

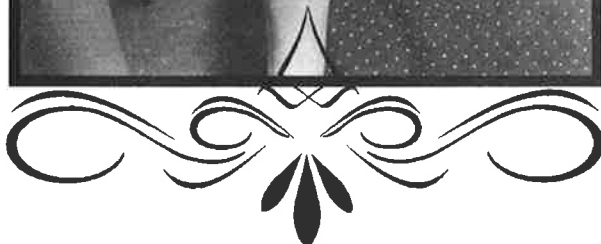
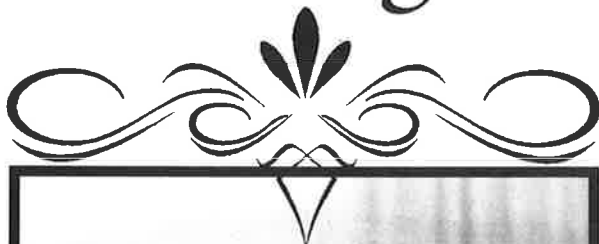
# Taste of Wegscheid



2003

This book edited by cooks of the Gregor & Susan Wegscheid family

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# Our Standard Abbreviations

<b>tsp.</b>	-	teaspoon	<b>sm.</b>	-	small
<b>T.</b>	-	tablespoon	<b>med.</b>	-	medium
<b>c.</b>	-	cup	<b>lg.</b>	-	large
<b>oz.</b>	-	ounce or ounces	<b>pt.</b>	-	pint
<b>lb.</b>	-	pound or pounds	<b>qt.</b>	-	quart
<b>sq.</b>	-	square	<b>doz.</b>	-	dozen
<b>ctn.</b>	-	carton or container	<b>bu.</b>	-	bushel
<b>pkg.</b>	-	package(s)	<b>env.</b>	-	envelope(s)
<b>btl.</b>	-	bottle(s)	<b>pkt.</b>	-	packet(s)
<b>liter</b>	-	liter	<b>mg</b>	-	milligram(s)
<b>approx.</b>	-	approximately	<b>gm</b>	-	gram(s)
<b>temp.</b>	-	temperature	<b>gal.</b>	-	gallon(s)

*Consider the Family Reunion  
It's planned as a time of communion  
with friends, kith and kin  
old and young, thick and thin  
but mostly,  
with knife, fork and spoonion.*

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June 2003

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## Dedication

We dedicate this Wegscheid Family Cookbook to Grandpa and Grandma (Gregor and Susan), their deceased children, Michael and Gilbert, the rest of the children and their spouses, and all the families who are their descendants.

The tasty foods made and eaten at Grandpa and Grandma's house are wonderful memories we wish to pass on. From the recipes submitted, it's evident that these culinary skills have been given from one generation to the next.

Get-togethers with our loved ones are so often accompanied with good food. We are grateful for our families and the many good times we have shared and the difficult times that have brought us together.

We hope that the recipes and hints in this book add to the special occasions with your family and friends.

May your celebrations be richly seasoned with laughter and good times.



*50th Wedding Anniversary  
Gregor and Susan Wegscheid Family - 1946*

*Back Row, Left to Right: Alois, Ludwig, Leonard, Roman, Edmund, Eugene,  
Joseph, Alphonse.*

*Front Row: Margaret, Hildegard, Gregor, Susan, Helen, Scholastica*

Children and Grandchildren of  
Gregor and Susan Wegscheid

Michael 1897-1898

Margaret 1898-1990 Ludwina, Norbert, Victor, Sylvester, Jeannette, Alvis, Gilbert, Juliana, Richard

Joseph 1899-1979 Norman, Lorraine, Loretta, Elmer, Gilbert, Wilbur, Gloriann, John, Marjean

Alphonse 1901-1988 Marvin, Vincent, Jerome, Robert, Delores

Alois (Al) 1902-1961 Virginia, Evelyn, Ervin, Elizabeth, David, Leroy, Dorothy, Thomas, Richard, Donna

Edmund (Ed) 1904-1996 Cordelia, Stanley, Harlan, Virgil, Edmund, Marcel, Sharon, Darril, Kaleene

Scholastica 1906--- Donald, Bernice, Kenneth, Arnold, Arlene, Duane, Isabelle, Johanna, Joseph, Judith

Ludwig (Louie) 1908-1978 Susan, Vera, Regina, Agatha (Sister Luella), Carolyn, Marcella, Martin

Leonard (Len) 1910--- Gregor, Roger, Elsie, Gerald, Ormund, Ralph, Odelia, Eldon, Lawrence, Everett, Owen, Ruthann, Grace, Lennett

Eugene (Gene) 1912-1980 Rita, Bernice, Sharon, Joyce, Bernard, Donald, Harvey, Kevin

Hildegard 1914-1958 Barbara, Mary, Rosalyn, Alice, Michael, Anthony, John, Joseph, Francis

Gilbert 1916-1922

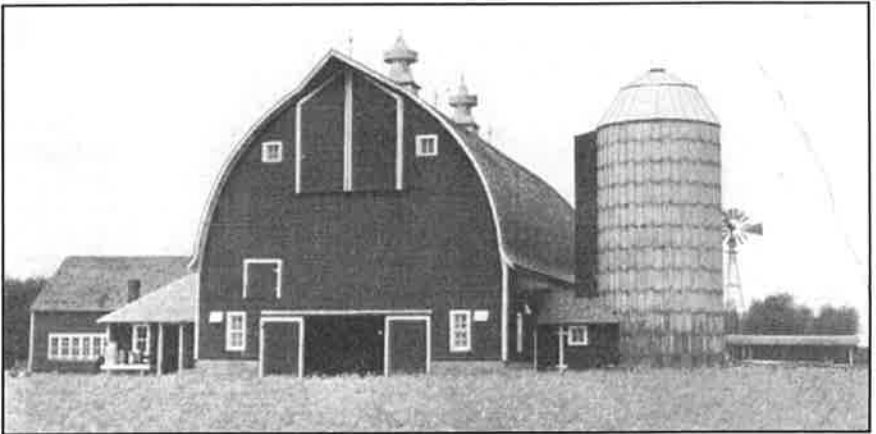
Helen 1918--- Bertha, Joseph, Elsie, Joann, James, Marilyn, Debra

Roman (Romy) 1921--- Mary, Butch

*(The photos and letter on these two pages were taken from "The Pepper Shaker" - Modern Life Insurance Co.)*



*Home and Barn on Wegscheid Family Farm*





Bluffton, Minnesota  
July 23, 1929

*Mr. M. A. Nation, Vice President  
Modern Life Insurance Company  
St. Paul, Minnesota*

*Dear Mr. Nation:*

*You have asked me to tell a little about the Wegscheid family and I am very glad to do so. Gregor Wegscheid was born in Germany fifty-nine years ago. At the age of eighteen he emigrated to the United States coming directly to Stearns County, Minnesota, where he worked as a farm hand while learning the customs and ways of his new country. In 1896 he was married to Susanna Hanson of Meire Grove, Minnesota. After farming rented land for a number of years the time came when they got ready for a farm of their own. The family was growing and some of the children were reaching the age when, as Mr. Wegscheid says, "they become producers." So in the fall of 1913 they moved to Bluffton, Minnesota, and bought a half section of partly improved land about five miles north of town. By using methods of good business and good farming they built up this farm, until today they have one of the finest farms in our territory and they rightly call it their own.*

*Mr. Wegscheid is a strong advocate of diversified farming - he practices what he preaches - and unquestionably that has been a factor in his success. We know he has had to mix brains with his hard labor and some of us will say he has had to have good luck, but if I were to choose the one feature that has contributed most toward his success, I would choose the faculty or ability of father and mother to preserve the ideal family unity and to maintain harmonious co-operation between father and mother and between parents and children. As evidence that the parents reciprocate the co-operation and help of the children, I mention the fact that they insure the lives of their "producers" with the Modern Life Insurance Company.*

*Sincerely yours,  
DONALD D. CENTER.*

The above letter is furnished us by Donald D. Center, Assistant Cashier of the State Bank of Bluffton, and Mr. Wegscheid's home bank. We feel that no finer tribute could be paid than the above and therefore reproduce it as written to us. You will see from the pictures of the farm home on the opposite page that this indeed is a model farm. The community of Bluffton as well as the State of Minnesota is to be congratulated on having such citizens.





*Gregor and Susan Wegscheid Family  
circa 1920*

*Back Row, Left to Right: Louie, Ed, Al, Margaret, Phonse, Joe, Scholastica  
Middle Row: Hildegard, Susan (Mother), Leonard, Gene, Gregor (Father)  
Front Row: Gilbert (seated), Helen (standing)*

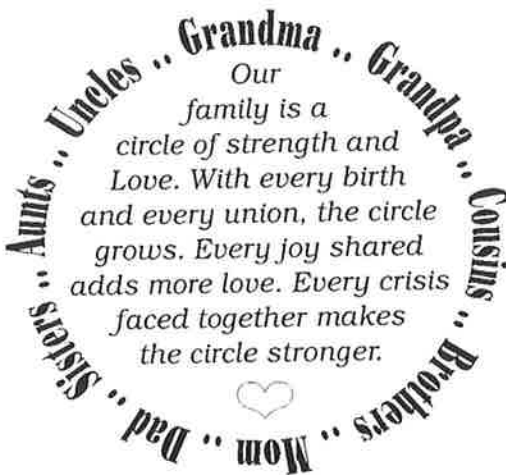
## Cookbook Contributors

Adams, Bobbi - wife of Doug, son of Dorothy, daughter of Al  
Adams, Dorothy - daughter of Al  
Ahrndt, Jean - daughter of Regina, daughter of Louie  
Altstadt, Rosalyn - daughter of Hildegard  
Anderson, Marcy - daughter of Louie  
Andrie, Margie Lee Van - wife of Mike, son of Issy, daughter of Scholastica  
Andrie, Mike - son of Issy, daughter of Scholastica  
Bakken, Jenny - daughter of Marty, son of Louie  
Berg, Nancy - daughter of Vince, son of Alphonse  
Bergquist, Sue - daughter of Regina, daughter of Louie  
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Bretz, Karen - daughter of Bernice, daughter of Scholastica  
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Buchholz, Jan - daughter of Lorraine, daughter of Joe  
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Frost, Brooklyn - daughter of Sandy, daughter of Marvin, son of Alphonse  
Frost, Sandy - daughter of Marvin, son of Alphonse  
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Heinlen, Cindy - daughter of Sharon, daughter of Gene  
Heltemes, Carol - daughter of Norbert, son of Margaret  
Heltemes, Cel - wife of Sylvester, son of Margaret  
Heltemes, Judy - daughter of Sylvester, son of Margaret  
Heltemes, Linda - daughter of Norbert, son of Margaret  
Heltemes, Margaret - in memory  
Heltemes, Marilou - daughter of Lorraine, daughter of Joe  
Heltemes, Pat - in memory - wife of Norbert, son of Margaret  
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Hieb, Shelly - daughter of Lorraine, daughter of Joe  
Hillesland, Patti - daughter of Lorraine, daughter of Joe  
Huebsch, Betty - daughter of Al  
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Imdieke, Linda - daughter of Marvin, son of Alphonse

Kato, Arlene - daughter of Scholastica  
Kato, Johanna - daughter of Scholastica  
Keihl, Brenda - daughter of Bernice, daughter of Gene  
Kemp, Jennifer - daughter of Alice, daughter of Hildegard  
Kemper, Alice - daughter of Hildegard  
Kienholz, Phyllis - daughter of Cordy, daughter of Ed  
Koehn, Lisa - daughter of Regina, daughter of Louie  
Koste, Elsie - daughter of Helen  
Langer, Issy - daughter of Scholastica  
Legg, Pam - daughter of Bernice, daughter of Gene  
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Lehmkuhl, Jessica - daughter of Jan, daughter of Marvin, son of Alphonse  
Lehmkuhl, Kari - daughter of Jan, daughter of Marvin, son of Alphonse  
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Lewandowski, Jeanne - wife of Ronald, son of Cordy, daughter of Ed  
Lewandowski, Kathleen - daughter of Cordy, daughter of Ed  
Linden, Tinelle - daughter of Donald, son of Gene  
Lipkin, Julie - daughter of Vince, son of Alphonse  
Malone, Bill - son of Vera, daughter of Louie  
Malone, Dan - son of Vera, daughter of Louie  
Malone, Mary - wife of Bill, son of Vera, daughter of Louie  
Malone, Shanna - wife of Matt, son of Vera, daughter of Louie  
Malone, Sue - wife of Pat, son of Vera, daughter of Louie  
Malone, Vera - daughter of Louie  
Malone, Vern - son of Vera, daughter of Louie  
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Meeks, Lori - daughter of Regina, daughter of Louie  
Merchlewicz, Charlotte - daughter of Vera, daughter of Louie  
Merickel, Judy - daughter of Sylvester, son of Margaret  
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Olson, JoAnn - daughter of Vera, daughter of Louie  
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Price, Rita - daughter of Gene  
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Price, Tracy - wife of Rick, son of Rita, daughter of Gene  
Quast, Evonne - daughter of Cordy, daughter of Ed  
Quittschreiber, Jenifer - daughter of Dorothy, daughter of Al  
Renelt, Deb - daughter of Vera, daughter of Louie  
Richter, Carolyn - daughter of Louie

Richter, Jacqueline - daughter of Dominic, son of Virginia, daughter of Al  
Richter, Sally - wife of Darrell, son of Carolyn, daughter of Louie  
Richter, Sheri - wife of Dominic, son of Virginia, daughter of Al  
Richter, Tanja - wife of Doug, son of Carolyn, daughter of Louie  
Richter, Virginia - daughter of Al  
Rumpca, Susan - daughter of Vince, son of Alphonse  
Sauvageau, Donna - daughter of Barb, daughter of Hildegard  
Savchuk, Lennett - daughter of Leonard  
Scheffert, Roxanne - daughter of Mary, daughter of Hildegard  
Schmitz, Mary - daughter of Issy, daughter of Scholastica  
Schornack, Joann - daughter of Norbert, son of Margaret  
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Tellers, Lorraine - daughter of Joe  
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Vorderbruggen, Marilyn - daughter of Helen  
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Wegscheid, Barb - wife of Bob, son of Alphonse  
Wegscheid, Bernice - wife of Bernard, son of Gene  
Wegscheid, Beth - daughter of Vince, son of Alphonse  
Wegscheid, Betty - wife of Ed, son of Ed  
Wegscheid, Carla - wife of Harvey, son of Gene  
Wegscheid, Carol - wife of Marty, son of Louie  
Wegscheid, Clara - wife of Al  
Wegscheid, Dolores - wife of Erv, son of Al  
Wegscheid, Donna - daughter of Al  
Wegscheid, Ella - wife of Marcel, son of Ed  
Wegscheid, Gib - son of Joe  
Wegscheid, Joann - wife of Harlan, son of Ed  
Wegscheid, Joanne - wife of Kevin, son of David, son of Al  
Wegscheid, Joyce - wife of Elmer, son of Joe  
Wegscheid, Joyce - wife of Ervin, son of Al  
Wegscheid, Lorene - wife of Leonard  
Wegscheid, Louie  
Wegscheid, Luella - wife of Louie  
Wegscheid, Margaret - wife of Joe  
Wegscheid, Marjorie - wife of Stephen, son of Ervin, son of Al  
Wegscheid, Mary - wife of Marvin, son of Alphonse

Wegscheid, Melissa - wife of Gary, son of Marvin, son of Alphonse  
 Wegscheid, Nadine - wife of Dan, son of Marvin, son of Alphonse  
 Wegscheid, Nan - wife of Ron, son of Marvin, son of Alphonse  
 Wegscheid, Nellie - wife of Jerome, son of Alphonse  
 Wegscheid, Nora - wife of Donald, son of Gene  
 Wegscheid, Rita - wife of David, son of Al  
 Wegscheid, Sister Luella - daughter of Louie  
 Wegscheid, Vera - wife of Vince, son of Alphonse  
 Wegscheid, Virgil - son of Ed  
 Weller, Deb - wife of Wayne, son of Arnie, son of Scholastica  
 Weller, Dorothy - wife of Kenneth, son of Scholastica  
 Weller, Eileen - wife of Duane, son of Scholastica  
 Weller, Jan - wife of Terry, son of Arnie, son of Scholastica  
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 Weniger, Diane - wife of Rick, son of Regina, daughter of Louie  
 Weniger, Harold - son of Regina, daughter of Louie  
 Weniger, Lisa - wife of Ron, son of Regina, daughter of Louie  
 Weniger, LuAnn - wife of Bob, son of Regina, daughter of Louie  
 Weniger, Regina - daughter of Louie  
 Weniger, Shari - wife of Dave, son of Regina, daughter of Louie  
 Willard, Kaleene - daughter of Ed  
 Windels, Paula - daughter of Vera, daughter of Louie  
 Wirth, Bernice - daughter of Gene



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*Wegscheid Children  
circa 1912*

*Back Row, Standing: Phonse, Ed, Joe, Al*

*Front Row, seated: Margaret; standing: Leonard, Louie; seated: Scholastica*

# Appetizers & Beverages

APPETIZERS  
& BEVERAGES



Margaret and Joseph Heltemes

1966

Margaret Marie Wegscheid

Born February 14, 1898

Died May 6, 1990

Joseph Leo Heltemes

Born May 3, 1889

Died February 23, 1970



Dad and Mom met when Joe was doing carpenter work at the Wegscheid home. They were married on April 24, 1917, at St. John the Baptist Church in Bluffton.

They farmed in Bluffton Township, north of Bluffton until 1943, when they moved to a farm 5 miles north of Wadena. When they retired in 1961, they sold the farm to Ves and Cele and moved into Wadena. They resided there until 1965 when they moved back to Bluffton.

Dad continued to do carpenter work along with farming. Mom raised chickens, was a good seamstress and had a large garden. She canned all the produce which wasn't eaten fresh.

Usually Dad and Mom did their Christmas shopping on December 8, the holy day. Their favorite place to stash the gifts was in a corner of the basement. Most of the family remembers the "year of the find." When Mom made candy before Christmas, she put it in canning jars and hid it among the other jars of canned food on the basement shelves. Yes, the kids discovered her secret spot.

A difficult time for both Mom and Dad was when Vic died from cancer in 1969. He was only 48 at the time.

Dad and Mom's favorite past-times were card playing, quilting and deer hunting.

Our parents taught us a good work ethic - how to have fun, and especially, a deep love of the Catholic faith.

Joe and Margaret had 9 children, 50 grandchildren, 102 great-grandchildren and 21 great-great-grandchildren.

The family of Joe and Margaret

# Appetizers & Beverages

## Appetizers

### Salmon Party Ball

Vera Malone

1 (1 lb.) can (2 c.) salmon	1 tsp. prepared horseradish
1 (8 oz.) pkg. softened cream cheese	1/4 tsp. salt
2 T. lemon juice	1/4 tsp. liquid smoke
2 tsp. grated onion	1/2 c. chopped pecans
	3 T. snipped parsley

Drain and flake salmon, removing skin and bones. Combine the first 7 ingredients and mix thoroughly. Chill several hours. Combine last 2 ingredients. Roll ball in nut mixture. Serve with assorted crackers.

### Liver Pâté

Issy Langer

2 lb. braunschweiger	12 oz. cream cheese
Garlic salt	1/2 lb. grated Cheddar cheese
Onion salt (or chopped onion)	

Blend together well with a little Worcestershire sauce. Form into ball and frost with cream whipped with Worcestershire sauce and a little garlic salt. Put some shredded Cheddar cheese and parsley flakes on top for garnish.

### Liver Sausage Party Ball

Vera Malone

1/2 lb. braunschweiger	Salt & pepper, to taste
1/2 tsp. grated onion	2 oz. cream cheese
1/4 c. mayonnaise	2 T. mayonnaise

Mix first 4 ingredients. Chill, roll into a ball and cover with last 2 ingredients. Garnish with sliced olives.

## Stuffed Mushrooms

Debbie Scott

**3 oz. cream cheese, softened**  
**1 (8 oz.) pkg. lg. mushrooms**  
**1/4 c. grated Parmesan cheese**

**2 T. grated Swiss cheese**  
**1/8 tsp. pepper**

Combine cheeses and pepper. Remove mushroom stems. Melt 1 tablespoon butter in ovenproof pan. Place mushrooms in pan. Spoon small amount of filling into each mushroom. (A baby spoon works great.) Bake at 375° for 15 to 20 minutes, or until bubbly and slightly brown on top.

## Mexican Roll-Ups

JoAnn Olson

**8 oz. cream cheese**  
**1 c. sour cream**  
**1 env. taco seasoning**  
**4 oz. green chilies, drained**

**4 oz. chopped black olives**  
**1 c. shredded Cheddar cheese**  
**1 (10") pkg. soft tortillas**

Mix all ingredients together and spread on 8 to 10 tortillas. Roll up tightly. Chill. Cut into 1-inch slices. Serve with salsa.

## Venison Sausage Appetizers

Vera Wegscheid

**SAUCE:**  
**1 (16 oz.) can jellied cranberry**  
**sauce**

**1 (12 oz.) btl. chili sauce**  
**2 T. brown sugar**  
**1 T. lemon juice**

Brown venison sausage well. Slice diagonally in 1/4-inch slices. Place browned sausage in crock-pot. Mix sauce ingredients together. Pour over sausage in crock-pot. Cook on low 4 to 6 hours, or until done.

## Vegetable Canapés

Sharon Dominik

**3 oz. cream cheese, softened**  
**3 T. minced fresh chives**  
**3 T. sour cream**  
**8 slices thinly-sliced white bread &**  
**whole wheat bread, or your**  
**favorite cracker**

**1/2 tsp. dried dill or 3 tsp. chopped**  
**fresh dill**  
**1/4 tsp. garlic salt**  
**1/8 tsp. white (or black) pepper**

Beat cream cheese until fluffy. Add other ingredients. Spread 1 teaspoon of cream cheese mixture on bread or cracker. Top with thinly sliced cucumber, squash, radishes, and/or shredded carrots, sliced cherry or roma tomatoes. Be carefree, have a fling! Top with a small sprig of fresh dill or fresh watercress—a must—it adds so much to the look of the canapé.

## Party Cheese Wreath

Vera Malone

**1 (8 oz.) pkg. shredded sharp Cheddar cheese**  
**2 (8 oz.) pkg. cream cheese, softened**  
**1 tsp. lemon juice**

**Dash of red (cayenne) pepper**  
**1 T. chopped red bell pepper**  
**1 T. finely-chopped green onions or chives**  
**2 tsp. Worcestershire sauce**

Mix ingredients until well blended. Refrigerate several hours. Place drinking glass in center of serving plate. Drop rounded tablespoons of mixture to form a ring around the glass, just touching the outer edge of glass; smooth with spatula. Remove glass. Garnish with parsley and red pepper stars. Serve with crackers. Yield: 2 cups.

## Cheddar Log

Vera Malone

**1 lb. Cheddar cheese, cubed**  
**2 (3 oz.) pkg. cream cheese**  
**2 oz. blue cheese, crumbled**

**2 T. finely-chopped onion**  
**1/2 c. dairy sour cream**  
**1 c. chopped nuts or sunflower meats**

Whip the 3 cheeses together in mixer or food processor. Blend in the onion and sour cream. Chill until firm. When firm, place cheese mixture on piece of waxed paper. Shape into log and roll in nuts or sunflower meats. Refrigerate for several hours. Yield: 1 (15-inch) log.

## Party Cheese Ball

Vera Malone

**4 c. shredded Cheddar cheese**  
**2 (3 oz.) pkg. cream cheese**  
**1/3 c. mayonnaise**  
**2 tsp. red cooking wine**  
**1/8 tsp. onion salt**

**1/8 tsp. celery salt**  
**1/2 tsp. garlic salt**  
**1/2 c. ripe olives**  
**2/3 c. minced, dried beef or venison**  
**2 T. parsley**

Mix first 7 ingredients. Chill. Form into a ball. Coat with last 2 ingredients.

## Four-Cheese Pumpkin

Vera Malone

- |  |  |
|--|--|
| <b>1 c. cottage cheese</b>                 | <b>1 c. (4 oz.) shredded Provolone</b> |
| <b>1 (8 oz.) pkg. cream cheese,</b>        | <b>cheese, room temp.</b>              |
| <b>softened</b>                            | <b>1 tsp. prepared mustard</b>         |
| <b>2 c. (8 oz.) shredded Colby cheese,</b> | <b>1 tsp. Worcestershire sauce</b>     |
| <b>room temp.</b>                          | <b>Paprika</b>                         |
|  | <b>Green pepper</b>                    |

Place first 6 ingredients in food processor or mixer. Process until well combined. Wrap in plastic wrap and refrigerate several hours for ease in shaping and to allow flavors to blend. Shape into a pumpkin and sprinkle with paprika. Use a piece of green pepper for the stem. Let stand at room temperature for about 20 minutes before serving.

## Cheese Ball

Deb Sweere

- |                                    |   |
|------------------------------------|---|
| <b>8 oz. cream cheese</b>          | <b>1 to 2 tsp. grated onion &amp; juice</b> |
| <b>2 c. grated Cheddar cheese</b>  | <b>2 to 4 T. sweet pickle relish</b>        |
| <b>2 tsp. Worcestershire sauce</b> |   |

Mix well. Form into ball. Roll in chopped nuts or parsley flakes. Refrigerate. Serve with assorted crackers.

## The Red Lion's Cheese Spread

Arlene Kato

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <b>1 lb. margarine</b>              | <b>1 tsp. Worcestershire sauce</b> |
| <b>1/2 lb. sharp Cheddar cheese</b> | <b>1/4 tsp. garlic powder</b>      |
| <b>1/4 lb. grated Romano cheese</b> | <b>1/2 tsp. paprika</b>            |

Have ingredients at room temperature. Whip with mixer on slow speed until fluffy. Spread on sourdough French bread and toast under broiler.

## Marinated Cheese

Sharon Dominik

1/2 c. olive oil	3/4 tsp. dried basil
1/2 c. white wine vinegar	1/2 tsp. salt
3 T. chopped parsley	1/2 tsp. pepper
3 T. minced scallions (or small table onions)	3 garlic cloves, minced
1 tsp. sugar	2 oz. diced pimento, drained

1 (8 oz.) pkg. cream cheese (not previously frozen, not Neufchatel from my own personal experience!)      8 oz. block Cheddar cheese, chilled

Place marinade ingredients in tightly-covered container and shake vigorously. Cut each block of cheese (Cheddar and cream) in half lengthwise, then crosswise into 1/4-inch-thick slices. Arrange cheese slices alternately in a shallow dish, standing the slices on edge. Pour the marinade over the cheese slices. Cover the dish with plastic wrap and marinate in refrigerator at least 8 hours or overnight. Transfer cheese slices to a serving platter in the same alternating fashion. Spoon the marinade over the cheeses. Serve with assorted crackers.

## Christmas Eve Pecans

Sharon Dominik

1 egg white	1 1/2 T. ground cinnamon
4 c. (1 lb.) pecan halves	1/4 tsp. salt
1/2 c. sugar	

Combine sugar, cinnamon and salt; set aside. In small bowl, beat egg white with electric mixer until foamy. Add pecan halves, stir gently until coated. Sprinkle cinnamon/sugar mixture over pecans; stir gently with a wooden spoon. Spread pecans in a lightly-greased 10x15x1-inch jellyroll pan or large cookie sheet with sides. Bake at 300° for 30 minutes. Use a timer and stir every 10 minutes.

Cool completely and store in airtight container, Ziploc bag, or just eat them now!! Even those who don't like nuts will love these!

*Rub a little butter over cheese that isn't to be used right away and it won't harden.*

## Puppy Chow

Rosie Altstadt

**2 c. chocolate chips**  
**1 c. peanut butter**

**1 stick butter**

**1 box Crispix cereal**

**3 c. powdered sugar**

Melt first 3 ingredients together. Pour over cereal. Put powdered sugar in brown paper bag. Dump cereal mixture into bag and shake well. Empty onto tray or into container.

Great snack!

## Chex Mix

Jean Ahrendt

**4 c. Corn Chex**  
**3 c. Wheat Chex**  
**3 c. pretzels**  
**1 c. peanuts**

**1/2 c. melted butter**  
**1/2 tsp. celery salt**  
**1 tsp. seasoned salt**  
**3 T. Parmesan cheese**

Put dry ingredients in oblong slow-cooker (should be level-full). Melt butter, add celery salt, seasoned salt and Parmesan cheese. Stir together and pour over cereal mixture. Stir well. Put slow-cooker on 1 and cook for 3 hours. Stir every 1/2 hour. May eat warm or cold.

Could be put in oven at 150° to 200° for 2 hours. Stir every 1/2 hour.

## Fiddle Faddle

Bobbi Dickerson Adams

**2 qt. popcorn**  
**1 c. mixed nuts**  
**1 1/3 c. sugar**

**1/2 c. white syrup**  
**2 sticks margarine**

Mix popcorn and nuts in large bowl. Bring sugar, syrup and margarine to boil in heavy saucepan. Boil 10 to 12 minutes, stirring constantly. Mixture should reach hard crack stage. Don't cook too long! Pour hot mixture over popcorn. Stir and spread on cookie sheet to cool.

# Dips

## Quick and Easy Fruit Dip

Mary Petersen

**8 oz. cream cheese**

**7 oz. marshmallow crème**

Blend and enjoy with fresh fruit. Especially good with apples.

## Fresh Fruit Dip

Vera Malone

**12 oz. milk chocolate chips**

**1/4 c. butter or vegetable shortening**

Rinse fresh fruit and pat dry. Cut into bite-sized pieces. Melt chips and shortening until smooth. Keep warm to dip fruits.

## Fruit Dip

Vera Malone

**1 c. cottage cheese**

**2 tsp. grated orange peel**

**1 c. dairy sour cream**

**1/2 tsp. vanilla**

**3 T. honey**

Beat cottage cheese in small mixer bowl (or use food processor), until almost smooth. Add remaining ingredients. Chill, covered, 2 to 3 hours to allow flavors to blend. Serve with fruits in season.

## Chocolate Dip for Strawberries

Deb Sweere

**1 c. vanilla or plain yogurt (vanilla has best flavor)**

**1 sm. box chocolate instant pudding  
1 1/2 to 2 c. Cool Whip**

Blend yogurt and pudding mix with beater. Add Cool Whip and mix with beater. Very good!



## Artichoke and Parmesan Dip

Judy Heltemes

1 c. mayonnaise  
1 c. freshly-grated Parmesan  
cheese  
1/2 c. finely-chopped onion

1 (14 oz.) can artichoke hearts,  
drained & diced  
Dash of garlic powder  
1 jalapeño, finely diced (opt.)  
Salt & pepper

Combine all ingredients in pie tin or 1-quart casserole. Bake at 350° until bubbly, about 20 minutes. Serve with crackers.

## Pepperoni Pizza Dip

Sandy Frost

8 oz. cream cheese  
1/2 c. sour cream  
1 tsp. oregano  
1/8 tsp. garlic  
1/8 tsp. pepper

1/2 c. pizza sauce  
1/2 c. chopped pepperoni  
1/4 c. chopped green pepper  
1/4 c. chopped onion  
1/2 c. shredded Mozzarella cheese

Mix cream cheese, sour cream and seasonings. Spread in quiche dish. Top with remaining ingredients, except the cheese. Bake at 350° for 10 minutes. Top with cheese. Bake 5 more minutes, or until cheese is melted. Serve with tortilla chips.

Can double recipe and make in a 7x11-inch glass pan.

## Vegetable Dip

Rosie Altstadt

1 c. sour cream  
1 c. Hellmann's mayonnaise  
1 1/2 T. dried onion

1 1/2 tsp. dill seed  
1 1/2 tsp. parsley flakes  
1 1/2 tsp. seasoned salt

Combine ingredients. Refrigerate for flavors to blend.

## Smoked Salmon Dip

Mary Petersen

8 oz. lite cream cheese, room  
temp.  
1/3 c. low-fat yogurt  
1 1/2 T. minced green onion

1 1/2 T. minced fresh dill, or 3/4 tsp.  
dried dill weed  
1 T. lemon juice  
Freshly-ground white pepper  
1/2 to 1 can smoked salmon, to taste

Blend first 5 ingredients in processor until smooth. Add pepper and flaked salmon. Process gently. Transfer to bowl. Cover and refrigerate to blend flavors. To make a firmer product to mold, delete yogurt and add 1/3 cup more cream cheese.

## Taco Dip

Sherry Price

**1 (16 oz.) ctn. sour cream**  
**8 oz. cream cheese, softened**

**1 pkg. taco seasoning**

Beat together and add finely-diced onions. Spread on cookie sheet. Top with sliced black olives and shredded Cheddar or taco cheese. May add tomatoes and lettuce, too. Serve with tortilla chips.

## Spinach Dip

Sherry Price

**1 c. mayonnaise**  
**1 c. sour cream**  
**8 oz. softened cream cheese**

**1 pkg. Knorr's vegetable soup mix**  
**1 can water chestnuts, chopped**

Serve with round loaf of bread, or crackers.

## Bacon Dip

Vera Malone

**1/2 c. cooked, crisp, cooled &  
 crumbled bacon**  
**2 tsp. prepared horseradish**  
**1 c. dairy sour cream**

**1/4 c. mayonnaise**  
**2 T. onion**  
**1 T. parsley**

Put all ingredients in blender container. Cover and blend until smooth. Chill.

## Dilly Vegetable Dip

Vera Malone

**1 c. sour cream**  
**1 c. salad dressing**  
**1 T. parsley flakes**

**1 T. minced onion**  
**1 T. dill weed**  
**1 tsp. garlic salt**

Mix all ingredients together. Serve with raw vegetables.

## Relish Dip

Eileen Weller

**1 can pitted black olives, chopped**  
**1 can chopped Ortega chilies, mild**  
**2 to 3 chopped ripe tomatoes**  
**Salt, pepper & garlic powder**

**3 chopped green onions**  
**2 T. vinegar**  
**2 T. oil**  
**Hot sauce, to taste**

Mix. Serve with Doritos or Fritos.

## Shrimp Dip

Eileen Weller

1 (4 1/2 oz.) can shrimp, drained  
 1/2 c. mayonnaise  
 8 oz. cream cheese

1/2 c. chopped celery  
 1/4 c. chopped green onion  
 1/2 T. lemon juice

Blend in mixer and chill.

## Guacamole Dip

Samantha Buchholz

2 T. mayonnaise  
 1 pkg. frozen avocado dip  
 8 oz. cream cheese

8 oz. sour cream  
 1 tsp. lemon juice  
 2 drops of Tabasco sauce

Put on top:

Shredded lettuce  
 Chopped tomatoes  
 Chopped onion

Chopped green peppers  
 Sliced black olives  
 Shredded Cheddar cheese

Mix together and spread in 9x13-inch glass pan. Serve with chips and taco sauce.

# Beverages

## Brandied Slush

Vera Malone

7 c. water  
 1 c. sugar  
 2 c. hot water  
 4 tea bags

1 (12 oz.) can frozen orange juice  
 concentrate  
 1 (12 oz.) can frozen lemonade  
 concentrate  
 3 c. brandy

Boil and cool sugar and water. Let tea bags sit in the 2 cups hot water for 20 to 30 minutes, then cool. Mix the sugar water, tea and the rest of the ingredients. Freeze in a gallon container.

To serve, scoop a glass 1/2-full of slush. Add Squirt or 7-Up.

## Strawberry Slush

In Memory of Jan Eckhoff

<b>9 c. water</b>	<b>1/2 (6 oz.) can cold water</b>
<b>2 c. sugar</b>	<b>1 tray ice cubes</b>
<b>2 (10 oz.) pkg. frozen strawberries</b>	<b>1/2 c. vodka (more or less)</b>
<b>1 (12 oz.) can frozen lemonade</b>	

Put all in blender, blend and freeze. Add 7-Up when serving.

## Strawberry Slush

Vera Malone

<b>1 (6 oz.) can frozen orange juice</b>	<b>1 (10 oz.) ctn. frozen strawberries</b>
<b>1 (6 oz.) can frozen lemonade</b>	<b>2/3 c. sugar</b>
<b>1 (No. 2) can crushed pineapple</b>	<b>2 1/2 c. water</b>
<b>2 ripe bananas</b>	

Put all ingredients in blender. When blended, freeze in gallon bucket. To serve, fill glass 1/2-full of slush. Add soda of your choice.

## Orange Blush

Rita Wegscheid

<b>12 oz. frozen orange juice concentrate, thawed</b>	<b>1/2 c. sugar</b>
<b>2 c. cranberry juice</b>	<b>1 liter club soda, chilled</b>
	<b>Crushed ice</b>

In large pitcher or bowl, combine orange juice concentrate, cranberry juice and sugar. Refrigerate for at least 1 hour. Just before serving, stir in soda. Serve over ice. Yield: 6 cups.

## Piña Colada Slush

Johanna Kato

<b>2 c. rum</b>	<b>1 can pineapple juice</b>
<b>1 qt. piña colada mix (found at grocery stores)</b>	<b>12 oz. lemonade concentrate</b>

Freeze. Use about 1/2 to 3/4 cup slush. Fill glass with 7-Up. This is a refreshing summer day drink!

## Apricot Slush

Johanna Kato

<b>16 oz. orange juice concentrate</b>	<b>1 pt. apricot brandy</b>
<b>16 oz. lemonade concentrate</b>	<b>8 c. water (that has been boiled &amp; cooled)</b>
<b>1 c. sugar</b>	
<b>1 c. vodka</b>	

Mix together and freeze. Use 3/4 cup slush, fill glass with 7-Up.  
Hot day refresher! Be careful, these go down quite easily!

## Strawberry or Peach Daiquiri

Vera Malone

<b>1 sm. can frozen lemonade</b>	<b>1 T. grenadine or powdered sugar</b>
<b>1 (10 oz.) ctn. frozen strawberries or 3 fresh peaches</b>	<b>3/4 c. orange juice</b>

Put all ingredients in blender and add enough ice to fill blender. Run until smooth.  
**Optional:** Omit orange juice and add 3/4 cup light rum.

## Very Good Punch

Regina Weniger

<b>2 pkg. red Kool-Aid</b>	<b>5 c. water</b>
<b>46 oz. pineapple juice</b>	<b>2/3 c. white sugar</b>
<b>6 oz. frozen orange juice</b>	<b>2 qt. ginger ale or 7-Up</b>
<b>6 oz. frozen lemonade</b>	

Mix and cool the first 6 ingredients. Add 7-Up just before serving.

## Cranberry Punch

Vera Malone

<b>2 qt. cranberry juice cocktail</b>	<b>1 qt. ginger ale, chilled</b>
<b>1 (6 oz.) can frozen pink lemonade, thawed</b>	

Mix all together just before serving. Yield: 25 (1/2-cup) servings.

## Grenadine Punch

Mary Petersen

**2 c. orange juice**  
**1 c. lemon juice**

**1 c. grenadine syrup**  
**6 c. chilled ginger ale**

Combine juices and grenadine. Pour over ice cubes to chill. Just before serving, add ginger ale. Garnish with cherries, orange or lime slices. Yield: 20 to 24 servings.

## Raspberry Champagne Punch

Charlotte Merchlewicz

**2 (10 oz.) pkg. frozen raspberries**  
**1/3 c. lemon juice**  
**1/2 c. sugar**  
**750 ml red wine**

**1 qt. raspberry sherbet**  
**750 ml Asti Spumonti or other champagne**

Purée raspberries. Mix lemon juice, sugar and wine. Just before serving, add sherbet and champagne.

## Icy Holiday Punch

Mary Petersen

**1 (6 oz.) pkg. cherry gelatin**  
**3/4 c. sugar**  
**2 c. boiling water**

**46 oz. pineapple juice**  
**6 c. cold water**  
**2 liters ginger ale, chilled**

In a 4-quart freezer-proof container, dissolve gelatin and sugar in boiling water. Stir in pineapple juice and cold water. Cover and freeze overnight. Remove from freezer 2 hours before serving. Place in punch bowl. Stir in ginger ale just before serving. Yield: 32 to 36 servings (5 3/4 quarts).

## Dairy Punch

Vera Malone

**1 (6 oz.) can frozen limeade**  
**2 (6 oz.) cans frozen lemonade**  
**1 qt. cold water**  
**2 qt. cold milk**

**2 qt. Sprite, 7-Up or ginger ale**  
**2 qt. vanilla ice cream**  
**2 qt. lime sherbet**

Mix frozen juices in water. Place ice cream and sherbet in punch bowl and break into small pieces. Add soda and stir until partially melted. Add milk. Garnish with thin slices of lemon, lime or oranges. Add a few cherries or strawberries.

## Peaches N' Cream Liquor

Sandy Frost

<b>14 oz. sweetened condensed milk</b>	<b>4 eggs</b>
<b>1 c. peach schnapps</b>	<b>1 tsp. vanilla</b>
<b>1 c. whipped cream</b>	<b>1/4 tsp. almond extract</b>
<b>3/4 c. vodka</b>	

Combine all ingredients in blender. Blend until smooth. Pour into bottle. Refrigerate overnight. Shake well before serving. Store in refrigerator for 1 month. Yield: 2 1/2 pints.

90 calories/1/4 cup.

## Bailey's Irish Cream Drink

Phyllis Kienholz

<b>1 can Eagle Brand sweetened condensed milk</b>	<b>2 eggs (raw)</b>
<b>1 pt. half &amp; half</b>	<b>2 tsp. vanilla</b>
<b>3 T. Hershey's chocolate syrup</b>	<b>5 T. water</b>
	<b>1 1/2 c. Christian Brothers brandy</b>

Mix first 6 ingredients well with electric mixer or blender. After mixed well, add the brandy and mix slowly for 2 minutes. Put in container with a cover and refrigerate.

When you taste and it doesn't taste of enough brandy, you can add more for your taste.

## Bailey's Irish Cream

Donna Sauvageau

<b>1 1/2 c. whiskey (any brand)</b>	<b>4 T. chocolate syrup</b>
<b>1 can sweetened condensed milk</b>	<b>1/2 tsp. vanilla</b>
<b>1 pt. whipping cream</b>	<b>4 T. water</b>

Whip in blender or mixer.  
Enjoy!

## Eggnog

Joann Wegscheid

<b>40 gal. eggnog concentrate</b>	<b>30 lb. eggnog stabilizer</b>
<b>90 gal. cream at 40% B.F.</b>	<b>58 gal. liquid corn syrup</b>
<b>150 lb. granulated sugar</b>	<b>Fresh milk to make 800 gal.</b>
<b>150 lb. eggnog solids</b>	

In a large container, mix all ingredients until well blended. Be careful not to incorporate air, as this will cause the cream to whip. When thoroughly blended, pasteurize at 185° with 30 seconds hold time. Then cool and refrigerate.

**Note:** This should be enough for a large party.

## Kentucky Egnog

Margie Weller

<b>3 doz. eggs</b>	<b>1 pt. rum</b>
<b>1 gal. thick cream, to be whipped</b>	<b>1 pt. gin</b>
<b>1 1/2 lb. sugar</b>	<b>1 pt. brandy</b>
<b>1 pt. whiskey</b>	

Whip whites and yolks separately until very light. Divide sugar, putting some in whites and the rest in yolks. Beat until light and then combine. Add whiskey to cook the eggs. Whip cream. Add it gradually to mixture. At intervals, add rum, gin and brandy. When finished, if too thick, thin it with milk. Sweeten to taste. Be untiring in the beating, as that makes it smooth, velvety, and prevents separating.

## Orange Julius

Betty Wegscheid

<b>1/2 (6 oz.) can frozen orange juice</b>	<b>1/4 c. powdered sugar</b>
<b>1/2 c. milk</b>	<b>1 c. vanilla ice cream</b>
<b>1/2 c. water</b>	<b>1/2 tsp. vanilla</b>
<b>5 or 6 ice cubes</b>	

Blend for 30 seconds.

## Blueberry Smoothie

Charlotte Merchlewicz

<b>2 c. vanilla yogurt</b>	<b>2 c. frozen blueberries</b>
<b>1/2 c. apple juice</b>	<b>1/2 tsp. vanilla</b>

Put all ingredients in blender and mix until smooth. If too thick, add ice cubes and blend again. Yield: 5 (1/2-cup) servings.

*For hot beverages, use freshly-drawn cold water and boil as little as possible.*



# Notes & Recipes



## Breads & Rolls



Joseph and Margaret Wegscheid

Joseph Michael Wegscheid  
Born May 31, 1895  
Died December 9, 1979

1975

Margaret Mary Peters  
Born September 3, 1904  
Died March 27, 1991

Joseph Wegscheid was born on May 31, 1899, the second child and the oldest son of Gregor and Susan Wegscheid. Where or when he met his bride, Margaret Peters, born September 3, 1905, is not known; but they only lived one mile apart. The only courtship picture was of them sitting on a rock pile - that could be found anywhere around Bluffton. They were married February 17, 1925. They first rented west of Bluffton and bought the farm nearby in 1927, where they lived all their married lives. They had nine children: Norman, Lorraine, Loretta, Elmer, Gilbert, Wilbur, Gloriann, John and Marjean. Life was, as any family, with its ups and downs, until June 5, 1966. Norman, his wife Dorothy and John were all three killed in a car accident. Five children were left orphaned. Lorraine, wanting to keep the family together, took them in along with her seven children. Tragedy struck again on March 30, 1973, when Lorraine was killed by a train. Soon after, in November 1973, Elmer and his family were held hostage in their home for 33 hours by two jail escapees. The Wegscheid name became a household word as news of the hostage incident went worldwide. When it ended, Paul Harvey said, "It's all over in Wadena. The Wegscheids have escaped. The fugitives have been taken into custody." After that, life returned to normal until 1979, when Joseph was burning off a meadow and his clothing caught fire. He died shortly after on December 9, 1979. Margaret moved to Bluffton, where she lived until she died of cancer on March 27, 1991.

May God bless them and all their offspring.

From this marriage came 9 children, 44 grandchildren, 102 great-grandchildren and 3 great-great-grandchildren.

Elmer

# Breads & Rolls

## Easy Banana Bread

Joyce Wegscheid

1 c. sugar	1/2 tsp. cinnamon
4 eggs	1 tsp. salt
1 c. oil	2 tsp. baking soda
2 c. mashed bananas	2/3 c. water
3 1/2 c. flour	

Cream sugar, oil and eggs. Add mashed bananas; next, add dry ingredients, water and baking soda (I put baking soda in the water to dissolve). Mix until well blended. Pour into greased bread pan. Bake at 350° for 1 hour, or until toothpick comes out clean.

**Variation:** You can substitute 1 cup pumpkin for 1 of the cups of banana.

## Banana Bread

Joanne Wegscheid

2 c. flour	1 c. sugar
1 tsp. baking soda	2 eggs
1/2 tsp. salt	1/4 tsp. vanilla
2 med. bananas, sliced thin	1/4 c. cold water
1/2 c. butter or margarine, softened	

Sift together flour, baking soda and salt. In a small bowl, beat bananas until smooth. In a large bowl, cream butter and sugar. Beat in eggs, one at a time, until light and fluffy. Beat in vanilla and bananas. Add flour mixture to banana mixture; beat just until blended. Add water; beat to blend. Pour into greased loaf pan. Bake at 350° for 65 to 70 minutes. Yield: 1 loaf.

