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# From the Kitchens Of...

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1/3 C. milk  
 2 C. chopped Rhubarb  
 salt  
 1/2 cup dry sugar, add  
 rhubarb mix slightly  
 Topping  
 2/3 cup



also see  
for name  
Dues  
Foster

1 cup mashed p  
1 cup butter

RECEIVED  
JUN 19 1914  
CH. J. J. J.  
PROPERTY OF UNIVERSITY OF MICHIGAN

54

Mr. and Mrs. J. A. Soderquist

request the pleasure of your company  
at the marriage of their daughter

Hulda Albertina

to

Mr. Otto Peterson

at their home, on Wednesday afternoon, June

the twenty-second, one thousand nine

hundred and four, at half

past two o'clock, Alpha, Wisconsin.

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# *From The Kitchens Of...*

A compilation of recipes, pictures and  
memories collected by  
the descendants of  
Otto and Hulda Peterson



*Praise God  
from whom  
all blessings flow.  
Praise him all  
creatures here below.  
Praise him above  
Ye heavenly host.  
Praise Father,  
Son  
and Holy Ghost.  
Amen*

*It only seems fitting to begin this book with the words that began each family celebration. This book was started in 1994, with a request for those recipes which were family traditions. We've expanded to include newly discovered treats from new family members. We've collected from many sources and our thanks to all who contributed. We have given credit to those who provided recipes and memories where possible, but many were sent by more than one person, and some parted company with the authors in the "Cut and Paste" process. If we missed you by name, you are no less appreciated, Please accept our thanks. I hope you enjoy the end result.*

*Becky Menk, Tribe of Maurice*



Otto's Kids  
At Uncle Don's Cabin  
Wood Lake  
1957 or 1958  
Delroy, Annie, Maurice, Othelia, Rudy  
Parnell, LaVone, Irene



*1 cup mashed  
Rice #*

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*friendship is  
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*lets go for  
with water  
Dinner  
9:00*

*94*

REGISTRATION	CONFERENCE	DEPT.	NAME	ROOM	STATUS
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*DEPT. OF AGRICULTURE*

*54*

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## *LaVone's Egg Coffee*

Put 1 teaspoon of coffee for each cup desired plus a little more (1 teaspoon per cup plus one for the pot, according to Grandma Peterson) into a container. Add one egg white and mix it thoroughly with the coffee. After the water has come to a boil, add the coffee/egg mixture to the pot and watch it closely so that it doesn't boil over. Turn down the heat, let the grounds settle, and enjoy good Swedish egg coffee!



Nancy, Irvin, LaVone  
Grandpa Sandberg,  
and Agnes

## *Mulled Cider*

1 gallon apple cider  
¼ cup brown sugar  
4 cinnamon sticks  
1½ tsp whole cloves  
1 sliced lemon

Slowly bring to boil. Simmer 20 minutes.  
Cool to drinkable temperature before serving.



## *Cappuccino Ice*

- 1½ cup strong brewed coffee
- ½ cup sweetened condensed milk
- ½ cup heavy cream
- ½ tsp vanilla

Combine coffee & condensed milk, add cream and vanilla and mix thoroughly. Freeze. Serve by scraping into dish and serve with spoon.

## *Russian Tea*

- 2 cups Tang
- 2 cups sugar
- 2 pkg Wylers lemonade mix
- 2/3 cup instant tea
- 2 tsp ground cloves
- 2 tsp cinnamon

Combine. Mix with hot water to desired strength.

## *Crab Dip*

- 8 oz. cream cheese
- ½ tsp. dry mustard
- 1 T. milk
- ¼ tsp. Salt
- Dash of cayenne pepper
- 1 6 oz. can white crab meat
- 2 T. chives or green onions, chopped
- 2 T. finely chopped almonds

Beat cheese until fluffy. Mix mustard and milk and add to cheese. Add remaining ingredients and mix well. Chill.

## *Three Fruit Punch*

1 can (6 oz) frozen lemonade  
1 can (8 oz) crushed pineapple  
1 pkg (10 oz) frozen strawberries  
3 quarts ginger ale  
Crushed Ice

Combine 3 fruits in blender. Run on high speed until completely smooth. Combine with ginger ale at serving time. Pour over crushed ice. Keep fruit mix cold if made in advance

## *Instant Hot Chocolate*

8 qt carnation instant milk  
8 oz instant creamer  
1 cup powdered sugar  
20 oz Nestle Quik (4-1/3 cups)

Mix together. Use 1/3 cup to a cup of boiling water.

## *Dill Dip*

1 cup sour cream  
1 cup mayonnaise  
1 T. Accent  
1 T. sugar  
1 T. garlic salt  
1 T. dill weed  
1 T. parsley flakes.

Combine and chill. Serve with fresh raw vegetables, or is also good as a sandwich spread!

## *Holiday Cheese Ball*

- 16 oz. cream cheese
- 1 jar Old English Sharp Cheddar Cheese spread.  
(Not smoked or onion)
- 4 oz. crumbled bleu cheese
- 8 oz. grated sharp cheddar cheese
- 3 T. minced onion with juice
- 2 T. chopped fresh parsley
- 1 T. Worcestershire sauce
- Pecans or walnuts, finely crushed

Blend ingredients with beater or spoon. Shape into 2 large, or 3 small balls. Form with wet hands or wax paper. Roll in crushed nuts. (Or you can roll it in more chopped parsley)  
These freeze well. If desired, may use 8 oz. of Kraft Lo-Cal in place of 8 oz. of cream cheese to lower calorie content.

## *Shrimp Dip*

- 1 - 6 oz. can tiny shrimp
- 6 oz. cream cheese
- 1/2 cup mayonnaise
- 1 tsp. Catsup
- 1/2 tsp. prepared mustard
- 1 T. dried onion
- 1/2 tsp. soy sauce
- 1/4 tsp. garlic powder
- 3/4 cup chopped celery
- 3/4 tsp. Worcestershire sauce

Chop shrimp. Add rest of ingredients. Mix with mixer until of dipping consistency. Refrigerate 2 hours or more.

## *Cheesy Chili Dip*

1 can (15 oz) chili with no beans  
1 pkg (8 oz.) cream cheese  
2 tsp chili powder  
1 cup shredded Monterey jack cheese  
1 garlic clove pressed  
2 roma tomatoes, chopped  
2 green onions, sliced  
½ cup pitted ripe olives, sliced  
Sour cream

Heat oven to 350°. Combine chili, cream cheese and chili powder. Add cheese and garlic mix well. Spread in baking dish or pie plate. Bake 20 minutes or until hot. Remove from oven and sprinkle with tomatoes, green onions, and olives. Garnish with sour cream. Serve with tortilla chips



Agnes, Irene, Parnell, Verone, Annie, Othelia, Lavone  
A Soderquist Uncle? & Hulda  
At the Sandberg Cabin 1949 or 50

## *Holiday Appetizer*

8 oz. softened cream cheese  
2 T. milk  
¾ cup snipped dried beef  
2 T. instant minced onion  
2 T. green pepper, finely chopped  
1 cup sour cream  
1/8 tsp. pepper  
¼ cup chopped walnuts

Blend cheese and milk. Stir in beef, onion, green pepper, and pepper. Spoon into 8-inch pie plate lined with foil. Sprinkle nuts on top. Bake fifteen min. at 350 degrees. Serve with crackers. Can be made ahead, refrigerated and put in oven when needed.

## *Bacon & Water Chestnuts*

1 lb bacon, cut in thirds  
3 cans water chestnuts  
Sauce:  
¾ cup catsup  
1/3 cup brown sugar  
1/3 cup white sugar  
2 T. white vinegar

Wrap bacon around water chestnuts. Fix with toothpick. Bake at 350 degrees for 30 min. Drain.

Mix catsup, brown sugar, white sugar, and vinegar. Bring to boil and pour over bacon and water chestnuts. Bake another 30 min.

## *Creamy Crab Cheesecake*

1 cup crushed butter flavor crackers (about 25 "Club" brand)  
3 T butter or margarine melted  
2 pkgs (8 oz) cream cheese softened  
¾ cup sour cream (divided)  
3 eggs  
2 tsp grated onion  
1 tsp lemon juice  
¼ teaspoon seafood seasoning  
2 drops hot pepper sauce  
1/8 teaspoon pepper  
1 cup crabmeat, drained, flaked, and cartilage removed.

Additional seafood seasoning (optional)

Combine crumbs and butter. Press into the bottom of a 9 inch springform pan. Bake at 350° for 10 minutes. Cool on wire rack. Reduce oven temperature to 325°.

In mixing bowl, beat cream cheese and ¼ cup sour cream until smooth. Add eggs, beat on low just until combined. Add onion, lemon juice, seafood seasoning, pepper sauce, and pepper. Beat just until blended. Fold in crabmeat. Pour over crust. Bake 35 to 40 minutes or until center is almost set.

Cool on wire rack for 10 minutes. Carefully run a knife around edges of pan to loosen. Cool 1 hour longer. Spread remaining sour cream over top. Refrigerate overnight. Remove sides of pan. Let stand at room temperature for 30 minutes before serving. Sprinkle with additional seafood seasoning if desired. Yields 20-24 appetizer servings

*(Very Rich! I spread cocktail sauce on the top and serve as a spread with crackers. Feeds a small army! )*

## *Joyce's Chex Mix*

1 box Bugles  
2 lbs mixed nuts  
12 oz mini shredded wheat  
8 oz rice chex  
Pretzel sticks  
2 cups salad oil  
½ cup melted butter  
2 T worchestershire sauce  
1 T garlic powder  
1 T seasoned salt  
2 T soy sauce

*We add cheerios, rice  
corn and wheat chex,  
and about anything else  
that crunches..... Becky*

Combine cereals, nuts and snacks in roaster. Combine rest of ingredients, pour over contents of roaster and bake at 200° for at least 2 hours stirring every 15 minutes.

## *Layered Oriental Appetizer*

1½ cups chopped cooked chicken  
1 cup shredded carrot  
½ cup chopped unsalted peanuts  
4 T sliced green onion  
4 T soy sauce  
½ t ginger  
1-2 cloves garlic  
8 oz pkg cream cheese  
1 T milk  
1 bottle sweet and sour sauce ( I use Kraft)

In medium bowl, mix chicken, carrots, peanuts, onions, soy sauce, ginger, and garlic. Mix well. Cover and refrigerate several hours to blend flavors. To serve: Combine cream cheese and milk in bowl and beat until fluffy. Spread over serving plate. Spoon chicken mixture evenly over cream cheese. Drizzle with sweet and sour sauce. Serve with crackers.

1 cup mashed p  
1 cup butter

# Soups & Salads



77  
1/2 cup  
1/4 cup  
1/2 c.  
2 eggs  
1/3 c.  
2 c.  
butter  
1 egg  
1/2 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
4 T. butter  
1/2 c. nuts (chopped)  
mix flour sugar, etc.  
at 100 degrees

1 cup milk  
2 eggs  
1/2 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
4 T. butter  
1/2 c. nuts (chopped)  
mix flour sugar, etc.  
at 100 degrees

10  
16  
18  
TOTAL  
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Topping  
2/3 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
4 T. butter  
1/2 c. nuts (chopped)  
mix flour sugar, etc.  
at 100 degrees

1 cup milk  
2 eggs  
1/2 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
4 T. butter  
1/2 c. nuts (chopped)  
mix flour sugar, etc.  
at 100 degrees

10  
16  
18  
TOTAL  
THE FRONT OF THIS TICKET





## *Annie's Potato Salad*

cooked sliced potatoes  
hardboiled eggs, sliced and diced  
chopped celery  
green onions sliced  
mayonnaise  
Prepared mustard  
Sugar (about a Tablespoon)  
salt & pepper (to taste)

1 T brine from "bread & butter" type pickles

Combine potatoes, eggs, celery, and green onions in large bowl. In small bowl mix mayonnaise and mustard and brine. Add about sugar and salt & pepper. Toss lightly with the potatoes etc and chill for several hours.

*I watched Annie make this many times, and was astonished the first time I saw her put in "Pickle Juice". I think she went light on the mustard, I remember it as being a quite sweet salad! Becky*

## *Irene's Cranberry Salad*

1 pkg cherry jello  
1 cup hot water  
1 cup pineapple juice  
1 cup raw cranberries  
1 cup ground apples unpeeled  
1 cup sugar.

Mix jello, hot water and pineapple juice. Chill until it starts to harden.

Grind cranberries, add apples, and sugar. Mix into partially set jello. Add nuts, celery or grapes. Chill until fully set.

Good at Thanksgiving and Christmas      *Bev Sandburg*

## Broccoli Salad

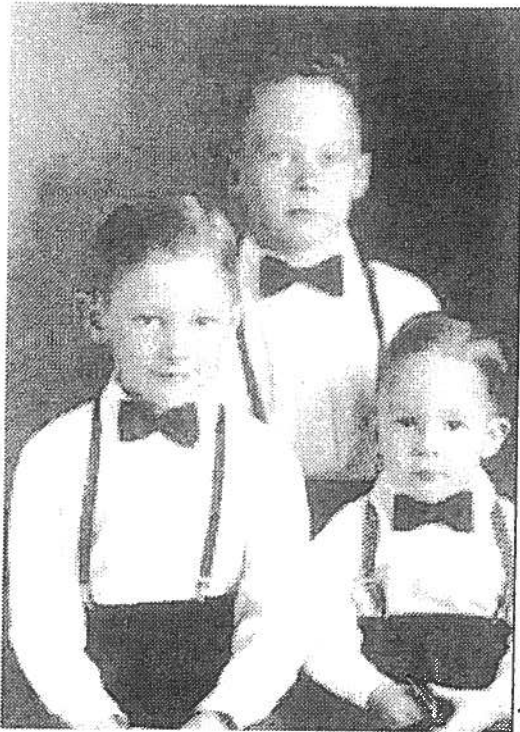
1 small onion, sliced thin  
1 c. sunflower nuts, (dry  
roasted is best)  
1 c. golden raisins  
12 strips of bacon, fried crisp  
and crumbled

Dressing:  
1 c. of mayonnaise  
½ c. sugar  
2T apple cider vinegar  
Combine broccoli and onion at  
least 4 hours ahead of time.

Then Add all remaining ingredients at serving time. It is also okay to add the dressing prior to serving. This salad is excellent the next day after all the flavors have a chance to mix together.

Gordon, Gary & Grant

*Kathy Peterson, Tribe of Rudy*



*In the year of 1935 or '36 I had the job of looking after a child younger than myself, his name was Gordon Peterson. Rudy and Katie spent some time back in Wisconsin that summer and Gordon was less than a year old. I actually remember sitting in a straight back rocker, in the summer kitchen, trying to put him to sleep to stop his crying. I remember him as a baby with blonde hair. In those days we had a child's swing, we called it a jumper, made to hang in a doorway. There was a spring at the*

*top and if you got just the right distance off the floor the child would discover he could push himself up and if he got a rhythm going he could jump at least 2 feet up and down. Gordon was exceptionally good at this. We have so many laws protecting ourselves that I expect K-Mart wouldn't dare sell them in this day. (They actually did look a bit dangerous.)*

*Maurice*

## *Bean Salad*

- 1 can baby green lima beans
- 1 can red kidney beans
- 1 can cut green beans
- 1 can cut yellow beans
- 1 can tiny whole carrots
- 1 large onion diced
- 1½ cup sugar
- 1½ cup vinegar

Rinse and drain vegetables well. Bring sugar & vinegar to a boil, pour over vegetables. Cool, place in covered container. Let stand in refrigerator overnight. Before serving drain off some juice to put back on any leftover salad.

*Annie's files*

## *Carol Ahlquist's Raspberry Jello*

- 2 small pkgs or 1 large pkg raspberry jello
- 2 cups hot water
- 2 boxes frozen red raspberries (about 10 oz. each box)
- 1 cup apple sauce
- ½ cup chopped walnuts
- Topping*
- 8-oz. cream cheese , softened
- ½ cup powdered sugar
- ¼ tsp baking powder
- 1-2 T milk

Pour hot water over jello powder and stir until dissolved. Stir in the other ingredients and place in refrigerator until set. Mix cream cheese, powdered sugar, baking powder and milk. Beat until smooth and spread on set jello. Sprinkle crushed nuts on top.

*Connie, Tribe of Parn*

## *Janda's Goulash Soup*

- 1 onion, softball size.
- 1 T. caraway seed (or to taste)
- 2 cups beef bouillon.
- 1 T. paprika (more or less)
- 1 tsp. vinegar
- 4 oz. tomato sauce.
- 6 to 8 medium potatoes, peeled and cubed.
- 2 to 3# chuck or blade roast, trimmed of fat and cubed.

Slice onion. Simmer in broth with vinegar and seasonings. Add potatoes. Brown meat and add to broth. Salt & pepper to taste. Simmer 1 hour or until onion dissolves. Serve with hard rolls.

*Anne, Tribe of Maurice*

## *Wild Rice Soup*

(a.k.a. "Cholesterol? What cholesterol? Sodium? What sodium?")

- 1/2 cup cooked wild rice.
- 1/2 lb bacon, cooked, crisp and crumbled.
- 1 can cream of potato soup.
- 1 can cream of chicken soup.
- 1 can (13 oz) evaporated milk,
- 1 cup milk.
- 1 cup American Cheese, diced or grated.

Combine ingredients and simmer for about 8 min. Use low to moderate heat and stir frequently as it will burn easily.

A cup or more of cooked rice makes the soup more filling. I like to use a cup or more of the wild rice. I add the cheese after the liquids become heated as it melts better and I add the bacon last so it remains crisp. To reheat, add a little more milk.

## *Old-Fashioned Cucumber Salad*

*I can still smell "summer at Aunt Annie's" - cucumbers in vinegar and sugar. Man. I salivate just thinking about it* Anne

2 or 3 medium cucumbers

1 T salt

$\frac{3}{4}$  cup white vinegar

2 T sugar

$\frac{1}{4}$  tsp pepper

Wash cucumbers, pat dry and score with tines of fork. (Or peel)

Cut cukes into thin slices (About 4 Cups)

Place slices in deep bowl, sprinkling every few layers with salt.

