

THE MARCHAL-MEYERS FAMILY COOKBOOK



Frank Marchal and Katie Meyers
Wedding Portrait, 1893

THE MARCHAL-MEYERS FAMILY COOKBOOK

*A collection of recipes contributed
by the descendants of:*

*Frank Marchal (1867-1944),
Katie (Meyers) Marchal (1874-1955),
John Meyers (1881-1937), and
Ed Meyers (1884-1962)*

**July 2001
Revised July 2005**

Compiler: Margaret Mary Dellert

Cover photo: wedding portrait of
Frank Marchal and Katie Meyers,
married January 10, 1893, in Darke County, Ohio

Cookbook content (i.e. recipes, family history,
family photographs, family trees, etc.)
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TABLE OF CONTENTS

Appetizers and Beverages	1
Breads, Muffins and Rolls	13
Brunch, Eggs and Cheese	19
Soups and Salads	27
Pot Pie and Noodles	43
Main Courses	
- Meat	55
- Poultry	69
- Seafood	78
- Meatless	83
Vegetables	85
Desserts	95
- Cakes	107
- Pies	119
- Cookies	122
Candies	137
Darke County Recipes	149
Alsace-Lorraine Recipes	161
Recipe Index	169
Appendix	
- Family History	
- Family Photographs	
- Family Trees	

ILLUSTRATIONS

Darke County, Ohio Courthouse	after 148
Annie Oakley	before 149
Wagner House, Greenville, Ohio	152
John H. Warvel Farm, Greenville Township, Ohio	153
A. F. Koop's Hardware Store Greenville, Ohio	156
Church of Saint Valbert, Etueffont, France	before 161
Old Saint Valbert's Church, Versailles, Ohio	before 181

INTRODUCTION

This cookbook project began at our 1990 Meyers family reunion in Duncanville, Texas. Several family members contributed recipes to a planned family cookbook. Unfortunately, due to the demands of raising a family and other activities, work on the cookbook did not progress significantly until our 1999 Marchal-Meyers reunion in Holmdel, New Jersey. (A reunion highlight was an old-fashioned, prepared-from-scratch, family-favorite **Chicken Pot Pie** dinner!) At that time, renewed interest in a cookbook was expressed, and many more recipes were offered by family members.

This cookbook is the end result. Recipes came from 34 family members, including several who are no longer with us. There is a whole chapter devoted to our family favorite - **Pot Pie**. While we were researching the history of **Pot Pie**, several genealogists from Darke County, Ohio (where our French ancestors settled in the U.S.) offered their favorites, so we added another chapter of Darke County recipes. And finally, there is a chapter of recipes from the Alsace-Lorraine region of France where our Marchal-Meyers ancestors originated.

Although this is primarily a cookbook, we felt it wouldn't be complete without some information on our family heritage. A Family History chapter summarizes our current knowledge of our ancestral beginnings around 1700 in several small towns in the Alsace-Lorraine region of France, emigration to the United States, and settlement in Darke County, Ohio and finally Grant County, Indiana. We also have a section of family photographs gathered from many family members. And finally, an envelope in the back contains family tree charts that show how the various branches of our family are tied together.

I would like to thank all who contributed to the preparation of this book, including ideas, recipes, photographs and family history. A list of those who specifically contributed recipes follows.

*Margaret Mary Dellert
July 2001*

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Edward Jones	

ALSACE-LORRAINE RECIPES

Marianne Doyle

THE STORY OF POT PIE

Chicken Pot Pie has always been an important part of our Marchal and Meyers family lore. The mere mention of Pot Pie always brings to mind many happy memories. I had always assumed that Pot Pie must be the exclusive "property" of our family, since I had never seen Pot Pie like ours in a cookbook or on a menu. Although I have lived in several locations across the country, I had never met any non-family members who knew about the joys of Chicken Pot Pie.

AN INTERNET EMAIL SURVEY

In order to confirm my belief that Chicken Pot Pie is really ours, or that it at least had French origins, I placed an inquiry about Pot Pie on an Internet email list for Darke County, Ohio. This particular mailing list consists of people who are tracing their family history in Darke County, and exchange genealogy information through the email list.

Normally these emails contain questions like "Does anyone have information on the ancestors of Katie (Meyers) Marchal, born in Allegheny County, PA, and married to Frank C. Marchal in Darke County in the 1890's?" My email query was different: I asked if "anyone had ever heard of Chicken Pot Pie, which is not really a pie, but chicken broth with square noodles."

I sent my email about 9:30 pm one night, and had 6 replies by midnight. Within 48 hours I had over 100 replies, and received about 150 responses in total.

My first conclusion was that **everyone loves Chicken Pot Pie!** I guess that should not be a surprise, but I was astonished that so many people knew about Pot Pie. And they all had many wonderful stories, memories, and recipes to share.

