

Grandma Busser's Handwritten Recipe Book

My grandmother was born on October 13, 1888 and died May 12, 1976. She left behind a hand written composition book with lists of recipes, as she put it, "When I took up housekeeping." It is a small composition book nearly 100 years old now. It is falling apart and I wanted to preserve the recipes within. The recipes appear to span from early 1900's through 1968 when she moved into my parent's home. What follows is the best transcription I can give. My Grandmother sited many other women as sources. When a source has been included, I have typed the name at the bottom of the recipe. The recipes are ordered the same as the original book. I have stayed true to pages. Some pages have one recipe, others two. There appears to be no semblance of grouping! Some pages are covered with old flour that has dried or the ink has smeared. Most have no instructions, only a listing of ingredients. Proceed at your own peril!



Helen Victoria Martin (Busser) circa 1900

October 13, 1888 – May 12, 1976

Addendum: I have recently learned Mrs. Beck was my Grandmother's neighbor in her first home as a married woman. She lived on Prospect Street, York, PA. As my 93 year old mother recalls – "She was really old when I was a girl – maybe 60 years old!"

Mrs. French was a neighbor when my Grandparents lived on Market Street in York, PA.

Aunt Helen Zarfoss was my Great Grandmother's sister. She was the sister of Katie Jemma Burg-Martin.

Aunt Mary Stough was my Grandfather Charles H. Busser's maternal aunt. She was the sister of his mother. My Great Grandmother died when my Grandfather was 18 months old and his father gave him to his childless sister-in-law to raise as her own.

Receipt's

Mayonnaise

- 1 cup sugar
- 1 cup milk
- ½ cup vinegar heat and add last
- 1 tablespoon flour
- ½ teaspoon mustard
- 1 egg, salt & pepper
- A lump of butter

-Mrs. Daelenke

Drop Sugar Cakes

- 2 cups sugar
- 4 cups flour
- 1 cup butter & lard
- 1 cup sweet milk
- 3 eggs
- 3 teaspoon baking powder
- Vanilla or lemon

Spice Cake

- 3 eggs
- 1 ½ cups sugar
- 3 cups flour
- ¾ cup butter & lard
- 1 ½ cups sour milk
- 1 ½ teaspoon cream of tartar
- 1 ½ teaspoon baking soda
- 6 teaspoons cocoa
- ¾ teaspoon cloves
- 1 ½ teaspoon cinnamon
- Mix soda in milk

Cream Chocolate Cake

- 2 cups sugar
- $\frac{3}{4}$ cups butter
- 1 cup of milk
- 3 cups of flour
- 3 teaspoons baking powder
- 1 teaspoon of vanilla
- Whites of 5 eggs

Molasses Crumb Pie

- Crumbs
- $\frac{3}{4}$ cup flour
- 2 tablespoons_crisco or butter
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{8}$ teaspoon each nutmeg, , ginger
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup brown sugar
- Liquids
 - $\frac{1}{2}$ cup molasses
 - 1 egg yolk
 - $\frac{1}{2}$ teaspoon baking soda dissolved in $\frac{3}{4}$ cup boiling water

-McCall's Magazine

Muffins

- 2 cups of flour
- 1 cup sweet milk
- ½ teaspoon salt
- 4 teaspoons Baking Powder
- 2 tablespoons sugar
- 1 egg
- 2 tablespoons melted butter added last

-Aunt Ida

1865-1942

Ice Cream

- 2 quarts of milk
- 1 pint of cream
- 2 ½ cups sugar
- 3 eggs, beat whites separately
- 2 teaspoons flour
- Boil flour with 1 pint milk add egg yolks and sugar. Cool and put through sieve
- Vanilla to taste

-Aunt Ida

1865-1942

Bean Pickle

- 1 ½ cups beans
- ½ cups celery
- 1/3 cup sweet pickles
- 1 tablespoon vinegar
- Salt & Pepper
- ¾ cups mayonnaise