Cover with plate and weight down with heavy object. Let stand 2 hours at room temperature.

Drain cucumbers thoroughly and press out remaining liquid. Stir together vinegar sugar and pepper. Pour over slices.

Cover and refrigerate at least 4 hours. Drain before serving.

## *Basil*

## *Tomatoes*

2 large tomatoes,  
sliced or diced (about  
2 cups)

1 tsp. dried basil

1 tsp. chopped garlic

$\frac{1}{2}$  tsp. salt (optional)

$\frac{1}{8}$  tsp. pepper.



Becky & Sue

Mix ingredients and let sit at room temperature at least 1 hour. Serve plain or on a lettuce leaf. A little olive oil drizzled over it is good too.

## *Pasta Salad*

1 lb. Rototini pasta

1 c. red cabbage

1 c. broccoli

¼ c. chopped pepper

¼ c. chopped onion

¼ to ½ c. green pepper

Mix and toss with the oil and vinegar dressing below:

### *OIL & VINEGAR DRESSING*

½ cup vinegar

1 cup oil

1/8-tsp cayenne pepper

1/8 tsp. garlic salt

1/8 tsp. celery salt

Pinch of white pepper (optional).

Combine ingredients; cover tightly, and Shake! Shake! Shake!

*Jo Olin ("Aunt Jo" to Tribe of Maurice)*

## *Easy Taco Soup*

1 lb. hamburger

1 onion chopped

½ package taco seasoning

1 can corn (shoepeg is good)

1 can kidney beans, drained & rinsed

1 can tomatoes

1 can tomato sauce

corn chips

shredded cheese

sour cream

green onions, sliced

Brown hamburger and onion. Add taco seasoning, corn, beans, tomatoes and tomato sauce. Heat through.

Put chips in bowl, ladle soup over top. Garnish with shredded cheese sour cream & green onions.

## *Cabbage Salad Dressing*

*(from the kitchen of Lois Fernstrom – we used to eat this “chopped up salad” with Dana and Janet Olson and Renee Jensen after we’d all spent the afternoon sitting in wash tubs in Simon and Lois’ back yard. Dana had his own tub. The girls had to share.)*

1 T. (heaping) butter

1 T. flour

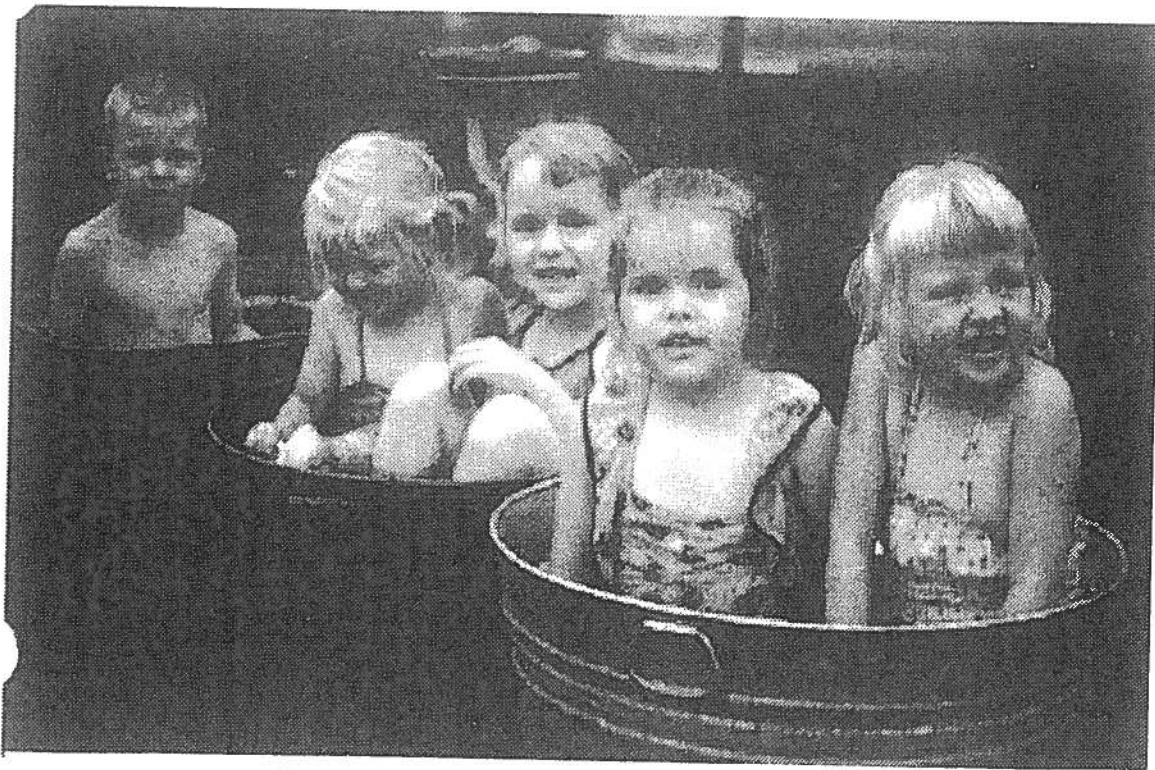
1 cup water

½ c. vinegar

½ c sugar

1 egg

Cook butter and flour to make a roux. (roux – as in roux, roux, roux your tub. Or Dana may roux, roux, roux the day he sees the pictures!). Let cool. Add slowly, the water, vinegar, sugar, egg and a dash of salt. Whip together and cook until thickened.



Dana, Janet, Anne, Becky, Debbie Wedin



## *Byerly's Wild Rice Soup*

2 T butter  
1 T minced onion  
¼ cup flour  
4 cups chicken broth  
2 cups cooked wild rice  
½ tsp salt  
1/3 cup chopped ham  
1/3 cup finely chopped carrots  
3 T slivered almonds  
1 cup half & half  
2 T dry sherry (optional)  
Minced parsley or chives

Melt butter in saucepan: sauté onion until tender. Blend in flour: gradually add broth. Cook stirring constantly until mixture thickens slightly. Stir in ham, carrots, almonds, rice and salt. Simmer about 5 minutes. Blend in half & half and sherry heat to serving temperature. Garnish with minced parsley or chives.



Maurice & Nancy  
1949

## *Frozen Cabbage Salad*

1 medium head of cabbage, shredded  
1 green pepper, cut fine  
1 carrot, shredded  
1 tsp salt

Mix, let sit 1 hour. Squeeze out liquid.

Combine in saucepan;

1 cup cider vinegar  
2 cups sugar  
1 tsp celery seed

Bring to a boil, boil for 1 minute. Let stand until completely cold.  
Pour over shredded vegetables. Put in plastic bags for freezing.  
Thaw as needed.

## *Potato Salad*

4 to 6 potatoes cooked, cooled & diced  
4 hard cooked eggs, chopped  
1 T onion finely chopped  
1 cup radishes sliced  
1 cup Miracle Whip salad dressing  
2 T milk  
1 T prepared mustard  
1 tsp Salt  
¼ tsp pepper

Combine potatoes, eggs, and chopped onion in a mixing bowl.  
In another bowl, mix salad dressing, mustard, milk salt and pepper. ( I add a little more onion too) stir together and pour over other ingredients. Toss. Chill before serving.

*It's really best the next day. All amounts are changeable.. Make it to your taste.. More onion, less mustard skip the radishes whatever!*

## *Dried Bean Soup*

1 lb dried beans (Great Northern)  
1 gallon cold water (or 1 qt water & 3 qts chicken broth)  
Hambone and scraps  
2 medium sized yellow onions, peeled & coarsely chopped  
3 carrots peeled and diced  
2 stalks celery chopped  
2 cloves garlic, peeled & crushed  
1 T oil  
2 tsp salt (approx)  
¼ tsp pepper  
2 T minced parsley

Soak beans in 1 quart water overnight. Drain, measure soaking water and add water to total 3 quarts. Place beans and water in soup kettle. Add everything except salt pepper and Parsley. Cover and simmer 1½ hours or until soft. Remove ham bone. Puree half of soup in blender, return to kettle and heat until hot & bubbly. Add salt and pepper to taste. Sprinkle with parsley and serve.



Peter, Nancy(?), Judy J., Bev, Lavern, Phyllis,



Annie, Fred, Delroy, Verone, Irvin, Agnes, Vern, Irene

## *Chili for 400*

*Trust me — it isn't the Wisconsin Version!*

60 lbs ground beef	16 T chili powder
60 onions	6 jars of crushed garlic
60 green peppers	14 lbs of green chillies --
88 lbs can tomatoes	chopped
104 lbs of beans,	4 cups cumin seed crushed
(kidney, chili, pinto)	beef boullion cubes
50 lbs of tomato sauce	14 tablespoons oregano
14 T cayenne pepper	14 tablespoons cinnamon

Brown burger & onions -- Drain. Divide evenly in cookers, Add garlic & green peppers. Divide canned goods between cookers. Check on liquid -- add water if necessary. Divide bouillon cubes Add spices last (ONLY ONE PERSON, or you scorch tongues)  
*This is the recipe used at the Cub scout Chili Feed.. It Is Hot!*  
*Adjust accordingly.*

*Becky, Tribe of Maurice*

## *Creamy Gelatin Salad*

- 1 #2 can crushed pineapple
- ½ c sugar
- Juice of 1 lemon.
- 2 envelopes plain gelatin
- ½ cup cold water
- 1 cup boiling water
- 1 cup whipping cream, whipped
- 1 cup grated American cheese,
- 1 cup miracle whip salad dressing,
- ½ small onion grated,
- ½ cup celery grated,
- 2 T green pepper grated

Boil pineapple, sugar, and lemon juice slowly for 5 minutes. Soak gelatin in cold water for 5 minutes. Add boiling water and combine the mixtures. Cool. When gelatin begins to set fold in the whipped cream, cheese, salad dressing, onion green pepper and celery. Chill until set.

*Joyce, Tribe of Maurice*

## *Whipped Jello*

- 2 small pkgs jello (red)
- 2 cups hot water
- 1 small pkg instant vanilla pudding \*
- 1 ½ cups milk \* *\*optional ingredients*
- 1 pint of cream (whipped) *(I don't use)*
- 16 graham crackers squares, crushed
- Crushed pineapple (small can) \*

Dissolve jello in hot water (You can use pineapple juice for some of the liquid, I don't) When the jello starts to set, whip until it fluffs up. Let it set. Repeat.\* Mix 1 1/2 cups milk and pudding together Fold in whipped cream, pudding, graham crackers and pineapple. Keep in refrigerator.

*Note: This has always been a favorite at our family birthday parties. My nieces and nephews always request that I bring it.*

*Kathy - Delroy's Tribe*

STATIONERY  
 20 Ct 1997  
 918  
 474-0800  
 1000 W. PLYMOUTH ST.

1 cup mashed p  
 1 cup butter

# Breads

1 cup milk  
 1 cup sugar  
 1/4 cup soda

1/4 cup sugar

1/4 cup soda

1 1/2 cups

1/4 cup

1/4 cup

1/4 cup

1/2 c.

2 eggs

1/3 c.

2 c.

butter

salt

egg

rhubarb

my sugar



DEPT.  
 JUNE 21 1997  
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 1000 W. PLYMOUTH ST.

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1000 SHIRAZ

## Toppings

2/3 c. flour

1/2 c. brown sugar

1 tsp. cinnamon

1/4 c. butter

1/2 c. nuts (chopped)

1/2 c. flour

1/2 c. sugar

1/2 c. butter

1/2 c. nuts

1/2 c. flour

1/2 c. sugar

1/2 c. butter

Handwritten notes, likely recipe variations or instructions, written in cursive and slanted across the page.

TOTAL

THE FRONT OF THIS TICKET



*Otto's Offspring All your talk of typing classes at Grantsburg - I will put mine to use. (I took typing there the year after the original High School burned in a little trailer in back of where the school was). When I was a kid I wanted my Grandma (Irene) to write some stories of when she was little. (I was a very big "Little House" fan). One Christmas I gave her one of those blank books to write it in. Unfortunately she didn't do a lot but I do have "Chapter 1" and thought you all might enjoy it.....*

Well Joy, - so you want me to write something about myself when I was a girl. Where should I begin? You know, I'm pretty old now. At Christmas time I will be seventy years old. I'm sure that to you that seems really ancient - but - you know - I don't really feel too much different from that little girl in the early nineteen hundreds. I was born December 15, 1909 in the farm house where my mother and father and two older sisters and one older brother lived. It was the day of my grandmother's funeral (my dad's mother) - a snowy windy winter day. My mother had been to the funeral and I arrived shortly after she came home. My grandfather (dad's father) had passed away about two years before, so now my mother and father were alone in this home with their four children - Annie 3 1/2, Othelia 2 1/2, Rudolph 1 1/2 and Irene (me, the baby). I'm sure my mother had her hands full. It was the custom at that time for families to have "hired girls" and "hired men" to help with the housework and chores. During my early years we always had them in our home. My mother helped with the outside chores, too. I think she liked to get out fo the house for a while each day. I'm not sure how far back I can remember. When I was one and a half years old my family made a trip to Canada by train to see my mother's folks. They used to live in the Wood River area so my mother grew up here but after she married her whole family moved to Canada. So we really had no close relatives near by. How I envied other boys and girls who had grandmas, grandpas, aunts, and uncles and we had none. When we went to Canada by train we rode for a long time on the train to Lethbridge, Canada. Trains were so slow then. We were very tired of riding, so when we stopped to change trains we four children were allowed to run in an empty box car to relieve some of our energy. It seems to me I can remember running back and



forth and enjoying it so much. Perhaps I do remember but perhaps it seems so real because I have been told about it so many times. I also have a faint memory of a little sister, Amy, who was born a couple of years after I arrived. She cried and cried all the time. It seemed as if either my mother or the hired girl, Elvie, were always carrying her back and forth between the stove and the telephone in our big country kitchen or rocking her in the big armchair by the stove. ( I can still see the old wicker rocking chair.) At last she was taken to a doctor who confirmed my mother's fears - Amy was blind. I can still remember my mother putting a light in front of Amy's eyes and moving it to see if Amy's eyes would follow it. Amy was taken to the Mounds Hospital in St. Paul to have cataracts removed from her eyes. The doctors were not as efficient then as now and Amy received too much ether so little Amy went to heaven when she was only three months old. They say that I cared for a little doll just like my mother cared for Amy. When mother paced the floor with her - I was right behind with my little doll. So I really was the family baby for three and one half years."

*Grandma died after writing that much but there is a note in the book I made the day after she died. I remembered how my brother, Peter and I used to spend Friday nights often with Grandma in her trailer house. We slept on the floor in the living room and she would fix us a fancy breakfast in the morning. She had told us how Roger had been a bit of a trouble maker and sometimes he included her. She said he got in trouble for losing some borrowed tools once and that he had gotten her to help him drown a cat once - I can't imagine my Grandma doing that!*

*Joy (tribe of Irene, clan of LaVerne)*

*JOY - I too remember stories of your Grandma Irene getting into minor troubles with her brother but it was Rudy rather than Roger.*

*Maurice*

## *LaVone's Butterhorn Rolls*

1 cake yeast  
1 cup lukewarm water  
1 cup milk  
6 T sugar  
1½ tsp salt  
6 T shortening  
1 egg  
6 cups sifted white flour (about)

Soften yeast in lukewarm water. Scald milk—add sugar salt and shortening. When lukewarm add 1 cup flour and beat thoroughly. Add egg and yeast, and beat well. Add enough additional flour to make soft dough. Turn out onto board and knead until smooth and satiny. (About 10 minutes)

Place in greased bowl, cover and let rise in warm place until doubled in bulk. Knead down, cover and let rise about 15 minutes. Separate into 2 balls. Roll each into circular shape about ½ inch thick. Cut into pie shaped pieces. Brush with melted butter and roll up beginning at the wide end.

Curve into crescent shapes on greased baking sheets. Let rise until double in bulk. Bake in a moderately hot (400°-425°) for 15 to 20 minutes. Yield: 3½ to 4 dozen small rolls.

## *Rich's Cornbread Mix*

1 ¼ cup bread flour (Definitely not all purpose!)  
¼ cup sugar  
¾ cup yellow cornmeal  
2 tsp. baking powder  
½ tsp. salt

Mix: 1 cup skim milk  
¼ cup corn oil  
1 beaten egg  
splash of vanilla

Mix together until dry ingredients are moistened. Pour onto greased 9 x 9 pan. Bake @ 400 degrees for 20-25 minutes.

Definitely don't overbake.

*Rich Meyer, Tribe of Delroy*

## *Grandma's Swedish Rye Bread*

1 pkg dry yeast	1/3 cup lard or butter
1/2 cup warm water	2 tsp salt
Pinch sugar	2 cups boiling water
2 cups rye flour	6-6½ cups white flour
¾ cup light molasses	

Proof yeast— add pinch of sugar. In large bowl combine rye flour, molasses, lard or butter and salt. Add boiling water and blend well. Cool until lukewarm. Beat in yeast add additional flour 1 cup at a time, beating well after each addition. Cover with damp towel. Rest 10 minutes. Turn out, knead until smooth and satiny. Add more flour only if necessary. Place dough in greased bowl. cover with dampened towel. Let rise 1½ to 2 hours, or until double in bulk. Punch down. Let rise again for 30 minutes. Shape into 3 flat loaves with greased hands. Place one on grease cookie sheet. Cover let rise 20-30 minutes. Just before going in the oven, brush tops with 1 egg beaten with 1 tablespoon cold water. Bake at 350° for 30-40 minutes until it sounds hollow.



