

Oatmeal Cookies

Ingredients:

1 cup Shortening*	1 tsp. salt*
1 cup brown sugar	1 tsp. baking soda
1 cup granulated sugar	3 cups oatmeal (quick oats)
2 well beaten eggs*	½ cup chopped nuts (walnuts or pecans)
1 tsp. Vanilla	1 ½ cups flour
	1 cup raisins (any kind, or mix them)*

Directions:

1. Thoroughly cream shortening and sugar.
2. Add eggs and vanilla, beat well.
3. Add sifted dry ingredients.
4. Add oatmeal and nuts (optional), mix well.
5. Shape the dough into a cookie shape. Use a scoop or your hands.
Refrigerate for at least 2 hours or overnight.
6. Preheat oven to 350°F and bake for 10 minutes. You want the edges to be a light golden brown. You can easily burn them, so if they look almost done take them out.

Notes

- Shortening- I use ½ cup shortening, and ½ cup butter (salted). Since I used salted butter I didn't add any additional salt.
- Eggs- I beat the eggs well separately before adding to the creamed shortening/butter and sugar mixture.
- Raisins- before I add the raisins to the cookie dough, I coat the raisins in the flour, so they don't sink to the bottom of the cookie.
- The cookies can burn very easily. So if the cookies are not done yet, only cook in 1 minute increments to help prevent burning.

"They were busy eating a five-pound box of Divinity Fudge when Mrs. Threadgoode said, 'I'd kill for a pat of butter. This margarine they serve out here tastes like lard. We had to eat so much of that stuff in the Depression, I don't want to ever have to eat it again.'"

Marmalade Nut Bread

Delicious (toasted or not) spread with softened cream cheese.

- 3 cups all-purpose flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 eggs, beaten
- 1 cup milk
- ½ cup vegetable oil
- ½ cup orange marmalade
- 1 tablespoon freshly grated orange rind
- 1 cup chopped pecans or walnuts

Preheat oven to 350° F. Combine flour, sugar, baking powder, and salt in a large bowl. Combine remaining ingredients except pecans, mixing well. Make a well in center of flour mixture; add milk mixture, and stir just until dry ingredients are moistened. Stir in pecans. Pour into a greased and floured 9- x 5- x 3-inch loaf pan. Bake for 1 hour and 10 to 15 minutes, or until a wooden pick inserted comes out clean. Let cool in pan 10 minutes; remove from pan and let cool completely on a wire rack.

YIELD: 1 LOAF

There is no better perfume than the smell of baking bread. A real estate agent who is a friend of mine always bakes fresh bread when she is having an open house. Sells houses like crazy, she says.

FANNIE
FLAGG'S
ORIGINAL
WHISTLESTOP
CAFE
COOKBOOK

Lemon Lime Jello-O (Alice's)

- 1 pkg. lemon jello (3 oz.)
- 1 pkg. lime jello (3 oz.)
- 1 # 2-can crushed pineapple (20 oz)
- 2 + 5p. prepared horseradish
- 1 cup milk
- 1 cup miracle whip
- 1 ~~can~~ small carton small curd cottage cheese.

Dissolve jello in 2 cups boiling water. Get cool, but not set. Add pineapple, with liquid.

Add to mixture:

Horseradish mixed with 2 Tbsp. of the milk.

Miracle Whip dissolved in the rest of the milk.

Cottage cheese.

Stir all ingredients; chill.

Note: Fits in a 9" X 13" pan

GLEN CARBON RECIPES



Chess Pie

Gladys Green

Ingredients

3 eggs
1 tbsp corn meal
1 tsp vanilla
5 tbsp milk
1 ½ c sugar
1 tsp vinegar
1 tsp almond extract
1 stick margarine

Directions

1. Beat eggs
2. Melt margarine
3. Mix all ingredients together.
4. Bake in a pie pan at 350° for 35-40 minutes.

Notes

These very simple instructions did not mention a pie shell or what it was supposed to look like when it was done. Gladys' recipe was pulled from the Glen Carbon Senior Center Cookbook.



