

Grange Recipes

Barbecued Spareribs

Mrs. Frank Anderson, Jr. Belle Valley Grange No. 1294
1950 Grange Cookbook Page 162. (Red Cover)

3 to 4 pounds ribs cut in pieces
1 lemon
1 large onion
1 cup catsup
1/3 cup Worcestershire sauce
1 teaspoon chili powder
1 teaspoon salt
2 cups water

Place ribs in shallow roasting pan, meaty side up. On each piece place a slice of unpeeled lemon, a thin slice of onion. Roast in hot oven 450 degrees for 30 minutes. Combine remaining ingredients; bring to boiling and pour over ribs. Continue baking in moderate oven 350 degrees until tender, about 1 hour. Baste ribs with the sauce every 15 minutes. If sauce gets too thick, add more water. Serves 4.

Potato Pop Overs

Mrs. J. A. Kline, Rohrsburg Grange No. 108
1950 Grange Cookbook Page 224 (Red Cover)

(Left over mashed potatoes)
Beat one egg real light. Add 1 cup mashed potatoes, pinch of salt, 3 tablespoons milk, 1 small cup of flour, 1 1/2 teaspoon of baking powder. Make it stiff so it drops off the spoon into hot deep fat. If not crowded in pan they will turn over themselves. Serve hot.

Pork Chops A LA

Agnes M. Eckhart-Friendship Grange No. 1799
1972 Grange Cookbook Page 400

4 Pork Chops

1tbls. Shortening
2tbls. Chopped onions
2 tbls. Green peppers
1 can (10 1/2 oz.) condensed cream of vegetable soup
1/2 c. Water
1 can (2 oz.) mushroom stems and pieces
1 tables. Chopped pimentos

Brown chops on both sides in shortening. Remove chops from pan, cook onions and green peppers in drippings until onions are lightly brown; pour off drippings. Stir in soup, water, mushrooms. Return chops to pan. Cover and simmer over low heat 45 minutes or until tender. During last few minutes of cooking, stir in pimentos.

Ham Loaf

Mrs. William Cowon-North Sewickley Grange No. 1566
1972 Grange Cookbook Page 398

1 1/2 lbs. ground ham
1 1/2 lbs. ground pork
1 cup milk
2 eggs
1 c. Cracker crumbs
Salt and pepper to taste

Mix all ingredients together. 4 lb will make about 12 small loaves. Cook 1 hour at 375 degrees.

Glaze for Ham Loaf

1/2 tsp. Mustard, dry
1/2 c. Brown sugar
1/2 c. Water
1/4 c. Vinegar

Mix well then glaze ham and bake.

Hot Crab Dip

Sally Nolt-Elizabethtown Grange #2076
125th Anniversary PA State Grange Cookbook Page 27

8 oz. cream cheese
1 T. milk
8 oz. crabmeat

2 T. chopped onion
1/2 tsp cream style horseradish
1/2 tsp. salt and pepper
paprika

Blend all ingredients well except the paprika. Spoon into small oven-proof casserole. Bake at 375 degrees for 20-30 minutes. Remove when bubbling. Sprinkle with paprika. Serve with crackers or with party rye bread.

Walnut Cookies

Dina Zug - Walker Grange No. 786
1984 Cookbook Page 366

2 cups brown sugar
1 cup melted shortening (can be butter and lard)
2 eggs
2 teaspoons vanilla
1 teaspoon vanilla
1 teaspoon salt
3 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup walnuts (chopped)

Cream shortening and sugar. Add eggs, one at a time, add salt, vanilla, and all dry ingredients. Add chopped walnuts. The mixture must be very stiff. Make into rolls. Let stand overnight. Slice very thin. Bake. Cooking Time: 12-15 minutes or till light brown. Temp: 350 degrees F. Servings: Makes about 50 cookies.

Caramel Corn

Betty Master - Scrubgrass Grange No. 1705
1984 Cookbook Page 370

2 cups brown sugar
1/2 pound margarine
1/2 cup white corn syrup
1/2 teaspoon salt
1/2 teaspoon vanilla

1/2 teaspoon soda
6 quarts popped corn

Boil sugar, margarine and corn syrup slowly for 5 minutes. Remove from fire and add salt, vanilla and soda. Pour over popcorn. Mix well. Bake 200 degrees F. On ungreased baking sheets for 1 hour, turning every 15 minutes. Cool. Cooking Time: 1 hour Temp: 200 degrees F.

Mom's Cookies (Annie)

Debbie Campbell - Community Grange No. 1767 (Annie, her mother-in-law's recipe)

Cook 1/2 lb. Raisins in 1 cup water, cool
Prepare 1 cup chopped nuts
Measure 1/2 lb. Flaked coconut
Measure into sifter 1 cup flour, 1 tsp. Soda, 1/2 tsp. Salt Measure into a bowl 3 cups all purpose flour

Method: Cream 1 box light brown sugar and 1 cup Crisco. Add 3 eggs. Beat well. Add raisin mixture & 1 tsp. Vanilla. Sift flour mixture into batter. Beat well. Place flour into sifter and sift into batter. Beat well. Add chopped nuts and coconut & beat well. Drop by heaping teaspoonful on baking sheet and bake at 350° until very light brown. Time depends on your oven.

Raisin Filled Cookies (Annie)

Debbie Campbell - Community Grange No. 1767 (Annie, her mother-in-law's recipe)

1 cup shortening 4 tsp. Baking powder
2 cup sugar 1 tsp. Soda
3 eggs 1 cup milk

Approximately 5 1/2 cups flour, 2 tsp. Vanilla and 1 tsp. Salt. Cream shortening and sugar together, add vanilla. Add eggs and beat until fluffy, sift flour. Measure and add salt, soda and baking powder. Sift again. Add sifted dry ingredients alternately with milk. Stir until smooth. Add more flour if necessary. Chill dough for several hours in refrigerator. Turn out on lightly floured board and roll to 1/8 inch thickness. Cut with round cutter and place 1 inch apart on cookie sheet.

Filling

2 cups ground raisins 2 tbsp. Flour
1 cup sugar 1 cup water

Combine ingredients and cook until thick, stirring constantly. Cool before spreading on cookie, put tsp. of filling in center. Cover with dough and press together. Bake 400° for 10 – 12 minutes. 4 dozen.

These recipes were submitted by Debbie Campbell. They were her mother-in-law's.