My Internet Pot Pie query grew into a much bigger project than I ever dreamed. I did an extensive recap of the data derived from the emails and would be glad to send a copy to anyone who is interested. My favorite response said "Forget the recipe. I'm hungry. Send me the finished product."

POT PIE IS NOT FRENCH!

Most of the email respondents indicated that Pot Pie was enjoyed by ancestors who were of German, Pennsylvania Dutch, Amish, or Mennonite heritage. **Only two said they were French.** Their Pot Pie memories were related to ancestors from Darke County, as well as neighboring counties, but several indicated that their families brought their Pot Pie traditions from Pennsylvania.

I asked Josie Sewall, who was born and raised in Paris, whether she had ever heard of Chicken Pot Pie when she lived in France. She said "No". Josie then asked her French Club, and none of the 30 or so members from different parts of France had ever heard of Pot Pie.

After our June 2000 reunion, Mary Boitet Higgins stopped at a Lancaster, PA farmer's market and found packages of Pot Pie noodles there. And many restaurants in that area, which is mostly Pennsylvania Dutch and Amish, featured Pot Pie on their menus.

Finally, I recently found a recipe almost like our Chicken Pot Pie in the Pennsylvania Dutch section of my *"Woman's Day Encyclopedia of Cookery"*.

Based on all this new information, I now believe without doubt that Pot Pie is a Pennsylvania Dutch (German) dish, rather than French. But it was certainly adopted and enjoyed by our French ancestors in Darke County!

POT PIE VARIATIONS

And what exactly is Pot Pie? First, it is not a meat and vegetable pie, and it has no crust. Pot Pie is most often a rich chicken stew, thick with homemade egg noodles or Pot Pie squares. Pot Pie actually refers to the squares of dough that are dropped into the pot of boiling broth. But there are as many different ways to make Pot Pie as there are cooks.

Chicken broth was by far the most widely used stock, but other recipes are based on turkey, ham, veal, rabbit, and even squirrel. The meat can be either served in the broth, or separately.

The Pot Pie noodles are not always made with eggs, and are not always square. Some families use lard or Crisco to make the noodles. And rather than square noodles, some cooks have a popular variation called rivels (also revils, revels, rivals, rivets, ribbles, ruffles, rivvets, revlings, or riblings!), in which the dough is not rolled out and cut into squares, but instead little pieces of the dough are "flicked" into the boiling broth.

Sometimes potatoes, celery, onions, carrots and/or other vegetables are added to the Pot Pie. My favorite is Chicken Pot Pie noodles and broth served over mashed potatoes.

SOME POT PIE MEMORIES

I remember my Mom making "niffles" which were homemade, cooked noodles (probably leftover) that were browned in a skillet, with dry bread crumbs sprinkled on top. There was no written recipe. I don't know if she made it up, or got it from Grandma Marchal. I think we sprinkled a little vinegar on top at the table.

Bill and Frances Marchal had their own variation of Pot Pie — Beef Pot Pie. There is a story that Bill Marchal used to eat a plateful of Pot Pie, and then run around the barn to make it settle down so he could come in and eat some more. And is it true that Frank Nicaise used to put mustard on his Pot Pie?

My Internet query hit a soft spot in the memories of a lot of people from Darke County by reminding them of Pot Pie. Some of these memories are included in the Darke County Recipes section.

This Pot Pie chapter represents all of the recipes received from relatives. No effort was made to combine similar recipes. Also, look in the Darke County section for additional Pot Pie recipes, as well as some other traditional Darke County dishes, that were received during my email survey.

Please be aware that many of the Pot Pie and Darke County recipes are ones where the original cooks didn't write everything down. That's probably why there are so many variations! We may need to experiment on our own to make all of these recipes work for us.

Margaret Mary Dellert

CORRINNE'S CHICKEN POT PIE

1	Cup	Flour
1		Egg, beaten
2	Tablespoons	Milk or water
1/2	Teaspoon	Salt

Combine egg, salt, milk; add enough flour to make stiff dough. Roll very thin on a floured surface. Place on a couple of pages of newspaper to dry for a while. Then cut into approximately 1" squares. Spread out to dry further.

Drop into boiling chicken broth until cooked through. If you're not going to cook immediately, Pot Pie can be placed in a plastic bag and frozen for later use.

Rule of thumb for figuring amount of Pot Pie to make: 1 cup flour and 1 egg per person to be served. If making any quantity, divide dough into quarters to roll out.

Corrinne Frost

NAOMI'S POT PIE

1 1/2	Cups	Flour
1 1/2	Cups	Bisquick
1	Pinch	Salt
1		Egg beaten in measuring cup
		Add milk to measure 1 cup

Mix ingrediantes together, roll out, not too thin, and drop into hot chicken broth or beef broth. Cook 8 to 10 minutes, or until done. You can add yellow food coloring, if wanted, Never fails!!.

