

Grandma Schoenenberger's Recipe Box, Card #107 [LAST ONE]

Shrimp & Mushroom Saute [Her writing on paper]

1 can (3 oz.) B & B mushrooms
1/4 c. butter or margarine
1 clove garlic, minced
1 lb. raw shrimp
1/4 c. chopped celery
1/4 c. chopped green pepper
1/4 tsp. salt
pepper
1/2 tsp. lemon juice
1 tbs. chopped parsley

Drain mushrooms reserving broth. Melt butter and add mushrooms, garlic, shrimp, celery, green pepper, salt & pepper. Cook over medium heat until shrimp are cooked about 10 min. Stir now & then. Remove shrimp, etc. from pan & keep warm. Pour mushroom broth into pan drippings & bring to a boil. Stir in lemon juice and parsley. Pour over shrimp. Makes 4 servings.

Grandma Schoenenberger's Recipe Box, Card #106

Doughnuts [Her writing]

1/3 cup sugar
3 tbs shortening
Cream

1 egg beaten
1/3 c. milk
add to the above

2 cups flour
2 tsp baking powder
salt
1/2 tsp cinnamon

mix with the creamed mixture. Roll out on floured wax paper

Grandma Schoenenberger's Recipe Box, Card #105

Ginger Cookies [Old index card; her writing]

1/4 cup molasses
3/4 cup oil
1 egg
2 tsps. soda
1 cup sugar
2 cup flour
2/4 teaspoon cloves
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teas. salt

Grandma Schoenenberger's Recipe Box, Card #104

[Cut from Newspaper]

Gelatin Cake

Packaged yellow cake mix
Regular size lemon flavored gelatin
2/3 cup cooking oil

2/3 cup water
4 eggs
Flavoring

Mix cake mix and gelatin together. Make a well and add oil, water, eggs, and flavoring. Beat two minutes. Bake in a tube pan at 350 degrees for 30 to 40 minutes.

pudding Cake

Packaged yellow cake mix
Regular size instant lemon pudding
1/4 cup cooking oil
3/4 cup water
2 eggs

Beat eggs well. Add pudding, beat. Add mix, oil, and water. Bake in greased angel food cake pan, 40 to 60 minutes at 350 degrees.

Grandma Schoenenberger's Recipe Box, Card #103

Baked Stuffed Eggplant [Cut from newspaper]

1 large eggplant
1/2 lb. lean ground beef
1 can (6 ozs.) tomato paste
1 egg, slightly beaten
2 tablespoons finely chopped onion
2 tablespoons finely chopped green pepper
1 garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup dry red wine
1/2 cup plain whole milk yogurt
1 can (8 ozs.) tomato sauce
1/2 cup shredded mozzarella cheese

1. Preheat oven to 350 degrees F.
2. Cut eggplant in half, scoop out pulp, leaving shell intact, and finely dice eggplant pulp.
3. In a skillet, brown eggplant in oil and add beef, turning until browned. Drain off any fat if necessary.
4. Stir in tomato paste, egg, onion, green pepper, garlic, salt, pepper, red wine and yogurt. Heat thoroughly, but do not boil. Spoon mixture into eggplant halves, top with tomato sauce and mozzarella cheese. Place in baking dish and bake for 45 to 55 minutes until bubbly and eggplant is tender. Makes 4 servings.

Grandma Schoenenberger's Recipe Box, Card #102

[Same as Card #101 but very stained and with "do not underbeat" at the bottom]

Grandma Schoenenberger's Recipe Box, Card #101

Creamy Butter Frosting [Typed on index card]

4 tbsp. flour
1 cup milk
Mix together and cook until thick- stirring constantly and (removing from heat once in a while to prevent lumping. Let cool.
Cream together until very smooth:
1/2 cup butter and 1/2 cup margarine
Beat 4 min. Add 1 cup confectioners sugar and beat another 4 min. Blend in 1 tsp. vanilla. Add cooled flour and milk and beat 4 more min. *I usually cut this recipe in 1/2 and ice just the top and in between. The above frosts a layer generously top and sides.

Grandma Schoenenberger's Recipe Box, Card #100

[Her writing on paper]

Brown meat
Add 2 cups water
+ 2 bullin cubes
Simmer 1/2 hr.
Add onion & peppers last
1/4 cup soy sauce
1/4 " water
2 tablespoon corn starch

Grandma Schoenenberger's Recipe Box, Card #99

Devil's Food Cake [typed on old index card]

1/2 c. cocoa
3/4 c. boiling water
2 c. sugar
1/2 c. oleo
2 c. flour
3 egg yolks
3 stiffly beaten whites
3/4 tsp. baking soda
1/2 c. sour cream
pinch salt
1 tsp. vanilla

Cream oleo and sugar. Dissolve cocoa in boiling water. Cool slightly. Add egg yolks then cocoa to oleo mixture then sour cream and flour alternately. Salt and vanilla. Fold in beaten egg whites. Bake at 350 about 30 min. *Be sure to dissolve baking soda in sour cream before adding. You can sour sweet cream by using 1 tbsp. vinegar. Makes 2 layers.

Grandma Schoenenberger's Recipe Box, Card #98

Garlic - Dill - Pickles [Old/stained index card; doesn't appear to be her writing]

In qt. jar put
1 slice large onion
1/2 clove garlic
1 tbs. salt
12 cup vinegar
a little Dill seed & weed

Pack jar full of washed small cucumbers. Fill with cold water & seal. Put date on jar & keep sealed for 6 weeks.

Grandma Schoenenberger's Recipe Box, Card #97

Doughnuts. [Old/stained index card; unsure of handwriting]

3 1/2 cups Flour
1 teaspoon Mace
1 1/4 teaspoon Salt
4 teaspoon Baking Powder
2 Tablespoon Spry [Shortening]
3/4 cup Sugar
2 Eggs
1/4 teaspoon Vanilla
1/4 " lemon Ext.
1 cup Milk

Sift Flour, mace, salt, Baking Powder. Cream Spry, sugar, add Eggs, vanilla & lemon Extract and mix well. Add milk then add dry ingredients mix until smooth. With as little handling as possible, roll dough on floured board to 3/8 inch thickness. Let

stand 20 minutes Cut with cutter or glass. Fry in hot Spry 375 degrees F about 1 1/2 inches deep until Brown. drain on paper towels then Sugar.

Grandma Schoenenberger's Recipe Box, Card #96

Fruit Cobbler [Appears to be the most stained index card in the box; written in manuscript so unsure of author]

3 1/2 cups fruit peaches- apples cherries, etc

Mix together 2/3 cups sugar - 3 Tablespoons flour - 2 Teaspoons Cinnoman Sprinkle over fruit- Dot with butter. Sift- 1 cup flour- add 2 Teaspoons sugar 1/2 tsp. salt- 1 egg 1 1/2 Teasp. baking powder. 1/3 cup wesson oil - 3 tablespoon milk- spoon on top- Bake 375 30-35 min. or until brown

Grandma Schoenenberger's Recipe Box, Card #95

Carrot Cake [Old index card, her writing]

1 1/4 cup salad oil

4 eggs

3 cups shredded carrots

1 cup nuts chopped

2 cups flour

1 teasp. cinnamon

2 " baking soda

1/2 teasp. salt

2 cups sugar

Sift dry ingred. together then add rest of ingred. & mix together till all moistened. Bake in greased flour cake pan at 350 40 min.

Icing

1 stick butter

1 8 oz. pkg. cream cheese.

Cream butter & cheese together & then add 1 box powdered sugar & 1 tsp. van.

Grandma Schoenenberger's Recipe Box, Card #94

Chocolate Cake [Old index card; appears to be her writing]

2 oz. chocolate dissolved in 5 spoons boiling water.

1/2 cup milk

1/2 cup butter

1 1/2 cup sugar

1 3/4 cup flour

1 teasp. baking powder

1 " vanilla

4 eggs beaten separately, whites last.

Mix choc. with sugar, egg yolks & butter.

Grandma Schoenenberger's Recipe Box, Card #93

Coffee Cake (Crumb) [Extremely old and extremely stained index card; appears to be her handwriting]

Mix

1 cup sugar

1 " FLour

1/3 " shortening

1 1/2 Teasp. Baking powder (mix all with Blender)

then take 1/2 cup for Crumbs & to this add 1 teasp. cinnamon.

then to balance use 1 Egg - 1/2 cu flour 1/2 cup milk. 1/2 teasp. salt. 1 teasp. Vanilla. Mix altogether. place in (greased) pan & then spread on Crumb mix- oven 350 degrees about 45 min

Grandma Schoenenberger's Recipe Box, Card #92

Crown Cake [Old index card; appears to be her handwriting]

2 cups sifted cake flour

1 1/3 cups sugar
1/2 cup crisco
1 teaspoon salt
2/3 cup milk - mix altogether
Mix in all alone- 3 teaspoons baking powder
Now add 1/3 cup milk, 2 eggs unbeaten, 1 teaspoon vanilla.
Bake 40-45 min 375 degrees.

Grandma Schoenenberger's Recipe Box, Card #91

Chicken Vegetable Soup [Old/stained index card, appears to be her handwriting]

1 Broiler fryer - cut up
2 qts. water, salt
2 cans or 15 oz. tomato sauce with tomato bits
6 tiny whole white onions or 2 med.
6 small carrots, diced
3 " stalk celery & 1/2 cup chopped fresh parsley
1 Bay leaf
1 can (8 oz.) whole kernel corn

Place chicken in kettle with tight lid add water & 1 tbs. salt. Simmer 1 1/2 hr. or till tender. Remove chicken & skim fat stir in tomato sauce, onions, carrots, celery, parsley, & bay leaf. Cover simmer 30 min more. Then add corn, & chicken & simmer another 5 or 10 min.

Grandma Schoenenberger's Recipe Box, Card #90

Chili Sauce [Old index card, appears to be her handwriting]

1 Bunch Celery
6 Green Peppers
1/2 Basket Tomatoes
6 to 8 med. onions
1 Large spoon salt
1 " " all spice
1 cup. sugar
1 cup. vinegar
10-12 pt. jars.

Grind celery-peppers & onions & cook with peeled tomatoes. Cook 2-3 hrs or until thick. 5 lbs. Process. 5 min

Grandma Schoenenberger's Recipe Box, Card #89

[Not her handwriting; top of paper reads "McGraw Hill Personnel Relations Department, Mike Krawchuk, Employee Benefits, Ext. 6778]

1 lb. ground chuck
1 med. onion chopped
1 green pepper chopped (optional)
1 #2 can tomatoes
1 small can tomato sauce
1 pkg egg noodles
1/4 to 1/2 lb. cheese (American or cheddar) grated.

