The Willke Family Cookbook





YOUNG & CARL

The Willke Family Cookbook

CINCINNATI, O.

www.andyniekamp.com



The original home in Maria Stein, Ohio, where Dr. Willke first lived and practiced medicine



Cincinnati home

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Main Dishes

Siblings



Edgar, Marie Lucille Margie Marcella Al
Willke Goeke Vehr Landen Austing Willke

Deceased - George
Ada

Manicotti

1 lb. ground beef
1 tsp. garlic salt or 2 cloves garlic
2 c. cottage cheese
8 oz. (2 c.) shredded mozzarella cheese
3/4 tsp. salt
1 c. Hellmans mayonnaise
1 Box manicotti (I use lg. shells)
cook. - cool - drain -
1 jar. spaghetti sauce
1 tbsp. oregano - sprinkle on top
Parmesan cheese.

Brown beef & garlic; mix rest of ingredients in bowl - stir in beef. Fill shells with filling. Place in baking dish (9 x 13). Cover with sauce. Sprinkle with oregano then cheese. Cover with foil. Bake 350° for 20 minutes. Remove foil bake 15 min. or until bubbly. Serves 8-10

From: Julie (Walsh) Lund

Dish: Beef Stroganoff
Number Served:
Ingredients: 1# Round Steak cut in small pieces. Brown meat.
Then add: 1/2 Chopped Onion
1 Clove Minced Garlic
Cook til done 1 6 oz jar Mushrooms - drain
Put at least 1 8 oz Ctn Sour Cream
5 hours. Serve 1 Can Tomato Soup
over rice or 1 tbsp. Worcestershire Sauce
Noodles 6-8 drops Tobasco Sauce
1 tsp Salt
2 Shakes Pepper

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4 Hour Stew



2 lbs stew meat
1 medium onion (chopped)
4-5 large carrots, cut up
4 medium potatoes
6 cups canned or fresh green beans
6 cups canned or fresh mushrooms
green pepper (optional)
Sprinkle 1 Tbs sugar
Sprinkle 2 Tbs minute Tapioca
Pour 12 oz V-8 juice over mixt

Layer in 13 x 9 pan. Cover tightly with foil. Bake at 250° for 4 hours do not peek.

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Esther Wilk (Mrs. Bill)

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Dish: Broccoli-Rice Casserole 350°
Number Served:
Ingredients: Saute in 1/4 cup Margarine:
1 Pkg. Chopped Broccoli
1/4 cup Minced Onion
Add: 1 Can Cream of Mushroom Soup
1/2 Cup Milk
1/2 Cup Water
1/2 tsp. Salt
1/2 Cup Cheddar Cheese - Shredded
3 1/2 oz. Instant Rice (not pre-cooked)
Mix well, bake 15 to 20 minutes.

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From: Alice Rausch

BONELESS CHICKEN (George Limbee)

Cut up into 1" or 1½" pieces
1 # BONELESS SKINLESS CHICKEN
Marinate pcs in MILK for 10 minutes.
Season BREAD CRUMBS with BUTTER BUDS, and roll chicken pieces in the crumb mixture.
Sauté the breaded pieces until browned, in non-stick pan sprayed with cooking spray.
In micro-safe dish, mix
½ can CREAM of CHICKEN SOUP and ½ can MILK
Micro-wave chicken pieces in mixture on high for 8-10 minutes.

Texas Beans

A real favorite at our fund raising B.B.Q ! (can be doubled or tripled)

1 lb bacon fried & broken into pieces
4 medium onions chopped coarsely.
3/4 cup brown sugar.
1 tsp dried mustard
1 tsp salt ½ cup vinegar

} simmer 30 minutes then add:

1 can butter beans, 1 can lima beans, 1 can kidney beans,
1 can pinto beans and 1 can baked beans

Bake ½ hr or more at 350°

Ruth Foley

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Mock Turtle Soup

An early country recipe from Marie Wilke's cook book.

"Use 25¢ beef and 25¢ veal, boil ½ hr then grind. in water

2 good sized potatoes
2-3 carrots
2 onions
1 jar tomatoes, strained
1 bottle chili sauce or ketchup
½ cup chow chow
1 lemon sliced - use all juice
2 veal hard boiled eggs crumbled.
1 bag mixed spices
¼ tsp each cloves, cinnamon, allspice
salt to taste
1 scant cup brown flour
1 scant cup vinegar
Boil slowly 2-3 hours. Makes 5 qts."

Mock Turtle Soup

30 cts. veal
½ lemon ground
1 onion medium
6 tablespoons flour and brown it and make a paste
3 hard boiled eggs
½ bottle catsup
⅓ " table sauce
Salt & pepper to taste

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A Favorite Recipe From Lynn Colley (Jorden)

For: BAJA CALIFORNIA CHICKEN Makes: 8 SERVINGS

8 BONED CHICKEN BREASTS
2 CLOVES GARLIC, CRUSHED
SEASONING SALT & PEPPER
2/3 CUP DRY SHERRY
4 TBSP OLIVE OIL
4 TBSP TARRAGON & VINEGAR

SPRINKLE CHICKEN W/ SEASONING SALT + PEPPER. SAUTÉ CHICKEN IN OIL, VINEGAR & GARLIC UNTIL GOLDEN BROWN (TURN PIECES FREQUENTLY) REMOVE FROM SKILLET & PLACE IN BAKING DISH. POUR SHERRY OVER CHICKEN + BAKE (IN OVEN AT 350 for SPRINGS 80941

IN OVEN AT 350° for 10 MINUTES

759-9228

Baked Potato Soup

Cheryl Dahling (JORDEN)

2/3 C. butter or margerine
2/3 C. flour
12 bacon strips (cooked and crumbled)
1 1/4 C. shredded cheddar cheese
4 large potatoes (baked, cooled, peeled & cubed)
7 C. milk
4 green onions, chopped
1 c. sour cream
3/4 tsp. salt
1/2 tsp. pepper

• Melt butter in dutch oven Stir in flour; heat and stir until smooth

• Add milk, stirring constantly until thickened. • Add potatos and onions. Bring to a boil.
• Reduce heat; simmer 10 minutes.
• Add remaining ingredients.
• Stir until cheese is melted.

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Stuffed Shells

by Laura Jorden

Serves 10-12

1 lb. Ricotta cheese
1 lb. Mozzarella Cheese (diced)
1 box Cooked jumbo shells
½ C grated Parmesan cheese
2 eggs
1 tsp. salt
¼ tsp. pepper.

Combine all ingredients. Spoon filling (2 tsp.) into each shell. Place in a pan. Spoon spaghetti sauce over shells. Cook at 350° for 30 min.

MOM GIULIANI'S SPAGHETTI

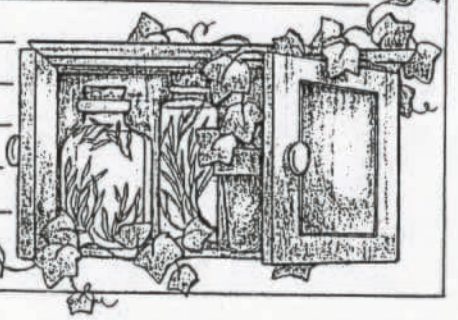
Mix Together: 1 lb. lean ground beef
1 cup dried bread crumbs
garlic salt
minced parsley
1 egg
salt and pepper to taste
Form above ingedients into small balls and brown on all sides.
Add: 1 large can of Italian Plum Tomatos
salt
red pepper
parsley
Simmer gently for at least 3 hrs. Use 1 lb. of spaghetti for the above quantity of sauce.
Serve with parmesan cheese.