## Beer Bread

Donna Sauvageau

3 c. self-rising or all-purpose flour	3 T. sugar
3 tsp. baking powder	1 can beer
1 tsp. salt (opt.)	

In a large bowl, mix all ingredients well. Lightly spray a nonstick loaf pan with cooking spray or grease with 1 teaspoon canola oil. Pour mix into pan. Bake at 375° for 1 hour. Let cool in pan for 5 to 10 minutes, then finish cooling on rack.

This won me an award at a local contest.

## Beer Bread

Lynn LeQuire

**1 can or btl. beer (don't use light beer)**

**2 c. self-rising flour  
3 T. sugar**

Mix all ingredients. Put into greased pan. Bake at 350° for about 45 minutes, or until golden brown.

I like to make this in a round pan. I usually bake this in the same oven with a roast. Best eaten warm!

## Bisquick Caramel Rolls

Jenifer Quittschreiber

**1 1/4 c. brown sugar  
1 tsp. cinnamon  
1 c. ice cream**

**3/4 c. margarine  
Nuts (opt.)  
3 to 4 tubes biscuits**

Melt margarine, brown sugar and cinnamon together. Add ice cream. Cut up biscuits and put into pan. Pour mixture over top of biscuits. Bake at 350° until done.

## Caramel Rolls

Roxanne Scheffert

**Frozen bread or frozen bread rolls  
1 stick margarine**

**1 c. brown sugar  
1 c. vanilla ice cream**

Place frozen rolls in well-greased 9x13-inch pan and let rise overnight. Boil margarine and brown sugar. Add ice cream. Pour over rolls. Bake at 350° for 20 minutes. Let stand 5 to 10 minutes. Turn onto plate or tray.

## Caramel Rolls

Joann Schornack

**1 c. ice cream  
1 c. brown sugar**

**1/4 c. butter**

Heat all ingredients together until melted. Pour into a 9x13-inch pan. Place frozen dinner rolls in caramel mixture and let rise overnight. Bake at 350° for 30 minutes.

## Caramel Roll Sauce

Marjorie Wegscheid

**1/2 c. butter**

**1 c. vanilla ice cream**

**1 1/2 c. brown sugar**

Melt butter; add brown sugar. On medium heat, stir until not grainy. Add ice cream by spoonful, until sauce is caramel color. Pour sauce into greased 9x13-inch pan. Place rolls on top of sauce and let rise. Bake.

## Caramel Rolls

Dorothy Adams

**1/2 c. butter, melted (works best  
with butter)**

**3 T. sugar**

**1 c. brown sugar**

**3 T. cream**

Melt together the cream and both sugars. Pour into a 9x13-inch pan. Make rolls from dough by rolling dough into a large rectangle. Spread with butter, brown sugar and cinnamon. Roll up, jellyroll style. Cut slices from rolled-up dough. Place in pan over caramel mixture. Bake at 350°.

## Microwave Caramel Rolls

Mary Petersen

**3 T. butter**

**1 T. water**

**1/3 c. brown sugar**

**1 tube refrigerated buttermilk biscuits**

Heat first 3 ingredients in microwave. Cut each buttermilk biscuit in fourths. Dip into sugar/butter mixture and place in microwave tube pan. Microwave for 2 1/2 to 3 minutes. Invert onto serving plate.

Our grandsons' favorite!

## Easy Caramel Rolls

Judy McLeod

**2 loaves frozen bread dough**

**1 c. brown sugar**

**1 stick butter or margarine**

**1 c. ice cream**

Shape rolls out of loaves of bread dough. Roll in mixture of sugar and cinnamon; put into a 10x15-inch pan. Let rise until doubled. Bring remaining ingredients to a boil and pour over rolls after they have risen. Bake at 350° until browned, about 20 to 25 minutes. Take out of oven and let stand for 15 minutes. Invert onto a pan, and enjoy!

## Quick Caramel Rolls

Barb Wegscheid

**18 frozen dinner rolls**  
**1 stick margarine**

**1 pkg. regular butterscotch pudding**  
**1/2 c. brown sugar**

Grease bundt pan well. Sprinkle pecans or chopped nuts in pan. Place dinner rolls in pan. Sprinkle regular (not instant) butterscotch pudding over rolls. Melt margarine and brown sugar together; pour over rolls. Cover with waxed paper that has been greased, and then a towel. Let rise overnight. Bake at 350° for 25 minutes.

Our family enjoys this, especially out at the lake!

## Easy Caramel Rolls

Alice Kemper

**2 loaves frozen bread dough**  
**1 c. brown sugar**  
**1 lg. pkg. pudding mix (not instant)**  
**1 T. cinnamon**

**2 T. milk**  
**1 stick butter or margarine**  
**1/2 c. chopped nuts (opt.)**

Partially thaw bread. Cut loaves into 1-inch pieces and scatter in ungreased 9x13-inch pan. In saucepan, melt butter. Stir in brown sugar, pudding mix, cinnamon, milk and nuts. Pour evenly over bread dough pieces. Let rise 6 to 8 hours (overnight). Bake at 350° for 25 minutes. Invert pan onto serving platter.

## Aunt Loretta's Caramel Rolls

Colleen Lehmkuhl

**2 loaves frozen bread dough**  
**1/2 c. brown sugar**  
**1/2 c. white sugar**

**1/2 c. butter (not margarine)**  
**1/2 c. ice cream**

Cut partially-thawed bread dough into 8 pieces. Melt butter; add sugars and cook a bit. Add ice cream. Pour into a 9x12-inch cake pan. Roll each piece of bread dough in cinnamon and sugar. Stretch and tie in a knot. Put into pan. Let sit overnight on table, not refrigerator, until doubled in size. Bake at 350° for 30 to 40 minutes.

## Clone of a Cinnabon

Deb Renelt

1 c. warm milk (110°)	1 tsp. salt
2 eggs, room temp.	1/2 c. white sugar
1/3 c. butter, melted	2 1/2 tsp. bread machine yeast
4 1/2 c. bread flour	

<b>FILLING:</b>	1 c. brown sugar
1/3 c. butter, softened	2 T. + 1 1/2 tsp. cinnamon

<b>TOPPING:</b>	1 1/2 c. powdered sugar
1 (3 oz.) pkg. cream cheese	1/2 tsp. vanilla
1/4 c. butter, softened	1/8 tsp. salt

Place the first 7 ingredients into bread machine on dough cycle. Turn out and let rest for 10 minutes. Combine brown sugar and cinnamon. Roll dough into a 16x21-inch rectangle. Spread with 1/3 cup butter; sprinkle evenly with cinnamon and sugar mixture. Roll up dough and cut into 12 rolls. Place rolls in a lightly-greased pan. Cover and let rise until nearly doubled, about 30 minutes. Bake for 15 minutes at 400°.

Prepare frosting and spread on warm rolls.

## My Favorite Cinnamon Rolls

Brooklyn Frost

1/2 c. brown sugar	1/2 c. white sugar
1/2 c. butter	1/2 c. vanilla ice cream
1/2 c. sugar	1 T. cinnamon

2 loaves frozen bread dough, thawed

Heat the first 2 sugars and butter until butter is melted. Add ice cream. Put into a greased 9x13-inch pan. Mix sugar and cinnamon together in a bowl. Cut each loaf of bread into 8 pieces. Roll each piece of bread in sugar and cinnamon mixture; tie in a knot and put into pan. Cover with foil and let stand overnight. Bake at 350° for 30 minutes. Use foil as platter, dumping finished rolls upside-down on foil.



## Orange Rolls

Vera Malone

1 pkg. dry yeast  
1/4 c. warm water  
1/4 c. sugar  
1 tsp. salt

2 eggs  
1/2 c. sour cream  
6 T. butter, melted  
2 3/4 c. flour

### COCONUT MIXTURE:

3/4 c. sugar

3/4 c. coconut  
2 T. grated orange rind

### GLAZE:

1/2 c sugar  
1/2 c. sour cream

2 T. orange juice  
1/4 c. butter

Soften yeast in water. Add next 5 ingredients. Gradually add flour to make a stiff dough. Cover and let rise in a warm place until doubled. Knead dough on well-floured board, 15 times. Roll half of dough in a 12-inch circle. Brush with 1 tablespoon melted butter. Sprinkle with half of coconut mixture. Cut into 12 wedges. Roll up, starting with wide end. Repeat with remaining dough. Place rolls, pointed-side down, in a greased 9x13-inch pan in 3 rows. Let rise until light, about 1 hour. Bake at 350° for 25 to 30 minutes. Leave in pan. Top with glaze, which has been cooked for 3 minutes.

## Streusel Coffeecake

Marcy Anderson

(from my mother-in-law, Margaret)

3 c. flour  
1 tsp. salt  
4 tsp. baking powder

1 tsp. cinnamon  
1/2 tsp. allspice  
1 1/4 c. sugar

2 eggs  
1/2 (scant) melted butter or  
shortening

1 c. milk

### STREUSEL MIXTURE:

3/4 c. brown sugar

3 T. melted butter  
3 T. flour

Sift the first 6 ingredients together. Add eggs, milk and butter. Beat for 1 minute. Spread half of mixture in a greased 9x13-inch pan. Sprinkle half of streusel mixture. Add remaining batter, then remaining streusel. Bake at 350° for 30 minutes, or until toothpick comes out clean.

## Cranberry Coffeecake

Karen Bretz

1 tsp. baking powder  
2 c. flour  
2 eggs  
1 tsp. almond extract  
1/2 c. chopped nuts

1 tsp. baking soda  
1/2 c. butter  
1 c. sour cream  
1 (17 oz.) can whole cranberry sauce

### FROSTING:

3/4 c. powdered sugar

1/2 tsp. almond extract  
2 T. warm water

Combine baking powder, baking soda, flour and salt. Cream butter and sugar. Add eggs. Add dry ingredients alternately with sour cream; mix well. Add almond extract. Put 1/3 of batter in greased and floured tube pan. Spread 1/2 of cranberry sauce over batter. Spread another layer of batter, the rest of the cranberry sauce, and then the rest of the batter. Sprinkle with nuts. Bake at 350° for 60 to 70 minutes.

Frost. Very yummy!

## Blueberry Coffeecake

Dolores Wegscheid,  
Marjorie Wegscheid

1 c. butter or margarine  
1 3/4 c. sugar  
1 1/2 tsp. baking powder  
3 c. flour

1 tsp. vanilla  
4 eggs  
1 can blueberry pie filling (or  
homemade blueberry sauce)

### HOMEMADE BLUEBERRY SAUCE (COMPOTE):

1 qt. fresh or frozen blueberries  
1/2 c. sugar

2 1/2 T. cornstarch

To make filling, heat blueberries; remove about 1/2 cup blueberry juice. Add cornstarch to juice and blend until no lumps. Turn up heat and boil blueberries. Add sugar and cornstarch juice. Heat until thickens, approximately 1 minute.

Cream butter and sugar. Add eggs; beat well. Add flour, baking powder and vanilla. Spread half of batter on a greased 10x14-inch pan. Add can of blueberry pie filling or homemade blueberry sauce. Spread rest of batter on top, leaving spaces where blueberries show through. Bake at 350° for 40 minutes. Drizzle with powdered sugar frosting.

Stephen's favorite!

## Coffeecake

Roxanne Scheffert

1 1/2 c. flour	1/4 c. shortening
3/4 c. sugar	3/4 c. milk
2 1/2 tsp. baking powder	1 egg
3/4 tsp. salt	

### TOPPING:

1/3 c. brown sugar	1/2 tsp. cinnamon
1/4 c flour	3 T. margarine

Mix topping until crumbly. Sift dry ingredients together. Cut in shortening thoroughly. Beat eggs; add milk to egg. Add egg mixture to flour/shortening mixture and combine thoroughly. Spread in greased round layer pan. Sprinkle topping over batter. Bake at 375° for 25 to 30 minutes, or until toothpick comes out clean.

## Buttery Cornbread

Joyce Wegscheid

2/3 c. butter, softened	2 1/3 c. flour
1 c. sugar	1 c. cornmeal
3 eggs	4 1/2 tsp. baking powder
2 1/3 c. milk	1 tsp. salt

Cream butter and sugar. Combine eggs and milk. Combine dry ingredients. Add dry ingredients and egg mixture, alternately, to creamed mixture. Pour into a greased 9x13-inch pan. Bake at 400° for 22 minutes.

## Dakota Bread

Mary Petersen

3 c. wheat flour	1/2 c. pumpkin seeds
5 c. white flour	1/4 c. unsalted sunflower seeds
2 1/2 c. warm water	2 tsp. sesame seeds
1/2 c. honey	1 tsp. poppy seeds
3 tsp. salt	1 tsp. flax seeds
3 tsp. fast-acting, or 4 tsp. regular yeast	

Combine water and yeast. Add rest of ingredients. Let rise until doubled. Place in 2 well-greased loaf pans. Again, let rise until doubled. Bake at 375° for 40 minutes.

## French Cheese Bread

Judy McLeod

1 loaf French bread  
1/2 lb. sliced Swiss cheese  
1 med. onion, minced

2 T. poppy seeds  
Paprika

Cut bread in slices, but do not cut all the way through to the bottom. Place pieces of cheese in between the cut slices of bread. Place bread on large, heavy piece of foil. Melt butter; combine with poppy seeds and onion. Pour over bread. Sprinkle paprika over top. Bring foil up around the sides and wrap; leave top of bread open. Bake at 350° for 20 to 25 minutes.

## Herb Garden Bread

Paula Windels

2 tsp. dry yeast  
3 c. bread flour  
2 T. sugar  
1 tsp. salt  
1 1/2 T. butter

1 1/2 tsp. dried chives  
1 1/2 tsp. dried oregano  
1 1/2 tsp. dried thyme  
1 1/2 tsp. dried basil  
1 1/4 c. water

If using fresh herbs, double the amount. Place all in the bread machine according to manufacturer's directions.

## Bread

Margaret Wegscheid

1 pkg. yeast  
1/4 c. lukewarm water  
1 1/2 to 2 sifters of flour

1 tsp. salt  
Handful of sugar  
3 to 4 c. lukewarm water

Dissolve yeast and 1 teaspoon sugar in the 1/4 cup lukewarm water. Let stand to rise. Put flour in bowl. Make a well. Add salt, sugar, lukewarm water, and yeast mixture. Knead twice, 1/2 hour apart, and then let rise for 1 hour. Put into 4 loaf pans and let rise another hour. Bake at 350° to 375°.

*Overkneading may cause large air holes in the crust.*

## Potato Buns

Vera Malone

<b>1 pkg. yeast</b>	<b>2 eggs</b>
<b>2 c. lukewarm water</b>	<b>1 1/2 tsp. salt</b>
<b>2/3 c. shortening</b>	<b>1 c. leftover mashed potatoes</b>
<b>2/3 c. sugar</b>	<b>7 1/2 c. flour</b>

Dissolve yeast in 1/2 cup water. Cream shortening. Add sugar and cream well. Add mashed potatoes. Add slightly-beaten eggs and yeast. Sift flour once, then measure. Add flour with rest of water. Knead in remaining flour. Let rise until doubled. Shape into buns. Let rise until doubled. Bake at 350° until golden brown. Yield: 3 to 4 dozen buns.

## Parmesan Breadstick Candy Canes

Vera Malone

<b>1 (11 oz.) can refrigerated soft breadsticks</b>	<b>3 T. butter, melted</b>
	<b>3/4 c. grated Parmesan cheese</b>

Cut breadsticks in half to make 16 breadsticks. Dip in butter. Coat with Parmesan cheese. Twist each piece into a candy cane shape and place on ungreased cookie sheet. Bake at 350° for 14 to 18 minutes, until golden brown.

## Herb Bread

Sister Luella Wegscheid

<b>1 1/2 c. whole wheat flour</b>	<b>1 1/2 tsp. thyme</b>
<b>1 1/2 c. white flour</b>	<b>1/2 tsp. salt</b>
<b>2 T. sugar</b>	<b>1 egg, beaten</b>
<b>1 T. baking powder</b>	<b>1 1/2 c. skim milk</b>
<b>1/4 tsp. nutmeg</b>	<b>2 T. oil</b>

Preheat oven to 350°. Lightly coat a 4x8-inch loaf pan with margarine and dust with flour. Combine dry ingredients in one bowl and wet ingredients in another. Add wet ingredients to dry ingredients, stirring until just moistened. Pour into pan and bake for 50 to 55 minutes. Serve warm, with dinner. Yield: 12 servings.

## Garlic Bread

Jenny Bakken

1 loaf frozen bread dough  
 1/4 c. melted butter  
 1 tsp. beaten egg  
 1 tsp. garlic powder  
 1 tsp. parsley flakes

Partially thaw bread dough. Cut into bite-size chunks. Mix remaining 4 ingredients together. Dip each chunk into the mixture and put into a greased bread pan. Let rise as usual and bake.

## Wild Rice Bread

Mary Petersen

1/3 c. wild rice  
 1 pkg. active dry yeast  
 2 1/2 c. liquid (liquid from rice & water)  
 1/4 c. brown sugar  
 1/4 c. (or more) molasses or honey  
 1 T. salt  
 1/4 c. soft butter, margarine or oil  
 1/4 c. potato flakes (or big "gob" mashed)  
 7 to 8 c. bread flour

Rinse wild rice. Place in saucepan and cover with cold water. Bring to a boil and simmer for about an hour. Drain and save the liquid. Combine yeast with 1/4 cup lukewarm water and mix well. In a large bowl, place yeast mixture, lukewarm liquid, brown sugar, molasses, salt, soft butter, potato flakes and 2 cups flour. Mix well and beat until smooth. Add drained wild rice and enough flour to make a soft dough. Place on a well-floured board and knead for 5 minutes. Place dough in buttered bowl; cover and let rise for 2 hours. Punch down and let rise another hour. Shape into 3 loaves and place in well-greased pans. Let rise until doubled. Bake at 375° for 45 to 50 minutes.

## Wild Rice Bread

Joann Schornack

3/4 c. boiling water  
 1/4 c. molasses  
 1 pkg. frozen wild rice\*  
 2 1/2 c. flour  
 2 T. potato flakes  
 1 T. brown sugar  
 1 tsp. salt  
 1 tsp. quick yeast  
 1 T. butter

\*Prepare 1 cup wild rice and freeze in 3/4-cup packages (makes 8).

Stir water, molasses and wild rice together; place in bread machine. Add the remaining ingredients. Bake in bread machine on whole wheat, medium.

## Lemon Poppy Seed Bread

Alice Kemper

1 pkg. lemon cake mix	1/2 c. oil
1 pkg. instant vanilla or coconut pudding	1 c. hot water
4 eggs	1/4 c. poppy seeds
	1/2 tsp. lemon extract

Beat eggs well. Add oil and pudding, mixing well. Add hot water, lemon extract and cake mix. Beat 4 minutes. Add poppy seeds. Pour into 2 greased regular bread pans, or 5 miniature loaf pans. Bake at 350° for 30 to 40 minutes.

## Delicious Pumpkin Bread

Margaret Wegscheid

3 1/2 c. flour	3 c. sugar
2 tsp. baking soda	2 c. pumpkin (1 lb. can)
1 1/2 tsp. salt	1 c. corn oil
1 tsp. cinnamon	2/3 c. water
1 tsp. nutmeg	4 eggs

In a large mixing bowl, thoroughly stir together the flour, baking soda, salt, cinnamon and nutmeg. Add sugar and stir well. In a medium mixing bowl, gently beat together the pumpkin, corn oil and water. Add eggs, one at a time, beating well after each addition. Make a well in the center of flour mixture. Add pumpkin mixture and stir just until flour is moistened. Pour into 3 greased and floured loaf pans. Bake at 350° for 1 hour.

## Jan's Zucchini Bread

In Memory of Jan Eckhoff

3 c. flour	2 c. sugar
1 tsp. salt	3 tsp. vanilla
1 tsp. baking soda	1 c. oil
3 tsp. cinnamon	3 c. grated zucchini
1/4 tsp. baking powder	1 c. chopped nuts (opt.)
3 eggs, beaten	1 c. chocolate chips (opt.)

Sift flour, salt, baking soda, cinnamon and baking powder together. In separate bowl, beat eggs. Add sugar, vanilla and oil; mix well. Stir in grated zucchini. Add dry ingredients and blend together. Stir in nuts or chocolate chips. Pour into 2 greased bread pans. Bake at 350° for 1 hour.

## Zucchini Bread

Sheri Richter

3 eggs	2 tsp. vanilla
1 c. vegetable oil	2 c. flour
1 1/2 c. sugar	1/4 tsp. baking powder
2 c. zucchini	2 tsp. baking soda

Mix all ingredients together. Pour into greased bread pan. Bake at 375° for 1 hour.

## Morning Glory Muffins

Elsie Schultz

3 eggs	3/4 c. applesauce
1/4 c. vegetable oil	1/4 c. molasses
2 tsp. vanilla	1/4 tsp. orange extract
1 c. whole wheat flour	3/4 c. sugar
1/2 c. oat bran	1/2 c. all-purpose flour
2 tsp. baking soda	1/2 tsp. salt
2 c. grated carrots	1/2 c. raisins
1/2 c. walnuts	1/2 c. flaked coconut
1 med. tart apple, peeled & finely chopped	

Combine the first 6 ingredients and mix well. Stir into dry ingredients just until moistened. Fold in last 5 ingredients. Fill greased or paper-lined muffin cups 3/4-full. Bake at 350° for 25 to 30 minutes, or until toothpick comes out clean. Cool for 5 minutes before removing to wire racks. Yield: 1 1/2 dozen.

## Applesauce Muffins

Sue Bergquist

2 c. Bisquick	1/4 c. milk
1/4 c. sugar	1 egg
1 tsp. cinnamon	2 T. oil
1/2 c. applesauce	

Mix ingredients. Bake at 400° for 12 minutes.



## Bran Muffins

Bernice Wirth

### FIRST BOWL:

3 c. sugar

1 c. shortening

4 eggs, beaten

### SECOND BOWL:

5 c. flour

1 tsp. salt

5 tsp. baking soda

### THIRD BOWL:

2 c. All-Bran

2 c. boiling water

1 qt. buttermilk

4 c. All-Bran

Cream shortening, sugar and eggs. Add Bowl #2 to Bowl #1, with the buttermilk. Add the 4 cups All-Bran, then Bowl #3. Do not stir too much. Add raisins or nuts, if desired, when baking. Bake at 350° for 20 minutes.

**Note:** Keeps in refrigerator up to 6 weeks.

## Refrigerator Bran Muffins

Lynn LeQuire,

from Dolores Wegscheid

2 c. boiling water

1 qt. buttermilk

2 c. bran flakes

4 c. All-Bran cereal

1 c. shortening, creamed

5 c. flour

3 c. sugar

5 tsp. baking soda

4 eggs, beaten

1 T. salt

Bake at 400° for 15 minutes. Keep extra in refrigerator. Add dates, nuts, diced apples, etc., as you bake a batch.

## Cherry-Nut Muffins

Bernice Bretz

2 sticks margarine

3 c. flour

2 c. sugar

1 (10 oz.) jar maraschino cherries,  
undrained

3 eggs

1/2 T. vanilla

2 c. sour cream

1/2 T. almond extract

1 T. baking soda

1/2 T. salt

Cream margarine and sugar. Add eggs, flavorings, salt and baking soda. Mix until well blended. Add sour cream, flour and cherries. Bake at 350° for 25 to 30 minutes. Yield: 12 large muffins.

## Blueberry Streusel Muffins

Carol Wegscheid

<b>1/3 c. sugar</b>	<b>1/2 tsp. salt</b>
<b>1/4 c. butter, softened</b>	<b>1 c. milk</b>
<b>1 egg, beaten</b>	<b>1 tsp. vanilla</b>
<b>2 1/3 c. flour</b>	<b>1 1/2 c. blueberries</b>
<b>4 tsp. baking powder</b>	

### STREUSEL:

<b>1/2 c. sugar</b>	<b>1/2 tsp. cinnamon</b>
<b>1/3 c. flour</b>	<b>1/4 c. butter</b>

Cream butter and sugar. Add egg. Combine flour, baking powder and salt. Add to creamed mixture with milk. Stir in vanilla. Fold in blueberries. Combine sugar, flour and cinnamon for streusel. Cut in butter. Sprinkle streusel over muffins. Bake at 375° for 25 to 30 minutes.

## German Oven Pancakes

Issy Langer

<b>4 eggs</b>	<b>1/4 tsp. salt</b>
<b>1 c. milk</b>	<b>1 T. butter</b>
<b>1 c. flour</b>	

Preheat oven to 450°. Beat eggs with wire whisk until foamy. Add milk and beat again until well blended. Add flour and salt; whisk until smooth. Put butter into a deep glass pie pan or a 10-inch cast-iron skillet. Put in the oven for about 5 minutes, or until butter is melted. Remove the dish from the oven and pour in the batter. Return it to the oven and bake for 15 minutes, or until the pancake is puffy. Serve immediately with warm applesauce, maple syrup, jam, or your favorite fruit toppings. Yield: 4 servings.

## Swedish Pancakes

Joanne Wegscheid

<b>4 eggs</b>	<b>1/2 c. flour</b>
<b>4 T. sugar</b>	<b>1 c. milk</b>
<b>Dash of salt</b>	<b>1/3 c. shortening (vegetable oil)</b>

Beat eggs; add sugar, and beat. Add remaining ingredients, one at a time, beating after each addition. Use oil in pan. Use scant ladle per pancake.

## Zucchini Bread

Sandy Frost

<b>3 eggs</b>	<b>3 c. flour</b>
<b>1 1/3 c. sugar</b>	<b>2 tsp. baking soda</b>
<b>3 c. zucchini</b>	<b>2 tsp. baking powder</b>
<b>1 c. oil</b>	<b>1 tsp. salt</b>
<b>2 boxes instant pudding (vanilla, coconut or banana)</b>	<b>2 tsp. cinnamon</b>

Mix all ingredients together. Pour into 2 greased and floured bread pans. Bake at 350° for 1 hour.

## Zucchini Bread

Joanne Wegscheid

<b>1 1/2 c. sugar</b>	<b>1 tsp. salt</b>
<b>1 c. cooking oil</b>	<b>1 tsp. baking soda</b>
<b>2 c. coarsely-grated zucchini</b>	<b>1/2 tsp. baking powder</b>
<b>3 eggs, beaten</b>	<b>2 tsp. cinnamon</b>
<b>2 tsp. vanilla</b>	<b>1/2 tsp. nutmeg</b>
<b>3 c. flour</b>	

Combine sugar, oil and eggs; blend well. Add zucchini and vanilla. Combine dry ingredients and add to mixture. Bake at 350° for 1 hour. Yield: 2 loaves.

*A small dish of water in the oven while  
baking bread will keep it from getting a hard crust.*

# Cakes, Frostings & Candies



Alphonse and Theresa Wegscheid

1930

Alphonse B. Wegscheid  
Born January 21, 1901  
Died June 28, 1988

Theresa M. Langer  
Born July 12, 1905  
Died October 30, 1993

Alphonse was born by Sauk Center. He and Joe attended school only until the 3rd grade. Being the oldest boys, they had to help on the farm. As a young man, he worked on his parent's farm. One incident Dad (Alphonse) told about was when he hauled milk to Bluffton Creamery and picked up mail, etc. They had this team of horses that were well-trained and knew the way home. When he left Bluffton, he tied the lines to the post on the sleigh, just sat there and let them go. The horses trotted along, but going over some rough snow, he fell off. He hollered and hollered and ran after them, trudging through the deep snow, but to no avail. The horses stayed on the same route going home and Dad had to walk. The horses stopped by the house (because he always took the mail in to his mom) and then went by the milk house where they stood and waited for him. Needless to say, he wasn't too happy. He also worked in Browns Valley for a while.

Alphonse Wegscheid and Theresa Langer were married on November 18, 1930, at St. John the Baptist Catholic Church in Bluffton by Fr. Junker. They started farming after they were married. Their first place was the present Norbert Rohr farm. Marvin and Vince were born there. Then they moved to the former Syl. Endres farm where Jerome was born. In 1937 they bought the farm in town and Bob was born there. Marv remembers moving to town - he was 5 years old. Delores was born in the hospital. They farmed with horses and the four boys helped a lot and did chores. Dad would cut wood at Tamarac Swamp and bring long logs home with the horses and sleigh. The machine shed and smoke house were built from tamarac.

Since Bluffton was a German community, they spoke German at home. When Marv started school, he only knew German. So they had to start talking English since that was the language used at school. Our place was the playground for Bluffton when we weren't working. All the kids from town came over. Needless to say, there were a few windows broken. Dad and Mom sold eggs and the egg money was spent on groceries and clothes. They had a large garden and canned everything. Mom learned to tat while she was herding cows. Mom could look at fancy work and know how to do it. She could tie a knot on thread with 2 fingers. She did lots of fancy work and quilting. She was a charter member of the Mission Group.

Alphonse was a charter member of the Bluffton Fire Department when they purchased their first truck in 1923. He retired from the fire department in 1968. He was a church trustee for many years. Besides farming, he also did carpentry work. He worked for Nestor Vorderbruggen and also did small jobs for other people. He was always making things like plant stands, foot stools, etc., for all his kids. Dad and Mom loved playing cards. They moved off the farm and into a new house, right by church, in 1978. They wanted to be close to church. They had 5 children, 25 grandchildren and 57 great-grandchildren to date.

Marv, Vince & Jerry

# Cakes, Frostings & Candies

## Cakes

### Apple Sliver Cake

Betty Wegscheid

1 c. oil	3 c. slivered apples
2 eggs	1/2 c. nuts
2 c. sugar	2/3 c. brown sugar
2 3/4 c. flour	1 c. coconut
1 tsp. baking soda	1/3 c. oleo
1 tsp. salt	1/4 c. flour
1 tsp. cinnamon	1/2 c. nuts

Beat together the oil, eggs and sugar. Add the flour, baking soda, salt and cinnamon. Add slivered apples and nuts. Pour into 9x13-inch pan. Top with mixture of remaining ingredients. Bake at 350° for 50 minutes.

### Fresh Apple Cake

Dorothy Weller

4 c. diced apples	1 c. chopped nuts
2 eggs	2 c. flour
2 c. sugar	1 tsp. salt
2 tsp. cinnamon	2 tsp. baking soda
1/2 c. salad oil	

#### ICING:

1 stick butter	1 egg
Confectioners' sugar (until right consistency)	1 tsp. instant coffee powder

Put chopped apples in a bowl. Break eggs over apples; stir. Add sugar, cinnamon, oil and nuts. Sift flour with salt and baking soda. Mix all ingredients together and beat well. Pour into greased 9x13-inch pan. Bake at 350° for 45 minutes.

**Icing:** Beat together butter and egg. Add sugar; mix in coffee powder.

## German Apple Cake

Carla Wegscheid

2 tsp. cinnamon  
 1/2 tsp. salt  
 2 c. flour  
 1 tsp. baking soda  
 2 c. sugar

2 eggs  
 1 c. salad oil  
 1 tsp. vanilla  
 1/2 to 1 c. nuts  
 4 c. raw apples, sliced

### FROSTING:

6 oz. cream cheese  
 3 T. melted butter

1 tsp. vanilla  
 1 1/2 c. powdered sugar (approx.)

Put dry ingredients into bowl. Add oil, eggs and vanilla. Next, add apples and nuts. Stir batter with spoon, not electric mixer. Batter will be stiff. Spread into greased 9x13-inch pan. Bake at 350° for 45 to 60 minutes. Top with whipped topping or frosting.

## Apricot Cake

Anna Wegscheid

1/2 c. shortening  
 1 c. sugar  
 1 egg, well beaten  
 1/2 c. diced apricots  
 1 3/4 c. cake flour

1/2 tsp. baking powder  
 1/2 tsp. baking soda  
 1/4 tsp. salt  
 1/2 tsp. almond or lemon extract

### FROSTING:

2 T. butter  
 1/2 c. brown sugar

1/2 c. diced apricots  
 1/2 c. coconut

### UNCOOKED FROSTING:

2 T. butter

2 c. confectioners' sugar  
 1/3 c. apricots, cut fine

Cream shortening. Slowly add sugar. Add egg and apricot and cream well. Add dry ingredients and flavoring. Spread frosting on cake and put in oven to brown.

## Aspirin Cake

Vera Malone

Heat oven. Get bowl, mixer and ingredients. Grease pan. Crack nuts for cake. Remove 18 toy blocks and 7 toy cars from kitchen counter. Measure flour. Start measuring baking powder. Remove little Johnny's hand from bowl. Wash Johnny. Answer phone. Take 1/4-inch salt from greased bowl. Look for Johnny. Take greased pan; empty layer of nutshells. Pour flour, baking powder and salt into sifter. Get broom and dustpan and sweep up bowl Johnny knocked on the flour. Get another bowl. Answer doorbell. Tell Johnny to keep his hands on the counter. Start measuring ingredients again. Pick up pieces of bowl knocked off counter when Johnny ran out of kitchen. Wash kitchen floor, table and walls. Call the bakery, order a cake, take some aspirin and lie down.

# Caramel Fudge Chocolate Cake

Patty Weller

- |   |   |
|---|---|
| <b>1 (18 1/4 oz.) pkg. chocolate cake mix</b>               | <b>1 (11 3/4 oz.) jar hot fudge ice cream topping, warmed</b> |
| <b>1 c. mini semi-sweet chocolate chips</b>                 | <b>8 oz. whipped topping, thawed</b>                          |
| <b>1 (12 1/4 oz.) jar caramel ice cream topping, warmed</b> | <b>1/2 c. English toffee bits or almond brickle chips</b>     |

Prepare cake batter according to package directions. Stir in 3/4 cup chocolate chips. Pour into greased 9x13-inch pan. Bake at 350° for 35 to 40 minutes, or until toothpick comes out clean. Immediately poke holes in the cake with a meat fork or skewer. Spread warmed caramel and fudge toppings over cake. Cool cake, then frost with whipped topping. Sprinkle with toffee bits and remaining chocolate chips. Store in refrigerator.

# Cherry Chocolate Cake

Susan Rumpac

- |                                 |               |
|---------------------------------|---------------|
| <b>1 chocolate cake mix</b>     | <b>3 eggs</b> |
| <b>1 can cherry pie filling</b> |               |

## FROSTING:

- |                              |                    |
|------------------------------|--------------------|
| <b>6 oz. chocolate chips</b> | <b>5 T. butter</b> |
| <b>1 c. sugar</b>            | <b>1/3 c. milk</b> |

Mix cake mix, pie filling and eggs together. Bake at 350° for 35 minutes.

Melt butter. Add sugar and milk. Stir constantly until it boils. Continue to boil for 2 minutes. Remove from heat and stir in chocolate chips until melted. Spread over cooled cake.

# Chocolate Bavarian Torte

Margie Weller

- |                                    |   |
|------------------------------------|---|
| <b>1 pkg. devils food cake mix</b> | <b>1/8 tsp. salt</b>                    |
| <b>8 oz. cream cheese</b>          | <b>8 oz. Cool Whip</b>                  |
| <b>2/3 c. brown sugar, packed</b>  | <b>2 T. grated semi-sweet chocolate</b> |
| <b>1 tsp. vanilla</b>              |   |

Mix and bake cake according to package directions, using two 9-inch cake pans. Cool cakes for 15 minutes. Remove from pans and cool completely. In large mixing bowl, beat cream cheese, sugar and vanilla until fluffy. Fold in Cool Whip. Split each cake and frost top and between all layers. Top with grated chocolate.



## Chocolate Cake

Issy Langer

<b>3/4 c. lard</b>	<b>1 tsp. vanilla</b>
<b>1 1/2 c. sugar</b>	<b>3 heaping T. cocoa</b>
<b>2 eggs</b>	<b>2 c. flour</b>
<b>3/4 c. sour milk (may add vinegar to milk to sour)</b>	<b>1 1/2 tsp. baking soda</b>
<b>Pinch of salt</b>	<b>3/4 c. boiling water</b>

Mix first 8 ingredients together. Sprinkle baking soda over batter. Pour hot water over baking soda and batter. Mix well. Bake at 350° for 30 minutes for layer cakes, or 40 minutes for 9x13-inch pan, or until toothpick comes out clean.

## Chocolate Chip Cake

Margie Lee Van Andrie

<b>1/4 lb. butter</b>	<b>1 tsp. baking soda</b>
<b>1 c. sugar</b>	<b>1/2 tsp. salt</b>
<b>2 eggs</b>	<b>1 c. sour cream</b>
<b>2 c. flour</b>	<b>1 tsp. vanilla</b>
<b>1 1/2 tsp. baking powder</b>	
<b>TOPPING:</b>	<b>6 oz. chocolate chips</b>
<b>1/2 c. sugar</b>	<b>1 tsp. cinnamon</b>

Cream butter and 1 cup sugar. Add eggs. Sift together flour, baking powder, baking soda and salt. Add alternately with sour cream and vanilla. Pour batter into greased 9x13-inch pan. Mix 1/2 cup sugar, cinnamon and chocolate chips for topping. Sprinkle topping on batter. Bake at 350° for 30 minutes, or until toothpick comes out clean.

*Have all ingredients at room temperature.*

## Chocolate Dream Cake

Joann Wegscheid

<b>3/4 c. cocoa powder</b>	<b>1 1/2 c. skim milk</b>
<b>1/4 c. sugar</b>	<b>1 (1 1/3 oz.) pkg. whipped topping mix</b>
<b>1/2 c. boiling water</b>	<b>1 (1.4 oz.) pkg. instant chocolate pudding mix</b>
<b>1 (16 oz.) pkg. angel food cake mix</b>	
<b>1 1/4 c. water</b>	
<b>1 T. instant coffee powder</b>	

Preheat oven to 350°. Line a 10x15-inch jellyroll pan with waxed paper. Whisk together cocoa, sugar and boiling water. Cool to lukewarm. Prepare cake mix per package directions using 1 1/4 cups water and adding cocoa mixture. Spread batter evenly in pan. Bake for 20 minutes, or until top looks dry. Invert on wire rack. Remove pan and waxed paper. Cool.

In medium bowl, dissolve coffee in milk. Add topping and pudding mixes. Beat on low speed until moistened. Beat on high until soft peaks form. Chill 5 minutes. Cut cake crosswise into thirds. Cover each with topping. Stack. Chill 2 hours. Yield: 10 servings; 1.5 gm fat per serving.

## Kay's Dark Cake

Regina Weniger

<b>1/4 c. lard</b>	<b>1/2 c. sweet milk</b>
<b>1 1/2 c. sugar</b>	<b>2 tsp. baking powder</b>
<b>1/4 c. cocoa</b>	<b>2 c. flour</b>
<b>2 eggs</b>	<b>1 tsp. vanilla</b>
<b>1 tsp. salt</b>	<b>1 c. boiling water</b>

Cream lard; add sugar and beat well. Add eggs and vanilla; beat. Alternate milk with dry ingredients; mix. Add boiling water. Pour into greased 9x13-inch pan.

Bake at 350° for 25 minutes. This is a very important step or it won't taste the same.

## Crazy Cake

Judy McLeod

<b>3 c. flour</b>	<b>2/3 c. oil</b>
<b>2 c. sugar</b>	<b>2 tsp. vanilla</b>
<b>2 tsp. baking soda</b>	<b>2 T. vinegar</b>
<b>1 tsp. salt</b>	<b>2 c. hot water</b>
<b>1/3 c. (or 6 T.) cocoa</b>	

Mix dry ingredients together. Add remaining ingredients and mix well. Pour batter into 9x13-inch pan, which has been sprayed with Pam. Bake at 350° for 25 to 30 minutes.

This has no eggs, but is a very moist chocolate cake.

## Earthquake Cake

Eileen Weller

(Because it looks like an earthquake after it's baked)

<b>Powdered sugar</b>	<b>8 oz. cream cheese</b>
<b>2 c. coconut</b>	<b>1 cube oleo, softened</b>
<b>2 c. chopped pecans</b>	<b>1 box powdered sugar</b>
<b>1 German chocolate cake mix</b>	<b>1 tsp. vanilla</b>

Oil 10x16-inch pan. Pat powdered sugar in bottom of pan, about 1/8-inch-deep. Shake off excess. Spread coconut over powdered sugar and sprinkle pecans over coconut. Prepare cake mix as directed on box and pour over pecans. Mix cream cheese, oleo, box of powdered sugar and vanilla. Drizzle over cake mix, but not right to edge of pan. Bake at 350° for 45 minutes.

This is a wonderfully rich dessert and serves at least 12.

## Hot Fudge Pudding Cake

Marilyn Vorderbruggen

<b>1 c. flour</b>	<b>2 T. melted shortening</b>
<b>3/4 c. sugar</b>	<b>1 c. chopped nuts (opt.)</b>
<b>2 T. cocoa</b>	<b>1 c. brown sugar</b>
<b>2 tsp. baking powder</b>	<b>1/4 c. cocoa</b>
<b>1/4 tsp. salt</b>	<b>1 3/4 c. hot water</b>
<b>1/2 c. milk</b>	

Mix flour, sugar, cocoa, baking powder and salt in bowl. Blend in milk, shortening and nuts. Pour into ungreased 9x9-inch pan. Mix brown sugar and cocoa. Sprinkle over batter. Pour hot water over batter. Bake at 350° for 45 minutes.

## No-Oil Chocolate Bundt Cake

Luella Wegscheid

<b>1 pkg. chocolate cake mix</b>	<b>2 eggs</b>
<b>1 (4-serving-size) pkg. instant chocolate pudding mix, dry</b>	<b>1 3/4 c. milk</b>
	<b>1 c. chocolate chips</b>

Mix first 4 ingredients together well for 2 minutes. Add chocolate chips. Pour into prepared bundt pan. Bake at 350° for about 50 minutes. Cool 25 minutes. Turn out onto a cooling rack.

## Skor Candy Bar Cake

Shery Price

1 white or yellow cake mix with  
pudding in mix  
1 pkg. instant chocolate pudding

2 c. water  
3 egg whites

### FROSTING:

1/4 c. butter  
1 c. sugar

8 oz. Cool Whip  
4 Skor candy bars, crushed

Mix cake ingredients together. Bake at 350° until done.

**Frosting:** Beat butter and sugar together. Add Cool Whip. Spread on cooled cake. Top with crushed bars. Yummy!

## Triple Fudge Cake

Rita Wegscheid

1/3 c. sweetened condensed milk  
1 c. semi-sweet chocolate chips  
1 pkg. Betty Crocker SuperMoist  
fudge cake mix

1/2 c. vegetable oil  
1 c. applesauce  
2 eggs  
1/2 c. chopped pecans

Microwave milk and 1/2 cup chocolate chips in small microwavable bowl, uncovered, on MEDIUM about 1 minute or until chocolate is softened. Stir until smooth and set aside. Beat dry cake mix and oil in large bowl, on low speed, for 30 seconds (mixture will be crumbly). Reserve 1 cup. Beat applesauce and eggs into remaining cake mixture on low speed (batter will be thick and grainy). Beat on medium speed for 2 minutes. Spread in 9x13-inch pan, which has been greased and floured on the bottom only. Drop chocolate/milk mixture by teaspoonful over the batter, dropping more around the edge than in center. Stir remaining chocolate chips and pecans into the reserved cake mixture. Sprinkle over the batter. Bake at 350° for 45 to 50 minutes, or until center is set. Run knife around side of pan to loosen cake. Cool completely, about 2 hours.

May use part white chocolate chips with milk chocolate as part of the 1/2 cup stirred into the reserved cake mixture. Extra eye appeal!! May be topped with whipped cream and chocolate shavings, or add a little chocolate syrup into the whipped cream. Yield: 15 servings.

## Fruitcake

Anna Wegscheid

1 lb. pitted dates	1 c. sugar
1 lb. Brazil nuts	1/2 tsp. baking powder
1 c. cherries, red & green	1/4 tsp. salt
1 c. flour	3 eggs, well beaten

Add eggs last. Bake at 325° for 45 minutes.  
Very good. From Ann Lyndin.

## Applesauce Fruitcake

Margaret Wegscheid

3 c. strained applesauce	1/2 tsp. cloves
1 c. shortening	1 lb. dates
2 c. flour	1 lb. white raisins
4 1/2 c. flour	1/4 lb. nuts
4 tsp. baking soda	1/4 lb. candied cherries
1 tsp. nutmeg	1/4 lb. citron
2 1/2 tsp. cinnamon	1/4 lb. pineapple
1 tsp. salt	

### GLAZE:

2 T. molasses	1/2 c. butter
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Boil together for 3 minutes, the applesauce, sugar and shortening. Let stand overnight. Dredge the fruit and nuts with flour and spices, which have been sifted together. Pour into pans lined with waxed paper until 2/3-full. Bake at 250° for 2 1/2 hours.

If desired, brush glaze on each loaf. Store in several layers of waxed paper.

## Tropical Fruit Cake

Issy Langer

2 c. whole Brazil nuts	3/4 c. sugar
2 (7 1/4 oz.) pkg. pitted dates	1/2 tsp. baking powder
1 c. drained maraschino cherries, both red & green	1/2 tsp. salt
3/4 c. sifted flour	3 eggs
	1 tsp. vanilla

Put nuts, dates and cherries in large bowl. Sift flour, sugar, baking powder and salt over fruit mixture. Mix until all ingredients are well coated. Beat eggs in separate bowl until frothy and add vanilla. Pour egg mixture over fruit and nut mixture and mix well. Line a 10 1/2 x 3 x 4-inch tin with several layers of waxed paper or greased brown wrapping paper. Pour batter into pan. Bake at 300° for about 1 1/2 hours, or until batter looks done and not bubbly. Be sure to cool cake well before cutting, and use a sharp knife to cut thin slices when serving.

## Fruit Cocktail Cake

Margaret Wegscheid

1 c. flour	1 sm. can fruit cocktail
1 c. sugar	1/2 c. brown sugar
1 tsp. baking soda	Walnuts
1 egg, beaten	

Spread brown sugar and walnuts on top. Bake at 350° for 30 minutes.

## Fruit Cocktail Cake

Mary Petersen

1 c. sugar	1 egg, beaten
1 1/2 c. flour	2 c. fruit cocktail, undrained
1 tsp. baking soda	1/4 c. brown sugar
1/4 tsp. salt	1/2 c. chopped nuts

### HOT SAUCE:

1/2 c. evaporated milk	1 c. sugar
1/2 c. butter	1 tsp. vanilla

Mix together well, sugar, flour, baking soda, salt, egg and fruit cocktail. Pour into greased 8x8-inch pan. Top with brown sugar and nuts. Bake at 350° for 45 minutes.

Serve warm. Pour some of the hot sauce over each serving.

## Fruit Cocktail Cake

Evelyn Vorderbruggen

1 c. flour	1 (15 oz.) can fruit cocktail
1 c. sugar	1/2 c. brown sugar
1 tsp. baking soda	1/2 c. chopped nuts
1 egg, beaten	

Mix cake ingredients together. Pour into 8x8-inch pan. Sprinkle brown sugar and nuts over the top. Bake at 350° for 40 to 50 minutes.

Double recipe for 11x14-inch pan.

Serve warm with Cool Whip or whipped cream.

