



Recipes from Grandma Rita's Kitchen

Grandma Rita Jarvis learned the basics of cooking as a young lady on the farm during the Great Depression. As the oldest daughter of nine, Grandma often cooked meals for her parents and eight brothers and sisters. Frequently her parents gave her the task of making the entire Sunday dinner. Preparing this meal always started with catching, butchering, and cutting

up the main course...live chickens from the barnyard.

This early training in cooking would come in handy, for one day in the future she would marry Grandpa Harlan Jarvis, and bring nine hungry children in to the world!

One of the ways Grandma Rita expressed love for her own family was through her delicious meals. Grandma knew that home-cooked meals unified the household by bringing everyone together. The breakfasts, lunches, and dinners were the main ingredients in a dish she prepared each day called "Family Harmony."

Some of Grandma's favorite recipes are included in this booklet for you to prepare and enjoy with your families.

*Stay Happy,
Love You Much,
Mom*



A Recipe Book

Select Recipes by
Grandma Rita Jarvis

(Updated 2009)



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CAKES



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🍷 Apple Cake (Large Cake)

2 Cups sugar
2 Cup grated or chopped apple
1 Cup Shortening
1 Cup raisins
1/2 lb. nuts
Pinch of salt
Spices to suit taste - cinnamon, allspice, ginger, cloves (1/2 to 1 tsp)
4 Cups flour
2 tsp soda
1 tsp vanilla
Bake in large cake pan or in loaf pans. 350 degrees for 45-55 minutes.

🍷 Banana Cake

1-1/2 Cups sugar
1/2 Cup shortening
2 eggs
1 C. smashed bananas
1/2 Cup nuts
1/2 Cup sour milk
2 Cups flour
1 tsp soda
1 tsp vanilla
1/8 tsp salt
Bake at 350 degrees for 30 minutes.

🍷 Chocolate Cake

1-1/2 Cup sugar
1/2 Cup butter
Cream until light and fluffy.

Add:

2 eggs
2 squares of chocolate melted and cooled slightly or (1/2 Cup cocoa and enough water to make a paste).
2 Cup flour
1 Cup cold water
1 tsp soda
1 tsp vanilla

Bake at 325 degrees for 35 minutes.

🍷 Cocoa Fudge Cake

1-3/4 Cup flour
1-1/2 Cup sugar
1 tsp soda
1 tsp salt
5 tbsp. cocoa
1/2 Cup shortening
1 Cup buttermilk or sour milk
1 tsp vanilla
2 large eggs
Bake at 350 degrees for 30 minutes.

🍷 Chocolate Bit Cake

1 Cup dates
1 Cup boiling water
1 tsp soda
Let stand and stir occasionally

1 Cup shortening
2 eggs
1 Cup sugar
3 tsp cocoa
1/2 tsp salt
1-1/3 Cups flour
1 tsp vanilla

Sprinkle top of cake with:

1 Cup chopped nuts
1 Cup chocolate chips
1/2 Cup sugar

Bake at 350 degrees in a 9 X 12 pan for 40 minutes.

🍷 Old-Fashioned Applesauce Cake

2/3 Cup shortening
1-1/4 Cups sugar
1 Cup brown sugar
3 eggs
1-3/4 Cups applesauce
1/2 Cup water
3 Cups flour
1/3 tsp baking powder
1-3/4 tsp soda
1-1/4 tsp cinnamon
1/2 tsp cloves
3/4 tsp allspice
1/4 tsp nutmeg
1-3/4 tsp salt
1-1/2 Cup nuts
1-1/2 C. dates or raisins
Bake at 350 degrees for 55-60 minutes.
Makes a large cake.

🍷 Prune Cake

1 Cup sugar
1/2 Cup shortening
3 eggs
3 tbsp sour cream
1 Cup cooked prunes cut up and fill cup with juice.
1 tsp soda
2 Cups flour
1 tsp vanilla
Bake at 350 degrees for 30 minutes.