HERITAGE MUSEUM
& YANDA CABIN
GLEN CARBON · IL

GLEN CARBON RECIPES



Early Colonial Bread

Bill Newman & mother Mary Newman

Ingredients

- ½ c yellow cornmeal
- ½ c oil
- ⅓ c brown sugar
- 2 pkg dry yeast
- 4 to 4 ½ c sifted white flour
- 1 tbsp salt
- ½ c lukewarm water
- ½ c stirred rye flour
- 2 c boiling water
- ¾ c stirred whole wheat flour

Directions

Thoroughly combine cornmeal, brown sugar, salt, boiling water, and oil. Cool to lukewarm. Soften yeast in ½ cup lukewarm water and stir in the cornmeal mixture. Add whole wheat and rye flour and mix well. Stir in white flour to make moderately stiff dough. Knead until smooth and elastic. Let rise until doubled in size before punching down and dividing in half. Let stand 10 minutes. Lightly shape into two loaves and place in loaf pans to bake at 375° for 45 minutes.

Notes

If the bread browns rapidly, cover with foil after the first 25 minutes. Bill Newman shared his mother's recipe in the Glen Carbon Senior Center Cookbook.



HERITAGE MUSEUM
& YANDA CABIN
GLEN CARBON · IL

GLEN CARBON RECIPES



German Egg Dumplings

Jeanette & Blandford Smith

Ingredients

4 eggs, beaten
3 c flour
1 tsp salt
½ tsp baking powder
1 ½ c water

Directions

Sift flour, baking powder, and salt and mix into beaten eggs. Add water and stir. With a large spoon, drop into boiling chicken or beef broth. Reduce heat to simmer and cover for about 10 minutes. Turn dumplings over and simmer another 10 minutes.

Notes

This dumpling recipe is similar to spaetzle but is more related to knoephla soup dumplings in that the dumplings are just dropped and not pressed through anything. The knoephla soup recipe is not included. This recipe was submitted to the Glen Carbon Senior Center Cookbook.



HERITAGE MUSEUM
& YANDA CABIN
GLEN CARBON · IL

GLEN CARBON RECIPES



Kugele (Lithuanian)

Ann Wille

Ingredients

6 large red potatoes, peeled
1 tbsp flour
12-13 slices of bacon
½ onion
1 tsp salt
4 eggs, separated

Directions

Preheat oven to 350° and grease a 9x13 inch pan. Grate potatoes into mixing bowl and drain off any liquid. Grate onion into potatoes and sprinkle mixture with flour and salt. Cut bacon into short pieces and saute until crisp. Pour bacon and bacon fat over potatoes and mix well. Separate eggs, beat yolks into potato mixture, then spoon into 9x13 to bake for 1 hour.

Notes

This dish can be served in thick slices out of the pan or as leftovers sliced and browned in a skillet. Ann Wille provided this recipe for the Glen Carbon Senior Center Cookbook.



HERITAGE MUSEUM
& YANDA CABIN
GLEN CARBON - IL

GLEN CARBON RECIPES



Kolache

Ann Harris

Ingredients

1 pkg dry yeast
2 tbsp warm water
4 c sifted all-purpose flour
3 egg yolks
1 c heavy cream
1 tsp salt
1 tsp grated lemon rind
 $\frac{3}{4}$ c butter
 $\frac{1}{4}$ c sugar

These Bohemian treats are well known throughout the area. Everyone has their own family recipe. This one was given by Ann Harris to the Glen Carbon Senior Center Cookbook.

Directions

Soften yeast in warm water and set aside. Sift flour, sugar, and salt. Add lemon rind and yeast to flour mixture. Blend in butter. Beat egg yolks and the cream before blending into first mixture. Cover and refrigerate overnight.

Toss the dough on a lightly floured board and roll to about $\frac{1}{8}$ th inch thickness. Cut in circles with cup or biscuit cutter. Place on cookie sheet and let rise until double in size. Indent the center and fill with chosen filling. Bake in 375° oven for 10-15 minutes.

Filling

Prune filling: 1 lb of prunes covered with water in pan. Let stew until very soft. Remove pits and drop prunes in. add $\frac{1}{4}$ c sugar, $\frac{1}{2}$ tsp cinnamon, and 1 tbsp lemon juice. Cook and mix well.

Apricot: substitute apricots for prunes.

Cheese: mix 1 lb dry cottage cheese or ricotta cheese mixed with 2 eggs and $\frac{1}{4}$ c sugar.

Poppy seed: use Dolo Poppy Seed filling from can.



HERITAGE MUSEUM
& YANDA CABIN
GLEN CARBON - IL.