



A LITTLE BIT ABOUT MY HISTORY

My mother, Margaret Bauer, left Germany as a young woman to help her step-sister in Dunham, Quebec. She boarded a transatlantic ship thinking she would only be gone for a year but then the war broke out and she could no longer return home.

My father, Paul Schweizer, was a young bachelor who had purchased a farm in Sutton and he heard that there was a beautiful young woman from Germany living in Dunham, who was looking for a new adventure. He needed help on the farm, and the idea of having company had him hitching up his team of horses and heading to Dunham to pick up Margaret.

It didn't take long for them to fall in love and marry, working the farm together.



MY MOTHER - MARGARET SCHWEIZER



My father, Paul Schweizer at Brome Fair
showing his cow..

Love is the Way

-Margaret Schweizer

The Best Part of the Turkey...Leftovers!



So, Christmas has come and gone, and your fridge is now packed with leftover turkey. Don't let it sit there feeling sorry for itself for three whole days before you give up and toss it out! Your turkey (or chicken) deserves a second chance in the spotlight, and boy, oh boy, the meal possibilities are endless!

First things first, debone your turkey once the feast is over. If you're not feeling like a superhero chef the next day, simply pop the meat in the freezer until you're ready to work your magic. Don't even think about tossing those turkey bones either, as they're the secret ingredient in one of my all-time favorite Swiss soups. Perfect for those times when you need a cozy, comfort soup to soothe your soul. Plus, it's a family favorite, especially when little tummies are feeling under the weather. So, let's give that turkey a tasty makeover!

Grandma's Einlauf Soup



- Take your entire turkey carcass and throw it into a big pot.
- Cover with cold water.
- Add one carrot, one onion, one stick of celery and one chicken bouillon cube (I prefer Knorr)
- Bring to a boil and then simmer for two hours



- Add pepper and Herbamare spice to taste
- Drain, cool and refrigerate or freeze.



To turn it into Einlauf Soup:

- Bring your broth back to a boil
- Beat together one egg and 2 heaping tablespoons of cream of wheat.
- Beat this mixture into broth and bring back to a boil.
- Adjust seasoning and add parsley
- Enjoy!

Storing the broth in flattened baggies in your freezer saves space

*Variations:

-Instead of cream of wheat, take leftover pancakes (more leftovers which I keep frozen in my freezer), cut into strips and add these to your soup bowl (If you use a lot of vanilla in your pancake batter, it may give the soup an odd taste).

-Take bread that is getting a bit stale, butter it, cut into cubes, fry it in a frying pan and toss into your soup bowl.



Money Saving Tip...

When you make a meal and have leftover rice, don't throw it out. Freeze it in a bag, flattening the bag to save space. When you make a soup, such as our Turkey Einlauf Soup, simply break off a hunk of the frozen rice and throw it in your soup for extra flavour and nourishment.

