

Meinert Essen Buch

The Minerd-Minard-Miner-Minor Cookbook

Tasty old and new recipes from the kitchens of Minerd-Minard-Miner-Minor cousins in Western Pennsylvania and throughout the United States.

APPETIZERS & BEVERAGES

Cocoa Mix

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

1 – 2 lb. box Nestle's Quik
8 qt. box nonfat dry milk
6 oz. jar coffee creamer
2 ½ cups powdered sugar

Combine all ingredients in dry form. Store in airtight container.

Use ¼ cup cocoa mix in cup. Add hot or boiling water. Makes approximately 60 cups.

Biographical Note: Sandy Boda is the daughter of Jean Plants Alkula; granddaughter of Ollie Miner Plants; great granddaughter of Armena Miner Marshall.

Sue's Deviled Eggs

From the kitchen of Sue Martin, Hopwood, Fayette County, Pa.

12 eggs, boiled and shells removed	1 teaspoon white vinegar
¾ cup mayonnaise	1-2 dashes hot sauce
2 teaspoons yellow mustard	salt and pepper to taste
3 tablespoons sweet relish	paprika (optional)

Cut eggs in half length wise. Remove the yolks and put the whites on a deviled egg dish or on a large plate in a single layer.

In a small bowl, place the yolks and mash with a fork. If you like, you can use a hand mixer to add the remaining ingredients and mix well. Taste and adjust seasoning if needed.

Use a piping bag or a baggie with the corner cut off to pipe the mixture into the egg whites.

Sprinkle lightly with paprika.

Makes 24 deviled eggs.

Note from Sue: I make these often for potlucks or other events.

Biographical Note: Sue's 4th great-grandmother was Laura Flora Miner. Sue's grandmother and mother were originally from Rockwood, Somerset County, Pennsylvania

Garlic Dip Appetizer

From the kitchen of Sandy Alkula Boda, Tyrone Ga.

Note from Sandy: This recipe is from Ashley Nichols Turlington, granddaughter of Sandy Alkula Boda, great-granddaughter of Jean Plants Alkula; great-great-granddaughter of Ollie Miner Plants; great-great-great granddaughter of Armena Miner Marshall

1 whole garlic bulb
olive oil
½ cup hard block parmesan cheese, shredded

Cut off the stem end (bottom) of the garlic bulb, taking care not to cut into the garlic cloves if possible. Put garlic bulb in aluminum foil. Once garlic is in the aluminum foil, drizzle olive oil all over bulb. Squeeze foil from top so oil doesn't spill out. Bake 45 minutes at 350°F.

Take out of oven and put on cutting board. Puree with back of spoon until all 'crusties' off of the garlic and you have only garlic. Combine garlic, olive oil and cheese until a paste consistency. Add olive oil, salt and pepper to taste. Keep adding olive oil to make a 'dip'.
Serve with thinly sliced French baguette.

Onion Dip

From the kitchen of Tom Beck, Acme, Pa.

1 large onion diced	2 beef or chicken bouillon cubes
2 tablespoons boiling water	1 large and small cream cheese

Dissolve the bouillon cubes in 2 tablespoons boiling water. Add finely chopped onions and both packages of cream cheese. Mix thoroughly onions, bouillon mixture, and cream cheese.
Refrigerate before serving.

Note from Tom: My favorite to eat with this dip pretzels.

Biographical note: Tom Beck is the son of Edson Carl and Sybil (Miner) Beck. His grandfather Raymond Miner was born 18 March 1891 and died 9 January 1972. Raymond Miner married Rebecca Rugg on 21 October 1917. He was a coal miner and farmer. Ray was the son of William Henry "Squire" and Sara Jane (Basinger) Miner. William Henry's father was Joel Miner, son of Jacob Miner (Jr.).

Spinach Dip

From the kitchen of Marjean Miner Jones, Daytona Beach, Fla.

- 1 pkg. frozen chopped spinach, thawed & well drained
- 1 – 16 oz. sour cream
- 2 cups mayonnaise
- 1 can chopped water chestnuts
- 1 pkg. Knorr vegetable soup mix
- 1 bunch green onions, sliced
- 1 loaf sourdough bread, unsliced

Cut 1/3 off of sourdough loaf. Pull out bread and fill with dip.

Charlene's Taco Dip

From the kitchen of Cindy Birch Schaeffer, Spotsylvania, Va.

- 1 pkg. cream cheese
 - ½ cup sour cream
- Blend and add package of taco seasoning.

Top with chopped:

- green peppers
- tomatoes
- onions
- black olives
- shredded mozzarella cheese

BREADS AND MUFFINS

Banana Walnut Bread

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

3 to 4 ripe bananas, mashed	½ teaspoon salt (if using salted butter, omit)
1 teaspoon cinnamon	¾ cup sugar
1 teaspoon baking soda	1 tablespoon honey (I use orange blossom honey instead of clover)
2 large whisked eggs	1 ¼ cups all-purpose flour
1 teaspoon vanilla	½ cup walnut pieces
½ cup unsalted butter, softened	

Preheat oven to 350°F. Mix bananas, wet items, and seasonings first. Then add sugar and baking soda. Slowly add in flour ½ cup at a time. After well combined lower speed to 1 and add walnuts (or just stir them in).

Grease pan with cooking spray. Bake 40-50 minutes in a 350°F oven. Check for doneness with a toothpick inserted after 40 minutes. Let cool on rack. Makes 1 loaf.

Biographical note: Cynthia Birch Schaeffer, is the 3rd great-granddaughter of Samuel Ackles Birch 1833 -1907 of Cautah, Washington, Pennsylvania, USA. Who was a Civil War veteran and survivor of the Battle of Gettysburg.

Biscuits

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

2 cups flour
3 teaspoon baking powder
1 teaspoon salt
⅓ cup shortening
⅓ cup milk

Mix slightly. Roll out dough and cut.
Bake at 375°F for 12-15 minutes.

Morning Glory Muffins

From the kitchen of Jill Aird, Williamsburg, Va.

Recipe origin – from the kitchen of Freda Channing

2 cups flour	2 cups grated carrot
1 cups sugar	½ cup raisins
2 teaspoons baking soda	½ cup chopped nuts
2 teaspoons cinnamon	½ cup shredded coconut
½ teaspoon salt	1 apple, peeled, cored and grated
3 large eggs	1 cup vegetable oil
2 teaspoon vanilla	

Sift flour, sugar, soda, salt and cinnamon together. Stir in carrots, raisins, nuts, coconut and apple. In a bowl beat eggs with oil and vanilla; stir into other ingredients until batter is combined. Spoon batter into greased muffin tins, filling them to top. Bake at 350°F for 35 minutes or until they are springy to touch. Cool in tins for 5 minutes. Makes about 15 muffins.

Note from Jill: My mom made these all the time. Yum!

Biographical note: Jill Aird's great-grandfather was Martin Miner. The recipes Jill contributed were made by her mother, Freda Channing, but were probably all started by her grandmother Agnes Miner Miller. Jill is originally from Normalville, Pa.

Richard's Pizza Dough

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Take 1 cup water 110°F (use hot water from spigot).

Put water in mixer bowl.

Add 1 teaspoon brown sugar and 1 package dry yeast.

Let raise 10-15 minutes.

Then add:

- 2 ½ cups flour
- 1 teaspoon salt
- 2 tablespoons oil

Mix slowly with dough hooks. When mixed put flour on your hands and shape dough into a ball. Grease big bowl with oil. Put dough in and coat with oil. Cover and let rise. Then put on tray. Spread out. Add sauce and toppings and bake.

Pepperoni Rolls

From the kitchen of Peggy Grimm Mansberry and Alyssa Ritenour Van Horn, Normalville, Pa.

Note from Peggy: My granddaughter Alyssa Ritenour Van Horn and I baked these over several weekends one summer when she was a young teenager until we perfected them from a combination of other recipes.

Dissolve 2 pkgs. dry yeast in $\frac{1}{2}$ cup lukewarm water. Add 1 teaspoon sugar and wait for 10 minutes before adding other ingredients.

Warm in microwave just until margarine is melted:

- 2 $\frac{1}{2}$ cups milk
- 1 stick margarine
- $\frac{1}{2}$ cup sugar
- 1 teaspoon salt
- 6 tablespoons nonfat dry milk

Do not add to yeast if you get this mixture too hot. Let it cool until it is no more than 100 degrees on a candy thermometer.

After combining the two mixtures, start stirring in flour, $\frac{1}{2}$ –1 cup at a time. Stir after every addition of flour until the dough is too stiff to keep stirring. Turn out onto a flour covered board and knead more flour into the dough for approximately 10 minutes. Dough should be smooth and not sticky to the touch. Put in a greased bowl and sit in a warm place to rise for an hour.

Pinch off small pieces of dough and press into circles on lightly greased cutting board. Place 4 slices of pepperoni on the circle overlapping each other and covering most of the circle. Roll up like a jellyroll and tuck the ends under the bottom. Place on a greased baking sheet and let rise an hour before baking in a 325°F oven. When nicely browned remove from oven and cool on a wire rack.

Makes approximately 100 small rolls and uses four 8 oz bags of pepperoni.
(If you don't like the dough this sweet you can reduce the $\frac{1}{2}$ cup sugar.)

Aunt Helen's Scrumptious Rolls

From the kitchen of Liz Zoeller Miner, Beaver, Pa.

2 envelopes dry yeast
1 ½ teaspoons salt
2 cups milk

½ cup butter or margarine
⅓ cup sugar
approximately 6 cups flour

Scald milk, add butter and let it melt. Add mixture of salt, sugar and yeast which has been mixed with ⅓ cup very warm water (let mix stand a few minutes).

Add 2 beaten eggs and slowly add the flour until well mixed and not too sticky.
Refrigerate at least 2 hours (overnight is good).

Roll out ½ the dough on floured board into approximately ½ inch thick, 9x13 or so rectangle.

Melt ½ cup butter - add 1 cup sugar and 1 tablespoon of orange zest.

Spread layer over dough - roll the dough and cut into ¾ inch slices.

Place slices on side in buttered muffin tins.

Bake at 375°F for 10 to 12 minutes.

Mae Grimm's Sandwich Buns

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

1 ½ cups milk, scalded

Let cool and add:

1 ¼ cups water

½ cup sugar

1 teaspoon salt

1 cake Fleischman's yeast

2 tablespoons shortening

Flour, - add enough to keep dough from sticking to your hands.

Knead dough until smooth, then place in greased bowl. Cover, set in a warm place and raise until doubled in size, about an hour. Punch down and shape buns and let raise on greased baking pans another hour. Bake at 325°F until golden brown.

Biographical Note: Many of Peggy's recipes came from her mother, Mae Richter Grimm. Mae was the daughter of Mabel Snyder Richter, who was the daughter of Jenny Enos Snyder and granddaughter of Perry (Civil War Veteran) and Joanna Miner Enos. Peggy says her mother was a great cook and baker and loved to entertain at home for family and friends.

Rosebuds Butter Topped White Bread

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

4 ½ teaspoons dry yeast (I use 3 pkgs.)
¾ cup warm water
¼ cup white sugar
1 tablespoon salt
3 tablespoons butter (room temperature, cut up)
2 ⅔ cups additional warm water
9-10 cups flour
4 tablespoons of butter to brush loaves

Dissolve yeast in ¾ cup very warm water. Add sugar, salt and butter after 5 minutes. Add 2 ⅔ cups warm water and mix gently. Slowly add 5 cups of flour mix (at low speed if using electric mixer) till smooth. Slowly add remaining flour. Knead dough at least 10 minutes.

Grease large bowl for rising and 2 pans.

Put dough into a large bowl that was greased. Grease or spray top of dough and cover it. (I spray parchment paper or wax paper, put over dough and towel and let it rise.)

After 2 hours, punch it down and divide it into 2 balls.

Next, roll each ball on floured surface, with rolling pin, making a 12x12 square. Slowly roll up each square sealing edges. Tuck in the ends and put into bread pan.

Cover and let rise again, till dough is double, about 1 hour.

Preheat oven to 425°F. Use lowest rack in oven.

Bake 15 minutes, then cover each loaf with foil to prevent tops from burning.

Bake 15 minutes more. Remove from oven and put on wire rack to cool. Brush with butter.

Grandma Grimm's White Bread

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Double the recipe.

7 ½ cups flour
1 ½ teaspoons salt
3 tablespoons sugar
4 ½ tablespoons shortening
½ cake yeast
3 cups warm water

Dissolve yeast, salt, shortening, sugar in warm water, stir well. Put flour in a large mixing bowl. Make a well in the middle, add the water mixture to the flour. Mix well until it doesn't stick to your hands. Grease bowl, cover, let raise until it doubles in size. Let it raise again. Make loaves, put in greased pans, let raise and bake.

BREAKFAST

Breakfast Omelets

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Spray a muffin pan.

Put in a layer of:

onions
pepper
cheese
ham or bacon

Mix:

some eggs
¼ cup milk
1 ½ teaspoons baking powder
salt & pepper

Bake at 375°F for 20-25 minutes. Cool 5 minutes then remove from pan.

Christmas Morning Breakfast

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

6 eggs
7 slices white bread, crumbled
4 oz. cheddar cheese, shredded
3 cups milk
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon dry mustard
5 strips bacon, in pieces

Crumble bread and shredded cheese in greased 8x10" flat dish. Beat remaining ingredients and pour over bread mixture. Arrange bacon on top. Store in refrigerator overnight. Cook next morning in 350°F oven for one hour, just about enough time to get all those presents open!!

Note from Sandy: A generational family recipe/tradition.

Scrambled Eggs (100 portions)

From the kitchen of Tom Beck, Acme, Pa.

100 eggs
2 2/3 teaspoons salt
2 ½ cups of hot milk
2 cups melted butter or margarine

Beat slightly salt and milk, add to eggs and mix thoroughly. Pour ½ cup of butter into each of four baking pans (10 ½ x 16 ½ x 2 ½) then add about 2 quarts of egg mixture per pan. Bake at 350°F for about 40 minutes. Stir after 20 minutes baking.

Grated cheese, ground cooked ham or chopped dried beef may be added.

Note from Tom: This is an interesting find. It was a hand-written recipe from the Camp Christian cooks. It was probably one my mother-in-law Retha Johnson Morrison used. She was a cook at the camp.

Scrammy Doodle

From the kitchen of Bobbi Marzullo, Uniontown, Pa.

Note from Bobbi: This is what Robert Rankin husband of Hester Ann Miner Rankin made for his kids and grandkids

Makes a good breakfast, lunch, or dinner. We have made this for six generations that I know of. You can use more or less of any ingredients to suit the size of the family you're making it for. Can also use leftovers.

Cube up ten potatoes boil them in salted water until half cooked, drain them. In a skillet brown bacon or ham or sausage or steak or any combo of them. Take the meat out, leave the grease. Get grease hot. Pour potatoes in, sprinkle a teaspoon of sugar over the potatoes. Brown then add meat back in and mix. In a bowl scramble six eggs. Add salt and pepper to taste. Pour egg over potatoes and meat, turn and stir until eggs are done.

Can add to mixture if wanted green pepper or hot peppers, onions and cheese. Serve with toast.

CANNING AND COOKING TIPS

From the kitchen of Tom Beck, Acme, Pa.

In similar writing were these canning tips (The * are my notes added for clarification)

Tomatoes – skin and put in cans (*canning jars) add 1 teaspoon salt to each quart. Seal and cook in canner 22 minutes after starts to boil.

Tomato juice – peel, cook tomatoes, strain, put in jars add 1 teaspoon salt to each quart. (* Seal and can as above).

Beans – (1 teaspoon salt to each quart. of beans) fill with boiling water and cook for 3 hours after comes to a boil.

When Times Get Tough, How to Cook a Skunk

Don't laugh, during the Depression in the 1930s, rugged individualists who were too proud to accept welfare ate everything they could shoot or trap. They discovered, like their forefathers had done before them, that skunk meat was white, tender, and tasty. It was also a favorite of Native Americans, so don't knock it until you've tried it. The recipe for roast skunk follows:

- 1 cup clear broth/soup/or bouillon cube
- 2 sliced carrots
- 1 teaspoon onion juice

Dissolve bouillon cube in 1 cup of hot water. Skin, clean, and remove insides. Remove scent glands. Parboil in salted water for 15 minutes. Drain off water. Then place meat in fresh water and steam until tender, about 1 hour. Transfer to roasting pan and put in oven at 375°F. Add 1 cup of clear soup, 2 sliced carrots, and 1 teaspoon onion juice and cook uncovered for 2 hours. Enjoy.

Note from Tom Beck: While researching articles for the Chestnut Ridge Historical Society's newsletter, I found this recipe.

COOKIES

Apricot Balls

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

¾ cup Grape Nuts cereal	½ cup sifted powdered sugar
¾ cup finely crushed graham crackers	¼ cup light corn syrup
¾ cup finely snipped dried apricots	1 tablespoon orange juice or water
½ cup chopped pecans	¼ cup toasted wheat germ

Stir together Grape Nuts, crushed crackers, apricots, pecans and powdered sugar in medium bowl. Stir in orange juice and corn syrup.

Shape into ¾ inch balls. Roll balls in toasted wheat germ. Store in covered containers.

Makes 36 balls.

Note from Beth: This is one of my mom, Laura McKnight Radcliffe's recipes.

Biographical Note: Beth Lynne Radcliffe's line goes back to Wm. and Mahalla Miner McKnight.

Butter Cut Out Cookies

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

2 ⅔ cups flour	1 cup sugar
¼ teaspoon salt	1 unbeaten egg
1 cup butter	2 teaspoons vanilla

Sift together flour and salt. Cream butter; gradually adding sugar. Cream well. Blend in 1 unbeaten egg and vanilla. Add dry ingredients. Chill overnight.

Roll out on floured sheet and cut in desired shapes. Bake at 375°F for 7-10 minutes.

Makes approximately 3 dozen.

Note from Sandy: My mother, Jean Plants Alkula has made these cookies with or has given the recipe to most of her grandchildren.

Biographical Note: Sandy Alkula Boda is a granddaughter of Ollie Miner. Sandy's mother is Margaret Jean Plants Alkula, is Ollie's sixth born child and first daughter.

