



**Unitarian Universalist Church
of Stockton, Illinois**

115th Anniversary

December 11, 1899 ~ December 13, 2014

In Loving Memory of our Founders

~

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Huldah Justus
Alvira Rindesbacher
Eliza Tyrrell
Abigail C. Parker
Dr. George M. Tyrrell
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With Many Thanks to the 115th Anniversary Task Force

~

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Dick Harmet
Linda Weeder
Brett Blair
Kandee Haertel
Melody Parker Heidenreich
Rev. Erik David Carlson

...and everyone who shared memories and recipes!



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Ministers of the Unitarian Universalist Church of Stockton, IL

1. John A Cook (State Supt. in charge during organization) 1899-1902
2. Leonard Brigham 1902-1910
3. Edson Reifsnider (Tufts) 1910-1912
4. Frank W. Miller (St. Laurence) 1912-1913
5. Marguerite Hess (Canton) 1913
6. George Crum (Canton and Lombard Ryder) 1914-1915
7. A.N. McDonald (San Francisco Presbyterian) 1915
8. Warren Brigham (Emerson, Boston) 1916-1918
9. Lucy Markley (Ryder) 1918-1921 (ordained 1919)
10. Wm. A. Garner (Canton Theological) 1922-1923
11. J.L. Everton (Lombard) 1924-1925
12. Harold Lumiston (U of Chicago) 1925-1930
13. Wm. R. Bennett 1930-1931
14. L. R. Robinson 1931-1932
Lay Services 1932-1936
15. Carl Axel Polson D.D. (Campbell University) 1936-1937
16. O.G. Colegrove (Lombard) 1938-1940
17. Paul Henniges (Meadville, student pastor) 1941-1942
18. Guy Meyer (Meadville) 1942-1945
19. Donald King (Meadville) 1945-1948
20. John Forwalter (Meadville) 1948
21. Frederick Ringe 1948-1953
22. John MacMartin (Bangor Theological) 1954-1960
23. Harold Patterson (U of Chicago) 1960-1997
24. Priscilla Murdock (Andover-Newton) 1997-2002
25. Armida Alexander (Meadville Lombard) 2002-04
26. Jacqueline Meli (Chicago Theological Seminary) 2004-06
27. Jacqueline Ziegler (Meadville Lombard) 2006-2010
28. Erik David Carlson (Meadville Lombard) 2010 - Present



Watercolor by Eric Anderson

A Legacy of Love & Laughter ~ 1899 - 2014

~

Founded on December 11th, 1899, the Unitarian Universalist Church of Stockton, Illinois has a long and storied history of prophetic ministry and the building of personal relationships through worship, service to our community and social events that always seem to revolve around good people sharing good food.

We are proud of our history and the people who make it up: from the ministers who served our congregation, to the lay-leaders who kept it going in lean times as well as during those in which we prospered.

Herein you will find some of the many stories of our church and some of the many recipes used to feed the very people who shared them.

We all hope you will enjoy this collection and that it will provide an opportunity for us all to yet again share in good cuisine and even better company.

Many blessings and bon appétit!

The UU Stockton 115th Anniversary Task Force





Carpenter Home, Ca. 1895

Standing, L.R: Mrs. Alvira Rindesbacher*, Mrs. Dales,
 Miss Emily Parker*, Mrs. Dora Carpenter Marsh, Miss Essie
 Carpenter, Miss Ann Carpenter, Mrs. Huldah Justus*, Mrs. Sara
 Eustice, Mrs. Arvilla Bryum, Mrs. Amos Wier, Mrs. A.J. Wheelock*.
 Seated: Mrs. Abigail Parker*, Mrs. Marvin F. Carpenter*.



First Universalist Church of Stockton, Ca. 1909

L-R: Mr. G.W. Merzimer, NA, NA, Miss Ada Starkey*, Miss Emily Parker*,
 Mrs. Katie Lyons, Miss Obey

*Designates UU Stockton Founding Member

Appetizers – 1899 - 1920

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A Legacy of Love & Laughter

Cranberry Salsa – from Laurie Wurster

Ingredients:

½ - 2/3 c. sugar	½ c. chopped sweet onion
2 T. parsley	¼ + tsp. coriander – to taste
½ + tsp. cumin – to taste	2-3 Tbsp. lime juice
1 - 12 oz. pkg. cranberries, rinsed & dried	
1 red delicious apple, peeled, cored & chopped	
1-2 jalapeno peppers (or other), seeded and chopped	

Directions:

Put all ingredients into food processor and chop to medium consistency.
Refrigerate 4 hours.

Mini-Reubens – from 1985 UU Stockton Recipe Book

Ingredients:

36 slices Melba toast (rye)	Thousand Island dressing
4 oz. thinly sliced cooked corned beef	6 slices process Swiss cheese
1 – 8 oz. can sauerkraut, drained and snipped	

Directions:

Spread each slice of toast with salad dressing. Set aside.
Cut slices of corned beef in half. Place on cookie sheet.
Cover each with a tsp. of sauerkraut.
Cut each slice of cheese in 6 pieces.
Put one piece of cheese on each.
Heat in a 375 degree oven till cheese melts.
Serve on Melba toast. (36 appetizers)

Seasoned Crackers – from Edith Bauer

Ingredients:

1 pkg. (12 oz.) oyster crackers	½ c. vegetable oil
1 pkg. (12 oz.) Ranch dry dressing mix	1 t. dill weed
1 t. basil leaves	

Directions:

Put crackers in microwave bowl.
Combine remaining ingredients.
Microwave on high uncovered for 3 minutes stirring twice.
Cool before serving.
This makes a great snack!



The First Universalist Church of Stockton ca. 1906

L-R: Clyde Tyrrell, Dora Tyrrell, Millard Johnson,
Mrs. Brigham, Rev. L. W. Brigham, Emily Parker*, Elnora Mapes,
Hattie Bates, L. Eaton, Mattie Oliver, Anna Albright,
Sissie Filerion, Marks, James Tyrrell

Olive Cheese Balls – from Rose Magee

Ingredients:

1½ c. all purpose flour

½ c. butter or margarine melted

About 36 pimiento-stuffed small olives

2 c. shredded sharp natural cheddar cheese (about 8 oz.)

Directions:

Mix cheese and flour.

Add butter and mix thoroughly. (If dough seems dry, work with hands.)

Mold 1 teaspoon of dough around each olive, shape into ball.

Place 2 inches apart on ungreased baking sheet.

Cover, chill at least 1 hour.

Heat oven to 400 degrees.

Bake 15 to 20 minutes.

NOTE: Do not use self rising flour. These make great appetizers!

*Designates UU Stockton Founding Member



First Universalist Church of Stockton ca. 1905

L-R: Mrs. Brigham, Mr. & Mrs. BF Simmons*, Rev. Leonard Brigham, Mr. & Mrs. Hicks

Greek Pizza – from Laura Dufford

Ingredients:

2 T. olive oil	½ t. salt
3 large cloves crushed garlic	½ tsp. crushed basil
½ tsp. oregano	juice from ½ large lemon
1 c. chopped onion	1 lb. grated mozzarella cheese
1½ c. crumbled feta/farmer cheese	2 med. tomatoes in thin slices
¼ c. fine bread crumbs	½ c. melted butter
¼ c. olive oil	pizza crust
1 lb. fresh spinach cleaned, stemmed and chopped	
lots of freshly ground black pepper	

Directions:

In a large skillet cook the onions and garlic with salt in 2 Tbs. olive oil until the onions are clear and soft.

Add herbs, lemon juice and spinach and cook over fairly high heat, stirring until the spinach is limp and liquid is evaporated.

Put pizza crust on baking sheet and spread melted butter and oil over top.

Use a slotted spoon to transfer the spinach mixture from the skillet to the pizza crust, leaving behind whatever liquid failed to evaporate.

Spread the spinach mixture evenly in place, leaving a ½ inch border around crust.

Sprinkle on the crumbled feta or farmers cheese plus half the mozzarella.

