

Zeisset Family



Cookbook

Zeisset Family



Jake, Bettie, Henry
Lizzie, Bertha, Louise

Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	doz.	-	dozen
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
btl.	-	bottle(s)	pkt.	-	packet(s)
liter	-	liter	mg	-	milligram(s)
approx.	-	approximately	gm	-	gram(s)
temp.	-	temperature	gal.	-	gallon(s)

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A Brief History of the Zeisset Family in Kansas

Jakob Friedrich Zeisset (1837-1884) and his wife, Margaretha Mueller (1842-1881) were married in 1864 in Adelsheim, Germany. They immediately moved to a farm near the village of Kreuzfeld. This village is about 10 miles west of today's popular tourist destination in Germany, Rothenburg ob der Tauber.

Jakob and Margaretha Zeisset were the parents of a dozen children, though Margaretha died with the birth of the last child in 1881. Only six of the twelve children survived childhood. These six children were Louise, Bertha, Jacob, Lizzie, Bettie and Henry. The father, Jakob Zeisset, died in 1884 and the children were left as orphans to live with various relatives in the area around Kreuzfeld.

Relatives of the Zeissets had emigrated to America in 1880 to settle in Geary and Riley Counties in Kansas. These relatives were children of Matthaeus and Magdalena Zeisset Baer who lived at Niedersteinach, Germany. It was decided that the Zeisset orphans would also leave Germany to start new lives in America. This immigration occurred over a period of ten years from 1883 to 1893 as finances allowed.

Louise Zeisset (1866-1946) and John Swart (1860-1940)

Louise was the first of the Zeisset children to leave for America, and actually left a little over a year prior to her father's death. Louise lived and worked as a domestic in Pennsylvania for about two years before making her way to Kansas. Louise married John Swart in Leonardville, Kansas, in 1886. John and Louise Zeisset Swart moved their family to Nemaha County, Kansas, in 1895. They raised six children there: Martha, George, Henry, Lillie, Betty and John.

Bertha Zeisset (1868-1924) and Juergen Nanninga (1862-1918)

Bertha was almost 17 years old when she arrived in New York City with her 10-year-old sister, Bettie. They made their way to Leonardville and Bertha was married less than a year later to Juergen Nanninga. They began their life together on a farm southeast of Leonardville where they raised their fifteen children: Galena, Henry, Reinhardt, Louise, Bettie, Margaret, Juergen, Jacob, Albert, Carl, Bertha, Daniel, Emilie, Milton and Elizabeth.

Lizzie Zeisset (1870-1938) and George Weller (1864-1957)

Lizzie lived with her uncle, Isaak Zeisset, in Germany after her father's death. George Weller was employed as a farm hand by Uncle Isaak. Romance developed between Lizzie and George. When Lizzie left for Kansas in April 1891, George followed shortly after, arriving in July. They were married October 28, 1891, in Leonardville. George and Lizzie rented various farms around Leonardville and Riley where they raised their six children: Bertha, George, Louise, Minnie, Lillian and Carl.

Jacob Zeisset (1873-1952) and Christina Bohnenblust (1876-1950)

Jake, born Georg Jakob, also lived with the Isaak Zeisset family in Germany before he left for Kansas in 1890. He worked as a farm hand until he married Christina in 1896 at Riley, Kansas. Jake farmed various places mostly south of Leonardville. They raised the following seven children: Emma, Bettie, George, Earl, Nellie, Roman and Jacob.

Bettie Zeisset (1875-1970) and Ludwig Hoerman (1874-1936)

Bettie arrived in New York City in June 1885 with her sister, Bertha. They lived briefly with the Henry Baer family at Alida and then Bettie lived with Henry's sister, Lena, and her husband, Peter Baer, at Leonardville. Bettie studied sewing with Mrs. Stadel then went to work as a domestic for one of Leonardville's bankers until she married Ludwig Hoerman in February 1899. They settled on a farm west of Leonardville where they raised the following children: Louise, Lawrence, Wilbert, Gladys and Gertrude.

Henry Zeisset (1878-1961) and Perseda Schreiber (1878-1969)

Henry was the last of the Zeisset orphans to emigrate to America. He lived at Niedersteinach with his uncle, Johannes Zeisset. His sister, Bertha Nanninga, and her husband provided the money for Henry to finally join the rest of his siblings, the only one of the children to come through Ellis Island rather than Castle Garden at New York City. He arrived on April 10, 1893. He worked as a farm hand around Leonardville until he married Perseda in 1908. Henry and Perseda had two children: Merton and Carol.

The descendants of the Zeisset orphans numbered just under 1000 as of this writing. Since 1969, a Zeisset reunion has been held every other year in Leonardville, Kansas, except for 2006 when thirty-two of us took a trip together to see where the family had lived in Germany.

