

Main Dishes

Breakfast Hash Brown Casserole

Sean Donnelly

6 Cups loose packed frozen hash browns, thawed

2/3 cups margarine, melted

2 cups cooked ham, diced

1 cups cheddar cheese, shredded

1 cups milk

4 eggs

1/2 tsp salt.

Spray a 9x13 inch baking dish. Press hash browns on bottom of pan. (I use a glass pan) Drizzle melted butter over crust. Bake at 425 degrees for 25 minutes. Reduce heat to 350 degrees.

Sprinkle ham and cheese over crust. Beat

eggs, milk and salt; pour over ham and cheese. Return to oven and bake 25 minutes or until knife inserted near center comes out clean.

This is an a.m. making breakfast casserole. Most breakfast casseroles are made the night before. The ham can be substituted for cooked bacon bits or cooked sausage bits.

Turkey Tetrazzini Casserole

Norma Woods

1-12 oz. Reames Homestyle Frozen Egg Noodles

1-Can Cream of Mushroom Soup

1/2 C. Milk

1/2 C. Water

2 C. Shredded Cheddar Cheese

1 1/2 C. Turkey - Cooked and Cubed

1 1/2 C. Mixed Frozen peas & Carrots-thawed

2 T. Pimento (optional)

Cook noodles for 20 minutes. Combine soup, milk,

water and cheddar cheese. Microwave until cheese melts and sauce is hot. Stir in cooked noodles, turkey, vegetables and pimento. Spoon mixture into a greased glass baking dish 13 x 9. Combine 1/4 cups seasoned bread crumbs, 2 T.

Parmesan Cheese, 2 T Snipped fresh parsley. Sprinkle over top. Bake uncovered in 375 degrees oven 30 minutes or until hot.

We serve with hot biscuits and salad, or leftovers from the Turkey meal....cranberry salad, hot buns, sweet potatoes and/or dressing.

Chicken Rolls

Dee Kohler

2 tubes of crescent rolls

1 large can of chicken or 2 cups cooked leftover chicken

1 can cream of chicken soup

seasoning to taste (salt, pepper, Cajun pepper, garlic salt
or onion powder)

2/3 Cup milk to add later

1. Prepare glass pan with pam or margarine
2. Drain and mix chicken with 2/3 of the can of cream of chicken soup.
3. Plop a bit of mixture on the large end of crescent and roll-up....place in pan.
4. Add remaining cream of chicken soup to any leftover mixture and the 2/3 cup milk.
5. Pour over chicken rolls
6. Bake at 375 degrees for 20 minutes or until golden brown.

We made a double batch for one of our Christmas gatherings. We found out that the next time we make this recipe we will have to triple batch it. Pat Donnelly did not get "seconds"! We like to look back at the first days we met Pat Donnelly. He came for a family Christmas at our home in Madison. He must have felt at home.

We were all having drinks. Pat got started on the "Hot 100 Shots". He had quite a few and then proceeded upstairs to sleep. We had to wake him for our gift exchange. He then went into Doug's bedroom and slept. Gene thought it was Doug in bed and took a shoe and hit the person in the rump to "Get up!" It was Pat. It was funny then and is still funny today. Pat may not agree!

Slow Roasted Prairie Chicken

Gina Woods

3 tsp. Salt	1 tsp. Black pepper
3 tsp. Paprika	1 tsp. Garlic powder
1 ½ tsp. Onion Powder	1 tsp. Celery Salt
1 tsp. Cayenne Powder	1 tsp. Ground thyme
2 Cups Chopped Onion	

Rub powdered mixture on 3 lb - 10 lb. Chicken or turkey. Put onions and bird in a "Oven Bag". Set in refrigerator overnight. Cut 6 - ½ " slits in bag. Bake at 275 degrees for 4 ½ to 5 hrs.

The meat is so tender. This recipe came with a game called "How to Host a Murder" and was a suggested menu for the evening of fun. Gina and Scott invited six friends into their home and each person was given a character to portray during the game. Scott was dressed as Chief Breaking Wind and Gina was dressed as Helena Handcart. The game was played throughout the evening along with supper, drinks and snacks. Gina wore one of Grandma Wilma's vintage dresses as a costume.

Beef Crust Casserole

Ann Sukup

1 lbs. Hamburger (not cooked)	½ C. Chopped Onion
2 tsp. Salt	¼ C. Ketchup

Mix above all together and line a 2 ½ qt. casserole.

Combine: 1 can condensed Cream of mushroom or cream of celery soup, 1 (10 oz) package frozen peas and carrots, ¼ C. Rice uncooked, ¼ C. Water and ½ tsp. Salt. Add mixture to beef crust in casserole. Cover and bake in 350 degree oven for 1 hour and 15 minutes. Top with 1 cup Chow Mein noodles and bake uncovered for 15 minutes.

When Doug and Angie got married in 1998, Uncle Ray, Uncle Dan and Uncle Dave wrote "Just Married" along the front of Doug and Angie's lawn. They used roundup. It's probably still there.

Quick Southwestern Pizza

Gina Woods

3 C. Bisquick **2/3 C. Very Hot Water**
2 C. Cooked Cut-up Chicken **1/2 C. Salsa or Picante**
2 C. Shredded Mozzarella Cheese (divided)
1/4 C. Chopped Onion **2 Peppers (Green, Yellow or Red- cut into strips)**

Preheat oven to 450 degrees. Grease 12 inch pizza pan. Mix baking mix and water. Beat vigorously for 20 strokes. Turn onto floured surface. Knead about 60 times or no longer sticky. Press into pizza pan...pinching edge forming 1/2 inch rim. Mix chicken and salsa. Sprinkle crust with 1 cup of mozzarella cheese. Top with onion, chicken mixture and green peppers. Sprinkle with remaining cheese. Bake 12-15 minutes until crust is brown and cheese bubbly.

When we lived in Bradshaw, Gene was responsible for calling school off if there was too much snow. One time we went to the country to see what the roads were like. We put Dee, Kris, Doug and Gina in the car and went three miles east then north. Sure enough, we got stuck in a big snow drift. Everyone had to get out to push the car out of the drift. Then we went home and called off school.

Open Faced Chicken Sandwiches

Sarah Kohler

2 (5 oz.) Cans white chicken meat
2 C. Shredded Cheddar Cheese
1/2 C. Mayonnaise
1/4 C. Green onion
1/2 C. Finely chopped celery
1/4 tsp. Garlic powder
1/4 tsp onion powder
1/8 tsp. Dry mustard.
6 English muffins.

Mix all ingredients together. Split muffins and put mixture on top. Bake at 350 degrees for 10 to 15 minutes and mixture is bubbly.

It's quick, easy and good! When we lived in Bloomfield we saw in a magazine a good way to cut a little girls hair. You just made about eight to ten pony tails around the head and cut the desired amount off of each one. We did this to Dee. It really wasn't too bad. One thing....the hair will always grow!

Macaroni Pizza

Claire Donnelly

1 lb. Ground beef (browned) 2 C. Macaroni (cooked)
1 Medium Onion **1/2 C. Milk**
1 tsp. Salt **1 Egg**
1 tsp. Pepper **1/2 lb Mozzarella cheese**
2 (10 1/2 oz.)Cans Tomato Soup **(Shredded)**
Brown Hamburger with onion, salt & pepper.

Add tomato soup and cook for 15 minutes until thickened.

Cook macaroni. Beat together milk and egg and add to macaroni. Spread macaroni mixture on greased jelly roll pan. Cover macaroni mixture with beef mixture. Top with cheese. Bake 20

minutes at 350 degrees. Serves 6-8.

