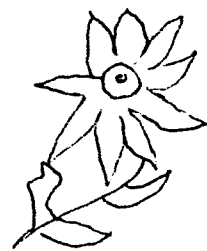


Anniversary
Conrad and Marie Rensch
1970



Anniversary
Sri. Devata
1969

Anniversary^{50th}: Sister Devota, 1969

Anniversary^{50th}: Conrad & Marie Rensch 1970.
Ramona, So. Dak.

A group of Swiss colonists first settled in what is now Badus Township, Lake Co, in April 1878. They were attracted to the spot because of the pretty little lake which they called Lake Badus for a lake of the same name in the Swiss Alps. The Badus settlement became the center of religious, commercial and social life for miles around. In 1880 a school was built. This building also served as a church. The lumber was brought by team and wagon from Volga, So. Dak, the nearest railroad town at that time.

St. Ann's Church was built in 1884. The first pastor was Msgr. Thomas A. Flynn, of Madison. The first child born in the settlement was Mrs. Casper DeRungs. On May 20, 1880, four girls were baptised -- Christina Burkler DeRungs, Anna Giossi Casanova,

Mary Palli and Anna Schnell Lawless. Casper Cassutt and Barbara Hazendin were the first couple to be married in Badus. By September 13, 1882, a class of 25 people were confirmed. By 1898 the parish had grown to 80 families.

Shortly after the Badus church was built, a group of Irish settlers located near Badus, attracted by the advantage of living in a Catholic community.

The parents and grandparents of Sister De Vota were among the early settlers.

Mrs. Anton Manthey, (Alf's Grandmother) was the first organist at St. Ann's. She began in 1885 when the first organ was purchased.

During all the years of St. Ann's existence the parish has never had a mortgage or church debt. About 1966, St. Ann's church was converted to a shrine.

On August 10, 1969, in observance of the Golden Jubilee of Sister M. De Vota Rensch, members of the family, relatives and friends met to celebrate the occasion.

The day started by all attending mass

at the Ramona Church. At noon there was a family dinner at the parish hall.

From 2:00 to 4:00 o'clock, an open house was held for friends. The climax came in the evening when the family and relatives were invited to a "Swiss Smorgasboard".

In order that these old favorite Family Recipes which were served might be preserved, we are compiling this recipe book.

Swiss Foods

Nearly all the foods you find in this book
were made when it wasn't so easy to cook.

Eggs, salt, flour and milk

A pinch of this and a dab of that;

They were tasty foods but they made you fat;

A pinch of that and a dab of this;

That's the way cooking was done by the Swiss.

They had foods that were rich,

And foods that were tender - - - - -

Whoever heard of a Swiss that was slender?

But I don't think the cooking was very much wrong

Or we wouldn't have grown up to be healthy +
strong.

Copied by:- Mary Edwards Lickett
Oldham, So. Dak.

Butsinee

1/2 c. flour, 1 t salt (scant) Eggs. Milk enough to make a medium batter.

Melt about 1 lb. of fat in a heavy iron skillet. When hot pour the batter in and let it cook on one side like a large pancake. Turn it over and when it is set, chop with a butsinee chopper until the pieces are quite small. Remove from fire and serve hot with syrup.

Jackie Monette Reidel
Mary (Gugg) Monette

Fer Tem

Brown lean pork spare ribs which have been dipped in flour, salt + pepper, in your pressure cooker. Add about a cup or a cup and 1/2 of water. About 3 large potatoes, quartered. Cover + cook about 15-20 min. at 15# Remove from fire, Make a gravy thickening Use a little Kitchen Bouquet to give it color and add to the meat and potatoes. There you have it --- a whole meal and only 1 pan to wash!

Jean Minnaert and her
Mother, Marie Lensch

Putlaunas

2 eggs
1/2 cup cream (sour preferred)
1 T melted butter
pinch salt

Flour to make soft dough

Beat eggs, add cream & butter. Add enough flour to make a soft dough. Using about a tablespoon of dough, roll out as thin as possible. This will be about the size of a saucer. Fry in deep fat. Turn once. Sprinkle sugar on them immediately.

Grandma Rensch (Mrs. Joe Rensch)

Ruklas

1 cup flour
1/3 cup lard
1/4 cup sugar
salt and water as for pie crust.

Roll in a long roll, about an inch in diameter. Chill for 3 hrs. Slice in small chunks and fry in deep fat.

Marie Jacomet Ewald

Rice Gromma

4 c. milk

1 T. butter

$\frac{1}{4}$ c. washed rice

dash of cinnamon

(1st Sunday
of Lent)

Put into a double boiler, stir a few times and simmer for 2 hours. When done add $\frac{1}{2}$ t. salt and $\frac{1}{3}$ c. sugar. Serve with whipped cream.