Fry pepper and onion in small amount of butter or margarine until cooked but not browned. Add chopped chuck and brown. Add tomatoes and tomato sauce and season to taste. Boil noodles according to directions on box. Layer noodles, meat sauce and grated cheese in baking dish. bake at 350 degrees for 30 minutes.

Grandma Schoenenberger's Recipe Box, Card #88

Chicken in Sherry [Typed on paper]

1 chicken (2 1/2-3 lbs) quartered
1/4 c flour
1 t. salt

1/4 t. pepper
garlic salt
paprika
8 T. margarine melted
1 small jar stuffed olives sliced
1 small can mushrooms (pieces)
1 c. cooking sherry

Mix flour and seasonings in paper bag. Shake chicken. Heat margarine in large skillet and brown chicken on all sides. Remove to casserole. Brown mushrooms & olives in remaining fat. Add to chicken. Pour sherry on top. Cover and baste occasionally. Cook until tender about 1 1/4 hours at 350.

Grandma Schoenenberger's Recipe Box, Card #87

Dionne's Chicken Soup [Her handwriting on paper]

Chicken, 1/2 tsp. salt- parsley - 3 qts. water Cook 1 hour or longer accordingly. Remove chicken, separate bones Add 3 chicken bouillon cubes 2 cups carrots, 2 cups celery, large onion. salt & pepper. Cover and cook 10 min. Add noodles.

Grandma Schoenenberger's Recipe Box, Card #86

Cheese Custard Pie [Her handwriting on old paper]

9" pie shell

Slice 1/4 lb bacon into 1" inch strips & sear until fat is almost rendered out, but bacon is not yet crisp. Drain on paper. Scald to hasten the cooking time- 2 cups milk Cool slightly then beat together with- 3 whole eggs, 1/4 teaspoon salt, 1/8 teaspoon pepper, 1 teaspoon chopped chives. (You may also use onion in place of chives & use according to taste.) Sprinkle in the bottom of the pie shell the bacon and 1/2 cup dices swiss cheese. Pour the custard mixture over it. Bake 35-40 min. or until top is golden brown.

Grandma Schoenenberger's Recipe Box, Card #85

[Appears to be steps #4-11 for Card #83 Baked Stuffed Eggplant, which is the first of 3 recipes on that card; written in her handwriting on paper.]

4. Drain eggplant. Pat dry with towel.
5. Place eggplant halves cut side down in large roasting pan. Add 1 cup boiling water. Bake uncovered 15 min. or just until tender.
6. Cool eggplant on wire racks. Scoop out pulp, leaving shells 1/2" thick. Chop pulp coarsely, drain. Set pulp & shells aside.
7. Make Filling. In 1/2 cup hot butter in large skillet - saute onion until golden about 5 min.
8. Add tomatoes, salt, pepper, basil 1/2 teaspoon oregano, 1/2 cup bread crumbs, ham & chopped eggplant. Simmer covered 5 min.
9. Fill eggplant shells with filling mounding in. Place in shallow baking pan.
10. Toss 1/2 cup bread crumbs with 1/4 teaspoon oregano & 1/4 cup melted butter, sprinkle over filling. Arrange 2 cheese slices on each eggplant half.
11. Bake 15 min. or until cheese melts & filling heated. Sprinkle with chopped parsley.

Grandma Schoenenberger's Recipe Box, Card #84

If you love chocolate - this is a killer! [Written on paper with "- Sue Lovero" at the bottom]

French Double Chocolate Pie

1 1/4 sticks unsalted butter, softened
1 tsp. cinnamon
3 C. chocolate wafer crumbs (about 1 1/3 pkg; each 8 1/2 oz.)
12 squares (1 1/2 pkg.) semisweet chocolate
2 whole eggs
5 eggs, separated
4-7 tbsp. amber rum
dash salt
1 1/2 C. heavy cream

1. Butter a 10 i. pie plate with 1 tbsp. butter

2. Combine cinnamon and wafers in a bowl; work in remaining butter with fingers till well-blended. Pat mixture evenly onto bottom and side of pie plate.
3. Bake crust in 350 degree oven for 3 min. Cool.
4. Melt semisweet chocolate squares in a small saucepan over very low heat, stirring constantly; Cool.
5. Beat the whole eggs and the 5 egg yolks in a large bowl until thick & light. Stir in cooled chocolate, rum & salt.
6. Beat egg whites in a medium-size bowl until soft peaks form. Gently fold into chocolate mixture.
7. Whip 1 c. of cream in a small bowl until stiff; fold into chocolate mixture until no streaks of white remain. Gently spoon into cooled crust. Chill till filling is set, about 3 hours.
8. Whip remaining 1/2 C. cream in a small bowl till stiff. Use to garnish pie.

Grandma Schoenenberger's Recipe Box, Card #83

[Her handwriting on paper]

Baked stuffed Eggplant

3 med. eggplants
 1 1/2 teap. salt
 Boiling water
 1/2 cup bread crumbs
 2 cups. chopped cooked ham

Filling

1/2 cup butter
 1 cup chopped onion
 2 cups " peeled tomatoes
 2 teaspoons salt
 1 teaspoon dried basil leaf
 1/2 " oregano
 1/2 cup bread crumbs
 1/4 oregano
 1/4 cup melted margerine
 6 cheese slices

- 1. Wash eggplant; cut in half lengthwise. Cut several deep gashes on cut side of each half & not through skin.
2. Sprinkle cut sides with 1 1/2 teaspoon salt. Let stand 30 min.
3. Preheat oven 375 degrees.

Zucchini in tomato

Peel & cut up zucchini. Saute onion in oil. Add zucchini (no water) & one can tomatoes. (Mash do not strain) simmer until tender. Add one raw egg beaten & parmesan cheese to taste.

Pickled Beets

Pour juice off 1 can beets into pan. Add 3/4 cup vinger, 1/2 cup sugar 1/2 t. salt to beet juice. Heat well but dont boil. Taste Add hard boiled eggs. Serve chilled.

Grandma Schoenenberger's Recipe Box, Card #82

[Her handwriting on old, stained paper]

1/4 lb butter-
 Melt in 9 x 13 pan
 1 1/2 cup Graham Cracker Crumbled.
 1 cup walnuts chopped
 1 cup choco.chips
 1 1/3 cups cocoanut
 (1 can condensed milk drizzled on top)
 bake at 350 until golden brown.

Grandma Schoenenberger's Recipe Box, Card #81

Saucy Apple Swirl Cake [Cut from magazine]

1/4 cup sugar
2 teaspoons cinnamon
1 pkg. Pillsbury Plus Yellow Cake Mix
14-oz. jar (1 2/3 cups) applesauce
3 eggs

Heat oven to 350 degrees F. Grease and flour 12-cup fluted tube or 10-inch tube pan. In small bowl, combine sugar and cinnamon; set aside. In large bowl, blend cake mix, applesauce and eggs until moistened. Beat 2 minutes at highest speed. Pour 1/2 of batter into prepared pan. Sprinkle with sugar mixture. Cover with remaining batter. Bake at 350 degrees F for 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool upright in pan 25 minutes; turn onto serving plate. Cool completely. If desired, dust with powdered sugar. 16 servings.

Grandma Schoenenberger's Recipe Box, Card #80

French Apple Cake [Typed on old index card]

1 cup sugar
1/4" Shortening
1 Egg
2or3 apples cut 5
1 teasp. Soda
1/2 Nutmeg teasp
1/2 Cinnamon "
1/4 salt "
1cup flour.

Cream sugar Shortening add beaten egg than add apples to cream mixture"

Grandma Schoenenberger's Recipe Box, Card #79

Banana Cream Pie [Old/Stained index card; unsure of handwriting]

1/2 cup sugar
5 tablespoons flour
1/2 teaspoon salt
2 cups milk
2 egg yolks slightly beaten
1. tablespoon butter
1/2 teaspoon Vanilla
3 ripe bananas
1. 9 in. pie shell

Combine sugar, four salt. Add milk slowly mixing thoroughly. Cook until thickened stirring constantly. Cook 10 min. longer Stir small amount of hot mixture into egg yolks, then pour back into remaining hot mixture while beating vigorously. Cook 1 minute longer. Remove from heat & add butter & vanilla. Cool. Put bananas into pie shell & cover immediately with filling.

Grandma Schoenenberger's Recipe Box, Card #78

Tea Cakes [Old/stained index card; not her handwriting]

1/3 cup Crisco.
1 cup Sugar.
1/2 teasp Salt.
2 Eggs
1 1/2 cups Flour
1 teasp Baking Powder
1/2 cup Milk
1/2 teasp Vanilla

Cream Shortening, Sugar, Salt, & Eggs together beat until light and soft. Mix Flour & Baking powder add to cream mixture

alternately with milk. Add Vanilla. Beat thoroughly and pour into well-greased shallow baking pan. Bake in 375 degrees for 30 minutes. When partly cook, dust with powdered sugar, cut in squares and serve while warm or cool.

Grandma Schoenenberger's Recipe Box, Card #77

Easy Apple Coffee Cake [Old/stained index card; unsure of handwriting]

1 lb 2 1/2 oz pkg yellow cake mix
1 3/4 oz pkg instant vanilla pudding mix
4 eggs
1 cup dairy sour cream
1/2 cup salad oil
1/2 cup chopped walnuts
1/2 cup sugar
2 tsp. cinnamon
2 med. apples

Combine cake mix, pudding mix, eggs sour cream and salad oil. Beat for 5 minutes. Combine nuts sugar & cinnamon. Pour half of batter into greased 10" tube pan. Arrange half of apple slices on top of batter; sprinkle with half of sugar nut mixture. Cover with remaining batter Arrange remaining apple slices on top of batter. Arrange remaining apple slices on top of batter. Top with remaining sugar. Bake 350 1 hour

Grandma Schoenenberger's Recipe Box, Card #76

Boston Baked Beans [Old, stained index card; unsure of handwriting]

1 qt. beans
1/2 pd. salt pork
1 tablespoon salt
1/4 teaspoon pepper
1/2 teaspoon dry mustard
2 tablespoons molasses

Wash & soak beans overnight. Put half into bean pot, wash salt pork & put in center; add remainder of beans, salt, pepper, mustard, molasses & 4 cups cold water. Cover. Put into slow oven & bake 8 hours or boil beans first & bake about 2 hrs. Add more water if needed.

Grandma Schoenenberger's Recipe Box, Card #75

Poor Man's Fruit Cake [Old, stained index card; not her handwriting]

Put 1 lb. Raisins in pot with 2 cups water
add 1 cup Sugar - 1 teasp. cinnomin
1 tablesp. Shortening - 1/2 teasp. cloves
1/2 teasp Salt. Boil together for 10 minutes
then cool. (can be cooked night before)
Beat in 1 Egg - 1 teasp Soda dissolved
in a little water - 2 cups flour.

