

# Breads & Cereals

## Apple Nut Loaf

½ Cup starlac (dry form)	1 tsp. vanilla
1½ Cup sifted all-purpose flour	2 Eggs
2½ tsp. baking powder	½ Cup water
½ Cup crisco (soft)	1 Cup finely cut apples (unpeeled)
1 Cup sugar	¼ Cup coarsely cut nuts (not black walnuts)
¼ tsp. salt	

Sift starlac, flour and baking powder on to waxed paper. Set aside. Mix soft shortening, sugar, salt and vanilla. Add eggs and mix until smooth. Add water, apples, nuts and mix well. Add flour mixture, stirring only until blended. Bake in well greased loaf pan (9x5x3) near center of oven. 50 - 60 mins. 350° F. Cool 10 mins. before removing from pan. Cool thoroughly. Wrap in foil. This loaf keeps very well in the refrigerator. It should be baked at least a day before use.

Joan Smith

*Matrimony is an institution of learning in which a man loses his bachelor's degree without acquiring a master's.*

## Apple Strudel

4 Cups flour	1 Tbsp. vinegar
1 tsp. melted crisco	¼ Cup melted crisco
1½ Cups water (app.)	

Sift flour & salt. Add crisco, vinegar & water. Do not make dough stiff. Knead until smooth & bubbles form. Divide in two and roll until fairly thin. Brush with melted crisco & let stand one hour (covered with cloth). On table covered with lightly floured table cloth, pull dough until it covers the entire table. Gently pull off the rim so that dough is paper thin. (Add just a little melted crisco if dough tends to tear). Sprinkle grated apples, sugar & cinnamon. Lightly cover half the sheet and roll from that side by lifting table cloth and pulling at the same time. Put in baking pan and bake at 375° until lightly browned. Cut into pieces before serving.

(This recipe is a challenge).

Chris Crawley

## Breads & Cereals

### Apricot Bread

- |                      |                       |
|----------------------|-----------------------|
| ½ Cup dried apricots | 1 Tbsp. vanilla       |
| 1 Large orange       | 1 Egg beaten          |
| ½ Cup raisins        | 2 Tbsp. melted butter |
| 1 tsp. soda          | 2 Cups flour          |
| 1 Cup sugar          | 2 tsp. baking powder  |
| ½ Cup chopped nuts   |                       |

Soak apricots for ½ hour. Squeeze juice from orange, put in measuring cup and fill to one cup with boiling water. Put apricots, orange rind and raisins thru chopper. In a large bowl add orange juice and water to chopped fruit. Stir in soda, sugar, melted butter and the beaten egg. Add remaining dry ingredients. Add vanilla. Bake in greased loaf pan in moderate oven for about 50 minutes. (This is best the 2nd day). Cool before cutting.

Joan Bridges

### Biscuits

Sift 2 cups flour with

- 3 tsp. baking powder                      ¼ tsp. salt

Cut in 5 Tablespoons shortening very fine.

Add ¾ cup sweet milk and mix with fork. Knead lightly 20 seconds. Roll to ½ inch thickness, cut into biscuits and bake in very hot oven (400-500) 12 minutes. Makes 1 dozen.

Deana Garison

### Short Cheese Biscuits

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 Cup flour                    | ¼ tsp. salt                    |
| 2 Tbsp. crisco (rounded)       | ½ Cup milk                     |
| 2 tsp. baking powder (rounded) | ½ to ¾ Cup grated sharp cheese |
| 1 tsp. sugar (optional)        |                                |

Mix together dry ingredients. Add crisco and cheese and cut with pastry blender. Add milk all at once. Dough should be very sticky. Flour board and cut with knife or biscuit cutter.

A touch of grated cheese or paprika on top is nice before baking. Bake at 425 degrees for 10 or 15 minutes. Makes about 10 large biscuits.

Barbara Fryback

### Stir and Roll Biscuits

Preheat oven to 350 degrees.

2 Cups flour	Add
3 tsp. baking powder	$\frac{1}{3}$ Cup oil
1 tsp. salt	$\frac{2}{3}$ Cup milk
Sift together	

Mix well. Roll out on wax paper about  $\frac{1}{4}$ " thick.

Mrs. Patsy Latimer

### Bread

Dissolve 2 yeast cakes in  $\frac{1}{2}$  cup lukewarm water. Dissolve 1 Tbsp. sugar and 2 tsp. salt in  $\frac{1}{2}$  cup boiling water. Add 1 cup cold water. Add dissolved yeast. Stir in 3 cups flour. Add  $\frac{1}{4}$  pound soft butter and Tbsp. crisco. Mix. Add 3 cups flour. Knead. Let rise  $1\frac{1}{2}$  hours. Shape into 2 loaves. Put in bread pans, let rise  $1\frac{1}{2}$  hours. Bake for 2 hours at  $300^{\circ}$  to get a hard crust.