## Fruit Cocktail Cake

Vera Wegscheid

<b>2 c. flour</b>	<b>1 (15 to 16 oz.) can fruit cocktail, undrained</b>
<b>2 c. sugar</b>	<b>1 c. brown sugar</b>
<b>2 tsp. baking soda</b>	<b>1 c. chopped nuts</b>
<b>2 tsp. vanilla</b>	
<b>2 eggs, beaten</b>	

Mix well, flour, sugar, baking soda, vanilla, eggs and fruit cocktail. Pour into greased and floured 9x13-inch pan. Sprinkle brown sugar and nuts on top. Bake at 350° for 45 minutes.

## Pineapple Praline Cake

Ella Wegscheid

<b>1 1/2 c. sugar</b>	<b>1/2 tsp. salt</b>
<b>2 c. flour</b>	<b>1/2 c. vegetable oil</b>
<b>2 tsp. baking soda</b>	<b>2 eggs</b>
<b>1 (20 oz.) can crushed pineapple, &amp; juice</b>	

<b>PRALINE TOPPING:</b>	<b>1 stick margarine</b>
<b>2/3 c. evaporated milk</b>	<b>1 c. chopped pecans</b>
<b>1 1/2 c. sugar</b>	<b>1 tsp. vanilla</b>

Combine all cake ingredients in bowl, just until moistened. Bake in 10x15-inch pan at 350° for 30 minutes.

Boil milk, sugar and margarine for 8 minutes. Add pecans and vanilla. Spread on warm cake while icing is still hot.

## Pineapple-Pudding Dessert Cake

Judy McLeod

<b>Yellow or white cake mix</b>	<b>2 pkg. vanilla instant pudding with milk to mix</b>
<b>1 (16 oz.) can crushed pineapple</b>	<b>8 oz. Cool Whip</b>
<b>3/4 c. sugar</b>	<b>Coconut &amp; nuts (opt.)</b>

Bake cake mix as directed. When done, punch holes in cake. Heat pineapple with sugar. Pour over top. Cool. Mix pudding according to package directions. Spread over cake. Spread Cool Whip over pudding. Sprinkle with coconut and nuts, if desired.

## Rhubarb Cake

Mary Wegscheid

<b>1 1/2 c. sugar</b>	<b>1/2 tsp. salt</b>
<b>1/2 c. shortening</b>	<b>1 tsp. baking soda</b>
<b>1 egg</b>	<b>1 tsp. vanilla</b>
<b>1 c. sour milk</b>	<b>1/2 c. sugar with cinnamon</b>
<b>1 1/2 to 2 c. rhubarb</b>	<b>Nuts (opt.)</b>
<b>2 c. flour</b>	

Mix cake ingredients together. Pour into greased 9x13-inch pan. Top with sugar and cinnamon, and nuts. Bake at 350°.

## Rhubarb Cake

JoAnn Olson

<b>1 yellow cake mix (with pudding)</b>	<b>1 c. sugar</b>
<b>4 c. rhubarb, cut up</b>	<b>1 pt. whipping cream</b>

Prepare cake as directed and put in 9x13-inch pan. Combine sugar and rhubarb and spoon over cake mix. Pour whipping cream, unwhipped, over cake mix. Bake at 350° for 50 to 60 minutes.

## Best-Ever Rum Cake

Vera Malone,  
Rita Price

<b>1 or 2 qt. rum</b>	<b>1 tsp. baking powder</b>
<b>1 c. butter</b>	<b>1 tsp. baking soda</b>
<b>1 c. sugar</b>	<b>1/2 c. brown sugar</b>
<b>2 lg. eggs</b>	<b>1/2 c. nuts</b>
<b>1 c. dried fruit</b>	<b>2 c. flour</b>

Before you start, sample the rum for quality. Good, isn't it? Now go ahead. Select a large mixing bowl, measuring cups, etc. Check the rum again. It must be just right. Be sure the rum is the highest quality; pour 1 level cup of rum into a glass and drink it. Repeat. With an electric mixer, beat the butter in a large fluffy bowl. Add 1 seaspoon of fugar and beat again. Meanwhile, make sure the rum is of the highest quality. Try another cup. Open second quart, if necessary. Add the 2 erge legs, 2 cups fried fruit and beat until high. If fruit gets stuck in the beaters, just pry loose with a drowscriver. Sample rum again. Sift 1 cup baking powder, a pinch of rum, a seaspoon of toda and a cup of salt or pepper (it really doesn't matter). Sample the rum again. Sift 1/2 pint lemon juice. Fold in chopped butter and strained nuts. Add 1 bablespoon of brown sugar or whatever color you can find. Wix well. Grease oven and turn cake pan to gredees. Now, pour the whole mess into the oven. Perhaps it would be better to forget the coven and rake. Just check the rum again and go to bed!



# Harvest Loaf Cake

Luella Wegscheid

1 3/4 c. flour  
 1 tsp. baking soda  
 1/2 tsp. salt  
 1 tsp. cinnamon  
 1/2 tsp. nutmeg  
 1/4 tsp. ginger  
 1/4 tsp. cloves

1/2 c. butter  
 1 c. sugar  
 2 eggs  
 3/4 c. pumpkin  
 3/4 c. chocolate chips  
 3/4 c. nuts

## SPICE GLAZE:

1/2 c. powdered sugar  
 1/8 tsp. cinnamon

1/8 tsp. nutmeg  
 1 to 2 T. cream

Combine dry ingredients. Cream butter. Gradually add sugar; cream well. Blend in eggs. Add dry ingredients alternately with pumpkin. Stir in chips and 1/2 cup nuts. Press into greased 5x9-inch pan. Sprinkle with 1/4 cup nuts. Bake at 350° for 65 to 75 minutes.

Combine powdered sugar, nutmeg and cinnamon. Blend in cream. Drizzle glaze on cooled loaf.

# Marie's Spice Cake

Luella Wegscheid

1 1/2 c. raisins  
 1 c. water  
 1/2 c. shortening  
 1/2 c. cold water  
 1 c. sugar  
 1 egg, unbeaten  
 1 tsp. baking soda

3/4 tsp. baking powder  
 1/2 tsp. cinnamon  
 1/2 tsp. cloves  
 1/2 tsp. nutmeg  
 1/2 tsp. salt  
 2 c. flour

## BROILED TOPPING:

3 T. butter  
 2 T. cream  
 5 T. brown sugar

1/2 c. coconut  
 1/2 tsp. salt  
 1 tsp. vanilla

Boil raisins in 1 cup water. Add shortening. Then add remaining ingredients. Pour into 9x13-inch pan. Bake until done.

## Mom's Spice Cake

Cecelia Heltemes

1 c. brown sugar	1/2 tsp. nutmeg
2 T. shortening	1/2 tsp. ginger
1 egg	1/4 tsp. allspice
1 c. sour milk	1/4 tsp. cloves
1 T. molasses	1 tsp. cinnamon
Vanilla	1 tsp. baking soda
1 1/2 c. flour	Pinch of salt
1 c. raisins, dredged in 1 T. flour	

Cream brown sugar and shortening. Add egg. Add dry ingredients, which have been sifted together, alternately with milk and molasses. Add vanilla. Add raisins. Bake at 350° for 25 to 30 minutes.

## Crème De Menthe Cake

Dorothy Adams

1 white cake mix	8 oz. Cool Whip
1 pt. jar ice cream fudge sauce	Crème de menthe

Prepare cake mix as directed on box. Spread fudge sauce over cake. Add crème de menthe to Cool Whip, flavored to taste. Spread over fudge sauce. Refrigerate.

## Peanut Butter Muffin Cakes

Anna Wegscheid

1/2 c. butter or lard	3 c. sifted flour
1/2 c. peanut butter	4 tsp. baking powder
1 c. sugar	1/2 tsp. salt
2 eggs, well beaten	1 c. sweet milk
1 tsp. vanilla	

Cream butter, peanut butter and sugar. Add eggs. Add the dry ingredients and milk, alternately. Add vanilla. Bake in muffin tins in moderate oven for 20 minutes.

## Poppy Seed Cake

Anna Wegscheid

<b>3/4 c. butter</b>	<b>4 egg whites, beaten stiff</b>
<b>1 1/2 c. sugar</b>	<b>1/2 tsp. vanilla</b>
<b>3 c. flour</b>	<b>1 c. milk</b>
<b>4 1/2 tsp. baking powder</b>	<b>1 c. poppy seeds</b>
<b>ICING:</b>	<b>1/2 c. nuts</b>
<b>1 1/3 c. sugar</b>	<b>4 egg yolks</b>
<b>1 1/3 c. milk</b>	<b>Cornstarch</b>

Scald milk and pour over poppy seeds. Let soak overnight.  
Thicken frosting with cornstarch.

## Angel Food Sunshine Combination Cake

Luella Wegscheid

<b>6 eggs</b>	<b>1 c. sifted cake flour</b>
<b>1 1/4 c. white sugar</b>	<b>1 tsp. baking powder</b>
<b>3 T. cold water</b>	<b>1 tsp. cream of tartar</b>
<b>1 tsp. vanilla</b>	<b>1 tsp. almond extract</b>

Beat egg whites and cream of tartar and pinch of salt. Fold in lightly, 3/4 cup sugar, 1/2 cup flour, and almond. Place in bottom of angel food pan. Beat egg yolks until lemon-colored, then add water. Continue to beat until light. Add remaining sugar, beating constantly. Add 1/2 cup flour to which baking powder has been added. Add vanilla. Pour yellow batter into angel food pan over white batter. Bake in slow oven for 45 minutes.

This was a cake she is always remembered for.— Vera

## Hot Milk Sponge Cake

Shari Weniger

<b>1 c. flour</b>	<b>1 T. butter</b>
<b>1/2 tsp. salt</b>	<b>2 eggs</b>
<b>1 tsp. baking powder</b>	<b>1 c. sugar</b>
<b>1/2 c. milk</b>	<b>1/2 tsp. vanilla</b>

Beat eggs until light and lemon-colored. Gradually add sugar, beat until thick. Add salt and vanilla. Fold in flour and baking powder. Add scalded milk and melted butter. Stir only enough to blend. Pour into oiled 9x9-inch pan. Bake at 350° for 30 to 35 minutes.

## Moon Cake

Dolores Wegscheid

1 c. water  
1 stick margarine

1 c. flour  
4 eggs

### TOPPING:

2 pkg. instant vanilla pudding  
8 oz. cream cheese

3 c. milk  
8 oz. Cool Whip

Bring water and margarine to a boil. Add flour and stir thoroughly. Add eggs, one at a time. Spread mixture on a greased cookie sheet. Bake at 400° for 30 minutes, or until done. Cool.

Mix the pudding, cream cheese and milk together well. Spread on the cake. Then spread Cool Whip over pudding.

## Moon Cake

Bernice Wegscheid

1 c. water  
1/2 c. margarine

1 c. flour  
4 eggs

### TOPPING:

2 pkg. vanilla pudding  
8 oz. cream cheese

8 oz. Cool Whip  
Chocolate syrup, nuts

Bring water and margarine to boil. Add 1 cup flour; mix well. Add eggs, one at a time, beating well after each. Pour into greased cookie sheet. Bake at 400° for 30 minutes. Cool.

**Topping:** Mix cream cheese and vanilla pudding (will be lumpy). Spread on crust. Refrigerate for 1/2 hour. Spread with Cool Whip, drizzle with chocolate syrup and sprinkle with nuts.

## Delicious White Cake

Anna Wegscheid

3/4 c. butter  
1 1/2 c. sugar  
1/2 tsp. salt  
1 c. milk or water

5 egg whites  
2 tsp. baking powder  
1 tsp. vanilla  
3 c. cake flour

## Chocolate Cupcakes

Betty Wegscheid

<b>2 to 3 sq. semi-sweet chocolate</b>	<b>4 lg. eggs</b>
<b>1/2 c. margarine &amp; 1/2 c. butter</b>	<b>1 tsp. vanilla</b>
<b>1 3/4 c. sugar</b>	<b>1 1/2 c. chopped nuts</b>
<b>1 c. flour</b>	

Melt margarine, butter and chocolate squares. In separate bowl, blend, do not beat, remaining ingredients. Blend chocolate mixture into flour mixture. Put into cupcake liners. Bake at 350° for 25 minutes.

Need not frost.

## Fudge Cupcakes

Carol Wegscheid

<b>1/2 c. shortening</b>	<b>1/2 c. cocoa</b>
<b>1 c. sugar</b>	<b>1 tsp. baking soda</b>
<b>1 egg</b>	<b>1/2 tsp. salt</b>
<b>1 tsp. vanilla</b>	<b>1/2 c. buttermilk or sour cream</b>
<b>1 1/2 c. flour</b>	<b>1/2 c. boiling water</b>

Cream shortening, sugar, egg and vanilla. Mix together dry ingredients. Add dry ingredients with buttermilk. Add water and stir well. Fill greased muffin tins. Bake at 315° for 25 minutes.

## Surprise Cupcakes

Sue Martodam

<b>1 chocolate cake mix</b>	<b>1 egg</b>
<b>8 oz. cream cheese</b>	<b>Dash of salt</b>
<b>1/3 c. sugar</b>	<b>1 c. chocolate chips</b>

Prepare cake mix according to directions. Beat cream cheese, sugar, egg and salt together in small bowl. Add chocolate chips. Place 1 teaspoon cream cheese mixture in center of each filled cupcake and bake according to cake mix directions, until toothpick comes out clean. Yield: about 3 dozen.

# Frostings

## Boil-and-Eat Frosting

Margaret Wegscheid

**3/4 c. sugar**  
**1/4 tsp. cream of tartar**  
**1 tsp. vanilla**

**1 egg white, unbeaten**  
**1/4 c. boiling water**

Place sugar, cream of tartar, vanilla and egg white in bowl. Add boiling water and beat until stiff.

## Never-Fail Brown Sugar Frosting

Margaret Wegscheid

**2 c. brown sugar**  
**2 T. butter**

**1/4 c. cream**  
**Powdered sugar**

Bring butter and brown sugar to boil. Add cream and boil for 3 minutes. Add powdered sugar to stiffen.

## Seven-Minute Frosting

Issy Langer

**1 1/2 c. sugar**  
**1/3 c. water**  
**2 egg whites**

**1/4 tsp. cream of tartar**  
**1/4 tsp. salt**  
**1 tsp. vanilla**

Combine all ingredients, except vanilla, in top of double boiler. Beat with rotary beater until thoroughly mixed. Place over rapidly boiling water and beat constantly for 7 to 10 minutes, or until icing is thick enough to hold a peak. Remove from heat. Add vanilla. Beat until cool or ready to spread.

## Mom's Decorator Frosting

Vera Malone

**1 c. Crisco**  
**2 lb. powdered sugar**  
**1/2 c. cake flour**

**1/2 tsp. salt**  
**3/4 c. cold water**  
**1 tsp. flavoring**

Cream Crisco, add flavoring. Sift 1/2 powdered sugar with cake flour and salt. Add this and remaining powdered sugar, alternately, with water.

## Easy Chocolate Frosting

Jean Ahrendt

1/2 c. white sugar  
1/2 c. brown sugar  
1/2 c. cream

1 c. chocolate chips  
1 tsp. vanilla  
3 T. butter

Boil sugars and cream on medium heat for 1 minute. Add chocolate chips, vanilla and butter. Stir together and spread on cake.

## Chocolate Frosting

Issy Langer

(for dipping cupcakes)

3 T. milk  
3 T. margarine or butter

3/4 c. sugar  
1/4 c. chocolate chips

Combine milk, margarine and sugar in saucepan. Bring to a rolling boil and boil for 45 seconds. Stir in chocolate chips. Frost cupcakes by dipping into the frosting immediately, before the frosting starts to harden too much.

## Orange Sauce Topping

Johanna Kato

3/4 c. sugar  
1/2 c. sour cream

2 T. orange juice concentrate  
1/4 c. butter

Combine ingredients. Boil for 3 minutes. Serve warm over angel food or ice cream.

## Praline Frosting

In Memory of Margaret Heltemes

1/2 c. brown sugar, firmly packed  
2 T. flour  
1/4 c. butter, melted

2 T. water  
1/2 c. nuts or coconut  
2 egg yolks

Mix all ingredients together. Spread carefully, a small amount at a time, over hot cake in pan. Broil until light brown.

# Candies

## Buckeyes

Mary Petersen

**1 lb. butter**  
**3 lb. powdered sugar**  
**2 lb. peanut butter**

**24 oz. chocolate chips**  
**1/3 bar paraffin**

Melt butter; add peanut butter. When melted, add sugar. Roll into balls and chill. Melt chocolate chips and wax in double boiler. Using toothpicks, dip balls 3/4 way into chocolate—leaving top uncoated so they look like buckeyes.

## Microwave Peanut Brittle

Evelyn Vorderbruggen

**1 c. white sugar**  
**1/2 c. white corn syrup**  
**1 c. raw or dry-roasted peanuts**  
**1/8 tsp. salt (omit if you use salted peanuts)**

**1 tsp. vanilla**  
**2 T. butter or margarine**  
**1 tsp. baking soda**

Microwave sugar, syrup, peanuts and salt on HIGH for 2 1/2 minutes, uncovered. Stir well. Microwave another 2 1/2 minutes. Add vanilla and butter. Stir well. Microwave another 2 1/2 minutes. Add baking soda. Stir well. Pour onto greased cookie sheet. When cool, break into pieces.

## Peanut Butter Squares

Marcy Anderson

**2 c. sugar**  
**1 c. half & half**

**1/2 c. peanut butter**  
**1 T. vanilla**

Boil half & half and sugar until firm ball (220° to 230°). Add peanut butter and mix thoroughly. Add vanilla. Mix well. Pour into buttered 8x8-inch pan.

## Potato Puffs

Alice Kemper

**4 c. powdered sugar**  
**4 c. coconut**  
**3/4 c. mashed potatoes**

**12 oz. chocolate chips**  
**1/3 slab paraffin wax**

Mix mashed potatoes, coconut and powdered sugar and roll into small balls. Melt chocolate chips and wax in double boiler. Dip balls in chocolate.

May substitute cherry or butterscotch chips for chocolate.



## Regina's Fudge

Regina Weniger

<b>2 c. sugar</b>	<b>1/4 c. flour</b>
<b>1/3 c. white syrup</b>	<b>2 T. cornstarch</b>
<b>1 c. cream</b>	<b>1 tsp. vanilla</b>
<b>1 sq. chocolate</b>	<b>1/2 c. walnuts</b>
<b>1/2 c. butter</b>	

Boil sugar, syrup, cream and chocolate until it "smells right", about soft ball stage. While that is boiling, in another pan, melt butter, stir in flour and cornstarch. Add to first mixture and stir while adding. Stir on and off until mixture reaches soft ball stage again. Remove from heat, stir in vanilla and nuts. Pour into buttered pan.

Freezes well.

## Salted Nut Roll

JoAnn Olson

<b>28 caramels</b>	<b>1 1/2 c. powdered sugar</b>
<b>2 T. milk</b>	<b>2 c. salted peanuts</b>
<b>1/4 c. butter</b>	<b>2 c. mini marshmallows</b>

Melt together caramels, milk and butter. Add powdered sugar, marshmallows and 1 cup peanuts. Crush remaining peanuts. Let mixture cool, then form into rolls and roll in crushed peanuts.

## Strawberry Divinity

Bill Malone

<b>3 c. sugar</b>	<b>1 (3 oz.) pkg. Jello, any flavor</b>
<b>3/4 c. light corn syrup</b>	<b>1 c. chopped pecans</b>
<b>3/4 c. water</b>	<b>2 egg whites, stiffly beaten</b>

Combine sugar, corn syrup and water. Cook, stirring constantly, to hard ball (252°) stage. Beat egg whites until stiff. Slowly add Jello and beat in. Pour hot syrup in thin stream while beating egg white mixture. Drop by spoonful onto waxed paper.

*If eggs are not beaten well or ingredients not thoroughly mixed,  
a coarse-grained cake will result.*

## English Toffee

Vera Malone

**2 c. butter**

**2 c. white sugar**

**2 T. white corn syrup**

**6 T. water**

**1 tsp. vanilla**

**8 oz. chocolate chips**

Melt butter in heavy frying pan. Add sugar, corn syrup and water. Stir until sugar dissolves and none adheres to sides of pan. Cook until hard, but not brittle threads (290°), stirring hard to prevent burning. Add vanilla. Pour onto a buttered 10x15-inch pan. As it starts to cool, sprinkle with chocolate chips. Spread when melted.

## Toffee

Micki Petersen

**1 lb. butter**

**2 c. sugar**

**1 c. chopped almonds**

**6 plain Hershey bars**

**1/4 to 1/3 c. crushed almonds**

Melt butter in heavy saucepan. Add sugar; bring to boil. Boil for 10 minutes, stirring constantly. Add chopped almonds. Continue cooking and stirring until golden brown (10 to 15 minutes). Pour into greased jellyroll pan. Spread quickly. Arrange candy bars on top of toffee. Spread when melted. Sprinkle almonds on top. Let cool. Break into pieces.

*Fill cake pans about 2/3 full and spread batter well into corners and to the sides, leaving a hollow in the center.*



# Canning



## Alois and Clara Wegscheid

1946

Alois Michael Wegscheid

Born October 15, 1902

Died October 26, 1961

Clara Antonette Langer

Born February 6, 1908

Died October 30, 1993

Alois Michael Wegscheid was born October 15, 1902, in Sauk Center, Minnesota, to Gregor and Susan Wegscheid, who farmed in Stearns County. Clara Antonette Langer was born February 8, 1908, to Reinhold and Anna Langer in Bluffton, Minnesota. They met in Bluffton, maybe at a house party dance. They were married in St. John the Baptist Church in Bluffton. They had 10 children: Virginia, Evelyn, Ervin, Betty (who passed away December 22, 1989), David, LeRoy, Dorothy, Tom, Dick and Donna. Al and Clara have 37 grandchildren, 53 great-grandchildren and 7 great-great-grandchildren. Dad and Mom started out living upstairs in Grandmother's house. They moved to a farm west of Bluffton about 1932. Then they bought Bluffton Oil Company. Dad also did odd jobs and carpenter work. Dad's health began to fail so they moved out to the farm again, out in the fresh air. About 1955 Dad bought a cafe in Perham, which he ran until he got sick again. He died on October 26, 1961, of cancer. Mom stayed in Perham until her death in 1983.

Dad was a farmer, businessman, cook, musician, barber, vet, painter and much more. Mom loved to garden. She was a good cook, but she would rather sew. She made me learn how to cook at the age of 12. Mom and Dad brought all of us up solid Catholic.

Mom's date-filled cookies (in the cookbook) were a favorite, usually made at Christmas. She would try to hide them from us. One year she forgot where she hid them. About 2 months later we found them, and there was GREEN stuff growing on top of them. We felt so sad when she threw them out. We all miss our mom and dad - they were always so good to us.

Ginny Richter

# Canning

## Green Tomato Jam

Margie Weller

**6 c. green tomatoes, chopped**      **2 1/2 T. lemon juice**  
**6 c. sugar**      **1 (6 oz.) pkg. raspberry Jello**

Chop tomato in food processor. Cook tomatoes with sugar and lemon juice for 20 minutes. Remove from heat. Add Jello and stir until dissolved. Put into jars that are hot and place hot lids on jars. They will seal.

## Rhubarb Jam

Bernice Bretz

**5 c. rhubarb, finely cut**      **1 (10 oz.) pkg. frozen raspberries**  
**4 c. sugar**      **1 (3 oz.) pkg. raspberry Jello**

Stir rhubarb, sugar and raspberries together. Boil for 12 minutes, stirring all the white. Stir in Jello until dissolved. Pour into glasses and seal.

## Orange Marmalade

Dorothy Adams

**6 oranges**      **Water**  
**6 lemons**      **Sugar**

Remove seeds and slice or grind oranges and lemons. Add 3 pints of water for each pint of orange/lemon mixture. Let mixture stand for 24 hours. Boil 1 hour. Cool. Measure orange/lemon mixture. Add equal amounts of sugar. Boil 1 hour. Seal in jars or jelly glasses.

From the recipe box of Clara. Al's favorite!

## Rhubarb-Cherry Jam

Arlene Kato

**5 c. rhubarb, finely cut**      **1 can cherry pie filling**  
**1 c. water**      **1 (6 oz.) pkg. cherry Jello**  
**5 c. sugar**

Cook rhubarb, water and sugar until rhubarb is tender. Chop pie filling in food chopper. Add to rhubarb. Cook 6 to 8 minutes. Remove from heat. Add Jello. Stir well. Store in refrigerator, or freezes okay, too.

## Rhubarb Juice

Lorene Wegscheid

13 c. chopped rhubarb

12 to 14 c. water

1 1/2 c. unsweetened pineapple juice

1 (3 oz.) pkg. Jello (strawberry, raspberry or cherry)  
1 1/2 c. sugar

Place rhubarb in 6-quart kettle. Add water to 1-inch above rhubarb. Cook for 20 minutes. Strain through cloth. Mix juice with remaining ingredients. Cook to hard boil. Seal in jars, or cool and freeze.

## Bread and Butter Pickles

Margaret Wegscheid

6 c. vinegar

1 T. turmeric powder

6 c. sugar

1 to 2 tsp. pickling spice, in a bag

1 tsp. celery seed

1/2 tsp. salt

Slice cucumbers. Soak in water for a couple of hours. Cook in juice. Good!

## Hamburger Dills

Margaret Wegscheid

4 c. vinegar

1/2 c. salt

4 c. sugar

2 c. water

Dill

Pour onto cucumbers, hot.

## Dill Pickles, by the Jar

Regina Weniger

Dill

Cucumbers

Piece of garlic bulb

1 T. salt

1/4 tsp. (heaping) alum

1/2 c. vinegar

Pack quart jar with cucumbers, dill and a piece of garlic. Add the next 3 ingredients. Add boiling water to neck of jar. Seal. Process in water bath for 15 minutes.

## Refrigerator Pickles

Lisa Koehn

Peel and slice cucumbers. Cover with equal parts of water, sugar and vinegar. When pickles are gone, can add more peeled and sliced cucumbers, and equal parts of sugar and vinegar. Never add more water.

## Rita's Green Pickles

Carolyn Richter

1 1/2 c. salt

1 gal. water

2 tsp. alum

1 tsp. green food coloring

1 T. pickling spice

1/2 c. water

1 c. sugar

1 tsp. green food coloring

1 c. vinegar

1 c. sugar

1 tsp. green food coloring

**1st Day:** Wash and cut pickles, Place in glass gallon jar. Cover with 1 1/2 cups salt and a gallon of water (brine to float an egg). Let stand on cupboard for 4 days.

**5th Day:** Drain and rinse. Cover with boiling water.

**6th Day:** Drain. Add alum and food coloring to gallon of boiling water. Cover pickles and let stand for 24 hours.

**7th Day:** Drain and rinse. Mix third group of ingredients. Bring to a boil. Double syrup until you have enough to cover pickles. (I put spice in cheesecloth; you get the flavor, but no seeds to pick.) Pour over pickles.

**8th Day:** Drain. Save syrup; reheat with spice bag. Add fourth group of ingredients and pour over pickles.

**9th Day:** Drain. Save syrup; reheat and pour over pickles.

**10th Day:** Taste. (If you want sweeter, add 1 cup sugar.) Heat pickles and juice to boil. Seal in jars. OR, put pickles and juice in jars. Place in canner and process at 5 pounds pressure for 5 minutes.

*Use only jars, cans and lids made especially for home canning. Follow precisely the manufacturer's directions for sealing. **Never** use ordinary jars, such as mayonnaise, pickle or coffee jars.*



## Sweet Dill Pickles

Vera Wegscheid

<b>Pickling cucumbers, about 5" in length</b>	<b>Canning salt, 2 tsp. per jar</b>
<b>1 clove garlic, per jar</b>	<b>Dill</b>
	<b>Sliced onion</b>
<b>2 1/2 c. water</b>	<b>1 1/2 c. vinegar</b>
<b>1 1/4 c. sugar</b>	

Cut cucumbers into spears. Place 1 clove garlic, dill and a couple slices of onion in each jar. Fill with pickle spears. Put 2 teaspoons canning salt in each jar. Mix second group of ingredients thoroughly. Do not heat. Pour cold, over pickles in jars. Put hot lids on jars and turn bands tightly. Place in canner and cover with warm water. Bring to a boil and process for 10 minutes. Let stand for 2 weeks, or more, before using.

## Ole's Pickles

Joyce Wegscheid

<b>3 lb. (or more) sliced cucumbers</b>	<b>2 green peppers, sliced (opt.)</b>
<b>4 med. onions, sliced</b>	<b>2 red peppers, sliced (opt.)</b>
<b>3 1/2 c. sugar</b>	<b>1/4 c. salt</b>
<b>2 c. white vinegar</b>	<b>1 T. pickling spices</b>

Put cucumbers, onions and peppers in large crock. Stir next group of ingredients together to dissolve; may heat. Pour over pickles. Refrigerate. Stir often and let stand overnight, or a day. Put into containers and freeze.

## Pickled Beets

Margaret Wegscheid

<b>2 c. vinegar</b>	<b>1/2 to 1 c. sugar</b>
<b>1 c. water</b>	<b>1/3 c. pickling spices</b>

Bring ingredients to a boil. Tie spices loosely in a cheesecloth bag and boil with other ingredients. Add beets and boil for 5 minutes. Pack while hot, into sterilized jars, and seal immediately.

## Relish

Issy Langer

4 qt. ground green tomatoes  
4 qt. ground cucumbers  
Salt

4 lg. onions, ground  
4 lg. green peppers, ground

1 1/2 qt. ground carrots  
Vinegar  
2 T. white mustard seed  
2 T. turmeric

2 T. whole allspice  
1 T. celery seed  
12 c. sugar

Salt the first 4 ingredients and let stand overnight. Drain well. Squeeze juice out with hands. Add carrots, Moisten with vinegar. Add spices and sugar. Cook 25 minutes, or more, and can in hot jars.

## Cucumber Relish

Clara Wegscheid

3 qt. ground cucumbers  
1/2 med. onion, ground

1/2 c. salt  
Water

1 sm. jar pimento, chopped fine  
3 lg. carrots, ground  
1 tsp. mustard seed

1 tsp. turmeric  
3 c. sugar  
2 c. vinegar

Combine the first 4 ingredients. Let stand for 3 hours. Drain well. Add remaining ingredients. Bring to a boil, slowly. Boil for 15 minutes. Seal in canning jars at once.

## Salsa

Sue Martodam

24 tomatoes, skinned & chopped  
4 to 6 green peppers  
6 to 10 jalapeño peppers (adjust  
for desired hotness)  
2 1/2 c. cider vinegar  
1 tsp. cumin  
2 T. salt

4 to 6 c. onions, chopped  
1 lg. head garlic, chopped  
1 c. sugar  
2 T. cilantro  
1 to 2 T. black pepper  
3 to 4 T. cornstarch  
1/2 c. water

Combine tomatoes with onions, peppers, garlic, vinegar, sugar and seasonings in a large stockpot. (Adjust spices to your preference.) Boil for 10 to 30 minutes over medium heat. Mix cornstarch in water. Add to tomato mixture to thicken a little. Put into pint jars and process in boiling water bath for 15 minutes.

## Freezer Spaghetti Sauce

Jenny Bakken

<b>4 med. onions, chopped</b>	<b>3 bay leaves</b>
<b>1 1/4 tsp. pepper</b>	<b>4 tsp. salt</b>
<b>1/2 c. cooking oil</b>	<b>2 tsp. dry oregano</b>
<b>4 garlic cloves, minced</b>	<b>1/2 tsp. basil</b>
<b>12 c. fresh tomatoes, peeled &amp; chopped</b>	<b>2 (6 oz.) cans tomato paste</b>
	<b>1/3 c. packed brown sugar</b>

In a large Dutch oven, sauté onions and peppers in oil until onions are tender. Add garlic, tomatoes, bay leaves, salt, oregano and basil. Simmer 2 hours, stirring occasionally. Add tomato paste and brown sugar. Simmer 1 hour longer. Remove bay leaves. Pour into freezer-safe container. Cool, cover, and freeze – or may use immediately over warm pasta. Yield: 2 quarts.

## Canned Vegetable Soup

Issy Langer

<b>4 med. (8" to 9") zucchini (seed, if larger)</b>	<b>24 med. tomatoes, peeled</b>
<b>4 med. onions</b>	<b>6 sprigs parsley</b>
<b>2 lg. green peppers</b>	<b>4 celery ribs</b>
<b>6 med. carrots</b>	<b>1/2 tsp. salt, per pint</b>
	<b>1/8 tsp. pepper, per pint</b>

Chunk up everything. Mix together in a large container. Fill jars to 1/2-inch of top. Add salt and pepper. Put on lids and screw on tops. Process in pressure cooker at 10 pounds pressure for 35 minutes.

**OR:** Simmer with salt and pepper for 1/2 hour, and freeze.

## Pickled Fish

Gib Wegscheid

<b>1/2 c. salt</b>	<b>White vinegar</b>
<b>1 c. white vinegar</b>	<b>1/2 box pickling spices</b>
<b>1 c. sugar</b>	

Fillet fish. Cut into small pieces. Cover with salt and vinegar. Let stand for 4 to 6 days in refrigerator, covered. Rinse. Let stand in cold water for 1/2 hour. Pack loosely in jar, adding onion slices over each layer. Cold-pack, using vinegar, sugar and pickling spices. Seal jar. Let stand 1 week. Yield: 1 quart.

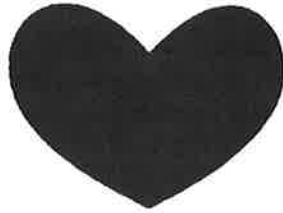
# Pickled Fish

Helen Peters

**1 c. salt****2 qt. water****4 c. white vinegar****1 c. silver satin wine****3 c. sugar****1/4 c. pickling spice**

Cut up fish into bite-size pieces. Soak in salt and water for 48 hours in refrigerator. Drain and rinse. Soak in white vinegar for 24 hours, stirring occasionally. Drain. Put into jars with sliced onions. Boil vinegar and sugar. Cool and add wine and pickling spices. Pour over fish in jars. Let stand for 4 to 5 days, then ready to eat.

# Notes & Recipes



## 3 day dill

Slice cucumbers, onion, & dill

Boil 10 min. then pour hot over above

3 cups water

3 Tbl salt

1/2 cup vinegar

# Cookies & Bars



Edmund and Anna Wegscheid

1979

Edmund Frank Wegscheid

Born August 24, 1904

Died November 30, 1996

Anna Marie Vorderbruggen

Born January 26, 1909

Died November 11, 1999

Dad and Mom met at a dance in Bluffton when Ed, along with his brothers, were playing the dance music. Dad played the harmonica. Mom lived at Delano, but had been up north helping Aunt Margaret Klinker when she had small twins and babies. I think they dated a little over a year. They were married April 22, 1929, in St. Peter's Church in Delano. Mom's sister, Clara, married Joe Schumacher, from Delano, in a double ceremony that day. It was 90 degrees outside, and they had to go to the Twin Cities to have their pictures taken. To keep their hair and veils from getting messed up, Clara and Mom (Anna) would not let the men have the windows open on the way. It was a very warm, early spring - the grass was showing green already. Mom and Dad went to Niagara Falls for their honeymoon.

They lived in the Bluffton area for about a year and a half, then moved near the Waverly-Montrose area. In the fall of 1936, they moved to a farm southeast of Winsted. Around 1950, they moved to a farm along County Road 9 until 1963-1964, when they sold the farm. Before they sold it, they lived on the north end of Hutchinson where Dad built pickup campers. When they sold the farm and the house in Hutchinson, they bought a bowling alley which they ran for several years, had an auction and moved into an apartment for a short time until town houses were built. They lived in a town house until 1996 when Dad's health failed and Mom couldn't handle it anymore. Dad went to the nursing home for about 3 months where he died on November 30, 1996. Mom continued to live at the town house until she died on November 10, 1999.

Dad loved woodworking and especially bowling. He had 3 perfect games in his lifetime and lots of games close to that. Mom liked to do oil painting, sew clothes for us as we grew up, crochet, embroider, loved to garden (especially flowers) and draw pictures of rabbits, horses, cats and birds for us as we grew up.

When I (Cordy) was around 5 years old, I was with Dad in the barn on the farm in the Waverly-Montrose area. Dad was unharnessing the horses, and when he walked behind Buster, the horse kicked Dad in the hip area of his right leg. He leaned on me and held his leg and we walked together to the house - which was a good city block away. Mom milked the cows that night and the next morning. Dad couldn't stand on the leg, so the neighbors came over and took him to the doctor in Watertown. Dad came home with a cast on his leg all the way to his groin! The upper part of the leg was broken! That whole summer Dad laid in bed and baby-sat us, while Mom did all the farm work - milking cows, cultivating, feeding cattle and chickens, cooking, cleaning, washing, ironing and taking us to Mass on Sundays. Dad kept us happy and content by making paper airplanes from catalogs and throwing them around the room.

Mother and Dad had 9 children (to date all are alive), 27 grandchildren, 44 great-grandchildren and 8 great-great-grandchildren at the time of Mom's death in 1999. This has changed since then, but we will be brought up to date with the new family tree.

# Cookies & Bars

## Cookies

### Banana Cookies

Rosie Altstadt

1/2 c. shortening  
1 c. sugar  
1 egg  
1 banana  
1 tsp. vanilla  
1/2 c. buttermilk

1 tsp. baking powder  
1/2 tsp. baking soda  
2 c. flour  
1 tsp. cinnamon  
1/2 c. nuts (opt.)

Mix and drop by spoonfuls. Bake at 350°. Frost.

### Sugar Cookie

Jan Weller

3 c. flour  
1/2 tsp. baking soda  
1/2 tsp. baking powder  
1 c. shortening

2 eggs  
1 1/4 c. sugar  
1 tsp. vanilla

Mix first 4 ingredients as for pie crust.

Beat the eggs, add sugar and vanilla, and add to other ingredients. Mix. Roll thin. Bake until done, in 325° oven.

### Sugar Cookies

Evelyn Vorderbruggen

1 c. white sugar  
1/2 c. brown sugar  
1 c. shortening  
1 egg  
1 tsp. vanilla

2 tsp. baking soda  
2 tsp. cream of tartar  
1/2 tsp. salt  
2+ c. flour

Mix ingredients well, in order given. Roll into balls, dip in sugar, do not flatten. Bake at 375° for 10 to 12 minutes.

**Variation:** Roll in cinnamon and sugar; or, at Christmas, in red or green sugar.



## Sugar Cookies

Dan Malone

1 c. butter	2 tsp. vanilla
1 c. shortening	1 tsp. baking soda
1 c. white sugar	1 tsp. salt
1 c. powdered sugar	1 tsp. cream of tartar
2 eggs	4 c. flour

Mix. Roll into balls. Flatten with a sugared glass. Bake at 350° for 8 to 10 minutes.

## Salted Nut Rolls

Christina Buchholz

1 (12 oz.) jar salted, dry-roasted peanuts	1 jar marshmallow crème
1 lg. bag peanut butter chips	1 can evaporated milk

Layer 9x9-inch pan with peanuts. Melt peanut butter chips in microwave with marshmallow crème and evaporated milk. Pour over peanut layer. Put another layer of peanuts on top. Cool and serve.

## Salted Peanut Cookies

Clara Wegscheid

2 c. brown sugar	1 tsp. baking powder
1 c. shortening	2 c. oatmeal
2 eggs	1 c. salted peanuts
2 c. flour	1 tsp. vanilla
1 1/2 tsp. baking soda	

Cream together sugar and shortening. Add eggs. Sift dry ingredients together and add to creamed mixture. Add oatmeal, peanuts and vanilla. Add additional flour, if needed. Bake in 350° oven.

## Sunday Night Cookies

Clara Wegscheid

1 c. brown sugar	1 c. flour
1 c. white sugar	1/2 tsp. salt
1 c. shortening	1 tsp. baking soda
2 eggs	1 c. coconut or nuts
1 tsp. vanilla	4 c. oatmeal

Cream together the sugars and shortening. Add eggs and vanilla. Sift dry ingredients together and add to creamed mixture. Add coconut or nuts and oatmeal. Form into balls. Press down with fork. Bake at 375°.

## Chocolate Chip Cookies

Jenny Bakken

2/3 c. butter	3 c. flour
2/3 c. shortening	1 tsp. baking soda
3/4 c. white sugar	1 tsp. salt
3/4 c. brown sugar	1 (3 1/2 oz.) pkg. vanilla instant pudding
2 eggs	12 oz. semi-sweet chocolate chips
2 tsp. vanilla	

Beat shortening and butter until fluffy, add both sugars. Beat until fluffy and add eggs and vanilla. In separate bowl, combine flour, baking soda, salt and pudding mix. Gradually add these dry ingredients to beaten mixture, stirring well. Stir in chocolate chips. Drop onto cookie sheet. Bake at 350° for 12 to 14 minutes.

**Variation:** Use different pudding flavors with different chips.

## Chocolate Chip Cookies

Vern Malone

3/4 c. shortening or butter	1 tsp. baking soda
1/2 c. sugar	1 tsp. salt
1 c. brown sugar	2 1/2 c. flour
1 tsp. vanilla	1 c. chocolate chips
2 eggs	

## Candy Cane Cookies

Jenny Bakken

1 c. butter	1 tsp. vanilla
1 c. powdered sugar	2 1/2 c. flour
1 egg	1 tsp. salt
1 1/2 tsp. almond extract	1/2 tsp. red food coloring

Mix butter, sugar, egg and flavorings. Mix salt and flour together; stir into butter mixture. Divide dough in half. Blend food coloring into 1 half. Roll 1 teaspoon dough, of each color, into 4-inch strips. Place strips side by side and press lightly together and twist with a rope. Cure one end to shape a cane. Bake at 375° for 8 to 9 minutes, until bottom is lightly brown.

## Oatmeal No-Bake Cookies

Shanna Malone

2 c. sugar	1/2 c. cocoa
1/2 c. milk	2 1/2 c. oatmeal
1/2 c. butter	1/2 tsp. vanilla

Combine sugar, milk, butter and cocoa in saucepan. Bring to boil and boil for 2 minutes. Remove from heat and add oatmeal and vanilla. Mix well and drop cookies on waxed paper.

Matt enjoys 1/2 cup peanut butter added, too!

## Rolled Sugar Cookies with Powdered Sugar

Sue Malone

1 1/2 c. powdered sugar	1/2 tsp. almond extract
1 c. butter	2 1/2 c. flour
1 egg	1 tsp. baking soda
1 tsp. vanilla	1 tsp. cream of tartar

<b>FROSTING:</b>	1/2 c. butter
4 oz. cream cheese	1 tsp. vanilla
2 c. powdered sugar	Dash of milk

Cream sugar and butter. Add egg and extracts. Combine with dry ingredients. Refrigerate dough 2 to 3 hours. Roll dough thin and cut with cookie cutters. Bake at 325° for about 7 minutes.

**Frosting:** Soften cream cheese with milk. Add butter and cream together. Add vanilla and powdered sugar. Mix well. May add food coloring.

## Wegscheid Molasses Cookies

Margaret Wegscheid

1 c. brown sugar	2 tsp. baking soda
2/3 c. lard	1 tsp. ginger
2 eggs	1 tsp. cinnamon
1 c. molasses	1 tsp. vanilla
Flour, enough to handle	Salt

Mix and chill. Roll out and cut with cookie cutters. Bake on lightly-greased pans at 300° for 12 to 15 minutes.

## Overnight Cookies

Margaret Wegscheid

1 c. sugar	2 T. boiling water
1 c. brown sugar	1 tsp. baking soda
2 eggs	4 c. flour
1 1/2 c. shortening	1 tsp. vanilla
1 c. chopped walnuts	

Form into loaf and let stand overnight. Slice next day. Bake at 300°.

## Date-Filled Cookies

Dorothy Adams

2 c. brown sugar	1 tsp. vanilla
1 c. shortening	3 eggs, well beaten
1 tsp. salt	3 (or more) c. flour
1 tsp. baking soda	

### FILLING:

1 c. sugar	1 lb. dates
------------	-------------

Bring water and dates to boil and cook until softened and thick. Roll out cookie dough. Cut into circles. Place a dab of filling in center of cookie. Top with another cookie and seal edges. Bake at 350° until golden brown.

This was a family favorite!

## Fill-the-Jar Sour Cream Cookies

Linda Hendrickx

2 c. sugar	1/2 tsp. nutmeg
2/3 c. shortening	1/4 tsp. salt
1 c. sour cream	1 tsp. baking soda
2 eggs	1/2 tsp. baking powder
2 tsp. vanilla	4 c. flour

Mix. Place by teaspoon on greased cookie sheet. Flatten a bit. Bake at 350° about 10 to 12 minutes.

## Butter Pecan Cookies

Issy Langer

- |   |                   |
|---|-------------------|
| 1 3/4 c. pecans   | 1 egg, separated  |
| 1 T. + 1 c. butter, softened & divided (no substitutes)   | 1 tsp. vanilla    |
| 1 c. brown sugar, packed  | 1 c. pecan halves |
| 2 c. self-rising flour (or to substitute, place 1 1/2 tsp. baking powder & 1/2 tsp. salt in measuring cup, add all-purpose flour to measure 1 c.) |                   |

Place chopped pecans and 1 tablespoon butter in baking pan. Bake at 325° for 5 to 7 minutes, or until toasted and browned, stirring frequently. Set aside to cool. In mixing bowl, cream brown sugar and remaining butter. Beat in egg yolk and vanilla. Gradually add flour. Cover and refrigerate for 1 hour, or until easy to handle. Roll into 1-inch balls, then roll in toasted pecans, pressing nuts into dough. Place 1 inch apart on ungreased baking sheet. Beat egg white until foamy. Dip pecan halves in egg white, then gently press one into each ball. Bake at 375° for 10 to 12 minutes, or until golden brown. Cool for 2 minutes before removing to wire racks. Yield: about 4 dozen.

## Date-Filled Cookies

Clara Wegscheid

- |                     |  |
|---------------------|--|
| 1 lb. dates, cut up | 1/3 c. cream or fruit juice (peach, prune, or apricot) |
| 1/2 c. sugar        | 3 1/2 c. flour   |
| 1 c. white sugar    | 1 tsp. baking soda                                     |
| 1 c. brown sugar    | 1 tsp. cream of tartar                                 |
| 2 or 3 eggs         | 1/4 tsp. salt  |
| 1 c. shortening     | 1 tsp. vanilla   |

Put dates in saucepan, cover with water. Cook until soft. Add the 1/2 cup sugar. Set to cool.

Mix cookie ingredients well. Use flour and roll out for regular sugar cookies. Put 1 teaspoon vanilla on each cookie and fold over. Bake at 375° and cool.

When rolling out cookies, may sprinkle white sugar into flour. This makes them sweet and brown easier. These cookies bake quickly.

## Molasses Creams

Evelyn Vorderbruggen

1 1/2 c. butter or margarine	2 tsp. baking soda
2 c. sugar	1 tsp. cinnamon
2 eggs, lightly beaten	3/4 tsp. ground ginger
1/2 c. light molasses	1/2 tsp. cloves
4 1/2 c. flour	

### FROSTING:

1 1/2 c. confectioners' sugar	1 tsp. vanilla
3 T. butter or margarine, softened	1 to 2 T. milk

In large mixing bowl, cream butter and sugar. Add eggs and molasses; mix well. Blend in dry ingredients. Roll into walnut-size balls. Place on ungreased sheet, do not flatten. Bake at 350° for 10 to 12 minutes, or until done. Centers will be slightly soft. Mix and beat frosting ingredients. Frost cookies while warm.

