

HERITAGE



POTLUCK DINNER

RECIPES

FIRST PRESBYTERIAN CHURCH

Grinnell, Iowa

SUNDAY, APRIL 10, 2016



BREADS

Banana Bread

Recipe from **Marta Millers' grandma Miller**

My Grandma Miller made banana bread for my sister and I to eat for breakfast when we would visit her in Oklahoma. I made banana bread using her recipe, bowl and pan one week before her 111th birthday which was April 16th.

1 3/4 cups sugar

3/4 cup margarine

Cream together, then add:

3 eggs

Mix well.

Add:

2 cups flour

1 teaspoon baking powder

1/2 teaspoon soda

1/2 teaspoon salt

1 teaspoon vanilla

2 mashed bananas to equal one cup

1/3 cup buttermilk

Mix and put into desired loaf pan:

Two small loaf pans bake one hour in a 300 degree oven or 1 hour and 20 minutes in a 250 degree oven. For one loaf bake in a 350 degree oven for 60 to 70 minutes (test for doneness after 60 minutes).

Good Morning,

This is God

I will be handling

all your problems today

I will not need your help

so, have a good day!



CAKES

Praline Picnic Cake

Recipe from **Darwin Kinne and Suzanne Schwengels**

The picnic cake was my mother's '(Suanne Schwengels) go to' recipe for family reunions, etc. It's easy and travels well.

Prepare a white cake in 13 x 9 inch pan.

Bake according to directions.

Praline Topping

1 c. brown sugar

3 t. flour

8 T. butter, melted

3 t. water

1 c. chopped pecans

Mix all together. Spread over hot cake in pan. Bake at 350 for 5 minutes.

Butterscotch Cake

Recipe from **Janice Logan**

Whenever company was stopping by for a visit, Mother often quickly made this Butterscotch Cake to go with coffee and a sandwich.

Beat 2 eggs until very light. Add 1 cup sugar and beat again. Add dry ingredients: 1 cup flour, 1 teaspoon baking powder and a pinch of salt. Heat 1/2 cup milk and 1 tablespoon butter. Pour over the batter while hot, plus add 1 teaspoon vanilla. Beat thoroughly. Bake 45 minutes in a 350 degree oven. While baking, mix: 3 tablespoons melted butter, 2 tablespoons sweet cream, 5 tablespoons brown sugar, 1/2 cup nuts (optional). When cake is baked, spread this uncooked frosting on cake and place cake in oven. Bake until light brown, remove and cool.

More Or Less

Go Less – Sleep More
Ride Less – Walk More
Talk Less – Think More
Scold Less – Praise More
Waste Less – Give More
Eat Less – Chew More
Clothe Less – Bathe More
Idle Less – Play More
Worry Less – Laugh More
Preach Less – Practice More

A party without cake is just a meeting.

- Julia Child

Scripture Cake

Recipe from **Chrissy Hazlett's grandmother, Mrs. Minnie Stouffer**

Judges 5:25—1 cup butter

1 Kings 4:22—3 1/2 cups flour

Jeremiah 6:20—2 cups sugar

1 Samuel 30:12—2 cups raisins

1 Samuel 30:12—2 cups figs

Genesis 24:17—1 cup water

Genesis 43:11—1 cup almonds

Isaiah 10:14—6 eggs

Exodus 16:21—3 tablespoons honey

Leviticus 2:13—pinch of salt

1 Kings 10:10—spices to taste (ground cinnamon, ground mace, ground cloves)

Matthew 13:33—1/2 teaspoon soda

Matthew 13:33—1 teaspoon cream of tartar

Mix well together, pour into a 9 x 13 pan and bake at 375 degrees for one hour.

Father Solomon's advice for making good boys, Proverbs 23:13.

Recipe For Happiness

Patience, justice, mercy, truth
All the pleasures found in youth
Joy and hope and courage strong
Mixed with love your whole life long,
Stir till smooth; in large mold cast.
From this mixture comes at last,
Charming in its power to bless,
Lovely, star-crowned happiness.

It all began in a garden!

Rhubarb Pudding Cake

Recipe from **Donna Winburn**

My Mother used to make it, but not while I was living at home. She gave it to me and after I was married. I made it constantly and continue to do so. All my family enjoys it and I make no other cake-like recipes for rhubarb.