Bake in 375°F for about 1/2 hr. in greased Pan.

Grandma Schoenenberger's Recipe Box, Card #74

Apple Pan Walnut Cake - Anne Nelson [It's my mother's handwriting]

1 can apple pie filling
2 cups flour
1 cup sugar
1 1/2 Teaspoons soda
1 Teaspoon salt
2 beaten eggs
1 Teaspoon vanilla extract
2/3 cups cooking oil
3/4 cups chopped walnuts

Bake in 13 x 9 pan at 40 to 50 mins. until cake springs back. Spread pie filling in bottom of pan. Combine flour, sugar, soda, & salt. Sprinkle over pie filling. In mixing bowl combine eggs, vanilla, oil, and nuts. Mix well. Pour over ingredients in pan. Stir only until blended. Serve with whipping cream as a topper.

Grandma Schoenenberger's Recipe Box, Card #73

Column Cookies [Old/stained index card; not her handwriting]

1 stick melted margerine
4 eggs
1 cup sugar
2 1/4 cup sifted flour
Tablespoon Baking powder
1 Teaspoon Vanilla
pinch salt-

melt margerine - Beat eggs and sugar, add flour - Beat- then add margerine - (add flour little at a time By hand (do not over Beat) add Baking powder & Salt also. Lay in pan in columns (use pan with edge (let cool then ice & slice)

[A diagram has been drawn of one rectangle divided into thirds; the top and bottom third are shaded.]

Grandma Schoenenberger's Recipe Box, Card #72

[Very old and stained cut cardboard from a container box]

Butter Cookies

2 cups flour, 1/2 cup sugar, 1 cup butter, 1 egg. Cream butter and sugar; beat egg and blend together; add flour gradually.

Lemon Treats

1 cup shortening, 1 cup sugar, 1 egg, 2 teaspoons grated lemon rind, 2 tablespoons lemon juice, 1/4 teaspoon salt, 1/4 teaspoon soda, 2 1/4 cups flour. Cream shortening and sugar; add lemon juice and rind, and beaten egg. Add flour sifted with soda and salt. Force thru Cooky Press to form fancy shapes. Recipe makes 8 dozen.

Orange Delights

3/4 cup shortening, 1/2 cup corn syrup, 1 egg yolk, 2 teaspoons grated orange rind, 2 1/4 cups flour, 1/4 teaspoon salt. Cream shortening, add syrup, beaten egg yolk and grated orange rind; add flour sifted with salt.

Danish Sprut Kager

1/4 teaspoon vanilla, 2 1/2 cups flour, 2/3 cup sugar, 1 cup butter, 1 beaten egg. Cream butter and sugar; add beaten egg and vanilla; gradually add flour.

Iceland Spritz Cookies

3/4 cup sugar, 1 cup butter, 1 egg, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 2 1/2 cups flour, 1/2 teaspoon vanilla. Cream butter and sugar; add egg and vanilla; gradually add flour sifted with salt and baking powder. Bake about 8 minutes.

Peanut Butter Snaps

1/2 cup shortening, 1 cup brown sugar, 1 egg, 1/4 teaspoon salt, 1/2 cup peanut butter, 1/2 teaspoon soda, 1 cup flour, 1 teaspoon hot water. Cream shortening and sugar; add peanut butter mixed with water and egg; gradually add flour sifted with salt and soda.

Swedish Butter Cakes

2 3/4 cups flour, 1 cup butter, 1 cup sugar, 1 teaspoon baking powder, 2 eggs, 1/4 teaspoon salt. Cream butter and sugar; add eggs; gradually add flour sifted with salt and baking powder.

Velvet Stars

3/4 cup shortening, 3/4 cup confectioners' sugar, 1 tablespoon peanut butter, 1 egg, 2 cups flour, 1 teaspoon vanilla, 1/4 teaspoon nutmeg, 1 teaspoon baking powder, 1/4 teaspoon salt. Cream shortening and sugar; add peanut butter; egg and vanilla; gradually add flour sifted with salt, baking powder and nutmeg.

Grandma Schoenenberger's Recipe Box, Card #71

Brown Beauty Icing [Cut from cardboard package box]

1 cup sifted confectioners' sugar
1/4 tsp. salt
3 tbs. milk
3 tbsp. soft shortening
2 sq. unsweetened chocolate (2 oz.), melted
3/4 tsp. vanilla
2 or 3 egg yolks (or 1 small egg)

Set bowl in ice water. Mix thoroughly confectioners' sugar, salt, milk, shortening, chocolate, vanilla. Add eggs. Beat until thick enough to spread (3 to 5 minutes).

Grandma Schoenenberger's Recipe Box, Card #70

[Extremely old and extremely stained cardboard cut from a package box; right edge is worn so that some text is missing]

Sugar Cookies

1 cup butter, 1 cup sugar, 2 eggs, 1 tablespoon milk, 1/2 teaspoon salt, 2 3/4 cups flour, 1 1/2 teaspoons baking powder, 1 teaspoon vanilla.

Cream butter and sugar; add eggs, milk and vanilla; gradually add flour sifted with salt and baking powder.

"S" Cookies

2 cups flour, 1/2 cup butter, 1/4 cup sugar, 1 teaspoon grated lemon rind, 3 egg yolks.

Cream butter and sugar; add eggs and grated lemon rind; gradually add sifted flour. Red or green vegetable coloring may be added at Christmas time.

Molasses Sticks

3/4 cup shortening, 1 1/2 cups molasses, 1/2 cup sugar, 2 eggs, 4 1/2 cups flour, 1 1/2 teaspoons soda, 3/4 teaspoon salt.

Cream shortening and sugar; add molasses and eggs gradually add flour sifted with soda and salt.

Spice Rings

1/2 cup shortening, 1/2 cup sugar, 1 egg, 1/4 cup molasses, 2 3/4 cups flour, 1/4 teaspoon nutmeg, 1/4 teaspoon cloves, 1/4 teaspoon allspice, 1/2 teaspoon cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon salt, 1/4 teaspoon baking soda.

Cream shortening and sugar; add molasses and egg; gradually add flour sifted iwth salt, soda and spices.

Maple Yummies

1/4 cup shortening, 1 3/4 cups flour, 1/4 teaspoon salt, 1/4 cup chopped nut meats, 1/2 cup maple syrup, 1 egg, 2 tablespoons milk.

Cream shortening; add syrup, egg and milk; gradually add flour sifted with salt. Sprinkle chopped nut meats on cookies before placing in oven.

Honey Cookies

1 cup honey, 1 cup shortening, 2 eggs, 1 1/2 cups finely ground nuts, 1 teaspoon baking powder, 3 3/4 cups flour, 1 tablespoon brandy.

Cream shortening; add honey, brandy, eggs and finely ground nut meats; add flour sifted with baking powder.

Devil's Food Cookies [some of the text was missing here so I filled in with letters in brackets]

2 3/4 cups sifted flour, 3/4 teaspoon salt, 1/4 cup butter, 1 cup [brown s]ugar, 1/2 teaspoon soda, 1/4 cup sugar, 1 egg, 2 squares chocolate (melted), 1/3 cup sour milk, [1 t]easpoon vanilla, 1/2 cup finely ground nut meats.

Cream shortening and sugar; add egg. Add cooled mel[t]ed chocolate and mix well; add milk and vanilla[. Combine w]ith sifted dry ingredients; lastly[, stir in ground nuts.]

Grandma Schoenenberger's Recipe Box, Card #69

Nut Pound Cake [Cut from cardboard package box]

1 package Duncan Hines Deluxe White Cake Mix
1 package vanilla instant pudding mix (4 serving size)
1/2 cup finely-chopped nuts
1/2 cup Crisco Oil or Puritan Oil
1 cup water
3 whole eggs
1 tsp. vanilla

Preheat oven to 350 degrees. Generously grease and then flour pan. Blend all ingredients in a large bowl; beat at medium speed for 2 minutes. Bake at 350 degrees. Cake is done when toothpick inserted in center comes out clean. Two 8" round layers... 37-42 minutes. Two 9" round layers... 23- 37 minutes. One 13" x 9"... 40-45 minutes. Cool cakes in pan 15-20 minutes, then remove from pan and cool top side up. Frost when fully cool.

Glaze: Heat 2/3 cup of Duncan Hines Vanilla Frosting in small saucepan over medium heat, stirring constantly, until thin. Pour glaze over pound cake.

Grandma Schoenenberger's Recipe Box, Card #68

Shrimp Tomato Sauce [Cut from cardboard package box]

1 package (1 lb.) La Rosa Vermicelli No. 10
1/4 cup diced onion
1/2 clove finely diced garlic
1/4 cup olive oil
1 #2 1/2 can (3 1/2 cups) Italian style peeled tomatoes
1 1/2 teaspoons salt
1/4 teaspoon pepper
1 lb. raw shrimp
1/3 cup tomato paste

Saute onion and garlic in olive oil. Add tomatoes, salt and pepper. Simmer 40 minutes. Clean shrimp and add with tomato paste. Simmer 5 minutes. Meanwhile cook Vermicelli and drain. Pour sauce over cooked Vermicelli in serving dish. Arrange shrimp on top. Serves 4-6.

Grandma Schoenenberger's Recipe Box, Card #67

Brownies [Her handwriting]

1 can condensed milk
2 1/2 cups graham cracker crumbs
1 pkg. choc Bits

Bake 14-20 min

Grandma Schoenenberger's Recipe Box, Card #66

Crumb Cake [Her handwriting on very old & very stained paper]

5 tbsp. butter
5 tbsp. sugar
1 egg
2 1/2 cups flour
5 tea. bak. powder
3/4 cup milk
Flavoring

Crumbs

4 tbsp. butter
8 tbsp. sugar
12 tbsp. flour [3/4 cup]
cinnamon

Grandma Schoenenberger's Recipe Box, Card #65

[Her handwriting; old/stained index card]

1/2 lb cream cheese
1/2 lb margarine
2 cups sugar
2 cups Presto cake flour
6 eggs
2 teaspoon vanilla

Cream cream cheese add sugar, add melted margarine Add eggs - 1 egg at a time Add vanilla. Lastly the flour. Beat for 3 or 4 min. 375 degrees ? - 1 hr. 10 min.

Grandma Schoenenberger's Recipe Box, Card #64

Holiday Cheese Ball [Unsure of writing as it is written in manuscript]

1 large package cream cheese
1/3 jar Kraft blue cheese
1/2 jar sharp cheddar cheese
2 dashes garlic salt

Mix altogether- chill- roll in chopped walnuts and sprinkle with parsley flakes- chill again- remove 1/2 hour before serving- Serve with Ritz crackers-

Grandma Schoenenberger's Recipe Box, Card #63

[Same recipe as Card #62, however, this one is typed on an extremely stained, old index card.]