Trudi Ward

### Bread

1 Tbsp. sugar	1 Yeast cake
1 Tbsp. shortening (butter)	$\frac{1}{4}$ Cup lukewarm water
$1\frac{1}{2}$ tsp. salt	2 Beaten eggs
1 Cup boiling water	6 Cups flour
1 Cup scalded milk	

Put sugar, shortening and salt in a bowl and pour the hot water over them. Add milk. Cool to lukewarm. Combine the yeast cake and the lukewarm water and add to sugar and shortening mixture. Add beaten eggs. Add flour and mix until smooth dough is formed. Turn dough out on a lightly floured board and knead until smooth and elastic. Shape into ball. Place in lightly greased bowl. Grease top of dough to prevent crust from forming. Cover and let rise in warm place until double in bulk. ( $1\frac{1}{2}$ -2 hours). Punch down and let rise again. About 30 mins or so. Divide into 2 portions and let rise until double in the pan. Makes 2 loaves of bread.

Bake in hot oven 425 degrees for 10 minutes. Finish baking the next 30 minutes at 375 degrees. Bread sounds hollow when done. Putting melted butter on top will give it a soft crust.

Mrs. Stella A. Mundt

## Breads & Cereals

### Anadama Bread

(Original from Sturbridge Village, Mass.)

- |   |                                     |
|---|-------------------------------------|
| ½ Cup water ground corn meal<br>(substitute regular yellow<br>or white corn meal) | 2 Cups boiling water<br>1 tsp. salt |
|---|-------------------------------------|

Add corn meal to boiling water, stirring constantly. If lumps form they may be kneaded out.

- |                    |   |
|--------------------|---|
| Add :              | ½ Cup molasses to corn meal<br>mixture, allow to cool |
| 2 Tbsp. shortening |   |

Dissolve 2 yeast cakes in ¼ cup lukewarm water. Add to above 5-6 cups sifted flour. Knead well. Allow to rise until double in bulk. Form into loaves (2). Allow to rise and bake at 425 degrees for 15 minutes, reduce heat to 375 degrees and bake one hour.

Lucille Seekins

*"He causeth the grass to grow for the cattle, and herb for the service of man; that he may bring forth food out of the earth; And wine that maketh glad the heart of man, and oil to make his face shine, and bread which strengtheneth man's heart."*

*Psalm 104 : 14, 15*

### Easter Bread

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 8 Cups sifted flour           | 2 Pkgs. of dried or compressed yeast |
| 1 tsp. salt                   | 6 Eggs, well beaten                  |
| 1 tsp. pepper                 | ¼ Cup olive oil                      |
| 1½ Cup grated parmesan cheese |                                      |
| ¾ Cup lukewarm milk or water  |                                      |

Sift dry ingredients together on to a bread board. Make a well in center and pour milk, yeast, eggs, and olive oil into it. Knead dough until smooth and elastic, about 10 minutes. Add enough flour to make a stiff dough, if necessary. Cover and let rise in warm place until doubled in bulk, about 2 hours. Punch dough down. Cover and let rise again until doubled in bulk, about 30 minutes. Turn dough out on a bread board, and shape into round loaf to fit a 9" pie pan. Cover and let rise 6 hours. Bake in moderate oven 350 degrees for 1 hour, until loaf sounds hollow when tapped. Makes 2 loaves.

Mrs. Van Gaalen

### Banana Bread

- |                         |                      |
|-------------------------|----------------------|
| 1 Cup of sugar          | 3 Tbsp. sour milk    |
| ½ Cup of butter or oleo | 1 tsp. baking powder |
| 2 Eggs                  | 1 tsp. soda          |
| Pinch of salt           | 2 Cups of flour      |
| 3 Bananas mashed        |                      |

Cream butter and sugar. Add eggs, mashed bananas and milk. Sift dry ingredients. Add dry ingredients last. Makes 1 large loaf or 2 small ones. Chopped nuts can be added if desired. Bake 350 degrees 55 minutes or until bread springs back when touched.

Dottie Hermansen's Mother

*"The Lord bless thee, and keep thee:*

*The Lord make his face shine upon thee, and be gracious unto thee:*

*The Lord lift up his countenance upon thee, and give thee peace."*

*Numbers 6 : 24-26*

### Banana Rye Bread

- |                           |                             |
|---------------------------|-----------------------------|
| 2 Yeast cakes             | 2½ Cups (5 or 6) fully ripe |
| 1 Tbsp. salt              | bananas                     |
| ¼ Cup lukewarm water      | 4 Cups rye flour            |
| 2 Tbsp. sugar             | 1 Cup white flour           |
| 3 Tbsp. melted shortening |                             |

Dissolve yeast in lukewarm water. Mix together the salt, sugar, shortening and bananas. Add half the flour and beat until smooth. Beat in the dissolved yeast. Add the remaining flour gradually and mix well. Turn the dough onto a floured board. Knead about 8 minutes, adding enough additional rye flour to prevent sticking. Place the dough into a lightly greased bowl. Cover and let rise until double in bulk (about 2 hours). Turn out again onto floured board and knead lightly about 2 minutes. Shape into 2 loaves. Place in lightly greased loaf pans. Cover and let rise until double in bulk. Bake in hot oven 425 degrees from 5 to 10 minutes, until crust begins to brown, then reduce temperature to 350 degrees and bake 35 to 40 minutes longer or until bread is done.

