

A Treasury of Karth Family Recipes



**compiled by
Marianne Karth**

**August 2007
Revised February 27, 2013
& again February 27, 2015**

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**“There also you and your households shall eat before the LORD your God,
and rejoice in all your undertakings in which the LORD your God has blessed
you.”**

Deuteronomy 12:7



**Isaac, Peter, Samuel, Levi, Caleb
Rebekah, Susanna, AnnaLeah, Mary
October 22, 2011
Highland View
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(**Mom's granola**, taken from *More with Less* cookbook, had gotten left out of this cookbook (thanks for the reminder, Caleb)—probably because I never look at the recipe anymore. I have run out of room in this cookbook, and don't have time to rearrange the pages, but I need to include the recipe so my kids can prepare my daily fix if I get to the point where I can't do it anymore. So I am sticking it in this empty spot at the bottom of a page.

Mix 1 c. sugar, 1 tsp. Salt, 2 tsp. cinnamon, & freshly-grated nutmeg. Fold mixture into 42 oz. quick oats. Melt ½ c. butter in saucepan; remove from heat & stir in 16 oz. honey to dissolve, 1 Tbsp. vanilla, 2 Tbsp. molasses (more is better according to Caleb & I add some maple syrup), and 1 c. oil. Pour liquid mixture into oat mixture and gradually fold in until all dry ingredients are equally moistened. Bake at 350 in an oversized cake pan for 10 minutes & stir, add 5 minutes & stir, add 5 more minutes & stir, add 4 minutes and turn out into an airtight container to cool before covering. Caleb & Mary like it warm.)

Some Favorite Recipes from Marianne Karth

STRAWBERRY PRETZEL JELLO SALAD

2 c. crushed pretzels (about 4 c. uncrushed, or 6 oz.)
¾ c. melted butter
¼ c. sugar
1 9-oz. Tub Cool Whip non-dairy whipped topping
½ c. sugar
8 oz. Cream cheese, at room temperature
2 3-oz. Packages strawberry Jell-O gelatin dessert
1 16-oz. Package frozen sweetened strawberries (take out to thaw when beginning the crust)
1 c. boiling water

Crust:

Combine pretzels, butter, and ¼ c. sugar. Press into 9 x 13 baking dish and bake at 350 for 10 minutes. Cool to room temperature, or else it'll melt the white layer.

White Layer:

Cream together cream cheese and 1 c. sugar. Fold in Cool Whip. Spread over pretzel crust.

Red Layer:

Dissolve gelatin in boiling water. Stir in frozen strawberries. Chill until partially set (about 10 minutes or may be less). Pour and spread over white layer.

Chill until set and serve.

QUICHE

Pie crust

Layer in pie crust, shredded or diced cheese (can be combination of swiss & other flavors), broccoli, bacon pieces.

Beat together 4 eggs, plus about 1 ½ c. milk, dash salt, can add nutmeg.

Pour over pie.

Bake at 350 for about 40 minutes, check for doneness with a knife.

Hmm-m-m, just remembering that Samuel doesn't like this.

PORK CHOPS IN CROCKPOT

Brown pork chops on both sides in a pan. Put in crockpot for 8-10 hours. Serve with rice or noodles or mashed potatoes. Applesauce on side.

CHICKEN IN CROCKPOT

Do it basically like the pork chops.

Good with stir fry veggies—chopped up and stirred continuously in hot oil in a pan for at least 5-10 minutes; check some pieces for at least a little tenderness. Can add some of the chicken (or some other chicken—like pieces cooked in the microwave) to stir fry with the vegetables. Chow mein noodles, soy sauce, sweet & sour sauce. Cooked rice (especially brown).

CHEESE PUDDING

Can be done in the crockpot for 4 hours or in the oven at 400 for about 45 minutes to an hour.

Buttered bread pieces, layered with cheese (can add ham pieces).

Beat 4-5 eggs with about 1 ½ c. milk and salt and nutmeg and pour over the rest.

Oops! Samuel doesn't like this one either.

GRILLED SANDWICHES

Reubens: Deli corned beef (or leftovers) with swiss cheese and a little bit of sauerkraut on rye bread.

Note: A variation of cheese pudding can be made with rye bread, corned beef, sauerkraut and swiss cheese.

SWEDISH RYE BREAD

From Aunt Shari Waldron's Grandma Guy...makes 3 loaves.

Dissolve 1 packet dry yeast in ½ cup warm water.

Mix:

2 c. rye flour

¾ c. molasses

1/3 c. shortening

2 tsp. Salt

2 Tbsp. Brown sugar

2 c. boiling water

* * *

6 c. white flour

Combine rye flour, molasses, shortening, salt & brown sugar in a mixing bowl. Add the boiling water slowly and blend well. Cool to lukewarm. Dissolve the yeast in the ½ c. warm water and add it to the lukewarm mixture. Gradually stir in the white flour to make a soft dough. Turn out onto floured board and knead until dough is smooth. Put into greased bowl turning to coat all over, cover with towel, and set in a draft-free place to rise until doubled.

Punch down and let rise again until doubled. (I don't usually do this. mwk) Punch down, turn out onto lightly floured board and divide into 3 pieces. Form into round loaves and place on greased cookie sheet. Cover with towel and let rise 'til doubled. Brush loaves with slightly beaten egg and bake at 350 for 35 to 40 minutes. Remove from sheet and cool on rack. (Or, can brush with butter after baking.)

GINGERSNAPS

from Grandpa Waldron: "The Good Recipe"

¾ c. shortening
1 c. sugar
¼ c. light molasses
1 egg
2 c. flour
¼ tsp salt
2 tsp. Soda
1 tsp. Cinnamon
1 tsp. Cloves
1 tsp. Ginger

Cream shortening and sugar; add molasses and egg. Beat well. Add sifted dry ingredients; mix well. Roll in small balls; dip into sugar. Place 2 in. apart on greased cookie sheet. Bake in moderate oven (375) for about 15 minutes. Makes 4 dozen.