Microwave Burritos

Drew Kohler

1 lb. Ground Beef, fried and drained
1 can refried beans
1 pkg. Burrito or taco seasoning
½ C. Water

Heat flour tortillas 20 seconds in microwave. Fill with meat mixture, shredded cheese, chopped onion, sour cream and picante sauce. Enjoy.

Enchilada casserole

Ann Sukup

1 ½ lb. Hamburger **8 oz. Taco Sauce**
1 Can Cream of Chicken Soup **¼ C. Onion, chopped**
1 Can Cream of Mushroom Soup **½ tsp. Garlic Salt**
10 Tortillas-quartered **8 oz. Grated Cheddar Cheese**
8 oz. Grated Mozzarella Cheese **Sour Cream**

Brown hamburger, onion and garlic salt. Add soups and taco sauce. Let simmer to thicken. Grease 9 x 13 glass dish. Layer ½ tortillas in bottom of pan. Place ½ meat mixture on top of tortillas. Then put ½ cheeses on top of meat mixture. Repeat layers starting with tortillas. Bake in preheated oven 350 degrees for 25-30 minutes. Serve with sour cream.

When Ray was dating Ann in the late 50's, he was coming home from Randolph late one night and was all excited and bothered. He said that he had seen an UFO!! He described it as a light seen in his rear view mirror of the car and it moved behind him from left to right. He woke us all up and told us about his adventure. There were other supposed sightings at that time. We were still in high school and we had fun going out in the country trying to find UFO's. One time we went out and parked the car somewhere on a side road and covered up one of the tail lights hoping one of the others would see it and think "UFO"!

Foil Dinners

Janet Sukup Keating

1 lb. Lean Hamburger **4 medium sized potatoes**
1 medium onion, quartered **1 (16-oz) can corn, drained**
Salt & Pepper to taste

Divide meat into four patties. Slice potatoes. Place each meat patty on large square of foil. Arrange sliced potatoes and onion on sides surrounding patty. Mound corn on top of patty. Salt and pepper to taste. Fold and seal foil around the food. Place entire packet on baking sheet. Bake at 350 degrees for 1 hour. Carefully open packets to vent the steam and enjoy. Serves four, but can easily be adjusted to accommodate more or less. Try other vegetables or dry onion soup mix sprinkled on top of

hamburgers for variety. Can also put these on the campfire or outside grill to cook.

Quick Barbecue Sauce

Wilma Van Brocklin Sukup

1/2 C. Chopped Onion **1/4 C. Sugar**
1/4 tsp. Pepper **1/2 C. Ketchup**
6 Tbsp. Vinegar **2 tsp. Worcestershire sauce**
1/4 C. Water

Cook over low heat 10 to 15 minutes.

Taco Bake

Steve Kohler

1 lb. Ground Beef **1/2 C. Chopped onion**
1 pkg. Taco seasonings **1/2 tsp. Salt**
1 C. Shredded Cheddar Cheese **1 C. Milk**
2 Eggs **1/2 C. Bisquick**

Cook Ground Beef and onion- drain. Stir in Salt and taco seasonings. Spread into greased 9 or 10" glass pie dish. Then sprinkle with cheese. Stir remaining ingredients (milk/eggs/ Bisquick) together with fork until blended. Pour on top of cheese. Bake 25 minutes at 400 degrees until knife inserted in center comes out clean.

Sausage Gravy on Biscuits

Pat Donnelly

1 lb. Sausage **1 (8 count) pkg. Jumbo biscuits**
6 Tbsp. Margarine **2 C. Milk**
8 Tbsp. Flour **1/8 tsp. Pepper**
1/4 tsp. Salt

Brown sausage and drain grease off. Make biscuits according to package. Melt margarine; add flour, stir. Add milk and cook over medium heat until thick. Add salt and pepper and sausage. To serve pour gravy over biscuits.

Shit on a Shingle

Gene Cerny

This is a recipe that the service guys used to get frequently when they were in boot camp. It is the same as Sausage gravy recipe only substitute drained hamburger. And pour the gravy over buttered toast instead of biscuits.

The guys in the army didn't like it then; but sometimes request it now!!!!

Chicken Gravy over Biscuits

Julie Cerny

2 C. Chicken stock (or 2 Cans Chicken Broth)
2 C. Cut-up chicken **6 Tbsp. Flour, 2/3 C. Water**
chopped onion to taste **Salt & Pepper to taste**

Heat stock in pan on stove. Add chicken and onion and simmer. In separate small dish mix flour and water to make a thick mixture. After stock is hot, gradually add flour

mixture and cook until thick. May have to add a little more flour and water if not thick enough or a little more stock if too thick. This is a little guessing game and makes it fun!!!!

I usually make the biscuit recipe from Bisquick package. The purchased ones that you bake are just fine or can make from scratch. A couple years ago we had the Cerny family and also the Daniel & Connie Sukup family for Christmas dinner. I was heating the turkey broth to make gravy and it got way too hot. I put the flour/water mixture in and it boiled over in a flash and dripped under the burner, on the floor and made a big mess!!!! I was embarrassed.

White Sauce

Julie Cerny

1 C. Milk
2 Tbsp. Flour
Pepper to taste

2 Tbsp. Margarine
½ tsp. Salt

Combine margarine and flour in saucepan on stove and heat until mixed. Gradually add milk, stirring constantly with whisk. Cook and heat until smooth. Add salt and pepper. Use for preparing creamed and scalloped foods.

Dried Beef on Toast

Wilma Van Brocklin Sukup

Make a white sauce with margarine, flour, milk, salt & pepper as on previous page. When sauce is thick (not too thick... .add a little more milk)...add 1 pkg. Dried beef that has been cut into bite size pieces. I use my kitchen scissors to cut the meat. Serve this over buttered toast with a vegetable and your set!

It's a quick meal for the family that has to hurry up and get some where fast! We sometimes fixed it before ball games, concerts or plays. And it's pretty cheap. I haven't purchased it for awhile, but was around 80 cents for a little package of dried beef. We always had to double this recipe for our family when everyone was at home. Kris Jay didn't care for this recipe.

Homemade Runzas

Julie Cerny

2 frozen loaves of white bread (set-out to thaw)

Filling:

1 ½ lbs. Hamburger
½ C. Chopped onion

½ C. Water
1 ½ tsp. Salt

3 C. Finely shredded Cabbage

½ tsp. Pepper
2 Tbsp. Worcestershire

Sliced American Cheese (optional)

Brown meat and onion and drain. Add rest of ingredients. Simmer 15-20 minutes. Cool completely. Cut each loaf of bread into 8 equal pieces. (16 total) Roll with rolling pin; put 2 heaping Tbsp. Hamburger filling on dough. Add ½ slice American cheese if desired and fold

over and press edges together well. I fold top edges first, then side edges. Put runza seam side down on greased jelly roll pan. Let rise until plump. Brush with melted butter. Bake at 350 degrees for 20 minutes or until golden brown. Remove from pan and brush again with melted margarine.

I put these individually into zip-lock storage bags and freeze. Can use the defrost feature on the microwave to thaw and heat until warm. I put cheese on all of them. They are a nice addition to the holiday season. If someone is hungry....grab a homemade Runza!

Bread Stuffing with Turkey or Baked Chicken Julie Cerny

I buy the stove-top turkey stuffing and doctor it up. After the neck, gizzard, heart and liver have been extracted from the turkey, I place them in a saucepan on the stove with water to cover. Add chopped celery, chopped onion and about 1/4 C. Margarine. Simmer until meat is done. After the meat is cool, I pick-off the meat from the neck, cut the heart and gizzard into little pieces. I throw away the liver. When I am ready to put the dressing together, use the broth from cooking giblets and add water and milk to get the package directions amount. I add a little more margarine than the package lists. I put the bread cubes into a large bowl, add the meat, vegetable mixture, 1 egg and stir. The mixture should be fluffy. Can add a little sage and poultry seasoning. Put mixture in greased glass casserole dish and bake at 350 degrees for about 1 hour.

