



Sharing Our Best

*A Collection of Recipes by
The Family of Antone & Anna Gilles
Sheffield, Ohio*



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The Saga of Antone Gilles and Anna Foss

by George "Dutch" Roling, May 1997

The Gilles Family

In the year 1256, a few Catholic families settled in a small valley about 1300 ft. above sea level in the Eifel Mountains of the Rhineland-Pfalz area of Germany, also known for a time as Alsace-Lorraine. It is about 25 miles west of Koblenz, Germany, where the Moselle and Rhine Rivers meet. The settlement became Illerich and now, over 700 years later, it still is an agricultural town of only 800 people.

The Gilles family records in Illerich, Germany go back to the marriage of Nikolaus Gilles and Sofia Biintgen on January 29, 1754. They had a son Mattias, who married Maria Claus on January 26, 1796. Their son Jacob married Anna Thingses and their son, Peter Joseph Gilles was born March 4, 1848. His neighbors Andreae and Luziae Zimmer Mohr had a daughter, Anna Maria Mohr, on March 27, 1849. Peter Joseph Gilles and Anna Maria Mohr married on May 17, 1870.

They had three children, Margaret, who married John B. Schmitz, Andreas, and Antone, who married Anna Foss. Peter Joseph Gilles died February 14, 1874, three months before Antone was born May 13, 1874.

Anna Maria then married Antone Bordo on April 18, 1877 in Illerich and they had six children in Germany. The children and their spouses are BARBARA and Antone





Reising, GERTRUDE and Joseph Hartman, CATHERINE and Adam Hartman, JACOB, MARY and Joseph Schmitz, and CLARA and Lloyd James. They resided in Berlin, Germany. After they arrived in the U.S., a son, Hubert, was born.

At the same time, Peter Joseph's first cousin, Jacob Gilles married Catherine Mohr on August 26, 1870. They had three sons, Peter, Joseph and John.

Once again, death struck and Jacob died on April 18, 1878. Catherine then married John Kraemer on January 29, 1881 in Illerich and they had a son, Antone and a daughter, Margaret Kraemer.

Since there were relatives living in the Lorain, Ohio area, the Gilles, Bordo and Kraemer families were urged to emigrate to the United States.

They journeyed to Antwerp, Belgium and boarded the Red Star Lines mailship, the "SS Switzerland", a 350 ft. sail and steamboat, on Sat., May 18, 1889, for an ocean voyage that would take about two weeks. There were 504 passengers aboard with only 10 passengers in the Saloon-first class & 494 passengers in steerage - a section for passengers paying the smallest fare and crossing the Atlantic in conditions of extreme discomfort and peril.

At the time of this passage, the ages of the members of our ancestral family were: Antone Bordo 47, Anna Maria 40, Margaret Gilles 17, Antone Gilles 14, Barbara Bordo 11, Gertrude Bordo 9, Catherine Bordo 6, Jacob Bordo 4 1/2, Mary Bordo 3, and Clara Bordo 1. The Kraemer family ages were: John Kraemer 47, Catherine 45, Peter Gilles 17, Joseph Gilles 15, John Gilles 11, Antone Kraemer 7, and Margaret Kraemer 4 1/2.

They arrived in Philadelphia, Pennsylvania, on Wednesday, May 29, 1889 and boarded a train. The





ship's register states their destination as Elyria, Ohio.

The train came through Johnstown, PA and because of flooding on the Conemaugh River, the water was so deep it came into the passenger cars. Shortly after the train left, the Conemaugh Lake Dam broke and Johnstown was destroyed on May 31, 1889.

Upon arriving in Lorain, the families resided on Dexter St. which in 1908 was changed to West 21st Street. They first attended St. Mary Church and then helped build St. Joseph Church when it was established in 1896.

THE FOSS FAMILY

John Foss was born in Germany in January 1837 and immigrated to the United States in 1862. He married Anna Flory on February 12, 1876. She was born in Germany in October 1851 and was only one year old when she came to the United States.