MAINE BLUEBERRY CAKE

from Grandma (Mary Anna) Waldron

2 eggs
1 c. sugar
½ c. shortening
¼ tsp. Salt
1 ½ c. flour
1 tsp. Baking powder
1/3 c. milk
1 tsp. Vanilla
1 ½ c. fresh blueberries (dust with 1 ½ Tbsp. Flour)

Sprinkle with sugar and cinnamon. Bake at 350 for about 50 minutes.

FRESH STRAWBERRY PIE

from Grandma (Mary Anna) Waldron

1 quart berries
Crush 1 c. berries. Add ¾ c. water and cook 3 minutes.
Add ¾ c. sugar and 4 Tbsp. Cornstarch. Cook until thick and clear.
Fold into rest of berries and pour in baked pie shell.
Top with cool whip, etc.

UPPER PENINSULA CORNISH PASTIES

Make crust like biscuit dough:

6 c. flour

6 tsp. Baking powder

3 tsp. Salt

heaping Tbsp. Sugar

Mix in 1 7/8 c. shortening with a pastry blender.

Stir in gently, just till moistened, 1 7/8 c. milk.

Knead 12 times on lightly floured board. Put on plate and cover with towel.

Peel and dice potatoes, carrots, celery. Some people like it with onions. I add salt and basil. Break about 1 ½ lbs. Ground beef into little pieces with the veggies. Mix well with fingers.

Cut dough into 12 pieces. Roll out, one at a time, on a lightly floured board into a circle. Put a big spoonful of filling on one side. Fold over the top, like a turnover and seal the edges. Prick the top three times gently with a fork. (I make the shape of an O for those with onion in them.)

I can fit six to a large cookie sheet. Bake at 350 for 45 minutes. (Some people bake them at 500 for 10 minutes, followed by 60 minutes at 275.)

PRETZELS

I learned this from my friend, Mary Aleksoff, in Ann Arbor.

1 qt. Milk

1 c. sugar

1 ½ Tbsp. Salt

1 c. shortening

2 pkg. Yeast, dissolved in ½ c. lukewarm water

13 c. flour

3 eggs

1 ½ tsp baking powder

1 Tbsp. Lye

½ qt. Water

Coarse salt

1. Mix milk, sugar, salt, shortening, dissolved yeast and 7 c. flour together. Mix well and then let rise - ½ to 1 hr.
2. Add eggs, 6 c. flour and baking powder. Knead. Let rise till double in bulk.
3. Roll dough on a lightly floured board to about the thickness of a finger and about 18" long. Twist into traditional pretzel shape. Put each twisted pretzel on a cloth covered board and let set until pretzel has risen again and is light to the touch.
4. Measure out cold water into a pot (Mary says use enamel, not aluminum.). I usually do 4x the amount indicated. Slowly (about simmer or a little above on the burner) warm the water up until it is gently steaming—not to a boil. **-4-**

5. Then gently stir in, one spoonful at a time, the lye. I
6. cover all surfaces nearby with aluminum foil. I use a slotted spoon to stir it in and then set it on a foil-covered foil pie pan. I later use this spoon to dip the pretzels.
7. Grease cookie sheets lightly. Quickly/gently place one pretzel at a time on the slotted spoon and dip it quickly/thoroughly into the lye solution. Swish it back and forth on the spoon, letting excess liquid drip off. Then gently slide off onto the cookie sheet. Sprinkle with the coarse salt.
8. Bake at 450 for 9-10 minutes. Remove to a cut-open grocery bag to cool.
9. Yields approximately 72 pretzels. Best when still warm. :)

SPICY MARBLE COFFEECAKE

½ c. shortening
 ¾ c. sugar
 1 egg
 2 c. sifted flour
 2 tsp. Baking powder
 ½ tsp. Salt
 ¾ c. milk
 2 Tbsp. Molasses
 1 tsp. Cinnamon
 ¼ tsp. Nutmeg
 ¼ tsp. Cloves

Cream shortening and sugar. Add egg; beat well. Sift together flour, baking powder, and salt; add to creamed mixture alternately with milk, beating after each addition. Divide in 2 parts. To one part, add molasses and spices; mix. Spoon batters alternately into greased 9 x 9x 2" pan; zigzag spatula through. Sprinkle with mixture of ½ c. brown sugar, ½ c. chopped walnuts, 2 Tbsp. Flour, 1 tsp. Cinnamon, and 2 Tbsp. Melted butter.
 Bake at 350 for 30 minutes.

RHUBARB CUSTARD PIE

Mix 1 ½ c. sugar, ¼ c. flour, ¼ tsp. Nutmeg, dash salt. Add to 3 beaten eggs; beat smooth. Stir in 4 c. 1" slices rhubarb.
 Prepare pastry for 9" lattice top pie. Line 9" pie plate with pastry. Fill with rhubarb mixture. Dot with 2 Tbsp. Butter. Adjust lattice top; seal. Bake at 400 for 50 minutes.

CHICKEN CASSEROLE

(an adaptation by Marianne from Aunt Suzanne's recipe)

3 cans cream of celery soup
 1 large can of chicken—break up pieces of chicken with a fork; do not drain off liquid
 almost all of chow mein noodles can
 crushed basil leaves—approx. 1 tsp.

Pour into greased (with butter) casserole dish. Top with remaining noodles (or cashews). Bake at 375 for 45 minutes to one hour (check to see if bubbling).

COUNTRY FRIED CHICKEN

(Thank you, Julie Tinkenberg, for those after-baby-was-born meals)

3 lbs. Chicken parts

¾ c. buttermilk. Pour over chicken; soak several hours in refig.

In paper or plastic bag, combine:

1 ½ – 2 c. flour

1 ½ tsp. Salt

½ tsp. Pepper

½ tsp. Garlic powder

½ tsp. Onion powder

1 Tbsp. Paprika

¼ tsp. Sage

¼ tsp. Thyme

1/8 tsp. Baking powder

Shake chicken parts, one or two at a time. Lay on wax paper 15 minutes to dry.

Pour sunflower oil into electric skillet ½" deep. Heat to 350. Fry chicken about 3 minutes on each side.

Reduce heat to 300 or 320; cook 25-30 min.; turn occasionally.

Remove to paper towel-lined platter. Enjoy!

POTATO PLANKS

(This was from Julie, as well, and went wonderfully with her fried chicken.)