2 cups sugar
2 cups flour
4 tsp. baking powder
4 T. shortening
1 ½ cups milk
Dash of salt
2 tsp. vanilla

Cut shortening into flour and sugar. Add other ingredients and blend well. Put into a 9 x 13 deep pan

Sprinkle 6-7 cups rhubarb on top.

Pour 2 cups hot water and 1 ½ to 2 cups sugar blended over top.

Bake 35-40 minutes at 400 degrees until nicely browned and center looks done.

This is a double batch.

Raisin Squares

Recipe from **Marvin Dotys' cousin, Bryna Campbell**

1 1/2 cups sugar
1 cup shortening
1 cup cooked raisins
1 cup raisin liquid
2 1/2 cups flour
2 eggs beaten
1 teaspoon soda
1 teaspoon cinnamon

Cream sugar and shortening. Add raisins and well beaten eggs. Dissolve soda in raisin liquid. And flour and other ingredients. Bake on a cookie sheet at 350 degrees. Frost with creamy frosting recipe.

Creamy Frosting

Boil until dissolved:

2 tablespoons water

4 tablespoons white sugar

Beat one egg and mix in 2 1/3 cups powdered sugar. Add 2/3 cup Crisco and vanilla to suit taste. Beat until creamy. Spread over cooled raisin squares.

The sound of laughter is the most civilized music in the universe.

ALL MAIN DISHES

Tuna Casserole

Recipe from **Darwin Kinne and Suzanne Schwengels**

The tuna casserole was a meal we had often. As a working mother, Suzanne Schwengels' Mom needed quick and easy recipes. This one fits the bill.....and we would eat it...

1 can tuna

1 can mushroom soup

1 can mushroom pieces

1 can milk

Potato chips

Layer of chips in bottom of 9 x 9 pan. Layer tuna, mushrooms and soup on top. Pour can of milk over all. Top with crushed potato chips. Bake at 350 for 25-30 minutes.

Baked Pork Chops

Recipe from **Donna Ricks' grandma, Mildred Tack**

This recipe was handed down from my great grandmother Lula Vestal who was from Yadkin County, North Carolina, where this recipe was to have originated.

Grandma and Grandpa Tack were farmers and raised all of the beef, pork, chicken and eggs consumed in their home, so Grandma's pork chop recipe was one she made quite often. All of the ingredients were homemade/homegrown except the lemon. Lemons were frequently sent to her by a relative. Onions were raised in the garden and wintered well. Grandma also made her own ketchup and brown sugar! (I have cheated a bit and I buy both of them!)

8 pork chops

8 thin slices onion

8 thin slices lemon

½ c. brown sugar

½ c. ketchup

Salt and pepper

Trim fat from chops. Place in shallow baking pan. Sprinkle with salt and pepper. Top each with onion slice, lemon slice, sugar and ketchup. Cover. Bake at 350° for about an hour. Uncover the last 15-20 minutes for browning.

Enjoy life...it's delicious!

Goulash

Recipe from **Katie Hoisingtons' grandma Botts**

All one pan:

1 cup elbow macaroni, cook, drain and set aside

Brown 1 pound hamburger, add 1/2 cup green pepper, 1/2 cup onion and cook until tender

Add 1 pint diced tomatoes, and 1 cup tomato sauce. Add macaroni and mix well.

Pork e Pine Balls

Recipe from **Carol Kirby**

I had never heard of these until I met my husbands' mom and sister. They were my husbands' favorite meat besides steak. Their family has been making them for years.

2 pounds Hamburger

Chopped onion to taste

1 cup rice

Salt and pepper to taste

2 cans tomato soup

2 cans water (from the tomato cans)

Mix together hamburger, onion, rice and salt and pepper. Form into desired size of meatballs.

Heat soup and water until heated through. Cook meatballs in hot tomato soup for 30 to 45minutes, depending on the size of the meatballs.

Sloppy Joes

Recipe from **Mary Dotys' mother, Velma Martindale**

Us kids always wanted this for our birthday dinner with chips.

1 pound hamburger

1 onion

1 teaspoon salt

Pinch of brown sugar

1/2 cup ketchup

1/2 cup water

2 tablespoons mustard

2 tablespoons vinegar

Brown meat and drain. Add rest of ingredients and simmer until thick, about one hour.

