

Thank You

To all those family members, friends and relatives for contributing your recipes, ideas, comments, and suggestions. The involvement of so many of you in the process has been one of the fun parts of putting this book together and what makes it special and unique.

I feel that this book is a tribute to all the cooks in our families and a great representation of our history. I hope that you will enjoy it as much as I did putting it together and that it will inspire the next generations of cooks - Diane



Those of us who have responded to Diane's gentle encouragement share her pleasure. We remember the names, the personal styles, the special foods we have eaten, sometimes at the same table, grateful for those who served us so willingly. Mother was a bride at the turn of the 20th century and she cooked for her family sixty-seven years. Her Sunday chicken dinners, her mashed potatoes, and apple pies will never be forgotten. Much has changed since then but cooking for those we love still is a sure way to say "I care for you". - Mari



Early 1900's Beach picnic- From Bryan Harrison's photos - probably the Baecht Family, relatives of Jo Harrison. Photo was probably taken in San Diego area



1948 - Beach Picnic, San Diego - Standing front, Eugene Leipper, back, Al Grosse. Seated front left, Dana, Mary, Dean Stitt. Leah (with sunglasses), Karen Grosse, Virginia, Diane Leipper (under back umbrella) Myrtle Leipper under front umbrella in lower right corner.

Overview



Purpose

This Recipe Book was created to consolidate, preserve and share the recipes of the Leipper Family. It is also a history book; a place to share memories, to display recipes handwritten by various family members, and it includes excerpts from old family recipe and cooking books.

Definition of Family

Determining "family" as related to this book, has taken thought and discussion. To provide focus (loosely) it seemed best to start with myself (Diane Leipper) and go from there.

Therefore the families of the Robert and Myrtle Leipper and Bryan and Jo Harrison, my grandparents, provide the foundation. The families include Dale and Virginia Leipper, Dean and Mary Stitt, Al and Leah Grosse, Eugene and Aurora Leipper, and Ted and Dorothy Higgins. This also includes spouses, children and grandchildren on down the line.

Other relatives and special friends of these family member have also been included.

Editorial Comments

To preserve the originality of the recipes, they have been transcribed as closely as possible to the way they were written by the cook or as they were written in the source. Grammar, punctuation, spelling, and content (or lack thereof) have been copied as accurately as possible.

In many instances a specific recipe was found in multiple sources, in Grandma Leipper's, or Grandma Harrison's recipe boxes, or submitted by more than one person. Finding multiple copies is a good indicator that the recipe is favorite so they were definitely included in this book. The specific version of the included recipe was usually chosen by the identity of the source (cook), one from whom I had few or no other contributions. Sometimes, if there are major differences or if there is some other significant historical or anecdotal reason, two versions are included.

For convenience I have tried to group similar recipes together. For instance Mexican with Mexican and pork with pork. For a variety of reasons this was not always possible.

Mother (Virginia) found an old book that belonged to Dorothy Edwards. Dorothy is a relative on the Harrison side. A card inclosed with the book from Dorothy to Mother says that the book was Dorothy's grandmother's book and is from 1880. It appears to be a complete manual on running a household including recipes, menus, taking care of sick people, dress making, outfitting a kitchen, cleaning, and "management of the help."

☺ *I have included some comments from this book throughout this recipe book. They will be boxed text identified with a ☺ symbol.*

This book also included illustrations, some of which I have interspersed throughout this recipe book.

Notes

One of the things that I have realized in compiling this recipe book is the creativeness of our family cooks. It is something you know but don't really see till you start putting things together.

I noticed that on recipes written by Myrtle Leipper, Jo Harrison, and other family members that often only the basics, such as a list of ingredients were included. Amount, measurement of ingredients, or instructions were often not written down. When I was talking to Dad about this he said that was probably because Mom (Myrtle) knew what do and so she just wrote down enough to act as a reminder.

