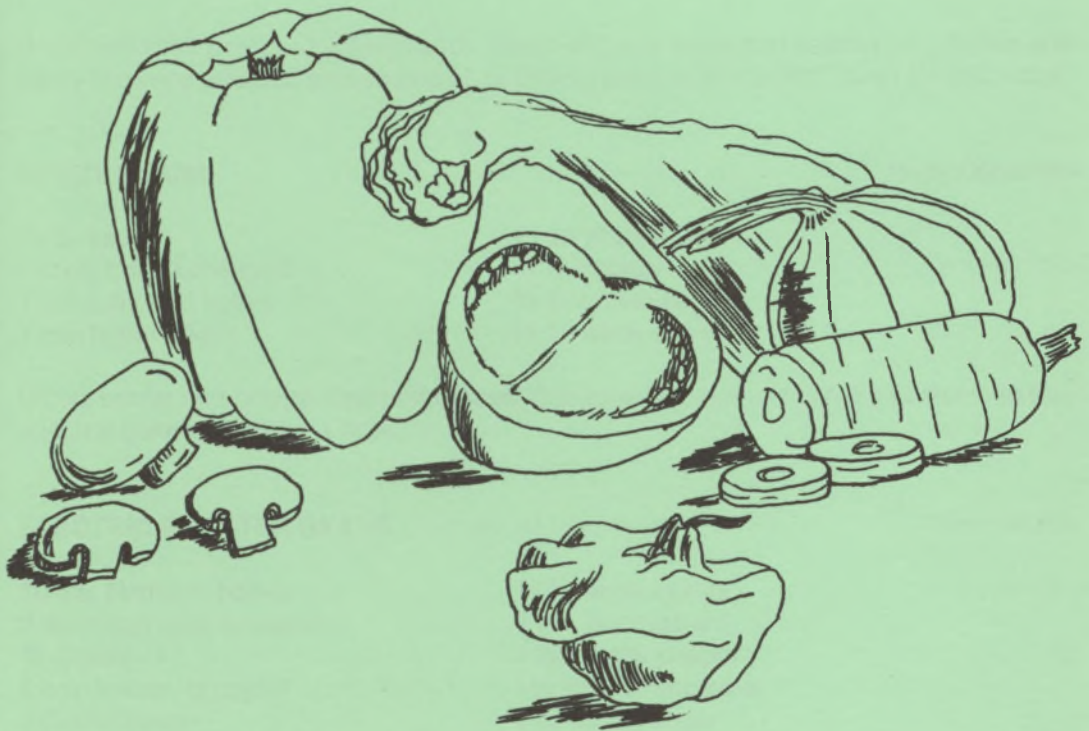
1 sm. can tuna	2 T. chopped green olives
3 hard-boiled eggs, chopped	2 T. chopped sweet pickles
3 T. minced onion	¼ C. grated American cheese
½ C. salad dressing	6 to 8 hamburger buns

Combine ingredients and spread on rolls. Wrap in foil and heat in oven, 275° for 30 minutes.

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Lima, 1958: Mr. and Mrs. Leonard Anfinson and Kolleen attended church and program Sunday at Emanuel Lutheran Church at Strawberry Point and visited in the Verle Pugh home.

# Vegetables





# VEGETABLES

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## ALDA'S VEGETABLES

Joyce (Oelberg) Figarola

2-20 oz. pkgs. of California vegetables (broccoli, cauliflower and carrots) 1 tube Ritz crackers, crumbled  
1 lb. Velveeta cheese, cubed ½ C. margarine

Cook vegetables as directed and place in a 3-quart dish (drain vegetables). Cube cheese and place on top of vegetables. Crumble crackers and brown in margarine. Sprinkle crackers over top and heat at 350° for 20 minutes.

## BAKED BEANS

Shirley Kleinlein

2 lbs. Northern beans 1 tsp. soda  
3 C. white sugar 2½ C. ketchup  
1 lb. bacon

Wash and soak beans. Cook with soda. Drain and add sugar and ketchup. Fry bacon until lightly browned and add grease and all to beans. Bake in 275 to 300° oven for 2½ hours.

## CRAZY BEANS

Ruby Ostrander

½ lb. bacon 1 can kidney beans  
1 med. onion, chopped ¼ C. catsup  
1 can pork and beans ½ C. brown sugar  
1 can butter beans ½ C. white sugar

Brown bacon and onions. Drain off grease. Combine with rest of ingredients. Put in casserole and bake at 350° for 1 hour.

## ELECTRIC ROASTER BEANS

Lima Church

10 lbs. Northern beans 1 C. bacon fryings  
2 lbs. fresh pork or bacon 2 tsp. dry mustard  
¾ C. salt 1 tsp. black pepper  
6 sm. onions, chopped 1½ qts. tomato juice  
2 C. molasses 1 C. brown sugar

Soak beans 3 hours or parboil. Mix together all ingredients. Cover beans with water. Bake overnight or until tender. Add water as necessary.

# VEGETABLES

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## THREE BEAN CASSEROLE

In Memory of Mrs. Donald Orr

- |                             |                                 |
|-----------------------------|---------------------------------|
| ½ lb. hamburger             | 1 onion, chopped                |
| ½ lb. bacon, cut up         | ¼ C. white sugar                |
| 1 can butter beans, drained | 1 can pork and beans, undrained |
| 1 can kidney beans, drained | ¼ C. brown sugar                |
| ¼ C. catsup                 | ½ tsp. dry mustard              |

Brown hamburger, bacon and onion. Remove excess fat and put in a buttered baking dish with remaining ingredients. Bake at 350° for 1 to 1½ hours.

## SPICY BAKED BEANS

Darlene (Anfinson) Pugh

- |                                 |                      |
|---------------------------------|----------------------|
| 2-#2 cans pork and beans        | 2 T. table mustard   |
| 1 med. onion, diced             | 1 tsp. salt          |
| 5 or 6 strips bacon, if desired | ½ tsp. black pepper  |
| ¾ C. brown sugar                | 1 tsp. Tabasco sauce |
| ½ C. catsup                     |                      |

Add more Tabasco sauce or some red pepper if you like 'em hot!!! Bake at 350° for 30 minutes.

## BLACK BEANS WITH TOMATO AND SWEET POTATO

Barbara Dickinson

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 C. diced onion                     | 2 cloves garlic, minced         |
| 2 tsp. olive oil                     | ½ tsp. ground cumin             |
| ½ tsp. chili powder                  | 1 C. chopped canned tomatoes    |
| 2 C. cooked black beans (1 C. dried) | ¾ C. boiled, diced sweet potato |
| ½ tsp. salt                          | ¼ tsp. ground coriander         |

In a medium saucepan, cook the onion and garlic in the oil, covered over low heat, about 8 minutes, until onions are soft. Stir in cumin, chili powder and coriander; cook, uncovered, another 2 minutes. Add tomatoes and their liquid, increase the heat to medium and cook until mixture is slightly thickened, another 5 minutes. Add the beans, sweet potato and salt; reduce the heat and cook, stirring occasionally, about 5 minutes or until beans and potatoes are heated through and the flavors are well blended. Makes 6 servings.

# VEGETABLES

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## CALICO BEANS

Mary Strong

4 slices bacon, cut in 1" pieces	1 tsp. salt
1 lg. onion, chopped	1-16 oz. can pork and beans
½ C. catsup	1-16 oz. can lima beans, drained
⅓ C. brown sugar	1-15½ can butter beans, drained
2 T. vinegar	1-15 oz. can kidney beans, drained
1 T. mustard	

Brown bacon and onion in large frying pan. Add catsup, brown sugar, vinegar, mustard and salt, stirring to combine. Combine sauce with beans. Cook, covered, in 2½-quart casserole in slow oven (325°) for 30 minutes. Remove cover and continue cooking 30 minutes. Makes 8 servings.