-Mrs Bierman

Apple Sauce Cake

- 1 ½ cups apple sauce
- 1 ½ teaspoon baking soda
- 1 ½ cups raisins
- 1 pound brown sugar
- ½ cup butter & lard
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon

-Aunt Mary Stough

1866-1932

Walnut Kisses

- 1 pound pulverized sugar
- 6 egg whites
- 1 pound Kernels

-Aunt Mary Stough

1866-1932

Sand Tarts

- 1 pound sugar
- ½ pound butter
- 1 pound flour
- 6 egg yolks

-Aunt Mary Stough

1866-1932

White Cake

- 2 cups sugar
- ¾ cups butter
- 2 ½ cups flour
- 1 cup water
- 4 egg whites
- Vanilla
- 2 teaspoons baking powder

-Aunt Ida

1865-1942

Shellbark Cakes

- 2 cups sugar
- 1 cup butter and lard
- ½ cup thick milk
- 1 ½ cup nuts
- 4 eggs beaten separately
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon cream tartar
- 1 tablespoon baking soda
- Drop on tins

-Mrs. Beck

Walnut Cakes

- 1 ½ cups sugar
- 1 cup butter
- 2 eggs
- 5 tablespoons water
- ½ teaspoon baking soda
- 1 teaspoon cream tartar
- 4 ½ cups flour
- Roll thin and spread with walnuts

-Mrs. Beck

Emergency Cake

- 4 ½ cups sifted flour
- 4 ½ teaspoon baking powder
- 1 ½ cup sweet milk
- 4 eggs
- 1 cup butter
- 2 cups sugar
- 2 teaspoon vanilla
- Sift flour once, measure add baking powder and salt.
- Sift three times
- Cream butter add sugar gradually and beat until light and fluffy.
- Add well beaten eggs and beat
- Add dry ingredients with milk alternatively.
- Place in refrigerator until ready to bake
- Batter has been kept in the cold for up to one week.

-“Newspaper”

Macaroni Salad

- 1 box macaroni
- 10 “cts” cold ham
- 1 stalk celery
- 1 small onion
- Hard boiled eggs
- Dressing
 - 2 eggs
 - Sugar
 - 3-4 cups vinegar
 - ½ pint cream
 - 1 tablespoon butter
 - Boil until thick then cool and pour over salad and lettuce

-Mrs. Beck

Montgomery Pie

- 2 eggs
- 2 cups sugar
- 1 cup sweet milk
- ½ cup butter
- 2 ½ cup flour
- 2 teaspoon baking powder
- Liquid
 - 1 lemon
 - 1 egg
 - 1 tablespoon flour
 - 1 pint water
 - 1 cup molasses
 - 1 cup sugar

-Mother

Katie Jemma Burg – Martin

January 12, 1868 – May 10, 1951

Sponge Cake

- Beat together yolks of 6 eggs, 6 tablespoons water, and 1 teaspoon vanilla
- Add 1 ½ cup sugar
- Beat whites 6 eggs
- 1 ½ cup flour
- 1 teaspoon baking powder
- Bake for 1 hour

-Aunt Ida

1865-1942

Overnight Cookies

- 2 cups brown sugar
- 1 cup butter
- 2 eggs
- 3 cups flour
- 1 cup walnuts
- ½ teaspoon baking soda
- ½ teaspoon cream tartar
- Mix night before
- Put into roll (log) and cut thin
- Bake in the morning

-Mrs. Beck

Nut Drop Cakes

- 1 pound granulated sugar
- ¾ cups butter
- 2 ½ cups flour
- 3 eggs
- 1 cup sweet milk
- 2 teaspoon baking powder
- 1 pound walnuts cut fine
- Drop just what goes on the end of a spoon

-Mrs. Beck

Fruit Cake

- 1 pound flour
- 1 pound granulated sugar
- 1 pound raisins
- 1 pound currants
- 1 pound dates
- 1 pound figs
- ¼ pound citron
- 1 cup walnuts
- 3 eggs
- 1 cup thick milk
- 1 cup butter
- 1 teaspoon baking soda
- 1 wine glass wine or brandy
- Juices of an orange and 1 lemon adding some of grated rind