Brother Dave Sukup puts his stuffing in a well-greased muffin tin, it bakes quicker and each serving has crunchy!!!!

Cavatini Scott Woods

1 ½ lbs. Hamburger, browned 1 lg. can spaghetti sauce
1 Medium onion, chopped 1 Green Pepper, chopped
Olives, chopped 1 (4-0z) can mushrooms
½ pkg. Cooked spiral macaroni Mozzarella cheese
1 pkg. Pepperoni, sliced

Mix all ingredients in a 9 x 13 pan. Bake 20 minutes at 350 degrees. Sprinkle mozzarella cheese over top. Bake another 20 minutes.

Prime Rib Jim Smutny

Rub prime rib with mixture of beef flavored soup base, garlic powder and onion powder....I use equal amounts for example 2 tsp. each. Rub top and bottom of rib. Refrigerate overnight. Bake 20 minutes at 400 degrees. Lower oven temperature to 250-275 degrees. Wrap rib in foil. Insert meat thermometer in middle of meat but not touching any of the foil. 130 degrees on thermometer in the center of the roast is rare. Follow the temperature gauge on thermometer for desired doneness.

Jim says to never put salt on prime rib as it dries-out the meat.

McDonald's Breakfast Burrito

Doug and Angie Cerny

1 lb. Pork Sausage 1/2 C. Onion - diced

1/4 C. Fresh Tomatoes - diced 9 Eggs (2 cups)

1 Tbsp. Green Chilies - diced from a can

10-12 CT pkg. Flour Tortillas Shells (8"-9" diameter)

10-12 slices American Cheese Taco or Picante Sauce

Crumble and fry pork sausage, stir and separate meat so it will fry in small little pieces. Remove from heat drain and rinse with hot water. Place drained sausage in fry pan , add onion, green chilies and tomatoes. Heat on medium temperature just until sausage and vegetables are heated through, stir frequently. Measure 2 cups of eggs and beat. In a large fry pan scramble eggs as usual. Before eggs are completely cooked add ½ Cup sausage mixture and stir. When cooked remove from heat. Cover and store the sausage that is not used and refrigerate. It will keep for several days for your next breakfast. In the middle of one flour tortilla shell place one slice of cheese in the middle. Spoon one-two tablespoons of the egg mixture and roll up the shell. Place on platter and cover with plastic and pop in microwave just long enough to heat and melt cheese. Serve with your favorite taco sauce. Add sour cream if desired.

Leftover meat hash

Wilma Van Brocklin Sukup

Leftover roast beef fresh peeled potatoes

fresh onion vegetable oil or olive oil

salt & pepper to taste ketchup

Grind leftover meat, potatoes and onion. Put all in skillet with oil and cook until potatoes and onion are done. Add salt and pepper to taste.

We used to have this on the farm. Mother would make it in the iron skillet and we served it with ketchup. I remember one spring when it was really cold and rainy. We were going to Grandpa John and Grandma Julia's for dinner. Dad got out the team of horses, we all got in the buggy and that was our ride over to Grandpa and Grandma's. It was about 1 ½ miles. Mother had blankets to cover our legs. Dave remembers sitting in the back and looking over the edge of the rails.

Goulash - Modern

Kris Donnelly

1 ½ lbs. Hamburger 2 Cups Cooked macaroni

1 large jar spaghetti sauce

Fry hamburger and drain. Add spaghetti sauce and cooked macaroni. Heat through. Add Parmesan cheese if desired when served. Add Garlic Toast and a mixed vegetable to complete the meal.

Kris and Doug like to tell about them being the 10-pt pitch card champions at UNL. Gina's dorm was hosting the tournament and Kris and Doug joined at Gina's request. I think that Doug and

Kris worked out all the signs on the way to the card tournament. They won! Kris found a parking ticket on her car when they left Gina's dorm. The parking ticket cancelled the prize they won!!!!

Goulash from Grandma's Kitchen Wilma Van Brocklin Sukup

Mother made goulash and it was a vegetable beef soup with tomatoes. It had the usual beef stew, tomatoes, potatoes, celery, carrots and onion. Simmer for a couple hours. Before serving, Mother would add a dozen or so ginger snap cookies (boughten ones in a box). The cookies would thicken the soup and gave it the molasses/ginger flavor. Dave and Barb Sukup soak their ginger snap cookies in a little water until they are mushy....then add to the soup.

Grandma Mildred's Fried Chicken Mildred Pistulka Cerny

Frying Chicken cut into pieces

1 C. Flour in separate bowl

2 Eggs beaten in separate bowl

Add 2 Tbsp. Milk or cream

Salt and pepper to taste.

Put chicken piece in beaten egg mixture then roll in flour. Put in skillet with oil, add salt and pepper and fry until golden brown. Turn and brown other side. Put fried chicken in a glass 9 x 13 pan and bake in 325 degrees oven. Cover loosely with foil and bake 20 minutes. Remove the cover and bake another 20 minutes.

I think the key to making Grandma Mildred's fried chicken is to use the old fashioned iron skillet!

Smoked meats from the smokehouse Ray Sukup

On the farm we had a smokehouse. It looked like a brick outside toilet. It measured about 4 1/2 foot by 6 foot and 8 foot tall. The best ham or bacon was from the smokehouse. Brother Ray would soak the meat in a salt brine, then smoke it in the little smoke house. Dan says that they smoked it over night. They used apple wood for the little stove. It was the best.

Ham and Noodles Mildred Pistulka Cerny

You don't have to have home made noodles to make ham and noodles. And you don't have to have home cured ham. A good flavor ham is best. Slice leftover ham into bite size pieces or strips. Put in skillet with a little margarine (the ham usually has some fat on it) and simmer on low. Meantime, cook Reames frozen noodles or a good egg noodle. Drain noodles well and add to ham in skillet. Simmer on low until edges of noodles are a little brown. Gene likes a sprinkle of sugar on his. I like a little pepper on mine. Mildred made homemade noodles and used home

cured ham.

Claire Donnelly and Mallory Woods both like ham and noodles. They actually like more noodles than ham. When Mallory celebrated her sixth birthday she had a "Tea Party" theme. All the guests were to bring their favorite teddy bear or doll and they were met at the door by the "Butler" a.k.a. Grandpa Gene Cerny. Gene wore his black tux and draped a white towel over his arm. The guests started out by picking a dress-up outfit for the party. They were served their lunch by the "Butler" and Gina made a teapot cake for the event.

Homemade Noodles

Mildred Pistulka Cerny

2 Eggs

1 tsp. Salt

Flour

Mix eggs and salt, blend in flour(about 1 cup or so) until it is a stiff dough. Roll out very thin and let dry on flour sprinkled dish towels 1-2 hours. Cut up and boil about 25 minutes in boiling water. Drain and rinse.

Grandma Cerny used these noodles for the noodles and ham recipe and they also can be used for chicken noodle soup.

Chicken Escaloped

Cheryl Nan Sukup Kahl

4-6 boneless skinless chicken breasts - pounded flat

Mix together:

1 ½ C. Crushed Corn Flakes

1 tsp. Parsley

3 Tbsp. Parmesan Cheese

3 tsp. Paprika

Butter mixture of inside chicken breasts:

5 Tbsp. Butter

2 tsp. Paprika

1 tsp. Parsley

Put 1 tsp. Butter mixture in middle of flattened chicken breast - roll up and secure with toothpick. 2 eggs in separate bowl beaten. Dip rolled up chicken breasts in egg, then in crushed cornflake mixture. Spray shallow pan with cooking spray.