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Recipe for Macaroni and Cheese
From Kim Jorden Serves 4-6

2 cups cottage cheese
1 cup sour cream
1 egg
8 ounces cheddar cheese, grated
8 ounces elbow macaroni, cooked
salt & pepper to taste

Mix together and bake in casserole at 350° 1 hr



CHICKEN SALAD Marcella W. Austing

Approximately 4 cups cooked & diced chicken
1 cup diced celery
1 medium can pineapple tidbits (approx. 11 oz) (drained)
1½ cups mayonnaise
¼ cup slivered almonds
Celery flakes or onion flakes if desired.
Dash or 2 of Lawry's Seasoned Salt if desired
Salt and pepper to taste.

Mix well and refrigerate for a couple hours or overnight.

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RECIPE FOR Old Fashioned Chicken Pie

4-6 boneless, skinless chicken breasts
2 C. water
salt & Pepper
2 C. sliced carrots (about 6)
1/2 (10 oz.) package frozen peas
1/4 C. margarine
6 T. flour 1 1/2 C Bisquick
1/2 C. sour cream

Put chicken, water, salt, pepper, and carrots in pan. Bring to boil, simmer 30 minutes. Add peas, cook 15 minutes more. Remove chicken, cut into bite-size pieces. In medium saucepan combine 1/4 C. margarine & 6 tablespoons flour; cook, stirring constantly until bubbly. Add to chicken broth, cook and stir until gravy is thickened. Stir in chicken. Pour into 8 Cup baking dish. Combine 1 1/2 Cup Bisquick and 1/2 C. sour cream in small bowl. Stir to form stiff dough. Knead on lightly floured board. Roll out to 1/4-inch thick. Cut into 1-inch strips. Make lattice design on chicken, add stand-up rim. Brush with beaten egg. Can sprinkle with sesame seeds. Bake at 400° for 30 minutes.

Lynn Jorden Colley

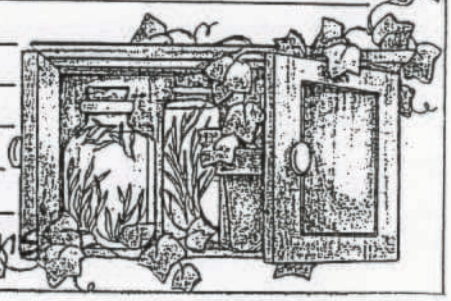
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Recipe for Boeuf Bourguignon

From Kim Jorden Serves ____

6 strips bacon
3 pounds chuck, cut into 1½" cubes
2 large carrots, peeled & sliced
1 medium onion, chopped or sliced
3 Tablespoons flour
2 beef bouillon cubes
1½ cup boiling water
1 Tablespoon ketchup
½ teaspoon thyme
1 whole bay leaf
1 can whole onions
1 pound fresh mushrooms
2 cups burgundy



Cook bacon until crisp. Drain; add beef cubes and brown well. Put browned beef in dutch oven or crock-pot. Brown carrots and onion. Season with 1½ teaspoon salt and ⅛ teaspoon black pepper. Stir in flour. Add broth; mix well and add to pot. Add everything except mushrooms and canned onions. Cover and cook on low heat 8-10 hours. Sauté mushrooms in 2 Tablespoons butter and add to pot w/canned onions 1 hour before serving.

Thicken with cornstarch just before serving.

Serve over noodles.

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Serves 4-5

Japanese Chicken Salad

by Laura Jorden

~~4~~ (4) Chicken breasts - cooked and cut up
1 head lettuce
1 bunch green onions chopped
1 sm. can chinese noodles
½ C slivered almonds
3 TBS Poppy seeds

Cook chicken in boiling water until no pink remai

ressing

3 TBS Sugar
2 tsp. salt
½ tsp. pepper
4 TBS Vinegar
½ C oil

Toss all together and serve with Chinese noodles.

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Hot Chicken Salad Salad Sandwich - Helen Limke

12 slices Pepperidge Farm sandwich bread (large)
3 1/2 cups diced, cooked chicken breast
1/2 cup celery
1 T. grated onion
1/4 cup chopped green pepper
3/4 cup mayonnaise (Hellmans)
1/2 cup grated cheddar cheese
A pinch of poultry seasoning; salt and pepper to taste.
Use a 9 X 13 greased casserole.

Remove crusts; lightly butter one side of 6 pcs of bread. Line casserole, buttered side down. Mix other ingredients, spread over bread. Cover with remaining bread.

2 eggs
1 1/2 cups milk
1 can Cream of Chicken soup, undiluted
3/4 cups crushed corn flakes
2 T. butter
Beat eggs and milk; pour over casserole. Refrigerate overnite. Before baking, pour on soup. Mix cornflakes with 2 T. melted butter. Spread on top. Bake 40 minutes at 325 degrees. Let stand 5 minutes before serving.

CHICKEN CASSEROLE - Helen Limke

Chicken cut in pieces, any size or amount
1 8 oz. jar apricot preserves - (low sugar - OK)
1 8 oz. jar Russian dressing - (low fat - OK)
1 pk. onion soup mix

Mix all ingredients, except chicken. Put in bottom of greased baking dish (13 x 9) works fine. Lay pieces of chicken in one layer on top. Bake 30 minutes in 350 degree oven. Turn pieces; bake 30 - 50 minutes more. Serve with sauce; good over rice.

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Company Chicken

Pat Connor Landen

Serve with buttered noodles.

4 boneless skinless chicken breasts
8 thin slices of prosciutto
8 slices fontina cheese
8 pieces roasted peppers (buy in the store or use recipe below)
1 cup sliced fresh mushrooms
Marsala wine (some for cooking, most for drinking)
3 or 4 tbs. olive oil
salt
pepper
flour

Dredge chicken in flour and fry in olive oil. Remove from pan and reserve dripping. On top of each piece of chicken add one piece of roasted pepper, 1 thin slice prosciutto, 1 slice of fontina cheese.

Add mushrooms to the drippings in the frying pan and sauté. Return chicken to pan. Add 1 cup Marsala wine and salt and pepper to taste. Bake 20-30 minutes uncovered at 350° (or until cheese melts).

Roasted Peppers

Remove the cooking rack from the top of an outside gas grill and place red peppers directly on the lava rocks. Grill over high heat, turning frequently, until blackened. Rinse in cold water. Remove skin and seeds. Cut in pieces and mix with 1 clove crushed garlic and 1 tbs. olive oil.

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Fancy Swiss Steak

Pat Connor Landen

Enjoy this with a dry red wine. Good on a chilly winter day. The whole house smells good while this cooks. Serve over noodles.

3-4 lb. round steak (well trimmed of fat)
1 tsp. salt, 1/4 tsp. pepper, 1 cup flour (mixed together)
2 tbs. bacon grease (or substitute cooking oil)
1 chopped onion
1 small green pepper (finely chopped)
1/2 cup celery (finely chopped)
1 clove of garlic (finely chopped)
1 10 1/2 oz. can whole tomatoes
1 8 oz. can tomato sauce
1 small can tomato paste
1 cup beef gravy (canned)
generous 1/2 tsp. pepper
1/4 tsp. garlic powder
1 tbs. Worcestershire sauce
1 bay leaf
a few drops of Tabasco sauce
1/8 tsp. thyme
1/4 tsp. chili powder
1/4 cup sherry (optional)
1/4 cup cheddar cheese grated
small jar pimentos (or use **Roasted Peppers**)

Dust steak on both sides in flour mixture. Using a wooden mallet, pound in the flour mixture. Fry steak in oil until browned. (Use a Dutch oven.) Remove the steak. Add bacon grease (or oil) and sauté onions pepper, celery, and garlic. Add all remaining ingredients except cheese and pimentos. Cook together until mixture boils. Return meat to mixture. Top with pimentos and cheese. Bake covered at 375° for one hour. Remove meat to serving platter. Add additional grated cheese.