Naomi Meyers

For more Pot Pie recipes, try a search on the Internet with the phrases "Pot Pie" and "Pennsylvania Dutch".

AUNT MARGARET'S CHICKEN POT PIE

1	Fat	Stewing hen
1		Onion, chopped
		Salt and pepper
		MSG (optional)
		Yellow food coloring (optional)

Wash and cut up chicken. Put in large pot and cover with cold water. Turn on high heat. Skim off the scum as it forms. When the scum stops forming, add onion, salt, pepper, MSG, and yellow coloring. Cook until chicken is done. (Try it with a fork. It's better if it doesn't fall off the bone.)

When the chicken is done, take chicken out. Remove skin and bones, if desired. If broth tastes weak, add some chicken bouillon cubes or canned broth.

Bring broth to a boil, and drop in Pot Pie squares one by one while keeping it boiling. Cook until squares are done (about 10-15 minutes). Return chicken to pot or serve separately.

Margaret Morris

AUNT MARGARET'S POT PIE SQUARES

4	Cups	Flour
5		Eggs
6 1/2	Tablespoons	Water
2	Teaspoons	Salt

Put the flour and salt in a mixing bowl and make a well in the middle of it. In the well, put the whole eggs and water. Take a knife and crisscross through the flour to mix it through.

If too dry, add a little water; if too wet, add flour. Divide into 5 balls of dough. Roll out as thin as possible. Cut into 1 1/2" squares with a pizza cutter. "Toss" the squares onto sheet of newspaper to dry somewhat.

Makes 5 sheets of Pot Pie.

Margaret Morris

CHARMAINE'S POT PIE SQUARES

6	Cups	Flour
6		Eggs
1	Cup	Water

Measure the flour into one bowl. Put eggs into another bowl and beat them with a fork. Add water to the eggs. Then add this mixture to the flour. Stir. Dust your hands with flour before handling the dough.

Roll the dough out flat. Let it dry on the counter. Cut into squares. You will need to sprinkle flour on the dough, the counter, and the rolling pin so it won't stick.

Charmaine Simmons

CHARMAINE'S BEEF POT PIE

2	Pounds	Beef chuck
		Water
		Salt and pepper, to taste
		Chopped onion
		Beef bouillon cubes or beef bouillon powder
2	Cans (small)	Beef broth

Put meat in big pan. Cover with water. Add salt and pepper and chopped onion. Season with beef bouillon cubes or beef bouillon flavoring. Add beef broth. Simmer meat, covered, for several hours until done. Take out the meat and put on a plate. Cut into serving-size pieces.

Drop the Pot Pie squares from the preceding recipe into boiling broth. Stir as you put them in. Cover and simmer until they are done to your liking.

Put the meat into the broth when the dough is done. You will need to add water during cooking. You can keep some water boiling in a teakettle ready to add as you need it.

Charmaine Simmons

JOSIE'S POT PIE SQUARES

Josie makes it with a pasta maker. She says she really doesn't have a recipe so here is our translation of her description of how she makes Pot Pie. I can testify that it is delicious. (MMD)

- 1 Cup Flour per person
- 1 Egg per cup of flour
- Salt
- Cold water (depending on size of eggs, add more or less to make the dough manageable)

I use 1 cup of flour per person, which is usually too much unless Jerry Marchal is coming to dinner. (I freeze any extra dough for future use.) I salt the flour, then add as many eggs as the number of cups of flour. Depending on the size of the eggs, I add more or less cold water to make the dough manageable.

Then I proceed to roll it out, using my pasta machine that has 3 different thicknesses. I use the thicker one first, then the thinner one, flouring the sheets of dough in between. My pasta machine isn't very wide, only about six inches, so my sheets end up that size. I lay them on newspapers for a couple of hours, turning them a couple of times so they dry on both sides. Then I cut them in squares, and voila!

When freezing the extra, I make sure the squares are floured enough, otherwise they will stick to each other.

Josie Sewall



PATTY BOLLENSEN'S POT PIE

When I asked Patty Bollensen, for the Pot Pie recipe that her Mom (Evelyn Meyers Bigham) used, I enjoyed her response so much I decided to include it as is, and not try to turn it into the format used for the other recipes. (MMD)

I'm not sure you want my Pot Pie recipe. I asked my aunt years ago how to make it and she said, "take shortening about the size of a walnut and mix it with 1 cup flour!!! HONEST, I'm not kidding. So that is my recipe. Of course, you need to add water. THAT was a guess and by golly. Tee hee. I also add an egg, but I use 2 cups of flour to 1 egg, so then I need 2 walnut size portions shortening. Have fun with this one.