Dredge the tomato slices in bread crumbs, arrange these on top of the pizza and toss the remaining mozzarella over the tomatoes.

Bake uncovered for approx. 25-30 minutes in temp noted on pizza crust wrapper.

Keep an eye on this!! Cooking times vary!!

*Designates UU Stockton Founding Member



The First Universalist Church of Stockton
Ladies Aid Society Classes of 1908, 1909, 1910

Taco Dip – from Linda Weeder

Ingredients:

- | | |
|--|----------------------------|
| 3 (16 oz.) cans vegetarian refried beans | ½ head of lettuce, chopped |
| 1 (16 oz.) tub sour cream | 2 tomatoes, chopped |
| 1 (1.25 oz.) pkg. taco seasoning mix | 1 onion, chopped |
| ½ c. salsa | ¾ c. chopped black olives |
| 8 oz. shredded cheddar cheese | |

Directions:

- Spread refried beans in bottom of 9 x 13 pan.
 In a medium bowl, combine sour cream and taco seasoning.
 Spread over beans.
 Spread salsa over sour cream.
 Top with layer of lettuce, tomatoes, onions, olives.
 Sprinkle with cheese.
 Serve with taco chips.

Original Cheese Balls – from Mary Pierce

Ingredients:

- | | | |
|-------------------------------------|--------------------|---------------------|
| ½ lb. American cheese | 1 medium onion | parsley flakes |
| 3-3oz. pkgs. cream cheese, softened | ¼ lb. Bleu cheese | 1/8 t. garlic |
| 1/8 t. onion salt | 1/8 t. celery salt | ½ c. chopped pecans |

Directions:

- Combine all ingredients except pecans in a bowl; mix well.
 Chill in refrigerator. Shape into a ball.
 Roll it in pecans, coating well. Serve with crackers.



The First Universalist Church of Stockton ca. 1914
L-R: Josephine Brown, Florence Parker, Frances Parker, Esther
Curtiss, Aleta Rich, William Oliver, Thelma Sherard, Doris Childers,
Ruth Eaton, Ruby Vanderheyden



The First Universalist Church of Stockton ca. 1921
L-R: Elwood and Leland Pierce, Rev. Lucy Markley,
Florence Pierce and Helen Parker

Salads & Vegetables – 1921 - 1940

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A.F.S. Fruit Salad – from Melody Parker Heidenreich

Ingredients:

Drain and reserve juice from:

- 16 oz. can chunky peaches
- 20 oz. can chunky pineapple
- 16 oz. can mandarin oranges.

Directions:

Add water to juice to make 3 cups.

Mix 2 (3 oz.) pkgs. pudding (not instant) 1 vanilla and 1 tapioca, with juice and cook until thick.

Add fruit. Slice and add three bananas.

(If desired add strawberries, grapes, etc.)

Chill several hours.

Exoti-Carrot Salad and Vinaigrette Salad Dressing – from Lee Anderson

Salad Dressing Ingredients:

- | | | |
|---------------------|---------------------|--------------------|
| ½ c. salad oil | ½ t. basil | 2 T. pickle relish |
| 2 t. salt | 1/8 t. black pepper | 1 3/4 t. paprika |
| 1 T. chopped chives | green pepper | 1 t. dry mustard |
| 3 T. cider vinegar | ¾ t. garlic powder | 2. T. lemon juice |

Salad Dressing Directions:

Combine in screw-top jar; shake vigorously.

Chill at least one hour. Shake before using.

Salad Ingredients:

4 carrots, pared & cut lengthwise into broad strips

Crisp salad greens

1 ripe avocado, chilled (optional)

Salad Directions

Prepare and chill salad dressing. Cook carrot strips in boiling, salted water until crisp-tender, about 3 minutes. Drain and spread in shallow dish.

Pour enough salad dressing over carrots to cover.

Cover dish and set in refrigerator to marinate at least 30 minutes.

Assemble greens and add carrots, dressing.

Peel avocado, drizzle dressing over slices and add to salad.

Serve.

Four Bean Bake – from Linda Weeder

Ingredients:

1 lg. can pork 'n beans	½ c. catsup
1 can kidney beans, drained	½ c. brown sugar
1 can lima beans, drained	¼ c. dark molasses
1 can butter beans	2 Tbsp. vinegar
½ lb. bacon, fried crisp & crumbled	dash of Worcestershire sauce
1 small can crushed pineapple	dash of salt
1 Tbsp. prepared mustard	2 onions, chopped

Directions:

Mix all ingredients in a large casserole and bake at 350 degrees for 1 – 1½ hours. I prefer using a crock pot and it can simmer on low 3 – 4 hours.

Georgian Spinach Soufflé– from Alice Ericksen

Ingredients:

¼ c. butter	¼ c. flour
1 c. milk	¼ c. finely chopped onion
½ pound Velveeta Cheese	4 eggs, separated
¼ t. pepper	
1 10 oz. pkg. chopped spinach, cooked and drained	
6 slices crisply cooked bacon, crumbled	

Directions:

Heat oven to 350 degrees.

Make white sauce with butter, flour and milk.

Add Velveeta and pepper, stir until melted.

Remove from heat, stir in the spinach, bacon and onion.

Gradually add slightly beaten egg yolks.

(Hint: to be sure that the yolks don't begin to "cook", add a small amount of the sauce to the yolks to equalize the temperature before you add to the rest of the sauce.)

Fold in stiffly beaten egg whites.

Pour into 1½ quart soufflé dish which you have sprayed with PAM.

Bake at 350 for 45 minutes.

Onion Salad Dressing – Maxine Hanson, Alleta Tingle

Directions:

Combine and bring to a boil: 2 c. sugar and 1 c. cider vinegar

Add: ½ c. finely chopped onion, 2 Tsp. celery seed, and 1 c. salad oil

(Or equal parts of oil and water.)

Shake well, cool and store.



Sunday School for the Pierce Kids circa 1940

~

Cast of characters: Florence Pierce, mother; children Lizzie, Bud, Mariam, Edith, Linda, Max. All are descendants of the Parkers, charter members of the church.

Sunday mornings were a major event at the Pierce household as there were six children to get ready for the trip to church. For some of them, there were farm and household chores.

Mother spent significant time fixing the girls' hair by rolling it up in rags to make it curl—it was essential to have curly hair then.

Poor Linda was always disappointed—Edith's hair would keep its curl and hers would droop.

Once in the car, there was a never-ending barrage of “sit still...straighten your dress...don't get your clothes dirty”—all the way to the church door. But good behavior didn't end there, as mother Florence was a Sunday School teacher and Superintendent.

The children must have learned their lessons well. All eventually raised their families in the church and filled positions of responsibility.

Red Raspberry Cranberry Salad– from 1985 UU Stockton Recipe Book

Ingredients:

2 – 3 oz. pkgs. raspberry jello
½ c. ginger ale
raspberries
Juice and grated rind of 1 lemon

1½ c. boiling water
1-10oz. carton frozen red
1 carton frozen cranberry relish

Directions:

Dissolve jello in boiling water to which ginger ale has been added.
Add the two frozen ingredients and stir slowly until melted.
Add lemon juice and rind.
Pour into prepared mold and refrigerate.

Spinach Salad – from Linda Weeder

Ingredients:

1 – 16 oz. pkg. fresh spinach
1 thinly sliced red onion
6 – 8 slices crumbled bacon

3 hard-boiled eggs, grated
¼ pkg. Pepperidge Farm stuffing

Directions:

Toss above ingredients.

Dressing Ingredients:

1/3 c. sugar
1 t. celery seed
½ t. pepper

½ t. salt
1/3 c. white vinegar

1 c. oil
3 t. dry mustard

Dressing Directions:

Blend. Add at last minute to greens and serve.

Two Layer Lime Salad – from 1994 UU Women's Club

First Layer Ingredients & Directions:

1 – 3 oz. lemon Jell-O
Let this cool until starting to jell, then beat until fluffy.