Angel Puffs (*Skillet Cookies)

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Cindy Beck

1 cup chopped walnuts	1 egg
3 cups Rice Krispies	½ lb. chopped dates
1 cup sugar	coconut
1 stick (¼ pound) margarine	

Bring to boil and cook 3 minutes the following ingredients: oleo (margarine), sugar, egg, and dates. Stir constantly. Remove from heat. Add nuts and Rice Krispies. Use spoons to form into balls and roll to coat in coconut. (*Use spoons to form balls. Very hot.)

Soft Chocolate Chip Cookies

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Aunt Joyce Plants, Overland Park, Kans.

#1

2 sticks margarine	1 cup brown sugar (packed)
1 cup white shortening	4 eggs
1 cup white sugar	4 teaspoons vanilla

Mix together with a mixer all above ingredients. Set aside.

#2

2 ½ cups flour	2 teaspoons salt
1 teaspoon baking soda	

Sift together above ingredients and mix together with #1.

#3

2 cups flour
1 ⅓ cups chocolate chips

Add #3 to above mixture, stirring with a wooden spoon. Drop by teaspoonfuls 2" apart on ungreased cookie sheet. Bake at 375°F for 10-12 minutes until delicately brown. Baked cookies will still be soft when removed from oven. Remove from baking sheet; cool.

Biographical Note: This recipe is from Joyce Plants, widow of Richard Plants. Richard Plants is John and Ollie's fifth son.

Coconut Jumbles

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe

½ cup margarine or butter
1 ½ cup flour
1 egg
3 tablespoons milk

1 teaspoon vanilla
1 cup coconut
Pink Frosting
toasted coconut

Beat margarine in bowl, 30 seconds. Add half the flour, sugar, egg, milk and vanilla. Beat till thoroughly combined. Beat or stir in remaining flour. Stir in 1 cup of coconut. Drop by rounded teaspoon, 2 inches apart onto ungreased cookie sheet. Bake at 375°F for 8-10 minutes till lightly browned.

Makes 24.

Pink Frosting – Combine 2 cups sifted powdered sugar, few drops red food coloring, 1-2 tablespoons milk.

Biographical Note: Beth's great grandmother was Martha Nutt McKnight who was married to Henry McKnight, the son of Wm and Mahalla.

Congo Squares

From the kitchen of Heather Miner Dandy, Feeding Hills, Mass.

Recipe origin – from the kitchen of her grandmother Monalea Ullom Miner

2 ¼ cups brown sugar (1 box)
3 eggs, beaten
2/3 cup shortening or butter, melted
2 ¾ cups sifted flour
2 ½ teaspoons baking powder
½ teaspoon salt
1 cup nuts
One 6 oz. pkg. semi-sweet chocolate chips

Add sugar and eggs to shortening and mix well. Stir flour with baking powder and salt. Stir dry ingredients into shortening mixture, mix well. Fold in nuts and chocolate chips. Pour into greased 15x10x1-inch pan. Bake at 350°F for 20-30 minutes.

Note from Heather: This was one of my favorites growing up. Grandma Miner shared the recipe with my mother and she made it regularly. I bake it in a 9x13-inch pan.

Mae Grimm's Date and Nut Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Note from Peggy: My grandmother Mae Grimm always made these for Christmas)

1 cup soft shortening	3 ½ cups flour
2 cups brown sugar	½ teaspoon salt
3 eggs	1 teaspoon soda
½ cup cold water	1 teaspoon baking powder
1 teaspoon vanilla	1/8 teaspoon cinnamon

Filling:

2 cups dates, chopped	¾ cup sugar
¾ cup water	½ cup chopped walnuts

Cook filling ingredients until thick. Cream shortening and sugar. Add eggs, then water and vanilla. Sift dry ingredients together and add to creamed mixture. Spread a teaspoon of dough on a greased cookie sheet, then place a teaspoon of filling on top and cover with more dough. Bake at 375°F for 10-15 minutes until lightly browned.

Peggy Grimm Mansberry's Date Bar Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

½ cup butter or margarine, softened	1 teaspoon salt
¼ cup shortening	½ teaspoon soda
1 cup brown sugar (packed)	1 ½ cups quick-cooking oatmeal
1 ¼ cups flour	

Prepare Date Filling (below) and cool. Heat oven to 325°F. Grease baking pan, 13x9x2 inches. Cream butter, shortening and sugar. Mix in remaining ingredients. Press half the mixture evenly in bottom of pan. Spread with filling. Top with remaining crumble mixture, pressing lightly. Bake 25 to 30 minutes or until light brown. While warm, cut into bars, about 2 x 1 1/2 inches.

Date Bar Filling

Mix:

3 cups cut-up dates (1 pound)
¼ cup sugar
1 ½ cups water in saucepan.

Cook over low heat, stirring constantly, about 10 minutes or until thickened.

Jam Bars Version

Omit date filling and substitute 1 cup of your favorite jam.

Gingersnaps

From the kitchen of Donna Smithburger, Farmington, Pa.

1 ½ cups shortening	½ cup molasses
2 eggs	2 teaspoons baking soda
4 cups flour	2 teaspoons cloves
2 teaspoons cinnamon	2 teaspoons ginger
2 cups sugar	

Cream shortening and sugar together.

Beat in eggs and molasses and other ingredients. Roll into 1-inch balls, dip in sugar and place on baking sheet 2 inches apart, press down a little. Bake at 375°F for 15 to 18 minutes.

Martha Nutt McKnight's Gingersnaps

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

*Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe,
whose mother, Martha Nutt McKnight passed down the recipe*

Cream together:

- ¾ cup shortening
- 1 cup sugar
- 1 egg

Place in sifter:

- 2 cup flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger

Mix all ingredients.

Roll into small balls.

Then roll into sugar.

Place on greased cookie sheet.

Bake 10-15 minutes in a 350°F oven.

Martha Nutt McKnight's Molasses Cookies

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

*Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe,
whose mother, Martha Nutt McKnight passed down the recipe*

Cream together:

½ cup shortening

1 egg

¾ cup sugar

¼ cup molasses

Add to creamed mixture:

1½ cup flour

½ cup black or English walnuts

¾ teaspoon baking soda

Drop dough by rounded teaspoon onto greased cookie sheet.

Bake 8-10 minutes in a 375°F oven.

No Bake Cookies

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Note from Sandy: This recipe comes from Lexi Nichols, granddaughter of Sandy Alkula Boda, great-granddaughter of Jean Plants Alkula; great-great-granddaughter of Ollie Miner Plants; great-great-great-granddaughter of Armenia Miner Marshall.

4 tablespoons cocoa

2 cups granulated sugar

½ cup milk

½ cup butter or margarine

3 cups rolled oats

1 cup peanut butter

1 teaspoon vanilla

Bring first 4 ingredients to boil in large saucepan. Stir in rolled oats, peanut butter and vanilla.

Note: during the cooking process be careful as it will burn easily.

Drop by spoonful on waxed paper and let cool.

Makes 4 dozen.

Delicious Old Fashioned Cookies

From the kitchen of Marjean Miner Jones

Cream together well:

½ cup shortening

¼ teaspoon salt

½ teaspoon lemon rind

½ teaspoon nutmeg

1 cup sugar

Add 2 well beaten eggs, beat well.

Add slowly 2 cups flour sifted with:

1 teaspoon baking powder

½ teaspoon soda

2 tablespoons milk

You must flavor with lemon flavoring or vanilla, for sure. Chill an hour or so, lift half on floured board. Roll 1/8 in thick. Cut and place on cookie sheet. Put scant teaspoon raisins (see below) on top of each cookie. Roll out more batter a little thinner maybe – cut and put on top. Bake 8-12 minutes at 375°F. Look at them at 8 min – then 10 or 12 depending on degree of doneness.

Raisin Filling: Cover with water ½ cup or 2/3 cup raisins in sauce pan. Add 1 tablespoon sugar. Cook slowly until soft (10-15 minutes). Thicken with flour.

Peggy Grimm Mansberry's Orange Drop Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

2/3 cup shortening

¾ cup sugar

1 egg

½ cup orange juice

2 tablespoons grated orange rind

2 cups flour

½ teaspoon baking powder

½ teaspoon soda

½ teaspoon salt

Orange Butter Frosting

Heat oven to 350°F. Mix shortening, sugar, and egg thoroughly. Stir in orange juice and rind. Measure flour by dipping method or by sifting. Stir dry ingredients together; blend in. Drop rounded teaspoonfuls of dough about 2" apart on ungreased baking sheet. Bake 8 to 10 minutes or until delicately browned on edges. Frost with Icing. Makes 4 dozen 2" cookies.

Orange Butter Frosting

1/3 cup soft butter or margarine

3 cups confectioners' sugar

2 tablespoons orange juice

2 teaspoons grated orange peel

Blend butter and sugar. Stir in orange juice. Beat until frosting is smooth and of spreading consistency. Mix in grated orange peel.

Peggy Grimm Mansberry's Peanut Butter Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

½ cup shortening (half margarine)	1 ¼ cups flour
½ cup peanut butter	½ teaspoon baking powder
½ cup sugar	¾ teaspoon soda
½ cup brown sugar (packed)	¼ teaspoon salt
1 egg	

Mix shortening, peanut butter, sugars, and egg. Blend dry ingredients into shortening mixture. Chill. Heat oven to 375°F. Roll dough in 1 1/4-inch balls. Place 3 inches apart on lightly greased pan. Flatten crisscross style with a fork dipped in flour. Bake 10 to 12 minutes. Makes 3 dozen.

Peggy Grimm Mansberry's Peanut Butter Crinkle Cookies (Hershey's Kiss Cookies)

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

1 cup margarine	2 ½ cups flour
1 cup peanut butter	1 teaspoon baking powder
1 cup sugar	1 teaspoon baking soda
1 cup brown sugar	1 teaspoon salt
2 eggs	Hershey's Kisses
1 teaspoon vanilla	

Mix at medium speed first 6 ingredients until fluffy. At low speed beat in next 4 ingredients. Shape in 1-inch balls; roll in sugar. Place 2 inches apart on ungreased cookie sheet. Bake in 350°F oven 12-15 minutes or until browned. Immediately press in Hershey's Kisses. Cool. Store in airtight container.

Can be baked 1 week ahead.

Lorelle Geyer's Pumpkin Chocolate Chip Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Note from Peggy: This recipe is one my daughter Lorelle Ritenour Geyer makes and it is often requested.

Cream together:

2 cups sugar
1 cup Crisco
2 eggs

Add:

2 teaspoons cinnamon	small can of pumpkin
2 teaspoons salt	4 cups of flour
2 teaspoons baking soda	milk chocolate chips or semi-sweet chips - if you prefer less sweet.
2 teaspoons baking powder	
2 teaspoons vanilla	

Drop by the spoon fulls onto greased cookie sheets. Bake at 375°F for 10-15 minutes.

Snickerdoodles

From the kitchen of Tom Beck, Acme, Pa.

1 cup light brown sugar	½ cup milk
1 egg	2 teaspoons baking powder
½ cup chopped raisins	2 teaspoons sugar
2 cups flour	2 teaspoons cinnamon
2 tablespoons butter	

Drop by teaspoonfuls onto baking sheet and sprinkle with sugar & cinnamon. Nuts or coconut may be used instead of raisins. (*There is no baking temp. or time listed)

Peggy Grimm Mansberry's Soft Sugar Cookies

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Makes about 48 cookies, depending on the size of the cookie cutters.

1 cup margarine	1 teaspoon vanilla extract (for orange
1 ½ cups granulated sugar	cookies use ½ teaspoon vanilla and
2 large eggs	½ teaspoon orange extract)
¾ cup sour cream	½ teaspoon salt
1 teaspoon baking soda	4 cups all-purpose flour
1 teaspoon baking powder	

In a large mixing bowl, beat margarine and sugar until light and fluffy. Beat in eggs, sour cream, and vanilla (or vanilla and orange) extract; mix well. In a separate bowl, stir together flour, baking soda, baking powder and salt. Gradually stir the flour into the margarine mixture until well incorporated. Wrap dough in plastic wrap and chill several hours or until dough is firm enough to handle. Preheat oven to 350°F. On a lightly floured board roll out to about 1/4 inch thick and cut into shapes with cookie cutters. Place on lightly greased baking sheets and bake about 15 minutes or until edges are slightly browned. Let cool about 1 minute on the baking sheet and then remove to wire rack to cool completely. Decorate with your favorite icing. Store in an airtight container at room temperature for up to 1 month if not frosted or up to 1 week if frosted.

Orange Butter Icing (for soft cookies)

2 cups confectioners' sugar, sift before measuring
1 ½ tablespoons margarine, softened
½ teaspoon orange extract
3 to 4 tablespoons milk
food coloring

Combine all ingredients in a small mixing bowl. Mix until smooth and well blended. If necessary, add more milk or more confectioners' sugar for best spreading consistency.

Sugar Cookies

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Aunt Violet Miner Bottomley

1 cup butter or shortening	½ teaspoon baking soda
3 eggs	2/3 cup milk
2 teaspoons baking powder	1 teaspoon vanilla
2 cups sugar	

Add enough flour to make soft dough. Bake in quick oven after rolling and cutting.

Note from Tom: Don't ask me what a quick oven is.

Sugar Cookies

From the kitchen of Laresa Kaye Roberts, Broken Arrow, Oklahoma

Recipe origin – from the kitchen of Florence Crawford

Mix as for pie crust:

3 cups flour	¼ teaspoon soda
1 cup shortening	¼ teaspoon cream of tartar
3 teaspoons baking powder	¼ teaspoon salt

Mix together:

1 cup sugar	2 teaspoons vanilla
3 tablespoons milk	2 eggs

Combine the two mixtures. Roll, cut and bake at 350°F for 8-10 minutes.

Biographical Note: Laresa Kaye Roberts is the granddaughter of Lola Rebecca Minard Crawford her mother's mother. This recipe comes from her great grandma Florence Crawford, who handed down the recipe to her grandmother Lola Crawford.

Thumbprint Cookies

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Aunt Cosey Miner Brothers

Mix together thoroughly:

- ½ cup soft shortening
- 1 egg yolk (keep the white)
- ¼ brown sugar
- ½ teaspoon vanilla
- ¾ cup finely chopped nuts

Sift together and stir in:

- 1 cup flour
- ¼ teaspoon salt

If dough is soft, chill in refrigerator. Roll into 1-inch balls. Dip in slightly beaten egg whites. Roll in chopped nuts. Place about 1 inch apart on ungreased cookie sheet. Bake 5 minutes at 375°F. Remove from oven quickly press thumb gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool. Place in thumbprint favorite jelly or tinted confectioner's sugar icing.

Toll House Cookies with Oatmeal

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jesse Elizabeth Miner Schultz, who lived in Washington, Pa.

- | | |
|------------------------|--|
| 1 ½ cups sifted flour | 2 eggs, unbeaten |
| 1 teaspoon baking soda | 1 teaspoon hot water |
| 1 teaspoon salt | 1 cup chopped nuts |
| 1 cup shortening | 2 pkgs. (14 oz.) semi-sweet chocolate, in pieces |
| ¾ cup brown sugar | 2 cup oatmeal |
| ¾ cup granulated sugar | 1 teaspoon vanilla |

Sift flour once before measuring, then sift with soda and salt. Cream shortening until soft. Add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating after each addition. Add hot water to creamed mixture then sifted ingredients. Add nuts, chocolate and oatmeal. Mix thoroughly. Add vanilla and mix well. Drop by ½ teaspoonful on a greased cookie sheet. Bake at 350°F for 10 minutes. Makes 100 cookies.

DESSERTS

German Apple Cake

From the kitchen of Angela Packan, Uniontown, Pa.

1 cup oil	½ teaspoon salt
1 ¾ cups sugar	2 teaspoons cinnamon
2 eggs	1 ½ teaspoons water
1 teaspoon vanilla	1 cup chopped nuts
2 cups flour	4 cups apples
1 teaspoon baking powder	

Beat oil and eggs until foamy. Add sugar and beat well. Add vanilla. Sift flour, soda, salt and cinnamon. Add to first part. Add water. Pare apples; slice thin and add to preceding ingredients. Beat well. Fold in nuts. Bake for 50 minutes at 350°F until done in a 9 x 13-inch pan.

Cream cheese topping:

8 oz. cream cheese
½ teaspoon vanilla
½ cup melted butter
1 cup powdered sugar.

Mix together and spread over cooled cake.

Biographical note: Angela's mother Rita (Charnovich) Packan and grandmother Theresa (Minerd) Charnovich also contributed recipes for this cookbook.

Aunt Betty's Apple Cake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, VA

1 ¾ cup sugar	1 teaspoon cinnamon
1 cup cooking oil	1 teaspoon baking soda
3 eggs	3 apples, peeled and sliced thin
2 cup flour	½ cup chopped nuts, if desired

Grease and flour a 9x13 inch pan. Beat together the sugar, oil and eggs with mixer. Sift together flour, cinnamon and baking soda. Add to wet ingredients. Stir in apples by hand. Bake at 350°F for 1 hour. The top will be crusty. Sprinkle with powdered sugar if desired.

Apfelkuchen (Apple Cake)

From the kitchen of Brenda (Kimmel) Harding, Williamstown, N.J.

Dough:

1 can 10 $\frac{3}{4}$ oz. condensed chicken broth	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup butter or margarine	2 eggs
4 $\frac{1}{2}$ cups all-purpose flour	

Topping:

3 medium apples, peeled and thinly sliced	2 teaspoons ground cinnamon
1 tablespoon lemon juice	$\frac{1}{4}$ cup flour
2 tablespoons butter or margarine	1 cup sugar

To make dough: In saucepan, combine broth and butter. Heat to lukewarm. Meanwhile, in large mixing bowl, combine 3 cups flour, yeast and sugar. Add broth mixture and eggs to dry ingredients. Beat at high speed for 2 minutes, scraping bottom and sides of bowl often. Stir in remaining flour to make a soft dough (but not sticky). On lightly floured board, knead dough until smooth. Place in greased bowl, turning once. Cover and let rise 1 hour or until doubled in bulk. Punch down on lightly floured board. Roll out dough to fit greased jelly roll pan (15 x 10 x 1-inches). Press into corners of pan.

