



Pandora West

In Loving *Memory* of Tim

To My Big, Wonderful Family,

This year's calendar is chock full of recipes, mostly from our childhood memories, but some of them newly found. The variety certainly captures our original intent, which was a recipe collection to take advantage of our family's ever-expanding diversity. There were so many contributions, we added three extra pages and an index this year!

I want to extend a special thank you to Maureen, who's beautiful artistry graces our cover. Her painting, *Facing West*, will evoke in all of us many memories of glistening winter vistas and our beautiful Western sunsets.

The scene also reminds us of Tim, who we tragically lost this past fall. Timmy had a deep love of nature, and was able to enjoy it throughout his life. He greatly enjoyed the family calendars, and his annual contribution was always one of the first to arrive at Denny's mailbox. It is not surprising he had already mentioned to Eileen his choice of a dish for the 2001 calendar. I think, living so far away from the rest of us, he truly appreciated the connections the calendar gave him to our ever-expanding family.

This is our tenth annual family calendar. It has become such an important tradition for the Knights, I know it will continue for many years to come. May you all have a most beautiful Christmas and a wonderful new year.

Love,

Jerri, Mom, Grandma, G.G.

Main Dishes, Part One

TIM'S BEANS

This is the recipe Tim had planned to submit for the calendar, reconstructed by Eileen.

In the crock pot or slow cooker Tim would put a small bag of pinto beans, adding salt pork, jalapeno peppers, onion, garlic powder, hot sauce, cayenne pepper, salt and pepper. It would slow cook all night.

By the time Tim came home the next day, the beans were done. He liked to mash some of the beans, and roll them into flour tortillas, adding hot sauce, to take for his lunch the next day.

— Tim Knight

STEAK FRY

Invented by Tim and Joey...

First you get your cubed steak, butterfly it or what ever you might have, and set aside. Next get a bag (similar to Shake and Bake). Set it on the table. Now you have probably guessed what you do next, which is to throw about 1 to 2 cups of flour, depending on the amount of meat, then evenly distribute your favorite seasoning. If you don't have one, I would suggest some meat tenderizer and Natures Seasoning, a little garlic salt, and salt and pepper. Shake bag full of ingredients until there is equal distribution.

Now you need to get out your black skillet and put a small 1/8 inch layer of oil, and get it within cooking heat. Next throw your meat in the bag, shake 'em up, and slap 'em down on the pan. When they have cooked to a full darkish brown color on either side, they are done and ready for eatin'.

— Joey Wolf

ROAST BEEF & GRAVY

Rump roast, any size
garlic powder

Rub garlic powder all over roast. Place fat side up in glass pan. Roast in oven at 325° 1/2 hour per pound—longer if needed. Remove from oven, let cool a bit. Place roast on carving board. Take 1/2 cup cup hot water, add to glass pan, stir to remove all the drippings. Pour drippings into a sauce pan. Take a cup, add 1/2 cup cold water to it. Slowly mix in 1/4 cup flour, stir with fork until all lumps are gone. Slowly stir flour mixture into sauce pan, use a wire whip to stir. Bring to boil to thicken. Add 2 cups water, a little at a time until desired consistency is reached. Salt & pepper to taste, add a touch of garlic powder to taste.

— Barbara Collins

MINCE

1 lb lean hamburger
1 medium onion, finely chopped
1 grated carrot (optional)
3 tsp beef bouillon
1 tsp Kitchen Bouquet (optional)
1 1/2 cup water
1 tbsp flour dissolved in 1/2 cup water

Brown and stir meat, onion and carrot. Add bouillon, Kitchen Bouquet and water. Bring to boil and simmer 5 minutes. Add flour mixture slowly and stir quickly. Bring back to boil and simmer for another 5 minutes.

Serve this over mashed potatoes. This is a very traditional English supper.

— Stuart MacMillan

SWEDISH MEATBALLS

Meatballs:

3/4 lb lean ground beef
3/4 lb ground pork
1 1/2 cup soft bread crumbs
1 cup light cream
1/2 cup chopped onion
1 tbsp butter
1 egg
1/4 cup finely snipped parsley
1 1/4 tsp salt
dash pepper
dash ground ginger
dash ground nutmeg

Soak bread in cream for five minutes. Cook onions in 1 tbsp butter till tender. Mix together meat, crumb mixture, onion, egg, parsley, salt, pepper, ginger and nutmeg. Mix by hand till well combined. Shape into balls. (Mixture will be soft. For easier shaping, wet hands or chill mixture first.) Brown meatballs in oven at 350°.

Gravy:

Melt 2 tbsp butter in skillet with drippings. Stir in 2 tbsp flour. Add 1 beef bouillon cube that has been dissolved in 1 1/4 cup boiling water and 1 1/2 tsp instant coffee powder. Cook & stir gravy until it thickens. Add meatballs, cover and cook slowly, approximately 30 minutes. Baste occasionally.

This can be served over noodles or rice. My favorite is the frozen Grandma noodles you can get at the store.

— Christi Clay

Main Dishes, Part Two

GOULASH

1 ½ lbs ground meat
chopped onion
salt and pepper
add--1 can Tomatoes Soup
Juice from olives
1 can whole corn (juice too)
1 can Lima Beans (juice too)
few drops of hot sauce
1 pkg. egg noodles, cooked

Cook all together for about ½ hour, then top with
grated cheese.

– Cheryl Brewer

BUTTER BEANS WITH HAM HOCK

Cover butter beans with water, add ham hocks, and
some potatoes if you desire. Season to taste. Simmer
until done!

– Eileen Knight

COWBOY SUPPER

Tear toast into bite-sized pieces, add milk and sugar.

*I thought I was the luckiest kid around when I could
talk my mother into this for my supper!*

– Jud Finley

MILK

I guess you'll have to ask mommy how to make it.

– Dylan Scherer

SLUMGULLION

2 lbs hamburger
½ cup chopped green pepper
½ cup chopped red pepper
½ cup chopped yellow pepper
1 medium size onion, chopped
½ cup chopped celery
minced garlic
salt
pepper
1 15-oz can chopped canned tomatoes
1 15-oz can tomato sauce
approx. 4-5 cups cooked macaroni (to taste)

Brown hamburger with onions, peppers, celery.
Sprinkle with minced garlic, salt & pepper to taste.
Drain grease from hamburger. Add canned chopped
tomatoes, tomato sauce and cooked macaroni. Bring
to boil and simmer (stirring occasionally) for 15-20
minutes before serving.

