



*Sylvia's
Family
Cookbook*

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Rebecca Grayson Jaxon, co-editors

In Memory of Sylvia Grayson
April 27, 1905 . . . September 27, 1988

This cookbook is in memory of our loving grandmother, mother, and wife. These recipes are from her recipes which she had collected from family and friends. May this cookbook help us all to remember all the good times and good food that we shared.

Compiled by:

Roland Grayson
Richard Grayson
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Rebecca Grayson Jaxon

November 18, 1971

Dear Ones;

Some time ago, Betty wrote and asked for one of Gram's recipes, and it gave me food for thought, that if each of you, Patsy, Betty, June, and Pris had the same recipes, it might be the Tie that Binds all of you together, plus the past, the present and the future, and so with far more love than skill, I have copied these for all of you.

Those marked Gram's, I have had, most of them, since I have been married, 47 1/2 yrs. Some I copied from Gram's own old cookbook, when I was in California some years ago. This includes Aunt Irene's Donuts, which doesn't seem quite right to me, but thought you'd like it anyway. This was Gram's sister, so you can guess how old the recipe is.

As you can see, some of the others are well tested over the years and are those shared by other relatives and friends. I am still an old fashioned cook; No mixes, Ceresota flour unbleached, but margarine instead of butter, because of the price and good quality of the latter. It seems that my aim in the kitchen has been to cook and bake as well as Gram and in some things I have been satisfied but I have never made a rump roast or prepared spinach as well as she could, and am sorry I can't include these recipes. That was our favorite Sunday dinner.

There are plenty of pages left for each of you to add to this book for your own girls; please do it.

And so, with Love to each of you, keep well and keep cooking,

... Mom

Letter written by Sylvia Grayson when she distributed a collection of her recipes to family members in 1971.

Recipes called Gram's refer to her mother, Estella Mandelbaum, as recorded by Sylvia.

Other recipes are credited as recorded by Sylvia.

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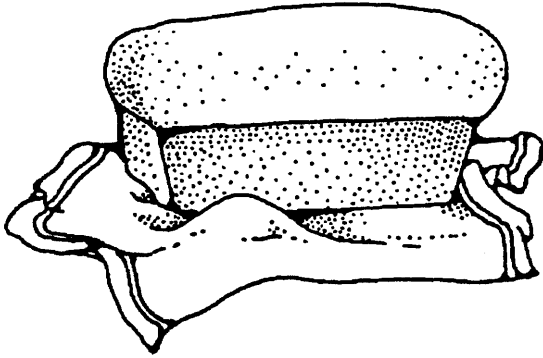
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Yeasted Breads



My Bread

2 C boiling water

1 Tbsp salt

2 Tbsp sugar

2 Tbsp shortening

Dissolve and cool, then add:

2 beaten eggs

In separate bowl dissolve:

1 tsp sugar

2 pkg dry yeast

lukewarm water to cover

Let rise. Combine two mixtures together. Using a big spoon work in:

7 C sifted flour

Grease a large mixing bowl. Put dough in bowl turning once to coat with grease. Cover with wax paper and let rise until double in bulk. Knead on well floured board, adding more flour as needed. Divide into loaves, grease pans and top of loaves again. Cover with wax paper again, and let rise until double. Bake at 400 degrees for 20 to 30 minutes or until nice and brown. Cool on racks. Makes 2 loaves.

Sylvia said "I also use the same dough for caramel rolls, by saving a bit of dough from the bread dough. Then I roll out the dough with a rolling pin and spread melted butter on the top, then brown sugar, and nuts, candied fruit cut small, and raisins. Then roll it up and cut in smaller pieces and place in a pan that has melted butter and brown sugar. Let rise until double in size and bake in an oven at 400 degrees. Turn out when done on a plate."

... from cookbook compiled by
Sylvia's niece, Bonnie (Beck) Laur

Rye Bread number 1

- 1/2 C sugar
- 1 Tbsp salt
- 3 Tbsp shortening
- 2 C scalded milk

Mix all together until dissolved and cool. Add:

- 2 beaten eggs

In separate bowl dissolve:

- 2 pkgs dry yeast
- 1/4 C lukewarm water
- 1/2 tsp sugar

Let rise. Add to first mixture. Then add:

- 4 C rye flour
- 3 C white flour
- 2 Tbsp caraway seeds

Combine all together and knead. Place in greased bowl turning once. Cover with wax paper and let rise until double in bulk. Knead. Divide into loaves and let rise again in pans.

Makes 3 loaves, or 2 loaves with 1 dozen rolls.

Brush with mixture of:

- 1 egg
- 1 Tbsp water

just before baking. Bake at 375 degrees for 25 to 30 minutes.

Rye Bread number 2

1 C lukewarm water

1/2 C molasses

1 Tbsp salt

Combine together. Then soften:

2 pkgs dry yeast

in:

1/2 C lukewarm water

When yeast has "proofed," mix above two mixtures together, and add:

2 Tbsp salad oil

2 3/4 C sifted whole rye flour

Stir to blend. Gradually add:

2 3/4 C sifted white flour

to make a stiff dough. Begin kneading when too hard to mix. Knead until dough is smooth and elastic. Place dough in lightly greased bowl, cover and let rise in warm place until doubled in bulk. Divide dough into two equal parts, shape into two round or oblong loaves and place on cookie sheet that has been greased and sprinkle with:

cornmeal

Let rise until loaves are almost double in bulk. Bake at 375 degrees about 25 minutes or until done. If a shiny crust is desired, loaves may be brushed with a slightly beaten egg white before baking.

Elizabeth McNichols' Rolls
(from Phyllis Ream)

- 2 cakes yeast
- 1 1/2 C lukewarm water
- 1 1/4 tsp baking soda

Dissolve together and let stand.

- 2 C sour cream or rich sour milk

Scald 1 C of this liquid.

- 3/4 C sugar
- 1 Tbsp shortening
- 1 tsp salt

Place in large bowl, pour hot sour cream over it, then add the cup of cold cream, yeast mixture, and:

- 3 eggs, lightly beaten

Gradually work in:

- 6 to 7 C flour

Let rise until double -- about 2 hours. Roll out and cut in desired shapes. Brush with:

- melted butter

Let rise. Bake at 375 degrees for 14 to 15 minutes.

Mrs. Shules' Sweet Rolls

1/2 C sugar

1/2 C butter or shortening

1 tsp salt

2 eggs

Mix together until smooth. Add:

3/4 C lukewarm milk

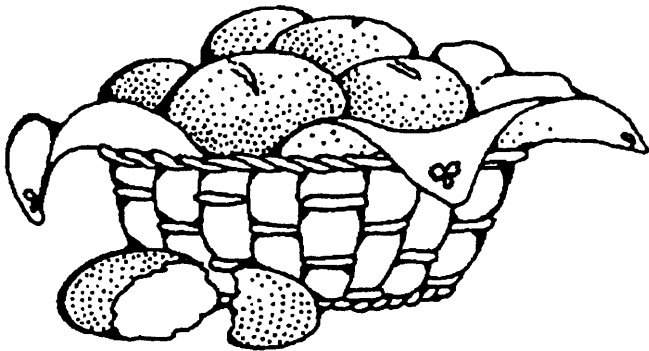
and mix. Stir in:

2 oz. cake yeast, crumbled

Beat in:

4 C flour

Cover and let rise. Shape into rolls and let rise again before baking.



