

Sharing with Wauneta: Everything's an art . . .

Written by Wauneta Breeze
Wednesday, 31 October 2012 20:39 -

By Nola Straub

Everything is an art, be it cooking, canning, baking, cleaning, gardening, quilting, fishing, hunting, and I love to paint pictures. In all hobbies, the creator makes what pleases them. Whatever you like doing is an art, it is what you want it to be. What you do is what pleases you. If it happens to please someone else, then they are the beholder of your expression! When we create something that pleases us and perhaps others, it adds to the satisfaction of creating something that was not before in their lives. If you do something well. . . then you should share it.

I really enjoyed the article of Nancy O'Neil's on Winter squash! I think it is great when someone wants to share what they know with Wauneta! When I first got married and moved from Wauneta my mother and dad sent us the Wauneta Breeze. I enjoyed reading everything about the people I knew in Wauneta. I so appreciated Elsie Kerchal's weekly column. It helped to hear familiar names and ideas from people who had lived in, moved into, and moved to other places from Wauneta.

It is so different to move back with so many people I knew having moved away to other places or to the plot west of town. I know less people now but think that we should all share with other people in our home town communities. It's fun to read and learn from what others know.

If you no longer live in Wauneta remember we love to hear from you, too, and if you have a favorite dish share the recipe with all. What better way to learn about things than sharing what you know with Wauneta Breeze readers for Thanksgiving and Christmas season in 2012!

Cheese Danish

Janice Naylor, California

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Pre-heat oven to 350 degrees.

2 pkgs. crescent dinner rolls

2 8-oz. pkg. cream cheese

1 1/4 c. sugar

1 tsp. vanilla

1 tsp. cinnamon

1 stick butter, melted

Lay out one pkg. of crescent rolls to cover bottom of 9x13" pan.

Mix cream cheese, 1 c. sugar and vanilla until creamy. Spread the mixture on top of crescent rolls. Cover with other pkg. crescent rolls. Sprinkle the top with mixture of 1/4 cup sugar and cinnamon. Pour melted butter over top. Bake at 350 degrees for 30 min.

Janice hosted a painting seminar in California in 2004 and promised to send me recipes. She lost my address and we just painted in Kansas in September. I got these recipes in the mail last

week.

Ham Quiche

Janice Naylor

Pre-heat oven to 350 degrees.

1 deep dish pastry shell (9")

1/2 c. light mayonnaise

4 eggs, well-beaten

1/2 c. skim milk

1 c. diced cooked ham

1 c. low-fat cheddar cheese

1 c. shredded low-fat Swiss cheese

Stir mayonnaise in a medium bowl. Add eggs and milk, mix well. Stir in ham and cheeses. Pour into pastry shell. Pre-heat oven to 350 degrees and bake 45-50 mins. Cool lightly before serving. Makes one 9-inch pie. Note: a 9-inch quiche dish may be used in place of a pastry shell. Spray with cooking spray.

Broccoli Salad

Janice Naylor

1 bunch broccoli (heart section)

1 c. golden raisins

1/3 c. onion

8 slices cooked & crumbled bacon

Salt & pepper to taste

Sliced grapes

1 c. mayonnaise

1/2 c. sugar

1/4 c. vinegar

Cook bacon until crisp. Cut broccoli into small pieces and put in a bowl. Add mayonnaise together and pour over salad and mix. Refrigerate several hours before serving for best flavor.

Green Bean/Shoepeg

Corn Casserole

Janice Naylor

2 cans French green beans

1 can white shoepeg corn

1/2 c. sour cream

1/4 c. chopped onions

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1 can cream of celery soup

3/4 c. sharp cheese

1 stick butter

1 tube Ritz crackers

Drain beans and corn. Mix in bottom of dish. Combine sour cream and soup. Mix in cheese, onion and pour over beans and corn. Crush crackers and put on top. Melt butter and pour on the top. Bake at 350 degrees for 45 min. 2012 added this recipe!

Apricot Salad

Janice Naylor

1 can apricot halves

1 lg. can pineapple chunks

1 can mandarin oranges

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2 bananas

Maraschino cherries

Pkg. instant vanilla pudding

Drain juice and combine apricot & pineapple. Use 1 1/2 c. juice, heat until hot not boiling. Add instant pudding to juice, dissolve and cool. Drain oranges and cherries and mix all together. Chill.

One thing about painters — you sit, paint, visit and enjoy your time together. When you get hungry it is nice to have something in the oven to pull out and everyone enjoys eating and visiting, then back to finish painting. Thanks, Janice, for sharing with Wauneta.

I have met so many people from around the USA and foreign countries in painting classes. Janice is from Powder Springs, Calif., and is always so tan from swimming.

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