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Grandma Schoenenberger's Recipe Box, Card #62

Candy Cane Cookies [Written in manuscript on paper; unsure if it is her handwriting. She sent these and 3 other kinds of cookies to us nearly every Christmas.]

375 degrees

1 cup shortening
1 cup sifted confectioners sugar
1 egg
1 1/2 tsp. Almond extract
1 tsp. Vanilla extract
2 1/2 cups flour
1/2 tsp. salt

mix all liquids then add flour & salt. 1/2 dough add 1/2 tsp. Red food coloring. Place strips side by side & twist like a stick. Bake about 9 minutes. 375 degrees.

Grandma Schoenenberger's Recipe Box, Card #61

Sweet Roll Doughnuts Yeast [Unsure of handwriting; old & stained index card]

2 Pk. of Yeast
1 Cup Luke Warm Water
1 Cup Luke Warm Milk
1/2 Cup Butter
2/3 Cup Sugar
1 1/2 teaspoon Salt
2 Eggs
Grated Rind & Juice of 1/2 lemon
1/8 teaspoon Nutmeg
and about 7 cups of flour.

Pour yeast into luke warm water for 5 minutes (dissolve). Cream together, butter, sugar, salt, Eggs, lemon & Nutmeg. Add luke warm Milk to yeast and blend this mixture with 3-cups Flour. Beat smooth, add Butter mixture and enough flour to make a soft dough. Knead smooth but keep as soft as can be handled without sticking to hands. Let dough rise in warm place until doubled. then knead again and let raise again then roll and cut- let raise again and fry until brown.

Grandma Schoenenberger's Recipe Box, Card #60

Chicken (Italian) [Unsure of handwriting; old/stained index card]

Fryer- in roasting pan, roast 3/4 hr. or until brown on both sides without water
Take 3 carrots, cut shoestring add to chicken. Add #2 Italian tomatoes with 1 bay leaf, 1/2 oregano, 1/2 chopped parsley, 1 clove garlic, a little bit onion. Cook 1/2 hour.

Grandma Schoenenberger's Recipe Box, Card #59

Blueberry or Peach Cake [Unsure of handwriting; old & stained index card]

350 degree oven
45 minutes

Crust-
1 stick margarine
1 1/4 cups flour
1 tabs. sugar
1 tsp. baking pdr.
1 egg yolk
2 tablespoons milk

Sift flour, sugar, baking pdr. together cut margarine in. Add yolk & milk that has been beaten together. Mix & pour to sides & bottom of pan. Don't grease pan. Place fruit on top & sprinkle with 1/2 cup sugar, 1 teaspoon flour, & 1/2 teaspoon cinnamon mixed together.

Plum cake topping- 2/3 cup sugar, 1 tablespoon flour, 1/2 teaspoon cinnamon

Grandma Schoenenberger's Recipe Box, Card #58

Blueberry Torte Recipe from Barbara Buckanavage [Not her handwriting]

2 C flour
1/2 C brown sugar
1 C butter
1/2 C chopped nuts

Combine the above and pack into a 9 x 13 pan. Bake @ 400 degrees - 15 to 20 min. let cool. Break crust with a fork
Combine: 8 oz cream cheese, 1 C powdered sugar, 1 Teaspoon vanilla; set aside Mix 1 large Dream Whip according to the pkg. and fold into cream cheese mixture. Pour & spread on top of crust evenly. Top with 1 jar or can of blueberry pie filling (spread evenly) Chill for 12 hrs. before serving. Cut into squares.

Grandma Schoenenberger's Recipe Box, Card #57

Date & Nut Bread [Not her handwriting, very old and stained index card]

12 dates (cut up)

1/2 cup walnuts

1 handful raisins

Put in bowl with 1 cup boiling water and 1 teaspoon baking soda. Let stand 10 min.

Mix above ingredients with

1 cup sugar

1 egg

2 cups flour (Plain). Bake about 1 hr. 350 degrees

Grandma Schoenenberger's Recipe Box, Card #56

Lulu's Sugar Cookies [Her handwriting]

2 cup Flour

2 teaspoons baking powder

1/2 cup butter 1/4 lb.

2 eggs

1 cup sugar

1 tablespoon milk

1 teaspoon Vanilla

1/4 teaspoon salt

Stir butter add sugar gradually mix well. Add well beaten yolks & beat in. Then sift in flour, baking powder & salt. Add milk. Beat egg whites & add to mixture. Press out on well greased cookie tin. Sprinkle w/ sugar & Bake at 425 degrees.

Grandma Schoenenberger's Recipe Box, Card #55

Ann's Apple Cake [Her handwriting; old and stained paper]

1 cup Pillsbury self rising flour

1/4 of margarine stick melted

1/2 cup sugar

3/4 cups milk

1 can Comstock apples

Bake 350 1 hr

Grandma Schoenenberger's Recipe Box, Card #54, Part Two of Two

Sure-Jell Light Fruit Pectin Jellies and Jams [Leaflet]

Jams

Jam Directions:

1. Wash, scald and drain jars, or use automatic dishwasher with very hot rinse water. Keep hot. Wash lids and place in a small container. Cover with boiling water shortly before sealing jars. Always use new lids.

2. Prepare fruit as directed in recipe.

3. Measure amount of prepared fruit specified in recipe ingredient listing, pack solidly in cup. Place measured fruit into 6- or 8-quart saucepot. Add lemon juice, if listed.

4. Measure sugar into a bowl. Do Not Reduce Sugar.

5. Mix 1/4 cup of the sugar with Sure-Jell Light fruit pectin. Set remaining sugar aside.

Note: During steps 6 to 8 stir constantly to prevent sticking. If necessary, reduce heat slightly, but always retain a full rolling

boil.

6. Stir Sure-Jell Light fruit pectin mixture into prepared fruit in saucepot. (Saucepot must be no more than 1/3 full to allow for full rolling boil).

7. Bring to a full boil over high heat, stirring constantly.

8. Immediately stir in remaining sugar. Stir and bring to a full rolling boil (a boil that rises high in the pan and cannot be stirred down). Then boil hard 1 minute, stirring constantly. Remove from heat.

9. Quickly skim off foam with large metal spoon. Immediately ladle into jars, leaving 1/8 inch space at top. With a damp cloth, wipe jar rims and threads clean.

10. Immediately cover jars with hot lids. Screw bands on firmly.

11. Place in boiling water bath, carefully setting jars on rack in canner or large saucepot of boiling water. Water should cover jars by 1 to 2 inches. Cover canner and return the water to a boil; then boil 10 minutes. Remove jars from canner.

12. Let jam stand to cool. Check seals. Jar lids should be slightly concave or remain so when pressed. Always allow several days for jam to set before opening. (Small amounts of unsealed jam may be covered and stored in the refrigerator.) Remove bands from jars. Store jam in a cool, dark, dry place. After opening, store jam in refrigerator.

Jam Recipes:

Apricot buy 4 lb.; 6 cups prepared fruit; 4 1/2 cups (2 lb.) sugar; 2 T lemon juice; 1 box Sure-Jell. Pit (do not peel) apricots. Grind or finely chop fruit. Note: This jam may take up to 2 weeks to set. Yield 8 cups.

Blackberry or Red Raspberry buy 2 1/2 qt; 6 cups prepared fruit; 4 1/2 cups (2 lb.) sugar; 1 box Sure-Jell. Crush berries, one layer at a time. If desired, sieve half the pulp to remove some of the seeds. Yield 8 cups.

Blueberry buy 3 1/2 pt.; 5 cups prepared fruit; 2 T lemon juice; 2 1/2 cups (1 lb. 2 oz.) sugar; 1 box Sure-Jell. Remove stems from blueberries. Crush fruit one layer at a time or grind. Yield 6 3/4 cups.

Cherry buy 3 1/2 lb.; 5 cups prepared fruit; 3 1/4 cups (1 lb. 7 oz.) sugar, 1 box Sure-Jell. Remove stems & pits from cherries. Grind or finely chop fruit. Yield 6 1/2 cups.

Fig buy 3 1/2 lb.; 5 cups prepared fruit; 1/2 cup lemon juice; 5 cups (2 1/4 lb.) sugar; 1 box Sure-Jell. Remove stem ends from figs. Grind or mash fruit. Measure 6 cups into 6- or 8- quart saucepot. Add 1/2 cup water. Yield 9 cups.

Grape buy 5 lb; 7 1/4 cups prepared fruit; 5 cups (2 1/4 lb.) sugar, 1 box Sure-Jell. Remove stems from grapes. Slip skins and set aside. Add 1 1/2 cups water to pulp. Cover and simmer 5 minutes, stirring occasionally. Sieve to remove seeds. Grind or finely chop skins; stir into sieved pulp. Yield 10 cups.

Orange Marmalade 6 Oranges 2 Lemons; 5 1/2 cups prepared fruit; 4 1/4 cups (1 lb. 14 oz.) sugar, 1 box Sure-Jell. Remove rinds from fruits in quarter sections. Lay sections flat. Scrape and discard half of white part. Thinly slice remaining rind. Add 2 1/2 cups water and 1/8 teaspoon baking soda. Cover, simmer 20 minutes, stirring occasionally. Chop peeled fruit, discarding all membrane and reserving all juice. Add fruit and juice to rind. Cover and simmer 10 minutes, stirring occasionally. Note: Marmalade may take up to 2 weeks to set. Yield 7 cups.

Peach buy 3 1/2 lb.; 5 cups prepared fruit; 2 T lemon juice, 3 1/2 cups (1 1/2 lb.) sugar; 1 box Sure-Jell. Pit and peel peaches. Grind or finely chop fruit. Yield 7 cups.

Pear buy 3 1/2 lb.; 5 cups prepared fruit; 2 T lemon juice, 3 1/4 cups (1 lb. 7 oz.) sugar; 1 box Sure-Jell. Peel and core pears. Grind or finely chop fruit. Yield 7 cups.

Plum buy 4 1/2 lb.; 7 1/4 cups prepared fruit; 5 1/4 cups (2 lb. 5 oz.) sugar; 1 box Sure-Jell. Pit (do not peel) plums. Finely chop fruit. Add 1/2 cup water. Cover and simmer 5 minutes, stirring occasionally. Yield 10 1/2 cups.

Strawberry buy 2 1/2 qt.; 6 cups prepared fruit; 4 1/2 cups (2 lb.) sugar; 1 box Sure-Jell. Remove caps from strawberries. Crush berries one layer at a time. Yield 8 cups.