– Gene Goodnough

BEEF STROGANOFF

1 lb of ground beef
a packet of egg noodles
8 oz. of sour cream
1 can of Campbell's Cream of Mushroom Soup
Lawry's Seasoned Salt

Brown ground beef. While browning, add Lawry's
seasoned salt to top layer, and when you flip meat,
salt the other side too. While meat is browning, boil
water and cook noodles. When meat is browned, add
cream of mushroom soup and sour cream. Stir
together and reduce heat to low. When noodles are
done, strain and serve on dish, adding some
Stroganoff on top.

– Kenna Moreira

HOME-CANNED HAMBURGER SPAGHETTI SAUCE

*Dad does most of the cooking for me due to my
Mommy's working in the evening, but Mommy plays
a big part in this, one of my favorite meals. I also
want to add that Dad does a wonderful job with Kraft
Macaroni & Cheese and hot dogs. Sometimes, I like
a lunch meat and cheese sandwich which I can make
on my own.*

Bring tub of water to boil. Pour over 30 lbs tomatoes.
Let sit for approximately 15 minutes. Split skins off
and quarter cut. Boil cut tomatoes 20 minutes,
uncovered.

Saute: (vegetables optional, add or delete to taste)

¼ cup vegetable oil
1 cup onions
1 cup celery or green pepper (or half a cup of each)
5 cloves garlic, minced
4 cups fresh mushrooms
Combine with tomatoes once cooked until tender

Spices: (mix in separate bowl)

4 ½ tbsp canning salt
2 tbsp oregano
4 tbsp minced parsley
t tsp black pepper
¼ cup brown sugar
Combine with tomatoes

Meat: (can substitute meat or use more than one, i.e.,
sausage, pepperoni, hamburger)

2 ½ lbs ground beef, browned & drained
Add to tomato mixture
Bring all to boil, simmer to desired thickness

Fill jars (leaving 1 inch open at top)
Pressure canner, pints: 60 minutes; quarts: 70
minutes

To can without meat, pressure canner, pints: 20
minutes; quarts: 25 minutes

– Samantha MacMacmillan

Main Dishes, Part Three

MOM'S STEAK DINNER

When I was small, 5 or 6 years old, my mom (Eileen) would come in late from work and fix herself a steak dinner. I wouldn't go back to bed until she would share it with me. That's the 'recipe' for a great memory from my young childhood!

– Denise Martin

FRITO PIE

Hamburger
6 or 8 oz. Jar, Cheese Whiz
1 can chili (no beans)
1 ½ cup Fritos
Salt & pepper to taste.

Brown hamburger and drain; stir in cheese whiz, chili, salt, pepper, and corn chips. Bake at 350° for ½ hour. Minute Rice (white) is good to mix with this.

– Michael Knight

SHEPHERD'S PIE

1 to 1½ pounds hamburger
1 can tomato soup
1 can green beans (drained)
½ cup chopped onions
dash Worcestershire sauce
salt and pepper to taste
about 4 cups mashed potatoes (*Use leftovers or a favorite brand of instant mashed potatoes, prepared at a fairly stiff consistency.*)

Brown hamburger and onions and drain. Return to pan, add beans and about half of the can of tomato soup, stir and reheat mixture. You don't want the mixture too liquid, so add just enough of the remaining tomato soup to bring it to a nice consistency. Spread mixture in bottom of 9x9 pan, top with mashed potatoes, and bake in medium hot oven until lightly browned.

– Thomas Knight

POLISH DOG & KRAUT CASSEROLE

My mom always told me when I was very little I loved mustard & pickle sandwiches. As I get older, I remember my mother leaving a roast and potatoes in a crock for us a lot. So my recipe is coming from my mother's mom (Grandma Gladys). Her whole life she spent cooking in restaurants and for her big family of five kids. Grandma never really used recipes...she made them with a dash here and a little bit there. This is kind of thrown together due to her not ever using measurements. This has always been my favorite meal. Grandma made sure she had it made to bring to every family get together just for me.

½ yellow onion, sauteed in butter
2 cans kraut, rinsed in water a little bit
chicken stock for taste
1 can cream of mushroom soup
Add some water to desired thickness.

Cook 15 minutes in electric skillet. Pour into casserole sized dish. Add polish dogs (whole or sliced). Bake at 350° until polish dogs look done.

– Tina MacMillan

FRANKS & TATERS

6 medium potatoes, peeled and thinly sliced
2 onions, thinly sliced
3 tbsp oil
6 hotdogs, sliced

Heat 3 tbsp oil in heavy fry pan to about 325°. Add potatoes and onions to hot oil. Cover and fry for about 30 minutes, stirring occasionally. When potatoes have started to brown, add sliced hotdogs. Continue frying until potatoes are well browned and hot dogs well cooked. Place in paper towel-lined bowl to absorb excess oil.

– Maureen MacMillan

SAUDIMA (Cabbage Rolls)

2 lb. hamburger
1 c. uncooked rice (not instant - soak in warm water)
1 onion - minced
1 clove garlic - crushed
1 tsp. salt
½ tsp. pepper
1 tsp. celery salt
2 eggs
1 small can tomato sauce
1 small can tomato or V8 juice
1 can sauerkraut
1 large head cabbage (or 2 small heads)

Mix together first nine items.

Remove the core of the head of cabbage. Using large meat fork to poke through the core, submerge cabbage head in boiling water and gently pull cabbage leaves off one at a time using tongs. (1/2 cup vinegar may be added to the boiling water to keep the leaves firm). Cut thick stem end off leaf. Pat 1 to 2 rounded tablespoons of meat mixture into an oblong shape and place on cabbage leaf. Fold in sides and roll up tightly.

Place 1/4 can of sauerkraut on the bottom of pan. Place one layer of cabbage rolls in pan; then alternate layers of sauerkraut and cabbage rolls. Top with sauerkraut. Pour in the can of tomato juice and add water to cover. Cook on low heat for about 1-1/2 hours.

This should make about 30-36 cabbage rolls.

– Rosie Knight

Main Dishes, Part Four

FLAUTAS

leftover roast beef
corn tortillas
oil
sour cream
avocado
salsa

Warm corn tortilla. Shred meat, put in center of tortilla and roll up. Put in hot oil until crispy. Drain on paper towels. Garnish with lettuce & tomato (optional). Use sour cream, smashed avocado and salsa to dip flautas in.

– Andrea MacMillan

CHICKEN ENCHILADA PIE

1 chicken (2-3 lbs.) stewed
1 cup chicken broth
1 medium onion, chopped
1 can (4 oz) chopped green chilies
1 tbsp butter or margarine
1 can cream of mushroom soup
1 cup sour cream
6-8 flour tortillas
2 cups grated cheddar cheese
1 lg jar pimentos
1 green pepper

Debone chicken and set aside the chicken broth. Melt butter in skillet. Sauté onion and chilies until onion is limp. Add cream of mushroom soup. Gradually stir in chicken broth. Cook until smooth. Stir in sour cream and set the skillet aside. Into the bottom of a greased 13x9x2" baking dish, place half the tortillas torn in large pieces. Layer half the chicken over tortillas, add half the sauce, half the cheese, then repeat layers, cheese on top. Bake 35 minutes at 350°.

