

# **Second Batch Recipes**

**The Miller Six**

(First Printing 2015)

**December 2017**

## ACKNOWLEDGEMENTS

This book came together when Gertrude decided to compile her most-used recipes into a cookbook for her girls. Alice had the same idea. Loretta had already done this with her recipes. Since we often share recipes and use each other's, we decided to combine our recipes into one book. We invited Ida Marie, Rhoda, and Rachel to get involved.

### Cover:

Front: The Hoosier cupboard has been a fixture in our Mama's kitchen all our lives. The wire baskets belong to Rachel, but are the kind Mama used to gather eggs when she was child. The Hoosier cabinet belongs to Miriam (First Batch sister).  
Photo credit: Rachel

Back: Photos from our kitchens.  
Recipes are included in this cookbook.

Cover Design: Rachel Schrock

Formatting of book: Ida Marie Miller

### Contact information:

Alice Orendorf  
1260 Orendorf Rd.  
Accident, MD 21520  
301-245-4326  
301-501-4326  
abcdefor@verizon.net

Gertrude Miller Slabach  
4242 Cluster Springs Rd.  
Alton, VA 24520  
434-753-1632  
434-579-4482  
quiverfull4242@gmail.com

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TO OUR  
DAUGHTERS  
AND  
NIECES



The Second Batch.  
Rachel, Gertrude, Alice, Rhoda, Loretta, and Ida Marie.

# FOREWORD

There are six of us in *The Second Batch*.

We are called *the Second Batch* because our father had two sets of children.

The *First Batch* is comprised of ten children with his first wife. One of those children died from scarlet fever when she was three, so nine children lived to adulthood. Complications after the birth of their youngest daughter in 1942 resulted in his wife's death. Six years later, our papa married our mother, a single lady from the same church. We (their six girls) became known as the *Second Batch*.

When we were raising our children, the best way to tell them who an uncle or aunt is was to tell them which batch the person was from. At each biennial family reunion, we have photos taken of the first batch, the second batch, and both batches.

The girls from the Second Batch are scattered in Maryland, Nebraska, Virginia, and Canada. Our twenty-one offspring and their forty-three children are living in Arkansas, Colorado, Georgia, Maryland, Nebraska, South Carolina, and Virginia.

We still come home to Grantsville, located in Maryland's most western county. Memories of cooking and baking in our mama's kitchen give us warmth and belonging. Our children have rubbed shoulders with their aunts and mothers in the same kitchen in which we learned to cook and bake.

The recipes in this book are a compilation of our favorite recipes and those most frequently used in our homes. There are blank pages for you to add some of your own recipes or more of ours if you would like.

More information about each of the girls in the *Second Batch* is sprinkled throughout the pages of this book.

The Second Batch (also known as the Miller Six) grew up in the scenic mountains of western Maryland in a home surrounded by fields and woods. Our childhood was filled with simple pleasures: springtime lilacs and going barefoot; swimming in the river and playing with Fresh Air children hosted by our family during the summer; autumn leaves and hickory nuts in the fall; and sledding, snowmen, and snow caves in the winter. We spent as much time outside as we could, playing and pretending.

In the summer and fall we played Indian in the woods and pasture. We built a fire at the base of a tree and boiled water from the creek to make garden tea. In the winter, our older sisters used tin pie plates to cook eggs and fry potatoes over the lamps in our bedrooms for midnight snacks. We learned that the 100-watt bulb worked best for getting the job done.

We also “shopped” for groceries in our uncle’s field and our pasture: Queen Anne’s lace for fried potatoes, daisies for sunny-side-up eggs, clover for strawberries, milkweed for fish, rotting wood for beef roast, and leaves were “churned” into butter in a real churn.

The sandbox was our “Bakery.” There we made cookies, breads, and cakes - using our mother’s discarded containers that imprinted designs on our products. We sold goodies from our bakery and built castles with secret tunnels.

The playhouse (a former chicken coop) became a home where we played house and cooked, a hospital, a doctor’s office, or a school house. Our four-line clothesline was perfect for making tents with old quilts – a temporary playhouse.

We read many books and acted out the characters. We built pony express stations in the woods and rode our stick horses, delivering mail and secret messages. In our play we used our kittens and St. Bernard puppies for our children, dressed in doll clothes. We toted them around the yard in a real baby carriage.

