

Breads and Rolls

Biscuits Supreme

Wilma Sukup

2 C. Flour
4 tsp. Baking Powder ½ C. Shortening
½ tsp. Salt 2/3 C. Milk
½ tsp. Cream of Tartar

Sift flour, baking powder, salt, cream of tartar and sugar.
Cut in shortening until mixture resembles coarse crumbs.
Add milk all at once; stir until dough follows clumps together. Pat or roll ½ inch thick. Cut with biscuit cutter.
Bake on ungreased cookie sheet in 450 degrees oven for 10-12 min.
Makes 16 medium biscuits.

Kolaches or Sweet Roll Dough

Marcella Frauendorfer

1 (13-oz) can evaporated milk 3 C. Hot Water
½ C. Sugar 2 Tbsp. Salt
2 Packages dry yeast 3 eggs (beaten)
1 C. Salad Oil 10 Cups flour (not sifted)

Put milk in large bowl (5 qt. size), add water, sugar and salt. When lukewarm add yeast and let stand until yeast is dissolved. Add eggs, oil and flour (1 cup at a time). Beat well.
Let rise until double. Knead on floured board. Let rise again and make into kolaches or rolls. Let rise and bake. Sweet rolls usually bake at 350 degrees for 20 to 30 minutes until rolls are golden. A loaf of bread usually bakes 350 degrees for 45 minutes.

Note: Marcella and Al Frauendorfer were cool Madison neighbors.

Kolache Filling:

Julie Cerny

I cheat and buy the Solo brand fillings in the can and doctor them up. Add evaporated milk and vanilla to the poppy seed.
The prune is pretty good as is. And I sometimes use cherry pie filling only mash the cherries. The topping for the kolaches is equal parts margarine, flour and sugar. Sprinkle on top the kolaches after they come out of the oven.

Caramel Cinnamon roll gooey topping

Julie Cerny

1 C. Ice cream 1 C. Brown Sugar
½ C. Margarine 1 tsp. Vanilla
Mix ingredients. Put in microwave. Bring to a boil. Put in bottom of 9 x 13 inch pan. Put rolls on top. Raise. Bake in 350 degree oven for 15-20 minutes.

When Dee graduated from UNL she told us that she would stand-out from the rest of the graduates. And she did as she had a "babies pamper" attached to her graduation cap. This was in August 1989 before Sarah was born.

Dilly Casserole Bread

Julie Cerny

2 ½ to 3 C. Flour 2 Tbsp. Sugar

1 T. Instant Minced Onion	2 tsp. Dill seed
1 1/4 tsp. Salt	1/4 tsp. Soda
1 pkg. Dry yeast	1 C. Creamed cottage cheese
1/4 C. Water	1 Tbsp. Margarine
1 egg	

Combine 1 c. flour, sugar, onion, dill seed, salt, soda and yeast. Heat cottage cheese, water and margarine until warm. Add egg and warm mixture to flour mixture. Blend at low speed until moistened. Beat for 3 minutes at medium speed. By hand, stir in remaining flour to form stiff dough. Cover and let rise in warm place until light and doubled in size about 1 hour. Stir down batter and turn into well greased 8-inch round casserole dish. Cover and let rise in warm place until light 30 to 45 minutes. Bake at 350 degrees for 35-40 minutes or until golden brown. Brush with margarine and sprinkle with coarse salt.

This is a really good bread for a nice meal! Brother Ray liked this bread. Ray was on the school board when we lived in Verdigre. He sometimes stopped at the house for a few minutes before the meeting or after the meeting as Gene went to the meetings also. Gene was the Principal at Verdigre High School from 1970 to 1976.

Best Ever Coffee Cake

Barbara Sukup

1 Box Duncan Hines butter recipe golden cake mix	1 tsp. Vanilla
1/2 C. Oil	1 C. Sour Cream
4 Eggs	3-oz. Instant vanilla pudding

Sugar Mixture: 1/4 C. Sugar, 1 tsp. Cinnamon, 1/2 C. Chopped pecans. Set aside. Mix cake mix, eggs, oil, pudding, vanilla and sour cream with mixer until well blended. Mix separately the sugar, cinnamon and pecans. Pour 1/2 the batter into a greased tube pan. Sprinkle with 1/2 the sugar mixture and repeat with layer of batter, then sugar mixture. Bake at 350 degrees for 1 hour or more until tests done with toothpick.

This is really good for a breakfast and freezes well. When we were all living on the farm, Mother had a tablecloth that was made of linen napkins that had been crocheted together with 4" wide strips of crochet. Great Aunt Minnie Van Brocklin probably made it. Brother Dave sat at the table with this tablecloth on the table and with scissors in hand cut here and there on the crocheted parts surrounding the linen handkerchiefs. We all pretty much watched him do it. It didn't ruin it and Mother didn't fix it. Mother continued to use the tablecloth after they moved to Creighton. I don't remember what he got for punishment!!

Unleavened Bread

Marcella Frauendorfer

1 C. Whole Wheat Flour	1 C. White Flour
1/2 tsp. Salt	1 1/2 tsp. Sugar
6 tsp. Brown sugar	1/2 plus 1/4 tsp. Soda
2 tsp. Oil	1/2 c. boiling water
1 egg	

Mix all dry ingredients. Cut in oil with a pastry

blender. Gradually add water and egg until dough forms into a ball. Make eight patties. Bake 425 degrees for 10 minutes.

