

Granny B. famous for her, always
ready for company, brownies and
her best ever lasagna



Here's what's cookin' Brown Bread Serves

Recipe from the kitchen of



4 cups water

1/2 cup sugar

1/2 cup shortening

1/2 cup molasses

2 cups whole wheat flour

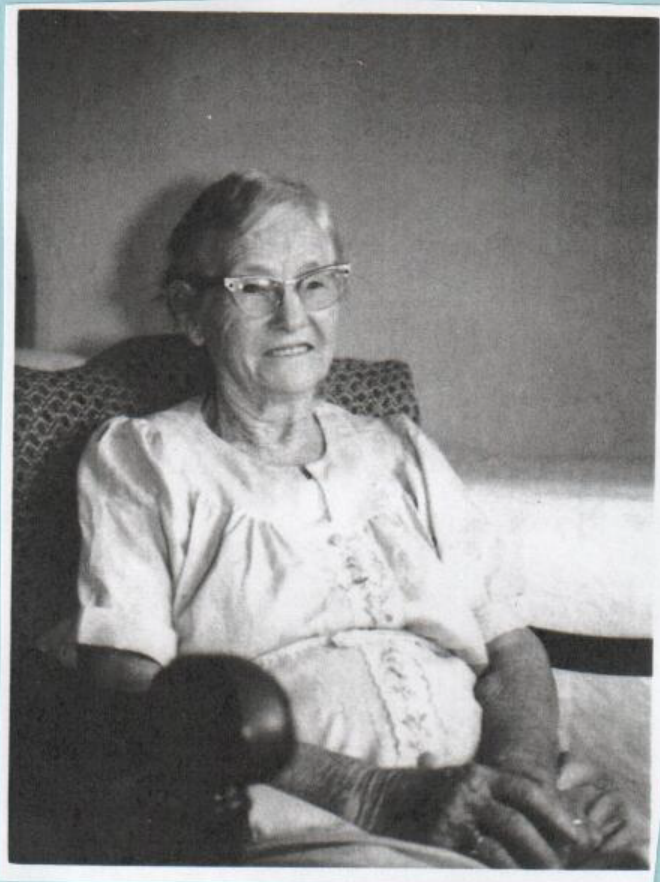
2 yeast cakes

Enough white flour to make
dough elastic

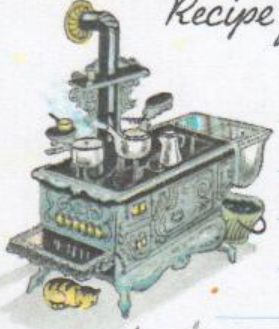
Mix ingredients together. Let rise. knead.

Makes 3 loaves. Bake 325° for 45 minutes

Old grandma. She moved
from Illinois to a homestead in
Minnesota in an ox cart. She was
a ches them. Later moved to
father in laws homestead in N D



Here's what's cookin' Homestead Cake. Serves
Recipe from the kitchen of _____



$\frac{1}{2}$ C. Sugar.
 $\frac{1}{2}$ C. Shortening & oil
1 Tsp. Vanilla
1 Cup sour Milk or B.M.
1 egg - $\frac{1}{4}$ tsp. Salt
2 Cups flour
1 tsp. Soda. $\frac{1}{2}$ C. Cut up
Homest. Sprinkles on top before
baking - $\frac{1}{2}$ Cup Sugar
1 tsp Cinnamon. 350 oven 40 to 45
min

Crab Apple Pickles

pick 2 ml pails of crab apples

5 cups sugar

2 1/2 cups vinegar

1 1/4 cups water

about 6 drops cinnamon oil

and 3 drops clove oil

wash apples and cut off
the fuzzy end

boil sugar, vinegar and
water then add apples

cook until pretty tender

move from stove, let
stand overnight then put

apples in jar and heat
the syrup to boiling. Pour
over apples and seal

If you leave the stems on the
apples you can pick them
up easy

Here's what's cookin' Glorified Rice Serves



Recipe from the kitchen of

Cook one cup rice ... Cool
set 1 pkg. lemon or orange
Jello until it starts to
thicken

Add cooled rice and let set
in frig over-night

Next day, add bananas, pine-
apple, etc, and whipped cream

Granny B.