God never closes one door without opening another.

Chilighetti

Recipe from **Mary Dotys' mom, Velma Martindale**

Mom always made this one for a funeral. It was quick and could take it to the house.

1 1/2 pounds ground beef

1 big onion, chopped

Chili powder

1 tablespoon worchestershire sauce

3 teaspoons salt

1/2 teaspoon pepper

1 can kidney beans

1 1/2 cups broken uncooked spaghetti

2 cups tomato juice

Brown ground beef and onion and add seasonings. In oiled casserole alternate layers of beef, beans and uncooked spaghetti, beginning and ending with beef. Pour tomato juice over all and bake one hour at 350 degrees. If mixture becomes dry add more juice, and be sure not to start with cooked spaghetti.

Note: I use Mrs. Grimes chili beans instead of red beans and leave out the chili powder.

Recipe for Prayer

1 or more concerned, caring Christians

15 to 20 minutes quiet time

1 cup full of praise

1 measure or thanks

1 dose of quiet thoughts

Lots of trust

2 spoonfuls of asking

Mix with love, wait patiently and God will answer.

Be careful how you pray—God answers prayer! Sometimes God's answer is yes, sometimes no, sometimes, wait awhile.

Family moments...family memories..family ties forever!

Cajun Shrimp

Recipe from **Susan McIntyre**

Everyone thinks of TexMex when they think about Texas recipes. The cuisine on the upper Texas coast where we lived for 25 years is heavily influenced by Cajun food. We were a lot closer to Louisiana than Mexico. We got used to fresh shrimp and cajun flavorings.

1 small package andouille sausage cut into small pieces

1 package frozen already cooked shrimp with tails on

Cajun or creole spice to taste

Lime Juice

Marinate thawed shrimp in Cajun spice and lime juice

Meanwhile cook sausage for 5 minutes in boiling water and drain

Saute sausage in skillet for 5 minutes

Transfer sausage to a serving plate

Drain and pat shrimp dry

Add shrimp to skillet, cooking for 3-5 minutes and then transfer shrimp to plate with sausage.

Susan's Sauce for Shrimp

6 tablespoons mayonnaise

2 tablespoons Dijon mustard

½ teaspoon Sriracha sauce

Cajun-Creole seasoning to taste

1/8 teaspoon freshly ground black pepper

1/16 teaspoon salt

Combine all ingredients in a small bowl, stirring until blended.

Bless Us...

Bless the food before us,

the family beside us,

and the love between us.

Life is short...lick the bowl!

Pigs In The Blanket

Recipe from **Karen Phillips**

When we were kids my mom made “Pigs in the Blanket” as I am sure most of the rest of your moms did. It was, as I recall, some sort of raw Pillsbury biscuit dough wrapped around Vienna Sausages (in a can), and stuck with a tooth pick and baked in oven. We loved them. When I had my kids, Wes and Tim, I made this for them, but the Pillsbury things wrapped around the sausages were crescent rolls cut into strips instead of biscuits, also found in a tube at the store. I just learned from Wes that when he saw “Pigs in the Blanket” on the Fairview school lunch menu the first time, he was excited, only to discover that the school’s version was a piece of bread wrapped around a hot dog. What a let down. Any way you wrap the pig works, and I am sure our church members all have their own ways of doing this. Our event at church renewed my love of these little pigs, and I have a tube of crescent rolls and some cocktail sausages in my fridge right now, waiting for me to heat up the oven. Just follow the cooking directions on the package for the rolls. It works! By the way, I now put a small piece of cheddar cheese in the inside of the blanket before wrapping it up and securing the toothpick. Really good!

The Kitchen Is Where...

Dessert can be eaten first

It is the heart of the home

The main ingredient is love

With coffee anything is possible

You can roll with it

You can whisk and whip it

You can dance

The home runs on laughter and wine

Tea is always a good idea

Chocolate makes everything better

You can take it or leave it

It gives us our daily bread.

The best way to get rid of kitchen odors: Eat out!

-Phyllis Diller



Chocolate Candy Bar Dessert

Recipe from **Donna Ricks' mom, Fern Tack**

I come from a chocolate-loving family, but chocolate was a luxury. Mom only used it for special occasions. Since my birthday is on Valentine's Day, Mom always baked a chocolate heart-shaped double-layer cake – yum! I can still taste it.