Their six children were born in Avon, Ohio and for five years lived on Julian Street off Stoney Ridge Road, across from St. Mary Church. Their children and spouses are PETER and Rose Shabbing, HELENA and Charles Mackert, ANNA and Antone Gilles, CATHERINE and Michael Eslinger, LOUISE and George Kiser, and JOHN and Julia Slavin. They moved to Charles Street in Lorain, which changed to West 23rd Street in 1908.

ANTONE & ANNA GILLES FAMILY

Anna Foss was born April 1, 1880 and married Antone Gilles on May 8, 1900 in St. Joseph Church, Lorain with his second cousin, John Gilles, and her sister, Catherine Foss, as their witnesses.





Three daughters were born in Lorain. They and their husbands are ROSE and George Roling, LOUISE and Albert Conrad, and VERONICA and Albert Conrad. Eight more children were born in Sheffield Village, Ohio. They and their spouses are ALFRED and Edna Welter/Frances Calamante, GEORGE and Lucille Welter, CLARENCE and Marie Geiger, HOWARD and Helen Neubeck, HELEN and Edward Burkart, ROBERT and Emma DeChant/Mary Lee Schnieder, ANTHONY and Esther Conrad, and LEROY and Mildred Mlinarek.

Antone and Anna Gilles moved to Sheffield Village to help his sister and brother-in-law, Margaret and John B. Schmitz, build a house on Bennet Road, later named Abbe Road. When John Schmitz moved to his family home on French Creek Road, he sold the house and about 1 1/2 acres on Abbe Road to Antone for \$1300.00 in May 1907. This triangular lot was bordered on the west by the Lake Erie and Pittsburgh Railroad and on the north, very near their home, by the right away of the Avon Beach and Southern Railway Co. interurban line that went from South Lorain to the amusement park, Avon Beach, where the Cleveland Electric Illuminating Company is now located in Avon Lake. The parcel of land is now situated on the west side of Abbe Road, immediately north of the I-90 overpass.

Antone worked for the railroad and, with the help of Anna and the children, raised a large garden, fruit trees and berries .

Antone became a citizen of the U.S. on April 4, 1896 and died on Dec. 12, 1948. He and Anna, who died Feb. 10, 1954, are buried in St. Teresa Cemetery, Sheffield Village, Ohio. They had 34 grandchildren.

Oh, yes, we still have cousins in Germany.







November 28, 1953





APPETIZERS & BEVERAGES

OYSTERETS SNAK

- | | |
|----------------------------------|----------------------------------|
| $\frac{3}{4}$ c. oil | 1 pkg. ranch dressing (original) |
| $\frac{1}{2}$ tsp. dill weed | 2 (12 oz.) oyster crackers |
| $\frac{1}{2}$ tsp. garlic powder | |

Place $\frac{3}{4}$ -1 cup oil in zip lock bag. Add $\frac{1}{2}$ - $\frac{3}{4}$ teaspoon dill weed, $\frac{1}{2}$ teaspoon garlic and dry ranch dressing. Mix well. Serve after 1-2 hours.

Lee Gilles

COLD VEGETABLE PIZZA

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|--|-------------------------------------|
| 2 pkgs. crescent rolls | Cauliflower |
| 2 lg. cream cheese | Carrots |
| $\frac{1}{2}$ c. mayonnaise | Mushrooms |
| $\frac{1}{2}$ pkg. Hidden Valley buttermilk dressing, seasoning only | Green pepper (or whatever you like) |
| Broccoli | |

Finely chop any vegetables you will be using. Grease or spray with Pam a 9 x 13-inch pan or cookie sheet. Roll out crescent rolls and pat them to fit into the bottom of the pan. Bake approximately the amount of time on the rolls package, till golden. Cool. Beat together the cream cheese, mayonnaise and Hidden Valley seasonings. Spread over cooled crust. Top with choice of chopped vegetables.