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John's Famous Roasted Turkey

John Landen

This is one of our favorite dishes. When we have Thanksgiving at our house, we always grill the turkey.

To prepare this dish properly you need a large kettle grill -- preferably a *Weber*. Any size of turkey will do, but the bigger the better. We have cooked up to a 24 pounder. Any type of turkey will do. The frozen variety bought on sale is what we use.

Wash and pat dry the turkey. Start the giblets, gizzards, and neck boiling for the gravy. Apply salt to the neck and body cavity. Stuff with your favorite stuffing or try "John's Famous Turkey Stuffing".

Use only *Kingsford* charcoal. Other brands have a tendency not to stay lit. Start with about 6 pounds of charcoal. When the coals have turned gray (about 10 minutes) spread them to the sides of the grill and put a 9" x 12" metal cake pan in the center to catch the drippings. After the turkey is cooked, you can add the drippings to the gravy for a delicious smoky flavor.

Insert a meat thermometer in the turkey then place the turkey in the center of the grill making sure the thermometer doesn't touch the lid. Cover the turkey with the lid (vents open). After one hour take a one stick of margarine (not butter -- it scorches) and one beer from the refrigerator. Use the margarine to baste the turkey. Drink the beer. Continue to baste the turkey after every beer (or 30 minutes whichever comes first). If the charcoal looses its heat (it will after about two hours) add more (another 4 pounds) and move some of the glowing coals to the top. After about a six pack the turkey will be done (or you won't care). You can tell for sure when the temperature reaches 195.

Depending on how hot you make the charcoal, grilling will take about the same time as baking in the oven.

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John's Famous Turkey Stuffing

John Landen

Try this stuffing with John's Famous Roasted Turkey. It's a good way to clean out your cupboards of leftover's especially if they are stale!

This recipe can be used to stuff a 24 pound turkey. Reduce accordingly for a smaller bird. There are a number of *essential* ingredients and others that you can throw in. Start out with

1/2 pound margarine (not butter -- it scorches)
2 large yellow onions
3 stalks of celery including leaves
2 tbs. black pepper
1 tbs. salt
1 tbs. poultry seasoning.

Melt the butter in a very large Dutch oven or soup pot. Coarsely chop the onions and celery and add to the butter when melted. Cook until the onions become transparent -- not brown. Add the pepper, salt, and poultry seasoning.

Essential ingredients:

3/4 loaf. white bread -- better if it's stale
3/4 cup raisins
1 cup yellow (or white) corn meal
1/2 cup *Triscuits* (crushed)

Other Ingredients. Let your imagination run wild! We usually clean out the cupboards. Some of the things we have used include Rice Crispies, soda crackers, shredded wheat, rye bread, stale muffins, bagels, etc.

Combine the essential and other ingredients together and mix with the margarine mixture. Stuff the turkey and enjoy.

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Marilyn Schwiterman

Delicious Pot Roast

Buy a chuck roast, flat, to fit your roasting pan, one adequate for your family.

Place in roasting pan in oven 350°, uncovered. When brown on one side, turn and roast on other side. You may add water as needed. When browned on both sides, combine a can of Cream of Chicken Soup (or mushroom), and onion soup. Pour over meat, cover and roast until meat is tender. Since the soups are salted, watch seasoning. This can be served with mashed potatoes, or ~~baked beans~~ halved potatoes and carrots can be added an hour before serving.

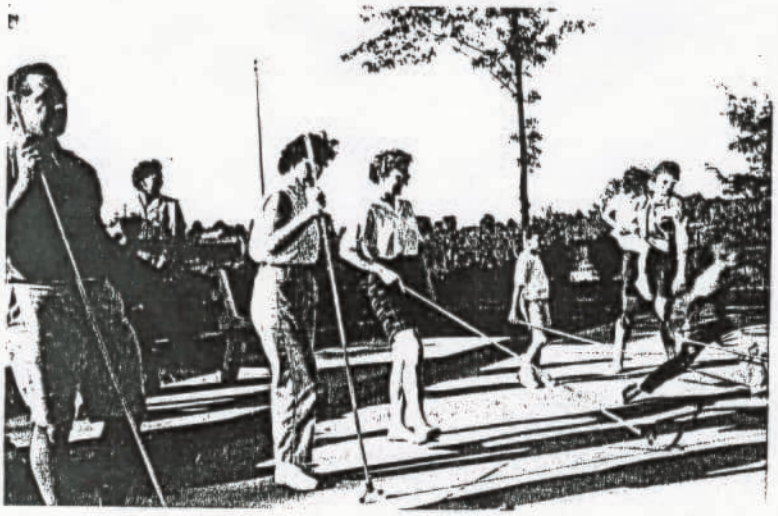
Left overs: An excellent base for beef stew. If you take out the meat and slice it: hot beef sandwiches!

P.S. I always put the potatoes and carrots in with the meat one hour before serving - this is an easy meal

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Vegetables







Corn Pudding - Carole Giuliani

1 stick margarine
8 oz. sour cream
18 oz. whole kernel corn, drained
2 eggs
8oz. creamed corn
1 Jeffy corn muffin mix

Melt margarine and add all ingredients. Mix well. Bake in the oven at 350F for 35 min. in a greased casserole.

Jean Braun

A real favorite at our fund raising B.B.Q.! (can be doubled or tripled)

1 lb bacon fried & broken into pieces
4 medium onions chopped coarsely
3/4 cup brown sugar
1 tsp dried mustard
1 tsp salt ½ cup vinegar

} simmer 30 minutes then add:

1 can butter beans, 1 can lima beans, 1 can kidney beans, 1 can pinto beans and 1 can baked beans

Bake ½ hr or more at 350°

Susan A. Jorden
777-1403

CARROTS AND SNOW PEAS -

4 medium carrots - cut in ¼" circles
3 TBSP water - (more if necessary)
½ tsp. garlic salt
½ tsp crushed thyme
¼ tsp sugar
¼ lb. snowpeas
1 TBSP butter

Cook carrots in water with spices, sugar and salt till tender. String snow peas Add snow peas and cook 3 additional minutes. Add 1 TBSP butter.

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GREEN BEAN CASSEROLE

Mary Kay (Linke) Reitenberg
922-4683

¼ c. olive or vegetable oil
2 medium-size onions, sliced
1¼ lb. green beans, cut into 1½-2 in. lengths
1 red or yellow pepper, halved, seeded & cut into strips
1 tsp. salt
1 tsp. leaf oregano, crumbled
½ tsp. leaf thyme, crumbled
¼ tsp. pepper
1 clove garlic, split
½ c. fresh bread crumbs
2 tbls. chopped fresh parsley
3 small tomatoes, cut into wedges (optional)

1. Heat 3 tbls. of the oil in a large skillet; sauté onions until soft, about 5 minutes. Add green beans, pepper strips, salt, oregano, thyme & pepper. Cook, covered, stirring often, until beans are crisply tender, about 10 minutes. Spoon into 2-quart casserole.

2. Heat remaining oil in same skillet; add garlic and sauté until brown. Remove garlic and discard. Add bread crumbs and parsley to skillet; toss.

3. Arrange tomatoes over beans; sprinkle with bread crumb mixture. If desired, broil 6 inches from heat till crumbs are browned. Serve hot.

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Fruits & Salads



Martha
~~Carol~~,
Carl



Marcella,
Ed

FRESH FRUIT SALAD Submitted by Gretchen Landen Klein

This is how I like to cook - simple, healthy, and delicious.

1. Arrange assorted fresh fruits of the season (cut in pieces) in individual small bowls or on saucers.

2. Top with a dollup of strawberry yogurt.

JILL'S POTATO SALAD
Submitted by Gretchen Landen Klein

This recipe was given to me by my college roomate, Jill. I, like my father before me, have a great fondness for good potato salad.