– Jolcen Knight

GREEN CHICKEN ENCHILADAS

vegetable oil
2 cups shredded Monterey Jack cheese
2-3 boneless chicken breasts- boiled & shredded
12 corn tortillas
1 can green enchilada sauce (approx 32 oz.)
1-2 chopped green chiles (optional)

Heat sauce as directed. Heat approximately 1 tbs oil and quickly fry tortillas on both sides so that they are soft and can fold easily, drain on plate with paper towel. Once all the tortillas are drained dip into pan and coat with sauce. Next fill tortillas with chicken, cheese (and chilies if desired) and roll them up. Place in baking dish and top with leftover cheese & sauce. Bake in 350° oven for about 20 to 30 minutes or until all cheese has melted.

– Sheki Mora

KID QUESADILLA

[Jill's comment] Gosh, I hadn't even thought to include a recipe from Cooper. Some mother I am. But since you mentioned it, I do have a kid-friendly recipe that is certain to please even the pickiest toddler, Cooper being among that lot. Here goes:

1 small flour tortilla
1-2 T. Mild Salsa (or 1 T. diced fresh tomato)
2-3 T. shredded Colby & Jack cheese
2 tsp. sunflower seeds (unsalted)

Spread a thin layer of salsa over tortilla to within ½ inch of edge. Sprinkle cheese over salsa. Sprinkle sunflower seeds over cheese. Place in toaster oven at 375° until cheese is just melted. Roll and enjoy.

– Cooper Curtis

RUNZAS

Here's a recipe I remember we had growing up. My sister and I would help my mom make Runzas. We'd make a lot to freeze so we'd have something to eat after school or when my mom was at work.

1-2 lbs ground beef	1 head of cabbage
1 med onion	2-3 loaves frozen bread
salt, pepper, garlic cheese	

Cook hamburger and diced onion together. Add sliced cabbage to cooked hamburger, add 1 cup of water, salt, pepper and garlic to taste.

Have the loaves out and rising – once risen, knead together, then make into balls and roll out. Put filling and cheese in center, roll up, place on greased cookie sheet. Bake at 350° for 20-30 minutes or until golden brown.

– Andrea MacMillan

RUNZAS

Runzas, or "beerocks" as they're known outside of Nebraska, would have to be my favorite food to eat on a cold November day at a Big Red game.

Dough:

6 ½ to 7 cups flour	2 cups milk, scalded
2 tbsp sugar	1 pkg dry yeast
2 tsp salt	1 tbsp shortening

Filling:

1 lg head cabbage	1 ½ lb ground beef
½ tsp pepper	¼ cup water
1 cup chopped onion	salt to taste

Shred cabbage. Steam with ¼ cup water & salt to taste for about 15 minutes. In another skillet, place onions & ground beef. Salt & pepper & steam about 20 minutes. Mix the cabbage & beef together. Drain excess juice. Let cool thoroughly before stuffing.

In the meantime, dissolve yeast in little warm water. Combine milk, salt, sugar & shortening. Add flour, turn out on floured board. Knead about 6 minutes until smooth & satiny. Shape in ball. Place in greased bowl. Cover & let rise until double in bulk (about 45 minutes). Cut dough into small pieces. Roll flat, about the size of a saucer. Put in the center about 3 tbsp of filling mixture, drained of excess juice. Pick up sides and punch together to seal. Turn upside down on greased pans. Let rise 10 minutes before baking. Bake 20 minutes or until lightly brown in 375° oven. Serve hot. Makes sixteen large buns.

– Danny MacMillan

SIDES

POPOVERS

We often had Yorkshire Pudding or Popovers at Christmas. Grandma even gave me a popover pan as a gift one time. Precise measuring is critical for perfect popovers.

Preheat oven to 400°. The high heat makes the batter puff.

Grease bottom & sides of a popover pan or six 6-oz custard cups, using ½ tsp of shortening per cup (too little causes them to stick and too much keeps them from rising.). If using custard cups, put them on a jelly roll pan.

Beat 2 eggs with a fork in a med. bowl. Stir in 1 cup whole milk and 1 T vegetable oil. Add 1 cup all purpose flour and ¼ tsp salt, and beat with the electric mixer until all lumps are gone.

Pour batter into greased cups until ½ full.

Bake about 40 minutes. They should be golden. NEVER open the oven door while they are baking, or cool air may cause them to fall.

Remove from oven, and immediately prick each one with a fork to allow steam to escape, or they'll get soggy.

Serve hot!

– Becky Knight

JONAH'S FAVORITES

1–2 cucumbers, peeled and sliced. Add salt & pepper or Greek salt.

I also like macaroni and cheese. Follow the directions on a box of Kraft mac & cheese. Sometimes I like to add peas to it.

– Jonah Navarette

THANKSGIVING FRUIT SALAD

Travel to local supermarket, purchase 6 apples, oranges, bananas, pears, and one bunch of grapes (green, seedless). Also purchase one can of whipped cream and one small package of mini-marshmallows. Cut the fruit up into bite sized chunks and toss into a large bowl. Toss in mini-marshmallows. Apply whipped cream. Stir & serve.

– John Clay

(Dennis' comments:) I think John means a container of Cool Whip, not a can of whipped cream. Also, he instructs us to buy six apples, but not how many of the other fruits, although he specifies one bunch of grapes, but not the size of the bunch. Dealing with ambiguity from our superior officers is something we enlisted personnel must endure. Interpret the orders to the best of your ability, but stay low in the bunker.

SPANISH RICE

1 cup uncooked white rice
1 tbs vegetable oil
onion slices
1 sm. can tomato sauce

Fry onions in oil until they begin to get a little tender. Add rice and fry just until rice begins to turn brown. Add tomato sauce and 2 cups of water. Season with garlic salt, salt & pepper. Cover and let simmer for about 25-30 minutes at medium heat. Turn off just before rice looks done and let stand 5 minutes.

– Breann Lujan (Mora)

MACARONI & CHEESE

Boil 12 cups of water, 1 tbsp salt. Add to boiling water, 2 cups elbow macaroni (8 oz). Cook until tender. Drain and return to pot, add 4 tbsp (½ stick) butter, cut into small pieces. Add 12 oz evaporated milk, 12 oz cheddar cheese, 2 eggs, lightly beaten, ¾ tsp salt, ½ tsp pepper. Bring to first bubble; simmer 5-10 minutes. When sauce is thickened, serve immediately.