Yeast Coffee Cake
(Ruth M. Krumme)

1 oz cake yeast

1 Tbsp sugar

Mix with fork until liquefied. If dry yeast is used, add a little water and dissolve.

1/3 C very soft butter or shortening

1/4 C sugar

1/2 tsp salt

Mix together in bowl. Add:

3/4 C scalded milk

When completely melted, add (slowly):

2 eggs, (well beaten with egg beater about 1/2 minute)

1/2 tsp vanilla

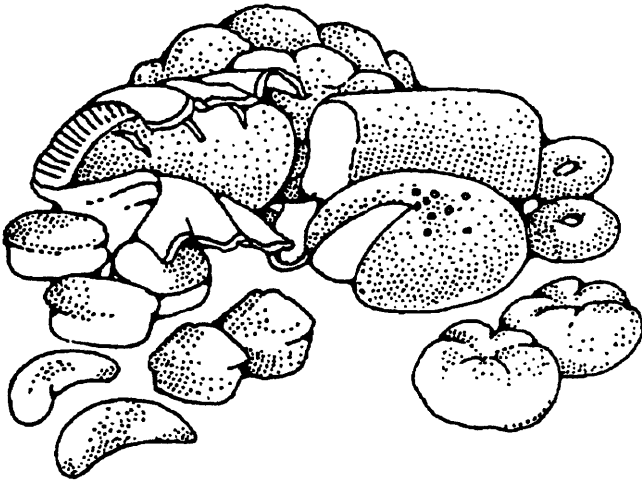
When liquid is lukewarm, mix in dissolved yeast, then add:

3 1/2 C flour

gradually, turning out of bowl after about 3 cups and kneading in the rest. Let rise until double in bulk.

Knead again 1/2 minute. Let rise again. Shape into coffee cake, rolls as desired. Let stand about an hour before baking. Bake at 375 to 400 degrees until done.

Sweet Breads



Corn Bread

- 1 C cornmeal
- 1 C flour
- 4 tsp baking powder
- 1/2 tsp salt
- 2 Tbsp melted shortening
- 1 egg
- 2 Tbsp sugar

Nut Bread

- 1 egg
- 1/2 tsp salt
- 1/2 C nuts
- 2 1/2 C flour
- 4 tsp baking powder
- 1 C milk

Mix all together. Let stand in buttered bread pan 20 minutes. Bake in 375 degree oven.

My Muffins
from Lake View High School (1919)

- 1 Tbsp butter
- 1 C sugar
- 2 tsp vanilla

Cream together then add:

- 2 eggs
- 1 C milk
- 1 1/2 C flour
- 2 tsp baking powder

Add more flour if needed. Bake in lightly greased muffin pan at 350 degrees until done.



Pumpkin Bread

- 1 C sugar
- 1/2 C brown sugar
- 1 C canned pumpkin
- 1/2 C salad oil
- 2 eggs
- 2 C sifted flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1/2 tsp cinnamon
- 1/4 tsp ginger
- 1/2 C nuts
- 1/4 C water

Bake in buttered loaf pan at 350 degrees for 65 to 75 minutes.

Muffins (Eleanor Handon)

(Eleanor and Mel were the folks' closest friends when they first courted. They had a cottage nearby at Pel Lake.)

- 2 C flour
- 1/2 tsp salt
- 1 Tbsp sugar
- 4 tsp baking powder
- 1 C milk
- 1 egg
- 2 Tbsp melted shortening

Combine all together. Bake in muffin tins.

Banana Bread Loaf

3/4 C sugar

1/2 C vegetable oil

2 eggs

Combine, and beat until frothy. Add:

1 C mashed bananas (2 large or 3 small bananas)

and blend thoroughly. In separate bowl combine:

1 3/4 C sifted flour

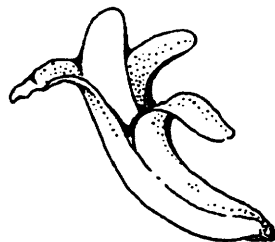
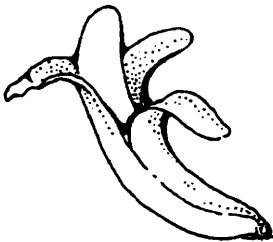
2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

Fold egg mixture into flour mixture until blended.

Pour into greased bread pan. Bake at 325 degrees for 1 hour or until crust is brown. Use toothpick to test for doneness. Remove pan to a rack. Let stand 10 minutes. Invert pan. Cut into slices.



Pop Overs (Dorothy Sheley)

- 1/2 C flour
- 1 C milk
- 1/2 tsp salt
- 2 eggs

Beat all together. Pour dough into well buttered muffin tins and place in a cold oven. Set to 450 degrees and bake for 30 minutes. No Peeking.

Apple Fritters (Aunt Bubs)

- 1 1/3 C flour
- 3 tsp baking powder
- 1/4 tsp salt
- 2/3 C milk
- 1 egg

Dip:

peeled apple slices

in this batter. Fry in:

hot shortening

Serve with:

syrup

or sugar

Apple Fritters

3 large green apples

Peel and core apples. Slice into 1/4 inch thick rings.

In medium mixing bowl mix:

1 C biscuit mix

1 egg

Gradually beat in

1/2 C milk

to make a thick batter. Dip apple rings into batter; drain slightly. In large skillet heat 2 inches of:

salad oil

Fry rings 2 minutes on each side or until golden brown.

Drain on paper towels. Sprinkle with a mixture of:

cinnamon

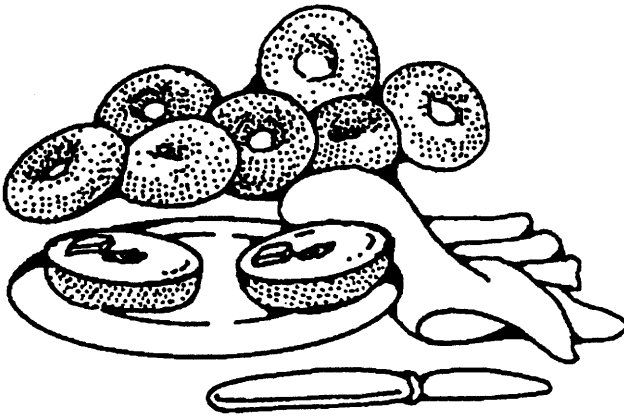
sugar

My Doughnuts

- 4 C flour
- 4 tsp baking powder
- 1/2 tsp salt
- 1 C milk
- 1 C sugar
- 2 Tbsp melted butter vanilla (optional)

Mix all together. Let stand for 20 minutes. Deep-fry in:

fat



Donuts (Aunt Irene Mandelbaum)

(Grandpa Jacob Mandelbaum's sister)

- 3 1/2 C flour
- 4 tsp baking powder
- 1 C sugar
- 3 eggs

Note from Sylvia: no directions with this at all, seems there should be some milk ??

French Pancakes

- 1 C flour
- 1/2 tsp salt

Sift together. In separate bowl mix:

- 3 eggs well beaten

- 1 1/2 C milk

and flour mixture. Melt:

- 1 Tbsp butter

in iron spider. Spoon in a little batter and swirl pan so batter spreads thinly over spider. When brown, turn with pancake turner and brown other side. Spread

thin jelly

on each pancake roll and sprinkle with:

- confectioners' sugar

Serve hot for breakfast or lunch dish.