The Dorcas Society  
Seventh Day Adventist Church  
San Nicholas

## Breads & Cereals

### Corn Bread

- |                              |                        |
|------------------------------|------------------------|
| 1½ Cups yellow corn meal     | 1 Egg                  |
| ½ Cup flour                  | 1 Cup milk             |
| 3 Heaping tsp. baking powder | ¼ Cup melted bacon fat |
| 1 tsp. salt                  |                        |

Sift dry ingredients. Add egg, milk and bacon fat stirring well. Heat oven to 400 degrees. Add about 1 Tbsp. bacon grease to a 8" diameter wrought iron skillet, and heat skillet well before adding mixture. Bake 30 minutes.

### Date and Nut Tiffin Loaf

- |                      |                                 |
|----------------------|---------------------------------|
| ¾ Cups flour         | ½ Pound dates                   |
| ¼ tsp. salt          | 2 Eggs, separated               |
| ¾ Cup sugar          | ½ tsp. vanilla                  |
| ½ tsp. baking powder | 2 Cups nuts (walnuts or pecans) |

Sift dry ingredients; add dates and nuts and mix with the fingers until dates and nuts are coated. Add well beaten egg yolks and vanilla; blend with fingers, fold in stiffly beaten egg whites. Pour into well buttered loaf pan and smooth stiff batter with the fingers. Cover pan with foil, fold edges over sides of pan; bake at 275° for 1¼ hours. Remove foil, increase temperature to 325°, brown for 10 minutes more.

Mrs. Harry Newall

### Mrs. J. T. Faris' Orange Nut Bread

- |                    |                      |
|--------------------|----------------------|
| 1 Large orange     | 1 tsp. vanilla       |
| Boiling water      | 1 Beaten egg         |
| Raisins or dates   | 2 Cups flour         |
| 1 tsp. soda        | 1 tsp. baking powder |
| 1 Cup sugar        | ¼ tsp. salt          |
| 2 Tbsp. shortening | ½ Cup nuts, chopped  |

Squeeze juice of orange in cup and fill with boiling water. Grind rind of orange and enough raisins or dates to fill a cup. Add soda to these ingredients, also sugar, shortening and vanilla. Sift flour, baking powder and salt together; add this mixture and the beaten egg. Thoroughly beat the mixture. Add nuts & stir them in. Bake at 350 about 50 min. I prefer the raisins.

Jennie Greene

### Quick Orange Bread

- |                               |                    |                               |  |
|-------------------------------|--------------------|-------------------------------|--|
| 2                             | Cups flour         | 1 <sup>1</sup> / <sub>3</sub> | Cups orange peel thin and finely shredded) |
| 2                             | tsp. baking powder | 2 <sup>2</sup> / <sub>3</sub> | Cup orange juice or milk                   |
| 1 <sup>1</sup> / <sub>8</sub> | tsp. salt          | 1                             | Cup sugar                                  |
| 4                             | Tbsp. butter       |                               |  |
| 1                             | Egg - well beaten  |                               |  |

Sift dry ingredients. Cut in the butter until it is like coarse cornmeal. Mix peel well with orange juice (or milk), egg and sugar. Add to dry ingredients. Stir just enough to moisten dry ingredients. Spread evenly in well greased loaf tin. Let stand  $\frac{1}{2}$  hour. Bake at 325 degrees for 1 hour.

Dorothy Ratcliff

### Swiss Cheese Potato Bread

- |                               |                      |                               |                         |
|-------------------------------|----------------------|-------------------------------|-------------------------|
| 1                             | Yeast cake           | 1 <sup>1</sup> / <sub>4</sub> | Cup warm water          |
| 1 <sup>1</sup> / <sub>2</sub> | Cup milk             | 2 <sup>2</sup> / <sub>3</sub> | Cup mashed potatoes     |
| 3 <sup>1</sup> / <sub>8</sub> | Cup melted margarine | 1                             | Cup grated Swiss cheese |
| 2                             | Eggs                 | 3                             | Cups flour              |
| 1                             | tsp. sugar           | 1                             | tsp. salt               |

Dissolve yeast in water. Scald milk and let cool to lukewarm. In a large mixing bowl combine milk, potatoes, margarine, cheese and slightly beaten eggs. Stir in the yeast mixture. Add flour sifted with salt and sugar. Knead until smooth and elastic. Turn into a greased bowl; cover and let rise until double in bulk. Turn out on a lightly floured surface and shape into a loaf. Let rise again until double, bake at 375° F. for 35 minutes.

Betsy Frazier

### Cala Balls

1 pound of black-eye peas, to be put in water to soak until they start to peel. Take peel off. Grind it completely with a lot of hot-pepper.

1 egg to be beaten and put into dough and should be well mixed. 1 teaspoonful of salt to be mixed with dcugh.

Put bowl on stove with Tra-la-la oil to boil and then take one big tablespoon of dough and keep in oil (boil) until it burns red and should then be taken out, and should be done with the rest in the same way.

Mrs. C. Oduber

## Breads & Cereals

### Wedding Bread

12 Eggs separated  
10 Drops anise oil  
 $\frac{3}{4}$  Cup confectioners sugar

$\frac{3}{4}$  Cup sifted pastry flour  
1 Tbsp. anise seeds, whole or  
crushed

All ingredients must be at room temperature. Beat egg yolks, adding one at a time, until thick and lemon colored. Add anise oil and gradually blend in powdered sugar. Combine flour and anise seeds, and beat gradually into egg yolks. Beat egg whites until foamy and fold into yolks. Grease three 6x8" loaf pans, and pour about 2" of batter into each pan. Sprinkle tops with confectioners sugar and bake in Mod. 350 degree oven 25-30 minutes until delicately browned. Cool and slice crosswise into 1" slices. If desired, the slices may be toasted on a greased cookie sheet in a slow oven for 10 minutes. These cookies are excellent with coffee or wine. It is customary to serve them at wedding breakfasts. Makes 2 dozen.