– Taylor Webb

MIDWESTERN MACARONI AND CHEESE

When Jill, J and I were children, we spent lots of time on our grandparents' farm in Missouri. We would have family dinners every Sunday with anywhere from 30 to 50 people- aunts, uncles, parents, siblings, and cousins galore. One thing we always had, no matter what else was served, was delicious, fattening, calorie-laden macaroni and cheese. As long as you don't mind gaining a pound or two, and don't care about the crackling sound of your arteries hardening, here's a heavenly recipe from us Midwestern farmer stock.

1 lb elbow macaroni
3 cups whole milk
5 tbsp butter
2 tbsp flour
¼ cup cream
dash of white pepper
dash of cayenne pepper
salt to taste
1 ½ to 2 lbs grated cheese
½ to ¾ cup bread crumbs

Boil macaroni in salted water until tender. In double boiler add milk. When boiling, stir in butter and flour. Add cream, white and cayenne pepper; salt to taste. Add grated cheese according to taste. Drain macaroni, add to boiling sauce. Mix well. Pour into well-buttered baking dish. Mix equal parts bread crumbs and grated cheese and spread over the top or you can just use the bread crumbs and not the extra cheese, if preferred. Bake in 350-375° oven just till the top browns – about 30 minutes or so.

Try to be one of the first three people through the line, or you might be the one trying to scrape a little bit of cheese from an empty dish!

– Janice Workman

Other Sides

KRAFT
Lani's Favorite Recipe
is Macaroni & Cheese

- ① Boil water
- ② Add noodles
Cook 10 min
- ③ Drain noodles
Dump out water
- ④ Add 1/2 cup milk
1/2 cup butter and
Cheddar cheese
- ⑤ Mix together
and eat

R

DEER JERKY

When I was little, I used to chow down on salad and vegetables. Now I appreciate the hard work my dad does to get our family a deer every year, so we can have plenty of meat in the freezer and my favorite part, the jerky strips. I like to nuke them in the microwave for a second or two. This is a recipe to make jerky.

Brine:

2 cups soy sauce	1 cup apple juice
1 cup water	1/4 cup salt
1/4 cup brown sugar	1/2 tbsp tabasco sauce
1/2 tsp black pepper	1/2 tsp onion powder
1/2 tsp garlic powder	1 tsp liquid smoke

Meat must be sliced no thicker than 1/4 inch. Soak in brine overnight in refrigerator. Take strips directly from brine and place on smoker or gas grill at very low setting. Do not rinse or blot strips. Drying or cooling time depends on your own personal preference. Let strips dry until all moisture evaporates.

— Sean MacMillan

SAUERKRAUT SURPRISE

This recipe I created as a Boy Scout. We were deep in the throes of a winter survival camping experience on Pole Mountain, at about 20° below zero (Fahrenheit!). It was so cold I couldn't even think of opening a tin can—a nearly impossible task with mittens on over gloves and an icicle dangling from the tip of my nose. It seemed logical under those conditions to simply nestle my can of sauerkraut, unopened, in the campfire, and when it warmed sufficiently, the lid would pop gently off, yielding a succulent garnish of kraut for the hot dogs.

If you follow my recipe carefully, the explosion will resound through the forest and echo for miles. There will be shards of pickled cabbage nestled in the snow banks, dangling from branches, and frozen to the bark of every pine tree on the perimeter of the camp ground, with significant collateral damage to the troop itself. The lid will settle in a low earth orbit, perplexing NORAD and prompting an occasional UFO sighting.

A note of caution to my fellow bachelors: this is an outdoor recipe.

— Stormy Knight

Soups & Stews

POTATO SOUP

Six medium potatoes peeled and diced
Half cup onion diced
Half cup of chopped celery

Boil these vegetables together in salted water till tender. Drain, but leave about a cup of liquid in the pan. Partially mash the vegetables and finish the soup by adding either 1 quart of milk or one large can of evaporated milk and 1 can of water. Also add a half a cube of butter and salt and pepper to taste.

Boil at lowest temperature for 15 minutes to blend flavors.

– Jerri Knight

TOMATO SOUP

This recipe requires 2 pans...

1 small can finely diced tomatoes
1 can evaporated milk
half cube butter
dash of salt
pinch of baking soda
teaspoon of sugar

In the larger pan put milk and butter on medium heat. Bring to just below boiling point, stirring often to prevent scorching. At the same time in other pan bring the remaining ingredients to a boil.

When each pan has reached boiling, mix together by adding the tomato mixture to the milk. *It is essential to pour the tomatoes into the milk because reversing this procedure will cause the soup to curdle!*

Heat the blend again just to the boiling point.

A grilled cheese sandwich will top this off nicely.

– Jerri Knight

BROCCOLI CHEESE SOUP

6 cups chicken broth
1 large bunch broccoli
1 chopped onion
1 ½ sticks butter
1 ½ cups flour
1 ½ tsp dry mustard
6 cups milk
5 cup shredded cheddar cheese
pepper to taste

Chop broccoli. Boil broccoli and onion in chicken broth until tender. In separate pan melt butter, stir in flour and seasonings. Slowly add milk. Cook and stir over medium heat until thick and bubbly. Add to broccoli and onion mixture. Add cheese; heat through until smooth and creamy.

– Melissa Goodnough

CHICKEN NOODLE SOUP

3 frozen skinless boneless chicken breasts
1 family pack, Grandma's egg noodles
Salt, pepper, garlic powder to taste
Chicken bouillon granules

Place chicken in large pan with water. Boil until done. Remove chicken. Skim foam from water & sides of pan. Add a bit more water to pan. Bring to a boil. Add bouillon granules (according to package directions, usually a couple of tablespoons.) Stir. Add Grandma's egg noodles, gently stir apart, bring to boil, stirring noodles to separate. Salt, pepper & touch of garlic powder to taste. Turn down heat and simmer 1 to 2 hours. Tear chicken into pieces and add to noodles to simmer. Add more water if needed.

– John Collins

HOB0 STEW

1 lb ground beef
1 chopped onion
1 can tomato sauce
1 can water
1 cup elbow macaroni
salt, pepper

Brown beef and onion, drain fat, add salt, pepper, tomato sauce, water and macaroni. Cook slowly 45 minutes on stove or in coffee can over campfire.

I enjoyed this one year for my birthday up in the mountains. We took my friends and a watermelon to share.

– Eleanor Workman

OKAZU

Slice 1 lb of sirloin into ¼ inch thick slices. Trim off fat. Stir fry in sesame oil until cooked through. Once meat is done, add four cups of combination of various vegetables cut to bite size, carrots, broccoli, peppers, cauliflower, and my favorite, snow peas (don't chunk up the snow peas like you do the other veggies).