Cakes and Frostings



Sylvia's 2-Egg Coffee Cake

1 stick butter

3/4 C sugar

Cream together. Add and beat:

2 eggs

Add and beat:

1/2 C milk

1 tsp vanilla

Add and beat:

1 1/2 C flour

3 tsp baking powder

Pour into buttered pan and bake in 375 degree oven until brown. This is the Basic Recipe For All Cakes. For coffee cake before baking sprinkle top generously with a mixture of:

cinnamon

sugar

For the family favorite birthday cake variation, make this into 2 8-inch round layers. In between layers frost with:

vanilla icing

and spread with:

thinly sliced bananas

Frost top and sides with:

vanilla frosting

Drizzle:

unsweetened chocolate

over top of cake.

Gram's Fruit Coffee Cake

1 Tbsp butter

1/2 C sugar

Cream together. In measuring cup place:

1 egg white

milk (to fill 1 C)

In separate bowl mix:

1 1/2 C flour 2 tsp baking powder

Mix all together and divide into 2 pans. Cover with the following mixture:

1 C sugar

1 egg yolk

1 Tbsp butter

crumbled together with hands or pie blender. Bake until done.

Coffee Cake (Iris)

(Iris Benson is Pat's friend from Westchester, Ill.)

1 pkg dry yeast
1/4 C warm water

Dissolve in small bowl. In a small pan heat:

1/4 C sugar
1 tsp salt
1 heaping Tbsp shortening
3/8 C milk

until shortening melts, then add:

3/8 C cold milk

Combine the two mixtures. Add:

1 beaten egg
3 C flour

*Let rise about 1 hour in greased bowl. Divide dough
in half, roll out on floured board. Brush with:*

butter,
or sugar and cinnamon,
or raisins,
or nuts,
or fruit fillings

*Roll and fix in pans. Let rise about 1 hour. Bake
about 20 minutes at 375 degrees. Frost lightly with:
vanilla frosting*

My Applesauce Cake

1/2 C butter

1 C sugar

Cream together and add:

1 egg

1 C dates, finely chopped

1 1/2 C applesauce

1 C chopped nuts

1 C raisins

1/2 tsp cinnamon

1 tsp vanilla

2 C flour

2 tsp baking soda

*Pour into well buttered pan. Bake in moderate oven
for 1 hour.*

My Fruit Cake

- 1 lb butter
- 1 lb sugar (2 cups)

Cream together and add:

- 7 beaten eggs
- 1 C syrup
- 1 wine glass brandy

In separate bowl mix:

- 1 lb flour
- 1 tsp cloves
- 1 tsp nutmeg
- 1 tsp allspice
- 2 tsp cinnamon
- 1 tsp baking soda

Add to egg mixture. Add:

- 1 lb walnuts
- 2 lb candied fruit
- 2 lb raisins
- 1 large pkg dates

chopped fine. Grease loaf pans, line with wax paper and grease again. Bake at 300 degrees for 1 1/2 to 2 hours.

This keeps for months if wrapped in wax paper or foil. Amounts of raisins and dates can be varied. Other liqueurs may be substituted.

My Maple Cake

1/3 C butter

1 C brown sugar

Cream together. Add:

1/2 C milk

2 beaten eggs

1 tsp vanilla

In separate bowl mix together:

1 1/2 C flour

2 tsp baking powder

1/4 tsp salt

Blend two mixtures together. Add:

1/2 C chopped nuts

Bake in loaf pan.

Ginger Cake (Aunt Nora)

- 1 C molasses
- 1 C sugar
- 1 tsp cinnamon
- 1 tsp ginger
- 1 tsp cloves
- pinch salt
- 2 heaping Tbsp butter
- 2 eggs beaten

Mix all together with

- 1 C boiling water
- 1 tsp baking soda

*that have been mixed together. Bake at 350 degrees
for about 30 minutes.*

*Note: It seems as if there should be some flour in
this cake but none was listed.*

Pineapple Upside Down Cake

1/3 C butter

Melt in deep 9-inch round skillet or baking pan.

Add:

1 C dark brown sugar, packed

Stir over low heat until sugar is dissolved.

7 slices canned pineapple (drained)

Cut in half and arrange with:

7 maraschino cherries

in bottom and around sides of pan. Prepare:

1 pkg white cake mix

Fill prepared pan 3/4 full and bake at 325 degrees for 30 to 40 minutes. While cake is hot, run knife around cake edge and invert cake on serving plate.

(May use left-over batter for cupcakes.)

Graham Cracker Cake

1 C sugar

1/2 C butter

Cream together. Add:

3 beaten eggs

3/4 C milk

25 crushed graham crackers

1 1/2 tsp baking powder

1/2 tsp salt

1/2 C nuts

Pies & Crusts



Pie Dough

5 Tbsp shortening
1 1/2 C flour
salt and water

Spry Pastry Mix

4 lbs flour (16 cups)
2 Tbsp salt
2 lbs Spry (4 1/2 C) or Crisco

Or

1 1/2 C flour
dash salt
5 Tbsp Spry

Pumpkin Pie

1 C pumpkin
1 C sugar
1 C evaporated milk
cinnamon
nutmeg
cloves
salt
3 eggs

Beat together, pour into uncooked pie crust. Bake.

Pumpkin Pie (Mrs. Jost)

(Mrs. Jost's husband worked for Grandpa Mandelbaum. Their son and I were in the same class together in grammar school 1918-1920. Mrs. Jost was a marvelous cook. She cooked, baked, and catered the meal for 27 people at my wedding to big Mike . . . Bubs)

1 large can pumpkin

3 eggs

1 C evaporated milk

1/2 C brown sugar

1/2 C white sugar

salt

cinnamon

nutmeg

This makes enough for 2 pies.

Lemon Slices for Easter (Mae Peterson)

2 C flour

1/2 C confectioners' sugar

Sift together and cut in:

1 C margarine

Press into a 13x9x2 inch pan. Bake at 350 degrees for 25 minutes or until lightly browned. Set aside.

4 beaten eggs

Gradually add:

2 C sugar (or less)

1/3 C lemon juice

Sift into egg mixture:

1/4 C flour

1/2 tsp baking powder

Stir together and pour over baked crust. Bake at 350 degrees for 25 minutes. Sprinkle with additional confectioners' sugar and cool.

Crustless Apple Pie

1/2 C butter

1 C sugar

1/2 C flour

Mix well. Slice:

5 good sized apples

into a greased pie plate, sprinkle with:

cinnamon

Cover the apples with the crumb mixture. Bake at 375 degrees about 1 hour, or until apples are done.

May serve with:

whipped cream

or vanilla ice cream

Gram's Covered Tarts

1/4 lb butter

1 C sifted flour

1 pkg cream cheese

Mix well. Cut on floured board. Fill with:
preserves

and top with another piece of dough. Bake at 375 degrees.

My Lemon Cream Pie

1 can Eagle Brand condensed milk
2 egg yolks
3/4 C lemon juice

Set aside. In separate bowl beat:

2 egg whites
1/2 tsp cream of tartar

until stiff. Slowly add while beating:

1/2 C sugar

Place lemon mixture in:

baked pie shell

*Top with meringue. Bake at 350 degrees until
browned.*

Pecan (or Walnut) Pie (Abby)

- 1 C white corn syrup
- 1 C dark brown sugar
- 1/3 tsp salt
- 1/3 C melted butter
- 1 tsp vanilla

Mix together and add:

- 3 eggs, slightly beaten

Pour into a:

- 9-inch unbaked pie shell

Sprinkle:

- 1 heaping C shelled pecans
(or walnuts)

Bake at 350 degrees for 45 minutes.