If you wish to make rice pudding, use above recipe and add 2 eggs, $\frac{1}{2}$ c. raisins and 1 t. vanilla. Bake in slow oven 2 hrs. at 300°.

Louise Rensch O'Connell

Maloons

Cut cold boiled potatoes into very small pieces. Add salt and enough flour so that the potatoes do not stick together. Have ready in a hot iron skillet about 1 T. melted bacon fat, put the potato mixture in. Keep stirring while they are cooking. Fry until they are a light golden brown. Serve hot with hot milk or syrup.

Barla DeRungs Bettmang
Eleanor Rensch Schnell.

Swiss Polenta

Into a heavy sauce pan, put 3c. water. Let it come to a boil. Have ready 1 cup cornmeal, $\frac{1}{2}$ t. salt, and a cup of cold water mixed. Pour this into the boiling water and stir. Turn the heat to medium and cook for 10 min., stir often.

If you want to make fried mush, pour the above mixture into a small loaf pan. Chill until very firm. Slice and fry until brown. Serve with syrup or sausage.

Betty Wolf Stout
(Served 2nd Sunday of Lent)

Beetsuckles

Put about 2 qts. of water in a large pan or kettle. Bring to a boil. Add 1 t. salt, and about 2 or 3 diced raw potatoes. While the potatoes are cooking, about 5 min, mix $1\frac{1}{2}$ c. flour, scant T. salt, 2 eggs and enough milk to make a stiff dough. Drop small bits of the dough into the boiling water and cook about 8 to 10 min. Drain. Put a layer of the noodles in the bottom of a casserole then a layer of grated or thinly sliced cheese. Repeat. Heat butter or bacon fryings and pour over the top. They may be served immediately or put in the oven for a short time. If you wish you may use chopped onion or chives on top or between the layers.

Josephine Schnell Rensch

If you have any dough left you can make buttsinee.

Tough Boys.

Set sponge as for bread. When it rises the 1st time, take out pieces about the size of a biscuit, stretch and fry in deep fat until golden brown. Serve with syrup.

Geneva Monette Hoff

Caucas

Beat 2 eggs
Stir in $\frac{1}{2}$ cup milk
Beat in - 1 cup flour
Add - 1 t. baking powder
1 t. salt
1 t. melted shortening

Drop by tablespoons into hot fat and fry in deep fat until golden brown. You may vary this recipe by adding thinly sliced apples or cheese - or corn.

Betty De Rungs

(If you have any dough left, make buttsinee.)

Capoons

Boil fresh spinach in salt water until about $\frac{1}{2}$ done. Have ready a dough made of 1 cup flour, 1 egg, salt and 2 T. milk. Drop very small pieces of the dough into the boiling spinach and cook 15 to 20 min. Drain. Put a layer of greens and noodles in a bowl, then a layer of cheese and crisp brown chipped bacon. Repeat. Add a little butter to hot milk and pour over the capoons.

For a variation, raisins can be added to the dough. The bits of dough can be wrapped in spinach and cooked in boiling water.

Kathleen Wolf Casanova
Florine de Curtins

(If you have any dough left, make bunsines)

Fava da Press

4c. flour, butter size of walnut, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ c. sugar, 1 t. baking powder, 5 egg yolks. Crumble flour, butter and yolks to make coarse texture.

Enough whipping cream to make dough that sticks together. Roll out and cut $\frac{1}{2}$ inch strips. Cut in diamond shapes after they have been rolled out. Fry in hot grease.

After note:-

Roll out $\frac{1}{2}$ in. strips until wider. Cut in diamond shapes. Cut hole in one end & draw other end through or leave in strips and put hole in one end and draw other end thru hole a little ways.

Summer Sausage

32 lbs, beef, 8 lbs, pork, $1\frac{2}{3}$ lbs. salt,
2 T saltpeter, 4 garlic cloves, $2\frac{1}{3}$ T ground
pepper, $\frac{1}{2}$ oz. whole pepper, $\frac{2}{3}$ lb. powdered
sugar. Fill casings and hang up to dry.

Mrs. Lawrence Kenech (Regina)

Beer Burgers

1 lb. lean ground beef, 2 slices white bread,
1 bottle of beer, 1 T peanut oil, 1 medium onion,
chopped, $\frac{3}{4}$ t. salt, $\frac{1}{8}$ t. pepper, $\frac{1}{8}$ t.
paprika, 6 buns.