Add veggies to meat, with about 1 cup water. Cook over medium heat until vegetables are tenderly but not over cooked. Add soy sauce to taste (never overdo soy sauce!). Add sugar in about one-fourth the amount of soy sauce you add.

Can be thickened with corn starch. Great by itself or over hot Japanese style rice.

This is a basic recipe that you can experiment with. Try adding ginger, garlic, hot chili pepper, curry, or other spices to your liking.

– Robert Knight

Sandwiches

ROBERT'S HOT PASTRAMI SANDWICH

1 large loaf, French Bread
½ lb sliced domestic Swiss cheese
1 lb pastrami (deli pastrami)
Plochman's Premium Zesty Horseradish Mustard
(has the best zing)

Slice bread loaf in half, length wise to make two open faced sandwiches. Spread each half with horseradish-mustard. Top with 1 lb pastrami, overlapping slices. Totally cover with Swiss cheese slices. Place on cookie sheets. Bake at 350° for 15 minutes or until cheese is melted. For serving, slice diagonally. Great with a tossed salad.

– Robert Knight

MEATBALL SANDWICHES

1 Lb. ground beef
6 hoagie rolls (the ones that aren't sliced yet)
1 can spaghetti sauce (any brand)
Sliced or shredded Mozzarella cheese

Season beef with garlic salt, salt & pepper and roll into 1" balls. Place on cookies sheet in 350° oven for about 30-40 minutes (keep an eye on them). Heat sauce as directed. Cut out middles of hoagie rolls (in a rectangle shape) and set aside. Once meatballs are done drizzle sauce on bottom of rolls, place 3 meatballs in rolls, top with sauce & cheese and put back into oven until cheeses has melted. Use leftover hoagie middles for garlic bread slices or for dipping into leftover sauce.

– Jamie Mora

HANG-A-BOOGER

Go to McDonald's (just look for the golden arches). Ask for a "Hang-A-Booger" with pickles.

– Austin Knight

SLOPPY JOES

1 lb hamburger
1 can tomato soup
salt & pepper to taste
1 pkg hamburger buns

Brown hamburger. Drain grease. Add can of tomato soup to hamburger, mix well. Simmer until hot. Serve on hamburger buns. Makes 4-6 sloppy joes.

– Evan Collins

SLOPPY JOES

When Mom put me in charge to fix supper, she would leave me the fixings to make sloppy joes. The official ingredients, if I remember were:

A couple pounds of hamburger
Chopped onions (I think Mom always had them ready for me. Bachelors will find reconstituted ones from a jar work just fine).
A can of tomato paste or sauce, or even ketchup.
Worchestershire Woorchesterchire Wooochestersher
Roostercher you know that brown sauce
Mustard – plain yellow – none of that exotic stuff.
Salt and pepper to taste
...and the secret ingredient, a dash of tabasco sauce.

Brown off the hamburger and onions and then, with the heat turned way down, add the other ingredients to taste, saving the tabasco sauce for last. I usually found a dash or two of tabasco to be safe, but I'm sure I went overboard now and then and scalded the taste buds of my little brothers and sisters.

I never liked it too dry—it needs to be sloppy enough to earn its name. The concoction is at its most exquisite when spooned generously on top of white sandwich bread.

– Dennis Knight

FARM CASTLES(?)

1 lb ground beef
1 small onion (dice ¼")
2 eggs
about ⅓ c ketchup
½ tsp salt
½ tsp pepper

Mix thoroughly with hands. Make patties, about 2-1/2" x ¾" thick. Bake in 350° oven for about ½ hour until done.

Great with a pot of rice (not Uncle Ben's!).

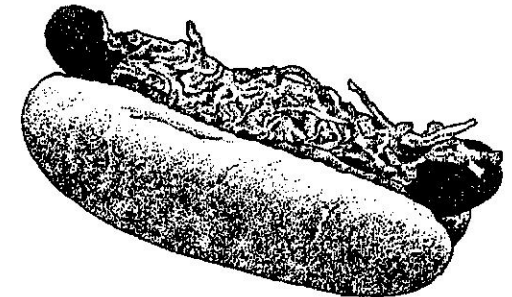
– Joanne Knight

A BIKER HOT DOG

- 1) Heat a hot dog in the microwave for 25 seconds
- 2) Get a hot dog bun and put mustard and horseradish in the bottom, then put in the hot dog.
- 3) Enjoy!

Thanks Mac!

– Janetta Spaulding



Breakfast

EASY QUICHE

1/3 chopped green pepper
1/3 cup sliced mushrooms
12 slices bacon, crumbled
1 cup grated Swiss cheese
1/3 cup chopped onion
2 cups milk
1 cup Bisquick
4 eggs
salt & pepper to taste

Grease 10 inch pie pan. Sprinkle bacon, cheese, onion, mushrooms and bell pepper on the bottom of the pie pan. Blend remaining ingredients and pour over the others in the pan. Bake at 400° for 35 minutes.

My mom would make this for holiday breakfasts.

– Alycia Goodnough

CORN FRITTERS

1 can corn, or 3-4 ears fresh corn (drain canned corn or scrape cobs to make 1 cup cut corn)
1 egg
1/2 tsp salt
1 tbsp sugar
1/2 cup milk
1 1/2 cup flour
2 tsp baking powder

Beat egg, add salt, sugar, corn & milk and add to flour and baking powder mixture. Mix until moistened. Drop by tablespoon into deep hot oil. Brown until golden brown, 3-4 minutes. Drain on paper towels. Makes approximately 2 dozen. Serve with maple syrup or honey.

– Kathi Goodnough

BISCUITS & GRAVY

1 tube Jimmy Dean "Mild" Sausage
1 can evaporated milk
1/4 cup flour
1 can biscuits
milk
salt & pepper to taste

Brown sausage. Sprinkle 1/4 cup flour into sausage. Stir until dissolved. Add 1 can evaporated milk. Stir well. Turn heat up to med-med high. Mixture should be thick. Add milk a little at a time until desired consistency is reached. Salt & pepper to taste. Simmer until hot. Meanwhile, place biscuits on baking sheet and bake according to package directions.

– Johnny Collins

HOOTENANNY PANCAKES

6 tbsp butter
6 eggs
1 cup milk
1/4 tsp salt
1 tsp sugar
1/2 tsp vanilla
1 cup flour

Preheat oven to 400°. Melt butter in 9x13 pan. In separate bowl, combine all remaining ingredients and blend well. Pour mixture into the pan with the melted butter. Bake 20-25 minutes until puffy and golden brown. Serve squares with syrup or powdered sugar and lemon juice.