🍷 Raw Rhubarb Cake

1-1/2 Cups brown sugar
1/2 Cup shortening
1 egg
1 Cup sour milk
2 Cup flour
1-1/2 cups rhubarb (chopped)
1 tsp soda
1 tsp vanilla
Dash of salt

Topping:

1/2 Cup white sugar
1 tsp cinnamon
Nuts (optional)

Bake in a greased 9 X 13 pan at 325 degrees
for 45 minutes.

🍷 Red Devils Food Cake

1-1/2 Cups sugar
1/2 Cup shortening
1/2 Cup cocoa
2 eggs
2 Cups flour
1 tsp vanilla
2 tsp soda
1/2 Cup milk
1 Cup boiling water

Mix: sugar and cocoa; add shortening then
eggs, milk; add dry ingredients and vanilla;
beat in boiling water last.

Bake at 350 degrees for 30 minutes.

🍷 White Fruit Cake

2 Cups sugar
1/2 Cup butter
3 eggs
2-1/2 Cups flour
1 tsp soda
1 Cup white raisins
1 Cup coconut
1/2 Cup walnuts (cut up)
1 Cup buttermilk
1 tsp vanilla

Bake at 350 degrees for 30 minutes.

COOKIES



Applesauce Cookies

Cherry Wink Cookies

Chocolate Chip Cookies

Chunky Chocolate Cookies

Cry Baby Cookies

Date-Filled Cookies

Date-Nut Pinwheel Cookies

Original Toll House Cookies

Peanut Blossoms Cookies

Peanut Butter Cookies

Pecan Balls

Soft Oatmeal Cookies

Sour Cream Nutmeg Cookies

Sugar Cookies

Applesauce Cookies

3/4 Cup shortening

1 Cup brown sugar (packed)

1 egg

1/2 Cup applesauce

2-1/4 Cups flour

1/2 tsp soda

1/2 tsp salt

3/4 tsp cinnamon

1/4 tsp cloves

1 Cup raisins

1/2 Cup nuts

Drop by teaspoon on cookies sheet. Bake at 375 degrees for 10-12 minutes.

🍷 Cherry Wink Cookies

2-1/4 Cups flour
1 tsp baking powder
1/2 tsp soda
1/2 tsp salt
3/4 Cups shortening
1 Cup sugar
2 eggs
2 tbsp milk
1 tsp. vanilla
1/4 Cup pecans (chopped)
1 Cup dates (cut up)
1 Cup maraschino cherries (cut in quarters)

Drop by rounded teaspoon in 2-1/2 cups of corn flakes, crushed. Toss lightly to coat. Form into balls. Place on cookie sheet. Top with 1/4 maraschino cherry.

Bake at 375 degrees for 12-15 minutes.

🍷 Chocolate Chip Cookies

2-1/2 Cups flour
1 tsp soda
1 tsp salt
1 Cup soft butter
3/4 Cup sugar (white)
3/4 Cup brown sugar
1 tsp vanilla
2 eggs
1 pkg (2 cups) chocolate chips
1 Cup nuts

Drop from teaspoon.

Bake at 375 degrees for 9-11 minutes.

✿ Chunky Chocolate Cookies

1 pkg Duncan Hines Dark Chocolate Fudge
Cake Mix
2 eggs
1/2 Cup butter or margarine (melted)
1/4 Cup brown sugar (firmly packed)
1 tsp vanilla
1 pkg (6 ounces) semi-sweet chocolate chips
1/2 C chopped pecans or walnuts

Preheat oven to 350 degrees (Grease baking
sheets)

Mix: Cake Mix, stir with spoon until blended.
Stir in chocolate chips and nuts.

Drop by tablespoon onto greased cookie
sheets.

Bake at 350 degrees for 12 minutes for chewy
cookies or 14 minutes for crisp cookies.

✿ Cry Baby Cookies

1 Cup brown sugar
2 Tbsp. shortening
1 egg
1 Cup molasses (dark)
1 Cup sour milk (add 2 tsp. dark vinegar and
stir until sour)
4 Cups flour
1/2 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. cinnamon
1/4 tsp. ginger
2 tsp. soda
1 tsp. salt
1 Cup raisins
1 Cup nuts

Bake at 370 degrees for 10-12 minutes.

