

Peppernuts

Having a new church building meant not only a new building but also new furniture in Sunday School rooms. One of the teachers (Arlene Unruh) suggested a peppernut project. She started it in her own kitchen. When the church building was ~~done~~ finished it was transferred to the church kitchen. Several people volunteered their mixers. Four or five people would roll the dough into pencil size strips when a cake pan was filled they were frozen. Six to eight people sat around two low children's tables to place the tiny cut cookies by hand on borrowed cookie sheets. Using many different cookie sheets gave oven watchers a challenge as not all sheets baked the same. One morning two ladies drove to Wichita to purchase 20 large baking sheets (still used today). Next a large ~~mixer~~ ^{mixer} was purchased and Nick Kleason made wooden rollers to roll the dough. It made the work easier and more uniform. Peppernuts were sold in Vogts, Sabelty & Paul + Rays grocery stores, the Chevy garage & other places.

maybe omitted! Sylvia Abrahams loaded her station wagon with peppernuts to deliver them. In her haste she sat down in the back seat waiting for a driver when she realized she was the driver. Looking around to see if anyone was watching, she quickly got into the front seat & drove away! Monday to Wednesday for 6 weeks Monday to Wednesday this project was repeated - baking all week. This lasted 6 weeks quitting one week before Christmas. It was said people always knew when First Mennonite was making peppernuts because you could smell them all over town. Evidently this was a good project as it is still being done today in a more modern method.

Sylvia Abrahams