10 cups cubed cooked potatoes
1/2 cup vegetable oil mixed with 1/3 cup white vinegar

1 cup mayonnaise
1/2 teaspoon paprika
1 teaspoon onion powder
2 teaspoons celery seed
3 teaspoons salt

2 cups diced celery
6 cubed hard boiled eggs

1. Marinate potatoes in oil and vinegar 1 hour.

2. Mix spices and salt into mayonnaise, then add to potatoes along with the celery and egg.

3. Chill several hours so that flavors blend.

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Dessert & Pastries



Standing - Lucille



Maria, Alfrida, Lucille

GERMAN CHOCOLATE T.C

1 4-oz pkg. German sweet chocolate
¼ c. butter or margarine
1 12-oz can evaporated milk (1⅔ c.)
1½ c. sugar
3 tbls. cornstarch
⅛ tsp. salt
2 slightly beaten eggs
1 tsp. vanilla
1 9-in. unbaked pie shell, (deep-dish)
1 c. coconut
½ c. chopped nuts

Mary Kay (Linke)
Riestenberg
922-4683

1. In a heavy, small saucepan, warm the chocolate & butter over low heat till chocolate melts, stirring occasionally. Remove from heat.

2. Stir the evaporated milk into the melted chocolate mixture.

3. In a medium mixing bowl, combine sugar, cornstarch, & salt. Stir in the eggs & vanilla.

4. Add the chocolate mixture to the egg mixture, stirring well. Pour into prepared pie shell. Combine the coconut & nuts. Sprinkle over the filling in the shell.

5. Bake in a 375° oven for 25 minutes. Cover with foil; continue baking for 25 to 30 minutes more or till puffed & browned. (Filling will be soft.) Let cool, then chill for at least 4 hours or till serving time. Makes 1 pie.

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MOM VEHR'S RECIPES

Peach Cobler
1 cup sifted flour
1/2 tsp. salt
2 tsp. baking powder
3 tbs. shortening
Mix together , consistency of corn meal
Add 1/4 to 1/2 cup of cold milk
Place on board and roll to fit skillet or pan.
Fill with 1 large can of halved or sliced peaches or 3 halved fresh peaches. Sprinkle with 3/4 cup of sugar, 1 tsp. salt, and 1/2 tsp. cinnamon. Dot with butter. Place peaches in center of dough. Fold sides partially over peaches. Bake for 30 min. in 400F oven.

Lemon Squares

Preheat oven to 350F. Use jelly roll pan (4 edges) dough must have an edge
15 1/2 x 10 1/2 x 1

2 cups flour
1/2 lb. real butter
1/2 cup sugar
Mix together and pat dough in jelly roll pan.
Bake for 20 min.

Filling: Mix together: 2 cups sugar, 4 tbs.flour, 1 tsp baking powder, 1/2 cup lemon juice, and 4 beaten eggs.
Pour filling over baked crust as soon as it comes out of the oven. Return to oven, at once and bake for 25 min.. When finished baking, let cool completely. Sift conf. sugar over complete pan.

Bavarian Cream

2 cups milk
3 egg yolks
1/2 cup sugar
1/4 tsp. salt
1 envelope gelatin
vanilla
Beat egg yolks. Add milk, sugar, salt, and lastly gelatin. Cook until it coats spoon. Cool and add 1 pt. Cool Whip (Birds Eye). Cut into angel food cake, 3 parts, and fill. Thin icing on top.

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SUSAN JORDEN
777-1403

HEART-HEALTHY APPLE CAKE - SERVES 10

2/3 cup all-purpose flour
1/2 cup whole-wheat flour
1 tsp. baking soda
1 tsp ground cinamon
1/4 tsp salt.
1 1/2 cups peeled, cored and finely chopped apples. (2 large) such as Granny Smith or Jonathon
1/4 cup frozen egg product, thawed
3/4 cup sugar
1/4 cup chopped pecans or walnuts

1/4 cup brown sugar
1 TBSP all-purpose flour
1 TBSP whole-wheat flour
1/2 tsp ground cinamon
1 TBSP margarine
1/4 cup chopped pecans or walnuts

Spray a 9" round baking pan with non-stick spray. Set aside. In a medium bowl, combine the 2/3 cup all-purpose flour, 1/2 cup whole wheat flour, baking soda, 1 tsp. cinamon, and salt; set aside. In a large mixing bowl toss together the chopped apple and egg product. Stir in 3/4 cup sugar, the first 1/4 cup nuts, and applesauce. Add flour mixture and stir till just combined. Pour batter into prepared pan.

Topping: Stir together brown sugar, all purpose flour and wheat flour + cinnamon. Cut in margarine till crumbly. Stir in nuts. Sprinkle over batter. Bake 30-35 min. in a 350° ven. Cool in pan for 10 minutes. Remove. Serve warm.

199 cal. - 5 gm. fat - 0 machol. 4g. pro. 37g. carbo 163 mg sod.

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Gooey Butter Cake

Margaret Landen

Box Dromedary cake mix (also called pound cake)
4 Extra Large Eggs
1 stick butter (melted)
18 oz. cream cheese (softened)
1/2 cup chopped nuts
2 3/4 cup confectioner's sugar

Preheat oven to 350 degrees. Grease 9x13" cake pan. Mix together cake mix, 2 eggs and butter. Batter should be stiff (if too stiff add a little milk). Pour into greased pan. Combine cream cheese, 2 eggs, and 2 1/2 cups confectioner's sugar. Spread on batter. Sprinkle nuts on top. Bake for 35-40 minutes. Sprinkle remaining sugar on while still warm.

Leftovers will freeze well.

Ruth Daly

English Apple Pie

A great apple dessert from Shirley Howes — Pine Hill

1 egg
3/4 cup sugar
1/2 cup flour
1 tsp baking powder
1/4 tsp salt
1 cup finely cut apples
1/3 cup chopped nuts

Beat egg and sugar
Add sifted dry ingredients - beat.
Add apples and nuts - stir in.
Pour into greased pie plate
Bake at 350° 25-30 minutes
Spread whipped topping over pie

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GRANDMA CAROLINE WILLKE'S BAKING POWDER CAKE

¼ to ½ cup sugar
2 TBSP butter melted
1 cup of milk
2 cups of flour
4 tsp baking powder
Pinch of salt

} Combine + put into two 8 or 9" greased pans

Topping
½ cup of flour
1 cup brown sugar
1 tsp. of cinamon – or more
1½ TBSP melted

Put on topping and bake at 375° for 20-25 minutes

GRANDMA CAROLINE WILLKE'S COFFEE CAKE

1 package dry yeast – dissolve in ½ cup warm water
⅔ cup shortening
½ cup sugar
1 tsp salt
1 cup mashed potatoes
1 cup scalded milk
2 eggs – beaten slightly
6 cups flour – or more – enough to make dough easy to handle

Dissolve 1 pack yeast in ½ c. warm water
Let stand + prepare other ingredients.
Mix shortening, sugar, salt, potatoes, milk, and eggs + beat well with spoon.
Add yeast + stir. Add flour.
Knead well.
Grease bowl. Place dough in bowl.
Turn over once so top is greased. Let rise 2 hrs. or till double. Punch down.
Pat into 2 – 8 or 9" cake pans. Let rise 1 hour. Make holes with thumb (about 3/4 way through dough) Fill with canned evaporated milk or cream. Sprinkle with sugar + cinnamon + dot with butter. Add more milk if necessary. Bake at 425° for 5 minutes and turn down to 375° until brown – about 15-20 min. Don't overbake.