## Fork Cookies

Clara Wegscheid

1 c. shortening	2 tsp. cream of tartar or baking powder
2 c. brown sugar	1 tsp. vanilla
2 eggs	2 1/2 c. flour
2 tsp. baking soda	1/2 tsp. salt

Mix together, knead by hand. Roll into balls. Press with a fork.

## Cracker Jack Cookies

Joyce Price

1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1 1/2 c. flour
1 c. butter	1 c. coconut
2 eggs	2 c. quick oatmeal
2 tsp. vanilla	2 c. Rice Krispies
1 tsp. baking soda	

Cream together sugars and butter. Add eggs and vanilla; mix well. Measure flour, sift in baking soda and baking powder. Beat into creamed mixture. Let stand a few minutes and then add coconut, oatmeal and Rice Krispies. Drop onto cookie sheet and bake 10 minutes at 350°.

## Pumpkin Cookies

Mary Denny

1/2 c. shortening	1 tsp. vanilla
1 c. sugar	2 c. sifted flour
1 c. dates or raisins	1 tsp. baking powder
1 c. pumpkin	1 tsp. cinnamon
1/4 tsp. salt	1 tsp. baking soda

Sift dry ingredients together. Add to other ingredients. Drop on cookie sheet by spoonful. Bake at 350°.

## Jubilee Jumbles

Elsie Koste

1 c. shortening	2 tsp. vanilla
2 c. brown sugar	5 1/2 c. flour
1 c. white sugar	1 tsp. baking soda
4 eggs	2 tsp. salt
2 c. Carnation milk	2 c. walnuts

<b>BURNT BUTTER GLAZE:</b>	2 c. powdered sugar
2 T. butter	1/4 c. Carnation milk

Thoroughly mix shortening, sugars and eggs. Stir in vanilla and milk. Sift dry ingredients together, add and stir. Stir in nuts. Chill 1 hour. Drop by rounded tablespoons. Bake at 375° for 10 minutes, until delicately browned. While warm, frost with burnt glaze and top with walnuts.

To prepared glaze, heat butter until golden brown (almost burnt). Beat into powdered sugar and Carnation milk.

## Neiman-Marcus Cookies

Sandy Frost

2 c. butter	1 tsp. salt
4 c. flour	8 oz. Hershey bars, grated
2 tsp. baking soda	4 eggs
2 c. sugar	2 tsp. baking powder
5 c. oatmeal, blended	2 tsp. vanilla
24 oz. chocolate chips	3 c. chopped nuts
2 c. brown sugar	

Measure oatmeal and blend in blender until fine powder. Cream butter and both sugars. Add sugars and vanilla. Mix together with dry ingredients and oatmeal. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2 inches apart on cookie sheet. Bake for 10 minutes at 375°. Yield: 112 cookies.

## Raisin Drop Cookies

Anita Beringer

<b>2 c. raisins</b>	<b>1/2 c. water</b>
<b>1/2 c. strong coffee</b>	<b>1 tsp. baking soda</b>
<b>1 c. sugar</b>	<b>3 1/2 c. regular flour</b>
<b>1 c. brown sugar</b>	<b>1 tsp. baking powder</b>
<b>1 c. butter</b>	<b>1/4 tsp. salt</b>
<b>3 eggs, beaten</b>	<b>1 tsp. nutmeg</b>
<b>1 tsp. vanilla</b>	<b>1 c. chopped nuts</b>

Cook raisins in coffee and water for 5 minutes. Add baking soda and cool.

Cream well the sugar and butter. Add eggs and vanilla, and then the raisin mixture. Add dry ingredients and nuts. Drop on greased baking sheet. Bake at 400° for 12 to 15 minutes.

## Chocolate Caramel Cookies

Cindy Viken

<b>1 c. butter, softened (no substitutes)</b>	<b>2 1/2 c. all-purpose flour</b>
<b>1 c. + 1 tsp. sugar, divided</b>	<b>3/4 c. baking cocoa</b>
<b>1 c. brown sugar, packed</b>	<b>1 tsp. baking soda</b>
<b>2 eggs</b>	<b>1 c. chopped pecans, divided</b>
<b>2 tsp. vanilla</b>	<b>1 (13 oz.) pkg. Rolo candies</b>

Cream butter, 1 cup sugar and brown sugar. Add eggs and vanilla; mix well. Combine flour, cocoa and baking soda. Add to creamed mixture and beat just until combined. Stir in 1/2 cup pecans. Unwrap Rolo candies. Shape dough, by tablespoonfuls around each candy. Combine remaining pecans and sugar. Dip each cookie 1/2 way into mixture. Place cookies, nut-side up, on ungreased cookie sheet. Bake at 375° for 7 to 10 minutes, or until top is slightly cracked. Cool for 3 minutes, then remove to wire racks to cool completely. Yield: 5 dozen.

*When using brown sugar in a recipe, always press the brown sugar firmly into the measuring cup.*



## Corn Flake and Coconut Cookies

Eileen Weller

1/2 c. shortening	1/2 tsp. salt
1/2 c. white sugar	1/2 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. baking soda
1 egg	2 c. corn flakes, crushed after measuring
1 tsp. vanilla	1 c. coconut
1 1/4 c. flour	

Cream shortening. Beat in sugars, then add egg and vanilla. Combine dry ingredients and add to creamed mixture; mixing well. Add crushed corn flakes and coconut to mixture. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 minutes.

## Bars

### Fudgy Chocolate Brownies

Joann Wegscheid

5 T. margarine or butter	3 lg. egg whites, lightly beaten
1 oz. unsweetened chocolate	1 lg. egg, lightly beaten
2/3 c. Dutch process unsweetened cocoa	1 c. all-purpose flour
1 1/2 c. sugar	1/2 tsp. baking powder
	Cooking spray

Preheat oven to 325°. Melt shortening and chocolate in a large saucepan over medium heat. Stir in cocoa; cook 1 minute. Stir in sugar; cook 1 minute. Remove from heat; cool slightly. Combine egg whites and egg. Gradually add warm chocolate mixture to egg mixture, stirring with a whisk until well blended. Lightly spoon flour into a dry measuring cup, level with a knife. Combine flour and baking powder; add flour mixture to chocolate mixture, stirring well. Spoon batter into a 9-inch square baking pan coated with cooking spray. Bake at 325° for 27 minutes (do not overbake). Cool in pan on a wire rack. Yield: 20 servings (serving size: 1 brownie); 4.3 gm fat.

## Lemon Bars

Krissy Tellers

**1 c. butter**  
**2 c. flour**

**1/2 c. powdered sugar**

Mix like pie crust. Press into 10x15-inch cookie sheet. (Use 9x13-inch pan for thicker bars.) Bake for 20 minutes at 350°.

Mix together:

**4 eggs**  
**2 c. sugar**  
**4 T. flour**

**6 T. lemon juice**  
**1 tsp. baking powder**

Pour egg mixture over crust. Bake for 25 to 30 minutes at 350°. Sprinkle with powdered sugar.

## Apple Bars

Marilou Heltemes

### CRUST:

**4 c. flour**  
**1 T. sugar**

**1 1/2 tsp. salt**  
**1 1/2 c. lard**

Crumble the above ingredients together.

Beat together:

**1 egg**  
**1 T. vinegar**

**1/2 c. cold water**

Add to flour, do not overmix.

### FILLING:

**6 c. apples, peeled & sliced**

**1 to 1 1/2 c. sugar**  
**1/2 tsp. cinnamon**

Line jellyroll pan with bottom crust. Fill with apples. Roll out top crust, cover apples. Make several slits for steam to escape. Sprinkle with cinnamon and sugar. Bake for 45 minutes at 350°. Frost, if desired.

*Cut bar cookies and rolled cookies with a pizza cutter.*

## Banana Bars

Jacqueline Richter

1/2 c. margarine  
1 1/2 c. sugar  
2 eggs  
2 bananas

2 c. flour  
1/2 tsp. salt  
1 tsp. baking soda  
3/4 c. sour cream

### FROSTING:

1 (3 oz.) pkg. cream cheese  
6 T. margarine

1 T. milk  
2 c. powdered sugar  
1 tsp. vanilla

Cream margarine and sugar. Add eggs and mashed bananas. Dissolve baking soda in sour cream. Add to creamed mixture with flour and salt. Mix well.

**Frosting:** Cream the cheese. Add rest of ingredients and cream well.

## Frosted Banana Bars

Lorene Wegscheid

1/2 c. butter or margarine  
2 c. sugar  
3 eggs  
1 1/2 c. mashed bananas (about  
3 medium)

1 tsp. vanilla  
2 c. flour  
1 tsp. baking soda

### FROSTING:

1/2 c. butter or margarine  
1 pkg. cream cheese

4 c. confectioners' sugar  
2 tsp. vanilla

In mixing bowl, cream butter and sugar. Add eggs and beat well. Add bananas, vanilla and dry ingredients. Pour into greased 10x15-inch pan. Bake at 350° for 25 minutes, or until bars test done with a toothpick. Cool, then frost. Yield: 3 dozen bars.

**Frosting:** Cream butter and cream cheese. Gradually add confectioners' sugar and vanilla. Spread on bars.

## Basic Bar Recipe

Mary Wegscheid

1 cake mix (any kind)  
1/2 c. oil  
2 eggs  
1/2 c. brown sugar

2 T. water  
1 c. of choice: coconut, chocolate  
chips, raisins or nuts

Pour into 9x13-inch greased pan. Bake for 20 minutes at 350°. Do not overbake. Cut immediately.

## Buster Bars

Linda Heltemes

1 1/2 c. evaporated milk  
1/2 c. butter  
2/3 c. chocolate chips

2 c. powdered sugar  
1 tsp. vanilla

### CRUST:

1 lb. Oreo cookies

1/2 c. margarine, melted

1/2 gal. vanilla ice cream

1 1/2 c. Spanish peanuts

Mix first 5 ingredients together in saucepan and boil for 8 minutes, stirring frequently. Set aside to cool.

**Crust:** Crush cookies and mix with melted margarine. Press into 9x13-inch pan.

Spread ice cream over crust and top with peanuts. Place in freezer to set. Pour cooled chocolate mixture over ice cream and peanuts. Place in freezer until serving.

## Caramel Heavenlies

Elsie Koste

12 whole graham crackers

2 c. mini marshmallows

3/4 c. brown sugar, packed

1 tsp. cinnamon

3/4 c. butter

1 tsp. vanilla

1 c. sliced almonds

1 c. coconut

Line jellyroll pan with graham crackers. Sprinkle miniature marshmallows over top. Cook brown sugar, cinnamon and butter over medium heat until sugar dissolves. Remove from heat and stir in vanilla. Pour or spoon evenly over marshmallows. Add almonds and coconut over all. Bake at 350° for 12 to 14 minutes, until lightly browned. Cool on wire rack. Cut into large squares, then cut diagonally.

## Caramel Nutties

Jessica Lehmkuhl

3/4 c. butter, softened

28 caramels

3/4 c. brown sugar

1/4 c. milk

2 c. flour

1/2 c. nuts

1/2 tsp. baking soda

1 tsp. vanilla

Mix butter, brown sugar, flour, baking soda and vanilla together. Press in bottom of ungreased 9x13-inch pan. Bake at 350° for 20 minutes. Do not overbake. Melt caramels in milk and spread over bars. Sprinkle with nuts.

# Club Cracker Bars

Cordy Lewandoski

## Club crackers

### FILLING:

<b>2 c. coconut</b>	<b>1 c. butter</b>
<b>2 c. brown sugar</b>	<b>1/2 c. milk</b>
<b>2 c. crushed graham crackers</b> <b>(22 large squares)</b>	

### FROSTING:

<b>1 1/2 c. powdered sugar</b>	<b>6 T. butter</b>
<b>6 T. milk</b>	<b>12 oz. milk chocolate chips</b>

Line jellyroll pan with whole Club crackers. Combine filling ingredients in saucepan and boil for 7 minutes. Spread filling over crackers while it is warm. Cover with another layer of crackers. (I try to line top crackers with bottom crackers so they are easier to cut into bars.)

Boil powdered sugar, milk and butter for 1 minute. Add chocolate chips. Stir until melted. Spread over crackers. Score lightly where ends of crackers are, after frosting. Cool, then cut where scored.

# Dream Way Bars

Nora Wegscheid

<b>3/4 c. butter, softened</b>	<b>1/4 tsp. baking soda</b>
<b>1/2 c. brown sugar</b>	<b>1/4 tsp. salt</b>
<b>1/2 c. sugar</b>	<b>1 pkg. chocolate chips</b>
<b>3 eggs, separated</b>	<b>1 pkg. coconut</b>
<b>1 tsp. vanilla</b>	<b>3/4 c. nuts</b>
<b>2 c. flour</b>	<b>1 c. brown sugar</b>
<b>1/2 tsp. baking powder</b>	

Blend together butter, sugars, egg yolks and vanilla; beat for 2 minutes at medium speed. Put in all dry ingredients and mix thoroughly. Pat into 9x13-inch pan. Sprinkle with nuts, chips and coconut. Beat egg whites until fluffy. Add brown sugar and beat until stiff. Pour over mixture and bake at 350° until brown.

## Ginger's Butterscotch Bars

Issy Langer

1 (12 oz.) pkg. butterscotch chips      3/4 c. coconut  
 1/2 c. butter      1/2 c. nuts  
 1 c. creamy peanut butter      1 (10 oz.) pkg. mini marshmallows

Melt butterscotch chips, butter and peanut butter together. Cool slightly. Add coconut, nuts and marshmallows. Mix well. Pour into 10x15-inch pan. Store refrigerated.

Very easy and very good!

## Hip-Hip Bars

Wendy Vorderbruggen

12 oz. butterscotch chips      6 c. Rice Krispies  
 1 c. peanut butter  
 12 oz. chocolate chips      2 T. water  
 4 T. butter      1/2 to 3/4 c. sifted powdered sugar

Melt butterscotch chips and peanut butter. Stir in Rice Krispies. Spread 1/2 of this mixture into 9x13-inch pan (first layer), save remainder for third layer.

**Second Layer:** Melt chocolate chips, butter and water. Add powdered sugar until frosting consistency.

**Third Layer:** Add second layer of Rice Krispie mixture.

Place pan in freezer or refrigerator between layers, so they set.

Named for where they end up!

## Janet's Bars

Virginia Richter

1 c. white sugar      Rice Krispies or Special K  
 1 c. white syrup      Chocolate or butterscotch chips  
 1 1/2 c. peanut butter

Put sugar and syrup in saucepan and boil briskly. Stir in peanut butter. Remove from heat and add Rice Krispies or Special K's until desired consistency. Put into a 9x13-inch pan. Melt chocolate or butterscotch chips and spread on top.

## Kit-Kat Cookie Bars

Donna Sauvageau

<b>80 buttery round crackers</b>	<b>1/3 c. milk</b>
<b>1 1/2 c. graham cracker crumbs</b>	<b>1 c. butterscotch chips</b>
<b>3/4 c. brown sugar, packed</b>	<b>1 c. semi-sweet chocolate chips</b>
<b>1 c. white sugar</b>	<b>3/4 c. peanut butter</b>
<b>3/4 c. butter</b>	

Put graham cracker crumbs, brown sugar, white sugar, butter and milk in a saucepan and bring to a boil. Boil for 5 minutes. Put a layer of buttery round crackers in a 9x13-inch pan and pour 1/2 of the graham cracker crumb mixture over it. Put another layer of crackers and pour the remaining mixture on evenly. Add last row of crackers.

To make topping: melt over low heat the butterscotch chips, chocolate chips and peanut butter. After melted, spread over the top row of crackers.

Good anytime, but a must for Christmas!

## Caramel Rice Krispie Bars

Joyce Wegscheid

<b>1 (1 lb.) bag marshmallows (use bag &amp; half of regular 10 oz.)</b>	<b>6 T. butter</b>
	<b>8 c. Rice Krispies</b>

<b>FILLING:</b>	<b>6 T. butter</b>
<b>1 bag caramels</b>	<b>1/2 can sweetened condensed milk</b>

Melt marshmallows and butter. Add Rice Krispies. Mix well. Divide mixture in half. Spread in 2 greased 9x13-inch pans. Set aside while you prepare the filling.

Melt caramels, butter and sweetened condensed milk, stirring constantly. Spread melted caramel mixture on top of one pan of the Rice Krispies bars. Place other "slab" of Rice Krispie bars on top of the caramel layer. Press down. Cut when cool. Enjoy!

## Rice Krispie Caramel Bars

LuAnn Weniger

<b>2 (10 oz.) bags marshmallows</b>	<b>14 oz. sweetened condensed milk</b>
<b>8 oz. marshmallow crème</b>	<b>14 oz. caramels (50 squares)</b>
<b>12 c. Rice Krispies cereal</b>	<b>3/4 c. butter</b>

Melt caramels, sweetened condensed milk and 1/4 cup butter over low heat. Set aside to cool. Melt 10 ounces marshmallows and 1/4 cup butter. Add 6 cups Rice Krispies. Press into greased 10x15-inch pan. Soften marshmallow crème in microwave for 20 seconds. Spread atop the Rice Krispie mixture. Spread cooled caramel mixture atop marshmallow crème. Melt 10 ounces marshmallows and 1/4 cup butter. Add 6 cups Rice Krispies. Put atop caramel mixture. (I use a second jellyroll pan and flip onto caramel mixture.) Refrigerate until ready to serve.

## Cherry Bars

Loretta Theisen

**2 c. flour**  
**3/4 c. sugar**  
**1/2 c. butter**

**1/2 c. coconut**  
**1 (20 oz.) can cherry pie filling**

Mix flour, sugar and butter to a crumble. Save back 1 cup mixture. Put the remainder in 9x13-inch pan. Bake at 375° for 12 to 15 minutes. Pour cherry pie filling over this. Mix the 1 cup crushed mixture with the coconut and sprinkle over pie mix. Bake at 375° for 25 minutes.

## Coconut Butterscotch Bars

Betty Huebsch

**3/4 c. flour**  
**1/2 tsp. baking powder**  
**1/2 tsp. salt**  
**1/4 c. shortening**

**1 c. brown sugar**  
**1 egg**  
**1 tsp. vanilla**  
**1 c. coconut**

**TOPPING:**  
**1/2 c. coconut**

**1 T. butter, melted**  
**1 T. granulated sugar**

Sift dry ingredients together. Cream shortening, brown sugar, egg and vanilla. Add dry ingredients and then add coconut. Pour into 8x8-inch pan. Top with 1/2 cup coconut. Sprinkle with melted butter and then sugar. Bake at 350° for 35 minutes. Cut when warm.

## Fast Bars

Regina Weniger

**1 one-step angel food cake mix**      **1 can pie filling, your choice**

Mix together well. Pour into greased jellyroll pan. Bake at 350° for 25 minutes.

## Mixed Nut Bars

Judy McLeod

**1 1/2 c. flour**  
**3/4 c. brown sugar**  
**1/2 c. butter or margarine, softened**  
**1 (12 oz.) can mixed nuts**

**1/2 c. white syrup**  
**6 oz. butterscotch chips**  
**2 T. margarine or butter**

Mix first 3 ingredients together and press into a 9x13-inch pan. Bake for 10 minutes at 350°. Take from oven and cool for 10 minutes. Sprinkle mixed nuts over crust. Make syrup of last 3 ingredients, heat just enough to melt chips. Stir and pour evenly over the nuts. Bake for 10 minutes at 350°. (It's OK if you don't get the syrup mixture into the corners of the pan, as it spreads out when it bakes.)



## Monday Bars

Jenny Bakken

<b>1 white cake mix</b>	<b>1 (14 oz.) can sweetened condensed milk</b>
<b>2 eggs</b>	<b>1 c. chocolate chips</b>
<b>1/3 c. evaporated milk</b>	<b>1/4 c. butter</b>

Combine cake mix, eggs and oil. Press 2/3 into greased 9x13-inch pan. Melt butter, chips and milk in microwave. Pour over crust. Drop remaining cake mixture over the top. Bake at 350° for 20 to 25 minutes.

## Neiman-Marcus Bars

Carol Heltemes

<b>1 pkg. yellow cake mix with pudding</b>	<b>1/2 c. chopped nuts</b>
<b>1/2 c. butter or margarine, melted</b>	<b>1 (8 oz.) pkg. cream cheese</b>
<b>1 egg</b>	<b>2 eggs</b>
<b>12 oz. chocolate chips</b>	<b>3 1/2 c. powdered sugar</b>
	<b>Handful coconut</b>

Mix first 3 ingredients in blender. Press into 9x13-inch pan. Sprinkle with chocolate chips and nuts. Mix remaining ingredients. Pour on top of nuts and chips. Bake at 350° for 45 minutes.

## No-Bake Oatmeal Bars

Rita Price

<b>2 c. sugar</b>	<b>1/2 tsp. vanilla</b>
<b>1/2 c. butter</b>	<b>3 c. oatmeal</b>
<b>1 sq. unsweetened chocolate</b>	<b>1 c. chunky peanut butter</b>
<b>1/2 c. milk</b>	

Mix sugar, butter, chocolate and milk together in saucepan. Boil for 1 minute. Stir in remaining ingredients. Pour into greased 9x13-inch pan and cool.

Our family's favorite!

## No-Bake Bars

Lennett Savchuk

<b>Whole graham crackers</b>	<b>1 c. butter</b>
<b>12 oz. chocolate chips</b>	<b>1 c. brown sugar</b>
<b>8 oz. roasted peanuts</b>	<b>2 T. white Karo syrup</b>

Line bottom of 9x13-inch pan with whole graham crackers. Pour chocolate chips and peanuts over crackers. Boil butter, brown sugar and syrup for 3 minutes, stirring constantly. Pour boiled mixture over ingredients in pan. Let stand to cool before cutting.

## Nut Bars

Melissa Wegscheid

<b>Graham crackers</b>	<b>1 c. dry-roasted peanuts</b>
<b>1 c. butter</b>	<b>1/2 bag butterscotch chips</b>
<b>1 c. brown sugar</b>	<b>1/2 bag milk chocolate chips</b>
<b>2 T. light corn syrup</b>	

Layer 9x13-inch pan with graham crackers. Boil butter, brown sugar and corn syrup for 3 minutes. Pour over graham crackers. Sprinkle with peanuts, butterscotch chips and chocolate chips.

## Nut Goodie Bars

Sue Malone

<b>12 oz. chocolate chips</b>	<b>1/4 c. regular vanilla pudding mix, dry</b>
<b>12 oz. butterscotch chips</b>	<b>1/2 c. evaporated milk</b>
<b>1 sq. dark chocolate</b>	<b>2 lb. powdered sugar</b>
<b>2 c. peanut butter</b>	<b>1 lb. Spanish peanuts</b>
<b>1 c. butter</b>	<b>1/4 tsp. maple flavoring</b>

Melt chips and dark chocolate. Add peanut butter and mix well. Spread half of mixture in a thin layer on large greased jellyroll pan. Put in freezer to set. Combine butter, pudding mix and milk. Bring to a boil. Remove from heat and beat in powdered sugar. Spread over chocolate layer in pan. Refrigerate until firm. Stir peanuts and maple flavoring into remaining chocolate mixture. Spread evenly over powdered sugar layer. Best if kept refrigerated.

## Oatmeal Carmelitas

Sherry Price

<b>1 c. flour</b>	<b>1/2 tsp. baking soda</b>
<b>1 c. quick-cooking oats</b>	<b>1/4 tsp. salt</b>
<b>3/4 c. brown sugar</b>	<b>3/4 c. butter, melted</b>

### FILLING:

<b>1 c. chocolate chips</b>	<b>3/4 c. caramel ice cream topping</b>
<b>1/2 c. chopped pecans</b>	<b>3 T. flour</b>

Combine first 6 ingredients for crust. Press half into bottom of 9x13-inch pan. Bake at 350° for 10 minutes. Remove from oven. Sprinkle with chips and pecans. Blend caramel topping and flour. Pour over chips and pecans. Sprinkle with remaining crumb mixture. Bake for 15 to 20 minutes longer, or until golden brown. Cool 1 to 2 hours. Cut into bars.

## Peanut Butter Krispie Bars Kathleen Lewandoski

<b>1/2 c. sugar</b>	<b>1 c. white corn syrup</b>
<b>1 c. peanut butter</b>	<b>4 to 6 c. Rice Krispies</b>
<b>12 oz. chocolate chips (or chocolate almond bark)</b>	

Bring sugar and corn syrup to a boil. Remove from heat and add peanut butter and Rice Krispies. Press into buttered 9x13-inch pan. Melt chocolate chips in microwave for frosting.

## Chewy Pecan Bars Issy Langer

<b>1/4 c. butter or margarine, melted</b>	<b>1/4 tsp. baking soda</b>
<b>4 eggs</b>	<b>1/4 tsp. salt</b>
<b>2 c. brown sugar, packed</b>	<b>2 c. chopped pecans</b>
<b>2 tsp. vanilla</b>	<b>Confectioners' sugar</b>
<b>2/3 c. all-purpose flour</b>	

Spread butter evenly in an ungreased 9x13-inch pan. In a bowl, beat eggs, brown sugar and vanilla. Combine flour, baking soda and salt. Gradually add these dry ingredients to egg mixture. Stir in pecans. Spread in prepared pan. Bake at 350° for 30 to 35 minutes, or until browned. Dust with confectioners' sugar. Cool on wire rack. Cut into bars. Yield: 3 dozen bars.

## Peanut Butter Fingers Mary Malone

<b>1/2 c. butter</b>	<b>1/2 tsp. baking soda</b>
<b>1/2 c. brown sugar</b>	<b>1/4 tsp. salt</b>
<b>1/2 c. sugar</b>	<b>1/2 tsp. vanilla</b>
<b>1 egg, unbeaten</b>	<b>1 c. flour</b>
<b>1/2 c. peanut butter</b>	<b>1 c. oatmeal</b>

<b>Chocolate chips</b>	<b>1/4 c. peanut butter</b>
<b>1/2 c. powdered sugar</b>	<b>2 to 4 T. cream</b>

Cream butter and sugars. Add egg, peanut butter, baking soda, salt and vanilla. Stir in flour and oatmeal. Bake in 9x13-inch pan at 350° for 20 to 25 minutes. Sprinkle with chocolate chips. Mix last 3 ingredients and drizzle over melted chips.

## Rocky Road Bars

Rita Wegscheid

**1 pkg. Betty Crocker SuperMoist  
chocolate fudge cake mix**  
**1/2 c. butter or margarine, melted**  
**1/3 c. water**  
**1/4 c. brown sugar, packed**  
**2 eggs**

**1 c. chopped nuts**  
**3 c. mini marshmallows**  
**1/2 c. candy-coated chocolate  
candies**  
**1/3 c. ready-to-spread chocolate  
frosting**

Mix half of dry cake mix, butter, water, brown sugar and eggs in large bowl with spoon until smooth. Stir in remaining cake mix and nuts. Spread in greased 9x13-inch pan. Bake at 350° for 20 minutes. Sprinkle with marshmallows. Bake 10 to 15 minutes longer, or until marshmallows are puffed and golden. Immediately sprinkle with candies. Microwave frosting, uncovered, on HIGH for 15 seconds. Drizzle over bars. Cool completely, about 1 hour. Yield: 24 bars.

## Easter Nests

Jenny Bakken

**1/2 c. peanut butter**  
**6 oz. butterscotch chips**

**3 oz. chow mein noodles**  
**2 c. mini marshmallows**

Melt butterscotch chips and peanut butter. Add chow mein noodles and miniature marshmallows. Drop by spoonful onto waxed paper. Top with pastel-coated egg-shaped chocolates.

## Salted Peanut Chews

Anita Beringer

**1 pkg. yellow cake mix**  
**1/3 c. butter**

**1 egg**  
**3 c. mini marshmallows**

### TOPPING:

**2/3 c. corn syrup**  
**1/4 c. butter**  
**2 tsp. vanilla**

**1 (12 oz.) pkg. peanut butter chips**  
**1 1/2 c. Rice Krispies**  
**2 c. salted peanuts**

Combine cake mix, butter and egg. Mix at low speed until crumbly. Press into bottom of ungreased 9x13-inch pan. Bake at 350° for 12 to 18 minutes, until golden brown. Remove from oven and sprinkle with marshmallows. Return to oven for 1 to 2 minutes, until they puff. Cool while preparing topping. In saucepan, cook syrup, vanilla and peanut butter chips, just until chips are melted and mixture is smooth. Remove from heat, stir in cereal and nuts. Pour over marshmallows. Spread to cover. Chill.

## Seven-Layer Bars

Anita Beringer

- |                                       |  |
|---------------------------------------|--|
| <b>1/2 c. butter</b>                  | <b>1 c. coconut</b>  |
| <b>1 1/4 c. graham cracker crumbs</b> | <b>1 c. chopped nuts</b>                                   |
| <b>6 oz. chocolate chips</b>          | <b>1 (14 oz.) can Eagle Brand sweetened condensed milk</b> |
| <b>6 oz. butterscotch chips</b>       |  |

Melt butter in 9x13-inch pan in which the bars are to bake. Add rest of ingredients by layers, in order listed. Pour milk over the top. Bake at 350° for 25 to 30 minutes, or until lightly browned.

## Toffee Squares

Deb Weller

- |                                 |   |
|---------------------------------|---|
| <b>1 c. butter</b>              | <b>2 c. flour</b>                         |
| <b>1 c. brown sugar, packed</b> | <b>16 oz. chocolate chips, melted</b>     |
| <b>1 egg yolk</b>               | <b>1/2 c. chopped nuts or toffee bits</b> |
| <b>1 tsp. vanilla</b>           |   |

Cream butter and sugar. Blend in egg yolk and vanilla. Add flour and mix well. Spread in greased jellyroll pan. Bake at 350° for 15 to 20 minutes. Remove from oven and spread immediately with melted chocolate chips. Sprinkle with nuts. Cool and cut into squares.

## Swirl Brownies

Micki Petersen

- |  |                         |
|--|-------------------------|
| <b>1 (20 to 23 oz.) pkg. brownie mix</b>     | <b>1/3 c. sugar</b>     |
| <b>1 (8 oz.) pkg. cream cheese, softened</b> | <b>1 egg</b>            |
|  | <b>1/2 tsp. vanilla</b> |

Prepare brownie mix as directed on package. Combine cream cheese and sugar, mixing well until blended. Blend in egg and vanilla. Reserve 1/2 cup brownie batter; spread remaining batter onto bottom of greased 9x13-inch pan. Cover with cream cheese mixture, spoon on reserved batter. Cut through batter with knife several times for marble/swirl effect. Bake at 350° for 35 to 40 minutes, or until cream cheese mixture is lightly browned. Cool. Cut into squares. Yield: 1 1/2 dozen bars.

## Double-Frosted Brownies

Barb Morrison

<b>1 pkg. fudge brownie mix (9"x13" size)</b>	<b>2 T. instant vanilla pudding mix</b>
<b>1/2 c. butter or margarine, softened</b>	<b>2 to 3 T. milk</b>
<b>1 1/2 c. confectioners' sugar</b>	<b>1 (16 oz.) can chocolate fudge frosting</b>

Prepare brownie mix according to package directions. Spread batter in greased 9x13-inch pan. Bake at 350° for 25 to 30 minutes, or until toothpick inserted 2-inches in from side of pan comes out clean. Cool completely on wire rack. In a mixing bowl, beat butter, sugar and pudding mix until blended. Add enough milk to achieve spreading consistency. Frost brownies. Cover and refrigerate for 30 minutes. Spread with fudge frosting. Cut into bars. Store in refrigerator. Yield: 3 dozen.

## Chocolate Syrup Brownies

Betty Huebsch,  
Virginia Richter

<b>1/2 c. butter or margarine</b>	<b>1 can Hershey's chocolate syrup</b>
<b>1 c. sugar</b>	<b>1 c. flour</b>
<b>4 eggs</b>	<b>1/2 c. nuts (opt.)</b>

Beat butter and sugar. Add eggs and beat well. Add chocolate syrup and flour. Mix well. Pour into 9x13-inch pan. Bake at 350° for 20 to 25 minutes.

## So-Easy Brownie

Sister Luella Wegscheid

<b>2 c. sugar</b>	<b>3/4 tsp. salt</b>
<b>1/2 c. cocoa</b>	<b>4 eggs</b>
<b>1 c. melted butter</b>	<b>2 tsp. vanilla</b>
<b>1 1/2 c. flour</b>	<b>1/2 c. walnuts</b>

Mix all ingredients together. Pour into 9x13-inch pan. Bake at 350° for 25 minutes.

# Zucchini Brownies

Dorothy Adams

**2 c. shredded zucchini**  
**1/2 c. oil**  
**1 egg**  
**2 tsp. vanilla**  
**Cocoa, to taste**

**2 c. flour**  
**1 1/4 c. sugar**  
**1 tsp. salt**  
**1 1/2 tsp. baking powder**  
**Nuts**

## ICING:

**1 1/2 c. sugar**  
**6 T. evaporated milk**

**6 T. margarine**  
**1 c. chocolate chips**

Mix zucchini, oil, egg and vanilla. Add dry ingredients and mix. Do not beat. Add nuts. Bake at 350° until done. Top with icing while still warm. Boil sugar, milk and margarine for 1 minute. Remove from heat and add chocolate chips. Stir until thick and spread over brownies.

# Desserts, Pies & Pastries



Scholastica and John Weller

1923

Scholastica Katherine Wegscheid  
Born May 14, 1906

John Weller  
Born February 25, 1902  
Died October 8, 1981

DESSERTS, PIES  
& PASTRIES



John and Scholastica met at a house party dance. They were married in St. Cloud, Minnesota, on March 3, 1923. John worked at the train sheds in Waite Park. He also worked as a stonecutter and in a canning factory in St. Cloud.

Donald was born in St. Cloud. All the rest of the children were born around Bluffton.

In August 1925, they moved to Bluffton to farm the Erickson place, 9 miles north of town. Bernice and Kenny were born there. In 1927, they moved to the Romey Vorgert farm, 1 mile east of Bluffton. Arnold, Arlene, Duane, Isabelle and Johanna were born there. The next move was to the present Guck farm where Joe was born. They underwent Diphtheria Quarantine at this place and several of the children had to miss a whole year of school.

In 1937 they purchased the Weller Homestead located 8 miles northeast of Bluffton. They enjoyed farming and raising a family there. Judy was born there when Scholastica thought she should replace Bernice who was getting married. In 1946, they moved to the Carl Stoderl farm located 2 miles west of Bluffton. They resided there until retiring to an apartment in Bluffton in August 1980. John passed away October 8, 1981. Scholastica purchased the former John Kaufmann house across the street and still owns this house.

From 1995 to 1998 she resided with her daughter Isabelle during the winter months and at Golden Age Living in Bluffton the winter of 1999. From then to the present time, 2003, she has resided at Golden Age Living year round.

John and Scholastica have ten children (all still living), 53 grandchildren, 98 great-grandchildren (four more hatching) and 6 great-great-grandchildren (2 that are direct descendants). John's occupation was farming and managing the Bluffton Stockyard Shipping Association. His favorite pastimes were fishing, hunting, playing cards, German Band and dancing. Scholastica was a homemaker who enjoyed dancing, gardening, playing cards, quilting and crocheting.

Their children live in California, Arizona, Montana, South Dakota and Minnesota.

Isabelle

# Desserts, Pies & Pastries

## Desserts

### Apple-of-Your-Eye Cheesecake

Cindy Viken

1 c. graham cracker crumbs  
3 T. sugar  
1/2 tsp. ground cinnamon

1/4 c. butter or margarine, melted  
2 T. finely-chopped pecans

**FILLING:**

3 (8 oz.) pkg. cream cheese,  
softened

3/4 c. sugar

3 eggs

3/4 tsp. vanilla extract

**TOPPING:**

2 1/2 c. chopped, peeled apples

1 T. lemon juice

1/4 c. sugar

1/2 tsp. ground cinnamon

6 T. caramel ice cream topping,  
divided

Sweetened whipped cream

2 T. chopped pecans

Combine first 5 ingredients. Press onto bottom of lightly-greased 9-inch springform pan. Bake at 350° for 10 minutes. Cool. Beat cream cheese and sugar until smooth. Add eggs; beat on low just until combined. Stir in vanilla. Pour over crust. Toss apples with lemon juice, sugar and cinnamon. Spoon over filling. Bake at 350° for 55 to 60 minutes, or until center is almost set. Cool on wire rack for 10 minutes. Carefully run knife around edge of pan to loosen. Drizzle with 4 tablespoons caramel topping. Cool for 1 hour. Chill overnight. Remove sides of pan. Just before serving, garnish with whipped cream. Drizzle with remaining caramel; sprinkle with pecans. Store in refrigerator.

*For better results, use eggs and shortening at room temperature.*

## Cherry or Apple Crisp

Dorothy Adams

1 c. flour  
1 c. brown sugar

1/2 c. margarine  
1/2 c. rolled oats

For apple crisp:

1 tsp. cinnamon

Mix together until crumbly. Pat half of mixture on bottom of 9x9-inch pan. Add cherry or apple pie filling. Pat remaining crumb mixture on top. Bake at 350° for 25 minutes.

## Apple Crisp

Dorothy Weller

3 qt. apples, peeled & sliced  
(about 4 lb.)  
1 1/2 c. sugar  
1/4 c. flour

1 tsp. salt  
2 T. lemon juice  
1 T. cinnamon

**TOPPING:**  
1/2 c. butter

1 c. brown sugar  
1 1/2 c. flour

Mix apples, sugar, flour, salt, lemon juice and cinnamon together; place in a 9x13-inch pan. Mix butter, brown sugar and flour for topping thoroughly, until crumbly. Sprinkle over apple mixture and bake in a 350° oven for 1 hour. Yield: 12 servings.

## Apple Crisp

Elsie Schultz

5 c. sliced apples (can use 2 cans of  
apple filling)

Put on the bottom of a greased 9x13-inch pan.

Mix together:

1 c. sugar  
4 T. flour

Dash of salt  
1/2 tsp. cinnamon

Put on top of apples.

Mix together:

3/4 c. oatmeal  
3/4 c. flour  
3/4 c. brown sugar

1/4 tsp. baking soda  
1/2 c. melted butter

Put on top and bake at 350° for 1 hour.

## Apfel Kuchen

Johanna Kato

Make yeast dough: Dissolve 1 package yeast in 1 cup lukewarm water. Add 1 tablespoon sugar, 1/4 teaspoon salt, 2 tablespoons oil, 2 tablespoons olive oil and 1 cup flour. Mix and let rest 1/2 hour, or so, in a warm place. Add 1 cup flour and beat into a ball; put into oiled pan (I used a 9x12-inch glass cake pan). Press into bottom of pan (may need to use a little flour, as it is a bit sticky). Place sliced, peeled apples of your choice on top (I used 3 medium-large). Put streusel on top.

To make streusel, melt 1 stick of butter over high heat. Add 1 cup flour; make a roux. Cool a bit. Add 3/4 cup white sugar (this will form a crumbly mixture). Put on top of apples (you can also add cinnamon or nuts if you like). Let rise until it comes to top of pan, 1/2 hour to 40 minutes, depending on temperature of room. Bake for 35 minutes at 350°, or until golden brown and done.

## Baked Apples

Scholastica Weller

**4 apples**  
**Sugar**

**Cinnamon**

Peel, core, and slice apples into quarters. Place apples in a microwave-safe pan or bowl. Sprinkle with sugar and cinnamon. Cover and bake in the microwave for approximately 4 minutes. Serve with half & half.

## Danish Pastry Apple Bars

Karen Goeller

### CRUST:

Mix like pie crust:

**2 1/2 c. flour**

**1 T. sugar**

**1 c. shortening**

**1 tsp. salt**

Add 1 egg yolk in 2/3-cup measuring cup; fill the rest with water. Beat and mix with flour mixture. Roll out like pie crust and put half in the bottom of a cookie sheet with sides. Sprinkle apples with sugar and cinnamon. Top with remaining half of crust mixture. Beat 1 egg white and brush over the top of the crust before baking. Bake in 350° oven for 35 minutes.

### FROSTING:

**1 T. water**

**1 c. powdered sugar**

**1/2 tsp. vanilla**

Pour over warm crust.

## Apple Roll

Luella Wegscheid

**2 1/4 c. Bisquick**  
**2/3 c. milk**  
**2 T. soft butter**  
**2 apples, peeled & grated**

**1 1/4 c. white sugar**  
**1 tsp. cinnamon**  
**1 c. water**

Mix 1/4 cup sugar and cinnamon; set aside. Put water and 1 cup sugar on to heat. Bring to a boil, making a syrup. Mix Bisquick and milk. Put onto floured board and roll out to 1/4-inch thick. Spread on butter. Sprinkle cinnamon and sugar mixture on apples. Roll up like jellyroll. Pour hot syrup into a 9x9-inch pan. Cut dough into 1-inch slices, placing them face down on hot syrup. Bake at 350° for 45 minutes. Serve warm. Yield: 8 to 12 servings.

## Blueberry Torte

Evelyn Vorderbruggen

**16 graham crackers, crushed**  
**1/2 c. white sugar**

**1/2 c. butter**

Mix together and line a 9x13-inch cake pan.

**1 (8 oz.) pkg. cream cheese**  
**1/4 c. white sugar**

**2 eggs**

Beat together and pour over cracker mixture. Bake 20 minutes at 350°. Cool slightly. Pour 1 can blueberry pie mix over cheese. Set in refrigerator to cool. Cut into squares. Serve with Cool Whip or whipped cream.

## Double-Layer Pumpkin Cheesecake

Elsie Schultz

**2 (8 oz.) pkg. fat-free cream cheese, softened**  
**1/2 c. sugar**  
**1/2 tsp. vanilla**  
**2 eggs**

**1/2 c. canned pumpkin**  
**1/4 tsp. ground cinnamon**  
**Dash of nutmeg**  
**1/3 graham cracker crumbs**  
**1/2 c. thawed whipped topping**

Mix cream cheese, sugar and vanilla with electric mixer on medium speed, until blended. Add eggs; mix until blended. Do not overbeat after adding eggs. Remove 1 cup batter; stir in pumpkin and spices. Spray a 9-inch pie plate with nonstick spray. Sprinkle bottom with crumbs. Pour remaining plain batter into crust. Top with pumpkin batter. Bake at 325° for 40 minutes, or until center is almost set. Cool. Refrigerate 3 hours, or overnight. Top each serving with 1 tablespoon of whipped topping.

## Pumpkin Roll

Bobbi Adams

<b>3 eggs</b>	<b>1 tsp. baking soda</b>
<b>2/3 c. pumpkin</b>	<b>3/4 c. flour</b>
<b>1 c. sugar</b>	<b>1/2 c. nuts, chopped</b>
<b>1/2 tsp. cinnamon</b>	

Mix all and bake in well-greased and floured 10x15-inch pan. Turn onto powdered-sugar towels and roll up like a jellyroll. Let sit.

Mix filling:

<b>8 oz. cream cheese</b>	<b>1 c. powdered sugar</b>
<b>1 tsp. vanilla</b>	<b>2 T. soft butter</b>

Mix all. Unroll first part and spread filling, then re-roll. Slice when ready to serve. Keep chilled.

## Rhubarb Crisp

Margaret Wegscheid

<b>4 c. rhubarb</b>	<b>1 1/2 to 2 c. sugar</b>
<b>3/4 c. sifted flour</b>	<b>1/2 tsp. salt</b>
<b>1 tsp. cinnamon</b>	<b>1/3 c. butter</b>

Put rhubarb into pan. Sprinkle with salt and cinnamon. Work the remaining ingredients together into a crumb mixture. Sprinkle on rhubarb. Bake, uncovered, for 40 minutes at 350°. Serve plain or with whipped cream. Yield: 6 servings.

## Rhubarb Upside-Down Cake

In Memory of Margaret Heltemes

<b>4 c. short-cut rhubarb</b>	<b>1 (3 oz.) pkg. Jello (red)</b>
<b>1 3/4 c. sugar</b>	<b>1 box yellow cake mix</b>
<b>3/4 c. water</b>	

Put rhubarb, sugar, water and Jello into a 9x13-inch cake pan. Mix cake mix according to package directions. Pour batter over top of rhubarb mixture. Bake at 350° per cake mix directions. Serve plain or with whipped cream or ice cream.

## Rhubarb Dessert

In Memory of Jan Wegscheid Eckhoff

### 4 c. diced rhubarb

Put in bottom of 9x13-inch pan. Pour 1 package white or yellow cake mix over rhubarb. Pour 1 cup half & half over cake mix. Sprinkle 1 cup sugar over the top and bake at 375° for 35 minutes.

## Rhubarb Dessert

In Memory of Pat Heltemes

1 c. butter or margarine  
3 T. sugar

2 c. flour

Crumb together and pat into a large pan. Bake at 325° for 10 minutes.

5 to 6 c. rhubarb, cut up  
6 egg yolks  
4 T. flour (or less)  
2 c. sugar

1/4 tsp. salt  
1 c. cream  
Grated orange rind, or squeeze of  
lemon

Mix together and spread over baked crust. Bake at 325° for 45 minutes.

6 egg whites  
1/4 tsp. salt

12 T. sugar

Beat together until stiff peaks. Spread over baked rhubarb and brown in moderately heated oven.

## Rhubarb Dessert

Joyce A. Wegscheid

1 yellow cake mix, made according  
to directions  
4 c. rhubarb

2 c. sugar  
2 c. whipping cream

Put mixed cake into a 9x13-inch pan; layer cut-up rhubarb on top. Sprinkle sugar over, then pour cream over. Bake at 350° for 55 minutes; let cool.

## Rhubarb Pizza

Joanne Wegscheid

**1/4 c. sugar**  
**1 c. flour**  
**2 T. shortening**

**1 tsp. baking powder**  
**1/4 tsp. salt**

Mix above. Add 1 beaten egg and 2 tablespoons milk. Pat out on round pizza pan or a 9x13-inch pan. Top with 3 cup finely-cut rhubarb; sprinkle on a 3-ounce box of dry red Jello.

Crumble and sprinkle over the above:

**1 c. sugar**  
**1/2 c. flour**

**1/2 c. butter**

Bake at 350° for 40 to 45 minutes.

## Rhubarb Crunch

Cheri Endres

**2 c. flour**  
**1 1/2 c. oatmeal**  
**1 c. brown sugar**

**1 c. shortening**  
**2 tsp. cinnamon**

Cook until clear:

**1 1/2 c. sugar**  
**1 1/2 c. water**

**3 T. cornstarch**  
**1 1/2 tsp. vanilla**

Mix together the first 5 ingredients like pie crust. Press 3/4 of mixture into a 9x12-inch pan. Cover with 6 cups rhubarb. Pour sugar and water mixture over rhubarb; top with remaining crumbs. Bake at 350° for 1 hour.

## Zucchini Dessert

Deb Palubiciki

**8 c. peeled zucchini, chopped fine**  
**1 c. sugar**

**2/3 c. lemon juice**  
**1 tsp. cinnamon**

Cook until tender (it will be juicy).