1 pound potatoes (about 3 medium or as many as you need)

oil

Mix:

1 tsp. Salt, ½ tsp. Sugar, ½ tsp. Paprika, ¼ tsp. Dry mustard, 1/8 tsp. Garlic powder

OR

use Lawry's Seasoned Salt!!!

Cut potatoes lengthwise into 1/8s. Heat oven to broil. Place potatoes on ungreased cookie sheet and brush with oil. Sprinkle with half of seasoning mix or Lawry's .

Broil 10 minutes. Turn, brush again with oil and sprinkle with Lawry's.

Broil 5 more minutes, until crisp and golden.

For variety, I also sprinkle with Parmesan cheese before broiling.

PORK FOLDOVERS

(thanks to Mary Aleksoff)

1 c. ground, cooked pork or veal

¼ c. milk

¼ c. ketchup

1 Tbsp. Horseradish

½ tsp. Salt

½ tsp. Worcestershire sauce

2 Tbsp. Lemon juice

Combine all ingredients and mix well.

Plain Pastry:

2 c. flour ¾ tsp. Salt

2/3 c. shortening

4-5 Tbsp. Cold water

Roll pastry in 4 x 5" rectangles. At one side, place 2 Tbsp. Meat mixture. Fold over and seal edges with fork. Prick top. Bake at 450 for 10-12 minutes.

SCALLOPED CORN

(We remember Grandpa James Waldron making this for holiday meals.)

1 can creamstyle corn

1 can whole kernel corn (strained), approx. 17 oz.

1 can whole kernel corn, small size

1 box Jiffy Corn Muffin Mix

1 stick margarine (butter) melted

2 eggs

1 c. sour cream

1 c. shredded cheese (save ½ c. of this for topping)

Mix all ingredients together and pour into 9 x 13 baking dish or pan. Sprinkle the ½ c. of cheese on top. Bake at 350 for 30-45 minutes.

CHICKEN ROLL-UPS

(Thanks to Judy Doornbos, who blessed us with this after Brooklyn St. babies were born.)

Layer, roll up, and wrap slice of bacon around:

Boned and skinned chicken breasts (or tenders)

Thin slice of ham

Slice of swiss cheese

Place in baking dish. Mix can of cream of chicken soup with 1 c. sour cream and pour over the chicken roll-ups. Bake at 350 for 1 ½ hours.

BUTTERMILK DONUTS

(Thank you, Grandma Mary Anna Waldron, for passing this tradition on.) Fall and apples, and apple cider always made us want to eat these!

4 c. all-purpose flour

4 tsp. Baking powder

¾ tsp. Salt

¼ tsp. Baking soda

2 beaten eggs

1 c. granulated sugar

¼ c. cooking oil

1 tsp. Vanilla

1 c. buttermilk (can add 1 Tbsp. Vinegar to milk & let sit for awhile)

In bowl, stir together the flour, baking powder, salt and baking soda. (I add

cinnamon and nutmeg.) Beat eggs and sugar together till thick and lemon-colored. Stir in oil and vanilla. Add dry ingredients and buttermilk alternately to egg mixture, beginning and ending with dry ingredients. Beat just till blended after each addition. (mwk—I usually let it chill in the fridge for awhile at this stage; makes it easier to work with.)

Roll dough out on lightly floured surface to ½ “ thickness. Cut with floured 2 ½ “ donut cutter. Fry in deep hot fat (375) till golden brown, about 1 ½ minutes per side, turning once. Drain. Can sprinkle with sugar (in a bag—powdered or cinnamon sugar) or leave plain. Great with cider. Makes about 24.

EVERYDAY WAFFLES

(thanks to *Better Homes & Gardens*)

1 ¾ c. flour

1 Tbsp. Baking powder

½ tsp. Salt

* * *

2 beaten egg yolks

1 ¾ c. milk

½ c. cooking oil or melted shortening

* * *

2 stiffly-beaten egg whites

In mixing bowl, thoroughly stir together the flour, baking powder, and salt. Combine egg yolks, milk, and cooking oil; add to dry ingredients, beating just till blended. Carefully fold in stiffly beaten egg whites, leaving a few fluffs of egg white—***do not overmix***. Bake in preheated waffle baker. Makes three 9” waffles.

BLUEBERRY BUTTERMILK PANCAKES

(from Jr. League of Grand Rapids cookbook)

2 c. flour

2 tsp. Baking powder

4 Tbsp. Sugar

1 tsp. Baking soda

1 tsp. Salt

2 eggs

4 Tbsp. Butter, melted

2-3 c. buttermilk (can put 1 Tbsp. Vinegar in milk and let sit—but this will be more liquidy and thus won't need as much of it)

1-2 c. fresh or frozen blueberries (no need to thaw frozen berries if they have no juice on them)

Sift together dry ingredients. Beat eggs lightly, add 2 c. buttermilk and butter. Mix well. Add buttermilk mixture all at once to dry ingredients. Fold blueberries in gently. Cook on lightly greased griddle until golden brown. Turn only once. Serve hot with melted butter and warm maple syrup. Can make plain pancakes with this also.

GERMAN APPLE CAKE

(I used this for many birthday cakes—taken from Jr. League cookbook.)

2 c. flour
2 c. sugar
2 tsp. Cinnamon
1 tsp. Soda
½ tsp. Salt
¾ c. walnuts, chopped (optional)
4 c. apples, peeled and chopped
2 eggs, beaten
1 c. salad oil
1 tsp. Vanilla

Frosting:

2 pckgs. (3 oz.) cream cheese, softened
2 Tbsp. Butter, melted
1 tsp. Vanilla
1 ½ c. confectioners' sugar

Sift dry ingredients; add apples and walnuts. Mix eggs, oil and vanilla. Combine and mix until dry ingredients are moist. (Batter will be stiff.) Spread in greased 13 x 9 x 2" pan. Bake at 350 for 45 (to 60) minutes. Serve with whipped cream or frosting. For frosting, cream together first three ingredients, beat in sugar. Spread on cake.