Well my Grandma had an old white coffee cup which I can still visualize, that she used for a measuring cup, and Aunt Betty (Bigham) learned from her and my Grandma Bigham made the best Pot Pie in the world, but I hear Mary (Meyers) Grogan does a pretty fabulous job. Wouldn't an English teacher have fun with that sentence!

Patty Bollensen

A TYPICAL MENU FOR A POT PIE DINNER

Chicken (or Beef) Pot Pie

Mashed Potatoes

Wilted Lettuce

Peas

Dinner Rolls

Apple Pie

CHICKEN BOTT BOI

This recipe was taken from the package of Pennsylvania Dutch Bott Boi Noodles (which look like Pot Pie noodles). It seems to be a cross between our family Pot Pie and the "crust style" Pot Pie.

Preheat oven to 350°.

1	Package (12-oz.)	Pennsylvania Dutch Bott Boi Noodles, uncooked
¹ / ₂	Cup	Onion, chopped
3	Tablespoons	Margarine or butter
2	Tablespoons	Flour
1	Tablespoon	Chicken-flavor instant bouillon
¹ / ₄	Teaspoon	Pepper
2	Cups	Cooked chicken, cubed
1	Package (10-oz.)	Frozen peas and carrots, thawed
4		Eggs
2	Cups	Sharp Cheddar or Swiss cheese, shredded

Cook noodles as package directs (in 4 quarts of water for 11-13 minutes). In medium saucepan, over medium heat, cook onion in margarine until tender. Stir in flour, bouillon and pepper, then milk. Cook and stir until thickened and bubbly. Remove from heat; stir in chicken and peas and carrots.

In large bowl, beat eggs; stir in noodles and cheese. Spoon half of noodle mixture into greased 2-quart casserole, pressing evenly over bottom and up sides of casserole. Spoon chicken mixture into casserole. Top with remaining noodle mixture. Bake uncovered 40 minutes or until hot and bubbly.

Refrigerate leftovers.

Makes 6-8 servings.

John Morris

30-MINUTE POT PIE

Not as good as the real thing, but a quick meal when you don't have the time to make Pot Pie the old-fashioned way. This uses all the short cuts for convenience, not necessarily for taste. Don't consider this a substitute for real Pot Pie!

4	Quarts	Canned or boxed chicken broth (stretch with bullion cubes)
1	Cup	Frozen chopped onion, or 1/2 cup fresh
1	Pound	Skinless, boneless chicken tenders
1	Package (1-lb.)	Square noodles (sometimes called Bot Boi, Mrs. Grass' Goulash) *
		Salt and pepper, to taste

Rinse the chicken pieces with water and put in a large pot. Add broth and onion. Bring to a boil and cook until chicken is almost done. Drop the noodles in gradually, stirring to be sure the broth is reaching all sides of the noodles. Keep the broth bubbling, and cook uncovered until noodles are done (about 8-10 minutes) stirring occasionally. Serve with frozen mashed potatoes. Serves 6.

* Another alternative is to use a 12-oz. frozen package of Mary B's Open Kettle Dumplings (manufactured by HOM/ADE Foods, Inc., Bagdad, FL 33530). These are available in the frozen food sections of Walmart and many supermarkets, and are quite good.

Margaret Mary Dellert

See also Darke County Recipes section:
 Noodles, p. 149
 Pot Pie, pp. 150-153
 Rivels, p. 155

See also other noodle casseroles:
 Gourmet Beef Casserole, p. 60
 Sauerkraut Casserole, p. 69
 Spanish Noodles, p. 63

DOROTHY DYER'S POT PIE

This recipe came from Dorothy Dyer of Aiken, SC. It is from her mother's old recipe. Her parents were Rose Sinnot and Alfred Ley; her grandparents were Mary Jane Marchal and Frank J. Ley. In tracing genealogy, we found that the Pot Pie tradition also lives on in this distant branch of the Marchal family whom we had lost touch with until now. (MMD)

Make a well in a bowl with flour.

Add 1 egg in the hole in the flour. Add a small amount of baking powder like the end of a teaspoon. Add $\frac{1}{2}$ teaspoon of fat (like Crisco or the like). Mix well with your fingers. Add a small amount of milk. Roll this dough thin and cut into squares. Drop the squares in beef or chicken broth and cook.

Dorothy Dyer

NOODLE DOUGH

2	Cups	Flour
3		Eggs
3	Tablespoons	Water
1	Teaspoon	Salt

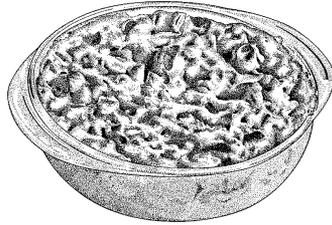
Put the flour and salt in a mixing bowl and make a well in the middle of it. In the well, put 3 whole eggs and 3 tablespoons water. Criss-cross through the flour with a knife to mix it.