Put bread in mixing bowl and barely
cover with beer. (Drink the rest of the beer
while mixing and cooking.) Then add meat,
onions, and seasonings to bread and mix
all thoroly. Form mixture into 6 patties
and fry as hamburgers. If you would
like a deluxe Swiss cheese beer burger,
add a slice of Swiss cheese when you turn
the patty and let it melt while the other
side is cooking. If you do not like
hamburgers, just drink the beer.

Beverly Monette Riedel
and her dad, Slim

Liver Sausage

27 lbs. liver, 14 lbs. pork, 38 lbs. beef,
1 cup powdered sugar, 5 cloves garlic (finely
chopped) 3 lbs. salt, 3 T pepper, 1 t. saltpeter
Fill small casings and hang up to dry.
Allspice can be added, if you like.

Mrs. Bud Rensch

Liver Sausage

4 lbs. pork, 1/2 lb. fat pork pieces, 4 lbs. beef,
4 lbs. liver, 1/2 lb. salt, 4 garlic buds, 1 t.
saltpeter, 1 T pepper.

Fill in casings & hang up to dry.

Mrs. Mary Ivor

Dried Beef

50 lbs. beef, 2 lbs. salt, 1/2 lbs brown
sugar, 1 oz. saltpeter, garlic, cinnamon,
allspice.

Mix the above ingredients and rub on
chunks of beef. Pack in large crock jar
and let it set for 3 days. Rub with
salt mixture again. Put in jar and
let set 6 more days. Remove from
brine and hang up to dry.

Grandma Rensch (Mrs. Joe
Rensch)

Rochollette

1 small clove garlic (halved)
4 T butter or margarine
2 lbs. potatoes, pared & sliced $\frac{1}{8}$ in. thick.
 $\frac{1}{2}$ cups shredded Swiss cheese
1 t. salt, dash pepper
1 can beef broth

Rub greased baking dish with garlic. Dry potatoes on paper towel, Combine potatoes, 1 c. cheese, salt and pepper. Arrange in baking dish. Pour boiling beef broth over potatoes. Sprinkle the rest of the cheese on top. Dot with butter. Bake in 400° oven 40-45 Min

Louise Rensch O'Connell.

Dough Squares

3 c. flour, 1 t. salt, 1 t. baking powder, $\frac{1}{2}$ cup shortening.

Mix above ingredients well then add 2 beaten eggs and $\frac{1}{2}$ c. milk.

Roll out and cut in squares. Cook in chicken broth for 20 minutes. Put in baking dish and bake about 10 minutes more. You may leave in chunks of chicken if you wish.

Jean Rensch Minnaert

Swiss Style Spinach

Cook fresh spinach until tender. Drain. Chop, finely. In a heavy skillet brown 1 T. butter or bacon fat. Add 2 T. flour and brown lightly. Add grated Swiss Cheese, salt + pepper. Put spinach (drained) into this sauce. Heat and serve.

Grace Whitethorn Bernstein

Rose Wolf Young

(Bryda) Bularsa (Frank Rensch's special)
Brown flour in bacon fat - or butter. Add salt + water to make a very thick gravy. Serve while hot; Sugar may be sprinkled over it before serving.

Frank Rensch

Minestra

Cook $\frac{1}{2}$ cup rice in salt water. Cook about a cup of spinach. Brown several slices of bacon. Mix all together and ^{add} about a quart of milk. Heat over a slow fire for about 10 min.

Ann Wolf Minnaert

Panada

3 eggs, 2 slices of bread, 3 cups water, salt and nutmeg

Cube the bread and toast in butter. Heat water to the boiling point, add bread and seasoning. Remove from heat. Beat eggs and pour into the above and serve. If you desire, you may add cheese. This recipe was often used for sick people.

Josephine Rensch Wolf.

Roosers

Slice raw potatoes thick. Alternate layers of potatoes and cheese, salt + pepper. Place in casserole and pour milk over it. Bake in covered dish for about an hour at 350°.

Marie Gruber Rensch

Pesche Carismima

Make 8 thin pancakes, using your usual recipe. Brown in butter $1\frac{1}{2}$ cups of bread crumbs, $\frac{1}{4}$ c. of sugar + cinnamon. Chop raisins + pour boiling water over them. Let set for a few minutes and add to the bread mixture. Cool. Roll about 1 T. of the filling into each pancake and fasten with a toothpick. Put in a flat dish and pour over it boiling milk seasoned with butter and a little cinnamon. Serve at once.

Irene Wolf Deragish.