To make topping: Toss apples with lemon juice, $\frac{1}{2}$ cup sugar and 1 teaspoon cinnamon. Arrange apples in single layer on dough. In bowl combine remaining sugar, cinnamon and flour. Cut in butter until mixture resembles coarse cornmeal. Sprinkle over apples. Cover and let rise until doubled (about 1 hour). Bake at 375°F for 35 minutes or until done.

Makes 25 servings (3 x 2-inch size).

Fresh Apple Cake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Recipe origin – from the kitchen of Betty Jane Birch Hickman

1 $\frac{1}{3}$ cups sugar	1 teaspoon baking soda
2 cups flour	1 teaspoon cinnamon
3 eggs	1 cup nuts, chopped
1 cup oil	1 teaspoon vanilla
3-4 apples	

Peel apples and slice into small chunks. Mix eggs, sugar, oil and vanilla. Add flour, baking soda, cinnamon. Add apples. Put into pan and top with nuts.

Bake at 350°F till golden brown, approximately 1 hour.

Can dust with powdered sugar on top to make it fancy. It gets moist as it gets older.

Grandma's Apple Dumplings

From the kitchen of Sue Martin, Hopwood, Fayette County, Pa.

6 medium size apples, peeled and cored
sugar and cinnamon to fill apple cavities

Dough:

2 cups flour	2/3 cup shortening
2 ½ teaspoons baking powder	½ cup milk
½ teaspoon salt	

Sauce:

2 cups brown sugar	¼ cup butter
¼ teaspoon cinnamon	2 cups water
¼ teaspoon nutmeg	

To make the dough, sift flour, baking powder and salt together. Cut shortening in until pieces are the size of small peas. Sprinkle milk over mixture and press together lightly, working dough just until it holds together. Roll out dough and cut into six pieces. Place one apple on each. Fill in each apple cavity with sugar and cinnamon. Pat dough around apples to cover completely and fasten edges securely. Place dumplings 1 inch apart in a greased baking pan.

To make the sauce, combine the brown sugar, water and spices in a small pot. Cook for 5 minutes. Remove from heat and add butter. Pour over the dumplings in pan and bake in a 375°F oven for 35 to 40 minutes. Serve hot or cooled with milk.

Note from Sue: These were made by my grandmother, Ostie Marie Heinbaugh, nee Vough. My mother told me that they would have these for dinner when she was young. Laura Flora Minerd was her 2nd great-grandmother.

Mock Apple Pie

From the kitchen of Jacqueline Alkula, Chillicothe, "The Home of Sliced Bread", Missouri

2 cups water	cinnamon or nutmeg to taste
2 teaspoons cream of tartar	20 Ritz crackers (whole)
1 ½ cups sugar	1 unbaked pie shell

Boil first four ingredients for 2 minutes. Add the crackers (do not stir) and let boil 2 minutes. Pour into unbaked pie shell and bake at 350°F until the crust is brown.

FOR Pineapple Pie: Omit the cinnamon or nutmeg and add 1 teaspoon of vanilla to the pie.

Apple Dumplings

From the kitchen of Donna Smithburger, Farmington, Pa.

Recipe origin - from the kitchen of Mabel Lloyd, daughter of Margaret McClain

2 cups flour
3 teaspoons baking powder
1 tablespoon sugar
6 tablespoons shortening
½ teaspoon salt
½ cup milk
1 ½ cups water (to cover dumplings)

Mix as you would pie dough. Cut into squares and fill with apples that are sweetened. Cover with the 1 ½ cups water. Cook until apples are tender and dumplings are browned. Bake at 350°F.

Applesauce Spice Bars

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

1 cup flour
¼ cup shortening
2/3 cup brown sugar
1 cup applesauce
1 teaspoon soda
1 egg
½ teaspoon pumpkin pie spice
½ cup raisins

Mix all ingredients. Spread in 9x13x2 inch greased pan. Bake at 350°F oven for 25 minutes, or until knife inserted in middle comes out clean.

Biographical Note: Recipe from Sandy Boda is the daughter of Jean Plants Alkula; granddaughter of Ollie Miner Plants; great-granddaughter of Armenia Miner Marshall

Banana Breeze

Submitted anonymously

Two 14-oz. cans Eagle brand sweetened milk
Two 8-oz. pkgs. cream cheese (room temperature)

1/3 cup lemon juice
1 teaspoon vanilla extract

Cream the cheese until smooth. Add sweetened milk. Mix well. Add lemon juice. Mix until thick. Add vanilla.

Crust:

2/3 cup butter or margarine
4 sliced bananas (soaked in lemon juice to keep from turning brown)
1/2 cup sugar
2 cups crushed corn flakes

In sauce pan, melt the butter and add sugar. Bring to a boil. Turn off heat. Add crushed corn flakes. Mix well. Smash crust on bottom of 9 x 13-inch dish. Line the bottom with bananas and fill with the filling.

Aunt Judy's Green Stuff

From the kitchen of Paula Wakefield, Pataskala, Ohio

1 can (20 oz.) crushed pineapple
1 pkg. (3 3/4 oz. size) pistachio instant pudding & pie mix
1 cup miniature marshmallows
1 cup chopped nuts
9 oz. Cool Whip

Mix together crushed pineapple (with juice) and instant pudding mix.
Add and blend all remaining ingredients.
Chill and serve.

Biographical note: This is one of several recipes I cooked when my boys were growing up. Aunt Judy's green stuff was a recipe a friend I worked with when living in Texas gave to me, not knowing at that time it was a recipe on a Jello box. My family loved it and I made it for years for them. My mother's side of family are Kennedy's, Mayle, Minerd. I am related to Mary C. Minerd 1848-1933, Stephen T. Minerd 1870-1951, Jessie M. Minerd 1891-1985, Mary Ethel Minerd 1893-1986. Jessie M. Minerd was my great grandmother and the mother of my grandmother Delcie Mae Kennedy.

Aunt Karen's Pink Stuff

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

- 1 large can crushed pineapple, drained
- 1 large container cottage cheese, small curd
- One 12 oz. container cool whip
- One 6 oz. Jello, any 'pink'; strawberry, cherry, etc.

Drain pineapple, then mix all ingredients together. The Jello should be added DRY. Do not add water to it. This recipe is easily reduced by using smaller portions of ingredients.

Note from Sandy: Karen Schultz of Peachtree City, Georgia gave me this recipe in the early 70's. Everyone in our family, to include nephews & nieces, call it Aunt Karen's Pink Stuff.

Biographical note: Karen Schultz-Carder is the daughter of Jesse Elizabeth Miner Schultz (third daughter of Armena and Harry Miner).

Banana Bread Bars

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

- | | |
|---------------------------------------|----------------------------------|
| 1 ½ cups sugar | 2 teaspoons vanilla extract |
| 1 cup sour cream | 2 cups all purpose flour |
| ½ cup butter - softened | 1 teaspoon baking soda |
| 2 eggs | ¾ teaspoon salt |
| 1 ¾ cup (3 or 4) ripe bananas, mashed | ½ cup chopped walnuts (optional) |

Brown Butter Frosting

- | | |
|-----------------------|------------------------------|
| ½ cup butter | 1 ½ teaspoon vanilla extract |
| 4 cups powdered sugar | 3 tablespoons milk |

Heat oven to 375°F. Grease and flour a 15x10-inch jelly roll pan. For the bars, in a large bowl beat together sugar, sour cream, butter and eggs until creamy. Blend in bananas and vanilla extract. Add flour, baking soda, salt and blend for 1 minute. Stir in walnuts. Spread batter evenly into pan and bake for 20-25 minutes or until golden brown.

Meanwhile, for frosting, heat butter in a large saucepan over medium heat until boiling. Let butter turn a delicate brown and remove from heat.

Add powdered sugar and vanilla extract and milk. Whisk together until smooth. (It should be thicker than a glaze, but thinner than frosting.) Using a spatula, spread the Brown Butter Frosting over the warm bars. The frosting will be easier to spread while the bars are still warm.

Note: A 9x13-inch glass cake pan works good but bake longer.

Blueberry Cake

*From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.
Recipe origin - from the kitchen of Nancy Maxwell,
whose mother-in-law Anna Jean Maxwell passed down the recipe*

½ cup oil	4 cups flour
2 ½ cups sugar	dash of salt
4 teaspoons baking powder	½ teaspoon vanilla
1 cup milk	5 cups blueberries
3 eggs	

Mix all ingredients together, folding in blueberries last. Pour into a greased 9x13 inch pan. Sprinkle with crumb topping. Bake at 350°F for 1 ¼ hours.

Topping:

⅔ cup sugar	1 teaspoon cinnamon
⅔ cup flour	4 tablespoons butter or margarine

Mix together till crumbly.

Bread Pudding

*From the kitchen of Laresa Kaye Roberts, Broken Arrow, Oklahoma
Recipe origin - from the kitchen of Lola Rebecca Minard Crawford*

2 cups bread - break and pack down
4 cups milk - pour over bread and put on to heat.

Beat 2 eggs with 1 cup sugar and 2 teaspoons vanilla and ½ cup raisins, then stir in with bread and milk.

Pour into greased pan and add ½ cup melted butter, pouring over all and sprinkle with cinnamon. Bake at 350°F for 1 hour.

Biographical Note: Laresa Kaye Roberts is the granddaughter of Lola Rebecca Minard Crawford, her mother's mother.

Bread Pudding

From the kitchen of Sandra Tanner Waltrip, Bacliff, Texas

Biographical note: I am Sandra Tanner Waltrip. I currently live in Bacliff, Texas and am the mother of four beautiful daughters and 17 Grandchildren. I am one of the great-great grandchildren of David Nesmit Miner. My great-grandmother, Martha Delight "Della" Wells was born in 1879 in Plattsmouth, Nebraska. She met Charles Thomas J. Miner, born in 1872, son of David Nesmit Miner and Caroline Amelia Crumrine in Columbus, Platte, Nebraska and on November 27, 1902 they were married at St. Luke's Episcopal Church of Plattsmouth, NE. They had four children. They moved around quite a bit, following jobs and family. The Miner's migrated to Houston, Texas in the 1920's. Their oldest child, my grandmother, Jennie Delight Miner, born in Kansas, Missouri was married to John L. Moore of Dublin and they also had four children that were born and raised in Houston, Texas. Their oldest child was Charlotte Delight Moore, who married Jack W. Tanner of Houston and they had seven children. I am the fourth child of their union. All the men in this paragraph served in the military from the Civil War to WWII. More can be seen on Minerd.com Biography of David Nesbit and Caroline Amelia (Crumrine) Miner of Columbus, NE - Council Bluffs, IA - and Kansas City, MO.

So, I really hate those long blogs that go on and on just to get to the recipe part. With that being said, one of my favorite desserts growing up was good old fashioned Bread Pudding. Although the internet tells you it goes back centuries, there are so many different variations, especially the spices.

Bread Pudding in our house was most likely from the financial struggles and depression after WWII. I remember having it at my Nana's house and then Mama's version.

First of all, to say that there is an exact recipe would be a lie. I never saw my Nana or Mama use a measuring cup or spoons. Everything was from scratch and from looking and tasting.

At our house growing up there was always a large yellow bowl that had scrap bread in it. The heel of the loaf, the unused bread when she made other dishes that used bread, stale bread, biscuits, rolls etc.

When she got enough to make a couple of loaves of the pudding, as she cooked them in a couple of bread loaf pans, then it was time to throw it all together.

So, a large bowl of scrap breads. It was probably 4 quarts.

If you have to have an amount, I would say about 6-8 cups of bread.

Pour milk into the bowl until it covers the bread. It will be soupy. If you need an amount, let's go with 3-4 cups.

Pour sugar in, maybe about 2 cups. I like mine sweet, sometimes taste as you go gives you the best idea.

Pinch of salt.

Sprinkle cinnamon evenly over the mixture until you get a light beige look, recipes call for 2 tablespoons, again, your choice. I am a cinnamon lover.

Mix four eggs and add to mixture.

Soften about a ½ cup margarine or butter. Mom cooked with margarine, as it was cheap. Pour into mixture.

Vanilla, well again, Mama always knew, so she just poured a little, recipes call for about 2 teaspoons. I love vanilla, more the better.

Raisins, pecans, coconut etc. are optional.

Pour into well-greased loaf pans. It will look a little soupy. It will rise so, only fill about 2/3. Bake at 350°F until a knife inserted 1 inch from edge comes out clean, 40-45 minutes.

So, while this is baking, Mama made a lemon sauce to go over the bread pudding, which is really good hot! Fresh out of the oven.

Many people like vanilla, lemon, or sauces made from liquor like rum and whiskey. All are good. But I loved Lemon and only ate lemon because it was comfort food.

Lemon sauce:

3/4 cup sugar

3 tablespoons cornstarch (add more if you like it thick)

1/4 teaspoon salt

2 cups cold water

1/2 stick butter

2 teaspoons lemon concentrate, or fresh lemon or lemon extract.

Add ingredients to enhance your own taste.

Martha Nutt McKnight's Cake Doughnuts

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

*Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe,
whose mother, Martha Nutt McKnight passed down the recipe*

3 1/3 cups flour

1 cup sugar

3 teaspoons baking powder

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

2 tablespoons shortening

2 eggs

3/4 cup milk

Heat oil to 375°F in skillet - 3 inches deep.

Mix all ingredients, place on floured board.

Roll gently to 1/2 inch thickness.

Turn donuts in oil as they rise to surface.

Grandma Birch's Carrot Cake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

2 cups sugar	1 ½ cups Crisco
4 eggs	2 ¼ cups flour
1 teaspoon baking soda	1 teaspoon baking powder
1 teaspoon cinnamon	3 cups grated raw carrots
½ cup chopped nuts	

Combine sugar, Crisco and eggs. Beat 2 minutes at medium speed. Sift dry ingredients. Add to oil and eggs and beat 1 minute at low speed. Add carrots and nuts. Bake in well buttered pan at 350°F for 1 hour.

Topping:

3 oz. cream cheese	¼ cup oil
2 teaspoons vanilla	

Cream together, add powdered sugar to spreadable consistency.

Cinnamon Cake

*From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.
Recipe origin – from the kitchen of Nancy Maxwell's friend Sara Wingard*

1 yellow cake mix	¾ cup oil
1 small vanilla instant pudding (can use sugar free)	4 eggs
¾ cup water	1 teaspoon vanilla

Mix in bowl for 8 minutes on medium speed. Grease bundt pan.
In a small bowl mix ¼ cup sugar and 2 teaspoons cinnamon.
Put ⅓ batter in pan and top with ⅓ of cinnamon mixture. Do this till all used.
Bake at 325°F for 40-50 minutes. Usually 45 minutes works!

Coconut Zucchini Pie

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 cup canned milk	1 tablespoon corn starch
1 teaspoon vanilla	½ cup coconut
2 eggs	½ teaspoon salt
¾ cup sugar	

Mix all together. Add 2 cups peeled, grated zucchini. Pour into unbaked pie shell. Bake at 350°F for 1 hour. Sprinkle top with coconut 5 minutes before pie is done.

Grandma McClain's Cobbler

From the kitchen of Donna Smithburger, Farmington, Pa.

Recipe origin - from the kitchen Margaret McClain

2 egg yolks (beaten)
1 tablespoon Oleo
1 cup sugar
½ cup milk
2 egg whites (beaten)
1 ½ cups flour
1 teaspoon baking powder
3 cups sweetened fruit

Grease a 9x13-inch pan. Put fruit on the bottom and the above mixture on top of the fruit. Be sure to beat the egg white and yolks separately.

Note from Donna: Margaret McClain was the daughter of Louise Mildred Miner. She cooked on a coal stove all her life so temperature and time are estimates. Our family still makes this recipe. Grandma was a great cook!

Grandma Birch's Coffee Cake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 ½ cups flour	¼ cup shortening
2 teaspoons baking powder	1 egg, beaten
¼ teaspoon salt	1 teaspoon vanilla
¾ cup sugar	1 cup milk

Sift dry ingredients. Mix wet ingredients. Combine in mixer. Pour half of the batter into greased 8x8 inch pan. Spread half of topping on batter. Pour the rest of the batter into pan and top with rest of topping. Bake at 375°F for 25-30 minutes.

Topping:

½ cup brown sugar, packed	2 tablespoons butter, melted
2 tablespoons flour	½ cup nuts, optional
2 teaspoons cinnamon	

Mix together.

Crumb (Shoofly) Pie

From the kitchen of Mae (Richter) Grimm, Acme, Pa.

1 unbaked 9-inch pie shell	1 egg, beaten
1 ½ cups flour	¾ cup brown or white sugar
¼ cup margarine	½ cup Brer Rabbit Dark Molasses
½ cup hot water	½ teaspoon baking soda

Combine flour and sugar. Cut in margarine until crumbly. Put 1 cup mixture in the bottom of the pie shell. Mix together last 4 ingredients. Pour over crumbs. Top with remaining crumbs. Bake at 400°F for 15 minutes. Reduce heat to 350°F and bake for 30 minutes longer.

To make pie crust (makes 3 single crusts):

3 cups flour	1 egg, well beaten
1 ¼ cups shortening	5 tablespoons water
1 teaspoon salt (optional)	1 tablespoon vinegar

Cut shortening into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture all at once. Blend just until flour is moistened.

Biographical note: Mae's grandmother was Jenny (Enos) Snyder. Jenny's brother, Andrew J. "Budd" Enos (1884-1974), was Assistant Superintendent of Schools in Fayette County, President of the Graded School Department of the Pennsylvania State Education Association and Secretary of the Normalville Normal Institute Reunion Association.

Eclair Cake

From the kitchen of Sandy Alkula Boda, Tyrone, Ga

Recipe origin – from the kitchen of Aunt Betty Plants, widow of Edward Plants, John & Ollie's fourth son

Line a 13x9-inch cake pan with whole graham crackers. Mix 2 packages French vanilla instant pudding (1 ½ cups milk for each). Whip in 8 oz. Cool Whip. Put ½ of mixture on crackers, then layer another layer of whole graham crackers, followed by remaining pudding mixture. Top with Frosted Graham Crackers (following).