**4 c. flour**  
**2 c. sugar**

**1/3 tsp. salt**  
**1 1/2 c. butter**

Blend until crumbly. Press half of above mixture into an ungreased 9x13-inch pan. Bake at 375° for 10 minutes.

Add 1/2 cup of remaining ingredients to the cooked zucchini, and blend. Pour zucchini onto partially-baked crust. Add 1 teaspoon cinnamon to remaining crumb mixture; spread mixture evenly over zucchini. Bake for 35 minutes at 375°.



# Chocolate Dessert

Ella Wegscheid

**CRUST:**  
 1 c. flour  
 1 c. nuts  
 1 stick margarine

Mix together. Pack down in a long cake pan, 9x13-inch. Bake at 350° for 20 minutes. Cool.

**FIRST LAYER:**  
 1 (8 oz.) pkg. cream cheese, softened  
 1 c. Cool Whip  
 1 c. powdered sugar, sifted

Cream together and spread over cooled crust.

**Second Layer:** Mix 1 (6-ounce) package vanilla instant pudding and 1 (6-ounce) package chocolate instant pudding. Slowly add 3 cups cold milk, stirring well, until lumps are gone and pudding thickens. Pour over cheese mixture.

**Third Layer:** Top with remaining Cool Whip. Grate a Hershey bar over top. Chill.

# Fruit Pizza

Sue Bergquist

2 c. flour  
 3/4 c. melted butter  
 3 T. sugar

Make into crust. Bake at 350° for 13 minutes in a 10 1/2 x 15 1/2-inch pan. Cool.

1/2 c. orange juice  
 1/8 c. lemon juice  
 1/3 c. water  
 1/2 c. sugar  
 2 T. cornstarch

Heat until thickened. Cool.

3 c. fresh fruit, cut up  
 8 oz. cream cheese  
 4 oz. whipped topping

Spread cream mixture over cooled crust. Arrange fruit on top. Pour thickened sauce over fruit. Refrigerate.

## Sex-in-a-Pan

JoAnn Olson

<b>2 c. crushed graham crackers</b>	<b>8 oz. cream cheese</b>
<b>1 c. chopped pecans</b>	<b>1 can sweetened condensed milk</b>
<b>1/2 c. butter</b>	<b>1 egg</b>
<b>1 (11 oz.) pkg. butterscotch chips</b>	<b>Splash of vanilla</b>
<b>Handful of chocolate chips</b>	

Mix graham crackers and pecans; set aside. Melt butter and butterscotch chips on low. Immediately mix with graham crackers and pecans. Pat half of mixture in a 9x13-inch pan.

Beat cream cheese and sweetened condensed milk, egg and vanilla. Layer on graham cracker crust. Crumble remaining graham mixture on top. Sprinkle with chocolate chips. Bake for 30 minutes at 350°.

## Torte

Tracy Price

<b>1/2 c. chopped nuts</b>	<b>1 c. flour</b>
<b>2 sticks butter</b>	

Mix and pat into a 9x13-inch pan. Bake at 350° for 15 to 20 minutes, until light brown. Cool thoroughly.

Beat:

<b>2 (8 oz.) pkg. Philadelphia cream cheese</b>	<b>2 c. powdered sugar</b>
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Fold in:

**1 1/2 to 2 c. Cool Whip**

Spread on cooled crust.

Mix 2 small packages chocolate instant pudding according to box directions for pies. Pour over cheese layer. Mix 2 small packages banana cream instant pudding according to box directions for pies. Pour over chocolate layer. Top with remaining Cool Whip. Sprinkle with chopped nuts. Refrigerate at least 2 hours.

You can use any flavor pudding you like. These are my favorites.

## Moon Cake Dessert

Rita Price and Joyce Price

**1 c. water**  
**1/2 c. margarine**

**1 c. flour**  
**4 eggs**

Bring water and margarine to a boil. Add flour all at once. Mix well; cool slightly and add eggs, one at a time. Mix well. Place on well-greased 10x14-inch cookie sheet or jellyroll pan. Bake at 450° for 15 to 20 minutes, or until light brown. It should appear dry, with a crater-like surface.

**FILLING:**  
**2 pkg. vanilla instant pudding**

**3 1/2 c. milk**  
**8 oz. cream cheese, softened**

Blend and spread over cooled crust. Spread an 8-ounce carton of Cool Whip over filling. Drizzle chocolate syrup over Cool Whip. Refrigerate.

## Pineapple Party Angel Treat

In Memory of Pat Heltemes

**1 (1 lb. 4 1/2 oz.) can crushed  
pineapple**  
**4 tsp. unflavored gelatin**  
**2 drops mint flavoring**  
**Green food coloring**  
**1/4 c. chopped maraschino cherries**

**1 T. maraschino cherry syrup**  
**Red food coloring**  
**2 c. whipping cream**  
**2 c. flaked coconut**  
**1 (10") angel food cake**

Drain pineapple well, reserving syrup. Divide pineapple evenly into 2 bowls. Mix gelatin with 1/4 cup pineapple syrup; dissolve over low heat. Stir 2 tablespoons gelatin mixture into each bowl of pineapple. Flavor one pineapple mixture delicately with mint; tint green. Stir cherries and cherry syrup into other pineapple mixture; tint pink. Whip cream and fold 1 cup (whipped) and 2/3 cup coconut into each pineapple mixture.

To assemble dessert, split cake horizontally into 3 even layers. Place first cake layer on cake plate. Spread with green filling. Top with next cake layer. Spread with pink filling. Cover with top cake layer and swirl remaining whipped cream over the top. Sprinkle with remaining coconut. Decorate with pineapple slices and cherries, if desired. Yield: 10 to 12 servings.

## Strawberry-Blueberry Dessert

Brenda Kiehl

Beat until fluffy:

**2 (8 oz.) pkg. cream cheese**  
**1/2 c. sugar**

**1/2 tsp. vanilla**  
**1/2 tsp. almond extract**

Fold in:

**1 lg. ctn. Cool Whip**

**2 Sara Lee butter pound cakes**

Layer, starting with cake (2 layers), filling and fresh, sliced strawberries and blueberries. End with filling and berries.

## Angel Food Dessert

Rosie Altstadt

**1 (3 oz.) pkg. strawberry Jello**  
**1 1/4 c. boiling water**  
**1 pkg. frozen strawberries**

**1 c. whipping cream (1 pkg. Dream Whip)**  
**Angel food cake**

Dissolve Jello in water. Add strawberries. Let set partially. Fold in (whipped) cream. Pour over bite-size pieces of angel food cake.

I double the recipe, except the cake, to fill a 9x13-inch pan.

## Banana Split Dessert

Elsie Schultz

Mix together:

**1 1/2 c. crushed corn flakes**  
**2 T. sugar**

**1/4 c. butter**

Press into the bottom of an 8x8-inch cake pan; reserve a little as a garnish for the top.

On top of the crumbs, slice 2 bananas. Drain a 3-ounce can of crushed pineapple; put on top of bananas. Mix 2 boxes of instant vanilla pudding according to box; pour over the bananas and pineapple. On top of this, spread a carton of Cool Whip whipped topping. Garnish with cherries, chocolate syrup and reserved crumbs. Chopped nuts (optional). Refrigerate until ready to use, at least 1 hour.

# Blueberry Cha-Cha

Mike Andrie

## CRUST:

**1 1/2 pkg. graham crackers**  
(18 to 20)

**3 T. sugar**  
**6 T. melted butter**

## FILLING:

**1 pt. whipping cream**  
**4 c. mini marshmallows**

**3 c. blueberries, or 1 can blueberry**  
**pie filling**

Crush graham crackers. Mix graham cracker crumbs, sugar and melted butter together. Press into bottom and sides of a 9x13-inch pan. (Reserve about 2 tablespoons to sprinkle on top.) Bake for 10 minutes. Cool. Whip the pint of cream. Add the miniature marshmallows. Place half of mixture over crust. Spoon pie mix or blueberries over this. Top with remaining cream mixture. Sprinkle crumbs on top. Refrigerate overnight.

# Buster Bar Desert

Anita Beringer

**1 (15 oz.) pkg. crushed Oreo cookies**    **2/3 c. (6 oz. pkg.) chocolate chips**  
**1/2 c. melted butter**    **2 c. powdered sugar**  
**1/2 gal. vanilla ice cream**    **1 (13 oz.) can evaporated milk**  
**14 oz. salted peanuts**    **1/2 c. butter**

Combine cookies and melted butter; pat in the bottom of a 9x13-inch pan. Freeze at least 1 hour. Place the ice cream over bottom layer. Sprinkle peanuts over the ice cream. Freeze another hour. Boil the remaining 4 ingredients for 8 minutes, stirring constantly. Add 1 teaspoon vanilla. Cool completely. Spread on top of frozen ice cream and peanuts. Keep in freezer until ready to serve.

# Butterfinger Torte

Bernice Wegscheid

**16 graham crackers**

**16 soda crackers**

Crumble. Melt 1/2 cup butter; mix in crackers and pat into a 9x13-inch pan.

Mix:

**2 pkg. instant vanilla pudding**

**1 c. milk**

Add 4 cups soft ice cream. Pour over crust; let harden. Cover with 8 ounces Cool Whip. Chop 3 Butterfinger candy bars and sprinkle on top.



## Ice Cream

Joyce Price

(No-Cook)

4 eggs	5 c. whole milk
2 1/4 c. sugar	4 1/2 tsp. vanilla
4 c. whipping cream	1/2 tsp. salt

Mix together. Freeze in an ice cream freezer.  
Very good!

## Lime Chiffon Dessert

Donna Sauvageau

1 1/2 c. crushed graham crackers (about 24 squares)	1/3 c. sugar	1/2 c. butter or margarine, melted
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### FILLING:

1 (3 oz.) pkg. lime gelatin	1 c. sugar
1 c. boiling water	1 tsp. vanilla
1 (8 oz.) & 1 (3 oz.) pkg. cream cheese, softened	1 (16 oz.) ctn. frozen whipped topping, thawed

Combine the first 3 ingredients; set aside 2 tablespoons for topping. Press remaining crumbs onto the bottom of an ungreased 9x13x2-inch baking dish; set aside. In a bowl, dissolve gelatin in boiling water. Cool. In a mixing bowl, beat cream cheese and sugar. Add vanilla; mix well. Slowly add gelatin until combined. Fold in whipped topping. Spoon over crust; sprinkle with reserved crumbs. Cover and refrigerate for 3 hours, or until set. Yield: 12 to 15 servings.

## Strawberry-Banana Dessert

Judy McLeod

<b>CRUST:</b>	1/3 c. melted margarine
2 c. graham cracker crumbs	1/4 c. sugar

Mix and spread in a 9x13-inch pan; reserve 1/2 cup crumb mixture for top of dessert.

Mix 2 small packages of instant vanilla pudding with 4 cups cold milk. Add 8 ounces cream cheese and beat together. Pour pudding mixture over crust. Top with cut-up bananas and fresh strawberries. Spread 1 (8-ounce) container of Cool Whip over the top of the fruit. Sprinkle remaining crumb mixture over top of dessert. Refrigerate for a couple of hours.

# Easy Microwave Vanilla Pudding

Judy McLeod

In a large glass bowl, combine:

**3/4 c. sugar**

**2 T. cornstarch**

**1/4 tsp. salt**

**2 c. milk**

Cook 7 minutes in microwave, stirring every 3 minutes. Beat 2 egg yolks, or 1 egg. Add slowly to cooked mixture, while stirring. Cook 3 more minutes in microwave, stirring after each minute. Add 2 tablespoons butter and 1 teaspoon vanilla. Can add coconut or bananas.

## VARIATIONS:

- For chocolate pudding, increase sugar to 1 cup and add 2 squares chocolate with the milk.
- For butterscotch pudding, use brown sugar instead of white sugar, and 3 tablespoons butter instead of 2 tablespoons.
- For rice pudding, use 2 1/2 cups milk; add 2 cups of cooked rice, raisins and cinnamon at end.

# Pies

## Angel Pie

Susan Heltemes

Melt 15 marshmallows and 1/2 cup milk in microwave or double boiler. Add 5 small Hershey candy bars; stir and cool. Whip 1/2 pint cream and fold chocolate mixture into the whipped cream. Pour into graham cracker crust. Chill.

Use with or without almonds.

## Banana Crème Pie

Rita Weigscheid

Bake a 9-inch vanilla wafer crust; chill. Prepare 1 package vanilla pie filling as directed on package, using 1 3/4 cups milk. Cover with waxed paper; chill. Fold in 1 1/2 cups miniature marshmallows and 1/2 cup heavy cream, whipped. Slice 2 bananas into pie crust. Pour filling over bananas. Chill several hours. Garnish with banana slices dipped in multi-colored sprinkles and miniature marshmallows.



# Cranberry Cream Pie

Ella Weigscheid

**NUT PASTRY SHELL:**  
**1 c. flour**  
**1 c. coarsely-ground walnuts**  
**1 tsp. salt**  
**1/2 c. salad oil**  
**1 T. cold water**

Mix the first 3 ingredients in a 9 or 10-inch pie pan. Make a well in the center and pour in oil and water. Blend with a fork, pressing firmly into bottom and sides. Bake at 400° for about 20 minutes. Cool.

**CRANBERRY CREAM FILLING:**  
**1 (3 oz.) pkg. raspberry gelatin**  
**1 c. hot water**  
**1 can whole cranberry sauce**  
**1 c. sour cream**

Dissolve gelatin in hot water. Cool to lukewarm. Stir in cranberry sauce and sour cream. Chill until partially thickened. Pour into pastry shell. Chill until firm. Top with Cream Cheese Topping.

**CREAM CHEESE TOPPING:**  
**1 (3 oz.) pkg. cream cheese**  
**1 c. heavy cream**  
**1/4 c. sugar**  
**6 marshmallows cut into pieces**

Cream the cheese with a fork. Add heavy cream slowly, stirring until blended. Stir in marshmallows and sugar. Chill for 4 hours. Whip until thick. Spread and swirl over cranberry filling. Yield: 8 generous servings.

For a 9x13-inch pan, double everything but topping, which can be 1 1/2 times, and just put the crust on bottom.

# Cream Cheese Pie

Nancy Berg

**1 c. boiling water**  
**1 pkg. Knox gelatin**

Mix together until dissolved.

**2 (8 oz.) pkg. cream cheese,**  
**softened**  
**1/2 c. sugar**  
**2 tsp. vanilla**

Mix these together until smooth. Add the water-gelatin mixture to the cream cheese mixture; stir until smooth. Pour into a graham cracker pie shell and chill for 3 hours, or more. When ready to serve, garnish with cherry, blueberry, or strawberry pie filling, or chocolate or butterscotch topping.

## Pumpkin Pie

Joyce Weigscheid

2 (9") deep-dish pie crusts, unbaked	2 tsp. cinnamon
1 (29 oz.) can golden pie pumpkin	1/4 tsp. cloves (opt.)
6 eggs, slightly beaten	1/4 tsp. nutmeg (opt.)
2 c. sugar <u>or</u> brown sugar	1/4 tsp. ginger (opt.)
1 tsp. salt	2 c. milk or evaporated milk (I use evaporated milk)

Combine eggs, sugar, salt and spices; beat well. Blend in pumpkin; add milk and beat well. Fill pie pan. Bake at 450° for 10 minutes, then reduce heat and bake at 350° for 45 minutes, or more. Test with knife inserted into middle of pie. If it comes out clean, pie is done.

## Rhubarb Pie

Arlene Kato

Beat slightly, 3 eggs and 3 tablespoons milk. Mix together 2 heaping cups sugar, 1/4 cup flour and 3/4 teaspoon grated nutmeg. Stir into egg mixture. Mix in 4 cups cut-up rhubarb. Pour into unbaked pie crust. Dot with 2 tablespoons butter. Top with lattice crust. Bake at 375° for 20 minutes, then at 350° for about 30 minutes, or until set.

This recipe was handed down from Mom Scholastica many years ago.

## Rhubarb Custard Pie

Rita Weigscheid

3 to 3 1/2 c. rhubarb	2 T. flour
1 1/2 c. sugar	Almost 1 T. cornstarch
3 egg yolks & 1 whole egg	1/2 tsp. cinnamon
1/2 c. milk	1/4 tsp. nutmeg
1/2 c. sour cream	Dash of salt

Mix and pour into unbaked crust. Bake at 350° for 45 to 50 minutes.

Use 3 remaining whites for meringue; spread on baked pie and brown for 10 to 15 minutes.

## Sour Cream Pie

Margaret Weigscheid

(Baked Crust)

1 1/2 c. sour cream	3 egg yolks
1 1/2 c. whole raisins	1 tsp. cinnamon
1/2 c. sugar	1/2 tsp. cloves

Mix together and cook on top of stove until it thickens. Pour into baked shell. Top with meringue.

## Strawberry Pie

Bernice Bretz

### GLAZE:

1 pt. strawberries, hulled & chopped	2 T. cornstarch
1/2 c. sugar	2 T. water

Purée berries in food processor or blender. Combine with sugar in pan; bring to a boil. In a small bowl, stir cornstarch and water to a smooth paste. Pour into boiling berry purée. Cook, stirring constantly, until smooth and thick, approximately 1 minute. Cool.

### PIE:

1 prebaked pie shell	1 c. heavy cream
1 qt. strawberries, hulled	2 T. confectioners' sugar

Spread 1/2 cup glaze in bottom of pie shell. Arrange berries, cut-side down, in a single layer over glaze. Spoon remaining glaze over berries, and chill. Before serving, put whipped cream over berries.

*A pie crust will be easier to make if all ingredients are cool.*

# Pastries

## Cake Doughnuts

Judy McLeod

1 1/2 c. sugar	1/2 c. buttermilk
3 T. butter, melted	1 tsp. baking soda
3 eggs	1/2 tsp. salt
1 tsp. nutmeg	1 tsp. vanilla
1/2 c. milk	2 tsp. baking powder
1/2 c. cream	Flour, to make pretty thick batter*

\*You can test to see if thick enough by dropping a piece of dough into hot oil. Batter will mound if thick enough.

Put batter into doughnut maker and drop into hot oil. Turn as soon as the doughnut comes up. If they start bubbling, need to turn right away. Keep turning until brown. Coat with sugar while warm. Yield: 5 dozen.

Yummy, yummy.

## Doughnuts

Bernice Bretz

(Large Batch)

6 eggs, beaten	10 c. flour
3 c. sugar	2 tsp. baking powder (rounded)
2 c. whipping cream	2 tsp. baking soda (level)
2 c. buttermilk	Pinch of salt & nutmeg

## Phronie's Doughnuts

Issy Langer

(Use with Doughnut Maker)

6 eggs, beaten	1 tsp. baking powder
3 c. sugar	1 tsp. salt
1 c. cream (sour or sweet)	1 tsp. nutmeg
2 1/2 c. sour milk	1 tsp. vanilla
2 tsp. baking soda, in sour milk	10 to 11 c. flour

# Loretta's Doughnuts

Clara Weigscheid

<b>6 eggs</b>	<b>6 tsp. baking powder</b>
<b>3 c. sugar</b>	<b>1 tsp. salt</b>
<b>1 c. sour cream</b>	<b>2 T. nutmeg</b>
<b>2 1/2 c. sour milk</b>	<b>Vanilla</b>
<b>4 tsp. baking soda</b>	<b>10 c. flour</b>

Mix. Refrigerate about 2 hours. Using a doughnut press, drop into hot oil. Turn when brown.

Clara always referred to this recipe as Loretta's doughnuts, because she got the recipe from Loretta.

*Add a minimum amount of liquid to the pastry, or it will become tough.*

# Meat, Beef, Pork, etc.



Ludwig and Luella Wegscheid

1963

Ludwig (Louie) Peter Wegscheid  
Born February 25, 1908  
Died January 28, 1978

Luella Saraphine Beringer  
Born April 4, 1918

MEAT, BEEF,  
PORK, ETC.

When Louie was born, he had 4 brothers and 2 sisters older than him so his jobs were varied as he was growing up. He helped with the farm work, but also assisted his mother in the house, especially after Scholastica got married, when there were 5 siblings younger than him.

Dad enjoyed playing baseball with his brothers and the neighbors when they got together. Several years he played on the Bluffton baseball team. As we grew up, we, too, spent many Sunday afternoons watching games and cheering on the team.

Louie and Luella met April 6, 1937, at Gust and Helen Peters wedding dance at the Bluffton Hall. That was the beginning of their courtship. They were married on October 19, 1937, at St. Lawrence Catholic Church in Rush Lake.

They rented a farm 2 miles north of Bluffton for a year, then purchased the Watrin farm, 1 mile north of Bluffton. There they farmed the land, raised pigs and chickens and milked cows.

Louie and Luella had 7 children. When Susan, the firstborn, was 5 years old, she died from congestive heart failure due to complications of bronchial pneumonia. There are 28 grandchildren and 55 great-grandchildren.

Prayer and practicing our Catholic faith were an important part of our life. Missing Mass on Sunday just wasn't an option.

Dad and Mom had a real love for people and everyone knew they were welcome at our house. When we were teenagers, Dad would flood half of the yard to make a skating rink. He'd catch a terrible cold each year when he did it, but that never stopped him. Mom made gallons of hot chocolate and hundreds of pounds of BBQ mix to feed everyone after skating.

Dad and Mom have both been able to locate underground water by "witching." The interesting thing is that Mom was unable to "witch water" until after Dad's death. Games, card playing, quilting and visiting were some of our family's favorite past-times. When Dad had his first heart attack in May 1974, he was playing cards in the church basement after a Sunday night bingo game.

That summer Dad and Mom had a house built in Bluffton on land they purchased from Alphonse and Theresa. They moved in during October 1974. Mom and Dad were able to enjoy some time together before Dad passed away in January 1978. Mom continues to live in their home, and Marty and Carol own the home farm north of Bluffton.

Vera and Regina

# Meat – Beef, Pork, etc.

## Sausage

Ken and Joyce Price

<b>20 lb. ground beef</b>	<b>3/4 T. mace</b>
<b>1 c. sausage seasoning (we use "old plantation" sausage seasoning – 2 bags, enough for 50 lb.)</b>	<b>20 lb. ground pork</b>
	<b>1 c. Tender Quick</b>
	<b>1 c. smoke (or smoke the sausage)</b>

Mix well. Stuff; cool and freeze.

## Wurst

Louie Wegscheid

<b>About 60 lb. meat (1/3 pork &amp; 2/3 beef)</b>	<b>Some ground onions</b>
<b>7 handfuls salt</b>	<b>3 1/2 handfuls pepper</b>
	<b>A little sage, allspice &amp; cloves</b>

Mix seasonings in hot water until dissolved. Mix with ground meat; stuff and smoke. Enjoy!

## Homemade Sausage

Rita Price

<b>2/3 pork</b>	<b>1/3 beef</b>
<b>2 c. sausage seasoning</b>	<b>2 3/4 c. Tender Quick</b>
<b>5 tsp. mace</b>	

Stuff in pork casings and smoke with oak wood for about 2 hours. Yield: 80 pounds.

## Ed Wegscheid's Pork Sausage

Joann Wegscheid

<b>30 lb. meat (part beef)</b>	<b>1/4 c. pepper</b>
<b>2/3 c. salt</b>	<b>1/2 T. allspice</b>
<b>1 T. onion salt</b>	<b>1 T. garlic salt</b>



## Wurst

Helen Peters

About 35 pounds venison &  
 15 lb. good pork (like roasts  
 or 80/20 trim)  
 1/2 c. pepper  
 1/4 c. & 1 T. ground coriander

Not quite 2 c. Tender Quick  
 1/8 c. cloves (2 T.)  
 1/6 c. mace (2 1/2 T.)  
 1/6 c. allspice (2 1/2 T.)  
 A little more than 1/3 c. ground sage

## Ham Balls

Dolores Wegscheid

1 lb. ground ham  
 1 1/2 lb. ground pork  
 2 c. bread crumbs

2 eggs  
 1 c. milk

1 c. brown sugar  
 1/2 c. vinegar

1 tsp. dry mustard  
 1/2 c. water

Mix first 5 ingredients; form into balls. Put in pan. Mix last 4 ingredients and pour over ham balls. Bake at 325° for 2 hours.

## Taco Pie

Dorothy Adams

Brown 1 pound hamburger with 1/2 cup onions. Drain well, and add 8 ounces tomato sauce and 1 package taco seasoning. Line a 9x9-inch pan with 1 package crescent rolls or biscuits. Pour meat mixture into pan. Top with 1/2 cup sour cream. Sprinkle on 2 to 3 cups shredded Cheddar cheese. Bake at 350° for 30 minutes. Serve with, or garnish with, tomatoes, lettuce, black olives, sour cream and taco sauce.

## Pickled Heart/Tongue

Donna Wegscheid

1 beef/pork heart, cut into 4 pieces    1 T. salt  
 1 beef tongue (water to cover meat)

2 c. dark vinegar  
 3/4 c. water  
 1 tsp. salt, or to taste

Pepper  
 1 T. pickling spice

Cook meat in salted water, approximately 1 hour, or until done. (If you use tongue it needs to cook at least 1 hour.) Drain and cool. Slice. Pepper the meat generously.

Combine vinegar, water, salt and pickling spices. Pour over meat. Bring to a boil and cool. Let it stand overnight and eat. (If you don't eat it all in one week, you can freeze it.)

## Headcheese

Sue Martodam

**4 to 6 pork hocks**  
**Salt & pepper, to taste**

**Bay leaf**  
**Vinegar**

Boil or pressure-cook hocks with salt and pepper, and a bay leaf, until tender. Usually about 20 minutes at 10 pounds pressure, or 1 1/2 hours in boiling water. Let cool to handling temperature. Cut skin and meat into chunks, or as small as desired. Return to liquid it was cooked in, but remove bay leaf and add more salt and pepper (quite a lot of pepper), and vinegar to taste. Cook and simmer for about 15 minutes. Pour into loaf pans and let stand overnight. Scrape off fat, and it's ready to slice and eat.

## Ground Beef Jerky

Evonne Quast

**1 lb. lean ground beef (7% fat only, or less)**

**1 pkg jerky spice works (original flavor (at Wal-Mart food stores for sure))**

Mix 1 package spice with 1 pound meat very well. For a 4-layer dehydrator it takes around 3 pounds of meat with 3 packages of spice.

After well mixed, lay down waxed paper on a hard surface. Put a mound of meat on that, then cover with another piece of waxed paper. Then roll with a rolling pin to desired thickness, between 1/8-inch to less than 1/4-inch. Cut to desired width and lay on dehydrator trays. If it falls apart, it is rolled too thin; if too thick, it takes longer to dehydrate. After trays are filled, or batch is all gone, run dehydrator 1 1/2 to 2 hours on one side; turn all pieces over and dehydrate again, 1 1/2 to 2 hours.

## Venison Jerky

Bill and Mary Malone

**20 lb. venison**  
**2 T. sugar**  
**1/2 c. Tender Quick**  
**2 tsp. chili powder**  
**2 T. garlic salt**  
**2 T. onion salt**

**2 T. MSG**  
**2 T. pepper**  
**2 T. brown sugar**  
**1 1/2 tsp. red pepper**  
**Liquid smoke**

Slice meat into 1/4-inch-thick strips, 3 to 4 inches long. Layer in cake pan and dab with liquid smoke. Sprinkle with seasonings. Let marinate 5 to 8 hours. Cook in smoker 2 to 3 hours, turning once.

## Barbecued Meat Balls

Karen Goeller

<b>2 lb. hamburger</b>	<b>14 oz. ketchup</b>
<b>1/2 c. oatmeal</b>	<b>8 oz. apple jelly</b>
<b>1 egg</b>	<b>1/2 c. barbecue sauce</b>
<b>1/2 pkg. Lipton onion soup mix</b>	

Mix first 4 ingredients. Shape into meat balls and brown. Mix ketchup, apple jelly and barbecue sauce. Pour over meat balls and simmer for 1 hour. Works well to make a day ahead and then reheat in a crock-pot. Also works well to bake the meat balls in the oven to brown them instead of browning them, in a fry pan (saves time).

## Roman Holiday Bake

Jessica Lehmkuhl

<b>1 1/2 lb. browned &amp; drained</b>	<b>1 can Cheddar cheese soup</b>
<b>1 sm. chopped onion</b>	<b>1 can tomato soup</b>
<b>1/2 lb. pepperoni</b>	<b>1 c. water</b>
<b>1 sm. green pepper, diced</b>	<b>2 T. oregano</b>

Simmer above ingredients in large pot for 20 minutes. Cook 8 ounces wide noodles (egg noodles). Add noodles to mixture, then pour into a greased 9x13-inch pan. Top with grated Mozzarella cheese. Cover and bake at 400° for 40 minutes.

## Manicotti

Brittany Frost

<b>1/2 lb. ground beef</b>	<b>1 clove garlic, crushed</b>
<b>1 c. creamed cottage cheese</b>	<b>1/2 tsp. salt</b>
<b>4 oz. Mozzarella cheese</b>	<b>1/2 c. mayonnaise</b>
<b>8 manicotti noodles, cooked</b>	<b>1/2 tsp. dried oregano</b>
<b>1 jar spaghetti sauce</b>	<b>Parmesan cheese</b>

Brown beef and garlic; drain fat. Mix next 4 ingredients in bowl. Stir in beef. Fill each manicotti with about 1/4 cup cheese-meat filling. Place in baking dish and cover with sauce. Sprinkle with oregano and cheese; cover with foil. Bake at 350° for 15 minutes. Remove foil and bake 10 minutes longer.

# Lasagna

Jan Weller

**1 (8 oz.) pkg. lasagna noodles**

Cook according to directions on box.

Mix in large bowl:

**1 lb. hamburger, browned & drained**

**Onion, salt & pepper**

**1 egg, beaten**

**1 (8 oz.) ctn. small-curd cottage cheese**

**1 (10 1/2 oz.) can pizza sauce**

**1 can spaghetti sauce, with mushrooms**

**12 oz. sliced Mozzarella cheese**

Place in layers in 9x13-inch pan: layer of noodles; layer of hamburger mixture; layer of cheese. Repeat until used up. Bake at 325° for 1 hour. Remove from oven and let stand 10 minutes before serving.

# Cabbage Burgers

Arlene Kato

**(Baroks)**

In a large bowl, mix and let stand 3 minutes:

**1 pkg. yeast**

**2 tsp. sugar**

**1/4 c. warm water**

Blend in and mix well:

**3/4 c. scalded & cooled milk**

**1/2 tsp. salt**

**1 T. shortening**

**2 c. flour**

Turn out on floured board; knead several minutes until smooth and elastic. Place in greased bowl; let rise until doubled (or may use frozen bread dough, or bread machine dough).

While rising, make filling: Brown 1 pound hamburger, crumbled, and drain off fat. Add 3 cups chopped cabbage, 1/2 medium onion, chopped, and 1 1/2 teaspoons salt and pepper to taste, and 3/4 cup water. Simmer about 20 minutes, or until water has evaporated. Cool.

Roll dough into a rectangle 1/4-inch thick. Cut into 8 squares about 5x5 inches in size. Place 2 heaping tablespoons filling on each square. Bring corners together. Pinch shut. Gently form into balls. Place, seam-side down, on greased baking sheet. Let rise in warm place. Bake at 350° for 30 minutes, or until done. Serve with salad or soup. Catsup is good with them.

# Taco Pie

Linda Heltemes

## CRUST:

1 pkg. refrigerated crescent rolls      1 med. pkg. Doritos, crushed

## MEAT MIXTURE:

1 lb. hamburger, browned      1/2 c. water  
1 sm. can tomato sauce      1 pkg. taco mix

## CHEESE MIXTURE:

1 c. sour cream      1 c. grated Cheddar cheese  
1 c. grated Mozzarella cheese

Press crescent rolls into 9-inch pie pan. Sprinkle 1/2 of the Doritos over the dough. Pour meat mixture over Doritos. Spread cheese mixture over top of meat. Bake at 375° for approximately 25 minutes, or until center of pie is hot. Top with remaining Doritos and cover with aluminum foil and bake for an additional 5 minutes.

Let cool for 5 minutes, and then serve, topped with lettuce, chopped tomatoes and taco sauce.

# Tater Tot Hot Dish

Kari Lehmkuhl (Dircks)

1 lb. ground beef      1 onion, chopped  
2 cans cream of mushroom soup      1 c. milk  
8 oz. sour cream      2 c. Cheddar cheese  
1 bag frozen Tater Tots      1 bag mixed vegetables (opt.)

Brown hamburger with onion. Add cream of mushroom soup, milk, sour cream and Cheddar cheese. Pour mixture into 9x13-inch pan (optional to mix the vegetables into this). Arrange frozen Tater Tots over the top. Bake at 350° for 1 hour.

# Tater Taco Casserole

Barb Morrison

2 lb. ground beef      1 (11 oz.) can whole kernel corn,  
1 (11 oz.) can condensed Fiesta      drained  
nacho cheese soup, undiluted      1 (32 oz.) pkg. frozen Tater Tots  
1 env. taco seasoning      2/3 c. water  
1/4 c. chopped onion

In skillet, brown hamburger and onion until meat is no longer pink; drain. Stir in taco seasoning and water. Simmer, uncovered, for 5 minutes. Add corn and soup; mix well. Transfer to a greased 9x13-inch baking dish. Arrange Tater Tots in a single layer over the top. Bake, uncovered, at 350° for 30 to 35 minutes, or until potatoes are crispy and golden brown. Yield: 8 servings.

## Chow Mein Hot Dish

Kari Lehmkuhl (Dircks)

- |                                       |                                    |
|---------------------------------------|------------------------------------|
| <b>1 lb. hamburger</b>                | <b>1 med. onion, chopped</b>       |
| <b>2 c. celery, diced</b>             | <b>1 c. raw rice</b>               |
| <b>1 can cream of mushroom soup</b>   | <b>1 can cream of chicken soup</b> |
| <b>2 c. water</b>                     | <b>4 T. soy sauce</b>              |
| <b>1 tsp. salt</b>                    | <b>1 tsp. pepper</b>               |
| <b>1 can bean sprouts, with juice</b> |                                    |

Brown meat; add all other ingredients. Mix well. Put into 9x13-inch pan. Bake at 350° for 1 1/2 hours. Serve over chow mein noodles.

## Spaghetti Pizza

Kari Lehmkuhl (Dircks)

- |   |                                |
|---|--------------------------------|
| <b>1 lb. cooked spaghetti</b>           | <b>1/4 c. butter</b>           |
| <b>1 c. Parmesan cheese</b>             | <b>3 eggs, beaten</b>          |
| <b>2 lb. ground beef</b>                | <b>32 oz. spaghetti sauce</b>  |
| <b>1 lb. shredded Mozzarella cheese</b> | <b>1 pkg. pepperoni slices</b> |

**First Layer:** 1 pound cooked spaghetti. Toss with butter, Parmesan cheese and eggs. Spread and press into bottom of greased 9x13-inch pan.

**Second Layer:** Combine cooked ground beef and spaghetti sauce; pour over first layer.

**Third Layer:** Put shredded Mozzarella cheese over sauce and top with pepperoni slices. Bake 1 hour at 350°. (Bake first 1/2 hour covered with foil, and last 1/2 hour uncovered.)

## Jambalaya

Tabitha Gruszka

- |  |  |
|--|--|
| <b>2 lb. smoked beef sausage</b>             | <b>1 pkg. boneless, skinless chicken</b>                   |
| <b>4 c. long-grain rice</b>                  | <b>(1 bag frozen—8 to 10 breasts)</b>                      |
| <b>1 lg. onion</b>                           | <b>3 lg. peppers of your choice (green, red or yellow)</b> |
| <b>1 (12 oz.) can beer (any kind)</b>        | <b>2 tsp. black pepper</b>                                 |
| <b>2 tsp. celery salt</b>                    | <b>2 tsp. salt</b>   |
| <b>2 T. Tony Chachere's Cajun seasonings</b> | <b>2 tsp. Louisiana hot sauce</b>                          |
| <b>2 T. Kitchen Bouquet</b>                  |  |

Pour beer into pan. Add chopped onion and peppers; cook on high until soft. Add cut-up sausage and brown for 7 to 10 minutes. Add cooked cut-up chicken and seasonings (except Kitchen Bouquet). Add rice and 8 cups water; stir. Add Kitchen Bouquet, taste juices, should be hot and salty. Cook on high until hard boil. Place lid on and put fire on low. Make sure lid is on tight. Do not remove lid. After 15 minutes, remove lid. Roll rice. Put lid back on and let cook for 15 minutes more.

Then eat and enjoy!

## Bubble-Up Pizza

Tinelle Linden

**3 pkg. refrigerated buttermilk biscuits**

**2 c. spaghetti/pizza sauce**  
**4 c. shredded Mozzarella cheese**

**OPTIONAL CHOPPED TOPPING:**

**Onions**  
**Peppers**  
**Bacon**  
**Mushrooms**

**Olives**  
**Ham**  
**Pepperoni**  
**Sausage**  
**Etc.**

Preheat oven to 350°. In large dish, quarter biscuits; stir in 1 cup sauce and 2 cups cheese. Spread out in lightly-greased 9x13-inch pan. Bake 10 to 15 minutes. Pour remaining sauce; add any toppings and remainder of cheese on top. Bake 30 to 35 minutes, or until sides are golden brown.

## Sauerkraut Hot Dish

Beth Wegscheid

Brown together:

**1 lb. ground beef**  
**Celery, to taste (opt.)**

**1 lg. onion, chopped (very lg.)**

Place in bottom of casserole dish. Layer 1 quart or so of sauerkraut on top of that. Layer 1 pound package egg noodles on top of sauerkraut (can cook them lightly before, if desired). Mix together 1 can cream of mushroom soup and 1 can milk; pour over the noodles. Bake for 1 hour at 350°.

## Sauerkraut Hot Dish

Alice Kemper

**1 1/2 lb. hamburger**

**1 onion, browned**

Add:

**1 qt. sauerkraut**  
**1 can cream of mushroom soup**

**2 c. uncooked egg noodles**  
**2 c. cold water**

Cover and stir about every 15 minutes. Bake for 1 hour at 350°.

## Spanish Rice

Arlene Kato

Brown 1/2 pound diced bacon. Add 1/2 to 1 pound hamburger and brown. Add and sauté 1 medium onion, chopped, and 1 green pepper, chopped. Add and mix; 6 to 8 cups cooked rice, 1 to 2 cups catsup, salt and pepper to taste. Should be really juicy; if not, can add more catsup, tomato sauce or tomato juice. Bake, covered, at 350° for about 1 hour. If it looks dry while baking, add more sauce or juice.

## Rice and Hamburger Hot Dish

Kenny and Dorothy Weller

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| <b>1 lb. hamburger</b>              | <b>2 T. soy sauce</b>               |
| <b>1 c. chopped onion</b>           | <b>1/2 c. uncooked white rice</b>   |
| <b>1 can cream of mushroom soup</b> | <b>1/2 c. uncooked wild rice</b>    |
| <b>1 can cream of chicken soup</b>  | <b>1 sm. can mushrooms, drained</b> |
| <b>1 c. chopped celery</b>          | <b>1 raw carrot, grated</b>         |
| <b>3 soup cans water</b>            |                                     |

Brown hamburger and onions. Place all ingredients in a baking dish. Salt and pepper to taste; mix well. Bake 1 1/2 hours at 350°. Yield: 4 to 6 servings.

You may also cook the rice separately, using the 3 cans water to cook the rice in. Don't overcook it, rice should be firm. If there is water left on the rice, add the water and the rice to the rest of the mixture. Reduce the baking time to 1 hour, or until done. You may add a little more water if it becomes too dry. Also, may add more or less soy sauce, or serve with soy sauce.

## Cavatini

Debbie Scott

- |   |   |
|---|---|
| <b>1 1/2 lb. ground beef, Italian<br/>sausage or pepperoni<br/>(or any combo)</b> | <b>Mozzarella cheese, for topping</b>                           |
| <b>1 onion, chopped</b>   | <b>1 green pepper, chopped</b>                                  |
| <b>1 (4 oz.) can mushrooms (opt.)</b>   | <b>1 (15 oz.) jar pizza sauce</b>                               |
| <b>1 (27 oz.) jar spaghetti sauce</b>   | <b>1 tsp. brown sugar</b>                                       |
|   | <b>3 1/2 to 4 c. pasta (shells, twists or<br/>wheels, etc.)</b> |

Brown beef or sausage; drain. Season with salt and pepper. Add sauces, onion, green pepper, mushrooms and brown sugar. Simmer while pasta cooks. Drain pasta and mix with sauce. Put in 9x13-inch pan. Sprinkle with Mozzarella cheese; bake at 350° until cheese is bubbly.

*A little nonsense now and then is relished by the best of men.*



## Slow-Cooker Lasagna

Donna Sauvageau

- |  |                                 |
|--|---------------------------------|
| 1 lb. ground beef                      | 1 lg. onion                     |
| 2 cloves garlic                        | 1 (29 oz.) can tomato sauce     |
| 1 c. water                             | 1 (6 oz.) can tomato paste      |
| 1 tsp. salt                            | 1 tsp. dried oregano            |
| 1 (8 oz.) pkg. no-cook lasagna noodles | 4 c. shredded Mozzarella cheese |
| 1 1/2 c. small-curd cottage cheese     | 1/2 c. grated Parmesan cheese   |

Brown in skillet: beef, onion and garlic; drain.

Add tomato sauce, water, paste, salt and oregano; mix well. Spread 1/4 sauce in ungreased 5-quart cooker, arrange noodles (break when needed). Combine cheeses and spoon 1/3 over noodles; repeat layers twice. Top with remaining sauce. Cover and cook on low 4 to 5 hours, or until noodles are tender.

## Crock-Pot Lasagna

Barb Morrison

Brown 1 pound ground beef with 1 finely-chopped onion; drain well. In a large crock-pot, layer 1/3 ground beef, 1/4 jar spaghetti sauce, 1/3 large container cottage cheese, 1 cup shredded Mozzarella cheese, 1/4 cup Parmesan cheese, lasagna noodles broken to fit, (use a total of 8 ounces for all). Repeat layers twice. Add enough water to the spaghetti sauce jar to 1/2 full. Pour over all. Cook on low 5 to 6 hours.

## Fettuccine Alfredo Light

Donna Sauvageau

(Low-Fat)

- |  |                               |
|--|-------------------------------|
| 1 lb. fettuccine, uncooked                       | White pepper, to taste        |
| 1/2 c. fresh parsley                             | 1 c. evaporated skim milk     |
| 4 oz. green onions, sliced<br>(white parts only) | 1/2 c. grated Parmesan cheese |

Cook pasta according to package directions and drain. In a large saucepan, bring the evaporated milk to a simmer over moderate heat. Stir in the Parmesan cheese, onions and parsley. As soon as the cheese has melted, and the sauce is thick and creamy; pour over the cooked pasta. Season to taste with white pepper. Yield: 4 servings.

# Stir-Fried Beef and Broccoli

Beth Wegscheid

In a medium bowl, combine:

- |   |   |
|---|---|
| <b>1/4 c. fat-free reduced-sodium chicken broth</b>             | <b>1 T. sugar</b>                         |
| <b>3 T. dry sherry or fat-free reduced-sodium chicken broth</b> | <b>1 tsp. toasted sesame oil</b>          |
| <b>1/2 c. orange juice</b>                                      | <b>2 T. soy sauce</b>                     |
| <b>1 tsp. grated orange peel (opt.)</b>                         | <b>1 T. grated fresh ginger</b>           |
|   | <b>2 tsp. cornstarch</b>                  |
|   | <b>1/2 tsp. crushed red pepper flakes</b> |

Add 1 pound beef sirloin, trimmed of all visible fat and cut into 1/4-inch-thick strips. Toss to coat evenly. Allow to marinate for 20 minutes.

Meanwhile, prepare 2/3 cup white rice according to package directions. Heat a large skillet over medium-high heat. Coat with 1 teaspoon vegetable oil. Lift the beef from the marinade into the skillet; reserve the marinade. Cook the beef, stirring constantly, for 2 to 3 minutes, or until browned. Remove to a plate.

Add 1 teaspoon vegetable oil to the skillet and:

- |   |                                 |
|---|---------------------------------|
| <b>1 1/2 lb. broccoli florets</b>                       | <b>3 cloves garlic, chopped</b> |
| <b>1 bunch scallions, cut into 1/4" diagonal slices</b> |                                 |

Cook, stirring occasionally, for 2 minutes. Add 2 tablespoons water. Cover the pan and cook for 1 to 2 minutes, or until the broccoli is crisp-tender. Add the reserved marinade. Cook, stirring constantly, for 3 minutes, or until mixture boils and thickens slightly.

Reduce the heat to medium-low. Return the beef to the pan. Cook, stirring, for 2 minutes, or until the beef is heated through. Serve over the rice. Yield: 4 servings; 412 calories; 10 gm total fat.

Total time is 35 minutes.

# Enchilada Hot Dish

JoAnn Olson

**1 1/2 lb. hamburger**

Add:

- |   |                                      |
|---|--------------------------------------|
| <b>2 T. onion</b>                             | <b>1 sm. can diced green chilies</b> |
| <b>1 can mild green chili enchilada sauce</b> | <b>2 cans cream of chicken soup</b>  |

Simmer about 10 minutes. Grate 1/2 pound Cheddar cheese. Cut or tear up 16 to 18 corn tortillas. Put a small amount of hamburger mixture in 9x13-inch pan, then layer 1/2 of tortillas, 1/2 of hamburger mixture, 1/2 of cheese, and repeat. Cover with foil. Bake at 350° for 45 minutes.

## Sausage and Vegetable Casserole

Rick and Diane Weniger

- |  |  |
|--|--|
| <b>1 (5 oz.) pkg. Au Gratin potato mix</b>                     | <b>1 sm. onion, finely chopped (1/4 c.)</b>    |
| <b>2/3 c. milk</b>   | <b>2 1/2 c. water</b>                          |
| <b>1 lb. fully-cooked smoked sausage, cut into 1/2" pieces</b> | <b>1 (16 oz.) pkg. frozen mixed vegetables</b> |

Mix all together in 3-quart casserole. Bake at 350° for 1 hour.

## Steve's Favorite Pizza Hot Dish

Sherry Price

**1/2 box small shell macaroni**

Boil until tender.

Drain and put in casserole dish, add:

- |                          |                                   |
|--------------------------|-----------------------------------|
| <b>1 jar pizza sauce</b> | <b>1 1/2 c. Mozzarella cheese</b> |
| <b>1 pkg. pepperoni</b>  |                                   |

Bake at 325° for 1/2 hour.

## Easy Hamburger Hot Dish

Carol Wegscheid

- |   |   |
|---|---|
| <b>1 lb. hamburger</b>                  | <b>1 sm. onion</b>                          |
| <b>1 (16 oz.) pkg. mixed vegetables</b> | <b>1 c. mushroom soup</b>                   |
| <b>1 c. milk</b>                        | <b>1 pkg. stuffing <u>or</u> Tater Tots</b> |

Brown hamburger and onions. Cook frozen vegetables. Mix and heat soup and milk. Prepare stuffing as directed on package. Layer in pan. Bake at 350°.

