Breakfast



Butterfly Waffles Coffee Cakes Doughnut Holes Hikers' Mix Tassajara Granola Pineapple doughnuts Savory Swiss (Rifle Club) Eggs Sweet Milk Pancakes (Swedish) Waffles



1956 - From back left - Jeaninne Grosse, Al & Leah Grosse Mary Stitt on right, Robert Leipper, David Grosse, Karen Grosse

The Kitchen - A well-appointed sink is a necessity in every kitchen, and should be near both window and range, so has to have light, and also be convenient to the hot water.

Sweet Milk Pancakes (Swedish)

Corrine Wright

→ Mix in blender

1 cup flour

2 Tablespoon sugar

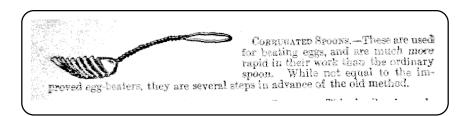
1/2 tsp salt

3 eggs

2 tsp Royal Baking Powder (can't find it now, 1 of other kind, I guess -MLS)

2+ cups milk

Fry-bake like crepes, fold and serve with hot butter and syrup or melt lingonberry preserves with butter or whole lingonberries and whipped cream



Savory Swiss (Rifle Club) Eggs

Delores Dahme

1 cup margarine 1/4 teaspoon salt

1/2 lb. cheddar cheese, shredded 1/4 teaspoon pepper

1 doz. eggs 2 teaspoons prepared mustard

1 cup half & half

→ Optional

parsley Beau Monde

Thyme

Melt cup of margarine and pour half into a 13 X 9 X 2 Pyrex. Spread cheese evenly in pan. Lightly beat eggs with half & half and seasonings. Pour over cheese. Drizzle rest of melted margarine over and bake at 325 degrees for 40 - 45 minutes or until set. Serves six

Coffee Cakes

Virginia Leipper

3/4 cup sugar

1/4 cup soft shortening

1 egg

1/2 cup milk

1 1/2 cup flour

2 teaspoon baking powder

1/2 teaspoon salt

Mix together the sugar, shortening and egg. Stir in the milk. Sift together and stir in the flour, baking powder and salt. Spread batter in greased and floured 9" square pan. Sprinkle with desired topping (see below). Bake until tests done, 375 degrees for about 25 to 35 min. 9 3" squares. Serve warm, fresh from the oven.

Cinnamon Coffee Cake sprinkle top with a mixture of 1/2 cup brown sugar and 11/2 teaspoon cinnamon.

Struesel Filling

1/2 cup brown sugar

2 Tablespoons flour

2 teaspoon cinnamon

2 Tablespoons melted butter

1/2 cup chopped nuts

Struesel filled coffee cake mix together: 1/2 cup brown sugar; 2

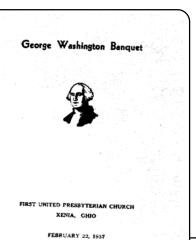
Tablespoons flour; 2 teaspoon cinnamon; 2 Tablespoons melted butter; 1/2 cup chopped nuts. Spread only half the batter in pan. Sprinkle with half the streusel mixture. Add the remaining batter, and sprinkle remaining Streusel over top.

From: The Betty Crocker Cook Book



from Myrtle Leipper's recipe box

The program below is dated 1937. The brass quartet is a group Dad (Dale Leipper) played in during high school and in college. Other members where Marion McArtor, Clair King, and William Holloway. They played for most school functions and also church and community events. - DLL



Menu	Program
FRUIT CUP	TOASTMASTER - J.A. FINNEY
CHICKEN PIE MASHED POTATOES	WITTENBERG COLLEGE BRASS QUARTET
GRAVY PEAS AND MUSHROOMS	INVOCATION DR.H.B. McELREE
[남아쥬라마시아] [[[[[[[[[[[[[[[[[[[GROUP SINGING
SCALLOPED OYSTERS PERFECTION SALAD	MALE QUARTET
TENTECTION SALES	BRASS QUARTET
JELLY ROLLS BUTTER	MALE QUARTET
WASHINGTON PIE COFFEE	INTRODUCTION OF SPEAKER MR. MILLER
	ADDRESS DR. C. J. WILLIAMSON OF PITTSBURGH
	BRASS QUARTET
사용 경기 (1985년 - 1985년 - 1987년 - 1985년	