Crisp Apple Bake

1/2 C flour

1/2 C butter

Cut together, and add:

3/4 C quick Quaker oats

3/4 C brown sugar

1 tsp cinnamon

Should be a crumbly texture, do not use beaters.

3 to 4 apples, sliced thinly

Place in buttered 8 x 9 pan. Sprinkle with:

1 Tbsp sugar

Cover with oat mixture, and pat gently into apples.

Bake at 350 degrees for 35 minutes.

Peach Cobbler

5 large peaches

Slice into buttered tin. Sprinkle with:

2 Tbsp sugar

Dots of butter

Place in warmed oven. Mix together:

1 C flour

2 tsp baking powder

1/2 tsp salt

1/2 C sugar

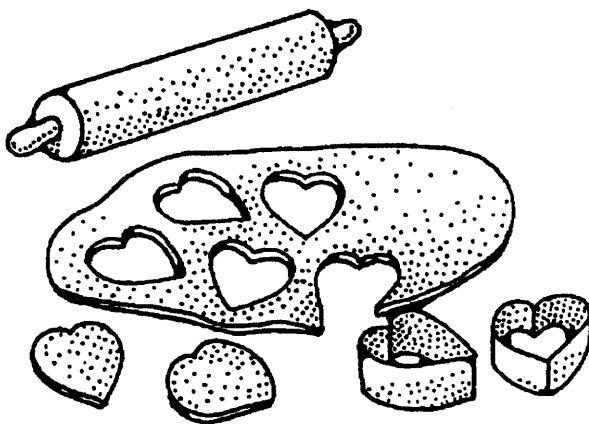
1/4 C milk

2 beaten eggs

2 tsp melted butter

Cover peach mixture with flour mixture. Bake at 425 degrees for 15 minutes.

Cookies



Lottie's Cookies

(Aunt Lotta Mae Grayson Langford)

- 1 lb butter
- 1/2 C brown sugar
- 1/2 C white sugar
- 1 egg
- 1 tsp vanilla
- 4 C flour

Mix together. Roll into balls. Flatten with hand or fork. Bake at 350 degrees until brown.

Hannah Cohn's Cookies

(Grandma Mandelbaum's close friend)

- 1/2 lb butter
- 1 C sugar
- 1 tsp vanilla
- 3 beaten eggs
- 3 1/2 C flour
- 3 tsp baking powder

Mix together and roll thin. Cut into shapes on floured board. Brush milk or egg white on top. Place nut or cherry on top of that.

Rick Sugar Cookies (Ruth Krumme)

(Ruth and Leo Krumme were friends from Griswold Lake. The folks enjoyed going out with them for meals and they were the only couple they knew well within walking distance of the cottage.)

2 C butter

2 C sugar

Cream together until light and fluffy. Add:

2 eggs

2 tsp lemon

or vanilla extract

Beat well. Add:

6 C flour

1 tsp baking soda

1 tsp salt

which have been sifted together. Mix thoroughly. Chill dough. Roll very thin on a lightly floured pastry cloth. Cut into desired shapes. Place on cookie sheets and decorate as desired. Brush cookies with slightly diluted:

egg white

Eleanor's Butter Cookies

- 2 C sugar
- 1 C butter
- 3 eggs
- 3 Tbs water
or milk
- 3 tsp baking powder
- 1 tsp nutmeg
- 1 tsp cloves
- 3 C flour

*Mix together. Roll and cut on floured board and
bake on greased cookie sheets at 350 degrees until done.*

Pris's Stir and Drop Cookies

- 1 C flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/2 tsp ginger
- 1 C brown sugar
- 1 C oatmeal
- 1 egg
- 2 Tbsp milk
- 3/4 C nuts
- 1/4 C salad oil

Bake at 375 degrees for 10 minutes.

Adelaide's Cookies

- 1 C butter
- 2/3 C sugar
- 3 egg yolks
- 2 1/2 C flour
- 1 Tbsp vanilla

Form cookies with cookie press. Bake at 375 degrees until done.

Gram's Butternut Cookies

(Note: These are the cookies we all remember.)

- 1/2 lb butter
- 1 C sugar
- 1/4 tsp cinnamon
- 1 egg yolk
- 2 C flour

Mix all together. Spread into two butter pans, about 1/3 inch thick. Brush with:

egg white

and cover with:

chopped nuts

Bake at 350 degrees until slightly golden at edges. Cut before it cools completely.

Gram's Molasses Cookies

- 1 1/3 C sugar
- 1 C shortening
- 3/4 C molasses
- 2/3 C cold water
- 2 eggs
- 1/2 tsp ginger
- 1 tsp baking powder
- 1 tsp baking soda
- 4 C flour

Note from Sylvia: "No directions with this but I presume they were rolled out on a floured board and baked on a cookie sheet. I also think it possible to drop on a sheet and flatten with your hand."

Ice Box Cookies

- 1/2 lb butter
- 1/2 C sugar
- 1/2 C brown sugar
- 1/2 lb nuts
- 2 C flour

Mix all together. Form rolls and wrap in wax paper. Place in refrigerator overnight. Take out of refrigerator, slice into cookies, and bake.

Aunt Dorothy's Fork Cookies

- 1/2 C brown sugar
- 1 egg yolk
- 1 C butter
- 1 1/2 tsp vanilla
- 2 1/2 C flour

Mix well. Roll into balls and place on greased cookie sheet. Press gently with fork to flatten. Bake at 350 degrees.

Aunt Dorothy's Cookies

- 1 egg yolk
- 1 tsp vanilla
- Beat together and add:*
- 6 Tbsp butter
- 6 Tbsp confectioners' sugar
- 1 scant C sifted flour

Mix until forms a stiff dough. Drop cookies from a spoon using wet fingers. Place a cherry or nut in the center and bake at 350 degrees.

Molasses Cookies

3/4 C soft shortening

1 C sugar

1 egg

1/4 C molasses

*Mix all together thoroughly. Into a separate bowl,
sift:*

2 C flour

2 tsp soda

1/4 tsp salt

1 tsp cinnamon

3/4 tsp cloves

3/4 tsp ginger

*Combine two mixtures thoroughly. Form into balls the
size of a small walnut. Roll in:*

granulated sugar

*and place 2 inches apart on greased cookie sheet. Bake
at 375 degrees for 10 to 12 minutes.*

Potato Chip Cookies (Ruth Krumme)

- 1 lb butter
- 1 C sugar
- 2 tsp vanilla
- 3 1/2 C flour
- 1 C potato chips (crushed)

Mix all together. Drop batter on cookie sheet with teaspoon. Press lightly with fork. Bake at 325 or 350 degrees. After cookies cool dust lightly with: confectioners' sugar

Gram's Crescents

- 1 vanilla bean (finely ground)
- 6 oz almonds (ground)
- 3/4 lb unsalted butter
- 3 C flour
- 3/4 C confectioners' sugar

Mix together. Shape into crescents and bake. Roll in confectioners' sugar when cool.