## Quesadilla

Jacqueline Richter

Flour or corn tortilla

### MEAT:

Chicken  
Sausage

Beef  
Pepperoni

### VEGETABLES:

Onion

Green pepper

### CHEESE:

Shredded Mozzarella, Co-Jack &  
Cheddar

Cut up meat and vegetables. Sauté in frying pan. Use spray Pam, oil or butter to season pan. While sautéing, season with salt, pepper, garlic and seasoning salt, etc. When meat and vegetables are done, set aside. Heat a large fry pan on medium-high heat. Place tortilla in pan; sprinkle with cheese. Heat until cheese melts and tortilla has brown spots on the bottom side. Top with meat and vegetable mix. Remove from pan onto a cutting board. Cut in half. Fold in half so cheese, meat and vegetables are on the inside. Place back into fry pan; heat. When hot, place on plate and cut into wedges. Place on plate and eat. Serve with salsa, sour cream and olives.

## Beef Stroganoff

Elsie Koste

Sauté:

2 lb. hamburger  
1/3 c. butter

1/2 c. diced onions

Then add:

1 c. cultured cream  
1 tsp. garlic powder  
1/2 tsp. pepper

1 c. mushroom soup  
1 tsp. salt

Simmer for 20 minutes.

## One-Meal Dish

Joyce Price,

In Memory of Kay Wegscheid;  
Luella Wegscheid

1 c. rice  
1 bunch celery  
1 qt. tomato juice

1 lb. beef cubes  
Onion  
Salt & pepper

Cook rice. Brown meat with celery and onion. Add tomato juice, salt, pepper and cooked rice. Bake until rice and celery are tender.

## Salisbury Steak

Debbie Scott

1 lb. ground beef  
1/2 c. milk  
1 T. grated onion  
1/2 tsp. salt  
Pepper  
2 T. chopped parsley

2 T. butter  
2 T. flour  
1/2 c. beef consommé  
1/3 c. sherry  
1 tsp. Worcestershire sauce  
1 (4 oz.) can mushrooms, with liquid

In mixing bowl, combine beef, milk, onion, salt and pepper. Shape into 4 patties. Heat butter in skillet. Brown patties; remove from pan. Add flour to butter and drippings. Blend until smooth. Gradually add consommé and sherry. Cook, stirring, until mixture thickens. Stir in Worcestershire sauce, parsley and mushrooms. Return meat to gravy. Reduce heat. Simmer 20 to 30 minutes.

I like to serve with white rice or noodles.

## Oven Stew

Nadine Wegscheid

Layer in 9x13-inch baking pan:

2 lb. beef, chuck or stew meat,  
cut into 1" cubes  
1 c. onion, chopped  
2 c. sliced carrots

1 tsp. parsley flakes  
1 (10 oz.) pkg. frozen peas  
2 c. diced potatoes  
1 stalk celery, sliced

Combine and pour over layers:

1/2 c. flour  
1 can cream of mushroom soup  
1 tsp. Worcestershire sauce  
1 1/2 c. beef broth  
1 tsp. garlic salt

1 can tomato soup  
2 tsp. Kitchen Bouquet  
1 tsp. paprika  
1 bay leaf

Bake slow at 300° to 325° for 5 hours.

## Hobby Steak

Lorene Wegscheid

Round steak, cut in large-size pieces. Pound good; place in baking pan (well greased). On each serving, place a potato, carrot, onion; season with salt, pepper and a little garlic powder. Cover and bake 1 1/2 hours. Onion soup mix is good in place of salt and pepper. Or, wrap each serving in foil and bake, or double sheets of heavy foil and cook on grill.

## Zesty Grilled Chops

Sandy Frost

**3/4 c. soy sauce**  
**1/4 c. lemon juice**  
**1 T. chili sauce**

**1 T. brown sugar**  
**1 garlic clove, minced**  
**6 rib or loin pork chops**

Combine first 5 ingredients. Place chops in glass baking dish; pour marinade over. Cover and refrigerate overnight. Good when grilled.

## Ribs and Sauerkraut

Bernice Bretz

**3 lb. country ribs, seasoned &  
 broiled**  
**3 lb. sauerkraut**

**2 c. chopped Rome Beauty apples**  
**2 T. onion**  
**1 to 2 T. brown sugar**

Nestle ribs in sauerkraut and bake for 2 hours. Add chicken broth to moisten.

## Sweet and Sour Pork

George Kato

**2 lb. pork (roast or loin), cut into  
 thin 1" pieces**

Mix together 1 1/2 cups flour, 1/2 teaspoon each: garlic, onion and celery salts (or to taste). Add 3 slightly-beaten eggs. Add enough water to make a smooth, thick batter that will stick to the meat. Heat 1 quart of oil in wok or pan to high temperature. Drop individual pork pieces in the hot fat. Cook until brown. Drain. Keep warm in oven.

In another pan, mix 1 (20-ounce) can pineapple and juice, plus a small can of pineapple juice, meat, and 1/2 cup vinegar and 1 1/2 cups brown sugar, or to taste. Thicken with cornstarch mixed with either juice or water. Stir while cooking so as not to burn or stick. Pour sauce over hot pork. Add cut-up green and red peppers (1/2 each red and green) when you add sauce; also you may add cut-up green onion at same time. Mix well. Serve over rice.

### **SWEET AND SOUR MEAT BALLS:**

Brown meat balls, then follow above recipe for sweet and sour pork.

## Barbecued Ribs

Izzy Langer

<b>4 lb. pork ribs</b>	<b>1/4 c. vinegar</b>
<b>1 c. chopped onions</b>	<b>1 c. ketchup</b>
<b>1/4 c. brown sugar</b>	<b>2 tsp. dry mustard</b>
<b>1 c. water</b>	<b>1 tsp. paprika</b>
<b>2 tsp. salt</b>	<b>A few drops Tabasco sauce</b>
<b>2 T. Worcestershire sauce</b>	<b>1/4 c. smoke flavoring</b>

Combine onion, ketchup, water, salt, Worcestershire sauce, brown sugar, dry mustard, paprika and Tabasco sauce. Simmer together for 1/2 hour. Meanwhile, brown ribs in skillet at 400°. Pour off grease and wash pan. Brush smoke flavoring on ribs and add what remains to the simmering sauce. Dip each rib into the sauce; bake at 350° for 1 1/2 hours, basting with remaining sauce throughout the baking time.

## Barbecued Spareribs

Kenny and Dorothy Weller

<b>3 lb. spareribs</b>	<b>6 T. water</b>
<b>3 T. onion, chopped</b>	<b>1 c. chili sauce</b>
<b>6 T. lemon juice</b>	<b>1 tsp. salt</b>
<b>3 T. vinegar</b>	<b>A few grains black pepper</b>
<b>1 T. Worcestershire sauce</b>	<b>3 T. brown sugar</b>

Cut ribs into 6 servings. Brown in skillet on high or medium heat, or brown in oven. Add remaining ingredients. Cook on high until steaming, then on low for 1 hour. May be cooked in a slow-cooker.

## Mostaccioli Italiano

Sue Malone

<b>1 (1 lb.) pkg. mostaccioli, uncooked</b>	<b>1 (26 oz.) jar pasta sauce</b>
<b>1 lb. Italian sausage or beef, cooked &amp; drained</b>	<b>4 c. shredded Mozzarella cheese</b>

Cook noodles; drain. Preheat oven to 350°. In a large bowl, combine mostaccioli, sausage, pasta sauce and 2 cups cheese; mix well. Spoon into a greased 9x13-inch baking dish; cover. Bake 45 minutes, or until hot and bubbly. Uncover and top with remaining 2 cups cheese. Bake 10 minutes longer.

## Beef Sandwich

Beth Wegscheid

**5 lb. boneless beef roast**  
**1 pkg. onion soup mix**

**1 can beef broth**

Bake in slow (250° to 300°) oven or crock-pot for several hours, or overnight, until meat falls apart. Can cook in a crock-pot all day on low.

## Ham and Cheese Casserole

Sr. Luella Wegscheid

**1 (8 oz.) pkg. med. noodles**  
**1 c. grated sharp cheese**  
**1/2 c. milk**

**1 1/2 c. cooked ham, cut into cubes**  
**1 can cream of chicken soup**  
**2 T. butter or margarine**

Mix all ingredients. Put in greased casserole. Bake at 375° for 20 to 30 minutes.

## Pork Tenderloin in Rosemary Sauce

Susan Heltemes

**1 T. butter**  
**2 pork tenderloins (3/4 lb. each)**  
**1/2 tsp. thyme leaves**  
**1/4 tsp. freshly-ground pepper**  
**1/2 c. light cream**

**1 T. oil**  
**1 T. rosemary leaves, crushed**  
**1/2 tsp. salt**  
**1 c. vermouth**

In a very hot skillet, add butter and oil; add pork and sear until well done on all sides. Then add rosemary, thyme, salt, pepper and vermouth; cover and reduce heat; simmer 10 minutes, or until juices run clear. Do not overcook; remove pork and keep warm over high heat. Cook vermouth to half; stir in cream and heat thoroughly. Slice pork into 1 1/2-inch slices and pour sauce over the slices to serve.



## Pigs in a Blanket

Johanna Kato

(Good German Recipe)

1 lb. hamburger  
1 lg. onion, chopped  
Salt & pepper  
1 can sauerkraut  
1/3 c. water

1/2 lb. pork sausage  
1/2 c. raw rice  
1 lg. loose head cabbage  
Garlic salt

Mix hamburger, sausage, onion, salt, pepper, rice, garlic salt and water together; form into oblong balls. Roll balls in cabbage leaves that have been softened in hot water, and hold together with toothpicks. Poke ends of cabbage into ends of meat balls. Drop in boiling water and cover with sauerkraut. Cook slowly for about 1 1/2 to 2 hours.

This is very tasty. Can be served with more rice and a little soy sauce, which is what us Kato's like.

## Cabbage Patch Stew With Dumplings

Beth Wegscheid

1/2 lb. ground beef  
2 med. onions, sliced  
1 1/2 c. coarsely-chopped cabbage  
1/4 tsp. pepper  
1 to 2 tsp. chili powder

1 (15 1/2 oz.) can kidney beans  
1 c. water  
1 tsp. salt  
1/2 c. diced celery  
1 (16 oz.) can stewed tomatoes

### DUMPLINGS:

1 1/2 c. flour  
3/4 tsp. salt

2 tsp. baking powder  
3 T. shortening  
3/4 c. milk

Cook beef until light brown; drain. Add onion, cabbage and celery. Cook, stirring until vegetables are light brown. Stir in tomatoes and kidney beans with liquid, water and seasonings. Heat to boiling; reduce and simmer. Mix dumplings well; drop dough into simmering stew. Cook, uncovered, 10 minutes. Cover and cook 10 minutes more.

## Sue's Chili

Sue Martodam

1 lb. ground beef	1 1/2 to 2 tsp. chili powder
1 T. cumin	3 cloves garlic or garlic powder
1 lg. onion, chopped	1 tsp. oregano
1 tsp. basil	1 qt. whole tomatoes
1 can chili beans	1 can kidney beans
1 (8 oz.) can tomato sauce	1/8 c. jalapeño pepper, chopped
1 tsp. salt	

Mix ground beef with chili powder, cumin, garlic, onion, oregano and basil. Brown. Add kidney and chili beans, tomatoes, tomato sauce, peppers and salt. Simmer for 30 minutes.

## Salsa Chili

Lori Meeks

2 lb. ground beef	1 onion, chopped
1 can tomato sauce	1 can pinto beans
1 (16 oz.) jar salsa	1 can kidney beans

Brown hamburger and onion. Mix other ingredients; mix together and heat.

## Swiss Steak

Arlen Kato

Cut 1 round steak into serving-size pieces. Pound, flour, season with salt, pepper, onion salt, celery salt, and brown in hot oil. Remove to a plate. In same pan, sauté 1 medium onion, diced, 1 stalk celery, diced, and 1/2 green pepper, diced. Add 1 teaspoon Worcestershire sauce and 2 cups tomatoes. Heat; add the meat. Bake at 350° for 45 minutes.

## Easy Savory Beef Stew

Kaleene Willard

In a large bowl, combine:	
2 cans Campbell's golden mushroom soup	3/4 c. dry sherry
8 oz. fresh sliced mushrooms (more if you like)	1 pkg. dry onion soup mix

Season 2 to 3 pounds cubed stewing beef with powdered garlic. Place in the bottom of a roasting pan. Cover with above sauce. Cover with a lid. Bake 3 hours at 325°, stirring once or twice. During the final hour, stir in 1 package raw baby carrots. Serve with an herbed long-grain and wild rice pilaf. Yum-yum!  
Enjoy!

## Beef Stew

Mary Wegscheid

- |  |                                |
|--|--------------------------------|
| <b>1 lb. lean beef stew meat, cut into bite-sized pieces</b> | <b>Garlic powder, to taste</b> |
| <b>2 T. sugar</b>  | <b>2 T. instant tapioca</b>    |
| <b>2 1/2 c. mixed vegetable juice</b>                        | <b>1 onion, finely chopped</b> |
| <b>2 c. small carrot chunks</b>                              | <b>1/2 c. chopped celery</b>   |
| <b>2 c. potatoes, if desired</b>                             | <b>Pepper, to taste</b>        |

Combine all ingredients in roasting pan or slow-cooker. Bake at 300° for 2 1/2 to 3 hours, or until done. Stir once or twice while cooking.

I use crock-pot, and it works good.

## Sausage Recipe

Cel Heltemes

- |   |                          |
|---|--------------------------|
| <b>6 qt. kettle ground meat (2/3 venison or beef &amp; 1/3 lean pork)</b> | <b>1/2 tsp. allspice</b> |
| <b>2 heaping T. ground onion</b>  | <b>2 T. canning salt</b> |
| <b>1 T. black pepper</b>  | <b>1/2 tsp. cloves</b>   |
|   | <b>1 c. water</b>        |

Mix by hand until blended. Put in casings; smoke.

## Wild Rice Company Casserole

Issy Langer

- |                                      |                                    |
|--------------------------------------|------------------------------------|
| <b>2 c. raw wild rice</b>            | <b>4 c. water</b>                  |
| <b>2 tsp. salt</b>                   | <b>2 lb. ground beef</b>           |
| <b>1 lb. fresh mushrooms, sliced</b> | <b>1/2 c. chopped celery</b>       |
| <b>1 c. chopped onion</b>            | <b>1/2 c. butter</b>               |
| <b>1/2 c. sliced water chestnuts</b> | <b>1/4 c. chopped black olives</b> |
| <b>1/4 c. soy sauce</b>              | <b>2 c. sour cream</b>             |
| <b>2 tsp. salt</b>                   | <b>1/4 tsp. pepper</b>             |
| <b>1/2 c. slivered almonds</b>       | <b>Parsley sprigs, for garnish</b> |

Wash wild rice. In a covered pan, gently cook wild rice in water with 2 teaspoons salt for 45 minutes. Drain rice; brown ground beef and set aside. Sauté mushrooms, celery and onion in butter for 5 minutes. Combine soy sauce, sour cream, salt and pepper. Add cooked wild rice, beef, onion, mushrooms, celery, water chestnuts and olives. Add almonds (saving a few for garnish). Place mixture in a lightly-greased 3-quart casserole. Bake at 350° for 1 hour, uncovered. Add water if needed, and season to taste. Stir several times during cooking. Garnish with reserved almonds and parsley. Yield: 12 servings.

## Penny's Wild Rice Hot Dish

Donna Wegscheid

<b>3 pkg. breakfast sausage, browned</b>	<b>2 cans bean sprouts with water</b>
<b>1 1/2 lb. wild rice (raw)</b>	<b>1 can water chestnuts</b>
<b>1 head celery (chopped large)</b>	<b>1 can bamboo shoots</b>
<b>2 lb. mushrooms (chopped large)</b>	<b>2 cans cream of mushroom soup</b>
<b>2 leeks, sliced</b>	<b>2 cans cream of chicken soup</b>
	<b>1/4 c. soy sauce</b>

Mix together in large pan. Bake in covered roasting pan for 2 hours at 350°, or until wild rice is done when it "flowers" open.

## Barbecued Meat Balls

Shanna Malone

<b>MEAT BALLS:</b>	<b>1 egg, beaten lightly</b>
<b>1 1/2 lb. ground beef</b>	<b>Saltine cracker crumbs</b>

Mix and shape into balls. Place into uncovered pan.

<b>BBQ SAUCE:</b>	<b>2 tsp. prepared mustard</b>
<b>1/2 c. ketchup</b>	<b>1/2 env. onion soup mix</b>
<b>1/2 c. brown sugar</b>	

Mix well and pour sauce over meat balls. Bake at 350° for 45 to 60 minutes. These are great served over white rice and with green peas. Shanna's favorite, and now Matt's favorite too!

## Crock-Pot Meat Balls

Vera Wegscheid

<b>2 lb. hamburger</b>	<b>1/2 tsp. garlic salt</b>
<b>1 c. cracker crumbs</b>	<b>1/4 tsp. pepper</b>
<b>1/4 c. parsley flakes</b>	<b>2 T. onion, chopped</b>
<b>2 eggs</b>	<b>1/3 c. catsup</b>
<b>2 T. soy sauce</b>	

Make walnut-sized balls. Brown meat balls in fry pan or in the oven.

<b>SAUCE:</b>	<b>1 (16 oz.) can jellied cranberry sauce</b>	<b>1 (12 oz.) btl. chili sauce</b>
<b>2 T. brown sugar</b>	<b>1 T. lemon juice</b>	

Mix sauce ingredients together and put in crock-pot. Add meat balls and slow-cook until cooked through, 4 to 6 hours on low; 4 hours on high.

## Bar-B-Que Meat Balls

Joyce Wegscheid

### MEAT BALLS:

3 lb. ground beef	1 (12 oz.) can evaporated milk
2 eggs	1/2 c. chopped onion
1 c. oatmeal	1 c. cracker crumbs
1/2 tsp. garlic	1/2 tsp. pepper
2 tsp. salt	2 tsp. chili powder

### SAUCE:

2 c. catsup	1/4 c. onion
1/2 tsp. liquid smoke	1 c. brown sugar
	1/2 tsp. garlic powder

To make meat balls, combine all ingredients (mixture will be soft), and shape into walnut-sized balls.

**Sauce:** Combine all ingredients and stir until sugar is dissolved. Place meat balls in 9x13x2-inch baking pan. Pour on the sauce. Bake at 350° for 1 hour. Yield: 80 meat balls.

## Barbecued Hamburger

Kenny and Dorothy Weller

### 6 SERVINGS:

1 lb. ground beef

Add:

1 1/2 tsp. lemon juice	1 T. dehydrated onion
2 tsp. vinegar	1 tsp. dry mustard
1 1/2 T. water	1 tsp. salt
2/3 c. catsup	1/8 tsp. pepper
1 T. brown sugar	

### 50 SERVINGS:

8 lb. ground beef

Add:

1/4 c. lemon juice	1/2 c. dehydrated onion
1/3 c. vinegar	8 tsp. dry mustard
3/4 c. water	8 tsp. salt
5 c. catsup	1 tsp. pepper
1/2 c. brown sugar	

Let simmer about 15 to 20 minutes.

Spoon 1/4 cup mixture into 12 buns for the 6-serving batch, or 50 buns for 50 servings.

# Easy Sloppy Joes

Mary Schmitz

**1 lb. hamburger**

**1/2 c. celery**

**1/3 c. brown sugar**

**1/2 c. water**

**1 med. onion, chopped**

**1 c. regular BBQ sauce**

**2 T. mustard**

Brown hamburger with onion and celery, chopping hamburger fine during cooking. Drain grease off hamburger. Return to pan, adding remaining ingredients. Bring to a boil and simmer for 10 to 15 minutes.

*The problem with thinking before you say anything is that you'll never get into a lot of conversations with others.*



# Poultry



Leonard and Lorene Wegscheid

Leonard Edward Wegscheid  
Born July 11, 1910

1988

Lorene Frances Beringer  
Born January 11, 1916



Leonard Wegscheid and Lorene Beringer met at a dance after the bazaar in Bluffton in October 1937. Lorene went to the dance with her parents. While at the dance, Leonard's mother and Lorene's mother were talking and decided to introduce the kids. The rest is history.

After knowing each other four months, Leonard and Lorene were married on February 14, 1938, at St. Lawrence Church in Rush Lake, Minnesota, by Rev. J.J. Ambauen. They went to Rochester, Minnesota, on their honeymoon. When they returned from their honeymoon, they lived and farmed a farm north of Bluffton for six years. Then they moved to a farm north of Perham where they farmed for almost 38 years. They moved to 452-4th Street NW, Perham, MN 56573 in 1983 and still live there.

Leonard and Lorene have 14 children, 47 grandchildren, 43 great-grandchildren and 5 great-great-grandchildren.

After Leonard and Lorene moved to town, they could devote more time to their hobbies of fishing, gardening, card playing, quilting and embroidery. Leonard would cut and sew the tops of the quilts and then Lorene would either tie or quilt them. They made around 250 to 300 quilts that they gave to the children and their families, as well as donating some to the missions, raffles and the hospitals for the kidney dialysis patients.

In 2003 they sold their home to their daughter, Grace, and will be staying with her until whenever.

Their families and friends told them that their marriage wouldn't last, but as one of their children, I sure am glad that it lasted and I hope it lasts many more years.

Elsie

# Poultry

## Bacon-Wrapped Chicken

Micki Peterson

**6 boneless, skinless chicken breast halves**  
**1 (8 oz.) ctn. whipped cream cheese, with onions & chives**

**1 T. butter or margarine, to taste**  
**Salt, to taste**  
**6 bacon strips**

Flatten the chicken to 1/2-inch thickness. Spread 3 tablespoons cream cheese over each. Dot with butter and sprinkle with salt. Roll up. Wrap each with a bacon strip. Place, seam-side down, in a greased 9x13-inch baking pan. Bake, uncovered, at 400° for 35 to 40 minutes, or until juices run clear. Broil 6-inches from the heat for 5 minutes, or until bacon is crisp.

## Baked Italian Chicken

Jennifer Kemp

**6 boneless, skinless chicken breast halves**  
**1/2 c. flour**  
**2 eggs, beaten**  
**1 c. dry bread crumbs**  
**1/2 c. grated Parmesan cheese, divided**  
**1 T. cooking oil**  
**2 T. butter or margarine**

**2 T. flour**  
**1 1/4 c. milk**  
**1 tsp. salt**  
**1/2 tsp. dried basil**  
**1/2 tsp. dried oregano**  
**1/4 tsp. pepper**  
**8 oz. tomato sauce**  
**1 c. shredded Mozzarella cheese**

Pound chicken breasts. Coat with flour and dip into eggs. Combine bread crumbs and 1/4 cup Parmesan cheese. Pat onto both sides of chicken. Brush oil onto foil-lined 9x13-inch baking pan. Place chicken into pans. Bake, uncovered, at 400° for 20 minutes. Meanwhile, for sauce, melt butter in saucepan. Stir in 2 tablespoons flour until smooth. Add milk. Bring to boil, stirring constantly. Cook and stir for 2 minutes. Add seasonings. Pour over chicken. Drizzle with tomato sauce. Sprinkle with Mozzarella cheese and remaining Parmesan cheese. Bake for 15 minutes longer, or until cheese is lightly browned.

## Easy Balsamic Chicken

Margie Lee Van Andrie

- |                                     |                                |
|-------------------------------------|--------------------------------|
| <b>1 chicken, cut up</b>            | <b>1/2 c. balsamic vinegar</b> |
| <b>2 lg. Vidalia onions, sliced</b> | <b>2 T. olive oil</b>          |

Brown chicken in olive oil. Drain excess oil. Add onions and put chicken on top. Cook until onions are soft. Put onions on top of chicken. Add the balsamic vinegar. Cover and cook on low until chicken is tender; about 1 1/2 hours.

## Cajun Chicken with Pasta

Deb Renelt

- |                                |   |
|--------------------------------|---|
| <b>1 lb. cooked pasta</b>      | <b>1/2 tsp. red pepper</b>                        |
| <b>1/2 c. butter</b>           | <b>1/2 tsp. thyme</b>                             |
| <b>1/4 c. olive oil</b>        | <b>1/4 tsp. oregano</b>                           |
| <b>1 med. onion, diced</b>     | <b>3 chicken breasts, boneless &amp; skinless</b> |
| <b>3 cloves garlic, minced</b> | <b>1 c. fresh mushrooms, sliced</b>               |
| <b>1 T. basil</b>              | <b>1 c. chicken broth</b>                         |
| <b>1 T. parsley</b>            | <b>1 1/2 c. broccoli</b>                          |
| <b>1/2 tsp. black pepper</b>   |   |
| <b>1/2 tsp. white pepper</b>   |   |

Cook pasta according to directions on package. Melt butter and olive oil in a large sauté pan. Sauté onions and garlic about 2 minutes, then add remaining spices and sauté 2 more minutes. Cut chicken breasts into one-inch cubes and sauté them in the butter/spice sauce. Cook 7 minutes, or until chicken is completely cooked. Add mushrooms, chicken broth and broccoli; bring to a boil. Serve over pasta and top with Parmesan cheese.

**Options for recipe:** Replace the chicken breast with one pound of uncooked shrimp that has been shelled and deveined. Add shrimp as final ingredient and cook for only 3 minutes, so the shrimp does not become chewy.

## Chicken-Cashew Hot Dish

JoAnn Olson

- |   |  |
|---|--|
| <b>2 c. celery</b>                      | <b>1 c. cashews</b>                              |
| <b>1 c. onion</b>                       | <b>1 can cream of mushroom soup</b>              |
| <b>3 c. cubed, cooked chicken</b>       | <b>1 c. broth or milk (enough to make moist)</b> |
| <b>1 (12 oz.) bag chow mein noodles</b> |  |
| <b>1 can cream of celery soup</b>       |  |

Sauté celery and onion. Mix soups and broth together. Stir in other ingredients. Bake at 350° for 40 to 50 minutes in 3-quart casserole.

## Cashew-Chicken Stir-Fry

Dorothy Adams

<b>2 c. chicken broth, divided</b>	<b>1/2 c. sliced carrots</b>
<b>3 T. soy sauce</b>	<b>1/2 c. sliced celery</b>
<b>1/4 c. cornstarch</b>	<b>3 c. broccoli florets</b>
<b>1/2 tsp. ground ginger</b>	<b>1 c. fresh or frozen snowpeas</b>
<b>1 lb. boneless chicken breasts, cut into 1/2" strips</b>	<b>1 c. cashews</b>
<b>2 garlic cloves, minced</b>	<b>Hot, cooked rice</b>

In skillet, heat 3 tablespoons broth. Meanwhile, combine cornstarch, soy sauce, ginger and remaining broth. Set aside. Add chicken to skillet, stir-fry over medium heat until no longer pink, about 3 to 5 minutes. Remove and keep warm. Add garlic, carrots and celery; stir-fry 3 minutes. Add broccoli and peas; stir-fry 4 to 5 minutes. Stir in broth mixture and chicken; cook 2 minutes. Stir in cashews. Serve over rice.

## Chicken-Broccoli Braid

Cindy Heinlen

<b>2 to 3 c. cooked chicken, chopped</b>	<b>1/2 c. real mayonnaise</b>
<b>1 c. broccoli, chopped</b>	<b>2 tsp. dill mix</b>
<b>1/2 red bell pepper, chopped</b>	<b>2 pkg. refrigerated crescent rolls</b>
<b>1/4 tsp. salt</b>	<b>1 egg white</b>
<b>1 garlic clove, chopped</b>	<b>2 T. slivered almonds</b>
<b>4 oz. sharp Cheddar cheese, shredded</b>	

Chop all ingredients with chopper. Mix together in bowl. Put crescent rolls on cookie sheet, flatten out. Cut same amount of strips on both sides, then put ingredients in middle, grab strips of crescent rolls and twist and braid. Close ends and brush with egg whites and almonds. Bake at 375° for 20 to 25 minutes. Keep checking.

## Broccoli, Chicken and Rice Hot Dish

Shelly Hieb

<b>3 c. cooked rice</b>	<b>1 sm. jar Cheez Whiz</b>
<b>1 (10 oz.) pkg. frozen broccoli</b>	<b>1 can cream of mushroom soup</b>
<b>1 c. celery, chopped</b>	<b>2 c. chicken, cooked &amp; diced</b>
<b>1/2 c. oil, chopped</b>	<b>1 (4 oz.) can sliced mushrooms</b>

Sauté celery and onions in butter. Mix all ingredients thoroughly. Bake for 45 minutes at 350°.

## Chicken or Pork Chow Mein

Arlene Kato

<b>3 lb. chicken breast or pork, sliced thin, in about 1 1/2" pieces</b>	<b>1 (8 oz.) can sliced water chestnuts, cut in 1/2</b>
<b>4 stalks celery, cut 1/4" thick on a slant</b>	<b>1 (8 oz.) can sliced bamboo shoots, cut in 1/2</b>
<b>1 lg. onion, cut in 1/2 lengthwise, sliced about 1/8" thick</b>	<b>1 1/2 lb. fresh bean sprouts</b>
<b>1 (7 oz.) can mushrooms (stems &amp; pieces)</b>	<b>1 tsp. grated fresh ginger</b>
	<b>1 c. chicken broth</b>
	<b>Cornstarch</b>
	<b>Salt &amp; pepper</b>

In wok or heavy skillet, heat 3 tablespoons oil. Add meat. When it turns white, it is done. Add garlic, ginger and salt, pepper, mushrooms, bamboo shoots and water chestnuts. Sauté for a few minutes. Add celery and onions. Mix well. Let cook about 5 minutes, or when a piece of celery is hot, it is done. Add chicken and broth. Let it come to a boil. Add bean sprouts; mix well. Push mixture to sides. Let stock come to a boil in bottom of pan. Add cornstarch mixed with water or chicken stock. Mix all together and serve on rice or chow mein noodles, or both. (Do not overcook. It is better when vegetables are crispy.)

## Chicken Enchiladas

Charlotte Merchlewicz

<b>1 lb. boneless, skinless chicken breasts</b>	<b>2 c. shredded Cheddar cheese</b>
<b>1 c. salsa</b>	<b>8 flour tortillas</b>
<b>1 c. sour cream</b>	<b>1 (4 oz.) can tomato sauce</b>
<b>1 can cream of chicken soup</b>	<b>1 pkg. taco seasoning</b>
	<b>1/2 c. sliced black olives</b>

Grill chicken and cut into small pieces. Mix salsa, sour cream, soup and 1 1/2 cups cheese. Add chicken to the salsa mixture. Spread equal portions of the mixture onto each tortilla. Roll up tortillas and place in a 9x13-inch pan. Mix tomato sauce and taco seasoning; pour over tortillas. Sprinkle with remaining cheese. Bake for 30 minutes at 350°. Add black olives before serving.

## Chicken Enchiladas

Sue Martodam

- |   |   |
|---|---|
| 2 c. chopped, cooked chicken<br>(2 breasts) | 1 (4 oz.) can chopped green<br>chilies, drained |
| 2 c. sour cream                             | 2 T. chopped onion                              |
| 1 can cream of chicken soup                 | 1/8 tsp. salt                                   |
| 1 c. shredded Monterey Jack<br>cheese       | 1/4 tsp. pepper                                 |
| 1 c. shredded Longhorn cheese               | 8 to 10 flour tortillas                         |
|   | Extra shredded Longhorn cheese                  |

Combine chicken, sour cream, soups, cheese, green chilies, onion, salt and pepper. Place 1/2 cup chicken mixture on each tortilla and roll. Place, seam-side down, in 9x13-inch baking dish. Cover and bake at 350° for about 20 minutes. Sprinkle on extra cheese and bake, uncovered, for 10 minutes. Serve with salsa.

## Chicken Enchiladas

Joanne Wegscheid

- |  |   |
|--|---|
| 4 chicken breasts (1/2's), maybe<br>more                     | 1 c. sour cream   |
| 1 lg. pkg. flour or corn tortillas                           | 1 sm. can green chilies, chopped (be<br>sure to wash seeds off) |
| 3 c. shredded Cheddar cheese (or<br>more), save some for top | Dry onion   |
| 1 can cream of chicken soup                                  |   |

Boil chicken, debone and chunk. Mix soup, sour cream and chilies. Put half of mixture in bottom of 9x13-inch pan. Put some chicken, onion and cheese into a tortilla, roll up and put in pan. Repeat until pan is full. Spread rest of sauce on top and sprinkle with cheese. Bake at 350° until golden brown, about 45 minutes.

## Fettuccine with Chicken

Judy McLeod

- |  |   |
|--|---|
| 8 oz. fettuccine or spinach<br>fettuccine                    | 3/4 c. nonfat grated Parmesan cheese<br>(freshly grated is much better) |
| 1/2 lb. boneless, skinless chicken<br>breast, cut into cubes | 3/4 tsp. garlic powder or freshly-<br>minced garlic                     |
| 1 c. skim milk   | 1/4 tsp. pepper   |
| 1/4 c. margarine   |   |

Cook noodles according to directions. In a large skillet, cook chicken until juices run clear. If desired, can season chicken with fresh garlic and seasoning salt. Drain noodles and add to chicken in skillet. Add milk and margarine, stir in cheese, garlic powder and pepper. Serve hot.

One cup serving equals 282 calories and 7 grams of fat.

## Marinated Chicken Wings

Sue Malone

1/4 c. oil	1 tsp. ginger
1 c. water	1 tsp. garlic salt
1/4 c. pineapple juice	1 c. soy sauce
1 c. sugar	

Soak in marinade for several hours or overnight. Put on cookie sheet with some of the juice and bake until done, about 1 hour. Also good on steak.

## Mexican Chicken Manicotti

Nan Wegscheid

1 (8 oz.) pkg. manicotti shells	1 sm. onion, diced & divided
2 c. cubed, cooked chicken	1 (4 oz.) can chopped green chilies, divided
2 c. (8 oz.) shredded Monterey Jack cheese, divided	1 can cream of chicken soup, undiluted
1 1/2 c. (6 oz.) shredded Cheddar cheese	1 c. salsa
1 c. sour cream	2/3 c. milk

Cook manicotti according to package. In a large bowl, combine chicken, 1 1/2 cups Monterey Jack cheese, Cheddar cheese, sour cream, half of the onion and 6 tablespoons chilies. In another bowl, combine soup, salsa and milk, and remaining onion and chilies. Spread 1/2 cup on bottom of a greased 9x13-inch pan. Drain manicotti. Stuff each with 1/4 cup chicken mixture. Arrange over sauce in pan. Pour remaining sauce over shells. Cover and bake at 350° for 30 minutes. Uncover and sprinkle on remaining Monterey Jack cheese. Bake for 10 minutes longer.

Delicious!!!

## Cheese-Herb Chicken Medallions

Donna Wegscheid

6 boneless chicken breasts, sliced almost in 1/2	1 T. basil
1 T. fresh chives <u>or</u> 1 tsp. dried	1/4 tsp. paprika
3 oz. Mozzarella (low-fat) cheese, shredded	Black pepper
	2 carrots
	2 T. pesto

Preheat oven to 400°. Sprinkle herbs on chicken breast. Form cheese into 6 loose balls and place one in center of each chicken breast. Roll chicken around cheese. Tie with a string. Tie it so cheese can't ooze out. Place in ungreased baking dish or sheet. Bake for 15 to 20 minutes at 350°, or until done. Allow to cool for 10 minutes before serving. Cut each medallion in 1/2 and place on a bed of curled carrots and top with pesto.

**Nutritional Information:** 217.5 calories, 6.43 gm fat.

## Chicken Noodle Hot Dish

Kari Lehmkuhl

<b>2 to 3 chicken breasts, cubed &amp; cooked</b>	<b>1 tsp. salt</b>
<b>1 bag egg noodles, cooked</b>	<b>1 tsp. pepper</b>
<b>1 lg. can cream of chicken soup</b>	<b>1 tsp. onion salt</b>
<b>1 c. milk</b>	<b>Chopped celery &amp; onions (opt.)</b>

Cook chicken breast cubes. Boil and cook egg noodles. Drain. Add cream of chicken soup, milk, salts and pepper to noodles. Add cooked chicken. Heat on stove until hot.

## Oriental Chicken

Joann Wegscheid

<b>2 chicken breasts, split, skinned &amp; boned</b>	<b>1 clove garlic, crushed</b>
<b>1 T. cornstarch</b>	<b>2 T. cooking oil</b>
<b>2 T. brown sugar</b>	<b>1/4 c. soy sauce</b>
<b>1/4 tsp. oregano</b>	<b>3/4 c. rosé wine</b>
	<b>1/3 c. seedless raisins</b>

Pierce chicken breasts with cooking fork. Arrange in 3-quart casserole. In a small bowl, combine cornstarch, brown sugar, oregano, garlic, oil, soy sauce, wine and raisins. Pour over chicken. Cover. Microwave at HIGH for 11 to 14 minutes. Serve with rice. Yield: 4 servings.

## Parmesan Chicken

Jessica Lehmkuhl

<b>3/4 lb. chicken breasts (boneless &amp; skinless)</b>	<b>1/4 c. Parmesan cheese</b>
<b>1/4 c. melted butter or margarine</b>	<b>1/4 c. bread crumbs</b>

Mix cheese and bread crumbs. Coat chicken in butter, then in crumb mixture. Put in glass dish. Bake for 45 minutes at 350°, uncovered.



## Raspberry-Balsamic Chicken

Joann Wegscheid

- |  |   |
|--|---|
| <b>1 tsp. vegetable oil</b>                    | <b>4 (4 oz.) skinned, boned chicken breast halves</b> |
| <b>1/2 c. chopped onion</b>                    | <b>1/3 c. seedless raspberry preserves</b>            |
| <b>1 1/2 tsp. minced fresh thyme <u>or</u></b> | <b>2 T. balsamic vinegar</b>                          |
| <b>1/2 tsp. dried thyme</b>                    | <b>1/4 tsp. black pepper</b>                          |
| <b>1/2 tsp. salt, divided</b>                  |   |

Heat oil in large nonstick skillet over medium heat until hot. Add onion and sauté 5 minutes. Sprinkle thyme and 1/4 teaspoon salt over the chicken. Add chicken to pan. Sauté 6 minutes on each side, or until done. Remove chicken from pan. Keep warm. Reduce heat to medium. Add 1/4 teaspoon salt, preserves, vinegar and pepper to pan, stirring constantly, until preserves melt. Spoon sauce over chicken and serve immediately. Yield: 4 servings (serving size: 1 chicken breast half and 2 tablespoons sauce); 2.6 gm fat.

## Reuben Chicken

Mary Petersen

- |  |  |
|--|--|
| <b>4 chicken breasts</b>                       | <b>4 (4"x6") slices Swiss cheese</b>     |
| <b>1 (16 oz.) can sauerkraut, well drained</b> | <b>1 1/4 c. thousand island dressing</b> |
|  | <b>1 T. chopped parsley</b>              |

Place chicken in greased baking pan. Add salt and pepper to taste. Place sauerkraut on top of chicken, top with cheese. Pour dressing evenly over cheese. Cover and bake at 350° for 1 1/2 hours. Sprinkle with parsley and serve.

## Chicken and Rice

In Memory of Jan (Wegscheid) Eckhoff

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| <b>1 env. dry onion soup mix</b>    | <b>1 can chicken with rice soup</b> |
| <b>1 c. rice</b>                    | <b>1 soup can milk</b>              |
| <b>1 can cream of mushroom soup</b> | <b>1 chicken, cut up</b>            |
| <b>1 soup can water</b>             |                                     |

Mix 3/4 of the dry onion soup mix, rice, mushroom soup and water, chicken with rice soup and milk; put in 9x13-inch pan. Add chicken pieces on top of mixture, sprinkle remaining 1/4 of onion soup mix over the chicken. Bake at 350° for at least 2 hours, or until chicken is done.

## Swiss Cheese Chicken

Dorothy Adams

**1 pkg. chicken flavor stuffing mix**      **1 can sliced water chestnuts**  
**4 c. cubed, cooked chicken**            **1/2 c. melted butter**  
**2 cans cream of chicken soup**        **1 pkg. shredded Swiss cheese**  
**1 lg. can evaporated milk**              **1 pkg. frozen broccoli**  
**1 can sliced mushrooms**

Pour butter over dry stuffing mix. Place 1/2 of mixture in a 9x13-inch pan. Reserve the other half for topping. Mix all remaining ingredients, except Swiss cheese. Pour over stuffing mixture. Top with remaining stuffing mixture and cheese. Add a little water to stuffing if too dry. Bake for 30 to 35 minutes at 325°.

## Teriyaki Chicken

Arlene Kato

Brown chicken in seasoned flour. Put in baking pan. Pour teriyaki sauce over (or dip each piece in sauce and put in pan), depending on how much sauce you want. We like quite a bit so we can dip some on our rice. Bake at 350° until done. Good served with rice, or to take to picnics.

## Teriyaki Chicken Wings

Elsie Koste

**30 chicken wings (5 lb. bag)**

Bake for 1 hour in 350° oven.

**1/4 c. soy sauce**                              **1 c. pineapple juice**  
**1/4 c. teriyaki sauce**

Combine and pour over wings in crock-pot. Cook for 2 hours on high, or until done.

## Chicken Tetrazzini

Micki Peterson

**6 to 8 oz. spaghetti noodles**            **1/3 c. grated Parmesan cheese**  
**2 to 3 c. boneless, skinless**            **1 (7 oz.) can mushrooms**  
**chicken or turkey, cooked &**            **1 c. sour cream**  
**cubed**    **1/3 c. grated Parmesan cheese**  
**1 (10 3/4 oz.) can cream of**  
**mushroom soup**

Cook spaghetti according to package; drain and rinse. In a bowl, combine first 6 ingredients and stir until well mixed. Put into a greased 9x13-inch baking pan. Top with remaining cheese. Bake at 350° for 30 minutes, uncovered.

## Pheasant-N-Stuffing Casserole

Alice Kemper

**1 pheasant**  
**1 box Stove Top stuffing mix**  
**1 can cream of chicken soup**

**1 c. sour cream**  
**1/2 c. pheasant drippings**

Add 1 to 2 cups water to pheasant in shallow baking dish; cover with foil and bake at 350° for 40 to 45 minutes. Reserve 1/2 cup of drippings. Remove pheasant meat from bones and cut into bite-size pieces. Prepare stuffing mix according to package directions. In saucepan, combine soup, sour cream and pheasant drippings; warm and mix completely. In an 8x11-inch casserole, place 1/2 of prepared stuffing. Layer cut-up pheasant over stuffing. Pour soup mixture over pheasant and top with remaining stuffing. Bake, covered, at 350° for 30 minutes. Uncover, bake 15 minutes more.

**Variation:** Add chopped broccoli before soup mixture.

## Grilled Turkey Tenderloin

Marcy Anderson

**1/4 c. light soy sauce**  
**2 T. oil or plain yogurt**  
**2 T. minced (dry) onion**  
**Dash of garlic powder**

**1/4 c. apple juice**  
**2 T. lemon juice**  
**1/4 tsp. ground ginger**  
**Dash of pepper**

Mix all ingredients in resealable plastic bag or shallow glass dish. Add 2 turkey breast tenderloins (1/2 pound each). Seal or cover, and refrigerate for at least 2 hours. Discard marinade. Grill, covered, over medium coals, for 8 to 10 minutes per side or until juices run clear. Yield: 4 servings.

## Smoked Turkey

Jenny Bakken

**12 to 20 lb turkey, thawed**  
**2 gal. water**  
**1 c. table salt**

**2 c. Morton Tender Quick**  
**6 to 8 T. liquid smoke**

Soak turkey in above solution for 24 hours, making sure all the turkey is covered. Remove from solution and rinse. Bake turkey in cooking bag according to directions.

## Salads & Sauces




Eugene and Kathryn Wegscheid

1938

Eugene Wegscheid  
Born March 17, 1912  
Died September 7, 1980

Kathryn Louise Beringer  
Born April 4, 1918  
Died April 21, 2002



Eugene and Kathryn Wegscheid were married on September 20, 1938, at St. Lawrence Church, Rush Lake. They have 8 children (four girls and four boys), 28 grandchildren, 48 great-grandchildren and 2 great-great-grandchildren. They farmed and raised their family on the Wegscheid home place north of Bluffton.

They worked hard, but also enjoyed visiting with family and friends, playing cards and dancing. Church was an important part of their lives. Sunday was always a special day. We'd come home from church to the smell of roast in the oven. When a good old time waltz played on the radio, Dad and Mom would dance around the kitchen and we also learned the art of dancing at that time.

The feast of St. Nick was a special time when a bag of candy and nuts was thrown in the front door. But, if the kids weren't good they got a stick instead of candy. When farming got too hard, Gene and Kay moved to a home on 2nd St. NW in Wadena. Gene passed away quite suddenly at 68 years old on September 7, 1980. Mom lived there until she moved to Humphrey Manor in Wadena and later to Shady Lane. She became ill and passed away at 84 years old. They both made our lives very rich with their love.

Rita

# Salads & Sauces

## Fruit Salads

### Apple-Craisin Salad

Julie Lipkin

**10 c. assorted greens (green or red lettuce or spinach or salad mixes)**    **1 c. cashews**  
**2 med. apples, cut into small chunks**    **1 c. Feta cheese, crumbled**  
**1 c. craisins**    **Olive oil**  
    **Balsamic vinegar**

Place greens on a flat plate. Spread apple chunks, craisins, cashews and crumbled cheese over the greens. Drizzle olive oil and balsamic vinegar over the greens.

### Taffy Apple Salad

Rita Wegscheid

**4 c. diced apples**    **1/2 c. sugar**  
**8 oz. crushed pineapple**    **1 c. (salted) peanuts (opt.)**  
**1 T. apple cider vinegar**    **8 oz. Cool Whip**  
**1 T. flour**    **1 egg**

Drain pineapple; save juice. In saucepan, mix sugar, flour, egg and vinegar. Heat slowly. Let cool. Fold in Cool Whip, pineapple, peanuts and apples.

### Blueberry Salad

In Memory of Jan Eckhoff

Mix together:

**1 (3 oz.) pkg. raspberry Jello**    **3 c. boiling water**  
**1 (3 oz.) pkg. orange Jello**

Add:

**3 T. sugar**    **1 can blueberry pie filling**  
**3 T. lemon juice**

Put into refrigerator until set. Top with Cool Whip before serving.

## Champagne Salad

Joyce (Elmer) Wegscheid

- |   |                                     |
|---|-------------------------------------|
| <b>1 (8 oz.) pkg. cream cheese</b>              | <b>3/4 c. sugar</b>                 |
| <b>1 med. can crushed pineapple<br/>drained</b> | <b>1 (10 oz.) pkg. strawberries</b> |
| <b>2 bananas, sliced</b>                        | <b>1/2 c. chopped nuts</b>          |

Mix well and freeze. Remove from freezer about 1/2 hour before serving.

## Cranberry Salad

Lorene Wegscheid

- |                                   |                          |
|-----------------------------------|--------------------------|
| <b>1 lb. cranberries</b>          | <b>1 c. hot water</b>    |
| <b>1 c. sugar</b>                 | <b>1/2 c. cold water</b> |
| <b>1 sm. box strawberry Jello</b> |                          |

Wash and grind cranberries. Mix in sugar. Prepare Jello with the cup of water. After the Jello is dissolved, add the cold water. Let stand until syrupy. Mix into cranberries and sugar mixture.