Tomato (Spiced) buy 2 1/2 lb.; 3 1/3 cups prepared fruit; 1/4 cup lemon juice; 3 cups (1 1/4 lb.) sugar; 1 box Sure-Jell. Scald, peel and chop tomatoes. Cover and simmer 10 minutes, stirring occasionally. Measure 3 1/3 cups into 6- or 8-quart saucepot. Add 1 1/2 teaspoons grated lemon rind, 1/2 teaspoon each allspice and cinnamon and 1/4 teaspoon ground cloves to tomatoes. Add lemon juice. Yield 5 cups.

Grandma Schoenenberger's Recipe Box, Card #54, Part One of Two

Sure-Jell Light Fruit Pectin Jellies and Jams [Leaflet]

Jellies

Jelly Directions:

1. Wash and drain jelly glasses or jars, sterilize in boiling water 10 minutes. Keep hot.

Jelly in glasses should be sealed with paraffin. Melt paraffin in double boiler to prevent spattering and to keep it hot. If jars with 2-piece lids are used, wash lids and place in small container. Cover with boiling water shortly before sealing jars. Always use new lids.

2. Prepare fruit as directed in recipe.

3. To extract juice, place prepared fruit in dampened jelly bag or several thicknesses of cheesecloth. Let drip. When dripping has almost ceased (or to speed up extraction), gently press or squeeze bag. Measure amount of juice specified in recipe ingredient listing. Pour measured juice into 6- or 8-quart saucepot.

4. Measure sugar into a bowl. Do Not Reduce Sugar.

5. Mix 1/4 cup of the sugar with Sure-Jell Light fruit pectin. Set remaining sugar aside.

Note: During steps 6 to 8 stir constantly to prevent sticking. If necessary, reduce heat slightly, but always retain a full rolling boil.

6. Gradually stir Sure-Jell Light fruit pectin mixture into juice in saucepot. (Saucepot must be no more than 1/3 full to allow for full rolling boil.

7. Immediately bring to a full boil over high heat, stirring constantly.

8. Stir in remaining sugar. Stir and bring to a full rolling boil (a boil that rises high in the pan and cannot be stirred down) and boil hard 1 minute, stirring constantly. Remove from heat.

9. Quickly skim off foam with large metal spoon. Immediately ladle into hot glasses or jars, leaving 1/2 inch space at top of glasses; 1/8 inch space at top of jars.

10. With damp cloth, wipe any spills from inner sides of glasses, rims and threads of jars. Quickly seal glasses by spooning 1/8 inch hot paraffin onto hot jelly surface, make sure paraffin touches all sides and prick any air bubbles. Quickly seal jars by covering with hot lids; screw bands on firmly.

11. Let jelly stand to cool. Check seals. Paraffin should cling to glasses and contain no air bubbles; jar lids should be slightly concave or remain so when pressed. Remove bands from jars. Cover paraffin-sealed glasses with caps. Store jelly in a cool, dark, dry place. Always allow several days for jelly to set before opening. (Small amounts of unsealed jelly may be covered and stored in the refrigerator.) After opening, store jelly in refrigerator.

Jelly Recipes:

Apple (Tart) buy 6 lb.; 8 1/2 cups juice; 6 cups (2 lb. 10 oz.) sugar, 1 box Sure-Jell. Remove ends from apples (do not peel or core). Cut fruit in small chunks. Add 6 cups water. Cover and simmer 10 minutes, stirring occasionally. Crush, then simmer 5 minutes longer. Yield 11 cups.

Blackberry buy 4 1/2 cups; 3 1/4 cups juice; 3 1/4 (1 lb. 7 oz.) sugar, 1 box Sure-Jell. Crush berries, one layer at a time. Yield 6 cups.

Cherry buy 4 lb.; 4 cups juice; 3 cups (1 lb. 5 oz.) sugar, 1 box Sure-Jell. Remove stems & pits from cherries. Grind or finely chop fruit. Add 2/3 cup water. Cover and simmer 10 minutes, stirring occasionally. Yield 5 cups.

Grape buy 4 1/2 lb.; 6 cups juice; 4 1/2 cups (2 lb.) sugar, 1 box Sure-Jell. Remove stems from grapes. Crush fruit one layer at a time. Add 2 cups water. Cover and simmer 10 minutes, stirring occasionally. Yield 8 cups.

Mint buy 1 large bunch (2 cups firmly packed); 3 3/4 cups juice; 2 2/3 cups (1 lb. 3 oz.) sugar, 1 box Sure-Jell. Crush mint leaves and stems (use wooden masher or a glass) or finely chop. Add 4 cups water. Bring quickly to a boil; then remove from heat. Cover and let stand 5 minutes. Yield 5 cups.

Peach buy 4 1/2 lb.; 4 1/2 cups juice; 3 1/4 cups (1 lb. 7 oz.) sugar; 1 box Sure-Jell. Pit (do not peel) peaches. Grind or finely chop fruit. Add 1 cup water. Cover and simmer 5 minutes, stirring occasionally. Yield 6 cups.

Plum buy 6 lb.; 6 3/4 cups juice; 5 cups (2 1/4 lb.) sugar; 1 box Sure-Jell. Pit (do not peel) plums. Grind or finely chop fruit. Add 1 3/4 cups water. Cover and simmer 10 minutes, stirring occasionally. Yield 9 cups.

Raspberry (red) buy 3 qt.; 5 cups juice; 3 2/3 cups (1 lb. 10 oz.) sugar; 1 box Sure-Jell. Crush berries one layer at a time. Yield 6 cups.

Strawberry buy 3 qt.; 4 1/4 cups juice; 3 1/4 cups (1 lb. 7 oz.) sugar; 1 box Sure-Jell. Remove caps from strawberries. Crush fruit one layer at a time. Yield 6 cups.

Jellies from Commercially Prepared Juices:

Apple Juice (5 cups); 3 1/4 cups (1 lb. 7 oz.) sugar; 1 box Sure-Jell. Measure juice into 6- or 8-quart saucepot. Yield 6 cups.

Grape Juice (4 cups); 3 cups (1 1/4 lb.) sugar; 1 box Sure-Jell. Measure juice into 6- or 8- quart saucepot. Add 1 cup water. Yield 6 cups.

Grandma Schoenenberger's Recipe Box, Card #53

Jewish Pound Cake [Doesn't appear to be her handwriting; old and stained index card]

Bake 325 1/2 hr- 300 1 hr.

1/2 lb margerine
3/4 cup sugar
3 eggs
1/2 pint sour cream
1 teasp. almond extract
3 cups flour
1 teasp. baking powder
1 teasp. baking soda

Filling: 1-1/2 cup sugar, 1/2 cup walnuts, 2 teasp. cinnamon

Mix marg.-sugar-eggs-sour cream- then extract & flour- beat 15 minutes- grease pan- pour half of batter in pan- then put in filling (walnuts- sugar & cinn) Add remaining batter and put more filling over top. Bake

Grandma Schoenenberger's Recipe Box, Card #52

Peanut Butter Cookies [Her handwriting; old and stained index card]

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs

1 cup peanut butter
1 teaspoon soda
2 teaspoons baking powder
2 1/2 cups flour
1 teaspoon vanilla

Cream the shortening with both sugars, add eggs & beat well.
Add peanut butter. Sift flour & add soda, baking powder & vanilla.
Make patties & bake 375 degrees.

Grandma Schoenenberger's Recipe Box, Card #51

Kuhlua [Not her handwriting]

4 cup sugar
3 cup water
1 vanilla bean
1- 2 oz jar instant coffee
1- fifth 90 proof Vodka

Bring sugar & water to boil simmer 20 minutes. Split vanilla bean
down center & add to sugar & water. Put coffee into 1 cup boiling water,
Cool, Put both mixtures together after they have cooled. add Vodka
Store in 1/2 gallon glass for 2 weeks

Grandma Schoenenberger's Recipe Box, Card #50

Peanut Butter Picnic [Her handwriting]

Beat: 4 oz. cream ch.
1 cup conf. sug.
1/3 peanut butter
1/2 cup milk

Fold in 1- 8 oz pkg. cool whip

Sprinkle top with nuts
Freeze - uncovered until frozen

Grandma Schoenenberger's Recipe Box, Card #49

Potato Caserole (Eva's) [Her handwriting]

4 large Potatoes
1/4 cup margarine
1/4 cup vegetable oil
2 cloves garlic
1/2 teaspoon salt
1/2 teaspoon thyme

Melt marg., mix w/ oil spread on bottom of dish. Cut up garlic
& mix with thyme & salt in oil mixture. Brush on potatoes layer after layer.
Bake at 400 degrees 25 min or until golden brown.

Grandma Schoenenberger's Recipe Box, Card #48

Lasagne "Al Forno" (Baked Lasagne) [Cut from cardboard package box]

1 lb. Ronzoni Curly Edge Lasagne
2 Small Jars (or 1 Large Jar) Ronzoni Spaghetti Sauce
1 lb. chopped meat
2 tablespoons Olive Oil
2 lbs. Ricotta (Italian pot cheese)
1/2 lb. Mozzarella (Italian soft cheese)

3 tablespoons grated cheese
Salt and pepper to taste

Saute the chopped meat in hot olive oil and break it up into small particles. Add the already prepared spaghetti sauce and allow to cook about 15 minutes longer. Season to taste.

Bring 6 quarts of water to rapid boil. Add 2 tablespoonfuls of salt and 1 tablespoon of olive oil. Add Lasagne (2 or 3 pieces at a time) to boiling water and cook 10 to 12 minutes. Add 1 glass cold water to stop cooking process. Drain and return lasagne to cooking pot, adding a little warm water to facilitate handling. Spread a few tablespoonfuls of sauce in bottom of baking dish and cover with a layer of lasagne. Place a layer of mozzarella and ricotta cheese over lasagne. Add some sauce. Arrange successive layers in like manner ending with a layer of lasagne. Add sauce to top layer and sprinkle with grated cheese. Cover dish with aluminum foil (crimp foil around edges) and bake in a moderate oven (375 degrees) for 20 minutes. Remove foil and bake for an additional 5 minutes. Serve hot.

Grandma Schoenenberger's Recipe Box, Card #47

Mocha Chocolate Chip Ring [Cut from cardboard package box]

(12 to 16 servings)
1 package Duncan Hines Deluxe Chocolate Chip Cake Mix
1 cup cold coffee
3 eggs
1/3 cup Crisco Oil or Puritan Oil

Preheat oven to 350 degrees. Grease and flour 10-inch tube pan. Put dry cake mix, 1 cup coffee, eggs, and oil into large mixer bowl. Prepare cake as directed on package. Bake at 350 degrees for 45 to 55 minutes; follow package directions for doneness test and cooling.