1½ cup hot water

Immediately add:

1 ½ cups cottage cheese
Put in 9 x 13 pan (lightly oiled). Let set in refrigerator.

3 cups Cool Whip

Second Layer Ingredients & Directions:

1 -3 oz. lime Jell-O
1 cup pineapple juice
When cooled add:
1 cup crushed pineapple (well drained)
½ c. stuffed olives, sliced crossways
Pour on top of first layer, refrigerate. Serves 15

1 cup hot water
1/3 cup walnuts or pecans



The First Universalist Church of Stockton - Sunday School Class, 1951

L-R: Back Row: Dorothy Simmons, Maxine Hanson, Marian Parker,
Ruth Henkel, Maylene Crain

L-R Front Row: William Simmons, Dennis Parker, Jeanne Crain,
Roberta Hanson



The First Universalist Church of Stockton - Sunday School Class, 1953

L-R: Front Row: John Hill, Christy Thomas, Bliss Inui

L-R 2nd Row: David Hill, Regina Doyle, Judy Below

L-R 3rd Row: Kathy Pierce, Angie Doyle, Bill Logemann

L-R 4th Row: Diane Davenport, Cindy Lloyd, Tom Lloyd, Jerry Below

Soups, Breads, Brunch & Special Recipes – 1941 - 1960

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The First Universalist Church of Stockton – Chicken Dinner Preparation
L-R: Helen Parker Gallagher, Rose Townsend Hermann, Maxine Hanson

The Famous Chicken Suppers

~

For many years, the women of the church raised money by preparing chicken suppers for the community. These were huge events, serving more than 100 people. The women browned the chickens at the church, then took them to their homes to be roasted and kept warm. Meanwhile, the dressing was made in a wash tub, potatoes cooked, and gravy prepared in big kettles.

Customers were seated in the sanctuary and entertained with singing until their number was called to come downstairs to eat. The youth of the church helped with the serving. Dish washing—done in the furnace room—was continuous to keep up with the service.

Corn Chowder – from 1985 UU Recipe Book

Ingredients:

1 c. diced potatoes (small pieces)	1 c. cream-style corn
1 c. boiling water	1 c. milk
3 slices bacon, cut in small pieces	salt and pepper to taste
1 medium onion, chopped fine	2 T. fresh or dried parsley

Directions:

Cook potatoes in water in covered pan; simmer 15 minutes.
Fry bacon until some of the fat has cooked out.
Add onion and fry until soft and bacon is lightly browned.
Add bacon, onion, some of the fat, and the corn to potatoes.
Cook about 10 minutes.
Add milk, salt, pepper and parsley.
Heat until boiling on medium high heat, stirring frequently to prevent sticking.

Fish Chowder – from Dick Curtiss

Ingredients:

½ c. chopped onion	1 chicken bouillon cube, crushed
¼ c. green pepper	Dash of garlic powder
1 lb. fish, cooked or poached, and flaked	1 – 10¾ oz. can tomato soup
2 Tbsp. butter	1 – 14½ oz. can evaporated milk

Directions:

In a 3 qt. sauce pan, cook onion and green pepper in butter until tender but not brown.
Add soup, evaporated milk, bouillon cube and garlic powder.
Stir in cooked fish and heat thoroughly, but do not boil.

Scallion & Potato Soup– from Kandee Haertel

Ingredients:

1½ c low-sodium chicken or vegetable broth 1½ c. heavy cream, warmed
18 scallions (white and light green parts), sliced 1 T. unsalted butter
1½ lbs. new potatoes cut into ½ inch chunks ½ c. dry white wine
Kosher salt and freshly ground black pepper

Directions:

Melt the butter in a large saucepan over medium-low heat.
Add the scallions and cook for 1 minute.
Add the potatoes, wine, cream, broth, 1¼ tsp. salt and ¼ tsp. pepper and bring to a boil.
Reduce heat and simmer until the potatoes are tender, about 15 minutes.
Ladle the soup into individual bowls and sprinkle with ¼ tsp. pepper.
Garnish with crumbled bacon and parsley, if desired.

Pumpkin Soup– from 1985 UU Recipe Book

Ingredients:

3 green onions, sliced ¼ t. ginger
2 T. margarine 1/8 t. curry powder
2 c. pureed pumpkin 2 c. milk
2 T. flour 1 t. salt
parsley flakes
4 t. instant chicken bouillon dissolved in 1 qt. hot water

Directions:

Sauté onion in margarine.
Stir in pumpkin.
Blend flour, salt and spices in 1/3 c. milk.
Stir into pumpkin mixture.
Add remaining milk.
Cook and stir constantly until thickened. Do not boil.
Mix in the bouillon.
Do not over-heat.
Serve immediately garnished with parsley.

Randy's Cabbage Soup – from Randy Downing

Ingredients:

Half a loop of Kielbasa sausage	1 good sized onion
1 can peeled diced tomatoes (14.5 oz.)	Half a green pepper
1 can Bush's Great Northern Beans (15.8 oz.)	3 stalks of celery
1 small can mushrooms (fresh are better)	3 cans chicken broth (14.5 oz.)
2 carrots, peeled (could tolerate more)	2 medium potatoes, peeled
1 head of cabbage (only about ½ used)	

Directions:

No part of this recipe is critical. Lots of variations so additions are possible, so improvise. Should take about an hour, start to finish, 1.5 hours on the outside. This is a chunky soup so keep pieces appropriately sized.

Preparation:

Cut Kielbasa in half-length wise, then dice into ¼ inch pieces.

Cut onion, pepper, celery pieces (combine in the same bowl.)

Cut carrot and potato pieces.

Chop ½ head of cabbage into about 1 inch square pieces. (Cut off a hunk about 1 inch deep, then cut that slab into 1 inch square chunks – then repeat till it looks like you have enough.)

Cooking:

Put some oil in bottom of soup pot, heat and begin sautéing Kielbasa till it looks like it has cooked some, stirring frequently.

Add onion, pepper, celery, fresh mushrooms, (if you are using these).

Continue cooking and stirring until celery start to soften.

Add carrots and potatoes and continue sautéing.

When carrots start to soften a little, add cabbage to pot, keep stirring frequently.

Cook till cabbage begins to get a little limp.

Open cans and add tomatoes, bush beans (undrained), mushrooms if using canned and 3 cans chicken broth.

Stir it all together. If it looks like it needs more liquid, add water.

Season with salt, pepper, basil and some red pepper or your favorite soup seasoning.

Heat to boil then simmer for 20 to 30 minutes.

Serve and enjoy.

Eric's Whole Grain Honey Bread – from Eric Anderson

Ingredients:

2 beaten eggs	1½ t. salt	
1/2 c. melted butter	1¼ c. honey	4 c. lukewarm water
8 c. whole grain wheat flour	8 c. unbleached white flour	
2 cakes yeast (or 2 pkgs. dry yeast)		

Directions:

Beat the eggs, salt, butter, honey and water together.
Dissolve yeast and sugar in 1 c. 85 degree water.
Let stand 10 minutes.
Add yeast mixture to first mixture.
Add, without sifting, a mixture of: 8 c. whole grain wheat flour and 8 c. unbleached white flour.
Mix well. Cover with wet cloth, let stand 10 minutes.
Knead bread 10 minutes.
Return to a greased bowl.
Turn to grease all sides, cover with damp cloth.
Let rise till double in bulk. Punch down.
After a second kneading of a few minutes, shape into loaves.
Cover. Allow to rest 10 minutes.
Put into greased pans. Cover with damp cloth.
Let rise until almost double.
Preheat oven to 400 degrees. Put into oven for 15 minutes.
Reduce heat to 375 degrees. Bake 25 minutes.
Makes six 5x9 loaves.

Vicki Selover's 4-H Banana Bread – from Mary Pierce

Ingredients:

1¾ c. flour	1/3 c. shortening	2 t. baking powder
2/3 c. sugar	½ t. salt	2 eggs
¼ t. baking soda	1 c. mashed very ripe bananas	

Directions:

Sift dry ingredients and set aside.
Put fat and sugar into mixing bowl and cream until light and fluffy.
Add eggs, beating after each.
Add ¼ cup of flour, alternating with bananas.
Put into loaf pan.
Bake at 350 degrees for about 60 minutes.
Turn out on cooking rack and let cool.