Frosted Graham Crackers: Use chocolate fudge canned frosting. Let set for 2 days before serving.

Hint! Let the pudding set a little before whipping in Cool Whip. I do it while I layer the pan the first time.

Farmer's Cake

From the kitchen of Tom Beck, Acme, Pa.

Note from Tom: This is Retha Morrison's recipe, but it was a favorite for our family.

6 eggs	1 ½ teaspoons baking powder
1 ½ cups sugar	pinch of salt
2 cups flour	vanilla

Mix above ingredients. Pour into 2 round 9-inch cake pans. Bake at 325°F for 25-30 minutes. Cool on racks, then slice to create 4 layers.

Filling:

1 cup sugar	2 tablespoons corn starch
1 pint boiling water	flavor with lemon
butter - the size of an egg	

Spread filling then stack each layer. Sprinkle confectioners' sugar on top, keep refrigerated for 24 hours.

Note from Tom: * If you want cake to look fancy, lay a paper lace doily on top, then sprinkle with confectioners' sugar.

***My wife found that French's lemon pudding was a great substitute.

***A friend would place sliced strawberries or kiwi fruit on the center layer making a Princess cake.

Frozen Ice Cream Dessert - Freda Channing

From the kitchen of Jill Aird, Williamsburg, Va.

60 crushed Ritz crackers	1 qt. vanilla ice cream, softened
1 stick melted butter	
2 (3oz.) boxes toasted coconut instant pudding	9 oz. container Cool Whip
1 ½ cups milk	

Combine crackers and melted butter; press half of mixture in 9 x 12-inch pan. Mix pudding and milk; beat thoroughly. Add ice cream and beat with mixer. Pour over crust; spread with Cool Whip. Sprinkle remaining cracker crumbs over top. Chill 6 hours or freeze.

Note from Jill: My mom made these all the time. Yum. - The recipes were made by my mother, Freda Channing but they were probably started by my grandmother Agnes Miner Miller. My great-grandfather was Martin Miner.

Fruit Cocktail Cake

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

2 cups flour
2 teaspoons baking soda
1 ½ cups sugar
One 16 oz. can fruit cocktail, juice too

Mix above ingredients together; put in a 13x9-inch greased pan. Sprinkle ½ cup brown sugar and ½ cup chopped nuts over the top and bake 40-50 minutes in a 325°F oven. Cool 5-10 minutes.

Topping:

1 stick oleo (margarine)	¾ cup sugar
½ cup milk	1 teaspoon vanilla

Put above in saucepan and boil for 10 minutes. While hot, pour over cake.

Fruit Crumb Bars

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe

2 ½ cups flour
2 ½ cups quick rolled oats
1 ½ cups packed brown sugar
¼ teaspoon baking soda
1 ½ cups margarine, melted
one 21 or 24 oz. can (any flavor) pie filling
1 teaspoon finely shredded lemon or orange peel
Powder Sugar Icing

Sift flour, oats, brown sugar, and baking soda. Stir in melted margarine until well combined. Reserve 2 cups for topper.

Pat remaining oat mixture into ungreased 15x10x1-inch pan. Bake at 350°F for 12 minutes.

Snip any large pieces of fruit in filling. Stir lemon or orange peel into pie filling. Carefully spread filling on top of hot baked crust. Sprinkle with reserved oat mixture. Pat down. Bake at 350°F for 20-25 minutes. Cool in pan. Drizzle icing over top.

Powder Sugar Icing - Mix 1 cup sifted powdered sugar, ¼ teaspoon vanilla and 1-2 tablespoons milk to desired consistency.

Fruit Dip

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Note from Sandy: This recipe was given to me many, many years ago by my cousin Harold Orlan Miner. Harold was the son of Orlan Miner; grandson to Armenia Miner Marshall.

One 7 oz. jar of Kraft Marshmallow Cream
One 8 oz. cream cheese
1 teaspoon lemon juice

Let first two ingredients set at room temperature. Combine all ingredients until creamy and smooth.

Serve with fruit, such as whole strawberries, bananas, peaches etc.

Martha Nutt McKnight's Gingerbread

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

*Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe,
whose mother, Martha Nutt McKnight passed down the recipe*

Crème together in large bowl:

½ cup shortening
½ cup sugar
1 egg

Place together in sifter:

2 ½ cups flour	1 teaspoon ginger
1 ½ teaspoons baking soda	½ teaspoon cloves
1 teaspoon cinnamon	

1 cup hot water

1 cup molasses

Add one third of mixture in sifter to creamed mixture. Then add ½ cup molasses and ½ cup water. Stir another third of sifted mixture to this. Add remaining liquid and mix. Add remainder of sifted ingredients. Place in greased and floured 13x9-inch pan or in cupcake holders. Bake 30 minutes in a 350°F oven.

Dad's Miracle Fruit Cake

From the kitchen of Paula Gaumer Tooke, Logansport, Indiana

Recipe origin – from the kitchen of Paul Levon Gaumer

1 cup dates (sliced)	1 ½ cups brown sugar (packed)
1 cup seedless raisins	½ cup dark molasses
2/3 cup butter	1 ½ cups water (wine can be used)

Combine all in a saucepan.

Boil gently for 3 minutes.

Pour into LARGE mixing bowl to cool.

Beat in the following:

- 2 eggs
- 16 oz. jar of fruits & peels
- 1 cup chopped mixed nuts or nut of choice.

Sift together the following:

3 cups all-purpose flour	1 teaspoon baking soda
1 teaspoon cinnamon	1 teaspoon baking powder
½ teaspoon nutmeg	1 teaspoon salt

OPTIONAL – ½ teaspoon mace

Gradually add to fruit mixture, beating well after each addition.

Pour into a 9" Tube Pan (Angel Food Cake Pan) lined with greased wax paper.

Bake in a very slow (275°F) oven for 3 hours.

Remove cake from pan, cool thoroughly.

Wrap on aluminum foil or wax paper.

Store in clean, airtight container in a cool place.

Age 3-4 weeks to improve taste. Will store well for up to 6 weeks.

May be soaked in wine every 2 weeks and rewrap. (Dad always used a cheap wine for the soaking.)

Serve Immediately.

Serves/Makes - 4 ½ pounds

Biographical Note: How Paula Gaumer Tooke and Paul Levon Gaumer connect to the family:

1. Frederick Meinert (1710 – 1751)
2. Maria Elizabeth Meinert (1730 – 1802) Married (1748) Johannes Gaumer (1730 – 1802)
3. Johann Dietrich Gaumer II (1760 – 1818)
4. Salome Däsch Gaumer (1799 – 1869) married (1818) Andreas Knedler (1787 – 1860)
5. Mary Anna Kneedler (1829 – 1878) married (1890) Moses Solomon Gaumer (1829 – 1898)
6. Jeremiah Franklin Gaumer (1860 – 1892)
7. Henry Moses Gaumer (1885 – 1953)
8. Paul Levon Gaumer (1917 – 1992)
9. Paula Sue Gaumer (1951 - Present)

Here is how Salome Däsch Gaumer and Moses Solomon Gaumer were related through the Gaumer Family line.

1. Moses Solomon Gaumer was the oldest child of the 7 children of Solomon Heinley Gaumer
 2. Solomon Heinley Gaumer was the 5th son of Johan Dietrick Gaumer (1775 – 1830)
 3. Johann Dietrick Gaumer III was the oldest son of Johann Frederick Gaumer (1750 – 1815)
 4. Johann Frederick Gaumer was the 2nd child of Johannes Detrick Gaumer I (1722 – 1794)
- THIS IS WHERE THE Gaumer/Gaumer Connection Starts
5. Johann Dietrich Gaumer II (see above) was the 7th child of Johannes Detrick Gaumer I
 6. Salome Däsch Gaumer was the youngest of 4 daughters of Johann Detrick Gaumer II

Peggy Grimm Mansberry's Fruitcake

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Note from Peggy: My parents requested I make this every Christmas.

2 lbs. candied fruit	2 cups margarine (1 lb.)
1 lb. chopped dates	4 cups sugar
1 lb. candied maraschino cherries	8 large size eggs
2 cups walnuts (or less if some cakes are plain)	2 teaspoons baking soda
8 cups sifted flour	3 cups buttermilk (I use 3 tsp. cider vinegar with enough milk to make 3 cups-let sit for at least 5 min)
1 teaspoon salt	orange juice for basting
2 teaspoons cinnamon	

Line 3 loaf pans (or one large Angel Food pan) with waxed paper – then grease paper and pan. Sift together flour, salt and spices. Coat fruit with some of this mixture. Cream margarine and sugar and add eggs one at a time. Add soda to flour mixture. Add flour to egg mixture alternately with buttermilk. Mix batter with fruit and nuts. Bake in 300°F oven for 1 ¼ hours. (1 tube pan bakes 2 ½ hours) Cool out of pan. Baste with orange juice. Wrap in waxed paper or store in large zipper bag. Best if stored at least 1 week before serving.

Hardtack Candy

From the kitchen of Tom Beck, Acme, Pa.

Note from Tom: I'm not sure if this is my Grandmother Rebecca Miner's recipe, but she always made it at Christmas. You get 2 ½ to 3 pounds of candy from one recipe.

Mix in large metal pan: (Should be enough that the recipe only fills it about 1/3 to ½ of the way. If no large pans you can cut the recipe in half.)

2 cups of Karo corn syrup

1 ½ cups water

4 cups sugar – must be pure granulated cane sugar, with no dextrose. It gets frothy & boils over with others.

Stir together, put on stovetop at 'high' heat & put candy thermometer in the mixture. May stir occasionally until sugar is dissolved, but do NOT stir after it starts to boil.

When boiling starts (212 F) it may rise in pan and boil over! If it reaches top of the pan, lift from heat momentarily, then replace; it becomes 'shiny' it stops boiling over.

When it reaches 'soft crack' watch carefully as it goes up in temperature quickly now. We used to add coloring now, but no longer do that as we think boiling changes the color some.

At 'hard crack' (300 F) lift from heat...add 1 dram (2 teaspoons) flavoring oil and stir well. Add coloring at same time before you stir! (Use pure food coloring as in any other cooking or baking.)

Try not to overcook...may scorch, & it also changes colors.

Pour at once onto trays of powdered sugar that has 'ditches' or grooves to hold the candy mixture. (Allow to cool slightly---we then lift it onto other tray to continue cooling; this speeds the process some.) When cool enough to break it, break into small pieces, put in strainer and sift excess sugar off, spread onto other large trays until it is cold. Pack in covered containers and label. Keep flavors separate.

(Colors are more 'true' if you lift the pan from heat just a 'hair's line' on the thermometer before the 'hard crack' line or about 298°F.

Audry's Good Icing

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Enough for one sheet cake. Make more in for a layer cake.

1 cup Crisco

2 cups powdered sugar

Blend. Then beat with electric mixer. Add water for right consistency. Add flavoring of your choice. (Try adding a little corn starch.)

Good for decorating a cake, not touchy.

Kolache

From the kitchen of Janet M. Jones, Flower Mound, Texas

This is a recipe from Great-Great-Grandma Luckey

Solo Fruit Filling

Two 4oz. pkgs. Philly cream cheese

½ lb. butter

1 ¾ cups flour

½ teaspoon salt

2 egg yolks

Combine cream cheese, butter, salt, and egg yolks. Use your hands and mix completely. Add flour and mix until smooth. Chill the dough for about an hour. Roll out dough on a floured board to about ¼ inch thickness. Cut into desired shapes. Spoon fruit into center of each cookie. Place on ungreased cookie sheets and bake about 15 minutes or until lightly golden brown around the edges in a 350°F oven. Sprinkle with powdered sugar.

Biographical note: Janet M. Jones is the great-granddaughter of Joseph M. and Sarah Catherine (Minerd) Luckey. They owned a farm in Dawson, Pennsylvania. Her grandfather, Charles Luckey left the family farm in Dawson, Pennsylvania and took a job as a coal miner in West Virginia. He eventually relocated to Wisconsin to work in the meat packing industry and it's there that he met her grandmother, Anna Bedi. Anna and her family had recently immigrated from the Austrian/Hungarian area of Europe. Later they moved to the South side of Chicago. Anna brought many European recipes with her that she passed on to her daughters and granddaughters. It's a family joke that when grandma would give you her recipes she always either omitted or exaggerated at least one ingredient. We found out that she never wanted anyone to be a better cook or baker than she was. This is a recipe that I saw her make and I wrote down the ingredients to make sure it was the "real deal"!

Kolachky

From the kitchen of Mary (Minerd) Giuliani, Rockford, Illinois

1 pound butter

4 cups flour

1 pint vanilla ice cream

Cut butter and flour till crumbly. Add ice cream; mix well. Roll out dough and cut. Place 1 teaspoon filling in each. Bake at 325°F for 20 minutes. Dust with powdered sugar.

Melon Peach Jell-O

From the kitchen of Tom Beck, Acme, Pa.

Note from Tom: Need a dish to take somewhere and don't want to carry leftovers back home? This is it!

Select a ripe watermelon
peach Jell-O

Cut watermelon in half to resemble a bowl. Scoop melon, making balls, set aside. Mix Jell-o as directed and pour into "melon" bowl. Refrigerate. When Jell-o starts to set, mix melon balls into the melon until full. Refrigerate until set. Cover the melon, take a large spoon. When you leave the potluck/picnic, give the melon's leftovers away, carry home only your spoon.

Mince Meat

From the kitchen of Gerry (Nicklow) Cameron, Markleton, Pa.

1 crock (4-5 quarts) of sour apples, chopped fine	2 teaspoons cinnamon
2 lbs. seedless raisins (light and dark)	1 teaspoon cloves
1 box currants	½ teaspoon nutmeg
4 tablespoons apple butter	2 lbs. sugar (as desired)

You may add browned hamburger and pudding if desired. Cook in heavy pot. Put in jars and cold pack 25 minutes.

Note from Gerry: "I add some crushed pineapple, but the original recipe doesn't call for it."

Biographical note: Gerry's husband Gene Cameron is the great-grandson of Charles and Catherine (Minerd) Rose of Ursina, Pa. Charles (1819-1909) was a Civil War veteran with the 171st Pennsylvania Drafted Militia. Charles' obituary stated that "He had a retentive memory, and it was always a pleasure for those who knew him to sit and chat with him as he was always cheerful and not only could converse on all current topics intelligently, but in telling the history of the Turkeyfoot region he was a veritable encyclopedia of information and could tell a good story and enjoy hearing one with the zest of a young man."

One Step Pound Cake

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Aunt Jeannette Plants

2 ¼ cups sifted self rising flour	1 teaspoon vanilla
½ teaspoon baking soda	2 cups sugar
2 sticks, softened oleo (margarine)	1 – 8-oz. flavored yogurt
3 large eggs	1 teaspoon grated lemon rind

Put all ingredients in a bowl together; blend. Beat at medium speed three minutes. Put in a 10" greased tube pan. Bake at 325°F oven for 60-70 minutes. Cool in pan for 15 minutes. Remove from pan and glaze with the following: 1 cup confectioners' sugar, 2 tablespoons lemon or orange juice. Spread glaze on cooled cake.

Biographical Note: Sandy Alkula Boda is a granddaughter of John and Ollie Miner. This recipe comes from Sandy's Aunt Jeanette Plants, late wife of Donald Plants. Donald was John & Ollie's third son.

Kathryn McKnight Cyphert's Peach Cobbler

From the kitchen of Debra Cyphert, Morgantown, W. Va.

Note from Debra: This is my mother-in-law's delicious Peach Cobbler recipe.

1 stick butter melted in 9 x 13 dish, set aside.
1 cup sugar
1 cup flour
1 tablespoon baking powder
¾ cup milk

Mix sugar, flour, baking powder, and milk. Pour that over melted butter in dish. Arrange 3 cups of fresh sliced peaches over that.

Sprinkle over peaches:

½ cup brown sugar
1 teaspoon cinnamon

Bake at 350°F for 40 minutes.

Peaches and Cream

From the kitchen of Bernard Charnovich, New Salem, Pa.

¾ cup flour	One 16-oz. can of peach slices
One 3 ½ oz. regular vanilla pudding	One 8-oz. package of cream cheese
1 teaspoon baking powder	½ cup sugar
1 egg, beaten	1 tablespoon sugar
½ cup milk	½ teaspoon cinnamon
3 tablespoons margarine	

Stir together flour, pudding mix, and baking powder. Combine egg, milk, and melted margarine. Add to dry ingredients and mix well. Spread in a greased 8 x 8 x 2-inch pan. Drain peaches, reserving 1/3 cup liquid. Chop peaches and sprinkle atop batter. Beat together the cream cheese, ½ cup sugar and reserved peach liquid. Pour atop peaches. Combine 1 tablespoon sugar and the cinnamon. Sprinkle over all. Bake in a 350°F oven for 45 minutes. Cool. Serves 8

Biographical note: Bernard's great-grandfather, Thomas Watt Miner (1849-1944), of Searights, Pa., was a coal miner who lived to the age of 94.

Peanut Butter Drops

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe

½ cup packed brown sugar	¼ cup evaporated milk
½ cup peanut butter	2 ½ cup Rice Krispies cereal or granola

Stir together brown sugar, peanut butter and evaporated milk in saucepan. Bring to boiling, stirring constantly, till brown sugar is dissolved and peanut butter is melted. Remove from heat. Stir in Rice Krispies cereal or granola. Drop by rounded teaspoon onto wax paper. Makes 36.

Bonnie Birch's Peanut Butter Fudge

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Boil in a pan:

- 2 cups white sugar
- 1 cup brown sugar
- ¼ cup oleo (margarine)
- ¾ cup evaporated milk

Boil 15 minutes or longer (20 min.) to Soft Ball Stage. Check by putting a tiny drop from spoon into a glass of cold water. If it stays firm, it's cooked long enough.

When reached Soft Ball Stage, remove from stove and quickly stir in 1 cup of Peanut Butter. Don't add peanut butter till off stove!! Work quickly stirring then pour into a buttered cake pan and smooth out.

Cora (Miner) Hyatt's Peanut Butter Fudge

From the kitchen of Becki Rae Noll, Spring Valley, Illinois

Note from Becki: Here is a family favorite - Grandma's fudge.