Our playhouse and sandbox have seen three generations of children playing and growing up. It’s a delight to watch tea parties happen in our playhouse where we once played.

Interestingly, the scenes we created in our childhood have been fulfilled in our adulthood. Each of us has received income from either cooking or baking, nursing in a hospital and/or clinic, or teaching.

In 1955, our parents (with the encouragement of our older sister Katharine) began a bread business. Mrs. Miller's Homemade Bread became our bread-and-butter when our papa died in 1960.

Girls from both the First and Second Batch helped in the bakery. Jacob (first batch brother) helped, too, mixing the bread by hand before we had the mixer. Miriam, the youngest of the first batch, was a main-stay till the Bakery closed in 2000.

Early morning wake-up calls to make bread rolls were a weekly or bi-weekly routine all our lives. From mixing bread to punching down dough, weighing and shaping loaves, baking the bread and packaging for sale, we could pitch in wherever we were needed.

We went along on the route to help deliver bread in some dozen stores in Grantsville, Lavale, and Cumberland, Maryland. Each October, we helped in the bakery during the Springs Folk Festival days and produced up to 2,000 two-pound loaves of bread in a thirty-hour period.

After the Bakery closed, Alice and Rachel began a new venture. The Springs Folk Festival (Springs, Pennsylvania) needed someone to operate the bread booth, so *Bread from the Hearth* was founded in 2001. Bread is mixed there and baked in an outdoor oven. Each year, many (and sometimes all) of the Second Batch and some of their children come home to help bake bread once again.



Rebekah Slabach greases bread at Bread from the Hearth.



Most of the First Batch and the oldest of the Second Batch.



# Second Batch Recipes

Acknowledgments .....	ii
Dedication .....	iii
Foreword .....	v
Table of Contents .....	ix
Beverages .....	1
Breads .....	3
Quick Breads .....	3
Loaf Bread .....	7
Rolls .....	11
Pastries .....	17
Breakfast Dishes .....	21
Main Dishes .....	29
Vegetables .....	49
Salads, Soups, and Chowders .....	53
Desserts .....	63
Cakes .....	73
Frostings .....	83
Cookies .....	87
Brownies and Bars .....	99
Pies .....	103
Canning .....	109
Miscellaneous .....	113
Index A .....	119
Index B .....	125



Mama's 90<sup>th</sup> birthday. 2007.

# BEVERAGES

## Hot Chocolate Mix (Gert)

1 lb. Nestles Quick – or more      1 lb. powdered sugar  
1 box powdered milk (8 qt.)  
32 oz. non-dairy powdered creamer

Mix together; add miniature marshmallows if desired.  
Use  $\frac{1}{4}$  -  $\frac{1}{3}$  cup mix per 1 cup of boiling water. Stir to dissolve.

## Hot Spiced Apple Cider (Gert)

*Combine in cheesecloth bag:*

1 tsp. whole allspice      16 whole cloves  
2 (3 inch) sticks cinnamon

*Mix:*

2 qt. apple cider       $\frac{1}{2}$  cup brown sugar  
1 orange, cut into  $\frac{1}{2}$  inch slices

Add spice bag to the cider mixture. Bring all to a boil.  
Simmer 15 minutes. Remove bag and serve.

## Homemade Lemonade (Alice, Gert)

1 gallon	3 gallons	5 gallons
3 lemons	9 lemons	15 lemons
$1\frac{1}{2}$ cups sugar	$4\frac{1}{2}$ cups sugar	$7\frac{1}{2}$ cups sugar

Directions: Cut ends off lemons, squeeze and slice. Add sugar.  
Put mixture in freezer bags and put in freezer. About 2-3 hours  
before serving, put the mixture in a container and add the correct  
amount of ice/water.

Do not leave lemon slices in water for more than 3-4 hours or  
they will get mushy.

This is a great recipe for celebrations such as weddings, bridal  
or baby showers. Mix up 5 gallon bags of lemon/sugar at a time;  
rinse out the bags to get all the sugar out of the bags when you  
are mixing the lemonade.

Beverages

**Orange Julius** (Gert)

12 oz. frozen orange juice

1 cup water (optional)

1 tsp. vanilla

1 cup milk

½ cup sugar

10-12 ice cubes

Combine all ingredients in a blender. Serve immediately.



Mama at the kitchen stove.