– Anna Goodnough

GRITS AND EGGS

3 cups water
3/4 cup quick grits (not instant)
1/3 tsp salt

Stir grits slowly into salted, boiling water. Reduce heat to medium low and cover. Cook until thickened, about 5-7 minutes. Remove from heat. If it is too thick, add a bit more water and stir well. Fry one or two eggs per serving of grits. Spoon a serving of grits onto the plate, add a dollop of butter and then cover with fried egg (or eggs). Serve with bacon or sliced ham.

Eat until too full to move—read newspaper until you can breathe again. Wonderful! Hope you all enjoy all the wonderful recipes in the calendar. It should be lots of fun trying them out!!!

– Janice Workman



Chili

MO'S ALL HALLOW'S EVE CHILI

2 lbs hamburger
1 med onion (chopped)
3-4 cloves garlic (chopped)
2tsp New Mexico chili powder
1 quart tomato juice
2 cans Ellis chili beans (in chili sauce)
1 can Diced tomatoes (optional)

October 30

-Brown first three ingredients with the chili powder
-Add beans then slowly add juice. Spice to taste.
-Cook thoroughly
-Refrigerate overnight

October 31 (Halloween)

-Reheat
-Serve with saltines and a large glass of milk
-Chase with homemade cinnamon rolls & more milk

A pretty simple recipe with very distinct memories associated. No matter how many times we ate this throughout the year, everyone in the MacMillan household looked forward to pre-Trick-or-Treat Chili. I don't think that my mom intentionally cooked it the night before but I know from adulthood experience that it always tastes better the second day (ahhh, the wonders of our friend the enzyme). Actually, this whole "cook it the night before" thing could have never happened at our house. My brothers and sisters, you see, are actually part hyena and you can probably imagine how long a pot of chili actually lasted at our house. (Don't even get me started on the cinnamon rolls. I think Jill is still holding a grudge against me.) Let's just say the chili would have lasted a good deal less than 24 hours. Anyhow, making it the night before does add something to the flavor, just don't bother trying if the MacMillan kids are in the neighborhood.

– Vince MacMillan

GREEN CHILI

There is one meal I remember most fondly, and that was Mom's Green Chili. As a child, just the name turned me off (green meant yuck), but it wasn't long before I (and the rest of the MacMillan siblings) were begging for this dish. I hope everyone else feels the same way. It's the ultimate comfort food.

Green Chili

3-4 center cut pork chops, cut into bite-sized cubes
3-4 T. Butter
2 small cans chopped, mild green chilies
2 cups chicken broth
2 T. minced dried onions
2 tsp. chili powder (preferably New Mexico chili powder)
2 tsp. garlic powder
1 T. (heaping) cornstarch
flour tortillas

Cook pork in butter over medium heat until no longer pink. Add onion, chili powder, and garlic powder and stir until mixed. Add green chilies and 1 ½ cups chicken broth and bring just to a boil. Meanwhile, mix cornstarch and remaining chicken broth until smooth, then add to green chili mixture. Simmer over low heat for 15-20 minutes, stirring occasionally. Season with salt to taste. Serve in bowls with warm flour tortillas on the side.

Note: may add additional cornstarch if thicker consistency desired. Likewise, if you prefer a thinner, soup-like meal, just add more broth.

– Jill MacMillan

MOM'S CHILI CON CARNE

Mom made this for us when we were kids....now I make it for my family. It's good with tortillas.

1-2 lbs ground beef
1-2 cans tomato sauce (8 oz.)
1-2 cans stewed tomatoes (blended)
1-2 cans chili beans with chili sauce
1 onion, diced
1-2 tbsp chili powder

Cook hamburger until done, drain. Add tomato sauce with one can water, stewed tomatoes, chili beans, and chili powder. Bring to boil, add salt & pepper to taste. Simmer about 20 minutes.

Optional–diced onion & grated cheese on top of chili.

– Nick MacMillan

CHILI

1 lb hamburger
1 small onion, chopped
1 can tomato juice
1 small can Ellis chili beans
chili powder

Brown hamburger & onions. Drain grease if needed. Add salt, pepper & chili powder to taste (about 1 tbsp chili powder.) Stir in can of beans, stir in tomato juice, turn down heat & simmer for 1 hour.

– Charlie MacMillan

Baked Goodies

GERMAN CHOCOLATE CAKE

(Jill's comment: Brian hopes you'll accept this German Chocolate Cake recipe his Dad made for him each birthday. I've had it many times and think it is the best cake I have ever had. My Mom's tried it and swears it tastes just like the German Chocolate Cake Grandma used to make. Bon Appetit!!!

4 oz. (1 pkg) Baker's Sweet German Chocolate
½ c. boiling water
1 c. butter
2 c. sugar
4 egg yolks
1 t. vanilla
2½ c. sifted cake flour
1 t. baking soda
½ t. salt
1 c. buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternatively with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten whites. Pour into three 9-inch layer pans lined on bottom with waxed paper (grease & flour sides of pans). Bake at 350° for 30 to 40 minutes or until cakes springs back when lightly touched in center. Cool 15 minutes; remove from pans and cool on rack. Frost with Coconut-Pecan frosting.

Coconut-Pecan Frosting

1½ c. evaporated milk
1½ c. sugar
4 slightly beaten egg yolks
¾ c. butter
1½ t. vanilla

Combine ingredients in saucepan. Cook and stir over medium heat until thickened. Remove from heat. Stir in:
2 c. Angel Flake coconut & 1½ c. chopped pecans
Cool until thick enough to spread. Makes 4 1/4 cups.

– Brian Curtis

STRAWBERRY CAKE

1 strawberry cake mix
1 10-oz package frozen strawberries
1 carton Cool Whip

Mix & bake cake according to package directions. Meanwhile, "pulse" strawberries in blender or food processor. Remove cake from oven, cool. Poke holes in cake with wooden spoon handle. Pour strawberries over cake. Top with Cool Whip. Refrigerate for at least 1 hour before serving.

– Brett Collins

PUMPKIN CHOCOLATE CHIP MUFFINS

1 ⅔ cup flour
1 tbsp pumpkin pie spice
1 tsp baking soda
1 cup sugar
½ tsp salt
¼ tsp baking powder
2 large eggs
1 cup plain pumpkin
½ stick butter, melted
1 cup chocolate chips

Heat oven to 350°. Grease muffin cups. Thoroughly mix flour, sugar spice, soda, baking powder and salt in a large bowl. Break eggs into another bowl. Add pumpkin and butter, and whisk until well blended. Stir in chocolate chips. Pour over dry ingredients and fold in with a rubber spatula just until dry ingredients are moistened. Scoop batter evenly into muffin cups. Bake 20–25 minutes. Turn onto a rack to cool. Best warmed in the microwave before serving. Makes 12.