We make this for our Seder Meal at church on Holy Thursday when we lived in Madison. It is served with roasted lamb, applesauce, lettuce salad and wine or grape juice. Gina loves this bread and would eat it anytime!

Maple Butter Twists

Julie Cerny

Soften 1 package dry yeast in 1/4 C. Warm water. Combine in another mixing bowl 1/4 C. Margarine, 3 Tbsp. Sugar, 1 1/2 tsp. Salt and 1/2 C. Hot scalded milk. Stir in 2 unbeatn eggs and softened yeast. Gradually add 3 1/2 C. Flour to form stiff dough. Beat well. Cover with saran wrap and let rise in a warm place until light 1 to 1 1/2 hrs.

Filling: Cream 1/4 C. Margarine, 1/2 C. Firmly packed brown sugar, 1/3 C. White sugar, 1/4 C. Maple syrup, 2 Tbsp. Flour, 1/2 tsp. Cinnamon, 1/2 tsp. Maple flavoring and 1/2 C. Finely chopped walnuts. After dough is finished rising....toss on

floured surface to coat. Divide dough in half. Roll out one portion to 14 x 8 rectangle. Spread 1/2 of the filling mixture on dough. Roll up tightly from long end. Pinch dough to finish edges. Cut down the long ways of the dough in half....Start at one end and twist the roll like a braid (only two instead of three) and pinch both ends. This is kinda messy, but it tastes good in the end. Put this braid into a 9" cake pan that has been greased with margarine. Do the same for the other roll. Let rise 45 minutes. I cover loosely with a paper towel. Bake at 350 degrees for 25 to 30 minutes until medium golden brown. When they are finished baking, run a knife around the edge of the pan right away. Invert pan onto a plate upside down. Use a spatula to clean caramel out of pan. Then invert roll again to a serving plate right side up.

Frosting: Mix 2 Tbsp. Margarine softened with 1 1/2 Cup Powdered Sugar, 1/2 tsp. Maple flavoring and 2 Tbsp. Milk to frosting consistency. Spread over rolls after they are cooled. Can add finely chopped nuts on top if desired.

There are two rolls when finished and they freeze well. These are especially good at Christmas time.

Kolaches

Marie Boelter Kotrous

3 eggs beaten until light...set aside

2 1/2 C. Milk scalded, 1/2 C. Potato Water mixed together. Add 1 C. Sugar, 1 tsp. Salt, 1 C. Soft margarine. When lukewarm add eggs. Have ready 3 packages yeast softening in 1/4 C. Warm milk with a little sugar.

Begin adding flour to milk mixture. Add 2 Cups at a time. Beat real hard. Add yeast mixture. Keep adding flour. It takes totally 8 - 8 1/2 C. Flour. Enough flour has been added when the dough does not stick to bowl. Cover with cloth and let rise until double in bulk in a warm place. Punch down and let rise again. Then shape into small round balls about the size of an English walnut. Place on greased cookie sheets. Let rise again. Using fingers make indentation into middle. Put desired filling inside. Let rise again. Then bake at 425 degrees for about 10 minutes. After taking out of oven grease edges of kolach with melted margarine and add topping. The topping is equal amounts of margarine, flour and sugar.

I used to make these little delicacies when we lived in Verdigre.. ...the Kolache Capital of Nebraska.

It really is a day long project if you make the fillings from scratch. Marie Kotrous Boelter is the Mother of Barbara Sukup. In the early sixties, Brother Dave and friend Bob Maly went out to the farm one late night and both had a bit too much spirits. Brother Ray had his manure spreader filled with chicken poop sitting in the yard. He planned to spread the manure fertilizer in the field the next day. Brother Dave and Bob Maly proceeded to start the tractor and spread the chicken poop all over the yard. Ray and Ann probably had a manure scent in the yard for a few days.

Appetizer Bread

Julie Cerny

1 loaf of frozen bread....let rise.

Roll out and put into a greased 10 x 15 pan.

Mix together: 1/4 C. Melted Margarine, 2 tsp. Chicken bouillon, 2 tsp. Sesame seed, 1 tsp. Poppy seed, 1 tsp. Caraway seed and 1 Cup shredded mozzarella cheese. Sprinkle over bread. Cut into 1" x 6" serving pieces.

Bake at 425 degrees for 12 minutes.

Pumpkin Bread

Carol Mason

3 ½ C. Flour

3 C. Sugar

2 tsp. Baking Soda

1 C. Vegetable Oil

1 ½ tsp. Salt

4 eggs

2 tsp. Cinnamon

2/3 C. Water

1 tsp. Nutmeg

2 C. Pumpkin

Sift dry ingredients together. Mix pumpkin, water, oil and

eggs together. Add dry ingredients and mix well. Pour into

2 greased 9 x 5 x 3 loaf pans. Bake at 350 degrees for 1 hour and 15 minutes or until toothpick inserted in middle of loaf comes out clean. Cool before removing from pans.

This bread freezes well. Can add a few walnuts if desired. This bread is good with the flavored cream cheese spreads that are now available. Chuck and Carol Mason were on the school board when we were in Bradshaw. I'll never forget one Halloween when Chuck Mason was dressed as the "Grim Reaper" and just walked into the back door of our house, came into the living room with his big hook on a stick and scared the crap out of us. He was all masked and kept trying to hook our legs with his big hook. It was a fun time. It took us awhile to recognize Chuck!