Ashley's Overnight Oats – from Ashley Wurster

Ingredients:

1 c. old fashioned/whole oats	1 c. milk
1 c. vanilla yogurt (not Greek)	2 T. chia seeds
honey and cinnamon to taste	

Directions:

Mix together and put in frig overnight.
Keeps for a week for your breakfast.
Top with berries, nuts, peanut butter, etc.

Sarah's Best Baked Oatmeal– from Sarah Sullivan

Ingredients:

2 c. uncooked quick-cooking oats	1½ c. fat-free milk
½ c. packed brown sugar	½ c. applesauce
1/3 c. raisins, cran-raisins, coconut	2 T. butter, melted
1 T. chopped walnuts	1 large egg, beaten
1 t. baking powder	

optional: cinnamon, nutmeg, vanilla, coconut

Directions:

Preheat oven to 375 degrees.
Combine the first 5 ingredients in a medium bowl.
Combine the milk, applesauce, butter and egg.
Add milk mixture to oat mixture; stir well.
Pour oat mixture into an 8" square baking dish coated with cooking spray.
Bake at 375 degrees for 20 minutes.
Serve warm.

Refrigerator Oatmeal Bread – from Dorothy Hill

Ingredients:

5-6 c. flour	2 T. soft butter	2 pkgs. Yeast
2 c. hot water	1 T. salt	1½ c. oatmeal
¼ c. molasses	1 c. raisins (if desired)	

Directions:

Combine 2 c. flour, yeast & salt. Stir well to blend.
Add molasses & butter. Then add water.
Beat with electric mixer at med. speed for 2 minutes.
Stir in oatmeal & raisins by hand.
Gradually stir in 2-3 more cups flour as needed to make soft dough.
Turn out & knead till smooth & elastic.
Let dough rest on board for 20 min. covered with plastic wrap & a towel.
Punch down, divide in half & place in 2 well-greased bread pans.
Brush lightly with oil & cover loosely with plastic wrap. Refrigerate 2- 24 hours.
Remove from refrigerator 30 min. before baking to allow bread to warm up.
Bake at 350 degrees 35-40 min.
Cover loosely with foil for last 10 min. of baking time. Brush top with butter.

Zucchini Bread – from Sylvia Downing

Ingredients:

3 eggs	1 tsp. vanilla	3 c. sugar
1 c. oil	3 tsp. cinnamon	3 c. flour
1 tsp. salt	1 tsp. baking soda	1 tsp. baking powder
1 c. nuts (optional)		
3 c. shredded, unpeeled zucchini (in a good zucchini year, add zucchini)		

Directions:

In a large mixing bowl, mix eggs and sugar, add cinnamon, salt, soda, baking powder, vanilla and oil and mix thoroughly.
Blend in flour and zucchini and optional nuts.
Fill 3 small loaf pans (approximately 8 x 4 x 2½).
Bake in preheated oven at 350 degrees for about 1 hour (may take up to 15 minutes more).
Use toothpick to test if done.

NOTE: Bake these in small aluminum pans in the summer when zucchini is overflowing and freeze for use all year long.

Chicken Dressing – from the UU Stockton Chicken Suppers Archive

Directions:

For each 16 oz. or 20 oz. loaf of bread dry or toasted and cubed:

Cook together 15-20 minutes: 1 c. chopped onion and 2 cups chopped celery

Add to cooked vegetables: ¼ cup butter, 1 tsp. sage, salt and pepper

Pour over bread.

Chicken can be added.

Place in buttered casserole.

Bake at 350 degrees approximately 30 – 45 minutes.

“These quantities were greatly increased for the yearly Ladies Aid Chicken Suppers that served up to 380 people... The dressing was mixed in wash tubs (yes wash tubs).”

– Jean Logemann

Sausage & Egg Delight – from Mary Pierce

Ingredients:

1 lb. sausage, browned and drained

5 eggs

6 slices bread, trimmed and cubed

2 c. milk

1 tsp. dry mustard

½ tsp. salt

1 c. grated cheddar cheese

Directions:

Lightly grease 9 x 13 pan.

Beat eggs, milk and add the rest of ingredients.

Cover with foil, let stand overnight in refrigerator.

With foil intact, bake for 1 hour at 325 degrees.

Uncover and bake for an additional 15 minutes. Let stand for 5 minutes. Serve.

Rhubarb Juice – Nina Sheetz via Laurie Wurster

Ingredients:

2 c. sugar

Juice of 2 lemons

Grated rind of lemons

Approx. 4 c. of rhubarb

Directions:

In a gallon jar, fill 1/3 with rhubarb and add sugar and lemon.

Pour boiling water over, stir and cool. Best to sit overnight.

Strain and serve cold.

Very refreshing!



Vicki Pierce - 1963



Crystal Pierce - 1963



Unitarian Universalist Church of Stockton – Easter, 1966

L-R: Back Row: Ronald Hill, David Lloyd, Greg Townsend

L-R: Front Row: Linda Hill, Sherri Herring, Elaine Logemann, Beth Ann Blair

Main Dishes – 1961 - 1997

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Carl Logemann - 1963



Kevin Bauer - 1963

Mincemeat – from UU Stockton Chicken Supper Archives

Ingredients:

25 lbs. apples, chopped	4 Tbsps. cinnamon
8 lbs. beef, cooked and ground	1 Tbsp. cloves
2 lbs. suet	10 lbs. raisins
2 Tbsps. salt	3 lbs. brown sugar
4 cups beef broth	2 cups sorghum
2 cups vinegar	2 cups apple cider
½ Tbsp. each of allspice, ginger, nutmeg and mace	
Juice and chopped rind of 2 lemons and 2 oranges	

Directions:

Mix ingredients and simmer stirring frequently until apples are tender and mixture thickens.

Pack and seal in hot sterilized jars.

From the *Freeport Journal Standard* – October 12, 1972

“Every year with the first signs of autumn, the women gather in the church basement kitchen to produce their own version of mincemeat from a recipe that has been altered, through the years, to meet their needs.

“No one can quite recall how long women’s groups of the church have made mincemeat as a money-making project, but some remember that the Dorcas Class of the church made it more than 20 years ago. The project was dropped for a short time and then taken up again by the Ladies Aid.

“All ingredients for the mincemeat are donated except for the meat. This year, a windstorm conveniently blew down the apples, just in time for peeling and chopping – the first step in the operation.

“After the apples are prepared, they are frozen and stored until the group is ready for the next step of the mincemeat making.

“The beef for the mincemeat is cooked before it is ground. Mixed with the thawed apples, raisins and spices, it is simmered for 1½ or 2 hours. It produces a wonderful aroma that can only be described as “homemade mincemeat cooking.

“After the pints and quarts of mincemeat are canned and sealed, the word is spread that the sale of mincemeat has begun. One hundred quarts were made this year. One busy year, the women made 170 quarts.”

Baked Chop Suey – from Edith Bauer

Ingredients:

1 c. celery	1 can cream of chicken soup
1 c. onion diced	1 can cream of mushroom soup
1 – 1 ½ lbs. hamburger, browned	1/3 c. raw rice
Salt and pepper to taste	2 T. soy sauce

Directions:

Partially cook celery and onion in ½ c. water in the microwave.
Add to browned meat. Place in casserole with other ingredients.
Bake 1 hour at 350 degrees.
Sprinkle with chow mein noodles last.

UU Bar-B-Que – from Melody Parker Heidenreich

Ingredients:

3 lbs. beef or pork, cooked and shredded	medium bottle catsup (12 oz.)
Chop 2 medium onions	2 Tbsp. vinegar
Chop 2 green peppers	1 Tbsp. brown sugar
5 or 6 whole cloves in a bag	

Directions:

Mush it all together. Have Fun!

