

Grandma Francis Erbs Recipes



By Sheri Elsen
March 25, 2016

Grandma Francis Erbs Recipes

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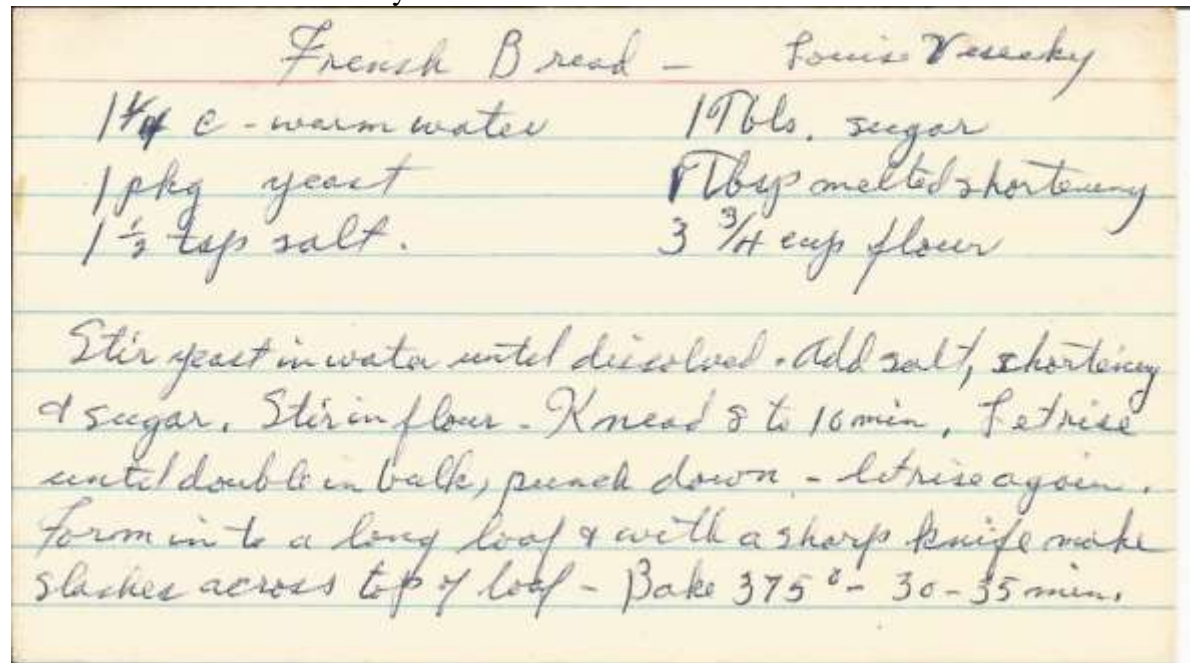
Grandma Francis Erbs Recipes

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Breads

French Bread – Louis Vesecky



1 1/4 C Warm Water
1 Pkg Yeast
1 1/2 tsp Salt

1 Tbsp Sugar
1 Tbsp Melted Shortening
3 3/4 C Flour

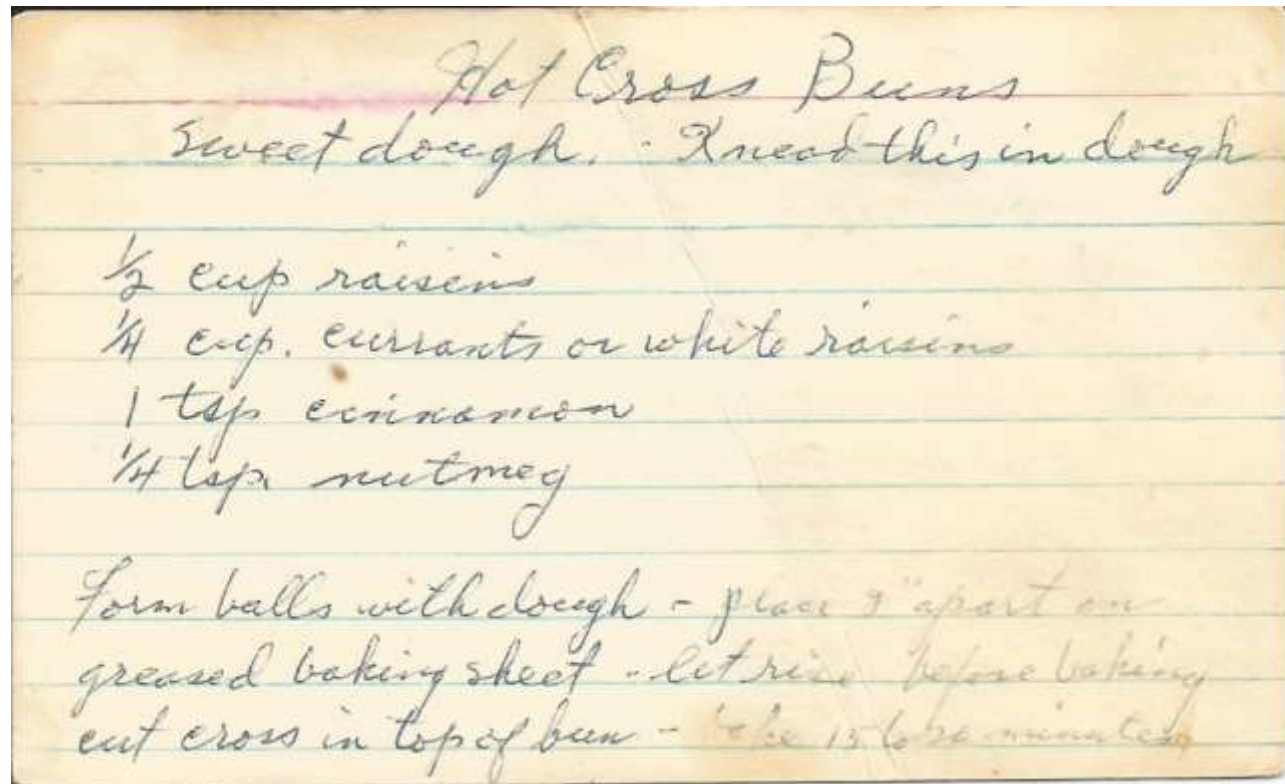
Stir yeast in water until dissolved. Add salt, shortening & sugar. Stir in flour. Knead 8 to 10 mins. Let rise until double in bulk, punch down – let rise again. Form into a long loaf & with a sharp knife make slashes across top of loaf.

Bake 375 – 30-35 mins.

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Breads

Hot Cross Buns



Sweet dough. Knead this in dough

1/2 C Raisins

1/4 C Currants or White Raisins

1 tsp Cinnamon

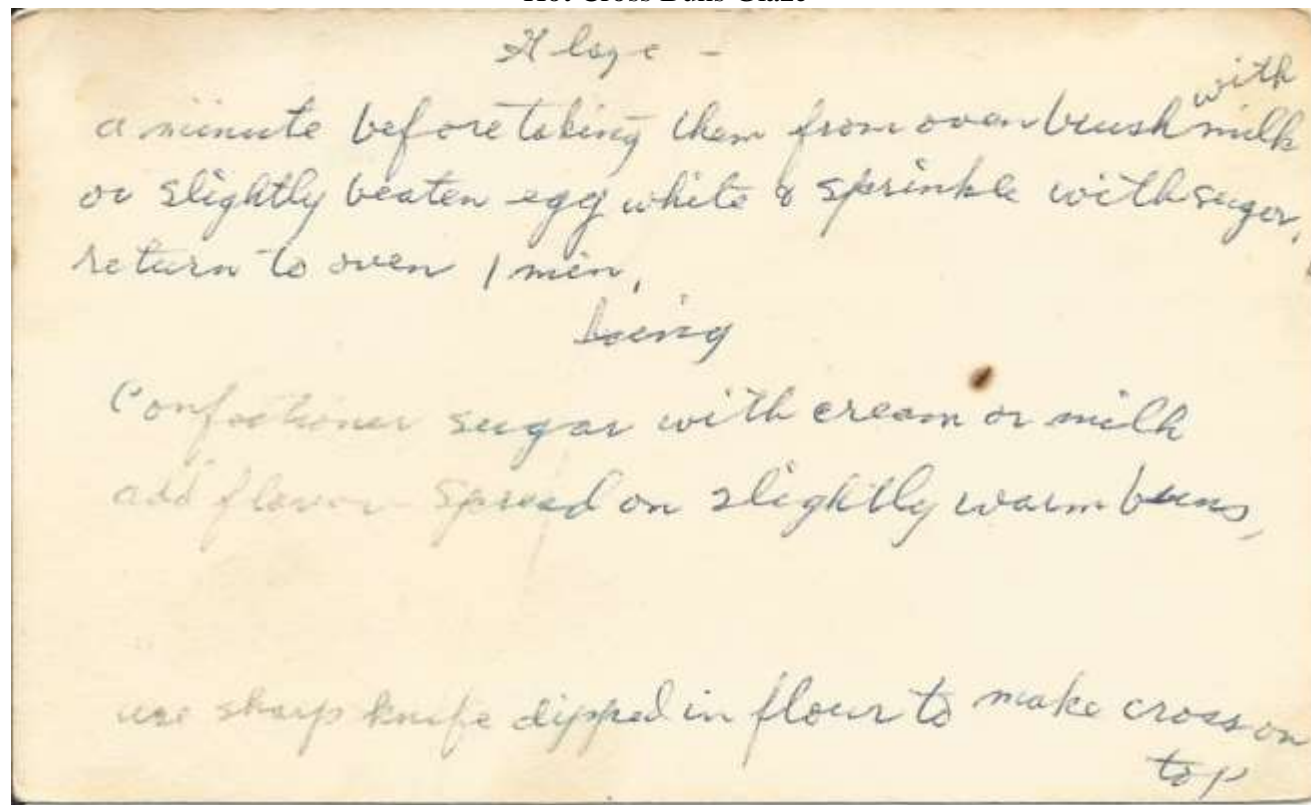
1/4 tsp Nutmeg

Form balls with dough and place 2" apart on greased baking sheet. Let rise before baking, cut cross in top of buns. - Bake 15 to 20 minutes.

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Breads

Hot Cross Buns Glaze



A minute before taking them from oven, brush with milk or slightly beaten egg white & sprinkle with sugar, return to oven 1 min.

Icing

Confectioner sugar with cream or milk add flavors – spread on slightly warm buns.

Use sharp knife dipped in flour to make cross on top.

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Breads

Pumpkin Bread

PUMPKIN BREAD

3 $\frac{1}{2}$ cups flour	4 eggs
3 cups sugar	1 $\frac{1}{2}$ cups raisins
1 teas. cinnamon	$\frac{1}{2}$ cup nuts
1 teas. nutmeg	
2 teas soda	
$\frac{1}{2}$ teas salt	
2 cups pumpkin	
$\frac{1}{3}$ cup oil	
1 cup water	(OVRE)

POur in greased coffee cans, Or bread pans.
Baked one hour or until done.

Bake at * 350#

(Makes 3 loaves)

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Breads

Rye Bread


Rye Bread
2 1/2 cup unsifted rye flour
2 1/2 cup " white "
1 Tbsp - sugar - salt & (cardamom seed) ^{optional}
1 pkg yeast
1 cup milk
3/4 c - water
2 Tbsp - ~~more~~ Honey
1 Tbsp. Marg -
over

Combine flour - In a large bowl mix 1 2/3 cup
flour mixture, sugar, salt, cardamom
undissolved yeast - Combine milk - 3/4 cup
water, honey & Marg in a saucepan -
Heat over low heat until liquids are warm.
Gradually add liquid to dry ingred - beat
2 min at med speed mixer - add flour enough to
make thick batter. Beat high speed - 2 mins.
Stir in enough flour mixture to make soft dough.
Knead on floor board - let rise - punch down let rest
10 min. shape in loaves ~~let rise~~ - bake 400° 25 min

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Cakes

Apple Nut Coffee Cake



Here's what's cookin':
Apple Nut Coffee Cake
Recipe from the kitchen of:
Perida Erb
Serves: _____

$\frac{1}{2}$ cup shortening 2 cups flour
1 cup sugar 1 tsp baking powder
2 eggs 1 tsp soda
1 tsp vanilla $\frac{1}{4}$ tsp salt
1 cup sour cream
2 cups finely chopped apple

Cream together shortening & sugar - add eggs & vanilla beat well

Sift flour, baking powder, soda & salt. Add to creamed mixture alternately with sour cream. Fold in chopped apples. Spread in greased - 13x9x2 baking pan.

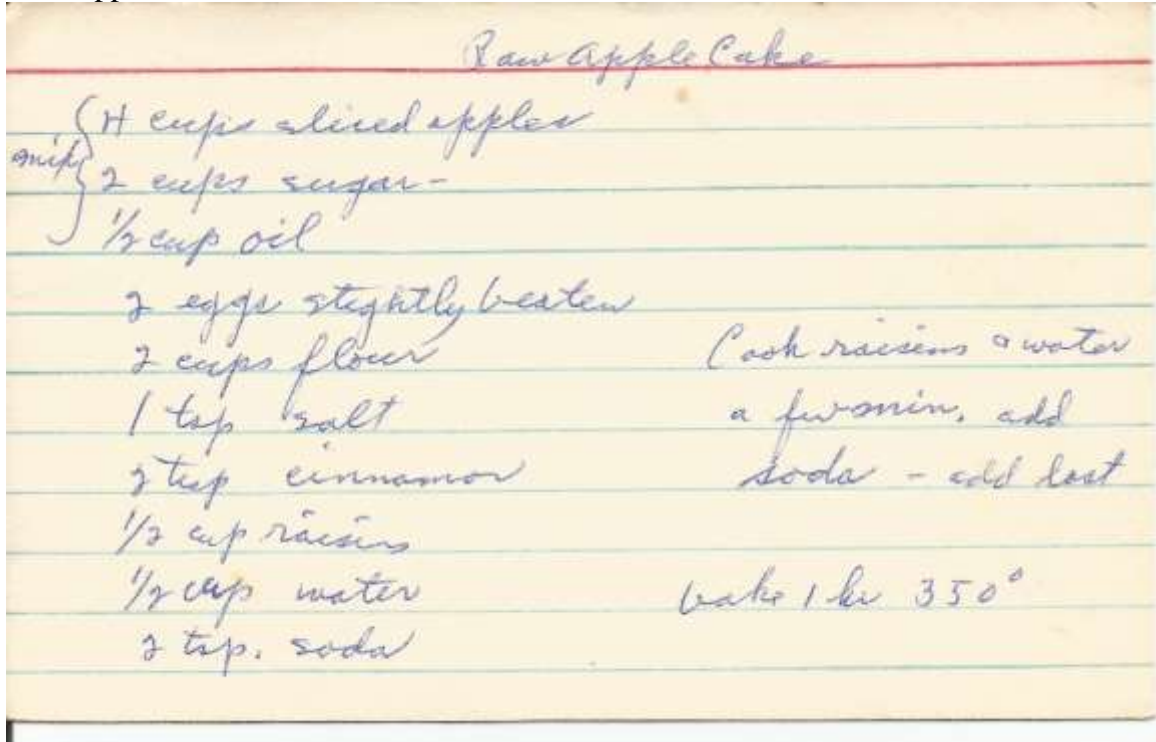
Combine $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup brown sugar, 1 tsp cinnamon, 3 tbl. melted margarine & spread over batter.

Bake 350° for 35 to 40 minutes.

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Cakes

Raw Apple Cake



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Cakes

Banana Cake

Banana Cake

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

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

3 eggs

1 cup mashed bananas

$\frac{1}{2}$ teaspoon soda

$\frac{1}{4}$ " salt

2 cups flour

$\frac{1}{3}$ cup milk

salt

350

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Cakes

Burnt Sugar Cake / Burnt Sugar Icing/ How to make Burnt Sugar

Burnt Sugar Cake
1 1/2 cup sugar - cream
1/2 cup shortening egg yolks
2 1/2 cups flour
2 teas baking powder burnt sugar
1 cup cold water in heat
2 teas burnt sugar
1 teas vanilla
2 eggs - separated -
beat egg yolks & egg whites first

How to make burnt sugar

1 cup sugar - burn until brown

then add 1 cup hot water -

let boil until its like syrup

Burnt Sugar icing

Cook slow - 1 cup sugar

1/2 cup cream

2 tbl butter

2 or 3 teas of burnt sugar ^{syrup}

Cook until thick on low burner

Set until cool beating while cooling

Cakes

Burnt Sugar Cake – Sister Nancy Rose Giarratano

Burnt Sugar Cake

(1 double layer cake)

2 c. sugar
½ c. water
½ c. butter
1 c. milk
2½ c. flour
2 tsp. baking powder
1 tsp. vanilla
3 eggs

Burnt sugar: Heat ½ c. sugar in heavy pan or skillet over a low flame until liquidized into a golden brown, stirring constantly. Add ½ c. boiling water, stir until dissolved. Set aside.

Cream 1½ c. sugar with butter. Add eggs yolks, milk, 2 c. flour and beat for 5 minutes. Add remaining ½ c. flour, baking powder, vanilla, and the burnt sugar that was set aside. Fold in beaten egg white and bake at 350 degrees for 25-30 minutes.

Carmel Icing

Use same pan as burnt sugar was in — use the stuck sugar in pan (don't wash pan).

1 c. brown sugar
¼ c. milk
2 c. powdered sugar
½ c. butter

Melt butter in skillet or pan — add sugar and boil 2 minutes. Add milk and bring to a boil. Remove from fire — add powdered sugar and beat until smooth. Spread on cooled cake.

Sister Nancy Rose Giarratano, O.P.
Hoisington

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Burnt Sugar Cake – Mrs. L.W. Lawrence

Vada Mitchell, Augusta, Kan., wrote to request a reprint of the Burnt Sugar Cake recipe contributed by Mrs. L.W. Lawrence, Monticello, Iowa. The recipe was printed in Capper's Jan. 15, 1974.

Burnt Sugar Cake

A caramel syrup you make yourself gives a special flavor to this delightfully different cake.

Caramel Syrup:

½ cup sugar

⅓ cup water

Cake:

½ cup butter or shortening

1½ cups sugar

1 cup cold water

3 egg yolks

2½ cups flour

1 teaspoon vanilla

½ teaspoon salt

2 tablespoons caramel syrup

3 teaspoons baking powder

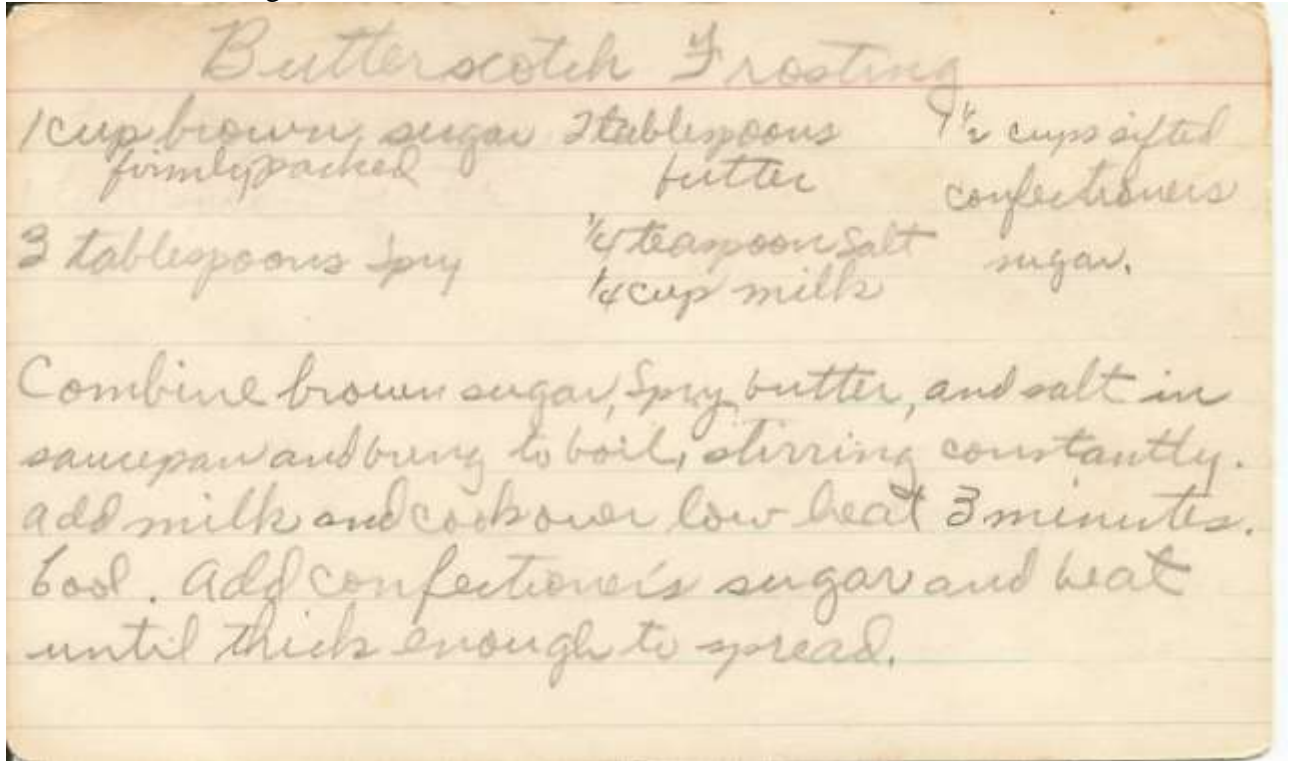
3 beaten egg whites

To make syrup, put ½ cup sugar in heavy pan and melt over high heat. When melted and brown, add ⅓ cup cold water; cool and store. Use as flavoring for icing as well as cake.



Cakes

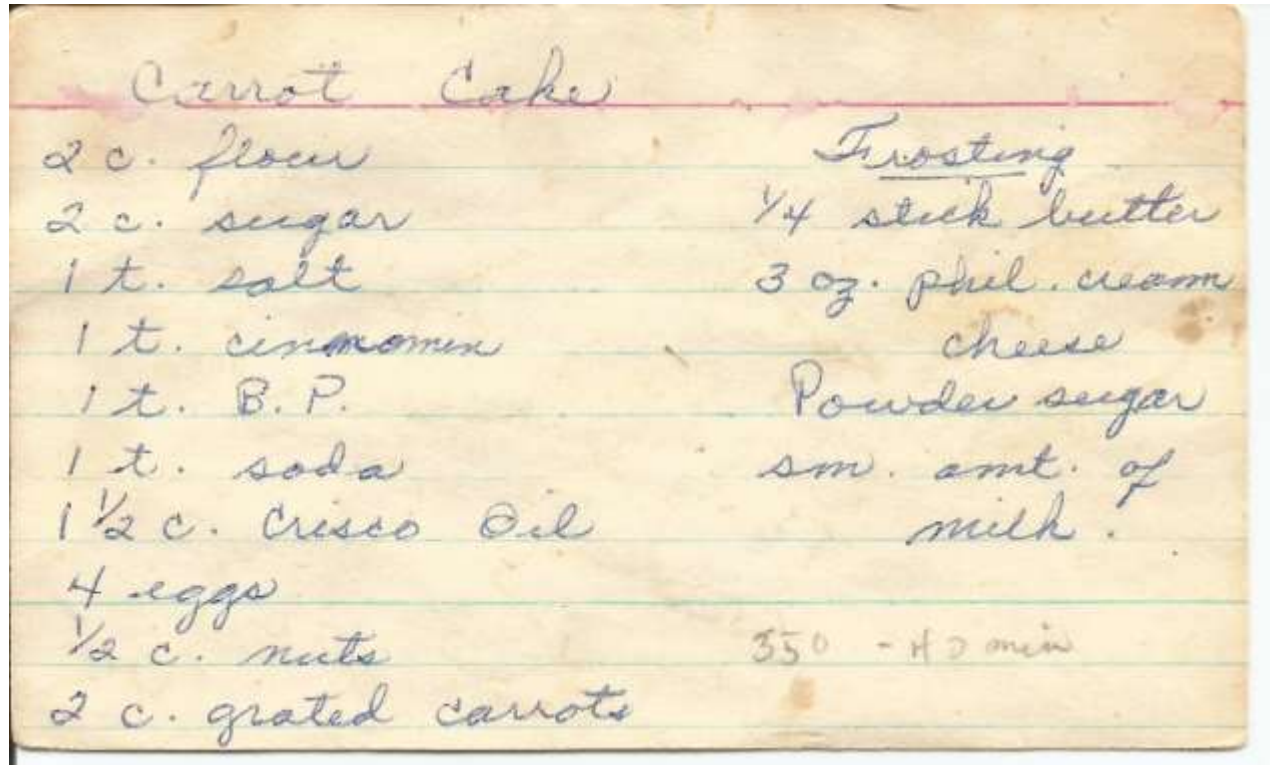
Butterscotch Frosting



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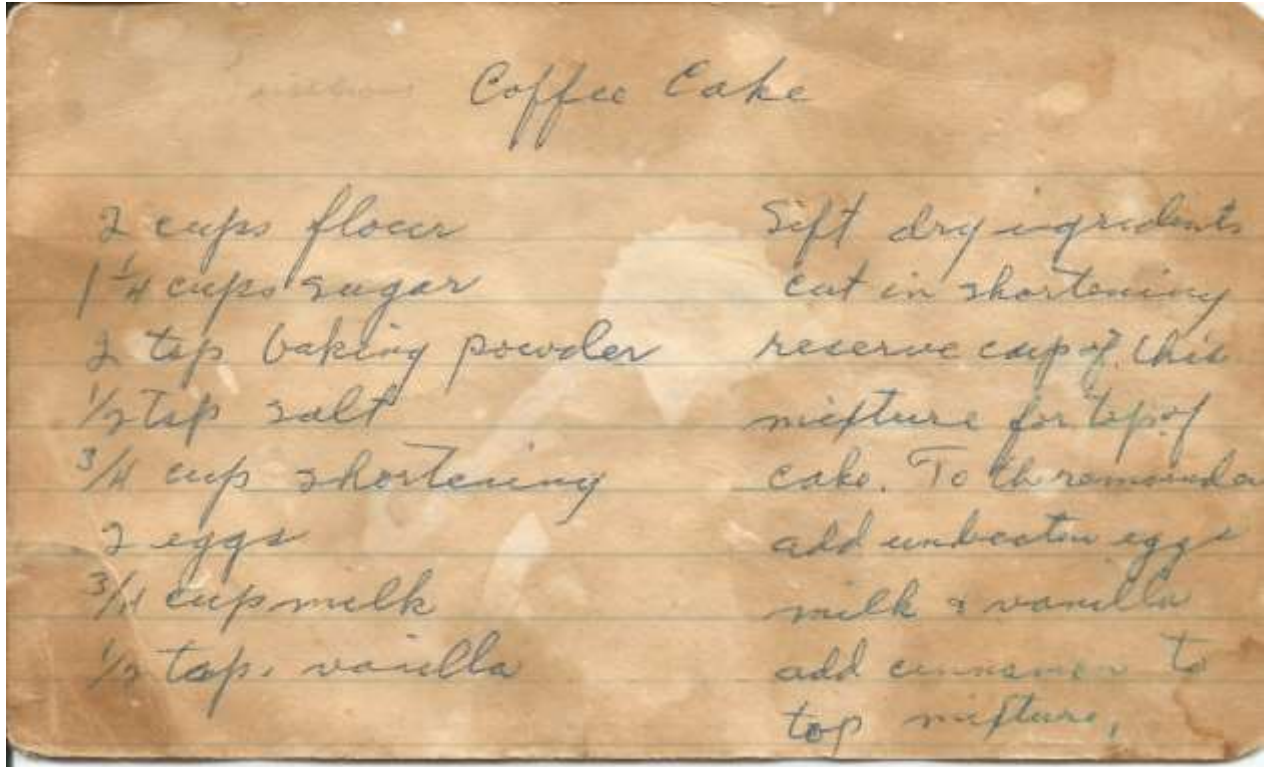
Carrot Cake



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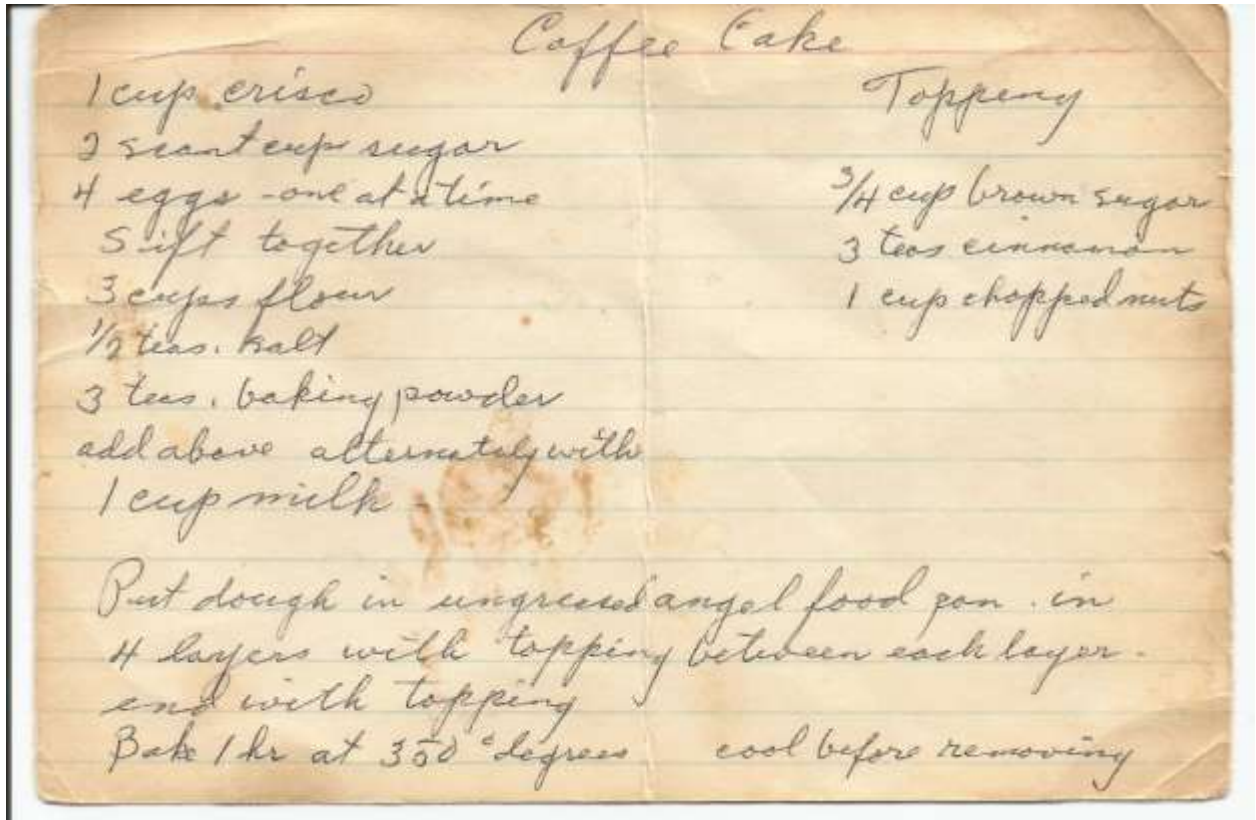
Coffee Cake



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Cakes

Coffee Cake



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Cakes

Luscious Coffee Cake

Luscious Coffee Cake

2 Cups of Flour	$\frac{3}{4}$ Cups Shortening
1 $\frac{1}{4}$ Cups Sugar	2 Eggs
2 Teaspoons Baking Powder	$\frac{3}{4}$ Cups Milk
$\frac{1}{2}$ Teaspoon Salt	$\frac{1}{2}$ Teaspoon Vanilla

Sift dry ingredients, Cut in shortening. Reserve a scant cup of the mixture for topping.

