

Talents Are For Sharing Mosemann Couple Say

LOU ANN GOOD

Lancaster Farming Staff

JIM THORPE (Carbon Co.) —

If you ever met Dan and Marian Mosemann, you probably tasted some of their homemade jellies, or their breads, or Dan's pot roast specialty. Or, you admired Marian's prize-winning quilting, learned her combination quilting-embroidery stitch, or became immersed in the couple's musical concerts.

The list could go on, but those who know the Mosemanns from Jim Thorpe, know them as a talented couple who are always eager to share their homemade specialties and skills with others.

"The Lord gave us talents to share them," Marian said.

And for that reason the couple give 300 to 400 jars of their homemade jelly to nursing homes, low-income families, neighbors and friends each year, and they offer free concerts and teaching seminars to churches and other organizations.

Cooking skills

These talents were cultivated when the Mosemanns were children. When he was a youngster, Dan Mosemann, a seventh generation descendant of Hans Herr and grandson of the former Mosemann's Peanut Butter Company in Lancaster, his mother told him, "Anyone who eats like you do should learn how to cook."

With that incentive, Dan soon became an accomplished cook. Now he said that he can actually taste a recipe just by reading the ingredients required. When he married Marian, skilled in Sicilian baking, the two combined their cooking skills.

The Mosemanns especially enjoy baking breads and making jellies.

"Whatever Dan picks, I turn into jelly," Marian said.

Among the common varieties are unusual flavors such as elderberry, chokeberry, persimmon, and Alaskan dew berries.

Many of those who taste the couple's cooking insist, "No one can make it better. It's the best I ever had."

Sewing skills

Marian's sewing skills were also honed as a child. Marian said that she learned her sewing skills from her Italian mother who sewed for the "rich people."

Today, Marian has won numerous awards for her quilts and for a satin wedding gown that she quilted for her daughter.

Marian has developed a unique technique that she calls quilt-embroidery, in which the quilting and embroidery is accomplished simultaneously. On an all-white satin quilt, this technique shows up beautifully. Her most recent prize-winning project, called the Unity Quilt, is dedicated to the men and women in the Armed Forces.

Marian said that she was inspired to design the quilt while listening to patriotic songs. She began working on the quilt when U.S. troops were sent to Saudi Arabia.

"The luxurious satin depicts the rich character of our people," Marian said of the quilt's symbolism. "A single color recognizes all races and ethnic backgrounds. The single piece of fabric indicates the unity of the states. The text and flag represent the symbols of our great country."

Marian said the quilt measures 45x54 inches. It took 55 hours to stencil it, 27½ hours to quilt the

stars, 25½ hours to quilt the lettering, 29½ hours to quilt the stripes, and 78½ hours to quilt the states.

Marian passes on her sewing skills by teaching quilting and other sewing classes such as French hand sewing and her special quilt-embroidery stitch. She has organized quilt shows for documentation because she believes that quilts are a legacy of our heritage. Quilts, she said, are sometimes the only document that are passed from generation to generation.

An example of family history passed on through a quilt is a quilt that came from Dan's family. The Philadelphia Cobblestone patterned quilt had been given to Dan's grandparents on their wedding day. Dan's grandfather, a bishop in the Mennonite Church believes the bright yellow and red colors were "too loud" for a bishop's family and the quilt was never used. Today the Mosemanns use it when they present Quilt Shows, narratives of quilt histories and quilting lessons.

Musical talents

Musical talents were also developed during the couple's childhoods.

Because Marian's family was too poor to afford "clothes good enough for church," she sat on the ground outside the church and listened as the pianos and organs played and the choirs and vocalists sang. From the classical gregorian chants of the Italian Catholic church, the traditional hymns from the Northern Baptist church and the soulful spirituals from the Southern Baptist church, Marian learned to imitate the different singing styles.

Dan, who studied and participated in many musical groups, has worked as a minister of music in many churches. With his help, Marian has developed her musical talents and often presents Christian musical programs from spirituals, to contemporary, to a cappella singing. Both the Mosemanns are members of the Bach and Handel Chorale of Jim Thorpe. Dan, a licensed minister, is often a guest speaker at churches and also is the technical director and coordinator for Marian's concerts.