2 cups white sugar

2/3 cup milk

Cook, till it forms a soft ball in water.

Then add:

- 1 cup marshmallow cream
- 1 cup peanut butter
- 1 teaspoon vanilla

Mix and pour into a buttered pan.

Biographical Note: Becki is Cora Miner Hyatt's youngest granddaughter. Cora's parents were Rebecca and Raymond Miner, who Becki is named after.

Pecan Balls

From the kitchen of Debra Cyphert, Morgantown, W. Va.

1 cup butter	2 cups sifted flour
½ cup confectioners sugar	¼ teaspoon salt
2 teaspoons vanilla	1 pound pecans (2 cups chopped)

Cream sugar and butter. Add vanilla, salt, flour, and pecans. Blend. Shape into balls. Bake at 350°F for 15 minutes on greased cookie sheet. While hot roll in sifted confectioner's sugar. When cool, roll again in sugar.

Pecan Pie Bars

From the kitchen of Beth Lynne Radcliffe, Sharpsville, Pa.

Recipe origin – from the kitchen of her mother, Laura McKnight Radcliffe

1 ¼ cup flour	corn syrup
3 tablespoons brown sugar	½ cup chopped pecans
½ cup margarine	2 tablespoons melted margarine
2 eggs	1 teaspoon vanilla
½ cup packed brown sugar	

Crust: Stir flour and 3 tablespoons brown sugar. Cut in ½ cup margarine to resemble coarse crumbs. Pat into 11x7x1 ½-inch pan. Bake 375°F for 20 minutes.

Pecan Layer: In bowl use fork to beat eggs. Stir in ½ cup brown sugar, pecans, corn syrup, 2 tablespoons melted margarine and vanilla.

Pour pecan mixture on top of hot crust, spread evenly. Bake at 375°F for 15-20 minutes till center appears set. Cut into bars. Store in fridge.

NOTE: There is no quantity listed for corn syrup. In researching the quantity, I believe it should be ½ cup of corn syrup. – Heather Dandy

Pizzelles

From the kitchen of Bob & Debra Cyphert, Morgantown, W. Va.

In memory of Bob's mother, Lela Kathryn McKnight Cyphert

who made these pizzelles every Christmas and Easter by the hundreds for family and friends!

1 dozen eggs	6-8 cups flour
3 1/2 cups sugar	4 sticks butter melted and cooled
1 tablespoon each of vanilla, anise, and lemon (use pure extracts)	2 tablespoons baking powder

Mix eggs, extracts, cooled melted butter and sugar. Combine dry ingredients. Add and mix all ingredients. Cook in hot, greased iron for about 50 seconds. Remove from iron and cool on rack. Store in covered cookie tins.

Florence Birch's: Poor Man's Cake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Put 1 box raisins in a pan.

Add 2 cups of water and boil 15 minutes.

Put raisins in a large bowl. Add:

1 cup cold water	1 teaspoon salt
1 cup shortening	1 teaspoon nutmeg
2 cups sugar	1 teaspoon cloves
1 teaspoon cinnamon	1 teaspoon baking soda (can be generous)

Stir in 4 or more cups of flour.

Bake at 350°F till toothpick comes out clean.

Pumpkin Cake

From the kitchen of Constance (Jagerski) Miner, Wexford, Pa.

3 cups flour	2 teaspoons baking powder
3 cups sugar	2 teaspoons baking soda
2 cups pumpkin	4 eggs
1 teaspoon cinnamon	1 cup oil
¼ teaspoon salt	1 cup chocolate chips
1 to 2 cups chopped walnuts	

Combine all ingredients, sifting flour with spices, salt, soda and baking powder. Beat well. Save chocolate chips and nuts to add last. Pour into angel food cake pan or bundt pan if preferred. Bake at 350°F for 1 ½ hours.

Quince Honey

From the kitchen of Heather Miner Dandy, Feeding Hills, Mass.

Put peeled quinces thru food chopper using finest knife.

Cook in proportions of 1 cup quince pulp – 2 cups water – 2 ½ cups sugar.

Note from Heather Dandy: This recipe was found in a Pennsylvania State Grange cookbook that belonged to my Aunt Marjean Miner Jones. The cookbook originally belonged to my grandmother Monalea Ullom Miner. This recipe along with many others was handwritten in the book by Monalea. She noted that it was Mrs. Miner's – which would have been Armenia (Cain) Miner Marshall. It is exactly as she wrote it.

Rhubarb Cake

From the kitchen of Beverly Hansen Miner, Bowling Green, Ohio

½ cup margarine

1 ½ cups brown sugar

1 egg

1 cup buttermilk

1 teaspoon soda

½ teaspoon salt

1 teaspoon vanilla

½ cup nuts

2 cups flour

2-3 cups rhubarb

Topping:

½ cup brown sugar

½ cup white sugar

1 teaspoon cinnamon

Bake in greased 9x13-inch pan at 350°F for 40 minutes.

Rhubarb Custard Pie

From the kitchen of Lorraine (Stark) Miner, Connellsville, Pa.

Pastry for 2-crust pie	¼ teaspoon nutmeg
4 cups rhubarb	2 eggs, slightly beaten
1/3 cup flour	1 tablespoon milk
1 ½ cups sugar	1 tablespoon butter

Arrange rhubarb in unbaked pastry. Mix flour, sugar and nutmeg. Add beaten eggs and milk to flour and pour evenly over rhubarb. Dot with butter. Put top pastry on. Bake at 400°F for 50 to 60 minutes.

Biographical note: Lorraine's husband Ken is the grandson of William Henry "Squire" Miner of Mill Run, Pa. Squire (1862-1953) was Justice of the Peace in Springfield Township for 42 years and was honored by the Pennsylvania Sunday School Association for 50 years of activity at the Mill Run E.U.B. Church.

Rice Pudding

From the kitchen of Theresa (Minerd) Charnovich, New Salem, Pa.

2 ½ cups milk	1/3 cup raisins (optional)
½ cup long grain rice	1 teaspoon vanilla
1/3 cup sugar	½ teaspoon salt

Combine all. Bring to a boil. Reduce heat. Cook covered over using very low heat until rice is tender and milk absorbed, about 45 minutes. Stir often.

Serve with cream. Sprinkle cinnamon on top.

Strawberry Truffle

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Aunt Jeannette Plants

- 1 – 16 oz. frozen strawberries
- 2 family size packages strawberry Jello; use only 5 ½ cups water
- 1 Angel food cake. If bar cake used, 1-½ of this size.

In 9x13-inch pan break cake in chunks. Mix in defrosted strawberries; pour Jello over all this; chill. Serve with Cool Whip.

Biographical Note: Sandy Alkula Boda is a granddaughter of John and Ollie Miner. This recipe comes from Sandy's Aunt Jeanne Plants, late wife of Robert Plants, John & Ollie's second son.

Wet Bottom Shoo Fly Pie

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Note from Peggy: This is one of three foods that my grandmother on the Minerd/PA Dutch side used to make. I don't have her original Shoo Fly Pie Recipe, but I've made this one and it tastes the same.

Ingredients:

One 10-inch pie crust

For the Streusel:

1 cup all purpose flour

2/3 cup packed, light brown sugar

3 tablespoons butter, cold

For the molasses filling:

¾ cup molasses

½ cup plus 1 tablespoon hot water

½ teaspoon baking soda

¼ teaspoon salt

1 large egg, beaten

Instructions:

Preheat oven to 400°F.

To Make the Streusel:

In a medium sized bowl, whisk together the flour and the brown sugar.

Rub in the butter very well so there are no little bits of butter remaining. The mixture should look about like cornmeal and should clump together when you squeeze it and then sort of fall apart if you poke it.

Squeeze some together so you have some pebbles of streusel and leave some of it sandy.

To Make the Molasses Filling:

In a medium bowl, whisk together the molasses and hot water. Thoroughly whisk in the baking soda and salt. Mixture may get sort of frothy and will definitely lighten in color. Thoroughly whisk in the beaten egg.

To Assemble and Bake:

Mix about half the streusel into the molasses syrup and pour into the prepared pie crust.

Sprinkle the rest of the streusel in an even layer over the top of the pie.

Carefully place the pie on the center rack of the oven. Bake for 15 minutes then reduce the heat to 350°F.

Continue baking for about 15 more minutes then cover the pie loosely with foil to prevent excessive browning of the crust. Bake an additional 10-15 minutes or until the pie is nicely puffed up all over. It will settle as it cools.

MAIN DISHES

Richard's Alfredo Sauce

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Serve over chicken & broccoli.

whipping cream

2 tablespoons parmesan cheese

2 or 3 tablespoons margarine

salt & pepper

garlic salt

2 egg yolks

Put some cream in large skillet. Add parmesan cheese, salt, pepper, and garlic salt. Whisk and boil (it will foam up). Whisk for 5 minutes. Separate your eggs. Throw your cheese into center of the skillet with the cream. Add the egg yolks and stir fast.

Arizona Baked Beans (Hobo Beans)

From the kitchen of Tom Beck, Acme, Pa.

1 lb. ground beef

1 onion finely chopped

½ lb. bacon (cooked crisp-optional)

½ cup white sugar

½ cup brown sugar

1 can kidney beans (undrained)

1 can butter beans

1 can lima beans

1 large can baked beans

Brown ground beef with onion. Add rest of ingredients and crumble bacon. Simmer on top of stove for an hour or bake at 325°F for 1 hour, uncovered in oven. Stir occasionally. Good hot or cold. (I do in Crockpot, start on high, then turn to low overnight.)

Beans & Kielbasa

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 big can of lima beans	1 onion
1 can of flavored tomatoes garlic & a little hot sauce	1 green pepper
1 cup brown sugar	1 red pepper
1 cup ketchup	1 lb. kielbasa (cut up)

Cook in crock pot.

Hobo Beans

From the kitchen of Barb Miner, Lemont Furnace, Pa.

2 lbs. hamburger	2 cans butter beans
1 onion	2 cups ketchup
bacon bits	1 ½ cups brown sugar
2 cans light kidney beans	2 tablespoons mustard
2 cans pork & beans (baked beans)	2 tablespoons vinegar

Brown hamburger with some minced onion. Mix all ingredients together. Bake at 350°F for 1 hour. This recipe will make 1 roaster of beans.

Grandma's Beef Stew

From the kitchen of Esther (Kuhn) Miner, Connellsville, Pa.

2 lbs. of beef stew meat	1 cup chopped onion
2 cups chopped cabbage	½ cup chopped green pepper
2 cups chopped carrots	1 large can tomatoes
2 cups chopped celery	2 teaspoons curry, if desired
2 cups potatoes	salt and pepper

Cook over low heat until vegetables are tender. Serve with corn bread or German bread. Makes a big pot full.

Note from Esther: "Good for a church supper."

Biographical Note: Esther's husband is Earl David Miner. Earl's grandmother Rosetta (Harbaugh) Miner (1859-1953), lived to the age of 94 and was known for her excellent cooking.

Beef Stroganoff (Version 1)

From the kitchen of Kimberly A. Miner, Mill Run, Pa.

2 oz. clarified butter	1 ½ cups brown sauce
4 oz. onions	1 ¾ cup sour cream
8 oz. mushrooms	salt and pepper to taste
2 oz. white wine	2 ½ lbs. beef, cut into cubes
1 oz. tomato paste	2 oz. oil
2 teaspoons mustard	

Heat butter in sauté pan and sauté onion and mushrooms briefly, but without browning the onions and mushrooms. Add white wine and reduce by half over high heat. Stir in mustard and tomato paste. Then add brown sauce and reduce over high heat until thickened. Stir in sour cream and seasonings to taste and keep hot. Heat the oil in a sauté pan over high heat until almost smoking point. Sauté beef quickly but do not over cook. The beef should be pink inside. Remove the meat from the pan and discard excess fat. Add the sour cream sauce to the pan. Bring to a simmer, stir in the beef and adjust the seasoning. Serve immediately with noodles. Serves 10 with portions sized 6 oz.

Biographical Note: Kimberly's parents are Edward Ross and Nancy (King) Miner of Mill Run, Pa.

Beef Stroganoff (Version 2)

From the kitchen of Paula Wakefield, Pataskala, Ohio

2 tablespoons butter or margarine	1 can condensed golden mushroom soup
1 pound round steak, cut into strips (about ¼ x 2 x ½ inches)	½ cup commercial sour cream
½ cup thinly sliced onion	⅓ cup water

Heat the 2 tablespoons butter in a large skillet over moderately high heat (about 350°F.). Add the meat strips and onion and cook stirring occasionally, until meat is browned and onion is tender. Remove from heat and add soup, sour cream and water. Stir to blend ingredients thoroughly. Cover and place over moderately low heat (about 225°F.). Cook 1 hour, or until meat is fork-tender, stirring occasionally. If desired, serve over cooked noodles.
Serves 4

Note from Paula: This is one of several recipes I cooked when my boys were growing up. This was a staple dinner every month in our home. I still cook the stroganoff to this day. My mother's side of the family are Kennedy's, Mayle, Minard.

Quick Easy Beef Stroganoff

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from Tom's mother, Sybil Miner Beck

1 large round steak
1 can mushroom soup
¼ can of water
1 pkg. egg noodles
½ pkg. dry onion soup mix

In slow cooker, put in round steak cut into bite size pieces. Add mushroom soup and dry onion soup mix. Add 1/2 can water. Cook at least 8 hours. Serve over cooked noodles.

Biscuits & Gravy Bake

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 can of biscuits

Beat together:

6 eggs
pepper
salt
½ cup milk

1 lb. cooked sausage.

Some cheese

Make a gravy with:

4 tablespoons butter
salt & pepper
flour
2 cups milk

Spray baking pan. Then layer cut up biscuits, sausage, cheese, eggs, gravy.

Bake at 350°F for 45 minutes.

Cabbage Rolls

From the kitchen of Paula Wakefield, Pataskala, Ohio

head of cabbage
1 pound ground beef
¾ cup cooked rice
½ cup chopped onion

1 large egg
1 ½ teaspoons salt
1 teaspoon pepper
¼ cup milk

Sauce:

1 can - 8oz. tomato sauce
1 can - 14.5 oz. diced tomatoes, undrained
3 tablespoons sugar
2 tablespoons vinegar

½ cup water
2 tablespoons cornstarch mixing
with ¼ cup cold water last.

After cooking 1 hour then pour over cabbage rolls.

Cook 60 minutes in a 350°F oven.

Biographical note: Paula's mother's side of the family are Kennedy's, Mayle, Minard.

Mock Cabbage Rolls

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from The Beck Family

Note from Tom: Our kids liked cabbage rolls, but who had time to boil the cabbage, fill, and roll? It also avoids having to cut the cabbage roll for the kids. Serve with apple sauce and bread. Kids are happy and full.

1 lb. ground beef
1 head of cabbage
1 cup cooked rice
1 egg
1 small onion diced

2 cups tomato juice
1 can of tomato soup
salt and pepper, to taste
potatoes washed and cubed

Mix onion, salt, pepper, ground beef, rice, and egg. Mix thoroughly. Form into an oval patty. Spray crock-pot with vegetable spray. Layer coarsely chopped cabbage into the bottom. Place meat patty, then place the chopped potatoes around the meat patty. Add more chopped cabbage on top. Pour tomato juice over all. Cook on high setting for four hours. Add tomato soup (or tomato sauce) and cook for another hour. (Adding soup/sauce later avoids the hard to scrub ring at the top of the crockpot.)

Casserole

*From the kitchen of Tom Beck, Acme, Pa.
Recipe origin – from the kitchen of Denise Miner*

6 slices of bread, toasted and buttered	2 cups milk
3 eggs	8 oz. cheddar cheese, shredded
1 teaspoon salt	4-5 strips bacon, cooked and crumbled
1 teaspoon dry mustard	

Grease a 2 qt. casserole, cube bread - put ½ of cubes in casserole, then ½ of cheese, repeat layer. Beat eggs, milk, salt, and mustard till frothy. Pour over cubes. Cover casserole and refrigerate overnight. Bake at 350°F for 45 min. Crumble bacon & put on top of casserole last 15 minutes. You may double the recipe and bake in a 9x13 inch pan.

Chicken Casserole

From the kitchen of Rita (Charnovich) Packan, Uniontown, Pa.

4 chicken breasts (cooked)	1 bag frozen broccoli (cooked)
1 can cream of chicken soup	8-10 slices of American cheese
1 soup can broth (from cooked chicken)	2 packages Stove Top stuffing (prepared)

Cook chicken and cut into bite-sized pieces. Put in bottom of 9 x 13-inch pan. Cover with broccoli. Mix soup and broth together until smooth. Pour over chicken and broccoli. Place pieces of cheese on top and cover with stuffing. Bake at 375°F until heated through and stuffing starts to brown (about 30 minutes).

Biographical Note: Rita's grandfather, Thomas Michael Miner (1897-1992), of New Salem, Pa., was a coal miner who lived to the age of 93.

Cracker Barrel Chicken 'n Dumplings

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

2 cups flour	1 cup buttermilk (can use regular milk)
½ teaspoon baking powder	2 quarts chicken broth
pinch of salt	3 cups of cooked chicken
2 tablespoons butter	

In a bowl combine flour, baking powder and salt. Cut in butter. Stir in milk. Mix with fork till dough forms a ball. Flour a work surface. Roll dough and use a pizza cutter to cut. Cut into 2x2 inch squares.

Bring broth to a boil. Drop dumplings one at a time and stir. Cook 15-20 minutes. Add cooked chicken and you're done!

Chicken Divan

From the kitchen of Paula Wakefield, Pataskala, Ohio

1 frying chicken, split (about 2 ½ lbs.)	3 tablespoons flour
2 cups water	milk
salt and pepper	2 tablespoons sherry
1 pkg. frozen broccoli spears	grated parmesan cheese
2 tablespoons butter	

Simmer chicken in water with 1 teaspoon salt about 45 minutes or until very tender. Save broth. Remove meat from bones in large pieces, then cut in long slices. Cook broccoli until just tender. Drain and put in shallow casserole. Melt butter in top of double boiler. Stir in flour. Measure chicken broth. Add enough milk to make 2 cups. Add to butter and flour. Cook stirring constantly until thickened. Add salt, pepper and sherry. Cover broccoli with chicken, then with sauce. Sprinkle with cheese. Bake in hot oven 400°F for 12 minutes. Serves 4.