Add to the remainder the unbeaten eggs, milk and vanilla. Add cinnamon to the top mixture. Bake at 350 degrees till when stuck with a toothpick, the toothpick comes out clean. (Around 25 min).

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Cakes

Five Flavor Cake & Glaze – Mrs. Rose Copen

Mrs. Rose Copen, Leslie, W. Va., sent the following recipe for Five-Flavor Cake, which she says is one of her family's favorites.

FIVE-FLAVOR CAKE

- 2 sticks oleo, softened
- ½ cup vegetable oil
- 3 cups granulated sugar
- 5 eggs, well beaten
- 3 cups plain flour
- ½ tsp. baking powder
- 1 cup milk
- 1 tsp. coconut flavoring
- 1 tsp. butter flavoring
- 1 tsp. rum flavoring
- 1 tsp. lemon extract
- 1 tsp. vanilla extract

Cream oleo, oil and sugar together until light and fluffy. Add eggs and beat until thick, about 5 minutes, with mixer. Combine flour and baking powder and add alternately with milk; stir in flavorings. Bake in greased and floured 10-inch tube pan at 325° for 1½ hours. Glaze cake with following recipe for glaze while cake is still in pan.

GLAZE

- 1 cup granulated sugar
- ½ cup water
- 1 tsp. each vanilla, lemon, coconut, rum, and almond

Combine ingredients in saucepan and bring to boil; stir until sugar dissolves. Spoon very slowly over hot cake in pan. Let cool before serving. This cake is not good without glaze. The longer it sets, the better the flavor is before serving.

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Cakes

Egg White (7 min) Icing

Egg White (7 min) Icing
2 egg whites
1½ cup Sugar
1½ teasp. light corn syrup
5 tablespoons water
Few grains salt
1 teaspoon vanilla or ½ each lemon & vanilla

Combine all ingredients except vanilla in top double boiler over boiling water. Beat a medium speed until creaming thick (over)

about 7 minutes, remove from burner add flavoring beat until thick enough to spread.

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Cakes

Oatmeal Cake - Maye Pechanec

Maye Pechanec

Oatmeal Cake

1c. oatmeal (quick cook)	1t. vanilla
1c. boiling water	1/2 c. cake flour
2 eggs, beaten	1t. cinnamon
1c. brown sugar	1t. soda
1c. white sugar	1/2 t. salt
1/2 c. shortening (Crisco or Spay)	

Pour boiling water over oats. Let stand 2 minutes & cool. Mix eggs, sugars, shortening. Sift together dry ingredients and stir into

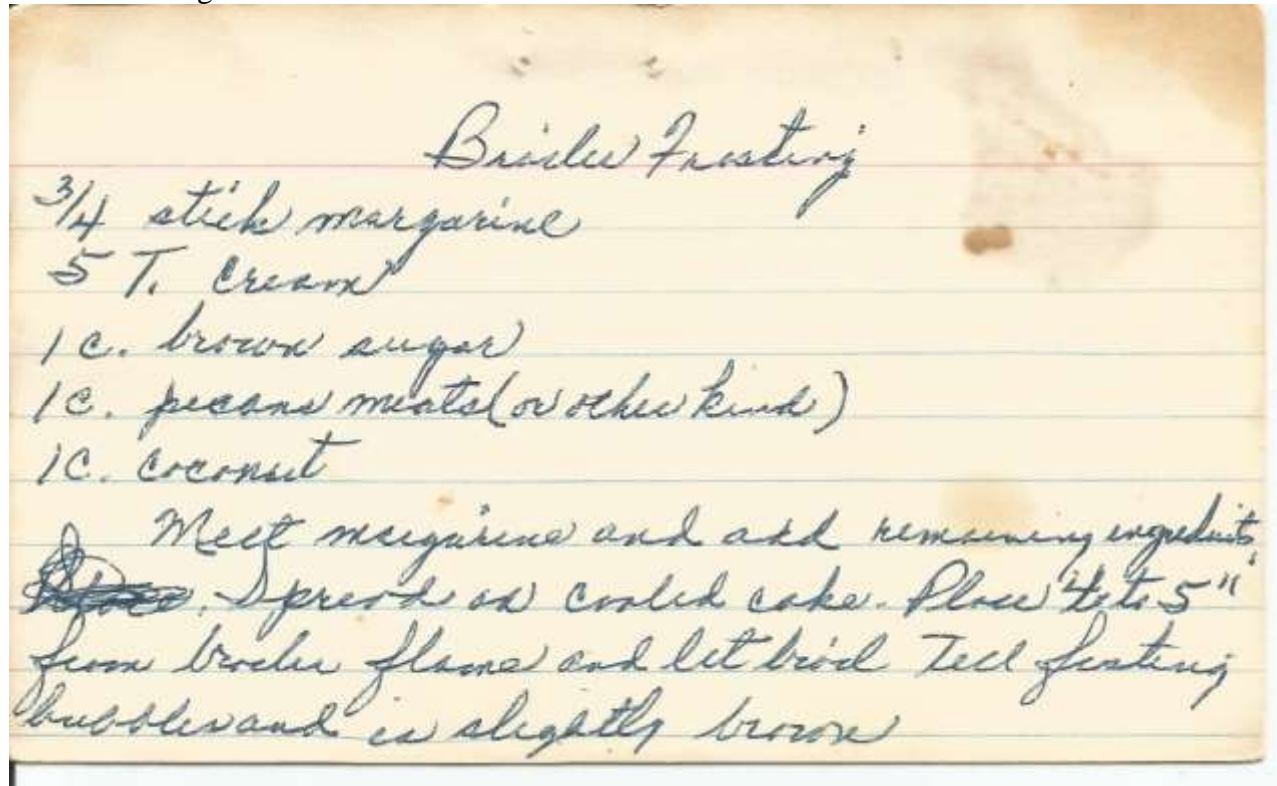
creamed mixture.

Add oatmeal mixture. Beat well and bake in greased & floured 9" x 15" pan
350° - 30-40 minutes

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Cakes

Broiler Frosting



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Cakes

Pea Picken Cake - Linda Erb

Here's what's cookin':

Pea Picken Cake

Recipe from: Linda Erb

one - bottle - yellow cake mix

one - stick margarine

1/2 cup oil

4 eggs

One can mandarin oranges drain

Mix the above ingredients, bake 350°
for 30 to 40 minutes -

While cake is baking - mix

one large can (crushed pineapple)
do not drain

one - small box of vanilla pudding
mix and set aside until thick

Then mix

one small 8oz pkg. soft cream cheese

one cup coconut

one envelope Dream Whip

1/2 cup powdered sugar

Mix and combine with pineapple, vanilla
mixture.

Spread on cooled cake and keep refrigerated
until ready to serve - Serves: _____
Serves 15 to 20



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Cakes

Quick Cake Dessert – Fern Bollman

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Quick Cake Dessert

(24 servings)

- ¾ c. miniature marshmallows
- 1 (18½-oz.) pkg. yellow cake mix
- 1 (12-oz.) can cherry pie filling
- 1 tsp. cherry flavoring

Cover the bottom of a greased and floured 9x13-inch baking pan with marshmallows.

Prepare cake mix according to package directions. Pour batter over marshmallows. Combine the pie filling and flavoring. Spoon over batter. Bake for 1 hour at 325°.

When baked, pie filling goes to the bottom and the marshmallows melt and rise to the top to make a glaze. Serve with whipped topping or ice cream.

A variation would be to use a chocolate cake mix with the cherry pie filling.

Fern Bollman
5417 Apache Road

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Cakes

German Apple Cake- Esther Koochel

German Apple Cake

(serves 16-18)

- 2 c. white sugar
- 2 c. all purpose flour
- 2 tsp. cinnamon
- 1 tsp. soda
- ½ tsp. salt
- 1 tsp. vanilla
- 4 c. thinly sliced apples
- ½ c. chopped nuts
- 3 small or 2 large eggs
- 1 c. salad oil

Preheat oven to 350 degrees. Stir together in a bowl: sugar, flour, cinnamon, salt and soda. Stir in apples and nuts. Beat eggs with oil and vanilla. Pour over dry ingredients and mix thoroughly. (Do not use a mixer.) Bake in a 9x13-inch pan at 350 degrees for 45-60 minutes.

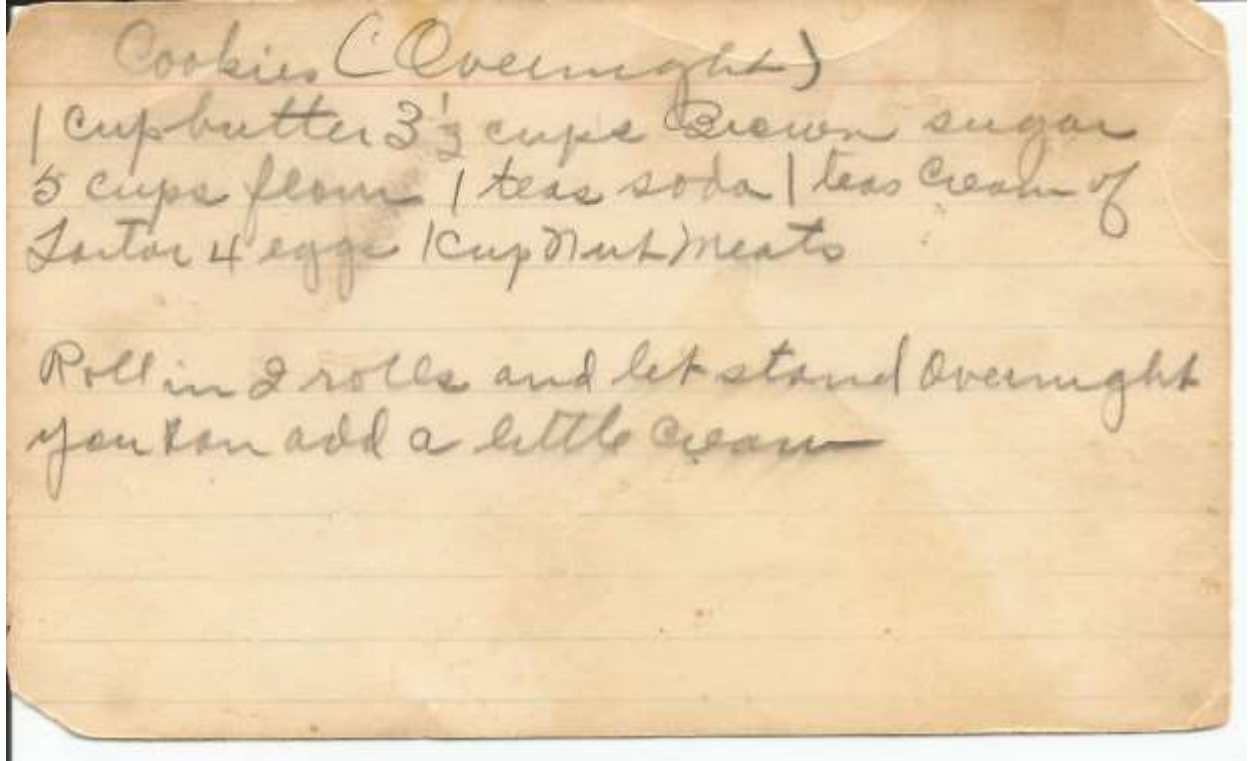
Esther Koochel

Albert

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Cookies

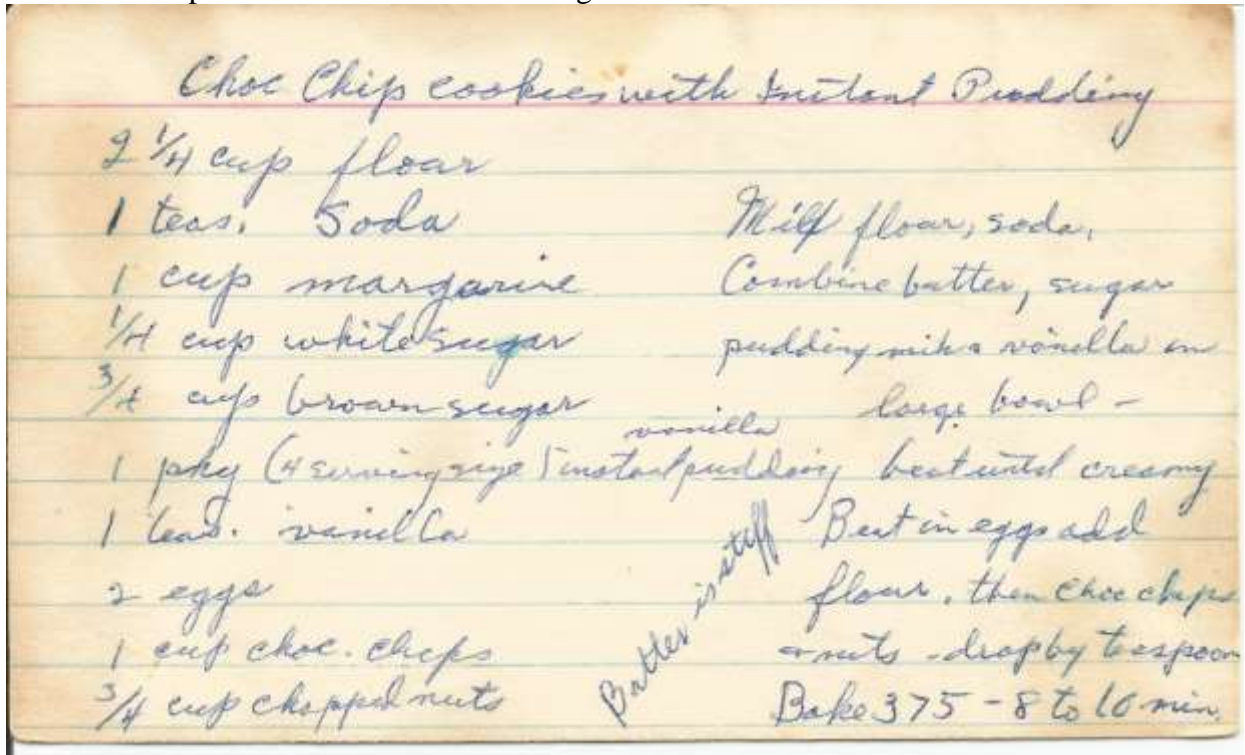
COOKIES (OVERNIGHT) – GRANDMA MARY ERB'S



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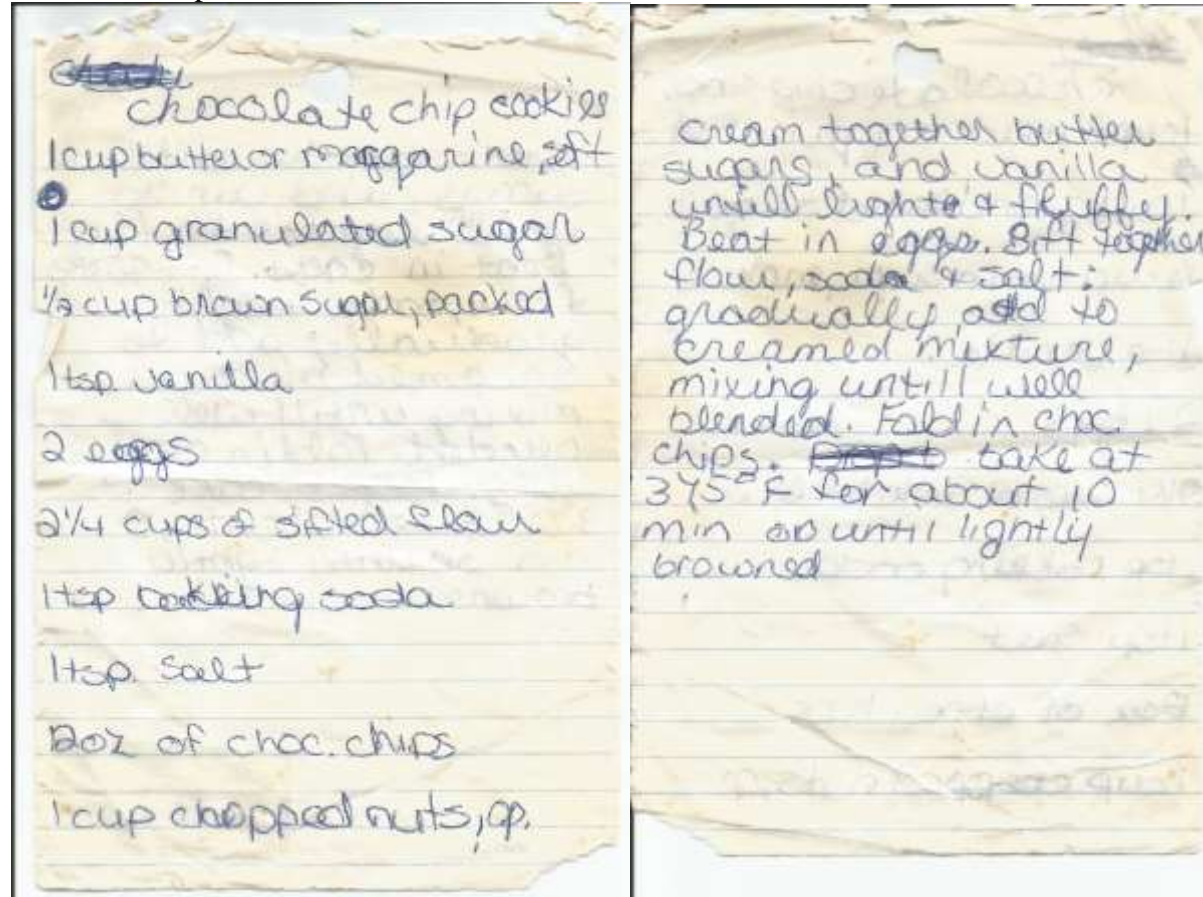
Chocolate Chip Cookies with Instant Pudding



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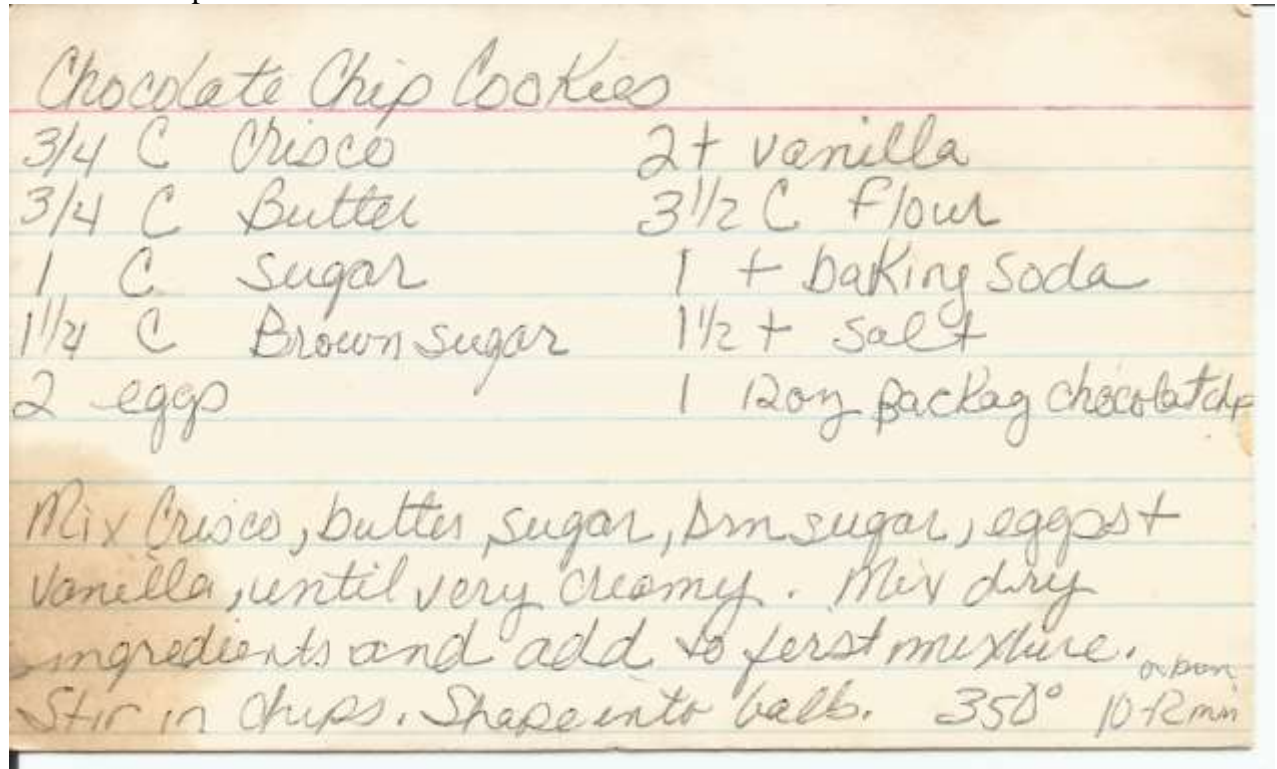
Chocolate Chip Cookies



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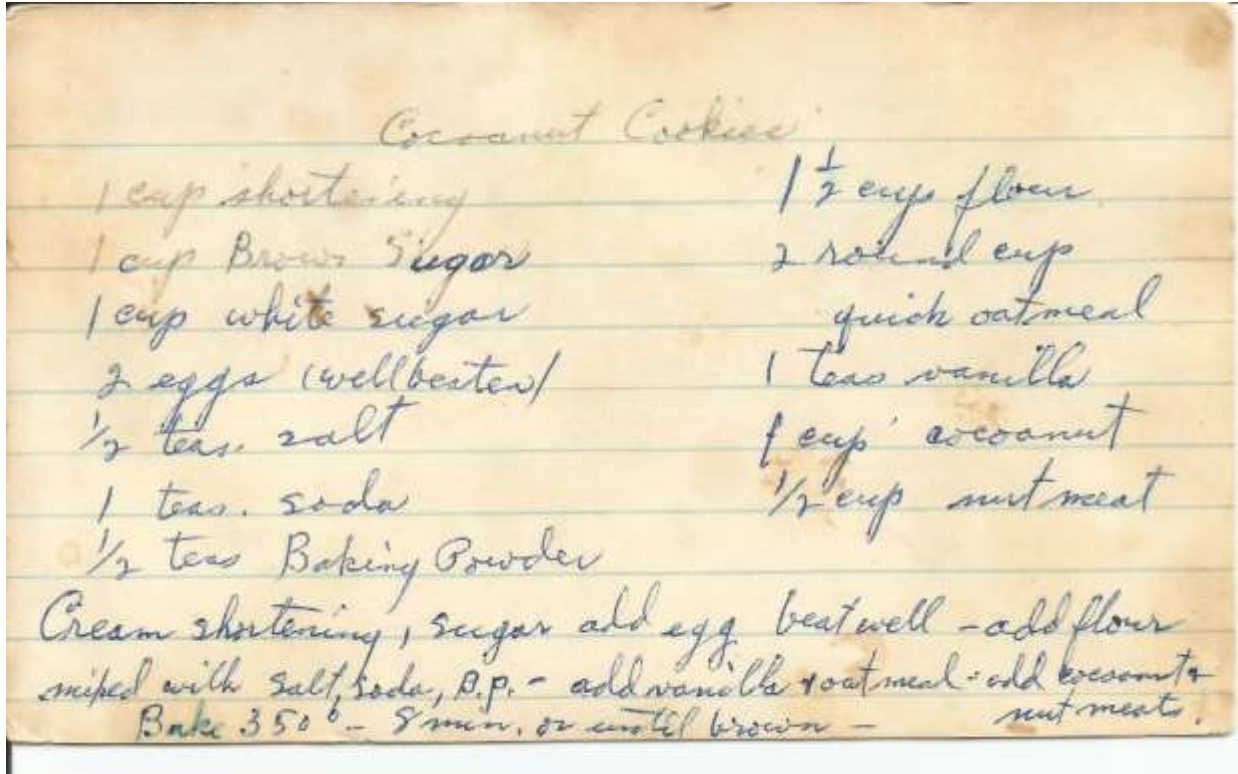
Chocolate Chip Cookies – Sheri Elsen



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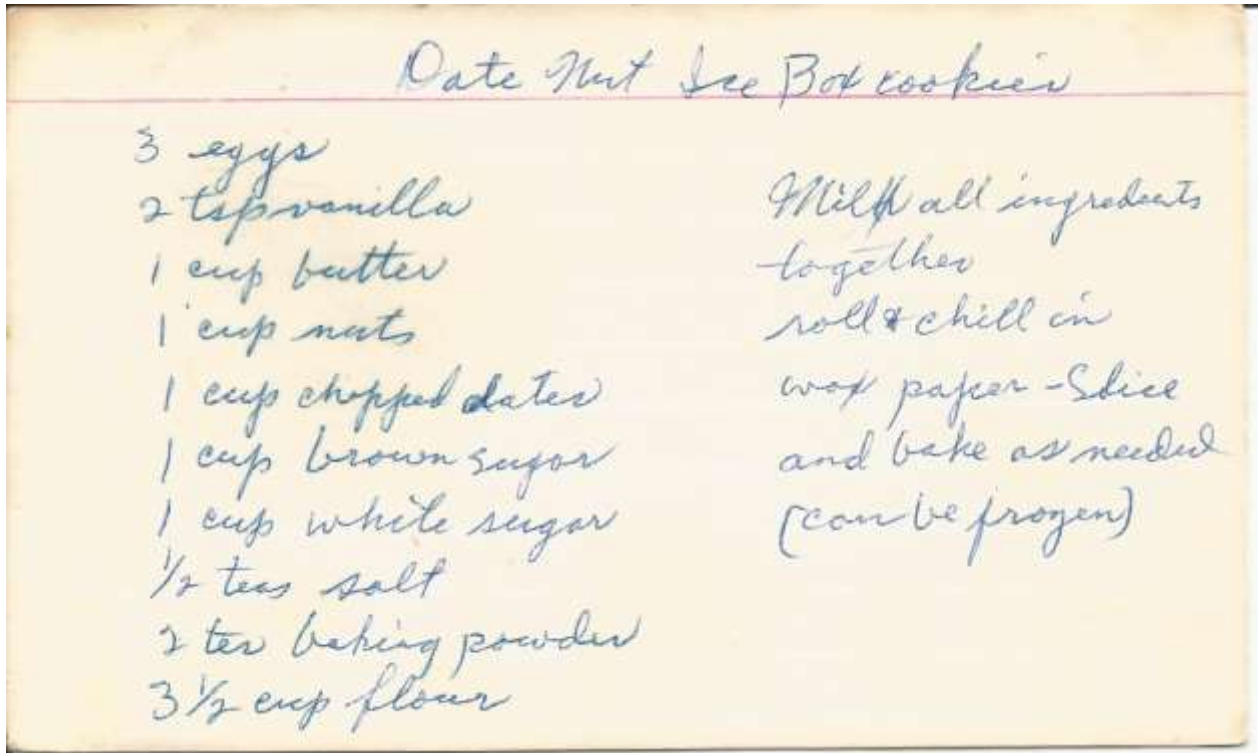
Cocoanut Cookies



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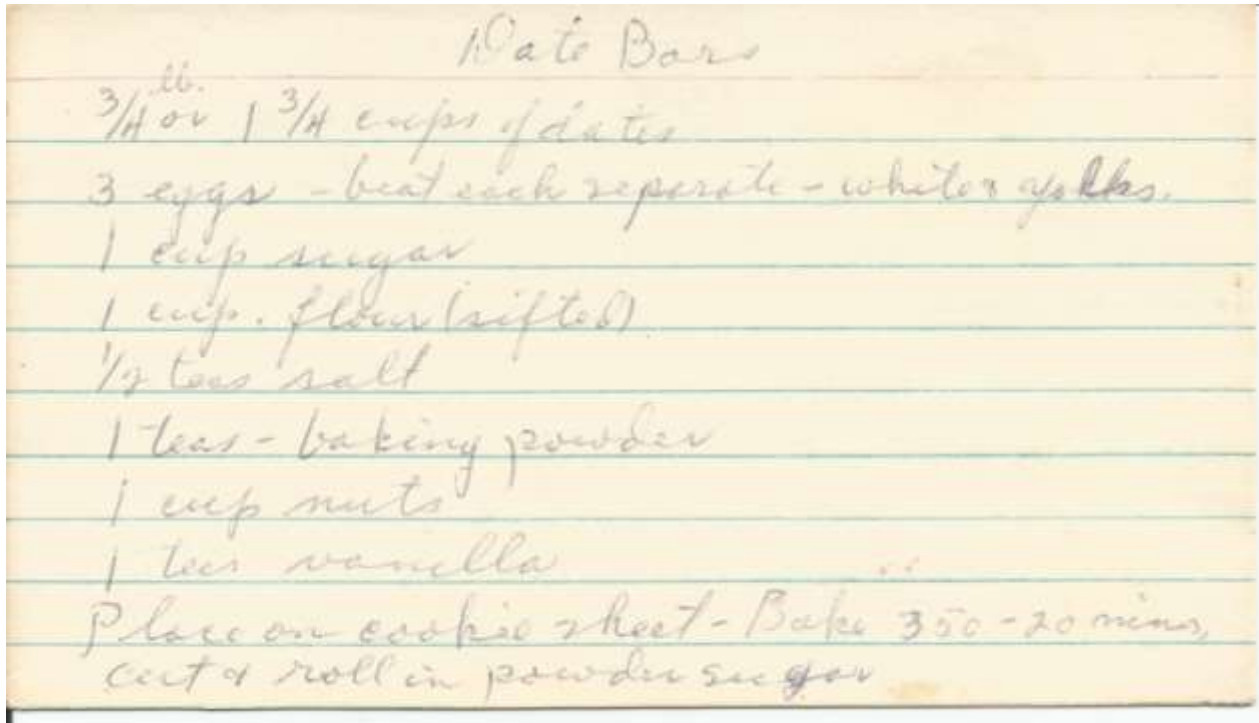
Date Nut Ice Box Cookies



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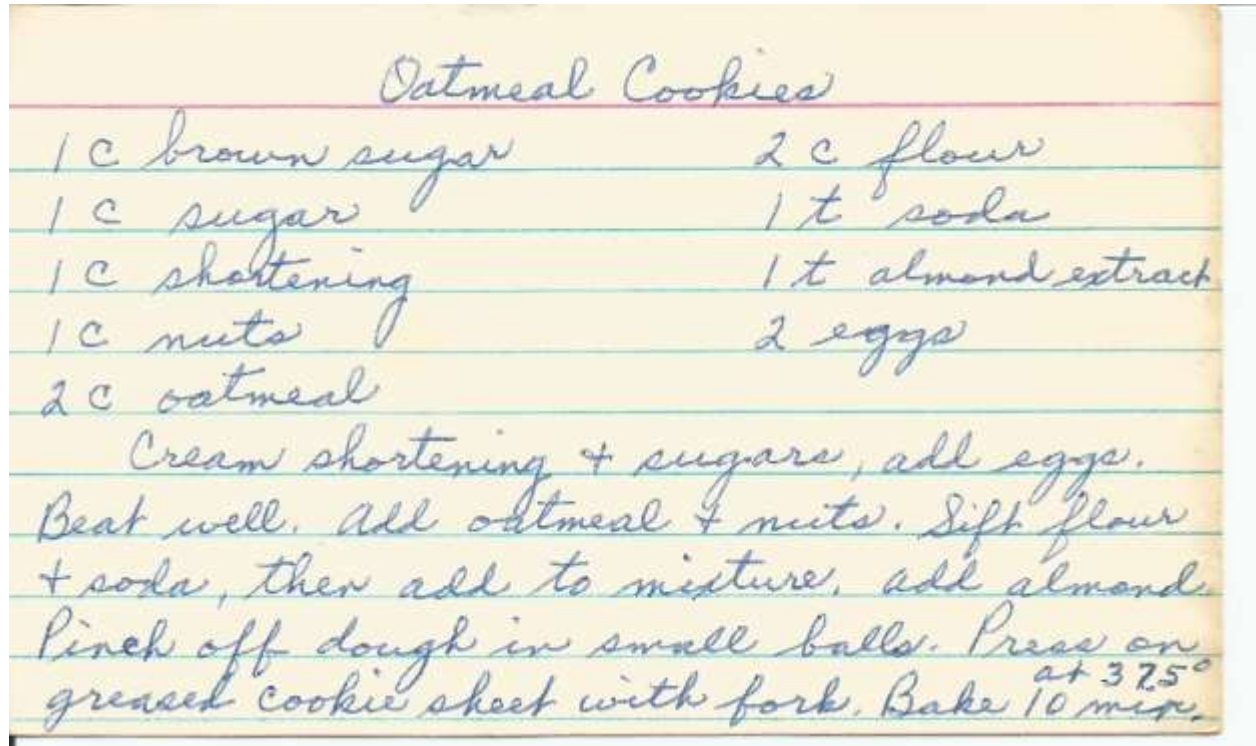
Date Bars