When I asked Dad for some of his memories to put in this recipe book The first thing that comes to his mind is his Mom's chicken and dumplings.



1950's Myrtle Leipper in her kitchen

(In response to an e-mail requesting family recipes)

Oh golly, I will get out my recipe box. It is an emotional experience for me as I remember various special celebrations and the menus we used. I tend to new recipes and am a near vegetarian now. It is fascinating to think of how even our cooking styles have altered. I think you have Mother's recipes that I would include. - MLS



The cooking days I remember are from the time when we lived at Lake Placid, TX. I was 10 - 15 years old. Betty Crocker had the only cookies worth eating. I remember making cookies, cakes, quick bread and yeasted breads. I don't remember sweets in the house - so I guess we had to make our own! - ADL



Some of my fondest memories of trips to San Diego were when all the family, Grandma and Grampa Leipper, Mary and Dean Stitt and Dana and Rod, Leah and Al Grosse and their kids Karen, David, Jeannine, and Roberta, Uncle Eugene and Aurora, Aunt Tress and Bob Lang and various other relatives all got together for a big picnic. - DLL



1967 - Jo Harrison, Eugene Leipper, Dale Leipper, Janet Leipper, Tress Lang, Bob Lang, Bryan Harrison, Myrtle & Robert Leipper, Al Grosse. Standing - Mari Stitt, Leah Grosse

How It Came To Be

This Recipe Book was first printed in December 1983 as a Christmas present to family. After review and additions, it was printed again on February 3, 1983. The introduction to the February 1983 edition is as follows.

The idea of putting together our favorite and remembered recipes has been on the back burner for a long time. It had been held back by such problems and typing and typesetting. A way around this problem was uncovered when Mom (Virginia Leipper) suggested using a computer and word processing system to help put together the collection of recipes.

The person identified in the title of the recipes may be either the person who discovered the recipe or the person who has become associated with the recipe, the person whose collection was the source of the recipe, or maybe the author of the book in which the recipe was found. There is no intent to violate copyright or ignore due credit in this collection. It is for our family use only, and the sharing of recipes we remember and like.

Each recipe is listed in the table of contents. Each ingredient used is listed in the index. The numbering leaves room in each recipe category for additions. Categories may be found by using the edge markers

This book is an evolving collection of recipes and cooking ideas. If you find additions, corrections, or if you have any suggestions please let us know.

Third Edition 1997- 98

In December 1997 Bryan and I decided to update and enhance the original recipe book. This came about in part when Mom and I decided to bake cookies for Christmas. Her original recipe book was beginning to look bedraggled and she had added a lot of clippings, notes, and other stuff.

We have made many changes, added recipes and expanded it to include favorite recipes from a broader spectrum of the family.

Fourth Edition 2003

This is the 20th anniversary of the recipe book. Motivation for this edition came from Janet Smith who suggested it would be a great wedding present for her daughter Brittany who will be married to Tim Adair, June 21, 2003.

For this special edition photographs of family gatherings have been included. Over the last two years Bryan and I have been doing archival scanning of as much family history as we have come across. The photos in this edition are from the archives of the Dale Leipper family and the Bryan Harrison family. We are also in the process of getting the recipe book ready to post on the web.

The earliest recipe books we have so far come across are two from the 1800's. Both are from the Harrison side of the family. This one is a collection of recipes cut from newspapers and other sources and pasted on the pages of the Missouri State Agriculture Annual Report.

THIRD ANNUAL REPORT
OF THE
MISSOURI POULTRY ASSOCIATION.
Macon, Mo. Dec. 11-14, 1894.
INSTITUTE PROCEEDINGS, AWARDS AND BUSINESS MEETING.
(Exhibition of 1895 will be held second week in December. Location to be determined later.)