Glaze: Dissolve 1 teaspoon hot water in a medium sized bowl; stir in 2/3 cup Duncan Hines Milk Chocolate Frosting. Drizzle over cooled cakes.

Grandma Schoenenberger's Recipe Box, Card #46

Brownie Chip Cookies [Cut from a cardboard package box]

Yield: about 48 cookies

1 package Pillsbury Fudge Brownie Mix
2 eggs
1/4 cup oil
1 cup semi-sweet chocolate pieces

Preheat oven to 350 degrees. Grease cookie sheets. In large bowl, combine mix, eggs and oil. Beat with a spoon about 50 strokes. Stir in chocolate pieces. Drop by rounded teaspoon, 2 inches apart, onto cookie sheets. Bake at 350 degrees for 8 to 10 minutes. Cookies are soft to the touch. Cool slightly before removing from cookie sheets. If desired, frost.

Grandma Schoenenberger's Recipe Box, Card #45

Pound Cake [Typed]

2 cups Criscoe shortening (butter Criscoe)
3 cups sugar
10 eggs
3 1/2 cups flour (self-rising cake (Soft As Silk)
1/2 cup evaporated milk
2 tsps. vanilla

Bake at 300 degrees for 2 hours

Grandma Schoenenberger's Recipe Box, Card #44

Broccoli & Spaghetti [Her handwriting]

Cook Broccoli, run cold water over it. chop up

Cook noodles, linguini
Mix & heat 2 tblsp. garlic- 4 or 5 cloves
6 tbsp. olive oil
Add broccoli to oil & garlic
Add 1/4 tsp. red pepper
1/3 cup chicken broth or use boullion cube & 1/3 cup water
Pour over spaghetti.
Add lots of cheese- grated parmesan.

Grandma Schoenenberger's Recipe Box, Card #43

Elbow Macaroni and Cheese [Ripped out of a cardboard package box]

[*The macaroni we remember Grandma Schoenenberger making had tomatoes in it, and Dad says it was always better the next day because she would fry it in a skillet, probably in butter.]

1/2 package macaroni
3 tablespoons butter
3 level tablespoons flour
3 cups milk
1 teaspoon salt
1 1/2 cups dry sharp cheese (grated)

Cook elbow macaroni as directed on side panel. Melt butter in saucepan and blend with flour. Add milk slowly, stirring constantly until mixture is smooth. Cook until sauce thickens, about 10 minutes. Add salt and 2/3 grated cheese. Combine sauce with cooked macaroni in baking dish. Sprinkle remaining cheese over top and dot with butter. Bake in hot oven 15 to 20 minutes.

Grandma Schoenenberger's Recipe Box, Card #42

Margarine Cookies [Her handwriting; old & stained index card]

1 cup Margarine (1/2 lb)
1/2 c. Brown sugar
1 egg yolk
1/2 tsp. vanilla
1 tablespoon milk
2 cups sifted flour
2 tablespoon granulated sugar

Cream sugar & margarine together. Add the egg yolks, van, milk & mix well. Blend in flour. Mold the mixture by rounding into little balls, place them on baking sheet & press flat with fork which has been dipped in flour. You can also add chopped nuts, raisin, choco. bits, cherries to change flavor. Bake in oven 400 degrees, 15 min. 40-50 cookies depending on size.

Grandma Schoenenberger's Recipe Box, Card #41

Mayonnaise [Her handwriting; old & stained paper]

1 egg
1/2 tsp dry mustard
1/2 tsp. salt
2 tbsp. vinegar
1 cup salad oil
(grated onion)

Grandma Schoenenberger's Recipe Box, Card #40

Potato salad [Her handwriting]

2 lbs small potatoes
2 stems celery
1/2 small onions

mix together:
1/4 cup oil

1/4 cup water
1/4 cup vinegar
1/2 teaspoon salt
1/2 teaspoon sugar
1 egg
add
celery onion

Grandma Schoenenberger's Recipe Box, Card #39

Aunt Lorrie and Lexi's Hershey Snicker Doodles [Not her handwriting]

1/2 cup. margerine
1 1/2 cup flour.
1 cup sugar
1 egg
1/2 teaspoon vanilla
1/4 teaspoon baking soda
1/4 teaspoon cream of tartar
Mix in seperate bowl- 2 tablespoons sugar and 1 teaspoon cinnamon

Pre-heat oven to 375 degrees. Beat margerine on med. speed. Add 1/2 c. flour, 1 c. sugar, egg, vanilla, soda, and tartar. Beat thouroughly. Beat in remaining flour. Cover and chill- 1 hour. Shape into 1 inch balls. Roll the balls int he seperate bowl of cinnamon sugar. Put on ungreased pan 2 inches apart. 10-11 mins.

Grandma Schoenenberger's Recipe Box, Card #38

Date Nut Squares -Gloria Z. [Typed]

1 cup soft butter or margerine
1 1/2 cup light brown sugar
1 tsp. vanilla
2 eggs
2 cups unsifted flour
1/2 cup wheat germ
1 tsp. baking powder
1 tsp. salt
2 cups chopped dates
1 cup chopped nuts

Combine butter, sugar, vanilla, Beat until creamy.
Beat in eggs. Gradually add flour mixture. Stir in dates and nuts.

Bake in 10 x 15 x 1 greased pan at 375 degrees for 20 minutes.
Cool Cut into 1" squares. Roll in confectioners sugar. Makes about
6 dozen.

Grandma Schoenenberger's Recipe Box, Card #37

Pepper Steak [Her handwriting]

Cut steak into 1/2 inch strips
Brown in margarine
Add 2 cups water & let simmer 1/2 hour.
Add peppers & onions.
Thicken with 2 tablespoons corn starch, 1/4 cup water and 1/4 cup soy sauce.

Grandma Schoenenberger's Recipe Box, Card #36

Apple Pie- [Her handwriting]

4 to 6 apples
1/2 cup sugar
Dot with 1 tablespoon butter

Flavor with cinnamon
slash or prick upper crust.
Bake at 425 degrees F 35 to 40 minutes.

Grandma Schoenenberger's Recipe Box, Card #35

Mrs Schultz' Pound Cake [Her handwriting; old & stained index card]

Mix 1/2 lb Butter or Marg. & 1 1/3 cup flour. Beat- Then add 4 eggs-
1 at a time. Sift 1 1/3 cups sugar and 1 1/2 teaspoon baking powder.
Add at 3 diff. times & 1/4 teasp. salt & 1/4 teasp. almond ext.
Bake 350 1 hr.

Grandma Schoenenberger's Recipe Box, Card #34

Pastry [Her handwriting; old and very stained index card]

2 cups sifted flour
7 tablespoons water
1 teaspoon salt
2/3 cup shortening

Grandma Schoenenberger's Recipe Box, Card #33

Bread & Butter pickles [Doesn't appear to be her handwriting; old & very stained index card]

1 gal. cucumbers or 1 doz. large cucumbers
1/2 c. salt & 2 ice trays & 8 onions
Slice cucumbers & onions. Add salt & ice cubes & let stand for
2 o 3 hr.

4 c. sugar
1 qt. cider vinegar
2 t. celery seed teaspoon
1/2 t. cloves (whole) teaspoon
1 1/2 t. mustard seed teaspoon

Drain cucumbers & add hot spices. Then boil for 3 or 5 min. or
until bright green. Put in sterilized jars. (hot) Makes 4 qts.

Grandma Schoenenberger's Recipe Box, Card #32

Popovers [Her handwriting]

1 cups sifted flour
1/2 teaspoon salt
1 tablespoon melted margarine
1 cups milk
2 eggs

Sift flour with salt and blend until smooth with margarine and milk.
Beat eggs until light then add milk & flour mixture beating well.
Grease 6 muffin tins & fill to 2/3 full with batter. Put in cold oven &
turn on to 425 degrees. Bake 45 to 50 min.

Grandma Schoenenberger's Recipe Box, Card #31

Apricot Brandy Pound Cake [Doesn't appear to be her handwriting]

1 c. (1/2 lb) butter or margarine
2 c. sugar
6 eggs
1 t. vanilla
1 tbs. rum
1/2 t. lemon extract

3 c. regular all purpose flour (unsifted)
1/2 t. each salt & soda
1 c. sour cream
1/2 c. apricot brandy or other fruit flavored brandy

In an electric mixer bowl, beat together butter & sugar until creamy. Add eggs one at a time, beating well after each addition. Add the vanilla, rum, lemon. Stir together flour salt & soda. Add flour mixture alternately with the sour cream & brandy to the creamed mixture; beat well after each addition. Pour batter in a well buttered & flour dusted 10 inch tube pan. Bake in a 350 degree oven for 70 minutes or until done.

Grandma Schoenenberger's Recipe Box, Card #30

Prune Punch Cake [Her handwriting; old & very stained index card]

1/2 cup Spry [shortening]
3/4 teaspoon Salt
1 teaspoon Cinnamon
1 1/2 teaspoon Nutmeg
1 teaspoon Vanilla
3/4 cup Sugar
2 Eggs
1 teaspoon Soda
2 cups Flour
1 cup prune Juice
1 cup cooked prunes, finely cut

Combine Spry, Salt, Spices, Vanilla. Add Sugar and cream well. Add Eggs, one at time and beat. add soda & flour (Sifted) to cream mixture alternately with prune juice until smooth
Fold in prunes. Bake in 10 x 10 x 2 greased pan in 350 degree oven for 55 to 60 minutes.

Topping for cake

Combine 2 tablespoons of Sugar, Juice of 1 orange and 1 tablespoon lemon juice and enough prune juice to make 1/2 cup. Place in bowl and warm over oven while cake is baking. Pour over cake as soon as it comes from oven.

Grandma Schoenenberger's Recipe Box, Card #29

Plain Cake [Her handwriting; old index card]

3/4 cup Spry [shortening]
1 cup sugar
3 eggs
3 cups Presto flour
1 1/2 teaspoon flavoring
1. cup milk

Directions

Cream shortening, add sifted sugar. add 1 egg at a time. Cream well. Sift flour & add to mixture alternately with milk. Add flavoring. Bake 3/4-1 hour.

Grandma Schoenenberger's Recipe Box, Card #28

[Betty Crocker Leaflet]

Peach Skillet Pie

Roll out 1/8" thick... Rich Biscuit Dough (recipe below)
Pat into a heavy 10" skillet letting dough hang over edge
Fill with 6 to 8 sliced fresh peaches (about 4 cups)
Sprinkle with mixture of 3/4 cup Sugar, 1/2 tsp. Salt, 1/2 tsp. Cinnamon
Dot with 2 tbsp. Butter

Fold extra dough toward center, leaving center uncovered. Bake 25 to 30 minutes using a hot oven (450 degrees) for first 10 minutes, then reducing to a quick moderate oven (375 degrees) to finish. Serve slightly warm with plain or whipped cream. 8 to 10 servings.