Debbie DiVincenzo

BARBECUED MEATBALLS

- | | |
|--------------------------------|----------------------------------|
| 3 lbs. ground chuck | $\frac{1}{2}$ tsp. garlic powder |
| 1 (12-oz.) can evaporated milk | 2 tsp. salt |
| 1 c. oatmeal | $\frac{1}{2}$ tsp. pepper |
| 1 c. cracker crumbs | 2 tsp. chili powder |
| 2 eggs | $\frac{1}{2}$ c. chopped onion |

Sauce:

- | | |
|---------------------------------|----------------------------------|
| 2 c. catsup | $\frac{1}{2}$ tsp. garlic powder |
| 1 c. brown sugar | $\frac{1}{4}$ c. chopped onion |
| $\frac{1}{2}$ tsp. liquid smoke | |

(continued)



To make meatballs; combine all ingredients (mixture will be soft) and shape into walnut size balls. Place meatballs into a single layer on waxed paper lined cookie sheet, freeze until solid. Store frozen meatballs in freezer bags until ready to cook. **To make sauce** combine all ingredients and stir until sugar is dissolved. Place frozen meatballs in 9 x 13 x 2-inch baking pan, pour on the sauce. Bake at 350° for 1 hour. Makes 80 meatballs.

Diane Gilles

SWEET AND ZESTY MEATBALLS WITH PEPPERS

Meatballs:

1½ lbs. ground turkey	¼ tsp. salt
½ c. finely chopped onion	⅛ tsp. pepper
½ c. dry bread crumbs	1 egg, slightly beaten
¼ tsp. garlic powder	

Sauce:

½ c. grape jelly	1 med. red bell pepper, cut into 1-inch pieces
2 T. vinegar	1 med. yellow pepper, cut into 1-inch pieces
1 (12-oz.) bottle chili sauce	
1 med. green bell pepper, cut into 1-inch pieces	

Heat oven to 375°. In large bowl combine all meatball ingredients, blend well. Shape into 1-inch balls and place on ungreased 15 x 10 x 1-inch baking pan. Bake at 375° for 25-30 minutes, until browned and baked thoroughly. Drain. In large saucepan, combine grape jelly, vinegar and chili sauce. Bring to boil over medium heat. Reduce heat and simmer 5 minutes, stirring occasionally. Add meatballs and peppers. Stir to coat with sauce. Heat thoroughly. Approximately 60 meatballs.

Anita Maga

PARTY CHEESE BALL

8 oz. light cream cheese	1½ oz. blue cheese
5 oz. Kaukaun-Klub hickory smoked cheese	1 T. minced onion or more to taste
1 T. Worcestershire sauce	

Mix thoroughly (use mixer). Cover and chill in refrigerator overnight, (I put mine in the freezer 2-3 hours). Form into balls and roll in ½ cup
(continued)



of chopped nuts. Wrap each ball in foil. If you are not going to use them at once, they freeze well up to 6-9 months. I give these as Christmas gifts with assorted crackers.

Carol Gillotti

JANE'S PECAN CHEESEBALL

1 (8-oz.) pkg. cream cheese	1 clove garlic
1 jar Old English cheese	1/4 c. chopped pecans
1 jar Roka blue cheese	1/4 c. chopped parsley
1 T. wine vinegar	

Mix all ingredients above and shape into a ball. Roll in nuts and parsley. Serve with crackers.

Debbie DiVincenzo

MEXICAN DIP

1 can cheddar cheese soup	1 sm. can drained green chilies
16 oz. drained stewed tomatoes	Medium onion, chopped

Sauté onions, add soup, stewed tomatoes and chilies. Heat through. Serve with nacho chips.

Anita Maga

MINIATURE MEXICAN FRITTATAS

1 (10-oz.) pkg. chopped spinach, thawed and drained	1/4 c. milk
1 c. cottage cheese	1 tsp. ground cumin
1/2 c. grated Parmesan	1/4 tsp. pepper
1/2 c. shredded cheddar cheese	2 T. snipped cilantro or parsley
4 eggs	Salsa, warm
	Dairy sour cream

In medium bowl combine spinach, cottage cheese, Parmesan cheese and cheddar cheese. Add beaten eggs, milk, cumin and pepper. Add drained spinach. Stir in cilantro or parsley. Spoon mixture into 12 lightly greased 2 1/2-inch muffin pan. Bake uncovered 20-25 minutes in 375° oven. Let stand 5 minutes. Remove from pan. Serve with salsa and sour cream. Makes 4 servings. 244 calories, 26 grams protein, 9 grams CHO, 15 grams fat (8 grams saturated), 244 grams cholesterol, 748 grams sodium, and 434 milligrams potassium.