Chicken Paprikash

From the kitchen of Paula Wakefield, Pataskala, Ohio

2 (2 ½ lbs.) broiler fryers, cut up	½ cup salad oil
½ cup all-purpose flour	1 cup chopped onion
2 tablespoons of hot paprika	1 cup sliced mushrooms
1 teaspoon salt	1 cup chablis or dry white wine
½ teaspoon pepper	3 chicken bouillon cubes
¼ teaspoon oregano	2 cups sour cream

Wipe well with damp paper towels 2 broiler fryers, cut up. In a large brown paper bag combine ½ cup flour, 2 tablespoons hot paprika, 1 teaspoon salt, ½ teaspoon pepper, and ¼ teaspoon oregano. Place a few chicken pieces in bag and shake. Coat evenly. Pat any remaining flour mixture evenly into coated chicken pieces. Heat ½ cup salad oil in large skillet. Fry chicken browning on all sides - for approximately 15 minutes.

Add 1 cup each chopped onion and sliced mushrooms. Saute along with chicken until just golden. Add 1 cup chablis or dry white wine and 3 chicken bouillon cubes. Stir until cubes are dissolved. Cover and simmer chicken until tender - approximately 40 minutes. Remove chicken to serving platter and keep warm. Stir 2 cups sour cream into pan drippings. Heat well, but do not boil. Pour over chicken. Serve with rice or noodles alongside. Serves 6 to 8.

Note from Paula: This is one of a few recipes I cooked when my boys were growing up. This chicken paprikash was a staple dinner every month in our home. My mother's side of family are Kennedy's, Mayle, Minard

Creamed Chicken

From the kitchen of Barb Miner, Lemont Furnace, Pa.

Note from Barb: I found this recipe in my mother-in-law's (Helen Miner) recipes when I inherited them.

Melt 6 tablespoons butter or chicken fat. Blend in 6 tablespoons flour, 1 teaspoon salt and dash of pepper.

Cook over low heat until it bubbles.

Stir in 1 1/2 cups chicken broth and 1 cup heavy cream (evaporated milk can be substituted).

Bring to a boil and 1 minute or until thick.

Stir in 2 cups cooked, shredded chicken (rotisserie chicken can be used).

Pour over biscuits and mashed potatoes. YUM!

Copy Cat KFC Chicken

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Use Chicken Breast

1 teaspoon oregano

1/2 cup Panko bread crumbs

1/2 teaspoon cayenne pepper

1/2 cup melted butter

1/2 cup flour

1 cup milk

1 teaspoon salt

In a bowl mix together flour, oregano, cayenne pepper, salt and Panko.

In a second bowl put buttermilk.

Pour 1/2 cup melted butter into 9x13 inch pan.

Dip chicken into buttermilk, then into flour mixture, coating well.

Once coated put into baking pan. Set oven to 400°F. Bake 15 minutes then spray it with butter every 10 minutes, baking for an additional 30 minutes. Total bake time 45 minutes.

Florence Birch's Cornish Pastries

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

3/4 lb. ground beef

1 cup carrots, grated

1 cup grated potato

salt & pepper

1/4 cup onions, diced

Mix and divide into little meat pies wrapped into pie dough. Seal edges and bake at 350°F for 40 minutes.

Corned Beef and Cabbage

From the kitchen of Ellen Mertz Yoesron, Abington, Pa.

Corned Beef

A can of Pepsi or Coke

Mustard smeared on the top

Brown Sugar sprinkled over

Slow cook on low for 3 hours.

Then boil potatoes with cabbage and an onion for 15 minutes with salt, pepper and 1 tablespoon of sugar. Drain most fluid, leave about 2 inches.

Take corned beef out and skim fat off of the top of juices. Slice thin pieces and add cabbage, potatoes, and onion. Simmer 10 minutes together, then set aside to rest for another ten minutes... You're done.

Corned Beef Hash

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

10 potatoes

3 tablespoons butter

2 tablespoons flour

1 green pepper, chopped

1 can corned beef

1 can evaporated milk

2 large onions, chopped

Cook the potatoes until nearly done in salted water. Peel and dice into small pieces. Melt the butter in a large skillet, add potatoes, corned beef, onions, peppers, salt and pepper. Sauté 25 minutes. Place in a greased casserole with 2 tablespoons flour added. Pour evaporated milk over all. Bake 1 hour at 350°F.

Ham BBQ

From the kitchen of Barb Miner, Lemont Furnace, Pa.

Note from Barb: This recipe was given to me by the cook at the former Pectin Cafeteria. There really aren't measurements to this recipe.

Place equal amounts of Pepsi and ketchup in a skillet.

When mixture starts to bubble, add chipped ham (I cut meat into smaller pieces by placing the chipped ham on a plate and cutting into smaller pieces).

Add 1-2 tablespoons brown sugar to taste. – Not necessary but it takes the "edge" off the ketchup. Heat an additional minute or two.

Greek Pizza

From the kitchen of Tom Beck, Acme, Pa.

Note from Tom: This is my own made-up recipe and is the best description I can make. I hope you like it as much as I do.

1 pkg. ground turkey	black olives (sliced)
Greek seasoning	sliced mushrooms
pizza dough	1 pkg. frozen spinach
olive oil	mozzarella cheese (I found out Feta cheese
garlic	doesn't melt)

Fry turkey. Stretch pizza dough or use premade shell, spread light coating of olive oil on pizza dough. Add chopped garlic (To taste). Top with fried ground turkey, thawed spinach, and sliced olives and mushrooms. I do use some feta cheese small pieces, then add a light layer of mozzarella cheese to keep the feta from falling off. Bake at 375°F until cheese melts and crust browns. P.S. – Greek seasoning is with the spices at Walmart.

Ham Balls

From the kitchen of Helen (Whipkey) Zearfoss, Somerset, Pa.

1 lb. ground beef	1 cup packed light brown sugar
1 lb. ground ham	1 teaspoon prepared mustard
2 eggs	½ cup water
1 ½ cups graham cracker crumbs	½ cup vinegar

In large bowl, mix beef, ham, eggs, and cracker crumbs until well blended. Shape into balls and place on large rimmed cookie sheet. In separate bowl, stir together remaining ingredients until well blended. Pour over ham balls. Bake at 350°F for 1 to 1 ½ hours. Makes 60 balls.

Biographical Note: Helen's late husband, Robert R. Zearfoss, was the grandson of Martha (Minerd) Gorsuch. Martha (1857-1960), a Civil War widow, took her first airplane ride after celebrating her 103rd birthday. Her remarkable lifetime spanned from before Abraham Lincoln was first elected President of the United States, and after Bill Mazeroski's famous home run to win the 1960 World Series for the Pittsburgh Pirates.

Ham Loaf

From the kitchen of Tom Beck, Acme, Pa.

1.5 lbs. of smoked ground ham	1 cup hot water
1 lb. ground pork	1 tablespoon dry mustard
1 cup milk	½ cup vinegar
2 eggs, beaten	1 ½ cups brown sugar
1 cup plain bread crumbs	

Combine first 5 ingredients and form into a loaf or 5 individual loaves.

Cook last 4 ingredients only until thoroughly blended, then use to baste ham loaf occasionally as loaf bakes.

Bake 2 hours at 350°F for single large loaf or 1 hour 20 min for individual loaves.

Note from Tom: This was a recipe that came from a good friend in Pittsburgh, Dorothy Auel. She is greatly missed.

Ham Loaf

From the kitchen of Rita and Bob Kennison, Smithfield, Pa.

1 lb. ground ham	2 cups coarsely crushed cracker crumbs
½ lb. ground pork sausage	½ cup milk
2 eggs, lightly beaten	½ teaspoon black pepper

By hand mix the ham, pork, eggs, cracker crumbs, milk and pepper.

Form into a loaf.

Glaze:

2 cups brown sugar (light or dark)
½ cup apple cider vinegar
1 tablespoon dry mustard

Whisk brown sugar, vinegar and mustard until thoroughly mixed. Reserve ⅓ for the service and pour ⅓ over the ham loaf before putting the loaf into oven. Bake at 350°F for 1 hour to 1 hour 50 minutes, basting the second third of the glaze over the ham loaf after ½ hour of baking. Remove from oven. Let the loaf stand for about 20 minutes, then slice loaf into ¾-inch thick slices. Baste with reserved glaze before serving.

Biographical Note: Rita Kennison's husband, Bob Kennison was a professional chef, until his retirement, in Uniontown, PA and Morgantown, WV for nearly forty years. His grandmother was Grace Minerd.

Hawaiian Meatballs

From the kitchen of Jill Aird, Williamsburg, Va.

1 lb. ground beef
1/3 cup minced onion
1 1/2 teaspoons salt
2/3 cup cracker crumbs
1 egg
1/4 cup milk

Sauce:

2 tablespoons cornstarch	1/2 cup ketchup
1/8 cup vinegar	1 tablespoon soy sauce
1/2 cup water	1/2 cup maraschino cherries
1/2 cup brown sugar	1 cup drained pineapple chunks

Mix first 6 ingredients and shape into small balls. Brown in skillet. Combine cornstarch, vinegar, water, brown sugar, ketchup and soy sauce. Cook over medium heat; add maraschino cherries and pineapple. Place meatballs in small roasting pan; cover with sauce and fruit mixture.

Note from Jill: My mom made these all the time. Yum. - The recipes were made by my mother, Freda Channing but they were probably started by my grandmother Agnes Miner Miller. My great-grandfather was Martin Miner. Jill is originally from Normalville, Pa.

Hot Sausage & Meatballs

From the kitchen of Sandy Alkula Boda, Tyrone, Ga. and Karen Schultz Carder, Peachtree City, Ga.

2 lbs. ground beef	1 can tomato paste
2 lbs. "hot" Italian sausage	1 large can tomatoes, pureed
2 large green peppers, sliced	1 pkg. Tempo Meat loaf mix
2 large onions, sliced	spices
1 large jar spaghetti sauce	

Mix peppers, onions, spaghetti sauce, tomato paste, pureed tomatoes and cook in crock pot or oven for several hours. Mix Tempo with ground beef - make meat balls. Cut sausage in 4" links. Put in the rest of the ingredients. Makes great sandwiches served on hard Kaiser rolls. After that, the sauce makes great meatless rigatoni or ziti, and pizza sauce.

Note from Sandy: Karen gave me this recipe years ago. It is a family favorite.

Mom's Meat Loaf

From the kitchen of Jacqueline Alkula, Chillicothe, "The Home of Sliced Bread", Missouri

1 – 8 oz. can tomato sauce	2 lbs. ground beef
1 medium onion, chopped	1 teaspoon prepared mustard
¼ cup brown sugar	1 ½ teaspoon salt
¼ cup cracker crumbs	1 egg
¼ cup vinegar	¼ teaspoon pepper

Combine tomato sauce, brown sugar, vinegar and mustard in a small bowl and set aside. Combine egg, onion, cracker crumbs, ground beef, salt and pepper in a bowl. Add ½ cup of tomato mixture and blend. Shape into an oval loaf and place in an oblong baking dish. Make a depression in top of loaf. Pour remaining tomato sauce over top of meat. Cook uncovered on High for 25 – 30 minutes or until center is cooked. Turn dish once half way through cooking. ((My microwave needs 33 to 36 minutes)) Cover meat and let stand about 10 minutes before serving.

Noodles and Sauerkraut

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Tom's mother, Sybil Miner Beck

2 cups uncooked noodles
3 cups sauerkraut
1 lb. sausage, browned

Drop noodles into salted boiling water. Cook until tender. Drain. Boil sauerkraut thirty minutes. Combine noodles, sauerkraut, and sausage. Place in greased baking dish. Bake one hour at 350°F. (My wife and I would add a layer of mashed potatoes to the baking dish before layering the kraut mix.)

Salmon Croquettes

From the kitchen of Paula Wakefield, Pataskala, Ohio

1 can salmon (drained)
1 egg
½ small onion, chopped
10 cracker crumbs

Mix, roll in cornmeal. Fry.

Pot Pie Dough with Ham

From the kitchen of Helen (Whipkey) Zearfoss, Somerset, Pa.

2 cups flour	2 tablespoons lard or shortening
½ teaspoon salt	½ cup water
1 teaspoon baking powder	

Cut shortening into dry ingredients. Stir in water. Knead lightly on floured board. Roll out as thin as possible. Cut into 2-inch squares.

1 hambone or 2 small ham hocks	6 medium potatoes cut into cubes
2 teaspoons parsley	pinch of black pepper

Boil ham until tender. Pick meat from bones and return to pot. Add parsley, pepper and potatoes. Bring to boil and add the pot pie dough. Add water if needed. Cover and cook for 20 minutes without lifting the lid. Test for doneness in 20 minutes.

Salmon Burgers

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

- 1 can (15 ½ oz.) Alaska Salmon
- ¾ cup uncooked quick oats
- ½ cup finely chopped onion
- 1 egg, slightly beaten
- 2 tablespoons minced fresh parsley
- 1 tablespoon Heinz Worcestershire Sauce
- 2 tablespoons lemon juice
- 2 tablespoons oil
- 4 tomato slices
- 4 whole-grain hamburger buns
- lettuce leaves

Drain and flake salmon. Combine salmon, oats, onion, egg, parsley, lemon juice and Heinz Worcestershire sauce; mix well. Shape mixture into 4 patties. Pan-fry on both sides in hot oil until golden brown. Serve salmon patties in buns with lettuce and tomatoes. Serves 4.

Sauerbraten

From the kitchen of Debbie (Minerd) Polacke, Lexington, Ky.

3 medium onions, sliced	¼ teaspoon mustard seed
3 medium carrots, sliced	1 to 5 lbs. beef chuck cross rib pot roast
2 ½ cups dry red wine	2 tablespoons flour
2 cups water	salt and pepper
¼ cup red wine vinegar	¼ cup salad oil
2 large celery stalks, sliced	1/3 cup ginger snaps (crumbs)
2 bay leaves	½ cup sour cream
6 peppercorns	

3 days ahead, prepare marinade in saucepan. Add 2 of the onions and 1 of the carrots, plus wine, water, vinegar, celery, bay leaves, peppercorns and mustard seed. Bring to a boil. Reduce heat and simmer 10 minutes (covered). Pour into large bowl and cool. Add roast, cover and refrigerate for 3 days, turning each day. Remove meat dry. Strain marinade and save liquid. Coat meat with salt and pepper, flour and brown on all sides in hot oil. Drain fat. In 1 tablespoon of oil, cook remaining onions and carrots for approximately 3 minutes. Add meat and marinade. Simmer over low heat until tender. After meat is cooked, skim fat off gravy, stir in ginger snap crumbs and salt. Stir and boil until thick. Wire whisk in sour cream.

Biographical Note: Debbie's great-grandfather, James Valentine Minderd (1846-1923), operated a boarding house for many years in Dunbar, Pa. When James died at age 77, the Connellsville Daily Courier reported that he was "one of the oldest residents of Dunbar."

Sauerkraut, Sausage, Noodles

From the kitchen of Tom Beck, Acme, Pa.ennsylvania

1 pound loose sausage
1 large can sauerkraut
1 pkg. egg noodles

Cook noodles until al dente. Fry sausage in large skillet. Add sauerkraut and juice. Slowly add noodles. The noodles will quickly kill the flavor of the sausage and sauerkraut. We always served over mashed potatoes. (*You can make a layer of mashed potatoes in the bottom of a casserole dish, then apply the Kraut mixture over it to take to a pot luck dinner.)

Sloppy Joes

From the kitchen of Barb Miner, Lemont Furnace, Pa.

Note from Barb: This recipe was given to me by the cook at the former Pectin Cafeteria. There really aren't measurements to this recipe.

Brown ground beef--preferably 80% or more
Add minced onion while cooking.

When meat is browned, add ketchup and brown sugar to taste.***
***Can also add green peppers prior to cooking beef.

Schnitz and Knepp (Version 1)

From the kitchen of Evanell (Miner) Kimmel Nicklow, Kingwood, Pa.

3 lbs. cured ham or ham bone
2 cups of dried sweet apples

Cover ham with cold water and boil until tender. Cook dry apple schnitz separately until almost soft. Then add the apple schnitz and water to the ham. Bring to boil before adding dough.

4 cups flour	2 tablespoons butter
6 level teaspoons baking powder	3 eggs beaten
1 teaspoon salt	1 cup sweet milk

Make dumplings by mixing flour, baking powder, salt and butter. Mix the beaten eggs and milk. Gradually stir into the flour mixture. Drop the batter by spoonfuls on the ham and apples. Cover the kettle tight and cook knepp 20-22 minutes.

Note from Evanell: "This popular dish is served in many styles. It can be served with the ham juice or with milk. It is still more appetizing if you serve the meat separately on a platter and the schnitz and knepp in a soup dish and add cold sweetened milk which has a dash of cinnamon in it."

Biographical Note: Evanell's grandfather, Ephraim Miner, was a Civil War veteran and served in the 142nd Pennsylvania Volunteer Infantry. Ephraim (1838-1921), of Kingwood, PA., was buried in his Union Army uniform.

Snits and Knep (Version 2)

From the kitchen of Olive (Faidley) Gary, Kingwood, Pa.

1 quart ham broth
2 cups dried apples
1 cup dark molasses

1 cup brown sugar
½ cup ham, diced
Dumpling mix (Bisquick)

Prepare dumpling mix as directed. Put the remainder of the ingredients in a pan with a lid and boil until apples are flexible. Spoon in dumpling mix as directed. Cover and simmer. (Don't lift the lid until the dumplings are done.) Serve with leftover ham with green beans.

Biographical Note: Olive's husband is Norman Clark Gary. Norman's great-grandfather was David Harbaugh (1831-1910) of Cranberry Glade, near Scullton, Somerset County, Pa. A farmer, David served in the 5th Pennsylvania Heavy Artillery during the Civil War.