## CABBAGE CASSEROLE

Helen (Stannard) Thewlis

1 lg. head cabbage, shredded (about 12 C.)	1-10¾ oz. can condensed golden mushroom soup, undiluted
1 onion, chopped	8 oz. process American cheese, cubed
6 T. margarine, divided	Salt and pepper to taste
	¼ C. dry bread crumbs

Cook cabbage in boiling salted water until tender. Drain thoroughly. In a large skillet, sauté onion in 5 tablespoons margarine until tender. Add soup and mix well. Add cheese. Heat and stir until melted. Remove from heat. Stir in cabbage, salt and pepper. Transfer to an ungreased 2-quart baking dish. In small skillet melt remaining margarine. Cook and stir crumbs in butter until lightly browned. Sprinkle over casserole. Bake uncovered at 350° for 20 to 30 minutes.

\*\*\*\*\*

Lima 1958: High school graduates from this area are Kolleen Anfinson, Marvin Buckmaster and Steven Talcott.

# VEGETABLES

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## CREAMED CABBAGE

Ann Marie Dickinson

1 head fresh green cabbage  
1 sm. onion  
½ C. butter or margarine  
½ C. flour

1 can evaporated milk  
Salt to taste  
Sm. amount sugar, opt.  
White or black pepper

Cut cabbage in ¼" thicknesses. Put in saucepan. Slice and add onion. Sprinkle with salt and sugar. Add enough water to cover and bring to a boil; then turn off heat and let stand on the burner (cabbage will confute to cook in the hot liquid). Melt the butter in a large skillet and combine with the flour and a small amount of cabbage liquid. Stir until smooth. Spoon the cabbage into this mixture; add a sprinkle of pepper along with a little more sugar and salt. Stir in evaporated milk and serve.

## CABBAGE TOMATO CHEESE CASSEROLE

Margaret (Solomon) Kephart

½ lg. head cabbage, cooked,  
shredded, coarse  
1 can tomatoes, drained and chunked

6 slices Velveeta cheese  
4 crushed crackers

Spray casserole dish with Pam. Put ½ cabbage in dish, a layer of tomatoes, 3 slices of cheese, ½ of crackers. Repeat layers. Bake on HIGH in microwave until heated through.

## CARROTS AU GRATIN

Edna Metcalf

4 C. carrot coils  
1 can cream of celery soup

¼ C. milk  
½ lb. Velveeta cheese

Boil carrots in unsalted water until tender. Drain and put in a buttered casserole. Heat the soup, milk and cheese in a saucepan until blended. Pour over the carrots and bake at 350° for ½ hour covered. Uncover and bake an additional 15 minutes.

\*\*\*\*\*

Lima, 1958: Eighth Grade graduates are John and Judy Tripp, SherryI Keig, Arthur Cox, Jean Mohlis, Joyce Oelberg, LaVerne Bass and Gary Warner.

# VEGETABLES

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## CARROT CASSEROLE

Virginia (Mrs. Ed) Gage

4½ C. carrots  
1 stick butter or oleo  
½ lb. American cheese  
1 onion, chopped  
1½ C. corn flakes

Parboil carrots until tender. Melt butter and grate cheese. Layer portions, cheese, butter and carrots in casserole. Top with corn flakes. Bake at 325° for 1 hour until cheese melts.

## COMPANY CARROTS

Shirley Kleinlein

2 lbs. carrots  
2 T. flour  
¼ C. salad dressing  
4 T. diced onion  
1 C. shredded mild cheese  
2 T. butter  
½ tsp. salt  
Pepper to taste  
1 C. milk  
14 soda crackers, crushed

Wash, peel, slice and cook carrots until tender. Drain and mash, need not be smooth. Mix remaining ingredients, except cracker crumbs and cook as per white sauce until smooth. Stir in carrots. Top with cracker crumbs mixed with 1 to 2 tablespoons butter. Put in 350° oven until cracker crumbs brown.

## CARROT AND RICE PILAF

Joan Smith

1 med. sized carrot  
¾ C. regular long grain rice  
1-13¾ to 14½ oz. can chicken broth  
1 sm. onion  
1 T. margarine

Grate carrot and finely chop onion. In a 2-quart saucepan over medium high heat, in hot margarine or butter, cook carrot and onion, stirring frequently, until vegetables begin to brown. Add rice and cook, stirring, until rice turns golden. Stir in broth; over high heat, bring to boiling. Reduce heat to low; cover and simmer 20 minutes or until rice is tender and liquid is absorbed. Makes 4 servings. Good with chicken.

\*\*\*\*\*

July 17, 1958: A community meeting was held Thursday evening July 10 at 8:00 to discuss spraying the Lima Church basement for insect pests.

# VEGETABLES

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## GOLDEN CARROTS

From Zella Strong's recipe box

10 med. carrots  
½ C. margarine  
¼ tsp. butter flavor

½ C. top milk (this makes this one old! -  
imagine evap. milk would work here,  
or of course, cream)  
1 tsp. sugar (brown)  
Salt and pepper

Cook carrots until tender in salted water, quarter, drain and in saucepan combine the rest of the ingredients. Use heavy pan and keep hot or put in baking dish.

## ZESTY CARROTS

Gladys Henry

1½ lbs. carrots, washed and peeled  
¼ C. water, reserved from cooking  
2 T. onions  
1 T. horseradish  
½ C. mayonnaise  
¼ C. grated blue cheese  
½ tsp. salt  
¼ tsp. pepper

TOPPING:  
1 C. fresh bread crumbs  
¼ C. butter, melted  
1 tsp. paprika

Cook carrots, drain, saving ¼ cup water. Combine water, onion, horseradish, mayonnaise, cheese, salt and pepper. Add carrots. Put into buttered casserole. Combine topping and sprinkle over carrots. Bake at 350° for 20 minutes. Makes 8 servings. VERY GOOD!

## CAULIFLOWER AND BROCCOLI CASSEROLE

Frances Wood

20 oz. pkg. frozen or fresh broccoli  
and cauliflower  
2 eggs, beaten  
1 can cream of celery soup

½ C. milk  
¾ C. mayonnaise  
1 C. shredded Cheddar cheese  
Ritz cracker crumbs

Cook broccoli and cauliflower just until tender. Beat eggs and add cream of celery soup, milk and mayonnaise. Mix with beaters. Stir in shredded cheese. Add to vegetables. Top with cracker crumbs. Bake at 350° for 40 minutes or until bubbly. Let stand 10 minutes before serving.

# VEGETABLES

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## CORN CASSEROLE

Mary Strong

2 can creamed corn  
2 can drained corn (whole kernel)  
½ C. milk  
½ C. shredded cheese

1 pkg. Jiffy cornbread mix  
10 oz. pkg. extra sharp Cheddar cheese,  
cubed to ½" pieces  
1 lg. egg

Mix all together and top with shredded cheese. Bake in 350° oven for at least an hour. When a knife inserted in the center comes out clean, it's done.

## BAKED CORN

Mrs. James Briggs

1 can creamed corn  
1 egg, slightly beaten  
1 T. flour

1 T. sugar  
1 stick margarine  
12 crushed soda crackers

Combine first 4 ingredients in baking dish. Melt margarine and mix with crumbs. Spoon over the top of corn. Bake 1 hour at 350°.