Elephant Ears

Julie Cerny

1 pkg. Dry yeast

1 egg yolk

1/4 C. Lukewarm water

2 T. Soft margarine

2 C. Flour

1 ½ Tbsp. Sugar

½ tsp. Salt

½ C. Margarine

½ C. Milk, scalded & cooled

Filling: melted margarine

Cinnamon/sugar mixture: 2 ½ C. Sugar, 3 ½ tsp. Cinnamon

Soften yeast in lukewarm water. In mixing bowl, combine flour, sugar and salt; cut in margarine as for pastry. Combine milk, egg yolk and softened yeast. Add this to flour mixture and mix well.

Chill mixture covered for 2 hours. Turn dough onto lightly floured board and punch down. Cover with cloth and let rest 10 minutes. Roll dough into rectangle 10 x 18. Spread with soft butter. Sprinkle a about 3/4 to 1 cup of the cinnamon/sugar mixture on dough. Roll up and seal. Cut into 1 inch slices. Dip each slice into remainder of sugar/cinnamon mixture. Use a rolling pin and roll into 5 inch circles. Lift with spatula and place on ungreased cookie sheet. Bake at 400 degrees for 8 to 12 minutes. They should be a medium golden brown. When taking out of the oven put them upside down on a cutting board so they won't stick...usually the bottoms are kinda gooey!

When rolling the 5 inch circles, roll out...turn over and roll again so they have lots of sugar on them. These were a favorite of Brother Ray. We mostly make these at Christmas time. They freeze well. When my brothers and I were younger and living on the farm I got for Christmas one year a little yellow Allis Chalmers rubber tractor. Then I could play with my brothers and their tractors. We didn't get too many toys as kids, but remember getting a doll house one year and a doll with hair one year. We usually received mittens, scarves, hats and clothing for Christmas gifts.

Banana Bread

1 C. Sugar

½ c. margarine

2 eggs, beaten

3 tsp. Sour cream

1 C. Mashed bananas

Cream sugar and margarine. Add eggs, sour cream and bananas. Sift together soda, flour and salt. Stir into batter gradually. Mix in nuts. Pour into a greased loaf pan and bake at 350 degrees for 1 hour.

Norma Woods

1 tsp. Soda

2 C. Flour

½ tsp. Salt

1 C. Chopped Walnuts

Norma Woods is Mom to Scott Woods. Norma is a great friend to the family and sometimes joins us for family gatherings.

Houska

2 C. Milk, Scalded and cooled- set aside.

2 pkg. Yeast- softened in 1/4 C. Warm water. Let stand 5 minutes. Stir in 1 ½ C. Flour. Keep in warm place until bubbly. When sponge is bubbly add 3 beaten eggs, 1 C. Sugar, 1 C. Melted Shortening, 1 tsp. Salt, 2 C. Raisins

and ½ C. Blanched almonds that have been cut-up and drenched with 1/4 C. Flour. Add Milk and 5 3/4 C. Flour to make a soft dough. Not Sticky. Knead. Put into greased pans. Let rise until double. Bake at 325 degrees for 30-45 minutes.

Helen Sukup

When we were living on the farm we traded visits with Adolph and Helen all the time. Adolph has a very happy laugh. Adolph and Helen frequently stopped at Creighton to visit Grandpa John and Grandma Wilma. Adolph is Grandpa John's brother.

20 Second Cinnamon Rolls

Lydia Pistulka

2 C. Flour
1/2 tsp. Salt
2/3 C. Milk

4 tsp. Baking Powder
4 Tbsp. Shortening

Sift flour, baking powder and salt together. Cut in shortening. Add the milk and stir lightly. Knead for 20 strokes, then roll out to 1/4 inch thick. Spread with softened butter, brown sugar and cinnamon. Roll if like jelly roll. Cut in 1/2 " slices then bake 15 minutes in very hot oven.

Lydia Pistulka is Gene's Grandmother.

Kolaches

Helen Sukup

2 C. Milk, warmed. 2 pkg. Yeast softened in water...set aside until bubbly. Add to the milk 3/4 C. Sugar, 3/4 C. Lard and 2 tsp. Salt. Beat. Start adding flour....2 cups or so. Add 4 egg yolks. Add 1 tsp. Lemon juice. Add yeast mixture. Add more flour about 5-6 cups more to make a soft dough. Raise to double twice. Make into kolach balls (about the size of a walnut). Let rise again. Then punch down little kolaches and fill with filling. Rise again. Bake 400 degrees for 10-12 minutes or golden brown.

Helen couldn't find her regular kolache recipe. After Helen and Adolph moved to the town of Verdigre she used to make kolaches for people in town. She would make 12 dozen at a time. Adolph and Helen were both volunteers at St. Wenceslaus church. Adolph's hobby was making little wood projects. He made a little wood carved duck for Grandpa John and Grandpa always had it standing by his TV in the Creighton house and at his apartment at Bruce Park Terrace. I now have that little duck.

Sour Cream Coffee Cake

Althea Luethje

1/2 C. Soft margarine
3/4 C. Sugar
1 tsp. Vanilla
3 Eggs

1 C. Sour Cream
2 C. Flour
1 tsp. Baking powder
1 tsp. Soda

Blend margarine and sugar until smooth. Mix in vanilla, eggs (one at a time) and sour cream. Add flour, soda and baking powder. Pour half of batter into a greased and floured tube or bundt pan. Cover with 1/2 of the topping mixture, then rest of batter and rest of topping.

Topping Mixture:

4 Tbsp. Soft Margarine
1 C. Brown Sugar

2 tsp. Cinnamon
1 C. Finely Chopped Nuts

Bake at 350 degrees for 50 minutes.