Carol Gillotti



TACO PIZZA

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|--|---|
| 1 (8 oz.) cream cheese, softened | $\frac{3}{4}$ c. taco sauce |
| 2 or 3 T. onion chip dip | Taco chips |
| 1 lb. hamburger | Chopped onion, tomatoes, lettuce |
| 1 pkg. taco seasoning mix | and cheddar cheese |
| $\frac{1}{2}$ c. water | |

Mix cream cheese and chip dip. Brown hamburger, add water and taco seasoning. Layer cream cheese mixture then cooled hamburger, then taco sauce, then vegetables and cheese on top. Serve with taco chips.

Linda Gilles

CHRISTMAS PUNCH

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|--------------------------------------|-------------------------------------|
| 2 c. pineapple juice | 1 qt. ginger ale |
| 1 lg. can Hawaiian punch, red | Sm. can frozen pink lemonade |
| 1 lg. can apricot juice | 1 qt. rainbow sherbet |

Prepare pink lemonade according to directions on can. Use $\frac{1}{2}$ of it to make an ice ring in a bundt cake pan. Use other $\frac{1}{2}$ in punch mixed with pineapple juice, Hawaiian punch, apricot juice and ginger ale. Put frozen ice ring in punch bowl then spoon sherbet around on top. This was a favorite with my dad's family on Christmas day, but is also nice for other special occasions.

Cathy Gilles

RECIPE FAVORITES



Soups, Salads & Vegetables

SLOVENIAN CHICKEN DUMPLING SOUP

- | | |
|------------------------|---------------------------|
| 10 c. water | 1 clove minced garlic |
| 2 T. chicken soup base | 1 med. onion |
| 4 chicken thighs | 1 stalk celery, chopped |
| 2 carrots, chopped | 1 lg. red potato, diced |
| 1 parsnip, chopped | Other vegetables to taste |

Simmer for 1½-2 hours. Remove chicken, debone, dice and return to pot. Skim fat from soup.

Dumplings:

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|-------------|-------------------------------|
| 2 eggs | 1 tsp. salt |
| 2 T. butter | 1 c. Farina or Cream of Wheat |

Beat eggs. Melt butter and add salt. Add Farina until mixture is thick, but still running. Let stand 10 or more minutes until thickened. Wet spoon in soup. Drop dumplings from end of spoon. Cook 15-20 minutes.

*Elaine Krupa
Fr. Tom Gilles*

BROCCOLI SOUP

- | | |
|--------------------------------|---------------------|
| 5 diced potatoes | 1 pt. half and half |
| 1 (13-oz.) can chicken broth | Dash of paprika |
| 1 pkg. frozen chopped broccoli | Salt |
| 1 (8-oz.) pkg. cream cheese | Pepper |
| 1 med. onion chopped | |

Cook potatoes and onions in chicken broth until tender. Add broccoli, paprika, salt and pepper. Cook until tender. Add cream cheese and half & half. Makes 4-6 servings.

Debbie DiVincenzo



OLD FASHIONED HAM AND BEAN SOUP

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|--|---------------------------------------|
| 2½ c. (16 oz.) dry navy beans | ¼ c. chopped onion |
| 3 lb. meaty ham bone | ¼ tsp. pepper |
| 3 qt. water | 3 or 4 dashes hot pepper sauce |
| 1 c. coarsely chopped celery | (opt.) |
| 1½ c. coarsely chopped carrots | 1 T. parsley |
| 1¼ c. coarsely chopped pared potatoes | 2 cloves garlic |
| | ¼ c. catsup |

Rinse beans, place in large Dutch oven with ham bone and water. Bring to boil. Reduce heat and simmer covered until beans are tender. (About 2-2½ hours.) Remove ham bone and meat, cool till it can be handled. Coarsely chop meat and return to soup along with remaining ingredients. Discard bone, simmer about one hour until vegetables are tender. Makes 3½ quarts.

