

Cornflake Candy

One year when I was a little girl, Aunt Anita brought this to Grandma's the Sunday after Christmas--the usual day for the Jurgens family to gather for their Christmas get-together. I liked the candy then and still do. Its simple and good.

Boil together to softball stage $\frac{1}{2}$ cup dark syrup, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ cup cream--either sweet or sour.

Pour this over 5 cups of cornflakes. Salted peanuts can be added for extra flavor. Mix and pat lightly into a buttered pan. Break into pieces when cool.

The recipes in this little booklet were compiled by Imogene Barry Mebane in February, 1975 for your interest and good cooking.

Uncle Barney's Sugared Popcorn

2 cups brown sugar

2 T. butter

$\frac{1}{2}$ cup water

3 quarts popped corn

Boil sugar, butter, and water to the softball stage. Pour over three quarts popped corn and mix.

Barney Elof Barry was born in 1887 at Malmo. His wife was Lillie Swanson Barry. He died in 1966.

Grandma Barry's Swedish Brown Potatoes
(Potato Pudding)

Boil 5 large potatoes with their skins on. Peel and mash while hot. Add milk and butter as for mashed potatoes. Make a paste of $\frac{1}{2}$ cup flour plus some milk. Mix paste with potatoes. Add 1 tsp. salt, $\frac{1}{2}$ tsp. pepper, and $\frac{3}{4}$ tsp. allspice. Mix.

Put into casserole (buttered, I'd think). Add pats of butter and cream. Bake in hot oven until brown on top.

Ann Sophia Johnson was born at MalmaSocken, near Stockholm, Sweden in 1848 and died in Wahoo in 1922. She came to America in 1870 and married Barney Elof Barry in Brookville, Pa. in 1872. He had been born in Varberg, Sweden in 1851 and immigrated to this country in 1869 when he was 18 years old. He changed his last name from Svensson to Barry (the Swedish Berg) upon emigration from Sweden. With two little children they walked from Pa. to Nebr. in 1875, sleeping at night wherever they could find a place. They had 11 children in all--two of these died in childhood.

not
entirely
accurate!

Aunt Cordia's Meatballs

1 pound ground beef $\frac{1}{2}$ cup uncooked rice
1 pound ground pork chopped onion
 $\frac{1}{2}$ cup cracker crumbs 1 egg

Mix meatballs and pour 1 can tomato soup over them in a greased casserole. Bake $1\frac{1}{2}$ hours.

Cordelia Alice Lehmkuhl was born 1887 in Chase County, Neb. She married Gust Barry in 1910. She died in 1969.

Her daughter Ruth Ann Schoen, remembers her as an excellent cook and says she was liberal with salt in all her cooking-- "to bring out the flavor". Her friend potatoes, says Ruth Ann, were the best she ever tasted. Aunt Cordia made them by cooking potatoes with a very generous amt. of salt. When cold they were fried in a skillet, after slicing, with no additional salt added. Beets were cooked with a bit of sugar and a dash of vinegar added.

Aunt Nettie's Yellow Sour Cream Cake

3 eggs well beaten 1½ cups sugar
1 cup sour cream with 1/8 tsp. baking soda in it
pinch of salt 1 tsp. vanilla
1½ cups flour sifted with 1¼ tsp. baking powder

Mix and bake in two large layers or a large loaf. Bake at 330° to 350° for about 25 minutes.

Grandma Barry's Caramel Frosting

(especially good on white cakes)

Boil to firm, soft ball stage...

1 cup brown sugar & ½ cup sour cream. Remove from heat and add ½ tsp. vanilla. Beat until thick enough to spread. If icing should get too thick, add a few drops of cream or milk. If it gets too thin, stir in a little powdered sugar.

Mom's Chocolate Star Cookies

3/4 cup brown sugar 3/4 cup white sugar
1 cup shortening 2 eggs
1 tsp. vanilla 1/2 tsp. salt
3 cups flour 1 tsp. soda in 1 T. hot water
1 cup chopped nuts (optional)

approximately 1 lb. chocolate stars

Mix all ingredients except chocolate stars.

Roll dough in small balls. Press down and put a candy in the center. Take the dough together to a point and bake at 350° for 15 minutes. Makes 5 dozen.

Mom's Ranger Cookies

1 cup butter	1 cup white sugar
1 cup brown sugar	2 eggs
1 tsp. vanilla	1 cup coconut
2 cups flour sifted with	1 tsp. baking soda
$\frac{1}{2}$ tsp. baking powder &	$\frac{1}{2}$ tsp. salt
2 cups quick oatmeal	2 cups rice krispies

Mix in order given. The dough will be quite crumbly. Shape into balls the size of a walnut. Place on greased cookie sheet and press down lightly with a fork.