Recipe for: Panoches -

Serves _____

From the kitchen of _____



2 $\frac{1}{2}$ cups B. sugar

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

Butter size of an egg.

Bake 20 min. add

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

1 tsp. Vanilla

Beat well and pour
in buttered pan

Mexican Wedding Cakes
 $\frac{1}{2}$ C butter + $\frac{1}{2}$ C shortening
 $\frac{1}{2}$ C powdered sugar
2 C flour
1 tsp. vanilla
1 C. Chopped nuts

Do Not Grease
Pan

Mix in order given. Roll in
small balls & bake 10-12 min in
375° oven. When done roll in powdered
sugar. Store overnight in an tight container

Cousin Clara and Uncle Fred - Clara
made jelly from everything; the cellar was
filled with pretty good fillers and jams
she gave them to her visitors and family



Recipe for: Red Apple Jelly Serves _____

From the kitchen of _____ mom



Wash apples -

Cover apples with water
and boil

Drain off juice



For jelly, Put 4 cups juice
and 4 cups sugar into
Kettel; boil 10-15 min.
or until syrupy. Pour
into scalded jars - Seal

Pigs Feet

cook feet real soft

Put in some pickling
spices, salt, onion
green celery & a
little pepper

After it is cooked
put some vinegar in
& horse radish in as
you like it. After
this you can put
that stuff in jars
Cook it about an
hour or two

Aunt Teddy



Recipe for: Sugar Cookies Serves _____

From the kitchen of _____



Sift $6\frac{1}{2}$ cups flour

2 tsp. Soda

1 tsp. salt

2 Cup sugar

1 " Shortening

2 eggs

2 tsp lemon exp.