Rich Biscuit Dough

Sift together into mixing bowl: 2 cups sifted flour, 1 tsp. Salt, 4 tsp. Baking Powder
Cut in 6 tbsp. Shortening
Stir in 1/2 to 2/3 cup Milk (just enough to make a soft dough)

Round up on lightly floured cloth-covered board. Knead very lightly just to smooth up. Use as directed above for Peach Skillet Pie.

Oatmeal Drop Cookies

Mix thoroughly: 1 1/4 cups Sugar, 1/2 cup Shortening (melted)
Blend in: 2 Eggs (well beaten), 6 tbsp. Molasses
Sift together: 1 3/4 cups sifted flour, 1 tsp. Cinnamon, 1 tsp. Soda, 1 tsp. Salt
Mix in: 2 cups Quick-cooking Rolled Oats, 1/2 cup Nuts (chopped), 1 cup Raisins or 1 cup Prunes (cooked, drained, cut-up)
Mix thoroughly into molasses mixture. Then drop by teaspoonfuls about 2" apart on lightly greased heavy baking sheet. Bake 8 to 10 min. in a mod. hot oven (400 degrees). Amount: About 5 doz. cookies (2 1/2" in diameter).

Herb Bread

Crumble into mixing bowl: 1 cake Yeast (compressed)
Add: 2 cups Milk (lukewarm-scalded and cooled to 80 degrees), 1/4 cup Sugar, 1 tsp. Salt
Stir to dissolve completely.
Stir in: 2 Eggs (well beaten), 1 tsp. Nutmeg, 2 tsp. Sage (crumbled, dried), 4 tsp. Caraway Seeds, 3 cups sifted Flour
Beat until smooth.
Beat in: 1/4 cup Shortening (melted and cooled)
Work in with the hand: 3 to 3 1/2 more cups sifted Flour (enough to make a dough that no longer sticks to mixing bowl and is possible to handle)
When dough is well mixed, knead gently until smooth and elastic. Place in greased bowl. Cover with damp cloth. Keep dough at 80 to 85 degrees until double (about 2 hours). Divide into 2 equal parts. Round up each part on board, cover with towel, let rest 15 minutes (to make it easy to handle). Mold each into a loaf, and place in greased 8" x 4" bread loaf pan. Cover with damp cloth. Let rise until double (about 1 hour). Bake 10 minutes in hot oven (425 degrees), then about 30 minutes in quick moderate oven (375 degrees). Makes two 1-lb. loaves.

Corn Sticks

Place corn stick pan or muffin pan in oven to heat before starting to mix batter.
Beat until light: 1 Egg
Beat in: 1 1/2 cups Buttermilk and 1/2 tsp. Soda
Sift together: 1 1/2 cups Cornmeal, 1 tsp. Salt, 1/2 cup sifted Flour, 3 tsp. Baking Powder, 1 tsp. Sugar and beat into buttermilk mixture
Beat in: Butter or other shortening (1/4 cup, melted)
Grease hot pan generously. Fill almost full. Bake about 15 minutes (depending on size) in a hot oven (450 degrees).
Remove from oven, and brush tops with soft butter or other shortening. Place under broiler (about a minute) or in a very hot oven until golden brown (3 to 4 minutes). Serve piping hot. Makes: 12 corn sticks or medium-sized muffins. NOTE: Be careful not to over-bake!

Plantation Fruit Bars

Thoroughly cream 1/4 cup Shortening with 1/2 cup Sugar

Beat in 1 Egg and 1/2 cup Molasses

Sift together: 2 cups sifted Flour, 1/4 tsp. Salt, 1/4 tsp. Soda, 1 1/2 tsp. Baking Powder

Stir into creamed mixture alternately with 1/2 cup Milk

Stir in 1 cup Nuts (chopped) and 1 cup Raisins or Dates (cut-up)

Spread in a greased shallow 8" by 12" baking pan. Bake 25 to 30 minutes in a moderate oven (350 degrees). When cool, cut into bars 1" by 2". Amount: 48 bars. If desired, spread cooled bars before cutting with lemon icing.

Lemon Icing: Gradually beat 1/2 cup confectioners' sugar into 1 stiffly beaten egg white. Add a dash of salt and 1/4 tsp. lemon extract.

Now . . . Better Cakes in less than 1/2 the mixing time! No creaming of shortening . . . no separate beating of eggs . . . only 1 bowl. Try this fluffy, deliciously moist "Snowflake Cake" made by the new Betty Crocker Method

Snowflake Cake

Make sure all ingredients are room temperature. (Shortening should be soft, not melted.) Pre-heat oven to 350 degrees (correct oven heat is important in all cake baking). Grease and flour two 8-inch round layer cake pans. Sift Flour before measuring. Carefully measure all ingredients before starting to mix. All measurements are level.

Sift into bowl: 2 1/8 cups sifted Flour (2 cups plus 2 tbsp.), 4 or 4 1/4 or 5 tsp. Baking Powder (Use 4 tsp. for double-action type baking powder; 4 1/4 tsp. for phosphate type; 5 tsp. for tartrate type), 1 tsp. Salt, 1 1/2 cups Sugar.

Add 1/2 cup High Grade Vegetable Shortening, 1 cup Skimmed Milk, 1 tsp. Flavoring

Beat vigorously with spoon, (up and over motion), or use electric mixer on slow to medium speed for 2 minutes by clock. Scrape bowl frequently. You can rest a moment when beating by hand. But count only actual beating time.

Add 1/2 to 2/3 cup Egg Whites (4 large), unbeaten

Continue beating 2 more minutes (scraping bowl frequently). Pour into prepared pans. Bake 30 to 35 minutes in moderate oven (350 degrees)

Chocolate Icing Deluxe

Combine: 1 Large Egg, unbeaten, 2 cups sifted Confectioners' Sugar, 1/4 tsp. Salt, 1/3 cup Soft Shortening, 2 sq. (2 oz.) Unsweetened Chocolate, melted. Beat with rotary beater until fluffy. (Or you can use your favorite icing.)

Grandma Schoenenberger's Recipe Box, Card #27

Dill Pickles [Unsure of handwriting; old & stained index card]

20-25 pickles

1/8 teapoon powd. alum

2 heads dill or dry dill (1/8 teasp).

1 qt. vinegar

Garlic

1 cup salt

Hot peppers - ?

3 qts water - Grape leave

Wash cubs & stand overnight.

Pack into hot, sterilized jars.

To each quart add the above amount of alum, garlic, dill & pepper.

Combine venigar, salt & water. Bring to boil.

Fill jars with brine.

Place grape leaf on top & seal.

Grandma Schoenenberger's Recipe Box, Card #26

[Unsure about handwriting]

In a qt jar put 1 slice onion, 1/2 clove garlic, 1 tbsp. salt. 1/2 cup vinegar
1 spray dill with stem-
fill jar w/cold water & seal for 6 wks.

Grandma Schoenenberger's Recipe Box, Card #25

Fruit Cocktail Cake

1/2 cup oil
1 1/2 cup sugar
2 eggs

Beat together

Add -2 cup flour
1 1/2 tsp. salt
2 teaspoon baking soda
1 medium size can fruit cocktail

Pour into greased pan. Bake at 350 * 45 min.

Grandma Schoenenberger's Recipe Box, Card #24

Macaroni Fruit Salad [Doesn't appear to be her handwriting]

Mary Thompson #42

1/2 box soixpettes (acine de pepe) [macaroni]
1 can of pineapple chunks
1 can mandarin orange
1 jar of maraschino cheerries
3/4 cup sugar
1 tablespoon flour
1 egg
1 9 oz Cook Whip

Drain pineapple & save juice
Cook sugar, flour, egg and juice until thick. Pour over cooked macaroni (acine de pepe) Chill over night
Fold in drained cheerries, pineapple & mandarin orange
add Coal Whip

Grandma Schoenenberger's Recipe Box, Card #23

Cream Cheese Cupcakes [Printed in pen]

1 lb. cream cheese
1/2 c. sugar
2 eggs
vanilla wafers

Beat cream cheese, sugar and eggs together. Put a vanilla wafer into bottom of cupcake tin and fill with cheese mixture.
Bake at 350 degrees for 20 minutes. Refrigerate when cool.

Grandma Schoenenberger's Recipe Box, Card #22

Quiche [Unsure of handwriting]
(Greased Pan)

3 cups Zucchini
1 cup Bisquick
1/2 cup grated cheese
1 tsp parsley

1 tsp salt
2 cloves garlic
1/2 cup oil
1/2 cup onions
4 eggs beaten (add pepper)

Grate or slice thin
Mix together
Bake 35 or
40 min.
350 oven

To make more add 1/2 of each ingredient

Very good

Grandma Schoenenberger's Recipe Box, Card #21

Zucchini Soup [Her handwriting]

1-med onion sliced
2 lbss zucchini
1 teasp salt
1 can chicken broth
1 cup sour cream

Place onions in saucepan. Trim ends of zucchini add to onion with salt & chicken b. Bring to boil. Low heat & cook to all is tender. Puree, blend until smooth. Whisk in sour cream & chill thoroughly.

Grandma Schoenenberger's Recipe Box, Card #20

Mushroom and Zucchini [Newspaper]

1/4 cup butter or margarine
1/4 cup chopped onion
1/4 pound mushrooms, sliced, oor 1 can (4 ounces) sliced mushrooms, well drained
1 zucchini, shredded (do not pare)
1/4 cup chopped parsley
1/2 teaspoon dried leaf basil
1 teaspoon salt
1/8 teaspoon pepper

In a medium saucepan melt butter. Add onion and cook until tender. Add remaining ingredients and cook about 5 minutes, until mushrooms and zucchini are tender. Yield: 2 cups.

Grandma Schoenenberger's Recipe Box, Card #19

Stir-Fry Zucchini Medley [Her handwriting]

6 cloves garlic - minced
1 stalk celery - sliced
1/2 pd. fresh mushrooms sliced
1 cup chopped onions
1 med. bell pepper - chopped or cut 1/2" pieces
1 large tomato - coarsely chopped
4 - to 5 cups sliced - skin on zucchini
2 tablespoon oil

Gravy-
1/4 cup water - 1 teaspoon corn starch
2 tablespoons Soya Sauce

In Heavy Skillet

Brown garlic in hot oil 1 min. Add chopped onions & brown for additional 30 seconds. Add all remaining vegetables with 1/2 teaspoon salt & 1/4 teaspoon pepper. Stir fry over high heat for 3 min. Stir gravy mix & add to vegetables. Stir-fry an additional 1 min. serve immediately.