Aeilles Bouef

6 hard boiled eggs, peeled + cooled. Make a batter of $\frac{1}{2}$ c. milk, 1 t. salt, 1 t. baking powder and flour enough to make a medium batter. Dip the whole eggs in batter and fry in deep fat. Dip them again + repeat until you have 3 or 4 coats of batter. Cut each one in half and place cut side up in bowl. Pour hot milk, cinnamon and sugar over them and serve at once.

Jena Rensch Monette

Fermentines (Soup)

To each egg, add salt and enough flour to make a soft dough. Drop pieces of dough about the size of a pea into boiling milk. Cook for a few minutes, add butter & serve.

Grace Wolf Strang

Petta (Christmas Bread)

1c. milk, scalded	1t. salt
1/2c. warm water	1/4c. shortening
1/4c. sugar	1 cake or pkg. yeast
2 beaten eggs	3 1/2c. flour
1c. raisins	1t. cinnamon
1c. nuts	1c. dried fruit

Dissolve yeast in water. Mix milk, sugar, salt and shortening. Add eggs, yeast and flour, fruit & nuts. Make about 2 flat loaves or patties. Cover top with cinnamon & sugar. Bake at 375° about 30 min.

Mary Kensch (Mrs. Mun)

Tillerines Soup

3 egg yolks and 1 whole egg beaten slightly, Add 3 tbsp of cold water, 1 t. salt, 2 cups flour - or more if you need a dough to roll out thin. Divide the dough into 3 parts, Roll each part out paper thin. Before the sheets are too dry to be flexible, fold up into a roll and cut them into noodles. Sprinkle into briskly boiling salt water a little at a time so noodles will not stick together. Cook until tender, about 15 minutes. Drain and rinse with cold water. Put in hot milk for soup. Instead of t.'s milk, you may add 2 Tbsp. of butter and serve as a hot dish. Grated cheese may also be added.

If you want to keep the noodles, let dry and store in plastic bags. They will keep for several weeks.

Mick Wolf Manthey
(This is the grandchildren's favorite dish)

Klups

Grind or grate raw potatoes. Add enough flour to stick together. Form in little balls and cook in ham water.
Eileen Monette Beck

Suppe De Poun

Put a slice of bread in the bottom of a bowl. Cover with thin slices of cheese. Repeat. Pour boiling water over the bread and cheese. Let set. Heat bacon drippings or butter. Drain water off the bread and cheese. Pour hot fat over it and serve piping hot. This may be varied by adding chopped onions or chives.

Mrs. Henry Kolf and daughters,
Elizabeth Kensch

MALOONS - MALUNS

THIS TRADITIONAL DISH IS VERY OLD AND WAS BROUGHT TO THIS COUNTRY (AMERICA) BY OUR SWISS ANCESTORS. IT STILL IS A FAVORITE DISH AMONG THE ROMANSCH SPEAKING PEOPLE OF SWITZERLAND.

RECIPE

6 MEDIUM POTATOES
2 CUPS ALL-PURPOSE FLOUR
2½ TEASPOONS SALT
A PINCH AND A DAB OF PEPPER

1/3 CUP BUTTER
1/3 CUP MARGARINE
MELT TOGETHER

COOK THE POTATOES UNTIL THEY ARE TENDER. CHILL. PEEL AND GRATE. SPRINKLE WITH THE FLOUR, SALT AND PEPPER, AND MIX WELL. HEAT ABOUT ½ CUP OF THE BUTTER & MARGARINE IN A HEAVY CAST IRON SKILLET. ADD THE POTATO MIXTURE. BROWN POTATOES ON LOW HEAT AND WHEN BOTTOM PORTION IS LIGHTLY BROWNED TURN POTATOES OVER AND CHOP WITH SPATULA INTO SMALL PIECES - KEEP DOING THIS PROCESS OVER AND OVER UNTIL SMALL PIECES (ABOUT 1/8") ARE COMPLETELY BROWNED. ADD REMAINING BUTTER & MARGARINE DURING COOKING PROCESS AND ALSO PICK OUT ANY BURNED POTATOES DURING THIS PROCESS. COOK UNTIL ALL SIDES OF SMALL PIECES ARE GOLDEN-BROWN IN COLOR, AND SOFT INSIDE (TAKES APPROX. 2 HOURS).

THE SWISS SERVE THIS DISH WITH ROOM TEMPERATURE MILK. TO THIS ONE CAN ADD ANY OR ALL OF THE FOLLOWING: MAPLE SYRUP, SORGHUM (MOLASSES), BROWN SUGAR AND ALSO DRIED FRUIT.

BY: RICHARD C. DE GONDA