Loretta Hoerman, granddaughter of Bettie Zeisset Hoerman
written March 25, 2010

Weights & Measurements

Amount to equal 1 pound:

2 c. milk	2 c. butter
2 c. chopped meat	2 2/3 c. oatmeal
6 c. rolled oats	2 c. granulated sugar
2 2/3 c. powdered sugar	2 2/3 c. brown sugar
2 1/3 c. dry beans	3 1/2 c. confectioners' sugar
4 c. all-purpose flour	4 1/2 c. cake flour
4 c. entire wheat flour	4 1/2 c. graham flour
4 1/3 c. rye meal	1 7/8 c. rice
4 1/3 c. coffee	

Weight to equal 1 cupful:

1/2 lb. sugar	5 oz. cornmeal
1/2 lb. butter	6 oz. raisins
1/2 lb. rice	6 oz. currants
1/2 lb. chopped meat	2 oz. stale bread crumbs

Units of Volume:

1 bushel	4 pecks
1 peck	8 quarts
1 gallon	4 quarts
1 quart	2 pints
1 pint	2 cups
1 cup	16 tablespoons
1/2 cup	8 tablespoons
1/3 cup	5 1/3 tablespoons
1/4 cup	4 tablespoons
1 jigger	1 1/2 ounces
2 tablespoons	1 ounce
1 tablespoon	3 teaspoons

Abbreviations used in this cookbook:

tsp.	teaspoon(s)	pkt.	packet(s)
T.	tablespoon(s)	sm.	small
c.	cup(s)	med.	medium
pkg.	package(s)	lg.	large
oz.	ounce(s)	ctn.	carton or container(s)
lb.	pound(s)	sq.	square(s)
pt.	pint(s)	bu.	bushel(s)
qt.	quart(s)	pk.	peck(s)
doz.	dozen	env.	envelope(s)
btl.	bottle(s)		

Food Quantities for 25, 50 and 100 Servings

FOOD	25 Servings	50 Servings	100 Servings
<u>Soup & Sandwiches:</u>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	3 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<u>Meat, Poultry or Fish:</u>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<u>Salads, Casseroles, Vegetables:</u>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1)#10 can	(2 1/2) #10 cans	(4)#10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<u>Desserts:</u>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<u>Ice Cream:</u>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<u>Beverages:</u>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/2 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

Equivalent Can Sizes

Can Size	Approximate Net Weight	Approximate Cups
No. 1/4	4 to 4 1/2 ounces	1/2 cup
No. 1/2	8 ounces	1 cup
No. 1	9 1/2 to 13 ounces	1 1/4 cups
No. 1 (tall)	16 ounces	2 cups
No. 2	20 ounces	2 1/2 cups
No. 2 1/2	29 ounces	3 1/2 cups
No. 3	3 pounds 3 ounces	5 3/4 cups
No. 10	6 1/2 to 7 pounds 5 ounces	12 to 13 cups
6 ounce	6 ounces	3/4 cup
8 ounce	8 ounces	1 cup
12 ounce	12 ounces	1 1/2 cups
No. 300	14 to 16 ounces	1 3/4 cups
No. 303	16 to 17 ounces	2 cups

Alternate Cake Pans

If a recipe calls for:

Two 8 x 1 1/2 - inch round pans

Three 8 x 1 1/2 - inch round pans

Two 9 x 1 1/2 - inch round pans

One 9 x 5 x 3 - inch loaf pan

Two 9 x 5 x 3 - inch loaf pans

One 8 x 4 x 3 - inch loaf pan

One 9 x 3 1/2 - inch angel cake pan

Use:

18 to 24 (2 1/2") cupcake pan cups

Two 9 x 9 x 2 - inch square pans
or one 13 x 9 x 2 - inch oblong pan

Two 8 x 8 x 2 - inch square pans

One 9 x 9 x 2 - inch square pan

One 10 x 4 - inch tube pan

One 8 x 8 x 2 - inch square pan

One 10 x 3 3/4 - inch bundt pan
or one 9 x 3 1/2 - inch fancy tube pan

Substitutions

1 cup butter

1 cup margarine or 7/8 cup solid shortening + 1/2 tsp. salt

1 cup sour cream

7/8 cup sour milk + 3 Tbsp. butter; or 8-oz. carton plain yogurt

1 cup whole milk

1 cup reconstituted nonfat dry milk + 2 1/2 tsp. butter or margarine

1 cup whole milk

1/2 cup evaporated milk + 1/2 cup water

1 cup whole milk

1/4 cup sifted dry whole milk powder + 7/8 cup water

1 cup skim milk

4 Tbsp. nonfat dry milk + 1 cup water

1 cup light cream

1 cup undiluted evaporated milk

1 cup heavy cream (40%)

1/3 cup butter + 3/4 cup milk

1 cup coffee cream (20%)

3 Tbsp. butter + about 7/8 cup milk

1 cup sour milk or buttermilk

1 Tbsp. vinegar or lemon juice + enough sweet milk to make 1 cup.
(Let stand 5 minutes.)

1 tsp. lemon juice

1/2 tsp. vinegar

1 cup sweet milk

1 cup sour milk or buttermilk + 1/2 tsp. baking soda

1 cup molasses

1 cup honey

1 cup honey

1 1/4 cups sugar + 1/4 cup liquid

1 cup sugar

1 cup brown sugar, firmly packed, although it will result in a slightly molasses flavor

1 cup sugar

1/2 cup honey and reduce the amount of liquid by 1/2 cup

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