My Crescents

- 1/2 lb butter
- 2 C flour
- 2 C chopped nuts
- 5 Tbsp sugar
- 2 tsp vanilla
- 1 Tbsp water
- 1/2 tsp salt

Mix all together. Shape into crescents. Bake on greased cookie sheet at 325 for 20 minutes. Roll in: confectioners' sugar when cool.

Brown Rim Cookies

- 1 C Spry
or Crisco
- 1 tsp salt
- 1 tsp vanilla
- Mix together and add*
- 2/3 C sugar
- then*
- 2 eggs (well beaten)
- then:*
- 2 1/2 C sifted flour

Roll in balls, then flatten with bottom of a glass that is covered with a damp cloth. Bake 8 to 10 minutes at 375 degrees.

My Rocks

1/2 lb butter

1 1/2 C sugar

3 eggs (beaten)

Cream together.

Mix:

1 tsp soda

1 1/2 Tbsp hot water

Sift together:

3 C flour

1 tsp cinnamon

1 tsp nutmeg

1 tsp allspice

1 tsp cloves

1/2 tsp salt

Mix all three mixtures together.

Stir in:

1 pkg dates (chopped)

1/2 lb nuts (chopped)

Drop on buttered pans and bake at 350 degrees until brown.

Rum Balls

- 1/2 lb vanilla wafers (crushed)
- 1 C confectioners' sugar
- 2 Tbsp cocoa
- 1 C nuts (finely chopped)
- 1/2 C rum
- 1/2 C corn syrup

Mix until stiff. Coat hands with confectioners' sugar and roll dough into balls. Let stand 1 hour then roll in confectioners' sugar again. Do Not Bake!

Quick 'n Easy Macaroons

- 2 2/3 C flaked coconut
- 2/3 C Eagle Brand condensed milk
- 1 tsp vanilla

Mix well. Drop by teaspoon on well greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes or until lightly browned. Remove at once. Makes 30 cookies.

Gram's Teaspoon Cookies

- 1 C dark brown sugar
- 1 egg white (beaten until stiff)

Mix together and then add:

- 1 1/2 C pecans (ground)

Drop onto buttered cookie sheet and bake at 250 degrees until slightly browned. This will make about 48 cookies.

Hollander Cookies (Aunt Rose)

(Stella Mandelbaum's sister, Rose Hambruger Friend)

- 1/2 lb butter
- 1 C sugar

Cream together then add:

- 1 egg yolk
- 1/4 tsp cinnamon
- 2 C flour
- some chopped nuts

Divide dough in half and pat into 2 ungreased oblong pans. If dough is hard to spread, wet your hands with a little cold butter. Brush top with:

- egg white

and spread with:

- chopped nuts

Bake at 350 degrees for 15 minutes until brown on sides. Cut into squares while warm but not hot with very sharp knife and remove from pans.

Butter Cookies

- 1/2 lb butter
- 1 C sugar
- 1 tsp vanilla
- 3 eggs (beaten)
- 3 tsp baking powder
- 3 1/2 C flour

Mix well. Roll onto floured board and cut with cookie cutters. This will make about 125 cookies.

Kolacky

- 1/2 lb margarine or butter
 - 3 oz pkg cream cheese
- Cream together and add:*
- 3 Tbsp heavy cream

Work in:

- 1 1/2 C flour

Refrigerate dough overnight. Roll out pretty thin and cut into circles. Make a depression in the center with your thumb and fill with Solo filling. Bake on ungreased sheets at 375 degrees for about 15 minutes.

When cool sprinkle with:

confectioners' sugar

Other Desserts



Rice Pudding

3 C milk (scalded)

3 Tbsp margarine

Mix together and let margarine melt. Mix in separate bowl:

4 eggs

1/2 C sugar

pinch salt

vanilla (optional)

Butter a casserole. Pour milk mixture slowly over egg mixture and leftover rice. Bake at 275 degrees for 1 hour. Test by inserting knife.

Gram's Chocolate Pudding

4 C milk

1 C sugar

1/2 C cocoa

3 Tbsp cornstarch

Combine together and mix well. Bring to a boil in a double boiler stirring constantly.

Gram's Custard

- 2 eggs (beaten)
- 1 tsp vanilla
- 2 heaping Tbsp cornstarch
- 1 qt milk

Combine together and cook in double boiler.

Gram's Date Bars

- 3 eggs (beaten)
- 1 tsp vanilla
- 1 tsp baking powder
- 1 C sugar
- 1 C flour
- 1 pkg dates (chopped)
- 1/4 lb nuts (chopped)

Mix all together and spread thin into 2 long greased cake pans. Bake until done. Cut into bars before they cool completely.

- confectioners' sugar
- water

Mix together and drizzle on top for coating.

✓ *Pat's Date Blocks*

1 pkg dates (cut up small)

1 C sugar

1 1/2 C water

Boil until thick. In separate bowl mix:

2 C oatmeal

1 C brown sugar

1 C flour

1 C melted shortening

salt

1 tsp baking soda

1 tsp vanilla

Press half of mixture in a greased 10 x 14 pan. Spread top with date filling and spread with rest of crumb mixture. Bake at 350 for 30 minutes or until done.

When cool, sprinkle with:

confectioners' sugar

Pat's Peanut Butter Balls

1 box confectioners' sugar

2 C peanut butter

Mix all together then blend with:

3 C Rice Krispies

Roll into balls and chill. Dip cooled candy in a mixture of:

12 oz chocolate chips

less than 1/2 stick paraffin

Place on waxed paper.

Sylvia said, "I like these when kept cold! I usually need a few more chips to finish. You might like to try this with crunchy peanut butter also."

Lemon Squares from Dorothy
(Aunt Dorothy Grayson Smith, Roland's sister)

- 2 C flour
- 1 C butter
- 1/4 C sugar

Mix together and pat into pan. Bake at 350 degrees for 20 to 25 minutes. Do not allow to brown too much. In a new bowl mix:

- 2 C sugar
- 1/2 tsp salt
- 1 tsp baking powder
- 4 heaping Tbsp flour
- 6 Tbsp lemon juice
- 4 eggs (beaten)

Pour onto warm crust. Bake again at 350 degrees for 5 to 20 minutes or a little longer until set. Remove from oven, sprinkle with:

confectioners' sugar

When cool cut into squares. Refrigerate for one day before eating.

ChocoMallow Logs

6 oz pkg semisweet chocolate pieces

2 Tbsp margarine

Melt over low heat. Remove from heat and add:

1 egg (beaten)

Cool slightly. In large bowl combine:

3 C miniature marshmallows

1 C chopped nuts

Mix with the chocolate mixture and divide in half. On waxed paper sprinkled with:

confectioners' sugar

Shape each half into a roll approximately 8 inches by 1 1/2 inches. Chill or freeze rolls and slice.

Almond Bark - Peanut Butter Candy

2 lb white almond bark

1/3 C peanut butter (or more to taste)

Melt in double boiler, stirring. In large bowl mix:

1 pkg Cap'n Crunch Peanut Butter cereal

14 to 16 oz dry roasted peanuts

Mix in almond mixture. Grease cookie sheet or line with waxed paper. Drop mixture by spoonful onto sheet and place in freezer. While this freezes prepare a second sheet. Remove first sheet when second sheet goes into the freezer. Continue doing this until done.

