

# Desserts

## Sour Cream Chocolate Cake

1 1/4 C. Sugar  
3 Tbsp. Cocoa  
1 1/4 C. Sour Cream  
1 tsp. Vanilla

Wilma Van Brocklin Sukup

2 Eggs  
1 tsp. Baking Soda  
1 3/4 C. Flour

Beat eggs and add sugar. Next stir in cocoa. Dissolve soda in sour cream. Add to first mixture. Add flour and mix well. Add vanilla. Pour in greased and floured 13 x 9 pan. Bake at 350 degrees for 30 minutes. Test with toothpick.

One summer Cousin Tom Schulte (Aunt Beth's son) came to spend a few weeks at the farm. Dan and Tom were shooting the horses with stones and sling shots. The horses would run into the barn. I would chase them back outside and Dan and Tom would shoot them again. We did this for quite some time before Dad caught us and literally hit our behinds all the way back to the house with those "slingshots"! I tried to talk my way out of it, but it didn't work!

## Quick Fudge Frosting

1 C. Sugar  
1/4 C. Butter  
2 Tbsp. White Corn Syrup  
1/8 tsp. Salt

Wilma Van Brocklin Sukup

1/4 C. Cocoa  
1/2 C. Milk  
2 C. Powdered Sugar  
1 tsp. Vanilla

Mix granulated sugar and cocoa in large saucepan. Add butter, milk, syrup and salt. Bring to a boil while stirring. Stir and boil 3 minutes. Cool. Beat in powdered sugar and vanilla. Frost cake.

When we lived on the farm we had the old wood box telephones. My brothers Ray, Dan and Dave used to answer the phone, "Sukup's Horse and Mule Barn". Usually the caller on the other end was speechless!

## Big Red Cake

1/2 C. Margarine  
2 Eggs  
2 1/2 C. Flour + 1 Tbsp.  
1 C. Buttermilk  
1 tsp. Soda

Julie Cerny

1 1/2 C. Sugar  
2 oz. Red food color  
1 tsp. Salt  
2 tsp. Vanilla

Mix together and bake 350 degrees for 25-30 minutes.

Frosting:

3 Tbsp. Flour  
1 C. Sugar  
1 tsp. Vanilla

1 C. Milk  
1 C. Butter

Cook flour and milk until thick. Cool. Cream sugar, butter and vanilla together. Add cooked ingredients and beat until whipped cream texture with electric mixer.

You can buy dry buttermilk and add liquid to make buttermilk or I have used 1 tsp. Vinegar into milk for same.

**Pecan Bars** **Marcella Frauendorfer**

**1 Box Butter Pecan Cake Mix    3/4 C. Margarine, softened**

**1 Egg**

**Mix above ingredients together and pat into a 11 X 15 jelly roll pan. Sprinkle on top 1 pkg. Heath chips and 1 ½ C. Chopped Pecans. Drizzle one can Sweetened Condensed Milk on top. Bake at 325 degrees for 25-30 minutes.**

**Marcella and Al Frauendorfer were good neighbors in Madison for nineteen years. I went eyeglass shopping with Marcella one time and we went to Shopko. She was trying on frames and she put her glasses on the display shelf with all the other frames. We had a fun time trying to find her glasses..... just had to find the ones with lens' in them.**

**Diabetic Fruit Bars** **Darlene Scheer**

**1 tsp. Soda**

**1/4 tsp. Salt**

**1 C. Flour**

**1 tsp. Vanilla**

**½ C. Walnuts Chopped**

## 2 Eggs

**Boil dates, prunes and raisins in water. Add margarine, eggs and dry ingredients. Bake in a 7 x 11 pan at 350 degrees 25 to 30 minutes. May add 1 ½ tsp cinnamon or nutmeg.**

**These are very tasty even though they have no sugar! Darlene was my quilt-making buddy in Madison. She embroidered the 12 blocks for a quilt and brought the coordinating fabric. I sewed the quilt together and headed the quilting part of getting the quilt done. The finished quilt was used as a fundraiser for St. Leonard Church Bazaar. Tickets were sold and I think one of the highest amounts was \$1,400.00 for the church.**

**Texas Sheet cake** **Betty Cerny**

**2 C. Sugar**

**Mix together and set aside.**

**3 ½ Tbsp. Cocoa**

**1 C. Water**

**Mix together in saucepan and boil.**

**Stir hot mixture over flour mixture.**

**Add 2 eggs, ½ C. Sour Cream, 1 tsp. Vanilla and 1 tsp. Soda.**

**Pour on 15 x 10 cookie sheet and bake at 375 degrees for 15-20 min.**

**Cool slightly. Frosting: 1 stick margarine, 3 ½ Tbsp. Cocoa.**

**6 Tbsp. Milk...** Put into a saucepan and bring to a boil and

**add 1 lb. powdered sugar, 1 tsp. Vanilla and ½ C. Walnuts.**

**Pour over cake to harden.**

**Betty has nice memories of winters when they were young. Her Mother Florence would dress the three kids up warm and she would dress up warm and they would go outdoors to**

goof around and have fun. Betty said that they shoveled snow, built an igloo, built forts and had a really good time. Betty also remembers putting on old ice-skates and skate in their backyard. They also went down to the frozen pond nearby and played hockey and figure skated. Betty said that her Mother found fun things to do and gave them a lot of love. Betty's Mother Florence came to Nebraska one time that I remember and stayed with us in Bradshaw. She liked having Doug and Gina as the youngsters to joke with. We all went to Minden, NE to visit Pioneer Village. Florence enjoyed visiting Pioneer Village.

#### Decorated cake and frosting

1 white cake mix.

Mix cake mix as directed on package. Add ½ C. Flour, 1 tsp. Vanilla, 1 tsp. Almond extract and 1 tsp. Lemon flavoring.

Bake as directed. Cool in pan. Remove to plate and cool.

#### White Wedding Cake Frosting

**Darlene Maslonka**

1 Cup Crisco

4 C. Powdered Sugar

1/3 C. Milk

1 tsp. Vanilla

Put Crisco in a glass or metal bowl and gradually add powdered sugar. After about half of the sugar is added start adding the milk and rest of sugar. Add vanilla last. Mix well with electric mixer. Scrape edges of pan often with spatula.

I think the above recipe is too crisco-ie. So, I add about another cup of powdered sugar and more milk. Frost cakes.

To add coloring....put small amount of frosting in a custard cup and add food coloring. The professionals use paste food coloring and white vanilla. I don't!

#### Apricot-Angel Food Cake

**Pam Cerny**

Take one angel food cake - Break up in pieces and put in

9 x 13 pan. Take ½ C. Apricot Nectar and add 6 Tbsp.

Cornstarch and make a paste. Boil rest of apricot nectar then add paste and continue stirring until it thickens. Pour over angel food cake and place in refrigerator over night.

In the morning cover with Cool Whip and slivered almonds on top.

Tom Cerny was fishing with his Dad Grandpa Frank one time. Tom was old enough to have a fishing license but did not. The game warden came along and asked for his name and age. Tom gave the warden Gene's name and birth date. Good thing the warden didn't follow them back to the house as Gene didn't know the story!!

### Raspberry Poke Cake

Kris Donnelly

1 (2-layer size) pkg. white cake mix    1 C. Boiling water  
1 (3-oz) pkg. Raspberry jell-o            ½ C. Cold water

#### **Cool Whip**

Prepare cake as directed on package. Bake in well-greased and floured 13 x 9 inch pan at 350 degrees for 30-35 minutes. Cool 15 minutes, then poke with fork at ½-inch intervals. Dissolve jell-o in boiling water. Add cold water and spoon over cake. Chill 3-4 hours. Top with whipped topping.

Kris talks and walks in her sleep. She talks while she sleeps but mostly in language that one can't understand. She never did walk away....just walked inside the house. We had an occasion to sleep with Kris in a motel room in Grand Island and Kris was laughing and laughing in her sleep. She didn't remember what was so funny!!!!

### Extra Special Fruit Cake

Wilma Van Brocklin Sukup

1 Pound Brazil Nuts                      1 Pound Walnuts  
1 ½ C. Sugar                                1 Pound Dates  
1 ½ C. Flour                                 1 tsp. Baking Powder  
Pinch of salt                                4 Eggs

2 (3 ¾ oz) bottle maraschino cherries (1 red, 1 green)

Do not chop nuts or dates. Leave whole. Pour sugar over nuts and dates. Add cake flour, baking powder and salt. Add cherries and juices. Separate eggs and add beaten yolks. Beat egg whites separately until stiff. Fold in stiffly beaten egg whites last. Bake in 2 bread pan tins that are greased and lined with foil on bottom and up the sides. This makes it a lot easier to remove from pans and can be frozen that way. Bake 325 degrees for 1 hour and 15 minutes.

This fruitcake is very good and doesn't have the citrus that most fruit cakes have. Mother and Dad made this fruitcake each Christmas holiday.

### Cream Cheese Brownies

4 Eggs    3 Tbsp. Cocoa  
2 C. Sugar                                        1 ½ C. Flour  
1 C. Margarine                                 2 tsp. Vanilla

Mix all ingredients well and pour into a greased jelly roll pan 15 x 10. Cream cheese mixture: Combine 1 (8-oz) pkg. Cream cheese and 1/3 C. Sugar until well blended. Blend in 1 egg. Spoon cream cheese mixture over top of chocolate batter. Cut through batter with knife several times for marble effect. Bake 350 degrees for 15-20 minutes. Test with toothpick for doneness.

Frost with chocolate frosting:

1½ C. Sugar                                      ½ C. Chocolate Chips  
6 Tbsp. Margarine                              6 Tbsp. Milk

Bring sugar, margarine and milk to a boil. Remove from heat; add chocolate chips and beat until thick and ready to spread.

When we first moved to Madison we had a regular antique door with skeleton key hole in most of the doors. Gina stuffed the bathroom door with toilet paper and it's still there today....18 years later!!

**Hawaiian Wedding Cake**

**Dee Kohler**

1 yellow cake mix  
1 (12-oz) Cool Whip  
1 (8-oz) Cream Cheese  
1 (3-oz) Instant Vanilla Pudding Mix

1 C. Milk

1 (20-oz) crushed pineapple

Drained

Nuts

Coconut

Mix cake mix according to directions on package. Bake in a greased 13 x 9 pan at 350 degrees for 20 minutes. Combine cream cheese and cool whip. Mix pudding with milk and add to Cool whip mixture. Spread on top of cooled cake. Top with pineapple, nuts and coconut. Refrigerate until serving time.

Dee remembers taking driving lessons from Mr. Terry Neddenriep in Bradshaw. While she was driving she hit a skunk. Mr. Neddenriep made her drive to York and wash the car. She was taking lessons with Carey Goertzen and Brett Ehlers. Dee was embarrassed.

**Cream Cheese Pound Cake**

**Julie Cerny**

1 (8-oz) cream Cheese  
3 sticks margarine  
3 C. Sugar

6 eggs

3 C. Flour

2 tsp. Vanilla

Blend cream cheese and margarine well. Add sugar, beating slowly. Add eggs one at a time, beating after each addition. Blend in flour a small amount at a time. Mix in vanilla and beat well. Pour into well greased and floured bread pans. Bake at 300 degrees for 1 ½ hours or until done.

This pound cake can be used for the raspberry torte below.

**Raspberry Torte**

**Steve Kohler**

1 loaf pound cake (purchased or homemade)

Raspberry jam

1 can lemon pie filling

1 can chocolate fudge frosting

Split pound loaf into three even slices crosswise. On bottom layer, spread lemon pie filling. Top with piece of cake and spread raspberry jam. Top with third slice and frost all sides and top with chocolate frosting. Needs to refrigerate about an hour.

We went to Michigan to visit the Frank and Betty Cerny family one summer. Kim Cerny had just gotten her driver's license so she and Dee went to Flint to shop. They had lots of fun smelling perfume and shopping at the mall. On the way home Kim went through a stop sign. Dee freaked and Kim calmed Dee. The incident was never mentioned.

#### White Cake

Ann Sukup

2 C. Sugar

2/3 C. Margarine

1 C. Water(105 degrees) 3 C. Flour

Pinch of salt

1 tsp. Vanilla

2 Tsp. Baking Powder (1 tsp in the egg whites)

4 egg whites beat with 1 tsp baking powder until stiff

Directions: Cream sugar and margarine. Add water,

flour, salt, vanilla and baking powder. Fold in the beaten

egg whites with the 1 tsp baking powder. Bake at 350 degrees for about 30 minutes.

This is the cake recipe that we used to make with the crushed black walnuts. Grind ½ Cup Black Walnuts and fold into batter. Can make cupcakes or regular cake. Mother made the cupcakes without paper liners and frosted with vanilla frosting. Sprinkle a few black walnuts on top. The little black walnut cupcakes were always made at the Christmas holiday.

#### Chewy Brownies

Glenna Pavlik

1 C. Flour

2 C. Sugar

4 T. Cocoa

4 beaten Eggs

1/4 tsp. Salt

1 C. Chopped nuts

1 C. Oil

1 tsp. Vanilla

Mix flour, cocoa & salt together in large mixing bowl. Add remaining ingredients. Pour into 9 x 13 slightly greased pan.

Bake 350 degrees for 15 min. until crusted top rises, then falls away from edges of pan. Do not overcook.

Frosting: 1/3 C. Milk, 1 C. Sugar. Boil 2 minutes. Add 1/3 C. Chocolate chips, 1 tsp. Vanilla. Beat until smooth.

These are sinfully rich!! This is the kind of batter that the kids would fight about “who gets to lick the bowl”! Sometimes I had to give 4 spoons to get the job done! Grandma Wilma used to kid us when we were young that we had cleaned the bowl so well that she didn’t have to wash it.

#### Grandma Lydia's Heavenly Spice Cake

Lydia Pistulka

1 C. Shortening

2 ½ C. Sugar

2 C. Buttermilk

3 C. Flour

2 Eggs, unbeaten

8 Tbsp. Cocoa

2 tsp. Baking Soda

1 tsp. Cloves

1 tsp. Cinnamon

1 tsp. Salt

1 tsp. Vanilla

Cream shortening and 1 ½ sugar; add eggs one at a time

beating well after each addition. Mix rest of sugar with spices, cocoa and soda. Then add it to the first mixture. Add alternately buttermilk and flour. Bake in pan. It makes a large cake.

**Frosting for spice cake:**

One cup sugar, ½ C. Sweet Cream, 1 egg beaten well, 1 tsp. Vanilla. Stir all ingredients together except the vanilla; boil until thickened stirring constantly. Add vanilla and allow to cool before spreading. Chopped raisins or nuts may be added to frosting.

**Grandma Mildred's Hot Sauce for cake                      Mildred Cerny**

<b>2 Tbsp. Butter</b>	<b>4 Tbsp. Flour</b>
<b>½ C. Sugar</b>	<b>1 ½ C. Cold Water</b>
<b>1 ½ tsp. Vanilla</b>	

Melt butter in saucepan on stove over low heat. When butter is melted use a whisk to mix the flour together. Cook a minute and then blend in the sugar. Continue whisking the mixture together over heat another minute. Gradually whisk in cold water and whisk mixture until it bubbles. Let bubble a minute, then add vanilla. I add about one cup of water....let it bubble and see the consistency of the sauce...if it's a bit thick then add the rest of the water. The sauce thickens more as it cools. Grandma Mildred may have made home made cakes in earlier days, but when they moved to Creighton she made a yellow cake mix for this special dessert. Cut cake into portions, put on a dessert plate and add desired amount of hot sauce for topping.

Any leftovers can be heated in the microwave and may have to add a little water and whisk before serving. We asked Uncle Ed Pistulka about this hot sauce for cake and he mentioned that his mother Lydia Pistulka also made this recipe at their home.

**Oatmeal Cake    Mary Sedivy Sukup**

1 1/4 C. Boiling water and 1 C. Quick Oatmeal. Mix together and add 1 stick margarine and stir well. Cool 20 minutes.

<b>1 C. White sugar</b>	<b>1 C. Brown Sugar</b>
<b>1 1/3 C. Flour</b>	<b>1 tsp. Baking Soda</b>
<b>1 tsp. Cinnamon</b>	<b>½ tsp. Nutmeg</b>
<b>½ tsp. Salt</b>	<b>2 eggs</b>

Mix together and mix into cooled oatmeal mixture. Bake in pan at 350 degrees for 35 minutes.

Mary was married to Andrew Sukup who immigrated to America in 1870. She is Grandpa John's Grandmother.

**Old-Fashioned Carrot Cake**

**Steve Kohler**

**4 Eggs**

**2 C. Sugar**

**1 ½ C. Vegetable Oil**

**2 C. Flour**

**2-3 tsp. Cinnamon**

**1 tsp. Baking powder**

**1 tsp. Baking soda**

**1/4 tsp. Salt**

**1/4 tsp. Ground nutmeg**

**2 C. Grated Carrots**

**In a mixing bowl, combine eggs, sugar and oil; mix well.**

**Combine flour, cinnamon, baking powder, baking soda, salt and nutmeg; beat into egg mixture. Stir in carrots. Pour into two greased and floured 9 inch baking pans. Bake at 350 degrees for 35-40 minutes or until toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks.**

**Frosting:**

**½ C. Margarine, softened**

**1 (3-oz) pkg. Cream cheese**

**3 ¾ C. Powdered Sugar**

**1 tsp. Vanilla**

**2 - 3 Tbsp. Milk**

**1 C. Chopped Walnuts**

**In a mixing bowl, cream margarine and cream cheese.**

**Gradually add confectioners sugar and vanilla. Add enough milk to achieve desired consistency. Stir in walnuts. Spread frosting between layers and over top and sides of cake. Refrigerate leftovers.**

**We were at Brother Dan's and Brother Dave was there. The two were practicing setting-off their canons for the Wayne County Fair. They had six canons loaded and lit them to go off one at a time....smallest to biggest. They set them up north of Connies house. When the cannons went off pictures and other items hung on the walls inside the house came tumbling down. Nothing major got broken. We were at the Wayne County Fair for the big event and everyone in attendance thought that the canons were really neat!**

**Quick Chocolate Cake**

**Wilma Van Brocklin Sukup**

**1 C. Sugar**

**1 ½ C. Flour**

**2 T. Cocoa**

**1 tsp. Baking powder**

**Sift these ingredients together.**

**Break in 2 eggs, add 1 cup sour cream and beat well. Dissolve 1 tsp. Soda in ½ C. Hot water. Add to above mixture and add 1 tsp. Vanilla. This batter is quite thin. Bake at 350 degrees for about 30 minutes. Test with toothpick. Cool and frost with a chocolate frosting.**

**This is the recipe that Grandma Wilma and I made together one Sunday many years ago. Kenneth, Rosie and Marlin Carrell had phoned and said that they were going to come out to the farm to visit. In the *old* days, usually on a Sunday afternoon relatives or neighbors would come and spend the afternoon. Sometimes we showed our guests the garden or play cards or visited. We also had the apple orchard east of the house. Mother was always proud to show-off the apple orchard and share the apples. Around 4:00 p.m. we would serve lunch before the guests went home. It was usually sandwiches, pickles and a dessert.**



In the mad rush of us making this cake together.....we forgot to put the sugar in!!!! It was terrible!!!!

**Carrot Bars**

**Scott Woods**

2 C. Flour  
2 C. Sugar  
2 tsp. Soda  
1 ½ tsp. Cinnamon  
1 ¼ C. Oil  
2 (7 ½ oz) jars carrot baby food  
4 eggs  
½ tsp. Salt.

Mix all together. Bake in greased 15 x 10 jelly roll pan 350 degrees for 30 minutes. Cool.

Frosting: Frost with cream cheese frosting.....1 can of purchased cream cheese frosting or you could make it from scratch.

We need Gina, Doug and Kris to *really* tell all the incidents in regard to the 1978 gray station wagon!!!

**Old Fashioned Applesauce Cake**

**Glenda Mott Frank**

1 ½ C. Sugar  
1 ½ C. Applesauce  
2 C. Flour  
1 ½ tsp. Soda  
1 tsp. Cloves  
2 Tbsp. Cocoa  
1 C. Butter (or Crisco oil)  
1 C. Raising  
2 Eggs  
1 tsp. Cinnamon  
1 tsp. Allspice  
½ C. Walnuts (optional)  
Mix all together and bake in 9 x 13 pan at 325 degrees for approximately 45 minutes or until done. Glenda sometimes baked this cake in two loaf pans and gives as Christmas gifts. When serving Cool Whip can be used.

Glenda was married to Lester Frank. Lester's mother was Laura Sukup Frank. Laura was Grandpa John's Aunt.

**Caramel-Fudge Chocolate Cake**

**Kris Donnelly**

1 pkg. Chocolate Cake Mix  
1 C. Semi-Sweet chocolate chips, divided  
1 jar (12-1/4 oz) caramel ice cream topping, warmed  
1 jar (11-3/4 oz) hot fudge ice cream topping, warmed  
1 carton (8-oz) frozen whipped topping, thawed  
½ C. English toffee bits or almond brickle chips  
Prepare cake batter according to package directions. Stir in ¾ C. Chocolate chips. Pour into a greased 13 x 9 x 2-inch baking pan. Bake at 350 degrees for 35-40 minutes or until a toothpick inserted near the center comes out clean. Immediately poke holes in the cake with a meat fork or skewer. Spread caramel and fudge toppings over cake. Cool on a wire rack. Frost with whipped topping. Sprinkle with toffee bits and remaining chocolate chips. Store in the refrigerator.

Gene and I went to Savage, MN one weekend when Pat, Kris and Claire lived in Minnesota.

We went for the annual Ice Festival in downtown St. Paul, MN. It was a wonderful event to attend but I neglected to take snow boots. About the first step out of the car I stepped into slushy frozen ice. My feet were froze until we found a mall that was open and Gene bought me new boots and dry socks. The day was much better after the purchases.