When we lived in Bradshaw some of the school board members would do some weird things. On my 40th birthday, Chuck and Carol Mason and Dick and Althea Luethje came to our door at 12:00 a.m. banging on the door. Of course, we were in bed and wondered what the heck was happening. They knew it was my birthday and asked us to go to York to Country Kitchen and have breakfast. Going to Country Kitchen for breakfast late at night was the "in" thing. We thought "what the heck" got up, got dressed and went with them! On the way to York, Dick Luethje told me that I had a lot of B- -s to get up and go with them!! Later we found out that Dee and Todd T. were in the car

on the driveway when Mason's and Luethje's came to our house. Chuck Mason banged on the door of the car and scared the beejebies out of them also!

Raisin Bread

1 C. Ground Raisins
1 tsp. Soda
1 C. Boiling Water
½ C. Sugar
2 T. Vegetable Oil

Norma Barney

1 egg
1 ½ C. Flour
1 tsp. Baking Powder
1 tsp. Vanilla

Sprinkle soda on raisins. Pour on the hot water and stir. Let cool. Add rest of ingredients and mix well. Bake in loaf pan in 350 degree oven about 45 minutes.

Norma's husband Allen Barney was a member of the city council when we lived in Bradshaw. I was the City Clerk. It was a part time job and I only had to go to the meetings with the city council, write-up the minutes and have them published in the York paper. We had to make the budget for the city and a few other items. Allen was a very good council member. I loved to spoil the board members at the board meetings with a tray of cookies or bars. They loved it!!!

Cherry Kringle

1 pkg. Active dry yeast
4 C. Flour
1 tsp. Salt
½ C. Shortening
4 C. Cherry Pie Filling

Kristine Donnelly

1 C. Warm milk (110-115 degrees)
2 Tbsp. Sugar
½ C. Cold butter
2 eggs, lightly beaten

Icing:

2 C. Confectioners' sugar
2-3 Tbsp. Milk

In a mixing bowl, dissolve yeast in warm milk. In another bowl, combine flour, sugar and salt; cut in butter and shortening until crumbly. Add to yeast mixture. Add eggs; beat to form a very soft dough (do not knead). Cover and refrigerate for at least 8 hours. Turn dough onto a lightly floured surface; divide into fourths. Roll each portion into a 14 x 11 rectangle. Spread cherry pie filling down the center third of each rectangle. Starting at a long side, fold a third of the dough over filling; fold other third over top; pinch to seal. Pinch ends and tuck under. Place 2 inches apart on greased baking sheets. Bake at 350 degrees for 25 minutes or until golden brown. Remove from pans to wire racks to cool completely. Combine icing ingredients and drizzle over kringles. Yield: 4 loaves.

Can make one to serve and three to freeze. In 2004, Gene constructed a huge dresser and shelf unit for Mallory and Megan. We loaded the unit into our little trailer and some of the drawers in the van and took off for Grand Island.

We put a green blanket over the shelves and tied it down with twine. I couldn't see anything in the rear view mirror so we stopped at Highway 30 to check the load. Somehow the green blanket started blowing in the wind and got itself stuck around the wheels. We had to stop in Silver Creek and Gene had to cut the blanket away from the

wheels. We never did get it all unwound. Scott finished the job and Gina bought us a new blanket!

Raspberry Coffee Cake

Drew Kohler

1 Tbsp. Active dry yeast 1/3 C. Warm water
1/2 C. Warm Sour Cream 1 egg
1/4 C. Butter, melted 1/4 C. Sugar
1 tsp. Salt 2 1/4 - 2 1/2 C. Flour

Filling:

1 (8-oz) pkg. Cream cheese, softened
1 egg 1/2 C. Sugar
1 tsp. Vanilla 1/2 C. Raspberry Jam

Glaze:

1 1/4 C. Powdered Sugar 1 tsp. Vanilla
2 Tbsp. Milk

In a large bowl, dissolve yeast in warm water. Stir in sour cream, egg, butter, sugar and salt. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead 20 times or until smooth. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled about 1 1/4 hours.

In a mixing bowl, beat cream cheese, egg, sugar, vanilla and salt until smooth; set aside. Punch down dough. Turn onto a lightly floured surface; divide in half. Roll each portion into a 12 x 8 rectangle. Spread filling (1/2 of it) to within 1/2 inch of edges on entire rectangle. Spoon jam (1/2 of it) lengthwise over half of the filling. Roll up jelly-roll style, starting with the long side with the jam. Pinch seams to seal; tuck ends under. Place loaves seam side down on a greased baking sheet. With a sharp knife, cut shallow slashes across the top of each. Cover and let rise until doubled; about 30 minutes. Bake at 375 degrees for 15-20 minutes or until golden brown. Remove from pan to a wire rack. Combine glaze ingredients; drizzle over warm coffee cakes.

Cappuccino Muffins

Angie Cerny

2 C. Flour 3/4 C. Sugar
2 1/2 tsp. Baking Powder 1 tsp. Cinnamon
1/2 tsp. Salt 1 C. Milk
2 Tbsp. Instant Coffee Granules
1/2 C. Margarine melted 1 egg, beaten
1 tsp. Vanilla 3/4 C. Miniature semi-sweet chocolate chips

Espresso Spread:

4 oz. Cream cheese, cubed
1 Tbsp. Sugar
1/2 tsp. Instant coffee granules
1/2 tsp. Vanilla
1/4 C. Miniature semi-sweet chocolate chips

In a food processor or blender combine spread ingredients and process until well blended. Cover

and refrigerate until serving. In a bowl combine flour, sugar, baking powder, cinnamon and salt. In another bowl stir milk and coffee granules until coffee is dissolved. Add butter, egg and vanilla. Stir into dry ingredients until moistened. Fold in chocolate chips. Fill greased or paper lined muffin cups 2/3 full. Bake at 375 degrees for 17-20 minutes. Cool 5 minutes before removing from pans to wire racks. Serve with spread. Makes 14 muffins.

