



On the spur of the moment these women stirred up one of their favorite recipes and held an impromptu meal for about 50 people. Some of their specialties include recipes handed down through the generations, or their own perfected recipes and family favorites. Seated from left are

Lois Peachey, Wanda Yoder, and Rachel Kanagy. Standing from left are Joyce Havice, Wendy Bison, Joyce Hostettler, Susan Kauffman, Vivian Bonson, Helen Pennepacker, Sarah Goddard, Danielle Smoker holding Lauren, and Turie Alwine.

Barrville Mennonite Church Shares Food, Recipes

LOU ANN GOOD
Food And Family
Features Editor

BARRVILLE (Mifflin Co.) — The first Sunday of every month members of Barrville Mennonite Church gather together for food and fellowship in the social hall.

Turie Alwine and her husband Clarence always bring Amish potatoes because "no one else can make them as good," said a member.

Otherwise, the selection changes from month to month with others bringing one of their specialties. The church is famous for good food and fun. So when Wendy Bison starting attending the church two years ago, she was amazed that the women had never published a cookbook.

Under her prodding, members compiled their recipes in a cookbook to sell as a fundraiser for the church building fund.

The cookbook, "Sharing Our Best" is a wire spiral-bound easel-style that stands up for easy readability when preparing a recipe.

The cookbook includes such family favorites as Oma's Hay-Makin-Day Doughnuts. Wendy explained that recipe is one her family has served for many generations. "The doughnuts were always made on hay making day and served at the 3 p.m. break that we called tea time."

Although many of the cooks prepared recipes by adding a pinch of that and a walnut-size amount of that, those such as Turie and Clarence Alwine—famous for their Amish potatoes—needed to determine exact measurements to write down.

Wendy explained that the cookbook also includes some recipes from the Amish and Mennonite communities who live nearby.

Barrville is a tiny community nestled on the edge of what is known as Big Valley in Mifflin County. The official address for those who live in the area is either Reedsville or Belleville because Barrville does not have a post office, bank, hardware store or any other business generally associated with a town.

The first church on the property was built in 1852. For the next 100 years, the church was operated sporadically by Methodists, Lutherans, Presbyterians, Pentecostals, and Mennonites. The Mennonites established a congregation during the 1950s and built a new church that was finished in 1959.

Although the congregation is small, the membership is close-knit and finds many occasions to work and eat together. The most notable time is the monthly fellowship meals.

Readers are invited to drop by during a fellowship meal at the church on the first Sunday of every month.

"We don't know what will be served, because we never assign people to bring a particular dish. Sometimes we end up with lots of desserts and other times with casseroles, but surprisingly most of the time we have a nice selection of everything," Wanda Yoder said.

For a copy of the cookbook, send a check made out to Barrville Mennonite church for \$10 plus \$3 for postage and handling to Wendy Bison, 127 Stuckey

Lane, Reedsville, PA 17084.

Here are some recipes from the cookbook.

1-2-3 APPLE PIE

2 eggs
¼ teaspoon salt
1 teaspoon cinnamon
1½ cups sugar
2 teaspoons baking powder
1 cup flour
1 cup chopped nuts
2 cups peeled, diced apples
2 tablespoons milk

Mix together all ingredients until moist. Place in buttered 10-inch pie pan. Bake at 350 degrees for 30-40 minutes or until done. Serves 8-10.

If a sweet apple such as yellow delicious is used, decrease the amount of sugar to one cup. Serve with ice cream. It's delicious.

Mary Ella Saner

CROW'S NEST

1 cup sugar
2 tablespoons butter
1 egg
1½ cups flour
½ cup milk
1 cup raspberries
1 teaspoon baking powder
1 teaspoon vanilla
Mix all ingredients together and put into 8-inch pan. Bake at 375 degrees for 30 minutes.

Topping:
2 tablespoons butter
½ cup milk
½ cup water
½ cup sugar
1 teaspoon vanilla
flour (to thicken)
Put all ingredients into saucepan; cook over medium heat until thick. Pour over cake. Serve warm.

Joyce Havice

PINEAPPLE SALAD

15-ounce can evaporated milk, chilled
20-ounce can crushed pineapple
½ cup sugar
8-ounces cream cheese
6-ounces orange Jell-O
Boil pineapple juice with sugar and Jell-O. Cool. Beat cream cheese and chilled milk together until fluffy. Fold into pineapple mixture and mold.

Wanda Yoder

POPPY SEED BREAD

3 cups flour
½ teaspoon salt
1½ teaspoon baking powder
2 tablespoons poppy seeds
2 cups sugar
1½ cups oil
3 eggs
1½ teaspoons vanilla
1½ teaspoons almond extract
1½ cups milk
Combine flour, salt, baking powder, and poppy seeds in a large bowl and set aside. Cream together sugar, oil, eggs, vanilla, and almond extract. Add dry ingredients to the sugar mixture alternately with milk. Bake at 350 degrees in two greased loaf pans, 40-60 minutes.

Marsha Kuhns

CHERRY DELIGHT

2½ cups graham cracker crumbs
¾ cup butter, melted
⅓ cup confectioners' sugar
1 package Dream Whip (prepared as directed on package)

6-ounces cream cheese
½ cup confectioners' sugar
1 can cherry pie filling
Mix together graham cracker crumbs and ⅓ cup confectioners' sugar. Add melted butter and press firmly into cake pan. Beat together Dream Whip, cream cheese, and ½ cup confectioners' sugar. Spread on top of crumbs. Refrigerate until firm. Spread cherry pie filling on top. Refrigerate until ready to serve.

Helen Pennepacker

BARBECUE SAUCE

1 cup granulated sugar
4 teaspoons Worcestershire sauce
½ teaspoon pepper
1 cup ketchup
¾ cup vinegar
1 cup chopped onion
Mix all ingredients and boil 5 minutes. This is very good on steaks, with chicken nuggets, and with leftover roast beef that is cut up for barbecue sandwiches.

Wanda Yoder

(Turn to Page B12)