If too dry, add a little water; if too wet, add flour. Roll out as thin as possible. Lay several sheets of dough on top of each other. Roll up, and slice thinly with a sharp knife. Be careful not to cut your thumb as you slice off the noodles. Fluff the noodles up to dry on sheets of newspaper, and use them in soup, casseroles, etc.

Margaret Morris

NOODLE KÜGEL

Preheat oven to 350°.



$\frac{3}{4}$	Pound	Medium size noodles
1	Tablespoon	Butter or margarine
1	Pinch	Salt
8	Ounces	Cream cottage cheese
2		Eggs
$\frac{1}{2}$	Cup	Sugar
		Raisins
$\frac{1}{2}$	Teaspoon	Vanilla
1		Apple, grated
3	Heaping tablespoons	Sour cream
$\frac{1}{4}$	Cup	Milk
1	Dash	Cinnamon
		Corn flakes

Cook noodles in salted water, boiling for about 8 minutes. Rinse. Mix all the ingredients except corn flakes and cinnamon in a large mixing bowl.

Grease baking pan with margarine. Pour mixture in and top with cornflakes and sprinkle with cinnamon. Bake at 350° for 30-45 minutes.

Serve with sour cream.

Serves 4.

Tara Thompson

Here are some recipes that I received from Darke County genealogists when I asked for information on Pot Pie. These are not from our Marchal or Meyers descendants, but from the descendants of the friends and neighbors of our Darke County ancestors. One thing I learned is that other folks from Darke County also have many fond memories associated with their favorite family recipes. (MMD)

Diane Goldenetz, another Darke County researcher, shared her memories of Pot Pie as follows: "My Darke County Gramma did not leave me a recipe book, but my other Gramma was born in Defiance County, north of Darke County. She was first generation Irish and married a man of German ancestry. She and her sisters helped run an old folks home, and in winter they would make huge amounts of home-made noodles."

"I remember them beating the eggs and flour together and rolling out the noodle dough into huge round circles so thin that the large kitchen area would be strung all over with yellow noodle dough circles drying. When they were dry enough, they would be rolled up into tight little logs and cut into the thin noodles or thicker ones. Then we would have huge mounds of creamy yellow shreds of noodles drying. They would get tossed and mixed over the late evening until they dried all up."

"I don't remember how long they lasted, but the homemade soups beat anything found in any cans today."

GREAT GRANDMA BEETLEY'S NOODLES

1	Cup	Flour
1		Egg
1	Pinch	Salt
1/2	Eggshell	Water

Mix well (by hand) and roll out however thick you like. Let the sheets of rolled dough dry for a while, then roll each sheet into a tight little log and slice crosswise with a sharp knife. (Be careful not to cut your thumb in the process.) Toss the noodles and let dry more, before using, freezing, or storing.

Dana Heck

BILLY BAKER'S POT PIE

My dad was so taken with this dish that he would help in the kitchen just to get it prepared. I can still see him cutting the dough and dropping the strips into the boiling broth.

There is a difference in the types of dough. The first one gives light fluffy squares. If you like a "heavier" Pot Pie, prepare the second dough shown below.

	Veal, rabbit or chicken, cut into serving-sized pieces
1	Onion, diced
4	Potatoes, sliced
	Parsley, minced
	Black pepper

Stew the meat pieces, and then add onion, potatoes, parsley and pepper. After broth is boiling, drop in half of the dough squares, one by one, covering the whole broth. Mix thoroughly with a spoon before adding the rest of the dough. Stir again. Cover and boil for 20 minutes. If you must add water, add boiling water.

POT PIE DOUGH SQUARES ("FLUFFY")

2	Cups	Flour
2	Tablespoons	Lard
1/2	Teaspoon	Salt
1		Egg
1	Teaspoon	Baking powder
1/3	Cup	Water

Cut the lard into the combined dry ingredients. Stir in lightly the beaten egg and water. On floured board, roll out as thinly as possible. Cut into 2" squares with a knife or pastry wheel.

ALTERNATE POT PIE DOUGH SQUARES ("HEAVIER")

2	Cups	Flour, unsifted
1	Teaspoon	Salt
3	Tablespoons	Shortening
1	Small	Egg
1/4-1/2	Cup	Milk

Continued

Cut shortening into flour and salt. Add beaten egg to dry ingredients. Stir in enough milk to make a soft dough. Roll half until it is very thin and cut into 2" squares. Add as directed above and repeat with the second half of the dough.

Billy Baker

POT PIE FROM GREECE

Here is a recipe from my wife's mother who is from Greece.