When we were at home and I was in 4-H, Grandma Wilma and I went to Center, NE for a 4-H meeting. On the way home, I was driving and there were some tiny piggies in the road. I hit one of them. Really felt bad about it. Mother said, "just keep on going!" Doug was out in the country one evening picking up a friend. He hit some sheep!!

Dan's Flax Waffles

1 ½ C. Flour	Dan Sukup
½ C. Ground Flax Seed	¾ C. Oatmeal
3 Tbsp. Packed Brown Sugar	1 Tbsp. Baking Powder
¼ tsp salt	½ tsp ground cinnamon

Mix and store in jar with lid.

To make waffles use 1 C. Mix to make 4 waffles. Add 1 egg, 1 tsp. Oil and milk to cake batter consistency.

When Dan was a baby he was allergic to evaporated milk that Mother used to make formula. Mother had to buy condensed milk and dilute it for Brother Dan.

Danish Pastry

Carol Robertson

1 C. Flour	½ C. Butter (not margarine)
2 Tbsp. Water	½ tsp. Almond extract

Place flour in bowl., Cut in butter. Add water and almond extract. Mix into a ball. Put into 2 strips 12" x 3" on large cookie sheet (3 inches apart).

Topping:

½ C. Butter	1 C. Water
1 tsp. Almond Extract	1 C. Flour

3 Eggs

Melt butter in water. Bring to rolling boil. Remove from heat and add flavoring. Pour flour in quickly and beat quickly (use wooden spoon). Add eggs - one at a time beating quickly with spoon, until smooth and satiny. Spread this mixture on top of strips; then bake. Bake 60 minutes at 350 degrees.

When it comes out of the oven the top crust kinda bumps up here and there. Carol Robertson puts apricot filling (Solo brand) in a cake decorator tube and inserts the apricot filling under the bumped-up spots. Then frost with almond flavored frosting. Top with crushed walnuts if desired.

Cinnamon Pastries

Claire Donnelly

18 slices thin sandwich bread	¾ C. Sugar
¼ C. Sugar	1 tsp. Cinnamon
1 egg yolk	1 stick margarine

1 (8-oz) pkg. Cream cheese

Mix sugar 1/4 C. Sugar, egg yolk and cream cheese; blend until smooth. Spread on each slice of bread; don't skimp. Roll each slice like jelly roll; dip in melted margarine; then in cinnamon-sugar mixture. Place on a cookie sheet and freeze.

These may be frozen when you bake them. Bake at 350 degrees for 15 minutes or until slightly browned.

After I retired in 2002, Gene and I went on a cruise. It was the first for both of us and we really enjoyed it. While we were on the cruise we went tandem parasailing on one of the islands in the Caribbean. I was scared to death. We took off from the boat as they let the rope unfurl. They took us on a ride around our "Sovereign of the Seas" Cruise ship. We were higher than the boat! Gene was sitting next to me kicking his legs and having a great time. I was sitting rigid and hanging on for dear life! It was a neat experience.....but I don't think I'll go again.

Creamy Onion Garlic Bread

Caleb Cerny

2 (3-oz) pkg. Cream cheese, softened

1/4 C. Butter, softened

1/4 C. Grated Parmesan cheese

1/2 tsp. Garlic powder

8 green onions, chopped

1 loaf unsliced Italian bread, halved lengthwise

In a small mixing bowl, beat the cream cheese, butter, Parmesan cheese and garlic powder until smooth. Beat in onions. Spread over cut sides of bread. Place on an ungreased baking sheet. Broil 4 inches from the heat for 3-4 minutes or until lightly browned. Let stand for 5 minutes before cutting.

When Monica Jane Sukup got married to Gary Emory, we were all sitting in church waiting for the event to get started. Brother Dave was sitting closest to the aisle and had a water gun ready to squirt Brother Ray as he passed by escorting Monica down the aisle. Barb whispered loudly to Brother

Dave that she wanted that water gun and he gave it to her.

Easy Coffee Cake

Sharon Dohmen

1 yellow cake mix

3 eggs

1 can apple or peach pie filling

Topping:

1/3 C. Brown Sugar

1 Tbsp. Flour

1 tsp. Cinnamon

1 Tbsp. Margarine softened

1 C. Chopped Nuts

Mix cake mix and eggs. Add pie filling and spread in a

greased and floured 9 x 13 pan. Mix all topping ingredients together. Sprinkle on top of batter.

Bake at 350 degrees for 35 minutes.

This is Sharon Dohmen's recipe. Sharon is a fellow Red Hatter and was my Secret Sister the first year. We had a great time being silly Red Hatters!!