Rose Mary Hogrefe

QUICK APPLE SALAD

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|-------------------------|--|
| 4 lg. apples | 1 c. raisins |
| 1 T. lemon juice | ½ c. celery, diced (opt.) |
| 2 c. Cool Whip | Walnuts or sliced seedless grapes |
| 1 T. sugar | (opt.) |
| 1 T. mayonnaise | |

Peel apples and dice. Pour lemon juice over apples and stir. Combine 2 cups Cool Whip, 1 tablespoon sugar, 1 tablespoon mayonnaise and mix well. Add 1 cup raisins and diced apples. Mix all ingredients together. ½ cup celery, walnuts or pecans or grapes are optional. Serves 4-6 people.

Jan Metzger

COOL AND CREAMY DELIGHT

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|---|---|
| 1 (14½-oz.) container of creamed cottage cheese with whipped cream | ½ c. chopped nuts |
| 1 (8-oz.) can crushed pineapple, drained | 1 (3-oz.) pkg. mixed fruit gelatin |
| | 1 (4½-oz.) container whipped topping, thawed |
| | 1 c. miniature marshmallows (opt.) |

(continued)



In bowl, mix together cottage cheese and pineapple. Sprinkle with gelatin, mix. Add optional ingredients. Mix in whipped topping. Refrigerate 1 hour before serving. Yield: 4-6 servings.

Norma Rush

CINNAMON APPLE SALAD

1 (6-oz.) pkg. cherry Jello
1/4 c. red hots
1 c. boiling water

1 (No. 2) can of applesauce
(approximately 16 oz.)
Cool Whip

Dissolve Jello and red hots in boiling water. Add applesauce and pour into 8-inch square dish. Chill. Cut into squares. Place a spoonful of Cool Whip on each square before serving.

Diane Gilles

PINEAPPLE JELLO SALAD

6-oz. box orange or lime Jello
2 c. buttermilk

1 (20-oz.) can crushed pineapple
16 oz. Cool Whip

Warm Jello and drained pineapple on stove. Add buttermilk and Cool Whip. Mix and pour in pan.

Susan Kemp

MANDARIN ORANGE SALAD

60 Ritz crackers, smashed
1 stick butter, melted
1/4 c. sugar

1 (6 oz.) frozen orange juice
1 can Eagle Brand sweetened
condensed milk

1 (8 oz.) Cool Whip
2 sm. cans of drained mandarin
oranges

Mix crackers, butter, sugar and press into 9 x 13-inch dish, saving some for top. Fold in orange juice, milk and Cool Whip. Next add 2 small cans of drained mandarin oranges. Spread over crumb mixture and garnish. Refrigerate.

Diane Gilles



FROZEN CRANBERRY SALAD

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|------------------------|---------------------------|
| 1 (8 oz.) cream cheese | 1 sm. tub whipped topping |
| 2 tsp. sugar | 1 c. drained pineapple |
| 1 can cranberry sauce | 1/2 c. pecans, chopped |

Soften cream cheese. Add sugar and beat together. Add cranberry sauce, pineapple and pecans. Fold in topping. Freeze in 9 x 13-inch glass dish. Serve frozen or slightly thawed. Note: Handed down from Millie Gilles.

Susan Kemp

CRANBERRY SALAD

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|--------------------------|------------------------|
| 2 c. cooked cranberries | 1/2-1 c. chopped apple |
| 1 1/4 c. water | 3/4 c. chopped celery |
| 1 c. sugar | 1/2 c. nuts, chopped |
| 2 sm. pkgs. cherry Jello | 1/2 tsp. salt. |

Cook cranberries in water until they pop, put lid on pan. Turn juice off. Add sugar, mix well. Add Jello, cool till it starts to set up. Add apples, celery, nuts and salt. Pour into mold or serving dish. Refrigerate until ready to serve.