For one year, Marian had hosted a one-hour radio program that featured recipes, household hints, and interviews with local people.

The Mosemanns, married for 34 years, met in New England. Because Dan had a Navy career, the Mosemanns moved at least 20 times, before he retired and studied at Lancaster Bible College and later settled in the Jim Thorpe area.

The Mosemanns have two children, now married, and two grandchildren.

Those wishing to contact the Mosemanns, may write to R.D. #2, Box 101, Lehighton, PA 18235-9511 or call (717) 645-5852.

Following are some of the Mosemanns' favorite recipes.

BEEF POT ROAST

3- to 4-pounds beef roast
1 tablespoon shortening
6 medium quartered onions
1 tablespoon seasoned salt
½ teaspoon seasoned pepper
1 tablespoon barbecue sauce
1 teaspoon Worcestershire sauce

1½ cups water
1 teaspoon A-1
½ teaspoon tabasco

Brown meat on all sides in shortening in cooker. Drain.



While Mosemann's Peanut Butter is no longer sold, Daniel and his wife Marian carry on the Mosemann tradition of sharing good tastes with friends and neighbors.

Combine salt, pepper, and condiments with water. Add onions and condiment mixture to meat in the cooker.

Place cover on pan, set pressure control to 10 and cook 45 to 60 minutes, after pressure is reached.

Cool for 5 minutes, reduce pressure instantly. Serves 4 to 6.

Dan Mosemann

AUNT ROSIE'S NUT ROLL

3 cups flour
¾ cup sugar
3 eggs, beaten
1½ tablespoons baking powder
½ teaspoon salt
½ cup butter
2 teaspoons lemon extract
¼ cup milk

Reserve 1 tablespoon beat egg and 1 tablespoon milk in custard cup.

Sift dry ingredients into large bowl. Cream margarine, sugar, and extract in another bowl until light and creamy.

Add dry ingredients to creamed ingredients, alternating with the beaten eggs and milk.

If dough is too dry, add more milk; enough to make a soft but not sticky dough.

Cover and refrigerate dough for 30 minutes. Make 3 or 4 balls of dough of equal size. Roll out ¼ -inch thick into an oblong shape. Spread nut mixture onto oblong shaped dough. Leave ¼ -inch space from filling to edge of dough. Roll once over, tuck in ends and continue to roll like a jelly roll.

Place rolls on greased cookie sheets 3 inches apart. Brush tops of rolls with reserved beaten egg and milk mixture. Bake at 375 degrees for 20 minutes or until golden brown or light brown.

Cool rolls on cake racks until cold. Sprinkle with confectioners' sugar, cut into slices, serve. To freeze, wrap rolls in foil; seal; make airtight. Use clear wrap on foil. Freeze. Thaw for 3 hours at room temperature.

Nut Filling:

½ cup butter, melted
2 cups walnuts, ground
1½ cups pecans, ground
7 tablespoons sugar
2 teaspoons ground cinnamon
2 teaspoons ground ginger

Melt butter in small saucepan. Grind together walnuts, pecans, cinnamon, and ginger. When you spread the nut mixture onto the dough, moisten the nuts with the butter to make a moist paste that



This Unity quilt dedicated to the men and women who served in Desert Shield is on permanent display at the Jim Thorpe National Bank in Jim Thorpe. Marian won first prize and best of show for the quilt, which is stitched in a combination embroidery-quilting stitch developed by Marian.

will stick together when pinched. Too much butter will make the filling greasy.

PUMPKIN BREAD

¾ cup oil
4 medium eggs
4 cups flour
½ teaspoon salt
2 teaspoons baking soda
1 teaspoon ground cloves
1 teaspoon allspice
2 cups pumpkin
½ cup water
3 cups sugar
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla

Combine oil, eggs, water, vanil-

la and pumpkin. Add spices, flour, baking soda, baking powder, sugar and salt. Mix well.

Grease and flour two loaf pans. Bake between 350 to 375 degrees for 45 minutes. Bread is done when finger touched lightly on top center doesn't leave an impression.

It is important to allow baked breads to cool for 5 minutes before removing from pan.

Cool until cold on rack. Wrap in plastic bags and freeze. Thaw in refrigerator a couple of hours before serving time. Add cool whipped topping or whipped cream. Enjoy!

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Homestead
Notes