HUCKLEBERRY BUCKLE (COFFEECAKE)

½ c. shortening
1 c. sugar
1 egg, beaten
2 c. flour, sifted
¼ tsp. Salt
2 ½ tsp. Baking powder
½ c. milk
2 c. blueberries or huckleberries (may use unfrozen)
[also is heavenly with raspberries]

Cream shortening and sugar. Add egg and mix well. Sift flour, salt, baking powder, and add alternately with milk. Fold in blueberries. (A very stiff dough.) Put in greased 8" cake pan. Mix topping with pie crust blender and sprinkle over top.

Topping:

½ c. sugar
½ c. flour
½ tsp. Cinnamon
¼ c. soft butter

Bake at 350 for 45 minutes to one hour (test for doneness with toothpick in center).

LEMON DREAM BARS

Crust:

½ c. butter
1 c. flour
¼ c. powdered sugar
1/8 tsp. Salt

Filling:

2 Tbsp. Flour
1 c. sugar
½ tsp. Baking powder
1/8 tsp. Salt
2 eggs, beaten
2 Tbsp. Lemon juice

Frosting:

½ c. powdered sugar
1 Tbsp. Lemon juice
1 Tbsp. Melted butter

Mix first four ingredients as pie crust and pat into 8 x 11 “ pan. Bake for 20 (12) minutes at 350. Sift flour, sugar, baking powder, and salt. Add to eggs and lemon juice. Pour on baked crust and bake 25 minutes at 350. For frosting, add sugar to lemon juice and butter. Mix until smooth. Drizzle over filling.

PIZZA CRUST

(ask Uncle Sam to put the toppings on for you)

To make pizza dough, mix as for bread, using the following ingredients, but do not let it rise a second time:

4c. sifted flour
1 pkg. Yeast in 1 1/3 c. warm water
2 Tbsp. Oil
1 tsp. Salt

Knead for 10 minutes. Cover with damp cloth and let rise about 2 hours. Have ready two oiled 12 “ pizza pans. Pat and stretch the dough in the pans, pinching up a collar around the edge to hold the filling. Prick dough in about 6 places.

Preheat oven to 400.

Bake crusts for about 10 minutes before putting on fillings.

Bake for about 15-25 minutes until light brown.

YORKSHIRE PUDDING

(ask Uncle Isaac to make this for you)

(thanks to *Joy of Cooking*, from my friend Karen Hoekstra)

Have ingredients at room temperature, if possible, to help puff.

Sift into a bowl:

7/8 c. flour

1/2 tsp. Salt

Make a well in the center, into which pour:

1/2 c. milk

Stir in the milk. Beat until fluffy:

2 eggs

Beat them into the batter. Add:

1/2 c. water.

Beat the batter well until large bubbles rise to the surface. You may permit this to stand covered and refrigerated for 1 hour and then beat it again. (I don't do that.) Have ready a hot oven-proof dish about 9 x 12, or hot muffin tins containing about 1/2 " hot beef drippings or melted butter. Pour in the batter. It should be about 5/8 " high. Bake at 400 for about 20 minutes. Reduce the heat to 350 and bake 10-15 minutes longer. Some cooks recommend a 350 oven for 1/2 hour or longer. Serve at once.

PERFECT WHITE BREAD

(according to *Better Homes & Gardens*)

1 pkg. Dry yeast

1/4 c. warm water

2 c. milk

2 Tbsp. Sugar

1 Tbsp. Shortening

2 tsp. Salt

5 3/4 to 6 1/4 c. flour

Soften yeast in warm water. In saucepan combine milk, sugar, shortening, and salt. Heat till sugar dissolves. Cool to lukewarm. Stir in 2 c. of the flour; beat well. Add the softened yeast; beat thoroughly until smooth. Add enough remaining flour to make a moderately stiff dough. Turn out onto a lightly floured surface and knead till smooth and elastic. Shape in a ball. Place in lightly greased bowl; turn once to grease surface. Cover; let rise in warm place until double (about 1 1/4 hr.)

Punch dough down; turn out on lightly floured surface. Divide dough into 2 portions. Shape each into a smooth ball; cover and let rest 10 minutes. Shape in loaves; place in two greased (8 1/2 x 4 1/2 x 2 1/2) loaf pans. Cover and let rise in warm place till double (45 to 60 min.). Bake at 375 till done, about 40-45 minutes. If tops brown too fast, cover loosely with foil the last 15 minutes. Remove from pans immediately to rack; cool. Makes 2. (I usually double the recipe.)

FRENCH BREAD

7 to 7 ¼ c. flour
2 pkg. Active dry yeast (1 Tbsp. Dry yeast) in ½ c. warm water
2 c. warm water
1 Tbsp. Sugar
1 Tbsp. Shortening (or oil)
1 Tbsp. Salt

Make as for Perfect White Bread. But after mixing and kneading:

Shape into ball. Place in greased bowl; turn once. Cover; let rise till double (1 to 1 ½ hrs.) Punch down; divide in half. Cover; let rest 10 minutes. Roll each half to 15 x 12" rectangle. Roll up tightly from long side; seal well. Taper ends. Place each diagonally, seam side down, on greased baking sheet sprinkled with cornmeal. Gash tops diagonally every 2 ½ ", 1/8 to ¼ deep.

Beat one egg white just till foamy; add 1 Tbsp. Water. Brush tops and sides of loaves. Cover; let rise till double (about 1 hour). Bake at 375 till light brown; about 20(18) minutes. Brush again with egg white mixture. Bake 20 (18) minutes longer. Remove from sheets; cool. Makes 2.

GINGERBREAD CAKE

(thanks to *Joy of Cooking*)

A 9 x 9x 2 " pan

Preheat oven to 350

Melt in a heavy pan and let cool:

½ c. butter

Beat together well:

½ c. sugar

1 beaten egg

Sift:

2 ½ c. flour

1 ½ tsp. baking soda

1 tsp. each cinnamon and ginger

½ tsp. salt

Combine:

½ c. light molasses

½ c. honey

1 c. hot water

Add the sifted and liquid ingredients alternately to the butter mixture until blended. Bake in a greased pan about 1 hour (start checking at 45 minutes). Test with toothpick for doneness.

CANDY CANE COOKIES

Another Betty Crocker family favorite at Christmas time.