1		Chicken, cut up to fit pot better
1-3	Cloves	Fresh garlic, to taste
1-3		Cooking onions, to taste (the more the sweeter)
2-3	Tablespoons	Olive oil
8-10	Cups	Water
2		Bell peppers
3	Stalks	Celery
1	Can	Crushed tomatoes, or whole tomatoes hand-crushed as added.
1	Pound	Homemade noodles, cut in 1/2" squares
1/2	Teaspoon	European oregano (optional)

Sauté the chicken, garlic and onions in the olive oil to brown/wilt. Add water and boil. Meanwhile, chop bell peppers and celery finely.

When the chicken is done, remove the chicken pieces from the broth and add the peppers, celery and tomatoes. Boil until tender.

Strip chicken from bones and add to broth and veggies. Add the square noodles and cook until done. Serve while hot.

This recipe also tastes good without the tomatoes. For the true Greek flavor, add the European oregano when you add the noodles.

For dumplings, follow directions on Bisquick box or make from scratch and spoon in by tablespoon instead of square noodles.

Edward Jones

ELLEN KESTER'S POT PIE

This recipe was from my mother-in-law, Ellen (Ahms) Kester of Minster, Auglaize County, Ohio, who learned to cook from her German-born mother. Ellen was known as a great cook and her meals were always delicious.

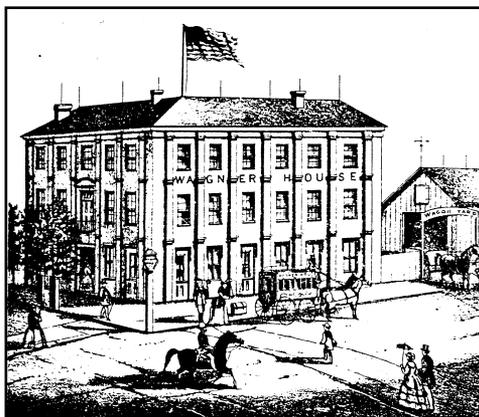
Ellen's Pot Pie contained, besides the chicken which had to be a stewing hen, onions, celery, diced potatoes, and salt and pepper. This was all cooked in a large pot. The Pot Pie noodles were then added after the chicken was done.

POT PIE NOODLES

2 1/2	Cups (or more)	Flour
1		Egg
1/2	Cup	Milk
1/2	Teaspoon	Salt
1/2	Teaspoon	Baking powder

Put flour in a bowl and brush it to the sides of the bowl. Put the egg, milk, salt and baking powder in the center. Mix together and form into a ball. Roll out on a floured surface very thin, and cut into 1-inch squares. Drop into boiling chicken broth and cook covered for 15-20 minutes.

Jo Kester



Wagner House (1875)
Greenville, Darke County, Ohio

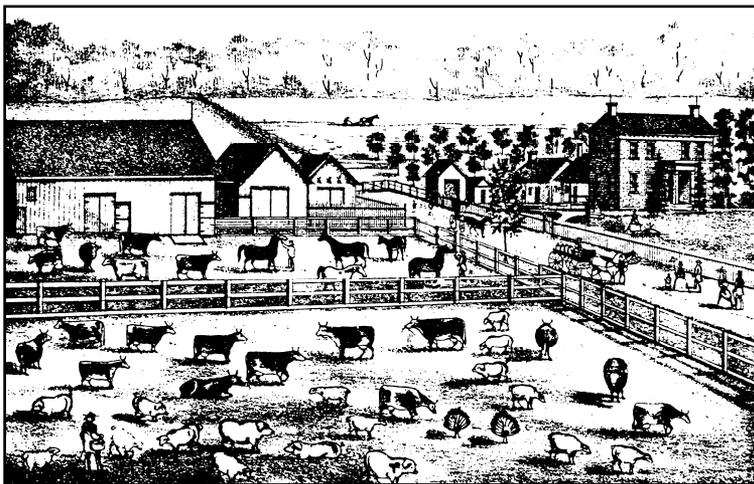
VERA LAVY'S POT PIE

Here's my wife Vera's recipe.

1	Cup	Flour
1/2	Teaspoon	Salt
2	Tablespoons	Shortening
1		Egg, beaten
		Milk
		Chicken or beef broth
		Onion or onion powder
		Potatoes, cut in 1" cubes

Work together the flour, salt, and shortening like a pie crust. Add the beaten egg and work until stiff enough to roll out, using milk to moisten. Roll thin, cut into 2" squares, and drop into boiling chicken or beef broth. Add 1" cubes of potatoes and a little onion or onion powder. Cook until noodles are done. The potato cubes will cook in the same time as the Pot Pie does.

