

In The Kitchen With Hilda



Hilda Schwartz

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Dedication

This book is dedicated
In honor of my husband:
James E. Schwartz, Sr.

And my daughters:
Cyanthia S. Olinger
Dana S. Miller

And in memory of my son:
James E. Schwartz, Jr.

And my nephew:
Roger Pennington

Introduction

It all began in Jenkins Jones, West Virginia where I was born in the year 1936. I later moved to Marion, Virginia where I met, fell in love and married James "Jay Bird" Schwartz in the year 1952. During the next 5 years, our daughters were born-Cindy in 1954 and Dana in 1956. Soon after, we relocated to Orlando, Florida where we welcomed another addition to our family-James Jr. in 1959. While living in Florida, I attended Orange County Vocational School and completed a 9 months course on Fountain Management given through the Sealtest Ice Cream Company.

Around 1968, we returned to Marion, Virginia where I leased and ran the Marion Soda fountain for 14 years. During this same time, I also leased and ran the City Drug Fountain for several years. With the success of both these ventures, I was voted in to take care of the Food Service at the Holston Hills

Country Club in 1978. I stayed for 14½ years. During my time at the Holston Hills Country Club I began a successful catering business. Even though I have been retired for several years, I still enjoy doing some catering for others.

Through all my years of catering I have had the pleasure of serving meals to such dignitaries as Lady Bird Johnson, Linda Byrd and Chuck Robb, Gerald and Jenny Ballaies, Ann and Pat Jennings Sr., and William Wampler. I was also honored to prepare hors d'oeuvres for John Warner and Elizabeth Taylor for their visit to Marion, Virginia. I have prepared many dinners and parties for Governor Doug Wilder, Congressman Rick Boucher, Representatives John Tate, Grover Cullen "G.C." Jennings and Bill Lemmon. I have enjoyed meeting and being invited to the inaugural festivities for Governor Mark Warner. I felt privileged to meet President George Bush Sr. as well as Governor Henry Cisneros from San Antonio, Texas.

I had a long standing membership with the Business and Professional Women in which I held several high leadership rolls for our chapter. It has been a privilege to be a member of the Chilhowie Lions Club for the last 10 years. I catered their regular dinner meetings (the first and third Thursday of each month) for several years prior to my becoming a member.

When I started this project several years ago my eyesight was fine. But, since starting, I have been slowly losing my sight. So I decided to donate the profits from the sale of this cookbook to the Chilhowie Lions Club to be used toward eye care in our local community.

I would like to thank Mary Ann Hovis for her help, contributions, and friendship through the years. I would also like to thank my husband (Jay) for being the best dishwasher a girl could ever have. Thank you Jay, I love you. I also want to thank my children and grandchildren for all of their help and

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contributions toward putting this cookbook together and for all the many times they helped me with my catered parties. I love all of you very much. Lastly, I would like to thank all of my family and friends who shared their presences with Jay and I on our 50th Anniversary Party on June 30th, 2002 at Hemlock Haven in Marion, Virginia.

I have been truly blessed through my years here on this earth. I hope you will enjoy this book as much as I enjoyed putting it together.

God bless,
Hilda Schwartz

*The Schwartz's
(4 Generations)*



*Top: Jaime, James, Mike, Jennifer, Nat, & John
Bottom: Kristina, Oscar, Dana, Jay & Hilda, Cindy,
Tina, & Bruce*

Chapter 1: Family Favorites

Here are a few recipes that are favorite's of my children and grandchildren.

- Cindy's Breakfast Pie
- Dana's Buckeye's
- Macaroni & Cheese
- Ham Salad
- Peanut butter roll
- Cheeseball
- Applesauce Cake
- Red Velvet Cake

Breakfast Pie

8 slices of bacon [save 1
tablespoons of drippings]
½ cup corn flakes
5 eggs
2 ½ cups frozen hash browns
1 ½ cups [Swiss/mozzarella]
shredded cheese
½ cup cottage cheese
1/3 cup of milk
1 thinly sliced onion
1 tsp. Salt
1/8 tsp. Black pepper

Cook bacon and crumble. Mix with
corn flakes and drippings.
Whip eggs until foamy and stir in
hash browns. Add shredded cheese
and cottage cheese.

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Add milk and onions then salt and pepper. Pour into a greased pie pan.

Sprinkle bacon and corn flake mixture on top and cover with foil overnight.

[Can cover w/foil and put in sealed bag and freeze before cooking]

Bake uncovered at 325 degrees for about 50 minutes.

**Note: We double this recipe and prepare before Christmas morning. Then when we get up Christmas morning we pop in the oven to bake while we enjoy the kids and open packages.

Buckeyes (An Ohio Favorite)

- 1 lb. Bag of confectionery sugar
- 2/3 lb. Jar creamy peanut butter
- 2 Sticks soft butter
- 1 (16oz.) Bag of chocolate chips
- 1 Tbsp. Paraffin wax
- 1 Box of wooden toothpicks

Blend together confectionery sugar, peanut butter and soft butter. Roll into balls (about 1 inch in size) and place on ungreased cookie sheet. Freeze for about 5 minutes or until ball are firm. Mean time, melt chocolate chips and paraffin wax in a double boiler. Insert toothpicks into balls and partially dip (about $\frac{3}{4}$ of peanut butter ball) into melted

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chocolate and refrigerate until ready to serve.

Makes about 4 dozen. (Depends on the size of the peanut butter balls.)

**The buckeye tree is the official tree of the State of Ohio.