Hulda & Daughters

## *Foundation Sweet Dough*

*This recipe is from a Home-maker's meeting held at our house near Wood River, when Ruth Olson demonstrated bread baking. Probably in mid 1950s. - Aggie*



Othelia & Victor

2 pkgs. yeast.  
1 T. sugar  
1 cup warm water (110° to 115°)  
1 cup scalded milk  
6 T. shortening  
½ cup sugar  
1 tsp. salt  
3 eggs, beaten  
7 cups flour

Dissolve yeast and sugar in water. Add to milk, shortening, sugar, salt, and 2 cups of flour to make a batter. Add yeast and beaten eggs; beat well. Add remaining flour, or enough to make soft dough. Knead lightly and place in greased bowl. Cover and set in warm place, free from drafts. Let rise until doubled, about 2 hours. When light, punch down and shape according to directions for tea ring, cinnamon rolls, etc.

*When I think of Christmas, I always remember Auntie Teela making Swedish Tea Rings for each family, with maraschino cherry flowers in the white icing.*

## *Parn's Banana Bread*

1/2 cup shortening  
1 cup sugar  
1/2 tsp. salt.  
2 eggs beaten  
2 cups sifted flour  
1 tsp. soda  
3 bananas, mashed  
1/2 cup chopped nuts

Cream shortening, salt and sugar. Add eggs. Stir in flour and soda. Add bananas and mix well. Add chopped nuts.

Bake in slow oven (300 degrees) 40 minutes or longer, until toothpick comes out clean.

Note-- I have used this a lot but works best in 3 small pans as it doesn't take as long to bake. Otherwise makes one regular size loaf. I have found it takes quite a bit longer to bake usually, or the middle isn't done. The toothpick test works good. *Bev*

## *Parn's Date Bread*

1 cup boiling water  
1 cup chopped dates  
1 tsp. soda.

Add water to dates & soda set aside. Mix together:

1 tsp. butter  
1 cup sugar  
1 egg  
Pinch of salt

Add the date mixture, 1 1/2 cups flour, 1 tsp. Vanilla and 1/2 cup chopped walnuts

Bake in slow oven (325) one hour or so until done (toothpick)

*Bev, Tribe of Irene*

## *Othelia's Sour Cream Twists*

3½ cups flour  
1 teaspoon salt  
1 cup shortening (preferably butter)  
1 cake compressed yeast  
2 egg yolks + 1 whole egg  
1 cup sour cream  
Vanilla  
2 cups sugar\*\* (Not in Othelia's)

We're adapting this one. Othelia's recipe is simply a list of ingredients. The method is from a very similar recipe, with almost the same ingredients.

Sift flour and salt. Cut in margarine, leaving lumps. Add yeast (which has been dissolved in ¼c. lukewarm water), sour cream, well-beaten eggs and vanilla. Mix well.

Chill in refrigerator at least 2 hours or overnight. (Note: Other than this, the dough does not have a rising period.) Divide dough in half. Sprinkle board with half cup sugar; round up dough. Roll in a rectangle about 8 x 16 inches. Fold ends to center overlapping them. Sprinkle generously with sugar. Roll again to same size, and repeat third time. Roll ¼ inch thick, cut in strips ¼ inches. Repeat with second half of dough. Twist ends in opposite directions. Place in form of a horseshoe on well-greased baking sheet. Bake in moderate oven at 375 ° until brown. Yields 5 dozen twists.

John, Rodney & Jim Tyberg  
Kitchen of the Homestead



## *Swedish Pancakes*

*Thin pancakes, the size of a frying pan around  
"I have a recipe for Swedish Pancakes that my mother-in-law,  
Mickey Peterson, wife of Gordon Peterson, son of Rudy Peterson,  
always made for use on special days and on holidays with Swed-  
ish potato sausage. Now remember Mickey never really meas-  
ured anything, but here it goes:*

7 eggs  
1 tsp salt  
1/2 tsp baking powder  
2 tsp. melted butter  
1 1/2 cups of sifted flour  
milk

Mix together eggs, salt, baking powder, butter and flour. Add enough milk until the mixture has the consistency of heavy cream. Cook in a frying pan with a small amount of butter. Turn once-- fill with jelly, berries, butter and syrup, peanut butter and jelly, and roll. They are best right from the pan. *Kathy Peterson*

## *Judy Johnson's Swedish Pastry*

1/2 cup butter  
2 T water

Cut flour and butter together and add water. Spread pastry on cookie sheet.

### **Filling**

1 cup water  
1/2 cup butter  
1 cup flour  
3 eggs  
1 tsp almond extract

Boil butter and water to hard boil. Add flour all at once. Beat until smooth. Add eggs one at a time. Add flavoring. Spread on pastry . Bake at 350 degrees for 45 minutes. Drizzle butter frosting on top (almond flavored). Add slivered almonds *Connie*

## *Swedish Pancakes* (Tunn Pannkaka )

*The Swedish Pancake recipe from Mom (Irene) follows. LaVerne says she told him she took it out of the newspaper. Recipes evolve it seems, but this is what I have:*

3 eggs  
1 cup sweet milk  
1/2 tsp salt  
2 T melted butter  
1 T sugar  
3/4 cup flour  
1/2 tsp baking powder  
1/2 cup milk. Bake on

Beat eggs well. Add milk. To this add salt, butter, sugar and flour-sifted with baking powder. Stir into smooth batter. Add the 1/2 cup milk. Bake on greased, medium heat griddle, in large thin cake

*Nancy*

## *Auntie Teela's Hard Tack*

### **Mix together:**

3 cups white flour  
1 cup whole wheat flour

### **Mix together**

1 1/2 cup buttermilk  
6 Tbsp. Sugar  
6 Tbsp. melted butter  
1 tsp. salt  
1 tsp. soda

Beat very well

Mix two parts together very well. Roll out immediately, (very thin, the thinner the better) Cut with a pastry wheel or pizza cutter in diamond shapes. Bake about 5 minutes (or until lightly browned) in a 425 degree oven on an ungreased cookie sheet. I loved this recipe of Auntie Teela's . Rich really thinks it's great. Don't be surprised if the dough is kind of rubbery and doesn't seem to want to be rolled out. Remember to put flour on the counter before rolling out.

*Kathy, Delroy's Tribe*



## *Irene's Buns*

2 cakes of yeast  
1 cup lukewarm water  
1 T sugar  
1 cup milk  
6 T shortening  
1/2 cup sugar  
1 tsp salt.  
2 cups flour  
3 beaten eggs  
5 cups flour.

Dissolve yeast in water to which sugar has been added.

Heat milk to scalding point (skin on top). Dissolve shortening in the milk. When melted and cooled to lukewarm, add sugar and salt. Then add flour and mix well. Add eggs and the yeast mixture. When thoroughly mixed sift in flour. (Don't do it all at once and sometimes don't need to use it all, depends on feel etc.)

Put on floured board and knead. Then put in greased bowl and let rise till double in size. Form into biscuits (or ring or cinnamon or caramel rolls) and let rise until nearly double. Bake in 350° oven till a golden brown (25-30 min) Rub top lightly with butter and cool on racks.

*One specific memory I  
have of the Sandberg  
farm is that of going with  
Uncle Verne out to the  
milk house and skimming  
the cream from the top  
of the milk. Didn't Auntie  
Irene keep it in a special  
jar in the refrigerator?*

*Anne*

Irene & Verne Sandburg

## Annie's Oatmeal Bread

1 cake compressed yeast	2 cups oatmeal
$\frac{3}{4}$ cup sugar	2 tsp salt
$\frac{1}{2}$ cup warm water	2 heaping T lard
2 cups hot water	$5\frac{1}{2}$ cups flour
$\frac{1}{3}$ cup molasses	

Dissolve yeast in warm water. Pour hot water over sugar, molasses, salt, lard and oatmeal. Cool. Add yeast mixture and mix in flour to desired stiffness.

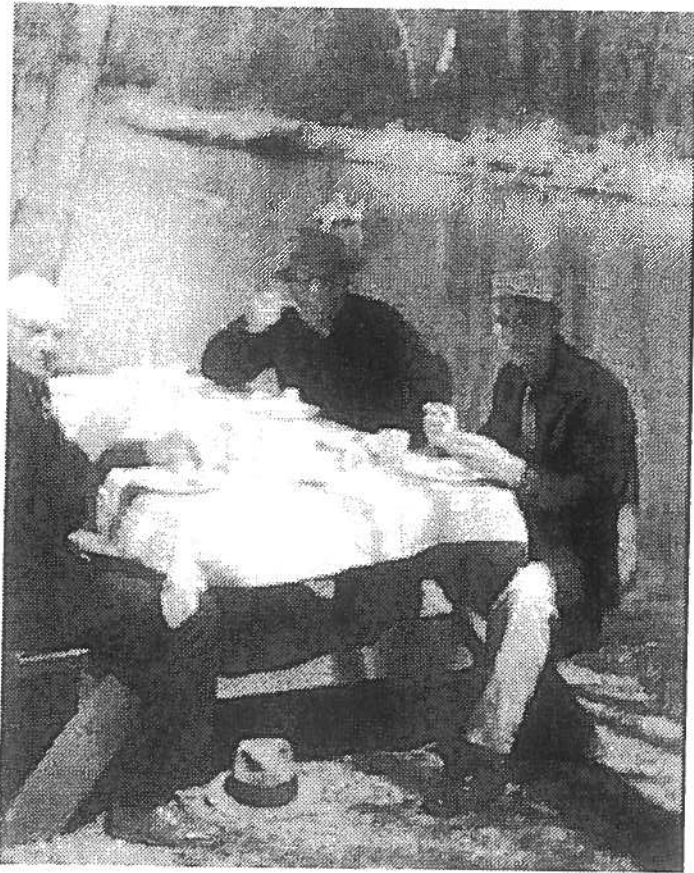
*Again this recipe is long on ingredients and short on directions. I think Annie's recipe makes 2 loaves Another batter bread recipe continues with the following directions:*

Scrape batter from sides of bowl. Cover with cloth and allow to rise in warm place until dough doubles in bulk. (About 30 minutes) Stir down batter by beating 25 strokes. Spread batter evenly in greased loaf pan. (9 x 5 x 3) Batter will be sticky. Smooth loaf top by flouring hand and patting into shape. Let rise again in warm place until batter is 1 " from top of pan (about 40 minutes) do not allow to over-rise.

Bake at 375° for 45 to 50 minutes, bread is done if has hollow sound when tapped. Remove from pan immediately. Cool on wire rack. Brush top with shortening. Cool before cutting.

Annie  
&  
Fred  
Nelson





Grandpa Sandburg,  
Vern, and Fred  
at a Family Picnic  
Late '50's

Remember the  
Crayfish?

## *Joyce's Pumpkin Bread*

Cream: 1½ cup sugar  
¼ cup brown sugar  
½ cup oil.

Beat. 2 cups flour  
½ tsp baking powder  
½ tsp salt  
1 tsp soda  
½ tsp EACH cinnamon, nutmeg, cloves, allspice.

Add to egg mixture. Add zest of one orange, ¼ cup orange juice, ½ cup chopped walnuts, ½ cup raisins. Stir until blended. Pour into 2 loaf pans Bake at 350° for 55—60 minutes Cool in pans 10-15 minutes. Remove and finish cooling on rack.

## *Swedish Rye Bread*

2 cups milk, scalded  
3 T. sugar  
1 T. salt  
2 T. shortening  
6 T. molasses (light)  
2 T. corn syrup  
2 pkg. yeast dissolved in  $\frac{1}{4}$  cup water (110° to 115°).  
 $\frac{3}{4}$  cup rye flour  
7 to 8 cups white flour

Add sugar, salt, shortening, molasses and syrup to hot milk. Stir to dissolve. Add yeast mix. Add rye flour. Mix. Add 4 to 6 cups white flour. Stir to mix. Pour out on floured board and knead in remaining flour a bit at a time. Knead for ten minutes after flour is absorbed. Place in greased bowl. Set in warm place and let rise until double. Punch down and let rest for 5 to 10 min. Divide dough into 3 equal parts. Shape loaves. Place in well-greased bread pans. Let rise. Bake 25 to 30 minutes at 375 degs. Remove from pan. Brush top and sides with butter for soft crusts.

## *Betsy Tyberg Beer's Carmel Rolls*

2 loaves frozen white bread dough  
 $\frac{1}{2}$  cup butter (or margarine),  
1 cup brown sugar.  
1 large box vanilla pudding (NOT instant)  
2 T milk  
cinnamon to taste

Thaw Bread but do not allow to raise. Break first loaf into pieces into the bottom of 9 x 13 pan. Melt butter with brown sugar. Mix in pudding mix, milk, and cinnamon. Pour over the bread in the pan. Break second loaf over the top. Let rise 2  $\frac{1}{2}$ - 3 hours. Bake 30 minutes at 350 degrees. Cool slightly (only seconds), cut around the edges with a knife, turn upside down onto a cookie sheet or jelly roll pan.

*Connie, Tribe of Parnell*

## Rye Bread

1/2 cup water	2 T molasses
2 pkgs. yeast (2 envelopes)	4 T brown sugar
1 tsp sugar	4 cups rye flour
2 cups milk-scalded	8 cups white flour
2 cups water	1 tsp salt
1/2 cup shortening	

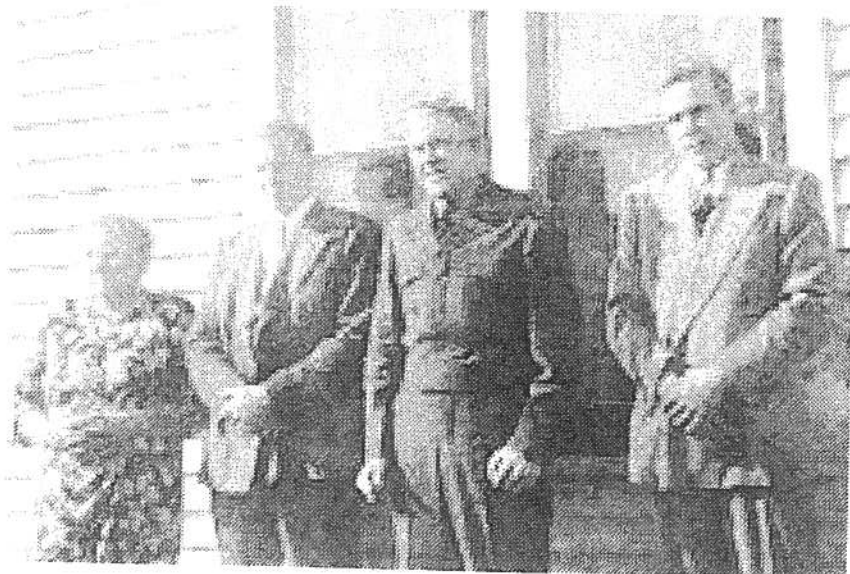
Heat 1/2 cup of water and place in small bowl when warm to touch. Put yeast and sugar in water and set aside. Scald 2 cups of milk (take off heat when thin skin forms on milk-do not boil). Add shortening. When melted, add the molasses and brown sugar. Pour milk and yeast mixtures and water into large mixing bowl. Slowly add the flour, mixing first part with wire whisk until too firm to use whisk. add salt along with flour. Pour out dough onto floured cutting board and sprinkle small amount flour on top of dough. Let dough rest while you wash mixing bowl and grease it well with shortening. Then knead the dough, adding small amount flour as needed. When well mixed, return dough to bowl. When dough is double in size, punch down and again let rise to double. Place dough carefully on floured board and cut into 3 large or 4 small loaves. Form into loaves and place in greased loaf pans. Let rise until double in size. Bake in 350 degree oven for 50-60 minutes.

Nancy

*I remember when I came home from school and could splice the 'hay rope' my Dad thought it was great. We didn't have to go get Barney Carlson or Alec Dahlin to do it so we could get the hay into the haymow. Barney was father to Caroline Stauter and siblings, Charles, Irene, Katherine and Jean. I think Dahlin had some sailing background and picked up the craft at that time. The Carlson's had moved back from Montana, I suppose you had to know how to handle ropes on the range. If you don't know what a 'hay rope' was, ask me. The craft came into use in later years, many farmers were still putting up loose hay into the sixty's. When their ropes broke many would ask the high school Ag' teacher to help them (Russ Satterlund). He would often send them to me.*

*The old Hospital had a manual elevator. You would pull on a 2 1/2 to 3 inch rope to pull yourself and passenger (alive or dead) up or down. It was a hemp rope, as were the hay ropes, and with years use they would stretch. The one in the hospital had stretched so there was always a loop of rope on the floor of the elevator causing it to sometimes come off the bottom pulley wheel. I remember Clare Erickson asking me if I thought we could cut some footage out of it and splice it back together. It was a four or five strand rope, standard hay ropes were three. We sat in that elevator for three hours one evening and got it done. The things learned it Ag or farm shop were obsolete when I got out of High School, We each made a foot of chain in the forge, put them together and auctioned it of(I doubt that it held together very long). As an FFA project I raised the first hybrid seed corn in the county. Herbicides hadn't been heard of. It's been an interesting period of time. I often wonder what would have if a guidance counselor would told me, forcefully, there's a big world out there. One teacher tried to. I remember my name came over the P.A. system the last week of school, Miss Swinland wants to talk to you. I went to her room, she asked me What are you going to do when school is out. I told her I would be helping at home. In a firm voice she said, "Maurice, you are no farmer, The bank is looking for a boy from this class to work for them, go and apply for the job" -- I didn't. Delroy lost a lot by having to cut-short his college education to come home to the farm when Dad died between my Jr and Sr year old high school m.p. Patriarch of the tribe of Maurice*

*Hulda  
Delroy  
Roger  
& Maurice  
1949*



In regard to what

Marian said I think it is so true  
that all of us persons must fight  
this thing called pride. I constantly  
need to do so & I have a well-worn  
copy of this tract "Fruits of the Holy Spirit"  
in my most used Bible. I made  
copies of it for my 3rd class ones.  
Maybe you'd like a copy apiece.