Chicken Rice Casserole – from Laurie Wurster

Ingredients:

3 cooked chicken breasts	2 c. cooked broccoli	2 c. cooked white rice
2 cans cream of chicken soup	1 T. lemon juice	½ t. curry powder
1 c. Hellman's salad dressing	¼ c. melted butter	
1 c. grated cheddar cheese	1 c. crushed soda crackers	

Directions:

Put rice in 9 x 13 pan; layer with bite-sized pieces of chicken and broccoli.
Mix together: chicken soup, salad dressing, lemon juice and curry powder.
Spread over chicken and broccoli.
Combine: soda crackers, melted butter and grated cheddar cheese.
Sprinkle over top.
Bake approx. 45-60 minutes at 350 degrees.

Cornbread Tamale Pie – from Randy Downing

Ingredients:

1 pound ground chuck (hamburger)	1 medium onion, chopped
(15 oz.) tomato sauce with tomato bits	1 can
1 small can whole kernel corn (drained)	½ green pepper, chopped
1 box of Jiffy cornbread muffin mix	1 t. chili powder
	½ t. salt, ¼ t. pepper

Directions:

Start browning hamburger in skillet.
Add chopped onion & green peppers.
Add seasonings. (May need more chili powder.)
Brown till hamburger looks pretty well cooked. Drain excess grease.
Add tomatoes & bits and corn. Bring to a good simmer and simmer for 5 minutes.
Pour skillet contents into a greased square pan (8.5 x 8.5).
Level out contents of pan.
Mix Jiffy cornbread mix per direction on box in small bowl.
Pour mix over contents of pan and smooth out as feasible.
Bake in 375 degree oven for about 25 minutes or till cornbread looks done.

English Pasties – from Alice Ericksen

Ingredients:

Crust:

3 cups flour	1 tbsp. salt
1 cup shortening (Crisco is best)	1 cup cold water

Filling:

4 medium potatoes	2 carrots	1 medium onion
1½ lbs. sirloin steak	1 small rutabaga	

Directions:

Cut meat finely. It helps to have the meat partially frozen to slice it thinly.
Coarsely chop the vegetables. Combine all filling ingredients in a large bowl.
Sift flour and salt. Add Crisco. Work in as for a pie crust. Add water and mix to form soft dough. Cut 7 or 8 portions. Roll out on a floured board to a 7 inch diameter circle. On half of the dough circle, place about 1 cup (more or less) of the filling and top with a tbsp. of butter.
Fold uncovered portion of dough over filled portion and crimp edges (moisten with water first) to seal. Cut 2 or 3 small knife slits in top to permit escape of vapor.
Place on ungreased cookie sheets.
Place in oven pre-heated to 450 degrees and bake for 25 minutes. At this point you can freeze the pasties. If you're going to eat immediately, turn the heat down to 400 degrees and continue to bake for 20 minutes until well done.
If freezing, defrost and reheat at 400 degrees for 20 minutes.



UU Church of Stockton, Membership Sunday 2012

Back L-R: Rich Mattas, Nancy Schuldt, Diana Thill Reed, Helen Reed
Front L-R: Dorothy Hill, Nina Sheetz, Mariam Blair, Ken Van Horn

Nina Sheetz Remembers

~

I joined the Universalist Church when I married my husband, Bill. There was no way he was going to be a Methodist! This was in 1944, the minister was Guy Meyers.

There were many active groups in the church at the time. The US women's group was particularly delightful over the years. Some of the women who started the group were: Leah Pohill Townsend, Maxine Hanson, Iva Ehredt (Eleanor Lee's sister, Terry Lee's aunt) Doris Rife, Dorothy Ann Carroll (Dorothy Jones' cousin) and Lizzie Herring. The US group hosted many dinners for groups in the community to make money for the church. One of them, the Women's Club May Breakfast, was quite a special affair.

We had Junior and Senior choirs back in those days. I played the piano and the organ so kept very busy with the choirs and playing for the church services.

One fond memory was the Stockton Jubilee. Anita Davenport was in charge of the Junior Choir at the time, and they performed at the Jubilee. She had 23 kids in the choir and she made special attire for them to wear.

The Jubilee was a weeklong affair. The guys grew beards...and looked like a bunch of hoodlums. Yes, Bill grew a beard!

French Beef Stew – from Kandee Haertel

Ingredients:

3 slices bacon, cut up	1 strip orange peel
2 lb. beef cubed	$\frac{3}{4}$ lb. mushrooms
18 small onions (I use those in a jar)	1 pkg. frozen peas
1 c. red wine	$\frac{1}{2}$ c. ripe olives (I omit)
1 c. beef broth	2 cloves garlic, minced
1 small can of potatoes (or boil whole)	2 T. cornstarch
potatoes, peel, cut in large chunks	1 T. minced onion (I use more)
2 tsp. salt (I use less)	$\frac{1}{4}$ tsp. dried thyme

Directions:

Sauté bacon till soft, add beef and brown slightly.
Add wine, broth, garlic, minced onion, salt, thyme & orange peel.
Cover and simmer 1 hour.
Cook onions in salted water if you're using fresh.
Thicken stew with cornstarch in 2 T. water.
Add rest of ingredients and simmer another 10 minutes.

Hot Chicken Salad Casserole – from Sylvia Downing

Ingredients:

2 c. cubed cooked chicken (chicken breasts)	$\frac{1}{2}$ t. salt
2 c. chopped celery	1 c. mayonnaise
$1\frac{1}{4}$ c. bread cubes	1 can cream of celery soup
1 small can mushroom slices	$\frac{1}{3}$ soup can of milk
$\frac{1}{4}$ c. chopped green pepper	$\frac{1}{4}$ c. of crushed potato chips
2 t. finely chopped onion	$\frac{1}{2}$ c. grated American cheese
$\frac{1}{4}$ c. crushed Durkee's fried onion rings	2 tbsp. lemon juice
$\frac{1}{2}$ c. chopped blanched almonds	

Directions:

In a large mixing bowl, mix chicken, celery, green peppers, onion, mushrooms, bread cubes and almonds.
In a smaller bowl, mix mayonnaise, soup, milk, lemon juice and salt.
Add contents of small bowl to large bowl and mix thoroughly.
Empty contents into 9 x12 greased pan.
Sprinkle with potato chips, onion rings, then cheese.
Bake uncovered at 375 degrees for 25 to 30 minutes.



Ted Davenport - 1963



Sanctuary Stained Glass – Terry Lee

Yesterday's Youth—Brett, Ted, and Terry

~

Brett Blair, Ted Davenport, and Terry Lee were all active in the youth program at the church starting in the 1960's. All three admired Harold Patterson, felt comfortable with him.

Brett: "The teenagers trusted Harold. They felt they could talk to him about anything. Terry: He was very intelligent, but down to earth. I didn't feel he was somehow above me. Ted: Some people stopped coming to church—he was more Unitarian and 'too liberal.'" (This was shortly after the Universalists and Unitarians merged in 1961.)

Brett, Ted, and Terry were part of the church's Liberal Religious Youth. Harold took them to the Children's Home in Dixon. Their eyes were opened to how different life was for other young people. They still remember the experience.

Brett, Ted, and Terry have remained active in the church, contributing to it in a variety of ways—Brett and Ted as co-moderators, Terry by creating the beautiful stained glass in the sanctuary.

Ken's Heavenly Meat Loaf – from Ken Van Horn

Ingredients:

1½ lbs. ground chuck	3 Tbsp. Worcestershire sauce
½ small onion finely chopped	1 egg
salt and pepper	¾ c. (more or less) bread crumbs
1½ Tbsp. Koops horseradish mustard or DiJohn mustard	

Directions:

Mix thoroughly. Add sprinkle of milk if mixture feels dry. Bake at 325 degrees for 1½ hours. Pour off excess fat before serving.