Carol Gillotti

FRUIT SALAD WITH BLUEBERRY DRESSING

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|---|--------------------------|
| 1 1/2 c. melon balls | 1 1/2 c. orange sections |
| 1 1/2 c. banana chunks | |
| 1 1/2 c. fresh or canned pineapple chunks | |

Blueberry Dressing:

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|------------------------|------------------|
| 1 c. dairy sour cream | 1 c. blueberries |
| 2 T. sugar | Leaf lettuce |
| 1/4 c. pineapple juice | |

Mix together first four fruits. Serve on leaf lettuce, with blueberry dressing. Blueberry Dressing: Blend together sour cream, sugar and pineapple juice. Gently fold in blueberries. Let dressing stand 1 hour before serving.

Norma Gilles Rush



PRETZEL SALAD

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|--|------------------------------------|
| 2 c. crushed pretzels | 1 c. sugar |
| ¾ c. melted oleo | 1 (8 oz.) cream cheese |
| 9-oz. ctn. Cool Whip | 1 lg. pkg. strawberry Jello |
| 2 (10-oz.) pkgs. strawberries,
thawed | 2 c. boiling water |

Mix together crushed pretzels, ½ cup sugar and ¾ cup melted oleo. Pat in 9 x 13-inch pan or glass baking dish and bake at 400° 8-10 minutes. Cool. Blend together cream cheese, ½ cup sugar and Cool Whip. Blend together with beater and spread on crust. Take strawberry Jello, 2 cups boiling water and strawberries, thawed, and mix together. Chill until jelled stage. Spoon on top of cream cheese and refrigerate.

*Helen Burkart
Norma Rush*

COMPANY SALAD WITH RASPBERRY VINAIGRETTE

- | | |
|-------------------------------------|---|
| ½ c. walnut or vegetable oil | ½ lb. fresh spinach,
approximately 3 |
| ¼ c. raspberry vinegar | 2 oranges, peeled and sectioned |
| 1 T. honey, or more to taste | 2 red apples, unpeeled |
| ½ tsp. grated orange peel | 1 kiwi fruit, thinly sliced |
| ¼ tsp. salt | ½ c. coarsely chopped walnuts |
| ⅛ tsp. pepper | |
| 1 head Bibb lettuce | |

Combine oil, vinegar, honey, orange peel, salt and pepper in a jar. Cover tightly and shake vigorously. Chill thoroughly. Combine remaining ingredients in a large bowl. Toss with raspberry vinaigrette. Makes 8 servings.

Diane Gilles

BEEET SALAD

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|--|---|
| 1 (16-oz.) can diced or julienned
beets | 4 tsp. vinegar |
| 1 (6-oz.) pkg. lemon flavored
gelatin | ¼ tsp. salt |
| 1½ c. cold water | 1½ c. chopped celery |
| 2 T. finely chopped onion | ¼ c. sliced stuffed olives |
| 1-2 T. prepared horseradish | Lettuce leaves, mayonnaise and
whole stuffed olives for garnish
(opt.) |

(continued)



Drain beets, reserving liquid, add water to reserved liquid to equal 2 cups. In a saucepan, bring beets and liquid to a boil. Remove from the heat, stir in gelatin until dissolved. Add cold water, onion, horseradish, vinegar and salt. Chill until partially set. Stir in the beets, celery and olives. Pour into an (8-inch) square dish. Chill until firm, about 3 hours. Cut salad into squares. If desired, serve on a lettuce lined plate and top with a dollop of mayonnaise and an olive. Yield: 9-12 servings.

Clarence Gilles

COLD PEA SALAD

2 lbs. frozen peas	¼ tsp. celery seed
1 c. Spanish peanuts	Dash salt
1 c. sour cream	Dash pepper
1 c. mayonnaise	

Mix peas, peanuts and spices. Blend sour cream and mayonnaise. Pour over and mix. Marinate 2 hours or overnight. No cooking.