**\$300 Waldorf Red Cake**

**Glenda Mott Frank**

**½ C. Butter**

**1 ½ C. Sugar**

**2 Eggs**

**2 Bottles Red Food Coloring**

**2 heaping Tbsp. Cocoa 1 C. Buttermilk**

**2 ¼ C. Cake Flour**

**1 tsp. Salt**

**1 tsp. Vanilla**

**1 Tbsp. Vinegar**

**1 tsp. Baking Soda**

**Cream butter, sugar and eggs. Make a paste of 2 bottles red**

**food coloring (or 1 bottle coloring and 1 bottle water) and 2**

**heaping Tbsp. Cocoa. Add to creamed mixture. Alternately**

**add 1 C. Buttermilk and 2 ¼ C. Cake flour. Add 1 tsp. Salt**

**and 1 tsp. Vanilla. Take a small dish and to 1 Tbsp. Vinegar**

**add 1 tsp. Baking soda holding over cake batter as it will foam. Blend into cake mixture.**

**Bake 350 degrees for 25-30 minutes.**

**Frosting: Take 1 C. Milk and thicken by adding 3 Tbsp. Flour**

**over heat stirring constantly. Cool. Cream ½ C. Butter and ½ C. Other shortening with 1 C.**

**Sugar and add 1 tsp. Vanilla.**

**Beat hard till fluffy and then add this to the above cooled**

**mixture. This will be like whipped cream. Frost cooled cake.**

Glenda's father was George Mott. Glenda says that her father didn't care for cakes..... only pies. But when Glenda baked this Waldorf Cake he loved it. This was about 1959. Glenda made the cake often for her Dad George Mott. We raised Hereford cattle on the farm and we fattened the calves and when it was time to sell them we hired George Mott and his brother Jim Mott to come to the farm and load the calves in their semi-trucks. We were all excited when the trucks came and took the fattened calves to the Sioux City Sale Barn. Mom and Dad then drove to Sioux City and watched the calves sell. They sometimes brought us gifts back from Sioux City. One time, Dan got a porcelain Hereford steer and I got a Black Angus porcelain steer. I was not real thrilled because we only raised the Hereford cows. Uncle Walter Sukup raised the Black Angus cows. Fifty years later I expressed my feelings to Brother Dan about the Black Angus steer and he said that he didn't even know where his Hereford Steer was. Lo and behold.....for a 59<sup>th</sup> birthday, I got the Hereford Steer and gave Dan the Black Angus steer. Connie knew where it was all along!!!

**Rhubarb Cake**

**Laura Sukup Frank**

**1 ½ C. Raw Rhubarb cut fine 1 ½ C. Brown sugar, packed**

**½ C. Butter**

**1 egg**

**½ tsp salt**

**1 C. Sour milk or buttermilk**

**1 tsp. Baking Soda**

**1 tsp. Vanilla**

**2 C. Flour**

**Cream sugar and butter. Add egg and salt. Stir in sour milk,**

soda, vanilla and flour. Add cut-up rhubarb. Pour batter into an oblong pan. Sprinkle mixture of 1/4 C. Sugar and 1 tsp. Cinnamon over top. Bake at 375 degrees for 30 to 35 minutes.

Laura Sukup Frank is Grandpa John's Aunt and youngest daughter of Andrew and Mary Sedivy Sukup.

### Pumpkin Angel Food

Carol Robertson

#### **1- One Step Angel Food Cake Mix**

Mix as directed on package. Take about 1/3 of cake mixture and blend with 1 C. Canned pumpkin, 1 tsp. Vanilla, 1/2 tsp. Cinnamon, 1/2 tsp. Nutmeg, 1/4 tsp. Cloves, and 1/8 tsp. Ginger.

When blended fold gently into rest of angel food cake batter.

Bake 350 degrees for 45-50 minutes. Do not under bake. Frost with powdered sugar frosting glaze.

Carol and I worked with the Madison Historical Society and set-up a Cat in the Hat Christmas tree at the Festival of Trees in Norfolk. I donned the Cat and the Hat outfit and Carol's grandsons dressed-up as Thing 1 and Thing 2. They are identical twins and we had a great time being silly.

### Banana Cake

Margaret Klosner Wagner

1 1/2 C. Sugar

1/2 C. Margarine

1 Egg

1 tsp. Baking Soda

1 C. Sour Milk

1 tsp. Baking Powder

1/2 tsp. Salt

1 tsp. Vanilla

2 Mashed Bananas. 2 cups flour

Cream Sugar and margarine together. Add egg and mix well. Mix 1 tsp. Soda into 1 C. Sour milk. Combine flour, baking powder and salt. Alternate adding milk and soda mixture with flour mixture to sugar mixture. Add mashed bananas and vanilla. Add 1 C. Chopped Nuts. Bake in greased 9 x 13 pan 350 degrees for 35 minutes. Cool.

Frosting: Mix 1/2 mashed banana and 2 Tbsp. Margarine. Add 2 to 3 cups powdered sugar until frosting consistency. Spread on cake.

Margaret only puts the chopped nuts in half of the cake. And if there are no kids around Margaret eats the other half of the banana used in the frosting.

### Frosted Peanut Fingers

Scott Woods

1 C. Margarine, softened

1 1/2 C. Brown Sugar

1 C. Sugar

2 1/2 C. Creamy Peanut Butter, divided

(Use one cup with this mixture)

1 Egg

1 1/2 tsp. Vanilla

2 1/2 C. Quick Cooking Oats

2 C. Flour

1 tsp. Baking Soda

1/2 tsp. Salt

Spray 15 x 10 x 1 pan. Mix ingredients all together. Bake 350 degrees for 13 to 17 minutes

until golden brown. Cool 15 minutes.

Spread with 1 ½ C. Peanut Butter. Cool completely.

Frosting: 6 Tbsp. Margarine, 4 C. Confectioners Sugar, ½ C. Cocoa, 1 tsp. Vanilla and 6-8 Tbsp. Milk. Mix together and carefully spread on top of peanut butter layer. Cut into small fingers and serve.

This recipe was originally found in Quick Cooking. The bars are delicious and are a good addition to a cookie tray of various bars and cookies. You really have to like Peanut Butter- lots of it on these bars! When we moved to the big house in Verdigre, Gina was about 2 years old and while I was doing dishes, she crawled into the bottom drawer of the stove (pans went into the bottom drawer) and was sitting amongst the pans!!!

### Pumpkin Bars

Connie Johnson Sukup

3 Eggs

1 ½ C. Sugar

1 Can Pumpkin

1 Can Evaporated Milk

1 tsp. Cinnamon

½ tsp. Salt

Mix together and put in a 9 x 13 greased pan.

Sprinkle 1 box yellow cake mix on top of pumpkin mixture. Melt 2 sticks of margarine and pour on top of mixture. Sprinkle ½ to 1 C. Chopped Walnuts on top.

Bake 350 degrees for about 50 minutes.

These are really yummy and good replacement for pumpkin pie.....of course .....add dollop of whipped cream when serving. All three of my brothers....Ray, Dan and Dave are color blind. We have had fun with it over the years. And there have been scary times....one time Dad was working in the shop and got some grease on his face and my brothers thought it was blood. Brother Dan thinks the grass is tan....but he knows it's green. The women of the Van Brocklin family carry the gene to the next generations. So far no Cerny grandchildren have acquired color blindness.

### Fruit Pizza

Gene Cerny

1 C. Margarine

1 tsp. Soda

1 ½ C. Powdered Sugar

1 tsp. Cream of tartar

1 Egg

1 tsp. Vanilla

1 ¼ tsp. Almond flavor

2 ½ C. Flour

Filling: 1 C. Powdered Sugar

1 (8-oz) Cream Cheese

12 oz. Cool Whip

Cream together margarine and powdered sugar. Add egg, vanilla, almond extract, flour, soda and cream of tartar. Press into pizza pans. (Makes two 14" pizzas) Bake at 375 degrees for 15 minutes. Cool.

Filling: Cream together Powdered Sugar and cream cheese. Blend in cool whip. Spread over crust. Add fresh fruit.....strawberries, bananas, mandarin oranges, peaches, grapes, pineapple or kiwi.

Topping: Boil ½ C. Sugar, 2 Tbsp. Cornstarch, ½ C. Orange Juice and ¼ C. Lemon Juice. Boil 1 minute until mixture is clear. Cool slightly and pour over fruit.

When we were expecting child number three, we relied on Dr. Carlson to guess if the baby would be blue or pink. He would be 50/50 right. I don't believe they had ultrasound in the 1960's. Dr. Carlson said it would be a boy. I didn't feel any different than the two girls that arrived first so I said a girl. We bet a fifth of scotch since we both liked it. I paid him off by putting a fifth of scotch in a shoebox and taking it to him on the next visit to the clinic.

### Cookies and Cream Brownies

Claire Donnelly

#### **Cream Cheese Layer:**

**1 (8-oz) pkg. Cream cheese, softened**

**1/4 C. Sugar**

**1 egg**

**1/2 tsp. Vanilla**

#### **Brownie Layer:**

**1/2 C. Butter, melted.**

**1/2 C. Sugar**

**1/2 C. Brown Sugar, packed**

**1/2 C. Baking Cocoa**

**2 Eggs**

**1/2 C. All-purpose flour**

**1 tsp. Baking powder**

**1 tsp. Vanilla**

**12 cream-filled chocolate sandwich cookies, crushed**

In a small mixing bowl, beat the cream cheese, sugar, egg and vanilla until smooth; set aside. For brownie layer, combine butter, sugars and cocoa in a large mixing bowl; blend well. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; stir into the cocoa mixture. Stir in vanilla and cookie crumbs. Pour into a greased 11 x 7 x 2 inch baking pan. Spoon cream cheese mixture over batter; cut through batter with a knife to swirl. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool completely.

Claire's Dad Pat Donnelly nicknamed Claire "Wooby" when she was a baby. I was honored when Claire was born. Her full name is Claire Julia Donnelly. Claire Julia missed Grandpa Gene's birthday by ten minutes. Gene's birthday is June 9 and Claire's birthday is June 10. Sean Patrick Donnelly shares my birthday March 18.

### Cookie Dough Bars

Darlene Becker

**2 C. Sugar**

**1/2 C. Cocoa**

**1 1/2 C. Flour**

**Dash of Salt**

**1 C. Vegetable Oil**

**4 eggs**

**2 tsp. Vanilla**

**1/2 C. Chopped nuts**

**Mix all together, put in 9 x 13 greased pan and bake 30 minutes at 350 degrees. Cool.**

**Topping: 1/2 C. Butter, 2 Tbsp. Milk, 1/2 C. Brown Sugar, 1/4 C. White Sugar, 1 C. Flour, 1 tsp. Vanilla. Mix together and spread over bars. Chill until firm.**

**Glaze: 1 C. Semi-Sweet Chocolate Chips, 1 Tbsp. Shortening and 1 C. Finely Chopped nuts. Mix together and spread over cookie dough topping.**

These bars are really delicious. Cut them into very small pieces as they are very rich! When the Knights of Columbus in Madison have the fish fries....Gene and I would go down to the hall on Wednesdays before and help prepare food for the Fish Fry on Fridays. We

chopped vegetables for salads, cleaned and sliced the onion rings, prepared the fish, got the french fries ready and made the tartar sauce. Darlene brought these bars for one of the coffee breaks and was a big hit with all the helpers!

**Frosted Banana Bars**

**Sean Donnelly**

**½ C. Margarine, softened**

**1 ½ C. Sugar**

**2 Eggs**

**1 C. Sour Cream**

**1 tsp. Vanilla**

**2 C. Flour**

**1 tsp. Baking Soda**

**¼ tsp. Salt**

**2 medium ripe bananas mashed (about 1 cup)**

**In medium mixing bowl, cream margarine and sugar. Add eggs, sour cream and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Stir in bananas. Spread into a greased 15 x 10 x 1 baking pan. Bake at 350 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool.**

**Frosting:**

**1 (8-oz) pkg. Cream cheese**

**½ C. Margarine**

**2 tsp. Vanilla**

**3 ¾ to 4 C. Pwd. Sugar**

**Beat cream cheese, margarine and vanilla. Gradually add powdered sugar to achieve desired consistency. Frost bars. Store in the refrigerator.**

**When Dee was baptized at St. Cecilia Cathedral in Omaha in 1965, Father Patrick McCaslin baptized her. There were 12 babies baptized that day. At the end of the service Father McCaslin had us mothers all kneel at the altar rail for a blessing. At the end of the blessing, Father McCaslin said, "See you all next year!"**

**Sugared Date Squares**

**Julie Cerny**

**¾ C. Packed Brown Sugar**

**1 tsp. Vanilla**

**½ C. Plus 3 Tbsp. Margarine**

**3 C. Rice Krispies**

**1 (8-oz) pkg. Chopped dates**

**1 C. Chopped walnuts**

**Grease 8 or 9 inch square pan. In large saucepan, combine brown sugar, margarine and dates. Cook over medium heat until mixture is almost smooth about 5 minutes. Stir in vanilla, cereal and walnuts. Spread into prepared pan. Cool completely. Cut into 1 inch squares. Coat all sides with powdered sugar. Five to six dozen bars.**

**When Dee was small and we lived in Omaha we would go to the grocery store o shop. One day a lady said to Dee, "Oh my your eyes are pretty, where did you get them?" Dee said, "Hinky-Dinky"!!! (A grocery store chain in the 60's and 70's)**

**Praline Grahams**

**Angie Cerny**

**30 Graham Crackers**

**1 C. Brown Sugar**

**1 C. Margarine**

**1 C. Chopped Pecans**

Line buttered jelly roll pan with whole graham crackers.

Boil margarine and sugar for 2 minutes. Pour over crackers. Sprinkle with nuts. Bake at 400 degrees for 8 minutes. Watch carefully. Cool. Cut into bars.

After Doug graduated from college he lived in Omaha a couple years while working at Gallup. One day he was over to Uncle Tom and Aunt Pam's house and Aunt Pam slammed the car door with Doug's hand in the door! No harm done! Doug is tough!!!

#### Peanut Covered Bars

Wilma Van Brocklin Sukup

**2 Eggs - beat with electric mixer until light**

**Add: 1 C. Sugar**

**½ C. Hot Milk with 1 Tbsp. Butter in milk to melt.**

**When milk is cool add:**

**1 ½ C. Flour**

**2 tsp. Baking Powder**

**1/4 tsp. Salt**

**Grease and bake in jelly roll pan 11 x 17 at 350 degrees for 20 -25**

**minutes. Cut into small squares. Frost with powdered sugar frosting - all sides and top.**

**Roll in finely chopped peanuts.**

**We used to make these mostly during the holidays. She used the salted Spanish peanuts and chopped up the little shucks and all.**

**When I make them I cut the bars into the small squares and freeze them as the batch makes a lot. One just has to frost them and roll in peanuts to serve.**

#### Peanut Butter Marbled Brownies

Sandra Lee

**1 C. Butter or margarine**

**2 C. Sugar**

**2 tsp. Vanilla**

**3 eggs**

**3/4 c. Cocoa**

**1 1/4 C. All-purpose flour**

**½ tsp. Baking powder.**

**1/4 tsp. Salt**

**1 C. Milk Chocolate Chips**

**Heat oven to 350 degrees. Grease 13 x 9 x 2 pan.**

**Peanut Butter Filling: In a small bowl, beat 2 pkg. (3-oz) softened cream cheese, ½ C. Peanut butter, 1/4 C. Sugar, 1 egg and 2 tablespoons milk until smooth and creamy.**

**Brownie: Place butter in large glass bowl and microwave until butter is melted. Stir in sugar and vanilla. Add eggs one at a time and beat well after each addition. Add cocoa and beat until well blended. Add flour, baking powder and salt. Beat well. Stir in chocolate chips.**

**Remove 1 cup batter. Pour remaining batter into prepared pan. Spread peanut butter filling over top. Drop reserved chocolate batter by teaspoonfuls over filling. Using knife, gently swirl through top layers for marbled effect. Bake 35-40 minutes or until wooden pick inserted in center comes out almost clean. Cool Completely.**

**Mike Eisenhower (Angie Cerny's Father) tells of a story that the assistant pastor had a little accident when he was driving in the country. There were a few pigs on the road and he accidentally ran over a little pug. He looked all around and couldn't find an owner to make**

amends. About a week later he got a bill in the mail and it told how much he owed. He asked the guy, "How did you know?" The guy said, "The other piggies squealed on him!"

**Chocolate Swirl Peanut Butter Squares**                      **Lori Ehlers**

**1 C. Flour                                      12 oz. Soft Cream Cheese**  
**½ C. Brown Sugar                      2/3 C. Peanut Butter**  
**1/4 C. Margarine                      8 oz. Cool Whip**  
**½ C. Peanut Butter                      ½ C. Chocolate Syrup**  
**Blend, flour, sugar, oleo and ½ C. Peanut butter. Press into**  
**15 x 10 x 1 jelly roll pan. Bake at 350 degrees 12-15 minutes. Cool.**  
**Blend cream cheese, cool whip and 2/3 C. Peanut Butter.**  
**Spread over cooled crust. Drizzle chocolate syrup over top.**  
**Swirl to give a marble effect. Freeze for 6 hours.**

**When Lori's husband Fred Ehlers celebrated his 35<sup>th</sup> birthday....Chuck Mason dreamed-up having a wake service birthday party for him. It was a surprise. Everyone wore black. I took the Casio keyboard and played Amazing Grace. He rounded up six pall bearers and they carried in a coffin-like box. The pall bearers all wore dark hats and black robes. Whenever we got together with the Bradshaw bunch it was a fun time.**

**Applesauce bars**                                      **Wilma Van Brocklin Sukup**

**½ C. Margarine                              1 C. Brown Sugar**  
**1 C. Applesauce                              1 Egg**  
**Combine these ingredients.**  
**Add 1 C. Oatmeal**  
**Sift together:**  
**1 ½ C. Flour                                      1 tsp. Soda**  
**½ tsp. Nutmeg                                      1 tsp. Cinnamon**  
**Dash salt**  
**Add dry ingredients to first mixture. Then add 1 C. Cooked**  
**raisins that have been drained and 1 tsp. Vanilla. If desired**  
**add ½ C. Chopped nuts. Bake at 350 degrees for 20-25 minutes.**

**I remember one time when we were all at the farm and I was real proud that I had lost 5 lbs. I mentioned this and I'm not sure which brother said it. He said, "Well, just look behind you and you'll find it!!!" I asked Dan and he said that he didn't say it and I asked Dave and he said that he didn't say it. Maybe it was Ray!!!**

**Danish Pastry Apple Bars**                                      **Glenna Pavlik**

**2/3 C. Milk                                      1 pkg. Dry yeast**  
**3 C. Flour                                      2 Tbsp. Sugar**  
**1 C. Shortening                                      1 tsp. Salt**  
**1 can apple pie filling (or fresh apples, sugar & cinnamon)**  
**Heat milk to lukewarm and add yeast. Set aside. Mix flour, sugar, salt and shortening as for pie dough. Add milk mixture and mix to a soft dough. Roll out half of the dough and place**



in an 11 x 15 jelly roll pan. Top with apple mixture. Roll out second half of dough and place over top. Seal edges and cut slits in dough. Bake at 375 degrees for 15 to 20 minutes. Frost lightly with powdered sugar frosting after cooling. Cut into small bars and serve.

The Pavlik's were our neighbors and good friends while we lived in Verdigre, NE. Colleen and Dee are the same age, Doug and Rick played well together and Jeanne and Kris hung out together. I think they included Gina most of the time!!! Lisa was a little younger than Gina. Dan and Glenna own the Verdigre Eagle newspaper. When we lived in Verdigre they were publishing a cookbook. They had a little machine that rounded the corners of the top right pages. You just insert a few pages and this little paper cutter rounded the corners. I was helping Glenna do this one evening at her home and not watching what I was doing, cut the tip of my finger off!!! We rushed to the clinic and Dr. Carlson just bandaged it and sent me home! The skin of the tip of my finger was gone!! I don't think we were even having a drink!

#### Peanut Butter Fingers

**Helen Klosner Salonis**

**Cream ½ C. Margarine, ½ C. Sugar and ½ C. Brown Sugar.**

**Cream well. Blend in 1 unbeaten egg, 1/3 C. Peanut Butter, ½ tsp. Soda, 1/4 tsp salt and ½ tsp. Vanilla. Stir in 1 C.**

**Flour, 1 C. Quick cooking rolled oats. Spread in greased**

**13 x 9 pan. Bake 350 degrees 20 to 25 min. As soon as the**

**bars are out of the oven, sprinkle 1 (6-oz) pkg. Semi-sweet**

**Chocolate Chips on bars. Let stand 5 minutes. Meanwhile, combine ½ C. Sifted Powdered Sugar, 1/4 C. Peanut Butter and 2-4 T. Evaporated Milk. Mix Well. Spread chips evenly.**

**Drizzle with Frosting Mixture. Cool. Cut into bars.**

I remember when we were young that Mother and the four of us went on the train to visit the Omaha Uncles, Aunts and cousins. We left really early in the morning. I was excited and had a hard time getting settled. The person in charge of the passengers told me to sit down and be quiet. And I did.....he was the first black person I ever saw and scared me!!

#### No-Cook Rice Krispie Bars

**Joan Vecera Sukup**

**1 C. Sugar**

**1 C. Syrup**

**1 C. Peanut Butter**

**5-6 Cups Rice Krispies**

**Heat Sugar and syrup in large saucepan until sugar is completely dissolved. Add peanut butter and stir until**

**blended. Add Rice Krispies and pour into buttered 9 x 13 pan.**

**Cool. Serves 24.**

Joan Sukup was married to Grandpa John's brother Walter. In 1966 Joan was diagnosed with cancer and spent most of the summer at our house in Omaha. She spent some days in the hospital. Other days, I took her to the hospital for radiation treatments. When we got to the hospital they would run a test and sometimes we would go home without a treatment. Dee was a baby and trailed along with us. Uncle Wally would bring the rest of the family to visit sometimes on weekends. Her treatments worked and she is fine.

### Apple Crisp

Laura Sukup Frank

10 peeled and sliced apples (medium)

1 tsp. Lemon juice

½ C. Brown Sugar

½ C. White Sugar

½ C. Milk

1 C. Flour

½ C. Raw Oatmeal

½ tsp. Cinnamon

¾ C. Butter or oleo

Place raw apples in baking dish 13 x 9. Toss Apples with lemon juice. Combine all remaining ingredients and cover top of apples in dish.

Bake at 300 degrees for 40-45 minutes.