🍪 Date-filled Cookies (from Grandma Otto)

1 Cup brown sugar
1 Cup shortening or lard
2 Cups oatmeal
1/2 Cup sour milk (add 1/2 tsp. vinegar to regular milk, let stand until thicken)
1/2 tsp soda
1 tsp salt

Flour to roll thin (about 3 cups) Bake at 350 degrees until slightly brown.

Filling:

1 Cup sugar
1 Cup water
1 lb dates (cut in pieces)

Boil until thick and let cool slightly, spread between 2 cookies and cool.

🍪 Date-Nut Pinwheel Cookies

1 Cup shortening
2 Cups brown sugar
3 eggs
4 Cups flour
1/2 tsp baking powder
1/2 tsp salt
1/4 tsp soda
Mix well, roll out dough.

Date Filling:

4 oz. pkg. dates (pitted and chopped)
1 Cup sugar
1 Cup water
1 Cup chopped nuts

Boil together until thick. Cool and spread mixture on rolled dough then slice.

🍪 Peanut Butter Cookies

1/2 Cup shortening
1/2 Cup peanut butter
1/2 Cup sugar
1/2 Cup brown sugar
1 egg
1-1/4 Cups flour
1/2 tsp baking powder
3/4 tsp soda
1/4 tsp salt

Form into balls (size of walnut). Press down cross wire on balls.

Bake at 375 degrees for 10-12 minutes.

🍪 Pecan Balls

1 Cup butter
1/2 Cup powdered sugar
2 Cups flour (scant)
1 tsp vanilla

Make in small sized balls with pecan in center.

Bake at 300 degrees for 30 minutes. Cool and roll in powdered sugar.

🍪 Original Toll House Cookies

2-1/2 Cups flour
1 tsp soda
1 tsp salt
1 Cup butter
3/4 Cup sugar
3/4 Cup brown sugar
1 tsp vanilla
2 eggs
2 Cups chocolate chips
1 Cup chopped nuts

Drop from teaspoon on cookie sheet. Bake at 375 degrees for 8-10 minutes.

🍪 Peanut Blossoms

Cream:

1/2 Cup butter
1/3 Cup peanut butter
1/2 Cup sugar (white)
1/2 Cup brown sugar

Add:

1-3/4 Cups flour
1 tsp soda
1/2 tsp salt

Form into balls (size of walnut) press chocolate star on ball.

Bake at 350 degrees for 10-12 minutes.

Sour Cream Nutmeg Cookies

1/2 Cup shortening
1-1/2 Cups sugar
1/2 Cup thick sour cream
2 eggs
1 tsp. vanilla
1/2 tsp. lemon extract
1 tsp. nutmeg
1/2 tsp. salt
3 C. flour
1 tsp. soda

Cream: shortening and sugar; add rest of dry ingredients and mix thoroughly.

Chill dough then form in balls on cookie sheet and flatten with glass, which has been greased and dipped in sugar.

Bake at 350 degrees until slightly brown approximately 10-15 minutes.

Soft Oatmeal Cookies

1 Cup raisins
Boil in 1/2 cup water for 10 minutes - set aside.
1 Cup shortening
1 Cup sugar
1/2 tsp. salt
5 tbsp raisin juice
1 tsp soda
2 eggs
2 Cup oatmeal
2 Cup flour
1 Cup nuts
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. vanilla

Mix all ingredients. Drop from teaspoon.
Bake at 225 degrees for 10 minutes.

DESSERTS AND BARS



Coconut Bars

O'Henry Bars

Pumpkin Bars

Apple Windsor

Cranberry Fruit & Nut Bread

Date Bread

Apple Crisp

Bread Pudding

Bread Pudding

1 Can Eagle Brand Condensed Milk

2 Cup coconut

Mix and pour over first layer. Bake at 350 degrees for 15 minutes.

While hot sprinkle one - 6 oz. pkg. of chocolate chips, let stand to melt and spread over entire mixture like a frosting.