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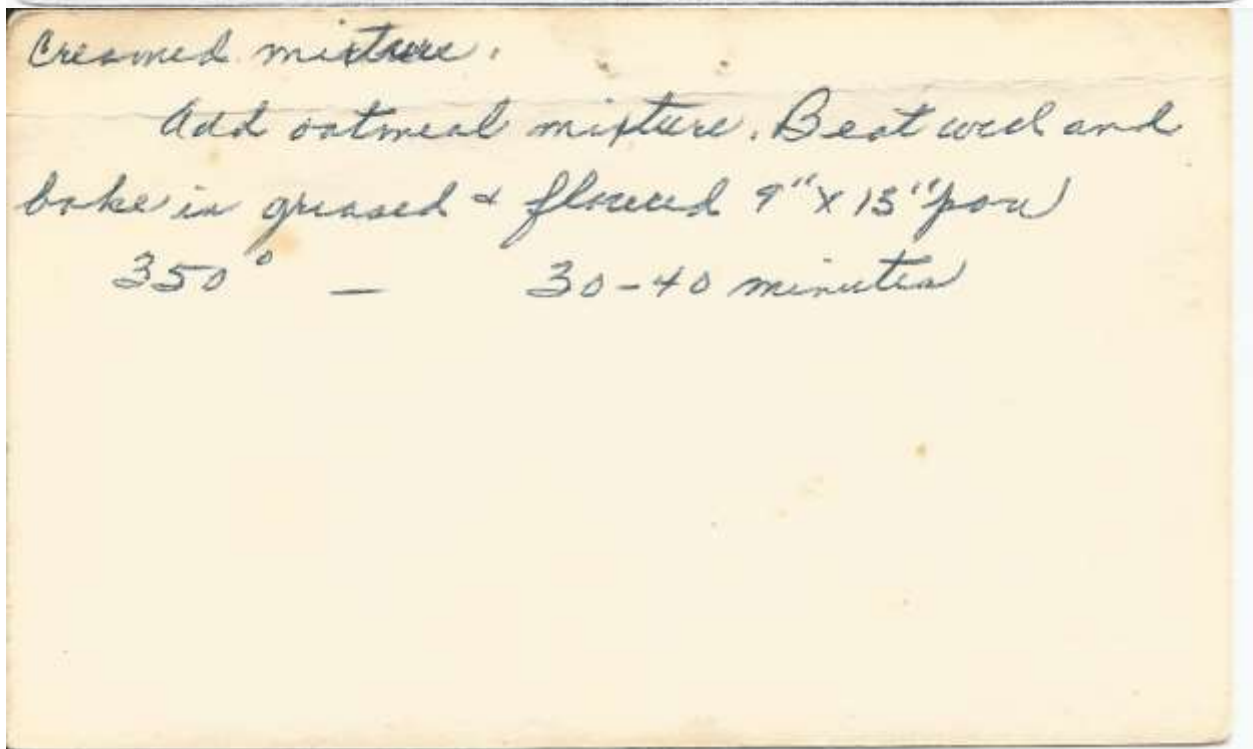
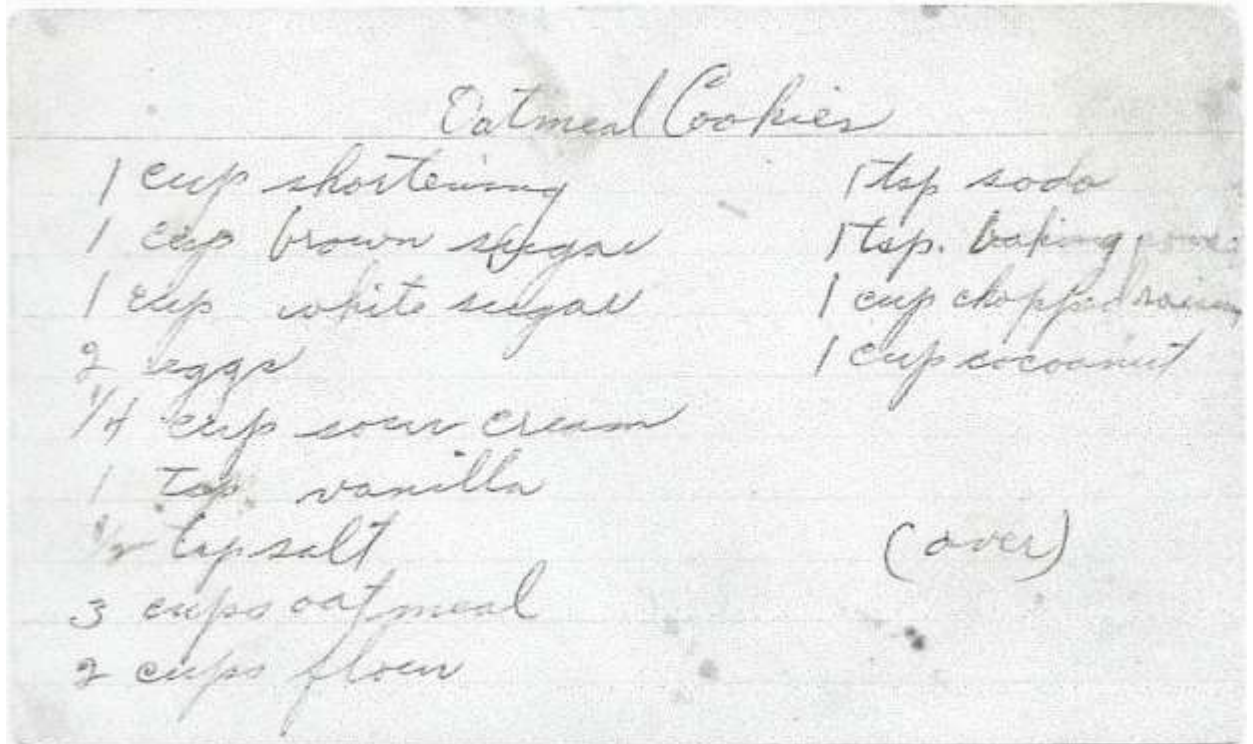
Oatmeal cookies



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Cookies

Oatmeal cookies



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Cookies

Sugarless Oatmeal Raisin cookies

Sugarless Oatmeal Raisin Cookies

(2 dozen)

1 c. flour
1 c. quick oats
1 ¼ tsp. cinnamon
1 tsp. soda
½ tsp. salt
¼ tsp. nutmeg
1 c. raisins
1 c. unsweetened applesauce
½ c. oil
2 eggs
1 tsp. vanilla
½ c. nuts

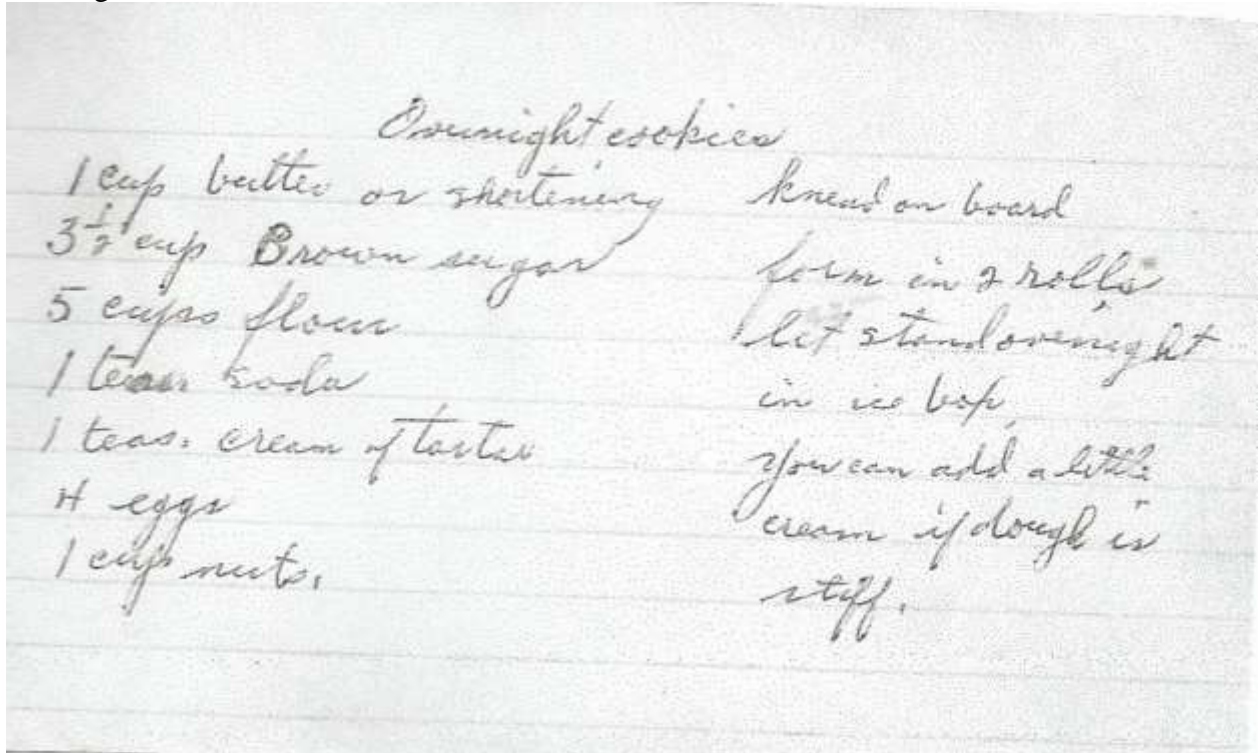
Mix dry ingredients together and add remaining ingredients to moisten. Drop by teaspoonfuls onto cookie sheet. Bake at 375° for 12 minutes. Dough will be thin. Two cookies per serving.

Calories per serving 84.

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Cookies

Overnight cookies



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Cookies

Poor Man's cookies

Poor Man's Cookies

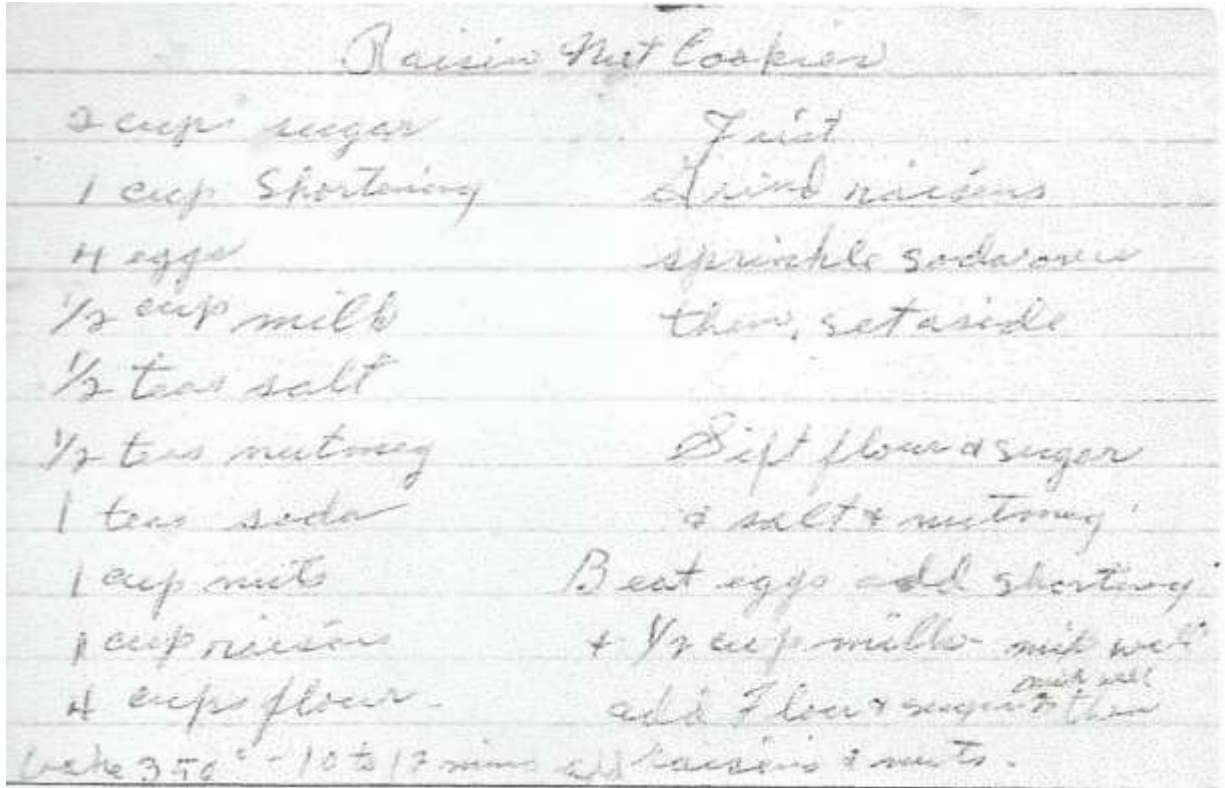
2 cups rolled oats
1 cup packed brown sugar
 $\frac{1}{2}$ cup - sugar
1 cup all-purpose flour
 $\frac{1}{2}$ teas salt
1 teas baking soda
 $\frac{1}{4}$ cup hot water
 $\frac{1}{2}$ cup shortening melted & cooled
1 ~~teas~~ ^{teas} vanilla

In a mixing bowl combine oats, sugar, flour & salt. Combine soda & water, stir in ~~oat~~ ^{oat} mixture along with shortening & vanilla.
Roll in walnut size ball. Bake on greased cookie sheet - 350° about 10 mins.

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Cookies

Raisin Nut Cookies



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Cookies

Raisin Cookies



Natural Gas Pipeline Company of America

EMERGENCIES
1-800-733-2490



Compressor station 103
12653 114th Rd
Minneola, KS 67865
316-885-4554



**BEFORE YOU DIG
IN KANSAS**
CALL TOLL FREE
1-800-344-7233
KANSAS ONE-CALL SM

1
1 cup sugar
 $\frac{1}{2}$ cup shorten
1 egg
1 tsp soda
 $\frac{1}{2}$
2 teaspoon salt
1 tsp cinnamon
1 tsp allspice
1 tsp clove
2 cups of flour
1 cup raisens

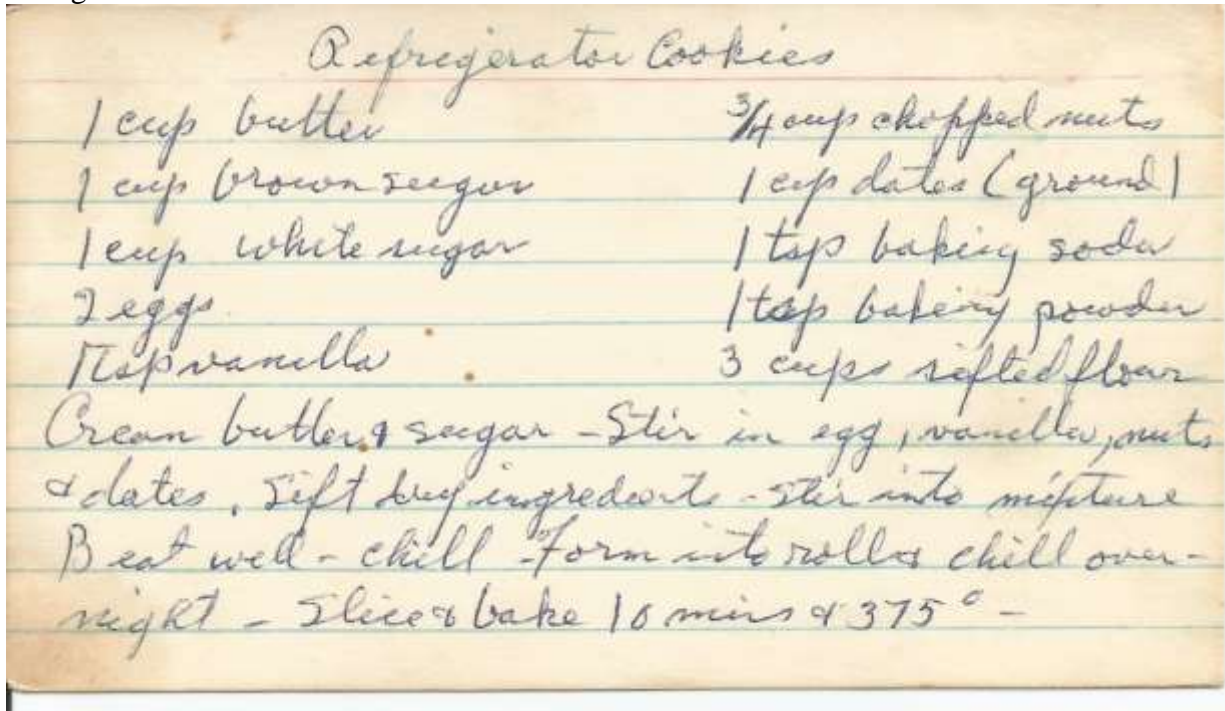
Cook one cup of raisens
mix until one cup ^{of} liquid remains.
Cream. Shorten ^{ing} sugar - add
egg - stir; stiffed dry
ingre. ^{mix}

Thank You

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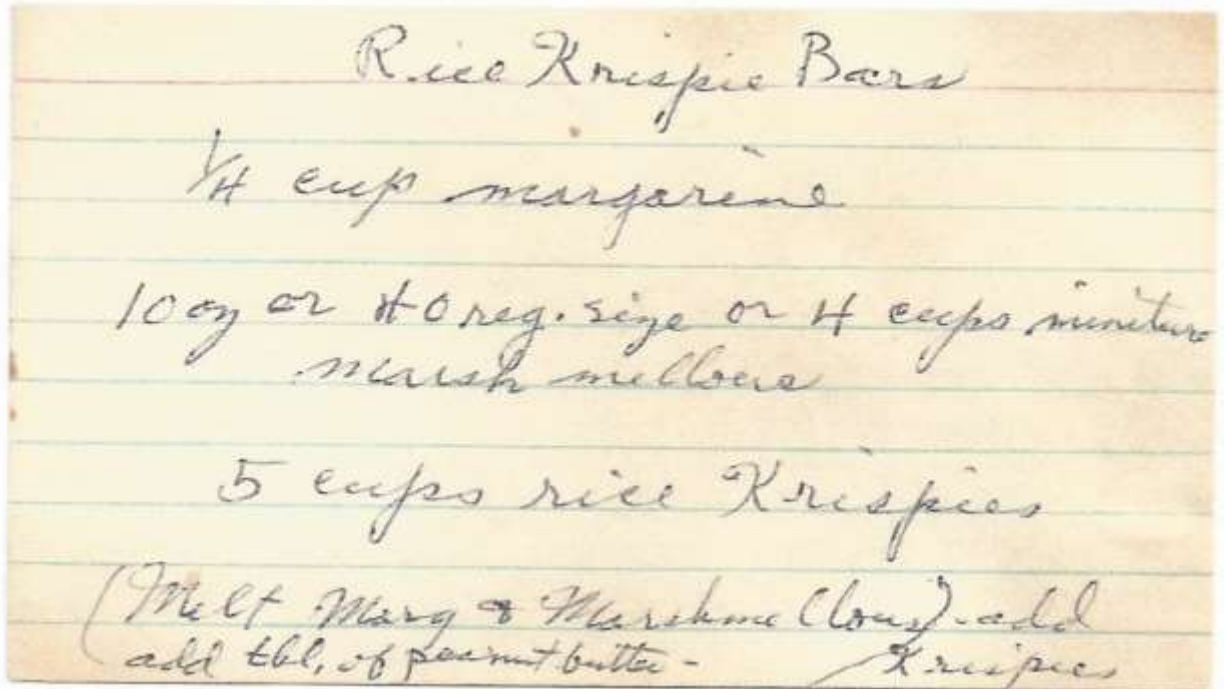
Refrigerator Cookies



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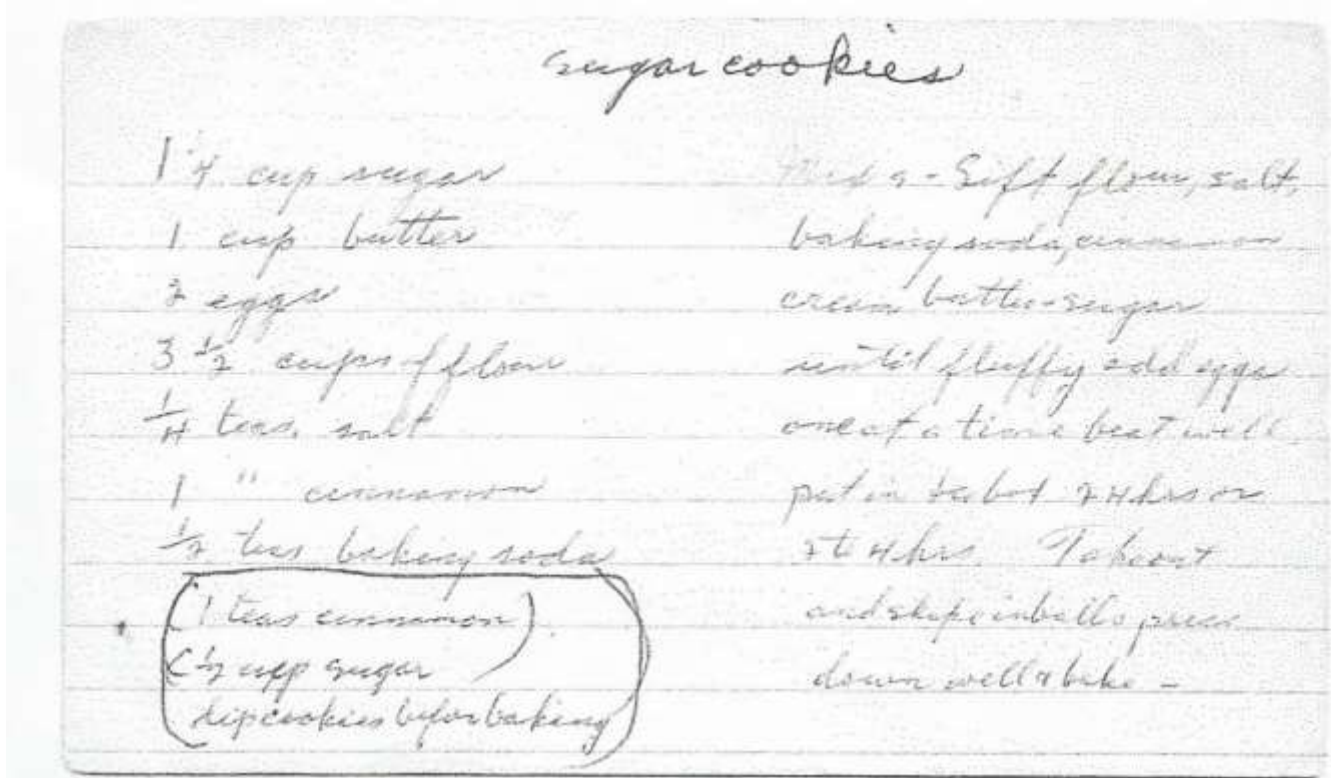
Rice Krispie Bars



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Cookies

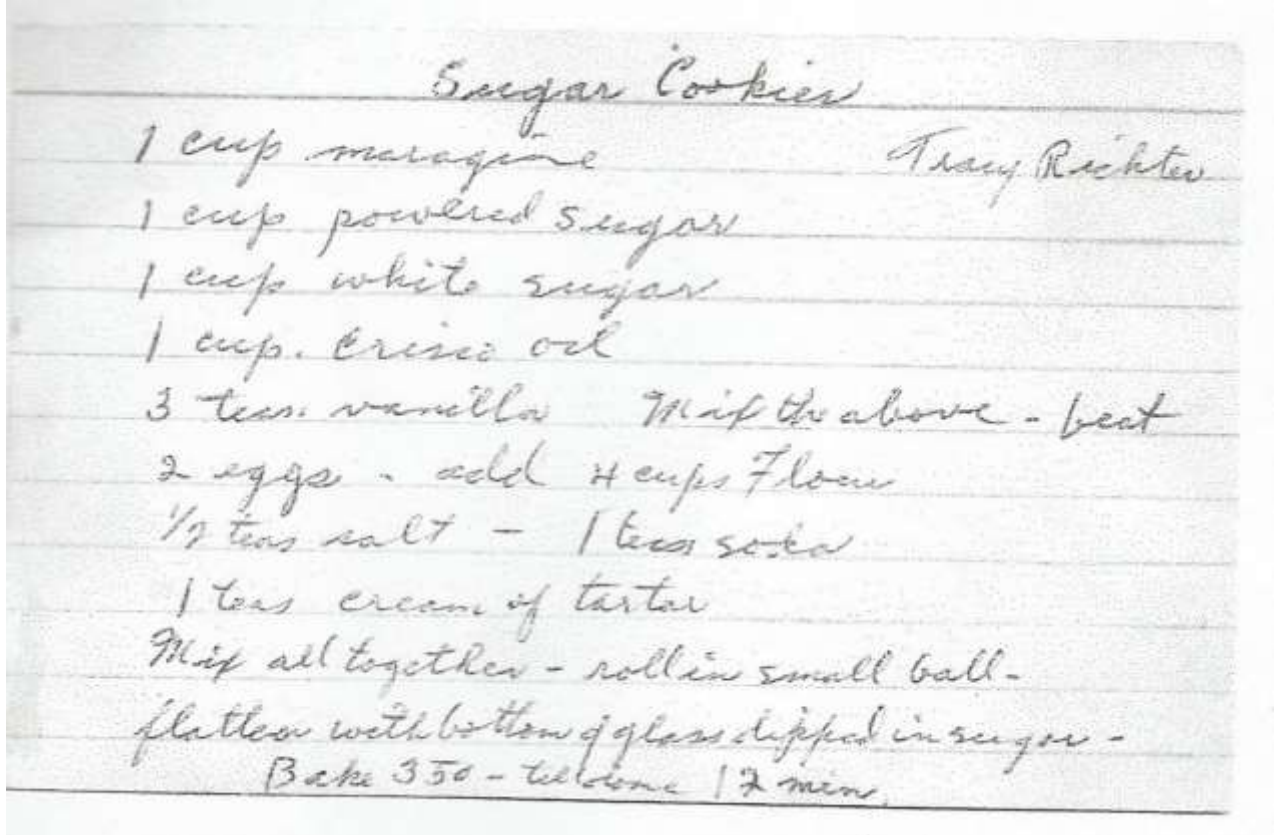
Sugar Cookies



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Cookies

Sugar Cookies – Tracy Richter



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Desserts

Apple Muffins

Apple Muffins

2 cups flour	Sift flour, salt,
$\frac{1}{4}$ tsp salt	baking powder,
1 tbl plus 1 tsp. baking powder	sugar, cinnamon &
$\frac{1}{4}$ cup sugar	nutmeg. Combine
$\frac{3}{4}$ tsp cinnamon	egg, milk & shortening
$\frac{1}{8}$ tsp nutmeg	Stir drying into
1 egg beaten - 1 cup milk	liquid mixture
$\frac{1}{3}$ cup shortening melted	just until blended
$\frac{3}{4}$ cup apples chopped	fold in apples

Pour into greased muffin cups. Sprinkle top with a mixture of cinnamon & sugar. Bake 375° 25 min.

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Desserts

Apple Roll

Apple Roll

2 C sugar
4 tsp Baking powder
6 tsp shortening
3/4 cup milk
1 Cup salt
2 cup water
1 1/2 cup sugar
1 tsp butter
4 apples

cook water, sugar, butter for 5 min. Peel & slice apples. Sift flour with baking powder & salt cut in shortening & add milk. Roll dough on floured board cover with sliced apples & sprinkle cinnamon, nutmeg and about 3 tbl. sugar. Roll as for jelly roll & cut. Place pieces cut side down on buttered pan, pour syrup over - bake 10 minutes
350°

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Desserts

Honey Nut Apple Muffins & Topping

Honey Nut Apple Muffins

4 cups flour	Preheat oven 375°
2 tbl baking powder	Mix flour, baking powder
1 teas salt	& salt - in large bowl
2 large eggs	In medium bowl, beat eggs,
$\frac{3}{4}$ cup honey	honey milk & oil. Stir
2 cups milk	in apples & nuts. Add
$\frac{1}{2}$ cup veg oil	egg mixture to dry
2 cups peeled & chopped apples	ingredients, gentle
$\frac{1}{2}$ cup chopped walnuts or hazelnuts	mix just to combine
Do not over mix - Fall well butter muffin tins $\frac{3}{4}$ full	
Bake 15 to 20 mins.	(over) top with topping

Topping

1 cup brown sugar, firmly packed

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

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

5 tbl butter - melted


distribute over batter -

Bake 15 to 20 minutes or until
a toothpick inserted into middle is dry,
top or lightly browned

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Desserts

Apple Krisp (Or Peaches)



Here's what's cookin' Apple Krisp Serves
Recipe from the kitchen of or Peach

2 cans of Apples or peaches
1 C flour
3/4 C sugar
1/4 C Butter or Olive
1 t cinnamon

Put Apples in greased 6 x 9 pan.
Combine other ingredients, sprinkle
on top of apples. Bake 350° - 40-45 min.
Serve with ice cream, Cool Whip or
Whipped cream.

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Desserts

Apple Goody Dessert

apple Goody Dessert

5 cups apples - sliced

1 cup sugar

1 T Flour

1 tsp cinnamon

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

$\frac{3}{4}$ cup oatmeal quick

~~the~~ topping

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

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

$\frac{1}{3}$ cup butter or marg.