RHUBARB WINE OR CIDER.—Cut up a quantity of rhubarb-stalks and bruise them with a wooden spoon. Put them in a deep pan, and for each five pounds of fruit pour over a gallon of water. Let it stand for three days, stirring it up two or three times each day. Then strain the liquor, press the fruit through a sieve, and put with it three and one half pounds of brown sugar to each gallon of liquor and fruit. When the sugar is quite dissolved put it in a cask and let it work. Put into a bag of cheese-cloth about an ounce of isinglass (if you have about ten gallons of liquor), and cork up the cask tightly. At the end of six months draw off, bottle, tie down corks, and after leaving the bottles standing up for about a month lay them on their sides. A delicate drink served with ice.

BLACKBERRY BRANDY.—To one quart of berry-juice add one pound of white sugar, one teaspoonful of powdered allspice and one teaspoonful of ground cloves. Boil for half an hour, remove from the fire, and let it cool; put all through a straining-cloth, and add one pint of good brandy; bottle and seal. This is invaluable for summer complaints.
BELLE KING.

GRAPE WINE.—Take twenty pounds of grapes, free from stems, mash them thoroughly, turn six quarts of boiling water over them, let them stand for three days, stirring them twice each day, strain carefully, and add eight pounds of sugar to the juice, place in a tight cask, and bottle before the winds of March. Eighty pounds of grapes will make ten gallons of wine.

Fill the barrel with the fresh juice and close the bung-hole tightly. Lay the barrel on its side, and support it so that the spigot is on the upper side. Set a bucket of water at the end of the barrel, in which place the end of a rubber tube which runs from the spigot. The cider will soon commence to ferment and the carbonic acid gas will pass out through the open spigot and escape through the water. This prevents the air from getting into the barrel. After the gas ceases to escape the cider may be bottled, and will keep sweet for any length of time.
Salinas Cal. ANDREW DONOVAN.

*This is dated 1895. The Kidder Mo part is the original page.
The rest are pasted on recipes*

GYPSY.—To keep cider sweet all winter save the bung out of the barrel until fermentation ceases, draw the cider from one barrel to another several times, and bottle securely, preferably in champagne bottles. I send you a report of the fifth annual meeting of the Missouri State Dairy Association, held November 23, 27 and 28, 1894, in Higginsville, Mo.

KIDDER, Mo, March 27, 1895.
Board of Agriculture,
Columbia, Mo.:
Respectfully,
LEVI CHURBUCK, Sec'y.

Another Harrison family recipe book was done much the same way in a journal. It dates to the 1930's.

MORE NEW RECIPES ON THE WAY

This is only the first in a series of interesting recipe folders. There'll be new booklets coming out frequently. Each one will contain timely new recipes from "The Flour Bin," entertainment ideas, cooking tips and other valuable information. Watch for these folders in your sacks of Kitchen Craft Flour.

The "Flour Bin" folders are especially designed to slip into your "Kitchencraft" binder. Note the holes indicated at the side—when punched they exactly fit the binder rings. By saving each new folder you'll have a fine lot of recipes at the end of a year.

If you don't already own one of the handy loose-leaf binders called "Kitchencraft," send your name, address and 25c to Julia Lee Wright, Box 660-KC, Oakland, California, and you'll be sent one promptly.



Julia Lee Wright
"THE FLOUR BIN"
BOX 660-KC
OAKLAND, CALIFORNIA

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FAMOUS FLOURS, INC.
San Francisco, Calif.

Perfect Hard Sauce

$\frac{3}{4}$ cup unsalted butter, 1 large cup powdered sugar, 1 egg white, $\frac{1}{8}$ tsp. vanilla, grated nutmeg. Always use unsalted butter and powdered sugar. Beat butter until really creamy. Add sugar gradually, always beating. Fold in the stiffly whipped white and flavor. Set to chill. Grate nutmeg over.