Lee Gilles

SWEET AND SOUR CARROT SALAD

2 lbs. carrots, peeled and sliced into coins, or 2 (1-lb.) can carrots	1 tsp. salt
1 med. onion, sliced	½ c. cider vinegar
½ green pepper, chopped	½ tsp. Worcestershire sauce
1 c. sugar	¼ c. oil
1 tsp. dry mustard	1 (10-oz.) can tomato soup, undiluted

Mix carrots, onion and green pepper. Combine rest of ingredients in saucepan and simmer for 5 minutes. Cool. Pour sauce over carrot mixture. Chill to marinate overnight or for a couple hours.

Debbie DiVincenzo

BROCCOLI-CAULIFLOWER SALAD

1 bunch broccoli	1 sm. can water chestnuts, drained
1 head cauliflower	½ c. sugar
1 red onion	¼ c. vinegar
1 c. mayonnaise	

(continued)



Break or cut broccoli and cauliflower, small. Slice onion thin and chestnuts. Mix and dissolve sugar in vinegar, then add to mayonnaise. Pour over the vegetables. Let stand 2 hours.

Lee Gilles

TROPICAL SWEET POTATOES

4 lg. (3½ lbs.) sweet potatoes	¾ tsp. salt
1 (8-oz.) can crushed pineapple, undrained	Pinch of pepper
6 T. butter or margarine, melted, divided	½ c. crushed saltines
	2 T. brown sugar
	Pinch of cloves

In a large saucepan, cover sweet potatoes with water, bring to a boil. Reduce heat, cover and simmer for 30 minutes or until tender. Drain and cool. Peel the potatoes and place in a mixing bowl, mash. Add the pineapple, 2 tablespoons butter, salt and pepper, mix well. Transfer to a greased 2-quart baking dish. Combine saltines, brown sugar, cloves and remaining butter. Sprinkle over potatoes, bake uncovered at 375° for 30 minutes. 8-10 servings.

Clarence Gilles

BETTY CROCKER'S POTATO SALAD

2 lbs. potatoes	1 tsp. salt
1½ c. mayonnaise or salad dressing	2 med. celery stalks, chopped
1 T. vinegar	1 med. onion, chopped
1 T. prepared mustard	4 hard-boiled eggs, chopped
	¼ tsp. pepper

Prepare potatoes, peel, cube and boil about 25 minutes. Mix mayonnaise, vinegar, mustard, salt and pepper in glass or plastic bowl. Add potatoes, celery and onion, toss. Stir in eggs. Cover and refrigerate at least 4 hours. Serves 10.

Ruth Bublav

GERMAN POTATO SALAD

6 med. potatoes	¼ tsp. celery seed
4 slices bacon	½ c. Miracle Whip
1 med. onion	Salt and pepper to taste
2 T. vinegar	

(continued)



Peel, dice and boil potatoes until tender. Drain. Dice bacon and onion. In a skillet, fry bacon until crisp. Sauté onion in bacon fat. Add vinegar and heat to boiling point. Mix celery seed, salt, pepper and Miracle Whip. Stir into bacon and onion. Pour over potatoes. Mix. Serves 4. May be eaten hot or cold.

Nancy Groboske

GLORIA'S GREAT POTATOES

2 lbs. frozen (southern style) hash brown potatoes	1 (10-oz.) can cream of chicken or cream of mushroom soup
1 tsp. salt	½ c. chopped onion
¼ tsp. pepper	10 oz. shredded cheddar cheese
2 T. butter, melted	

Thaw hash browns. Put in large bowl. Add all other ingredients. Mix well. Put into 9 x 13-inch pan.

Topping:

2 c. crushed cornflakes	1¼ c. melted butter
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Mix cornflakes and butter together. Put over top of potato mixture. Bake in oven at 350° for 1½ hours. 6-10 servings.