When life is over I would so  
much rather be remembered for  
what I ought might have been able to  
do than be remembered for people to  
remember me as a person. I hope  
He does not love me for what I  
am, but because of "Who He is" &  
that is really Grace.

I want to be found unable for  
Him each day - after all - I can do  
nothing for Him tomorrow and  
gladly see across Him today - on His  
strength alone

Beulah Lee







*It's funny you mention the memories of family gatherings at Sandbergs. For some reason, I always think of Christmas Eve at Auntie Irene's. The only other one that jumps to mind is one year at Aunt Annie's when Beck had the stomach flu and lutefisk was on the menu. When I think of gatherings at Auntie Irene's, I think of Lifesaver Books, nut cups, and turkey place cards made of apples and brown construction paper and toothpicks. ...and then there are the riced potatoes and having to sit on a catalog on a chair at the kitchen table. Seems to me there was a red wooden stool..? ...and the organ up in the bedroom... ...and playing with a Slinky down the stairs... ...and how scared I was to use the bathroom in the basement because the pump made so much noise...but it always smelled so good...Dove soap... ..and the pantry...and pink wintergreen mints in that covered glass bowl on the table in the living room... I'd better stop...the summer kitchen...the outhouse...kittens in the barn...(we got our cat there - Jeremiah Kay Peterson) ...gathering eggs.... Oh! The smell of burning feathers! How do you spell singe as an "ing" word? We'd pluck the feathers and singe the tiny hairs. "Singing" chickens just doesn't quite do it. Synging? Or taking the chicken feet and pulling on the tendon that made the toes curl. I tell ya, kids today have no idea! Who needs Nintendo when you could play with chicken legs? Whenever I hear the phrase "running around like a chicken with its head cut off".... I can see the stump and the axe and the chicken taking off toward the barn. After this particular spasm of thought, I wonder what I'll dream about tonight. When Drew was probably four years old he told me that he knew how we dreamed. "Mom, it's when your head goes to sleep with the rest of your body but your soul - you know, that part of you that's awake all the time - well, your soul goes up to your head and explores what your brain has been thinking about." Maybe I'll dream about singing chickens. Whatever the dreams, I'm off to bed.*

Anne

## Irene's Rice Pudding

*Parn's rice pudding must be included in the cookbook, it's about the only rice pudding I like and of course it holds many memories as well. I think she would bring them to my dad (LaVerne) for his birthday.*

Joy

4 cups milk	1/4 tsp. Salt
1/2 cup rice (raw, long grained)	1/3 cup butter
1/2 cup sugar	1/2 cup raisins (if you like raisins)
3 eggs	
1 tsp. Vanilla	

Mix rice and 2 cups milk in top of a double boiler. Cook until rice absorbs the milk and is tender. Remove from heat. Add raisins and butter and set aside.

In 2 quart baking dish, mix 2 cups milk, sugar, eggs, vanilla, & salt. Stir rice slowly into egg mixture. Mix well. Sprinkle ground cinnamon on top.

Set dish in a 9x13 inch cake pan, 1/2 full of water. Bake at 325° for at least 45 minutes, or until a knife inserted in center comes out clean.

For a double batch, use a 3 liter baking dish, and bake for 1 hr. 15 min.

David Ahlquist,  
Tribe of Parn



Vern

## *Turkey Dressing*

*This dressing stuffed the holiday turkey for as long as I can remember. It originated with W.A. Billings at the University of Minnesota, and Cedric Adam's featured it in his column in the Minneapolis Star in the 1940's.*

3 small loaves day old bread  
1 medium sized onion  
Salt to taste  
Powdered sage  
1 pound butter

Take yesterday's bread (unsliced, if possible) and cut off the outside crusts. Now cut the trimmed loaf into hunks just big enough to make a good handful. With a fairly coarse grater, finely crumble the bread into a big dishpan. It will take 3 small loaves for a 15 to 18 pound turkey.

Have someone who does not cry easily chop a medium sized onion into very fine particles. One onion is usually plenty. It gives a dressing a certain amount of what we call "oomph". Stir the chopped onion evenly into the grated bread.

Add just enough salt to taste right.

Add powdered sage, shaking it on lightly as you stir it into the bread. Please do not use too much sage—just enough to taste tangy, not to gag you.

This next step will test your generosity. Melt up a whole pound of butter. Have your helper pour the melted butter slowly over the mass while you stir it evenly throughout.

That's all there is to it. Don't add a single solitary thing. Do not moisten with water. The finished product will appear a golden color, still light and fluffy, although slightly moistened by the butter.

Now put it in the bird. Have someone tip the helpless turkey up on the back of the neck with the opening upward. Spoon the dressing into the bird shaking the carcass slightly to settle the dressing. Do not pack the dressing down. Don't even push it down with your spoon. Merely spoon in all the bird will hold and stop there. Close the opening. Roast as directed on the turkey label or recent cookbook

## *Donna's Potatoes*

3 cups  $\frac{1}{2}$  and  $\frac{1}{2}$   
 $\frac{1}{2}$  cup melted butter  
1 tsp. salt  
1 package (24 oz.) shredded hash browns  
 $\frac{1}{2}$  cup parmesan cheese

Put hashbrowns in pan. Heat butter and  $\frac{1}{2}$  and  $\frac{1}{2}$  in kettle until butter melts. Add salt. Pour mixture over hashbrowns. Cover with cheese. Cover with foil and bake at 350° for 1 hour (at least) Take foil off the last 20 minutes.

*This is my Aunt Donna's recipe. She has served them at the Swanstrom Christmas. We begged for the recipe. It's supposed to be a secret!*

*Kathy Delroy's tribe*

## *Broccoli Casserole*

1 can cream of mushroom soup  
2 eggs, beaten  
 $\frac{1}{2}$  cup mayonnaise  
1 T onion  
 $\frac{1}{2}$  cup grated sharp cheddar cheese  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{4}$  tsp. pepper  
1-10 oz. pkg. frozen broccoli (cooked and drained)  
 $\frac{1}{2}$  c. crushed cheese crackers

Stir together the first 6 ingredients. Pour in a little bit of the mixture into a greased baking dish. Lay in broccoli and cover with remainder of mixture. Sprinkle with cracker crumbs. Bake at 350 ° for 30 minutes.

*(I don't cook the broccoli first)*

## *Nancy's Ala Pilaf*

1/2 c. celery, chopped  
1 medium onion, chopped  
1/2 c. fresh mushrooms, sliced.  
1 c. Ala (cracked wheat) bulgur (found in Asian groceries).  
1/4 tsp. dill weed  
1/4 tsp. oregano  
1/2 tsp. salt  
1/4 tsp. pepper  
2 c. beef or chicken bouillon or broth.  
1 tsp. parsley, chopped  
2-T. pimento, chopped.

Melt butter in large skillet; add vegetables and Ala. Stir constantly until tender and Ala is golden. Add seasonings and broth. Cover and bring to boil. Reduce heat and simmer 15 min. Stir in parsley and pimento just before serving.

Variations: Add chopped green pepper, nuts, grated carrots, or sliced olives.

## *Creamed Peas or Beans*

*As for gardening - the greatest memory I have is of picking peas in Aunt Annie's garden - I think we ate more of them while we were sitting out there between the rows than we did at the table on the porch. And fresh garden beans - they were really good when she made white sauce.*

Cook peas or beans. Drain.

Melt 2 T butter in saucepan over low heat. Add 2 T flour, about 1/2 tsp salt and a dash of pepper. Blend together. Remove from heat and gradually add 1 cup milk, stirring between additions until there are no lumps.

Return to stove and heat, stirring constantly until bubbly. Add vegetables to sauce and serve.

## *Ratatouille Casserole*

1/2 cup uncooked long grain white rice  
 1/3 cup olive oil  
 5 cloves garlic, peeled & Minced  
 2 medium onions, peeled & Chopped  
 1 large eggplant peeled and cut into 1/2 inch cubes  
 1 pound zucchini, washed, trimmed and cut into 1/2 inch rounds  
 2 teaspoons salt  
 1 tablespoon Herbes de Provence or Italian seasoning  
 1 large red pell pepper, seeded and cored, cut into thin strips  
 2 cans (16 Oz. ) diced tomatoes drained or fresh tomatoes  
 3 tablespoons chopped fresh parsley  
 3 tablespoons chopped fresh basil  
 Freshly ground black pepper to taste  
 1/2 cup vegetable or chicken broth  
 1/2 cup grated parmesan cheese

Spray 2 1/2 quart casserole dish with nonstick cooking spray. Set aside. Bring 8 Cups water to a boil in a large saucepan over high heat. Add rice and boil uncovered for 8 minutes. Drain and run cold water over rice to stop cooking. Drain again.

Heat oil in a Dutch oven or large deep skillet over medium heat. Sauté onion and garlic until onion is transparent. Add egg plant and cook 2 minutes stirring occasionally. Add zucchini and cook , uncovered, over medium low heat for 20 minutes. Remove from heat and stir in salt, Herbes de Provence , bell pepper strips tomatoes parsley, basil and black pepper. Stir to combine: taste and add additional salt or more minced basil if needed.

Place 1/2 third of ratatouille mixture in bottom of the prepared casserole. Top with half the rice. Top with half the remaining Ratatouille mixture and layer on remaining rice. Top with the rest of the ratatouille mixture and pour the broth over it. (Can be made up to this point up to 2 days in advance: cover and refrigerate. Add 5 minutes to baking time if casserole is cold)

To Bake, cover with aluminum foil and bake in preheated 350 degree oven for 1 hour. Remove foil and sprinkle parmesan cheese over top. Bake 20-30 minutes longer. To brown place under preheated broiler for about a minute, watch carefully to keep it from burning. Serve hot or at room temperature. Serves 8

1 cup mashed p  
1 cup butter

# Meats & Main Dishes

1 cup frosting

1/2 cup sugar

1/2 cup soda

1/2 cup salt

1/2 cup cinnamon

1/2 cup

1/2 cup

1/2 cup

2 eggs

1/3 cup

20 c

1/2 cup

1 egg

1 egg

1/2 cup

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1/2 cup

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ADDRESS

TOTAL

THE FRONT OF THIS TICKET

1/2 cup

1/2 cup

1/2 cup



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Barbeque Burgers

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69

1 cup mashed p  
1 cup butter

Fudge

1/2 cup sugar  
1/2 cup milk

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69

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1/2 cup milk  
1/2 cup sugar  
1/2 cup flour  
1/2 cup butter  
1/2 cup oil  
1/2 cup vanilla  
1/2 cup nuts (chopped)

Bake

1/2 cup milk  
1/2 cup sugar  
1/2 cup flour  
1/2 cup butter  
1/2 cup oil  
1/2 cup vanilla  
1/2 cup nuts (chopped)

## Christmas Ham

Trim off the fat from ham. Cover with a mixture of brown sugar and mustard mixed to a paste. (about a cup)

Wrap ham in heavy duty foil. Bake at 350° for about 4½ hours

*Note: I'm not sure how big the ham has to be to cook it for 4½ hours. Use your own judgment. Mom has made the ham for the Peterson Christmas for as long as I can remember. (She always uses Hillshire Farm)*

*Kathy Myer, Tribe of Delroy*

The following is a timetable from the Betty Crocker cookbook. Perhaps this will help figure out how big the ham should be!

Cut	Approximate Weight	Thermometer Reading	Approximate Cooking Time
<b>Ham</b> (Cook before eating)			
Whole	10-14 lbs.	160	18 - 20
Half	5-7 lbs.	160	22 - 25
Shank Portion	3-4 lbs.	160	35 - 40
Butt Portion	3-4 lbs.	160	35 - 40
<b>Ham</b> (Fully cooked)			
Whole	10-15 lbs.	130	10-15
Half	5-7 lbs.	130	18-24

## Othelia's Swedish Meat Balls

Break up about ¼ (cup? I don't know what unit she was referring to.?) or less of bread crumbs. Add ¾ tsp. salt, 1 diced onion. 1 egg and a little milk. Mix well with about 1½ lbs hamburger. Form into balls and brown on both sides.

Put into casserole and cover with 1 can of Cream of Chicken soup. Cover casserole and bake at 325 for about an hour.

*Jim Tyberg, Tribe of Othelia*

## *Verone's Goulash*

Brown:

2 pounds of hamburger

1/2 cup chopped onions

1/2 cup of chopped celery

Add:

1 can tomato soup

1 can water

1 big can of Hunts tomato sauce

Boil:

1 package of medium egg noodles

(Don't cook too much or will be mushy!) Add noodles to hamburger/tomato sauce mixture. If dry add more water or tomato juice. Pepper and salt to taste. \*\*\*Must be plenty juicy or no good!! Put in casserole and bake @ 350 degrees for approximately 30 minutes.

*Mom has not made this for many years. No recipe, just in her head.*  
*Kathy, Tribe of Delroy*

## *Ruth Tyberg's Meat Balls*

Scant cup of bread crumbs  
milk.

1 egg,

some onion

1 lb. Hamburger

1 can of Cream of Chicken soup.

Soak less than a cup of bread crumbs in milk. Add egg, onion, and hamburger. Mix well. Shape into balls Sprinkle salt in big fry pan (then meatballs won't stick). Brown on both sides. Put in casserole and cover with soup. Bake at least an hour at 325 degrees.

*Connie, Tribe of Parn*

## *Pork Chop Potato Bake*

6 pork chops  
1 can cream of celery soup  
½ c. milk  
2.8 oz can French fried onion rings  
Seasoned salt  
½ c. sour cream  
¼ tsp pepper  
20 oz bag refrigerated hash browns  
1 c. shredded cheddar or Colby cheese

Brown pork chops, sprinkle with seasoned salt. Combine milk, soup, sour cream, pepper and ½ tsp. seasoned salt. Stir in potatoes. Add ½ cup shredded cheese and half of the French fried onions. Spoon into a greased 9" by 13" baking dish. Arrange pork chops over potatoes. Bake, covered at 350 degrees for 45 - 60 minutes. (pork chops tender) Top with remaining cheese and onions; Bake, uncovered, 5 minutes longer. *Sue, Tribe of Delroy*

## *Parn's Hot Dish*

1 lb hamburger  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 cup diced celery  
2 small onions, diced  
2 T. soy sauce  
½ cup uncooked rice  
2 cups water

Brown hamburger. Add other ingredients. Cook in covered electric fry pan or bake @ 325 for 1½ to 2 hours. Stir every 30 minutes.

## *Garlic Chicken Breasts*

- 3 whole chicken breasts, split.
- ¼ cup butter or margarine
- 3 cloves of garlic, minced (I use "a bit" more!)
- 1 small onion sliced
- 1 small carrot, chopped (about ¼ cup)
- ½ cup dry sherry or sauterne
- 1 T. snipped parsley (or parsley flakes)
- ½ tsp. dried basil leaves
- ¼ tsp. pepper
- 1 tsp. salt

Brown chicken lightly in butter over low heat with garlic, onion and carrot. Place chicken and vegetables in baking dish. Combine sherry, parsley, salt, basil and pepper with pan juices and pour over chicken. Bake at 350 for 1 hour, basting several times. *Add a little water if necessary. 6 Servings. Good served with wild rice.*

## *LaVone's Or Parn's Barley Casserole*

- ¾ cup pearl barley
- 1 quart of water.
- 1 lb. ground beef
- 1 medium onion.
- 1 can tomato soup.
- 1 can mushroom soup.
- 1 can peas, drained.
- 1 can mushroom pieces.
- 2 c. chopped celery.

Soak barley overnight in 1 quart of water. Then cook barley in same water for 30 minutes. Brown beef and onion. Add soups, peas, mushrooms and celery. Mix with barley. Top with crumbs or potato chips. Bake at 325° for 2 hours.

## *Oven Omelets*

12 to 18 eggs  
1/2 c. sour cream  
1c. milk  
1 onion, chopped very fine  
ham, sausage, bacon  
1/2 to 1/c. cheddar cheese  
2 Tbs. of butter

Preheat a large glass cake pan with the butter in the oven at 350 degrees. Combine eggs, sour cream, and milk, mix well with a mixer, add the rest of the ingredients, pour into the preheated baking pan and bake for 30 to 45 minutes until golden brown and the edges are loose from the pan.

*Enjoy! Kathy Peterson, Tribe of Rudy*

## *Supposed-To-Be-Low-Cholesterol Chicken Breasts*

6 chicken breasts – skinned and de-boned.

(De-skinned and boned?) Make that 6 chicken breasts which are skeletally and dermatologically challenged.

1/3 c. margarine

(This is where the "Supposed-to-be" comes in because I tend to use nothing but Wisconsin Butter in honor of Uncle Irvin.)

3 Tbsp. Lemon juice

3 Tbsp. Honey Dijon mustard (or mustard of your choice.)

Pinch of salt and pepper.

Pre-heat oven to 350 degrees. Spray baking pan with Pam and add the chicken breasts.

Over medium heat and in a separate pan, heat the margarine, mustard, and lemon juice. When it's boiling, remove from heat and pour over the chicken. Cover the baking pan with aluminum foil and bake for approximately 45 minutes.

*Anne Janda, Tribe of Maurice*

## *Janda's Spaghetti Sauce*

Brown hamburger and drain thoroughly. A couple of pounds or so. Otherwise use a pound of hamburger and a pound or half-pound of Italian sausage. Sauté at least 1 large onion in some olive oil and add to meat mixture. Then add 1 can (or jar, or whatever) tomatoes (sliced, diced, smushed or whatever you have in the cupboard) and a handful of dried basil. "Handful" is a matter of perspective here. If you make a little cup of the palm of your hand, the basil should be enough to maybe come up to your ring. Simmer a few minutes. Then add some fresh garlic to taste, salt to taste, pepper to taste. (Lots of tasting during the creative process is always a good idea. If you're having a nice red wine with dinner, you may add a splash of that to the sauce as well.) Then add a small can of mushrooms (drained) and 1 small can tomato paste. Toss in 3 or 4 bouillon cubes. Let it simmer awhile.