Fluffy Potato Rolls

2 yeast cakes dissolved in 1 cup warm water, 1 cup mashed potatoes, 1 cup shortening, $\frac{1}{2}$ cup sugar, pinch salt, 2 eggs, $\frac{3}{4}$ cup flour

Let first ingredients stand until light. Add sugar, salt, beaten eggs, flour, mixing and beating all well. Roll out $\frac{1}{2}$ inch thick. Cut with biscuit cutter. Place bit of butter in center of each biscuit, fold over like Parker House rolls. Brush with milk—let rise in warm place. Bake hot oven about 25 minutes.

Stew and
cheese and
beaten egg
Combine
base with
egg
mix
roll
the hot
mashed
mixture.
shape
brown
cooked.

One-half
sugar, 1
 $1\frac{1}{2}$ cups
baking, 1
spoon
vanilla.
Cream
egg, roll
mashed
grated
tenderly
a little
greased
hot oven
is
with pow

Splatter and Tatter Test

This is a rating criteria Bryan and I came up with to help determine whether or not a recipe should be included in this book. Basically it was determined that the more splatters or spots on a recipe and the more worn the page or card the more often the recipe was used thus indicating that the cook considered this a favorite recipe. There are also entire cookbooks that can be rated by these criteria.

DROP COOKIES Easy to "jumble up" in a hurry!

SUGAR JUMBLES (4 Recipes) Little sugar cakes of old-time goodness.

Mix together thoroughly...
 1/2 cup soft shortening (part butter)
 1/2 cup sugar
 1 egg
 1 tsp. vanilla
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. soda
 1/2 tsp. salt

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. soda
 1/2 tsp. salt

Drop rounded teaspoons about 2" apart on lightly greased baking sheet. Bake until delicately browned... cookies should still be soft. Cool slightly... then remove from baking sheet.

TEMPERATURE: 375° (quick mod. oven).
 TIME: Bake 8 to 10 min.
 AMOUNT: About 3 doz. 2" cookies.

COCONUT JUMBLES
 Follow 4 recipe above—and mix into the dough 1 cup moist shredded coconut.

CHOCOLATE CHIP COOKIES

GLAZED ORANGE JUMBLES
 Follow 4 recipe above—mix into dough 1 1/2 tsp. grated orange rind and, if desired, 1 cup chopped nuts. Bake. While hot, dip tops of cookies in orange glaze (1/2 cup sugar, 1 tsp. orange juice, 1 tsp. grated orange rind... heated together).

BRASIL OR PECAN JUMBLES
 Follow 4 recipe above—and stir into the dough 2 cups cut-up Brazil or other nuts.

OLD-TIME CINNAMON JUMBLES
 Made with butterfat...
 1/2 cup soft shortening (part butter)
 1/2 cup sugar
 1 egg
 1/2 tsp. vanilla
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. soda
 1/2 tsp. salt

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. soda
 1/2 tsp. salt

Drop rounded teaspoons about 2" apart on lightly greased baking sheet. Sprinkle with mixture of sugar and cinnamon. Do not set out and brown. TEMPERATURE: 375° (mod. hot oven).
 TIME: Bake 8 to 10 min.
 AMOUNT: About 4 doz. 2" cookies.

Popular through the years... **COOKIES MISCELLANEOUS**

SNICKERDOODLES
 Fun for any... to self...
 Pa. Ruth of our Staff said, "It's one of my very favorite recipes. My mother used to bake them for me when I was a child and we would have Snickerdoodles on one of the very first plates of each meal."

Mix together thoroughly...
 1/2 cup soft shortening
 1/2 cup sugar
 2 eggs

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 2 tsp. cream of tartar
 1 tsp. soda
 1/2 tsp. salt

Chill dough. Roll into balls the size of small walnuts. Dip tops in sugar. Place about 2" apart on ungreased baking sheet. Bake until lightly browned... but still soft. These cookies pull apart as they... then flatten out with wetted fingers.

TEMPERATURE: 400° (mod. hot oven).
 TIME: Bake 8 to 10 min.
 AMOUNT: About 5 doz. 2" cookies.