O'Henry Bars

4 Cups oatmeal

1 Cup brown sugar

1 Cup (half butter - half shortening)

Pinch of salt

Mix as for piecrust, press in buttered cookie sheet.

Bake at 350 degrees for 20 minutes. Then: Melt 1 lb. pkg. chocolate chips, spread over baked mixture and cool. Cut in squares.

*** Pumpkin Bars**

Melt:

1/2 Cup butter

Mix:

2 Cup brown sugar

1-1/2 cup cooked pumpkin (squash can be used)

4 eggs beaten

Sift:

1 Cup flour

1/2 tsp soda

1 tsp baking powder

1 tsp salt

1 tsp cinnamon

1/2 tsp nutmeg

1/2 tsp cloves

Add:

1 Cup dates (cut up or raisins)

1 Cup nuts (chopped)

Mix dates and nuts with 4 additional tbsp flour and add to mixture.

Bake at 350 degrees for 30-35 minutes.

Makes a cake and a half-size pan full (a cookie sheet works great).

*** Cranberry Fruit & Nut Bread**

2 Cups flour

1 Cup sugar

1-1/2 tsp baking powder

1/2 tsp soda

1 tsp salt

1/4 Cup shortening

3/4 Cup orange juice

1 tbsp graded orange rind

1 egg well beaten

1/2 Cup nuts (chopped)

2 Cups fresh cranberries

Combine: flour, sugar, baking powder and salt, cut in shortening. Combine in a separate bowl: orange juice rind and egg, then pour over dry mixture. Fold in nuts and cranberries.

Bake at 350 degrees for 1 hour or until toothpick inserted comes out clean.

☞ Date Bread

1/2 lb dates
1 Cup boiling water
1 tsp soda
Mix well and let stand overnight.

1 egg
1/2 Cup walnuts
1 tsp baking powder
1 Cup sugar
2 Cups flour
1/4 tsp salt

Combine all ingredients and add date mixture and mix well. Put in greased loaf pan. Bake at 350 degrees for 50 minutes.

☞ Apple Crisp

1 Cup oatmeal
1/2 Cup butter
1 Cup brown sugar
1/2 Cup flour
1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp salt
5 Cups sliced apples

Combine all ingredients in bowl except apples. Slice apples in bottom of 9-inch square pan. Sprinkle crumb mixture over apples and pat down lightly. Bake uncovered at 350 degrees for 50-60 minutes or until apples are done.

☞ Bread Pudding

4 old sweet rolls
4 Cups milk
1/4 Cup sugar
4 eggs
1 tbsp butter
1/2 tsp vanilla
1/2 Cup or more raisins
1/8 tsp salt

Pour scalded milk over sweet rolls that have been cut in small squares and let cool slightly, beat remaining ingredients together and pour over milk and roll mixture.

Bake at 350 degrees for 30-45 minutes.

PIES



Baked Custard

Pumpkin Pie

Fresh Strawberry Pie

Rhubarb Custard

*** Baked Custard Pie**

3 eggs beaten
1-1/2 Cups milk
1 tsp vanilla
3 tbsp sugar

Beat eggs then add milk, sugar and vanilla, put in unbaked pie shell then sprinkle with cinnamon.

Bake at 350 degrees until inserted knife comes out clean.

*** Pumpkin Pie**

1-3/4 cooked pumpkin
1/2 tsp salt
2 eggs
2/3 C. sugar
1-1/4 tsp cinnamon
1/2 tsp ginger
1/2 tsp nutmeg
1/4 tsp cloves
1-3/4 Cups milk

Bake at 350 degrees until table knife comes out clean when inserted in pie.

🍷 Fresh Strawberry Pie

1 Baked pie shell

Fill crust with fresh whole strawberries.

Combine:

1 Cup mashed strawberries

1 Cup sugar

2 tbsp cornstarch

Boil stirring cornstarch constantly until thick and smooth. Pour: clear glaze over berries.

Chill: until set. Garnish with whipped cream.