Becky's Fudge

- 1 C butter or margarine
- 1 1/2 C crunchy peanut butter

Melt together and add:

- 4 rounded Tbsp cocoa
- 2 tsp vanilla
- 4 C confectioners' sugar

Stir thoroughly and pour into buttered pan.

Chocolate Mousse

- 1 C milk
- 20 large marshmallows
- chocolate (?)

Melt in double boiler. Cool and add:

- 1 tsp vanilla
- 1 C heavy cream

Put in freezer 20 to 25 minutes. Take it out and stir.

Replace in freezer.

Schaum Torte

6 egg whites (beaten until foamy)

1/2 tsp cream of tartar

Beat until stands in peaks. Add:

2 C sugar

gradually, 2 tbsp at a time. Add:

1 tsp vinegar

1 tsp vanilla

Bake 1 hour at low heat.

Chocolate Kisses

2 cakes Baker's Sweet Chocolate

Melt in double boiler. Crumble in:

3 handfuls corn flakes

Nuts (optional)

Drop from spoon onto wax paper.

Swedish Rice Pudding

1/2 C uncooked rice

2 C milk

2 cinnamon sticks (optional)

Simmer together until rice is done. Remove cinnamon sticks. In separate bowl beat:

5 to 6 eggs

and add:

1 qt milk

1/3 to 1/2 C sugar

2 tsp vanilla

1 whole almond

Stir in the cooked rice. Blend well and put in 2-quart casserole. Bake at 325 degrees in a pan of water for 1 hour or until a knife comes out clean. Swedish custom is that whoever gets the almond will have good luck in the coming year. This should be served with:

lingonberries

Blanche's Rice Pudding

1 1/4 C cooked rice
1 qt milk
5 eggs (beaten)
1/2 C sugar
cinnamon
raisins
nutmeg
vanilla

Combine in shallow butter casserole. Bake at 325 degrees for 1 hour in larger pan of water.

Pat's Chocolate Noodle Candy

1 lb white chocolate

Melt in double boiler and blend with:

1 can chow mein noodles

1 C nuts

3/4 C butter brickle (Heath, look in candy or chocolate chip section of grocery store)

Spoon onto waxed paper and let harden.

Grace Lind's Christmas Treat

- 1 C Eagle brand condensed milk
- 1 stick margarine
- 2 pkg caramels

*Melt together in double boiler. Stir until smooth.
Leave heat on low so this remains liquid. On a long
two-tined pickle fork, dip:*

- 1 bag large marshmallows

one at a time in caramel mixture and then roll in:

- Alce Krispies (slightly crushed)

Put on waxed paper until hardened.

Clara's Whipped Cream Puffs

*(Clara Thrun was the folks' next door neighbor
at Griswold Lake.)*

- 1 C water
- 1/2 C margarine

Bring to a boil and add:

- 1/2 tsp salt

Turn off the heat. Mix in:

- 1 C flour

One at a time, beat in:

- 3 eggs

Add:

- 1 tsp vanilla

*Drop by tablespoon onto ungreased cookie sheet and
bake at 400 degrees for 30 minutes.*

Pat's Dessert

- 2 C boiling water
- 6 oz pkg lemon Jello
- 1 C sugar

Stir until dissolved. Add:

- 2 C sour cream

Beat with beater until smooth. Refrigerate for one hour. Stir in:

- 2 C grapes,
or strawberries (sliced)
or raspberries
or blueberries

In a frying pan melt:

- 1 C margarine

Stir in:

- 2 C flour
- 1 C sliced almonds
- 1/2 C sugar

Brown until crumbly (about 20 minutes). Set aside 3/4 cup for topping. In bottom of two 8-inch square pans or one oblong pan, pat down remainder of crust. Let it cool. Pour in the jello mixture and sprinkle the top with reserved crumb mixture. Refrigerate overnight.

Toffee Bars

1 C sugar

1/2 lb butter

3 Tbsp water

Place in frying pan and cook until nicely brown stirring constantly. Pour into ungreased cookie sheet.

Lay:

4 plain Hershey bars

across top of hot toffee and spread evenly while still warm. Cover with chopped nuts and cool . . . very cool.

Break into pieces.

Beverages



Jane Peterson's Hot Spread Cranberry Punch

- 8 whole cloves
- 2 sticks cinnamon
- 6 whole allspice

*Place in cloth bag. In a Dutch oven over low heat,
mix:*

- 1 gal cranapple juice
- 1/2 C brown sugar

*and spice bag. Remove spice bag and serve when punch
is the desired flavor. Makes about 24 cups.*

D. L. Kief's Strawberry Daiquiris

- 10 oz pkg frozen strawberries (broken up)
- 3/4 C light rum
- 1/2 C lemon juice
- sugar (to taste)

*Blend well in blender and add crushed ice until blender
is almost full. If it gets too thick, add a small bottle
of club soda. SERVE.*

Morning Beverage

- 3 lemons
- 3 limes
- 3 oranges
- 3 grapefruits

Squeeze out juice and mix with:

- 1 Tbsp salt
- 1 tsp cream of tartar

Grind pulp and add to it:

- 1 qt boiling water

Let stand overnight. Strain and add to first mixture.

Drink 1/2 wine glass full every morning before breakfast.

Jane Peterson's Wassail

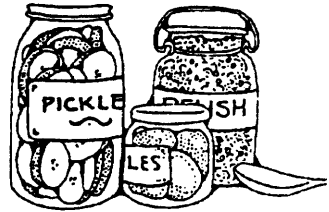
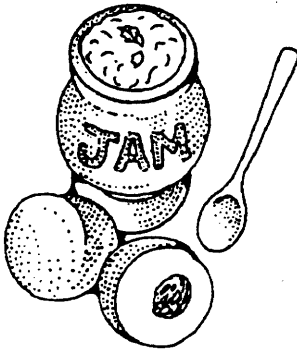
- 1 tsp allspice
- 1/2 tsp ground cloves
- 1/4 tsp nutmeg
- 2 cinnamon sticks

Tie in cloth bag. In Dutch oven mix:

- 1 qt apple cider or juice
- 1/2 C orange juice
- 1/2 C sugar

and spice bag. Simmer to desired flavor and remove spices. Serve warm. Makes 8 to 9 one-half cup servings.

Jellies & Pickles



Gram's Crab Apple Jelly, Plum Jelly, etc.

fruit

Cut into quarters into large sauce pan and cover with water. Boil until fruit is mashed. Drain, reserving juice. For every cup of fruit juice add:

1 C sugar

Boil until jelled.

Sylvia says "This is her way but I would suggest do not cover with water and test the jelly after boiling 20 minutes. If it adheres to the spoon and spins a thread it is done."

Gram's Peach Preserves

peaches

Peel and cut. Add:

sugar

to taste. Boil skins and stones for a few minutes and add juice to peaches and cook for 3 hours on high, or until thick. Fill jars, let settle and seal with paraffin.

Gram's Candied Pears Preserves

pears

Peel, cut into quarters and boil enough:

vinegar

water (a little)

to cover pears. Soak overnight and drain in the morning. For every pound of pears, cover with:

1 lb sugar

Cook 3 hours. Put in jelly glasses and when they have cooled, cover with paraffin.