GOLD COOKIES
 Really suitable for... and also for...
 extra use called.

Mix together thoroughly...
 1/2 cup soft shortening
 1/2 cup sugar
 1 egg yolk

Sift in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. baking powder
 1/2 tsp. salt

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. baking powder
 1/2 tsp. salt

Chill dough. Roll into balls the size of small walnuts. Dip tops in sugar. Place about 2" apart on ungreased baking sheet. Bake until lightly browned... but still soft. These cookies pull apart as they... then flatten out with wetted fingers.

TEMPERATURE: 400° (mod. hot oven).
 TIME: Bake 12 to 15 min.
 AMOUNT: About 5 doz. 2" cookies.

MINNESOTA THUNKS
 Thick, chunky with thickened, creamy tops.
 Mrs. Fred Fredrickson of St. Paul, Minnesota, has a recipe for these. Her mother has enjoyed these since childhood.

Mix together thoroughly...
 1/2 cup soft shortening
 1/2 cup brown sugar
 1 egg
 1/2 cup milk

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 2 tsp. soda
 1/2 tsp. salt
 1/2 tsp. cloves
 1/2 tsp. cinnamon

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place about 2" apart on ungreased baking sheet. Bake until lightly browned... but still soft. These cookies pull apart as they... then flatten out with wetted fingers.

TEMPERATURE: 375° (mod. oven).
 TIME: Bake 10 to 12 min.
 AMOUNT: About 4 doz. 2" cookies.

WASHBURNES
 Delicious...
 Mix together thoroughly...
 1/2 cup soft shortening (part butter)
 1/2 cup brown sugar
 1 egg

Sift in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. baking powder
 1/2 tsp. salt

Mix in...
 1 cup moist shredded coconut (cut up in very small pieces)

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place about 2" apart on ungreased baking sheet. Bake until lightly browned... but still soft. These cookies pull apart as they... then flatten out with wetted fingers.

TEMPERATURE: 400° (mod. hot oven).
 TIME: Bake 8 to 10 min.
 AMOUNT: About 5 doz. 2" cookies.

BAR COOKIES Personal favorites... cut in squares or bars.

HOW TO MAKE BAR COOKIES (preliminary steps on pp. 178, 179)

BROWNIES (4 Recipes) Chewy, fudgy squares... everyone loves them!

Melt together over hot water...
 2 sq. unsweetened chocolate (2 oz.)
 1/2 cup shortening
 1/2 cup sugar
 2 eggs

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 cup broken nuts

Spread in well greased 8" square pan (8 1/2" x 8 1/2"). Bake until top has dull crust. A slight amount will be left when top is touched slightly with finger. Cool slightly... then cut into squares.

TEMPERATURE: 350° (mod. oven).
 TIME: Bake 20 to 25 min.
 AMOUNT: 16 2" squares.

CHOCOLATE-GLAZED BROWNIES
 Star of Marie Watson's delightful parties.
 Follow 4 recipe above—and spread cooled bars or squares before cutting with...

MARIE'S CHOCOLATE ICING
 Melt over hot water 1 tbsp. butter and 1 sq. unsweetened chocolate (1 oz.). Blend in 1/2 cup warm water. Stir and heat in about 1 cup sifted confectioners' sugar (until icing will spread easily).

PAINTY TEA BROWNIES
 Preparation... very thin. A highlight of the after tea of a Minneapolis church.
 Follow 4 recipe above—except chop nuts finely and spread dough in two well greased 10 1/2" oblong pans. Sprinkle with 1/2 cup blanched and finely sliced green pistachio nuts. Bake 7 to 8 min. Cut immediately into squares or diamonds. Remove from pan while warm.

PLANTATION FRUIT BARS
 Little sugar and shortening... but delicious. Sent to us by Mrs. Charles W. Hill of Chicago.