1 c. shortening (half softened butter)
1 c. powdered sugar
1 egg
1 ½ tsp. Almond extract (can use other flavorings)
1 tsp. Vanilla
2 ½ c. flour
1 tsp. Salt
½ tsp. Red food coloring
½ c. crushed peppermint candy
½ c. granulated sugar

Mix shortening, sugar, egg, & flavorings. Measure and sift flour & salt; stir into shortening mixture. Divide dough in half. Blend food coloring into one half. (Note: if I am doubling the recipe, I mix half in one bowl and half in another bowl and then don't have to divide the dough into two equal parts.)

Roll a 4" strip (using approx. 1 tsp. Dough) from each color. For smooth, even strips, roll them back and forth on lightly floured board. Place strips side by side, press lightly together and twist like rope—shaping one cookie at a time. Place on ungreased cookie sheet. Curve top to form handle of cane.

Bake at 375 for about 9 min., until lightly browned. While still warm, sprinkle with candy cane/sugar mixture. (about 4 doz.)

NUTMEG LOGS

Another Christmas favorite for some of us. I just have this written down on a piece of paper. Probably got it over the phone from Grandpa Waldron, since it is a cookie which I grew up with...

3 c. flour
1 tsp. Nutmeg
1 c. shortening
¾ c. sugar
1 unbeaten egg
2 tsp. Vanilla
1 or 2 tsp. Rum flavoring

Mix as you would most any cookie. Shape like play clay snake on lightly floured surface and cut with knife to make little logs. Bake at 350 for about 12 minutes (check earlier). Makes about 68.

Frost with: 3 Tbsp. Butter

½ tsp. Vanilla
1 tsp. Rum (could use other flavorings; how about maple syrup?)
2 ½ c. powdered sugar
2-3 tbsp. Milk

OATMEAL CRISPIES

Dad's favorite cookies are oatmeal raisin. This recipe is from my cousin (something removed), Cindy Schuberg (George and Florence Franck Wood's daughter); I think that she gave it to me for a wedding shower present.

1 c. softened butter
2/3 c. shortening
2 tsp. Soda
1 tsp. Cinnamon
¼ tsp. Allspice (could substitute nutmeg)
½ tsp. Salt
2 tsp. Vanilla
2/3 c. sugar
2 1/3 c. brown sugar (packed)
4 eggs
2 c. quick oats
1 c. chopped nuts (if desired)
1 ½ c. seedless raisins
4 c. flour

Bake at 375 for 10 minutes or till brown on the edges. Cool 1 minute before removing from cookie sheet.

PEANUT BUTTER BLOSSOMS

Mary got this one off of the internet. (Oops! She told me that Caleb found it.) She is an expert blossom maker, although she actually prefers them without the Kiss.

48 Hershey's Kisses Brand Milk Chocolates
½ c. shortening
¾ c. creamy peanut butter
1/3 c. sugar
1/3 c. brown sugar (packed)
1 egg
2 Tbsp. milk
1 tsp. Vanilla
1 ½ c. flour
1 tsp. Baking soda
½ tsp. Salt

Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add sugars and beat until fluffy. Add egg, milk, and vanilla; beat well. Sift flour, soda, & salt; gradually beat into peanut butter mixture.

Shape dough into 1" balls. Roll in sugar; place on ungreased cookie sheet.

Bake at 375 for 8-10 min. or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. (4 doz.)

THUMBPRINT COOKIES

This is a family Christmas favorite from *Betty Crocker's Cooky Book*. Some like it with nuts, some without.

½ c. shortening (part softened butter)
¼ c. brown sugar (packed)
1 egg, separated
½ tsp. Vanilla
1 c. flour
¼ tsp. Salt
¾ c. finely chopped nuts

Mix shortening, sugar, egg yolk, & vanilla. Measure & sift flour & salt; stir in. Roll dough into balls (1 tsp. Per ball). Beat egg white slightly with fork. Dip balls in egg white. Roll in nuts, if desired. Place about 1" apart on ungreased baking sheet; press thumb gently in center of each. Bake at 350, 10-12 min., or until set. Cool. Fill now or later with favorite jam. (about 3 doz.)

VERMONT MAPLE COOKIES

Another favorite from Betty Crocker.

½ c. shortening
1 ½ c. brown sugar (packed) (I bet maple sugar might be good.)
2 eggs
1 c. sour cream
1 Tbsp. Maple flavoring (or syrup—a little more)
2 ¾ c. flour
½ tsp. Soda
1 tsp. Salt
1 c. chopped nuts (if desired)

Mix shortening, sugar, & eggs. Stir in sour cream and maple. Measure and sift flour, soda, & salt; blend in. Mix in nuts, if desired. Chill dough if soft.

Drop rounded tablespoonfuls of dough about 2" apart on greased baking sheet. Bake at 375 about 10 min., or until almost no imprint remains when touched lightly. Spread cooled cookies with Maple Butter Glaze:

Heat ½ c. butter until golden brown. Blend in 2 c. sifted powdered sugar & 2 tsp. Maple flavoring (or 2 Tbsp. Maple syrup). Stir in 2-4 Tbsp. hot water until icing spreads smoothly—might not be needed if syrup used. (4 doz. 2 ½")

SNICKERDOODLES

One of Rebekah's favorites and hers turn out better than mine!

1 ½ c. sugar
½ c. softened butter
½ c. shortening
2 eggs
2 ¾ c. flour

2 tsp. Cream of tartar
1 tsp. Baking soda
¼ tsp. Salt

Mix sugar, butter, shortening, and eggs in large bowl. Sift and stir in dry ingredients. Shape dough into 1 ¼ “ balls. Mix ¼ c. sugar and 2 tsp. Cinnamon. Roll balls in cinnamon sugar mixture. Place 2” apart on ungreased cookie sheet. Bake at 400 for 8-10 minutes, or until set.

APPLE BREAD

Don't know where I got this from, but it is a good thing that I am putting it into the book because my recipe card is getting hard to read!

½ c. shortening
1 c. sugar
2 c. flour
2 eggs
2 c. chopped apples
1 tsp. Soda dissolved in 2 Tbsp. Sour milk
1 tsp. Vanilla
½ tsp. Salt
½ c. chopped nuts (as usual, only if desired by all)

Mix (well, that was real thorough!!!) and top with the following mixture:

2 Tbsp. Flour
2 Tbsp. Brown sugar
2 Tbsp. Butter
1 tsp. Cinnamon

Put in greased bread pan. Bake at 350 for 40 minutes to 1 hr. Let cool 15 minutes before taking out of pan. (Do this for all of the quick/sweet breads.)

