

**By Nola Straub**

I traveled to Goddard, Kan., last week to a portrait class to finish our 50th anniversary portrait. While we are at Karen Patton's studio she makes lunch every day. Her daughter had bought her a beautiful crystal bowl with silver legs. The bowl can be refrigerated until time to sit it in the legs. Karen wanted an easy Trifle she could make before the class that was good and elegant enough to do justice to her new bowl and then just whip it out for the noon meal.

**Diane's Chocolate Trifle from Muncie, Ind.,**

**Karen Patton**

1 2-layer chocolate cake, baked according to directions

1 small pkg. instant chocolate pudding, fixed according to directions

1 lg. can cherry pie filling

1 lg. container Cool Whip

Imbibing Syrup:

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Written by Wauneta Breeze

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1/2 c. boiling water

1/2 c. sugar

2 tsp. vanilla

3 tbsp. Cherry Kirsch\* (may be omitted)

Bring water to boil and add the rest of the ingredients. (\*May use other extracts like almond or rum, or 1 tbsp. Kahlua can be added to the pudding mix.)

Split each cake layer in half. Layer the trifle ingredients in a container in any order that you wish. Brush Imbibing Syrup on the top of the 4 half sliced cakes. Or make the day before and let the layers soak into each other. Keep refrigerated.

I went with Norma and Gerold to his cousin's a few years ago and Opal gave Norma and me this recipe. She had put chocolate pudding with cherry pie filling and almond extract into this crust and topped with almond slices on top to decorate.

### Opal & Emrold's Cocoa Crumb Crust

**Norma Bodeman**

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1 1/2 c. vanilla wafer crumbs

6 tbsp. unsweetened cocoa

6 tbsp. oleo, melted

1/3 c. powdered sugar

Mix. Press into bottom of 9 inch pie pan. Then read aloud to yourself the following quote:

“If we noticed little pleasures

As we notice little pains;

If we forgot our losses

And remembered all our gains;

If we looked for people’s virtues

And their faults refused to see,

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What a comfortable, happy, cheerful

Place this world would be!"

Allow the oleo to set up and the crust is done. . .Opal and Emrold Northrup had a dog named Chrystal so they were all jewels!

Remember by our labors we are fed. Sometimes by others' labor as well. In years gone by a woman was held in high esteem for her homemade cooking. Today instead of the bread she is baking it is the dough she is making!

Have you noticed FALL is here? The yellow leaves and weeds? — Words without deeds is like a garden full of weeds! Have you noticed the weeds are beginning to look worse for the ware? They know there season is about over.

**Homemade Light**

**Seasoning Salt**

**Nola Straub**

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1 11-oz. box lite salt

2 tbsp. celery salt

2 tbsp. garlic powder

2 tbsp. paprika

2 tsp. dry mustard

2 tsp. onion powder

2 tsp. pepper

Place all ingredients in blender, cover and blend on high speed for 30 seconds. Store in a covered shaker.

**Freezer Pickles**

**Opal Northrup**

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7 c. thin sliced cucumbers

1 c. chopped onion

1 c. sweet pepper, chopped

1 tsp. celery seed

1 tsp. salt

1 c. white vinegar

2 c. sugar

Mix together and pour over cucumbers. Set in refrigerator for 4-5 days, stir once each day. Freeze on 5th day. Will keep well 3-5 months.

## Peach Preserves

(Overnight)

Ila McMinn & Deana Lund

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Sure Jell

2 tbsp. allspice

3/4 c. sugar for each cup of peach sauce

1 tsp. vanilla

Cook ripe peaches and mash through a sieve. To each cup of peach sauce add 3/4 c. sugar. Ila's recipe says heat in heavy skillet (Iron) over medium heat. Keep stirring. Add Sure Jell if you desire it to be more set and cook a few minutes. Add vanilla and allspice. Deana's recipe says for each cup of peach sauce, add 3/4 c. sugar and put into crock pot on low heat overnight. Next morning turn on high, add Sure Jell until hot and steaming. Add vanilla and allspice.

For both seal in hot sterilized jars with hot lids.

\* Side note half a small jar of preserves folded into a cup of stiff whipped cream make a nice topping on top of pudding for dessert.

## Special Preserves

Ila Berry McMinn

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4 c. rhubarb, diced fine

1 c. crushed pineapple

4 c. sugar

1 pkg. strawberry Jell-O

Dice rhubarb and mix in sugar. Boil 12 min. Add crushed pineapple. Cook 5 min. Remove from heat. Add Jell-O. Stir until Jell-O is well dissolved. Seal in jars while hot.

Always greet the members of your family, especially the children, when you enter a home, and always bid them goodbye when you leave. Manners are taught, not caught. I think it is nice to say I love you!

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