1 Cup Sour Cream

Mix and roll

Cut and bake $1\frac{1}{2}$ min at 425°

Refrigerator Pickles

7 cups cukes, sliced

1 cup onion, sliced

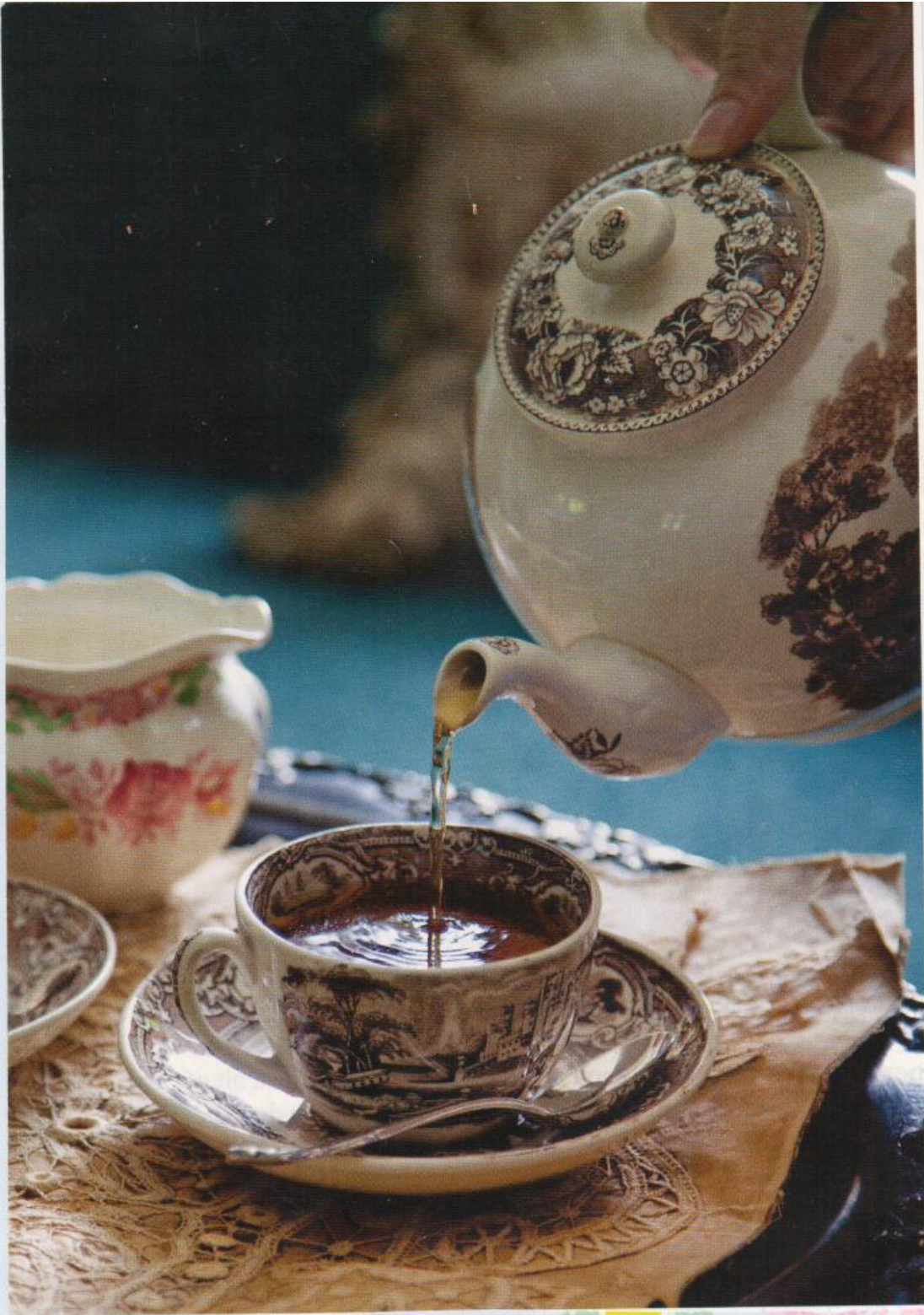
2 cups sugar

2 cups vinegar

1 tbl celery seed

1 tbl salt

Combine ingredients in a bowl,
cover, refrigerate: eat same day



we always had tea, hot tea
for supper and cold tea for dinner.
breakfast was different. mom
had coffee, dad and the kids had
Postum

Recipe for: Tomato Juice

Serves _____

From the kitchen of mom



Wash whole tomatoes
and put in a big Kettle
@ a tiny bit of water.
Cook until soft.

Squeeze out juice - Joley
Food Processor -
Boil juice ; pour into
scalded jars & seal

CUSTARD
MOM'S

4 eggs
1/2 tsp. salt
1 tsp. vanilla
1/2 cup sugar

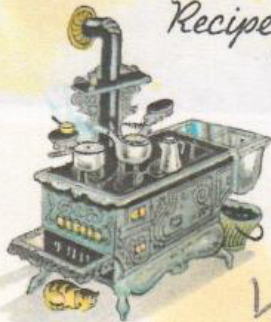
} Stir together
(not a lot)

Scald 2 1/2 cups milk
Pour slowly into egg mixture
Stirring constantly
Put in baking pan
Sprinkle w/ nutmeg
Bake 350 25 min or so



The daughter in law was a city
girl. needed directions on how to
boil an egg. she was a fast
learner and became a good cook

Here's what's cookin' Waffles. Serves 4
Recipe from the kitchen of



- 1 $\frac{3}{4}$ c. flour
- 3 tsp. B. powder
- $\frac{1}{2}$ " salt
- 2 egg yolks beaten
- 1 $\frac{3}{4}$ c. milk
- $\frac{1}{2}$ c. Salad Oil
- 2 egg whites beaten stiff.

Combine liquids mix - add
dry ingredients fold in egg whites
leaving a few lumps.