Preheat oven and bake at 400 degrees for 15-20 minutes. Serve with a sprig of parsley.

When Cheryl and Chuck got married they had some nasty cheese and fish that smelled for a long time in their car...the two uncles may have had something to do with that!!!

Cream Can Supper

Millie Ridder

32 Ears Corn

10 lbs. Spuds (washed, not peeled)

10 lbs. Carrots (scraped) 6 onions - medium-peeled

10 lbs. Polish Sausages 6 cans beer

(Millie adds chunks of cabbage as they like cabbage)

Butter cream can lid all around inside the rim. Rub dish soap around the outside of the can. This makes cleanup easier.

Stand the ears of corn up around the outside of the can. Put potatoes, carrots, onions, sausage and cabbage in the middle of the corn. Add the beer. Cook on open barbecue pit. Cook 45

minutes after the steam starts coming out of the lid.

This recipe serves a bunch!!! We had it at their farm one evening and was wonderful. Fred and Millie have been great friends to our family since moving to Madison. Fred is a cantor at church and has been my song leader several times while I played the piano at church. Fred has a wonderful voice. Fred and Millie gave marriage instructions to Kris and Pat. Fred is a Deacon for our parish and he goes to Countryside Nursing Home in Madison once a month to give a little scripture lesson. I attend to play the piano for the three songs that we have for the service. Our family was planning a rafting weekend on the Niobrara river in 1994. Gina found a spot near Valentine and it was a campground for tents or campers. Everyone brought their own tents and everyone arrived on Friday afternoon and early evening. Doug brought Scott Eidem and Angie Schroeter to join the festivities. The volleyball net was put up in anticipation of volleyball games throughout the weekend. The meals were all divided....one family would provide breakfast, one family would provide lunch and we offered to make the Cream Can Supper on Saturday evening. We had to borrow Fred and Millie's Cream can because we didn't have one. We had all the ingredients ready to go. We also brought two six packs of beer and a couple watermelon for the weekend. We put the beer and watermelon in the little spring and staked them to the bank. The spring was about 30 ft. from the tents. This happened to be the night when O.J. Simpson was having his chase through the streets of Los Angeles. Everyone was gathered around the campfire listening to the drama on a dinky little radio. It was a beautiful evening. We don't know where the storm came from but around 2:00 a.m. it began pouring rain. Most tents can handle a little rain but this was a BIG rain. Our tent began leaking and before long everyone else's tent was leaking from above or coming from the ground. We ended up in the car as did everyone else. The sleeping bags were soaked. In the morning everything was a mess. The beer and watermelon had washed away. We decided to cancel the rafting. We took the volleyball net down and packed all our stuff into the cars. We got our money back. Scott and Gina went back to Kearney and everyone else drove to Madison to dry out. We were probably ten miles from a hard surfaced road and it took at least an hour. The little side roads were washed-out and there was very little gravel. Kris drove their little white S-10 pickup and made it through the crap! After we got to Madison the tents were put up on our lawn to get dry. We did not have the cream can supper as planned. It was a memorable weekend.

Chunky Soup and Noodles

Doug Cerny

This was one of our favorite Sunday noon meals after coming home from church in York. Heat 2 cans chunky soup (a meat and vegetable one). Heat in a saucepan on the stove until hot. Do not cover the soup. Cook separately in boiling water a large package of wide noodles. Drain noodles. Serve the soup over the noodles and enjoy. Combine the two if there are leftovers. Great snack.

In 2003 our family planned the same summer outing only we went to Heartland Elk Ranch near Sparks, NE and we slept in a 3 bedroom log cabin. Norma Woods joined us and the young

adults went tube rafting down the Niobrara. Gene, Julie and Norma took the kids and went to Valentine to a park. We celebrated Megan's birthday at the cabin, played cards and we went fishing. On one of the days, some of our troop planned to go horseback riding. Before they even left the corral, the guy outfitting the horses was putting the bridle on Kris's horse and the bridle covered part of the horse's eye. The horse started backing up and backed into the corral fence. Then Kris' horse bucked her and Claire off the horse. Kris landed on top of Claire and the horse stepped on Kris. Claire had a huge bump on her head so she and Mallory decided to come back to the cabin and stay with Grandpa, the Grandmas and the little kids. Kris jumped back on the horse. She was bruised and sore but survived. Six months after the fall, she still has a bruise on her ankle. The Heartland Elk Ranch serves an Elk barbecue on Saturday evening. The little kids were able to ride a little Shetland pony after supper. Claire and Mallory got to go on the horse ride after all. When it was time to pay....Kris didn't have to pay for her horse ride.

Salisbury Steaks

Julie Cerny

1 lb. Ground beef 3/4 C. Crushed crackers
1 egg 1 can golden mushroom soup
1/2 C. Chopped celery Salt to taste
1/2 C. Chopped onion Pepper to taste

Combine all ingredients, except soup. Shape into 6 patties. Brown quickly on both sides. Place in a shallow baking dish. Pour soup over top. Cover and bake at 350 degrees for 55-60 minutes.

Meat Loaf

Julie Cerny

2 lbs. Ground beef 2 eggs, beaten
1 C. Oatmeal 1 1/4 C. Tomato Juice
1/2 C. Onion, chopped 1 1/2 tsp. Salt
1/2 tsp. Pepper

Combine ground beef, oatmeal, onion, eggs, tomato juice, salt and pepper. Shape into a loaf. Put in greased bread pan.

Bake at 350 degrees for 1 1/2 hrs.

Topping for meat loaf if desired: 2 Tbsp. Brown sugar, 1/2 tsp. Dry or prepared mustard, 2 Tbsp. Ketchup. Combine and spoon over meat mixture before baking.

Pork Loin Roast

Lorraine Eisenhauer

3-lb. Pork loin roast

Morton's Nature's Seasoning

Rub seasoning on all sides of loin roast. Roast on rack in shallow pan until temperature is done for pork. Slice and serve.

Pizza Casserole

Mallory Woods

1 1/2 lbs. Ground beef 1 tsp. Oregano
1 sm. Onion, chopped 1 tsp. Garlic salt
1 (8-oz) pkg. Noodles, cooked & drained 1 C. Grated cheese

2 cans tomato soup
Brown onion and ground beef. Add noodles, soup, oregano and garlic salt. Pour into casserole dish and top with cheese. Bake at 350 degrees for 45 minutes.

Mexiburgers

Megan Woods

4 lbs. Ground beef
1 C. Chopped onion
2 Tbsp. Margarine
1 (14-oz) bottle Ketchup
½ C. Celery, thinly sliced
¼ C. Lemon Juice

2 Tbsp. Brown Sugar
1 Tbsp. Worcestershire
1 Tbsp. Salt
2 Tbsp. Vinegar
½ tsp. Dry mustard

Saute onion in butter. Drain excess fat from browned ground beef and add to onion. Add ketchup, celery, lemon juice, brown sugar, Worcestershire sauce, salt, vinegar and dry mustard. Cover and simmer until cooked through, about 30 minutes. Serve hot in fresh buns.