-Mrs. Beck

Mince Meat Cookies

- 1 cup mince meat
- ½ cup butter
- ¾ cup light brown sugar
- 1 egg
- 2 ½ cups flour
- ¼ teaspoon baking soda
- ½ teaspoon salt
- Place mince meat in large sauce pan and cook 10 minutes, stirring. Cool.
- Cream butter adding sugar slowly
- Beat in egg and add mince meat with dry ingredients
- Drop by teaspoon full on greased sheets in moderate heated oven

-Mrs. Beck

Lemon Sponge

- 1 cup sugar
- 1 tablespoon butter
- 2 eggs
- 1 lemon & rind
- 1 cup milk
- Cream butter & sugar well with hands
- Add flour, beaten egg yolks, milk, Lemon & rind
- Fold in whites of eggs last
- Unbaked crust in about 30 minutes in moderate oven

-Mary Wallick

Molasses Ginger Cakes

- 1 can baking molasses
- 1 can sour milk
- 1 tablespoon baking soda
- 3 tablespoons sugar
- 1 cup shortening
- 4 cups flour
- 1 teaspoon ginger
- ½ teaspoon alum powder (baking powder)

-Mother

Katie Jemma Burg – Martin

January 12, 1868 – May 10, 1951

Filled Cookies

- 3 cups sugar
- 1 cup butter
- 10 cups flour
- 2 eggs
- 1 cup milk
- 2 teaspoon baking soda
- 4 teaspoons baking powder
- 2 teaspons vanilla
- Mix baking powder in flour
- Mix baking soda in sugar
- Filling
 - 3 cups raisings ground or cut fine
 - 1 ½ cups hot water
 - 1 ½ cups sugar
 - 6 tablespoons flour boil together

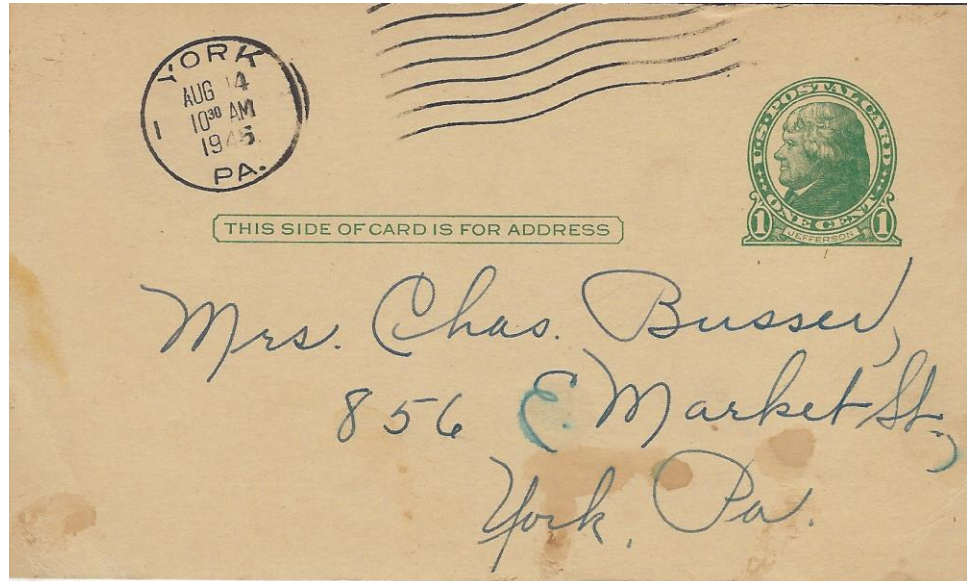
- Mrs. Sechrist

Cinnamon ice box cookies

- ½ cup butter
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 ¼ cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream tartar
- 1 teaspoon cinnamon
- ½ cup dates (chopped)
- ½ cup nuts (broken)
- Cream butter adding sugar gradually
- Beat well add well beaten eggs
- Add vanilla beat again
- Sift dry ingredients and add into mixture floured dates and nuts
- Make into rolls 1/1/2 inches thick.
- Roll in wax paper and chill at least 2 hours or let stand in cold overnight.
- Cut into thin slices and back in hot oven