Laura Sukup Frank is Grandpa John's Aunt. Laura Sukup married Lewis Frank. They are the parents of Vernon Frank and Lester Frank. Laura's brother was Lawrence Sukup and Lawrence married Helen Frank. Sukup brother Lawrence and Sukup sister Laura married Frank sister Helen and Frank brother Lewis. They got married the same day. Lawrence and Helen Sukup are the parents of Shirley, Darlene and Dale Sukup.

### Orange & Lemon Sauce

Lydia Humpal Pistulka

1 C. Sugar

2 Tbsp. Flour

Pinch of salt

1 juice of orange and some rind

1 juice of lemon and some rind

1 C. Water

1 Tbsp. Butter

Cook until clear and thick. Serve over apple spice cake, angel food cake or white cake.

This recipe is from Grandma Lydia Pistulka cookbook.  
Lydia and Tom Pistulka are Grandma Mildred's parents.

### Mississippi Mud Bars.

Sandy Nabower

2 C. Sugar.

1 1/2 C. Flour

4 eggs.

2 Tbsp. Cocoa

1 tsp. vanilla.

1/4 tsp. salt

1 C. Crisco oil

Cream sugar, oil and eggs. Add remaining ingredients and mix well. Bake in 9x13 pan, 30 minutes at 350 degrees. Be careful not to over bake. Let set 10 minutes and spread with 1 jar marshmallow creme.

Top with icing:

1 stick butter.

1/2 box powdered sugar

2 Tbsp. Cocoa.

2 Tbsp. evaporated milk

1 tsp. vanilla.

1/2 C. Chopped nuts ( optional)

Beat all ingredients well. Add nuts if desired and spread icing on cake. Refrigerate.

Grandma Wilma put this little stuffed sock monkey on top of the curtain. Then she would

wait and hope someone would mention that the little sock monkey was sitting up there. Paula Jean Sukup Johnson remembers how the sock monkey got on top of the curtain rod. The Raymond Sukup family usually went to church on Saturday nights and would stop to visit Grandpa John and Grandma Wilma after church. This one Saturday night several of Ray's kids were fighting over the little sock monkey, so Grandma Wilma took it and put it "up out of their reach". Paula said, "then none of us got to play with it".

**Lemon Cream Cheese Bundt Cake.** **Julie Cerny**

1 box Super Moist yellow cake mix	1 C. Milk
1 (3 oz.) cream cheese, softened.	2 Tbsp. grated lemon peel
1/4 C. Lemon juice (fresh).	3 eggs

Heat oven to 350 degrees. Spray Bundt pan generously.

Beat cake ingredients with electric mixer on low speed 1 minute. Increase to medium speed and beat 2 min. Pour into pan.

Bake 40-45 minutes until toothpick comes clean. Cool 15 minutes...turn over onto plate. Cool one hour.

Beat 2 cups powdered sugar and up to 2 Tbsp. lemon juice until thick glaze. May not need all the lemon juice. Pour over cooled cake. Store loosely covered.

Gene and I were in church one Sunday. Gene uses a monthly prayer book from home and when it was time for the offering basket to be passed..... Gene accidentally threw a bookmark from his prayer book into the basket and the offering envelope was in his hand. So I hurried to the back of church and put the envelope into the collection basket. When I got back to the pew Gene says, "where is my bookmark?"

**Double Chocolate Crumble Bars**

**Pat Donnelly**

1/2 C. Margarine	3/4 C. Sugar
2 Eggs	1 tsp. Vanilla
3/4 C. Flour	1/2 C. Chopped Pecans
2 Tbsp. Cocoa	1/4 tsp. Baking Powder
2 C. Miniature Marshmallows	1 C. Semi-sweet Chocolate chips
1 1/2 C. Rice Krispies	1 C. Peanut butter

Cream margarine and sugar; beat in eggs and vanilla. Stir together flour, chopped nuts, cocoa, baking powder and salt.

Stir into egg mixture. Spread in bottom of greased 13 x 9 x 2 pan. Bake in 350 degrees oven for 15 to 20 minutes or until bars

test done. Sprinkle marshmallows evenly atop; bake 3 minutes more. Cool. In small saucepan combine chocolate pieces and peanut butter; cook and stir over low heat till chocolate is melted. Stir in cereal. Spread mixture atop cooled bars. Chill. Cut into bars. Refrigerate.

One day Brother Dave was visiting one of his dairy farmer customers in Kansas. As he came to the lane of the farm, one of the farm cats was close by. He picked up cat and put it in the mailbox. After visiting with the farmer for a couple hours, Dave kept a close eye on the mailbox. The mailman finally came to deliver the mail. The mailman was scared to death!

### Soft White Frosting

Lydia Humpal Pistulka

My way to make soft white frosting is to mix well 2 cups white sugar and ½ C. Milk, add a little salt, put on fire and cook until this forms quite a hard ball in cold water. I then add ¼ C. Sweet or Sour Cream and a lump of butter the size of a walnut; beat until it seems to thicken or is cold. I set my frosting in cold water or stand outside while whipping it. It isn't hard; it is nice and soft and does not run. Flavoring to suit taste.

A candy thermometer would tell us the hard ball stage of the frosting. I do remember Grandma Wilma testing the frosting or candy in a glass of cold water. She would add a drop of frosting or candy into the glass of cold water and it would become hard.

### Grandma Lydia's Brown Sugar Icing

6 Tbsp. Brown Sugar

3 Tbsp. Cream or milk

2 Tbsp. Butter

Pwd. Sugar to thicken

Mix together and cook for 3 minutes. Set off fire. Start adding powdered sugar until thick enough to spread.

Grandma Lydia doesn't say how much powdered sugar....have to test it out!!!! This frosting is good on banana cake or a spice cake.

### Chocolate Chip Blondies

Sean Donnelly

1 ½ C. Packed Brown Sugar    2 Eggs, beaten

½ C. Butter (no substitutes), melted

1 tsp. Vanilla extract

1 ½ C. Flour

½ tsp. Baking Powder

½ tsp. Salt

1 C. Semi-sweet chocolate chips

In a large bowl, combine brown sugar, butter, eggs and vanilla just until blended. Combine flour, baking powder and salt; add to brown sugar mixture. Stir in chocolate chips. Spread into a greased 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut into bars.

### Fudge Brownies

Julie Cerny

2 sticks butter

2 C. Semisweet chocolate chips

1 C. Sugar

4 large eggs

1 tsp. Vanilla

1 ¼ C. Flour

Frosting:

¾ C. Semisweet chocolate chips

1 Tbsp. Butter

1 C. Powdered Sugar

¼ C. Sour Cream

**1 tsp. Vanilla**

**Line a 13 x 9 pan with foil, letting foil extend above pan at both ends.**

**Brownies: Melt butter in a covered 3 qt. microwave-safe bowl until melted. Add chocolate chips; microwave stirring every 15 seconds until chocolate melts and mixture is smooth. Stir in sugar. Add eggs and vanilla; stir briskly until blended. Stir in flour. Pour into prepared pan and spread evenly. Bake at 350 degrees for 25 to 30 minutes or until a toothpick inserted in center comes out clean.(don't overbake) Cool completely in pan on a wire rack.**

**Frosting: Put chocolate chips and butter in microwave bowl and microwave until mixture is grainy. Add sugar, sour cream and vanilla. Beat with mixer on low speed until smooth. Spread evenly over brownie. For easier cutting refrigerate 30 minutes. Lift foil by ends to cutting board. Cut crosswise in twelve 1-in.-wide strips. Cut diagonally into diamonds.**

**Doug and Angie Cerny are not coffee drinkers. I gave them a "Mr. Coffee" when they got married so I could have coffee when visiting their house. It probably gets used four times a year. One time we went to put the new coffee filter and brew a pot of coffee. Lo and behold there was one left from the last time.....not sure how long. It was nasty looking!!!!**

#### **Club Crackers**

**Mallory Woods**

**Line a 9 x 13 greased pan with Club Crackers. Boil the following ingredients together for 5 minutes, stirring so it will not burn on bottom of pan.**

**1 stick margarine**

**½ C. White Sugar**

**1 C. Graham Cracker Crumbs    1/3 C. Milk**

**¾ C. Brown Sugar**

**Pour half of the boiled mixture over layer of crackers in pan.**

**Add another layer of crackers. Pour remaining boiled mixture over crackers. Add third layer of Club Crackers. Melt 1 cup Chocolate chips and 2/3 C. Plain or chunky peanut butter. Pour over third layer of crackers. Let set. Cut into bars.**

**Gene and I were reading the western series of paperback books called Centennial. On one of the books he was about half way and wouldn't let me read. So he ripped the book in half and we both were able to read our book. We just taped it back together when finished.**

#### **Pecan Tarts**

**Megan Woods**

**Tart Shells: 2 2/3 C. Flour, 1 1/3 C. Softened margarine, 1 pkg. (8-oz) cream cheese softened. Mix all ingredients. Chill while mixing filling. Then shape into approximately 1-inch balls. Press each ball on bottom and side of ungreased miniature muffin cups.**

**Pecan Filling: 2 C. Chopped pecans, 1 1/3 C. Brown Sugar, 2/3 C. Light syrup, 3 eggs beaten, 3 Tbsp. Melted Butter, dash of salt and 1 tsp. Vanilla. Mix sugar and syrup to beaten eggs. Beat and add melted butter, salt & vanilla.**

**Put 1 tsp. Pecans in the bottom of each tart shell. Add 1 to 1 ½ tsp. Filling mixture. Bake at 325 degrees for about 25 minutes**

or until crust is light brown and filling is set. Do not under bake. Cool 5 minutes. Remove from pan. Cool completely. Yield 45 pecan tarts.

Gene tells the story about when they were young and in Verdigre School. Some kid got an alarm clock ( the kind that make lots of noise) and right before class set it to go off in 10 minutes. They placed inside the piano. And when it went off the teacher was flying around the room looking for the alarm clock. When he finally found it he took the clock and threw it to the floor smashing it into pieces!!

#### Salted Peanut Chews

Gracie Woods

**Crust:** Combine 1 ½ C. Flour, 2/3 C. Brown Sugar, ½ tsp. Baking powder, ½ tsp. Salt, 1/4 tsp. Vanilla, 2 egg yolks, 1/4 tsp. Baking soda, and ½ C. Margarine. Press in bottom of ungreased 15 x 10 x 1" jelly roll pan. Bake at 350 degrees for 12 minutes or until light brown. Immediately sprinkle with 3 C. Miniature marshmallows. Return to oven 1-2 minutes or until marshmallows begin to puff. Cool while preparing topping.

**Topping:** 2/3 C. Corn syrup, 1/4 C. Margarine, 2 tsp. Vanilla and 12 oz. Pkg. Peanut butter chips. Melt until mixture is smooth. Stir in 2 C. Rice Krispies and 2 C. Cocktail Peanuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill. Cut into squares.

#### Chocolate Mocha-Iced Brownies

Cameron Cerny

½ C. Butter, softened	1 Tbsp. Instant Coffee
1/3 C. Light Brown Sugar	1 large egg
1/4 tsp. Almond Extract	4 Tbsp. Water
1 box moist chocolate devil's food cake mix	
1 C. Slivered almonds, toasted	

**Icing:**

1 stick butter, softened	4 C. Powdered sugar, Divided
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1 ½ tsp. Instant espresso powder	½ C. Chocolate Syrup
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Preheat oven to 350 degrees.

In a large mixing bowl, combine butter, coffee, and brown sugar. Beat with an electric mixer on medium speed until light and fluffy. Add egg, almond extract, water, and cake mix and beat until smooth. Stir in almonds. Turn batter into prepared 9 x 13 inch baking pan that has been sprayed with nonstick cooking spray. Bake for 30-35 minutes until tester comes out clean. Cool completely before icing. For icing: In a small mixing bowl, beat butter with powdered sugar, adding the sugar 1 cup at a time until light and fluffy. Beat in espresso powder and chocolate syrup until smooth. Ice brownies and cut into squares.

Judy, daughter of John and Wilma Sukup, became a whiz at housekeeping - cooking, baking etc. Only girl with three brothers, needed to help and cook at a young age. In May 1954 , age 11, she took over in the kitchen - Wilma traveled to South Dakota, where her Uncle Roy Hodges lived. Uncle Roy died on May 15 1954. Wilma rode with her sister Louise and husband Edward Klosner and Dad William Van Brocklin to South Dakota for the funeral. Arriving in Rapid City about supper time - the family stayed at the Hodges home. The funeral

was the next day - then the family, William, Edward, Louise and Wilma headed for home. Arriving at the farm about 2:00 p.m. - Judy, now 11 years and an efficient homemaker and cook, had a super dinner waiting. Hamburgers, potatoes, gravy, vegetables and salad. Dessert!!!! A tragic end to the cherry pie she had baked. It slipped out of her hands and landed upside down on the floor. Paul Sukup Johnson wrote this item from Grandma Wilma's memoirs.

#### Peach Cake

Caleb Cerny

**3/4 C. Cold Butter   1 pkg yellow cake mix  
2 egg yolks                      2 C. Sour Cream  
1/2 tsp. Cinnamon   1 Can (29-oz) sliced peaches, drained  
1 Carton (8-oz) frozen whipped topping, thawed**

**In a bowl, cut butter into dry cake mix until the mixture resembles coarse crumbs. Pat into a greased 13 x 9 x 2 inch baking pan. In another bowl, beat egg yolks; add the sour cream and mix well. Set aside 6-8 peach slices for garnish. Cut remaining peach slices into 1-inch pieces; stir into the sour cream mixture. Spread over crust; sprinkle with cinnamon. Bake at 350 degrees for 25-30 minutes or until the edges begin to brown. Cool on a wire rack. Spread with whipped topping; garnish with reserved peaches. Store in the refrigerator.**

**Once in a while Ray and Ann left the small children for a short while at their grandparents, John and Wilma's home. The oldest son Patrick was left one day for a short while. He was not happy and looked at Grandpa sorta mean. Grandpa John has an artificial leg- Patrick said, "I don't want to stay here- -I'm going to hit you." He raised his hand made into a fist and wham, hit the hard leg. Looking his hand over carefully for any damage, Patrick then sat on the davenport quietly. Paula Sukup Johnson noted that this happened in 1966.**

#### Peanut Crunch Cake

Claire Donnelly

**1 C. Peanut Butter                      1 yellow cake mix  
1/2 C. Packed Brown Sugar           1 C. Water  
3 Eggs                                      1/4 C. Vegetable Oil  
3/4 C. Semisweet chocolate chips, divided  
3/4 C. Peanut Butter chips, divided  
1/2 C. Chopped Peanuts**

**In a mixing bowl, beat cake mix, peanut butter and brown sugar on low speed until crumbly. Set aside 1/2 Cup. Add water, eggs and oil to remaining crumb mixture; blend on low until moistened. Beat on high for 2 minutes. Stir in 1/4 C. Each chocolate chips and peanut butter chips. Pour into greased 13 x 9 x 2 inch baking pan. Combine peanuts, reserved crumb mixture and the remaining chips; sprinkle over batter. Bake at 350 degrees for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely.**

**We moved to Papillion in April of 2005. When fall and winter came, Gene had the snowblower out to do the sidewalks and driveway. After finishing the front he decided to do the lower level patio. So he started down the steps at the back of the house and missed a step and tumbled with the snowblower to the bottom of the five steps. At 66 years of age he thought he felt lots better after the fall!!!!**

**One Bowl Chocolate Cake****Sean Donnelly**

**2 C. Flour**  
**½ C. Baking Cocoa**  
**1 tsp. Baking Powder**  
**1 C. Vegetable oil**  
**2 eggs**

**2 C. Sugar**  
**2 tsp. Baking Soda**  
**½ tsp. Salt**  
**1 C. Buttermilk**  
**1 C. Hot water**

**In a large bowl, combine the dry ingredients. Stir in oil, buttermilk and eggs. Add water and stir until combined. Pour into a greased 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 35-38 minutes or until a toothpick inserted near the center comes out clean. Cool completely. Frost.**

**Another Chocolate Frosting Recipe****Julie Cerny**

**1 ½ C. Sugar**  
**6 Tbsp. Margarine**  
**6 Tbsp. Milk**

**½ C. Chocolate Chips**  
**25 miniature marshmallows**

**Combine sugar, margarine and milk in a saucepan. Bring to a boil. Boil for 1 minute. Remove from heat, add chocolate Chips and marshmallows. Beat and cool.**

**When we lived in Verdigre we used to go with Dan and Glenna Pavlik to the Husker football games. They usually got two tickets so Dan and Gene would go to the game and Glenna and I would shop. They also were invited to various bank hospitality pre-game lunches. One time I wore a cool purple and white top and went to the hospitality room gathering. I did get strange looks. Then we discovered that we were playing K-State that day and I was being perceived as a traitor! Next time I always wore red even though I didn't go to the game!!!**

**Dutch Apple Cake****Kathy Schulte**

**¾ C. Margarine**  
**1 C. Sugar**  
**½ C. Brown Sugar**  
**1 C. Buttermilk**  
**1 tsp. Soda**

**1 tsp. Baking powder**  
**1 tsp. Cinnamon**  
**½ tsp. Salt**  
**2 ½ C. Flour**  
**2 C. Diced Apples**

**Cream butter and sugars well; add eggs and buttermilk. Sift flour, soda, salt, baking powder, cinnamon and flour together. Mix into a creamy mixture. Stir in apples.**

**TOPPING:**

**¾ C. Sugar**  
**1 tsp. Cinnamon**

**½ C. Chopped nuts**

**Mix together and sprinkle over cake batter. Bake at 350 degrees for 25-30 minutes. Use jelly roll pan for baking.**

**Kathy is married to first cousin Tom Schulte. Tom is the son of Aunt Beth Van Brocklin Schulte. Aunt Beth was the youngest of the four sisters. Aunt Peggy Van Brocklin Olsen, Aunt Louise Van Brocklin Klosner, Mother Wilma Van Brocklin Sukup and Aunt Beth Van Brocklin Schulte. I stayed at Uncle Francis and Aunt Beth's home in Omaha after I**



graduated from high school and started working at The Cosgrave Company in Omaha. After meeting a few gals, I moved into Creighton Hall at 20<sup>th</sup> and Davenport St. It was a house for working girls. There were probably fifty girls living there and I made lots of friends. We had to sign-out when we left the building and sign back in when we returned. The ladies that worked at the door were older, strict and stern. Our curfew was 1:00 a.m. and I don't know what happened if one was late.

**Grandma's Chocolate Sheet Cake**

**Kathy Schulte**

<b>2 C. Sugar</b>	<b>½ C. Oil</b>
<b>2 C. Flour</b>	<b>½ C. Buttermilk</b>
<b>Pinch of salt</b>	<b>1 tsp. Soda</b>
<b>4 Tbsp. Cocoa</b>	<b>2 Eggs</b>
<b>1 C. Cold water</b>	<b>1 tsp. Vanilla</b>
<b>1 Stick Margarine</b>	

Sift flour, sugar and salt into mixing bowl. Put cocoa, water, margarine and oil in pan and bring to bowl. Pour over dry ingredients while hot. Dissolve soda in buttermilk and add along with eggs and vanilla to mixture. Beat until smooth. (This mixture will be very thin). Grease and flour a large sheet pan, 18 x 12 x 1 inch. Pour into pan and bake 18 minutes at 400degrees. While cake is baking, make the following icing:

<b>1 stick margarine</b>	<b>1 C. Powdered Sugar</b>
<b>4 Tbsp. Cocoa</b>	<b>1 c. Chopped pecans</b>
<b>1/4 C. Milk</b>	<b>1 tsp. Vanilla</b>
<b>Pinch of salt</b>	

Heat the first 4 ingredients until margarine is melted. Remove from heat and stir in powdered sugar and vanilla. Beat smooth and add pecans. After taking cake from oven, let stand about 5 minutes and then frost immediately with the warm icing.

Kathy is married to cousin Tom Schulte. I borrowed her wedding veil for our wedding. Kathy and Tom got married shortly before we did in 1964.

**Snicker Doodle Cookies**

**Steve Kohler**

<b>1 C. Soft Margarine</b>	<b>2 eggs</b>
<b>1 ½ C. Sugar</b>	
<b>Add: 1 tsp. Soda</b>	<b>½ tsp. Salt</b>
<b>2 tsp. cream of tartar</b>	<b>2 ¾ C. Flour</b>

Mix together and chill for at least 1 hour. Form into 1 inch balls and roll in coating mixture. Smash down with the bottom of a drinking glass. Coating: 1/4 C. Sugar and 2 T. Cinnamon. Bake at 350 degrees. Store in a sealed container to maintain the crisp texture.

These freeze well. When we had Christmas at Cerny's in 2003.....everyone arrived mid-afternoon. We served the usual soups for supper and I had a cream puff dessert. About 15 minutes after supper, the guys were in the garage playing ping-pong.....Doug and Steve came into the kitchen wondering where the cookies and peanut butter balls were!! Steve loves Snickerdoodles *and* peanut butter balls....Doug is partial to the peanut butter balls.