Chicken Quesadillas & Fiesta Rice

Gracie Woods

1 lb. Boneless chicken breasts, cubed
1 can cheddar cheese soup
1 C. Chunky Salsa or Picante Sauce
10 flour tortillas (8")

Cook chicken in skillet until done and juices evaporate, stirring often. Add soup and salsa and heat through. Spread about 1/3 C. Soup mixture on half of each tortilla to within ½ " of edge. Moisten edge with water. Fold over and seal. Place on two baking sheets. Bake at 425 degrees for 5 minutes or until hot. Serves four.

Serve with Fiesta Rice: Heat 1 can Chicken Broth, ½ C. Water and ½ C. Chunky Salsa in saucepan to boil. Stir in 2 C. Uncooked Minute Rice. Cover and remove from heat. Let stand 5 minutes. Fluff with Fork.

Macaroni and Cheese from scratch

Julie Cerny

1 C. Uncooked Macaroni
¼ C. Chopped Onion
1 C. Milk
¾ C. Water
Dash Hot Pepper Sauce

2 Tbsp. Flour
¼ tsp. Salt
2 Tbsp. Butter
1 C. Cubed Velveeta Cheese
Or Cheddar Cheese

Combine macaroni, flour, onion, salt, and hot pepper sauce in 1 ½ qt. casserole. Stir in milk, water and margarine. Cook on High in microwave uncovered for 3 minutes or until milk is steaming hot. Stir. Add ¼ C. Water if needed. Cook on low for 12 minutes stirring occasionally. Stir in cheese. Let stand covered for 3 - 5 minutes.

Sweet Sour Ham Loaf

Julie Cerny

2 ½ lbs. Smoked ham, ground
½ lb. Ground pork

1 C. Crushed Saltine Crackers
¼ tsp. Pepper

2 Eggs, beaten ½ C. Chopped Onion
1 C. Milk

For ham loaf, mix all ingredients thoroughly. Form into a loaf and bake in a shallow pan at 350 degrees for 2 hours.

Mustard Glaze: ¾ C. Brown Sugar, 1 ½ tsp. Prepared mustard, 3 Tbsp. Cider Vinegar, 2 Tbsp. Water.

Blend all ingredients well and spread over ham loaf during last ½ hour of baking basting often with sauce in pan.

Horseradish Sauce: Serve with prepared cream style horseradish added to 1 cup Sour Cream to taste.

Pat Cerny makes a sauce out of Dream Whip, mayonnaise, mustard and horseradish. It is a little sweet and sour and really tasty.

Hickory Stick

Betty Cerny

5 lbs. Hamburger

5 tsp. Morton Quick Salt

4 ½ tsp. Mustard seed

2 tsp. Hickory Smoke Salt

1 ½ tsp. Garlic Powder 1 ½ tsp coarse Ground Pepper

Mix everyday for 4 days. After four days make up 5 rolls and bake 8 hrs at 150 degrees in broiler pan.

Betty made this and brought it when we met at Davenport, IA. for a New Years holiday. It was in the late 70's and all the kids had fun playing video games and swimming at the Holiday Inn. We played cards, had snacks and drinks and we didn't even go outside until we went to church for New Years. We then discovered that there was a lot of snow coming down! The next day was our departure day and we had a terrible time getting home. I think we ran out of the storm after a while and Frank and Betty caught up with the storm moving east. We did have a fun time. On New Year's Eve, Ken and Kris were out walking in the motel. There were lots of other people there also. As they were walking....some guy softly said to Kris....."nice ass". Ken said. "Thanks"!!! .

Chef's Choice Casserole

Sally Schroeter

1 lbs. Hamburger

½ tsp. Minced garlic

1 tsp. Salt

1 tsp. Sugar

1/8 tsp. Pepper

2 (8-oz) Cans tomato sauce

1/3 C. Diced onion

1 Tbsp. Dried chives

1 (8-oz) pkg. Noodles

1 (3-oz) pkg. Cream cheese

1 C. Sour Cream

½ C. Shredded Cheddar

Brown beef; drain. Add garlic, salt, pepper, sugar and tomato sauce. Cover and simmer. Cook noodles and drain. Add onion & chives to the noodles. Blend sour cream and cream cheese. Grease baking dish. Layer noodles mixture, cheese mixture and beef mixture. Bake at 350 degrees for 25 minutes. Put shredded cheese and top and bake 5 more minutes.

Sally took this casserole to a potluck at school when our kids were playing sports. Angie Schroeter Eidem and Gina were best friends at Madison High. One time when Angie and Gina were probably juniors or seniors, they decided to make a copy of their faces in the copy machine at school. I think Gina for sure still had braces on her teeth. They had to try several times before they got a good copy of their faces. But, lo and behold they threw the ones that weren't so good in the trash can by the copy machine. Needless to say, Mr. Turner found these and the girls were in trouble. But, I don't think they got too much punishment.... ..probably because it was the Superintendents' kid and her best friend!!!! Mallory, Megan and Gracie: Your Mom has a copy of this picture in her high school scrapbook if you would like to see it. And Elizabeth Eidem....your Mom has a copy also. Gina gave it to your Mom at her wedding rehearsal dinner as a prank!!!

Slow Roasted French Dip Roast

Gina Woods

2 # Rump Roast 1 Can Beer
1 Can Beef Broth 1 Can Onion Soup

Put all together in Crock Pot and cook on low for 8 hours. Slice and serve with hard rolls. There is plenty of juice to serve with the meat and rolls.

Gina probably remembers when Kris, Dee and Gina went back to Bradshaw for Dee's 10th reunion from high school. They were with Chris (Nabower) Weins and after doing some celebrating decided to go up to the high school and slide down the Fire Escape Tunnel Slide on the outside of the school. I know the kids used to do this when they were young. But this time when they tried it....they got stuck in the tunnel!! Oops! They all stayed at Sandy Nabower's house in Bradshaw and Sandy has a porch on her house without a railing....with the celebrating and all, Gina stepped off the porch and landed on her feet okay but said, "That was one big-ass step"!

Salmon Loaf

Julie Cerny

1 Can Salmon 2 eggs
1 C. Milk 1 Tbsp. Flour
½ C. Cracker Crumbs Salt and pepper to taste
Mix all together and put in loaf pan. Bake at 350 degrees for ½ to 1 hour or until knife comes out clean.

I like Salmon loaf but have to remove the little round bones. When we were on the farm I used to love to ride the horse named "Queenie". She had a mind completely of her own and when she was ready to stop riding she headed straight to the barn and I had no control. My brothers would not have allowed that to happen.

Oven Stew

Scott Woods

2 # Cubed Beef 2-3 sticks celery, diced
1 medium onion, diced 3-4 carrots, diced
4-5 potatoes, diced 1 tsp. Salt

1/4 C. Chopped pecans-optional

In a medium bowl combine sugar, butter and corn syrup until well mixed. Press in bottom of an un-buttered 15 x 10 x 1 pan. Place bread slices over the brown sugar mixture. In another medium bowl, beat eggs, milk, cinnamon, nutmeg and vanilla until well blended. Pour evenly over bread. Cover and refrigerate overnight. Bake 30-35 minutes at 350 degrees or until golden brown and knife inserted in egg mixture comes out clean. Serve with fruit, yogurt, bacon or sausage.

Frank and Betty Cerny came to Nebraska to visit Grandpa Frank and Grandma Mildred Cerny one time and Frank was out in the yard practicing his golf shot. He got off track and hit a golf ball through Grandpa Cerny's car window.

Pork Chops 'n' Scalloped Potatoes

Julie Cerny

6 medium potatoes

6 Pork Chops

1 Can Cream of Chicken Soup

1/2 C. Milk

1/4 C. Cheddar Cheese

Sprinkle of Garlic Salt

Peel potatoes and slice or shred them. Mix together soup, milk and cheese. Stir the mixture with the potatoes and spread in a greased 9 x 13 pan. Place pork chops on top of the potatoes and sprinkle with garlic salt. Bake at 350 degrees for 1 - 1 1/2 hours.

