

Thursday, 26 July 2012 14:32 -
1 c. chopped celery
1 c. diced unpeeled apple chunks
3/4 c. chopped nuts
1 c. whipped topping
Lettuce leaves if desired on the plate to serve it.
In a saucepan, combine pineapple and sugar, bring to a boil for three min. Add jello and stir until it is dissolved. Add cream cheese and stir until it is thoroughly dissolved. Allow to cool and fold in celery, apples, and nuts. Pour into a 9-inch square pan. Chill until firm. Cut into squares and serve on a salad plate on lettuce leaves. 9 to 12 servings. You might want to double it for a family.
Harvest Time Beans
Pat Cramer
Preheat oven to 350 degrees.
1 lb. meaty bacon strips. Cook bacon in a large skillet over medium heat til crispy. Drain on paper towels. Reserve about 3 T. of drippings to fry:

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Thursday, 26 July 2012 14:32 -4 med. yellow onions, sliced or diced. Cook over med. heat 8-10 min. until tender. Then add: 1/2 c. apple cider vinegar 1 tsp. salt 1 tsp. dry mustard 1/2 tsp. garlic powder Cook 20 min. and add: 2 cans butter beans, drained & rinsed 1 can lima beans, drained & rinsed 1 can kidney beans, drained & rinsed 1 large can baked beans Add the bacon and onion mixtures in a 13x9-inch baking dish and bake at 350 degrees for 1 hour. Pat brought me a cup that was cool and they were excellent (cooled down, too) so you could prepare them the evening before and take out of refrigerator and allow to get up to room temp for lunch.

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Great Gramdma's
Pudding
Made Modern Collection
1 tbsp. cornstarch
Pinch of salt
2 tbsp. sugar
1 tsp. vanilla
1 c. milk divided
Mix cornstarch, salt, and sugar with 1/4 c. of milk. Heat remaining milk over medium heat or in the microwave for 30 seconds. Stir in cornstarch mixture slowly. Cook until thickened stirring constantly on the stove about 10-15 min. or in the microwave for 3 to 4 min., stirring every minute until thickened. Remove from heat and add the flavoring - coconut, chocolate chips, bananas, apple sauce or mandarin oranges, drained or pineapple or use your ideas.

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Sharing with Wauneta: Harvest was so early this year. . . Written by Wauneta Breeze Thursday, 26 July 2012 14:32 -Study of Herbs Proverb 16:17 & Proverbs 17:1 and uses for garden produce Basil -— Mild flavor of anise and spice, slight mint aftertaste. Basil and tomatoes are a natural partnership. Use in all egg dishes; in tomato sauce; in poultry stuffing and with poultry. Bay --- Strong aromatic, pungent flavor. Use sparingly in hot tomato juice or bouillon. Add to corned beef, ham, or cooking meats for cold plates and with vegetables in roast. Dill — Sharp, aromatic, caraway-like flavor. Good in sour cream over cucumbers; finely cut leaves or seeds in potato salad or tossed green salad. Marjoram — Sweet, spicy flavor, mint aftertaste. Good with cottage cheese or cream cheese. Use only in sauces to go with eggs, such as sharp cheddar cheese sauce. Mint — Refreshing, fruity, aromatic flavor. Use in hot or cold fruit beverages, fruit cocktails. Suitable garnish for any fish, lamb, veal. Good in fruit salads. Oregano — Strong clove favor, slightly bitter. Sprinkle over pizza or mushroom dishes. Sprinkle lightly on soft cooked eggs. Use in Spanish sauces and with all game birds. Parsley — Sweet. Spicy, rather peppery flavor. Combines with all herbs and all egg dishes. Use as both seasoning and/or as a garnish.

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Rosemary — The meat herb; pungent, piny and resinous in flavor; quite aromatic. Use in jams and jellies.

Sage — Fragrant, aromatic, slightly bitter flavor. Ideal for cheese spreads; on cheese topped canapés. Good with sausage, pork, veal and lamb.

Savory — The bean herb; warm, aromatic, resinous in flavor. Good in bean salads, tomato juice, all egg dishes, cheese soufflés - a mild herb.

Tarragon — Aromatic, licorice-anise flavor, slightly bitter. Good in all egg dishes if used lightly. Its greatest use is in vinegar.

Thyme — Strong, clove-like flavor. Blends with strong cheeses; all fish and shellfish. Good with all meats, if used with restraint. Carefully.

Why not send in some of your tips for uses of spices? I am like Chicken LITTLE. I try just a little the first time and if I don't mind how it tastes I will put in more the second time.

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