## CORN ALA SOUTHERN

Iola (Feller) Stannard

2 C. corn  
1 C. bread or cracker crumbs  
3 T. chopped green peppers  
½ tsp. salt  
½ tsp. sugar

¼ tsp. paprika  
¼ tsp. celery salt or chopped celery  
1 egg  
⅔ C. milk

Can use left over, fresh or canned corn. Mix the ingredients and pour into buttered baking dish. Bake for 25 minutes in moderate oven.

## CORN AND BROCCOLI CASSEROLE

Cindy Kuhens

1 can cream corn  
1 beaten egg  
1 tsp. instant minced onion  
½ tsp. salt

1 pkg. chopped broccoli  
12 saltine crackers  
2 T. butter  
Pepper

Mix all. Top with 6 coarse cracker crumbs and 2 tablespoons melted butter. Bake at 350° for 35 to 40 minutes.

# VEGETABLES

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## CORN CASSEROLE

Margaret (Solomon) Kephart

- |                                       |                              |
|---------------------------------------|------------------------------|
| 1-17 oz. cream-style corn             | 1 C. Velveeta cheese, cubed  |
| 1-17 oz. whole kernel corn, undrained | 1 C. dry macaroni, any shape |
| ¼ C. margarine or butter              | 2 T. minced onion            |

Mix all ingredients together, pour into a buttered 2-quart casserole. Bake at 325°, uncovered, for 1 hour or until macaroni is tender. Stir mixture a couple of times while it bakes. Makes 6 to 8 servings.

## SCALLOPED CORN

Mildred Feller

- |                    |                      |
|--------------------|----------------------|
| 1 pt. frozen corn  | ½ C. butter          |
| 1 can creamed corn | ¾ C. Velveeta cheese |
| 1½ C. noodles      |                      |

Cook noodles. Combine all ingredient and place in greased casserole. Bake 45 minutes at 325°.

## SCALLOPED CORN

Karyl Davis

- |                         |                              |
|-------------------------|------------------------------|
| 2 cans cream style corn | ½ C. buttered cracker crumbs |
| 1 C. milk               | ¼ C. chopped onion           |
| 1 beaten egg            | ½ tsp. salt                  |
| 1 C. cracker crumbs     |                              |

Beat egg, add milk, corn, onion, salt and 1 cup cracker crumbs. Mix well. Pour in buttered dish. Top with ½ cup buttered crumbs. Bake at 350° until done, at least 20 minutes.

## CORN AND NOODLES

Erna Jean Graf

- |                             |                            |
|-----------------------------|----------------------------|
| 1 egg, slightly beaten      | 2 C. cooked noodles        |
| 1 can cream style corn      | ¾ C. grated Cheddar cheese |
| 1 C. Ritz crackers, crushed | ⅔ C. melted margarine      |

Mix egg, corn, noodles and cheese. Put in a casserole dish. Mix Ritz crackers and margarine and add on top of corn and noodles. Bake at 325° for 30 minutes covered.

# VEGETABLES

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## MULTINATIONAL COUSCOUS AND CHILIES

Barbara Dickinson

1 C. nonfat plain yogurt  
1 T. olive oil  
1 lg. garlic clove, minced  
1 med. Anaheim, chile, chopped and seeded  
1 T. ground cumin  
2 C. vegetable stock  
2 C. dry couscous  
¼ C. sliced black olives  
½ C. frozen petite peas

1 med. onion, chopped  
1 lg. red bell pepper, seeded and chopped  
1 fresh jalapeno pepper, seeded and chopped fine  
1 T. chili powder  
2 T. lime juice  
¼ C. golden raisins, opt.  
1 lg. tomato, peel, seed and chop  
½ C. fresh cilantro sprigs

Heat oil in a 5 to 6-quart pan over medium heat. Add onion, garlic, bell pepper, chile and jalapeno pepper. Cook, stirring occasionally, until onion is golden, about 15 minutes. Stir in cumin, chili powder, stock and lime juice. Bring to a boil over high heat. Add couscous and raisins; stir well. Cover, remove from heat and let stand until liquid is absorbed, about 5 minutes. Stir in thawed peas, tomato and olives. Cover and let stand another 3 minutes, until flavors are blended. Garnish each individual serving with cilantro and a spoonful of yogurt. Makes 8 servings, about 1 cup each.

## BARBECUED GREEN BEANS

Ona (Landis) Lamphier

1 qt. green string beans, drained  
¼ C. brown sugar  
1 onion, diced

¼ C. catsup  
1 T. mustard  
4 or 5 slices of bacon, cut up in sm. pieces

Stir all ingredients together and bake in a 2-quart casserole. Bake at 275° for 1½ hours or less.

## SWEET AND SOUR GREEN BEANS

Ann Marie Dickinson

1-16 oz. can French cut green beans  
¼ C. cider vinegar  
¼ C. brown sugar

¼ C. water  
1 sm. onion, chopped  
Baco bits

Mix and heat through in pan on stove.

# VEGETABLES

## LIMA BEAN CASSEROLE

From Zella Strong's recipe box

- |                           |                  |
|---------------------------|------------------|
| 2 pkgs. frozen lima beans | 1 C. sour cream  |
| Sm. onion, diced          | 2 or 3 T. catsup |
| 2 T. butter               | Salt and pepper  |
| ¼ C. brown sugar          |                  |

Cook beans in salted water. Sauté onion in butter. Add rest and bake in moderate oven until well heated through.

## MUSHROOM STROGANOFF WITH SPINACH

Barbara Dickinson

- |   |   |
|---|---|
| 1 lg. onion, sliced lengthwise                                  | 4 to 5 C. hot cooked brown rice or 4 servings |
| 3 garlic cloves, minced   | of pasta                                      |
| ¼ tsp. ground nutmeg  | 1 T. margarine                                |
| 1 lb. mushrooms, thinly sliced                                  | 1½ tsp. paprika                               |
| ¼ C. plain nonfat yogurt  | 3 T. water                                    |
| 1 T. Worcestershire sauce                                       | 1 C. vegetable stock                          |
| 8 C. spinach or Swiss chard leaves,<br>shredded, lightly packed | 1 C. nonfat sour cream                        |
|   | ¼ to ½ tsp. Tabasco sauce                     |

Heat oil in large deep frying pan. Add onion and garlic; sauté over medium heat until onions begin to soften. Then add paprika and nutmeg and cook, stirring until the onion is soft, not brown. Stir in mushrooms; cook until liquid evaporates, stirring occasionally, and mushrooms are lightly browned, 10 to 15 minutes. Add stock and bring to a boil. Reduce heat to medium and continue to boil gently until liquid is reduced by a third, 5 to 8 minutes. Stir in spinach until wilted; then blend in sour cream, yogurt, Worcestershire and Tabasco sauce. Salt and pepper to taste. Cook until heated through; do not boil. Makes 5 servings, about 1 cup each. Serve over rice or pasta.

## GRILLED ONIONS

Lucy (Whitley) Dawson

For each individual portion, prepare as follows:

- |                     |                          |
|---------------------|--------------------------|
| 1 lg. Vidalia onion | 1 beef bouillon cube     |
| 1 tsp. butter       | Salt and pepper to taste |

Remove skins from onions, wash and core. Place butter, bouillon cube in center and sprinkle with salt and pepper. Wrap each prepared onion in double thickness of heavy duty foil and cook on grill or in 350° oven about 45 minutes.