### Forever Fresh Cookies

**Darlene Becker**

<b>1 C. Sugar</b>	<b>1 tsp. Cream of tartar</b>
<b>1 C. Brown Sugar</b>	<b>1 tsp. Soda</b>
<b>2 sticks margarine</b>	<b>1 C. Salad Oil</b>
<b>½ tsp. Salt</b>	<b>1 tsp. Vanilla</b>
<b>1 egg</b>	<b>1 ¼ C. quick oatmeal</b>
<b>1 c. rice krispies</b>	<b>4 tsp. Milk</b>
<b>3 ½ C. Flour</b>	<b>½ C. Chopped nuts</b>
<b>1 C. Chocolate chips</b>	<b>(Add more flour...½ C. Or so)</b>

**Cream together sugars, margarine and oil. Add egg and milk...beat well. Add remaining ingredients. Mix well.**

**Make into balls and roll in sugar. Bake 350 degrees for 10 minutes.**

**Buster and Darlene Becker are members of our St. Leonard church in Madison. They have been married over 50 years and go dancing every Sunday night. Buster tells about a person not wanting to get "furniture disease". It is when your chest falls into your drawers!!!**

### Flower Sugar Cookies

**Pat Cerny**

<b>¾ C. Sugar</b>	<b>1 ¼ C. Margarine</b>
<b>3 C. Flour</b>	<b>½ tsp. Soda</b>
<b>6 egg yolks</b>	<b>1 tsp. Lemon flavoring.</b>

**Mix all together. Chill dough. Roll and cut. One needs a pretty flower cookie cutter. Cut half full flower and half with a donut hole cut into them (if you don't have the little donut hole from a donut hole cutter you could use a small lid from vegetable oil or something that size.) Bake at 350 degrees for 8-10 minutes. These are not brown. Put together with a raspberry, strawberry or grape jelly. Full flower on bottom, jelly and hole one on top. Sprinkle with powdered sugar before serving.**

**I freeze the cookies without putting them together. They will last a lot longer. When you need a few cookies....put them together with jelly, sprinkle with powdered sugar and put on the cookie tray. I like strawberry or raspberry jelly the best. When Ray Cerny was a kid, he had his dog with him up in the tree and somehow Ray fell out of the tree. The fall knocked him out as he fell on a rock below. There was no one around to help. He did get a scar on his head as a result of his mishap!!! At least that is the story that Ray tells!!!**

### Fudge no-bake cookies

**Sean Donnelly**

**Boil 2 C. White Sugar, ½ C. Milk, ½ C. Margarine for 1 minute. Start timing after it starts boiling. Add ¾ C. Peanut Butter, 3 C. Quick Cooking Oats, 6 Tbsp. Cocoa and 1 tsp. Vanilla. Blend. Drop on waxed paper by tablespoon. Let stand 1 hour to cool. Makes about 3 dozen candies.**

### Oatmeal Cookies

**Wilma Van Brocklin Sukup**

<b>2 C. Sugar</b>	<b>2 C. Oatmeal</b>
<b>1 C. Margarine</b>	<b>1 C. Raisins</b>
<b>2 ½ C. Flour</b>	<b>¼ C. Baking Powder</b>
<b>2 Eggs</b>	<b>1 tsp. Soda</b>

**1 tsp. Vanilla**

**Cream sugar with margarine; add eggs. Beat well.**

**Add rest of ingredients. Mix well. Drop by large tablespoon onto cookie sheet. Bake at 375 degrees for 15 minutes until golden.**

**This recipe should make 56 cookies and these are Grandpa John's favorite. He made these when he was on his own in the house and in the apartment.**

**Cornflake Cookies.**

**1/4 C. Shortening**

**1 C. Brown Sugar**

**1 tsp. Vanilla**

**2 C. Corn flakes**

**1 tsp. Baking Soda**

**1/2 tsp. Baking Powder**

**1 C. White Sugar**

**2 Eggs well beaten**

**2 C. Shredded coconut**

**2 C. Sifted Flour**

**1/2 Tsp. Salt**

**Cream shortening with sugar and eggs. Add sifted dry ingredients and mix. Add coconut and corn flakes. Drop by small teaspoonfuls on greased baking sheet 1 1/2 " apart. Bake 350 Degrees for 8 to 10 minutes.**

**This is Mary Sedivy Sukup's recipe. Andrew and Mary Sukup had 14 children. Mary is Grandpa John's grandmother.**

**Butterscotch Crunches**

**2 C. Chow Mein Noodles**

**1 C. Coarse Chopped Nuts**

**1/3 C. Honey**

**1/4 C. White Sugar**

**Claire Donnelly**

**2 Tbsp. Margarine**

**1/2 tsp. Salt**

**1/2 tsp. Vanilla**

**1 cup butterscotch morsels**

**Mix noodles and nuts and set aside. Combine honey, butter, sugar and bring to a boil, stirring well. Remove from heat and stir in vanilla and butterscotch morsels until all are melted. Pour over nuts and noodles, mix well. Spoon by large tablespoon onto waxed paper.**

**Chocolate Bourbon Balls**

**1 (6-oz) pkg. Semi-sweet chocolate chips**

**1/4 C. Brewed Coffee**

**1/4 C. White Corn Syrup**

**2 Tbsp. Bourbon whiskey (or vanilla)**

**Cook above ingredients in pan until smooth.**

**Add: 2 C. Crushed Oreo Cookies, 1 C. Chopped walnuts and**

**1 C. Powdered Sugar. Stir until blended. Let stand for 10 minutes until you can handle.**

**Shape in 1 inch balls and roll in powdered sugar. Store in airtight container.**

**Julie Cerny**

**These are good and I go for the bourbon!! They also freeze well. You may have to roll in powdered sugar again. Brother Dave likes these candies. We rode the bus to school every day for 12 years. We were the only family that had seniority on the bus. Most other kids only rode the bus from grades 9 - 12 as there were lots of country schools still in operation.**

Dan and Dave both got kicked off the bus one day. Pappy Neal was our bus driver. He owned the buses at that time. I never knew his real first name. Pappy kicked the guys off about 1/4 mile from home. Brother Ray got into a fight one time on the bus. He and Jimmy Wellman were actually fist fighting in the last seat of the bus. Jimmy Wellman got a bloody nose out of the deal and broken glasses. Ray did not get kicked off the bus.

#### Peanut Butter Temptations

Mallory Woods

1/2 C. Margarine  
1/2 C. Peanut Butter  
1/2 C. White Sugar  
1/2 C. Brown Sugar  
1 egg  
1/2 tsp. Vanilla  
1 1/4 C. Flour  
3/4 tsp. Baking soda  
48 miniature peanut butter cups

Mix all ingredients together. Shape into 1 inch balls. Put in miniature muffin tins. Bake at 375 degrees for 8 - 10 minutes. Take from oven and at once press peanut butter cups into center. Let cool in pan for 10 minutes.

If you are having your children or husband help unwrap the peanut butter cups from foil....may have to get a few extra as a few may disappear.

#### Tea Cookies

Megan Woods

1 pkg. Ritz Crackers  
1 pkg. Almond bark, melted  
Creamy Peanut Butter  
Spread peanut butter on 2 crackers and sandwich together.  
Dip in almond bark to cover. Place on sheet of waxed paper. Megan uses tongs to dip. Cool before eating.

#### Soft Ginger Cookies

Lydia Humpal Pistulka

1 C. Sugar  
1 C. Lard & Butter mixed 5 scant C. Flour  
1 C. Molasses  
1 C. Hot Coffee  
3 tsp. Ginger  
3 Eggs  
3 level tsp. Baking soda  
1/2 C. Raisins  
1/2 C. Chopped nuts  
Cream shortening and sugar, add beaten eggs and molasses. Alternate sifted dry ingredients and coffee, lastly the floured nuts and raisins. Drop from spoon to a greased cookie sheet and bake 350 degrees for 15-20 minutes. When cool, use white frosting on each center.

#### Best Chocolate Chip Cookies

Josephine Internet

3/4 C. White Sugar  
1 C. Margarine  
2 Eggs, slightly beaten  
3/4 tsp. Baking Soda  
3 C. Semi-Sweet Chocolate Chips  
1 C. Brown Sugar  
1 Tbsp. Vanilla  
3 C. Flour  
3/4 tsp. Salt

**1 C. Chopped Nuts ( optional)**

In large bowl, combine sugars; add in margarine and cream together with the sugar. Add vanilla and eggs and mix. Add dry ingredients to creamed mixture and mix well. The dough will be stiff. Add chocolate chips and nuts. Line cookie sheets with parchment paper. Drop dough with a small ice cream scoop onto the sheets. Bake 10-12 minutes at 350 degrees. Remove from oven and cool on wire racks. Depending on margarine used you may have to add  
**½ C. More flour to make stiff dough.**

**Cookie Sticks**

**Gracie Woods**

**½ C. Vegetable oil**

**½ C. Sugar**

**½ C. Packed Brown Sugar**

**1 egg**

**1 tsp. Vanilla**

**1 ½ C. Flour**

**½ tsp. Baking soda**

**½ tsp. Salt**

**1 C. Semisweet choc. Chips**

**½ c. chopped walnuts**

**Combine oil, sugars, egg & vanilla. Mix well. Add flour, soda and salt. Divide dough in half. On a greased jelly roll pan shape each portion into a 15 x 3" rectangle. Sprinkle with chocolate chips and nuts. Press lightly. Bake at 375 degrees for 6-7 minutes (Bake for 8-9 minutes for crispier cookies) Cool for 5 minutes. Cut with serrated knife into 1-inch strips. Remove to wire racks to cool.**

**I use two pans after discovering that the two portions of dough run together using one pan. Big kids and little kids love these!!**

**Chocolate Star Cookies**

**Cameron Cerny**

**½ C. Shortening**

**1 egg**

**½ C. Brown Sugar**

**1 tsp. Vanilla**

**½ C. White Sugar**

**½ tsp. Salt**

**½ C. Peanut Butter**

**1 tsp. Soda**

**2 C. Flour**

**1 pkg. Brachs chocolate stars**

**Cream shortening and sugars. Add egg and peanut butter. Stir in vanilla. Add dry ingredients and shape into balls. Roll each ball in granulated sugar. Place on greased cookie sheet and bake 10 minutes at 350 degrees. Remove from oven and top each cookie with a solid milk chocolate candy star. Return to oven and bake 2 to 5 minutes longer.**

**When we lived in the second Verdigre house we had a nice long bar that had room for six bar stools in the kitchen. I sometimes used the end of the rounded bar to do exercises. I held on with one hand and kicked as high as I could doing one leg ten times then switch to the other leg. One evening I was wearing a kimono type house coat (long and straight) and decided to show off to Gene how high I could kick. I started off with a big kick and landed flat on my behind. Gene laughed but it wasn't funny!**

**Crunch Peanut Bark**

**Caleb Cerny**

**2 lbs. White Almond Bark**

**2 C. Peanut Butter**

**3 C. Crisp Rice Cereal                      2 C. Dry Roasted Peanuts**  
**2 C. Miniature Marshmallows**

**Place almond bark in a large microwave-safe bowl;  
microwave at 50% power until melted, about 5 minutes,  
stirring often. Stir in remaining ingredients. Drop by  
heaping tablespoonfuls onto waxed paper or divide between  
two greased 9-inch square pans.**

**When we moved to Papillion in 2005, I began playing the piano at Huntington Park Rest home. They have a special care unit and I play there once a month and at the regular rest home once a month. I was playing at the special care unit and playing "Amazing Grace". One lady was dancing her heart out with one of the employees. Kinda neat!**

**Crullers**

**Frances Cerny Peterson**

**2 eggs, well beaten                      ½ C. Sugar**  
**½ C. Sour Cream                      2 ½ C. Flour**  
**½ tsp. Soda                              ½ tsp. Nutmeg**  
**½ tsp. Vanilla**

**Slowly add sugar to beaten eggs. Stir in sour cream and add flour and rest of ingredients. Chill. Roll out on a floured board and cut into triangles (3 x 3) Make slits in dough and deep fat fry. Sift powdered sugar onto cooled crullers and store in tight container after they are cool.**

**Frances is a sister to Grandpa Frank Cerny.**

**Grandma Wilma's caramel corn      Wilma Van Brocklin Sukup**

**Pop a large bowl of popcorn. Shake all the kernels out.  
In cast iron skillet put 1 cup cream, 1 cup sugar and 1 cup  
corn syrup and cook until softball stage on a candy  
thermometer stirring occasionally. Remove skillet from  
heat and add 1 tsp. Soda, 1tsp. salt and 1 tsp. Vanilla. The  
mixture becomes real light and frothy when adding the soda.  
Pour over popped corn and mix thoroughly. Put on wax paper lined cookie sheet to dry.**

**We used to make a thick chocolate syrup and put over the popcorn for a change. Grandpa John liked his snacks in the evening. We had regular popped corn or caramel corn. After we got our TV, we were all assembled in the living room and Grandpa John was in charge of the TV and we watched what he liked. Mostly it was wrestling and The Lawrence Welk show.**

**Sunflower Cookies**

**Carol Robertson**

**1 C. White sugar                      1 tsp. Vanilla**  
**1 C. Brown Sugar                      2 C. Flour**  
**1 C. Margarine                      1 tsp. Baking soda**  
**2 eggs, beaten                      ½ tsp. Baking powder**  
**1 C. Coconut                      ½ tsp. Salt**  
**1 C. Sunflower nuts                      2 C. Oatmeal**

Cream sugars and margarine. Add eggs, coconut, sunflower nuts and vanilla. Mix dry ingredients together and add to cookie mixture. Drop by teaspoonful on greased cookie sheets. Bake at 375 degrees until delicately brown for 8 to 10 minutes. Variation: Can also add cut-up gumdrops or orange slices for a change of pace. Raisins or diced dates work well in this recipe also.

Carol brought these cookies to one of the days when several people helped to move all the museum items from the old one to storage. Carol and I worked together at the Madison County museum for several years. When we were moving items from the old museum to storage, we had several pickups and vans to fill. She and I got stuck with a whole van load of mannequins and we had them stuffed into our van head first, feet first and any which way the little guys or gals would fit. Of course, we had to drive down the main street of Madison to get from the old museum to the storage building. All the legs and heads were hanging out of the windows! We often wondered and laughed about what people thought. It was fun and the new museum finally got finished. The new museum is a beautiful facility and the residents should be very proud of the building.

#### Mini Pizza Cookies

**½ C. Sugar**

**½ C. Softened Margarine**

**Cream together above ingredients.**

**Add:**

**½ tsp. Vanilla**

**1 Egg**

**Stir in:**

**1 ½ C. Flour**

**Dee Kohler**

**½ C. Brown Sugar**

**½ C. Peanut Butter**

**½ tsp. Baking soda**

**Dash of Salt**

**1 C. Quick Cooking Oats**

**After all is mixed together, form a large tablespoon of dough into balls. On lightly greased cookie sheet press dough flat and form a ridge to hold toppings.**

**Toppings: 1 C. Coconut, 1 C. Plain M&M's, ½ C. Miniature Marshmallows.**

**Top cookies inside ridge with your choice of toppings or all three. Bake 8-10 minutes at 375 degrees until golden brown. Have a fun sweet pizza party!**

**This is Dee's recipe invention and an entry into a baking contest.**

**The judging was: 40% taste, texture and appearance**

**30% creativity and originality**

**20% ease of preparation and dependability**

**10% availability of ingredients**

**I don't think she won the contest but we'll give her an "A"**

**for effort. One other time Dee entered a contest to win a trip to Disneyland. It was an essay that she had to write about her Grandma. In 40 words or less Dee described Grandma Wilma and the fun times they had visiting her house....especially when all the grand kids were outside playing "ante-high-over" and hit the ball from one side of the garage to the other. The kids used to play this in the dark with only the little garage light showing the way. I don't think she won that contest either but it was a good try!**

**Thumb print cookies****Kris Donnelly****½ C. Shortening****¼ C. Brown Sugar****½ tsp. Vanilla****1 egg yolk****1 C. Flour****½ tsp. Salt****Finely chopped nuts  
or coconut**

**Mix shortening, sugar, vanilla and egg yolk. Add flour and salt. Roll in finely chopped nuts or coconut. Place 1 inch apart on ungreased cookie sheet. Bake at 350 degrees. for 5 to 6 minutes. Remove from oven and gently press thumb on top of each. Bake 6 minutes longer. Cool. Fill thumbprint with candied fruit, jelly or tinted powdered sugar icing.**

**These are a nice addition to a cookie tray for a party. And the recipe makes a large amount.**

**Sugar Cookies****Julie Cerny****¾ C. Butter****2 ½ C. Flour****1 C. Sugar****1 tsp. Baking powder****2 eggs****1 tsp. Salt****1 tsp. Vanilla**

**Cream butter and sugar. Add eggs and vanilla. Mix flour, soda and salt together and add to creamed mixture. Chill 3-4 hours. Roll on well-floured surface to 1/8 - 1/4 inch thick. Bake at 375 degrees for 6-8 minutes. Cool slightly on cookie sheet before removing. Decorate as desired.**

**During Christmas holiday 2003, all the grand kids helped Grandma decorate sugar cookies. I had all kinds of toppings ...chocolate shot, colored sprinkles, colored sugars, dinosaurs candies and Barbie candies. We had frosting pens to write on the cookies. It was fun watching the kids decorate their own cookies and some with way-y-y too much frosting. After they finished decorating the cookies they ate them!!! Sugar highs all afternoon!!! It was fun. While I was getting sugar cookie decorations out of the cupboard, I found some little round silver bullets that were used to decorate cakes and cookies. I never did like them as they used to send my silver fillings in my teeth to high heavens! I probably had these since Bradshaw. I'm pretty sure the kids used to eat them on occasion. We read the label and it said that they were not edible. The label said cake and cookie decorations! Good thing the little jar was ¾ full!**

**Coffee Shortbread****Claire Donnelly****1 C. Butter (no substitutes)****½ C. Brown sugar****¼ C. White sugar****2 Tbsp. Instant Coffee Granules****2 C. Flour****¼ tsp. Salt****½ C. Semisweet Chocolate****½ C. Vanilla chips, melted****Chips, melted**

**In a mixing bowl, cream butter, sugars and coffee granules.**

**Gradually beat in flour and salt. On a lightly floured surface out to 1/4 -inch thickness. Cut with floured 2-3 inch cookie cutters. Place 2 in. Apart on ungreased baking sheets. Bake at 300 degrees for 20-22 minutes or until set. Remove to wire racks to cool. Drizzle with melted chips...chocolate**



**drizzles one way and vanilla drizzles the other way.**

Since this recipe calls for real butter, I have to remember all the days of churning butter at home. The job went to whoever was sitting around doing nothing. After the butter was churned we had to use the little wood paddle and work the salt into the butter and form it into a little mound to put on the butter dish. The liquid left from making the butter is buttermilk. We used to drink it with salt and pepper.

## Original Nestle Toll House Chocolate Chip Cookies    Toll House

**2 1/4 C. Flour** **3/4 C. Granulated sugar**

**(Kris Jay substitutes 1 small pkg. Instant vanilla pudding for the granulated white sugar)**

**3/4 C. Brown sugar**

**1 tsp. Salt** **1 tsp. Baking soda**

**2 Sticks Margarine, softened**

## 2 C. Nestle Toll house chips

**1 C. Chopped Nuts if desired**

**Cream butter and sugar together first, then add the pudding mix. Add eggs and vanilla. Add flour, salt and baking soda. Mix well. Stir in chips and nuts. Drop on ungreased cookie sheet and bake at 375 degrees for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.**

**Pan Cookies:** Grease a 15 x 10 jelly roll pan. Prepare dough as above and spread into pan. Bake 20-25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen.

**The day we brought Kris Jay home from the hospital, we put her in the crib and she was sleeping just fine. I was in the kitchen making supper. Her older sister, Dee somehow got Kris out of the crib and was carrying Kris all wrapped in blankets down the hallway to the kitchen. Dee was 3 ½ yrs old. Dee must have thought she had a new doll to play with!!**

## Butter Pecan Cookies

## Sandra Lee

**3/4 C. Butter, softened**

**1 (3.4oz) pkg. Instant butterscotch pudding mix**

**1 1/4 C. Flour**

**½ C. Chopped Pecans**

**In a small mixing bowl, cream butter and pudding mix.**

**Gradually beat in flour. Fold in pecans. Roll in 1 ½ " balls. Place 2 inches apart on greased baking sheets; flatten to ½ inch. With greased glass. Bake 375 degrees for 10-13 minutes or until light golden brown. Yield about two dozen.**

**Kris Jay was born in July 1969 just a few days before Neil Armstrong walked on the moon. We took a picture of her by the TV to remember the day.**

**Sour Cream Cookies****Louise Van Brocklin Klosner****2 C. Sugar                      1 C. Shortening ( or margarine)****3 Eggs well beaten   1 C. Thick Sour Cream****5 C. Flour                      2 tsp. Baking Powder****1 tsp. Baking Soda   ½ tsp. Salt****1 ½ tsp. Vanilla**

**Cream sugar and shortening. Add eggs and mix well. Add sour cream and vanilla and mix well. Add sifted dry ingredients and mix well. Drop teaspoons size dough on ungreased cookie sheet. Flatten with glass dipped in cinnamon sugar. Bake 359 degrees for 10-12 minutes. Makes 5-6 dozen cookies and they freeze well.**

**Aunt Louise used colored sugar at Christmas time to decorate the cookies as they are flattened. One summer the Klosner family came to the farm to visit. All of us kids were at the barn while the guys were doing the milking. We were in the upstairs of the barn where all the hay was stored. A pigeon decided to do a “dropping” and it landed on Mary’s head. Mary was horrified and ran to the house to get the pigeon poop washed out of her hair. When I mentioned this to Margaret Klosner Wagner.. ..she said that Aunt Louise probably said “we can’t wash your hair until Saturday!” In the old days.....the hair washing and baths were a once a week happening! I’m sure Aunt Louise washed Mary’s hair that day!**

**Sean’s Cereal Candy****Sean Donnelly****½ C. Margarine****1 C. Milk Chocolate Chips****1 C. Peanut Butter****8 C. Rice Chex Cereal****2 C. Powdered Sugar**

**Melt margarine, choc. Chips and peanut butter together.**

**Pour over rice chex cereal. Stir to coat cereal. Put powdered**

**sugar in paper sack. Pour cereal in sack and shake until**

**cereal is covered with the sugar. Pour onto waxed-paper lined**

**jelly roll pan to cool. Store in container.**

**This is Sean’s favorite snack. When we lived in Bradshaw, Kris had an assignment from one of the teachers to memorize their social security numbers. Kris did just fine on the last six numbers but somehow thought everyone had the same first three numbers. For awhile Kris thought her first three numbers were 402 (the same as classmate Ted Roberts.....who was born in Iowa).**

**Swedish Nuts****Pat Donnelly**

**Stiffly beat 2 egg whites with 1 C. Sugar and ½ tsp. Salt. Melt 1 stick margarine on a cookie sheet. Fold the margarine into the egg white mixture (meringue) with 3 ½ C. English walnuts. Bake at 275 degrees for 30 minutes stirring every ½ hour.**

**One can use mixed nuts also.**

**When Kris and Pat got married they had an old fashioned horse drawn carriage give them a ride to the reception. Bob and Sally Schroeter have the carriage and horse. It was a**

beautiful fall October day for a horse and buggy ride.