Eventually as my sisters and I were growing up, Mom stumbled upon the recipe for this Candy Bar Dessert. It was truly a special occasion because Mom would buy marshmallows and the candy bars! Dad milked, so the cream was whipped to put into the recipe. Mom also made her own “graham crackers” for the crust in the early years.

16 large marshmallows
4 Hershey candy bars
½ pt. cream*

½ c. milk
Dash salt
Graham cracker crust

Melt together. Cool. Whip the cream and fold in. Pour into a graham cracker crust. Also good with a chocolate cookie crust. Refrigerate. Could put a dollop of whipped topping on top of each piece. To make in a 9x13 just double the recipe.

*(I sometimes use an 8 ounce whipped topping).

Chocolate Chip Cookie Dough

Recipe from **Pastor Kirstens' mom, Judy Klepfer**

This was her mother's go to recipe for all the sporting banquets.

Go to McNally's Foods in Grinnell and get yourself a tube of Pillsbury Chocolate Chip Cookie Dough. Unwrap and dump into a bowl. Enjoy!

Recipe For Love

1 part trust

1 part understanding

1 part patience

Hugs

Kisses

Mix well the trust, understanding and patience. Sprinkle with hugs and kisses.

Serves millions.

Happiness is homemade!

Easy Sopapilla Cheesecake Bars

Recipe from **Sheryl Parmleys' father, Henry Rozenboom**

These were not served at the Heritage Potluck but brought to the Third Sunday Potluck the following Sunday. I had several requests for the recipe to be included in this handout. Julio and Stiven love these bars. Julio calls them "Grandpa's Bread"!

2 8 oz. packages of Pillsbury crescent rolls (I used the Crescent sheets)

2 8 oz. packages of cream cheese, softened

1 cup sugar

1 teaspoon vanilla

1/4 cup melted butter

1 tablespoon cinnamon

4 tablespoons sugar

Preheat the oven to 350 degrees. Spray a 9 x 13 baking dish with cooking spray. Press one can of the crescent rolls into the bottom of the dish, making sure to reach edges and keep together. Bake the first layer of crescent roll dough till just done, about 5 to 8 minutes. Remove from oven.

While the crescent dough is baking mix softened cream cheese, sugar and vanilla. Spread mixture over baked crescent rolls. Roll the remaining crescent roll over the top and stretch to the edges and seal. Brush the melted butter across the entire top of the crescent roll. Sprinkle the top with the cinnamon and sugar. Bake for 30 minutes. Or until golden brown. Cool and chill for several hours before serving. Cut into bars and serve. Refrigerate leftover bars.

Table Rules...

Don't be late

Remember your manners

Don't waste food

Elbows off the table

Say please and thank you

Don't use your fingers

No cell phones at the table

No talking while chewing

Use your napkin

Create a conversation

Help Clean Up!

Rhubarb Pudding

Recipe from **David Cranston**

This is a childhood favorite. My grandmother and mother made this every spring.

Start with a deep pan or dish, at least 2 inches deep. This recipe works in a small porcelain roaster, or a 9x9" casserole dish. I think it works better in the roasting pan. If you use a larger pan you can scale the recipe up. Pre-heat oven to 350 degrees.

3-4 cups rhubarb, cut into ½ " pieces

1 to 1-1/2 cups white sugar (to your taste)

2 Tablespoons butter cut into chunks

1 Tbsp Cornstarch

1 cup boiling water

Put these in bottom of roaster or casserole and stir to dissolve sugar and cornstarch

Batter:

1 cup flour

1 cup sugar

1 tsp baking soda (or ½ tsp soda and ½ tsp baking powder)

4 Tablespoons melted butter

1 cup sour milk (1 cup milk with 1 Tbsp vinegar added)

1 tsp vanilla

Mix dry ingredients together. Add wet ingredients and mix well. Pour batter over the rhubarb mixture above, spreading evenly. (It will sink to bottom of water-rhubarb mixture.) Bake at 350 degrees for 40 to 45 minutes or until the cake that rises to the top is golden brown. May serve warm or cool.