Pumpnickel Rye Bread**Dave and Barbara Sukup**

1 1/4 C. Warm Water (105 degrees) 1 tsp. Salt
 1 Tbsp. Olive Oil 3 Tbsp. Dry Milk Powder
 1 3/4 Tbsp. Molasses 2 tsp. Instant coffee
 1 1/2 C. All Purpose Flour 2 Tbsp. Unsweetened cocoa
 1 C. Rye Flour 1 Tbsp. Caraway Seed
 3/4 C. White Wheat Flour 1 pkg. Active dry yeast

Electric Heating Pad

Combine yeast, water and molasses in a bowl and let it activate 10-15 minutes. While yeast is working.....combine all other dry ingredients and mix well. Turn heating pad on high. Then combine yeast mixture and olive oil into dry ingredients. Stir well, then begin kneading. Knead for 10 minutes. Grease bowl and put dough in the bowl. Place bowl on the heating pad that is turned on high. Cover with towel and let rise 1 hour. Punch bread down and shape into a round loaf and put into a 9 inch round cake pan. Place pan on heating pad and cover with towel. Let rise another hour. Pre-heat oven to 350 degrees and bake for 25-30 minutes.

Monkey Bread**Sean Donnelly**

1/2 C. Margarine 1/3 C. Brown Sugar
 1/3 C. White Sugar 1/4 C. Finely Chopped Walnuts
 1 Tbsp. Cinnamon 3 Cans Buttermilk Biscuits

Preheat oven to 350 degrees. Spray the inside of a Bundt pan with nonstick cooking spray. Melt the margarine in a bowl. Mix sugar, brown sugar, nuts and cinnamon in a separate bowl. Open the biscuits, separate and cut each into four sections. Roll each section into a ball and put into the sugar mixture to coat. Place the balls in the pan and drizzle a little of the melted butter evenly over the first layer, which is one can of biscuits. Repeat until all three cans of biscuits are used. Sprinkle remaining sugar over the top and bake for 30 to 35 minutes. Let cool for a minute or two before turning the bread onto a plate and carefully removing the pan. If you leave the monkey bread in the pan much longer it will stick and be hard to remove.

This is a really quick bread to make if you have the biscuits on hand. When we moved to Papillion, Gene was a sub-teacher at Papillion, Ralston and Gretna schools. One day he sub taught at Ralston High school. At lunch break, the teachers were all visiting. One teacher asked Gene if he was related to some person that lived in Wahoo. Gene said, "No, I don't think that we are related to any Cerny's in Wahoo". Another teacher then said, "I went to Central High School in the 1960's and one of my teachers for Algebra was a Mr. Cerny". Gene said, "And that would be me!" When Gene got home he said that she really looked old. We figured she was probably in her late 50's!!

Waialua Pineapple Coconut Bread**Melinda Peterson**

1 C. Brown Sugar 1 Tbsp. Cinnamon
 1 C. White Sugar 1 C. Chopped Walnuts
 1 1/2 C. Peanut oil 1 tsp. Vanilla
 4 eggs, beaten 1 C. Crushed Pineapple, drained
 2 C. White Flour 1 C. Grated Coconut
 2 tsp. Baking Powder 1 tsp. Salt

Mix sugars with oil and eggs, add other ingredients. Bake in small loaf pans 350 degrees for 55 minutes. Check with toothpick for doneness.

Frosting: 1/4 C. Butter 4 Tbsp. Lemon Juice
1/4 C. Orange Peel Zest 3/4 tsp. Vanilla
2 C. Pwd. Sugar 1/2 C. Crushed Pineapple
pinch of salt

Mix together and spread over bread. These are great gifts at Christmas time.

Melinda's husband John Peterson is a first cousin to Gene. John's Mother Frances Cerny Peterson and Grandpa Frank Cerny were brother and sister.

Easy Fruitcake

Melinda Peterson

2 1/2 C. Flour 1 tsp. Baking Soda
3 Eggs 1 (28-oz) jar mincemeat
1 Can Condensed Milk
2 C. Mixed candied Fruit
1 C. Coarsely chopped walnuts, macadamia nuts or pecans or some of each.
3/4 C. Eggnog 3/4 C. Chopped Dates
1/2 C. Raisins 1/2 C. Dark Molasses
3 Tbsp. Melted Butter
3/4 C. Crushed Pineapple (drained)
1/2 C. Rum

Grease 9" tube pan. Line with wax paper and grease again.

Combine all ingredients; add flour and soda. Pour into prepared pan. Bake 1 hour plus at 300 degrees. Cool 15 minutes.

For bars use 15 x 10 x 1 pan and bake 40-45 minutes. Cool and cut into 25 bars.

A friend of Melinda's had a daughter get married and wanted to serve fruit cake as a remembrance gift. The mother made fruit cakes for 300 guests and each guest received a small loaf of fruitcake as a gift. Melinda Peterson's husband John is a first cousin to Gene.

Savory Party Bread

Pat Cerny

1 unsliced round sourdough bread loaf
1 lb. Monterey Jack shredded cheese
1/2 C. Margarine melted
1/2 C. Chopped Green Onions
2-3 tsp. Poppy Seed

Cut Bread in 3/4 to 1" intervals both ways. Insert cheese between cuts and drizzle butter over bread. Top with onions and poppy seed. Wrap in foil. Bake 350 degrees for 15 minutes. Uncover foil and bake 10 minutes longer until cheese melts.