*This freezes very well. It also tastes even better the next day when the flavors have had a chance to meld.*

*Anne Janda, Tribe of Maurice*

## *Baked Meat Loaf*

2 lbs. ground beef

1 c. seasoned bread crumbs

(Brownberry stuffing mix is good or any crumbs such as crushed crackers or even cereal)

¾ c. milk

2 eggs

2 T instant minced onion (or ¼ c. fresh minced onion.).

1 tsp salt

(I use less because the bread crumbs are seasoned)

¼ tsp pepper

Mix all ingredients. Spread mixture in ungreased loaf pan, 9x5x3

Bake uncovered in 350° oven about 1½ hours or until done.

## Pepper Steak

2½ lbs. flank steak  
 ½ cup salad oil, separated  
 3 T soy sauce.  
 1 T sherry (or Saki,  
 or reasonable facsimile).  
 4 T cornstarch.

¼ tsp. ground ginger  
 1 T corn syrup  
 1/8 tsp MSG (a.k.a. Accent)  
 1 tsp. salt  
 2 green peppers  
 2 medium onions

Trim off excess fat and cut thin tail from flank steak. Cut steak crosswise into 3 equal pieces. Then cut each piece lengthwise with grain, into strips about ¼ inch wide.

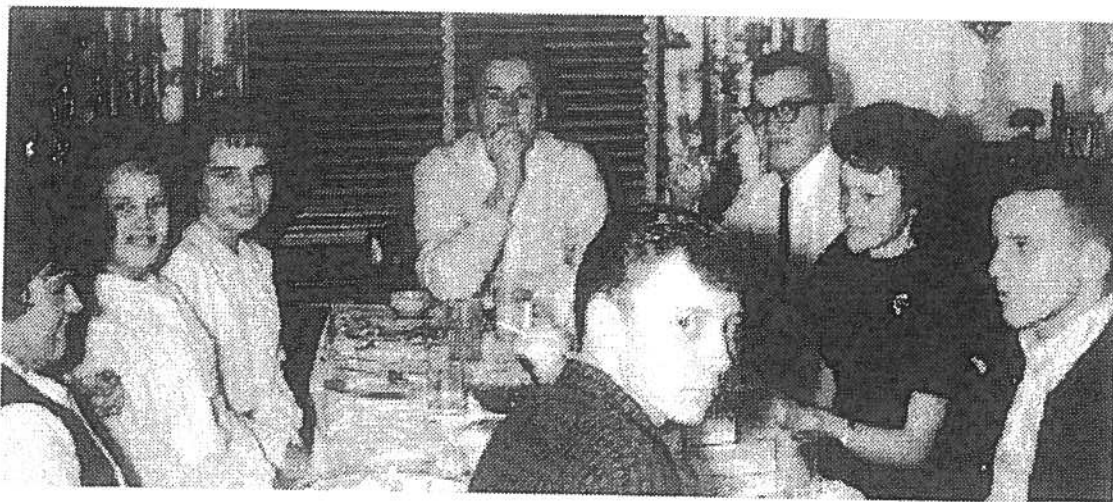
In bowl, mix strips with 1 T of the salad oil, add the soy sauce, sherry, cornstarch, ginger, syrup, and MSG. Set aside.

Cut peppers lengthwise in quarters, discard seeds. Cut each quarter lengthwise into ½ inch strips. Quarter onions, separate into pieces.

In medium saucepan, heat 2 T. oil until very hot. Add peppers, onions and salt. Stir-fry about 3 min. or until slightly brown and crisp. Set aside.

IMMEDIATELY (!! ) heat 5 T. of oil until very hot. Add steak mixture, stir-fry until meat just loses its red color, about 2 to 5 min. or to desired doneness. Quickly add stir-fried vegetables. Continue tossing for about 1 minute. Serve with rice.

*Valerie Day, Tribe of Maurice*



Judy, Carol, Valerie, Paul, Rick, Peter, Nancy, Steve  
 Christmas At Parn's 1967 (?)



## *Orange Glaze for Pork Chops*

5 T. sugar  
1-1/2 tsp. cornstarch.  
1/4 tsp. salt.  
1/4 tsp. cinnamon.  
10 whole cloves.  
2 tsp. grated orange rind.  
1/2 cup orange juice.  
4 halved orange slices.

About 20 minutes before chops are done, cook above ingredients, stirring until thickened and clear. Serve spoonful on each chop. Garnish with orange slices. Serves 4.

*Valerie Day, Tribe of Maurice*

## *Hawaiian Chicken*

Broil 2 lbs of chicken pieces rubbed with oil & garlic until crispy. put in pan.

Combine:

3 T cornstarch  
1 T water  
1/2 cup sugar  
1/2 cup soy sauce  
1/4 c vinegar  
1 Clove garlic  
1/2 tsp MSG  
1 1/2 Tsp ginger root or 1/2 tsp ginger  
1/4 Tsp cr. Pepper

1 Cup pineapple juice, drained from can of chunk pineapple.  
Pour over chicken. Bake for 40 minutes at 325° Add chunks of pineapple. Bake an additional 20 minutes.

*Joyce, Tribe of Maurice*

## *Meat Pie*

1 lb. hamburger

2 eggs, beaten

Frozen corn and peas, (Or vegetables of your choice)

Monterey Jack, American, or Colby cheese, grated.

1 pkg. Crescent rolls.

Brown hamburger with onion and spices of your choice. Drain.

Remove from heat and add vegetables and beaten eggs and mix well.

Line pie plate with crescent rolls, saving 3 rolls for top. Pour in meat mixture. Sprinkle with cheese. Top with remaining crescent rolls in lattice work design. Bake 30 minutes at 350 °.

*(I use more crescent rolls, and just bake the extras)*

## *Easy Barbeque Burgers*

1 lb. Hamburger, browned

¼ c. chopped onion

¼ c. chopped celery

¼ cup catsup

1- 8 oz. can tomato sauce

1 T vinegar

1 T sugar

1½ tsp Worcestershire sauce

1 tsp salt

1/8 tsp. pepper

Brown hamburger. Add vegetables and cook until tender. Cover and simmer. Serve over warm burger buns.

## Parn's Lasagna

*Thinking about Parn and eating at their old red cabin I recall that for some reason as a child I thought Parn had invented lasagna. I guess we never must have had it at home at that time and it impressed me. Food brings back strange memories....*

*Joy Tebow*

1 jar Ragu spaghetti sauce with meat (approx. 32 oz.)

1 lb. hamburger

2 cups cottage cheese

12 oz. mozzarella cheese

1/2 tsp oregano

1/2 tsp garlic salt

Cook noodles as directed on package. Brown meat, drain, and add to spaghetti sauce. Add oregano and garlic salt to sauce. Alternate noodles on bottom of a 9 x 13 pan, then sauce, then 1/2 of the mozzarella cheese, then cottage cheese, then rest of the noodles; finally, top with the rest of the mozzarella cheese. Bake for 45 minutes at 375 degrees. Let stand 10 minutes before serving.

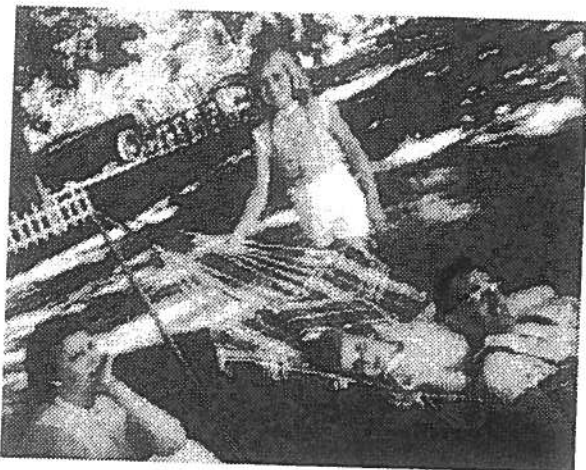
*Each ingredient can be halved and a smaller recipe made, or... I sometimes make two 8 x 8 pans at a time and freeze one for later.*

*Connie Clark, Tribe of Parn*



Rick

Paul



Agnes, Val,  
Anne,  
& Gary

## *Shrimp Jambalaya*

- 2 onions, peeled and coarsely chopped
- 1 clove garlic, peeled and crushed
- 1/3 cup olive oil
- 1 cup cooked ham, diced
- 1 1/4 cups uncooked rice
- 1 - 12 oz. can tomatoes (do not drain)
- 1 1/2 tsps. salt
- 1/2 tsp. cayenne pepper (1/8 to 1/4 tsp. is plenty, unless you are a Texan!)
- 1 T. minced parsley
- 1 3/4 cups boiling water or chicken broth
- 1 lb. shelled and de-veined small raw shrimp

Stir-fry onions and garlic in oil in large heavy kettle 5 to 8 min. over moderate heat until golden. Add ham and rice and stir-fry 5 minutes until rice is very lightly browned. Add all remaining ingredients except shrimp, and bring to boil, stirring. Adjust heat so mixture remains at a simmer; cover and simmer 20 minutes until rice is very nearly done. Add shrimp, pushing well down into mixture. Cover and simmer 3 to 5 min. just until shrimp becomes pink. Serve with hot buttered French bread and a crisp green salad.

*I usually buy the cleaned, frozen shrimp; either raw or cooked.*

*Agnes Tribe of Maurice*

## *Super Spaghetti Sauce*

- 1 lb. ground beef
- 1 lb. mild Italian sausage
- 1 large onion, chopped (about 1 cup)
- 3 cloves of garlic, minced
- 1 can (29 oz.) tomato puree
- 1 can (15 oz.) tomato sauce
- 2 cans (6 oz.) tomato paste
- 1 can (8 oz) mushroom stems and pieces
- ½ cup water
- 2 to 3 T. sugar
- 1½ tsps. dried oregano leaves
- 1-tsp. fennel seed
- 1-tsp. salt
- ¼ tsp. cayenne pepper
- ¼ tsp. dried thyme leaves
- ¼ tsp. Pepper

In large saucepan or Dutch oven, brown ground meat, sausage, onion and garlic; drain. Add remaining ingredients including mushroom liquid. Cover. Simmer for a few hours to blend flavors. 8 to 10 servings.

## *Chicken Almond Wild Rice Hot Dish*

- ½ cup wild rice wash well and drain
  - 1 pkg slivered almonds
  - 1 cup cut up chicken
  - 1 can cream of mushroom soup
  - 2 cups chicken broth
  - Mushrooms fresh or canned (as many as you wish.)
- Brown rice and almonds in butter, until almonds start to turn brown. Add mushrooms and chicken. Put in casserole. Add soup and broth. Bake at 325° for 2 to 2½ hours. Keep checking, add liquid if necessary. Serves 6

*You can double this to make 2 casseroles LaVone*

## *Spaghetti Casserole*

- 1 lb. Spaghetti
- 2 lb. ground beef
- 1 jar (32 oz) spaghetti sauce
- $\frac{3}{4}$  cup onion, chopped
- $\frac{1}{2}$  cup green pepper chopped
- 1 cup chopped celery
- 2 cans cheddar cheese soup

Sauté onion, green pepper, celery in a little oil until tender. Remove from pan, and brown hamburger. Add spaghetti sauce and cheddar cheese soup to vegetables and simmer until well mixed. Cook spaghetti, drain and rinse. Mix all together. Bake at 350° for about one hour, or until bubbly and well heated. Sprinkle grated cheddar cheese on top and bake another 15 minutes.

## *Tin Foil Supper*

- Sliced deli ham
- onion, chopped
- Frozen peas or corn
- Tater tots
- Cream of celery soup

Tear up the ham and put it on a square of tinfoil. Add some onions if you want to, frozen peas or corn and a bunch of tater tots. Add some soup and fold the sides up over the food and then the ends in. Put your name on it and put it over the fire. Cook it until its hot.

*It's really good!*

*Emily Menk Tribe of Maurice*

*Note from Mom.. This was lunch at Brownie Scout Day camp.*

*Amounts depend on how many people you are serving.*

*It also works in a baking dish in the oven. And she is right... It is really good! The tater tots lose their shape and it is more like hash browns with meat. You could add cheese also if you like.*

## *Chicken Squares with Mushroom Sauce*

- 1 cup cooked rice
- 2 cups soft bread crumbs
- 1/3 cup diced celery
- 1/4 cup pimento
- 4 eggs beaten
- 2 tsp salt
- 1/4 tsp poultry seasoning
- 2 cups chicken broth
- 3 cups diced cooked chicken
- 1 can mushroom soup
- 1/4 cup milk

Combine all ingredients except chicken, soup and milk. Stir in chicken. Bake at 350° for 55 minutes. Heat soup with milk pour over chicken and bake 5 minutes longer. Cut in squares and serve. 10-12 servings.

*Joyce, Tribe of Maurice*

## *Really Easy Stroganoff*

- 2 Stalks of celery, sliced
- 2 Cloves of garlic, pressed
- 1 pkg. Lipton Beefy Onion Soup mix
- 4 cups water
- 1 Cream of Mushroom soup
- 1 half pkg. Medium Egg Noodles
- Prepared frozen meatballs

In saucepan, sauté celery and garlic in oil. Add soups, water, and as many meatballs as you like. Simmer until meatballs are thawed. Cook egg noodles about half as long as package calls for. Put in casserole, and mix in the soup mixture.

Bake at 350° until thoroughly heated and noodles are done.

*Possibly the only recipe in here that I can vouch for as an original. Desperation struck when I remembered at 7am Sunday that there was a potluck after church.*

*Becky, Tribe of Maurice*

1 cup mashed p  
1 cup butter

1/2 cup  
1/4 cup  
1/2 cup  
1/2 cup  
1/2 cup

# Cakes, Cookies, Pies & Desserts



LAST ORDER  
Excellent  
of this  
to make  
- little  
This is  
It is  
not a  
look in  
leaves

1/2 c brown sugar  
1 tsp cinnamon

1/4 c butter

1/2 c nuts (chopped)

mix flour sugar, nuts

Bake

10 min

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1/2 cup



**Receipts were submitted than any other category?**

*Rec? Mashed*

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 O.S.  
 COUNTY  
 FALLEN BL. 11/11/11

*73c flour*  
*1/2 cup*



LaVone and Irvin

*Handwritten notes and scribbles on the right side of the page, including phrases like 'Let's go back', 'social work', and 'apples'.*

## Delicate White Cake

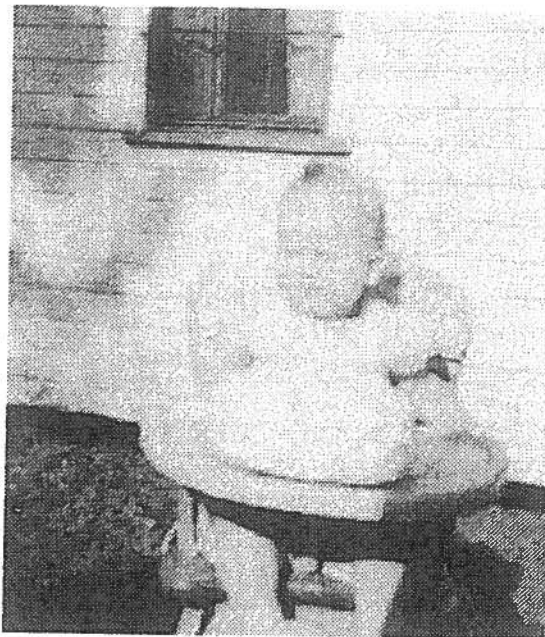
*A Tribe Of Maurice Tradition, beginning with Val's 1<sup>st</sup> birthday in 1950 "at the lake"*

2/3 cup shortening (Spry)	2 tsp. baking powder
2 cups sugar	1 cup water
1 tsp. vanilla	4 egg whites
3 cups cake flour	1 tsp. baking powder
¼ tsp. salt	

Thoroughly cream shortening and sugar. Add vanilla. Sift flour with salt and 2 tsp. baking powder. Gradually add to sugar mix, alternating with water, beating well after each addition. Beat egg whites with 1 tsp. Baking powder until stiff. Gently fold in to batter. Line 2 - 9 inch round cake pans with wax paper. evenly divide batter between pans and bake in moderate oven (350° ) for 30 min. Cool. Fill with lemon filling and frost with Seven-Minute Frosting. (see next page)

*Who's the munchkin?  
Jim*

*I'd guess that the one of Val is taken in front of what was Verne/Irene's and is now Ahlquist's and our cabin. The reason I think it was taken there is that it looks just like a window and stretch of exterior wall I painted last summer. What restraint she had in not attacking the cake!!!  
Paul*



*Excellent photo ID, Paul--"Sandberg's cabin" it was! "Restraint?" I'm not sure. It seems to me that may have been the first in a series of pictures...! Val*

## *Lemon Filling*

¾ cup sugar  
2 T. cornstarch  
Dash of salt  
1 slightly beaten egg yolk  
¾ cup water  
3 T. lemon juice  
1 tsp. grated lemon peel  
1 T. butter

Mix sugar, cornstarch, and salt. Add egg yolk, water and lemon juice; cook in double boiler until thick, stirring constantly. Remove from heat and add lemon peel and butter. Cool before spreading on cake.

## *Seven Minute Frosting*

2 egg whites  
1½ cups sugar  
1½ tsps. white corn syrup ~~or~~ ¼ tsp. cream of tartar  
1/3 cup cold water  
Dash of salt  
1 tsp. Vanilla

Place all ingredients, except vanilla, in double boiler; mix thoroughly. Cook, beating constantly with electric beater until mixture forms peaks, about 7 minutes. Remove from heat; add vanilla; beat until of spreading consistency, about 2 minutes.