Bake 10 or 12 minutes in a moderate oven, 350° to 375°.

Mom, Luella Elfreda Jurgens, was born Aug. 20 in 1902 at Cedar Bluffs. She married Oscar Ernest Barry Sept. 6, 1922 at Wahoo.

Mom's Stone Jar Cookies

1 cup shortening 1 tsp. vanilla
2 cups brown sugar--Cream these together and add 2 beaten eggs,
 $\frac{1}{4}$ cup milk and 3 cups flour sifted with 1 tsp. baking soda,
1 tsp. salt, and 1 tsp. nutmeg. Add 1 cup chopped nuts--may
use a smaller amt. of nuts or substitute $\frac{3}{4}$ tsp. black walnut
flavoring.

Drop by teaspoon onto greased cooky sheets. Press down lightly.
For this, use a glass heavily buttered, and dipped in sugar
for each cooky. Bake in moderate oven (350° to 375°) for
8 to 10 minutes.

Mom says these cookies were Glenn's favorites.

Aunt Anita's Brownies

2 cups sugar	1 stick margarine	2 eggs
2 cups flour	$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup buttermilk
$\frac{1}{2}$ tsp. salt	3 T. cocoa	$\frac{1}{2}$ tsp. soda
	1 cup water	

Sift together dry ingredients. Boil together shortenings, cocoa, and water. Beat eggs. Add soda to buttermilk and add to eggs. Add dry ingredients add boiled mixture to egg mixture.

Bake in large pan, greased, at 350° for approximately 30 minutes, or until done.

Frosting: Melt 1 stick margarine. Add 3 T. cocoa, about 1 lb. powdered sugar and some chopped nuts. Spread over when cool.

Anita Lenora Jurgens (Mom's little sister) was born in 1905 near Cedar Bluffs. She married Ralph Hull.

Mom's Butterscotch Pie--best I've ever tasted

Mix together 1 cup brown sugar and 2 T. flour. Slowly add part of 1 cup of cold water. Add 2 egg yolks and the rest of the cold water. Cook until thickened over medium heat. Stir all the while to keep from getting lumpy. Add butter (2T) and 1 tsp vanilla when thickened. Pour into a baked crust.

Top with a meringue made from the 2 egg whites beaten with 2 T. sugar. Bake in moderate oven (350° to 375°) until lightly browned.

Mom writes: "I used to make a large pie by using a larger cup for measuring and rounding the tablespoons of flour and using three eggs. Good luck."

Mom's Peach Pie

Slice 3 cups fresh peaches. Add 1 cup sugar and heat over moderate heat until the sugar is well melted. Do not boil. Remove from heat and add 1 package orange jello. Mix well and pour into a graham-cracker crust. Place in refrigerator to set. Serve plain or with whipped topping. This is one of our family's very favorite pies.

Aunt Cordia's Sour Cream Raisin Pie

1 cup sour cream
1 cup sugar

.1 heaping T. flour
salt

Beat together and pour over 1 cup or more of raisins in unbaked pie shell. Her recipe does not give baking instructions. I think, however, that baking it at 350° for 50 to 60 minutes would be about right.

Aunt Lillian's Prune Pie

Soak 1 lb. prunes overnight. In morning stew until tender. Remove seeds and beat until fluffy. Add $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup nuts, 3 egg whites beaten until stiff and a pinch of salt. Put in a baked crust. Bake for 10 or 15 minutes at 325° . Serve with whipped cream. Makes a large pie.

Lillian Ann Jurgens was born in Cedar Bluffs in 1893. She married Robert James Moody. She is still living in Cedar Bluffs.

Mom's Dutch Apple Pie

Fill an unbaked pie shell with sliced fresh apples. Mix together 3 T. flour, 1 cup sugar, $\frac{1}{2}$ tsp. cinnamon and 1 cup thin sour cream. Pour this over the apples. Then mix $1\frac{1}{2}$ T. sugar with $\frac{1}{2}$ tsp. cinnamon and sprinkle over the pie. Bake in a hot oven, 425° for 10 minutes. Reduce heat to 350° and bake until done. About 25 minutes.

Egg Coffee

This was always the clearest and best coffee and was always made for any group gathering--whether for a wedding party or threshing crew. These instructions are Aunt Cordia's but everyone in the family did it similarly.

Measure 1 coffee cup of cold water for each cup of coffee. Place in coffee pot and bring to a boil. Meanwhile, measure a rounded tsp. of regular grind coffee for each cup of water, plus 1 more tsp. "for the pot". Mix the dry coffee with a raw egg. When water is boiling, add coffee mixture to it, bring back to a boil, and simmer for 5 minutes. One egg is sufficient for even a 60-cup coffee pot. Watch the pot carefully after adding the coffee-egg mixture as it will boil over easily.