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

$\frac{1}{4}$ tsp baking powder

Mix apples with sugar, flour, cinnamon, & water

Put in pan and cover with mixture

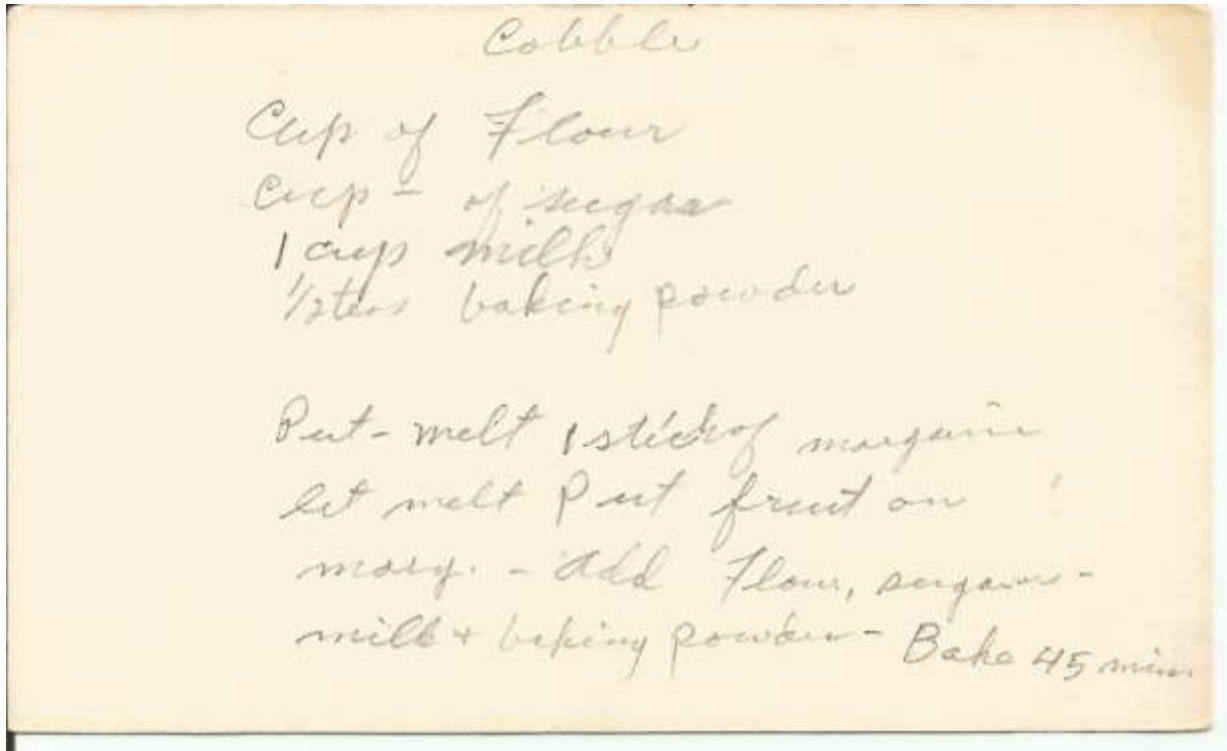
of oatmeal, flour, brown sugar, soda & baking powder

Bake 20-25 min at 350°

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Desserts

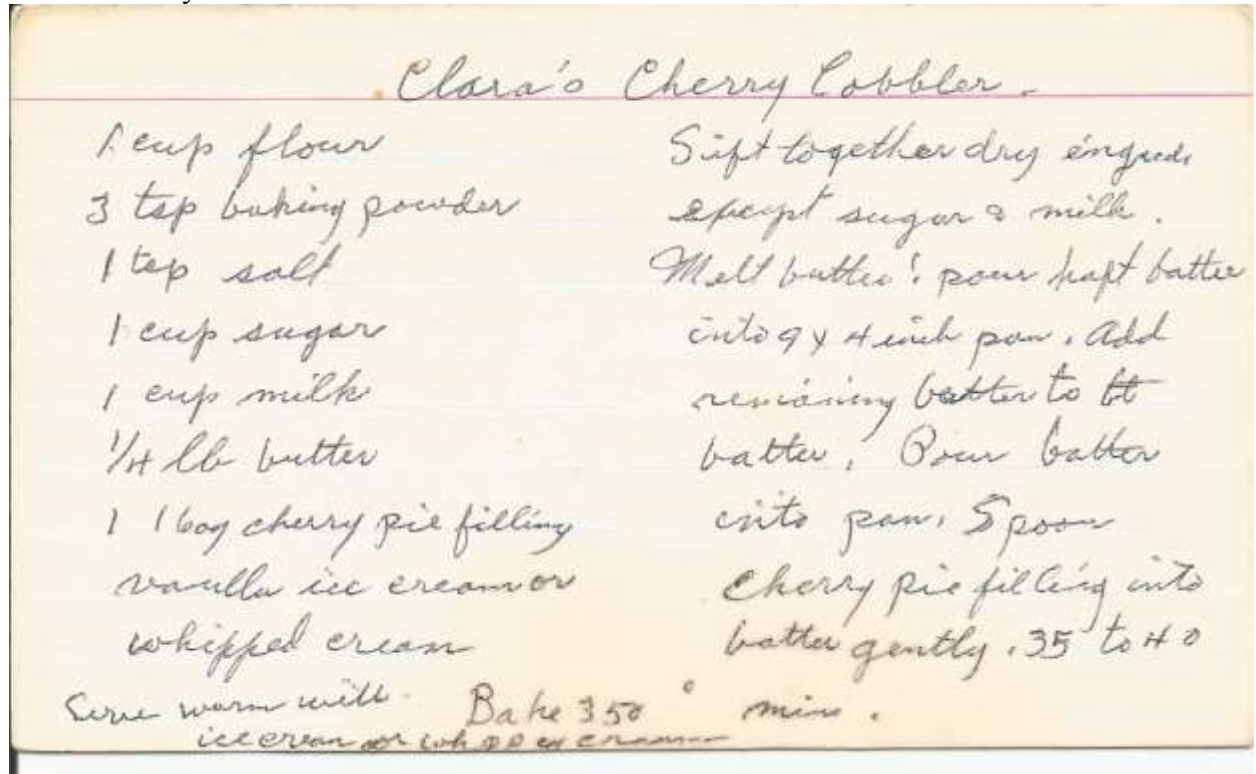
Cobbler



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Desserts

Clara's Cherry Cobbler



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Desserts

Tasty Cobbler

Hasty Cobbler

1. Heat 2 1/2 cups canned fruit with syrup
 2. Melt 1/2 cup marg in 8x8 dish in oven
 3. Mix 1/2 cup flour, 1/2 cup sugar, 1 teas baking powder, 1/2 teas salt & 1/2 cup milk
 4. Pour the flour mixture into the melted marg when it begins to bubble.
 5. Pour the hot fruit over the flour & butter mixture - Don't Stir
- Bake. 30 min. or until Brown
400° oven

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Desserts

Pumpkin Apple Muffins

Pumpkin Apple Muffins Bake 350° until tested done
2 1/2 cup flour
2 cup sugar
1 tbl pumpkin pie spice
1 teas baking soda
1/2 teas salt
2 eggs slightly beaten
1 cup Libby's pumpkin
1/2 cup oil
2 cups chopped apples
add liquid to dry - stir just to moisten
+ apples

Streusel
2 tbl. flour
1/4 cup sugar
1/2 teas cinnamon
4 teas butter
Continue first 5ing,
then in pan combine
egg, pumpkin & oil
fill 3/4 full
sprinkle with streusel

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Desserts

Peach Crisp


Recipe: Peach Crisp Makes: _____

From: _____

4 c. sliced peaches
2/3 to 3/4 c. pkd. brn. sugar
1/2 c. flour
1/2 c. oatmeal
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 c. marg. (softened)

Heat oven to 375°.

Arrange peaches in greased square pan 8x8x2 inches.
Mix remaining ingredients and sprinkle over fruit. Bake about 30'



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Desserts

Cream Puffs

CREAM PUFFS

$\frac{1}{2}$ cup butter
1 cup boiling water
1 cup sifted flour
 $\frac{1}{8}$ tes, salt
 $\frac{1}{4}$ tes. cream of tartar
4 unbeaten eggs
 $\frac{1}{4}$ teas Lemon flavor
 $\frac{1}{4}$ teas orange flavor

Add butter to boiling water. Let come to the boiling point. Add flour with seasoning. Mix till it leaves the side of the pan. Cool slightly. Add unbeaten eggs one at a time beat thoroughly drop by spoonfuls on a cookie sheet 15 min. at 400° then decreased heat 350° for 20 min.

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Desserts

Old Favorite Rice Pudding

OLD FAVORITE RICE PUDDING

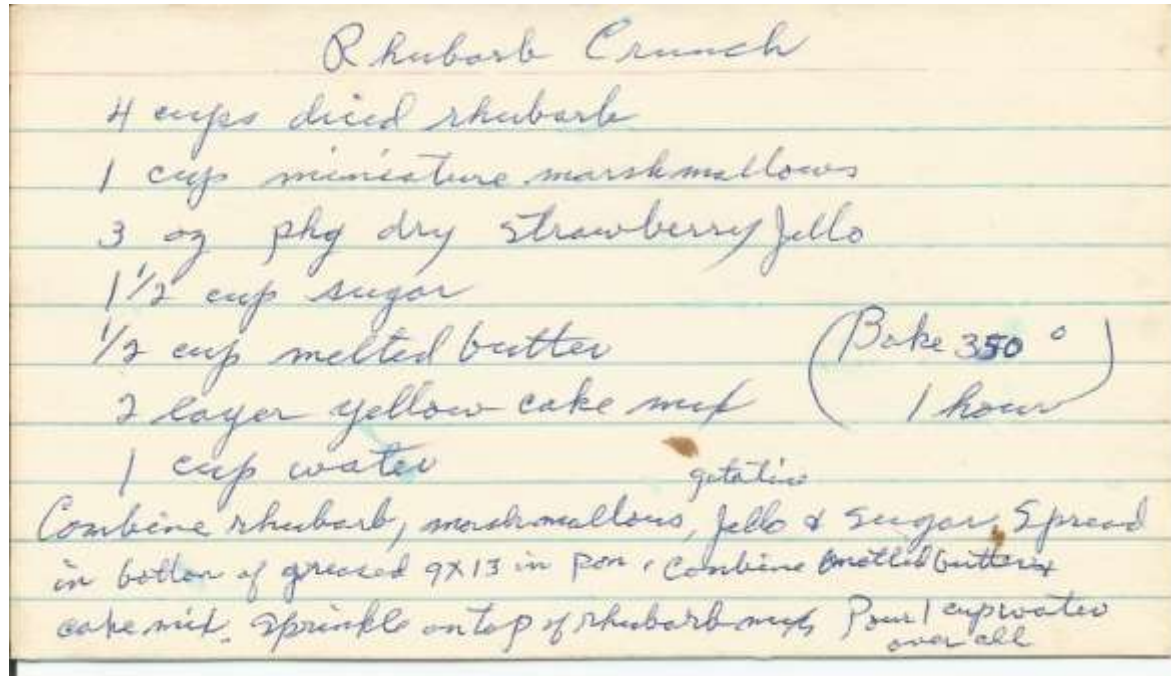
First, heat 2 cups milk. Then add 1 cup cooked rice and 1 tbs butter or margarine. Add $\frac{1}{3}$ cup sugar $\frac{1}{4}$ tsp salt, and $\frac{1}{3}$ cups raisins or nuts to 2 beaten eggs. Then slowly stir in the hot milk mixture.

Pour the mixture into a greased baking dish and set in a pan of hot water. Bake at 350 degrees in a moderate oven for 1 hr., or until set. The recipe makes 4 servings.

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Desserts

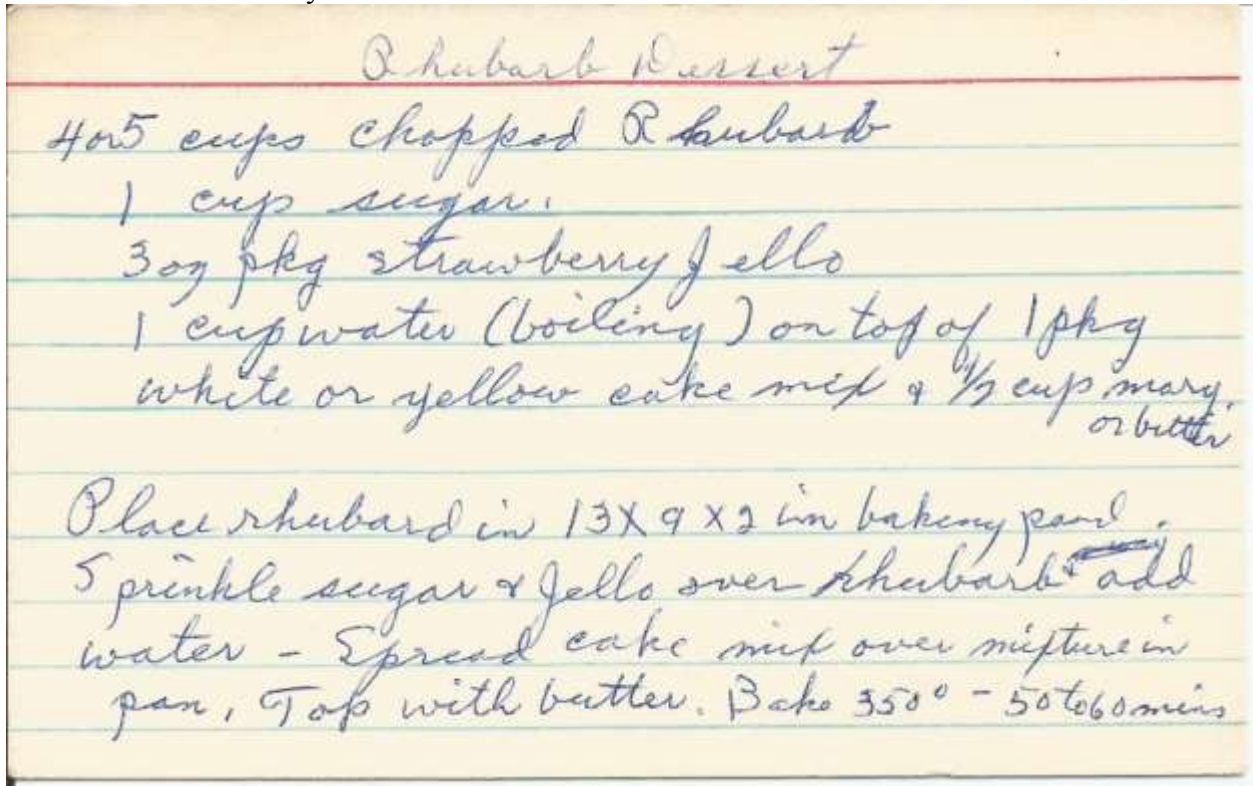
Rhubarb Crunch



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Desserts

Rhubarb Dessert - Betty's



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Desserts

Linda's Strawberry Dessert

2 cups crushed pretzels small sticks

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

$\frac{1}{4}$ cup margarine - softened

$\frac{1}{3}$ cup coarsely chopped pecans.

1 pkg (8oz) cream cheese, softened

1 scant cup granulated sugar

1 stick (8oz) whipped cream

(1 box 6oz or 2 (3oz.) strawberry gelatin $2 \times 3oz$)

2 cups boiling water

2 boxes (10oz frozen strawberries)

2 packages

Mix crushed pretzels (not to fine) $\frac{1}{2}$ cup sugar, margarine + pecans together. Press mixture very lightly in to greased (9 by 13 by 2 in pan)

Bake 10 minutes in 350° oven & cool

Combine cream cheese, 1 cup sugar & whipped topping. Spread over top of first layer.

Dissolve gelatin in boiling water - Add frozen

strawberries. When 75 percent congealed, Put

on top first layer. Refrigerate - 2 weeks or overnight

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Meats

Hamburger Casserole

Hamburger Casserole	
	Cook meat, onion & celery
1 lb. ground beef	until done. Drain off -
1/2 cup chopped onions	add salt, corn & soup.
1/2 cup chopped celery	Mix. Pour into
1/2 tsp. salt -	casserole. Cover top
1 can cream of chicken	mixture with noodles.
1 can Niblets corn	Bake uncovered. 350°
Chinese noodles	45 minutes

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Meats

Pheasant Finger Strips

Pheasant finger strips

Cut strips from breast & thigh - soak in milk, salt & water - for a day or day & 1/2

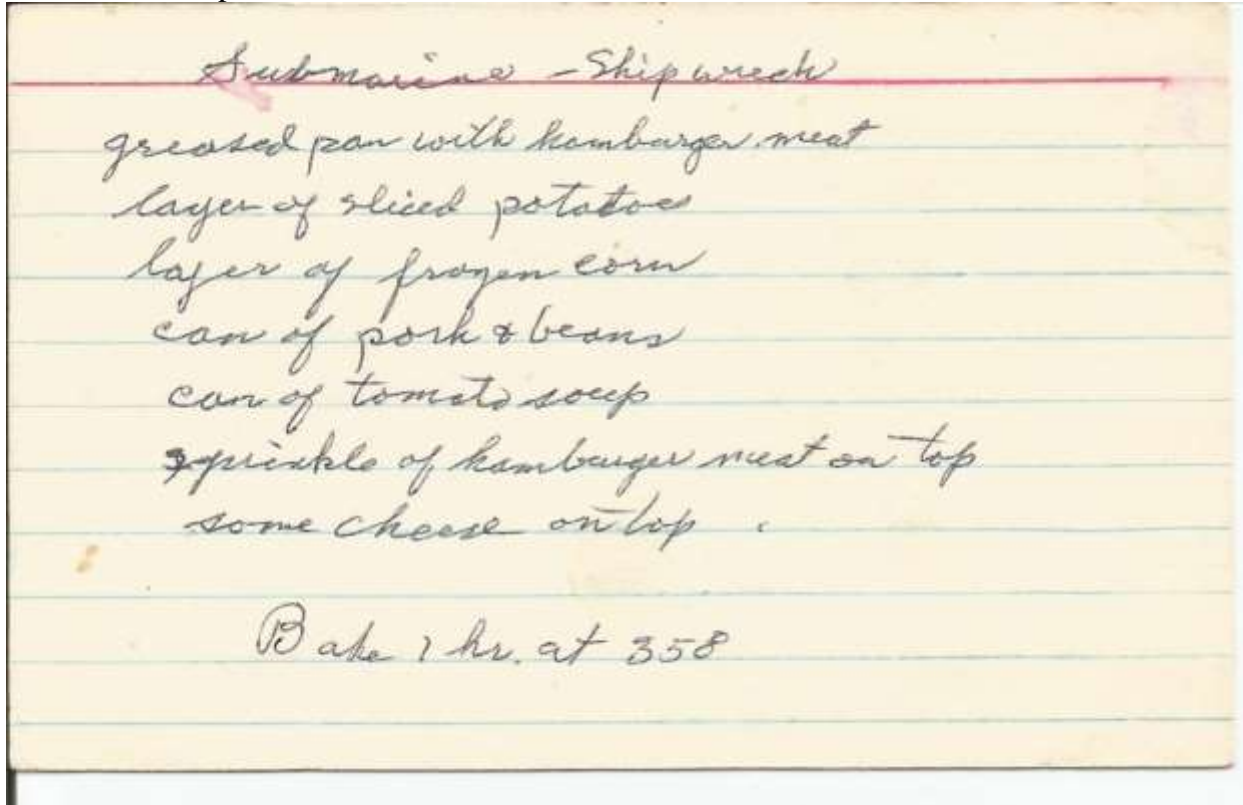
Put cracker crumbs, little flour, potato flakes (instant) fry in oil - (Watkins chicken seasoning)

Put in crock pot to keep hot.

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Meats

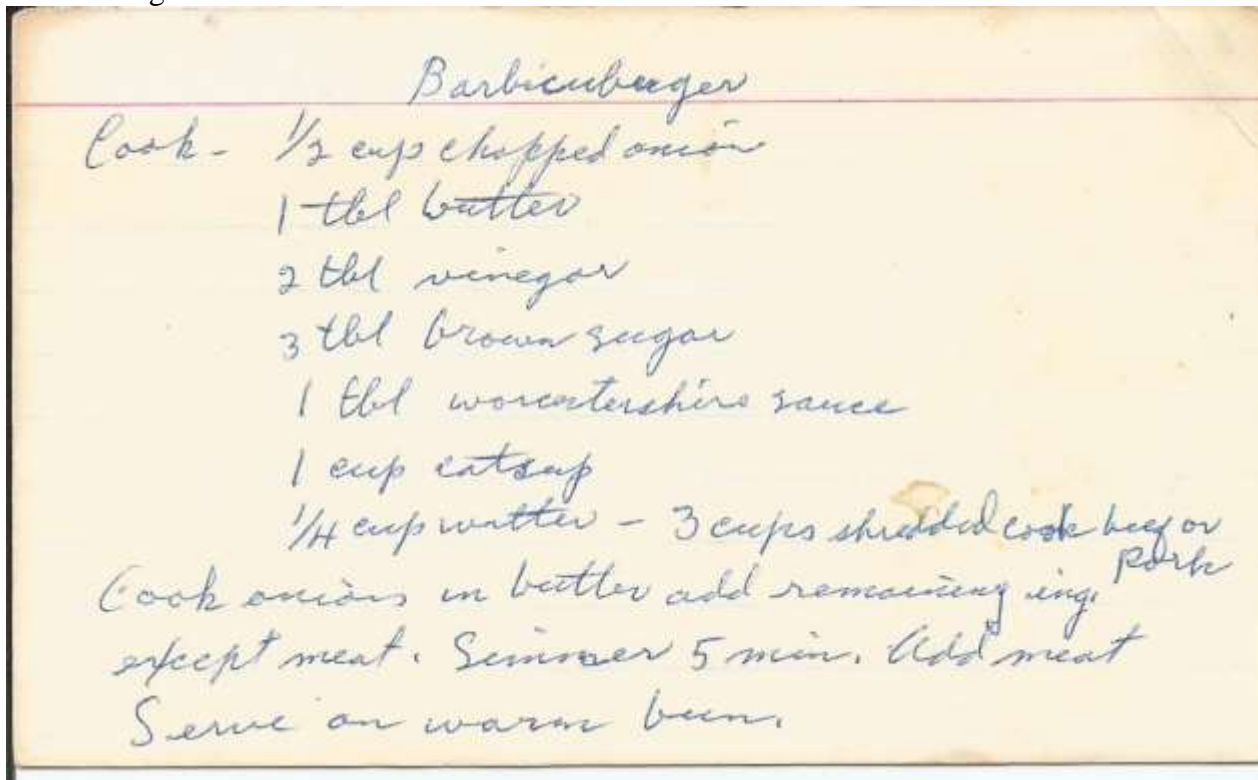
Submarine - Shipwreck



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Meats

Barbicuburger



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Meats

Chicken Tortilla soup - Betty's

Chicken Tortilla Soup

1 lb Chicken

onion

green pepper

garlic

2 cans black beans

14 oz Can Tomatoes Soup

32 oz Chicken tortilla broth

1 brick cream cheese

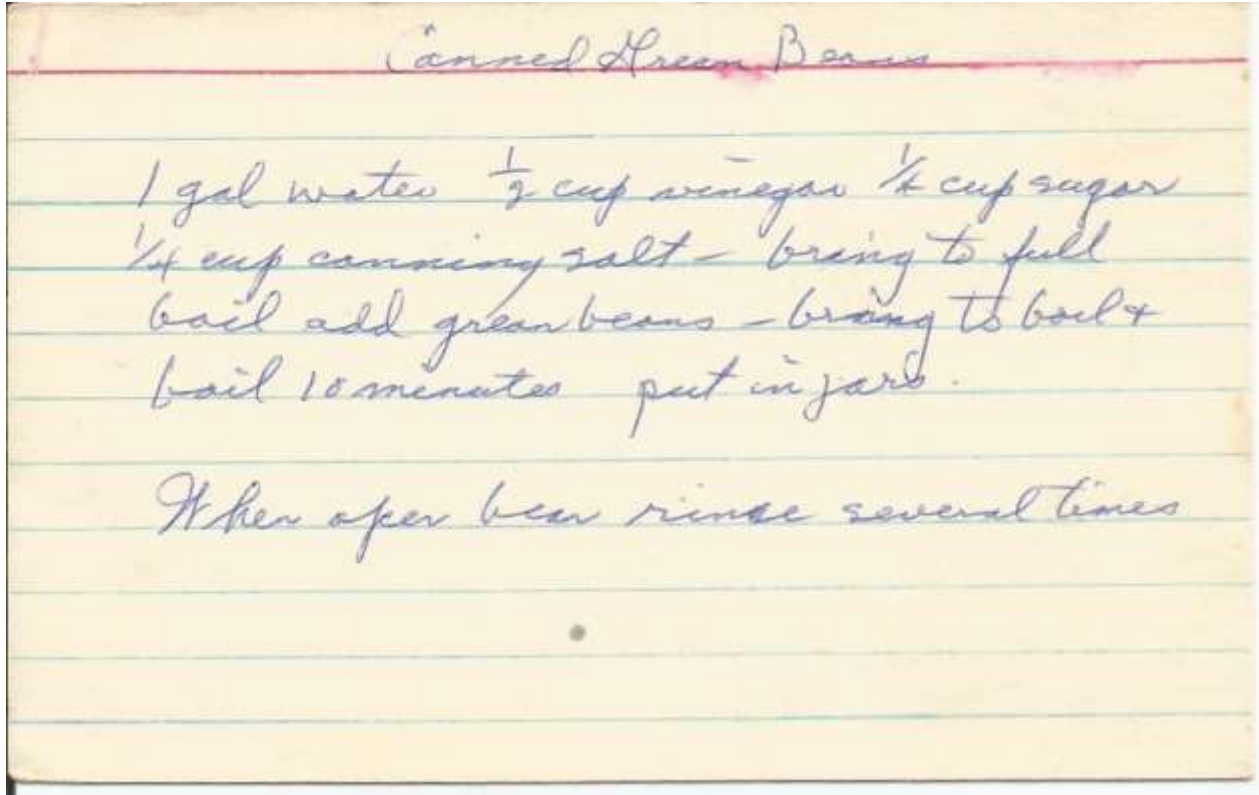
Saute chicken, onion, pepper & garlic in
oil till softened - over -

Add beans, tomato soup & stew.
add broth & cream cheese
simmer till all is smooth

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Pickles & Canning

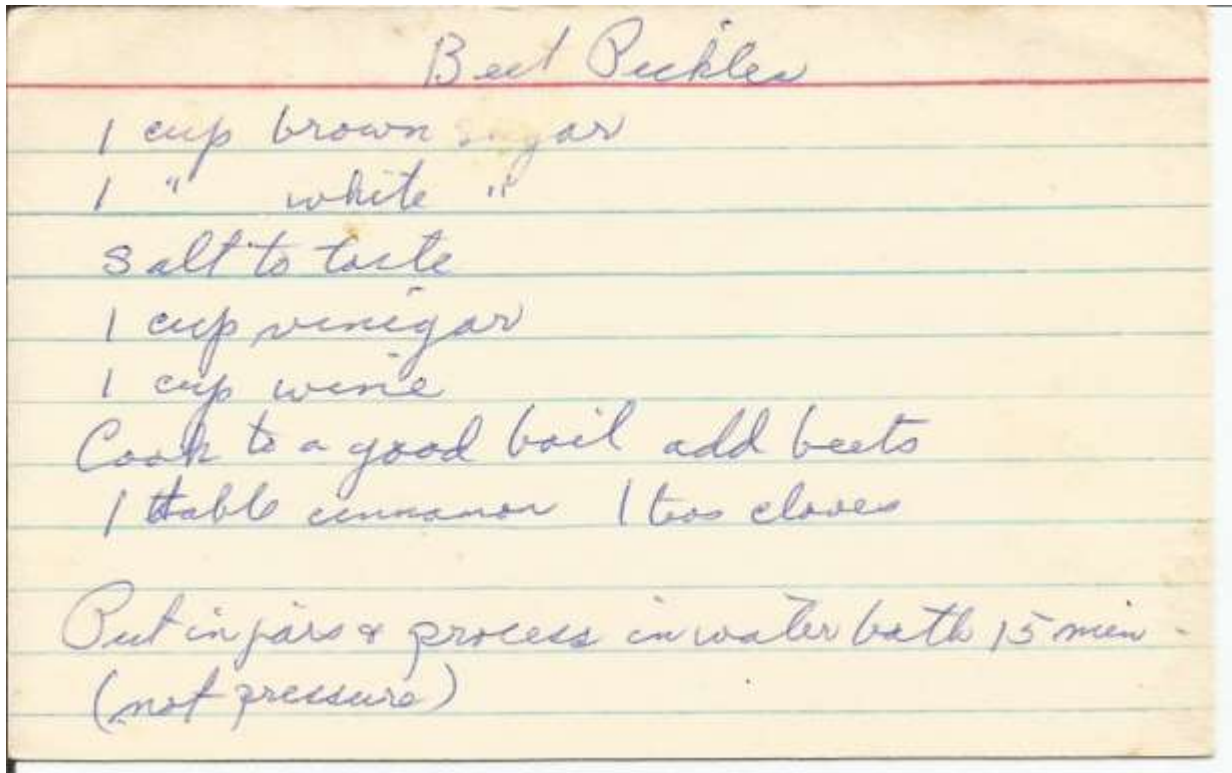
Canned Green Beans



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Pickles & Canning

Beet Pickles



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Pickles & Canning

Bread & Butter Pickles

Bread & Butter Pickles

1 gal, slice cucumbers - Sprinkle with salt let stand 3 hrs. Drain - Boil together - 2 cups vinegar, 1½ cup white or brown sugar. ½ teas celery seed, mustard seed & turmeric - Add the slice cucumber boil 15 minutes.

Slice 4 onions with cucumber.

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Pickles & Canning

Bread & Butter Pickles – Grandma Mary Erbs

Bread & Butter Pickles -
3 Medium Cukes. 3 Medium Onions
1/2 cup salt 1 cup Vinegar 1/2 tea
Celery salt, 1 cup water 1/2 tea
Mustard seed 1/4 cup sugar. Wash
Cukes slice in thin slices & slice
Onions Combine add 1/4 cup salt Let
stand 2 hrs Heat Vinegar Water Celery
seed Mustard seed & Sugar to the boiling
Point add cukes & Onions boil slowly
Until tender Can while hot.