This was a post card postmarked August 14, 1945 from my Great Aunt Fay tucked in between the pages of the hand written book:

Pickle Recipe



Dear Helen:
Here is the pickle recipe -
1 gal. vinegar, $\frac{3}{4}$ cup salt, 1 cup sugar,
 $\frac{3}{4}$ cup ground mustard, 1 handful
mixed spices, 1 cup or bottle of horse -
radish, 1 dram of saccharin.
Cover cucumbers with
boiling water, when cold wipe dry.
Pack in jars & cover with above mixture.
Do not heat.
Fay.

-Katherine Fay Workinger-Martin

September 16, 1900-December 5, 1986

Spice Cake

- ½ cup butter
- 1 cup sugar – beat butter and sugar together well
- 2 egg yolks beaten
- Sift together
 - 1 ¾ cups flour
 - 2 ½ teaspoon baking powder
 - 1 teaspoon cinnamon
 - ½ teaspoon nutmeg
 - ½ teaspoon cloves
- ½ cup of milk
- 1 teaspoon vanilla
- Fold in beaten egg whites
- Bake 30 minutes
- Icing
 - ¾ cup brown sugar
 - ¼ cups hot milk
 - ¾ cups shredded coconut
 - ½ cups nuts

Mayonnaise

- 2 eggs
- 4 teaspoons of sugar
- 1 teaspoon salt
- 1 teaspoon mustard
- ½ cups vinegar
- 1 teaspoon cornstarch
- 1 cup milk
- 1 piece of butter the size of two eggs

-Mrs. Allison

Devil's Food Cake

- 2 cups brown sugar
- ¾ cups shortening
- One 10 "ct" can Hershey's Chocolate Syrup
- 1 cup sour milk
- 3 eggs
- 1 teaspoon baking soda
- 3 cups flour
- 1 teaspoon of vanilla

Fruit Cake

- ½ pound flour
- ½ pound brown sugar
- 1 pound raisins
- 1 pound currants
- 1 pound dates
- 1 pound figs
- 8 eggs
- 1 pound almonds
- ½ pound butter
- ½ teaspoon baking soda
- 1 pound citron
- 1 cup hickory nuts
- 1 cup black walnuts
- 1 cup white walnuts
- 4 tablespoon baking molasses
- 2 oranges
- 1 teaspoon each cinnamon, cloves, nutmeg
- 3 gills (1.5 cups) good wine poured over fruit overnight

-Mother

Katie Jemma Burg – Martin

January 12, 1868 – May 10, 1951

Nut Pie

- 1 cup chopped nuts
- 1 cup sugar
- 1 cup molasses
- 1 cup hot water
- 1 egg
- 2 tablespoons flour
- Put walnuts in last
- Makes 2 pies

-Mrs. Beck

Sour Cream Cake

- Break 2 eggs in a cup and fill it with sour cream
- Put into bowl and beat well
- Add 1 cup sugar, ½ teaspoon vanilla, “a little” salt, ½ teaspoon baking soda, 1 teaspoon cream tartar, and 1 ½ cup flour

Jelly Roll

- 5 eggs
- 1 cup sugar
- 1 cup flour
- Beat eggs and sugar very lightly
- Add flour
- Bake in big layer
- Spread with jelly and roll while hot

-Mrs Neitzel

Coconut Cake

- Cream $\frac{3}{4}$ cup sugar with $\frac{1}{2}$ cup butter
- Beat yolks 3 eggs until light
- Add another $\frac{3}{4}$ cup sugar
- Beat well add to first mixture
- Sift flour then measure 3 level cups "Swan Down Flour"
- Sift in 1 teaspoon salt and 3 teaspoons baking powder
- Stir in 1 cup coconut or sweet milk and flour alternately into creamed sugar/butter mixture.
- Add 1 teaspoon vanilla and beat well
- Fold in beaten egg whites
- Bake in layers