Smoked Sausage Bake

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Andrew Beck

1-1 1/2 lbs. smoked sausage
1 large onion
¼ cup butter

6 medium potatoes
1 large green pepper

Cut sausage into ½ inch slices. Wash and wedge potatoes. (Skin on) Dice onion and green pepper. Layer all ingredients into a roaster. Cut and place butter on top. Bake at 350°F for 1-1 ½ hours.

Lucketta Spaghetti

From the kitchen of Tom Beck, Acme, Pa.

2 ½ cup uncooked thin spaghetti
1 teaspoon salt
4 cup cooked turkey or chicken
pinch of pepper
½ cup chopped green pepper

2 cans cream of mushroom soup
1 medium onion chopped
1 lb. shredded cheddar (save 1 cup as
topping)
2 cups of water or broth

Break spaghetti into 2 inch pieces. Put uncooked in bottom of a 9 X 13 greased baking dish. Combine turkey, peppers, onion, broth, salt, pepper, cheese, and soup. Pour over spaghetti. Top with cheese. Bake 350°F for 45 minutes.

Spaghetti Sauce

From the kitchen of Heather Miner Dandy, Feeding Hills, Mass.

Note from Heather: This recipe was handed down by my father Donald William Miner. Growing up my dad would multiply the recipe and make large batches of spaghetti sauce. After cooking it he would put 8 meatballs and enough sauce for a meal into a container and freeze it. My mom would take sauce out of the freezer and we would have spaghetti and meatballs every week.

Original Recipe:

- 1 large can tomatoes
- 2 small (8 oz) cans tomato sauce
- 2 small (6oz) cans tomato paste
- 2 cans water (from paste cans)

Put into pot over low heat.

Add:

- ½ teaspoon salt
- ½ teaspoon pepper
- 1 onion dice
- 1 tablespoon sugar

3-4 hours cooking, 2 more before serving.

Meatballs:

In bowl mix 2 eggs

Add:

- 1 clove garlic
- ½ teaspoon salt
- ½ teaspoon pepper
- 3 slices of bread-wet
- 1 ½ pounds hamburger

Make meatballs. Brown in frying pan on medium heat. Then put into sauce.

Sticky Bones

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

4 lbs. bone in beef short ribs	1 teaspoon salt
1 cup vinegar	1 teaspoon ground mustard
½ cup ketchup	1 teaspoon paprika
½ cup honey	1 garlic clove - minced
2 tablespoons Worcester sauce	¼ teaspoon pepper

In a pan combine vinegar, ketchup, honey, Worcester sauce, salt, mustard, paprika, garlic and pepper. Bring to a boil. Lower heat, cover and simmer 15 minutes. Remove 1 cup for basting.

Put your ribs into a greased roasting pan. Pour sauce over ribs. Cover and refrigerate at least 2 hours. Drain and discard marinate.

Bake at 325°F for 1 hour or till tender. Baste frequently with 1 cup of sauce you saved.

Tuna Pinwheels with Cheese Sauce

From the kitchen of Tom Beck, Acme, Pa.

- 1 can tuna – drained
- 1 can celery soup

Biscuit recipe:

2 cups of flour	¾ cup of milk
¼ cup shortening	1 teaspoon salt
1 tablespoon baking powder	

To make biscuits: combine flour, baking powder, and salt. Cut in shortening with a fork or pastry blender until mixture resembles coarse crumbs. Add milk and mix with fork until mixture forms soft dough. Turn onto lightly floured surface and knead 6 to 8 strokes to mix dough thoroughly. Roll dough out to ½ thick rectangle in shape.

Combine tuna and soup in a bowl and mix with a spoon. Spread over rolled out biscuit mixture. Roll dough like cinnamon rolls and cut. Place on greased cookie sheet. Bake at 450°F for 12 to 15 minutes.

Cheese Sauce:

4 tablespoons margarine	4 tablespoons flour
2 cup milk	1 cup shredded cheddar cheese

The combination is not listed, but I believe it is: warm milk, melt margarine slowly, add cheese to melt, add flour to thicken. Stir in thoroughly.

Wok Stir Fry

From the kitchen of Tom Beck, Acme, Pa.

1 boneless chicken breast (cubed)
1 medium onion chopped
3 or 4 carrots (cut into wheels)

1 can of crushed tomatoes
1 bottle of Zesty Italian salad dressing
1 large bell pepper (cubed)

1 cup broccoli or cauliflower
1 cup zucchini (cubed)
1 cup mushrooms (optional)

Pour $\frac{3}{4}$ Italian dressing and crushed tomatoes into Wok. Add chicken, onions, and carrots. Simmer. When onions become translucent, add bell pepper. Simmer. When pepper begins to wilt, add broccoli/cauliflower. Continue to simmer just until the broccoli wilts, then add zucchini, simmer. Taste and add more dressing if needed. Toss in the mushrooms near the end until softens. Serve over rice.

SALADS

Antipasta Salad

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 lb. small macaroni	1 green pepper, diced
½ lb. Provolone cheese - diced	2 small onions, diced
½ lb. hard salami - diced	1 jar of green olives, diced
½ lb. pepperoni	1 can black olives, diced
3 tomatoes, diced	3 stalks celery, diced

Dressing:

1 tablespoon oregano	3 tablespoons sugar
1 tablespoon salt	½ cup of vinegar (I use less - make to your taste)
¾ cup oil	
1 teaspoon pepper	

Cook pasta, drain well. Add dressing. Refrigerate. Keeps well.

German Cucumber Salad

From the kitchen of Melda (Miner) Bittinger, Grantsville, Md.

2 medium cucumbers, thinly sliced	3 small tomatoes, sliced
4 green onions, thinly sliced	2 tablespoons snipped fresh parsley

Dressing:

¼ cup sour cream	1 tablespoon milk
¼ teaspoon prepared mustard	½ teaspoon salt
2 tablespoons minced fresh dill	1/8 teaspoon pepper
1 tablespoon vinegar	

In a bowl, combine cucumbers, onions, tomatoes, and parsley. Combine dressing ingredients, pour over cucumber mixture and toss gently. Cover and chill for at least 1 hour. Yields 4 to 6 servings.

Biographical Note: Melda is the granddaughter of John Andrew Miner (1878-1955), a coal miner who lived in the Kingwood, Pa., area. Melda (1926-2001) helped to get the Miner-Miner-Miner Reunion restarted in the mid-1980s, served on the Committee and was Treasurer from 1986 to 2001.

Coleslaw Souffle Salad

From the kitchen of Barbara (Herron) Kimmel, Woodbury, N.J.

1 cup hot water	¼ teaspoon salt
1 package lemon-lime Jello	dash pepper
½ cup cold water	2 cups finely grated cabbage
2 tablespoons vinegar (I use 1 ½ tablespoons)	1 cup grated celery
½ cup mayonnaise	1 grated carrot
	1 tablespoon grated onion

Pour hot water over gelatin. Stir until dissolved. Add water, vinegar, mayonnaise, salt and pepper. With egg beater or mixer, beat until well blended. Pour into ice cube tray. Quick chill in freezing unit 15 to 20 minutes, or until firm about 1 inch in from edges but soft in center. Turn into bowl. With egg beater, beat until fluffy. Add in cabbage, celery, carrot and onion. Pour into 1 quart mold. Refrigerate until firm. Double recipe for 9 x 13-inch pan.

Biographical note: Barbara's husband, Irvin L. Kimmel, Jr. is the grandson of John Andrew Miner (1878-1955) of Kingwood, Pa.

Mom's Cucumber and Onion Salad

From the kitchen of Sue Martin, Hopwood, Fayette County, Pa.

2 cucumbers, peeled and sliced thinly
1 teaspoon salt
1 medium onion, sliced thinly
½ cup white vinegar
½ cup water
2 tablespoons granulated sugar
1 teaspoon salt
¼ teaspoon pepper
chopped dill to taste (optional)

Place thinly sliced cucumbers in a large bowl and sprinkle with 1 teaspoon salt. Let sweat for 1 hour. Drain and add thinly sliced onion. Mix together.

To make the dressing, place the vinegar, water, sugar, salt and pepper into a small saucepan and cook over high heat, stirring until sugar is completely dissolved, 3 to 5 minutes.

Pour dressing over the cucumbers and onions. Stir in dill. Refrigerate at least one hour before serving.

Note from Sue: My mother made this salad often. She was Shirley Jo Ann Colbert, nee Heinbaugh, and was a Miner going back to Laura Flora Miner, her 3rd great-grandmother.

Celery Seed Salad Dressing

From the kitchen of Tom Beck, Acme, Pa.

½ cup sugar	¾ cup vinegar
2 teaspoons dry mustard`	2 cups oil
2 teaspoons salt	1/8 teaspoon celery seed
small onion, grated	

Use half of vinegar to mix with sugar, dry mustard, salt, grated onion, then add oil, celery seed, and the rest of the vinegar. Mix thoroughly.

Classic Macaroni Salad

From the kitchen of Heather Miner Dandy, Feeding Hills, Mass.

¾ cup mayonnaise	8 oz. elbow macaroni, cooked and drained
2 tablespoons vinegar	1 cup celery
1 tablespoon prepared mustard	1 cup chopped green pepper
1 teaspoon sugar	1/4 cup chopped onion
1 teaspoon salt	
1/8 teaspoon pepper	

In large bowl stir together mayonnaise, vinegar, mustard, sugar, salt and pepper until smooth. Add macaroni, celery, green pepper and onion. Toss to coat well. Cover; chill. Makes 5 cups.

Note from Heather: I usually omit the celery and green pepper and instead add chopped pickle to the salad.

French Dressing

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Cora Miner Hyatt

1 medium garlic	1 tablespoon salt
1/3 cup catsup	½ tablespoon chili powder
¾ cup vinegar	¼ teaspoon cayenne pepper
1 teaspoon moist mustard	1 cup salad oil
1/3 cup sugar	

Mix all well.

Moonbeam Salad Loaf

From the kitchen of Jane (Sage) Miner, Floral City, Fla.

1 package lime jello
1 ½ cup boiling water
1 lb. cottage cheese
marshmallows
Maraschino cherries (if desired)

Dissolve gelatin in boiling water. When syrupy, add cottage cheese which has been put through strainer or sieve. Chill until it becomes quivery. Then fold in a cupful or more of tiny marshmallows, or cut 24 large ones into quarters or smaller. Also finely cut cherries if desired. Pour into 1 pound bread pan. Unmold when firm. Garnish with green grapes or sliced peaches. Serves 8-10.

Note from Jane: "The recipe is from Roy S. Miner, M.D. He typed it many years ago and sent it to me. As you can see he altered the recipe a bit which makes it nicer to have with his comments."

Old note by Dr. Roy S. Miner: "I let it get fairly firm in the bowl and then spooned it out onto lettuce leaves on salad plates. Let it form on the plates which made it look nicer than sliced or dipped up. Used it plain – no fruit garnish."

Biographical note: Jane's husband, R. Penn Miner, is the son of Dr. Roy Sheppard Miner (1885-1962), a native of Mt. Pleasant, Pa. Roy first taught school at Fairchance and Belle Vernon, Pa., before obtaining his medical degree at the University of Pennsylvania. Roy first practiced medicine at Hamot Hospital in Erie, Pa. and then moved to private practice in Smethport, Pa. Interested in family history, Roy was elected Secretary of the first Miner Reunion in 1913 and eagerly collected data about early family members. His father Rev. Isaac Herschel Miner (1858-1919), was President of the 1913 Miner Reunion.

Patio Salad

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Joyce Plants (Mrs. Richard), of Overland Park, Kans.

- 1 pkg. frozen small peas
- 1 ⅓ cups Minute rice

Put frozen peas in 1 ½ cups water. Bring to boil. Add rice to boiling pea mixture. Set aside. Cool.

Combine:

- ½ cup chopped onions
- ½ cup dill pickles, chopped
- 1 cup chopped ham
- 1 cup Swiss cheese, chopped

Add to cooled rice/pea mixture. Toss with mayonnaise or salad dressing to taste.

Sue (Jones) Birch Smith's Pineapple Surprise Salad

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

Dressing

- ¼ cup finely minced pineapple pieces
- 1 cup mayonnaise
- ½ cup vitamin D milk (I have used 2%)
- 2 teaspoon bacon bits

Add sugar to taste (mom added about 2 level teaspoons. I skip this because it is just too sweet for me)

If too thick, add a little pineapple juice to thin.

If too thin, add more mayonnaise to thicken.

Refrigerate till using.

Salad

1 good sized cucumber, peeled and cut into thin slices (hers she soaked an hour in a little warm salt water, then rinsed and strain before serving)

1 head iceberg lettuce, crumbled

2 whole tomatoes, cut into 1 ½ inch cubes

More pineapple chunks (normally what is left from the can)

1 pound medium cheddar cheese (Velveeta if we had it), cut into 1 inch chunks

Bacon bits to taste.

Mix both together in a large bowl. Refrigerate till eating.

Spaghetti Salad

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Aunt Betty Plants, widow of Edward Plants, of Clearwater, Fla.

One 8 oz. package of spaghetti, cooked and drained
1 cucumber, diced
1 onion, diced
1 green pepper, diced
1 tomato, diced
celery, diced (optional)
mushrooms, sliced (optional)
One 8 oz. bottle Italian dressing
½ bottle McCormick's Salad Supreme

Mix well, put in refrigerator overnight for best results.

Spinach Salad

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Amanda Beck Yoder

1 bag fresh spinach
½ lb. shredded Cheddar cheese
¾ lb. bacon
¼ cup water
3 boiled eggs
1 onion diced small
vinegar and sugar to taste

Fry bacon, save drippings. Wash and rinse spinach. Place in large salad bowl. Add chopped eggs, onions, and crumbled bacon. Put cheese on top. In saucepan add bacon drippings, water, vinegar, and sugar. Bring to boil. Taste and add more sugar or vinegar. Serve hot over spinach salad.

SOUPS AND STEWS

Helen's Bean Soup

From the kitchen of Helen (Whipkey) Zearfoss, Somerset, Pa.

1 lb. Navy beans
2 small ham hocks
6 slices bacon, cut up
1 large onion, cut up
2 tomatoes
2 ribs celery, cut up
3 potatoes, cubed
2 or 3 medium carrots, cut up
salt and pepper to taste

Cook dried beans as directed on package. Cook ham until tender. Pick meat from bones and return to pot. Discard bones and skin. Sauté onion and bacon until tender and add to broth. Add other ingredients and cook until vegetables are tender. With a potato masher, mash down into pot to puree some of the beans and vegetables to make a thicker soup.

Chili

From the kitchen of Janet M. Jones, Flower Mound, Texas

1 pound ground beef
2 diced onions
1 - 6 oz. can tomato paste
1 or 2 cans kidney beans
½ teaspoon paprika
½ teaspoon allspice
¼ teaspoon cloves
3 tablespoons chili powder
1 tablespoon salt
½ tablespoon black pepper

Sauté onions in about 3 tablespoons bacon grease. As onions turn clear, break up hamburger and stir until brown and the beef is in small pieces. Add tomato paste with 3 cans water, then add drained kidney beans. In small bowl add all spices and mix well. Add to chili mixture. Continue cooking for about 1 hour.

It is better the 2nd day.

Cincinnati Chili (Version 1)

From the kitchen of Jacqueline Alkula, Chillicothe, "The Home of Sliced Bread", Missouri

1 quart water
2 lbs. ground beef
2 medium onions, grated
2 - 8 oz. cans tomato sauce
5 whole allspice
½ teaspoon crushed red pepper
1 teaspoon ground cumin
4 tablespoons chili powder
½ oz. unsweetened baking chocolate (or 1 ½ tablespoons unsweetened cocoa)
4 cloves garlic, minced
2 tablespoons cider vinegar
1 large bay leaf
5 whole cloves
2 teaspoon Worcestershire sauce
1 ½ teaspoons salt
1 teaspoon cinnamon
2 cans chili beans (optional)

Add beef to water in a 4 quart pot. Stir until beef separates into a fine texture. Boil slowly for 30 minutes. Add remaining ingredients. Stir to blend and bring to a boil. Reduce heat and simmer uncovered for 3 hours. Serve with bowls of cooked spaghetti, chopped onions and grated cheese. Chili can be refrigerated overnight so that the fat can be lifted off before reheating. I like to leave the beans out, or only put ½ a can in, then heat them and make them an additional "topping".

The traditional way of eating "Cincinnati Chili" is over spaghetti. Place warm spaghetti on the plate, add the cooked chili. This is a "2 way".

Then add one of the following: heated chili beans, chopped onions, or grated cheese. This is a 3 way.

Or: add two of the above for a 4 way...

Or, add all of the above for a "5 way" ...

This will also make a great topping for hot dogs to have a "famous" skyliner or skyliner with cheese!

Cincinnati Chili (Version 2)

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe origin – from the kitchen of Jean Plants Alkula, Newnan, Ga.

1 quart water	4 cloves garlic, minced
2 lbs. ground beef	2 tablespoons cider vinegar
2 medium onions, grated	1 large bay leaf
2 - 8 oz. cans tomato sauce	5 whole cloves
5 whole allspice	2 teaspoons Worcestershire sauce
½ teaspoon crushed red pepper	1 ½ teaspoons salt
1 teaspoon ground cumin	1 teaspoon cinnamon
4 tablespoons chili powder	2 cans chili beans, drained
½ oz. unsweetened baking chocolate (or 1 ½ tablespoons unsweetened cocoa)	

Add beef to water in a 4 quart pot. Stir until beef separates into fine texture. Boil slowly for 30 minutes. Add remaining ingredients. Stir to blend and bring to a boil. Reduce heat and simmer uncovered for 3 hours. Serve with bowls of cooked spaghetti, chopped raw onions and grated cheese. Chili can be refrigerated overnight so that the fat can be lifted off before reheating.

Note from Sandy: Absolutely our entire family's favorite and most asked for meal!

Mae Grimm's Chili Con Carne

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Brown:

1 chopped onion
1 lb. ground beef

Add:

Two 8-oz. cans tomato sauce
1 can kidney beans
½ teaspoon garlic salt
2 teaspoon chili powder

Simmer 45 minutes.