– Glenn Goodnough

CINNAMON ROLLS

Combine in large bowl 2 cups flour, 1 package active dry yeast.

In sauce pan, heat and stir to 120°:

1 cup milk
⅓ cup sugar
⅓ cup butter
½ tsp salt

Add to flour mixture along with 2 eggs. Mix well. Stir in as much of 2 to 2 ⅓ cups of flour as you can. Turn and knead enough to make a moderately soft dough. Cover and let rise for 1 hour in warm spot.

While dough is rising, combine:

1 ½ cups brown sugar
½ cup butter
¼ cup corn syrup

Cook and stir until mixed. Pour into two 9x11 pans. Add chopped hazel nut to top.

While dough is rising, make cinnamon filling:

1 cup sugar
2 tbsp cinnamon
¼ cup shortening (I like butter flavored Crisco)
2 tbsp flour
and a little water to make a paste (it really does only take a little water.)

After dough has risen, separate into two. Roll out on large flat surface to approx. 12" x 8". Apply cinnamon paste to the dough and then roll up.

Slice into 1" to 1 ½" slices, and place in 9x11 baking pan. Cover and let rise for 30 minutes to an hour. Bake at 375° for 20-25 minutes.

After baking, use cookie sheet to flip pan over so the caramel will be on top. Let cool for a few minutes, and eat a lot.

My father owned a bakery when I was growing up. This was one of my favorite treats.

– David Scherer

Desserts

SNOW ICE CREAM

1 qt. cream or milk
1 cup sugar
1 tsp salt
2 tsp vanilla

Mix and pour over 6 quarts clean snow, mix together and serve.

My grandma Ellie always made this for my mom and the rest of her kids, and my mom used to make it for Jamie and me. This is one of my favorite recipes and childhood memories.

– Joleen Knight

GRANDMOTHER'S MARMALADE

I would go to my grandmother's house where she would give me a whole jar of home-made marmalade and a spoon! I would eat the whole thing, because I wasn't allowed sugar at my mom's house.

– Charles Martin

CINNAMON PUDDING

1 tbsp butter
1 cup sugar
1 cup milk
1 $\frac{3}{4}$ cup flour
2 tsp baking powder
2 tsp cinnamon

Mix and put into greased 9x13 pan.

Sauce

1 $\frac{1}{2}$ cup water
2 cup brown sugar
2 tbsp butter

Pour over batter. Bake at 375 °.

– Jim Knight

DIRT

Mix together:
2 small pkg French Vanilla Instant Pudding
2 $\frac{1}{2}$ cups milk

Mix together in a different bowl:
 $\frac{1}{2}$ stick butter or margarine
1 cup powdered sugar
8 oz cream cheese

Blend above mixtures together, and fold into 8 oz container of Cool Whip Crush a package of Oreo cookies (20 oz is best, but 16 oz package is okay), about 6 cookies at a time, in your blender.

Layer cookie crumbs and the mixture alternately in your serving container, ending with Oreo crumbs on top.

– Jamie Mora

CINNAMON PUDDING

1 Tbsp butter
1 cup sugar
1- $\frac{3}{4}$ cup flour
2 tsp baking powder
2 tsp cinnamon
1 cup milk

Stir above ingredients together until smooth. Pour into greased utility pan.

1- $\frac{1}{2}$ cup water
2 cups brown sugar
2 tbsp butter

Boil together for 5 minutes. Pour gently over batter in utility pan. Bake at 375 until cake tests done.

– Jerry Knight

BETTER THAN S...s...s...s...s...s...
BETTER THAN Sc...eh...eh...eh...
BETTER THAN S@#\$\$%X!

Crust

$\frac{1}{2}$ cup margarine
1 $\frac{1}{2}$ cups flour
1 cup pecans

Cut flour and margarine together until crumbly. Add pecans. Bake at 350° for 20–25 minutes. Cool crust.

First Layer

1 8 oz pkg cream cheese
1 cup powdered sugar
1 tsp vanilla
 $\frac{1}{2}$ carton, 12 oz. Cool Whip

In bowl, beat cheese fluffy. Add sugar, vanilla and Cool Whip. Beat until smooth. Spread on crust and chill.

Second Layer

2 pkg any flavor instant pudding (chocolate is best!)
3 $\frac{1}{2}$ cups milk.

Prepare and pour over cream cheese layer. Chill until firm. Spread remaining Cool Whip on top. Sprinkle with pecans. Fills 13x9 baking dish or pan.

– Anonymous
(but her initials are j-i-l-l-k-n-i-g-h-t)



Cookies, Part 1

KRUMKAKES (Norwegian cookies)

3 eggs
½ cup sugar
½ cup melted butter or margarine
¾ cup sifted flour
½ tsp vanilla or lemon extract

Beat eggs until light and fluffy. Add sugar. Blend in remaining ingredients; stir until batter is smooth. Place 1 tsp. batter on preheated Krumkake iron. Close cover, press handles together slightly to spread batter. Bake on low heat about 3 minutes, turning iron as it bakes, or until Krumkake is delicate brown. Remove from iron with tip of spatula. Roll quickly around Krumkake stick before cookie hardens. Slip from stick; store in dry place, uncovered, until ready to serve. Makes about 2 dozen.

Note: Krumkakes won't stay crisp if you fill them ahead of time, or if you store them in a covered container. So keep them in a dry place, uncovered. Serve them plain or filled with whipped cream. This recipe makes a thin batter that spreads best in a lightweight aluminum iron. If you have a heavier iron that came from Norway substitute 2 eggs and 1 cup flour for a thicker batter. Cream the sugar and butter; then add well-beaten eggs.

– Mary Knight

NO-BAKE COOKIES

2 cups white sugar
1 stick margarine or butter
¼ teaspoon salt
½ cup milk
½ cup cocoa
½ cup peanut butter
3 ½ cups rolled oats
1 teaspoon vanilla

Measure sugar, margarine, salt, milk and cocoa into large saucepan. Stir until sugar is dissolved, over medium heat. Bring to rolling boil. Remove from heat. Stir in peanut butter, oats, and vanilla. Mix well. Drop by teaspoon on waxed paper. Cool completely.

– Kevin Knight

POOR MAN COOKIES

Cook until tender, 1 cup raisins, 2 cups water. While this is cooking, add ½ cup shortening, and cool.

Add and mix well:

1 Cup sugar
1 egg
1 tsp cinnamon
1 tsp allspice
1 tsp cloves
1 tsp nutmeg
1 tsp soda
½ tsp salt
2 cups flour

Spread on cookie sheet and bake 15-20 minutes @ 375°

I am very honored to be included in your family gathering. One interesting thing I remember from my childhood was when my father was away helping a neighbor harvesting wheat! My mother, when baking a pie, always had enough dough to make a an extra single pie shell. She would fill it with whipped cream and, oh!! What a treat! Not good for a hungry threshing man on the farm, but we had plenty of good old country cream. Thank you and happy holiday to the Knight family.