Randy Lavy



John H. Warvel Farm (1875)
Greenville Township, Darke County, Ohio

HEARTY POTATO SOUP WITH REVLINGS

Several of the Darke County recipes are based on revlings (various other spellings include revels, rivets, ribbles), which were used similarly to our family's Pot Pie. (MMD)

3	Tablespoons	Butter
3		Carrots, diced
1		Onion, chopped
3	Stalks	Celery, diced
2	Tablespoons	Flour
1	Quart	Milk
4		Chicken bouillon cubes
6		Potatoes, peeled, cooked and diced
2	Tablespoons	Parsley, chopped
		Salt and pepper

REVLINGS

1-2		Eggs
$\frac{1}{3}$ - $\frac{1}{2}$	Cup	Flour

Melt butter in large saucepan. Add carrots, onions and celery; cook until tender. Blend in flour. When bubbly, gradually stir in milk and bouillon cubes. When slightly thickened, add half the potatoes. Mash remaining potatoes and stir in with parsley, salt and pepper.

Approximately 5 minutes before serving, beat eggs in a separate bowl. Slowly add flour to form a thin paste. Plop scant teaspoonfuls of this mixture into the hot soup. Cook until tender (about 5 minutes).

Soup may be garnished with bacon bits, grated cheese, or chopped chives.

When I make the revlings, I try to keep them small. If they are too large, they tend to be tough when cooked. The revlings remind me of spätzle.

Susan Wood

RIVELS

Many of these old family recipes were connected to groups such as the Mennonites, German Baptists or Brethren. A few years ago I purchased a Mennonite recipe book, and was surprised to see that many of the recipes were similar to my mother's cooking. Her background was Brethren, and as the oldest of nine children, she had to do a lot of the cooking. I think women used to make rivels when time was short and they didn't have any noodles on hand.

Rivels are made from an egg and as much flour as you can mix into that egg. No measuring is necessary. Mix until you have small crumb-like pieces. Then slowly drop into a simmering broth (beef or chicken), and cook until the pieces have cooked through. It doesn't hurt to have some bigger pieces, but be sure to cook them a while longer. Add salt and pepper to taste.

Carolyn Frazee

CHICKEN - CORN - RIVEL SOUP

This recipe is from my mother, Roberta Norris Hanna.

3-4	Pounds	Stewing chicken
2	Tablespoons	Salt
1/4	Teaspoon	Pepper
1 1/2	Cups	Celery, chopped
1	Medium	Onion, chopped
2	Tablespoons	Parsley, minced
1	Quart	Corn
		Water

Prepare like any other homemade soup.

RIVELS

1	Cup	Flour
1		Egg
1/4	Cup	Milk

Combine the flour and egg, then mix in the milk. Cut with two forks crossing each other, to make crumbs the size of peas. Drop into boiling broth while simmering.

Corinne Diller

DARKE COUNTY CHILI SOUP

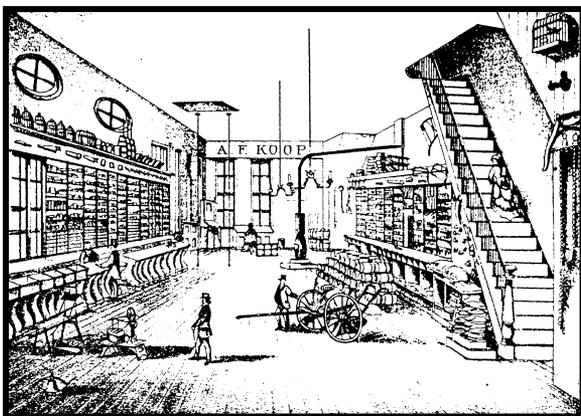
This recipe came from my Dad's cousin, Emil Shope Dunwoody. At a weekend family gathering in 1990, I remember my cousin made a really big batch of chili soup. With some bread, we lived off this the whole weekend, and no one complained!

1	Pound	Ground turkey
2	Teaspoons	Cooking oil
1/2	Cup	Onion, chopped
1	Clove	Garlic, minced
1 1/2	Tablespoons	Chili powder
1	Teaspoon	Paprika
1/2	Teaspoon	Ground cumin
1	Dash	Pepper
3	Cans	Stewed tomatoes, chopped
3	Cans	Kidney beans
1	Cup	Cooked macaroni

Brown the ground turkey and chopped onion together, then add the other ingredients and simmer.

For variety, I sometimes add a dash of Mrs. Dash, and/or some grated carrot and chopped green pepper to taste.

Corinne Diller



A. F. Koop's Hardware Store (1875)
Greenville, Darke County, Ohio

WHITE BREAD OR YEAST BISCUITS

My Grandma Nora Chambers Shepherd used this recipe to make bread or biscuits to eat with a Chicken and Navy Beans Pot Pie. It calls for beer yeast, which was made of yeast sugar and hops.

Preheat oven to 350°.