Mrs. Van Gaalen

*It is a sad house when the hen crows louder than the cock!*

### Cinnamon Puffs

2 Heaping Tbsp. dry yeast  
 $\frac{1}{2}$  Cup warm water  
 $\frac{3}{4}$  Cup lukewarm milk  
 $\frac{1}{4}$  Cup sugar  
1 tsp. salt

$\frac{1}{2}$  Cup shortening  
2 Eggs  
 $3\frac{1}{4}$  Cups sifted all-purpose flour  
1 Tbsp. vanilla

Coating mixture:

1 Cup granulated sugar                      4 tsp. cinnamon

Combine yeast and water. Let stand 5 min. In large mixing bowl combine milk, sugar, salt, shortening, eggs, yeast mixture, and half of flour. Beat 2 min. on electric mixer (medium speed) or by hand until smooth.

Add remaining flour and vanilla. Beat 2 more min. with spoon. Drop 1 tablespoon batter into well greased, medium-sized muffin cups. Place in warm place and let rise until double and they reach tops of muffin pans. (30-40 min.)

Bake in quick moderate oven (375) 18-20 min. Remove from pans and dip top and sides in melted butter ( $\frac{1}{2}$  cup), then into cinnamon-sugar mixture.

Makes approx.  $2\frac{1}{2}$  dozen puffs.

Debby Cooke



### Coffee Cake

- |               |               |               |                    |
|---------------|---------------|---------------|--------------------|
| 2             | Cups flour    | 2             | Eggs               |
| $\frac{3}{4}$ | Cups sugar    | 4             | tsp. baking powder |
| $\frac{1}{4}$ | tsp. nutmeg   | $\frac{1}{4}$ | Cup crisco         |
| $\frac{1}{4}$ | tsp. cinnamon | 1             | Cup milk           |
| 1             | tsp. salt     |               |                    |

Sift dry ingredients. Cut in Crisco. Add eggs and milk. Pour into square pan and cover with this mixture before baking.

Topping:

- |               |                 |               |               |
|---------------|-----------------|---------------|---------------|
| $\frac{1}{4}$ | Cup Crisco      | 4             | Tbsp. flour   |
| 1             | Cup brown sugar | $\frac{1}{2}$ | tsp. cinnamon |

Walnuts maybe sprinkled on top.

Bake 30 minutes at 350 degrees.

Marylou Ielfield

*Arguing with a woman is usually a case  
of he came, he saw, he concurred.*

### Easy Coffee Cake

- |               |                    |   |            |
|---------------|--------------------|---|------------|
| $\frac{1}{2}$ | pkg. yeast         | 1 | tsp. sugar |
| $\frac{1}{4}$ | Cup lukewarm water |   |            |

In a small bowl combine and set aside while combining other ingredients:

- |               |                |                |                    |
|---------------|----------------|----------------|--------------------|
| $\frac{1}{2}$ | Cup shortening | 2              | Cups flour         |
| $\frac{1}{2}$ | Cup sugar      | $2\frac{1}{2}$ | tsp. baking powder |
| 1             | Egg, beaten    | $\frac{1}{2}$  | tsp. salt          |
|               |                | $\frac{1}{4}$  | Cup milk           |

Add yeast mixture to above and beat well.

Spread one-half batter (this will be real thick) in oiled 9x9 cake pan. Sprinkle with one-half topping, remainder of batter and then rest of topping. Bake 40 minutes at 350 degrees. Serve warm.

Topping:

- |   |                 |   |                                |
|---|-----------------|---|--------------------------------|
| 1 | Cup brown sugar | 3 | Tbsp. butter                   |
| 3 | Tbsp. flour     |   | Nuts (about $\frac{1}{2}$ cup) |
| 1 | tsp. cinnamon   |   |                                |

This freezes well wrapped in foil and can be heated in the same foil in the oven. It should always be served warm.

Joyce Nelson

## Breads & Cereals

### Crumb Cake

- |                   |                               |
|-------------------|-------------------------------|
| 1 Cup brown sugar | 1 Cup butter or 2 cubes oleo  |
| 1 Cup white sugar | 3 Cups regular flour - sifted |

Mix all together and take out 1 cup of mix for topping. Then add 2 eggs, 1 tsp. nutmeg, 1 cup sour milk and 1 tsp. baking soda. Mix well and pour in greased and floured pan and sprinkle topping over all. Bake at 350 for 30 minutes. For sour milk, add 1 Tbsp. vinegar in 1 cup regular milk. This was Judy Cundiff's coffee cake.