Ginger Snaps

- 1 cup sugar
- 1 cup butter
- 1 cup baking syrups
- 1 tablespoon ginger
- 1 tablespoon cinnamon
- ½ teaspoon cloves
- 2 teaspoon baking soda
- 3 tablespoons hot water
- Work dough stiff with flour the night before
- Roll thin

-Aunt Helen Zarfoss

Gold Cake

- 8 egg yolks
- 1 ¼ cup granulated sugar
- ¾ cup butter
- ¾ cup milk
- 2 ½ cup “Swan Down Flour”
- 4 teaspoons baking powder
- ½ teaspoon lemon extract
- Sift flour then measure
- Add baking powder and sift 3 times
- Cream sugar and butter
- Beat egg yolks and add – beat well
- Then milk and flour mixture and lemon. Beat well
- Can be baked in loaf or layers

Crullers

- 2 eggs
- 1 cup milk
- 1 cup sugar
- ¼ cup shortening
- 3 ½ teaspoon baking powder
- ¼ teaspoon nutmeg
- ½ teaspoon salt

Cream shortening, add sugar & beaten eggs. Mix baking powder, salt, and nutmeg with a little flour. Sift in. Add flour & milk alternately. Use enough flour to make a soft dough.

Imperial Sunshine Cake

- 1 ½ cups sugar
- ½ cups of water
- 6 eggs, beaten separately
- ¼ teaspoon of salt
- 1 ½ cups “Swans Down Flour”
- ¾ teaspoon cream tartar
- 1 teaspoon orange flavor
- Boil sugar and water until it forms threads, then add slowly to well beaten egg whites. Beat until cold, then add well beaten egg yolks.
- Sift flour then measure
- Add cream of tartar and sift three times
- Fold into egg mixture very carefully then bake until same as angel food

Orange Cake

- 3 eggs
- 2 cups sugar
- ¾ cups butter & lard
- 1 cup sweet milk
- 1 orange (grated)
- 2 ½ teaspoon baking powder
- 3 cups flour

Rocks

- 1 ½ cup sugar
- 1 cup butter
- 3 eggs
- 3 cups flour
- 1 teaspoon baking soda
- 1 pound dates cut fine
- 1 pound walnut kernels
- 1 pound raisins
- 1 teaspoon cinnamon
- ½ teaspoon cloves

Ice Cream Cake

- 2 cups sugar
- $\frac{3}{4}$ cups butter
- 1 cup sweet milk
- 3 cups sifted flour
- 5 egg whites
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- Nuts and raisins if desired

-Mrs. French

Tomato Catsup

- 4 quarts ripe tomatoes peeled and cut
- 2 tablespoons salt
- 3 cups granulated sugar
- 1 tablespoon mixed spice
- 1 tablespoon cinnamon bark or stick
- Small amount red pepper
- 1 teaspoon ground mustard
- 2 cups vinegar
- Put all together and boil hard for 1 hour
- Strain through fine sieve
- Return to stove and thicken with 3 tablespoons cornstarch
- Moistened with vinegar and boil 10 minutes
- Bottle and cap

Grandma's Drop Sugar Cakes

- 2 cups sugar
- 2 eggs
- ½ cup butter
- 1 cup sour milk
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- Flour

Gingerbread

- ½ cups sugar
- ½ cups shortening (butter and lard)
- 1 cup baking molasses
- 1 cup sour milk
- 1 teaspoon baking soda (rounding)
- 2 ½ cups flour
- 1 teaspoon ginger (scant)

-Mrs. Kroh

Pepper Relish

- Scald 15 minutes and drain
 - 3 dozen peppers
 - 15 onions
 - 2 bunches of celery
- 2 cups brown sugar
- 3 cups white sugar
- 3 teaspoons salt
- 1 teaspoon celery seed
- 1 quart vinegar
- Boil for 20 minutes