L-R: Charlie Ortman, Carol Althof, Bud Bretl, Robb Robbins, Ted Davenport

Marinade for Flank Steak – from Joan & Dick Harmet

Ingredients:

2 Tbsp. honey	1 green onion – chopped fine
1 clove garlic, mashed	¾ c. salad oil
¼ c. soy sauce	1 Tbsp. wine vinegar
1½ tsp. ginger	

Directions:

Marinade not less than 6 hours. (I put it all in a baggie.)
Grill about 5 minutes on each side for rare.
Allow to rest briefly before slicing thinly across the grain.



Sally Patterson Remembers

~

In 1960, Harold candidated at the Universalist Church of Stockton. When we walked into the church with our one-year-old daughter, it felt very cozy, welcoming, and friendly. We thought if Harold was chosen as minister, we would stay in Stockton a few years. This was Harold's first settled church after graduating from seminary. Coming from Chicago, we thought this would be a great place to raise our family. The few years turned into 36 years!

In our first four years, two sons were born and an addition to the church was built. The merger of the Universalists and Unitarians was approved. Most important of all, a vibrant youth group—known as Liberal Religious Youth—was formed.

Over the years, there were several women's groups who "held the church together." There was an older group of women, the Quilting Group, and a younger group—ages 40 and younger—called the US Class. One time, the Quilting Group decided to go horseback riding. We had discount tickets at the Shenandoah Riding Stables when it first opened at the Territory. Everyone stayed on their horses and we made it back to our quilting session with no one getting hurt.

When I finally moved from Stockton, Donna Curtis gave me a small quilt to hang on my wall. It was made from pieces from all the previous quilts made by the Quilting Group. The pattern was "Texas Star" and I still treasure it to this day.



L-R: Cathy, Harold and Sally Patterson, ca. 1997

Italian Spaghetti Meat Sauce – from Eric Anderson

Ingredients:

5 - 28 oz. cans of crushed tomatoes	about 1½ t. salt
80 to 100 very small Italian meat balls	2 t. granulated sugar
1 lb. chicken meat cut into small pieces	2 – 6 oz. cans of tomato paste
1 lb. sliced fresh mushrooms	1 t. oregano
4 large onions, diced	½ t. freshly ground pepper
1 red pepper, diced	1 green pepper, diced
5 cloves of garlic, finely chopped	3 Tbsp. Worchester sauce
2 T. sweet basil	½ c. light olive oil
2 or 3 bay leaves	
¼ t. each of marjoram, thyme, rosemary, savory and sage	
1 – 6 oz. (dry wt.) can of large pitted olives (cut each olive in half)	

Directions:

Sauté the diced onion, peppers, and garlic in 2 T. olive oil for about 5 minutes and place in a large 3 or 4 gallon capacity pot.

Add the crushed tomatoes and tomato paste to the pot.

Sauté the chicken in olive oil using the same pan as used in frying the onion etc. mixture.

Salt and pepper to taste and place into the pot with the other ingredients except the meat balls.

Cover and simmer for about an hour.

Then add the meat balls and simmer for about another hour.

About 10 minutes before the end, add a T of baking soda, stir well. This helps to neutralize the acid in the tomatoes.

Be sure to add all spices and herbs gradually until the taste is right.

Amounts given are approximate.

This recipe will serve about 30 – 6 oz. servings.

For meatless sauce just delete all meat. It's equally as good!

NOTE: If sauce becomes too thick, a little water may be added toward the end of the cooking time. If too thin, cook uncovered until thicker.



Unitarian Universalist Church of Stockton – Women’s Service 1978
 L-R: Melody Parker Heidenreich as Harriet Beecher Stowe, Lee Anderson as Louisa May Alcott, Ruth Robbins as Susan B. Anthony, Sally Patterson as Abigail Adams, Marcie Kieffer as Florence Nightingale, Martha Kuhns as Dorothea Dix

Porcupine Meat Balls – from Mary Pierce

Ingredients:

- | | | |
|--|----------------------|-----------------------------|
| 1 lb. hamburger | ½ t. salt | 1 small onion, chopped fine |
| ¼ t. pepper | ½ c. rice (uncooked) | |
| 2 cans tomato soup or home canned tomatoes | | |

Directions:

Mix meat, onion and seasonings and rice thoroughly and shape into ball.
 Cover with tomato soup and cook or bake at 350 slowly 1 hr or until rice is done.



Unitarian Universalist Church of Stockton – Sunday School Nature Walk 1987
 L-R Back Row: Jeremy Blair, Jed Schuldt, Sally Fischer, Katie Schuldt, Travis Despain, Lori Fischer, Kay Blair, Front: Bill Schuldt

Shrimp & Pasta – from Laurie Wurster

Ingredients:

¾ lb. medium shrimp (21-25) peeled, deveined and butterflied (reserve shells)
6 garlic cloves, pressed or grated 2 lemons, zested and juiced
5 Tbsp. olive oil ¼ onion
1 t. red pepper flakes ¾ lb. thin linguini
Kosher salt Freshly ground black pepper
2 Tbsp. butter 1 small bunch parsley leaves chopped

Directions:

In a bowl, combine the garlic, zest and juice of 1 lemon, olive oil, red pepper flakes, salt and pepper to taste, and the shrimp.
Set aside to marinate.

Meanwhile, make a quick shrimp stock:

In a small pot, over medium heat, add the shrimp shells and onion.
Cover with water and bring to a boil. Reduce the heat and simmer for 20 minutes. Strain into a bowl and discard the shells and the onion.

Bring a large pot of water to a boil over high heat and add a large amount of salt.
Add the linguini and cook until tender, 2 minutes less than instructed on the package.
Drain and reserve ½ c. of cooking water.

Heat a skillet over high heat.

Remove the shrimp from the marinade, reserve the marinade.

Add the shrimp to the skillet.

Cook until they turn pink and start to caramelize, about 3 minutes.

Remove the shrimp from the pan to a plate and add the reserved marinade.

Let cook a few minutes, then add about 1 cup of shrimp stock and about ½ cup pasta water.

Continue to cook until sauce reduces by half.

Add the zest and juice of the remaining lemon, the butter and the parsley.

Stir to combine.

Adjust seasoning with salt and pepper to taste.

Add in the shrimp and pasta and toss to combine with the sauce.

Turn out into a serving bowl and serve immediately.



Memories of the Children's Christmas Programs

Sally Patterson recalls a Christmas program when there were many little girls in Sunday School. Each thought that her baby doll should be Jesus in the cradle. They continued to fight over the doll during service, much to the amusement of the audience.

When Cindy Lloyd was very young, the Christmas program ended with the appearance of Santa Claus and a bagful of gifts for the children. Cindy's dad, Donnie, played Santa for a number of years. When Santa appeared, Cindy began crying—she recognized her dad's voice coming from Santa, but it just wasn't her dad!



Christmas Eve Candlelight Services

The Christmas Eve Candlelight Service is a long and cherished tradition—the singing of carols, the lighting of candles, and the gathering of families. For many, many years, Bill Sheetz sang “O Holy Night.” It was magical.

Presently, the service starts at 7 p.m. But for many years it began much later and did not end until midnight. The reason: to accommodate the Leland and Florence Pierce Christmas Eve family gathering; it could not begin until after the milking was done. At its largest, the gathering included nearly 70 siblings, grandchildren, and great-grandchildren. When it was over, nearly half of them went on to the Candlelight Service, many of them singing in the choir.



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The Graduate Prayer Bundle – Dan Metzger

~

The colorful bundle of sticks that lives in our church began its journey back in 2002 to honor three graduating seniors and has grown over the years to become a handsome bundle of memories: seventeen sticks representing seventeen graduates from high schools and home schools all over NW Illinois.

A single alabaster heart representing a young man who died before he graduated is at the center of the bundle which is bound together by hundreds of colorful strings and ribbons filled with prayers and blessings and tied by the hands of mothers and fathers and grandparents and friends. Some of the ribbons belong to those now passed on, but all are gathered in this one bundle.

You might say that our graduate bundle has a life of its own, and as a living thing needs to be fed every now and again with our remembrance, with our ceremony, with our touch and our blessings.