We moved to Madison in 1986 and Kris Jay played for the MHS volleyball team. We went to Newman Grove to watch her play one night and I stepped wrong off the step and broke a bone in my foot. I had a cast on my foot for six weeks. I may have been goofing around throwing something when it happened.

Easy-to-stuff Manicotti

Sean Donnelly

1 pkg. (8-oz) manicotti shells

1 jar (26-oz) spaghetti sauce

1 lb. Ground beef

14 pieces string cheese

1/2 C. Chopped onion

1 1/2 C. Shredded mozzarella

Cook manicotti according to package directions. Meanwhile, in a large skillet, cook beef and onion until meat is no longer pink. Drain. Stir in the spaghetti sauce. Spread half of the meat sauce into a greased 13 x 9 x 2 baking dish. Drain manicotti; stuff each shell with a piece of string cheese. Place over meat sauce; top with remaining sauce. Cover and bake at 350 degrees for 25-30 minutes or until heated through. Sprinkle with mozzarella. Bake uncovered for 5-10 minutes or until the cheese is melted.

Stuffed Chicken Rolls

Angie Cerny

6 large boneless skinless chicken breast halves

6 slices Swiss Cheese

6 slices fully cooked ham

1/4 C. Grated Parmesan cheese

1/4 C. All-purpose flour

1/4 C. Vegetable oil

1/2 tsp. Rubbed sage

1/4 tsp. Pepper

1/4 tsp. Paprika

1 Can Condensed cream of chicken soup, undiluted

1/2 C. Chicken Broth

1 C. Chopped fresh parsley - optional

Flatten chicken to 1/8 inch thickness. Place ham and cheese on each breast. Roll up and tuck in ends; secure with a toothpick. Combine the flour, Parmesan cheese, sage, paprika and pepper; coat chicken on all sides. Cover and refrigerate for 1 hour. In a large skillet, brown chicken in oil over medium-high heat. Transfer to a 5-qt. slow cooker. Combine soup and broth; pour over chicken. Cover and cook on LOW for 4-5 hours. Remove toothpicks. Garnish with parsley if desired.

Angie got this recipe from Taste of Home magazine. It is very delicious. Angie served with steamed vegetables, rice and dinner roll. We have Wheel of Fortune game on our computer in Madison. Angie is the top score on this game...we come close to knocking her off the top spot but haven't yet succeeded.

Crock O' Brats

Gene Cerny

5 bratwurst links (about 1 1/4 lbs) cut into 1-inch pieces

5 medium potatoes, peeled and cubed

1 can (27-oz) sauerkraut, rinsed and well drained

1 medium tart apple, chopped

1 small onion, chopped

1/4 c. packed brown sugar

1/2 tsp. Salt

In a large skillet, brown bratwurst on all sides. In a 5-qt. slow cooker, combine the remaining ingredients. Stir in bratwurst and pan drippings. Cover and cook on high for 4-6 hours or until potatoes and apple are tender.

We sometimes make this on a winter day when both of us are busy quilting or working in the shop.

Meat Loaf Miniatures

1 C. Ketchup

4 Tbsp. Brown Sugar, packed

1 tsp. Ground Mustard

2 Eggs, beaten

4 tsp. Worcestershire

3 C. Crispix cereal, crushed

3 tsp. Onion Powder

1/2 tsp. Garlic powder

1 tsp. Seasoned Salt

1/2 tsp. Pepper

3 lbs. Lean Ground Beef

In a large bowl, combine ketchup, brown sugar and mustard. Remove 1/2 C. For topping; set aside. Add eggs, Worcestershire sauce, cereal and seasonings to

remaining ketchup mixture; mix well. Let stand for 5 minutes. Crumble beef over cereal mixture and mix well. Press meat mixture in 18 muffin cups (about 1/3 C. each). Bake at 375 degrees for 18-20 minutes. Drizzle with reserved ketchup mixture; bake 10 minutes longer or until meat is no longer pink and a meat thermometer reads 160 degrees. Serve desired number of meat loaves. Cool remaining loaves; freeze. Transfer to freezer bags; freeze for up to 3 months.

To use frozen meat loaves: Completely thaw in the refrigerator. Place loaves in a greased baking dish. Bake at 350 degrees for 30 minutes or until heated through, or cover and

microwave on high for 1 minute or until heated through. Yield: 1 ½ dozen.

Onion Salisbury Steak

Claire Donnelly

1 lb. Lean ground beef **½ tsp. Salt**
¼ tsp. Pepper **2 medium onion, thinly sliced**
4 sliced bread, toasted **¼ c. all-purpose flour**
1 ½ c. water **1 Tbsp. Beef bouillon granules**

In a bowl, combine beef, salt & pepper; shape into four oval patties. In a skillet, brown patties on one side. Turn and add onions. Cook until meat is no longer pink. Place toast on serving plates. Top each with onions and beef patty; keep warm. Stir flour into skillet until blended. Gradually add water; stir in bouillon. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Serve over meat and onions.

Oven Denver Omelet

Cameron Cerny

8 eggs **1 C. Milk**
½ tsp. Seasoned Salt **2 C. Frozen Shredded Hash Browns**
1 C. Diced Ham **1 C. Shredded Cheddar Cheese**
1 Tbsp. Dried Minced Onion

In a large bowl, beat the eggs, milk and seasoned salt. Stir in the remaining ingredients. Pour into a greased 8-in square baking dish. Bake, uncovered at 350 degrees for 45-50 minutes or until a knife inserted near the center comes out clean. Yield: 6-8 servings.

Taco Pizza

Caleb Cerny

1 lbs. Ground Beef **1 envelope taco seasoning**
1 C. Water **2 pre baked Italian bread shell crusts**
1 Can Refried Beans **¾ C. Salsa**
2 C. Coarsely Crushed tortilla chips
2 C. Shredded Cheddar Cheese
2 medium tomatoes, chopped
1 C. Shredded lettuce, chopped

In a saucepan, cook beef over medium heat until no longer pink; drain. Stir in taco seasoning and water. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes; set aside. Place crusts on ungreased pizza pans or baking sheets. Combine beans and salsa; spread over crusts. Top with beef mixture, chips and cheese. Bake at 350 degrees for 13-16 minutes or until cheese is melted. Sprinkle with tomatoes and lettuce if desired. Yield: 2 pizzas serving 6-8 each.

Wake-up Casserole

Mallory Woods

8 frozen hash brown patties
4 C. Shredded cheddar cheese

1 lb. Cubed fully cooked ham (2 cups)
7 eggs
½ tsp. Salt

1 C. Milk
½ tsp. Ground Mustard

Place hash brown patties in a single layer in a greased 13 x 9 x 2 inch baking dish. Sprinkle with cheese and ham. In a bowl, beat eggs, milk, salt and mustard. Pour over ham. Cover and bake at 350 degrees for 1 hour. Uncover; bake 15 minutes longer or until edges are golden brown and a knife inserted near the center comes out clean.

Chicken Salad Croissants

2 C. Cubed Cooked Chicken
½ C. Dill pickle relish
1 Tbsp. Mined Parsley
½ tsp. Seasoned salt
lettuce leaves

Megan Woods

1 C. Cubed Swiss Cheese
2/3 C. Mayonnaise
1 tsp. Lemon juice
1/8 tsp. Pepper
6 croissants, split

In a bowl, combine the chicken, cheese and pickle relish. Combine mayonnaise, parsley, lemon juice, seasoned salt and pepper; add to chicken mixture and mix well. Place a lettuce leaf on each croissant; top with about ½ C. Of the chicken mixture.