My Kitchen

Please stay away from my kitchen,
From my dishwashing, cooking and such.
You were kind to have offered to help me,
And I do want to thank you so much.

I hope you won't think me ungracious
When I ask that you leave me alone,
For my kitchen is not very spacious
And my system is strictly my own.

So please stay out of my kitchen,
It may well prevent a few wars,
And when I am invited to your house,
I promise to stay out of yours.

-Author Unknown

**One of the advantages of being disorderly in the kitchen is that one is
constantly making exciting discoveries!**



Carrot and Pineapple Salad

Recipe from **Janice Logan**

My Mother always had Sunday dinner in the oven while we were in church, and this orange, carrot and pineapple salad was served often with the oven dinner.

Make up two packages of orange jello with 2 cups hot water and 1 1/4 cup cold water. Add shredded carrots and one small can crushed pineapple. Chill until ready to serve.

Five Cup Salad

Recipe from **David Cranston**

This is a simple salad that was a Cranston family favorite. Name was from one cup of each ingredient, but can scale up easily.

Equal portions of the following:

Pineapple tidbits, drained

Mandarin oranges, drained

Coconut, sweet, shredded or flaked

Sour cream

Mix together and chill until served.

Hot German Potato Salad

Recipe from **Sheryl Parmleys' mom, Betty Rozenboom**

I grew up in a Dutch family in Sully, Iowa. A lady by the name of Ruth Heemsbergen gave my mother this recipe. As I was growing up we ate a lot of this potato salad. It was a very popular recipe among the church functions in Sully as well. Everything is better with bacon!

Cook 5 to 6 medium sized cut up potatoes in boiling water and drain. Set aside

Fry 5 to 6 strips of bacon until crisp. Remove from pan and drain. Saute a cup diced onion in the hot bacon grease. Then add 1 teaspoon dry mustard, 1 tablespoon flour, 1/4 cup apple cider vinegar, 1/2 cup water. Stir this until thickened, then mix in 3 to 4 diced hard boiled eggs (optional), cut up cooked bacon pieces and diced potatoes. Serve warm.

Eat well...pray often...love much!

Hot Cheese Potato Salad

Recipe from **Mary Lou Dotys' mother, Velma Martindale**

I loved it!

3/4 cup French dressing

1/3 cup sliced green onions (use some of the tops)

1/4 cup sliced green pepper

6 cups sliced cooked potatoes

Sharp cheddar cheese, shredded

1 cup sliced celery

8 slices bacon, cooked crisp and crumbled

1 teaspoon salt

Dash of pepper

Combine dressing, onions, and green pepper and sauté in a skillet five minutes. Add potatoes celery, bacon, salt and pepper and toss lightly until well mixed. Place in a 350 degree oven and bake for 20 minutes until potatoes are hot. Sprinkle with cheese and return to oven until cheese begins to melt. Makes 6 to 8 servings.

Chopped Salad

Recipe from **Mary Doty**

It was good! So, I brought it to the Heritage Potluck.

1 head cauliflower, chopped

1 head broccoli, chopped

1 cup mayo

1 cup sour cream

1/2 cup sugar

1/2 pound bacon, fried and crumbled

1 cup shredded cheddar cheese.

Combine all ingredients and chill until ready to serve.

Before Julia Child there was only onion dip!

-Susan Branch

Mary McIntyre's Green Jello

Recipe from Susan McIntyres' mother in law, Mary McIntyre

John's mother did more to help me learn to cook than my own did. She gave me this recipe soon after we were married and said it was his favorite. It still is.

1 pkg. small lime Jello
1 (8 oz.) pkg. cream cheese
1 (16 oz.) can pears with juice
1/2 pint whipping cream, whipped

1/2 cup chopped pecans

Dissolve Jello in 1 cup heated pear juice (if needed add water to make 1 cup). Blend cream cheese and pears. Add Jello mixture and stir well. Fold in the whipped cream. Add chopped pecans, then Chill until firm.

Perfect Day Recipe

Try it. Once you have tried it you will use it over and over with complete success!

Take a dash of cold water
Add a little leaven of pray
A little bit of sunshine gold dissolved in the morning air.
Add to your meal some merriment
A thought of kith and kin
And then a prime ingredient
Plenty of work thrown in
But spice it all with essence of love
And a little whip of play
Let a wise old book and a glance above
Complete a well spent day.