Long live love. Long live laughter.



L-R: Dan Metzger, Randy Downing, Bill Schuldt, Taylor Rockwell, Doug Dufford



Emily Dufford and friends attend Italian Dinner pre-Prom



Unitarian Universalist Church of Stockton – Men’s Italian Dinner 2012
Doug Dufford and Dan Metzger serenade a young customer.

UU Stockton Men Cook Italian

~

Long-time member Eric Anderson had an idea for getting the men into the kitchen—an Italian dinner night.

He contributed his favorite recipe for spaghetti sauce and the men went to work. The menu has grown to include lasagna, meat ball sandwiches, salad, and dessert.

Dan Metzger directs it all from the kitchen. The kitchen crew has been known to break into song and serenade the diners. It was once reported that spaghetti sauce was found on the kitchen ceiling. Besides the fun, the event raises money for the church.

Carrot Cake – from Dorothy Jones

Ingredients:

2 c. flour	4 eggs	1 c. sugar
3 c. grated carrots	1 t. soda	1 t. cinnamon
1 c. cooking oil		

Directions:

Sift together the flour, sugar, soda and salt.
Beat in the cooking oil and eggs, one at a time.
Stir in the carrots and cinnamon.
Bake 25 – 30 minutes at 350 degrees.

Chocolate Pecan Pie – from Nanette Mosher

Ingredients:

2 squares melted baking chocolate	2 T. melted butter
3 eggs, slightly beaten	1 t. vanilla
1 c. sugar	1 cup dark Karo syrup

Directions:

Blend all together in a large bowl.
Add: 1½ - 2 c. pecans, halves or chopped.
Pour into unbaked 9” pie crust.
Bake in 350 degree oven until done to knife test, about 1 hour.

Fruit Pizza – from Laurie Wurster

Ingredients Step I:

2 c. Bisquick	1/3 c. sugar
1/3 c. melted butter	1 egg

Directions Step I:

Mix above ingredients and pat onto greased pizza pan.
Bake 350 degrees for 10 – 12 minutes.

Ingredients Step II:

8 oz. cream cheese	1 – 2 c. Cool Whip
½ c. sugar	1 tsp. vanilla

Directions Step II:

Mix above ingredients (fold Cool Whip in last).
Spread on cooled crust.
Top with bite sized fruit of your choice.

Kolacky – from Sheila Haman

Ingredients:

1 c. butter or margarine, softened	1½ c. all purpose flour
1 pkg. (8 oz.) cream cheese, softened	½ t. baking powder
1 Tbsp. milk	1 Tbsp. sugar
1 egg yolk	confectioners' sugar
1 can Solo brad filling (apricot and prune work best)	

Directions:

Beat butter, cream cheese, milk and sugar in medium-size bowl with electric mixer until thoroughly blended.

Beat in egg yolk.

Sift flour and baking powder and stir into butter mixture to make stiff dough. Divide dough into two pieces and wrap each in wax paper.

Refrigerate several hours or overnight.

Preheat oven to 400 degrees.

Roll out dough on lightly floured surface to ¼" thickness.

Cut dough with floured 2" round cookie cutter. (Juice glasses work nicely).

Make a slight depression in center of cookie with thumb or back of spoon.

Spoon in about 1 tsp. of Solo filling into center of cookies.

Bake 10-12 minutes or until lightly browned.

Remove from baking sheets and cool completely on wire racks.

Sprinkle cookies with sifted confectioners' sugar.

Refresh the confectioners' sugar as needed, as it tends to dissolve into surface of cookie after a while.

Chocolate Chip Pie – from Margaret Wenger via Melody Parker Heidenreich

Ingredients:

1 graham cracker crust	1 bag regular marshmallows
1 t. vanilla	1 c. cream, whipped
2 squares dark chocolate, coarsely grated	

Directions:

Melt 27 regular-sized marshmallows and ½ c. milk in double boiler.

Cool and add:

1 t. vanilla

1 c. cream, whipped

2 squares dark chocolate, coarsely grated.

Pour into crust.

Chill and serve.

Mint Parfait Brownies – from Leslie Hawley

Ingredients 1st Layer:

1 c. sugar
1 c. flour
4 eggs
1 stick margarine (I use butter)
1½ c. Hershey's syrup

Directions 1st Layer:

Combine with electric mixer and spread in a greased jellyroll pan.
Bake for 20 minutes at 350 degrees.
Cool.

Ingredients 2nd Layer:

3 T. milk
6 T. margarine (or butter)
1 t. peppermint extract
3 c. powdered sugar
green food coloring

Directions 2nd Layer:

Combine above ingredients.
Spread over brownie layer and refrigerate 20 minutes.

Ingredients 3rd Layer:

1 stick margarine (or butter)
6 oz. chocolate chips

Directions 3rd Layer:

Melt margarine (or butter) and chocolate chips together.
Pour over powdered sugar layer and spread carefully.
Refrigerate to set.
Slice and serve.

Spring Temptation Pie – from 1994 UU Women's Luncheon

Ingredients:

1 Butter Flavored Keebler Ready Crust
2 c. miniature marshmallows
1 c. well drained crushed pineapple
2 c. Cool Whip
Optional: 6 slices Mandarin oranges to decorate each piece of pie
1- 3 oz. lemon Jell-o
1 c. boiling water
1 c. orange sherbet

Directions:

Dissolve Jell-o in hot water – stir in sherbet stirring until melted.
Refrigerate about 25 minutes or until gelatin mixture is slightly thickened.
Fold in the Cool Whip, marshmallows and pineapple.
Pour into the crust. Decorate with orange slices if wanted.
Refrigerate until served – overnight is fine.
Keep it covered with the plastic liner from the pie crust, turned upside down.

Rhubarb Blueberry Crisp– from Edith Bauer

Ingredients:

4 c. sliced rhubarb, fresh or frozen	1½ c. pancake & waffle mix
¾ c. sugar	¾ c. oatmeal
1 can blueberry pie filling	1 c. butter for oleo
2 c. firmly packed brown sugar	cinnamon

Directions:

In a bowl mix sugar and rhubarb. Let sit 10 minutes.
Place in greased 9 x 13 pan.
Spoon blueberry pie filling over rhubarb.
In another bowl combine brown sugar, pancake mix and oatmeal.
Cut in butter until crumbly.
Sprinkle over rhubarb-blueberry mixture.
Sprinkle with cinnamon.
Bake at 375 degrees 35 – 45 minutes.
Serve warm.
May top with ice cream or whipped topping.



L-R: Harry Koepp, Mariam Blair, 2012

Perfect Bread Pudding – from Harry Koepp

Ingredients:

2¼ c. milk	½ tsp. cinnamon
2 slightly beaten eggs	1 tsp. vanilla
2 c. day-old 1” bread cubes	¼ tsp. salt
½ c. brown sugar	½ c. seedless raisins

Directions:

Preheat oven to 350 degrees.
Combine milk and eggs; pour over bread. Stir in remaining ingredients.
Pour mixture into 8 inch baking dish.
Place in shallow pan on over rack; pour hot water around it in one inch deep.
Bake at 350 degrees about 45 minutes or until knife inserted halfway between center and outside comes out clean.



Unitarian Universalist Church of Stockton – Summer Picnic, 2013
Jean Logemann and Miles Martin Carlson



Unitarian Universalist Church of Stockton – Child Dedication, Easter 2014
L-R Back: Tom Heidenreich, Morgan Heidenreich, Angie Heidenreich,
Mel Parker Heidenreich, Gary Webster
Front: Ashton Thomas Heidenreich*

*8th Generation Stockton Unitarian Universalist

These cookie recipes are offered to you by the people of
the Unitarian Universalist Church of Stockton.

“Happy the children wherever they are
Who live in a house with a full cookie jar.”