Dorothy MacNutt

### No Knead Coffee Cake

Dissolve:

- 1 Cake yeast (or 1 pkg. dry yeast) in  $\frac{1}{4}$  Cup lukewarm water

Combine:

- |                              |                                |
|------------------------------|--------------------------------|
| $\frac{1}{4}$ Cup shortening | $1\frac{1}{2}$ tsp. salt       |
| $\frac{1}{4}$ Cup sugar      | $\frac{1}{2}$ Cup scalded milk |

Cool:

to lukewarm by adding  $\frac{1}{4}$  Cup cold water

Blend in:

- |                           |   |
|---------------------------|---|
| 1 Egg                     | 1 Cup mixed candied fruit and the dissolved yeast |
| $\frac{3}{4}$ Cup raisins |   |

Add:

- 3 Cups sifted flour and mix till well blended
- Spoon dough into greased 9x5x3 in. pan. Cover and let rise in warm place till light - about  $1\frac{1}{2}$  hours.

Cover and let stand for 15 minutes

Bake:

- 350 degrees 50 to 60 minutes.

Ann Maxey

### Kruidkoek (Coffee Cake)

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 10 Tbsp. dark brown sugar        | 1 cup milk                        |
| 1 tsp. cinnamon                  | $\frac{1}{2}$ cup flour           |
| $\frac{1}{2}$ tsp. pepper        | Dash of salt                      |
| $\frac{1}{4}$ tsp. ground cloves | Mixed fruit, raisins and currants |
| 3 Small tsp. bking powder        |                                   |

Mix every thing together. Put a piece of way paper in greased baking pan and bake it for 45 minutes in 350 degree oven.

Mrs. Reinders Folmer

## German Coffee Cake

3	Cups flour	$\frac{3}{4}$	Cup sugar
4	tsp. baking powder	$\frac{1}{4}$	Cup shortening
1	tsp. salt	2	Eggs, unbeaten
$\frac{1}{2}$	tsp. nutmeg	1	Cup milk
$\frac{1}{4}$	tsp. cinnamon		

Sift all dry ingredients together and work in shortening. Add eggs and milk. Stir until smooth. Pour into pan 8x12x2 inches. Cover batter with following mixture:

$\frac{1}{4}$	Cup butter	$\frac{1}{2}$	tsp. cinnamon
1	Cup brown sugar	$\frac{1}{8}$	tsp. salt
4	Tbsp. flour		

Blend all ingredients with a fork or pastry blender and spread smoothly on top of batter. Sprinkle with coarsely chopped nuts and bake 30 minutes in moderate oven. Serve warm.

Mrs. R. C. Bergfield

*God bless my little kitchen,  
I love its every nook;  
And bless me as I do my work:  
Wash pots and pans and cook.*

## Doughnuts

1	Egg	2	Cups sifted flour
$\frac{1}{2}$	Cup sugar	2	tsp. baking powder
3	Tbsp. melted Crisco	$\frac{1}{2}$	tsp. salt
$\frac{1}{2}$	Cup milk	$\frac{1}{2}$	tsp. nutmeg

Crisco for deep frying.

Combine beaten egg, sugar and Crisco. Add milk. Mix flour with baking powder, salt and nutmeg. Combine the liquid and dry ingredients. Stir only until smooth. Roll dough to  $\frac{1}{2}$  inch thickness. Cut with floured cutter.

Fry doughnuts in Crisco heated to 365 degrees 3-5 minutes. Brown both sides. Remove and drain on paper toweling. Roll in mixture of 1 c. sugar, granulated and 1 tsp. cinnamon.

Eleanor Speziale

## Breads & Cereals

*Do try this!!*

### Funchi

2 liters of water to be boiled with 1 big spoon of table salt. After boiling, throw 1 pound of corn meal into boiled water and lower fire on stove and leave it be.

When corn meal has sucked in all the boiled water, then start stirring until well mixed, and the funchi becomes then kind of softly-hard. It should then be taken out and put on a big plate and covered by another plate to give it a neat and presentable shape to be cut when required.

Food is now ready to be served. Serves 10 persons.

Mrs. C. Oduber

### Hush Puppies

- |               |                                 |        |               |                     |
|---------------|---------------------------------|--------|---------------|---------------------|
| 3             | Heaping Tbsp. water             | ground | $\frac{1}{4}$ | tsp. baking powder  |
|               | meal                            |        | 1             | medium onion, diced |
| 2             | Heaping Tbsp. all-purpose flour |        |               | Dash garlic salt    |
| $\frac{1}{2}$ | tsp. salt                       |        |               | V-8 vegetable juice |

Sift corn meal, flour, salt, baking powder and garlic salt together. Add onion and mix slightly. Add enough V-8 juice to make doughy. Fry in deep fat until golden brown.

Loriene Sharp

### Gugel Hupf (Orange Flavored)

- |                |                   |                      |
|----------------|-------------------|----------------------|
| $\frac{1}{2}$  | Lb. butter        | Juice - two oranges  |
| 6              | Eggs              | 3 Cups sifted flour  |
| $1\frac{3}{4}$ | Cups sugar        | 3 tsp. baking powder |
|                | Rind - one orange |                      |

Cream butter; add sugar, 3 whole eggs and 3 yolks. Mix well. Add dry ingredients alternately with orange juice and rind. Lastly fold in 3 stiffly beaten egg whites.

Put in a greased gugel hupf mold and bake at  $400^{\circ}$  about  $\frac{3}{4}$ -1 hour. (A greased tube pan will substitute nicely for the gugelhupf mold). Remove from pan to cool. Sprinkle with confectioner sugar. Excellent served as breakfast bread or at any time with tea or coffee.