My Grape Jelly

grapes

Wash and stem grapes, mash until juicy. Cook slowly in this juice until skins and seeds float on top. Strain juice. For every cup of juice add:

1 C sugar

gradually while you bring juice to a boil. When all the sugar is added and juice is at a boil, turn down the heat, but keep it boiling for about 20 minutes. Test with clean spoon until spoon is coated and jelly runs off spoon forming a thread. Then it is ready to be poured into sterilized jelly glasses. When cool, cover with paraffin.

Andersen's Pickles

cucumbers

Wash and scrub with a brush. Drain and put them into sterilized jars. Add to each jar:

10 to 12 tiny cleaned garlic cloves

1 hot pepper

1 dill flower

In a large saucepan boil together:

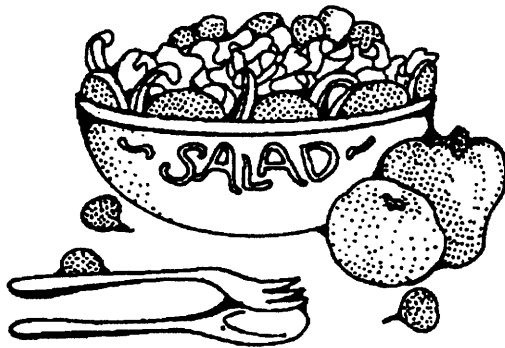
4 qt water

1 qt vinegar

1 C salt

Pour this hot liquid over pickles in jars and seal

Salads & Dressings



Gram's Mayonnaise

1/2 tsp dry mustard

pinch salt

3 tsp sugar

1 tsp butter

2 eggs

1/2 C vinegar

Mix all together and boil until thick. When it has cooled add:

whip cream

Sylvia said: " This is exactly the way Gram gave it to me when I was first married 47 1/2 years ago."

Fruit Salad

1 can fruit cocktail

1 can pineapple

1 can mandarin oranges

2 pkgs instant vanilla pudding

1 cool whip

1 pkg tiny marshmallows

Mix together and chill.

Pat's Jello Salad

large can crushed pineapple or
small can mandarin oranges and small can
crushed pineapple

1/2 C sugar

*Mix in blender. Pour into saucepan and bring to a
boil. Add:*

2 pkg apricot or
orange Jello

*Stir until dissolved. Chill until partially thickened
then whip. In separate bowl whip until creamy:*

1 pkg cream cheese

5 Tbsp milk

1 pkg Dream Whip

*Combine all ingredients together. Pour into 9 x 13
pan or bowl and refrigerate.*

Dorothy's Marshmallow Salad

can of pineapple chunks

can of mandarin oranges

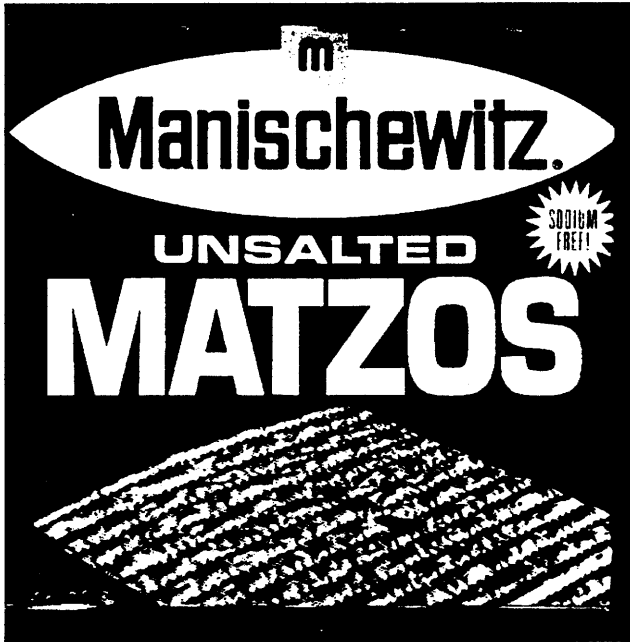
1 small sour cream

small marshmallows

Mix all together and refrigerate overnight.

Matza Balls

Also spelled "Matzo"



Mother's Matza Balls

2 matzos

a little hot water

Soak together until cool. In small frying pan sautee:

small onion, chopped

1 Tbsp butter

Add to matza mixture, and cool. Add:

2 eggs, well beaten

1/2 C matza meal

pinch salt

Mix together. With wet hands shape into small balls and drop into boiling salt water. Cover and cook for 10 minutes. Lift from hot water with perforated spoon. Add to soup and cook a little while longer.

Matza Ball Soup

2 Tbsp fat

2 eggs, slightly beaten

Mix together. In separate bowl mix:

1/2 C matza meal

1 tsp salt

Mix with egg mixture. Add:

2 Tbsp soup stock or water

Cover and refrigerate for at least 20 minutes. In a 2 to 3-quart pot bring salted water to a boil. Reduce heat but continue boiling water while you drop matza balls into water. Cover pot and cook 30 to 40 minutes. In a separate pot bring soup to room temperature or warmer. Move matza balls with slotted spoon from water to soup. When ready to serve allow soup to simmer for about 20 minutes.

Mother's Matza Ball Soup

3/4 C matza meal

1/2 tsp salt

Mix together and add:

3 egg yolks (beaten well)

Then add:

3 egg whites (beaten stiff)

Let dough refrigerate at least 15 minutes then wet hands and form into balls. Drop into boiling salted water and simmer covered for 25 minutes.

Never Fail Matza Balls

1 C matza meal

1/2 tsp salt

Mix together and add:

3 Tbsp fat

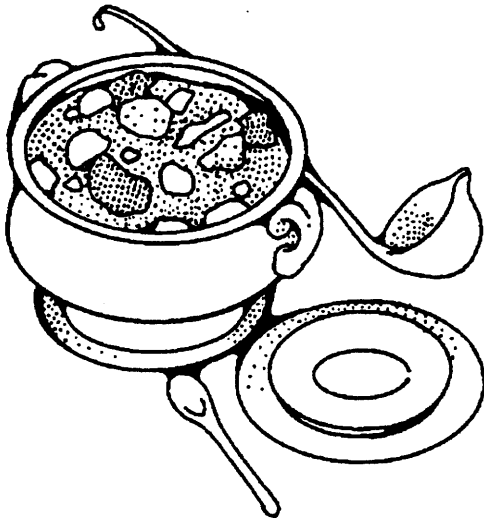
2 eggs (well beaten)

Add:

1/2 C water

Refrigerate for several hours (or days if desired). Wet hands with water and form into balls. Boil in salted water in covered pot for 5 to 10 minutes. (Use one full teaspoon to make each ball.)

Soups



My Ordinary Meat and Vegetable Soup

beef shank soup bones (with plenty of meat
on them)

1 large can tomatoes

3 cans water

all vegetables except the cabbage family

Cook all together for about 5 hours.

My Pea Soup

1 pkg split green peas

3 C water

leftover ham bone and piece of ham

Cut small and add:

celery

onion

carrot

potatoes

*Cook slowly until peas dissolve about 5 hours stirring
occasionally. Serve with:*

croutons

Croûtons

bread

Cut into small pieces. Fry in:

butter

and bake in oven until brown.

My Bean Soup

1 pkg navy beans

Soak in water overnight. Strain in morning. Add:

12 C water

ham bone and pieces

carrot

celery

onion

all chopped fine. Cook slowly for 5 hours.

12 bouillon cubes (optional)

may be added for extra flavor.

Cream of Broccoli Soup

3/4 lb broccoli

Steam or cook in microwave, then chop in small pieces.