## *Irene's 7 Minute Frosting*

2 egg whites  
1½ cups sugar  
5 T cold water  
1½ tsp corn syrup  
Vanilla

Put in upper part of double boiler over rapidly boiling water.  
Beat with beater for 7 minutes or until frosting stands in peaks.  
Remove from stove.

Add vanilla (doesn't say how much) and beat until thick enough  
to spread.  
*Bev, Tribe of Irene*

## *Irene's Chocolate Frosting*

1 square of chocolate  
¼ cup shortening or butter (best)  
1 cup sugar  
¼ cup milk

Melt chocolate and shortening. Add sugar and milk.  
Boil exactly one minute. Add vanilla, Beat. If too thick, add  
cream.  
*Bev, Tribe of Irene*



Val, Carol, Judy J., Anne, Connie, Sue, Kathy, Becky  
Christmas at Maurice's

## *Special K Bars*

1 cup white syrup  
1 cup white sugar  
1-1/2 cups peanut butter  
6 cups Special K cereal  
Frosting:  
6 oz. butterscotch chips  
3 oz. chocolate chips

Heat syrup and sugar mixture until TINY bubbles begin to appear across surface.

(Do NOT allow to boil! Boiling produces cement, teeth have been broken!) Remove from heat. Add peanut butter, stir until melted. Mix in cereal and pat into 9x13 pan.

Melt together butterscotch chips and chocolate chips. Frost.

1/2 recipe makes a 9x9 pan. I like to use Rice Krispies instead of Special K for a finer texture.

*Agnes, Tribe of Maurice*

## *Annie Sandburg Hanson's Lemon Squares*

1<sup>3</sup>/<sub>4</sub> cup flour  
1 cup softened butter  
1/2 cup powdered sugar  
4 eggs  
2 cups sugar  
1 tsp. baking powder  
4 T. flour  
4 T. lemon juice

Use 9x13 cake pan. Mix flour, butter and powdered sugar.

Pat into pan. Bake at 350 °for 25 min.

Beat eggs. Add sugar, baking powder, flour and lemon juice

Spread over baked layer. Bake 25 min. *Agnes, Tribe of Maurice*

## *Parn's Chocolate Frosting*

2 cups sugar

1 cup cream

2 T white corn syrup

2 squares regular or semi-sweet  
chocolate

Combine all ingredients in a sauce pan.

Bring to a boil. Stir only enough to combine ingredients.

Continue at a slow boil, until a drop forms a firm ball in water  
(about 20 minutes). Remove from heat.

Add 1 cap vanilla and 1/2 tsp butter (do not stir in).

Let stand until mixture cools.

Stir until dull & begins to hold shape (takes commitment & pa-  
tience to keep stirring). Spread before it becomes too stiff - oth-  
erwise you have just made fudge! *Carol Ahlquist, Tribe of Parnell*



Back row:  
Vern, Irene, Othelia,  
Annie, Fred  
Front row:  
Parn, Maurice

## *Parn's Butter Toffee*

1 cup sugar

1/2 tsp sale

1/4 cup water

1/2 cup butter

Cook to light crack stage or 285 degrees. Do not stir while cook-  
ing. Pour in greased cookie sheet. Cool.

Melt a 6 oz. package of semi-sweet chocolate chips. Spread on  
top. Sprinkle with finely cut nuts. When cool, break into pieces.

(Parn made a lot)

*Bev, Tribe of Irene*

## *Irene's Spritz Cookies*

2 cups sugar  
3 egg yolks  
3 T cream or milk (works even with skim milk)  
1 tsp. vanilla  
1 tsp. almond extract  
5 cups flour  
1 tsp. soda  
1 tsp. cream of tarter  
Mix and press out with cookie press

Bake at 375--watch closely so as not too get too dark.

*(Note- seems like it is better to let the dough sit out a little first and I often have to work more flour into it before putting through the press, to get it just right. Otherwise, it tends to flatten in baking. I sometimes use a little food coloring in it to make trees green or pink poinsettias. We like the bar ones best. Sprinkle with red or green cookie sugars. I like to press them out in long strips the length of the cookie sheet and cut them after taking sheets out of oven- Irene did it this way later but I know Nancy doesn't. She might have other suggestions.)*

*Bev, Tribe of Irene*

## *Meringue Cookies*

Made after with the egg whites left from Spritz

3 egg whites  
 $\frac{3}{4}$  tsp cream of tarter- beat until stiff peaks form.  
Add  $\frac{1}{2}$  tsp. salt & 1 cup sugar gradually while beating. Add  $\frac{1}{8}$  tsp peppermint flavoring, food coloring (if desired or leave white) Fold in chocolate chips. Put on wax paper on cookie sheets by spoonfuls.

Preheat oven to 350, turn off and put in cookie sheets and leave overnight or several hours. *(Our note- don't forget them in the oven and turn it on to bake something else-we have learned)*  
*The odd amounts of ingredients are because we adjusted the original recipe to use the 3 leftover egg whites.*

*Bev, Tribe of Irene*

*I remember one Christmas when Mom (Parn) had Irene make her a batch of her famous spritz cookies that Mom could have for her Christmas entertaining.*

*Irene made enough to fill a big, gold cookie canister which Mom kept in the cupboard above our stove. We had gotten strict orders that these cookies were for special times during the holidays and were not to be eaten.*

*One afternoon when I was home alone, the temptation got to be just too much for this 9-10*

*year old and I climbed up on a chair to get just one of those great spritz cookies. As I carefully slid the canister off the shelf and attempted to remove the cover, I dropped the whole thing on the floor!!*

*Needless to say, those fragile cookies were in a million pieces and my life was in danger. I don't remember the punishment (maybe I've successfully suppressed it all these years) but I can't look at a spritz cookie without thinking about this incident.*

*Paul Johnson*



*Paul*

*I remember stopping in at the 'farm' and finding 'Jr', as he was always known at that time, with his fingers bandaged. I asked what had happened he answered "I got them in the beaters". Mom (Irene ) said "I'm surprised it wasn't his tongue.*

*Maurice*



## *Irene's Mint Dessert*

1 cup milk  
4 Tbsp Crème de menthe  
1 pint whipping cream  
30 Hydrox (or Oreo) cookies  
¼ cup melted butter.

Crush cookies and mix in butter. Reserve about ½ cup of mixture. Pat in bottom of 13 x 9 cake pan.

Dissolve marshmallows in milk over low heat. Cool.

Add Crème de menthe. Whip Cream until soft peaks form, and Gently fold into Crème de menthe mixture. Spread on crumbs in pan and sprinkle reserved crumbs on top. Refrigerate. Can also be frozen and just thawed some before serving.

*(Use the real kind of Crème de menthe bought at a liquor store. I remember LaVerne Sr. had to go buy it at the Rainbow. Cool Whip can be used but the real kind of whipped cream is better)*

*Bev, Tribe of Irene*

## *Brownies*

1 stick oleo  
1 cup sugar  
4 beaten eggs  
1 can (16 oz) chocolate syrup  
1 cup flour  
Nuts

Cream oleo and sugar, add eggs and syrup blend. Add flour and nuts Put in pan (larger than 9 x13) Bake 25 minutes at 350°.

Frosting:

6 T oleo  
6 T milk  
1½ cup sugar  
½ cup chopped chocolate chips

Boil ole milk & sugar 30 seconds. Add chocolate chips. Beat until smooth spread on brownies. (will harden)

*LaVone*

## *Irene's Graham Cracker Pie*

### **Crust**

16 graham crackers, crushed

1/3 cup sugar

1/3 cup butter

1 tsp cinnamon

Mix together. Pat in pie plate

### **Filling**

2½ Cups milk

2 T flour

3 T corn starch

½ tsp. salt

½ cup brown sugar

3 egg yolks

1 T butter

1 tsp vanilla

Scald milk. Add dry ingredients mixed together, stirring constantly. Cook until thick and smooth. Beat egg yolks and add to mixture slowly. Cook one minute. Add butter and vanilla. Pour in graham cracker crust

### **Meringue**

3 egg whites,

6 T sugar,

1 T water

Beat egg whites and water Gradually add sugar. Continue beating until stiff peaks form.

Spread over filling to edge of crust. Bake at 325° for 20 minutes.

Can add sliced bananas to filling.

*Bev, Tribe of Irene*

## *Irene's Butterscotch Icebox Cookies*

1 cup butter	1 tsp. cream of tartar
2 cups brown sugar	1 tsp. soda
2 eggs well beaten	¼ tsp. salt
1 tsp. Vanilla	1 cup chopped nuts
4 cups flour	

Blend butter and brown sugar. Add eggs and vanilla. Sift together flour, cream of tartar, soda, and salt. Add to mixture along with chopped nuts. Put in two wax paper rolls to freeze. Slice and bake.

## *Irene's Butter Cookies*

½ cup brown sugar  
1 egg yolk  
1 cup butter  
2 cups flour  
1 tsp. vanilla

Mix well. Form into small balls.  
Press down with fork.  
Put a nut on each cookie ( a perfect half pecan is best) and bake.



Keep your eyes on your drivin'  
Keep your hands on the wheel  
Keep your snoopy eyes  
on the road ahead  
We're having fun  
Sittin' in the back seat  
Kissin'and a huggin'  
with Fred

Christmas Eve at Irene's

Vern, Kathy, Anne,  
Fred, Carol, Val,  
Connie, Becky

## *Irene's Caramel Frosting*

1 cup brown sugar  
3 T Crisco  
2 T butter  
¼ cup milk  
1 cup powdered sugar

Mix brown sugar, Crisco and butter.

Let come to boil. Then add milk and boil 3 minutes.

Cool and add powdered sugar. Beat until thick enough to spread on cake. "I think I add more powdered sugar" in Irene's written words.

*She wrote out quite a few of her recipes and gave them to me as a wedding shower present. I still have most of them in her handwriting, which makes them special. Bev, Tribe of Irene*

*Is it too late for more recipes? I just thought of Irene's rhubarb pie recipe, being as her rhubarb is producing a lot right now, the good red stuff. It is planted by the electric pole near the mobile home, has been there for many years. We replanted some of it to the front garden area and now have a lot both places.*

## *Irene's Rhubarb Pie*

2½ cups cut rhubarb  
boiling water  
sugar (doesn't say how much, , depends on sweetness of rhubarb.)  
2 tsp. flour  
¼ tsp. salt  
2 eggs, beaten  
Cinnamon Mix

Pour boiling water on cut rhubarb, and drain. Pour sugar on it. Mix flour and salt. Beat eggs. Add cinnamon. Mix and put in pie crust and cover with another crust. Bake at 400 and then turn down to 325.

*Bev, Tribe of Irene*

## Joyce's Chocolate Truffles

1 lb. Calleault chocolate, or other pure milk chocolate  
 ¼ lb. butter  
 1 cup heavy whipping cream  
 ¾ tsp pure vanilla  
 ¼ cup of favorite liqueur  
 1 lb of dipping chocolate

Put chocolate, butter, cream, vanilla and liqueur in top of double boiler to melt. Stir and cool until slightly thick but still pliable. Pipe out in equal portions; chill. Roll in balls. Chill. Melt dipping chocolate and cool slightly. Dip balls in chocolate. chill until set. (Optional: pipe chocolate design on truffles.) Makes 35 to 40  
*I sometimes skip the dipping and roll balls in chocolate sprinkles, nuts or powdered sugar.*

## Oatmeal Cake ( Peterson family favorite)

1 ¼ cup boiling water  
 1 cup quick oatmeal  
 ½ cup butter  
 1 cup white sugar  
 1 cup brown sugar  
 2 eggs  
 1 tsp. vanilla  
 1 ½ cup. flour  
 ½ tsp. salt  
 1 tsp. cinnamon  
 1 tsp. soda

### Broiled Frosting

6 T melted butter  
 1/3 c cream  
 ¾ cup brown sugar  
 ¾ cup white sugar  
 ¾ cup coconut  
 ½ cup walnuts  
 1 tsp. vanilla

**Cake:** Pour boiling water over oatmeal, set aside. Mix butter and sugars, stir in eggs and vanilla. Sift in dry ingredients and mix. Stir oatmeal in last. Put in floured cake pan and bake 25 - 30 minutes until done. While cake is baking, prepare frosting.

**Frosting:** Mix butter with sugar. Add vanilla, coconut and nuts, mix well. Stir in cream. After removing cake from oven, spread frosting on cake and return to oven on broil. Broil frosting until golden brown and bubbly. Watch carefully so frosting does not burn.

*Sue, Tribe of Delroy*

## *Lemon Bars*

1 cup butter  
 1 cup sugar  
 2 cups flour  
 1¼ cups oatmeal (not instant)  
 juice of 3 lemons  
 zest of 2 lemons, chopped fine  
 zest of 1 orange, chopped fine  
 1 can (14 oz.) sweetened condensed milk

Cream butter and sugar, then add flour & oatmeal to make a crumbly dough. Set aside.

Stir juice and zest into milk. Set aside. Grease a 9 x 13 pan. Press 2/3 to ¾ of the dough into the pan. Spread the lemon milk mixture evenly over the top. Sprinkle the remaining dough (streusel style) over the top. Bake at 350° for 30 to 35 minutes until golden. When cool, cut into 1 inch squares.

*Joyce, Tribe of Maurice*

## *Grandma Peterson's Raisin Filled Cookies*

½ cup shortening  
 1 big cup sugar  
 1 egg  
 ½ cup sour cream  
 ¼ tsp soda  
 2½ cup flour  
 1 tsp baking powder  
 1 tsp vanilla  
 Mix well and chill.

### **Filling**

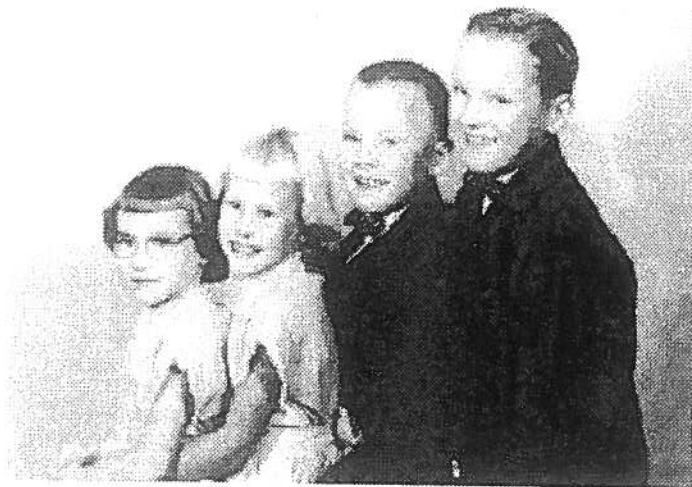
1 cup raisins  
 2 TBSP flour  
 ½ cup sugar  
 ½ cup water  
 Mix all ingredients together in small saucepan. Cook until thickened. Cool

Roll dough 1/8 inch thick. Cut with round cookie cutter. Place small spoonful of filling on one side of circle and fold edge over. Press edges together with fork. Bake in 375 degree oven on cookie sheet until lightly browned.

## *Grandma Peterson's Date Cake*

1 cup sour cream  
1 cup brown sugar  
1 egg  
2 cup flour  
2/3 tsp soda  
1 tsp baking powder  
dash of salt  
1 cup cut up dates  
dash of cinnamon

Connie  
Carol  
Paul  
&  
Peter



## *LaVone's Salted Peanut Cookies*

1 cup shortening	2 cups quick oatmeal
1 cup white sugar	1½ cups flour
¾ cup brown sugar	1 teaspoon baking powder
2 eggs	1 teaspoon baking soda
1 teaspoon vanilla	1¼ cups salted peanuts

Combine shortening, eggs, and vanilla. Cream well. Add sifted flour, soda, baking powder, oatmeal and nuts. Drop by teaspoons on cookie sheet. Bake in moderate oven 350° for 10-15 minutes.

*Paul, Tribe of Parn*

## *Mom's Rhubarb Torte*

1 cup shortening (part butter)  
2 cups flour  
2 T sugar  
Crumble as pie crust. Press into 9 X 13 pan.  
Bake 10-15 minutes at 350.

### Filling:

6 egg yolks  
2½ cups sugar  
¼ tsp salt  
1 cup cream  
grated rind of 2 oranges  
4 T flour  
Mix with 5 cups rhubarb,  
Pour over crust and bake 35 minutes.  
Make meringue of 6 egg whites and ¾ cup sugar and spread  
over rhubarb.  
Bake at 250 degrees for 25 minutes.

*Bev, Tribe of Irene*

## *Rhubarb Cake*

5 cups cut rhubarb  
1½ cups sugar  
1 pkg (3 oz.) strawberry jello  
1 white or yellow cake mix

Layer rhubarb, sugar and jello in greased 9 X 13 cake pan.  
Mix cake mix by directions and pour over rhubarb mixture.  
Bake at 350 degrees for 1 hour and 15 minutes.  
*(Pam got this from me and used to call for it occasionally as she  
would lose the recipe) It is easy*

*Bev, Tribe of Irene*



## *Rhubarb Bars*

1 cup flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 cup butter  
1 egg  
1 Tbsp milk

Mix and spread in 9X9 pan (double for a 13 X 9 pan)

Mix 2 cups diced rhubarb with

1 small strawberry jello dry and put on top of crust.

Mix 1/4 cup butter melted

1 cup sugar

1/2 cup flour and sprinkle over rhubarb

Bake at 350 degrees for 40-45 minutes.