Mix together thoroughly...
 1/2 cup soft shortening
 1/2 cup sugar
 1 egg
 1/2 cup molasses

Sift in...
 1/2 cup milk

Sift together and stir in...
 1/2 cup sifted GOLD MEDAL Flour
 1/2 tsp. baking powder
 1/2 tsp. soda
 1/2 tsp. salt

Mix in...
 1 cup broken nuts
 1 to 2 cups cut-up raisins or dates

Spread in greased 13 1/2" oblong pan. Bake Cool slightly... spread with Lemon Icing (see next page) and cut into bars.

TEMPERATURE: 350° (mod. oven).
 TIME: Bake 25 to 30 min.
 AMOUNT: 4 doz. 1 1/2" bars.

In the Dale and Virginia Leipper family the 1950's version of Betty Crocker is a prime example. The binding is now taped together and several of the divider tabs have long since worn off. Some pages, especially in the cookie section rate at least a 10 splatter.

These are samples of recipes with a "10" on the Splatter Test.

Mechanics

The first editions, printed in 1983, were printed on a Radio Shack TRS 80 Model I using Newsprint wordprocessing software and a C ITOH 8510 dot matrix printer

The current printing in 1998, was done with Describe word processing and printed on a HP 5SI Laser Printer. Images were scanned using Impos.

This book was put together by chapter, each chapter being it's own file. We used the master document function in Describe to combine all the chapters and to create the indexes and table of contents. Using this method enables us to work on and review the chapters individually. This also facilitates the printing of individual chapters without the need to reprint the entire document (handy when I get additional recipes from family members). Printing in booklet format meant that the number of pages for each chapter had to equal a multiple of 4. This is why some chapters have more extra pages (Notes) at the end than others.

E-mail has made the job of putting this book together much easier. It has made this project truly a joint family effort. We were able to share ideas, get feedback and comments, and add recipes throughout the development of the book. We have been able to receive recipes from family members and import them directly into the recipe format without the necessity of re-typing.

Whats Next?

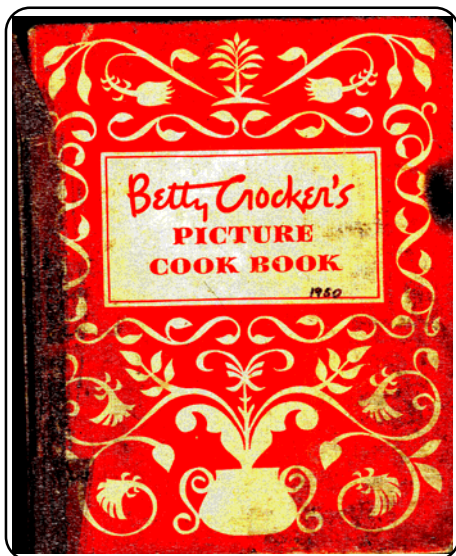
With the fast pace of technological advances there are lots of possibilities for future editions of a family book. These include and interactive web sites and use of digital photography. Maybe a version with color pictures and graphics. Any suggestions ideas, and comments are always welcome.

Acknowledgements

We wish to acknowledge the following people for their contributions to this book.

Virginia Leipper	formatting suggestions, content selection, editorial review
Mari Stitt	formatting suggestions, recipe identification, encouraging contributors
B.J. Neighbours	editorial review

This is the cookbook that the Dale Leipper family grew up with and learned to cook from. - D.L.L.



Final Comment and Suggestion

In the process of compiling this book I have again realized the importance of documentation. I have run across numerous recipes that I would dearly love to know where they came from but there is no date, no name, or any other identifying information. So - as a suggestion for those of us who share recipes, I highly recommend that when you pass along a recipe that you include your name and date at the very least. If you have any other information regarding the recipe pass it along also. This significantly increases the value of the recipe - after all, who knows where it may end up. Finding those recipes that do have names or other information is like going through a scrap book. They bring back a lot of good memories.