When Gene was a teacher at Central High School in Omaha (1964-1970) it was a hectic time with black students and riots. One day he was in the hallways supervising and there was a shuffle between several students. He was trying to break-up the situation and one of the students had a knife.

Taco Crescent Bake

1 tube (8-oz) crescent rolls
1 ½ lbs. Ground Beef
1 can tomato sauce
1 envelope taco seasoning

Gracie Woods

2 C. Crushed corn chips
(Divided)
1 C. Shredded Cheese
1 C. Sour Cream

Unroll crescent dough into a rectangle; press onto the bottom and 1 inch up the side of a greased 13 x 9 x 2 inch baking dish. Seal seams and perforations. Sprinkle with 1 cup of chips; set aside. In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in tomato sauce and taco seasoning; bring to a boil. Reduce heat; simmer, uncovered for 5 minutes. Spoon over chips. Top with sour cream, cheese and remaining chips. Bake, uncovered at 350 degrees for 25-30 minutes or until crust is lightly browned.

This is a favorite and easy to make. When O.J. Simpson was on trial we watched the whole procedures on T.V. (It's about all that was on to watch!!) I bet Gene that O.J. would be found guilty and Gene said "No, he'll get off!" We bet that whoever lost would take the garbage out for a year! I took the garbage out every "blinking" week for a whole year.

Pizza Witches

2 lbs. Hamburger
2 T. Chopped Onion
1 Can tomato soup
¾ tsp. Garlic salt

Kay Albus

2 lbs. Grated Cheddar Cheese
1 large can chopped ripe olives
½ tsp. Oregano
Grated Mozzarella for topping

8 hamburger buns (making 16 open face sandwiches)

Brown hamburger and drain. Mix in rest of ingredients except Mozzarella cheese. Spread mixture on hamburger buns. Bake at 250 degrees for 5-10 minutes. Top each with Mozzarella cheese and switch to broil only until cheese melts. (Maybe 2 minutes) Watch closely.

These are really good sandwiches. We used it for Grandpa and Grandma camp 2004. Dan and Kay Albus and daughters were neighbors in Madison.

Hickory-Smoked Cheeseburgers

Drew Kohler

1 egg, beaten	1 Tbsp. Liquid Smoke
½ onion, finely chopped	¼ C. Crushed saltines
½ tsp. Salt	¼ tsp. Seasoned salt
¼ tsp. Seasoning Blend.	¼ tsp pepper
1 ½ lb. Ground Beef	

Mix altogether and grill. Can use George Foreman grill inside. Add cheese slices when burger is grilled and put on bun.

Liquid smoke is secret ingredient. When Gene built the addition to our home in Madison he had to re-shingle the house to match the garage shingles. He had a pressed air nail gun that shot the nails into the shingles. Our Madison house has a pretty steep roof and as he was moving about on the roof he accidentally shot himself in the leg with the nail gun. He destroyed the bloody sock evidence and didn't tell me for a couple months. He actually told the kids before he told me.

Beef Stroganoff

Sarah Kohler

1 Can Golden Mushroom Soup	1 Can Beefy Mushroom Soup
1 Can French Onion Soup	¼ C. Seasoned Bread Crumbs
2 lbs. Beef stew meat	12 oz. Pkg. Wide egg noodles

Combine soups and bread crumbs in a crockpot. Stir in beef and cook on low for 8 hours. Cook noodles separately. Serve beef over noodles.

We took a tour to Laughlin, NV on one of our trips to Las Vegas. It was a day trip on a bus. The bus driver told us that we had to be on the bus at 6:00 to return to Vegas. There was a young gal that sat in front of us that did not get to the bus on time. She did have a suitcase with her and the bus driver wasn't too worried. There was one other lady that did not get to the bus and her husband was already on the bus. The bus driver came to the husband and said, "What shall we do?" The husband said, "Leave her here!" We couldn't believe it and I felt so bad for her all the way back to Vegas. Gene felt bad for the husband as he was really going to catch it when he next saw his wife!

Chuck Wagon Casserole

Gina Woods

½ C. Onion	½ C. Green Pepper, chopped
1 lb. Ground Beef	¾ C. Barbecue Sauce
1 Can Mild Chili Beans in sauce	

½ tsp. Salt 1 pkg. (8 ½ oz.) Corn muffin mix

1 can (11 oz) Mexican corn, drained

Preheat oven to 400 degrees. Chop onion and green pepper. Cook beef, onion and green pepper until done. Stir in chili beans and barbecue sauce and salt. Bring to a boil. Spoon in 9" square baker that has been sprayed with pam. Prepare muffin mix and stir in corn. Spoon over meat. Bake 30 minutes until brown.

We were visiting in Grand Island and Gina tells of Megan watching Scott and Gina's wedding video. Afterward, she went to Gina and said, "I'm feeling the love, baby!"

Easy Pasta Bake

Steve Kohler

1 lb. Ground beef browned

1 jar spaghetti sauce

½ C. Parmesan Cheese

5 C. Cooked Pasta (Penne)

1 (8-oz) pkg. Mozzarella cheese

Add sauce to browned and drained beef. Add Parmesan cheese and pasta. Spoon in 9 x 13 pan. Top with mozzarella cheese.

Bake at 375 degrees for 20 minutes.

This is quick and easy. Serve with salad and breadsticks or rolls. I usually have to make two casseroles for my family. Gracie and Megan both love playing with dolls. Gracie though seems to think that all the dolls in the house are "Her

Dolls Only". One day they both wanted the same doll and Megan was pulling on the poor doll's leg and Gracie was pulling on the body of the doll. In the end, the doll had a dislocated leg and was hanging obviously out of joint. Grandpa Gene came to the rescue and put that leg back into its joint. Grandpa Gene is the best fixer-upper around. Steve Kohler says that Gene is the "King of recycling"!

Baked Penne and Smoked Sausage Casserole

Pam Cerny

1 (16-oz.) Pkg. Hillshire Farm Smoked Sausage or Kielbasa

1 can cream of Celery Soup

2 ½ C. Milk

1 C. Shredded Mozzarella Cheese

1 ½ C. Cheddar French Fried Onions

2 ½ C. Penne pasta (uncooked) (8-oz)

1 C. Frozen Peas

Oven set at 375 degrees. Cook pasta according to package directions. Cut sausage into 1/4" slices and brown in skillet. Drain. Combine soup and milk in 3 qt. casserole dish. Stir in drained pasta, sausage and ½ C. Cheese, ½ C. Onions and peas. Bake 25 to 30 minutes covered tightly with foil until bubbly. Uncover foil and top with remaining cheese and onions. Bake an additional 3 minutes or until golden. Let stand 5 minutes before serving.

Bacon & Cheddar Oven Pancake

Cameron Cerny

12 slices bacon, crisply cooked and crumbled or chopped ham

½ C. Shredded Cheddar Cheese

2 Tbsp. Vegetable Oil

2 C. Bisquick

1 C. Milk

2 Eggs

Preheat oven to 425 degrees and grease 15 x 11 ½ x 1 inch pan. Sprinkle bacon pieces and cheese on bottom of pan. Beat remaining ingredients and pour over bacon and cheese. Bake 15-16 minutes until light golden brown. Cut into large pieces and serve immediately. Syrup finishes off the pancake if desired.

