

# Miscellaneous



In August 2006, thirty-two Zeisset descendants, family and friends traveled to Germany to see where our Zeisset family lived in Germany. During our tour we visited places where the family lived in the mid-18th century (Rauhof) and where the six immigrants were born and lived at Kreuzfeld. We visited many places of interest in the Zeisset family history in between Rauhof and Kreuzfeld. We were overwhelmed with German *gemutlichkeit* or hospitality at every stop. In the photo, descendants of Jake Zeisset and Christina Bohnenblust and Lizzie Zeisset and George Weller are shown visiting Eichenau where Jake and Lizzie lived with their Uncle Isaak Zeisset before leaving Germany forever to come to a new life in Kansas. Gay Stewart, Arnold Lindquist, Marie Burdick, Diane Potts, Harold and Betty Weller and Nadine Fisher.

## Miscellaneous

### Rhubarb Jam

Minnie Nelson,

Granddaughter-in-Law of Lizzie

5 c. rhubarb, cut sm.

1/4 c. water

3 c. sugar

1 pkg. strawberry Jello

Cook rhubarb, sugar and water until tender. Remove from stove and add Jello. Can up.

### Rhubarb-Raspberry Jam

Jo Ann Nanninga,

Granddaughter-in-Law of Bertha

4 c. finely-chopped rhubarb

1/4 c. water

4 c. sugar

Boil for 12 minutes, until thick. Turn off heat and add 1 box red raspberry gelatin. Stir in mixture. Can it.

### Tomato Jam

Minnie Nelson,

Granddaughter-in-Law of Lizzie

4 c. tomatoes, peeled & chopped

2 c. sugar

Boil together 8 minutes at a full rolling boil. Add 6-ounce package of strawberry Jello. Cook 4 more minutes at rolling boil and can up.

### Zucchini Jam

In Memory of Wanda Swart Aeschliman,

Granddaughter of Louise

6 c. zucchini, peeled & grated

1 c. crushed pineapple, drain

6 c. sugar

2 (3 oz.) pkg. gelatin

1/2 c. lemon juice

Boil zucchini with "dab" water for 15 minutes, stirring so it doesn't stick. Add sugar, lemon juice and pineapple. Boil for 6 minutes. Remove from stove and add gelatin. Stir well and seal in jars.

## Zucchini Jam

Minnie Nelson,

Granddaughter-in-Law of Lizzie

6 c. grated zucchini, peeled  
 6 c. sugar  
 2 (3 oz.) pkg. apricot Jello

2 T. lemon juice  
 1 (20 oz.) can crushed pineapple, well  
 drained

Add 1 cup water to zucchini. Bring to a boil and cook 6 minutes. Add sugar, lemon juice. Cook 6 more minutes. Add Jello, cook 6 more minutes and can up.

## Snow Ice Cream

Karen Park Gilpin,

G-Granddaughter of Louise

4 to 5 c. new unpacked snow  
 1/2 tsp. vanilla extract

1 c. milk  
 1/2 c. sugar

Stir milk, vanilla and sugar together until sugar is completely dissolved. Slowly stir in the snow. Keep frozen.

This is one my mother used to make us and our kids have truly enjoyed the recipe on snow-days.

## Barley and Prunes

In Memory of John Swart,

Son of Louise

Barley  
 Prunes

"Dab" of sugar & salt

Cook together with enough water to keep from scorching.

John said this was a dish that his mother, Louise, cooked many times. Try it. Its tasty and filling.

## Bloodwurst

Ilene Swart Enneking,

G-Granddaughter of Louise

1 gal. blood, beef  
 1 to 2 qt. water  
 2 c. cornmeal

1 to 2 c. graham or wheat flour  
 6 tsp. salt  
 1/2 to 3/4 sack oatmeal

Line loaf pans with aluminum foil and grease well. Mix blood, water, cornmeal, flour, salt and oatmeal with spoon, slotted spoon works best. Pour into pans about 3/4-full and bake in 325° oven for 3 to 5 minutes, until you can insert a fork and the tines will be clean. Cool completely. Take foil off. When ready to serve, slice and fry in butter.

## Christmas Tree

Dwight and Carol Benninga,  
Grandson of Henry Zeisset

3 T. regular margarine or butter  
1/2 tsp. green food coloring  
3 c. corn flakes

1/2 c. light corn syrup  
3 T. sugar  
Colored candies

Measure margarine, corn syrup, food coloring and sugar into medium-size saucepan. Cook over medium heat, stirring constantly, until sugar dissolves and mixture boils. Boil 5 minutes, stirring frequently. Remove from heat. Add corn flakes. Stir until well coated. Place all of corn flakes mixture on waxed paper or buttered baking sheet. With well-buttered fingers, shape to resemble Christmas tree. Decorate with colored candies. Let stand until cool. Use as edible table decoration, placing chocolate candy bar at base of tree to resemble trunk.

To serve, let guests break off desired portion. Yield: one Christmas tree.

## Frozen Cucumbers

Helen Sutton Weller,  
Granddaughter-in-Law of Lizzie

2 qt. thinly-sliced cucumbers, peel if  
very lg.

2 T. salt  
Enough water, to cover, soak 2 hours

Drain, do not wash while soaking.