# BREADS

## QUICK BREADS

### **Banana Bread** (Alice)

8 oz. cream cheese	4 eggs
2 cups sugar	4½ cups flour
½ cup margarine	1 tsp. soda
3 tsp. baking powder	1 cup nuts
2 cups mashed, ripe bananas	

Combine cream cheese, sugar, and margarine. Mix until well blended. Blend in banana and eggs.

Combine remaining ingredients. Add to cream cheese mixture, mixing until just moistened. Pour into greased and floured bread pans. Bake at 350° for 50 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Remove from pan. Can be made into 18 muffins.

### **Cornbread** (Gert)

1 cup flour	1 cup cornmeal
½ cup sugar	½ tsp. salt
3½ tsp. baking powder	⅓ cup vegetable shortening
1 cup milk	1 egg

Mix together and bake at 350° for 30 min.

I use a little margarine browned in the pan and then pour the batter on top.

This works well in an 8 – 10 inch cast iron skillet.

[From Mrs. Richard (Bertha) Showalter]

Breads

**Poppy Seed Bread** (Gert)

3 cups flour	2 cups sugar
$\frac{3}{4}$ cups oil	3 eggs
$1\frac{1}{2}$ cups milk	$1\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ tsp. almond flavoring	$1\frac{1}{2}$ tsp. butter flavoring
1 tsp. baking powder	$1\frac{1}{2}$ tsp. poppy seed
$1\frac{1}{2}$ tsp. vanilla	

Beat all 11 ingredients for two minutes. Pour into greased and floured bread pans. Bake at 350° for 1 hour. Cool 10 minutes before removing from pans. Makes 2 loaves.

**Strawberry Shortcake** (Gert)

This recipe makes 6-8 shortcakes

2 cups Jiffy baking mix	2 Tbsp. sugar
3 Tbsp. shortening, melted	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup milk	

Combine ingredients to make a soft dough.  
Drop by tablespoons onto greased cookie sheet.  
(The recipe says to knead it 20 times and then roll and cut with cookie cutters. I always drop the dough by the spoonful.)

Bake on ungreased baking sheet. Bake at 450° for 8-10 minutes.  
Serve with strawberries and milk.

[From the Jiffy Mix box.]

**Blueberry Oat Muffins** (Loretta)

**(Low fat)**

$1\frac{1}{4}$ cups flour	1 cup quick oats
$\frac{1}{3}$ – $\frac{1}{2}$ cup sugar	1 tsp. baking powder
$\frac{1}{2}$ tsp. baking soda	$\frac{1}{4}$ tsp. salt
2 egg whites	$\frac{1}{2}$ cup orange juice
$\frac{1}{3}$ cup vegetable oil	
1 cup fresh or frozen blueberries	

(cont.)

## Topping

2 Tbsp. sugar

 $\frac{1}{4}$  tsp. cinnamon

Combine the dry ingredients. In another bowl beat egg whites, juice, and oil. Stir into dry ingredients just until moistened. Fold in blueberries. Spray muffin tins with cooking spray. Fill  $\frac{3}{4}$  full.

Combine sugar and cinnamon; sprinkle over muffins. Bake at 400° for 18 minutes or until toothpick comes out clean. Yields 1 dozen.

**Blueberry Muffins** (Gert)

4½ cups flour

1 Tbsp. kosher salt

1 cup vegetable oil

1 - 1½ cups milk

3 cups blueberries

2¼ cups sugar

2 Tbsp. baking powder

3 eggs

1½ Tbsp. vanilla

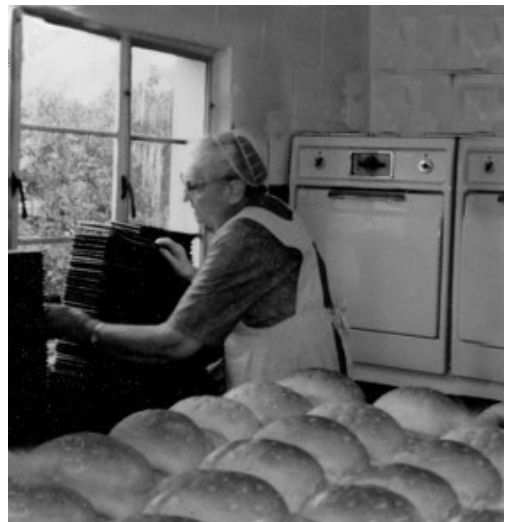
Mix well the flour, sugar, baking powder, and salt. Put vegetable oil and egg in a 3-cup measuring cup. Add enough milk to fill it to the 3-cup line. Add vanilla extract and whisk until combined.

