By Nola Straub

Football practice is over, games are underway and school is in swing. All of our Nebraska grand-boys are at school in Wauneta this year. The buses are on the roads again so give them a break and slow down when you see them. It is hot for practice but should cool down soon, I hope.

2010 Sharri B's Chicken Pasta & Vegetable

Casserole Collection

1 pound of boneless chicken breasts

4 c. water

Boil until chicken is no longer pink. Cool slightly and cube, about 2 cups

1 can cream of chicken soup

3/4 c. water

1 bag frozen vegetable & pasta blend

Mix soup, water, vegetable pasta blend and cooked chicken in a shallow 2 quart casserole dish.

1 c. seasoned stuffing mix

2 tbsp. butter

Mix stuffing and butter together and sprinkle on the top. Bake at 400 degrees for 35 min. or until hot.

Seven Cup Fruit Salad

Nola's collection

1 c. crushed pineapple, drained

1 c. mandarin orange sections, drained

1 c. walnuts

1 c. flaked coconut

1 c. sour cream, low fat

1 c. white raisins

1 c. mini marshmallows

Mix together the above 7 ingredients reserving nuts, orange sections, white raisins, and some coconut for garnishing the top of the salad. Refrigerate mixture for several hours. Just before serving make a wreath around the edges to let people who are allergic to nuts, oranges, coconuts, and sugar in raisins choose what they'd like.

Refrigerator Pickles

Nola's collection

4 c. vinegar

4 c. sugar

2 tsp. pickling salt

1 1/2 tsp. celery seed

1 1/2 rap. mustard seed

Onions and cucumbers

Slice cucumbers and onions. Put into jars and pour liquid over them. Put lids on. Heat nothing! Will last in refrigerator one year.

Ann Kingslan is a well known still-life painter in Omaha. I took the first painting class in about 1979. Many years I drove from Wyoming, stopped at mom's and drove down for the class and back to mother's and back to Wyoming. She had a class earlier this year but is now semi retired. She served this cheesecake and I begged for the recipe. She sent it in April, I printed it and deleted the email, and misplaced the printed copy of my computer and found it, so will put it in right away before I loose it again.

Amaretto Chocolate Cheesecake

Ann Kingslan

1 c. chocolate cookie crumbs or 1 chocolate pie crust

12 ozs. mini semisweet chocolate chips

3 8-oz. pkg. cream cheese

3/4 c. sugar

3 eggs

1 8-oz. sour cream

3 tbsp. whipped cream (opt.)

2 tsp. vanilla extract

1/2 c. Amaretto - Ann noted she just uses an airplane size sold in liquor stores in Omaha.

Press the cookie crumbs pie crust into the bottom of a 9-inch spring form pan. If you use cookie crumbs add 3 tbsp. butter mixed in and press into the spring form pan. Place the pkg. of semisweet chocolate in double boiler or microwave to melt.

Beat cream cheese until light and fluffy. Gradually add sugar, mixing well. Add eggs, one at a time beating well after each addition. Stir in melted chocolate and beat until well blended. Add sour cream, whipping cream, vanilla, Amaretto. Mixture may appear slightly lumpy.Pour into prepared pan. Wrap foil around the outside of the pan to catch leaks. Put pan on cookie sheet. Bake at 350 degrees F. for 45 min. Center may be soft but will firm when chilled. Refrigerate over night. Remove sides of spring form pan. Serve plain or decorate with swirls of chocolate or whipped topping.

Ann served it plain but set out a bottle of chocolate ice cream topping and a container of whipped cream. It disappeared pretty fast… after lunch and at afternoon break. Her daughter

now runs the business and travel teaches.

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.