Mix:

1 1/2 c. sugar

1/2 c. white vinegar

Stir often to get sugar dissolved. Place cucumbers in small containers (I use butter tubs). Pour sugar, vinegar over them. Cover and freeze. Take out freezer 1 hour before serving. Leave in freezer 2 weeks before using. I sometimes add a few slices of onion before freezing.

They stay crisp.

## Head Cheese

Boil forehead, ears, feet and nice scraps trimmed from hams until it drops from bones. Put in bowl and chop rather coarse. Season with pepper, salt and sage. Put back in kettle with just enough liquor to prevent it from burning. When cool, put in strong muslin bag, pressing out all the grease you can. When cold and solid, it can be cut in slices.

Good cold or warm.

## Homemade Noodles

Descendant of Lizzie

1 beaten egg  
2 T. milk

1/2 tsp. salt  
1 c. all-purpose flour

In a mixing bowl, combine egg, milk and salt. Stir in enough of the flour to make a stiff dough. Cover and let rest for 10 minutes. On a floured surface, roll dough into a 12x16-inch rectangle. Let stand 20 minutes. Roll up loosely, cut into 1/4-inch-thick slices. Unroll; cut into desired lengths. Spread out and let dry on a rack 2 hours. Store in an airtight container until ready to use. Store in refrigerator. Drop noodles into a large amount of boiling salted water or soup. Cook, uncovered, 10 to 12 minutes, or until done. Yield: about 3 cups.

## Picalilli

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 gal. green tomatoes  
1 qt. onions

1 c. canning salt

I put some cabbage, green peppers and red peppers. Grind all and put salt on and let stand 5 hours. Drain and squeeze off water. Put 2 quarts of vinegar in kettle and 3 tablespoons mixed spices in a bag; let come to a boil. Now add 6 cups sugar, 1 tablespoon black pepper, 1 tablespoon celery seed, then the tomatoes and onions. Boil 20 minutes after it comes to a boil. Put in sterile jars and seal. Good on hot dogs. We like it when we have fried potatoes.

## Rice-Pecan Stove Top Stuffing

Ethel Swart Smoots,

Granddaughter of Louise

4 c. long-grain brown rice  
8 c. broth, turkey or chicken  
(unsalted & low-fat)  
1 1/2 c. raisins  
4 T. olive oil  
4 c. diced celery  
4 c. sliced fresh mushrooms

1 c. finely-sliced green onions, or  
1 sweet onion  
4 T. poultry seasoning  
1 T. sea salt  
1 T. garlic powder (opt.)  
2 c. chopped pecans  
1/4 c. honey, or 1 diced apple  
1/2 c. parsley leaves (opt.)

Cook rice in broth in large stew pan. Add raisins after 30 minutes. Lightly sauté celery, mushrooms and onions in a skillet with olive oil. Rice is tender when broth is absorbed into rice. Add seasonings, pecans and apple. Add sautéed ingredients. Simmer to heat thoroughly. Stir as needed. Add parsley leaves; stir and serve.

Revised by Deanne Denny Smoots, wife of Thomas Martin Smoots. Tom is a grandson of George Martin Swart and great-grandson of John Martin Swart.

## Spaghetti Sauce

Sandra Swart Parker,

G-Granddaughter of Louise

2 lg. onions, chopped	1 (8 oz.) can mushrooms, sliced
4 lb. hamburger	1 tsp. rosemary
2 green peppers, chopped	1 tsp. oregano
2 (12 oz.) cans tomato paste	1/2 tsp. basil
Garlic, minced	1/2 tsp. thyme
4 c. water	Salt & pepper, to taste

Brown meat and onions; drain. Add remaining ingredients; mix well. Cover and cook together over low heat for 1 hour. Serve over spaghetti. Freezes well.

This recipe is from the files of my Aunt Gladys Swart Rowly.

## Coal Garden

Nadine Weller Fisher,

G-Granddaughter of Lizzie

1 lg. lump of coal, or 2 to 3 sm. lumps	Different colors of food coloring
6 T. bluing	6 T. salt
6 T. water	1 T. household ammonia

Wash coal thoroughly in water. Place in shallow dish. Combine the bluing, salt, water and ammonia. Pour over coal, making sure all areas are moistened. After the flowers start to grow, drop in small amounts of food coloring for a variety of colors. You will not need much blue color. Do not touch or move. It is very fragile. It will develop into a beautiful garden.

## Non-Eatable Fun Recipe Molding Play Dough

Nadine Weller Fisher,

G-Granddaughter of Lizzie

1/2 c. salt	1 c. flour
2 tsp. cream of tartar	1 c. water
1 T. vegetable oil	Food coloring (opt. for color)

Mix all ingredients together and stir constantly over medium heat just until it forms into a ball. Let cool. Knead until it is smooth, adding food coloring of your choice. Keep in an airtight container for hours of fun.

A friend of mine from church gave me this recipe. I used to make it a lot when Nate and Kacey were little. They would play on the kitchen floor while I made cookies. Now Nate, a KSU grad, works for NASA in Houston, TX and Kacey is a vet student at KSU.

## How to Clean the House

Ethel Swart Smoots,  
Granddaughter of Louise

1. Open a new folder on your PC.
  2. Name it "Housework".
  3. Send it to the recycle bin.
  4. Empty the recycle bin.
  5. Your PC will ask you, "Are you sure you want to delete housework permanently?"
  6. Calmly answer, "Yes" and press the mouse button firmly.
  7. Feel better?
- A cheerful heart is good medicine (Prov 17:22a)