

Fall . . . Thanks Giving . . . Winter

Written by Wauneta Breeze
Tuesday, 26 November 2013 18:04 -

Sharing with Wauneta

By Nola Straub

Fall is about over and it is thanks giving time for our crops, then on to Winter in the near future.

It is an ill wind that blows the leaves around and does nobody good.

Buttermilk is a different drink, but it isn't bad in recipes. Some in our family have even liked it for a drink. My mother and her sisters loved buttermilk. This time of year it is used in recipes and so I thought we might think of where we get it. So few people make their own anymore from churning...

Buttermilk of Dry Milk

Norma's Cookbooks

1 c. dry milk solids

1/2 c. buttermilk

3 3/4 c. water

Pinch of salt

Mix dry milk solids with water, add buttermilk and salt. Stir well, cover and let stand at room temperature overnight or until clabbered. Stir until smooth; refrigerate until ready to serve. May use for drinking or cooking.

Almost instant Buttermilk

Norma's Cookbooks

To make your own buttermilk in a matter of minutes is easy. Just combine 1 tbsp. freshly squeezed lemon juice with enough milk to make one cup. Let it stand 5 min. and like magic...It makes buttermilk.

Buttermilk

Norma's Cookbooks

1/2 gal. sweet milk

1 pint buttermilk

1 tsp. salt

Mix and set at room temperature overnight or at least 6 hours.

**If using powdered milk, use 4 cups powdered milk and 3 1/2 c. quarts warm water in place of 1/2 gal. sweet milk.

Pinky Punch

Norma's Cookbooks

1 tall can pineapple juice

2 small or 1 lg. can frozen lemonade

Water as directed on lemonade

Pour over crushed ice and just before ready to serve add....

2 bottles strawberry pop which makes a nice pink shade punch.

Some families drink lots of coffee and others hardly any so I thought with all the company it would be nice to think of beverages to make your guests thankful for a variety. I really miss the times with family but am glad to have our kids, grandkids and extras! Hot chocolate is one of their favorites around a campfire after dark.

Chocolate Milk Mix

Norma's Cookbooks

Powdered milk enough for 12 quarts

8 oz. powdered cream

32 oz. Nestles Quik

1 c. sugar

Mix the powders. Store in a jar with lid.

Dip desired amount into your cup of hot water and stir. If desired, add 1/2 tsp. vanilla in your cup and stir.

Coffee was always fun when it turned cold. It was always best to keep hot on the back of the wood stove, ever ready. If you ran out you usually had water in the reservoir to hurry up another pot. We use an electric pot at home. Today there are many flavors in individual packs to let everyone boil their own flavor one cup at a time.

When I go to Kansas to paint portraits the teacher has many different kinds and a quick little machine. The first cup is stronger and I save my pack to make another cup a little weaker.

1937 Rhubarb Punch

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1 1/2 pounds rhubarb

4 tbsp. lemon juice

Few grains salt

1 1/2 c. sugar

1/3 c. orange juice

Charged water or ginger ale

1 qt. water

Crushed ice

Cut rhubarb in small pieces; should be one quart. Add water and cook until fruit is soft. Squeeze through double thickness of cheese cloth, add sugar, stir until sugar is dissolved. Bring to boiling point and add fruit juices and salt. Bottle and chill and serve with crushed ice and equal amount of ginger ale or charged water.

Spiced Cider

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Norma's Cookbooks

1 gal. sweet cider

4 to 6 cinnamon sticks

1 tbsp. cloves

Bag spices and place in cider to simmer about 1 hour. Makes 3 1/2 quarts. Can add whole allspice, whole mace, salt, and cayenne if desired.

Happy Fall and Festivities with your families. Share your recipes with Wauneta and Breeze readers. Send to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.