-From the 1986 UU Stockton Cookie Collection

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Almond Crisps – from Bernadine Curtiss

Ingredients:

1½ c. sugar	2 egg yolks	1 c. butter
1 t. vanilla	2 c. flour	½ t. salt
1 c. sliced almonds	cinnamon	

Directions:

Combine ingredients.

Chill 24 hours in rolls 2 inches in diameter.

Slice thinly, brush lightly with slightly beaten egg whites.

Sprinkle with a mixture of sugar, sliced almonds and cinnamon.

Bake at 350 until lightly browned.

Applesauce Nuggets with Brown Butter Glaze – from Martha Parker Kuhns

Directions:

Cream together: ½ c. shortening; 1 c. brown sugar and 1 egg

Add 1 c. applesauce and beat well.

Sift together and add to creamed mixture:

2 c. flour	½ t. cinnamon	1 t. soda
½ t. nutmeg	½ t. salt	¼ t. cloves

Stir in: ½ c. chopped pecans and ½ c. peanut butter chips

Drop on greased (or non-stick), baking sheet.

Bake at 350 degrees for 10 to 15 minutes.

Glaze Ingredients:

1 T. butter	1/8 c. condensed milk	1 c. powdered sugar
-------------	-----------------------	---------------------

Glaze Directions:

Heat butter till golden brown.

Add condensed milk and powdered sugar.

Beat until smooth.

Frost cookies and dip in chopped pecans, or place a pecan half on each cookie.

Christmas Sugar Cut-Out Cookies – from Carol Althof

Ingredients:

1 c. butter	1 t. vanilla	2 c. sugar
5 c. flour	4 eggs	1 t. soda

Directions:

Cream butter and sugar.
Add eggs, one at a time.
Add vanilla and flour sifted with soda.
Chill.
Roll out 1/8" thick.
Cut out.
Bake 8 to 10 minutes at 375 degrees.

Best Polish Tea Cakes – from Eleanor Lee

Ingredients:

½ c. butter	1 c. flour	½ c. sugar
½ t. salt	½ t. vanilla	1 egg yolk, slightly beaten

Directions:

Cream butter and sugar until light.
Add egg yolk, mix well.
Add flour sifted with salt.
Roll dough in small balls, dip in unbeaten egg white and roll in finely chopped nuts.
Put on buttered baking sheet and press down center with a thimble.
Bake in 325 degree oven for 5 minutes.
Remove and press down again with thimble and return to oven for 10 to 15 minutes.
Remove from oven and fill indentation with preserves while still warm.
Frost with sour cream icing.

Icing Ingredients:

¼ c. butter	2 Tbsps. sour cream	2 c. powdered sugar
1 Tbsp. sweet cream	1 t. vanilla	

Icing Directions:

Cream butter and sugar.
Cream in sour cream, sweet cream, vanilla.
Add more sugar if too thin.

Butterscotch Cookies– from Dorothy Simmons

Ingredients:

½ c. shortening	1 c. sour cream	1½ c. brown sugar
1 t. vanilla	2 eggs, well-beaten	2/3 c. nut meats
2½ c. flour	1 t. soda	½ t. baking powder
½ t. salt		

Directions:

Cream shortening and sugar.

Add eggs.

Sift together dry ingredients.

Add to creamed mixture along with sour cream, vanilla and nut meats.

Drop by spoonfuls.

Bake 10 to 15 minutes at 400 degrees.

Frosting Ingredients:

4 T. melted butter, browned	2 c. powdered sugar	1 t. vanilla
2 T. hot water (you may have to add more hot water)		

Frosting Directions:

Beat well and frost cooled cookies.

Chocolate Crispies – from Sally Patterson

Ingredients:

½ c. sifted flour	½ c. shortening
½ t. vanilla	1 c. ½ c. nut meats, chopped
2 eggs, unbeaten	2 squares unsweetened chocolate, melted

Directions:

To melted chocolate, add shortening, sugar, eggs, flour and vanilla, beating well. Spread mixture in thin layer on greased baking sheet 12" x 16" (or three 8" x 8" pans).

Sprinkle with chopped nuts, if desired.

Bake at 350 degrees about 15 minutes.

While warm, cut or mark into shapes or squares.

Cool and break.

Makes about 4 dozen.



Chocolate, Chocolate, and More Chocolate!

~

Nancy Schuldt's passion for chocolate started out as an evening Chocolate Feast, featuring treats by our UU bakers. Then appetizers were added and the event was renamed Great Beginnings & Chocolate Finales.

Now, in addition to Leslie Hawley's chocolate mint brownies, diners can choose between Laura Dufford's Greek pizza and Laurie Wurster's fruit pizza—or eat both!

To increase revenue and add to the fun, a silent auction has been added. The constant components are always terrific food, a friendly atmosphere, and an opportunity for the community to visit our church.

Treasure Chest Bars – from Nancy Schuldt

Ingredients:

2 c. flour	½ c. butter or margarine	1½ t. baking powder
2 eggs	½ t. salt	1 t. vanilla
½ c. brown sugar	¾ c. milk	½ c. white sugar
1 c chopped nuts	1 c. drained maraschino cherries	6oz. chocolate chips

Directions:

Cream sugar, eggs, butter.

Add dry ingredients alternately with milk.

Add chopped nuts, drained maraschino cherries, chopped, plus chocolate chips.

Bake in a greased and floured 11 x 15 pan at 350 degrees for 25-30 minutes.

Frosting Ingredients:

¼ c. butter, melted and browned	2 Tbsps. Milk	1 t. vanilla
2 c. powdered sugar		

Frosting Directions:

Beat well and frost bars.

Pumpkin Drop Cookies – from Caroline Dodds

Ingredients:

1 c. sugar	2 c. flour	1 t. baking powder	½ c. shortening
1 t. baking soda	1 T. grated orange peel		1 t. ground cinnamon
¼ t. salt	½ c. chopped nuts		
1 c. canned pumpkin (plain, not seasoned)			

Directions:

Heat oven, 375 degrees.

Mix wet ingredients and add dry. Mix well.

Drop by teaspoonfuls onto ungreased cookie sheet.

Bake until light brown, 8 to 10 minutes.

Cool and glaze.

Glaze Ingredients:

½ c. margarine	2 c. powdered sugar	1 t. vanilla
1 to 2 T. milk		

Glaze Directions:

Heat margarine until golden brown.

Stir in powdered sugar, vanilla, milk until smooth.

Makes 4 dozen.

Coconut Cherry Kiss Cookies – from Hazel Pierce

Ingredients:

1/3 c. butter or margarine (softened)	1 ¼ c. unsifted all-purpose flour
1 – 3 oz. pkg. cream cheese (softened)	2 t. baking powder
2/3 c. sugar	¼ t. salt
1 egg yolk	½ c. chopped maraschino cherries
1 t. vanilla	5 c. flaked coconut

Directions:

Cream butter, cream cheese and sugar until light and fluffy.
Add egg yolk and vanilla. Beat well.
Combine flour, baking powder and salt, gradually add to creamed mixture.
Stir in chopped cherries and 3 cups coconut.
Cover tightly. Chill 1 hour or until firm enough to handle.
Shape dough into 1 inch balls.
Roll in remaining coconut.
Place on ungreased cookie sheet.
Bake at 350 degrees for 10 to 12 minutes or until lightly browned.
Remove from oven and immediately press kiss in center of each cookie.
Cool 1 minute.
Carefully remove from cookie sheet.
Cool completely on wire rack.
Makes 4½ dozen.

Mincemeat Cookies – from Mariam Blair

Ingredients:

1 c. shortening	3 c. unsifted flour	1 ½ c. sugar
1 t. baking soda	3 eggs	½ t. salt
1 (9 oz.) pkg. None-Such Condensed Mincemeat		

Directions:

Preheat oven 375 degrees.
Use large bowl.
Beat sugar and shortening.
Add eggs, whip until fluffy.
Stir together dry ingredients, add slowly to egg mixture.
Stir in crumbled mincemeat.
Drop by teaspoonsful on greased baking sheet.
Bake 8 to 10 minutes.
Makes 6½ dozen.



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