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Pickles & Canning

Dill Pickles

Dill Pickles

To each qt of cucumbers add 1 dill head
1 cayenne pepper - 2 or 3 pieces of garlic

Heat to boiling

2 qt water

Makes 6 qts

1 qt. Vinegar

little
over 1/2 cup salt

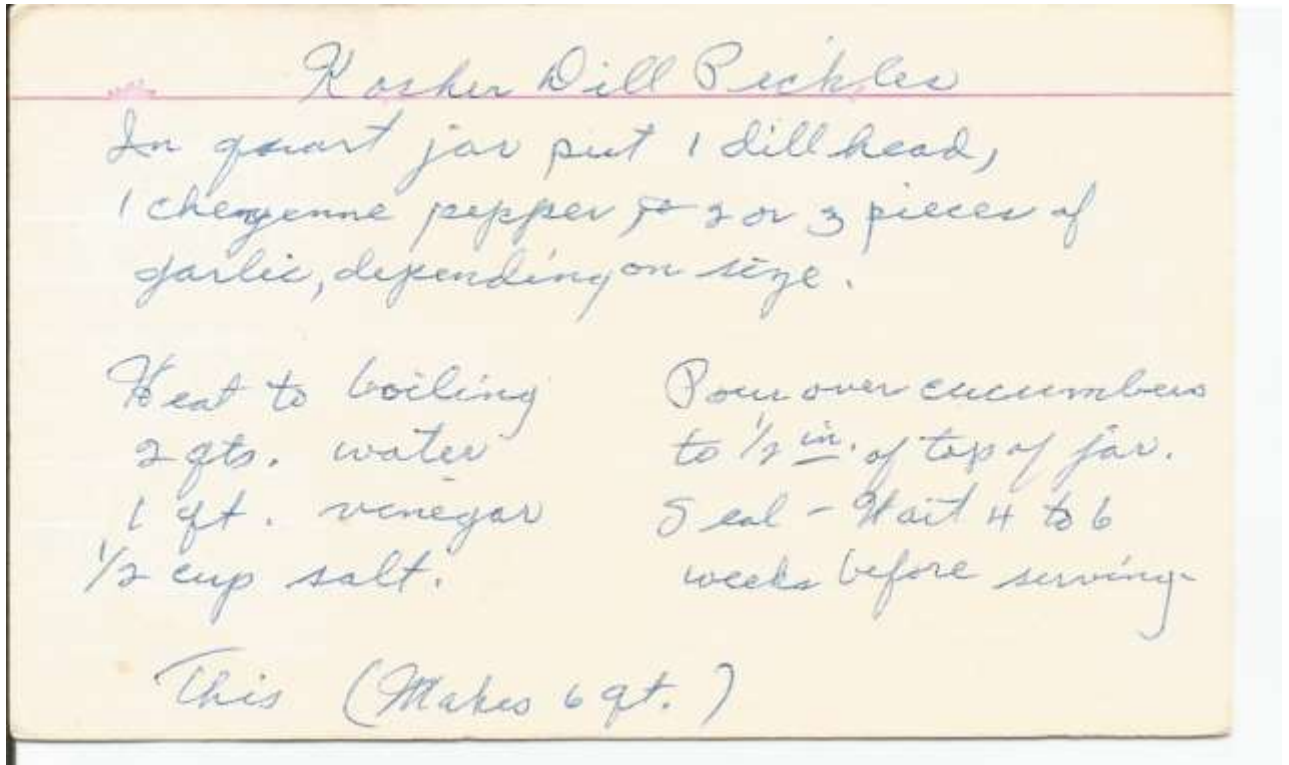
Pour over cucumbers to 1/2" of top of jar -

Seal - Wait 4 to 6 weeks before using -

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Pickles & Canning

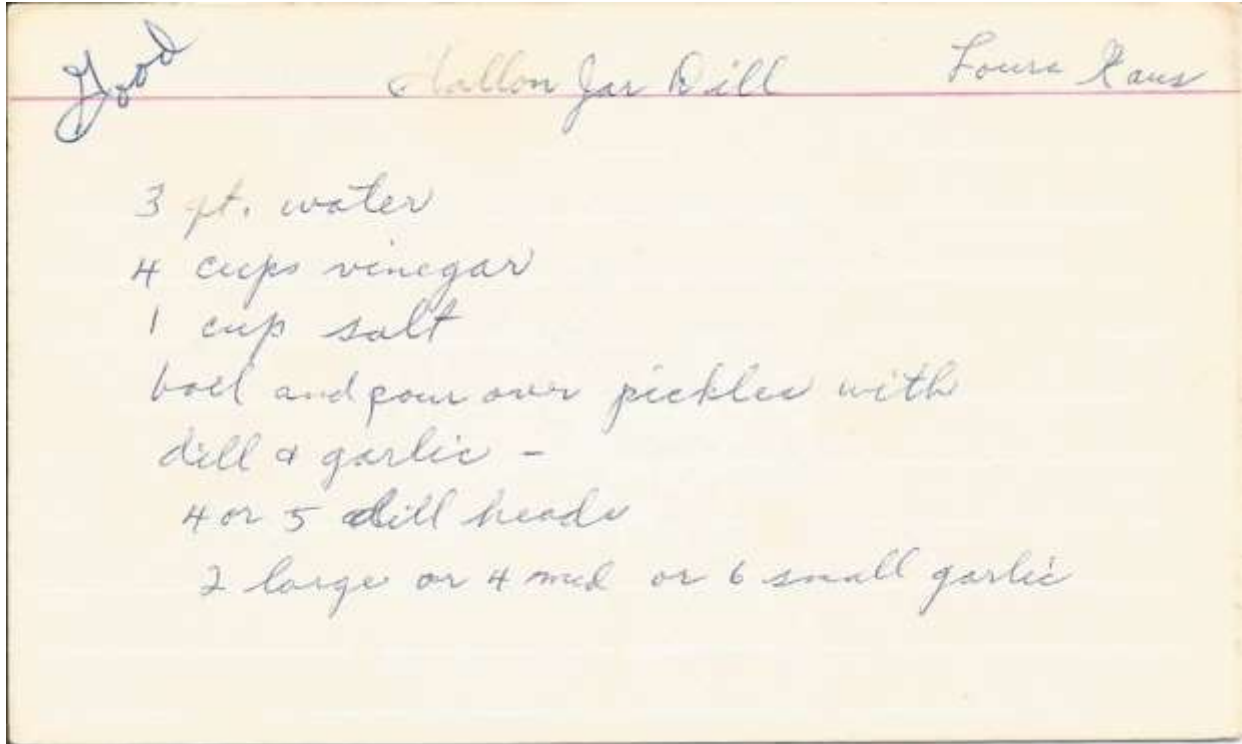
Kosher Dill Pickles



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Pickles & Canning

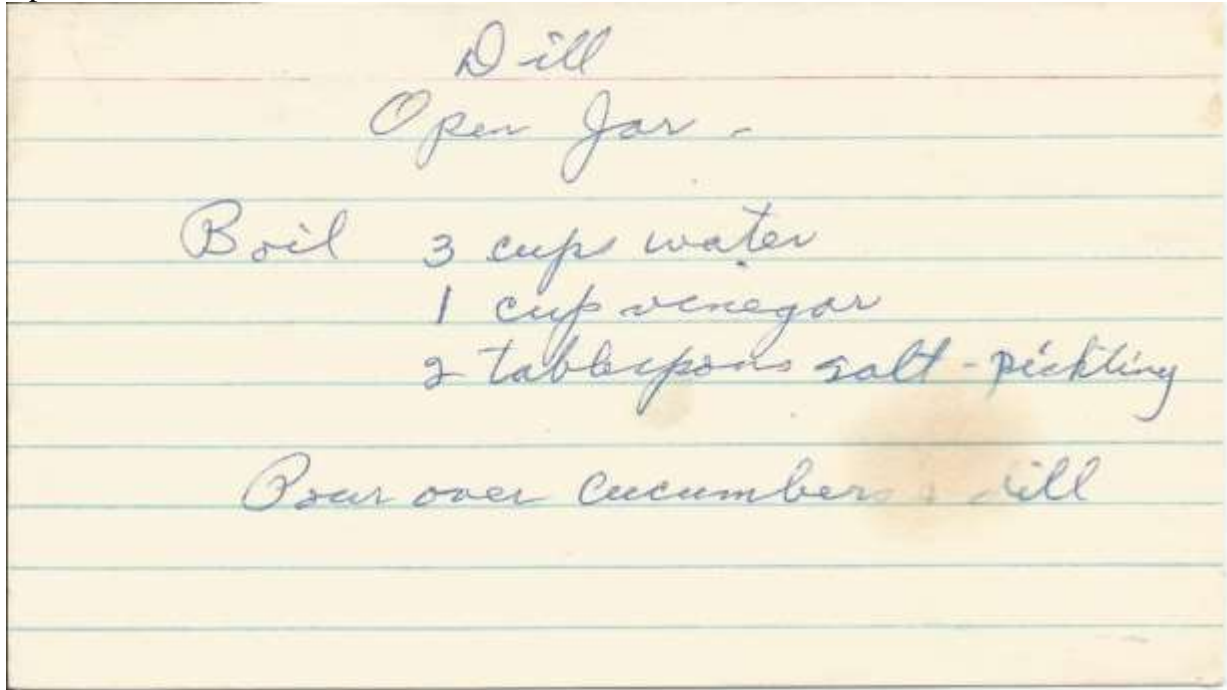
Gallon Jar Pickles



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Pickles & Canning

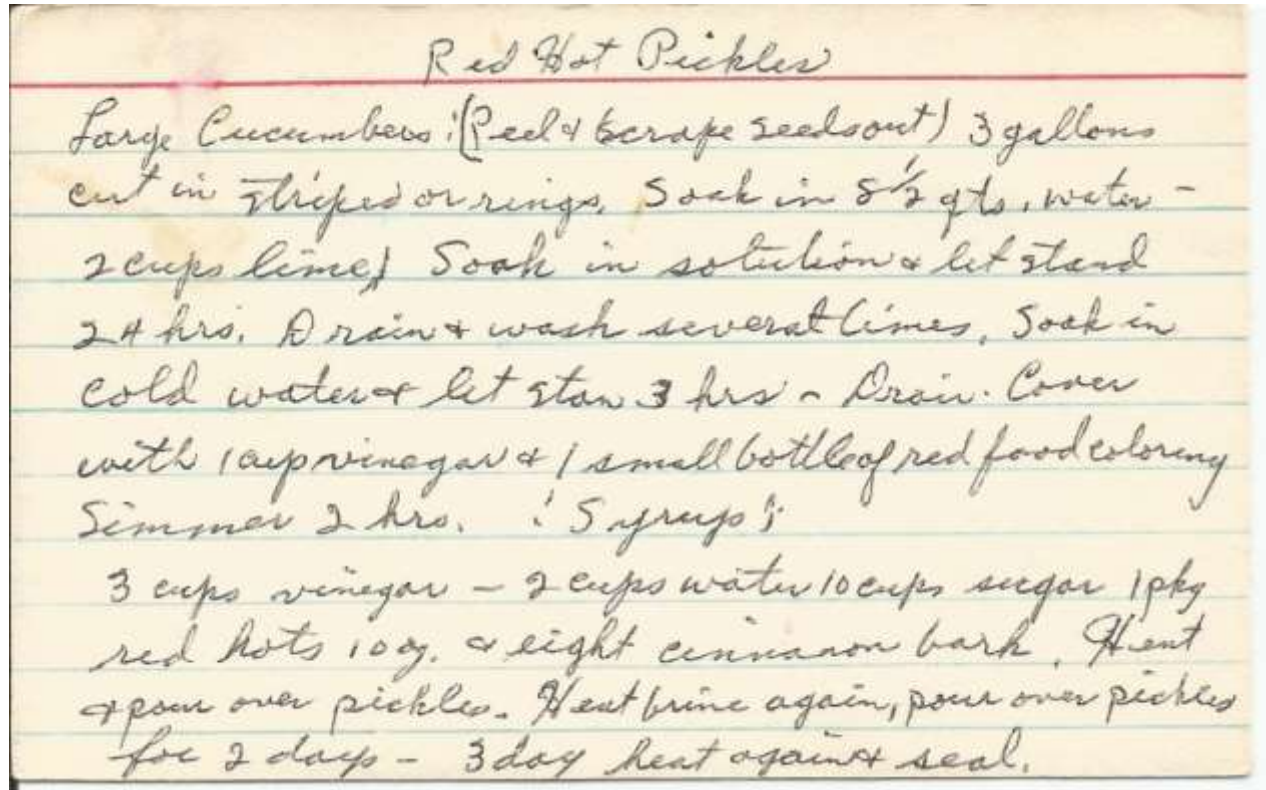
Open Jar Dill Pickles



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Pickles & Canning

Red Hot Pickles



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Pickles & Canning

Refrigerator Pickles

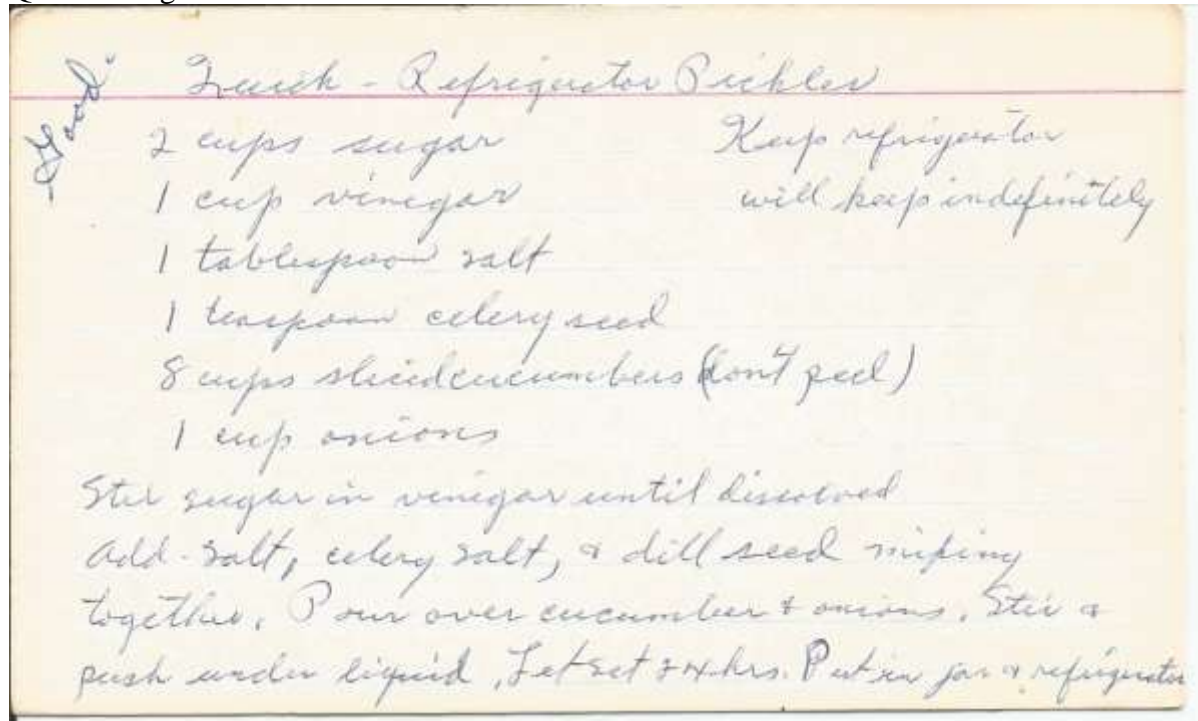
Refrigerator Pickles

Slice fresh firm cucumbers at least an
 $\frac{1}{8}$ in thick - do not peel, put cold in a gallon
jar. also sliced onions, Now mix 3 cups
vinegar, 1 cup water, 4 cups sugar, $\frac{1}{3}$ cup.
pickling salt. 1 tlb each mustard seed
& celery seed, 1 tsp turmeric. keep stirring until
sugar is dissolved, 1 tlb. pwd. alum. do not heat
over sliced cuc & onions - Keep in refrigerator -
can be used in 5 days - will keep for a year -

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Pickles & Canning

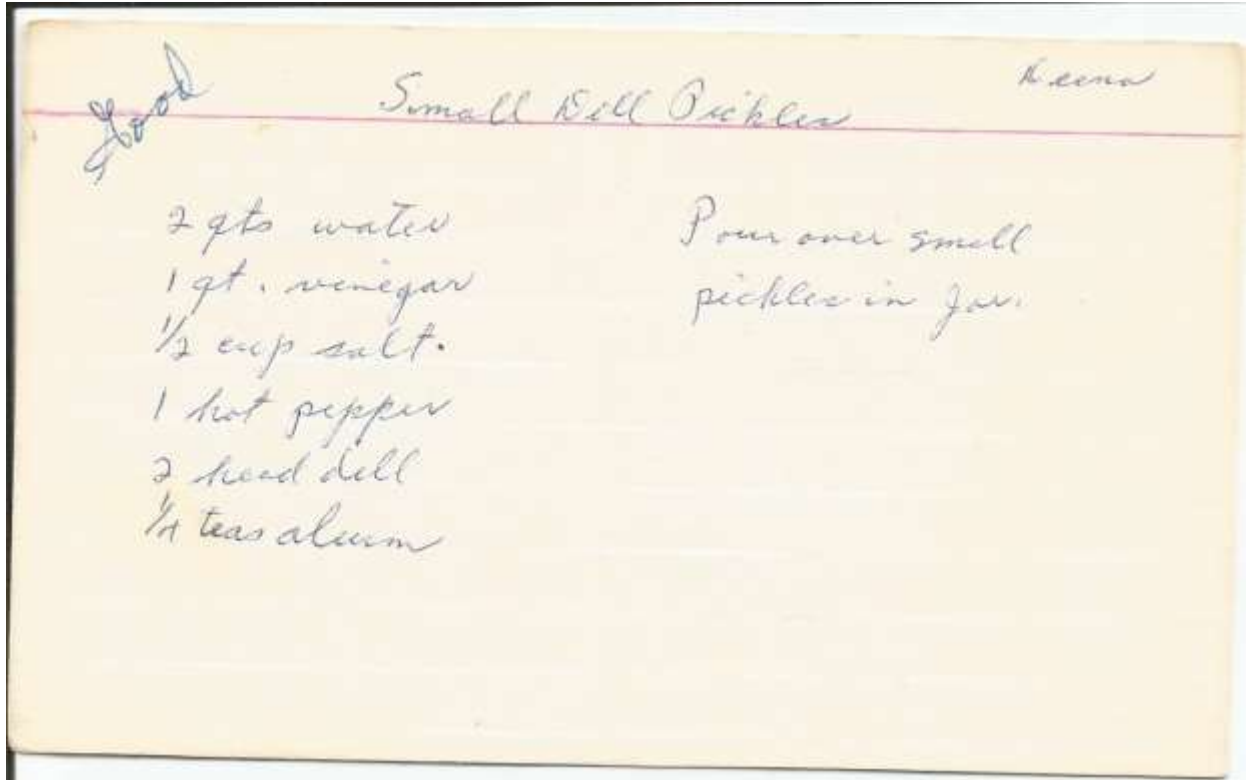
Quick Refrigerator Pickles



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Pickles & Canning

Small Dill Pickles – Deena



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Pickles & Canning

Anna's Sweet Dill Pickles

1 5 gallon bucket of cucumbers makes 5 qts.

Anna's Sweet Dill

Clean jars - Put one dill in jar add cucumbers cut length wise. Make syrup

- 1 cup sugar
- 1 cup vinegar
- 1 cup water
- 1/2 teas alum
- 1 teas salt

Bring to boil pour over pickles. Seal Put in boiling water for processing. Let stand 30 minutes - Do not let the water boil while processing.

Double batch make $\frac{1}{2}$ qts.

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Pickles & Canning

Sweet Pickles

Sweet Pickles Let water boil before putting in alum.

4" or 5" pickles - wash good - Make brine of 1 gallon of water to 2 cups pickles salt, bring to a boil and pour over pickles while hot. Let set 1 week

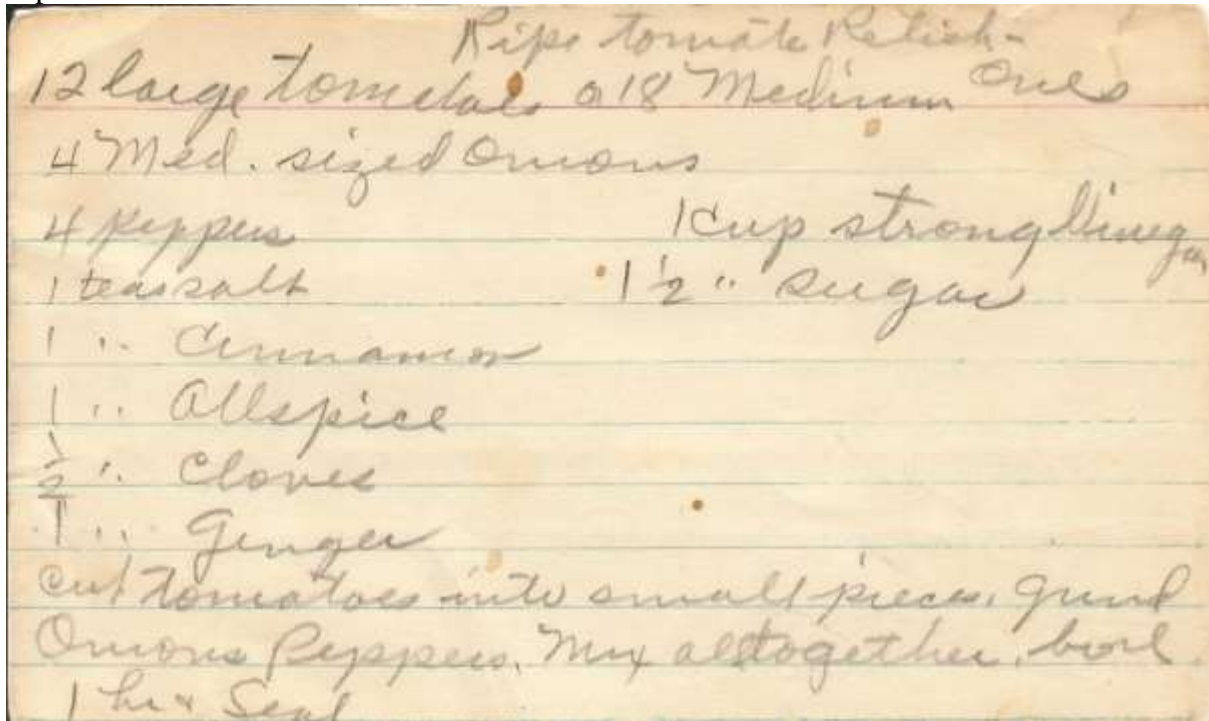
Drain - take pickles out & make brine of 1 gal of ^{boil} water to 1 tbl alum. pour over pickles & let set set 1 day or 24 hrs. Make brine ^{as} before. ^{but} pickles in hefe lengthwise pour brine over pickles while hot let set 1 day. Make brine of equal amount sugar vinegar enough to cover Pickles add pickling spice wrapped in bag. Pour ^(over)

over pickles while hot. add 1 cup sugar next 3 days - Boil brine fourth day & put in jars & seal - Process in water for 10 minutes

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Pickles & Canning

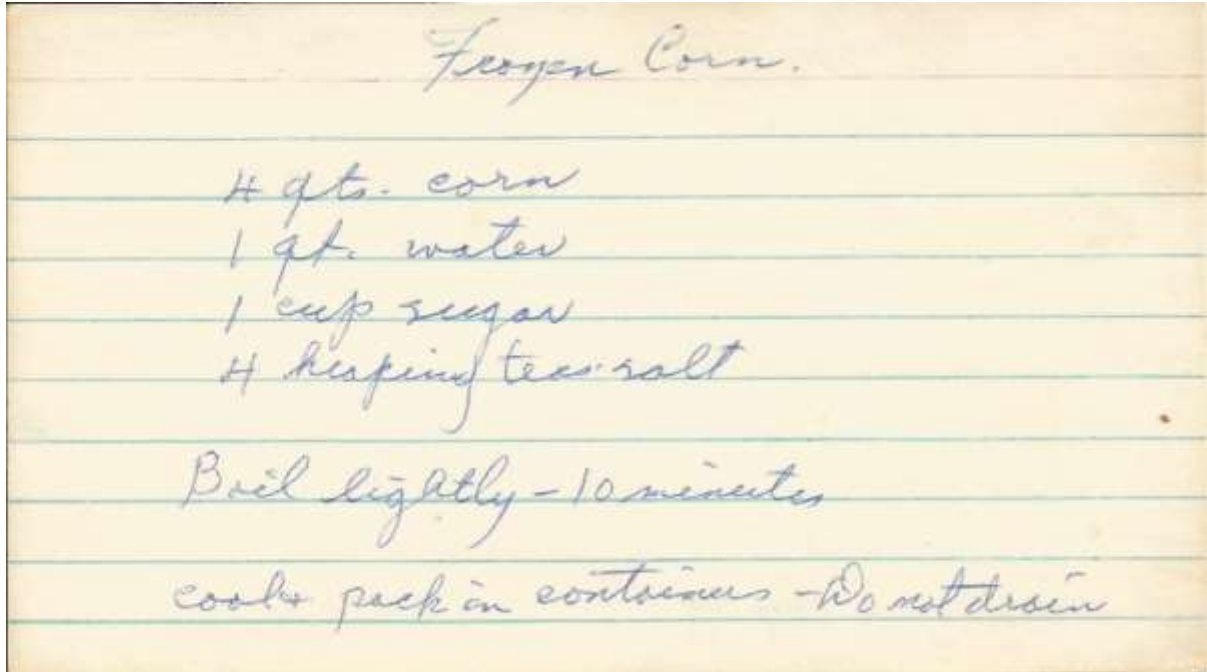
Ripe Tomato Relish



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Pickles & Canning

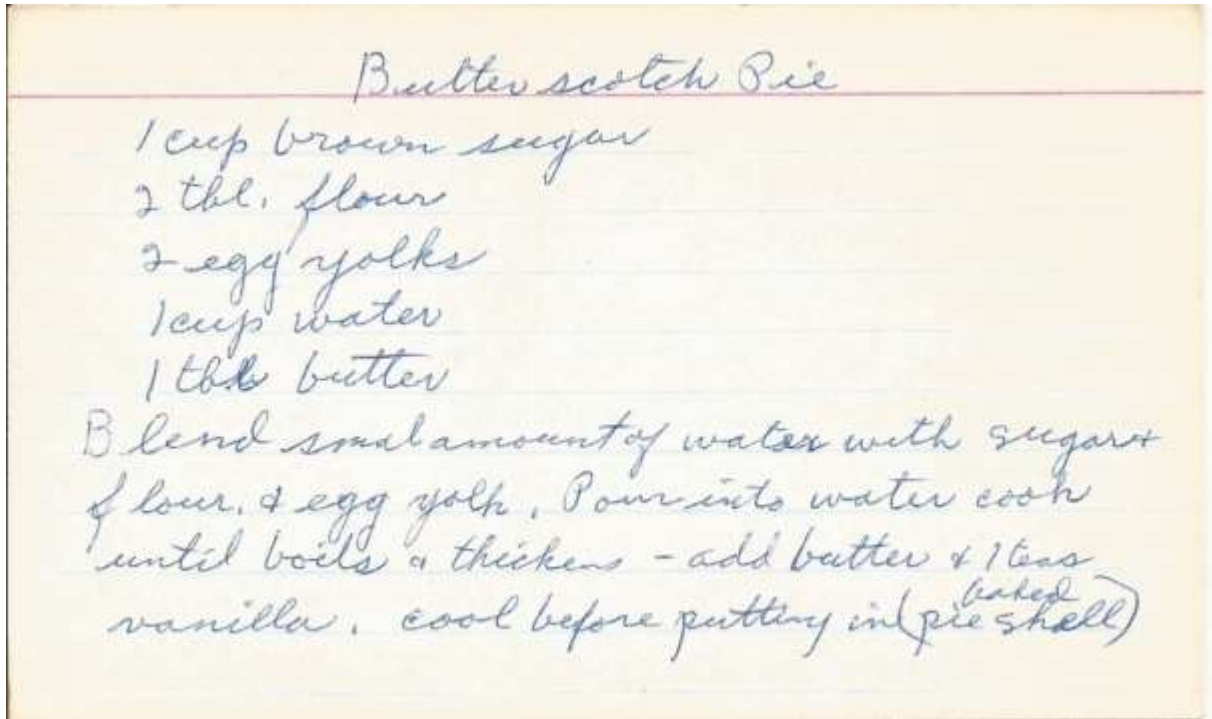
Frozen Corn



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Pies

Butterscotch Pie



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Pies

Custard Pie

Custard Pie

3 egg
1/2 cup sugar
1 teas vanilla

2 shakes nutmeg
dash salt

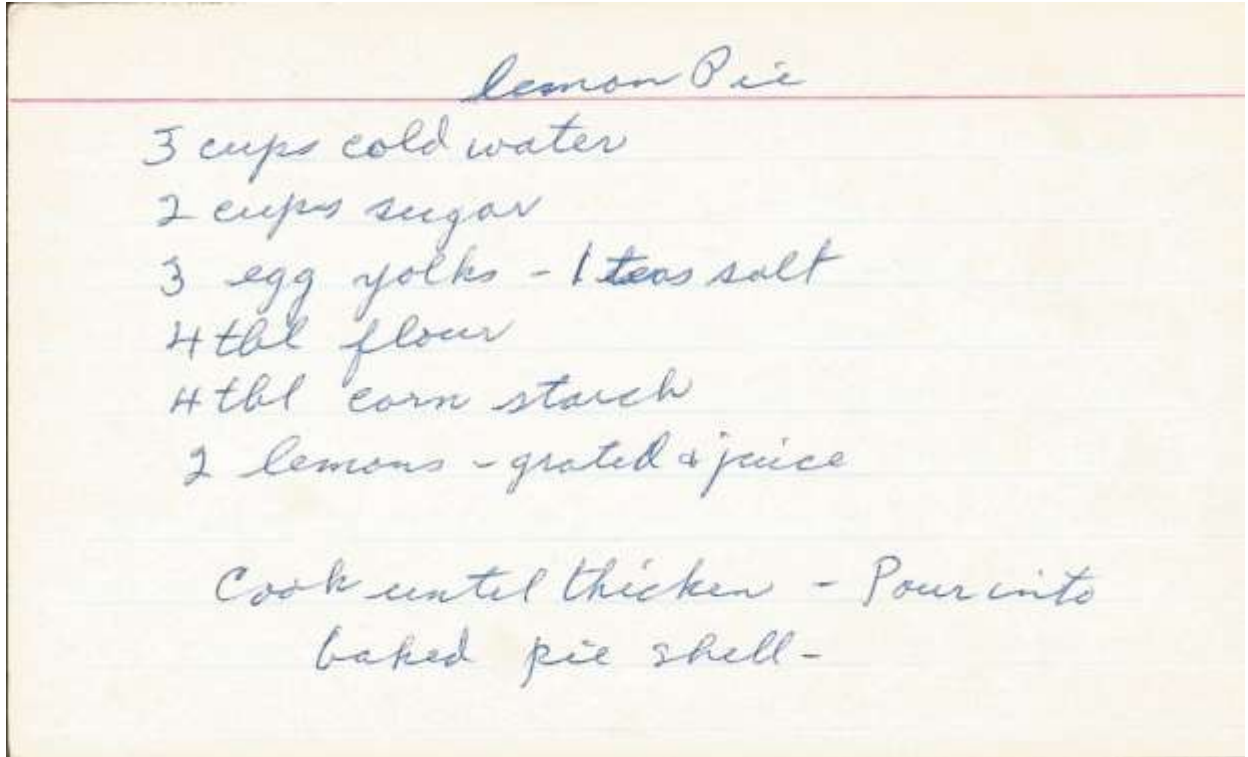
Beat very good -

2 1/2 cup milk (hot-) pour slowly into
mixture stirring constantly - Pour in
pie crust - Bake 400° - 10-15 min
then 300° - 30 to 40 min.