Add milk mixture to the dry mixture and use a fork to combine. Don't over mix. Gently fold the blueberries into the mixture.

Bake at 400° for 20 minutes.

[Adapted from [www.inspiredtaste.net](http://www.inspiredtaste.net)]

Mama stacks bread pans  
in the bakery.



Breads

**Blueberry Muffins** (Alice)

1/3 cup butter	1 cup sugar
2 small eggs	3 cups flour
3 tsp. baking powder	3/4 tsp. salt
1 1/4 cups milk	2 cups fresh blueberries

*Topping*

3/4 cup sugar	1/4 cup soft butter
1/2 cup flour	1/4 tsp. cinnamon

Cream butter. Add sugar and egg and beat well.  
Add dry ingredients alternately with milk and fold in berries.  
Grease muffin pans and fill 2/3 full. (A cookie scoop works well to fill the muffin pan.) Sprinkle with topping.  
Bake at 350° for 20 minutes. Makes about 18 muffins.  
For easier cleanup, use cupcake holders.

**Biscuits** (Gert)

1 dozen	2 dozen	3 dozen
2 cups flour	4 cups flour	6 cups flour
1 Tbsp. sugar	2 Tbsp. sugar	3 Tbsp. sugar
4 tsp. B. powder	8 tsp. B. powder	4 Tbsp. B. powder
1/2 cup shortening	1 cup shortening	1 1/2 cups shortening
1/2 tsp. salt	1 tsp. salt	1 1/2 tsp. salt
1 egg	2 eggs	3 eggs
2/3 cup milk	1 1/3 cup milk	2 cups milk

Mix dry ingredients together.  
Add shortening – mix together until crumbly.  
Beat egg with fork and add to milk.  
Add egg/milk mixture to dry ingredients.  
Knead 15 times on floured surface. Roll out to 3/4 inch thickness.  
Cut, then place on (very lightly) greased cookie sheet.  
Bake at 425° for 12 minutes.

[From Shirley Lehigh. This recipe has become a family favorite since we lived in Charlottesville (1988-1992). We had these biscuits in Shirley and Tim's home. Jason and Sarah Beth were my best biscuit makers.]



**Soft Pretzels** (Alice)

Mix and knead:

2 cups warm water	¼ cup brown sugar
½ tsp. salt	5 cups flour
1½ Tbsp. yeast	

Dough can rise or be rolled out immediately.

Roll out dough on greased counter into long “snakes” and “flip” into pretzel shapes.

Dip in the following solution:

3 cups warm water	2 Tbsp. soda
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Placed on well-greased cookie sheets. Sprinkle with pretzel salt.

Bake 475° until lightly browned, approximately 10 minutes.

Brush with butter after baking.

**Cheese Sauce**

8 oz. Velveeta cheese	3 oz. cream cheese
1-2 Tbsp. milk	

Melt cheeses with milk in microwave for 2-3 minutes.

**LOAF BREAD****Basic White Bread** (Gert)

Combine and stir until dissolved:

1 cup warm water	3 Tbsp. dry yeast
2 Tbsp. sugar	

Combine and stir:

2 cups boiling water	⅔ cup vegetable oil
⅓ cup sugar	4 tsp. salt

Add 2½ cups cold water. When mixture is lukewarm, add yeast mixture. Add 6 cups flour and mix well. Then add 6½ - 7½ cups more flour.

Place in greased pan, grease on top, cover and let rise till double again, approximately 1 hour. Punch down and let rise again.

Divide into 4 loaves and place in greased pans. Let double again. Bake at 350° for 40 minutes. Brush tops with butter while hot.

Breads

**French Bread (Gert)**

Dissolve:

2 Tbsp. yeast and ½ tsp. sugar in ½ cup warm water.

Combine:

2 Tbsp. sugar

2 Tbsp. shortening/fat

2 tsp. salt

2 cups boiling water

Cool to lukewarm and add to the yeast mixture.