BANANA BREAD

There are a lot of quick/sweet bread recipes—probably because they quickly became a family favorite for Thanksgiving and Christmas.

1/3 c. shortening
½ c. sugar
2 eggs
1 ¾ c. flour
1 tsp. Baking powder
½ tsp. Baking soda
½ tsp. Salt
2 ripe medium bananas, mashed (1 cup)
½ c. chopped walnuts, as desired

Cream shortening & sugar; beat in eggs. Sift flour, baking powder & soda, & salt; add to creamed mixture alternately with banana, blending well after each addition. Fold in nuts. greased 9x5x3” loaf pan. Bake at 350 till done, 45-50 min. Cool 10 min.

CRANBERRY BREAD

2 cups flour
1 cup sugar
1 ½ tsp. Baking powder
1 tsp. Salt
½ tsp. Baking soda
¾ cup orange juice
2 Tbsp. Oil
1 Tbsp. Grated orange peel
1 egg, well beaten
1 ½ c. chopped fresh, rinsed cranberries (here's where the work comes in; Mary used our food grinder from Grandpa Waldron's house this year)
½ c. chopped nuts (if desired)

Cream butter and sugar till fluffy. Beat in egg and orange peel. Sift dry ingredients. Combine cranberries, juice, and milk. Add alternately with dry ingredients to creamed mixture, mixing after each addition. Fold in nuts. Bake at 350 in one greased 8 ½ x 4 ½ x 2 ½ in. loaf pan for 45-60 minutes or in two smaller pans for 40-50 min. Cool in pan for 10 minutes.

PUMPKIN BREAD

I like to make big batches of the quick breads before Thanksgiving to have plenty for leftovers and to immediately freeze half for Christmas.

1/3 cup shortening
1 c. packed brown sugar
2 eggs
1 cup canned pumpkin
¼ cup milk
2 c. flour
2 tsp. Baking powder
½ tsp. Salt
½ tsp. Ginger
¼ tsp. Baking soda
¼ tsp. Ground cloves
2/3 c. chopped dates

Cream sugar & shortening, adding eggs one at a time. Stir in pumpkin & milk. Sift dry ingredients & stir into pumpkin mixture. Stir in dates & put into greased 9x5x3 pan. Bake at 350 for 45-60 minutes.

ZUCCHINI BREAD

Not a favorite of everyone (probably because of that green stuff they see me put in), but nice and moist and a good use of an abundant harvest.

1 c. grated unpeeled zucchini
1 c. sugar
1 egg
½ c. cooking oil

1 ½ c. flour
1 tsp. Cinnamon
½ tsp. Salt
½ tsp. Baking soda
½ tsp. Nutmeg (I like to get whole nutmegs from a health store and use my little nutmeg grater; freshly grated nutmeg is so fragrant and delicious!)
¼ tsp. Baking powder
¼ tsp. Grated lemon peel (not essential)
½ c. chopped nuts (as desired)

Beat zucchini, sugar, & egg together. Add oil and mix well. Sift dry ingredients and stir into zucchini mixture with lemon peel. Fold in nuts. Pour into a greased 8 ½ x 4 ½ x 2 ½ in. loaf pan. Bake at 325 till done, 45-60 minutes. Cool in pan for 10 min., remove, & then cool thoroughly before wrapping.

BLACK BOTTOM CUPCAKES

From Jr. League cookbook, Grand Rapids, Michigan...when I was in my no-chocolate phase, I used carob instead of chocolate (and fructose instead of sucrose).

1 8 oz. Pckg. Cream cheese, softened
1 egg, slightly beaten
1/3 c. sugar
1/8 tsp. Salt
1 6 oz. pkg. Chocolate chips
1 c. sugar
1 ½ c. flour
¼ c. cocoa
1 tsp. Soda
½ tsp. Salt
1 c. water
½ c. oil
1 Tbsp. Vinegar
1 tsp. Vanilla

Combine first 4 ingredients. Add chocolate chips and **set aside**. Mix remaining ingredients well. Fill muffin tins, greased or lined with cupcake papers, 1/3 to ½ full with this mixture. Drop a large spoonful of cheese mixture in center of each cup. Bake at 350 for 20-25 minutes.

MOM'S ENCHILADAS

This is a variety of enchiladas which I created and can't really be considered Mexican in any way shape or form—except for the use of tortillas and refried beans. Mary said that she could eat them **every** week!

Grease a 9 x 13 cake pan. Spread in the middle of a tortilla some combination of the following: refried beans, small pieces of cooked chicken, spoonful of crushed tomatoes (seasoned as you like; I use lots of basil, thyme, Italian seasonings, etc.), sprinkle with shredded cheddar cheese. Roll up the tortilla

and place (with overlapped edges down) in the pan. Assemble as many as will fit into the pan (approx. 10). Pour the remainder of the large can of seasoned crushed tomatoes over the whole thing and sprinkle shredded cheddar cheese liberally over it. Cover with foil. Bake at 375-400 for 15 minutes, remove foil and bake for about 15 minutes more.

PACZKI (pronounced punch-keys)

Due to living for many years in West Michigan where there were lots of Polish Catholics, we adopted the tradition of making and Eating paczkis (stuffing ourselves!) on Fat/Shrove Tuesday—the day before Ash Wednesday. Even if we didn't choose to do a (dessert) fast during Lent every year, we still acted like we were and indulged to the fullest. With the purpose of fasting to focus more on Him, we learned the value of self-discipline and could better appreciate when we made it to Good Friday's Hot Cross Buns and Resurrection Sunday's celebratory sweets!

3-3 ½ c. flour
2 pkg. Active dry yeast, softened in ½ c. lukewarm water
½ c. milk
1/3 c. sugar
¼ c. shortening
1 tsp. Salt
2 eggs

In saucepan heat together milk, sugar, shortening, and salt just till warm, stirring constantly to melt shortening. Put in bowl and add 1 ½ c. of the flour, along with softened yeast and beaten eggs. Mix well. Then add remaining flour to make a moderately soft dough. Turn out onto a lightly floured surface and knead till smooth and elastic (5-8 minutes. Shape into a ball. Place in lightly greased bowl, turning once to grease surface.