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MILK PIE – Marcella W. Austing

milk - ½ cup
1 TBSP flour or cornstarch
2 TBSP sugar
Pinch of salt
Butter + cinnamon to taste.

Good for leftover pie dough. Fix a small pie shell. Mix above ingredients and fill shell. Dot with butter + sprinkle with cinnamon.

Bake @ 350-400° – 20 min. or till thick

777-1403

MRS. FLYNN'S IRISH SODA BREAD – Susan Jorden

12 oz. raisins - cover with hot water + let stand 1 hr.
6 cups flour
1 TBSP baking powder
1½ tsp. baking soda
1¼ tsp. salt
1 cup sugar
5 TBSP. butter - melted (or margerine
Mix above ingredients except raisins. Add
2 large eggs
2½ cups buttermilk
drained raisins
Spread dough into 2 loaf pans (greased) and bake 1 hour at 350°

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Ruth Foley

Pineapple Upside Down Cake

Mother's "no fail recipe, always use it, very good."

3 eggs
6 T. pineapple juice
1 cup sugar
1 cup flour
1 tsp Baking powder.
salt & vanilla

separate eggs, beat whites till stiff peaks form. Set aside

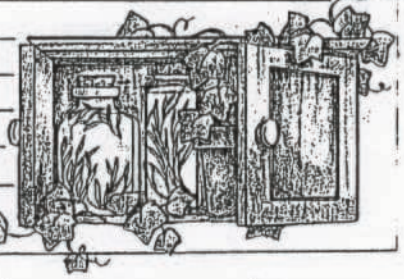
Melt over low heat:
1/4 lb margarine or butter
stir in 1 cup brown sugar.
Place pineapple slices, cherries and pecans in this mixture

Beat egg yolks, add pineapple juice, sugar, flour, and baking powder add 1/4 tsp salt and 1/2 tsp. of vanilla while beating til smooth. Fold egg whites into batter. Pour this over the fruit. Bake 35-40 minutes at 350°

Turn (invert) cake onto serving platter while still hot so cake, & pineapple nut mixture will be on top.
~will come out

Recipe for Double Chocolate Cheesecake
From Kim Jorden Serves 1-2 ☺

3 Tablespoons butter, melted
1 cup chocolate wafer crumbs
Press into 9" springform pan.
4 8 ounce packages softened cream cheese
6 ounces semi-sweet chocolate, melted
1⅓ cups sugar
3 Tablespoons flour
1 teaspoon vanilla
6 eggs
Mix first 5 well. Add 1 egg at a time, mixing well.
Pour into crust and



bake at 500° for 10 minutes; reduce heat to 250° for 50 minutes. Check with knife.
Add topping:

1½ cup sour cream
3 Tablespoons sugar
1 teaspoon vanilla

Mix these together.
Return cake to oven for 5 minutes.



Fruit Crisp — Cheryl Dahlberg (JORDEN) 759-9228

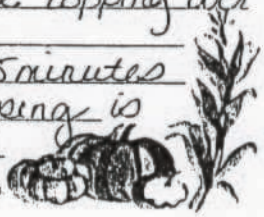
5C. peeled, sliced (thawed if frozen) apples peaches or pears
2-4 TBLS sugar ½C. regular rolled oats
½ C. packed brown sugar ¼C. flour
¼ tsp. ground nutmeg, cinnamon or ginger
¼C. margarine or butter ¼C. chopped nuts or coconut (optional)
top with vanilla icecream



• for filling: Place fruit in



an 8 × 1½ inch round baking dish
Stir in sugar
• for topping: in a mixing bowl combine oats, brown sugar, flour, and nutmeg ginger or cinnamon. Cut in margarine or butter till mixture resembles coarse crumbs. Stir in nuts or coconut. Sprinkle topping over filling.
• Bake at 375° for 30 to 35 minutes or till fruit is tender and topping is golden. Serve warm with ice cream.



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Cherry Festival Cake

Sift together: 2 1/2 c. flour, 3 1/4 tsps. baking powder, 1 tsp. salt, 1 1/4 c. sugar.
Add: 1/2 c. finely chopped + drained maraschino cherries.
1/2 c. shortening
2/3 c. milk.
Beat 2 min. after blending on low speed.
Add: 1/3 c. milk, 2 eggs unbeaten, 1/2 tsp. almond extract, 1/4 c. maraschino cherry juice

Beat for 2 minutes.
Fold in: 1/2 c. finely chopped nuts.
Pour into greased + floured 9 in. or 8 in. pans.

350° 30 to 35 min.

Cheese Cake — Lucille

Mix 2 cups crushed crumbs and
1 cup sugar
1 teaspoon cinnamon
1/2 cup melted margarine. Blend.
Line 2 pans with it or 1 large pan.
Beat 4 eggs
1 cup sugar until light lemon colored
Add 1/4 teaspoon salt
1 teaspoon grated lemon rind
2 tablespoons lemon juice (new

1 cup cream or evaporated milk
Stir in 1 1/2 lb. cottage cheese
4 tablespoons flour
Beat mixture good and put through sieve.
Pour in crumbed pan.
Sprinkle tops with 1/2 cup crumbs
Bake in moderate oven about 1 hr. Then open oven door for cake to bake an hour or more yet.

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Giant Oatmeal Cookies

Helen Lunke

1 c. Crisco, 1 c. oleo
2 c. brown sugar
2 c. white sugar
4 eggs
2 tsp. vanilla
3 c. flour, sifted
2 tsp. baking soda
1 tsp. salt
6 c. quick Quaker oats
1 c. chopped nuts
1 c. chopped raisins

Soak raisins in water for 40 min. Drain. Cream: Crisco, oleo, eggs, sugars. Sift salt, soda, flour. Cream both mixtures together. Put in vanilla. With hands, mix oatmeal, nuts & raisins into entire mixture. Make 2 long rolls of mixture about 2" wide. Wrap each in waxed paper & refrigerate for 5 hrs. Then slice ½" & bake, 350° about 15 min. Do not let cookies get brown unless you like them hard.

(NOTE: I have made ½ of this recipe & it worked fine.)

Dish: Pound Cake
Number Served:
Ingredients:

½ # Regular Margarine
2 Cups Sugar
1 tsp. Vanilla
5 Eggs
2 Cups Sifted Flour

Grease 10" tube pan heavily. Beat margarine until light & fluffy. Add sugar & vanilla. Add eggs one at a time beating well after each addition. Add flour gradually. Bake about 1 hour or until toothpick comes out clean. Let cool 5 minutes, then cool on cake rack. Gets crisp outside crust.

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From: Alice Rausch

Sponge Cake

Marcella

Whites of 4 eggs beaten well, then add 2 cups sugar. Beat again and add yolks.

1 cup boiling water
2 cups flour
2 level teaspoons baking powder and flavoring.

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FILLED COOKIES
(Grandma Willke)

2 cups granulated sugar
1 Tbsp. lard - rounded
3 eggs
Good ½ cup sour milk with 1 tsp. soda dissolved in milk.
Flour to stiffen (about 6 cups)
3 tsp. baking powder

Roll out and cut with glass. Bake at 400° on greased sheet.

Filling:
1 cup nuts
1 cup ground raisins
1 cup granulated sugar
1 cup water
2 tsp. vanilla
1 tbsp. flour

Boil until thick. When cool, fill bottom cookie and cover with another.

SESAME SEED COOKIES

by Margaret Landen

¼ cup butter
3/4 cup sugar
1 cup flour
1 large or 2 small eggs
1 tsp. baking powder
½ tsp. salt
½ cup sesame seeds (toasted)

*Mix in order. Chill. Slice. Bake 12 min. 350° oven, on greased baking sheet.