**Cherry Mash Bars**

**Claire Donnelly**

**2 C. Sugar**

**½ C. Margarine**

**2/3 C. Evaporated Milk**

**1 (12-oz) pkg. Chocolate chips**

**24 large marshmallows**

**¾ C. Peanut butter**

**1 (5-oz) pkg. cherry chips**

**1 C. Finely chopped peanuts**

**Combine sugar, milk, marshmallows and margarine in pan. Bring to a boil. Stir in cherry chips and after melted spread in a greased pan. Melt chocolate chips and peanut butter. Stir in chopped peanuts and spread over cherry mixture.**

**Cool and cut into very small bars.**

**When we lived on the farm our telephones were the large oak wood box type that had a crank to ring the phone. We had five to ten other families on our “line”. Sometimes we would pick up the phone and another family would be talking on the phone so we would have to wait to use the phone. Sometimes we picked up the phone and listened in to whoever was talking. There was one lady that was the big gossip person in the neighborhood and we could get lots of information if we listened to her conversations.**

**Peanut Clusters**

**Dan Sukup**

**1 lb. Almond Bark**

**12 oz. Salted Spanish peanuts**

**12 oz. Semi-sweet chocolate chips.**

**Melt almond bark and chocolate chips in microwave. Add salted nuts and drop on waxed paper. Chill.**

**Grandpa John loved peanut clusters. Dan remembers one time that he did something wrong and Dad was going to spank Dan. Dan said, “If you can catch me”! Dan said that he took off from the house out the north door and didn’t even get to the old wood shed and Dad caught him.**

**Fudge**

**Sharon Dohmen**

**2 C. Peanut Butter Chips 1 C. Semi-Sweet Chocolate Chips**

**1 Can Sweetened Condensed Milk**

**Melt together; add walnuts if desired. Put in pan. Don’t have to refrigerate.**

**Red Hatter Sharon Dohmen brought this fudge for our Christmas gathering in 2004. Really easy and yummy! Sharon had a little purple butterfly on her glasses and it was really cool. Thanks to Sharon I have a little purple butterfly on my glasses also. The Red Hat craze has gotten into my blood.**

**Hidden Valley Pretzels**

**JoAnn Pfeifer**

**2 bags pretzels**

**1 pkg. Hidden Valley Original Mix**

**1 Orville Redenbacher Buttery Popcorn Oil**

Put all ingredients in large roaster pan. Cover. Turn and mix for 24 hours.. .....every now and then.

**Peanut Butter Ball Candies**

**Jean Rich**

**1 3/4 C. Finely crushed graham crackers  
2 sticks softened margarine  
1 C. Peanut Butter  
2 1/3 C. Powdered Sugar.**

**Mix until smooth. Roll into about 1" balls. Set onto waxed paper lined jelly roll pan. Chill in refrigerator an hour. In double-boiler saucepan.....Heat 1 package semi-sweet chocolate chips and a 2 inch square paraffin wax. When the wax and chips are melted dip peanut butter balls into chocolate mixture one at a time. I use a fork to dig ball out of the mixture....shake it off a bit on edge of pan and with a toothpick slip the peanut butter ball onto waxed paper lined pan. Cool. Pack in container in layers with waxed paper. These candies freeze well.**

**Dean and Jean Rich are old friends from Bradshaw. Dean was on the school board and Jean is always fun. She has a checkbook cover and the inscription is "Rich Bitch".**

**Marshmallow Popcorn Balls**

**Drew Kohler**

**6 Tbsp. Margarine                      3 Tbsp. Jell-o  
3 C. Miniature Marshmallows  
3 Quarts popped popcorn**

**In a medium size saucepan melt margarine over medium heat. Add marshmallows, stir until melted. Blend in Jell-o and pour over popcorn mixing well. With buttered hands, form into balls. Makes 12 medium popcorn balls.**

**Cracker Jack**

**Sarah Kohler**

**20 Cups Popped Corn                      2 sticks margarine  
2 C. Brown Sugar                      1/2 C. White Syrup  
Boil butter, sugar and syrup for 5 minutes. Add 1/2 tsp. Salt,  
1 tsp. Vanilla, 1/2 tsp. Soda. Stir well. Place on cookie sheets.  
Bake 1 hour and 250 degrees until dry. Stir every 15 minutes.**

**When we lived in Bradshaw Gene had a school situation that was not fun. There were a couple black kids at our school and they got themselves expelled by Principal Dick Berthold. The next step was to have a hearing and those black kids had State Senator Ernie Chambers as their legal counsel. The hearing was held at the Methodist Church basement in Bradshaw and lasted all day. When Mr. Chambers came out of the basement when the hearing was finished someone had put his car on cement blocks. The school board upheld the expulsion and the kids couldn't come back to school. The whole situation was easy to remember because it was our 20<sup>th</sup> wedding anniversary.....May 9, 1984.**

**Cream Cheese Mints****Dee Kohler****3 oz. Pkg. Cream Cheese****1 lb. Powdered Sugar****3 caps mint flavoring**

**Work with hands starting with ½ powdered sugar. When smooth and creamy add 3 caps of mint flavoring. We used to use mint flavoring for green leaves and peppermint flavoring for pink flowers. Have to divide-up mixture if you are doing two different flavors....also freeze separately so flavors don't blend. Use the little rubber molds to make candies. Take small portion of dough and roll in sugar. Put into mold, smooth into crevices of mold and pop the mint out onto waxed paper to dry. Make flowers & leaves.**

**We used these mints for graduations and weddings. We made these mints for Dee and Steve's wedding. We had them all packed between layers of waxed paper and took them to the Elk's Lodge in Norfolk. The only problem was that it was 95 degrees and they got a little soft!!!**

**Cranberry Clusters****Sandra Lee****2 C. Semisweet chocolate chips****2/3 C. Dried Cranberries****2/3 C. Cashews**

**In a microwave, melt the chocolate chips; stir in cranberries and cashews. Drop by teaspoonfuls onto a waxed paper-lined baking sheet. Let stand until set. Yield: 2 dozen**

**Dee still sucked her thumb when it was time to go to school so we bribed her by offering her ten presents for Christmas.**

**But we took one away each time we caught her sucking her thumb. It worked and I think she still got five presents under the tree.**

**Oreo Cookies-Cream Cheese Candy Balls****Dee Kohler**

**Crush one regular package oreo cookies. Use a blender and put a few in at a time. Mix into the crushed oreo cookies 1 pkg. Cream cheese. Mix well. Roll into 1" balls. In a double-boiler saucepan....Melt 1 pkg. Almond Bark. When smooth, turn heat to very low and cover the balls with the mixture. They can also be covered in a chocolate bark or chocolate mixture as used on the peanut butter balls. Use fork and toothpick to remove balls from pan and fork. These have to be refrigerated. They also freeze well.**

**When we lived in Bradshaw, Dee and Kris had their bedrooms in the basement. I'm sure Dee, Kris, Doug & Gina remember me sending someone down to Dee's room to keep an eye on any male visitor!!**

**Cornflake Candy****Dan Sukup****C. White Syrup**

**½ C. Sugar**

**1 T. Peanut Butter**

**5 C. Cornflakes or Popcorn.**

**Combine Syrup and Sugar in saucepan - bring to boil. Add Peanut Butter and stir until smooth. Pour over Cornflakes and mix well. Spread in greased cake pan. Cut, eat and enjoy.**

**Grandpa John bought a 4 x 8 piece of plywood, we painted it like a ping-pong table and we all had a game to play. I could never beat my brothers. We had ping-pong tournaments at St. Ludger's during the winter. I did beat Jim Manion one year (senior 1959). At Christmas 2003, we got our ping-pong table out and Dan beat me again!**

**Crunchy Peanut Butter Balls**

**Kris Donnelly**

**1 C. Peanut Butter 1 (7-oz) jar marshmallow creme**

**1 ½ C. Rice Krispie Cereal**

**1 ½ C. Semisweet chocolate chips 4 tsp. Shortening**

**In a large bowl, combine the peanut butter and marshmallow creme; add cereal and stir until well coated. In a small microwave safe bowl, combine chocolate chips and shortening. Microwave uncovered for 1-2 minutes or until chips are melted. Stir until smooth. Roll cereal mixture into 1-in. balls; dip in chocolate. Place on a waxed paper lined pan. Refrigerate until set. Yield: 2 ½ Dozen.**

**Do not use reduced-fat or generic brand peanut butter.**

**Peppermint Patties**

**Julie Cerny**

**2 C. Powdered Sugar**

**1 Tbsp. Margarine melted**

**2 Tbsp. Plus 2 tsp. Evaporated milk**

**1 ½ tsp. Peppermint extract Chocolate chips for dipping**

**Place all ingredients in bowl and mix with fork, then by hand. If too stiff, add few drops of milk. Knead till smooth. Roll into small balls and flatten with bottom of glass to about 1/4 " thick. Chill. Dip into melted chocolate. Chocolate Dip:**

**Melt 12 oz. chocolate chips and about 1/3 bar paraffin in top of double boiler. Keep over hot water while dipping.**

**These peppermint patties taste just like the bought ones. If you have left over chocolate mixture for dipping it can be stored in a cool dry place and reheated for another day.**

**Chocolate Covered Cherries**

**Julie Cerny**

**2 Sticks Margarine**

**2 lbs. Powdered Sugar**

**1 can Sweetened Condensed Milk 1 tsp. Vanilla**

**1 (10 oz.) Package shredded coconut**

**2 C. Finely chopped walnuts**

**24 oz. Maraschino cherries (well drained)**

**Mix everything together except for cherries. Take small amount of mixture and roll around each cherry to form a ball. Chill on cookie sheet. Melt 1 (12 oz.) Package chocolate chips**

and 1/3 bar paraffin wax to form chocolate coating. Keep chocolate mixture on stove with low heat in double boiler while dipping chocolates. Use fork to fish-out chocolate covered cherry ball from chocolate and a toothpick to slide it off the fork onto a waxed paper lined pan. Let cool.

These little “guys” are a lot of work....and not a lot of people like the cherries or coconut. Mr. Jerry Beach used to love these! One year when we lived in Bradshaw at the same time as the Beaches’, we sent a tiny box wrapped for Christmas with two little chocolate covered cherries. I’m sure we gave them a few more after he opened only “two”!! Mr. Beach is now the Superintendent of Schools at Fort Calhoun, NE.

#### Caramel Goof Balls

**Wilma Van Brocklin Sukup**

**54 Kraft caramels (unwrapped)**

**2 sticks margarine**

**1 can Condensed Sweetened Milk**

**1 pkg. Large Marshmallows**

**Rice Krispies**

**Melt margarine, caramels and condensed milk in a double boiler over low heat until smooth. Dip marshmallows, one at a time, with a toothpick into the caramel mixture, then roll in Rice Krispies. Put on waxed paper to cool. They freeze well.**

Grandma Wilma used to make these during the holidays. When we had lots of snow on the farm, Dan, Dave and I used to get the Ford Tractor and pull an inner tube on a long rope. We went out to the meadow area southwest of the house. I’m sure I was more off the tube than on the tube.

#### Peanut Brittle

**John Sukup**

**1 C. White Syrup**

**2 C. Sugar**

**½ C. Water**

**2 Tbsp. Butter**

**2 tsp. Vanilla**

**2 tsp. Baking soda**

**½ tsp. Salt**

**½ lb. Raw peanuts**

**Combine syrup, sugar and water. Bring**

**slowly to 230 degrees F. on candy thermometer or until syrup spins**

**thread. Add peanuts and continue to cook to 300 degrees F. Remove**

**from heat. Add butter, vanilla, soda and salt and stir until blended. Pour into a buttered jelly roll pan 15 ½ X 10 ½ X 1". Break into pieces when cool.**

We always made peanut brittle at home on the farm. Dave talks about some of the punishments that were handed out to him at school. He said that he had to kneel on a radiator at school, got whacked on the head with a missal and frequently got whacked with the ruler (it had a steel edge on one side). Dave must have made life interesting for the nuns at St. Ludger Academy.

#### Peanut Clusters

**Sarah Kohler**

**Melt in double boiler 2 C. Sugar, 1 C. Evaporated Milk and 28 unwrapped Kraft caramels.**

**Boil 4 minutes .Add 1 ½ C.Chocolate chips and 2 ½ C. Roasted Peanuts. Cool slightly and drop by tablespoon onto waxed-paper lined cookie tray. Cool. Pack between layers of**

waxed-paper and freeze.

Gene loves peanut clusters. We were at Gina's house in Grand Island with the whole bunch one time and Gina had appointments for foot massages for the girls. I decided not to go so Gene went in my place with the girls. When it came time to paint the toenails, the girls thought he needed at least one toe painted, so the gal painted his big toe gold. It was only a couple weeks after that when Gene had his gall bladder attack. At one point, Dr. Dudley had to do a general physical before the surgery. He looked at that toe while examining his leg and had a really weird look on his face. Gene & I think he couldn't wait to get in the hallway to laugh his head off!!!

#### Millionaire Candy

Joe Internet

**1 C. Chocolate Chips      1 C. Peanut Butter Chips**

**1 C. Butterscotch Chips   1/4 bar Paraffin Wax**

**1 C. Chopped Pecans or Shredded Coconut**

**Melt chocolate, butterscotch and peanut butter chips and paraffin wax in heavy pan on low heat (or double boiler). Stir occasionally. Add pecans or coconut. Drop from teaspoon on waxed paper. Chill until firm. Yields 4 dozen pieces.**

**When we were on the farm we had to walk the 1/4 mile to the school bus. Dad and Mom were really nice to us and every fall they hauled this little feed shed up to the end of the lane. It was about 4 ft. x 6 ft. There was nothing in it.....we were able to be inside the shed while we were waiting for the bus. The bus came very early.....we got on the bus about 6:50 a.m. and arrived at school around 8:00 a.m.**

#### Rosettes

Wilma Van Brocklin Sukup

**Vegetable oil in pan for deep fat frying**

**2 Tbsp. Sugar**

**1 tsp. Salt**

**2 Eggs**

**2 Tbsp. Oil**

**1 C. Milk**

**1 C. Flour**

**Beat Sugar, salt & eggs in deep medium bowl on medium speed with electric mixer. Beat in oil, milk and flour until smooth. Heat oil to 400 degrees. Heat rosette iron by placing in hot oil 1 minute. Tap excess oil from iron on paper towels. Dip hot iron into batter just to top edge (don't go over the top). Fry about 30 seconds until golden brown. Immediately remove rosette; invert onto paper towels to cool. (If rosette is not crisp, batter is too thick and stir in a small amount of milk). Heat iron in hot oil and tap on paper towels before making each rosette. (If iron is not hot enough, batter will not stick.) Rosettes can be stored in airtight container or frozen. If using as a dessert, do not sprinkle with powdered sugar until ready to use. When using as an accompaniment to chicken salad, simply place the cooled rosette on plate and place chicken salad on rosette.**

**We used to make these at home at Christmas time.....but I bet Mother used lard to deep fat fry these little guys!!! When Ray and Ann, Dan and Connie, Dave and Barb and Gene and I went to Las Vegas for a trip we were in one of the casinos and Brother Dave sat down by a slot machine that had the key left by mistake. Dave thought he had a gold mine....but he didn't do anything to alert the guards. Bet he was on a camera being watched by the**



security people!

**Velvetta Fudge**

**Melinda Peterson**

**1 C. Margarine      2 lbs. Powdered Sugar  
½ tsp. Vanilla      ½ lbs. Velvetta Cheese  
½ C. Cocoa          ½ C. Chopped Nuts**

**Melt cheese and margarine. Stir constantly. Blend in cocoa and sugar. Add vanilla and nuts. Pour into 9 x 13 pan. It is real thick. Chill. Cut into small servings.**

**Melinda is married to John Peterson and is a first cousin to Gene. In the early 1960's a tornado swept Jack and Frances Peterson farmstead off the map. (John Peterson's parents) Grandpa Frank Cerny and son Gene went to help rebuild the house. A couple of mobile homes were moved in but of course there was no plumbing. The first order of business was to build an outhouse. This didn't take very long and now everything else could get started. Gene remembers a note that was hung inside of the outhouse. It was written on a brown grocery sack:**

**THIS LITTLE HOUSE WE CALL OUR OWN  
WE WOULD LIKE TO KEEP IT NEAT.  
SO PLEASE BE KIND WITH YOUR BEHIND  
AND DON'T MESS UP THE SEAT.**

**Gene believes the author of that little piece of jest was none other than Uncle John Peterson.**

**Jell-o Popcorn Balls**

**Tom and Kathy Schulte**

**1 C. Sugar                      1 C. White Corn Syrup  
1 pkg. Of any kind of jell-o**

**Bring mixture to full boil, pour over 2 or more quarts of popped corn. Mix and form in balls.**

**Caramel Crispix Mix**

**Jenny Schulte Witcofski**

**3 C. Crispix Cereal              2 C. Cheerios  
1 C. Mixed Nuts  
1 Stick Real Butter          ½ C. Light Karo Syrup  
½ C. Brown Sugar**

**Bring butter, Karo syrup and brown sugar to a boil for two minutes. Pour of cereal and nuts, mix well. Cut brown paper bag in half and spray with non stick oil. Put mix in bag and microwave for two minutes. Stir and put in microwave for one more minute. Spread out in cookie sheet and let dry.**

**Jenny is the daughter of Tom and Kathy Schulte.**

**Strawberry Pie**

**Julie Cerny**

2 T. Cornstarch                      Fresh Strawberries (1 ½ Cup)  
3/4 C. Sugar                              Pie Shell, Baked  
1 ½ C. Water                              Cool Whip  
1 (3-oz) Strawberry Jell-O

Boil Cornstarch, sugar and water until mixture is clear. Add the jell-O. Put strawberries into a baked pie shell. Pour hot mixture over it. Refrigerate until cool. Top with Cool Whip before serving. I have used a purchased graham cracker crust and is good, also.

Grandma Wilma's Pie Crust Recipe

Wilma Sukup

3 C. Flour                              1 Cup Lard (no substitute)  
1 tsp. Salt                              ½ C. Cold Water

Mix with a pastry blender the flour, salt and lard until crumbly and all mixed. Add the cold water and mix with a spoon. It will gather together into a ball. Continue blending with hands and form into a long loaf about 4 inches in diameter. I use about 2 inches of dough to roll out for a bottom crust....dust surface or cutting board with flour. Roll out and place in pie crust. Use a sharp knife to cut away the edges from pie plate. These scraps can be used to patch any holes in the crust. Dab with a little water and attach patch of dough. If you are making a crust only ....poke holes with a fork all around the pie plate sides and bottom before baking. Bake crust at 350 degrees until golden brown. If you are making a double crust like apple or cherry. Add the can of pie filling or real apples and top with another rolled-out piece of dough. Be sure to make vents in the top for steam to escape. On the double crust pies, sprinkle a little milk over the top of the crust and sprinkle a little sugar before baking. The apple or cherry pie bakes about an hour until golden brown. With this recipe, I get three crusts for pumpkin and one double crust...and some left for cinnamon strips.

Cinnamon strips: If you have any dough left....roll out as for pie crust. Cut into strips about 6" long and 2" wide. Sprinkle with cinnamon sugar and bake about 10 minutes until light golden brown. The kids love these. The little girls can set up a table with their little dishes and serve the little cinnamon sugar pieces with juice or tea. Grandma Wilma made these....we all loved the little pieces of baked dough.

Also, the lard used for the pie dough has to be kept refrigerated or it gets stale. And it measures better if you set it at room temperature the night before preparing the dough.

You can also bake the one crust pies and freeze. Then if you need a cream pie just make the pudding and put in crust, add meringue and done!!!

**Impossibly easy Pumpkin Pie**

1 Cup canned pumpkin.                      2 eggs  
1 Cup evaporated milk or regular milk  
1 TBSP. butter or margarine  
1/2 C. Bisquick Mix, original

**1 1/2 tsp. pumpkin pie spice**

**1/2 C. Sugar**

**2 eggs**

**Cool whip ( for serving )**

**Heat oven to 350 degrees. Grease or spray 9 inch pie plate. Stir all ingredients together until well blended. Can use electric mixer or whisk. Pour into pie plate. Bake 35-40 minutes until knife inserted in center comes out clean. Cool refrigerate 3 hours. Serve with cool whip.**

### **Impossible Cherry Pie**

**1 C. Milk**

**2 TBSP. margarine or soft butter**

**1/4 tsp. almond extract.**

**2 large eggs**

**1/2 C. Bisquick mix**

**1/4 C. sugar**

**Mix all pie ingredients together until smooth using mixer or whisk. Pour into 10" pie plate that has been greased or sprayed.**

**Spoon 1 can Cherry Pie filling over top of pie crust mixture. Bake at 400 degrees for 25 Minutes. Remove from oven and sprinkle with streusel mixture.**

**Streusel mixture: 2 TBSP. margarine or butter softened, 1/2 C. Bisquick mix, 1/2 C. Brown sugar, 1/2 tsp. ground cinnamon.**

**Sprinkle streusel mixture on top of cherry pie filling.....return to oven and bake about 10 minutes until top is golden. Serve with cool whip or ice cream.**

### **Pumpkin Pie**

**Martha Sukup**

**One not baked pie crust - 9 inch**

**Filling: 2 Eggs beaten      1/2 C. Sugar**

**1 tsp. Cinnamon                      1 tsp. Ginger**

**1 Can Pumpkin                      1 tsp. Molasses**

**1/4 tsp. Salt                      2 C. Evaporated Milk**

**Add all ingredients to beaten eggs. Put in pie shell.**

**Bake 425 degrees for 40 - 50 minutes. Testing knife in center coming out clean.**

### **Cocoa Mocha Pie**

**Sandra Lee**

**6 Milky Way Candy bars (2.05 oz. Each) divided**

**1/4 C. Milk**

**3 tsp. Instant coffee granules**

**1 qt. vanilla ice cream softened**

**1 graham cracker or chocolate crumb crust**

**Finely chop four candy bars; place in a microwave-safe bowl or double boiler. Add milk and coffee granules; heat and stir until melted and smooth. Place ice cream in a bowl; fold in mocha mixture. Spoon into crust; freeze. Remove from the freezer 15 minutes before serving. Cut remaining candy bars into 1/2 inch pieces for garnish.**

### **Southern Pecan Pie**

**Gene Cerny**

3 eggs  
2/3 C. Sugar  
1 C. Dark Corn Syrup  
1/3 C. Margarine, melted  
1 1/2 C. Pecan Halves  
1 (9-inch) pastry shell, unbaked  
Beat eggs thoroughly with sugar, dash of salt, syrup and margarine. Add pecans. Pour into unbaked shell and bake at 350 degrees for 50 minutes or until knife inserted in middle of filling comes out clean. Cool. Serve with Cool Whip.

