

Introducing Doris Streiff

National Mutual Benefit is proud to introduce a new author—Mrs. Doris Streiff—to write *The Benefit News* magazine’s popular recipe page (formerly “The Cooks Corner”).

Besides her love for entertaining and cooking for family and friends, Mrs. Streiff and her husband of 57 years, Dean, have worked on their dairy farm in New Glarus, Wisconsin, for 42 years. Dean is still actively farming and their son, Matt, helps out on weekends. The Streiffs have raised five children and are proud to have 15 grandchildren and one great-grandchild. They have had numerous gatherings at their home with family and friends—always accompanied by good food.

Having grown up in a family where large Sunday gatherings were common, Doris learned early-on how good food draws a family together. To this day, when their family gathers, mealtime is a celebration.

Writing cookbooks since the age of ten, Doris Streiff has



The Streiff family gathers for a holiday celebration. From left to right are: Wanda Farrell, Nancy Streiff, Fay Deacon, Doris Streiff, Dean Streiff, Nadean Dyer, and Matt Streiff.

sold over 10,000 copies of *Down on the Farm* and *Down on the Farm Book II* to people around the world. She was featured in *Better Homes and Gardens* and *Midwest Living*, as well as other publications, and has written a recipe column for the New Glarus newspaper.

Doris is very community-minded, having served as a 4-H leader in foods and nutrition for 30 years. She has also been active in supporting the Green County Food Pantry.

We welcome Doris to our magazine staff and invite you to welcome her into your home through her new recipe page.

I am delighted to be writing this column for National Mutual Benefit readers and sharing some of the ways that I make our family holiday cooking less stressful. Choosing recipes that can be made ahead of time is my chief strategy for being able to relax and enjoy our large family gatherings. All three of these recipes can be made up to a week before serving and baked the day of the event. Having all of the side dishes prepared ahead allows plenty of time to attend to the cooking of your traditional turkey or ham. I invite you to use these recipes in creating your own special celebrations.

—Doris Streiff

PARTY POTATOES

- 10 potatoes
- 1 cup sour cream
- 1 (8-oz.) pkg. cream cheese
- 1/4 tsp. garlic salt
- Salt to taste
- Chives (optional)

Boil and mash the potatoes. Add sour cream, cream cheese, garlic salt and chives. Put into a buttered 2-quart baking dish. Dot with butter and sprinkle with paprika. Prepare up to a week ahead of time. Wrap well and refrigerate. Do not freeze. When you want to serve, bake at 325° for 2 hours, or until heated through and well browned. Allow extra time if taken right from the refrigerator. Serves 10–12.

CRANBERRY SALAD

- 1 pkg. cranberries
- 1 orange, unpeeled
- 1 red apple, unpeeled

- 2 cups sugar
- 1 (3 oz.) pkg. lemon gelatin

Wash the cranberries. Remove the seeds from the orange and apple. Grind the orange and apple with the cranberries. Mix with sugar and let stand for 2 hours, stirring occasionally. Drain off the juice and add water to make 2 cups; heat. Dissolve the gelatin in hot liquid. Cool. When slightly congealed, add the fruit. Pour into greased mold or bowl. Wrap well and chill. Serves 10–12.

CORN SALAD

- 2 (15 oz.) cans whole kernel corn, drained
- 6 green onions, chopped (with tops)
- 1 stalk celery, chopped
- 1 cup salad stuffed green olives

- 1/4 red pepper, chopped
- 1/3 cup brown vinegar
- 2 Tbsp. water
- 1/4 cup vegetable oil
- 1/4 cup sugar
- 1/2 tsp. dry mustard
- 1/8 tsp. garlic salt

Combine vegetables in a bowl. Mix remaining ingredients in a separate bowl. Pour over vegetables. Cover and chill several hours. Serves 10–12.