Ray and Pat Cerny moved to Colorado Springs, CO. in the fall of 2005. They moved there to be closer to their family. Their son Steve and Delaney Cerny live near Denver, CO. Ray and Pat's daughter Jill and Jake Mellott along with Colton and Kaden live in Monte Vista, CO. Oldest daughter Michelle and Rob Hunt and sons Josh and Joe are living in Las Vegas, NV. And Greg and Jen Cerny live in Portland, OR. When we lived in Verdigre Gene was principal of the high school

and we along with the Superintendent Ray and EmRose Mlinar were the sponsors of the Senior trip to Estes Park and Denver, Colorado. It was not a good experience. Some of the kids brought beer on the bus at 4:00 a.m. and it went downhill from there. In Denver, one of the female students was hanging out with the bus driver and we were up all night waiting for the kids to make curfew. I don't think Verdigre had any more senior trips after that experience!

Poppy Seed Kolaches

2 pkg. Dry yeast
1/4 C. Warm Water
1 Tbsp. Sugar
2 C. Milk
1/2 C. Butter

Dave and Barbara Sukup

1/2 C. Sugar
2 tsp. Salt
5 1/4 C. Flour
2 Egg Yolks, slightly beaten
1 C. Flour

Dissolve yeast in warm water; add 1 T. Sugar and let stand. Heat milk in saucepan until pretty hot to touch, almost scalding. Remove from heat and stir in butter or oleo and 1/2 C. Sugar. Cool to lukewarm and add yeast mixture. In

large bowl combine salt and 5 1/4 C. Flour. Add the yeast and milk mixture to flour and mix in egg yolks. Mix in enough of last cup of flour for desired texture. (So it's workable) Not too sticky to take out of bowl and knead. Usually use the whole cup. Knead on floured board until glossy. Grease bowl. Put dough in bowl rolling it around to grease dough. Cover and let rise until double. Barb puts the dough on an electric heat pad turned to high. After dough has doubled roll out dough to about 1/2 " Thick and cut into individual kolaches with biscuit cutter or small glass. Place in greased pan so not quite touching. Brush with softened butter and let rise again until light to touch. Make indentation in each and fill with filling. Bake 375 degrees for about 25 minutes. Remove and brush with softened butter or oleo.

Sprinkles: 1/2 C. Sugar, 1/2 C. Flour and 4 Tbsp. Butter

Cut these ingredients together with fork and sprinkle over kolaches after they come out of the oven.

When we lived on the farm Brother Dave used to hypnotize our poor chickens. He would take the chicken's head and put the head under it's wing. The chicken would just stand there and not move. He also used to draw two lines in the dirt with a nail and put the chicken up to the line and the chicken would stand and stare at the line in the dirt for a long, long time. We had an exciting time on the farm...no dull moments.

Rustic Italian Bread

1 C. Water (105 degrees) 2 tsp. Olive oil
3 C. Bread Flour
1/2 tsp. Salt

Dave and Barbara Sukup

2 tsp. Sugar
1 pkg. Dry yeast

Mix and let rise in a warm place for about 30-40 minutes. Form loaf into a baguette style loaf. Let the loaf rest for about 30 minutes. Bake at 375 degrees for 25-35 minutes or until bottom sounds hollow when you tap it.

When we lived on the farm we belonged to a 4-H club and its name was the Logan Busy Bees. Logan was the township in Knox County. We had good times taking livestock and other project

items to the Knox County Fair in Bloomfield. Mother Wilma also took her quilts to the fair in Open Class. Mother won her fair share of purples and blues.

Swirled Dill Rolls

Sean Donnelly

1 tube crescent rolls

Do not separate; cut into 8 slices. Bake at 375 degrees for 11-13 minutes. Mix together 2 Tbsp. Softened Butter, 1/4 tsp. onion powder and 1/4 tsp. Dill weed. Spread over warm rolls.

These are really quick and delicious. When we lived in Bradshaw, Gene was "jack of all trades" and drove a school bus when needed. He did have his Certified license to drive the bus. One day Gene backed up too far and hit a mailbox with the bus. Knocked it completely down. He didn't say whose mailbox it was.

Spiced Pumpkin Nut Bread

Cameron Cerny

4 C. Flour

1 Tbsp. Pumpkin pie spice

2 tsp. Baking powder 1 tsp. Baking soda

3/4 tsp. Salt 1 can pumpkin

2 C. Brown Sugar 1 C. Apple Juice

4 Eggs 1/4 C. Vegetable oil

2 tsp. Vanilla 1 C. Chopped nuts, divided

Mix flour, spices, baking powder, baking soda and salt in medium bowl. Mix pumpkin, brown sugar, juice, eggs, oil and extract in large bowl; mix well. Stir in flour mixture and 3/4 C. Nuts until moistened. Spoon into two (9 x 5 -inch) greased loaf pans. Sprinkle remaining nuts over top of loaves.

Bake in preheated 350 degrees oven for 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire rack for 10 minutes; remove to wire rack to cool completely.

When we lived in Omaha in the late 60's, we visited John and Helen Salonis family often to play cards and visit. John had a large garden with tons of vegetables. The first garden he planted had three to four rows of green beans. So when the green beans set on the plants he decided to pull all the plants and take them to the patio to pick the beans. He wasn't aware that the beans would continue to set on the plants throughout the summer. We all had a good laugh. We teased him that he was too lazy to pick the beans in the garden.

Mom Schulte's Buttermilk Pancakes

Beth Schulte

1 to 1 1/2 C. Flour 2 or 3 eggs

1 Tbsp. Sugar 1 Tbsp. Oil

1/2 tsp. Salt 1 1/4 C. Buttermilk

1 round tsp. Soda

Mix ingredients together and drop on griddle. When bubbles appear on top flip pancakes to other side.