# VEGETABLES

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## QUICK ONION CASSEROLE

Don Leonhart

5 lg. sweet onions, sliced (use Vidalia or Walla Walla onion - are the best, if not able to find these, chop onions coarsely)  
12 Ritz crackers, crushed

1 lb. brown and serve sausage or ground beef, crumbled and browned  
1-10 $\frac{3}{4}$  oz. can cream of mushroom soup  
 $\frac{1}{2}$  tsp. season salt  
 $\frac{1}{2}$  C. grated Cheddar cheese

Preheat oven to 400°. Place  $\frac{1}{2}$  of onions in 9x13" baking dish that has been coated with non-stick vegetable spray. Layer with crushed crackers, meat, remaining onions, soup, salt and cheese. Bake for 1 hour until golden and serve. Makes 4 to 6 servings. OOH, IT'S SO GOOD!!!

## CHEDDAR BAKED POTATO SLICES

Mildred Feller  
Ethel Maneely

4 med. potatoes, cut in  $\frac{1}{4}$ " slices  
1 can cream of mushroom soup  
 $\frac{1}{2}$  tsp. pepper

1 C. shredded cheese  
 $\frac{1}{2}$  tsp. paprika

In a bowl, combine soup, paprika and pepper. Slice potatoes in  $\frac{1}{4}$ " slices. In greased 2-quart baking dish arrange potatoes in overlapping rows. Sprinkle with cheese. Spoon soup mixture over cheese. Cover with foil. Bake at 375° for 45 minutes. Uncover and bake 10 minutes or until potatoes are fork tender. Serves 6.

## DILLED POTATOES

El Marie Gage

1 T. butter  
1 T. flour  
1 tsp. salt  
 $\frac{1}{4}$  tsp. dried dill  
 $\frac{1}{8}$  tsp. pepper

1 C. milk  
 $\frac{1}{2}$  C. mayonnaise  
2 T. finely chopped onions  
5 med. potatoes, cooked and diced

Melt butter over low heat and stir in next 4 ingredients. Add milk, cook until thick. Add mayonnaise and onions. Fold in potatoes. Serve with sprinkle of paprika.

# VEGETABLES

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## PIZZA POTATOES

Mrs. James Werhan

8 potatoes  
2 med. onions  
1-18 oz. pkg. grated mozzarella cheese  
1-10 oz. can pizza sauce  
1-13 oz. pkg. pepperoni slices

Slice potatoes and onions. Layer potatoes, onions, pepperoni and cheese in a well oiled crock pot. Repeat the layers. Pour sauce over top. Cover and cook on low 5 to 7 hours or on high 4½ hours.

## POTATO CASSEROLE

Lucy (Whitley) Dawson

2 lbs. frozen hash browns  
1 C. finely chopped onion  
1 can cream of chicken soup, undiluted  
1 lb. sour cream  
1 stick margarine, melted  
8 oz. Cheddar cheese, shredded  
1 C. crushed potato chips, reserved for topping

Mix all except potato chips together and pour into 13x9" baking pan. Sprinkle crushed potato chips on top. Bake at 375° for 1 hour, or until nicely browned.

## AU GRATIN SCALLOPED POTATOES

Virginia (Kelly Smith) Mitchell

1 can Cheddar cheese soup  
½ C. milk  
1 T. butter or oleo  
4 C. thinly sliced potatoes  
1 sm. onion, thinly sliced  
Dash of pepper and paprika

Blend soup, milk and pepper. In buttered 1½-quart casserole, arrange alternate layers of potatoes, onions and sauce. Dot with butter. Sprinkle with paprika. Cover and bake at 375° for 1 hour. Uncover and bake 15 minutes more.

\*\*\*\*\*

July 17, 1958: LaVerne Bass 14, cut the forefinger of his left hand off on Monday, June 30. It was sewed back on and seems to be healing.

# VEGETABLES

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## **CHEDDARY SCALLOPED POTATOES**

Kathy (Gage) Popenhagen

2 T. margarine  
1 can Campbell's broccoli cheese soup  
 $\frac{1}{3}$  C. milk  
 $\frac{1}{8}$  tsp. pepper  
4 med. potatoes, cooked and sliced

Stir together margarine, soup, milk and pepper. Heat to boiling. Add potatoes. Reduce heat to low. Cover and simmer 5 minutes, stirring occasionally.

## **EASY SCALLOPED POTATOES**

Margaret (Solomon) Kephart

7 med. potatoes, wash, peel and slice on potato slicer  
1 can cream of chicken soup  
 $\frac{1}{2}$  to  $\frac{3}{4}$  can of milk, soup can  
Dash of garlic powder  
Seasoning salt  
Pepper  
 $\frac{1}{2}$  to  $\frac{3}{4}$  C. shredded Cheddar cheese  
 $\frac{1}{2}$  med. onion, diced

Mix altogether and bake at 375°, covered, for 1 hour. VERY GOOD!

## **ONION ROASTED POTATOES**

Mary Strong

1 env. onion soup mix  
2 lbs. potatoes, cut into lg. cubes  
 $\frac{1}{3}$  C. olive or vegetable oil

Preheat oven to 450°. In a large plastic bag, add all ingredients. Close bag and shake until potatoes are evenly coated. Empty contents into a shallow baking pan and discard the bag. Bake, stirring occasionally, 40 minutes or until potatoes are tender or golden brown. Garnish with parsley.

## **SCALLOPED POTATOES**

Karyl Davis

9 med. potatoes, sliced  
Garlic salt  
Parmesan cheese  
1 soup can measure of milk  
 $\frac{1}{2}$  C. chopped onion  
1 can cream of chicken soup  
1 can cream of celery soup

Alternate layers of potatoes and onions in 8x11" pan. Sprinkle with garlic salt. Combine soups and milk and pour over potatoes. Sprinkle with Parmesan cheese over top and cover with foil. Bake at 350° until done.

# VEGETABLES

## POLKA DOT SCALLOPED POTATOES

Peggy Strong

- |                              |  |
|------------------------------|--|
| ½ C. Cheez Whiz              | ½ tsp. salt                            |
| 1 can cream of mushroom soup | ¼ C. minced green pepper               |
| ¼ C. minced onion            | 2-9 oz. pkgs. crinkle-cut French fries |
| 1 can cream of celery soup   | 1-10 oz. pkg. frozen peas and carrots  |

Put fries in buttered casserole and sprinkle peas and carrots on top. Mix other ingredients. Pour over vegetables. Bake at 450° for 45 minutes.

## CROCK POT POTATOES

Mary Strong

Place the following into a crock pot turned on high:

- |                            |                              |
|----------------------------|------------------------------|
| 1 can cream of celery soup | 1 can cream of mushroom soup |
| 8 oz. sour cream           | 1 C. grated Cheddar cheese   |
| ¼ C. chopped onion         | ¼ C. oleo                    |

Then add a package of frozen hash browns and cook on high another 3 to 4 hours, then turn down for up to 8 hours, but at least 4 hours.

## SIMPLE POTATOES AND ONIONS

Bev Strong

- |            |                      |
|------------|----------------------|
| Potatoes   | 3 T. chopped parsley |
| Onions     | Sprinkle of thyme    |
| 2 C. water | ¼ C. melted butter   |

Peel and cut potatoes and onions into 1" thick slices and rings. Place in roasting pan or dish, add water, sprinkle with parsley and thyme. Bake at 350° for 30 minutes. Remove from oven, douse with melted butter. Cook for another 45 minutes or until potatoes are golden brown and soft.

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August 7, 1958: A community party and wiener roast was held Sunday evening at the Earl Stannard home.