Doug and Angie Cerny have their home in Gretna, NE and they had a day planned to install their brick patio. Doug didn't realize how much dirt would be removed and hadn't planned on disposing of the dirt. Doug and his brother-in-law Kevin took the first load of dirt with the little trailer and it was taking forever to unload that little trailer full of dirt. So as they were driving around in the construction area, Doug spotted a skid loader that happened to have the key in it. So Doug borrowed the skid loader to get the dirt unloaded. He thought about leaving some money on the seat of the skid loader but decided they would know then that someone was "messing around"!!! The patio looks really nice!!

Eggs 'Ala Deacon

Tom and Kathy Schulte

Eggs:

1 doz. Eggs, scrambled

3 Tbsp. Butter

1/4 C. Chopped onion

1 (3-oz.) Can Mushroom bits

1 C. Diced Ham

Sauce:

2 Tbsp. Butter

½ tsp. Salt

2 Tbsp. Flour

1/8 tsp. Pepper

2 C. Milk

1 C. Shredded Cheese

Topping:

4 Tbsp. Butter

2 1/4 C. Corn Flake crumbs

Paprika

Preheat oven to 350 degrees. Melt butter in skillet. Add chopped onion and saute' until soft. Add ham, mushrooms and eggs. Cook eggs until firm; set aside. Melt butter in saucepan. Add flour, salt and pepper; stir. Pour in milk and cook until bubbly. Add cheese and simmer until thick. Fold sauce into egg mixture. Grease a 7 x 12 x 2 inch baking dish and add mixture. Cook, uncovered in oven for 30 minutes. Enjoy! These eggs can be made in advance and kept in the refrigerator until needed.

Cousin Tom Schulte is a Deacon in the church. He served as Deacon for Mother Wilma's funeral at St. Ludger Church in Creighton in 1998.

Ziploc Omelet

Ray and Pat Cerny

This works great!!!! Good for when all your family is together. The best part is that no one has to wait for their special omelet! Have guests write their name on a quart-size ziploc freezer bag with a permanent marker. Crack 2 eggs (large or extra-large) into the bag (not more than 2) and shake to combine them. Put out a variety of ingredients such as cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc. Each guest adds prepared ingredients of choice to their bag and shake. Make sure to get the air out of the bag and zip it up. Place the bags into rolling, boiling water for exactly 13 minutes. You can usually cook 6-8 omelets in a large pot. For more, make another pot load. Open the bags

and the omelet will roll out easily. Be prepared for everyone to be amazed. Nice to serve with fresh fruit and coffee cake; everyone gets involved in the process and a great conversation piece.

Pat notes that the clean-up is also easy!

Country Brunch Skillet

Dee Kohler

6 bacon strips
3/4 C. Chopped Green Pepper
1 tsp. Salt
6 eggs

6 C. Frozen cubed hash brown potatoes
1/2 C. Chopped onion
1/4 tsp. Pepper
1/2 C. Shredded cheddar

In a large skillet over medium heat, cook bacon until crisp.

Remove bacon; crumble and set aside. Drain, reserving 2 tablespoons of drippings. Add potatoes, green pepper, onion, salt and pepper to drippings; cook and stir for 2 minutes. Cover and cook, stirring occasionally, until potatoes are browned and tender, about 15 minutes. Make six wells in the potato mixture; break one egg into each well. Cover and cook on low heat for 8 to 10 minutes or until eggs are completely set. Sprinkle with cheese and bacon. Yield: 6 servings.

Doug and Angie Cerny got married on May 9, 1998 (our anniversary is May 9, 1964). Angie's best friend was in the wedding and since Doug and Angie moved to Gretna, they don't get to see each other very often. At Thanksgiving time, Angie's Mother saw the friend in church and invited her to come visit at the house as Doug, Angie and boys would be there for the holiday. The friend said that they would love to come but could her Dad bring a girlfriend along..... and the girlfriend knows Doug!!! It turned out to be Carol Mason who lives in Bradshaw and a good friend.

Dumplings

Steve Sukup

1 C. Milk
1 tsp. Salt
2 Tbsp. Shortening, melted & cooled
3 C. Flour

2 eggs
3 tsp. Baking powder

Mix and knead until all is blended. Make 8 dumplings from this amount. Roll each into a ball. Have water boiling in a large kettle. Put dumplings in and boil about ten minutes. Be sure water continues to boil. When done, tear apart with 2 forks or serve whole.

In the summer of 2006 Gene and Drew decided to take the Sea Eagle boat to Walnut Creek and give it a try. They had a motor for the boat and they got the boat into the lake fine. While they were getting into the boat the top section of the boat didn't have enough air in it and water came into the boat. Gene got a little wet. The boat still floated and they proceeded out into the lake. Drew and Gene were using the oars and moving along pretty good when Drew's oar slipped into the lake. The oar just went to the bottom of the lake. Maybe next time they go out into the lake they can actually get some

fishing done. We all had a good laugh!

Bohemian Pork Chops

Steve Sukup

4 thick pork chops

3 Tbsp. Ketchup

1 Tbsp. Lemon juice

2 Tbsp. Finely chopped onion

1/4 tsp. Mustard

2 tsp. Worcestershire sauce

1/2 tsp. Salt

1/2 tsp. Pepper

1 Tbsp. Water

Combine the ingredients and marinate chops for two hours in the mixture. Add 1/2 Cup of water, mixing with marinade.

Bake at 350 degrees for 1 hour or until tender.

When we moved to Papillion in 2005 Gene started sub-teaching at Papillion South High school, Papillion-LaVista High School, Gretna High School and Ralston High School. One day he was at Papillion South and that is the same school that Sarah and Drew attend. Gene was sub-teaching for one of Drew's classes. Drew told one of his buddies that the sub-teacher was his grandpa. The kid said, "No way"! But it was. When Sarah first saw Grandpa across the hallway, she flew into his classroom and gave him a kiss. Grandpa said that was the first time he has ever been kissed in school. Gene enjoys sub-teaching at the high school level but isn't real excited about teaching in the elementary.

Pizza Bread

Cameron Cerny

1 lb. Ground beef

1/2 C. Grated Parmesan cheese

1 jar pizza sauce

1 Tbsp. Dried chives

1/2 C. Chopped onion

1 tsp. Salt

1/2 C. Chopped green peppers

1/2 tsp. Oregano

1 (2-oz.) Can sliced black olives

1 (4-oz.) Can mushrooms

1 (20 inch) loaf French bread

8 oz. Shredded mozzarella cheese

Brown beef, drain. Add pizza sauce, vegetables and spices.

Cut bread lengthwise. Place on greased 10x15 pan. Spread with meat mixture. Bake at 300 degrees for 15-20 minutes. Top with cheese. Return to oven until melted.

One Christmas we bought a wood Labyrinth maze game that had a swivel left right and up/down action. The object was to get the little steel ball from the top right corner of the box to the opposite corner of the box. There were little gates and holes all along the way for the ball to fall through. We told the kids if they mastered the Labyrinth game that we would purchase an Atari. It only took two weeks. We did get the Atari for them and one of the favorite games was "Frogger". The kids all loved it and they mastered most of the Atari games. One time they challenged each other to play "Frogger" blindfolded. Doug would be blindfolded and Kris or

Gina would tell him when to “jump” or when to move “up” in order to stay on the logs. We could hear them saying, “jump, jump” and “up, up, up”. If they missed, their guy went into the water. Drew inherited the Atari game.

Homemade Macaroni and Cheese

4 C. Macaroni (uncooked)

1 can Cheddar Cheese soup

1 jar Ragu Cheese sauce

1 stick butter

Cook macaroni as directed and mix all together. Add one soup can milk. Put into a 9x13 greased glass baking dish. Bake 350 degrees for 45 minutes until bubbly and a little crunchy on top.