🍷 Rhubarb Custard Pie

1 layer raw rhubarb

1/2 Cup sugar

2 tbsp flour

Combine and put in unbaked pie shell

3 eggs beaten

1-1/2 C. milk

1 tsp vanilla

3 tbsp sugar

Combine and pour over rhubarb mixture, sprinkle with cinnamon.

Bake at 350 degrees until knife inserted comes out clean.

SALADS, DRESSINGS & PICKLES



Cabbage Salad Dressing

Raw Cranberry Salad

Spinach Dip

Cucumber Relish

Beet Pickles

Dill Pickles

Bread & Butter Pickles

Refrigerator Pickles

Chuck Pickles

*** Cabbage Salad Dressing**

1 Cup vegetable oil
1 Cup sugar
1/2 Cup vinegar
1 tsp dry mustard
1 tsp salt
1 tsp. celery seed
1 small graded onion

Put in container and shake or stir well. Keeps indefinitely covered in refrigerator. Makes 2 cups. Can be made in blender.

*** Raw Cranberry Salad**

1 pkg cranberries
1 can crushed pineapple
2 Cups sugar
Mix and put in refrigerator overnight.

Add:

Miniature Marshmallows
1/2 pkg whipped cream

*** Spinach Dip**

1 pkg frozen chopped spinach
1-1/2 Cups sour cream
1 Cup mayonnaise
1 pkg vegetable soup mix
1 Cup (8oz.) water chestnuts (finely chopped)
3 green onions (finely chopped)

Refrigerate 2 hours

*** Cucumber Relish**

Grind:

8 Cucumbers
4 Cups celery
2 Cups onion
1-1/2 Cups green pepper

Soak: 2 hours in 1 gallon of water, 1 cup salt.

Drain: Heat to boiling (do not boil) for 15 minutes.

3 Cups vinegar
3 Cups sugar
1/2 tsp turmeric
1 tsp mustard seed
1 tsp celery seed
Put in jars and seal.

🍷 Beet Pickles

Cook beets and peel, put chunks in jars.

Boil 5 minutes:

1-1/2 Cups water that beets were cooked in

2 Cups vinegar

1-1/2 Cups sugar

2 tsp mixed spices

1/2 tsp salt

Pour above mixture over beets in jars and seal.

🍷 Dill Pickles

Wash and pack cucumbers in jars with dill in bottom, top and middle of jar.

Boil:

1 Qt vinegar

3 Qts water

1 Cup salt

2 tsp powdered alum

Pour over cucumbers and seal. Will cover 8 quarts of pickles.

🍷 Bread & Butter Pickles

10 Cups sliced cucumbers

2 Cups sliced onion

Sprinkle with salt and let stand 1 hour or more.

Syrup:

2 Cups vinegar

3 Cups sugar

1 tsp celery seed

2 tsp turmeric

1 tsp cinnamon

Simmer about 25 minutes, seal hot.

🍷 Refrigerator Pickles

7 Cups thin sliced cucumbers

1 Cup sliced green pepper

1 Cup sliced onion

1 tbsp celery seed

2 tsp salt

Sprinkle salt and celery seed over cucumbers, onion and green pepper.

Mix separately:

2 Cups sugar

1 Cup vinegar

Stir well and pour over cucumbers, onion, green pepper. Refrigerate in jars or covered container. Let set for 4 weeks before eating.

MEAT & HOT DISHES



Green Bean Bake
Easy Lasagna
Swedish Meat Balls
Meat Loaf
Shrimp Creole
Reuben Sandwich
Pan-Fried Chicken
Layered Hotdish
BBQ Ribs

*** Green Bean Bake**

Mix:

1 Can mushroom soup

1/2 Cup milk

Dash of Pepper

Add:

4 Cups cut green beans (cooked 30 minutes)

1/2 Cup French fried onion rings (1 - 2.8 oz.)

Mix in 1-1/2 quart casserole. Bake at 350 degrees for 25 minutes or until hot. Stir and sprinkle with remaining onion rings. Bake 5 minutes or until hot.