Grandma Schoenenberger's Recipe Box, Card #18

[Just like Card #16, in her handwriting]

Grandma Schoenenberger's Recipe Box, Card #17

Zucchini Pancakes (Her writing)

1. 1/3 cup bisquick
1/4 cup grated parmesan cheese
1/8 teaspoon pepper

Mix together

2. Lightly beat two eggs
3. Add 1st mixture till moistened
4. Fold in 2 cups shredded, unpeeled zucchini.

Drop by tablespoonfuls into 3 tablespoon melted butter or margarine.

Grandma Schoenenberger's Recipe Box, Card #16

Jambota (Zucchini casserole) [Her handwriting]

- 2 med. size potatoes
- 2 peppers
- 2 small size zucchini
- 1 small onion
- 1/2 cup stewed strained (drained) tomatoes
- 3 eggs
- 1/2 cup oil

Put oil into large frying pan & allow to get hot. Dice potatoes & zucchini in 1 inch squares. But peppers into 1 inch squares & slice onion. Fry above ingred. over med heat until potatoes are lightly brown. Turn carefully so ingred. don't break up. Add tomatoes & simmer 10 in. Fold in 3 slightly beaten eggs & allow to simmer 10 more min. Add salt & pepper to taste.

Grandma Schoenenberger's Recipe Box, Card #15

Zucchini Bread [Magazine?]

- 2 eggs
- 1/3 cup sugar
- 1/3 cup salad oil
- 1 cup grated unpeeled zucchini
- 1 teaspoon ginger
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 cup unsifted flour
- 1/2 cup chopped walnuts

In a bowl whisk the eggs until light; beat in the sugar, oil, and zucchini. Add the ginger, salt, soda, flour, and chopped walnuts; mix well. Pour into a greased coffee can (1 lb.) or loaf pan (8 1/2" x 2 1/2" x 2 1/2") and bake in a moderate oven (350 degrees F.) for one hour or until a cake tester comes out clean. Turn out on a rack to cool. Wrap in aluminum foil or waxed paper to store.

Grandma Schoenenberger's Recipe Box, Card #14

Ronnie's Zucchini Bread [Doesn't appear to be her handwriting]

3 eggs
2 c. sugar
3/4 c. oil
1 tbs. vanilla
2 c. sifted flour
1 tbs. cinnamon
2 tsp. baking soda
1/4 tsp. baking powder
2 c. coarsely grated zucchini
1 c. chopped walnuts (optional)

Beat eggs until frothy. Beat in sugar, oil & vanilla until thick & lemon color. Stir in flour, cinnamon, soda & powder. Stir in zucchini & nuts. Pour mixture into 2 oiled & floured loaf pans. Bake @ 350 degrees for 1 hr. Cool 10 min. & remove to rack & cool completely.

Grandma Schoenenberger's Recipe Box, Card #13

[Her handwriting]

2 1/2 cup sugar
3 eggs
1 cup oil
1 1/2 teaspoons cinnamon
2 teaspoons vanilla
3 cups flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon baking powder
2 cup peeled & grated [Nothing here. My guess is either carrots or zucchini.]
1 cup nuts (walnuts).
Grease & flour pan.
Mix by hand 3 min.
Bake 350 degrees - 55 to 60 min.

Grandma Schoenenberger's Recipe Box, Card #12

Wacky Cake [Doesn't appear to be her handwriting]

1 1/2 cup flour
1 cup sugar
1 tsp. soda
1/2 tsp. salt
3 tablespoons Hershey cocoa (unsweetened)

Sift [aforementioned ingredients] together in ungreased pan

Make 3 holes in mixture and divide
1 tsp. vanilla - 1 tablespoon vinegar
6 tablespoon oil

Pour 1 cup water over mixture & beat with fork.

350 degrees for 30 minutes.

Grandma Schoenenberger's Recipe Box, Card #11

White Bread [Doesn't appear to be her handwriting]

7 cups flour, 2 tablespoons shortening
4 tablespoons sugar, 2 teaspoons salt.
1/2 yeast cake. about 2 1/4 cups of water, or water and milk.
Crumble yeast cake, dissolve in a cup of lukewarm water.
Place flour in bowl. add salt & sugar

add yeast, add shortening melted in some of the water. Mix it well.
Turn out on board, using enough flour to knead the dough to a smooth, elastic ball. I do this in the bowl.
Cover with Turkish towel or anything to keep the dough warm over night.
You can start dough in the morning, if you wish to bake it at dinner time.
Place on board, knead & cut into loaves
Place in greased pans. Allow to rise to about twice its bulk.
Bake 50 to 60 minutes
Temperature 360. This will make 2 loaves and a pan of biscuits.
Bake biscuits 25 minutes.

Grandma Schoenenberger's Recipe Box, Card #10

Grilled Tomatoes [Newspaper]

4 tomatoes
1/4 cup fine dry bread crumbs
1/4 teaspoon salt
1/8 teaspoon sugar
1/4 teaspoon dried basil leaves
2 tablespoons grated Parmesan cheese
2 tablespoons butter or margarine, melted

1. Cut thin slice from stem end of tomatoes.
2. In small bowl, mix bread crumbs, salt, sugar, basil and Parmesan cheese. Sprinkle evenly over tomatoes. Drizzle with melted butter.
3. Place on a rack and broil 3 to 5 inches from heat until crumbs are brown and tomatoes are heated through.

Makes 4 servings.

Grandma Schoenenberger's Recipe Box, Card #9

Hearty Beef and Barley Soup [Newspaper]

3/4 cup packaged, dry barley
1 tablespoon vegetable oil
1 1/2 pounds beef chuck, cut into 1-inch cubes
1 large onion, chopped (1 cup)
1 clove garlic, minced
9 cups water
3 beef bouillon cubes
1 tablespoon Worcestershire sauce
1 teaspoon dried leaf basil, crumbled
1 1/4 teaspoons salt
1 bay leaf
1 can (8 ounces) tomatoes, undrained
3 ribs celery, sliced (1 cup)
2 large carrots, sliced (1 cup)
1/2 pound fresh green beans, cut in pieces (1 1/2 cups)
1/2 teaspoon pepper sauce

In medium saucepot combine barley and enough water to cover. Bring to a boil; cook 5 minutes. Drain. Set aside. In large kettle or soup pot heat oil over high heat; brown meat on all sides. Add onion and garlic; saute 2 to 3 minutes. Add cooked barley, 9 cups water, bouillon cubes, Worcestershire, basil, salt and bay leaf. Cover. Simmer 1 1/2 hours. Add tomatoes, celery, carrots, green beans and hot pepper sauce. Cover. Simmer 30 minutes longer. Yield: 3 quarts; 6 servings.

Grandma Schoenenberger's Recipe Box, Card #8

Lima Barley Soup [Newspaper]

1 cup dried small lima beans

1/2 cup barley
2 cups chopped tomatoes
4 carrots, scraped and sliced
4 stalks celery, sliced thin
2 onions, sliced thin
1 garlic clove, minced
1 bay leaf
2 whole cloves
1 tbsp. lemon juice
1/2 tsp. salt
1/4 tsp. pepper

In a heavy soup pot, soak beans covered with water for several hours or overnight. Drain. Add remaining ingredients and 2 quarts fresh water. Bring to a boil, reduce heat, cover and simmer 3 hours, or until beans are tender. Makes 10 servings.

Grandma Schoenenberger's Recipe Box, Card #7

[Her handwriting]

1 head lettuce
2 green peppers chopped
4 stalks celery, chopped
1/4 pd. fresh mushrooms sliced
1 sweet onion chopped
2 cups frozen peas, thawed
2 cups mayonaise
2 teaspoons sugar
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon marjoram
1 cup grated cheddar cheese
4 strips bacon, cooked crisp crumbled.

Grandma Schoenenberger's Recipe Box, Card #6

It's a United States of America War Ration Book One, from when Grandma was 24 years old, 6 May 1942. There are three stamps still in the book- 19, 20, and 22.

Grandma Schoenenberger's Recipe Box, Card #5

Squash Casserole [Her handwriting]

3 pds yellow squash
3 large " onions
3 " green peppers
4 large tomatoes
1/2 cup corn oil, salt & pepper
1/2 cup parsley (Chopped)
1 cup soft bread crumbs

Slice squash, onions, peppers & tomatoes. Heat oil & saute vegetables. Arrange each veg. in casserole & sprinkle each layer with salt & pepper & parsley. Sprinkle bread crumbs on top & bake at 400 degrees F 45 min or at 350 degrees F 1 hr.

Grandma Schoenenberger's Recipe Box, Card #4

Dixie Relish [Her handwriting]

1 pt. chopped green peppers
1 pt. chopped sweet red peppers
1 qt. chopped cabbage
1 pint white onions
2 tablespoons salt
4 tablespoons mustard seed
2 tablespoons celery seed

3/4 cups sugar
1 qt. vinegar

Soak whole green peppers & red peppers in brine for 24 hrs. using 1 cup salt to 1 gal. water. Take from brine & let stand in clear, cold water from 1-2 hrs. Drain well, cut open, remove seeds & white sections & chop the peppers. Put cabbage & onions i food chopper separately & measure before mincing. Add chopped cab. & onions to chopped peppers. Add salt, spices, whole peppers, sugar & vinegar. Let the mixture stand overnight. Drain & heat the liquid. When hot add the other ingredients & cook 10 min. Seal in clean hot jars. (Approx.- 5 pts.)

Grandma Schoenenberger's Recipe Box, Card #3

[Newspaper]

Butter Balls. Cream 1 cup (2 sticks) butter and 1/2 cup confectioners' sugar until fluffy. Blend in 1/2 teaspoon vanilla and 1 3/4 cups sifted all-purpose flour; stir in 1/2 cup chopped nuts. Chill several hours for ease in handling. Shape into balls 1 inch in diameter; place on baking sheet. Bake 20 minutes in preheated 350 degree oven. Roll balls while warm in confectioners' sugar. Cool. Yield: 3 dozen cookies.

Grandma Schoenenberger's Recipe Box, Card #2

Apple Cake [Her handwriting; very old and very stained index card]

1 1/3 cups flour
1 teaspoon baking powder
1 cup sugar
1/4 lb margarine
1 teaspoon vanilla
3 eggs

Top with sugar and cinnamon.

Grandma Schoenenberger's Recipe Box, Card #1

Sweet-Sour Pea Salad (Lynn) [Doesn't appear to be her handwriting]

1 can La Sauer peas
1 can french gr. beans
1 gr. pepper, chopped
1 sm. (very small) onion, chopped
1 sm. can pimento (2 oz.)

1/4 cup salad oil
1 cup (shy) sugar
1/2 cup vinegar
1/4 tsp. salt

Bring [last four ingredients] to boil & mix all together. Refrig.