# VEGETABLES

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## THOSE POTATOES

Peggy Strong

3 lbs. potatoes  
1 pkg. longhorn or mild Cheddar  
cheese  
1 can cream of chicken soup  
1 cube butter  
1 pt. sour cream

Boil potatoes. When cool, peel and grate. Grate cheese. Melt butter and add to potatoes and cheese. Add soup and sour cream. Mix well. Put mixture in casserole dish (makes about 2-2½-quart casserole. Top the casserole with anything crunchy such as bread crumbs, crumbled potato chips or corn flake crumbs. Bake at 350° about ½ hour until brown. Extra casserole can be frozen and baked at later date.

## BAKED SWEET POTATOES

Helen Shepard

⅓ C. margarine  
1 C. sugar  
2 beaten eggs  
½ C. milk  
3 C. (24 oz.) mashed sweet potatoes  
1 tsp. vanilla

TOPPING:  
⅓ C. margarine  
1 C. brown sugar  
⅓ C. flour

Cream margarine and sugar. Add eggs and milk. Fold in sweet potatoes and vanilla. Add topping and bake at 350° for 35 to 40 minutes.

\*\*\*\*\*

August, 1958: A rattlesnake measuring four feet and three inches in length and large in proportion with 13 rattles and a button, was killed Thursday afternoon by Jim Davis and his son Alan, as they were on their way to a field. The snake was crossing the road ahead and they ran over it with the tractor, pinning it down with a wheel.

# VEGETABLES

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## SPINACH FINGERS

Krysta Sandstrom

- |  |                              |
|--|------------------------------|
| 4 C. fresh spinach leaves or ½ C. frozen chopped spinach, defrosted and drain (½ of 10 oz. pkg.) | 1 T. margarine, melted       |
| ⅓ C. dried bread crumbs  | Fresh grated Parmesan cheese |
| ¼ C. reg. or lowfat ricotta cheese   | 1 egg                        |
| 1 med. garlic clove, finely minced   | 2 T. Parmesan cheese         |
|  | 6 C. chicken broth           |
|  | 1 tsp. dry sage, crushed     |

1. If using frozen spinach, start at step 3. If using fresh spinach, wash thoroughly. Shake to remove excess water. Transfer spinach to a large, deep saucepan. Cover and cook over low heat until wilted, about 5 minutes.
2. Coarsely chop spinach.
3. Drain and squeeze spinach as dry as possible
4. In a medium size bowl, combine spinach, bread crumbs, ricotta, Parmesan, egg and garlic.
5. Using your hands, form into "fingers" ½x3". Place on platter or wax paper until all are made.
6. Preheat oven to 350°. Grease a 9x12" baking dish with a little margarine.
7. In a medium saucepan, bring broth to a boil.
8. Gently place "fingers" into broth and cook until they float to the top, about 2 minutes.
9. With a slotted spoon remove "fingers" and place in prepared baking dish. "Fingers" can be refrigerated or frozen at this point.
10. Drizzle melted margarine over "fingers" and sprinkle with sage.
11. Bake for 10 to 15 minutes. Sprinkle with Parmesan cheese. Serve at room temperature or cold. Yields 15 fingers. Great way to get kids to eat some veggies!

## FETTUCINE WITH STIR-FRIED VEGETABLES

Kay Puffett

- |   |                                       |
|---|---------------------------------------|
| 4 oz. uncooked fettucine or other pasta | ½ C. diagonally sliced carrots        |
| 1½ tsp. cornstarch                      | ½ tsp. dried thyme                    |
| ¾ C. chicken broth, can use cubes       | 1 C. broccoli flowerets               |
|   | 1 red bell pepper, cut into ¼" strips |

Cook fettucine or pasta according to package directions. Combine cornstarch and ½ cup of the broth and set aside. Put a little cooking oil in large skillet and heat. Add carrots and stir-fry 1 minute. Add remaining chicken broth and thyme. Cover and cook 1 to 2 minutes. Add bell pepper and broccoli. Cook and stir 2 to 3 minutes. Pour cornstarch mixture over vegetables. Cook and stir until thickened. Pour over fettucini.

# VEGETABLES

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## FIRE AND ICE TOMATOES

Mary (Gage) Reed

6 lg. ripe tomatoes	½ tsp. salt
Red onion	4½ tsp. sugar
1 lg. green pepper	⅛ tsp. red pepper
¾ C. vinegar	⅛ tsp. black pepper
1½ tsp. celery salt	¼ C. cold water
1½ tsp. mustard seed	

Place in bowl tomatoes, cut in wedges. Add red onions sliced in rings. Cut pepper in strips and add. Mix remaining ingredients in saucepan and bring to a boil and boil furiously 1 minute. While still hot, pour over vegetables; cool.

OPTIONAL: Add 1 peeled and sliced cucumber just before serving.

## FRIED GREEN TOMATOES

In Memory of Amy Buckmaster

Slice green tomatoes ¼" thick. Dip in mixture of beaten eggs and 3 tablespoons milk. Roll in flour, fry in butter or margarine until golden brown on both sides. Sprinkle with salt or sugar as you prefer.

## TOMATO PATTIES

In Memory of Dorothy Dickinson

2 C. canned tomatoes	1 sq. pkg. saltine crackers
1 egg	Salt and pepper
3 T. flour	1 sm. onion, chopped
¼ C. milk	

Mix together. Spoon into frying pan into patty shapes. Brown on both sides.

## FAVORITE VEGGIE DISH

Sue Stearns

2-16 oz. pkgs. of mixed frozen vegetables, par cooked	1 can cream of chicken soup, undiluted
1 can or cream of celery soup, undiluted	1 lg. jar of Cheez Whiz
	½ C. Minute rice, uncooked

Combine all of above ingredients in greased casserole. Sprinkle bread crumbs on top. Bake 1 hour at 350°.

# VEGETABLES

## FIRE AND ICE TOMATOES

- 8 lg. ripe tomatoes  
 Red onion  
 1 lg. green pepper  
 1/2 C. vinegar  
 1/2 tsp. celery salt  
 1 1/2 tsp. mustard seed  
 1/2 cup oil  
 1/2 cup water  
 1/2 cup black pepper  
 1/2 cup red pepper  
 1/2 cup onion  
 1/2 cup salt  
 1/2 cup oil

Place tomatoes on a platter. Add onion slices to rings. Cut paper to fit. Add red onion to rings. Add onion and ring to a bowl and roll (to make).  
 Roll. While still hot, pour over vegetable. Cook.  
 OPTIONAL: Add 1 peeled and sliced cucumber just before serving.

## FRIED GREEN TOMATOES

- 2 1/2 cups green tomatoes  
 1/2 cup oil  
 1/2 cup flour  
 1/2 cup milk  
 1/2 cup onion, chopped  
 1/2 cup salt  
 1/2 cup vinegar  
 1/2 cup red pepper  
 1/2 cup black pepper  
 1/2 cup onion  
 1/2 cup salt  
 1/2 cup oil

Wash and slice green tomatoes. Dip in mixture of beaten eggs and 2 tablespoons milk. Roll in flour. Fry in hot oil. Drain on paper. Sprinkle with salt. Eat right off your plate.

## TOMATO PATTIES

- 2 1/2 cups green tomatoes  
 1/2 cup oil  
 1/2 cup flour  
 1/2 cup milk  
 1/2 cup onion, chopped  
 1/2 cup salt  
 1/2 cup vinegar  
 1/2 cup red pepper  
 1/2 cup black pepper  
 1/2 cup onion  
 1/2 cup salt  
 1/2 cup oil

Mix together. Spoon into frypan into patties shape. Brown on both sides.