Mrs. K. L. Weill

## Mama's Homemade Noodles

- |             |                                  |
|-------------|----------------------------------|
| 1 Cup flour | $\frac{1}{2}$ Egg shell of water |
| 1 Egg       |                                  |

Place flour in bowl and make a hole in the middle. Add egg and  $\frac{1}{2}$  egg shell of water. Mix well with hands. Roll out on a floured surface and let stand about 15 or 20 minutes. Slice very thin, placing in a floured bowl. Drop slowly into boiling broth.

Mrs. Patsy Latimer

*"The Lord direct your hearts into the love of God and into the patience of Christ."* 2 Thess. 3:5

## Orange Bread

- |                                    |                          |
|------------------------------------|--------------------------|
| $1\frac{1}{2}$ Cup sugar           | Pinch of salt            |
| $\frac{1}{2}$ Cup butter           | $2\frac{1}{2}$ Cup flour |
| 1 Cup sour cream                   | 1 tsp. soda              |
| $\frac{1}{2}$ Cup raisins or dates | 2 oranges                |
| 3 Eggs, well beaten                |                          |

Put 1 orange rind and raisins or dates through food grinder. Cream butter and sugar. Add eggs. Dredge fruit with flour. Add salt, soda and milk. Add flour and beat. Bake 45-50 minutes in 350 degree oven. Pour juice of oranges over the loaf when you take it from oven. This bread cuts better the second day.

Jean Branlund

## Breakfast Crepes Suzette

- |                         |                  |
|-------------------------|------------------|
| 1 Cup flour             | 1 Cup milk       |
| 3 Tbsp. sugar           | 3 Eggs, unbeaten |
| $\frac{1}{2}$ tsp. salt |                  |

Make well in sifted ingredients. Pour in liquid ingredients. Combine them with a few swift strokes ignoring lumps. Heat a ten inch skillet and grease it generously with butter. Add three tablespoons of batter and spread thinly by tilting skillet. Cook pancake over moderate heat. When it is brown underneath reverse it and brown other side. Use additional butter for cooking each pancake. Serve with Maple syrup, Jam, Jelly or Cinnamon-sugar.

Dorothy R. Springer

## Breads & Cereals

### Pancakes

- |                                |  |
|--------------------------------|--|
| 3 Cups flour (not self-rising) | 4 strips bacon or $\frac{1}{2}$ cup oleomargarine or butter (if using bacon, chop very fine) |
| 6 tsp. Calumet baking powder   |  |
| 3 Tbsp. sugar                  |  |
| 1 tsp. salt                    | 3 Cups milk  |
| 3 Eggs                         |  |

Use level measurements. Thin down with milk.

Mrs. J. Jolinson

### Buttermilk Pancakes

- |   |                                 |
|---|---------------------------------|
| 3 Cups sifted flour                             | 3 Tbsp. sugar                   |
| $2\frac{1}{2}$ tsp. double acting baking powder | 3 Eggs, well beaten             |
| $\frac{1}{2}$ tsp. soda                         | 3 Cups buttermilk               |
| $1\frac{1}{2}$ tsp. salt                        | $\frac{1}{2}$ Cup butter melted |

Measure sifted flour, and add baking powder, soda, salt and sugar. Sift again. Combine eggs and buttermilk. Add to flour mixture. Add melted butter and stir just until all flour is dampened. Bake on hot greased griddle, turning only once. Serve hot with butter.

Mrs. Mitchell

### Rolled Cheese Pancakes

- |                                |                         |
|--------------------------------|-------------------------|
| 2 Cups flour                   | 3 Cups cottage cheese   |
| $\frac{3}{4}$ Cup milk         | 1 Egg                   |
| 3 Eggs                         | $\frac{3}{4}$ tsp. salt |
| $1\frac{1}{2}$ Cups cold water |                         |

Make batter of flour, milk, salt, 3 eggs and cold water. Make thin pancakes in 8 inch frying pan. Cook over low heat until sides loosen from pan. Remove and place on inverted plate.

Beat together: cottage cheese  
egg  
salt

Spread on browned side of pancake. Roll it and cook the unbrowned side in butter until brown. Sprinkle with either powdered or granulated sugar.

M. V. Flaherty

**Corn Meal Mountain Pancakes**

- |                               |                        |
|-------------------------------|------------------------|
| 2 Beaten eggs                 | 1 tsp. salt            |
| 1 Cup buttermilk or sour milk | ½ tsp. soda            |
| ¼ Cup melted shortening       | 2 tsp. baking powder   |
| 1 Tbsp. light molasses        | ¾ Cup yellow corn meal |
| ¾ Cup flour                   |                        |

Combine egg, milk, shortening, and molasses. Add sifted dry ingredients and corn meal; stir just until moistened. Bake on ungreased griddle. Makes about 12 pancakes. (Pour batter from ¼-cup measure).