Debbie DiVincenzo

TACO SALAD

1 head lettuce	1 stalk celery, diced
½ (½-lb.) bag taco Doritos	½ green pepper, diced
1 (8-oz.) pkg. shredded cheddar cheese	1 lb. ground beef, browned and drained
1 tomato, diced	1 sm. bottle Catalina dressing

Crush Doritos. Mix ingredients like tossed salad, then pour the dressing over and toss lightly. Put dressing and Doritos in just before serving.

Rose Mary Hogrefe

CAULIFLOWER PIE

1 head cauliflower	½ c. mayonnaise
2 eggs	1 c. grated cheese
½ c. milk	Unbaked pie shell

(continued)



Cut cauliflower into medium pieces and steam until halfway done. Drain. Spread in pie shell. Combine eggs, milk and mayonnaise. Pour over cauliflower. Top with grated cheese. Bake at 350° for 35-45 minutes.

Bonnie Gilles Crawford

SPINACH OMELETTE

2 (10-oz.) pkgs. chopped spinach	3 eggs, beaten
1/4 c. chopped onion	1/2 c. crumbs
6 T. oleo	8 oz. Cheez Whiz
2 T. flour	

Boil spinach, drain 90% and pull apart. Mix in onion and add oleo and flour. Mix eggs, crumbs and Cheez Whiz. Bake uncovered at 325° for 1 1/2 hours. Note: Handed down from Millie Gilles.

Susan Kemp

DEB'S BAKED BEANS

8 slices bacon, browned and crumbled, reserve grease	3/4 c. brown sugar
1/2 c. ketchup	1 onion, whole or chopped
1 T. mustard	2 jumbo cans Campbell's regular pork and beans

Mix all ingredients together including approximately 6-8 tablespoons of the bacon grease. Cook in crockpot for several hours.

Clare DiVincenzo

RECIPE FAVORITES



MAIN DISHES & CASSEROLES

BREAKFAST BAKE STRATA

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|--|-----------------------------|
| Pepperidge Farm bread | 4 oz. sliced mushrooms |
| 1 lb. ham, bacon or bulk pork | 4 eggs |
| sausage, browned drained and crumbled, ham cubed | 2 c. milk |
| $\frac{3}{4}$ lb. grated Swiss cheese | 1 tsp. Worcestershire sauce |

Cut crusts off bread. Butter both sides. Layer slices of bread, cheese, meat, mushrooms, 2 times in a 9 x 13-inch pan. Beat eggs, milk and Worcestershire sauce together and pour over bread in pan. Refrigerate over night. Bake at 325° for about 60 minutes or until browned and puffy. Cut in squares and serve.

Louise Ann Bruder

BREAKFAST CHEESE STRATA

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|--|-----------------------------------|
| 18 slices of bread, crusts cut off | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ lb. cheddar cheese, grated | $\frac{1}{4}$ tsp. dry mustard |
| $\frac{1}{2}$ lb. beef log or ham, sliced thin | 2 c. cornflakes |
| 6 eggs, slightly beaten | $\frac{1}{2}$ stick melted butter |
| $3\frac{1}{2}$ c. milk | |

Butter 9 x 13-inch pan. Place layer of bread in 9 x 13-inch pan. Layer $\frac{1}{2}$ pound cheese, $\frac{1}{2}$ pound beef or ham, layer of bread. Combine eggs, milk, salt and dry mustard. Pour over the top. Refrigerate overnight. Before baking, butter crushed cornflakes and put on top. Bake 55 minutes at 325°. Let set 5-10 minutes before cutting and serving. Serves 10-12 people.

Jan Metzger

BROCCOLI CHICKEN BAKE

- | | |
|----------------------------|-----------------------------|
| 2 c. diced, cooked chicken | 2 cans broccoli cheese soup |
| 1 pkg. frozen broccoli | 1 can Durkee's onions |

Cook or microwave broccoli and drain. Put chicken in square baking dish. Cover with broccoli. Put soup over broccoli and cover with onion rings. Put lid on dish or foil. Microwave 15 minutes on high, or bake at 350° for 1 hour.

Judy Nussbaum