-Mrs. Beck

Unnamed

(Suspected Cranberry Sauce)

- Grind
 - 1 quart cranberries
 - 1 orange with half peel
 - ¼ cup black walnuts
- 1 package raspberry Jello
- 1 cup hot water
- 1 ½ cup sugar

-Lottie Olp

Cinnamon Cake

- 2 cups brown sugar
- ½ cup butter
- ¾ cup sour milk
- Scant teaspoon baking soda
- 1 teaspoon cinnamon
- 1 egg
- 2 ½ cups flour

-Aunt Helen Zarfoss

Pineapple Upside Down Cake

- ¼ cup butter
- 1 ½ cup brown sugar
- Melt butter and sugar in cake pan
- Cover bottom with sliced pineapple
- 3 eggs
- 1 cup white sugar
- 1 cup flour
- 1 teaspoon baking powder
- ½ cup pineapple juice
- Beat egg yolks and sugar together
- Add pineapple juice
- Sift flour and baking powder a few times and add last.
- Add beaten whites of eggs
- Bake 45 to 50 minutes

Baking Powder Biscuits

- 2 cups flour
- 2 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon butter
- 1 tablespoon lard
- ¾ cup milk and water
- Cut in shapes and bake in hot over 15 minutes

-Mrs. Kroh

Raisin Nut Cookies

- 1 ½ cups sugar
- ¾ cup butter
- 2 eggs
- 1 teaspoon baking soda in a little hot water
- 2 ½ cups flour
- 1 pound raisins
- 1 cup chopped nuts
- 1 teaspoon cinnamon

-Mrs. French

Coffee Cake

- Crumb together
 - 1 cup flour
 - 1 cup sugar
 - 1 tablespoon butter
- Take out ½ cup for top and add 1 teaspoon of cinnamon to topping
- To the rest of the mixture
 - Add 1 cup of milk
 - 2 eggs
 - 1 cup flour
 - 2 teaspoons baking powder
 - 1/ cup raisins

-Mrs. Fischer

Date and Nut Bread

- 1 pint pitted dates (8 ounces) cut fine
- 1 cup nut meats
- 1 ½ cup boiling water
- 1 cup sugar
- 3 ½ cups sifted flour
- 2 eggs (separated)
- 1 teaspoon vanilla
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 5 tablespoons melted butter
- Cut up dates and put in bowl
- Sprinkle baking soda over dates
- Pour on boiling water
- Add vanilla, salt, sugar, melted butter, yolks of eggs, nuts, and flour
- Last fold in beaten egg whites
- Bake in oven at 325 degrees for 40 to 45 minutes.
- Makes 2 small loaf pans.

Karo Icing

- ½ cup white Karo
- White of one egg
- Vanilla to taste
- Beat until stiff

Caramel Icing

- 2 cups brown sugar
- ½ cup cream
- A lump of butter
- Boil until it forms soft ball in water
- Beat until real stiff
- Add a small amount of milk and beat

2 in 1 Cake Marble

- 2 cups and 2 tablespoons of flour
- 1 ½ cup sugar
- 3 ½ teaspoon baking powder
- 1 teaspoon salt
- Add
 - ½ cup high grade regular shortening
 - 1 teaspoon flavoring
 - 1 cup milk
 - Beat well for at least 2 minutes
- Add ½ to 2/3 cup (4) unbeaten egg whites
- Beat 2 minutes more
- Pour 2/3 of batter in greased pan 8 ½ in square
- Add to remaining 1/3 batter
 - 1 square or 1 ounce melted unsweetened chocolate
 - ¼ teaspoon baking soda
 - 2 tablespoons warm water
 - ¼ teaspoon red food coloring if desired
 - Mix well pour over white batter and cut through with knife for marble effect
- Glory Chocolate Icing
 - Mix over hot water (double boiler)
 - 1 ½ tablespoon shortening
 - 1 ½ square or ounce of unsweetened chocolate
 - Pour over above double boiler
 - 2 ½ tablespoons scalding hot milk
 - 1 cup sifted confectioners' sugar
 - 1/8 teaspoon of salt
 - Stir to dissolve
 - Add ½ teaspoon vanilla
 - The chocolate will be thin. Beat until thick enough to spread