Eleanor Miller

**Pumpkin Pancakes (*Aripa di Pompoena*)**

- |                          |                    |
|--------------------------|--------------------|
| 1½ pound peeled pumpkin  | 2 Tbsp. flour      |
| 1 or 2 eggs              | 1 tsp. baking soda |
| Sugar, cinnamon, raisins | Some milk          |

Boil the peeled pumpkin in water with salt till soft. Mash. Add the beaten eggs, sugar, cinnamon, raisins, flour, baking soda and a little bit of milk. Fry 3 or 4 small cakes at a time in frying pan in oil or butter. Sprinkle with sugar and cinnamon if desired. (Or make small pancakes on a greased hot griddle).

Mrs. E. Henriques

*Though few women take up law innumerable ones lay it down.*

**Pastry Mix**

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 6¼ Cups sifted all-purpose flour | 1 Lb. (2⅓ Cup) vegetable shortening |
| 1 Tbsp. salt                     |                                     |

May be stored at room temperature for weeks.  
Makes 9¼ C. mix.

For: 2 crust pies or 12 tart shells, use 2-¾ C. mix plus 4 Tbsp. water. Mix.

Lattice - Top Pie. Use 2 Cups pastry mix plus 3½ Tbsp. cold water.

Pie Shell. Use 1½ cups pastry mix plus 2 Tbsp. cold water.

Eleanor Speziale

## Breads & Cereals

### Rolls

2 $\frac{1}{4}$ Cups lukewarm water	2 Eggs
$\frac{1}{2}$ Cup sugar	2 Yeast cakes
$\frac{2}{2}$ tsp. salt	7 Cups flour
3 Tbsp. shortening	

Mix yeast and  $\frac{1}{4}$  cup water, and 1 tsp. sugar. Cream shortening, salt and sugar. Add yeast and rest of water. Add 3 cups of flour, then eggs, well beaten. Add rest of flour. Put in refrigerator until ready to use. Set out in muffin tins as clover leaf or other type roll. Let rise about 1 $\frac{1}{2}$  to 2 hours. Bake 10 minutes at about 425 degrees.

Jeannette Faucett  
(Dode Reimel's recipe)

### Pizza Pie Dough

Mix in a large bowl, 3 tablespoons of oil, 1 tablespoon of salt and 1 cup of boiling water. Let cool. Add 1 yeast cake which has been dissolved in  $\frac{1}{4}$  cup of lukewarm water. Then add one more cup of lukewarm water. Mix in 3 cups of flour and knead until dough is dry. (You keep adding flour until dry if 3 cups are not enough). Knead 10 minutes. Let rise.

Divide dough and stretch or roll out to fit pans.

Sprinkle olive oil over surface of dough, then parmesian cheese and mozzarella cheese and tomatoes. Sprinkle oregano and bake at 350-400 degrees.

Mrs. Tricarico

### Butter Horn Rolls

Dissolve 1 yeast cake in  $\frac{1}{4}$  cup warm water and 1 tsp. sugar. Scald 1 cup milk and let cool, add  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar and  $\frac{1}{2}$  tsp. salt while milk is hot. Beat 3 eggs; add to cooled milk. Add yeast and 3 cups sifted flour and mix with electric mixer. Mix in one more cup of flour with spoon, then dump dough out on one more cup of flour and knead until firm, smooth dough is formed. Place in greased bowl and let rise until double, punch down and make into dinner rolls; let rise to top of pan and bake in 325° oven 10 minutes. Then butter tops and brown in oven. Makes 3 dozen.

Marguerite Norton



### Butter Horns

- |                         |                                     |
|-------------------------|-------------------------------------|
| 1 Cake yeast            | 4 Cups sifted flour                 |
| $\frac{1}{2}$ Cup sugar | $\frac{1}{2}$ tsp. salt             |
| 1 Cup cold milk         | $\frac{1}{2}$ Cup melted shortening |
| 2 Eggs — beaten         |                                     |

Mix yeast and sugar; add cold milk and let stand  $\frac{1}{2}$  hour. Add eggs, salt and part of flour. Add melted shortening and rest of flour. Mix well. Cover and place in refrigerator overnight. When ready to set out dough, divide in half. Roll on floured board. Cut wedge shape and start rolling with broad edge. Let rise for 3 hours. Bake in hot oven 20 minutes or until golden brown.

Margaret Hellwig

### Basic Roll Dough

Mix together:

- |                          |              |
|--------------------------|--------------|
| $\frac{1}{2}$ Cup sugar  | 1 Tbsp. salt |
| $\frac{2}{3}$ Cup crisco |              |

Add 2 cups hot milk. Let cool to lukewarm. Mix 1 yeast cake in  $\frac{1}{4}$  cup lukewarm water. Add to above mixture. Add 2 beaten eggs, 6 cups of flour. Add three cups each time. Cover and place in ice box over night.

### Coffee Ring

Roll above dough out on floured board. (I divide above dough into three or four rings). Cover with melted butter, brown sugar, sprinkle with cinnamon, raisins and chopped nuts. Roll up like a jelly roll. Place in greased pan. Cut top in small cuts. Let raise two hours. Bake in 350 degrees oven for 30 minutes. Glaze with powdered sugar, water and vanilla while still hot. Decorate with cut cherries and nuts.