Gene taught himself the hobby of tooling leather. He made several purses and billfolds when he was in the army. After Grandpa John became handicapped, Gene taught Dad the art of leatherwork. Dad made lots of belts, billfolds, and purses for the communities of Creighton, Verdigris and the surrounding area. Gene is starting leatherwork again.

#### No-Bake Chocolate Truffle Pie

Claire Donnelly

1/2 C. Pecan pieces, toasted and coarsely chopped  
1 (6-oz) chocolate flavored crumb crust  
3/4 C. Individually wrapped caramels unwrapped (17)  
1/4 C. Canned Evaporated milk  
1 1/2 C. Semisweet chocolate chips  
1 C. Heavy (whipping) cream  
3 Tbsp. Stick butter  
Sweetened whipped cream (garnish)  
Sprinkle pecans on purchased crust. Heat caramels and milk in a heavy saucepan over low heat or in microwave, stirring often until caramels melt and mixture is smooth. Pour over pecans. Heat chocolate chips, cream and butter in a heavy saucepan over low heat or in a bowl in microwave, stirring until chocolate melts and mixture is smooth. Pour over caramel layer and refrigerate about 4 hours until set. Pipe or spoon whipped cream on crust edge of pie before serving.

The Ed Klosner family used to come to the farm for visits during the summer. Uncle Ed was a milkman and delivered milk to houses. They had to bring their own milk to the farm as they wouldn't drink our milk that came from the cows. They thought that the milk should only come from a bottle. We kinda teased the city girls a bit!!!

#### Butterscotch Meringue Pie

Wilma Sukup

Filling: 5 Tbsp. Flour  
1 C. Brown Sugar  
2 Egg Yolks (save whites)  
1 tsp. Vanilla  
3 Tbsp. Butter  
1 1/2 C. Milk

Combine flour, sugar and butter in saucepan. Add milk and cook on kinda low heat until thickened. It can scorch easily. Add a little mixture to beaten egg yolks and then add yolk mixture to pudding mixture. Cook until thick. Add vanilla. Put in *Baked* pie shell.

Meringue: use the 2 Egg whites saved and beat in a glass or metal bowl until soft peaks are formed. Add 1/4 C. Sugar and 1/4 tsp. Cream of Tartar and beat. Pile the meringue

on top of butterscotch filling and bake in slow oven....350 degrees until lightly brown on edges of meringue.

When we were all living at home on the farm, Grandpa John constructed a 14" strap notched into a 12" spindle leg (mahogany wood). It was this strap that was kept in the bottom drawer of the wood burning stove. It was scary..... but I didn't think it was ever used on any of us. Dave said he got beat with the strap! But then Dan said that Dave probably got beat every morning in case he needed it sometime during the day.

#### Egg Custard Pie

1/3 C. Sugar	1 C. Milk + 2 C. Half & Half
2 tsp. Flour	Scalded
1/2 tsp salt	1 Tbsp. Vanilla
2 Egg yolks + 3 whole eggs	1 <i>unbaked</i> pie shell
1/4 tsp. Nutmeg	

Mix sugar, flour and salt together. Beat egg yolks and eggs. Add to sugar mixture. Beat well. Slowly add scalded milk mixture to egg mixture stirring constantly. Stir in vanilla. Pour into the unbaked pie shell and bake at 350 degrees for 40-50 minutes. Test with knife inserted in middle of pie and if it comes out clean it's done! Sprinkle with nutmeg before serving.

I love custard pie. Doug doesn't. Doug and Rick Pavlik were playing in their basement one time and Rick's dad Dan Pavlik had a real barber chair in the basement. Somehow Rick got Doug's hand stuck in the barber chair and Glenna and I had to help get Doug loose. Doug only had a couple pinched fingers.

#### Sour Cream Raisin Pie

**Wilma Sukup**

1 C. Raisins	3/4 C. Sour Cream
1 1/2 C. Water	3 egg yolks (save whites)
2/3 C. Sugar	1 tsp. Vanilla
1/3 C. Flour	1 tsp. Cinnamon
1/2 tsp. Salt	1 baked pie shell

Boil raisins and water for 5 minutes. Mix together sugar, flour and salt. Add to raisins and water. Add sour cream. Cook till thickened, then add slightly beaten egg yolks, vanilla and cinnamon. Pour into baked pie shell. Add meringue and bake until golden brown. 350 degrees.

This was a favorite of Grandpa John. During the winter of 1948-49 a yellow airplane came to the farm and landed in the pasture. It took Ray and Dan to Creighton so they could attend school. They stayed at the Peter Richling home in Creighton until the roads were open.

#### Grandma Wilma's Streusel Apple Pie

**Wilma Sukup**

1 <i>unbaked</i> pie crust	2 Tbsp. Flour
5 or 6 apples, sliced	1 tsp. Cinnamon
3/4 C. Brown Sugar	

**Topping:****1/3 C. Sugar****3 Tbsp. Margarine****1/3 C. Flour****1/3 C. Flaked coconut**

Mix together filling ingredients and put into pie crust. Mix topping ingredients together and put on top of filling. Bake at 350 degrees for 40 minutes or until apples are tender.

I don't care for the flaked coconut in the topping so omit it when I make it. This topping can be used for any two crust pie that you may not have enough dough for the top crust ....peach pie streusel, rhubarb pie streusel or cherry pie streusel. Grandpa John made this pie often when he was living at the house by himself. He bought the frozen pie crusts that come in the foil pie tins....put the filling inside and mixed the streusel topping. Grandpa John didn't put the coconut in either.

**Pie Crust****Lottie Kuchar****3 C. Sifted Flour****2 tsp. Salt****1 C. Shortening**

**Cut above ingredients together with pastry knife.**

**Mix following together: 1 egg, 1 Tbsp. Vinegar and 5 Tbsp. Cold water. Add to flour mixture and mix lightly until mixture begins forming a ball. Gently use hands to form mixture in oblong form. Use portions to make pie crust.**

**Lottie was a neighbor in Madison and has been a faithful quilter helper since the ladies guild started quilting the church quilts. The ladies used to quilt the quilts in the church basement. About ten years ago, we started quilting the quilts at our house. Lottie comes to help even if it isn't a church quilt. Lottie is 95 years old and is a very nice person.**

**Chocolate Pudding for Pie or pudding****Wilma Sukup****2 1/2 C. Milk****3 egg yolks (save whites for meringue)****1 C. Sugar****6 Tbsp. Flour****1/2 tsp. Salt****4 Tbsp. Cocoa****1 tsp. Vanilla****2 Tbsp. Butter**

**Heat milk. Combine dry ingredients. Add to milk and cook on medium heat until mixture bubbles. Add a little hot mixture to the beaten egg yolks. Then return egg yolk mixture into hot mixture. Continue cooking until eggs are cooked and pudding is thickened. Remove from heat and add vanilla and butter. Put in baked pie crust shell. Beat the 4 egg whites with a little sugar until stiff peaks form. Pile meringue on chocolate pudding. Bake 400 degrees about 10 minutes until meringue is slightly browned.**

**No Bake Peanut Butter Pie****Kris Donnelly****1 (8-oz) pkg. Cream cheese****1/2 C. Milk****1 C. Powdered Sugar****1 (8-oz.) Ctn. Cool whip****1/2 C. Smooth Peanut Butter**

**Blend well together the cream cheese, powdered sugar, peanut butter and milk. Fold in whipped topping. Put into graham cracker pie crust. Drizzle chocolate syrup on top. Swirl gently. Freeze.**

Dan liked this recipe. When Dan and I were kids on the farm....he had a Beebe gun and I dared him to shoot me. He did. He shot me in the belly and it made a mark but it didn't hurt. I'm sure that I probably tattled on him. I don't think he got into trouble!

**Vanilla Butterscotch Meringue Pie**

**Megan Woods**

**2/3 C. Brown sugar**

**2/3 C. Granulated Sugar**

**1/4 C. Cornstarch**

**1/2 tsp. Salt**

**2 1/2 C. Milk**

**3 eggs separated**

**2 Tbsp. Vanilla**

**2 Tbsp. Butter**

**9-inch baked pastry shell**

**1/4 tsp. Cream of tartar**

In a medium saucepan combine brown sugar, 1/3 C of the granulated sugar, cornstarch and salt. Stir in milk; blend until smooth. Bring to a boiling point, stirring constantly. Cook 3 minutes. Remove from heat. In a small mixing bowl beat egg yolks. Gradually stir half of the hot sugar mixture into the egg yolks, mixing well; then return to saucepan. Bring to boiling point, stirring constantly; cook and stir 2 minutes longer. Remove from heat. Stir in vanilla extract and butter. Pour immediately into pastry shell; set aside. To prepare the meringue beat in a medium bowl egg whites and cream of tartar until soft peaks form. Gradually add remaining 1/3 C. Sugar; beat until stiff but not dry. Spread meringue over filling sealing to edge of crust. Bake in a preheated hot oven 400 degrees 7 to 10 minutes or until meringue is lightly browned. Cool on rack for 1 hour Refrigerate before serving if desired.

**Creamy Chocolate Pie**

**Marlus Sandall**

**3/4 C. Sugar**

**1/3 C. Flour**

**1/4 tsp. Salt**

**2 C. Milk**

**1 Tbsp. Margarine**

**1/2 C. Chocolate Chips**

**1 tsp. Vanilla**

**2 Eggs, beaten**

Combine dry ingredients with milk and cook until pudding thickens. Add chocolate chips and beaten eggs. Cook until eggs are cooked and chips are melted. Add margarine and vanilla. Pour into 9" graham cracker pie crust. Put Cool Whip on top for serving.

Wayne and Marlus Sandall were also on the school board when we lived in Bradshaw. They continue to be good friends and have visited Madison for graduations and birthdays. When Gene was Superintendent of Schools at Bradshaw in the early years, just the school board members and Gene would attend the State School Board Convention. Gene would line-up cool places to take the guys for dinners in the evening. Ross's Steak House was a favorite and Caniglia's Venice Inn was another favorite. The school board members would grade Gene on his choices. A, B, C etc. One year they left quite early to get into Omaha for the convention and they all traveled in the school van and usually Gene drove. Gene had the lights on the van but forgot to turn them off when they arrived in Omaha. Needless to say, the battery was down and he received a failing grade from the school board members!! In later years, the wives were invited to participate and we hit all the cool craft stores while the guys were at convention. We also were invited to the evening dinners with the guys and always had a good time. There were lots of hospitality rooms and we always enjoyed the company of the school board members and their wives.

**Creamy Mocha Frozen Dessert or Pie****Julie Cerny**

**2 tsp. Instant coffee granules    2 (8-oz) pkg. cream cheese**  
**1 Tbsp. Hot water    1 (14-oz) Condensed Milk**  
**1 C. Cream-filled Chocolate cookie crumbs**  
**3/4 C. Chopped pecans, divided    ½ C. Chocolate Syrup**  
**1/4 C. Melted butter    1 (8-oz) Cool Whip**

**Dissolve coffee in hot water. Set aside. In another bowl, combine cookie crumbs, ½ C. Pecans and butter. Pat in bottom**

**of 9 x 13 pan. In mixing bowl, beat cream cheese until fluffy.**

**Add coffee mixture, milk and chocolate syrup. Fold in whipped topping. Spread over crust. Sprinkle remaining pecans on top. Freeze. Remove from freeze 15 minutes before serving.**

**I sometimes use two chocolate crumb pie crusts and get two pies out of the filling. I omit the pecans, also. When serving you can add a dollop of whipped cream and drizzle a little chocolate syrup over the top. Good presentation! This pie reminds me of a story. Our St. Leonard Church has an auction each fall. One year the auction chairman caught me in a weak moment and I said that I would make a pie a month for whoever bid the most. After awhile, I decided maybe that was something I really didn't want to do. So, I talked Gene into buying this item when it came up for auction. With an elbow or two, Gene had the bid up to \$200.00. At that time, Lisa Wolken the auctioneer said, "Darn..... ..she must make really good pies". Then the bidding really continued and Gene had to pay \$240.00 for 12 pies. I don't believe he actually got all twelve pies. But then, at Christmas or Thanksgiving we usually make 4-5 pies. I do believe though that the Creamy Mocha pie would be a good one for one of the months. In January of 2004 we had the honor of hosting two Priest Oblate Brothers from South Sioux City, NE. Brother Paul and Brother Emmanuel stayed at the house for four days. We served this pie at one of the meals and they thought it was a wonderful pie.**

**Sour Cream Apple Pie****Laura Sukup Frank**

**2 Tbsp. Flour    ½ tsp. Salt**  
**3/4 C. Sugar    1 Egg**  
**1 C. Sour Cream    1 tsp. Vanilla**  
**2 C. Chopped Apples    1 Pie crust unbaked**

**Mix all together and pour in pie shell. Bake in 400 degree oven for 15 minutes.**

**Reduce to 350 degrees and bake for 30 minutes. Return oven to 400 degrees.**

**Make topping: 1/3 C. Sugar, 1/3 C. Flour, Dash of salt and 1 tsp. Cinnamon. Cut in 1/4 C. Butter. Sprinkle on top of pie and bake 10 minutes.**

**Rhubarb Cream Pie****Lydia Pistulka**

**3 C. Diced Rhubarb    1 C. Sugar**  
**3 Tbsp. Flour    3 Egg Yolks**  
**1 Tbsp. Lemon Juice    1 tsp. Nutmeg**



### **Dash of Salt**

Arrange rhubarb in unbaked pie shell. Blend sugar, flour, nutmeg and salt. Add egg yolks. Stir to paste. Pour over rhubarb. Bake 400 degrees for 20 minutes. Reduce oven to 350 degrees and continue baking 25 minutes. Serve with Cool whip or Ice Cream.

Rhubarb Cream Pie is one of Ed Pistulka favorites that his Mother used to make.

### **Candy Bar Pie**

**Claire Donnelly**

**1 pkg (8-oz) Cream Cheese**

**1 (8-oz) Cool Whip**

**4 Butterfinger candy bars**

**1 graham cracker crust**

**In a small mixing bowl, beat the cream cheese until smooth. Fold in whipped topping. Crush the candy bars; Fold 1 cup into cream cheese mixture. Spoon into crust. Sprinkle with remaining candy bar crumbs. Refrigerate for 2-4 hours before slicing.**

### **Creamy Strawberry Pie**

**Julie Cerny**

**1 (10-oz) pkg. Frozen sweetened sliced strawberries, thawed**

**1 (3-oz) pkg. Strawberry gelatin**

**2 C. Vanilla Ice Cream**

**1 (9-inch) pastry shell baked.**

**Additional sliced fresh strawberries, optional**

**Drain strawberries into a 1-cup measuring cup and reserve juice; set berries aside.**

**Add enough water to juice to measure 1 cup; pour into a large saucepan. Bring to a**

**boil over medium heat. Remove from heat; stir in gelatin until dissolved. Add ice**

**cream; stir until blended. Refrigerate for 5-10 minutes or just until thickened (watch**

**carefully). Fold in reserved strawberries. Pour into pastry shell. Refrigerate until firm**

**about 1 hour. Garnish with fresh strawberries if desired.**

### **Li'l Pecan Pies**

**Mallory Woods**

**½ C. Flour**

**1/8 tsp. Salt**

**3 Tbsp. Shortening**

**4 tsp. Cold Water**

**Filling:**

**1/3 C. Pecan Halves**

**1 egg**

**1/3 C. Corn Syrup**

**1/3 C. Packed Brown Sugar**

**½ tsp. Vanilla**

**Whipped Cream (optional)**

**In a bowl, combine flour and salt; cut in shortening until**

**crumbly. Gradually add water, tossing with a fork until**

**dough forms a ball. Cover and refrigerate for at least 30**

**minutes. Divide dough in half. Roll each half into a 6-inch circle. Transfer to two 4 ½**

**-in. Tart pans. Fit pastry into pans, trimming if necessary. Arrange pecans in**

**shells. In a bowl, combine egg, corn syrup, brown sugar and vanilla; mix well. Pour**

**over pecans. Place shells on a baking sheet. Bake at 375 degrees for 35-40 minutes**

**or until a knife inserted near the center comes out clean. Cool on a wire rack. Top with**

**whipped cream if desired.**

When we lived in Omaha....our third house was on Fowler Street. We had really neat neighbors and took turns having parties. We called ourselves the "Bourbon Street Gang". The neighbors behind us on Fowler Street was Chuck and Donna Howells. Their kids Jeri and Scott were older and they were our babysitters. Donna used to get a can out of the cupboard and before opening it would rub the can over her "boob" to get the dust off. She and Chuck were both characters.

**Rhubarb Cherry Pie**

**Wilma Sukup**

**3 C. Sliced fresh or frozen rhubarb (½ inch pieces)**

**1 can pitted tart red cherries, drained**

**1 ¼ C. Sugar**

**¼ C. Quick-cooking tapioca**

**4-5 drops red food coloring, optional**

**Pastry for double-crust pie (9 inch)**

**In a large bowl, combine first five ingredients; let stand for 15 minutes. Line a 9-inch pie plate with pastry; add filling. Top with lattice crust; flute the edges. Bake at 400 degrees for 40-50 minutes or until the crust is golden and filling is bubbling.**

**Caramel-Pecan Pie**

**Gina Woods**

**1 Pie crust (9-inch)**

**⅔ C. Sugar**

**¼ C. Butter, melted      3 Eggs**

**1 Jar Smucker's Caramel Topping**

**1 ½ C. Pecan Halves**

**Preheat oven to 350 degrees. In a mixing bowl, beat eggs slightly with fork. Add sugar stirring until dissolved. Stir in caramel topping and butter. Mix well. Stir in pecan halves. Pour filling into pie shell. Bake for 45 minutes or until knife inserted off-center comes out clean. Cool thoroughly on rack before serving. Cover and chill to store.**

**Matthew, youngest son of Ray and Ann Sukup family, confused the names of his grandparents. He called Grandpa John "Grandpa" and was just fine. He liked Grandpa John real well, but then he called Grandma Wilma the same name, "Grandpa". After being corrected a number of times he said, "I can't say Grandma, but I can say Wilma." So Grandma was Wilma for awhile which suited her and all the rest. This story was submitted by Paula Sukup Johnson from Grandma Wilma's memoirs.**

**Mystery Pecan Pie**

**Julie Cerny**

**Topping:**

**3 eggs**

**¼ C. Sugar**

**1 C. Light Corn Syrup      1 tsp. Vanilla extract**

**Pie:**

**1 (8-oz) cream cheese      ⅓ C. Sugar**

**¼ tsp. Salt**

**1 tsp. Vanilla extract**

**1 egg**

**1 unbaked 9-inch pie shell**

**1 1/4 C. Pecans**

**Preheat oven to 350 degrees. Combine all topping ingredients in a medium bowl. Set aside.**

**In a medium bowl, mix cream cheese, sugar, salt, vanilla and egg until combined. Pour into pie shell. Top with chopped pecans. Pour topping over pecans. Bake for 45 minutes. Serve warm or at room temperature.**

**When Jeffrey Todd Sukup son of Brother Dan and Connie was entered in the big Methodist Hospital in Omaha to have his tonsils removed he was less than 5 years old. Rules dictated that Mother Connie or Father Dan could not stay overnight before surgery. After the parents left, a black nurse aide gentleman came to visit a bit and promised to come back and tuck him in. When the nurse returned, no little Jeffrey was there. After a quick search here and there-----the alarm was spread, "Little boy patient was missing." The hospital called the parents Dan and Connie and all the people entering and leaving the hospital was questioned. When the parents arrived they also were stopped and questioned. Finally little boy Jeffrey was found curled up sound asleep on the floor under his bed. When he awoke he said, "He didn't want the black nurse to tuck him in." This story was submitted by Paula Sukup Johnson from Grandma Wilma's notes on the family.**

**Zucchini -Apple Pie**

**Sarah Kohler**

**2 C. Grated Zucchini**

**4 apples, peeled  
and diced**

**3/4 C. White Sugar**

**2 Tbsp. Lemon juice**

**1 tsp. Cinnamon**

**1 C. Flour**

**1/2 C. Brown Sugar**

**8 Tbsp. Butter**

**1 (9-inch) unbaked pie shell**

**Combine zucchini, apples, white sugar, lemon juice and cinnamon. Spoon into unbaked pie shell. Combine flour, brown sugar and butter and mix until creamy.(Add more butter if needed.) Spread creamed mixture over zucchini-apple mixture. Bake at 400 degrees for 1 hour.**

**One time Daniel, who was an ambitious lad - no longer a small boy at this time and could do as he pleased. The farm had a creek - south of the house, a corner pond as it was called and had a few little Buffalo fish - so Dan decided to go fishing. The pond was spring fed which means it was icy cold and being early in the spring was no place to fall in. Dan slipped in and went out of sight - - the pond was very deep - like 15 feet. Finally a very wet and maybe very frightened son was greeted by some worried parents, when he came home soaking wet.**

**Microwave Rice Pudding**

**Connie Sukup**

**1 C. Minute Rice**

**Cook in 1 C. Water - cover and let sit until pudding is done. Set aside.**

**2 C. Milk**

**1 Egg, slightly beaten**

**2 T. Cornstarch**

**1 C. Sugar**

**Cook milk, egg, cornstarch and sugar on high in Microwave for 2 minutes. Stir. Continue cooking for 2 minutes at a time and stirring after each 2 minutes until thick and bubbly.**

**Add: 1 tsp. margarine, 1 tsp. almond flavoring and drained rice.**

**This is a “quick” and good rice pudding and people who don’t like rice will generally like this. .... Dan included!!! When we were all living at home on the farm, we had an “old time phone”. Our phone was two long rings and one short ring. There were about ten other farmers on the same line... so naturally we knew everyone’s ring. I think we all took our turns listening in on someone else’s phone call. Of course everyone in the house had to be very quiet so the people on the line wouldn’t know we were listening.**