Cover and let rise in warm place till double (45-60 min.). Punch dough down; turn out onto a lightly floured surface. Divide in half. Roll out dough to ½ inch thickness. Cut with floured doughnut cutter—with NO hole in the center. Cover and let rise in warm place till very light (about 30-45 minutes). Fry in deep hot fat (375) till golden, about 1 minute on each side. Drain on paper toweling (or brown paper bag).

With a sharp knife, cut a wide slit in the side of each cooked paczki. Insert about 2 tsp. Jam or **lemon filling** (see below) into each one (can use a cake decorating tube to insert). Can roll in sugar if desired. (Makes about 18-20; I usually at least double the recipe.)

Lemon Filling (which can also be used to make lemon meringue pie—Dad's favorite!) (**increase amounts** as needed—double for 1 pie or if doubling the paczki recipe):

¾ c. sugar
2 Tbsp. Cornstarch
¾ c. cold water (I make part of this lemon juice if I have extra.)
2 slightly beaten egg yolks

1 tsp. Grated lemon peel
3 Tbsp. Lemon juice
1 Tbsp. Butter

In saucepan combine sugar, cornstarch, and dash salt; gradually stir in cold water. Stir in egg yolks, lemon peel, and juice. Cook and stir over medium heat till thickened and bubbly. Boil 1 minute; remove from heat. Stir in butter. Cool to room temp. without stirring. Makes 1 1/3 cups.

If making Lemon Meringue Pie, use the egg whites for meringue:

Beat 3 egg whites, ½ tsp. Vanilla, and ¼ tsp. Cream of tartar till soft peaks form. Gradually add 6 Tbsp. Sugar, beating till stiff peaks form. Spread atop hot filling, sealing to edges of pastry and using a knife or spatula to make lots of swirls/peaks. Bake at 350 for 12-15 minutes. Cool; **chill** before serving.

“Each year on Ash Wednesday, the first day of Lent, the liturgy of the Church calls us to begin “a holy season of prayerful and penitential reflection,” when “our attention is especially directed to the holy sufferings and death of our Lord Jesus Christ.”

The words used in the Ash Wednesday rite of the *Lutheran Service Book Agenda* also remind us that “from ancient times the season of Lent has been kept as a time of special devotion, self-denial, and humble repentance born of a faithful heart that dwells confidently on His Word and draws from it life and hope.”

In its observance...the style of fasting was never to eclipse the *purpose* of fasting: a spiritual discipline with a positive purpose. Already in 461, Leo, the bishop of Rome, had written: “What we forego by fasting is to be given as alms to the poor.” In the Small Catechism and elsewhere, Martin Luther commends the practice of fasting as “fine outward training.”

In our day and age, some popular health experts promote the medicinal value of occasional fasting. For Christians, however, to *keep the fast* is to follow in the footsteps of Jesus in the wilderness, finding blessing and spiritual benefit in purposeful self-denial during Lent.” from *The Lutheran Witness*, February 2008.

PUFFY EGG DISH

From Sally Moberly, this is one of Caleb's favorite Sunday morning breakfasts—or for any other time.

6 eggs
1 c. milk
1 tsp. Onion (not in this house!)
1 Tbsp. Melted butter (I sometimes melt this in the pan in the heated oven.)
½ tsp. salt
½ tsp. Pepper
grated cheese
(I like to add nutmeg or thyme)

Beat all ingredients, except for cheese. Pour into buttered 9 x 9 pan. Sprinkle with cheese and crumbled bacon or other cooked meat. Bake at 400 for 20 minutes or until browned and lightly puffy.

SUSANNA'S CHEX MIX

9 c. Rice Chex
9 c. Corn Chex
6 c. Wheat Chex (or could use more Rice and/or Chex)
6 c. pretzels
6 c. goldfish crackers (Extra Cheddar is great)
15 Tbsp. Butter
10 Tbsp. Worcestershire Sauce
8 tsp. Seasoned salt
(2 tsp. Garlic powder)

Melt butter in open roasting pan in 250 oven. Then stir in seasonings. Gradually add other ingredients and stir to coat evenly. Bake 1 hour, stirring every 15 minutes. Spread on absorbent paper to cool. Store in airtight container (if there is any left!).

DAD'S SALMON CASSEROLE

Dad made this for himself when living away from home doing contract work. Caleb likes it, too. Mary said that he's not the only one!

1 can salmon (remove bones)
1 can cheddar cheese soup
a few cups of cooked rice
basil

Mix all ingredients and put in a greased casserole dish. Bake at 375 for 35-45 min.

HEALTH BREAD

Grandpa and Grandma (Jim and Mary Anna) Waldron used to make this, slice, and make butter sandwiches wrapped in plastic wrap to take to veterans at the Michigan Veterans Facility in Grand Rapids. They were a big hit! Grandpa would also take some in his lunchbox to Rapid Pattern and Plastic where he was a wood pattern maker for many years.

2 pkg. dry yeast
½ c. warm water
1 c. quick oats
2 tsp. Salt
2 Tbsp. Shortening
1 c. raisins
2 ¾ c. boiling water
1 c. bran
¾ c. molasses
1 c. whole wheat flour
6 ¾ – 7 c. flour

Soften yeast in warm water. Combine next 6 ingredients; cool to lukewarm. Add softened yeast and molasses. Stir in whole wheat flour and 2 c. white flour; beat well. Gradually add enough flour to make a soft dough. Turn out on lightly floured surface; knead till smooth. Place in a greased bowl, turning dough once. Cover; let rise in warm place till double, about 1 hr.

Punch down; divide dough in half. Cover; let rest 10 minutes. Shape into 2 loaves. Place in 2 greased 9 ½ x 5 x 3 loaf pans. Let rise till double, about 45 min. Bake at 350 for 55-60 minutes.

SPAGHETTI CARBONARA

Got this one day off of a spaghetti box and have been making it ever since as one of our spaghetti sauces.