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Pies

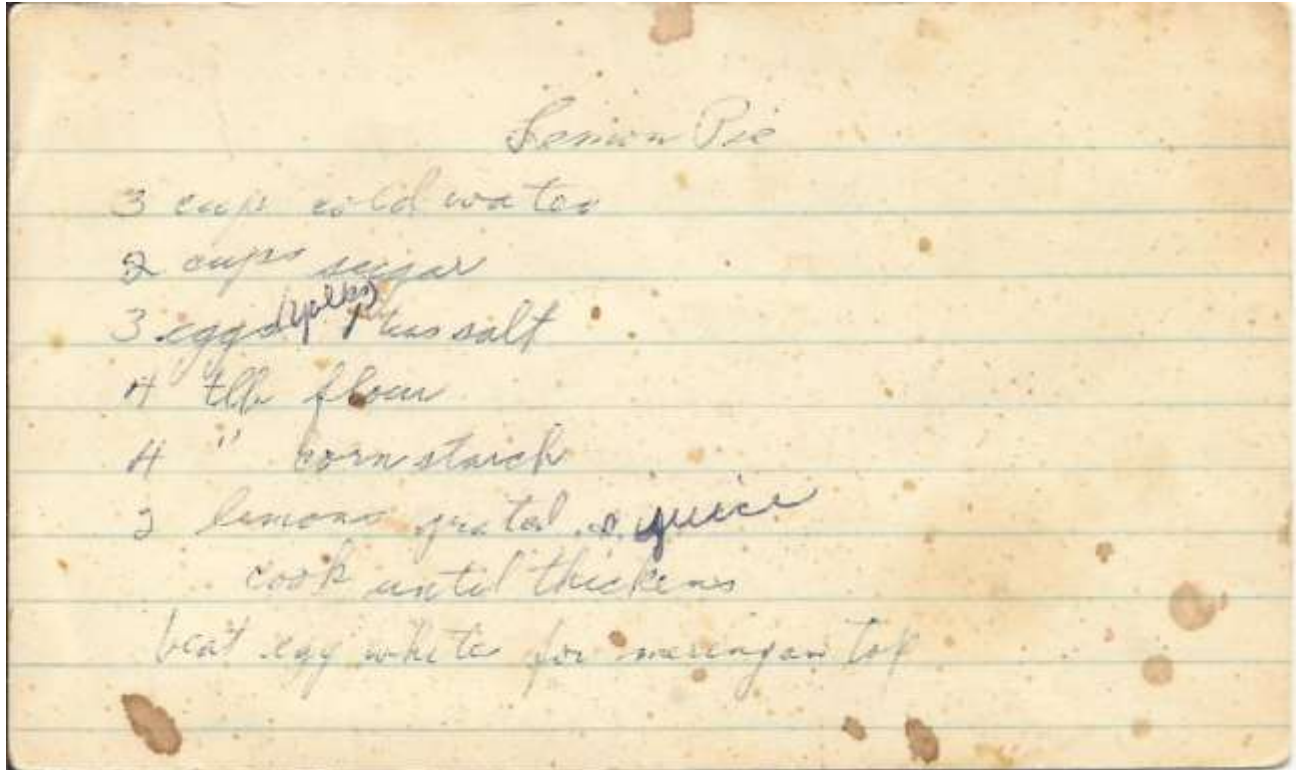
Lemon Pie



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Pies

Lemon Pie



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Pies

Creamy Lemon Pie

Creamy Lemon Pie

(Makes 8 servings)

- 1 (8- or 9-inch) baked pastry shell or graham cracker crumb crust
- 3 egg yolks or 3 egg whites
- 1 (14-oz.) can Eagle® Brand or Eagle® Brand Low Fat Sweetened Condensed Milk (NOT evaporated milk)
- ½ cup ReaLemon® Lemon Juice from Concentrate
- Yellow food coloring
- 2 Cups whipped topping or whipped cream

Preheat oven to 325°. In medium bowl, beat egg yolks with Eagle® Brand or Eagle® Brand Low Fat, ReaLemon® brand and food coloring if desired. Pour into prepared pastry shell; bake 30 minutes. Cool. Chill. Spread with whipped cream. Garnish as desired. Refrigerate leftovers.

Prep time:
10 minutes

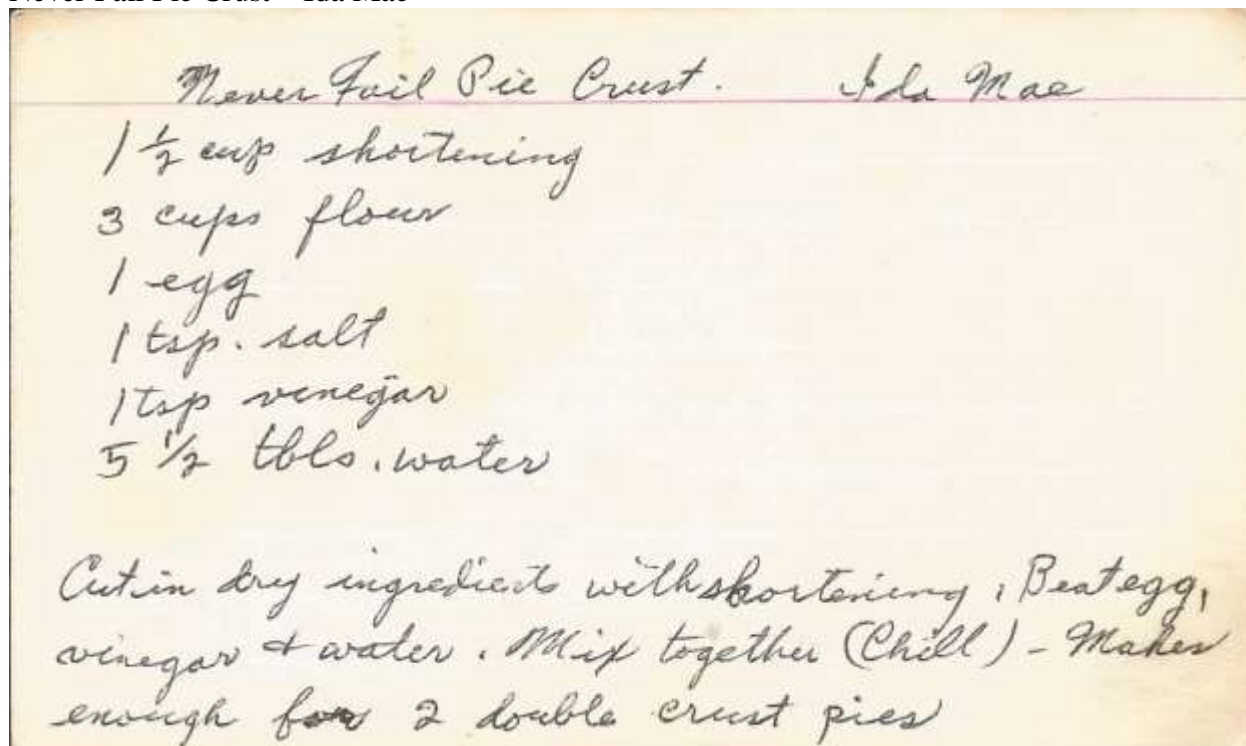


IF IT'S BORDEN-IT'S
GOT TO BE GOOD

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Pies

Never Fail Pie Crust - Ida Mae



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Pies

No Soggy Pie Crust

Keep bottom pie crust from
being soggy.

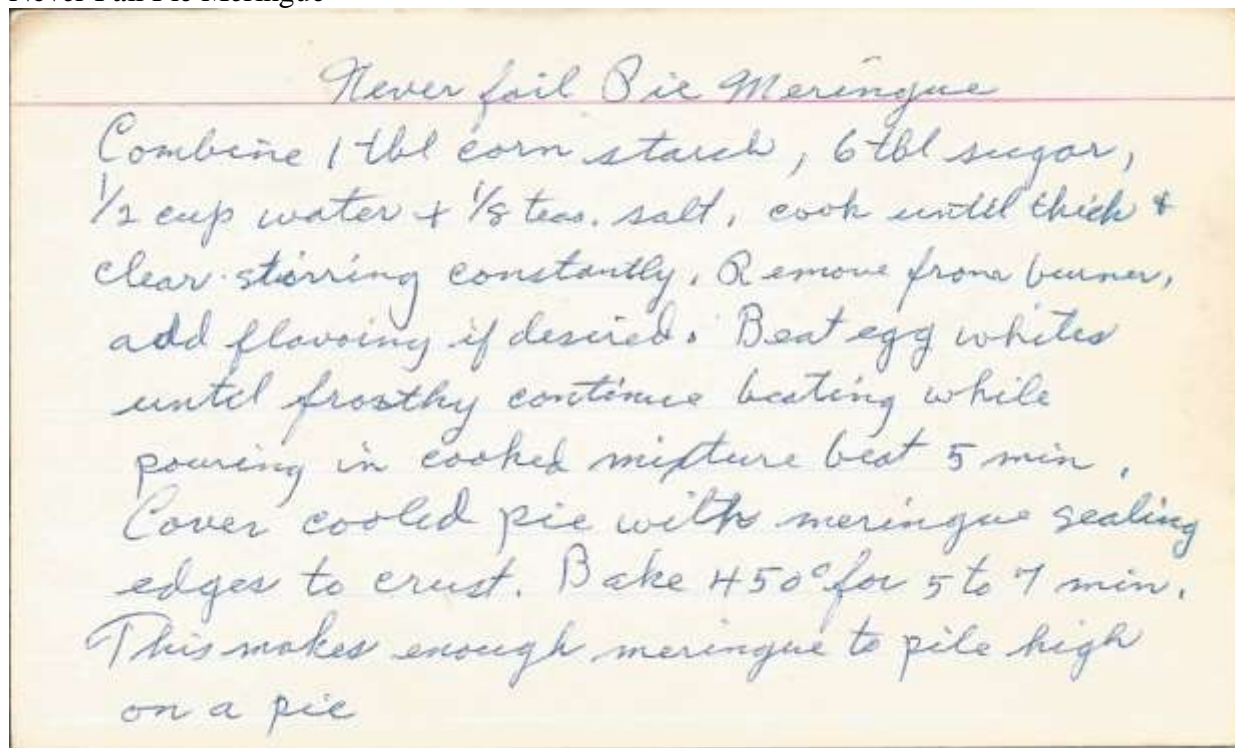
Beat egg white or yolk or
both - brush on bottom
crust - heat 3 min. at 350°

before filling
any pie that has liquid
or any thing that would
cause soggy pie crust

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Pies

Never Fail Pie Meringue



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Pies

Pecan Pie

Pecan Pie
1/3 Cup oil
3/4 Cup brown sugar (firmly packed)
3 eggs (Beat one in at time)
Stir into above
1 Cup Corn syrup (white light)
1 Cup Broken Pecan Bake in shell
1 tsp Vanilla 375° if oven is cold
1/4 tsp salt - 300° if off days

"Richer - Pecan Pie"
Use butter instead oil
" heavy syrup instead light
more brown sugar

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Pies

Southern Pecan Pie

Southern Pecan Pie

1 cup white sugar
1/2 cup dark corn syrup
1/2 stick margarine
3 eggs, well beaten
1 cup pecan

Melt margarine, add all other ingredients
Pour into 9 in pie shell. Bake 375° 35 min
Cool completely before cutting.

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Pies

Walnut Pumpkin Pie

Walnut Pumpkin Pie

- 1 (6-ounce) Keebler® Ready Crust®
Graham Cracker Pie Crust
- 1 (15-ounce) can pumpkin
- 1 (14-ounce) can Eagle® Brand Sweetened
Condensed Milk (NOT evaporated milk)
- 1 egg
- 1¼ teaspoons ground cinnamon
- ½ teaspoon each ground ginger,
nutmeg and salt
- ¼ cup packed brown sugar
- 2 tablespoons all purpose flour
- 2 tablespoons cold margarine or butter
- ¾ cup chopped Diamond® Walnuts



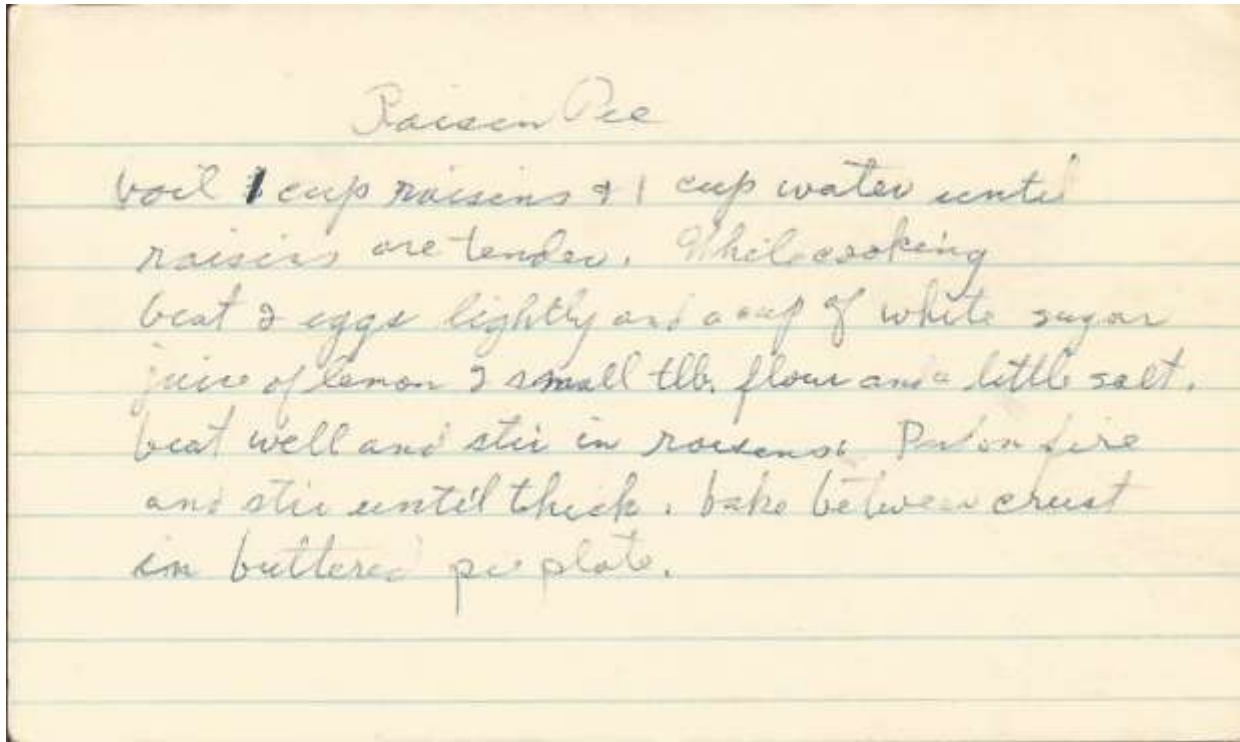
Heat oven to 425°F. In mixing bowl, combine pumpkin, sweetened condensed milk, egg, ¾ teaspoon cinnamon, ginger, nutmeg and salt; mix well. Turn into pie crust. Bake 15 minutes; remove pie. Reduce oven temperature to 350°. In small bowl, combine sugar, flour and remaining ½ teaspoon cinnamon; cut in margarine until crumbly. Stir in walnuts. Sprinkle walnut mixture evenly over pie. Bake 40 minutes or until knife inserted 1 inch from edge comes out clean. Cool. Garnish as desired. Refrigerate leftovers. (Makes 8 servings)

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Pies

Raisin Pie



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Pies

Ritz Cracker Pie

RITZ CRACKER PIE

3 egg whites, beaten - add dash of salt

Add 1 cup sugar

Add: 3/4 cup chopped walnuts

20 crumbled ritz crackers & 1 tsp vanilla

Grease pie plate. Add above ingredients.

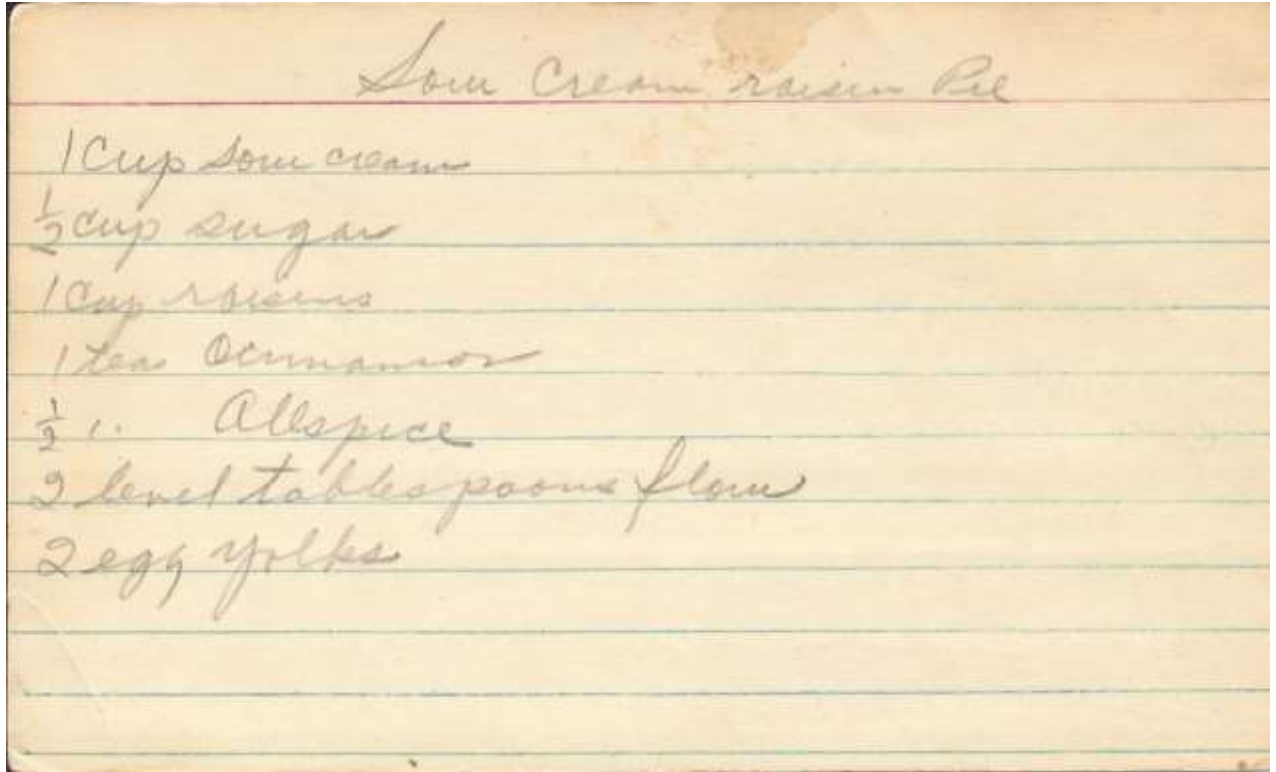
Bake for 30 minutes at 350 degree oven.

Top with cool whip or whipped cream

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Pies

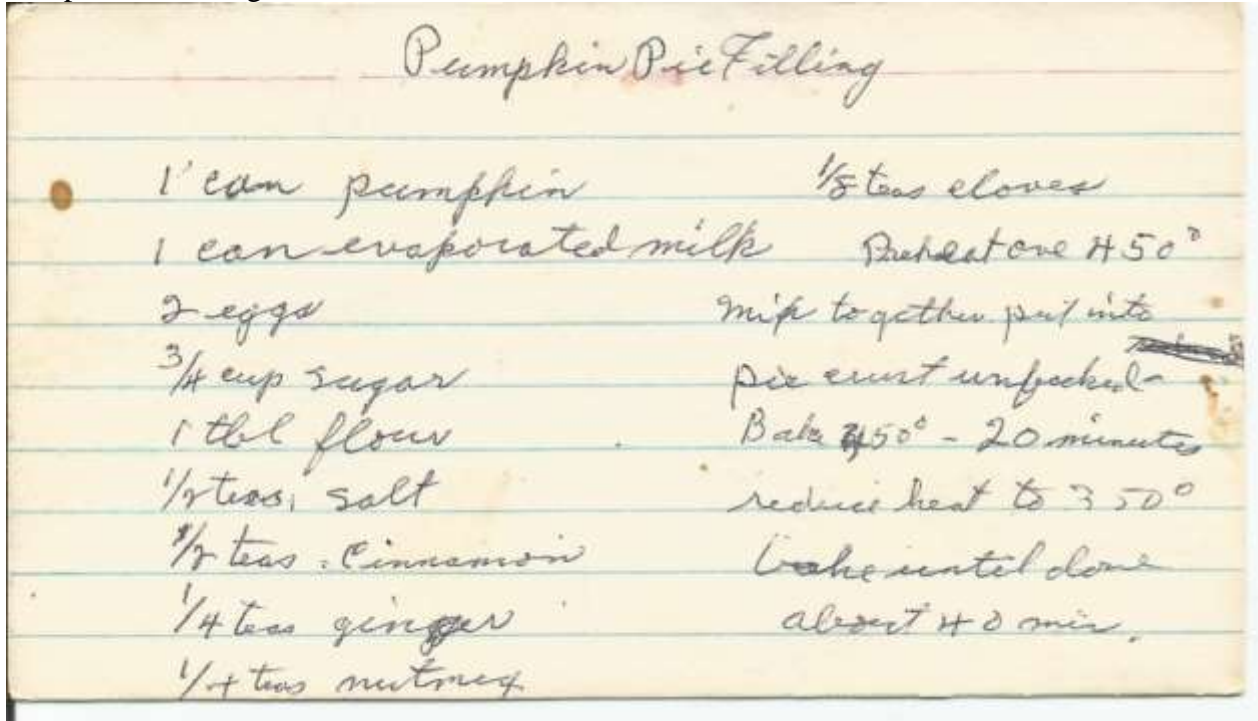
Sour Cream Raisin Pie



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Pies

Pumpkin Pie Filling



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Salads

Bacon Salad

Bacon Salad

6 bacon strips	
6 cups torn spinach	
1/2 small head lettuce torn	
1 bunch green onions thinly sliced	
1/2 cup veg oil	
1/4 " vinegar	cook bacon until crisp.
1 tlb sugar	Drain & crumble set aside
1 teas sugar	Place greens - onion
1 " ^{dry} mustard.	refrigerate until serving
	Combine all the ingredients in jar
	shake until well mixed Pour over greens when

ready to serve

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Salads

Bean Salad

Bean Salad

Combine - 1 can red kidney beans, 1 can yellow wax bean, 1 can lima beans, 1 can green beans all drained - 1 onion sliced & divided into rings.

Dressing

Combine $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup oil, $\frac{1}{4}$ teaspoon pepper. Mix all together until sugar is dissolved - pour over beans & onion rings & chill. Keeps well in refrig.

or - $\frac{1}{2}$ cup vinegar & 1 cup sugar

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Salads

Bean Salad

Bean Salad

- 2 - 10oz frozen lima beans
- 2 - cups sliced fresh mushrooms
- 1 - cup chopped red onion
- $\frac{1}{3}$ - cup chopped ripe olives
- $\frac{1}{2}$ - cup finely cooked chopped ham
- $\frac{1}{4}$ - cup snipped parsley
- 1 - 4oz jar diced pimientos - drained

Dressing

- $\frac{1}{3}$ cup vinegar white wine - $\frac{1}{4}$ cup olive oil or ^{substit}
- 2 gloves minced garlic $\frac{1}{2}$ tsp sugar $\frac{1}{2}$ tsp salt _(one)

$\frac{1}{2}$ tsp. lemon juice - $\frac{1}{2}$ tsp pepper

Cook beans according to package. Drain - Rinse with cold water - drain -

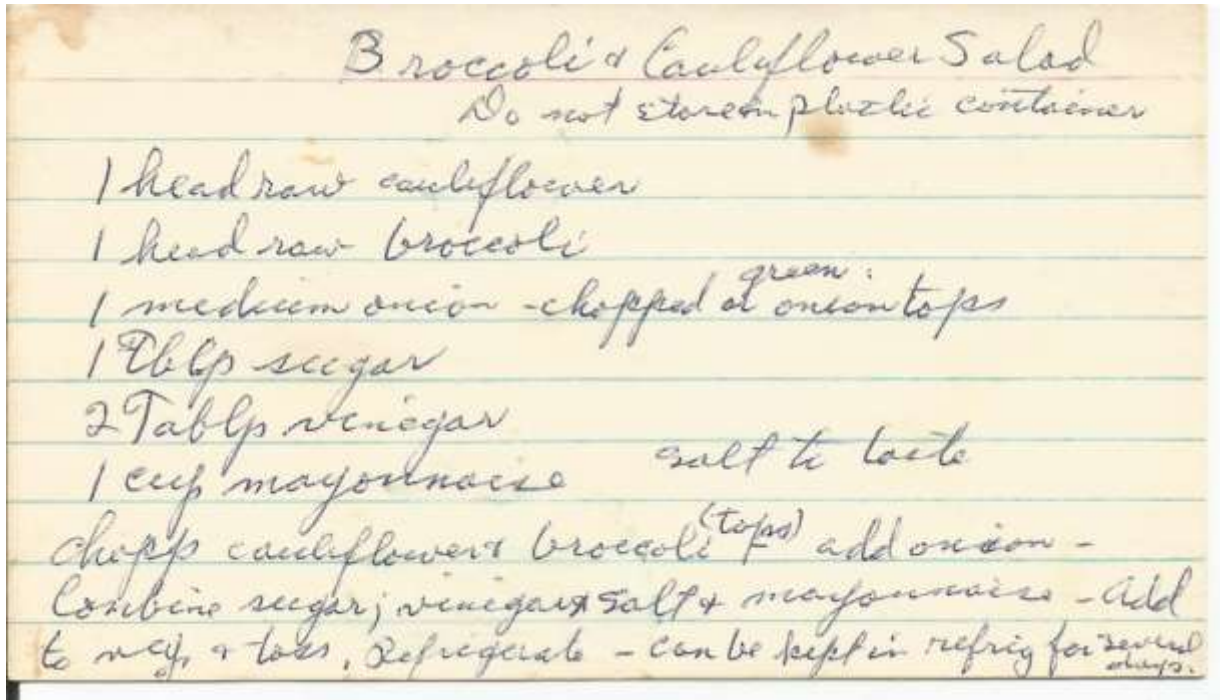
Combine, beans, mushrooms, onions, ham, olives, parsley - pimientos. In ^{plastic} screw top jar combine vinegar, oil, garlic, sugar, salt, lemon juice & pepper. Shake to combine -

Pour over beans mixture - Turn to ~~coat~~ ^{coat} - Cover chill 3 to 24 hrs, before serving - Stirring once or twice. Serves 8 to 10

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Salads

Broccoli & Cauliflower Salad



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Salads

Cabbage & Onion Slaw

Cabbage + Onion Slaw

1 med head cabbage - finely shredded.
2 or more med onion sliced - In a large
bowl make a layer of cabbage + onion ending
with cabbage. Sprinkle 1 cup of sugar on top
Do not stir. Bring to boil -

$\frac{1}{4}$ cup sugar (brown)

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

1 cup white ~~sugar~~ vinegar

$1\frac{1}{2}$ teas celery seed + $\frac{1}{2}$ tea dry mustard over

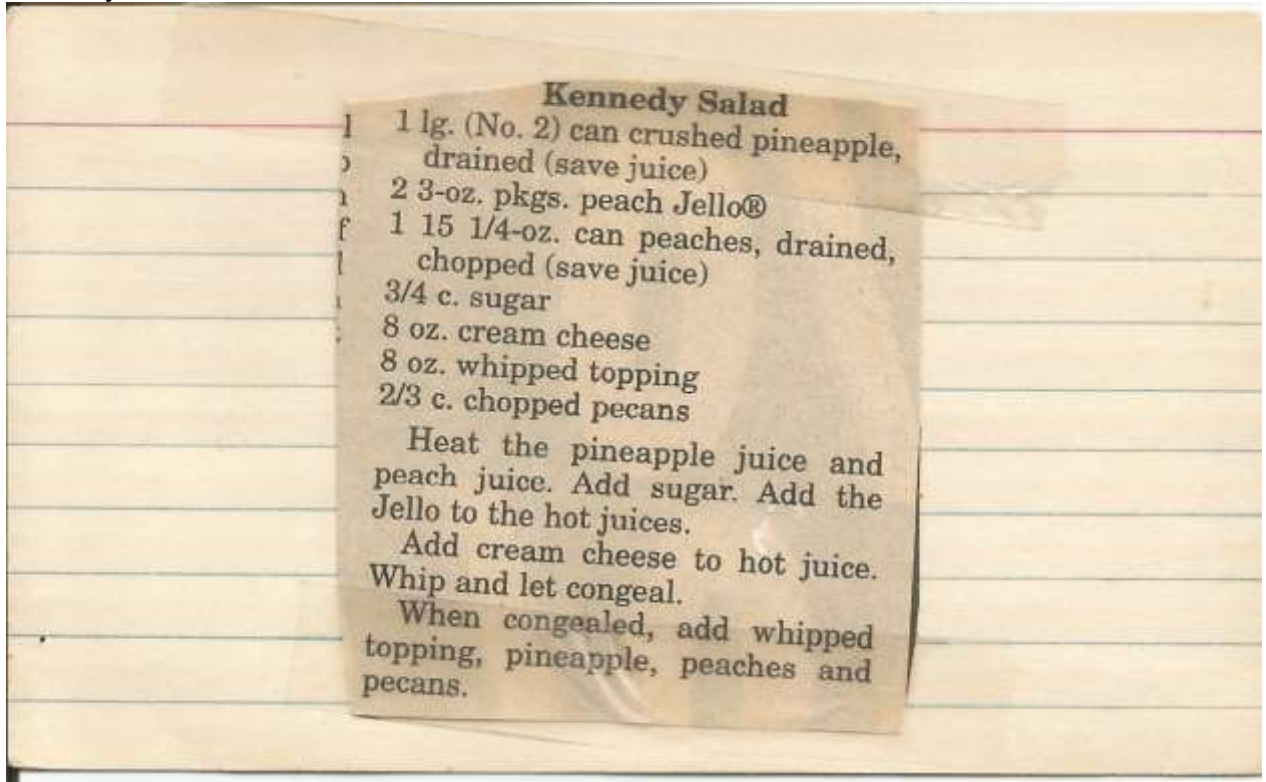
Pour hot liquid over cabbage cover
tightly + refrigerate several hours or
over night.

Do not mix or stir until ready to
serve.