Lady Baltimore Cake

- Yolks of 3 eggs
- $\frac{3}{4}$ cup butter
- 1 $\frac{1}{2}$ cup of sugar
- Sift
 - 3 cups of cake flour
 - $\frac{1}{2}$ teaspoon salt
 - 4 teaspoons baking powder
- 1 cup of milk
- Vanilla & almond flavor
- Whites of 3 eggs

Chili Sauce

- 20 Large tomatoes.
- Put 6 peppers and 6 onions through food chopper with tomatoes
- Add 2 tablespoons salt, 2 teaspoons ginger, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 cups vinegar, 2 cups of sugar
- Cook in covered kettle about 2 hours
- Boil down about 1 hour uncovered
- This makes about 4 pints and can be made at any time
- Canned tomatoes can be used

Pecan Crème's

- 1 cup of butter
- 2 cups flour (scant)
- 4 tablespoons sugar
- 2 teaspoons vanilla
- 2 cups chopped peacans
- Cream butter and sugar. Add vanilla, flour, nuts and roll balls.
- Bake at 300 degrees 45 minutes
- Remove and roll in 10X sugar, then again when cool

-Mary

Swans Down Sponge Cake

- 1 cup sifted Swans Down Cake Flour
- 1 cup sifted sugar
- 1 ½ teaspoons grated lemon rind
- 2 tablespoons water
- 5 egg yolks
- 1 ½ tablespoon lemon juice
- 5 egg whites and ¼ teaspoon salt
- ½ teaspoon cream of tartar

Sift flour once, measure; sift 4 times. Add ½ cup sugar, lemon rind, and water to egg yolks and beat until very thick. Add lemon juice gradually, beating constantly. Stir in the flour until just blended. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and beat until stiff enough to stand in moist peaks. Add remaining sugar, 2 tablespoons at a time, beating well. Fold in egg yolk mixture. Turn into ungreased 9 inch tube pan. Cut gently through batter to remove bubbles. Bake in slow oven (325 degrees) 1 hour, or until done. Remove from oven; invert pan 1 hour.

Shoo-Fly-Pie

- Liquid part
 - 1 pint molasses
 - 2 eggs (beaten)
 - 1 teaspoon baking soda
 - 1 pint boiling water
- Crumbs
 - Scant 2 ½ cups flour
 - 1 cup sugar
 - ½ cup butter & lard
 - 1 teaspoon baking powder
- Put 1/3 crumbs in liquid part
- Sprinkle rest crumbs on top of pies
- Makes 3 to 4 pies

-Mrs. Shelby

Panache Icing

- Melt ½ cup of butter
- Add ½ cup brown sugar
- Stir in ¼ cup milk let com to boil
- Boil 2 minutes keep stirring
- Cook to luke warm
- Add 10X sugar until thick enough to spread

-Ruth

Lemon Sauce

- Mix together
 - 1 tablespoon corn starch
 - ½ cup sugar
 - 1/8 teaspoon salt
- Add ¾ cup boiling water let boil until thick then add:
 - 1 tablespoon of butter
 - 1 tablespoon of lemon rind
 - ¼ cup lemon juice