*** Easy Lasagna**

1 - 28 oz jar spaghetti sauce

6 uncooked lasagna noodles

1 - 15 oz ricotta cheese

2 Cups shredded mozzarella cheese

1/4 Cups grated parmesan cheese

In a 2 quart baking dish (11 X 7), spread sauce, top with 3 uncooked noodles, ricotta cheese, 1 C. mozzarella cheese, parmesan cheese and 1 C. sauce. Top with remaining uncooked noodles and sauce, cover.

Bake at 375 degrees for 1 hour. Top with remaining mozzarella cheese, let stand 5 minutes.

One lb browned hamburger can also be added if desired.

🍴 Swedish Meat Balls

2 lbs ground beef
2 Cups bread crumbs
1/2 Cup milk
1 egg
1 pkg onion soup mix
1/2 tsp salt
1/2 tsp nutmeg

Mix together, form into small meatball (size of walnut) and brown (broiler works good) keep turning until they are all brown, put in baking pan and cover with:

Mix:

2 Tbsp. flour
1 Cup milk
2 tbsp bouquet sauce
1 Cup sour cream

Pour over meatballs and bake in slow oven about 1 hour. Keep turning while baking.

🍴 Meat Loaf

1 Cup tomato juice
3/4 Cup oatmeal
1 egg - beaten
1/4 Cup chopped onion
1 tsp salt
1/4 tsp pepper
1-1/2 lb hamburger

Bake at 350 degrees for 1 hour.

🍴 Shrimp Creole

3 tbsp butter
1/2 Cup chopped onion
1/2 Cup green pepper
1/2 Cup diced celery
1/2 tsp garlic powder
1 Cup (1 lb) tomatoes (mashed)
1 Can (8 oz) tomato sauce
1 tbsp Worcestershire sauce
1-1/2 tsp salt
1 tsp sugar
1/2 tsp chili powder
Dash of hot pepper sauce (optional)
1 tbsp cornstarch
1 lb cooked shrimp

Combine: butter, onion, green pepper, celery and garlic; cook 4 minutes covered.

Add: tomato sauce, tomatoes, Worcestershire sauce, salt, sugar and chili powder.

Cook: 8 minutes covered, stirring twice.

Combine: cornstarch with 2 tsp cold water, stir into tomato mixture, cook 3 minutes uncovered. Serve over white rice.

Reuben Sandwich

Drain:

1 can sauerkraut

Mix:

1 small carton sour cream

(Refrigerate over night)

Put corn beef on 1 slice of rye bread and Swiss cheese on other, spread kraut mixture in middle.

Butter outside of bread and then grill until brown on both sides.

Stove Top Pan-Fried Chicken

This is a simple recipe that can be made on the stove-top, or in the oven.

Brown one cut-up chicken on the stove top in a greased pan. After the chicken is browned on both sides, add an amount of water to just cover the bottom of the pan. Turn fire down to low. Check the chicken every half hour to be sure there is enough water in the pan. Cook the chicken for 1-1/2 hours.

Layered Hotdish

2 lbs. of hamburger, season to taste.

2 lbs. of potatoes

1 bag of mixed frozen vegetables

One large onion

2 cans of vegetable soup

Brown hamburger with onion. Once done, strain off grease.

Slice the potatoes.

Using a deep cooking pan or crock pot, layer the following items:

1. On the bottom, add 1 lb. of browned hamburger.
2. A layer of sliced potatoes
3. Add bag of frozen mixed vegetables.
4. Pour in one can of vegetable soup.
5. Add another layer of hamburger.
6. Another layer of potatoes
7. Add another can of vegetable soup

Cover and let cook on low to medium heat until potatoes are done.

Mom's Favorite BBQ Ribs

Parboil pork ribs with salt and onion until cooked.

While this is cooking, make a barbecue sauce: ½ catsup, ½ commercial barbecue sauce, and a teaspoon of brown sugar for every ½ cup of sauce to be used. Season to your taste.

Place ribs in a covered baking pan, and mix in a layer of barbeque sauce.

Bake at 325 degrees for 1-1/2 hours. Check the ribs every half hour to add additional sauce. If the ribs get dry in the baking process, just add a slight amount of water.