## Cherry Fluff Salad

Eileen Weller

- |  |                                 |
|--|---------------------------------|
| <b>1 can Eagle Brand milk</b>                            | <b>1 can cherry pie filling</b> |
| <b>1 (8 oz.) ctn. Cool Whip</b>                          | <b>2 c. mini marshmallows</b>   |
| <b>1 can mandarin oranges, drained</b>                   | <b>1/2 c. chopped pecans</b>    |
| <b>1 (15 1/2 oz.) can crushed pineapple,<br/>drained</b> |                                 |

Beat milk and Cool Whip together. Add remaining ingredients. Mix well and chill. This is good with turkey or ham. May also be used as a dessert.

## Cherry Pie Filling Salad

Shanna Malone

- |                                       |   |
|---------------------------------------|---|
| <b>1 can cherry pie filling</b>       | <b>1 can. white cherries</b>            |
| <b>1 can sweetened condensed milk</b> | <b>1 can mandarin oranges</b>           |
| <b>1 sm. ctn. Cool Whip</b>           | <b>1 can crushed pineapple, drained</b> |
| <b>1 bag colored marshmallows</b>     | <b>Any other fruit desired</b>          |

Mix in a large bowl; chill overnight.





## Mandarin Salad

Beth Wegscheid

- |  |   |
|--|---|
| <b>1/4 c. sliced almonds</b>                                   | <b>1/2 bunch romaine lettuce, torn into bite-size pieces (3 c.)</b> |
| <b>1 T. + 1 tsp. sugar</b>                                     | <b>2 med. stalks celery, chopped (1 c.)</b>                         |
| <b>Sweet-Sour Dressing (see below)</b>                         | <b>2 T. thinly-sliced green onions</b>                              |
| <b>1/2 sm. head lettuce, torn into bite-size pieces (3 c.)</b> | <b>1 (11 oz.) can mandarin oranges, drained</b>                     |

Cook almonds and sugar in a 1-quart saucepan over low heat, stirring constantly, until sugar is melted and almonds are coated. Cool and break apart. Prepare Sweet-Sour Dressing. Toss almonds, dressing and remaining ingredients.

### SWEET-SOUR DRESSING:

- |                                   |  |
|-----------------------------------|--|
| <b>1/4 c. vegetable oil</b>       | <b>1/2 tsp. salt</b>                           |
| <b>2 T. sugar</b>                 | <b>Dash of pepper</b>                          |
| <b>2 T. white vinegar</b>         | <b>Dash of red pepper sauce (like Tabasco)</b> |
| <b>1 T. chopped fresh parsley</b> |  |

Shake all ingredients in a tightly-covered container. Refrigerate until serving.

## Mandarin Orange Salad

Nan Wegscheid

- |  |  |
|--|--|
| <b>2 (3 oz.) pkg. vanilla pudding (cook &amp; serve)</b> | <b>2 (11 oz.) cans mandarin oranges, drained</b> |
| <b>2 (3 oz.) pkg. tapioca pudding</b>                    | <b>2 c. Cool Whip</b>                            |
| <b>2 (3 oz.) pkg. orange Jello</b>                       | <b>6 c. water</b>                                |

Mix pudding, Jello and tapioca with the water in saucepan. Cook until clear and thickened. Remove from heat. Cool; add oranges and Cool Whip. Refrigerate and let set (3 to 4 hours).

## Spiced Peaches

Barb Wegscheid

- |  |                                   |
|--|-----------------------------------|
| <b>1 can cling peach halves, drained</b> | <b>1/2 c. sugar</b>               |
| <b>1 c. of the saved peach syrup</b>     | <b>1/4 c. apple cider vinegar</b> |
| <b>1 c. red hots, added to syrup</b>     |                                   |

Cook until red hots dissolve. Place peaches in syrup and let them sit in juice for about 7 to 8 hours, then refrigerate. Arrange them on a plate. Garnish with parsley. Save juice, and can re-use.

This dish looks very festive – nice addition to any meal.

## Strawberry Salad

Brenda Weniger

**1 sm. pkg. strawberry Jello**  
**1 pkg. regular vanilla pudding**  
**1 1/2 c. water**

**1 lb. frozen whole strawberries**  
**8 oz. whipped topping**

Boil Jello, pudding and water together for 1 minute. Add frozen strawberries. Stir until thickened. Fold in topping.

## Strawberry-Cream Cheese Salad

Jan Buchholz

**2 (3 oz.) pkg. strawberry Jello**  
**2 bananas, mashed**  
**2 (10 oz.) pkg. frozen strawberries**  
**1/4 c. crushed pineapple**  
**1 c. confectioners' sugar**

**1 tsp. vanilla extract**  
**1 (8 oz.) pkg. cream cheese, softened**  
**1/2 pt. whipping cream, whipped**  
**1 c. chopped pecans or walnuts**

Dissolve Jello in 2 cups boiling water. Reserve 1/4 cup mixture. Pour into serving dish. Add bananas, strawberries and pineapple to remaining Jello. Chill until set. Add confectioner's sugar and vanilla to cream cheese; mix until smooth. Add whipped cream to cream cheese mixture. Add reserved Jello; mix well. Spread over Jello layer. Sprinkle with nuts. Chill until set.

## Angel Salad

Lorraine Tellers

**1 can crushed pineapple, drained**  
**1 can fruit cocktail, drained**  
**1 c. cream, whipped**  
**1/4 c. nuts, chopped**  
**2 c. mini marshmallows**

**2 T. cornstarch**  
**1/4 c. sugar**  
**2 egg yolks, beaten**  
**1 c. syrup from pineapple & fruit cocktail**

Combine the drained syrup in saucepan. Add cornstarch and mix well. Combine egg yolks and syrup; blend well. Cook over medium heat, stirring constantly. Cook until it thickens. Cool thoroughly. Fold in cream, nuts and marshmallows. Cover and chill overnight.

May add 2 bananas before serving.

## Cookie Salad

Rosie Altstadt

Mix together:

**2 c. buttermilk**

**2 pkg. instant vanilla pudding**

Add:

**1 med. can mandarin oranges**

**2 (8 oz.) ctn. Cool Whip**

**1/2 pkg. fudge-striped cookies**

Stir. May add a few more cookies on top before serving.

## Mandarin Orange Fudge-Striped Cookie Salad

Vera Malone

**1 c. buttermilk**

**1 sm. can crushed pineapple (opt.)**

**1 sm. pkg. instant vanilla pudding**

**1 (8 oz.) ctn. whipped topping**

**1 can mandarin oranges**

**1/2 pkg. fudge-striped cookies**

Mix the first 5 ingredients. Crush cookies and mix in or sprinkle on top.

## Peach Cookie Salad

Deb Palubicki

**1 (8 oz.) ctn. Cool Whip**

**1 tsp. lemon juice**

**1 pkg. instant vanilla pudding**

**1 (30 oz.) can peaches, drained**

**1 c. buttermilk**

**10 (or more) fudge-striped cookies**

Stir together pudding and buttermilk. Add lemon juice, Cool Whip, peaches and crushed cookies. Chill.

Very good.

## Snicker Salad

Jenifer Quittschreiber

**3 Granny Smith apples, diced**

**2 Snickers bars, chopped**

**1 (8 oz.) ctn. Cool Whip**

Mix all together just before serving.

## Christmas Jello Salad

Joyce (Elmer) Wegscheid

- |                                   |   |
|-----------------------------------|---|
| <b>2 pkg. strawberry Jello</b>    | <b>1 1/2 c. boiling water</b>           |
| <b>2 pkg. frozen strawberries</b> | <b>1 can crushed pineapple, drained</b> |
| <b>1 c. nuts</b>                  | <b>4 bananas, sliced</b>                |
| <b>1 med. ctn. Cool Whip</b>      |   |

In a large bowl, add boiling water to Jello and stir until dissolved. Stir in frozen strawberries, pineapple, nuts and bananas. Pour half of the mixture into a dish and let set. Spread Cool Whip on top; spread remaining Jello mixture over Cool Whip. Let set.

Makes a pretty Christmas salad layered in a glass bowl.

## Lime Jello Salad

Harold Weniger

- |                                  |                               |
|----------------------------------|-------------------------------|
| <b>1 (3 oz.) pkg. lime Jello</b> | <b>1 c. crushed pineapple</b> |
| <b>3/4 c. boiling water</b>      | <b>1 c. cottage cheese</b>    |
| <b>1/2 c. white sugar</b>        | <b>1 c. cream, whipped</b>    |

Stir together Jello, water and sugar until dissolved. Let stand until it starts to thicken. Add pineapple, cheese and whipped cream. Return to refrigerator to set firm.

## Orange Jello Salad

Ella Wegscheid

- |   |  |
|---|--|
| <b>1 (15 1/2 oz.) can crushed pineapple</b>             | <b>2 c. buttermilk</b>                 |
| <b>1 (6 oz.) pkg. orange Jello, or any other flavor</b> | <b>1 c. pecan pieces</b>               |
| <b>1 c. coconut</b>                                     | <b>1 (12 oz.) ctn. whipped topping</b> |

Pour pineapple and its juice into a saucepan; bring to a boil. Remove from heat; stir in Jello until dissolved. Cool. Mix in coconut and buttermilk. Add pecans, if desired. Fold in whipped topping. Pour into bundt pan or ring mold that has been sprayed lightly with cooking spray. Refrigerate until congealed.

# Vegetable Salads

## Broccoli-Cauliflower Salad

Donna Sauvageau

- |   |                                 |
|---|---------------------------------|
| 1 bunch broccoli, cut up                  | 1/2 lb. bacon, cooked & drained |
| 1 head cauliflower, cut up                | 1 c. Miracle Whip               |
| 1 med. red onion, cut into slices         | 1/2 c. sugar                    |
| 1 c. (or so) shredded mild Cheddar cheese | 2 T. cider vinegar              |

Mix the first 5 ingredients together in a bowl. Mix the last 3 ingredients to make the sauce. Drizzle over, and mix well.

It doesn't look like much sauce, but it is. This salad is best if made a few hours early, or a day ahead.

## Colorful Veggie Salad

Deb Weller

- |   |                         |
|---|-------------------------|
| 1 head cauliflower, broken into florets | 3 lg. tomatoes, chopped |
| 1 bunch broccoli, broken into florets   | 2 celery ribs, chopped  |
|   | 1 med. carrot, shredded |

- |                  |                 |
|------------------|-----------------|
| <b>DRESSING:</b> | 1 tsp. salt     |
| 3/4 c. oil       | 1/2 tsp. sugar  |
| 2 T. lemon juice | 1/2 tsp. pepper |

Put dressing ingredients into a jar. Shake well and pour over salad.

## Cauliflower Salad

Barb Morrison

- |  |                             |
|--|-----------------------------|
| 1 head cauliflower, separated into flowerets     | 1 bunch green onions        |
| 4 stalks celery, chopped                         | 4 hard-boiled eggs, chopped |
| 1 (10 oz.) pkg. frozen peas, unthawed & uncooked | 1 c. mayonnaise             |

Combine the vegetables and eggs with mayonnaise. Season to taste with salt and pepper.

# Cauliflower and Broccoli Salad

Johanna Kato

1 med. cauliflower	1 T. sugar
1 med. broccoli	1 T. vinegar
1 bunch green onions, chopped	Dash of Worcestershire sauce
1 c. mayonnaise (Best Foods)	Dash of Tabasco sauce
1/2 c. sour cream	Salt & pepper, to taste

Break tops of cauliflower into small florets. Trim leaves and stems of broccoli, and cut into small pieces. Combine all ingredients. Chill for several hours, or overnight.

# Nutty Broccoli Slaw

Patty Weller

1 pkg. chicken Ramen noodles	1 c. sunflower kernels, toasted
1 (16 oz.) pkg. broccoli slaw mix	1/2 c. slivered almonds, toasted
2 c. sliced green onions	1/2 c. sugar
1 1/2 c. broccoli florets	1/2 c. vinegar
1 can ripe olives, drained & halved	1/2 c. olive or canola oil

Set aside the noodle seasoning packet. Crush the noodles and place in a large bowl. Add the slaw mix, onions, broccoli, olives, sunflower kernels and almonds. In a jar with a tight-fitting lid, combine the sugar, vinegar, oil and contents of seasoning packet. Shake well. Drizzle over salad and toss to coat. Serve immediately. Yield: 16 servings.

Preparation time: 15 minutes.

# Chinese Cabbage Salad

Cindy Viken

8 T. slivered almonds	1 head Napa lettuce or bok choy, chopped
8 T. sesame seeds	2 pkg. Ramen noodles, broken, uncooked
8 T. onions or scallions	

## DRESSING:

2 pkg. seasoning from Ramen noodles	1 c. salad oil
4 T. sugar	2 tsp. Accent
1 tsp. pepper	1 tsp. salt
	6 T. rice vinegar

Sauté almonds, sesame seeds and onion for a few minutes. Combine with lettuce and Ramen noodles in a large bowl. Prepare dressing and add just before serving.

# Ramen Noodle Cabbage Salad

Patti Hillesland

1/2 head cabbage, shredded	1/2 c. vegetable oil
1 pkg. chicken-flavored Ramen noodle soup	2 T. vinegar
1/2 c. almonds, sliced or chunks	2 T. sugar
2 T. sunflower seeds (opt.)	Garlic
2 T. sesame seeds (opt.)	Onion

Break apart Ramen noodles and toast with almonds at 350°, until golden brown. Mix soup flavor packet, oil, vinegar, sugar, sunflower seeds and sesame seeds. Add a little garlic and onion. Pour over cabbage. Add broken, toasted Ramen noodles and almonds, just before serving.

# Oriental Cabbage Salad

Beth Wegscheid

Brown together:	
1/4 c. margarine	6 oz. slivered almonds
2 pkg. Ramen noodles	1/2 c. sunflower seeds

Mix together:	
1 head cabbage, shredded	5 green onions, chopped

Mix together:	
1 c. vegetable oil	1/2 c. vinegar
1 c. sugar	1/2 tsp. salt
2 T. soy sauce	

Combine all ingredients. Let stand 1 hour, before serving.

# Oriental Salad

Bernice Wegscheid

1 lb. shredded cabbage	1 c. cashew pieces
1 bunch green onions	1 c. sunflower seeds
2 pkg. chicken-flavored Ramen noodles	

<b>DRESSING:</b>	1/4 c. oil
1/2 c. sugar	1/3 c. apple cider vinegar

Crush noodles. Mix together the first 5 ingredients. Mix ingredients and add dry soup mix from the Ramen noodles. Add the dressing 2 hours before serving.

## Oriental Cabbage Salad

In Memory of Jan Eckhoff

1 pkg. shredded cabbage  
 2 pkg. Ramen noodles (dry)  
 1 lg. bunch green onions, chopped

4 oz. sunflower seeds  
 1 pkg. slivered almonds (opt.)

### DRESSING:

2 flavor pkt. from Ramen noodles  
 1 c. oil

1/3 c. sugar  
 3 T. vinegar

Put the first 5 ingredients in a large bowl. Mix dressing together. Pour over cabbage mixture just before serving.

Chicken-flavored Ramen noodles are best.

## Napa Salad

Dorothy Adams

1 head Napa cabbage  
 6 green onions  
 2 pkg. Ramen noodles (do not use seasoning pkt.)

6 oz. slivered almonds  
 1 sm. jar sesame seeds

Chop Napa and green onions. Put into bowl. Set aside. Sauté Ramen noodles and sesame seeds in butter. Cool and refrigerate noodles.

### DRESSING:

1/2 to 3/4 c. oil  
 2 T. soy sauce

1/2 c. sugar  
 1/4 c. vinegar

Combine Napa-green onion mixture, and the noodle and sesame seed mixture. Toss with dressing just before serving.

## Coleslaw

Jeanne Lewandowski

5 c. shredded cabbage (or 1 bag Dole slaw mix)  
 1/4 c. finely-chopped onions  
 1/2 tsp. salt  
 3/4 c. mayonnaise (not Miracle Whip)

1 tsp. vinegar  
 1/4 c. sugar  
 1/2 tsp. celery seed  
 1 T. cream or milk

Mix cabbage and onions. Combine remaining ingredients, stirring well to mix. Toss with cabbage mixture. Chill 1/2 to 1 hour before serving. Yield: 8 servings.



## Coleslaw

Johanna Kato

1 tsp. salt	1 T. chopped pimento
1/4 tsp. pepper	1/4 c. green pepper, chopped
1/2 tsp. dried mustard	1 tsp. minced onion
1 tsp. celery salt	3 T. salad oil
2 T. sugar	1/3 c. vinegar

Mix above ingredients thoroughly, and pour over:

**4 c. chopped cabbage**

I usually use a little more cabbage. It depends on how much dressing you like.

## Coleslaw Dressing

Joyce A. Wegscheid,  
Wife of Erv

1 c. oil	1 sm. slice onion
1 c. sugar	1 tsp. dry mustard

Mix 2 minutes in blender.

Add:

1/2 c. vinegar	1 tsp. celery seed
----------------	--------------------

Mix 1 minute in blender.

## Dressing for Cabbage Salad

Lorene Wegscheid

3/4 c. sugar	1/2 c. vinegar
1/2 c. salad oil	1/2 c. water

Mix all together in a jar; shake well. Use enough to moisten cabbage. Set aside a while to cool well, before serving.

**Note:** Extra dressing keeps well in refrigerator.

## Greek Garden Salad

Micki Petersen

2 lg. tomatoes, chopped	1/4 c. thinly-sliced green onions
3/4 c. chopped cucumber	1/4 c. sliced ripe black olives
1/2 c. chopped green pepper	1/2 c. Italian salad dressing
1/2 c. chopped sweet red pepper	1/8 tsp. dried oregano
1/2 c. crumbled Feta cheese	Leaf lettuce (opt.)

In a bowl, combine the first 7 ingredients. Just before serving, add salad dressing and oregano. Toss to coat. Serve in lettuce-lined bowl, if desired. Yield: 6 servings.

## Hot Humpty-Dumpty Salad

Joyce Price,

In Memory of Kay Wegscheid

1 loaf Vienna bread	1 clove garlic, minced
6 hard-cooked eggs	3/4 tsp. salt
1 1/2 c. diced celery	1/4 tsp. pepper
1/2 c. chopped, stuffed green olives	2 T prepared mustard
1/4 c. chopped onions	1/2 c. mayonnaise

Cut top off loaf and hollow out crumbs. Add eggs, celery, olives, onions, garlic and seasonings to the crumbs. Combine mayonnaise and mustard. Add to the egg mixture and toss. (Meat, fish or tuna can be added). Put mixture into hollowed loaf. Wrap in foil. Bake at 425° for 30 to 35 minutes. Top with egg and olive slices.

## Robust Italian Salad

Micki Petersen

1 (16 oz.) pkg. ready-to-serve salad greens	4 plum tomatoes (opt.)
1 (2 1/2 oz.) pkg. sliced pastrami, cut into 1/2" pieces	1 tsp. Italian seasoning
1 c. (4 oz.) shredded Mozzarella cheese	1/3 c. Italian dressing
	1 c. seasoned croutons
	Sliced ripe olives (opt.)

In a large salad bowl, combine the first 5 ingredients. Drizzle with dressing. Toss to coat. Top with croutons and olives, if desired.

## German Potato Salad

Carolyn Richter

<b>5 lb. potatoes</b>	<b>1/2 c. vinegar</b>
<b>1 lb. bacon</b>	<b>1/2 c. water</b>
<b>1 lg. onion</b>	<b>1 c. sugar</b>
<b>1 T. flour</b>	

Cook potatoes with jackets on, until done. Cool, peel, and slice thin. Chop onions. Cut bacon in pieces. Fry and add onions. Add flour, water, vinegar and sugar to make a thick sauce, using half of bacon grease. Pour over the sliced potatoes and mix. Keep warm in oven or crock-pot. Serve warm.

## Potato Salad

Vera Malone

<b>12 med. potatoes, cooked in skins, peeled &amp; sliced</b>	<b>6 hard-boiled eggs, shelled &amp; diced</b>
---	--

Toss with:

<b>1 1/2 tsp. salt</b>	<b>1 tsp. celery seed</b>
<b>1/4 tsp. pepper</b>	<b>1 T. parsley flakes</b>
<b>1 T. onion powder</b>	

<b>DRESSING:</b>	<b>1 c. sour cream</b>
<b>1 c. salad dressing</b>	<b>2 T. mustard</b>
<b>3/4 c. mayonnaise</b>	<b>1 T. sugar</b>

Thin with enough milk to coat potatoes well.

## Sauerkraut Salad

Carolyn Richter

<b>1 can (3 1/2 c.) sauerkraut, drained (save juice)</b>	<b>1 1/2 c. sugar</b>
<b>3/4 c. chopped onions</b>	<b>6 T. vinegar</b>
<b>3/4 c. chopped celery</b>	<b>4 T. kraut juice</b>

Mix the first 3 ingredients. Boil the last 3 ingredients and pour over kraut mixture. Chill.

## Spinach Salad

Jane Merickel

**1 pkg. spinach or romaine lettuce**      **1 pkg. Feta cheese**  
**1 pkg. craisins**                              **1/2 red onion, sliced**  
**1 sm. pkg. walnuts**

Combine and add dressing right before serving.

**DRESSING:**                                      **1/4 c. red wine vinegar**  
**1/3 c. olive oil**                                  **1/4 tsp. dried basil**  
**2 cloves garlic**                                **2 T. sugar**

## Tequillaberry Salad

Susan Rumpca

**1/2 c. salad dressing**                        **1/4 c. sugar**  
**1/2 c. mayonnaise**                            **2 T. milk**

Mix and chill overnight.

**1 head lettuce, torn into pieces for salad**      **1 jar real bacon bits**  
**1 c. cauliflower, cut into small pieces**      **3/4 c. Parmesan cheese**

Mix together right before serving.

## BLT Chicken Salad

Micki Petersen

**1/2 c. mayonnaise**                              **2 lg. tomatoes, chopped**  
**3 to 4 T. BBQ sauce**                        **1 1/2 lb. skinless, boneless chicken**  
**2 T. finely-chopped onion**                **breasts, cooked & cubed**  
**1 T. lemon juice**                              **10 bacon strips, cooked & crumbled**  
**1/4 tsp. pepper**                                **2 hard-cooked eggs, sliced**  
**8 c. torn salad greens**

In a small bowl, combine the first 5 ingredients; mix well. Cover and refrigerate until serving. Place salad greens on a serving platter. Sprinkle with tomatoes, chicken and bacon. Garnish with eggs. Drizzle with dressing. Yield: 8 servings.

## Crunchy Salad

Johanna Kato

1/2 c. celery, diced

1 c. shrimp or crab

1 c. carrots, shredded

1 T. minced onion

1 c. Best Foods mayonnaise

Mix and chill. When ready to serve, stir in a No. 303 can of Chinese noodles, or as many as seems good.

## Tortellini Vegetable Salad

Micki Petersen

2 (9 oz.) pkg. cheese tortellini

4 qt. water

1 red bell pepper, thinly sliced

1 yellow bell pepper, thinly sliced

2 c. cauliflower florets

2 c. broccoli florets

1/2 to 1 c. Feta cheese, crumbled

1/2 c. black olives

1 to 1 1/2 c. Provolone cheese, cut in thin strips

1 sm. btl. Italian dressing

Boil water; add tortellini and cook 7 to 8 minutes. Drain. Rinse. Toss pasta and remaining ingredients in a large bowl. Marinate overnight in refrigerator.

## Spaghetti Salad

Pam Legg

2 (10 oz.) boxes angel hair spaghetti noodles

1 can diced black olives

1 or 2 red or green peppers

1 (16 oz.) btl. Italian (Zesty) dressing

1 btl. Salad Supreme

2 cans tiny shrimp or pepperoni

Cook and cool noodles. Finely chop the peppers. Put with noodles. Add olives and shrimp. Mix together. Pour on Salad Supreme. Add the dressing. Mix thoroughly. Cool.

**Note:** Best if done the day before. Spiral noodles work well, also.

*Lemon juice on cut bananas will keep them from darkening.*

## Salad Supreme Pasta Salad

Patty Weller

- |   |   |
|---|---|
| <b>1 lb. cooked rotini pasta, drained &amp; cooled</b>                                | <b>8 to 12 oz. Italian dressing</b>           |
| <b>1 c. each, broccoli, shredded carrots &amp; cherry tomatoes (more if you like)</b> | <b>4 T. McCormick Salad Supreme seasoning</b> |
| <b>1 can sm. black olives, halved</b>   | <b>20 to 30 slices pepperoni (opt.)</b>       |
|   | <b>1/4 c. grated Parmesan cheese</b>          |

Cook pasta as directed; drain and cool pasta with cold water, if needed. Mix chopped broccoli, carrots, tomatoes and black olives into pasta. Add Salad Supreme seasoning to Italian dressing and mix. Pour over pasta and vegetables. Add pepperoni, if desired. Add Parmesan cheese last, and mix.

I find that if I make this the night before, the salad tends to be dry, so add seasoning, dressing and cheese right before serving, or add more Italian dressing, if needed.

## Sauces

### Alfredo Sauce, with Pasta

Deb Renelt

- |                      |                               |
|----------------------|-------------------------------|
| <b>1/4 c. butter</b> | <b>1/2 c. Parmesan cheese</b> |
| <b>1 c. cream</b>    | <b>1/2 lb. pasta, cooked</b>  |

Combine butter and cream in a saucepan; bring to a boil on medium heat. Remove from heat as soon as it boils, and add cheese. Add to 1/2 pound cooked pasta.

**Addition:** Add 1 cup pasta sauce or creamy tomato sauce, or 1/2 cup pesto for creamy pesto sauce.

### Barbecue Sauce

Mary Petersen

- |                  |                    |
|------------------|--------------------|
| <b>1 c. Coke</b> | <b>1 c. catsup</b> |
|------------------|--------------------|

Boil 4 to 5 minutes.

## Mustard Sauce

Mary Petersen

<b>1/2 c. butter</b>	<b>1/2 c. tomato soup</b>
<b>3/4 c. sugar</b>	<b>1/2 c. yellow mustard</b>
<b>3 beaten egg yolks</b>	<b>1/2 c. vinegar</b>

Cream butter and sugar. Add egg yolks, tomato soup, mustard and vinegar. Cook slowly in double boiler, until thick. (Can microwave in a large bowl, stirring frequently, until thick.) Serve warm with ham, or cold with sandwiches.

## Homemade Pizza Sauce

Judy McLeod

<b>2 (8 oz.) cans tomato sauce, or 1 lg. can</b>	<b>2 tsp. oregano</b>
<b>2 (8 oz.) cans water</b>	<b>1/2 tsp. pepper</b>
<b>2 sm. cans tomato paste, or 1 lg. can</b>	<b>1/2 tsp. salt</b>
	<b>1 tsp. garlic powder</b>
	<b>1 onion, chopped</b>

Simmer all of the above ingredients for 45 minutes on low heat, stirring occasionally. Yield: enough for 3 (12-inch) pizzas.

I freeze the extra and use for another time.

## Raspberry Vinegar

Joann Wegscheid

<b>1 qt. fresh raspberries</b>	<b>2 T. sugar</b>
<b>2 c. cider vinegar</b>	

In a saucepan over medium heat, bring raspberries just to a boil, stirring constantly. Remove from the heat. Strain through a double layer of cheesecloth (do not press fruit). Let juice stand for an hour. Add vinegar and sugar. Store in a sterilized jar in a cool, dark place. Yield: 2 3/4 cups.

## Raspberry Vinaigrette Dressing

Susan Rumpca

<b>3 T. raspberry vinegar</b>	<b>1 T. sour cream</b>
<b>3 T. sugar</b>	<b>1/3 c. salad oil</b>
<b>1 T. Dijon mustard</b>	

Shake together. Pour over lettuce. Garnish with fresh raspberries and toasted walnuts.

## Sweet-and-Sour Sauce

Marjorie Wegscheid

1 c. sweetened pineapple juice  
6 1/2 T. sugar  
6 1/2 T. catsup

6 1/2 T. water  
5 T. white vinegar  
2 tsp. cornstarch

Combine above ingredients in a saucepan; cook until thick.  
I use a 20-ounce can of pineapple chunks and add the pineapple after the sauce is mixed.

## Teriyaki Sauce

Arlene Kato

Bring to a boil:

2 c. sugar  
1 c. soy sauce

1 tsp. diced garlic  
2 T. grated fresh ginger

Simmer about 15 minutes. Store in refrigerator if not using right away.

## Teriyaki Marinade

Judy McLeod

3/4 c. vegetable or canola oil  
1/2 c. soy sauce  
1/2 c. unsweetened pineapple juice  
2 T. Worcestershire sauce

3 T. brown sugar  
3 cloves garlic, mashed, or 3/8 tsp. garlic powder  
2 1/2 tsp. ground ginger

Combine all ingredients and mix well. Marinate meat for 4 to 12 hours, or overnight.

## Patti's Venison Loin Marinade

Jane Merickel

1/4 c. red wine vinegar  
6 T. olive oil  
3 to 4 cloves garlic

1/2 tsp. crushed rosemary  
2 bay leaves  
1/3 tsp. pepper

Marinate for up to 6 hours. Cut loins 1-inch thick, or leave whole and grill until medium-done. Serve immediately.



# Chocolate Sauce for Hot Fudge Sundaes

Micki Petersen

2 T. butter or margarine  
1 T. water

3 T. "quick" Hershey's chocolate  
Powdered sugar

In a saucepan, heat butter and water until it boils. Add "quick" chocolate and powdered sugar, and stir. Serve immediately over ice cream.

*Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soaking for an hour in the refrigerator.*

# Seafood, Fish & Eggs



Hildegard and Ambrose Beringer

Hildegard Wegscheid  
Born October 14, 1914  
Died September 21, 1958

1938

Ambrose Adam Beringer  
Born February 10, 1914  
Died March 5, 2002

SEAFOOD, FISH  
& EGGS

Hildegard was born in 1914 and was married to Ambrose Beringer on June 14, 1938. They lived on a farm north of Bluffton, then by Perham before buying the farm they lived on west of Bluffton on Highway 10. That farm is where their 9 children grew up. Hildegard loved children. Unfortunately she died from bone cancer when she was only 43 years old, before she had an opportunity to see her children become adults or know any of her 18 grandchildren or 38 great-grandchildren.

There are many things that I don't know about Mom, but over the years I have heard from people that she was a kind and caring person. I remember her laughing and enjoying life. She was devout and made prayer an important part of our daily life. I believe that her faith was the thing that helped her get through her leg amputations, her physical pain and the emotional stress she must have suffered knowing that she was dying and leaving her husband of 20 years with 9 children to raise.

Hildegard enjoyed gardening, cooking and canning - all the domestic things. When she was no longer able to walk in the garden, she would push herself along in a wagon to pull the weeds or harvest the produce.

Kids are so busy being kids, being focused on themselves and being cared for, that they really don't begin to know their parents until they themselves are adults. We never had that opportunity to know Mom and I feel that an entire portion of our lives is missing.

Mary

# Seafood, Fish & Eggs

## Seafood & Fish

### Egg Foo Yung

Arlene Kato

1 c. diced celery  
1 c. diced onion  
1 lb. fresh bean sprouts

1 c. salad shrimp, cut in half  
3 eggs, slightly beaten  
Salt & pepper, to taste

Mix all together. Heat enough oil to cover bottom of pan. Spoon mixture in 3-inch round patties into hot pan. Brown on both sides. Serve with rice and gravy made with chicken broth or canned shrimp.

### Tuna On Buns

Johanna Kato

1 (7 oz.) can tuna fish  
2 hard-boiled eggs, chopped  
2 T. cheese, cut up  
2 T. chopped onion

2 T. chopped green pepper  
2 T. sweet pickle relish  
1/2 c. Miracle Whip

Combine all ingredients; spoon into 6 split hamburger buns and broil until brown and bubbly.

### Salmon Caesar

Sr. Luella Wegscheid

1 (6 oz.) pkg. Caesar salad croutons  
1 (1 lb.) can red salmon, flaked  
1/2 c. chopped green pepper  
1/4 c. chopped onion  
4 eggs

2 c. milk  
1 (10 3/4 oz.) can cream of mushroom soup  
2 T. grated Parmesan cheese

In medium bowl, beat together eggs, milk and soup. Stir in croutons, flaked salmon, green pepper and onion. Pour into buttered 7 1/2 x 11 3/4 x 1 3/4-inch baking dish. Sprinkle Parmesan cheese over top. Bake at 350° for 45 minutes, or until set in center. Yield: 8 servings.

## Donna's Fish Fillet

Donna Wegscheid

Roll raw fish in this mixture:

**Wheat flour**

**Lemon pepper**

**Cornmeal**

**Seasoning salt**

Fry in hot vegetable oil, turn and fry until done.

## Salmon Patties

Arlene Kato

Mix together:

**1 can salmon**

**1/2 c. bread crumbs**

**1 c. chopped onion**

**4 lg. eggs**

**1 c. chopped celery**

**Salt & pepper, to taste**

Gently stir in 1 can drained peas. Make in patties and brown in enough fat to keep from sticking.

## Tortilla Roll-Ups

Elsie Koste

**2 (8 oz.) pkg. cream cheese**

**2 pkg. crabmeat**

**2 pkg. Hidden Valley original mix**

**1 can black olives**

**2 green onions**

**8 flour tortillas**

Chop all and mix together. Spread over tortillas and roll up.

# Eggs

## Holiday Morning French Toast

Angie Imdieke

**1 c. brown sugar**

**1 loaf French bread, cut into 1" slices**

**1/2 c. melted butter**

**6 eggs**

**3 tsp. cinnamon**

**1 1/2 c. milk**

**3 apples, peeled & thinly sliced**

**1 T. vanilla**

**1/2 c. raisins**

Combine brown sugar, butter and 1 teaspoon cinnamon in 9x13-inch pan. Add apples and raisins; toss to coat. Spread evenly. Arrange bread on top. Mix eggs, milk, vanilla and 2 teaspoons cinnamon until blended. Pour mixture over bread, soaking completely. Cover and refrigerate 4 to 24 hours. Bake with aluminum foil cover at 375° for 40 minutes. Uncover and bake 5 minutes.

## Breakfast Soufflé

Sandy Frost

In a greased 9x13-inch pan, lay 8 slices decrusted bread. Sprinkle 2 cups cubed ham and 2 cups shredded American cheese and diced onions over bread. Cover with 8 more slices of decrusted bread.

**Topping:** Beat together 6 eggs, 3 cups milk, 1/2 teaspoon salt and 1/2 teaspoon dry mustard. Pour over bread. Cover with foil and refrigerate overnight. Bring to room temperature (about 1 hour).

Sprinkle over top: 2 cups crushed corn flakes and 1/2 cup melted butter. Bake at 350° for 1 hour.

## Farmer's Casserole

Mary Petersen

Layer ingredients in a baking dish the night before; cover and refrigerate. In the morning, pop casserole into oven an hour before serving.

<b>3 c. frozen shredded hash browns</b>	<b>4 beaten eggs</b>
<b>3/4 c. shredded Cheddar cheese (3 oz.)</b>	<b>1 (12 oz.) can evaporated milk</b>
<b>1 c. diced, fully-cooked ham</b>	<b>1/4 tsp. pepper</b>
<b>1/4 c. sliced green onions</b>	<b>1/8 tsp. salt</b>

Grease 2-quart square baking dish. Arrange potatoes evenly in bottom of dish. Sprinkle with cheese, ham and green onion. In medium mixing bowl, combine eggs, milk, pepper and salt. Pour egg mixture over potato mixture in dish. (This dish may be covered and refrigerated at this point for several days or overnight.) Bake, uncovered, at 350° for 40 to 45 minutes (or 55 to 60 minutes, if chilled), or until center is set. Let stand 5 minutes before serving. Yield: 6 servings.

## Baked Eggs

Bernice Wegscheid

Brown 1 large onion in 2 tablespoons butter. Spread 1 large box partially thawed hash browns in greased 9x13-inch pan. Add 2 cups diced ham. Pour 12 eggs slightly beaten with 2/3 cup milk, salt and pepper, over ham and potatoes. Mushrooms can be added. Add 2/3 cup grated cheese. Bake at 350° for 45 minutes.

## Egg Bake

In Memory of Jan Wegscheid Eckhoff

**10 slices bread, cubed**  
**1 lb. cooked ham, cubed**  
**8 eggs**

**2 c. grated cheese**  
**3 c. milk**  
**Chopped onions & mushrooms (opt.)**

Layer 1/2 the bread, cheese and ham into 9x13-inch pan. Repeat layer. Mix eggs and milk and pour this mixture over the top. Refrigerate overnight. Take out following morning and bake at 350° for 1 hour.

## Egg-Ham Cheese Casserole

Evelyn Vorderbruggen

Place in a 9x13-inch pan:

**6 slices bread with crusts**  
**2 c. chopped ham**

**1 c. shredded cheese**

Cover with 6 more slices bread.

Mix well:

**8 eggs, beaten**  
**3 c. milk**

**1/2 tsp. dry mustard**

Pour over bread, ham and cheese mixture. Cover with plastic wrap and refrigerate overnight. In the morning, melt 1/4 cup margarine and mix with 1 cup crushed corn flakes. Bake at 325° to 350° for 1 hour. Yield: 12 servings.

## Breakfast, Country Style

Elsie Koste

**1 c. frozen hash browns**

Layer in bottom of 9x13-inch buttered pan.

Sauté in butter:

**1 c. diced bacon or ham**  
**1/2 c. diced onions**

**2 T. diced green pepper**

Layer over potatoes in pan.

Beat 8 eggs and 1/3 cup milk. Pour over layers and bake at 350° for 30 minutes. May sprinkle 1/2 cup grated yellow cheese over the top the last 10 minutes of baking. (I use more hash browns for 9x13-inch pan.)

# Sausage-Egg Bake

Roxanne Scheffert

**1 1/2 to 2 lb. browned sausage**  
**1 doz. eggs**  
**3/4 c. chopped onions**

**8 oz. grated Cheddar cheese**  
**1/2 pt. whipping cream**

Butter 9x13-inch pan (sides, too). Crack eggs into pan and break yolks. Sprinkle with salt and pepper. Sprinkle half of cheese; pour cream over top. Sprinkle meat and onions over, and top with remaining cheese. Do not stir!!! Bake for 40 minutes at 350°.

This can be made the night before, and refrigerated until ready to bake.

*When you cook eggs in the shell, put a big teaspoon of salt in the water.  
Then the shells will not crack.*





# Soups & Vegetables



Helen and August Peters

1937

Helen Wegscheid  
Born November 2, 1918

August Frank Peters  
Born July 6, 1913  
Died July 30, 1997

Gust Peters met Helen Wegscheid as he worked for the relatives. In those days, everyone knew each other from school, etc.

They were married on April 6, 1937. For ten years they lived north of Bluffton, then in 1946, moved to the place they lived for 52 years. They farmed all their lives. Jim, their son, now owns that property.

Gust and Helen both liked gardening. Helen canned everything that was growing in the garden or that she could get her hands on. If there was a jelly or jam that could be made, she made it.

Once, when a tornado warning was out, she couldn't go to the basement as she was making a batch of jelly. So she just kept stirring while others watched the clouds for her.

Helen's fantastic sense of humor and quick wit has always been a delight to everyone who knows her.

Gust died at Shady Lane Nursing home on July 30, 1997. He had been there for a while. Helen is living at Shady Lane now.

They had 7 children (3 of whom are deceased), 19 grandchildren (3 are deceased) and 26 great-grandchildren.

Elsie

# Soups & Vegetables

## Soups

### Beer Cheese Soup

Linda Imdieke

4 chicken bouillon cubes  
3 c. water  
1 can beer

1 c. diced onions  
1 c. diced celery

Mix these ingredients and cook 20 minutes.

2 1/2 c. cubed, raw potatoes  
1 c. cubed carrots

1 (20 oz.) bag frozen mixed  
vegetables

Add to first mixture and cook until tender.

2 cans cream of chicken soup

1 lb. Velveeta cheese

Stir in until melted.

### Beer Cheese Soup

Melissa Wegscheid

4 chicken bouillon cubes  
3 c. water  
1 can beer  
1 c. diced celery  
1 c. diced onions

2 1/2 c. diced potatoes  
1 (20 oz.) pkg. California Blend  
vegetables  
1 lb. Velveeta cheese  
2 cans cream of chicken soup

Cook, covered, the first 5 ingredients for 20 minutes. Add vegetables and cook until tender. Then add cheese and soup. Heat until melted.

## Cheese Soup

Paula Windels

1 c. potatoes	3 c. chicken broth
1/2 c. carrots	2 c. milk
1/2 c. onions	1/2 c. flour
1/2 c. celery	3 c. shredded American cheese
1/2 c. green peppers (opt.)	1 T. parsley
4 T. butter	Pepper, to taste

Finely dice vegetables. Melt butter and sauté. Add broth and pepper. Blend flour and milk and add to mixture. Stir in cheese and parsley. Cook until thick, 5 to 10 minutes.

## The Red Lion's Chicken Bisque

Arlene Kato

3 lb. stewing hen	4 celery stalks
Enough water, to cover (16 c.)	4 carrots
3 T. salt	2 onions

### BUTTER ROUX:

1/2 lb. butter	1 c. flour
1/2 c. chopped pimento	1 tsp. monosodium glutamate
1/2 c. chopped chicken	1/2 tsp. pepper
1/2 c. blanched, chopped red or green peppers	

Boil chicken, salt, celery, carrots and onions until chicken is tender and can be pulled off the bone. Strain off 8 cups chicken stock. Use remaining broth and cooked vegetables from another purpose. Make butter roux by melting butter and adding flour. Bring chicken stock to a very low boil, then slowly add butter roux. Simmer 15 minutes or less, until soup takes on glaze. Add chopped pimento, chicken, blanched peppers, MSG and pepper. Stir constantly. Add a few drops of yellow food coloring. Yield: 8 to 10 servings.

**Note:** To make soup thinner, reduce the amount of flour in the roux to 3/4 cup.

## Chicken Cream Soup

Marjorie Wegscheid

2 c. instant nonfat dry milk	1 c. cornstarch
1/4 c. instant chicken bouillon granules	2 T. dry onion flakes
1 tsp. dry thyme, crushed	1 T. celery flakes
1/2 tsp. pepper	1/2 tsp. garlic powder

1/3 cup dry mix + 1 1/2 cups water = 1 can soup  
Cook and stir until thick.

## Chicken Soup

Jenny Bakken

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| <b>1 (3 to 3 1/2 lb.) chicken</b>    | <b>6 c. uncooked wide noodles</b> |
| <b>3 qt. water</b>                   | <b>4 c. sliced carrots</b>        |
| <b>1/4 c. chicken bouillon cubes</b> | <b>3 c. chopped potatoes</b>      |
| <b>1 bay leaf</b>                    | <b>3/4 c. sliced celery</b>       |
| <b>1 tsp. whole peppercorns</b>      | <b>1/2 c. chopped onions</b>      |
| <b>1/8 tsp. allspice</b>             |                                   |

In soup kettle, combine first 6 ingredients, bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours. Remove chicken and allow to cool. Strain broth; discard bay leaf and peppercorns. Skim fat. Debone chicken and cut into chunks. Return chicken to broth in pan. Add vegetables. Simmer until vegetables are tender. Add noodles to simmering soup 10 minutes before serving.

## Chicken Wild Rice Soup

Nadine Wegscheid

- |  |                                     |
|--|-------------------------------------|
| <b>3/4 c. wild rice</b>                  | <b>4 c. water</b>                   |
| <b>7 to 10 pieces bacon, fried crisp</b> | <b>4 cubes chicken bouillon</b>     |
| <b>1 can cream of chicken soup</b>       | <b>Celery &amp; onion, to taste</b> |
| <b>1 c. half &amp; half</b>              | <b>2 T. butter</b>                  |

Put all together in crock-pot and cook on high for 4 hours.

## Italian Lentil Soup

Mary Petersen

- |   |   |
|---|---|
| <b>2 med. carrots, sliced (1 c.)</b>                        | <b>1 c. dry lentils, rinsed &amp; drained</b> |
| <b>1 stalk celery, sliced (1/2 c.)</b>                      | <b>1 c. tomato purée</b>                      |
| <b>1 sm. onion, chopped (1/3 c.)</b>                        | <b>1 1/2 tsp. sugar</b>                       |
| <b>1 T. olive oil</b>                                       | <b>1 1/2 tsp. salt</b>                        |
| <b>5 c. water</b>   | <b>1/2 tsp. dried oregano, crushed</b>        |
| <b>1/2 sm. head cabbage, cored &amp; cut into 1" pieces</b> | <b>1/4 tsp. pepper</b>                        |

In large saucepan, cook carrots, celery and onion in hot olive oil 5 minutes, or until crisp-tender. Stir in water, cabbage, lentils, tomato purée, sugar, salt, oregano and pepper. Bring to boil, reduce heat. Cover and simmer for 45 minutes, or until lentils are very soft.

## Magic Mix

Mary Petersen

**3 c. instant nonfat dry milk**                      **1/3 c. margarine**  
**1 c. flour**

Combine dry milk, flour and margarine in a large bowl and mix until it looks like cornmeal. Keep mix tightly covered in refrigerator, up to 1 month. Yield: 5 cups Magic Mix.

## Magic Cream Soups

Mary Petersen

**3 c. water**    **1 cube or 1 tsp. bouillon**  
**1 c. Magic Mix**

Combine in saucepan. Stir over medium heat until slightly thickened.

Add one of these:

**3 cooked carrots, mashed**                      **1 can cream-style corn & 1 T. onion**  
**3 potatoes, cooked & chopped, &**           **1 pkg. spinach, cooked**  
**1 T. onion**

Use magic mix for all milk base soup recipes or add to soup stock to make a cream soup.

## Magic Sauce

Mary Petersen

**1/2 c. Magic Mix**                                      **1 c. water**

Combine. Stir over medium heat until it starts to bubble. Add cooked meat, cheese, tuna or vegetables to hot sauce. Yield: 1 cup.

Use Magic Sauce for all recipes calling for a white or cream sauce.

## Onion Soup Mix

Sally Richter

**1 c. beef bouillon granules**                      **1/4 c. onion powder**  
**2 c. minced onion**

Mix. Store in jar. Use 3 tablespoons mixture to replace a package of onion soup mix.

## Creamy Potato Soup

Jennifer Kemp

2 1/2 lb. baby red potatoes, quartered	1 1/2 qt. milk
1/2 lb. bacon, diced	1 tsp. salt
1 yellow onion, diced	1 tsp. pepper
1/4 bunch celery, diced	1 1/2 sticks margarine
2 c. water	6 oz. flour
2 oz. chicken base	1 c. whipping cream
	1/4 bunch parsley, chopped

Boil potatoes for 10 minutes. Drain. Sauté bacon, onions and celery; drain grease. Add milk, water, chicken base, salt and pepper. Heat just to boiling, but do not boil. Melt margarine; stir in flour until smooth. Add to soup. Cook and stir until thickened. Stir in potatoes, parsley and cream.