Pumpkin Pie - Alfrida Willke

1-1 1/2 cups pumpkin
1 cup milk
3/4 cup sugar
1/2 tsp salt
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp allspice
1 or 2 eggs
Pour into unbaked pie crust.
Bake in hot oven 450 degrees for 10 minutes; then reduce to 325 for 45 minutes.

– if using fresh pumpkin cook @ 450° - 20 min + then 375° - cook an hr or more longer Don't make bottom of crust too thick Just average

Take out seeds + string

Pie (Small) Pumpkins

- cut into quaters - put into dishes ⅓-1" water + cook in microwave till tender enough to take off skin.

- Cook skinless pumpkin in a little water till fork tender. Drain H_2O. (like potatoes) Put through foley mills or mash fine) (can freeze)

Granny Smith Apple Cake - Lois Grathwohl

1 1/2 cups oil
2 cups sugar
2 teaspoons vanilla
3 eggs, beaten
3 cups thinly sliced apples
3 cups flour
1 tsp salt
1 tsp baking powder
2 tsp cinnamon
1/2 tsp nutmeg
1 cup chopped walnuts

Pour oil into large bowl. Stir in sugar, vanilla, eggs, and apples. Sift flour. Add salt, baking powder, and spices. Add dry ingredients to apple mixture; add nuts. Stir well. Pour into a lightly greased 9 X 13 pan. Bake for 1 hour at 350 degrees. A light powdered sugar frosting or glaze may be used.

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CHOCOLATE NUT COOKIES - Helen Limke

2 1/2 c. oatmeal
1 c.butter
1 c. brown sugar, packed
1 c. granulated sugar
2 eggs
1 tsp. vanilla
2 c. flour
1/2 tsp salt
1 tsp baking powder
1 tsp baking soda
1 12 oz. pkg. chocolate chips
1 4 oz.Hershey bar, grated
1 1/2 c. chopped walnuts or pecans

Process oatmeal in blender or food processor to a fine powder. Set aside. Cream butter with sugars. Add eggs, one at a time; then add vanilla. Add flour, salt, baking powder, baking soda, and oatmeal. Stir in chocolate chips, grated Hershey bar, and nuts. Chill Hershey bar for easier grating. Roll into ball and place 2 in. apart on a cookie sheet. Bake 10 minutes at 375 degrees. Makes 5 dozen.

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Pfeffernuesse

2 1/2 quarts (9 cups) honey
3 lbs. (6 cups) sugar
7 teaspoons baking soda
6 eggs
3/4 pint (1 1/2 cups) water
1 1/2 teaspoons anise oil (or more, to taste)

Beat eggs and mix in all above ingredients.

In a large bowl, mix together the following ingredients:

6 tablespoons ground cinnamon
1 1/2 teaspoons ground cloves
4 teaspoons salt
9 1/2 lbs. (38 cups) flour, reserving 2/3 cup for rolling the dough into balls later.

Add other ingredients and mix in bowl with hands. Then roll into a rope one inch thick or less on a lightly floured board. Cut into teaspoon size pieces. Roll into balls. Place on ungreased baking sheets. Bake at 350 degrees for six minutes. Switch baking sheets in rack positions in oven (to ensure even baking) and bake an additional six minutes. Remove from oven, separate cookies and cool on racks or table. Place cookies in four or more bowls in preparation for icing.

Icing:
1 egg white, beaten
Boil seven cups sugar in 1 1/2 cups water until sugar is dissolved. Pour very slowly over beaten egg white.
Pour syrup over cookies and stir immediately to coat well. Separate cookies at once and put on wax paper.
When icing is dry, cookies can be stored for years in ground glass jars.

Makes 1,000 cookies.

Rich and Nina Landen

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759-9228
Cheryl Darling (Jorden)

Snowflake Cookies (350° 10-12 minutes)

2c. sugar — ½ c. vegetable oil
4 (1oz) squares, unsweetened chocolate melted
4 eggs — 2 tsp vanilla extract
2 c. flour — 2 tsp. baking powder
½ tsp. salt — ¾ c. sifted powdered sugar.

• Combine sugar, oil and melted choc. in large mixing bowl. Beat at medium speed until blended. Add eggs, vanilla (mix well)

• Combine flour, baking powder, and salt in a medium bowl. Add about ¼ of mixture to chocolate mixture, mix after each addition of dry mixture. Cover, let chill at least 2 hours.

• Shape dough into 1" balls and roll in powdered sugar. Place cookies 2" apart on greased cookie sheets

• Bake at 350° for 10-12 minutes Cool on wire racks. Makes: 8 doz.

Recipe for Chocolate Chinkles
From Kim Jorden — Serves

½ cup oil — 2 cups flour
4 ounces baking chocolate — 1 cup 10x sugar
2 cups sugar — 2 teaspoons vanilla
4 eggs — ½ teaspoon salt
1 teaspoon baking powder

Melt chocolate; mix oil, chocolate, sugar. Blend in 1 egg at a time, mixing well. Add vanilla, salt, flour and baking powder. Chill overnight. Drop by teaspoons into 10x sugar and roll into balls. Place 2" apart on greased cookie sheet. Bake 10 minutes at 350°.

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Bread — Ada

1 qt. lukewarm water
2 cakes Fleischmann's yeast
Dissolve in a little warm water with some sugar.
2 tablespoons sugar
1 tablespoon salt
1 rounded tablespoon lard
Stiffen with enough flour till right.

Cake Recipe from Aunt Ann

1 cup sugar
1 baking spoon lard
1 egg
1 cup of black coffee
1 teaspoon cinnamon
1 teaspoon nutmeg
2 teaspoons baking powder
Pinch of salt.
1 or ½ cup raisins and do not make too stiff.

Corn Muffins — Ada

½ pt. fresh corn meal
½ pt. flour sifted together
2 heaping teaspoon baking powder
A piece of butter half as large as an egg
1 egg
3 tablespoons of sugar
1 teacup of milk
Bake very quickly and have muffin tins well warmed.

Sugar Cookies — Grandma Wilke

2 cups sugar
1 cup butter or lard
1 cup sour milk
2 eggs
2 teaspoons cream of tarter
1 teaspoon baking soda
Salt & flavoring.
Flour.
Bake at 375 10 to 12 minutes

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Old Time Coffee Kuechen

from Gerry Page Willke's neighbor in St Bernard.

½ cup shortening
1 cup sugar
2 egg yolks
1 cup flour
¼ tsp salt
1 tsp baking powder
½ cup milk

Beat egg whites til soft peaks form. Set aside.
Cream shortening, add sugar, add egg yolks & beat well.
Add flour salt and baking powder mixture alternately with milk.
Fold in egg whites
Pour into greased and floured 8×8 pan.