Mattie Burbage

### No Knead Rolls

Place in a mixing bowl  $\frac{3}{4}$  cup lukewarm water,  $\frac{1}{3}$  cup oil,  $\frac{1}{4}$  cup sugar, 1 tsp. salt,  $\frac{3}{4}$  cup evaporated milk, 2 eggs, and then sprinkle 1 package active dry yeast over this. (about 2 Tbsp. yeast). Let stand a few minutes, then stir well. Add  $3\frac{1}{2}$  cups sifted flour. Mix until well blended. Spoon into well greased muffin tins, filling  $\frac{1}{2}$  full. Let rise until batter has risen to edge of muffin tin and is rounded in center. Takes about 45 minutes. Bake at 400 degrees — 15-20 minutes.

Mrs. Patsy Latimer

## Breads & Cereals

### Orange Rolls using basic Butter Horn Roll Dough

#### Butter Horn Rolls:

1 Yeast cake dissolved in	$\frac{1}{2}$ Cup sugar
$\frac{1}{2}$ Cup warm water	3 Eggs, well beaten
1 Cup scalded milk	$4\frac{1}{2}$ Cups sifted flour
$\frac{1}{2}$ Cup butter	1 Tbsp. salt

Add butter to scalded milk. Add sugar to beaten eggs. When milk, butter mixture cools, add to eggs, add dissolved yeast to mixture. Add salt. Stir in flour, half at time. **Keep in refrigerator over night before using.**

#### Orange Filling:

$\frac{1}{3}$ Cup of butter	2 Tbsp. concentrated orange juice
$\frac{2}{3}$ Cup sugar (granulated)	Grated rind of three oranges

Melt butter, add other ingredients and blend. Boil for 5 minutes. Cool.

Grease small muffin tins. Put 1 Tbsp. filling in tin. Add small ball of dough. Let rise about an hour. Bake  $350^{\circ}$  20 minutes, or until light brown. Makes 32 small rolls.

Claire L. Goodwin

*As we partake of earthly food,  
The table for us spread,  
We'll not forget to thank Thee,  
Who gives us daily bread.*

### Stolle

For batter, mix 2 cups scalded milk, 2 yeast cakes, and 2 cups flour. Beat until smooth; let stand in warm place about 1 hour, until light.

Cream 1 cup shortening, 1 cup sugar,  $1\frac{1}{2}$  tsp. salt. Add 2 beaten eggs, grated rind of 1 lemon and juice of lemon. Add flour until not sticky, 2 cup raisins, 1 cup nuts, 1 glass candied cherries, citron, pineapple; knead and make out into 3 loaves. Let stand 2 hours. Bake one hour at 325. Sprinkle with lots of butter and powdered sugar. Keeps very well in refrigerator.

Helen McIntyre

### Rice Can Be Baked

When rice is to be served with a casserole or other dish that requires a 350 oven, both may be baked at the same time. To bake rice, place one cup of white rice in a shallow baking dish, add  $\frac{1}{2}$  t. of salt and 2 cups boiling water. Cover tightly with a lid or aluminium foil & bake 30 min. Rice is tender and soft, not sticky.

Mrs. Carroll F. Bond

### Golden Toasted Rice

- |                             |                         |
|-----------------------------|-------------------------|
| 1 Cup uncooked rice         | $\frac{1}{2}$ Cup water |
| 2 Tbsp. butter or margarine | 3 or 4 green onions     |
| 1 Can (11 oz.) consomme'    | 1 to 3 Tbsp. soy sauce  |

Toast the rice by spreading the grains in a heavy pan and heating in a moderate oven (350°) until lightly browned.

Melt butter in a heavy pan with a tight fitting cover; add rice and cook it slightly, stirring constantly. Pour in consomme' and water, stir once, cover, and turn heat to the lowest possible point. Let rice steam for 25 minutes.

Stir in finely sliced green onions and tops and the soy. Remove from heat, put on the cover again, and let stand a few minutes to blend the flavors and partially cook the onion. Serves 4.

Chicken pieces or pork chops may be added to the melted butter and browned; then add the rice as per directions and proceed with the recipe.

Joyce Nelson

### Zwibach

- |               |               |
|---------------|---------------|
| 8 Eggs        | 8 Tbsp. flour |
| 8 Tbsp. sugar |               |

Separate eggs. Beat egg whites in mixmaster until it begins to stiffen. Add one Tbsp. of sugar at a time until egg white forms peaks. Add one egg yolk at a time. Turn beater down and add flour-slowly folding in.

Pour into greased & lined 8"x10" pan and bake until done. About 30 min. at 350°. Do not remove from pan until completely cool. Cut into two 8"x5" pieces. Spread jam or favourite preserves in middle. Serve with scoop of whipped cream.

Chris Crawley

### *Kitchen Hymn*

*Lord of all pots and pans and things,  
Since I've no time to be  
A saint by doing lovely things,  
Or watching late with Thee,  
Or dreaming in the early day light,  
Or storming heaven's gates,  
Make me a saint by getting meals,  
And washing up the plates.*

*Although I must have Martha's hands,  
I have a Mary mind;  
And when I black the boots and shoes,  
Thy sandals, Lord, I find.  
I think of how they trod the earth,  
Each time I scrub the floor;  
Accept this meditation, Lord,  
I haven't time for more.*

*Warm all the kitchen with Thy love,  
And light it with Thy peace.  
Forgive me all my worrying, and  
Make all grumbling cease.  
Thou who didst love and give men food,  
In room, or by the sea,  
Accept this service that I do —  
I do it unto Thee.*