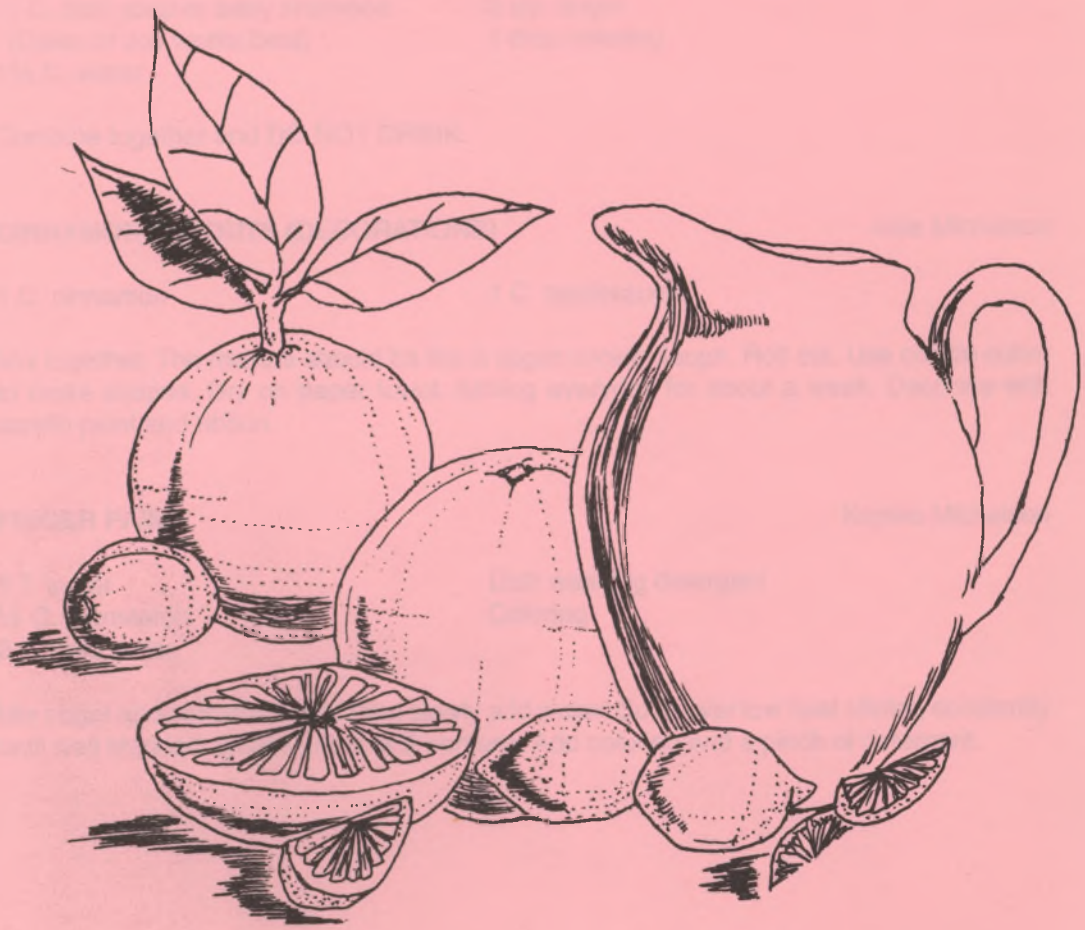
## FAVORITE VEGGIE DISH

- 2-16 oz. pkg. of mixed frozen vegetables  
 1 can cream of chicken soup, undrained  
 1/2 cup oil  
 1/2 cup flour  
 1/2 cup milk  
 1/2 cup onion, chopped  
 1/2 cup salt  
 1/2 cup vinegar  
 1/2 cup red pepper  
 1/2 cup black pepper  
 1/2 cup onion  
 1/2 cup salt  
 1/2 cup oil

Combine all of above ingredients in greased casserole. Bake 1 hour at 350°.



# Miscellaneous





# MISCELLANEOUS

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## AN IRISH RECIPE

Manetta Keefer

4 cups Love  
2 cups Loyalty

3 cups Friendship

Take Love and Loyalty and mix thoroughly with Faith; blend with Tenderness, Kindness and Understanding. Add Hope, sprinkle with Laughter, and bake with Sunshine. Serve generous helping daily to family, friends and all you meet.

## KIDS BUBBLES

Craig Michelson

$\frac{1}{3}$  C. dish soap or baby shampoo  
(Dawn or Joy works best)  
 $1\frac{1}{4}$  C. water

2 tsp. sugar  
1 drop coloring

Combine together and DO NOT DRINK.

## CINNAMON CUTOUTS (DECORATIONS)

Julie Michelson

1 C. cinnamon

1 C. applesauce

Mix together. The mixture should be like a sugar cookie dough. Roll out. Use cookie cutter to make shapes. Dry on paper towel, turning everyday for about a week. Decorate with acrylic paint and ribbon.

## FINGER PAINT

Kaylee Michelson

3 T. sugar  
 $\frac{1}{2}$  C. cornstarch  
2 C. cold water

Dish washing detergent  
Coloring

Mix sugar and cornstarch and then slowly add water. Cook over low heat stirring constantly until well blended. Divide into 4 or 5 portions. Add coloring and a pinch of detergent.

# MISCELLANEOUS

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## 'JOEY PROOF' PLAY DOUGH

Jeanne Stannard

Pour 1 cup of boiling water over these ingredients:

2½ C. flour

3 T. corn oil

½ C. salt

1 T. powdered alum

Mix well. Store in covered container. Keep indefinitely. Not sticky. Food coloring can be worked in. This recipe is one that my sister-in-law, Lu Ellen, gave me when my daughters were young. I have made many batches over the years. I hope you will give it a try.

## HOUSEHOLD HINTS

Manetta Keefer

**SILVERWARE CLEANER:** Use large pan. Lay silver on aluminum foil, add ⅓ cup salt and 3 tablespoons soda. Cover with water and bring to boil. Let set for ½ hour. Remove and wash in soapy water. Dry. Looks like new.

Salt and grapefruit shine copper.

### PLANT FOOD:

1 gal. lukewarm water

1 tsp. salt petre

1 T. baking powder

½ tsp. ammonia

1 tsp. Epsom salts

Dissolve all in water and use every 6 to 8 weeks.

If your knees start shaking, kneel on them.

Happiness is contagious, spread it around.

You are often sorry for saying a harsh word. But you will never regret saying a kind one.

# Canning

# Freezing





# CANNING & FREEZING

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## GOOD FROZEN GREEN BEANS

Patricia Jones Baumler

Wash, stem, cut green beans as for a meal. Put in saucepan, cover with water and cook until  $\frac{1}{2}$  done. Turn off heat and let cool in pan. When cool, put beans and liquid in freezer bags or containers and freeze. When ready to use, only partially thaw and continue cooking in same liquid until done. Given to me by Lottie Stepp.

## AUNT ETHEL'S CATSUP RECIPE

Bernice Bonjour

1 qt. tomatoes	1 chopped onion
$\frac{3}{4}$ C. sugar	$\frac{1}{2}$ C. vinegar
1 tsp. salt	$\frac{1}{2}$ tsp. red pepper

Combine and boil 30 minutes. Add 1 tablespoon cornstarch and cook until thickened.

## GRAPE JUICE

Sara Seedorff

1 heaping C. of grapes, washed and stemmed	$\frac{1}{4}$ C. sugar
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Put grapes and sugar into quart jar and fill with boiling water. Process 20 minutes. Start in hot water.