For small amounts, mix the raw egg first with a fork and use only $\frac{1}{2}$ of it.

Aunt Gertrude's Apple Raisin Stuffing

6 cups lightly toasted raisin bread cubes (1 loaf raisin bread)
5 or 6 cups chooped apples
1 tsp. salt 1/8 tsp. pepper scant 1/2 cup sugar
1/2 cup butter or margarine (either melted or cut into small bits)
3/4 cup finely sliced celery

Mix all ingredients together and moisten with 1/2 cup giblet broth or pineapple juice. Could use plain water. Add a dash of nutmeg and cinnamon. Bake as usual.

Aunt Gertrude served this once years ago when she entertained us for dinner at their house in Fremont. I begged for the recipe for it is special.

Gertrude Hausch married Herbert Johannes Jurgens, Mom's next oldest brother.

Frozen Dessert

Butter a 7" by 11" pan on sides and bottom. Into this pan put $\frac{1}{2}$ to $\frac{3}{4}$ cup crushed cereal or graham cracker crumbs. Keep back an additional $\frac{1}{4}$ cup crumbs for the top.

Beat 3 egg whites until they hold a peak. Slowly add $\frac{1}{2}$ cup sugar. Beat until glossy. In small bowl, beat 3 egg yolks until very thick and lemon colored. Fold these into the white mixture.

Whip 1 cup cream and add to it $\frac{1}{2}$ cup lemon juice (may use orange or pineapple juice instead). Fold this into the egg white mixture.

Pour into prepared pan. Sprinkle with reserved crumbs and freeze. Will freeze in about 2 hours. Cut in squares or slices for serving.

I found this recipe in Mom's recipe collection when I was a young teenager. I used it in a 4-H demonstration that won several purple ribbons in the Dairy Foods Category.

Aunt Nettie's Brown Sugar Sauce

- 1 cup brown sugar
- 3 T. cornstarch or flour
- 2 cups boiling water
- $\frac{1}{2}$ cup butter or margarine

Boil together until it starts to thicken. Remove from heat and add 1 tsp. vanilla. Serve warm or hot over puddings (such as the date pudding). May be refrigerated and reheated.

Nettie, Agnettie Johanna Sorensen, was born in 1878 at Malmo, Nebraska. Her father came from Denmark. She married Alfred John Barry in 1900.

The Barry Date Pudding--Always served for Christmas

Cut up 1 cup dates. Sprinkle 1 tsp. soda over the dates.

Add 1 cup boiling water and 1 T. butter. Stir. Set aside to cool.

Beat 1 egg well. Gradually mix in 1 cup sugar. Sift together 1½ cups flour and 1 tsp. baking powder. Mix ½ cup chopped nuts with these. Add the date mixture and the flour mixture alternately. Bake in 2-quart size rectangular pyrex pan for 20 to 25 min. at 325° to 350°. Serve with warm brown sugar sauce and whipped topping.

Christmas Eve always meant a family dinner gathering for the Barry's--my father, his brothers and sisters and their families. We always had a big dinner including special dishes as Lutefisk, Brown Potatoes, and date pudding. Usually there were 50 to 60 people at these dinners held in their farm homes. After dinner my brothers and other boys often went sledding or played outdoors. Girls, however, had to stay inside and "act like little ladies". There was an inexpensive gift exchange, conversation, and sometimes an informal musical program.

Grandma Jurgens' Fudgen

$\frac{1}{2}$ cup water	2 T. flour	$1\frac{1}{2}$ tsp. salt
1 package dry yeast	1 cup milk	$\frac{1}{2}$ tsp. crushed cardamon seed
1 cup flour	2 eggs	$\frac{1}{2}$ cup raisins
		1 T. melted butter
		$\frac{1}{4}$ cup sugar

Dissolve yeast in water. Add the 1 cup flour. Let raise until double. Gradually add milk to 2 T. flour. Heat to boiling in double boiler. Cool. Beat eggs in large bowl. Add remaining ingredients. Add first two mixtures. Then add $1\frac{1}{2}$ cups flour. Let raise about 60 min. or until doubled. Punch down. Let raise until doubled. Drop by tablespoons into hot oil. Serve hot, sprinkled with sugar. May be stored (or frozen) and reheated.

Grandma, Emma Francisco Mathiesen was born 1870 in Clinton, Iowa. Her father had lived in a part of Germany that was conquered by Denmark. He served in the Danish army before emigrating. Emma married Hans Christian Jurgens in 1889. She died in 1949 at our