1	Package	Dry beer yeast (or dry yeast)
1	Cup	Lukewarm milk
2	Tablespoons	Margarine, Crisco, or butter
1	Tablespoon	Sugar
1	Cup	Water
1	Teaspoon	Salt
5 1/2	Cups (approx.)	Flour

Dissolve the yeast in lukewarm milk. Add margarine until it melts. Add the remaining ingredients, adding 1 cup of flour at a time, using only as much of the flour as needed to make a ball of dough. Mix well and knead the dough until smooth. Let rise until doubled in size, about 1 1/2 to 2 hours. Punch down and shape into loaves. Place in 2 greased bread pans. Let rise again until doubled in size. Bake about 35 minutes at 350°.

To make biscuits, grease a round 8" or 9" pie or cake pan. Then pinch off dough, shape into round balls of the same size, until it contains six shaped rolls. Let rise until doubled in size like the bread. Bake about 15-20 minutes at 350°. Both bread and biscuits can be brushed with melted margarine or butter to make a real crispy brown crust. Serve hot with Pot Pie, mashed potatoes and gravy, and any type of meat.

Norita Shepherd Moss

BUCKWHEAT CAKES

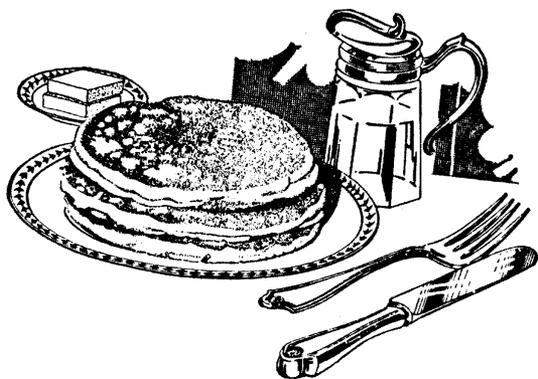
This recipe was first made by my Grandmother, Elizabeth Hixson Norris (1891-1972) of Greenville, Ohio.

1 1/2	Cups	Wheat flour
1	Cup	Buckwheat flour
5	Heaping tbs.	Sugar
2	Teaspoons	Salt
1	Package	Dry yeast
2	Cups	Warm water
1/3	Teaspoon	Baking soda

Mix flour, sugar, salt, yeast and water, and let rise. Add 1/3 teaspoon baking soda dissolved in small amount of warm water just before cooking. Pour small circles of batter on a griddle and dry them up.

I've made this many times for my kids - with real maple syrup - and we love it. Some people don't like the nutty flavor, but we do. I usually have to scout out the health food stores to find buckwheat flour.

Corinne Diller



SCRAPPLE

Here's an old favorite. Lots of difference of opinion on exactly what the recipe should include. You will need 2 small bread pans and maybe one small bowl.

4-5	Cups	Water to start
1	Cup	Water to end
1	Package (1-lb.)	Good sausage (homemade sage sausage or Bob Evans, etc.)
1	Pound	Liver (preferably pork)
2	Cups	Quaker Yellow Corn Meal, or grind your own to the consistency of Quaker (not all brands will work right)

Clean the liver well, and get out all of the veins. Put sausage and liver in a very heavy pot, medium to large in size. Cook for about 2 to 2 1/2 hours on low heat. Set meat aside to cool some, then mash with fingers, potato masher, or whatever. Bring meat back to boil.

Meanwhile, put cornmeal in bowl and add enough cold water to make it like dough. Set aside. (Be sure to wet the cornmeal first, or it will lump up and not be good.) When the meat boils again, add the cornmeal little by little, stirring constantly so as not to get lumps in it.

Cook this until the cornmeal looks like LAVA (blurp-blurp) in the pan. Now add sage to taste (about a teaspoon to start with). Add salt and pepper to taste. The scrapple has to be thick before it goes into the pan, but not too thick. Add water as needed. (This depends mostly on the weather: if there is high humidity, you will use less water; low humidity, you will use more water.)

Pour into small bread pans, to about 3/4 full. Add the rest to a small bowl if needed. Cool in fridge.

Cut into squares, eat cooled or fry in oil (or better yet, bacon grease) until browned on both sides. Great with eggs for breakfast; good with syrup, too.

Don't tell people there is liver in it and they will never know.

Marcella L. Davis

SUGAR CREAM PIE

Preheat oven to 375°.

1		Unbaked pie crust
1-1 1/2	Cups	Sugar
3	Heaping tbs.	Flour
		Bread crumbs (from 2 slices toast or whatever you have; adds thickening and a little color)
		Milk
		Cinnamon (optional)
		Nutmeg (optional)

Place sugar, flour, and bread crumbs in an unbaked pie crust. Stir lightly with finger while adding milk to fill. Begin baking at 375°. As pie begins to thicken, reduce heat to 350°. Pie is done when knife inserted in middle comes out clean.

Add cinnamon and nutmeg on top as desired.

Dianna Parris