-Katherine Fay Workinger-Martin

September 16, 1900-December 5, 1986

Famous \$100 Cake Recipe

- Cream together $\frac{1}{2}$ cup butter and 2 cups of sugar
- Melt 4 ounces bitter chocolate
- Beat 2 eggs and add to butter and sugar, then add melted chocolate
- Mix separately:
 - 2 cups of flour
 - 2 teaspoon baking powder
 - 1 cup of nuts
- Stir above into the creamed mixture alternating with $1\frac{1}{2}$ cup milk
- Add 2 teaspoon vanilla
- Bake it in a large loaf pan at 350 degrees for 45 minutes.
- Cool and spread with this icing:
 - Beat 1 egg
 - $1\frac{1}{2}$ cup 10X sugar
 - 1 teaspoon vanilla
 - 1 tablespoon lemon juice
 - Melt and mix 2 squares chocolate, $\frac{1}{4}$ cup butter, add this to eggs and sugar. Beat mixture well stir in 1 cup of chopped nuts. Beat it some more. You don't cook it!

Cinnamon Rolls

- Dissolve ½ cups sugar, 1 tablespoon salt, 2 tablespoons butter, 2 cups boiling water.
- Allow to cool
- Dissolve 2 packages of yeast in ¼ to ½ cup luke warm water with 1 teaspoon sugar
- Add:
 - 2 beaten eggs to yeast mixture
 - 8 cups of flour
 - Can be kept in refrigerator overnight

-Verna

646-850 CLEVELAND AVE.
BOTH PHONES

York, Pa., _____ 192

M _____

BOUGHT OF F. H. BIERMAN & SON
MANUFACTURERS, WHOLESALE AND RETAIL DEALERS IN
ICE CREAM, ICES AND SHERBETS
OYSTERS IN SEASON

	Gallon	Quarts	Style	Amount
<i>Brown Cake</i>				
				<i>2 cups Sugar</i>
				<i>1 " Butter & lard</i>
				<i>4 Eggs</i>
				<i>Pinch of Salt</i>
				<i>1 cup Sour Milk</i>
				<i>1 Teaspoon Soda</i>
				<i>1 " Cinnamon</i>
				<i>1/2 " Cloves</i>
				<i>1 cup Raisins</i>
				<i>1 " nuts</i>
				<i>2 1/2 " flour</i>

My Grandmother worked before her child rearing years as a waitress at Bierman's Store. There was a complete restaurant present in the store, and she clearly wrote this recipe down at work on one of the restaurant checks. This is a recipe for "Brown Cake": 2 cups of sugar, 1 cup butter & lard, 4 eggs, Pinch of salt, 1 cup sour milk, 1 teaspoon baking soda, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1 cup Raisins, 1 cup nuts, 2 1/2 cups of flour. Mrs. Bierman and my Grandmother were quite close as my Mother remembers. The Biermans loaned my Grandparents the money for their first house as a couple. In addition, they gave an entire bedroom suit as a wedding gift. By my Mother's recounts, the friendship lasted their entire lives.

Appendix 1

Fasnacht Recipe

This is the family recipe for Fasnacht (Lenten Doughnuts). It was not part of the recipe book, but I feel it fits. This recipe was passed from my Great Grandmother, to Grandmother, to my Mother. I assume it predates my Great Grandmother as well. Vintage would be near the Civil War or before. I have fond memories of the doughnuts rising on trays through my childhood home on Shrove Tuesday (the day before Ash Wednesday). It is a Pennsylvania Dutch tradition.

- 6 medium potatoes peeled (cover to cook)
- ½ pound of butter
- 1 ¾ cups sugar
- 1 handful of salt
- 3 beaten eggs
- 2 packs of dry yeast in warm water
- Also add 2 more cups of water. Use the water from the potatoes plus 5 pounds of flour
- Mash potatoes in a large bowl, add sugar, butter, salt and stir.
- Add potatoes then add flour a scoup at a time. Mix with your hands
- Keep in bowl and cover to keep warm
- After several hours uncover and knead
- Let stand for several hours
- Bring some out and flatten and cut squares
- Take a knife and cut each one three times
- Let squares rise again
- The squares will be ready to fry. Fry them in Crisco and “a little lard”. This adds flavor.
- Let sit and cool
- Put 10 X sugar on each square

-Relayed by Mary K. Busser-Contino

July 31, 1929