Sprinkle with topping:

6 T flour
2 T margarine / butter
¼ cup brown sugar
½ tsp baking powder

Mix topping ingredients together until crumbly.
Sprinkle over batter
Bake at 350° for 40-50 minutes

This is a family favorite. I usually double this recipe and use a 9×13 pan. for special breakfasts or brunches

Ruth Foley

Beer Bread

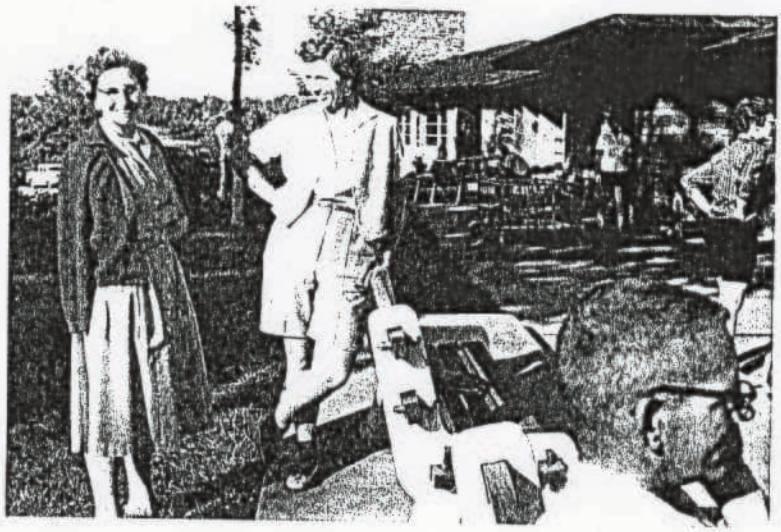
A quick favorite from our daughter Susan Foley West -
(Most college kids know this recipe)

Mix 1 can of beer with 3 cups self rising flour and 3 T sugar. Put into greased and floured loaf pan. Bake at 350° for 45 minutes.
Serve warm

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Miscellaneous

Lucille, Marge







Blue Cheese Spread with Walnuts

by Laura Jorden

12 Walnut Halves
1 lb. (500g) soft white cheese such as ~~fa~~ cream cheese or ricotta, at room temperature
5oz. (150g) blue cheese such as Roquefort or Gorgonzola, at room temperature
1 TBS. Cognac or Armagnac
salt and freshly ground pepper
1 bunch fresh chives, finely chopped

With a rotary grater fitted with the large-holed disk or in the work bowl of a food processor fitted with a shredding disk, grate the walnuts, set aside.

Combine the white and blue cheeses in a dish and mash them together with a fork, incorporating the Cognac or smooth, add the walnuts and chives. Mix again until well blended. Spoon into serving bowl or spread onto toast points, bread sticks, whole grain bread, or fresh vegetables.

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RUEBEN DIP - Helen Limke

4 pkgs. corned beef
8 oz. Swiss cheese
13 oz. saurkraut, drained
3 heaping Tblsp. mayo or
salad dressing.

Stir together. Bake twenty minutes at 350 degrees. Stir frequently. Serve with pumpernickel rye. Recipe may be halved.

CAROLE GIULIANI'S RECIPES

Hot Artichoke Appetizer

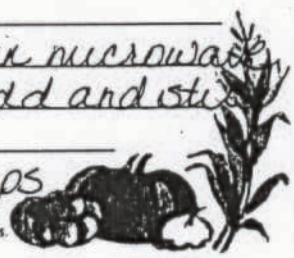
1- 14 oz. can of artichoke hearts (cut-up)
1 cup Hellman's mayonnaise
1 cup Parmesan or Romano cheese

Mix together and bake in a low casserole for 30 min. at 375F. Serve with crackers.

759-9228
Cheese Corn Queso Cheryl Darling (GARDEN)

1 large block of Velvetta Cheese
1 can of Rotel (chopped tomatos and green chilies)
(found w Salsa)

- Cube Velvetta; melt Cheese in microwave. As cheese is almost melted add and stir in Rotel.
- Serve hot with tortilla chips



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1 FAT EGGNOG - 10 Serving

1½ cups egg substitute, such as Fleishman's egg beaters
2 cups skim milk
⅓ cup sugar
1 tsp. vanilla
1 cup NON-fat vanilla frozen yogurt
½ tsp. nutmeg
¼ cup light rum (optional)
¼ cup bourbon (optional)

Combine all ingredients in blender. Chill at least 4 hr. Egg substitutes are pasteurized so O.K. to use.

CAL-82 FAT-0 CHOL-1mg Sodium-84mg

Golden Punch - Lois Grathwohl

1 6oz. can frozen orange juice
1 6oz. can frozen lemonade
1 12 oz. can apricor nectar
1 #2 can(2 1/2 cups) pineapple juice
1 qt. gingerale
Blend, chill, add ice.

Quick Punch

Place 1 qt. UDF strawberry sherbet in punch bowl. Add 7-Up or Sprite. Stir. continue to add carbonated beverage as needed.

FLORIDA CHAMPAGNE
Submitted by Gretchen Landen Klein

This is a wonderful punch recipe, not too sweet.

1 cup sugar
3 cups water

4 cups cranberry juice (Ocean Spray)
4 cups pineapple juice
2 cups orange juice
2 liters ginger ale

1. Boil sugar and water for 3 minutes in a medium saucepan. Chill.

2. All other ingredients should also be chilled.

3. Mix all in a large punch bowl just prior to serving.

4. If desired, oranfe slices, cherries, and ginger ale can be frozen in a mold to make a pretty ice ring.

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Ruth Foley
513 399 1975

Egg Nog

George & Marie Wilke's favorite holiday beverage.

1 dozen eggs (separate whites & beat till fluffy peaks form.
1 1/4 cups sugar
1 qt cream (1/2 & 1/2)
1 1/2 qts milk
1 pint Bourbon.

Beat yolks until lemon colored
Add sugar gradually & continue beating
Add cream and milk.
Add Bourbon
Fold in some egg whites - float the rest on top.
Sprinkle with nutmeg if desired.

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Here's what's cookin' Egg Brunc... *Serve* 12

Recipe from the kitchen of Alfrida Willie



12 slices of bread (remove crust)
Arrange 6 slices of bread in
2 qt. size greased baking dish.
On top of this arrange
¼ lb. chipped ham
6 slices sharp cheddar cheese
On top of this arrange 6 remaining slices of bread. Beat 3 eggs, add 3 cups of milk, ½ t. Lawry's seasoned salt, and 1 t. dry mustard, and pour it over the above.

Cover with foil, and put in refrigerator over night.
Before baking next morning mix
1 cup Corn Flakes crushed
3 T. melted butter
and spread over the top.
Bake uncovered for 45 minutes at 350 degree
Pan size approximately 12x8x2

Escalloped Pineapple

A different casserole for a special brunch or dinner

2 sticks margarine
1 1/2 cups sugar
3 eggs
1 lg can crushed pineapple drained
1/2 pt unwhipped cream
4 cups fresh bread cubes

Cream butter and sugar, add eggs & beat together
Add cream, pineapple and bread cubes - Pour into
9 X 13 casserole bake 1 hr at 350° Do not cover.

Ruth Foley

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A Favorite Recipe From Lynn Colley (Jarden)

For: OATMEAL PANCAKES Makes: _____

IN BOWL COMBINE 1 CUP REGULAR OR QUICK COOKING ROLLED OATS, 1 CUP WHOLE WHEAT FLOUR, 1/4 CUP WHEAT GERM, 1/4 CUP NONFAT DRY MILK POWDER, 1 tsp BAKING SODA, 1/4 tsp SALT + 1 TBSP BROWN SUGAR

IN ANOTHER BOWL COMBINE 2 EGGS (LIGHTLY BEATEN), 2 CUPS BUTTERMILK & 4 TBSP BUTTER MELTED + COOLED.

ADD ALL AT ONCE TO DRY INGREDIENTS + STIR UNTIL WELL BLENDED

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OLD FASHION GOETTA - Marcella W. Austing

1 lb beef and 1 lb pork - ground together
8 cups water
3 tsp. salt
pinch of pepper
1 large onion - or less if desired - chopped
1-4 bay leafs - optional
2 ½ cups Pinhead Oats

Bring water to a boil, add spices + oatmeal. Cook on low for 2 hrs, stirring often. Keep lid on. Add meat and onion. Mix well. Cook an additional hour, at least, over low heat, stirring often. Pour into bread pan. Cool. Slice and fry till browned.