## Hearty Vegetable Barley Soup

Sister Luella Wegscheid

7 c. water	1/2 c. sliced celery
1/2 lb. lean ground beef	1/2 c. sliced carrots
1/2 c. chopped onion	2 beef bouillon cubes
1 clove garlic, minced	1/2 tsp. dried basil, crushed
1 (14 1/2 oz.) can unsalted whole tomatoes, undrained & cut into pieces	1 bay leaf
1/2 c. med. Quaker barley	1 (9 oz.) pkg. frozen mixed vegetables

In 4-quart saucepan or Dutch oven, brown meat. Add onion and garlic; cook until onion is tender. Drain. Stir in remaining ingredients, except frozen vegetables. Cover; bring to a boil. Reduce heat; simmer 50 to 60 minutes, stirring occasionally. Add frozen vegetables, cook about 10 minutes, or until vegetables are tender. Additional water may be added if becomes too thick upon standing. Yield: 12 (1-cup) servings.

## Wild Rice Soup

Nancy Berg

2 cans cream of potato soup	Onions
2 cans cream of chicken soup	1 c. Velveeta cheese, cut up
1 to 2 c. wild rice, cooked	1 1/2 c. milk
Strips of bacon, as many as desired	Mushrooms (opt.)

Cook wild rice per package instructions. Mix cheese, milk and soups together; cook slowly until cheese is melted. Fry bacon and onions, and mushrooms, if desired, until brown. Drain. Add this and the wild rice to the creamed soup base and simmer until ready to be served.



## Wild Rice Soup

Bobbi Dickerson

**2 cans cream of mushroom soup**  
**2 cans cream of chicken soup**  
**1 can chicken broth**

**4 cans water**  
**1 box Uncle Ben's wild rice, cooked**  
**according to box directions**

Heat soups and water in large pan. Add cooked rice and heat through. Do not boil.

**1 carrot**

**1 onion**

Grate vegetables and simmer. Add to wild rice mixture.

Finally add:

**Cooked chicken or turkey**

May also add almonds.

## Wild Rice Soup

Linda Imdieke

**2 T. margarine**  
**3/4 c. wild rice, uncooked**  
**1 can cream of mushroom soup**  
**1 to 2 c. carrots, diced**  
**Onions, chopped**

**1 to 2 c. celery, chopped**  
**1 to 2 c. half & half**  
**4 to 5 c. chicken broth**  
**1 1/2 to 2 c. chicken, precooked &**  
**cubed**

Put all ingredients into crock-pot. Cook on high approximately 5 hours. (May substitute milk for half & half to lower fat and calories.)

## Wild Rice Soup

Joyce Price

**1/2 to 1 c. uncooked wild rice**  
**2 c. water**  
**2 T. butter**  
**1 med. onion & mushrooms &**  
**celery, minced**

**1 qt. milk**  
**2 cans cream of potato soup**  
**1 lb. Velveeta or American cheese**  
**10 strips crisp bacon, crumbled**

In separate saucepan, prepare wild rice according to basic preparation (4 cups water, 1 cup rice, cook about 45 minutes; drain and rinse). Sauté onion, mushrooms and celery until tender. Add water, milk and potato soup. Increase heat to medium. Add cheese in chunks to speed melting. When creamy, add cooked wild rice. Garnish with crumbled bacon.

## Wild Rice Soup

Paula Windels

Sauté 1/4 cup onion in 2 tablespoons butter or bacon drippings.

Add:

**6 to 8 c. soup stock**  
**1/2 c. carrots**

**3 celery stalks**

Cook until vegetables are tender.

Add:

**2 c. cooked wild rice**  
**1 c. meat**

**1 T. parsley**

Thicken with:

**1 c. milk**

**1/4 c. flour**

## Elephant Stew

Carolyn Richter

**1 lg. elephant**

**2 rabbits (opt.)**

Cut elephant into bite-sized pieces – will take about 2 months. Add water to make brown gravy. Cook over kerosene fire for 4 weeks at 465°. Will serve 3,850 people. If more are expected, add the 2 rabbits. Do this only if necessary, because most people don't like "hare" in their stew.

# Vegetables

## Ginney's Baked Beans

Virginia Richter

**2 lb. navy beans (dry)**  
**1 lg. can tomato juice**  
**1/2 c. brown sugar**

**1/2 c. chopped onions**  
**1/4 c. chopped celery**  
**1 c. (or more) cooked, diced ham**

Add water as needed. Rinse beans in cold water. Cook beans 10 minutes. Drain. Rinse in cold water. Put in crock-pot. Add all other ingredients. Cook until tender.

## Witters Baked Beans

Loretta Theisen

6 lb. pea beans  
2 1/2 to 3 lb. bacon  
1 tsp. baking soda

3 lb. brown sugar  
Salt

Soak beans overnight. Drain. Bring to a boil with 1 heaping teaspoon baking soda. Drain and rinse. Put mixture on, and add boiling water as needed. Bake for 7 hours at 325° to 350°.

## Calico Beans

Sharon Van Watermullen

1 lb. hamburger  
1/2 c. onion, chopped  
1/2 lb. bacon, browned & cut in small pieces  
1/2 c. catsup  
1/2 c. brown sugar

1 tsp. prepared mustard  
1 T. vinegar  
1 lg. can pork & beans  
1 can lima beans; drain 1/2 liquid  
1 can kidney beans; drain 1/2 liquid

Brown hamburger and onions. Add remaining ingredients. Bake at 350° for 1/2 to 3/4 hour.

Very good.

## Matty's Favorite Bean Hot Dish

Shanna Malone

(Grama Meagher)

1 lb. hamburger, browned  
1/2 lb. bacon, browned & crumbled  
1 can lima beans, drained  
1 can kidney beans, drained  
1 can butter beans, drained  
1 can pork & beans

1/2 c. chopped onion  
1/2 c. brown sugar  
1/2 c. ketchup  
2 T. vinegar  
1 tsp. mustard

Put bacon, hamburger and beans in large casserole. Stir to combine. Add other ingredients and stir. Bake, covered, at 325° to 350° for 40 minutes, or until heated thoroughly.

Grandma suggests heating them in a crock-pot! Matt looks forward to the Meagher family gatherings just for these beans!!

## Olivia's Refried Beans

Isabelle Langer

**Navy beans that have been cooked**    **Onions, chopped**  
**Bacon fat**    **Sugar**  
**Vinegar**    **Salt & pepper**

Using a slotted spoon, place some beans (reserve some for vinegar beans) in melted bacon fat (or other oil or fat) in a flat baking pan and bake in the oven at 325° for 1 to 1 1/2 hours. Shake the pan occasionally so the beans cook evenly. The beans get very dry and nicely browned. Do not bake so long that they get hard.

Take a cup or two of the reserved beans and some of their liquid. Add 2 to 3 tablespoons of vinegar, 1 to 2 tablespoons sugar, chopped onions, and salt and pepper to taste. Serve with vinegar beans spooned over the baked beans.

This was Rein Langer's favorite Friday meal served with rice.

## Garlic Green Beans

Jessica Lehmkuhl

**Fresh green beans**    **2 T. olive oil**  
**1 clove garlic, chopped**

Steam green beans for 8 minutes. Place in ice water to prevent further cooking. In a pot, heat and slightly brown the garlic in the olive oil. Add cooled green beans to the garlic/olive oil and heat to desired temperature.

## Green Bean Casserole

Rita Wegscheid

**1 1/2 T. butter**    **1 c. chopped onion**  
**3 T. flour**    **2 cloves garlic, minced**  
**1 1/2 c. milk**    **1 1/2 c. sliced fresh mushrooms**  
**3 to 4 tsp. dry ranch-style salad**    **1 1/4 lb. fresh green beans, cooked**  
**dressing mix**    **crisp-tender**  
**1/4 to 1/2 tsp. white pepper**    **1 c. fresh bread crumbs, toasted**

To make white sauce, melt butter in small saucepan over low heat. Stir in flour; cook 1 to 2 minutes, stirring constantly. Using wire whisk, stir in milk; bring to a boil. Cook, whisking constantly, 1 to 2 minutes, or until thickened. Stir in dressing mix and white pepper; set aside.

Preheat oven to 350°. Spray medium skillet with nonstick cooking spray; heat over medium-high heat. Add onion and garlic; cook and stir 2 to 3 minutes, or until tender. Remove half of onion mixture. Add mushrooms to onion mixture remaining in skillet and cook about 5 minutes, or until mushrooms are tender. Combine mushroom mixture, green beans and white sauce in 1 1/2-quart casserole. Combine bread crumbs with reserved onion mixture; sprinkle over casserole. Bake, uncovered, until heated through, about 20 to 30 minutes. Yield: 6 servings.

# Grandma's Vinegar Beans

Scholastica Weller

<b>1 can cut green beans, or 2 c. fresh, cut green beans</b>	<b>3 to 4 T. vinegar</b>
<b>2 slices bacon</b>	<b>1 T. sugar</b>
<b>1 sm. chopped onion</b>	<b>1 tsp. black pepper</b>

Fry the bacon until crisp and break up or cut up. Add back to frying pan with bacon grease. Add onion and cook until transparent. Add beans (that have been drained) and sauté for 10 minutes or so. Add vinegar, sugar and black pepper. Cook for another 5 minutes. If using fresh beans, add at the same time as the onions, along with 1/2 teaspoon salt, if desired, and sauté for about 20 minutes, or until beans are tender-crisp. Add a tablespoon or so of water, if needed. Then add vinegar, sugar and black pepper the same as before.

# Sweet-and-Sour Beets

Bernice Bretz

<b>2 lg. beets (1 1/2 lb.)</b>	<b>1/4 tsp. salt</b>
<b>1 T. butter</b>	<b>1/8 tsp. black pepper</b>
<b>2 T. red wine vinegar</b>	<b>2 T. finely-chopped parsley</b>
<b>1 T. sugar</b>	

Leave roots and one-inch stem on beets. Scrub and brush clean. Place beets in large saucepan. Cover with water. Cover. Bring to a boil and simmer 40 minutes. Drain and cool. Cut off roots and peel off skins. Cut beets into 1/4-inch strips. Melt butter in saucepan over medium heat. Add beets, vinegar, sugar, salt and pepper. Cook 2 minutes, until most of the liquid evaporates. Sprinkle with parsley.

## OIL DRESSING:

<b>4 oz. vinegar</b>	<b>1/4 tsp. basil</b>
<b>2 T. sugar</b>	<b>1/4 tsp. paprika</b>

Put ingredients in covered container. Shake well.

*Potatoes soaked in salt water for 20 minutes  
before baking will bake more rapidly.*

## Stir-Fried Broccoli with Mustard Sauce

Beth Wegscheid

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1 T. butter or margarine, melted | 4 c. broccoli florets (1 lb.) |
| 1 T. packed brown sugar          | 3 T. water                    |
| 1 T. stoneground mustard         | 1 T. water                    |
| 1 T. vegetable oil               |                               |

Mix butter, brown sugar and mustard; set aside. Heat oil in 10-inch skillet or wok over medium-high heat. Add broccoli; stir-fry 1 minute. Add 3 tablespoons water. Cover and cook about 3 minutes, or until broccoli is crisp-tender. Add butter mixture and 1 tablespoon water; toss until broccoli is coated.

## Broccoli-Cauliflower Casserole

Jenifer Quittschreiber

- |                             |                          |
|-----------------------------|--------------------------|
| 1 bag cauliflower           | 1 can French onions      |
| 1 bag broccoli              | 1 1/2 c. Velveeta cheese |
| 2 cans cream of celery soup |                          |

Cook vegetables halfway. Pour soup and sprinkle cheese over vegetables in a 9x13-inch cake pan. Bake at 350° for 1 hour. Last 15 minutes, put French onions on top.

## Schumacher Hotel Red Cabbage

Mary Petersen

- |                                      |  |
|--------------------------------------|--|
| 1 head red cabbage (3 1/2 lb.)       | 1 T. beef-flavored stock base                |
| 1/2 lb. bacon, diced into 1/2" cubes | 2 T. brown sugar                             |
| 3/4 c. apple juice                   | 1/2 c. red wine                              |
| 1/2 c. red wine vinegar              | 1 red apple, peeled & diced into 1/2" pieces |
| 1/2 tsp. black pepper                |  |
| 2 fresh garlic cloves                |  |

Core cabbage and cut into quarters. Slice each quarter thinly. Put bacon in stockpot and sauté until brown and crisp. Add onion and cook until clear and tender. Add cabbage, apple juice, vinegar, pepper, garlic, stock base, sugar and wine. Stir well, making sure nothing is sticking to bottom of pot. Cover and cook on low heat for 30 minutes. Add apples. Cook 15 minutes longer. Yield: 8 servings.

## Scalloped Cabbage

Bernice Wegscheid

<b>1 head cabbage</b>	<b>2 T. flour</b>
<b>1/2 to 1 c. onion</b>	<b>1/4 tsp. salt</b>
<b>2 T. butter</b>	<b>1/4 tsp. pepper</b>
<b>2 T. margarine</b>	<b>1 c. milk</b>

Parboil cut-up head of cabbage. Drain. Sauté onion in butter. Put cabbage and onions in baking dish. Make a white sauce: Melt margarine, blend in flour, salt and pepper. Cook over low heat until bubbly. Remove from heat. Add milk. Heat to boiling. Pour over cabbage and onions. Sprinkle with croutons. Bake at 350° for 1/2 hour.

## Marinated Carrots

Marilyn Vorderbruggen

<b>2 lb. carrots</b>	<b>3/4 c. vinegar</b>
<b>1 lg. onion, sliced</b>	<b>1 tsp. salt</b>
<b>1 can tomato soup, undiluted</b>	<b>1/2 tsp. pepper</b>
<b>1 c. sugar</b>	<b>1/4 tsp. dill seed</b>
<b>1/2 c. salad oil</b>	<b>1 tsp. mustard</b>
<b>2 stalks celery</b>	<b>Green peppers (opt.)</b>

Wash and peel carrots, cut in 1-inch pieces and cook until tender. Add small amount of salt when cooking. Mix ingredients together and marinate with cooked carrots.

## Marinated Carrots

Bernice Wegscheid

<b>2 cans sliced carrots</b>	<b>1/2 c. vinegar</b>
<b>1 onion, chopped</b>	<b>1 T. Worcestershire sauce</b>
<b>1 green pepper, chopped</b>	<b>2 drops of Tabasco sauce</b>
<b>2/3 c. oil</b>	<b>1 can tomato soup</b>
<b>1 c. sugar</b>	<b>Salt &amp; pepper</b>

Mix and serve. Keeps well in refrigerator.

## Scalloped Carrots

Sister Luella Wegscheid

4 c. sliced carrots  
1 med. onion  
3 T. butter  
1 can cream of celery soup  
1/2 tsp. salt

1/8 tsp. pepper  
1/2 c. grated cheese (2 kinds)  
3 c. herb-flavored bread stuffing  
1/3 c. melted butter

Cook carrots until barely soft. Drain. Meanwhile, cook onion in 3 tablespoons butter until soft. Stir in soup, salt, pepper, cheese and carrots. Place in a greased casserole. Toss bread stuffing with 1/3 cup butter. Spread over carrots. Bake at 350° for 20 to 30 minutes.

## Christmas Cauliflower

Joyce A. Wegscheid,  
wife of Erv

1 lg. head cauliflower, broken into florets  
1/4 c. diced green pepper  
1 (7.3 oz.) jar sliced mushrooms, drained  
1/4 c. butter

1/3 c. flour  
2 c. milk  
1 c. shredded Swiss cheese  
2 T. diced pimento  
1 tsp. salt  
Paprika

Steam cauliflower and drain. In saucepan, sauté green peppers and mushrooms in butter 2 minutes. Add flour and milk. Boil for 2 minutes. Remove from heat. Add cheese, pimento and salt. Layer. Bake at 325°, uncovered, for 25 minutes. Sprinkle with paprika.

## Corn Pie

Nellie Wegscheid

1 1/4 c. fine soda cracker crumbs  
1/2 c. melted butter  
1 1/2 c. milk  
2 to 3 c. fresh or canned corn

1 1/2 tsp. salt  
2 T. flour  
1/2 tsp. onion salt

Combine crumbs and melted butter. Line a casserole as a crust. Save some for topping. Combine corn and 1 cup milk. Bring to a boil. Add flour to 1/2 cup milk, salt and onion salt. Mix with corn. Pour into crust. Bake for 20 minutes at 350°.



## Scalloped Corn

Shanna Malone

1 can cream-style corn  
 1 can corn, drained (can use frozen)  
 3 well-beaten eggs

3 saltine crackers, rolled fine  
 Salt & pepper  
 1 1/2 T. melted butter

Mix well. Bake for 1 1/2 hours at 375°.

## Onion Casserole

Joann Wegscheid

4 to 6 sweet onions  
 1 roll Ritz crackers, crushed  
 1 stick butter, melted

1/2 c. milk  
 1 (8 oz.) pkg. shredded cheese

Grease 9x13-inch casserole. Alternate layers of onions and cheese. Pour milk over. Top with crackers mixed with butter. Bake at 350° for 40 to 60 minutes.

## Cheesy Potatoes

Kari Lehmkuhl

1 (2 lb.) bag frozen hash browns  
 1 can cream of chicken soup  
 1 can cream of celery soup  
 1 (8 oz.) ctn. sour cream  
 2 c. shredded cheese  
 1/2 c. milk

1 tsp. salt  
 1 tsp. pepper  
 2 c. ripple or plain potato chips, crushed  
 1/4 c. melted butter

In a bowl, mix hash browns, soups, sour cream, Cheddar cheese, milk, salt and pepper. Pour this mixture into a 9x13-inch pan. Pour crushed potato chips over the top. Drizzle butter over chips. Bake for 1 hour at 350°.

## Make-Ahead Mashed Potatoes

Char Merchlewicz

Boil:

**10 to 12 potatoes & mash**

Whip together:

**1 (8 oz.) ctn. sour cream**

**1 (8 oz.) ctn. cream cheese**

Add:

**1/2 stick butter**

**1/4 c. grated onion or 1 tsp. onion**

**1 tsp. garlic salt (opt.)**

**salt**

Combine with hot, mashed potatoes. Add some milk, if desired. Put in greased 9x13-inch baking dish. Bake for 30 minutes at 350°, or refrigerate or freeze, then bake for 1 hour at 350°. Sprinkle with paprika.

## Potato Melt

Lisa N. Weniger

**2 lb. frozen hash browns**

**1 tsp. salt**

**1 can cream of celery soup**

**1/4 tsp. pepper**

**1 (12 oz.) ctn. sour cream**

**1/2 c. chopped onion**

**1/2 c. melted butter**

**2 c. grated Cheddar cheese**

**1 1/2 c. corn flakes**

Mix all ingredients together and put in buttered 9x13-inch pan. Crush corn flakes; sprinkle over potato mixture. Drizzle 1/4 cup melted butter on top. Bake at 350° for 1 hour.

## Potato Bake

In Memory of Pat Heltemes

**2 lb. hash browns**

**1 sm. onion, grated**

**1 can cream of mushroom soup**

**16 oz. sour cream**

**1 can cream of chicken soup**

**1/2 c. melted butter**

**1/2 c. milk**

**1 c. shredded Cheddar cheese**

Mix together and place in greased 9x13-inch pan. Bake at 350° for 1 1/2 hours.

## Cheesy Potato Casserole

Dorothy Adams

**1 (32 oz.) pkg. frozen hash browns**    **1/2 c. milk**  
**1/2 c. + 2 T. butter**    **1/2 c. chopped green onions**  
**1 can cream of chicken soup**    **2 c. grated Cheddar cheese**  
**1 pt. sour cream**    **1 c. crushed corn flakes**

Preheat oven to 350°. Melt 1/2 cup butter and pour into 9x13-inch pan. Then add 1/2 of hash browns. In separate bowl, mix soup, sour cream, milk and onions, then pour 1/2 of this over hash browns. Sprinkle 1 cup grated cheese on top. Add remaining hash browns and pour remaining mixture on top. Sprinkle with rest of cheese, then cover with corn flakes. Pour 2 tablespoons melted butter over all. Bake for 45 minutes. Yield: 12 servings.

**Microwave:** Prepare as shown above and cook 16 to 20 minutes, turning dish 1/4 turn 4 times.

## Potato Casserole

Roxanne Scheffert

**1 (32 oz.) pkg. frozen hash browns,  
thawed**

Spread in 9x13-inch buttered dish.

Mix and pour over:

**1 can cream of chicken soup**    **2 c. shredded Cheddar cheese**  
**12 oz. sour cream**    **3 tsp. chopped onion**

Top with:

**2 c. crushed corn flakes**

Drizzle over:

**1/2 c. melted butter**

Bake at 350° for 1 hour.

*A small amount of hot, not boiling, milk added a little at a time to mashed potatoes will make them light and fluffy.*

## Potato Casserole

Eileen Weller

6 to 8 med. red potatoes  
 4 green onions, chopped  
 1 can cream of chicken soup  
 1 1/2 c. sour cream

1/4 c. butter or margarine  
 2 c. med. or sharp Cheddar cheese,  
 grated  
 3/4 c. crushed corn flakes

Boil potatoes in skins until just done. Peel and cut into cubes. Mix onions, soup, sour cream, cheese and all but 2 tablespoons butter. Combine soup mixture with potatoes. Put into large buttered casserole dish. Mix remaining 2 tablespoons butter with corn flakes for topping. Spread evenly over top of potatoes. Bake at 350° for 45 to 60 minutes.

For a main dish, cubes of ham may be added before baking.

## Best-Ever Scalloped Potatoes

Sherry Price

Slice potatoes and boil until tender.

Melt together:

1 can cream of chicken soup  
 1 can milk

About 1 c. Velveeta cheese  
 A little onion, can be added

Drain potatoes and place in casserole dish. Add soup mixture and diced ham. Bake at 325° for 1/2 hour.

## Spinach Squares

Rita Wegscheid

4 T. butter  
 3 eggs  
 1 c. milk  
 1 c. flour  
 1/2 tsp. salt  
 1/2 tsp. seasoned salt

1/2 tsp. baking powder  
 2 pkg. chopped spinach, thawed &  
 drained  
 1 lb. Monterey Jack cheese, grated  
 1/4 c. onions

Preheat oven to 350°. Melt butter in 9x13-inch baking pan in oven. Beat eggs; add milk, flour, salt, seasoned salt, baking powder, and mix well. Stir in spinach, cheese and onions. Spoon into buttered pan. Bake for 35 minutes. Remove and let stand about 45 minutes before cutting into squares.

## Mixed Vegetable Hot Dish

Deb Weller

- |                               |   |
|-------------------------------|---|
| <b>1 1/2 lb. hamburger</b>    | <b>1 c. mixed vegetables, use juice</b> |
| <b>1 lg. onion, diced</b>     | <b>2 c. chow mein noodles</b>           |
| <b>1 c. celery, diced</b>     | <b>4 T. soy sauce</b>                   |
| <b>2 c. mushroom soup</b>     | <b>1 c. mushrooms &amp; juice</b>       |
| <b>1 c. chicken rice soup</b> |   |

Brown together the hamburger, onion and celery. Mix remaining ingredients together and add to hamburger mixture. Bake at 350° for 1 hour.

## Vegetable Casserole

In Memory of Jan Eckhoff

- |  |                          |
|--|--------------------------|
| <b>1 (20 oz.) pkg. California Blend vegetables</b> | <b>1 stick margarine</b> |
| <b>1 c. uncooked Minute Rice</b>                   | <b>1/4 c. water</b>      |
| <b>Onion flakes</b>                                | <b>1/3 c. milk</b>       |
| <b>1 can cream of chicken soup</b>                 | <b>8 oz. Cheez Whiz</b>  |

Pour vegetables in greased 9x13-inch pan. Pour uncooked rice over vegetables. Sprinkle onion flakes on top of rice. Melt and pour over above mixture: 1 can cream of chicken soup, margarine, water, milk and Cheez Whiz. Bake, uncovered, at 350° for 1 hour.

## Vegetable Pizza

Joyce Price  
(from mom)

- 2 (8 oz.) cans crescent rolls**

Roll out in 11x13-inch, ungreased pan. Bake at 375° for 12 minutes.

- |                                    |                         |
|------------------------------------|-------------------------|
| <b>2 (8 oz.) pkg. cream cheese</b> | <b>1 tsp. dill weed</b> |
| <b>2/3 c. mayonnaise</b>           |                         |

Beat together and spread over baked crust.

Cut up fresh vegetables and spread on top (cauliflower, carrots, cherry tomatoes, broccoli, cucumbers, radishes, etc.). Refrigerate until ready to serve.

## Fresh Veggie Pizza

Dorothy Adams

2 (8 oz.) pkg. crescent dinner rolls    1 c. grated Cheddar cheese  
 1 (8 oz.) ctn. sour cream                1 c. grated Mozzarella cheese  
 1 pkg. ranch party dip mix

Top with any or all of the following raw vegetables:

<b>Cauliflower</b>	<b>Olives, black or green</b>
<b>Broccoli</b>	<b>Mushrooms</b>
<b>Cherry tomatoes</b>	<b>Green onions</b>
<b>Celery</b>	<b>Bell pepper</b>

Heat oven to 375°. Spread rolls on ungreased cookie sheet. Seal perforations. Bake for 14 to 19 minutes, until golden brown. Cool completely. Mix sour cream with dip mix. Spread on cooled crust. Arrange vegetables (that have been cut up), and top with cheese. Serve cold, cut into serving-size pieces.

## "Corn on the Cob"

We gnaw it off in gulps and gobs,  
 And on our plates we pile the cobs.  
 Between the ears we hardly pause,  
 To wipe the butter from our jaws.  
 When sweet corn yearly waves it's banners,  
 We give vacations to our manners.

*Use rice instead of potatoes for vegetable stew that you plan to freeze.  
 Use 1/4 to 1/2 cup of rice, depending upon the amount of liquid that you have.*



# This & That



Roman and Rosamund Wegscheid

Roman (Romy) Wegscheid  
Born October 9, 1921

1946

Rosamund (Rose) Doll  
Born June 2, 1925



Romy and Rose were married at Bluffton in 1946. They lived in various places in Minnesota until 1948, when they moved to Montana, and to Arizona in 1950 for Butch's health because he had asthma.

Here, Romy eventually started his own business (1958) as a meat-cutter and butcher, a trade he learned from his uncle in Long Prairie, Minnesota. Rose was an LPN and dress store owner (she was able to send many outfits for Ambrose's children when Hildegard died). She left this business behind to be bookkeeper and to help Romy in his business, which they called "The Market Basket." Romy went out to the country to slaughter animals for ranchers until this last year. They are currently trying to sell this property. This would make a great business location for anyone who wishes to get out of cold Minnesota. Kingman has been growing with more and more of the Snowbirds taking residence there.

Romy has always enjoyed hunting and card playing. Rose has enjoyed card playing, sewing and crafts.

Together, through the years, they have welcomed a host of friends and relatives traveling to the south.

Their love of children has been evident as they have cared for and loved foster children as well as adopting two children. The children live pretty much in Arizona and thereabouts.

Isabelle and Vera

# This & That

## Easy Fried Rice

Arlene Kato

**1 lb. bacon, diced**  
**1 lg. onion, chopped**  
**1/2 green pepper, diced**

**6 to 8 c. cooked rice**  
**Salt & pepper**  
**Bean sprouts (opt.)**

Brown bacon. Drain off some of the fat. Add onion and green pepper; sauté, then add rice. Salt and pepper to taste. Add more of the bacon fat if too dry. May also add fresh bean sprouts at very last. Cook only until heated through.

## Wild Rice with Mushrooms and Almonds

Susan Heltemes

**1 c. uncooked wild rice**  
**1/4 c. butter**  
**2 T. snipped chives or chopped green onion**

**1/2 c. slivered almonds**  
**8 oz. mushroom stems & pieces, drained**  
**3 c. chicken broth\***

Wash and drain wild rice. Melt butter in large skillet. Add rice, almonds, chives and mushrooms. Cook and stir until almonds are golden brown, about 20 minutes. Pour rice mixture into ungreased 1 1/2-quart casserole. Heat chicken broth to boiling; stir into rice mixture. Cover tightly. Bake at 325° for about 1 1/2 hours, or until all the liquid is absorbed and the rice is tender and fluffy. Yield: 6 to 8 servings.

\*Broth can be made by dissolving 3 chicken bouillon cubes in 3 cups boiling water, or used chicken broth.

## Noodle Rice Pilaf

Lennett Savchuk

**1/4 c. butter or margarine**  
**1 c. long-grain rice**  
**1/2 c. uncooked vermicelli or fine egg noodles, broken into 1" pieces**

**1/2 c. chopped onion**  
**1/4 c. chopped green pepper**  
**1/4 c. chopped red pepper**  
**1/2 c. thinly-sliced carrots**  
**2 3/4 c. chicken broth**

Melt butter. Add rice, noodles and onions; cook and stir until lightly browned. Stir in peppers, carrots and chicken broth. Bring to a boil. Reduce heat; cover and simmer 20 to 25 minutes, until broth is absorbed and rice is tender.

## Kanadles

Margaret Wegscheid

(Dumplings)

5 to 6 slices hard bread  
1/4 c. milk  
1 egg

Salt  
1/2 tsp. baking powder  
Flour

Add hot water to bread and mush with hands. Add milk, egg, salt, baking powder, and enough flour to hold them together. Form into balls. Drop into kettle of sauerkraut and cover. Turn balls once during cooking. Cook until balls are firm.

## Fluffy Dumplings

In Memory of Margaret Heltemes

2 c. flour  
3 tsp. baking powder  
1 T. butter, melted

3/4 c. milk  
1 egg  
1/2 tsp. salt

Mix all together. Drop by spoonful on hot stew or water. Cover and cook for 10 minutes over low heat.

## Crock-Pot Dressing

Vera Wegscheid

Giblets or pork sausage  
8 c. bread crumbs  
1/2 c. chopped onion  
1/2 c. chopped celery  
1/2 c. butter  
2 to 3 c. chicken broth

Mushrooms (opt.)  
1 tsp. salt  
1 1/2 tsp. poultry seasoning  
1/4 tsp. pepper  
1/4 tsp. sage  
1/4 tsp. rosemary

Cook chopped giblets or brown pork sausage in butter with onions and celery. Combine all ingredients in crock-pot. Cook for 1 hour on high, and then 1 hour on low.

## Mexican Flour Tortillas

Marjorie Wegscheid

4 c. all-purpose flour  
2 tsp. salt

1/2 c. vegetable shortening  
1 c. lukewarm water

Sift flour and salt into a large mixing bowl. Add shortening and, with fingers, mix until well blended. Add water and mix well. Divide dough into 12 equal pieces and form each piece into a ball. Cover with a clean cloth and let stand 15 minutes. Roll out each ball into a round tortilla, 8 inches in diameter. Cook on moderately hot griddle, until golden brown in spots, turning once, without breaking air bubbles. Yield: 12 tortillas.

## Popcorn Balls

Deb Sweere

**1 c. white sugar**  
**1 c. light corn syrup**  
**1 tsp. baking powder**  
**1 tsp. butter**

**1 tsp. vanilla**  
**Food coloring (opt.)**  
**5 qt. popped corn (I use 20 c. or more)**

Bring corn syrup to a boil. Add sugar and bring to a boil again. Remove from heat. Add baking powder and butter. Stir until foamy. Add vanilla and food coloring. Pour over popped corn and form into balls. Butter hands. Sometimes needs to stand a bit before they will stick together.

## Microwave Caramel Corn

Marjorie Wegscheid

**16 c. popped corn**  
**1 c. brown sugar**  
**1/4 c. white corn syrup**  
**1/2 tsp. salt**

**1/2 c. butter**  
**1/2 tsp. vanilla**  
**1/2 tsp. baking soda**

Combine sugar, syrup, butter and salt in a large 8-cup microwavable bowl. Microwave on HIGH for 2 minutes; stir and microwave for 1 1/2 minutes; stir. Again, microwave for 1 1/2 minutes; stir. Add vanilla and baking soda; stir well. Pour syrup over popped corn in brown grocery bag. Roll top to seal. Shake well. Microwave on HIGH for 1 minute; shake well. Again, microwave for 1 minute and shake well. Then microwave for 30 seconds, shake well. Again, microwave for 30 seconds. Shake well and pour onto counter. Pat with hands to separate kernels.

## Microwave Caramel Corn

Sue Malone

**1 stick butter**  
**1 c. brown sugar**  
**1/2 tsp. salt**

**1/4 c. white syrup**  
**1/2 tsp. baking soda**  
**3 qt. popped corn**

Boil first 4 ingredients for 2 minutes. Add baking soda. Pour over popped corn, which is in a paper bag. Let stand for 1 minute. Then microwave 2 to 4 minutes in bag. Shake or stir. Let stand 1 more minute. Pour onto cookie sheet.

## Microwave Caramel Corn

Evelyn Vorderbruggen

<b>1 c. brown sugar</b>	<b>1/2 tsp. salt</b>
<b>1 stick butter or margarine</b>	<b>1/2 tsp. baking soda</b>
<b>1/4 c. white sugar</b>	<b>3 to 4 qt. popped corn</b>

Combine first 4 ingredients and boil on HIGH for 2 minutes. Add baking soda and mix well. Pour over popped corn; mix well. Pour into large, brown grocery bag. Shake well. Microwave on HIGH for 1 1/2 minutes; shake well. Microwave another 1 1/2 minutes on HIGH. Cool on cookie sheet.

## Microwave Caramel Corn

Johanna Kato

<b>1 c. brown sugar</b>	<b>1/2 tsp. salt</b>
<b>1/2 c. margarine</b>	<b>1/2 tsp. baking soda</b>
<b>1/4 c. white corn syrup</b>	<b>4 to 5 qt. popped corn</b>

Combine first 4 ingredients in 2-quart microwave-safe dish. Microwave on HIGH, bring to a boil, then cook for 2 more minutes. Remove from microwave and stir in baking soda. Pour hot mixture over popped corn in brown paper bag. Shake well. Microwave on HIGH for 1 1/2 minutes; shake well and microwave an additional 1 1/2 minutes. Shake and check. May need to cook another 1 1/2 minutes. Pour onto cookie sheet to cool. Peanuts may be added.

## Caramel Popcorn

In Memory of Jan Eckhoff

<b>1 c. brown sugar</b>	<b>1 tsp. vanilla</b>
<b>1/4 c. Karo syrup</b>	<b>16 c. popped corn</b>
<b>1 stick butter or margarine</b>	<b>1/2 tsp. baking soda</b>
<b>1/2 tsp. salt</b>	

Put popcorn into paper bag. Combine first 4 ingredients. Cook on HIGH for 2 minutes. Stir. Cook on HIGH for 3 minutes, stirring after each minute. Add vanilla and stir. Add baking soda and stir. Pour caramel mixture over popcorn. Shake brown bag to even mixture over popcorn.

**Optional:** To make caramel popcorn more crunchy, place popcorn in 9x13-inch pan and bake at 275° for 15 minutes, stirring every 5 minutes.

Let cool and enjoy!

## Cinnamon Butter

Mary Petersen

**1/2 lb. confectioners' sugar**                      **3 T. cinnamon**  
**1/2 lb. butter or margarine**

Mix well, using an electric mixer. Store in refrigerator.  
 Delicious on muffins, toast, bagels or biscuits.

## Seasoned Salt

Tanja Richter

**3 lb. table salt**                                      **1/2 c. Accent**  
**4 oz. onion powder**                              **1/4 c. chili powder**  
**4 oz. celery salt**                                   **1 T. paprika**  
**2 oz. garlic powder**                              **1 T. sugar**  
**1 tsp. black pepper**

Mix well. Store in sealed container or jar. Yield: 2 1/2 quarts.  
 Great to share with family.

## Turkey Injection

Bernice Wegscheid

**1 c. warm water**                                      **1 T. Tabasco sauce**  
**1/4 c. salt**    **Garlic juice**  
**1/2 c. lemon juice**

Mix and inject into turkey.

## Homemade Bath Salts

Donna Sauvageau

**Epsom salt**    **Essential oils (lavender, rosemary,  
 eucalyptus)**

The amount of oil used depends on how much scent you want. I use 1/2 teaspoon of each for a 1/2 gallon of Epsom salt. Put the salt in a large container with a lid. Pour on the oils you want and shake vigorously. Store in an airtight container. (Epsom salt gets clumpy when exposed to damp bathroom air.)

For standard bathtub use about 1 cup salt. Soak for about 20 minutes for full effect of the salts. It is well worth it and your tired aching muscles will be so happy with you. Don't forget a good book!

## Play Dough

Marjorie Wegscheid

**1 c. white flour**  
**1/2 c. salt**  
**2 1/2 T. cream of tartar**

**1 T. oil**  
**1 c. water**  
**Food coloring**

Mix first 5 ingredients in a saucepan and place over medium heat. Stir constantly for a few minutes until mixture forms a dough-like consistency and is hard to stir. Cool and knead for several minutes until good texture. Divide into several parts. Add food coloring and mix/knead until color is uniform. Store in airtight container or plastic storage bag.

For scented play dough, add some dry, unsweetened drink mix to your homemade play dough. No nibbling, please!

## Baby Wipes

Marjorie Wegscheid

**1/2 bolt Bounty paper towels**  
**(only brand that works)**  
**3 T. baby bath**

**3 T. baby oil**  
**2 c. warm water**

Cut paper towel in half with a knife. Place in a round 10-cup sealable container. Pour combined liquids over paper towels. The cardboard center will soften and can be removed. Pull towels out one-by-one from the center.

## Recipe for a Happy Kitchen

Joyce Wegscheid

**4 c. love**  
**2 c. loyalty**  
**3 c. forgiveness**  
**1 c. friendship**

**5 tsp. hope**  
**2 spoons tenderness**  
**4 qt. faith**  
**1 barrel laughter**

Take love and loyalty; mix thoroughly with faith. Add friendship and hope. Sprinkle abundantly with laughter. Bake it with sunshine and serve generously, daily.

## Recipes

Monday: It's fun to cook for Bob. Today I made angel food cake. The recipe said beat 12 eggs separately. The neighbors were nice enough to loan me some extra bowls.

Tuesday: Bob wanted fruit salad for supper. The recipe said serve without dressing. So I didn't dress. What a surprise when Bob brought a friend home for supper.

Wednesday: A good day for rice. The recipe said wash thoroughly before steaming the rice. It seemed kinda silly but I took a bath. I can't say it improved the rice any.

Thursday: Today Bob asked for salad again. I tried a new recipe. It said prepare ingredients, then toss on a bed of lettuce one hour before serving. Which is what led up to Bob asking me why I was rolling around in the garden.

Friday: I found an easy recipe for cookies. It said put all ingredients in bowl and beat it. There must have been something wrong with this recipe. When I got back, everything was the same as when I left.

Saturday: Bob did the shopping today and brought home a chicken. He asked me to dress it for Sunday (oh boy). For some reason, Bob keeps counting to ten.

Sunday: Bob's folks came to dinner. I wanted to serve roast. All I could find was hamburger. Suddenly I had a flash of genius. I put the hamburger in the oven and set the controls for roast. It still came out hamburger, much to my disappointment.

Good Night Dear Diary: This has been a very exciting week. I am eager for tomorrow to come so I can try out a new recipe on Bob. If we could just get a bigger oven, I would like to surprise him with Chocolate Moose.

## Why God Created Eve

Arlene Kato

3. Adam needed someone to blame for the "apple incident", and for anything else that was really his fault.

2. As the Bible says, "It is not good for man to be alone."

1. And the Number 1 reason God created Eve: God stepped back, looked at Adam and declared, "I can do better than that."



# Sauerkraut

Luella Wegscheid

**Many heads of cabbage**

**Pickling salt**

Trim and remove the outer leaves of firm, mature heads of cabbage. Cut into quarters and remove the core. Cut cabbage with a kraut cutter. Put it in bottom of a 5-gallon crock to make a firm 3-inch layer of cut cabbage. Sprinkle 1/2 handful of salt over this. Stomp down with a wooden mallet or rolling pin until it is juicy. Alternate layers of cabbage and salt, stomping down after each addition of salt, until the crock is 3/4 full. Put a plate, bottom-side up, on top of the cabbage. Weight the plate down with a 2-quart jar, filled with water. Set in a warm place, at least 70°. Leave until it smells like sauerkraut. Then, remove the water and the plate, and skim off any filmy-looking juice and any kraut, which may have discolored. Pack into jars, seal, and process in hot water bath 20 minutes.

# Cheese Weed Salve

Virginia Richter

Cheese weed is a low-growing weed in just about every garden. It has round leaves, about 2 inches in diameter, with a little flat bottom growing on it, about the size of peas (it is also known as plantain).

To make the salve, pick a few bunches and wash them well. Put them in 2 cups of lard in a pan. Cook for 1/2 hour, until it looks slimy. Drain the juice into a glass jar. It will be yellow and smells bad. Cool and keep covered in the refrigerator. You may also cook it in water and soak your feet in the mess.

You may use it for cuts, burns or insect bites, and if you step on a nail. Mom used it on us kids all the time.

*Children need models more than they need critics.*

# Homemade Soap

Issy Langer  
(Mona Kempe)

**6 lb. clean tallow, lard or  
combination**

**1 can lye  
2 1/2 pints cold, soft water**

Render all clean fats. Clean rancid fats by boiling in an equal amount of water. Remove from heat and chill by adding 1 quart of cold water for each gallon of liquid. Remove firm fat from top.

When making lye and water mixture, follow precautions in the directions for use. Do not use an aluminum kettle. Slowly add lye to cold water, stirring to dissolve. Slowly heat lye and water mixture to correct temperature as shown below. Melt fat and let it cool to correct temperature, as shown below:

Sweet fat or soft fat; 85° with lye solution at 75°.

Half fat, half tallow; 110° with lye solution at 85°.

All tallow; 130° with lye solution at 95°.

Pour lye solution into melted fat in a thin, steady stream with slow, even stirring (rapid pouring or stirring causes separation). Continue to stir until wooden spoon can stand on its own when all the lye solution is incorporated into the fat. Pour into a cardboard or wooden box lined with plastic wrap and let stand for 24 hours. Remove and cut into bars. Keep dry at room temperature for 2 weeks to cure. Makes 9 pounds hard soap.

## Planning for a Crowd

<u>Foods</u>	<u>Servings</u>	<u>Serving Unit</u>	<u>Amt. to Purchase</u>
<b><u>BEVERAGES</u></b>			
Coffee, ground	40-50	3/4 c.	1 lb. (5 c.)
Cream for coffee	25	1 Tbsp.	1 pt.
Milk	24	1 c.	1 1/2 gal.
Tea, leaves	50	3/4 c.	1 c.
<b><u>DESSERTS</u></b>			
Cake	24	2 1/2" squares	(1) 15 1/2 x 10 1/2 x 1-in sheet cake
Ice cream	24	1/2 c. or 1 slice	3 qts.
Pie	30	1/6 of pie	(5) 9-in. pies
Whipped cream	25	2 Tbsps.	1 pt.
<b><u>FRUIT</u></b>			
Canned	24	1/2 c.	(1) 6 1/2- or 7 1/4-lb. can
<b><u>MEAT</u></b>			
Beef roast, chuck	25	4 ozs.	12 1/4 lbs., bone in
Ground beef	25	3-oz. pattie	6 3/4 lbs.
Ham, baked, sliced	25	4 ozs.	10 lbs., boneless
Chicken	24	1/4 chicken	6 chickens
Turkey	25	3 ozs.	15 lbs.
Turkey, roll, precooked	25	3 ozs.	6-7 lbs.
<b><u>PASTA, RICE</u></b>			
Rice, long-grain	24	1/2 c., cooked	1 1/2 lbs., uncooked
Spaghetti and noodles	25	3/4 c., cooked	2 1/2 lbs., uncooked
<b><u>RELISHES</u></b>			
<b>(combine several)</b>			
Carrot strips	25	2-3 strips	1 lb.
Celery	25	(1) 2-3" piece	1 lb.
Olives	25	3-4 olives	1 qt.
Pickles	25	1 oz.	1 qt.
<b><u>SALADS</u></b>			
Fruit	24	1/3 c.	2 qts.
Potato	24	1/2 c.	3 qts.
Tossed vegetable	25	3/4 c.	5 qts.
Salad dressing	32	1 Tbsp.	1 pt.
<b><u>SOUP</u></b>			
	25	1 c.	1 1/2 gals. or (2) 50-oz. cans, condensed
<b><u>VEGETABLES</u></b>			
Canned	25	1/2 c.	(1) 6 1/2 - to 7 1/4-lb can
<b>Fresh:</b>			
Lettuce, for salad (Iceberg)	24	1/6 head, raw	4 heads
Potatoes, mashed	25	1/2 c., mashed	6 3/4 lbs., raw
Potatoes, baked	25	1 medium	8 1/2 lbs., raw
<b>Frozen:</b>			
Beans, green or wax	25	1/3 c.	5 1/4 lbs.
Carrots	25	1/3 c., sliced	5 lbs.
Corn, whole kernel	25	1/3 c.	5 lbs.
Peas	25	1/3 c.	5 lbs.
Potatoes, French fried	25	10 pieces	3 1/4 lbs.
<b><u>MISCELLANEOUS</u></b>			
Butter	32	1 pat	1/2 lb.
Juice	23	1/2 c.	(2) 46-oz. cans
Potato chips	25	3/4 - 1 oz.	1 - 1 1/2 lbs.
French bread	24	3/4-in. slice	(1) 18-in. loaf

## **Food Quantities for 25, 50 and 100 Servings**

<b>FOOD</b>	<b>25 Servings</b>	<b>50 Servings</b>	<b>100 Servings</b>
<b><u>Soup &amp; Sandwiches:</u></b>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<b><u>Meat, Poultry or Fish:</u></b>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<b><u>Salads, Casseroles, Vegetables:</u></b>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<b><u>Desserts:</u></b>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<b><u>Ice Cream:</u></b>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<b><u>Beverages:</u></b>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

## Quantities to Serve 100 People

Chicken, frying .....	65 pounds
Chicken, roasting .....	65 pounds
Beef, ground for meat loaf .....	25 pounds
Beef, Swiss steak .....	50 pounds
Beef, roast .....	50 pounds
Pork, roast .....	50 pounds
Ham, precooked .....	35 pounds
Potatoes, for mashing .....	40 to 50 pounds
Potatoes, for salad .....	40 pounds
Vegetables, frozen .....	7 [2 1/2 pound] packages
Vegetables, canned .....	18 [No. 2] cans
Cabbage, for slaw .....	15 to 20 pounds
Lettuce .....	12 large heads
Radishes .....	12 small packages
Celery .....	3 bunches
Pickles .....	3 quarts
Olives .....	3 quarts
Cranberry sauce .....	14 [No. 303] cans
Baked beans .....	4 gallons or 10 pounds, dry
Rolls .....	15 dozen
Bread .....	1 dozen loaves
Jello or Jello salad .....	25 small packages
Ice cream .....	4 gallons
Bars [2"x2"] .....	200, or 8 [9"x13"] pans
Cakes [2"x2"] .....	200, or 8 [9"x13"] pans
Pies .....	17
Butter .....	4 pounds
Coffee .....	2 1/2 pounds
Coffee cream .....	2 quarts
Punch .....	4 gallons [2/3 cup per person]
Tea .....	3/4 to 1 pound

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