This is Aunt Beth Van Brocklin Schulte's recipe. Tom and Kathy Schulte submitted the recipe. Aunt Beth and Mother Wilma are sisters. I stayed with Uncle Francis and Aunt Beth's family one week

in Omaha when I was about 9 or 10 years old. We went to some lake....it wasn't too deep. I could walk on the bottom and it hit me about chest high. Cousin Janet, Anne and I were in the water and walking against the current. They were ahead of me and I lost my balance and fell backward into the water. Honestly....thought I was drowning. I spit water and finally stood up again. I still don't know how to swim.

Quick Caramel Rolls

Tom and Kathy Schulte

1 sm. Pkg pecans
1 pkg. Regular butterscotch pudding (not instant)
1 stick margarine

2 Doz. Frozen Rolls (balls)
1 C. Brown Sugar

Butter a 9x13 inch cake pan. Sprinkle pecans in bottom of pan. Place frozen balls on top of pecans. Shake pudding over balls. Melt margarine and brown sugar together; pour over rolls. Cover with wax paper and let rise overnight in cold oven. Bake at 375 degrees for 20 minutes. When done, flip onto platter and serve warm.

Kraut Runza

Tom and Kathy Schulte

½ cake yeast
2 Tbsp. Lukewarm water 3 ½ to 4 C. Flour
½ C. Milk
2 Tbsp. Butter
1 Tbsp. Sugar
Pepper

1 egg
1 lb. Ground Beef
1 onion, chopped
½ tsp. Salt
1 medium head cabbage

Dissolve yeast in water. Scald milk and add butter, sugar and salt. Cool to lukewarm and add to yeast mixture. Add well beaten egg. Add two cups flour and beat well. Add flour to stiffen. Let rise until double. Brown ground beef with onion, salt and pepper. Simmer. Drain off fat and save for cabbage. Cut cabbage as for slaw. Simmer with meat until done. Cool.

Cut dough into eight pieces after rolling dough one-eighth inch thick. Fill squares with mix. Bring corners together and seal by pinching dough together. Lift with pancake turner onto greased pan. Let rise one hour. Bake 350 degrees for about 20 minutes. Dot with butter and serve. Makes 8 servings.

Tom Schulte, Janet Dewlen and Ann Hargis made a trip to the farm in the early 90's. They made a video of the trip and is quite funny. They visited the spot behind the shed where Mother Wilma used to butcher chickens. Dad made Mother Wilma a wooden gig that attached to the back of the shed. Mom would stick the chicken in upside down, pull the head down and chop it off. The chicken then shook as all the blood ran out. We butchered many, many chickens back there behind that shed. Youngest sibling of Janet, Ann and Tom is Steve Schulte who lives in California.

Sinful Rolls

Anne Hargis

Rhodes Frozen Bread Dough
Brown Sugar
Powdered Sugar

Chopped Walnuts
Butter
Milk

Defrost one loaf bread (one loaf makes 12 rolls). Spread out on a buttered counter into a rectangle. Butter the dough like you would toast. Sprinkle well with cinnamon sugar and raisins and roll up. Cut into twelve rolls. Into 13 x 9 pan melt one stick butter

and add ½ C. Brown Sugar and ½ C. Chopped Walnuts. (Do not boil butter - only melt or your mixture will get hard) Stir and spread in your glass baking dish. Add your cut rolls and let raise until doubled in size.

Bake 325 degrees about 20-25 minutes until light brown. Frost when cooled a bit (so frosting won't melt when spread) Melt ½ stick butter, 1 tsp. Vanilla, a little milk and enough powdered sugar to make frosting consistency.

In the early 1950's Mother Wilma and Dad John joined a square dance club. We don't remember the name of the club. They each had little name tags with the name of the club. I am seeing "Beaus and Belles" and Brother Dave is seeing, "Creighton Twirlers". Fred Davids and John Van Brocklin were the callers and there were probably 10-12 squares of dancers and they usually met at the Creighton City Hall. We kids went along and were wall flowers. Once in awhile they would play a two partner number like "Put Your Little Foot"! Dan remembers Dad and Mom hosting a "one or two square" gathering at the farm. They danced in the basement. We had a record player that played 45 rpm records. Dan remembers dancing the "Heel and Toe Polka" with Delores Meyer. Delores is Grandpa John's sister. Mother made her square dance dress using feed sacks. Mother and I had a great time going to the feed store and picking out different patterns of material. We made sheets, curtains and some clothes out of the feed sacks.

Pumpkin Bread

5 eggs

1 can (15 oz.) Pumpkin 2 C. Flour

2 C. Sugar

1 tsp. Baking soda

½ tsp. Salt

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining ingredients; gradually beat into pumpkin mixture. Pour batter in five greased 5-inch x 2 ½ x 2 inch loaf pans. Bake at 325 degrees for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on

wire racks. Bread also may be baked in two 8 x 4 x 2 inch loaf pans for 75-80 minutes.

Brother Ray had a really nice singing voice. He also was a self taught harmonica player. He knew lots of songs and played each and every one as a pro. We also had a mouth harp at the farm and I'm not sure who used to play it. Maybe Uncle Henry or Aunt Minnie. Ray also played the mouth harp. It is a small triangle shape metal instrument that has a vibrating tongue. According to the internet the mouth harp is used for kitchen or jug band. It did have a "twang" sound. Ray played it pretty good. On the internet they now cost up to \$475.00.

Lemon Bread

1 lemon cake mix

1 small package instant lemon pudding

½ C. Oil

4 eggs

Scott Woods

1 Tbsp. Poppy Seed

1 C. Hot Water