-Anonymous

The Kitchen Rules...

If you empty it—Fill it
If you dirty it—Clean it
If you open it—Close it
If you spill it—Wipe it up



Loel's Potatoes

Recipe from **Linda Cranston**

This is a family favorite, cut down from a big recipe used by the Montezuma Lions Club. It was one of Loel Ferguson's favorites.

- 3 lbs. shredded hash browns, thawed
- 1 cup melted butter
- 3 cups sour cream
- 3 cups shredded cheddar cheese
- 1 cup chopped onions
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 can condensed cream of mushroom or other creamed soup of choice
- 2 cups bread crumbs mixed with 8 ounces melted butter

Mix all but the bread crumbs and put in a 9 x 11 baking dish. Bake at 350 for 1 hour. Top with buttered bread crumbs and bake until crumbs are browned.

Pineapple Cheese Ball

Recipe from **Sheryl Parnleys' mom, Betty Rozenboom**

Every three years when I was growing up my Mother and Father would host a New Years Day party on the Rozenboom side of the family for my Father's two cousins and their families. This cheese ball was often served.

- 1 8 1/2 ounce can crushed pineapple
- 2 8 oz. packages softened cream cheese
- 1/4 cup chopped green pepper
- 1/4 cup chopped onion
- 1 tablespoon Lawry's seasoned salt
- 1 1/4 cup chopped pecans

Drain the pineapple and squeeze all the moisture out. Add the cream cheese and mix well. Add green pepper, onion, salt and 1/4 cup chopped pecans. Chill mixture for 1 to 2 hours then form into a ball. Roll in remaining pecans. This can be made several days ahead of serving. Serve with assorted crackers.

Housework is something you do that nobody notices unless you don't do it.

Grandma Brown's Pickled Eggs

Recipe from **Al Ricks**

My grandmother, Alzada Brown, was proud of her "Pennsylvania Dutch" heritage. It wasn't Easter without pickled eggs – a gift from that heritage! I've revised the recipe, through the years, to my taste, but the basics remain:

2 dozen hard-boiled eggs, peeled (place in a large, covered container)

In a saucepan, bring the following ingredients to a rolling boil:

Liquid from 2 24oz. jars of Vlassic Zesty Bread & Butter pickles

Liquid from 2 cans small, whole beets

1 / 2 cup apple cider vinegar

1 / 4 cup sugar

Spices (to taste) I use 1 T. onion flakes, 1 t. red pepper flakes, 1 t. mustard seed, 1 cinnamon stick (broken), 1 t. whole cloves, 1 t. peppercorns. Red and a drop or two of blue) food coloring to make a deep red. Strain through a colander into the container with the eggs. Refrigerate several days.

Cheese Grits

Recipe from **Susan McIntyres' Aunt Rosemary**

My parents were from Mississippi and Kentucky. John's parents were from north Texas. We both grew up on southern cooking.

5 cups water

1 teaspoon salt

1 1/4 cups uncooked quick-cooking grits

1/2 (8-ounce) block sharp Cheddar cheese, shredded (about 1 cup)

1/2 (8-ounce) block Monterey Jack cheese, shredded (about 1 cup)

1/2 cup half-and-half

1 tablespoon butter

1/4 teaspoon pepper

Preparation

Bring 5 cups water and salt to a boil in a medium saucepan over medium-high heat. Gradually whisk in grits; bring to a boil. Reduce heat to medium-low, and simmer, stirring occasionally, 10 minutes or until thickened. Stir in Cheddar cheese and remaining ingredients until cheese is melted and mixture is blended. Serve immediately.

One cannot think well, love well, sleep well, if one has not dined well!

-Virginia Woolf

TAKE TIME TO LAUGH

It is the music of the soul

TAKE TIME TO THINK

It is the source of power

TAKE TIME TO PLAY

It is the source of perpetual youth

TAKE TIME TO PRAY

It is the greatest power on earth

TAKE TIME TO LOVE AND BE LOVED

It is a God-given privilege

TAKE TIME TO BE FRIENDLY

It is the road to happiness

TAKE TIME TO GIVE

It is too short a day to be selfish

TAKE TIME TO WORK

It is the price of success



Bon Appétit!

-Designed by Sheryl Parmley