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Salads

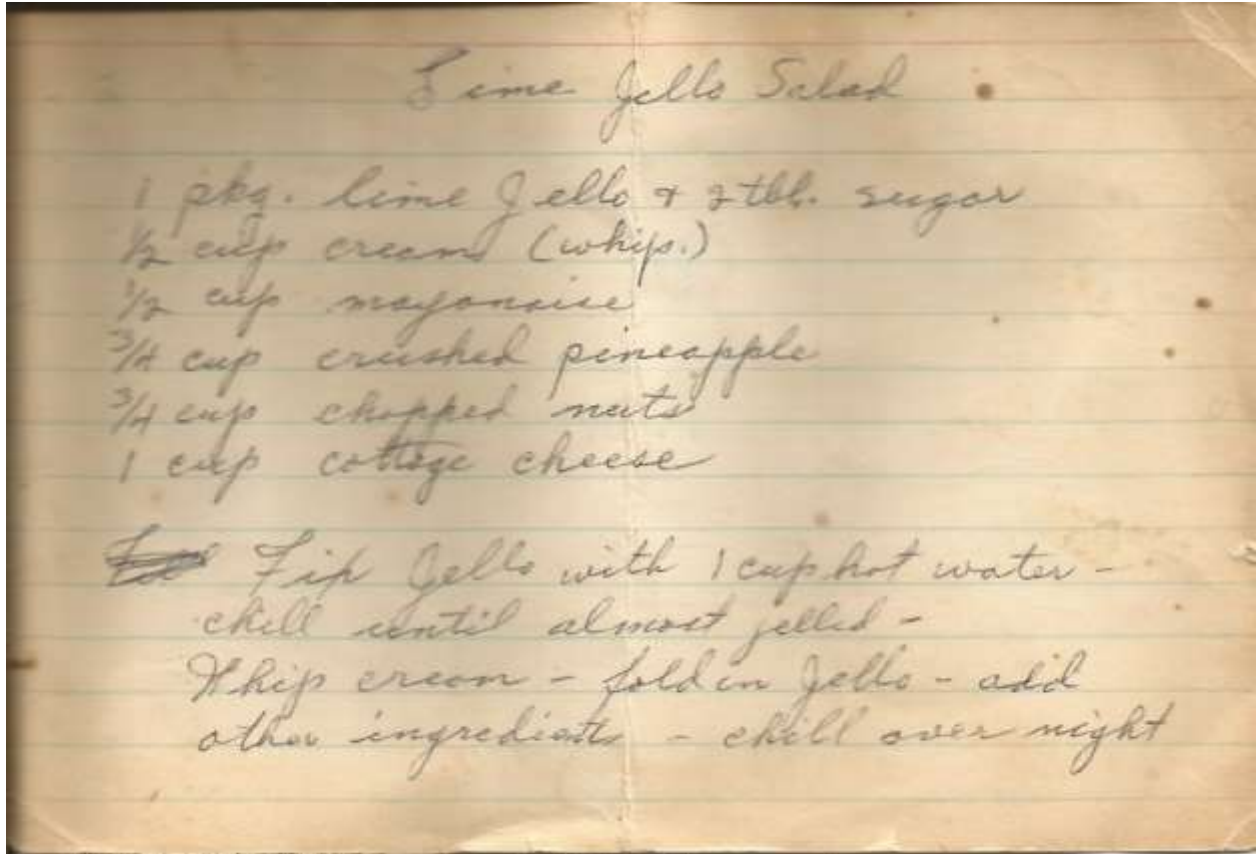
Kennedy Salad



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Salads

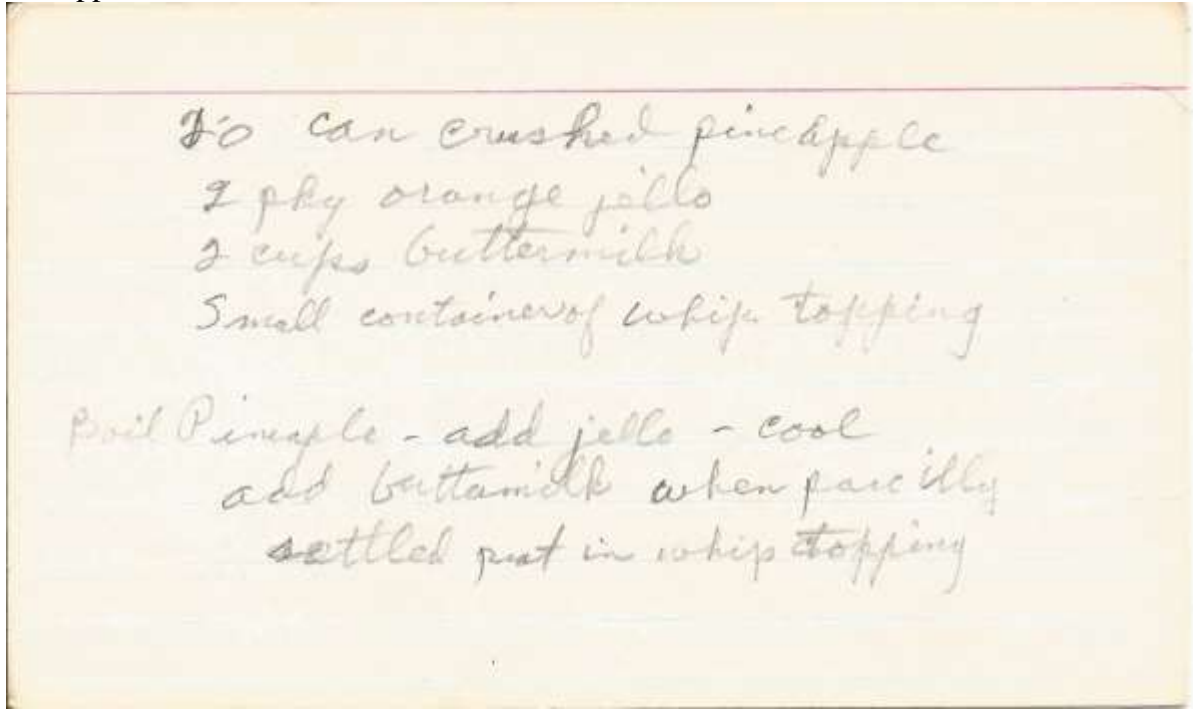
Lime Jello Salad



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Salads

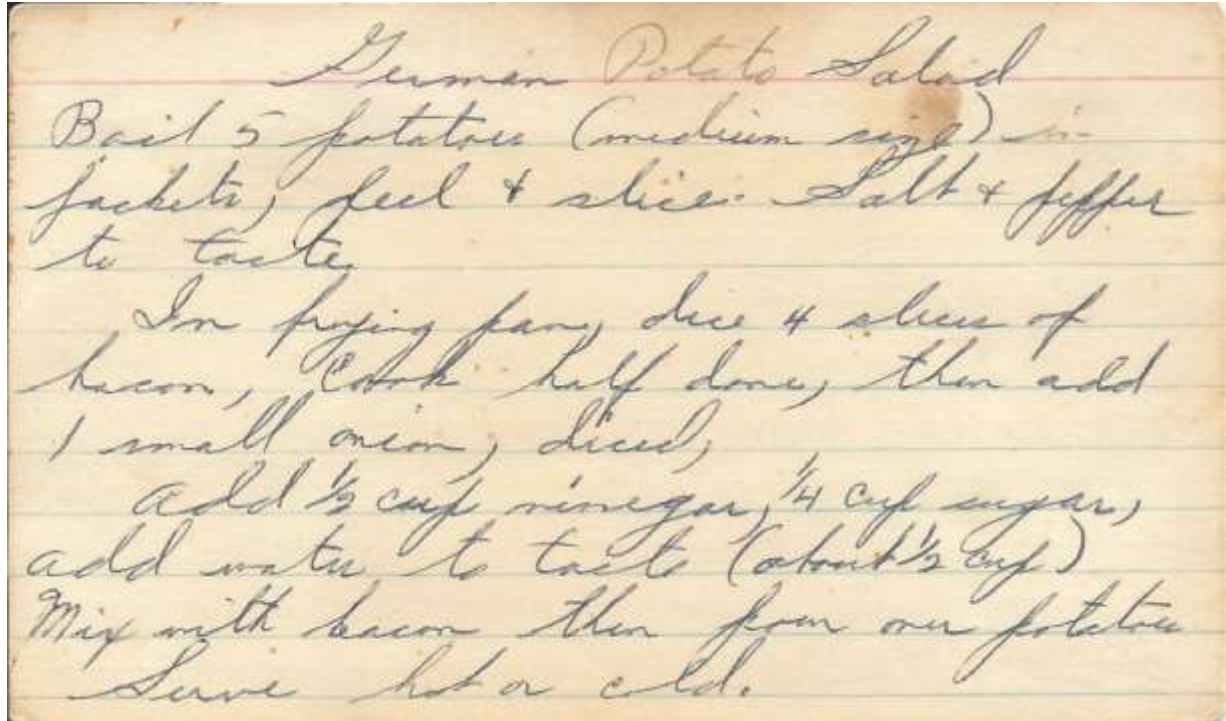
Pineapple Jello Salad



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Salads

German Potato Salad



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Salads

Rigatoni Cucumber Salad

Rigatoni-Cucumber Salad

16oz. Rigatoni-corkscrew pasta (or other macaroni)
2 unpeeled cucumbers, sliced very thin
2 onions, sliced very thin

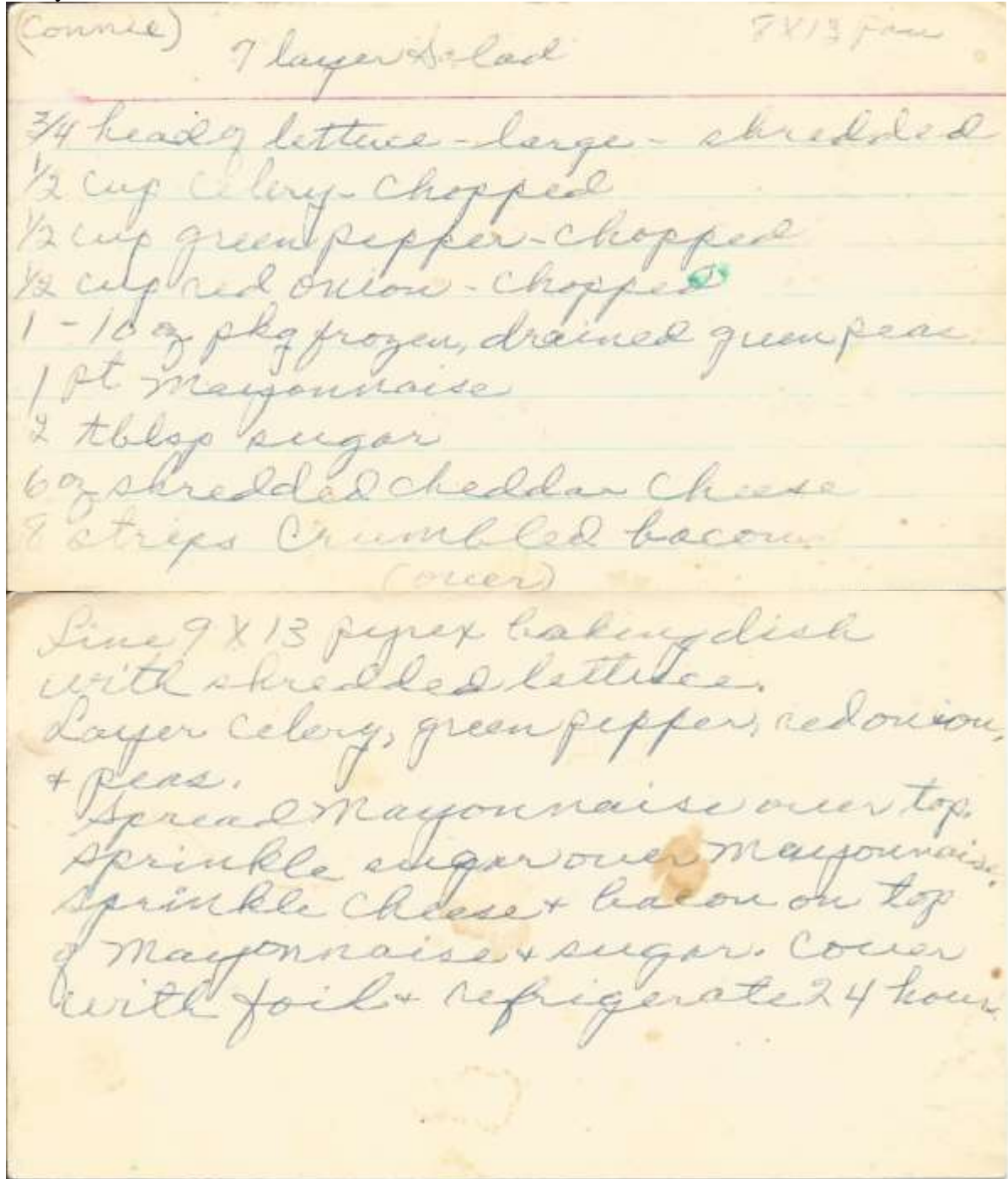
Dressing: 1C vinegar 2 tsp garlic salt
 1/4 C salad oil 2 tsp pepper
 1C sugar 2 tsp parsley flakes

Cook pasta - Drain + cool. Combine dressing ingredients + toss with prepared pasta, cucumbers, onions + seasonings. Chill in refrigerator at least 8 hrs. before serving. — 20 servings

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Salads

7 Layer Salad - Connie



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Salads

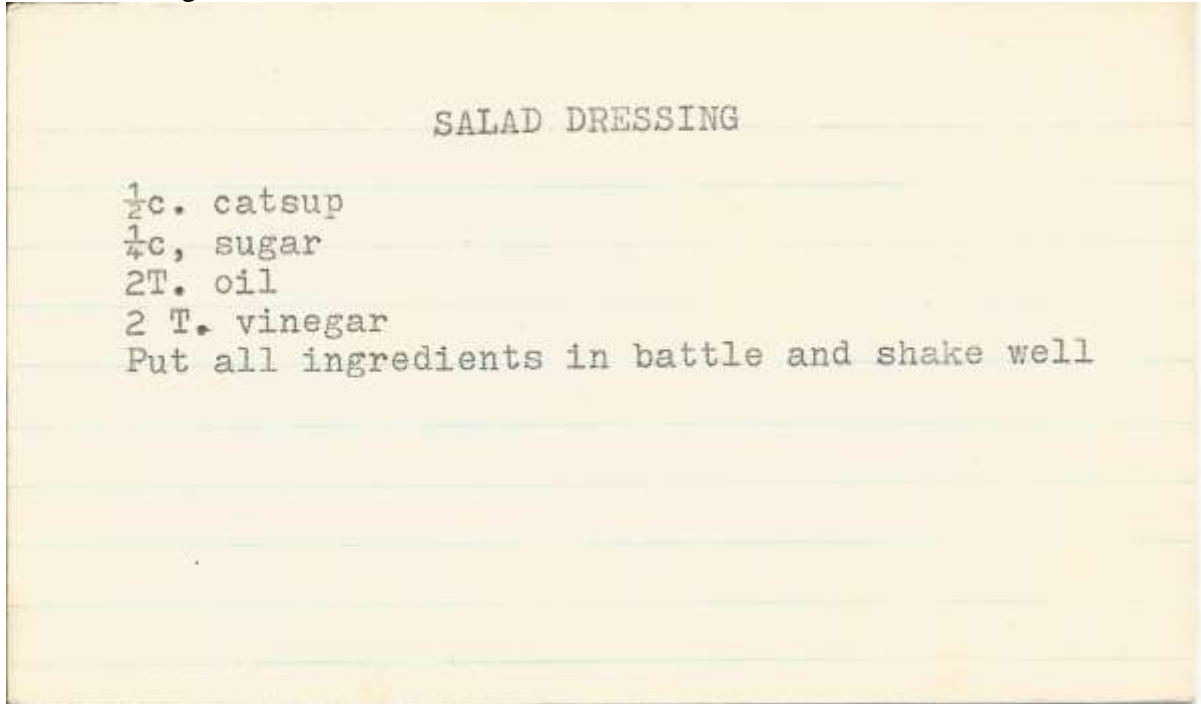
Spinach Dressing



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Salads

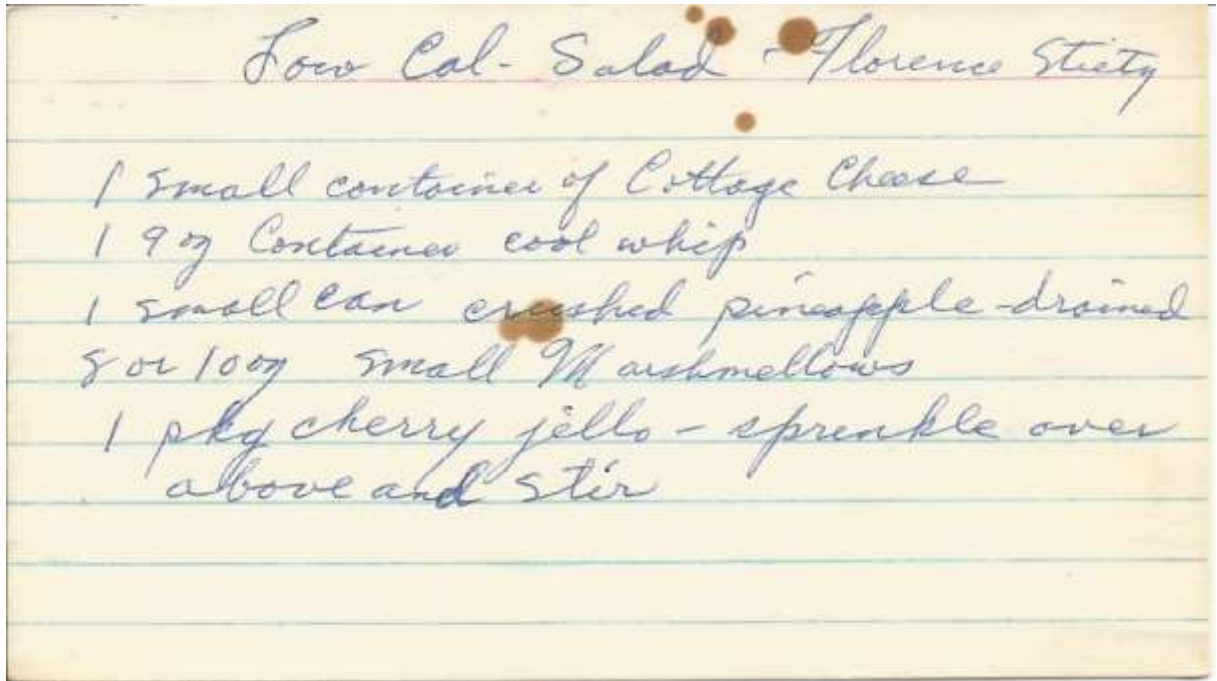
Salad Dressing



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Salads

Low Cal - Salad - Florence Steitz



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Vegetables

Cabbage Casserole

Cabbage Casserole

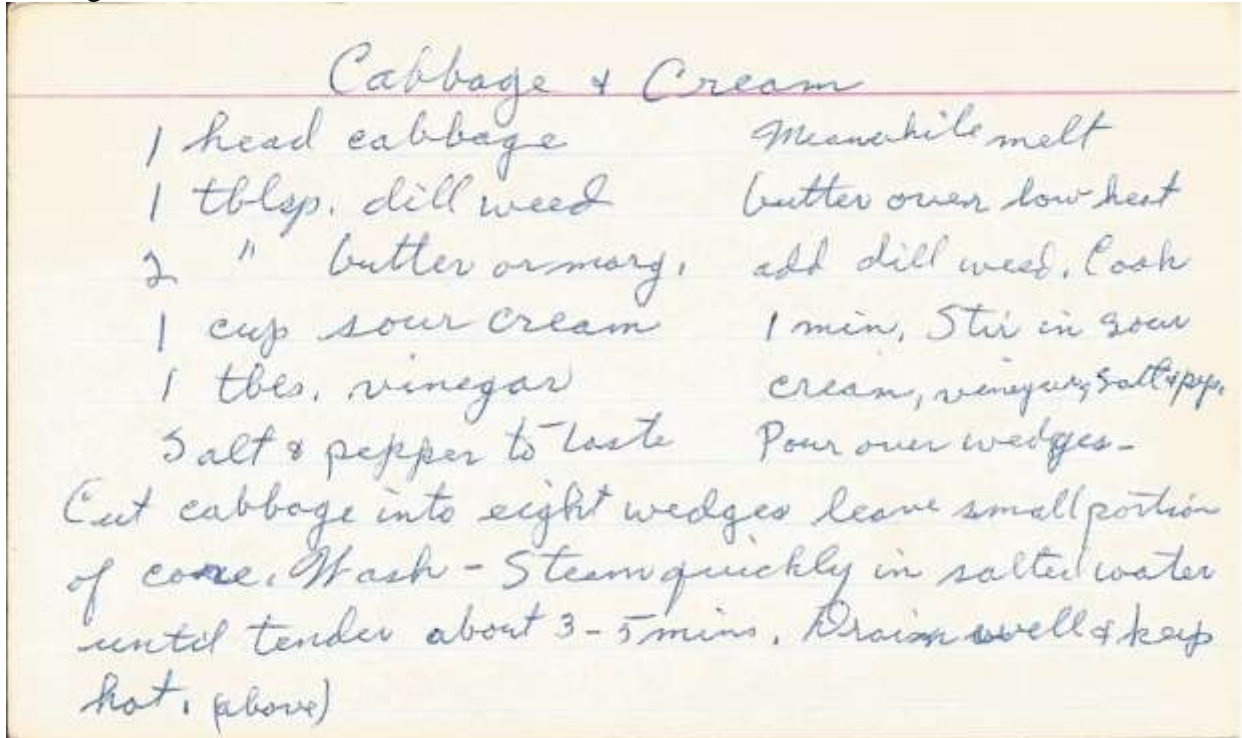
9 oz 2 round beef
1 small onion
salt & pepper
3 cups shredded cabbage
1 beef bouillon
1 can mushroom soup.

Brown meat & onions. Place cabbage & meat in
casserole pour bouillon & soup in 1 cup boiling ^{water}
in meat & cabbage - Bake 1 hr. 350°

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Vegetables

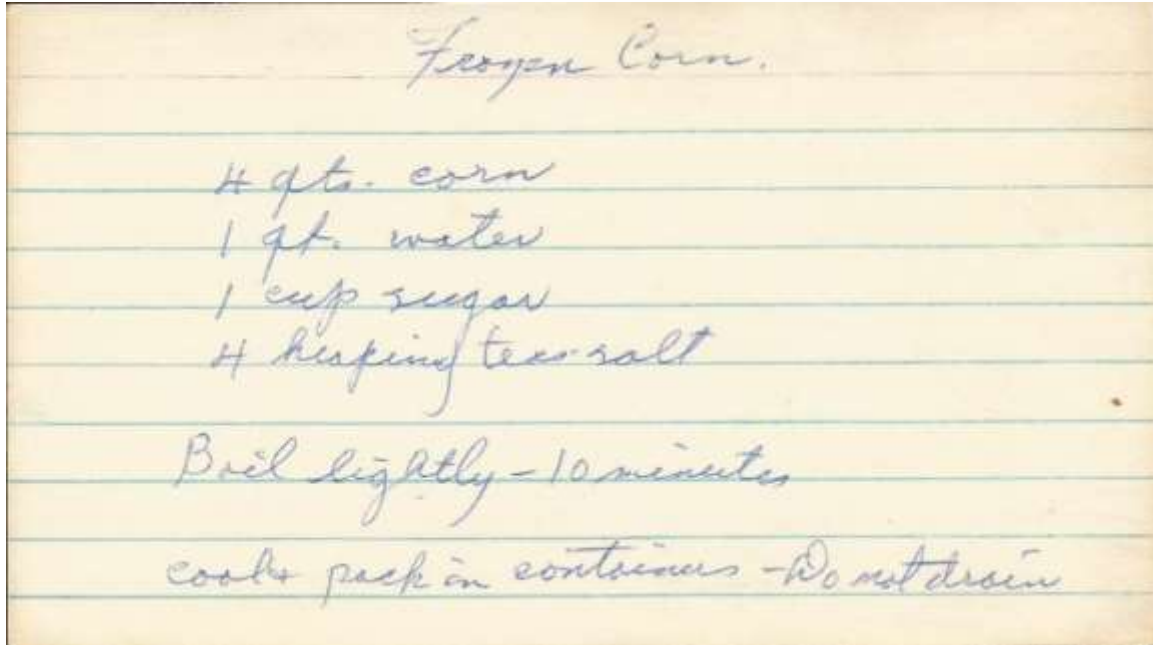
Cabbage & Cream



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Vegetables

Frozen Corn



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Vegetables

Green Bean Casserole

Green Bean Casserole

1 can cream of mushroom

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

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

2-(8oz) frozen French green Bean

In a 1 $\frac{1}{2}$ qt casserole mix soup,
milk, & pepper. Stir in green beans +

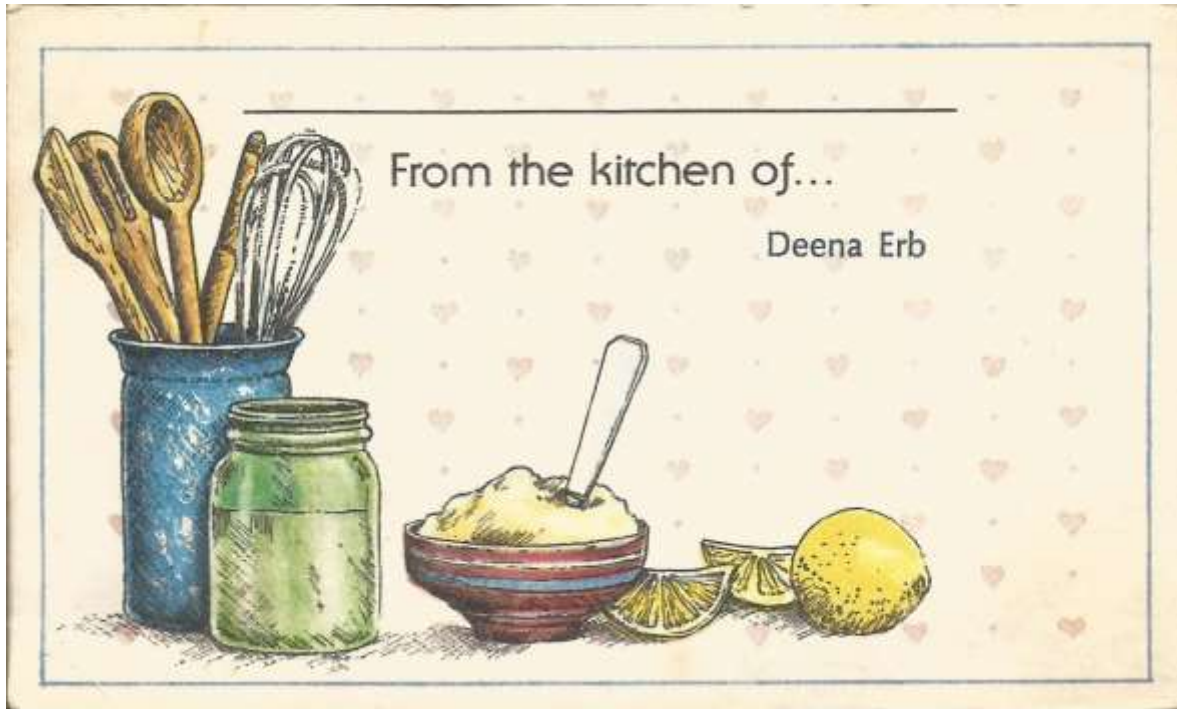
$\frac{1}{2}$ can French Fried onions Bake

uncovered at 350° for 30 min. Stir, or until
Top with remaining onions Bake 5 min. golden brown

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Vegetables

Potatoes - Deena



From the kitchen of...

Deena Erb

Potatoes

Boil potatoes until half way
done. Mash until chunky ^{not} complete
Add 1 can Mushroom
1/2 carton french & sour cream
1/2 stick butter. Mix together
Pour in casserole top with
shredded cheese Bake 350°
until bubbly. Can add bacon
on top

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Vegetables

Onion Roasted Potatoes

Onion Roasted potatoes

- 1 envelope Lipton Onion Soup mix
- 2 lbs potatoes cut into large chunks
- 1/3 cup olive oil or veg. oil.

Preheat oven to 450°. In large plastic bag add all ingredients. Close bag and shake until potatoes are evenly coated. Empty potatoes into shallow baking pan. Bake stirring occasionally, 40 min, or until potatoes are tender & brown. Garnish if desired with chopped ^{Parsley} parsley.

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Vegetables

Potato & Spinach Casserole

Potato / Spinach Casserole

6 to 8 large potatoes, cooked & mashed

1 cup - (8oz) ~~cream~~ ^{sour cream}

2 tsp salt

1/4" pepper

2 chl chopped chives or green onion tops

1/4 cup margarine

1 pkg. frozen chopped spinach thawed & drained

1 cup - (4oz) shredded cheese

Combine all ingred. except cheese - Spoon in a greased

2 qt. casserole - Bake at 350° - 15 minutes

uncovered - Top with cheese & bake

5 minutes longer.

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Vegetables

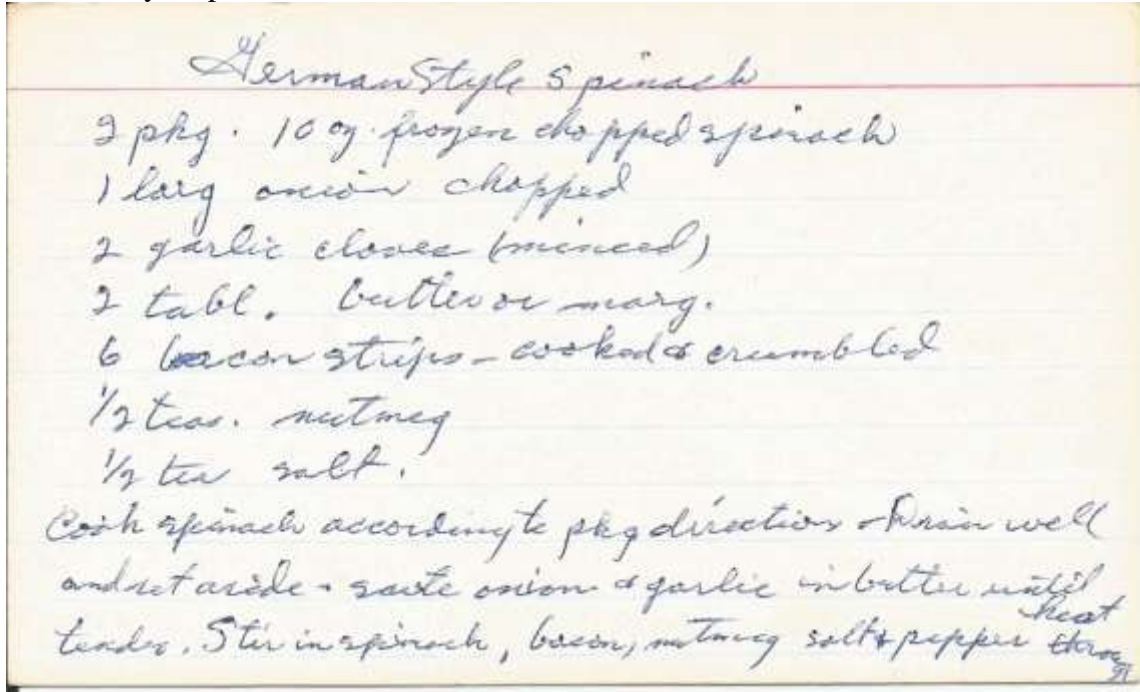
Faster Baked Potatoes



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Vegetables

German Style Spinach



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Vegetables

Spinach Casserole

Spinach Casserole

- 1 pkg. frozen spinach
- 1 pkg. 8oz. cream cheese.
- 1 can cream of mushroom soup
- 1 can french fried onion rings
- 3/4 stick butter melted

Cook spinach according to pkg. & drain - Heat soup & cream of cheese to soften. Mix spinach & add onion rings. Pour in casserole. Melt butter & add enough cracker crumbs to absorb butter. Spread on top & Bake 350° 20 min.

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Vegetables

Spinach Bread Dip

Here's what's cookin'
Spinach Bread Dip
Serves: _____

1 pkg. chopped spinach
(thawed + drained)

1 pint sour cream

1 cup mayonnaise
(Hellman's)

1 small onion - minced

1 can water chestnuts (chopped)

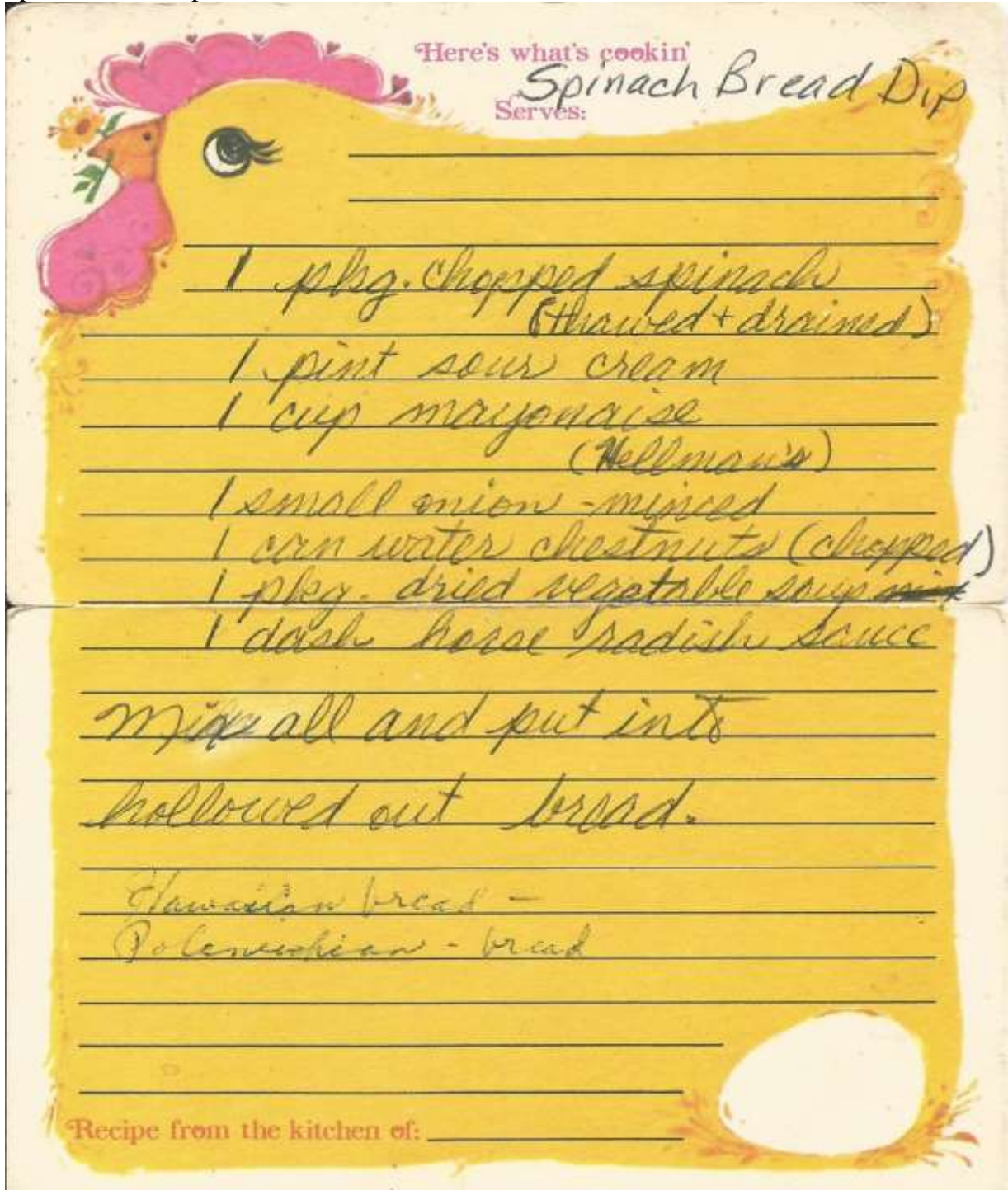
1 pkg. dried vegetable soup mix

1 dash horseradish sauce

Mix all and put into
hollowed out bread.

