

Feeding the flock. . .

Written by Wauneta Breeze
Thursday, 08 March 2012 16:03 -

By Nola Straub

Feeding the Flock could mean preaching, farm chores, or cooking for the family. When the sons and families come home it is like feeding a flock.

Tax season is here so family will probably have to be making the dreaded income tax trip here so I have been thinking about that. I have to get busy with ours now that I have done theirs and the nieces and nephews south of Palisade, plus the books for the sons. I sure miss Norma. It used to be her job and before Dad gave it to all of us, it was his job.

Time marches on and some day it will not be mine any more and the sons will find out what a pleasure it is. L. O. L. It is always that dreaded job for anyone who has farmed, especially when the government just sits back and collects. I guess paying taxes is like feeding the flock! I just wish we had a smarter flock to feed sometimes.

Joanne's Quick & Easy Clam Chowder

Nola's Collection

1 (14 oz.) can cream of celery soup

1 (14 oz.) can cream of potato soup

1 (14 oz.) can New England clam chowder

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2 1/2 c. milk

1/2 tsp. butter

1 dash pepper

1 (6 oz.) can chopped clams

Combine all ingredients except clams. Heat through.

At end add clams and juice for a couple minutes more cooking time. I know it would be better on the coast with a real fresh batch of clams, but...we are in the middle of Nebraska.

Onion-Roasted Potatoes

Norma's Collection

2 lbs. red potatoes sliced 1/2-inch thick

1/3 c. vegetable oil

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1 envelope dry onion soup mix

Combine all ingredients in a large plastic bag. Shake until well coated. Empty bag into an un-greased 9x1-inch baking pan. Cover and bake at 350 degrees for 35 min., stirring occasionally. Uncover and bake 15 min. longer or until potatoes are tender. Serves 6-8.

Bean Casserole

Norma's Collection

Preheat oven to 350 degrees.

10 slices of bacon

1 medium onion sliced into rings

1 c. brown sugar

1 tsp. dry mustard

1 tsp. salt

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1/4 c. vinegar

Simmer and cook covered 20 mins.

Grease casserole dish. Mix in:

1 16-oz. can corn

2 14-oz. cans buttered beans

1 24-oz. can pork and beans

Add simmered items and bake at 350 for 1 hour.

Baked Apple French Toast

Nola's Collection

Pre-heat oven to 400 degrees.

1 lg. loaf French bread

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8 eggs

3 c. milk

3/4 c. sugar, divided

1 tbsp. vanilla

5 Granny Smith apples

2 tsp. cinnamon

2 tbsp. butter

Grease a 9x13-inch pan. Slice bread into 1 1/2 inch slices. Place bread tightly together in one layer in the pan, beat eggs, then add milk, 1/4 c. sugar, and vanilla; mix well. Pour half of the egg mixture over the bread. Peel and core apples. Cut into rings or slices. Place apples on top of the bread. Pour remaining egg mixture over the apples. Mix remaining 1/2 cup sugar with cinnamon. Sprinkle evenly over apples. Dot with butter. Bake at 400 degrees for 35 min. Cool for 5-10 min. before serving.

Baked Oatmeal

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Nola's Collection

Preheat oven to 350 degrees.

1/4 c. oil

1/4 c. sugar

1 egg

1 1/2 c. quick oats

1 tsp. baking powder

1/2 tsp. salt

1/2 c. milk

1/4 c. raisins

1/4 c. nuts

1/2 tsp. cinnamon

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Walnuts (optional)

1/2 tsp. vanilla (optional)

Apple bits (optional)

Mix together the oil, sugar, and egg. Add remaining ingredients. Bake at 350 degrees for 30 min.

Breakfast Potato Quiche Nola's Collection

Preheat oven to 425 degrees.

1 (24 oz) pkg. frozen hash brown potatoes

4 tbsp. butter, melted

Press potatoes into a 9x13-inch pan, drizzle with butter, bake at 425 degrees for 25 min. Turn oven back to 350 degrees.

1/2 lb. chopped ham (or crumbled sausage)

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10 oz. Monterey Jack cheese

1 1/2 c. half and half

5 eggs, beaten lightly

1/2 tsp. salt

Sprinkle the meat and cheese over potatoes. With a whisk, beat eggs, half and half, and salt together and pour over the potatoes. Bake at 350 degrees for 30 to 40 more min.

ALWAYS GOOD to use the oven on a cold morning and warm up the food and people. Makes me think of the mornings with the old wood cook stoves.

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