*Note-- very sweet, might want to cut sugar depending on rhubarb.*

*Bev Tribe of Irene*

## *A Simple Dessert*

Tapioca pudding (Made as directed on the on the box)

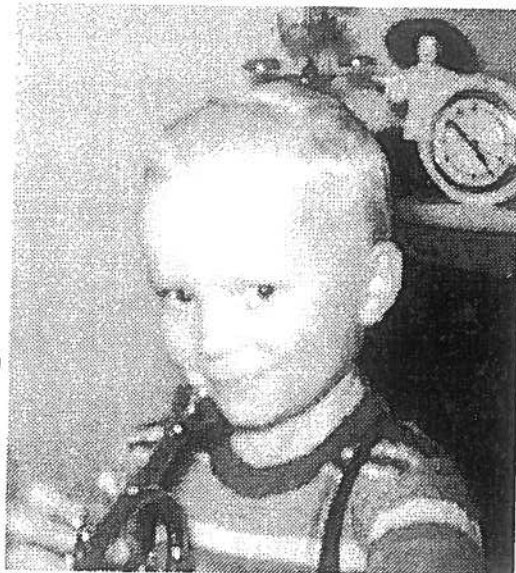
Bake a white or yellow Jiffy Cake in a 9 x 13 pan or Pyrex. Let cool. Mix in a separate bowl:

1 package (3 oz.) instant vanilla pudding,

1 (8 oz.) package of cream cheese, softened.

Add some drained grated pineapple. Spread on cake. Cover with one container of Cool Whip before serving. Cut in squares on dessert plates for serving.

*Jim Tyberg Tribe of Othelia*



## *Auntie Teela's Sour Cream Bundt Cake*

1 Duncan Hines Butter recipe yellow cake mix (I have used other brands, as well).

1/2 cup sugar

3/4 cup cooking oil

1 cup sour cream

4 eggs

1/2 cup walnuts

4 T sugar

1 T cinnamon

Stir cake mix, sugar, oil and sour cream together. Continue to beat, adding the eggs, one at a time. Add walnuts.

In a separate small bowl, mix sugar and cinnamon. Pour 1/2 of batter into a greased and floured bunt pan. Sprinkle with 1/2 the sugar-cinnamon mixture. Pour the rest of the batter into the bunt pan. Sprinkle the rest of the sugar-cinnamon mixture on top. Bake at 350° for 40 minutes. Let stand for 20 minutes when finished baking. Then turn out of bunt pan onto plate.

## *Parn's Almond Bars*

2 cups sugar

1 cup butter

4 eggs

2 tsp. almond flavoring

2 cups flour,

1/2 tsp. baking powder,

1/8 tsp. salt.

1/2 cup sliced almonds

1 T sugar. Mix together sugar, butter, eggs, and flavoring and cream until fluffy. Stir in flour, baking powder, & salt. Spread in lightly greased and floured 9 x 13 pan. Sprinkle with sliced almonds and sugar. Bake at 350° for 30 - 35 minutes.

## *Auntie Vone's Swedish Molasses Cookies*

1 cup butter (or oleo)  
1½ cup sugar  
1 egg  
3 T molasses  
2 tsp. soda  
1 T hot water  
3 cups flour  
2 tsp. cinnamon  
1 tsp. ginger  
½ tsp. cloves

Cream together butter & sugar. Add egg and molasses. Dissolve soda in water, and add to mixture. Sift together flour and spices, Add to mix. Refrigerate overnight. Roll out very thin. Sprinkle with sugar and bake at 400° for 6 minutes on ungreased pan.

*Connie, Tribe of Parn*

*Yes , in most of our households Oleo still is a 4 letter word! And Land o Lakes butter is worth every bit of calories and cholesterol!*

## *Date Balls*

1 cup chopped dates  
½ cup butter  
1 cup sugar  
1 egg, beaten  
1 tsp. vanilla

Cook over low heat until thick and bubbly 10 to 15 min. Stir occasionally. Cool mixture slightly. Add 2 cups Rice Krispies. Drop by spoonful into flaked coconut. Shape into balls.

Yield: 3 to 4 doz.

## *Irene's Walnut Squares*

Crust: Mix

1/2 cup butter

1 cup flour.

Pat in 9x13 pan. Bake 15 min. at 325°.

Filling: Blend together

1 1/2 cups brown sugar

1 cup nuts

2 T flour

1/2 tsp. Salt

1/4 tsp. baking powder

2 eggs (fork-beaten)

1 tsp. vanilla,

1 cup coconut, (if desired)

Pour over crust. Bake 20-25 min.

Frosting: Mix

1 1/2 cup powdered sugar

2 T. butter (soft)

1 tsp. lemon juice

2 T. orange juice.

" Really more than necessary" per Irene.

## *Parn's Coconut Bars*

1 cup cracker crumbs (18 graham)

1/2 cup brown sugar

1/2 cup butter

Bake 10 min. @ 325°.

Blend

2 eggs, (fork-beaten)

1 cup brown sugar

1 T flour

1 tsp baking powder

1 tsp vanilla

□ tsp. salt

1 cup nuts,

1 1/2 cup coconut.

Pour over crust. Bake at 325° for 25 minutes.

## *Nancy's Deluxe Sugar Cookies*

1 cup butter  
1½ cup powdered sugar  
1 egg  
1 tsp vanilla  
½ tsp almond extract  
2½ cups flour  
1 tsp soda  
1 tsp cream of tartar

Mix all ingredients together. Cover and chill 2 to 3 hours. Heat oven to 375°. Divide dough in half. Roll 3/16 inch thick on lightly floured cloth. Cut into shapes. Sprinkle with sugar. Place on lightly greased baking sheet. Bake 7 to 8 min. until lightly browned on edges. Makes 5 dozen 2 to 2½ inch cookies.

## *Becky's Oatmeal Cookies*

1¼ cup margarine  
¾ cup brown sugar  
½ cup sugar  
1 egg  
1 tsp. vanilla  
Add the following:  
1½ cup flour  
1 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
¼ tsp. nutmeg  
3 cups oatmeal  
1 cup coconut

Cream together margarine and sugars. Add egg and vanilla. Mix well Add flour, soda, salt, cinnamon, nutmeg, oatmeal and coconut. Drop by spoonfuls on ungreased cookie sheet. Bake 8 to 9 minutes at 375° for chewy cookie. Cool 1 min. before removing to wire rack. Store in tightly closed container. Yield: 4-1/2 doz. *Truth be told.. Becky got it off the oatmeal box. And if you must have chocolate you can add chips instead of the coconut. Or nuts or raisins....*

## *Sugar Cookies*

1 cup powdered sugar  
 1 cup white sugar  
 1 cup butter  
 1 cup vegetable oil  
 2 eggs  
 1 tsp. vanilla  
 ½ tsp. salt  
 1 tsp. soda  
 1 tsp. cream of tartar  
 4 cups + 2 T sifted flour

Mix ingredients. Chill thoroughly. Roll into walnut size balls and press flat with base of glass dipped in sugar. Bake on ungreased cookie sheet, at 375° for 8 to 10 minutes.

## *Ginger Snaps*

¾ cup shortening  
 1 cup sugar  
 ¼ light molasses  
 1 beaten egg  
 2½ cups flour  
 ¼ tsp. salt  
 2 tsp. soda  
 2 tsp. cinnamon  
 2 tsp. cloves  
 2 tsp. ginger

Cream shortening and sugar; add molasses and egg; beat well. Add sifted ingredients, mix well. Roll in small balls, dip in sugar. Place 2 inches apart on greased cookie sheet. Bake in moderate oven at 375° for 15 min. Makes 4 doz.

## *Grandma Peterson's Ginger Creams*

Mix together thoroughly:

¼ cup soft shortening

½ cup sugar

1 small egg

½ cup molasses

Stir in:

1 tsp. soda dissolved in ½ cup hot water

Sift together and stir in:

1 tsp. ginger

½ tsp. nutmeg

1 tsp. cloves

1 tsp. cinnamon

2 cups sifted flour

Chill dough. Drop rounded teaspoons full about 2 inches apart on lightly greased baking sheet. Bake until set ---JUST until, when touched lightly with finger, almost no imprint remains. Bake at 350 to 375 degrees 8 to 10 minutes. Makes 4 dozen 2-inch cookies. Frost while warm

Frosting:

Blend together ¾ cup sifted powdered sugar and ¼ tsp vanilla, along with enough cream to make mixture easy to spread.

## *Rhubarb Custard Pie*

– or, as Beck used to say, "ROO-ha-barb"

1½ cups sugar

¼ cup flour

½ tsp. nutmeg

Dash salt

Add the above to 3 well-beaten eggs; beat smooth. Pour over 4 cups sliced rhubarb in 9-inch pastry-lined pie plate. Dot with 2 T butter. Top with pastry. Bake in hot oven (400°) for 10 minutes. Reduce heat to 350°. Bake for 40 minutes more.

## *Anne's Sour Cream Coffee Cake*

- 1 pkg. yellow cake mix ( 18-1/2 oz.)
- 1 pkg. Instant vanilla pudding mix (3 to 3-3/4 oz.)
- 4 eggs
- 3/4 cup water
- 1 cup commercial sour cream
- 1 tsp. vanilla
- 1/4 cup vegetable oil
- Filling:
- 3/4 cup sugar
- 2 T. cinnamon.
- 1 cup finely chopped walnuts

In large bowl: combine cake mix, pudding mix, eggs, water, sour cream, vanilla & oil. Beat well. Combine sugar, cinnamon & nuts. Grease 12-cup bunt pan. Sprinkle part of filling mixture in pan to coat sides and bottom. Alternate layers of batter and remaining filling mixture. Bake at 350 deg. For 45 to 50 minutes or until cake tests done. Cool in pan 10 to 15 minutes. Turn out on wire rack to complete cooling. Wrap in foil immediately and allow to stand 2 to 3 days. Aging improves flavor.

## *Chocolate Peanut Butter Bars*

- 4 cups oatmeal
- 3/4 cup melted butter
- 1 cup brown sugar
- 1/2 cup corn syrup
- 1 tsp. salt
- Mix and pat into greased and floured 9x13 pan
- Bake in hot (375-deg.) oven 12 min. or less. Don't over bake.
- Cool.
- Melt together in microwave:
- 1 cup chocolate chips.
- 1 cup butterscotch chips.
- 1-1/2 cup peanut butter.
- Spread over baked mix. Cool and cut.



## *Sunday Macaroons*

- 1/2 cup butter
- 1/2 cup milk
- 2 cups white sugar
- 3 cups oatmeal, (quick-cook)
- 1/2 cup cocoa
- 1/2 cup nuts
- 1 cup flaked coconut
- 1 tsp. vanilla.
- 1/2 cup peanut butter (Optional)

Heat butter, milk, sugar (and peanut butter if desired) until melted. Add oatmeal, cocoa, nuts, coconut and vanilla. Drop by spoonfuls on wax paper. Cool.

*"My favorite" Laura Day. Tribe of Maurice*

## *Val's Fudge*

Place in large bowl:

- 1 12 oz. pkg. semi-sweet chocolate chips
- 1-6 oz. pkg. milk chocolate chips
- 12 oz. German sweet chocolate (3 bars of 4 oz. size, or you can get by with 2 bars and increase amt. of milk chocolate chips)
- 2 cups marshmallow cream

Boil the following ingredients together for 6 minutes:

- 4 -1/2 cups sugar
- 1/8 tsp. salt
- 2 T. butter
- 1 (13 oz) can evaporated milk.

Pour over mixture. Stir until melted. Add nuts if desired. Pour into 10x15 in. buttered pan.

*When Terri Taccone, the very Italian maid-of-honor in our wedding, moved here from New York in 1976, she was asked to bring a pan of bars to a pot luck luncheon. She came to me and whispered that she needed my help in finding a recipe for "a Minnesota dish I've never heard of." When I asked her what she was looking for she replied, "Something called Pannabars. Do you have the recipe?" I gave her this recipe and we have since then renamed it "Pannabars".*

## *Layered Bars*

Add: Spread evenly 1 cup graham cracker crumbs  
1 cup chocolate chips  
1 cup flaked coconut  
1 cup chopped nuts  
1 can sweetened condensed milk  
Bake at 325° for 25 min

*Anne Janda, Tribe of Maurice  
Whatever we call them, I can actually trace the heritage of this recipe. Anne first got the recipe from Renee Jensen, I still have the "Betty Crocker Boys and Girls Cookbook" where it is written inside the front cover. The Eagle Brand Sweetened Condensed Milk Can label calls the Magic Cookie Bars. I have also heard them called Seven Layer bars, but you have to include butter-scotch chips to make it count out properly!*

*Becky*

## *Becky's Taffy*

Cook 2½ cups sugar and 2½ cups dark corn syrup until reaches hard ball stage. (256° Hard ball stage)  
Add 1 T. butter, 1 tsp. Salt, and ½ tsp. Soda Mix in well. Pour into buttered plates. Cool just until you can handle it. With Buttered hands, Pull until satiny. As it hardens twist into ropes, Cut into bite size pieces and wrap in wax paper.  
*Originally came from Helen Ulick, when I was in Jr. High? We made it at CYF at First Baptist church also. It's probably still stuck to the floor boards.*

## *Pumpkin Chiffon Pie*

- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 1 1/4 cup canned pumpkin
- 1/2 cup milk
- 1 cup sugar (divided)
- 1/2 tsp ginger
- 1/2 tsp nutmeg
- 1/2 tsp cinnamon
- 1/2 tsp salt
- 3 eggs, separated

Dissolve gelatin in water.

Beat egg yolks slightly. Add 1/2 cup sugar, pumpkin, milk, salt, and spice, cook until thick in double boiler. Add gelatin to hot pumpkin mixture. Mix thoroughly and cool. Beat egg whites with remaining 1/2 cup sugar until stiff.

When pumpkin begins to thicken, fold in egg whites. Place in baked pie shell and cool thoroughly. Store in refrigerator.

*LaVone*

## *Irene's Chocolate Chiffon Pie*

- 1 envelope gelatin
- 1/4 cup cold water
- 1/2 cup boiling water
- 6 level Tbsp. cocoa or 2 squares chocolate
- 4 eggs
- 1 cup sugar
- 1/4 tsp. salt
- 1 tsp. vanilla

Soften gelatin in cold water Mix the boiling water and cocoa. Add softened gelatin to this and stir until dissolved. Add egg yolks beaten, 1/2 cup sugar, salt and vanilla. Cool until mixture starts to thicken Fold in stiffly beaten egg whites to which other 1/2 cup sugar has been added. Fill baked pie shell and chill. Serve with whipped cream .

## *Chocolate Chip Cookie Dough Cheesecake*

1 $\frac{3}{4}$  cups chocolate chip cookie crumbs (homemade work best)  
1/4 cup sugar  
1/3 cup butter or oleo melted  
3 pkgs ( 8 oz.) cream cheese, softened  
1 cup sugar  
3 eggs  
1 cup sour cream (8 oz carton)  
1/2 tsp vanilla  
1/4 cup butter  
1/4 cup sugar  
1/4 cup brown sugar  
1 T water  
1 tsp vanilla  
1/2 cup flour  
1 $\frac{1}{2}$  cups minature chocolate chips (divided)  
Crust:

Combine crumbs and sugar. Stir in butter. Press onto the bottom and 1 inch up sides of a 9 inch springform pan. Set aside.

Filling:

In mixing bowl beat cream cheese and sugar until smooth. Add eggs ,beat just until combined. Add sour cream and vanilla. Beat just until blended. Pour over crust.

Cookie Dough:

Cream butter and sugars at medium speed for 3 minutes. Add water and vanilla. Gradually add flour. Stir in 1 cup Chocolate chips. Drop dough by teaspoonfuls over filling, gently pushing below surface. (Should be completely covered.)

Bake at 350° for 45-55 minutes or until center is almmost set. Cool on rack for 10 minutes. Carefully run knife around edge of pan to loosen. Cool 1 hour longger. Refrigerate overnight.

Remove sides of pan. Sprinkle with remainging chocolate chips. Serves 12-24 people.

*Dave has never complained about the Springform pan cluttering up the cupboards since I made this! Becky, Tribe of Maurice.*

## Chocolate Truffle Cheesecake

1½ cups chocolate cookie crumbs (Oreos)

2 T sugar

¼ cup butter or oleo melted

¼ cup chocolate chips

¼ cup whipping cream

3 pkgs (8 oz.) cream cheese, softened

1 cup sugar

1/3 cup baking cocoa

3 eggs

1 tsp vanilla

1½ cups chocolate chips

¼ cup whipping cream

1 tsp vanilla

Combine crumbs and sugar. Stir in butter. Press onto the bottom and 1½ inch up sides of a 9 inch springform pan. Bake at 350° for 10 minutes. *(Ok that what the directions say. I throw the Oreos (frosting and all) in the blender and make 1 to 2 cups of crumbs. and put it in the pan. Skip the butter and sugar. It works, who needs more calories?)* Cool on wire rack Reduce oven temperature to 325°.

In saucepan over low heat melt chocolate chips stir until smooth. Remove from heat add cream and mix well. Set aside.

In mixing bowl, beat cream cheese and sugar until smooth. Add cocoa and beat well. Add eggs, beat on low just until combined. Stir in vanilla and chocolate mixture just until blended. Pour over crust. Bake for 45-55 minutes or until center is almost set. (Overbaking causes cracked top!)

Melt chocolate chips in saucepan over low heat. stirring until smooth. Remove from heat stir in cream and vanilla mix well. Spread over filling. Refrigerate overnite. Carefully run a knife around edges of pan to loosen. Remove sides of pan. Just before serving garnish with whipped cream and miniature chocolate chips or chocolate shavings if desired.

1 cup mashed p  
1 cup butter

The Frosting  
1/2 cup gran  
1/4 cup suet

# Jams, Jellies, Pickles, Etc.

1 cup soda  
1/2 cup suet  
1/2 cup cinnamon  
1/4 cup allspice  
1/4 cup cloves  
1/2 c. shortening  
2 eggs

1/3 c. milk  
2 c. chopped  
butter 9x13  
soft dry mix  
eggs & milk  
rhubarb mix  
Toppings

LAST WEEK  
DOLLARS  
100.00  
100.00  
100.00  
100.00



LaVone and Irvin

1/3 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
1/4 T. butter  
1/2 c. nuts (chopped)

1 cup  
1/2 cup  
1/4 cup  
1/8 cup

TOTAL  
THE FRONT OF THIS TICKET

96  
OCT 18 1957  
96  
WESTERN UNION  
CASH METER  
NO. 125

Handwritten notes and scribbles, including "1/2 cup", "1/4 cup", "1/8 cup", and other measurements.