Hawaiian bread -
Polishian - bread

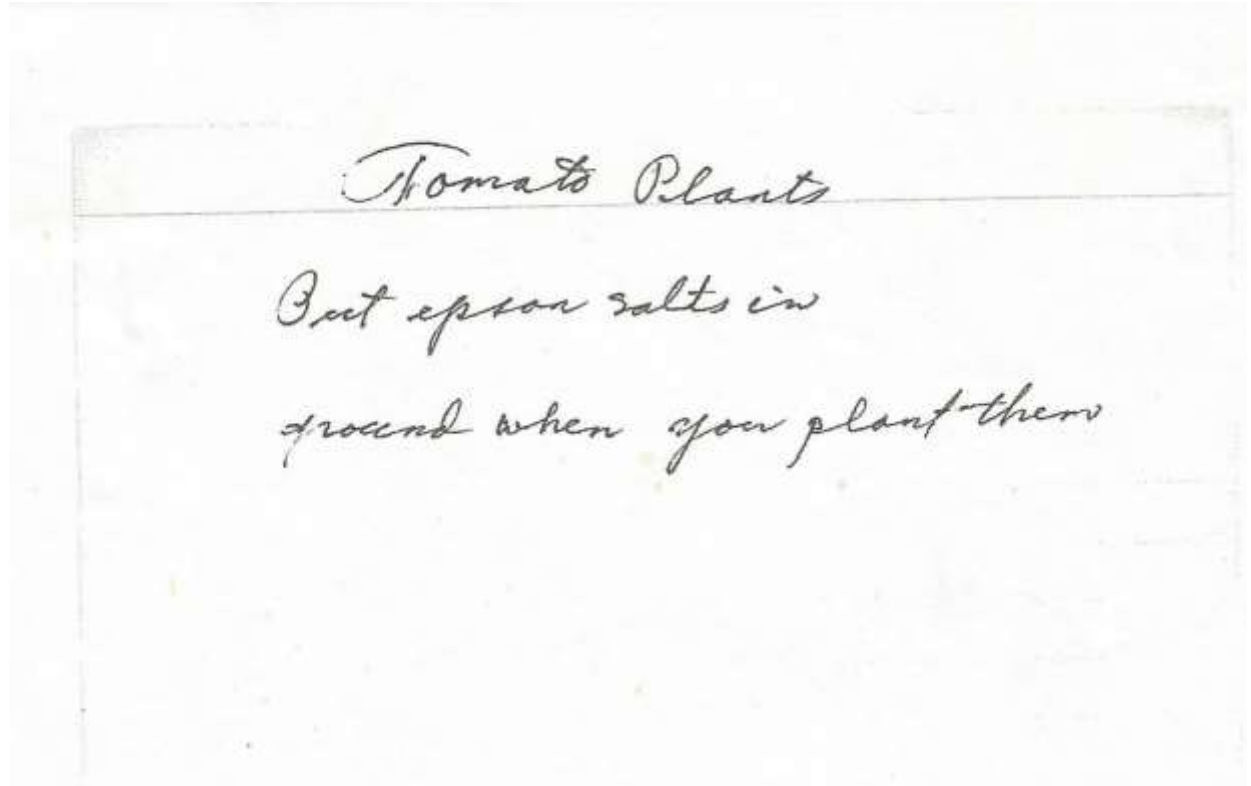
Recipe from the kitchen of: _____



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Misc

Tomato Plants



Tomato Plants

Put epsom salts in
ground when you plant them

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Misc

Caramel Corn- Jane Goodheart

Caramel Corn Jane Goodheart

1 lb bag brown sugar
1/2 cup plus 2 tlb. white corn syrup
2 sticks plus 2 tlb. marg

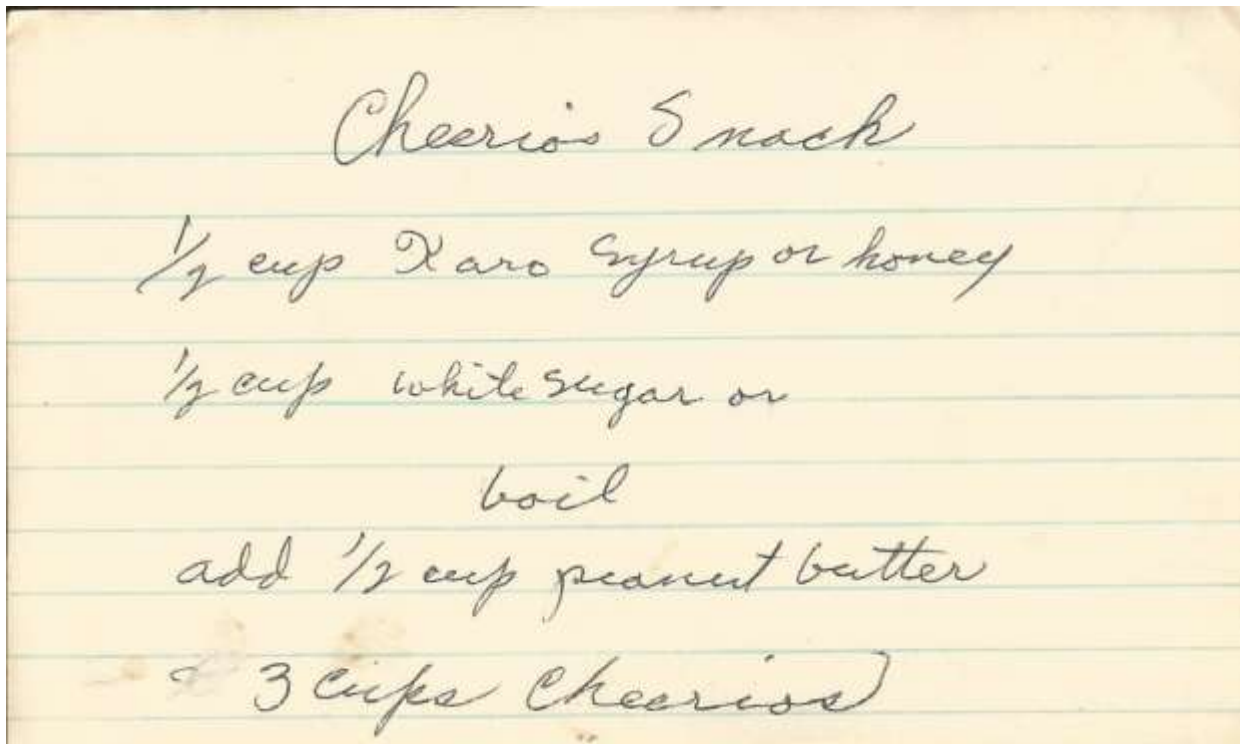
Boil 5 min. Stir in 1/2 tsp soda & 1 tsp vanilla

Pour over 20 cups popped corn. Put in large pan bake ^{250°}
for 30 min. Stir every 10 mins. Divide into 8 the pans
to dry & cool

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Misc

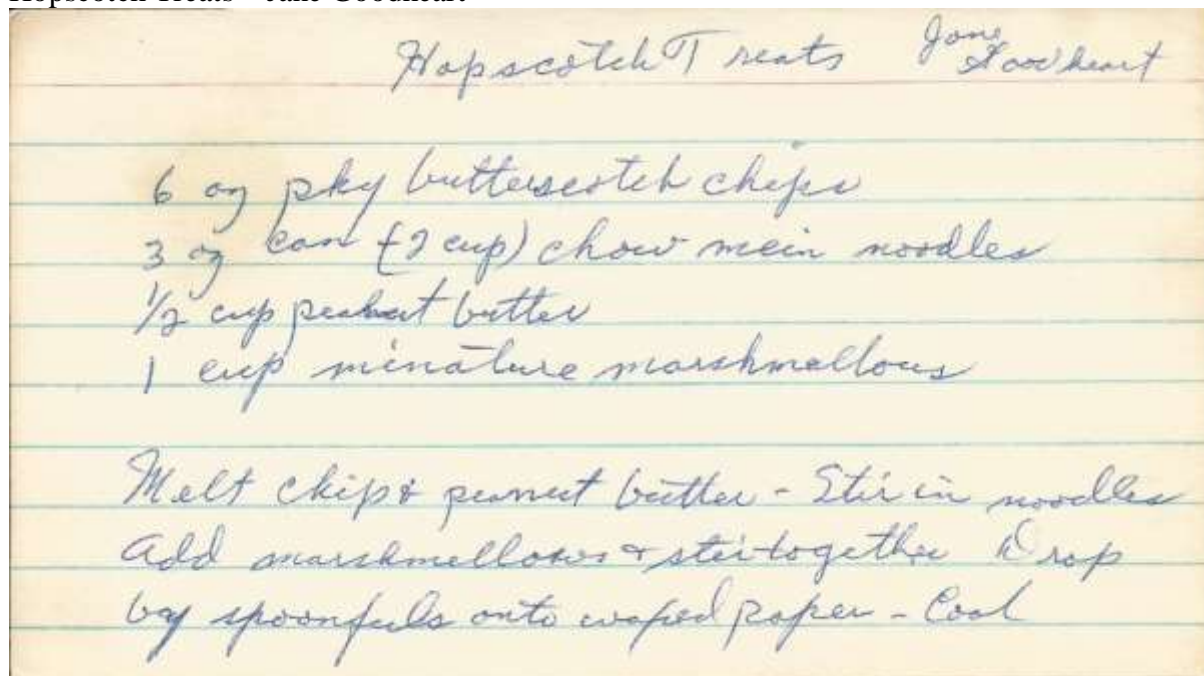
Cheerio Snack



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Misc

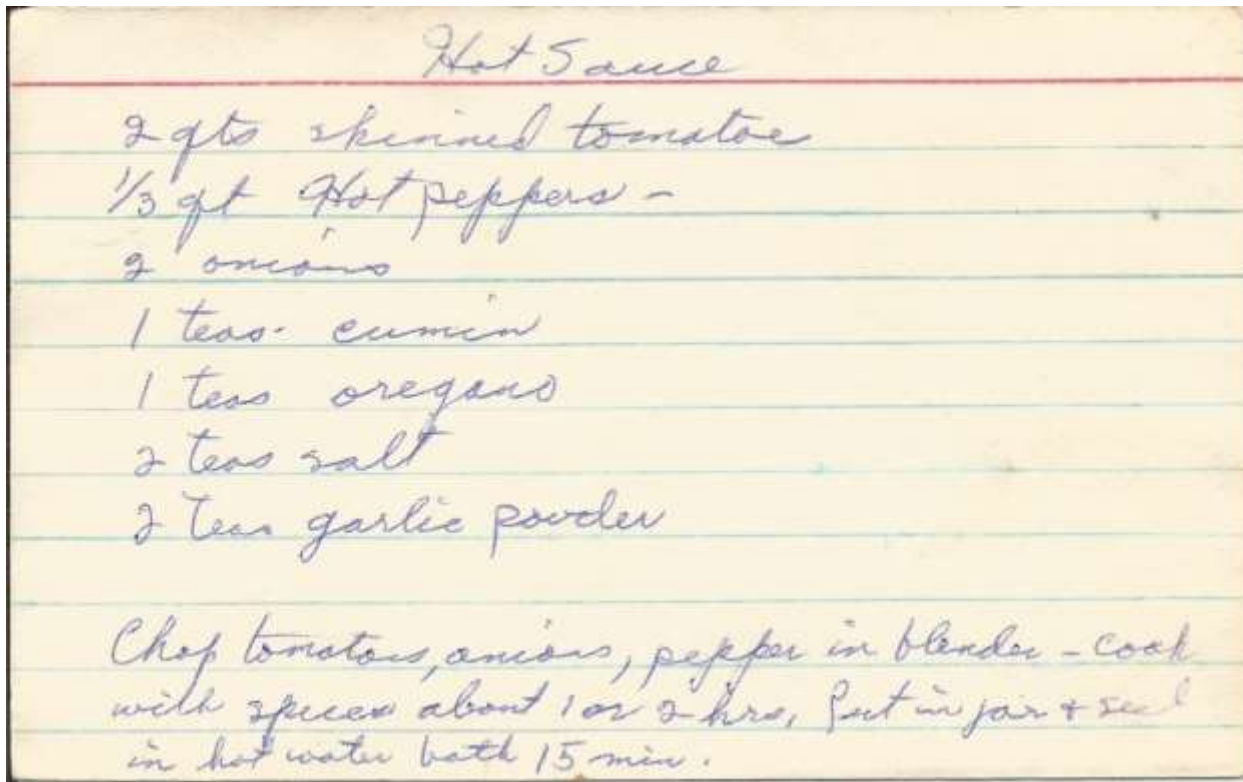
Hopscotch Treats – Jane Goodheart



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Misc

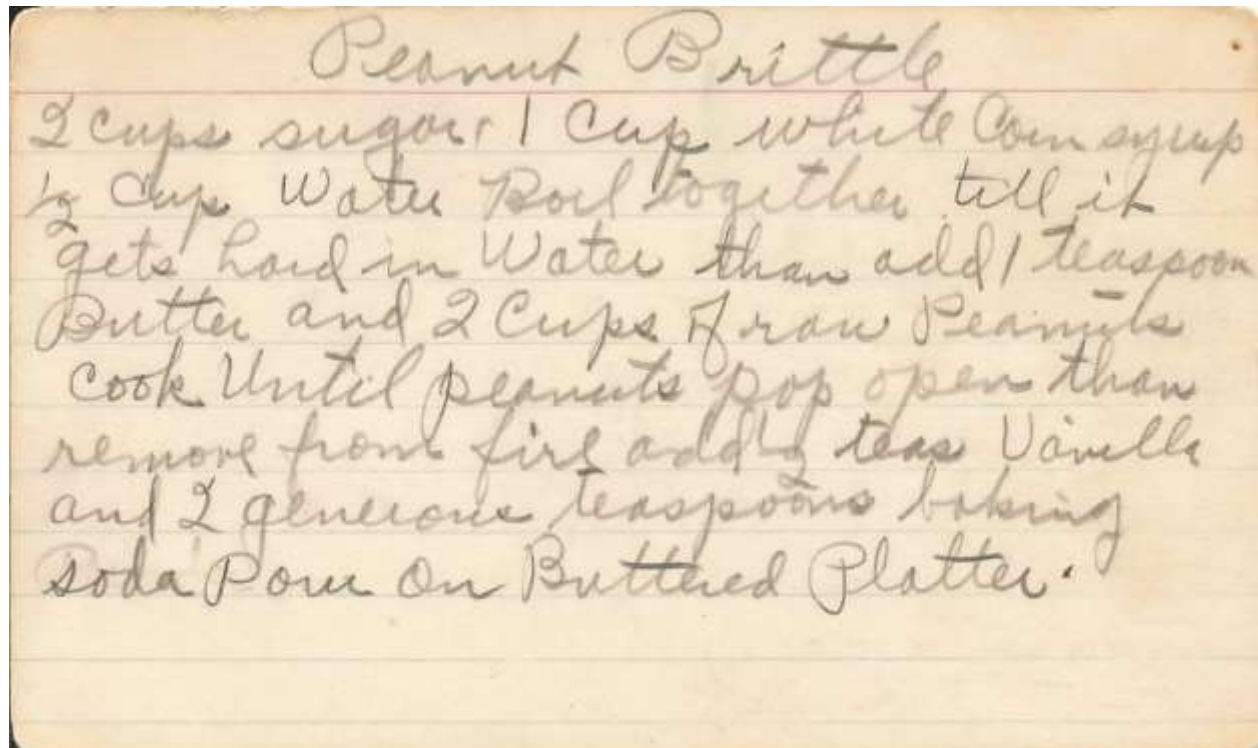
Hot Sauce



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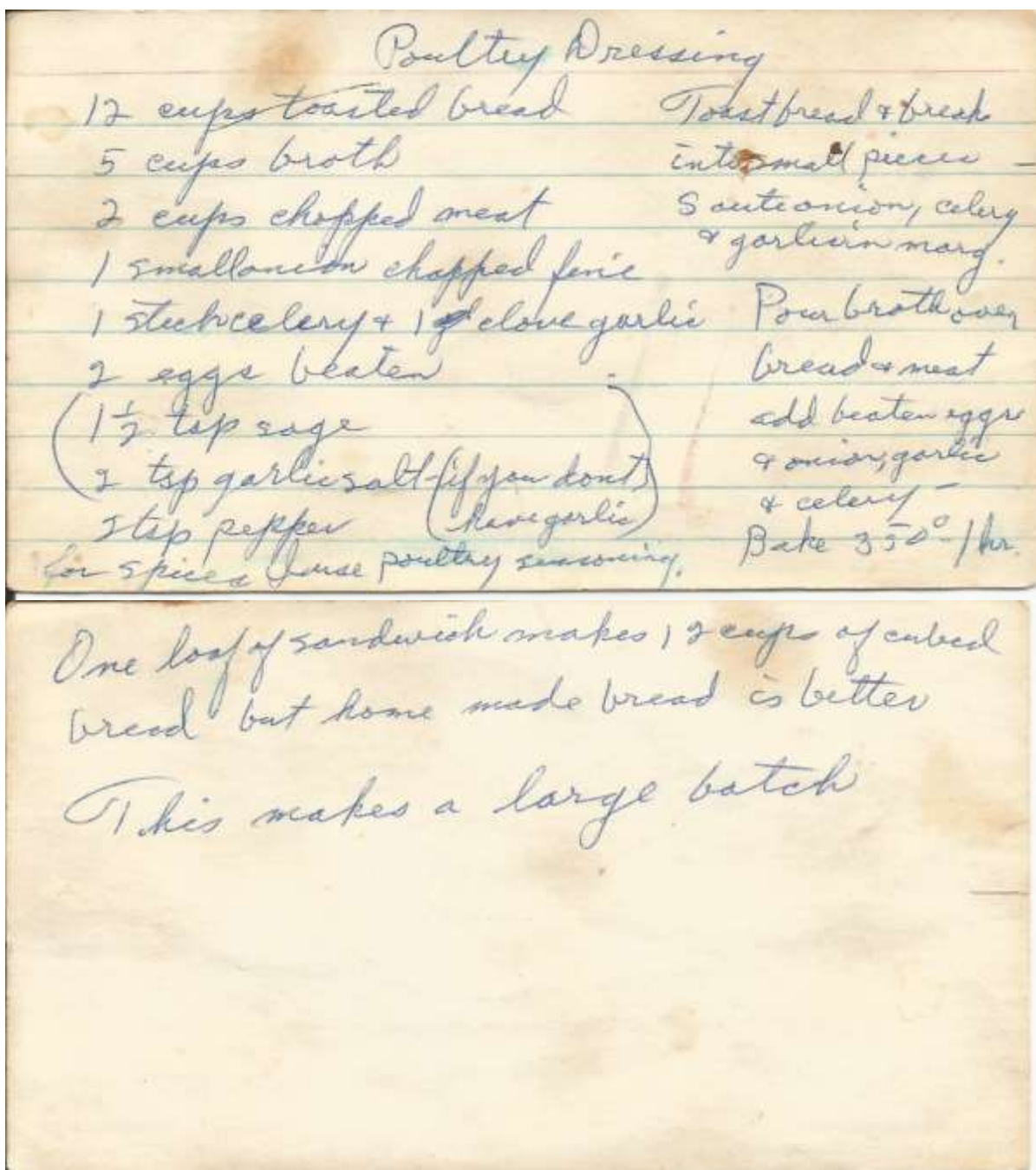
Misc

Peanut Brittle



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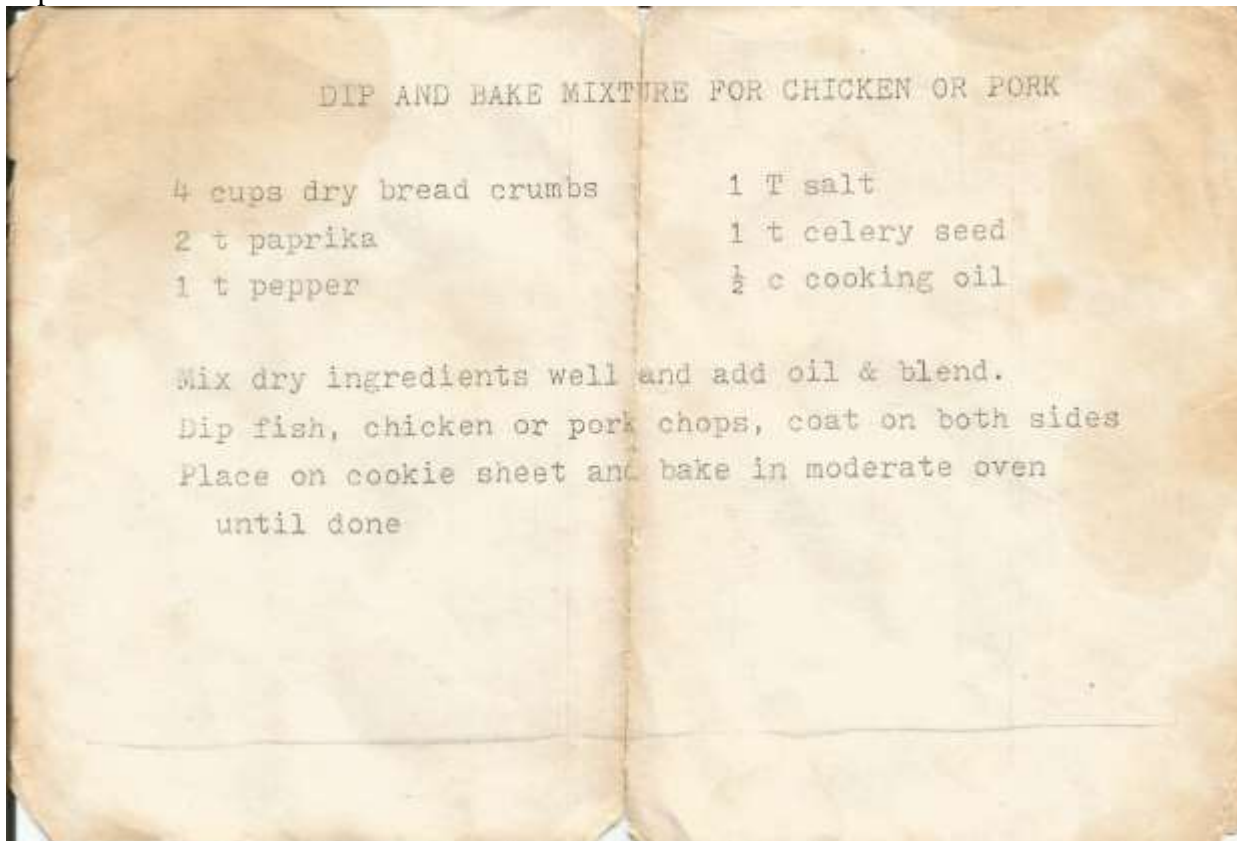
Misc



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Misc

Dip and Bake Mixture for Chicken or Pork



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Misc

Poppy Seed Filling

Poppy Seed Filling

1 cup ground poppy seed
3 tbl syrup
1 $\frac{1}{2}$ cup milk
3/4 cup sugar
1/2 tsp salt

2 tbl butter
1 $\frac{1}{2}$ tbl flour
1/2 cup raisins (optional)
1 tsp vanilla

Cook all ingredients for 5 min, except vanilla & flour.
Sprinkle flour over mixture stirring until smooth & cook
5 min, more - Add vanilla & cool.

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Misc

Baked Pork & Beans

Bake Pork & Beans

1 1/2 gal pork & beans

1 cup ketchup

1 pkg sizzlers - brown, drained & cut up

1/2 cup molasses

2 tsp liquid smoke

2 tbl - mustard

Bake 300° - 2 hrs.

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Misc

Spaghetti Sauce – Rosario

Spaghetti Sauce	Rosario
12-15 # ripe <u>tomatoes</u>	2 tsp.: <u>black pepper</u> ,
3½ c. chopped <u>onion</u>	<u>oregano leaves</u> ,
4 (4oz.) cans <u>mushrooms</u>	<u>basil leaves</u>
5 <u>garlic</u> cloves, minced	1½ tsp. <u>paprika</u>
3 Tbs. <u>canning salt</u>	½ tsp.: <u>parsley</u> ,
¼ c. <u>brown sugar</u> , packed	<u>rosemary</u> + <u>thyme</u>

1. Peel tomatoes, cut in pieces, bring to boil in covered kettle. Simmer 4 hrs. stirring occasionally.
2. Add rest of ingredients and simmer 1 hr. longer
3. Uncover and simmer until thickened - about
4. 1 hr. Ladle into hot qt. jars.
5. Process in boiling bath 15 min.
Make about 5 qts.

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Misc

Tips

Tips

Put a stalk of celery in cabbage to keep
from smelling up the house -

Fresh smelling clothes - use vinegar in
rinse 1/2 cup in large load -

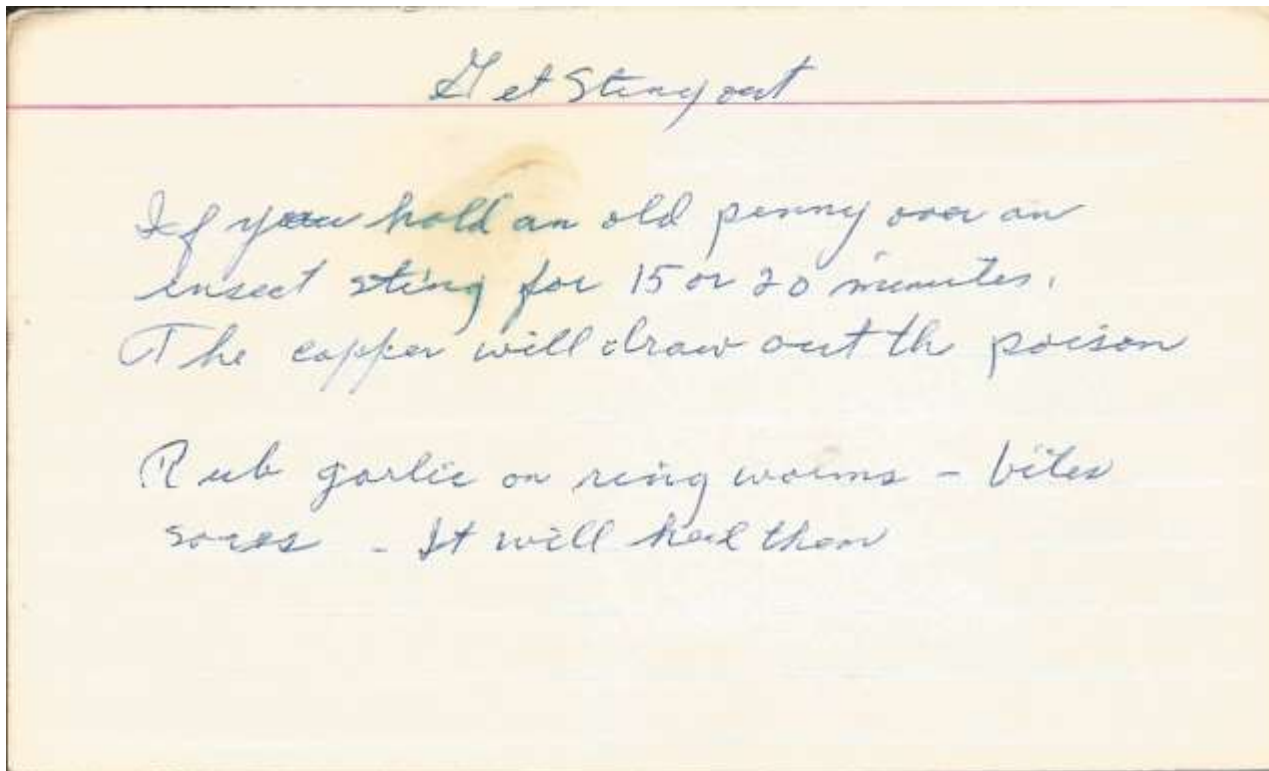
Put a stick of spearmint unwrapped
gum in flour bin, keeps bugs out.

dry carrot tops in summer by hanging
on cloth line - or leave them in
a pie tin pan about 5 days in
winter. When leaves dry crumb them
store in jar - use as parsley - they are
cheaper, tastier and more nutritious

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Misc

Get Out Stains



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Misc

Gin Raisins

ll soft white raisin
Hordos, Pint gin

fruit jar -

Soak for a week

of raisins in do f -



Misc

Kolaches

2 Tablespoons yeast (or 2 packets)
1 Tablespoon Sugar
1 Cup lukewarm water

1 Cup milk
6 Tablespoons shortening (G-ma said to use Fleishmann's Margarine)
1 teaspoon Salt
7 Cups Flour
3 Eggs
1 Scoop of sugar

Topping

2 Tablespoons shortening (Margarine)
½ Cup Sugar
½ Cup Flour

Filling

Any Fruit Filling

Instructions

In separate bowl, add yeast to 1 cup warm water and 1 Tablespoon of sugar, stir until dissolved. This will get a foam like topping on it.

In Medium pan scald milk, add margarine, scoop of sugar, & salt, let stand until luke warm.

In another bowl, beat 3 eggs.

Add the beaten eggs to the luke warm milk mixture.

Pour the milk mixture into a large bowl. Add 2 cups of flour and beat until smooth.

Add the yeast mixture and add remaining flour one cup at a time, mixing thoroughly each time.

Put dough on a floured board and knead until smooth.

Grease bowl and put dough in it to rise, let dough rise until it doubles in size. (about 2 hrs)

Divide up dough and roll out flat (about ¼ in thick). Cut dough using a round cookie cutter or a glass.

Let dough stand on stove while doing the remainder of the dough. The dough should rise a little again. Start with the 1st batch and push a small circle with fingers. Put filling in the flattened circle and sprinkle on the topping.

Bake at 425 for 8 to 10 minutes. Brush with melted margarine when you take them out of the oven to keep the tops soft.