Stir in 7½ - 8 cups bread flour

Knead dough. Let rise until double. Punch down and wait 15 minutes. Divide in two and roll each into a rectangle.

Beginning at the wide end, roll up like a jelly roll. Pinch ends Together. Place on greased cookie tray, seam side down.

Cut diagonal slashes across top of bread with a sharp knife. Brush milk or melted butter on loaves. Sprinkle with sesame seeds. Let rise until double. Bake at 400° for 20 minutes.

**Mama's Homemade Bread (Alice)**

5 lbs. flour

6 cups warm water

¼ cup vegetable oil

½ Tbsp. salt

2 Tbsp. instant potatoes

2¼ Tbsp. dry yeast

Mix dry yeast with the dry flour, then mix in the rest of the ingredients. Knead dough. Let rise till double, three times. Form into 5 loaves. Let rise again until double in size.

Bake at 400° for 30 minutes, turning loaves after 20 minutes. Brush tops with lard or butter.



Katharine (First Batch sister) mixes bread in the *bock mahl* (dough tray).

**Oatmeal Bread** (Gert)

Combine:

1 cup Quick Oats	1 Tbsp. salt
½ cup whole wheat flour	2 Tbsp. margarine/butter
½ cup brown sugar	

Over this pour 2 cups boiling water. Stir until combined.

Dissolve: 1 Tbsp. dry yeast in ½ cup warm water.

When batter is cooled to lukewarm, add yeast and 5 cups white flour. Cover and let rise until doubled (about 2 hours).

Shape into loaves and cover. Let rise for about one hour.

Bake at 350° approximately 30 minutes.

[From Dave's Aunt Sue Mullet who got it from her sister Edna.]

**Rye Wheat Bread** (Rachel)

½ cup margarine	2 <sup>2</sup> / <sub>3</sub> cup milk
2 cups warm water	1 Tbsp. yeast
1 cup sugar (brown or white)	2 beaten eggs
2 tsp. salt	1 cup rye flour
4 cups whole wheat flour	2 Tbsp. instant potatoes
7-8 cups white flour	

Dissolve yeast in warm water.

Heat margarine and milk to lukewarm.

Mix sugar, eggs, salt, rye flour, whole wheat flour, instant potatoes, and 5 cups white flour together. Add the yeast/water and margarine/milk. Add the remainder of the white flour until the dough is the right texture.

Put into greased pan and let it rise until double. Punch down and let rise again. Make into 4 loaves and allow to rise again.

Bake at 425° for 25 minutes or until done.

## Breads

### **Sour Dough Bread** (Gert)

#### Starter:

Mix together:

$\frac{3}{4}$ cup sugar	1 cup warm water
1 Tbsp. yeast	4 Tbsp. instant potato flakes

Cover loosely and let sit 24 hours at room temperature.

#### Feed: (Mix well)

1 cup warm water	3 Tbsp. potato flakes
$\frac{3}{4}$ cup sugar	

Add to starter the day before you want to make the bread. Stir. Keep at room temperature 8-10 hours.

To make bread: Stir together in a 4-quart mixing bowl:

1½ cups warm water	1 rounded Tbs. honey/sugar
½ cup oil	2 tsp. salt
1 cup Starter	6 cups bread flour, a little at a time

Place in a large, greased bowl. Turn dough to grease the top. Cover with plastic wrap. Let rise 8-10 hours. Punch dough and turn onto floured board; knead with a little flour. Divide and shape into three loaves. Put into greased loaf pans. Bake at 350°-400° for 30-40 minutes. Remove from pans and brush with butter. Cool and wrap.

Gert's variation: I have sometimes done the Starter and Feeder in the evening and mixed the bread the next day. 1 cup of Starter/recipe = 3 loaves; 2 cups starter = 6 loaves.

[Maggie Mullet shared this recipe with me when she lived in our community.]

### **White Bread** (Gert)

Dissolve in 1 quart warm water:

1 pkg. yeast	$\frac{1}{3}$ cup sugar
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Add and mix well:

1 Tbsp. salt	$\frac{1}{2}$ cup veg. oil
3 cups flour, more (7+) as needed	

Knead.

Put dough into greased pan, cover, and let rise until double. Punch down and let rise again. Shape into loaves. Let rise again. Bake at 350° for 20-25 min. Makes 3 large loaves

[From Clarice Potter, one of Dave's clients.]