EASY INSTANT GOETTA Susan A. Jorden

4 cups boiling water.
1 tsp. salt (optional)
3 cups Quaker Oats - old fashioned
(more if needed to make thick)
2 lbs Bob Evans Sausage

Stir oats into boiling salted water. Cook over medium heat about 5 minutes, stirring occasionally. Add uncooked sausage, mix well and simmer 60 minutes. Cool in loaf pan. Slice and fry till brown. (Can also brown sausage, pour off fat, add to cooked oatmeal. Mix well + simmer 60 min. Cool in loaf pan. Slice + fry. Will need to oil or spray SKILLET though.)

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BLUEBERRY FRENCH TOAST BAKE - SWEET AND HIGH ALTITUDE

1 loaf French or Italian bread.
5 eggs
3/4 cup milk
1 tsp. vanilla
1/4 tsp - baking powder
1/2 cup granulated sugar
1 tsp. cinnamon
1 tsp cornstarch
4 1/2 cups blueberries, fresh or frozen, do not thaw if frozen
2 TBSP melted butter
Powdered sugar, optinal
maple syrup, optinal

① Slice bread 3/4" thick. You should have 10-14 slices (slice French bread diagonally) Place slices on a 10 1/2 x 15 x 1 in rimmed baking sheet

② In a large bowl, whisk together eggs, milk vanilla + baking powder. Slowly, pour over bread cover with plastic wrap, + refrigerate overnight

③ 45 minutes before serving time, preheat oven to 450°. Butter a 9x13" baking dish.

④ In a large bowl, combine granulated sugar, cinamon, and cornstarch. Stir in blueberries + coat well with sugar mixture. Pour berrie mixture into prepared pan.

⑤ Place soaked bread, wettest side up, on top of berries. Wedge slices in tightly

① Slice bread 3/4" thick. You should have 10-14 slices. (Stic

Brush top of bread with melted butter.

⑤ Bake in preheated oven until toast is golden brown

Brush tops of bread with melted butter.

⑥ Bake in preheated oven until toast is golden brown and berries bubble around sides — 20-25 minutes

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Father's Day French Toast

6 eggs, slightly beaten
1/2 pint (1 cup) heavy whipping cream
1 cup orange juice (freshly squeezed tastes best)
1 1/2 ounces Grand Marnier, or to taste
1 loaf French bread
Butter or cooking oil
Powdered sugar

Mix eggs, heavy cream and orange juice; add Grand Marnier to taste. Pour into large casserole or glass baking dish.

Remove ends from the bread and cut loaf into 12 to 15 slices, each about 3/4 inch thick. Place slices in egg mixture and let stand for a few minutes to absorb some of the liquid, then turn them over. Cover tightly with plastic wrap and refrigerate until you are ready to cook the French toast. (I like to refrigerate the bread/egg mixture overnight.)

Preheat heavy skillet. Oil generously with butter or cooking oil. Add a few bread slices (but do not crowd the pan). Cook on one side until golden brown, turn and cook on the other side. Remove and keep warm while you cook the remaining slices, adding more butter or cooking oil as needed.

Place French toast on serving plates and dust with powdered sugar. Serve with honey, jam, or syrup of your choice. Serves 4 to 5.

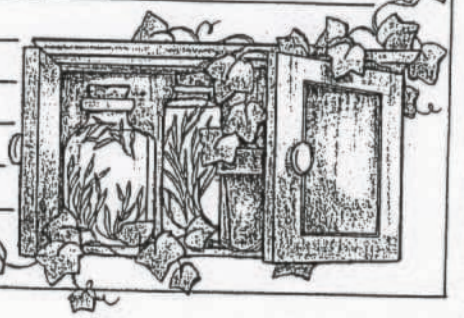
Marcia Zuzolo
Bloomington, IN

www.andyniekamp.com

Recipe for John's Favorite Marinade
From Kim Jorden Serves

2 cups vinegar (red wine or tarragon)
1 cup olive oil
2 tablespoons salt
1 tablespoon poultry seasoning (sage)
1 egg, beaten

Marinate chicken for at least an hour; then grill.



Susan Jorden
777-1403

Sweet Cinnamon - Nutmeg Sauce

½ stick butter (4 TBSP) or margarine
2 TBSP corn starch
3 cups milk
3/4 cup white granulated sugar
1 tsp. vanilla
3/4 tsp. cinnamon
¼ tsp. nutmeg.

Melt butter in saucepan. Blend in corn starch. Add milk slowly, stirring over low heat until thickened. Slowly add sugar. Blend in vanilla and nutmeg. If too thick, add more milk. Great over apple pie or cake, cherry cobbler etc.

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POOR MAN'S TOLL HOUSE COOKIE

Barbara Willke

¾ cup shortening (1 ½ quarters)
1-cup brown sugar
1-cup white sugar
2 eggs
2 tsp. Vanilla
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 cups flour
2 cups oatmeal
1 pkg. chocolate chips

Cream shortening, add sugars, etc.
Drop on cookie sheet
Bake @ 375 degrees for 5-6 minutes – don't overcook
Makes 6 dozen cookies

BRUNCH CASSEROLE

Barbara Willke

8 slices cubed stale bread
2 cups sharp cheddar cheese – grated
3# link sausage
2 dozen eggs
2-½ cups milk
¾ tsp. dry mustard

1 can cream of mushroom soup
½ cup milk (add soup and milk in the AM)

Grease a 3-quart baking dish
Cut sausage into 1/3 and brown, put on top of cubed bread in dish
Add cheese
Beat eggs with milk and mustard add to dish
Refrigerate over night. Bring to room temperature in AM
Dilute soup with milk and pour over all ingredients in dish
Bake covered @ 300 degrees until bubbling - then
Uncover until cooked through about 1 ½ to 2 hours total.
Serves 10 to 12 people

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TRIVIA

(TAKEN FROM "GERMAN HERITAGE GUIDE TO THE GREATER CINCINNATI AREA" BY DON HEINRICH TOLZMAN)

There are many dates and people that could be identified as significant for the history of the German heritage of the region, but some of the following stand forth, while others serve as representative examples of the kinds of experiences that typified the life of German-Americans at various time periods.

1. In 1860, 30% of the population, in Cincinnati, was of German stock.
2. In 1890, 58% of the population, in Cincinnati, was of German stock.
3. In 1893, the average per capita consumption of beer was 41 gallons, compared to a national average of 16 gallons.
4. In, 1886, there were 1837 saloons and beer halls in Greater Cincinnati - 1 for every 122 inhabitants. Mecklenberg Gardens, 1865, survived. Practice elections were held there to acquaint German immigrants with the American political process.
5. Major David Ziegler became the first mayor of Cincinnati in 1802.
6. Dr. Friedrich, the first German Catholic priest in the area, founded the Athenaeum, from which sprang St. Xavier College, which eventually divided into St. Xavier High School and XU.
7. In 1836, Heinrich Roedter became editor of "The Volksblatt" - the first German daily newspaper.
8. In 1831, Michael Werk introduced the 1st bar soap in the U.S. -Tag Soap.
9. In 1867, Johann Roebling completed the Suspension Bridge.
10. In 1873, the Cincinnati Zoo was built due to the efforts of Andreas Erckenbrecher.
11. In 1873, the first citywide May Festival was held.
12. In 1795, Martin Baum -considered the father of German immigration -came to Cincinnati. His home is now the Taft Museum of Art.
13. In 1846, poet and historian Heinrick Ratterman, who was born in Osnabruck, Germany, came to Cincinnati. He helped organize German-American singing societies in Cincinnati.
14. In 1848, Frank Duveneck, greatest German-American artist, was born in Covington.
15. In 1871, the Tyler Davidson Fountain, from Munich, was dedicated.
16. In the 1920's, George Remus was a famous German-American bootlegger!
17. Wilhelm Kappelhoff, father of famous actress Doris Day, was the director of German-American singing societies.
18. In1865, Alois Willke, later to become a dedicated country Dr., was born and started this family!

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