In separate pan dissolve:

10 cubes chicken bouillon

7 C hot water

In large saucepan, melt:

1/2 lb butter

Stir in:

1/4 C green onions (chopped with some of the tops)

and the broccoli and bouillon. Simmer for 5 minutes.

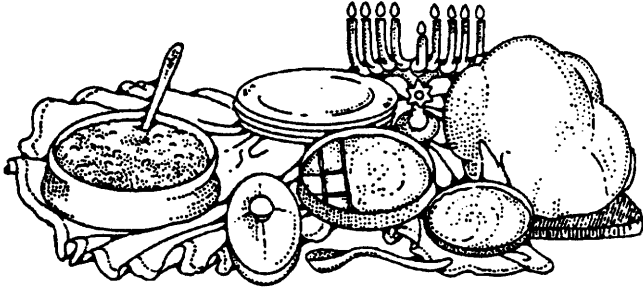
In a separate bowl mix:

2 C flour

5 C milk

adding milk gradually until entire mixture is a smooth paste. Pour into pot with broccoli mixture. Cook while stirring constantly until soup thickens to your liking. Cool and serve or refrigerate overnight and reheat.

Entrees



Pat's Burgundy Beef Stew

- 1 can cream of mushroom soup
- 2 to 3 lb beef stew
- 1 pkg Lipton's onion soup
- 1/2 to 1 C burgundy wine
- 1 small jar sliced mushrooms (with liquid)

Mix together, bake at 300 degrees for 2 1/2 or 3 hours. Don't peek! Serve over noodles or rice. Should not need to even thicken for gravy! Tender, excellent and so easy!

Pat's Beef Sandwiches

- 4 to 6 lb pot roast
- lots of salt
- 1 tsp rosemary
- 1 tsp summer savory
- 1 tsp garlic
- 1 tsp cracked pepper
- 1 bay leaf
- 2 bouillon cubes

Put in soup kettle, half full of water. Cook for hours. Remove fat, bone, bay leaf and shred meat. Continue to cook until most of the liquid is gone. Serve warm with or without buns. Some like barbecue sauce and some like pickle relish on their sandwiches. May be frozen.

Pat's Pot Roast

4 to 6 lb pot roast

1 pkg Lipton Onion Soup

Sprinkle soup over roast and wrap in foil. Bake at 300 degrees for 5 hours.

Pat's Pork Chops

pork chops

rice (uncooked)

stewed tomatoes

Place in a shallow pan. Cover and bake.

Sauerkraut and Pork Chops

apples (chopped)

onion (chopped)

pinch brown sugar

sauerkraut

Mix together and place in greased casserole. Lay pork chops

over all, cover and bake.

Pat's Ham

ham slice

*Place in a shallow pan. Pour in enough:
milk*

*to come to top of slice. Sprinkle top with a mixture of:
1 tsp dry mustard
1/3 C brown sugar*

Bake at 350 degrees for 45 to 60 minutes.

Chopped Meat in Cabbage Leaves

1/2 C rice (uncooked)
can of tomatoes
1 onion (chopped)
chopped meat

*Mix together and fill cabbage leaves. Tie them with
string and pat with butter.*

Scalloped Potatoes and Pork Chops

potatoes (peeled and sliced very thin)

Place in bottom of buttered casserole dish. Add salt pepper

to taste. Cover with:

milk

and bake for 45 minutes until slightly brown. Lay:

pork chops

on top and bake 20 minutes. Turn chops over and bake another 20 minutes. Serve.

Chicken in Oven

1 can cream of chicken soup

1 can cream of celery soup

Mix together and pour over

1 chicken (divided into pieces)

in buttered casserole. Bake at 325 degrees 1 1/2 hours.

Spaghetti with Italian Sausage

1 1/2 lb Italian sausage

Cut into 1/2 inch slices and brown. Pour off fat and add:

2 cans (6 oz) tomato paste

2 cans plus 1/2 C water

1/8 tsp oregano

1/4 C grated Romano cheese

1 tsp sugar

1 tsp salt

dash pepper

Cover and simmer gently for 1/2 hour, stirring occasionally. Add more water when necessary. Cook:

spaghetti noodles

Serve on warm platter with meat sauce poured over the top. Sprinkle with another:

1/4 C Romano cheese

Ham (Gary and Kris)

2 Tbsp cooking oil

1 C brown sugar

1 tsp cinnamon

Mix together and spread half of mixture over:

3 lb canned ham

Peel and cut:

1 acorn squash

2 cooking apples

into chunks. Sprinkle squash with remaining brown sugar mixture. Bake entire thing at 300 or 350 degrees until apples and squash are tender. Also good

with:

pineapple

or cloves

on the ham.

Sylvia's Chop Suey

1 large can of Chinese vegetables
chuck roast (cut into pieces)
pork roast (cut into pieces)
celery (chopped)
soy sauce

*Mix all together and simmer for hours. Just before
serving mix together:*

1 Tbsp cornstarch

1/4 C water

Mix into chop suey and stir until liquid has cleared.

Serve over:

white rice

*Note from Becky: Grandma never wrote this down.
I tried to recreate it from the memories of everyone who
ever ate it. I made it once and it tasted much like
Grandma's did.*

Tuna Fish and Peas on Toast

1 can tuna

1 can cream of mushroom soup

1 small can of peas

Heat together until hot. Serve over toast or biscuits.

Great Grandma's (Stella Mandelbaum) Macaroni and Cheese

This is in Aunt Bubby's (Bernice Mandelbaum Beck) handwriting. She wrote it for me when I visited her. . . .

Linda Jebavy. "In 1984 this recipe was 85 years old."

macaroni

*Cook until tender. Place 1 1/2 inches deep in buttered
Pyrex or metal pan. Dust with:*

flour

salt

pepper

Lay over all:

butter, sliced thin

cheese, sliced (Include strong cheddar & others)

Sprinkle plenty of

Romano cheese

Parmesan cheese

over this. Repeat all layers one more time. Heat:

milk

and pour over all to about one-half the depth. Bake slowly at 325 degrees for 2 to 3 hours uncovered. We like the top brown and crispy, so I leave it uncovered the last 3/4 hour at 350 degrees but it looks prettier served to guests if not too brown on the top. If you see it getting too brown, cover with foil.

Vegetables



French Green Beans

2 cans French cut green beans

Drain and put in casserole. Pour over this:

1 can cream of mushroom soup

Bake at 350 degrees for 20 minutes. Sprinkle over the top:

1 can French fried onion rings

Bake for 2 more minutes.

(Variations include cream of chicken soup, using part of onions in casserole for the whole time and adding the rest to just the top for the last 2 minutes.)

Sylvia's Potatoes

small to medium red potatoes

Peel and boil until tender when pierced by a fork.

Drain well. Lay in single layer in bottom of baking dish. Cover with:

melted butter

and sprinkle with:

paprika

Bake at 350 degrees for 30 minutes to 1 hour and serve.

Turkey Dressing

4 medium-size onions, minced

1 C water

Simmer (covered) for 20 minutes. Take off the heat.

6 C soft white bread cubes

2 tsp sage

1/2 C melted butter

2 tsp salt

1/4 tsp papper

Mix in remaining ingredients. Use to stuff poultry or spoon into a well-greased 2 1/2 quart casserole. Bake uncovered for 1 hour at 325 degrees.

(The End)

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