1 Tbsp. Butter
2 c. broccoli florets (sometimes I cook it a bit in the microwave)
2 c. half and half
½ c. shredded or grated Parmesan cheese (not from the can)
8 slices bacon, cooked, crumbled (if desired, could be on the side for those who do)

In 10 in. skillet, melt butter over medium heat. Saute broccoli 3-4 minutes or until tender. Add half and half and Parmesan cheese. Simmer 5 minutes; stirring occasionally. Toss with bacon and serve with cooked pasta/spaghetti.

MOM'S EGG ROLLS

Rebekah used to make these with me and now Mary does. Homemade is so good!

Stir fry chopped veggies (e.g., water chestnuts, celery, carrots) with drained, rinsed bean sprouts, adding desired seasonings—salt, basil, thyme, etc. Add cooked chopped chicken.

Assemble egg roll wrappers as directed on package, rolling as picture shows and sealing with a finger dipped in water. Fry in hot oil, turning over so both sides are golden brown. Drain on paper bag.

AUNT JOAN WALDRON'S CORN BREAD

Actually, I usually follow the recipe on the cornmeal container. But I ran across this recipe which I probably got at a wedding shower from Aunt Joan (Mary Anna's sister). Susanna and AnnaLeah both had their own Special corn bread recipe when they were learning to bake on their own!

1 c. corn meal

1 c. flour
1/3 c. sugar (heaping)
4 tsp. baking powder
1/2 tsp. Salt
1 c. milk
1 egg
1/4 c. shortening

Mix, put in greased pan, let crown while preheating and bake at 425 for 20 minutes.

Note on the recipe card from Aunt Joan Waldron: *We shelled our own field corn and put it through our food grinder. It's a little coarse, but we like it—tastes like the Indians or Pilgrims had. :) Love Ya!*
Aunt Joan (She and Grandma Mary Anna Waldron were famous for their smiling faces on their notes.)

CHEESE SOUP

I originally started making this from a Canadian Beer Cheese Soup recipe which I found in *The Ann Arbor News* way back when (the 80s). I developed my own variation.

Chop celery and carrots and saute until tender in 1/2 c. butter in a large pot (about 10 minutes). Meanwhile, boil 1 large can of chicken broth in a second pot and scald about 1 1/2 c. of milk in another saucepan. Blend in 1 c. flour into the butter/veggie mixture, stirring constantly until blended (will be a paste).

Pour in hot broth and milk, stirring as you do so to avoid lumps. Cook, stirring over medium heat, until mixture thickens and bubbles. Turn off the heat. Add a 2 c. bag of shredded cheddar cheese and stir to melt. Add salt and pepper to taste, along with basil, thyme, etc. Can add some beer just before serving. Can have cooked, crumbled bacon available to garnish. Delicious with homemade french bread or rolls.

GREAT GRANDMA'S (MOM WALDRON) ICE CREAM RECIPE

I think that Susanna got this from Grandpa over the phone one time when we were in Texas and he was not around to help us make it.

2 c. of milk (will be richer with half and half), heated in double boiler if possible

Add 2 c. sugar with 1/2 tsp. Salt and mix well. Cook until thick and cool it overnight in fridge. Add two tablespoons of vanilla.

Put in ice cream freezer and add milk almost to top of paddles.

Crank it; turning slowly while adding ice with coarse salt (for melting snow).

HOT CROSS BUNS

3 ½ to 4 c. flour
2 pkg. dry yeast (1 Tbsp. From jar)
1 tsp. cinnamon (the word which Mom misspelled in her 6th grade spelling bee at Martin Luther School)
¾ c. milk
½ c. cooking oil
1/3 c. sugar
3 eggs
2/3 c. dried currants (can be hard to find these!)
1 slightly beaten egg white
Frosting

Soften yeast in ½ c. lukewarm water. Heat milk, sugar and ½ tsp. Salt just till warm. Add 2 c. flour plus cinnamon with the milk mixture & oil in a large mixing bowl. Add softened yeast and beaten eggs. Mix well and add remaining flour and currants to make a soft dough. Knead well and shape into a ball. Place in a greased bowl and cover till double (about an hour). Punch down.

Divide into 18 pieces; form into smooth balls. Place on greased baking sheet 1 ½ in. apart. Cover; let rise till double about 45 minutes. Cut shallow cross in each. Brush tops with egg white. Bake at 375 for 12-15 min. Remove from sheet. Pipe on crosses. About 18.

Put on glaze & then add cross. Frosting: 1 ½ c. conf. sugar, ½ tsp. vanilla, dash salt (soft. cream cheese optional). Mix till smooth, add milk, if nec., for good consistency.

DINNER ROLLS

2 pkg. Yeast (1 Tbsp. From jar) softened in ½ c. water
½ c. sugar
½ c. shortening
½ c. milk
2 tsp. Salt
4 ½ – 5 c. flour
3 eggs

In saucepan combine sugar, shortening, milk, and salt. Heat, stirring till sugar dissolves. Place in large bowl; cool to lukewarm. Stir in 1 ½ c. flour; beat well. Add softened yeast and eggs; beat thoroughly until smooth. Stir in enough remaining flour to make a moderately stiff dough. Turn out on a lightly floured surface and knead until smooth and elastic (5-8 min.). Shape into a ball. Place in lightly greased bowl, turning once. Cover; let rise in warm place until double (1-1 ½ hrs.)

Punch down dough; turn out on lightly floured surface. Shape dough into rolls and place on greased pan. Cover and let rise in warm place till double, about 30-45 min. If desired, carefully brush with melted butter or beaten egg white. Bake at 400 till done, 10-12 min. Remove from pan. 2-3 dozen

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*...And I heard, as it were, the voice of a great multitude
and as the sound of many waters
and as the sound of mighty peals of thunder,
saying,
“Hallelujah! For the Lord our God, the Almighty reigns.
“Let us rejoice and be glad and give the glory to Him,
for the marriage of the Lamb has come
and His bride has made herself ready.”
And it was given to her
to clothe herself in fine linen, bright and clean;
for the fine linen is the righteous acts of the saints.
And he said to me, “Write, ‘Blessed are those who are invited to the marriage
supper of the Lamb.’”
And he said to me,
“These are true words of God.”*

Revelations 19:6-9