## GRAPE JAM

Karen Michelson

6 C. juice and pulp	$7\frac{1}{2}$ C. sugar
1 box Sure Jell	

Cook juice, pulp and Sure Jell until boiling. Add at once sugar. Bring to a full boil and cook 1 minute. Put into warm jars and seal.

# CANNING & FREEZING

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## STRAWBERRY FREEZER JAM

Ona (Landis) Lamphier

1 qt. fresh strawberries, equals 4 C.      2 T. lemon juice, I use ReaLemon  
1 qt. sugar

Boil strawberries and lemon juice 2 minutes. Then add sugar and boil 6 minutes. Stir occasionally. Leave set for 24 hours and stir. Put in containers and freeze.

## MOCK RASPBERRY JAM

In Memory of Dorothy Dickinson

2 C. finely chopped green tomatoes      1-3 oz. pkg. raspberry jello  
1½ C. sugar

Combine tomatoes and sugar and boil 10 minutes. Add jello, boil 2 minutes, then pour in jar and refrigerate or seal.

## ZUCCHINI JAM

Maxine (Fauser) Koehler

6 C. shredded zucchini      ¼ C. water  
5 C. sugar      2 pkgs. apricot jello  
#2 can crushed pineapple

Put zucchini and water in large kettle. Put lid on and simmer for 10 to 12 minutes. Drain off excess water. Add sugar, jello and drained pineapple. Then bring back to a boil and dissolve sugar. Put in jars and let set 24 hours to set and refrigerate. Freezes well too. I usually freeze mine.

## APPLE JELLY

Frances Davis

4 lbs. apples      ½ tsp. salt  
4 C. water      1 T. lemon juice  
3 C. sugar

Remove stems and quarter apples, not necessary to peel. Cook until tender. Put through strainer. Place in heavy saucepan with water, sugar, salt and lemon juice. Cover and cook over medium heat 10 to 12 minutes.

# CANNING & FREEZING

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## JELLO JELLY

In Memory of Hazel Jones

3 C. sugar  
3 C. diced rhubarb

1 T. water

Cook until done, watch closely so it doesn't stick. When rhubarb is tender, add 1 box strawberry jello. Boil 1 minute and pour into jelly jars.

## MOCK ORANGE MARMALADE

Ann Marie Dickinson

6 C. peeled, shredded zucchini  
6 C. sugar  
½ C. lemon juice, bottled

1 C. crushed pineapple  
2-3 oz. pkgs. orange jello

Cook zucchini slowly until transparent. Stir frequently to prevent sticking. Add sugar and lemon juice. Stir until sugar is dissolved. Add pineapple; boil 6 minutes. Remove from heat and add jello. Stir until dissolved. While hot, seal in jars or refrigerate. Can be stored in freezer also.

## MINCEMEAT

Georgie (Kuhens) Leonhart

3½ lbs. of beef, cook and grind  
3½ lbs. apples, grind  
3½ lbs. sugar  
1½ lbs. raisin, grind  
Juice and rind of 2 lemons, grated  
½ tsp. vinegar

1 T. cinnamon  
1 T. cloves  
1 T. nutmeg  
Some suet, if you like  
1 C. brandy, if you like

Mix all ingredients together. Cook on low heat to boiling stage. If mixture seems too thick, add beef broth or apple juice. I freeze after cooking.

NOTE: This recipe was handed down from my Grandma Fennell to my Mother, Agnes Kuhens.

\*\*\*\*\*

August 5, 1965: Prizes awarded at the Lima School reunion to people having attended the Lima School were: Peter Harthan, Chandler, Ariz., coming the greatest distance; Albert Oelberg, the oldest man; Nancy Dickinson, the youngest girl; and Dennis Stannard, the youngest boy.

# CANNING & FREEZING

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## SWEET PICKLED BEETS

Shirley (Popenhagen) Kleinlein

Peel cooked beets and slice thickly into bowl or jar. Alternate with sliced onions. For 8 to 9 beets, medium size, heat together  $\frac{1}{2}$  cup each of sugar, water and vinegar. Add 1 teaspoon mixed pickling spice and 1 teaspoon salt or salt to taste. Simmer about 5 minutes. Strain over sliced beets and onions. Let marinate several hours or overnight. Store in refrigerator.

## BEST EVER SWEET CUCUMBER PICKLES

In Memory of Hazel Gernand

Fill 2-quart jars with whole cucumbers. Cover with brine made of  $\frac{1}{2}$  cup canning salt dissolved in a little cold water and  $\frac{1}{2}$  cup of vinegar. Finish filling jar with cold water. Seal. When ready to use drain off brine and cover with boiling water, change next day and repeat. SYRUP: 8 cups sugar, 5 cups vinegar and 1 tablespoon pickling spice or dill. Bring to a boil and pour over drained pickles. Reheat and pour over 2 more days.

## CRISP CUCUMBERS

Nancy (Dickinson) Hughes

4 qts. sliced med. size cucumbers	5 C. sugar
6 onions, sliced thin	1 $\frac{1}{4}$ tsp. turmeric
2 bell peppers, opt	1 $\frac{1}{2}$ tsp. celery seed
3 cloves garlic	2 tsp. mustard seed
$\frac{1}{3}$ C. coarse canning salt	3 C. cider vinegar

Slice all vegetable thin. Add salt. Cover with crushed ice and let stand overnight or 3 hours. Drain well. In a large pot add the rest of ingredients. Add vegetables and mix together. Bring to a boil. Put in hot, sterilized jars. Place hot sterile lids and seal. Makes 8 pints. These pickles really are crisp and delicious.

## CRISP SUMMER PICKLES

Patricia (Jones) Baumler

1 $\frac{1}{2}$ C. cider vinegar	$\frac{3}{4}$ tsp. celery seed
1 $\frac{1}{2}$ C. sugar	$\frac{1}{2}$ tsp. garlic salt
1 $\frac{1}{2}$ C. cold water	$\frac{1}{2}$ tsp. onion salt
1 $\frac{1}{2}$ T. minced onion	$\frac{1}{2}$ tsp. celery salt
$\frac{3}{4}$ tsp. salt	4 med. cucumbers

Place all ingredients but cucumbers in a 2-quart jar. Shake until sugar dissolves. Slice unpeeled cucumbers  $\frac{1}{4}$ " thick into jar and refrigerate. Keeps well for several weeks.

# CANNING & FREEZING

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## SWEET SOUR DILL PICKLES

Ona (Landis) Lamphier

¾ C. sugar	1 C. vinegar, white
1 C. water	1 T. salt

Dissolve in a pan. (Don't heat). Pack small onion and 1 head of dill in jar, and pour solution over pickles in the jar, cut in any shape you wish to. I quarter mine lengthwise. Seal and put into cold packer and just bring to a boil. Put water up to lids. Take out and tighten lids, when cold take off rims or next day. Four times makes 5 quarts.

## 14 DAY CHUNK PICKLES

In Memory of Elizabeth Dickinson

Approximately 75 med. cucumbers	Alum
Canning salt	Sugar
Cider vinegar	Celery seed
Stick cinnamon	

Wash and cut cucumbers into chunks, about 2 gallons worth. Put in a stone jar with 1 cup salt; cover with water. Let stand 1 week, stirring and skimming each day, very important. On the 8th day drain well. Cover with boiling water and let stand 24 hours. On the 9th day drain again and add 1 tablespoon alum to cukes. Cover with boiling water and let stand 24 hours. On the 10th day repeat day 8. On the 11th day drain well. In large pot, bring to a boil 5 pints vinegar, 6 cups sugar, ½ ounce celery seed and 1 stick cinnamon. Pour over cukes. On the 12th, 13th and 14th days drain, add 1 cup sugar each day, reheat to boiling and pour over cukes. Can on the 14th day.