– Stella Spaulding

CHERRY CHOCOLATE KISSES

1 cup powdered sugar
1 cup butter or margarine, softened
2 tsp maraschino cherry liquid
½ tsp almond extract
3-4 drops red food color
2 ¼ cups unbleached flour
½ tsp salt
½ cup maraschino cherries, drained, chopped
about 48 milk chocolate candy kisses, unwrapped

Heat oven to 350°. In a large bowl, combine powdered sugar, butter, cherry liquid, almond and food color; blend well. Lightly spoon flour into measuring cup; level off. Add flour & salt; mix well. Stir in cherries. Shape dough into 1 inch balls. Cook on ungreased cookie sheet 8-10 minutes. Immediately top off with kisses.

– Janel Webb

Cookies Continued

PEANUT BLOSSOMS

½ cup shortening
¾ cup creamy peanut butter
¼ cup granulated sugar
⅓ cup packed light brown sugar
1 egg
2 tbsp milk
1 tsp vanilla extract
1 ½ cups all purpose flour
1 tsp baking soda
½ tsp salt
additional granulated sugar
1 ¾ cups (10 oz pkg) Hershey Mini-Kisses Chocolate

Heat oven to 375°. In large bowl, beat shortening and peanut butter until well blended. Add ⅓ cup granulated sugar and brown sugar; beat until light and fluffy. Add egg, milk and vanilla, beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture, beating well until well blended. Shape dough into 1 inch balls. Roll in granulated sugar; place on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately place 3 mini-kisses chocolate on top of each cookie, pressing down slightly. Remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

— Chelsca Webb



SCOT SHORTBREAD

Cream: ½ lb butter
¼ cup powdered sugar
¼ cup extra fine granulated sugar

Mix ½ cut corn starch
pinch salt
1 ½ cups flour

Add flour mixture to creamed butter and sugar. Divide into four balls. Roll each ball between waxed paper sheets until ¼ inch thick. Cut into 2" strips. Prick each strip with a fork. Bake at 350° on ungreased cookie sheet until lightly brown. Sprinkle with extra fine sugar.

— Stuart & Maureen MacMillan

THUMBPRINT COOKIES

½ cup soft shortening (half butter)
¼ cup brown sugar (packed)
1 egg yolk
½ teaspoon vanilla
1 cup flour
¼ teaspoon salt
1 egg white
¾ cup finely chopped nuts

Heat oven to 350 degrees. Mix shortening, brown sugar, egg yolk and vanilla thoroughly. Measure flour by dip-level-pour method or by sifting. Blend flour and salt; stir in. Roll 1 teaspoon dough into balls. Dip in slightly beaten egg white. Roll in nuts. Place 1" apart on ungreased baking sheet; press thumb gently into centers. Bake 10 to 12 minutes. Cool. Fill holes with sparkling jelly.

— Kevin Knight

LEMON SUGAR COOKIES

2 ⅓ cups flour
¾ tsp baking power
¼ tsp salt
½ cup butter
½ cup shortening
1 cup sugar
1 egg
2 tsp lemon juice
1 tsp lemon rind

Sift flour, measure, and resift three times. Add all ingredients and mix. Bake at 400° six to eight minutes. Also, if you want, use an icing of powdered sugar and milk. Tastes real good when warm, right out of the oven.

— Tracy Wolf

BUCKAROONS

Blend 1 cup shortening
1 cup brown sugar
1 cup granulated sugar

Add 2 eggs and beat well, then add
2 cups flour
1 tsp soda
½ tsp baking powder

Stir in 1 tsp vanilla
1 pkg chocolate bits or raisins
2 cups oatmeal

Drop on cookie sheet. Bake 12-15 minutes at 350°.

My sister Becky and I always turned up the radio, sang and danced around Grandma's kitchen making Buckaroon Cookies. Becky always got after me for eating raw dough!

— Jill Knight

Fudge & Novelties

MOM'S HAYSTACKS

2 tbsp brown sugar
½ cup granulated sugar
½ cup evaporated milk
2 tbsp light corn syrup
¼ cup light molasses
2 tbsp butter or margarine
3 cup Shredded coconut

Put first six ingredients in heavy sauce pan. Cover and boil on medium heat for two minutes. Remove cover and continue to boil on medium to firm ball stage.

Remove from heat. Add coconut to hot mixture and stir until well blended.

Drop by teaspoonsful onto buttered cookie sheet.

Cool completely before covering with plastic wrap to store.

– Mick Knight

COOKED PLAYDOUGH

Being the typical head-strong two year old, my favorite food is juice. My mom and I have many a discussion around expanding my culinary tastes at each and every meal, but I still insist on juice, Juice, JUICE!! Here is a simple recipe that even my mother, who has little to no cooking abilities, can make. I also enjoy playing with Playdough (I call it Lego) and I am very talented in making cookies, pies, and cakes for my baby dolls.

½ cup salt	1 cup flour
2 tsp cream of tartar	1 cup water
1 tbsp oil	food coloring (I like orange best).

Cook for three minutes on medium heat. Cool. Knead. Store in air-tight container.

– Cameron Clay

SATURDAY NIGHT FUDGE

2 cups sugar
2/3 cup milk
1/3 cup cocoa
¼ tsp salt
2 tbsp corn syrup
1/3 cup peanut butter

Butter 9" square pan. Combine sugar, milk, cocoa, corn syrup and salt in 2 quart heavy saucepan. Cook over medium heat, stirring constantly until boiling. Cook stirring occasionally to 234° on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat – add peanut butter. Cool mixture to 120° without stirring (bottom of pan will be lukewarm). Beat vigorously with wooden spoon until candy is thick and no longer glossy. Mixture will hold its shape when dropped from spoon. Spread mixture evenly in buttered pan until firm. Cut into squares.

– Maureen MacMillan

MICROWAVE FUDGE

Alyssa's favorite is made by her great great grandmother...

What you need:

4 cups of sugar
1 can of evaporated milk
2 sticks of butter
1-7 oz jar of marshmallow cream
8 oz of unsweetened baking chocolate (1 bar)

What you need to do:

Place the sugar, evaporated milk, and butter in a large, microwaveable bowl - mix thoroughly and microwave on high for exactly 21 minutes. (Stir at least twice while cooking) Next, add the entire jar of marshmallow cream and baking chocolate, and mix well. Pour into a greased cake pan and let harden.

– Alyssa Knight



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