#### **Eight-Minute Cheesecake**

**1 (8-oz) pkg. Cream cheese**

**2 tsp. Vanilla**

**1/3 C. Sugar**

**1 graham cracker pie crust**

**1 C. Sour cream**

**1 (8-oz) Cool Whip**

**Fresh Strawberries**

**Beat cream cheese until smooth, then add sugar gradually beating it in well. Blend in sour cream and vanilla. Fold in whipped topping. Spoon into crust. Chill. Garnish with fresh strawberries.**

#### **Earthquake Dessert**

**Connie Sukup**

**Shredded Coconut**

**1 C. Chopped Nuts**

**1 German Chocolate Cake Mix**

**1 Stick Margarine, softened**

**1 # Powdered Sugar**

**1 - 8oz. Pkg. Cream cheese at room temperature.**

**Grease 9 x 13 pan. Cover bottom of pan with as much coconut as desired. Cover coconut with nuts. Prepare cake mix according to package directions. Pour over coconut mixture. Combine margarine and powdered sugar and cream cheese- stir until smooth. Spoon over cake mix. DO NOT STIR. Bake at 350 degrees for 1 hour.**

**When we were on the farm and I was probably 14 years old I felt neglected in getting to drive the pick-up. So I took the keys and hid them upstairs in the barn. Then I couldn’t find them. I was really scared. I sent an airmail letter to Norfolk to a dealer trying to get another set. Dad called Emil Jerman in Verdigre and got another set made. Those “Damn” keys are probably still upstairs in the barn somewhere!!**

#### **Cherry Cheesecake**

**Julie Cerny**

**Crust:**

**1 C. Graham crackers, crushed**

**1/4 C. Butter, melted      2 Tbsp. Pwd. Sugar**

**Filling:      2 (8-oz.) Pkg. Cream cheese**

**1 ½ C. Pwd. Sugar 2 (8-oz.) Cool whip**

**2 cans cherry pie filling**

**Mix graham crackers, butter and pwd. Sugar together. Press into 9 x 13 pan. Cream together cream cheese and pwd. sugar, fold in cool whip.**

**Pour over crust and chill. Cover with cherry pie filling.**

**Pumpkin Roll w/ Cream Cheese Filling Julie Cerny**

**¾ C. Flour**

**½ tsp. Baking Powder**

**½ tsp. Baking soda**

**½ tsp. Ground cinnamon**

**½ tsp ground cloves**

**¼ tsp. Salt**

**3 large eggs**

**1 C. Sugar**

**2/3 C. Pumpkin (from can)**

**Pwd. Sugar (sprinkle on Towel)**

**1 C. Chopped Walnuts (optional)**

**Filling:**

**1 pkg. (8-oz.) Cream Cheese, softened**

**1 Cup Sifted Powdered Sugar**

**6 Tbsp. margarine, softened**

**1 tsp. Vanilla**

**Pwd. Sugar(sprinkle before Serving)**

**Grease 15 x 10 inch jelly roll pan; line with wax paper. Grease and flour paper.**

**Sprinkle a new, clean towel with powdered sugar. Preheat oven to 375 degrees.**

**Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl.**

**Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts if desired. Bake for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting at narrow end. Cool on wire rack. Beat cream cheese, powdered sugar, margarine and vanilla in small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Re-roll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving if desired. Makes 10-12 servings.**

**I put this pumpkin roll on a nice platter and freeze. It could freeze a couple months. I do not use the walnuts. Probably take out of freezer an hour before serving....last Christmas I didn't take out soon enough.....needed a strong man to cut it!!!**

**Chocolate Roll with Filling**

**Julie Cerny**

**½ C. Flour**

**¼ C. Cocoa**

**1 tsp. Baking Powder**

**4 Eggs**

**1/3 C. Sugar**

**1 tsp. Vanilla**

**2 C. Softened Ice Cream or Cool Whip**

**Heat oven to 400 degrees. Spray Jelly Roll Pan. Line with wax paper and spray again. Sift flour, cocoa and baking powder. In small bowl beat eggs, sugar and vanilla until pale in color about 5 minutes. Fold in cocoa mixture; spread into prepared pan. Bake 5-7 minutes or until top springs back when touched gently. Invert onto clean kitchen towel that has been sprinkled with powdered sugar or cocoa. Peel off wax paper and roll up cake with towel from short side; cool completely on wire rack. Unroll cake;**

**spread with softened ice cream or cool whip. Re-roll cake without towel. Place roll on platter seam side down. Cover and freeze. 10-12 servings.**

## Peanut Buster Dessert

## Pat Cerny

**1 regular package Oreo Cookies crushed**

**½ C. Margarine**

**Press above mixture in a 9 x 13 pan....reserve ½ Cup.**

**Spread ½ Gallon vanilla ice cream softened onto crust.**

**Next spread 1 Cup fudge syrup.**

**Next spread 1 Cup Spanish peanuts**

## Next spread a large Cool Whip

## Finally sprinkle remaining crumbs.

**Freeze. Thaw a bit before serving.**

**Brother Ray Cerny and Gene both had the duty of shooting dogs at the farm. On separate occasions the farm dogs killed several chickens at the family farm. The chickens were needed for laying eggs and food for the family. Grandpa and Grandma Cerny ordered the deeds!**

## **Butterscotch Four-Layer Dessert**

# Connie Sukup

**1 1/2 C. Flour**

**1 C. Cool Whip**

**3/4 C. Margarine, melted**

**½ C. Chopped nuts**

**2 pkg. instant pudding ( 1 vanilla, 1 butterscotch)**

**1 (8-oz) pkg. Cream cheese, softened**

### 3 C. Milk

**1 C. Powdered Sugar**

**1 tsp. Burnt sugar flavoring.**

### Add'l Cool Whip&nuts

**1<sup>st</sup> layer: Combine flour, margarine and nuts. Mix well and spread into lightly greased 9 x 13 pan. Bake at 350 degrees for 15 minutes. Let cool.**

**2<sup>nd</sup> Layer:** Mix together cream cheese, powdered sugar and cool whip. Spread on cooled 1<sup>st</sup> layer.

**3<sup>rd</sup> Layer: Mix together puddings, milk and burnt sugar flavoring. Beat well until thick. Pour over top of 2<sup>nd</sup> layer and chill.**

**4<sup>th</sup> Layer: Top with Additional Cool Whip and chopped nuts as desired. Keep refrigerated until ready to serve.**

**When Connie's Mother Florence Johnson passed away we made sixteen memory bears out of some neat flannel material that Florence had purchased. Connie made a little tag for the bears and gave them to all the sisters, brother, and grandchildren as a memory to Florence. We had a good time making the bears.**

## Marshmallow Delight

## Julie Cerny

**1 C. Milk**

**1 lb. Marshmallows**

**1 small Cool Whip 1 C. Drained Crushed Pineapple**

Graham cracker crumb crust. Use recipe on box. The pan size was square 9" X 9". Melt marshmallows and milk together. Cool. Fold in Pineapple and cool whip. Pour on Graham cracker crust and refrigerate. After filling is chilled, we decorated the top with nine maraschino cherries....one for each serving.

This was the recipe that I used that won a purple ribbon in the food demonstration category at the county fair. And we went to the State Fair in Lincoln. Mom, Dad and I went. That was really a big deal at that time. The difference in the recipe is that we used whipping cream (cool whip wasn't invented yet) and had to actually whip the cream, add sugar and vanilla as part of the demonstration. Of course it was very hot in September in Lincoln and the whipping cream didn't want to whip. Needless to say, the final dessert wasn't very thick. I think a red ribbon was the prize.

**Blueberry Dessert** Sarah Kohler

**11 graham crackers (or few more)**

**½ C. Sugar**

**1/4 C. Margarine**

**Crush graham crackers and combine with sugar and melted margarine. Press into 9 x 13 pan.**

**2 Whole Eggs      1 (8-oz) pkg. Cream cheese**

**½ C. Sugar      1 Can Blueberry pie filling**

**1 small Cool Whip**

**Beat eggs; add sugar and cream cheese, mixing well. Pour over crumbs. Bake at 375 degrees for 15 minutes. Cool. Spread 1 can blueberry pie filling over filling. Chill. Top with Cool Whip.**

**Old Fashioned Peach pudding** Marilyn Moyer

**1 C. Flour      2 C. Sliced peaches**

**½ C. Sugar      1 C. Sugar**

**1 tsp. Baking powder      ½ tsp. Cinnamon**

**½ C. Water      1 ½ C. Water**

**Mix flour, ½ C. Sugar and baking powder with ½ C. Water and pour into greased 8 x 8 inch pan. Add 1 C. Sugar to peaches and arrange evenly over batter. Sprinkle with cinnamon. Pour 1 ½ C. Water over the top. Bake at 350 degrees for 40 minutes. Serve warm or cold.**

**Marilyn is a teacher at Madison High School and is a fellow worker of the Madison Historical Society. We have worked on many projects together.**

**Til's Apple Crisp** Tillie DeGroot

**4 C. Apples, peeled & chopped 2 Tbsp. Cornstarch**

**3/4 to 1 C. Sugar ( depending on sourness of apples)**

**1 tsp. Vanilla      1/4 tsp. Butter flavoring**

**Mix apples, sugar, cornstarch, vanilla and butter flavoring together. Place in a 9 x 10 glass baking dish. Place topping on top of apples.**

**Topping:**

2/3 C. Flour  
1/2 C. Oatmeal  
1/2 C. Brown Sugar  
1/2 C. Margarine  
1/4 tsp. Butter flavoring  
1/2 C. Chopped Walnuts

1 (3.5oz) pkg. Regular butterscotch pudding mix, dry

Combine all together. Sprinkle topping mix over apples and bake at 350 degrees for 1 hour.

Eugene & Til DeGroot had an apple orchard near Enola, NE and they are Carol Robertson's and Marilyn Moyer's parents.

#### Banana Cream Supreme

Gina Woods

24 Graham Crackers crushed (about 1 1/2 Cups)

1/2 C. Melted Margarine 3 Tbsp. Sugar

Mix together and pat into a 2 Qt. Bowl or 10" pie plate.

1 C. Sour Cream 1 pkg. Instant Vanilla

1/2 C. Cold Milk 1 (12 oz) Cool Whip

2 Bananas Crushed Pecans on top

Directions: Mix together sour cream, pudding, and milk. Fold in cool whip. Slice bananas on top of crust. Add pudding mixture and add crushed pecans on top.

This recipe came from Pampered Chef. The 2 qt. bowl that Pampered chef recommends is of course theirs and has a outside layer to put water in and freeze. I put the dessert in a seven x eleven pan sometimes. Whatever container is used this is a wonderful dessert and Doug, Scott, Pat and Steve all love it and usually have seconds!!!

#### Rhubarb Dessert

Ann Sukup

1 Cup Cake Flour

5 T. Powdered Sugar

1/2 C. Margarine

Beat together. Put in 9 x 13 pan. Bake at 350 degrees for 15 minutes.

Filling: Combine 3 Eggs, 2 C. Sugar, 1/2 C. Flour and 1 tsp. Baking powder. Mix with 3 Cups cut-up fresh rhubarb. Put on top of crumb crust. Continue baking at 350 degrees for 45 minutes. Serve with a dollop of whipped cream.

In 1950 or 1951 Ray, Dan and I boarded at St. Ludger Academy when the weather was really bad. It was very cold and there was narrow cots for us to sleep. There were five other people that were staying there. The nuns would give us hot oatmeal for breakfast in the morning and if we didn't eat it we would get it again for lunch.

You've got to try this apple dessert. Carol Robertson

2 C. Flour 1 tsp. Vanilla  
1/4 tsp. Salt 1/4 tsp. Cinnamon, 1/4 tsp. Nutmeg  
4 tsp. Baking powder 3/4 C. Sugar  
1/2 tsp. Cream of tartar Chopped walnuts



<b>2 tsp. Sugar</b>	<b>Raisins, optional</b>
<b>½ C. Margarine</b>	<b>1 C. Sugar</b>
<b>2/3 C. Milk</b>	<b>1 C. Water</b>
<b>7 C. Diced Apples</b>	

Combine flour, salt, baking powder, cream of tartar and sugar so all are well blended. Cut margarine into dry ingredients as if making pie crust. Stir in milk, making a soft dough. Roll out on well floured pastry sheet to a 12 x 20 inch piece. Combine apples and vanilla. Stir in ¾ cup of sugar which has been blended with spices and stir well. Butter 2 (9 x 9 inch square) pans. Combine the 1 cup of sugar and 1 cup of water in a separate measuring cup. Set aside for later use. Place half the apple mixture onto the rolled dough and divide the other half of the apple mixture between the 2 square pans. May sprinkle apples with walnut, raisins or coconut if desired. Roll up the dough as for a jelly roll and slice into 18 pieces ( 9 for each pan). Place apple rolls on top of apple pieces in pans. By now, the sugar will have dissolved in the water. Pour half the mixture over each pan of apple rolls. Bake at 375 Degrees for 15 minutes. Reduce heat to 350 degrees and bake for another 30-35 minutes. Cut each pan into 9 servings. To serve, invert piece on plate so apples are on top. May top with ice cream or Cool Whip.

Carol and I have been friends since we moved to Madison. Carol's daughter Sheri and Gina played volleyball together and we have been involved in several community activities together. We were chairman of the Madison Chatauqua program when Madison celebrated 125 years. It was a lot of work but very rewarding to see the large group of people in attendance. Carol and I shared the announcing duties. We had a large variety of items on the program including vintage style show, dancing, and skits. The high school gym was set with card tables and red checker table cloths. Cookies and tea was served to the guests attending. Gina was a model for the style show. Doug was in college and I talked him into doing the yo-yo for the program. He came with his friend Mike. They did a skit/yo-yo thing. He got a little carried away and did the yo-yo a long time!!! The program was a success. We have it on a VHS tape somewhere!!!

#### **Graham Cracker Dessert- with Cherry Pie Filling**

**Kris**

**Cerny Donnelly favorite**

**Whole Graham Crackers**

**2 (3 ½ oz. size) instant vanilla pudding**

**3 Cups milk**

**1 (8-oz) Cool Whip**

**1 can cherry pie filling**

**Layer 9 x 13" pan with whole graham crackers. Mix**

**instant pudding with milk and blend for 2 min. Add Cool Whip to pudding and mix.**

**Pour half of the mixture over graham crackers. Put another layer of whole graham crackers and put rest of mixture over that. Top with cherry pie filling. Refrigerate overnight.**

**This is Kris Jay's favorite dessert. Doug also likes the dessert but sneaks all his**

cherries to Kris's plate.

**No-Bake Cheesecake Pie**                      **Gracie Woods**

**1 C. Vanilla or white chips**

**2 (8-oz) pkg. Cream Cheese, cubed**

**1 (8-oz) carton whipped topping, thawed**

**1 graham cracker crust**

**1/3 C. English toffee bits or almond brickle chips.**

**In a heavy saucepan, melt chips over medium-low heat; stir until smooth. Remove from the heat; stir in cream cheese until smooth. Fold in whipped topping. Pour into the crust. Cover and refrigerate overnight or until set. Just before serving sprinkle with toffee bits.**

**Fresh Fruit Tart**                                      **Sandra Lee**

**Crust:**

**2 Cups ground gingersnap cookies**

**2 Tbsp. Sugar**

**1/3 C. Butter Flavor Crisco shortening**

**Filling:**

**1 (8-oz) cream Cheese, softened**

**1/4 C. Sugar**

**1/4 C. Apricot Preserves**

**2 tsp. Lemon Juice**

**1 Tbsp. Water**

**½ C. Whipping Cream      Assorted Fruit: strawberries, blueberries, kiwi, oranges, red or green grapes**

**Preheat oven to 350 degrees. For crust combine ground cookies and sugar with a pastry blender, add crisco and mix until moist clumps form. Press into bottom and sides of removable bottom tart pan. Bake 8 minutes or until lightly browned. Let cool. For filling combine cream cheese, sugar and lemon juice with electric mixer. Add whipping cream and beat at high speed until light and fluffy. Spread in tart shell and chill several hours. Arrange fruit on top of chilled filling. Combine preserves with water and brush over top.**

**On my 21<sup>st</sup> birthday my boss Miss Adelaide Jamrog took me out to The Twenties nightclub and we had a few drinks. The club gave me a purple ring (adjustable) and a drink on the house. I stayed at Adelaides that night rather than going back to Creighton Hall. We exchanged Christmas cards each year and as Adelaide got older she quit sending cards. We moved to Papillion in 2005 and I wrote a little note in her Christmas card that we would be calling her. We got a note from her niece a week later informing us that Adelaide passed away in April of 2005.**

**Cream Puffs**

**Julie Cerny**

**1 C. Cold Water**

**1/4 tsp. Salt**

**½ C. Margarine**

**4 eggs**

**1 C. Flour**

**Heat water. Add butter and let it come to boiling point. Add flour and salt. Stir batter**

over heat until it leaves the side of the pan and forms a ball. Remove from heat and cool slightly. Add eggs, one at a time, beating well after each addition. Drop by tablespoons onto cookie sheet leaving 2-inch spaces between puffs. Bake in a hot 450 degree oven for 15 minutes. Reduce heat to 325 degree and bake for 30 minutes longer. You may test puffs to see if they are done by removing one from the oven. If it doesn't fall, it's done.

Filling:

1 pkg. Instant vanilla pudding 1 ½ C. Milk

1 8-oz Cool Whip

Mix pudding and milk. Beat well. Fold in Cool Whip. Cut off tops of cream puffs and fill. Replace top and chill before serving. This is the same cream puff recipe that is used for chicken salad filling.

### Blueberry Swirl Cheesecake

**Megan Woods**

2 (8-oz) pkg. Cream cheese

½ C. Sugar

1/4 tsp. Vanilla

1 Can Blueberry Pie Filling

1 Graham Cracker Crust

2 Eggs

Mix together cream cheese, sugar and vanilla until smooth and creamy. Add 2 eggs and mix well. Pour into prepared pie crust. Spoon 1/3 can Blueberry pie filling on to top. Gently swirl with toothpick. Bake at 350 degrees for 40 minutes or until center is set. Cool to room temperature and then refrigerate. Served topped with remaining filling.

### Strawberry Shortcake

**Wilma Van Brocklin Sukup**

1 egg, beaten

½ tsp. Vanilla

½ C. Sugar

1 pt. strawberries, washed,

½ C. Cream

Hulled & split in half

1/4 C. Milk

½ C. Sugar

1 C. Flour

1 C. Whipping Cream

1 tsp. Baking powder

1 Tbsp. Sugar

1/4 tsp. Salt

Mix egg and sugar together and stir in cream and milk. Sift flour, baking powder and salt. Stir into egg and cream mixture. Add vanilla. Beat well. Pour into a greased 9 x 9 inch pan. Bake at 350 degrees for 20-25 minutes. Cool shortcake. Cut into squares. Split each piece, horizontally, before putting on a dessert dish. Mix sugar with strawberries. Put some strawberries on bottom of each split slice. Put top half of shortcake over strawberries. Pour more strawberries over the top. Whip Cream. Add 1 T. sugar gradually to cream and beat until stiff. Spoon a generous amount over each piece and serve.

The Whipping cream and 1 T. sugar could be replaced with cool whip. This recipe can be doubled and baked in a 9 x 13 pan. Grandma Wilma had a huge strawberry patch on the farm and we had lots of strawberry shortcakes. We liked them fresh and we liked them in jams and jellies. After we got a freezer, Mother would freeze them in the little plastic pint containers. She put a little sugar with them and when we thawed

them out, we served them in sauce dishes and I'm sure we put cream on top. I remember one embarrassing moment for Mother and I....we were working in the garden. I don't remember if we were pulling weeds or picking strawberries. It was really a hot afternoon. So we decided to take our shirts off and get some sun. Sure enough....some salesman pulled into the yard. Thankfully we were east of the house a little ways and we were able to get the blouses back in place before the salesman saw anything.....maybe he did!!!!

#### Dirt Dessert

Cameron Cerny

2 (6-oz) pkg.. Instant chocolate pudding

4 C. Cold Milk 1 (8-oz) pkg. Cream Cheese

2 C. Powdered Sugar 1 (16-oz) carton Cool Whip

1 (20-oz) pkg. Oreo Cookies Gummy Worms

Mix the cream cheese, powdered sugar and Cool whip together. Mix the pudding and milk together and add to the cream cheese mixture. Crush the cookies until fine. Put a layer of crumbs in a new flower pot then a layer of pudding. Repeat, ending with cookie crumbs. Stick artificial plastic flowers in dirt and put gummy worms around. Keep chilled. Can also be served in a child's sand pail or a 9 x 13 pan.

#### Yummy Chocolate Dessert

Connie Sukup

2 pkg. Instant French Vanilla Pudding

2 (8-oz) Cool Whip

3 #SYMBOL \f "Symbol"95 C. Milk

Chocolate Graham Crackers

2 Cans Chocolate Frosting

Mix pudding with milk and whisk until blended. Fold in whipped cream. Layer in 9 x 13 pan chocolate graham crackers. Put ½ of the pudding mixture and put another layer of chocolate graham crackers. Put remaining ½ of pudding mixture on graham crackers and put another layer of chocolate graham crackers. Top with two cans of chocolate frosting. Refrigerate.

No calories!!! All three brothers....Ray, Dan and Dave have been known to give "Wet Willies"!!!! They lick their finger and stick it in your ear! And do it when you least expect it!!

#### Funnel Cake

Claire Donnelly

1 1/3 C. Flour

3/4 tsp. Baking Powder

1/4 tsp. Salt

1 egg, beaten

½ tsp. Soda

2/3 C. Milk

2 Tbsp. Sugar

Combine flour, salt, soda, sugar and baking powder. Mix egg and milk together; add flour mixture. Beat until smooth. Pour batter into a funnel while holding a finger over

the bottom hole. Remove finger and streusel batter over hot oil, 1-inch deep, 375 degrees on the thermometer. The batter can be in spirals. Endless intricate shapes can be made by swirling and criss-crossing while controlling the funnel spout with a finger. Fry until bottom is brown, turning once. Drain on a paper towel. Sprinkle with powdered sugar and serve hot. If you don't have a funnel, a measuring cup with a spout, also can be used.