Biographical Note from Peggy (Grimm) Mansberry: While not old PA Dutch recipes, these are often requested at family gatherings. The first recipes came from my mother, Mae Richter Grimm. She was the daughter of Mabel Snyder Richter, who was the daughter of Jenny Enos Snyder and granddaughter of Perry (Civil War Veteran) and Joanna MinerD Enos. My mother was a great cook and baker and loved to entertain at home for family and friends.

Dad's Oyster Stew (Charles Birch)

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

1 large jar shucked oysters, drained
4 cups milk
2 sticks butter
2 tablespoons black pepper
Old Bay seasoning

Melt butter on low heat and drain oysters. Simmer in butter for 1 to 2 minutes. Slowly add milk making sure not to boil the milk. Add pepper and if you want, Old Bay seasoning to your taste. Stir lightly so as not to break up oysters. Let milk heat up slowly on low heat, about 5 to 10 minutes. Serve over soup crackers.

Note from Cynthia: Rod and I add a teaspoon of Old Bay seasoning.

Doris Hawker's Hearty Potato Soup

From the kitchen of Debra Cyphert, Morgantown, W. Va.

Note from Debra: This recipe comes from cousin (and former Minerd reunion committee member) Doris Hawker. She was my best friend and passed this spring and should be remembered with one of her original recipes in our cookbook.

6 medium potatoes, peeled and sliced
2 carrots, diced
6 celery stalks, diced
2 quarts water
1 onion, chopped
6 tablespoons butter or margarine
6 tablespoons flour
1 teaspoon salt
½ teaspoon pepper
1 ½ cups milk or cream

In large kettle cook potatoes, carrots and celery in water until tender, about 20 minutes. Drain, reserving liquid and setting vegetables aside. In the same kettle, saute onion in butter until soft. Stir in flour, salt and pepper; gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 cup or more of reserved cooking liquid until soup is desired consistency. Simmer and serve. Top with cheddar cheese if desired.

Serves 8-10.

Baked Potato Soup

From the kitchen of Cynthia Birch Schaeffer, Spotsylvania, Va.

4 large baking potatoes (baked and cooled, peeled and cut into cubes - about 4 cups)
4 green onions - sliced
7 cups milk
12 bacon strips (fried and crumbled)
2/3 cup butter or margarine
1 1/4 cups shredded cheddar cheese
1 cup sour cream
3/4 teaspoon salt
1/2 teaspoon pepper

In a large kettle melt butter. Stir in some flour, heat and stir till it makes a roux (sauce). Gradually add milk, stirring constantly till thickened. Add potatoes and onions. Bring to a boil, stir constantly.

Potato and Parsley Soup

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

3 medium sized potatoes, peeled and cut into 1/2 inch cubes
6 cups milk
4 tablespoons butter, cut into pats
4 slices fresh white bread, cut into 1-inch cubes (with or without crusts removed)
2 big sprigs parsley, diced fine
Salt and black pepper to taste

Boil cubed potatoes until tender. Drain and add to soup pot with the milk and parsley. Slowly heat to almost boiling. Add butter pats and salt and pepper. Add bread cubes when ready to serve and stir gently to keep the bread in cubes.

Note from Peggy: This is one of three foods that my grandmother on the Miner/PA Dutch side used to make. Most of the older foods she made from memory and I've tried to recreate them. She was fond of the local fire department's cookbooks and her newer foods came from there – so not really handed down through the family.

Biographical Note: Peggy's grandmother Mabel Snyder Richter was the daughter of Jennie (Enos) Snyder who was born on Aug. 9, 1881 near Normalville, Fayette County, PA, the daughter of Perry and Joanna (Miner) Enos. In early adulthood, prior to marriage, Jennie was active in the Poplar Run Sunday School and served as its librarian. She and her husband belonged to this church all their lives.

Rivvel Soup (Version 1)

From the kitchen of Helen (Whipkey) Zearfoss, Somerset, Pa.

2 cups unsifted flour
½ teaspoon salt
1 egg, well beaten

Combine flour, salt and beaten egg. Mix with fingers until mixture is crumbly. Drop these into the hot broth and simmer 10-15 minutes. May be added to beef or chicken broth or to cooked beans, and may be eaten with milk and sugar.

Rivvel Stew (Version 2)

From the kitchen of Peggy (Grimm) Mansberry, Normalville, Pa.

2-3 lbs. beef roast	2 tablespoons oil
4 cups water	1 teaspoon salt
1 medium onion, chopped	3 cups potatoes, peeled and cubed
3 eggs	Flour
¼ teaspoon salt	

In a dutch oven on stovetop, brown the beef roast in oil, turning to brown on all sides. Remove from heat. Add water and 1 teaspoon salt. Cover and roast in oven at 300°F for 1 hour. Lower heat to 225°F and continue for another 2 hours. Remove roast from dutch oven and keep warm to be served with stew. Place dutch oven on stovetop and heat broth to boiling. Then add onions and potatoes and any desired seasonings. While cooking, prepare rivvels: Beat eggs in a large bowl with ¼ teaspoon salt. Stir in enough flour until small rivvels form. (This is easiest to do with your hands.) When potatoes start to soften, drop rivvels into boiling broth a handful at a time. When all are added, lower heat and cook until dough is fully cooked.

Biographical Note: Peg's great-great grandfather, Perry Enos, was married to Joanna Minerd. Perry (1844-1909) served in the 188th Pennsylvania Volunteer Infantry during the Civil War and later lived near Normalville, Pa.

Rivvel Soup (Version 3)

From the kitchen of Peggy Grimm Mansberry, Normalville, Pa.

Cook until potatoes are tender:

- 8 cups beef or chicken broth
- 1 teaspoon finely diced onions
- 2 small potatoes, cut into ½- 1 inch cubes

Add salt to taste

Mix together for Rivvel Dough:

- 2 whole eggs, beaten
- ½ teaspoon salt
- Approx. 2 cups flour (use only enough to keep dough from sticking to your hands)

Dough needs to be a consistency that you can rub together and crumble small chunks with your hands into the boiling broth mixture. Cook until the chunks of dough are fully cooked and not raw in the middle.

Pumpkin Chili

From the kitchen of Jill Channing Aird, Williamsburg, Virginia

- 1 tablespoon olive oil
- 1 pound spicy Italian sausage (ground)
- 1 onion (chopped)
- 1 red bell pepper (chopped)
- 3 garlic cloves (chopped)
- 1 ½ tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon Kosher salt (plus more to taste)
- ¾ teaspoon black pepper (ground, plus more to taste)
- ½ teaspoon ground cinnamon
- 2 15-ounce cans Fire-Roasted tomatoes (not drained)
- 1 15-ounce can kidney beans (drained and rinsed)
- 1 15-ounce can black beans (drained and rinsed)
- 1 15-ounce can pumpkin puree
- 2 ½ cups chicken broth

Add roasted pumpkin seeds (sour cream, shredded sharp cheddar cheese and avocado, for garnish, if desired).

VEGETABLES AND SIDE DISHES

Broccoli and Rice

From the kitchen of Tom Beck, Acme, Pa.

Recipe origin – from the kitchen of Aunt Rachel Miner Peck

Sauté:

- 1 medium onion (1/2 cup),
- 3 pieces of celery cut up (1/2 cup)
- 2 Tablespoons butter

Put in casserole dish:

- 2 boxes of frozen broccoli
- 1 can cream of mushroom soup
- 1 can of cream of chicken soup
- 2 cups of cooked rice.

Top with slices of Velveeta cheese. Bake at 350°F until cheese is bubbly.

German Style Red Cabbage and Apples

From the kitchen of Brenda (Kimmel) Harding, Williamstown, N.J.

- 4 tablespoons butter or margarine
- 2 medium sized cooking apples (peeled, cored and thinly sliced)
- 1 medium sized head red cabbage, (coarsely sliced)
- 1 medium sized onion, diced
- 1 cup water
- ½ cup red wine vinegar
- 1/3 cup sugar
- 1 ½ teaspoons salt

In a 4-quart saucepan over medium heat, in hot butter or margarine, cook apples and onions until tender, about 10 minutes. Add cabbage and remaining ingredients. Heat to boiling. Reduce heat to low. Cover and simmer for 40 minutes, stirring occasionally until cabbage is very tender.

Biographical Note: Brenda's mother Barbara (Herron) Kimmel and grandmother Evanell (Miner) Kimmel Nicklow have also provided recipes for this cookbook.

Hot Slaw

From the kitchen of Shirley (Sanner) King, Markleton, Pa.

1 head of cabbage
1 pint sour cream
3 large tablespoons flour

Cook cabbage until soft in small amount of water. Stir in cream mix with flour. Add vinegar about 2 tablespoons. Cook about 5 minutes.

Biographical Note: Shirley's grandfather, Harry David Miner (1889-1971), was a laborer who lived in Kingwood and Connellsville, Pa., and live to age 82.

Honey Butter Skillet Corn

From the kitchen of Richard Miner

2 tablespoons butter, I use salted
2 tablespoons honey
1 bag (16 oz) frozen corn
2 ounces cream cheese cut into chunks
¼ teaspoon salt
¼ teaspoon black pepper

In a skillet pan, over medium-high heat, melt the butter and honey. Once melted add the frozen corn and cook for 5-8 minutes, stirring occasionally, until cooked through.

Add cream cheese, salt, and pepper. Stir together and let it cook, about 3-5 minutes, while stirring occasionally.

Serve immediately. Leftovers keep well, covered in a container, and stored in the fridge.

Enjoy.

Sweet and Easy Corn Casserole

From the kitchen of Debra Cyphert, Morgantown, W. Va.

Note from Debra: This is my mom, Helen Fair's, tried and true recipe!

½ stick of butter	3 tablespoons sugar
¾ cup milk	1 tablespoon flour
¾ teaspoon salt	2 cups corn (frozen, canned, or fresh)
2 eggs	

Place all above ingredients in blender, mix 10 seconds at high speed. Pour mixture into a buttered baking dish. Dot with butter. Bake 45 minutes at 375°F uncovered.

Corn Casserole

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

1 can whole kernel corn, drained	1 egg
1 can creamed corn	2 cups grated cheddar cheese
1 stick margarine or butter, melted	1 box Jiffy corn muffin mix
1 pint sour cream	

Combine all ingredients. Pour in a 9x13-inch pan which has been sprayed with Pam. Bake at 350°F for one hour.

Biographical Note: Recipe from Sandy Boda, daughter of Jean Plants Alkula; granddaughter of Ollie Miner Plants; great-granddaughter of Armena Miner Marshall.

Elbow Macaroni and Tomato Juice

From the kitchen of Tom Beck, Acme, Pa.

1 box macaroni
1 can tomato juice
½ stick butter or margarine
salt to taste

Cook macaroni until tender. Drain. Toss in butter and melt. Pour in tomato juice. Add salt. Stir until mixture is hot. Serve. (2 small cans of crushed tomatoes can be substituted for juice)

Frothed Eggs

From the kitchen of retired Lt. Col. Betty Jo (Workman) Canter, San Antonio, Texas

8 eggs
1 tablespoon water
1 pinch salt
juice of 1 large lemon
vanilla to taste

Separate whites of 4 eggs, and beat with ½ lb. sugar. Mix remaining eggs and extra yolks with water, salt and lemon juice. Sweeten to taste. Cook slowly for about 5 minutes until thick. Add beaten egg whites with sugar and vanilla. Place in a baking dish. Put egg whites on top. Place filled dish into oven, and brown lightly.

Note from Betty Jo: “This recipe was used by Esther (Barnhouse) Freed.”

Biographical Note: Betty Jo’s great-grandmother, Esther (Barnhouse) Freed, attended the first annual Minerd Reunion at Ohiopyle, Pa., in 1913, and was elected Reunion Treasurer. Esther (1852-1922) held a record once believed to have been unsurpassed in Fayette County, Pa. – for 50 years, she taught Sunday School in the East Liberty Presbyterian Church at Vanderbilt.

Creamy Noodles/Pasta

From the kitchen of Barb Miner, Lemont Furnace, Pa.

Note from Barb: This is my own simple, quick creation.

Cook ½ pound either any type noodles or your favorite pasta. Drain.

While noodles/pasta are draining, add 1 can Campbell's Cream of Chicken Soup to pan along with about 1/2 cup of milk. Add 5-6 slices American cheese (shredded cheese makes a mess).

When cheese is melted, return noodles/pasta to pan and add either 1 can drained tuna in water or shredded chicken. Mix and enjoy!

Rotisserie chicken can also be used.

If you like a more cheesy taste, add more cheese when melting the cheese.

Grandma Lola Minard Crawford's Homemade Noodles

*From the kitchen of Laresa Kaye Roberts, Broken Arrow, Oklahoma
Recipe origin - from the kitchen of Lola Rebecca Minard Crawford*

1 egg
salt
flour
milk

Break egg in half, put in mixing bowl. Add 1/2 egg shell or 1 tablespoon milk. Add salt and enough flour to make stiff dough. Roll dough out flat. Cut in thin strips and separate noodles and let dry until ready to use.

Biographical Note: Laresa Kaye Roberts is the granddaughter of Lola Rebecca Minard Crawford, her mother's mother.

Marie's Pepper Mix

From the kitchen of Tom Beck, Acme, Pennsylvania

Note from Tom: This recipe was given to my wife Cindy shortly after we were married by a widow friend, and we've made it most years. It's great as a cooking sauce for beef or pork. If peppers and onions diced it's great on hamburgers or as sloppy Joe's. It can be spooned on sandwiches cold and used as a condiment.

1 large onion, diced
30 hot peppers (strips)
2 kegs ketchup
1 cup oil
1 garlic clove, diced
25 sweet green peppers (strips)
2 cups sugar

Vary amount of hot to green peppers to raise or lower the heat of mixture.

Sarah Miner's Grape Leaf Pickles

From the kitchen of Leola (Skinner) Miner, Mill Run, Pa.

Line the bottom of a large stone jar or crock with a thick layer of washed grape leaves. Sprinkle with handful of salt. Using large or medium-sized cucumbers, lay on grape leaves until leaves are covered. Cover with another layer of grape leaves and salt. Continue until jar is full. Fill jar with water to the top. Cover with clean cloth and a weight or heavy stone. Let set for 3 to 4 weeks before using. The brine must work off and more salt water added to keep jar full. The more grape leaves and a few bunches of green grapes make pickles more sour. Rinse pickle and eat out of the brine.

Note from Leola: "The Miner family just loved them."

Biographical Note: Leola's late husband, Ralph Miner (1910-1983) of Mill Run, Pa., was in charge of maintenance at the world-famous Fallingwater residence for the Kaufmann family for many years before the home, designed by Frank Lloyd Wright, was opened to the public. Ralph's mother, Sarah Jane (Basinger) Miner (1867-1939), made this pickle recipe and gave it to Leola.

Hashbrowned Potato Casserole

From the kitchen of Beverly Hansen Miner, Bowling Green, Ohio

Melt $\frac{1}{4}$ pound margarine in casserole

One 2-pound package frozen hash brown potatoes

Break potatoes on melted butter.

1 can cream of celery soup

1 can cheddar cheese soup

1 can milk

Stir real well.

$\frac{1}{2}$ cup cut green pepper

1 onion

Put in layers and bake 1 $\frac{1}{2}$ hours at 350°F.

Potato Bake

From the kitchen of Constance (Jagerski) Miner, Wexford, Pa.

5 lbs. of red (skin) potatoes
½ pint whipping cream

Boil, cool, peel and coarsely grate the potatoes into a casserole dish. Add salt to taste. Pour the whipping cream over the potatoes. Bake at 350°F for about 1 ½ hours. Serves 8.

Biographical Note: Connie's husband is O. Wayne Miner of Wexford, Pa. Wayne's father, Odger Miner (1905-1968) of Aliquippa, Pa., was a school board director of the Hopewell-Independence-Raccoon District, elder of the Ohio United Presbyterian Church, director of the Hopewell Township Fire Department, Boy Scout leader, and co-founder of the Mill Creek Historical Society.

German Potato Pancakes

From the kitchen of Theresa (Minerd) Charnovich, New Salem, Pa.

8 grated potatoes, drain ½ juice off
1 teaspoon salt
¼ cup milk
3 eggs
½ teaspoon baking powder
¼ cup flour
grated onion (to taste)

Fry in bacon drippings or add a tablespoon of bacon drippings to batter. Use ¼ cup batter for each pancake. Turn when crisp and brown and bake other side.

Biographical Note: Theresa (Minerd) Charnovich's great-grandfather was Isaac Minerd (1823-1880) of Dunbar, Pa. Isaac worked as a coal miner in the area. In Isaac's obituary, the Uniontown Republican Standard reported that he "died of consumption" and that his passing "makes the third death in the family in a little over a year."

Scalloped Potatoes

From the kitchen of Sandy Alkula Boda, Tyrone, Ga.

Recipe Origin – from the kitchen of Ollie Margaret Miner Plants & Barbara Grace Plants Snyder

6 large potatoes, sliced
1 large onion, sliced

Layer above in greased casserole dish.

White Sauce:

4 tablespoons butter or margarine
6 tablespoons flour
¼ teaspoon salt
1 ½ cup milk

Melt butter or margarine in saucepan over low heat. Blend in flour, salt and dash of pepper. Immediately add in milk all at once. Stir constantly with a wire whisk until mixture is thick and bubbly. Pour white sauce over layered potatoes. Dot with butter and/or parmesan cheese. Bake for 1 ½ hours at 350°F.

Biographical Note: Barbara was the 7th child and second daughter born to Ollie Miner Plants. This recipe was given to Sandy by her Aunt Barbara who said it was her mother's recipe.

Friendly Spuds

From the kitchen of Rita (Charnovich) Packan, Uniontown, Pa.

One 2 lb. bag frozen hash brown squares
2 cups sour cream
2 cans cream of chicken soup
1 can of chopped onion
½ cup butter
8 oz. grated cheddar cheese

Topping:

2 cups cornflake crumbs
½ cup melted margarine

Preheat oven to 375°F. Thaw potatoes about 30 minutes. Mix with remaining ingredients and place in 9 x 13-inch pan. Bake 45 minutes. Combine corn flakes with melted butter and sprinkle on top. Bake additional 15 minutes. Cut into squares and serve.

Meinert Essen Buch
The Minerd-Minard-Miner-Minor Cookbook
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