1 cup meat

- Recipe
- Chunk Pickles
- Kosher Dill Pickles
- Orange Slice Rhubarb Marmalade
- Orange Syrup
- Pickles
- Strawberry Jam
- Watermelon Pickles

- Page
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DEFIEN

1937	DEFIEN
1938	DEFIEN
1939	DEFIEN
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1941	DEFIEN
1942	DEFIEN
1943	DEFIEN
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1945	DEFIEN
1946	DEFIEN
1947	DEFIEN
1948	DEFIEN
1949	DEFIEN
1950	DEFIEN



Roger and Sara

Rhubarb



Fred and Annie

2/3 c. flour  
 1/2 c. brown sugar  
 1/2 c. butter  
 1/2 c. nuts (chopped)  
 1/2 c. milk  
 Bake

TOTAL

ON THE FRONT OF THIS TICKET

Handwritten notes on the right side of the page, including a date "1/10/50" and other illegible scribbles.



*We think of the Summer Kitchen as a place to cook in the summer time so the six bedrooms and other social gathering rooms in main house would stay as cool as possible during the summer heat, however this small one room building served a different purpose each season of the year.*

*This is where I could go in the late fall and dip my finger in a five gallon cooling can of honey that was stored out of the way so it wouldn't tempt my young sweet tooth. Dad always bought five gallons of native honey from John Christopherson each fall and possibly (unknowingly) curing us all of our spring allergies.*

*In the summer I remember listening to the Joe Lewis- Max Schmellig fight with the only radio we had turned way down so Mama (as we all called her ) wouldn't catch us . Mama disliked many things. That little radio also brought us Cellan Card's 'Birdee mit a jello bill, sat upon my vindow sill', for all the punch lines I've heard- I can't think of a one right now.*

*I digress, this is supposed to be for the recipe book, I better mention food. This is where I first tasted thin Swedish pancakes, also oven pancakes, anything but thin, baked in the oven with strips of side pork on the top. I'm really glad they hadn't invented cholesterol back in those days.*

*This summer kitchen is where I was raised on fried chicken. Each spring of the year we would get 500 leghorn chickens, strangely half of these turned out to be roosters. As soon as these had any meat on their bodies, Mama would go out and catch a couple, get her hatchet and the rest is history. She would skin them, not pick the feathers. Again they would be fried.*



*The big wood stove had 'warming closets' over the cooking surface where any sliced bread that was getting old would go to be dried into what we called rusks. Lots of LOUELLA butter from the Alpha Creamery made it the choice to dunk for morning coffee time.*

*During the summer all the main meals were eaten out here. Even Merlin Johnson remembers the old kitchen. He speaks of coming in for afternoon coffee, seeing the table with a dish towel protecting the basics, salt-pepper, sugar, both lump and granulated, a plate of cookies and a saucer of melting butter from the flies. After you sat down you always had something fresh, bread or cookies or maybe some seasonal berries made into jelly or jam. One of my siblings (which one I don't know) tells of a neighbor stopping in at afternoon coffee time. Mama set out cream for the coffee, fresh bread, cookies and a sauce dish of freshly made strawberry jam for the fresh bread. Albert nonchalantly pulled the strawberry jam to his place at the table, took the coffee cream — poured it on the berries and ate it.*

*At times the summer kitchen became a factory. At chokecherry time jelly was made. These needed no pectin, they jelled to a rich color, you could see right through the glass.*

*With all the cooking and steam generated by boiling water the walls would get discolored. (Let's face it-dirty). Back in the 30's just about all good magazines were printed on good (shiny) paper. The girls in the family would tear these magazines apart, save the best color pictures and the most colorful ads, and paper the walls with these sheets from Colliers- Saturday Evening Post and such. As kids we would play games like 'I see -" and then describe some ad or picture from the freshly papered wall and see who could find it first. This worked until we all had most things of interest memorized.*

*In the fall of the year as we cut and shocked our corn raised for grain, my dad would watch as he handled the shocks for corn cobs that appeared to longer and better formed than most and would save them to be used for seed corn the next year. I remember the corn we used for grain was Minnesota #13. Our silo corn was a later maturing corn, Northwestern Dent. ( My FFA*

project in 1939 was planting and harvesting one-quarter acre of hybrid seed corn. Good bye Minnesota #13.) Dad would take these cobs of corn with the husks still on, pull the husks back-tie two cobs together and hang them from the ceiling of the summer kitchen on slats that were nailed to the floor joists of the attic to the summer kitchen so they could dry all winter. (The attic will have to be another story).

So now the summer kitchen is dry storage. As this is happening, little by little, the kitchen in the main house becomes the center of all activity.

As the temperature drops and it freezes hard at night it's time to think of the winter meat supply. Again, I'm glad they hadn't invented cholesterol. Go get the old black kettle, hang it on a pole between two barrels, get the neighbor to shoot a pig or two and proceed to shave a pig. Be sure to save the small intestines so we can have our Swedish Potato sausage. I remember Mama turning it inside out and scraping every inch and using a cow's horn funnel to get the meat and potatoes in the natural casing.

About the same time or a bit later in the season, a yearling beef would meet the same fate. So as the weather turned icy cold the summer kitchen became cold storage for four quarters of beef and four halves of pork. We ate VERY WELL during this season of the year. We would eat whatever Mama decided to saw off of which carcass. Mama had total say as to which parts of the butchered animals were to be used. The beef tongue and heart were just boiled whole and sliced as cold meat and of course the liver was used as it is today. I hear of many people who saved the blood for Pancakes( in Swedish it sounded like Blood pan-caw-caw). From the pig the small intestine and the head was salvaged, Head cheese or ,in Swedish Soolta) was made. The head was soaked in water to remove any blood, it was scrubbed clean, eyes and ears removed and then boiled in water. I'm sure she added some other small bits of pork and maybe even some beef or chicken and seasoned to her taste. By boiling the head the mixture created it's own gelatin and it would firm up as it cooled. There got to be a thick layer of pork fat on top (again I'm glad they hadn't invented cholesterol yet).

*This was really quite a treat when served with a bit of pure vinegar on it. As I think back vinegar was one the table most of the time with the salt and pepper. It was in a thin necked small pitcher with a glass stopper. When visiting other families I discovered none of the Ladies made the same kind of 'Head Cheese'. Shirt relative Myrtle Carlson would make some each Christmas and bring to work. it was very good but nothing like Mama's. Had a lot of beef in it (Myrtle may have heard about cholesterol)..*

*I remember one morning, after the Wood River Sunday School Christmas program, Mama came in from the summer kitchen, sat on a chair and said 'The meat's all gone'. Yes - we had been burglarized. It became a very sad time. We notified Sheriff Saunders, he had been looking for a reason to get a search warrant for a certain family that he wanted to search their property. My folks said "These people needed the meat worse than we did." But Saunders got them to sign the warrant somewhat against their will. These people had nothing to do with it and it made for bad feeling among neighbors. The guilty man was found some time later, a single man that just stole the meat and sold it.*

*In a normal year as spring came. Mama would cut the beef into chunks or cubes and cold pack it in quart jars and then boil it. It would seal itself as it cooled. We had very tender beef throughout the summer. The pork was packed in salt in stone jars and put in the cellar.*

*Another addition for the kitchen. Walter Christian stopped in the garage today and asked if I knew that Curtiss Peterson and his wife were at the Senior Center over the noon hour. I hadn't heard about it so I went down there. I don't think any of you ever heard of them. They were at Wood River starting in 1948 he said. Some of the other people there asked about the 'gathering' and in the process I mentioned 'the summer kitchen'. Hazel Fagerberg asked if I told about the stove lids. I had forgotten about them. When the freshly butchered hog carcass was brought in the summer kitchen, it was laid right on the top heating surface of the cold kitchen range. When the culprit picked up the side of pork he got the stove lids along with it.*

*They were firmly frozen to the side of pork. Mama was about as excited about losing these as the years supply of meat.*

*I don't think Vic and Othelia ever used the summer kitchen. They sold it to an old hermit type person, Stanley Hegge, it was moved to County Highway D and still stands on the north side of 'D' between Williams Road and County 'F'. On the farm, it stood about 30 feet to the east of the main house and a bit to the north.*

*Dad*

*I suppose I should add a recipe*

## *Pickled Pigs Feet on Toast With Whipped Cream*

One jar of Pickled Pork Hocks

Wheat Toast

One small Cool Whip

Some may want a strawberry on top

Serves quite a few.



## *Watermelon Pickles*

7 lbs watermelon

7 cups sugar

2 cups vinegar

½ T oil of cloves

½ T oil of cinnamon

Cut in cubes. Soak in salt water over night (¼ C salt to 1 qt water) Drain, rinse cover with cold water. Cook until tender, but not too soft.

Drain, mix ingredients and bring to a boil. Pour over rinds and let stand overnight. Drain off syrup and heat. Pour over rinds second time, and third day you can it.

(1st night put 2 T of alum to a qt)

*From Annie's recipe files*

## *Grandma Olson's Pickles* Uncle Irvin's Mom

Soak large (6 in. or more) cucumbers in very cold, or ice water for 5 hours.

Split into quarters lengthwise and pack closely in quart jars with 3 stalks of celery and 3 slices of onion to each jar. Drain off any juice after packing. Heat together: 1 qt. Vinegar. 1 cup sugar. ½ cup water. 1/3 cup salt. Boil well and pour over cukes. Seal at once. Ready in 4 weeks.

## *Grandma Olin's Kosher Dill Pickles*

Wash and soak overnight, about 1 peck of cucumbers. Pack into quart jars. In each jar, place 2 bay leaves, 1 clove garlic, 2 heads of dill, and 1-inch piece of horseradish.

Brine: 6 qts. Water. 1 lb plain salt. 1 tsp. alum. Boil up and add 1 qt. white vinegar. 1 tsp. black pepper. Pour hot brine over contents of jar. Seal.

## *Chunk Pickles*

2 gal. cucumbers, cut in chunks.  
2 c. salt  
2 T. alum

Put chunks in stone crock and pour salt over them. Cover with boiling water. Let stand 1 week. Stir each day. On 8<sup>th</sup> day drain well. Then cover with boiling water to which the alum has been added. Let stand 24 hrs. Then drain. Then pour plain boiling water over again. Let stand for 24 hours again and drain again. Pour the following solution over the contents:

5 pts. Vinegar

6 c. sugar.

1 oz. whole cinnamon or mixed pickling spices.

Each day for 3 consecutive days, drain the syrup.

DO NOT DISCARD!

Add 1 c. sugar to the syrup and reheat.

Pour over pickles. On the last day seal in jars.

## *Judy Johnson's Strawberry Jam*

2 - 10 oz. pkgs. Strawberries, thawed

3 ½ cups sugar

3 oz. (½ bottle) liquid fruit pectin (or 1 pkg dry, 2 are in a box)

Paraffin, melted (melt in a can like a double boiler)

Mash strawberries, add sugar, mix well. Let stand for 20 minutes, stirring occasionally. When sugar has dissolved, add pectin and stir 3 minutes. Put into jars. Let stand 24 hours or until set. Seal with paraffin. Keeps 6 weeks in refrigerator, 1 year in freezer

*Connie Clark, Tribe of Parn*

## *Orange Slice Rhubarb Marmalade*

- 5 c. rhubarb, finely cut.
- 3 c. sugar
- 1 c. crushed pineapple, do not drain.
- 1# orange slice candy, cut fine.
- 1 small jar maraschino cherries, chopped, do not drain.

Mix rhubarb and sugar. Let stand overnight.

Cook 10 to 15 min. Add rest of ingredients and cook until thick; about 20 min. Stir often. Seal. Store in fridge or freezer.

## *Orange Syrup*

- 1 cup sugar
- 1/3 cup orange juice concentrate
- 1/2 cup butter
- 2 T. white Karo syrup.

Mix all ingredients. Serve hot over pancakes or waffles. Good also after refrigeration. Try it as "butter" on hot bran muffins.

*Valerie Day, Tribe of Maurice*



Sara  
At Irene's

1 cup mashed p  
1 cup butter

# Index



Peterson/Towles Reunion 1995  
See next page for Identifications  
Aunt Katie's Side of the family

S LOT 8800  
Custard  
1 cup milk  
1/2 cup sugar  
1/2 cup butter  
1/2 cup flour  
1/2 cup cocoa  
1/2 cup nuts  
1/2 cup raisins  
1/2 cup currants  
1/2 cup cherries  
1/2 cup apricots  
1/2 cup peaches  
1/2 cup plums  
1/2 cup pears  
1/2 cup apples  
1/2 cup oranges  
1/2 cup lemons  
1/2 cup limes  
1/2 cup grapefruit  
1/2 cup pineapple  
1/2 cup mango  
1/2 cup papaya  
1/2 cup kiwi  
1/2 cup guava  
1/2 cup passion fruit  
1/2 cup dragon fruit  
1/2 cup watermelon  
1/2 cup cantaloupe  
1/2 cup honeydew  
1/2 cup muskmelon  
1/2 cup melon  
1/2 cup peach  
1/2 cup nectarine  
1/2 cup cherry  
1/2 cup plum  
1/2 cup apricot  
1/2 cup apple  
1/2 cup pear  
1/2 cup orange  
1/2 cup lemon  
1/2 cup lime  
1/2 cup grapefruit  
1/2 cup pineapple  
1/2 cup mango  
1/2 cup papaya  
1/2 cup kiwi  
1/2 cup guava  
1/2 cup passion fruit  
1/2 cup dragon fruit  
1/2 cup watermelon  
1/2 cup cantaloupe  
1/2 cup honeydew  
1/2 cup muskmelon  
1/2 cup melon

15 Friendship  
16 when added  
17 added  
18  
19  
20

1 step cinnamon  
4 T. butter  
1/2 cup nuts (chopped)  
1/2 cup flour  
1/2 cup sugar  
1/2 cup cocoa  
1/2 cup raisins  
1/2 cup currants  
1/2 cup cherries  
1/2 cup apricots  
1/2 cup peaches  
1/2 cup plums  
1/2 cup pears  
1/2 cup apples  
1/2 cup oranges  
1/2 cup lemons  
1/2 cup limes  
1/2 cup grapefruit  
1/2 cup pineapple  
1/2 cup mango  
1/2 cup papaya  
1/2 cup kiwi  
1/2 cup guava  
1/2 cup passion fruit  
1/2 cup dragon fruit  
1/2 cup watermelon  
1/2 cup cantaloupe  
1/2 cup honeydew  
1/2 cup muskmelon  
1/2 cup melon

Bake

TOTAL

THE FRONT OF THIS TICKET

11 1/2 cup  
12 1/2 cup  
13 1/2 cup  
14 1/2 cup  
15 1/2 cup  
16 1/2 cup  
17 1/2 cup  
18 1/2 cup  
19 1/2 cup  
20 1/2 cup



Peterson/Towles Photo  
July 1995

First Bottom Row, L-R

1. Nancy & Dennis Studervant's Son
2. Nancy & Dennis Studervant's Son
3. Sharon Wilson's Son
4. Joy Wilson's daughter
5. Sharon Wilson's Son
6. Joy Wilson's daughter
7. Gary Peterson (Son of Kathy Rozar & the late Rudy Peterson)

Second Row (Seated) L-R

1. Sam Schwab (husband of Mary Schwab)
2. Mary Schwab (daughter of the late Hugh and Oloa Towles)
3. Renate Parker (daughter of Nancy & Grant Peterson)
4. Todd Parker (husband of Renate Parker)
5. Nancy Peterson (was married to Grant Peterson)
6. LaVeena Towles (wife of Hugh Towles the 2nd)
7. Shelley Brady (daughter of Gordon & Michelle Peterson)

Third Row, L-R

1. Peggy Page (daughter of Sam & Mary Schwab)
2. Mary Ruth (Daughter of Jim & Peggy Page)
3. Nancy Studervant (daughter of Sam & Mary Schwab)
4. Kathleen Rozar (daughter of the late Hugh Towles, was married to the late Rudy Peterson)
5. Joy Wilson (daughter of Penny and the late Jim Towles)
6. Sharon Wilson (daughter of Penny and the late Jim Towles)
7. Daughter of Hugh and LaVeena Towles
8. Hugh Towles (son of Juanita and the late Hollis Towles)
9. Mark Brady (husband of Shelley Brady)

Fourth (top) Row, L-R

1. Jim Page (husband of Peggy Page)
2. Dennis Studervant (husband of Nancy Studervant)
3. Dale Peterson (Son of Grant & Nancy Peterson)
4. Steve Peterson (Son of Gordon & Michelle Peterson)
5. Shawn Peterson (Son of Steve & Kathy Peterson)
6. Kathy Peterson (Wife of Steve Peterson)
7. Michelle Peterson (Wife of Gordon Peterson)
8. Gordon Peterson (Son of Kathy Rozar & the late Rudy Peterson)

SEP 1995  
SUN 10:00  
SUN 10:00

*Selected names*  
*and section*  
*but not for*  
*refugee this*

*my flour cups, etc.*  
*at the time*

*10/20/95*  
*10/20/95*  
*10/20/95*

TOTAL

ON THE FRONT OF THIS TICKET

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1 cup mashed p  
1 cup butter

The  
Fasting



DEPT. OF  
AGRICULTURE  
WASHINGTON, D. C.  
OFFICE OF THE  
DIRECTOR OF AGRICULTURAL MARKETING

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1/4 cup  
1/2 cup

eggs & milk - mix w  
shrubark mix slight

Topping

2/3 c. flour  
1/2 c. brown sugar  
1 tsp. cinnamon  
4 T. butter  
1/2 c. nuts (chopped)

mix flour sugar, nuts

Bake

1 cup  
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