Sometimes they put a warmed apple or cherry pie filling over the top. The batter should be thin enough to run through a funnel. The last time we went to the Madison County Fair these little funnel cakes cost \$6.00 a piece.

#### **Mildred's Plum Dumplings**

**Mildred Cerny**

**1 1/2 C. Flour**

**3 Tbsp. Sugar**

**1 1/2 tsp. Baking powder.**

**1/2 tsp. Salt**

**1 (15-oz) can plums, drain and pit**

**Mix above dry ingredients with 4 Tbsp. Butter with pastry blender or fork. Add 1/2 C. Cold Milk. Mix together and form into a ball. Roll out on floured board. Cut into 4" square pieces. Put a pitted plum or two in the center of each square. Bring the corners together, moisten edges and seal. Place in baking pan. I use a 10" pie plate or 9" square glass pan. Heat 3/4 C. Sugar and 2/3 C. water to boiling. Pour over dumplings. Bake at 425 degrees for 30 minutes or until golden brown. After draining plums from can save plum juice and use it in place of water. These are then served with rich cream or whipped cream. Makes 9 dumplings.**

**This is my trial and error recipe trying to duplicate Grandma Mildred's Plum Dumplings. I don't think she ever had the recipe written down. When Gene lived in South Dakota he had his first day of school at St. Charles, SD. He lost his cap and cried.**

#### **Turon Banana Spring Roll**

**Brother Emmanuel**

**Oil for deep frying**

**8 egg roll wrappers (available at fresh fruit part of grocery)**

**4 ripe bananas**

**brown sugar**

**Slivers of jackfruit (langka) (Optional)**

**Heat oil for deep frying. Slice bananas in half lengthwise. Wrap bananas with the egg roll wrapper with some brown sugar ( and slivers of jackfruit) in it. You can seal the egg roll wrapper using water and pasting it together. Fry until egg roll wrapper turns brown and crunchy and the sugar caramelizes and oozes out. Place Turons on a plate ( they will stick on paper towels) and add more sugar on top, if desired.**

**This recipe is Brother Paul's favorite dessert recipe. Brother Emmanuel and Brother Paul are members of Oblate Apostles of the Two Hearts of Jesus & Mary and live in South Sioux City, NE. They spent 4 1/2 days with us in mid-January 2004. They came to Madison to enthrone homes with the two hearts...Sacred Heart of Jesus and Sacred Heart of Mary. Brother Emmanuel is from the Philippines and Brother Paul is from**

San Salvador. Both of their families live in the United States. Brother Emmanuel's family lives in Virginia and Brother Paul's family lives in California.

**Butterfinger Dessert**

**Pat Cerny**

**2 C. Graham Crackers crushed**

**1 C. White Soda Crackers crushed**

**1 Stick Margarine**

**Mix above ingredients together for crust. Reserve ½ C. for topping.**

**Put in 9 x 13 pan.**

**Filling:**

**2 pkg. Instant Vanilla Pudding 2 C. Milk**

**Blend pudding and milk together.**

**Add 1 quart soft vanilla ice cream. Pour mixture over**

**crumbs and chill until firm. Put 1 (8-oz) carton cool whip**

**on top, then sprinkle 2 frozen butterfinger candy bars that have been crushed and mixed with ½ C. Crumbs.**

**This is one of Kris' favorite desserts. When they lived in Minneapolis in the apartment, they called one Sunday to get this recipe. Their apartment had an inside parking garage under the building. When Kris was living in Madison with us she had a date with a Tony guy and he parked his car in the street on the north side of the house. Kris drove her car and they went to Kearney for a concert. Sometime during the evening our neighbor Richard backed his pickup out of his driveway and smashed into Tony's car. Richard's son has a body repair shop.**

**Danish Dessert**

**Midge Effle**

**1 Angel Food Cake**

**2 pkg. Frozen strawberries**

**1 pkg. Danish Junket 1 Sm. Pkg Instant French**

**1 (12-oz) sour cream Vanilla Pudding**

**Thaw strawberries; drain and reserve juice. Add enough water to juice to equal 2 Cups. Cook Danish Junket & Strawberry juice over low moderate heat and thicken slowly. Slice cake into slices and put in 9 x 13 pan. Pour Strawberry Junket mixture over cake. Cool. Mix pudding as directed and add sour cream. To assemble layer pudding mix and strawberries alternately over cake. Refrigerate overnight. Serve with Cool Whip.**

**When the Cerny family lived at the acreage north of Verdigre and Midge was about 5-6 years old, she would go to the sale barn and bring home "give-a-way" kittens or dogs. On the weekend, Grandpa Frank and Grandma Mildred would drive west on Highway 12 and near Lynch drop off the kitten or dog. After Midge got married and lived on the farm west of Creighton she had lots of dogs and lots of kittens running around the farm!!!!**

**Sour Cream Raisin Pie**

**Frances Cerny Peterson**

**1 C. Sour Cream**

**1 C. Raisins**

2 Egg Yolks  
1 C. Sugar  
pinch of salt  
½ tsp. Allspice  
1 tsp. Flour  
1 tsp. Cinnamon  
½ tsp. Cloves  
1 tsp. Vinegar

Mix in order given. Pour into an unbaked pie crust and bake 1 hour. Can use egg whites for meringue on top. Or can use a pie crust for top.

This recipe is from Melinda Peterson. Melinda submitted the recipe in memory of Frances Cerny Peterson. Frances gave the recipe to Melinda and Melinda always makes it with a pie crust on top. Frances Peterson and Grandpa Frank Cerny are brother and sister. Frances passed away in 1992. Grandpa Frank Cerny passed away in January 1997.

#### Pineapple Casserole

Sarah Kohler

1 C. Sugar  
2 C. Grated Sharp Cheddar Cheese  
2 (20-oz) cans pineapple Chunks, drained and 6 tablespoons pineapple juice reserved for topping  
1 C. Cracker Crumbs (recommended Ritz)  
1 Stick Butter melted

Preheat oven to 350 degrees. Grease a medium size glass casserole dish with butter or Pam Spray.

In a large bowl, stir together the sugar and flour. Gradually stir in the cheese. Add the drained pineapple chunks and stir until ingredients are well combined. Pour the mixture into the prepared casserole dish. In another medium bowl, combine the cracker crumbs, melted butter, and reserved pineapple juice stirring with a rubber spatula until evenly blended. Spread crumb mixture on top of pineapple mixture. Bake 25 to 30 minutes or until golden brown.

This is Sarah Kohler's recipe. It is really yummy and she got the recipe from the Food Network. It could be an appetizer also. Sarah is our "Chef" Granddaughter. She loves to cook and bake and watch the Food Network Channel on TV. She saved money to purchase a large mixer with stand and dough hook and the whole works. And she is a great cook!!!

#### Streusel Strawberry Pizza

Julie Cerny

1 pkg. White Cake Mix  
1 ¼ C. Quick-Cooking Oats  
1/3 C. Butter or margarine softened  
1 Egg  
1 Can Strawberry pie filling or filling of your choice  
½ C. Chopped Nuts  
1/4 C. Packed Brown Sugar  
1/8 tsp. Ground cinnamon

In a mixing bowl, combine the dry cake mix, oats and butter until blended; set aside ¾ Cup for topping. Add egg to the remaining crumb mixture and mix well. Press

into a greased 12-in pizza pan. Build up edges and flute if desired. Bake at 350 degrees for 12 minutes. Spread pie filling over crust to within 1 inch of edges. Combine the nuts, brown sugar, cinnamon and reserved crumb mixture; sprinkle over filling. Bake for 15-20 minutes or until lightly browned. Cool on a wire rack. Refrigerate any leftover.

When Dee and Steve got married in 1988, Uncle Ray, Uncle Dan and Uncle Dave put rice krispies and flour throughout the inside of their blue Escort car. Whenever the fan started the rice krispies were blowing around. Dee sent them some Rice Krispies in their Christmas card that year. They also put peanut butter on the handles of the car. Cousin Mike Cerny was the best man and was the chauffeur that day. Bet Mike got a handful of peanut butter. Mike is the son of Tom and Pam Cerny.

#### Ice Cream Sandwich Dessert

Jim Smutny

**19 ice cream sandwiches** 1 (12-oz) whipped topping, thawed

**1 jar (11-3/4 oz) hot fudge ice cream topping**

**1 cup salted peanuts**

Cut one ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 13 x 9 x 2 in. Pan. Arrange eight sandwiches in the opposite direction in the pan. Spread with half of the whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with 1/2 C. Peanuts. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts (pan will be full). Cover and freeze for up to 2 months. Remove from freezer 20 minutes before serving. Cut into squares.

I have made this just using the first layer. Sandwiches, fudge topping, peanuts and Whipped Topping. It still is very good.....just one half the calories!!!

#### Lemon Cream Dessert

Florence Larson

**1 1/2 C. Sugar** 1/3 C. Plus 1 Tbsp. Cornstarch

**1 1/2 C. Cold Water** 3 egg yolks, lightly beaten

**3 Tbsp. Butter or margarine, cubed**

**1/2 C. Lemon Juice**

**2 tsp. Grated lemon peel**

**Crust:**

**1 C. Flour** 1 C. Finely chopped walnuts

**1/2 C. Cold butter or margarine**

**Topping:**

**1 (8-oz) pkg. Cream cheese, softened**

**1 C. Confectioners sugar**

**2 pkg. (Small) instant vanilla pudding**

**1 tsp. Vanilla** 2 C. Cold Milk

**2 (8-oz) cartons whipped topping, thawed**

In small pan combine sugar and cornstarch; gradually stir in water until smooth.

Bring to boil; cook and stir for one minute. Remove from heat. Stir small amount of hot filling into egg yolks. Return all to pan, stirring constantly. Bring to gentle boil.

Cook and stir for one minute. Remove from heat; stir in butter and lemon peel. Gently



stir in lemon juice. Refrigerate until cool. For crust combine flour and nuts; cut in margarine until mixture resembles crumbs. Press into greased 9 x 13 x 2 baking dish. Bake at 350 degrees for 15-20 minutes or until golden brown. Cool on wire rack. In mixing bowl beat cream cheese and sugar until smooth. Spread over crust. Next spread cooled lemon mixture over crust and cream cheese. In another bowl beat milk and pudding mixes on low for 2 minutes. Beat in vanilla. Fold in 8 oz. Carton of whipped topping and spread over lemon layer. If desired spread another 8 oz. Carton of whipped topping on top of pudding mixture.

Florence is a Red Hatter and hosted a "Bonnet Bunch" gathering at her home and served this delicious dessert. She did not add that second carton of whipped topping and it was wonderful. Florence used to write the Pantry Platter column for the Norfolk Daily News and her column was always a favorite section of the paper. She is a neat writer. We played Court Whist and everyone had a fun time. For the Red Hat Society occasion I was wearing a little magnet "blinking-button-red hat". It was blinking fine until we got to Florence's house and suddenly I discovered that it was missing. My first thought was that it had slipped down into my sweater. I think the magnet part fell down my sweater as I could feel something cold. We were all thinking that the little red hat was blinking down in my sweater. But when we went outside to leave, my little Red Hat button was blinking under the car. The magnet part was lost!!!

#### Chocolate Eclair Dessert

**Connie Sukup**

**1 C. Water**

**2 ½ C. Milk**

**½ C. Margarine**

**8 oz. Cream cheese, softened**

**1 C. Flour**

**1 lg. Container Cool Whip**

**4 Eggs**

**Chocolate Syrup**

**1 Lg. Pkg Instant Vanilla Pudding**

**Bring water and margarine to boil. Remove from**

**heat. Add flour. Use spoon to stir. Add eggs one at a time, beating well after each egg. Spread into greased jellyroll pan. Bake in preheated 400 degrees oven for 25 minutes. Cool. Mix pudding with milk and cream cheese. Spread over crust. Top with Cool Whip. Drizzle with chocolate syrup.**

**When you are adding those eggs...you just think they will never mix in, but they do. This is a very good dessert and a favorite of the family. This is actually the same dough that we use to make the little cream puffs. Just drop by tablespoon onto greased pan and bake. We made these for graduation parties...fill with chicken salad or cheese spread. When Gene and I got married in 1964, my brothers Ray, Dan and Dave told me that they were going to fix Gene's car so it would only go in reverse. They actually made us ride in the back of the 1952 pickup sitting on chairs going up and down main street. Gene's car wasn't touched.**

#### Key Lime Cheesecake

**Megan Woods**

**¾ C. Reduced-fat graham cracker crumbs (about 8 squares)**

**Sugar substitute equivalent to 2 Tbsp. Sugar**

**2 Tbsp. Butter, melted**

**Filling:**

**2 (8-oz) pkg. Reduced-fat cream cheese, cubed**

**1 (8-oz) pkg. Fat-free cream cheese, cubed**

**Sugar substitute equivalent to 2/3 C. Sugar**

**1/3 C. Sugar**

**1 C. Reduced-fat sour cream**

**3 Tbsp. Flour**

**1/3 C. Lime juice**

**3 eggs, lightly beaten**

**2 tsp. Grated lime peel**

**2 tsp. Vanilla**

**2 drops green food coloring**

**Wrap bottom of a 9-in. Springform pan with heavy-duty foil; coat pan with nonstick cooking spray. Combine the first three ingredients. Press onto the bottom of pan.**

**Bake at 350 degrees for 8-10 minutes or until set. Cool.**

**In a mixing bowl, beat cream cheese until smooth. Combine the sugar substitute, sugar and flour; gradually beat into cream cheese. Add eggs; beat on low speed just until combined. Beat in the sour cream, lime juice, peel, vanilla and food coloring if desired just until combined. Pour into crust. Place pan in a large baking pan; add 1 in. Of hot water to larger pan. Bake at 350 degrees for 40-45 minutes or until center is just set. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour. Remove foil from pan. Chill overnight. Remove sides of pan. Refrigerate leftovers.**

**Scott's Mother Norma Woods lives with Scott, Gina and family in Grand Island. Norma has an elephant collection. She also has a beautiful voice and sings in the church choir.**

### **Caramel Banana Cake Roll**

**Dee Kohler**

**1 C. Flour**

**1/2 tsp. Baking soda**

**1/2 tsp. Salt**

**1/4 tsp. Baking powder**

**2 eggs**

**3/4 C. Sugar, divided**

**1/2 C. Mashed Banana (1)**

**1 tsp. Vanilla**

**1 tsp. Grated Lemon peel**

**3 egg whites**

**1 Tbsp. Confectioners sugar**

**Filling:**

**4 oz. Reduced-fat cream cheese**

**1/2 C. Packed Brown Sugar**

**1/2 tsp. Vanilla**

**1 C. Reduced-fat whipped topping**

**1 Tbsp. Confectioners sugar**

**2 Tbsp. Fat-free caramel ice cream topping**

**Line a 15 x 10 x 1-in. Baking pan coated with nonstick cooking spray with waxed paper and coat the paper with non-stick cooking spray; set aside. Combine the flour, baking soda, salt and baking powder. In a large mixing bowl, beat the eggs for 5 minutes; add 1/2 C. Sugar, banana, vanilla and lemon peel. In a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar, a tablespoon at a time, on high until stiff peaks form. Add flour mixture to banana mixture; mix gently until combined. Fold in egg white mixture. Spread into**

prepared pan. Bake at 375 degrees for 10-12 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners sugar. Gently peel off waxed paper. Roll up cake in towel jelly-roll style, starting with a short side. Cool completely on a wire rack. For filling, in a mixing bowl, beat cream cheese and brown sugar until smooth and sugar is dissolved. Beat in vanilla; fold in whipped topping. Unroll cake; spread filling over cake to within ½ inch of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving. Before serving, sprinkle with confectioners sugar, then drizzle with ice cream topping. Refrigerate.

The four kids, Dee, Kris, Doug, Gina (and Gracie because Gina was still nursing) came to our house in Madison on March 13, 2005 to take “all the items that belonged to them”. We had wedding dresses, clothes, shoes and lots of scrapbooks and photos and notes from boys and girls. We put the “go through” boxes in the living room and in the evening we all drank wine and went through the boxes. We had a great time!! They helped us throw away lots of stuff that we didn’t need in our new home in Papillion. And a lot of the throw away stuff was theirs. We also took a van full of “stuff” to the Goodwill in Norfolk.

#### Strawberry Pretzel Dessert

Dee Kohler

3 Tbsp. White Sugar      2 C. Pretzels (not too fine  
3/4 C. Margarine melted      Crushed)  
½ C. Powdered Sugar      2 C. Cool Whip  
1 8-oz) pkg. Cream Cheese      2 C. Min. Marshmallows  
1 (6-oz) pkg. Strawberry Jell-o      2 ½ C. Boiling water  
1-(10-oz) pkg. Frozen strawberries

Mix white sugar, pretzels and margarine and put in 9 x 13 pan. Bake 15 minutes in 350Degree oven.(will look bubbly). Set aside to cool. Cream softened cheese and add powdered sugar. Fold in whipped topping, then fold in marshmallows. Spread over cooled baked pretzel layer. Dissolve gelatin in boiling water; stir in strawberries. Chill until thickened. Spread over cream mixture. Chill overnight.

Gene was living on a farm in South Dakota near his grandparents Grandpa Tom Pistulka and Grandma Lydia Pistulka farm. Gene and brother Tom were playing on the tractor and somehow the tractor got started and was heading toward the fence. Tom was on the rear hitch area and jumped off. Grandpa Frank saw the tractor moving and started running toward the runaway tractor. The tractor hit the fence and stopped running. Gene ran up the slat boards of a corn crib all the way to the roof. Grandpa Frank did not crawl up the corn crib. Gene doesn’t remember the punishment that was given by Grandpa Frank.

#### Ice Cream Pie

Gina Woods

4 ½ C. Crushed Rice krispies      3/4 C. Brown Sugar  
1 ½ C. Melted Butter      3 C. Coconut

**3/4 C. Chopped Nuts**

**4 Qts. Vanilla Ice Cream**

**Cherry Pie Filling (for serving)**

Melt butter; add coconut and toast over heat until it browns stirring frequently as it burns quickly. Add rice krispies, brown sugar and chopped nuts. Press 2/3 of mixture into bottom of 9 x 13 pan. Pour ice cream over mixture. Top with remaining rice krispie mixture. Freeze. When serving, top with 1 Tbsp. Cherry Pie Filling.

This recipe can be made ahead of time. Megan Marie Woods is Gina's number two daughter and she is five years old at this time and has had her finger shut into a car door at least twice. The last time she had to have 14 stitches to sew the tip of her finger back together. The bad part of it is she likes to "suck" that finger. And she couldn't "suck" the finger with stitches. She told me she wasn't getting any sleep and as soon as her finger was healed she had her Mom take those stitches out!! Sean Donnelly also had his finger slammed in the car door. Maybe it's a five year old deal!!!!

**Zucchini Cobbler**

**Pat Cerny**

**8 C. Chopped, seeded, and peeled zucchini**

**2/3 C. Lemon juice**

**1 C. Sugar**

**1 tsp. Cinnamon**

**1/2 tsp. Nutmeg**

**Crust:**

**4 C. Flour**

**2 C. Sugar**

**1 1/2 C. Cold Butter**

**1 tsp. Cinnamon**

In a large saucepan, over medium-low heat, cook and stir zucchini & lemon juice for 15-20 minutes until zucchini is tender. Add sugar, cinnamon & nutmeg; simmer one minute longer. Remove from heat and set aside. For crust, combine flour & sugar in a bowl and cut in butter until mixture resembles coarse crumbs. Stir 1/2 C. Into zucchini mixture. Press half of remaining crust mixture into a greased 15 x 10 x 1 -inch baking pan. Spread zucchini mixture over top; crumble remaining crust mixture over zucchini. Sprinkle with cinnamon. Bake at 375 degrees for 35-40 minutes or until golden and bubbly. Most people will think this is made with apples. It is very delicious.

John and Wilma's first farm was southwest of Verdigre on the river. Brother Ray was born there and it was the Kurka family owned farm. Ray was about three or four years old and decided to leave home over some argument, "I'm going to run away," Raymond said. Mother Wilma found his little suitcase and Daddy John helped to pack his little pajamas - a clean shirt - overalls and handkerchief. When all was ready Mother Wilma said, "There is no room for any sandwiches or cookies - why don't you eat supper first?" So after supper - Raymond went to his room and unpacked. That was the only time he decided to run away. This story was from Paula Sukup Johnson's Christmas Card that depicted Grandma Wilma's notes on the family.

**Cinnamon Apple Tart**

**1 large apple, peeled & chopped**

**1 tsp. Lemon juice**

**1 sheet pie pastry  
2 Tbsp. Sugar**

**2 Tbsp. Apple jelly  
1/4 tsp. Cinnamon baking**

**1/3 C. Sliced almonds**

**Chips  
1 tsp. Milk**

**Frosting:**

**1 Cup Pwd. Sugar  
1 to 2 Tbsp. Milk**

**1/4 tsp. Almond extract**

**Toss apple with lemon juice and set aside. On a lightly floured surface, roll pastry into a 14 inch circle. Transfer to a parchment paper-lined baking sheet. Spread jelly to within 2 inches of edges. Sprinkle with apple mixture, sugar, baking chips and almonds. Fold up edges of pastry over filling, leaving center uncovered. Brush folded pastry with milk. Bake at 400 degrees for 20-25 minutes or until golden brown. Use parchment paper to slide tart onto a wire rack to cool. In a small bowl, combine powdered sugar, extract and enough milk to achieve desired consistency. Drizzle over tart.**

**We go visit Uncle Ed Pistulka at Bonesteel, SD and we usually take him to lunch at Gregory, SD. Sometimes we go to Colome, SD and visit Aunt Janet Cerny. On one of those occasions, Aunt Janet and I were in the backseat of the car and she was reminiscing about her whole family. She said, "Yes, I am the last leaf on the tree". Her parents, brothers and sisters and in-laws have all passed away. I had mentioned that my Brother Ray and Mother and Father were also in heaven. I asked Aunt Janet if she thought they were all playing cards in heaven. Aunt Janet Said, "I sure hope so!"**