## PICKLES

Ruby Ostrander

2 qts. cucumbers	2 T. salt
2 C. vinegar	Alum size of a walnut
1 C. water	2 c. sugar
1½ T. mixed spices	

Wash and cut cucumbers in chunks. Combine all but sugar. Put cucumbers in jars, pour vinegar mixture over and seal. To use, drain, wash, add 2 cups sugar and let stand to make own juice.

# CANNING & FREEZING

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## CRYSTAL PICKLES

Sara Seedorf

25 med.-size cucumbers	½ T. ground cloves
1 T. alum	1 qt. vinegar
2 sticks cinnamon	2 qts. sugar
¼ tsp. mace.	

Put the cucumbers in a brine that will float an egg. Leave 2 weeks. Drain and wash. Use 1 tablespoon alum in enough water to cover. Let stand 1 day. Wash and drain. Use 2 sticks cinnamon. ¼ teaspoon mace and ½ tablespoon cloves in 1 quart vinegar and 2 quarts sugar. Bring to a boil. Pour over cucumbers, which have been cut into slices. Repeat 3 mornings. Then put cucumbers into jars. Bring syrup to a boil, pour over cucumbers, and seal. Add green food coloring if desired.

## FREEZER PICKLES

Peggy Strong

7 C. unpeeled, sliced cucumbers	2 C. white sugar
1 med. onion, sliced	1 C. cider vinegar
2 T. canning salt	1 tsp. celery seed

Cover cucumber, onion and salt with water. Allow to stand overnight in cool place. Drain well and pack in freezer containers, allowing 1" at top. Mix sugar, vinegar and celery seed thoroughly, but do not cook. Pour mixture over cucumbers, cover and freeze. They will be ready to use in a couple of weeks, and will keep all winter. Do try these pickles. Delicious!!

## LIME PICKLES

In Memory of Mabel King

Seven pounds large cucumbers cut in ½" chunks. Soak in a solution of 2 cups lime to 2 gallons of water 24 hours. Rinse well and cover with clear water. Soak 3 hours. Drain and cover with:

2 qts. vinegar	1 tsp. whole cloves
9 C. sugar	1 tsp. pickling spices
1 tsp. celery seed	1 T. salt

Let pickles in this mixture stand overnight. In morning, put on stove and simmer for 35 minutes. Seal hot.

# CANNING & FREEZING

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## TURMERIC PICKLES

Iola (Feller) Stannard

12 or more lg. cucumbers, sliced  
6 onions, sliced  
¼ to ½ C. salt

SYRUP:  
2 C. vinegar  
2 C. sugar  
2 tsp. celery seed  
2 tsp. mustard seed, white  
1 tsp. ginger  
1 tsp. turmeric  
½ tsp. pepper

Slice cucumbers and onions. Add salt. Cold water to cover. Let stand 1 hour or more. Drain. Cook briefly in syrup and can.

## WATERMELON PICKLES

In Memory of Elizabeth Dickinson

Rind from 1 lg. watermelon  
4 T. salt to 1 qt. water  
6 to 8 stick cinnamon

6 C. sugar  
4 C. cider vinegar  
4 tsp. whole cloves

Peel and remove pink part of rind. Cut into cubes or slender sticks and soak overnight in salt water. Drain, cover with fresh water and cook until tender.

SYRUP: Mix sugar and vinegar. Tie spices in a cloth bag and cook with melon in syrup until melon is clear. Add green food coloring as desired. For the next 3 mornings drain syrup, reheat and pour over melon. On the 4th morning heat and seal in sterilized jars.

## PICKLE RELISH

Darlene (Anfinson) Pugh

8 to 10 C. lg. cucumbers, peeled,  
seeds removed and ground up  
3 or 4 lg. onions, ground  
1 lg. bunch of celery, ground  
½ to ¾ C. green peppers, ground (2)  
½ C. salt  
6 C. water

BOIL:  
4 C. vinegar  
5 C. sugar  
1 tsp. celery seed  
2 tsp. mustard seed  
1 tsp. turmeric

Mix veggies and add salt and water. Let stand overnight. Drain 1 hour in the morning. BOIL: In the morning, bring vinegar, sugar, celery seed, turmeric and mustard seed to a boil. Mix vinegar mixture with vegetable mixture. Boil 10 minutes. Pack boiling hot in jars and seal.

# CANNING & FREEZING

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## END OF THE GARDEN RELISH

Judy Buckmaster

- |                                   |                            |
|-----------------------------------|----------------------------|
| 4 C. ground onion                 | 12 green peppers, ground   |
| 4 C. ground cabbage (1 med. head) | 6 sweet red pepper, ground |
| 4 C. ground green tomato (10 lg.) | ½ C. salt                  |

Grind the vegetables and sprinkle with the salt. Let stand 2 to 3 hours. Drain and rinse well and drain well again. Mix the following syrup: 6 cups white sugar, 2 tablespoons mustard seed, 1 tablespoons celery seed, 1½ teaspoons turmeric, 4 cups vinegar, 2 cups water. Combine all ingredients and pour over vegetable mixture. Heat slowly to a boil and simmer for 1 hour. Pour in sterilized jars and seal.

## TOMATO PRESERVES

In Memory of Elizabeth Dickinson

- |                      |                    |
|----------------------|--------------------|
| 3 C. yellow tomatoes | 1 whole lemon      |
| 2 C. sugar           | 1 pkg. lemon jello |

Peel and chop tomatoes. Boil tomatoes and sugar for 10 minutes. Slice lemon very thinly, rind and all. Add lemon and lemon jello to tomatoes. Boil another 10 minutes. Seal in jars while hot.

## TOMATO SOUP

Malinda Jellings

- |                   |                   |
|-------------------|-------------------|
| 1 peck tomatoes   | 14 T. flour       |
| 7 onions, chopped | 12 T. sugar       |
| 21 whole cloves   | 8 T. salt         |
| 14 T. butter      | ½ tsp. red pepper |

Boil together tomatoes, onions and cloves. Run through a sieve. Mix flour, sugar, salt and pepper together. Stir into tomato pulp, add butter and boil until thick.

NOTE: This was a favorite recipe from my Grandmother, Olivine Cousin's cookbook.

\*\*\*\*\*

August 4, 1966: Marion Oelberg will teach Special Education classes this year at Valley Community School in Elgin. She has taught several years in Wadena.

# CANNING & FREEZING

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## TOMATO SOUP

From Zella Strong's recipe box  
(As written)

32 cups tomato juice

2 green peppers

2 large onions

Cook until soft and put thru sieve and measure.

To the 32 cups juice add

1 t. chili powder

½ t. red or cayenne pepper

2½ c. sugar

½ c. salt

Put on to heat make a mix of

2 cups flour and 1 cup butter (work with fork)

then add tomato juice, a little at a time keeping smooth until thin enough to pour. Add to boiling juice slowly, stirring constantly until thick. Simmer a few minutes pour into hot jars and process 30 minutes in hot water bath.

For rich soup add 2 cups milk to 1 qt. soup. Use as is for hamburgers spare ribs, spaghetti or chili.

\*\*\*\*\*

August, 1974: Lima School potluck dinner was held Aug. 11. The oldest guest was Merl Durfey, the youngest was Yvonne Minton, coming the farthest distance was Mr. and Mrs. Eugene Abbott.





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MISCELLANEOUS

CANNING & FREEZING





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